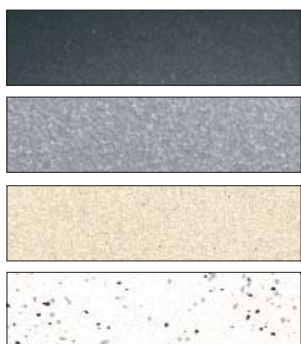


Franke international

It is light, hard, durable and absolutely flexible in its design and coloring TECTONITE: new exciting high-tech material for sinks

Franke Kitchen Systems has long been engaged in the search for alternative materials suitable for satisfying the numerous demands on the heavily utilized sink work surface. Franke has now found the answer, with the new high-tech material Tectonite. It is distinguished by numerous outstanding characteristics – such as lightness, hardness, durability and flexibility – making it the ideal material for a new, young generation of sinks.



Harder Surface

Extremely Temperature Resistant

Super Smooth Texture

The new material is based on the synthetic material SMC (Sheet Molding Compound), so far used primarily in the auto industry for producing components subject to heavy wear. This composite material has been given a special coating to provide the resistance and hardness necessary for use in the kitchen.

The result is the new high-tech sink material Tectonite – a material that is highly heat-resistant (up to 300°C), almost unbreakable and impact-resistant. It is also resistant to all normal household chemicals and acids found in cleaning agents and in food, and is considered to be food-safe, and taste and odor-neutral. The minute glass particles in the surface coating also make Tectonite sinks completely impervious to scratches and scuffing. And the extra-smooth, non-porous surface helps prevent dirt and limescale deposits. This makes the sinks particularly hygienic and easy-care.

At the same time, the sealed surface also prevents the penetration of liquids resulting in discoloration and

swelling of the material. But that is not all. Tectonite is absolutely flexible as regards the design and format of the models, and there is no limit to the range of colors available, making it possible to achieve any shape and shade of color. The silk matte surface is very appealing to the eye and to the touch, and the new high-tech material is also environment-friendly, because it can be 100% recycled. And finally, the two characteristics of "lightness" and "impact-resistance" have also proved to be an important advantage when it comes to handling, installation and logistics.

Editorial



Valued customers,

The banking and finance system is working again and there are practically no liquidity problems. But the prospect of further global economic development is rather doubtful. At the moment, we cannot foresee the consequences of the phasing out of the (government's) bail out measures. I personally expect an economically difficult 2010. Asia and the Middle East will bounce back relatively well, whereas North America and Europe will only recover slowly.

At Franke, we will clearly be focusing on optimizing our business processes, pressing ahead with our innovations and bringing them to market quickly. I am confident that our earnings will increase, so that we will be able to invest these earnings once more in staff and innovations to benefit all our activities.

Kind regards,

Michael Pieper
President & CEO Franke Group

The first Tectonite sink models came off the production line in July 2009, under the name Sirius. There are currently three high-design versions available, in the four trendy colors Arctic White, Titan Silver, Coffee Brown and Carbon Black.

Its unique characteristics make Tectonite an interesting alternative to traditional sink materials. Franke Tectonite sinks provide great future potential and will appeal particularly to young, open-minded customers.

PLANARIO: the new Maxi bowl line

Generous capacity, clean lines, and – with its roomy extension – extremely convenient to use, the new Planario single-bowl range is immediately distinguished by these three attributes.

The bowl wall sloping backwards below the tap ledge is certainly a really unique feature with this elegant sink model. This significantly increases its capacity, making it easy to soak and clean bulky items such as baking trays. A fitted glass chopping board provides perfect working conditions with the new XXL, in combination with the practical metal roller mat. The range will also be available in the variants bowl plus drainer, or as a double bowl version, and can be installed as a flush mounted sink, undermount sink, or with ultra-flat slim top edge in any countertop.



Franke Kitchen Systems

New models in the Franke Kitchen Systems range Taps do the hard work

Taps have to be just as robust and effective as the sink, because they are in constant use every day in the kitchen. From the morning coffee brew through to dinner preparation in the evening, they are turned on and off up to 80 times a day, which amounts to several hundred thousand times over the extended life of a tap.



