

SIMPLY ENJOY.

At last: A café-quality capsule system.



SWISS MADE C250FM

MAKE IT
Wonderful!



FRANKE





SIMPLY PERFECT.

The new masterpiece of engineering.

We have to admit, we're kind of proud. We managed to pack all of our experience and coffee know-how into a small capsule. It's the innovation that offices and businesses dreaming of gourmet quality have long been waiting for.

With the new capsule system, you can create any kind of coffee with barista quality. It's so simple to operate, you don't even need to read the manual. Even the maintenance is foolproof: the machine cleans itself.

The new capsule machine is simply a pleasure – from its handling to the manifold taste experience. It is classy but functional, takes up little space and offers attractive value for money.



ANYONE CAN BE A BARISTA.

This compact all-rounder simply does everything – and delivers café-quality.

The world is hot for hot beverages, and everyone has their own personal favorite. Whether that's a simple espresso or a cappuccino, an Americano or a latte macchiato: the professional capsule machine from Franke satisfies every taste. It also conjures up fine teas, from classic Earl Grey to Chai latte. Or any of a wide variety of hot chocolate drinks.

With the K-fee® PROFESSIONAL SYSTEM, the possibilities are unlimited. You can safely and conveniently serve any kind of drink. The compact machine takes up less space than conventional coffee machines, and handle a steady stream of cups with the same high quality.

DREAMY MILK FOAM.

Thanks to Foammaster™ technology, the milk is always foamed as though by hand.

There are different types of milk foam. The Foammaster™ creates the right foam consistency for every drink. The milk is foamed fresh every time – quickly and gently.

Push a button and out comes a classic coffee, trendy latte specialties or foamed milk drinks to suit every taste. Even the cleaning happens at the touch of a button. The Foammaster™ is completely self-cleaning.

FRANKE

K-fee PROFESSIONAL SYSTEM

Espresso Coffee Filter Coffee Tea



09:15

Chocolate Milk Coffee Cappuccino Latte Macchiato Tea Latte



IT COULDN'T BE SIMPLER.

How a new machine becomes familiar in no time.

Anyone can use this capsule machine – you don't need experience, or a manual. You'll know immediately what you have to press to get the drink you want. The intelligent display removes the guesswork, and tells you in eight different languages when the water needs refilling or the capsule container needs to be emptied. You can also adjust the settings (amount of water, brewing time, temperature) for each type of drink, quickly and simply.

The automatic brewing unit makes preparation a breeze. To choose the product, just push a button. The machine takes care of the rest. When brewing is complete, the capsule is ejected to keep the brewing unit from becoming cluttered with used capsules. The water outlet and the brewing unit are cleaned automatically at regular intervals to remove any residue from previous drinks. So you can follow an espresso with decaffeinated coffee, or strong hot chocolate with a mild tea with no problem. You will always get the perfect drink. It's that simple.

NO CLEANING.

Sophisticated self-cleaning saves time and ensures 100 % hygiene.

In addition to the manifold enjoyment and the intuitive handling, the system offers a third unbeatable advantage: fully automated cleaning. The machine does everything itself, and you can take a rest or do something more productive.

The entire cleaning process is a closed cycle. Neither workers nor food come in contact with chemicals.

Milk system cleaning

- detergent dispensed automatically
- integrated detergent cartridge
- separate cleaning tank avoids milk contamination
- cleaning starts on insertion of the tank
- HACCP-compliant



SIMPLY A STRONG PARTNERSHIP.

The K-fee® PROFESSIONAL SYSTEM

Machines by Franke and capsules by K-fee® – the formula for great coffees, teas and chocolate drinks that match the highest-quality standards. K-fee® is a proven expert in capsule technology. The K-fee® PROFESSIONAL SYSTEM was developed for professional applications, as a self-contained, patented multi-beverage solution.

The professional capsule

Franke and K-fee® have developed a professional capsule. It contains more ingredients for an even more intense taste – even for large drinks.

The shape prevents capsule theft at the workplace. The capsules cannot be used for the home capsule system.

