

Grinders

Model B / T / S

Coffee Grinders

These models are good value grinders, providing well ground coffee in sufficient quantity for the normal coffee bar or restaurant. They are manufactured from polished stainless steel and have adjustable grinder blades and portion control. Coffee is dispensed into the filter holder with a flick lever mechanism. The models B and T are manually controlled, whereas the model S has an automatic cut off level which means the coffee chamber can never over fill.



● Model B

● Model T/S

Luxo

55DB Silent Grinders

The Luxo grinders are perfectly suited for use in the more relaxed and intimate settings. Equipped with the most sophisticated sound proofing technology, this elegant looking grinder will grind at just 55 decibels, resulting in consistently ground coffee, with little background noise.



● Luxo Silver

● Luxo Chrome

Tranquilo

Low Volume Speciality Blend Grinder

This speciality grinder is ideal for dispensing specialist or decaffeinated blends directly into the filter holder, thereby providing a fresh espresso coffee. The coffee portion is automatically programmed into the grinder and is dispensed by the press of a button, ensuring gourmet blends are served at optimum freshness. The grinder blades are fully adjustable to accommodate different types of coffee and ensure the best grind. The Tranquilo is also available with a dispenser for low volume outlets. Colour options are standard black or polished chrome.



● Tranquilo Single Shot Black

● Tranquilo Chrome

Marfil

Coffee Grinders

The Marfil standard comes with the same specification as the Model S, but with a different and more aesthetic design. The Marfil chrome high power grinder quickly grinds large quantities of coffee into the dispenser. Suitable for busy sites wanting to maintain a supreme quality of ground coffee in high quantities throughout the day.



● Marfil

● Marfil Chrome

K Series

Professional Espresso Coffee Grinders

The extensive K series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. The K3 model is available as a single shot or automatic grinder encompassing a reservoir for ground coffee. The coffee is dispensed using a stylish aluminium flick lever mechanism set to the dose required by the customer. The models K6 and K8 are also available in silver or polished versions and the model K10 has conical grinding blades for the expert barista. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



● K3 Professional Espresso Polished

● K6 Professional Espresso Polished



● K3 Touch Advanced OD Polished

● K8/K10 Professional Espresso

EOD Series

Essential On Demand Coffee Grinders

Designed for the speciality cafe and the most accomplished barista. Its features include a micrometric adjustment for precise dosing, multi language touch screen, automatic pre-selection of timed grinding, 2 working modes, refill button and an active password. Its powerful motor allows you to work continuously in situations of high demand whilst maintaining quality of the coffee, thanks to the cold grinding at low revolutions. The EOD range delivers 7 grams in 2.1 seconds and are fitted with durable grinder blades capable of grinding up to 500 kilos of coffee beans.



● E10 On Demand Polished

● E6/E8 On Demand Silver

Model F8 / F10

Fresh On Demand Coffee Grinders

The F8 and F10 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 complemented by a numerical display that allows micrometric adjustment of the grinder blades to produce coarse or fine coffee according to preference.



● F8

● F10

Deli

Coffee Grinders

The Deli grinders are suitable for grinding all blends of coffee to be retailed by the bag and are available in three different sizes dependent on usage and volume. All models are suitable for espresso through to filter grind. The low volume deli grinder will grind 4 – 6 kilos per hour with a maximum running time of 20 minutes. The medium volume deli grinder will grind 6 – 10 kilos per hour with a maximum running time of 30 minutes. The high volume deli grinder is made entirely from stainless steel and has a unique vibration mechanism to ensure coffee settles into the bag. It will dispense between 10 and 15 kilos per hour with a maximum running time of 30 minutes.



● Deli Low Volume



● Deli Medium Volume



● Deli High Volume

Dispensers

Pre-Ground Coffee and Chocolate

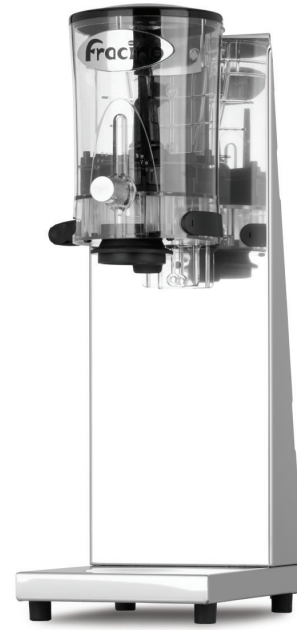
The free standing and wall mounted dispensers have adjustable portion control for pre-ground coffee. Fracino's unique free standing chocolate dispenser is designed to accurately and efficiently measure directly into the cup or glass. The stand is made from highly polished stainless steel and the dispenser has a stylish chrome finish.



● Wall Mounted Dispenser



● Free Standing Dispenser



● Chocolate Dispenser



● Filtercaf

Filtercaf

Coffee Grinders

This is a unique coffee grinder for connoisseurs wishing to serve the freshest filter or cafetière coffee. It is fully programmable, with four different options for timed dispense quantities with a manual button for on-demand grinding and adjustable grinder blades. There is a support band for filter pans and it can be used with different sized cafetières. There is also a bag clip feature which is ideal for coffee retailers.

