

A400

LET'S GO PREMIUM EVERYWHERE.



CONVENIENCE STORES



HOTELS



RETAIL



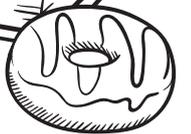
OFFICES



BOOKSTORES



BAKERIES



MAKE IT
Wonderful!

LIQUIDLINE®



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.



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OFFICES

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BOOKSTORES

BAKERIES



MAKE IT
Wonderful!



THE FINEST COFFEE:

Success for every business.

With the A400, now every business can enjoy the finest coffee. Wherever you are, and whatever you do: serve your guests the best.



"WE ALREADY HAVE AN A1000 IN OUR BREAKFAST ROOM. THE A400 CARRIES TOP QUALITY THROUGH TO THE SEMINAR ROOM."



"MY CUSTOMERS PREFER BUYING BOOKS WITH A GOOD COFFEE IN THEIR HANDS."



"EVERYONE SAYS WE SERVE THE BEST COFFEE IN TOWN."



"IT IS SO INTUITIVE TO USE, CUSTOMERS LOVE IT."

"I LOVE HOW THE A400 CLEANS ITSELF AUTOMATICALLY."



A400

THE FIVE KEYS TO SUCCESS.

1. LATEST PROFESSIONAL TECHNOLOGY

The A400 brings all the innovations of the professional A series to any business, so that even small businesses can offer the best coffee shop-standard coffee.

2. EASY OPERATION

The interactive touchscreen uses pictures and symbols to guide customers to their perfect coffee. Tried and tested in every self-service scenario.

3. THE FINEST MILK FOAM

The professional A400 has FoamMaster™ technology to guarantee premium quality milk foam with irresistible style.

4. MAXIMUM CLEANLINESS, AUTOMATICALLY

Not only is a fully automatic cleaning system safer and more hygienic, it also makes everyday handling of the machine much easier.

5. LONG-TERM ADDED VALUE

The A400 benefits from the incredible versatility and flexibility of the Franke A series. Making it a safe long-term investment.



Franke delights connoisseurs worldwide with premium coffee!





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.

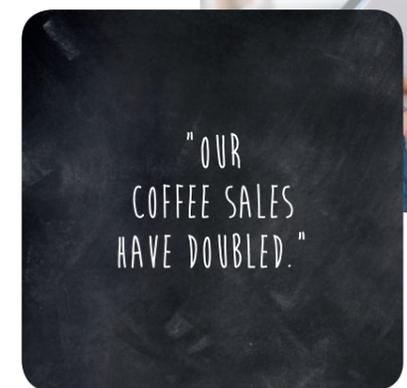
The 8-inch color touchscreen with crystal clear resolution is the perfect interface for you and your guests. Intuitive menu prompts result in straightforward, efficient operation. The selection of beverages can be set individually and adapted to your exact requirements. Generate additional sales through 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

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 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



"THE DESIGN OF THE A400 MEANS THAT IT CONSISTENTLY LIGHTENS OUR WORKLOAD EVERY DAY."

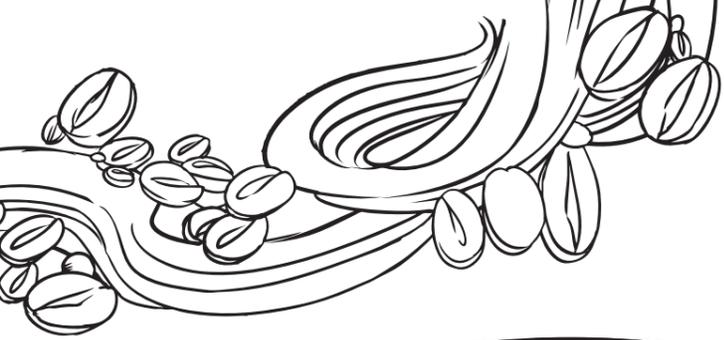


Innovative engineering:
The Swiss can move mountains

Unique precision:
Swiss watchmaking

Proven reliability:
Made in Switzerland

Inspiring innovation:
Architecture by Herzog & de Meuron



THE A400
REFRIGERATION UNIT



HYGIENE
EQUALS
SAFETY!

And satisfied customers.

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
- 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



"EVERYONE CAN
USE THIS SYSTEM,
EVEN OUR
TEMPORARY STAFF."

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.

