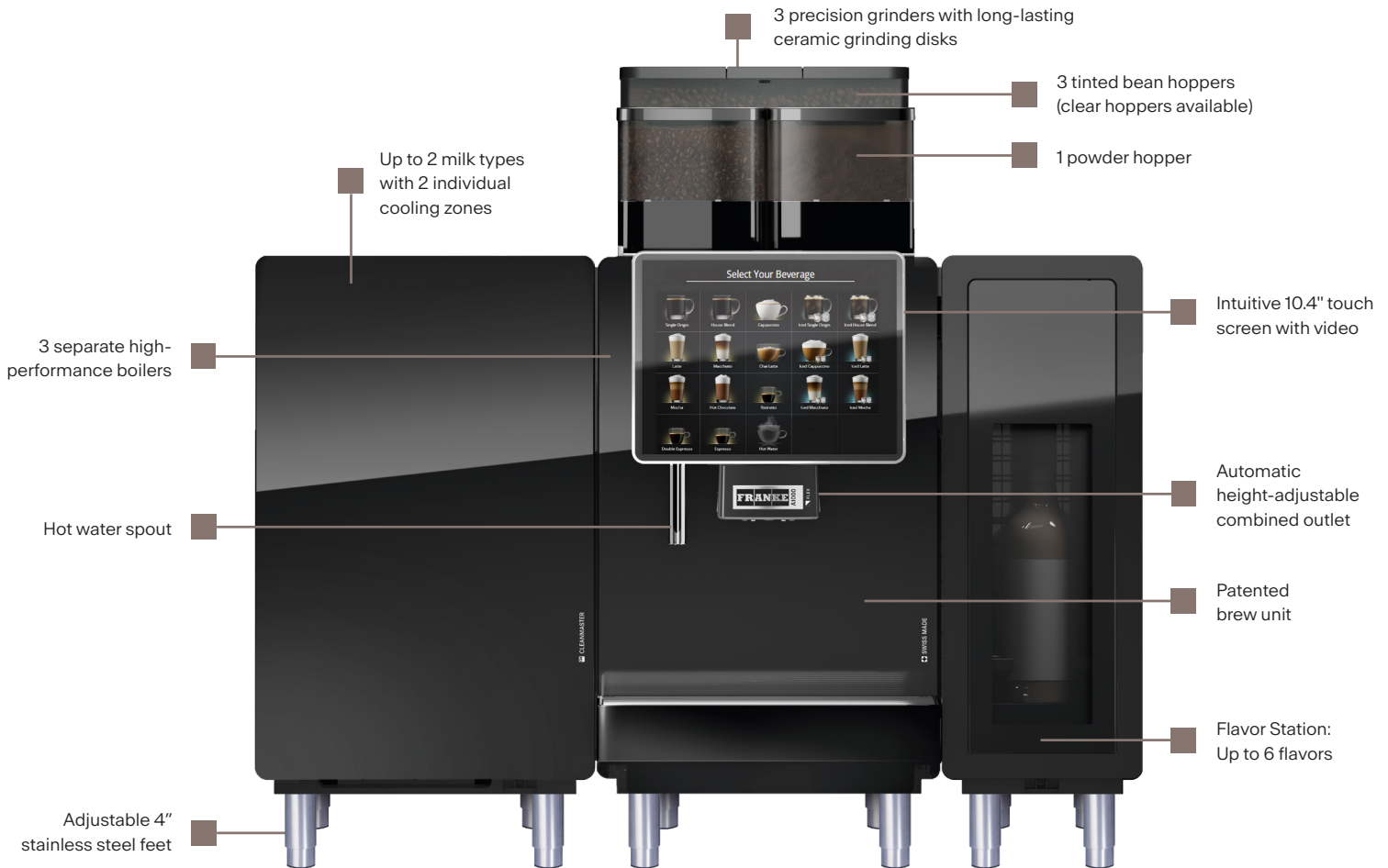




# A1000 FLEX



You no longer need to choose! The A1000 FLEX combines the best of both worlds with espresso-based beverages and freshly-brewed coffee in one machine. With integrated features such as the FoamMaster™ milk system for perfectly foamed or steamed milk and our patented iQFlow™ technology that delivers superior coffee extraction, creating the perfect beverage is at your fingertips. The flavor station has 6 different flavors to customize your drink. The 10.4" intuitive and configurable touch screen with video makes the A1000 FLEX a state-of-the-art coffee machine that can always be relied on. Easy to maintain with the CleanMaster™ automatic milk cleaning system. Simply follow the prompts on the display to activate the cleaning process.

| 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.

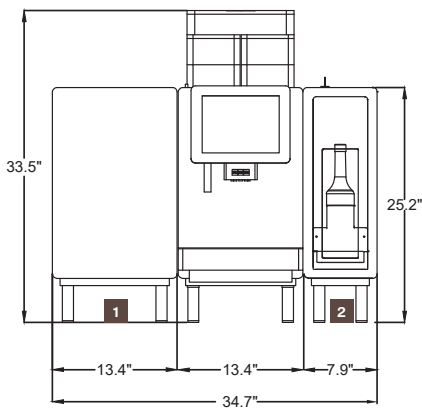
# Technical Data

## Machine models

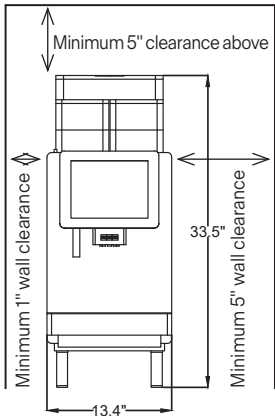
| Model                 | Specification                 |
|-----------------------|-------------------------------|
| A1000 FLEX            |                               |
| Electrical Connection | 208V (30A)                    |
| Dimensions            | 13.4"W x 33.5"H in x 23.6"D   |
| Weight (empty)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



