

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [FRANKE](#) /

› [Franke S700 Semi-Automatic Espresso Machine Instruction Manual](#)

FRANKE S700

Franke S700 Semi-Automatic Espresso Machine

Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Franke S700 Semi-Automatic Espresso Machine. Designed for commercial use, the S700 offers advanced features for high-quality coffee beverage preparation. Please read this manual thoroughly before operating the machine and keep it for future reference.



2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury and damage to the machine:

- This appliance is for **commercial use only** and must be installed and serviced by qualified personnel.
- Ensure the machine is connected to a properly grounded power outlet.
- Do not immerse the machine or its electrical components in water or other liquids.
- Keep hands and face clear of hot surfaces, steam, and hot water spouts during operation.
- Use only fresh, potable water as specified in the technical requirements.
- Regularly clean and maintain the machine as described in this manual to ensure hygiene and optimal performance.
- In case of malfunction, switch off the machine, unplug it, and contact authorized service personnel.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your Franke S700 machine:

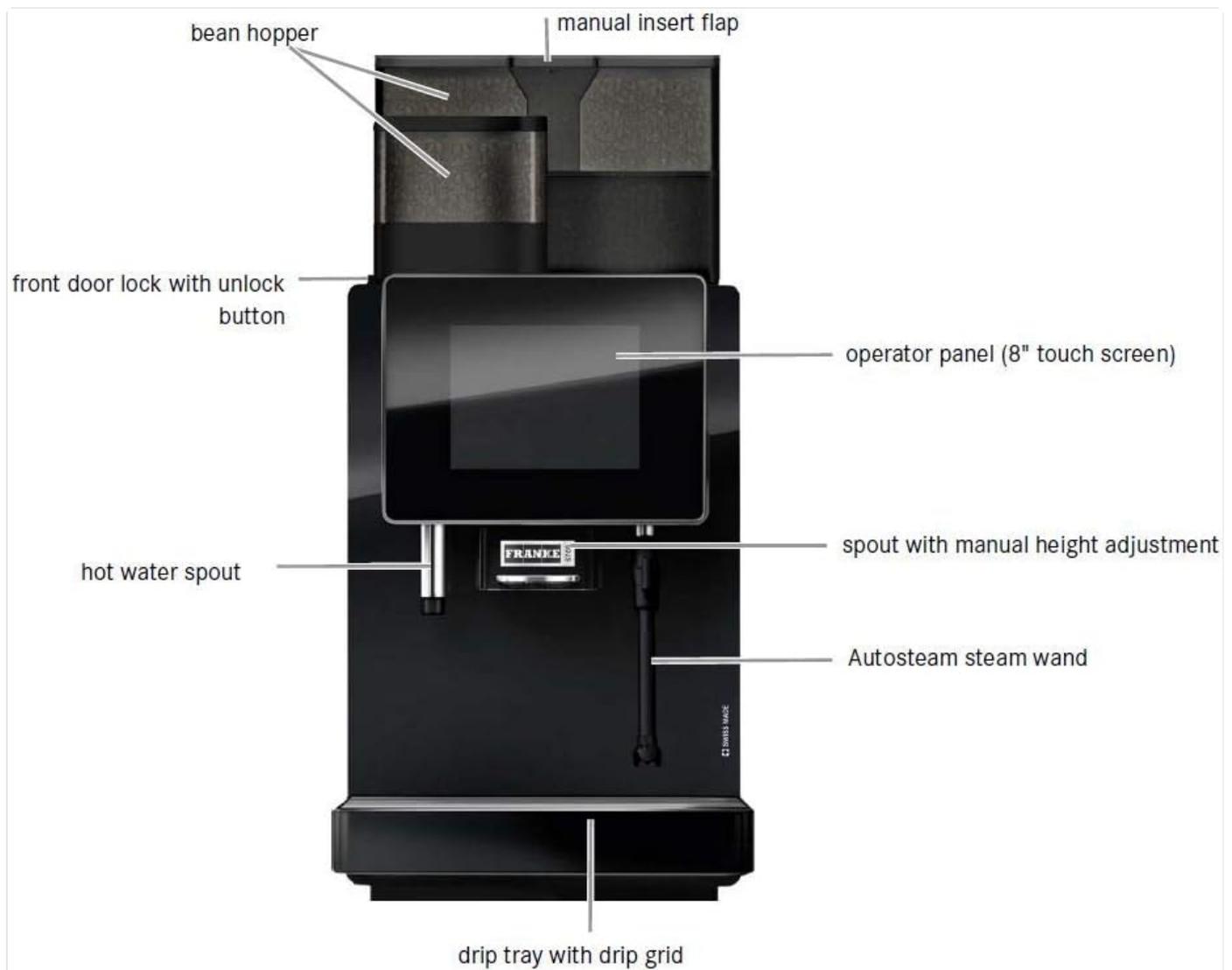


Image 3.1: Front view diagram of the Franke S700 with key components labeled.

