

COFFEE
ENJOYMENT IN
COUNTLESS
COMBINATIONS



SPECTRA

Individuality through modularity





The Franke Spectra is a master of flexibility. The coffee machine adapts to your needs – and not vice-versa. Three basic models, four control panels, various options and add-on units provide maximum coffee enjoyment in many combinations. Assemble your own personal Spectra and play with the many enticing options.

INDIVIDUAL OPERATION

The choice is yours: Basic, Touch, Vetro or Vetro 16. Different application areas ask for different operating concepts. Spectra takes this into account by offering a selection of different control panels such as keypad, touch screen and glass panel.

OPTIMAL HANDLING

The Spectra puts an end to manual adjustment of the outlet. The outlet automatically adjusts to the height of the cup, even when dispensing into double cups, and returns to its home position right after. The variable adjustment range (70 to 180 mm) enables the use of all standard-size cups and glasses. The dispenser can be easily removed and safely cleaned in a dishwasher.

TASTEFUL OPTIONS

Your beverage ideas know no limits. Add the chocolate powder dosing unit or the Flavour Station to the Spectra S and surprise your customers with an aromatic coffee selection and individual milk foam creations.

Chocolate powder dosing unit

Enjoy the combination of fresh milk and chocolate powder, mixed to perfection – fully automatically.

Flavour Station

Refine the beverages from your fully automatic coffee machine with up to three different syrups. At the touch of a button, syrup flows through the combination outlet into the cup. At the Franke Flavour Station, you can connect different bottle shapes and use alcoholic beverages in addition to numerous syrup types. It is also possible to automatically mix two different types of syrup. Create your own personal specialities – and be assured that your counter top will stay tidy and clean. The Flavour Station also ensures exact dosing and cost control.

SIMPLE CLEANING

Hygiene and care of the highest standard: Day in, day out, the Clean+Clever System from Franke ensures that the machine is impeccably cleaned. Because of this optimum care, your coffee machine will steadfastly deliver the best product quality. HACCP conformity is guaranteed.

* Local laws regarding the dispensing of alcoholic beverages must be followed.

SPECTRA S UNIQUELY MODULAR

How much coffee variety do you need? Whatever your requirements might be, the Spectra has the right solution for you. Select your personal coffee machine from three basic models and countless combinations.

The Spectra S is the heart and soul of coffee making. It offers the whole range of coffee and milk specialities. It is individually expandable and capable of handling up to three different coffee varieties as well as fresh milk, powdered milk and chocolate powder.



CLEAN+CLEVER
SYSTEM

INDIVIDUAL OPERATION



product design award

2006

TOUCH+GO CONTROL

TASTEFUL OPTIONS



TWIST+TASTE TECHNOLOGY



OPTIMAL HANDLING



FRANKE MILK+FOAM SYSTEM FOR EXCELLENT TASTE

Where there's coffee, there's milk. And where milk is an ingredient, hygiene is essential. Whether made with fresh milk or milk powder, coffee-milk specialities are easy to prepare. Offer your customers the greatest possible coffee enjoyment.

SPECTRA S WITH AUTOSTEAM PRO

Would you like to automate beverage preparation while still being able to manually foam milk? The 2-Step approach is the complete solution without integrated milk. The first step is to prepare the coffee beverage. In the second step, the milk is foamed using the Autosteam Pro steam wand. Finally, the desired beverage is mixed in the classical way by hand.



Spectra S with the 2-Step approach

Autosteam Pro for milk foam enjoyment

With Autosteam Pro, you can heat or foam milk at the touch of a button. Milk, air and steam are automatically mixed to create a perfect milk foam. The temperature and air supply can be individually programmed for each product.

Milk foam at the touch of a button

The freely programmable buttons can be used for Autosteam Pro. Whether preparing Cappuccino or Latte Art – you obtain precisely the milk foam quality you need. And thanks to the temperature sensor, it will always be at the right temperature.

Personalized enjoyment

With the 2-Step approach, you can readily offer different milk types. Even soy and lactose-free milk can be foamed at the touch of a button.

Clean and safe

Unlike conventional steam wands, the innovative and high quality materials used in Franke equipment minimize heat transfer in the steam tube. This prevents the milk from sticking and the risk of scalding. And guarantees highest hygiene and safety standards, as well as easy daily cleaning.

