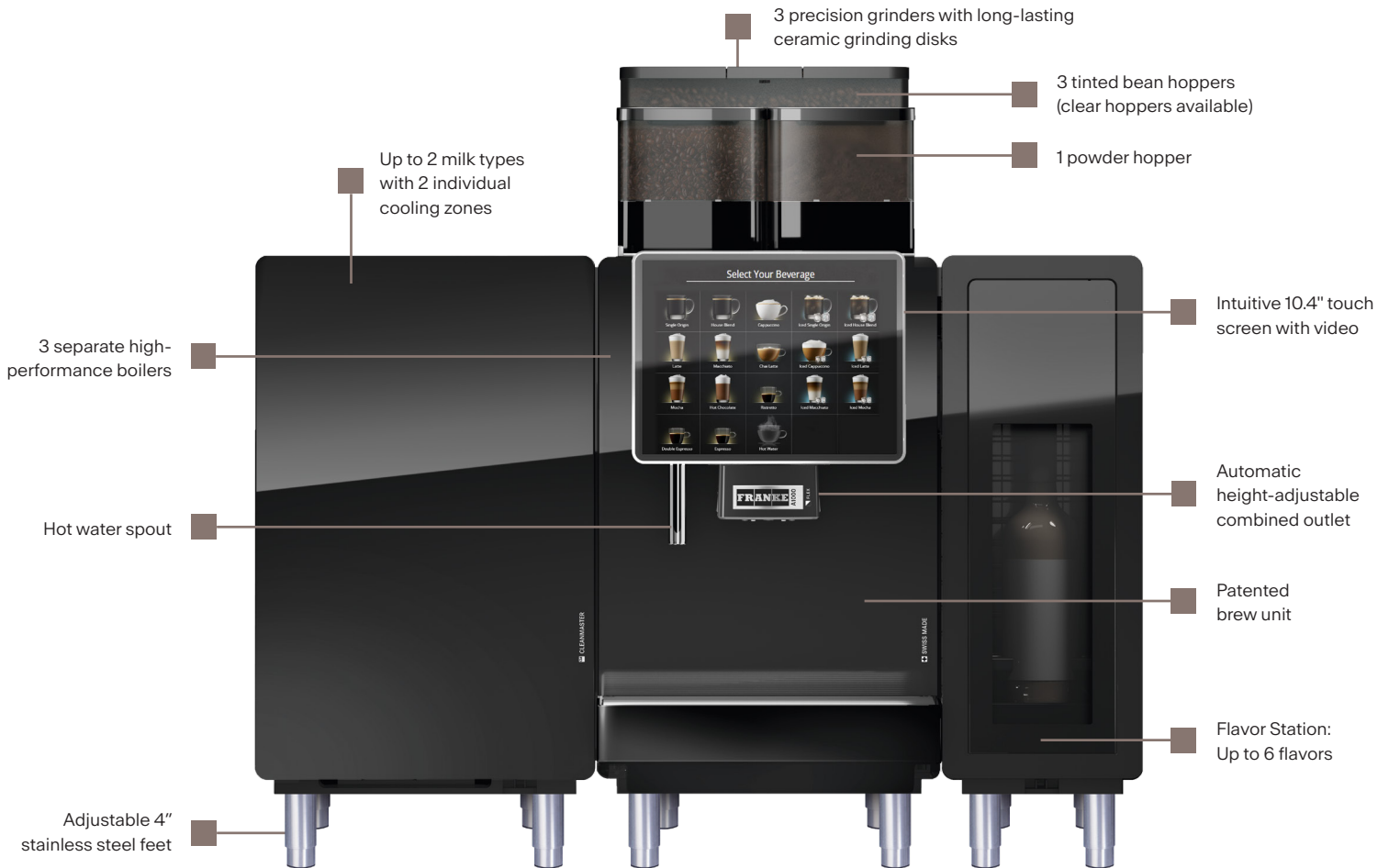




A1000 FLEX



The ultimate customization. You no longer need to choose! The A1000 FLEX combines the best of both worlds with espresso-based beverages and fresh-brewed coffee in one machine. 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, a powder hopper for hot chocolate powder 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 FLEX 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.

UNIT	CUPS PER DAY
A1000 FLEX	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.

