

**Feature over view**

**Franke S700 TS**

**TwoStep, 2 grinders, hot water spout, autosteam, autosteam pro, mains water connection**

Microprocessor-controlled semi automatic coffee machine with 2 precision coffee grinders for the individual preparation of coffee and coffee specialties such as Ristretto, Espresso, and café crème. Dosed or non-dosed dispensing of hot water is possible, parallel to the dispensing of coffee, through a separate spout. Autosteam for the dosed or non-dosed heating of milk or foaming of milk using the manual addition of air. The temperature sensor switches the heating or foaming process off when the programmed temperature is reached. Dispensing of steam parallel to dispensing of coffee. Optional Autosteam Pro for the dosed or non-dosed heating or foaming of milk with automatic addition of air. The temperature sensor switches the heating or foaming process off when the programmed temperature is reached.

**Technical data**

Number of cups per hour\*:

|  |  |  |  |
| --- | --- | --- | --- |
|  |  | 380-415 V 3LNPE 6700-7800 W 50-60 Hz 16 À | |
|  |  | Double preparation: | Single preparation: |
| \*\*Espresso: |  | 238 | 160 |
| \*\*Café crème: |  | 141 | 109 |
| \*\*Hot water |  | - | 164 (33 l/h) |
| Steam performance: |  | Heats 0.5 l milk from 4°C to 74°C in 30 sec | |

\*\*Values determined according to DIN 18873

\*All specified values are dependent on various factors, e.g., water supply and product temperature or the grind coarseness setting.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Mains power connections: | | 380-415 V 3LNPE 6700-7800 W 50-60 Hz 16 À (CH/EU/GB)  220-240 V 1LNPE 4400-5000 W 50-60 Hz 30 À (CH/GB/EU)  220-240 V 3L PE 6300-8500 W 50/60 Hz 30 À (CH/EU/GB)  200-220 V 2L PE 4500-5100 W 60 Hz 30 À (US)  200 V 2L PE 4800 W 50-60 Hz 24 Á (JP)  380 V 3LNPE 6300 W 50-60 Hz 16 À (CN)  380 V 3LNPE 6800 W 60 Hz 16 À (BR)  220 V 3L PE 6300 W 60 Hz 32 À (BR)  220 V 2L PE 5000 W 60 Hz 32 À (BR) | | |
|  | |  | |  |
| Energy loss: | | 2,744 kWh/24h – 220-240V 1LNPE 4400-5000W 50-60Hz 30À | | |
|  | | 2,544 kWh/24h – 380-415V 3LNPE 6700-7800W 50-60Hz 16À | | |
|  | | 2,312 kWh/24h – 200-220V 2L PE 4500-5100W 60Hz 30À | | |

Net weight: up to max. 58 kg

Dimensions: width: 340 mm

height: 754 mm (Device feet 07 mm)

height: 796 mm (Device feet 40 mm - Standard)

depth: 600 mm

Mains water connection: Cold water: G 3/8" external thread

Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)

With water filter: 80 to 600 kPa (0,8 to 6,0 bar)

Inlet hose: ∅ 8 x 1500 mm; union nut G3/8"

Wastewater connection: Water drain: Funnel trap ∅ 50 mm, vented

Waste-water hose: ∅ 20 x 2000 mm

Device protection class: No water protection: IPX0

Noise emission: Acoustic pressure: < 70 dB (A)

Approvals: (FCS4067): CE / CB / HACCP

**Version**

Housing parts and product container are manufactured from low-maintenance plastic, the front door is made of aluminum and the drip grid is made of stainless steel. All safety-relevant components are certified by the respective testing authorities. Housing colours Black Line (high-gloss black) or Grey Line (anthracite/black).

**Operator panel for Touch+Go Control**

The entire operator guidance, settings and status function displays are shown on the 8" touch screen protected by an enclosing aluminum frame. 6 menu cards, all Individual definable for example for seasonal summer and winter drinks or beverages with the distinction according to recipes. Display of 4, 6, 9, 12, 16 or 20 product buttons with photorealistic images of drinks per page, up to five pages. The products can be displayed individually with predefined images and text or via USB interface with customer-specific images. Onboard media pool, to show images and advertising messages during operation-breaks. Up to 7 different languages can be selected. Display of nutritional and allergen information is possible. Events and information, e. g., the absence of coffee beans, are displayed in different colors or can be called up from the dashboard located behind the product level. The edge lighting is individually programmable.

