

# Fracino Grinders

## Model B / T / S

### Coffee Grinders

These models are good value grinders providing well ground coffee in sufficient quantity for the normal coffee bar or restaurant. They are manufactured from polished stainless steel and have adjustable grinder blades and portion control. Coffee is dispensed into the filter holder with a flick lever mechanism. The models B and T are manually controlled whereas the model S is automatic providing constant fresh ground coffee when the level in the dispenser requires re-filling.



● Model B

● Model T



● Model S

## C Series

### Coffee Grinders

The extensive C series automatic grinders are manufactured from die-cast polished and painted aluminium and are a stylish complement to the Fracino range. The model C3 is available as a single shot or on-demand grinder whilst also manufactured, together with the rest of the range, encompassing a reservoir for ground coffee. The coffee is dispensed using a stylish aluminium flick lever mechanism set to the dose required by the customer. The model C6 and C8 are also available in a black or silver version and the model C10 has conical grinding blades for the expert barista. All models have adjustable grinding blades and the range has a model to suit all types of outlets.



● C3 Polished

● C3 Touch

● C6 Polished

● C6 Silver



● C6 Black



● C8/C10

## Single Shot

### Coffee Grinders

The Salsa and Rumba grinders are designed for discerning baristas who wish to serve the freshest coffee. They are fully programmable for grind and dose to dispense one shot (Rumba) or one/two shots (Salsa) of coffee directly into the filter holder at the touch of a button.



● Salsa

● Rumba

## Marfil

### Coffee Grinders

The Marfil standard comes with the same specification as the Model S but a different and more aesthetic design whereas the Marfil chrome high power grinder quickly grinds large quantities of coffee into the dispenser. Suitable for busy sites wanting to maintain a supreme quality of ground coffee in high quantities throughout the day.



● Marfil

● Marfil Chrome

## Deli

### Coffee Grinders

The Deli grinders are suitable for grinding all blends of coffee to be retailed by the bag and are available in three different sizes dependent on usage and volume. All models are suitable for espresso through to filter grind. The low volume deli grinder will grind 4 – 6 kilos per hour with a maximum running time of 20 minutes. The medium volume deli grinder will grind 6 – 10 kilos per hour with a maximum running time of 30 minutes. The high volume deli grinder is made entirely from stainless steel and has a unique vibration mechanism to ensure coffee settles into the bag. It will dispense between 10 and 15 kilos per hour with a maximum running time of 30 minutes.



● Deli Low Volume

● Deli Medium Volume



● Deli High Volume

# Grinders

## Tranquillo

### De-Caf and Speciality Blend Grinder

This speciality grinder is ideal for dispensing specialist or decaffeinated blends directly into the filter holder therefore providing a fresh espresso coffee. The coffee portion is automatically programmed into the grinder and is dispensed by the press of a button ensuring gourmet blends are served at optimum freshness. The grinder blades are fully adjustable to accommodate different types of coffee and ensure the best grind. The Tranquillo is also available with a dispenser for low volume outlets and colour options are standard black or polished chrome.



● Tranquillo Single Shot in Black

● Tranquillo Standard in Black



● Tranquillo Chrome

## Dispensers

### Pre-Ground Coffee and Chocolate

The free standing and wall mounted dispensers have adjustable portion control for pre-ground coffee. Fracino's unique free standing chocolate dispenser is designed to accurately and efficiently measure directly into the cup or glass. The stand is made from highly polished stainless steel and the dispenser has a stylish chrome finish.



● Free Standing Dispenser

● Chocolate Dispenser

● Filtercaf

## Filtercaf

### Coffee Grinders

This is a unique coffee grinder for connoisseurs wishing to serve the freshest filter or cafetière coffee. It is fully programmable with four different options for timed dispense quantities with a manual button for on-demand grinding and has adjustable grinder blades. There is a support band for filter pans and it can be used with different sized cafetières. There is also a bag clip feature which is ideal for coffee retailers.

# Ground to Perfection

The extensive range of Fracino grinders ensures that every freshly ground coffee requirement can be met from the finest creamy espresso to the cafetière, from the filter coffee to the connoisseur blend and from the café and restaurant environment to the delicatessen. All Fracino grinders are manufactured from the highest quality materials to exacting standards, enabling optimum grinding for any coffee type or location.

## Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	Motor HP/RPM/Watt	Weight
<b>T</b>	610mm	210mm	310mm	1 KG	600g	0.12/1300/275w	8kg
<b>S</b>	610mm	210mm	310mm	2 KG	600g	0.2/1300/356w	9kg
<b>B</b>	475mm	210mm	410mm	1 KG	300g	0.12/1300/275w	8kg
<b>Model C3</b> (dispenser)	495mm	165mm	305mm	0.8kg	300g	0.33/1100/250w	8kg
<b>Model C3</b> (dispenser with short hopper option)	420mm	165mm	305mm	0.27kg	300g	0.33/1100/250w	8kg
<b>Model C3</b> (single shot)	495mm	165mm	305mm	0.8kg	Timed shot	0.33/1100/250w	8kg
<b>Model C3</b> (single shot with short hopper option)	420mm	165mm	305mm	0.27kg	Timed shot	0.33/1100/250w	8kg
<b>Model C6</b> (64mm blades)	630mm	210mm	360mm	1.7kg	300g	0.45/1300/320w	12kg
<b>Model C8</b> (83mm blades)	630mm	210mm	360mm	1.7kg	300g	0.6/1300/420w	13kg
<b>Model C10</b> (conical 68mm blades)	635mm	210mm	365mm	1.7kg	300g	1.0/1300/760w	17kg
<b>Marfil</b>	600mm	210mm	410mm	2kg	600g	0.2/1300/356w	9kg
<b>Deli Low Volume</b>	600mm	210mm	410mm	2kg	N/A	0.2/1300/356w	9kg
<b>Deli Medium Volume</b>	700mm	210mm	410mm	2kg	N/A	0.5/1300/680w	13kg
<b>Deli High Volume</b>	605mm	210mm	250mm	0.5kg	N/A	1.0/1300/1013w	25kg
<b>Tranquilo</b> (dispenser)	410mm	170mm	350mm	0.5kg	300g	0.1/1300/270w	6kg
<b>Tranquilo</b> (One Shot)	410mm	170mm	350mm	0.5kg	Timed shot	0.1/1300/270w	6kg
<b>Rumba</b>	525mm	190mm	280mm	1kg	Timed shot	0.1/1300/270w	12kg
<b>Salsa</b>	666mm	250mm	400mm	1kg	1 or 2 shot	0.6/1300/920w	24kg
<b>Filtercaf</b>	445mm	205mm	370mm	1or 2kg	4 timed shots	0.2/1300/356w	18kg
<b>Free standing dispenser</b>	345mm	145mm	310mm	N/A	600g	N/A	4kg
<b>Wall Mounted dispenser</b>	345mm	145mm	185mm	N/A	600g	N/A	2kg
<b>Chocolate dispenser</b>	515mm	190mm	245mm	N/A	600g	N/A	4.5kg

# Knock out drawers

## Under Grinder Knockout Drawer

Both of these knockout drawers are designed to fit underneath the grinder. The eco model has a sliding drawer whereas the luxury model has gliding runners for smoother opening and closing of the drawer. Both drawers can be removed to empty coffee grounds.



## Under Counter Pull Drawer

Under counter knockout drawer designed to be fitted neatly into a counter top. The drawer can be removed for emptying of coffee dregs. Please note that all under counter drawers must be fixed onto solid timber frames or metal structures and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.



## Under Machine Knockout Drawers

The Under Machine knockout drawers are designed to fit under the Bambino, Classic or Contempo 2 and 3 group coffee machines. Designed so that service cables can run down from the coffee machine through the drawer and the drawers can be easily withdrawn for emptying used coffee grounds.



# Grinders

V.1.0



## Tilting Knockout Drawer

The under counter Tilting Knockout Drawer is designed to fit underneath a counter top and tilts as the handle is pulled forward. The coffee grounds when knocked out of the filter holder then drop into the Lower Drawer which is located directly underneath the Tilting Drawer. The Lower Drawer is normally lined with a bin liner which is taken out and disposed of when full. Both the Under Counter Tilting Drawer and the Lower Drawer must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if fitted to MDF or chipboard.



Model	Height	Width	Depth
<b>Eco under grinder</b>	65mm	220mm	430mm
<b>Luxury under grinder</b>	115mm	240mm	435mm
<b>Heavenly</b>	62mm	165mm	270mm
<b>2 group under machine</b>	110mm	600mm	485mm
<b>3 group under machine</b>	110mm	800mm	485mm
<b>Under Counter Pull drawer</b>	170mm	365mm	400mm
<b>Cut out required in counter front for mounting the under counter knockout drawer.</b>	140mm	330mm	
<b>Under Counter Tilting drawer</b>	313mm	383mm	260mm
<b>Cut out required in counter front for mounting the tilting under counter knockout drawer.</b>	284mm	354mm	
<b>Lower drawer (for tilting knockout drawer)</b>	306mm	383mm	420mm
<b>Cut out required in counter front for mounting the tilting under counter knockout drawer.</b>	278mm	354mm	

All under counter drawers must be fixed onto a solid timber frame or metal structure and secured using suitable fixtures. Failure of the mounting may occur if mounted to MDF or chipboard.



“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.

# Grinders