Latte Art

A feast for the eyes. Thanks to the 2-Step milk system with Autosteam Pro, you can prepare coffee and milk fully automatically while still being able to combine them artfully. Pamper your guests with personal creations.



**MILK+FOAM
SYSTEM**

SPECTRA S WITH THE INTELLIGENT CF MILK SYSTEM

The milk dispensing head is integrated in the combination dispenser of the coffee machine. As a result, coffee and milk can be dispensed simultaneously. You have the choice: milk is either delivered before, during or after the coffee is dispensed. The integrated pump precisely doses cold and hot milk in a process that is electronically controlled and defined by the coffee machine programming. The certified rinse and cleaning program for the coffee and milk section simplifies the maintenance and care of the machine. It ensures hygienic milk processing at all times. The entire fresh milk system is rinsed automatically at regular intervals – the frequency is defined by you. The combination outlet can be easily removed and cleaned.

The compressor refrigeration unit can hold up to ten liters of milk, or if two types of milk are used, five liters of milk each. The CF milk system is available as a customized solution with a flexible milk connection to undercounter equipment or a cooling drawer.



Franke Spectra S with CF milk system –
The refrigeration unit provides space for 10 liters
of fresh milk



Franke Spectra S with Chill & Cup –
Cup warmer and refrigeration unit in one



**MILK+FOAM
SYSTEM**

BEST MILK FOAM QUALITY

With the Spectra Foam Master, the desired milk foam consistency and temperature can be individually programmed for each beverage. Example: A Latte Macchiato can be prepared with different foam qualities within the same product. This enables perfect layering of milk, milk foam and coffee.

INDIVIDUAL BEVERAGE CREATIONS

Add a chocolate powder dosing unit or the Flavour Station to the Spectra Foam Master and your beverage ideas know no limits. Surprise your customers with personal milk foam creations for pure indulgence.

SIMPLE CLEANING

High-tech components and a fully automated cleaning process reduce daily maintenance effort and guarantee the highest possible hygienic standards.

ATTRACTIVE DESIGN

With its attractive design, the Spectra Foam Master is a visual highlight: The black high-gloss coffee machine with frame lighting in the color chosen by the customer (five colors available) is an eyecatcher and captures a guest's attention in any environment.

SPECTRA FOAM MASTER

The Spectra Foam Master fulfills the highest demands for taste, aesthetics and performance. Its appeal lies in its attractive outfit and in a special innovation: the revolutionary Franke Foam Master milk system.

THE FASTEST WAY TO PERFECT MILK FOAM – COLD AND HOT

The Spectra Foam Master sets new standards in milk processing. You can individually program the desired milk foam consistency and temperature for each individual beverage. This even applies to different milk foam consistencies within a single beverage – cold and hot. High-tech components and the highest hygienic standards ensure first-rate milk foam results. In terms of quality, there is no longer any difference between automatically and manually foamed milk. On the contrary: milk at the touch of a button is heated more rapidly than during the manual procedure.



**MILK+FOAM
SYSTEM**

SIMPLE CLEANING



**CLEAN+CLEVER
SYSTEM**



ATTRACTIVE DESIGN

BEST MILK FOAM QUALITY

CHOCOLATE DOSING UNIT

TWIST+TASTE TECHNOLOGY

FLAVOUR STATION

COFFEE... AND MORE

While the Spectra offers a large product variety, it remains true to its most important task, which is to brew a perfect cup of Espresso. With the Touch+Go Control operating concept, you can easily program your coffee creations by drawing on a sheer limitless selection of mixed beverages. As a combination of the Foam Master and Flavour Station, the Vetro 16 control panel is an ideal solution. Thanks to the clever pre-selection system, up to 48 different beverages can be programmed. An alternative is the touch panel with a maximum of 40 different beverage creations of coffee, milk, chocolate powder and flavor. The flavors can be changed and reprogrammed at any time, allowing you to readily program seasonal beverage selections.

MILK

Trendy coffee creations without milk? Almost unthinkable! In fact, in combination with syrups, milk is actually an essential ingredient since its fat content carries the flavor.

