Product overview

MAKE IT Wonderful!

SWISS MADE

FRANKE

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.

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.

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	99	

*Cups per hour as per DIN 18873

Practical bean hopper with central lock

2 ceramic grinders

Easy-to-use touch screen

Fully automatic cleaning concept (CleanMaster)

3

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	116	

*Cups per hour as per DIN 18873

Precision grinder with durable ceramic grinding disks

Practical 8-inch touch screen for efficient operation

Patented brewing unit, removable from the front

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

Fully automatic cleaning process CleanMaster

READY FOR DIGITAL SERVICES

Available in the following colors:

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	164	

*Cups per hour as per DIN 18873

Precision grinder with durable ceramic grinding disks

Practical 8-inch touch screen for simple, clear operation

Patented brewing unit, removable from the front

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

Automatic height-adjustable combined outlet

Fully automatic cleaning process CleanMaster

READY FOR DIGITAL SERVICES

Flavor Station

Available in the following colors:

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	164	

*Cups per hour as per DIN 18873

10.4-inch user-friendly touch screen with numerous configuration options and intuitive operation

1–3 precision grinders with long-lasting ceramic grinding disks

Automatic EasyClean cleaning system

Patented brewing unit, removable from the front

Automatic height-adjustable combined outlet

READY FOR DIGITAL SERVICES

FoamMaster™ module integrated as standard for perfect foam, every time

3 separate high-performance boilers

Flavor Station: Up to three flavors

Available in the following colors:

6

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	164	

*Cups per hour as per DIN 18873

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

1–3 precision grinders with long-lasting ceramic grinding disks

Fully automatic cleaning process CleanMaster

Up to two milk types with two parallel cooling circuits

Patented brewing unit, removable from the front

Automatic height-adjustable combined outlet

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

READY FOR DIGITAL SERVICES

FoamMaster™ module integrated as standard for perfect foam, every time

3 separate high-performance boilers

Flavor Station: Up to six flavors

Available in the following colors:

7

Total flexibility

Created to meet your needs.

SU05 refrigeration unit (5 l)
The elegant solution

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

SU12 refrigeration unit (12 l)
The impressive solution

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

SU12 Twin refrigeration unit (12 l)
The impressive solution

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

KE200
The compact solution

– Refrigerator (4 l), 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

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 l)
The impressive solution

– Refrigerator in product design
  (12 l), 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 l)
The impressive solution

– Refrigerator in product design,
  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

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.

Capacity*	Single	Parallel
Espresso	160	238
Coffee	109	141
Hot water		164

*Cups per hour as per DIN 18873

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

2 grinders for a more varied range of coffee beans

3-boiler system for unlimited steam and milk foam

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

READY FOR DIGITAL SERVICES

Steam spout specifically for professionals: With Autosteam or Autosteam Pro

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.

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 with 3 kilogram capacity and fill level monitoring

High-performance 8-liter capacity

4 brew levels for efficient operation – filter-free

Fully automatic cleaning program

Optional spout for jug with pull-out

iQFlow™

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**

iQCircle
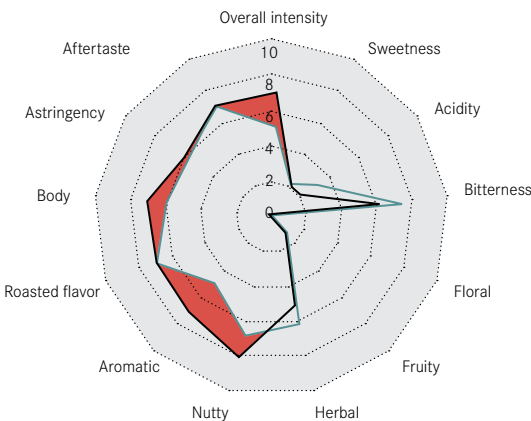
Discover new coffee experiences with us

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.**

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.

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.

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 dash-
boards 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**

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 pro-
cesses 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 coordinat-
ing logistics to setting the recipes for your indivi-
dual 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 enab-
les 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

Individual. Just like you.

