MAKE YOUR KITCHEN THE MOST WONDERFUL PLACE

DETAILS THAT MAKE THE DIFFERENCE

From classic to modern, you’ll discover elegant design and exquisite craftsmanship without compromise. Every Franke product is carefully designed to make life easier.

For the complete Franke product line, see our Product Guide on pages 38-51.
GRILLED SPATCHCOCKED CHICKEN WITH DIJON CREAM SAUCE & SCALLOPED POTATOES

COOK TIME 1 Hr.
RESTING TIME 5 Min.
TOTAL TIME 1 Hr. & 5 Min.
SERVINGS 6

INGREDIENTS

For the Scalloped Potatoes:
- ½ small yellow onion, peeled and diced
- 4 cloves garlic, finely minced
- ½ cup chicken stock
- 3 large Idaho potatoes, thinly sliced
- 4 tablespoons butter cut into small chunks
- Sea salt and fresh cracked pepper to taste

For the Grilled Spatchcocked Chicken:
- 2 spatchcocked chickens
- 3 tablespoons olive oil
- Sea salt and fresh cracked pepper to taste

For the Dijon Cream Sauce:
- 2 cups heavy whipping cream
- 1 tablespoon Dijon mustard
- 1 tablespoon grainy mustard
- 1 tablespoon yellow mustard
- Sea salt to taste

INSTRUCTIONS

1. Preheat the oven to 375°.
2. Potatoes: In a cast iron skillet add onions, garlic and stock. Place the potatoes on top of the mixture, taking care to keep them together and uniform, and fan them out and layer them. Season with butter, salt and pepper and bake for 60 to 70 minutes.
3. Preheat the grill to 450° to 550°.
4. Chicken: Drizzle the chicken with olive oil and season on all sides with salt and pepper. Place on the hot grill, skin side down, and cook for 20 to 25 minutes making sure it does not burn and does not stick to the grill grates. Turn the heat down and close the grill lid.
5. Flip the chicken over and place on a cooler side of the grill. Turn the heat to 450° and cook for 20 to 25 more minutes or until it reaches an internal temperature of 165° F. Let chicken rest for 4 to 5 minutes before serving.
6. Sauce: Add the cream to a medium size saucepan and cook over medium-low heat while whisking until it becomes very thick (think alfredo sauce). Stir in the mustards and salt and serve.
7. To plate: Serve the grilled spatchcocked chicken next to the potatoes and mustard sauce and add optional garnish of chopped chives, parsley and thyme.

CULINARY CENTER

COMPACT & CONVENIENT

Whether it’s breakfast on the run or a gourmet dinner for friends, the new Culinary Center makes meal preparation and cleanup a breeze. No more cluttering your cupboards with bulky cutting boards and colanders. No more rummaging through drawers for your favorite knife. With Culinary Center these cooking essentials are always at hand when you need them and neatly tucked away when you don’t.

A PLACE FOR EVERYTHING

The custom-fitted accessories compartment allows you to dry and store the tools you use most so they’re ready when you need them. At the end of the day you’ll have a neat and organized kitchen workstation with everything in its place.
Innovation meets minimalist beauty with the new Culinary Center. Packed with built-in features that put everyday tools at your fingertips as you work, this double-sink workstation makes a magnificent transformation to a clean, modern statement in elegance.

CULINARY CENTER

DESIGNED FOR THE WAY YOU WORK

The custom-fitted accessories compartment allows you to dry and store the tools you use most so they’re ready when you need them.

WONDERFUL EXTRAS

Culinary Center sink CLX16021-W paired with a Pescara FF4400 faucet and LB16300 filtration faucet.
Franke’s Chef Center gives you the power of a beautifully designed sink system. Every accessory is included and right at hand. The Chef Center’s wide basin accommodates large pots and pans easily. The multi-level sink grid and roller mat are practical accessories designed for any kitchen task, including drying dishes and stemware. A generously sized drain board features a sloped design that fits over the edge of the sink to direct water back into the sink.

