

A800

Unlimited Possibilities



FRANKE
VANILLA
LATTE MACCHIATO
Max 12.11
Min 1.65
X

FRANKE
A800

SWISS MADE

MAKE IT
Wonderful!

FRANKE

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 new 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? You can also add extras to the A800 in stages.

05

NEW USER-FRIENDLY DISPLAY

The new 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 new 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.

The A800's clientele wants 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 discs on the grinder 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.



1-3 PRECISION BEAN
GRINDERS WITH
DURABLE CERAMIC DISCS

PATENTED
BREWING UNIT,
REMOVABLE
FROM THE
FRONT

FOAMMASTER™ MODULE
INTEGRATED AS STANDARD

3 SEPARATE HIGH-
PERFORMANCE BOILERS

DREAMY
HOT AND COLD
FOAM

CONSISTENT
FOAM QUALITY
EVEN AT HIGH CAPACITIES

VARIABLE
FOAM
FROM BEVERAGE TO BEVERAGE

HAND-FOAMED
QUALITY

EASILY
PROGRAM
EVERYTHING YOURSELF

THE GENTLE
FOAMING PROCESS
PRESERVES THE MILK'S CHARACTER

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 new 12-liter extension 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 possi-

bilities 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 hygienic process.



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 three-part 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 double 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



REFRIGERATION UNIT: OPTIONAL

Shown here is Franke's new 12-liter refrigerator, with its color, dimensions, and materials designed to integrate seamlessly into your system. However, you can also use any conventional refrigerator to achieve exceptional milk foam quality with the FoamMaster™. The Franke refrigeration unit can be added on at any time.

A800 OPTIONS

- Second or even third bean grinder
- 2 x 1kg or 1 x 2kg bean hopper, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Billing systems
- Raised feet (100mm)
- Autosteam steam spout (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)

FLAVOR-STATION

Automatic dosing station for up to three flavors

CUP WARMER

With four heatable trays

| PRODUCT SPECIALTIES | A800 | A800 FM |
|------------------------------|------|---------|
| 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 | ✓ | ✓ |



COLORS

The machine components shown here are available in matt gray or gloss black:

- Refrigeration unit
- A800
- Flavor-Station
- Billing system
- Cup warmer

PERFECT FLEXIBILITY

Tailored precisely to your needs.

The following accessories can be combined with the A800:



REFRIGERATION UNIT SU05 (5l) THE ELEGANT SOLUTION

- Refrigeration unit in product design (5l), lockable
- Perfect hygiene: intelligent milk hose coupling for non-contact filling
- Empty signal via the A800 display
- Can be installed under the counter, directly underneath the coffee machine



KE200 THE MINI MARVEL

- Refrigerator unit (4l), lockable
- Suitable for small to mid-range capacities
- Manual cleaning



CHILL & CUP THE SPACE-SAVER

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



BASE REFRIGERATION UNIT (UKE) THE SPACE MAGICIAN

- Refrigeration unit (5l), 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
- Available with heatable cup storage on upper shelf, with on/off switch



BILLING SYSTEM THE MONEY MAESTRO

- Can be used for various payment methods, e.g. with coins, card, cell phone, etc.
- 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 (230 V/400 V) | 2.6–3 kW/6.7–7.9 kW |
| A800 FM (230 V/400 V) | 2.6–3 kW/6.7–7.9 kW |

(other connection types upon request)

ACCESSORIES

| A800 | POWER |
|--------------------------|-------------------|
| 3) Billing system | Depends on system |
| 4) Cup warmer (120 cups) | 120 W |

| A800 FM | POWER |
|-----------------------------------|-------------------|
| 1) Refrigeration unit SU12 (12 l) | 100 W |
| 2) Flavor-Station (3 flavors) | 75 W |
| 3) Billing system | Depends on system |
| 4) Cup warmer (120 cups) | 120 W |

COLOR OPTIONS

Matt gray or gloss black

ELECTRICAL CONNECTION

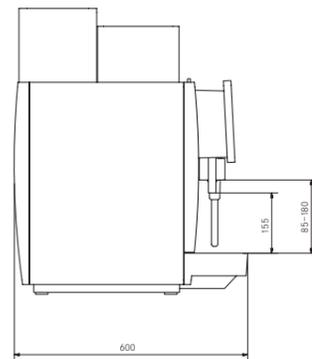
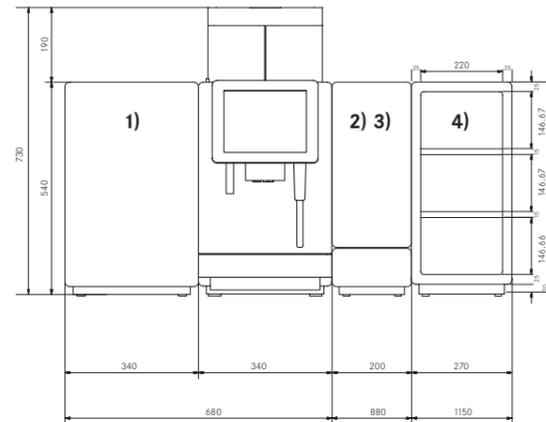
| | |
|---------------------------|--|
| A800 | 230 V 1LNPE 50/60 Hz 16 A 400 V 3LNPE 50/60 Hz 16 A |
| On all models and devices | 200–240 V 1LNPE 50/60 Hz 10 A |

WATER CONNECTION

| | |
|------------------------|---|
| Fixed water connection | Metal hose with union nut G3/8", L = 1.5 m |
| Water supply line | If possible on installation side: untreated water (not from household decalcification system) |
| Water pressure | 80 to 800 kPa (0.8 to 8.0 bar) |
| Water hardness | max. 70 mg CaO per liter of water (7 dH, 13 °fH) |
| Chloride content | max. 0,1 mg/l |
| Ideal pH value | 7 |

