Discover more at
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The New A Line

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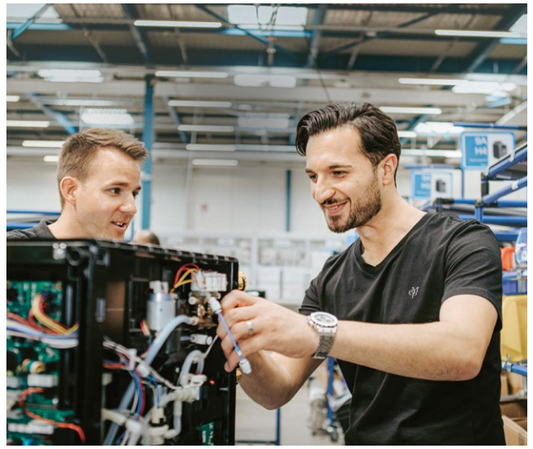
Our heritage poured in every cup.

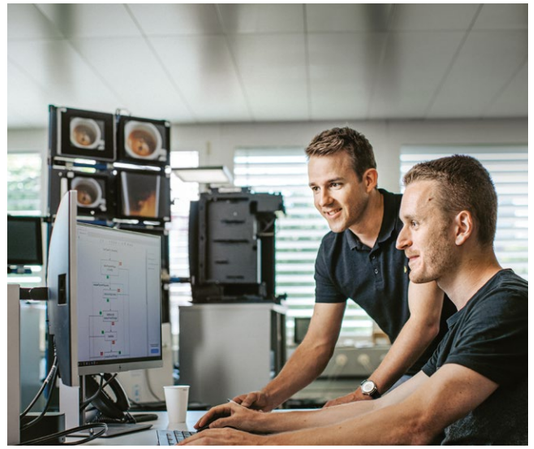
At Franke Coffee Systems, heritage means more than history. It’s the foundation for innovation. For decades, we’ve combined our passion with precision engineering and innovative technology to transform how businesses serve coffee. This expertise has led to reliable solutions that consistently deliver the quality and memorable moments your customers expect.

SWISS MADE

There’s precision. Then there’s Swiss precision.

Every Franke coffee machine is Swiss made, engineered to the highest standards and built to last. With modern facilities and dedicated teams working with care and precision, we craft machines that stand for lasting reliability and ensure that every cup is as outstanding as the last.





Franke Coffee Systems in numbers

~ 1000
employees worldwide

80
countries

320+
global partners

2
production sites in Switzerland and Italy

FRANKE
DALLA CORTE
2
brands

40+
years of experience

EXPLORE THE BRAND NEW INNOVATIONS

The New A Line is packed with brand new, groundbreaking Franke technologies that meet the trends shaping today's coffee market. Combined with our proven innovations, it's the smartest and most adaptive A Line yet – designed for today's coffee businesses to deliver consistent quality with minimal effort, cup after cup.

New FoamMaster

Guests expect silky, barista-style foam every time. With less waste, lower costs, and flawless consistency and precision, our New FoamMaster delivers that. Hot or cold, dairy or plant-based, every cup meets the highest standards of taste and texture.

HeatGuard

With rising energy costs and growing sustainability demands, every watt counts. HeatGuard minimizes energy loss, stabilizes temperature and keeps your machine ready, supporting both your budget and environmental goals.

IndividualClean

With time and staff resources under pressure, efficiency matters. Our smart IndividualClean system automates hygiene routines, reduces downtime and keeps coffee quality consistently high – so your team can focus on what matters most.

FrankeOS

Coffee making is becoming more digital, and clarity is key to success. As programs expand in scale and complexity, FrankeOS delivers intuitive guidance, smart connectivity, and seamless updates to keep everything running effortlessly.



New A600

Premium All-rounder

Built for mid- to high-volume environments, the new A600 delivers barista-quality beverages with ease and consistency. Its compact, modular design offers a wide range of drinks for both served and self-service operations, while intelligent features simplify workflows and ensure premium in-cup quality at the touch of a button.

