Table of Contents

10 Metropolitan Elegance
Stainless Steel Sinks

16 Clean & Timeless
Stainless Steel Sinks

20 Functional & Stylish
Stainless Steel Sinks

24 Color Theory
Fireclay & Granite Sinks

32 Culinary Art
Professional Faucets

38 Artistic Elements
Residential Faucets

42 A Fresh Perspective
Residential Faucets
Franke provides you with truly innovative kitchen solutions: Sinks, faucets, filtration, and waste disposers that integrate perfectly together. You have your tastes, needs and kitchen ideas, we have the solutions. Whether you want to aim for style, originality or convenience, Franke Kitchen Solutions offer what you want.
Chef Center

Heart of the Home. Enhance the simple joys of cooking with the Chef Center. An entirely new concept that transforms the sink into the heart of the kitchen, and the kitchen into the heart of the home. Chef Center allows you to transition easily and instantaneously from prep to rinse to entertain.

Open-concept and multifunctional living for the most basic necessity in your kitchen: the sink.
Good Taste

No compromises. You will find nothing but elegant design and craftsmanship in every single sink, from classic to modern. Each detail is considered, right down to a patented integrated ledge system that helps make prepping and cleaning effortless.

Sanitized Technology
Kitchens need to be bacteria free. Thanks to sanitized technology treatment, your granite sink will always look wonderful and stay hygienic.

Integrated Ledge
Franke patented integrated ledge allows multi-level grids to elevate and expand your workspace for when you prep and clean.

Wonderfully Elegant Fireclay
Fireclay is entirely natural, very stylish and amazingly practical. We apply a dirt-repellent finishing polish so that even tea or red wine stains can be simply wiped clean with a little soapy water.

Commercial-Grade Stainless Steel
The alloy we use in our stainless steel is the result of an evolution that began in 1930. Franke stainless steel sinks are made from premium-quality stainless steel which gives them stunning beauty and maximum durability.

SHOWN: Peak Sink PKX11028 and Fluence Faucet FF3200
Peak

Every detail is high-end for a luxurious style that makes a personal and bold statement in your kitchen.

Metropolitan Elegance

Distinguished by clear, simple shapes, all synonymous with modern design.

See pages 50-52 for full collection.
Planar 8
Minimalistic, cutting-edge approach lets you achieve originality in your kitchen.

Pescara
Part contemporary, part progressive, beautiful transitional clean lines push design to a new level.

Cube
Handcrafted undermount sink that combines Swiss engineering with sleek, minimalist design.
INGREDIENTS

Salad
- 1 head of cut Romaine Lettuce, rinsed and drained
- 4 cups of packed spring mix lettuce, rinsed and drained
- ½ pound of parboiled and cooled picked green beans
- 1 pound of parboiled and cooled tricolored fingerling potatoes cut in half short ways
- 5 cooked and cooled hardboiled eggs, shelled and cut in half, long ways
- 1 cup of assorted cherry tomatoes, cut in half
- ½ julienne red onion
- ½ sliced cucumber
- 1 can of drained and quartered artichoke hearts
- ½ cup each Spanish, Kalamata and Niçoise olives
- 3 thinly sliced radishes
- 1 pound of fully cooked, cooled and roughly chopped Ahi tuna
- Kosher salt and fresh cracked pepper to taste
- Kale microgreens for garnish

Dressing
- Juice of 1 lemon
- 3 tablespoons of white wine vinegar
- 1 tablespoon of grainy mustard
- 1 tablespoon of Dijon mustard
- ½ cup of olive oil
- 1 teaspoon of sugar
- Kosher salt and fresh cracked pepper to taste

METHOD

01. Salad: Mix together the lettuces and place on a large platter. Evenly fan out the remaining ingredients next to one another on top of the lettuces. Garnish with the microgreens and season with salt and pepper.

02. Dressing: Combine all of the ingredients in a medium size bowl and whisk until emulsified. Serve alongside of the salad.

*Recipe attributed to Chef Billy Parissi
Clean & Timeless
Effortlessly impressive and stylish.
Surprises around every corner.
See pages 52-53 for full collection.

Orca
Just the right balance of a soft and simple appearance that never goes out of style.
Regatta
Enjoy subtle sophistication that a clean and soft styling brings to today’s transitional trend.

