

S9

The powerful Espresso queen

A MACHINE FOR REAL ENTHUSIASTS



COFFEE
SYSTEMS

FRANKE by **la paziale**



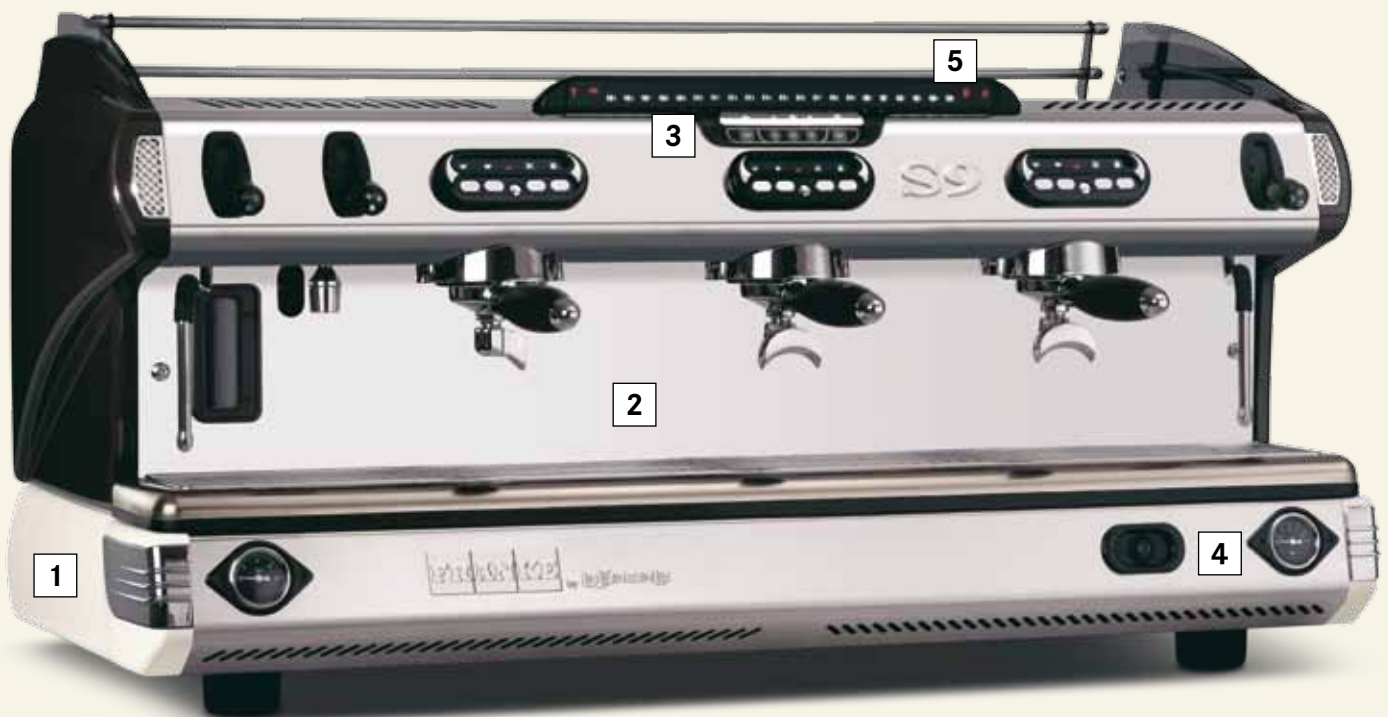
Antonella Biasini
Caffè la Spezia, Lucca, Caffè Latte



The S9 unites soft lines, elegance and typical Italian design. The classical and yet modern appearance of the retro-style Espresso machine is a real eye-catcher that still goes with any room decor. The effectively lit displays beautifully complete the stylish appearance of the S9.

STRONG DESIGN, STRONG PERFORMANCE

The S9 for Franke Coffee Systems Traditional Line is not only a highlight in terms of design, but also offers the most modern technological equipment and the highest level of ease of use.



- 1 PERFECT FORM IN ITALIAN DESIGN
- 2 A CLEAN-CUT AFFAIR
- 3 COMFORTABLE TEMPERATURE CONTROL
- 4 TWO AT ONE GLANCE
- 5 PERFORMANCE INCREASE



PERFECT FORM IN ITALIAN DESIGN

- With its elegant design, chromed inserts and soft lines, the S9 unifies the typical Italian design.



A CLEAN-CUT AFFAIR

- The rust-proof stainless steel not only impresses with its modern aesthetics. The specially treated surface ensures finger prints and water marks do not stand a chance.



COMFORTABLE TEMPERATURE CONTROL

- The semi-automatic S9 portafilter machine has electronic temperature monitoring. The brewing temperature can be individually set for each group.



TWO AT ONE GLANCE

- The S9 has a dial manometer display for the pump and boiler pressure.



PERFORMANCE INCREASE

- Thanks to the boost function, the boiler temperature can quickly be increased, thus increasing the machine's performance.

S9 – JUST TO YOUR LIKING

What are your demands for an Espresso machine? Set the machine up according to your needs.

PERFECT MILK FOAM

With the optional auto-steam function, the temperature of the milk is monitored while foaming – the foaming process ends automatically. The air supply to the steam nozzle and the temperature for foaming the milk can be adjusted.

ATTRACTIVE, POWERFUL, COMPACT!

For the little café, bistro or a bar, the S9 Compact is exactly right for spoiling customers with the perfect coffee indulgence. It may be small, but lacks nothing in comparison to the «big ones»: high performance due to 2 brewing groups, 2 steam dispensers and a hot water dispenser.



S9 Compact

ONE STEP FURTHER

Each coffee specialty also demands the right cup. The S9 Take Away offers extra space for glasses, mugs and large and small cups thanks to its extra height.



