Product overview



MAKE IT



Turning passion into innovation

Real passion and 100% Swiss heritage: Everything that goes into a Franke coffee machine. Our development process involves learning from restaurant operators, getting a feel for coffee roasters' and coffee lovers' needs and continuously working to improve our products.

With our wide 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.

Close to our customers all over the world

Franke Coffee Systems is represented by its own companies in Switzerland (company headquarters in Aarburg), Germany, Great Britain and the USA. Selected sales partners represent us around the world. This global network allows us to be aware of our customers' local needs, no matter where they are in the world, and to offer them the best possible service. This makes us the ideal partner for individual gastronomers as well as national and international chain customers.

A200 Enjoyment is when everything fits perfectly

The A200 is the professional machine for smaller capacity requirements. An easy-to-use touch screen offers up to 36 beverages. The machine guides operators through the cleaning process exceptionally clearly and efficiently, allowing even inexperienced users to work with the A200. Two ceramic grinders operate incredibly precisely to produce wonderful coffee.

Fully automatic cleaning concept (CleanMaster)



The optional FoamMaster[™] produces the same quality milk foam as a barista would make.

Capacity*	Single	Parallel	
Espresso	102	148	
Cappuccino	94	158	
Coffee	69	85	
Hot water	9	99	

*Cups per hour as per DIN 18873

A400 Let's go premium everywhere

With the A400, Franke provides the premium technology used in its professional coffee machines in a new class – therefore bringing the highest coffee shop standards into small businesses as well. The interactive touch screen is ideal for both self-service and non-self-service scenarios. The practical steam spout enables you to foam milk manually; alternatively, the optional FoamMaster[™] technology automatically prepares hot and cold foam in the perfect consistency. The fully automatic cleaning system guarantees reliable operation and hygiene, as well as making everyday use significantly easier. Thanks to its modular, flexible design, the A400 is a secure, long-term investment – the right solution to any challenge.

Capacity*	Single	Parallel	
Espresso	140	186	
Cappuccino	93	156	
Coffee	92	112	
Hot water	11	116	

A600 All you need for the perfect coffee

The A600 is setting new standards in the medium capacity range. The crystal-clear touch screen has three customizable user interfaces that provide an ideal basis for users to interact with the machine. The LED light concept is not just a stylish addition to the central display – it also conveys warning and user messages. In essence, the machine has been designed with pure efficiency and perfection in mind. Its practical bean hopper, precision grinder with ceramic disks and choice of three different brewing units mean that this machine



provides everything you need for the perfect coffee. When combined with the FoamMaster[™], Flavor Station and optional cup warmer, the A600 is the ideal solution for beverage provision.

Capacity*	Single	Parallel	
Espresso	150	194	
Cappuccino	98	160	
Coffee	100	121	
Hot water	16	164	

*Cups per hour as per DIN 18873

Precision grinder with durable ceramic grinding disks



A800 **Boundless inspiration**

When it comes to capacity, the A800 is in a class of its own: It offers the entire range of individual beverage creations and can handle even the biggest rush with skill.

Its professional three-boiler system makes it possible to produce a coffee while pouring hot water for tea and generating steam simultaneously. Additionally, as it features an integrated FoamMaster™ as standard, it provides both hot and cold foam in the perfect consistency. An easy-to-use 10.4-inch color touch screen offers you a number of configuration options.

Capacity*	Single	Parallel
Espresso	160	238
Cappuccino	149	180
Coffee	109	141
Hot water	16	4

1-3 precision grinders

10.4-inch user-friendly touch screen with long-lasting with numerous configuration ceramic grinding disks options and intuitive operation Patented brewing unit, Automatic removable from EasyClean the front cleaning system Automatic height-adjustable combined outlet FoamMaster[™] module integrated as standard Flavor Station: for perfect foam, every time 3 separate Available in the high-performance Up to three flavors following colors:

boilers

A1000 A new level of indulgence

The A1000 was designed to provide your guests with a moment of perfect enjoyment each day. It belongs to the top performance class and can make a coffee to suit any preferences, every time. The pioneering iQFlow[™] revolutionizes the traditional espresso concept - it is the only technology on the market that monitors the extraction time, and thereby the taste profile, in real time. The professional three-boiler system means that it can produce coffee, hot water for tea and steam simultaneously. You also receive the Franke FoamMaster™ module as standard, for perfect foam at the touch of a



button. The machine's attractive operating panel comprises a 10.4-inch color touch screen that offers unparalleled configuration options, for instance with video and audio.

Capacity*	Single	Parallel	
Espresso	160	238	
Cappuccino	156	224	
Coffee	109	141	
Hot water	10	164	

*Cups per hour as per DIN 18873

high-performance boilers

Add-on units Total flexibility

Created to meet your needs.







