

# Model F4 / T/ KENIA-TRON

## Coffee Grinders

These models are good value grinders, providing well ground coffee in sufficient quantity for the normal coffee bar or restaurant. They are manufactured from polished stainless steel and have adjustable grinder blades and portion control. Coffee is dispensed into the filter holder with a flick lever mechanism. The models B and T are manually controlled, The Kenia-tron has a powerful silenced motor – which, combined with the touch sensitive selector screen provides a high quality medium duty grinder. Designed to Perform.



# BAMBINO



## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
<b>F4 On Demand</b>	430mm	194mm	308mm	500g	N/A	3.5	1400/300w	58mm flat
<b>T</b>	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
<b>KENIA-TRON</b>	510mm	210mm	380mm	1 KG	N/A	2.5	1300/356w	60mm flat

## Under Grinder Knockout Drawer



Model	Height	Width	Depth
<b>Under Grinder</b>	80mm	250mm	430mm

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

## Fracino Cups and Saucers

Fracino branded espresso and cappuccino cups and saucers for the perfect drink. Sold in boxes of 6 of each. Various sizes available.



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# fracino BAMBINO

## Innovation and Quality

The Bambino is a top quality 1 or 2 group espresso coffee machine with semi-automatic or electronic options and is exceptional value for money. It provides an excellent opportunity for bespoke branding, from the UK's only manufacturer of espresso and cappuccino coffee machines.

The Bambino benefits from all the top-class skills, innovative design and state of the art production methods that this world-renowned manufacturer has to offer. Coupled with a Model B, T or Kenia-tron grinder and the economy knock-out drawer, the Bambino will make a stunning addition to any bar, restaurant or coffee shop for a surprisingly low level of investment.

They are available with 1 and 2 groups for making coffee and each machine has a hot water facility and steam tube for frothing and steaming 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 Bambino machines are operated by a rocker switch, 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. All working surfaces, steam and hot water tubes are made in 304 stainless steel with Zintec powder coated side panels in a metallic anthracite finish. The beautiful Luxury edition features white finish side panels.

The beautiful Luxury edition features white finish side panels, two steam valves, barista lighting to the coffee preparation area and two fold-away espresso trays.



# BAMBINO



## Key Features

- Both 1 & 2 group models require only a standard 240v 13 amp power supply.
- 2 group models have 120 mm group height clearance to accommodate taller or take-out cups. 1 group models have standard 110mm clearance.
- Rotary solid brass valves for the steam and hot water dispense.
- Thermosyphonic heat exchangers within the boiler ensure that each group is kept constantly hot for perfect and consistent coffee extraction.
- Front, Upper and Rear Panels are all made from highly polished stainless steel 304 for easy cleaning and to ensure durable working surfaces. Easy clean stainless steel steam tube.
- Optional ESE pod and capsule adaptor available on request.
- Automatic group cleaning cycle on 2 group Electronic model.

## Luxury Edition (BAM2E-3V-IVORI) features:

- Two fold-away espresso trays.
- Two steam and one hot water valves. Handles with chrome finish caps.
- Chrome finish to feet.
- White side panels and bespoke design pressure gauge.
- Rear oval 3D logo panel - which can be personalised to bespoke order.
- Barista Lighting – powerful cool white LED illumination of the coffee preparation area



## Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Hot Water Per Hour
BAM1	1	120/200	535	380	500	35	4 Litres	2.7kw/13Amp	20L
BAM1E	1	120/200	535	380	500	35	4 Litres	2.7kw/13Amp	20L
BAM2	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L
BAM2E	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L
BAM2E-3V-IVORI	2	240/400	535	580	500	55	10 Litres	2.8kw/13Amp	40/50L

Size includes Cup Shield.





# F6 Auto / F6 OD

## Powerful Commercial Range

This powerful model range has the capability to operate continuously in venues of high demand and features either an integrated, large capacity dispenser with automatic grind operation or as an On-Demand version. The On Demand models feature a modern LED selection panel which allows the user to quickly select the chosen grind volume from up to 3 different settings plus manual override, adjust pre-set grind times and monitor the digital counter. They also feature micrometric, stepless-grind adjustment for precision control of the grind setting, an integrated filter holder support to allow hands-free operation and LED illumination at the filter holder docking station. F6 Auto available in Chrome. F6 OD available in Black, Silver and Chrome.



F6 Auto



F6 OD

# Iconic-tron

## 45dB Silent Grinders

The striking Iconic-tron range take style and silence to new levels of sophistication and superiority. Equipped with the latest technology in noise-suppression and grind temperature. At only 45dB in operation, the powerful digital motor ensures perfect results, whilst the blue LED touch-screen keypad offers simple user interaction and an integral espresso shot timer. Available in Black, White and Red finishes.