CHOCOLATE

The chocolate powder dosing unit option lets you fully automatically create beverages with chocolate. Enjoy unrivaled beverage delights with the perfect mix of milk and chocolate powder thanks to Twist+Taste Technology.

SYRUP

You can refine coffee and milk specialities by adding syrup at the touch of a button. The Spectra Foam Master combined with the Franke Flavour Station allows you to easily mix your coffee and milk creations with a variety of syrup flavors.

TEMPERATURE

Ranging from cold to hot, the milk foam temperature can be individually programmed for each beverage.

SPECTRA FOAM MASTER WITH FLAVOUR STATION – ENHANCE YOUR CAPABILITIES

The Franke Spectra Foam Master with the Flavour Station is the key to an unlimited assortment of coffee beverages. With cold and hot milk foam, coffee and chocolate specialities, and up to three different flavors, you can produce innumerable trendy coffee creations at the touch of a button. These mixed beverages, even “on the rocks” if desired, will surprise your guests with an entirely new taste experience.



COFFEE



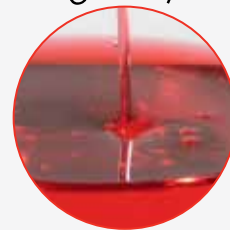
MILK



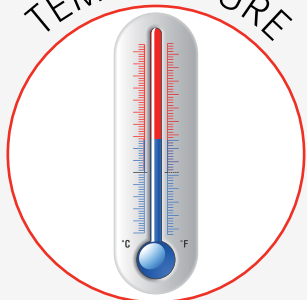
CHOCOLATE



SYRUP



TEMPERATURE



HIGHEST QUALITY

Perfect processing and careful storage of the coffee are essential for preparing excellent brewed coffee. Ground coffee is conveyed directly to the brewing chamber through the dosing unit. The ground powder is brewed in an almost pressure-free process. The brewed coffee stays absolutely fresh in a closed, flavor-neutral glass container.

GROUND COFFEE OR THE WHOLE BEAN

You have the choice of preparing coffee using ground coffee (ground coffee dosing unit for 2 kg) or the whole bean (grinder for 1.2 kg).

DIFFERENT BREWING STAGES

The Spectra X uses four brewing stages. Thus, you can always prepare exactly as much coffee as you need in the course of a day. The glass container holds two liters and is individually filled in four brewing stages (0.4 to 2 liters). The dispensing quantities are freely programmable – for a cup, mug, and small or large jugs. There is a special dispenser for large jugs with a dispensing height of 25 cm.

DRY DISCHARGE

Thanks to a new brewing method, coffee grounds are absolutely dry when discharged into the grounds container. The system is operated in the same manner as a specialties machine.


AUTOMATIC CLEANING PROGRAM

Simple and efficient. Instead of using cleaning fluids, the Spectra X is cleaned with a single tablet. The Clean+Clever System ensures absolutely hygienic conditions in the brewing chamber and glass container.

SPECTRA X A NEW DIMENSION OF BREWED COFFEE

With a width of only 30 cm, the Spectra X offers everything that you would expect from a high-output brewer – and more.



 CLEAN+CLEVER
SYSTEM



HIGHEST QUALITY



GRINDER



DIFFERENT BREWING STAGES



MODULAR AND FLEXIBLE

In its basic version – with a powder dosing unit as a standalone chocolate powder dispenser – the Spectra I is the ideal supplement to the Spectra S and Spectra X. Equipped with two additional dosing units for milk powder and instant coffee, it is a standalone table-top vending machine.

GREATER SELECTION, HIGHER SALES

Whisk up trendy coffee specialities! Milk powder, chocolate powder or flavors such as strawberry can be mixed with a fresh Espresso from the Spectra S to produce your new bestseller. Everything at the touch of a button, even for self-service operation and, of course, with a billing system.

CONVENIENT ACCESS

The machine opens fully from the front. This lets you carry out simple maintenance tasks yourself and conveniently clean the powder dosing units. The Clean+Clever System from Franke ensures absolutely hygienic conditions inside the machine.


MODULE OVERVIEW

- Basic version with 1 powder dosing unit
- 2 powder dosing units
- 3 powder dosing units
- Hot water dispenser

SPECTRA I POWDER BEVERAGES INCLUDED


The Spectra I is a classic instant machine and a practical vending station in one. Whether as a standalone unit or in combination with Spectra S or Spectra X, the Spectra I makes your offer complete.



