

A600

ORIGINAL OPERATING INSTRUCTIONS

Coffee machine: FCS4043 - Cooling unit: FCS4048



Read the operating instructions and the chapter "For your safety" before operating the machine. Keep the Operating Instructions near the machine.



MAKE IT
Wonderful!

FRANKE

Dear Customer,

Congratulations on your purchase of an A600. Thank you for your confidence in us.

The A600 is a powerful and space-saving coffee machine that adapts to your needs perfectly. The A600 will enable you to offer high-quality coffee specialties rapidly and individually. Your customers will be impressed.

We hope you enjoy your coffee machine and that it will bring you many happy customers.

Sincerely, Franke Kaffeemaschinen AG

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FOR YOUR SAFETY

Both you and the coffee machine are important to us. Therefore, we would like to provide you with detailed safety information. For us, a high degree of safety goes without saying. Protect yourself against residual risks arising from the functions of the machine.

Proper use

A600

The A600 is a coffee machine for use in food service, offices and similar environments. It is designed to process whole coffee beans, ground coffee, powder suitable for automatic devices and fresh milk. Your coffee machine is designed exclusively for preparing coffee drinks, powder drinks and hot water in accordance with these instructions and the technical data.

FoamMaster/Refrigeration unit (optional)

A FoamMaster and/or a refrigeration unit is part of your A600. The devices are to be used exclusively to keep milk cool in conjunction with preparing coffee drinks with an A600 coffee machine. The FoamMaster is also used to generate milk foam. Only use pre-cooled milk (2–5 °C or 36–41 °F). Only use FRANKE clean solution. Other cleaning agents may leave residue in the milk system.

Cup warmer (optional)

The cup warmer is an optional add-on unit for your coffee machine. It is intended only for preheating coffee cups and glasses used when preparing drinks. The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Flavour Station (optional)

The Flavour Station is intended exclusively for the automatic conveyance of syrups and other liquid aromas for the preparation of drinks.

The Flavour Station is not designed to pump more viscous fluids such as sauces (e.g. chocolate sauce).



Do you have any questions or problems that are not addressed in these instructions? Please do not hesitate to contact Customer Service or your Service technician.

General safety concerns when using the A600

Important

- Do not operate the coffee machine or add-on units until you have completely read and understood these instructions.
- Keep these instructions near your coffee machine.
- The A600 is intended for use by trained personnel. Each operator of the A600 must have read and understood the instructions. This does not apply to its use in the self-service sector. Self-service machines must always be monitored to protect the users.
- The device is not suitable for children under the age of 8 years. Children above the age of 8 or persons who are challenged with respect to physical, sensory or mental abilities must never approach the machine alone and must always be supervised. Children are not allowed to play with the appliance. Children are not permitted to perform any cleaning on the machine.
- The coffee machine is intended exclusively for operation in interior rooms.
- Have the machine serviced at regular intervals. Regular maintenance will ensure the safe operation and high performance of your A600.
- If the machines are sold or transferred to a third party, give the operating instructions to the next user.
- The configuration of your coffee machine may differ from that shown in the instructions. Please refer to your purchase agreement. Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.
- You will find statements regarding the conformity of your coffee machine in the accompanying Declaration of conformity.

DANGER

Risk of death by electrocution!

- Never operate a machine that has been damaged or has a damaged power supply cable.
- If you suspect damage to the machine (for instance, a hot or burning odor), unplug the machine from the outlet and contact your Service technician.
- Never open or attempt to repair the machine yourself.
- Do not make any modifications to the machine that are not described in the operating instructions.
- Repairs should only be made by your Service technician using original replacement and accessory parts.
- If the power supply cable to this machine is damaged, it must be replaced by a suitable power supply cable.
- Only a qualified Service technician should replace the power supply cable.
- Ensure that the machine and power supply cable are not near any hot surfaces such as gas or electric stoves or ovens.
- Ensure that the power supply cable is not pinched and does not rub against sharp edges. The machine contains electrically conductive parts. Opening the machine can pose risk of death.

WARNING

Risk of injury

Reaching into the machine may result in abrasions or crushing injuries from interior components.

- Only open the machine when daily work requires it (e.g. to clean the powder system or to empty the grounds container).
- Exercise care and caution when working in an open machine.
- Only Service technicians should open the machine for any other reason.

Risk of injury, eye injury and damage to the machine

Objects in the bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.

- Never put anything into the bean hopper, powder container or grinder.

Danger of burns

The coffee and milk dispensers, the hot water dispenser and the steam dispenser become hot.

- Do not touch the outlets or nozzles.

The surfaces of the cup warmer are hot.

- Do not touch these surfaces.

Risk of scalding

During cleaning, hot water and steam are released repeatedly.

- Keep hands away from the outlets and nozzles during cleaning.

When drinks are dispensed, the products themselves pose a risk of scalding.

- Always be careful with hot drinks.

CAUTION

Danger from spoiled food residue

If the machine is not cleaned regularly, milk and coffee residue may accumulate in the machine, clog the outlets or find its way into drinks.

- Clean the coffee machine and add-on units at least once a day.
- Read the chapter "Care of the A600"

Risk of contamination

When the machine is not in use for extended periods, residue may accumulate.

- Rinse the coffee machine before initial use and when not in use for extended periods (more than 2 days).

NOTICES

Damage from water jets

The coffee machine is not protected against water jets.

- Avoid using water jets for cleaning and do not use high-pressure cleaners.

Damage to the coffee machine

- Set the machine up out of the reach of children.
- Do not expose the machine to the elements, such as rain, frost or direct sunlight.

Danger of tripping over the power supply cable

- Never let the power supply cable hang loose.

Blockage in the powder system caused by incorrect raw materials

- Take care to ensure that powder and beans are filled into the correct containers. Observe the machine equipment.

EXPLANATION OF SYMBOLS

So that you can get the most out of your A600, we would like to familiarize you with the symbols used in the Operating instructions and software. For us, thorough information and open communication go without saying.

Symbols from the Operating instructions



DANGER indicates potentially life-threatening danger or grave injury.



WARNING indicates risk of injury.



CAUTION directs your attention to a danger of minor injuries.

NOTICE

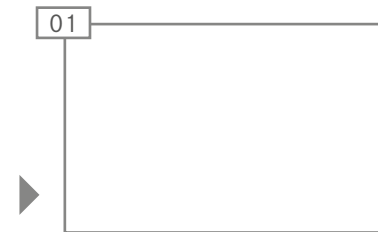
NOTICE makes you aware of the risk of damaging the machine.



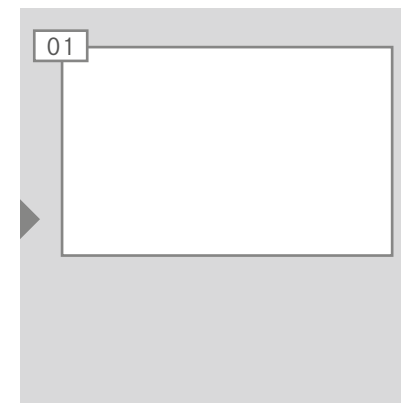
Clean components with the 5-step method (*see p. 32*).



This symbol indicates tips, short-cuts and additional information.



Describes and illustrates a step that you must perform.



Steps on a colored background are optional. They must be performed depending on the model of your machine.

Symbols used in the software

Symbols on the dashboard

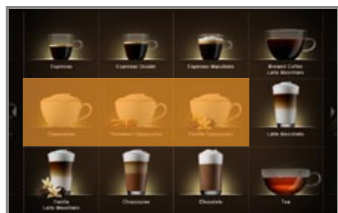
Symbol	Designation	Description
	Franke	Call up Maintenance level
	Servicing/cleaning	Machine must be cleaned and/or serviced
	Drip tray	Drip tray is full or not installed correctly
	Water tank	Water tank empty/missing
	Milk	Milk container is empty or not installed correctly
	Coffee bean	Bean hopper is empty or not installed correctly
	Grounds container	Grounds container must be emptied
	Rinsing	Machine must be rinsed/Machine is rinsing
	Product	
	Payment	Payment system active
	Advertising images	
	Screen saver	
	Brightness	Set brightness
	Data transfer	Data being transferred
	Individual products counter	
	Individualization	
	Info	
	Inactive	

Symbol	Designation	Description
	Standby	
	Cup heater	
	Filter	Replace water filter
	Clean solution	FoamMaster clean solution is empty
	Favorites	Favorites key, can be assigned to an often-used function
	Service/Configuration/Administration	
	Bean left/right	
	Double product	
	Cold milk	
	Powder feed	

Navigation

Symbol	Designation	Description
	Cancel button	Cancel preparation.
	Start button	Start preparation.
	Page backwards/forwards	Scroll through menus with multiple pages.

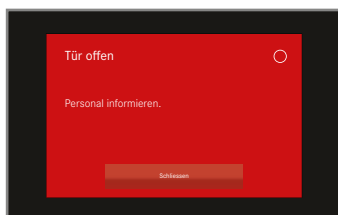
Depiction of error messages



Highlighted products cannot be prepared.
The illuminated symbol on the dashboard takes you to the error message.

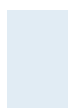


Highlighted products cannot be prepared.
The banderole in the corner takes you to the error message.

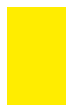


If the entire system is affected by an error, then the error message will appear automatically.

Color code for error messages



Temporary interruption.



System still fully functional.



System has limited functionality.



System not functioning.



If a symbol is illuminated on the dashboard, then tipping on the symbol will cause additional information and instructions to be displayed.
If an error occurs, you will find help in the "Troubleshooting" chapter.

SCOPE OF DELIVERY AND IDENTIFICATION

The A600 is a powerful coffee machine. Its modern operating concept will help you keep your cool in any situation. Listed below are ways to identify your machine and what is included in the standard delivery.

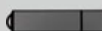
Scope of delivery



A600 with FoamMaster



The configuration of your coffee machine may differ from that shown in the instructions. Please refer to your purchase agreement. Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.

	Designation	Item no.
	Cleaning tablets (100 pcs.)	BK328400
	Clean solution Clean solution for FoamMaster	1L301219 1Z365033
	Cleaning brushes	1L301376
	Cleaning brush	1L301160
	Microfiber towel	1H325974
	Key for grind coarseness adjustment	1N330253
	Key for Neoperl jet regulator	1H327863
	USB stick (4 GB)	1H329064
	Original Operating Instructions	1C345305
	Claris water filter (6 pcs.) (optional water tank)	1P315694
	Filter holder (optional water tank)	1N330385

Identification

Position of type plates

A600



The type plate is located behind the water tank.

SU05



The type plate for the SU05 is located in the cooling room.

FS



The type plate for the Flavor Station is located in the interior.

CW



The type plate for the cup warmer is located on the inner side of the device at the lower left.

Type key

Coffee machine A600 (FCS4043)

A600	Coffee machine (fully automatic device)
MS	Milk system
FM1	FoamMaster (hot milk foam, hot and cold milk)
2G	Number of grinders (max. 2)
1P	Number of powder containers (2P: Double powder dosing unit)
H1	Hot water
S1	Steam wand
S2	Autosteam
S3	Autosteam Pro
W1	Fixed water connection
W2	Water tank

Add-on units

SU05	Refrigeration unit (< 10 l)
MS1	Milk system without pump in SU05
MS2	Milk system with pump in SU05
FM1	FoamMaster (cold and hot milk, cold and hot milk foam)
1C1M	1 coffee machine, 1 milk type
CW	Cup warmer
AC	Payment device

DESCRIPTION OF MACHINE

You have chosen enjoyment of every single coffee with the A600. Here you will get to know the components of your coffee machine and learn more about its functions and options.

