



FRANKE A1000



A1000

A new level
of indulgence.

FRANKE

A NEW LEVEL OF INDULGENCE.

What makes the perfect coffee? Is it the beans, the roasting, or perhaps the milk? Is it the chance to carve out some 'me time' in your busy day?

At Franke, we have brought together our extensive expertise, our experience, our innovative spirit and the passion of our engineers to create the pioneering A1000. It is our most advanced machine yet and more individual than ever before – and now it's ready to take you to the next level of luxury.

The A1000 was created to give your guests their very own little moment of luxury. No matter what your favorite coffee might be, the A1000 can fulfill every wish – even if you like to try something different every single day.

The A1000 is your ticket to a coffee that's designed just for you. Welcome to the next level of luxury – the A1000 by Franke.



MY FAVORITE COFFEE

A1000 – FIVE UNIQUE QUALITIES.

1. IQFLOW

iQFlow is a groundbreaking innovation that is revolutionizing the traditional espresso concept; for the first time, this technology offers real-time control of extraction time and, therefore, the taste profile. Every day. Every cup.

2. NEW INTELLIGENT REFRIGERATION UNIT

Up to two types of milk, including dreamy FoamMaster™ milk foam.

3. ENJOY EVEN MORE COFFEE VARIETIES WITH SIX FLAVORS

Premium coffee to meet every demand with the automatic dosing station for six different flavors.

4. CLEANMASTER

CleanMaster, the fully automatic cleaning system, is included as standard. For a sparkling clean A1000 at all times.

5. MULTIMEDIA TOUCHSCREEN

User-friendly menu navigation, HD-quality video with sound, nutritional and allergen information on a professional display.



WHENEVER, WHEREVER: YOUR PERSONAL COFFEE.

This coffee experience can be yours, no matter who or where you are. All with a personal touch for a whole new level of luxury.

Whenever, wherever: In a restaurant or a cafeteria, at a motorway service station or a café, at the supermarket or the petrol station, getting a coffee to go or at the airport: every guest is guaranteed a delicious coffee just the way they like it. The A1000 makes all this possible because it's packed with cutting-edge innovations.

Most of the A1000's smart features are hidden from view, deep in its inner workings. But as outstanding as it is on the inside, looking good on the outside is important too. With its stunning design and breathtaking form, the A1000 passes this test with flying colors.

The A1000 from Franke is the perfect answer to every coffee desire, every time.

"I don't like to add anything to my espresso – simple is best."



"Coffee to go? That's my style."



"Which coffee shall I try today? I'll let the coffee machine display inspire me."



"The cappuccino here is outstanding! I'll have to come back every day."



"A double espresso in the morning, a cappuccino at lunchtime and an evening ristretto."



"Looks great, tastes great – outstanding coffee, through and through."



A1000
GLOSS BLACK
WITH
CHROME
ELEMENTS.



A1000
GLOSS WHITE
WITH
CHROME
ELEMENTS.



A1000
GLOSS BLACK
WITH
GOLD
ELEMENTS.



A FEAST FOR
ALL THE SENSES.

THE BEST COFFEE
IN TOWN!

IQFLOW™ : REVOLUTIONIZING COFFEE MAKING.

Franke has always placed great importance on using cutting-edge technology to deliver premium quality beverages. The latest of these groundbreaking technologies is iQFlow™, an innovation which is revolutionizing the traditional espresso concept and is integrated as standard into the A1000 series.

Until now, professional coffee systems had to handle multiple requirements to deliver perfect beverages: The quantity of coffee, grinding level, and extraction time had to remain constant. This has often meant constant adjustment of the grinder settings. But not anymore: For the first time, Franke's revolutionary iQFlow™ technology offers real-time control of extraction time and, therefore, the taste profile.

iQFlow™ intelligent Coffee Extraction delivers several impressive benefits:

More flavor out of your beans

An intelligent extraction process ensures a uniform pressure distribution on all the coffee grounds during the entire extraction time – getting more flavor out of your beans.

