en

USER MANUAL A600

FCS4043



Read the user manual before working on the machine.

Keep the manual with the machine and pass the manual on to the next operator if the machine is sold or transferred to a third party.



IT'S ALL ABOUT THE MOMENT

Discover more at **coffee.franke.com**

FRANKE

TABLE OF CONTENTS

1 For your safety 6
1.1 Intended use 6
1.2 Prerequisites for using the coffee machine 7
1.3 Explanation of safety instructions 7
1.4 Safety concerns when using the coffee machine 8
2 Explanation of symbols 11
2.1 Symbols used in the manual 11
2.2 Symbols used in the software 11
3 Scope of delivery 15
4 Identification 17
4.1 Position of type plates 17
4.2 Type code 19
5 Description of machine 21
5.1 Coffee machine 21
5.2 Add-on units 24
5.3 Overview of operating modes 27
5.4 Franke Digital Services (option) 29
6 Installation 30
6.1 Preparations 30
6.2 Dimensions 30
6.3 Requirements of the water supply 31
7 Filling and emptying 35
7.1 Filling beans 35
7.2 Fill powder. 36
7.3 Filling the cooling unit 36
7.4 Filling the Flavor Station FS EC 38
7.5 Setting the grind coarseness 39
7.6 Emptying the bean hopper 41
7.7 Empty the powder hopper. 41
7.8 Emptying the grounds container 42
7.9 Empty the drip tray 43
7.10 Emptying the cooling unit 44
8 Preparing beverages 47
8.1 Preparing beverages with Quick Select 47
8.2 Preparing beverages with Cash Register 47
8.3 Preparing beverages with ground coffee 48
8.4 Preparing hot water 49

8.5 Steam dispenser (Autosteam/Autosteam Pro) 50
8.6 Preparing beverages using the touchpad 50
9 Cleaning 51
9.1 Introduction 51
9.2 Required cleaning accessories 51
9.3 5-step method 51
9.4 Starting the cleaning process 52
9.5 Cleaning the aerator 53
9.6 Weekly cleaning 53
9.7 Replace water filter 55
9.8 Rinsing the coffee machine 56
10 Configuration 58
10.1 Call up the maintenance level 58
10.2 PIN codes 58
10.3 My settings menu tree 58
10.4 Input methods 59
10.5 My settings 59
11 Individualization and data transfer 72
11.1 Overview 72
11.2 Individualization and data transfer menu tree 73
11.3 Manage Digital Signage via USB stick 74
11.4 Multimedia functions 74
11.5 Configure application 75
11.6 Loading/backing up data 77
11.7 Restore default values 78
11.8 Activating configurations 78
12 Troubleshooting 80
12.1 Error messages 80
12.2 Troubleshooting the system 81
12.3 Tips for good coffee beverages 82
12.4 Help with problems concerning product quality 83
13 Decommissioning 84
13.1 Preparing for decommissioning 84
13.2 Short-term decommissioning (up to 3 weeks) 84
13.3 Long-term decommissioning 84
13.4 Transport and storage 84
13.5 Recommissioning after prolonged periods of storage or non-use 85
14 Disposal of parts 86
15 Technical data 87

15.1 Capacities in accordance with DIN 18873-2:2016-02 87
15.2 Electrical connection data 87
Index 89

1 FOR YOUR SAFETY

1.1 Intended use

1.1.1 Coffee machine

- The A600 is a commercial machine for preparing beverages and is intended for use in food services, offices and other similar environments.
- The A600 is designed to process whole coffee beans, ground coffee, powder that is suitable for automatic devices, and fresh milk.
- The A600 is intended for the preparation of beverages in accordance with this manual and the technical data.
- The A600 is intended for operation indoors.

Please note

- The A600 is not suitable for use outdoors.

1.1.2 Add-on units

Cooling unit

- The cooling unit is intended exclusively to keep milk cool for the preparation of coffee drinks with a Franke coffee machine.
- Only use precooled milk (2-5 °C).
- Remove the milk when the cooling unit is not in use. Store the milk in a suitable refrigerator.
- Use only the recommended cleaners. Other cleaners may leave residues in the milk system.
- The cooling unit is intended exclusively for operation indoors.
- Please also observe the Declaration of Conformity delivered with the device.

Flavor Station

- The Flavor Station is intended exclusively for the automatic conveyance of syrups and other fluid aromas for the preparation of drinks.

Please note

- The Flavor Station is not designed to pump viscous fluids such as chocolate sauce.
- The Flavor Station is not suitable for the storage of alcoholic or explosive substances.

Cup warmer

- The cup warmer is intended only for preheating coffee cups and glasses used when preparing drinks.

Please note

- Drinking containers made of paper or plastic must not be used. The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Accounting system

- Depending on the version, the accounting system can be used for various methods of payment. Examples: Payment with coins, cards, or mobile payment systems.

1.2 Prerequisites for using the coffee machine

- The A600 is intended for use by trained personnel or as a self-service machine.
- Self-service machines must always be monitored to protect the users.
- Each operator of the A600 must have read and understood the manual. This does not apply to its use in the self-service area.
- Do not operate the A600 or add-on units until you have completely read and understood this manual.
- Do not use the A600 or add-on units if you are not familiar with the various functions.
- Do not use the A600 if the connection lines of the A600 or the add-on units are damaged.
- Do not use the A600 unless the A600 or the add-on units have been cleaned or filled as intended.
- Children under the age of 8 are not permitted to use the A600 and the add-on units.
- Children or persons with restricted physical, sensory or mental abilities, or lack of experience and knowledge, may only use the A600 and the add-on units under supervision or after adequate instruction by a person responsible for their safety; they are not permitted to play with the A600 and the add-on units.
- Children are not permitted to clean the A600 and the add-on units.

1.3 Explanation of safety instructions

To ensure personal safety and the protection of material goods, observation of these safety instructions is imperative.

Symbol and signal word indicate the severity of the hazard.



WARNING

WARNING indicates a potential danger. DANGER indicates an imminent danger which, if not avoided, will result in death or serious injury.



CAUTION

CAUTION indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



NOTICE

NOTICE directs your attention to the risk of damage to machinery.

1.4 Safety concerns when using the coffee machine



WARNING

Risk of fire

If the power cord is electrically overloaded, the heat generated can cause a fire.

a) Never use power outlet strips, multi-sockets or extension cords to connect the coffee machine to the power supply.



WARNING

Risk of fatal injury from electrocution

Damaged power cords, pipes or plugs can lead to electrocution.

a) Do not connect any damaged power cords, pipes or plugs to the power grid.

b) Replace damaged power cords, pipes or plugs.
If the power cord is permanently assembled, contact the service technician. If the power cord is not permanently assembled, order and use a new, original power cord.

c) Ensure that the machine/appliance and the power cord are not near any hot surfaces such as gas or electric stoves or ovens.

d) Ensure that the power cord is not pinched and does not chafe on sharp edges.

e) Only pull on the plug and not on the cable when disconnecting the device from the power grid.



WARNING

Risk of fatal injury from electrocution

Liquid/moisture entering the machine or leaks can lead to electrocution.

a) Never point a liquid or steam jet at the machine.

b) Do not pour any liquids on the machine.

c) Do not immerse the machine in liquid.

d) Disconnect the machine from the power supply in the event of a leak or if liquid/moisture enters the machine.



WARNING

Risk of fatal injury from electrocution

Work, repairs or servicing improperly performed on electrical systems can lead to electrocution.

a) Have repairs on electrical parts carried out by service technicians using original spare parts.

b) Have servicing carried out by authorized persons with corresponding qualification only.



WARNING

Risk of scalding

Hot water is released during rinsing.

a) Keep hands away from the spouts and nozzles during this process.

b) Do not place anything on the drip grid.

c) IN CASE OF SCALDING: Immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



WARNING

Risk of scalding

Hot beverages can lead to scalding.

a) Always be careful with hot beverages.

b) Use only suitable drinking vessels.



WARNING

Risk of scalding

Hot liquids and steam escape during cleaning and can lead to scalding.

a) Keep hands away from the spouts and nozzles during this process.



WARNING

Risk of injury

If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injury.

a) Never insert any objects into the bean hopper or grinder.



CAUTION

Cutting injuries/crushing

The powder hoppers worm gear mechanism can cause cuts or crushing injuries.

a) Exercise care when cleaning the powder hopper.



CAUTION

Irritation from cleaners

Cleaning tablets, milk system cleaning agent, and descaler can lead to irritation of the skin or eyes.

a) Observe the hazard warnings on the label of the respective cleaner.

b) Avoid contact with your eyes and skin.

c) Wash your hands after coming into contact with cleaning supplies.

d) Cleaning supplies must be kept away from beverages.



CAUTION

Health hazard due to germ formation

Inadequate cleaning can result in food residues accumulating in the machine and at the spouts, thereby contaminating products.

a) Do not use the machine unless it has been cleaned according to the instructions.

b) Clean the machine daily in accordance with the instructions.

c) Inform operating personnel of the necessary cleaning measures.



CAUTION

Health hazard due to germ formation

Residues may build up in the machine if not used for a long time.

a) Clean the machine if it is not used for extended periods (more than 2 days).



CAUTION

Health hazard due to algae formation

Using a water filter for too long can lead to the build-up of algae.

a) Replace the water filter when prompted to do so by the machine.



CAUTION

Formation of mold

Mold can form on the coffee grounds.

a) Empty and clean the grounds container at least once a day.



NOTICE

Machine damage caused by limescale build-up

If the water hardness is set incorrectly, limescale can build up in the coffee machine. Limescale deposits may damage the coffee machine.

a) Measure the water hardness during commissioning. Then set the water hardness in the Commissioning menu on the basis of the measurement. ***Determining the water hardness with a measuring strip [▷ 32]***



NOTICE

Risk of damage to the coffee machine

If the spout cleaning device is placed on the drip grid too soon, the dispensing spout will move toward the spout cleaning device. This may damage the coffee machine and/or the spout cleaning device.

a) Only place the spout cleaning device on the drip grid when prompted to do so, and only once the dispensing spout has been fully lowered.

2 EXPLANATION OF SYMBOLS

2.1 Symbols used in the manual

2.1.1 Orientation

Symbol	Description
	Clean components using the 5-step method.
	This symbol indicates tips, tricks and additional information
	Prerequisites for additional steps
	Result or intermediate result for additional steps

2.2 Symbols used in the software

2.2.1 Symbols used for navigation and operation

Symbol	Designation	Description
	Cancel button	Cancel preparation
	Select next/previous page	Scroll through menus with multiple pages
	Start button	Start preparation

2.2.2 Symbols on the dashboard and on the user interface



When a symbol is illuminated on the dashboard, additional information and instructions can be displayed by tapping the symbol. If an error occurs, refer to the *Troubleshooting [80]* chapter for help.

Symbol	Designation	Description
	Franke logo	Call up the maintenance level
	Bean left/right	Active grinder

Symbol	Designation	Description
	Double product	Produce double beverage quantity (double production)
	Ground coffee	
	Energy-saving mode	Switch the machine into energy-saving mode
	Servicing/cleaning	Machine must be cleaned and/or serviced
	Rinse	Machine must be rinsed or machine is rinsing
	Filter	Replace the filter cartridge in the water tank (optional for internal water tank)
	Water filter	
	Milk system cleaning agent	Milk system cleaning agent is empty (CleanMaster)
	Grounds container	Grounds container must be emptied
	Drip tray	Drip tray is full or not installed correctly
	Door	The door is open
	Water tank	Water tank is empty or missing
	Payment	Payment active
	First Shot	Preheat system
	Service/configuration/ administration	
	Brightness	Set brightness
	Individualization	Customize beverages and display

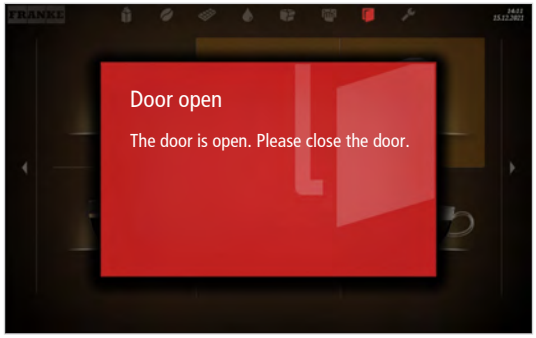
Symbol	Designation	Description
	Screen saver	
	Advertising images	
	Favorites	Favorites button, can be assigned to a function that is used frequently
	Product	
	Coffee bean	Bean hopper is empty or not installed correctly
	Milk	Milk container is empty or not installed correctly
	Cold milk	
	Powder resource	Powder hopper is empty or not installed correctly
	Info	
	Event log	List of event and error messages
	Individual products counter	
	Inactive	
	Data transfer	Data is being transferred

2.2.3 Depiction of error messages

Highlighted products cannot be prepared. The illuminated symbol on the dashboard takes you to the error message.



If the entire system is affected by an error, the error message will appear automatically.

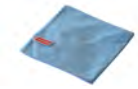


Color code for error messages

	Temporary interruption
	System still fully functional
	System has limited functionality
	Some or all resources are locked

3 SCOPE OF DELIVERY

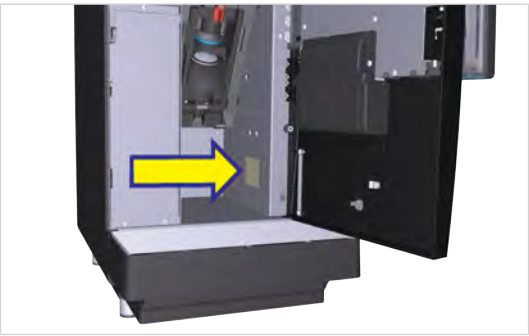
	Item description	Item number
	Coffee machine A600 (FCS4043)	
	Manual set	560.0001.463 / 560.0001.731
	Cleaning tablets (100 pcs.)	5
	Cleaning tablets (China)	5
	Cleaning tablets (USA/Canada)	567.0000.002
	Milk system cleaning agent (dosing bottle)	567.0000.005
	Milk system cleaning agent (dosing bottle) (USA/ Canada/Mexico)	567.0000.006
	Milk system cleaning agent (cartridge)	567.0000.009
	Milk system cleaning agent (cartridge) (USA/Canada/Mexico)	567.0000.004
	Measuring cup 1000ml	560.0002.653
	Cleaning brushes	560.0003.728
	Twisted-in-wire brush (Option SU05)	560.0001.019
	Hose brush (option FM/MS)	560.0007.380
	Paint brush	560.0003.716

	Item description	Item number
	Microfiber cloth	560.0002.315
	Grinder adjustment wrench	560.0003.876
	Aerator/hose wrench	560.0522.696
	Filter holder (optional for internal water tank)	560.0003.964
	Filter cartridge (optional for internal water tank)	560.0004.630
	Water hardness test strip (optional for internal water tank)	560.0004.060
	Drip grid extension	560.0484.609
	Drip grid extension (option single-piece drip grid extension (USA))	560.0574.078

4 IDENTIFICATION

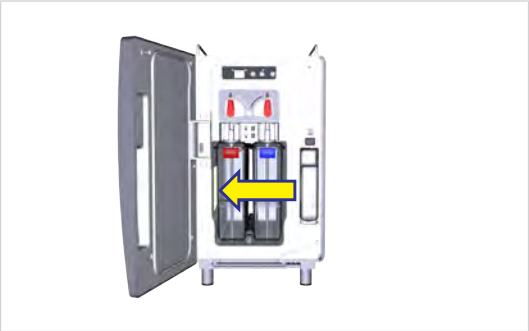
4.1 Position of type plates

4.1.1 Coffee machine



The type plate for the coffee machine is located on the right interior wall.

4.1.2 Cooling unit SU12/UT12



The type plate for the SU12 cooling unit is located on the left-hand side in the cooling chamber.

4.1.3 SU05 cooling unit



The type plate for the SU05 cooling unit is located on the left inner wall.

4.1.4 FSU



The type plate for the under-counter Flavor Station (FSU, FSU60 CM) is located on top of the left-hand side of the housing.

4.1.5 FS (option)



The type plate for the FS Flavor Station is located in the interior on the rear panel.

4.1.6 CW (option)



The type plate for the cup warmer is located in the interior on the rear panel.

4.1.7 AC200 (Option)



The type plate of the AC200 is located on the left-hand side of the pullout.