Iconic-tron

## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
<b>F6 Auto</b>	600mm	230mm	370mm	1.4 KG	300g	N/A	1400/340w	65mm flat
<b>F6 On Demand</b>	550mm	194mm	308mm	1 KG	N/A	3	1400/480w	65mm flat
<b>Iconic-tron</b>	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	65mm flat

## Under Grinder Knockout Drawer



Model	Height	Width	Depth
<b>Under Grinder</b>	80mm	250mm	430mm

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.



CONTEMPORARY



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## Innovation and Luxury

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 and world class engineering to ensure the latest production methods and state of the art technology are combined in this powerful product range.

The standard Contempo model boasts a stainless steel finish that shines like polished chrome. The design of the machine reflects a modern interpretation of 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 and each machine has a hot water facility and steam tube for frothing and steaming 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 plunger 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.

### Dual Fuel Option

The Fracino Contempo 1,2 and 3 groups are also available as a dual fuel option with the same great spec as our standard 1,2 and 3 group coffee machines. With the choice to use LPG, Butane or electricity, they provide unrivalled flexibility and mobility whilst still retaining a high volume output. Our dual fuel machines have the highest powered LPG system in the world, providing unrivalled output of coffee, hot water and steam. For further information please refer to The Dual Fuel Brochure.



CONTEMPO



## 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.
- Standard clearance is 125mm. A raised group option is available at 150mm.
- Hot water and steam are released by rotating the valve handles on the solid brass valves. Flick lever operation valve handles are available as an option
- 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.
- Espresso tray and cup shield as standard on all machines.
- Easy clean stainless steel steam tubes.
- Automatic group cleaning cycle featured on 2 & 3 group electronic machines.



### 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
<b>CON1</b>	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
<b>CON1E</b>	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
<b>CON2</b>	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
<b>CON2E</b>	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
<b>CON3</b>	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
<b>CON3E</b>	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
<b>CON4E</b>	4	480/800	575*	1000	500	94	25 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	120L

\*Size includes Cup Shield.  
All machines come with one espresso tray. Additional units can be purchased separately.



## Retro Technical Specifications

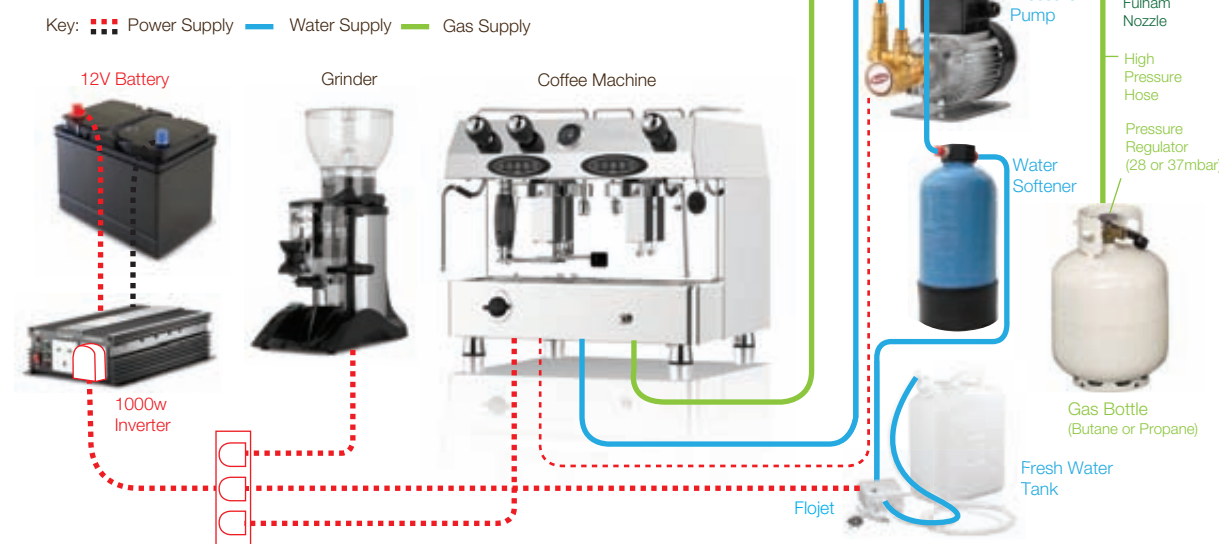
Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Gas Rating	Electric Rating	Element Rating
<b>FCL1 LPG</b>	1	100	830*	375	500	35	7 Litres	2600 watts	50 watts	2.7kw
<b>FCL2 LPG</b>	2	200	830*	580	500	55	14 Litres	5500 watts	50 watts	2.85kw
<b>FCL3 LPG</b>	3	300	830*	785	500	75	20 Litres	7000 watts	50 watts	4kw (20amp)

\* Size from the bottom of the machine to top of the lever.

