**Specification text**

**Franke A800 FM EC 2G H1 S1 (Fixed water)**

Microprocessor controlled fully automatic coffee machine with 2 precision coffee grinders for the individual preparation of coffee and coffee specialties. Other products such as, for example, cappuccino, latte macchiato and milk coffee with warm milk and hot milk foam in Barista quality, as well as other specialties with cold milk or cold milk foam can be prepared through the processing of fresh milk. One hot water dispenser for dosed or non-dosed output of hot water, through a separate spout. Steam dispenser for dosed or non-dosed output of steam for manual heating of milk or preheating of cups.

**Technical data**

Output – Cups per hour:

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | **1L N PE 220-240V 50/60Hz 2590-3020W16A** | | | **3L N PE 380-415V 50/60Hz 6710-7920W 16A** | | |
|  |  | **Single cup/h** | | **Double cup/h** | **Single cup/h** | | **Double cup/h** |
| **Espresso** |  | 150 | | 200 | 160 | | 238 |
| **Café Crème** |  | 95 | | 128 | 109 | | 141 |
| **Cappuccino** |  | 146 | | 174 | 149 | | 180 |
| **Latte Macchiato** |  | 106 | | 162 | 108 | | 175 |
| **Hot water** |  | 146 | |  | 164 | |  |
| **Hot water** |  | (29 l/h) | |  | (33 l/h) | |  |
| **Milk coffee** |  | 130 | | 152 | 142 | | 210 |
| **Warm milk** |  | 108 | | 129 | 216 | | 220 |
| **Cold milk** |  | 185 | | - | 217 | | - |
|  |  |  |  | |  |  | |
| Energy loss | KWh/24h | 2,160 | | | 2,272 | | |

\*Output per hour and energy loss information are according to DIN18873-2

Electrical connections: 380-415 VAC, 3LNPE, 6710-7920 W, 50-60 Hz, 16 À (EU)

220-240 VAC, 1LNPE, 2600-3020 W, 50-60 Hz, 16 À (CH/GB/EU)

220-240 VAC, 1LNPE, 4400-5200 W, 50-60 Hz, 30 À (EU)

220-240 VAC, 3L PE, 5600-7900 W, 50/60 Hz, 30 À (EU)

200-220 VAC, 2L PE, 4500-5300 W, 60 Hz, 30 Á (USA)

200-220 VAC, 2L PE, 4500-5300 W, 50-60 Hz, 30 Á (JP)

200-220 VAC, 3L PE, 6800-8100 W, 50-60 Hz, 30 À (JP)

380 VAC, 3LNPE, 6700 W, 50 Hz, 16 À (China)

Net weight: up to max. 58 kg

Dimensions: width: 340 mm

height: 754 mm

depth: 600 mm

Water connection: Fixed water connection: G 3/8" external thread

Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)

Inlet hose: ∅ 8 x 1500 mm, union nut G3/8”

Drainage for drip tray: Waste water hose: ∅ 16 x 2000 mm

Drainage connection: Funnel trap ∅ 50 mm

Noise emission: Acoustic pressure: < 70 dB (A)

Approvals: CE / CB / HACCP

**Device design**

Housing parts und product containers are made of easy-care plastic, the front door is made of aluminium and the drip grid is made of stainless steel. All safety-relevant components are certified by the appropriate bodies. On top of the device is space for the storage of cups. The casing color is black/anthracite or high gloss black (black line).

**Operator Panel Touch+Go Control**

10,4 inch color touch screen for the operation and setting, as well as the display for the status of the device and the device capabilities. Touch screen is protected by an aluminum frame. 6 menu cards, all Individual definable. Each menu card with 5 pages for the presentation of 4, 6, 9, 12, 16 or 20 product buttons per page. The menus offer the option of separate representation such as seasonal summer and winter drinks or beverages with the distinction according to recipes. Up to 7 different languages can be selected. Display of nutritional and allergen information is possible. The products can be displayed individually with predefined images and text or via USB interface with customer-specific images. An onboard media pool allows you, to show images and advertising messages during operation-breaks. In the billing mode the product prices and possible credits are displayed.

The edge lighting is individually programmable. Events and informations, such as for example the lack of coffee beans is displayed in color or can be called from the dashboard behind the product level. The functional lighting concept offers the possibility to notice these messages through a for example red and optional flashing edge lighting from any distance.

**Two coffee-grinders 2G**

Two precision coffee-grinders, noise-reduced and with ceramic-disks for the direct grinding of coffee beans. Dual-chamber bean container for 2 different types of coffee beans each 1200 grams made of transparent plastic. The bean container can be removed easily using the central unlocking mechanism on the front of the machine, with simultaneous hopper shutter. Monitoring of presence and filling level of the bean chambers. A message will be displayed on the touch screen in case of absence of a container or lack of beans and the products are locked.

**Brewing system**

The brewing system with a plastic brewing unit with a capacity for up to 22 g and pre infusion is suited for the preparation of classic Espresso, brewed coffee and other coffee specialties with a corresponding brewing insert. After the choosing of a product, the fresh grinding from coffee beans will be automatically started. Coffee specialties are prepared freshly and on demand in single or double cups. The Powder lid for the manual dosing of the coffee powder is optional lockable. After the coffee-preparation the dry coffee grounds is collected in the built-in drawer with level monitoring (up to 80 cakes). The brewing group can be replaced easily without any tools for example for cleaning. The absence will be shown on the touchscreen.