Customizable taste profiles

iQFlow™ opens a new dimension in taste profiling by offering more variety in the creation of personalized aroma profile design –with the same coffee beans and the same degree of grind.

Consistent in-cup-quality

With iQFlow™, you can enjoy fixed shot times and absolute consistent coffee quality in real-time for every cup, every day, at every location. iQFlow™ monitors and adjusts the extraction flow during the brewing process, in real-time.

We call it the intelligent Coffee Extraction.

FOAMMASTER™: DREAMY MILK FOAM QUALITY.

The FoamMaster™ in the A1000 has everyone raving about the exceptional quality of the milk foam.

Fitted as standard in the A1000, the FoamMaster™ guarantees perfect milk foam every single time. After all, the foam quality sets the true superstars apart from the rest. This is where the FoamMaster™ by Franke really shows what it's made of:

Unbeatable milk foam quality

Achieve an artistic layered effect by varying the foam to create individual consistencies and densities, all in perfect harmony with the milk – even within the same drink!

Outstanding consistency

Even at high outputs and under the highest demands, the foam consistency remains perfectly constant.

Hot or cold?

Your creativity knows no bounds. Make your drinks with hot or cold milk foam, or hot or cold milk.

Two milk varieties

Milk varieties and milk alternatives are a hot trend right now. The fully automatic refrigeration unit of the A1000 with the automatic CleanMaster cleaning system enables you to deliver these in style.

"The A1000 enables us to use two different types of milk."

"The foam consistency remains constant even at high outputs."

"The A1000 guarantees perfection, even in the most creative coffee beverages."

"Every cup of coffee is a masterpiece, both in how it looks and how it tastes."

"FoamMaster™ guarantees dreamy foam quality."



UNIQUE – EVEN IN ITS DIVERSITY.

When large quantities and varieties of drinks need to be produced frequently and fast, the A1000 is in its element and its outstanding quality and consistency will never fail to impress.

The A1000 effortlessly delivers top results to meet the very highest demands in terms of variety, speed, and consistency of quality. The superior performance of the A1000 really shines through when large order quantities are at play.

In the hands of a creative operator, the winning combination of the integrated FoamMaster™, chocolate dosing system, up to three grinders, and an optional Flavor Station can be used to create virtually any beverage imaginable, no matter how unique or unusual.

Coffee in all varieties

Always with the perfect aroma. From dark espresso to the delicate layers of a latte macchiato, or an organic coffee from the highlands of Costa Rica topped with cold foam.

Enticing hot chocolates

Double powder-dosing system for two different types of chocolate. The milk foam wizardry of the A1000 makes it possible to prepare outstandingly creamy and smooth chocolate creations or even coffee and chocolate mixed drinks.

As light and airy as milk can be

Cold or warm milk foam at just the right consistency. Efficient milk-foaming system for short foaming times, low energy consumption and reduced calorie content.

Flavor options

Optional Flavor Station for adding an extra twist to beverages with up to six flavors. Ideal for fruity mixed milk drinks, the ever-popular latte macchiato, and other brilliant individual creations.



CLEANMASTER: FULLY AUTOMATIC CLEANING – MAXIMUM HYGIENE.

The fully automatic CleanMaster cleaning system is included in the innovative refrigeration unit of the A1000 as standard. This ensures a sparkling clean A1000 at all times.

The cleaning concept in the A1000 is nothing short of revolutionary. Once the cleaning process is started, the entire sequence is executed fully automatically and the machine switches to energy-saving mode once it has ended. While you take care of other things, the A1000 ensures that the strictest hygiene standards are met at all times.

