

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

PID

Proportional Integral Derivative



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.



"Frankly the finest for cappuccino"

Fracino 18-22 Birch Road East, Birmingham, B6 7DB, UK.
Website / www.fracino.com Email / sales@fracino.com
Tel / +44 (0)121 328 5757 Fax / +44 (0)121 327 3333

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



V.2.3



How It's Made Video



PID

Proportional Integral Derivative

Coffee with Control

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production methods, P.I.D. is a genuine marriage between style and control. The P.I.D. is a seriously stylish machine available with 2 or 3 groups, hot water outlets fitted with anti-splash nozzles and steam tubes for frothing milk.

It boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning new look to create the ultimate bar furniture. The P.I.D. elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

The P.I.D. is available in a choice of gloss white, burgundy, black and stainless steel featuring an illuminated back panel. The touch pads and display are illuminated with blue led lights, enhancing the look of the front panel and balancing the illumination of the back panel which can be branded to individual requirements.



Control Features

The Fracino P.I.D. offers an array of control and diagnostic features, allowing the user to adjust and fine tune various elements on the machine to create the perfect espresso time after time. Most of the features are controlled by a simple and easy to use LCD display mounted on the front panel.

- Each group has an independent boiler for optimum temperature control - settable between 80-115°C - for example, the user can set one group to 89°C and another to 92°C, whilst still maintaining the standard boiler for water and steam.
- Group Boiler Temperatures accurate to +/-1°C.
- Programmable pre-infusion times.
- Electronic hot water valve with programmable dispensing time - mixed hot water - temperature of water can be changed.
- Programmable shot volumes and built in shot timer.
- LCD display shows current group temperatures, steam boiler temperature, time, machine status /diagnostics.
- Drinks counter - user can view the number of drinks made by each group.
- Service timer - can program number of shots before service is required. When reached, a warning message appears in LCD.
- Water volume usage - can view amount of water used.
- Water filter - can program the amount of water used before filter needs replacing - a warning message appears in LCD.
- Latte and cappuccino foam consistency adjustment and programmable milk temperature.
- Can change the colour of the LCD if required. 5 colours: Dark Blue, Light Blue, Green, Red and Purple.
- Can change language of LCD - English, French, German, Italian and Spanish.



PID2

Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	3 Phase Rating	Hot Water Per Hour
PID2	2	240/400	565	800	550	70	14 Litres 2 x 0.3L	6.2kw/30Amp	6.2kw/30Amp 380W/3P/50hz	60/80L
PID3	3	360/600	565	1045	550	90	20 Litres 3 x 0.3L	8.5kw 230v 40amp (to order only)	11kw/16Amp per phase 380W/3P/50hz	100L

Key Features

- Top quality copper boiler heated by multiple looped element.
- Independent group boilers - nickel plated brass.
- Pressure controlled by a triple contact pressure switch.
- The pressure of water and steam is separately controlled by brass safety valves.
- Groups have a clearance of 110mm to allow for takeaway cups and 8oz latte glasses.
- Case, waste and cup tray are all made from stainless steel 304.
- Automatic on/off timer - the machine can be set to turn on and off at set times.
- F.A.S.T steam system (optional) which can be used at the same time as the groups.
- Manual steam valves for precise steam control at the same time as the groups. Touch button hot water dispenser.
- Dual pressure gauge showing water and steam pressure.
- Easy clean stainless steel steam tube.
- Automatic group cleaning cycle.



PID3