4.2 Type code

4.2.1 Coffee machine

Type code	Description
A600	Coffee machine (fully automatic) Series: A Overall size: 600
1G	1 grinder
2G	2 grinders
1IC	Iced Coffee Module
1P	1 powder dosing unit
2P	2 powder dosing units
CM	CleanMaster
EC	EasyClean
FM	FoamMaster (cold and warm milk, cold and warm milk foam)
H1	Left-hand hot water spout
H2	Center hot water spout
MS	MilkSystem
NM	NoMilk (coffee machine without milk system)
S1	Steam wand
S2	Autosteam (steam wand with temperature sensor)
S3	Autosteam Pro (steam wand with temperature sensor and programmable milk foam consistency)
TS	TwoStep (manual milk foam production using steam plant)
W2	Water connection, optional internal water tank

4.2.2 Add-on units

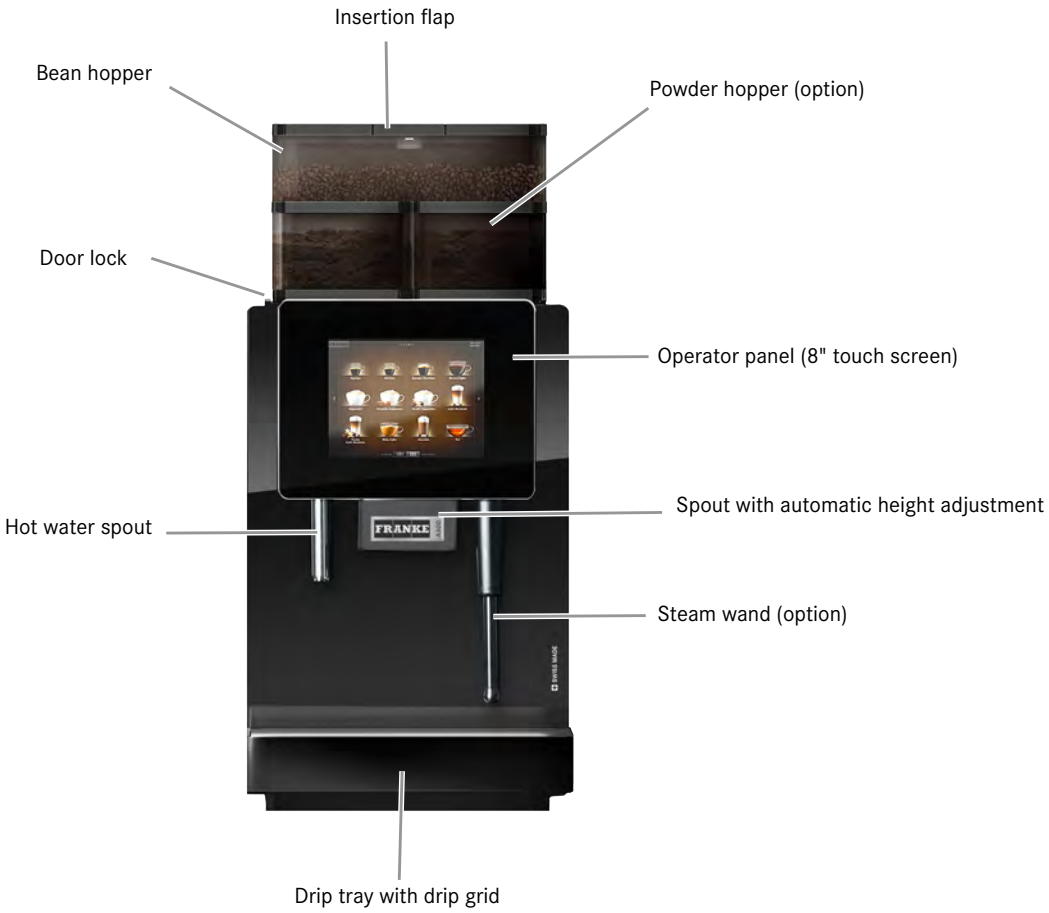
Type code	Description
SU05	Cooling unit (5 l) positioned next to the coffee machine

Type code	Description
SU12	Cooling unit (12 l or 2 x 4.5 l) right next to the coffee machine
KE200	Cooling unit (4 l) positioned next to the coffee machine
MU	Milk pump module
UC05	Base cooling unit (5 l), positioned directly below the coffee machine
UC09	Base cooling unit (9 l), positioned directly below the coffee machine
UT12	Under-counter cooling unit (12 l or 2 x 4.5 l)
FS30	Flavor Station with 3 flavor pumps
FSU30	Under-counter Flavor Station with 3 flavor pumps
CW	Cup warmer
AC	Accounting system
CC	Coin changer
CL	Cashless
CV	Coin validator
FM	FoamMaster (cold and warm milk, cold and warm milk foam)
EC	EasyClean
CM	CleanMaster
MS	MilkSystem
Twin	Modified cooling unit for the simultaneous use with two coffee machines

5 DESCRIPTION OF MACHINE

5.1 Coffee machine

The A600 coffee machine is available with numerous options. To provide you with an overview of your machine, a sample configuration is illustrated here. Please note that your coffee machine may look different from the configuration shown here.



5.1.1 Standard

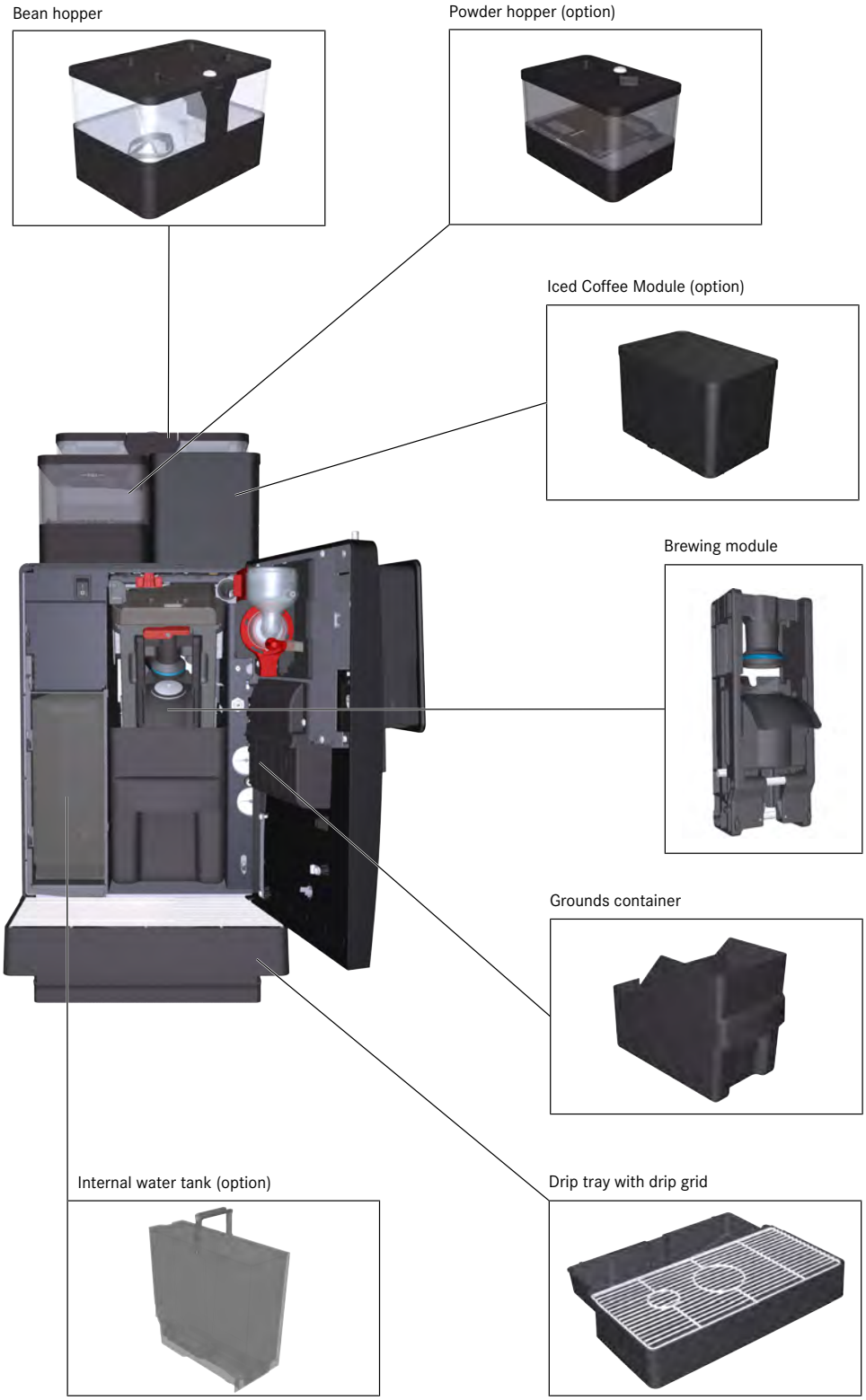
- 8" touch screen
- One grinder (rear LH)
- Hot water spout
- Spout with automatic height adjustment
- Main water connection
- Support for video files
- Feet, 40 mm

5.1.2 Options

- iQFlow
- CleanMaster

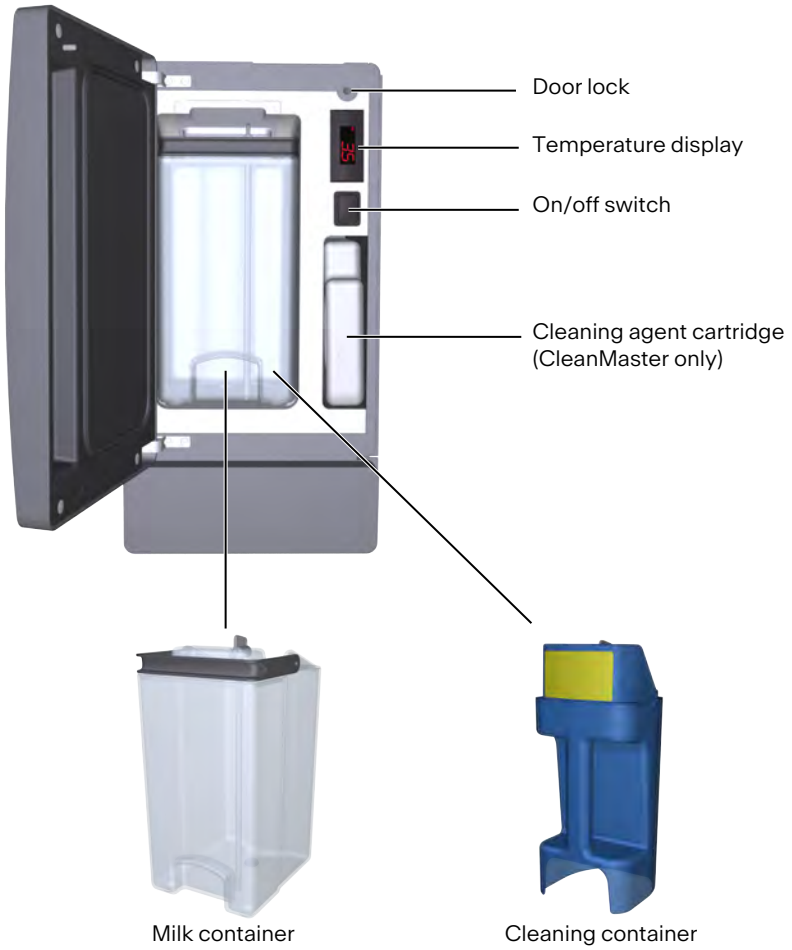
- Second grinder (rear RH)
- Powder hopper
- Second powder hopper (front RH)
- Iced Coffee Module (right-front)
- Steam wand
- Autosteam (steam wand with temperature sensor)
- Autosteam Pro (steam wand with temperature sensor and programmable milk foam consistency)
- Two milk types
- Grounds ejection
- Lockable bean and powder hopper
- Cup sensor
- Optical Cup Recognition
- First Shot
- Feet, 7 mm
- Adjustable feet, 70 mm
- Adjustable feet, 100 mm
- Touchpad as accessibility feature for wheelchair users
- Tank kit (not in conjunction with Iced Coffee Module)
- Franke Digital Services

5.1.3 Coffee machine components



5.2 Add-on units

5.2.1 Parts of the cooling unit



SU05

5.2.2 Flavor Station FS/FSU EC



Our Flavor Station is available to you as an option for unusual creations. You can use the Flavor Station to extend your range with up to six different flavors.

5.2.3 Cup warmer



To enjoy coffee at its best, you need pre-heated cups. The cup warmer with four heatable shelves fits perfectly to your coffee machine.

5.2.4 Accounting system



The accounting system processes all payment transactions and records all accounting data.

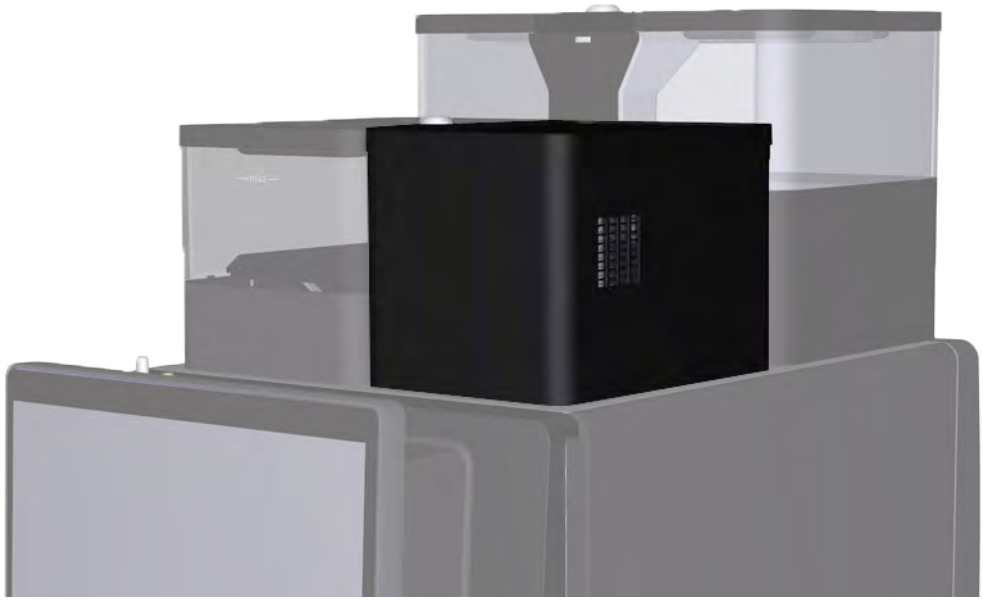
Interfaces:

- VIP

Payment systems:

- Coin validator
- Coin changer
- Card readers

5.2.5 Iced Coffee Module



- The Iced Coffee Module is located at the front right-hand side of the coffee machine.
- The Iced Coffee Module actively cools the freshly brewed coffee to below 40 °C.
- The module is available as an optional extra and cannot be retrofitted.

– The Iced Coffee Module is cleaned as part of the existing coffee machine cleaning process. This means that no additional manual cleaning work is required, and there is no need for a separate cleaner.



The Iced Coffee Module opens up a great many possibilities with regard to the beverages you can make, e.g. Iced Espresso, Iced Coffees and Iced Americano. These beverages can also be combined with milk, milk foam and/or syrup.

5.3 Overview of operating modes

The suitable operating mode depends on the utilization of your coffee machine, your product range and the preferences of your customers.
Your service technician will be happy to help you set the appropriate operating mode.

5.3.1 User interface



1 Use the Franke logo to switch between the maintenance level and product selection

2 Scroll forwards or backwards

5.3.2 Cash Register operating mode



Cash Register is the operating mode for non-self-service utilization. You can add additional orders while your coffee machine is preparing a product.

Structure of the user interface

- Level 1: Product selection, up to 5 pages. Column with the possible options, the production status, and the waiting list
- Level 2: Display of 4, 9, or 16 product buttons per page

Individual adaptations

- Display: 2x2, 3x3, or 4x4 products per page
- Depiction: Photo-realistic, drawn

5.3.3 Quick Select operating mode



The Quick Select operating mode is the standard setting for self-service. Once your customer has selected a beverage, he/she can adapt it in the second step if product options are activated.

Structure of the user interface

- Level 1: Product selection, up to 5 pages; 6, 12 or 20 product buttons can be displayed per page
- Level 2: Customize beverages, select product options, initiate beverages preparation process

Individual adaptations

- Display: 2x3, 3x4 or 4x5 products per page
- Activate Credit Mode
- Individual arrangement of beverages

5.3.4 Operating modes in combination with Credit Mode

The Credit Mode works with every operating mode and makes the product prices, credit and lack of credit clear on the operator panel.

