

## FRANKE A400

## MILK SYSTEMS

- FoamMaster<sup>™</sup> (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- Second bean grinder
- Bean hopper: 1×2kg, 2×1.2kg or 2×0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout (only available on MS and FM models)
- Color : Black, Anthracite
- Dimensions: 340mm / 700mm / 600mm (W/H/D)
- Nett Weight : 40kg

## FRANKE A600

## MILK SYSTEMS

- FoamMaster<sup>™</sup> (FM): hot and cold milk and milk foam, individually adjustable consistency, integrated cleaning system
- Milk system (MS): hot and cold milk and warm milk foam, exact dosing via milk pump
- Second bean grinder
- Bean hopper: 1×2kg, 2×1.2kg or 2×0.6kg, lockable
- One or two separate powder dosing systems (for chocolate or milk powder), lockable
- Coffee grounds ejector
- Cup sensor
- M2M/telemetry
- Accounting system
- Raised feet (100mm)
- Steam spout, Autosteam (enhanced milk foaming) or Autosteam Pro (automatic milk foaming)
- Color : Black, Anthracite
- Dimensions: 340mm / 750mm / 600mm (W/H/D)
- Nett Weight : 40kg

