

Franke Sinfonia FSA

Technical Training Manual

Installation – Chapter 2



Franke Coffee Systems
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Change log

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Franke Sinfonia FSA

Franke Sinfonia offers the most versatile array of performance and features for even the most demanding operations. Sinfonia's double boiler system delivers uncompromising power and consistency.

The Sinfonia FSA was designed to meet the McDonald specifications for superautomatic espresso machines used in McD family restaurants.

The Sinfonia FSA is equipped with a two boiler system. The steam boiler generates steam for preparing the milk based espresso beverages. The coffee boiler heats water to a specific, programmable temperature to precisely brew espresso at the proper temperature.

Standards

- Electronic control board with illuminated graphics display
- Chip-card programming
- High-performance piston coffee machine with pre-infusion
- Precision grinders (regular and decaf beans) with direct grinding
- Under counter milk pump solution for up to two different milk types
- Espresso based beverages with either hot or cold milk
- Easy operation panel with pre-selection buttons for four different drink sizes, second milk type, decaf beans and syrup option
- Integrated wash, rinse and sanitize cycle with user friendly menu guide
- Bean level monitoring in the brewing chamber
- Height-adjustable coffee and milk dispenser
- Dry coffee grounds container for up to 40 pucks
- Internal counter function for each product
- Stainless steel frame

Installation

When unpacking the Sinfonia FSA, the following items should be included:

- Drain Hose
- Hose Clamp (for securing the drain hose to the drip tray)
- Cleaning Tablets
- Cleaning Brush
- Water Supply Hose with gasket
- Milk Cleaning Solution and CF Brush set
- 3 Compartment Cleaning Container
- Equipment Manual
- Cleaning Instructions English and Spanish
- 1 Install Card, 1 Adjust Card
- 2 Mazzer bean hoppers
- 4 Leg Extensions
- 1 Leg Support (front left)



Water Requirements

Water hardness requirements for the Sinfonia are between 3 to 5 grains per gallon (gpg).

A dedicated water line with its own shut-off valve should be placed within four feet of the machine's installation location. The shut-off valve should be equipped with a male 3/8" compression fitting.

CAUTION! THE WATER INLET VALVE ON THE SINFONIA IS PLASTIC. USE CAUTION TO AVOID CROSS-THREADING THE FITTING WHEN RE-INSTALLING THE WATER LINE.

ENSURE ALL SOFTENING/FILTERING CARTRIDGES HAVE BEEN ADEQUATELY FLUSHED BEFORE RE-SUPPLYING WATER TO THE MACHINE.

Power Requirements

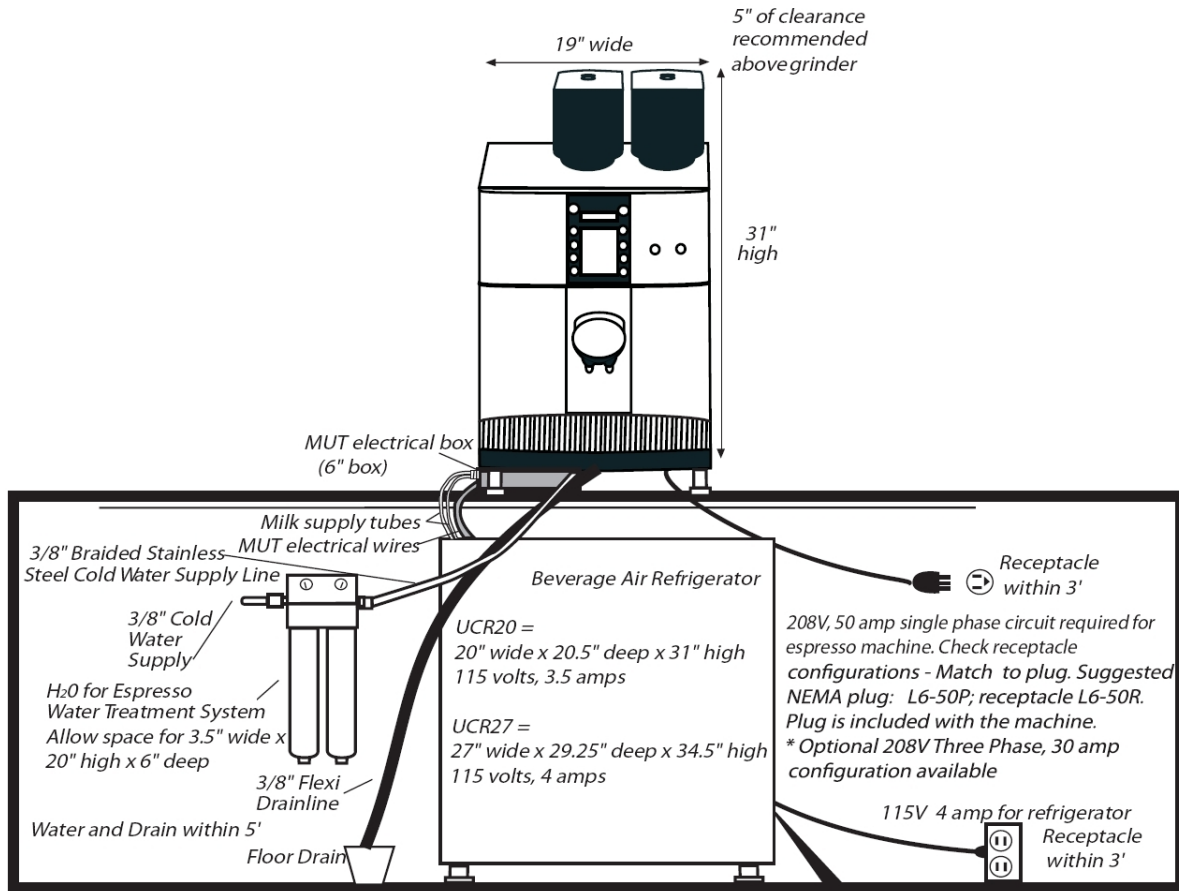
The Sinfonia FSA requires a 220V L6-30 power receptacle with a 30amp breaker.

