

FoamMaster™ 850

The premium class from Franke Coffee Systems

ENHANCE YOUR CAPABILITIES







The Franke FoamMaster™ is the new premium class among coffee machines. Is there a particular beverage you long for? The FoamMaster™ will easily make your wish come true – from classic coffees to warm Latte specialties or cold milk foam beverages. This all-rounder is as unbelievably versatile in its selection as it is easy to operate. You can quickly and easily select your beverage program on the intuitive touchscreen menu and adjust it to your needs at any time. The modern design of the FoamMaster™ also leaves nothing to be desired. Shiny black, shaped with elegance, it is a true visual treat that gives the finishing touch to any interior.

FM850

TAILORED TO YOUR NEEDS

The FoamMaster™ is in the premium class of coffee machines for good reason: whether its classical coffees or warm and cold milk creations with perfect foam of the right consistency – with the FM850, you can effortlessly dispense your customers' every wish into a cup. Thanks to the revolutionary operating system with touchscreen navigation, operation is particularly easy, efficient and individually adjustable. In addition, it is a true visual delight with its shiny black panels and elegantly designed housing.

NEW



UP TO THREE PRECISION
CERAMIC GRINDING DISCS



1.2 KG OR 2 KG
BEAN HOPPER



ONE OR TWO
TYPES OF MILK



M2M
TELEMETRY



INTUITIVE
TOUCHSCREEN



CHILLER WITH 12 L
OR 2x 5 L CONTAINERS



ADJUSTABLE
MILK FOAMING



PRECISION POWDER-
DOSING UNIT



ENDLESS
VARIETY



HACCP
SIMPLE
TO CLEAN



UP TO 3 ALTERNATIVE
FLAVOURS



GREEN+GENTLE
CONCEPT



COLD OR
HOT MILK FOAM





INTUITIVE TOUCHSCREEN NAVIGATION

In a revolutionary step forward, the FM850 introduces intuitive touchscreen technology to the world of coffee machines. This technology makes it possible to easily, efficiently and flexibly configure the operation of the device. You can assemble your seasonal beverage selection, choose between four different operating modes and conveniently load images and advertising messages.

TOP-QUALITY GRINDING

Ceramic is ideal for grinders, as it is extremely sharp, very hard wearing and has no effect on taste. The FM850 has up to three hardened precision ceramic grinding discs. Both the coarseness and degree of grinding retain their high quality in the long term, ensuring complete coffee satisfaction.

LIMITLESS BEVERAGE OPTIONS

Combined with the chocolate powder dosing unit and the Flavour Station, the FM850 makes it possible to prepare countless beverage creations just as you like them – from classic specialties to original creations. Make the FoamMaster™ your own personal favorite barista who knows all the tricks and makes your every wish come true.

BEST MILK FOAM QUALITY

Foamed milk of “barista” quality at the touch of a button: the FM850 makes it possible. With this coffee master, you can produce different milk foam consistencies at temperatures ranging from hot to cold for the same product, creating the perfect Latte Macchiato or Cappuccino. The milk is foamed quickly and gently – ensuring that the beverages come out just right every time.

EASY TO CLEAN

Even when it comes to cleaning and care, the FM850 is unbeatable: the proven Clean+Clever System from Franke ensures impeccable and simple cleaning of the device in a short amount of time. Thanks to this optimal cleaning system, the FoamMaster™ gives you first-class enjoyment every day whilst also ensuring HACCP conformity.



YOU'RE IN FOR A DELIGHTFUL SURPRISE

LIMITLESS OPTIONS WITH MILK FOAM AND FLAVOUR

The FoamMaster™ is your key to a limitless range of flavoured milk and coffee beverages – from a fruity Frappé on the rocks to a perfect Latte Macchiato, a classic Espresso and much more. Thanks to the milk processing system for hot and cold milk foam, the chocolate dispenser and the Flavour Station with up to three different aromas, the FM850 is a master of any imaginable coffee-making experiment. Make your choice and let the results enchant you.



LIMITLESS OPTIONS



RISTRETTO



ESPRESSO



ESPRESSO MACCHIATO



CAFÉ CRÈME



BREWED COFFEE



MILK COFFEE



CAPPUCCINO



TEA



CHOJITO



LATTE MACCHIATO



CHOCOCCINO



DARK CHOCOLATE



WHITE CHOCOLATE



CAFFÈ LATTE



STRAWBERRY
MILK FOAM



CINNAMON
MILK FOAM



RASPBERRY
MILK FOAM

COFFEE

From the dark classics to milk beverages and flavoured coffees, the FM850 is in command of everything the world of coffee has to offer. And it does so with a level of quality, authenticity and precision that will win over any coffee enthusiast.

