

Piccino Grinder

The extensive range of Fracino grinders ensures that every freshly ground coffee requirement can be met: from the finest creamy espresso to the cafetiere, and from filter coffee to the connoisseur selection. All Fracino grinders are manufactured from the highest quality materials, to exacting standards, enabling optimum grinding of any coffee type.

The Piccino grinder is available in Black ABS, Black aluminium and highly polished aluminium. It will deliver coffee on demand whilst the button is depressed by the filter holder, and has a grinder blade adjustment mechanism - so coffee beans can be ground with precision and accuracy.



Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Voltage/Watt /RPM	Weight
PICCINO GRINDER	310mm	125mm	230mm	250g	220v/240v/140W /1200rpm	ABS 3.5kg/Alu 4.2kg
KNOCK OUT DRAWER	65mm	165mm	270mm			

Piccino Optional Extras

These and many other optional extras are available to purchase through our website:- www.Fracino4u.Com



Piccino



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We retain the right to change specification without prior notice.



How It's Made Video





Fracino® Come Home to Real Coffee

Fracino is the UK's only manufacturer of traditional espresso and cappuccino coffee machines. Our coffee machines are used to serve great coffees in coffee shops, restaurants, hotels and snack bars around the world.

The PICCINO espresso coffee machine brings the experience and taste of real coffee into your home with a stylish and easy to use espresso coffee machine.

The PICCINO is compact and sturdy – a brilliantly manufactured coffee machine, incorporating all the engineering skills and expertise behind the Fracino brand. Installation is quick and easy, and its construction using stainless steel will enable you to use it for many years to come.

It will make two coffees at the same time and has the ability to froth milk and make coffee simultaneously. The PICCINO is one of the fastest coffee machines for the home market.

Technical Specifications

Model	Groups	Cups Per Day	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Group Boiler Capacity	Steam Boiler Capacity	Element Rating	Water Tank Capacity
PICCINO	1	70	370	250	315	15	300ml	300ml	1.1kw x2	3L
PICCINO-E	1	70	370	250	315	15	300ml	300ml	1.1kw x2	3L

Key Features

- Authentic professional brass group for the real coffee shop experience.
- Professional brass steam valve with stainless steel steam tube.
- Semi automatic, with professional brass filter holder and 58mm filter.
- Electronic (Piccino-E) for adjustable pre-programmed espresso shot.
- Single or double volume
- 15 bar vibratory pump.
- Compact and easy to use.
- Quality built with Stainless Steel and Zintec construction.
- Pressure gauge showing steam pressure.
- Makes up to two coffees at a time and steams milk simultaneously.
- No plumbing required.
- Low maintenance.
- Colours – black and polished stainless steel.
- Can be colour co-ordinated to match your home requirements - available by special order.
- Instruction manual included.
- Made in the Great Britain.



Grinder Models T/B/TQ

The models T and B grinders have polished stainless steel cases and are ideally suited to the Fracino range of espresso coffee machines. The models T, B and Tranquilo grinders are operated manually by an on/off switch. All grinders have adjustable grinding blades and coffee portion control. Coffee is dispensed into the filter holders by means of a flick lever mechanism. The Tranquilo grinder is also available in a chrome option and as a single shot grinder for the freshest coffee. A tamper would be required for this option.



● Model B ● Model T ● Tranquilo Black ● Tranquilo-tron

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
B	470mm	210mm	380mm	1 KG	300g	N/A	1300/275w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
Tranquilo-tron	410mm	170mm	340mm	500g	N/A	4.5	1300/270w	60mm flat
Tranquilo (dispenser)	410mm	170mm	340mm	500g	300g	N/A	1300/270w	60mm flat

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Eco under grinder	65mm	220mm	430mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

Fracino Cups and Saucers

Fracino branded espresso and cappuccino cups and saucers for the perfect drink. Sold in boxes of 6 of each. Various sizes available.

