

FM800

Original Operating Instructions



Read the operating instructions and the chapter on safety information before operating the machine. Keep the operating instructions near the machine.



Dear Customer,

Congratulations on your purchase of an FM800 coffee machine.
Thank you for your confidence in us.

The FM800 is a powerful and space-saving coffee machine that adapts to your needs perfectly. The FM800 will enable you to offer high-quality coffee specialties rapidly and individually. Your customers will be impressed.

We hope you enjoy your coffee machine and that it will bring you many happy customers.

Sincerely, FRANKE Kaffeemaschinen AG

Table of contents

EXPLANATION OF SYMBOLS	3	PREPARING DRINKS WITH INSPIRE ME	26
SYMBOLS USED IN THE OPERATING INSTRUCTIONS	3	DRINK PREPARATION WITH GROUND COFFEE USING QUICK SELECT AS AN EXAMPLE	27
SYMBOLS USED IN THE SOFTWARE	4	STEAM DISPENSER (AUTOSTEAM) USING QUICK SELECT AS AN EXAMPLE	28
DEPICTION OF ERROR MESSAGES	4	CARE OF THE FM800	29
COLOR CODE FOR ERROR MESSAGES	4	INTRODUCTION TO THE AUTOMATIC CLEANING	29
FOR YOUR SAFETY	5	RINSING THE FM800 MANUALLY	31
PROPER USE	5	CLEANING THE MONITOR SCREEN	31
GENERAL SAFETY CONCERNS WHEN USING THE FM800	6	MAINTENANCE PLAN	32
SCOPE OF DELIVERY AND IDENTIFICATION	8	CONFIGURING	33
SCOPE OF DELIVERY	8	INTRODUCTION TO PROGRAMMING	33
IDENTIFICATION	9	MY SETTINGS	34
DESCRIPTION OF THE MACHINE	10	INDIVIDUALIZATION AND DATA TRANSFER	38
COFFEE MACHINE FM800	10	OVERVIEW	38
ADD-ON UNITS	11	INDIVIDUALIZATION AND DATA TRANSFER MENU TREE	39
THE OPERATING INTERFACE	12	REQUIREMENTS OF MY IMAGE MATERIAL	40
OVERVIEW OF OPERATING MODES	13	NECESSARY FOLDER STRUCTURE ON THE USB STICK	40
INSTALLATION AND TECHNICAL DATA	15	LOADING OR CLEARING MY IMAGES	41
COMMISSIONING	18	USING MY IMAGES	42
INITIAL COMMISSIONING OF THE FM800	18	DECOMMISSIONING AND DISPOSAL	45
DAILY COMMISSIONING OF THE FM800	18	SHUT-DOWN	45
FILLING AND EMPTYING	19	DISPOSAL	46
BEANS AND POWDER	19	TROUBLESHOOTING	47
MILK	21	OVERVIEW OF MACHINE ERRORS	47
SYRUPS (OPTIONAL)	23	HELP WITH MACHINE ERRORS	48
PREPARING DRINKS	24	HELP WITH PROBLEMS CONCERNING PRODUCT QUALITY	49
PREPARING DRINKS WITH QUICK SELECT	24	INDEX	50
PREPARING DRINKS WITH CASH REGISTER	25		

Explanation of symbols

So that you can get the most out of your FM800, we would like to familiarize you with the symbols used in the Operating instructions and software. For us, thorough information and open communication go without saying.

Symbols used in the Operating instructions

 **DANGER** indicates potentially life-threatening danger or grave injury.

 **WARNING** indicates risk of injury.

 **CAUTION** directs your attention to a danger of minor injuries.

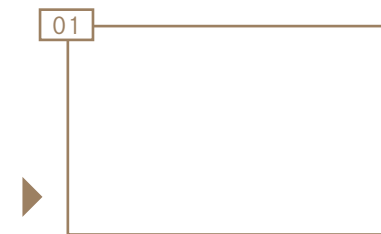
 **NOTE** makes you aware of the risk of damaging the machine.



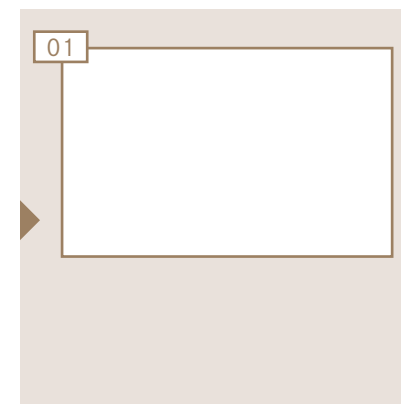
Cleaning the add-on unit or individual components.



This symbol indicates tips, shortcuts and additional information.






Describes and illustrates a step that you must perform.











Steps on a colored background are optional. They must be performed depending on the model of your machine.

Symbols used in the software

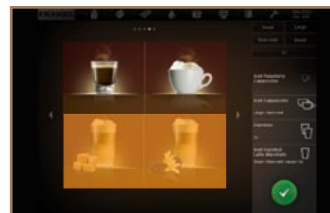
Navigation

Symbol	Designation	Description
	Cancel button	Cancel preparation.
	Start button	Start preparation.
	Page backwards/ forwards	Scroll through menus with multiple pages.

Symbols on the dashboard (non-self-service mode)

Symbol	Designation	Description
	Franke	Switch between Maintenance level and Product level.
	Milk	Milk container is empty or not installed correctly.
	Coffee bean	Bean hopper is empty or not installed correctly.
	Hot chocolate	Powder container is empty or not installed correctly.
	Drop	Flavour Station is not available or must be cleaned.
	Grounds container	Grounds container must be emptied.
	Cleaning and maintenance	Maintenance must be performed on the machine.
	Grounds door	Grounds door is open.
	Screw wrench	Service technician must be contacted.

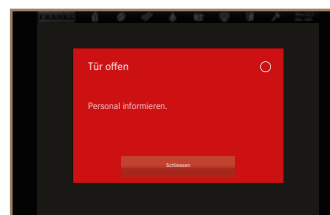
Depiction of error messages



Highlighted products cannot be prepared. The illuminated symbol on the dashboard takes you to the error message.

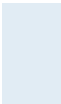





Highlighted products cannot be prepared. The banderole in the corner takes you to the error message.



If the entire system is affected by an error, then the error message will appear automatically.

Color code for error messages

	Temporary interruption.
	System still fully functional.
	System has limited functionality.
	System not functioning.



If a symbol is illuminated on the dashboard, then tipping on the symbol will cause additional information and instructions to be displayed. If an error occurs, you will find help in the "Troubleshooting" chapter.

For your safety

Both you and the coffee machine are important to us. Therefore, we would like to provide you with detailed safety information. For us, a high degree of safety goes without saying. Protect yourself against residual risks arising from the functions of the machine.

Proper use

FM800

The FM800 is a coffee machine for use in food service, offices and similar environments. It is designed to process whole coffee beans, powder suitable for automatic devices and fresh milk.

Your coffee machine is designed exclusively for preparing coffee drinks, powder drinks and hot water in accordance with these instructions and the technical data.

Refrigeration unit

A refrigeration unit is part of your FM800. It is to be used only to cool milk in conjunction with preparing coffee drinks with a FM800 coffee machine.

Only use pre-cooled milk (2 - 5 °C or 36 - 41 °F). Only use FRANKE cleaning solution. Other cleaning agents may leave residue in the milk system.

Cup warmer (optional)

The cup warmer is an optional add-on unit for your coffee machine. It is intended only for warming coffee cups and glasses used when preparing drinks.

The cup warmer is not designed to dry dish towels or other cloths. It is not necessary to cover the cups to warm them.

Flavour Station (optional)

The Flavour Station is intended exclusively for the automatic conveyance of syrups and other liquid aromas for the preparation of drinks.

The Flavour Station is not designed to pump more viscous fluids such as sauces (e.g. chocolate sauce).



Do you have any questions or problems that are not addressed in these instructions? Please do not hesitate to contact Customer Service or your Service technician.

Important

- Do not operate the coffee machine or add-on units until you have completely read and understood these instructions.
- Keep these instructions near your coffee machine.
- The FM800 is intended for use by trained personnel. Each operator of the FM800 must have read and understood the instructions. This does not apply to its use in the self-service sector. Self-service machines must always be monitored to protect the users.
- The device is not suitable for children under the age of 8 years. Children above the age of 8 or persons who are challenged with respect to physical, sensory or mental abilities must never approach the machine alone and must always be supervised. Children are not allowed to play with the appliance. Children are not permitted to perform any cleaning on the machine.
- Have the machine serviced at regular intervals. Regular maintenance will ensure the safe operation and high performance of your FM800.
- If the machines are sold or transferred to a third party, give the operating instructions to the next user.
- The configuration of your coffee machine may differ from that shown in the instructions. Please refer to your purchase agreement. Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.
- You will find statements regarding the conformity of your coffee machine in the accompanying Declaration of conformity.

DANGER

Risk of death by electrocution!

- Never operate a machine that has been damaged or has a damaged power supply cable.
- If you suspect damage to the machine (for instance, a hot or burning odor), unplug the machine from the outlet and contact your Service technician.

If the power supply cable to this machine is damaged, it must be replaced by a suitable power supply cable.

- Only a qualified Service technician should replace the power supply cable.
- Ensure that the machine and power supply cable are not near any hot surfaces such as gas or electric stoves or ovens.
- Ensure that the power supply cable is not pinched and does not rub against sharp edges. The machine contains electrically conductive parts. Opening the machines can pose risk of death.
- Never open or attempt to repair the machine yourself.
- Do not make any modifications to the machine that are not described in the operating instructions.
- Repairs should only be made by your Service technician using original replacement and accessory parts.

WARNING

Risk of injury

Reaching into the machine may result in abrasions or crushing injuries from interior components.

- Only open the machine when daily work requires it (e.g. to clean the powder system or to empty the grounds container).
- Exercise care and caution when working in an open machine.
- Only Service technicians should open the machine for any other reason.

Risk of injury, eye injury and damage to the machine

Objects in the bean hopper, powder container or grinder may splinter and be ejected, leading to damage to the machine or injury.

- Never put anything into the bean hopper, powder container or grinder.

Danger of burns

The coffee and milk dispensers, the hot water dispenser and the steam dispenser become hot.

- Do not touch the outlets or nozzles.

The surfaces of the cup warmer are hot.

- Do not touch these surfaces.

Danger of scalding

During cleaning, hot water and steam are released repeatedly.

- Keep hands away from the outlets and nozzles during cleaning.

When drinks are dispensed, the products themselves pose a risk of scalding.

- Always be careful with hot drinks.

CAUTION

Risk of spoiled food residue

If the machine is not cleaned regularly, milk and coffee residue may accumulate in the machine, clog the outlets or find its way into drinks.

- Clean the coffee machine and add-on units at least once a day.
- Read the chapter "Care of the FM800"

Risk of contamination

When the machine is not in use for extended periods, residue may accumulate.

- Rinse the coffee machine before initial use and when not in use for extended periods (more than 2 days).

NOTES

Damage from water jets

The coffee machine is not protected against water jets.

- Avoid using water jets for cleaning and do not use high-pressure cleaners.

Damage to the coffee machine

- Set the machine up out of the reach of children.
- Do not expose the machine to the elements, such as rain, frost or direct sunlight.

Danger of tripping over the power supply cable

- Never let the power supply cable hang loose.

Blockage in the powder system caused by incorrect raw materials

- Take care to ensure that powder and beans are filled into the correct containers. Observe the machine equipment.

Scope of delivery and identification

The FM800 is a powerful coffee machine. Its modern operating concept will help you keep your cool in any situation. Listed below are ways to identify your machine and what is included in the standard delivery.

Scope of delivery



FM800 Basic model.



The configuration of your coffee machine may differ from that shown in the instructions. Please refer to your purchase agreement. Additional accessories may be obtained directly from your retailer or from FRANKE Kaffeemaschinen AG in Aarburg, Switzerland.

Item	Designation	Item no.
	Cleaning tablets (25 pcs.)	BK328399
	Cleaning solution	1L301219
	Cleaning brushes	1L301376
	Cleaning brush	1L301160
	Microfiber cloth	1H325974
	Key (for the locking mechanism of the door)	—
	Cleaning container	1H327369
	Operating instructions	1H328880

Identification

Type plate (example)

FRANKE Franke Kaffeemaschinen AG
 Franke-Strasse 9
 CH - 4663 Aarburg
 Switzerland

COFFEE SYSTEMS

Name: FCS4026 (FM800)
 (Commercial Coffee Machine)

Serial-No.: 00054321
 Install-No.: 466282
 ID-No.: 39.000.001
 Type: 2M 1P H FM FS

Voltage: 400V 3L N PE
 Frequency: 50 / 60 Hz
 Power: 7500 W
 Fuse Protection: 16 A
 Max. Inlet pressure: 0.8MPa

Boiler:	Coffee	Water/Steam
Water capacity:	0.9l	0.9l
Operating pressure:	1.0MPa	0.2MPa

CE

1 2 3

Type plate KE (example for the add-on units)

FRANKE Franke Kaffeemaschinen AG
 Franke-Strasse 9
 CH-4663 Aarburg
 Switzerland

COFFEE SYSTEMS

Name: Refrierator KE320
 (to Commercial Coffee Machine)

Serial-No.: 00056321
 Install-No.: 468689
 ID-No.: 40.000.001
 Type: KE320 1C1M FM
 Class: N

Voltage: 220 - 240 V
 Frequency: 50/60 Hz
 Power: 25 W
 Input current: 1.0 A
 Refrigerant: R134a
 Charge: 50 g

CE

1 2 3 4 5 6 8 9

- 1 Type (for type key, see below)
- 2 Technical data
- 3 Manufacturer
- 4 Identification code
- 5 Apparatus number
- 6 Climate zone
- 8 Item number
- 9 Machine number

Position of type plate



Type key

Type key	Component
FM800	Machine name
2M	Number of grinders (max. 3)
2P	Number of powder containers
H	Hot water
FM	Warm and cold milk foam, warm and cold milk
TW	Cup warmer (optional)
D	Steam wand
AS	Autosteam
FS	Flavour Station

Description of machine

You have chosen enjoyment of every single coffee with the FM800. In this section you will learn more about the functions and options of your coffee machine and where the controls are located.

