

FRANKE KAFFEEMASCHINEN AG PRESS RELEASE**Available for all those requiring coffee of the highest standards – Franke Coffee Systems will present their latest products and innovations at Host 09**

Highlight at Host 09 in Milan will be the preview of their latest generation of coffee machines by Franke Coffee Systems. With its two main modules Pura pronto and Pura fresco, the Pura product line introduces many new options into its capacity class. Further innovations will be presented in Franke milk systems and around flavoured coffee.

Franke Pura**A wide range of drinks even in businesses with only limited to average daily demand**

Due to come onto the market in spring 2010, the new coffee machine line Pura completes the Franke Coffee Systems product range: the line is positioned for businesses with limited to average demand and is therefore the right choice, for example, for professional restaurateurs with a maximum daily demand for 150 cups, or offices with similar needs. In particular, Franke Pura is ideal for businesses wishing to offer their customers more than just traditional coffees or coffee and milk beverages.

Powdered or fresh milk?

Both machines process fresh coffee beans. However, there are differences as far as mixed beverages made of coffee, milk and/or chocolate are concerned.

With its innovative instant milk system (patent pending), the Pura pronto instant unit also processes two kinds of instant powder. The dual powder dosage unit placed between the two bean containers is designed to process a milk powder with a chocolate powder added. The two powders are processed in separate mixing chambers. This is the ideal solution for customers who, for reasons of hygiene, prefer a coffee machine that does not use fresh milk but still do not wish to do without coffee and milk beverages.

Pura fresco provides the perfect fresh-milk solution for people who prefer fresh milk. This unit is also equipped with two bean containers for fresh coffee and a dual powder dosage unit. Here, for example, dark and white chocolate can be processed in the same mixing chamber.

Revolutionary concepts – from operation through cleaning to handling of the individual components

What makes the latest generation of Franke coffee machines different from comparable products in their capacity class?

Innovative operation with a coloured display in the form of text and symbols greatly simplifies both product selection and the cleaning and maintenance of the machine. The coffee machine operator can select from five languages. More languages can be programmed and selected at any time.

Equally revolutionary, however, is the handling concept: for example, the bean containers can be removed easily without coffee beans spilling out. The same applies to the powder dosage units.

Given the modular concept, coffee machine operators can easily remove the individual components themselves, such as

the brewing assembly, the milk powder chamber or the outlet. The system is therefore very easy to service with the operator able to perform simple servicing tasks. There is a clear, step-by-step explanation of the procedures involved on the display. Having opened the front door, operators can service not only the water tank and the grounds container, but also replace a brewing assembly or mixing chamber themselves and save service costs in the process.

Timeless, modern design and lighting which can be set to the colour of your choice make the Franke Pura eye-catching in any surroundings. Made in Switzerland, of course.

Franke Evolution Plus with new Foam Master

A milk system sets new standards.

Fully automatic milk preparation has a new name: Franke Foam Master. Franke innovation sets new standards in the art of frothing milk. The desired consistency of the milk foam can be individually programmed for each drink on the coffee machine. Two examples: cappuccino is produced with milk foam of latte-type quality, and when frothing the milk for a latte macchiato, different qualities of milk foam can even be produced for the same product. This enables the creation of perfect layers of milk, milk foam and coffee.

This means unlimited options when creating new coffee and milk beverages and no more difference in comparison with milk frothed by hand. On the contrary, the milk is heated more quickly at the push of a button than by hand. The innovative milk system is registered for patent.

As with all Franke milk systems, the temperature of the milk foam can also be set for each product. The use of new technologies means that the milk and the milk foam can now flow faster into the cup, glass or pot. Preparation time (service speed) is cut by up to 50% in comparison with conventional systems.

The new Franke Foam Master milk system will be available for the Evolution Plus from December 2009 onwards.

Franke Flavour Station

Coffee and milk specialties refined with syrup at the push of a button

Available with the Spectra S and the Evolution Plus, the Flavour Station from Franke makes this possible. In this way coffee and milk specialties can simply be mixed with different syrup flavours. Pressing a button adds syrup to the cup through the combined coffee-milk-syrup outlet. Different bottle shapes can be connected to the Franke Flavour Station and alcoholic beverages can also be used alongside the numerous syrup varieties. However, local regulations must be observed if alcoholic beverages are served. Furthermore, two types of syrup can be mixed automatically to create more specialties. This means virtually unlimited options for restaurateurs.

Spectra S with Flavour Station

The Flavour Station for the Spectra S is a 20 cm wide, add-on device in which up to three syrup bottles can be connected. Pumps transport the syrup to the combined coffee-milk-syrup outlet of the coffee machine. Depending on the amount of room available, the Flavour Station can be placed next to the coffee machine or under the counter.

If it is equipped with the equally new Vetro 16 operating unit, the Spectra S will let you produce up to 48 different types of coffee, coffee-milk beverages and mixed beverages, using milk, coffee and/or syrup in combination. The product texts can be replaced at any time and the colour of the buttons changed as required. An ideal solution for your personal space.

Evolution Plus with Flavour Station

The Flavour Station for the Evolution Plus is 32 cm wide. The greater volume of this version allows you to connect a maximum of six different syrup bottles. As with the Spectra S version, pumps transport the syrup to the combined coffee-milk-syrup outlet of the coffee machine.

The Pre-Selection Plus operating panel allows you to expand your simple menus with numerous beverage variations. Customers can pre-select beverage size, type of bean and milk and preferred flavour.

Quality and cost transparency thanks to consistent dosing

The automatically controlled syrup supply has the advantage that for each product, for example flavoured cappuccino, the amount of syrup can be programmed exactly to suit individual taste preferences. This guarantees consistent dosing and beverage quality. The system also guarantees complete cost transparency. The restaurateur can control precisely how much syrup is used for flavoured coffees. If the machine is equipped with a payment system, the Franke Pre-Selection Plus concept known from other Franke operating concepts allows the storage of separate prices for individual beverages. This means that a wide range of beverages with different options does not make it any harder to control costs.

New refrigeration unit fitted underneath**The milk solution wherever space is limited**

Franke presents a refrigeration unit with a convenient 5-litre milk container (alternatively, 2 × 2.5-litre containers, e. g. for two kinds of milk) fitted underneath the machine. The refrigeration unit is placed just below the coffee machine. At the push of a button milk is added to the process of preparing the selected coffee or milk drink. The machine is cleaned using the Clean+Clever cleaning and sanitising program. Like all Franke

milk systems, this innovation also complies with HACCP requirements. – The new refrigeration unit fitted underneath represents a perfect alternative to existing milk supply systems wherever space is limited.

Franke Chill & Cup

Chill & Cup: cold milk storage combined with cup warmer

Chill & Cup is an innovative add-on device for the Evolution, Sinfonia and Spectra product lines. The unit consists of a refrigeration unit with a convenient 5-litre milk container (alternatively, 2 × 2.5-litre containers for two kinds of milk) together with a cup warmer which can pre-heat approx. 120 cups on two hotplates. Designed to match the corresponding coffee machine in appearance, the Chill & Cup add-on device is the ideal solution if there is not enough room on the counter.

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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