

PURA

The ease of coffee making

DISCOVER
THE POWER
OF SIMPLICITY







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 money. The Pura is the perfect choice for professionals – ideal for gastronomy, catering/canteen, take-away and office environments, 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.



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.



product
design
award

2010

- 1 EASE OF MAINTENANCE
- 2 EASE OF FLEXIBILITY
- 3 EASE OF USE
- 4 EASE OF DOING BUSINESS
- 5 EASE OF ENJOYMENT





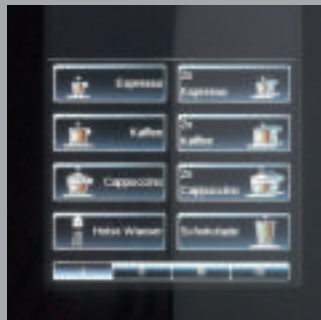
EASE OF MAINTENANCE

- 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
- Saving time during cleaning and maintenance through easy-to-remove brewing unit and mixing chamber drawer, as well as modular design and the user-led guide for servicing
- Appealing design and personalized illumination suits any modern setting
- Thanks to its modular configuration and different product options, the Pura can be easily adapted to your needs.



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 money



EASE OF ENJOYMENT

- Proven grinding and brewing technologies ensure perfect coffee
- Attractive and versatile product range featuring 32 programmable beverages
- The optional Powder dosing unit ensures sublime enjoyment thanks to perfect blends with powdered milk and/or chocolate



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 the 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 superb milk foam at the touch of a button. The milk frother is simplicity itself to remove and clean. The coffee machine comes optional 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 solutions

Various milk solutions allow fresh milk to be dispensed. For example:



Pura fresco with Chill & Cup
When equipped with a grinder, the Pura fresco has a powder chute for an additional type of coffee



Pura fresco with KE200 refrigeration unit with space for 4 liters of fresh milk



MILK+FOAM
SYSTEM

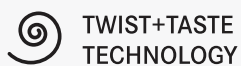


PURA PRONTO – DELICIOUS COFFEE CREATIONS WITH POWDERED MILK AND CHOCOLATE

The Pura pronto lets you make coffee creations in a brand new quality with powdered milk and chocolate: The machine combines 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 foam, e.g. for a Latte Macchiato that tastes just as good as if it were made with fresh milk. The dual powder dispenser for 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.