So user-friendliness, in addition to pleasing design, is one of the decisive criteria a tap has to satisfy to be included in the Franke Kitchen Systems range. Many mixer taps are fitted with practical extras to make work at the sink easier and much more convenient.

For example, the new light taps with their LED ring round the spray head not only create a relaxed and conducive working atmosphere, but they also provide effective lighting for the sink.

Almost all Franke Kitchen Systems taps are also available with an integral pull-out spray head, providing a significantly greater working radius, making it easier to hose down and clean items, and to fill up large containers outside the sink.

Taps can also be switched on and off remotely when they are controlled by a sensor built into the countertop. There are also taps you can lower progressively, or just lay flat, making it easy to open a window behind the sink even where there is a high window breast, as there often is in older buildings.

Ensures optimum lighting and a relaxed working atmosphere around the sink. The new Rolux light tap with integral LED lighting in the shower head.



Its appeal is the elegant zero-radius design of the outlet, perfectly complementing all linear sink models. Practical – the integral rotary pull-out spray head



The Sensor tap can be switched on and off remotely. This is achieved by a sensor installed inconspicuously in the countertop.

Taps made of solid stainless steel – distinguished and functional

The new Franke Kitchen Systems taps made of solid stainless steel are absolutely in vogue with aesthetes and trendsetters. The models machined from solid stainless steel are the only taps which perfectly match all stainless steel sinks, fronts, appliances and work surfaces. The taps are also pleasing to the touch and ensure optimum drinking water quality, because they are antiseptic, hygienic and germ-free. Neither deposits nor discoloration can affect them, and any scratches that might occur are no problem with these solid stainless-steel taps. Such signs of wear can be easily polished out using a special cloth. The new taps are also very attractive in design – in short they are uncompromising, elegant, durable, hygienic and timeless – making them ideal for the heavily utilized sink work surface.

Much sought-after: taps made of solid stainless steel – the perfect match for all stainless steel sinks.



How to make best use of the under-sink cupboard Everything shipshape down below

Cooking inevitably generates waste, which should be collected in the most compact, convenient and environment-friendly way possible. So every kitchen should have an effective waste separation and disposal facility to complete the sink work surface. Franke Kitchen Systems has devoted itself intensively to the field of waste management for many years, and is now one of the leading suppliers in this segment, providing a stream of new, interesting solutions.

Franke Kitchen Systems is providing an innovative, clever complete solution comprising sink and sorting system with the new Aquatik Combi (pictured on the left). The robust metal drawer firmly attached to the sink carcass holds either two or three containers. Regardless of the height of the work surface, the sorting system «grows», so you can work ergonomically and comfortably as you stand, straight into the containers.

And the easy-care sliding plastic tray in the bottom of the cupboard provides additional designated storage space for cleaning agents and other kitchen utensils.

For example, the new Pivot sorter (picture on the right) with its capacious 27-liter container can be easily integrated into under-sink cupboards only 40 cm wide. And if necessary, the containers can be fitted with two liners fixed firmly under the red clamp.





Multifunctional O2 Arena in Prague with Franke Sanitary Accessories Tested repeatedly over five years and found to be a winner

The O2 Arena in Prague was originally built for the 2004 men's ice hockey world championship and is also the home of the Czech Extraliga team HC Slavia Praha – and features numerous reference products by Franke Washroom Systems. The O2 Arena holds up to 18,000 spectators and has proved its value as the venue for numerous major events.

The O2 Arena in Prague is both a sports stadium and a popular venue for exhibitions, musical performances and other major cultural events. Celebrities such as Madonna, the band R.E.M. and the late legendary tenor Luciano Pavarotti have all packed the venue in their time.

Around 1.5 million visitors a year can exult in the multifunctional stadium and enjoy the abundant offerings in the bars and restaurants. These high levels of traffic make particular demands on the infrastructure of the sanitary equipment, to which Franke Washroom Systems has made a major contribution, including high-end XINOX products for the VIP rooms in the 66 stadium boxes, as well as Stratos and Chronos products for the public areas.

