



## Indulgence with every cup



READY FOR  
DIGITAL SERVICES

### Colors

- Black/chrome
- White/chrome

### 1 A1000 Options

- First shot
- Second or even third bean grinder
- Bean hopper: 1 x 2 kg, 2 x 1.2 kg, 2 x 0.6 kg, 1 x 2 kg + 1 x 0.6 kg, 2 x 1.2 kg + 1 x 0.6 kg or 2 x 0.6 kg + 1 x 0.6 kg, lockable
- One or two separate powder dosing units 0.6 kg or 1.2 kg (for chocolate or milk powder), lockable
- Coffee grounds chute assembly
- Cup sensor
- Raised feet (100 mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Second milk type (only with the SU12)
- DualMilk Technology for low cross contamination (only with all-in-one spout)
- Special outlet for jug (instead of steam solutions)

### 2 Milk and Cleaning Systems

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- CleanMaster (CM): fully automatic cleaning system with integrated cleaning cartridge and integrated cleaning tank. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience

### 3 Flavor Station

- Automatic dosing station for up to six flavors

### 4 Accounting System

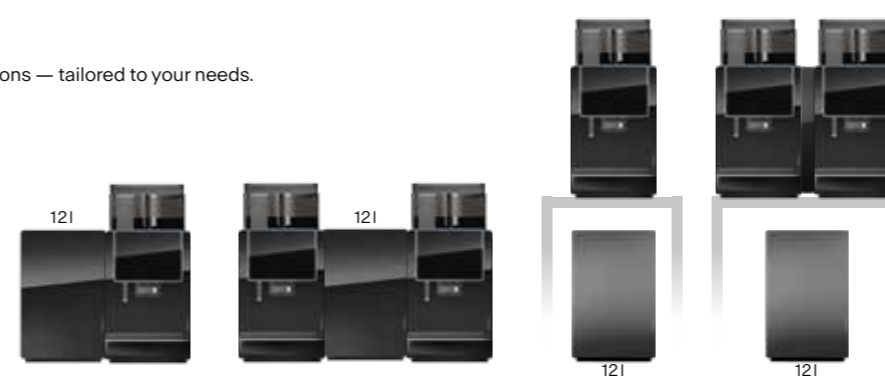
- Can be used for various payment methods, e.g. with coins, card
- Ideally suited to public or private vending applications

### 5 Cup warmer

- With four heatable trays

### Flexibility

Our product portfolio allows various assembly options — tailored to your needs.



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**FRANKE**

**A1000**



Experience the finest coffee moments with our top-of-the-line A1000 model. This fully automatic coffee machine combines our extensive expertise, experience and innovative spirit to achieve a new level of indulgence. The A1000 prepares large quantities of all types of coffee beverages in outstanding quality, so you can satisfy the wishes of even your most demanding customers.

The A1000: designed to give every guest their very own personal moment of luxury.

CAPACITY*	SINGLE	PARALLEL
Espresso	160	238
Cappuccino	156	224
Coffee	109	141
Hot water	164	

\*Cups per hour according to DIN 18873



iQFlow™  
the groundbreaking technology that extracts more flavor for unrivaled in-cup-quality



Touch Screen  
10.4-inch comfort display with incredibly simple operating concept and attractive product presentation



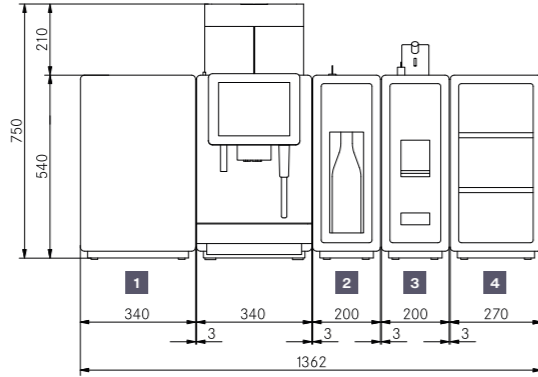
FoamMaster™  
module integrated as standard for perfect foam, every time

590.0690.074/09.23/CH-EN/Subject to dimensional, design and version changes.