In the Drink Selection status, you cannot add any drink options with the Credit Mode configuration.
You can activate the Credit Mode in the My settings menu under 1 Set machine > 1.12 Payment. Select Activate payment.



Display

- Product prices
- Credit
- Missing credit

Menu item 1.12 Payment

5.4 Franke Digital Services (option)

Developed specially for the Franke coffee machine fleet, our digital services give you control and a clear overview of all activities and information about the coffee machines. Centrally controlled remote maintenance, such as software and configuration updates, means that on-site interventions are not required.

You can obtain additional information from your Franke service technician or on the Franke website.

6 INSTALLATION

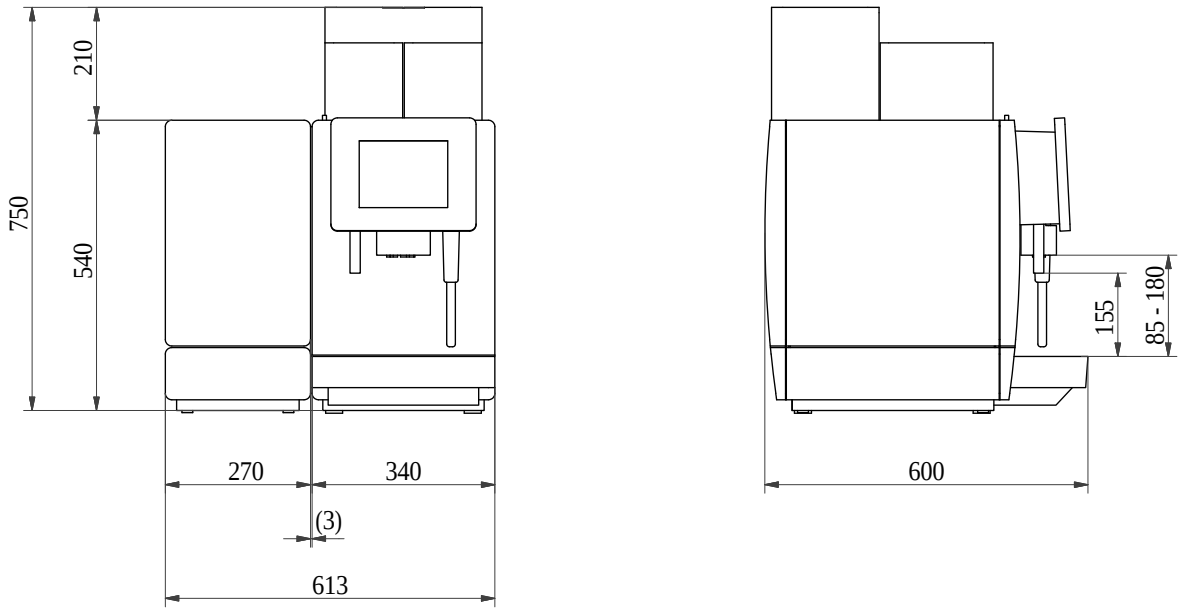
6.1 Preparations

- The main power connection for the coffee machine must be protected by a residual current circuit-breaker (RCCB).
- Each terminal of the power supply must be able to be interrupted using a switch.
- The water connection must comply with ***Requirements of the water supply [31]*** and local and national rules and regulations.
- The coffee machine must be connected to the water supply with the supplied hose kit. Do not use any other water hoses that happen to be present.
- Prepare a stable, ergonomic surface (min. load capacity: 150 kg). The operator panel should be at eye level.

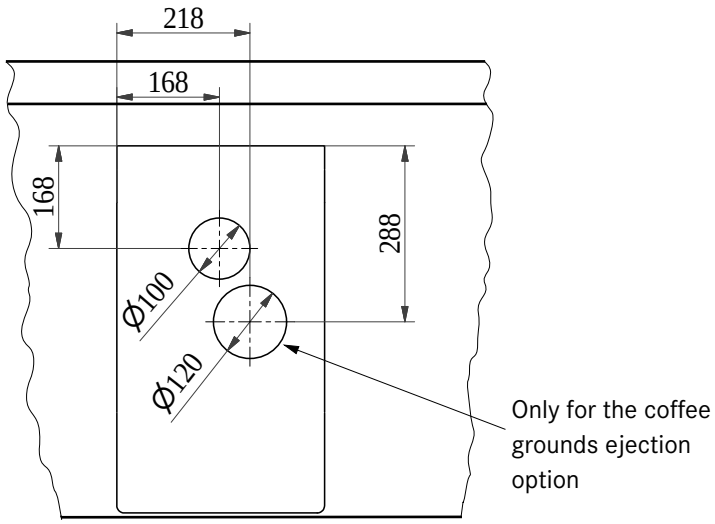
You must have completed these preparations before one of our service technicians can install the coffee machine for you. Your service technician will install your coffee machine and carry out the initial commissioning process. He will instruct you in the basic functions.

6.2 Dimensions

All dimensions are specified in mm.



A600 with SU05/A600 – side view



Hose feedthrough in the counter

NOTICE

Overheating damage

If the clearances around and above the machine are too small, heat may accumulate in the machine and lead to faults.

a) Maintain the prescribed installation dimensions and clearances.

b) Take care to ensure that the clearance spaces are not blocked.

Minimum clearances

- To the rear panel: 50 mm
- Above: 200 mm (for filling and removal of the bean hopper)
- To the right: 100 mm (for opening the door)

Optional adjustable feet can be used to compensate for unevenness or differences in height.

6.2.1 Feet

Feet with a fixed height of 40 mm are included in the scope of delivery if no other option is chosen when ordering the coffee machine. Adjustable feet with a height of 70 or 100 mm are available as options. Feet with a fixed height of 7 mm can also be ordered.

Adjustable feet can be used to compensate for unevenness or differences in height.

6.3 Requirements of the water supply

6.3.1 Main water connection

Water pressure	0,8-8,0 bar
Flow rate	>100 ml/s
Water temperature	<25 °C

Connection to the main water connection	G3/8" compression fitting and metal hose l = 1500 mm Only connect with the hose kit provided

- The main water connection must meet the requirements of the technical data and comply with applicable federal, state, and local regulations.
- The main water connection must have a backflow prevention device.
- The main water connection must be equipped with a shut-off valve and a check valve with an upstream filter accessible for inspection. It must be possible for the filter to be removed for cleaning.
- Water from the household decalcification system must not be used.
- Filter with at least 100 loops/inch (UL)

6.3.2 Determining the water hardness with a measuring strip

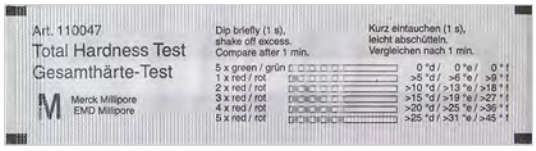
NOTICE

Machine damage caused by limescale build-up

If the water hardness setting is incorrect, limescale can build up in the coffee machine. Limescale deposits may damage the coffee machine.

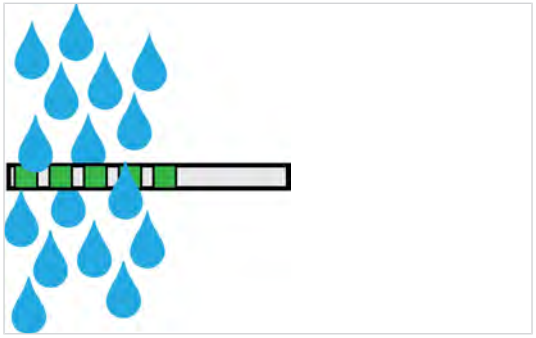
a) Measure the water hardness during commissioning. Then set the water hardness in the Commissioning menu on the basis of the measurement.

The hardness level of the water in use determines the capacity of the water filter. If the hardness level in the machine program is known, it will automatically request a filter change at the correct time.



Packaged water hardness measuring strip

1. Remove the measuring strip from the packaging.



2. Dip the measuring strip into the water for 1 second.
3. Gently shake off any excess water.



⇨ The color of the measuring strip will change.

4. After one minute, read off the water hardness level. The water hardness corresponds to the number of red-colored fields.
5. Enter the measured result into the maintenance menu of the machine under Water settings.

Hardness level	Result shown on the measuring strip	Water hardness
1	1 x red	>5° dH/>6°e/>9°fH
2	2 x red	>10° dH/>13°e/>18°fH

Hardness level	Result shown on the measuring strip	Water hardness
3	3 x red	>15° dH/>19°e/>27°fH
4	4 x red	>20° dH/>25°e/>36°fH
5	5 x red	>25° dH/>31°e/>45°fH

Claris water filter capacity

Water hardness	1	2	3	4	5
Filter volume	500 l	300 l	200 l	150 l	100 l
Service life in months	10	8	6	4	2

6.3.3 Water quality

Total hardness:	4–8° dH GH (German total hardness) 7–14° fH GH (French total hardness) 4,2–8,3 GPG 70–140 ppm (mg/l)
Carbonate hardness	3–6° dH KH / 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 (total desolved solids)	30–150 ppm (mg/l)
Electrical conductivity (measured)	50–200 µS/cm (microsiemens)
Iron content	< 0.3 mg/l

- Color: Clear
- Taste: Fresh and pure taste
- Aroma: No perceptible aroma
- No rust particles in the water
- Reverse osmosis: The water must have a dissolved solids content of at least 30-50 ppm (30-50 mg/l) in order to prevent the boiler being overfilled.

Evaluating the risk of corrosion

The following formula can be used for evaluation:

Calculated conductivity = measured conductivity [µS/cm] – (measured total hardness [dH GH] x constant)

- Measured conductivity in µS/cm
- Measured total hardness in dH GH
- Constant = 30 [µS/cm]/[dH GH]

Calculated conductivity	Risk of corrosion
<200 µS/cm	low
200 – 500 µS/cm	increased
>500 µS/cm	high

Calculation example:

- Measured conductivity 700 µS/cm
- Measured total hardness 18 dH GH
- Calculated conductivity = 700 µS/cm – (18 x 30 µS/cm) = 160 µS/cm

The result of the calculation is 160 µS/cm and means that there is a low risk of corrosion.

6.3.4 Water outlet

- Drain hose: D = 20 mm, L = 2000 mm
- Connection to a lower-lying siphon

7 FILLING AND EMPTYING

7.1 Filling beans

WARNING

Risk of injury

If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injury.

a) Never insert any objects into the bean hopper or grinder.

NOTICE

Poor beverage quality

The oil from the coffee beans is deposited on the inside of the bean hopper as a thin film of oil. This deposited oil ages quickly and impairs the taste of the beverages produced.

a) Remove the oil film from the inside of the bean hopper on a daily basis.

b) To do this, use a dry cloth or a cloth moistened only with water.

c) Do not use any cleaners, as these alter the taste of the coffee.

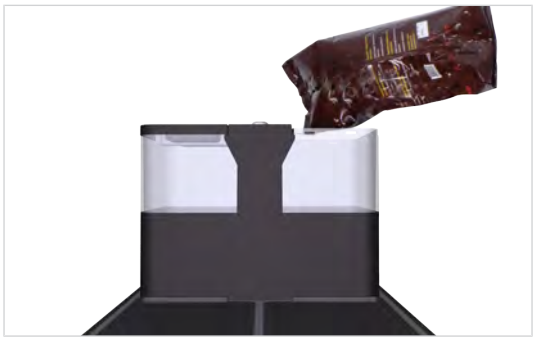
Fill the bean hopper with coffee beans.
Fill the powder hopper with powder suitable for automatic coffee makers.



1. Lift off the bean hopper lid.



3. Fit the lid.



2. Fill coffee beans.

7.2 Fill powder.



1. Lift off the powder hopper lid.



3. Fit the lid.



2. Fill with powder suitable for automatic beverage dispensers.

7.3 Filling the cooling unit

CAUTION

Germs in unpasteurized milk

Germs in unpasteurized milk could pose a health hazard.

a) Do not use any unpasteurized milk.

b) Only use pasteurized or long-life milk.

NOTICE

Machine damage

Using incorrect liquids can damage the machine.

a) Only fill the milk container with milk.

b) Use water and a mild cleaner to clean the milk container.

NOTICE

Spoiled milk

Insufficient cooling or hygiene can cause milk to spoil.

a) Only use precooled milk (2-5 °C).

b) Only store milk in the cooling unit during operating hours. Outside operating hours, e.g. overnight, store the milk in a refrigerator.

c) Clean the machine and cooling unit once a day.

d) Only touch the suction hose, the inside of the milk container, and the milk container lid after sanitizing your hands, or when wearing single use gloves.

e) Place the container lid with the suction hose on a clean surface only.

The milk system is prepared semi-automatically after a cleaning or a filling procedure. Please observe the instructions in the event messages. Access to the event messages is through the dashboard.

7.3.1 SU05 cooling unit



1. Open the door.



2. Switch on the cooling unit.



⇨ The current cooling chamber temperature is displayed.

3. Remove the milk container lid and suction hose and place them on a clean surface.
4. Fill the container with a maximum of 5 l of cooled milk.
5. Attach the milk container lid.
6. Push the milk container all the way into the cooling chamber.



7. Close the door.

7.3.2 Cooling unit SU12/UT12

1. Open the door.



2. Switch on the cooling unit.

   ⇨ The current cooling chamber temperature is displayed.



3. Only pull out the milk container until the point where the sliding cover of the container lid is fully visible.



4. Push the sliding cover backwards.

5. Fill the milk container with cooled milk.



6. Close the slide lock.



7. Push the milk container all the way into the cooling chamber.



8. Close the door.

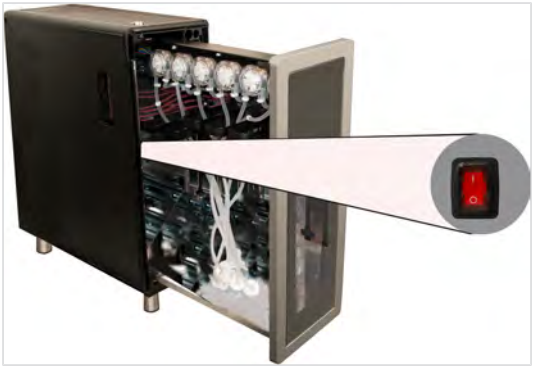
7.4 Filling the Flavor Station FS EC

The switch for switching the Flavor Station on is located inside, on the left-hand side of the rear panel.

1. Use the key to unlock the Flavor Station.



2. Press the release button and open the Flavor Station.



3. Switch on the Flavor Station.



4. Lift the bottle holders.

5. Place the bottles in the Flavor Station.



6. Pull the bottle holders down.
7. Slide the hose connection upwards and onto the hose.



8. Insert the hose into the bottle.
9. Push the hose connection into the top of the bottle.
10. Close the Flavor Station.

7.5 Setting the grind coarseness

WARNING

Risk of injury

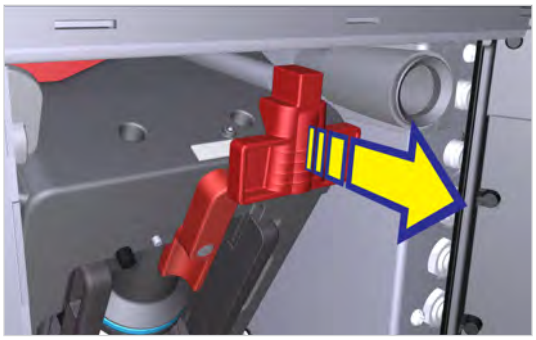
If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injury.

a) Never insert any objects into the bean hopper or grinder.

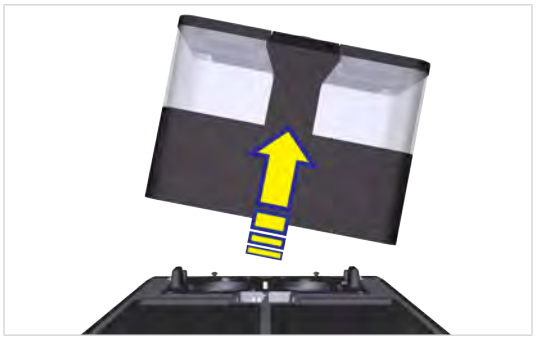
Grinder adjustment wrench (560.0003.876)

Changing the grind coarseness affects the coffee quantity. The grinders must therefore be calibrated after adjusting the grind coarseness.

If required, the grind coarseness can be set in stages for each grinder.