Discover more details



New A800

Performance Specialist

Designed for high-demand venues, the new A800 combines speed, precision and consistency with parallel dispensing and ease of use to keep coffee service running smoothly. With flexible configurations and smart features, it delivers maximum output with minimal pressure – any time of day. All while ensuring every cup meets the highest quality standards.

Discover more details



Dive into their specific features.

Features	New A600	New A800
Electrical connection **Daily capacity**	Single phase 220-240 V 200 cups	Three-phase 380-415 V 250 cups
Boilers	1 or 2	2 or 3
Touch screen	10.4"	10.4"
HeatGuard **IndividualClean**	✓ ✓	✓ ✓
Milk System Cleaning	EasyClean CleanMaster	EasyClean CleanMaster
iQFlow™	✓	✓
First Shot	✓	✓
PrecisionTemp	+	+
Up to 3 grinders	+	+
Up to 2 powder hoppers	+	+
Milk system	New FoamMaster	New FoamMaster
DualMilk	+	+
IndividualMilk	+	+
3 or 6 flavors	+	+
FrankeOS	✓	✓
FrankeConnect	✓	✓
Colors	 Onyx	 Mahogany	 Granite

✓ Standard + Optional

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HAVE A TASTE OF WHAT YOU GET

As coffee culture evolves, expectations for variety, speed, quality and efficiency – all while reducing waste – continue to rise. The New A Line combines advanced technologies with intelligent design to meet these trends, making it the perfect solution to all modern coffee businesses.



Exceptional flavor. Perfect consistency.

With precise extraction, barista-quality foam, smart temperature control and zero cross-contamination risk, every cup is elevated in both flavor and consistency.

More options. More satisfaction.

A wider range of preferences is supported by offering a variety of beverages and reliably handling plant-based ingredients.

Smart handling. Smooth operation.

Intuitive interfaces and intelligent processes minimize errors and reduce training time, even during high-pressure situations.

Lower costs. Smarter investment.

Efficient operation, long-lasting components, and easy maintenance reduce your total cost of ownership, from day one.

Less waste. More efficiency.

Energy-saving systems and resource-conscious cleaning processes can help your business reduce environmental costs and impact.

Timeless aesthetics. Outstanding details.

The modern design, high-end materials, and Swiss precision make the New A Line a visual highlight in any setting.

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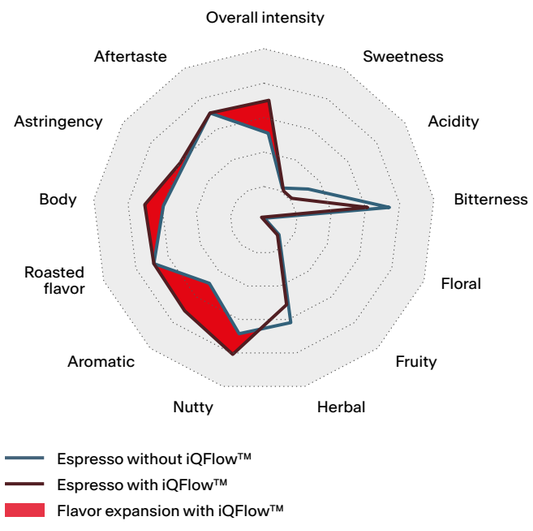
Everyone’s talking consistency. We deliver it.

As coffee standards rise, consistency is no longer optional – it’s expected. The New A Line combines advanced technology with effortless operation to deliver the same perfect taste, texture and temperature in every cup, day after day.

iQFlow™

For consistent quality in every cup

Behind every great cup is an advanced extraction technology. iQFlow™ continuously controls extraction in real time to ensure every coffee delivers full aroma and consistent taste. It takes the complexity out of brewing and guarantees barista-level quality without extra effort. iQFlow™ is now standard in the new A600 and A800, ensuring high in-cup quality, cup after cup.



First Shot

Heated to perfection

The first cup often reveals the weakness of a machine. With First Shot, the New A Line intelligently preheats after idle time, calculating exactly what’s needed so the first coffee is never underheated or unbalanced. No guesswork, no wasted coffee – just consistent temperature, full flavor and flawless quality from the very first sip to the last.





