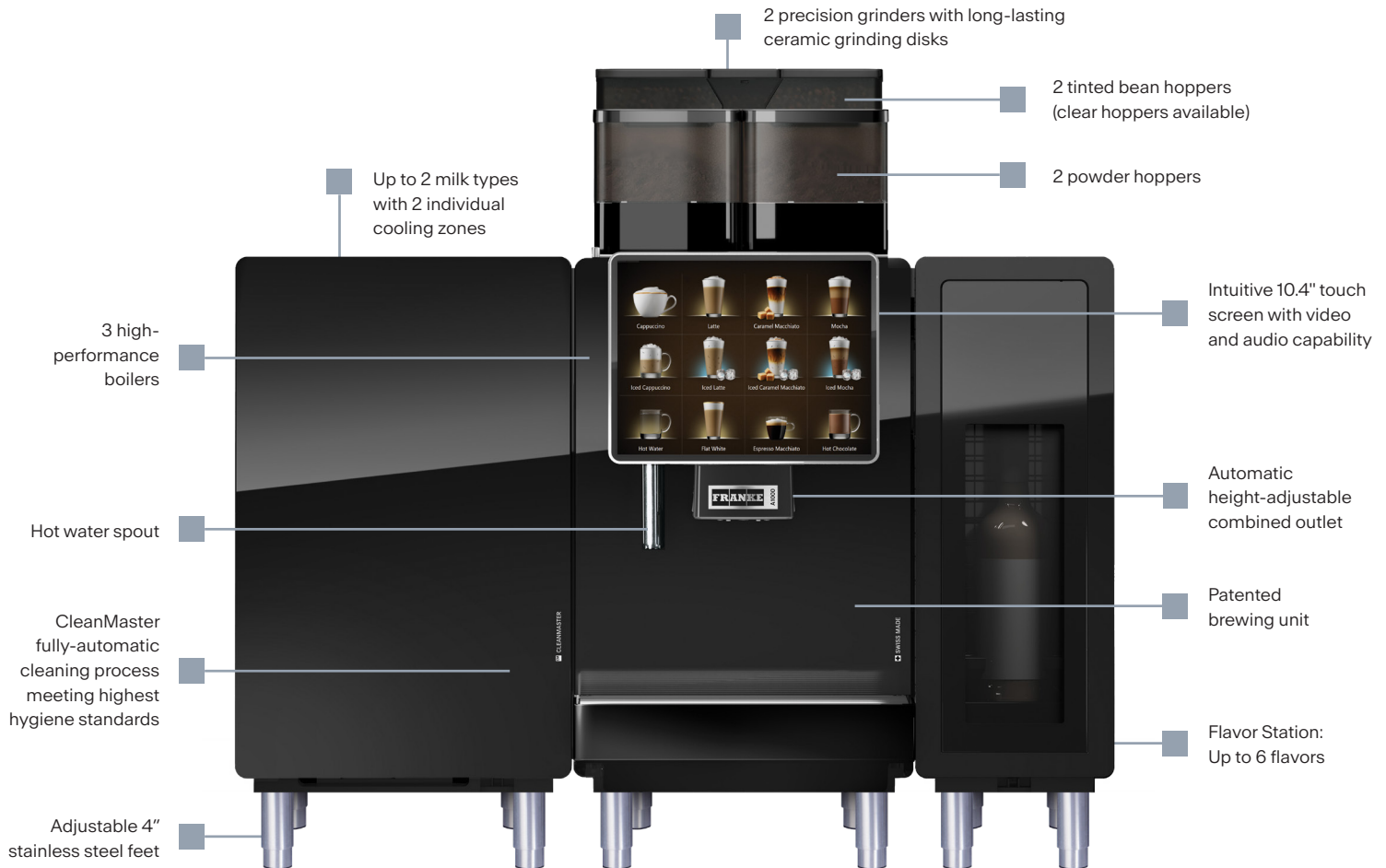




A1000



Indulgence with every cup. The A1000 is designed to deliver a wide variety of espresso-based-beverages, at high-volume, wherever coffee is served. With integrated features such as the FoamMaster™ milk system for barista-quality hot and cold foam, our patented iQFlow™ technology that delivers superior, consistent coffee extraction, and the modular flavor station with 6 different flavor options to customize each drink, the ability to craft the perfect beverage is right at your fingertips. Additionally, two powder hoppers for hot chocolate, chai, or other powdered flavor options, and the ability for two dairy-milk types further maximize the variety of beverages able to be offered. The 10.4" intuitive and configurable touch screen with video capability makes the A1000 a state-of-the-art coffee machine that can always be relied on and, thanks to the CleanMaster™ automatic milk cleaning system, it is easy to maintain as well: simply follow the prompts on the display to achieve the strictest standards of cleanliness in just a few simple steps.

Become the barista.

UNIT	CUPS PER DAY
A1000	Up to 300



