



CONTENT

4-5	\ \/ U \/	FRANKE	CII TD A	TION
4-0	VVHY	FRANKE	FILIKA	NOIL

- 6-7 WHY FRANKE FAUCETS
- 8-9 WHY FRANKE STAINLESS STEEL SINKS
- 10 WHY FRANKE COMPARISON
- 11 WHY FRANKE FIRECLAY SINKS
- 12-16 WHAT'S NEW

SINKS

STAINLESS STEEL UNDERMOUNT SINKS

- 19 Accessory Undermount Bowls
- 25 Single Undermount Bowls
- 35 Double Undermount Bowls
- 43 Triple Undermount Bowls
- 44 Culinary Work Station
- 46 STAINLESS STEEL APRON FRONTS
- 50 FIRECLAY APRON FRONTS
- 54 FIRECLAY UNDERMOUNTS

FAUCETS

KITCHEN FAUCETS

- 59 Single Hole Faucets
- 63 Side Spray Faucets
- 66 POT FILLERS
- 68 BAR AND PREP FAUCETS
- 70 POINT-OF-USE FAUCETS
- 76 FILTRATION

ACCESSORIES

- 80 RAIL SYSTEM
- 82 GRIDS
- 84 CUTTING BOARDS
- 86 ACCESSORIES
- 88 WASTE DISPOSERS
- 90-91 QUICK REFERENCE GUIDE
- 92-93 OVERVIEW OF CABINET SIZES



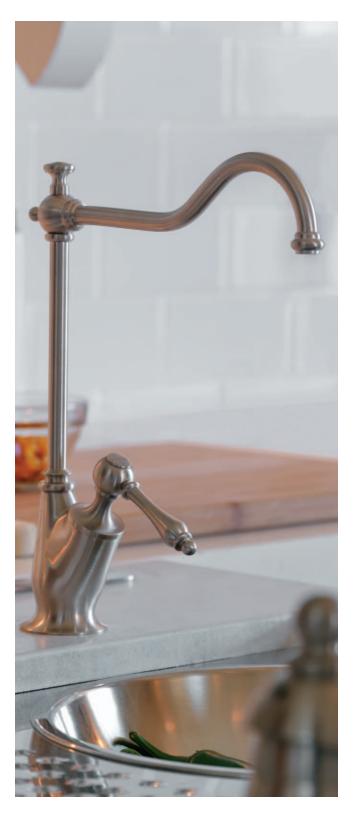
Pictured Above:

FHPD180 kitchen faucet and MHK720 fireclay sink.

On the Cover:

FF2400R kitchen faucet, LB5200 hot and filtered cold water dispenser and MHX-PKX11028 stainless steel apron front sink.

WHY FRANKE WATER FILTRATION



Water filtration is a popular topic these days. Research indicates that approximately 70% of American households use some type of home water filtration. But why? It's a very common question with a simple answer: peace of mind. You and your loved ones drink and come in contact with tap water many times every day. This is something that most people don't even consider and Franke thinks it should stay that way. A water filtration system is a straightforward, convenient way to make sure that there's just H2O in your glass and no unexpected little "extras." Whether the goal is to achieve better tasting water from the tap or ease your uncertainty about actual water quality, opting to use a filtration system can provide some much needed reassurance.

POU Filtration

Our filtration products fall into a category known as Point-of-Use or POU filtration systems. What this means is that water is being filtered immediately before it is dispensed, or just before it flows from the tap. A filter housing containing a filter cartridge is plumbed directly into the water line below your kitchen counter. Filtered water is then dispensed as it is needed from a separate faucet adjacent to the kitchen sink. These faucets are commonly referred to as both POU faucets or dispensing heads.

Inside the filter canister is a filter cartridge. Franke filter cartridges consist of a ceramic outer shell and an enclosed activated carbon block core. Each cartridge utilizes a multistage filtration process which occurs as follows:

Stage 1 – Microfiltration occurs as water passes through the ceramic shell of the filter cartridge. Particulate and pathogenic cysts ranging from .5 to .8 microns in size are removed during this stage.

Stage 2 – The composition of the ceramic matrix both kills and inhibits the growth of bacteria.

Stage 3 - An activated carbon block core removes chlorine and organic compounds thereby improving the taste, odor, and safety of the water.

Stage 4 – Two of our cartridge models (FRX02 & FRC06) also contain heavy metal removal media for the removal of lead and other heavy metals. See page 79 for chart.

Combining these elements creates an extremely effective mechanical filtration and chemical reduction process. Although the life of a filter cartridge can vary depending on water quality, each cartridge is generally good for six months for a family of four with normal usage, often even longer.

Benefits of Filtration

The fact is that there are, indeed, undesirable things finding their way into drinking water. Water with chemicals and impurities can

WHY FRANKE WATER FILTRATION

CONTAMINANTS	REMOVAL
Cysts (Cryptosporidium)	>99.99%
Bacteria (E. Coli)	>99.99%
Free Chlorine	>96.00%
Lead (specific models)	98.3%
Particulate matter	>98%

have an unpleasant odor or taste making it difficult to enjoy. Ingesting water with specific contaminants can even cause serious health issues. The table above shows some of the most common contaminants found in drinking water in the United States and the results you can expect from the use of a Franke filtration system.

Additional Benefits

What a Franke filtration system takes out of the water might be the most important, but not the only, benefit. Our filtration systems are easy to maintain and require no electricity or additional power supply. Unlike a reverse osmosis (RO) system, we won't waste three gallons of your water for each gallon that is purified and our filters won't strip your water of essential minerals. Most Franke system components are long-life reusable elements made of natural and recyclable materials. In fact, if your municipality issues a "boil water advisory" due to cysts (Cryptosporidium, Giardia, etc.) you can continue using water filtered with your Franke filtration system without any boiling or extra preparation.

Quality & Environmental Responsibility

All Franke filtration products are manufactured using high-quality components and precise assembly techniques. Unlike other water filtration companies, we don't cut corners. One example of our commitment to quality is that the activated carbon cores of our filters are manufactured with coconut shell carbon, one of the most expensive types. But coconut shell carbon happens to be a highly effective substance for chemical reduction and therefore, increases the overall performance of our systems. Despite the additional cost of some system components, Franke filtration systems are still priced equivalently or below those of the competition. Performance isn't the only thing we take into consideration; giving our customers the best value possible is just old fashioned good business.

Our products incorporate both naturally biodegradable and highly recyclable materials. All filter housings are manufactured with either stainless steel or engineering grade plastic polymers. These materials are frequently and easily recycled. Franke filter

cartridges are made of, by weight, approximately 95% naturally biodegradable materials. These environmentally responsible material usage principles are in stark contrast to many filtration systems that utilize "throw away" parts and replacement cartridges. Franke consistently considers the environment during the development of every new product to ensure minimal environmental impact during use.

One Less Thing to Worry About

Many families and busy "on-the-go" individuals face hectic daily schedules with barely a minute to breathe let alone worry about potentially harmful chemicals coming out of the tap. A water filtration system can help you be more confident at home and give you great tasting enjoyable drinking water at a moment's notice.