CHOCOLATE

The chocolate powder dosing unit allows you to create all types of different chocolate specialties. Thanks to the accurate Twist+Taste technology, you can enjoy a perfect blend of milk, creamy soft foam and chocolate at the touch of a button.

MILK

You make the choice and, at the touch of a button, the FM850 creates warm or cold milk foam of “barista” quality with the consistency you desire. The short foaming time is particularly gentle and the machine only uses as much milk as is required.

FLAVOUR

Thanks to the Flavour Station, you can enhance your beverages with up to three different aromas. Combine your coffee beverage or milk with your favorite flavour: the FoamMaster™ makes every wish come true at the touch of a button – from a refreshing Frappé to a warming Caramel Latte Macchiato.

TEMPERATURE

The FM850 is a true all-rounder, even when it comes to the temperature setting: you can set the milk temperature individually for each beverage and select the milk foam the way you like it – warm or cold, creamy or firm. Unleash the full potential of the FoamMaster™.



ICED LATTE MACCHIATO



ICED CAFFÈ LATTE



ICED CHOCOCCINO



ICED DARK CHOCOLATE



ICED WHITE CHOCOLATE



ICED STRAWBERRY
MILK FOAM



ICED BAILEYS
MILK FOAM



ICED CARAMEL
MILK FOAM

UNLEASH THE FULL POTENTIAL

The FM850 is revolutionizing the world of coffee machines with its invigorating 10.4 inch touchscreen and unbelievably flexible operating modes – in both operated and self-service environments. Intuitive menu navigation enables simple and efficient operation. You can individually assemble your selection and adjust it according to your particular requirements. You will also benefit from the new visual dimension offered via the crystal clear screen resolution.



**INTUITIVE
TOUCHSCREEN**



VANILLA
LATTE MACCHIATO

Mon 12:11
Nov 14th



FRANKE

TEMPTING SELF-SERVICE OPTIONS



INSPIRING MENU NAVIGATION

The intuitive menu navigation and the unique visuals of the FM850 give you limitless options for enticing your customers with your selection of beverages. In addition, you also have the option of informing your guests of seasonal beverages, special offers and company messages whilst their beverage is being prepared.

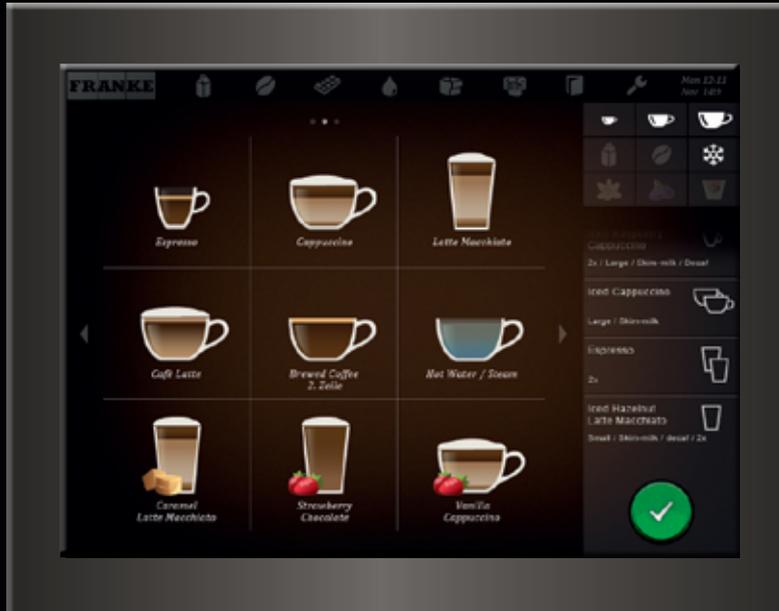


CLEAR AND CONCISE SHORTCUTS

Pictures say more than a thousand words: the 10.4 inch touchscreen lets you display the beverage selection using a series of attractive images. Help your customers make their choice by optimizing the self-service process. Simple and straightforward: with the Foam-Master™, enjoyment is just a button away.



EFFICIENCY IN SERVICE



EXCITING DIALOG

Freedom of choice is no longer a luxury. Make your guests loyal patrons by giving them the full range of beverages to choose from. The flexibility of the FM850 and its convenient menu navigation make it possible for you to turn a simple order into an exciting dialog whilst ensuring an efficient service period.



LIMITLESS OPTIONS

Let the FoamMaster™ speak your language. With three attractive operating modes, personal screensavers, advertising surfaces and a limitless number of configuration options, your coffee machine not only turns into an excellent barista but also becomes an impressive ambassador for your business.



WHAT WE VALUE

We focus on innovative system solutions when we develop a product.
We produce coffee machines which are practical, user-friendly and efficient.



UP TO THREE PRECISION CERAMIC GRINDING DISCS

Stable grinding quality thanks to hardened precision ceramic grinding discs.