 CLEAN+CLEVER
SYSTEM

MODULAR AND FLEXIBLE



 TWIST+TASTE
TECHNOLOGY



GREATER SELECTION



THE CHOICE IS YOURS: BASIC, TOUCH, VETRO OR VETRO 16

Different applications ask for different operating concepts. We accommodate various needs by offering a selection of four control panels. Whether by keypad, touch screen or glass panel, you, your guests and the Spectra will always communicate perfectly.

FRAME LIGHTING

Adapt the look of your control panel to your surroundings by choosing the frame lighting color to suit your style: red, blue, green, yellow or orange.



TOUCH+GO
CONTROL

BASIC CONTROL PANEL

PROVEN SIMPLICITY

The standard versions of all Spectra models are equipped with the Basic panel. The control field contains ten buttons, which can be labeled as required (incl. hot water and steam dispensing). The shift function can be used to expand your variety to 18 products. The display provides all of the information you need on beverages dispensed, the operating sequences and the machine status. A labeling area is available for each product name.



TOUCH CONTROL PANEL

INNOVATIVE TECHNOLOGY FOR VIRTUALLY BOUNDLESS OPTIONS

This operating concept is technically sophisticated with a full graphic color display and touch screen operation. Information is provided on the display in the upper section of the control panel.

The product display is highly flexible: graphic or textual, with only one image per level or up to ten. A total of 40 products can be individually programmed. It is also possible to display and select complex product sequences. In addition, the color display is an ideal advertising and information medium.



The beverages can be reprogrammed at any time. This is ideal for seasonal beverage offerings.

VETRO CONTROL PANEL

NEVER HAS SELF-SERVICE BEEN EASIER
OR QUICKER

Customers instantly recognize the product they want from the image and text, press the picture and obtain the product. The Vetro control panel accommodates up to eight images. Together with the outlet's automatic height adjustment, the Vetro option is perfect for modern self-service.



VETRO 16 CONTROL PANEL

AN EVEN GREATER SELECTION

The Vetro 16 control panel has space for up to 16 products. The color design of the buttons can be adjusted to your wish. With the clever preselection system and the corresponding machine configuration, you can use the buttons to prepare up to 48 different coffee beverages, coffee-milk beverages, or mixed beverages of milk, coffee and/or syrup.





OUR 5 STRATEGIC AREAS OF PRODUCT DEVELOPMENT

Our focus in product development is innovative system solutions. We concentrate on coffee machines that unify functionality, simple handling and efficiency. The Franke Coffee Systems feature icons visually highlight our commitment to applying our expertise in the interest of our customers' success.



TOUCH+GO CONTROL

Franke Touch+Go Control stands for the control panel that makes our coffee machines simple and intuitive to operate. We value self-explanatory procedures in products that are used on a daily basis. It is our goal to minimize the number of operating steps while meeting the growing demand for diverse product options at the same time.



MILK+FOAM SYSTEM

The Franke Milk+Foam System lets you experience the art of fully automatic milk preparation. It is used wherever perfectly prepared milk variations are of the essence. The selection of different milk variations and milk foam consistencies for each individual product creates beverage configurations that lead to entirely new recipes.



TWIST+TASTE TECHNOLOGY

Thanks to the Twist+Taste technology, the diversity of beverage variations is almost limitless. It arises from the perfect interaction of the chocolate powder and/or syrup options with the Milk+Foam systems. With these systems, the development of new recipes knows no bounds.