We recognize that our customers have a choice in water filtration products and that trust is difficult to earn but easy to lose. In light of those facts, we will continue striving to provide top-quality filtration products that deliver exceptional results and allow our customers to live more confidently every day.



WHY FRANKE FAUCETS

Design Superiority

Franke's line of kitchen faucets includes all the elements of today's design choices – traditional, transitional, contemporary and country. With everything from top flight European models, with a sleek minimalist line, to sumptuous classic models that are the centerpiece to any kitchen, the addition of a Franke faucet can give a lift to an existing kitchen or make a statement all its own in new surroundings.

A Franke faucet is created by artisans and perfected to the ideal proportions and functionality. Our faucets are available in up to four finishes, with companion point-of-use faucets and soap dispensers to complete the ensemble. We understand the need of every homeowner to provide their kitchen with the right accent to match the interior.

At Franke, we are always seeking to evolve to meet the needs of our discerning customers. New products are constantly being developed to offer as many choices as possible.

Composition Lead-free brass

Franke faucets are made of brass, which is an alloy of copper and zinc; the proportions of zinc and copper can be varied to create a range of brasses with varying properties.

To enhance the machinability of brass, lead is often added in concentrations of around 2%. Since lead has a lower melting point than the other constituents of the brass, it tends to migrate towards the grain boundaries in the form of globules as it cools from casting. The pattern the globules form on the surface of the brass increases the available lead surface area which in turn affects the degree of leaching. In addition, cutting operations can smear the lead globules over the surface. These effects can lead to significant lead leaching from brasses of comparatively low lead content.

Regulations

In October 1999 the California State Attorney General sued 13 key manufacturers and distributors over lead content. In April 2001 manufacturers agreed to reduce lead content to 1.5%, or face a requirement to warn consumers about lead content.

On January 1, 2010, the maximum amount of lead in "lead-free brass" in California was reduced from 4% to 0.25% lead. The law put into place statewide is now known as California Assembly Bill 1953 (or AB1953).

Franke lead-free faucets use less than 0.20%. As of January 2014, all faucets sold in the United States must be made of lead-free brass to comply with the law initiated in California, which will become a national plumbing safeguard.

Faucets must also pass several environmental regulations. The National Sanitation Foundation 61(NSF61) regulation, which limits contaminants in drinking water, applies to kitchen faucets, lavatory faucets and drinking water dispensers.

To receive NSF Certification of a faucet, manufacturers first submit



a list of all materials including the formulation used in the product. NSF Toxicologists then review the material formulations to determine potential contaminants that may extract from the faucet and into the drinking water. NSF then conducts an inspection of the manufacturing facility to verify material formulations, material suppliers, quality control procedures and operations. Product samples are randomly selected for testing at NSF laboratories.

Faucets undergo a rigorous three-week testing sequence, where they are filled with an extractant water specified in the Standard. Selected water samples are analyzed for contaminants. NSF toxicologists compare the contaminant levels to the maximum allowable levels established in ANSI/NSF Standard 61. If all contaminant levels of the product meet the requirements of the Standard, the product can be certified. Only then is the manufacturer allowed to display the NSF Mark on the product signifying NSF Certification.

All Franke faucets are NSF61 certified and all but 4 of the current models are AB1953 compliant.

Ceramic disc cartridges are the highest quality type of valves available today on the market. The ceramic discs used in Franke valves provide a better seal against water because of the tight tolerances between the discs. The discs are polished glass-smooth, so there are no microscopic rough edges on their surfaces.

Unlike cartridges that use rubber in the waterway, ceramic discs

WHY FRANKE FAUCETS

are lapped and polished to a degree of flatness that can only be measured in lightbands. Lapping is a machining operation in which two surfaces are rubbed together with an abrasive between them, by hand movement or by way of a machine, and is used to obtain very accurate and flat surfaces. The discs themselves have diamond-like hardness—they are impervious to line debris, mineral buildups, and other common problems that affect valve life.

Ceramic discs last much longer due to their high wear resistance and offer very precise, ergonomic control. These are an excellent choice for people with arthritis and even a child can easily turn one of these faucets off and on.

A great benefit of ceramic disc cartridges is their durability. Ceramic is very strong, so there is virtually no wear of the discs with use.

If a particle from galvanized pipe or a small rock gets into the valve, it can score the surfaces, but these occurrences are rare. If a ceramic disc faucet drips, don't try to force the handle closed—just move the handle gently back and forth a few times to dislodge any particles.

Information on certification

All Franke faucets are manufactured under the supervision and testing of local and international standards institutes, from IAPMO to CSA to NSF.

Manufacturing process

Franke faucet manufacturing includes the complete production process from permanent mold casting and forging, through machining, to robotic grinding, polishing and buffing, completing the faucet finish in chrome plating, powder coating, or special finishes, such as oil rubbed bronze, to final assembly and delivery.

1. There are two methods used to make Franke faucet bodies:

A. Machining

While many people may have never heard of the term, CNC has touched almost every form of the manufacturing process in one way or another. The name stands for Computer Numerical Control.

CNC machines typically replace (or work in conjunction with) some existing manufacturing processes. Everything that an operator would be required to do with conventional machine tools is programmable with CNC machines, including: placing the drill in the spindle, activating the spindle, positioning the workpiece under the drill, machining the hole, and turning off the spindle.

Machining is the process needed to shape the body into the required size and dimensions. This involves first cutting the bars into short slugs and automatically feeding them into a CNC machine which has a multi-spindle and multi-axis design. This machine performs turning, milling, and drilling operations.

For some of the most intricate Franke designs, machining is the optimal method to achieve symmetry and uniformity of detail.

B. Hot forging

This is an alternative to machining and this method can produce a near-net shape in about three seconds with little waste. Forging is the process of shaping metals by forming them into the desired shape. In hot forging, heated metal is forced into a die that is almost the same shape as the faucet body. The pressure is slowly increased over the course of several seconds to make sure the die is completely filled with metal. Only minor machining is required to produce the exact dimensions.

The next steps in the process are:

2. Polishing and buffing

Robotic automatic polishing chambers are used for some parts as well as manually controlled robotic machines for delicate work on faucet details.

3. Plating

Plating increases durability by adding an extra layer of protective coating.

After machining, the parts are ready for the finishing process. Those components that come into contact with water may first require a special surface treatment to remove any remaining lead. This involves a leaching process that eliminates lead molecules from the brass surface. The conventional finish is chrome since this material is most resistant against corrosion. First a base coating of electroplated nickel is applied, followed by a thin coating of electroplated chromium. The chrome layer is deposited from a plating bath containing certain additives that improve corrosion resistance.

This process is fully approved by environmental authorities.

4. Epoxy powder coating

After plating, powder coating is used to create our old world bronze finishes. This can produce much thicker coatings than conventional liquid coatings without running or sagging.

Powder coating overspray can be recycled and thus it is possible to achieve nearly 100% use of the coating. Powder coating production lines also produce less hazardous waste than conventional liquid coatings and this is in line with Franke's corporate philosophy regarding sustainability and the environment.

5. Assembly

Depending on the type of faucet, some are partially or fully manually assembled and others are put through semi-automatic assembly and testing lines.