Coffee machine FM800

Introduction

The coffee machine has numerous options. To give you an overview of your machine, a sample configuration is illustrated below. Please note that your coffee machine may look different from the configuration shown here.

Capacities in accordance with DIN 18873-2

Specialty	Hourly capacity Cups/h (double dispensing)
Espresso	162 (232)
Café crème	115 (151)
Cappuccino	161 (232)
Hot chocolate (powder)	156
Hot water (200 ml)	168



Add-on units



Refrigeration unit

In many regions, milk is part of a good cup of coffee. You can connect the refrigeration unit directly to the FM800 to make sure the milk stays fresh.

On/Off switch
(behind the door)



Cup warmer (optional)

To enjoy coffee at its best, you need pre-heated cups. The cup warmer fits perfectly on your FM800.

On/Off switch



Flavour Station (optional)

Our Flavour Station is available to you as an option for unusual creations. You can use the Flavour Station to extend your offerings with up to three different flavors.

On/Off switch (on the inside of the rear panel)

The operating interface

Menu elements of the operating interface, using Quick Select as an example

FRANKE switches between Maintenance level and Product level.



Scroll forwards/backwards. Alternatively, you can also stroke the screen to the right or to the left with your finger.

Navigating

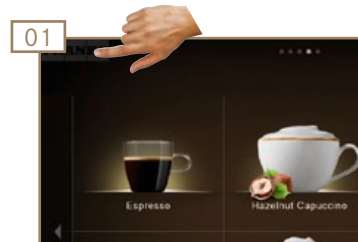


To select an option, tip on the respective field.

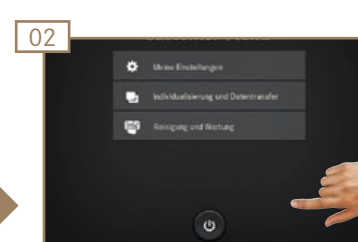


To scroll, stroke the operating interface.

Switching to Energy saver mode?



Switch to Maintenance level.



Select  button and confirm.



To exit Energy saver mode, tip on the operating interface.

Overview of operating modes

Cash Register

Non-self-service



Cash Register is the operating mode for non-self-service utilization.

While your coffee machine is preparing a product, you can already add additional orders.

Structure of the operating interface:

- Level 1: Product selection. Column with the possible options, the production status and the waiting list

Individual modifications:

- Display: 2x2, 3x3 or 4x4 products per page

Quick Select

(optional with Credit Mode)

Self-service



The Quick Select operating mode is the standard setting for self-service.

Once your customer has selected a drink, he can adjust it in the second step, insofar as product options are activated.

Structure of the operating interface:

- Level 1: Product selection
- Level 2: Drink Selection status, select product options, start preparation (if activated)

Individual modifications:

- Display: 2x3, 3x4 or 4x5 products per page
- Activate Credit Mode

Inspire Me

Self-service



The Inspire Me operating mode is particularly suitable for self-service.

It inspires your customers to find the perfect drink for themselves.

Structure of the operating interface:

- Level 1: Menu cards with prefiltered selection
- Level 2: Product selection
- Level 3: Drink Selection status



The suitable operating mode is dependent on the utilization of your coffee machine, your product range and the preferences of your customers. Your Service technician will be happy to help you set the appropriate operating mode.

Cash Register



Product selection

Quick Select

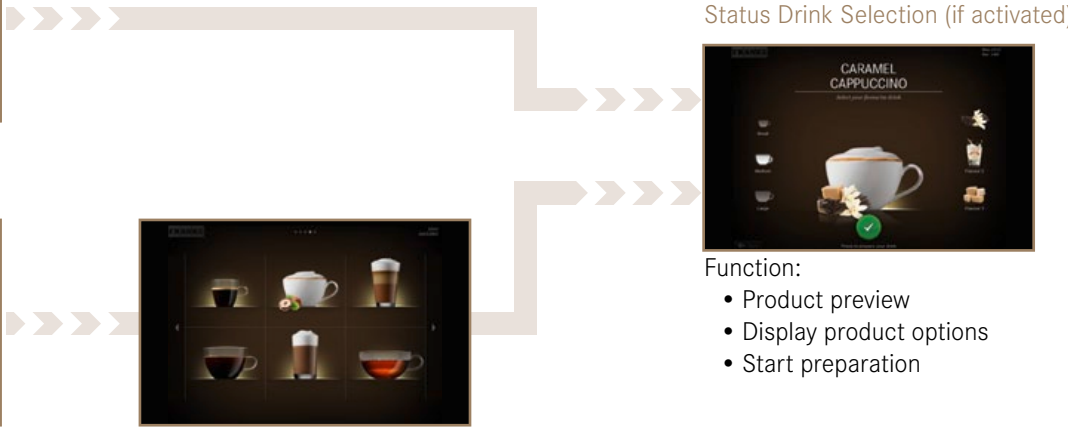


Product selection

Inspire Me



Menu cards



Product selection

Status Drink Selection (if activated)



Function:

- Product preview
- Display product options
- Start preparation

Credit Mode in the Quick Select operating mode



Display:

- Product prices
- Credit
- Missing credit



- In the Drink Selection status, you cannot add any drink options with the Credit Mode setting.
- You can activate Credit Mode in the My Settings menu under 1 Configure machine , 1.5 Accounting. Select Activate accounting.

Installation and technical data

Your FM800 must be properly installed so that you can operate it correctly – your Service technician will do that for you. You'll have to take care of a few things first. You'll find the prerequisites for problem-free enjoyment of your coffee machine here.

Preparations

- The power connection for the coffee machine must be protected by a ground fault circuit interrupter (GFCI).
- Each terminal of the power supply must be able to be interrupted by a switch.
- The water connection must have a shut-off cock with a check valve and filter and must meet the requirements of the technical data. (Only when being used with a water connection)
- If your coffee machine has an electrical connection other than the one described in the table opposite, you will have received additional information regarding the installation with your order confirmation.
- The water connection to your coffee machine must be accomplished with the hose set that is supplied with it. Do not use any other water hoses that happen to be present.

Installation

You must have completed these preparations before one of our Service technicians can install the coffee machine for you. Your Service technician will install your coffee machine and put it into operation for the first time. The technician will walk you through the basic functions.

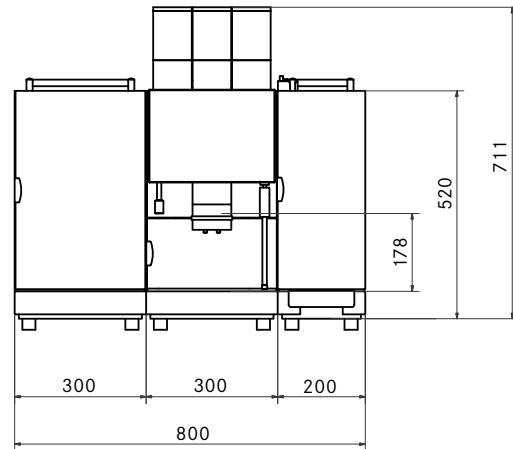
FM800 technical data

Bean hopper	1.2 kg per grinder
Powder container	1 kg per container 2 x 0.5 kg (optional double powder dosing unit)
Grounds container	45 cakes (optional: coffee ground chute)
Boiler volume	Coffee 0.9 liters at 2.5 kW Hot water or steam 0.9 liters at 2.5 kW
Thermoblock	2 kW
Electrical connection	400 V 3LNPE 7.5 kW 50/60 Hz Fuse: 16 A 220 – 240 V 1LNPE 4.5 kW – 5.4 kW 50/60 Hz Fuse: 30 A (locked) 200 – 240 V 3LPE 3.6 kW – 5.4 kW 50/60 Hz Fuse: 30 A (locked)
Noise emission	< 70 dB (A)
Weight	Approx. 55 kg
Cold water connection (optional)	G 3/8" outside thread
Water pressure	80 – 800 kPa (0.8 – 8.0 bar)
Shut-off cock	With check valve and filter
Water hardness	Max. 70 mg CaO/1 l water (7 dH, 13 °fH)
Ideal pH value	7
Funnel	d = 50mm (2") with siphon
Drain pipe	dmin = 1"
Ambient conditions	Humidity: max. 80% Ambient temperature: 5 – 35 °C
Energy loss per day*	FM800 with KE300: 1.98 kWh

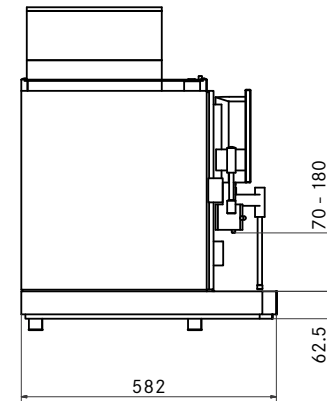
* as per DIN 18873-2

Dimensions of the FM800

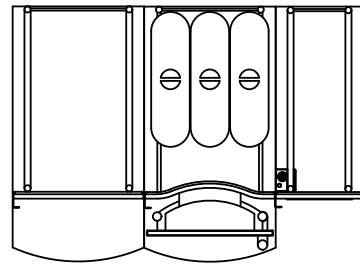
Front view



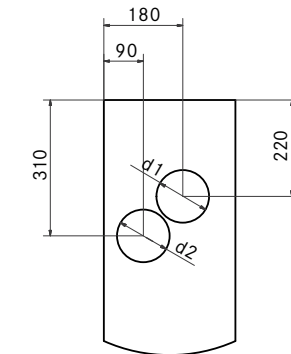
Side view



Top view



Cross-section from above (Buffet feed-through)

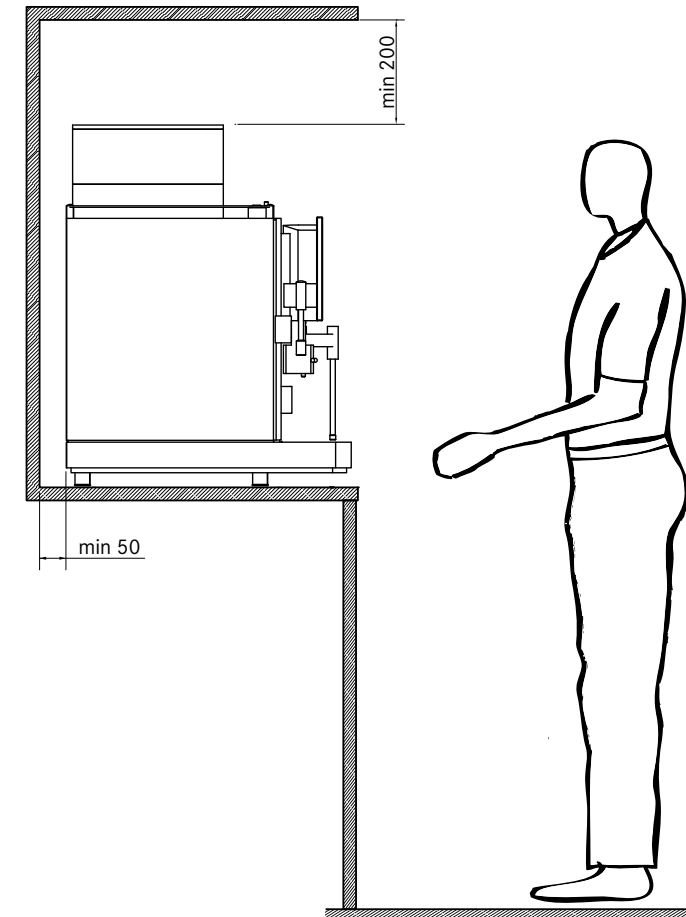


d1	Hole for cables and feed lines	120 mm
d2	Hole for coffee ground chute	120 mm

Adjustable feet (optional)

40 mm	520 mm + 40 mm = 560 mm
70 mm	520 mm + 70 mm = 590 mm
100 mm	520 mm + 100 mm = 620 mm

Installation dimensions of the FM800



The dimensions are specified in mm.

Prepare a stable, ergonomic surface (min. load capacity: 150 kg or 330.7 lb). The operator panel should be at eye level.

Distance to the wall must be at least 50 mm. Clearance above the machine must be at least 200 mm.

Adjustable feet (optional) can be used to compensate for unevenness or height differences.

If optional add-on units are installed, up to an additional 300 mm may be required per add-on unit.

Observe the connection requirements of the add-on units.

