

Coffee Point System



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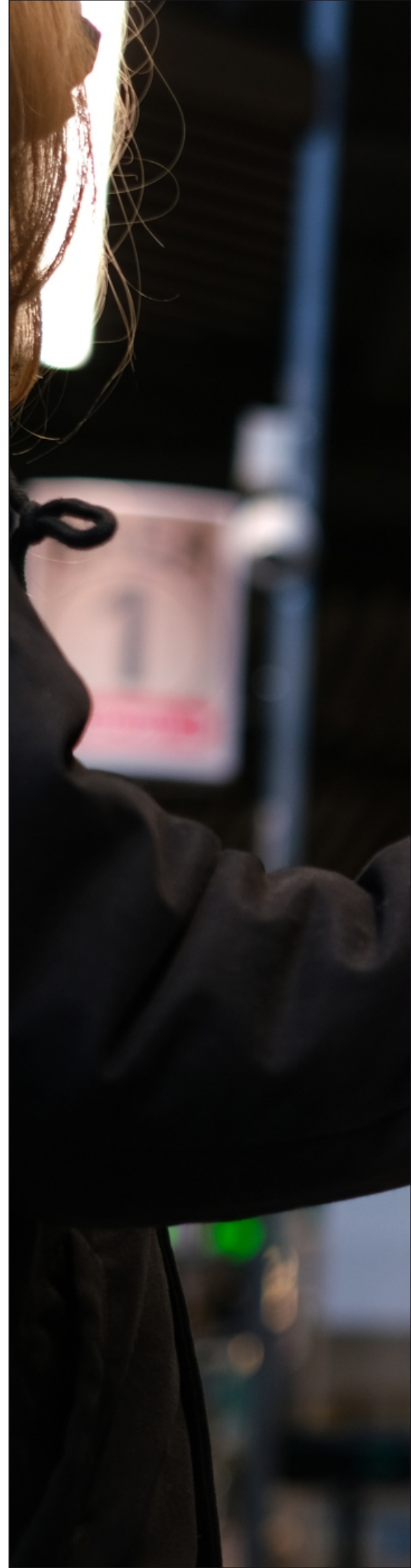
How to set up a coffee point in your store?

Arrange it together with Perfecta Retail Furniture and Best CS to get a comprehensive solution.

We combined the best practices of a retail furniture manufacturer and a professional coffee machine and catering devices distributor to help you organize a coffee station quickly and easily.

We will deliver the whole coffee point right to your door, install it in the chosen area, and conduct coffee machine and Coffee Point training for the staff.

What's more, the Best CS specialists will advise you on the best coffee types and the most successful business model for the coffee station in your store.



A close-up photograph of a person's hand touching a black coffee machine's touchscreen interface. The machine is dispensing coffee into a blue and white striped paper cup. The background is a blurred gas station interior with bright lights.

49%

of your clients
have a coffee away from
home

1/10

of your clients grab
a coffee away from
home every day

67%

of the respondents
get a coffee at
the gas station

Coffee sales and the consumer shopping experience

One of the best ideas to enhance your customers' shopping experience is to organize a coffee point in the store, at the gas station, or the customer service point. Coffee sales are just one of the advantages that come from this solution. Here's why you should consider investing in a coffee station and how you can benefit from it in many ways

COMPETITION



BRAND IMAGE



CUSTOMER LOYALTY



AROMA MARKETING



CROSS-SELLING



SALES GROWTH





Save the Date
Town Hall Meeting
6 April, 10 am

FRANKE
AIRBO

SWISS MADE

How to set up a coffee point in your store?

01 Choose a coffee machine

If you want a great return on your coffee station investment, you need to choose the right coffee machine. How to tell it is the right one? It's efficient, easy to use, failure-free, and it pours quality coffee right into your customer's cup. Franke fully automatic machines bring cutting-edge technology to fulfill those needs. The shop staff will not be preoccupied with the coffee point service because the machine brews coffee and cleans itself automatically. Choose the machine type based on the number of coffees you plan to sell daily.

02 Prepare the right space

Where you locate the coffee point in your store makes a big difference. It must be a place easily reachable by the customers and staff. Remember that professional machines require a water connection, appropriate filters, and water flow. The space determines the ambiance that your coffee point will create. The coffee corner should be well-organized so the customer can serve themselves easily. A well-designed coffee point enhances cleanliness in the catering area as well. It's worth spending every dime on quality retail furniture that ensures water-resistance materials. That way the customers get the comfort they expect, while you get a long service life.

