



PERFORMANCE  
AND  
ENJOYMENT  
IN PERFECTION

## SINFONIA

A masterpiece of classical coffee making





The Sinfonia is a delight to the senses; hidden behind its attractive design is sophisticated technology for unique coffee enjoyment. It masters the entire classical coffee repertoire for the catering trade, down to the smallest detail – with a guarantee of quality in everything it does. It is precise, versatile and tireless in its performance, for it is capable of withstanding the most punishing schedules. So treat your guests to the exquisite enjoyment of Sinfonia.

## OPTIMAL HANDLING

The bean hoppers can be removed easily and without additional aids thanks to integrated slides. They feature optimum glide properties, even with oily bean types.

## INDIVIDUAL OPERATION

The fully electronic control with an illuminated graphic display shows the operating steps and product displays on four levels. You can program the large, clearly arranged product buttons individually and label them on the display. This gives you a choice of 4 or 8 coffee products in self-service operation or up to 28 products in full-service operation. Depending on the model, additional buttons for dispensing hot water and steam are also available on the operating panel.

## 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. The optimized coffee supply system and the combination outlet guarantee that the coffee is always at the right temperature and that cups are filled evenly when using the double dispenser.

## CUSTOMIZED SETTINGS

You assume that preparing the perfect cup of coffee involves complex technology – and you're right. However, the programming should be as simple and as logical as possible. The graphic display leads you to the optimum result, step by step. With a chipcard you can program and optimize your Sinfonia to your requirements – without the need for customer service. This helps you save costs and optimize profits. After installation, your individual setting values are stored on a chipcard from where they can be downloaded at any time.

## EASY TO CLEAN

The automatic rinsing and cleaning program for the coffee and milk section simplifies maintenance and care of the machine. The outlet is easy to remove and can be safely cleaned in a dishwasher. This ensures optimum hygiene and a consistently high coffee quality. HACCP conformity is guaranteed.

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## A MASTERPIECE WITH MANY FACETS

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Sinfonia is as versatile as a high-performance machine has to be. With its individual add-on options, this coffee machine is the ideal processing center for coffee specialities.



OPTIMAL HANDLING



INDIVIDUAL OPERATION



FLEXIBLY ADAPTABLE



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## MILK ENJOYMENT FOR EVERY TASTE

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We have the right Sinfonia model for your perfect coffee-milk creations. Depending on the beverage demand and coffee concept in your business, select the classical Barista 2-Step model or the Franke CF milk system with various milk storage options.

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## SINFONIA WITH AUTOSTEAM PRO

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Would you like to automate beverage preparation while still being able to foam milk manually? The 2-Step variant is the complete solution without integrated milk. The first step is to prepare the coffee beverage and foam the milk using the Autosteam Pro steam wand. In the second step, the desired beverage is mixed in the classical way by hand.



Franke Sinfonia with 2-Step approach

### **Autosteam Pro for milk foam enjoyment**

With Autosteam Pro, you can heat or foam milk at the touch of a button. Milk, air and steam are automatically mixed to create a perfect milk foam. The temperature and air supply can be individually programmed for each product.

### **Milk foam at the touch of a button**

Use the freely programmable buttons for the Autosteam Pro. Whether Cappuccino or Latte Art – you obtain precisely the milk foam quality you need. And thanks to the temperature sensor, it is always at the right temperature.

### **Personalized enjoyment**

With the 2-Step approach, you can readily offer different milk types. Even soy and lactose-free milk can be foamed at the touch of a button.

### **Clean and safe**

Unlike conventional steam wands, the innovative and high quality materials used in Franke equipment minimize heat transfer in the steam tube. This prevents the milk from sticking and the risk of scalding. And guarantees maximum hygiene and safety standards, and easy daily cleaning.

### **Latte Art**

A feast for the eyes. Thanks to the 2-Step milk system with Autosteam Pro, you can prepare coffee and milk fully automatically while still combining them artfully. Delight your guests with personal creations.

