# <image>

when great coffee makes happier customers.

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MAKE IT WONDERFUL

Product overview

# IT'S ALL ABOUT THE MOMENT

At Franke, we think coffee is about more than beans and machines.

It's about the moment you create an amazing coffee experience for your store's customer community. Or the moment you can confidently serve a group of customers who want a morning coffee before going to work. It's also about the moment your staff can move on to take the next order while your machine prepares the perfect cup of coffee for another customer. It's about the moment when your customers stop by for coffee and leave with more. It's about the moment you expand your coffee service business to new locations while still maintaining that same high-level in-cup quality. And, it's about the moment first-time customers can prepare their own perfect cup of coffee.

We have the experience and knowledge to help you achieve these moments, no matter the scale of your ambitions. Because, whatever business you are in, we know it's about more than coffee.

> It's all about the moment. We can help you make it wonderful.

# KEY FEATURES TO SUPPORT YOUR BUSINESS

### MAKE CLEANING EASY

Q

Franke's industry-leading automatic cleaning systems let your employees focus on other tasks, safe in the knowledge the coffee machine is operating within the strictest hygiene standards. Because a machine that is easy to care for and clean leads to more uptime – and lower follow-up costs.

Q

### A FLEXIBLE SOLUTION

Depending on your business needs, including the individual requirements of each location, our machines can be configurated thanks to the wide range of additional specifications and add-ons we offer. Making sure your customers have a special coffee experience no matter which of your stores they visit. So whether you need a fridge, cup warmer or accounting system – or even a smaller entry-level machine – we've got you covered.

### **BEST-IN-CLASS USER INTERFACES AND SCREENS** User-friendly touch screens let employees and customers easily find their drink of choice – or create customized beverages – leading to higher productivity and shorter queues.

### MEETING SPECIFIC MILK AND FOAM PREFERENCES

The cooling unit lets you include various types of milk or milk alternatives. Add to that, the fully automatic FoamMaster<sup>™</sup> milk preparation system, and you have unlimited and programmable foam consistency choices – either hot or cold – for creating the perfect drink for every individual preference

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### SWISS-MADE QUALITY

FRANKE

Top quality, great reliability, and the highest technological standards: it's what our Swiss-made coffee solutions stand for, guaranteeing you the greatest return on your investment.

### DESIGNS THAT MATCH YOUR INTERIOR

We only use the best materials in our Swiss designs, resulting in coffee machines that are as much a treat to look at as they are to use - and which can blend perfectly into your shop design or act as an inviting

### CREATING THE HIGHEST LEVEL OF IN-CUP QUALITY

iQFlow<sup>™</sup> is a groundbreaking innovation that provides unrivaled in-cup quality. It extracts more flavor throughout the entire extraction process than any other traditional espresso extraction system and ensures consistently high in-cup quality no matter how much pressure you are under.

### OFFERING MORE VARIETY

With Franke's unique Flavor Station, you can offer customers up to six different flavors – all of which come with the same level of quality and consistency thanks to our automatic dosing system.

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# A300 **BIG IMPACT, SMALL FOOTPRINT**

Looking for a professional coffee machine to fit in small spaces? You've found it. With its intuitive, easy-to-use touch screen and consistent in-cup quality, our A300 provides a premium coffee experience in the most compact format. So, whether you're serving customers in a bakery, a small restaurant or employees in an office, this model has you covered. And there's more - you can always rely on the A300 to produce an excellent cup of coffee for both served and self-service options.



# A400 **PREMIUM EVERYWHERE**

Whether you're serving coffee in a specialty coffee shop, a hotel or a restaurant, the A400 can handle every situation with ease. This compact but premium coffee machine comes with an automatic cleaning system and unique interactive touch screen which can be configured to your needs, making it easy to operate for everyone who uses it. And with options like our FoamMaster<sup>™</sup> allowing you to prepare the perfect hot or cold foam, you can create a wide range of drinks that go above and beyond expectations.





