



# Cybercino

## from Fracino

This revolutionary bean to cup machine with its unique traditional Fracino styling sets it apart from all other bean to cup machines, complimenting the already extensive Fracino range.

The solid brass thermosyphonic brew block heating system, ensures a reliable stable temperature and not dependant on thermostats and the more problematic cartridge heaters. This machine has pre-infusion and extracts the coffee in exactly the same way as the traditional espresso machine, its traditional styling, 21st century technology make the Cybercino your automatic choice.

Cybercino will launch your bar, restaurant or coffee shop into a whole new era.

Model	CYBERCINO
Groups	1
Cups per hr	
Cappuccino	120
Espresso	200
Height (mm)	525 mm / 740mm with hopper
Width (mm)	700 mm
Depth (mm)	575 mm / Distance between feet 420mm
Boiler Capacity	7 litres
Standard Element Rating	2.7 KW
Power Supply	13 amp
Alternative Element Rating(s)	4 KW
Power Supply	20 amp
Hot Water per hour	40 litres
Mains Water	15mm Cold Water Supply with 3/4" Standard Washing Machine Stop Cock.
Cycle Time	Approx 45 seconds (depends on cup volume) Can brew 2 espresso / cappuccino / lattes simultaneously
Grinder	1.6 Kg Grinder Hopper
Milk	Hot and foamed milk for chocolate or top up facility

Fracino, 17-19 Birch Road East • Birmingham B6 7DA • England  
tel: +44 (0)121 328 5757 • fax: +44 (0)121 327 3333 visit: [www.fracino.com](http://www.fracino.com)

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