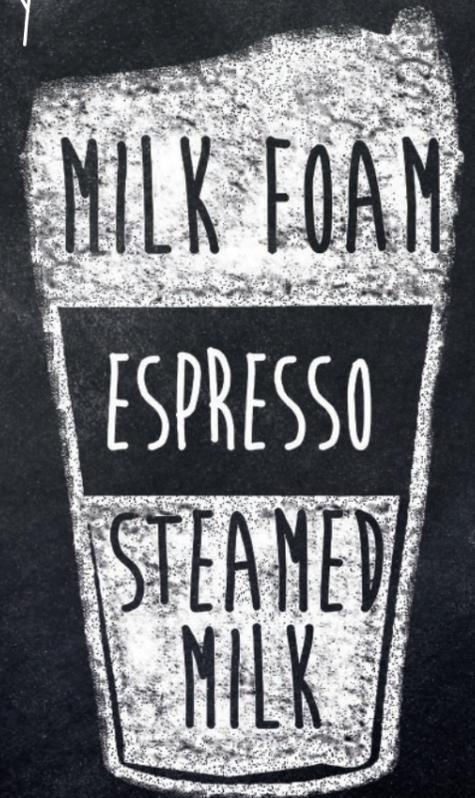
The Franke FoamMaster™ edition delivers perfect milk foam each and every time. The FoamMaster™ is used throughout the Franke A series, setting the standard for excellence for milk foam.

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.



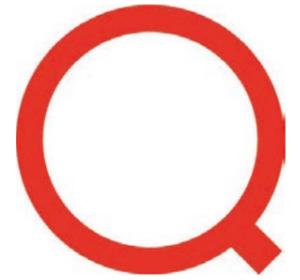
PERFECT MILK FOAM WITH FOAMMASTER™ TECHNOLOGY



"OUR MACHINE SERVES UP BETTER MILK FOAM THAN ANY OF THE LOCAL COFFEE SHOPS."

INDIVIDUAL CONFIGURATION:

Together we'll find the right fit.



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

MILK SYSTEMS (1)

- FoamMaster™ (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 (CM): 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)

- 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/telemetry
- 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

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 5l CM and EC/12l EC), 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 (4l), lockable
- Suitable for small to mid-range capacities

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

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

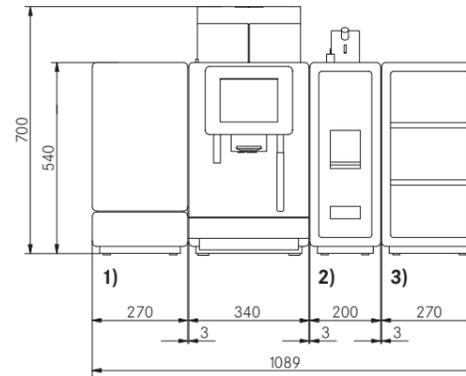
- Can be used for various payment methods, e.g. with coins, card
- Ideally suited for public/private vending applications
- Can be combined with M2M features

TECHNICAL DATA FOR A400 WITH ACCESSORIES, PLUS ADDITIONAL COMPATIBLE ACCESSORIES

MACHINE MODELS

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

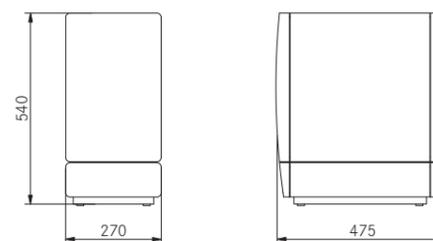
Drain hose Dia. = 16 mm, L = 2000 mm

ACCESSORIES

1) REFRIGERATION UNIT SU05 EC (5I)

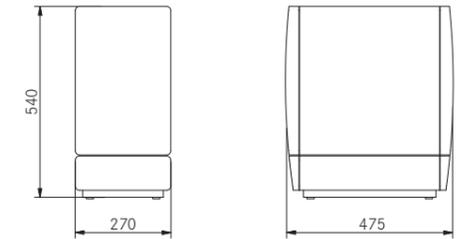
Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.72 A (10A) 120 V 1LNPE 60 Hz 1.5 A (10A) 220 V 1LNPE 50 Hz 0.72 A (10A) 100 V 1LNPE 50/60 Hz 1.65 A (10A)
Dimensions:	270 mm / 540 mm / 475 mm (W/H/D)
Weight (empty):	approx. 20 kg
Compatible with:	Model A400 MS EC
Colors:	Black or anthracite