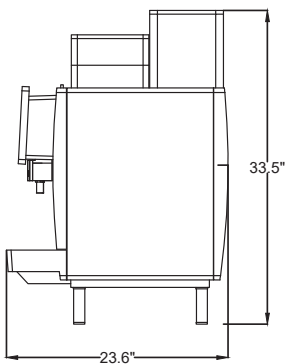
Standard Configuration - Front Profile



Front Profile and Clearances\*



Side Profile



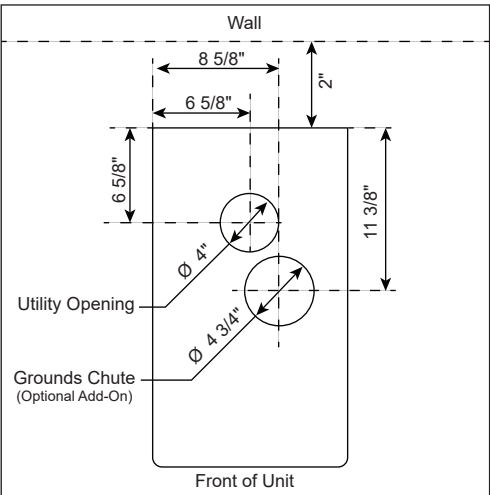
## Water quality requirements

|                                 |  |
|---------------------------------|--|
| Aroma                           | Fresh and pure taste, with no perceptible aroma          |
| Color                           | Clear  |
| Total Hardness                  | 70 – 140 ppm (mg/l)<br>4 – 8 gpg                         |
| Carbonate hardness              | 3 – 6° dH CH (carbonate hardness)<br>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<br>(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                       | > 0.1 l/sec  |
| Water temperature               | < 25°C   |

## Water connection and drain

|                  |                                   |
|------------------|-----------------------------------|
| Water connection | 3/8" compression fitting, L = 59" |
| Drain hose       | 2x Dia = 0.75", L = 78.7"         |

Utility and Grounds Chute Openings



\*Clearance applies when milk and flavor systems are mounted under the counter.

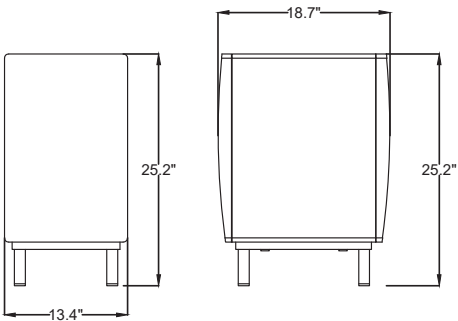
Add-on units

1 Refrigeration unit SU12 CM (12l) (2 Gallon Milk)

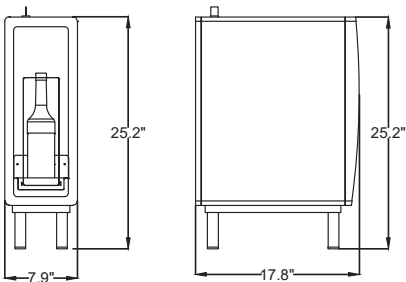
Electrical connection 120V (15A)  
Dimensions 13.4"W x 25.3"H x 18.7"D  
Weight (empty) Approx. 57 lbs  
Color Black




If the refrigerator is placed under-counter, in an enclosed cabinet, proper ventilation and air circulation 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



Digital services connectivity requirements

| OPTION 1   |   |                       | OPTION 2<br>Additional costs may apply   | OPTION 3<br>Limitations may apply   |
|--|---|-----------------------|--|---|
| Ethernet/LAN<br><i>Recommended Option</i>  | Connectivity Requirements<br>Ethernet/LAN |                       | Franke Connection<br>KIT Cellular/ WiFi (Modem)  | 3rd Party<br>Cellular Modem/ WiFi   |
| <br>Internet connection<br>provided to machine over<br>LAN/Ethernet Cable | MQTT                                      | Port 8883             | <b>Mobile:</b> Private APN (Roaming partner) 4G<br><br>2 x LAN ports to connect<br>Modem connects up to 2 machines<br><br>Wifi capability upon request | <b>Mobile:</b> Cellular or WiFi connection<br><br>Customer provides modem |
|  | NTP                                       | Port 123              |  |   |
|  | HTTPS                                     | Port 443              |  |   |
|  | MQTT<br>Websockets                        | Port 443/<br>Port 444 |  |   |

Customer is responsible for all connectivity.



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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.



**Franke Kaffeemaschinen AG**

[cs-info.ch@franke.com](mailto:cs-info.ch@franke.com)

**Franke Coffee Systems GmbH**

[cs-info.de@franke.com](mailto:cs-info.de@franke.com)

**Franke Coffee Systems Americas**

[cs-coffeesales.us@franke.com](mailto:cs-coffeesales.us@franke.com)

**Franke Coffee Systems UK**

[sales@frankecoffeesystems.co.uk](mailto:sales@frankecoffeesystems.co.uk)

[us.coffee.franke.com](http://us.coffee.franke.com)