

T 600

Потужна Еспрессо машина

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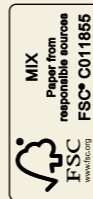
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COFFEE
SYSTEMS

FRANKE

19'328'661/11.13/CH-EN/Subject to dimensional, design and version changes.
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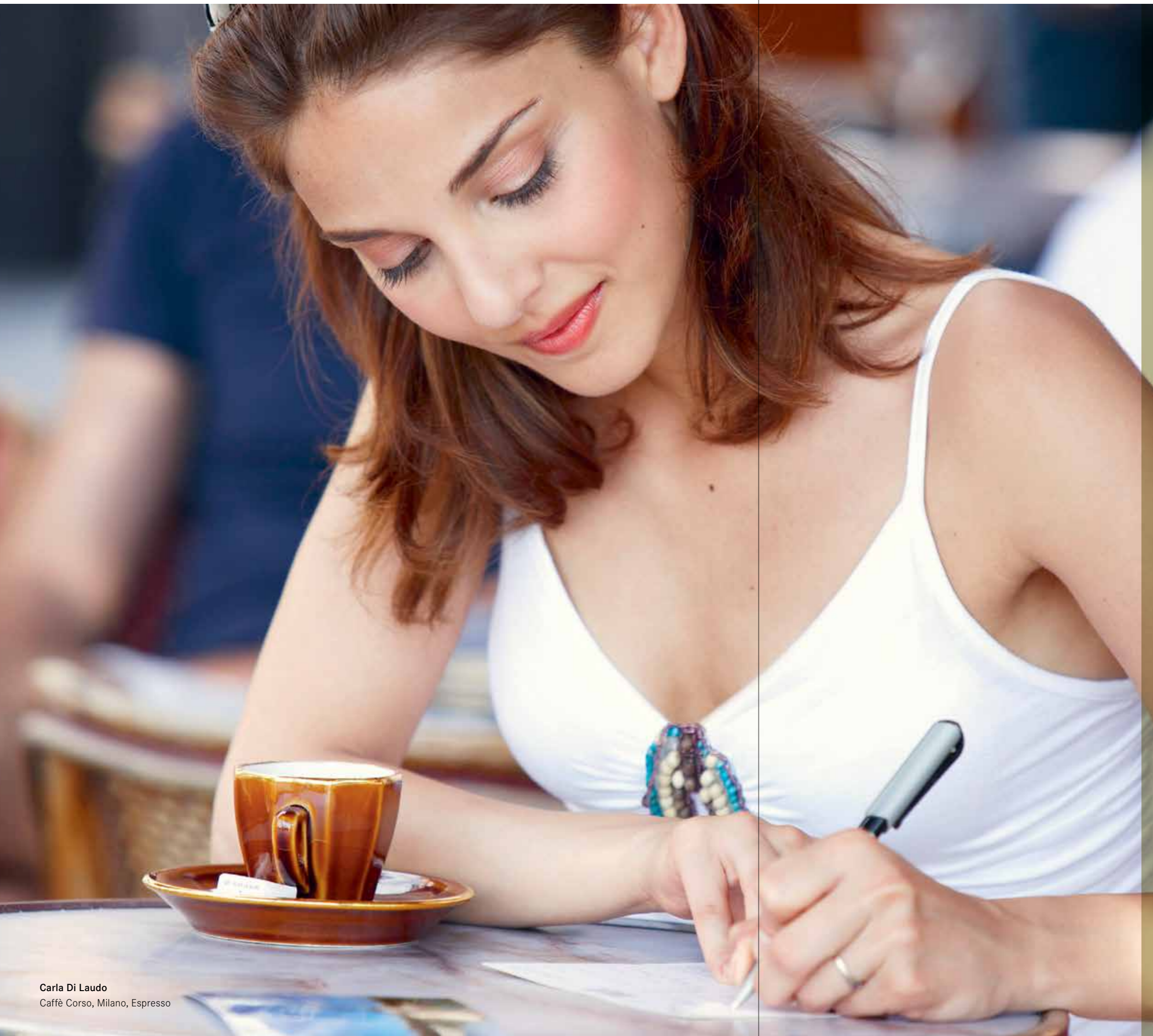


НЕПЕРЕВЕРШЕНИЙ ІНСТРУМЕНТ ДЛЯ НЕПЕРЕВЕРШЕНОГО ЕСПРЕССО

COFFEE
SYSTEMS

FRANKE





Carla Di Laudo
Caffè Corso, Milano, Espresso

T 600 від Franke Coffee Systems є втіленням найновіших технологій та типового італійського дизайну. Класична і в той же час сучасна кавомашина - одразу приваблює око відвідувача і бездоганно поєднується з будь-яким інтер'єром. Основним моментом T 600 є не просто вишукані елементи дизайну, а і абсолютна простота у використанні - чудовий "шлюб" естетики та технологій.

ЕСТЕТИКА І ТЕХНОЛОГІЇ

Behind the counter, every second is valuable, cup by cup. The coffee machine sets the rhythm. It should therefore be fully technologically developed, reliable and ergonomic. The design also has to be right. The T 600 fills all of this criteria. It helps make the barista's work run smoothly. There is more time for the guests and creativity has no limits.