# A600 **CROWD PLEASER FOR PERFECT COFFEE**

Be it thirsty customers pouring into a café or hotel guests who prefer making their own coffee, the A600 can handle large groups of customers while producing a wide variety of premium drinks. And with optional features like iQFlow<sup>™</sup> and FoamMaster<sup>™</sup> – not to mention our easy-to-use interactive touch screen - baristas and customers alike can make any coffee they wish: with a machine that knows how to get the most out of its coffee beans. Opt to include the fully automatic cleaning system, and you can be sure your A600 meets the strictest hygiene standards - giving you more time to focus on providing the best customer service possible.



# **A800** LIMITLESS PERFORMANCE

Hundreds of different coffee orders, each and every one



# A1000 **A NEW LEVEL OF INDULGENCE**

Think of a coffee, any coffee, and the A1000 delivers. Integrated features like FoamMaster<sup>™</sup> and iQFlow<sup>™</sup> create endless possibilities. And with the optional Flavor Station you even have six flavors to choose from. The large, intuitive touch screen can be configured to your expectations, guaranteeing full flexibility and making the A1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver each day. On the operational side of things, the integrated and fully automatic CleanMaster means your machine is guaranteed to meet the strictest hygiene standards, while our ourstanding design allows the A1000 to blend perfectly with your surroundings or act as an inviting focal point.

> Up to two milk types with two parallel cooling circuits

FoamMaster™: for milk

foam the way a barista would make it



CleanMaster fully automatic cleaning

process meets highest hygiene standards

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3 separate

boilers

# IT'S ALL ABOUT MOMENT when the coffee completes the perfect stay.

# ADD-ON UNITS TOTAL FLEXIBILITY



### KE200

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



### SU05 (5 I)

- Refrigerator in product design (5 I), lockable
  Perfect hygiene: Intelligent milk hose coupling for contact-
- less filling - Message appears on display
- when refill required

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

Chill & Cup

needs

### SU12 (12 I)

- Refrigerator in product design (12 l), lockable
   Perfect hygiene: Intelligent milk hose coupling for
- contactless filling
  Message appears on display when refill required



### UT cooling unit (12 l)

- Refrigerator in product design (12 l), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Message appears on display when refill required
  Assembly possible under the
- counter, directly below the coffee machine



### Flavor Station

 Dosing station for three or six flavor syrups, automatic dosing, lockable
 Can also be stocked with spirits



### SU12 Twin (12 I)

- One fridge serves two coffee machines with milk
- Refrigerator in product design (12 l), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Message appears on display when refill required



### UT Twin cooling unit (12 I)

- Refrigerator in product design (12 l), lockable
- Perfect hygiene: Intelligent milk hose coupling for contactless filling
- Message appears on display when refill required
- Assembly possible under the counter, directly below the coffee machine



### Cup warmer

- In the modern, A-series design
- Preheating for up to 120 cups,glasses and saucers
- Four heatable storage shelves made of brushed stainless steel
- Built-in thermostat for consistent temperatures

### Base cooling unit (UC05)

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



### **UT Flavor Station**

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

### Accounting system

- Can be used for various accounting systems, e.g. coins, cards
- Perfectly suited for public/ private vending
- Casing version as add-onunit
- Accounting housing compact

# **SB1200 MAXIMUM CHOICE. MAXIMUM** FLEXIBILITY. MINIMUM EFFORT.

With our game-changing and versatile Specialty Beverage Station, it's all about the moment when leading technology helps you take customer satisfaction to a whole new level. Unique to Franke, our SB1200 offers maximum choice and modularity, fitting into any customer environment. And for even greater flexibility, the SB1200 is available as a Twin solution to double your capacity.

Featuring a vast variety of beverages - from espresso-based beverages to iced coffee, cold brew and flavored drinks the SB1200 presents an exciting opportunity to exceed customer expectations and boost your business. Our state-ofthe-art iQFlow<sup>™</sup> technology is integrated as a standard feature and the SB1200's intuitive 12.1" touch screen enables your customers to quickly and easily serve themselves delicious hot and cold beverages on demand. All this is further enhanced with the fully automatic CleanMaster cleaning system, designed to ensure optimal hygiene with minimum effort.



