

MAKE IT WONDERFUL



## PRESS RELEASE

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### **Baristas Rave About Espresso Machines with Italian Flair**

**The traditional espresso machines from Franke Coffee Systems will win you over with cutting edge technology and Italian flair. They are really part of the classic authentic barista image. They make it possible for Italian coffee specialties to be created in all their glorious flavor variety and intensity.**

Seasoned baristas and coffee enthusiasts don't leave anything to chance and expect a reliable machine that offers full control over all brewing parameters. Franke definitely scores in this category with its familiarly extraordinary technology and offers the pros everything they need. Yet with a little intuition and practical aptitude, even the unpracticed contemporary is capable of preparing espresso, cappuccino, or latte macchiato just like a pro. With the T200, T400, and T600 models, Franke meets every demand ranging from models for beginners through to the modern flagship.

### **Professional Solutions for the Most Varied of Customer Requests**

"Many of our "fully automatic machine clients" have an elegant bar or a lobby with modern style where they like to offer their guests special pampering. That's where our classic semi-automatics are put to use," Yvo Locher, CEO Franke Coffee Systems, explains and adds: "What matters to our customers is that our comprehensive product range offers everything from high-tech fully automatic machines to high-volume brewers and through to classic complete semi-automatics solutions all in one place and that we are able to satisfy the most varied of needs."

Three different models are available in the semi-automatics series. With one to three brewing groups, the T200 is the little all-rounder of this family. Its robust, stylish stainless steel design

not only ensures that it lasts long, but also makes it an absolute eye-catcher in every kitchen, bar, or cafeteria. Independent brewing groups make it possible to program individual drink settings, thus allowing the barista to prepare more than one drink at a time.

Its big sister, the T400, has all the features of a T200 together with an ingenious temperature regulation feature that makes it possible to set a different temperature for each brewing group. That way the different coffee creations can be made just a little bit more precisely. The double manometer also measures pump and boiler pressure. And when there's a lot of back and forth at the bar, the boost function can quickly increase the kettle temperature, thus further enhancing performance.

The flagship, the T600, represents the latest in modern technology and classic Italian design. Two temperature levels and manually controllable air supply offers baristas a refined system ideal for creating the perfect milk froth. The central display and additional displays for each brew group make it easier to maintain full control over the device at all times.

The T600 Take Away is also perfectly suited for culinary establishments that offer coffee to go. Its heightened construction with additional cup pedestals can easily accommodate cups of any size - from little espresso cups through to voluminous travel mugs.

### **Perfect Interplay of Aesthetics and Technology**

"Our customer focus affords us valuable insights into the processes and issues faced by the modern restaurateur on a daily basis. This knowledge is constantly being incorporated into the development and optimization of our coffee machines. The results often only reveal themselves upon second glance when you take in the refined details that will really win you over in day-to-day life. Since that's what our devices are designed for," Yvo Locher explains.

It isn't just enthusiasts that are raving about Franke's traditional espresso machines with their high-quality standards and fine Italian design. They are the embodiment of true barista passion. For models T400 and T600, semi-automatics are also available in cream, red, black, and white colors.

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**About Franke Coffee Systems**

*Delicious coffee makes for wonderful moments. - Franke Coffee Systems is a leading provider of solutions for coffee preparation beyond the kitchen. The product range encompasses fully automatic as well as traditional coffee machines, capsule machines, and high-volume coffee brewers. A total of 500 employees work at headquarters in Aarburg (Switzerland) as well as the subsidiaries in Germany, the United States, Great Britain, and Japan in order to provide the very best coffee solutions. The company also relies on a global service and distribution network with over 1000 employees. As a company of the Franke Gruppe, it belongs to Artemis Holding. Learn more at [www.franke.com](http://www.franke.com).*