SU05 refrigeration unit (5 I) The elegant solution

- Refrigerator in product design (5 I), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Empty message via the display

SU12 refrigeration unit (12 I) The impressive solution

- Refrigerator in product design
- (12 I), lockable - Perfect hygiene: Intelligent
- milk hose coupling for contactless filling - Empty message via the
- display

SU12 Twin refrigeration unit (12 I)

- The impressive solution
- Refrigerator in product design (12 I), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Empty message via the display





KE200 The compact solution

- Refrigerator (4 I), lockable
- Suitable for small to medium capacity needs
- Manual cleaning

Chill & Cup The space-saving solution

- Refrigerator (5 l), lockable, combined with two heatable cup shelves (80 cups)
- Suitable for small to medium capacity needs



Base refrigeration unit (UC05) The space-saving genius

- Refrigerator (5 l), lockable
- Suitable as machine base (use in quick serve restaurants or convenience stores)
- Suitable for medium capacity needs where counter space is limited

Add-on units Total flexibility

Created to meet your needs.



Flavor Station The enjoyment wizard

- Dosing station with three or six flavor syrups, automatic dosing, lockable
- Can also be equipped with spirits - Optional: Upper shelf as heatable
- cup storage (can be switched on/off)



Payment system The money-spinner

- Can be used for various payment systems, e.g. with coins, cards
- Perfectly suited for public/private vending

Casing version as

- Add-on-unit
- Compact payment casing



Cup warmer The practical addition

- In a modern A-Line design
- Preheats/provides around 120 cups, glasses and saucers
- Four heatable storage areas made of brushed stainless steel
- Built-in thermostat for consistent temperatures



UT refrigeration unit (12 I)

The impressive solution

- Refrigerator in product design (12 I), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Empty message via the display
- Assembly possible under the counter, directly below the coffee machine

UT Twin refrigeration unit (12 I) The impressive solution

- lockable - Perfect hygiene: Intelligent
- milk hose coupling for contactless filling
- Assembly possible under the
- machine



- Refrigerator in product design,

- Empty message via the display
- counter, directly below the coffee

Flavor Station The enjoyment wizard

- Dosing station with three or six flavor syrups, automatic dosing, lockable
- Can also be equipped with spirits
- Space-saving
- Simplified handling of bottles

S700 Innovation becomes an invitation

The S700 combines the best of two coffee worlds: The intelligent technology from our fully automatic A-Line and the creative capacity of a two-step machine. We call it a semi automatic coffee machine.

The S700 is not just an outstanding coffee machine; it is a modern tool designed for baristas that allows them to show off the full scope of their professional abilities, artisan skill and creative talent.

3-boiler system for unlimited steam and

milk foam

2 grinders for a

Spectra X-XL The powerhouse for brewed coffee

The Spectra X-XL is a compact, yet powerful fully automatic coffee machine especially designed for preparing large volumes of brewed coffee. It is perfect for breakfast areas, as a self-service station at roadside rest stops or in corporate cafeterias.

> with 3 kilogram capacity and fill level monitoring

High-performance 8-liter capacity

Fully automatic cleaning program





8-inch user-friendly touch screen with incredibly simple operating concept and attractive product presentation

iQFlow™ - the unique Franke technology that revolutionizes the traditional espresso extraction concept



for professionals: With Autosteam or Autosteam Pro

In other words, wherever large volumes of premium quality coffee are needed in next to no time. With a 4-litre brewing vessel and 4-litre storage vessel, it ensures that 8 liters of brewed coffee are available at peak times.

Practical coffee powder container

For consistent coffee quality in every cup

iQFlow[™] is a unique technology from Franke that revolutionizes the traditional espresso extraction concept.

Get even more flavor out of your beans

The intelligent extraction process ensures constant pressure distribution throughout the entire extraction process over the entire extraction time. It ensures that you get the most flavor out of your beans – for a coffee taste that makes all the difference.

Create your own unique taste profile

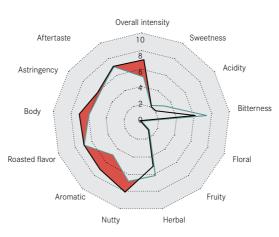
iQFlow[™] opens up a new dimension of taste profiles as it offers more variety when creating individual taste profiles – with the same coffee beans and the same degree of grind.

Consistently outstanding quality in every cup

With iQFlow[™], you can enjoy fixed shot times in real time and absolutely consistent coffee quality

in every cup, every day, in every location. iQFlow™ monitors and controls the extraction flow during the brewing process in real time.