03 Serve exceptional coffee

Last but not least - serve the best coffee you can. Coffee lovers expect to get great coffee. Fortunately, the top-quality brew is not as daunting as it used to be years ago. Forget compromise. There's nothing worse than serving a cup of bad coffee to your customer. Such a terrible customer experience can backfire on your store. Hundreds of bigger and smaller coffee producers, international corporations, and coffee roasters come to the rescue. It's worth considering professional service help to configure the machine to get the best coffee for your clients.

The Perfect Coffee Point

We designed the dedicated to the Franke machines Coffee Point with several essential values in mind



Durability

We have made both the counter and the framework from waterproof material that will last for many years to come

Modularity

We've created a system of elements that can be easily enlarged by additional functions

Safety

Rounded edges and corners keep your customers and staff safe

Tidiness

It's the unique combination of materials, finishes, and functional design that keeps the coffee point tidy

Ergonomics

The customer can find all the coffee accessories within reach organized in a way that eases the serving process

Convenience

The staff saves time servicing the coffee station because of its smart organization

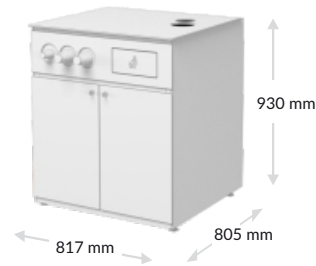


Coffee Point System

Modules and elements of the coffee station system

The base elements are modules available in three standard widths. They serve as a base for the coffee machine. Additional functions are attached to it. Every one of them consists of: coffee cup dispensers accessible cabinets with a trash can inside, storage space, and water and waste disposal installations

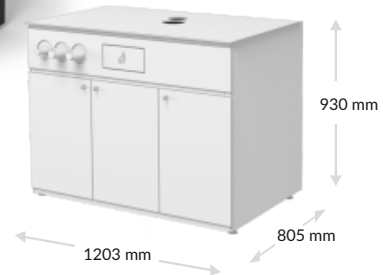
module 800



module 1200



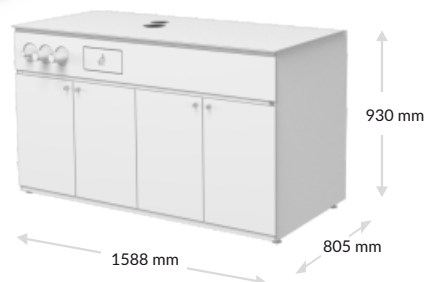
cabinet with product shelves



module 1600



double cabinet with product shelves



Perforated profiles to hang the shelves and other accessories

coffee

HPL laminate in a variety of colors

Rounded edges

Installation holes perfectly adjusted to Franke machines

Cup dispensers

Waste disposal flap

SWISSCDF
COMPACT DENSITY FIBREBOARD

The metal structure of the body ensures durability and safety

Wheel installation option for Coffee Point mobility

Framework, counter, and front made of waterproof **CDFSWISS** boards

Basic system elements



Back panel (800 / 1200 / 1600)



Accessories organizer



Metal shelf with price strip



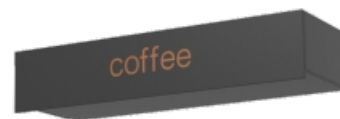
Standard topper



Snack shelf



Topper with downlight illumination



Information topper - navigation



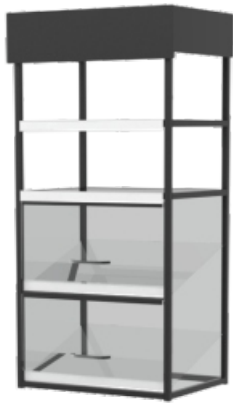
LCD screen for dynamic ads



LED panel with a poster

Elements that boost sales at the coffee point

There's no better place in the shop to drive extra sales than the coffee point. These add-on elements will create more space for baked goods, coffee beans, newspapers, and other items.