Drainage Requirements

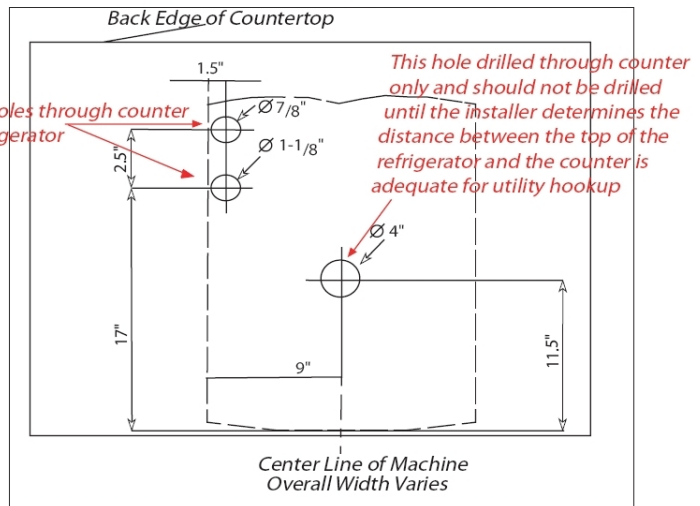
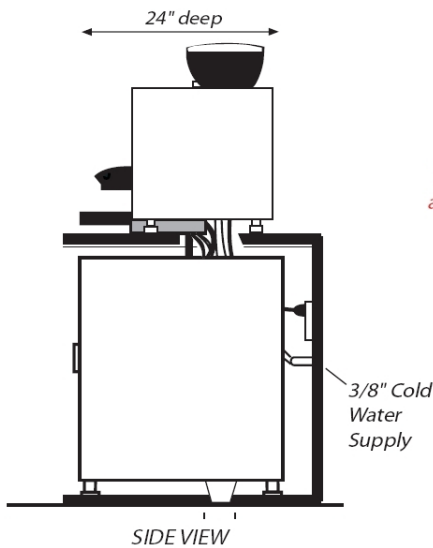
Ensure the drain hose provided with the machine runs downhill to an appropriate floor drain.

Installation Guidelines

Sinfonia 1-Step McDonald's MUT



COUNTERTOP VIEW

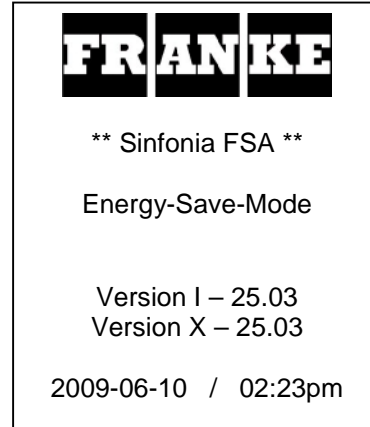


All Electrical and Plumbing Must meet Local Codes
Please Refer to Specification Sheets for Your Machine

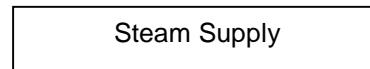
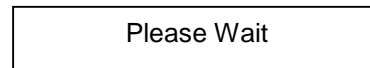
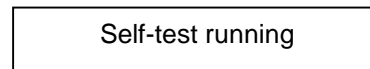
Turning the Sinfonia ON for the first time

