



# Product information

## A400

Let's go premium everywhere



## TABLE OF CONTENTS:

THE ARGUMENTS	4
THE A400 SYSTEM	5
THE CHOICE OF BEVERAGES	13
THE MACHINE DESIGN	15
THE TECHNICAL DATA	18
THE PRICES	29
THE DATES	31





# THE ARGUMENTS FOR THE A400: THE 5 KEYS TO SUCCESS

## 01

### LATEST PROFESSIONAL TECHNOLOGY IN THE A400

The A400 brings all the innovations of the professional A line series to any business, so that even small businesses can offer the best coffee shop-standard coffee.

## 04

### MAXIMUM CLEANLINESS, AUTOMATICALLY

Not only is a fully automatic cleaning system safer and more hygienic, it also makes everyday handling of the machine much easier.

## 02

### EASY OPERATION

The interactive 8" touch screen guides the end customer to their target with photo-realistic images of the beverages. Tried and tested thousands of times in every self-service scenario.

## 05

### LONG-TERM ADDED VALUE

The A400 benefits from the incredible versatility and flexibility of the A line series from Franke.

This makes it a long-term, secure investment.

## 03

### THE FINEST MILK FOAM

The FoamMaster™ technology in the professional A400 model of the A line series also guarantees premium quality milk foam with irresistible style.



# THE A400 SYSTEM:

# THE A LINE IN COMPARISON: POSITIONING OF THE A400



	A200	A400	A600	A800	A1000
Recommended annual capacity	20,000	30,000	40,000	60,000	80,000
Recommended daily capacity	50–80	80–100	100–150	150–250	150–250
Basic models	- A200 MS - A200 FM CM	A400 A400 MS EC - A400 FM CM	A600 A600 MS EC A600 FM EC A600 FM CM	A800 - A800 FM EC -	- - - A1000 FM CM
Cleaning systems	CleanMaster	CleanMaster EasyClean	CleanMaster EasyClean	EasyClean	CleanMaster
Milk systems	- FoamMaster milk system	No Milk Milk system FoamMaster	No Milk Milk system FoamMaster	No Milk  FoamMaster	- - FoamMaster
# Milk types	1	1	1	Up to 2	Up to 2
# Flavor	-	-	3	3	6
# Bean types	2	Up to 2	Up to 2	Up to 3	Up to 3
# Powder types	-	Up to 2	Up to 2	Up to 2	Up to 2

# THE A400 SYSTEM: BASIC MODELS



**A400**  
Without milk system

- A400 without milk system
- The perfect coffee machine with optional powder system for office areas

- ***No milk system available***
- ***No steam version available***



**A400**  
**MS EC**

- Milk system (MS) in the coffee machine
- Optional cooling unit, various designs available
- Also works with customer's cooling unit
- Milk empty reported via in-line sensor
- 1 milk type
- Steam wand S1 (optional)

- ***No automatic dosing of cleaning agent (EasyClean)***



**A400**  
**FM CM**

- Milk pump and thermoblock in FoamMaster module SU05FM
- Cooling unit SU05FM mandatory
- Milk empty reported via wall sensor
- 1 milk type
- Steam wand S1 (optional)

- ***Automatic dosing of cleaning agent (CleanMaster)***

# THE A400 SYSTEM: OVERVIEW

## COOLING UNITS

- KE200
- SU05 EC
- SU12 EC
- Chill & Cup
- SU05 CM

## OPERATION

8" touch screen

## ACCOUNTING SYSTEMS



## CUP WARMER

With four heatable storage spaces

## COLOR VARIANTS



Black/Chrome



Anthracite/Chrome

## OPTIONS

- Second grinder, lockable container
- One or two separate powder dosing units (for chocolate powder), lockable
- Steam wand S1 (only available for MS or FM models)
- Grounds chute
- Cup detection
- Tall feet (70/100 mm)

# THE FLEXIBILITY : ADD-ON UNITS



## COOLING UNIT SU05/SU12

- Cooling unit in an A line product design (available in 5 liter CM and EC/12 liter EC), positioned on the left-hand side
- Perfect hygiene, intelligent milk hose coupling for non-contact filling procedures
- Empty message via the A400 display