Technical data for the refrigeration unit (optional)

Milk container	10 liters or 2 x 4.5 liters
Electrical connection	200-240V 1LNPE 100W 50/60Hz Fuse: 10A
Electrical cable	2000mm
Ambient conditions	Humidity: max. 80%
	Ambient temperature: 5 - 32 °C
Weight	Approx. 24 kg
Width	300 mm
Depth	580 mm
Height	545 mm

Technical data for the cup warmer (optional)

Capacity	Up to 120 cups (depending on cup size)
Electrical connection	200-240V 1LNPE 300W 50/60Hz Fuse: 10A
Electrical cable	2000 mm
Weight	17 kg
Width	300 mm
Depth	580 mm
Height	545 mm

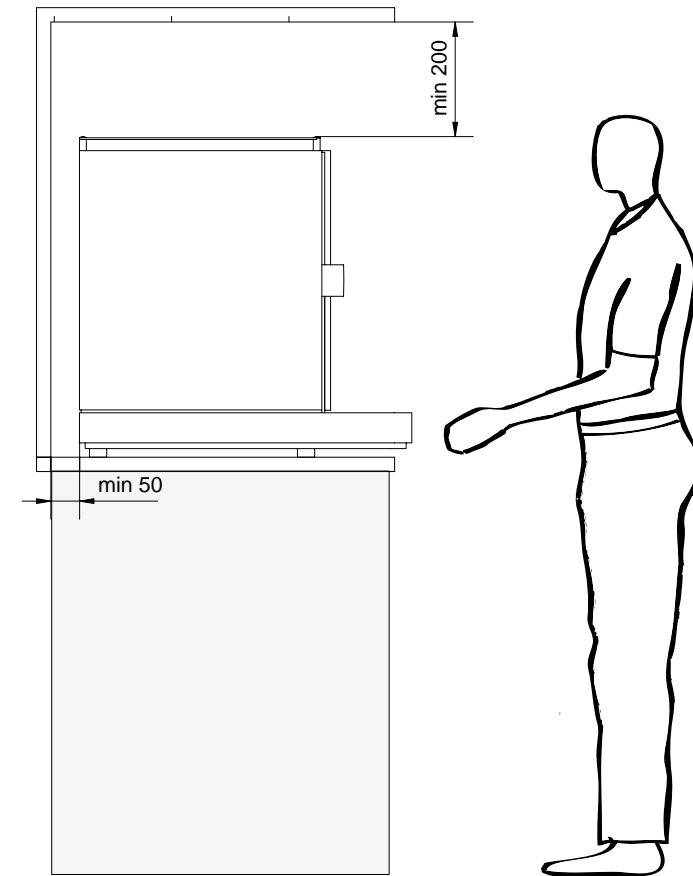
Technical data for the Flavour Station (optional)

Capacity	Up to 3 varieties of syrup
Electrical connection	100-240V 1LNPE 75W 50/60Hz Fuse: 10A
Electrical cable	2000 mm
Weight	20.4 kg
Width	200 mm
Depth	456mm
Height	553 mm

Adjustable feet (optional)

40 mm	520 mm + 40 mm = 560 mm
70 mm	520 mm + 70 mm = 590 mm
100 mm	520 mm + 100 mm = 620 mm

Add-on unit installation dimensions



Place the add-on units in line with the machine and at eye level.

Distance to the wall must be at least 50 mm. Clearance above the machine must be at least 200 mm.

Adjustable feet (optional) can be used to compensate for unevenness or height differences.

If optional add-on units are installed, up to an additional 300 mm may be required per add-on unit.

Commissioning

In this chapter you will learn how to start up your FM800 coffee machine for the first time.

Initial commissioning of the FM800



Your Service technician will put your coffee machine in operation for the first time and instruct you in its operation. Any recommissioning that may be necessary will be undertaken by your Service technician.

Daily commissioning of the FM800

WARNING

Risk of scalding!
The machine releases hot water and hot steam.
Do not touch the machine below the outlets or the outlets themselves.

01

Tip on the operating interface.

02

The coffee machine automatically vents the boiler system and rinses while heating.



Add coffee beans, suitable powder for automatic machines, milk and syrup if necessary.

03

The coffee machine is ready for operation.

Filling and emptying

Ensure that all ingredients are always available. That way you will be able to offer your customers the wide assortment of your product range at all times. Get primed for a successful day.

Beans and powder

Filling the coffee bean and powder containers

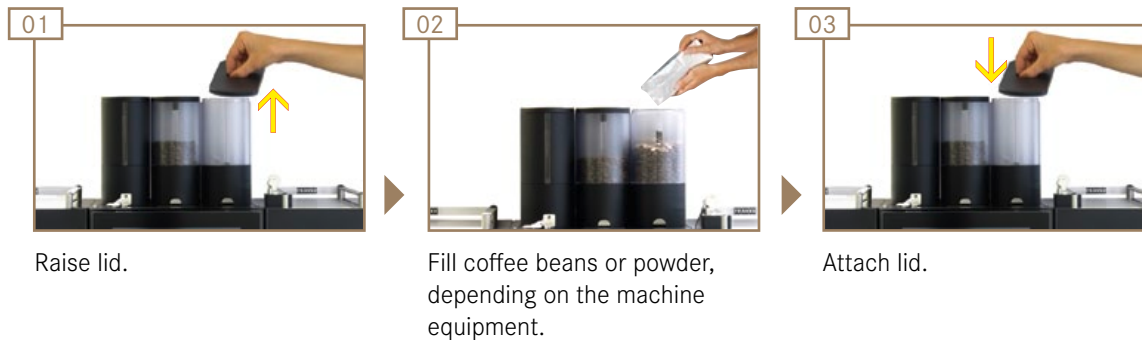
WARNING

Risk of injury, eye injury and damage to the machine
If objects find their way into the bean hopper or grinder, splinters may be ejected, leading to injury or damage to the machine.

- Never put any objects in the coffee bean hopper or grinder.



Note your machine configuration when filling the container. A possible configuration can be found in the Device description chapter.



Emptying the bean hopper



01 Press the safety pusher down and pull it off towards the front until it engages.



02 Lift the coffee bean hopper straight up.

NOTE

The quality of the coffee may be impaired!
Dry the bean hopper well after cleaning it. There must not be any residue from cleaning agents.



03 Empty, clean and dry the bean hopper.



04 Replace the bean hopper. Slide the safety pusher back until it stops.

Emptying the powder container

NOTE

Powder may escape!
Always transport the powder container closed in an upright position.



01 Slide the powder container forward about 2 cm.



02 Lift the powder container straight up.

CAUTION

Risk of injury!
The screw conveyor of the powder container can cause cuts and crushing injuries.
Exercise care when cleaning the powder container.



03 Empty, clean and dry the powder container.

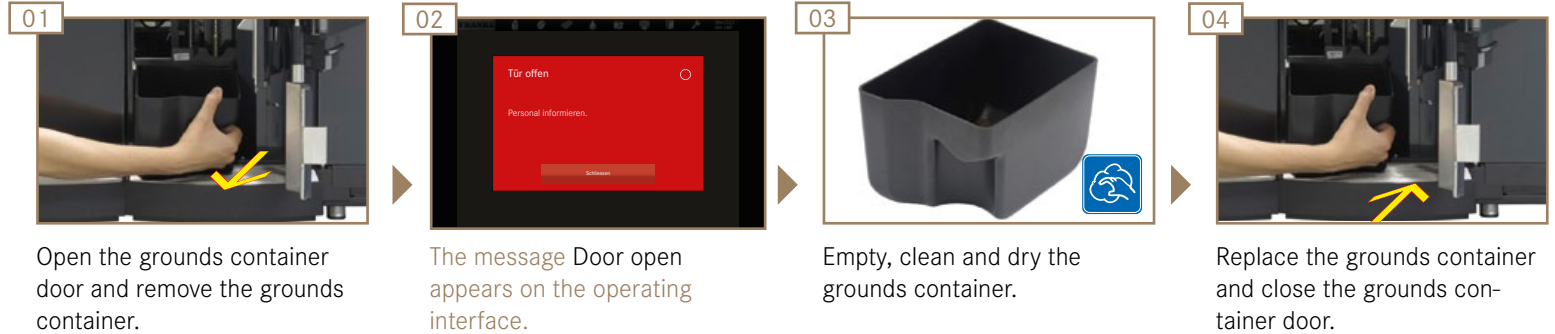


04 Attach powder container and push it back until it engages.

Emptying the grounds container

NOTE

Formation of mildew due to coffee residue!
Empty and clean the grounds container at least once daily.



Open the grounds container door and remove the grounds container.

The message Door open appears on the operating interface.

Empty, clean and dry the grounds container.

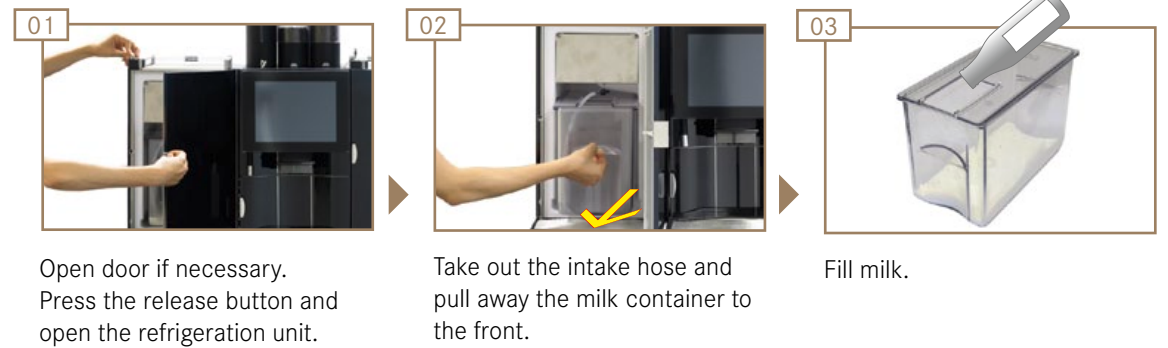
Replace the grounds container and close the grounds container door.

Milk

Filling the refrigeration unit

NOTE

The quality of the milk may be impaired!
Only use pre-cooled milk
Only touch the intake hose after sanitizing hands or wear disposable gloves.



Open door if necessary. Press the release button and open the refrigeration unit.

Take out the intake hose and pull away the milk container to the front.

Fill milk.

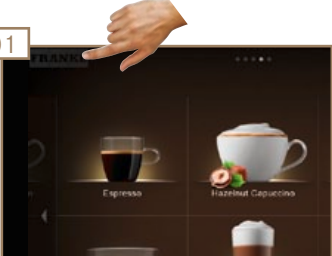


Slide the milk container back until it stops.

Make sure that the refrigeration unit is switched on. Close the refrigeration unit.

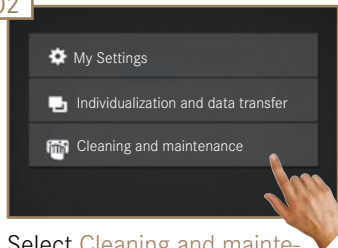
Preparing the milk system

01



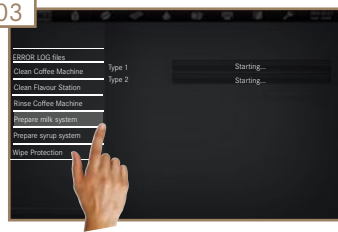
Switch to Maintenance level.

02



Select Cleaning and maintenance.

03




Select Prepare milk system.

04



When used with two types, repeat steps 4 and 5. Select and confirm Starting.

05




Milk type 1 is being prepared. Observe instructions on the operating interface.

Emptying the refrigeration unit


NOTE
The refrigeration unit may not be used to store milk! Remove the milk when the refrigeration unit is not in use.

01




Open door if necessary. Press the release button and open the refrigeration unit.

02




Take out the intake hose and pull away the milk container to the front.

03




Store the milk in a refrigerator or dispose of it, if necessary.

04




Clean the milk container and the refrigeration unit.

05



Insert milk container and guide the intake hose through the opening in the cover.

06



Switch the refrigeration unit off if no longer required. After switching off, do not close the refrigeration unit door all the way, but leave it slightly open in order to prevent the formation of odors.

CAUTION
Health risks due to spoiled milk!
If the machine is not cleaned regularly, milk residue may accumulate in the machine, clog the dispensers or find its way into drinks. Clean the refrigeration unit and the milk system at least once a day using the automatic cleaning program.

Syrups (optional)

Filling the Flavour Station



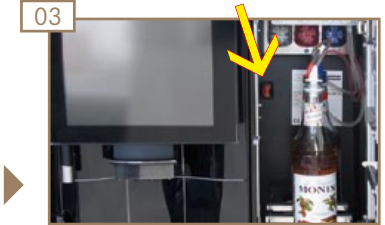
01 Press the release button and open the Flavour Station.



When you assign a new syrup type to a pump, do not forget to update the list with the new assignment in the "My settings" menu under "1.11 Flavour".