Coffee machine A600

Introduction

The A600 coffee machine has numerous options. To give you an overview of your machine, a sample configuration is illustrated below. Please note that your coffee machine may look different from the configuration shown here.



Components of the A600

Powder container



Water tank (optional)



Bean hopper



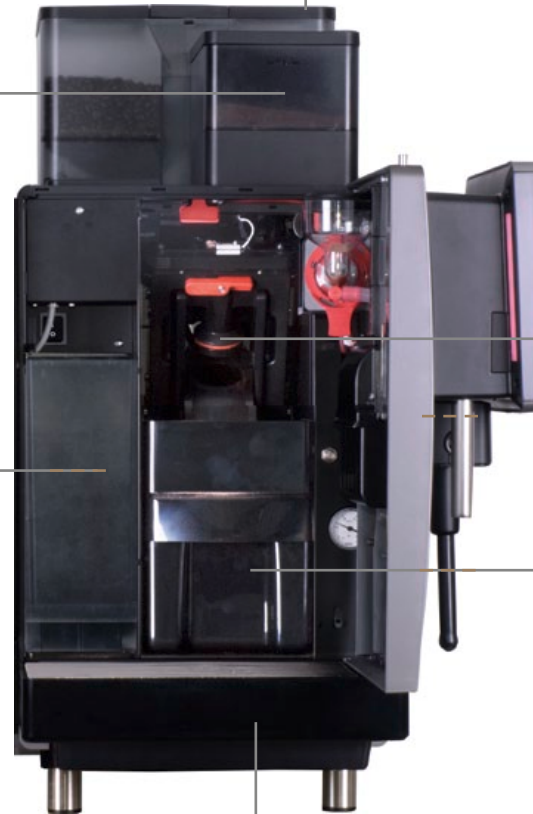
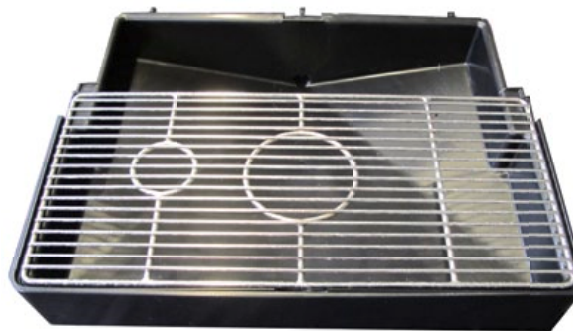
Brewing unit



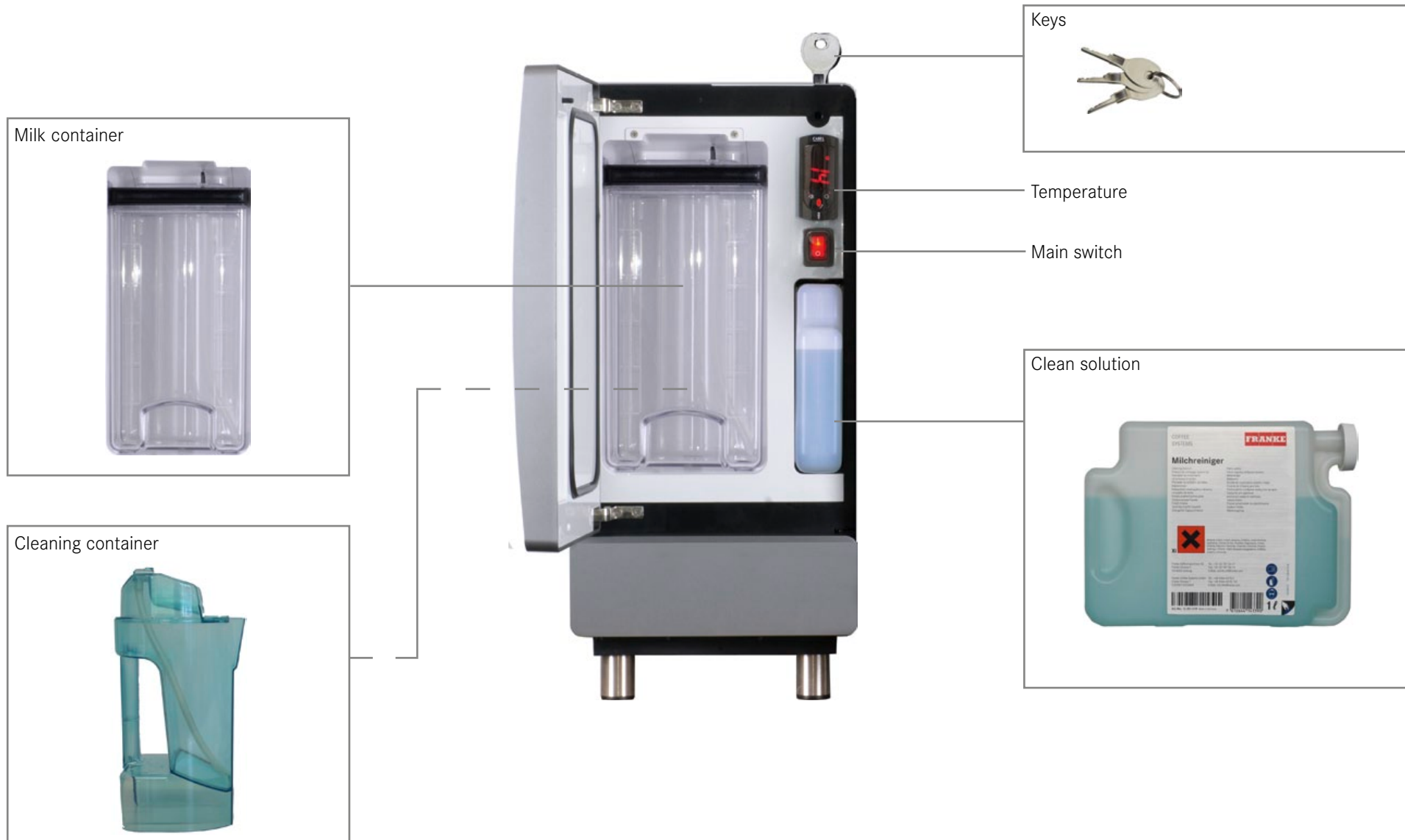
Grounds container



Drip tray with drip grid



Components FoamMaster



Add-on units



FoamMaster

The FoamMaster provides tasty milk foam beverages. It keeps the milk fresh, heats it up and turns it into foam as needed. The FoamMaster forms a unit together with your A600.



Refrigeration unit

SU05 (optional)

You can connect the refrigeration unit directly to the A600 to make sure the milk for your coffee beverages stays fresh.

Additional refrigeration units available with the A600:

- UT320/UT320 twin
- KE200
- UKE
- Chill&Cup



Flavour Station (optional)

Our Flavour Station is available to you as an option for unusual creations. You can use the Flavour Station to extend your offerings with up to three different flavors.



Cup warmer (optional)

To enjoy coffee at its best, you need pre-heated cups. The cup warmer fits perfectly on your A600.

The operating interface

Menu elements of the operating interface, using Quick Select as an example

The **FRANKE** button is used to switch between Maintenance level and Product level.



Scroll forwards/backwards.

Navigation

Switching to Energy saver mode



To select an option, tap on the respective field.



Press the arrow keys on the right-hand and left-hand sides of the screen for scrolling.



Switch to Maintenance level.



Select Standby button and confirm.



To finish Energy saver mode, tip on the operating interface.

Overview of operating modes

Cash Register

Non-self-service



Cash Register is the operating mode for non-self-service utilization.

While your coffee machine is preparing a product, you can already add additional orders.

Structure of the operating interface:

- Level 1: Product selection. Column with the possible options, the production status and the waiting list

Individual adaptations:

- Display: 2x2, 3x3 or 4x4 products per page

Quick Select

(optional with Credit Mode)

Self-service



The **Quick Select** operating mode is the standard setting for self-service.

Once your customer has selected a drink, he can adapt it in the second step, insofar as product options are activated.

Structure of the operating interface:

- Level 1: Product selection
- Level 2: **Drink Selection** status, select product options, start preparation (if activated)

Individual adaptations:

- Display: 2x3, 3x4 or 4x5 products per page
- Activate **Credit Mode**

Inspire Me

Self-service



The **Inspire Me** operating mode is particularly suitable for self-service.

It inspires your customers to find the perfect drink for themselves.

Structure of the operating interface:

- Level 1: Menu cards with prefiltered selection
- Level 2: Product selection
- Level 3: **Drink Selection** status



The suitable operation mode is dependent on the utilization of your coffee machine, your product range and the preferences of your customers.
Your Service technician will be happy to help you set the appropriate operating mode.

Cash Register



Product selection

Quick Select



Product selection

Inspire Me



Menu cards



Product selection

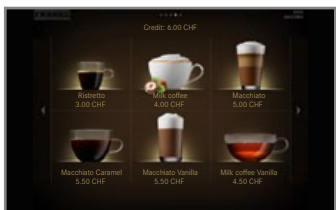
Status Drink Selection (if activated)



Function:

- Product preview
- Display product options
- Start preparation

Credit Mode in the Quick Select operating mode



Display:

- Product prices
- Credit
- Missing credit



- In the **Drink Selection** status, you cannot add any drink options with the **Credit Mode** configuration.
- You can activate **Credit Mode** in the **My Settings** menu under **1 Set Machine, 1.5 Payment**. Select **Activate payment**.

INSTALLATION AND TECHNICAL DATA

Your A600 must be properly installed so that you can operate it correctly – your Service technician will do that for you. You'll have to take care of a few things first. You'll find the prerequisites for problem-free enjoyment of your coffee machine here.

Preparations

- The power connection for the coffee machine must be protected by a ground fault circuit interrupter (FI).
- Each terminal of the power supply must be able to be interrupted by a switch.
- The fixed water connection must have a water shut-off with a check valve that can be inspected and a filter and must meet the requirements of the technical data.
- The fixed water connection to your coffee machine must be accomplished with the hose set that is supplied with it. Do not use any other water hoses that happen to be present.