## Contempo Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Gas Rating	Electric Rating	Element Rating
<b>CON1 LPG Semi</b>	1	120/200	575	375	500	35	7 Litres	2600 watts	350 watts	2.7kw
<b>CON1E LPG Auto</b>	1	120/200	575	375	500	35	7 Litres	2600 watts	350 watts	2.7kw
<b>CON2 LPG Semi</b>	2	200/400	575	580	500	55	14 Litres	5000 watts	350 watts	2.85kw
<b>CON2E LPG Auto</b>	2	240/400	575	580	500	55	14 Litres	5000 watts	350 watts	2.85kw
<b>CON3 LPG Semi</b>	3	360/600	575	785	500	75	20 Litres	7000 watts	350 watts	4kw (20amp)
<b>CON3E LPG Auto</b>	3	360/600	575	785	500	75	20 Litres	7000 watts	350 watts	4kw (20amp)

## Gas Machine Requirements



\* Note: the installed gas supply system must comply with the Gas Safety Regulations and be certified by a COMCAT registered engineer.

# DUAL FUEL



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V.2.5



ISO 9001 Certification



# Fracino DUALFUEL

## Espresso on the go

The Fracino 1,2 & 3 group Contempo and Retro coffee machines are also available as a dual fuel option. With the same great specification as our standard 1,2 & 3 group machines, but with the option to use LPG, Butane or electricity, they provide unrivalled flexibility and mobility whilst still retaining high volume output. These machines are ideal for mobile catering units and 'espresso on the go.'

The high powered gas burners for these machines provide the equivalent power of their electric counterparts, ensuring that there will be no loss of steam pressure during busy serving periods. Fracino are proud to claim that their gas machines are the most powerful in the world.

During Gas operation, the control systems and rotary pump, where fitted, require a 240v electricity supply at up to 350w. This low power requirement can be easily provided by a 12v gel battery and 12v-240v Inverter to enable fully 'off-grid' mobile operation. A pressurised water supply is required by all models in the range. We recommend the use of the FloJet pump system when the equipment is to be connected to portable water containers.



FCL2 LPG



FCL3 LPG



FCL1 LPG

### Key Features

- Unique dual spring high pressure lever group, delivering 9bar pressure.
- Compact design.
- Large capacity top quality copper boiler, heated by a multiple looped element or by gas.
- Pressure controlled by a triple contact pressure switch (electric machine only).
- Brass-bodied, smooth-action lever group with stainless steel shower plate.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- LPG or Butane fuelled heater system, fitted with electronic ignition and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar, with a flame adjustment which controls the gas burner. Please note: a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine (dual fuel gas machine only).
- Retro Deluxe versions available - fitted with Real Wood handles

## CONTEMPO



CON1 LPG



CON1E LPG



CON2 LPG



CON2E LPG



CON3 LPG



CON3E LPG

### Key Features

- Top quality copper boiler heated by multiple looped element or by gas.
- 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.
- 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.
- Operates on gas & 12v battery or mains electricity.
- High groups to accommodate large takeaway cups and latte glasses, with clearance of 132mm.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- LPG or Butane fuelled heater system, fitted with electronic ignition and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar, with a flame adjustment which controls the gas burner. Please note: a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine.

# DUALFUEL



# F6 Auto / F6 OD

## Powerful Commercial Range

This powerful model range has the capability to operate continuously in venues of high demand and features either an integrated, large capacity dispenser with automatic grind operation or as an On-Demand version. The On Demand models feature a modern LED selection panel which allows the user to quickly select the chosen grind volume from up to 3 different settings plus manual override, adjust pre-set grind times and monitor the digital counter. They also feature micrometric, stepless-grind adjustment for precision control of the grind setting, an integrated filter holder support to allow hands-free operation and LED illumination at the filter holder docking station. F6 Auto available in Chrome. F6 OD available in Black, Silver and Chrome.



F6 Auto



F6 OD



Luxomatic

# Luxomatic

## 55dB Silent Grinders

The near silent 55dB operation ensures that they never intrude in a quiet location. Equipped with the most sophisticated sound proofing technology. The Luxomatic features touchscreen, on-demand grind operation. The smart LED keypad allows the user to programme grind time for single or double espresso shot or constant operation. Colour options available are White or Silver

## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
<b>F6 Auto</b>	600mm	230mm	370mm	1.4 KG	300g	N/A	1400/340w	65mm flat
<b>F6 On Demand</b>	550mm	194mm	308mm	1 KG	N/A	3	1400/480w	65mm flat
<b>Luxomatic</b>	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	60mm flat

## Under Grinder Knockout Drawer



Model	Height	Width	Depth
<b>Under Grinder</b>	80mm	250mm	430mm

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.



# PID

Proportional Integral Derivative



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# PID

Proportional Integral Derivative

## Coffee with Control

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production methods, P.I.D. is a genuine marriage between style and control. The P.I.D. is a seriously stylish machine available with 2 or 3 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 P.I.D. elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

The P.I.D. is available in a choice of gloss white, burgundy, black and stainless steel featuring an illuminated back panel. 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.



## Control Features

The Fracino P.I.D. offers an array of control and diagnostic features, allowing the user to adjust and fine tune various elements 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.

