

## PRESS RELEASE

Franke Kaffeemaschinen AG  
Franke-Strasse 9  
Postfach 235  
CH-4663 Aarburg  
Switzerland

Telefon +41 62 787 3607  
www.franke.com

From Simone Grogg  
Phone +41 62 787 32 81  
Fax +41 62 787 92 81  
E-mail [simone.grogg@franke.com](mailto:simone.grogg@franke.com)

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### Experience and discover – Franke Coffee Systems presents a new world of coffee enjoyment

**Just in time for the forthcoming trade fairs in the second half of 2010, Franke will be presenting not only the new Pura coffee machine but also a new world of coffee enjoyment: at the push of a button, the Spectra Foam Master combined with a Flavour Station enables you to enjoy an almost unlimited selection of beverages made from coffee, milk, hot and cold foamed milk and different flavours to suit your every whim.**

#### **Pura – Experience the power of simplicity**

At the main catering trade fairs held during the second half of the year, Franke will be offering the chance to discover its latest generation of coffee machines. The attractive Pura coffee machine is positioned in the low- to medium-use segment. With its innovative functions and a wide range of coffee specialities, it is very appealing and completes the Franke product range. The Pura is just the thing for small catering firms, delivering up to 150 cups a day, or for offices with a similar level of consumption. It is also well-suited to the needs of upscale office and employee catering and the vending sector, where a top-quality and comprehensive selection of coffee has become an absolute must.

#### **Delicious beverages with the Pura pronto and Pura fresco machines**



Powdered or fresh milk? Both options are available with the Pura coffee machines which offer different methods of producing coffee, milk and/or chocolate beverages. With the innovative Twist+Taste technology, the Pura pronto uses two different types of powder. The double powder dosage unit is designed for use with powdered milk and chocolate powder. Wherever a coffee machine without fresh milk is preferred for ease of use without for all that sacrificing coffee and milk beverages, the Pura pronto is the best solution.

The Pura fresco is suitable wherever fresh milk is used. This machine is also fitted with two coffee bean hoppers for fresh coffee and a double powder dosage unit. This means that, for instance, dark and white chocolate can be used in the same mixing chamber. The Pura fresco is also fitted with the Franke Twist+Taste technology as well as the tried-and-tested grinding and brewing technologies for an even more enjoyable coffee experience. Whichever version you choose, 32 individually programmable and delicious coffee, milk and powdered chocolate beverages will seduce coffee lovers everywhere.

### Matching serving appliances for the Pura range



Two new serving appliances will be presented for the first time. The cup warmer on the Pura pronto and Pura fresco models warms three shelves offering enough space for up to 180 cups. The Chill & Cup appliance is a fridge with a handy 5-litre milk container (optional 2 x 2.5 litres for two types of milk) combined with a cup warmer enabling about 80 cups to be warmed on two heated shelves – the ideal solution when there is very little space on the counter. With the same design, these two serving appliances are a perfect match for the coffee machine.

The Pura is just the thing for establishments seeking to offer more than standard black and white coffee beverages.

### Spectra Foam Master – Enhance your capabilities

With hi-tech components and high standards of hygiene, the Spectra Foam Master produces excellent foam, both hot and cold. Now it is no different to manually foamed milk. The foam consistency and temperature can be programmed individually for each product. This ensures perfect layering when different types of foam are used in the same beverage.

#### Spectra Foam Master with Flavour Station



The Spectra Foam Master with Flavour Station is the key to a limitless selection of coffee specialities: with hot and cold foamed milk, coffee and chocolate specialities and up to three different flavours, innumerable trendy coffee beverages are available at the simple push of a button. These coffee cocktails – also available on the rocks – are sweet temptations and a brand new taste experience to suit every palate. Despite the wide variety of products, the Spectra remains true to its primary requirement and makes a perfect espresso.

#### Touch+Go Control

The Touch+Go Control operating concept means that coffee beverages can be programmed from an almost unlimited range of mixed beverages, all made possible by the Spectra Foam Master. The Vetro 16 operating unit offers the ideal combination of the Foam Master and Flavour Station. Thanks to the intelligent pre-selection system, up to 48 different beverages can be programmed. Another alternative is the touch panel: up to 40 different beverages made from a combination of coffee, milk, chocolate powder and flavourings can be programmed according to individual tastes. Flavours can be replaced or de-programmed at any time, giving you the opportunity to offer seasonal beverages.

#### An eye-catcher in every firm

With its attractive design, the Spectra Foam Master also has an appealing look: the black, mirror-finish coffee machine with display panel in the colour chosen by the customer (a choice of five colours available) is an eye-catcher and will turn visitors' heads in any establishment.

### Evolution Plus Foam Master



You will also be able to discover the Evolution Plus Foam Master. It makes the same quality foamed milk with the same hot foam characteristics as the Spectra Foam Master. The perfect layering of different foam consistencies makes this a very attractive product. The operating display with 16 pre-selection and 8 product buttons means that up to 32 different beverages can be programmed – in different sizes or using a second type of milk, etc. Large volumes of milk, for example a 4-dl glass of Latte Macchiato or pots of milk and foamed milk, can be obtained in record time.

### **Evolution Plus Foam Master – Options**

The Flavour Station option means that beverages with up to six different flavours can be made automatically. The Flavour Station gives the operator complete dosage and cost control while the counter remains clean and tidy. Combining it with the billing system option helps to save even more time while ensuring dispensing control at all times.

With the Choco Dispenser option, fresh milk is automatically improved with chocolate powder. A Chococcino and/or Chocolate-Milk are a great addition to any coffee menu.

### **Hygiene and cleaning**

The hi-tech components and fully-automatic cleaning process of Franke coffee machines reduce the daily maintenance requirements and ensure a high level of hygiene. HACCP compliance is guaranteed at all times.

Franke Coffee Systems will be presenting all new features and innovations from 12<sup>th</sup> to 16<sup>th</sup> September 2010 at the ZAGG (Hall 2, Stand 237) in Lucerne.

### **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 Netherlands, in Austria, the US, UK and Japan which, together, employ about 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.*

*More information about the Franke Group: [www.franke.com](http://www.franke.com)*

### **Contact:**

*Franke Kaffeemaschinen AG  
Jeannine Zumstein, Head of Marketing  
Franke-Strasse 9  
CH-4663 Aarburg  
[jeannine.zumstein@franke.com](mailto:jeannine.zumstein@franke.com)  
Phone +41 62 787 33 40  
Fax +41 62 787 30 45*