## KE200

- Cooling unit (4 liters)
- Suitable for small to medium-sized capacity requirements



## CHILL & CUP

- Combination cooling unit (5 liters) with two heatable storage spaces (80 cups)
- Only possible with mains water connection



## CUP WARMER

- In a modern A line design
- Pre-heating for up to 120 cups
- Four heatable storage spaces
- Built-in thermostat for consistent temperatures



## ACCOUNTING SYSTEM

- Can be used for various payment systems, e.g. with coins, card
- Perfectly suited for public/private vending
- Combination option with M2M feature

## MODEL FEATURES: BASIC

	A400		
Basic models	A400	A400 MS	A400 FM
Version	A400 1G H1	A400 1G H1 MS	A400 1G H1 FM
Item No.	KA200001	KA200002	KA200003
Touch screen	8.0"	8.0"	8.0"
1 grinder (left)	●	●	●
Hot water dispenser	●	●	●
Steam S1	×	✓	✓
Milk system MS/without cooling unit	×	●	×
FoamMaster module	×	×	● / SU05 FM
Automatic height adjustment for the outlet	×	×	×
Bean hopper capacity	600 g/optional 1,200 g	600 g/optional 1,200 g	600 g/optional 1,200 g
Grounds container	80 units	80 units	80 units
Outlet height	88–180 mm	88–180 mm	88–180 mm
Dimensions (WxHxD mm)	340x700x600	340x700x600	613x700x600
Power connection	220-240V 1LNPE 10 A 220-240V 1LNPE 16 A 200V 2L PE 15 A 220-240V 2LPE 30 A	220-240V 1LNPE 10 A 220-240V 1LNPE 16 A 200V 2L PE 15 A 220-240V 2LPE 30 A	220-240V 1LNPE 10 A 220-240V 1LNPE 16 A 200V 2L PE 15 A 220-240V 2LPE 30 A
Water connection	✓	✓	●

✓ Option available / ● Already included in basic unit / × Option not available

## MODEL FEATURES: OPTIONS

	A400		
Options	A400	A400 MS	A400 FM
2nd grinder	✓	✓	✓
3rd. grinder (instead of the 2nd powder dosing unit)	✗	✗	✗
Powder dosing unit (default right)	✓ 600 g/optional 1,200 g	✓ 600 g/optional 1,200 g	✓ 600 g/optional 1,200 g
2nd powder dosing unit	✓ 600 g/1,200 g	✓ 600 g/1,200 g	✓ 600 g/1,200 g
Steam output	✗	✓	✓
Autosteam	✗	✗	✗
Autosteam Pro	✗	✗	✗
2nd milk type	✗	✗	✗
Grounds chute	✓	✓	✓
Lockable container	✓	✓	✓
Feet (100 mm/70 mm)	✓	✓	✓
Internal 4 liter water tank	✓	✓	✗
Cup detection	✓	✓	✓
Wastewater connection	✓	✓	●
Tank set	✗	✗	✗

## MODEL FEATURES: ADD-ON UNIT

	A400		
Add-on units	A400	A400 MS	A400 FM
Cooling unit KE200	✘	✓ / left	✘
Cooling unit SU05	✘	✓ / left	✘
Cooling unit SU12	✘	✓ / left	✘
Chill & Cup (CC05)	✘	✓ (only with mains water connection)	✘
Cooling unit under the machine (UC05)	✘	✘	✘
TWIN models	✘	✘	✘
UT320	✘	✘	✘
FoamMaster module (SU05FM)	✘	✘	● / left
Flavor Station	✘	✘	✘
Cup warmer	✓	✓	✓
Payment add-on unit	✓	✓	✓

A collection of various beverages including beer, coffee, and tea, along with ingredients like vanilla, strawberries, and chocolate. The background is a soft, light gray gradient. In the foreground, there are several items: a white mug with a handle, a glass of beer with a thick head of foam, a glass of coffee with a thick head of foam, a glass of tea, a vanilla bean pod, a strawberry, and several pieces of chocolate.

