

We congratulate you on the purchase of your Franke coffee machine. You have decided for a high quality coffee making machine, developed and manufactured following state of the art technologies. The Franke Kaffeemaschinen AG manufactures its machines according to the ISO 9001 and ISO 14001 standards. Its certification is under permanent control by external agencies.

### The System

- ☐ Coffee bean container/grinding unit
- ☐ Access for cleaning tablet
- ☐ Operating unit
  - Display
  - Choice of product or function buttons see customer menu [Page 8-10]
- ☐ Water tank
- ☐ Coffee/milk outlet
- ☐ Hot water outlet
- ☐ Steam nozzle
- ☐ Grounds container flap
- ☐ Drip grid
- ☐ Drip tray



<b>MILK</b>	<b>COFFEE</b>	<b>WATER</b>	<b>STEAM</b>
<ul style="list-style-type: none"> <li>• hot milk</li> <li>• froth</li> </ul>	<ul style="list-style-type: none"> <li>• white coffee</li> <li>• cappuccino</li> <li>• macchiato</li> </ul>	<ul style="list-style-type: none"> <li>• ristretto</li> <li>• espresso</li> <li>• coffee</li> </ul>	<ul style="list-style-type: none"> <li>• hot water</li> <li>• steam</li> </ul>

### The products

#### 1. First starting up

Fill water tank!  
 Beans/milk filled up!  
 measure water hardness using test strips (pages 9, 5, 2)!

<b>Power supply cord...</b> plug in	<b>Main switch on</b> rear panel	<b>Switch on</b> front panel	<b>Choose language</b> 5.1 Language + - adjust	<b>Date / time</b> 2.1 Date time PROG. confirm	<b>Rinse unit</b>
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#### Starting up

<b>Installation/starting</b>	<b>Stand by</b>	<b>Switch on/warming up/rinsing</b>	<b>Use</b>
-> is carried out by specialists from your supplier. The products and the basic adjustments are programmed following your requirements. You can make changes yourself through the «customer menu» function. [See 8 - 10].  Machine is plugged in but switched OFF: working condition «Energy-Save-Mode»	...	Fill water tank! Beans/milk filled up!  or  automatic timer [Seite 9]  <span style="color: red;">✓</span> <span style="color: red;">Operating temperature achieved</span>	<span style="color: blue;">✓</span> Unit ready to use!  <span style="border: 1px solid black; padding: 2px;">Select product</span>  <span style="color: red;">✓</span> <span style="color: red;">Operating temperature achieved</span>
	▶	<span style="border: 1px solid black; padding: 2px;">Please wait</span>  <span style="border: 1px solid black; padding: 2px;">Rinse unit</span>	

### Safety

Failure to observe the instructions in this manual, including the safety instructions, can lead to hazardous situations due to the presence of steam, hot water, electricity etc.

Carefully read these instruction's, especially the safety instructions before initial operation. For damages which occur out of non compliance with this instruction, no liability exists. Keep this instruction manual to hand where other user's can readily refer to it!  
 If the coffee machine is taken out of use or is no longer used, it should be disconnected from the power and water. In any other case local regulations are binding.

# Prepare beverages

## Coffee and milk products...

## ... or hot water/steam

- Refill coffee beans (container 1, 2)
- Only use fresh and cool milk!
- Clean air nozzles if no frothed milk is made (see page 5, Hint)



1



Place cups under outlet



Symbols: Press BUTTON

2



Choose product

- ! Menu 1 and 2 are examples. For adjustments to your needs see page 8/9
- ! The product inscription can differ depending upon equipment execution.

e.g. 1 Espresso



## HINTS



Draw products at the same time.

! Do not use instant or sugared coffee.

! Empty the grounds container each time it is removed.



place in the milk!

- ! Quantities preprogrammed
- ! For adjustments to your needs see page 8/9

### Hot water

### Steam



premature or as programmed



wipe off until clean!

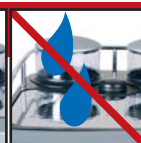
3



Switch off / rinse



If a product has been drawn and autorinsing has not yet taken place, the machine will automatically be rinsed before switching off.



NEVER put your hand in the bean container during operation!  
DO NOT pour liquids on the cup-tray or the bean containers



Immerse the steam nozzles deeply into the container!  
Otherwise hot water or steam can splash out or spray back



ALWAYS keep your hands away from the nozzles during product delivery, rinsing, cleaning and descaling!  
There will be a strong burst of steam before the milk emerges!