6. All Franke faucets are bench-tested prior to submission to national certification boards, such as IAPMO and CSA.

Franke offers a limited lifetime warranty on manufacturing defects on all faucets.

WHY FRANKE STAINLESS STEEL SINKS

What Puts The "Luxury" In Franke Luxury Stainless Steel: Why It Makes A Better Sink

Seventy percent of sinks are made of stainless steel. As the world's largest purchaser of stainless steel, Franke has its choice of the best raw materials. But that is only the beginning of the evolution from fine to Franke. By lavishing this material with cost, care and craftsmanship, Franke creates a stainless steel that is "uncommon." Let us tell you about the choices, the processes and the skills that Franke invests to raise its stainless steel systems to the quality, beauty and longevity its discerning customers deserve.

The "Why" of Stainless Steel

The reasons almost 70% of all sinks are stainless steel:

- · Does not alter the essence and flavor of food
- Surface is easy to clean
- Requires very little upkeep
- 100% recyclable, making it right for today's environmentally conscious world
- · Resists corrosion and has hygienic and aseptic properties
- Does not require the labor-intensive application of an added surface treatment

The "What" of Stainless Steel

Stainless steel is an alloy of iron, chromium and nickel, generated to create advantages that individual pure metals do not offer. So it's a whole greater than the sum of its parts. The name refers to the rust resistant properties of the metal which is "stain-less," but not "stain-proof."

These are its ingredients:

- Austenite is a nonmagnetic solid solution of carbon in iron, used in making corrosion-resistant steel of the kind used for making cutlery, hospital and food-service equipment, and tableware.
- Chromium (Cr) is a hard, malleable, glossy, gray chemical element with no odor or taste, used in alloys to give them corrosion resistance and a glistening look. It is most responsible for the corrosion resistance of stainless steel.
- Nickel (Ni) is a hard, ductile, silvery-white chemical element, a high-luster metal with a high level of corrosion resistance.
- Passivation Layer When stainless steel contains a sufficient amount of chromium, a hard, invisible, virtually impenetrable film of chromium oxide forms on the surface. Although only a few atoms thick, this prevents further surface corrosion when the stainless steel is exposed to corrosive materials and prevents any corrosion from spreading into the metal's internal structure. By definition, stainless steel resists corrosion, the gradual degradation of a metal or alloy especially by oxidation or chemical reaction (Gold, platinum and palladium are the only metals not subject to corrosion). But the level of corrosion resistance varies, based on factors in manufacturing:
 - Chemical composition of the metal
 - Temperature and temperature variations
 - Oxygen content and exposure to oxygen

Even slight variations in chemical compositions result in wide variation in quality. In other words, **NOT ALL STAINLESS STEEL IS CREATED EQUAL.**

There are several different types and many different grades of stainless steel, so to deserve its "luxury" designation, Franke insists on creating and maintaining "differences that make a difference to you."

Gauge of Franke Stainless Steel

"Gauge" describes the thickness of the sheet of stainless steel on a scale from 8 to 30, the lower the number, the thicker the sheet of stainless steel. Gauge is a significant factor because a heavier gauge can help prevent denting and bowing. It also contributes to noise reduction from garbage disposals and items making contact with the sink. That doesn't mean though that thicker is always better. For instance, the thicker the gauge, the more difficult (and at times impossible) it is to "deep draw," or craft from a single sheet to reduce welding marks during manufacturing. So, Franke carefully selects the proper gauge, best fitted to the manufacturing processes.

- Franke full-size deep drawn sinks are 16 or 18 gauge
- Franke full-size hand fabricated sinks are 16 gauge
- Franke's smaller accessory bowls are 18 or 20 gauge

Grade of Franke Stainless Steel

The three most common grades available in stainless steel sheet metal are: 304, 316 and 410. Grade 304 is made up of at least 8% nickel **(Franke's contains 10%).** It is the most frequently used of the three grades, valued for its ability to provide corrosion resistance and to maintain the capacity of the sheet metal to be bent, welded, stamped and/or drawn. Franke relies on these properties to achieve the elegance and detail of its designs.

Franke's Standards for "Uncommon" Stainless Steel
Franke insists on an alloy of 18% chromium and 10% nickel
content by mass. This higher nickel and chromium content
provides a level of corrosion resistance and integrity that is
superior to any other category of stainless.

Franke stainless steel is **ductile**, meaning that it is malleable (moldable). This ensures that it can be formed without cracking or breaking into parts.

Franke insists that its stainless steel be **nickel-rich** because when nickel is added, the Austenite structure of iron is preserved. This crystal formation makes such steels non-magnetic and less delicate at low temperatures. And it further contributes to the corrosion resistance.



WHY FRANKE STAINLESS STEEL SINKS

Franke places high value on two important physical properties:

Thermal Conductivity

Austenitic stainless steels (i.e. T304 grade) have lower thermal reaction than carbon steels, helping you maintain the chosen water temperature in the sink.

• Thermal Expansion Rate

While stainless steel is most commonly used for its corrosion resistance, it is also valued for its ability to endure exposure to high temperatures. Because of its **high chromium content**, Franke's stainless steel has the added benefit of high temperature strength and resistance to scaling (oxidation) at elevated temperatures. Its chromium content accounts for its resistance to oxidation. As an austenitic steel, with chromium contents of at least 18%, it can be used at temperatures up to 1598 degrees, essential when working with pots and pans that need to be set down and are at temperatures upwards of 500 degrees.

Sources and Sustainability of Franke Stainless Steel

Eco-friendly stainless steel is 100% recyclable, and Franke stainless steel is composed of nearly **70% recycled material**. In light of that commitment, it is important to consider the sources of Franke stainless steel. Much of the world's stainless steel comes from low cost countries, but Franke chooses to invest in high cost stainless steel from Germany, Spain, Belgium and Finland. Franke takes pride in the fact that its European mills use only the most modern production equipment, further ensuring the purity of its recycled steel materials.

Manufacturing Processes for Franke Stainless Steel Sinks Franke uses a proprietary deep draw manufacturing process that also includes annealing when necessary.

Deep Draw

Deep draw is the method used for creating parts from flat sheet metal. The process involves pressing a disk into a die with a punch to form a variety of shapes, radii, diameters and lengths as the metal progresses through several work stations. Since existing technology does not enable the draw to create as deep a shape as desired in one draw, greater depths require multiple steps called "draw reductions." The greater the depth, the more reductions are required.

Annealing

Deep drawing may also be accomplished with fewer reductions by using an annealing process in which the piece is heated. While it adds cost to the manufacturing process, it is done to **prevent the stainless steel from thinning out to a lesser gauge in the course of manufacturing.** The duration of time the piece is exposed to this temperature is kept to a minimum to prevent surface scaling and to control grain growth. This is how Franke eliminates the occurrence of "orange peel" texture on the stainless steel and maintains its smoothness to the touch.

Sheet Metal Tolerances

In order to maximize sink capacity, Franke raises the bar on sheet metal tolerances, by developing and perfecting processes that enable us still to use a deep draw process on tight radii in deep bowls. While this is the most advantageous process, **unfortunately**,

these tight tolerances raise the cost of manufacturing significantly in order to deliver benefits expected by Franke's discerning consumers.