**THE CHOICE OF BEVERAGES:  
LIMITLESS.**

## THE CHOICE OF BEVERAGES:

	A400	A400 MS	A400 FM
Ristretto/Espresso	✓	✓	✓
Café crème	✓	✓	✓
Brewed coffee/Americano	✓	✓	✓
Milk-based coffee beverages (cappuccino, Latte macchiato, etc.)	x	✓	✓
Hot milk (fresh milk)	x	✓	✓
Cold milk (fresh milk)	x	✓	✓
Hot milk foam (fresh milk)	x	✓	✓
Cold milk foam (fresh milk)	x	x	✓
Milk powder	✓	✓	✓
Chocolate powder	✓	✓	✓
Decaf (powder feed)	✓	✓	✓
Flavor	x	x	x
Hot water	✓	✓	✓
Steam	x	✓	✓

# THE MACHINE DESIGN:



# THE MACHINE DESIGN:

## **Bean hopper:**

- 600 g hopper as standard with 2 grinders
- 1.2 kg hopper optionally available

## **Powder hopper:**

- Approx.500 g hopper as standard
- Approx.1.0 kg hopper optionally available

## **Milk system:**

- Milk system (MS) integrated in the A400
- FoamMaster model always with SU05CM
- Cooling units always positioned on the left
- No under-counter or Twin option possible

## **Hot water dispenser:**

- Plastic hot water pipe
- Sleeves in polished CNS

## **Coffee/milk/powder outlet:**

- Height of the outlet can be manually adjusted with an ergonomic handle
- Mechanical brake

## **Steam wand:**

- "CoolTouch" model
- S2 & S3 models not available



## **Operation:**

- 8" display/aspect ratio 4:3
- User interface made of unbreakable glass
- Cash Register & Quick Select operating mode
- No video function
- No edge lighting

## **Powder system:**

- A cold water mixing in process can be programmed for powder products with the "No Milk" model.

## **Brewing units:**

- Brewing unit with 43 mm strainer, 50 mm strainer
- Can be removed quickly and easily from the front without tools.

## **Boiler system:**

- Coffee and steam boilers from A600
- Hot water from the coffee boiler
- "No Milk" model with only one boiler

## **Models with mains water connection:**

- Fluid system with solenoid pump
- Mains water connection or internal water tank operation
- Optional mains water connection + internal water tank, switchover via software parameter
- External water tank connection not possible

## MACHINE DESIGN IN COMPARISON: A200 / A400 / A600

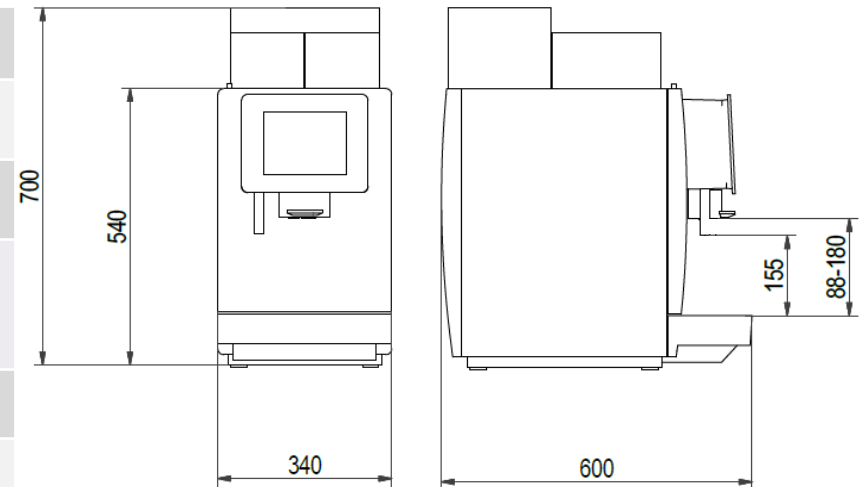
A200	A400	A600
<ul style="list-style-type: none"> <li>• 20,000 cups/year</li> <li>• 4.3" touch screen, no video function</li> <li>• Manual outlet</li> <li>• Coffee thermoblock</li> <li>• Hot water/steam thermoblock</li> <li>• MS-Venturi - FM CM</li> <li>• EF brewing unit</li> <li>• Solenoid water pump</li> <li>• No AS &amp; ASP models</li> <li>• No powder unit</li> <li>• 230 V 10 A/16 A</li> </ul>	<ul style="list-style-type: none"> <li>• 30,000 cups/year</li> <li>• 8" touch screen, no video function</li> <li>• Manual outlet</li> <li>• Coffee/hot water boiler 0.9 liters</li> <li>• Steam boiler 0.9 liters</li> <li>• MS EC - FM CM</li> <li>• Franke brewing unit</li> <li>• Solenoid water pump</li> <li>• No AS &amp; ASP models</li> <li>• Up to 2 powder units</li> <li>• 230 V 10 A/16 A</li> </ul>	<ul style="list-style-type: none"> <li>• 40,000 cups/year</li> <li>• 8" touch screen, basic video function</li> <li>• Automatic outlet</li> <li>• Coffee boiler 0.9 liters</li> <li>• Hot water/steam boiler 0.9 liters</li> <li>• MS EC - FM EC - FM CM</li> <li>• Franke brewing unit</li> <li>• Rotary water pump</li> <li>• S &amp; AS &amp; ASP available</li> <li>• Up to 2 powder units</li> <li>• 230 V 10 A/16 A</li> </ul>

