

FOAMMASTER™

An explosion of taste



MAKE IT
Wonderful!

FRANKE

TRUE PASSION LEADS TO INNOVATION

Every Franke coffee machine is packed with true passion and 100 percent Swissness. With the FoamMaster™, Franke has totally redefined professional coffee making. Thanks to a startlingly large touchscreen, operating the unit becomes an experience in itself. Customizable user interfaces, adaptable menus and the simple placement of advertising messages revolutionize interaction with the machine. Inside the unit, powerful components ensure you get the perfect crema, delicious milk foam and a virtually endless variety of flavors. Coffee making has never been so seductive!



Iced Latte Macchiato



Qualitäts-Espresso mit Latte

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Mon 12:11
Nov 14th



Espresso



Ristretto



Espresso Macchiato



Brewed Coffee



Cappuccino



Cinnamon Cappuccino



Vanilla Cappuccino



Latte Macchiato



Vanilla
Latte Macchiato



Milky Coffee



Chocolate



Tea

Inspire me



Quick Select

FRANKE

INTUITIVE AND INSPIRING

Choose from three different user interfaces to find the best one for your operation – whether in self-service or food-service mode, the FoamMaster™ becomes an integral member of your team.

Clear instant selections

A picture is worth more than a thousand words. The 10.4-inch touchscreen makes it possible to order the desired beverage through an attractive selection of images. Make your guests' decision even easier and optimize beverage preparation as part of the self-service process. Making a delicious beverage with the FoamMaster™ is simple and straightforward, and always just a touch away.

Inspiring menu navigation

The intuitive menu navigation and unique presentation of the beverages on offer will wow your customers. While the beverages are being prepared, you can also use the opportunity to point out seasonal specialties and offers to your guests, as well as display corporate messages.



Top performance in beverage service

The unit is perfectly designed to handle hectic everyday foodservice operations. Large orders can be entered simply in a single step and then prepared one after the other at the touch of a button. It supports service personnel and reduces their workload, reduces mistakes and makes it possible to exploit the full capacity of your machine.



TAILORED TO YOUR EXACT NEEDS

THE INTUITIVE TOUCHSCREEN MAKES OPERATION SIMPLE AND EFFICIENT, AND CAN BE CONFIGURED TO YOUR INDIVIDUAL REQUIREMENTS

THE FOAMMASTER™ MAKES THE PERFECT MILK FOAM IN THE DESIRED CONSISTENCY, PLUS HOT AND COLD MILK FOR OUTSTANDING BEVERAGE CREATIONS (HANDLES TWO TYPES OF MILK)

DRIP TRAY

AUTOMATIC HEIGHT-ADJUSTABLE
BEVERAGE DISPENSER



**CHOCOLATE POWDER DISPENSING SYSTEM:
WITH A DOUBLE CHAMBER FOR TWO DIFFERENT
TYPES OF POWDER**



LOCKABLE BEAN HOPPER (1.2 KG)

**UP TO THREE PRECISION BEAN GRINDERS
WITH CERAMIC BURRS FOR UNIFORM
GRINDING RESULTS**

**FLAVOR-STATION:
AUTOMATIC DOSING OF
THREE DIFFERENT SYRUPS**

**SIMPLE CLEANING:
THE LARGE TOUCHSCREEN GUIDES YOU
STEP-BY-STEP THROUGH THE CLEANING
PROCESS WITH DETAILED VISUALS
(CONFORMS TO HACCP)**

CUP SENSOR

BREATHTAKING VARIETY

Endless possibilities with hot and cold milk, hot and cold milk foam and flavors

The FoamMaster™ is your key to virtually infinite beverage options, including flavored milk and coffee specialties – from a perfect latte macchiato through to a classic espresso or a refreshing strawberry milk – and much, much more. Thanks to the milk processing system, chocolate dispensing system and Flavor-Station which holds up to three different syrups, it masters every possible beverage option. Make your selection and indulge yourself!

Coffee

From dark classics to milky beverages and flavored coffees, the FoamMaster™ excels in creating all products from the world of coffee, and all with a quality, authenticity and precision that will excite any coffee lover.

Chocolate

The double powder dispensing system allows the use of two different chocolates and enables the preparation of all types of chocolate specialties. The FoamMaster™ creates the perfect mix of milk, creamy smooth foam and chocolate at the touch of a button.

Milk

Enjoy hot and cold milk foam as if it has been prepared by hand in the consistency you prefer. The short foaming time is particularly gentle, and only uses the amount needed. This efficient milk foaming system reduces milk waste and can cut calorie content.

Flavor

Thanks to the optional Flavor-Station, you can enhance your beverages with up to three different flavored syrups. Combine your coffee beverage or milk with your favorite flavor – the FoamMaster™ makes your drink come to life at the touch of a button, from a fruity milk drink to a warming caramel latte macchiato.