S9 Take Away





2, 3 OR 4 BREWING GROUPS

Here too, the S9 fulfills every demand. Depending on the size of the business, it offers the right solution.



S9-2 Groups



S9-3 Groups



S9-4 Groups

INDIVIDUALLY PROGRAMMABLE

Due to the optional bypass function, the brewing temperatures can also be set for different drinks (e. g. Espresso and Café crème).





FLEXIBLE COLORS

So that the S9 fits in with the decor of the business even better, there are a variety of side-wall colors to choose from:



BLACK



SILVER



RED



WHITE



MAROON



FRANKE BY LA SPAZIALE – PERFORMANCE MEETS ITALIANITA' AT ITS BEST.

The goal of Franke Coffee Systems has always been the development of its machine offering to allow for a multicultural approach that is derived from its worldwide activities. Whether serving Chococinos or an Iced Mojito Latte Macchiato – true recipe building through both variety and expertise have always been the cornerstones of our recent and past success. Enhancing the menu through perfect Italian Espresso as part of the In Cup Quality Focus is just another piece in the mosaic to fulfill a perfectly orchestrated coffee offering.



ESPRESSO TRADITION

Espresso coffee machines “Made in Italy”, with an excellent reputation and company history, known for their quality and their respect for the Espresso process.



THE HEART OF FRANKE BY LA SPAZIALE

All Franke by La Spaziale models share one thing in common: their special heat exchanger, which is heated by the steam component of the boiler, which leads to a greater level of temperature stability, causes considerably reduced lime build up, and results in even more perfect Espressos. The true difference of Franke by La Spaziale.



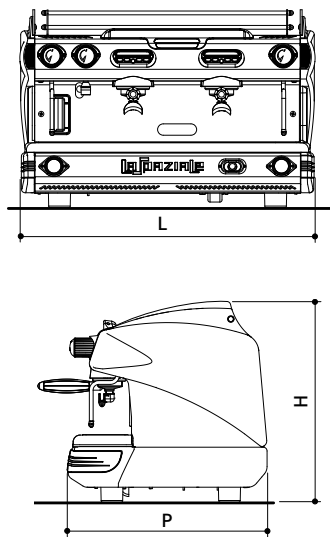
PRE-INFUSION TECHNOLOGY

All of the machines have a natural pre-infusion system that takes the water pressure to the coffee cake exceptionally smoothly, bringing the aroma and crema to the cup.

FACTS & FIGURES

- Semi-automatic Espresso coffee machine with 2, 3 or 4 brewing groups
- Freely programmable dosage of the output amount
- Each group has four individually programmable buttons and an individual button (Start/Stop) Automatic filling
- Electrical heating system with dual manometer for boiler and pump pressure control
- 1 hot water outlet/2 steam outlets
- Electronic boiler temperature control
- Water temp. in the boiler can be precisely set and controlled

- Function of the automatic operating temperature increase
- Alarm for operational irregularities
- Possibility of excluding the electrical heating system
- Rust-proof stainless steel, high-quality materials
- Special pre-treated stainless steel surface prevents fingerprints and spots
- Narrow diameter filter, 53 mm, ideal for Espresso parameters (7 grams).



2 GROUPS

	S9	S9 TAKE AWAY
Dimensions: WxDxH (mm)	770x530x520	770x530x600
Weight (kg)	65	70
Boiler capacity (liters)	10	10

3 GROUPS

	S9	S9 TAKE AWAY
Dimensions: WxDxH (mm)	1000x530x520	1000x530x600
Weight (kg)	80	86
Boiler capacity (liters)	15	15

4 GROUPS

	S9	S9 TAKE AWAY
Dimensions: WxDxH (mm)	1235x530x520	1235x530x600
Weight (kg)	97	104
Boiler capacity (liters)	20	20

S9 COMPACT


Dimensions: WxDxH (mm)	580x530x520
Weight (kg)	54
Boiler capacity (liters)	5

CONNECTED LOAD AND HEATING CAPACITY (S9 WITH BOOST FUNCTION ACTIVE)

	2 GROUPS	3 GROUPS	4 GROUPS	S9 COMPACT
Volt	400/220/240	400/220/240	400/220/240	200/220/240
Hz	50/60	50/60	50/60	50/60
W	4100	6500	6500	3800

	S9 2 GROUPS TAKE AWAY	S9 3 GROUPSTAKE AWAY	S9 4 GROUPS TAKE AWAY
Volt	400/220/240	400/220/240	400/220/240
Hz	50/60	50/60	50/60
W	4100	6500	6500

Please check country specific product availability as these may vary.

A close-up photograph of a man with brown hair and a light beard, wearing a light blue button-down shirt. He is seated at a table, smiling down at a fork in his right hand. A white cup of coffee is visible in the bottom left corner. The background is a blurred outdoor setting with a green metal post and a building.

«DISCOVER, ENJOY AND
EXPERIENCE.»

Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg
Switzerland
Fon +41 62 787 36 07
Fax +41 62 787 30 10
www.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Germany
Fon +49 9346 9278 0
Fax +49 9346 9278 100
www.franke.de

Franke Coffee Systems
UK Ltd
18 Handley Page Way,
Old Parkbury Lane,
St Albans,
Hertfordshire AL2 2DQ
England
Fon +44 1923 635700
Fax +44 1923 635701
www.franke.com

Franke Commercial Systems
Japan Inc.
Shinkawa Bldg. 6F
D104-0033 Chuo-ku,
Tokyo, Japan
Fon +81 3 3523 7660
Fax +81 3 3523 3360
www.franke.com

Franke Coffee Systems
Americas
800 Aviation Parkway
Smyrna, TN 37167
USA
Fon +1 615 462 4265
Fax +1 615 462 4400
www.franke.com