

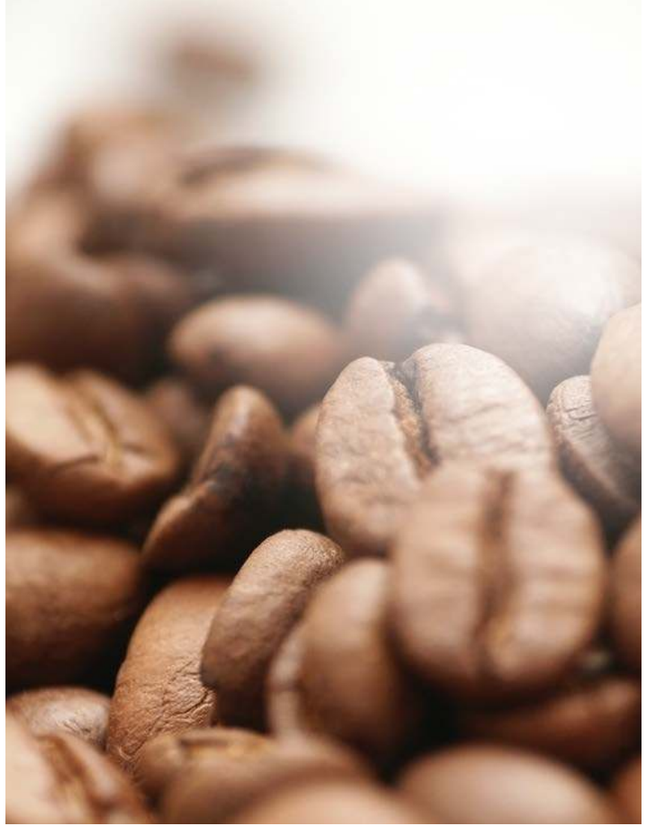
A800

Unlimited Possibilities

UNPARALLELED

POTENTIAL

Coffee culture is a way of life. Never before have individuals had a greater variety of options and opportunities to enjoy their own unique coffee beverage. There are countless ways to reinvent coffee and no end to the surprises in store. This is exactly why the A800 was created. It can perfect any beverage you could possibly desire. But there's more to the A800 than that – its ability to deliver uncompromising performance is also part of the package. It can deftly handle the very highest levels of demand.















MULTITUDE
OF PROS



01
A CAPACITY HEAVYWEIGHT
The A800 is designed to deliver high quantities of top-quality beverages in a flash. Do you need to brew a perfect espresso, foam some milk, and prepare a hot tea all at the same time? The professional three-boiler system can handle this with ease.

02
DREAMY FOAM AS STANDARD
The integrated FoamMaster™ technology means that even the basic model lets you whip up perfectly consistent cold and hot foams. You can program foam quality for every beverage – from thin to thick – on a continuous scale.

03
COMPATIBLE WITH ANY REFRIGERATION OPTION
Whether you already have a refrigerator for milk or opt for Franke's 12-liter refrigeration unit, the A800 has got it covered. Whatever the setup, the foam quality is exceptional.

04
MORE FLEXIBILITY
The A800 provides even more options for your own individual configuration. Need a third coffee grinder for your special bean blend? How about adding a Flavor Station or a cup warmer?

05
INTUITIVE USER-FRIENDLY DISPLAY
The 10.4-inch touchscreen on the A800 invites you to select your desired beverage with the greatest of ease. Feast your eyes on the attractively presented drinks in high definition and fall in love with the intuitive menu navigation.

SWISS MADE

TOUCH-ACTIVATED

USER INTERFACE

The full-color, 10.4-inch touchscreen forms the attractive control panel on the A800 and is a joy to use, allowing you to control everything easily and intuitively.

The large display showcases the true potential of the A800: when it comes to user-friendly operation, it's in a class of its own. The intuitive operating system couldn't be more convenient for you as a business owner, for your service personnel, and for guests.

