



## INDIVIDUAL SOLUTIONS

Franke Coffee Systems is one of the world's leading manufacturers of professional, fully automatic coffee machines. With our broad and modular range of products, we always have the perfect solution to suit individual needs and requirements when it comes to output, coffee variety, operation and size. In addition, our customers profit from our attractive financing plans.

## OUTSTANDING COFFEEMAKING EXPERTISE

Franke coffee machines stand for precision and reliability. Our product specialists invest their technical know-how and only employ materials of the highest quality. Thus, every Franke coffee machine guarantees highest coffee quality at the touch of a button as well as higher returns. Swiss made, of course.

## CLOSE TO OUR CUSTOMERS AROUND THE GLOBE

Franke Coffee Systems is represented by its own companies in Switzerland (company headquarters in Aarburg), Germany, Austria, Great Britain, Japan and in the USA. Selected sales partners represent us around the world. This global network makes us the ideal partner for international customers and large-scale projects. It also enables us to cater directly to the local needs of our customers, worldwide.

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TOP PERFORMANCE  
IN EVERY CLASS



# FRANKE COFFEE SYSTEMS

Product overview





Franke Coffee Systems produces powerful, innovative coffee machines in Swiss quality. We support our customers with tailored system solutions and service concepts that excel in the art of excellent coffee making – entirely in accordance with our philosophy of not producing something average for everyone, but creating something above average for special customer segments.

Our first-class products feature a timeless design – straightforward, functional, precise and emphasizing on indulgence. Franke coffee machines stand for a special coffee experience, close customer relationships, innovative power and perfection in the cup.

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## FLAIR

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The charming professional for small-scale catering



The Flair is a firm favorite in bakeries, coffee shops, takeaways and offices. So if you are looking to offer a full range of classical coffee specialities for a daily output of up to 100 cups, then the Franke Flair is the one for you.

### Hourly capacity

Ristretto	120
Espresso	120
Coffee	120
Milk coffee	120
Cappuccino	120
Latte Macchiato	60
Hot water	15 l
Hot milk	60

(Number of cups per hour – dependent on drink size and setting)

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## PURA

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The new simplicity in coffeemaking



This all-in-one solution is the best choice for professionals – ideal for restaurants, catering, takeaways and bakeries, as well as offices - with a maximum daily requirement of 150 cups. The Franke Pura is available in two different versions: the Pura fresco with fresh milk and the Pura pronto with milk powder. Franke offers the right solution for any requirement.

### Hourly capacity

#### Pura fresco & Pura pronto

Ristretto	120
Espresso	120
Coffee	120
Milk coffee	120
Cappuccino	120
Latte Macchiato	80
Hot water	20 l
Hot milk	80
Cold milk	120
Chococcino	80
Chocolate (instant)	80

(Number of cups per hour – dependent on drink size and setting)

# EVOLUTION

Sophisticated coffee expertise

Only 32 cm wide and yet so powerful: The Evolution has a daily output of up to 250 cups and dispenses up to 20 different coffee/milk specialities at the touch of a button. Whether as Basic or Top model, the Franke Evolution offers best coffee enjoyment.



### Hourly capacity

#### Evolution Basic

Ristretto	180
Espresso	180
Coffee	120
Milk coffee	120
Cappuccino	120
Latte Macchiato	120
Hot water	20 l
Hot milk	120
Cold milk	150

### Hourly capacity

#### Evolution Top

Ristretto	240
Espresso	240
Coffee	180
Milk coffee	150
Cappuccino	150
Latte Macchiato	120
Hot water	25 l
Hot milk	120
Cold milk	150

(Number of cups per hour – dependent on drink size and setting)

# EVOLUTION PLUS

Even more choice at the touch of a button

The Evolution Plus enables you to easily extend the range of coffee specialities you offer, leaving no desires unfulfilled. It is a powerful machine with an attractive, ergonomic control panel and a width of only 32 cm. With a daily output of 250 cups, the Evolution Plus is your perfect partner in modern restaurants and bars or in hotels.



### Hourly capacity

Ristretto	240
Espresso	240
Coffee	180
Milk coffee	150
Cappuccino	150
Latte Macchiato	120
Hot water	25 l
Hot milk	120
Cold milk	150
Chococcino	120
Chocolate (instant)	150

(Number of cups per hour – dependent on drink size and setting)

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## EVOLUTION PLUS FOAM MASTER

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Discover milk all over again

The Evolution Plus with its new Foam Master milk system sets new standards in milk processing. For each individual beverage, the Foam Master offers perfectly matched milk foam with different foam consistencies. At the touch of a button, milk foam is produced fully automatically to create an enjoyable coffee beverage.