Once the machine has been properly installed:

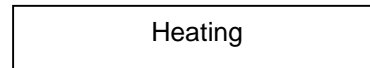
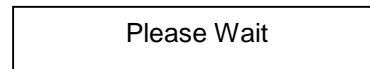
1. Plug the machine into the wall outlet. While the machine is connected to the power supply but still turned off, the display will show the following message:



2. Turn on the main water supply.
3. Turn the machine on by pushing and releasing the ON/OFF button. The display will illuminate and display the self-test message; followed by two messages flashing in alternating sequence
 "Please wait" indicates that drink production is not yet possible. "Steam supply" indicates that the steam boiler is filling with water.



4. Once the boiler has filled to the proper level, the display will change to the following: "Please Wait" and "Heating". The heating elements are now activated, heating the water in both the boilers.



During the heating phase of the start-up cycle, the steam arm and hot water wand will open approximately every two minutes.

USE EXTREME CAUTION WHEN NEAR THE STEAM ARM AND HOT WATER WAND OUTLETS TO AVOID PERSONAL INJURY.

5. Once the proper steam pressure has been reached, the display will change to the following message. The machine is now ready for drink production



Operating the Sinfonia

Preparing Coffee Products

Fresh ground coffee products

1. Adjust the coffee outlet to the proper height.
2. Place the appropriate cup(s) under the coffee outlet.
3. Press the desired product button.
4. The display will show:

| |
|-------------------------------|
| Espresso draw 1 / presel.1 |
|-------------------------------|

***Depending on the programming, several products can preselected.**

***Hot water or steam can be dispensed while the coffee product is being prepared.**

Dispensing hot water (available when the coffee machine has a hot water outlet)

1. Place a cup under the hot water nozzle.
2. Press the hot water button.

***If the hot water volume has not been programmed, simply push the hot water button again to stop the flow of water.**

Preparing milk with the steam wand

1. Place the steam wand tip into the pitcher of milk.
2. Press the steam button.
3. When the desired temperature or result is reached, press the steam button again to stop the flow of steam.

***If the machine is equipped with auto-steam, the steam will shut off at the pre-programmed temperature.**

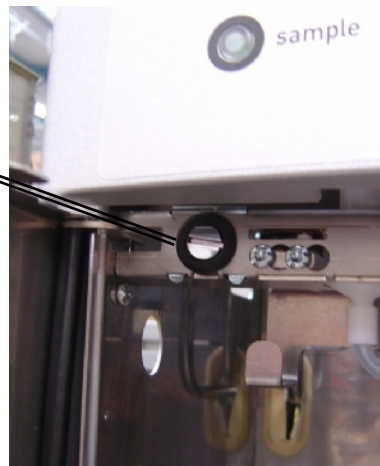
Adjusting the Grind

The Sinfonia's grinders can be adjusted without removing the hoppers. To adjust the grind, perform the following:

1. Open the grounds container door.



2. Using the Franke multi-tool or a flat-tip screwdriver, unlatch the front display panel by turning the screw.



3. Locate the appropriate grind adjustment screw.

- A. Adjusts the right grinder
- B. Adjusts the left grinder

A

B

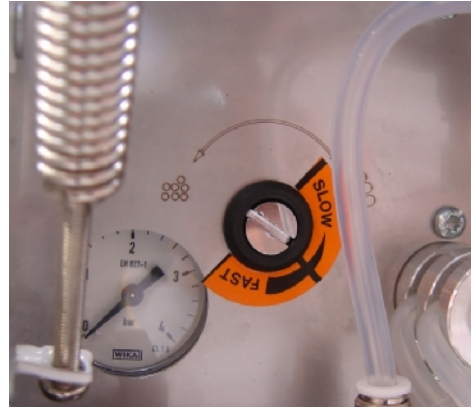


4. Rotate the screw in the appropriate direction to achieve the desired grind.

Rotate the screw clockwise to adjust the grind coarser for a faster extraction time.

Rotate the screw counter-clockwise to adjust the grind finer for a slower extraction time.

Generally, the grind is adjusted in full turn increments.



Cleaning the Sinfonia FSA

It is very important to clean the Sinfonia FSA coffee machine on a daily basis.

Please use the information given in the separately available cleaning instructions:

| | | |
|---|------------------------|--------------------|
| Daily Cleaning Instructions for Sinfonia FSA | 1Y 320786 1Y 320794 | English Spanish |
| Clean and Succeed checklist | 1Y 320831 1Y 320832 | English Spanish |