The technical manager of the O2 Arena, Ivo Jelínek, pointed out: "For us it was and is a positive thing to be able to work with a supplier who is in a position to supply a large number of high-quality products with an attractive design and who is always open to our requirements and ideas. The Franke products installed meet all our expectations and have proved themselves over and over again in the last five years."

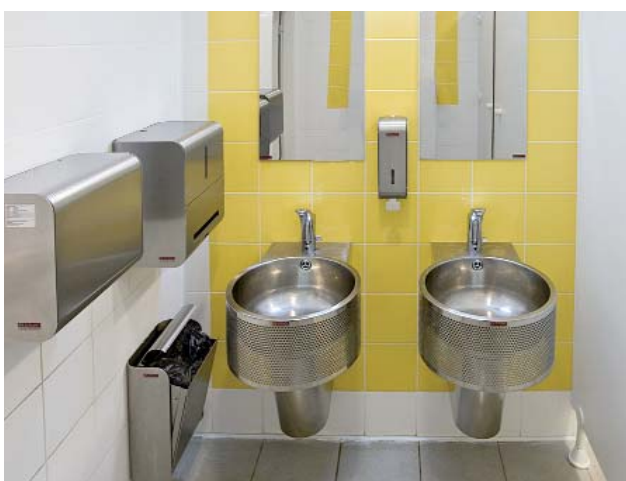
The engineer therefore recommends the Franke Washroom Systems products for all applications in high-traffic areas and everywhere where hygiene and reliability are of decisive importance – as regards design, durability, functionality and simplicity of maintenance.



Various Franke product lines were installed in the washrooms of the O2 Arena in Prague: the VIP areas were fitted with the high-end Xinox range (picture above). The Chronos and Stratos ranges were used in the public facilities (photos below).

New design concept for gas station in Romania

Four new gas stations, including shops, with a totally new design concept have opened near Bucharest. The look and feel of these stations is unconventional and extraordinary in a positive sense. Franke Washroom Systems supplied the high-end sanitary equipment.



Bucharest-Constanta Highway have been provided with modern equipment to reduce energy consumption, noxious emissions (Ad-Blue) and fuel vapor emissions.

To meet the high design requirements of the "Litro" concept and also to give due consideration to environmental protection, the sanitary rooms have been equipped with the Franke high-end sanitary accessory line Xinox, the design washbasins Rondo and the Protronic washbasin tap. To increase user comfort, the architect decided to install the touch-free versions. Opto-electronic controlled accessories and taps are the most hygienic way of hand washing, reduce water and paper consumption and guarantee clean surroundings.

A young and highly motivated team at Rompetrol Downstream, a subsidiary of the Rompetrol Group, started the project with a research project to identify the customer's needs and the associated technical solution. With the realization of the new stations, Rompetrol Downstream launched the customer-oriented design under the brand "Litro". In addition to the sophisticated high-class design, environmental protection was on the top of the engineers' minds. The four new facilities at the 88th and 139th kilometer marks on the

To meet the requirements of high visitor frequency from the highway, a given at this kind of public facility, the architect asked for a high-capacity and vandal proof solution. The answer to this security requirement was stainless steel urinals combined with the reliable touch-free Aqua flushing system. This solution is conceived to improve user comfort, guarantees hygienic surroundings and reduces the contact surface for vandal attacks.

Best service area in Europe

European service areas were tested by international experts on behalf of the European motoring associations. We share the delight of the test winner: the Austrian Gaishorn service centre. The service area is equipped with WCs, urinals and sanitary equipment by Franke Washroom Systems.



Test winner Gaishorn service centre in Austria, Highway A9 Pyhrn

Test objects 110 service areas in 16 countries
Tester Experts on behalf of the European motoring associations' EuroTest

Test criteria Traffic management, parking facilities, sanitary facilities, grounds, security

Strengths of the Gaishorn service centre

- New facility, very smart and clean, set in attractive landscape
- Facility sufficiently well lit
- Dedicated parking spots for disabled people, disabled toilet available
- Toilets very clean, heated nappy changing facility, showers available
- Video monitoring and emergency service available
- Large rope climbing frame for children

Willy Matzke, Euro Test Coordinator of ÖAMTC explains: "Since cleanliness of sanitary facilities is a particular concern of users, checking cleanliness is one of the core points in this whole test. The facilities were scrutinized several times, both during the day and at night. Even the otherwise closed showers and sanitary facilities for disabled people passed this test with flying colors at the Gaishorn service area. This is precisely why this service area was chosen as the best in the whole of Europe."

