

C6 Grinder

The C6 luxury automatic grinder is a stylish complement to the Contempo range, with its sleek shape and polished finish. The C6 and its dispenser are made from die cast aluminium. The C6 has adjustable grinding 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 80mm blades and powerful motor ensure a constant supply of ground coffee.

Knock Out Drawers

Drawers available for under coffee machine in 1,2 or 3 group sizes. 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)
C6 (automatic)	590	200	350	1.6 kg	300g	13 amp	16 kg

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.



1.



2.

Distributor:

CONTEMPO



“Frankly the finest for cappuccino”

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

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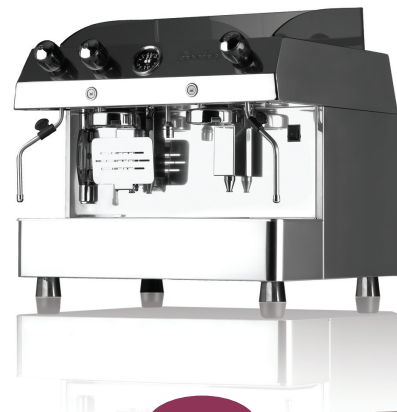




CON 1



CON 1E



CON 2



CON 2E



CON 3E



CON 4E

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Fracino's Contempo range performs magnificently as an innovative series of affordable, luxury espresso/cappuccino coffee machines. Fracino, the UK's only manufacturer of espresso coffee machines, has invested in extensive research and development. World-class engineering, the latest production methods and state-of-the-art technology are combined in this powerful product range.

The standard Contempo model boasts an all-bright stainless steel finish that shines like polished chrome. It features coffee bean shapes in the cup warmer and drip tray, unique pyramid feet and a traditionally styled cup shield. The design of the machine reflects a modern interpretation of retro style that makes for a stunning yet timeless focal point in any café, bar or restaurant.

Fracino's Contempo machines are semi-automatic or electronically controlled. They are available with 1,2,3 or 4 groups for making coffee, a hot water facility and steam tubes for frothing and heating milk. All have large capacity boilers, high-powered elements and are hand built to the highest standards using only the finest stainless steel, copper and brass. The groups on the semi-automatic Contempo machines are operated by an illuminated blue push-button switch with a satin finish so the user can control the amount of coffee being dispensed into the cup. Electronically controlled models have unique silver bean-shaped touch pads with four accurately pre-programmed coffee measures and an override option.

Model	● = Semi-Auto ● = Automatic	CON 1 / CON 1E	CON 2 / CON 2E	CON 3 / CON 3E	CON 4E
Groups		1	2	3	4
Cups per hr = Cappuccino		120	240	360	480
Espresso		200	400	600	800
Height / with cup shield (mm)		480 / 575	480 / 575	480 / 575	480 / 575
Width (mm)		375	580	785	1000
Depth (mm)		500	500	500	500
Weight		35 kg	55 kg	84 kg	94 kg
Boiler Capacity		7 litres	14 litres	20 litres	25 litres
Standard Element Rating		2700 watts	4000 watts	7500 watts	7500 watts
Power Supply		13 amp	20 amp	30 amp	30 amp
Alternative Element Rating(s)		4000 watts / 20 amp	2850 watts / 13 amp 7500 watts / 30 amp	Single or 3 phase 9000 watts / 45 amp 3 phase	Single or 3 phase 9000 watts / 45 amp 3 phase
Hot Water per hour		30 litres	60/80 litres	100 litres	120 litres
Installation Requirements		15mm Cold Mains Water Supply with 3/4" Standard Washing Machine Stop Cock.			

All machines come with one espresso tray. Additional units can be purchased separately.

Dual Fuel Option

The Fracino Contempo 2 groups (CON 2 & CON2E) are also available as a dual fuel option. The same great spec as our standard 2 group coffee machines but with the choice to use LPG, Butane or electricity they provide unrivalled flexibility and mobility whilst still retaining high volume output.



Dual Fuel power and output ratings

Gas Rating	5500 watts
Electric Rating	350 watts supplied by 240v generator or 12v inverter
Hot Water (per hour)	30 litres

Key Features

- Choose either gas, electricity or both.
- Highest powered LPG system in the world provides unrivalled output of coffee, hot water and steam.
- LPG or Butane fuelled burner equivalent to 4kw electrical power rating, fitted with piezo ignition, and flame failure safety device.
- Boiler pressure is controlled by a gas pressure valve set at 1.0 bar with low flame adjustment which controls the gas burner. Note a 37(LPG) / 30(BUTANE) mbar gas pressure regulator must be fitted prior to installation of the machine.
- High groups to allow for large take-away and latté cups with 130mm clearance.

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.
- High groups to accommodate large and take out cups. Standard clearance is 130mm and the high group (latte glass) option gives 150mm.
- 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.
- Espresso tray for use with the high group feature ensuring a perfect espresso.

CON 3



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