Two grinders for

a wider range of

coffee beans

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CLEANMASTER Fully automatic cleaning process 12.1" TOUCH SCREEN Outstanding customer experience **FOAMMASTER™** For perfect foam iQFlow™ Groundbreaking technology

The interactive 12.1" touch screen guides the customer to their choice of beverage using realistic photos of the beverages and a step-by-step selection process

> Patented brewing unit, removable from the front

Combi-dispenser system delivering all beverages, including hot water

FoamMaster™: for milk foam the way a barista would make it





# **S700** INSPIRATION FOR CREATIVITY

You want to create memorable and individualized experiences for your customers while providing the highest in-cup quality? The S700 is the answer: It merges the convenience and intelligence of a fully automatic machine with the passion and creativity of a two-step machine. With its groundbreaking iQFlow™ technology, ability to produce 160 espressos an hour, and three-boilers system to meet all your steam and foam requirements. Our S700 is here to help baristas unleash their full creative potential. So if you're looking for the best mix of human creativity, coffee competence, passion and advanced coffee machine technology, turn to the S700.

# CAPACITY<br/>up to 250 ☉ / daySPECIAL STEAM WAND<br/>With Autosteam or Autosteam ProSTEAM WAND<br/>Manual or fully automatic8" TOUCH SCREEN<br/>Incredibly simple operating conceptImage: Concept of the state of the state

# **SPECTRA X-XL** 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. In other words, this is your got-to performer wherever large volumes of premium quality coffee are needed in next to no time. With a 4-liter brewing vessel and 4-liter storage vessel, it ensures that 8 liters of brewed coffee are available at peak times.



Practical coffee powder container with 3 kilogram capacity and fill level monitoring





# **ICED COFFEE MODULE INCREASE CHOICE AND EXPAND OPPORTUNITIES**

It's all about the moment when more choice for customers enhances your business opportunities. Franke's new Iced Coffee Module expands the range of high in-cup quality beverages for seasonal offerings with deliciously refreshing, freshly brewed iced coffee. Served on its own or combined with milk, milk foam or syrups, your customers will enjoy the taste of full-flavor, freshly brewed, hot coffee, chilled just before it is dispensed into the cup. That's coffee competence at its very best! And, to make life easier for you, the module is cleaned automatically as part of the coffee machine's cleaning process.

Module

CLEANING

Iced Coffee Module is cleaned automatically

### EXPANDED CHOICE OF BEVERAGES



ICED COFFEE MODULE

Available for our A600, A800, A1000, S700 and SB1200

# Consistent high quality iced coffee with iQFlow<sup>™</sup> The Iced Coffee Module is positioned here instead of A whole range of the powder dosing unit new beverages can be prepared and dispensed with the new Iced Coffee PRANIE

# **CLEAR CHOICES CREATING A DIRECT AND ENGAGING SELECTION PROCESS**

Vivid displays, customized menus, and an easy, intuitive user interface encourage inspired choices. It's all intrinsic to Franke coffee machines and great coffee moments.



Our touch screen operator panels offer an intuitive selection of beverages, attractive personalization options, fast order fulfillment and striking advertisement placement options. Used together with our Franke Digital Services, you also benefit from enhanced flexibility, improved productivity insights, and the ability to control your beverage menus remotely.

### USER-FRIENDLY

Give your service staff and customers a gift: The intuitive from 8" up to 12.1" touch screen makes beverage selection quick and easy for both served and self-service options.

### MULTIMEDIA

Draw attention to your most delicious drinks and advertize products to go at your point of sale. Images, videos and music - our displays let your advertisements shine.

### TAILOR-MADE

Inspire your customers with beverage customization options and increase profability in your self-service areas. The incredibly simple user guidance enables your customers to order a grande cappuccino with an extra shot of espresso plus strawberry flavoring, all by themselves. You give your customers the drink they want and boost your profits through upselling, all at the same time.

### 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 enter additional orders.

### INNOVATIVE

Surprise your customers with promotions and unique payment options. With Franke Digital Services, you can control your drinks menu remotely, generate QR codes, and enable your preferred payment method.

