

# Model A8 / K8 / K10

## Fresh On Demand Coffee Grinders

The A8, K8 & K10 grinders are designed to grind roasted coffee beans on demand, in order to obtain the freshest and best quality coffee possible. Quick and easy to operate, each grinder has an electronic display with a digital readout to enable adjustment of the timed dose for 1 or 2 shots. This is complimented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.

- Micrometer regulation control
- Manual push button refill
- Precision dosing
- Adaptable for coffee cans
- Adjustable fork height
- Optional 0.55Kg Hopper



## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	7g Shot Times (sec)	Production	Motor HP/RPM/Watt	Grinding Blades	Weight
<b>A8</b>	660mm	210mm	380mm	1.9 KG	2.5	16-18 Kg-hr	0.12/1350/420w	83mm	15.2kg
<b>K8</b>	660mm	210mm	380mm	1.9 KG	2.5	16-18 Kg-h	0.5/500/350w	83mm	15.2kg
<b>K10</b>	660mm	210mm	380mm	1.9 KG	1.6	16-18 Kg-h	0.12/600/275w	53mm conicas	17kg

This grinder has electronic features for gramme dispense and 1/2 shot volumes as well as grinder blade adjustment. Optional 0.55Kg hopper available.

## Under Grinder Knockout Drawer

Model	Height	Width	Depth
<b>Luxury under grinder</b>	115mm	240mm	435mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.



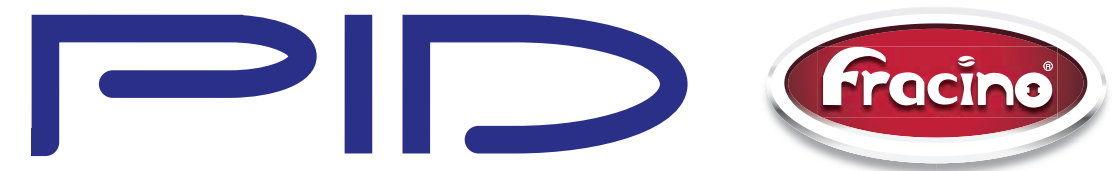
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“Frankly the finest for cappuccino”

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



# PID

## Coffee with Control

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

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

It features an illuminated gloss white back panel and gloss white steel side panels. An exquisite, uniquely styled steam, water and filter holder handles. The touch pads and display are illuminated with blue led lights enhancing the look of the front panel and balancing the illumination of the back panel which can be branded to individual requirements.



## Control Features

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

- Each group has an independent boiler for optimum temperature control - settable between 80-115°C - for example the user can set one group to 90°C and another to 95°C whilst still maintaining the standard boiler for water and steam.
- Group Boiler Temperatures accurate to +/-1°C
- Programmable pre-infusion times.
- Electronic hot water valve with programmable dispensing time - mixed hot water - temperature of water can be changed.
- Programmable shot volumes and built in shot timer.
- LCD display shows current group temperatures, steam boiler temperature, time, machine status /diagnostics.
- Drinks counter - user can view the number of drinks made by each group.
- Service timer - can program number of shots before service is required, when reached a warning message appears in LCD.
- Water volume usage - can view amount of water used.
- Water filter - can program the amount of water used before filter needs replaced - a warning message appears in LCD.
- Latte & Cappuccino foam consistency adjustment and programmable milk temperature.
- Can change the colour of the LCD if required.
- Can change language of LCD - English, French, German, Italian & Spanish.



PID2



PID3

## Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	3 Phase Rating	Hot Water Per Hour
<b>PID2</b>	2	240/400	565	800	550	61	14 Litres	6.2kw/30Amp	N/A	60/80L
<b>PID3</b>	3	360/600	565	1045	550	76	20 Litres	8.3kw/45Amp	11kw/16Amp per phase	100L

## Key Features

- Top quality copper boiler heated by multiple looped element.
- Pressure controlled by a triple contact pressure switch.
- Automatic water level system with a probe, electronic control unit and solenoid valve.
- The pressure of water and steam is separately controlled by brass safety valves.
- Groups have a clearance of 120mm to allow for 10oz takeaway cups and 8oz latte glasses.
- Case, waste and cup tray are all made from stainless steel 304.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Independent group boilers - nickel plated brass.
- Automatic on/off timer - machine can be set to turn on and off at set times.
- F.A.S.T steam system (on right) which can be used at the same time as the groups.
- Manual steam valve (on left) which can be used at the same time as the groups.
- Dual pressure gauge showing water and steam pressure.