Counter display showcase



Extra microwave cabinet with a counter display showcase



Free-standing tower display case for pastry and confectionery



Newspaper rack - 45 titles

Configuration possibilities based on the **800 module**

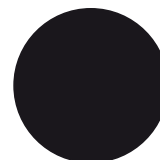


Set specifications

- 800 mm wide base
- perforated back panel
- topper with downlight illumination
- LCD screen
- accessories organizer
- coffee machine and fridge space



Sonoma Oak



Black

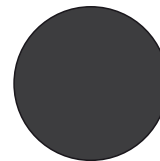


Set specifications

- 800 mm wide base
- perforated back panel
- shelf with bakery display case
- LCD screen
- accessories organizer
- coffee machine and fridge space



Walnut



Anthracite



SCAN AND
CLICK AR

Configuration possibilities based on the **1200 module**

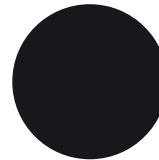


Set specifications

- 1200 mm wide base
- perforated back panel
- topper with navigation
- shelf with bakery display case
- two shelves with price tags
- accessories organizer
- enlarged space for coffee machine with fridge and a fresh brew tea machine



Trufel Baron Elm



Black

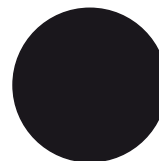


Set specifications

- 1200 mm wide base with an open lower area
- perforated back panel
- backlit poster frame
- shelf with bakery display case
- shelf with price tags
- accessories organizer
- enlarged space for coffee machine with fridge and a fresh brew tea machine



Sonoma Oak



Black



SCAN AND
CLICK AR

Configuration possibilities based on the **1600 module**

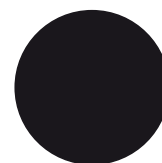


Set specifications

- 1600 mm wide base
- perforated back panel
- two LCD screens
- two accessories organizers
- enlarged space for coffee machine with fridge and a fruit juicer



Sonoma Oak

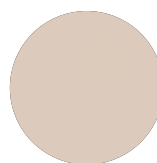


Black

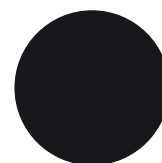


Set specifications

- 1600 mm wide base with an open lower area
- perforated back panel
- backlit poster frame
- shelf with bakery display case
- LCD screen
- topper with downlight illumination
- two accessories organizers
- enlarged space for coffee machine with fridge and a fruit juicer



Sand beige



Black



SCAN AND
CLICK AR

Configuration possibilities with add-on modules

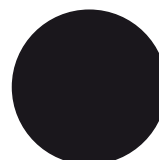


Specyfikacja zestawu

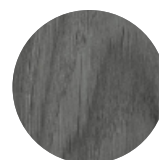
- 1600 mm wide base with open lower area
- perforated back panel
- microwave cabinet
- counter bakery display case
- two illuminated posters
- two accessories organizers
- topper with navigation
- enlarged space for coffee machine with fridge and a fruit juicer



Walnut



Black



Silver Oak

Configuration as above with an extra newspaper rack

Best Company Solutions is a Polish capital company with over 10 years of experience that has run many successful projects across the country.

We specialize in designing equipment for the foodservice industry, hotels, offices, and coffee corners for gas stations.

We are the official distributor of PREMIUM class foodservice industry equipment like:

- coffee machines and grinders
- hybrid ovens
- combi-steam ovens
- pizza ovens
- kitchen systems and kitchen monoblocks
- dishwashers for the foodservice industry
- professional citrus juicers
- ice cream and ice cream dessert machines
- water dispensers

BCS offers you all the necessary devices to fully equip big and small foodservice businesses. Our designers create comprehensive customized solutions that support the HORECA industry.



FRANKE

Coffee machines

Fully automatic coffee systems support the best cafes, restaurants, hotels, coffee bars, and other foodservice businesses that understand the value of top-quality coffee and designer machines. The Swiss HORECA equipment manufacturer has been creating innovative solutions for over 100 years. Yet, they still have lots of passion for new ideas. Franke's customers appreciate the reliability of their machines all over the world.

Some coffee machines offered by **BEST CS**



FRANKE

Franke **A300**

Looking for a professional coffee machine to fit in small spaces? Our award-winning A300 makes professional quality, great coffee experiences available at any location by combining consistent in-cup quality and premium features. The A300 is a professional fully automatic coffee machine that makes proven, high-performance Franke Coffee Technologies like FoamMaster™ milk system, automatic EasyClean system, an intuitive 8" touch screen user experience, and Franke Digital Services available at just the touch of a button.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
Dimensions: 340/545/587 mm
Weight: 25 kg
Fixed water connection: yes
Water tank: optional
Daily capacity: 80 beverages

Grounds container: 60-110 portions
Grinders: max 2
Chockolade system: yes
Milk cooling unit: yes
Add-on units: yes