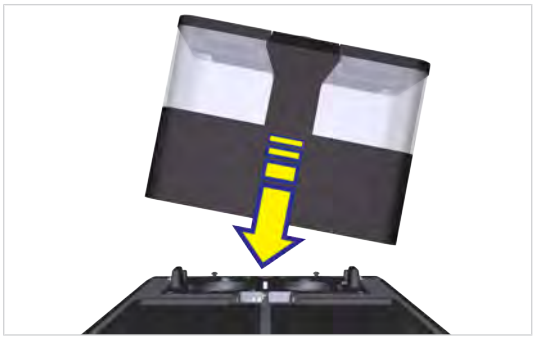
1. Pull the locking slide towards the front up to the stop.



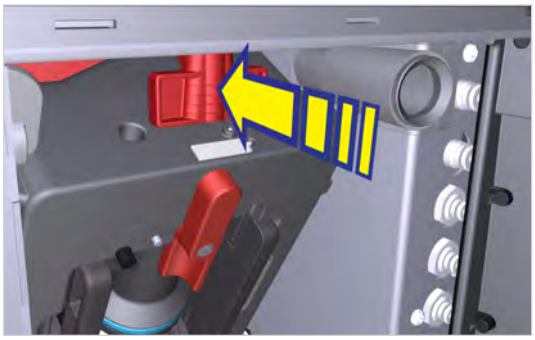
2. Remove the bean hopper by lifting it upwards.



3. If necessary, adjust the grind coarseness using the grinder adjustment wrench.
   - ⇨ Turn counterclockwise for a finer grind.
   - ⇨ Turn clockwise for a coarser grind.
4. Check the grind produced and adjust if necessary.
   - ⇨ +2: very coarse / 0: normal / -2: very fine



5. Attach the bean hopper.



6. Push the locking slide all the way in.

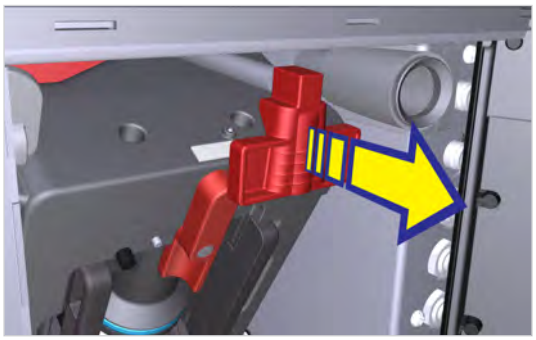
NOTICE

Impairment of function

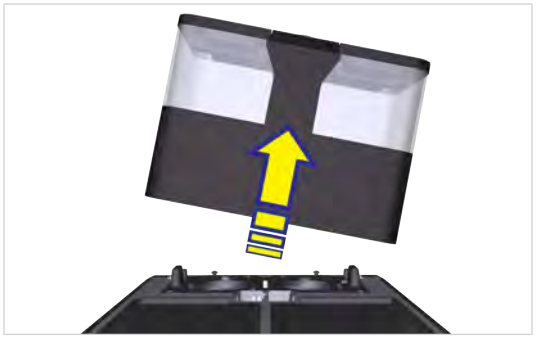
If the bean hopper and powder hopper are not locked correctly, the function of the coffee machine and the product quality may be impaired.

a) Push the locking slide all the way in.

7.6 Emptying the bean hopper

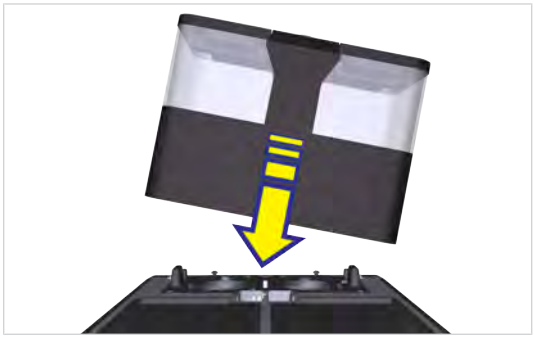


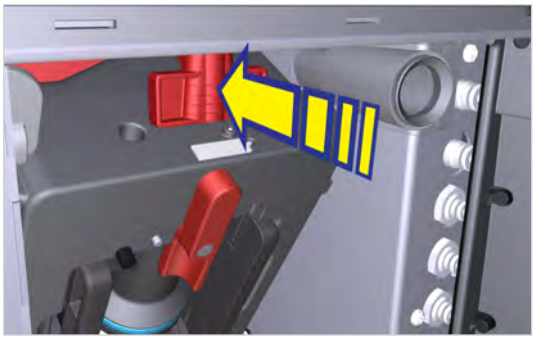
1. Pull the locking slide towards the front up to the stop.



2. Remove the bean hopper by lifting it upwards.

3. Empty, clean, and dry the bean hopper.





4. Push the locking slide all the way in.

NOTICE

Impairment of function

If the bean hopper and powder hopper are not locked correctly, the function of the coffee machine and the product quality may be impaired.

a) Push the locking slide all the way in.

7.7 Empty the powder hopper.

CAUTION

Cutting injuries/crushing

The powder hoppers worm gear mechanism can cause cuts or crushing injuries.

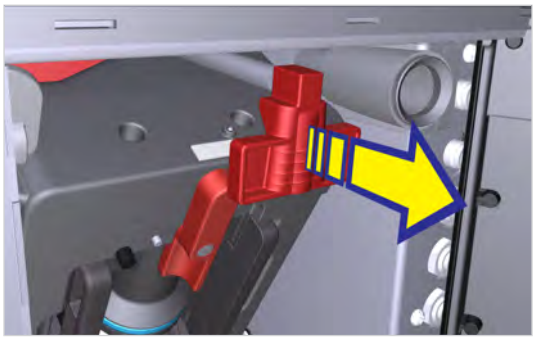
a) Exercise care when cleaning the powder hopper.

NOTICE

Contamination from powder

Powder can fall from the powder hopper.

a) Always transport the powder hopper in an upright position and ensure it is closed.

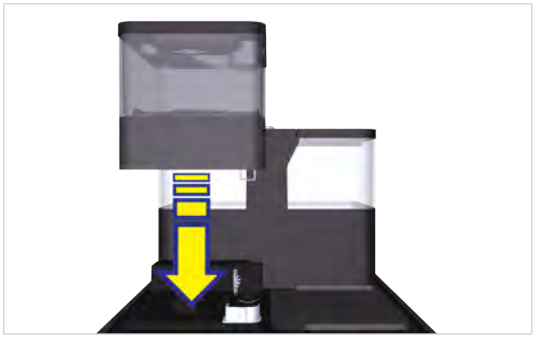


1. Pull the locking slide towards the front up to the stop.

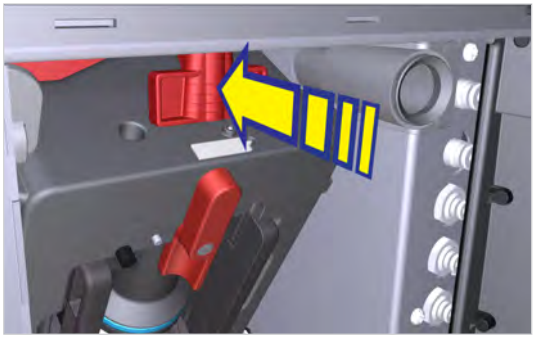


2. Lift and remove the powder hopper.

3. Empty, clean, and dry the powder hopper.



4. Attach the powder hopper.



5. Push the locking slide all the way in.

NOTICE

Impairment of function

If the bean hopper and powder hopper are not locked correctly, the function of the coffee machine and the product quality may be impaired.

a) Push the locking slide all the way in.

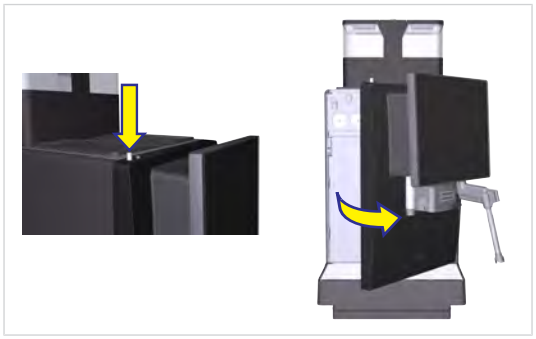
7.8 Emptying the grounds container

NOTICE

Formation of mold

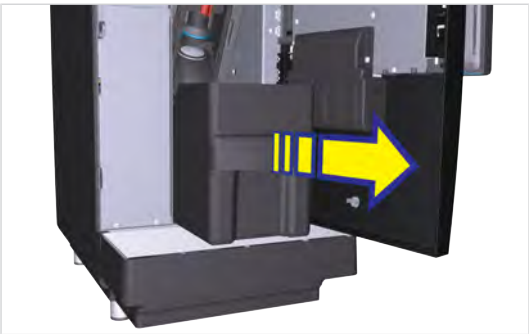
Coffee residue can lead to the formation of mold.

a) Empty and clean the grounds container at least once a day.



1. Open the door of the coffee machine.

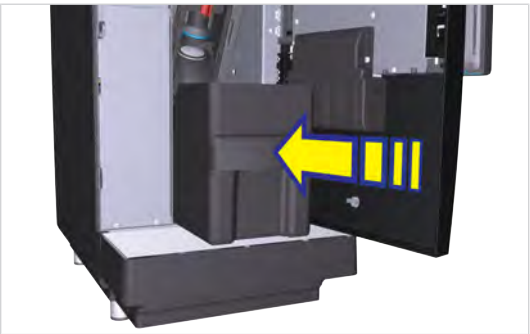
⇨ The message Door open appears on the user interface.



2. Remove the grounds container.



3. Empty, clean, and dry the grounds container.



4. Insert the grounds container and close the door.

7.9 Empty the drip tray

Clean the drip tray when a message appears on the control panel asking you to do so.

NOTICE

Improper handling

Liquid may leak out of the drip tray.

a) Transport and empty the drip tray carefully.

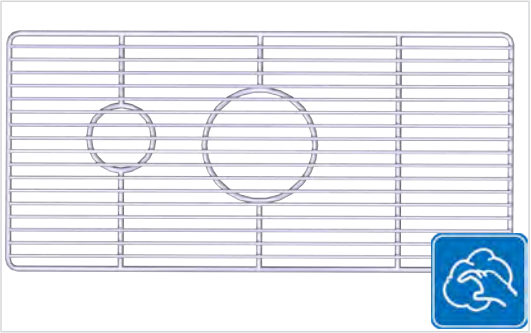
✓ The full drip tray message is displayed on the control panel.



1. Pull out the drip tray.



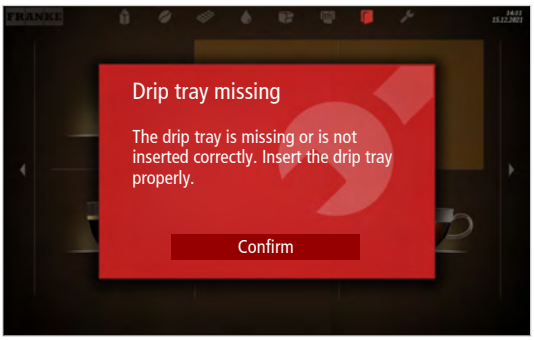
2. Remove the drip grid.
3. Remove the drip tray.
4. Clean and dry the drip tray and drip grid.



5. Place the drip grid on the drip tray.
6. Push the drip tray into the machine.



7. Tap **Confirm**.



7.10 Emptying the cooling unit

NOTICE

Spoiled milk

Insufficient cooling or hygiene can cause milk to spoil.

a) Only use precooled milk (2-5 °C).

b) Only store milk in the cooling unit during operating hours. Outside operating hours, e.g. overnight, store the milk in a refrigerator.

c) Clean the machine and cooling unit once a day.

d) Only touch the suction hose, the inside of the milk container, and the milk container lid after sanitizing your hands, or when wearing single use gloves.

e) Place the container lid with the suction hose on a clean surface only.

NOTICE

Blockage of the milk system

Fibers from unsuitable cleaning cloths can enter the milk/media system and cause a blockage. This can damage the machine.

a) Use a microfiber cloth to clean the milk container.

7.10.1 SU05 cooling unit



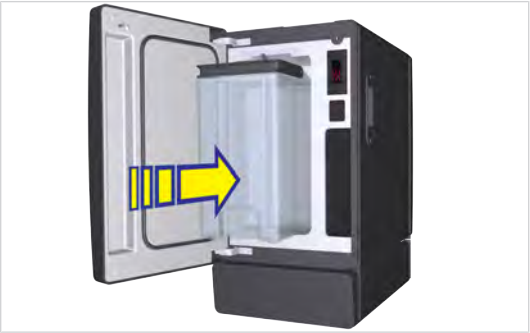
1. Open the door.



2. Pull out the milk container.
3. Store the milk in a refrigerator, or dispose of it if necessary.



4. Clean the milk container, the parts that feed the milk into the system, and the cooling chamber.



5. Insert the cleaned milk container.



6. Switch off the cooling unit if it is no longer required. Leave the door to the switched-off cooling unit slightly open to prevent odors from building up inside.

7.10.2 Cooling unit SU12/UT12

1. Open the door.



2. Pull out the milk container.
3. Store the milk in a refrigerator, or dispose of it if necessary.
4. Clean the milk container, milk container lid, reversible adapter, suction hoses, and cooling chamber.



5. Insert the cleaned milk container.



6. Switch off the cooling unit if it is no longer required.



7. Leave the door to the switched-off cooling unit slightly open to prevent odors from building up inside.

8 PREPARING BEVERAGES

WARNING

Risk of scalding

Hot beverages can lead to scalding.

a) Always be careful with hot beverages.

b) Use only suitable drinking vessels.

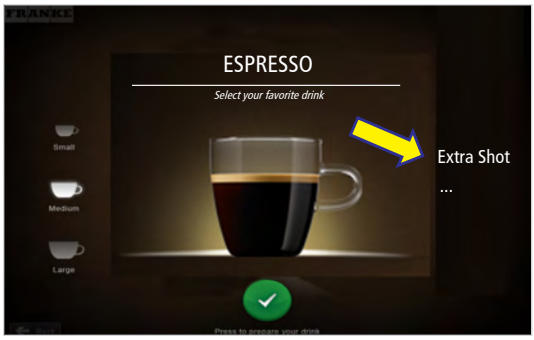
8.1 Preparing beverages with Quick Select

1. Place an appropriate drinking vessel under the dispensing spout.



2. Select a product.

   ⇨ The product preview will appear.



3. Select product options.
4. Press the green button to start preparation.

   ⇨ The beverage is prepared.



   ⇨ The product selection screen appears when the product is ready.

8.2 Preparing beverages with Cash Register

When preparing several products one after the other, please observe the following:

a) Have sufficient drinking vessels ready to use.

b) You can continuously add new products to the waiting list during the preparation.

c) You can select and clear products from the waiting list.

1. Place an appropriate drinking vessel under the dispensing spout.



2. Select product options.



3. Select a product.

   ⇨ The preparation begins.



4. Add more products to the waiting list as needed.



5. Start the preparation of each of the products in the queue list by pressing the green button.

   ⇨ The next preparation begins.

   ⇨ The product selection appears.

⇨ All products are ready.

8.3 Preparing beverages with ground coffee

Only ground coffee may be used. Instant coffee made from dried coffee extract cannot be used.

1. Place an appropriate drinking vessel under the dispensing spout.



2. Press the Decaffeinated coffee selection button.



   ⇨ The Decaffeinated coffee selection button illuminates.

   ⇨ This message appears.



3. Open the insertion flap.
4. Fill powder.



5. Close the insertion flap.
6. Confirm the message by pressing OK.
   ⇨ The preparation begins.
   ⇨ The product selection appears.

⇨ The product is ready.

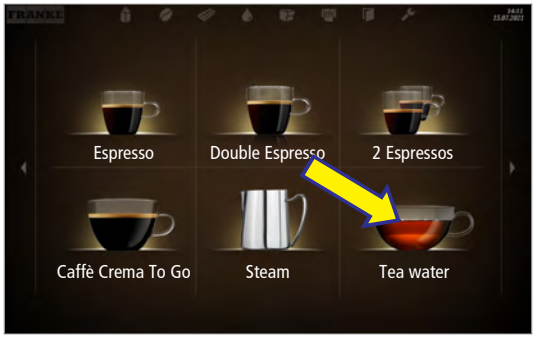
8.4 Preparing hot water

You can stop the hot water spout at any time by pressing the cancel button.