Hand Fabricated Sinks

The joints are welded together and then a molten filler material is applied further to achieve a more perfect joining of the sink sides and corners. Here, the "Franke difference" is that we avoid Intergranular corrosion, which means:

- Austenitic stainless steels contain a small amount of carbon.
- Upon exposure to drastically high temperature, such as welding, the carbon causes ingrained chrome to develop chromium carbide around it, blocking adjoining sections of the chrome it needs to prevent its own corrosion. The Franke solution to this problem is to use a minimum carbon content stainless to avoid such corrosion.

Circle Weld

For Franke's multi-bowl configurations, each bowl is circle welded to the frame, not seam welded. This prevents any unsightly weld seams from showing on the center saddle of the sink. This, of course, costs more than seam welding, but it is the Franke difference that helps us meet the expectations our customers have of a high-end, luxury stainless steel kitchen sink.

Franke Finish

Sheet metal can be purchased pre-polished. There is a reason Franke never does so for its deep drawn sinks. While it could reduce costs in the manufacturing process, the Franke difference is a finish best achieved in the post-manufacture process. A Franke sink's silky luster comes from machine and hand-finishing operations that enable the sink to keep its beauty over its long life. Many feel that the look of a Franke hand-finished sink actually improves with age. And Franke's luxurious and desireable ultra satin surface makes our stainless steel easier to clean. It is also an important sanitary feature. The smooth surface obtained by our manufacturing and polishing methods ensures better corrosion resistance.

Care & Maintenance of Franke Stainless Steel

Type 304 stainless steels **(Austenitic)** are vulnerable to potential damage from abrasives, bleaches and cleansers containing chlorine. Inevitably, stainless steel sinks are subjected to some very aggressive chemicals. What helps them withstand such abuse includes dilution by running water and thoroughly rinsing the sink to remove any lingering damaging substances. If this ongoing cleaning and use of water is not routine, the passive layer is vulnerable to corrosion.

For this reason, you should **NEVER use**:

- Abrasive or chlorine-based cleansers
- Rough or heavy duty sponges
- Steel wool pads

Instead, you should use only:

- · A soft cloth
- Mild soap (remember, avoid any chlorine-based cleansers)

That is the path that leads from merely fine to Franke, and to years of enjoying the quality, beauty and longevity that define Franke Stainless Steel sink systems. Welcome.

WHY FRANKE COMPARISON



FRANKE

- ✓ High Chromium Content: 18/10
- ✓ High Grade Stainless Steel
- √ 70% Recycled Uncontaminated Stainless Steel
- ✓ Deep Draw Annealing Process (deeper manufactured bowls with tighter radius)
- ✓ Low Carbon Steel
- ✓ Circle Weld (hidden seam)
- ✓ Post-Manufacture Polishing for Ultimate Finish

OTHER

- 🗶 Lower Chromium Content
- ★ Lower Quality Stainless Steel from Low Cost Countries
- Less/No Use of Recycled Stainless Steel or assurance of no contamination
- X Cold Formed Bowls (risk of cracking or splitting)
- X Unknown Carbon Content
- X Seam Weld (visible seam)
- X Pre-Manufacture Polish (lower quality appearance)

WHY FRANKE FIRECLAY SINKS

Franke Fireclay sinks are all handcrafted and many are created by the respected and world-renowned firm of Villeroy & Boch, which has been making fine ceramic creations for more than 260 years. Still a family-owned business, Villeroy & Boch has served as Royal and Imperial Porcelains Manufacturer for royalty and aristocrats for centuries, as well as becoming popular with the present-day consumers due to the quality of their beautiful and distinctive designs.

How Fireclay is made

Fireclay begins with a liquid ceramic mixture called 'Slip', which is comprised of quartz, china clay or ball clay (kaolinite) and chamotte (a ceramic raw material consisting of silica and alumina) which is injected into porous plaster molds at high pressure. Much attention is paid to the quality of the raw materials and the purity of all components is strictly controlled. The cleanliness of the machinery and tools is crucial to the outcome, as well as controlling of the levels of humidity and consistency of the temperatures during the process.

When not quite dry, the still fragile pieces are fettled manually and the uneven places smoothed with coarse and soft sponges and water to create an even surface. Waste outlet and tap fitting holes are then punched out, each according to the individual design of the sink. At the same time, the first manual total quality inspection is completed. With large fireclay sinks, the drying time at room temperature takes several days. The final drying in the dryer reaches a maximum temperature of 160 degrees Fahrenheit and takes about 40 hours.

After drying, the sinks are fettled once again by hand, with the final glaze sprayed on the surface. The thickness of the glaze is 0.7mm to 1.0mm before firing and the consistency of color is closely monitored to assure uniformity.

The sink is then fired for 20 hours in a tunnel kiln at 2,200 degrees Fahrenheit before the craftsman makes the last of numerous inspections as the sink is completed.

At each stage of production, after de-molding, after drying and after glazing, the product is assessed for visual damages and imperfections on the surfaces before being handed over to the next phase of production.

The shrinkage involved in the firing process from start to finish can result in a linear shrinkage of up to 5% which can yield a 2% final variance in the size of each sink.

Each sink is tested to stringent tolerance guidelines using regularly calibrated testing equipment, which detects the actual size of the pieces, faucet hole sizes, impurities and deformations.

Quality control assures that there is no over formation, that the surfaces are smooth, with no hairline cracks and ensures correct angles and shapes. Technological precision in the manufacturing of these sinks allows the Franke product to have thinner and sleeker walls, as opposed to the chunkier proportions in some other fireclay sink products. The desired outcome is highly dependent on an accurate and exact production process which includes the highest quality raw materials, water content, exposure to temperatures and handling by people. Franke product comes from state-of-the art production facilities.

For undermount sinks, the unglazed mounting rim is ground flat to ensure a perfect fit in the countertop. Premium finishing guarantees even surfaces for optimum fitting and perfect sealing and individual pieces are ground with rotating disks in a wet polishing operation to assure a perfectly leveled installation surface. The sink is then carefully packed to prevent damage during transport.

Care and Maintenance

Franke sinks offer:

- Extremely hard, scratch-resistant surfaces
- · Hygienic surfaces with a smooth, dirt-repellent finish
- Durability
- · Insensitivity to acids and alkalis

The Franke finish allows:

- Less cleaning time, with stains from tea, coffee, red wine or limescale easily removed
- Fewer cleaning agents; aggressive cleaning is unnecessary
- Reduced water consumption needed to clean a fireclay surface





2400R SERIES FAUCETS

The metal sprayhead on these faucets affirms Franke's luxury standard, as well as guarantees durability and long-lasting performance.

- Easily retractable with nylon mesh hoses
- Elongated, ergonomic handle with forward motion only (no interference with backsplash)
- Dual-jet spray
- Available in Chrome, Old World Bronze and Satin Nickel
- Meets lead-free NSF372 requirements
- ICC certified
- Ceramic cartridge, leak-free operation
- Solid brass with metal sprayhead

See pages 60 and 69 for model options

Pictured: FF2400R kitchen faucet and FFBP2400R bar faucet



DW5000, LB5100 AND LB5200 POINT-OF-USE FAUCETS

A new addition to the FF2400 and FF2400R family of products, these filtered drinking water and instant hot taps coordinate perfectly with the design features and finishes of the kitchen and bar/prep faucets.

