

MAKE IT WONDERFUL



## **Implement tomorrow's coffee trends today**

**The new Iced Coffee Module from Franke Coffee Systems gives customers the opportunity to easily offer new trend beverages.**

Anyone ordering a coffee beverage today is not just ordering a caffeinated beverage, but also a personal expression of lifestyle, indulgence and variety. This trend and the customer's demand for coffee drinks matching one's lifestyle has now reached all forms of gastronomy. Identifying emerging trends and ensuring a quick and simple implementation for customers has always been an important driving force for Franke Coffee Systems. This is also the case with Franke's new Iced Coffee Module. With this latest innovation the Swiss company is taking the preparation of trendy cold coffee beverages to a completely new level. The development focused mainly on making the coffee business as simple and versatile as possible for the customers.

### **From a seasonal trend to a lasting success**

The large, internationally operating coffee shop chains, but also many owner-managed coffee bars have made Cold Brew and Iced Coffee popular worldwide. Since cold coffee drinks have developed from the classic coffee on ice to various iced coffee drinks, with or without cold milk, milk foam and various flavors, cool coffee creations have established themselves in the beverage assortments. No matter whether a gas station, bakery, coffee shop or hotel bar, Iced Coffee is developing from a seasonal specialty to a mainstream drink.

With the patented Franke Iced Coffee Module the standard range of hot drinks can be easily extended to include cold coffee drinks. High-quality cold coffee drinks are brewed hot from freshly ground beans and are immediately chilled just before being dispensed into the cup. This considerably improves the in-cup quality of previously possible cold coffee or milk-based beverages, because now the coffee is cooled in addition to cold milk and milk foam. Thanks to Franke's innovative iQFlow™ technology, cold coffee drinks now have the optimum flavor and consistent in-cup quality. This results in a wide variety of new drinks, because Iced Coffee can now be served as cold coffee or in combination with milk, milk foam and/or syrup.

### **Cold coffee beverages thanks to a simple on-board solution**

Cold coffee drinks are becoming increasingly popular worldwide, not only among the young, urban target group. With Franke's patented technology, customers can adapt their product range to this new trend without having to invest a lot of time and effort in machinery or personnel and without sacrificing the high in-cup quality they are used to.

For the refreshing expansion of the beverage range there is no need for an add-on unit to the coffee machine. The Iced Coffee Module can be specified in the current models of the Franke A-line (A600-A1000) as well as the S700. It is positioned on the machine instead of the powder hopper. It can also be combined with the new Specialty Beverage Station "SB1200". Thanks to the automatic connection to the existing cleaning processes, the Iced Coffee Module requires no additional or separate cleaning steps. Top hygiene and fully automatic cleaning are thus always ensured.



It's getting cool this summer: with Franke's new Iced Coffee Module, the range of beverages can easily be expanded to include chilled coffee drinks.

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#### **About Franke Coffee Systems**

Franke Coffee Systems, a division of the Franke Group, is a world-leading solution provider of fully automatic coffee machines for professional coffee making. Our passion for the best coffee quality motivates us to elevate the customer experience through state-of-the-art innovations. Learn more at [coffee.franke.com](http://coffee.franke.com)

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