For your guests: astounding simplicity
Self-service operation lets your guests choose from an attractive drinks menu. By simply touching and swiping, they can order a product, choose their drink size, and add extra flavors if they want. And then the A800 gets to work.

For your service staff: astounding efficiency
Large orders can be entered in a single step. Then the A800 works through the list itself and a simple touch is all that is needed to call up the individual beverages. This reduces the workload of your service staff and minimizes errors, all while ensuring optimum use of the machine's capacity.

For the business owner: astounding individuality
The drinks menu on the display can be easily configured to suit your individual preferences. You can set the choice and order of the products yourself, add images to inspire your customers, and use advertising messages to boost sales. These features mean that you can easily adapt the user interface to different areas of application or even seasonal offers. The menu overview, with its attractive display of the beverages offered, also encourages customers to try out something new, satisfying their curiosity as well as their thirst.

The exceptional design of the A800 is enhanced by an LED lighting concept. In addition to providing elegant background lighting for the display, the LEDs also convey various warning and operating messages by changing color. For example, they can warn you when hot drinks are being prepared or remind you to refill the beans or milk. With this feature, the A800 is a shining example of helpful communication.





SWISS
DESIGN

The A800 is produced in Switzerland and is packed full of Swiss quality right down to the tiniest construction details. Let's take a look at the inner workings of this machine.

Customers who buy the A800 want uncompromising quality at the very top performance levels. This is the philosophy behind the machine, designed down to the very last component to meet the highest capacity demands and classically Swiss in its reliability and efficient operation.

Outstanding brew group
The patented brew group is the centerpiece of the A800. It was designed with the aim of improving the extraction results even further and guaranteeing exquisite coffee moments. Three brewing units – with a 43 mm sieve, a 50 mm sieve, and a patented needle filter – are precisely adjusted to the various extraction grades needed to offer a wide range of beverages. It can be removed quickly and easily from the front without tools, making it exceptionally easy to service.

Precise grinders
The A800 can be equipped with up to three grinders. The easily accessible bean hoppers can be filled in an incredibly straightforward process and guarantee that the beans always move optimally through the feeder. They can also be removed easily using the central unlocking mechanism on the front of the machine. This then gives you access to the coarseness settings in the ceramic grinder – all without the use of any tools. The precision grinding discs are extremely robust and have a long service life, which results in consistently uniform grinding results.

Trio of boilers
Three entirely separate boilers for hot water, coffee preparation, and steam play a major role in the A800's high capacity levels. They make it possible to prepare a coffee while pouring hot water for tea and generating steam, all at the same time. This means that the A800 is perfectly geared to respond rapidly at maximum performance levels.

All these components work in perfect harmony to create an optimum result that guarantees enjoyment, sip after sip – in Switzerland and all over the world.





FOAMMASTER MILK FOAM QUALITY: STANDARD ON EVERY A800!

Perfect foam for everyone! This is what Franke has promised, incorporating FoamMaster™ technology into the A800 as standard. You have complete control over how to feed the milk into your machine: connect your own refrigerator to the A800 or use Franke's 12-liter refrigeration unit. Whatever you choose, the A800 will deliver milk foam with unbeatable FoamMaster™ quality. In every beverage, you can vary the consistency and thickness of this foam to create artistic layers – safe in the knowledge that the foam quality will stay consistent even at high outputs. The A800 is brimming with possibilities for milk and mixed milk drinks, all at the very highest performance levels. Classic Franke, classic FoamMaster™.

Franke's 12-liter refrigeration unit also makes your day-to-day activities that bit easier, delivering milk to the A800 that has been perfectly chilled to the right temperature thanks to the sensors integrated into the cooling tank itself that constantly monitor the contents. The cooling tanks can also be removed from the front, allowing you to refill the milk at any time in a simple and clean process. Two types of milk can be used.

LASTING

PERFORMANCE

The A800 is a top performer. It can be found in places where it is important to be able to produce large quantities of drinks very quickly. The fact that it can also deliver exceptional quality and an endless variety of beverages makes it a true premium machine in a class of its own.