	A200		A400			A600				A800		A1000	S700	SPECTRA X-XL
CAPACITY	MS	FM	NM	MS	FM	NM	MS	FM	FM	NM	FM	FM		
Cups	Up to 50		Up to 100			Up to 150				Up to 250		Up to 300	Up to 250	Up to 400
USER INTERFACE														
Operator panel (UI)	4.7"	4.7"	8"	8"	8"	8"	8"	8"	8"	10.4"	10.4"	10.4"	8"	Vetro
Video/audio						✓/	✓/	✓/	✓/	✓/	✓/	✓/✓		✓/
BEVERAGES														
Ristretto/Espresso	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
Coffee	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓		✓
Brewed coffee			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	
Cappuccino/Latte macchiato	✓	✓		✓	✓		✓	✓	✓		✓	✓		
Hot chocolate/Chococcino			+	+	+	+	+	+	+	+	+	+		
Warm milk	✓	✓		✓	✓		✓	✓	✓	✓	✓	✓		
Cold milk		✓		✓	✓		✓	✓	✓		✓	✓		
Hot milk foam	✓	✓		✓	✓		✓	✓	✓	✓	✓	✓		
Cold milk foam		✓			✓			✓	✓		✓	✓		
Flavors								+	+		+	+		
Hot water	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Steam	✓			+	+	+	+	+	+	+	+	+	✓	
CLEANING SYSTEM														
Easy Clean/CleanMaster		CM		EC	CM		EC	EC	CM		EC	CM		
OPTIONS														
2nd grinder	✓	✓	+	+	+	+	+	+	+	+	+	+		✓
3rd grinder										+	+	+		
Powder dosing unit			+	+	+	+	+	+	+	+	+	+		
Double powder dosing unit			+	+	+	+	+	+	+	+1)	+1)	+1)		
Steam (S1)	+			+	+	+	+	+	+	+	+	+		
Autosteam (S2)						+	+	+	+	+	+	+		✓
Autosteam Pro (S3)						+				+	+	+		+
Coffee pot dispensing spout										+5)	+5)	+5)		+
Coffee grounds ejector	+	+	+	+	+	+	+	+	+	+	+	+	+	+3)
Cup detector						+	+	+	+	+	+	+		
Integrated water tank	✓	✓	✓	✓		+	+							
External water tank			+	+	+	+	+	+	+	+	+	+		+
Permanent water supply connection	+	+	+	+	+	✓	✓	✓	✓	✓	✓	✓	✓	✓
Lockable bean hopper	+	+	+	+	+	+	+	+	+	+	+	+	+	+
Raised feed (40/100 mm)	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+	✓/+
Digital Services (IoT)			+	+	+	+	+	+	+	+	+	+	+	
iQFlow						+	+	+	+	+	+	+	✓	✓
First Shot			+	+	+	+	+	+	+	+	+	+	+	
MILK REFRIGERATION UNIT														
Refrigeration unit KE200 (4 l)	+			+			+				+	+		
Refrigeration unit SU5 EC (5 l)/UT5 EC (5 l)				+/			+/+	+/+				+/+		
Refrigeration unit SU5 CM (5 l)		✓			✓				✓					
Refrigeration unit SU12 EC (12 l)/UT12 EC (12 l)				+/			+/+	+/+				+/+		
Refrigeration unit SU12 CM (12 l)/UT12 CM (12 l)												✓/✓		
Refrigeration unit SU12 EC (12 l)/UT12 EC (12 l) Twin							+/+	+/+				+/+		
Refrigeration unit SU12 CM (12 l)/UT12 CM (12 l) Twin												✓/✓		
Chill & Cup EC				+			+	+				+		
UC EC							+	+				+		
2nd milk type (SU12/UT12)									+			+	+	
ADD-ON UNITS														
Flavor Station FS3								+	+			+		
Flavor Station FS6												+		
Cup warmer	+	+	+	+	+	+	+	+	+	+	+	+	+	+
Payment system	+	+	+	+	+	+	+	+	+	+	+	+		+

✓ Standard   + Optional   1) Instead of 3rd grinder   2) Coffee grounds dispenser   3) Settling tank set   4) 1st grinder optional (instead of powder container)   5) Instead of steam

SWISS MADE

MAKE IT
Wonderful!

FRANKE

FSC
MIX
Paper from
responsible sources
FSC® C011855