



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 Burrs
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
Iconic-tron	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	65mm 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.

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.



COMTEMPRO



Fracino, Birch Road East, Birmingham, B6 7DB, UK.

Website / www.fracino.com
Email / sales@fracino.com
Tel / +44 (0)121 328 5757



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

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.



CON1



CON1E



CON2



CON2E

CONTEMPO



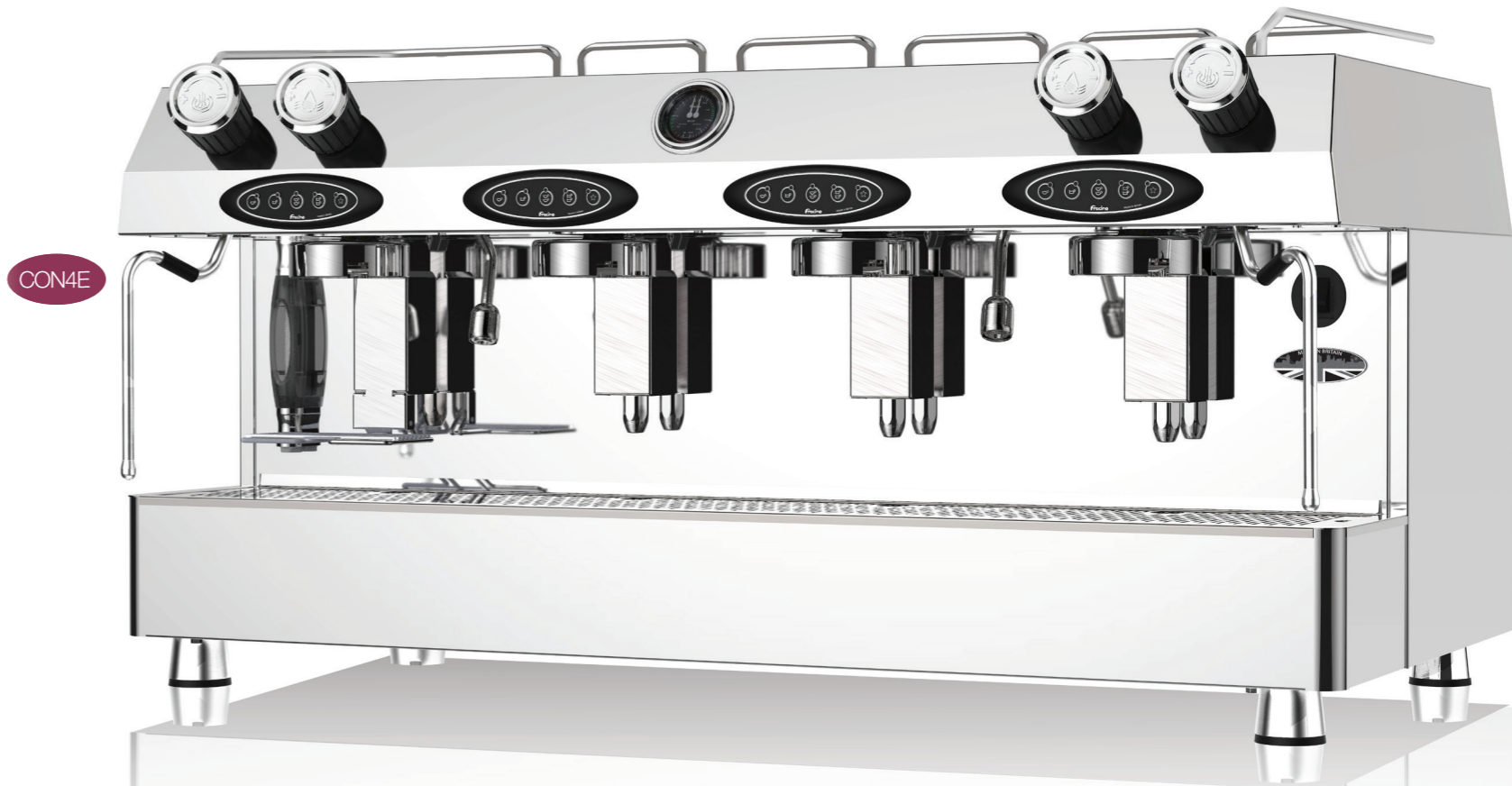
CON3



CON3E

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.



CON4E

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	535*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON1E	1	120/200	535*	380	500	35	7 Litres	2.85kw/13Amp	N/A	30L
CON2	2	240/400	535*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON2E	2	240/400	535*	580	500	55	14 Litres	4kw/20Amp	2.8kw/13Amp 7.5kw/30Amp	60/80L
CON3	3	360/600	535*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON3E	3	360/600	535*	785	500	84	20 Litres	7.5kw/30Amp	single or 3 phase 9kw/45Amp	100L
CON4E	4	480/800	535*	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.