Modular Brewing System

Flexibility at the core

At the heart of every fully automatic Franke coffee machine, you will find a brewing module – the core extraction unit. Available in four different versions, it can hold up to 29 grams of coffee in a single cycle, ensuring the right capacity for any beverage program. Especially suited for multi-use environments such as seminars, breakfast service or seasonal menus. It delivers maximum flexibility and smooth operations.

PrecisionTemp

Perfect temperature, every time

Different beverages require different brewing temperatures. With PrecisionTemp, every coffee and tea is brewed at its ideal temperature, unlocking full flavor and aroma. By blending high-temperature and ambient water just before extraction, it adapts seamlessly to any roast or beverage, ensuring consistent results every time.

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Foam to perfection. Cup after cup.

From dairy to oat to almond, today’s coffee drinkers expect perfect foam every time. With the New FoamMaster, you deliver silky, consistent texture – whatever their preference. Always powered by smart milk technologies that meet the trends shaping today’s coffee culture.

New FoamMaster

Make consistent foam with minimum waste

To create perfect barista-style foam in every cup, we’ve developed a system that works with absolute precision. The New FoamMaster builds on a pioneering feature, using ultrasonic flow measurement and optimized temperature control to produce flawless milk and plant-based foam – without steam.

With industry-leading mixing temperatures, it sets a new benchmark while preserving the natural taste of every milk type and alternative. Different temperature profiles to suit different tastes – hot, warm or cold – making operation simple, ensuring consistency and reducing waste. The result is silky textures, reliable performance and the confidence to serve exactly what customers expect.





IndividualMilk

Serve their favorite safely and consistently

Meeting different milk preferences safely is one of today’s challenges in coffee service. IndividualMilk solves this with two fully separated milk pathways from the cooling unit to the cup, guaranteeing zero cross-contamination and complete safety for anyone with dietary needs, intolerances or allergies.

Switching between milk types is instant and automated, with no rinsing or downtime. The result is authentic taste, efficient operations and reduced waste – giving your business the flexibility to serve every customer at the highest standard of quality.

DualMilk

Two milks in one seamless system

Serving different milk preferences doesn’t have to complicate your workflow. DualMilk gives you the flexibility to serve both dairy and plant-based beverages from a single machine. With two separate containers and intake lines, each milk type is handled independently and assigned directly to recipes.

The system automatically performs a rinse cycle when switching between milk types, minimizing flavor transfer and keeping every beverage clean and consistent.



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Offerings you simply can’t refuse.

The demands for smarter, more efficient solutions that meet changing expectations are always on the rise. But complex orders don’t have to come with complex serving. The New A Line makes it simple and fast to meet those demands without compromising on consistent in-cup quality.

Triple grinder & dual powder capability

More variety in one single machine

With up to three grinders and two powder hoppers in a single machine, you can offer multiple coffee roasts, decaf and specialty blends alongside powdered options like chocolate or matcha. Not limited, not complicated, just complete flexibility.

This configuration expands menus without slowing workflows. Every beverage – from a classic espresso to a modern matcha latte – is delivered with the same consistency, speed and quality that define Franke coffee excellence.



ActiveChill

Freshly brewed and perfectly chilled

ActiveChill brings iced coffee to the menu without extra effort. Freshly brewed coffee is chilled instantly before it reaches the cup, ensuring a full-bodied taste that never feels watered down. Customers can enjoy it straight, with milk or as part of seasonal creations – all at consistently high quality.

Not pre-brewed, not diluted over ice, but freshly chilled at the perfect moment. ActiveChill keeps operations smooth too, with full integration into the machine’s automatic cleaning cycles. More choice for customers, more opportunities for your business.





Flavor Station

Personalization made easy

Expand beverage variety with up to six flavor options, from timeless classics to seasonal specials, with Flavor Station. Precision dosing technology ensures every recipe is followed exactly, delivering consistent taste and quality with no extra effort. No guesswork, no limits, just the perfect combination of flavor versatility and reliable accuracy.

It simply gives you the freedom to meet changing trends while offering customers the personalized drinks they love – cup after cup.

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Cleaner, smarter, more hygienic.