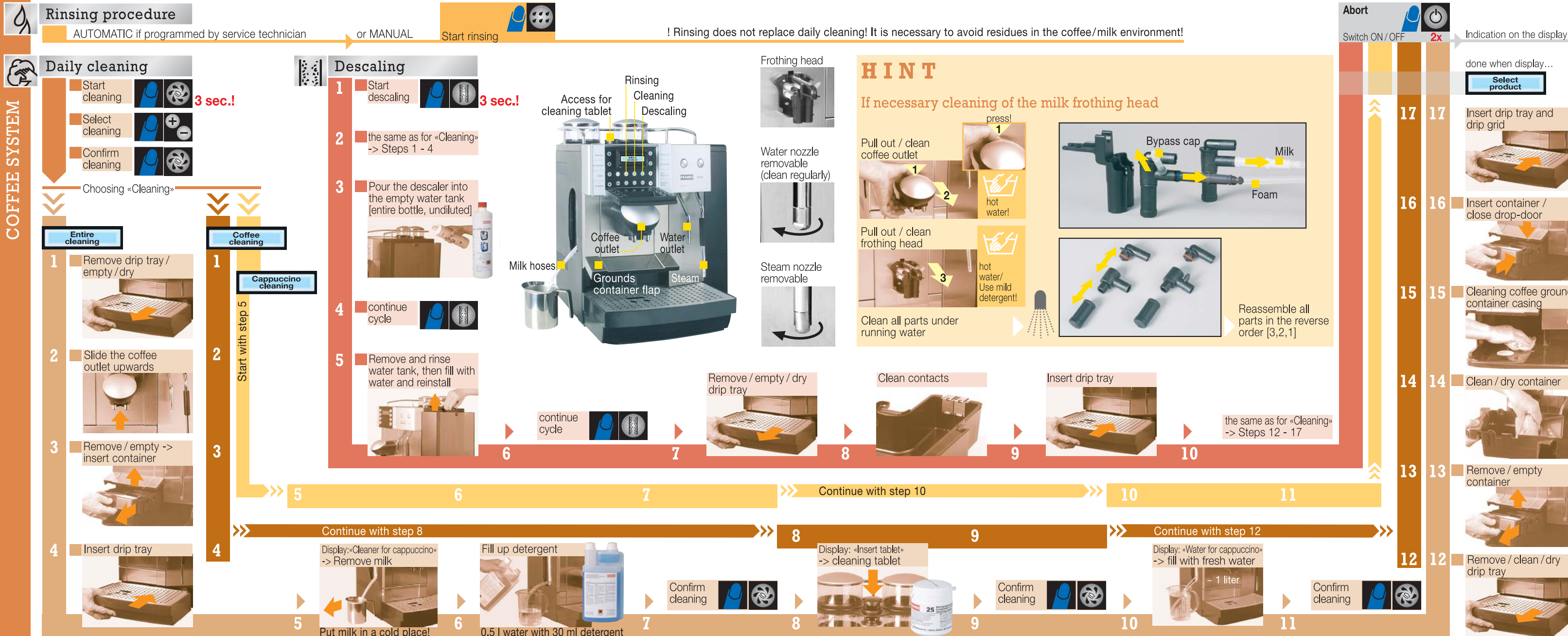


Nozzles become hot!  
ONLY touch at hand-guard!  
Do not swivel wand upwards when producing steam

# Maintain / clean / descale unit

## Rinsing, descaling and daily cleaning

- ! The unit must be cleaned after 220 DELIVERIES or 180 RINSES, or ONCE DAILY**
- The cleaning procedure of the coffee system needs approx. 12 min./with milk system approx. 17 min.
  - Use ONLY the cleaning and descaling products recommended by Franke (see page 7)!
  - Descaling takes about 35 minutes



- Use of FRANKE Original accessories, auxiliary material and spare parts is the best way to assure a long and secure life time of your Franke machine.



### Auxiliary material

specialy tested and recommended by Franke

Detergent

Art.-Nr. BK 301 732



Cleaning tablets

Art.-Nr. 1P 315 195



Descaler

Art.-Nr. 1P 315 430



-> Cleaning/descaling [page 4-6]

Air nozzle

Art.-Nr. 1P 315 113



Grinder key

Art.-Nr. 1P 315 199



### Specifications

	Model 230V / 50Hz	Model UL 230V / 60Hz	Model UL 120V / 60Hz	Model Japan 100V / 50Hz
Voltage:	230V AC / 50Hz	230V AC / 60Hz	120V AC / 60Hz	100V AC / 50Hz
Power:	2200 W	2600 W	1350 W	1250 W
Fuse:	15 A	15 A	15 A	15 A
Weight:	20 kg	20 kg	20 kg	20 kg
Dimensions (WxDxH):	423x523x542 mm	423x523x542 mm	423x523x542 mm	423x523x542 mm
Safety test:	S / CE	UL	UL	S / C
Ambient temperature:	10 - 40 °C	10 - 40 °C	10 - 40 °C	10 - 40 °C
Distance back panel:	min. 20 mm	min. 20 mm	min. 20 mm	min. 20 mm
Noise emission: (steam service)	> 70dB (A)	> 70dB (A)	> 70dB (A)	> 70dB (A)



### Spare parts /service

For maintenance / repair / spare parts /...

