Premium all-rounder



FrankeConnect
Built-in connectivity

Colors



Onyx Granite Mahogany

1 Standard features
- iQFlow™
- First Shot
- IndividualClean
- HeatGuard
- FrankeOS

2 New A600 options
- 2nd and 3rd grinder
- Bean hopper: 1×2 kg, 2×1.2 kg or 3x 1.2kg, optionally lockable
- One or two separate powder dosing units: 0.6 kg or 1.2 kg (for chocolate or milk powder), optionally lockable
- Coffee grounds ejection assembly
- Cup sensor
- Steam wand S1, Autosteam S2 (enhanced milk foaming) or Autosteam Pro S3 (automatic milk foaming)
- DualMilk for low cross contamination (only with FoamMaster™ Pro)
- IndividualMilk (IMI) with zero cross-contamination (only with FoamMaster™ Pro)

3 Milk systems
- FoamMaster™ Pro (FM): hot and cold milk and milk foam, individually adjustable consistency, with cooling unit in Franke design
- FoamMaster™ Plus (FM Plus): hot and cold milk and milk foam, individually adjustable consistency, compatible with Franke CU04/ CU09 or third-party cooling units

4 Milk cleaning systems
- CleanMaster (CM): automatic dosage of cleaning product (for SU06 cooling unit)
- EasyClean (EC): manual addition of cleaning product

5 Flavor Station
- Automatic dosing station for up to 6 flavors

6 Accounting system
- For various payment methods, coins and cashless
- Ideally suited to public/private vending applications

7 Cup warmer
- With three heatable shelves

Flexibility

Our product portfolio allows various assembly options — tailored to your needs.



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590.0739.809/09.25/CH-EN/Subject to dimensional, design and version changes.

NEW A600



The new A600 strikes the perfect balance between performance, versatility, and ease. Designed for mid- to high-volume environments, it delivers barista-quality beverages with remarkable consistency in a compact, modular format.

Offering an extensive range of drink options, the new A600 is our superior solution for both served and self-service operations. Equipped with intelligent features that simplify operation, it ensures consistently high in-cup quality while giving you and your customers full control over preparing the finest coffee specialties at the touch of a button. Handling varied demands with ease, the new A600 enables operators to do more with less and deliver premium quality without compromise.

CAPACITY*	SINGLE	PARALLEL
Espresso	150	240
Cappuccino	114	186
Coffee	111	150
Hot water	120	

* Cups per hour according to DIN 18873
** Classic A600NM vs. New A600NM, varies by configuration, according to DIN 18837-2

New FoamMaster
Perfect, silky barista foam at the touch of a button

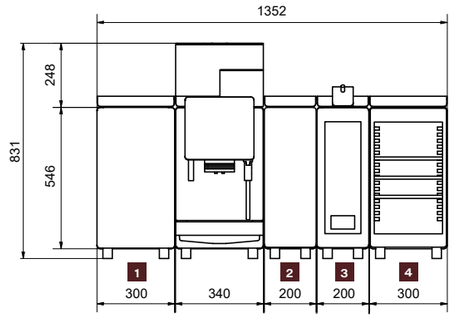
Touch screen
Best-in-class 10.4" display for intuitive served and self-serve experience

Drink variety
Up to 3 grinders and 2 powder hoppers

Technical data

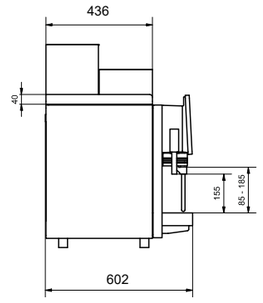
Machine Models

Model	Power
A600 NM	220 - 240 V, 1L N PE, 50-60 Hz, 2.9 kW-3.4 kW (16A) 220 - 240 V, 1L N PE, 50-60 Hz, 5.2 kW-6.2 kW (30A)
A600 TS A600 FM Plus A600 FM Pro	
Dimensions	340 mm/831 mm/602 mm (W/H/D)
Weight (empty)	approx. 63 kg
Colors	Onyx, Granite, Mahogany



Water connection

Main water connection	Metal hose with union nut G3/8", L = 1500 mm
Water supply line	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
Water pressure	80–800 kPa (0.8–8.0 bar)
Flowrate	> 0.1l/sec
Water temperature	< 25°C
Total hardness	4–8 °dH GH (German total hardness) / 7–14 °fH GH (French total hardness) / 70–140 ppm (mg/l)
Carbonate hardness	3–6 °dH KH (carbonate hardness) / 50–105 ppm (mg/l)
Acid content/pH value	6.5–7.5 pH
Chlorine content	< 0.5 mg/l