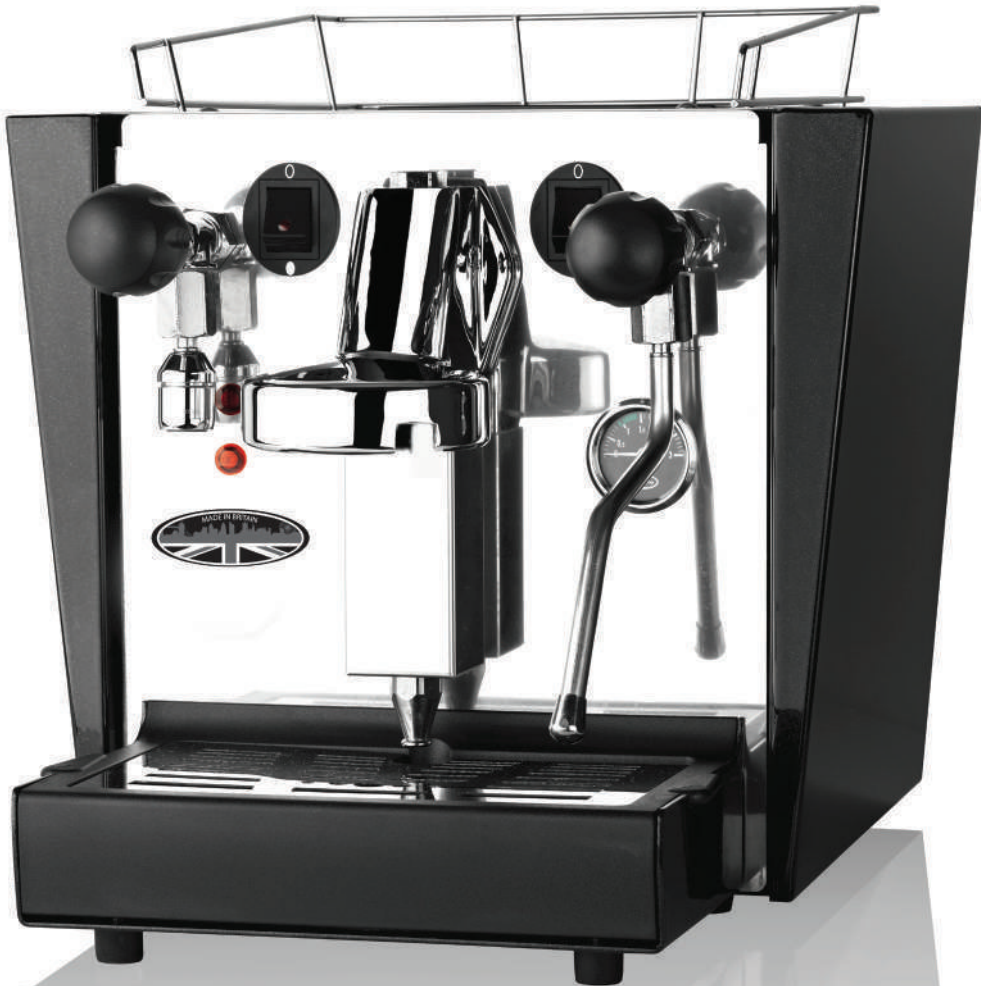


Pod & Capsule Adaptor

Sizes compatible with most brands – single and double shot.



MANUAL FILL MACHINES



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V.2.2



How It's Made Video



MANUAL FILL MACHINES

Perfect Partners for Small Venues

Fracino, creator of the world's most powerful espresso coffee machines, presents the Little Gem, Heavenly, Cherub and Classico ranges. These contemporary, compact, manual fill machines are particularly relevant in venues where space is at a premium or plumbed water is not available. Dynamic and sleek, they are the latest low volume professional/semi-professional coffee machines and are reliable, durable and user friendly.

Suitable for ground coffee, pods or capsules, the stylish machines are ideal for sites requiring between 50 and 70 coffees daily – revolutionising the espresso experience in offices, hairdressing salons, boutiques, pubs, bars and the home.

With the facility to make two drinks and steam milk simultaneously, these unique machines feature a high-powered element and a full sized commercial group, ensuring production of the finest coffee. Complementing today's vibrant bar and café culture, the range is perfect for outside caterers or larger venues seeking the flexibility of a portable espresso machine for great coffee 'on the go'.

Contemporary and classically styled to suit all venues, Fracino provides perfect espresso coffee machines for latte, cappuccino and espresso based drinks. Hot water outlet is standard on all models for making tea or hot chocolate.



LG 1E



CLAS 1



LG 1

Key Features

- Classic and contemporary designs to suit all venues.
- Manual fill professional/semi-professional, one group machine for the home, office and low volume outlet, serving approximately 50 (Heavenly, Cherub and Classico) to 70 (Little Gem) coffees daily.
- Unique – can make two drinks and steam milk simultaneously.
- Full size, thermosyphonic, brass bodied coffee making group ensuring consistent temperature and smooth extraction.
- Pressure gauge and electronic water control.
- Top quality copper boiler, heated by a multiple looped element.
- Optional pod and capsule adaptor available on request.
- No installation requirements other than a 13 amp socket.
- Automatic water level system with probe, electronic control unit and solenoid valve.
- Low level warning light on the front panel of the Little Gem indicates when the tank needs filling. Audible warning on Cherub, Heavenly and Classico.
- Power shut off feature to protect the element should the boiler water level drop.
- The pressure of water and steam is separately controlled by brass safety valves.
- Brass bodied group with stainless steel shower plate, solenoid valve and high pressure pump.
- Stainless steel steam tube.
- Pressure controlled by a double contact pressure switch.
- Cherub available with polished stainless steel sides, optional extra.
- Group Clearances:
Little Gem 110mm, Cherub and Classico 85mm, Heavenly 85mm.
- Easy clean steam tube.

Technical Specifications

Model	Groups	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating
Little Gem - LG1E	1	480	380	500	28	4 Litres	2.7kw/13Amp
Little Gem - LG1	1	480	380	500	28	4 Litres	2.7kw/13Amp
Heavenly - HEA1	1	420	380	520	18	2.3 Litres	2.85kw/13Amp
Cherub - CHE1	1	380	360	460	18	2.3 Litres	2.85kw/13Amp
Classico - CLAS1	1	380	360	460	18	2.3 Litres	2.85kw/13Amp



CHE 1



HEA 1

Model B / T/ KENIA-TRON

Coffee Grinders

These models are good value grinders, providing well ground coffee in sufficient quantity for the normal coffee bar or restaurant. They are manufactured from polished stainless steel and have adjustable grinder blades and portion control. Coffee is dispensed into the filter holder with a flick lever mechanism. The models B and T are manually controlled, The Kenia-tron has a powerful silenced motor – which, combined with the touch sensitive selector screen provides a high quality medium duty grinder. Designed to Perform.



Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
B	470mm	210mm	380mm	1 KG	300g	N/A	1300/275w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
KENIA-TRON	510mm	210mm	380mm	1 KG	N/A	2.5	1300/356w	60mm flat

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Economy under grinder	65mm	220mm	430mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

Fracino Cups and Saucers

Fracino branded espresso and cappuccino cups and saucers for the perfect drink. Sold in boxes of 6 of each. Various sizes available.



BAMBINO



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How It's Made Video





Innovation and Quality

The Bambino is a top quality 1 or 2 group espresso coffee machine with semi-automatic or electronic options and is exceptional value for money. It provides an excellent opportunity for bespoke branding, from the UK's only manufacturer of espresso and cappuccino coffee machines.