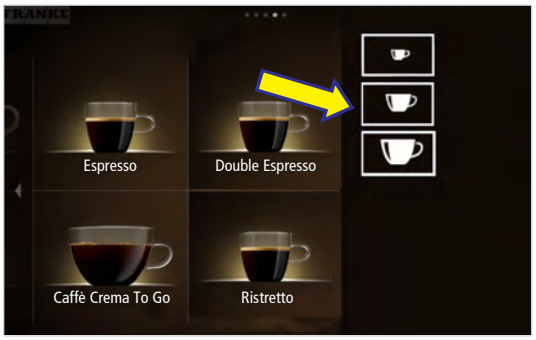
Example: Quick Select



1. Place an appropriate drinking vessel under the hot water spout.



2. Select Tea water.



3. Select the cup size.

⇨ Hot water is dispensed until the cycle is complete.

8.5 Steam dispenser (Autosteam/Autosteam Pro)

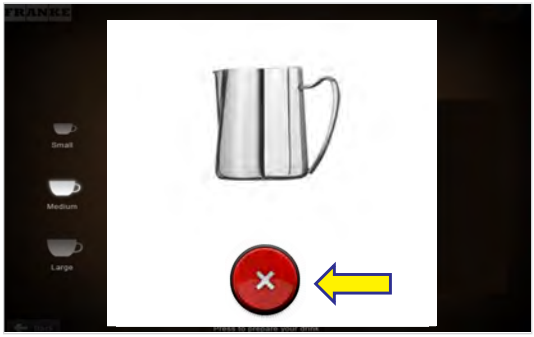
Autosteam is suitable for manually heating and foaming/frothing of milk and for heating other drinks.

Using the purging function will remove any condensation from inside the steam wand.

1. Press the  evaporation button.
2. Hold a suitable container under the steam wand.



3. Select Steam output.
   ⇨ The wand will start producing steam.
   ⇨ The steam will automatically stop when your beverage has reached the specified temperature.
   ⇨ The beverage overview screen appears.

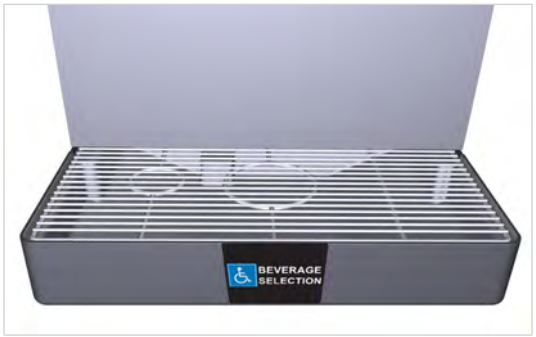


4. If applicable Press the cancel button to stop the steam.
5. Press the  evaporation button.

8.6 Preparing beverages using the touchpad

The touchpad is an accessibility feature for wheelchair users.

1. Place an appropriate drinking vessel under the dispensing spout.



2. Use the touchpad to move the cursor to the required place on the screen.
3. Tap on the touchpad once.
   ⇨ The coffee machine performs the chosen action.

9 CLEANING

9.1 Introduction

The perfect coffee experience depends on a perfectly cleaned coffee machine, cooling unit and Flavor Station (option). Increase your product quality! Clean your coffee machine and add-on units at least once a day and more frequently if necessary.

The automatic cleaning process involves cleaning the coffee, cooling unit and Flavor Station (if applicable).

NOTICE

Dirty components

Dirty components can have a negative effect on the function of the machine and the quality of beverages.

a) Clean the removable components using the 5-step method.

The removable components of the coffee machine, cooling unit, CleanMaster and Flavor Station (optional) are not dishwasher-safe.

Rinsing is not a substitute for daily cleaning! Rinsing is necessary to remove residue build-up in the coffee and milk systems.

The machine automatically rinses after certain time intervals as well as when it is switched on or off.

9.2 Required cleaning accessories

- Cleaning tablets
- Microfiber cloth
- Paint brush
- Brush set
- Cleaning agent cartridge (for cooling unit/flavor station with EC)
- Spout cleaning device (if the hot water also comes from the central spout)

9.3 5-step method

Clean the removable components of your coffee machine using the 5-step method. The display shows you the components that can be removed during cleaning.

NOTICE

Cleaning the cooling unit containers and accessories

Clean the containers and accessories, such as the lid, suction hose, suction nozzle, etc. using the 5-step method.

1. Remove coarse dirt with a cleaning brush or paint brush.
2. Soak the components in hot water with a mild cleaner.
3. Wash the components.
4. Rinse the components thoroughly.
5. Dry the components.

Carry out any additional cleaning needed by hand

- Inner side of the door and door gasket on cooling unit
- Inner surfaces and shelf (if applicable) in the cooling chamber

9.4 Starting the cleaning process

9.4.1 Starting cleaning via the Cleaning and Maintenance menu

WARNING

Risk of scalding

Hot liquids and steam escape during cleaning and can lead to scalding.

a) Keep hands away from the spouts and nozzles during this process.

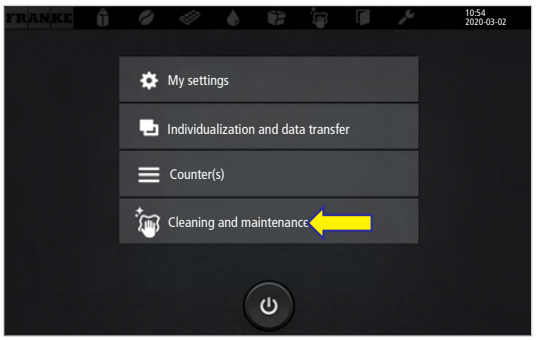
When the cleaning cycle is complete, the machine either switches back to the maintenance level or the energy saving mode. Your service technician can set the desired option for you.



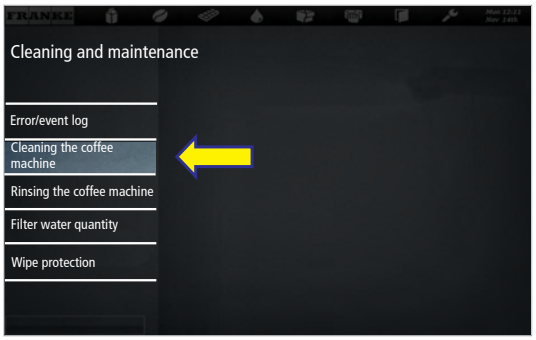
1. Tap the Franke logo.



2. Enter the PIN. *PIN codes [▷ 58]*
3. Press Ok.



4. Select Cleaning and Maintenance.



5. Select Clean coffee machine.
6. Confirm message with Yes to begin the cleaning process.
7. Follow the instructions on the user interface and confirm the completed steps by selecting Next.

⇨ The machine shows the next step.



8. Have the spout cleaning device ready and position it under the lowered spout when prompted.
9. Follow the instructions on the user interface and confirm the completed steps by selecting Next.

⇨ The machine shows the next step.

9.5 Cleaning the aerator



1. Remove the aerator for hot water with the tool and descale.
2. Screw the aerator back in.

9.6 Weekly cleaning

Clean the machine components listed in this chapter at least once a week, in addition to the daily cleaning process. Clean the machine immediately if you notice any soiling. Observe the cleaning instructions for this.

9.6.1 Cleaning the machine surface

1. Clean the surface of the machine with a damp cloth.
2. If necessary, use a mild cleaner. **NOTICE! Do not use abrasive cleaners.**

9.6.2 Cleaning the bean hopper and powder hopper

CAUTION

Formation of mold

Moisture within the bean hopper may lead to the growth of mildew.

a) Do not bring the bean hopper into direct contact with water.

b) Use only a damp cloth for cleaning.

c) Ensure that the bean hopper is completely dry before attaching it.

CAUTION

Cutting injuries/crushing

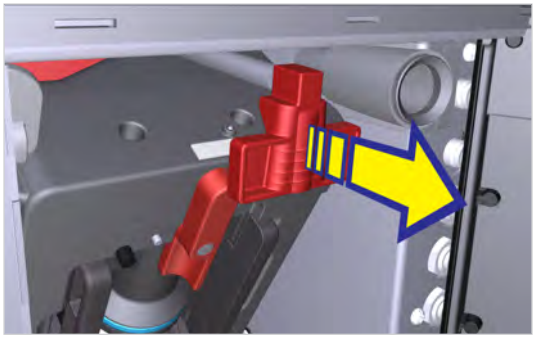
The powder hoppers worm gear mechanism can cause cuts or crushing injuries.

a) Exercise care when cleaning the powder hopper.

✓ Use a dry cloth or one that has been moistened with water only.

✓ Do not use any cleaners, as these alter the taste of the coffee.

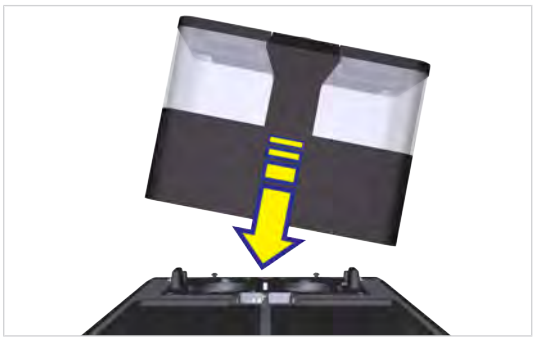
1. Open the door of the coffee machine.



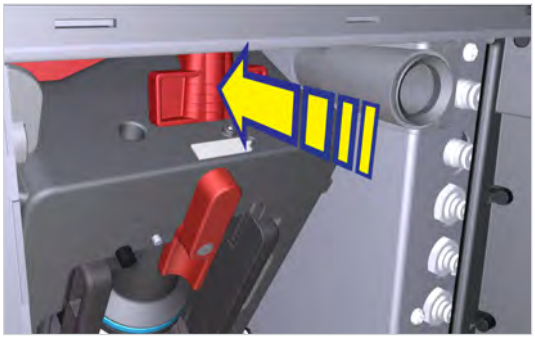
2. Pull the locking slide towards the front up to the stop.



3. Remove the bean hopper by lifting it upwards.
4. Empty the bean hopper and powder hopper (if present).
5. Remove the oil film on the inside of the bean hopper using a cloth.
6. Clean the powder hopper with a cloth. Use detergent if necessary. Wipe the inside of the hopper with a dry cloth.



7. Attach the bean hopper and powder hopper (if applicable).



8. Push the locking slide all the way in.
9. Close the door.

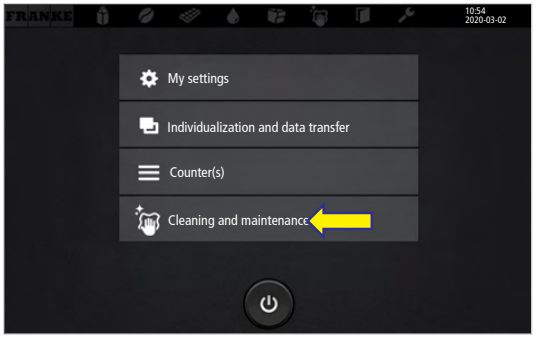
9.6.3 Cleaning the screen



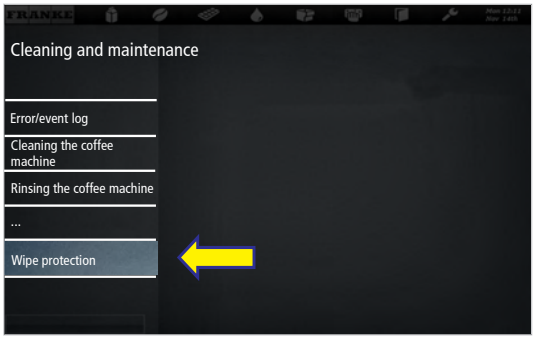
1. Tap the Franke logo.



2. Enter the PIN. ***PIN codes [▸ 58]***
3. Press Ok.



4. Select Cleaning and Maintenance.



5. Select wipe protection.
   ⇨ The user interface is locked for 20 seconds.
6. Clean the screen.

⇨ The maintenance level appears.

9.7 Replace water filter

CAUTION

Health hazard due to algae formation

Using a water filter for too long can lead to the build-up of algae.

a) Replace the water filter when prompted to do so by the machine.

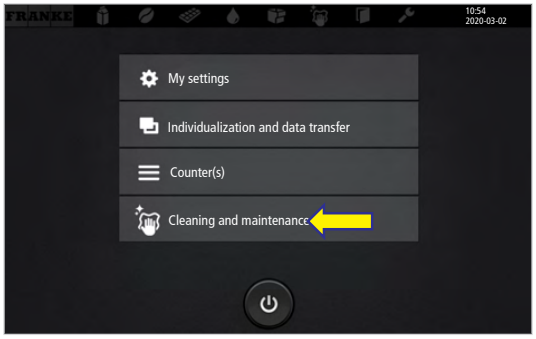


1. Tap the Franke logo.

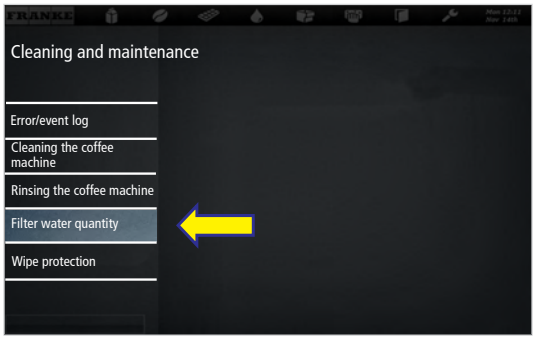


2. Enter the PIN. ***PIN codes [▸ 58]***

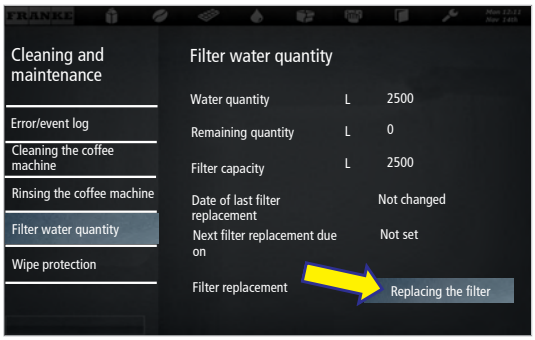
3. Press Ok.



4. Select Cleaning and Maintenance.



5. Select Filter water quantity.



⇨ The guided filter replacement procedure starts.

6. Follow the instructions on the user interface and confirm the individual steps by selecting Continue.

⇨ The machine shows the next step.

⇨ Filter replacement is completed.

7. Dispose of the water filter. ***Disposal of parts [▷ 86]***

9.8 Rinsing the coffee machine

WARNING

Risk of scalding

Hot water is released during rinsing.

a) Keep hands away from the spouts and nozzles during this process.

b) Do not place anything on the drip grid.

c) IN CASE OF SCALDING: Immediately cool the affected area and, depending on the severity of the injury, consult a doctor.

Rinsing is not a substitute for daily cleaning! Rinsing is necessary to remove residue build-up in the coffee and milk systems.

The machine automatically rinses after certain time intervals as well as when it is switched on or off.

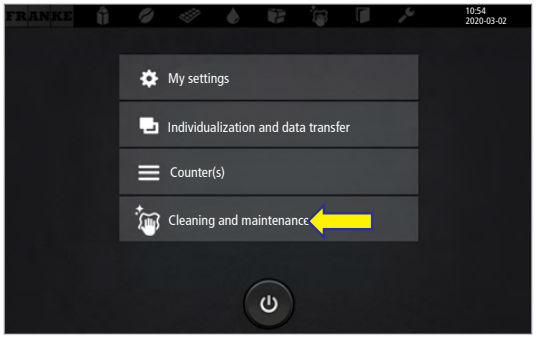


1. Tap the Franke logo.

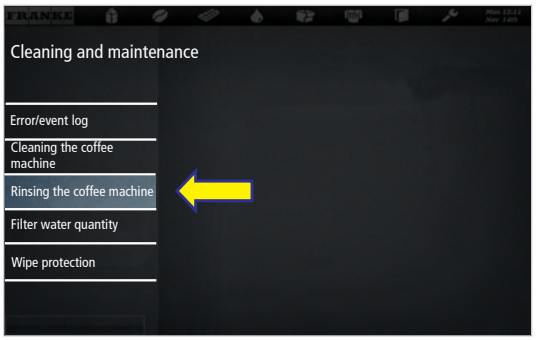


2. Enter the PIN. ***PIN codes [▷ 58]***

3. Press **Ok**.



4. Select **Cleaning and Maintenance**.



5. Tap **Rinse coffee machine** and confirm.

⇨ The coffee machine is rinsed.