The Chef Center allows you to chop and trim your food then dispose of scraps using the compost bucket.
UNCOMPROMISED DESIGN

This clean-lined series boasts refined touches for the serious home chef. Little things can make a big difference: deeper bowls and the rear offset drain maximize the usable bottom surface of the bowl while also creating extra cabinet space beneath the sink.

PERFECT TOGETHER

Professional 2.0 PS2X110-33 sink paired with a Steel FFP3450 faucet and LB13150 filtration faucet.

FEATURES

DIAMOND FINISH

16 GAUGE COMMERCIAL GRADE STAINLESS STEEL

ROUND DRAIN COVER

WONDERFUL EXTRAS

The Frankie diamond finish takes minimal care to maintain a clean, attractive look for years.
CRYSTAL
MODERN DESIGN

Designed with beauty in mind, water cascades along a durable, removable drain cover as it disappears into the invisible drain. Available in stainless steel, white shatterproof glass or black shatterproof glass, this drain cover is easily removed for cleaning, and sits perfectly in place in the sink.

PERFECT TOGETHER

WONDERFUL EXTRAS
The invisible drain can be installed with either a left or right side drain hole, while allowing for more room beneath the sink.

FEATURES
- REVERSIBLE INSTALLATION
- ZERO RADIUS CORNERS
- DIAMOND FINISH

Crystal CLV110-28 sink paired with a Crystal FFP04321 faucet.
Whether it’s used in a kitchen, bar area or prep area, Pescara is sure to be a head-turner. The hidden drain acccents its contemporary look, while the integral ledge system takes functionality to a whole new level.

Pescara PTX110-31sink paired with a Pescara FFPD4300 faucet, DW16000 filtration faucet and Twin SD-500 soap dispenser.
ORCA 2.0

ENDURING APPEAL

For home chefs who want a roomy sink that will accommodate large cookware and big tasks, Orca 2.0 is not only spacious, but also has several optional accessories such as a shelf grid, roller mat and wire basket that fit the integral ledge for enhanced performance. Gentle curves and a rear drain with a smooth round cover create easy-to-clean surfaces and enduring visual appeal.
Whether your preference is casual backyard barbecues or elaborate summertime soirées, your outdoor kitchen workspace requires a sink that stands up to the elements and enhances your entertaining style. Professional Outdoor is designed with the attention to detail and quality that is the hallmark of Franke products.

**FEATURES**
- 18 GAUGE T316 STAINLESS STEEL
- SUITABLE FOR OUTDOOR USE
- INCLUDES STRAINER BASKET

Professional Outdoor LRX110-2312-316 sink paired with a Cube FF3352 faucet.
COUNTRY CHIC

Franke’s apron front farm house sinks are made of attractive and durable fireclay for a smooth, polished finish that’s both durable and easy to clean. For design flexibility, we offer two sinks (FH3K710-30 and FH3K710-33) that let you install either a traditional flat apron front or a fluted front design.

PERFECT TOGETHER

WONDERFUL EXTRAS

Fireclay sinks have a dirt-repelling protective finish which allows stains to be wiped away with soap and water.

FEATURES

SCRATCH RESISTANT
REVERSIBLE APRON FRONT OFFERINGS
EASY TO CLEAN
HOMEMADE STRAWBERRY SHORTCAKE

PREP TIME 25 Min.
COOK TIME 25 Min.
TOTAL TIME 50 Min.
SERVINGS 10

INGREDIENTS

For the Fresh Strawberries:
- 1 cup simple syrup – equal parts sugar & water boiled together and cooled
- 1 pint strawberries, stems removed and cut into quarters
- 2 tablespoons vanilla

For the Biscuits:
- 3 cups all-purpose flour
- 2 tablespoons baking powder
- 2 teaspoons Kosher salt
- 2 tablespoons sugar
- 10 ounces cold unsalted butter, shredded
- 1 cup whole milk
- 2 eggs
- Sugar in the raw