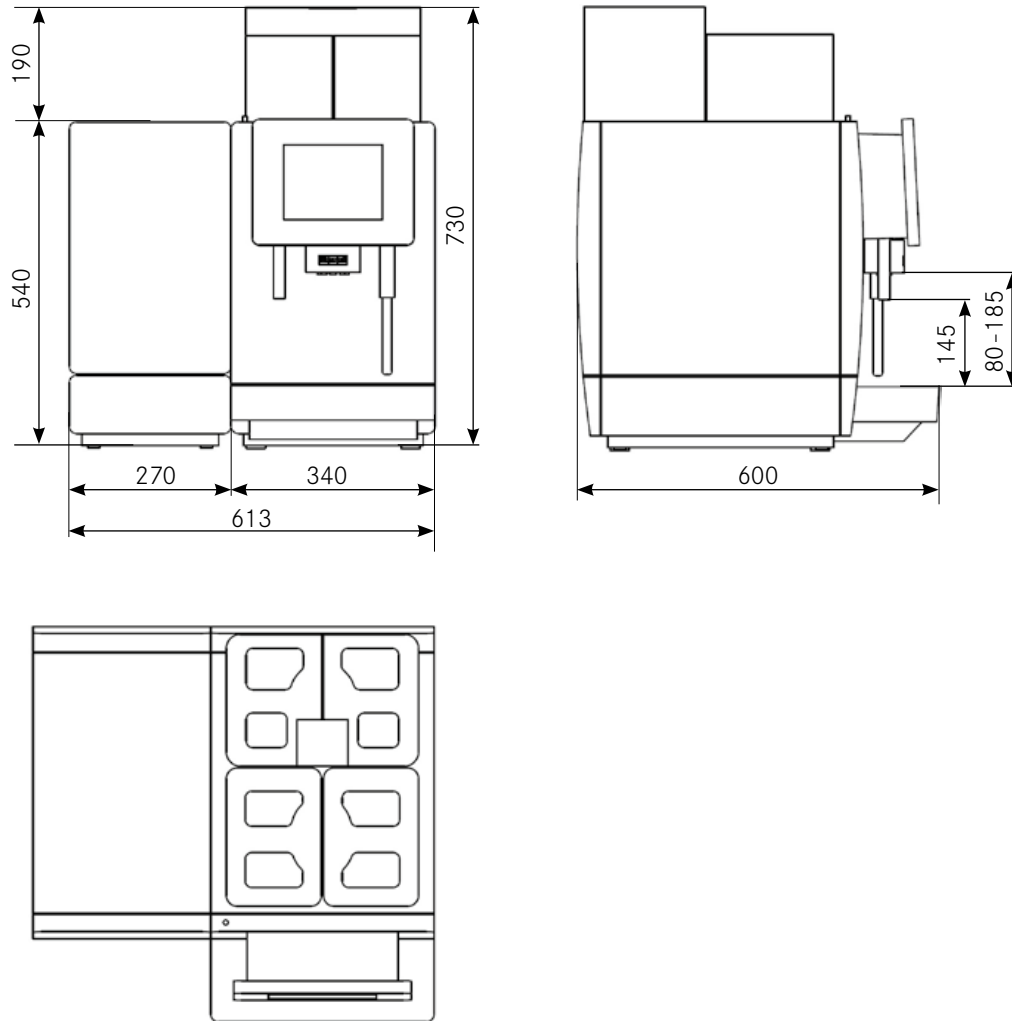
Installation

You must have completed these preparations before one of our Service technicians can install the coffee machine for you. Your Service technician will install your coffee machine and put it into operation for the first time. The technician will walk you through the basic functions.

A600 technical data

Bean hopper	1.2 kg per grinder
Powder container	1.2 kg (may differ from this, depending on the powder used)
Grounds container	60 – 110 cakes, depending on the grind quantity (Option: coffee ground chute)
Boiler	Coffee: 0.9 l; 2.5 kW (at 230 V); operating pressure 800 kPa (8 bar) Hot water/steam: 0.9 l; 2.5 kW (at 230 V) operating pressure 100 kPa (1 bar)
Electrical connection	EU: 220 – 240 V/50 – 60 Hz 1 L N PE 2.4 kW – 2.8 kW Fuse: 16 A (locked)
	USA: 220 – 240 V/ 60 Hz 2 L PE 2.2 kW – 3.05 kW Fuse: 16 A (locked)
	JP: 200 V/ 50 – 60 Hz 2 L PE 2.0 kW Fuse: 16 A (locked)
	China: 220 V/ 50 Hz 1 L N PE 2.4 kW Fuse: 16 A (locked)
Noise emission	< 70 dB
Weight	Approx. 38 kg
Fixed water connection	G 3/8" outside thread
Water pipeline pressure	80 – 800 kPa (0.8 – 8.0 bar)
Water shut-off	With check valve and filter
Water hardness	Max. 70 mg CaO/l water (7 dH, 13 °fH)
Ideal pH value	7
Funnel	d = 50 mm (2") with siphon
Drain pipe	d _{min} = 1"
Ambient conditions	Humidity: max. 80 % Ambient temperature: 5 – 35 °C

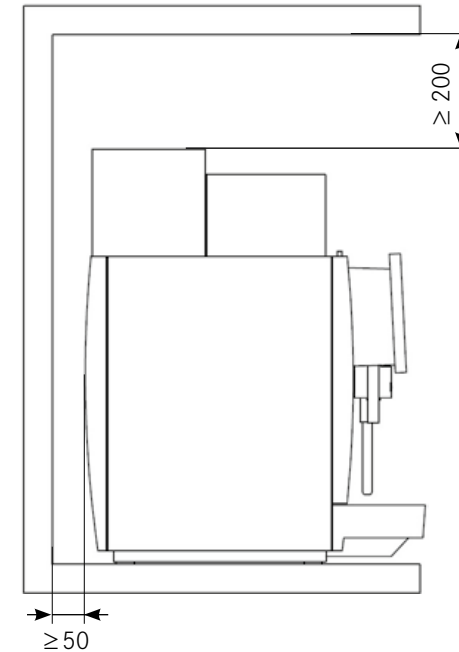
Dimensions of the A600 FoamMaster



Adjustable feet

	Total height
40 mm (Standard)	730 mm + 40 mm = 770 mm
100 mm (Option)	730 mm + 100 mm = 830 mm

Installation dimensions of the A600



The dimensions are specified in mm.

Prepare a stable, ergonomic surface (min. load capacity: 150 kg or 330.7 lb). The operator panel should be at eye level.

Minimum clearances:

- To the rear wall: 50 mm
- Upwards: 200 mm (filling and removal of coffee bean hopper)

Adjustable feet (optional) can be used to compensate for unevenness or height differences.

Technical data FoamMaster (optional)

Device type	FCS4048
Milk container	5 l
Electrical connection	220 - 240 V 1LNPE 1.95 - 2.3 kW 50/60 Hz Fuse: 10 A
Electric cable	1800 mm
Ambient conditions	Humidity: max. 80 % Ambient temperature: 10 - 32 °C
Coolant	R134a /40 g
Climate class	N (temperate climate)
Noise emission	< 70 dB (A)
Cooling temperature	2.0 - 5.0 °C
Weight	Approx. 23 kg
Width	270 mm
Depth	474 mm
Height	540 mm

Technical data SU05 MS (optional)

Device type	FCS4048
Milk container	5 l
Electrical connection	220 - 240 V 1LNPE 50/60 Hz Fuse: 0,72 A
Electric cable	1800 mm
Ambient conditions	Humidity: max. 80 % Ambient temperature: 10 - 32 °C
Coolant	R134a /40 g
Climate class	N (temperate climate)
Noise emission	< 70 dB (A)
Cooling temperature	2.0 - 5.0 °C
Weight	Approx. 23 kg
Width	270 mm
Depth	474 mm
Height	540 mm

Technical data for the cup warmer (optional)

Device type	FCS4054
Capacity	Up to 120 cups (depending on cup size)
Electrical connection	220 - 240 V 1LNPE 120 W 50/60 Hz Fuse: 10 A
Electric cable	1800 mm
Weight	Approx. 16 kg
Width	270 mm
Depth	453 mm
Height	544 mm (21 ¼")

Technical data for the Flavour Station (optional)

Device type	FCS4055
Capacity	Up to 3 varieties of syrup
Electrical connection	220 - 240 V 1LNPE 75 W 50/60 Hz Fuse: 10 A
Electric cable	1800 mm
Weight	Approx. 17 kg
Width	200 mm
Depth	451 mm
Height	545 mm (21 ¼")

COMMISSIONING

In this chapter you will learn how to start up your A600 coffee machine for the first time.

Initial commissioning of the A600



Your service technician will put your coffee machine in operation for the first time and instruct you in its operation. Later recommissioning will also be undertaken by your service technician.

Daily commissioning of the A600

WARNING

Risk of scalding

The machine releases hot water and hot steam.

- Do not touch the machine below the outlets or the outlets themselves.



FILLING AND EMPTYING

Ensure that all ingredients are always available. That way you will be able to offer your customers the wide assortment of your product range at all times. Get primed for a successful day.

Beans, powder and water

Filling the coffee bean hopper and powder container

WARNING

Risk of injury, eye injury and damage to the machine

If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injuries or damage to the machine.

- Never put any objects in the coffee bean hopper or grinder.



Fill bean hopper with coffee beans.

Fill powder container with powder suitable for automatic coffee makers.



Filling the water tank (optional)



Pull out the water tank.
Remove the lid.



Fill water tank up to marking
with fresh water.



Information regarding the
insertion and
replacement of the water filter
can be found in the chapter
"Care of the A600", p. 33.



Attach lid.
Slide water tank in.

NOTICE

Machine damage

Incorrect filling of the machine
causes damage to the machine.

- Fill the water tank with water
only.

If there is milk in the Fluid-Sys-
tem.

- Disconnect the machine from
the power supply.
- Call Service.

Emptying the bean hopper, setting the grind coarseness



Pull the locking slide towards
the front up to the stop.



Remove bean hopper upwards.
Empty, clean and dry the bean
hopper.



For notes on cleaning the bean
hopper, see Chapter *"Care of
the A600", p. 33.*



If needed, the grind coarseness
can be set in stages for each
grinder.
All coffee beans must be
removed before the grinder is
configured.



Set the grind coarseness with
the grinder adjustment wrench.

- Finer grind: turn counter-
clockwise.
- Coarser grind: turn clock-
wise.



Attach the bean hopper.
Push the locking slide up to the
stop.

Impairment of function

If bean hopper and powder container are not locked correctly, the
function of the coffee machine and the product quality may be adver-
sely affected.

- Push the locking slide all the way in.

Emptying the powder container

NOTICE

Soiling

Powder may escape.

- Always transport the powder container closed and in an upright position.

01



Pull the locking slide towards the front up to the stop.

02



Remove powder container upwards.
Empty the powder container.

CAUTION

Cut injuries/crushings

The conveyor mechanism of the powder container can cause cuts or crushing injuries.

- Exercise care when cleaning the powder container.



For notes on cleaning, see Chapter "Care of the A600", p. 33

03



Attach powder container. Pull the locking slide all the way to the rear.

NOTICE

Impairment of function

If bean hopper and powder container are not locked correctly, the function of the coffee machine and the product quality may be adversely affected.

- Push the locking slide all

Emptying the grounds container

NOTICE

Formation of mildew

Coffee residue can lead to mildew formation.

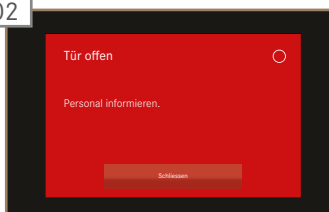
- Empty and clean the grounds container at least once daily.

01



Open door and remove grounds container.

02



The message **Door open** appears on the operating interface.

03



Empty, clean and dry the grounds container.

04



Insert the grounds container and close the door.

Milk

Filling the refrigeration unit (optional)

Drink quality

Incorrect handling of milk can lead to quality problems.

- Only clean containers should be filled with milk.
- Only use pre-cooled milk (2-5 °C or 36-41 °F).
- Only touch the intake hose, the inside of the milk container and the milk lid after sanitizing your hands, or wear disposable gloves.
- Place the container lid with the suction hose only on a surface that is clean.



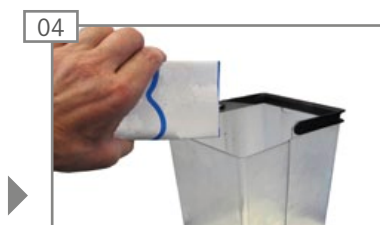
Open the door and switch on the FoamMaster.



The current cooling chamber temperature is displayed.



Remove milk container.



Remove the milk container lid. Fill the milk container with a maximum of 5 liters of cooled milk.



Attach the milk container lid.



Slide the milk container all the way in.



Close door.

For notes on cleaning the milk system, see Chapter "Care of the A600", p. 33.

Preparing the milk system



The milk system is prepared semi-automatically after a cleaning or a filling procedure. Please observe the instructions in the event messages.

Access to the event messages is through the dashboard and requires no login.

Emptying the refrigeration unit

NOTICE

Milk quality

The refrigeration unit is intended solely for keeping the milk cool during utilization.

- Remove the milk and store it in a refrigerator when the coffee is not used for a prolonged time, e.g. overnight.



