A400 LET'S GO PREMIUM EVERYWHERE.









With the A400, Franke is bringing the premium technology of its professional machines into a new class.

It now makes the most sophisticated coffee experience available to all.



CONVENIENCE STORES

RETAIL





OFFICES







BOOKSTORES

BAKERIES

















INNOVATIVE USER INTERFACE:

A touchscreen that connects with your customers.

As a truly smart coffee machine, the A400 creates a dialog between man and machine. Thanks to seamless interaction and superb efficiency, the machine knows what the customer wants - and delivers it in premium quality.

The 8-inch color touchscreen with crystal clear The 8-inch color touchscreen with crystal clear resolution is the perfect interface for you and your guests. Intuitive menu prompts result in straightforward, efficient operation. The selection of beverages can be set individually and adapted to your exact requirements. Generate additional sales through the exceptionally easy placement of advertising messages and custom images on the display. The ideal user interface is at your disposal to address every possible application and use.

Intuitive menu for self-service operation
Your guests place their order from a clear and attractive menu of beverages. This can be customized easily with your own images. The desired beverage can be selected instantly with a simple touch or swipe of a finger, and it's very easy to set the cup size.

High-volume efficiency

High-volume efficiency Large orders can be entered simply in a single step and then prepared one after the other at the touch of a button. This method supports service personnel and reduces their workload, minimizes mistakes and allows exploiting the full capacity of your machine.



SWISS DESIGN:

Perfect right down to the last detail.

When it comes to making coffee, the core process is always extraction. Our researchers are always looking for increasingly sophisticated methods for it. This is precisely why the benchmark for our coffee machines is so high. Our machines are a testament to true Swiss quality in every regard.

It is factors such as taste and quality that distinguish a good cup of coffee from a superb one. Extraction is the crucial factor when brewing coffee: The goal is to get the absolute best from the beans. The A400 optimizes this process and ensures perfect results in the cup.

Franke has selected only the best components for the A400 and combined them to create a state-of-the-art system. This consistency can be seen as soon as you open the bean hopper. Its shape ensures that the machine is extremely easy to fill.

The bean hopper can be removed easily using the central release mechanism on the front of the machine. This allows direct access to the ceramic grinder to adjust the grind setting. The precision grinding discs are extremely robust and have a long service life – resulting in a consistent and uniform grind.

The brewing unit in the A400 can be replaced easily The brewing unit in the A400 can be replaced easily without any tools. The heart of this fully automatic machine can be removed with a few quick hand movements. You can choose from two different brewing units according to your own specific needs:

For predominantly single cups of specialty coffee and for a perfect espresso: 43 mm brewing unit.

For predominantly two cups at once and for large cups: 50 mm brewing unit.







CLEVER CLEANING SYSTEM:

A pure joy.

Complying with the most stringent hygiene standards is a matter of course for Franke. That's why the A400 now also comes with CleanMaster, the fully automatic cleaning system. Once the cleaning process is started, the milk cleaning sequence is executed automatically from start to finish, and the machine goes into standby mode once it's done. So you can enjoy a spotlessly clean A400 at all times with the greatest of ease.

Impressive convenience
The A400 boasts an advanced integrated cleaning concept that minimizes your workload and ensures clean, safe handling. Milk and cleaning agent spills are now a thing of the past. Just swap out the milk container for the cleaning container. Choose from the EasyClean automatic cleaning system, which requires the cleaning fluid to be added manually, or the CleanMaster fully automatic cleaning system, which has an integrated cleaning cartridge.

- Hygienic, practical milk container system

 Hose-free docking system for the milk container
 Integrated sensor for measuring the actual
 temperature of the milk
 Integrated cleaning cartridge

Efficient cleaning process

- Automated process with integrated cleaning cartridge
- carridge
 Safe and practical thanks to a separate cleaning
 container
 Highest level of cleanliness thanks to specially
 developed milk and coffee cleaning agents
 Maximum convenience: the cleaning process
 is ended automatically by the machine
 Conforms to HACCP



PERFECT MILK FOAM:

Welcome to coffee bliss.