Bean Hoppers: Two separate hoppers for different coffee bean varieties.

Manual Insert Flap: For adding ground coffee or other soluble products (if applicable).

Front Door Lock with Unlock Button: Secures internal components.

Operator Panel (8" Touch Screen): Main interface for machine control and beverage selection.

Hot Water Spout: Dispenses hot water for tea or other hot beverages.

Spout with Manual Height Adjustment: Allows adjustment for various cup sizes.

Autosteam Steam Wand: Automatic steam wand for milk frothing.

Drip Tray with Drip Grid: Collects excess liquids and supports cups.

4. KEY FEATURES

The Franke S700 incorporates advanced technologies for superior performance:

S700

You want to create memorable and individualized experiences for your customers while providing the highest in-cup-quality? The S700 is the answer: It merges the convenience and intelligence of a fully automatic machine with the passion and creativity of a two-step machine. With its groundbreaking iQFlow™ technology and three-boiler system to meet all your steam and foam requirements, our S700 is here to help unleash full creative potential.

RECOMMENDED DAILY OUTPUT

Cups per Day: Up to 250



FRANKE

MAKE IT WONDERFUL

Image 4.1: Overview of the Franke S700's main features and internal systems.

- **Dual Grinders:** Equipped with two grinders to accommodate a wider range of coffee beans, allowing for diverse beverage options.
- **iQflow™ Technology:** Groundbreaking technology ensuring maximum flavor extraction and consistent in-cup quality.

- **S3/Autosteam Pro Wand:** An intelligent steam wand with integrated temperature sensor for automatic milk frothing, delivering perfect milk foam consistently.
- **8-inch Touch Screen Display:** Intuitive and user-friendly interface for easy operation and beverage selection.
- **3-Boiler System:** Provides endless steam and foam, ensuring high capacity and consistent performance during peak hours.
- **High Capacity Brew Chamber:** Designed for efficient and consistent brewing.
- **Cash Register Mode:** Allows for queuing drinks to be made in succession, optimizing workflow in busy environments.

5. SETUP AND INSTALLATION

The Franke S700 requires professional installation. The price of the machine typically includes installation and a water filtration system. Ensure these steps are performed by a certified technician.

5.1 Water Connection

- Connect the machine to a potable water supply using a 3/8" compression fitting.
- Ensure the water pressure and quality meet the specifications (refer to Section 9). A water filtration system is crucial for machine longevity and beverage quality.
- The drain hose should be connected to a suitable drainage system, with a diameter of 0.75 inches.

5.2 Electrical Connection

- The machine requires a 208V (30A) electrical connection.
- Ensure the power supply is stable and matches the machine's requirements.
- Only use a grounded outlet.

5.3 Initial Setup

- After power and water connections are secure, turn on the machine.
- Follow the on-screen prompts on the 8-inch touchscreen for initial configuration, including language selection and basic settings.
- Fill the bean hoppers with your desired coffee beans.

6. OPERATING INSTRUCTIONS

6.1 Touchscreen Operation

- The 8-inch touchscreen is your primary interface. Navigate through menus by tapping icons and swiping.
- Select your desired beverage from the main menu. The machine offers options for Espresso, Cappuccino, Latte, Mocha, and more.
- Customize beverage parameters (e.g., coffee strength, milk volume) if enabled by your settings.

6.2 Making Coffee Beverages

1. Place a cup under the coffee spout. Adjust the spout height if necessary.
2. Select your desired coffee beverage from the touchscreen.
3. The machine will automatically grind the beans, brew the coffee, and dispense it into your cup.

6.3 Using the Autosteam Pro Wand

1. Fill a milk pitcher with cold milk.
2. Position the Autosteam Pro wand into the milk pitcher.
3. Select the desired milk frothing option from the touchscreen. The integrated temperature sensor ensures optimal milk temperature and texture.
4. After frothing, clean the steam wand immediately with a damp cloth to prevent milk residue buildup.

6.4 Hot Water Dispensing

1. Place a cup under the hot water spout.
2. Select the hot water option from the touchscreen.
3. The machine will dispense hot water.

7. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are essential for the longevity and hygienic operation of your Franke S700.

7.1 Daily Cleaning

- **Drip Tray:** Empty and clean the drip tray and grid daily. Wash with warm, soapy water and rinse thoroughly.
- **Coffee Spout:** Wipe the coffee spout with a damp cloth.
- **Steam Wand:** After each use, wipe the Autosteam Pro wand with a clean, damp cloth. Perform the automatic steam wand cleaning cycle as prompted by the machine.
- **Exterior:** Wipe down the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners.

7.2 Weekly Cleaning

- **Brew Unit:** Follow the machine's instructions for cleaning the brew unit. This typically involves removing it and rinsing under lukewarm water.
- **Bean Hoppers:** Empty any remaining beans and wipe the hoppers clean. Ensure they are completely dry before refilling.

