

# FOAMMASTER™

Взрыв вкуса



MAKE IT  
*Wonderful!*

**FRANKE**

# ИСТИННАЯ СТРАСТЬ ПРИВОДИТ К ИННОВАЦИЯМ

Каждая кофемашина FRANKE оснащена истенной страстью и 100% Швейцарскостью. С системой FoamMaster™, FRANKE полностью пересмотрели профессиональное приготовление кофе. Посредством поразительно большой сенсорной панели управления, само касание уже несет новое в приготовлении. Адаптированный интерфейс пользователя, меню и простота размещения рекламных изображений - корректным способом изменяет взаимоотношение с машиной. Внутри устройства, мощные устройства обеспечивают великолепные кофейные крема, восхитительную молочную пенку и невообразимо бесконечное количество напитков. Приготовление кофе еще никогда не было настолько обольстительным!



Iced Latte Macchiato



FRANK



FRANKE

Mon 12:11  
Nov 24th



Espresso



Ristretto



Espresso Macchiato



Brewed Coffee



Cappuccino



Cinnamon Cappuccino



Vanilla Cappuccino



Latte Macchiato



Vanilla  
Latte Macchiato



Milky Coffee



Chocolate



Tea

Inspire me



Quick Select

FRANKE



# TAILORED TO YOUR EXACT NEEDS

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



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 (3 L) WITH LEVEL MONITORING

AUTOMATIC HEIGHT-ADJUSTABLE BEVERAGE DISPENSER



**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 DISCS FOR UNIFORM  
GRINDING RESULTS**

**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 (OPTIONAL)**

# 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**

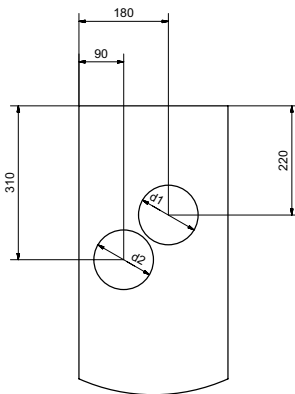
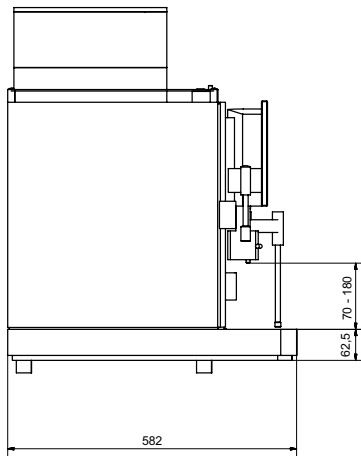
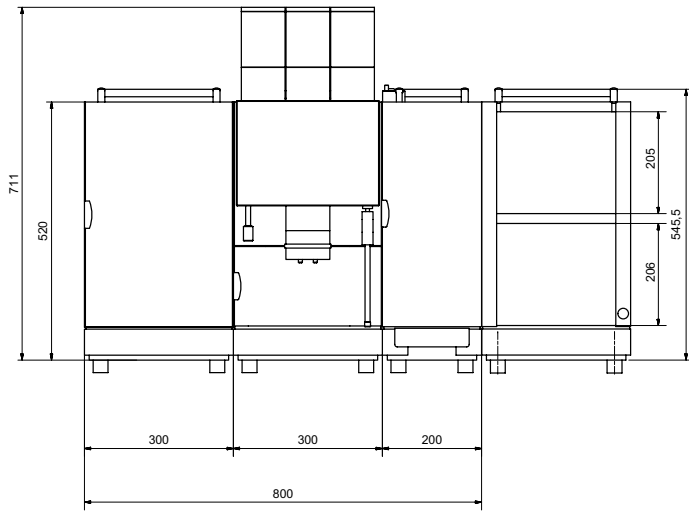
- Second bean grinder
- Powder dispensing system (for chocolate or milk powder, lockable)
- Oversized bean hopper (2 × 2 kg)
- Lockable bean hopper
- Undercounter cooling unit
- Cup positioning aid
- M2M/telemetry
- Billing system
- Raised feet (100 mm)

## **FLAVOR-STATION**

Automatic dosing station for up to three flavors

## **CUP WARMER**

\* Licensed by Thermoplan



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

PRODUCT SPECIALTIES	FM750	FM840	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	✓	✓	✓

\* Licensed by Thermoplan

#### MACHINE MODELS

MODEL	ELECTRICAL CONNECTION	POWER
FM750	400V 3LN PE 50/60Hz 16A	7.5kW
FM840	400V 3LN PE 50/60Hz 16A	7.5kW
FM850	400V 3LN PE 50/60Hz 16A	7.5kW

(other connection types upon request)

#### ACCESSORIES

MODEL FM750	ELECTRICAL CONNECTION	POWER
KE300 cooling unit (12 liter)	200-240V 1LN PE 50/60Hz 10A	100W
UT320 undercounter cooling unit (12 liter)	230V 1LN PE 50/60Hz 10A	100W
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10A	300W
Flavor-Station (3 flavors)	100-240V 1LN PE 50/60Hz 10A	75W
MODEL FM840	ELECTRICAL CONNECTION	POWER
KE300 cooling unit (12 liter)	200-240V 1LN PE 50/60Hz 10A	100W
UT320 undercounter cooling unit (12 liter)	230V 1LN PE 50/60Hz 10A	100W
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10A	300W
Flavor-Station (3 flavors)	100-240V 1LN PE 50/60Hz 10A	75W

#### WATER CONNECTION

Supply line	Metal hose with G3/8" union nut, L = 1.5 m
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. 100 mg/l
Ideal pH value	7

#### WATER DRAIN

Drain hose	Dia. = 16 mm, L = 2000 mm
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Water tank operation, 4 liters including water drain drip tray (monitored)





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