

K6 Series

Coffee Grinders

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



K6

F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 grinders are designed to grind roasted coffee beans on demand in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.

- Micrometer regulation control.
- Manual push button refill.
- Precision dosing.
- Adaptable for coffee cans.
- Adjustable fork height.
- Optional 0.55Kg Hopper. (As shown on F10 image)



F10



F8

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
K6	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
F8	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical

Under Grinder Knockout Drawer



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

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

FAST Froth System

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



CONTEMPRO



"Frankly the finest for cappuccino"

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



V.3.1



How It's Made Video



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 and 2 groups are also available as a dual fuel option with the same great spec as our standard 1 and 2 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



CON1



CON1E



CON3



CON3E



CON2



CON2E

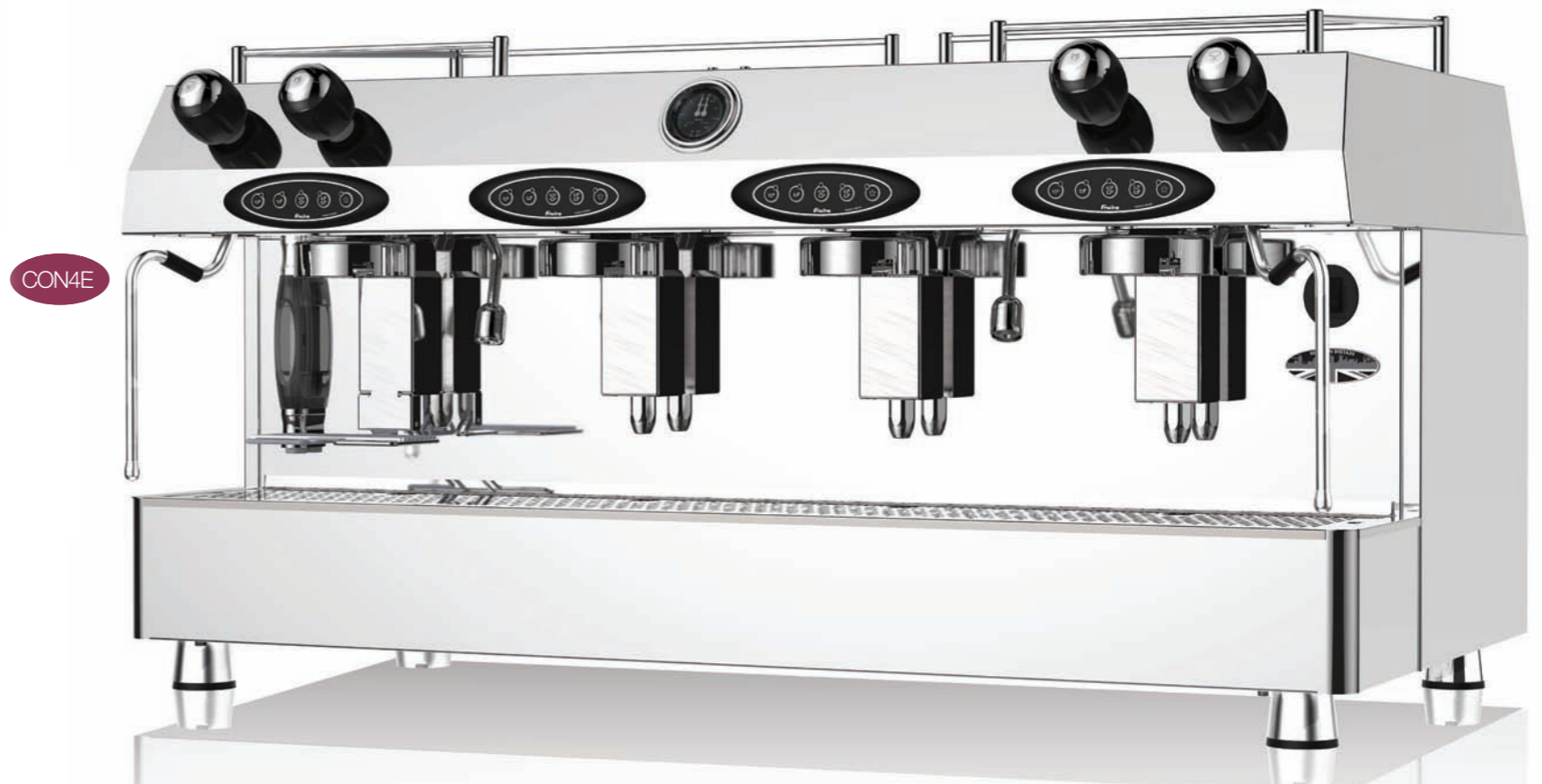
Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Alternative Element Rating	Hot Water Per Hour
CON1	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON1E	1	120/200	575*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON2	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON2E	2	240/400	575*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON3	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON3E	3	360/600	575*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON4E	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.

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.
- 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 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.



CON4E