

Optional Extras

Barista Accessories

An essential addition for any budding barista. Fracino provide high quality accessories for use alongside any Fracino espresso and water boiler machine.



Chocolate Shaker

Milk thermometers

Shot Pot

Milk Fridge

Our milk fridge is compressor operated and keeps your milk at a constant temperature. This fridge will hold 4.4 litres of milk.

A larger stainless steel version is available. This holds 9 litres of milk.



Cleaning Products

Cleaning Fluid

Keep your Cybercino free of congealed milk. 1x1 Litre.

Cleaning Tablets

To clean the brew block, pistons and jets. 100 x tablets per tub.



Fracino Milk Steaming & Frothing Jugs

Fracino offer a variety of different sizes and types of stainless steel and Teflon coated milk jugs for frothing and steaming your milk.



Fracino Latte Glasses

Fracino branded 8oz & 10oz latte glass sold in boxes of 12.



Fracino Cups & Saucers

Fracino branded espresso and cappuccino cups and saucers for the perfect drink. Sold in boxes of 6 of each. Various sizes available.



CYBERCINO



CYBERCINO



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.



The future of bean to cup machines

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

The result is the Cybercino, which is based on the company's impressive Romano range and combines retro styling with the latest technology and ground breaking engineering. The Cybercino has transformed the bean to cup market and ensured 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 cafe.

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.



Auto Control Features

The Fracino Cybercino offers an array of control and diagnostic features, allowing the user to adjust and fine tune various features on the machine to create the perfect espresso time after time. Most of the features are controlled by a simple and easy to use LCD display mounted on the front panel.

- Selection button allows choice of two different cup sizes. 1x9oz or 2x9oz or 1x12oz.
- 2 individual buttons for extra steamed or frothed milk.
- 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 features easily programmable.
- Cup count available by type.
- LCD display shows management information.
- Language options for the display are available in English, Italian, French and German.

Key Features

- One group can brew 2 cups of coffee simultaneously.
- Produces approx 200 espresso or 120 cappuccino cups per hour (9oz cup maximum).
- 7 litre boiler heated by 2.7 kw element /13 amp power supply.
- Boiler produces 40 litres of hot water per hour.
- Hot water outlet for tea/hot chocolate.
- All drinks available as decaffeinated.
- Milk pump can be fitted for under counter fridges.
- 500g or 1kg shatter resistant bean hopper.
- Steam tube allows for traditional frothing of milk.
- Thermosyphonic circulation ensures group kept at constant temperature for perfect coffee making.
- Piston tamps the 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, quick cleaning systems for group and frother.
- Heated cup tray.
- Safety cut-outs on all major parts.
- Easy clean steam tube.
- Steam tube can be removed in self service environments.
- Group clearance 130mm.



Technical Specifications

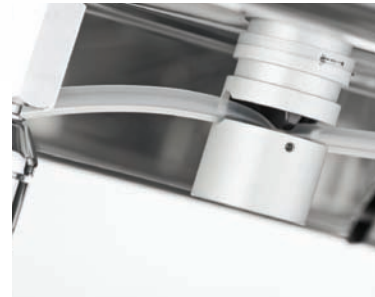
Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	Hot Water Per Hour
CYBERCINO	1	120/200 (MAX)	670 inc 500g hopper	700	580	61	7 Litres	2.7kw/13Amp	40L



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.



Clean & Clear

Fracino has also designed solutions to the problem of blocked coffee grinder chutes and frother air valves. A brush has been added to the grinder chute, which sweeps it after every brew and we have completely separated the air valve from the frother, thereby avoiding the problem of flat milk which occurs when the valve is blocked.



No More Spilt Milk

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