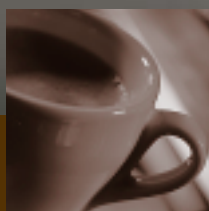


# Franke Coffee Machines.

## Sinfonia:

The genius of classical coffeemaking.



Performance, aesthetics and enjoyment  
in perfect harmony.



The Sinfonia is a delight for all the senses, for hidden behind its attractive design is state-of-the-art technology for a unique and varied coffee enjoyment. It masters the entire classical coffee repertoire for the catering trade, down to the smallest detail. With a guarantee of quality in everything it does. It is precise, versatile and tireless in its performances, for it is capable of withstanding the most punishing schedules. So treat your guests to the exquisite enjoyment of Sinfonia. With a high-performance coffee machine which, like all Franke coffee machines, excels in one particular area:

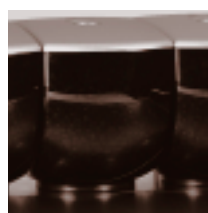
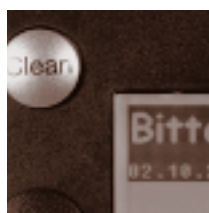
The art of excellent coffeemaking.



# Sinfonia: A boxful of tricks.

## Operating panel

All the focus is on ease of operation, with the graphic display as the information centre for all the selections, operating sequences and equipment data. The large, clearly arranged product buttons are individually programmed and labelled on the display.



Whether in self-service operation with 4 or 8 products or in the operated version with up to 28 different coffee products: you're always in control.

## Customised settings

You assume that preparing the perfect cup of coffee involves complex technology – and you're right. However, the programming should be as simple and as logical as possible. The graphic display leads you to the optimum result, step by step. With a chip card you can program and optimise your Sinfonia to your requirements. Without any need for customer service. This helps you to save costs and optimise profits. After installation your individual setting values are stored on a chip card from where they can be downloaded at any time.

## Dispenser area/operating area

Adaptable and sturdy. With the height of the coffee/milk dispenser adjusted steplessly from 75 to 180 mm, you can use all the popular sizes of cups and containers without problem. The optimised coffee supply system and the combined dispenser guarantee that the coffee is always at the ideal temperature and that cups are filled evenly when using the double-dispenser system. The dispenser is extremely easy to dismantle and can be cleaned in a dishwasher without any problem.

## Cleaning/hygiene

The highest level of hygiene and care. The integrated automatic rinsing and cleaning programme for the coffee and milk unit greatly facilitates the maintenance and care of the coffee machine, and ensures optimum hygiene and a consistently high coffee quality.

## Add-ons:

### Milk system – popular formulas at the touch of a button.

#### System-based milk preparation

With the Franke milk system, cappuccino, café latte, latte macchiato, and hot and cold milk are whisked into your coffee cup in an instant. The milk dispensing head is integrated directly into the coffee machine's dispenser system, which means you can dispense coffee and milk simultaneously using a single or double dispenser. The milk output sequence is programmable – either before, during or after the coffee.

The compressor refrigerator stores the milk at a constant cool 5°C so that up to 6 litres of milk can be kept fresh for an extended period. The integrated electronic pump, which is electronically controlled and adapted to the programming of the coffee machine, ensures that the milk is dispensed in precise

doses. The modular milk system is easy to operate and to clean – and is ideally integrated into the design of the Sinfonia.

For a neat appearance the automatic rinsing and cleaning programme makes sure the milk is processed under totally hygienic conditions at all times. The entire milk system is rinsed automatically either each time a product is dispensed or after a pre-programmable period of time. The dispenser head is easily accessible and, if the need arises, it can be removed for cleaning without the need to call out customer service.