**Grinder**

Two low-noise precision grinders with ceramic grinding discs and direct grinding function. Two transparent bean hoppers for 2 different bean types with one holding 1800 g and one holding 600 g. Removable using central fastener for release mechanism with simultaneous bean hopper fastener. 1800 g container with lateral grip plates. Toolless grind coarseness setting directly from the front with an open device door without removing the bean hopper. Optional the bean hopper can be locked using a cylinder lock. Monitoring for lack of beans and presence of container with messages on the display.

**Iced Coffee IC**

The optional Iced Coffee Module (IC) actively cools the freshly brewed coffee immediately after the brewing process and immediately before the product is issued. It can be used to prepare additional other freshly brewed and actively chilled products with freshly ground coffee beans such as Iced Coffee, Iced Espresso or Iced Americano or products in combination with milk, milk foam and/or syrup. Temperature control is carried out via a coaxial heat exchanger. The standard iQFlow brewing system prepares the Iced products in consistently high quality and taste. The Iced Coffee Module is integrated in the cleaning process of the coffee machine. A separate cleaner is not necessary. Installation instead of the second powder dosing unit.

**Brewing system iQFlow**

The brewing system with a plastic brewing unit that features a fill level of up to 22 g and pre-brewing function is, when equipped with a corresponding brewing insert, suitable for the preparation of classic espresso, café crème, and other specialty coffees. The coffee beans are ground freshly and automatically each time that a product key is pressed. Specialty coffees can be prepared in single or double cups, fresh and according to demand. Manual insert for manual coffee powder dosing for the preparation of decaffeinated coffee, for example. The iQFlow system is monitoring and regulating the brewing process through programmable brewing times. After brewing, the dry coffee grounds are collected in the integrated grounds drawer (up to 80 portions). Optional coffee grounds chute for disposal of coffee grounds directly into a waste container installed under the counter. The drawer is easily emptied via the direct, separate access on the front of the machine. Monitoring for overfilling. Tool-free brewing unit removal, such as for cleaning, with presence monitoring.

**Coffee spout**

The manual height adjustment of 88 mm to 180 mm enables the utilization of all conventional cups and drinking vessels up to a maximum height of 180 mm. In addition to individual preparation, the double spout also enables the simultaneous preparation of two specialty coffees, e. g., classic espresso or café crème. Marking for the coffee cup positioning in the drip grid.

**Autosteam:**

Autosteam steam for the dosed or non-dosed heating or foaming of milk using the manual addition of air. The temperature sensor switches the heating or foaming process off when the programmed temperature is reached. Drawing steam parallel to drawing coffee. High steam performance via separate 1.7 l steam boiler with double-power heater, e. g., for heating 0.5 l of milk from 4°C to 74°C. in 30 sec. Large swivel range with 90° to the side and 45° forward. Only needs to be cleaned 1x per day due to a simple design and selection of appropriate materials.

**Customer setting**

The user can directly adjust the key parameters as for example the amount of coffee powder and water via the touch screen. Uploading own customer images and saving product settings via USB interface. Access authorization can be defined individually and secured with a PIN code. Programmable switch-on and switch-off times with a timer for maximum energy efficiency and minimum current consumption in stand-by mode.

**Cleaning**

The integrated, automatic rinsing and cleaning program for the entire preparation area makes caring for the device easy. The special system cleaner (free of both DDAC and BAC) ensures maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of all manual cleaning steps on the touch screen, e. g. the dosing of cleaners for the cleaning process. Pogrammable starting time for rinsing of the coffee spout, e. g. directly after each product preparation or three minutes after the last preparation. LED lighting for the dispensing area while the cleaning process is running.

**Options**

* Autosteam pro Programmable temperature and adjustable, automatic air admixture for foam   
   qualities of latte type, creamy, homogeneous to cappuccino, airy with an approx.  
   50:50 milk/air ratio. (Instead of Steam and autosteam)
* Cup warmer Add-on unit with hated trays for around 120 coffee cups
* Coffee Caddy Transport carriage for mobile coffee machine insert
* Digital services (IoT) Internet access via smartphone, tablet, laptop, or PC to machine sales, counter   
   values, error messages, and product purchases at all machine locations. Evaluation  
   option for the current month. Option to monitor and set machine data via the Cloud,  
   as well as information regarding the machine status, cleaning intervals, and pending  
   maintenance schedules. This makes it possible to ensure a permanently high quality  
   standard in terms of product preparation and to avoid periods of downtime that are  
   associated with a loss of sales
* First Shot Intelligent brewing chamber pre-heating feature. Automatically activated depending  
   on the idling time of the coffee machine

**Manufacturer** Franke Kaffeemaschinen AG (ISO9001, ISO14001, ISO45001 certified)