



K6 Series

Coffee Grinders

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



K6

F8 Series

Fresh On Demand

The F8 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.



F8

E6 Series

Essential On Demand

Designed for the speciality cafe and the most accomplished barista. Its features include a micrometric adjustment for precise dosing, multi language touch screen, automatic pre-selection of timed grinding, 2 working modes, refill button and an active password.



E6

Romano



Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
K6	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
F8 On Demand	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
E6 On Demand	635mm	215mm	400mm	1.7 KG	N/A	2.1	1325/730w	64mm flat

Under Grinder Knockout Drawer



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

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

FAST Froth System

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



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



V.3.3



How It's Made Video

"Frankly the finest for cappuccino"

Romano

Elegance and Quality

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

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

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

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



Auto Control Features

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

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

FR 2



FR 2E



FR 3E



Technical Specifications

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

Key Features

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