The Bambino benefits from all the top-class skills, innovative design and state of the art production methods that this world-renowned manufacturer has to offer. Coupled with a Model B, T or Kenia-tron grinder and the economy knock-out drawer, the Bambino will make a stunning addition to any bar, restaurant or coffee shop for a surprisingly low level of investment.

They are available with 1 and 2 groups for making coffee and each machine has a hot water facility and steam tube for frothing and steaming milk. All have large capacity boilers, high-powered elements and are hand built to the highest standards using only the finest stainless steel, copper and brass.

The groups on the semi-automatic Bambino machines are operated by a rocker switch, so the user can control the amount of coffee being dispensed into the cup. Electronically controlled models have unique touch pads with four accurately pre-programmed coffee measures and an override option button.

All working surfaces, steam and hot water tubes are made in 304 stainless steel with Zintec powder coated side panels in a metallic anthracite finish. The beautiful Luxury edition features white finish side panels.



BAM 2



BAM 2E

Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Hot Water Per Hour
BAM1	1	120/200	535	380	500	35	4 Litres	2.7kw/13Amp	20L
BAM1E	1	120/200	535	380	500	35	4 Litres	2.7kw/13Amp	20L
BAM2	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L
BAM2E	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L
BAM2LE	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L

Size includes Cup Shield.



BAM 1

BAM 1E

BAMBINO



BAM 2LE



Key Features

- Both 1 & 2 group models require only a standard 240v 13 amp power supply.
- 2 group models have 120 mm group height clearance to accommodate taller or take-out cups. 1 group models have standard 110mm clearance.
- Rotary solid brass valves for the steam and hot water dispense.
- Thermosyphonic heat exchangers within the boiler ensure that each group is kept constantly hot for perfect and consistent coffee extraction.
- Front, Upper and Rear Panels are all made from highly polished stainless steel 304 for easy cleaning and to ensure durable working surfaces. Easy clean stainless steel steam tube.
- Optional ESE pod and capsule adaptor available on request.
- Automatic group cleaning cycle on 2 group Electronic model.

Luxury Edition (BAM2LE) features:

- Two fold-away espresso trays.
- Two steam and one hot water valves. Handles with chrome finish caps.
- Chrome finish to feet.
- White side panels and bespoke design pressure gauge.
- Rear oval 3D logo panel - which can be personalised to bespoke order.



BAM 2LE

K6 Series

Coffee Grinders

The extensive K6 series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



K6

F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 grinders are designed to grind roasted coffee beans on demand in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.

- Micrometer regulation control.
- Manual push button refill.
- Precision dosing.
- Adaptable for coffee cans.
- Adjustable fork height.
- Optional 0.55Kg Hopper. (As shown on F10 image)



F10



F8

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
K6	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
F8	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Luxury under grinder	115mm	240mm	435mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (steamed). The steam system automatically stops when the jug of milk has reached the required temperature, thereby eliminating the manual element of milk frothing. Please note: This replaces the right hand steam tube.



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V.3.1



How It's Made Video



CONTEMPORARY



Innovation and Luxury

Fracino's Contempo range performs magnificently as an innovative series of affordable, luxury espresso/cappuccino coffee machines. Fracino, the UK's only manufacturer of espresso coffee machines, has invested in extensive research and development and world class engineering to ensure the latest production methods and state of the art technology are combined in this powerful product range.

The standard Contempo model boasts a stainless steel finish that shines like polished chrome. The design of the machine reflects a modern interpretation of style that makes for a stunning, yet timeless focal point in any café, bar or restaurant.

Fracino's Contempo machines are semi-automatic or electronically controlled. They are available with 1,2,3 or 4 groups for making coffee and each machine has a hot water facility and steam tube for frothing and steaming milk. All have large capacity boilers, high-powered elements and are hand built to the highest standards, using only the finest stainless steel, copper and brass. The groups on the semi-automatic Contempo machines are operated by an illuminated blue plunger switch with a satin finish, so the user can control the amount of coffee being dispensed into the cup. Electronically controlled models have unique touch pads with four accurately pre-programmed coffee measures and an override option button.