With its triple boiler system and superior operating concept, the A800 is also designed to handle large order volumes in a short amount of time. In the hands of a creative operator, the integrated FoamMaster™ technology, chocolate dosing system, up to three grinders, and optional Flavor Station can be used not just to deliver any quantity of beverages, but also to fulfill even the most exotic of drink requests.

Coffee in all varieties
The A800 packs every coffee beverage with enticing aromas, whether you're making a classic dark espresso in a glass, an elegantly layered latte macchiato, or a special organic coffee from the highlands of Costa Rica finished with a dash of cold foam.

Tempting chocolate
With the two powder dosing system, you can offer two different types of chocolate. Working in perfect harmony with the A800's milk foaming system, the dosing system lets you create exquisitely smooth and creamy light or dark chocolate beverages or mixed coffee and chocolate drinks.

As light and airy as milk can be
Enjoy hot and cold milk foam in your preferred consistency as if it had been prepared by hand. The short foaming time is particularly gentle, and only uses the amount needed. This efficient milk foaming system sustainably reduces milk waste and can also cut the calorie content of the beverage.

Flavor options
With the optional Flavor Station, you can enhance your beverages with up to three different flavored syrups. Combine your coffee beverage or your milk with the flavors of your choice to create anything from a fruity mixed milk drink to a luxurious caramel latte macchiato. The possibilities are almost endless.



THE UNIQUE

A800 SYSTEM



MAXIMUM FLEXIBILITY



MILK AND CLEANING SYSTEM (1)
- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- EasyClean (EC): automatic cleaning system with manual addition of the cleaning fluid. Perfect hygiene in just a few steps.

A800 OPTIONS (2)
- Second or even third bean grinder
- Bean hopper: 1 × 2 kg, 2 × 1.2 kg, 2 × 0.6 kg, 1 × 2 kg + 1 × 0.6 kg, 2 × 1.2 kg + 1 × 0.6 kg or 2 × 0.6 kg + 1 × 0.6 kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100 mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Second milk type (only with the SU12)
- Special outlet for jug (instead of steam solutions)

FLAVOR STATION (3)
Automatic dosing station for up to three flavors

ACCOUNTING SYSTEM (4)
Can be used for various payment methods, e.g. with coins, card.
Ideally suited to public/private vending applications.

CUP WARMER (5)
With four heatable trays

COLORS
- Black/chrome
- Anthracite/chrome

PRODUCT SPECIALTIES	A800	A800 FM EC
Ristretto | Espresso	✓	✓
Coffee | Café crème	✓	✓
Brewed coffee	✓	✓
Cappuccino | Latte macchiato	(✓)	✓
Chococcino	(✓)	✓
Chocolate	✓	✓
Hot milk	(✓)	✓
Hot milk foam	(✓)	✓
Cold milk		✓
Cold milk foam		✓
Flavors		✓
Hot water | Steam	✓	✓

SWISS MADE

PERFECT

FLEXIBILITY

Tailored precisely to your needs.
The following accessories can be combined with the A800:



REFRIGERATION UNIT
SU05/SU12
THE ELEGANT SOLUTION

- Refrigeration unit in product design (available in 5 l EC/12 l EC), lockable
- Perfect hygiene: intelligent milk hose coupling for contact-free filling
- Fill level alerts via the A800 display
- Top storage surface functions as heatable cup rack, with on/off switch
- Under-counter installation option (available in 5 l EC/12 l EC)



KE200
THE MINI MARVEL

- Refrigeration unit (4 l), lockable
- Suitable for small to mid-range capacities



CHILL & CUP
THE SPACE-SAVER

- Combination of lockable refrigeration unit (5 l) with two heatable cup racks (80 cups)
- Suitable for small to mid-range capacities