# DIGITAL SERVICES YOUR COFFEE MACHINE FLEET – DIGITALLY ENHANCED

Franke offers you a range of digital services to make your business more agile and responsive, while also creating a unique customer experience. Connect your coffee machine fleet to our cloud solution for a clear view of all information crucial to your business. Reduce the need for on-site technical visits, provide hygienic touchless ordering and keep customers, as well as employees, informed and engaged. All this leaves you more time for what matters most - creating memorable moments for your customers.









### ENHANCED PROFITS

Access your real-time commercial and operational data for the insights you need to drive sales performance and programs.



### CONSISTENT HIGH QUALITY

Get the information you need to maintain high-level in-cup quality and consistency across locations and branches.



selection process.

CUSTOMIZED USER INTERFACE: ADAPT TO YOUR BRAND Enhance your brand identity and simplify the beverage

### ₽₽ ₽₽₽ ₽₽₽

### MENU & RECIPES: CENTRALLY MANAGED FLEET

Consistency across your entire fleet of coffee machines is assured and even remote updates to your concept for seasonal beverage or menu changes are assured.

# DIGITAL SERVICES OFFERING YOU THE COMPLETE PACKAGE

Achieve your goals together with us. Our years of experience working within the coffee industry and supporting businesses like yours means we provide advanced coffee solutions that meet your specific needs, today, and for years to come.





### **KEEP COFFEE FLOWING**

Save time and reduce on-site support with remote machine health checks and software updates.

### BETTER, SAFER EXPERIENCE Enhance your responsiveness to

Enhance your responsiveness to your customers' and employees' needs and expectations by connecting your coffee machine to our cloud solution.

### MONITOR: YOUR ENTIRE FLEET AT A GLANCE

Get a clear view of your fleet with crucial information on commercial and operational performance.





## DIGITAL SIGNAGE: ATTRACT, INFORM AND SELL MORE

Use that moment when you have your customer's full attention to communicate using the coffee machine screen. Promote products and keep your local communities informed.



### TOUCHLESS: HYGIENIC SELECTION IN SELF-SERVICE

Let customers choose their beverage by using their cell phones for fast, completely contactless, and hygienic ordering. A QR code on the coffee machine's display lets your customers order from their own smartphone – all without an app.

# IQFLOW™ FOR CONSISTENT COFFEE QUALITY IN EVERY CUP



iQFlow<sup>™</sup> is a unique technology from Franke that revolutionizes the traditional espresso extraction concept. Taking coffee aroma from average to great, iQFlow<sup>™</sup> ensures you get the most flavor from your coffee beans for optimized taste profiles.



### IQFLOW™ YOUR TICKET TO FLAVOR SUCCESS

Great coffee taste is essential to great coffee moments. Keep your existing customers happy and win new coffee enthusiasts for your business by serving coffee that provides the best experience with highest quality aroma and taste, cup after cup.

### YOUR BRAND, YOUR UNIQUE SIGNATURE TASTE

iQFlow<sup>™</sup> lets you create your own signature aromas and coffee taste profiles to enhance your brand identity and reflect the preferences of your coffee community. Customize menus and create unique recipes to apply across all machines and brand locations.

### CONSISTENT, OUTSTANDING QUALITY IN EVERY CUP

Every cup of coffee your machines serve should be the best coffee experience your customers have ever had. iQFlow™ ensures your customers enjoy absolutely consistent coffee quality in every cup, every day, at every location you run.

Learn more at: iqflow.franke.com

# **COFFEE COMPETENCE** YOUR ENTHUSIASM, OUR PROFOUND COFFEE EXPERTISE



Coffee culture is thriving all around the world – and coffee lovers' expectations are growing, too. Your continued success means you need to ensure the best possible in-cup quality every day, while you tailor your offer to your specific coffee community, and continuously strive to improve your customers' experience. We want to help you succeed by giving you access to our profound knowledge base and sharing our insights and experience with you.