CAUTION

Health risks due to spoiled milk

Milk residue could build up in the device as the result of insufficient cleaning. These residues could clog outlets or make their way into the products.

- Clean the refrigeration unit and the milk system at least once a day using the automatic cleaning program.



PREPARING DRINKS

You chose the A600 because you love coffee and want to offer your customers something special. In this section you will find information about preparing drinks and the variations possible for your specialty drinks.

Preparing drinks with Quick Select



Place the appropriate cup or glass under the outlet.

WARNING

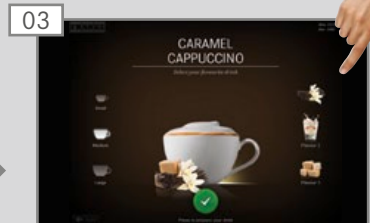
Risk of scalding or burning!

The dispensers and drinks are hot.

- Do not touch the area under the outlets.
- In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



Select product.



The Drink Selection product preview appears.
Select product options.



Start preparation with the green button.



The outlet moves down.
Preparation begins.



Product selection appears.
Product is ready.

Preparing drinks with Cash Register



When you prepare several products one after the other, observe the following:

- Have sufficient glasses or cups ready to use.
- You can continuously add new products to the waiting list during the preparation.
- You can select and clear products from the waiting list.



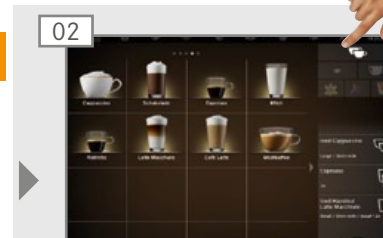
Place the appropriate cup or glass under the outlet.

WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

- Do not touch the area under the outlets.
- In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



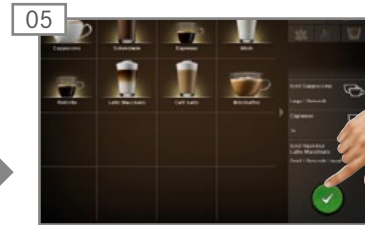
Select product options.



Select product.
Preparation begins.



Add more products to the waiting list as needed.



Start preparation of each of the products in the waiting list by pressing the green button.



The outlet moves down.
Next preparation begins.

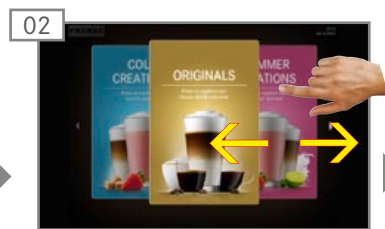


Product selection appears.
All products are ready.

Preparing drinks with Inspire Me



Place an appropriate cup or glass under the outlet.



Scroll through the menu cards.



Tap on the desired menu card with your finger.
The drinks overview appears.

⚠ WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

- Do not touch the area under the outlets.
- In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



Select product.



The Drink Selection product preview appears.
Select product options.



Start preparation with the green button.



The outlet moves down.
Preparation begins.



Product with ground coffee -- Example: Quick Select



WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

- Do not touch the area under the outlets.
- In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



Steam dispenser (Autosteam) -- Example: Quick Select



Autosteam is suitable for the manual heating and foaming of milk and for the heating of other drinks.



01 Hold a suitable container under the steam outlet.



02 Select **Autosteam**.

WARNING

Risk of scalding or burning!

The dispensers and drinks are hot.

- Do not touch the area under the outlets.
- In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



The steam dispensing continues for as long as necessary for your drink to reach the specified temperature.



03 Start preparation with the green button.
Preparation begins.



04 The drink has reached the specified temperature.
The drinks overview appears.



05 Wipe the steam outlet with a damp cloth after each use.

CARE OF THE A600

Even a coffee machine like the A600 must be cared for. To ensure high-quality flavor, the A600 must be cleaned at least once a day and serviced at regular intervals.

Introduction to the automatic cleaning



Your responsibility for the perfect coffee experience

The perfect coffee experience depends on a perfectly cleaned coffee machine. Increase the quality of your products!

Clean your coffee machine at least once a day and more frequently if necessary.

Follow the 5-step method for all removable parts.

Accessories required:

- Cleaning tablets
- Microfiber cloth
- Brush set
- Cleaning container
- Clean solution



5-step method for removable parts



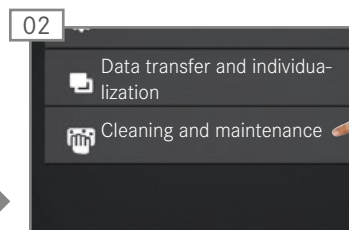
This is how you start the automatic cleaning



Switch to Maintenance level.
Authenticate with the PIN code if necessary.



The factory-set PIN code is 1111.



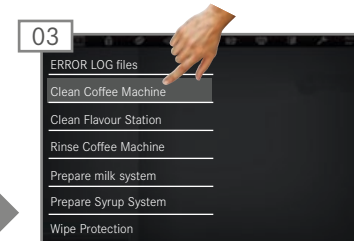
Select **Cleaning and maintenance**.



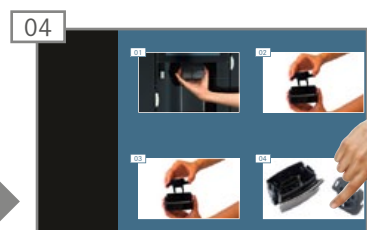
Danger of scalding!

During cleaning, hot water and steam are released repeatedly.

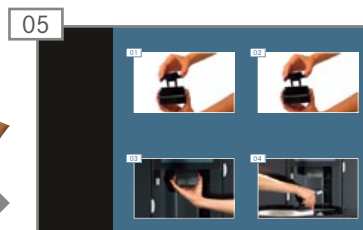
- Do not touch the machine below the outlets or the outlets themselves.



Select and confirm **Clean Coffee Machine** or **Clean Flavour Station**.



Follow the instructions on the operating interface and confirm with **Continue**.



The machine guides you to the next step.

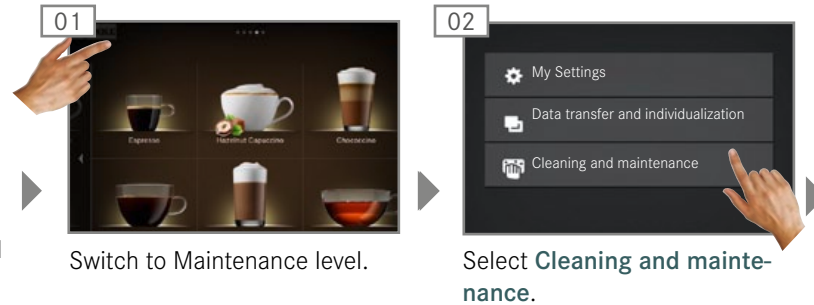


After the cleaning cycle, the machine switches back either to the maintenance level or into energy saver mode.
Your Service technician can set the desired option for you.

Rinse the A600



- Rinsing is no substitute for daily cleaning! Rinsing is necessary to remove residue build-up in the coffee and milk systems.
- The A600 automatically rinses after certain time intervals, as well as when it is switched on or off.

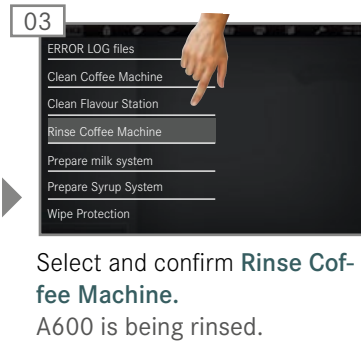


WARNING

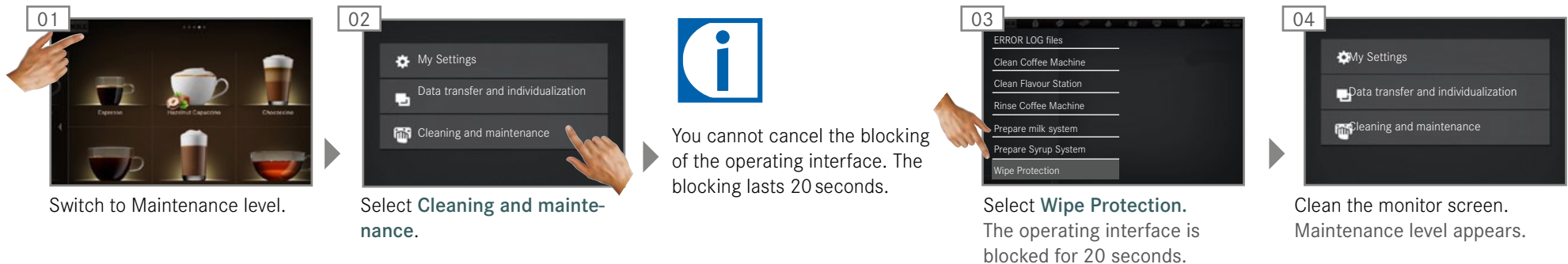
Danger of scalding!

Hot water is released during rinsing.

- Do not touch the machine below the outlets or the outlets themselves.
- Do not place anything on the drip grid.



Cleaning the monitor screen



Cleaning the bean hopper and powder container (weekly)



Open the door.



Pull the locking slide all the way to the front.



Lift the bean hopper up. Empty the bean hopper.

NOTICE

Soiling, formation of mildew

The bean hopper dries slowly and can continue to release moisture during fitting.

- Do not immerse the bean hopper in water.



Clean the bean hopper with a cloth. Use detergent if necessary. Rub out the bean hopper with a dry cloth.



Attach the bean hopper.



Lift the powder container up. Empty the powder container.



Clean the powder container with a cloth. Use detergent if necessary. Rub out the powder container with a dry cloth.

CAUTION

Cut injuries/crushings

The conveyor mechanism of the powder container can cause cuts or crushing injuries.

- Exercise care when cleaning the powder container.



Clean the powder chute with a brush.



Attach powder container.



Push the locking slide all the way to the rear.

NOTICE

Impairment of function

If the bean hopper and powder container are not correctly locked, then this may impair both the function of the coffee machine and the product quality.

- Push the locking slide all the way to the rear.



Close the door.

Cleaning the brewing unit (weekly)



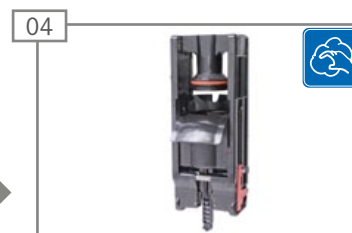
Open the door.



Release the brewing unit lock in counterclockwise direction.



Remove the brewing unit.



Clean the brewing unit.



Insert the brewing unit.



Lock the brewing unit in clockwise direction.

Cleaning and maintenance plan

Frequency	Task	Information
Daily	Clean the A600	See p. 32
Weekly	Clean the coffee bean hopper	See p. 35
Weekly	Clean the powder container	See p. 35
Weekly	Cleaning the brewing unit	See p. 36
Annually or after every 40,000 drinks	Maintenance by Service technician	Contact a Service technician

CONFIGURING

Your A600 is individually programmable – so that the coffee machine is just as flexible as you are. We have kept the programming simple to make your job easier. Try it for yourself.

Introduction to programming



- All programming menu items are shown on the following pages. Some of these menu items may not feature on your A600, depending on the configuration.
- Default PIN codes are assigned ex-works:

	Owner	Specialist	Operator
Default PIN	1111	3333	4444
My PIN			

- The PIN codes for key (secured) products and On/Off Machine can be viewed and changed with the owner role in the **My Settings/Access rights** menu.



Switch to Maintenance level.