FRANKE

Franke **A400**

With the A400, Franke is bringing the premium technology of its professional machines into a new class. It now makes the most sophisticated coffee experience available to all - including convenience stores, retailers, offices, the hotel industry, book stores, bakeries, etc. Now every business can enjoy the finest coffee. Whether you're serving coffee in a specialty coffee shop, a hotel or a restaurant, the A400 can handle every situation with ease. This compact but premium coffee machine comes with an automatic cleaning system and unique interactive touch screen which is configurable to your needs, making it easy to operate no matter who uses it. And with options like FoamMaster™ allowing you to prepare the perfect hot or cold foam, you can create a wide range of drinks that go above and beyond expectations.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
Dimensions: 340/600/744 mm
Weight: 38 kg
Fixed water connection: yes
Water tank: optional
Daily capacity: 100 beverages

Grounds container: 60-110 portions
Grinders: max 2
Chockolade system: yes, max. 2 modules
Milk cooling unit: yes
Add-on units: yes

FRANKE

Franke A600

Be it thirsty customers pouring into a cafe or hotel guests that prefer making their own coffee, the A600 can handle large groups of customers while producing a wide variety of premium drinks. And with optional features like iQFlow™ and FoamMaster™ – not to mention our easy-to-use interactive touch screen – baristas and customers alike can make any coffee they wish: with a machine that knows how to get the most out of its coffee beans. In addition, the A600's fully automatic cleaning system means you can be sure the strictest hygiene standards are always met – giving you more time to focus on providing the best customer service possible.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
 Dimensions: 340/600/796 mm
 Weight: 38 kg
 Fixed water connection: yes
 Water tank: optional
 Daily capacity: 150 beverages

Grounds container: 60-110 portions
 Grinders: max 2
 Chockolade system: yes
 Milk cooling unit: yes
 Add-on units: yes

FRANKE

Franke A800

Hundreds of different coffee orders, each and every one made to the same high standard? It's easy with the A800, whose 10.4-inch intuitive and configurable touch screen offers full flexibility to anyone who uses it. Add the integrated FoamMaster™ and optional iQFlow™ – as well as the choice of three coffee bean varieties – and make every customer experience unique and memorable. And thanks to its three-boiler system, the A800 is the ultimate multitasker: preparing coffee for one customer, making a cup of tea for another and foaming milk. All at once. Meaning your staff don't have to worry about keeping customers waiting for long.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
 Dimensions: 340/600/796 mm
 Weight: 58-64 kg
 Fixed water connection: yes
 Water tank: no
 Daily capacity: 250 beverages

Grounds container: 60-110 portions
 Grinders: max. 3
 Chockolade system: yes
 Milk cooling unit: yes
 Add-on units: yes

FRANKE

Franke A1000

Think of a coffee, any coffee, and the A1000 can deliver. With integrated features like the FoamMaster™ and iQFlow™, the possibilities are endless. And with the optional Flavor Station you have six flavors to choose from. The 10.4-inch intuitive and configurable touch screen also guarantees full flexibility, making the A1000 a state-of-the-art coffee machine that can always be relied on, no matter how many coffees you deliver in a day. On the operational side of things, the integrated and fully automatic CleanMaster™ means your machine is guaranteed to meet the strictest hygiene standards, while our outstanding design allows the A1000 to blend perfectly with your surroundings or act as an inviting focal point.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
 Dimensions: 340/600/796 mm
 Weight: 58-64 kg
 Fixed water connection: yes
 Water tank: no
 Daily capacity: 300 beverages

Grounds container: 60-110 portions
 Grinders: max. 3
 Chockolade system: yes
 Milk cooling unit: yes
 Add-on units: yes

FRANKE

Franke SB1200

Give your customers true choice with our unique and versatile Specialty Beverage Station SB1200 featuring our game-changing IndividualMilk Technology*. Maximum enjoyment is ensured when you increase beverage choices to include the pure milk varieties today's mindful consumers are demanding. Pure milk choices – it's your promise to your customers. Together with our SB1200 and IndividualMilk Technology* you can offer purely vegan and purely dairy drinks. Ensure reliable enjoyment all from the same exact, fully automatic coffee machine footprint and all prepared and dispensed absolutely free of cross-contamination and residues.