CLEAN+CLEVER SYSTEM

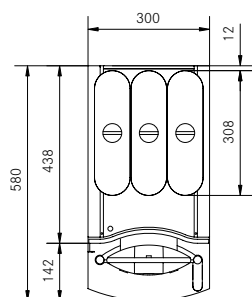
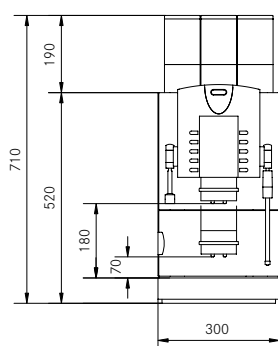
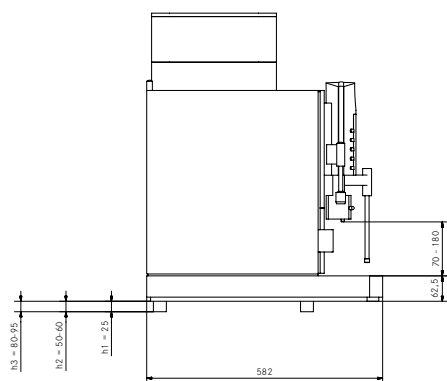
The Clean+Clever System is based on an intelligent cleaning concept that ensures compliance with stringent hygienic standards. The user-friendly operating steps of our innovative cleaning processes range from the use of materials that require little cleaning to automation that eases and simplifies machine operation.



GREEN+GENTLE CONCEPT

Franke Coffee Systems is particularly mindful of using resources sparingly. The Green+Gentle Concept epitomizes our continual efforts aimed at responsible and sustainable action and is a key aspect of our innovations. We combine ecological and economic aspects – resulting from our commitment to efficient production processes, sustainable materials management and the provision of energy-optimized product solutions. It is a promise we make today – for the generations of tomorrow!

VARIETY THROUGH TECHNOLOGY



FEATURES OF THE SPECTRA S, FOAM MASTER, X & I

	SPECTRA S	SPECTRA FOAM MASTER	SPECTRA X	SPECTRA I
Ristretto	250/h	250/h		
Espresso	250/h	250/h		
Coffee	200/h	200/h		
Café latte	180/h	180/h		
Cappuccino	180/h	180/h		
Latte Macchiato	120/h	120/h		
Brewed coffee			300/h	
Hot water	30 l	30 l	150/h	30 l
Hot milk	120/h	150/h		
Cold milk	150/h	200/h		
Cold milk foam		200/h		
Chococcino	120/h	120/h		
Chocolate (instant)	150/h	150/h		150/h

Number of cups per hour – dependent on drink size and setting

MACHINE MODELS

MODEL	ELECTRICAL CONNECTION	POWER
Spectra S	200–240 V 3LN PE 50/60 Hz 30 A	7.0–9.2 kW
	200–240 V 1LN PE 50/60 Hz 30 A	5.0–6.8 kW
	400 V 3LN PE 50/60Hz 16 A	6.8 kW
	400 V 3LN PE 50/60Hz 16 A	9.2 kW
Spectra Foam Master	400 V 3LN PE 50/60Hz 16 A	9.2 kW
Spectra X	200–240 V 1LN PE 50/60Hz 30 A	4.5–5.9 kW
	200–240 V 3LN PE 50/60Hz 30 A	4.5–5.9 kW
	400 V 3LN PE 50/60Hz 16 A	5.9 kW
	400 V 3LN PE 50/60Hz 16 A	9.2 kW
Spectra I	200–240 V 1LN PE 50/60Hz 16 A	2.5–3.6 kW

Other electrical connections upon request

ADD-ON UNITS

TYPES	ELECTRICAL CONNECTION	POWER
Refrigeration unit KE300 (10 liters)	200–240 V 1LN PE 50/60 Hz 10 A	60 W
Chill & Cup (5 liters/80 cups)	230 V 1LN PE 50/60 Hz 10 A	170 W
Base refrigeration unit UKE (5 liters)	230 V 1LN PE 50/60 Hz 10 A	70 W
Refrigeration unit, undercounter UT320 (10 liters)	230 V 1LN PE 50/60 Hz 10 A	100 W
Cup warmer (120 cups)	200–240 V 1LN PE 50/60 Hz 16 A	300 W
Flavour Station (3 bottles)	100–240 V 1LN PE 50/60 Hz 10 A	25 W

WATER CONNECTION

Supply line	Metal hose with union nut G3/8", L = 1.5 m
Water pressure	0.8 to 8.0 bar (80 to 800 kPa)
Water hardness	Max. 7° dH, 13° fH
Chlorine content	Max. 100 mg/l
Ideal pH value	7

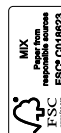
WATER DRAIN

Wastewater hose	d = 16 mm, L = 2000 mm)
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COFFEE
 SYSTEMS



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