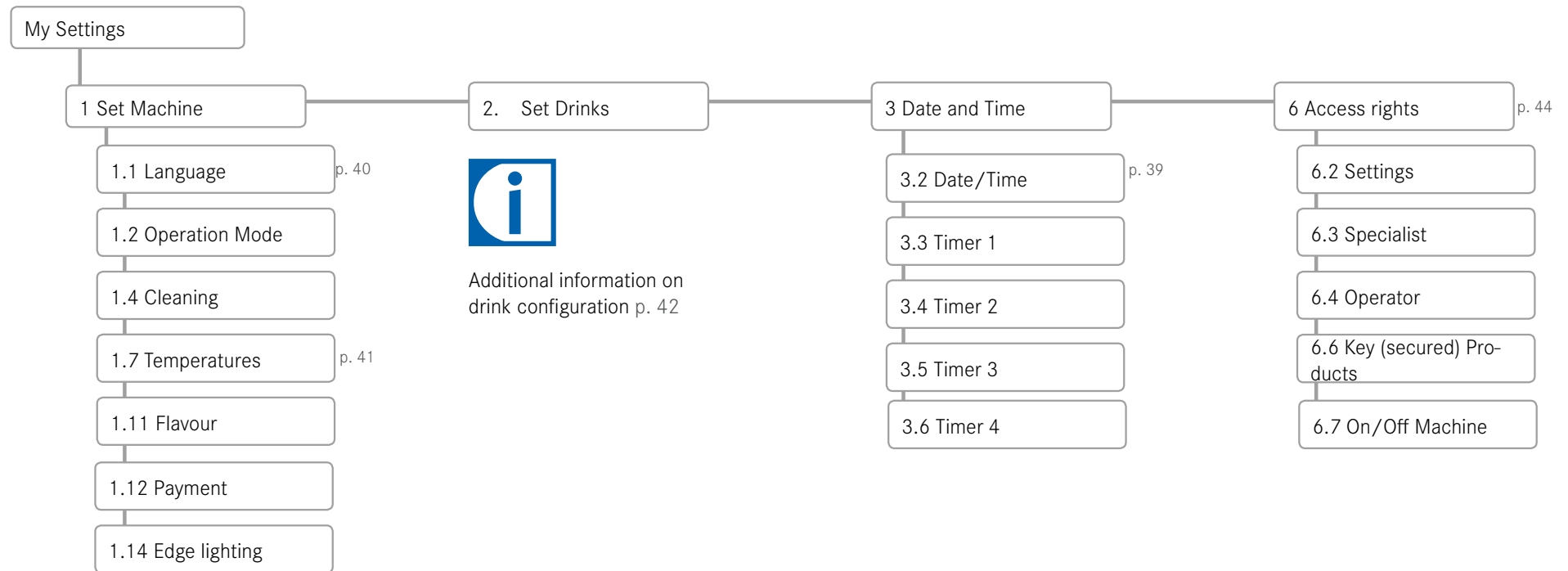
Authenticate with PIN.

Select menu.



Confirm each of the changes with **Save**.

Menu tree "My Settings"

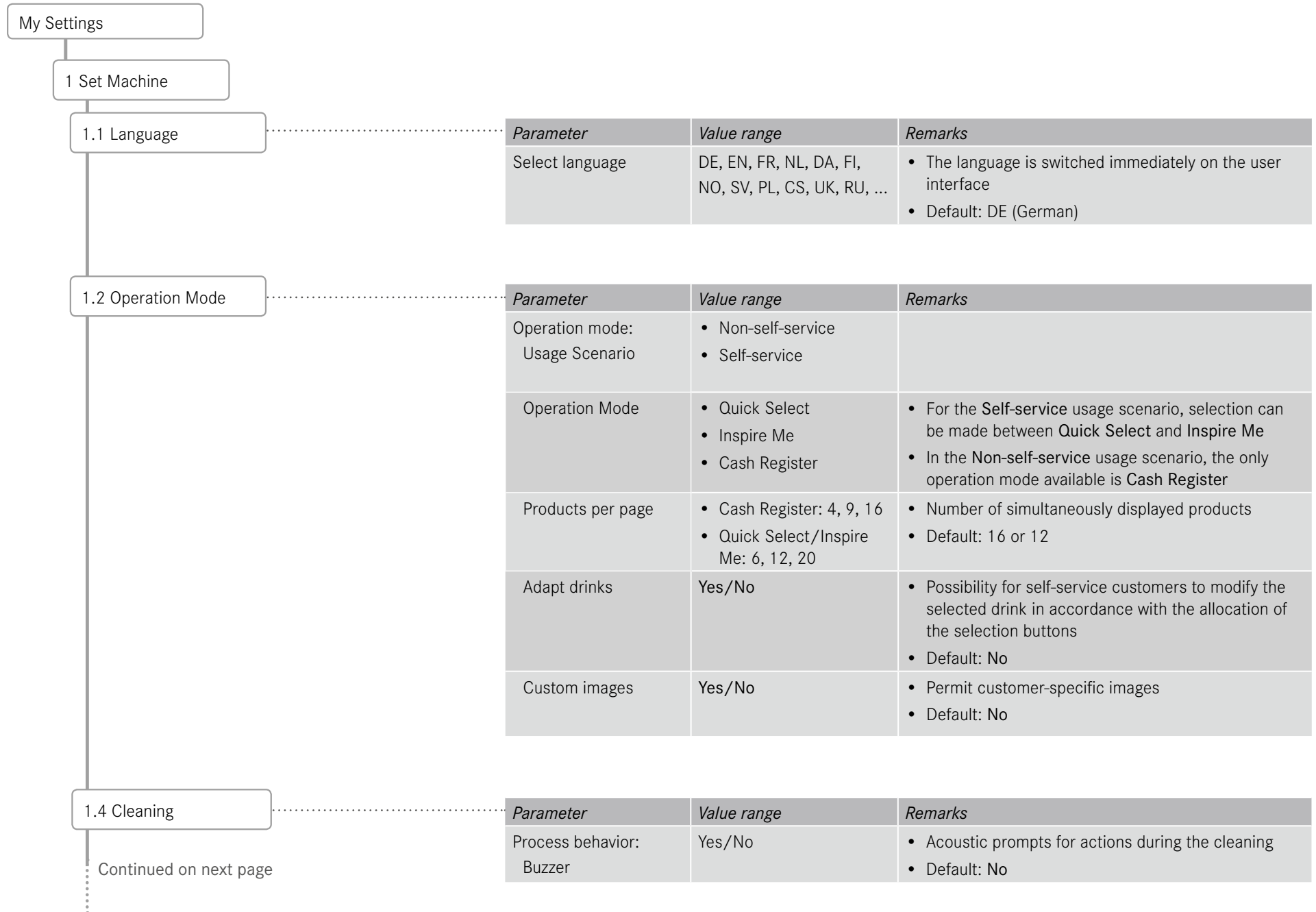


Menu tree "Cleaning and maintenance"



My Settings

1 Set Machine



1 Set Machine (continued)

Continued

1.7 Temperatures

Parameter	Value range	Remarks
Coffee	-20 % - +14 %	• The temperature in the coffee boiler is preset by the Service technician • The set temperature can be adjusted by percentage with the sliding controller
Hot water/steam	-4 % - +10 %	• The temperature in the hot water/steam boiler is preset by the Service technician • The set temperature can be adjusted by percentage with the sliding controller

1.11 Flavour

Parameter	Value range	Remarks
Flavour: Counting active	Yes/No	Switch the counting of the Flavour products On/Off
Flavour 1, 2, 3	• [List of the syrup varieties] • User-defined	• Only the Flavour types stored here will be available later for the drinks settings • If User-defined is selected, then the Flavour types can be named according to preference

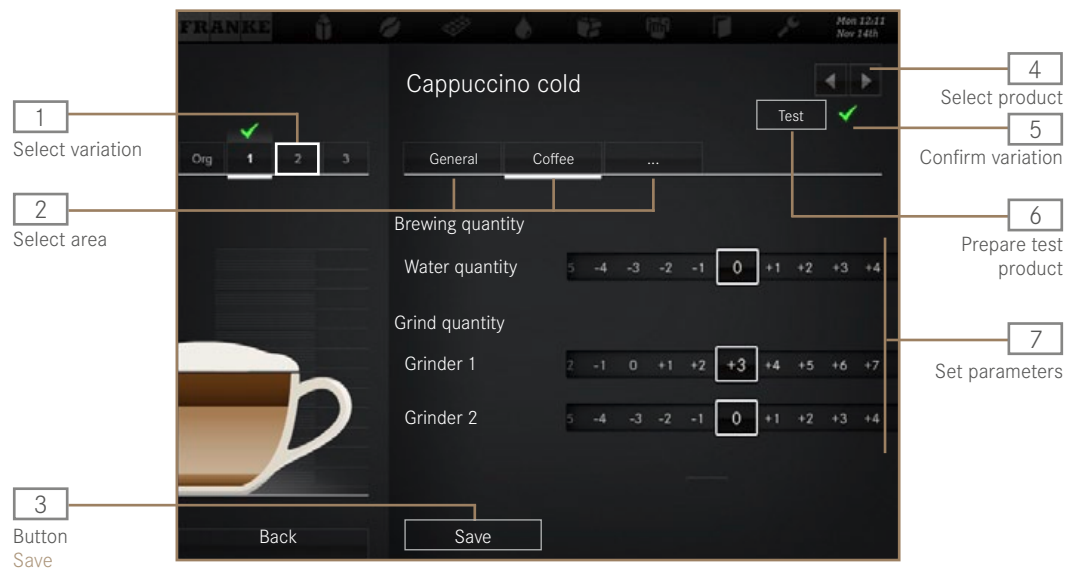
1.12 Payment

Parameter	Value range	Remarks
Select payment type	On/Off	Switch Payment On/Off
Pay Popup: Show popup	Yes/No	Activate/deactivate the display of the popup window

1.14 Edge lighting

Parameter	Value range	Remarks
Select lighting	• Off • Red, green, blue, etc. • Flash • Color gradient • User-defined (RGB values)	Default: Color gradient

Set Drinks



- You can save each product in three user-specific variations. The original cannot be changed.
- Only parameters that are relevant for the product are displayed.
- The percentage specifications are always based on the preset value.
- Tips for configuring the parameters can be found in the chapter "Help with problems concerning product quality", p. 56

Task	Menu item	Information / Instruction	Number
Selecting a product		Use the selection arrows to select the product to be defined, then select the variation to be edited	4, 1
Changing the product designation and product text	General	Enter product designation and select product text	2, 7
Determining price (available only when Payment is activated)	General	Determine PLU, prices and token, select Free option	7
Adjusting water quantity, grinders, pre-inject quantity and pressure	Coffee	Adapt parameters	2, 7
Adapting milk quantity	Milk	Adapt milk quantity by percentage	2, 7
Adapting foam quantity	Milk foam	Adapt foam quantity by percentage	2, 7
Changing powder options	Powder	Adjust Water quantity 1 and 2, Powder quantity 1 and 2 by percentage	2, 7
Adding/deleting syrups	Flavour	Adapt the syrup quantity of the various flavors by percentage	2, 7
Preparing test product	Test	Use Test to prepare the selected product using the modified settings	6
Assigning drink variation that is to be prepared with this product selection		Select variation, then confirm with the checkmark	1, 5
Saving drink settings	Save	Use Save to save the drink configuration	3

Date and Time

Date and Time

On/Off Machine

Parameter	Value range	Remarks
With PIN	Yes/No	• Yes: The coffee machine can be switched on or off only with the PIN code • Default: No

Date and Time

Parameter	Value range	Remarks
Display	12 h/24 h	-
Day	0 - 31	Set the day
Month	0 - 12	Set the month
Year	0 - 63	Set the year
Hour	0 - 23/0 - 11	Configure hours
Minutes	0 - 59	Configure minutes