Technical data:

Power: 220-240 V / 380 V / 50-60 Hz
 Dimensions: 340/750/600 mm
 Weight: 58-64 kg
 Fixed water connection: yes
 Water tank: no

Grounds container: yes
 Grinders: max. 2
 Chockolade system: yes
 Milk cooling unit: no
 Add-on units: yes

Fruit and Vegetable Juicers

Zumex has a wide range of juicing solutions that make fresh juice consumption available in sectors such as the hospitality, catering and retail industries. Zumex's industrial division specialises in developing customised projects for industrial juice extraction.



Essential Pro

Easy to use. Day in, day out. The simplest, most practical automatic citrus juicer in the Zumex range. Ideal for cafés and bars where simplicity is what matters without compromising on the highest quality juice.

Technical data:

Fruits per minute: **22 oranges**
Feeder capacity: **4-5 pcs**
Dimensions [h/d/l]: **750/470/500mm**
Weight: **45 kg**
Power: **0.43kW**
Energy consumption: **280W**



Versalite Pro

The Versatile Pro table-top and all-in-one models are ideal for cafés, bars and small supermarkets with medium to high demand for freshly squeezed juice. The Versatile Pro table-top model offers superb capacity and performance. It's perfect for bar counters of large cafés and hotel chains. The Versatile Pro all-in-one model is especially suited to self-service concepts, such as service stations, or convenience stores. Its built-in feeder and easy self-service mode make it the ideal, most compact juicer for supermarkets.

Technical data:

Fruits per minute: **22 oranges**
Feeder capacity: **10kg**
Dimensions [h/d/l]: **480/550/855mm**
Weight: **54 kg**
Power: **0.43kW**
Energy consumption: **280W**



Minex

Zumex's most versatile juicing machine. It brings personality and style to your premises with its 12 colors and its compact, attractive and combinable design. Minex is perfect for cafés and bars that are looking for a convenient, hygienic and efficient freshly squeezed juice service.

Technical data:

Fruits per minute: **13 oranges**
Feeder capacity: **6-7 pcs**
Dimensions [h/d/l]: **750/360/360mm**
Weight: **19 kg**
Power: **0.06kW**
Energy consumption: **440W**

Mate T

Mate T - automatic tea and herbs brewing machine

This product is designed and manufactured in Poland. Mate T allows you to enjoy well brewed quality tea, anytime. We transfer experience to a paper cup - giving you the infusion like from the best teahouse. All for the love of tea!

Advantages of the Mate T:

- intuitive, 10-inch display with a user-friendly menu that can be additionally personalized (customer logo, video ads)
- the possibility of serving a variety of teas and herbs - the device has 6 independent tea containers
- automatic adjustment of the water temperature to the type of tea
- simple daily operation thanks to the pull-out drain tray and automatic cleaning
- unique solution of filtering accessories
- consistent high-quality tea per each infusion (capacity 40 infusions / hour)



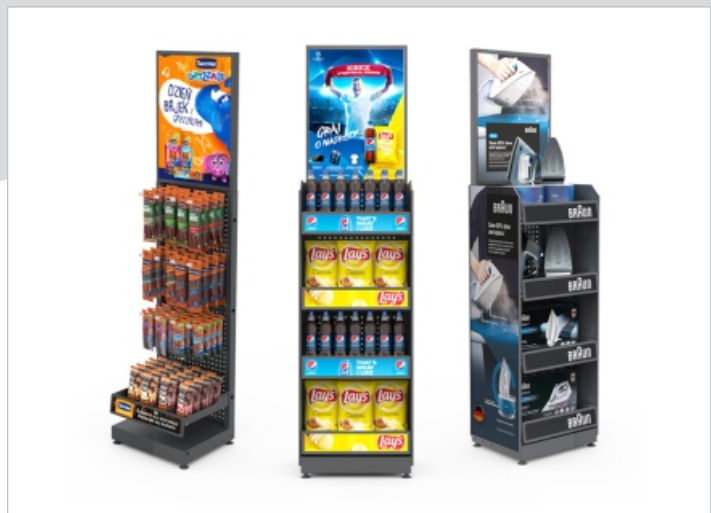


We manufacture retail furniture,
merchandising displays and POS materials.

We've been helping our customers display and promote their products for over 25 years.

We create solutions that improve and facilitate store management. We enlarge the sales area and increase product visibility at points of sale to attract the consumer's eye.

Our machine park deals with the top-quality and technically advanced solutions that the Perfecta designing team creates.



More information
about the company
and selected products
for retail chains, see
www.perfecta.com.pl



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