- Each group has an independent boiler for optimum temperature control - settable between 80-115°C - for example, the user can set one group to 89°C and another to 92°C, whilst still maintaining the standard boiler for water and steam.
- Group Boiler Temperatures accurate to +/-1°C.
- Programmable pre-infusion times.
- Electronic hot water valve with programmable dispensing time - mixed hot water - temperature of water can be changed.
- Programmable shot volumes and built in shot timer.
- LCD display shows current group temperatures, steam boiler temperature, time, machine status /diagnostics.
- Drinks counter - user can view the number of drinks made by each group.
- Service timer - can program number of shots before service is required. When reached, a warning message appears in LCD.
- Water volume usage - can view amount of water used.
- Water filter - can program the amount of water used before filter needs replacing - a warning message appears in LCD.
- Latte and cappuccino foam consistency adjustment and programmable milk temperature - when equipment is fitted with (optional) FAST Steam System Upgrade.
- Can change the colour of the LCD if required. 5 colours: Dark Blue, Light Blue, Green, Red and Purple.
- Can change language of LCD - English, French, German, Italian and Spanish.



PID2

## Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	3 Phase Rating	Hot Water Per Hour
<b>PID2</b>	2	240/400	565	800	550	70	14 Litres 2 x 0.3L	6.2kw/30Amp	N/A	60/80L
<b>PID3</b>	3	360/600	565	1045	550	90	20 Litres 3 x 0.3L	8.5kw 230v 40amp (to order only)	11kw/16Amp per phase	100L

## Key Features

- Top quality copper boiler heated by multiple looped element.
- Independent group boilers - nickel plated brass.
- 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 110mm to allow for takeaway cups and 8oz latte glasses.
- Case, waste and cup tray are all made from stainless steel 304.
- Automatic on/off timer - the machine can be set to turn on and off at set times.
- F.A.S.T steam system (optional) which can be used at the same time as the groups.
- Manual steam valves for precise steam control at the same time as the groups. Touch button hot water dispenser.
- Dual pressure gauge showing water and steam pressure.
- Easy clean stainless steel steam tube.
- Automatic group cleaning cycle.



PID3



### Illuminated rear oval

Illuminated rear oval panel allows bespoke branding.



### Under Grinder Knockout Drawer



Model	Height	Width	Depth
<b>Under Grinder</b>	80mm	250mm	430mm

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



# Romano-R

## F6 Auto / F6 OD

### Powerful Commercial Range

This powerful model range has the capability to operate continuously in venues of high demand and features either an integrated, large capacity dispenser with automatic grind operation or as an On-Demand version. The On Demand models feature a modern LED selection panel which allows the user to quickly select the chosen grind volume from up to 3 different settings plus manual override, adjust pre-set grind times and monitor the digital counter. They also feature micrometric, stepless-grind adjustment for precision control of the grind setting, an integrated filter holder support to allow hands-free operation and LED illumination at the filter holder docking station. F6 Auto available in Chrome. F6 OD available in Black, Silver and Chrome.



F6 OD



## Luxomatic

### 55dB Silent Grinders

The near silent 55dB operation ensures that they never intrude in a quiet location. Equipped with the most sophisticated sound proofing technology. The Luxomatic features touchscreen, on-demand grind operation. The smart LED keypad allows the user to programme grind time for single or double espresso shot or constant operation. Colour options available are White or Silver.



## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
<b>F6 Auto</b>	600mm	230mm	370mm	1.4 KG	300g	N/A	1400/340w	65mm flat
<b>F6 On Demand</b>	550mm	194mm	308mm	1 KG	N/A	3	1400/480w	65mm flat
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# Romano-R

## Elegance and Quality

Benefitting from Fracino's in-house research and development programme, world class engineering skills and state of the art production methods, the Romano is the perfect fusion of style and technology.

The Romano features strikingly contemporary design and is available in 2 and 3 Group versions. Each model has two steam and one hot water valves to ensure it performs capably in the busiest of venues.

Every Romano boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning new look, to create the ultimate bar furniture. Predominant use of premium quality stainless steel 304 throughout ensures a durable and robust construction, so that the owner enjoys a long and satisfying user experience.

The Romano design elegantly combines classic curves and state of the art digital "touch" technology with contemporary materials and close attention to detail - ensuring a truly outstanding finish. Bespoke colour finishes are also available to order.

The Romano features an illuminated curved back panel and LED edge lighting to the side panels, and is complemented by the uniquely styled steam, water and filter holder handles in real wood. The illuminated Fracino logo in the back panel can be branded to individual requirements.

The Electronically controlled models feature a modern full width touch panel with four accurately pre-programmed, volumetric coffee measures and an override option for each group.

### Key Features

- High quality, large capacity, copper boiler heated by multi-looped powerful element.
- Pressure controlled by a triple contact pressure switch for reliable and low maintenance operation. 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.