Dual Fuel Option

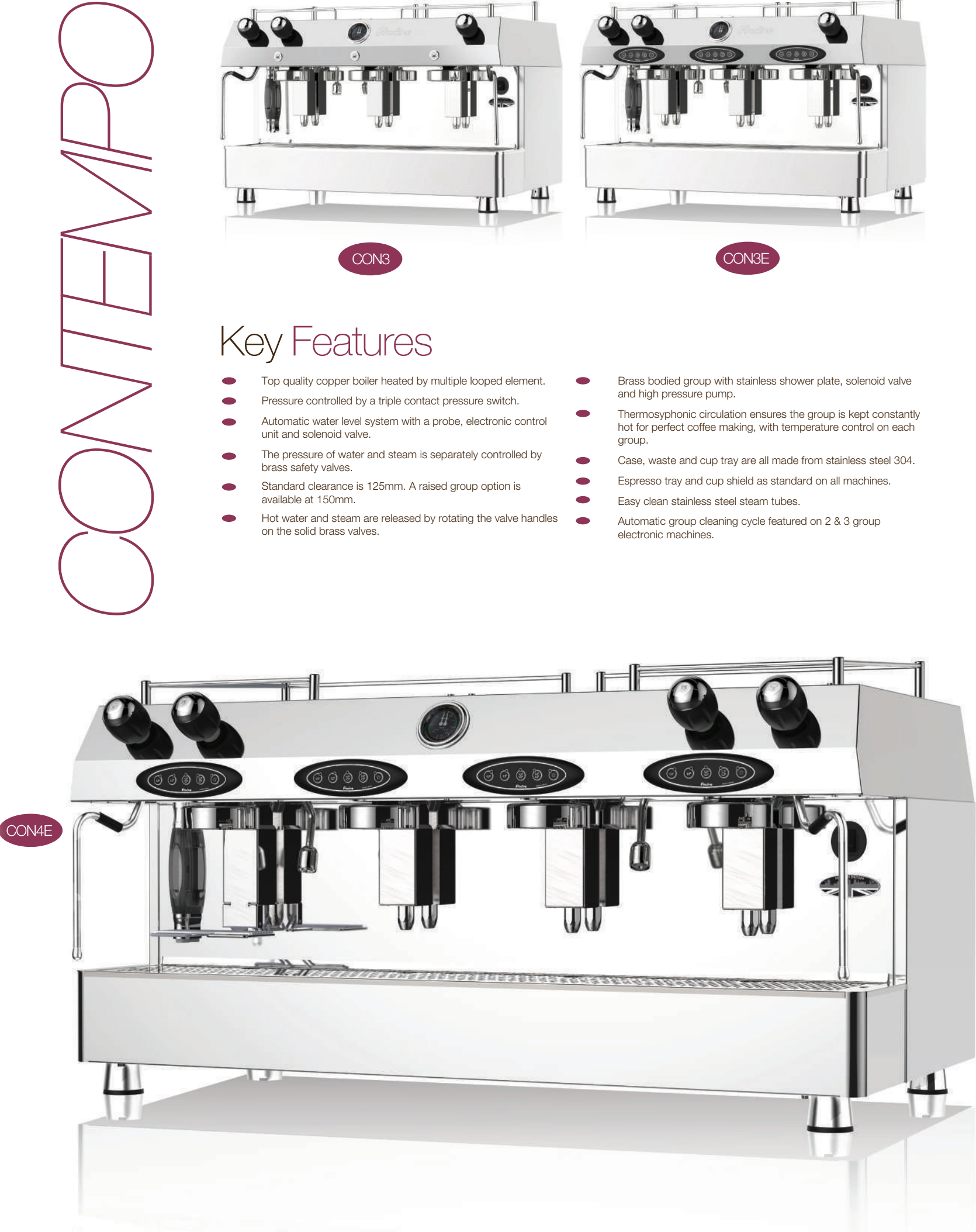
The Fracino Contempo 1 and 2 groups are also available as a dual fuel option with the same great spec as our standard 1 and 2 group coffee machines. With the choice to use LPG, Butane or electricity, they provide unrivalled flexibility and mobility whilst still retaining a high volume output. Our dual fuel machines have the highest powered LPG system in the world, providing unrivalled output of coffee, hot water and steam. For further information please refer to The Dual Fuel Brochure.



Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Alternative Element Rating	Hot Water Per Hour
CON1	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON1E	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON2	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON2E	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON3	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON3E	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON4E	4	480/800	575*	1000	500	94	25 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	120L

*Size includes Cup Shield.
All machines come with one espresso tray. Additional units can be purchased separately.



Key Features

- Top quality copper boiler heated by multiple looped element.
- Pressure controlled by a triple contact pressure switch.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- The pressure of water and steam is separately controlled by brass safety valves.
- Standard clearance is 125mm. A raised group option is available at 150mm.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Thermosyphonic circulation ensures the group is kept constantly hot for perfect coffee making, with temperature control on each group.
- Case, waste and cup tray are all made from stainless steel 304.
- Espresso tray and cup shield as standard on all machines.
- Easy clean stainless steel steam tubes.
- Automatic group cleaning cycle featured on 2 & 3 group electronic machines.

K6 Series

Coffee Grinders

The extensive K6 series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



K6

F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 grinders are designed to grind roasted coffee beans on demand in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.

- Micrometer regulation control.
- Manual push button refill.
- Precision dosing.
- Adaptable for coffee cans.
- Adjustable fork height.
- Optional 0.55Kg Hopper. (As shown on F10 image)



F10



F8

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
K6	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
F8	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Luxury under grinder	115mm	240mm	435mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (steamed). The steam system automatically stops when the jug of milk has reached the required temperature, thereby eliminating the manual element of milk frothing. Please note: This replaces the right hand steam tube.



Romano



"Frankly the finest for cappuccino"

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V.3.2



How It's Made Video

Romano

Elegance and Quality

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production methods, the Romano is a genuine marriage between style and award winning technology.

The Romano is a seriously stylish machine, available with 2 and 3 coffee making groups, a hot water valve fitted with an anti-splash nozzle and steam tubes for frothing milk.

It boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning new look to create the ultimate bar furniture. The Romano elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

The machine features an illuminated polished stainless steel back panel and highly polished stainless steel side panels, and is complemented by the uniquely styled steam, water and filter holder handles. The groups on the semi-automatic machines are operated by an illuminated blue push-button switch with a satin finish, so the user can control the amount of coffee being dispensed into the cup. Electronically controlled models have unique touch pads with four accurately pre-programmed coffee measures and an override option button. The illuminated Fracino logo back panel can be branded to individual requirements.



Auto Control Features

The Fracino Romano offers an array of control and diagnostic features, allowing the user to adjust and fine tune various features on the machine to create the perfect espresso time after time. Most of the features are controlled by a simple and easy to use LCD display mounted on the front panel.

- Low level water detection as protection for the element.
- The display can be set to show the name of the coffee bar or restaurant.
- There is a pre-infusion function to create the perfect espresso.
- Alarm signal for boiler refilling time-out.
- Flow meter alarm.
- Automatic group cleaning cycle.
- Language options for the display are available in English, Italian, French and German.

