

DISCOVER
THE POWER OF
SIMPLICITY

PURA

The ease of coffee making



COFFEE
SYSTEMS



SPIRIT OF
FRANKE
THE FIRST 100 YEARS

FRANKE





The Franke Pura is simplicity itself when it comes to coffee making: the concept behind the coffee machine simplifies beverage choice and enhances overall ease of use. It also offers exceptional value for your money. The all-in-one solution is the perfect choice for professionals - ideal for family dining, fine dining, office environments and hospitality, it can deliver up to 150 cups a day. The Pura is the right choice for establishments seeking to offer more than standard black and white coffee beverages.

EASE OF MAINTENANCE

- Clean+Clever System for fast, easy cleaning and maintenance
- Operator guided system for effortless cleaning

EASE OF FLEXIBILITY

- Individualized product programming for a wide range of beverages
- Time saving during cleaning and maintenance with easy to remove brewing unit and mixing chamber drawer, as well as modular design and interactive guide for servicing
- Appealing design and personalized illumination suits any modern setting

EASE OF USE

- Intuitive user guide and the latest in touch panel technology for ease of operation
- Clear product overview featuring personalized colored symbols and text displays (4, 6 or 8 product buttons, pre selection, choice of language etc.)

EASE OF DOING BUSINESS

- Minimum maintenance requirements and overheads
- Energy-saving Green+Gentle Concept
- Profitable long-term investment delivering excellent value for your money


EASE OF ENJOYMENT

- Proven grinding and brewing technologies ensure perfect coffee
- Attractive and versatile product range featuring 32 programmable beverages
- Revolutionary Twist+Taste Technology ensures sublime enjoyment thanks to perfect blends of powdered milk and/or chocolate


THE NEW EASE

Five new dimensions of simplicity to let your business prosper. So many options have never been offered before by a coffee machine in this segment.



 TOUCH+GO
CONTROL



 GREEN+GENTLE
CONCEPT

EASE OF MAINTENANCE



CLEAN+CLEVER
SYSTEM

EASE OF FLEXIBILITY



EASE OF ENJOYMENT



TWIST+TASTE
TECHNOLOGY



product
design
award

2010





COFFEE ENJOYMENT WITH FRESH MILK OR MILK POWDER

The Franke Pura delivers a superb coffee flavor. It benefits from advanced grinding and brewing as well as revolutionary Twist+Taste Technology for preparing powdered milk and chocolate.

Serve your guests perfect coffee creations!

PURA FRESCO – FRESH MILK FOR SUPERIOR QUALITY

The Pura Fresco ensures pure coffee enjoyment. Enhance your coffee with fresh milk and super milk foam at the touch of a button. The milk frother is simplicity itself to remove and clean. The coffee machine comes with two bean hoppers and one dual powder dispenser - ideal for a dark chocolate and a light chocolate. The chocolate powder is prepared with Twist+Taste Technology, an innovation by Franke for the very best taste.



MILK+FOAM
SYSTEM

Pura fresco with KE200 refrigeration unit with space for 1 gallon of fresh milk

PURA PRONTO – DELICIOUS COFFEE CREATIONS WITH POWDERED MILK AND CHOCOLATE

The Pura pronto lets you make coffee creations in a brand new quality with powdered milk and chocolate. The machine prepares two different powders using the innovative Twist+Taste Technology. These are prepared in two separate mixing chambers, preventing tastes from being mixed. Press a button, and seconds later you get the finest milk-based froth, e.g. for a Latte Macchiato that tastes just as good as if it were made with fresh milk. The dual powder dispenser for the milk and chocolate powder is located between the two bean hoppers. Both containers are easy to remove for filling and cleaning. The advanced cleaning concept ensures the highest standards of hygiene. The Pura pronto is ideal for offices, small establishments or in vending applications.



Pura pronto



SIMPLICITY IN OPERATION AND USE

The Pura's modular design makes it easy to look after. The simple removal of the brewing unit, milk and chocolate outlet and mixing chamber means the Pura is very service friendly. This will also save you service costs.

KEEP YOUR PURA CLEAN AND READY TO DISPENSE BEVERAGES



Easy cleaning of the bean hopper. A few simple steps are all it takes to remove the bean hopper which locks automatically.

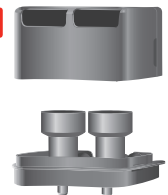
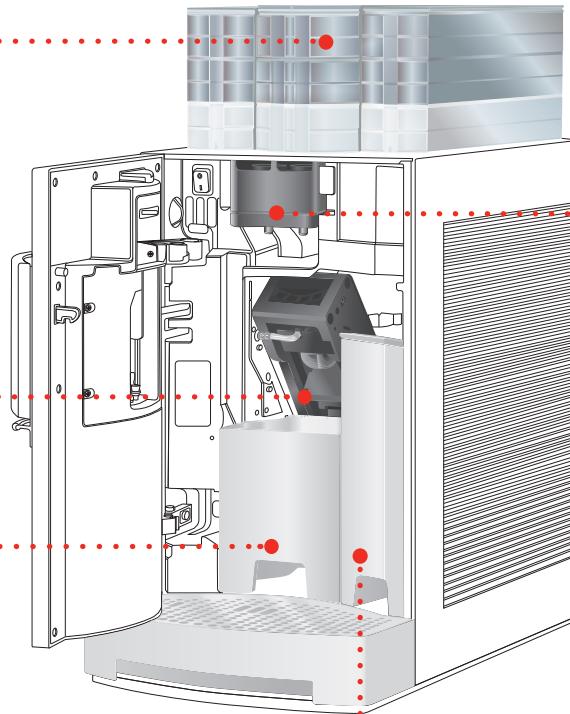


The brewing unit can be removed quickly and easily cleaned if necessary.