- New cartridges are reliable and long lasting; cycle-tested for 500,000+ uses
- More robust lever design with strengthened pivot pin to prevent breakage
- Available in three finishes: Chrome, Old World Bronze and Satin Nickel
- More flexible connecting tubes are kink-resistant
- Meets AB1953 (CA) Lead-Free requirements, NSF372
- ICC certified

Also available in Franke Value Offer packages

See pages 71 and 73 for all model options

Pictured: LB5100 and LB5200 Little Butlers®



NEW, IMPROVED POINT-OF-USE PRODUCT FAMILIES

Featuring filtered drinking water taps in addition to the hot only and hot/cold versions, these robust new point-of-use faucets have been cycle-tested for 500,000+ uses.

- New improved cartridges
- More robust lever design with strengthened pivot pin to prevent breakage
- Available in four finishes: Chrome, Old World Bronze, Polished Nickel and Satin Nickel (DW8000/LB8100, LB8200 in Chrome and Satin Nickel only)
- More flexible connecting tubes are kink-resistant
- Meets AB1953 (CA) Lead-Free requirements, NSF372
- ICC certified
- New families include: DW6100, LB6100, LB6200, DW8000, LB8100, LB8200, DW7000, LB7100, LB7200, DW9000, LB9100 and LB9200

Also available in Franke Value Offer packages

See page 72-75 for additional model options



FRANKE WASTE DISPOSERS

Introducing technological advancements in our line of waste disposers along with the longest warranties in the industry.

- NEW! Space saving shell design
- NEW! Snap and Lock mounting system (patent pending)
- Permanent Magnet Motor outperforms comparable induction motor designs
- Motor reaches full torque on first revolution for jam-resistance
- ALL models are safe for septic system use

Available in:

- 1/2 HP and 3/4 HP contractor models with galvanized steel components
- 1 HP full feature with stainless steel components
- 3/4 HP full feature with stainless components
- ¾ HP batch feed model

See page 88 and 89 for model options

Pictured: FWD100R, FWD75BR, FWD75R, WD75R and WD50R



PCX 9" DEPTH SINKS

Franke Prestige sinks are now available in a 9" depth.

- New deeper sinks (large bowls) in highest quality stainless steel
- Type 304 austenitic stainless steel with 18% chromium and 10% nickel
- Deep drawn
- Circle welded double bowls with no seams on center saddle
- 18 gauge stainless steel
- Silky luster with Franke trademark Metabo finish
- Accessories include: bottom grid, colander and large drain basket
- New families include: PCX1102109, PCX12009 (and PCX12009LH), PCX16009 (and PCX16009LH)

See pages 30 and 39 for additional model options

Pictured: PCX12009





STAINLESS STEEL UNDERMOUNT SINKS

Undermount sinks are meant to subtly exhibit the beauty of the solid surface selected for the kitchen design. Yet, Franke has many sink designs that enable you to showcase your countertop and create a conversation piece of their own.

- · Ideal combination with solid surface countertops for a very clean look
- · Quickly wipe debris from the countertop right into the sink
- There is no sink edge beyond the countertop
- Style and designs that work in both modern and traditional kitchens
- Enhances the appearance of other high-end materials

Pictured: KBX110-18 shown with KB18-31S shelf grid, KB70C colander and KB-36RM roller mat

ACCESSORY UNDERMOUNT BOWLS

ARX1106



Colander Polished Stainless



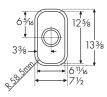
AR-70S

Interior Dimensions: 6¹/₁₆" x 12⁵/₈" x 5¹/₈"

Exterior Dimensions: 7½" x 13¾"

Minimum Cabinet Size: 12"

ARTISAN



ARX11013



Cutting Board Solid Wood with Optional Polished Stainless Colander



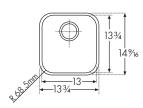
AR-40C (Cutting Board) AR-70S (Colander)

Interior Dimensions: 13" x 133/4" x 71/8"

Exterior Dimensions: 13¾" x 14%6"

Minimum Cabinet Size: 18"

ARTISAN



ARX11014



Cutting Board Solid Wood (S)



AR-40S

Drain Basket Polished Stainless



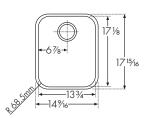
AR-50S

Interior Dimensions: 13¾" x 17½" x 7½"

Exterior Dimensions: 14%16" x 17¹⁵/16"

Minimum Cabinet Size: 18"

ARTISAN



BBX160



Grid Polished Stainless



Included

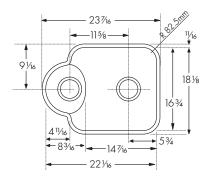


Included

Interior Dimensions: 22½" x 16¾" x 6½"

Exterior Dimensions: 237/16" x 181/8"

Minimum Cabinet Size: 27"



CEX11019



Bottom Grid

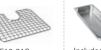


CE19-36S

Shelf Grid



CE19-31S





Colander

Three Bowls

Included

Polished Stainless

(Prep, Colander & Measuring)



Drain Board



19 11/16" x 16 1/8" x 8"

Exterior Dimensions: 21 ¹³/16" x 185/16"

Interior Dimensions:

Minimum Cabinet Size: 24"

Cutting Board

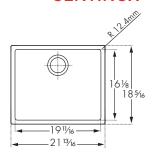
Included





CENTINOX

BEACH



CPX110



Colander White (W)



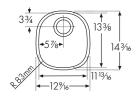
CP-80W

Interior Dimensions: 11 ¹³/₁₆" x 13 ³/₈" x 5 ⁷/₈"

Exterior Dimensions: 12%16" x 143/16"

Minimum Cabinet Size: 15"

COMPACT



CPX11013



Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C-RH RG-36S-RH

Cutting Board Solid Wood (S) or White Synthetic (W)

CP-40S CP-40W

Drain Basket Coated Stainless



Interior Dimensions: 133/8" x 161/2" x 67/8"

Exterior Dimensions: 143/16" x 173/16"

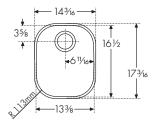
Minimum Cabinet Size: 18"

Drain Tray



CP-60W

COMPACT



ERX110



Interior Dimensions: 161/8" x 71/8"

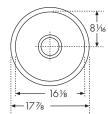
Exterior Dimensions: 17%" x 71/8"

Minimum Cabinet Size: 21" (undermount)

18" (topmount)

Note: May be used as a topmount or undermount

(has polished rim)



ESPIRIT

Cutting Board White Synthetic



ER-40W



Drain Basket

ER-50S

GDX11012



Bottom Grid Coated Stainless (C) or Stainless (S)



GD12-36C GD12-36S

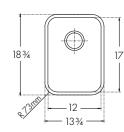
Interior Dimensions: 12" x 17" x 8"

Exterior Dimensions: 13¾" x 18¾"

Minimum Cabinet Size: 15"

Reference page 27 and 28 for full size bowls.

