Model A8 / K8 / K10

Fresh On Demand Coffee Grinders

The A8, K8 & K10 grinders are designed to grind roasted coffee beans on demand, in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complimented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.



- Manual push button refill Precision dosing
- Adaptable for coffee cans
- Adjustable fork height
- Optional 0.55Kg Hopper







Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	7g Shot Times (sec)	Production	Motor HP/RPM/Watt	Grinding B l ades	Weight
A8	660mm	210mm	380mm	1.9 KG	2.5	16-18 Kg-hr	0.12/1350/420w	83mm	15.2kg
K8	660mm	210mm	380mm	1.9 KG	2.5	16-18 Kg-h	0.5/500/350w	83mm	15.2kg
K10	660mm	210mm	380mm	1.9 KG	1.6	16-18 Kg-h	0.12/600/275w	53mm conicas	17kg

Optional Extras

1. FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (foamed). The steam system automatically stops when the jug of milk has reached the required temperature thereby eliminating the manual element of milk frothing.

2. The Giant Filter Holder

The Fracino Giant Filter holder is an optional extra and produces sufficient coffee for 6 shots (48g) of espresso or 1 litre (approx.) of filter coffee for bulk brewing.







"Frankly the finest for cappuccino"









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











CON 2







CON 1

CON 1E

Fracino CONTEMPO

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

The standard Contempo model boasts an all-bright stainless steel finish that shines like polished chrome. It features coffee bean shapes in the cup warmer and drip tray, unique pyramid feet and a traditionally styled cup shield. The design of the machine reflects a modern interpretation of retro style that makes for a stunning yet timeless focal point in any café, bar or restaurant,

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

= Semi-Auto					
Model — = Automatic	CON 1 / CON 1E	CON 2 / CON 2E	CON 3 / CON 3E	CON 4E	
Groups	1	2	3	4	
Cups per hr = Cappuccino	120	240	360	480	
Espresso	200	400	600	800	
Height / with cup shield (mm)	480 / 575	480 / 575	480 / 575	480 / 575	
Width (mm)	375	580	785	1000	
Depth (mm)	500	500	500	500	
Weight	35 kg	55 kg	84 kg	94 kg	
Boiler Capacity	7 litres	14 litres	20 litres	25 litres	
Standard Element Rating Power Supply	2700 watts 13 amp	4000 watts 20 amp	7500 watts 30 amp	7500 watts 30 amp	
Alternative Element Rating(s) 4000 watts / 20 amp Power Supply		2850 watts / 13 amp 7500 watts / 30 amp	Single or 3 phase 9000 watts / 45 amp 3 phase	Single or 3 phase 9000 watts / 45 am 3 phase	
Hot Water per hour 30 litres		60/80 litres	100 litres	120 litres	
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Installation Requirements 15mm Cold Mains Water Supply with 3/4" Standard Washing Machine Stop Cock.

All machines come with one espresso tray. Additional units can be purchased separately.

Dual Fuel Option

The Fracino Contempo 1 and 2 groups are also available as a dual fuel option. The same great spec as our standard 1 and 2 group coffee machines but with the choice to use LPG, Butane or electricity they provide unrivalled flexibility and mobility whilst still retaining high volume output.



Dual Fuel power and output ratings

Gas Rating	5500 watts			
Electric Rating	350 watts supplied by 240v generator or 12v inverter			
Hot Water	30 litres			

Key Features

- Choose either gas, electricity or both.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- LPG or Butane fuelled burner equivalent to 4kw electrical power rating, fitted with piezo ignition, and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar with low flame adjustment which controls the gas burner. Note a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine.
- High groups to allow for large take-away and latté cups with 130mm clearance,

Key Features

- Top quality copper boiler heated by multiple looped element.
- Pressure controlled by a triple contact pressure switch.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- The pressure of water and steam is separately controlled by brass safety valves.
- High groups to accommodate large and take out cups. Standard clearance is 130mm and the high group (latte glass) option gives 150mm.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.

 Thermosyphonic circulation ensures the group

is kept constantly hot for perfect coffee making

- with temperature control on each group.
 Case, waste and cup tray are all made from stainless steel 304.
- Espresso tray for use with the high group feature ensuring a perfect espresso.