FR 2



FR 2E



FR 3E



Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Alternative Element Rating	Hot Water Per Hour
FR2	2	240/400	565	800	550	70	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
FR2E	2	240/400	565	800	550	70	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
FR3E	3	360/600	565	1045	550	90	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L

Key Features

- Top quality copper boiler heated by multiple looped element.
- Pressure controlled by a triple contact pressure switch.
- The pressure of water and steam is separately controlled by brass safety valves.
- Groups have a clearance of 120mm to allow for 12oz takeaway cups and 8oz latte glasses.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Thermosyphonic circulation ensures the group is kept constantly hot for perfect coffee making, with temperature control on each group.
- Case, waste and cup tray are all made from stainless steel 304.
- Micro processor diagnostics provide statistics on the number of coffees produced through each group.
- Easy clean stainless steel steam tubes.
- Automatic group cleaning cycle features on 2 and 3 group electronic machines.

K6 Series

Coffee Grinders

The extensive K6 series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



K6

F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 grinders are designed to grind roasted coffee beans on demand in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.

- Micrometer regulation control.
- Manual push button refill.
- Precision dosing.
- Adaptable for coffee cans.
- Adjustable fork height.
- Optional 0.55Kg Hopper. (As shown on F10 image)



F10

F8



Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
K6	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
F8	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Luxury under grinder	115mm	240mm	435mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (steamed). The steam system automatically stops when the jug of milk has reached the required temperature, thereby eliminating the manual element of milk frothing. Please note: This replaces the right hand steam tube.



PID

Proportional Integral Derivative



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V.2.3



How It's Made Video

Fracino

PID

Proportional Integral Derivative

Coffee with Control

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production methods, P.I.D. is a genuine marriage between style and control. The P.I.D. is a seriously stylish machine available with 2 or 3 groups, hot water outlets fitted with anti-splash nozzles and steam tubes for frothing milk.

It boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning new look to create the ultimate bar furniture. The P.I.D. elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

The P.I.D. is available in a choice of gloss white, burgundy, black and stainless steel featuring an illuminated back panel. The touch pads and display are illuminated with blue led lights, enhancing the look of the front panel and balancing the illumination of the back panel which can be branded to individual requirements.



Control Features

The Fracino P.I.D. offers an array of control and diagnostic features, allowing the user to adjust and fine tune various elements on the machine to create the perfect espresso time after time. Most of the features are controlled by a simple and easy to use LCD display mounted on the front panel.

- Each group has an independent boiler for optimum temperature control - settable between 80-115°C - for example, the user can set one group to 89°C and another to 92°C, whilst still maintaining the standard boiler for water and steam.
- Group Boiler Temperatures accurate to +/-1°C.
- Programmable pre-infusion times.
- Electronic hot water valve with programmable dispensing time - mixed hot water - temperature of water can be changed.
- Programmable shot volumes and built in shot timer.
- LCD display shows current group temperatures, steam boiler temperature, time, machine status /diagnostics.
- Drinks counter - user can view the number of drinks made by each group.
- Service timer - can program number of shots before service is required. When reached, a warning message appears in LCD.
- Water volume usage - can view amount of water used.
- Water filter - can program the amount of water used before filter needs replacing - a warning message appears in LCD.
- Latte and cappuccino foam consistency adjustment and programmable milk temperature.
- Can change the colour of the LCD if required. 5 colours: Dark Blue, Light Blue, Green, Red and Purple.
- Can change language of LCD - English, French, German, Italian and Spanish.

PID2



PID3



Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	3 Phase Rating	Hot Water Per Hour
PID2	2	240/400	565	800	550	70	14 Litres 2 x 0.3L	6.2kw/30Amp	6.2kw/30Amp 380W/3P/50hz	60/80L
PID3	3	360/600	565	1045	550	90	20 Litres 3 x 0.3L	8.5kw 230v 40amp (to order only)	11kw/16Amp per phase 380W/3P/50hz	100L

Key Features

- Top quality copper boiler heated by multiple looped element.
- Independent group boilers - nickel plated brass.
- Pressure controlled by a triple contact pressure switch.
- The pressure of water and steam is separately controlled by brass safety valves.
- Groups have a clearance of 110mm to allow for takeaway cups and 8oz latte glasses.
- Case, waste and cup tray are all made from stainless steel 304.
- Automatic on/off timer - the machine can be set to turn on and off at set times.
- F.A.S.T steam system (optional) which can be used at the same time as the groups.
- Manual steam valves for precise steam control at the same time as the groups. Touch button hot water dispenser.
- Dual pressure gauge showing water and steam pressure.
- Easy clean stainless steel steam tube.
- Automatic group cleaning cycle.



