

S40

The powerful Espresso machine

THE PERFECT
INSTRUMENT FOR
THE PERFECT
ESPRESSO



COFFEE
SYSTEMS

FRANKE by **la paziale**



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The S40 from the Franke Coffee Systems Traditional Line stands for the most modern technology with 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 S40 is not only a highlight in terms of design, but also offers the highest level of ease of use – a perfect marriage of aesthetics and technology.

AESTHETICS AND TECHNOLOGY

Behind the counter, every second is valuable, cup by cup. The coffee machine sets the rhythm. It should therefore be fully technologically developed, reliable and ergonomic. The design also has to be right. The S40 fulfills all of these criteria. It helps make the barista's work run smoothly. There is more time for the guests and creativity has no limits.



- 1 PERFECT FORM IN ITALIAN DESIGN
- 2 EFFECTIVELY ILLUMINATED
- 3 COMFORTABLE TEMPERATURE CONTROL
- 4 USER-FRIENDLY MENUS
- 5 PERFORMANCE INCREASE



PERFECT FORM IN ITALIAN DESIGN

- With its elegant design, chromed inserts and soft lines, the S40 unifies the typical Italian design.
- The rust-proof stainless steel not only impresses with its modern aesthetics. The specially treated surface ensures fingerprints and water marks do not stand a chance.



EFFECTIVELY LIT

- The effectively lit displays and the LED in the output area beautifully complete the appearance of the S40.



COMFORTABLE TEMPERATURE CONTROL

- The semi-automatic S40 portafilter machine has electronic temperature monitoring. The brewing temperature can be individually set for each group and each product.
- Two temperatures can also be programmed for hot water so you can also brew different teas properly.



USER-FRIENDLY MENUS

- Wide displays and user-friendly menus ensure perfect interaction.



PERFORMANCE INCREASE

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

S40 – 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.

ONE STEP FURTHER

Each coffee specialty also demands the right cup. The S40 Take Away offers extra space for glasses, mugs and large and small cups thanks to its extra height.



S40 Take Away



2, 3 OR 4 BREWING GROUPS

Here too, the S40 fulfills every demand. Depending on the size of the business, it offers the right solution.



S40-2 Groups



S40-3 Groups



S40-4 Groups





FLEXIBLE COLORS

So that the S40 fits in with the decor of the business even better, there are a variety of side-wall colors to choose from:



BURGUNDY



BLACK



CHAMPAGNE



WHITE



SILVER

A photograph of a building facade with a vertical sign of green glass bottles. The building has a light orange or peach-colored wall. A vertical line of seven green glass bottles is mounted on the wall, serving as a sign. To the right of the bottles is a white-framed window with a decorative lintel. Below the window is a white-framed door. At the bottom of the image, there is a white stone or concrete base with a dark green sign that reads "LA DOLCE VITA".

«SIMPLY ENJOY
LA DOLCE VITA.»

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.

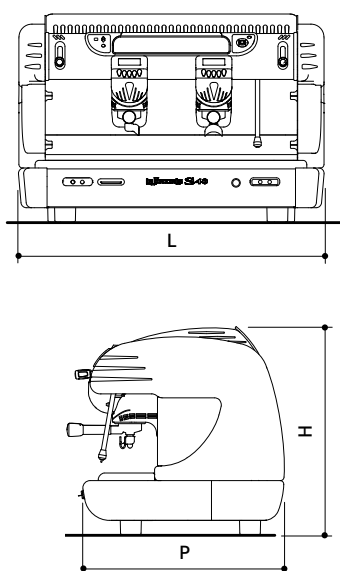


PRE-INFUSION TECHNOLOGY

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
- Separate outlet for hot water
- 2 different programmable hot water amounts
- Temperature for 1 hot water amount
- 2 steam valves for foaming milk
- 1 auto-steam nozzles for foaming milk
- with 2 temperatures, programmable and automatic shut-off
- Economy function reduces the total power consumption of the machine
- Functional area and drip tray as well as a drip tray in stainless steel
- ITC function for adjustable brewing-water temperature and display per brewing group
- Boost function for short-term, faster heating of the brewing-water
- Electronic monitoring of the filling and temperature control in the boiler
- Two different water circuits with two different temperatures
- Electronic grinding degree controls per brewing group
- EGS function for automatically moistening the coffee pads in the filter
- Top of device with cup warmer, adjustable to 5 different temperatures
- 4 product selection buttons and a manual brewing button per brewing group
- Parameter settings for e.g. Coffee and water amount via PIN code
- Access rights can be secured using a PIN code
- Automatic switch-on/off times programmable via a timer function
- Access to the customer menu via the Customer Card
- Programming of a notification on the screen saver via the Customer Card
- Internal product counter for the coffee products served
- Software updates using an SD memory card
- Narrow diameter filter, 53 mm, ideal for Espresso parameters (7 grams).



2 GROUPS

	S40	TAKE AWAY
Dimensions: W x D x H (mm)	845 x 560 x 600	845 x 560 x 680
Weight (kg)	85	90
Boiler capacity (liters)	10	10

3 GROUPS

	S40	TAKE AWAY
Dimensions: W x D x H (mm)	1078 x 560 x 600	1078 x 560 x 680
Weight (kg)	100	106
Boiler capacity (liters)	15	15

4 GROUPS

	S40	TAKE AWAY
Dimensions: W x D x H (mm)	1311 x 560 x 600	1311 x 560 x 680
Weight (kg)	115	122
Boiler capacity (liters)	20	20

CONNECTION LINE AND HEATING POWER (S40 WITH BOOST FUNCTION ACTIVE)

	2 GROUPS	3 GROUPS	4 GROUPS
Volt	400/220/240	400/220/240	400/220/240
Hz	50/60	50/60	50/60
W	3200/4600	4200/6200	6200/7200

	S40 2 GROUPS TAKE AWAY	S40 3 GROUPS TAKE AWAY	S40 4 GROUPS TAKE AWAY
Volt	400/220/240	400/220/240	400/220/240
Hz	50/60	50/60	50/60
W	3200/4600	4200/6200	6200/7200

Please check country specific product availability as these may vary.



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