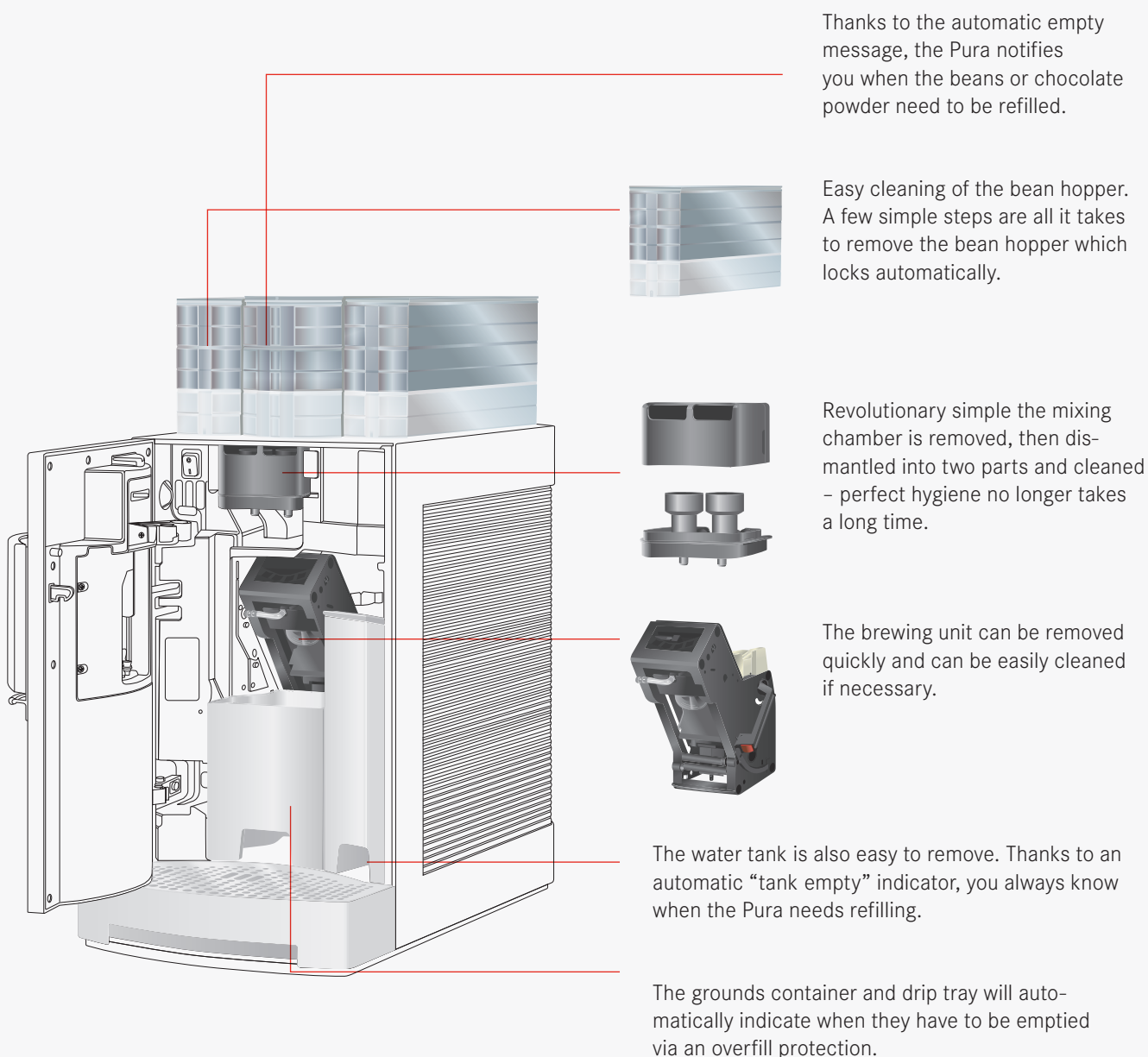
Pura pronto with cup warmer



SIMPLICITY IN OPERATION AND USE

The Pura's modular design makes it easy to look after. The simple removal of components like the brewing unit, milk and chocolate outlet or 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



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



“MORE ENERGY, MORE ATTENTION,
MORE ENJOYMENT –
MY BEST COACH FITS INTO A CUP.”



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

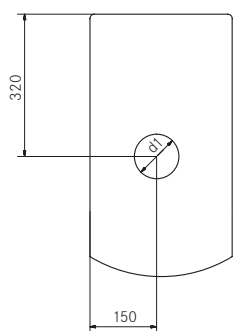
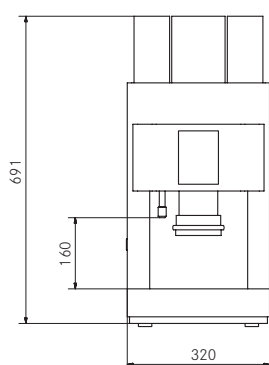
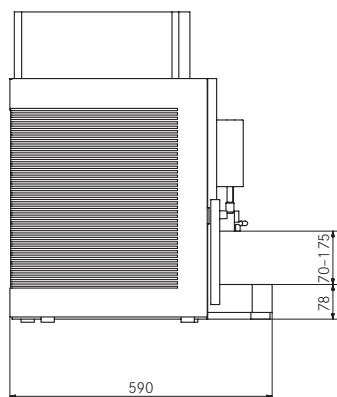
The Clean+Clever System is based on an intelligent cleaning concept that ensures compliance with stringent hygienic standards. The user-friendly operating steps of our innovative cleaning processes range from the use of materials that require little cleaning to automation that eases and simplifies machine 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!

FACTS & FIGURES



FEATURES OF THE PURA FRESCO & PURA PRONTO*

	PURA FRESCO	PURA PRONTO
Espresso (cups/hour)	123 (176)	123 (176)
Cappuccino (cups/hour)	116 (197)	111 (192)
Café Creme (cups/hour)	82 (112)	82 (112)
Hot water (cups/hour)	120	120
Chocolate (cups/hour)	120	108
Energy loss in hot beverage dispensers per day (kWh)	1.39	1.03

* Number of cups/hour as per DIN 18873-2 (when dispensing nothing other than the respective product; the values in brackets were determined in double cup mode). Output data apply only for a minimum flow pressure of 2.6 bar.

PURA WITH FIXED WATER CONNECTION OR WATERTANK OPERATION

MODEL	ELECTRICAL CONNECTION	POWER
Pura fresco	220-240V 1LN PE 50/60Hz 16 A	1950-2300W
Pura pronto	220-240V 1LN PE 50/60Hz 16 A	1950-2300W

(Other connection variants on request)

TYPES

MODEL	COLOR
Pura fresco 1 grinder	black
Pura fresco 1 grinder and dual powder dispenser	black
Pura fresco 2 grinders and dual powder dispenser	silver
Pura pronto 2 grinders and dual powder dispenser	silver

ADD-ON UNITS

TYPES	ELECTRICAL CONNECTION	POWER
Cooling Box (2 liters)	12V DC, 4 A	50 W
Refrigeration unit KE200 (4 liters)	220-240V 1LN PE 50/60Hz 10 A	88 W
Chill & Cup (5 liters/80 cups)	230V 1LN PE 50/60Hz, 10 A	170 W
Cup warmer (180 cups)	200-240V 1LN PE 50/60Hz 10 A	100-140W

WATER CONNECTION

Supply line	Metal hose with union nut G3/8", L = 1.5 m
Water pressure	80 to 800 kPa (0.8 to 8.0 bar)
Water hardness	Max. 70 mg CaO/l water (7dH, 13 °fH)
Chlorine content	Max. 100 mg/l
Ideal pH value	7

DRAINAGE FOR DRIP TRAY

Waste-water hose	D = 16 mm, L = 2000 mm
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