02 Place syrups in the Flavour Station and insert all hoses.

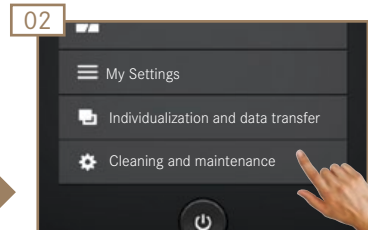


03 Switch on the Flavour Station. Close the Flavour Station.

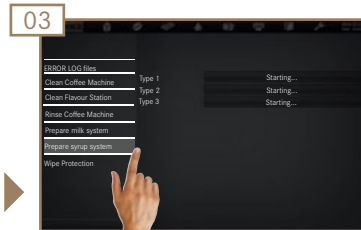
Preparing the syrup system



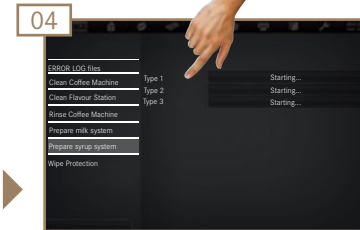
01 Switch to Maintenance level.



02 Select Cleaning and maintenance.



03 Select Prepare syrup system.



04 When used with several types, repeat steps 4 and 5. Select and confirm Starting.



05 Syrup type is being prepared. Observe the instructions on the operating interface.

Emptying the Flavour Station



01 Press the release button and open the Flavour Station.



02 Remove the hose from the bottle and remove the bottle.



03 Clean the syrup system if necessary.



04 Switch the Flavour Station off if no longer required. Close the Flavour Station.

Preparing drinks

You chose the FM800 because you love coffee and want to offer your customers something special. In this section you will find information about preparing drinks and the variations possible for your specialty drinks.

Preparing drinks with Quick Select



01 Place the appropriate cup or glass under the outlet.

⚠ WARNING

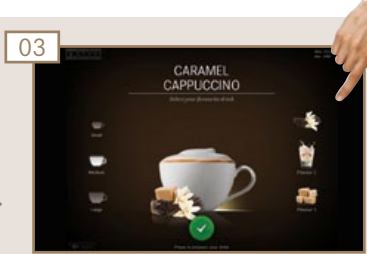
Risk of scalding or burning!
The dispensers and drinks are hot.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



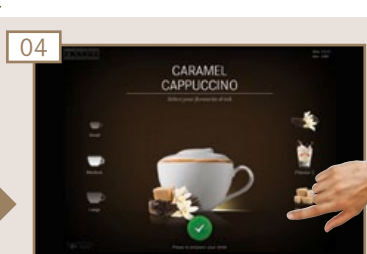
The preparation can be interrupted with the ⊗ button. The button appears as soon as the preparation is started.



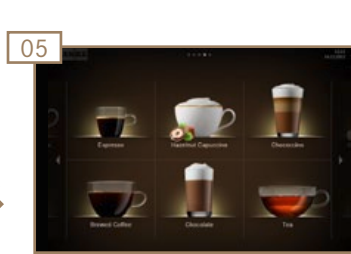
02 Select product.



03 The Drink Selection product preview appears.
Select product options.



04 Start preparation with ✓.



05 The outlet moves down.
Preparation begins.
Product selection appears.
Product is ready.

Preparing drinks with Cash Register



When you prepare several products one after the other, observe the following:

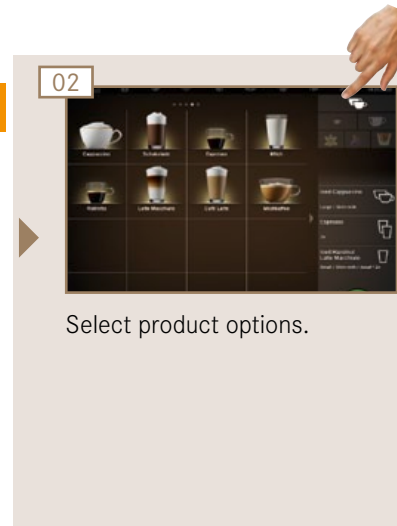
- Have sufficient glasses or cups ready to use.
- You can continuously add new products to the waiting list during the preparation.
- You can select and clear products from the waiting list.
- The current preparation can be interrupted with the ⊗ button. The waiting list will not be deleted as a result.



Place the appropriate cup or glass under the outlet.

⚠ WARNING

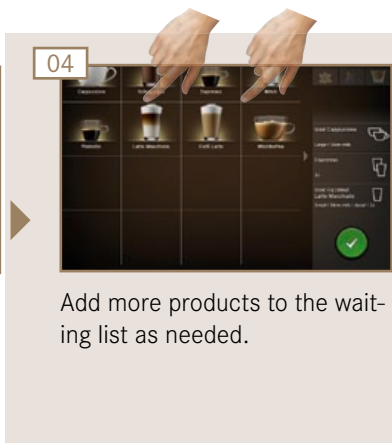
Risk of scalding or burning!
The dispensers and drinks are hot.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



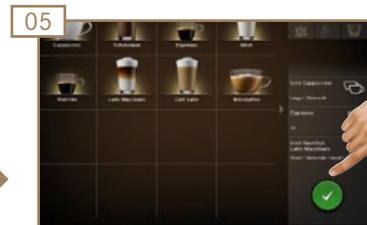
Select product options.



Select product.
Preparation begins.



Add more products to the waiting list as needed.



For additional preparations, start each with the ✓ button.
The outlet moves down.
Next preparation begins.

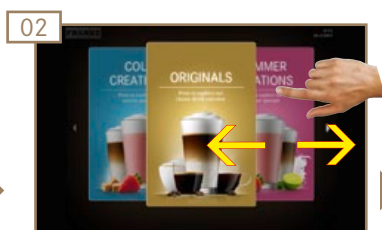


Product selection appears.
All drinks are ready.

Preparing drinks with Inspire Me



01 Place an appropriate cup or glass under the outlet.



02 Scroll through the menu cards.



03 Tap on the desired menu card with your finger. Drinks overview appears.

⚠ WARNING

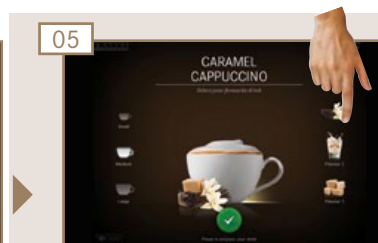
Risk of scalding or burning!
The dispensers and drinks are hot.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



The preparation can be interrupted with the ⊗ button. The button appears as soon as the preparation is started.



04 Select product.



05 The Drink Selection product preview appears. Select product options.

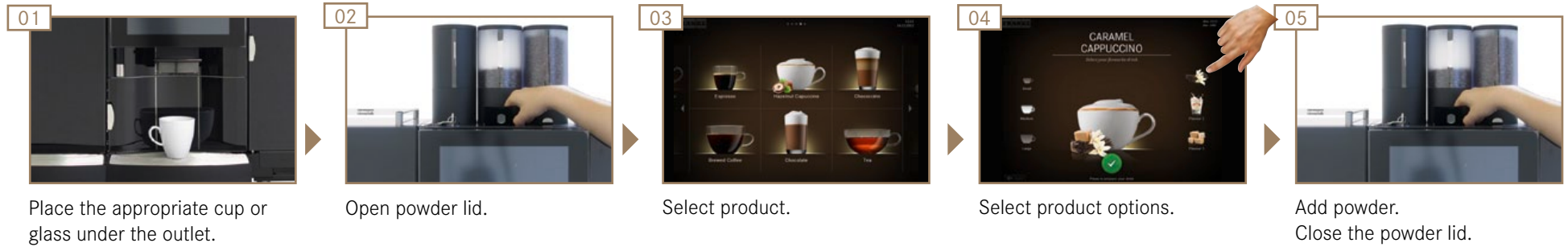


06 Start preparation with the ✓ button.



07 The outlet moves down. Preparation begins. Menu cards appear. Product is ready.


Drink preparation with ground coffee using Quick Select as an example

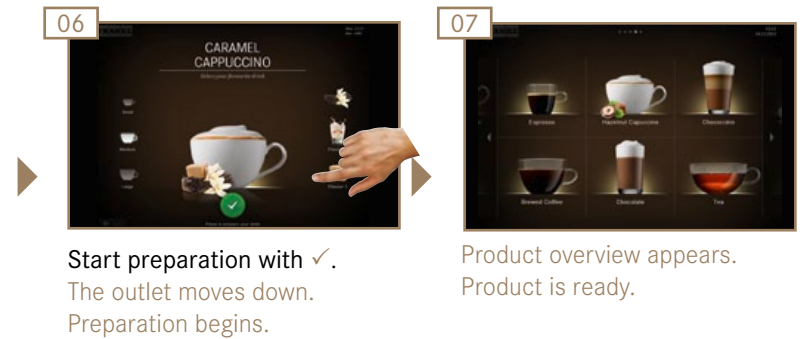


WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



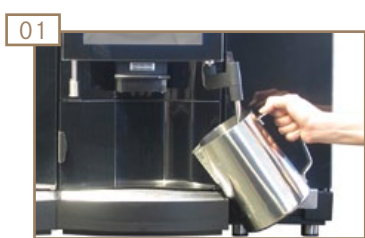
The preparation can be interrupted with the  button. The button appears as soon as the preparation is started.



Steam dispenser (Autosteam) using Quick Select as an example



Autosteam is suitable for the manual heating and foaming of milk and for the heating of other drinks.



01 Hold a suitable container under the steam outlet.



02 Select Autosteam.

⚠ WARNING

Risk of scalding or burning!
The dispensers and drinks are hot.
Do not touch the area under the outlets.
In case of scalding or burns, immediately cool the affected area and, depending on the severity of the injury, consult a doctor.



- The preparation takes place for as long as necessary for your drink to reach the specified temperature.
- The preparation can be interrupted with the ⊗ button. The button appears as soon as the preparation is started.



03 Start preparation with ✓. Preparation begins.



04 The drink has reached the specified temperature. The drinks overview appears.



05 Wipe the steam outlet with a damp cloth after each use.

Care of the FM800

Even a coffee machine like the FM800 must be cared for. To ensure high-quality flavor, the FM800 must be cleaned at least once a day and serviced at regular intervals.

Introduction to the automatic cleaning



Your responsibility for the perfect coffee experience

The perfect coffee experience depends on a perfectly cleaned coffee machine. Increase the quality of your products!

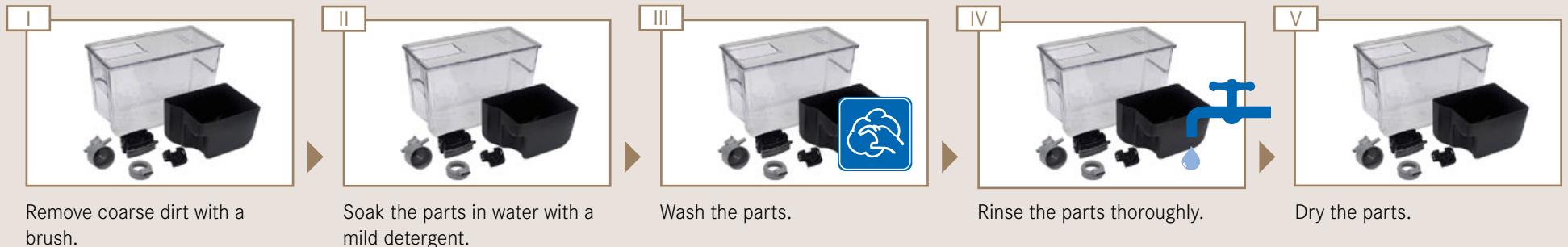
Clean your coffee machine at least once a day and more frequently if necessary.

Follow the 5-step method for all removable parts.

Accessories required:

- Cleaning tablets
- Microfiber cloth
- Brush set
- Cleaning container
- Cleaning solution

5-step method for removable parts



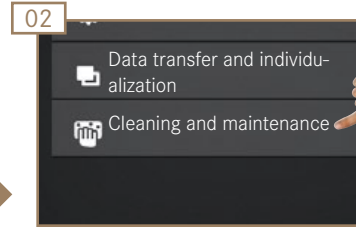
This is how you start the automatic cleaning



01 Switch to Maintenance level. Authenticate with the PIN code if necessary.



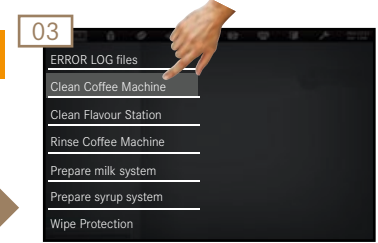
The factory-set PIN code is 0000. You can change the PIN code with the help of your Service technician.



02 Select **Cleaning and maintenance**.



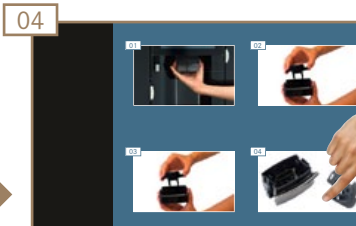
Danger of scalding!
During cleaning, hot water and steam are released repeatedly. Do not touch the machine below the outlets or the outlets themselves.



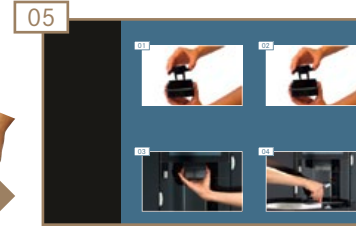
03 Select and confirm **Clean Coffee Machine/Clean Flavour Station**.



During cleaning, do not open the grounds container door unless the machine prompts you to do so; otherwise malfunctions could occur and the cleaning will have to be restarted.