Scientifically proven cleanliness

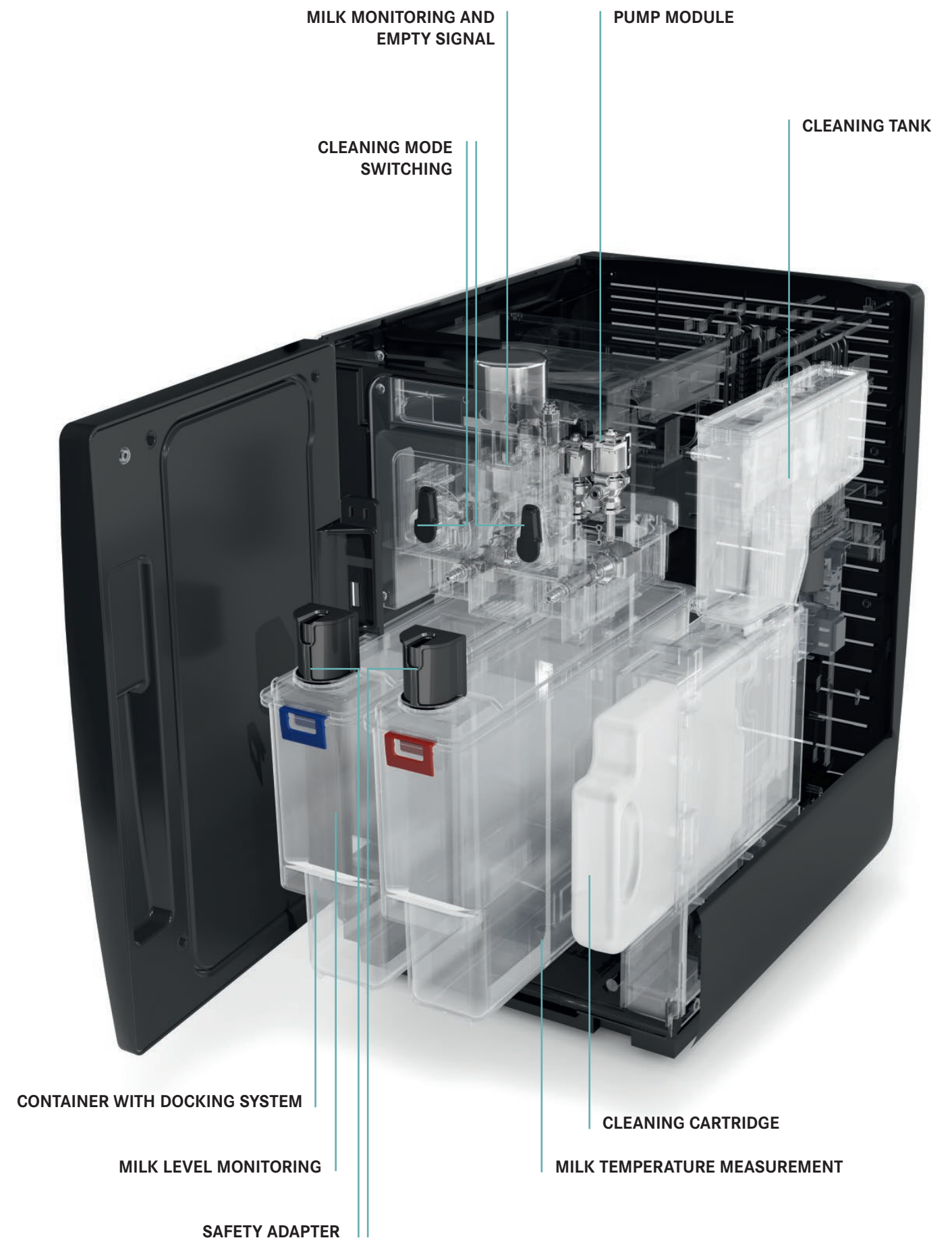
- Scientific tests have shown that the A1000 with CleanMaster technology cleans more easily and quickly.
- The result is exemplary hygiene – and all fully automatic!

Hygienic, practical milk container system

- Hose-free docking system for the milk container.
- Patented system for up to two milk varieties.
- Integrated sensors for measuring milk temperatures and quantities.

