

THE ESPRESSO RITUAL.

Product Overview: Semi-automatic coffee machines.



MAKE IT
Wonderful!

FRANKE



AUTHENTIC COFFEE CULTURE.

Traditional coffee machines celebrate espresso. Franke celebrates service.

Passion.

Preparing a perfect espresso takes passion. For the experts, a sure instinct and a flair for the trade add up to a ritual that they delight in celebrating for their guests. Franke's Coffee Systems espresso machine range offers baristas just the right instruments for the professional creation of Italian coffee specialties. The machines combine classic Italian design with technical sophistication.

The art.

The traditional coffee system is the mother of all coffee machines. It integrates everything known about perfect coffee extraction. Our machines are designed to make the experts shine. Not only do temperatures remain stable. They can also be individually set for each brewing group and even individual drinks. The electronics work away behind the scene, leaving the barista's own artistry free to unfold.

By Franke.

Our semi-automatic line unlocks the potential of the fascination with espresso. True to their Italian heritage, our T200, T400 and T600 machines are technical marvels whose elegant design is a welcome symbol of classic espresso culture in customer-facing areas. Franke's typical high standards are evident in the ease of operation, attention to detail and, of course, in our familiar comprehensive service and support.

THE ENJOYMENT IS IN THE DETAILS.

The ruggedness and innovative attention to details of Franke's espresso range provide an enjoyable alternative to the daily routine.

More stable brewing temperature.

The quality consistency of an espresso depends above all on temperature stability. Consequently, our machines feature a unique heat exchanger that is evenly heated by the steam from the boiler, ensuring reliably stable temperature.

Optimal extraction.

Getting the most aroma out of ground coffee is a function of water flow rate and duration. We have optimized these parameters in our machines. Reducing the portafilter diameter to 53 mm (from 58 mm) has enabled us to achieve the ideal level of coffee grounds.

Greater freedom of design.

Thanks to the ITC (Individual Temperature Control) function, users can individually program the brewing temperature of each brewing group (for the T400) and even each product (for the T600). With the T600, the brewing water temperature and the boiler temperature can also be separately controlled. These features increase the opportunities for baristas to develop their own artistry.

Best-quality foam.

Our intelligent steam wand stops the foaming process automatically, as soon as the perfect foam has been achieved. This autosteam function also enables users to individually program the foam consistency as well as each steam wand. The feature is optional with the T400 and standard with the T600.

Easier to operate.

Intelligent menus, simple controls for pump and boiler pressure, and electronic support for routine operation make life easier and more enjoyable for baristas.

Wider selection of models.

Variations on the basic models with two, three or four brewing groups are also available to suit individual requirements. For example, the taller "Take Away" version has room for taller glasses and cups under the brewing groups. And the compact versions of the T200 and T400, each with two brewing groups, offer all the features of their companion models in the smallest possible footprint.

Smarter energy use.

Our semi-automatic line also shows that the company really understands the day-to-day business of gastronomy. During normal operations energy savings are possible, whereas at busy times the system has to provide optimal performance. The boiler temperature of both the T400 and the T600 can quickly be increased. This boost function assures top performance all the while optimizing energy use.

More service.

As with all our products, Franke's highly professional service is available whenever needed.





T200

WELCOME TO THE ESPRESSO LINE BY FRANKE!

This semi-automatic espresso machine is a new entry
in our espresso line



- Choice of 1 to 3 brewing groups
- Functional area and drip tray made from rugged stainless steel
- State-of-the-art extraction technology
- Each brewing group has 4 individually programmable product selection buttons and a manual button (Start/Stop)
- 2-group compact version
- Optional: LED side lighting; gas heating; electric cup warmer (for the 2- and 3-group versions)

T400

A MACHINE FOR REAL ENTHUSIASTS!

This semi-automatic espresso machine is a sophisticated tool for professionals



- Choice of 2, 3 or 4 brewing groups
- Functional area and drip tray made from rugged stainless steel
- Each brewing group has 4 individually programmable product selection buttons and a manual button (Start/Stop)
- State-of-the-art extraction technology and user interface
- Dual manometer for boiler and pump pressure control

- Water temperature in the boiler and brewing groups can be precisely set and controlled
- The boiler temperature can be quickly increased for busy times (boost function)
- Available in black, red or white

T600

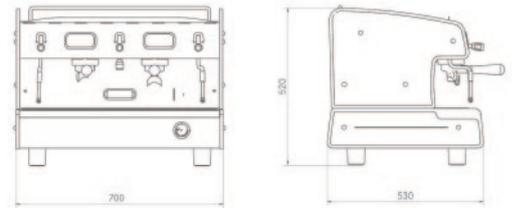
THE PERFECT INSTRUMENT FOR THE PERFECT ESPRESSO!

This semi-automatic espresso machine is the high-end product for professionals with exacting demands



- Choice of 2, 3 or 4 brewing groups
- Functional area and drip tray made from rugged stainless steel
- Each brewing group has 4 individually programmable product selection buttons and a manual button (Start/Stop)
- State-of-the-art extraction technology, user interface and control electronics
- 2 separately programmable hot water amounts
- Water temperature in the boiler and brewing groups can be precisely set and controlled
- Electronic control of brewing parameter settings (PIN-code protected)
- Electronic grinding degree controls per brewing group
- The boiler temperature can be quickly increased for busy times (boost function)
- Standard with autosteam (MAT) and cup warmer
- Available in anthracite, red or cream

MODEL OVERVIEW.



T200

BODY	1	2	3
Number of brewing groups	1	2	3
Functional area and drip tray made from rugged stainless steel	✓	✓	✓
4 programmable product selection buttons and a manual button (Start/Stop)	✓	✓	✓
53 mm portafilter (perfect espresso extraction with just 7g coffee)	✓	✓	✓
Dual manometer (boiler and pump pressure control)			
2 steam wands for foaming milk			
Take-away option (taller version; mm)			
Compact footprint		540 × 530 × 520	
Boiler capacity in liters (compact footprint)	3	10 (5)	15
Width × depth × height (mm)	460 × 530 × 520	700 × 530 × 520	930 × 530 × 520
Weight in kg (compact footprint)	42	65 (57)	82
FEATURES			
Top of device with cup warmer		optional	optional
Adjustable brewing-water temperature per brewing group			
2 hot water temperature levels (best for tea)			
Boost function for short-term, faster heating of brewing water			
Autosteam: automatic, programmable foaming of milk			
Precise brewing parameter settings (PIN-code protected)			
Electronic grinding degree control per brewing group			
Automatic moistening of coffee pads in the filter for long downtimes			
Product counter			
Customer-specific screensaver			
Automatic on/off timer			
OPTIONS			
Gas heating		optional	optional
Available colors			
LED side panels	optional	optional	optional
CONNECTION LINE AND HEATING POWER			
Voltage [V]	100/220/240	220/240 (110/220/240)	220/240/400
Frequency [Hz]	50/60	50/60	50/60
Power rating [W] (with boost function active)	3000	3600	6500



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