

THE CHARMING WAY OF ENJOYING COFFEE

FLAIR

The basics of coffee perfection







Becoming captivated by the charms of the Flair is never a disappointing experience. After all, it fulfills every classic coffee desire at the touch of a button. The Flair will win you over with ultimate user convenience while pampering your guests with irresistible coffee specialities. If you prefer the advantages of a large unit but don't need a high coffee output, the Flair is the ideal coffee machine for you.

CUSTOMER SETTINGS

Critical parameters such as water volume, grind quantity and coffee temperature can be individually and quickly adjusted as needed. The coffee output is monitored using various counter functions. To change the products you wish to offer, simply reprogram the new product and change its name on the display.

INDIVIDUAL OPERATION

Simple and efficient, thanks to its ergonomic operating panel with eight selection buttons for coffee and milk specialities and a clearly arranged LCD display. The Flair is ideally suited for every application, in both full-service and self-service operations. The product labeling can be individually customized. In addition, hot water and steam can be dispensed from two separate outlets.

EASY TO CLEAN

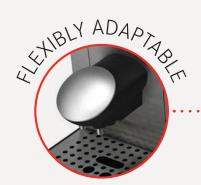
The integrated automatic rinsing, cleaning and descaling program for the coffee and milk unit simplifies maintenance and care of the coffee machine, ensuring optimal hygiene and consistent high quality.

FLEXIBLY ADAPTABLE

Adaptable and sturdy, thanks to the stepless height adjustment of the coffee/milk outlet from 3 to 7 inches, you can use all popular sizes of cups and containers. With the combination outlet, coffee and milk products can be obtained at the touch of a button without having to move around the cups and glasses first. The outlet is easy to dismantle.

COMPACT, RELIABLE AND USER FRIENDLY

The Flair is the result of perfect coffee machine expertise applied to a small space. One glance at the smart practical features says it all: two grinders for different roasts and genuine variations in taste, eight coffee and milk specialities at the touch of a button, steam and hot water dispensed simultaneously, and an attractive design. The Flair is a persuasive combination.







THE MILK SYSTEM BRINGS AN ENTICING DIVERSITY OF RECIPES

Simple and efficient, the Flair delivers consistent high quality for low volume applications with many of the same features as the higher volume super automatic machines. Make Espressos, Cappuccinos and Lattes at the touch of a button with the hot water and steam arm to add beverage flexibility.

Milk preparation with sophistication

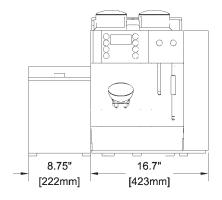
The Flair milk/foamed milk systems are integrated into the outlet as a standard feature, which means you can dispense coffee and foamed or hot milk simultaneously. The output of milk/foamed milk can be programmed to occur either before, during or after the coffee. Thanks to the Milkmate, a 1 gallon jug of milk stays fresh for an extended period. The Milkmate is easy to refill and can be readily removed when the machine is not in use and stored in the refrigerator. The automatic rinsing and cleaning program makes sure the milk is processed in a fully hygienic condition at all times. The rinse feature of the milk system can be adjusted, and is easily accessed to be removed for cleaning without the need for customer service.

Features include:

- hot milk or foamed milk dispenser
- consistent dosing
- automatic rinsing, cleaning and descaling program
- self-service compatible



FACTS AND FIGURES



FEATURES OF THE FLAIR

Espresso	60-80 cups/h
Cappuccino	30-40 cups/h
Latte	30-40 cups/h

Number of 8 oz cups per hour. Quantity dependent on drink size and machine setting.

MACHINE MODEL

MODEL	ELECTRICAL CONNECTION	POWER
Flair	110-120 V, 1 LNPE, 50 Hz, 15 A	1300 W

ADD-ON UNIT

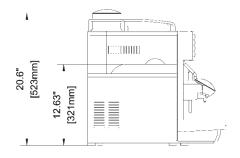
TYPE	ELECTRICAL CONNECTION	POWER
Milkmate	110-120 V, 15 A	60 W

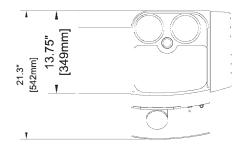
WATER SUPPLY

Side water tank with 1.3 g (5L) capacity (optional water connection)

WATER DRAIN

Drip tray with 1.5L capacity and filling level monitor (optional water outflow via funnel drain)





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