Model T

Easily adjusted grinder burrs and integrated dispenser hopper for the ground coffee ensure simple, consistent operation and accurate portion control. Coffee is dispensed into the filter holder using the flick lever mechanism.

F4 Auto

The F4 series models are manufactured from die-cast aluminium and finished in black. silver or polished chrome. Fitted with an integrated die cast dispenser, to suit different user requirements.

F4 OD

The F4 series models are manufactured from die-cast aluminium and finished in black. silver or polished chrome. The On Demand models feature a digital display allowing easy grind dose selection and adjustment.

Kenia-tron

The Kenia-tron is the perfect balance between performance and budget. A cost-effective, but powerful grinder, it also features a stylish touchscreen selector pad with blue LEDs for single, double or individual timed 'on demand' grind dose operation.







• F4 OD Chrome



Kenia-tron

Technical Specifications

Model T

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
т	560mm	180mm	310mm	1 KG	600g	N/A	1300/275w	60mm flat
F4 Auto	430mm	194mm	308mm	500g	200g	N/A	1400/300w	58mm flat
F4 On Demand	430mm	194mm	308mm	500g	N/A	3.5	1400/300w	58mm flat
Kenia-tron	510mm	210mm	380mm	1 KG	N/A	2.8	1300/365w	60mm flat

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Under Grinder	80mm	250mm	430mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

Velocino Optional Extras















Cleaning Detergent

Stainless steel tampers
Cleaning brush
Capsule Adaptor
Milk thermometers

Conversion Kit



Fracino 18-22 Birch Road East, Birmingham, B6 7DB, UK. Website / www.fracino.com Email / sales@fracino.com Tel / +44 (0)121 328 5757 Fax / +44 (0)121 327 3333

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





velocino





Exceptional coffee just got faster



Introducing, the Velocino by Fracino, the state of the art hybrid espresso machine which pairs the convenience of a bean to cup machine, with the simplicity of a traditional espresso machine. Manufactured from the highest quality stainless steel, brass and copper components, it is a reliable and simple to maintain espresso machine, built to last a life time. This no nonsense new innovation has been specifically designed for sites with a high staff turnover, ensuring consistent, premium quality drinks each time, no matter how inexperienced the operator is. Combining the traditional E61 style chrome plated brass group with an automatic milk frother, advanced programming and an easy to understand control panel, the Velocino allows you to dispense all espresso based drinks straight into the cup at the press of a button.

Benefits and features:

- Automatically dispenses Espresso, Cappuccino, Latte and Americano with the press of a single button - minimal staff training
- · 2 group model able to produce two drinks at the same time for busy venues.
- Produces consistently fresh, quality coffee.
- · Easy to operate pre-programmed menu. • Easy to clean, with limited wastage.
- High level of reliability.
- Simple technology reducing the need for engineer support.
- Fridge will hold 4.4 litres of milk
- Designed and manufactured in UK

Technical Specifications

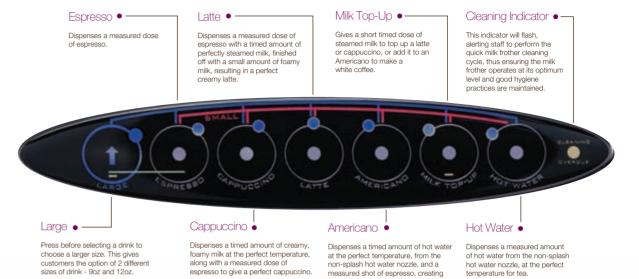
Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Hot Water Per Hour
VC1	1	80x12oz	535	380	500	35	4 Litres	2.7kw/13Amp	20L
VC2	2	120x12oz	535	810	550	55	10 Litres	4kw/20Amp	60L
Fridge (4.4L)	-	-	340	225	480	12	-	0.08kw/240v	-

Control Panel

sizes of drink - 9oz and 12oz.

The control panel has been designed to be as simple as possible to use, with a colour coded system, basic instructions incorporated on the front panel, tactile switches and high intensity LED indicator lights. The clear and easy to read LCD display allows for instant feedback on the status of the machine, minimal operator error and quick and effective staff training.



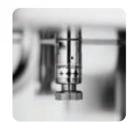


the perfect crema topped Americano.

espresso to give a perfect cappuccino



Ground breaking engineering



Needle Valve

Adjustable needle valve for cappuccino air intake, which allows the user to adjust the consistency of the cappuccino foam to compensate for the natural variations in milk, producing a perfect frothy cappuccino



Milk Frother

Simple and reliable 4 part plastic milk frother with push fit joints, which allows for quick, easy and thorough cleaning. The drinks program also incorporates cleaning pulses which force a small amount of steam through the system after a drink has been made. This helps to keep the system clean, and working at optimum performance.



Key Lock

Drinks doses, timings, drinks counters and technical menus can only be accessed by using a programming key, preventing unauthorised or untrained persons from making changes to any of the machine settings.



Milk Fridge

Our milk fridge is compressor operated and keeps your milk at a constant temperature. This fridge will hold 4.4 litres of milk.