Grande
The simple shape and functionality of a deep bowl provides the space you need to complete tasks with ease.

Euro Pro
With design lines that range from old world charm to polished contemporary elegance, Euro Pro works for serious cooks.
Functional & Stylish
The simplicity of shapes and the functionality of deep bowls and widths give you full flexibility. See pages 53-54 for full collection.

Evolution
Sleek, slim-rim design gives any kitchen a fresh look. Drop-in designs are available in one and four-hole configurations, so a variety of fixtures can be added.

SHOWN: Evolution Sink EVDCG904-18 and Bernadine Faucet FF20650
INGREDIENTS

Blackening Seasoning
- 1 teaspoon of chili powder
- ½ teaspoon of paprika
- ½ teaspoon of chipotle powder
- ½ teaspoon of crushed red pepper flakes
- ½ teaspoon of onion powder
- ½ teaspoon of garlic powder
- ½ teaspoon of dry oregano
- 1½ teaspoon of Kosher salt
- 2 pounds of Mahi Mahi fillets, patted dry
- 3 tablespoons of olive oil

Vegetables
- 1 cup each of shredded red and green cabbage
- 2 15-ounce cans of drained, rinsed and heated black beans
- corn tortilla shells
- fresh cilantro leaves for garnish
- fresh lime slices for garnish
- Cotija cheese for garnish

Crema
- 1 avocado
- 1 cup of Mexican crema
- juice of 1 lime
- Kosher salt and fresh cracked pepper to taste

Salsa
- 2 small diced mangos
- ½ small diced red onion
- 1 seeded and small diced jalapeño
- ½ seeded and small diced red bell pepper
- 1 thinly sliced green onion
- juice of 1 lime
- 2 tablespoons of olive oil
- Kosher salt and fresh cracked pepper to taste

METHOD

01. Blackening Seasoning: Combine all herbs and spices into a small bowl and season each side of the Mahi Mahi well. Note: there will be some leftover after you get done seasoning the fish.

02. Prep: In a large sauté pan on high heat with olive oil, sauté the fish until it is browned and cooked throughout. Set aside.

03. Crema: Mash the avocado in a medium size bowl and whisk together the remaining ingredients and keep cool.

04. Salsa: Combine all ingredients in a medium size bowl and keep cool.

05. To Plate: Layer on top of a heated corn tortilla: heated beans, cabbages, blackened Mahi Mahi, crema, salsa, cilantro leaves, Cotija cheese and garnish with lime wedges.
Color Theory
Franke Fireclay and Granite sinks set new standards, not only for the wonderful way they look, but also for hygiene and simplicity of care.
See pages 54-57 for full collection.

Manor House Fireclay
Manor House apron front fireclay sinks by Villeroy & Boch® feature old world craftsmanship.
Peak Granite
This alluring undermount sink can be completed with roller mats to maximize your workspace.

Primo
Look to the Primo sink for durability, sleek aesthetics and plenty of space for prepping meals.
Intelligent Kitchen Solutions

Start imagining the possibilities! Franke means smarter and more efficient ways to prep, ways to clean, and ways to make your sink space work harder for you. And Franke kitchen tools solve problems before you have them: Cutting boards, colanders, drain racks, and disposers make your new workspace wonderful.

Sink Grids
Suspend across models with integrated shelf to raise work level. Bottom grids can be used to drain dishes and protect sink bottoms.

Fitted Cutting Boards
Specially trinco hardened or synthetic. Some with integrated colander. Most are designed to fit securely into the sink for steady chopping.

Drain Baskets
Rinse food or air dry crystal and china. Some with removable or integrated plate racks.

Colanders
Rinse, drain, defrost, strain, air dry silverware. Dishwasher safe.

Roller Mat
An innovative and practical grid. Roll it out on the sink ledge or countertop for a portable, versatile and compact draining surface.

Strainer and Pop-ups
Strainer baskets have the tightest seal possible. Drain your sink from the counter with a pop-up or twist strainer.

Inox Cream
Stainless steel polish provides the best care for every stainless steel sink from Franke.

Filters
Franke filtration systems improve the taste, odor and color of water found in your home by removing harmful bacteria, parasites, cysts, chlorine and lead.