10 CONFIGURATION

10.1 Call up the maintenance level



1. Tap the Franke logo.



2. Enter the PIN. ***PIN codes [▷ 58]***
3. Press Ok.

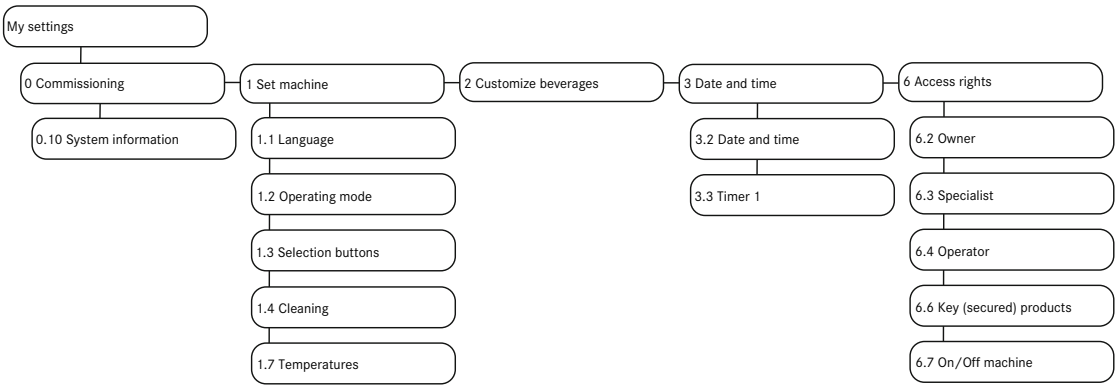
10.2 PIN codes

Default PIN codes are assigned at the factory:

	Owner	Specialist	Operator
Default PIN	1111	2222	7777
My PIN	...	...	...

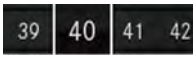
The PINs for key (secured) products and On/Off machine can be viewed and changed with the owner role in the My settings > Access rights menu.

10.3 My settings menu tree

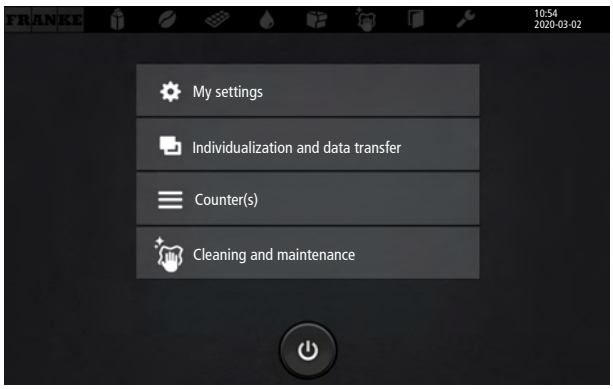


Depending on the configuration of your machine, individual menu items may or may not be displayed.

10.4 Input methods

	Tap the switch to switch between Yes/No or On/Off. The visible value is active.
	Tap the arrow to display the selection and to select the option.
	Drag the scale to adjust parameters. The framed value is active.
	Tap the keyboard to enter text or numbers.
	Press the button to carry out the corresponding settings, e.g. Start, Test.

10.5 My settings



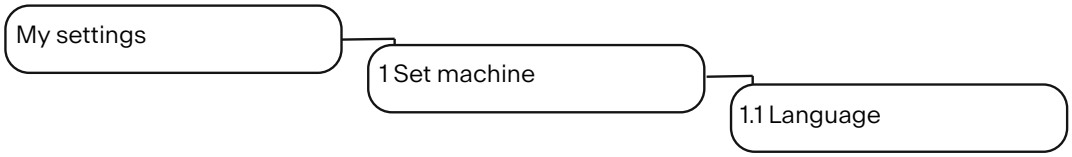
10.5.1 Menu 0 Commissioning

Menu item 0.10 System information

Here you will find information regarding the hardware and software versions of the machine and the configuration.

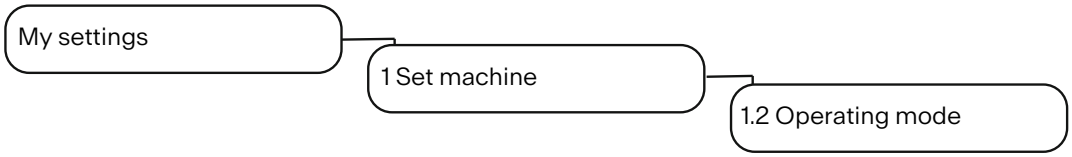
10.5.2 Menu 1 Set Machine

Menu item 1.1 Language



Parameter	Value range	Remarks
Select language	de, en, fr, bg, cs, da, es, es-US, et, fi, fr-CA, hr, hu, it, ja, ko, lt, lv, nl, no, pl, pt-BR, ro, ru, sk, sl, sr, sv, tr, th, uk, zh-CN, zh-TW, ar	The language is switched immediately on the user interface

Menu item 1.2 Operating mode



Operating mode

Usage scenario > Non-self-service

Parameter	Value range	Remarks
Usage scenario	– Non-self-service – (Self-service)	
Products per page	– 4 – 9 – 16	– Number of products displayed simultaneously – Default: 4
Depiction	– Photo-realistic – Iconized	Default: Fotorealistisch
Automatic mode	– Yes – No	– Yes: All pre-selected products are dispensed without additional button input – No: Each product must be triggered with the start button – Default: No
Pause between products	1–10 seconds	– Appears if automatic mode is activated – Increment: 1
Shot timer	– Yes – No	

Parameter	Value range	Remarks
Purge the steam wand	– Yes – No	Default: No

Usage scenario > Self-service

Parameter	Value range	Remarks
Usage scenario	– Self-service – (Non-self-service)	
Operating mode	– Quick Select – Inspire Me	– Default: Quick Select – In the Self-service usage scenario, the user can choose between Quick Select and Inspire Me (Inspire Me not available for A400).
Products per page	– 6 – 12 – 20	– Number of products displayed simultaneously – Default: Depends on the coffee machine
Adapt beverages	– Yes – No	– Possibility for self-service customers to modify the selected beverage in accordance with the allocation of the selection buttons – Default: No
Custom images	– Yes – No	– Activate customized images – For Self-service usage scenario, Quick Select operating mode – Default: No

Usage scenario > Personalized

Parameter	Value range	Remarks
Operating mode	Personalized	If a configuration has been imported in Individual Operating Mode (Advanced Mode), nothing can be configured under the menu item 1.2 Operating mode.

Options

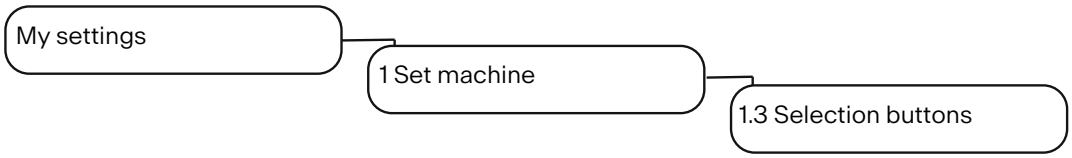
Parameter	Value range	Remarks
Key (secured) products	– Yes – No	– Selected products can be blocked with the Key (secured) products option – Key (secured) products can be prepared only after a PIN code has been entered (see Menu 6 Access rights) – Default: No
Hide cancel button	– Yes – No	– Display the button for canceling the product – Default: No
Audible signal for beverage preparation	– Yes – No	Beeps when the product is ready

Parameter	Value range	Remarks
Audible signal for error messages	– Yes – No	Beeps in a 3-second cycle if a resource is missing

Configuring the screen

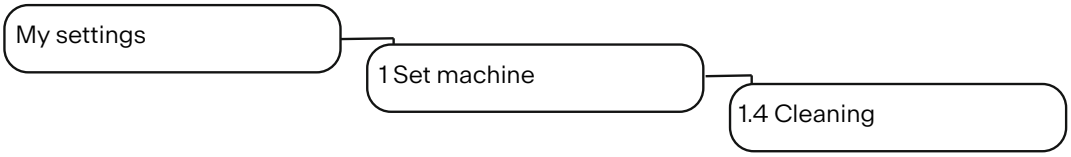
Parameter	Value range	Remarks
Display brightness	15–100 %	Default: 85%

Menu item 1.3 Selection buttons



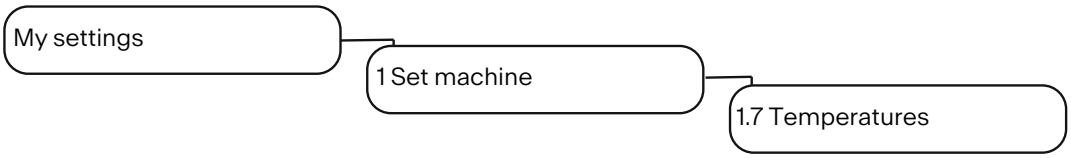
Parameter	Value range	Remarks
Product options	– Small – Medium – Large – 2x – Decaf – Flavor 1-3 – Extra Shot – Iced – Espresso Shot	– A maximum of twelve selection buttons can be assigned with various product options in the service menu. The product options appear in the Beverage Selection status – With up to eight configured selection buttons, buttons 1–4 are displayed on the left-hand side, with the rest on the right-hand side – If more than eight selection buttons are configured, buttons 1–6 are displayed on the left-hand side, with the rest on the right-hand side – Nine or more buttons are displayed at a reduced size Recommendation: – Selection buttons on the left-hand side: Select beverage size. – Selection buttons on the right-hand side: Select additional settings.
Text display	– Function – Free text – No text	– Default: Function: Labeling corresponds to the name of the selected product option. – Free text: Enter your own labeling for the selection buttons. – No text: Switch off labeling.
Price	Amount	– Store surcharge for the option. – The total price is calculated by the machine – Default: 0.00
PLU	PLU No.	– Store PLU number for price calculation (if PLU numbers are used). – Default: 0

Menu item 1.4 Cleaning



Parameter	Value range	Remarks
Buzzer	– Yes – No	Audible prompt for actions during cleaning. – No: Audible signal not activated. – Yes: Audible signal active – Default: No

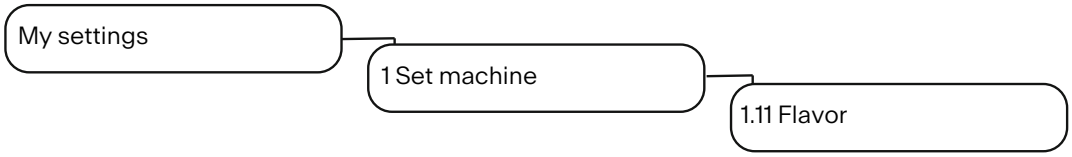
Menu item 1.7 Temperatures



Consider the location, room temperature, and capacity utilization of the machine for these settings.

Parameter	Value range	Remarks
Coffee	–20 to +20 %	– The temperature in the brew boiler is configured by the service technician – The set temperature can be adjusted by percentage using the slider control
Steam	–20 to +20 %	– The temperature in the steam boiler is configured by the service technician – The set temperature can be adjusted by percentage using the slider control
Hot water/steam	0 to 14%	– The temperature in the hot water/steam boiler is configured by the service technician – The set temperature can be adjusted by percentages using the slide control
Tea water	-20 to +20%	– The temperature in the hot water boiler is configured by the service technician – The set temperature can be adjusted by percentages using the slide control

Menu item 1.11 Flavor

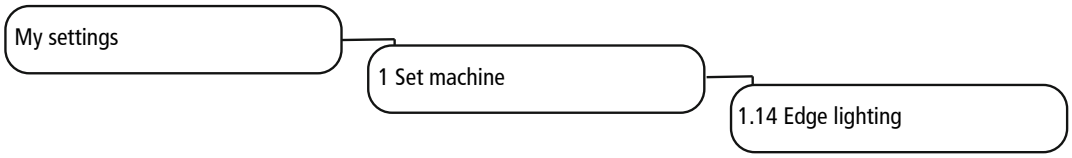


Parameter	Value range	Remarks
Counting active	– Yes – No	– Yes: Flavor products are counted – No: Flavor products are not counted – Default: No

Flavor 1-3

Setting	Value range	Remarks
Flavor 1-3	List of syrup types	– Only the flavor types stored here will be available later for the beverage settings – If User-defined is selected, the flavor types can be named according to preference
Flavor name 1–3	User-defined	Any name can be entered for the flavor types Note: The manually-entered flavor type names will not be translated if the language setting is changed
Only a small amount of syrup left	0–5000 ml	– Input the remaining amount for which the Syrup type almost empty message appears – Default: 200 ml
Syrup empty	0–5000 ml	– Input of remaining amount for which the Syrup type empty message appears. The syrup type is then blocked – Default: 10 ml

Menu item 1.14 Edge lighting



Parameter	Value range	Remarks
Select lighting	– Off – Red, green, blue, yellow, cyan, magenta, white – Flashing – Color gradient – User-defined	– Off: No edge lighting – Red, green, etc.: Edges illuminated in the selected color – Flash: Flashing light – Color gradient: Color changes continuously – User-defined: Colors can be defined individually by the input of RGB values – Default value: Color gradient

Parameter	Value range	Remarks
Red lighting Green lighting Blue lighting	0–100 %	To input RGB values when a user-defined color has been selected for the lighting
Error display on edge lighting	– Yes – No	– Yes: Error display on edge lighting active – No: No error display via edge lighting

10.5.3 Menu 2 Customize beverages

You can save each product in three user-specific variations. The original cannot be changed.

Only parameters that are relevant for the product are displayed.

The percentage specifications are always based on the preset value.

For tips on setting the parameters, see the chapter ***Help with problems concerning product quality [▷ 83]***.

All values configured in menu 2 are saved in the configuration and can be re-imported.



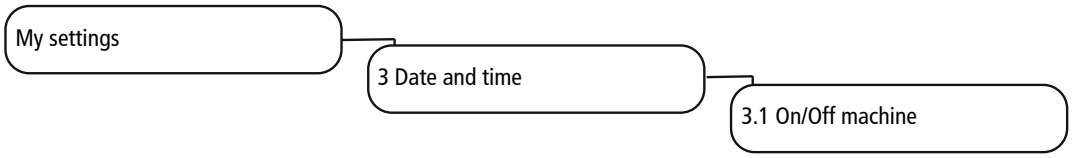
1	Select variant	2	Select area
3	Save settings	4	Select product
5	Confirm variant	6	Prepare a test product
7	Adjust parameters		

Setting beverages

Desired action	Menu item	Information/instruction	Number
Select a product		Use the selection arrows to select the product to be defined, then select the variation to be edited	4, 1
Change product name	General	Enter product name and select product text	2, 7
Adjust price (only available when payment is activated)	General	Determine PLU, prices, and tokens; select the Free option	7
Adjust water quantity, grinders, brewing quantity, and pressure	Coffee	Adjust parameters	2, 7
Adjust milk quantity	Milk	Adjust the milk quantity in percent	2, 7
Adjust the foam quantity	Foam	Adjust the foam quantity in percent	2, 7
Prepare a test product	Test	Press Test to prepare the selected product using the modified settings	6
Assign a beverage variation that is to be prepared with this product selection		Select the variant, then confirm with the checkmark	1, 5
Save beverage settings	Save		3

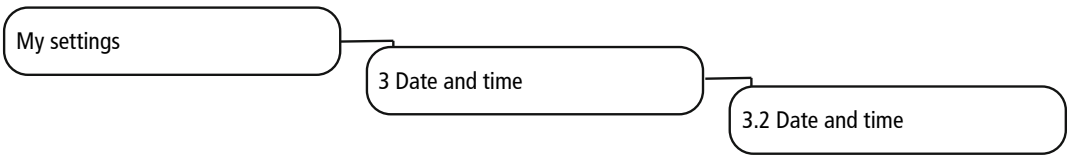
10.5.4 Menu 3 Date and time

Menu item 3.1 On/off machine



Parameter	Value range	Remarks
With PIN	– Yes – No	– Yes: The coffee machine can only be switched on or off using the PIN code Menu item 6.7 On/Off machine – No: The coffee machine can be switched on or off without the PIN code – Default: No

