FRANKE

A1000

2 precision grinders with long-lasting ceramic grinding disks

2 tinted bean hoppers (clear hoppers available)

2 powder hoppers

Up to 2 milk types with 2 individual cooling zones

Intuitive 10.4" touch screen with video and audio capability

3 high-performance boilers

Automatic height-adjustable combined outlet

Hot water spout

Patented brewing unit

CleanMaster fully-automatic cleaning process meeting highest hygiene standards

Flavor Station: Up to 6 flavors

Adjustable 4" stainless steel feet

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.
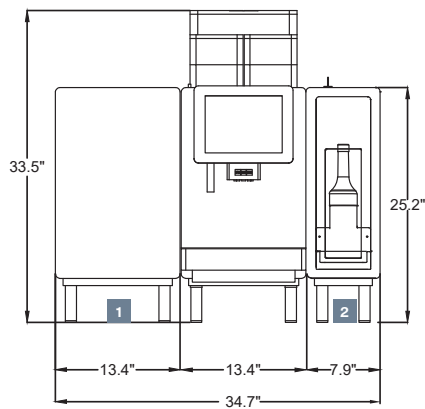
FoamMaster™
For perfect foam, every time.

READY FOR
DIGITAL SERVICES

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

Technical Data

Machine Models

Model	Specification
A1000 FM CM	
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)

L6-30R

Standard Configuration - Front Profile

33.5"

25,2"

13.4" | 13.4" | 7.9"

34.7"

Front Profile and Clearances*

Minimum 5" clearance above

Minimum 1" wall clearance

Minimum 5" wall clearance

33,5"

13.4"

Side Profile

33,5"

23.6"
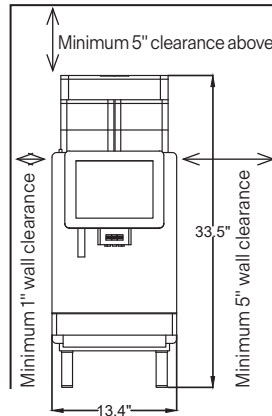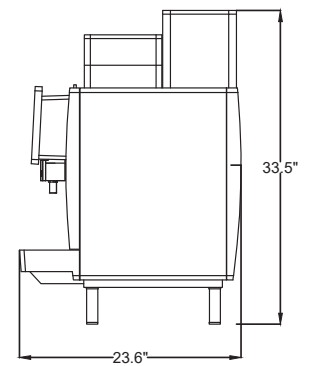
Water quality requirements

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	30 – 150 ppm (mg/l)
(Total dissolved solids)	
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

Wall

8 5/8"

6 5/8"

2"

6 5/8"

11 3/8"

Ø 4"

Utility Opening

Ø 4 3/4"

Grounds Chute
(Optional Add-On)

Front of Unit
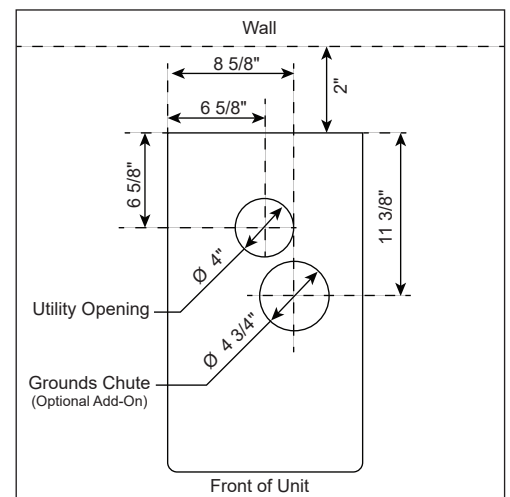
Water connection and drain

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 (12I) (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%.
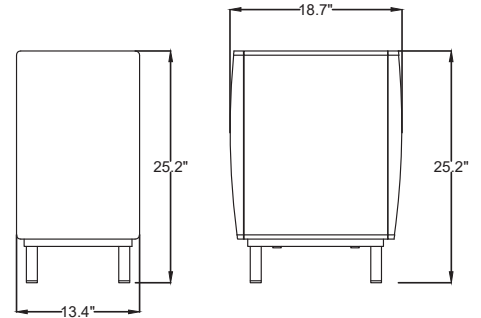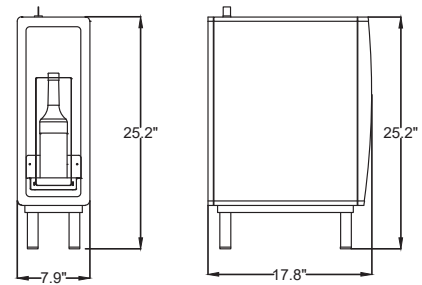
2 Flavor station   **FS6**
Electrical connection   120V (15A)
Dimensions   7.9"W X 25.2"H X 17.8"D
Weight (empty)   Approx. 48 lbs
Color   Black

5-15R

Digital services connectivity requirements

OPTION 1			OPTION 2 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	**Mobile:** Private APN (Roaming partner) 4G	**Mobile**: Cellular or WiFi connection
	NTP	Port 123	2 x LAN ports to connect	Customer provides modem
	HTTPS	Port 443	Modem connects up to 2 machines	
	MQTT Websockets	Port 443/ Port 444	Wifi capability upon request	

Customer is responsible for all connectivity.

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.

SU12

UT12