A stack of rolled-up technical drawings and blueprints is shown on a light-colored surface. The drawings are partially unrolled, revealing various technical details, including a drawing number 'A' and a section titled 'NOTES'. The text 'TECHNICAL DATA:' is overlaid in the center of the image.

# TECHNICAL DATA:

# TECHNICAL DATA: A400 "No Milk"

Technical data for A400 NM	
Bean hopper	0.6 kg per hopper/optional 1.2 kg
Water tank	4 liter/optional mains water connection
Grounds container	80 cakes
Electrical connection	220-240 V 1L N PE 2.1-2.3 kW 50/60 Hz 10 A
	220-240 V 1L N PE 2.4-2.8 kW 50/60 Hz 16 A
	200 V 2L PE 2.3 kW 50/60 Hz 15 A
	200-220 V 2L PE 2.3-2.7 kW 60 Hz 30 A
Power cord	1800 mm
Weight	Approx. 38 kg



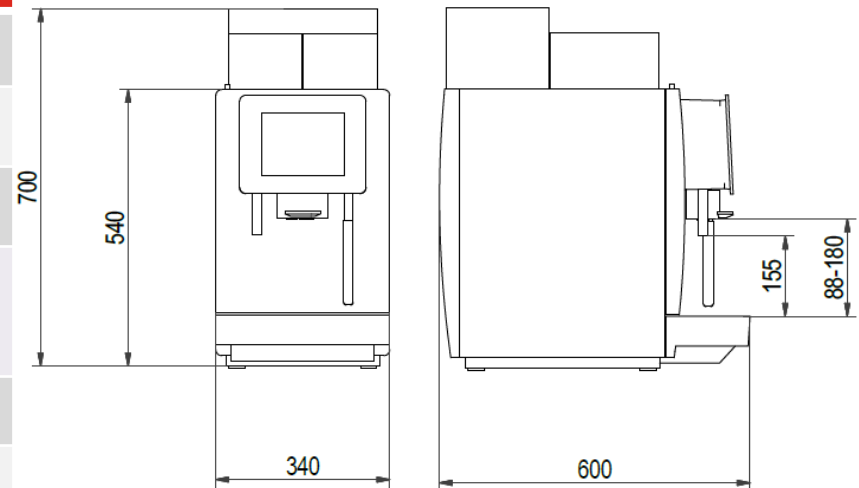
## Please note:

The height of the basic model with one grinder is **750 mm**.

Reason: The single bean hopper is only available in the "tall" model!

