

C6 Grinder

The C6 luxury automatic grinder is a stylish complement to the Romano range, with its sleek shape and polished finish. The C6 and its dispenser are made from die cast aluminium. The C6 has adjustable grinder blades and coffee portion control to 0.2 grams. It is also available in a low noise option and together with the C8 is suited to extremely busy coffee bars and restaurants. Its 64mm blades and powerful motor ensure a constant supply of ground coffee.

The C3 automatic and single shot grinders as well as the C8 silent grinder are also available to complement the Romano range of coffee machines.

Knock Out Drawers

Under counter and under grinder drawers (illustrated with C6 grinder) are also available.



Model	Height (mm)	Width (mm)	Depth (mm)	Hopper Capacity	Dispenser Capacity	Power Supply	Weight (kg)	Blade Dia (mm)	Motor (hp)
C3 (auto/single shot)	495	165	305	800g	200g	13 amp	8.5 kg	58	1/8
C6 (automatic)	590	200	350	1.6 kg	300g	13 amp	16 kg	64	1/3
C8 (automatic)	590	200	350	1.6 kg	300g	13 amp	16 kg	83	1/2

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 by sucking, heating and foaming the milk straight from the container into the cup.

3. FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (foamed). The steam system automatically stops when the jug of milk has reached the required temperature thereby eliminating the manual element of milk frothing.



1.



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Distributor:

Romano



“Frankly the finest for cappuccino”

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V1.0

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

Romano





FR 1

FR 1E

FR 2

FR 2E

FR 3

FR 3E

Fracino Romano

Benefiting from Fracino's extensive research and development programme, world-class engineering skills and state-of-the-art production methods, Romano is a genuine marriage between style and award winning technology.

The Romano is a seriously stylish machine available with 1,2 or 3 coffee making 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 Romano elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

It features an illuminated polished stainless steel back panel and highly polished stainless steel side panels. An exquisite granite effect has been applied to the base of the machine in midnight quartz and is complemented by the 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.

Model ● = Semi-Auto ● = Automatic	FR 1 / FR 1E	FR 2 / FR 2E	FR 3 / FR 3E
Groups	1	2	3
Cups per hr = Cappuccino / Espresso	120 / 200	240 / 400	360 / 600
Height (mm)	565	565	565
Width (mm)	535	800	1045
Depth (mm)	550	550	550
Weight	43 kg	61 kg	76 kg
Boiler Capacity	7 litres	14 litres	20 litres
Standard Element Rating Power Supply	2700 watts 13 amp	4000 watts 20 amp	7500 watts / 30 amp Single or 3 phase
Alternative Element Rating(s) Power Supply	4000 watts / 20 amp	2850 watts / 13 amp 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.		

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.
- 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.
- Thermosyphonic 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.
- Micro processor diagnostics provide statistics on the number of coffees produced through each group.

Electronic Control Features

Romanos allow for the following information to be accessed by utilising the keypad and/or the display panel.

- Number of drinks made from each button.
- Cumulative total of drinks made from each button.
- Litres of water used for each button.
- Low level water detection as protection for the element.
- The display can be set to show the name of the coffee bar or restaurant.
- There is a pre infusion function to create the perfect espresso drink.
- Water consumption for replacement of water filter.
- Alarm signal for boiler refilling time-out.
- Flow meter alarm.
- Automatic group cleaning cycle.
- Language options for the display are available in English, Italian, French and German

Romano



FR 2E