**Coffee outlet**

The automatic height adjustment of the double coffee outlet from 85 mm to 180 mm enables the use of all standard cups, drinking containers and jugs up to a maximum height of 180 mm. In addition to the dispensing of single products, the double outlet allows the simultaneously dispensing of 2 coffee products such as classic espresso or Café Crème. Output area is illuminated with LED-lights during the product preparation. Marking for the coffee cup positioning in the drip grid.

**FoamMaster system FM**

For the preparation of cold milk, warm milk and hot and cold milk foam. The high-performance FoamMaster system is integrated in the coffee machine and ensures optimal dosage of the quantity of milk. With the FoamMaster system and the built-in milk foamer in the coffee-outlet, the milk is foamed and heated up. The milk dispensing takes place together with the coffee in a single operation. The time of dispensing the milk before, with or after the coffee is individually programmable. In addition to the dispensing of single products, the double-cappuccinatore allows the simultaneously dispensing of 2 coffee products with milk such as cappuccino or latte macchiato. Different foam consistencies can also be set. The milk pipe sensor reports the lack of milk and locks the purchase of products by lack of milk. This allows the monitoring and the display of the lack of milk on the touchscreen also from a own customers cooling unit.

Optional milk refrigerators:

* Franke KE200 - Refrigerator side unit Milk supply 1 x 4 l
* Franke UC05 - Under coffee machine refrigerator Milk supply 1 x 5 l
* Franke Chill&Cup - Cup warmer with integrated refrigerator Milk supply 1 x 5 l
* Franke SU05 - Refrigeration side unit Milk supply 1 x 5 l
* Franke SU12 - Refrigeration side unit Milk supply 1 x 12 l
* Franke SU12 Twin - Refrigeration side unit for 2 machines / 1 Type of milk Milk supply 1 x 12 l
* Franke SU12 Twin - Refrigeration side unit for 2 machines / 2 Types of milk Milk supply 2 x 4,5 l
* Franke UT05 - Under table refrigerator Milk supply 1 x 5 l
* Franke UT12 - Under table refrigerator Milk supply 1 x 12 l
* Franke UT12 Twin - Under table refrigerator for 2 machines / 1 Type of milk Milk supply 1 x 12 l
* Franke UT12 Twin - Under table refrigerator for 2 machines / 2 Types of milk Milk supply 2 x 4,5 l

**Customer settings**

The customer can adjust the key parameters as for example the amount of coffee powder and water via the touch screen or can define new products. Uploading your own customer images and the product settings backup is carried out via the USB interface. The access can be individually defined and secured with PIN-code. Timer with programmable starting time for switch-on and switch-off for a maximum of energy efficiency and minimal power consumption in standby mode.

**Billing systems**

\*\* VIP-interface with MDB-interface for the connection of commercial billing systems such as a coin validator, coin changer or card reader. Integrated counters per product purchase and total product purchase. Up to 4 price lists programmable (1x cash, 3x credit). SD-card reader and optional IrDA Interface (Infrared for a customers own reader) for data transfer of product counters. Data transfer in .csv-format via USB-interface. Data transceiving via EVA-DTS standard. Backup in the VIP-Interface.

Optional billing units:

* Coin validator - side unit (A-line design)\*\*
* Coin changer - side unit (A-line design)\*\*
* Value- and money cards reader\* - side unit (A- line design)\*\*
* smartSCHANK - side unit (Aluminium housing)

\*Reading unit is provided by customer.

**Cleaning system EC EasyClean**

The integrated, automatic rinsing and cleaning system EC EasyClean for the entire preparation area makes maintaining the device easier. The special system cleaning agents (DDAC- and BAC- free) are providing an optimum of hygiene as well as a consistent product quality. For the visual operator guidance all manual cleaning steps are displayed on the touchscreen, such as the dosing of cleaning agents. At the SU and UT05 MS2 the milk container will simply replaced by the supplied cleaning tank and connected via the quick coupling system. The amount of required water is automatically dosed into the supplied cleaning-container with the start of the cleaning-program of the connected coffee machine. For the rinsing of the milk system and the coffee-outlet is the starting time programmable immediately after each product or for example 3 minutes after the last one. The milk system will be also rinsed in the cooling unit. The output area is illuminated with LED-lights during the cleaning process.

**Options:**

* Telemetry Internet access via Smartphone, Tablet, laptop or PC on machine sales, meter

readings and error messages at all device locations and evaluation of the current month. View machine data live and adjust the settings directly via cloud. Get information of the machine about status, cleaning intervals and due maintenance dates, thus guaranteeing high quality standards throughout in order to serve first-class coffee.

* Lockable containers Beans container and powder lid lockable with a central lock.

Powder container lockable with separate locks.

* Coffee grounds chute A chute disposed the coffee grounds directly into a waste container that is

installed under the counter.

* Cups sensor The rinsing is blocked If a coffee cup is present under the coffee outlet

The products are blocked if a coffee cup is not present under the coffee outlet

* Cup warmer CW270 Add-on unit for the preheating and storage of approx. 120 coffee cups
* Flavor Station FS30 Add-on unit for 3 varieties of syrup
* Coffee Caddy Transport trolley for mobile use of coffee machines

**Manufacturer** Franke Kaffeemaschinen AG (ISO 9001 certificated)