

Franke Coffee Systems
Sinfonia:
The genius of classical coffeemaking.



FRANKE

COFFEE
SYSTEMS

The art of excellent coffeemaking

Sinfonia:

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 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: A boxful of tricks.

Operating panel

The graphic display is the information centre for all the selections, operating sequences and equipment data. You can program the large, clearly arranged product buttons individually and label them on the display. This gives you a choice of 4 or 8 coffee products in self-service operation or up to 28 products in waiter operation. Thanks to the S4S® (Sinfonia Four-Screen), you can scroll through these options at four graphic display levels so you're always in control. Depending on the model, additional buttons for dispensing hot water and steam are also available on the operating panel.

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 chipcard 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 chipcard 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

Hygiene and care at the highest level. The certified ARCS® programme, short for Automatic Rinse & Cleaning System, is designed specifically for the coffee and milk unit and greatly facilitates both maintenance and care. As a result, your coffee machine is always spotlessly clean, for a consistently high product quality.



Extensions possibles:

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
- Double cappuccinatore
- Autosteam/foaming aid
- 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

Exquisit Chocolate Dispenser: Hot chocolate at the touch of a button! Two product buttons are used to dispense portion sizes pre-programmable between 20 and 350 ml. Output: 22 litres per hour. The rinsing button does all the cleaning, simply, at any time and in minutes.

Refrigeration unit for fresh milk: Stores milk at a constant 5 °C, in conditions of perfect hygiene. Easy-to-clean refrigerating 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.

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



Extended Fast Milk System XFMS[®]: Milk system – for popular formulas at the touch of a button.

System-based milk preparation

With Franke's XFMS[®] system, Cappuccino & Co. are whisked into your coffee cup even faster than before. Why? Because 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 pro-

gramming 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.

The certified ARCS[®] programme (short for Automatic Rinse & Cleaning System) for the coffee and milk unit greatly facilitates both maintenance and care. 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 help of our 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-on options: Practical extras for perfect milk preparations.

MUT® (Milk Under Table)

The MUT® version is ideal whenever space is at a premium and a compact milk solution is required. With the MUT® you can store a 10- or 20-litre milk container in your existing refrigerator under the counter.

The MUT® version is also available for two coffee machines, for higher coffee and milk outputs. Here, two separate pumps supply the milk to the corresponding coffee machine. It's also possible to supply two different types of milk to one and the same machine.

The separate milk-level sensors signal the filling level of each container so that there's always enough milk of both types available.

MUT® with refrigerator

The MUT® also comes as a complete system solution with built-in refrigerator designed precisely to the work-top height. Measuring 60 × 62 × 83 cm (W × D × H), this circulating-air refrigerator is ideally suited as a built-in counter appliance. The pull-out 10- or 20-litre milk containers can be refilled without effort or time wasting.

Cleaning and rinsing containers are integrated into the refrigerator for optimum hygiene. To clean, simply detach the milk tubes equipped with bayonet couplings from the milk container lid and connect them to the cleaning and rinsing containers. The milk refrigerator is fully compatible with each MUT® version.

Autosteam

The steam lance is equipped with a probe and heats the milk up to precisely the right, individually programmable temperature. The preparation stops automatically once the temperature is reached.

Perfect foamed milk

The optional foaming aid in CNS helps you prepare perfect foamed milk in no time at all. This practical foaming aid can be combined with the Auto-steam version.



Creative add-on variations: Tailored to your individual requirements.

The high-performance station with maximum choice

And should the Sinfonia still not cover all your output requirements, don't worry. Simply combine it with an Evolution or another Sinfonia. This gives you a genuine high-performance sys-

tem, with for example six grinders for six different coffee blends or non-blended beans.



Sinfonia Gold: Superior design.

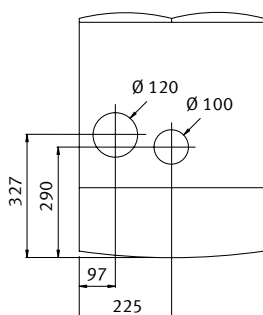
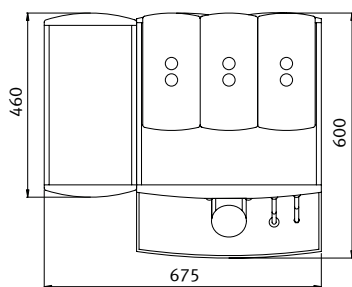
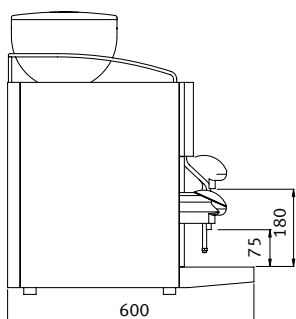
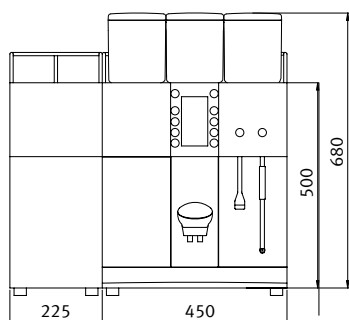
The eye-catching design elements behind the counter

Stylish coffee bean containers and golden tones lend the Sinfonia Gold and its add-on units that extra touch of elegance and an exclusive note to your interior decor. So if you like the

exceptional, you'll love the Sinfonia Gold. It features the entire coffee range down to the smallest detail and is available in the same versions and with the same options as the standard Sinfonia.



Sinfonia: Facts & Figures.



Standards

- Fully electronic control board with illuminated graphic display; chip-card programming
- Graphic display for indicating the operating processes, and product display on 4 levels (S4S®)
- 7 (8) buttons for coffee/milk products
- 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 unit: 230 V, 1LN PE, 70 W, 10 A
	230 V, 3L PE, 6.9 kW, 50/60 Hz, 16 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
Product output rates	Espresso	300 cups/hour
	Coffee	240 cups/hour
	Hot water	30 litres/hour
	Cappuccino	220 cups/hour
	Caffè latte	220 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 milk
M 1 M HD CF	6.9	cold milk