1.2 KG OR 2 KG BEAN HOPPER

Select a bean funnel to suit your personal consumption.



ONE OR TWO TYPES OF MILK

Use two different types of milk in parallel.



M2M TELEMETRY

Machine data readout.



INTUITIVE TOUCHSCREEN

Makes operation simple and efficient, and is highly customizable.



CHILLER WITH 12 L OR 2 X 5 L CONTAINERS

The chiller which adjusts itself to meet your requirements.



ADJUSTABLE MILK FOAMING

Milk foam as if frothed by hand – from firm to creamy, using a minimal quantity of milk.



PRECISION POWDER- DOSING UNIT

For a precise dosing and a clean and hassle-free operation.



ENDLESS VARIETY

To create an infinite number of beverages to your personal taste – from traditional to original.



SIMPLE TO CLEAN

Franke's tried and tested Clean+Clever system cleans the appliance quickly and perfectly, in the shortest possible time.



UP TO 3 ALTERNATIVE FLAVOURS

Refine your beverages with up to three different flavours.



GREEN+GENTLE CONCEPT

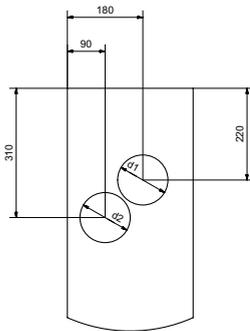
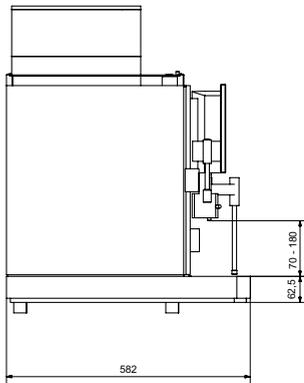
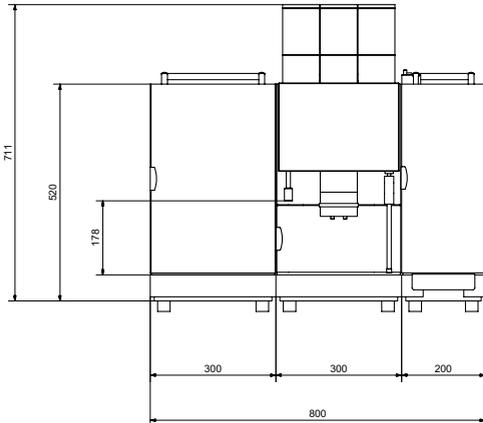
Our Green+Gentle Concept is the embodiment of our constant efforts to consciously act in a sustainable way, and is at the heart of our innovative products.



COLD OR HOT MILK FOAM

Warm in winter, refreshing and cool in summer – create your own seasonal specialities.

FACTS & FIGURES



d1 = drilled hole for cables and lines 120 mm
d2 = drilled hole for coffee grounds chute 120 mm

FEATURES OF THE FM850*

Espresso (cups/hour)	162 (232)
Cappuccino (cups/hour)	161 (232)
Café Crème (cups/hour)	115 (151)
Hot water (cups/hour)	168
Chocolate (cups/hour)	156
Energy loss in hot beverage dispensers per day (kWh)	1.98

*Number of cups/hour as per DIN 18873-2 (when dispensing nothing other than the respective product; the values in brackets were determined in double cup mode). Output data apply only for a minimum flow pressure of 2.6 bar.

MACHINE MODEL

MODEL	ELECTRICAL CONNECTION	POWER
FM850	400V 3LN PE 50/60Hz 16 A	7.5 kW

(Other connection variants upon request)

ADD-ON UNITS

TYPES	ELECTRICAL CONNECTION	POWER
Refrigeration unit KE300 (12 liters)	200-240V 1LN PE 50/60Hz 10 A	100 W
Undercounter refrigeration unit UT320 (12 liters)	230V 1LN PE 50/60Hz 10 A	100 W
Cup warmer (120 cups)	200-240V 1LN PE 50/60Hz 10 A	300 W
Flavour Station (3 bottles)	100-240V 1LN PE 50/60Hz 10 A	75 W