#### Milk preparation at a glance

- Cold milk dispenser
- Adjustable milk temperature
- Consistent dosing
- Automatic cleaning and rinsing programme
- Level monitoring with visual indication on the machine's display
- Milk products halted when the milk container is empty
- Suitable for self-service and for connection to billing systems
- Cup monitoring (self-service)
- External "milk empty" indicator (self-service)
- Double cappuccinatore CF





# Add-ons:

## A la carte options, billing systems and add-on units.

### Options for the Sinfonia

- Second grinder
- Third grinder
- Special RAL colours
- Coffee grounds chute
- Self-service version
- Breakfast system
- Cappuccinatore CF1
- Cappuccinatore CF2
- Double cappuccinatore CF
- Franke milk system CF
- Trolley for mobile use

### Billing systems

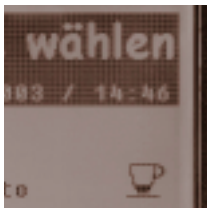
Billing unit for all commercially available systems: Casing attachment or add-on unit that perfectly integrates the required billing systems into the coffee station. Fitting of coin validator, coin changer and various debit-card systems.

- U-Key/Legic/EC Cash
- Waiter control system
- Token validator, coin changer
- Chip-card system

### Add-on units

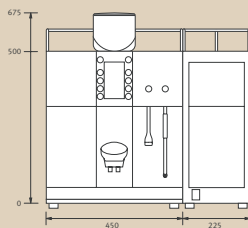
Cup warmer for longer-lasting coffee enjoyment: Constant, ideal cup temperature, 2 heated storage shelves, capacity: up to 80 cups.

Refrigeration unit for fresh milk: Stores milk at a constant 5°C, in conditions of perfect hygiene. Easy-to-clean refrigerated compartment and milk container. Refrigeration unit available as an add-on for equipment versions CF1 and CF2. Standard equipment for the Franke milk system. Option: lockable door.



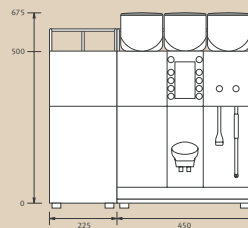
# Creative add-on variations tailored to your individual requirements.

Application example 1



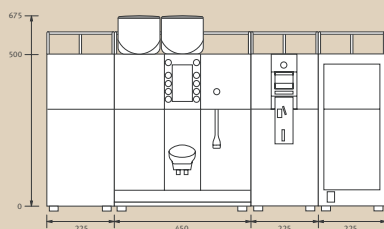
**More than just a coffee station**  
Sinfonia basic model with 1 grinder, hot water and steam. Cup warmer for ideally preheated cups.

Application example 3



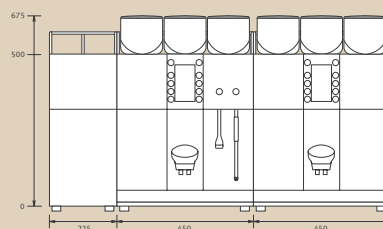
**The all-rounder**  
Sinfonia with milk system incl. hot water and steam. Equipped with three grinders for three different coffee blends. A complete range of coffee and milk products from a single serving point.

Application example 2



**The classic self-service operation for guests**  
Sinfonia with milk system and two grinders. Hot-water dispenser. Billing unit with choice of dispensing system. Cup warmer for ideally preheated cups.

Application example 4



**The high-performance system with maximum choice**  
Sinfonia with milk system, hot water and steam dispenser. A complementary Sinfonia for high coffee outputs. The complete station with six grinders for six different coffee blends or non-blended beans.

And should the Sinfonia still not cover all your output requirements, don't worry. Simply combine it with an Evolution. Indeed the two machines were made for each other.