Efficient cleaning process

- Fully automatic process with integrated cleaning cartridge for maximum convenience.
- Safe and practical thanks to an integrated cleaning tank.
- Highest level of cleanliness thanks to specially developed milk and coffee cleaning agents.
- Conforms to HACCP.



BRINGING THE BIG SCREEN TO THE USER INTERFACE.

The multimedia user interface on the A1000 offers virtually unlimited possibilities – but it couldn't be easier or more intuitive to operate.

Now it's show time on the user interface! Starring sumptuous, perfectly presented drinks, and top-quality videos with outstanding sound on the crystal-clear 10.4-inch display.

Enchant your guests:

- Self-service operation lets your guests choose from the attractive drinks menu.
- With simple touch and swipe motions, they can order a product, choose the cup size and add an extra flavor if they want.
- While your guest is choosing a product, the screen displays a video with sound or nutritional information.

An efficiency boost for your service:

- Large order quantities can be processed in just one step; the A1000 does the rest itself.
- This takes the pressure off your service staff and reduces the risk of mistakes.
- It also ensures that the machine's capacity is fully utilized.

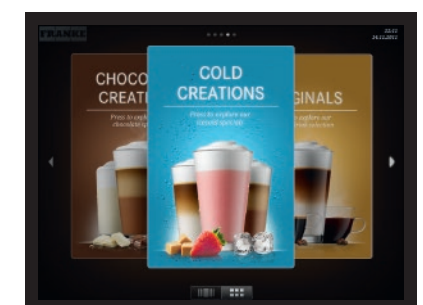
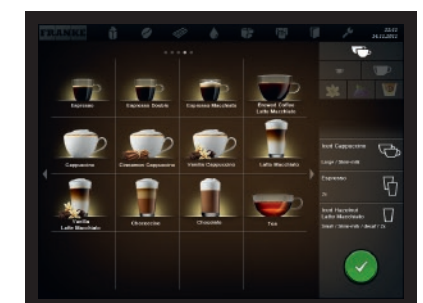
Extra sales for you:

- The drinks menu on the display can be easily configured to suit your individual preferences.
- Use eye-catching videos and adverts to tempt your customers.
- The user interface can be effortlessly adapted to suit seasonal campaigns at any time.
- The top-quality photos inspire your customers to try out a new beverage.

Multimedia for everyone:

- 10.4-inch display
- Video playback during product selection and/or as a screensaver
- with audio output for active speakers

The elegant LED lighting concept is the perfect complement to the exceptionally ergonomic design of the A1000. It can also convey various warning and operating messages by changing color (e.g. time to refill the beans or milk). All this makes the A1000 a true superstar among coffee systems.



NOW
WITH VIDEO!



NOW
WITH SOUND!



SWISS MADE, THROUGH AND THROUGH.

The A1000 is produced in Switzerland. This means that exceptional, reliable Swiss quality is guaranteed in every last detail.

Uncompromising Swiss quality has been poured into the design and construction of the A1000, making it perfect for meeting the very highest demands. This guarantees reliability, efficiency and durability, so that you get the most out of your investment.

Outstanding brew group:

- The patented brew group improves the result of extraction and guarantees an exceptional coffee experience.
- Three brewing units (43 mm and 50 mm sieve and patented needle filter) are precisely adjusted to the various extraction grades needed to offer a wide range of beverages.
- It can be removed quickly and easily from the front without tools.

Precise grinding:

- Can be fitted with up to three grinders.
- The easily accessible bean hoppers can be filled in an incredibly straightforward process and guarantee that the beans move optimally through the feeder.
- The bean hoppers can be removed easily using the central unlocking mechanism on the front of the machine. This gives easy access to the coarseness settings in the robust and durable ceramic grinder – all without needing any tools!