Traditional cleaning takes time, labor and detergent, no matter how many beverages you serve. The New A Line's intelligent cleaning reduces downtime, lowers costs and keeps quality high – shift after shift – adapting seamlessly to your coffee business.

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IndividualClean

Tailor the cleaning to your individual requirements

Conventional routines force staff into daily cleans with detergent and water, no matter how many beverages were served. It's labor-intensive, time-consuming and wasteful. The New A Line changes that with IndividualClean – a usage-based approach that combines automatic cleaning, regular rinsing and manual steps, only triggered when necessary. This flexible process cuts chemical use, lowers environmental impact and ensures top-tier hygiene while keeping the machine ready for use, giving your team the freedom to focus on what matters most – your customers.

Daily Care

A clean machine at all times

Even the busiest workflows benefit from simple upkeep between full cleans. Daily Care is a light-touch routine that uses Franke care products to clean exposed elements between rush hours. It keeps things fresh and HACCP-compliant until the next full cycle – with no disruption, no wasted effort, just effortless care that fits your pace.

System Cleaning

Cleaning that follows your flow

High hygiene standards are essential, but cleaning routines shouldn't interrupt. System Cleaning adapts to your business, programmed individually or triggered automatically after every 400 beverages or up to three days.

Coffee and milk cleaning can also be separated for greater flexibility, while its usage-based approach ensures cycles only run when needed – reducing effort and keeping performance reliable day in and day out.

Coffee System Cleaning

For consistently high in-cup quality, you need a clean coffee path. Our system makes this exceptionally simple: just insert the cleaning tablet and the path stays residue-free, ensuring optimal brewing and amazing taste.

Milk System Cleaning

Maintaining perfect milk quality and hygiene is critical for every specialty beverage. Our advanced Milk Cleaning Systems take care of it automatically:

EasyClean	CleanMaster
Manual dosage	Automatic dosage
SU06 EC	SU06 CM
SU12 EC	–
External bottle	Integrated cartridge

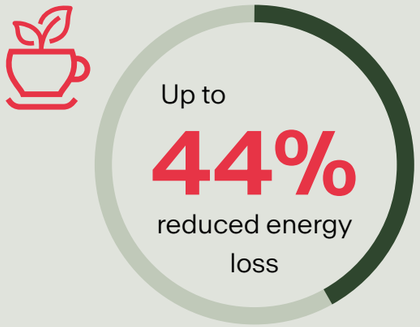
Higher efficiency with lower footprint.

Modern coffee service faces a double challenge: delivering premium quality while keeping resources low. The New A Line was engineered with this in mind, reducing energy loss, cutting waste and extending durability without ever compromising on performance.

HeatGuard

Hold the heat with no wasted energy

Consistent quality shouldn't come at the cost of wasted energy. That's why HeatGuard sets a new benchmark in thermal efficiency. With advanced insulation, it reduces energy loss by up to 44% compared to previous systems*. Much like a thermos, it keeps hot water at the right temperature for hours, cutting standby use and constant reheating. The result is stable performance and a machine always ready to serve.



* New A600 vs. Classic A600 NM, varies by configuration, measured per DIN 18837-2

Reducing waste

Smarter use makes a difference

Many of the technologies in the New A Line are designed to reduce waste at every step. The New FoamMaster delivers exact milk dosing and textures without excess, while its optimized fluidic system uses water to push out remaining milk, making full use of every drop.
IndividualMilk keeps milk pathways fully separated, avoiding unnecessary discard, while IndividualClean adapts cleaning cycles to real use, applying detergent only when needed.

The result is less waste of milk and chemicals – lowering costs and reducing the environmental footprint of your business.

Recycling

Durability meets responsibility

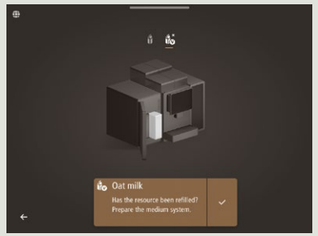
The New A Line combines durability with responsibility. Core structural components are made from high-grade stainless steel, ensuring long-term performance over the machine's lifecycle. At the same time, selected elements such as beans and powder hoppers are partly produced from recycled materials, reducing resource use and supporting more sustainable manufacturing practices.