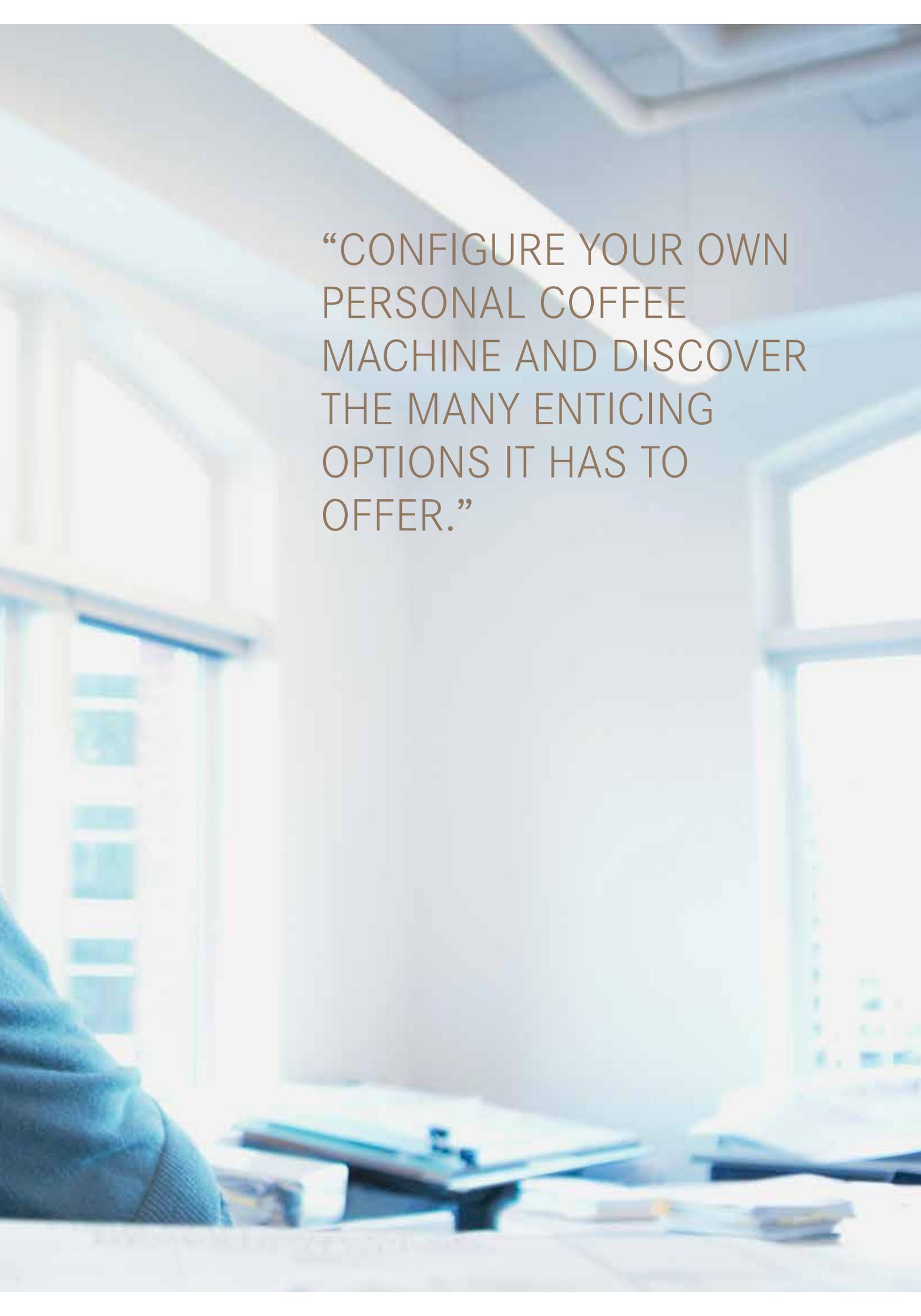
WATER CONNECTION

Supply line	Metal hose with union nut G3/8", L = 1.5 m
Water pressure	80 to 800 kPa (0.8 to 8.0 bar)
Water hardness	Max. 70 mg CaO/l water (7dH, 13 °fH)
Chlorine content	Max. 100 mg/l
Ideal pH value	7

DRAINAGE FOR DRIP TRAY

Waste-water hose	D = 16 mm, L = 2000 mm
------------------	------------------------





“CONFIGURE YOUR OWN
PERSONAL COFFEE
MACHINE AND DISCOVER
THE MANY ENTICING
OPTIONS IT HAS TO
OFFER.”

Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg
Switzerland
Fon +41 62 787 31 31
www.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Germany
Fon +49 9346 9278 0
Fax +49 9346 9278 100
www.franke.de

Franke Coffee Systems
UK Ltd
18 Handley Page Way,
Old Parkbury Lane,
St Albans,
Hertfordshire AL2 2DQ
England
Fon +44 1923 635700
Fax +44 1923 635701
www.franke.com

Franke Japan Inc.
Amflat, 12-35-12
Nihonbashi Ningyocho, Chuo,
Tokyo 103-0013
Japan
Fon +81 3 5642 5880
www.franke.com

Franke Coffee Systems
Americas
800 Aviation Parkway
Smyrna, TN 37167
USA
Fon +1 615 462 4265
Fax +1 615 462 4400
www.franke.com