PRODUCT OVERVIEW

Fully automatic coffee machines
The A200 is the professional machine for handling small to mid-sized capacities. An intuitive touchscreen offers as many as 36 different beverages. The machine guides operators through the cleaning process in a uniquely understandable and efficient way – even someone without any experience working with the A200 can operate it. Two ceramic grinders work with high levels of precision for fantastic coffee. The high-performance steam spout produces milk foam in a flash. Additional beverages can be prepared with the optional capsule brewing unit. The FoamMaster™ guarantees milk foam just as if it were made by hand.

**A200**

**ENJOYMENT THROUGH PERFECTION**

Every Franke coffee machine is packed with true passion and 100 percent Swissness. During product development, we learn from the experiences of restaurant operators, study the needs of coffee roasters and coffee lovers, and work tirelessly to further improve our products.

Our broad, modular product portfolio offers the ideal solution for meeting every individual wish in terms of size, performance, operation and varieties of coffee drinks.

**Close to our customers – around the world**

Franke Coffee Systems operates its own offices in Switzerland (headquarters in Aarburg), Germany, Great Britain and the USA. In addition, select distribution partners represent us around the world. This global network makes it possible for us to address the local needs of our customers and offer them the best possible service – no matter where in the world they might be. This makes us the ideal partner for both independent restaurant owners as well as for customers operating chains on a national or international basis.

<table>
<thead>
<tr>
<th>CAPACITY</th>
<th>SINGLE</th>
<th>PARALLEL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>102</td>
<td>148</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>87</td>
<td>126</td>
</tr>
<tr>
<td>Coffee</td>
<td>69</td>
<td>85</td>
</tr>
<tr>
<td>Hot water</td>
<td>99</td>
<td></td>
</tr>
</tbody>
</table>

*Cups per hour according to DIN*
A600
ALL YOU NEED FOR PERFECT COFFEE

The A600 is the new standard in the mid-capacity range. The crystal clear touchscreen with its three customizable user interfaces provides an ideal basis for users to interact with the machine. A functional LED lighting concept gives you full control over all machine operations. At its heart, the machine has been optimized consistently for efficiency and perfection. The practical bean hopper, the precision grinder with ceramic discs and the selection from among three different brewing units all combine to deliver perfect coffee. In combination with the optional FoamMaster™, Flavor-Station and optional cup warmer, the A600 is the optimal solution for any beverage needs.

CAPACITY* | SINGLE | PARALLEL
--- | --- | ---
Espresso | 150 | 194
Cappuccino | 98 | 160
Coffee | 100 | 121
Hot water | 164 | 164

* Cups per hour according to DIN

A800
UNLIMITED POSSIBILITIES

The A800 is the ultimate performance heavyweight and opens up a whole universe of individual beverage creations. It deftly handles even the very highest levels of demand and guarantees unparalleled coffee enjoyment. Its professional three-boiler system makes it possible to prepare a coffee while pouring hot water for tea and generating steam, all at the same time. And because the FoamMaster™ is integrated as standard, it can also deliver dreamy hot or cold foams in any consistency desired. A full-color 10.4-inch touchscreen provides the attractive control panel on the machine, which can be individually configured down to the smallest detail – and grows with your demands and your success, every step of the way.

CAPACITY* | SINGLE | PARALLEL
--- | --- | ---
Espresso | 150 | 215
Cappuccino | 149 | 190
Coffee | 109 | 141
Hot water | 164 | 164

* Cups per hour according to DIN
**ACCESSORIES**

**PERFECT FLEXIBILITY**

Tailored precisely to your needs.

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**REFRIGERATION UNIT**

**SU05 (5 l) THE ELEGANT SOLUTION**
- Refrigeration unit in product design (5 l, 12 l), lockable
- Perfect hygiene: intelligent milk hose coupling for non-contact filling
- Empty signal via the display
- Can be installed under the counter, directly underneath the coffee machine (12 l)

**SU12 (12 l) THE TITAN**
- Refrigeration unit in product design (5 l, 12 l), lockable
- Perfect hygiene: intelligent milk hose coupling for non-contact filling
- Empty signal via the display
- Can be installed under the counter, directly underneath the coffee machine (12 l)

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**KE200 THE MINI MARVEL**
- Refrigerator unit (4 l), lockable
- Suitable for small to mid-range capacities
- Manual cleaning

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**CHILL & CUP THE SPACE-SAVER**
- Combination of lockable refrigeration unit (5 l) with two heatable cup racks (80 cups)
- Suitable for small to mid-range capacities

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**BASE REFRIGERATION UNIT (UKE) THE SPACE MAGICIAN**
- Refrigeration unit (5 l), lockable
- Suitable for use as a machine base (for professional food service or convenience applications)
- Suitable for mid-range capacities when space is limited on the counter

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**FLAVOR-STATION THE FLAVOR WIZARD**
- Dosing station with three syrups, automatic dosing, lockable
- Can also be fitted with liquors
- Available with heatable cup storage on upper shelf, with on/off switch

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**BILLING SYSTEM THE MONEY MAESTRO**
- Can be used for various payment methods, e.g. with coins, card, cell phone, etc.
- Ideally suited for public/private vending applications
- Can be combined with IoT features
FOAMMASTER™
VARIETY BECOMES PERFECTION

The FoamMaster™ has redefined professional coffee making at the very highest performance levels. Thanks to a startlingly large touchscreen, operating the unit becomes an experience in itself. Customizable user interfaces, adaptable menus and the simple placement of advertising messages revolutionize interaction with the machine. Inside the unit, powerful components ensure you get the perfect crema, delicious milk foam and a virtually endless variety of flavors.

