



Whether you're serving coffee in a specialty coffee shop, a hotel or a restaurant, the A400 can handle every situation with ease. This compact but premium coffee machine comes with an automatic cleaning system and unique interactive touch screen which is configurable to your needs, making it easy to operate no matter who uses it. And with options like FoamMaster $^{\text{TM}}$ allowing you to prepare the perfect hot or cold foam, you can create a wide range of drinks that go above and beyond expectations.



Touch Screen

8-inch comfort display with incredibly simple operating concept and attractive product presentation.



FoamMaster™ For perfect foam, every time.



Franke Digital Services
A clear view of commercial
and operational performance

Let's go premium everywhere.





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

1 A400 Features

- Bean hoppers / Bean grinders: 2 x 2.6 lbs, lockable
- One powder dosing system (chocolate or chai powder), lockable
- Cup sensor

Optional Features:

- Second powder dosing system (chocolate or chai powder), lockable
- Coffee grounds chute

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.
- CM provides outstanding hygiene and unbeatable simplicity, efficiency and convenience

Special Order:

- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- EasyClean (EC): automatic cleaning system with manual addition of the cleaning fluid. Perfect hygiene in just a few steps



Technical Data

Machine Models

Model A400

Specification

Electrical Connection

Dimensions SU05 CM Electrical SU05 CM Dimensions

Weight (empty)

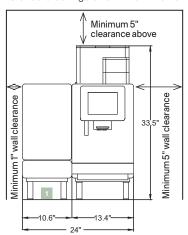
208V (30A) 13.4"W x 33.5"H in x 23.6"D

120V (15A) 10.6"W x 25.2"H x 18.7"D

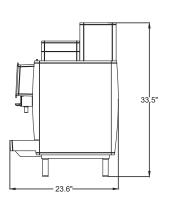
Approx. 168 lbs (FM CM incl. SU05 CM)



Standard Configuration - Front Profile



Side Profile



Water quality requirements

Aroma Fresh and pure taste, with no perceptible aroma Color

Clear

Total Hardness 70 - 140 ppm (mg/l)

4 - 8 gpg

3 - 6° dH CH (carbonate hardness) Carbonate hardness

50 - 105 ppm (mg/l)

Acid content/ph value $6.5 - 7.5 \, \text{pH}$ Chlorine content $< 0.5 \,\mathrm{mg/l}$ Chloride content < 30 mg/l TDS 30 - 150 ppm (mg/l)

(Total dissolved solids)

50 - 200 µS/cm (microsiemens) Electrical conductivity

Iron Content < 0.3 mg/l

80 - 800 kPa (0.8 - 8 bar) Water pressure

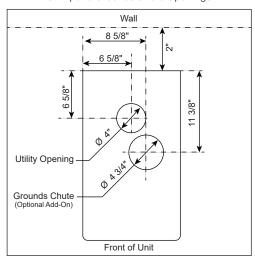
Flow rate > 0.1 l/sec Water temperature < 25°C

Water connection and drain

Water connection 3/8" compression fitting, L = 59 in

Dia = 0.75 in, L - 78.7 in Drain hose

Utility and Grounds Chute Openings

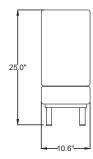


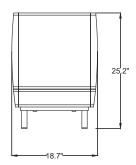
Add-on units

1 Refrigeration unit Electrical connection Dimensions Weight (empty) Compatible with Color

SU05 CM (51) (1 Gallon Milk) 120V (15A) 10.6"W x 25.2"H x 18.7"D Approx. 53 lbs A400 FM CM Black







Digital services connectivity requirements

OPTION 1			OPTION 2 Additional costs may apply	OPTION 3 Limitations may apply
Ethernet/LAN Recommended Option		Requirements et/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 2 x LAN ports to connect Modem connects up to 2 machines	Mobile: Cellular or WiFi connection Customer provides modem
	NTP	Port 123		
	HTTPS	Port 443		
	MQTT Websockets	Port 443/ Port 444	Wifi capability upon request	