GRANDE



GDX11015



Bottom Grid Coated Stainless (C) or Stainless (S)



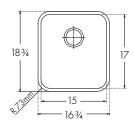
GD15-36C GD15-36S Interior Dimensions: 15" x 17" x 9"

Exterior Dimensions: 16¾" x 18¾"

Minimum Cabinet Size: 18"

Reference page 27 and 28 for full size bowls.

GRANDE



KBX110-8

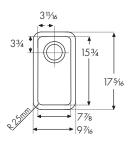


Colander



KB-70C

KUBUS



Interior Dimensions: 7%" x 15¾" x 5%"

Exterior Dimensions: 97/16" x 175/16"

Minimum Cabinet Size: 12"

Reference page 28 for full size bowls and pages 36 & 37 for double bowls.

KBX110-13



Bottom Grid

or Stainless (S)

KB13-36C

KB13-36S

Colander

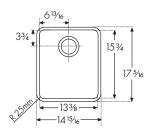


KB-70C

Roller Mat

KB-36RM

KUBUS



AX11014



Bottom Grid Coated Stainless (C) or Stainless (S)



LA14-36C

Interior Dimensions: 143/16" x 17½" x 8½"

Interior Dimensions: 13\%" x 15\%" x 7\%"

Exterior Dimensions:

Minimum Cabinet Size: 18"

Reference page 28 for full size bowls

and pages 36 & 37 for double bowls.

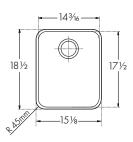
14¹⁵/16" x 17⁵/16"

Exterior Dimensions: 151/8" x 181/2"

Minimum Cabinet Size: 18"

Reference pages 37, 38 & 39 for full size double bowls.

LARGO



AX11015



Bottom Grid Coated Stainless (C) or Stainless (S)



LA15-36S

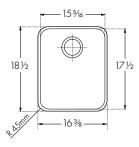
Interior Dimensions: 155/16" x 171/2" x 91/4"

Exterior Dimensions: 163/8" x 181/2"

Minimum Cabinet Size: 18"

Reference pages 37, 38 & 39 for full size double bowls.

LARGO



PCX1107



Colander White (W) or Black (BK)



PR-70W PR-70BK

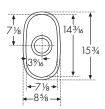
Interior Dimensions: 71/8" x 143/16" x 51/2"

Exterior Dimensions: 85/8" x 153/4"

Minimum Cabinet Size: 12"

Reference page 30 for full size bowls and page 39 for double bowls.

PRESTIGE



PKX1108



Interior Dimensions: 71/8" x 161/2" x 71/8"

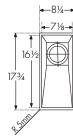
Exterior Dimensions: 8¼" x 17¾"

Minimum Cabinet Size: 12"

Reference pages 30 & 31 for full size bowls and page 40 for double bowls.



PEAK



Colander Stainless



PX-70S

FRTWIST-SN

Twist Waste Kit Drain Cover Stainless

PKXCVR Included

PKX 11013 with Integral Franke Ledge



Interior Dimensions: 133/8" x 161/2" x 97/8"

Exterior Dimensions: 14%16" x 17¾"

Interior Dimensions:

Exterior Dimensions:

Minimum Cabinet Size: 18"

14%6" x 19½"

13" x 181/8" x 71/2"

Minimum Cabinet Size: 18"

and page 40 for double bowls.

Reference pages 30 & 31 for full size bowls

-14%6 -13% 16 173/4

Bottom/Shelf Grid



PX-13S



Colander





Twist Waste Kit

PKXCVR Included

Drain Cover

Stainless

PSX110138



Bottom Grid



PS13-36C

Cutting Board



PS13-40S

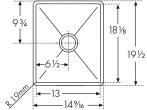


Roller Mat

KB-36RM

PROFESSIONAL SERIES





Reference pages 32, 33 & 34 for full size bowls and page 40 for double bowls.

Note: May be used as a

topmount or undermount (has polished rim)



Drain Basket



RBN-50C

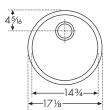
Interior Dimensions: 143/4" x 69/16"

Exterior Dimensions: 171/8" x 69/16"

Minimum Cabinet Size: 21" (undermount)

18" (topmount)

ROTONDO



RGX110



Bottom Grid Coated Stainless (C) or Stainless (S)

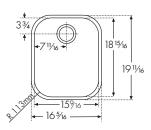
RG-36C RG-36S Interior Dimensions: 15%6" x 18%6" x 9%6"

Exterior Dimensions: 165/16" x 1911/16"

Minimum Cabinet Size: 18"

Reference page 41 for full size double bowls.

REGATTA



RXX110 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C RG-36S Shelf Grid Coated Stainless (C)



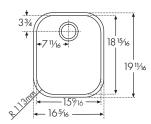
RG-31C RG-31S Interior Dimensions: 15% x 18 15% x 9 1/16"

Exterior Dimensions: 165/16" x 1911/16"

Minimum Cabinet Size: 18"

Reference page 41 for full size double bowls.

REGATTA



SINGLE UNDERMOUNT BOWLS

CEX11019



Bottom Grid



CE19-36S





CE19-31S



Included

Colander

Interior Dimensions: 1911/16" x 161/8" x 8"

Exterior Dimensions: 21 ¹³/16" x 18 ⁵/16"

Drain Board

Stainless

Included

Minimum Cabinet Size: 24"

Cutting Board

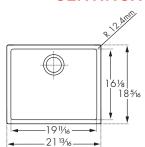


Included

Roller Mat Stainless



CENTINOX





Bottom Grid Coated Stainless (C) or Stainless (S)



CQ19-36C CQ19-36S

Top Grid Coated Stainless (C) or Stainless (S)



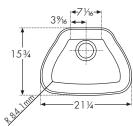
CQ19-31C CQ19-31S

Interior Dimensions: 19" x 13½" x 7%"

Exterior Dimensions: 21¼" x 15¾"

Minimum Cabinet Size: 24"

CENTENNIAL



Cutting Board Solid Wood



CQ19-40S

(Note: 2 boards will provide full sink coverage)

CQX11024



Bottom Grid Coated Stainless (C) or Stainless (S)



CQ24-36C CQ24-36S

Top Grid Coated Stainless (C) or Stainless (S)



CQ24-31C CQ24-31S

Interior Dimensions: 241/8" x 181/8" x 91/16"

Exterior Dimensions: 263/8" x 201/2"

Minimum Cabinet Size: 30"

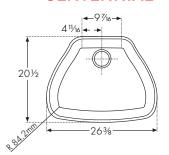
Cutting Board Solid Wood



CO24-40S

(Note: 2 boards will provide full sink coverage)

CENTENNIAL



CQX11029



Bottom Grid Coated Stainless (C) or Stainless (S)



CQ29-36C CQ29-36S

Top Grid Coated Stainless (C) or Stainless (S)



CQ29-31C CQ29-31S

Interior Dimensions: 29 1/16" x 18 1/8" x 9 1/16"

Exterior Dimensions: 31 5/16" x 20 1/2"

Minimum Cabinet Size: 33"

