

Change the game with



iQFlow™ is a disruptive Franke technology that revolutionizes the traditional espresso extraction concept.

It extracts more flavor under constant pressure throughout the entire extraction time than previous systems. It enables you to design your individual taste profile. Each pre-set taste profile is consistent and ensured in real-time.

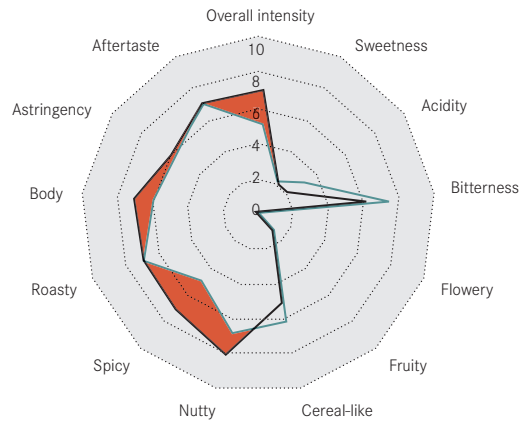
iQFlow™ opens up the space to create an entirely new coffee experience.

MAKE IT WONDERFUL

FRANKE

UNFOLD MORE FLAVOR OUT OF YOUR BEANS.

An intelligent extraction process ensures a uniform pressure distribution on all the coffee grounds during the entire extraction time – getting more flavor out of your beans.



COFFEE PROFILES – LA DIABOLI

- Espresso without iQFlow™
- Espresso with iQFlow™
- Flavor expansion with iQFlow™

Based on ZHAW Report
Sensory Evaluation, May 2018

	without iQFlow™	with iQFlow™
Extraction time	12 s	12 s
TDS*	3,63 %	3,76 %
Extraction yield	14,14 %	14,38 %

Based on 10 g/40 ml

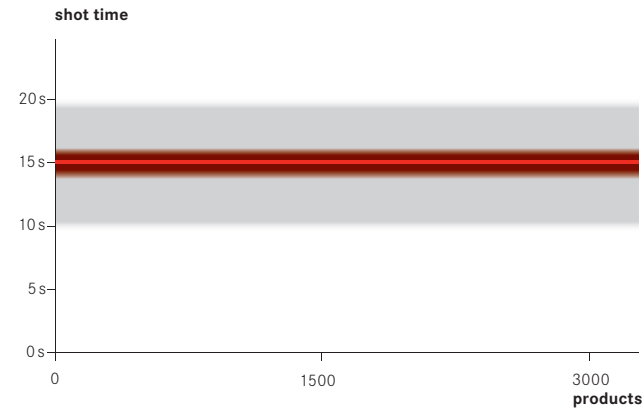
* TDS means total dissolved solids and represents the total concentration of dissolved substances in water.

CREATE YOUR CONSISTENT COFFEE EXPERIENCE.

With iQFlow™, you can enjoy fixed shot times and absolute consistent coffee quality in real-time for every cup, every day, at every location.

iQFlow™ monitors and adjusts the extraction flow during the brewing process, in real-time.

We call it the intelligent Coffee Extraction.



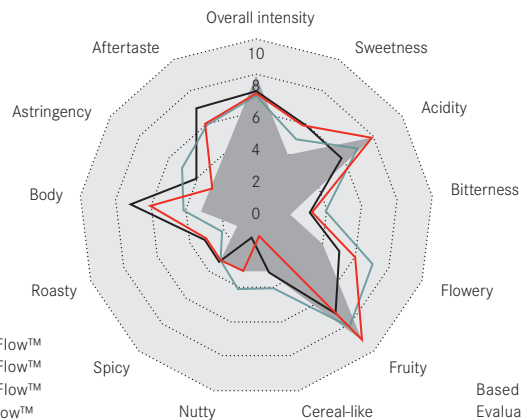
iQFlow™ FIELD TEST SHOWS MINIMAL VARIANCE, COMPARED TO VARIANCE ON OTHER SYSTEMS.

- Variance in brewing time on other systems
 - Targeted brewing time
 - Brewing time with iQFlow™
- 96.1% of the products are within 15 s +/- 1 s
76.4% of the products are within 15 +/- 0.5 s

Based on espresso, over 4 months in field test, Franke Coffee Systems, Autumn 2017

DESIGN YOUR INDIVIDUAL TASTE PROFILES.

iQFlow™ opens a new dimension in taste profiling by offering more variety in the creation of personalized aroma profile design – with the same coffee beans and the same degree of grind.

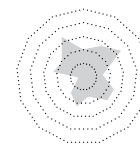


COFFEE PROFILES – HANGADHI ESPRESSO

- Espresso 12 s with iQFlow™
- Espresso 15 s with iQFlow™
- Espresso 18 s with iQFlow™
- Espresso without iQFlow™

Based on ZHAW Report Sensory Evaluation, May 2018

BE A GAME CHANGER, TOO.



Create your own profile
Interested in creating your very own coffee experience and taste profiles? Get in touch with us for an individual exploration.



Get the white paper
Get the complete results of our scientific sensory analysis with the leading Zurich University of Applied Sciences (ZHAW), sensory department.



Become a member
Be part of our iQCircle: Where coffee experts share insights to create the coffee experiences of tomorrow.

Get in touch with iqcircle@franke.com

iQFlow™

intelligent Coffee Extraction.

BARISTA, COFFEE SHOP

“‘Real espresso’ can only come out of a traditional espresso machine? That is now a myth and a thing of the past. The new iQFlow™ technology is a great tool for diving into new sensory worlds and putting one’s own stamp on creations.”

HEAD OF OPERATIONS, C-STORE

“Consumers now expect the highest coffee quality everywhere, every time. iQFlow™ allows us to meet this demand by preparing perfect coffee beverages. And simultaneously, allow us enough time for our customers.”

F&B MANAGER, QSR CHAIN

“This development helps each of our employees to extract a premium coffee. That’s why our customers all over the world get the same perfect result, every time.”

ROASTER

“iQFlow™ makes it possible to enhance the aroma of our coffee roasts in all their intensity. At the same time, during preparation, it ensures that our customers achieve consistently high in-cup quality.”

MANAGER, COFFEE CHAIN

“iQFlow™ makes it possible for us to keep pace with customers’ constantly increasing demands for ever more individual, improved coffee beverages. Thanks to iQFlow™, we can offer a premium coffee with an individual taste profile based on a single roast for every taste preference.”

MARKETING MANAGER, BAKERY CHAIN

“The opportunities to get ahead of the competition, thanks to great coffee, are far from exhausted. Thanks to the innovation of iQFlow™, we can achieve even more flavor intensity in our coffee drinks and let our brand inspire our customers.”

Want to have a direct exchange with other experts?

Become a member of the iQCircle here:

IQCIRCLE@FRANKE.COM