FR 2E-R

FR 2E-R

- Chrome-plated Brass group with stainless steel shower plate, whilst thermosiphonic circulation ensures the group is kept constantly hot for perfect coffee making, with manual temperature control possible for each group.
- Easy clean stainless steel steam tubes.
- Automatic group cleaning cycle programme.

### Colours Available



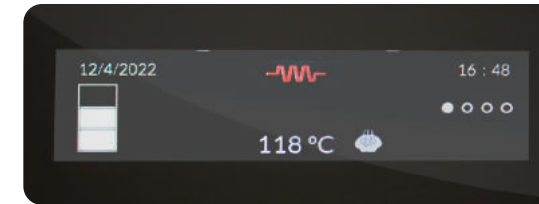
### LED & Wood

LED panel edge lighting enhances the visual styling and barista lighting to illuminate the work station zone in low-light venues.

Steam is released by rotating the real wood valve handles with embossed alloy caps on the solid brass self-adjusting valves

### Technical Specifications

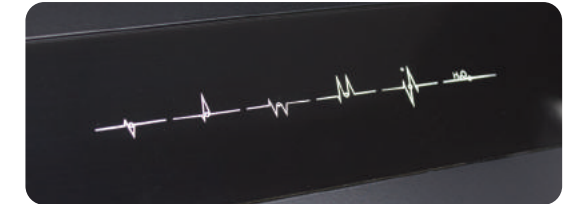
Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Alternative Element Rating	Hot Water Per Hour
FR 2E-R	2	240/400	565	800	550	70	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
FR 3E-R	3	360/600	565	1045	550	90	20 Litres	7.5kw/30Amp	single or 3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



### Colour LED display

Colour LED display screen indicates drink selection made, shot time & volume dispensed, programme status.

Digital programme provides pre-programmed time 'on & off' daily, adjustment of the display language, beverages served counter, volumetric programme settings.



### Electronic Touch Pad

Full width Electronic Touch Pad, featuring a unique design for individual drink selection and multiple volume options for Hot Water dispense



FR 3E-R





# RETRO



# Retro

## EVOKING THE STYLISH 50'S

Retro, the latest innovation from award-winning Fracino, reflects the company's upbeat developments. A stylish 1,2 and 3 group espresso machine reminiscent of the swinging era of the 1950's coffee bar.

Manufactured entirely in highly polished stainless steel and constructed using the finest quality components, this 'step back in time' machine is in tune with modern safety standards and is extremely user friendly. Available as electric or gas powered – for espresso on the move.

## Key Features

- Unique dual spring high pressure lever group delivering 9 BAR.
- Compact design.
- Large capacity top quality copper boiler heated by a multiple looped element.
- Pressure controlled by a triple contact pressure switch (electric machine only).
- Brass-bodied, smooth-action lever group with stainless steel shower plate.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- Easy clean steam tubes.
- Group Clearance 130mm.
- Deluxe FCL1, FCL2 & FCL3 versions available - fitted with Real Wood handles

## Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Electric Rating	Element Rating
FCL1	1	100	830	375	500	35	7 Litres	240v/13amp	2.7kw
FCL2	2	200	830	580	500	55	14 Litres	240v/20amp	4kw
FCL3	3	300	830	785	500	75	20 Litres	240v/30amp	7.5kw



Cover image features the Retro 2 group Deluxe (FCL2-DELUXE)



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ISO 9001 Certification



V.2.4





## Tranquilo-tron

The Tranquilo-tron is programmed to automatically grind the coffee beans on demand directly into the filter holder - with single and double shot quantities or individual selection available.



● Tranquilo-tron

## Model T

Easily adjusted grinder burrs and integrated dispenser hopper for the ground coffee ensure simple, consistent operation and accurate portion control. Coffee is dispensed into the filter holder using the flick lever mechanism.



● Model T

## F4 OD

The F4 series models are manufactured from die-cast aluminium and finished in black, silver or polished chrome. Available as an On-Demand grinder, with a digital display allowing easy grind dose selection and adjustment.



● F4 OD Chrome

## Kenia-tron

The Kenia-tron is the perfect balance between performance and budget. A cost-effective, but powerful grinder, it also features a stylish touchscreen selector pad with blue LEDs for single, double or individual timed 'on demand' grind dose operation.



● Kenia-tron

# MANUAL FILL MACHINES



## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
Tranquilo-tron	410mm	170mm	340mm	500g	N/A	4.5	1300/270w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
F4 On Demand	430mm	194mm	308mm	500g	N/A	3.5	1400/300w	58mm flat
Kenia-tron	510mm	210mm	380mm	1 KG	N/A	2.8	1300/365w	60mm flat

## Under Grinder Knockout Drawer



Model	Height	Width	Depth
Under Grinder	80mm	250mm	430mm

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

## Fracino Cups and Saucers

Fracino branded espresso and cappuccino cups and saucers for the perfect drink. Sold in boxes of 6 of each. Various sizes available.