### EXPERIENCE AT YOUR SERVICE

Our seminars are filled to the brim with the latest discoveries and knowledge about raw coffee beans, roasted coffee, coffee preparation using fully automatic coffee machines, and the opportunities that come with new technologies. Put the theoretical content to practical use and make a lasting impression on your coffee-loving community.

### COFFEE YOU CAN COME TO GRIPS WITH

Our workshops include plenty of active participation. You can get to know the latest technology, see the opportunities it offers and apply what you've learned straight away. What's more, we offer joint tasting sessions with detailed and discerning evaluations. Your newly acquired knowledge can then be put to good use for your own coffee preparation using Franke fully automatic coffee machines.

### INDIVIDUALIZED RESOURCES

We support you in creating your preferred beverage standards and customized menu, and even when selecting a roasted coffee for your coffee beverage selection. Rest assured, seminar and workshop content can be tailored to the time you have available and the specific information you require.

# **CLEANMASTER** FULLY AUTOMATIC CLEANING

The Franke CleanMaster cleaning concept is nothing short of revolutionary. Once the cleaning process is started, the entire sequence is executed fully automatically and the machine switches to energy-saving mode once it has ended. While you take care of other things, CleanMaster ensures that the strictest hygiene standards are met at all times.

### **EFFICIENT CLEANING PROCESS**

- Fully automatic process with integrated cleaning cartridge for maximum convenience.
- Safe and practical thanks to an integrated cleaning tank.
- Highest level of cleanliness thanks to specially developed milk and coffee Franke CleanMaster cleaning agents.
- Conforms to HACCP.

### HYGIENIC, PRACTICAL MILK CONTAINER SYSTEM

- Hose-free docking system for the milk container.
- Patented system for up to two milk varieties.
- Integrated sensors for measuring milk temperatures and quantities.



# **CLEANING PRODUCTS** FRANKE FOR FRANKE

Continue to relive the moment when you see your customers are satisfied and you know you've made the right decision in choosing a Franke coffee machine for serving highest quality coffee in every cup! Ensure your customers continue to enjoy these coffee experiences by taking good care of your coffee machine. Regular and reliable cleaning with Franke cleaning agents and hygiene treatment products extends the life of your machine and maintains the optimal conditions for continued coffee quality.

### OPTIMAL PROTECTION FOR YOUR COFFEE MACHINE

Original Franke cleaning agents and cartridges are precisely tailored to Franke coffee machines. Franke also defines specific water filter systems for optimal machine performance.





# **SERVICE** FOR SATISFIED CUSTOMERS

Franke leads the way with its products, competent, friendly service<br/>and customer support. Our highly trained experts make true and<br/>enjoyable coffee moments a reality for you, as they explain how ourcoffee machines work - personally, professionally and passionately.<br/>Our comprehensive range of services minimizes operating costs and<br/>maximizes coffee machine performance.



From the day your coffee machines are produced and delivered, our customer service team is by your side to provide advice and support whenever you need it. Our in-house training center provides training for technicians and service staff according to clearly defined standards and processes so that you can always be confident that only a specialist is performing your machine's maintenance.

### HOLISTIC CUSTOMER SERVICE

Our customer service staff assures all critical elements before you put your machine into use – from planning the installation and coordinating logistics, to determining 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 your reliable partner over the entire life cycle of your machine. We provide this service guarantee in cooperation with our authorized service partners around the globe in over 80 countries.

### **COMPREHENSIVE RANGE OF SERVICES**

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

- Service contracts that include maintenance enable you to plan and monitor costs in the long-term.
- Cleaning agent and hygiene treatment product subscriptions promote cost-effective purchasing and assure reliable availability for your needs.
- Technical consultations are available by contacting our callcenter staff who are ready to support you with solutions to your issues, promptly and competently.
- Enjoy consistent, optimal flavor and taste when our team calibrates the water filter according to your specific water profile.