Perfect milk foam tells you at a glance that this not just a good coffee, it's a great coffee. The A400 punches above its weight here, too.

The Franke FoamMaster™ edition delivers perfect milk foam each and every time. The FoamMaster™ is used throughout the Franke A series, setting the standard for excellence for milk foam.

By choosing the FoamMaster™ edition, you are opting for the premium version of the A400 and your business will impress everyone with its first-class milk foam. A foam that you can vary in consistency and texture, according to preference, and which remains consistent even when large volumes are called for. The A400 serves a variety of top quality flavored milks and milky beverages, as is characteristic for FoamMaster™, as is characteristic for Franke.

The compact 5-liter milk system by Franke is the perfect milk supply system for small businesses. If you would like slightly greater volume, choose the 12-liter version. You can also connect your own refrigerator to the A400. Either way, the A400 offers you outstanding prospects of success and indulgence.





INDIVIDUAL CONFIGURATION:

Together we'll find the right fit.



| PRODUCT SPECIALTIES | A400 | A400 MS EC | A400 FM CM |
|------------------------------|------|------------|------------|
| Ristretto Espresso | ✓ | · / | 1 |
| Coffee Café crème | ✓ | · · | ✓ |
| Brewed coffee | ✓ | √ | ✓ |
| Cappuccino Latte macchiato | (✓) | ✓ | ✓ |
| Chococcino | (✓) | | ✓ |
| Chocolate | ✓ | | ✓ |
| Hot milk | (✓) | · · | ✓ |
| Hot milk foam | (✓) | · · | ✓ |
| Cold milk | | ✓ | ✓ |
| Cold milk foam | | | ✓ |
| Hot water | ✓ | V | ✓ |
| Steam | | · · | · |

- MILK SYSTEMS (1)

 FoamMasterTM (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system

 Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump

CLEANING SYSTEMS (1)

- CleanMaster (OM); fully automatic cleaning system with integrated cleaning cartridge. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.

 EasyClean (EC): automatic cleaning system with manual addition of the cleaning fluid.

 Perfect hygiene in just a few steps.

A400-OPTIONS (2)

- A400-OPTIONS (2)

 Second bean grinder
 Bean hopper: 1 × 2 kg, 2 × 1.2 kg or
 2 × 0.6 kg, lockable
 One or two separate powder
 dosing systems (for chocolate or
 milk powder), lockable
 Coffee grounds ejector
 Cup sensor
 M2M/Yelemetry
 Accounting system
 Raised feet (100 mm)
 Steam spout (only available on MS
 and FM models)

ACCOUNTING SYSTEM (3)

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

CUP WARMER (4) With four heatable trays

COLORS

Black/chrome

Anthracite/chrome

SWISS MADE

17

MODULAR SYSTEM:

For complete flexibility.

Tailored precisely to your needs. The following accessories can be combined with the A400:







REFRIGERATION UNIT SU05/SU12 THE ELEGANT SOLUTION

- Refrigeration unit in A series product design (available in 51 CM and EC/12 IEC), lockable
 Perfect hygiene: intelligent milk hose coupling for contact-free filling
 Fill level alerts via the A400 display
 Top storage surface functions as heatable cup rack

KE200 THE MINI MARVEL

- Refrigeration unit (41), lockable
 Suitable for small to mid-range capacities

CHILL & CUP THE SPACE-SAVER

- Combination of lockable refrigeration unit (51) with two heatable cup racks (80 cups)
 Suitable for small to mid-range capacities





CUP WARMER THE PRACTICAL

- In the contemporary design of the A series
 Warms/holds around 120 cups, glasses and saucers
 Four heatable trays in brushed stainless steel
 Integrated thermostat for constant temperatures

