

# Cybercino Specification

Model	CYBERCINO
Groups	1
Cups per hr Cappuccino Espresso	120 200
Height (mm)	525 mm / 740mm with hopper
Width (mm)	700
Depth (mm)	575
Boiler Capacity	7 litres
Standard Element Rating Power Supply	2.7 KW 13 amp
Alternative Element Rating(s) Power Supply	4 KW 20 amp
Hot Water per hour	40 litres
Mains Water	15mm Cold Water Supply with 3/4" Standard Washing Machine Stop Cock.
Cycle Time	Approx 45 seconds (depends on cup volume) Can brew 2 espresso / cappuccino / lattes simultaneously upto 8 oz cups. Large function for 10/12 oz cups. 2 Kg Grinder Hopper Hot and foamed milk for chocolate or top up facility

## Optional Extras

### Milk Fridge

Why not add a milk fridge to complement your Cybercino. Our milk fridge is compressor operated and keeps your milk at a constant temperature. Will hold 2 x 2 litre cartons of milk.  
Dimensions 480mm deep x 340mm high x 225mm wide



Distributor:

**CYBERCINO**



“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.

**CYBERCINO**



# CYBERCINO

Fracino

## The future of bean-to-cup machines

Fracino, the UK's only manufacturer of cappuccino and espresso coffee machines, decided to complement its award-winning range by introducing a fully automated bean-to-cup coffee machine.

Five years in development, Fracino wanted to create a machine that would revolutionise the market. It was also vital that the machine address many of the common challenges associated with similar machines such as reliability, design, and servicing in order to produce consistently great coffee.

The result is the Cybercino which is based on the company's best selling Romano range and combines retro styling with the latest technology and ground-breaking engineering. The Cybercino is transforming the bean-to-cup market and ensures that restaurant, bar and cafe operators deliver fantastic coffee without the need for expensive training.

Manufactured from highly-polished stainless steel and constructed using the finest quality components, the Cybercino's paintwork can be fully customised by Fracino, and its back panel replaced to produce a unit that suits the branding requirements of any restaurant, bar or café.

The Cybercino has been designed to simplify servicing. All areas of the machine are easily accessible and cleaning programmes are quick and simple to understand.

## Innovation at its heart



The Caterer  
group



Weymouth & Portland  
National Sailing Academy

The Cybercino has won the prestigious first prize award for technical innovation and expertise at the Equipment and Supplies Excellence Awards. Fracino remains at the cutting edge of design and technology for coffee machine production worldwide.

The Cybercino is the coffee machine of choice for the Weymouth and Portland National Sailing Academy, host venue for the 2012 sailing events.

## Key Features

- One group which can brew 2 cups of coffee simultaneously.
- Selection button allows choice of two different cup sizes.
- Produces approx 200 espresso or 120 cappuccino cups per hour.
- 7 litre boiler heated by 2.7 kw element from 13 amp power supply (element can be up-rated to 4 kw – 20 amp power supply).
- Boiler produces 40 litres of hot water per hour.
- Hot water outlet for tea/hot chocolate.
- Steamed or foamed milk produced automatically or can be topped up as required.
- Air valve on frother is adjustable but separated from frother to avoid milk clogging.
- Pinch valve on frother ensures consistent levels of drink are dispensed.
- Choice of Cappuccino, Latte, Espresso, or Americano.
- All drinks available as decaffeinated.
- 2 kg shatter resistant bean hopper
- LCD display shows management information.
- Steam tube allows for traditional frothing of milk.
- Thermosyphonic circulation ensures group kept at constant temperature for perfect coffee making.
- Piston tamps coffee to guarantee optimum extraction.
- Coffee funnel and bore is swept after every brew to ensure surplus coffee grounds are removed.
- Easy grinder adjustment located above cup tray.
- Easily accessible used coffee grounds drawer.
- User-friendly and quick cleaning systems for group and frother.
- All features easily programmable.
- Cup count available by type.
- Heated cup tray.
- Safety cut-outs on all major parts.
- Optional milk fridge available.



### Bean to Cup

Coffee beans are passed from the grinder directly into a solid brass, thermosyphonic brew block heating system that ensures a stable temperature without the need for thermostats. The innovative horizontal drive mechanism compacts coffee in the group head, holding the coffee under constant pressure whilst hot water is infused giving the best possible crema – a feature normally missing from bean to cup coffee machines.



### Clean & Clear

Fracino has also designed solutions to the problem of blocked coffee grinder chutes and frother air valves – adding a brush to the grinder chute which sweeps it after every brew and completely separating the air valve from the frother thereby avoiding the flat milk which results from blocking of the valve.



### No More Spilt Milk

The milk tube features a pinch valve so that milk is immediately available for each new drink – and ensuring the same amount of frothed or foamed milk is added to each coffee. This helps avoid the variations in cup size which are prevalent to many bean to cup machines.