



LIGHT UP YOUR GUESTS' FACES

with tasty pasta, vegetable or rice dishes. All prepared in a matter of seconds using the most economical equipment on the market: the Franke Frontline Cooker.



FRANKE

THE FRANKE FRONTLINE COOKER

The Frontline Cooker from Franke – the most economical cooker for pasta, vegetables & rice – enables you to freshly prepare tasty dishes at the push of a button, in a matter of seconds, and directly in front of your guests.

FASCINATING FOR YOUR GUESTS,
EASY TO OPERATE FOR YOUR CHEFS
AND PROFITABLE FOR YOU.



FRANKE FOODSERVICE SYSTEMS

Passion for innovation

Global market leaders in the catering and foodservice sector are highly demanding. Franke knows this, because many of them have placed their trust in our expertise. They recognize our attention to detail, passion for developing wonderful solutions and our deep experience in the business. Today, tens of thousands of our products are in service. They have helped our customers to optimize kitchen operations, and impress their guests, for half a century.



IMPRESS YOUR GUESTS!

WITH FAST SERVICE AND TASTY, FRESHLY PREPARED DISHES



The automatic functions on the Frontline Cooker maintain the best quality of water throughout the entire day. The surface of the cooking water remains free of foam and starch from the first to the last order of the day. Good to know: Noodles will not stick together thanks to the constantly circulating water.

And the taste remains at a consistently high level. You and your guests can count on it, because the cooking times for different types of food can be individually programmed according to your wishes.

Once programmed, the individual cooking cycles are initiated by a convenient button located at waist height.

LIVE-COOKING PAR EXCELLENCE!



Diverse range of dishes

Prepare a variety of pasta, rice and vegetable dishes in a matter of seconds.



Tastily prepared

The automatic skimming function keeps the surface of the water free of foam and starch.



Consistently high quality

The cooking time is freely programmable for each product and can be called up at the push of a button.



SAVE MONEY! ON ELECTRICITY, WATER AND EQUIPMENT



The environment and your wallet will be equally delighted by the most energy efficient and water saving front cooking unit on the market.

The low maintenance Frontline Cooker has reliably served the world's largest pasta chain since 2010. And it handles countless portions per day.

Experience has demonstrated that high quality components and the strongest stainless steel offer maximum protection against corrosion and guarantee a long service life.

ENJOY MANY YEARS OF RELIABLE SERVICE FROM YOUR EQUIPMENT !



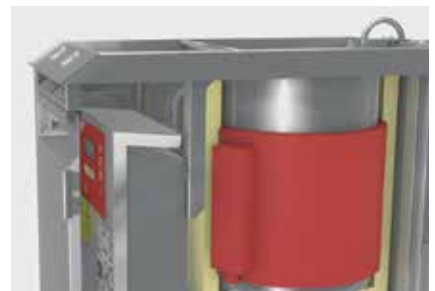
Work economically

Thanks to the direct heating of the water tank and optimal insulation.