# TECHNICAL DATA: A400 MS EC

Technical data for A400 MS EC	
Bean hopper	0.6 kg per hopper/optional 1.2 kg
Water tank	4 liter/optional mains water connection
Grounds container	80 cakes
Electrical connection	220–240 V 1L N PE 2.1–2.3 kW 50/60 Hz 10 A
	220–240 V 1L N PE 2.4–2.8 kW 50/60 Hz 16 A
	200 V 2L PE 2.3 kW 50/60 Hz 15 A
	200–220 V 2L PE 4.5–5.3 kW 60 Hz 30 A
Power cord	1800 mm
Weight	Approx. 38 kg



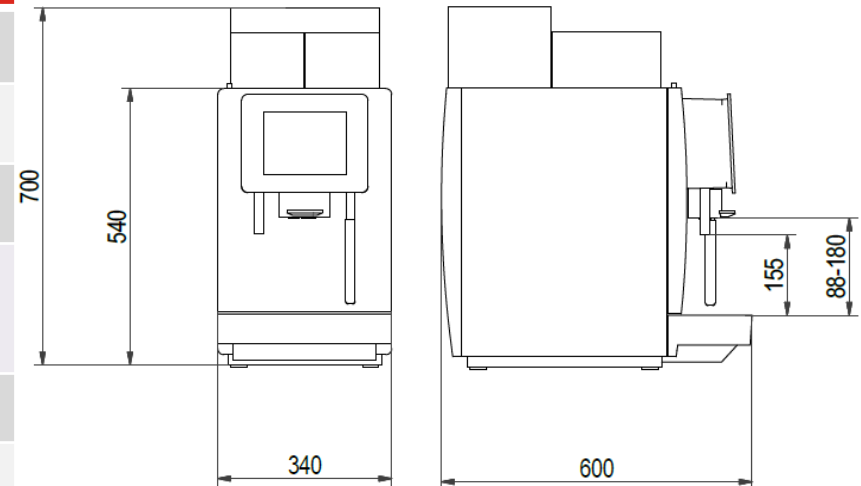
## Please note:

The height of the basic model with one grinder is **750 mm**.

Reason: The single bean hopper is only available in the "tall" model!

# TECHNICAL DATA: A400 FM CM

Technical data for A400 FM CM	
Bean hopper	0.6 kg per hopper/optional 1.2 kg
Water tank	Not possible - <b>ONLY</b> mains water connection
Grounds container	80 cakes
Electrical connection	220–240 V 1L N PE 2.1–2.3 kW 50/60 Hz 10 A
	220–240 V 1L N PE 2.4–2.8 kW 50/60 Hz 16 A
	200 V 2L PE 2.3 kW 50/60 Hz 15 A
	200–220 V 2L PE 4.5–5.3 kW 60 Hz 30 A
Power cord	1800 mm
Weight	Approx. 38 kg



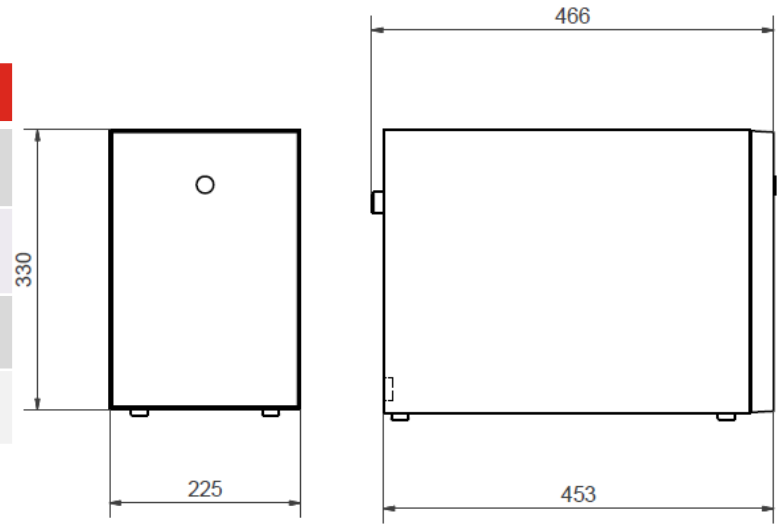
## Please note:

The height of the basic model with one grinder is **750 mm**.

Reason: The single bean hopper is only available in the "tall" model!