Pamper your customers with an unforgettable milk foam experience.



### Hourly capacity

Ristretto	240
Espresso	240
Coffee	180
Milk coffee	150
Cappuccino	150
Latte Macchiato	120
Hot water	25 l
Hot milk	150
Cold milk	180
Chococcino	120
Chocolate (instant)	150

(Number of cups per hour – dependent on drink size and setting)

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## SPECTRA S

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Maximum choice for your catering

As the very core of Spectra's modular range, the Spectra S offers the whole range of milk and coffee variations. It handles up to three different types of coffee as well as fresh milk, powdered milk and chocolate powder. With the Spectra S every hotel, restaurant and mass catering facility shines with sheer coffee excellence.



### Hourly capacity

Ristretto	250
Espresso	250
Coffee	200
Milk coffee	180
Cappuccino	180
Latte Macchiato	120
Hot water	30 l
Hot milk	120
Cold milk	150
Chococcino	120
Chocolate (instant)	150

(Number of cups per hour – dependent on drink size and setting)



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## SPECTRA FOAM MASTER

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The fastest way to perfect milk foam – cold and hot

The Spectra Foam Master is a revolution in milk preparation. With cold and hot milk foam, coffee and chocolate specialities and syrup, a countless number of trendy coffee creations can be simply prepared at the touch of a button. Cold-hot mixed beverages, refined with flavor, become sweet temptations. Yet despite this enormous diversity, the Spectra Foam Master has stayed true its core – it still brews a perfect cup of Espresso!



### Hourly capacity

Ristretto	250
Espresso	250
Coffee	200
Milk coffee	180
Cappuccino	180
Latte Macchiato	120
Hot water	30 l
Hot milk	150
Cold milk	200
Cold milk foam	200
Chococcino	120
Chocolate (instant)	150

(Number of cups per hour – dependent on drink size and setting)

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## SPECTRA X

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The number one for brewed coffee

At 30 cm width, the Spectra X is among the most compact high-output coffee brewers on the market. It combines the proven method of making coffee with new high-output brewer technologies such as dry instead of wet coffee-grounds discharge and, as an option, the processing of whole beans instead of ground coffee. The Franke Spectra X is ideal for the breakfast buffet or as a self-service station in company catering facilities or rest stops.



### Hourly capacity

Brewed coffee	300
Hot water	150

(Number of cups per hour – dependent on drink size and setting)

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## SPECTRA I

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The instant unit for creative, trendsetting catering

The Spectra I is a classic chocolate dispenser and practical vending station in one. It prepares three different powder products such as powdered milk, chocolate powder and instant coffee. The Franke Spectra I ideally complements the Spectra S or Spectra X.



### Hourly capacity

Hot water	30 l
Instant products	150

(Number of cups per hour – dependent on drink size and setting)

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## SINFONIA

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Peak performance in high output catering

With daily outputs of 300 to over 500 cups, the Sinfonia is a genuine guarantee of success. Even at peak times the Sinfonia operates quickly and with a consistently high standard of quality. At the touch of a button, it handles the entire array of specialities, from Latte Macchiato to jugs of hot coffee. Ideal whenever large numbers of guests look forward to top-quality coffee, quickly.



### Hourly capacity

Ristretto	300
Espresso	300
Coffee	240
Milk coffee	220
Cappuccino	220
Latte Macchiato	120
Hot water	55 l
Hot milk	120
Cold milk	150

(Number of cups per hour – dependent on drink size and setting)

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## OUR 5 STRATEGIC AREAS OF PRODUCT DEVELOPMENT

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Our focus in product development is innovative system solutions. We concentrate on coffee machines that unify functionality, simple handling and efficiency. The Franke Coffee Systems feature icons visually highlight our commitment to applying our expertise in the interest of our customers' success.



### TOUCH+GO CONTROL

Franke Touch+Go Control stands for the control panel that makes our coffee machines simple and intuitive to operate. We value self-explanatory procedures in products that are used on a daily basis. It is our goal to minimize the number of operating steps while meeting the growing demand for diverse product options at the same time.



### MILK+FOAM SYSTEM

The Franke Milk+Foam System lets you experience the art of fully automatic milk preparation. It is used wherever perfectly prepared milk variations are of the essence. The selection of different milk variations and milk foam consistencies for each individual product creates beverage configurations that lead to entirely new recipes.