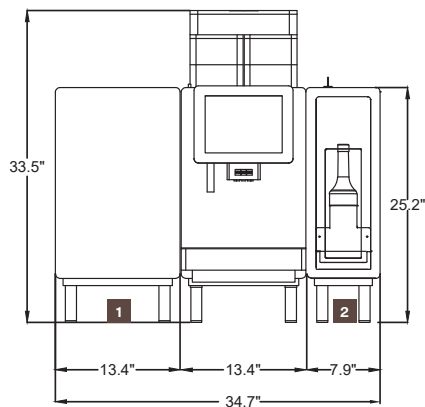
Technical Data

Machine models

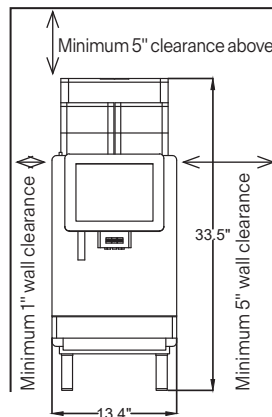
Model	Specification
A1000 FLEX	
Electrical Connection	208V (30A)
Dimensions	13.4"W x 33.5"H in x 23.6"D
Weight (empty)	220 lbs (FM CM incl. SU12 CM)



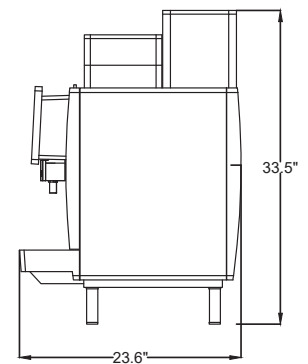
Standard Configuration - Front Profile



Front Profile and Clearances*



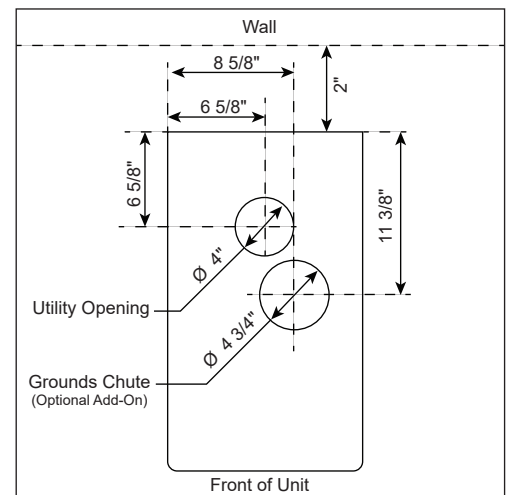
Side Profile



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	> 0.1l/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

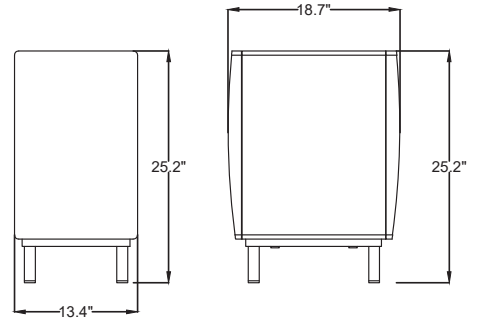
SU12 CM (12l) (2 Gallon Milk)

Electrical connection	120V (15A)
Dimensions	13.4"W x 25.3"H x 18.7"D
Weight (empty)	Approx. 57 lbs
Color	Black



5-15R

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%.



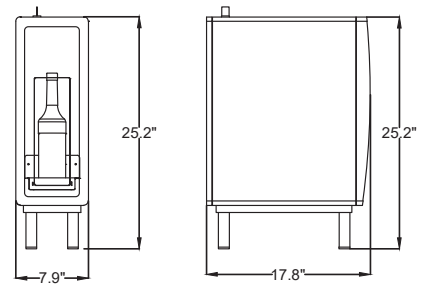
2 Flavor station

FS6


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



5-15R



Digital services connectivity requirements

OPTION 1		OPTION 2	OPTION 3
		Additional costs may apply	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	Port 8883	Mobile: Cellular or WiFi connection Customer provides modem
	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	

Customer is responsible for all connectivity.



ETL LISTED CONFORMS TO
UL STD 197 CERTIFIED TO
CSA STD C22.2
NO 1093 | 123505



CONFORMS TO
NSF STD 4

Coffee and espresso beverages in one machine.



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

1 1000 FLEX Features

- One pre-set espresso bean hopper & grinder: 2.6 lbs., lockable (position: rear left)
- One pre-set coffee bean hopper (House Blend) & grinder: 2.6 lbs., lockable (position: rear right)
- One pre-set coffee bean hopper (Single-Origin) & grinder: 1.3 lbs., lockable (position: front left)
- One chocolate powder dosing system: approx. 1.3 lbs., lockable (position: front right)
- Cup sensor
- iQFlow™
- Automatic height-adjusting dispensing outlet

Optional Features:

- Coffee grounds chute

Special Order:

- 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
- For 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.



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