7.3 Descaling

The machine will prompt you when descaling is required. Use only Franke-approved descaling solutions and follow the on-screen instructions carefully. Descaling frequency depends on water hardness and machine usage.

8. TROUBLESHOOTING

Before contacting service, review these common issues and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	No power supply; power cable disconnected.	Check power connection and outlet. Ensure main power switch is on.
No coffee dispensed.	Water tank empty; beans empty; brew unit clogged.	Refill water tank/beans. Clean brew unit as per manual.

Problem	Possible Cause	Solution
Milk not frothing correctly.	Steam wand clogged; milk too warm; incorrect milk type.	Clean steam wand thoroughly. Use cold, fresh milk. Ensure correct milk type for frothing.
Error message on display.	Specific machine malfunction.	Refer to the error code on the display and consult the detailed troubleshooting guide in the full service manual or contact Franke support.

For issues not listed here or if solutions do not resolve the problem, please contact Franke authorized service personnel.

9. TECHNICAL SPECIFICATIONS

Detailed specifications for the Franke S700 Espresso Machine:

YOUR S700: CONFIGURED TO YOUR PREFERENCES



1 S700 FEATURES

- Bean Hoppers/ Bean grinders: 1 x 4.4lbs, 1x1.3 lbs, lockable
- Autosteam Pro (S3) (automatic milk foaming) steam wand
- iQFlow™

Optional Features:

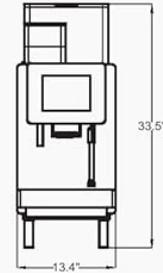
- Autosteam S2 steam wand
- Coffee grounds chute

TECHNICAL DATA

MACHINE MODELS

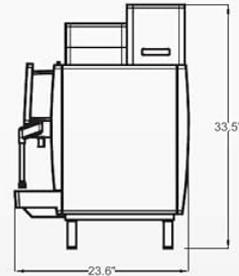
S700

Electrical Connection	208V (30 A)
Dimensions	13.4 in / 33.5 in / 23.6 in (W / H / D)
Weight (empty)	approx. 135 lbs



WATER QUALITY REQUIREMENTS

Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 - 140 ppm (mg/l)
	4-8 gpg
Carbonate hardness	3 - 6° dH CH (carbonate hardness)
	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	30 - 150 ppm (mg/l)
(Total dissolved solids)	
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



L6-30R



WATER CONNECTION AND DRAIN

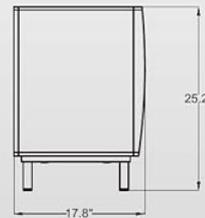
Water connection	3/8" compression fitting, L = 59 in
Drain hose	Dia = 0.75 in, L = 78.7 in

ADD-ON UNIT

2 CUP WARMER

Electrical connection
Dimensions
Weight (empty)

CW
120V (15 A)
10.6 in x 25.2 in x 17.9 in
approx. 44 lbs



COLORS

■ Anthracite/chrome

Special Order:
■ Black/chrome



ETL LISTED CONFORMS TO
UL STD 197 CERTIFIED TO
CSA STD C22.2
NO 109



CONFORMS TO
NSF STD 4



MAKE IT WONDERFUL

Franke Kaffeemaschinen AG
cs-info.ch@franke.com

Franke Coffee Systems GmbH
cs-info.de@franke.com

Franke Coffee Systems Americas
cs-coffeesales.us@franke.com

Franke Coffee Systems UK
sales@Frankecoffeesystems.co.uk

800.310.5710
coffee.franke.com

Image 9.1: Technical data and dimensions of the Franke S700.

Category	Detail
Brand	FRANKE

Category	Detail
Model Number	S700
Color	Black
Operation Mode	Semi-Automatic
Human Interface Input	Touchscreen
Material	Stainless Steel
Electrical Connection	208V (30A)
Dimensions (W/H/D)	13.4 in / 33.5 in / 23.6 in (approx.)
Weight (empty)	Approx. 135 lbs
Water Connection	3/8" compression fitting, L = 59 in
Drain Hose Diameter	0.75 in, L = 78.7 in
Water Pressure	80 - 800 kPa (0.8 - 8 bar)
Water Temperature	< 25°C
UPC	039487165599
ASIN	B07RN9LLVK

Note: Specifications are subject to change without notice. Always refer to the machine's data plate for the most accurate information.

10. WARRANTY AND SUPPORT

For warranty information, technical support, or service requests, please contact your authorized Franke dealer or Franke customer service directly. Ensure you have your machine's model number (S700) and serial number ready when contacting support.

Contact information for Franke Coffee Systems:

Franke Coffee Systems Americas: cs-coffee@franke.com

Franke Kaffeemaschinen AG: cs-info.ch@franke.com

Franke Coffee Systems UK: sales@frankecoffeesystems.co.uk

General Website: www.franke.com