The grounds container and drip tray will automatically indicate when they have to be emptied via an overfill protection.



QR-Code: Install any QR code reader on your smartphone, scan/photograph the QR-Code to get additional info on the Pura's handling.



Revolutionary simple, the mixing chamber is removed then dismantled into two parts and cleaned - perfect hygiene no longer takes a long time.

The water tank is also easy to remove. Thanks to an automatic "tank empty" indicator, you always know when the Pura needs refilling.

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.



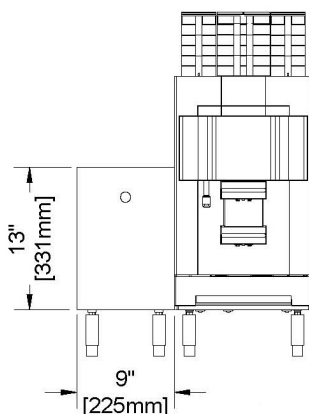
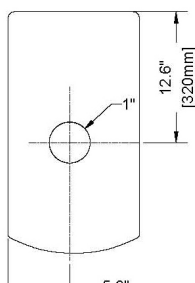
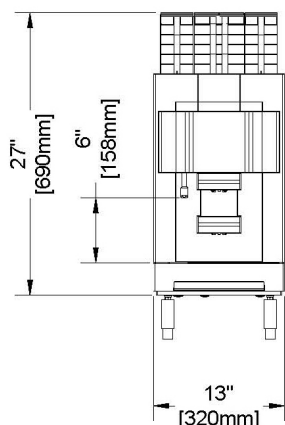
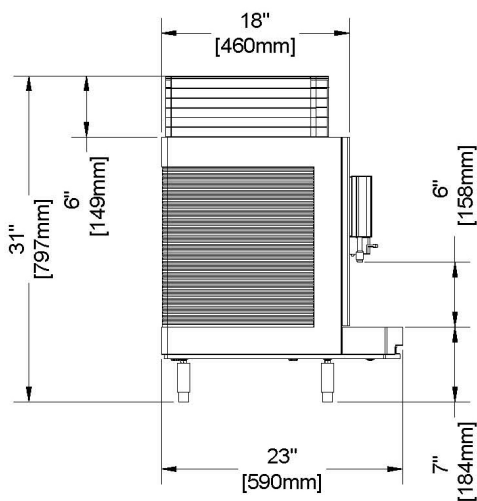
CLEAN+CLEVER SYSTEM

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!



SIMPLY MORE OPTIONS

FEATURES OF THE PURA FRESCO & PURA PRONTO

| SPECIALTY | HOURLY CAPACITY |
|-----------------|-----------------|
| Ristretto | 120 cups/h |
| Espresso | 120 cups/h |
| Coffee | 120 cups/h |
| Cafe creme | 120 cups/h |
| Cappuccino | 120 cups/h |
| Latte | 120 cups/h |
| Latte Macchiato | 80 cups/h |
| Hot Chocolate | 80 cups/h |
| Hot milk | 80 cups/h |
| Hot water | 20 liters/h |
| Cold milk | 120 cups/h |
| Chococcino | 80 cups/h |

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

PURA WITH FIXED WATER CONNECTION OR WATER TANK OPERATION

| MODEL | ELECTRICAL CONNECTION | POWER |
|-------------|--------------------------------------|--------|
| Pura fresco | 208 V 1 Phase NEMA L6-30P 60 Hz 22 A | 4400 W |
| Pura pronto | 208 V 1 Phase NEMA L6-30P 60 Hz 22 A | 4400 W |

ADD-ON UNITS

| TYPES | ELECTRICAL CONNECTION | POWER |
|-------------------------------------|-------------------------------------|-------|
| Refrigeration unit KE200 (1 gallon) | 110 V 1 Phase NEMA 5-15P 60 Hz 15 A | 75 W |

WATER CONNECTION

| | |
|----------------|--|
| Water line | Metal hose, union nut G3/8" L = 1500 mm d = 8mm |
| Water pressure | 0.8 - 8.0 bar |
| Water hardness | 1-5 gpg |
| Ideal PH-value | 7 |

WATER DRAIN

| | |
|------------|------------------------|
| Drain hose | d = 16 mm, L = 2000 mm |
|------------|------------------------|

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COFFEE
SYSTEMS