04 Follow the instructions on the operating interface and confirm with **Continue**.



05 The machine guides you to the next step.

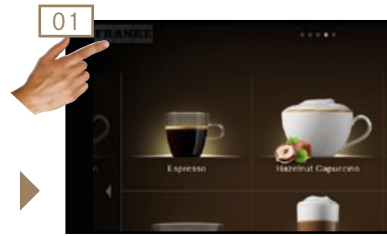


The machine can either switch back to the Maintenance level or go into energy saver mode. Your Service technician can set this option for you.

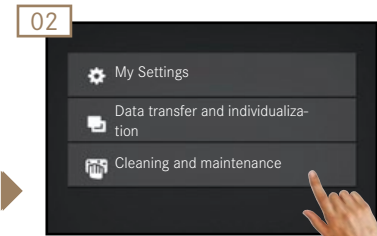
Rinsing the FM800 manually



- Rinsing is no substitute for daily cleaning! Rinsing is necessary to remove residue build-up in the coffee and milk systems!
- The FM800 automatically rinses after certain time intervals, as well as when it is switched on or off.
- The machine should be rinsed before initial use and when not in use for extended periods (more than 2 days).



Switch to Maintenance level.



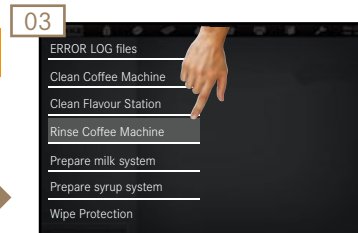
Select Cleaning and maintenance.



The rinsing can be interrupted with the ⊗ button.



Danger of scalding!
Hot water is released during cleaning.
Do not touch the machine below the outlets or the outlets themselves.
Do not place anything on the drip grid.

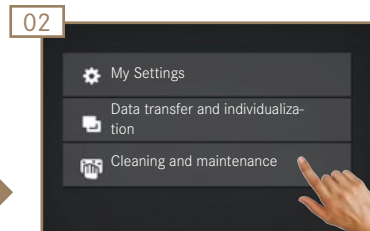


Select and confirm Rinse Coffee Machine.
FM800 is being rinsed.

Cleaning the monitor screen



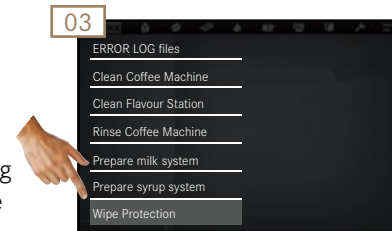
Switch to Maintenance level.



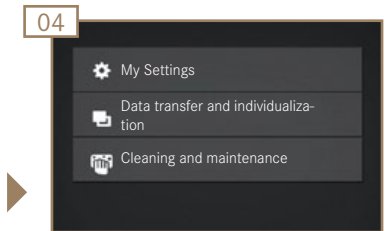
Select Cleaning and maintenance.



You cannot cancel the blocking of the operating interface. The blocking lasts 20 seconds.



Select Wipe Protection.
The operating interface is blocked for 20 seconds.



Clean the monitor screen.
Service level appears.

Maintenance plan

Frequency	Task	Information
Daily	Clean the FM800	See page 30
Daily	Rinse the FM800	See page 31
Weekly	Clean the coffee bean hopper	See page 20
Weekly	Clean the powder container	See page 20
Every six months, every 40,000 products or as necessary	Maintenance by Service technician	Contact a Service technician.

Configuration

Your FM800 is individually programmable – so that the coffee machine is just as flexible as you are. We have kept the programming simple to make your job easier. Try it for yourself.

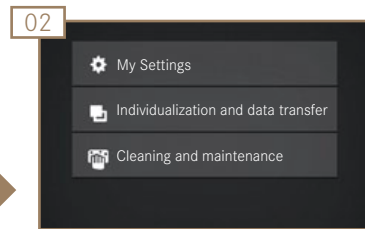
Introduction to programming



- All programming menu items are shown on the following pages. Some of these menu items may not feature on your FM800 depending on the configuration.
- The Service technician will help you determine the PIN code for the **My Settings** menu at the time of commissioning. The factory-set PIN code is 1111. We recommend that you note the PIN code for the **My Settings** menu here:



01 Switch to Maintenance level.



02 Select menu.

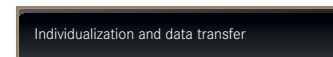


Confirm each of the changes with **Save**.

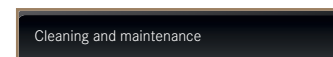
Menu overview



Here you can influence the individual options and the behavior of your coffee machine. Your Service technician will assign you access rights for the **My Settings** menu.



Here you can modify the depictions on your touch screen to match your requirements. Activate if necessary your own advertising images and screen saver.



Is presented to you in the chapter "Care of the FM800".

My Settings

My Settings menu tree



Configuring options



Yes/No or On/Off can be changed by tipping. The visible value is active.



Parameters can be moved by dragging. The framed value is active.

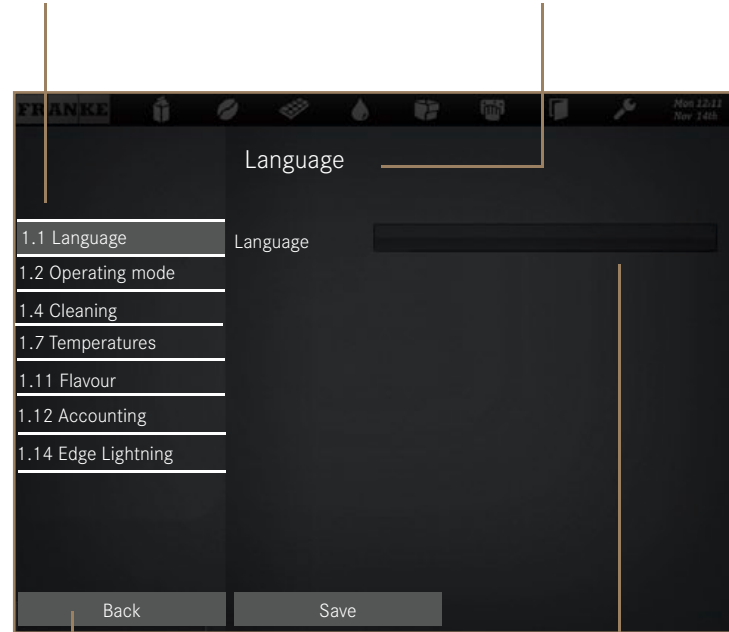


Tip on arrow and select from list.

Structure of operating interface

The left column shows the various menu items of the current level.

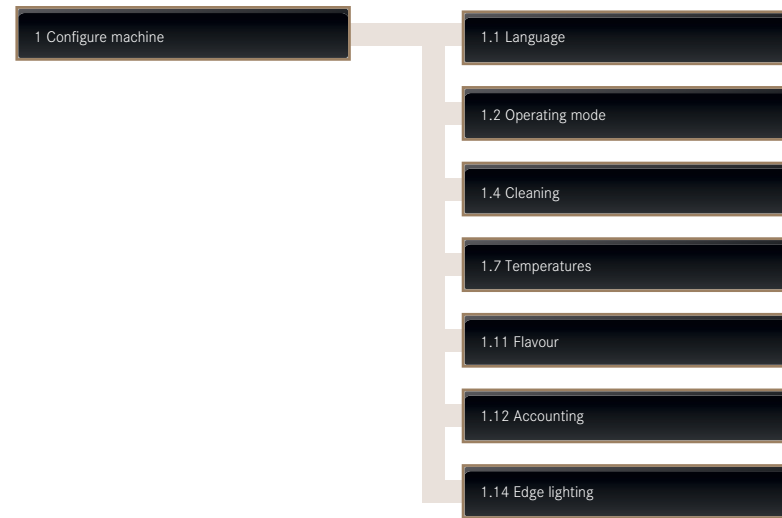
Language (e.g.) indicates the menu item that can be edited.



Back goes up one level.

Configurable options.

Configuring the machine



Desired action	Menu item	Information
Selecting the language	1.1 Language	Select language from the list.
Activating other operating mode	1.2 Operating mode	Select utilization scenario and configure operating mode.
Changing number of products per page	1.2 Operating mode	Change Products per page.
Switching button tones On/Off	1.2 Operating mode	Confirm with Yes/No.
Shutting down buzzer while cleaning	1.4 Cleaning	Switch buzzer On/Off.
Changing basic temperature	1.7 Temperatures	Change the temperature by percentage, starting from the configured value.
Changing syrup type	1.11 Flavour	Select type from list.
Activating accounting	1.12 Accounting	Confirm with On/Off.
Changing the color of the machine edges	1.14 Edge lighting	Select color or option.

Setting drinks

1 Select variation

2 Select area

3 Button Save

4 Select product

5 Confirm variation

6 Prepare test product

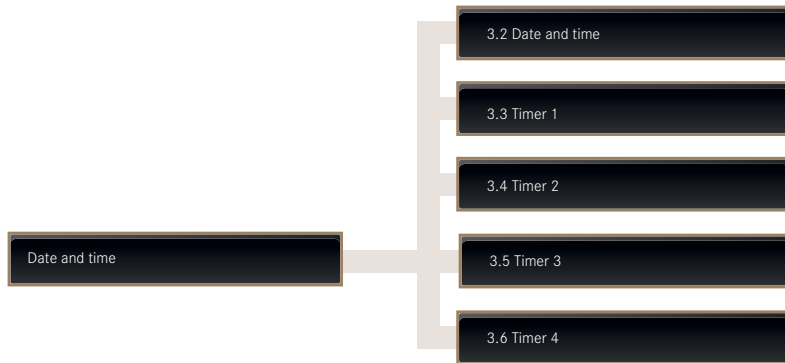
7 Set parameters



- You can save each product in three user-specific variations. The original cannot be changed.
- Only parameters that are relevant for the product are displayed.
- The percentage specifications are always based on the preset value.
- Tips for configuring the parameters can be found in the chapter "Help with problems concerning product quality".

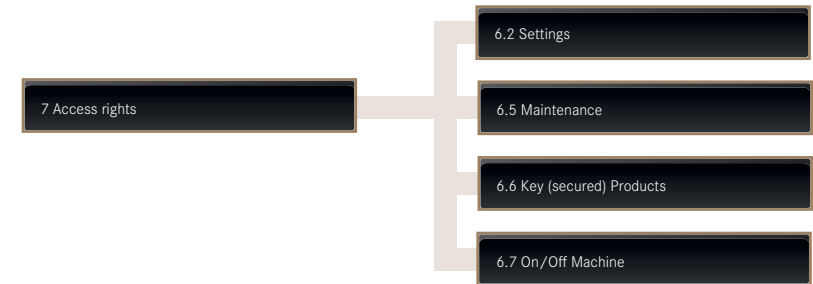
Desired action	Menu item	Information / Instruction	Reference number
Selecting a product		Use the selection arrows to select the product to be defined, then select the variation to be edited	4, 1
Changing the product designation and product text	General	Enter product designation and select product text	2, 7
Determining price (available only when Accounting is activated)	General	Determine PLU, prices and token, select Free-of-charge option	7
Adjusting water quantity, grinders, pre-inject quantity and pressure	Coffee	Adjust parameters	2, 7
Adjusting milk quantity	Milk	Adjust milk quantity by percentage	2, 7
Adjusting foam quantity	Milk foam	Adjust foam quantity by percentage	2, 7
Changing powder options	Powder	Adjust Water quantity 1 and 2, Powder quantity 1 and 2 by percentage	2, 7
Adding, removing syrups	Flavour	Adjust the syrup quantity of the various flavors by percentage	2, 7
Preparing test product	Test	Use Test to prepare the selected product using the modified settings	6
Assigning drink variation that is to be prepared with this product selection		Select variation, then confirm with the checkmark	1, 5
Saving drink settings	Save	Use Save to save the drink configuration	3

Date and time



Desired action	Menu item	Information / Instruction
Selecting between 12/24 h display	Date/Time	Select with Select
Setting the date and time	Date/Time	Set Day, Month, Year, Hour and Minute
Setting change day for Standard/Daylight Savings time	Date/Time	Set the change day with Select
Setting change time for Standard/Daylight Savings time	Date/Time	Set changeover time in minutes after midnight
Setting timers	Timer 1 Timer 2 Timer 3 Timer 4	Activate timer with On/Off Set the switch-on and switch-off times Set active days of the week

Access rights



Desired action	Menu item	Functionality
Changing Pin Code	The menu for which the PIN code is to be changed	Select the text field and enter the new PIN code

Individualization and data transfer

Your FM800 opens up undreamed-of possibilities for the individualization of your coffee machine. Use the advantages of the touch screen for your sales ideas.

Overview



- All of the menu items of the Individualization and data transfer menu are depicted on the following pages.
- The PIN code for the Individualization and data transfer menu is identical with the PIN code for the Settings menu. The factory-set PIN code is 1111. We recommend that you note the PIN code for the Individualization and data transfer menu here:



Functions

You can load and view your own image objects in the Individualization and data transfer menu. Furthermore, you can save your settings.

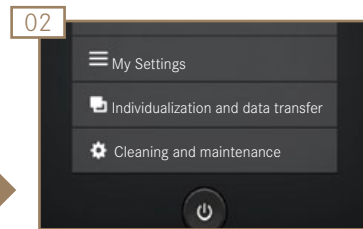
Use either the available Franke images or your own images for drinks, screen savers or as advertising images.

Configure the behavior of the various operating modes or of the screen savers.