Three boilers:

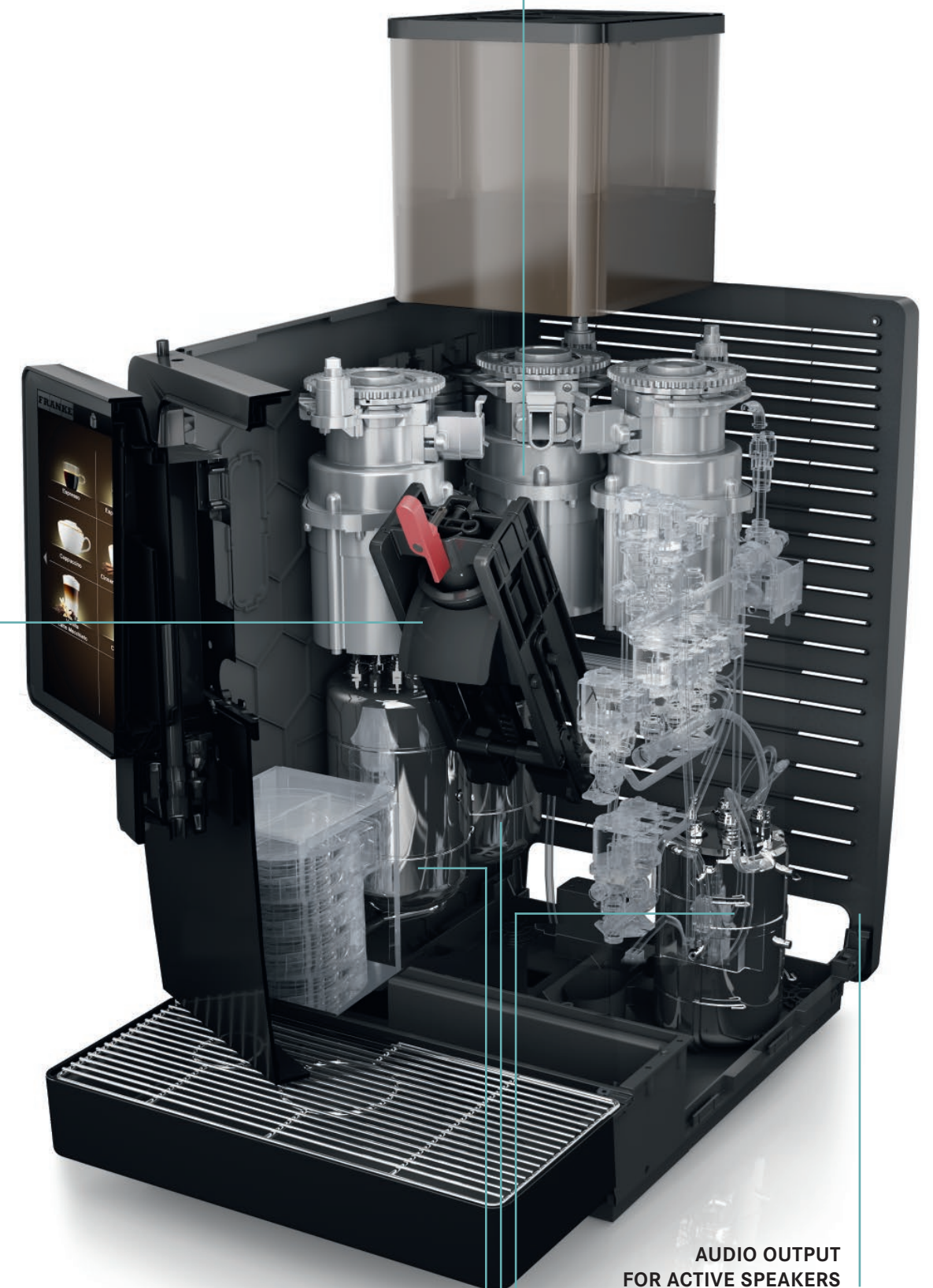
- Three entirely separate boilers for hot water, coffee preparation, and steam.
- Coffee, water for tea, and steam can all be prepared at the same time.
- This guarantees maximum output – and fast.

