

FRANKE KAFFEEMASCHINEN AG PRESS RELEASE**Intelligent syrup solutions from
Franke Coffee Systems**

Modern restaurateurs offer their customers the possibility of flavouring their coffee to suit their personal preferences and individual tastes. So the standard range on offer on any beverage menu nowadays includes mixed drinks made from coffee, milk and chocolate powder. But many consumers are looking for more. Young people in particular enjoy trying out new flavours and all kinds of different tastes. As a result the share of syrups in the coffee sector is continually increasing worldwide.

Franke is perfectly in tune with this trend and offers intelligent syrup solutions – with individual mixed drinks made of coffee, milk and syrup available at the touch of a button. Indeed, there are practically no limits to flavoured coffee.

Coffee and milk specialities flavoured with syrup at the touch of a button

Flavouring with syrup is made possible with the Flavour Station from Franke, which is available on the Spectra S and Evolution Plus. Coffee and milk specialities can now be mixed with a whole range of syrup flavours in the simplest possible way. At the touch of a button the syrup is dispensed into the cup through the combined coffee, milk and syrup dispenser. Different bottle shapes can be connected to the Franke Flavour Station, which means that alcoholic beverages can also be used alongside the numerous syrup varieties. However, local legislation governing the dispensing of alcoholic drinks must be observed. There is also the possibility of automatically mixing two syrup varieties to

create other specialities. In other words there are virtually no limits to what restaurateurs can come up with.

Spectra S with Flavour Station

The Flavour Station used in combination with the Spectra S consists of a 20 cm wide add-on unit into which a maximum of three syrup bottles can be connected. Pumps are used to feed the syrup to the coffee machine's combined coffee-milk-syrup dispenser. The Flavour Station can be placed either next to the coffee machine or under the counter, depending on the available space.

If the Spectra S is also equipped with the Vetro 16 operating panel (another innovation), up to 48 different coffees, coffee/milk drinks or mixed drinks made of milk, coffee and/or syrup can be made in combination – ideal for the self-service sector.

Evolution Plus with Flavour Station

The Flavour Station for the Evolution Plus is 32 cm wide. This version's larger capacity means that a maximum of six different syrup containers can be connected. As with the Spectra S version, the syrup is pump-fed to the combined coffee-milk-syrup dispenser of the coffee machine.

With the popular Pre-Selection Plus concept, simple drinks and beverage menus can be expanded to include countless variations. The pre-select feature allows the customer to determine the beverage size, bean or milk type and the preferred flavour.

Quality and cost transparency through consistent dosages

The advantage of an automatically controlled syrup feed is that the amount of syrup can be programmed precisely to suit individual tastes for each product, for instance a flavoured cappuccino. This in turn guarantees a consistent dosage and

beverage quality. This system also ensures complete cost transparency, with restaurateurs able to monitor precisely how much syrup is being used to prepare coffee mix beverages with flavouring. If the coffee machine is equipped with a payment system, separate prices per drink can be stored thanks to the Franke Pre-Selection Plus concept, in a way similar to other Franke operating concepts. So being able to offer a wide range of drinks with different options is not a burden on cost control.

Hygiene and cleaning

The Franke Flavour Station does require cleaning once a week using the tried-and-tested Franke milk cleaning solution. This operation could not be simpler: the automatic cleaning system feeds the remaining syrup left in the hoses back into the bottles before the system is rinsed through and cleaned.

Advantages and benefits at a glance

- Automatic, precise supply of syrup, coffee and milk
- Consistent drink quality regardless of staff shifts
- Simple operation using the Pre-Selection Plus concept
- Uncomplicated handling and simple storage of the syrup
- Quick product preparation
- Wide choice of drinks
- Cost transparency
- Wider clientele appeal – higher turnover
- Automatic cleaning programme

About Franke Coffee Systems

Franke Coffee Systems is one of the world's leading suppliers of fully automatic coffee machines and is part of the Franke Group, which operates globally. The company comprises subsidiaries in Switzerland (company headquarters in Aarburg), Germany, the US, the Netherlands, UK and Japan which, together, employ more than 500 employees.

Selected sales partners represent Franke Coffee Systems around the world. This global network makes the company the ideal partner for international customers and large-scale projects, enabling it to tailor its offer to the local requirements of its customers all over the world.

There are virtually no limits to the practical applications for which the products and systems of Franke Coffee Systems can be used. They operate just as successfully in trendy cafés as in the modern, systems-based catering industry.

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