Create backups of your FM800 on a regular basis. Simply insert a USB stick and start the process. Fast, simple and secure.



01 Switch to Maintenance level.

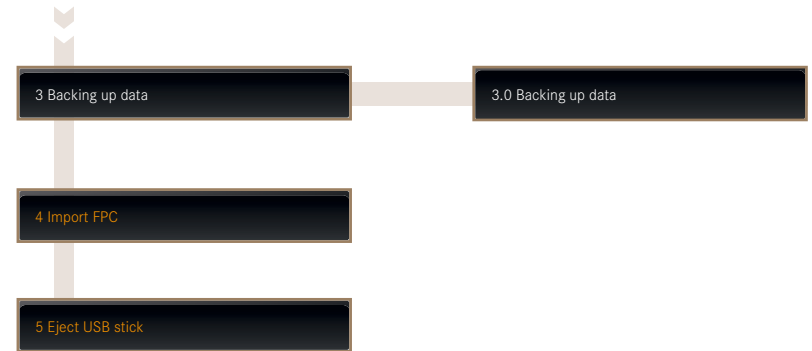
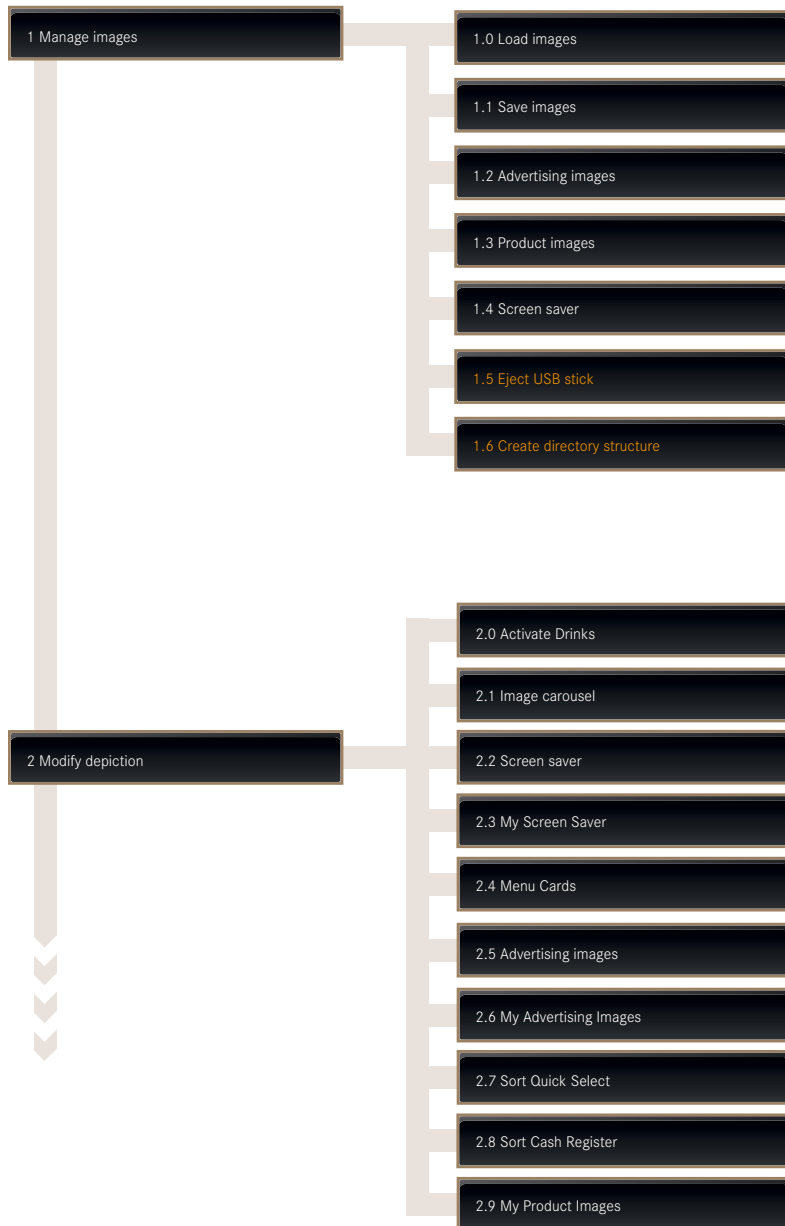


02 Select Individualization and data transfer.



Confirm each of the changes with **Save**.

Individualization and data transfer menu tree



- The menu item 1 Recipes is not yet in use at this time.
- 4 Import FPC becomes useful when a USB stick with a valid Franke product catalog is connected. At the present time, this is still reserved for Service technicians.
- 5 Eject USB stick logs connected USB sticks off. If a USB stick is logged on, the menu item will appear in green, otherwise orange.

Requirements of my image material

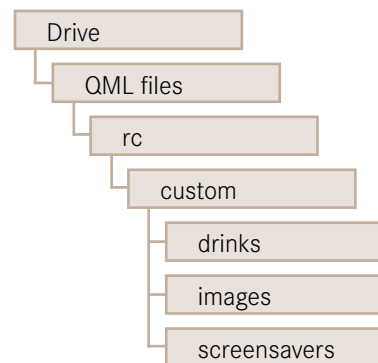
			
	Advertising images	Screen saver	Drink images
Image size (width x height)	800 x 600 px	800 x 600 px	430 x 274 px
Data format	PNG with 24 bit	PNG with 24 bit	PNG with 24 bit and 8 bit alpha channel as required
Orientation	—	—	Centered on vertical axis
Memory folder on USB stick	Drive:\QML-Files\rc\custom\images	Drive:\QML-Files\rc\custom\screensavers	Drive:\QML-Files\rc\custom\drinks

Necessary folder structure on the USB stick

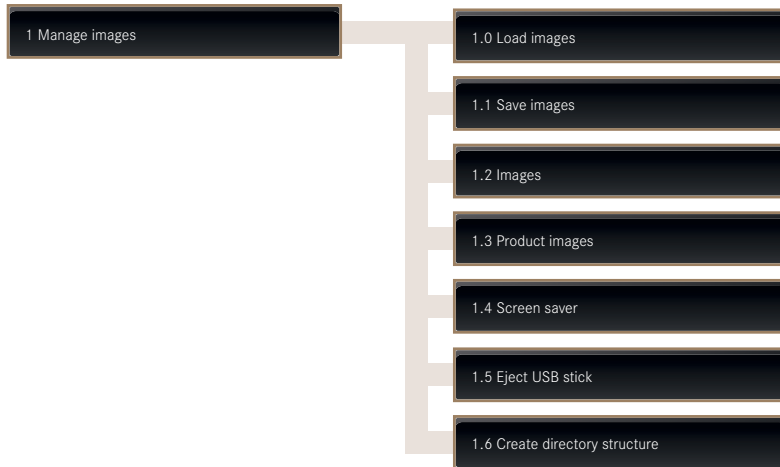


You must adhere to a specific directory structure so that the FM800 can recognize your images without difficulty. Create the folder structure once, save it and it will be quickly available.

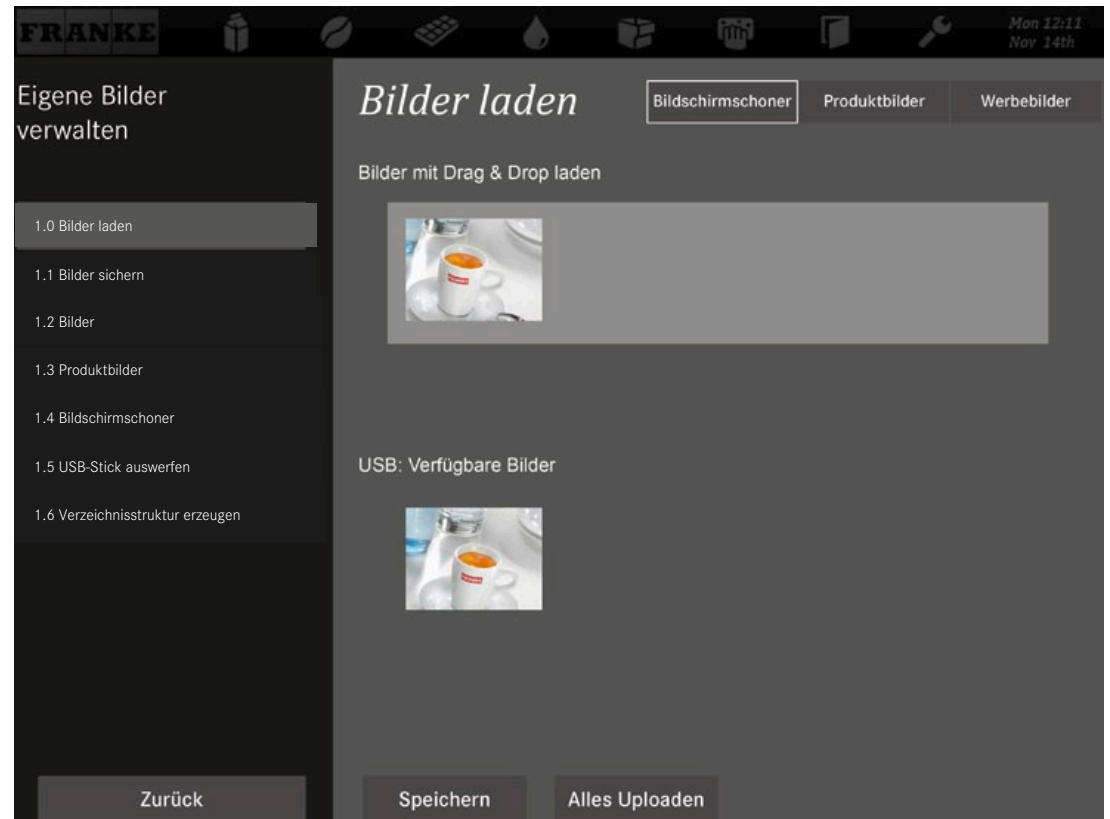
You can also generate this directory structure automatically. For this, use the menu item "1.6 Generate directory structure".



Loading or clearing my images



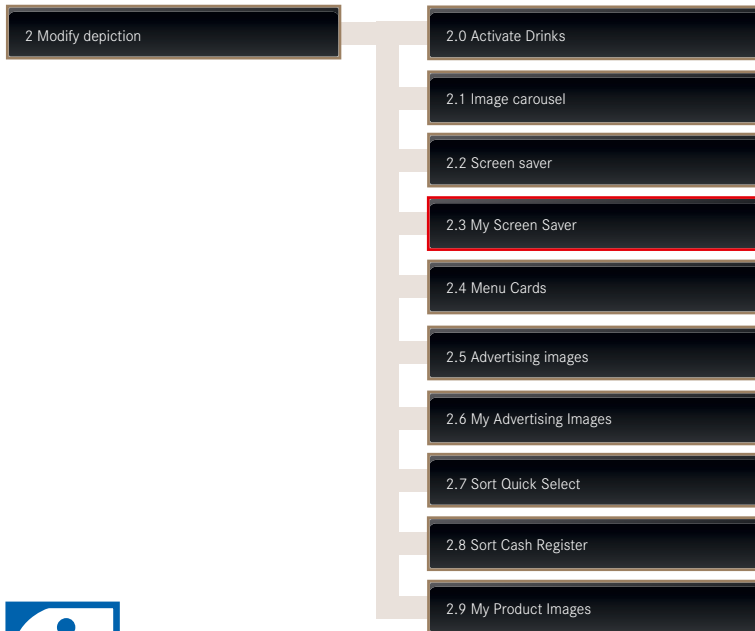
- The upload process is the same for all images.
- The images on the USB stick must be present in the required folder structure, have the correct data format and be of the correct size.



