

## Coffee Grinders

### Model T and Model S

The Model T and Model S grinders have polished stainless steel cases and are ideally suited to the Fracino Classic coffee machines.

The Model T grinder is operated manually by an on/off switch. The model S grinder automatically turns off when the dispenser has filled with ground coffee. Both grinders have adjustable grinding blades and coffee portion control. Coffee is dispensed into the filter holders by means of a flick lever mechanism.



Model	Height (mm)	Width (mm)	Depth (mm)	Hopper Capacity	Dispenser Capacity	Motor HP/RPM	Weight (kg)
T (manual)	560	180	290	1 kg	600g	0.4/1300	13 kg
S (automatic)	610	180	310	2 kg	600g	0.5/1300	15 kg

All grinders require a 13 amp socket.

## Optional Extras

### 1. The Giant Filter Holder

The Fracino Giant Filter holder is an optional extra and produces sufficient coffee for 6 shots (48g) of espresso or 1 litre (approx.) of filter coffee for bulk brewing.

### 2. Rapido Super Frother

No fuss, no waste, the Rapido creates the perfect frothy cappuccino coffee. This milk frother sucks up, heats and foams the milk straight from a container directly into the cup for ease of operation.

### 3. Knock Out Drawers

Drawers available for under coffee machine in 1, 2 or 3 group sizes. Under counter and under grinder drawers also available.



1.



2.



3.

Distributor:

# Classic



"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.

# Classic



Fracino



CLA 1



CLA 1E



CLA 2



CLA 2E



CLA 3



CLA 3E

## Fracino Classic

World class engineering and the latest technologies ensure that the iconic Fracino Classic range performs magnificently and to the highest level of expectation. Fracino coffee machines are designed and manufactured to the highest standards using only the finest materials, the very latest machining methods, and state of the art electronics and safety components. The commitment to excellence, skills and experience of Fracino engineers ensure that our coffee machines provide years of reliable coffee making. Fracino, the UK's only manufacturer of espresso/cappuccino coffee machines, has extensively invested in research and development for the Classic range.

Fracino Classic machines are semi automatic or electronically controlled and are available with 1, 2 or 3 groups. The groups on Fracino Classic semi-automatic machines are operated by illuminated rocker switches, which allow operators to control the amounts of coffee dispensed into cups. Electronically controlled models have touch sensitive control pads with four accurately pre-set coffee measures and an override option. All machines have large capacity boilers, high powered elements and are hand built from the finest stainless steel, copper and brass. Fracino Classic machines also have hot water facilities for tea making and steam tubes and nozzles for frothing and heating milk. Engineering Excellence comes as standard.

Model ● = Semi-Auto ● = Automatic	CLA 1 / CLA 1E	CLA 2 / CLA 2E	CLA 3 / CLA 3E
Groups	1	2	3
Cups per hr = Cappuccino / Espresso	120 / 200	240 / 400	360 / 600
Height (mm)	480	480	480
Width (mm)	375	580	785
Depth (mm)	500	500	500
Weight	35 kg	55 kg	84 kg
Boiler Capacity	7 litres	14 litres	20 litres
Standard Element Rating	2700 watts	4000 watts	7500 watts
Power Supply	13 amp	20 amp	30 amp
Alternative Element Rating(s)	4000 watts / 20 amp	2850 watts / 13 amp	Single or 3 phase
Power Supply		7500 watts / 30 amp	9000 watts/45 amp 3 phase
Hot Water per hour	30 litres	60/80 litres	100 litres
Installation Requirements	15mm Cold Water Supply with 3/4" Standard Washing Machine Stop Cock.		

All machines come with one espresso tray. Additional units can be purchased separately.

## Dual Fuel Option

The Fracino Classic 2 groups (CLA 2 & CLA2E) are also available as a dual fuel option. The same great spec as our standard 2 group coffee machines but with the choice to use LPG, Butane or electricity they provide unrivalled flexibility and mobility whilst still retaining high volume output.

### Dual Fuel power and output ratings

Gas Rating	5500 watts
Electric Rating	3500 watts supplied by 240v generator or 12v inverter
Hot Water (per hour)	30 litres

### Key Features

- Choose either gas, electricity or both.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- LPG or Butane fuelled burner equivalent to 4kw electrical power rating, fitted with piezo ignition, and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar with low flame adjustment which controls the gas burner. Note a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine.
- High groups for large take-away and latte cups with 130mm clearance.

## 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.
- High groups to accommodate large and take out cups. Standard clearance is 130mm and the high group (latte glass) option gives 150mm.
- Hot water and steam are released by rotating the valve handles on the solid brass valves.
- Brass bodied group with stainless shower plate, solenoid valve and high pressure pump.
- Thermo-siphonic circulation ensures the group is kept constantly hot for perfect coffee making with temperature control on each group.
- Case, waste and cup tray are all made from stainless steel 304.
- Espresso tray for use with the high group feature ensuring a perfect espresso.

CLA 2



# classic