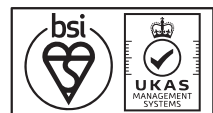
## Pod & Capsule Adaptor

Sizes compatible with most brands - single and double shot.



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# MANUAL FILL MACHINES

## Perfect Partners for Small Venues

Fracino presents the Little Gem, Heavenly, Cherub and Classico ranges. These contemporary, compact, manual fill machines are particularly relevant in venues where space is at a premium or plumbed water is not available. Dynamic and sleek, they are the latest low volume professional/semi-professional coffee machines and are reliable, durable and user friendly.

Suitable for ground coffee, pods or capsules, the stylish machines are ideal for sites requiring between 50 and 70 coffees daily – revolutionising the espresso experience in offices, hairdressing salons, boutiques, pubs, bars and the home.

With the facility to make two drinks and steam milk simultaneously, these unique machines feature a high-powered element and a full sized commercial group, ensuring production of the finest coffee.

Contemporarily and classically styled to suit all venues, Fracino's Manual Fill range features a hot water outlet on all models for making tea or hot chocolate.



HEA 1



LG 1

## Key Features

- Classic and contemporary designs to suit all venues.
- Manual fill professional/semi-professional, one group machine for the home, office and low volume outlet, serving approximately 50 (Heavenly, Cherub and Classico) to 70 (Little Gem) coffees daily.
- Will prepare two drinks and steam milk simultaneously.
- Full size, thermosiphonic, brass bodied coffee making group ensuring consistent temperature and smooth extraction.
- Top quality copper boiler, heated by a multiple looped element, with electronic water level control.
- Optional pod and capsule adaptor available on request.
- No installation requirements other than a 13 amp socket.
- Low level warning light on the front panel of the Little Gem indicates when the water tank needs filling. Audible warning on Cherub, Heavenly and Classico.
- Power shut off feature to protect the element should the boiler water level drop.
- The pressure of water and steam is separately controlled by a double pole pressure switch and brass safety valve.
- Cherub available with polished stainless steel sides, optional extra.
- Group Clearances: Little Gem 110mm, Cherub and Classico 85mm, Heavenly 85mm.
- Easy clean, stainless steel steam tube.
- Large 3 litres capacity cold water reservoir



LG 1E



CHE 1



CLAS 1

## Technical Specifications

Model	Groups	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating
Little Gem - LG1E	1	480	380	500	28	4 Litres	2.7kw/13Amp
Little Gem - LG1	1	480	380	500	28	4 Litres	2.7kw/13Amp
Heavenly - HEA1	1	420	380	520	18	2.3 Litres	2.85kw/13Amp
Cherub - CHE1	1	380	360	460	18	2.3 Litres	2.85kw/13Amp
Classico - CLASSICO-DELUXE	1	380	360	460	18	2.3 Litres	2.85kw/13Amp





## F2 Series

The compact F2 series models are manufactured from high quality, die-cast aluminium and finished in black, silver or polished chrome.

The F2 grinder is an On Demand type, grinding coffee freshly when required, designed to perfectly complement our Piccino domestic espresso machines for home use, or for low volume specialty coffees. The adjustable timer allows easy programming of the pre-set grind time and single or double espresso grind selection. F2 On Demand available in Black, Silver and Chrome.

### Under Grinder Knockout Drawer



# Piccino

### Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Voltage/Watt	Grinding Blades
<b>F2</b>	382mm	152mm	250mm	250g	240v/150w	50mm flat
<b>Under Grinder</b>	62mm	165mm	270mm			

## Piccino Optional Extras

These and many other optional extras are available to purchase through our website:- [www.Fracino4u.Com](http://www.Fracino4u.Com)



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## Come Home to Real Coffee

Fracino is the UK's only manufacturer of traditional espresso and cappuccino coffee machines. Our coffee machines are used to serve great coffees in coffee shops, restaurants, hotels and snack bars around the world.

The PICCINO espresso coffee machine brings the experience and taste of real coffee into your home with a stylish and easy to use espresso coffee machine.

The PICCINO is compact and sturdy – a brilliantly manufactured coffee machine, incorporating all the engineering skills and expertise behind the Fracino brand. Installation is quick and easy, and its construction using stainless steel will enable you to use it for many years to come.

It will make two coffees at the same time and has the ability to froth milk and make coffee simultaneously. The PICCINO is one of the fastest coffee machines for the home market.