Retro Technical Specifications

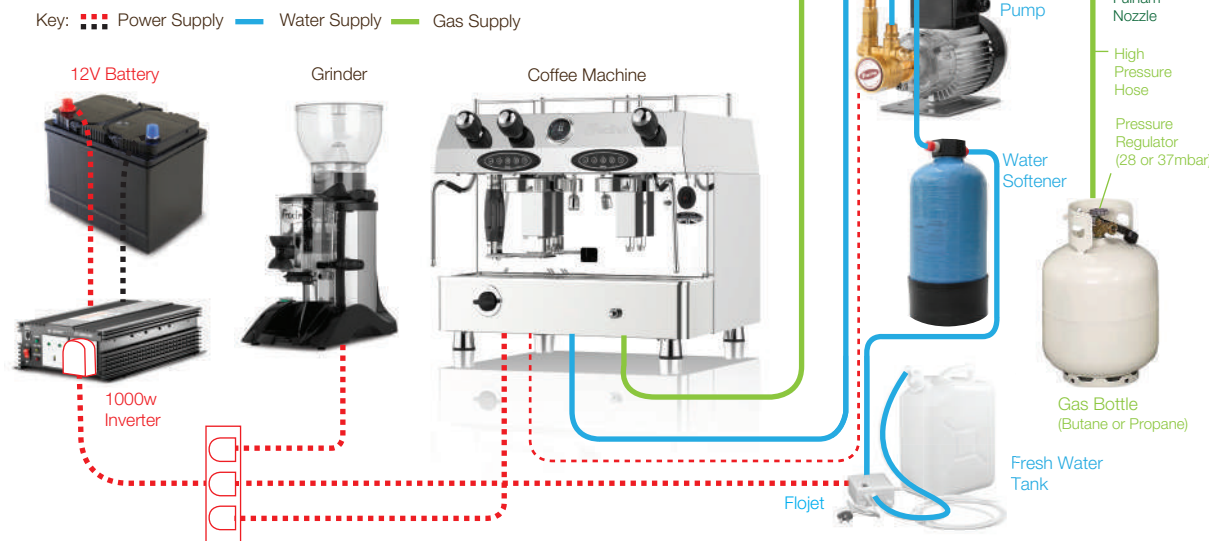
Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Gas Rating	Electric Rating	Element Rating
FCL1 LPG	1	100	830*	375	500	35	7 Litres	2600 watts	50 watts	2.7kw
FCL2 LPG	2	200	830*	580	500	55	14 Litres	5500 watts	50 watts	2.85kw
FCL3 LPG	3	300	830*	785	500	75	20 Litres	7000 watts	50 watts	4kw (20amp)

* Size from the bottom of the machine to top of the lever.

Contempo Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Gas Rating	Electric Rating	Element Rating
CON1 LPG Semi	1	120/200	575	375	500	35	7 Litres	2600 watts	350 watts	2.7kw
CON1E LPG Auto	1	120/200	575	375	500	35	7 Litres	2600 watts	350 watts	2.7kw
CON2 LPG Semi	2	200/400	575	580	500	55	14 Litres	5000 watts	350 watts	2.85kw
CON2E LPG Auto	2	240/400	575	580	500	55	14 Litres	5000 watts	350 watts	2.85kw
CON3 LPG Semi	3	360/600	575	785	500	75	20 Litres	7000 watts	350 watts	4kw (20amp)
CON3E LPG Auto	3	360/600	575	785	500	75	20 Litres	7000 watts	350 watts	4kw (20amp)

Gas Machine Requirements



* Note: the installed gas supply system must comply with the Gas Safety Regulations and be certified by a COMCAT registered engineer.



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The Fracino company policy is one of continuous improvement.
We retain the right to change specification without prior notice.



V.2.2



How It's Made Video

DUAL FUEL



DUALFUEL

Espresso on the go

The Fracino 1,2 & 3 group Contempo and Retro coffee machines are also available as a dual fuel option. With the same great specification as our standard 1,2 & 3 group machines, but with the option to use LPG, Butane or electricity, they provide unrivalled flexibility and mobility whilst still retaining high volume output. These machines are ideal for mobile catering units and 'espresso on the go.'

The high powered gas burners for these machines provide the equivalent power of their electric counterparts, ensuring that there will be no loss of steam pressure during busy serving periods. Fracino are proud to claim that their gas machines are the most powerful in the world.

RETRO



FCL2 LPG



FCL1 LPG



FCL3 LPG

Key Features

- Unique dual spring high pressure lever group, delivering 9bar pressure.
- Compact design.
- Large capacity top quality copper boiler, heated by a multiple looped element or by gas.
- Pressure controlled by a triple contact pressure switch (electric machine only).
- Brass-bodied, smooth-action lever group with stainless steel shower plate.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- LPG or Butane fuelled burner, to same electrical power rating, fitted with electronic ignition and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar, with a low flame adjustment which controls the gas burner. Please note: a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine (dual fuel gas machine only).

CONTEMPO



CON1 LPG



CON1E LPG



CON2 LPG



CON2E LPG



CON3 LPG



CON3E LPG

Key Features

- Top quality copper boiler heated by multiple looped element or by gas.
- Pressure controlled by a triple contact pressure switch.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- The pressure of water and steam is separately controlled by brass safety valves.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Thermosyphonic circulation ensures the group is kept constantly hot for perfect coffee making with temperature control on each group.
- Case, waste and cup tray are all made from stainless steel 304.
- Espresso tray for use with the high group feature, ensuring a perfect espresso.
- Operates on gas & 12v battery or mains electricity.
- High groups to accommodate large takeaway cups and latte glasses, with clearance of 132mm.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- LPG or Butane fuelled burner, equivalent to same electrical power rating, fitted with electronic ignition and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar, with a low flame adjustment which controls the gas burner. Please note: a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine.

DUALFUEL

Grinders

Model B / T / S

Coffee Grinders

These models are good value grinders, providing well ground coffee in sufficient quantity for the normal coffee bar or restaurant. They are manufactured from polished stainless steel and have adjustable grinder blades and portion control. Coffee is dispensed into the filter holder with a flick lever mechanism. The models B and T are manually controlled, whereas the model S has an automatic cut off level which means the coffee chamber can never over fill.



● Model B

● Model T/S

Luxo / Luxomatic

55DB Silent Grinders

The Luxo and Luxomatic grinders are perfectly suited for use in the more intimate settings. Equipped with the most sophisticated sound proofing technology, these elegant looking grinders will grind at just 55 decibels, resulting in consistently ground coffee, with little background noise. The Luxo model is fitted with a dispenser. The Luxomatic offers touch screen selection for single or double espresso Grind on Demand operation.