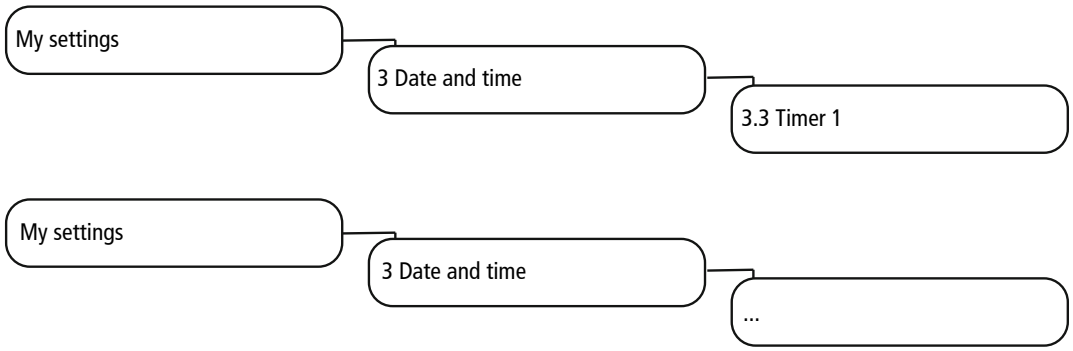
Menu item 3.2 Date and time



Parameter	Value range	Remarks
12/24-hour display	– 12 hours – 24 hours	

Parameter	Value range	Remarks
Day	0–31	Set the day
Month	0–12	Set the month
Year	0–63	Set the year
Hour	0–23/0–11	Set the hour
Minute	0–59	Set the minute
Time zone	Time zone selection list	– Select the time zone from the list – Default: UTC+0100 (Europe) Zurich

Menu items 3.3–3.6 Timer 1–4



Switching on automatically

Active	– Yes – No	Switch timer on or off
Hour	0–23/0–11	Select switch-on time (hour)
Minute	0–59	Select switch-on time (minute)
Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday	– Yes – No	Activate or deactivate the timer for each day

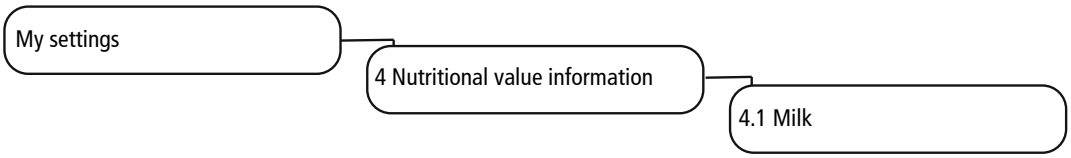
Switching off automatically

Parameter	Value range	Remarks
Active	– Yes – No	Switch timer on or off
Hour	0–23/0–11	Select switch-off time (hour)
Minute	0–59	Select switch-off time (minute)

Parameter	Value range	Remarks
Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday	– Yes – No	Activate or deactivate the timer for each day

10.5.5 Menu 4 Nutritional value information

Menu item 4.1 Milk

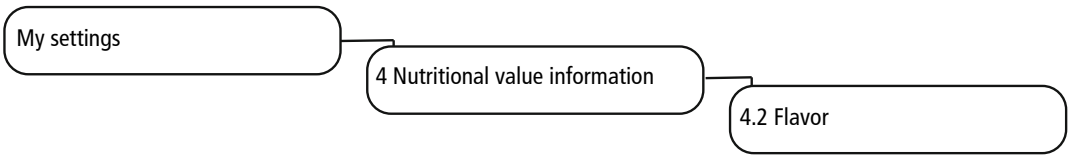


Milk type 1/Milk type 2

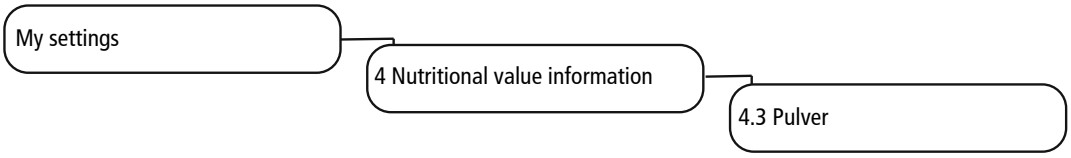
Nutritional values per 100 ml

Parameter	Value range	Remarks
Sugars	0.0–500.0 g Increment 0.1	Enter sugar content in g per 100 ml
Total fat	0.0-50.0 % Increment 0.1	Enter fat content in %
Protein	0.0–30.0 g Increment 0.1	Enter protein content in g per 100 ml
Calories	0–2000 kcal Increment 1	Enter calorific value in kilocalories (kcal)
[List of common allergens and ingredients]	– Yes – No	– Enter ingredients or allergens for the milk type used – Default: No
Other allergens	User-defined	Enter ingredients or allergens that are not included in the list

Menu item 4.2 Flavor



Menu item 4.3 Powder



Powder dosing unit position 3/4

Nutritional values per 100 ml

Parameter	Value range	Remarks
Sugars	0.0–500.0 g Increment 0.1	Enter sugar content in g per 100 ml
Total fat	0.0-50.0 % Increment 0.1	Enter fat content in %
Protein	0.0–30.0 g Increment 0.1	Enter protein content in g per 100 ml
Calories	0–2000 kcal Increment 1	Enter calorific value in kilocalories (kcal)
[List of common allergens and ingredients]	– Yes – No	– Enter ingredients or allergens for the milk type used – Default: No
Other allergens	User-defined	Enter ingredients or allergens that are not included in the list

10.5.6 Menu 6 Access rights

The access rights option makes it possible to assign different PIN codes for different tasks and roles. Three access levels (owner, specialist, and operator) can be defined for accessing the maintenance level.

Menu item	PIN code (default values)
6.2 Owner	1111
6.3 Specialist	2222
6.4 Operator	7777
6.6 Key (secured) products	8888
6.7 On/Off machine	9999

Menu item 6.2 Owner



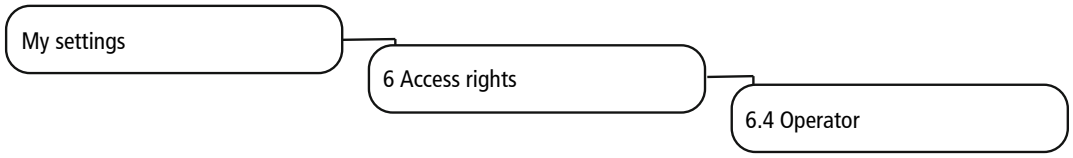
Parameter	Value range	Remarks
Change PIN	Enter new PIN	– Authorizations: Access to My settings; Retrieve counter – Default PIN: 1111
PIN set	– Yes – No	– Yes: PIN is set and is used – No: PIN is not used

Menu item 6.3 Specialist



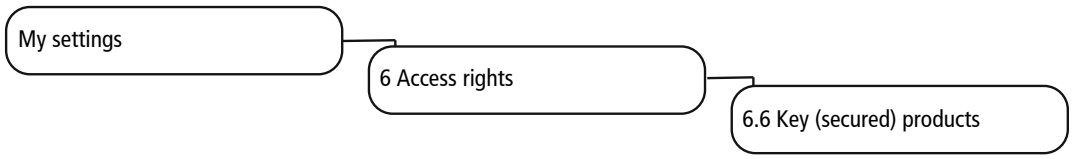
Parameter	Value range	Remarks
Change PIN	Enter new PIN	– Authorizations: Limited access to My settings, Retrieve product counter – Default PIN: 2222
PIN set	– Yes – No	– Yes: PIN is set and is used – No: PIN is not used
Activate user profile	– Yes – No	– Yes: User profile is activated and being used – No: User profile is not active

Menu item 6.4 Operator



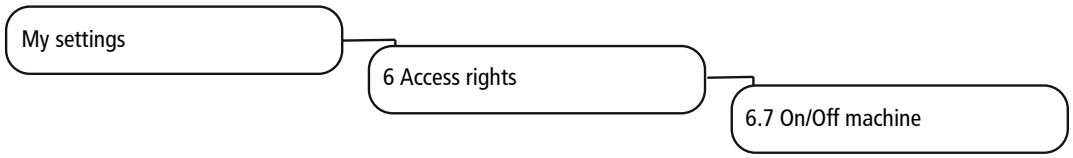
Parameter	Value range	Remarks
Change PIN	Enter new PIN	– No access to My settings, Retrieve product counter, Retrieve counter – Default PIN: 7777
PIN set	– Yes – No	– Yes: PIN is set and is used – No: PIN is not used
Activate user profile	– Yes – No	– Yes: User profile is activated and being used – No: User profile is not active

Menu item 6.6 Key (secured) products



Parameter	Value range	Remarks
Change PIN	Enter new PIN	Default PIN: 8888
PIN set	– Yes – No	– Yes: PIN is set and is being used for key (secured) products – No: PIN is not used
Activate user profile	– Yes – No	– Yes: User profile is activated and being used – No: User profile is not active

Menu item 6.7 On/Off machine



Parameter	Value range	Remarks
Change PIN	Enter new PIN	Default PIN: 9999
PIN set	– Yes – No	– Yes: PIN is set and is used – No: PIN is not used
Activate user profile	– Yes – No	– Yes: The user profile is activated and being used – No: The user profile is not active

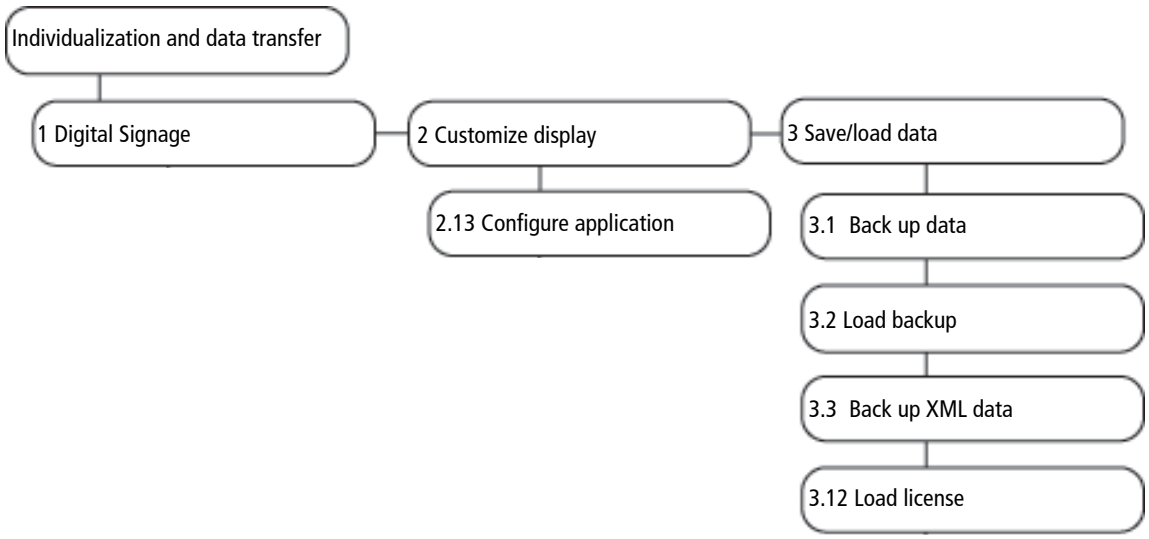
11 INDIVIDUALIZATION AND DATA TRANSFER

11.1 Overview

This menu provides you with the following options:

- Use existing Franke media for screen savers or as advertising media
- Upload and view your own media objects on the machine
- Use your own media for screen savers or as advertising media
- Configure the behavior of the different operating modes and the screen saver
- Save settings
- Create regular backups of your machine to a USB stick
- Perform downloaded digital services updates

11.2 Individualization and data transfer menu tree



By using 4 Set default values, selected parameters can be reset to the configured values.

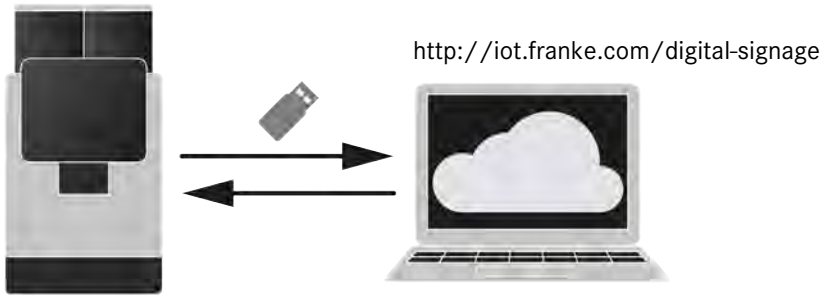
The menu items 5 Import FPC, 6 Import PKTand 7 Import MMK are active if a USB stick with valid resources (FPC, PKT and/or MMK) is connected.

8 Eject USB stick logs off connected USB sticks. If a USB stick is being used, the menu item will appear in green; otherwise it appears in orange.

The multimedia functions can only be used in *Quick Select [▶ 47]* operating mode.

11.3 Manage Digital Signage via USB stick

You can maintain the selection and display times of your advertising media (digital signage) in a freely accessible web tool. To do this, export and import the corresponding file with a USB stick.



✓ The coffee machine has software version 4.0 or higher.

1. Connect a USB stick to the machine.
2. Go to menu item **Individualization and data transfer** > **1 Digital Signage**.
3. Tap the **Export Digital Signage** button.
4. For the parameter **Eject USB stick** select the value **Yes**.
5. Tap the **Export** button.
   ⇨ The coffee machine saves the ***.bundle** file to the USB stick.
6. Remove the USB stick.
7. Connect the USB stick to any computer.
8. In the browser, go to the website **http://iot.franke.com/digital-signage**.
9. Transfer the ***.bundle** file from the USB stick to the website via drag&drop or file explorer.
   ⇨ The configuration options for Digital Signage are displayed.
10. Make the desired settings.
11. Rename the file via the pencil icon in the upper left corner, if desired.
12. Tap the **Download** button at the bottom left of the window.
    ⇨ The web page asks whether the changes made should be saved.
13. Confirm the question.
14. Select the **Manual** value.
15. Tap the **Download bundle** button.
    ⇨ The downloaded ***.bundle** file ends up in the download folder of the computer.
16. Move the ***.bundle** file to the USB stick.
17. Remove the USB stick.
18. Connect a USB stick to the machine.
19. Go to menu item **Individualization and data transfer** > **1 Digital Signage**.
20. Tap the **Import Digital Signage** button.
21. Select the revised ***.bundle** file.
22. Tap the **Download and Install** button.
    ⇨ The coffee machine adopts the new settings.

11.4 Multimedia functions

- Use image files or video files as advertising media
- Use image files or video files as a screen saver

11.5 Configure application

Parameter	Value range	Remarks
Version	Example: 3.30	Display of the current version
Standard language		Display of the set standard language. The machine will revert to this language after a set waiting time.

11.5.1 Language settings

Parameter	Value range	Remarks
Language change	– Yes – No	Activate/deactivate language change
Timeout for language change	20–120 s	Wait time, after which the coffee machine reverts back to the standard language set under Menu 1 Set machine > 1.1 Language
Language 1–6	– Language 1: Pop-up list with the available languages/flags – ... – Language 6: Pop-up list with the available languages/flags	The customer sees the flags corresponding to the up to 6 configured languages. The customer can use these flags to switch from the standard language to the language they require

11.5.2 Operating mode

Parameter	Value range	Remarks
Operating mode	– Self-service – Quick Select – Non-self-service – Cash Register	
Hide cancel button	– Yes – No	
Display clock	– Yes – No	
Display brightness	15-100 %	
Audible signal for beverage preparation	– Yes – No	
Audible signal for error messages	– Yes – No	

11.5.3 Display [Operating mode]



Depending on the operating mode, different display parameters are available.

11.5.4 Cup detection

Setting	Value range	Remarks
Filter beverages	– Yes – No	Yes: The product range is automatically based on the size of the cup under the spout. No: The product range is not filtered.
Allow wrong cup	– Yes – No	Yes: Beverages can be prepared if the cup under the spout does not match the selected cup size on the screen. No: The machine will not start preparing beverages until the correct size of cup is under the spout.

11.5.5 Edge lighting

Setting	Value range	Remarks
Select lighting	– Off – Color gradient – Flashing – User-defined – Red – Green – Blue – etc.	
Error display via edge lighting	– Yes – No	If an error or message occurs, the edge lighting flashes in the respective color (yellow, orange or red).