Your very own capsules

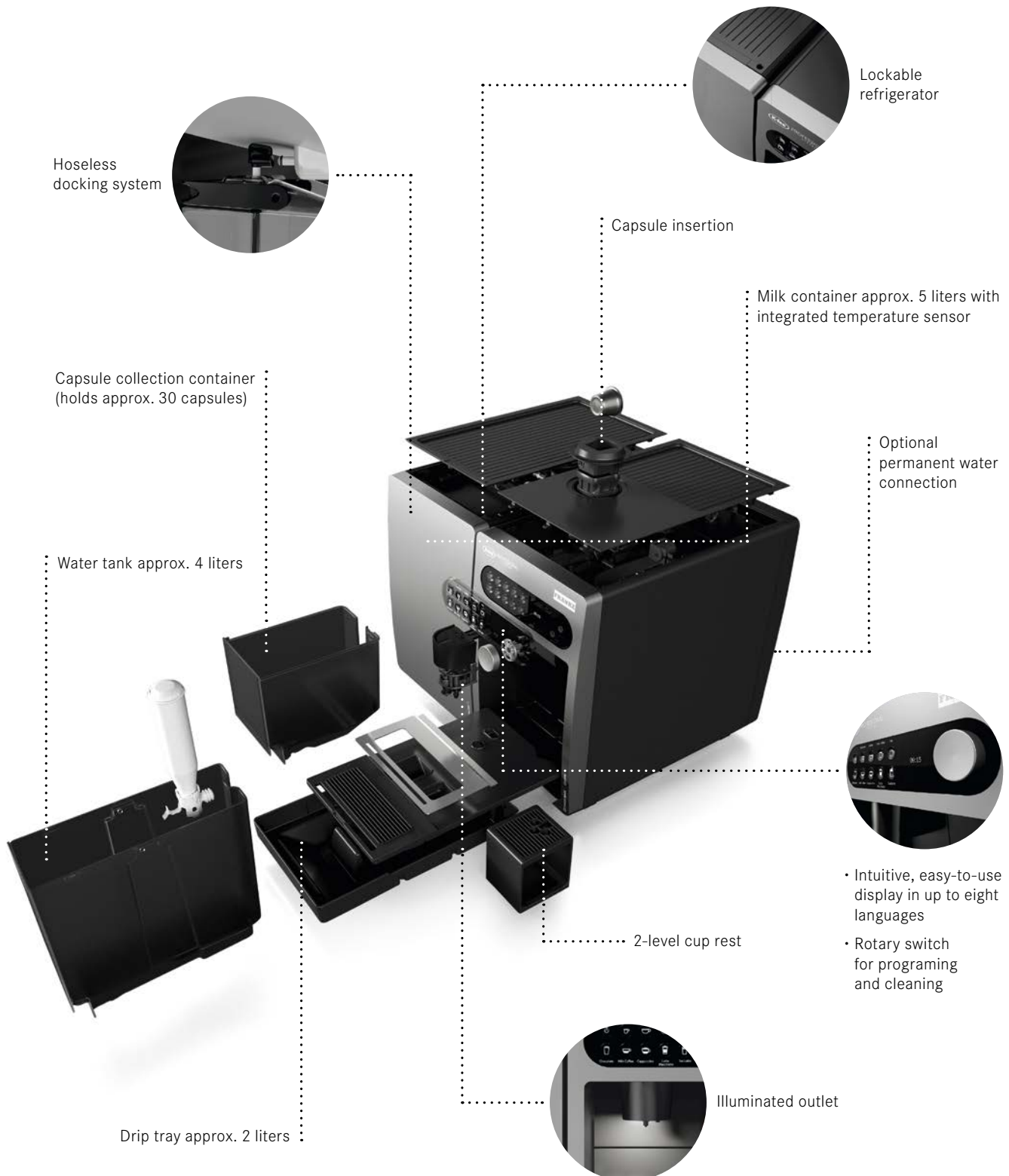
As a commercial partner of K-fee® PROFESSIONAL SYSTEM, you also have the possibility of a customized system solution. You can either use an existing K-fee® formula or choose your own blends and have K-fee® produce them. You can also deliver your own roast coffee, and K-fee® will process it and package it in capsules.

Moreover, you can choose your own packaging design. Have capsules and packaging printed with your company's logo, and serve your own totally personal coffee.



ATTENTION TO DETAIL.

What's behind the simplicity.



Hoseless docking system

Lockable refrigerator

Capsule insertion

Milk container approx. 5 liters with integrated temperature sensor

Capsule collection container (holds approx. 30 capsules)

Optional permanent water connection

Water tank approx. 4 liters

2-level cup rest

- Intuitive, easy-to-use display in up to eight languages
- Rotary switch for programming and cleaning

Illuminated outlet

Drip tray approx. 2 liters

C200

PRODUCT SPECIFICATIONS

| | |
|----------------------|---|
| Ristretto Espresso | ✓ |
| Coffee Café crème | ✓ |
| Chocolate | ✓ |
| Tea | ✓ |

MACHINE MODEL

| | |
|-----------------------|---------------------------|
| Model | C200 |
| Electrical connection | 220-240 V 1LN PE 50/60 Hz |
| Power | 1.48 kW |

(other connection types upon request)

WATER CONNECTION

| | |
|------------------|---------------------------------------------------|
| Supply line | Metal hose with G3/8" union nut, L = 1.5 m |
| Water pressure | 80 to 800 kPa (0.8 to 8.0 bar) |
| Water hardness | max. 70 mg CaO per liter of water (7 °dH, 13 °fH) |
| Chloride content | max. 100 mg/l |
| Ideal pH value | 7 |

WATER DRAIN

Drain hose Dia. = 16 mm, L = 2000 mm

DIMENSIONS

Width = 27 cm | Height = 45 cm | Depth = 51.4 cm

WEIGHT

13.5-18 kg



C250FM

PRODUCT SPECIFICATIONS

| | |
|------------------------------|---|
| Ristretto Espresso | ✓ |
| Coffee Café crème | ✓ |
| Cappuccino Latte macchiato | ✓ |
| Chocolate | ✓ |
| Tea | ✓ |

MACHINE MODEL

| | |
|-----------------------|---------------------------|
| Model | C250FM* |
| Electrical connection | 220-240 V 1LN PE 50/60 Hz |
| Power | 1.95-2.3 kW |

(other connection types upon request)

* licensed by Thermoplan

WATER CONNECTION

| | |
|------------------|---------------------------------------------------|
| Supply line | Metal hose with G3/8" union nut, L = 1.5 m |
| Water pressure | 80 to 800 kPa (0.8 to 8.0 bar) |
| Water hardness | max. 70 mg CaO per liter of water (7 °dH, 13 °fH) |
| Chloride content | max. 100 mg/l |
| Ideal pH value | 7 |

WATER DRAIN

Drain hose Dia. = 16 mm, L = 2000 mm

DIMENSIONS

Width = 54.3 cm | Height = 45 cm | Depth = 51.4 cm

WEIGHT

36-42 kg





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