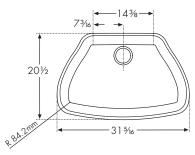
Cutting Board Solid Wood



CQ29-40S

(Note: 2 boards will provide full sink coverage)

CENTENNIAL



GNX11016



Bottom Grid



GN16-36C

Cutting Board Solid Wood



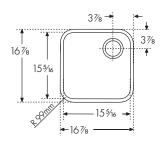
GN16-40S

Interior Dimensions: 155/16" x 155/16" x 77/8"

Exterior Dimensions: 16% x 16% x

Minimum Cabinet Size: 21"

EUROPRO



GNX11018



Bottom Grid Coated Stainless



GN18-36C

Cutting BoardSolid Wood Includes Polished Stainless Colander



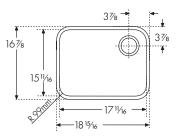
GN18-45SP

Interior Dimensions: $17^{11/16}$ " x $15^{11/16}$ " x $7\frac{7}{8}$ "

Exterior Dimensions: 1815/16" x 167/8"

Minimum Cabinet Size: 21"

EUROPRO



GNX11020



Bottom Grid Coated Stainless (C) or Stainless (S)



Cutting Board Solid Wood Includes

Solid Wood Includes Polished Stainless Colander



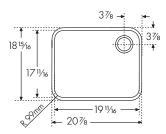
GN20-45SP

Interior Dimensions: $19^{11/16}$ " x $17^{11/16}$ " x $9^{7/8}$ "

Exterior Dimensions: 20 \(\frac{7}{8} \) \(\text{N } 18 \) \(\frac{15}{16} \) \(\frac{15}{16} \)

Minimum Cabinet Size: 24"

EUROPRO



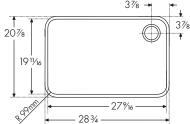
GNX11028

Interior Dimensions: 27%6" x 19 11/16" x 11 3/4"

Exterior Dimensions: 28¾" x 20 1/8"

Minimum Cabinet Size: 33"





Bottom Grid Coated Stainless



Cutting Board Solid Wood Includes Polished Stainless Colander

GN28-45SP

GDX11018



Bottom Grid Coated Stainless (C) or Stainless (S)



GD18-36C

Cutting Board Solid Wood



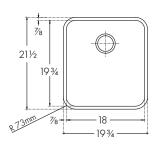
GD-40S

Interior Dimensions: 18" x 193/4" x 9"

Exterior Dimensions: 193/4" x 21½"

Minimum Cabinet Size: 21"

GRANDE



GDX11023



Bottom Grid Coated Stainless (C) or Stainless (S)



GD23-36C GD23-36S

Cutting Board



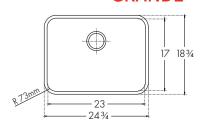
GD-40S

Interior Dimensions: 23" x 17" x 9"

Exterior Dimensions: 24¾" x 18¾"

Minimum Cabinet Size: 27"

GRANDE



GDX11028



Bottom Grid Coated Stainless (C) or Stainless (S)





Cutting Board Solid Wood



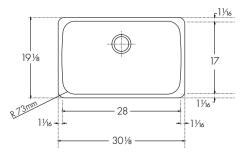
Minimum Cabinet Size: 33"

301/8" x 191/8"

Interior Dimensions: 28" x 17" x 9"

Exterior Dimensions:

GRANDE



GDX11031



Bottom Grid Coated Stainless (C) or Stainless (S)



GD31-36C GD31-36S



GD-40S

Interior Dimensions: 31" x 17" x 9"

Exterior Dimensions: 32¾" x 18¾"

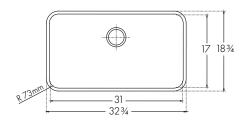
Interior Dimensions:

19¼" x 175/16"

17¾" x 15¾" x 9½6" Exterior Dimensions:

Minimum Cabinet Size: 36"

GRANDE



KBX110-18 with Integral Franke Ledge



Bottom Grid Coated Stainless (C)



KB18-36C KB18-36S



KB18-31S







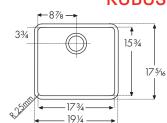
Minimum Cabinet Size: 24"



Colander



KUBUS



Cutting Board Roller Mat



KBX11021 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



KB21-36S

Shelf Grid Stainless



KB21-31S

Grid Stainless



KB17-31C

Interior Dimensions: 215/8" x 153/4" x 91/16"

Exterior Dimensions: 22¹³/16" x 17⁵/16"

Minimum Cabinet Size: 27"





KB-40S

Colander Polished Stainless

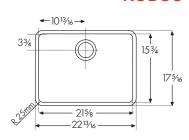
KB-70C

Roller Mat Stainless



KB-36RM

KUBUS



KBX11028 with Integral Franke Ledge



Bottom Grid Shelf Grid Stainless





Grid Stainless



Exterior Dimensions:

Interior Dimensions:

27%16" x 153/4" x 91/16"

283/4" x 175/16"

Minimum Cabinet Size: 33"

Cutting Board Solid Wood



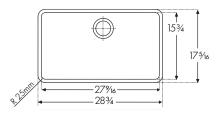
Colander Polished Stainless



Roller Mat Stainless



KUBUS



NAX110

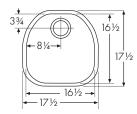


Interior Dimensions: 16½" x 16½" x 7½"

Exterior Dimensions: 17½" x 17½"

Minimum Cabinet Size: 21"

NOBEL



Bottom Grid Coated Stainless



Solid Wood with Optional Colander



Cutting Board

NA-40C (Cutting Board) NA-70W (Colander)

Small Drain Basket Coated Stainless



CP-50C

Small Drain Tray



CP-60W

OAX110



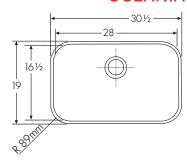
Interior Dimensions: 27¹⁵/16" x 167/8" x 87/8"

Exterior Dimensions: 29 15/16" x 18 15/16"

Minimum Cabinet Size: 33"



OCEANIA



Bottom Grid Stainless



OA-36S

Colander Polished Stainless



OA-60S

Cutting Board Solid Wood



OXX 1 10 with Integral Franke Ledge



Bottom Grid Stainless



OA-36S

Shelf Grid Stainless



OA-31S





OA-60S

Interior Dimensions: 27¹⁵/16" x 167/8" x 87/8"

Exterior Dimensions: 29 ¹⁵/16" x 1 8 ¹⁵/16"

Minimum Cabinet Size: 33"

Cutting Board



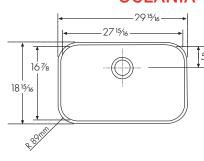


Interior Dimensions: 29 1/16" x 18 15/16" x 9 1/16"

Exterior Dimensions: 30 ½6" x 20 ½6"

OA-40S

OCEANIA



with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



OC-36C OC-36S

Shelf Grids Coated Stainless (C)



or Stainless (S)



Cutting Board Solid Wood with Stainless Colander



Minimum Cabinet Size: 33"

Colander

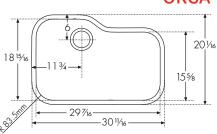


OC-60S

Utility Bowl Black Synthetic

OC-80BK

ORCA



PCX1102109



Bottom Grid Coated Stainless (C) or Stainless (S)