Timer 1 - 4

Parameter	Value range	Remarks
Active	Mo, Tu, We, Th, Fr, Sa, Su	Activate or deactivate days by tapping
On/Off h	0 - 23/0-11	Switch-on time (hour)
On/Off min	0 - 59	Switch-on time (minute)
Monday - Sunday	Yes/No	Day on which the machine will switch on automatically

6 Access rights

6 Access rights

6.2 Settings

Parameter	Value range	Remarks
Set PIN	0 – 9	• Authorizations: Access to My Settings; access counter values • Default PIN: 1111

6.3 Specialist

Parameter	Value range	Remarks
Set PIN	0 – 9	• Authorizations: Limited access to My Settings; access All products counter values • Default PIN: 2222

6.4 Operator

Parameter	Value range	Remarks
Set PIN	0 – 9	• Authorization: Access All products counter value • Default PIN: 7777

6.6 Key (secured) Products

Parameter	Value range	Remarks
Set PIN	0 – 9	Authorization: Lock and unlock key (secured) products Default PIN: 8888

6.7 On/Off Machine

Parameter	Value range	Remarks
Set PIN	0 – 9	Authorization: Switch the coffee machine On/Off Default PIN: 9999

Counters

	Owner menu items	Specialist menu items	Operator menu items
Without VIP system (Standard)	4.1 Machine total	-	-
	4.2 Cycles		
	4.3 Water filter	-	-
	4.4 Grinders/Dosing units		
	4.5 Cleanings	-	-
	4.6 Coffee products	-	-
	4.7 Milk products	-	-
	4.9 Water products	-	-
	4.10 Powder products	-	-
	4.11 Flavour products	-	-
	4.12 All products	4.12 All products	4.12 All products
	4.13 Maintenance	-	-
With VIP system	4.3 Water filter	-	-
	4.5 Cleanings	-	-
	4.13 Maintenance	-	-
	4.15 Product counters	4.15 Product counters	4.15 Product counters
	4.16 Product counters total	4.16 Product counters total	4.16 Product counters total
	4.17 List counters	4.17 List counters	4.17 List counters
	4.18 List counters total	4.18 List counters total	4.18 List counters total
	4.19 Sales	4.19 Sales	4.19 Sales
	4.20 Exporting	4.20 Exporting	4.20 Exporting
	4.21 Resetting	4.21 Resetting	4.21 Resetting

INDIVIDUALIZATION AND DATA TRANSFER

Your A600 opens up versatile possibilities for individualization. Use the advantages of the touch screen for your sales ideas.

Overview



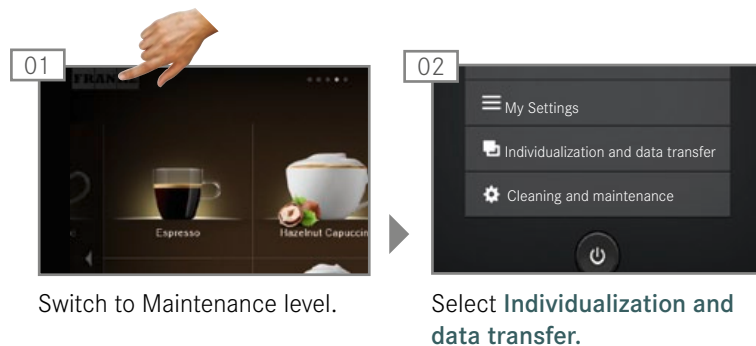
- All of the menu items of the **Individualization and data transfer** menu are depicted on the following pages.
- The PIN code for the **Individualization and data transfer** menu is identical with the PIN code for the **Settings** menu. The factory-set PIN code is 1111. We recommend that you note the PIN code for the **Individualization and data transfer** menu here:

Functions

You can load and view your own image objects in the **Individualization and data transfer** menu. Furthermore, you can save your settings.

Use either the available Franke images or your own images for drinks, screen savers or as advertising images.
 Configure the behavior of the various operating modes or of the screen savers.

Create backups of your A600 on a regular basis. Simply insert a USB stick and start the process. Fast, simple and secure.

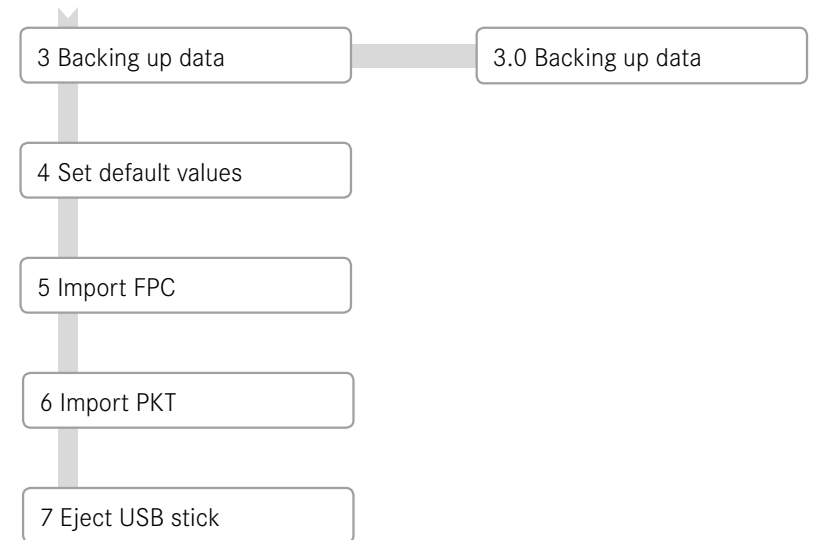
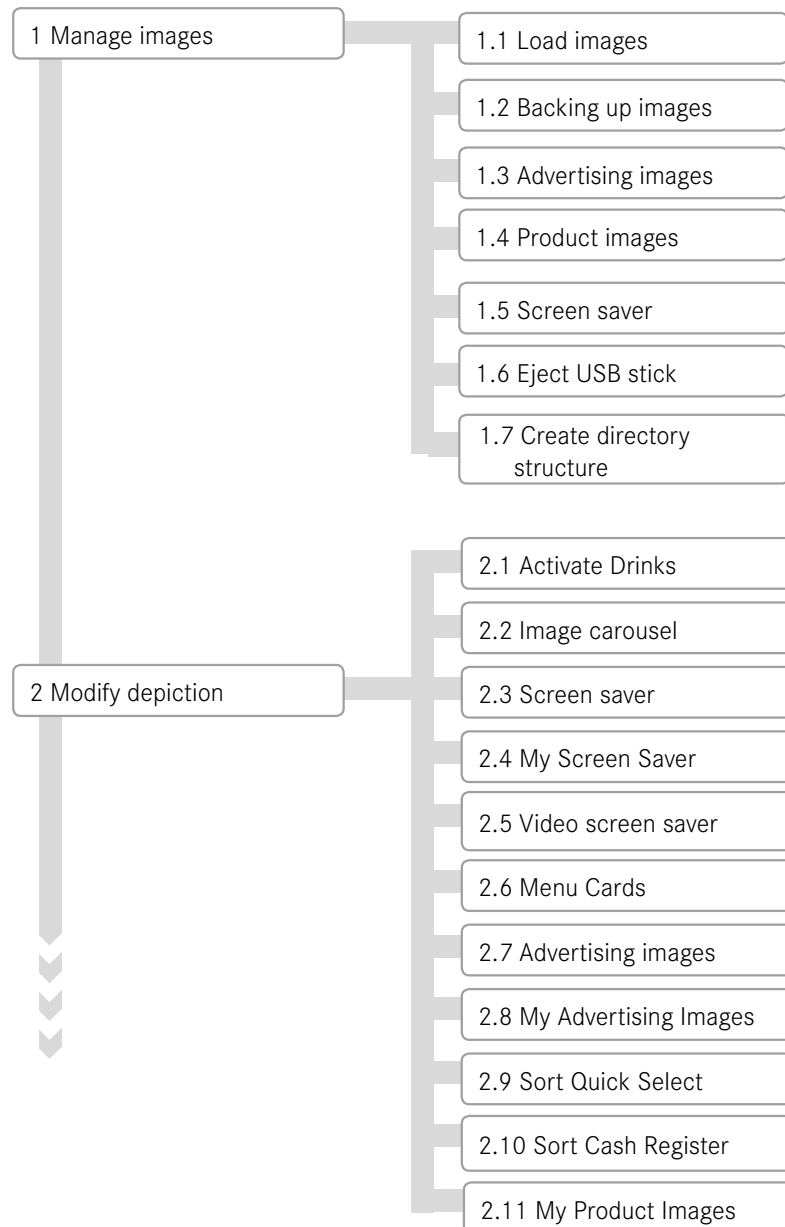


Confirm each of the changes with **Save**.

Individualization and data transfer

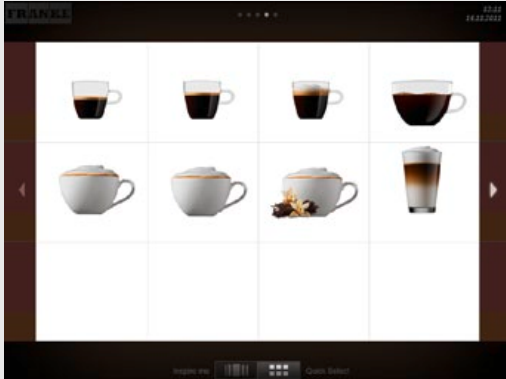
	Owner menu items	Specialist menu items	Operator menu items
1 Manage images	1.1 Load images 1.2 Backing up images 1.3 Advertising images 1.4 Product images 1.5 Screen saver 1.6 Eject USB stick 1.7 Create directory structure	1.1 Load images 1.2 Backing up images 1.3 Advertising images 1.4 Product images 1.5 Screen saver 1.6 Eject USB stick 1.7 Create directory structure	-
2 Modify depiction	2.1 Activate Drinks 2.2 Image carousel 2.3 Screen saver 2.4 My Screen Saver 2.5 Video screen saver 2.6 Menu Cards 2.7 Advertising images 2.8 My Advertising Images 2.9 Sort Quick Select 2.10 Sort Cash Register 2.11 My Product Images	- - - 2.4 My Screen Saver 2.5 My video screen saver - - 2.7 My Advertising Images - - -	-
3 Backing up/loading data	3.1 Backing up data 3.2 Backing up XML data	3.1 Backing up data 3.2 Backing up XML data	-
4 Set default values	4 Set default values	4 Set default values	
5 Import FPC	5 Import FPC	5 Import FPC	-
6 Import PKT	6 Import PKT	6 Import PKT	
7 Eject USB stick	7 Eject USB stick	7 Eject USB stick	7 Eject USB stick

Individualization and data transfer menu tree



- With **4 Set default values**, selected parameters can be reset to the pre-set values.
- **5 Import FPC** becomes useful when a USB stick with a valid Franke product catalog is connected.
- **7 Eject USB stick** logs off connected USB sticks. If a USB stick is logged on, the menu item will appear in **green**, otherwise **orange**.

