DISCOVER THE POWER OF SIMPLICITY

PURĂ
The ease of coffee making
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 all-in-one solution 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.

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

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
- Revolutionary Twist+Taste Technology 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!

PURAPURA 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 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](image1)

![Pura fresco with KE200 refrigeration unit with space for 4 liters of fresh milk](image2)
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.
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

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 can be easily cleaned if necessary.

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.

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

- Ristretto 120 cups/h
- Espresso 120 cups/h
- Coffee 120 cups/h
- Cappuccino 120 cups/h
- Milk coffee 120 cups/h
- Latte Macchiato 80 cups/h
- Hot water 20 litres/h
- Hot milk 80 cups/h
- Cold milk 120 cups/h
- Chococino 80 cups/h
- Chocolate (instant) 80 cups/h

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

PURU WITH FIXED WATER CONNECTION OR WATERTANK OPERATION

<table>
<thead>
<tr>
<th>MODEL</th>
<th>ELECTRICAL CONNECTION</th>
<th>POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pura fresco</td>
<td>220–240 V 1LN PE 50/60 Hz 16 A</td>
<td>1950–2300 W</td>
</tr>
<tr>
<td>Pura pronto</td>
<td>220–240 V 1LN PE 50/60 Hz 16 A</td>
<td>1950–2300 W</td>
</tr>
</tbody>
</table>

ADD-ON UNITS

<table>
<thead>
<tr>
<th>TYPES</th>
<th>ELECTRICAL CONNECTION</th>
<th>POWER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooling Box (2 liters)</td>
<td>12 V DC, 4 A</td>
<td>50 W</td>
</tr>
<tr>
<td>Refrigeration unit KE200 (4 liters)</td>
<td>220–240 V 1LN PE 50/60 Hz 10 A</td>
<td>88 W</td>
</tr>
<tr>
<td>Chill &amp; Cup (5 liters/80 cups)</td>
<td>230 V 1LN PE 50/60 Hz, 10 A</td>
<td>150 W</td>
</tr>
<tr>
<td>Cup warmer (50-80 cups)</td>
<td>200–240 V 1LN PE 50/60 Hz 10 A</td>
<td>100–140 W</td>
</tr>
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WATER CONNECTION

- Supply line
  Metal hose, union nut G3/8˝ L=1500 mm
d = 8 mm L = 1500 mm
- Water pressure
  0.8 bis 8.0 bar (80 bis 800 kPa)
- Water hardness
  max. total 7°dH 13°fH/carbonate 5°KH
- Chlorine content
  max. 0.1 mg/l
- Ideal pH value
  7

WATER DRAIN

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

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