11.5.6 Nutritional value settings

Parameter	Value range	Remarks
Display nutritional value information	– Yes – No	– Activate/deactivate the display of nutritional value information – The nutritional information can be entered in chapter ***Menu 4 Nutritional value information [▷ 68]***
Further nutritional value information	Free text input	

11.5.7 Payment

Parameter	Value range	Remarks
Select	– Coins – Credit card – Customer card – Contactless card payment – Cell phone – Banknotes	
Display pop-up window	– Yes – No	Activate/deactivate payment pop-up window

11.5.8 Transaction approval (API)

Parameter	Value range	Remarks
Activate transaction approval	– Yes – No	
Allow Remote Control	– Yes – No	

11.6 Loading/backing up data

11.6.1 Back up data

Desired action	Menu item	Information/instruction
Export a configuration and media	3.1 Back up data	– Export configuration – Back up Franke media – Back up your own media – Eject USB stick – Display of file name

11.6.2 Load data

Desired action	Menu item	Information/instruction
Import configuration and media	3.2 Load backup	– Load backed up data (configuration, Franke media, your own media) – Eject USB stick

11.6.3 Back up XML data

Desired action	Menu item	Information/instruction
Back up XML data	3.3 Back up XML data	Export operating data such as maintenance data, error logs, or product and machine counters – Eject USB stick – Display of file name

11.6.4 Load license

Desired action	Menu item	Information/instruction
Load license	3.12 Load license	Import license

11.7 Restore default values

Desired action	Menu item	Information/instruction
Set default values	4 Set default values	In the selected areas, restore the default values (e.g. variable and fixed data) or delete counters (product and machine counters) and files (product and error log, files) Confirm changes that have been made by tapping Apply

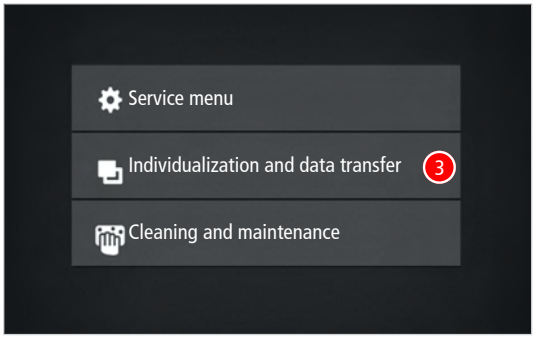
11.8 Activating configurations

If updates (menu bundle, software version, etc.) are transferred to the coffee machine via Dashboard Provisioning or Deployment or via USB stick, they must be activated on the coffee machine. The available update packages can be viewed in the Individualization and data transfer menu on the coffee machine.

✓ A configuration, a menu bundle, or a new software version was loaded onto the coffee machine via the Provisioning or Deployment dashboard.

1. Tap the Franke logo.
2. Enter the PIN.
3. Press OK.

   ⇨ In addition to the Individualization and data transfer menu, the number of available updates can be viewed.



4. Select the Individualization and data transfer menu.
5. Select menu item 9 Update packages.
6. Select the desired update package and press the Download and import button.

   ⇨ The update package is imported.

7. Press the Install button.

⇨ The update package is installed.

12 TROUBLESHOOTING

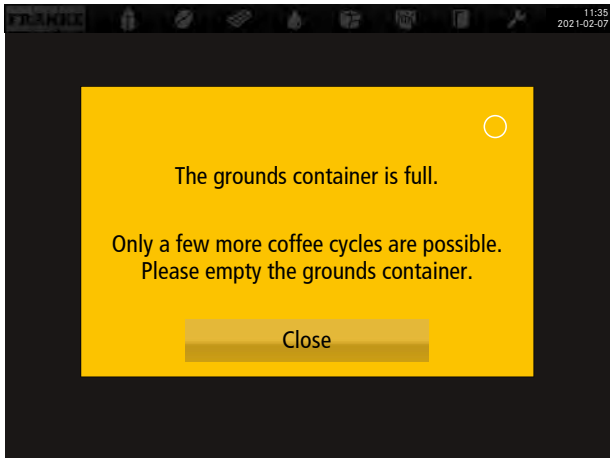
12.1 Error messages

When an error occurs, the machine displays an error message which provides instructions on how to rectify the issue.

Non-self-service mode

When the non-self-service mode is selected, an error is indicated via a highlighted symbol. Tap the symbol for further information.





Self-service operating mode

When the self-service mode is selected, an error is indicated via a colored triangle in the upper right-hand corner of the operator panel. Tap the symbol for further information.



If the entire system is affected by an error, error messages will appear automatically. The machine must be restarted in the event of serious errors.

a) To restart the machine, switch it off via the main switch .

b) Wait a minute and then switch it back on again.

c) Check the power supply if the machine fails to start.

d) Contact your service technician if the machine cannot be started or if you are unable to rectify the error.

12.1.1 Color code for error messages

	Temporary interruption
	System still fully functional
	System has limited functionality
	Some or all resources are locked

12.2 Troubleshooting the system

Error message/problem	Possible cause	Measure
Error message E663 **empty drip tray** appears even though the drip tray has been emptied	Sensor signal disturbed by debris inside the drip tray	Clean and dry the inside of the drip tray. Additionally, clean and dry the mounting bay of the drip tray
	Sensor signal disturbed by damp back of the drip tray	Clean and dry the back of the drip tray
Milk is frozen	Cooling unit target temperature is set too low	Set target temperature 1–2 °C higher – SU05 cooling unit: Press and hold the Set button on the temperature controller until the target temperature flashes. Use the navigation buttons to increase the target temperature. Use the Set button to confirm the new target temperature. – KE200: A temperature controller is located to the rear of the KE200. Use this to set the required temperature
Milk is frozen (water in the cooling chamber)	The cooling unit door seal is not leak-tight	Make sure that the seal is fitted correctly and that the door closes properly
Cooling unit milk temperature is not being reached	Inadequate air circulation around cooling unit	Ensure that the required minimum clearance is present between the cooling unit and the wall (at least 50 mm)
No milk or just milk foam	Suction hose/milk line has a leak	Check the position of the spout insert and, if necessary, clean it. SU05 cooling unit: Check the O-ring on the suction hose coupling. Check the suction hose and, if necessary, replace it
Milk is not flowing correctly out of the milk spout	The milk spout was not installed correctly when it was last cleaned	Start the coffee machine cleaning process, and install the milk spout as per the instructions on the touch screen. The milk spout is also part of the care kit, see Care kit

Error message/problem	Possible cause	Measure
Error message E79 Flow meter error	Water flow disrupted	Check the water tank/main water connection coupling If the error message appears while a product is being dispensed, the brewing module strainer is probably blocked – Increase the grind coarseness and/or reduce the grind quantity – Remove the brewing module and rinse it out – Start the coffee machine cleaning process
Touch screen not responding correctly	Overloaded machine software	There are two different troubleshooting methods: – Method 1: Press and hold the red button on the right-hand side of the operator panel for 10 seconds to restart – Method 2: Disconnect the coffee machine from the power grid. Wait 1 minute before reconnecting the coffee machine to the power grid. Briefly press the red button on the right-hand side of the operator panel to switch it on
Water level in the water tank is not detected	Residues or deposits on the inner wall of the water tank	Clean and rinse the water tank thoroughly

12.3 Tips for good coffee beverages

NOTICE

Poor beverage quality

The oil from the coffee beans is deposited on the inside of the bean hopper as a thin film of oil. This deposited oil ages quickly and impairs the taste of the beverages produced.

a) Remove the oil film from the inside of the bean hopper on a daily basis.

b) To do this, use a dry cloth or a cloth moistened only with water.

c) Do not use any cleaners, as these alter the taste of the coffee.

The aromas of the coffee beans evaporate in the bean hopper as a result of heat and air exchange. The quality will have already deteriorated after 3 hours.

a) Coffee beans should not be moist.

b) Seal any open coffee bean packs in an airtight manner.

c) Do not store coffee beans in a refrigerator or freezer.

d) Only fill the coffee beans into the bean hopper that you will need for the next 3 hours.

12.4 Help with problems concerning product quality

Problem	Possible causes	Possible remedy
Coffee tastes stale	Grind too coarse	Select a finer grind Setting the grind coarseness
	Too little coffee	Increase coffee quantity Setting drinks
	Temperature too low	Increase temperature Setting drinks
	Coffee is old	Use fresh coffee
	Bean hopper not locked correctly	Check locking of the bean hopper Filling beans
Coffee tastes strange	Poor grind	Contact customer service
	Minimal coffee usage	Pour a small amount of coffee beans into the bean hopper
	Spoiled coffee beans	Replace coffee beans
	Cleaner residue	Rinse the machine
	Dirty cup	Check the dishwasher
	Poor water quality (chlorine, hardness, etc.)	Have water quality tested ***Water quality [▷ 33]***
Coffee tastes bitter	Temperature too high	Reduce coffee temperature Setting drinks
	Grind too fine	Select a coarser grind Set the grind coarseness
	Coffee quantity too low	Increase coffee quantity Setting drinks
	Roast too dark	Use lighter coffee roast
Coffee tastes sour	Temperature too low	Increase coffee temperature Setting drinks
	Roast too light	Use darker coffee roast
	Grind too coarse	Select a finer grind Set the grind coarseness
Consistency of powder products	Viscous	Use less powder, use more water
	Watery	Use more powder, use less water
	Powder clumping or moist	Clean and dry powder system
Taste of powder products	Too sweet	Use less powder, use more water
	Not sweet enough	Use more powder, use less water
	Strange taste	Clean powder system

13 DECOMMISSIONING

13.1 Preparing for decommissioning

1. Clean the machine using the automatic cleaning function.
2. Empty the bean hopper and powder hopper.
3. Clean the bean hopper and powder hopper.
4. Clean the grounds container.
5. Empty the milk container.
6. Clean the milk container and container lid.
7. Clean the inside of the milk hose with a brush.
8. Clean the suction filter with a twisted-in-wire brush.
9. Clean the reversible adapter.

13.2 Short-term decommissioning (up to 3 weeks)

✓ The machine remains in place.

1. Clean the machine using the automatic cleaning function. *Cleaning [▷ 51]*
2. Go to the energy-saving mode.
3. Disconnect the machine from the power supply.
4. Close the water supply if the machine has a main water connection.
5. Clean any add-on units.
6. Switch off the add-on units and disconnect them from the power grid.

13.3 Long-term decommissioning

NOTICE

Functionality of the machine is impaired in the event of long-term decommissioning and storage

If you plan to start using your machine again at a later date, it is essential that service measures are implemented. The coffee machine must be maintained, installed, and cleaned before preparing any beverages.

a) Contact the Franke Service team for information regarding proper decommissioning and storage.

b) Have your coffee machine drained by your service technician.

c) Remedial maintenance may be required when commissioning the machine if it has been stored in excess of 6 months.

13.4 Transport and storage

Protect the machine from mechanical damage and adverse environmental conditions during transport and storage.

Protect the machine against the following:

- Vibrations
- Dust
- Sunlight
- Falling or tipping over
- Slipping during transport

– Frost in case the machine has not been drained and emptied completely

The following conditions must be fulfilled:

– Permissible storage temperatures if the machine is completely drained and emptied: 5-32 °C
– Relative humidity: Max. 80 %
– Permanent and sufficient stability and fixing
– The machine should be in an upright position
– The machine should be empty and the system drained
– The machine and loose parts should be packaged, preferably in their original packaging

13.5 Recommissioning after prolonged periods of storage or non-use



NOTICE

Deterioration in storage

Parts may no longer function as they should if they have been stored or unused for periods in excess of 6 months.

a) Contact your service technician for information regarding repairing and recommissioning your machine.

14 DISPOSAL OF PARTS

Disposal of consumables

- Beans, powder and coffee grounds can be composted.
- Observe the information on the label when disposing of any unused cleaning supplies.
- Dispose of the fluids from the cleaning container or the drip tray in the wastewater system.

Disposal of the machine and other devices

The appliance complies with European Directive 2012/19/EU regarding Waste Electrical and Electronic Equipment (WEEE) and must not be disposed of with household waste.



Dispose of electronic parts separately.



Dispose of plastic parts in accordance with their marking.



Two people are required for transporting the coffee machine.

15 TECHNICAL DATA

Device type	A600 (FCS4043)
Dimensions: Width/height/depth (mm)	340/540/600
Weight (kg)	38
Bean hopper capacity (kg)	0,6 or 1,2
Twin bean hopper capacity (kg)	2 x 0,6 or 2 x 1,2
Bean hopper capacity, one grinder (kg)	1,8
Powder hopper tall, capacity (kg)	1
Powder hopper low, capacity (kg)	0,6
Noise emission (dB(A))	< 70
Ambient temperature (°C)	10-40
Humidity (%)	Max. 80
Water tank (l)	4
External wastewater tank volume (l)	16
Grounds container capacity (with grounds ejection option)	60-110 cakes, depending on the grind quantity
Brew boiler	Volume (l): 0,9 Operating pressure (bar): 12
Hot water/steam boiler	Volume (l): 0,9 Operating pressure (bar): 3

15.1 Capacities in accordance with DIN 18873-2:2016-02

Hourly capacity	**Single preparation (cups per hour)**	**Double preparation (cups per hour)**
Espresso	150	194
Coffee/Café crème	100	121
Hot water (200 ml)	164	-
Cappuccino	98	160
Latte macchiato	102	155
Milk coffee	124	186
Chocolate	111	-

15.2 Electrical connection data

Voltage	**Main power connection**	**Power rating (max.)**	**Fuse**	**Frequency**
200 V	2LPE	4700 W	30 A	50-60 Hz
200 V	2LPE	2450 W	16 A	50-60 Hz
200 V	3LPE	6800 W	30 A	50-60 Hz
200–220 V	2LPE	4500-5300 W	30 A	60 Hz

Voltage	Main power connection	Power rating (max.)	Fuse	Frequency
220 V	1LNPE	2400 W	16 A	50 Hz
220–240 V	1LNPE	2100-2300 W	10 A	50-60 Hz
220–240 V	1LNPE	2400-2800 W	16 A	50-60 Hz
220–240 V	1LNPE	4400-5500 W	30 A	50-60 Hz
220–240 V	3LPE	5600-7900 W	30 A	50-60 Hz
380 V	3LNPE	6300 W	16 A	50-60 Hz
380–415 V	3LNPE	6300-7500 W	16 A	50-60 Hz

INDEX

Numeric

5-step method 11, 51

A

Ambient conditions 87

B

Bedienmodus
- Cash Register 28
- Non-self-service mode 80
- Quick Select 28
- Self-service 80

Bildschirm
- Cleaning 55
- Wipe protection 55

Bohnen
- Disposal 86

C

Cancel button 11
Capacities 87
Cleaning 52
Cleaning tablets 15
Credit Mode 29

D

Dashboard 11
Decommissioning 84
Determine water hardness 32
Dimension 30
Disposal 86
Drip grid 43
Drip grid extension 16
Drip tray 43

E

Elektronikteile
- Disposal 86

Error messages 80

F

Fehlerbehebung
- Machine error 80

Fehlermeldung
- Color code 14
- Depiction 14

G

Getränk
- Preparing 47, 48, 50

Grind coarseness 39
Grinder adjustment wrench 16

I

Intended use 6

K

Kaffeebohnen
- Filling 35

Kaffeemaschine
- Cleaning 52

Kaffeesatz
- Disposal 86

Kunststoffteile
- Disposal 86

L

Lime deposits 10

M

Manual set 15
Measuring cup 15
Medien
- Back up 77
- Loading 77

Milch
- Filling 37

Minimum clearances 31

O

Operator panel 43

P

PIN codes 58
Product quality 83

Pulver
Disposal 86

R

Reiniger für Milchsysteme
Cartridge 15
Dosing bottle 15
Reinigung
Drip grid 43
Drip tray 43
Reinigungsbehälter
Disposal of fluid 86
Reinigungsmittel
Disposal 86
Requirements 11

S

Safety 7
Spout 47, 48, 50
Start button 11
Symbole
Dashboard 11
Instructions 11
Software 11
Symbols 11

T

Tips 11
Transport 86
Tropfschale
Disposal of fluid 86
Troubleshooting 82
Type code 19, 20
Type plate 17

U

User manual 15

W

Wasseranschluss
Requirements 32
Wastewater tank (external) 87
Water quality 33
Water tank 87
Wipe protection 55

Original operating instructions • 20109362 • 03 • 3/13/2023



Franke Kaffeemaschinen AG
Franke-Str. 9
CH-4663 Aarburg
Switzerland
Tel. +41 62 787 31 31
www.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Deutschland
Tel.: +49 9346 9278 0
Fax: +49 9346 9278 100
www.franke.de

Franke Coffee Systems UK Limited
6A Handley Page Way,
Old Parkbury Lane,
Colney Street,
St Albans,
Hertfordshire, AL2 2DQ
England
Tel.: +44 1923 635700
Fax: +44 1923 635701
www.franke.com

Franke Coffee Systems Americas
800 Aviation Parkway
Smyrna, TN 37167
USA
Tel.: +1 615 462 4265
Fax: +1 615 462 4400
www.franke.com

coffee.franke.com