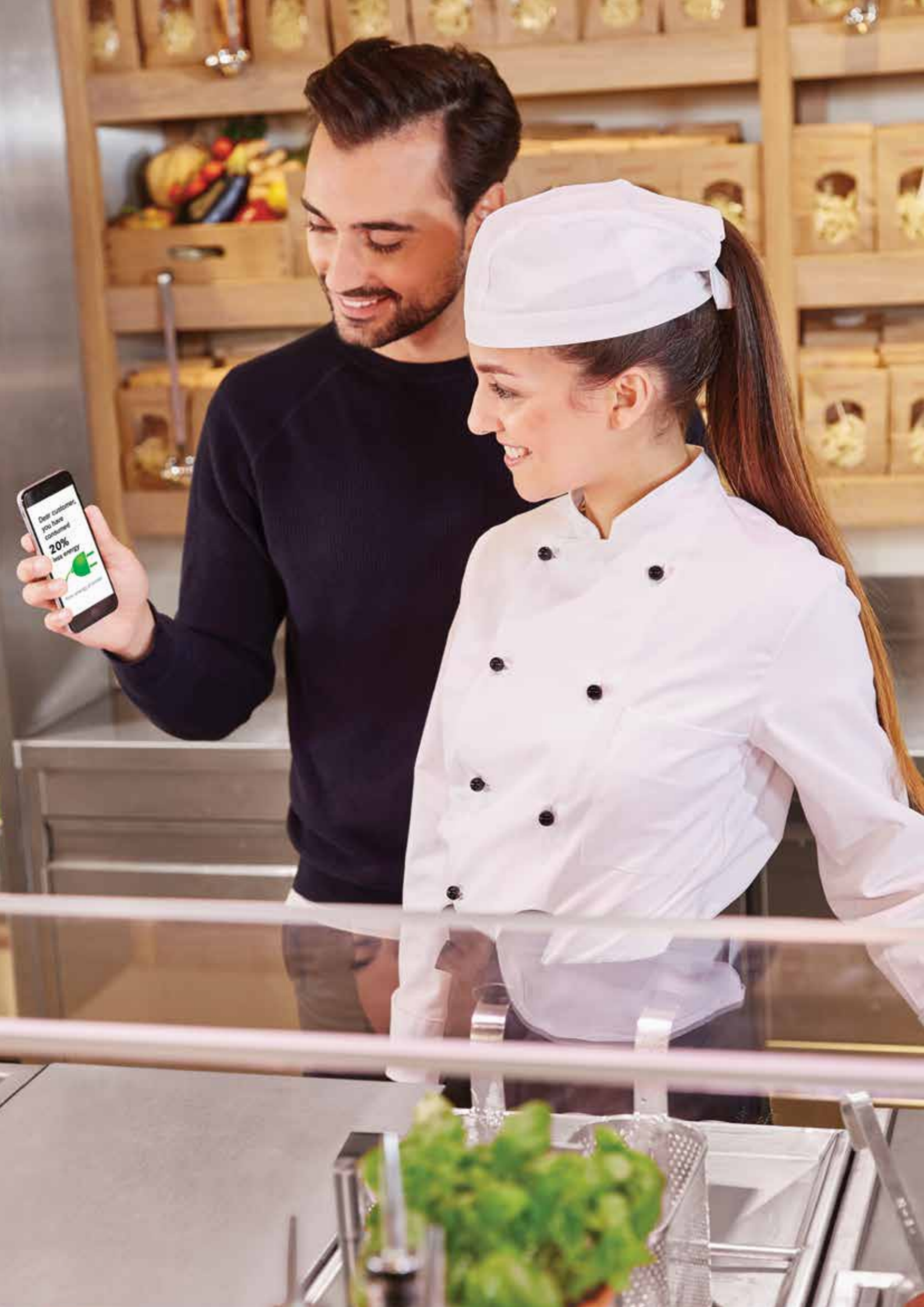
Save water

The design of the product minimises evaporation of the water.



Rely on quality

from the highest quality water tank with its deep base to the robust body and durable components.



Dear customer,
you have consumed
20%
less energy

GIVE YOUR EMPLOYEES MORE TIME! DURING OPERATION AND CLEANING



The Frontline Cooker is simple and intuitive to operate. The equipment is ready to use in no time at all. Start the cooking process at the push of a button. The cooking time is automatically controlled. In addition, the buttons for the baskets are conveniently located at waist height.

The baskets can be operated simultaneously or independently from one another, depending on volume requirements.

In addition, the Frontline Cooker can be switched off quickly and cleaned in almost no time at all thanks to its ergonomic design. It is also safe to use.

YOUR CHEFS **CAN FOCUS**
THEIR ATTENTION ON YOUR GUESTS
OR PREPARING OTHER DISHES
- AND NOT ON THE EQUIPMENT !



Intuitive to operate

At the push of a button, with up individual cooking times for up to four different products.



Easy to clean

The rounded edges and removable elements enable easy and quick cleaning.



Quick to switch on/off

The equipment is ready to use in no time at all. And it can be switched off again just as quickly.