### Technical Specifications

Model	Groups	Cups Per Day	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Group Boiler Capacity	Steam Boiler Capacity	Element Rating	Water Tank Capacity
PICCINO	1	40	370	250	315	15	300ml	300ml	2.2kw	3L
PICCINO-E	1	40	370	250	315	15	300ml	300ml	2.2kw	3L
PICCINO PID	1	40	370	250	315	15	300ml	300ml	2.2kw	3L

### Key Features

- Authentic professional brass group for the real coffee shop experience.
- Professional brass steam valve with stainless steel steam tube.
- Semi automatic, with professional brass filter holder and 58mm filter.
- Electronic (Piccino-E) for adjustable pre-programmed espresso shot. Single or double volume.
- P.I.D. models feature a touch screen display to allow individually adjustable coffee extraction temperature control as an addition to the features of the Piccino-E
- 15 bar vibratory pump.
- Compact and easy to use.
- Quality built with Stainless Steel and Zintec construction.
- Pressure gauge showing steam pressure.
- Makes up to two coffees at a time and steams milk simultaneously. No plumbing required.
- Low maintenance.
- Colours – black and polished stainless steel.
- Can be colour co-ordinated to match your home requirements - available by special order.
- Instruction manual included.
- Made in Great Britain.





## Deli

### Coffee Grinders

The Deli grinders are suitable for grinding all blends of coffee to be retailed by the bag and are available in three different sizes dependent on usage and volume. All models are suitable for espresso through to filter grind. The low volume deli grinder will grind 4 – 6 kilos per hour with a maximum running time of 20 minutes. The medium volume deli grinder will grind 6 – 10 kilos per hour with a maximum running time of 30 minutes. The high volume deli grinder is made entirely from stainless steel and has a unique vibration mechanism to ensure coffee settles into the bag. It will dispense between 10 and 15 kilos per hour with a maximum running time of 30 minutes.



● Deli Low Volume

● Deli Medium Volume



● Deli High Volume

## Dispensers

### Pre-Ground Coffee and Chocolate

The free standing and wall mounted dispensers have adjustable portion control for pre-ground coffee. Fracino's unique free standing chocolate dispenser is designed to accurately and efficiently measure directly into the cup or glass. The stand is made from highly polished stainless steel and the dispenser has a stylish chrome finish.



● Wall Mounted Dispenser

● Free Standing Dispenser

● Chocolate Dispenser

## Filtercaf

### Coffee Grinders

This is a unique coffee grinder for connoisseurs wishing to serve the freshest filter or cafetière coffee. It is fully programmable, with four different options for timed dispense quantities with a manual button for on-demand grinding and adjustable grinder blades. There is a support band for filter pans and it can be used with different sized cafetières.



● Filtercaf

## Ground to Perfection

The extensive range of Fracino grinders ensures that every freshly ground coffee requirement can be met, from the finest creamy espresso to the cafetière, from the filter coffee to the connoisseur blend and from the café and restaurant environment to the delicatessen. All Fracino grinders are manufactured from the highest quality materials, to exacting standards, enabling optimum grinding for any coffee type or location.

### Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
F2	382mm	152mm	250mm	250g	N/A	7	1400/150w	50mm flat
Tranquilo Dispenser	410mm	170mm	340mm	500g	300g	N/A	1300/270w	60mm flat
Tranquilo-tron on Demand	410mm	170mm	340mm	500g	N/A	4.5	1300/270w	60mm flat
B	470mm	210mm	380mm	1 KG	300g	N/A	1300/275w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
Marfil INOX Classic	600mm	210mm	380mm	2 KG	600g	N/A	1300/365w	60mm flat
Kenia-tron On Demand	510mm	210mm	380mm	1 KG	N/A	2.8	1300/365w	60mm flat
F4 Auto	430mm	194mm	308mm	500g	200g	N/A	1400/300w	58mm flat
F4 On Demand	430mm	194mm	308mm	500g	N/A	3.5	1400/300w	58mm flat
Iconic-tron	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	65mm flat
Luxo	625mm	285mm	405mm	1 KG	600g	N/A	1300/500w	60mm flat
Luxomatic	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	60mm flat
F6 Auto	600mm	230mm	370mm	1.4 KG	300g	N/A	1400/340w	65mm flat
F6 On Demand	550mm	194mm	308mm	1 KG	N/A	3	1400/480w	65mm flat
Filtercaf	445mm	205mm	370mm	1-2 KG	4 timed shots	N/A	1300/356w	60mm flat
Deli Grinder Low Volume	600mm	210mm	380mm	2 KG	3 KG p/day	N/A	1300/365w	60mm flat
Deli Grinder Medium Volume	700mm	210mm	380mm	2 KG	10 KG p/day	N/A	1300/680w	65mm flat
Deli Grinder High Volume	605mm	210mm	250mm	500g	20 KG p/day	N/A	1300/980w	65mm flat
Wall Mounted Coffee Dispenser	345mm	145mm	185mm	N/A	600g	N/A	N/A	N/A
Free Standing Coffee Dispenser	345mm	145mm	310mm	N/A	600g	N/A	N/A	N/A
Chocolate Dispenser	515mm	190mm	245mm	N/A	600g	N/A	N/A	N/A

# Grinders



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# Fracino Grinders

## F2 Series

### Domestic or Specialty Coffees use

The compact F2 series models are manufactured from high quality, die-cast aluminium and finished in black, silver or polished chrome. The F2 grinder is an On Demand type, grinding coffee freshly when required, designed to perfectly complement our Piccino domestic espresso machines for home use, or for low volume specialty coffees. The adjustable timer allows easy programming of the pre-set grind time and single or double espresso grind selection. F2 On Demand available in Black, Silver and Chrome.