PATENTED
BREWING
UNIT, REMOV-
ABLE FROM
THE FRONT

UP TO 3 CERAMIC
PRECISION BEAN GRINDERS

AUDIO OUTPUT
FOR ACTIVE SPEAKERS

3 SEPARATE HIGH-
PERFORMANCE BOILERS



A1000: INSPIRATION INCLUDED.

The A1000 offers an exciting interactive experience like no other. The possibilities for creativity are virtually endless. To help you get the most out of the powerful A1000, Franke is offering you a valuable and helpful range of sales-boosting tips and inspirational ideas. Here are just a few great examples:



CELEBRATE COFFEE/BEVERAGES

Tell the story of every drink. Show where the coffee and milk come from, which beans are used, etc.



ADVERTISE IN THE GREAT OUTDOORS

Let passersby know just how great your coffee is too. Put a board outside with a few words written on it in large, eye-catching text.



ATTRACTIVE DISPLAY MATERIAL

Enticing photos of your drinks in the menu and special recommendations on table stands and/or posters will inspire your guests to try a new beverage creation.



BOOST SALES

You could always use a special offer to promote any drink. For example: Coffee is even better with a croissant. Have one with your coffee for half price until 11 o'clock!



CUSTOMER LOYALTY REWARDS

Reward your regular customers with a loyalty bonus. For example, give them a stamp card where every 10th coffee is on the house.



WIN NEW CUSTOMERS

Distribute flyers in your local market, draw people into your business with attractive welcome offers.

YOUR A1000: CONFIGURED TO YOUR PREFERENCES.



MILK AND CLEANING SYSTEM (1)

- 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. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.

A1000 OPTIONS (2)

- Second or even third bean grinder
- Bean hopper: 1×2 kg, 2×1.2 kg, 2×0.6 kg, 1×2 kg + 1×0.6 kg, 2×1.2 kg + 1×0.6 kg or 2×0.6 kg + 1×0.6 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, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Second milk type
- Special outlet for jug (instead of steam solutions)

FLAVOR STATION (3)

Automatic dosing station for up to six flavors

ACCOUNTING SYSTEM (4)

Can be used for various payment methods, e.g. coins, cards. Ideally suited to public/private vending applications.

CUP WARMER (5)

With four heatable trays

COLORS

- Black/chrome
- White/chrome
- Black/gold
- Anthracite/chrome

MAXIMUM FLEXIBILITY

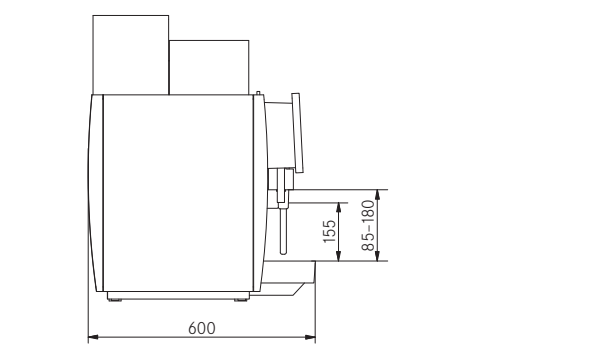
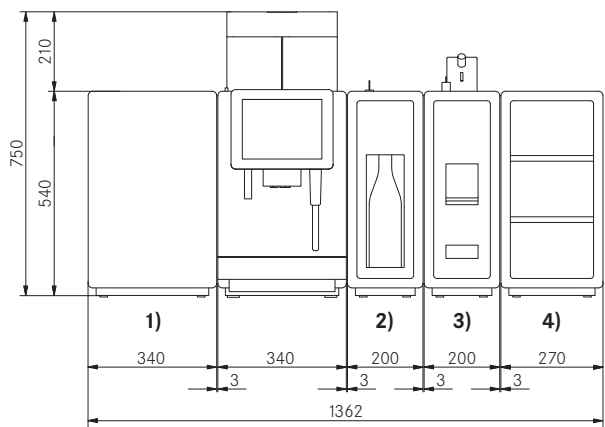