BASE REFRIGERATION UNIT
THE SPACE MAGICIAN

- Refrigeration unit (5 l), lockable
- Suitable for use as a machine base (for professional food service or convenience applications)
- Suitable for mid-range capacities when space is limited on the counter



FLAVOR STATION
THE FLAVOR WIZARD

- Dosing station with three syrups, automatic dosing, lockable
- Can also be fitted with liquors
- Top storage surface functions as heatable cup rack, with on/off switch



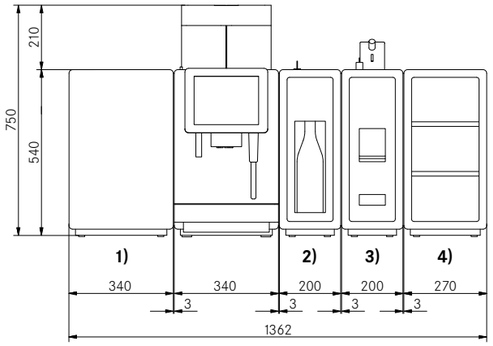
ACCOUNTING SYSTEM
THE MONEY MAESTRO

- Can be used for various payment methods, e.g. with coins, card
- Ideally suited for public/private vending applications
- Can be combined with M2M features

TECHNICAL DATA FOR A800 WITH ACCESSORIES, PLUS ADDITIONAL COMPATIBLE ACCESSORIES

MACHINE MODELS

MODEL	POWER
A800	220–240 V 1LNPE 50/60 Hz 2.6–3.0 kW (16 A)
A800 FM EC	380–415 V 3LNPE 50/60 Hz 6.7–7.9 kW (16 A) 220–240 V 1LNPE 50/60 Hz 4.4–5.2 kW (30 A) 220–240 V 3LPE 50/60 Hz 5.6–7.9 kW (30 A) 200–220 V 2LPE 60 Hz 4.5–5.3 kW (30 A) 200–220 V 2LPE 50/60 Hz 4.5–5.3 kW (30 A) 200–220 V 3LPE 50/60 Hz 6.8–8.1 kW (30 A) 380 V 3LNPE 50/60 Hz 6.7 kW (16 A)
Dimensions:	340 mm / 750 mm / 600 mm (W/H/D)

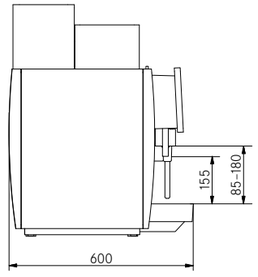


COLOR OPTIONS

Black/chrome or anthracite/chrome

WATER CONNECTION

Fixed water connection	Metal hose with union nut G3/8", L = 1500 mm
Water supply line	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
Water pressure	80 – 800 kPa (0.8 – 8.0 bar)
Total hardness	4–8 °dH GH (German total hardness) / 7–14 °fH GH (French total hardness) / 70–140 ppm (mg/l)
Carbonate hardness	3–6 °dH KH (carbonate hardness) / 50–105 ppm (mg/l)
Acid content/pH value	6.5–7.5 pH
Chlorine content	< 0.5 mg/l

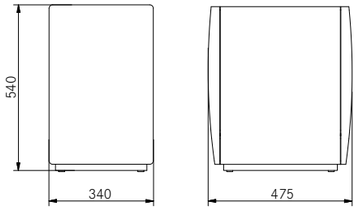


WATER DRAIN

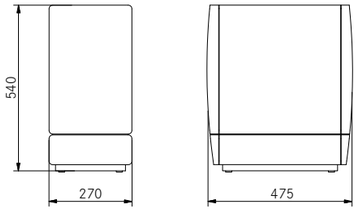
Drain hose	Dia. = 16 mm, L = 2000 mm

ACCESSORIES

1) REFRIGERATION UNIT	SU12 EC (12 l)
Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110–127 V 1LNPE 60 Hz 1.5–1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A)
Dimensions:	340 mm / 540 mm / 475 mm (W/H/D)
Weight (empty):	approx. 28 kg
Compatible with:	Model A800 FM EC
Colors:	Black or anthracite