For the Whipped Cream:
- 1 pint heavy whipping cream
- ½ cup sugar
- ½ teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven to 375°.
2. Strawberries: Pour the simple syrup over the cut strawberries and fold in vanilla. Chill for 1 hour.
3. Biscuits: In a large bowl mix together the flour, baking powder, shredded cold butter, salt and sugar, then form a well.
4. In a separate bowl whisk together the eggs and milk and pour them into the center of the flour well.
5. Use a fork to combine the ingredients.
6. Once combined, sprinkle some flour on a clean surface and slightly roll out the dough until it is 1-inch thick. Do not over knead.
7. Use a circle cookie cutter to cut dough into circles, approximately 2 inches in size. Place them on a sheet pan lined with parchment paper. There should be enough dough to make 10 biscuits.
8. Bake at 375° for 20 to 25 minutes or until golden brown and cooked through.
9. Whipped Cream: Using a mixer whisk together all ingredients until stiff peaks are formed. Set aside and keep cool.
10. To Plate: Slice the biscuits in half or thirds.
11. Place the bottom of the biscuit in a bit of the simple syrup from the strawberry bowl and layer on sliced strawberries and whipped cream. Top with remaining biscuit half. Garnish with fresh mint.

YOUR KITCHEN. YOUR DESIGN.

Personalize your kitchen workspace and create a smooth flow from preparation to cleanup. Versatile, space-expanding accessories play multiple roles in the kitchen and fit within your Franke sink or directly on the kitchen counter.

Practical by design and aesthetically beautiful, accessories simplify every task and match the unique way you cook and entertain at home.
The powerful new Franke EcO³ Sanitizing System is an economical, environmentally friendly way to keep your kitchen bacteria-free. It uses a long-lasting, rechargeable lithium ion battery to change tap water into a natural aqueous ozone solution.

The EcO³ Sanitizing System

**THE ONE-BOTTLE SANITIZER FOR EVERY KITCHEN SURFACE**

- Kills 99.9 percent of harmful bacteria found on hard, nonporous kitchen surfaces, including E. coli, salmonella and staph
- Cleans twice as effectively as bleach, killing bacteria 3,000 times faster when used as directed
- Requires no rinsing – just spray and wipe

**CLEAN, GREEN & COST EFFECTIVE**

- One bottle has as much cleaning power as 14,800 cans of aerosol spray cleaner
- One battery produces about 550 gallons of sanitizing solution
- The sanitizer has a limitless shelf life, which means there is never expired solution or waste

**CHANGING THE WAY YOU CLEAN**

- One bottle has as much cleaning power as 14,800 cans of aerosol spray cleaner
- One battery produces about 550 gallons of sanitizing solution
- The sanitizer has a limitless shelf life, which means there is never expired solution or waste
PURUS FILTRATION
THE EASIEST WAY TO ENJOY CLEAN WATER

Thanks to its patented filter technology, the Franke Clear Water Capsule System cleans water simply, quickly and reliably. Developed in Switzerland, easy to use and impecably designed, it’s the most advanced water filter system in the world. For the most wonderful tap water you’ve ever tasted.

FILLED WITH MANY ADVANTAGES
- REDUCES 99.9999% OF BACTERIA*
- REDUCES 99% OF VIRUSES*
- FILTERS OUT RUST AND SEDIMENTS
- FILTERS OUT MICROPLASTICS
- REMOVES ODORS AND IMPROVES TASTE
- FILTERS UP TO 132 GALLONS

WHERE THE MAGIC HAPPENS
The best water filter in the world is also the smallest. That’s something of a marvel given what’s inside. It is the first system ever to combine activated carbon with a high-tech membrane and turns 132 gallons of tap water into pure refreshment.

*Restrictions apply for the states of California, Iowa and Wisconsin.

PURUS
PURE PERFECTION

The new Purus filtered faucet features Franke’s patented triple-filter process technology cleverly housed within a stylish compact capsule that fits right on the tap. The Purus filter removes more than 95%* of chlorine and 99%* of other harmful particles while retaining all beneficial minerals. Available in three styles and two finishes, Purus requires no under-sink filter so it fits beautifully in even the smallest of spaces.

FILTERS OUT
BACTERIA
LIGHT INDICATES
FILTER CHANGE

Features
- Filters out bacteria
- Light indicates filter change

WHERE THE MAGIC HAPPENS
The best water filter in the world is also the smallest. That’s something of a marvel given what’s inside. It is the first system ever to combine activated carbon with a high-tech membrane and turns 132 gallons of tap water into pure refreshment.