● Luxo Silver

● Luxomatic Silver

Tranquilo/Tranquilio-tron

Low Volume Speciality Blend Grinder

This speciality grinder is ideal for dispensing specialist or decaffeinated blends directly into the filter holder, thereby providing a fresh espresso coffee.The coffee portion is automatically programmed into the grinder and is dispensed by the press of a button, ensuring gourmet blends are served at optimum freshness. The grinder blades are fully adjustable to accommodate different types of coffee and ensure the best grind. The Tranquilo is also available with a dispenser for low volume outlets. Colour options are standard black or polished chrome.



● Tranquilo-tron

● Tranquilo Single Shot Chrome

Marfil

Coffee Grinders

The Marfil standard comes with the same specification as the Model S, but with a different and more aesthetic design. The Marfil chrome high power grinder quickly grinds large quantities of coffee into the dispenser. Suitable for busy sites wanting to maintain a supreme quality of ground coffee in high quantities throughout the day.



● Marfil

● Marfil Chrome

K Series

Professional Espresso Coffee Grinders

The extensive K series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. The K3 model is available as a single shot or automatic grinder encompassing a reservoir for ground coffee. The coffee is dispensed using a stylish aluminium flick lever mechanism set to the dose required by the customer. The models K6 is also available in silver or polished versions. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



● K6 Professional Espresso Polished

● K3 Touch Advanced OD Polished

EOD Series

Essential On Demand Coffee Grinders

Designed for the speciality cafe and the most accomplished barista. Its features include a micrometric adjustment for precise dosing, multi language touch screen, automatic pre-selection of timed grinding, 2 working modes, refill button and an active password. Its powerful motor allows you to work continuously in situations of high demand whilst maintaining quality of the coffee, thanks to the cold grinding at low revolutions. The EOD range delivers 7 grams in 2.1 seconds and are fitted with durable grinder blades capable of grinding up to 500 kilos of coffee beans.



● E10 On Demand Polished

● E6 On Demand Silver

Kenia-tron

On Demand Coffee Grinders

The control panel "Soft Touch" with its keypad and LED lights, can set three different dosages: single dose, double dose and personal dose, for greater adaptability to the specific needs of each barista.



● Kenia-tron On Demand

Model F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 grinders are designed to grind roasted coffee beans on demand in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.



● F8

● F10

Deli

Coffee Grinders

The Deli grinders are suitable for grinding all blends of coffee to be retailed by the bag and are available in three different sizes dependent on usage and volume. All models are suitable for espresso through to filter grind. The low volume deli grinder will grind 4 – 6 kilos per hour with a maximum running time of 20 minutes. The medium volume deli grinder will grind 6 – 10 kilos per hour with a maximum running time of 30 minutes. The high volume deli grinder is made entirely from stainless steel and has a unique vibration mechanism to ensure coffee settles into the bag. It will dispense between 10 and 15 kilos per hour with a maximum running time of 30 minutes.



● Deli Low Volume

● Deli Medium Volume



● Deli High Volume

Dispensers

Pre-Ground Coffee and Chocolate

The free standing and wall mounted dispensers have adjustable portion control for pre-ground coffee. Fracino's unique free standing chocolate dispenser is designed to accurately and efficiently measure directly into the cup or glass. The stand is made from highly polished stainless steel and the dispenser has a stylish chrome finish.



● Free Standing Dispenser

● Chocolate Dispenser

Filtercaf

Coffee Grinders

This is a unique coffee grinder for connoisseurs wishing to serve the freshest filter or cafetière coffee. It is fully programmable, with four different options for timed dispense quantities with a manual button for on-demand grinding and adjustable grinder blades. There is a support band for filter pans and it can be used with different sized cafetières. There is also a bag clip feature which is ideal for coffee retailers.



● Filtercaf

Grinders



Ground to Perfection

The extensive range of Fracino grinders ensures that every freshly ground coffee requirement can be met, from the finest creamy espresso to the cafetière, from the filter coffee to the connoisseur blend and from the café and restaurant environment to the delicatessen. All Fracino grinders are manufactured from the highest quality materials, to exacting standards, enabling optimum grinding for any coffee type or location.

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
B	470mm	210mm	380mm	1 KG	300g	N/A	1300/275w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
S	615mm	180mm	310mm	2 KG	600g	N/A	1300/356w	60mm flat
Luxo	625mm	285mm	405mm	1 KG	600g	N/A	1300/500w	60mm flat
Luxomatic	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	60mm flat
K3 Elite	495mm	170mm	365mm	800g	200g	N/A	1340/210w	58mm flat
K3 Touch Advanced OD	495mm	170mm	365mm	800g	N/A	6.79	1340/210w	58mm flat
K6 Professional Espresso	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
Kenia-tron On Demand	510mm	210mm	380mm	1 KG	600g	N/A	1300/356w	60mm flat
E6 On Demand	635mm	215mm	400mm	1.7 KG	N/A	2.1	1325/730w	64mm flat
E10 Conical on Demand	635mm	215mm	400mm	1.7 KG	N/A	1.9	325/800w	68mm conical
F8 On Demand	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10 Conical on Demand	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical
Tranquilo-tron on Demand	410mm	170mm	340mm	500g	N/A	4.5	1300/270w	60mm flat
Tranquilo dispenser	410mm	170mm	340mm	500g	300g	N/A	1300/270w	60mm flat
Marfil INOX Classic	600mm	210mm	380mm	2 KG	600g	N/A	1300/365w	60mm flat
Deli Grinder High Volume	605mm	210mm	250mm	500g	20 KG p/day	N/A	1300/980w	65mm flat
Deli Grinder Medium Volume	700mm	210mm	380mm	2 KG	10 KG p/day	N/A	1300/680w	65mm flat
Deli Grinder Low Volume	600mm	210mm	380mm	2 KG	3 KG p/day	N/A	1300/365w	60mm flat
Wall Mounted Coffee Dispenser	345mm	145mm	185mm	N/A	600g	N/A	N/A	N/A
Free Standing Coffee Dispenser	345mm	145mm	310mm	N/A	600g	N/A	N/A	N/A
Chocolate Dispenser	515mm	190mm	245mm	N/A	600g	N/A	N/A	N/A
Filtercaf	445mm	205mm	370mm	1 or 2 KG	4 timed shots	N/A	1300/356w	60mm flat

Knockout drawers

Under Grinder Knockout Drawer

Both of these knockout drawers are designed to fit underneath the grinder. The eco model has a sliding drawer, whereas the luxury model has gliding runners for smoother opening and closing of the drawer. Both drawers can be removed to empty coffee grounds.