● F2 OD Black

● F2 OD Chrome



● F2 OD Silver

## Marfil

### Premium Coffee Grinder

The Marfil grinder features an attractive design style, finished in contrasting black polycarbonate and polished stainless steel. The powerful motor is designed to quickly grind coffee, with simple adjustment of the grind settings, to suit a wide range of venues. The integrated dispenser features automatic grind operation to ensure that it remains constantly filled for the busier venue.



● Marfil

## Kenia-tron

### On Demand Coffee Grinders

The Kenia-tron is the perfect balance between performance and budget. A cost-effective, but powerful grinder, it also features a stylish touchscreen selector pad with blue LEDs for single, double or individual timed 'on demand' grind dose operation. The stylish contrasting black and polished stainless steel finish ensures it suits every location.



● Kenia-tron On Demand

## Iconic-tron

### 45dB Silent Grinders

The striking Iconic-tron range take style and silence to new levels of sophistication and superiority. Equipped with the latest technology in noise-suppression and grind temperature. At only 45dB in operation, the powerful digital motor ensures perfect results, whilst the blue LED touch-screen keypad offers simple user interaction and an integral espresso shot timer. Available in Black, White and Red finishes.



● Iconic-tron Black

● Iconic-tron Red

## Luxo / Luxomatic

### 55dB Silent Grinders

The powerful Luxo and Luxomatic grinders are perfectly suited to the requirements of the busy restaurant and coffee bar. The near silent 55dB operation ensures that they never intrude in a quiet location. Equipped with the most sophisticated sound proofing technology, these high quality models, with their modern stylish design are the perfect choice for venues seeking sophistication with easy, consistent operation. The Luxo model is fitted with an integrated dispenser, whilst the Luxomatic features touchscreen, on-demand grind operation. The smart LED keypad allows the user to programme grind time for single or double espresso shot or constant operation. Colour options available are White or Silver



● Luxo White

● Luxomatic Silver

## Tranquilo/Tranquilo-tron

### Low Volume Specialty Blend Grinder

The Tranquilo range models are ideal for grinding smaller quantities of coffee for specialty or decaffeinated blends. The Tranquilo is fitted with an integrated dispenser, allowing the user to grind a quantity of coffee and dispense controlled portions as required, by operation of the flick lever, into the filter holder. The Tranquilo-tron is programmed to automatically grind the coffee beans on demand directly into the filter holder - with single and double shot quantities or individual selection available. The Tranquilo-tron incorporates a shot timer into the display to ensure that the coffee is correctly ground to your preferred extraction time. Colour finish options are Black or Polished Chrome.



● Tranquilo-tron

● Tranquilo Dispenser

## Model B / T

### Mid-Range Coffee Grinders

These models provide exceptional value and excellent performance for the requirements of most coffee bar or restaurant venues. Manufactured with a contrasting black polycarbonate and polished stainless steel finish, the easily adjusted grinder burrs and integrated dispenser hopper for the ground coffee ensure simple, consistent operation and accurate portion control. Coffee is dispensed into the filter holder using the flick lever mechanism. Both the Model B and model T allow the user to control the quantity of ground coffee manually.



● Model B

● Model T

## F4 Series

### Light Commercial or Specialty Coffees use

The F4 series models are manufactured from die-cast aluminium and finished in black, silver or polished chrome. The F4 grinder is ideally suited to lower volume locations - or for specialty coffees - and is available as an On-Demand grinder, with a digital display allowing easy grind dose selection, adjustment and use counters - or with an integrated die cast dispenser, to suit different user requirements. F4 Auto available in Chrome and Silver. F4 OD available in Black, Silver and Chrome.



● F4 OD Black

● F4 OD Chrome



● F4 Auto Silver

# Grinders



## F6 Series

### Powerful Commercial Range for the busier venue

Designed for the busiest venues and the most accomplished barista, the F6 series models are manufactured from die-cast aluminium and finished in black, silver or polished chrome. This powerful model range has the capability to operate continuously in venues of high demand and features either an integrated, large capacity dispenser with automatic grind operation or as an On-Demand version, grinding coffee rapidly and freshly every time.

The On Demand models feature a modern LED selection panel which allows the user to quickly select the chosen grind volume from up to 3 different settings plus manual override, adjust pre-set grind times and monitor the digital counter. They also feature micrometric, stepless-grind adjustment for precision control of the grind setting, an integrated filter holder support to allow hands-free operation and LED illumination at the filter holder docking station. F6 Auto available in Chrome. F6 OD available in Black, Silver and Chrome.



● F6 OD Black

● F6 OD Silver



● F6 Auto Chrome