

PID

Proportional Integral Derivative

Coffee with Control

Benefiting from Fracino's extensive research and development programme, world class engineering skills and state of the art production methods, P.I.D. is a genuine marriage between style and control. The P.I.D. is a seriously stylish machine available with 2 or 3 groups, hot water outlets fitted with anti-splash nozzles and steam tubes for frothing milk.

It boasts all the power, technical qualities and reliability synonymous with Fracino products, in a stunning new look to create the ultimate bar furniture. The P.I.D. elegantly combines classic curves and retro styling with contemporary materials and close attention to detail, ensuring a truly outstanding finish.

The P.I.D. is available in a choice of gloss white, burgundy, black and stainless steel featuring an illuminated back panel. The touch pads and display are illuminated with blue led lights, enhancing the look of the front panel and balancing the illumination of the back panel which can be branded to individual requirements.



Control Features

The Fracino P.I.D. offers an array of control and diagnostic features, allowing the user to adjust and fine tune various elements 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.

- Each group has an independent boiler for optimum temperature control - settable between 80-115°C - for example, the user can set one group to 89°C and another to 92°C, whilst still maintaining the standard boiler for water and steam.
- Group Boiler Temperatures accurate to +/-1°C.
- Programmable pre-infusion times.
- Electronic hot water valve with programmable dispensing time - mixed hot water - temperature of water can be changed.
- Programmable shot volumes and built in shot timer.
- LCD display shows current group temperatures, steam boiler temperature, time, machine status /diagnostics.
- Drinks counter - user can view the number of drinks made by each group.
- Service timer - can program number of shots before service is required. When reached, a warning message appears in LCD.
- Water volume usage - can view amount of water used.
- Water filter - can program the amount of water used before filter needs replacing - a warning message appears in LCD.
- Latte and cappuccino foam consistency adjustment and programmable milk temperature.
- Can change the colour of the LCD if required. 5 colours: Dark Blue, Light Blue, Green, Red and Purple.
- Can change language of LCD - English, French, German, Italian and Spanish.

PID2



Technical Specifications

Model	Groups	Cups Per/Hour	Height (mm)	Width (mm)	Depth (mm)	Weight (kg)	Boiler Capacity	Element Rating	3 Phase Rating	Hot Water Per Hour
PID2	2	240/400	565	800	550	70	14 Litres 2 x 0.3L	6.2kw/30Amp	N/A	60/80L
PID3	3	360/600	565	1045	550	90	20 Litres 3 x 0.3L	8.5kw 230v 40amp (to order only)	11kw/16Amp per phase	100L

Key Features

- Top quality copper boiler heated by multiple looped element.
- Independent group boilers - nickel plated brass.
- Pressure controlled by a triple contact pressure switch.
- The pressure of water and steam is separately controlled by brass safety valves.
- Groups have a clearance of 110mm to allow for takeaway cups and 8oz latte glasses.
- Case, waste and cup tray are all made from stainless steel 304.
- Automatic on/off timer - the machine can be set to turn on and off at set times.
- F.A.S.T steam system (optional) which can be used at the same time as the groups.
- Manual steam valves for precise steam control at the same time as the groups. Touch button hot water dispenser.
- Dual pressure gauge showing water and steam pressure.
- Easy clean stainless steel steam tube.
- Automatic group cleaning cycle.



PID3



F6 Auto / F6 OD

Powerful Commercial Range

This powerful model range has the capability to operate continuously in venues of high demand and features either an integrated, large capacity dispenser with automatic grind operation or as an On-Demand version. The On Demand models feature a modern LED selection panel which allows the user to quickly select the chosen grind volume from up to 3 different settings plus manual override, adjust pre-set grind times and monitor the digital counter. They also feature micrometric, stepless-grind adjustment for precision control of the grind setting, an integrated filter holder support to allow hands-free operation and LED illumination at the filter holder docking station. F6 Auto available in Chrome. F6 OD available in Black, Silver and Chrome.



F6 Auto



F6 OD

Luxomatic

55dB Silent Grinders

The near silent 55dB operation ensures that they never intrude in a quiet location. Equipped with the most sophisticated sound proofing technology. The Luxomatic features touchscreen, on-demand grind operation. The smart LED keypad allows the user to programme grind time for single or double espresso shot or constant operation. Colour options available are White or Silver



Luxomatic

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Technical Specifications

Model	Height	Width	Depth	Hopper Capacity	Dispenser Capacity	7g Shot Times (sec)	Motor RPM/Watt	Grinding Blades
F6 Auto	600mm	230mm	370mm	1.4 KG	300g	N/A	1400/340w	65mm flat
F6 On Demand	550mm	194mm	308mm	1 KG	N/A	3	1400/480w	65mm flat
Luxomatic	625mm	285mm	405mm	1 KG	N/A	2.5	1300/500w	60mm flat

Under Grinder Knockout Drawer



Model	Height	Width	Depth
Under Grinder	80mm	250mm	430mm

For other grinders and knock out drawers see: Fracino Grinder Brochure.

FAST Froth System

A touch button system enabling the automatic heating of milk for cappuccino (frothed) or latte (steamed). The steam system automatically stops when the jug of milk has reached the required temperature, thereby eliminating the manual element of milk frothing. Please note: This replaces the right hand steam tube.



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The Fracino company policy is one of continuous improvement. We retain the right to change specification without prior notice.