iQFlow™

Groundbreaking technology that extracts more flavor for unrivaled in-cup-quality.



FoamMaster™

For perfect foam, every time.



Franke Digital Services

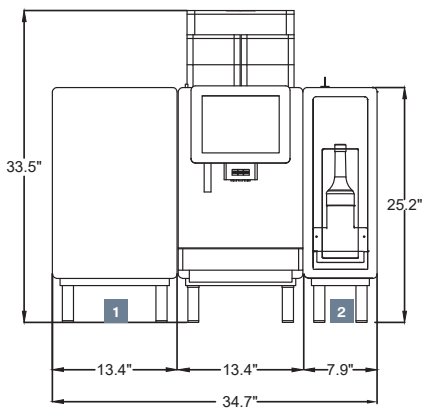
A clear view of commercial and operational performance.

Technical Data

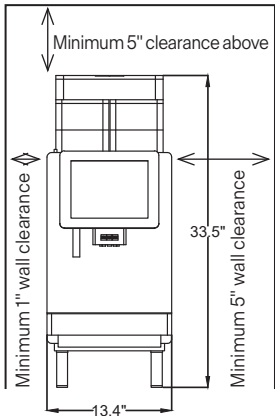
Machine Models

Model	Specification	
A1000 FM CM		 L6-30R
Electrical Connection	208V (30 A)	
Dimensions	13.4"W x 32.7"H in x 23.6"D	
Weight (empty)	Approx. 220 lbs (FM CM incl. SU12 CM)	

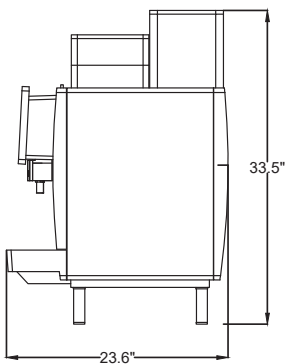
Standard Configuration - Front Profile



Front Profile and Clearances*



Side Profile



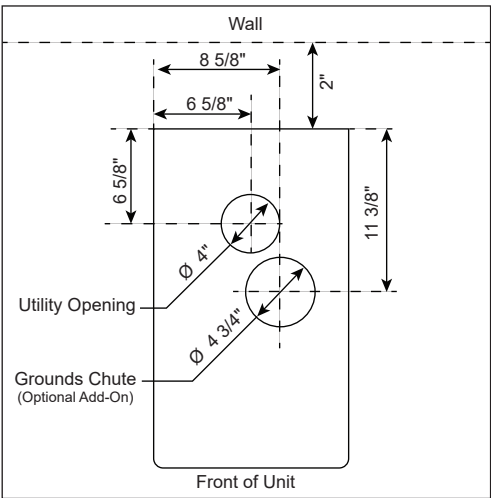
Water quality requirements

Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 – 140 ppm (mg/l) 4 – 8 gpg
Carbonate hardness	3 – 6° dH CH (carbonate hardness) 50 – 105 ppm (mg/l)
Acid content/ph value	6.5 – 7.5 pH
Chlorine content	< 0.5 mg/l
Chloride content	< 30 mg/l
TDS (Total dissolved solids)	30 – 150 ppm (mg/l)
Electrical conductivity	50 – 200 µS/cm (microsiemens)
Iron Content	< 0.3 mg/l
Water pressure	80 – 800 kPa (0.8 – 8 bar)
Flow rate	> 0.1 l/sec
Water temperature	< 25°C