*Restrictions apply for the states of California, Iowa and Wisconsin.
COLOR FOR THE KITCHEN

Franke’s new metallic faucet finishes complete the design statement in your well-appointed kitchen. Complement or contrast your sink with one of seven new finishes, from Matte Black for a sophisticated, modern appeal to earthy Satin Brass or rich, bold Copper to accent cabinetry and countertops*.

METALLIC FAUCET FINISHES

MATTE BLACK  SHINY BLACK  GUN METAL
COPPER  BRONZE  POLISHED NICKEL  SATIN BRASS

*Finishes available only on select faucets.

FEATUERS

NINE FINISH OPTIONS
360° SWIVEL SPRAY

ACTIVE ON THE MOVE

Active Plus faucets are perfect for today’s busy kitchens and feature the convenience of a 360-degree swivel spray and a choice of nine finishes. Active Neo offers the same full-circle swivel but with a traditional gooseneck design.
EVERY DROP IS WONDERFUL

Franke pioneered multi-tasking kitchen faucets. Today, our beautifully designed range of faucets and point-of-use faucets, which dispense hot, cold and filtered water, are considered the blueprint for faucets that go the extra step. Invisible to the eye and even to the taste, contaminants, lead, toxins, pollutants and pesticides are passed through local water systems and into our homes. Only Franke StillPure systems give you the confidence that every drop you drink is as pure as possible.

PROFESSIONAL XL PLUS

Professional faucets are available in three sizes to fit your workstyle and your design preference. All feature a 360-degree swivel spout for a powerful, directional spray. Pair your new faucet with one of Franke’s Professional series sinks for a kitchen that not only works hard but is also a beautiful addition to your kitchen.
The sleek and chic Peak faucet can complement any sink style. A pull-down spray extends this faucet’s use in prep, cooking or cleanup then fits back neatly into an intuitive, angled dock. You’ll love the understated styling of this semi-pro faucet and rave over the simplicity of use.

Cleverly designed Kubus is packed with features, such as the pull-down spray nozzle that becomes a convenient aid in prep, cooking and cleanup. The hose retracts for compact storage in the faucet when not in use.
Crystal faucets beautifully complement our Crystal sinks, featuring a sleek glass base, available in black or white glass, or in pristine stainless steel. The flexible metal spring hose provides maximum flexibility for reaching every corner of the sink.

PESCARA

ARTISANAL CRAFTSMANSHIP

Pescara faucets are elegantly designed with an abundance of functional features. The innovative rear-docking spray head puts Pescara on the must-have list of discerning home chefs.

Features

FULL & NEEDLE DUAL SPRAY
MAGNETIC SPRAY DOCK OFFERINGS
Beauty across the entire range. Reflecting current trends in product design, the combination of the transitional style and sculptured form provide sleek aesthetics that will delight any chef day after day.

ABSINTHE

INSPIRED COUTURE

Beauty across the entire range. Reflecting current trends in product design, the combination of the transitional style and sculptured form provide sleek aesthetics that will delight any chef day after day.

INGREDIENTS

For the Rub:
- 1 tablespoon dry thyme
- 1 tablespoon dry oregano
- 1 tablespoon chili powder
- 1 tablespoon granulated garlic
- 1 tablespoon onion powder
- 1 tablespoon cumin
- 1 teaspoon paprika
- 1 teaspoon cayenne
- 1 teaspoon red pepper flakes
- 1 teaspoon cracked black pepper
- 2 tablespoons sea salt

For the T-Bone:
- 2 T-bone steaks, 1 pound each
- 2 large sweet potatoes, peeled and sliced lengthwise, 1 inch thick
- 3 ears of corn with shucks
- 1 poblano pepper, seeded and cut into 3-4 pieces
- 1 red bell pepper, seeded and cut into 3-4 pieces
- 1 sweet onion peeled and sliced 1 inch thick
- 8 strips of thick bacon
- 2 tablespoons fresh chopped rosemary
- 5-6 tablespoons olive oil
- 1 tablespoon sliced green onions for garnish
- Sea salt and cracked pepper to taste

For the Butter:
- 1 stick softened unsalted butter
- Juice and zest of 1 lemon
- 2 tablespoons chopped chives
- Sea salt and cracked pepper to taste

INSTRUCTIONS

Butter: Mix together all of the ingredients and set aside in the refrigerator.