Requirements of my image material

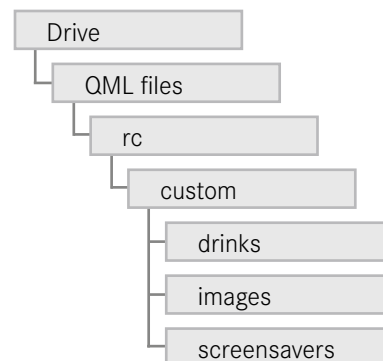
			
	Advertising images	Screen saver	Drink images
Image size (width x height)	800 x 600 px	800 x 600 px	430 x 274 px
Data format	PNG with 24 bit	PNG with 24 bit	PNG with 24 bit and 8 bit alpha channel as required
Orientation	—	—	Centered on vertical axis
Memory folder on USB stick	Drive:\QML-Files\rc\custom\images	Drive:\QML-Files\rc\custom\screensavers	Drive:\QML-Files\rc\custom\drinks

Necessary folder structure on the USB stick

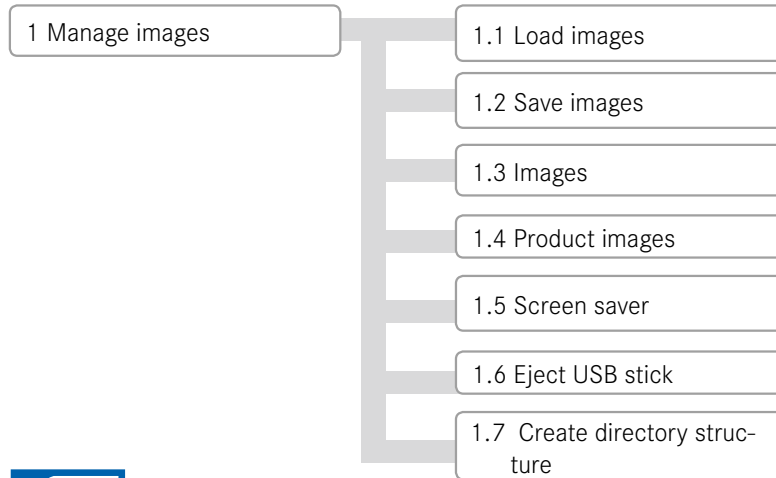


You must adhere to a specific directory structure so that the A600 can recognize your images without difficulty. Create the folder structure once, save it and it will be quickly available.

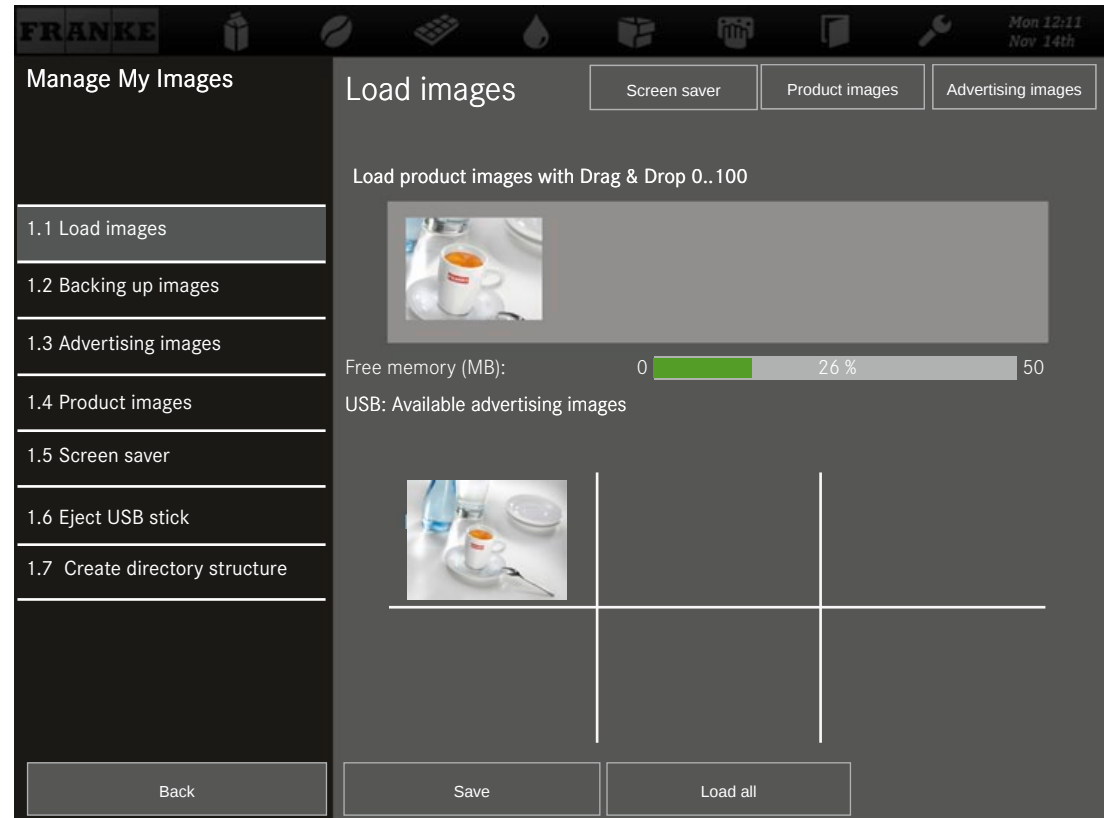
You can also generate this directory structure automatically. For this, use the menu item "1.6 Create directory structure".



Loading or clearing my images



- The upload process is the same for all images.
- The images on the USB stick must be present in the required folder structure, have the correct data format and be of the correct size, *see p. 49*.



Desired action	Menu item	Information / Instruction
Loading images to the machine	1.0 Load images	• Insert a USB stick with the required directory structure. • Select the image type. • Select the images that you wish to load on the machine with Drag&Drop and press Save.
Saving images from the machine	1.1 Save images	• Insert a USB stick. • Select the image type. • Save individual images or all images to the USB stick.
Clearing images	1.2 Images 1.3 Product images 1.4 Screen saver	• Open the desired menu. • Select the images that are no longer needed and delete them by tipping on the Clear button.

Using my images

Configuring my screen saver

2 Modify depiction

2.1 Activate Drinks

2.2 Image carousel

2.3 Screen saver

2.4 My Screen Saver

2.5 Video screen saver

2.6 Menu Cards

2.7 Advertising images

2.8 My Advertising Images

2.9 Sort Quick Select

2.10 Sort Cash Register

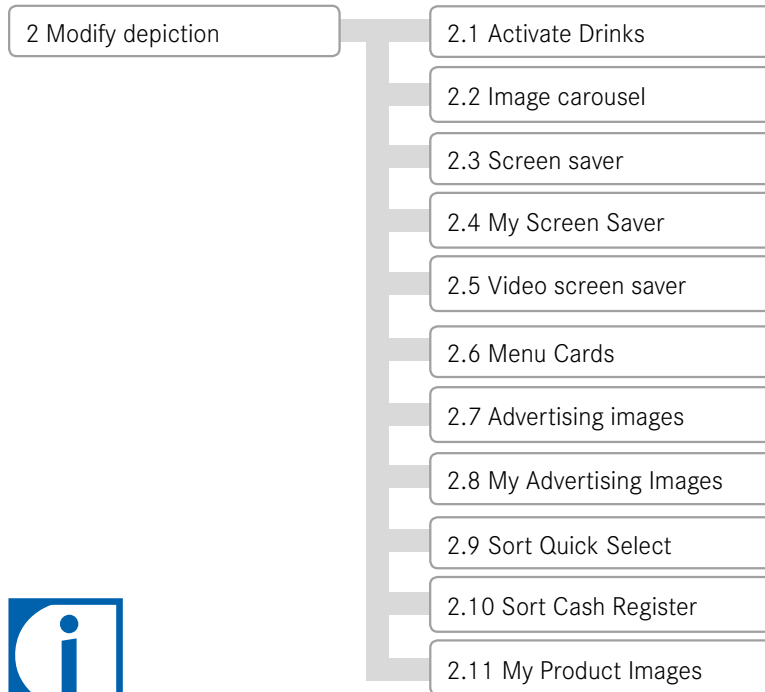
2.11 My Product Images



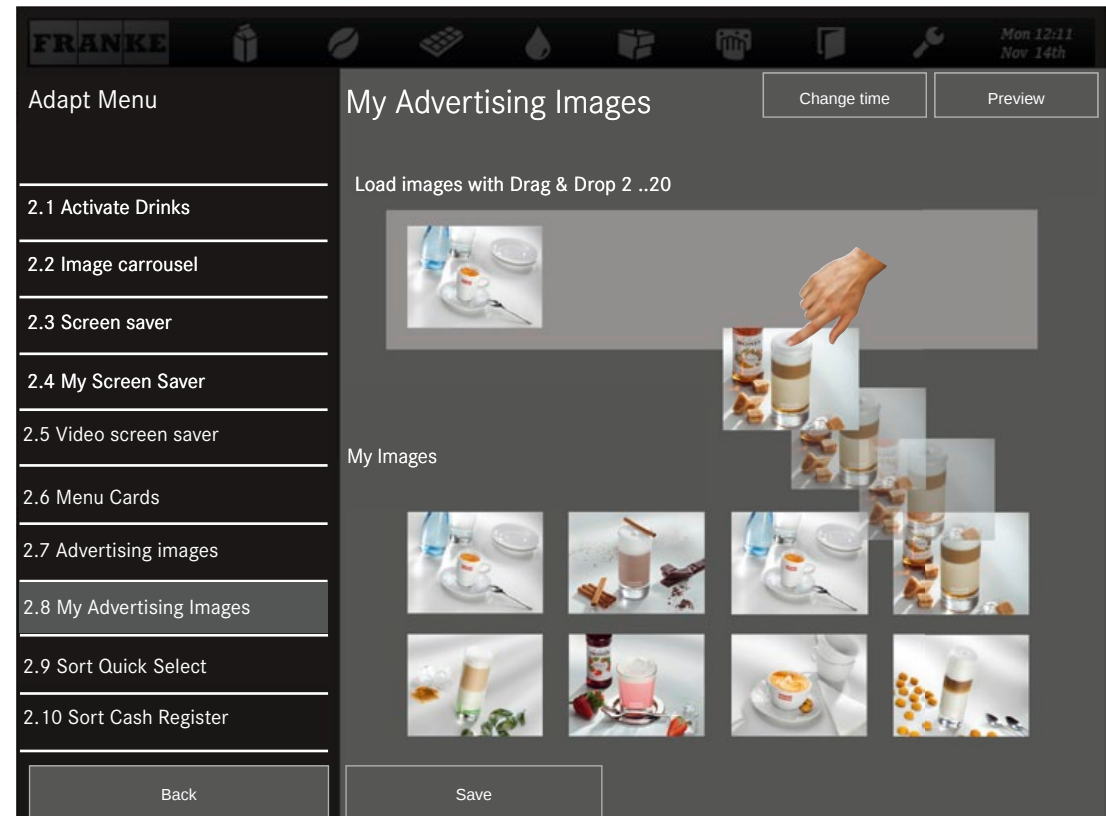
Make sure that the image carousel and the screen saver are deactivated.

Desired action	Menu item	Information / Instruction
Using images	2.1 - 2.6	Tip on an image in the lower area that you wish to use, and drag it to the top.
Removing used images	2.1 - 2.6	Tip on an image in the upper area that you no longer wish to use, and drag it to the bottom.
Viewing selection	2.1 - 2.6	Select Preview in order to check your selection.