### TWIST+TASTE TECHNOLOGY

Thanks to the Twist+Taste technology, the diversity of beverage variations is almost limitless. It arises from the perfect interaction of the chocolate powder and/or syrup options with the Milk+Foam systems. With these systems, the development of new recipes knows no bounds.



### CLEAN+CLEVER SYSTEM

The Clean+Clever System is based on an intelligent cleaning concept that ensures compliance with stringent hygienic standards. The user-friendly operating steps of our innovative cleaning processes range from the use of materials that require little cleaning to automation that eases and simplifies machine operation.



### GREEN+GENTLE CONCEPT

Franke Coffee Systems is particularly mindful of using resources sparingly. The Green+Gentle Concept epitomizes our continual efforts aimed at responsible and sustainable action and is a key aspect of our innovations. We combine ecological and economic aspects – resulting from our commitment to efficient production processes, sustainable materials management and the provision of energy-optimized product solutions. It is a promise we make today – for the generations of tomorrow!



Franke Coffee Competence Center. Aarburg, Switzerland

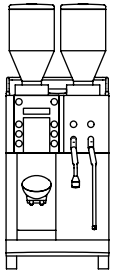
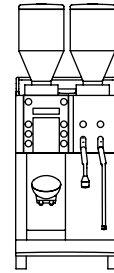
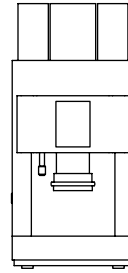
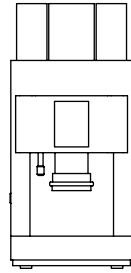
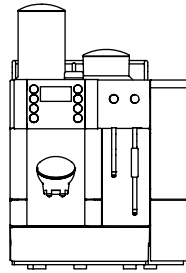
**FLAIR**

**PURA  
FRESCO**

**PURA  
PRONTO**

**EVOLUTION  
BASIC**

**EVOLUTION  
TOP**



2nd grinder	✓	✓	✓	+	+
3rd grinder					
Powder dosing unit					
Double powder dosing unit		✓	✓		
Hot water dispenser	✓	✓	✓	✓	✓
Steam dispenser	✓			+	+
Autosteam				+	+
Autosteam Pro				+	+
Grounds discharge	+	+	+	+	+
Lockable container	+	+	+	+	+
Cup recognition				+	+
Cup positioning guide				+	+
Special outlet for jug					+
Casing color as per RAL				+	+

**MILK STORAGE**

Cooling box	+	+			
Refrigeration unit KE200 (5 liters)		+		+	+
Refrigeration unit KE225 (6 liters)				+	+
Refrigeration unit KE320 (10 liters)				+	+
Refrigeration unit KE300 (10 liters)					
Base refrigeration unit UKE (5 liters)				+	+
Chill & Cup combination Refrigeration unit with cup warmer (5 liters)		+		+	+
Refrigeration unit, undercounter UT320 (10 liters)				+	+
2nd milk type					

**ADD-ON UNITS**

Chocolate dispenser	+			+	+
Cup warmer	+	+	+	+	+
Flavour Station					

✓ Standard    + Optional    1) Instead of 3rd grinder    2) Coffee grounds dosing unit

EVOLUTION PLUS

EVOLUTION PLUS FOAM MASTER

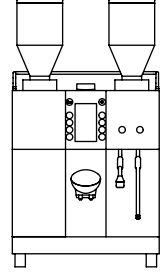
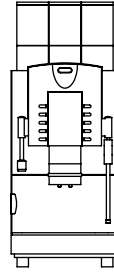
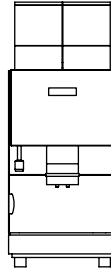
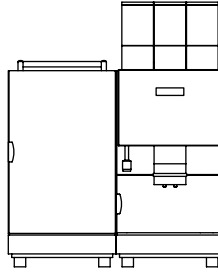
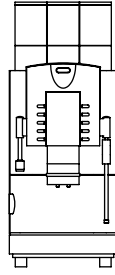
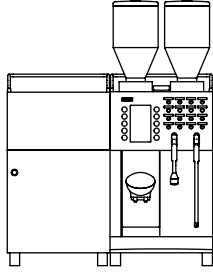
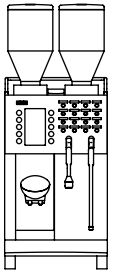
SPECTRA S

SPECTRA FOAM MASTER

SPECTRA X

SPECTRA I

SINFONIA



EVOLUTION PLUS	EVOLUTION PLUS FOAM MASTER	SPECTRA S	SPECTRA FOAM MASTER	SPECTRA X	SPECTRA I	SINFONIA
+	+	+	+			+
		+	+			+
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