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Seamless interaction

Today's coffee drinkers expect speed, precision, and endless choice. As menus expand and staff availability shrinks, meeting these demands consistently has become one of the industry's toughest operational challenges.

FrankeOS

Intelligence inside

At the core of the New A Line is FrankeOS – an intelligent digital platform that brings software, connectivity and user experience together in one system. Designed to simplify operations, it streamlines daily routines, reduces training needs and ensures clarity for every user.

Always connected over the Cloud, FrankeOS keeps every machine up to date and ready for the next shift. It is the foundation for smooth operations, consistent quality and a premium experience across any coffee environment.

Staff & Operator

While new hires get up to speed in minutes thanks to guided interfaces and visual workflows – not weeks of training – you ensure faster onboarding and lower turnover impact. This is especially noticeable in the cleaning process, where guidance makes hygiene simple, reliable and consistent.

Customers

Make your customers enjoy a consistent, simple and best-in-class ordering experience. Photorealistic images and intuitive navigation guide every user, new or returning, to their perfect cup, making even complex beverage choices simple.

Smart coffee, smarter business.

Your coffee operation today must deliver consistent quality, adapt to fast-changing beverage trends and offer customization at scale – all while cutting costs and reducing environmental impact. By making your business smarter, you reduce manual processes and reactive support, lowering the overall cost of ownership (TCO) and strengthening brand consistency.

FrankeCloud

FrankeCloud is the digital backbone of your coffee business. By connecting every machine to one central platform, it gives you clarity, control and confidence across your entire operation. Always connected and always up to date, it helps you run smarter, more consistent and more sustainable coffee programs.

Key Benefits

- ✓ **Lower TCO**
  Remote diagnostics, fewer service calls, longer machine life
- ✓ **Trend Responsiveness**
  Roll out new drinks and update in real time
- ✓ **Fleet Control**
  Central platform for all machines and locations
- ✓ **In-Cup Quality**
  Consistent beverage results, every time
- ✓ **Environmental footprint**
  Reduced on-site visits, less emissions



A selection of our FrankeCloud tools

Centralized Menu Management

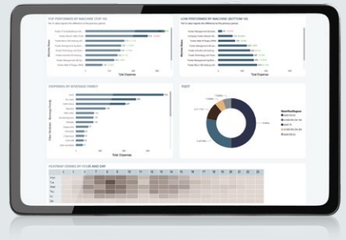
Easily manage menus across multiple outlets from one platform. Update recipes, launch seasonal drinks and push promotions remotely – keeping every location consistent, efficient and on brand.

Performance Insights

Get a clear view of your entire operation from one central dashboard. Track consumption, monitor uptime and anticipate service needs, while spotting trends that help you stay ahead of customer demands.

Digital Signage

Turn every machine into a communication channel. Display promotions, limited-time offers and brand messages directly on the screen – keeping content fresh, relevant and engaging at the point of purchase.



We're always finding new ways to help your coffee business run smarter. Stay connected in the FrankeCloud to discover what's brewing next.

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Expand your possibilities.

Discover smart add-on units, designed to boost your machine's capabilities and expand your menu.



Cooling unit
SU06 (6l)



Cooling unit
SU12 (12l)



Flavor Station
FS EC (3 or 6 flavors)



