**Feature overview**

**Franke A300 FM EC**

**FoamMaster system FM EC, 1 or 2 grinders, 1 or 2 powder hoppers, hot water spout, fixed water connection or internal tank**

Microprocessor-controlled fully automatic coffee machine with one or two precision grinders for the individual preparation of coffee and coffee specialties such as ristretto, espresso, and café crème. The processing of fresh milk can be used to prepare additional products such as Cappuccino, Latte Macchiato and milk coffee with warm milk and warm milk foam in barista quality. The single or the twin powder hopper offers the option to prepare hot chocolate, milk drinks or mixed drinks, e. g. with chocolate powder or milk powder or two different types of chocolate. Dosed or non-dosed preparation of hot water is possible through a separate dispensing spout.

**Technical data**

Number of cups per hour\*:

|  |  |  |  |
| --- | --- | --- | --- |
|   |  | 1L N PE 220-240V 50/60Hz2000-2400W10A |  |
|   |   | Single preparation: | Double preparation: |  |  |
| Espresso |   | 124 | 163 |  |  |
| Café Crème |   | 80 | 92 |  |  |
| Cappuccino |   | 93 | 132 |  |  |
| Latte Macchiato |   | 98 | 121 |  |  |
| Hot water |   | 96 | - |  |  |
| Hot water |   | (19 l/h) | - |  |  |
| Hot chocolate |   | 102 | - |  |  |
| Milk coffee |   | 96 | 119 |  |  |
| Warm milk |   | 91 | - |  |  |
|  |  |  |  |  |  |
| Energy loss | KWh/24h | 0,681 |  |

Values determined in accordance with DIN 18873.

\*All specified values are dependent on various factors, e.g. water supply and product temperature or the grind coarseness setting.

|  |  |
| --- | --- |
| Electrical connections: | 220-240 V, 1LNPE, 2000-2400W, 50-60Hz, 10Á (CH/GB/EU)  |
|  | 100-127 V, 1LNPE, 1200-1500W, 60Hz, 10Á (USA/LATAM) |
|  |  100 V, 1LNPE, 1400W, 50-60Hz, 15Á (JP) |
|  |  |  |
| Net weight: | up to 28 kg |  |
|  |  |  |
| Dimensions: | Width 270 mm | with mains water connection |
|  | Width 340 mm | with internal water tank |
|  | Height 465 mm | with small bean hoppers |
|  | Height 550 mm | with large bean hoppers |
|  | Depth 587mm |  |
|  |  |  |

Mains water connection: Cold water: G 3/8" external thread

 Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)

 With water filter: 80 to 600 kPa (0,8 to 6,0 bar)

 Inlet hose: ∅ 8 x 1500 mm; union nut G3/8"

 *Alternative:*

 Internal water tank 4,8 l Presence and Level monitoring.

 Incl. filter cartridge

Wastewater connection: Water drain: Funnel trap ∅ 50 mm, vented

 Waste-water hose: ∅ 20 x 2000 mm

 *Alternative:*

 Drip tray 2,0 l removable with Level monitoring

Ingress protection: No water protection: IPX0

Noise emission: Acoustic pressure: < 70 dB (A)

Approvals: (FCS4060): CE / CB / HACCP

**Vesion**

Housing parts and product hoppers are manufactured from low-maintenance plastic, and the drip grid is made of stainless steel. Cup warmer on the top of the machine instead of Powder hoppers. All safety-relevant components are certified by the respective testing authorities. Housing color Black Line (high-gloss black).

**Operator panel for Touch+Go Control**

The entire operator guidance, settings and status function displays are shown on the 8" touch screen. Display of 6, 12 or 20 product buttons with photorealistic images of drinks per page, up to five pages. The "Size", "Flavor intensity" and "Bean selection" preselection buttons provide you with additional beverage options. Payment mode displays the product price and any credit. Events and information, e.g., the absence of coffee beans, are displayed in different colors or can be called up from the dashboard located behind the product level.

**Grinder**

One or two low-noise precision grinders with ceramic grinding discs and direct grinding function. Transparent bean hopper with 1x 500 g or 2x 250 g volume as small version or 1x 1100 g or 2x 550 g volume as large version. Optional the bean hopper can be locked using a cylinder lock. Option to adjust the grind coarseness. Monitoring for lack of beans with messages on the display. The drink preparation is blocked.

**Powder hopper**

Single or twin powder hopper for chocolate and/or milk powder, for example, with a hopper content of approx. 1x 500 g or 2x 500 g. Optional the powder hopper can be locked using a cylinder lock. In the event of a lack of powder or missing hopper, the message appears on the display and the drink preparation is blocked. The special mixer system with high-performance motor ensures the preparation of homogeneous chocolate and milk products, and also (in connection with coffee products) combinations thereof. A special mechanism prevents the formation of tunnels in the powder stored in the hopper. The finished beverage is dispensed via the coffee spout as a single product.