Find your service partner at: coffee.franke.com

| PRODUCT | <b>OVERVIEW</b> |
|---------|-----------------|
|         | •               |

| PRODUCT OVERVIEW   | reddot winner 2021                    |          |                                   |          |          |          |          |          |   |                              |          |                      |                                       |
|--|---------------------------------------|----------|-----------------------------------|----------|----------|----------|----------|----------|---|------------------------------|----------|----------------------|---------------------------------------|
| PRODUCT LINE   |                                       | A300     |                                   |          | A400     |          |          | A6       | 00  |                              | A800     | A1000                | SB1200                                |
| BASIC MODEL<br>Cleaning System   | NM                                    | MS<br>EC | FM<br>EC                          | NM       | MS<br>EC | FM<br>CM | NM       |          | FM FN<br>EC CN  |                              | FM<br>EC | FM<br>CM             | СМ                                    |
| Cups per day<br>USER INTERFACE   |                                       | Up to 8  | 0                                 | U        | p to 100 |          |          | Up to    |   |                              | p to 250 | Up to 300            | Up to 250                             |
| Operator panel (UI)  | 8"                                    | 8"       | 8"                                | 8"       | 8"       | 8"       | 8"       | 8"       | 8" 8"   |                              |          | 10.4"                | 12.1"                                 |
| Video/audio<br>BEVERAGES   |                                       |          |                                   |          |          |          |          | √/       | √/ √/   | √/                           | √/       | √/√                  | √/√                                   |
| Ristretto/Espresso<br>Coffee   | ✓<br>✓                                | √<br>√   | ✓<br>✓                            | √<br>√   | ✓<br>✓   | √<br>√   | ✓<br>✓   | ✓<br>✓   | $\begin{array}{c} \checkmark  \checkmark \\ \checkmark  \checkmark  \checkmark \end{array}$ | •••••                        | ✓<br>✓   | ✓<br>✓               | ✓<br>✓                                |
| Brewed coffee  | · · · · · · · · · · · · · · · · · · · | √<br>,   | ·<br>✓                            | `<br>✓   | ·<br>✓   | √        | √        | ✓        | ✓ ✓   |                              | ·<br>•   | ·<br>✓               | ·<br>•                                |
| Cold brew coffee Iced Coffee   |                                       |          |                                   |          |          |          | +        | +        | + +   | +                            | +        | +                    | ✓<br>+                                |
| Cappuccino/Latte macchiato<br>Hot chocolate/Chococcino                                   | +                                     | ✓<br>+   | ✓<br>+                            | +        | ✓<br>⊥   | √<br>⊥   | +        | ✓<br>+   | ✓ ✓<br>+ +  |                              | ✓<br>⊥   | ✓<br>+               | ✓<br>✓                                |
| Warm milk/Hot milk foam  |                                       | √/√      | ··· <b>·</b> ···················· | т        |          | <br>√/√  |          | √/√      | v/v v/.   | ✓                            | <br>√/√  | √/√                  | √/√                                   |
| Cold milk/Cold milk foam<br>Flavors  |                                       |          |                                   |          | √/       | √/√      |          | √/       | √/√ √/·<br>+ +  | •••••                        | √/√<br>+ | √/√<br>+             | √/√<br>+                              |
| Hot water<br>Steam   | ×                                     | ✓        | ~                                 | ~        | ✓        | <b>√</b> | ✓        | ✓        | <ul><li>✓</li></ul>   | √                            | ✓        | ✓                    | ✓                                     |
| OPTIONS  |                                       |          | ļ                                 |          | +        | Ŧ        | +        | +        | + +   | +                            | ÷ +      | +                    | _                                     |
| 2nd grinder<br>3rd grinder   | +                                     | +        | +                                 | +        | +        | +        | +        | +        | + +   | +<br>+                       | ++       | + +                  | ~                                     |
| Powder dosing unit<br>Double powder dosing unit  | +                                     | +        | +++                               | +        | +        | +        | +        | +        | + +   | •••••                        | +        | +<br>+ <sup>1)</sup> | +                                     |
| Steam (S1)   | +                                     | ++       | +                                 | +        | +        | ++       | +<br>+   | +<br>+   | + + +   | +                            | +        | +                    | +                                     |
| Autosteam (S2)<br>Autosteam Pro (S3)   |                                       |          |                                   |          |          |          | +<br>+   | +        | + +   | ++                           | ++       | ++                   |                                       |
| Coffee pot dispensing spout  |                                       | +        |                                   |          |          |          |          |          |   | +3)                          | +3)      | + <sup>3)</sup><br>+ |                                       |
