

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.

- Micrometer regulation control
- 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 Blades	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.

Romano



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National Winner of Winners



V.2.0



Watch The Fracino Story Video



"Franky 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.





FR 1



FR 1E



FR 2



FR 2E



FR 3



FR 3E

fracino Romano

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

The Romano is a seriously stylish machine available with 1,2 or 3 coffee making groups, hot water outlets fitted with anti-splash nozzles and steam tubes for frothing milk.

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

It features an illuminated polished stainless steel back panel and highly polished stainless steel side panels. An exquisite granite effect has been applied to the base of the machine in midnight quartz and is complemented by the uniquely styled steam, water and filter holder handles. The touch pads and display are illuminated with blue led lights enhancing the look of the front panel and balancing the illumination of the back panel which can be branded to individual requirements.

Model	FR 1 / FR 1E	FR 2 / FR 2E	FR 3 / FR 3E
Groups	1	2	3
Cups per hr = Cappuccino / Espresso	120 / 200	240 / 400	360 / 600
Height (mm)	565	565	565
Width (mm)	535	800	1045
Depth (mm)	550	550	550
Weight	43 kg	61 kg	76 kg
Boiler Capacity	7 litres	14 litres	20 litres
Standard Element Rating Power Supply	2700 watts 13 amp	4000 watts 20 amp	7500 watts / 30 amp Single or 3 phase
Alternative Element Rating(s) Power Supply	4000 watts / 20 amp	2850 watts / 13 amp 7500 watts / 30 amp	9000 watts / 45 amp 3 phase
Hot Water per hour	30 litres	60/80 litres	100 litres
Installation Requirements	15mm Cold Water Supply with 3/4" Standard Washing Machine Stop Cock.		

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.
- Groups have a clearance of 110mm to allow for 12oz takeaway cups and 8oz latte glasses.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Thermosiphonic circulation ensures the group is kept constantly hot for perfect coffee making with temperature control on each group.
- Case, waste and cup tray are all made from stainless steel 304.
- Micro processor diagnostics provide statistics on the number of coffees produced through each group.

Electronic Control Features

Romanos allow for the following information to be accessed by utilising the keypad and/or the display panel.

- Number of drinks made from each button.
- Cumulative total of drinks made from each button.
- Litres of water used for each button.
- Low level water detection as protection for the element.
- The display can be set to show the name of the coffee bar or restaurant.
- There is a pre infusion function to create the perfect espresso drink.
- Water consumption for replacement of water filter.
- Alarm signal for boiler refilling time-out.
- Flow meter alarm.
- Automatic group cleaning cycle.
- Language options for the display are available in English, Italian, French and German

Romano



FR 2E