Rub: Combine all of the ingredients in a small bowl and whisk. Set aside.

T-Bone: Place all vegetables except corn in a bowl, rub with 3-4 tablespoons of olive oil and season with salt and pepper.

1. Place all vegetables, including corn, on a hot grill. Cook through, but do not char. Note: Be sure to rotate and turn every 2-3 minutes. Set aside and keep warm.

2. Mix the remaining oil and ½ of the spice rub on a plate. Coat the steaks on both sides and cook on the grill. Note: There will be some spice rub left over.

3. For a medium-rare steak place the T-Bone on the grill when the vegetables are halfway cooked to ensure everything is done at the same time. Steak should cook for 4-6 minutes on each side, or until temperature is 135°F.

4. Once the steak is flipped, place the bacon directly on the grill and cook through. Note: This will cook very fast and has a tendency to burn, so be cautious when flipping and keep a close watch.

5. Once everything on the grill is finished, chop all vegetables and bacon and mix together.

6. To plate the dish, place the hash on the bottom with the steak on top, garnishing with chopped green onions and herb butter.
### STAINLESS STEEL SINKS

#### Culinary Center

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<th>Model</th>
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<th>Exterior Dimensions</th>
<th>Minimum Cabinet Size</th>
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See page 5-7 for more information on the Culinary Center sink collection.

#### Chef Center

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See page 8-9 for more information on the Chef Center sink collection.

#### Professional 2.0

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See page 10-11 for more information on the Professional 2.0 sink collection. See page 18-19 for more information on the Professional Outdoor sink collection (LRX110 models). See page 31 for more information on the Professional faucet collection.

#### Crystal

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See page 13-13 for more information on the Crystal sink collection. See page 35 for more information on the Crystal faucet collection.

#### Pescara

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See page 14-15 for more information on the Pescara sink collection. See page 34 for more information on the Pescara faucet collection.

#### Peak

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See page 10-11 for more information on the Professional 2.0 sink collection. See page 18-19 for more information on the Professional Outdoor sink collection (LRX110 models). See page 31 for more information on the Professional faucet collection.
ORX 110 - 18 Gauge Stainless Steel

Exterior: 29” x 18” x 9¾”
Interior: 30”x 20”x 9¾”
Minimum Cabinet Size: 36”

See page 16-17 for more information on the Orca 2.0 sink collection.

Optional Accessories:
- LEDGE SYSTEM
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- Optiona
**MANOR HOUSE 16 Gauge Stainless Steel**

MHX710-30  
Interior: 26 3/4” x 16 1/4” x 9 1/4”  
Exterior: 30” x 20 1/2”  
Minimum Cabinet Size: 30”

MHX710-33  
Interior: 26 3/4” x 16 1/4” x 9 1/4”  
Exterior: 32” x 20 1/2”  
Minimum Cabinet Size: 33”

MHX710-36  
Interior: 32 3/4” x 16 1/4” x 9 1/4”  
Exterior: 36” x 20 1/2”  
Minimum Cabinet Size: 36”

Optional Accessories:

**KINETIC 18 Gauge Stainless Steel**

FFS30B-10-18  
Interior: 27” x 16 ” x 10”  
Exterior: 30” x 20 1/2”  
Minimum Cabinet Size: 30”

FFS33B-10-18  
Interior: 30” x 16 ” x 10”  
Exterior: 33” x 20 1/2”  
Minimum Cabinet Size: 33”

FFD33B-9-18  
Interior: 30” x 14 7/8” x 9”  
Exterior: 33” x 19 1/2”  
Minimum Cabinet Size: 33”

Optional Accessories:

**GRANDE 18 Gauge Stainless Steel**

GDX11012  
Interior: 12” x 17” x 8”  
Exterior: 13 1/8” x 18 1/8”  
Minimum Cabinet Size: 18”

GDX11015  
Interior: 15” x 17” x 9”  
Exterior: 16 1/8” x 18 1/8”  
Minimum Cabinet Size: 21”

GDX11018  
Interior: 18” x 19 3/4” x 9”  
Exterior: 19 3/4” x 21 3/4”  
Minimum Cabinet Size: 24”

Optional Accessories:

**PRESTIGE 18 Gauge Stainless Steel**

RGX160  
Interior: 17 3/4” x 6 1/4”  
Exterior: 19 3/4” x 6 1/4”  
Minimum Cabinet Size: 21” (undermount)  
18” (topmount)

Optional Accessories:

**REGATTA 18 Gauge Stainless Steel**

RBX.110  
Interior: 17 3/4” x 6 1/4”  
Exterior: 19 3/4” x 6 1/4”  
Minimum Cabinet Size: 21” (undermount)  
18” (topmount)

Optional Accessories:

**ROTONDO 20 Gauge Stainless Steel**

Optional Accessories:

**STAINLESS STEEL SINKS**

**AXIS 18 & 20 Gauge Stainless Steel**

BMSK802  (2 faucet holes)  
Interior: 17” x 12” x 8”  
Exterior: 19 3/4” x 12”  
Minimum Cabinet Size: 21”  
20 Gauge

BMSK803  (3 faucet holes)  
Interior: 18” x 16” x 9”  
Exterior: 20” x 20”  
Minimum Cabinet Size: 24”  
20 Gauge

SL101BX  (1 faucet hole)  
Interior: 18” x 16” x 9”  
Exterior: 18” x 16”  
Minimum Cabinet Size: 21”  
20 Gauge

FBSLD904-18BX  (4 faucet holes)  
Interior: 19 3/4” x 18” x 9”  
Exterior: 23” x 21”  
Minimum Cabinet Size: 24”

Optional Accessories:

**LEADGE SYSTEM**

**LEDGE SYSTEM**

**Undermount**  **Topmount**  **Apron Front**  **Single Bowl**  **Double Bowl**

Contact your local Franke Authorized Showroom for more information on Franke products.
<table>
<thead>
<tr>
<th>FIRECLAY SINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MANOR HOUSE</strong></td>
</tr>
<tr>
<td>MHK110-20WH</td>
</tr>
<tr>
<td>Interior: 18&quot; x 13½&quot; x 7½&quot;</td>
</tr>
<tr>
<td>Minimum Cabinet Size: 21&quot;</td>
</tr>
<tr>
<td>MHK110-24WH</td>
</tr>
<tr>
<td>Interior: 22&quot; x 16½&quot; x 7½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 24&quot;</td>
</tr>
<tr>
<td>See page 20-21 for more information on the Farm House sink collection.</td>
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<table>
<thead>
<tr>
<th><strong>FARM HOUSE</strong></th>
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<tbody>
<tr>
<td>FH2K110-24</td>
</tr>
<tr>
<td>Interior: 21½&quot; x 16½&quot; x 10&quot;</td>
</tr>
<tr>
<td>Minimum Cabinet Size: 34&quot;</td>
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<tr>
<td>FHK710-30</td>
</tr>
<tr>
<td>Interior: 20&quot; x 18½&quot; x 9½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 30&quot;</td>
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<tr>
<th><strong>KINETIC</strong></th>
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<tbody>
<tr>
<td>FH2K710-30</td>
</tr>
<tr>
<td>Interior: 20&quot; x 18½&quot; x 9½&quot;</td>
</tr>
<tr>
<td>Minimum Cabinet Size: 30&quot;</td>
</tr>
<tr>
<td>FH2K710-33</td>
</tr>
<tr>
<td>Interior: 22&quot; x 19½&quot; x 9½&quot;</td>
</tr>
<tr>
<td>Minimum Cabinet Size: 33&quot;</td>
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<tr>
<th><strong>GRANITE SINKS</strong></th>
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<tbody>
<tr>
<td>PEAK</td>
</tr>
<tr>
<td>PKG11014</td>
</tr>
<tr>
<td>interior: 14½&quot; x 15½&quot; x 7½&quot;</td>
</tr>
<tr>
<td>Minimum Cabinet Size: 21&quot;</td>
</tr>
<tr>
<td>PKG11020</td>
</tr>
<tr>
<td>Interior: 22½&quot; x 14½&quot; x 11½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 27&quot;</td>
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<tr>
<th><strong>CISTERNA</strong></th>
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<tbody>
<tr>
<td>CK110-13WH</td>
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<tr>
<td>Interior: 13½&quot; x 15½&quot; x 7½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 18&quot;</td>
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<tr>
<td>CK110-15WH</td>
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<tr>
<td>Interior: 14½&quot; x 15½&quot; x 7½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 21&quot;</td>
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<tr>
<th><strong>ORCA</strong></th>
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<tbody>
<tr>
<td>ORK110WH</td>
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<tr>
<td>Interior: 27½&quot; x 18½&quot; x 9½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 33&quot;</td>
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<tr>
<th><strong>PRESTIGE</strong></th>
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<tbody>
<tr>
<td>PKG11031</td>
</tr>
<tr>
<td>Interior: 31½&quot; x 17½&quot; x 9½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 21½&quot;</td>
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<tr>
<th><strong>MANOR HOUSE</strong></th>
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<tbody>
<tr>
<td>MHK110-28WH</td>
</tr>
<tr>
<td>Interior: 26&quot; x 17½&quot; x 7½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 30&quot;</td>
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<tr>
<td>MHK720-31WH</td>
</tr>
<tr>
<td>Interior: 21½&quot; x 19½&quot; x 8½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 33&quot;</td>
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<th><strong>GRANITE SINKS</strong></th>
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<tr>
<td>PEAK</td>
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<tr>
<td>Interior: 31½&quot; x 17½&quot; x 9½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 21½&quot;</td>
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<tr>
<td>PKG160</td>
</tr>
<tr>
<td>Interior: 32½&quot; x 18½&quot; x 9½&quot;</td>
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<tr>
<td>Minimum Cabinet Size: 36½&quot;</td>
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Contact your local Frankie Authorized Showroom for more information on Frankie products.
GRANITE SINKS

KUBUS

KBG11013
Interior: 15 1/4" x 15 1/4" x 9 7/8"
Exterior: 15 1/4" x 17 1/4"
Minimum Cabinet Size: 21" 

KBG11031
Interior: 21 5/8" x 15 1/4" x 9 7/8"
Exterior: 22 1/4" x 17 1/4"
Minimum Cabinet Size: 32" 

PRIMO

DIG61091
Interior: 15 1/2" x 15 1/2" x 8 1/2"
Exterior: 16" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

DIG62D91
Interior: 13" x 15 1/4" x 8 1/2"
Exterior: 14 1/4" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

QUANTUM

SOX1720-1
Interior: 13" x 15 1/4" x 8"
Exterior: 14" x 20 1/2" x 9"
Minimum Cabinet Size: 18" 

ORCA

ORG110
Interior: 15 1/2" x 15 1/2" x 9"
Exterior: 15 1/2" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

ELLIPTIC

ELG1102Z
Interior: 21 7/8" x 19 7/8" x 8"
Exterior: 22 1/4" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

ELG160
Interior: 21 7/8" x 17" x 9"
Exterior: 22 1/4" x 19 1/4" x 9"
Minimum Cabinet Size: 36" 

GRAVITY

SGR3322-1
Interior: 21 7/8" x 19 7/8" x 8"
Exterior: 22" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

DIG62F91
Interior: 21 7/8" x 19 7/8" x 8"
Exterior: 22 1/4" x 20 1/4" x 9"
Minimum Cabinet Size: 36" 

Optional Accessories:

Available Colors:

Onyx
Oyster
Champagne
Mocha
Vanilla
Storm
Shadow Grey

Contact your local Franke Authorized Showroom for more information on Franke products.

Franke.us/ks

Single Bowl
Double Bowl
Apron Front
Undermount
Topmount
Dual Mount
Ledge System