Cup warmer
CW300



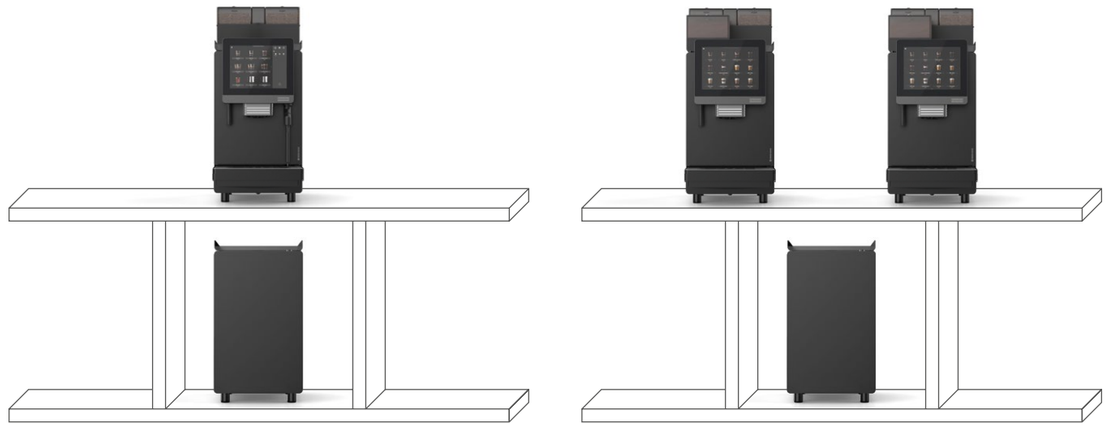
Tailored solutions for various needs

The New A Line adapts to the way you work. With modular components like cooling units, Flavor Stations and grinders, you can configure every setup to fit your space, your workflow and your menu. Flexible by design, it grows with your business while keeping quality and consistency at the core.



One machine, multiple use

Place modules like the cooling unit next to the machine, underneath the counter. This flexibility saves space, supports different layouts and gives you more freedom to design a setup that works for your business.



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Product overview









PRODUCT LINE	New A600				New A800		
BASIC MODEL	**NM**	**TS**	**FM Plus**	**FM Pro**	**NM**	**FM Plus**	**FM Pro**
Cleaning system			EC	EC & CM		EC	EC & CM
Cups per day	Up to 200				Up to 250		
Electrical connection	Single-phase 220-240 V				Three-phase 380-415 V		
Parallel dispensing						✓	
UI & CONNECTIVITY							
Operator panel (UI)	10.4"				10.4"		
SelfServe	✓				✓		
ProServe	✓				✓		
FrankeConnect	✓				✓		
COFFEE & POWDER							
2nd grinder	+				+		
3rd grinder	+				+		
Powder dosing unit	+				+		
2nd powder dosing unit	+				+		
iQFlow™	✓				✓		
First Shot	✓				✓		
PrecisionTemp	+				+		
ActiveChill (Q2-2026)	+				+		
Dynamic Spout Light (auto height adj.)	✓				✓		
CupDetection	+				+		
MILK & MILK FOAM							
FoamMaster™ Plus			✓			✓	✓
FoamMaster™ Pro				✓		✓	✓
Hot & cold milk foam			✓	✓		✓	✓
IndividualMilk			–	+		–	+
DualMilk			–	+		–	+
Steam S1-S3	–	+	+	+	–	+	+
ADD-ONS							
Cooling unit SU06 (1x 6l or 2x 2.5l)			–	✓(1)		–	✓(1)
Cooling unit SU12 (1x 12l or 2x 4.5l)			–	✓(2)		–	✓(2)
Cooling unit SU12 EC TWIN			–	✓(3)		–	✓
Cooling unit CU04 (4l)			+(1)	–		+(1)	–
Cooling unit CU09 (9l)			+(1)	–		+(1)	–
Third party cooling unit			+	–		+	–
Flavor Station 1-6 flavors (on counter)			+	+		+	+
Flavor Station 1-6 flavors (under-counter)			+	+		+	+
Cup warmer CW 300	+				+		
Payment housing AC200	+				+		

✓ Standard
\+ Optional
– Not available

(1) Available as side unit left
(2) Available as side unit left and under-counter
(3) Available between coffee machines or under-counter

NM No milk system
TS Two step
FM Plus FoamMaster™ Plus
FM Pro FoamMaster™ Pro
EC EasyClean
CM CleanMaster

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OUR PROMISE

At Franke, we're unwavering in our pursuit of crafting unique solutions and services that empower you to consistently create quality coffee moments that aren't just remembered, they're personal.

Moments you'd want to experience again.
And again.

That's why our promise can be distilled into a single cup of coffee: the next one. To us, that's always the one that matters the most. Because if it's consistent in quality and taste, we promise it'll work wonders for your business.



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