

FOAMMASTER™

MODEL # FM850



Make
it
Wonderful

Item #:

Description:

Quantity:

PRODUCT INFORMATION

The FoamMaster™ 850 is the new premium class of coffee machines, serving more than 100 different espresso-based beverages—lattes or cappuccinos, foamed or flavored, hot or iced. Its intuitive 10.4-inch touchscreen makes menu navigation easy and efficient and entices customers by displaying attractive images of its beverage offerings. With four operating modes, the FoamMaster 850 is equally at home in either a barista or self-serve environment.

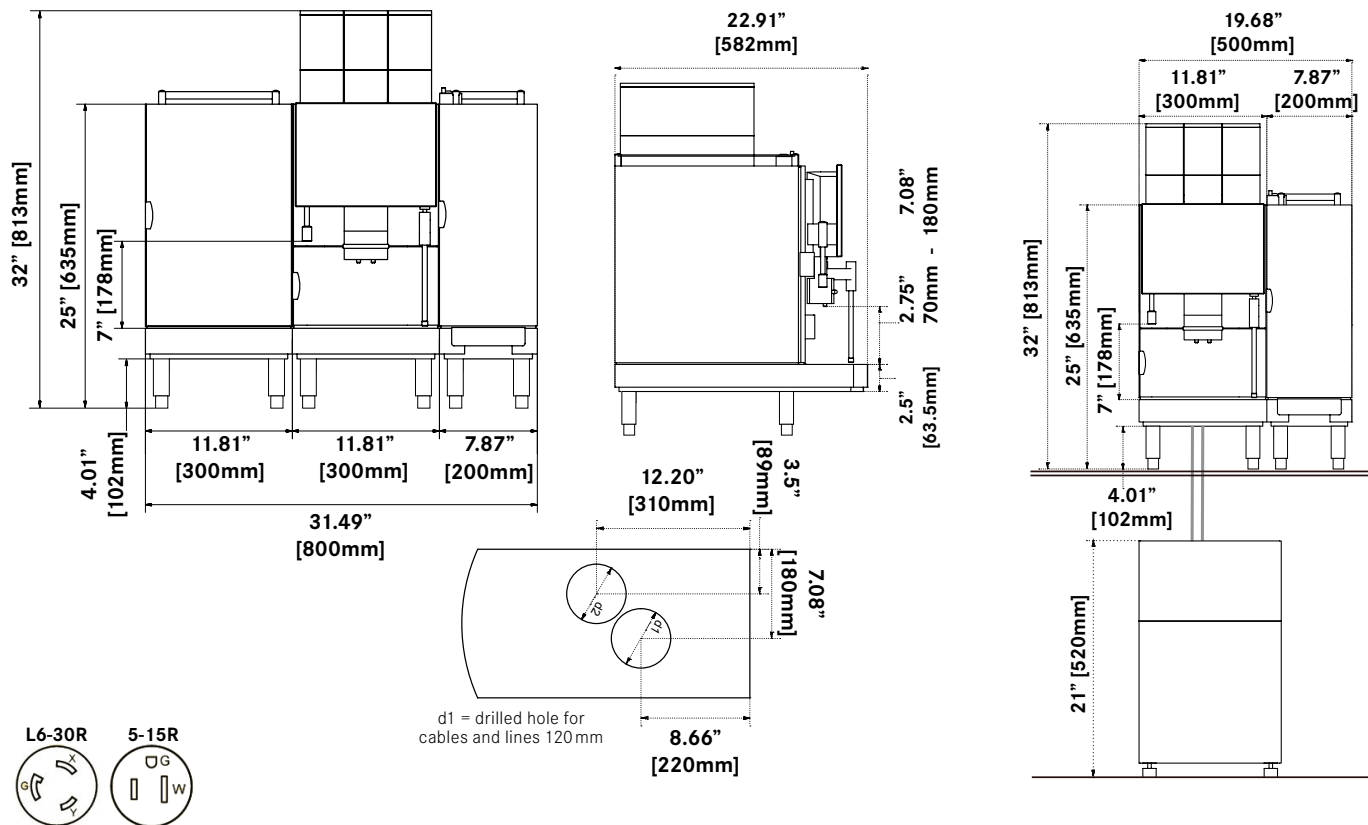
A milk processing system with temperature control delivers customized “barista” milk foam at exactly the right consistency—hot or cold, creamy or firm—in just seconds with the touch of a button. Twist+Taste technology for creating chocolate specialties and a Flavor Station with up to three different syrup varieties add to the beverage options. An easy-to-use Clean+Clever System ensures optimal cleaning in a short amount of time with minimal daily upkeep.

The FoamMaster™ 850 is the perfect solution for quick-serve environments, convenience stores, restaurants, hotels and much more.

FEATURES

- Intuitive touch screen navigation on 10.4” display panel
- 4 operating modes for efficient menu configuration
- Black gloss finish on housing
- One touch grind, tamp and brew – up to 150 espressos per hour
- 100 programmable beverages with 4 drink size options
- Programmable milk quality and temperature settings for each product
- Variable foam consistency with hot or cold foam
- 2 milk types
- Hopper capacity of 2.5lbs ea (1.1kg ea), 2 hoppers included
- Automatic outlet adjusts to appropriate cup heights for each product (up to 20oz cup)
- Standard programmable hot water outlet
- Automatic rinse program
- Professional installation and 1 year scheduled maintenance program available
- 12 months parts and labor warranty

FRANKE



ELECTRICAL		V/Ph/Hz	Wattage	Amp Load	Amp Circuit	Plug		FOB	Freight Class	Ship Weight
	FoamMaster	200-240V/1/60	3600-5400W	18-23 A	30 A	NEMA L6-30P	FoamMaster	37334	LTL 250	172 lbs skidded
	12" Side Refrigerator - KE300	115V /1/60	196W	1.7 A	15 A	NEMA 5-15P	FM850 with Flavor Station	37334	LTL 250	222 lbs skidded
	12" Under-table Refrigerator - UT320	115V /1/60	196W	1.7 A	15 A	NEMA 5-15P	FM850 with KE300	37334	LTL 200	248 lbs skidded
	Flavor Station	110V/1/60	198W	1.8 A	15 A	NEMA 5-15P	FM850 with KE300 and Flavor Station	37334	LTL 175	298 lbs skidded
DIMENSIONS		Width	Depth	Height						
	FoamMaster	11.81" 300mm	22.91" 582mm	32.01" 813mm			FM850 with UT320	37334	LTL 200	255 lbs skidded
	12" Side Refrigerator - KE300	11.81" 300mm	22.91" 582mm	25.00" 635mm			FM850 with UT320 and Flavor Station	37334	LTL 175	305 lbs skidded
	12" Under-table Refrigerator - UT320	11.81" 300mm	22.91" 582mm	20.98" 533mm				Water Line	Water Hardness	Drain
	Flavor Station	7.87" 200mm	17.01" 432mm	25.00" 635mm			FoamMaster	G 3/8"	3-5 gpg	1" vented 3/4" vented
							12" Side Refrigerator - KE300	n/a	n/a	1" vented

*Shipping weights include an extra 15lbs for water filter and install kits

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