



## YOUR A1000: CONFIGURED TO YOUR PREFERENCES

### 1 A1000 OPTIONS

- First shot
- 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 0,6 kg or 1,2 kg (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- 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)

### 2 MILK AND CLEANING SYSTEM

- 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. coins, cards. Ideally suited to public/private vending applications.

### 5 CUP WARMER

With four heatable trays.



### FLEXIBILITY

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



MAKE IT WONDERFUL

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# A1000

Think of a coffee, any coffee, and the A1000 can deliver. With integrated features like the FoamMaster™ and iQFlow™, the possibilities are endless. And with the optional Flavor Station you have six flavors to choose from. The 10.4-inch intuitive and configurable touch screen also guarantees full flexibility, making the A1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver in a day. On the operational side of things, the integrated and fully automatic CleanMaster™ means your machine is guaranteed to meet the strictest hygiene standards, while our outstanding design allows the A1000 to blend perfectly with your surroundings or act as an inviting focal point.

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  
unrivalled 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

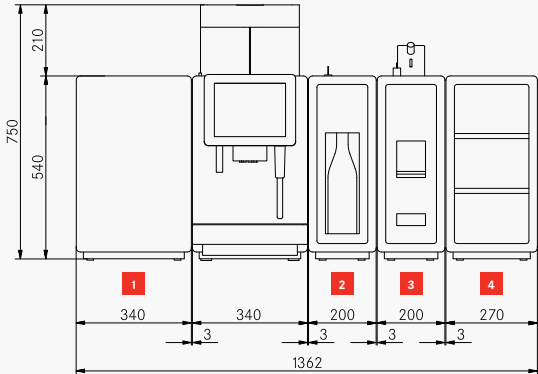


MAKE IT WONDERFUL

TECHNICAL DATA

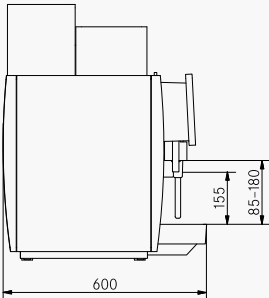
MACHINE MODEL

<b>Model</b>	<b>Power</b>
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) approx. 58 kg
<b>Dimensions</b>	
<b>Weight (empty)</b>	



WATER CONNECTION

<b>Fixed water connection</b>	Metal hose with union nut G3/8", L = 1500 mm
<b>Water supply line</b>	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
<b>Water pressure</b>	80-800 kPa (0,8-8,0 bar)
<b>Flowrate</b>	>0.1l/sec
<b>Water temperature</b>	<25°C
<b>Water hardness</b>	4-8 °dH GH (German total hardness) / 7-14 °fH GH (French total hardness) / 70-140 ppm (mg/l)
<b>Chloride content</b>	3-6 °dH KH (carbonate hardness) / 50-105 ppm (mg/l)
<b>Acid content/pH value</b>	6.5-7.5 pH
<b>Chlorine content</b>	< 0.5 mg/l

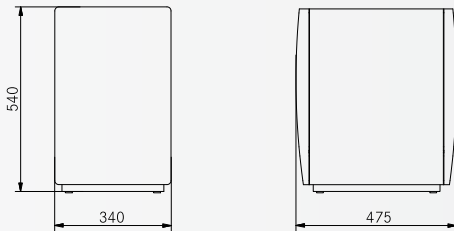


WATER DRAIN

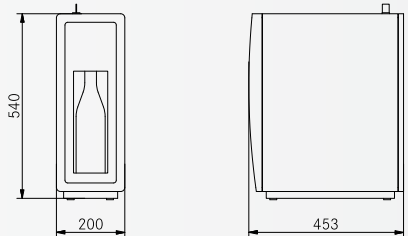
<b>Drain hose</b>	Dia. = 16 mm, L = 2000 mm
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ADD-ON UNITS

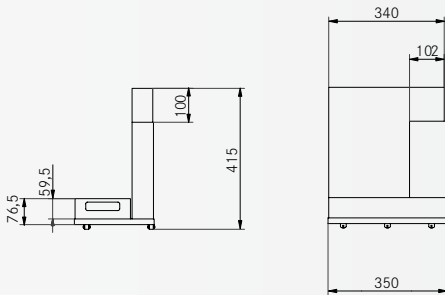
<b>1 REFRIGERATION UNIT</b>	<b>SU12 CM (12 l)</b>
<b>Electrical connection</b>	220-240 V 1LNPE 50/60 Hz 0.72 A (10 A) 110-127 V 1LNPE 60 Hz 1.5-1.7 A (10 A) 220 V 1LNPE 50 Hz 0.72 A (10 A) 100 V 1LNPE 50/60 Hz 1.7 A (10 A) 340 mm / 540 mm / 475 mm (W / H / D) approx. 26 kg Black, white or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Colors</b>	



<b>2 FLAVOR STATION</b>	<b>FS6</b>
<b>Electrical connection</b>	220-240 VAC, 1L N PE, 50-60 Hz 110-127 VAC, 1L N PE, 50-60 Hz 100 VAC, 1L N PE, 50-60 Hz 220 VAC, 1L N PE, 50 Hz 200 mm / 540 mm / 453 mm (W / H / D) approx. 22 kg Black, white or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Colors</b>	

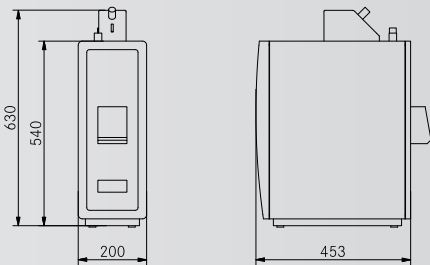


<b>FLAVOR STATION</b>	<b>FSU6</b>
<b>Electrical connection</b>	220-240 V, 1L N PE, 50 W, 50-60 Hz
<b>Dimensions</b>	235mm / 415 mm / 350mm
<b>Weight (empty)</b>	approx. 15kg
<b>Colors</b>	Stainless steel



ADD-ON UNITS

<b>3 ACCOUNTING SYSTEM</b>	<b>AC 200</b>
<b>Accounting systems</b>	Coin validator, Coin changer, Cashless system
<b>Electrical connection</b>	85-264 V 1LNPE 50/60 Hz (10 A)
<b>Dimensions</b>	200 mm / 630 mm / 453 mm (W / H / D)
<b>Weight (empty)</b>	approx. 18 kg
<b>Colors</b>	Black, white or anthracite



<b>ACCOUNTING SYSTEM</b>	<b>AC125CL</b>
<b>Electrical connection</b>	85-264V 1LNPE 50/60 Hz (10A)
<b>Dimensions</b>	125 mm / 150 mm / 310 mm (W / H / D )
<b>Weight (empty)</b>	approx. 2 kg
<b>Colors</b>	Black



<b>4 CUP WARMER</b>	<b>CW</b>
<b>Electrical connection</b>	220-240 VAC, 1L N PE, 110-130W, 50-60 Hz 110-127 VAC, 1L N PE, 80-130W, 50-60 Hz 100 VAC, 1L N PE, 80W, 50-60 Hz 220 VAC, 1L N PE, 110W, 50-60 Hz 270 mm / 540 mm / 454 mm (W / H / D) approx. 20 kg A1000 FM CM Black or anthracite
<b>Dimensions</b>	
<b>Weight (empty)</b>	
<b>Compatible with</b>	
<b>Colors</b>	