# Technical Data

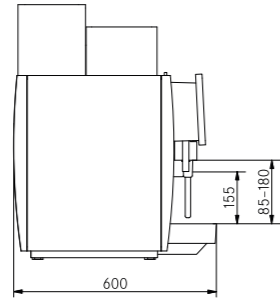
## Machine Models

Model	Power
A1000 FM CM	380–415 V 3LNPE 50/60 Hz 6.7–7.9 kW (16 A) 220–240 V 1LNPE 50/60 Hz 2.6–3 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) 340 mm/750 mm/600 mm (W/H/D)
Dimensions	approx. 58 kg
Weight (empty)	Black or white
Colors	



## Water connection

Mains 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)
Flowrate	>0.1 l/sec
Water temperature	<25°C
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

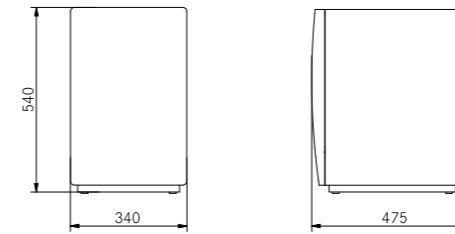


## Water drain

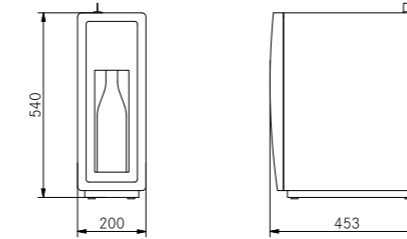
Drain hose	Dia. = 16 mm L = 2000 mm
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## Add-on units

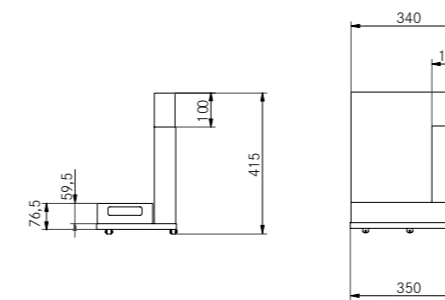
1 Cooling unit	SU12 CM (12 I)
Electrical connection	220–240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110–127 V 1LNPE 60 Hz 1.5–1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A) 340 mm/540 mm/475 mm (W/H/D) approx. 26 kg Black or white
Dimensions	
Weight (empty)	
Colors	



2 Flavor Station	FS60
Electrical connection	220–240 VAC 1LNPE, 50–60 Hz 110–127 VAC 1LNPE, 50–60 Hz 100 VAC 1LNPE, 50–60 Hz 220 VAC 1LNPE, 50 Hz 200 mm/540 mm/453 mm (W/H/D) approx. 22 kg Black or white
Dimensions	
Weight (empty)	
Colors	

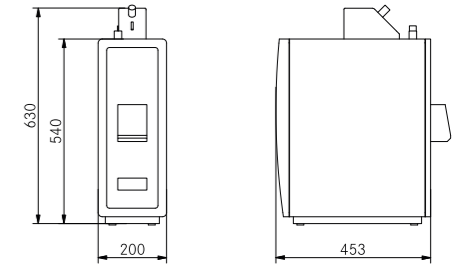


Flavor Station	FSU60
Electrical connection	220–240 V 1LNPE 50 W, 50–60 Hz 235mm/415 mm/350mm (W/H/D) approx. 15 kg Stainless steel
Dimensions	
Weight (empty)	
Colors	

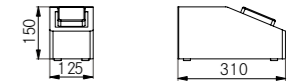


## Add-on units

Accounting system	AC200
Accounting system	Coin validator, Coin changer, Cashless system
Electrical connection	85–264 V 1LNPE 50/60 Hz (10A)
Dimensions	200 mm/630 mm/453 mm (W/H/D)
Weight (empty)	approx. 18 kg
Colors	Black or white



Accounting system	AC125 CL
Electrical connection	85–264 V 1LNPE 50/60 Hz (10 A)
Dimensions	125 mm/150 mm/310 mm (W/H/D)
Weight (empty)	approx. 2 kg
Colors	Black



4 Cup warmer	CW
Electrical connection	220–240 VAC, 1LNPE 110–130W, 50–60 Hz 110–127 VAC 1LNPE 80–130W, 50–60 Hz 100 VAC 1LNPE 80 W, 50–60 Hz 220 VAC 1LNPE 110 W, 50–60 Hz 270 mm/540 mm/454 mm (W/H/D) approx. 20 kg Black or white
Dimensions	
Weight (empty)	
Colors	