Water connection and drain

Water connection	3/8" compression fitting, L = 59"
Drain hose	Dia = 0.75" OD, L = 78.7"

Utility and Grounds Chute Openings



*Clearance applies when milk and flavor systems are mounted under the counter.

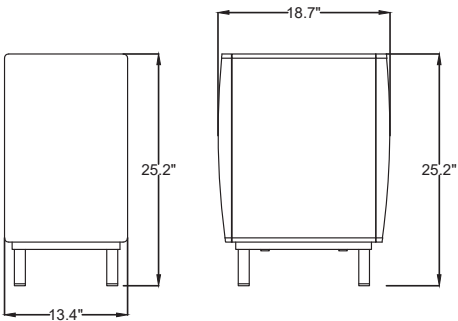
Add-on units

1 Refrigeration unit

Electrical connection	SU12 CM (12l) (2 Gallon Milk)
Dimensions	120V (15A)
Weight (empty)	13.4"W x 25.3"H x 18.7"D
Color	Approx. 57 lbs
	Black

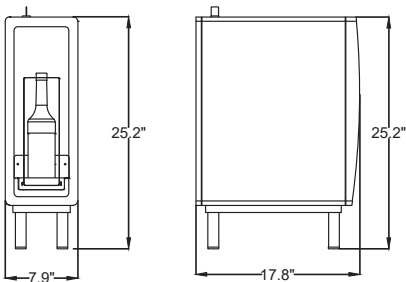


If the refrigerator is placed under-counter, in an enclosed cabinet, proper ventilation and air circulation must be maintained at all times to ensure proper functionality of the unit. Ambient temperature inside the cabinet should not exceed 60-89 F (16-32 C) and humidity must not exceed 80%.



2 Flavor station

Electrical connection	FS6
Dimensions	120V (15A)
Weight (empty)	7.9"W X 25.2"H X 17.8"D
Color	Approx. 48 lbs
	Black



Digital services connectivity requirements

OPTION 1		OPTION 2 Additional costs may apply	OPTION 3 Limitations may apply
Ethernet/LAN <i>Recommended Option</i>	Connectivity Requirements Ethernet/LAN	Franke Connection KIT Cellular/ WiFi (Modem)	3rd Party Cellular Modem/ WiFi
 Internet connection provided to machine over LAN/Ethernet Cable	MQTT	Mobile: Private APN (Roaming partner) 4G 2 x LAN ports to connect Modem connects up to 2 machines Wifi capability upon request	Mobile: Cellular or WiFi connection Customer provides modem
	NTP		
	HTTPS		
	MQTT Websockets		
	Port 8883		
	Port 123		
	Port 443		
	Port 443/ Port 444		

Customer is responsible for all connectivity.



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CONFORMS TO
NSF STD 4

The ultimate customization.



1 A1000 Features

- Bean hoppers / grinders: 2 x 2.6 lbs., lockable
- Powder dosing systems (chocolate/chai): 2 x 2.6 lbs. (approx. wt.), lockable
- Cup sensor
- iQFlow™
- Automatic height-adjusting dispensing outlet

Optional Features:

- Coffee grounds chute

Special Order:

- Third bean hopper / grinder: 1 x 1.3 lbs., lockable
- Autosteam Pro (S3) steam wand (automatic milk foaming)

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
- CM provides outstanding hygiene and unbeatable simplicity, efficiency and convenience

Milk Capacity:

- 2 x 1 gallon

3 Flavor Station

- Automatic dosing station for up to six flavors

Flexibility

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