# TECHNICAL DATA: COOLING UNIT KE200

Technical data for KE200	
Capacity	4 liters
Electrical connection	220-240 V 1L N PE      50/60 Hz 10A
Power cord	1800 mm
Weight	Approx. 13 kg



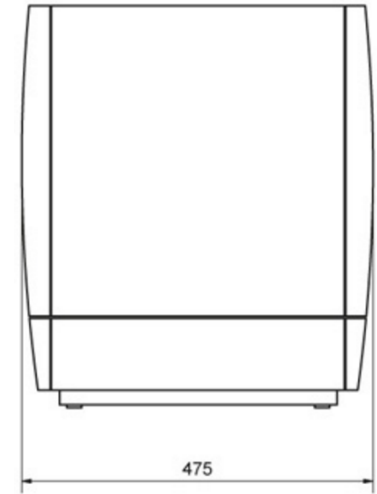
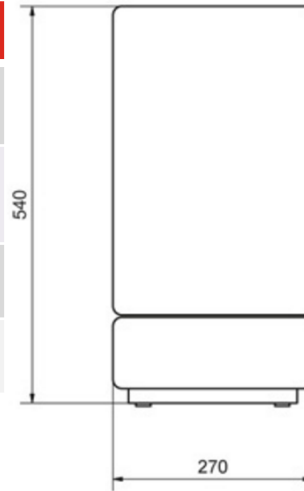
**Please note:**

The KE200 must be positioned on the base for the "A400 MS with water tank" model.

# TECHNICAL DATA: COOLING UNIT SU05 EC

## Technical data for SU05 EC

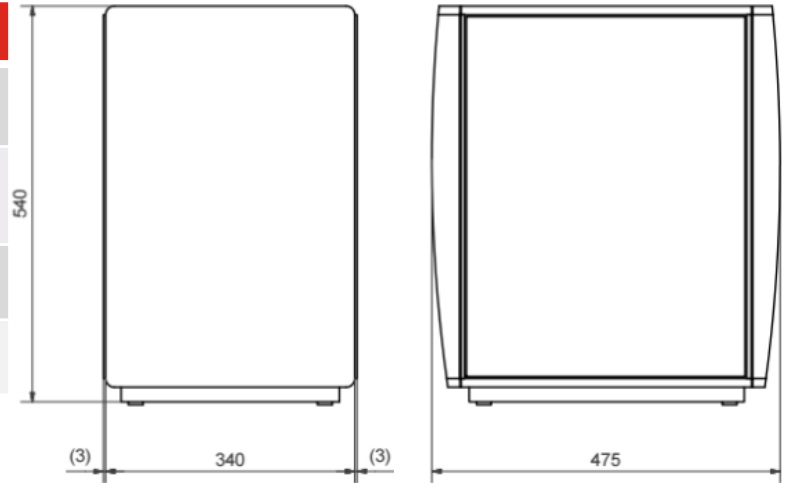
Capacity	5 liters		
Electrical connection	220-240 V	1L N PE	50/60 Hz 10 A
	100 V	1L N PE	50/60 Hz 10 A
	120 V	1L N PE	60 Hz 10 A
Power cord	1800 mm		
Weight	Approx. 20 kg		