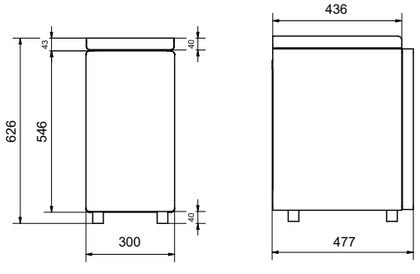


Water drain

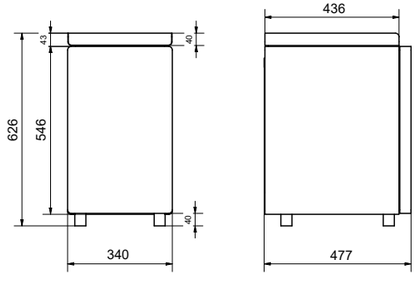
Drain hose	Dia. = 16 mm, L = 2000 mm

Add-on units

1 Cooling unit	SU06 EC and CM (6l)
Electrical connection	220–240 V, 1L N PE, 50-60 Hz, 1.95–2.3 kW (10 A) 220 V, 1L N PE, 50 Hz, 0.72 A (10 A)
Dimensions	300 mm/626 mm/477 mm (W/H/D)
Weight (empty)	approx. 24 kg
Compatible with	Model A600 FM Pro
Colors	Onyx, Granite, Mahogany
Position	Left hand, under-counter

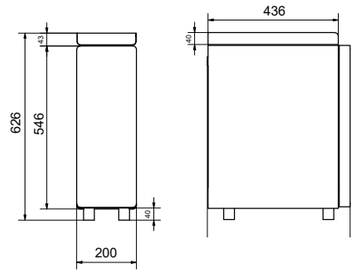


Cooling unit	SU12 EC (12 l)
Electrical connection	220–240 V, 1L N PE, 50-60 Hz, 0.72 A (10 A)
Dimensions	340 mm/626 mm/477 mm (W/H/D)
Weight (empty)	approx. 26 kg
Compatible with	Model A600 MS EC & A600 FM EC
Colors	Onyx, Granite, Mahogany
Position	Left hand, under-counter

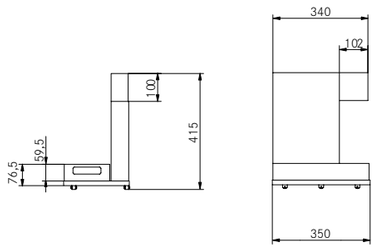


Add-on units

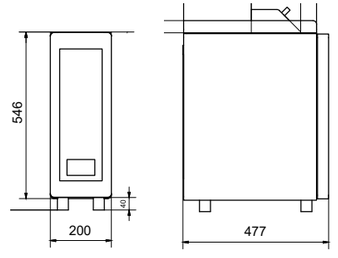
2 Flavor Station	FS30 and FS60
Electrical connection	220–240 V, 1L N PE, 75 W, 50-60 Hz (10 A)
Dimensions	200 mm/626 mm/436 mm (W/H/D)
Weight (empty)	approx. 18 kg
Compatible with	A600 FM Plus & FM Pro
Colors	Onyx, Granite, Mahogany
Position	RH next to machine



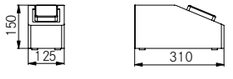
Flavor Station	FSU60
Electrical connection	220-240 V, 1L N PE, 50 W, 50-60 Hz (10 A)
Dimensions	235 mm/415 mm/350 mm (W/H/D)
Weight (empty)	approx. 15 kg
Compatible with	A600 FM Plus & FM Pro
Colors	Onyx
Position	under-counter



3 Accounting system	AC200
Accounting systems	Coin validator, Coin changer, Cashless system
Electrical connection	85–264 V, 1L N PE, 50-60 Hz (10 A)
Dimensions	200 mm/546 mm/477 mm (W/H/D)
Weight (empty)	approx. 18 kg
Compatible with	all A600 models
Colors	Onyx, Granite, Mahogany



Accounting system	AC125 CL
Electrical connection	85-264 V, 1L N PE, 50-60 Hz (10 A)
Dimensions	125 mm/150 mm/310 mm (W/H/D)
Weight (empty)	approx. 2 kg
Compatible with	all A600 models
Colors	Onyx



4 Cup warmer	CW
Electrical connection	220-240 V AC, 1L N PE, 110-130 W, 50-60 Hz (10 A) 100 V AC, 1L N PE, 80 W, 50-60 Hz (10 A) 220 V AC, 1L N PE, 110 W, 50-60 Hz (10 A)
Dimensions	300 mm/626mm/438 mm (W/H/D)
Weight (empty)	approx. 20 kg
Compatible with	all A600 models
Colors	Onyx