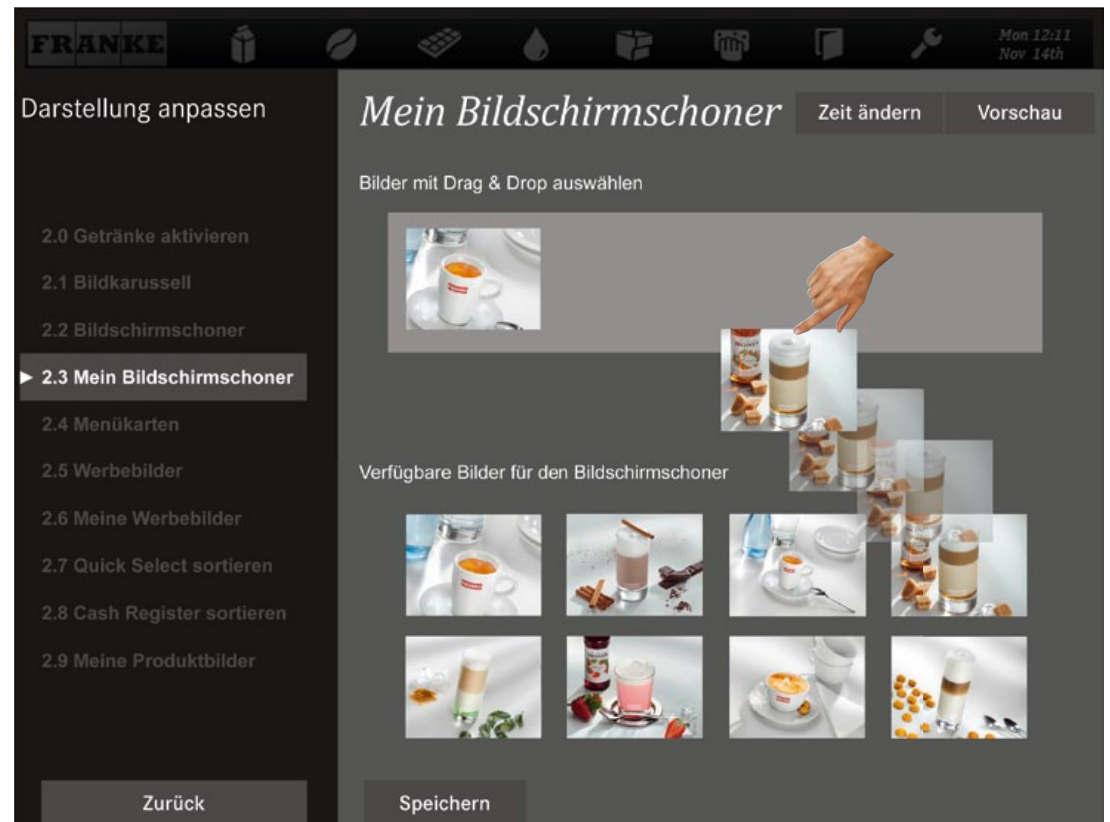
Desired action	Menu item	Information / Instruction
Loading images to the machine	1.0 Load images	<ul style="list-style-type: none"> • Insert a USB stick with the required directory structure. • Select the image type. • Load individual images or all images and save them.
Saving images from the machine	1.1 Save images	<ul style="list-style-type: none"> • Insert a USB stick. • Select the image type. • Save individual images or all images to the USB stick.
Clearing images	1.2 Images 1.3 Product images 1.4 Screen saver	<ul style="list-style-type: none"> • Open the desired menu. • Select the images that are no longer needed and delete them by tipping on the Clear button.

Using my images

Configuring my screen saver

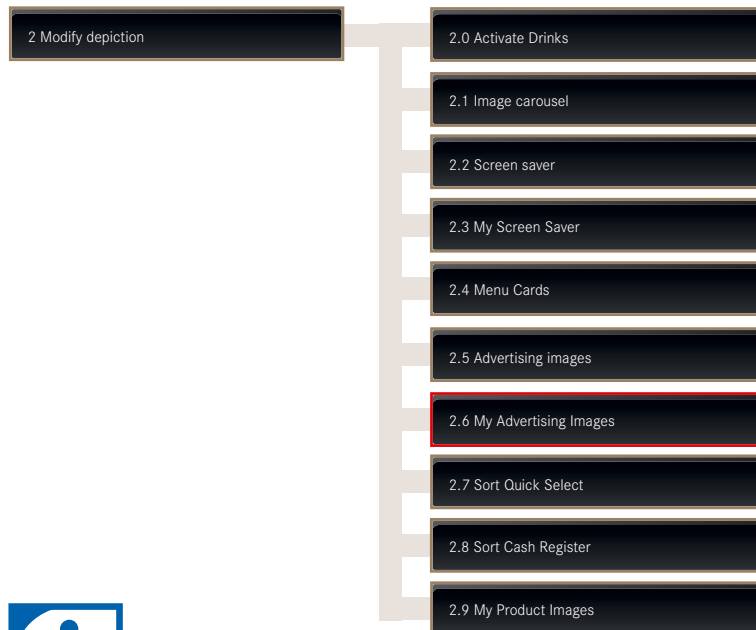


Make sure that the image carousel and the screen saver are deactivated.

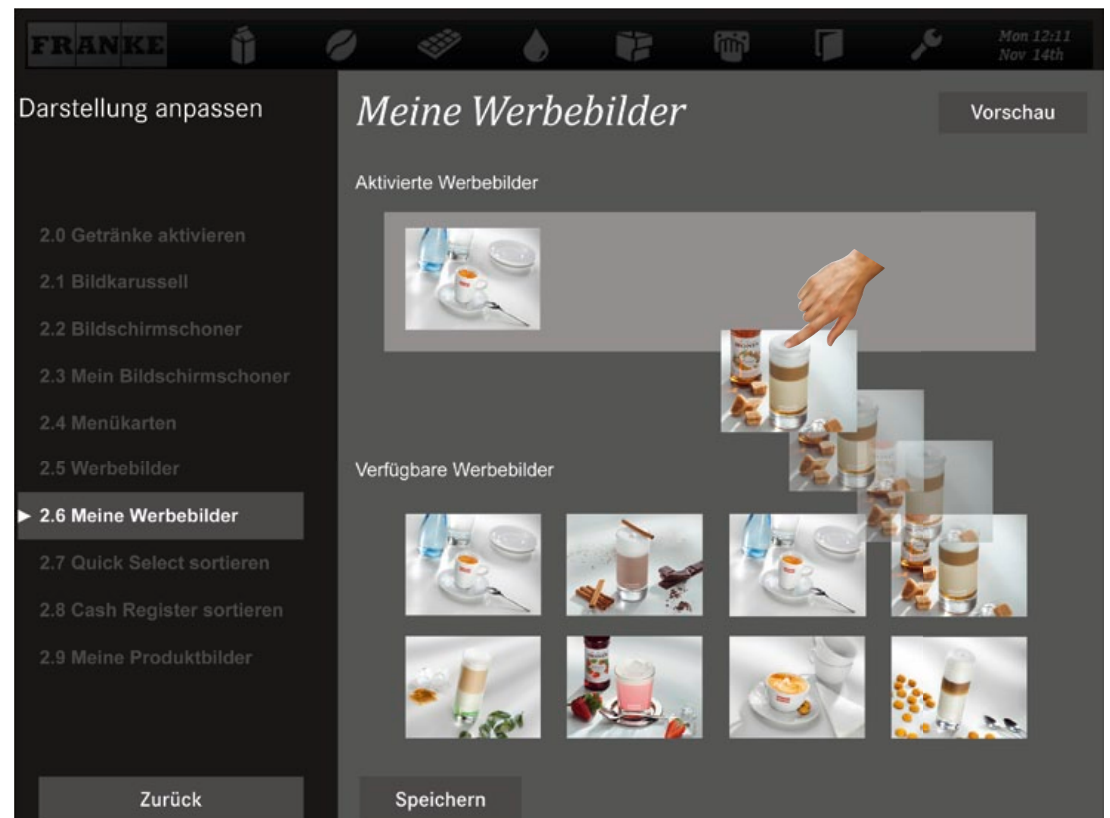


Desired action	Menu item	Information / Instruction
Using images	2.1 - 2.6	Tip on an image in the lower area that you wish to use, and drag it to the top.
Removing used images	2.1 - 2.6	Tip on an image in the lower area that you wish to use, and drag it to the top.
Viewing selection	2.1 - 2.6	Select Preview in order to check your selection.

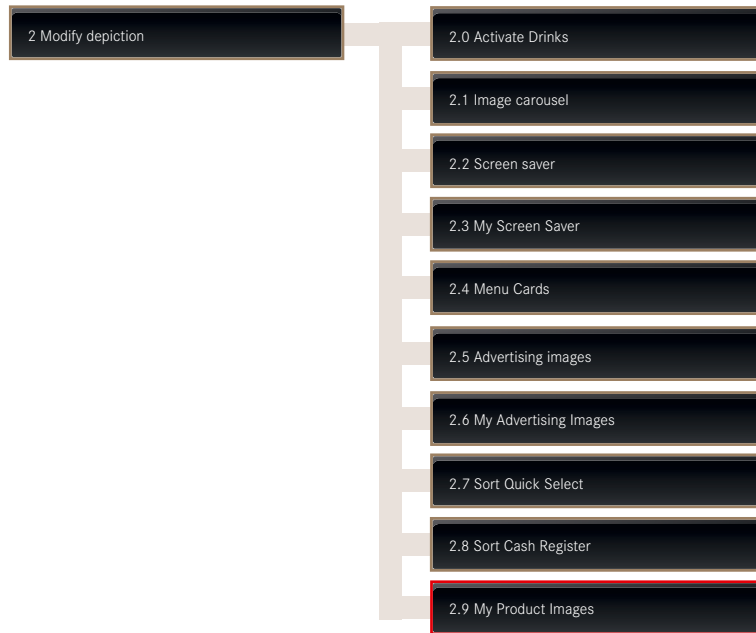
Configuring my advertising images



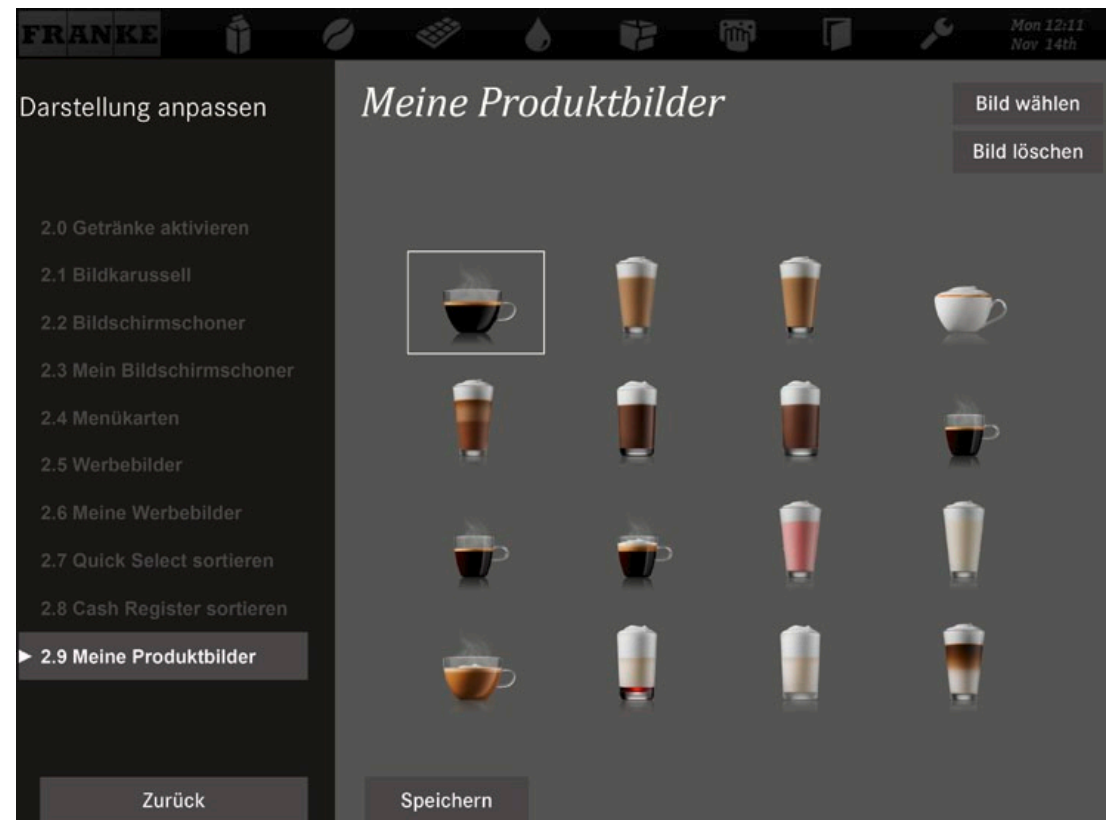
The activated advertising images can be activated for each drink in the menu item *My settings* > *Set Drinks*.



Assigning my product images



- An image must be assigned to each available product.
- The images can be activated through the menu item *My settings > Configure machine > Operating mode*.
- Products to which no image has been assigned will be displayed without an image.
- You can either use the Franke images or your own, but you cannot mix the two types with one another.



Decommissioning and disposal

Do you want to shut down your coffee machine for longer periods or dispose of it? Make use of our service. We recycle your coffee machine in order to protect the environment and resources.

Decommissioning

With every decommissioning



01 Clean the coffee machine and its components. You will find help for this in the chapter "Care of the FM800".



02 Empty the bean hopper and powder container.
Empty the milk container.

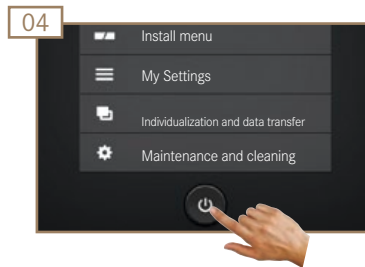


03 Empty the Flavour Station.



For a temporary decommissioning of up to 3 weeks – continue with Step 04.
For a longer or a permanent decommissioning – see notes on the next page.

Temporary decommissioning



04 Call up energy-saver mode and disconnect the machine from the power supply.



05 Switch off the add-on units and disconnect them from the power supply.



06 Turn off the water supply and empty the water tank if there is one.

Long-term decommissioning and storage

NOTE

Ensure functional capability!

Contact the FRANKE Service team for proper decommissioning and storage.

Have your coffee machine drained by your Service technician and observe the storage conditions:

Storage temperatures: -10 °C to +50 °C

Humidity: max. 80%

If you plan to start using your machine again later, taking advantage of our service is essential.

The coffee machine must be maintained, installed and cleaned prior to drink preparation.

Proper functioning of the coffee machine cannot be ensured otherwise.

Disposal

Disposing of consumable materials

- Beans, powder and coffee grounds can be composted.
- Unused cleaning tablets, cleaning solution and descaling agents should not be disposed of in the sewage system. Dispose of in accordance with official regulations.