Under Counter Pull Drawer

The under counter pull drawer is designed to fit neatly into a counter top. The drawer can be removed to empty the coffee dregs. Please note that all under counter drawers must be fixed onto solid timber frames or metal structures and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.



Under Machine Knockout Drawers

The under machine knockout drawers are designed to fit under the Bambino and Contempo 2 and 3 group coffee machines. Designed so that service cables can run down from the coffee machine through the drawer, and the drawers can be easily withdrawn for emptying used coffee grounds.



Tilting Knockout Drawer

The under counter tilting knockout drawer is designed to fit underneath a counter top and tilts as the handle is pulled forward. The coffee grounds, when knocked out of the filter holder, then drop into the lower drawer which is located directly underneath the tilting drawer. The lower drawer is normally lined with a bin liner, which is taken out and disposed of when full. Both the under counter tilting drawer and the lower drawer must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if fitted to MDF or chipboard.



Model	Height	Width	Depth
Eco under grinder	65mm	220mm	430mm
Luxury under grinder	115mm	240mm	435mm
Heavenly	62mm	165mm	270mm
2 group under machine	110mm	600mm	485mm
3 group under machine	110mm	800mm	485mm
Under Counter Pull drawer	170mm	365mm	400mm
Cut out required in counter front for mounting the under counter knockout drawer.	140mm	330mm	
Under Counter Tilting drawer	313mm	383mm	260mm
Cut out required in counter front for mounting the tilting under counter knockout drawer.	284mm	354mm	
Lower drawer (for tilting knockout drawer)	306mm	383mm	420mm
Cut out required in counter front for mounting the tilting under counter knockout drawer.	278mm	354mm	

All under counter drawers must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.

Grinders



ROASTILINO

THE MICRO COFFEE ROASTER

from



HOW WE ENJOY OUR COFFEE EXPERIENCE IS CHANGING

TAKE YOUR COFFEE EXPERTISE TO THE NEXT LEVEL BY
ROASTING YOUR OWN SIGNATURE COFFEE BLENDS IN HOUSE

ROASTILINO

THE MICRO COFFEE ROASTER

Artisan roasting micro batches of high-grown coffees from some of the world's many smaller plantations - dedicated to growing premium quality beans with their own individual personalities - gives us the opportunity to explore the fascinating cornucopia of flavours that different roasting processes develop.

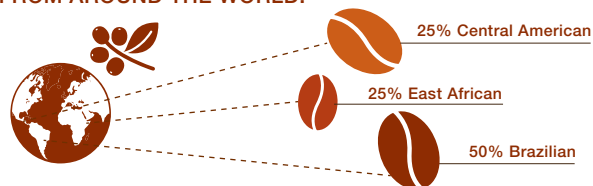
The ROASTILINO brings the technology to produce this level of creativity and individuality right into your own coffee shop - with few skills or training required.

Roasting up to 225g of green beans from your favourite plantation, you can programme a vast range of different combinations of Roast Time and Temperature to create an e-library of four different unique roast profiles - to suit your individual customer's preference.

The easily operated borosilicate glass roasting chamber allows you and your customer to share the visual fascinating transformation of the beans from their natural green state to the shining, rich brown kernels, full of amazing flavours just waiting to be released by grinding and brewing into cups of coffee perfection, just a few moments later.



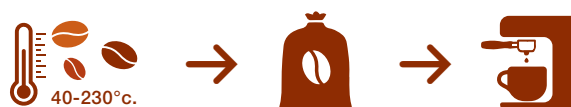
CRAFT TOTALLY UNIQUE CUSTOM BLENDS USING COFFEE BEANS FROM AROUND THE WORLD.



ROASTS UP TO 225 GRAMS OF GREEN BEANS EVERY 10MIN.



PACK REAL FRESHLY ROASTED COFFEE FOR CUSTOMERS TO ENJOY AT HOME



Key Features

- Top quality mirror finished stainless steel that shines like polished chrome.
- Manufactured with the finest materials and state-of-the-art electronic and safety components.
- Attractive coffee bean shaped touch pad with four programmable roast times of up to 10 minutes at a temperature of 40-230°C.
- Roasting process draws on fluid bed technology, using standard 240v 13amp supply.
- Special L.E.D display for roast times countdown.
- Temperature control to ensure maximum temperature set is not exceeded allowing constant roasting of beans.
- Spigot for air extraction via ducting available as an optional extra (ducting tube not included)
- Jug manufactured from borosilicate glass.
- Unique patented jug clamping mechanism and automatic micro switch 'cut out' safety feature.
- Side opening husk drawer.
- Compact dimensions - requires minimal space.

Technical Specifications

Height	Width	Depth	Element Rating/ Power Supply	Maximum Roast
605mm	285mm	400mm	2.6kw/13amp	225g

NOTE: The Roastilino must stand on a hard surface. Extraction may be required. Certification obtained for CE, KTL and GOST.



"Frankly the finest for cappuccino"

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