FRANKE

A600

2 precision grinders with durable ceramic grinding disks

2 tinted bean hoppers (clear hoppers available)

1 milk type

1 powder hopper

Intuitive 8" touch screen with video capability

Patented brew unit, removable from the front

Hot water spout

Automatic height-adjustable combined outlet

CleanMaster fully-automatic cleaning process meeting highest hygiene standards

Flavor Station: Up to 3 flavors

Adjustable 4" stainless steel feet

Versatility for any venue. From drive-thru cafes to self-service coffee bars in c-stores and hotels, the A600 makes producing high-quality espresso-based beverages simple and efficient. 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 3 different flavor options to customize each drink, the ability to craft the perfect beverage is right at your fingertips. The 8" intuitive and configurable touch screen with video capability makes the A600 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.

Awesome made accessible.

UNIT	CUPS PER DAY
A600	Up to 150

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

FoamMaster™
For perfect foam, every time.

READY FOR DIGITAL SERVICES

Franke Digital Services
A clear view of commercial and operational performance.

Technical Data

Machine Models

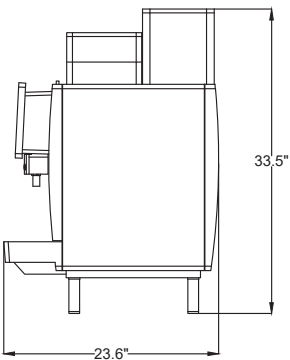| Model	Specification
A600 FM	
Electrical Connection	208V (30A)
Dimensions	13.4"W x 33.5"H in x 23.6"D
SU05 CM Electrical Connection	120V (15A)
SU05 CM Dimensions	10.6"W x 25.2"H x 18.7"D
Weight (empty)	Approx. 180 lbs (FM CM incl. SU05 CM)

L6-30R

Standard Configuration - Front Profile
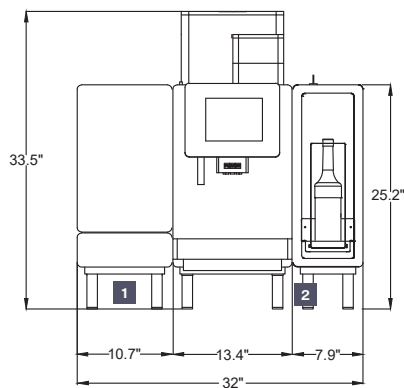

Front Profile and Clearances*
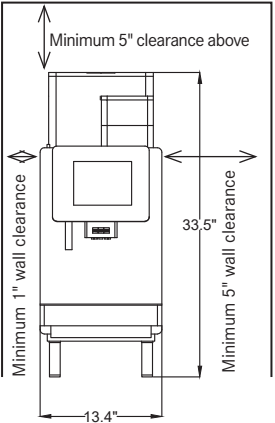
Side Profile

Water quality requirements

Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 – 140 ppm (mg/l)
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

Utility and Grounds Chute Openings

Water connection and drain

Water connection	3/8" compression fitting, L = 59"
Drain hose	Dia = 0.75" OD, L = 78.7"
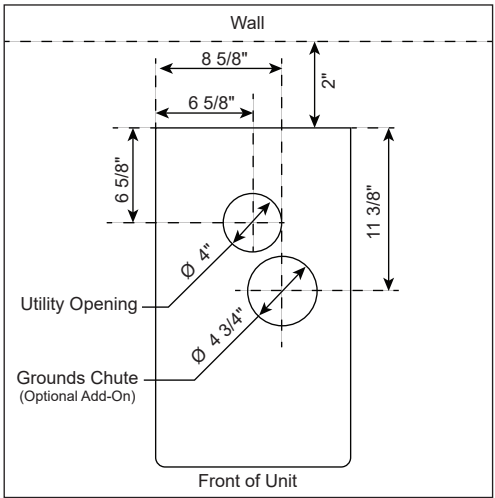
*Clearance applies when milk and flavor systems are mounted under the counter.

Add-on units

1 Refrigeration unit **SU05 CM (5 l) (1 Gallon Milk)**

Electrical connection	120V (15A)
Dimensions	10.6"W x 25.2"H x 18.7"D
Weight (empty)	Approx. 53 lbs
Compatible with	A600 FM CM
Color	Black

5-15R

25.2"   25.2"
10.6"   18.7"

2 Flavor station **FS3**

Electrical connection	120V (15A)
Dimensions	7.9"W x 29.2"H x 17.8"D
Weight (empty)	Approx. 40 lbs
Compatible with	A600 FM CM
Color	Black

5-15R

25.2"   25.2"
7.9"   17.8"
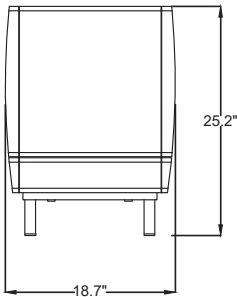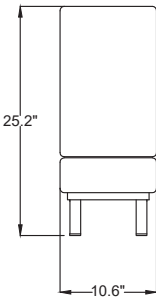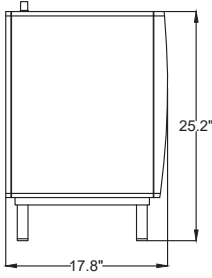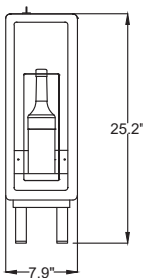
Digital services connectivity requirements

OPTION 1		OPTION 2 Additional costs may apply	OPTION 3 Limitations may apply
Ethernet/LAN *Recommended Option*	**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 — Port 8883 NTP — Port 123 HTTPS — Port 443 MQTT Websockets — Port 443/ Port 444	**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

Customer is responsible for all connectivity.

All you need for perfect coffee.

READY FOR DIGITAL SERVICES

Franke Digital Services
A clear view of commercial
and operational performance.

1 A600 Features

- First shot
- Second bean grinder
- Bean hopper: 2 x 2.6 lbs, lockable
- One powder dosing system (chocolate or chai powder), lockable
- Cup sensor

Optional Features:

- Second powder dosing system (chocolate or chai powder), lockable
- Coffee grounds chute

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

Special Order:

- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- EasyClean (EC): automatic cleaning system with manual addition of the cleaning fluid. Perfect hygiene in just a few steps

3 Flavor Station

- Automatic dosing station for up to three flavors

Flexibility

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