





The new FM750 is the elegant, professional, top-class all-rounder from Franke Coffee Systems. Its intuitive, individually-programmable 10.4" touchscreen makes operation child's play. One touch is enough – traditional coffee will be as perfect as milk foam beverages. Both the coarseness and quality of grinding retain their high quality for years, ensuring complete coffee satisfaction. The FM750 is a fully-automatic coffee machine which appeals in every respect.

FM750 TAILORED TO YOUR NEEDS

The FoamMaster™ is in the premium class of coffee machines for good reason: with the FM750, you can effortlessly dispense your customers' every wish into a cup. Thanks to the revolutionary operating system with touchscreen navigation, operation is particularly easy, efficient and individually adjustable. In addition, it is a true visual delight with its shiny black panels and elegantly designed housing.

NEW





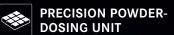




















GREEN+GENTLE CONCEPT





INTUITIVE TOUCHSCREEN NAVIGATION

In a revolutionary step forward, the FM750 introduces intuitive touchscreen technology to the world of coffee machines. This technology makes it possible to easily, efficiently and flexibly configure the operation of the device. You can assemble your seasonal beverage selection, choose between three different operating modes and conveniently load images and advertising messages.

TOP-QUALITY GRINDING

Ceramic is ideal for grinders, as it is extremely sharp, very hard wearing and has no effect on taste. The FM750 has up to three hardened precision ceramic grinding discs. Both the coarseness and degree of grinding retain their high quality in the long term, ensuring complete coffee satisfaction.

LIMITLESS BEVERAGE OPTIONS

Combined with the chocolate powder dosing unit and the Flavour Station, the FM750 makes it possible to prepare countless beverage creations just as you like them – from classic specialties to original creations. Make the FoamMaster™ your own personal favorite barista who knows all the tricks and makes your every wish come true.

BEST MILK FOAM QUALITY

Foamed milk of "barista" quality at the touch of a button: the FM750 makes it possible. With this coffee master, you can produce different milk foam consistencies for the same product, creating the perfect Latte Macchiato or Cappuccino. The milk is foamed quickly and gently – ensuring that the beverages come out just right every time.

EASY TO CLEAN

Even when it comes to cleaning and care, the FM750 is unbeatable: the proven Clean+Clever System from Franke ensures impeccable and simple cleaning of the device in a short amount of time. Thanks to this optimal cleaning system, the FoamMasterTM gives you first-class enjoyment every day whilst also ensuring HACCP conformity.



YOU'RE IN FOR A DELIGHTFUL SURPRISE

LIMITLESS OPTIONS WITH MILK FOAM AND FLAVOUR

The FoamMaster™ is your key to a limitless range of flavoured milk and coffee beverages – from a perfect Latte Macchiato, a classic Espresso and much more. Thanks to the milk processing system for the chocolate dispenser and the Flavour Station with up to three different aromas, the FM750 is a master of any imaginable coffee-making experiment. Make your choice and let the results enchant you.



LIMITLESS OPTIONS



RISTRETTO



ESPRESSO



ESPRESSO MACCHIATO



BREWED COFFEE



CAFÉ CRÈME



MILK COFFEE



TFΔ



LATTE MACCHIATO



DARK CHOCOLATE



CHOCOCCINO



CAFFÈ LATTE



CINNAMON MILK FOAM



STRAWBERRY MILK FOAM

CAPPUCCINO CHOJITO WHITE CHOCOLATE RASPBERRY MILK FOAM

COFFEE

From the dark classics to milk beverages and flavoured coffees, the FM750 is in command of everything the world of coffee has to offer. And it does so with a level of quality, authenticity and precision that will win over any coffee enthusiast.

CHOCOLATE

The chocolate powder dosing unit allows you to create all types of different chocolate specialties. Thanks to the accurate Twist+Taste technology, you can enjoy a perfect blend of milk, creamy soft foam and chocolate at the touch of a button.

MILK

You make the choice and, at the touch of a button, the FM750 creates milk foam of "barista" quality with the consistency you desire. The short foaming time is particularly gentle and the machine only uses as much milk as is required.

FLAVOUR

Thanks to the Flavour Station, you can enhance your beverages with up to three different aromas. Combine your coffee beverage or milk with your favorite flavour: the FoamMaster $^{\text{TM}}$ makes every wish come true at the touch of a button – from a Cappuccino to a warming Caramel Latte Macchiato.

UNLEASH THE FULL POTENTIAL

The FM750 is revolutionizing the world of coffee machines with its invigorating 10.4 inch touchscreen and unbelievably flexible operating modes – in both operated and self-service environments. Intuitive menu navigation enables simple and efficient operation. You can individually assemble your selection and adjust it according to your particular requirements. You will also benefit from the new visual dimension offered via the crystal clear screen resolution.



TEMPTING SELF-SERVICE OPTIONS



INSPIRING MENU NAVIGATION

The intuitive menu navigation and the unique visuals of the FM750 give you limitless options for enticing your customers with your selection of beverages. In addition, you also have the option of informing your guests of seasonal beverages, special offers and company messages whilst their beverage is being prepared.



CLEAR AND CONCISE SHORTCUTS

Pictures say more than a thousand words: the 10.4 inch touchscreen lets you display the beverage selection using a series of attractive images. Help your customers make their choice by optimizing the self-service process. Simple and straightforward: with the FoamMasterTM, enjoyment is just a button away.

EFFICIENCY IN SERVICE



EXCITING DIALOG

Freedom of choice is no longer a luxury. Make your guests loyal patrons by giving them the full range of beverages to choose from. The flexibility of the FM750 and its convenient menu navigation make it possible for you to turn a simple order into an exciting dialog whilst ensuring an efficient service period.

WHAT WE VALUE

We focus on innovative system solutions when we develop a product. We produce coffee machines which are practical, user-friendly and efficient.



UP TO THREE PRECISION CERAMIC GRINDING DISCS

Stable grinding quality thanks to hardened precision ceramic grinding discs.



ONE OR TWO TYPES OF MILK

Use two different types of milk in parallel.



INTUITIVE TOUCHSCREEN

Makes operation simple and efficient, and is highly customizable.



ADJUSTABLE MILK FOAMING

Milk foam as if frothed by hand – from firm to creamy, using a minimal quantity of milk.



ENDLESS VARIETY

To create an infinite number of beverages to your personal taste – from traditional to original.



UP TO 3 ALTERNATIVE FLAVOURS

Refine your beverages with up to three different flavours.



1.2 KG OR 2 KG

Select a bean funnel to suit your personal consumption.



M2M TELEMETRY

Machine data readout.



CHILLER WITH 12 L OR 2x 5 L CONTAINERS

The chiller which adjusts itself to meet your requirements.



PRECISION POWDER-DOSING UNIT

For a precise dosing and a clean and hassle-free operation.



SIMPLE TO CLEAN

Franke's tried and tested Clean+Clever system cleans the appliance quickly and perfectly, in the shortest possible time.



GREEN+GENTLE CONCEPT

Our Green+Gentle Concept is the embodiment of our constant efforts to consciously act in a sustainable way, and is at the heart of our innovative products.



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