# TECHNICAL DATA: COOLING UNIT SU12 EC

## Technical data for SU12 EC

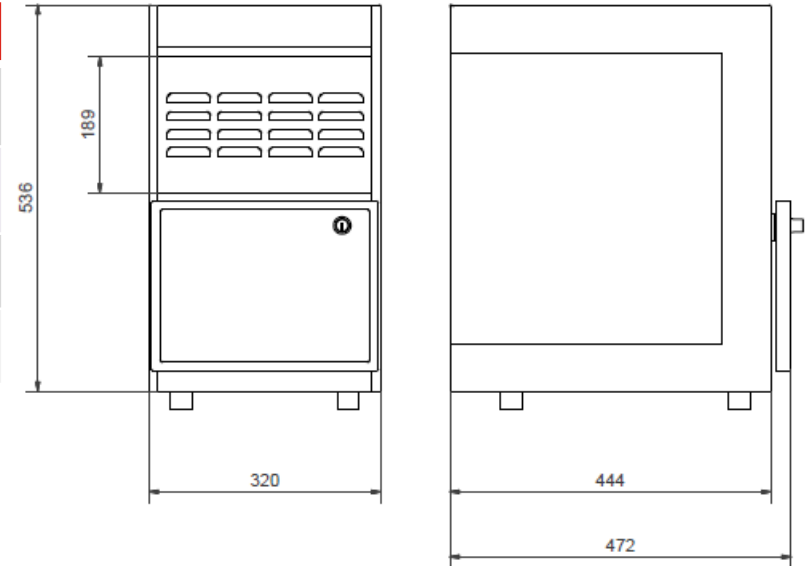
Capacity	12 liters
Electrical connection	220–240 V 1L N PE 50/60 Hz 10 A 100 V 1L N PE 50/60 Hz 10 A 100–127 V 1L N PE 60 Hz 10 A
Power cord	1,800 mm
Weight	Approx. 25.7 kg



# TECHNICAL DATA: COOLING UNIT Chill & Cup

## Technical data for Chill & Cup

Capacity	5 liters	
Electrical connection	220-240 V 1L N PE	50/60 Hz 10 A
Power cord	1,800 mm	
Weight	Approx. 29 kg	



### Please note:

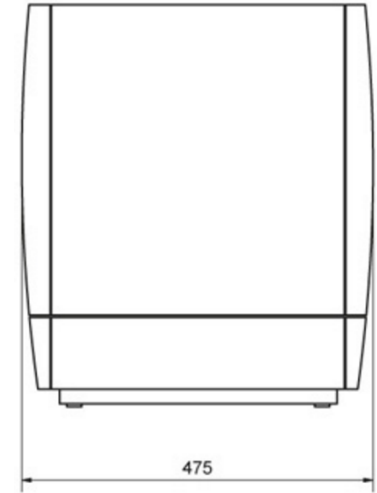
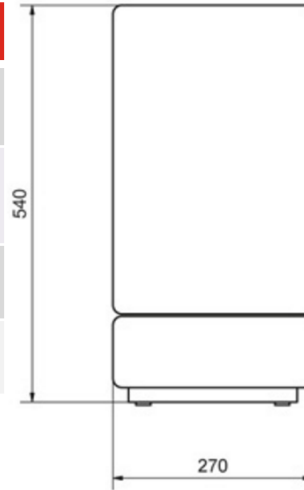
Not possible for the "A400 MS with water tank" model.

☛ Can only be implemented with a mains water connection.

# TECHNICAL DATA: COOLING UNIT SU05 CM

## Technical data for SU05 FM CM

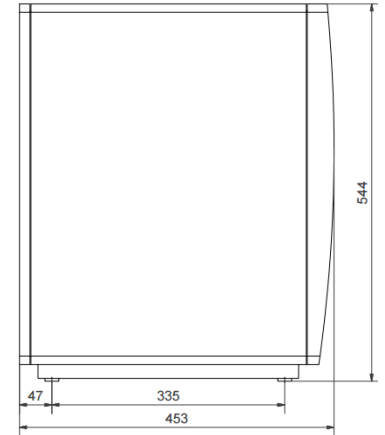
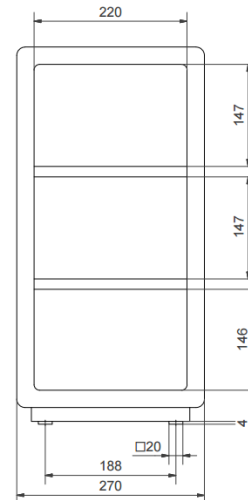
Capacity	5 liters
Electrical connection	220–240 V 1L N PE 1.95–2.3 kW 50/60 Hz 10 A 100 V 1L N PE 1.35 kW 50/60 Hz 15 A 120 V 1L N PE 1.44 kW 60 Hz 20 A
Power cord	1,800 mm
Weight	Approx. 25 kg