Soap Dispensers
An inspired soap dispensing solution for the kitchen counter. Franke soap dispensers are counter-sunk for an elegant look, leaving only the dispensing head visible to the naked eye.

Disposers
Franke’s state-of-the-art waste disposers are quiet, energy efficient and environmentally friendly.
Everything Flows

The faucet is one of the most constantly used items in your kitchen, so we place huge importance on creating easy-to-use products that stand the test of time. The perfect faucet can make your kitchen a more wonderful place to cook and entertain.

Pot Fillers
Just what every cook wants: the ability to fill large pots directly on the stove. No more carrying heavy pots from sink to cooktop.

Professional Faucets
Restaurant efficiency meets professional engineering. Our commercial kitchen faucets allow easy rinsing and washing, while providing precise control and flexibility, no matter how full the sink.

Pull-out & Pull-down Faucets
Love cooking? Then you'll love our pull-out and pull-down faucets. They're all easy to use with one hand, enabling you to control the temperature and the flow of water effortlessly and precisely.

Point of Use Faucets
The ultimate in fresh filtration. With point of use faucets, you have the choice of hot, cold and filtered cold water from a single source.

Pot Fillers
Professional Faucets
Pull-out & Pull-down Faucets
Point of Use Faucets
Culinary Art
Franke’s professional series faucets will give the “executive chef” feeling to any kitchen. See pages 57-58 for full collection.

MasterChef
A tall, restaurant-style faucet with a long, flexible hose pull-down spray head, maximizing its functionality.
Manhattan
Beautifully shaped, adds a striking flair and elegance to any culinary kitchen.

Chillout
Modern and stunning design created to assist the home chef.

Pescara
The pull-down spray head fits perfectly in your hand and the switch between full and needle spray can be operated intuitively.
INGREDIENTS
- 2 ½ cups of Bob’s Red Mill Superfine Almond Meal
- 1 tablespoon of sugar
- 3 tablespoons of unsalted butter
- pinch of salt
- 1 pound of cream cheese
- 1 cup of sugar
- 2 pounds of whole milk ricotta cheese
- 5 eggs
- seeds from 1 vanilla bean
- 2 tablespoons of cornstarch
- 1 pound of sliced fresh figs
- ½ cup of sliced toasted almonds
- ¼ cup of honey

METHOD
01. Preheat the oven to 350 degrees.
02. Place the almond meal, sugar, butter, and salt in a food processor and process on high until the butter is the size of rice.
03. Form the almond meal mixture to the bottom of a 9” springform pan to make a crust. Set aside.
04. In a standing mixer with the whisk attachment on high speed, whip the cream cheese and sugar until light and fluffy, about 4 minutes.
05. Next, add the ricotta and whip for 4 more minutes. Stop and scrape.
06. Add in 1 egg at a time until completely mixed in. Stop and scrape.
07. Finish by adding in the vanilla bean seeds and cornstarch and mix until combined.
08. Pour the batter over top of the crust and transfer the springform pan to a 13” x 9” pan.
09. Place the pan on the rack in the oven and fill it with water until there is 1” in the pan.
10. Bake for 90 to 100 minutes or until the center is slightly loose.
11. Cool to room temperature on a rack and then cool completely in the refrigerator.
12. Garnish the top of the cheesecake with fresh sliced figs, toasted almonds and honey.

*Recipe attributed to Chef Billy Parisi
Artistic Elements
Form and function achieve a harmonious balance in this collection of faucets.
See page 58 for full collection.

Active Plus
Coordinate with your granite sink or add contrast with stainless steel for your own unique look.
Absinthe

Aligned with current trends in product design, the combination of transitional style and sculptured form provide sleek aesthetics that will delight in any kitchen day after day.

Fluence

The subtle, graceful lines of the Fluence faucet make this the perfect starting point for your dream kitchen.

EOS

The dynamic 3-in-1 faucet delivers hot, cold, and filtered cold water in a single faucet.
A Fresh Perspective
Eye-catching design, time-saving functionality and simplified installation make it easier than ever to give your kitchen the makeover of your dreams. See page 59 for full collection.

Bern Pro
The quintessential faucet for any cook’s kitchen.
Rigo
Make your life easier and your kitchen more elegant with Rigo’s extraordinary design.

