

FLAIR

The basics of coffee perfection

THE CHARMING
WAY OF
ENJOYING COFFEE







Being seduced by the charms of the Flair is never a disappointing experience – after all, it fulfills every classic coffee desire at the touch of a button. The Flair will win you over with ultimate user convenience while pampering your guests with irresistible coffee specialities. If you prefer the advantages of a large unit but don't require a high coffee output, the Flair is the ideal coffee machine for you.

COMPACT, RELIABLE AND USER FRIENDLY



The Flair is the result of perfected coffee-machine expertise applied to a small space. One glance at the smart practical features says it all: two grinders for different roasts and the necessary versatility for genuine variations in taste, eight coffee and milk specialities at the touch of a button, steam and hot water dispensed simultaneously, and an attractive design. A persuasive combination.

- 1 CUSTOMER SETTINGS
- 2 INDIVIDUAL OPERATION
- 3 EASY TO CLEAN
- 4 FLEXIBLY ADAPTABLE

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CUSTOMER SETTINGS

Critical parameters such as water volume, grind quantity and coffee temperature can be individually and quickly adjusted as needed. The coffee output is monitored using various counter functions. To change the products you wish to offer, simply reprogram the new product and change its name on the display.



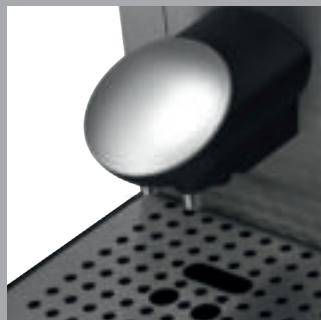
INDIVIDUAL OPERATION

Simple and efficient. Thanks to its ergonomic operating panel with eight selection buttons for coffee and milk specialities and a clearly arranged LCD display, the Flair is ideally suited for every application – in both full-service and self-service operations. The product labeling can be individually customized. In addition, hot water and steam can be dispensed from two separate outlets.



EASY TO CLEAN

The integrated automatic rinsing, cleaning and descaling program for the coffee and milk unit simplifies maintenance and care of the coffee machine, ensuring optimal hygiene and consistently high coffee quality.



FLEXIBLY ADAPTABLE

Adaptable and sturdy. Thanks to the stepless height adjustment of the coffee/milk outlet from 75 to 180 mm, you can use all popular sizes of cups and containers. With the combination outlet, coffee and milk products can be obtained at the touch of a button without having to move around the cups and glasses first. The outlet is easy to dismantle.

A close-up photograph of a person's hand resting on a white surface, possibly a desk or table. The hand is positioned on the left side of the frame. In the background, there is a window with vertical blinds, which are slightly out of focus. The lighting is soft and natural, suggesting an indoor setting near a window. The overall mood is calm and contemplative.

“EVEN ON HECTIC
DAYS, I GRANT MYSELF
A QUIET MOMENT OF
ENJOYMENT.”



THE MILK SYSTEM COMES WITH AN ENTICING DIVERSITY OF RECIPES

Milk preparation with sophistication

The Flair milk/foamed milk systems are integrated into the outlet system as a standard feature, which means you can dispense coffee and foamed milk or coffee and hot milk simultaneously. The output of milk/foamed milk can be programmed to occur either before, during or after the coffee. Thanks to the Cooling box, up to 2 liters of milk stay fresh for an extended period. The chromium steel milk container is easy to refill and can be readily removed when the machine is not in use and stored in the refrigerator. The automatic rinsing and cleaning program makes sure the milk is processed under totally hygienic conditions at all times. The milk foam system is automatically rinsed after an adjustable period. It is easy to access and can be removed for cleaning without the need for customer service.

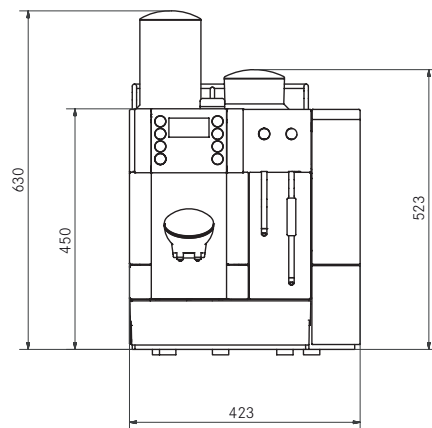
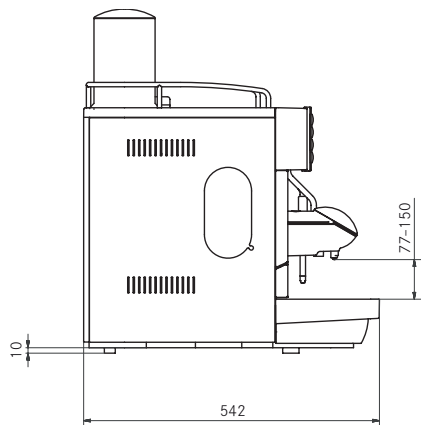
Milk preparation at a glance

- hot milk or foamed milk dispenser
- Consistent dosing
- Automatic rinsing, cleaning and descaling program
- Self-service-compatible (including billing)



Franke Flair with Cooling box with 500 g bean hopper
and accounting system

FACTS & FIGURES



FEATURES OF THE FLAIR*

Espresso (cups/hour)	122 (130)
Cappuccino (cups/hour)	105
Café Creme (cups/hour)	84 (124)
Hot water (cups/hour)	71
Energy loss in hot beverage dispensers per day (kWh)	0.81

* 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.

MACHINE MODEL

MODEL	ELECTRICAL CONNECTION	POWER
Flair	230V, 1LNPE, 50Hz, 10A	2.3kW

(Other connection variants on request)

ADD-ON UNITS

TYPES	ELECTRICAL CONNECTION	POWER
Cooling box 2l	12V DC, 4A	50W
Cup warmer (40 cups)	230V, 1LNPE, 10A, 50/60Hz	50W

WATER CONNECTION

Side water tank with 5.5l capacity (option: fixed water connection)

DRAINAGE FOR DRIP TRAY

Drip tray with 1.5l capacity and filling level monitor;
(option: water outflow via funnel drain)



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