About Rompetrol

The Romanian Rompetrol Group is a leader in the regional oil field, a multinational company with activities in 13 countries and has a strong operational base in the Black Sea and Mediterranean Sea region.



www.rompetrol.com

Franke Coffee Systems

A revolution in milk preparation The Franke Foam Master – a global innovation

Fully automatic milk preparation has a new name: Franke Master. The dimension of possible milk foam quality is revolutionary, as is the extremely short preparation time. Only the new Franke milk system creates what is possible instantly at the press of a button.

The innovation sets new standards in milk foaming. The desired foam consistency can be programmed on the coffee machine individually for each drink. For example, cappuccinos can be made with a creamy quality of milk foam. You can even have different foam qualities within the same product when foaming the milk for latte macchiato – an innovation in the market. This enables perfect layering of milk, milk foam and coffee.

This lifts the constraints on new milk coffee creations, eliminating any quality difference from manually

foamed milk. In fact, the milk is heated even more rapidly at the press of a button than in the manual process. As with all Franke milk systems, the temperature of the foam is adjustable for each product.

The new technologies used mean the milk or the milk foam now flows quicker into the cup, glass or pot. The preparation time (speed of service) is reduced by up to 50% compared with traditional milk systems. A patent is pending for the innovation.



The Evolution Plus Foam Master coffee machine is available immediately. The Spectra S Foam Master Black Line will follow in the spring of 2010. – More news from the world of professional milk preparation follows.



A perfect match: milk and coffee

Not only do milk and coffee complement each other perfectly in visual terms, the white drink also makes coffee more digestible.

The milk acts as a buffer, helping to neutralize acids contained in the coffee. It also ensures that the stimulating effect of the caffeine lasts longer, because the milk fat makes the caffeine break down more slowly in the blood.

Franke Foodservice Systems

New Franke location in the USA

Several Franke business units have joined under one roof in a dramatic, environmentally friendly new campus in Smyrna, Tennessee, U.S.A.

About 250 employees now occupy a 245,000 square-foot (22,300 square-meter) facility on the outskirts of the Smyrna Municipal Airport, just a few miles from the former Franke Foodservice Systems building in nearby La Vergne, Tennessee, U.S.A. The building is home to Franke Foodservice Systems Inc., which handles the project business in the U.S. of Franke Foodservice Systems, Franke Resupply Systems Inc., Franke Coffee Systems North America Inc., the headquarters of Franke Foodservice Systems and various offices of the Franke Group.

Franke CEO Michael Pieper already visited the new facility after its completion this past summer, and Franke's management and customers were invited to a Grand Opening Ceremony in mid November.

Customers as well as local and state officials were present, along with the Swiss Consul General to the United States.

Franke has applied for LEED (Leadership in Energy and Environmental Design) "Silver" level certification of the U.S. Green Building Council's rating system. The certification recognizes use of sustainable building practices, energy saving measures, environmentally friendly building materials and efforts to promote employee welfare. Features include a 1-mile walking trail, a wellness center and a health care clinic. The building also boasts the largest solar panel array for a commercial building in Tennessee, which feeds power into the local electrical grid.



The building includes 100,000 square feet (9,300 square meters) of office space and a warehouse with an area of almost 150,000 square feet. Included in the offices is a new product development center, with specialized labs for ventilation system configuration and testing. The warehouse accommodates a 45-foot (14 meter) high racking system with two picking levels, expandable to three. In fact, the entire building is expandable to accommodate Franke's future growth: the warehouse can be doubled in size, and the offices expanded in a modular fashion.

The Technical Center has several dedicated spaces for customer-driven research and development. There is the possibility for customers to move their own R&D projects to the Franke facility if they are short on space and resources.

The training center and meeting rooms are already being used by local customer groups their own meetings and employee training.

There is ample space and systems in the Distribution Center to stage customer-specific roll-outs or special programs.



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