FRANKE

Feature overview
Franke A300 NM
NoMilk, 1 or 2 grinders, 1 or 2 powder hoppers, hot water spout, mains water connection, internal tank

Microprocessor-controlled fully automatic coffee machine with one or two precision grinders for the individual preparation of coffee and coffee specialties such as ristretto, espresso, and café crème. The single or twin powder hopper offers the option to prepare hot chocolate, milk drinks or mixed drinks, e.g. with chocolate powder and/or milk powder or two different types of chocolate. Dosed or non-dosed preparation of hot water is possible through a separate dispensing spout.

Technical data

Number of cups per hour*:

		1L N PE 220-240V 50/60Hz 2000-2400W10A			
		Single preparation:	Double preparation:		
Espresso		124	163		
Café Crème		80	92		
Hot water		96	-		
Hot water		(19 l/h)	-		
Hot chocolate		102	-		

Energy loss	KWh/24h	0,461	

Values determined in accordance with DIN 18873.

*All specified values are dependent on various factors, e.g. water supply and product temperature or the grind coarseness setting.

Electrical connections:	220-240 V, 1LNPE, 2000-2400W, 50-60Hz, 10Á (CH/GB/EU)
	100-127 V, 1LNPE, 1200-1500W, 60Hz, 10Á (USA/LATAM)
	100 V, 1LNPE, 1400W, 50-60Hz, 15Á (JP)

Net weight: up to 24 kg

Dimensions:
Width 270 mm   with mains water connection
Width 340 mm   with internal water tank
Height 465 mm   with small bean hoppers
Height 550 mm   with large bean hoppers
Depth 587mm

Mains water connection:
Cold water: G 3/8" external thread
Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)
With water filter: 80 to 600 kPa (0,8 to 6,0 bar)
Inlet hose: $\varnothing$ 8 x 1500 mm; union nut G3/8"
Alternative:
Internal water tank 4,8 l   Presence and Level monitoring.
                            Incl. filter cartridge

Wastewater connection:	Water drain:	Funnel trap ⌀ 50 mm, vented
	Waste-water hose:	⌀ 20 x 2000 mm
	Alternative:	
	Drip tray 2,0 l	removable with Level monitoring
Ingress protection:	No water protection:	IPX0
Noise emission:	Acoustic pressure:	< 70 dB (A)
Approvals: (FCS4060):	CE / CB / HACCP	

Version

Housing parts and product container are manufactured from low-maintenance plastic, the front door is made of aluminum and the drip plate is made of stainless steel. All safety-relevant components are certified by the respective testing authorities. Housing colours Black Line (high-gloss black) or Grey Line (anthracite/black).

Operator panel for Touch+Go Control

The entire operator guidance, settings and status function displays are shown on the 8" touch screen. Display of 6, 12 or 20 product buttons with photorealistic images of drinks per page, up to five pages. The "Size", "Flavor intensity" and "Bean selection" preselection buttons provide you with additional beverage options. Payment mode displays the product price and any credit. Events and information, e.g., the absence of coffee beans, are displayed in different colors or can be called up from the dashboard located behind the product level.

Grinder

One or two low-noise precision grinders with ceramic grinding discs and direct grinding function. Transparent bean hopper with 1x 500 g or 2x 250 g volume as small version or 1x 1100 g or 2x 550 g volume as large version. Optional the bean hopper can be locked using a cylinder lock. Possibility to adjust the grind coarseness. Monitoring for lack of beans with messages on the display and the drink preparation is blocked.

Powder hopper

Single or twin powder hopper for chocolate and/or milk powder, for example, with a hopper content of approx. 1x 500 g or 2x 500 g. Optional the powder hopper can be locked using a cylinder lock. In the event of a lack of powder or missing hopper, the message appears on the display and the drink preparation is blocked. The special mixer system with high-performance motor ensures the preparation of homogeneous chocolate and milk products, and also (in connection with coffee products) combinations thereof. A special mechanism prevents the formation of tunnels in the powder stored in the hopper. The finished beverage is dispensed via the coffee spout as a single product.