**Brewing system**

The brewing system with a plastic brewing unit that features a fill level of up to 22 g and pre-brewing function is, when equipped with a corresponding brewing insert, suitable for the preparation of classic espresso, café crème, and other specialty coffees. Pressing a product button triggers the respective fresh grinding of the coffee beans and uses the patented, energy-efficient heating element to start heating the brewing water to the brewing water temperature that is programmed individually for each product. This means that energy consumption is considerably reduced, particularly during breaks in preparation. The products can be prepared at individual brewing water temperatures. Specialty coffees can be prepared in single or double cups, fresh and according to demand. After brewing, the dry coffee grounds are collected in the integrated grounds drawer (up to 25 portions). The drawer is easily emptied via the direct, separate access on the front of the machine. Monitoring for overfilling. Optional coffee grounds chute for disposal of coffee grounds directly into a waste container installed under the counter (not in combination with removeable drip tray 2,0 l). Tool-free brewing unit removal, e. g. for cleaning, with presence monitoring.

**Coffee spout**

Fixed outlet with a height of 175 mm or 105 mm with fold-down cup balcony for the use of all common cups and drinking vessels up to a maximum height of 175 mm. In addition to the single product output, for which the supplied single outlet can be plugged in, the double outlet also allows the simultaneous purchase of 2 coffee specialties such as classic espresso or café cream. LED lighting for the output area during product output.

**FoamMaster system FM EC**

For the preparation of warm milk and warm milk foam. The FoamMaster module integrated into the coffee machine with high-performance milk pump and milk flow meter ensures optimum dosing of the milk quantity. The fresh milk is heated with the FoamMaster technology, foamed via the milk foamer that is integrated in the coffee spout and dispensed along with the coffee in a single process. In addition to single preparation, the simultaneous preparation of two specialty coffees, e. g. Cappuccino and Latte Macchiato, with warm milk and/or warm milk foam in barista quality is also possible. The time at which milk is dispensed (before or after dispensing coffee) and the desired foam consistency from coarse/fluid to fine/stiff can be programmed individually. The mechanism for monitoring a lack of milk in the milk line blocks the preparation of milk products when no milk is available and it also allows for the monitored milk preparation from a customer's own cooling unit.

Optional cooling units:

* Franke KE200 EC - for 1 machine / 1 type of milk (Side unit) Storage 1 x 4 l
* Franke SU03 EC - for 1 machine / 1 type of milk (Side unit) Storage 1 x 3 l
* Franke SU05 EC - for 1 machine / 1 type of milk (Side unit) Storage 1 x 5 l

**Customer setting**

The user can view/hide, move or copy products directly using the touch screen. The product settings are saved via the USB interface. Access authorization can be defined individually and secured with a PIN code. Programmable switch-on and switch-off times with a timer for maximum energy efficiency and minimum current consumption in stand-by mode. Energy Safe mode for programming switch-off times in order to control the heating more efficiently.

**Accounting systems**

\*\* VIP interface with MDB interface for connecting to common card-reading systems. Internal counter per product and total preparations. Up to four price lists can be programmed (1 x cash, 3 x credit). SD card reader and optional IrDA interface (Infrared for a customer's own reader) for reading the counter values. Data export option in .csv format via USB interface. EVA-DTS standard for data transmission. Data backup in the VIP interface. A card reader unit can be installed in the upper area of the door of the SU03 EC cooling unit.

Optional payment casing:

* AC125CL card reader\* Add-on housing\*\*
* smartSCHANK Add-on unit (aluminum housing)

\* Reading unit provided by the customer.

**Cleaning system EC EasyClean**

The integrated, automatic rinsing and cleaning system EC EasyClean for the entire preparation area makes caring for the device easy. The special system cleaner (free of both DDAC and BAC) ensures maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of all manual cleaning steps on the touch screen, e.g. the dosing of cleaners for the cleaning process. The necessary hot water quantity is automatically added to the supplied cleaning container by the connected coffee machine once the cleaning program has started. With the SU05 EC cooling unit, the milk container is simply replaced by the supplied cleaning container and connected to the cooling unit via the quick-coupling system. Programmable starting time for rinsing the milk line, even up into the cooling unit and for the foamer head, e.g. directly after each product preparation or three minutes after the last preparation. LED lighting for the dispensing area while the cleaning process is running.

**Descaling System**

The integrated, automatic descaling system makes caring for the machine easy with a run-through time of only around 20 minutes. The special system descaler (free of both DDAC and BAC) ensures the maximum descaling effect for the water-carrying components, optimum hygiene and uniform product quality. The descaler is dosed automatically via the built-in 400 ml descaling cartridge with fill level sensor using an RFID chip. The machine is automatically descaled after 14 operating days in conjunction with the daily cleaning process. This considerably reduces the time spent on descaling.

**Options**

* Coffee Caddy Transport carriage for mobile coffee machine insert
* Digital services (IoT) Internet access via smartphone, tablet, laptop, or PC to machine sales, counter
 values, error messages, and product purchases at all machine locations. Evaluation
 option for the current month. Option to monitor and set machine data via the Cloud,
 as well as Information regarding the machine status, cleaning intervals, and pending
 maintenance schedules. This makes it possible to ensure a permanently high quality
 standard in terms of product preparation and to avoid periods of downtime that are
 associated with a loss of sales

**Manufacturer** Franke Kaffeemaschinen AG (ISO9001, ISO14001, ISO45001 certified)