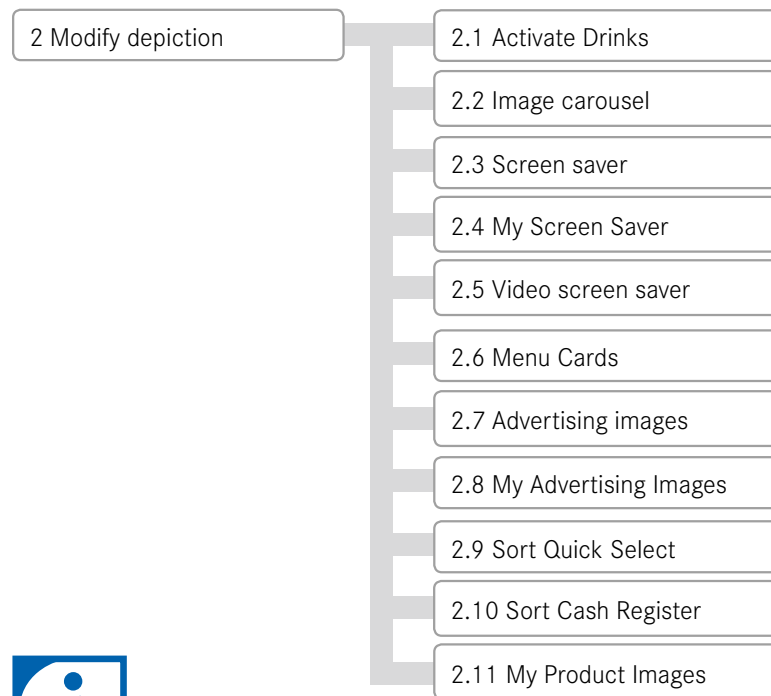
Configuring my advertising images



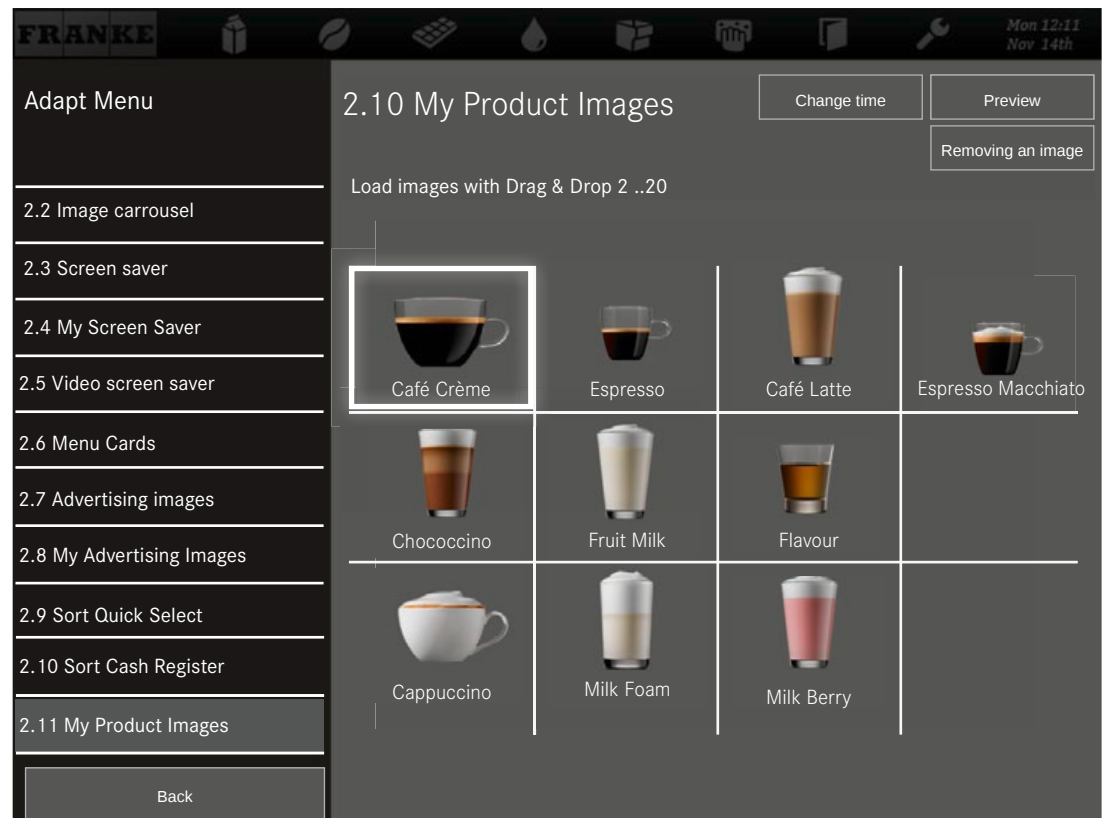
The activated advertising images can be activated for each drink in the menu item **My Settings > Set Drinks**.



Assigning my product images



- An image must be assigned to each available product.
- The images can be activated through the menu item **My Settings > Set Machine > Operation Mode**.
- Products to which no image has been assigned will be displayed without an image.
- You can either use the Franke images or your own, but you cannot mix the two types with one another.

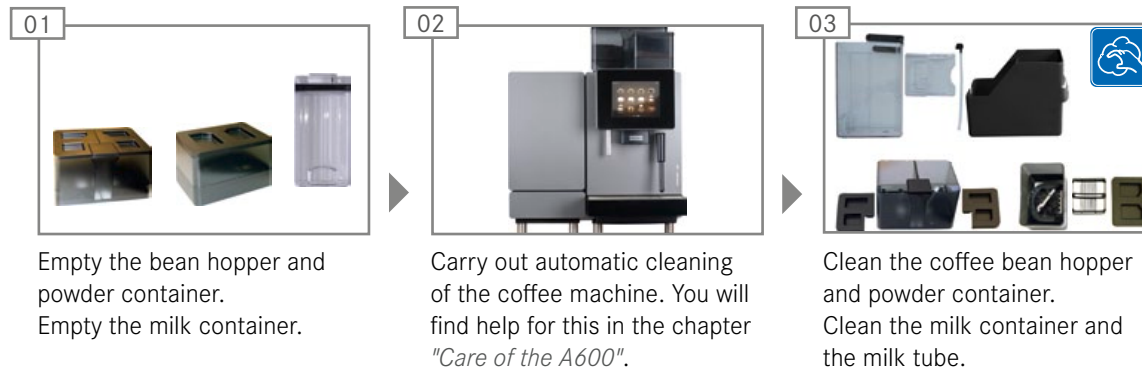


DECOMMISSIONING AND DISPOSAL

Do you want to shut down your coffee machine for longer periods or dispose of it? Make use of our service.

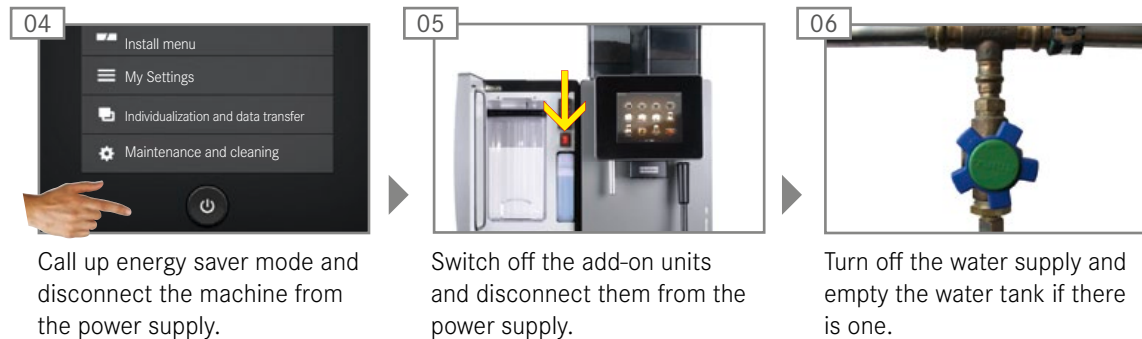
Decommissioning

With every decommissioning



For a temporary decommissioning of up to 3 weeks – continue with Step 04.
For a longer or a permanent decommissioning – see notes on the next page.

Temporary decommissioning (up to 3 weeks)



Long-term decommissioning and storage

NOTICE

Ensure functional capability!

Contact the FRANKE Service team for proper decommissioning and storage.

Have your coffee machine drained by your Service technician and observe the storage conditions:

Storage temperatures: -10 °C to 50 °C

Humidity: max. 80 %

If you plan to start using your machine again later, taking advantage of our service is essential.

The coffee machine must be maintained, installed and cleaned prior to drink preparation.

Proper functioning of the coffee machine cannot be ensured otherwise.

Disposal



Disposing of consumable materials

- Beans, powder and coffee grounds can be composted.
- The information enclosed with the detergent applies for the disposal of unused cleaning tablets, clean solution and descaler.

Disposal of the coffee machine and the FoamMaster



The A600 | A600 FM coffee machine is in compliance with the European Directive 2012/19/EU regarding waste electrical and electronic equipment (WEEE) and may not be disposed of with domestic refuse.

The tetrafluorethane (R134a) coolant used for the FoamMaster requires no special means of disposal.



Dispose of electronic parts separately.



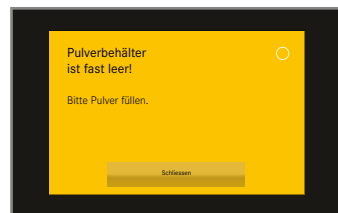
Dispose of plastic parts in accordance with their marking.

TROUBLESHOOTING

Help is available from your A600 in the event of problems. Events and information are shown on the monitor screen. Should you be unable to resolve a problem despite all best efforts, please contact our Service department.

Elimination of machine errors

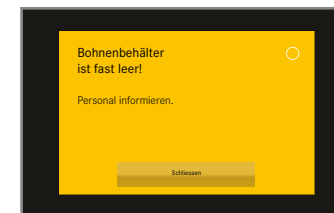
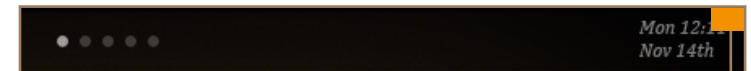
Non-self-service mode



In non-self-service mode, an error is displayed by means of a symbol highlighted with a color.

Message with an instruction.

Self-service mode



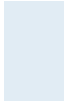
In self-service mode, an error is displayed by means of a colored corner.

Message with an instruction for your customer.



If the entire system is affected by an error, then error messages will appear automatically.
The machine must be restarted in the event of severe errors. Check the power supply if the machine fails to start.
Contact your Service technician if the machine cannot be started or if you are unable to rectify the error.

Color code for error messages

	Temporary interruption		System has limited functionality.
	System still fully functional.		System not functioning.

Help with problems concerning product quality

	Possible causes	Possible solutions
Coffee tastes dull	Grind too coarse Too little coffee Temperature too low Coffee is too old Bean hopper not locked correctly	Select a finer grind (<i>see p. 23</i>) Increase amount of coffee Increase temperature Use fresh coffee Check bean hopper locking mechanism (<i>see p. 23</i>)
Coffee tastes strange	Poor grind Minimal coffee usage Spoiled coffee beans Residue from cleaning agents Cup dirty Water (chlorine, hardness, etc.)	Contact customer service Fill only a small amount of coffee beans in the bean hopper Replace coffee beans Rinse the machine Check dishwasher Have water quality checked
Coffee tastes bitter	Temperature too high Grind too fine Coffee quantity too low Roast too dark	Lower coffee temperature Select a coarser grind (<i>see p. 23</i>) Increase amount of coffee Use lighter coffee roast
Coffee tastes sour	Temperature too low Roast too light Grind too coarse	Increase coffee temperature Use darker coffee roast Select a finer grind (<i>see p. 23</i>)
Consistency of powder products	Viscous Watery Powder clumping or moist	Use less powder, use more water Use more powder, use less water Clean and dry powder system
Taste of powder products	Too sweet Not sweet enough Strange taste	Use less powder, use more water Use more powder, use less water Clean powder system

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Consumable materials

Item	Order number
Cleaning tablets (100 pcs.)	BK328400
Clean solution	1L301219
Clean solution FoamMaster	1Z365033



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Your distribution partner:

A large, empty rectangular box with a thin black border, intended for the user to provide information about their distribution partner.

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