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## SINFONIA WITH CF MILK SYSTEM

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Coffee-milk specialities have a firm place on the menus of today's successful food services. That's why they rely on coffee machines with a milk system. The Franke CF milk system offers numerous advantages: high performance during peak demand, consistent quantity and quality of milk/foamed milk, adjustable milk temperature, continuous temperature and filling level monitoring, hygiene and safety with the automatic, programmable rinsing system.

A second milk type, such as low-fat milk, can be processed as well. In addition, two coffee machines can be supplied from a single, centrally positioned refrigeration unit, a welcome solution where space is tight.

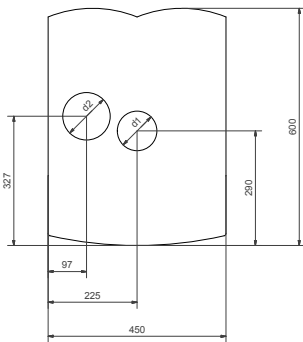
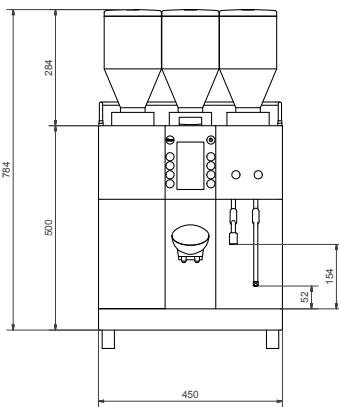
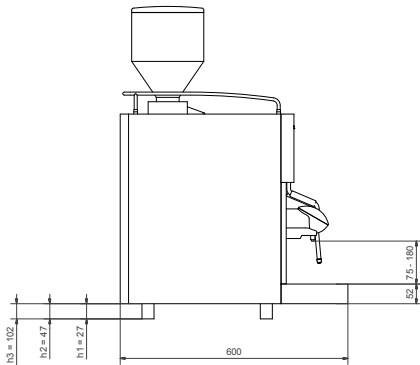


**Franke Sinfonia with Chill & Cup.**  
Cup warmer and refrigeration unit in one



**Franke Sinfonia with KE320 refrigeration unit**  
with space for 10 liters of fresh milk

# FACTS & FIGURES



## FEATURES OF THE SINFONIA

Ristretto	300 cups/h
Espresso	300 cups/h
Coffee	240 cups/h
Milk coffee	220 cups/h
Cappuccino	220 cups/h
Latte Macchiato	120 cups/h
Hot water	55 liters/h
Hot milk	120 cups/h
Cold milk	150 cups/h

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

## MACHINE MODELS

MODEL	ELECTRICAL CONNECTION	POWER
Sinfonia	230 V, 1LN PE, 50/60 Hz, 30 A	6.9 kW
	400 V, 3LN PE, 50/60 Hz, 16 A	6.9 kW

Other connection versions upon request

## ADD-ON UNITS

TYPES	ELECTRICAL CONNECTION	POWER
Refrigeration unit KE200 (4 liters)	230 V, 1LN PE, 50/60 Hz, 10 A	88 W
Refrigeration unit KE225 (6 liters)	230 V, 1LN PE, 50/60 Hz, 10 A	70 W
Refrigeration unit KE320 (10 liters)	230 V, 1LN PE, 50/60 Hz, 10 A	100 W
Base refrigeration unit UKE (5 liters)	230 V, 1LN PE, 50/60 Hz, 10 A	70 W
Chill & Cup (5 liters/80 cups)	230 V, 1LN PE, 50/60 Hz, 10 A	170 W
Undercounter refrigeration unit UT (10 liters)	230 V, 1LN PE, 50/60 Hz, 10 A	100 W
Cup warmer (50-80 cups)	230 V, 1LN PE, 50/60 Hz, 10 A	150 W

## WATER CONNECTION

Supply line	Metal hose with union nut G3/8», L = 1500 mm
Water pressure	0.8 to 8.0 bar (80 to 800 kPa)
Water hardness	max. 7° dH, 13° fH

## WATER DRAIN

Wastewater hose	D = 16 mm, L = 2000 mm
Wastewater connection	Funnel drain Ø 50 mm