Bernard
State-of-the-art functionality and timeless design.
OLD FASHIONED
KENTUCKY PEACH LEMONADE

INGREDIENTS
- 2 ounces of Maker’s Mark
- 2 ounces of simple syrup
- Juice of ½ lemon
- 4 ounces of peach juice
- Ice
- 2 ounces of club soda
- Grenadine garnish
- Cherry garnish
- Optional peach and orange garnish

METHOD
01. Add the Maker’s Mark, simple syrup, lemon juice and peach juice to a shaker filled with ice and shake to mix and combine.
02. Pour the mixture into a glass and pour in the club soda, drizzle in a bit of grenadine and garnish with a cherry, orange and peach slice.

*Recipe attributed to Chef Billy Parissi
StillPure™ Filtration

Multi-tasking faucets from filtration to hydration. Thanks to the Franke StillPure™ filtration system, you can enjoy naturally fresh water directly from your kitchen faucet. This innovative technology filters out limescale, metals, chlorine and more, giving you an effective way to safeguard your health and wellbeing.

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- **Improved Tastes and Odors (Chlorine):**
  - Yes
  - Yes
  - Yes

- **Chloramines:**
  - No
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  - Yes

- **Cysts (Cryptosporidium):**
  - Yes
  - Yes
  - Yes

- **Lead:**
  - Yes
  - Yes
  - No

- **Trace Organics (Insecticides and Herbicides):**
  - Yes
  - Yes
  - Yes

- **Sediment:**
  - Yes
  - Yes
  - Yes

- **Limescale:**
  - No
  - No
  - No

Filter Cartridge FRX02 & FRX04 Tested and Certified by NSF International against NSF/ANSI Standards 42 & 53.

*Effectiveness of filter is dependent on amount of use and concentration of contaminants. For information on which filter is better suited for your water, please contact your local water authority or have your water tested.

StillPure™

The beautifully designed StillPure™ filtration range of faucets dispense hot, cold and filtered water and are a stunning complement to many Franke sinks and faucets, creating a coordinated look with effortless style.
Cube 16 Gauge Stainless Steel
Handcrafted Undermount sink that combines Swiss engineering with sleek, minimalist design.

CLEAN & TIMELESS

Manor House 16 Gauge Stainless Steel
This apron front design is deep, sturdy and made with commercial-grade stainless.

Orcio 16 Gauge Stainless Steel
Exquisite craftsmanship and elegant design.

Grande 16 Gauge Stainless Steel
Simple shape and functionality of a deep bowl provides the space you need to complete tasks with ease.

Euro Pro 16 Gauge Stainless Steel
Extra-deep bowl with rear offset drain maximizes usable sink space.

CLEAN & TIMELESS (cont.)

Regatta 18 Gauge Stainless Steel
These large and deep sinks offer a rear drain to maximize cabinet space under the sink.

Prestige 18 Gauge Stainless Steel
Available as a basic model, or step up with the additional function of the integrated ledge system.

Functional & Stylish

Vector 18 Gauge Stainless Steel
Built with style, functionality and generous deep bowl that can withstand the toughest tasks.

Axis 20 Gauge Stainless Steel
Classic round corner design makes Axis as stylish as it is functional, meeting your everyday needs.

Kinetic 18 Gauge Stainless Steel
Timeless, versatile and low maintenance, the Kinetic series comes in a variety of sizes and styles suited to fit any kitchen.

METROPOLITAN ELEGANCE (cont.)

Clean & Timeless

Note: Custom accessories sold separately. Contact your local showroom for more details. Note: Custom accessories sold separately. Contact your local showroom for more details.
**FUNCTIONAL & STYLISH**

Slender, slim rim design gives any kitchen a fresh look. Drop-in designs are available in one and four-hole configurations, so a variety of fixtures can be added.

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**COLOR THEORY**

Soft aesthetic within your kitchen. Orca Granite furnishes the smallest space with style and symmetry. Orca Fireclay provides exceptional workability and a softer aesthetic within your kitchen. Manor House Fireclay features old world craftsmanship.