Brewing system

The brewing system with a plastic brewing unit that features a fill level of up to 22 g and pre-brewing function is, when equipped with a corresponding brewing insert, suitable for the preparation of classic espresso, café crème, and other specialty coffees. Pressing a product button triggers the respective fresh grinding of the coffee beans and uses the patented, energy-efficient heating element to start heating the brewing water to the brewing water temperature that is programmed individually for each product. This means that energy consumption is considerably reduced, particularly during breaks in preparation. The products can be prepared at individual brewing water temperatures. Specialty coffees can be prepared in single or double cups, fresh and according to demand. After brewing, the dry coffee grounds are collected in the integrated grounds drawer (up to 25 portions). The drawer is easily emptied via the direct, separate access on the front of the machine. Monitoring for overfilling. Optional coffee grounds chute for disposal of coffee grounds directly into a waste container installed under the counter (not in combination with removeable drip tray 2,0 l). Tool-free brewing unit removal, e.g. for cleaning, with presence monitoring.

Coffee spout

Fixed outlet with a height of 175 mm or 105 mm with fold-down cup balcony for the use of all common cups and drinking vessels up to a maximum height of 175 mm. In addition to the single product output, for which the supplied single outlet can be plugged in, the double outlet also allows the simultaneous purchase of 2 coffee specialties such as classic espresso or café cream. LED lighting for the output area during product output.

Customer setting

The user can view/hide, move or copy products directly using the touch screen. The product settings are saved via the USB interface. Access authorization can be defined individually and secured with a PIN code. Programmable switch-on and switch-off times with a timer for maximum energy efficiency and minimum current consumption in stand-by mode. Energy Safe mode for programming switch-off times in order to control the heating more efficiently.

Accounting systems

** VIP interface with MDB interface for connecting to common card-reading systems. Internal counter per product and total preparations. Up to four price lists can be programmed (1 x cash, 3 x credit). SD card reader and optional IrDA interface (Infrared for a customer's own reader) for reading the counter values. Data export option in .csv format via USB interface. EVA-DTS standard for data transmission. Data backup in the VIP interface.

Optional payment casing:
- AC125CL card reader*   Add-on housing**
- smartSCHANK   Add-on unit (aluminum housing)

* Reading unit provided by the customer.

Cleaning system

The integrated, automatic rinsing and cleaning program for the entire preparation area makes caring for the device easy. The special system cleaner (free of both DDAC and BAC) ensures maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of all manual cleaning steps on the touch screen, e.g. the dosing of cleaners for the cleaning process. Pogrammable starting time for rinsing of the coffee spout, e.g. directly after each product preparation or three minutes after the last preparation. LED lighting for the dispensing area while the cleaning process is running.

Descaling System

The integrated, automatic descaling system makes caring for the machine easy with a run-through time of only around 20 minutes. The special system descaler (free of both DDAC and BAC) ensures the maximum descaling effect for the water-carrying components, optimum hygiene and uniform product quality. The descaler is dosed automatically via the built-in 400 ml descaling cartridge with fill level sensor using an RFID chip. The machine is automatically descaled after 14 operating days in conjunction with the daily cleaning process. This considerably reduces the time spent on descaling.

Options

- Coffee Caddy   Transport carriage for mobile coffee machine insert
- Digital services (IoT)   Internet access via smartphone, tablet, laptop, or PC to machine sales, counter values, error messages, and product purchases at all machine locations. Evaluation option for the current month. Option to monitor and set machine data via the Cloud, as well as Information regarding the machine status, cleaning intervals, and pending maintenance schedules. This makes it possible to ensure a permanently high quality standard in terms of product preparation and to avoid periods of downtime that are associated with a loss of sales

Manufacturer   Franke Kaffeemaschinen AG (ISO9001, ISO14001, ISO45001 certified)