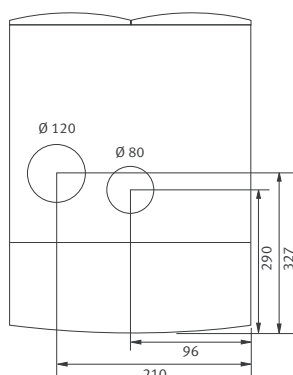
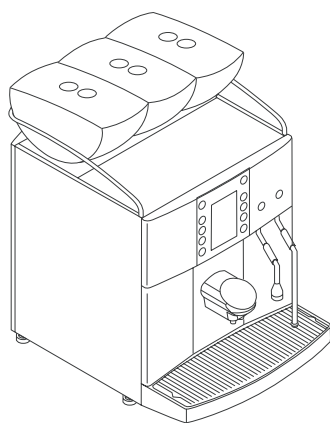
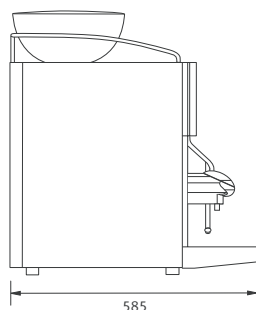
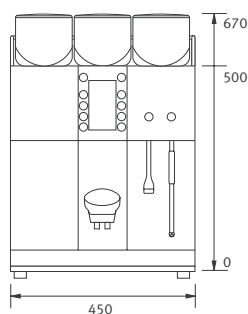
## Sinfonia:

A masterpiece with many facets.

The Sinfonia is as versatile as a high-performance coffee machine has to be. With its individual add-on options this coffee machine is the ideal processing centre for coffee specialities.



# Sinfonia: Facts & Figures.



## Standards

- Fully electronic control board with illuminated graphic display; chip-card programming
- Graphic display, indicating the products dispensed and all the operator actions, plus instructions for maintenance
- 7 (8) buttons for coffee/milk products; dual function using the Shift key; second programme selectable using a special function
- Up to 28 coffee products individually programmable
- Low-noise precision grinder with direct grinding
- Repeat programme for each product
- Height-adjustable coffee and milk dispenser from 75 to 180 mm
- High-performance piston coffee machine with pre-infusion
- Push-button hot-water dispenser
- Push-button steam dispenser, two-stage steam output
- 2 high-grade stainless steel boilers for coffee and hot water/steam with automatic temperature control
- Automatic cleaning and rinsing programme
- Dry coffee grounds ejected into tray holding 80 to 100 portions, with electronic overflow safeguard
- Plastic coffee bean container, capacity 1.3 kg, removable
- Coffee bean level monitoring
- Funnel for filling ground coffee manually
- Internal counter function for each product
- Prepared for connection to standard commercial dispensing and billing systems
- Stainless steel and plastic casing in anthracite or silver

Electrical connection	Coffee machine (selectable)	Add-on units
	230 V, 1LN PE, 3.9 kW, 50/60 Hz, 16 A	Cup warmer: 230 V, 1LN PE, 150 W, 10 A
	230 V, 1LN PE, 6.9 kW, 50/60 Hz, 30 A	Refrigeration
	230 V, 3L PE, 6.9 kW, 50/60 Hz, 16 A	unit: 230 V, 1LN PE, 70 W, 10 A
	400 V, 3LN PE, 6.9 kW, 50/60 Hz, 16 A	
	Other connection variants on request	

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 outlet	Outlet hose	d = 16 mm, l = 2000 mm
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Product output rates	Espresso	250 cups/hour
	Coffee	200 cups/hour
	Hot water	30 litres/hour
	Cappuccino	180 cups/hour
	Café latte	180 cups/hour
	Latte macchiato	120 cups/hour
	Hot milk (2 dl)	120 cups/hour
	Cold milk (2 dl)	150 cups/hour

Sinfonia standard types	Output in kW	Versions
M 1 M	3.9	M = grinder
M 1 M H	6.9	H = hot water
M 1 M HD	6.9	D = steam
M 1 M CF1/CF2	6.9	
M 1 M H CF1/CF2	6.9	CF1 = foamed milk
M 1 M HD CF1/CF2	6.9	CF2 = foamed milk/hot milk
M 1 M H CF	6.9	CF = foamed milk/hot and
M 1 M HD CF	6.9	cold milk

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