Learn more at: iqflow.franke.com



Top-level customer experience Improve sales through

intuition and personalization

At Franke, we don't just focus on design – user-friendliness is also a priority of ours: For your service staff, in non-self-service areas or for self-service customers.



iQCircle

Discover new coffee experiences with us



Coffee culture is thriving all around the world – and coffee lovers' expectations are growing, too. In order to successfully meet these demands and to stay one step ahead of the competition in your area, you need to ensure that you are filling your customers' cups with coffee meeting consistently high in-cup-quality, tailoring your range to your customers' taste and continuously improving your customers' experience. We help you to overcome these challenges by ensuring that you have access to current research results but primarily inviting you to workshops and seminars to share our knowledge.

Events

Take part in our workshops and seminars to learn how you can make your coffee program even more profitable and customer-oriented, as well as enhancing your knowledge of coffee.

Research

Together with world leading institutes, scientists, engineers and experts from all branches of the industry, we challenge the status quo of what we think we know – and share the results with you.

Learn more at: iqcircle.franke.com.

Our touch operator panels offer an intuitive selection of beverages, attractive personalization options, fast order fulfilment and striking advertisement placements. Together with our Digital Services, you also benefit from total flexibility and the ability to control your beverage menus remotely.

User-friendly

Give your service staff and customers a gift: The displays, measuring up to 10.4 inches, are as easy to operate as a tablet. Beverages can be selected quickly and easily by choosing from the images of beverages.

Multimedia

Draw attention to your most delicious drinks and advertise products to go with them at your point of sale. With images, videos or music – make your advertisements eye-catching using the large display.

Tailor-made

Inspire your customers with personalized drinks and increase profits in your self-service areas at the same time. The incredibly simple user guidance enables your customers to order a grande cappuccino with an extra shot of espresso and strawberry flavoring themselves – giving your customers whatever they want and boosting your profits through upselling.

Productive

Speed up your coffee production and reduce queueing times. Your service staff can produce two beverages at the same time at the touch of a button, as well as entering additional orders.

Innovative

Surprise your customers with promotions and unique payment options. With Franke Digital Services, you can control your drinks menu remotely and generate QR codes for payment via a smartphone.

Digital Services Take control of your coffee

Raise coffee quality. Improve profits. Enhance experience. Connect your fleet with Franke Digital Services and take control of your coffee business.



Monitor

Get a clear view of your coffee machine fleet with key information on commercial and operational performance, such as drink sales, coffee program promotions, health status, cleaning discipline and stock levels. Whether in our user-friendly dashboards or sent directly to you, this information is available any time, any place.

Manage

Steer your coffee machine fleet remotely and operate faster and more cost-effectively. With two-way telemetry you will have the ability to change drink recipes and run promotions without the need for site visits.

Make way for added value e.g. mobile payment

Offer a consistent coffee experience with payment solutions via smartphone and secure regular customers by implementing loyalty programs. Our open, scalable architecture allows for a number of options - a secure interface is all you need to connect our cloud to yours.

Every cup counts - invest now!

Franke Digital Services can make a major difference to your coffee business or program.

Learn more at: digitalservices.franke.com

Service

Customer service

Comprehensive range of services minimizes operating costs and optimizes your coffee machines' performance.



From the day your coffee machines are produced and delivered, our customer service team are by your side to provide advice and support whenever you need it. In our in-house training center, we provide training for technicians and service staff according to clearly defined standards and processes so that you can always rest assured that a specialist will be performing maintenance on your machine.

Holistic customer service

Our customer service staff look after all critical elements for you before you put your machine into use - from planning the installation and coordinating logistics to setting the recipes for your individual coffee- and milk-based drinks.

Authorized service partners worldwide

Our service doesn't stop at installation. We will be by your side as a partner over the entire lifecycle of your machine. We provide this service guarantee in cooperation with our authorized service partners across the globe in over 80 countries.

Comprehensive range of services

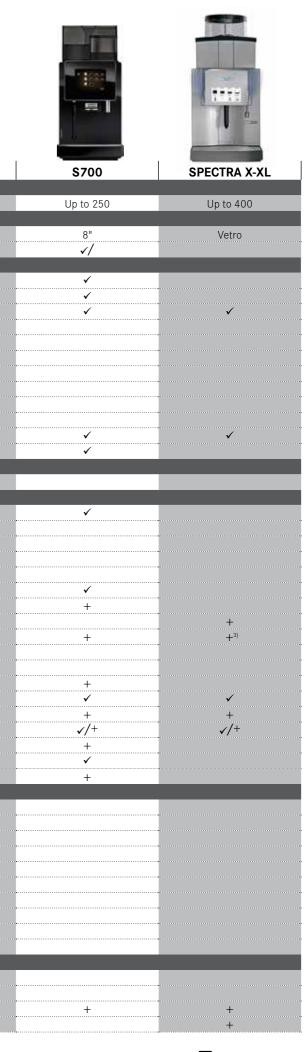
Regular maintenance of wear components enables us to guarantee that your coffee machine will continue to operate reliably.