**Orca Fireclay**

*Rommed with the unique ledge system for custom accessories, and finished with the fine quality craftsmanship of Villery & Boch.*

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**Cisterna Fireclay**

*Easy-to-clean CeramicPlus finish is hygienic and dirt repellent.*

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**Peak Granite**

*Extreme durability meets style, craftsmanship and perfect functionality.*

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**Orca Granite**

*Orca provides exceptional workability and a softer aesthetic within your kitchen.*

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**Rotondo Granite**

*Furnishes the smallest space with style and symmetry. The round shape fits perfectly in tight spaces.*

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<td>Apron Front Apron Front</td>
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**Available colors:**

- White
- Biscuit
- Linen
- Mocha
- Dark Brown
- Storm
- Oyster
- Shadow Grey
- Champagne
- Vanilla
- Storm
- Oyster
- Shadow Grey (Available Spring 2017)

**Note:** Custom accessories sold separately. Contact your local showroom for more details.
COLOR THEORY (cont.)

Kubus Granite

Sleek undermount sink features modern geometric design. A culinary essential available in large and prep bowl sizes.

Available colors:
- White
- Mocha
- Storm
- Shadow Grey
- Champagne
- Onyx
- Vanilla
- Oyster

Gravity Granite

These beautiful granite sinks are self-rimming and scratch-resistant. These sinks feature a convenient rear drain for extra room in the bowl.

Available colors:
- Mocha
- Oyster
- White
- Graphite
- Champagne

CULINARY ART

Oxygen Flex
- MasterChef
- Chillout
- Planar 8
- Planar 8
- Pescara
- Pescara
- Pescara
- Pescara

Oxigen Flex
- PF3100
- FF3100
- FF3100
- FF3100
- FF3100
- FF3100
- FF3100
- FF3100

Note: Custom accessories sold separately. Contact your local showroom for more details.

Double Bowl Apron Front

Available colors:
- Stainless
- Satin Nickel
- Professional
- Pull-down
- Pullout
- Side Spray
- Pot Filler
- Prep
- Bar

Ellipse Granite

The granite composite material makes it easy to maintain with little effort, while giving it the durability needed in busy kitchens.

Available colors:
- Light Grey
- Graphite
- Champagne
- White
- Mocha
- Oyster
- Vanilla
- Storm

Quantum Granite

These on-trend classic granite sinks feature a sanitized protective material which fights bacteria on the surface.

Available colors:
- Mocha
- White
- Oyster
- Onyx
- Champagne
- Shadow Grey

Primo Granite

The style and functionality of a conventional sink, with the added convenience of scratch-, stain- and chip-resistant granite.

Available colors:
- White
- Mocha
- Champagne
- Vanilla
- Oyster

Color Theory

Available colors:
- Graphite
- Mocha
- Oyster
- Champagne
- White

Note: Custom accessories sold separately. Contact your local showroom for more details.
**CULINARY ART (cont.)**

**ARTISTIC ELEMENTS**

- **Onyx Mocha Storm Oyster Vanilla Champagne**
- **Farm House PC, SN, OB**
- **FFB3450**
- **Steel SS**
- **FFB3450 SS**
- **FFB2900 PC, SN**
- **FFB2900 SS**
- **FFB3350 Pull-down Pull-out Bar Orca SS**
- **FFB2900 Pull-down Pull-out Bar Orca SS**

**FILTRATION**

- **Ambient DW12000 LB12100 LB12200 PC, SN, OB**
- **Ambient DW10000 LB10100 LB10200 PC, SN**
- **Ambient FT3100 SS**
- **Farm House DW12000 LB12100 LB12200 PC, SN, OB**
- **Farm House DW10000 LB10100 LB10200 PC, SN, OB**
- **Farm House DW10000 LB10100 LB10200 PC, SN, OB**
- **Filtration Canister FRCNSTR-DUO-1 LB9100 LB9200 PC, SN, OB**
- **Filtration Canister FRCNSTR-DUO-2 LB9100 LB9200 PC, SN, OB**

**A FRESH PERSPECTIVE**

- **FFP3600 PC, SN, OB**
- **FFP4000 PC, SN, OB**
- **FFP4400 PC, SN, OB**
- **FFP4000 PC, SN, OB**
- **FFP4400 PC, SN, OB**
- **FFP4300 PC, SN, OB**
- **FFP4300 PC, SN, OB**
- **FFP4300 PC, SN, OB**
- **FFP4300 PC, SN, OB**

**Polished Chrome**

- **Polished Nickel**
- **Stainless Steel**

**PC, SN, SS, PN, OB**

**59**