

Cybercino Optional Extras

These and many other optional extras are available to purchase through our website:- www.Fracino4u.Com



- Chocolate shaker
- Shot pot
- Shot glass
- Belly Jug
- Stainless steel milk steaming and frothing jugs.
- Milk thermometers.

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 4.4 Litres of milk in our container.

Larger stainless steel version available. Holds 9 litres of milk.

● 4 Litre



Cups & Glasses

Fracino branded cups and saucers for the perfect drink.
Sold in boxes of 6 of each.



CYBERCINO



CYBERCINO

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MANUFACTURING
AWARDS 2012

National
Winner of
Winners



V.2.0



Watch The Fracino Story
Video



"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

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

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.



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.

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.



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 (8Oz Cup maximum) depending on cup size and coffee.
- 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.
- Milk pump can be fitted for under counter fridges.
- 1kg or 2kg 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 with coffee counter.
- 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.

Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Hot Water Per Hour
CYBERCINO	1	120/200 (MAX)	525/700 inc hopper	700	575	61	7 Litres	2.7kw/13Amp	40L