

FOAMMASTER™

An explosion of taste



MAKE IT
Wonderful!

FRANKE

TRUE PASSION LEADS TO INNOVATION

Every Franke coffee machine is packed with true passion and 100 percent Swissness. With the FoamMaster™, Franke has totally redefined professional coffee making. Thanks to a startlingly large touchscreen, operating the unit becomes an experience in itself. Customizable user interfaces, adaptable menus and the simple placement of advertising messages revolutionize interaction with the machine. Inside the unit, powerful components ensure you get the perfect crema, delicious milk foam and a virtually endless variety of flavors. Coffee making has never been so seductive!



INTUITIVE AND INSPIRING

Choose from three different user interfaces to find the best one for your operation – whether in self-service or food-service mode, the FoamMaster™ becomes an integral member of your team.

Clear instant selections

A picture is worth more than a thousand words. The 10.4-inch touchscreen makes it possible to order the desired beverage through an attractive selection of images. Make your guests' decision even easier and optimize beverage preparation as part of the self-service process. Making a delicious beverage with the FoamMaster™ is simple and straightforward, and always just a touch away.

Inspiring menu navigation

The intuitive menu navigation and unique presentation of the beverages on offer will wow your customers. While the beverages are being prepared, you can also use the opportunity to point out seasonal specialties and offers to your guests, as well as display corporate messages.



Top performance in beverage service

The unit is perfectly designed to handle hectic everyday foodservice operations. Large orders can be entered simply in a single step and then prepared one after the other at the touch of a button. It supports service personnel and reduces their workload, reduces mistakes and makes it possible to exploit the full capacity of your machine.



TAILORED TO YOUR EXACT NEEDS

CHOCOLATE POWDER DISPENSING SYSTEM:
WITH A DOUBLE CHAMBER FOR TWO DIFFERENT
TYPES OF POWDER

LOCKABLE BEAN HOPPER (1.2 KG)

UP TO THREE PRECISION BEAN GRINDERS
WITH CERAMIC BURRS FOR UNIFORM
GRINDING RESULTS

THE INTUITIVE TOUCHSCREEN MAKES
OPERATION SIMPLE AND EFFICIENT,
AND CAN BE CONFIGURED TO YOUR
INDIVIDUAL REQUIREMENTS

FLAVOR-STATION:
AUTOMATIC DOSING OF
THREE DIFFERENT SYRUPS

SIMPLE CLEANING:
THE LARGE TOUCHSCREEN GUIDES YOU
STEP-BY-STEP THROUGH THE CLEANING
PROCESS WITH DETAILED VISUALS
(CONFORMS TO HACCP)

CUP SENSOR

THE FOAMMASTER™ MAKES THE PERFECT MILK
FOAM IN THE DESIRED CONSISTENCY, PLUS HOT
AND COLD MILK FOR OUTSTANDING BEVERAGE
CREATIONS (HANDLES TWO TYPES OF MILK)

DRIP TRAY

AUTOMATIC HEIGHT-ADJUSTABLE
BEVERAGE DISPENSER

BREATHTAKING VARIETY

Endless possibilities with hot and cold milk, hot and cold milk foam and flavors

The FoamMaster™ is your key to virtually infinite beverage options, including flavored milk and coffee specialties – from a perfect latte macchiato through to a classic espresso or a refreshing strawberry milk – and much, much more. Thanks to the milk processing system, chocolate dispensing system and Flavor-Station which holds up to three different syrups, it masters every possible beverage option. Make your selection and indulge yourself!

Coffee

From dark classics to milky beverages and flavored coffees, the FoamMaster™ excels in creating all products from the world of coffee, and all with a quality, authenticity and precision that will excite any coffee lover.

Chocolate

The double powder dispensing system allows the use of two different chocolates and enables the preparation of all types of chocolate specialties. The FoamMaster™ creates the perfect mix of milk, creamy smooth foam and chocolate at the touch of a button.

Milk

Enjoy hot and cold milk foam as if it has been prepared by hand in the consistency you prefer. The short foaming time is particularly gentle, and only uses the amount needed. This efficient milk foaming system reduces milk waste and can cut calorie content.

Flavor

Thanks to the optional Flavor-Station, you can enhance your beverages with up to three different flavored syrups. Combine your coffee beverage or milk with your favorite flavor – the FoamMaster™ makes your drink come to life at the touch of a button, from a fruity milk drink to a warming caramel latte macchiato.



