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Franke A1000 FM

Franke A1000 FM Super Automatic Espresso Machine User Manual

Model: A1000 FM

1. INTRODUCTION

Welcome to your Franke A1000 FM Super Automatic Espresso Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your commercial espresso system.

The Franke A1000 FM is designed for high-volume commercial use, featuring advanced technologies like FoamMaster™ for perfect milk foam, iQFlow™ for enhanced flavor extraction, and an intuitive touchscreen interface. It includes two integrated grinders, two powder containers, a hot water wand, and a 6-unit syrup flavor station, along with a SU12 CM FoamMaster™ Fridge.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read and understand all safety instructions before operating the machine to prevent injury or damage.

- Read all instructions thoroughly before operating the machine.
- This appliance is intended for commercial use only.
- Connect the machine only to a properly grounded power outlet as specified in the electrical requirements.
- Do not immerse the machine, power cord, or plug in water or other liquids.
- Keep hands and utensils away from moving parts during operation.
- Always unplug the machine before cleaning or performing any maintenance.
- Use only Franke-approved accessories and spare parts.
- Hot surfaces and steam can cause severe burns. Exercise extreme caution during operation and cleaning.

3. INITIAL SETUP

Proper installation is crucial for optimal performance and safety. Professional installation is included with your purchase of the Franke A1000 FM.

3.1 Component Overview



This diagram illustrates the main components of your Franke A1000 FM system, including the main espresso machine, the SU12 CM FoamMaster™ Fridge, and the 6-unit Flavor Station. Key components are labeled: Coffee Type 1 (2.2lbs), Coffee Type 2 (2.2lbs), Powder Type 1, Powder Type 2, 2 Gal / 4 Liter Milk container, 10.4" Display Screen, Hot Water Wand, Coffee Outlet, and the 6 Flavor Station. Power connections (NEMA 5-15 and NEMA L6-30R) are also indicated.

3.2 Power and Water Connection

The machine requires specific electrical connections: NEMA 5-15 and NEMA L6-30R. Ensure these are available and correctly installed by a qualified technician. A water filtration system is included and must be properly connected to the machine's water supply for optimal water quality and machine longevity.

3.3 Loading Ingredients

- **Coffee Beans:** Fill the two coffee bean hoppers with your desired coffee beans. Each hopper has a capacity of 2.2 lbs.
- **Powders:** Fill the two powder containers with chocolate or other powdered beverages.
- **Milk:** Ensure the 2-gallon (4-liter) milk container in the SU12 CM FoamMaster™ Fridge is filled with fresh, cold milk.
- **Syrups:** Place up to six syrup bottles into the Flavor Station.

4. OPERATING INSTRUCTIONS

The Franke A1000 FM features a fully automatic operation mode with an intuitive touchscreen interface for easy

beverage selection.

4.1 Touchscreen Interface



The 10.4-inch touchscreen display allows for quick and easy selection of various beverages. Simply touch the icon corresponding to your desired drink, such as Cappuccino, Latte, Caramel Macchiato, Mocha, Iced Caramel Macchiato, Iced Mocha, Espresso Macchiato, or Hot Chocolate. The machine's cup recognition feature helps ensure proper cup placement.

4.2 Beverage Preparation

- **Select Beverage:** On the touchscreen, choose your desired coffee or milk-based beverage.
- **Cup Placement:** Place an appropriate cup under the coffee outlet. The machine's cup recognition system will detect the cup.
- **Start Brewing:** The machine will automatically grind fresh beans (from one of the two integrated grinders), dispense powders if selected, and prepare your beverage using iQFlow™ technology for optimal flavor and FoamMaster™ for perfect milk foam.
- **Hot Water:** To dispense hot water, select the hot water option on the touchscreen and place a cup under the hot water wand.

4.3 Flavor Station Use

The integrated 6-unit Flavor Station allows for the addition of various syrup flavors to your beverages. Select your desired flavor option on the touchscreen, and the machine will automatically dispense the syrup into your drink.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance are essential to ensure the longevity, hygiene, and optimal performance of your Franke A1000 FM.

5.1 Daily Cleaning

- **Milk System:** The FoamMaster™ milk system features an integrated CleanMaster (CM) automatic cleaning system. Follow the on-screen prompts for daily milk system cleaning to maintain hygiene and performance.
- **Exterior:** Wipe down the exterior surfaces with a damp cloth. Do not use abrasive cleaners or harsh chemicals.
- **Drip Tray & Grounds Container:** Empty and clean the drip tray and spent coffee grounds container daily.

5.2 Weekly/Periodic Cleaning

- **Brewing Unit:** The patented brewing unit should be cleaned according to the machine's instructions, typically prompted by the system.
- **Bean Hoppers & Powder Containers:** Clean these containers periodically to remove any residue and ensure fresh ingredient delivery.

5.3 Important Notes

- The machine components are **not dishwasher safe**.
- Always use Franke-approved cleaning agents and descaling solutions.
- Refer to the machine's display for specific cleaning cycles and detailed instructions.

6. TROUBLESHOOTING

This section provides solutions for common operational issues. For more complex problems or issues not listed here, contact Franke customer support.

6.1 Machine Not Turning On

- **Check Power:** Ensure the power cord is securely plugged into a functional electrical outlet. Verify that the circuit breaker has not tripped.

6.2 No Coffee Dispensed

- **Check Water Supply:** Ensure the water supply is connected and the water filter is not clogged.
- **Check Bean Hoppers:** Verify that there are sufficient coffee beans in the hoppers.
- **Check Grounds Container:** Empty the spent coffee grounds container if it is full.

6.3 Milk Not Frothing Correctly

- **Check Milk Supply:** Ensure the milk container has fresh, cold milk and is properly connected.
- **Clean Milk System:** Perform a milk system cleaning cycle as per the machine's instructions.
- **Check Milk Temperature:** Ensure the milk is adequately cold for optimal frothing.

6.4 Error Messages

- **Consult Display:** The touchscreen display will often show specific error codes or messages. Follow the instructions provided on the screen.
- **Restart Machine:** Sometimes, turning the machine off and on again can resolve minor glitches.

7. PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Franke
Model Name	A1000 FM
Model Number	A1000 FM
Capacity	2 Gallons (Milk)
Color	Black
Product Dimensions (D x W x H)	13.4"D x 27.5"W x 23.6"H
Item Weight	58 Kilograms
Special Features	Integrated Coffee Grinder, FoamMaster™, iQFlow™, Cup Recognition, 6-unit Flavor Station
Coffee Maker Type	Super-Automatic Espresso Machine
Operation Mode	Fully Automatic
Voltage	220 Volts
Human Interface Input	Buttons, Touchscreen
Coffee Input Type	Whole Beans, Ground Coffee (via powder containers)
Material	Stainless Steel
Dishwasher Safe	No

**Note: Specifications are subject to change without notice.*

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Warranty Information

Franke provides a limited warranty for its commercial espresso machines. Please refer to your purchase documentation or contact Franke customer service for specific warranty terms and conditions applicable to your region.

8.2 Customer Support

For technical assistance, service requests, or spare parts, please contact Franke customer support:

- **Franke Kaffeemaschinen AG (Global):** cs-info@franke.com
- **Franke Coffee Systems Americas:** cs-coffeesales.us@franke.com
- **Franke Coffee Systems UK:** sales@franke.coffeecsystems.co.uk
- **Phone (Americas):** 800.310.5710

When contacting support, please have your machine's model number (A1000 FM) and serial number ready to expedite service.