Disposing of the coffee machine

Ask your Franke partner for information about the appropriate disposal option.

Troubleshooting

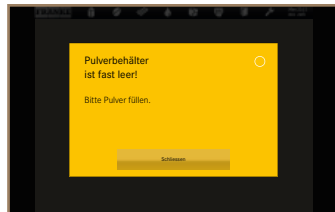
Help is available from your FM800 in the event of problems. Events and information are shown on the monitor screen. Should you be unable to resolve a problem despite all best efforts, please contact our Service department.

Overview of machine errors

Non-self-service mode

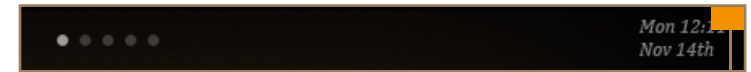


In non-self-service mode, an error is displayed by means of a symbol highlighted with a color.

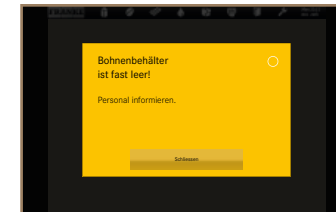


Message with an instruction.

Self-service mode



In self-service mode, an error is displayed by means of a colored corner

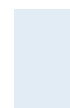


Message with an instruction for your customer



If the entire system is affected by an error, then error messages will appear automatically.

Color code for error messages



Temporary interruption



System still fully functional.



System has limited functionality.



System not functioning.

Help with machine errors

Event no.	Event text	Solution/instructions
002	Door open	It is mandatory that the grounds container be emptied and the door closed.
003 to 028		Restart the machine. If the error is not cleared, contact Customer Service.
030 to 023		Coffee machine is heating up. Please wait.
033 to 046		Restart the machine. If the error is not cleared, contact Customer Service.
047	Light barrier for brewing module	Clean the light barrier with a brush. If the error is not cleared, contact Customer Service.
048 to 072		Restart the machine. If the error is not cleared, contact Customer Service.
090, 091	Maintenance necessary	Maintenance must be performed. Contact Customer Service.
099	Water filter	The water filter is used up and must be replaced. Contact Customer Service.
100	Grounds container is full.	Empty grounds container.
101	Empty grounds container	Empty grounds container.
110	Flowmeter error 1	Restart the machine or select a different product. If the error is not cleared, contact Customer Service.
112	Clean agitator	Clean coffee machine.
114	Flowmeter error 2	Restart the machine or select a different product. If the error is not cleared, contact Customer Service.
119	Powder dosing unit 2	The right-hand chamber of the double chamber dosing device is empty. Fill with powder suitable for automatic coffee makers.
120	No ground coffee	Add coffee beans or powder and select the product again or cancel.
121	Fill left container (Position 1).	Left container is empty (Position 1). Depending on the machine configuration, please fill with powder suitable for automatic coffee makers or with coffee beans.
122	Fill center bean hopper (Position 2).	Bean hopper center is empty (Position 2). Please add coffee beans.
123	Fill right bean hopper (Position 3).	Bean hopper right is empty (Position 3). Please add coffee beans.
125	Powder lid open	Close the powder lid.
126, 127	Brewing chamber open	Restart product preparation.
130	Add cold milk	Fill milk tank.
131	Milk empty	Fill milk tank.
132	Add cold milk to Tank 2	Fill milk tank.
133	Milk 2 empty	Fill milk tank.
160	Battery low	Contact Customer Service.
170	Check water tank	Fill fresh water tank. Empty wastewater tank.
200 to 204	Accounting CS	Restart the machine. If the error is not cleared, contact Customer Service.
210, 211	Accounting CAN bus	Restart the machine. If the error is not cleared, contact Customer Service.
221	Communication Flavour Station	Restart the machine. If the error is not cleared, contact Customer Service.
222, 223	Communication Foam Master	Restart the machine. If the error is not cleared, contact Customer Service.
226	Cleaning necessary	Perform cleaning.
227	Cleaning required	Perform cleaning.
228	Clean Flavour Station	Clean the Flavour Station.
229	Clean Flavour Station	Clean the Flavour Station.
230	Prepare Flavour system	Prepare the Flavour system.
231	Prepare milk system	Prepare the milk system.

Help with problems concerning product quality

Tasteless coffee

Possible causes	Solution
Grind too coarse	Select a finer grind
Too little powder	Increase amount of coffee
Temperature too low	Increase temperature
Coffee is too old	Store coffee properly

Coffee tastes strange

Possible causes	Solution
Poor grind	Contact Customer Service
Minimal coffee usage	Load smaller amount of coffee
Coffee beans bad	Replace coffee beans
Residual cleaning solution	Rinse the machine
Cup dirty	Check dishwasher
Water (chlorine, hardness, etc.)	Have water quality checked

Consistency of powder products

Possible causes	Solution
Viscous	Use less powder
	Use more water
Watery	Use more powder
	Use less water
Lumpy	Clean the powder system

Coffee tastes bitter

Possible causes	Solution
Temperature too high	Lower coffee temperature
Grind too fine	Select a coarser grind
Too little powder	Increase amount of coffee
Roast too dark	Change coffee

Coffee tastes sour

Possible causes	Solution
Temperature too low	Increase coffee temperature
Roast too light	Change coffee
Grind too coarse	Select a finer grind

Taste of powder products

Possible causes	Solution
Too sweet	Use less powder
	Use more water
Not sweet enough	Use more powder
	Use less water
Strange taste	Clean the powder system

A			
ACCESS RIGHTS	37	DAILY COMMISSIONING	18
ADD-ON UNITS.	11	INITIAL COMMISSIONING.	18
CUP WARMER	11	CONFIGURATION.	33
FLAVOUR STATION	11	CONFIGURE MACHINE	35
REFRIGERATION UNIT.	11	ACCOUNTING	35
ADVERTISING IMAGES	43	CLEANING REMINDER	35
AUTOSTEAM	28	DRINK TEMPERATURE	35
		EDGE LIGHTNING	35
B		KEYPAD TONES	35
BEAN HOPPER	19	LANGUAGE	35
EMPTYING	20	PRODUCTS PER PAGE	35
FILLING	19	CONFIGURING OPTIONS	34
		CREDIT MODE.	14
C			
CAPACITIES.	10	D	
CARE	SEE CLEANING	DATA TRANSFER.	38
CASH REGISTER.	13	DATE.	37
CLEANING	29	DAYLIGHT SAVING TIME.	37
5-STEP METHOD.	29	DESCRIPTION OF THE MACHINE	10
AUTOMATIC CLEANING.	30	ADD-ON UNITS	11
MONITOR SCREEN	31	COFFEE MACHINE.	10
CLEANING THE MONITOR SCREEN	31	DIMENSIONS	16
COFFEE, GROUND.	27	ADJUSTABLE FEET.	16
COMMISSIONING	18	COFFEE MACHINE.	16
		DISPOSAL.	46
		E	
		EMPTYING.	19
		BEAN HOPPER.	20
		FLAVOUR STATION	23
		GROUNDS CONTAINER.	21
		MILK	22
		POWDER CONTAINER.	20
		REFRIGERATION UNIT.	22
		EMPTYING THE GROUNDS CONTAINER.	21
		ENERGY SAVER MODE	12
		ERROR MESSAGES	4
		COLOR CODE	4
		DEPICTION	4
		TROUBLESHOOTING.	47
		EXPLANATION OF SYMBOLS.	3
		F	
		FILLING	19
		BEAN HOPPER.	19
		FLAVOUR STATION	23
		MILK	21
		POWDER CONTAINER.	19
		REFRIGERATION UNIT.	21

I		O		Q	
IMAGES	40	OPERATING INTERFACE	12	QUICK SELECT	13
CLEAR IMAGES	41	SETUP	35		
DATA FORMAT	40	OPERATING MODE	13	R	
IMAGE SIZE	40	CASH REGISTER	13	REFRIGERATION UNIT	21
LOAD IMAGES	41	CREDIT MODE	14	EMPTYING	22
MEMORY FOLDER USB STICK	40	INSPIRE ME	13	FILLING	21
MY IMAGE MATERIAL	40	NON-SELF-SERVICE	13	RINSING	31
ORIENTATION	40	QUICK SELECT	13		
SAVE IMAGES	41	SELF-SERVICE	13	S	
INDIVIDUALIZATION	38			SAFETY INFORMATION	5
INSPIRE ME	13	P		COFFEE MACHINE	5
INSTALLATION	15	PIN CODE	37	CUP WARMER	5
PREPARATIONS	15	ACCESS RIGHTS	37	FLAVOUR STATION	5
INSTALLATION DIMENSIONS	16	CHANGE PIN CODE	37	REFRIGERATION UNIT	5
ADD-ON UNITS	17	CLEANING	30	SCOPE OF DELIVERY	8
COFFEE MACHINE	16	INDIVIDUALIZATION AND DATA TRANSFER	38	SCREEN SAVER	42
		MY SETTINGS	33	SELF-SERVICE	13
L		POWDER CONTAINER	19	SET DRINKS	36
LOCKING	31	EMPTYING	20	SHUT-DOWN	45
MONITOR SCREEN	31	FILLING	19	STANDARD TIME	37
		POWDER LID	27	STEAM DISPENSER	28
M		PREPARE MILK SYSTEM	22	STORAGE	46
MAINTENANCE PLAN	32	PREPARE SYRUP SYSTEM	23	SYMBOLS	3
MILK	21	PREPARING DRINKS	24	DASHBOARD	4
EMPTYING	22	WITH CASH REGISTER	25	EXPLANATION OF SYMBOLS	3
FILLING	21	WITH INSPIRE ME	26	OPERATING INSTRUCTIONS	3
PREPARE MILK SYSTEM	22	WITH QUICK SELECT	24	SOFTWARE	4
MY SETTINGS	34	PREPARING PRODUCTS	SEE PREPARING DRINKS	SYRUP	23
		PRODUCT IMAGES	44	EMPTYING THE FLAVOUR STATION	23
N		PRODUCT QUALITY	49	FILLING THE FLAVOUR STATION	23
NAVIGATION	12	PROGRAMMING	SEE CONFIGURATION	PREPARE SYRUP SYSTEM	23
NON-SELF-SERVICE	13				

T

TECHNICAL DATA	15
COFFEE MACHINE.	15
CUP WARMER	17
FLAVOUR STATION	17
REFRIGERATION UNIT.	17
TIME	37
TIMERS	37
TROUBLESHOOTING	47
MACHINE ERROR	48
PRODUCT QUALITY	49
TYPE KEY	9
TYPE PLATE.	9

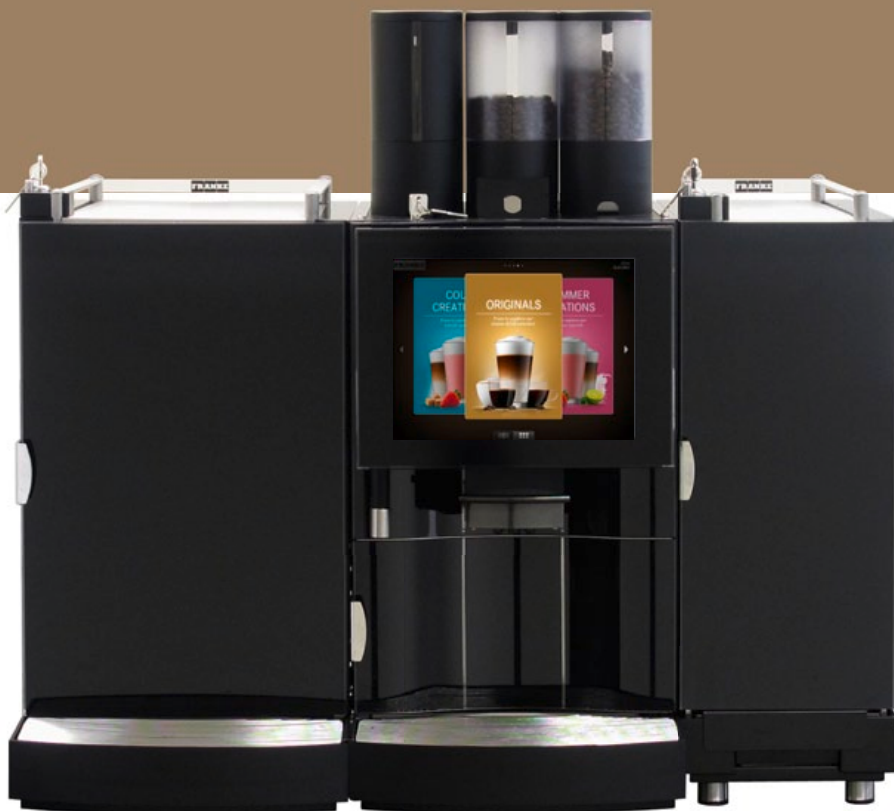
W

WIPE PROTECTION.	31
--------------------------	----

Consumable materials

Item	Order number
Cleaning tablets (25 pcs.)	BK 328 399
Cleaning tablets (100 pcs.)	BK 328 400
Cleaning solution	1L 301 219
Frother	1H 328465

Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg - Switzerland
Tel. +41 (0) 62 787 31 31
www.franke.com



Your distribution partner:

Issued 03.2013 / order number: 1H 328 880 / revision 0



COFFEE
SYSTEMS