THE TECHNOLOGY BEHIND THE FRANKE FRONTLINE COOKER AT A GLANCE

Save time:

- Automatic basket lifting system with two freely programmable cooking times per basket for up to four different types of food
- One button operation at waist height
- Automatic skimming function for clean water
- Fast cleaning thanks to the ergonomic design

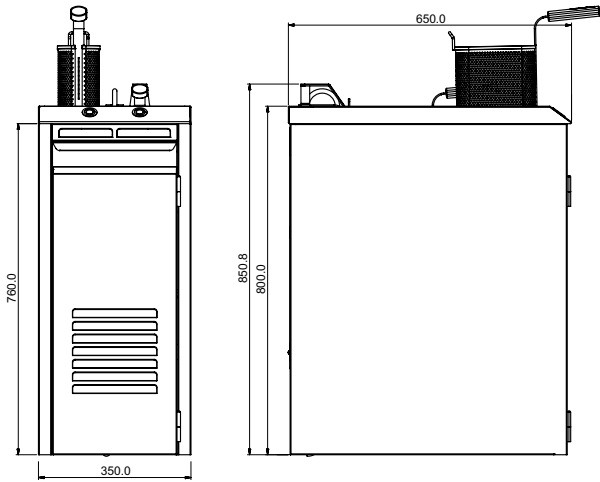
Save energy costs & work safely:

- Boil dry protection stops the equipment from overheating
- The ceramic heating is directly installed around the water tank, which enables safe and easy cleaning of the tank

Rely on quality:

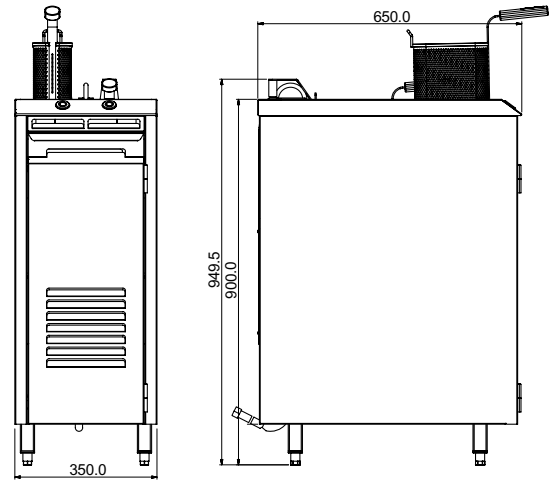
- High-quality materials
- Large drainage outlet made out of a special hard-wearing plastic for the quick emptying of the water tank
- Multiple stage ceramic heating system guarantees a long service life
- Special stainless steel allows use of reverse-osmosis water

Electrical connection	EU	US
Voltage	400 V	208 V
Phases	3 Ph/N/PE	3 Ph/PE
Output	6.1 kW	5.0 kW
Frequency	50 Hz	60 Hz
Certifications	CE	NSF, UL
Water connection		
Water drainage outlet (diameter)	32 mm	
Water inlet	3/4" (internal thread)	
Water pressure (min.- max.)	2-6 bar	
Max. temperature (water inlet)	60 °C	
Miscellaneous		
Noise emissions	< 70 dB (A)	
Tank volume	20 litres	
Water quality	Soft water	



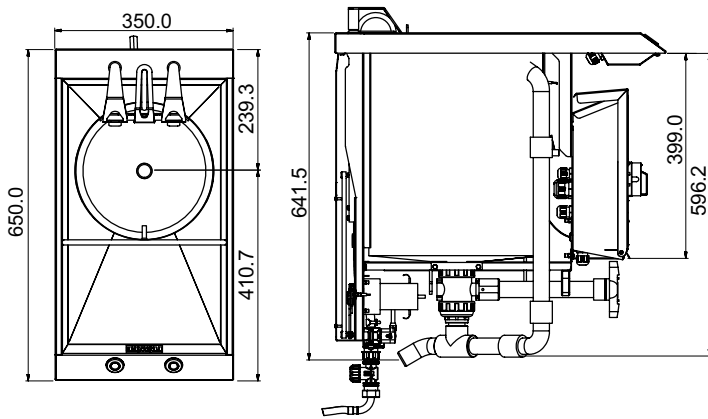
Frontline Cooker with base, free-standing, without legs

Dimensions: W350 x D650 x H800 mm
Part No: 6033000



Frontline Cooker with base, free-standing, with legs

Dimensions: W350 x D650 x H900 mm
Part No: 6033001



Frontline Cooker, Built-in version

Dimensions: W350 x D650 x H770 mm
Part No: 6033002

Perfectly utilise space:

Only requires a small amount of space due to the compact dimensions, no matter whether you are using a built-in or free-standing unit. Fits in perfectly with the conditions in your restaurant.





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Your specialist dealer would be happy to advise you!
Please contact them.