ACCOUNTING SYSTEM THE MONEY MAESTRO

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

TECHNICAL DATA FOR A400 WITH ACCESSORIES, PLUS ADDITIONAL COMPATIBLE ACCESSORIES

MACHINE MODELS

| MODEL | POWER |
|-------------|---|
| A400 | 220-240V 1LNPE 50/60 Hz 2.1-2.3 kW (10A) 220-240V 1LNPE 50/60 Hz 2.4-2.8 kW (13/15/16*A) 200-220V 2LPE 60 Hz 2.3-2.7 kW (30A) 220V 1LNPE 50 Hz 2.4 kW (16A) 200V 2LPE 50/60 Hz 2.3 kW (15A) |
| A400 MS EC | 220-240V 1LNPE 50/60 Hz 2.1-2.3 kW (10A) 220-240V 1LNPE 50/60 Hz 2.4-2.8 kW (13/15/16* A) 200-220V 2LPE 60 Hz 4.5-5.3 kW (80A) 220V 1LNPE 50 Hz 2.4 kW (16A) 200 V 2LPE 50/60 Hz 2.3 kW (15A) |
| A400 FM CM | 220-240V 1LNPE 50/60 Hz 2.1-2.3 kW (10A) 220-240V 1LNPE 50/60 Hz 2.4-2.8 kW (13/15/16* A) 200-220V 2LPE 60 Hz 4.5-5.3 kW (30A) 220V 1LNPE 50 Hz 2.4 kW (16A) 200V 2LPE 50/60 Hz 2.3 kW (15A) |
| Dimensions: | 340 mm / 700 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

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

ACCESSORIES

| 1) REFRIGERATION UNIT | SU05 EC (5 I) |
|------------------------|--|
| Electrical connection: | 220-240 V 1LNPE 50/60 Hz 0.72 A (10 A) |
| | 120 V 1LNPE 60 Hz 1.5 A (10 A) |
| | 220V 1LNPE 50 Hz 0.72 A (10 A) |
| | 100V 1LNPE 50/60Hz 1.65A (10A) |
| Dimensions: | 270 mm / 540 mm / 475 mm (W/H/D) |
| Weight (empty): | approx. 20 kg |
| Compatible with: | Model A400 MS EC |
| Colors: | Black or anthracite |
| | |







1) REFRIGERATION UNIT SU05 CM (51)

| 220-240 V 1LNPE 50/60 Hz 1.95-2.3 kW (10 A) |
|---|
| 120 V 1LNPE 60 Hz 1.44 kW (15 A) |
| 220 V 1LNPE 50 Hz 0.72 kW (10 A) |
| 100 V 1LNPE 50/60 Hz 1.35 kW (15 A) |
| B 270 mm / H 540 mm / T 475 mm |
| approx. 24 kg |
| Model A400 FM CM |
| Black or anthracite |
| |





| REFRIGERATION UNIT | SU12 EC (12 I) |
|------------------------|--|
| Electrical connection: | 220-240V 1LNPE 50/60Hz 0.72A (10 A) 110-127V 1LNPE 60 Hz 1.5-1.7A (10 A) 220V 1LNPE 50 Hz 0.72 A (10 A) 100V 1LNPE 50/60 Hz 1.7A (10 A) |
| Dimensions: | 340 mm / 540 mm / 475 mm (W/H/D) |
| Weight (empty): | approx. 28 kg |
| Compatible with: | Model A400 MS EC |
| Colors: | Black or anthracite |





| 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 A400 / A400 MS EC / A400 FM C |
| Colors: | Black or anthracite |





| 3) 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 A400 / A400 MS EC / A400 FM CM |
| Colors: | Black or anthracite |





| REFRIGERATION UNIT | KE200 (4 I) | |
|------------------------|--|--|
| 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 A400 MS EC | |
| | | |



| 207 | • | | |
|------|-----|-----|----|
| 1775 | 225 | 453 | 28 |

| 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 A400 MS EC |
| Color: | Black |





WELCOME TO THE A SERIES:

Franke's range of professional machines is shaping the future of the coffee business.





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

Franke Coffee Systems GmbH Franke Strasse 1 97947 Grünsfeld Germany Phone +49 9346 9278 0 Fax +49 9346 9278 100 www.franke.de Franke Coffee Systems UK Limited 6A Handley Page Way, Old Parkbury Lane, Colney Street, St Albans, Hertfordshire, AL2 2DQ England Phone +44 1923 635700 Fax +44 1923 635701 www.franke.com

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