*Fuse varies by country



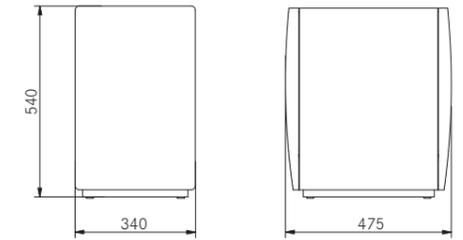
1) REFRIGERATION UNIT SU05 CM (5I)

Electrical connection:	220–240 V 1LNPE 50/60 Hz 1.95–2.3 kW (10A) 120 V 1LNPE 60 Hz 1.44 kW (15 A) 220 V 1LNPE 50 Hz 0.72 kW (10A) 100 V 1LNPE 50/60 Hz 1.35 kW (15A)
Dimensions:	B 270 mm / H 540 mm / T 475 mm
Weight (empty):	approx. 24 kg
Compatible with:	Model A400 FM CM
Colors:	Black or anthracite



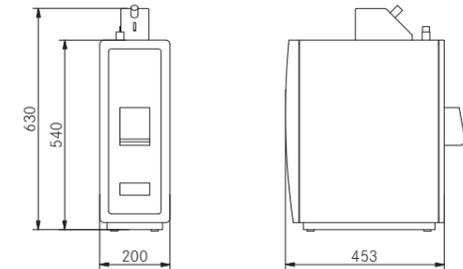
REFRIGERATION UNIT SU12 EC (12I)

Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.72 A (10A) 110–127 V 1LNPE 60 Hz 1.5–1.7 A (10A) 220 V 1LNPE 50 Hz 0.72 A (10A) 100 V 1LNPE 50/60 Hz 1.7 A (10A)
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



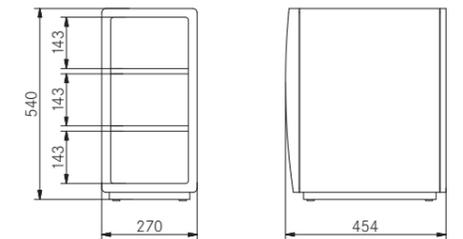
2) ACCOUNTING SYSTEM AC

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 A400 / A400 MS EC / A400 FM CM
Colors:	Black or anthracite



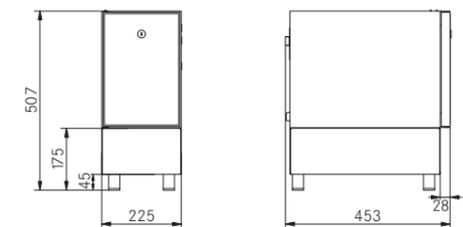
3) CUP WARMER CW

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



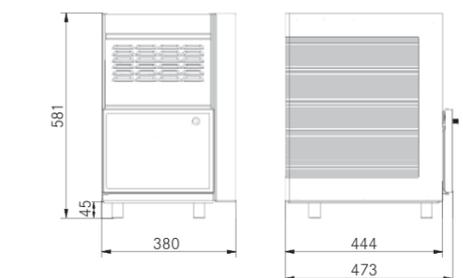
REFRIGERATION UNIT KE200 (4I)

Electrical connection:	220–240 V 1LNPE 50/60 Hz 0.71 A (10A)
Dimensions:	225 mm / 507 mm / 453 mm (W/H/D)
Weight (empty):	approx. 13 kg
Compatible with:	Model A400 MS EC
Color:	Stainless steel



CHILL & CUP CC

Electrical connection:	220–240 V 1LNPE 50/60 Hz 1.0 A (10A)
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.



A400 LET'S GO PREMIUM EVERYWHERE

The ideal choice for the hotel industry, retail, convenience stores, bakeries, offices, and book stores.

CAPACITY



MILK SYSTEM

FoamMaster™ 

Milk System 

COLORS



A600 ALL YOU NEED FOR THE PERFECT COFFEE

The ideal choice for the full-service catering trade, cafés, the hotel industry, retail, convenience stores, bakeries, and offices.

CAPACITY



MILK SYSTEM

FoamMaster™ 

Milk System 

FLAVORS



COLORS



A800 BOUNDLESS INSPIRATION

The ideal choice for fast-food restaurants, the full-service catering trade, cafés, the hotel trade, and retail.

CAPACITY



MILK SYSTEM

FoamMaster™ 

FLAVORS



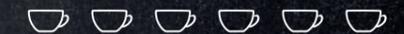
COLORS



A1000 A NEW LEVEL OF ENJOYMENT

The ideal choice for fast-food restaurants, the full-service catering trade, cafés, the hotel trade, and retail.

CAPACITY



MILK SYSTEM

FoamMaster™ 

FLAVORS



COLORS



MAKE IT
Wonderful!