THE PERFECT SOLUTION FOR YOU



MILK SYSTEM

FoamMaster™: hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system

FOAMMASTER™ OPTIONS

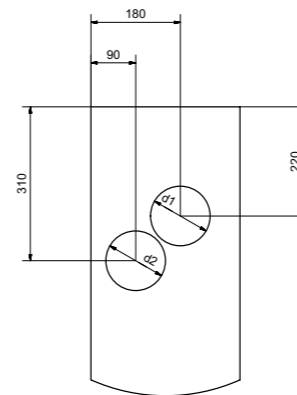
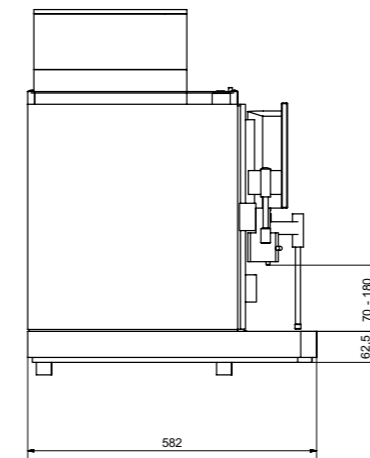
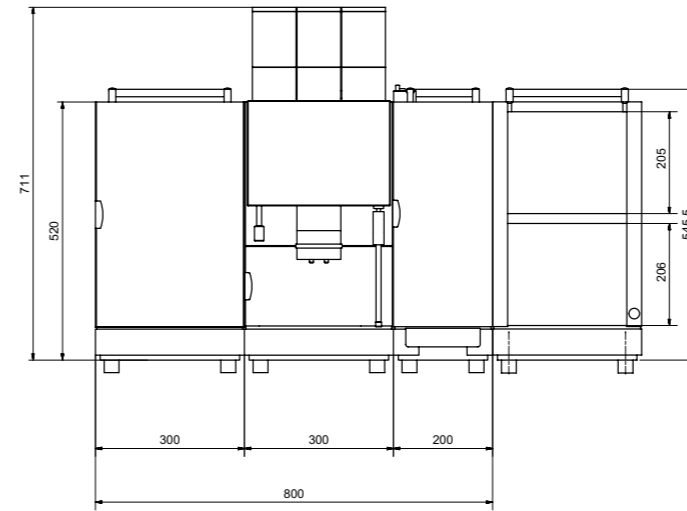
- Second or third bean grinder
- Powder dispensing system (for chocolate or milk powder, lockable)
- Oversized bean hopper (2 x 2 kg)
- Lockable bean hopper
- Coffee grounds ejector
- Undercounter cooling unit
- Cup positioning aid
- Cup sensor
- Steam spout
- Billing systems
- Raised feet (100 mm)

FLAVOR-STATION

Automatic dosing station for up to three flavors

CUP WARMER

With three heatable trays



d1 = 120 mm drill hole for cable and lines
d2 = 120 mm drill hole for coffee ground ejector

| PRODUCT SPECIALTIES | FM850 |
|------------------------------|-------|
| 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 | ✓ |

MACHINE MODELS

| MODEL | ELECTRICAL CONNECTION | POWER |
|-------|-------------------------|--------|
| FM850 | 400V 3LN PE 50/60Hz 16A | 7.5 kW |

(other connection types upon request)

ACCESSORIES

| FM850 | ELECTRICAL CONNECTION | POWER |
|---|-----------------------------|-------|
| KE300 cooling unit (12 liter) | 200-240V 1LN PE 50/60Hz 10A | 100 W |
| Under the counter refrigeration unit UT320 (12 l) | 230V 1LN PE 50/60Hz 10A | 100 W |
| Cup warmer (120 cups) | 200-240V 1LN PE 50/60Hz 10A | 300 W |
| Flavor-Station (3 flavors) | 100-240V 1LN PE 50/60Hz 10A | 75 W |

WATER CONNECTION

| | |
|------------------------|---|
| Fixed water connection | Metal hose with union nut G 3/8", l = 1,5m (59") |
| Water supply line | If possible on installation side: untreated water (not from household decalcification system) |
| Water pressure | 80 to 800 kPa (0.8 to 8.0 bar) |
| Water hardness | max. 70 mg CaO per liter of water (7 dH, 13 °fH) |
| Chloride content | max. 0,1 mg/l |
| Ideal pH value | 7 |

WATER DRAIN

| | |
|------------|---------------------------|
| Drain hose | Dia. = 16 mm, L = 2000 mm |
|------------|---------------------------|





Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg
Switzerland
Phone +41 62 787 31 31
www.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Germany
Phone +49 9346 9278 0
Fax +49 9346 9278 100
www.franke.de

Franke Coffee Systems
UK Limited
6A Handley Page Way,
Old Parkbury Lane,
Colney Street,
St Albans,
Hertfordshire, AL2 2DQ
England
Phone +44 1923 635700
Fax +44 1923 635701
www.franke.com

Franke Coffee Systems
North America
800 Aviation Parkway
Smyrna, TN 37167
USA
Phone +1 615 462 4265
Fax +1 615 462 4400
www.franke.com

FRANKE