



YOUR A600: CONFIGURED TO YOUR PREFERENCES

1 A600 OPTIONS

- First shot
- Second bean grinder
- Bean hopper: 1 × 2 kg, 2 × 1.2 kg or 2 × 0.6 kg, lockable
- One or two separate powder dosing systems 0,6 kg or 1,2 kg (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- Raised feet (100 mm)
- Steam spout (S1), Autosteam (S2) (enhanced milk foaming) or Autosteam Pro (S3) (automatic milk foaming)
- Second milk type (only with the SU12)

2 MILK SYSTEMS

- FoamMaster™ (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump

2 CLEANING SYSTEMS

- CleanMaster (CM): fully automatic cleaning system with integrated cleaning cartridge. For outstanding hygiene and unbeatable simplicity, efficiency, and convenience.
- EasyClean (EC): automatic cleaning system with manual addition of the cleaning fluid. Perfect hygiene in just a few steps.

3 FLAVOR STATION

Automatic dosing station for up to three flavors.

4 ACCOUNTING SYSTEM

Can be used for various payment methods, e.g. with coins, card. Ideally suited to public/private vending applications.

5 CUP WARMER

With four heatable trays.



COLORS

- Black/chrome
- Anthracite/chrome

FLEXIBILITY

Our product portfolio allows various assembly options — tailored to your needs.



MAKE IT WONDERFUL

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A600

Be it thirsty customers pouring into a café or hotel guests that prefer making their own coffee, the A600 can handle large groups of customers while producing a wide variety of premium drinks. And with optional features like iQFlow™ and FoamMaster™ – not to mention our easy-to-use interactive touch screen – baristas and customers alike can make any coffee they wish: with a machine that knows how to get the most out of its coffee beans. In addition, the A600's fully automatic cleaning system means you can be sure the strictest hygiene standards are always met – giving you more time to focus on providing the best customer service possible.

CAPACITY*	SINGLE	PARALLEL
Espresso	150	194
Cappuccino	98	160
Coffee	100	121
Hot water	164	

*Cups per hour according to DIN 18873



CLEANMASTER

Fully automatic cleaning process meeting highest hygiene standards



TOUCH SCREEN

Practical 8-inch touch screen for simple, easy operation



FOAMMASTER™

For perfect foam, every time



MAKE IT WONDERFUL