The Spectra is a powerhouse that consistently offers perfect coffee quality – even in large quantities. Three different display options enable optimal integration into your operation. The fully modular design allows every user to adapt the machine to their specific needs, with the milk system and accessories configured into a unified system solution. For visual highlights, we offer the Spectra in two colors – neutral silver-gray or timeless, elegant black.

PRACTICAL TOUCHSCREEN FOR EFFICIENT OPERATION AND CUSTOMIZED SET-UP CAPABILITIES

PRECISION GRINDER WITH DURABLE CERAMIC BURRS

IOT/TELEMETRY ENABLED

SIMPLE, MENU-GUIDED CLEANING

INDIVIDUALLY PROGRAMMABLE MILK FOAM CONSISTENCY – JUST AS IF MADE BY HAND

FLAVOR-STATION FOR AUTOMATIC DOSING OF THREE DIFFERENT SYRUPS

CAPACITY* | SINGLE | PARALLEL
---|---|---
Espresso | 162 | 232
Cappuccino | 141 | 216
Coffee | 115 | 151
Hot water | 168

*Cups per hour according to DIN

CHOCOLATE POWDER DOSING SYSTEM FOR ADDED VARIETY

UNIT AVAILABLE IN TWO COLORS: SILVER, BLACK

ALSO AVAILABLE AS A DOUBLE MODULE

VETRO 8 OPERATING UNIT

AUTOMATIC, HEIGHT-ADJUSTABLE BEVERAGE SPOUT

CAPACITY* | SINGLE | PARALLEL
---|---|---
Espresso | 162 | 232
Cappuccino | 147 | 216
Coffee | 115 | 151
Hot water | 165

*Cups per hour according to DIN
At only 30 cm wide, the Spectra X includes much more than you would expect from a high-volume brewer. You can select whether the brewed coffee is prepared directly from pre-ground coffee or from whole beans using a grinder. The Spectra X automatically portions the ground coffee in the brewing chamber, where it prepares just the exact amount of coffee you need using four different brewing stages.

The Spectra X-XL is a compact yet powerful fully automatic coffee machine designed especially for preparing large volumes of brewed coffee. It is ideal for breakfast buffets, for self-service applications at roadside rest stops and in any catering facility – in other words, everywhere where a large volume of top-quality coffee is needed in a short time. A four-liter brewing chamber and four-liter coffee reservoir are ready to dispense eight liters of brewed coffee at peak consumption times.
Perfect foam for everyone! This is what Franke has promised, incorporating FoamMaster™ technology into the A800 as standard. You have complete control over how to feed the milk into your machine: connect your own refrigerator to the A800 or use Franke’s new 12-liter extension unit. Whatever you choose, the A800 will deliver milk foam with unbeatable FoamMaster™ quality. In every beverage, you can vary the consistency and thickness of this foam to create artistic layers — safe in the knowledge that the foam quality will stay consistent even at high outputs. The A800 is brimming with possibilities for milk and mixed milk drinks, all at the very highest performance levels. Classic Franke, classic FoamMaster™.

Franke’s 12-liter refrigeration unit also makes your day-to-day activities a bit easier, delivering milk to the A800 that has been perfectly chilled to the right temperature thanks to the sensors integrated into the cooling tank itself that constantly monitor the contents. The cooling tanks can also be removed from the front, allowing you to refill the milk at any time in a simple and hygienic process.
### JUST AS INDIVIDUAL AS YOU ARE

<table>
<thead>
<tr>
<th>CAPACITY</th>
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<tbody>
<tr>
<td>Cups</td>
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<table>
<thead>
<tr>
<th>BEVERAGES</th>
<th>A200</th>
<th>A600</th>
<th>A800</th>
<th>FOAMMASTER™</th>
<th>SPECTRA S</th>
<th>SPECTRA X</th>
<th>SPECTRA X-XL</th>
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<tbody>
<tr>
<td>Ristretto/Espresso</td>
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<td>Yes</td>
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<tr>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<td>Cappuccino/Latte macchiato</td>
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<td>Yes</td>
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<td>Chocolat/Chococino</td>
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<td>Hot milk</td>
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<td>Yes</td>
<td>Yes</td>
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<td>Hot milk foam</td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<tr>
<td>Steam</td>
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<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
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<td>Yes</td>
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<tr>
<th>OPTIONS</th>
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- Second bean grinder: Yes
- Third bean grinder: Yes
- Powder dosing system: Optional
- Double powder dosing system: Optional
- Capsule brewing unit: Yes
- Autosteam: Yes
- Autosteam Pro: Yes
- Coffee pot dispensing spout: Yes
- Coffee grounds ejector: Yes
- Cup detector: Yes
- Internal water tank: Yes
- External water tank: Yes
- Permanent water supply connection: Yes
- Lockable bean hopper: Yes
- Raised feed (40/100 mm): Yes
- IOT/telemetry: Yes

<table>
<thead>
<tr>
<th>MILK REFRIGERATION UNIT</th>
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- SU5 MS (5 liter) refrigeration unit: Yes
- SU5 FM (5 liter) refrigeration unit: Yes
- SU12 (12 liters) / U12T refrigeration unit: Yes
- CoolBox (2 liter): Yes
- KE200 refrigeration unit (4 liter): Yes
- KE300 refrigeration unit (12 liter): Yes
- UKTE base refrigeration unit (5 liter): Yes
- Chiller (5 liter): Yes
- LT320 refrigeration unit (12 liter): Yes
- Double module (for KE300 / LT320 / SU12 / U12T): Yes
- Second type of milk (for KE300 / LT320 / SU12 / U12T): Yes

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<tr>
<th>ACCESSORIES</th>
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- Flavor Station: Yes
- Cup warmer: Yes
- Payment system: Yes

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1) Instead of third bean grinder
2) Coffee grounds dosing unit
3) Coffee grounds separator
4) 1st grinder optional (instead of powder hopper)