- 1 PERFECT FORM IN ITALIAN DESIGN
- 2 EFFECTIVELY ILLUMINATED
- 3 COMFORTABLE TEMPERATURE CONTROL
- 4 USER FRIENDLY MENUS
- 5 PERFORMANCE INCREASE



PERFECT FORM IN ITALIAN DESIGN

With its elegant design, chromed inserts and soft lines, the T 600 unifies the typical Italian design. The rust proof stainless steel not only impresses with its modern aesthetics. The specially treated surface ensures fingerprints and water marks do not stand a chance.



EFFECTIVELY LIT

The effectively lit displays and the LED in the output area beautifully complete the appearance of the T 600.



COMFORTABLE TEMPERATURE CONTROL

The semi-automatic T 600 portafilter machine has electronic temperature monitoring. The brewing temperature can be individually set for each group and each product. Two temperatures can also be programmed for hot water so you can also brew different teas properly.



USER FRIENDLY MENUS

Wide displays and user friendly menus ensure perfect interaction.



PERFORMANCE INCREASE

Thanks to the boost function, the heating capacity can quickly be increased, thus increasing the machine's performance.

T 600 – JUST TO YOUR LIKING

What are your demands for an Espresso machine? Set the machine up according to your needs.

PERFECT MILK FOAM

With the optional auto-steam function, the temperature of the milk is monitored while foaming – the foaming process ends automatically. The air supply to the steam nozzle and the temperature for foaming the milk can be adjusted.

ONE STEP FURTHER

Each coffee specialty also demands the right cup. The T 600 Take Away offers extra space for glasses, mugs and large and small cups thanks to its extra height.



T 600 Take Away



2, 3 OR 4 BREWING GROUPS

Here too, the T 600 fulfills every demand. Depending on the size of the business, it offers the right solution.



T 600-2 Groups



T 600-3 Groups



T 600-4 Groups



FLEXIBLE COLORS

So that the T 600 fits in with the decor of the business even better, there are a variety of side-wall colors to choose from:

ANTHRACITE



CREAM



RED

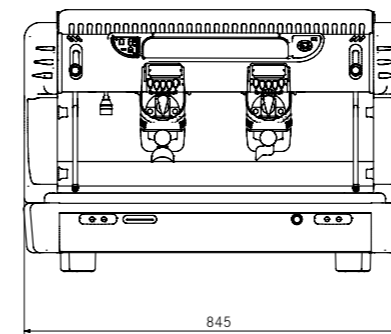


«SIMPLY ENJOY
LA DOLCE VITA.»



FACTS & FIGURES

- Semi-automatic Espresso coffee machine with 2, 3 or 4 brewing groups
- Separate outlet for hot water
- 2 different programmable hot water amounts
- Temperature for 1 hot water amount
- 2 steam valves for foaming milk
- 1 auto-steam for foaming milk with 2 temperatures, programmable and automatic shut off
- Economy function reduces the total power consumption of the machine
- Functional area and drip tray as well as a drip tray in stainless steel
- ITC function for adjustable brewing-water temperature and display per brewing group
- Boost function for short term, faster heating of the brewing water
- Electronic monitoring of the filling and temperature control in the boiler
- Two different water circuits with two different temperatures
- Electronic grinding degree controls per brewing group
- EGS function for automatically moistening the coffee pads in the filter
- Top of device with cup warmer, adjustable to 5 different temperatures
- 4 product selection buttons and a manual brewing button per brewing group
- Parameter settings for e.g. Coffee and water amount via PIN code
- Access rights can be secured using a PIN code
- Automatic switch-on/off times programmable via a timer function
- Access to the customer menu via the Customer Card
- Programming of a notification on the screen saver via the Customer Card
- Internal product counter for the coffee products served
- Software updates using an SD memory card
- Narrow diameter filter, 53 mm, ideal for Espresso parameters (7 grams)
- Available colours: anthracite, cream, red.

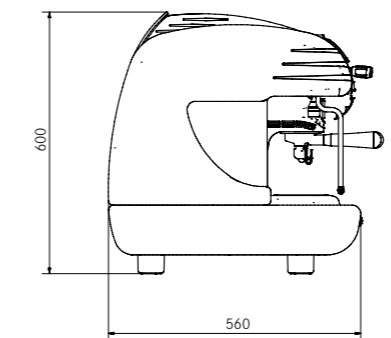


2 GROUPS

	T 600	TAKE AWAY
Dimensions: W x D x H (mm)	845 x 560 x 600	845 x 560 x 680
Weight (kg)	85	90
Boiler capacity (liters)	10	10

3 GROUPS

	T 600	TAKE AWAY
Dimensions: W x D x H (mm)	1078 x 560 x 600	1078 x 560 x 680
Weight (kg)	100	106
Boiler capacity (liters)	15	15



4 GROUPS

	T 600	TAKE AWAY
Dimensions: W x D x H (mm)	1311 x 560 x 600	1311 x 560 x 680
Weight (kg)	115	122
Boiler capacity (liters)	20	20

CONNECTION LINE AND HEATING POWER (T 600 WITH BOOST FUNCTION ACTIVE)

	2 GROUPS	3 GROUPS	4 GROUPS
Volt	400/220/240	400/220/240	400/220/240
Hz	50/60	50/60	50/60
W	3200/4600	4200/6200	6200/7200

	2 GROUPS TAKE AWAY	3 GROUPS TAKE AWAY	4 GROUPS TAKE AWAY
Volt	400/220/240	400/220/240	400/220/240
Hz	50/60	50/60	50/60
W	3200/4600	4200/6200	6200/7200

Please check country specific product availability as these may vary.