| Coffee grounds ejector<br>Cup detector   | +                                     | T        | +                                 | Ŧ        | -        | Ŧ        | ++       | ++       | + + +   | •••••                        | +        | +                    | +                                     |
| Integrated water tank<br>External water tank   | +                                     | ++++     | ++++                              | +<br>+   | ++       | +        | ++       | + + +    | + +   | +                            | +        | +                    | +                                     |
| Permanent water supply connection  | +                                     | +        | +                                 | +        | +        | √<br>    | ✓        | ✓        | <ul><li>✓</li></ul>   | √                            | ✓<br>    | √                    | · · · · · · · · · · · · · · · · · · · |
| Lockable bean hopper<br>Raised feet (40/100 mm)  | +<br>+/+                              | +++/+    | +<br>+/+                          | +<br>√/+ | +<br>√/+ | +<br>√/+ | +<br>√/+ | +<br>√/+ | + +<br>√/+ √/   |                              | +<br>√/+ | + _/+                | +<br>√/+                              |
| Digital Services (IoT)<br>iΩFlow™  | +                                     | +        | +                                 | +        | +        | +        | +<br>+   | +<br>+   | + + + +   | •••••                        | +<br>+   | +                    | +                                     |
| First Shot   |                                       |          |                                   | +        | +        | +        | +        | +        | + +   | +                            | +        | +                    | +                                     |
| Iced Coffee Module MILK COOLING UNIT   |                                       |          |                                   |          |          |          | +4)      | +4)      | +4) +4  | <sup>)</sup> + <sup>4)</sup> | +4)      | +4)                  | +4)                                   |
| Cooling unit KE200 (4 I)<br>Chill & Cup EC   |                                       | +        | +                                 |          | ++       |          |          | +<br>+   | + +   |                              | +        |                      |                                       |
| UC EC  |                                       | .,       | .,                                |          | .,       |          |          | +        | +   |                              | +        |                      |                                       |
| Cooling unit SU05 EC (5 I)/UT05 EC (5 I)<br>Cooling unit SU05 CM (5 I)                   |                                       | +/       | +/                                |          | +/       | √        |          | +/+      | +/+   |                              | +/+      |                      |                                       |
| Cooling unit SU12 EC (12 I)/UT12 EC (12 I)<br>Cooling unit SU12 CM (12 I)/UT12 CM (12 I) |                                       |          |                                   |          | +/       |          |          | +/+      | +/+   |                              | +/+      | √/√                  |                                       |
| Cooling unit SU12 EC (12 I)/UT12 EC (12 I) Twin  |                                       |          |                                   |          |          |          |          | +/+      | +/+   |                              | +/+      |                      |                                       |
| Cooling unit SU12 CM (12 I)/UT12 CM (12 I) Twin<br>2nd milk type (SU12/UT12)             |                                       |          |                                   |          |          |          |          |          | +   |                              | +        | √/√<br>+             |                                       |
| Cooling unit UT40 CM (40 I)<br>ADD-ON UNITS  |                                       |          |                                   |          |          |          |          |          |   |                              |          |                      | ✓                                     |
| Flavor Station FS30/FSU30  |                                       |          |                                   |          |          |          |          |          | + +   |                              | +        |                      |                                       |
| Flavor Station FS60/FSU60<br>Flavor Station FSU60 CM                                     |                                       |          |                                   |          |          |          |          |          |   |                              |          | +                    | +                                     |
| Media Pump Module  |                                       |          |                                   | 1        | L        | _L       | L        | L.       | т ,   |                              | 1        | 1                    | +                                     |
| Cup warmer<br>Accounting system  | +                                     | +        | +                                 | +<br>+   | +<br>+   | +        | +<br>+   | +<br>+   | + + +   | +                            | +        | ++                   | ++                                    |
|  |                                       |          |                                   |          |          |          |          |          |   |                              |          |                      |                                       |



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