- With service contracts that include maintenance, we allow you to plan and monitor costs in the long-term.
- You can rely on the continuous availability of our cleaning agents and tablets by taking out a subscription, as well as benefiting from the associated cost advantages.
- Thanks to technical consultation from our call center staff, we can provide the solution to your problem smoothly and in no time, in the very rare event of a failure.
- Maximize the flavor of your drinks and prevent damage through the use of a water filter designed specifically for your water connection.

Find your respective service partner on: coffee.franke.com

CAPACITY MS FM NM MS FM V	FM Jp to 300 10.4" √/√ ✓ ✓ + ✓ ✓ ✓	
USER INTERFACE U	10.4" ✓/✓	
Operator panel (U) 4.7" 4.7" 8" <	√/√	
Video/audio V <th< th=""><td></td></th<>		
Ristretto/Espresso ·		
Coffee · · <th t<="" th="" ·<=""><td></td></th>	<td></td>	
Brewed coffee ✓ <	✓ ✓ + ✓ ✓	
Hot chocolate/Chococcion++	✓ + ✓ ✓	
Warm milk \checkmark <td>+</td>	+	
Cold milk Hot milk foam \checkmark	✓ ✓	
Solution \checkmark		
Boot Max read \checkmark	V	
Hot water \checkmark <td>√</td>	√	
Steam \checkmark $+$ <th< th=""><td>+</td></th<>	+	
CLEANING SYSTEMEasy Clean/CleanMasterCMECCMECCMECCMECCMECOPTIONS2nd grinder3rd grinder3rd grinder9 downer dosing unitPowder dosing unit9 downer downe	◆ +	
OPTIONS2nd grinder \checkmark $+$ <		
2nd grinder \checkmark \checkmark $+$ </th <td>СМ</td>	СМ	
Ziti ginderIII <th< th=""><td>+</td></th<>	+	
Powder dosing unit+++<	+	
Steam (S1) +	+	
Autosteam (S2) +	+1)	
Autosteam Pro (S3) + + + + Coffee pot dispensing spout + + + + + Coffee grounds ejector + + + + + + Cup detector + + + + + + +	+	
Coffee pot dispensing spout +<	+	
Cup detector + <t< th=""><td>+5)</td></t<>	+5)	
	+	
	+	
External water tank + + + + + + + + + + + +	+	
Permanent water supply connection + + + + + + ✓ ✓ ✓ ✓ ✓	✓	
Lockable bean hopper +	+	
Raised feed (40/100 mm) $\checkmark/+$	√/+ +	
iQFlow + + + + + + +	· ✓	
First Shot + + + + + + + + + +	+	
MILK REFRIGERATION UNIT		
Refrigeration unit KE200 (4 I) + + + + Refrigeration unit SU5 EC (5 I)/UT5 EC (5 I) +/ +/ +/+ +/+		
Refrigeration unit SU5 CM (5 I)		
Refrigeration unit SU12 EC (12 I)/UT12 EC (12 I) +/ +/+ +/+		
Refrigeration unit SU12 CM (12 I)/UT12 CM (12 I)	√/√	
Refrigeration unit SU12 EC (12 I)/UT12 EC (12 I) Twin +/+ +/+ Refrigeration unit SU12 CM (12 I)/UT12 CM (12 I) Twin +/+ +/+	$\sqrt{1}$	
Chill & Cup EC + + + +		
UC EC + + + +		
2nd milk type (SU12/UT12) + + +		
ADD-ON UNITS Flavor Station FS3 + + + + +	+	
Flavor Station FS6	+	
Cup warmer +	++++	
Payment system +	+ + + +	

18





Franke Kaffeemaschinen AG Franke-Strasse 9 4663 Aarburg Switzerland Tel. +41 (0) 62 7873131 www.franke.com

Franke Coffee Systems GmbH Franke Strasse 1 97947 Grünsfeld Germany Tel. +49 (0) 9346 9278 0 Fax +49 (0) 9346 9278 100 www.franke.de Franke Coffee Systems UK Limited 6A Handley Page Way, Old Parkbury Lane, Colney Street, St Albans, Hertfordshire, AL2 2DQ England Tel. +44 (0) 1923 635700 Fax +44 (0) 1923 635701 www.franke.com Franke Coffee Systems Americas 800 Aviation Parkway Smyrna, TN 37167 USA Tel. +1 (0) 615 462 4265 Fax +1 (0) 615 462 4400 www.franke.com