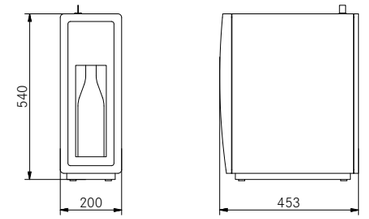


REFRIGERATION UNIT	SU05 EC (5 l)
Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.72 A (10 A) 120 V 1LNPE 60 Hz 1.5 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.65 A (10 A)
Dimensions:	270 mm / 540 mm / 475 mm (W/H/D)
Weight (empty):	approx. 20 kg
Compatible with:	Model A800 FM EC
Colors:	Black or anthracite

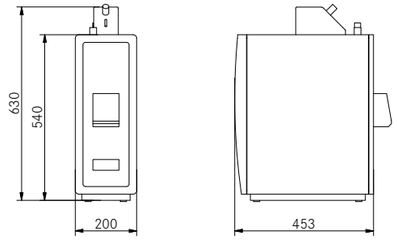


ENERGY EFFICIENT

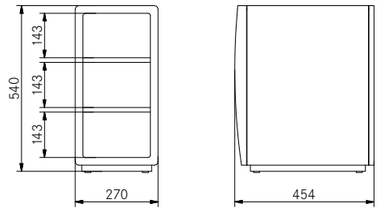
2) FLAVOR STATION	FS3
Electrical connection:	100–240 V 1LNPE 50/60 Hz 75 W (10 A)
Dimensions:	200 mm / 540 mm / 453 mm (W/H/D)
Weight (empty):	approx. 18 kg
Compatible with:	Model A800 FM EC
Colors:	Black or anthracite



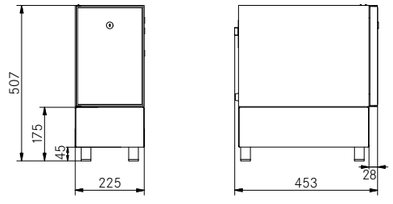
3) ACCOUNTING SYSTEM	AC
Electrical connection:	85–264 V 1LNPE 50/60 Hz (10 A)
Dimensions:	200 mm / 630 mm / 453 mm (W/H/D)
Weight (empty):	approx. 18 kg
Compatible with:	Model A800 / A800 FM EC
Colors:	Black or anthracite



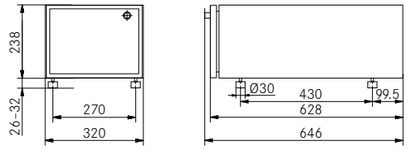
4) CUP WARMER	CW
Electrical connection:	220–240 V 1LNPE 50/60 Hz 120 W (10 A) 110 V 1LNPE 50/60 Hz 80 W (10 A)
Dimensions:	270 mm / 540 mm / 454 mm (W/H/D)
Weight (empty):	approx. 20 kg
Compatible with:	Model A800 / A800 FM EC
Colors:	Black or anthracite



REFRIGERATION UNIT	KE200 (4 l)
Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.71 A (10 A)
Dimensions:	225 mm / 507 mm / 453 mm (W/H/D)
Weight (empty):	approx. 13 kg
Compatible with:	Model A800 FM EC
Color:	Stainless steel



BASE REFRIGERATION UNIT	UC05 (5 l)
Electrical connection:	220–240 V 1LNPE 50/60 Hz 1.0 A (10 A)
Dimensions:	320 mm / 238 mm / 646 mm (W/H/D)
Weight (empty):	approx. 27 kg
Compatible with:	Model A800 FM EC
Color:	Stainless steel



CHILL & CUP	CC
Electrical connection:	220–240 V 1LNPE 50/60 Hz 1.0 A (10 A)
Dimensions:	380 mm / 581 mm / 473 mm (W/H/D)
Weight (empty):	approx. 29 kg
Compatible with:	Model A800 FM EC
Color:	Black





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