Your competent service partner (company stamp)

### HOTLINE


Manufacturer

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**web www.franke-cs.com**  
**e-mail kmch@franke.com**

# Custom adjustments...

## Your customer menu

- The Adjust Code function must be pre-programmed by a service technician
- Access protection using a programmable PIN code is available -> see menu item 9

A



### Set PIN Code

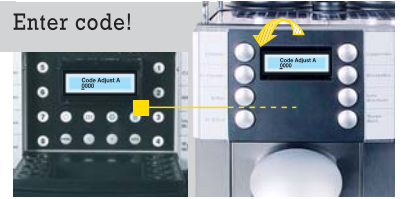
- Code Adjust A
- Code Adjust B
- Code Adjust C



enter

Enter code!

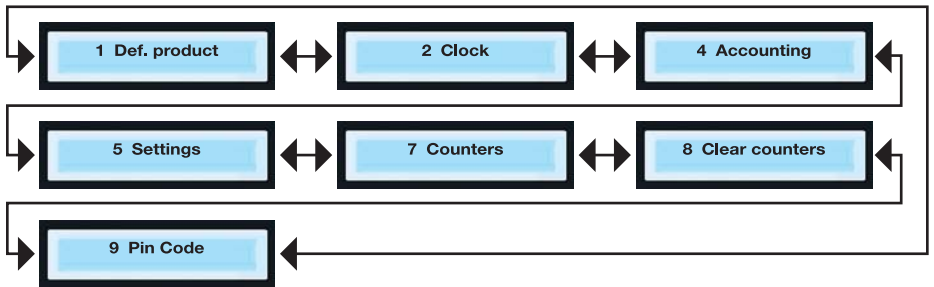
Save using **PROG.** and continue with the next step



B



### Customer menu



## HINT

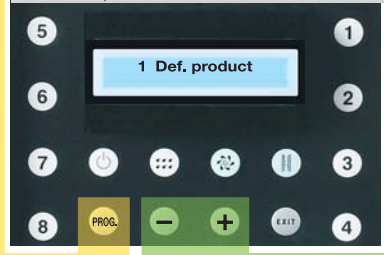


The menus below change depending on product!

### 1) Entry point: press for 3 seconds

### 2) Make choice

Menu or parameter



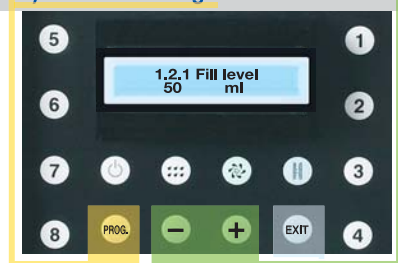
**PROG. = ENTER BUTTON**

- Confirm choice
- Parameter settings store

### 3) Confirm choice

### 4) Parameter adjustment

### 5) Confirm settings



**EXIT = Back button**

- Leave menu with EXISTING settings
- Leave menu

C



### Your settings

...customize your Flair

Please pay attention to the indications in the display as they complete this instruction according to the latest version of the operating software of your machine.

Depending on the machine configuration some submenu's may not appear!

# 1 Def. product

## 1.1 Selection

Choose button for  
 Coffee / milk products  
 Water / steam

### 1.2.1 Fill level

Test run:  
using corresponding product button

adjust

### 1.2.2 Foam amount

Test run:  
using corresponding product button

adjust

### 1.2.3 Milk amount

Test run:  
using corresponding product button

adjust

### 1.2.4 Steam

Test run:  
using corresponding product button

adjust

### 1.3.1 Coffee qty

Test run:  
using corresponding product button

adjust

### 1.3.2 Ch. grinder

Grinder left  
Grinder right  
both grinders

adjust

### 1.4 Pre-Inject

off  
short  
long

adjust

### 1.5 Temperature

low  
standard  
high

adjust

### 1.6 Textedit

Letter / number

adjust

PROG = 1 position further

### 1.7 Text name

ON  
OFF

adjust

# 2 Clock

## 2.1 Date/time

Day  
Date  
Hour [h]  
Minute [min]

adjust

PROG = 1 position further

## 2.2 Timer funct.

ON - [h]  
- [min]  
OFF - [h]  
- [min]  
Weekday\*

adjust

\*Active days in CAPITALS!

