press release

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Franke Launches the New A Line, Setting a New Standard in Fully Automatic Coffee Machines

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At HostMilano 2025, Franke Coffee Systems today unveiled the New A Line, the next generation of fully automatic coffee machines engineered in Switzerland. The range debuts with two models – the new A600 and A800 – that share one platform and the same innovations, delivering barista-grade, industry-leading in-cup quality, straightforward personalization, lower operating costs, and reduced environmental impact.

Across the market, coffee business owners face three converging pressures: premiumization has raised the quality bar for every venue; a rapidly evolving coffee culture expands menus and personalization; and operational pressure from staffing, costs and stricter environmental requirements demands simpler, more efficient solutions. The **New A Line** connects advanced machines with FrankeOS software to the cloud – an end-to-end, connected solution built to address these pressures without compromise.

For ten years, the Classic A Line made reliability a promise – trusted by operators worldwide. Building on that legacy the **New A Line** combines familiar modularity and serviceability with fresh innovation. Its scalable, efficient platform handles peak demand with ease, keeping quality and speed high while simplifying daily routines for businesses of every size.

Caption 1: Example creatives from the New A Line launch campaign highlighting key values.

Consistently premium in-cup quality at scale

Achieving consistent, high-quality beverages depends on precise extraction, accurate temperature, and barista-grade milk foam. **The iQFlow™** system, now a standard feature on both models, is an innovative solution that dynamically controls the flow rate and timing of the extraction process. This ensures that the full flavor profile is consistently delivered, providing identical results across all machines. The **New FoamMaster** further enhances quality by creating rich, undiluted foam – cold and hot – delivering even finer textures at higher temperatures. A feature that also minimizes milk waste and works effectively with both dairy and plant-based alternatives. Finally, **PrecisionTemp** enables beverage-specific temperature control so every coffee or tea brews at its ideal setpoint for maximum flavor, consistency and versatility.

Enhanced offer – made for self-service too

Menu selection should be easy to deliver at speed. **FrankeOS** – the **New A Line's** digital operating system – supports self-service and served areas: Customer Mode for guests; Operator Mode for staff. Each machine can be factory-connected to the cloud via FrankeConnect, enabling remote setup, over-the-air-updates, and centralized menu, recipe, and price management across sites. To widen choice, the platform supports up to **three grinders and two powder hoppers** for broad beverage variety, plus an optional **Flavor Station** with up to six syrups to meet growing demand for flavored hot and cold drinks. **IndividualMilk** keeps two fully separated milk lines from container to cup, enabling instant switches between dairy and non-dairy with zero cross-contamination, protecting both taste and dietary needs.

Caption 2: In Mahogany finish, the New A800 with modular add-on units anchors a hotel breakfast area.

Easy for teams to learn and run

Daily operation must be intuitive from day one. Building on **FrankeOS,** the **Graphical User Interface (GUI)** of the **New A Line** gives step-by-step prompts, so new staff get productive fast. Paired with the **New FoamMaster, iQFlow™,** and **IndividualMilk,** consistent results are delivered with minimal input. **IndividualClean** is a usage-based cleaning system that monitors beverage output and machine settings to prompt the right task at the right time. By replacing rigid daily routines with targeted hygiene cycles, it saves staff time and cleaning product use and preserves consistent in-cup quality and food safety. The **Dynamic Spout Light (DLi)** signals status at a glance – standby, ready, dispensing, cleaning, warnings, and notifications – supporting a clear, guided user experience.

Cost efficiency with a smaller footprint

Savings should never come at the expense of taste or safety. **HeatGuard** – Franke's new boiler technology with advanced insulation and smart thermal management – reduces idle heat loss, lowering energy loss by up to 44% (New A600 NM compared with the classic A600 NM; DIN 18837-2), while keeping the machine ready for service and helping components last longer. **IndividualClean** prompts the cleaning process only when needed, avoiding unnecessary deep clean cycles. That means less downtime, lower water and cleaning product use and significant time saving for staff. **New FoamMaster** and **IndividualMilk** support precise dosing and separate milk paths help to reduce milk waste. And **FrankeConnect,** with its advanced connectivity, enables remote diagnostics, real-time monitoring, and over-the-air software updates, reducing the need for on-site technician interventions, thus contributing to more sustainable operations.

Swiss technology meets visual choice

The **New A Line** is designed to elevate the counter and guide every interaction. Swiss-made build quality pairs with a unified design language and premium materials and finishes, including increased use of steel elements, matte and satin finishes, and a sleek black shade with profiles in **Onyx, Granite,** and **Mahogany.** Modular add-ons are visually harmonized for a seamless look. A crisp, high-resolution **GUI** enhances the

experience for staff and guests, while the **Dynamic Spout Light** provides clear status cues and a distinctive visual signature at the service station.

“Premium expectations are rising even as staffing and cost pressures grow,” says Marco Zancolò, CEO, Franke Coffee Systems. “With the New A Line, operators get consistent in-cup quality at scale, true flexibility for dairy and non-dairy menus, and simpler day-to-day running. All of this is backed by Swiss engineering. The New A Line is built for today’s realities and ready to evolve with future customer needs.”

Experience the New A Line firsthand

See the New A600 and A800 in action at HostMilano 2025 – Hall 8, Booth E11/E19/F12/F20. Franke Coffee System’s Brand Ambassador and product experts will host demos and tastings from October 17–21. The entire Franke portfolio will also be on show for discovery and consultation.

The new A600 and A800 are rolled out globally through the end of 2026. For updates and local availability, contact your regional Franke partner or distributor or use the contact form at coffee.franke.com.

About Franke Coffee Systems

Franke Coffee Systems, a division of the Franke Group, is a world-leading developer and manufacturer of professional coffee machines. Headquartered in Aarburg, Switzerland, the company brings together Swiss engineering excellence, state-of-the-art technology, and profound coffee expertise. Around 900 employees, together with an optimized service and distribution network of more than 300 partners, support businesses in 80 countries. Franke Coffee Systems builds machines that deliver a wide range of consistently high-quality beverages, while providing tailored solutions to meet customers’ operational needs. For more information, visit coffee.franke.com.

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Caption 3: New A600 Twin in a shopping-mall self-serve zone, in color Onyx.

Caption 4: New A800 behind a restaurant bar, easily operated, in Granite finish.

Caption 5: New A600 Twin, in the color Onyx, sits in the background and keeps service moving.