THE PERFECT SOLUTION FOR YOU



MILK SYSTEM

FoamMaster™: hot and cold milk and milk foam*, individually adjustable consistency, integrated cleaning system

FOAMMASTER™ OPTIONS

- Second or third bean grinder
- Powder dispensing system (for chocolate or milk powder, lockable)
- Oversized bean hopper (2 × 2 kg)
- Lockable bean hopper
- Coffee grounds ejector
- Undercounter cooling unit
- Cup positioning aid
- Cup sensor
- Steam spout
- M2M/telemetry
- Billing systems
- Raised feet (100 mm)

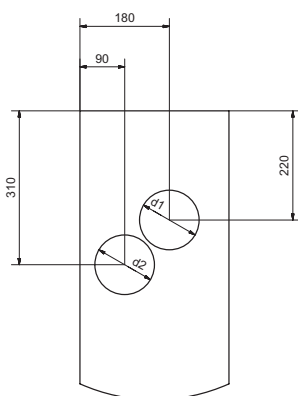
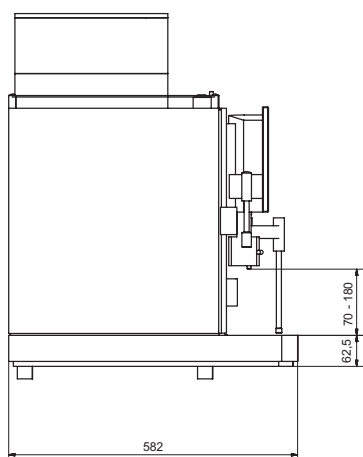
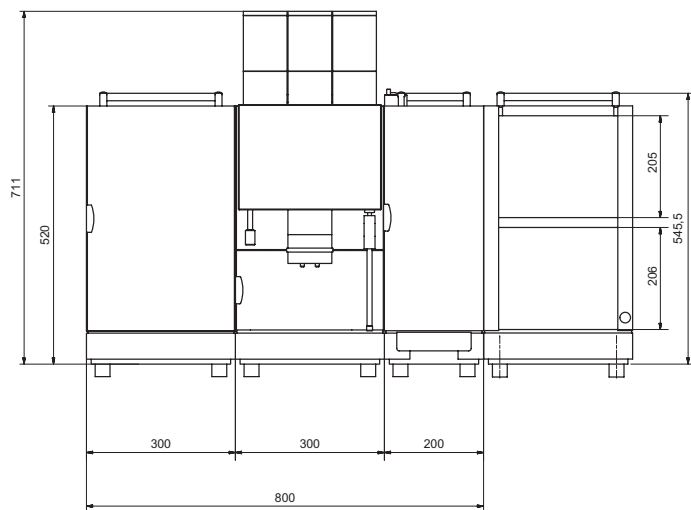
FLAVOR-STATION

Automatic dosing station for up to three flavors

CUP WARMER

With three heatable trays

* Licensed by Thermoplan



d1 = 120 mm drill hole for cable and lines
d2 = 120 mm drill hole for coffee ground ejector

PRODUCT SPECIALTIES	FM750	FM840	FM850
Ristretto Espresso	✓	✓	✓
Coffee Café crème	✓	✓	✓
Brewed Coffee	✓	✓	✓
Cappuccino Latte Macchiato	✓	✓	✓
Chococcino	✓	✓	✓
Chocolate	✓	✓	✓
Hot milk	✓	✓	✓
Hot milk foam*	✓	✓	✓
Cold milk		✓	✓
Cold milk foam*			✓
Flavors	✓	✓	✓
Hot water Steam	✓	✓	✓

* Licensed by Thermoplan

MACHINE MODELS

MODEL	ELECTRICAL CONNECTION	POWER
FM750	400 V 3LN PE 50/60 Hz 16 A	7.5 kW
FM840	400 V 3LN PE 50/60 Hz 16 A	7.5 kW
FM850	400 V 3LN PE 50/60 Hz 16 A	7.5 kW

(other connection types upon request)

ACCESSORIES

FM750	ELECTRICAL CONNECTION	POWER
KE300 cooling unit (12 liter)	200–240 V 1LN PE 50/60 Hz 10 A	100 W
Under the counter refrigeration unit UT320 (12 l)	230 V 1LN PE 50/60 Hz 10 A	100 W
Cup warmer (120 cups)	200–240 V 1LN PE 50/60 Hz 10 A	300 W
Flavor-Station (3 flavors)	100–240 V 1LN PE 50/60 Hz 10 A	75 W
FM840	ELECTRICAL CONNECTION	POWER
KE300 cooling unit (12 liter)	200–240 V 1LN PE 50/60 Hz 10 A	100 W
Under the counter refrigeration unit UT320 (12 l)	230 V 1LN PE 50/60 Hz 10 A	100 W
Cup warmer (120 cups)	200–240 V 1LN PE 50/60 Hz 10 A	300 W
Flavor-Station (3 flavors)	100–240 V 1LN PE 50/60 Hz 10 A	75 W

WATER CONNECTION

Fixed water connection	Metal hose with union nut G 3/8", l = 1,5m (59")
Water supply line	If possible on installation side: untreated water (not from household decalcification system)
Water pressure	80 to 800 kPa (0.8 to 8.0 bar)
Water hardness	max. 70 mg CaO per liter of water (7 dH, 13 °fH)
Chloride content	max. 100 mg/l
Ideal pH value	7

WATER DRAIN

Drain hose	Dia. = 16 mm, L = 2000 mm
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