| PRODUCT SPECIALTIES | A1000 FM CM |
|------------------------------|-------------|
| Ristretto Espresso | ✓ |
| Coffee Café Crème | ✓ |
| Brewed coffee | ✓ |
| Cappuccino Latte macchiato | ✓ |
| Chococcino | ✓ |
| Chocolate | ✓ |
| Hot milk | ✓ |
| Hot milk foam | ✓ |
| Cold milk | ✓ |
| Cold milk foam | ✓ |
| Flavors | ✓ |
| Hot water Steam | ✓ |

SWISS MADE

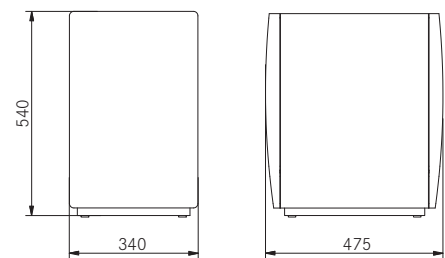
TECHNICAL DATA FOR A1000 WITH ACCESSORIES,
 PLUS ADDITIONAL COMPATIBLE ACCESSORIES

| MACHINE MODEL | |
|---|---|
| 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) |
| Dimensions: | 340 mm / 750 mm / 600 mm (W/H/D) |
| | |
| COLOR OPTIONS | |
| Black/chrome, black/gold, white/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) |
| Water hardness | 4–8 °dH GH (German total hardness) / 7–14 °fH GH (French total hardness) / 70–140 ppm (mg/l) |
| Chloride content | 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 |

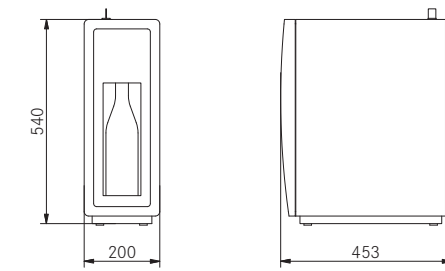


For detailed technical information, see the planner
 data at www.franke.com

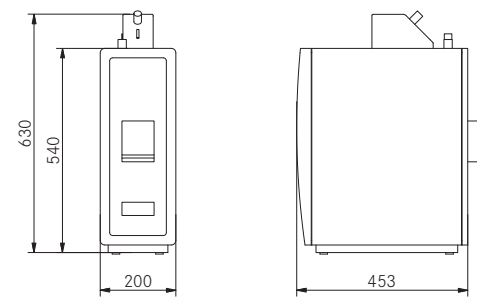
| ACCESSORIES | |
|------------------------|--|
| 1) REFRIGERATION UNIT | SU12 CM (12l) |
| Electrical connection: | 220–240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110–127 V 1LNPE 60 Hz 1.5–1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A) |
| Dimensions: | 340 mm / 540 mm / 475 mm (W/H/D) |
| Weight (empty): | approx. 28 kg |
| Colors: | Black, white or anthracite |



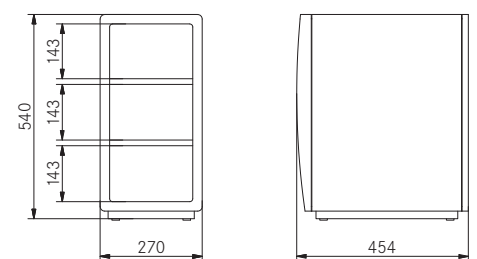
| 2) FLAVOR STATION | FS6 |
|------------------------|--------------------------------------|
| Electrical connection: | 100–240 V 1LNPE 50/60 Hz 75 W (10 A) |
| Dimensions: | 200 mm / 540 mm / 453 mm (W/H/D) |
| Weight (empty): | approx. 22 kg |
| Colors: | Black, white or anthracite |



| 3) 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 |
| Colors: | Black, white or anthracite |



| 4) 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 |
| Colors: | Black, white or anthracite |





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