PROG = 1 position further

# 4 Accounting

## 4 Accounting

Switched on  
Switched off

adjust

# 5 Settings

## 5.1 Language

Choose language for display

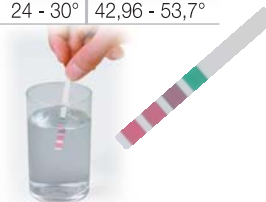
adjust

## 5.2 Water hard.

adjust

Water hardness:

	German	French
LEVEL --	--	--
LEVEL 1	1 - 7°	1,79 - 12,53°
LEVEL 2	8 - 15°	14,32 - 26,85°
LEVEL 3	16 - 23°	28,64 - 41,14°
LEVEL 4	24 - 30°	42,96 - 53,7°



## 5.3 Reset filter

Reset filter?

clear

# 7 Counters

## 7.1 Machine

Rem. quant. filter  
Degree of calcification

indicate

## 7.2 Prod. total

Prod. coffee tot.  
Prod. milk total  
Prod. water tot.

indicate

## 7.3 Prod. single

Press product key

# 8 Clear counters

## 8 Reset

Single product

clear

# 9 Pin Code

## 9.1 Adjust A

A code is required for switching on!

enter

PROG = 1 position further

Enter and confirm the new PIN code A

WITHOUT Code: Code 0000

## 9.2 Adjust B

A code is required for switching on!

enter

PROG = 1 position further

Enter and confirm the new PIN code B

WITHOUT Code: Code 0000

## 9.3 Adjust C

A code is required for switching on!

enter

PROG = 1 position further

Enter and confirm the new PIN code C

WITHOUT Code: Code 0000

Message on Display	Cause	Measures
Fill water tank	The tank is empty The water level indicator has jammed The tank is incrustated with lime scale, the water level indicator is adhering to the tank	Refill water Empty tank, rinse out, fill and replace Remove tank, descale, rinse thoroughly, fill and replace
Empty grounds container	The grounds container is full The indication does not go away The indication appears after only a few cups	Empty grounds container Remove tray for about 10 sec. and replace Leave the unit switched on while emptying the dregs container
Fill left / right coffee beans	The bean hopper is empty The indication does not go away	Refill beans Draw a cup of coffee, the indication goes away only after a delivery
Empty drip tray	The residual drip tray is full The indication does not go away	Carefully remove tray, empty, rinse out and replace Remove tray, clean metal contacts [see page 5 «Descaling» Step 8]
Cleaning necessary	220 deliveries or 180 rinses have been performed The indication does not go away	Cleaning [pages 4 - 6] Carry out cleaning again, but this time do not add a cleaning tablet
Descaling necessary	The unit must be descaled The indication does not go away	Carry out descaling [pages 4 - 6] Carry out descaling again, but this time only with water and without descaler
Check bean hoppers	A stone has become lodged	Remove stone [see below]
Coffee outlet missing	Outlet not properly clicked in place	Correctly fit outlet
Grounds container missing	Grounds container lid missing	Place lid on grounds container
Drip tray missing	The drip tray is not connected correctly	Insert drip tray correctly
Malfunction	Various causes	Contact customer service

## HINTS



- Switch machine ON/OFF: if error message still appears -> consult list
- Insufficient foam when foaming milk -> Cappuccino cleaning, bypass cap clean or replace
- Coffee flow is stopped after prebrew -> Deliver a cup of coffee [Insufficient powder in system]
- During coffee delivery, the coffee flows only drop by drop -> Set grinder to coarser level [see below]
- Very loud noise from the grinder -> Stones in the grinder remove [see below]
- «Descaling», Step 3: If the descaling process hangs here -> remove and replace the water tank

### Removing stones



1. Remove flap

### Set machine out of order



2. Press the slide backwards

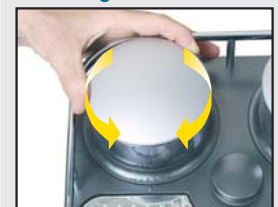


3. Remove the bean hopper



4. Turn until the jammed stone has been released

### Adjust the fineness of the grind



While the grinder is running

This TSM SUCCESS MANUAL® has been examined by Electrosuisse for conformity with the safety relevant standards, and has been analysed by an application-oriented risk analysis for the completeness and correctness of the indications for a safe use of the appliance. Thereby we assume a use with which can be reckoned based on common sense.

**TSM**® TSM SUCCESS MANUAL®  
Safe to use - easy to understand due to  
TSM® - Total Security Management and  
ergonomic communication®

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**FRANKE**

# Flair

The art of excellent coffeemaking



**For your Safety...**

Please observe the  
safety instructions!

## Operating instructions