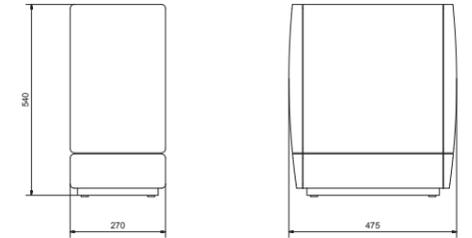
WATER DRAIN

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



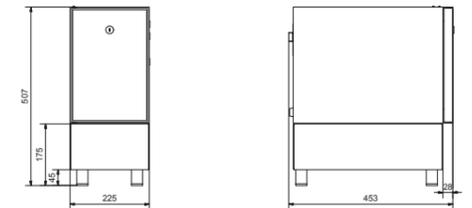
REFRIGERATION UNIT SU05 (5l)

| | |
|------------------------|----------------------------------|
| Electrical connection: | 230 V 1LNPE 50/60 Hz 10 A |
| Power: | 72 W |
| Dimensions: | 270 mm / 540 mm / 475 mm (W/H/D) |
| Weight (empty): | approx. 26 kg |
| Compatible with: | Model A600 MS |
| Color: | Matt gray or gloss black |



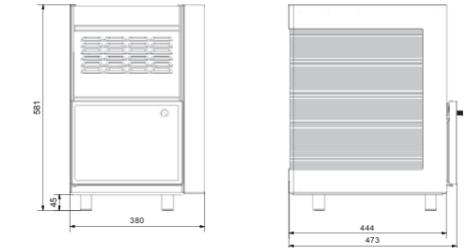
KE200

| | |
|------------------------|----------------------------------|
| Electrical connection: | 220-240 V 1LNPE 50/60 Hz 10 A |
| Power: | 90 W |
| Dimensions: | 225 mm / 507 mm / 453 mm (W/H/D) |
| Weight (empty): | approx. 13 kg |
| Compatible with: | Model A600 MS |
| Color: | Stainless steel |



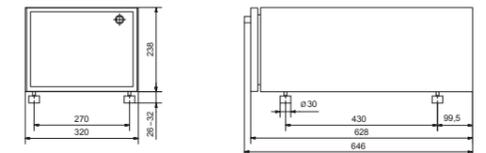
CHILL & CUP

| | |
|------------------------|----------------------------------|
| Electrical connection: | 220-240 V 1LNPE 50/60 Hz 10 A |
| Power: | 170 W |
| Dimensions: | 380 mm / 581 mm / 473 mm (W/H/D) |
| Weight (empty): | approx. 29 kg |
| Compatible with: | Model A600 MS |
| Color: | Black |



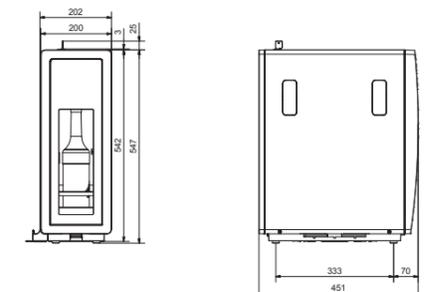
BASE REFRIGERATION UNIT (UKE)

| | |
|------------------------|----------------------------------|
| Electrical connection: | 220–240 V 1LNPE 50/60 Hz 10 A |
| Power: | 90 W |
| Dimensions: | 320 mm / 238 mm / 646 mm (W/H/D) |
| Weight (empty): | approx. 27 kg |
| Compatible with: | Modell A600 MS |
| Color: | Stainless steel |



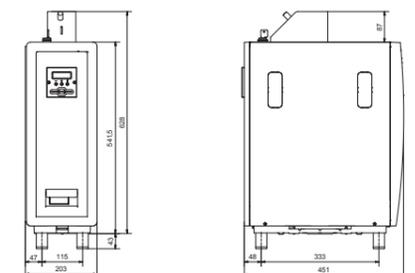
FLAVOR-STATION

| | |
|------------------------|----------------------------------|
| Electrical connection: | 100–240 V 1LNPE 50/60 Hz 10 A |
| Power: | 75 W |
| Dimensions: | 200 mm / 542 mm / 451 mm (W/H/D) |
| Weight (empty): | approx. 18 kg |
| Compatible with: | Modell A600 FM |
| Color: | Matt gray or gloss black |



BILLING SYSTEM

| | |
|------------------------|----------------------------------|
| Electrical connection: | 85–264 V 1LNPE |
| Power: | Depends on system |
| Dimensions: | 200 mm / 628 mm / 451 mm (W/H/D) |
| Weight (empty): | approx. 18 kg |
| Compatible with: | Modell A600, A600 MS, A600 FM |
| Color: | Matt gray or gloss black |





Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg
Switzerland
Fon +41 62 787 31 31
www.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Germany
Fon +49 9346 9278 0
Fax +49 9346 9278 100
www.franke.de

Franke Coffee Systems
UK Ltd
18 Handley Page Way,
Old Parkbury Lane,
St Albans,
Hertfordshire AL2 2DQ
England
Fon +44 1923 635700
Fax +44 1923 635701
www.franke.com

Franke Japan Inc.
Amflat, 12-35-12
Nihonbashi Ningyocho, Chuo,
Tokyo 103-0013
Japan
Fon +81 3 5642 5880
www.franke.com

Franke Coffee Systems
North America
800 Aviation Parkway
Smyrna, TN 37167
USA
Fon +1 615 462 4265
Fax +1 615 462 4400
www.franke.com

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