Grinders



Ground to Perfection

The extensive range of Fracino grinders ensures that every freshly ground coffee requirement can be met, from the finest creamy espresso to the cafetière, from the filter coffee to the connoisseur blend and from the café and restaurant environment to the delicatessen. All Fracino grinders are manufactured from the highest quality materials, to exacting standards, enabling optimum grinding for any coffee type or location.

Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
B	470mm	210mm	380mm	1 KG	300g	N/A	1300/275w	60mm flat
T	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
S	615mm	180mm	310mm	2 KG	600g	N/A	1300/356w	60mm flat
Luxo	625mm	285mm	405mm	1 KG	600g	N/A	1300/400w	60mm flat
K3 Elite	495mm	170mm	365mm	800g	200g	N/A	1340/210w	58mm flat
K3 Touch Advanced OD	495mm	170mm	365mm	800g	N/A	6.79	1340/210w	58mm flat
K6 Professional Espresso	635mm	215mm	400mm	1.7 KG	300g	N/A	1395/240w	64mm flat
K8 Silent Professional Espresso	635mm	215mm	400mm	1.7 KG	300g	N/A	1325/400w	83mm flat
K10 Conical Professional Espresso	635mm	215mm	400mm	1.7 KG	300g	N/A	1300/800w	68mm conical
E6 On Demand	635mm	215mm	400mm	1.7 KG	N/A	2.1	1325/730w	64mm flat
E8 On Demand	635mm	215mm	400mm	1.7 KG	N/A	1.6	1325/730w	83mm flat
E10 Conical on Demand	635mm	215mm	400mm	1.7 KG	N/A	1.9	325/800w	68mm conical
F8 On Demand	660mm	215mm	400mm	1.9 KG	N/A	1.6	1325/730w	83mm flat
F10 Conical on Demand	660mm	215mm	400mm	1.9 KG	N/A	1.9	325/800w	68mm conical
Tranquilo single shot	410mm	170mm	340mm	500g	N/A	N/A	1300/270w	60mm flat
Tranquilo dispenser	410mm	170mm	340mm	500g	300g	N/A	1300/270w	60mm flat
Marfil INOX Classic	600mm	210mm	380mm	2 KG	600g	N/A	1300/365w	60mm flat
Deli Grinder High Volume	605mm	210mm	250mm	500g	20 KG	N/A	1300/980w	65mm flat
Deli Grinder Medium Volume	700mm	210mm	380mm	2 KG	10 KG	N/A	1300/680w	65mm flat
Deli Grinder Low Volume	600mm	210mm	380mm	2 KG	3 KG	N/A	1300/365w	60mm flat
Wall Mounted Coffee Dispenser	345mm	145mm	185mm	N/A	600g	N/A	N/A	N/A
Free Standing Coffee Dispenser	345mm	145mm	310mm	N/A	600g	N/A	N/A	N/A
Chocolate Dispenser	515mm	190mm	245mm	N/A	600g	N/A	N/A	N/A
Filtercaf	445mm	205mm	370mm	1 or 2 KG	4 timed shots	N/A	1300/356w	60mm flat

Knockout drawers

Under Grinder Knockout Drawer

Both of these knockout drawers are designed to fit underneath the grinder. The eco model has a sliding drawer, whereas the luxury model has gliding runners for smoother opening and closing of the drawer. Both drawers can be removed to empty coffee grounds.



Under Counter Pull Drawer

The under counter pull drawer is designed to fit neatly into a counter top. The drawer can be removed to empty the coffee dregs. Please note that all under counter drawers must be fixed onto solid timber frames or metal structures and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.



Under Machine Knockout Drawers

The under machine knockout drawers are designed to fit under the Bambino and Contempo 2 and 3 group coffee machines. Designed so that service cables can run down from the coffee machine through the drawer, and the drawers can be easily withdrawn for emptying used coffee grounds.



Tilting Knockout Drawer

The under counter tilting knockout drawer is designed to fit underneath a counter top and tilts as the handle is pulled forward. The coffee grounds, when knocked out of the filter holder, then drop into the lower drawer which is located directly underneath the tilting drawer. The lower drawer is normally lined with a bin liner, which is taken out and disposed of when full. Both the under counter tilting drawer and the lower drawer must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if fitted to MDF or chipboard.



Model	Height	Width	Depth
Eco under grinder	65mm	220mm	430mm
Luxury under grinder	115mm	240mm	435mm
Heavenly	62mm	165mm	270mm
2 group under machine	110mm	600mm	485mm
3 group under machine	110mm	800mm	485mm
Under Counter Pull drawer	170mm	365mm	400mm
Cut out required in counter front for mounting the under counter knockout drawer.	140mm	330mm	
Under Counter Tilting drawer	313mm	383mm	260mm
Cut out required in counter front for mounting the tilting under counter knockout drawer.	284mm	354mm	
Lower drawer (for tilting knockout drawer)	306mm	383mm	420mm
Cut out required in counter front for mounting the tilting under counter knockout drawer.	278mm	354mm	

All under counter drawers must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.

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