# TECHNICAL DATA: CUP WARMER

## Technical data for the cup warmer

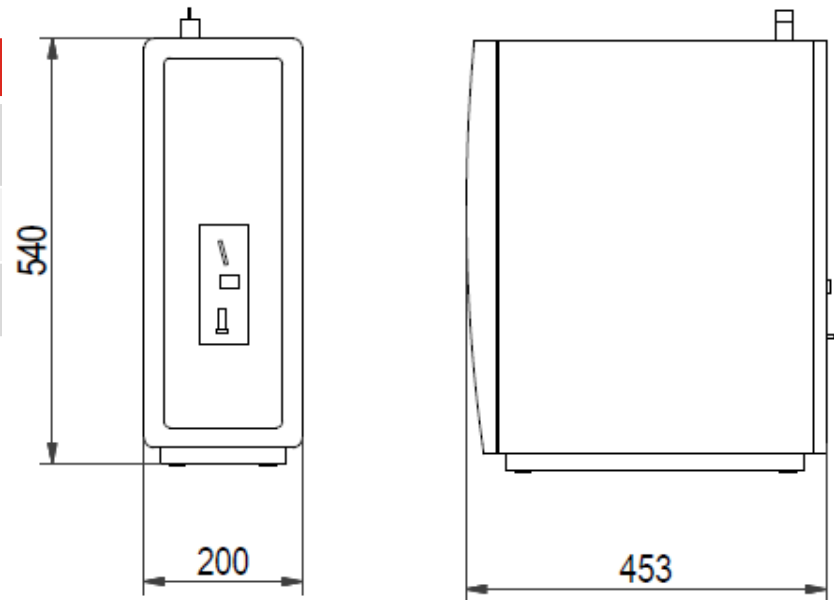
Capacity	Up to 120 cups
Electrical connection	220-240 V 1L N PE 120 W 50/60 Hz 10 A 110 V 1L N PE 80 W 50/60 Hz 10 A
Power cord	1,800 mm
Weight	Approx. 20 kg



# TECHNICAL DATA: ACCOUNTING ADD-ON UNIT

## Technical data for the accounting add-on unit

Electrical connection	85-364 V 1LNPE
Power cord	1,800 mm
Weight	Max. 18 kg



# PRICING

## PRICING

### A400

The price sheet for the A400 can be found in the price list for 2018.





**DATES**

# COUNTRIES WITH AUTHORIZATION FOR SALE:

## North America:

**Planned:** as of 06.2018

- Canada (UL-CSA)
- USA (UL/NSF)

## Switzerland / Germany:

**SOP** 06.11.2017  
**Delivery authorization** as of  
13.11.2017

## Pacific:

**SOP** 04.12.2017  
**Delivery Authorization** as of  
11.12.2017

- Australia
- New Zealand

## South America:

Countries on request

## Europe with CB certificate:

**SOP** 04.12.2017  
**Delivery Authorization** as of  
11.12.2017

## Asia:

- China tbd
- Japan as of 03.2018
- Korea tbd
- Taiwan tbd

## Countries with CB certificate and additional country deviations: tbd

Must be evaluated separately in  
each case.  
These approvals may sometimes  
have to be executed by our  
partners.

## Asia:

Other countries on request

## Middle East East/Africa:

Countries on request

# AVAILABILITY OF LANGUAGES: SOFTWARE & DOCUMENTATION

## As of November 2017:

- German
- English
- French

## As of December 2017:

- Bulgarian
- Danish
- Estonian
- Finnish
- Italian
- Japanese
- Korean
- Croatian
- Latvian
- Lithuanian
- Dutch
- Norwegian
- Polish
- Portuguese-Brazilian
- Romanian
- Russian
- Swedish
- Serbian
- Slovenian
- Slovakian
- Spanish
- Czech
- Turkish
- Ukranian
- Hungarian

## Planned for 2018:

- ES-US
- FR-CA
- Chinese (Trad.) for Taiwan
- Chinese (simplified)

Patrick Probst  
Global Product Line Manager

Franke Kaffeemaschinen AG  
Franke-Strasse 9  
4663 Aarburg,  
Switzerland  
Fon +41 62 787 36 70  
Patrick.probst@franke.com  
[www.franke.com](http://www.franke.com)

MAKE IT WONDERFUL