PR-36C PR-36S

Cutting Board Solid Wood (S) or White Synthetic (W)



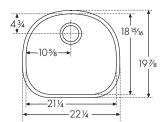
PR-40S PR-40W

Cutting Board Solid Wood Includes Colander



PR-40C

PRESTIGE



Drain Basket

22¼" x 197/8"

Interior Dimensions:

Exterior Dimensions:

21 ¼" x 18 ½16" x 9 ½16"

Minimum Cabinet Size: 24"

Coated Stainless



PR-50C

PRX 11021 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



PR-36C

Shelf Grid Coated Stainless (C) or Stainless (S)



PR-31C PR-31S





PR-40S PR-40W

Interior Dimensions: 21 ¼" x 18 ½16" x 9 ½6"

Exterior Dimensions: 22¼" x 19%"

Minimum Cabinet Size: 24"

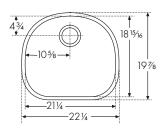




Drain Basket Coated Stainless



PRESTIGE



PDX110



Cutting Board

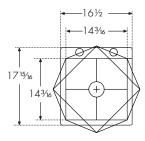
PD-40S

Interior Dimensions: 143/16" x 143/16" x 97/16"

Exterior Dimensions: 16½" x 17½"

Minimum Cabinet Size: 24"

POLYEDRO



PKX 11016 with Integral Franke Ledge



Bottom/Shelf Grid



Cutting Board Solid Wood



PX-40S

Colander Stainless

PX-70S



Twist Waste Kit



Minimum Cabinet Size: 21"

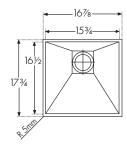
Interior Dimensions:

167/8" x 173/4"

15¾" x 16½" x 978" Exterior Dimensions:



PEAK





PKXCVR

PKX11018 with Integral Franke Ledge

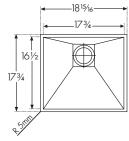


Interior Dimensions: 17¾" x 16½" x 9%"

Exterior Dimensions: 18¹⁵/16" x 17³/₄"

Minimum Cabinet Size: 21"

PEAK



Bottom/Shelf Grid Stainless



PX-18S

Cutting Board



PX-40S

Colander Stainless

PX-70S

Twist Waste Kit

FRTWIST-SN

Drain Cover Stainless



PKXCVR Included

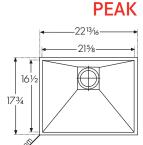
PKX11021 with Integral Franke Ledge



Interior Dimensions: 215/8" x 161/2" x 97/8"

Exterior Dimensions: 22¹³/16" x 17³/₄"

Minimum Cabinet Size: 24"



Bottom/Shelf Grid



PX-21S

Cutting Board Solid Wood



PX-40S

Colander Stainless

PX-70S

FRTWIST-SN

Twist Waste Kit

Drain Cover Stainless



PKXCVR Included

PKX11025 with Integral Franke Ledge

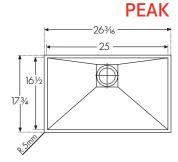




Interior Dimensions: 25" x 16½" x 97/8"

Exterior Dimensions: 263/16" x 173/4"

Minimum Cabinet Size: 27"



Bottom/Shelf Grid



PX-25S

Cutting Board Solid Wood



PX-40S



PX-70S



Interior Dimensions: 27%6" x 16½" x 978" Exterior Dimensions:

28¾" x 17¾"

PKXCVR Included

Drain Cover

Stainless

PKX11028 with Integral Franke Ledge







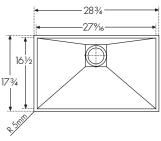
Twist Waste Kit

Drain Cover

Minimum Cabinet Size: 30"

PKXCVR Included

PEAK



Bottom/Shelf Grid

PX-28S

Cutting Board Solid Wood

PX-40S



FRTWIST-SN

Stainless

Note: All accessories sold separately unless otherwise indicated. Design of custom accessories subject to change without notice. Franke recommends using template when making final cutout. It is necessary to have the sink and accessories on hand when making final cutout to ensure proper fit. Franke will not be responsible for any erroneous cuts in the countertop.

PSX110168 & PSX1101610

Bottom Grid Coated Stainless



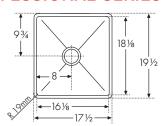
PS16-36C

Cutting Board Solid Wood



PS13-40S

PROFESSIONAL SERIES



PSX110199 & PSX1101912



Bottom Grid Coated Stainless



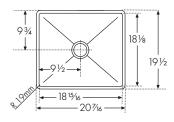
PS19-36C



PS19-45SP

Cutting Board

PROFESSIONAL SERIES



PSX1102110



Bottom Grid Stainless



FH21-36S

Cutting Board Solid Wood



OA-40S

Interior Dimensions: 20% x 16% x 10"

Interior Dimensions:

Exterior Dimensions: 17½" x 19½"

Interior Dimensions:

Exterior Dimensions:

Minimum Cabinet Size: 24"

2076" x 191/2"

18¹⁵/16" x 181/8" x 91/16" or 117/16"

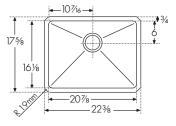
161/8" x 181/8" x 71/2" or 91/2"

Minimum Cabinet Size: 21"

Exterior Dimensions: 22% x 17% "

Minimum Cabinet Size: 24"

PROFESSIONAL SERIES



PSX1102112 Laundry



Bottom Grid



FH21-36S

Cutting Board Solid Wood

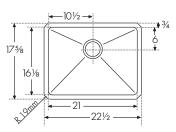
OA-40S

Interior Dimensions: 21" x 161/8 x 111/16"

Exterior Dimensions: 22½ x 17%"

Minimum Cabinet Size: 24"

PROFESSIONAL SERIES



PSX1102412 Laundry

Bottom Grid Stainless

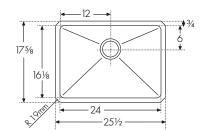


FH24-36S

Cutting Board Solid Wood

OA-40S

PROFESSIONAL SERIES



PSX1102710



Bottom Grid Stainless

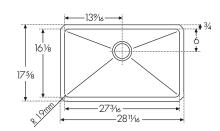


FH27-36S





PROFESSIONAL SERIES





Bottom Grid



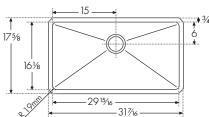
FH30-36S

Cutting Board Solid Wood



OA-40S

Interior Dimensions:



PROFESSIONAL SERIES

317/6" x 175/8"

29 15/16" x 161/8" x 10"

Exterior Dimensions:

Interior Dimensions:

Exterior Dimensions: 31½" x 19½"

Minimum Cabinet Size: 33"

301/8" x 181/8" x 91/16" or 117/16"

Interior Dimensions: 24" x 161/8 x 117/6"

Exterior Dimensions: 25½ x 17%"

Interior Dimensions:

27³/₁₆" x 16 ½" x 10"

Exterior Dimensions: 28¹¹/16" x 17⁵/8"

Minimum Cabinet Size: 30"

Minimum Cabinet Size: 27"

Minimum Cabinet Size: 33"

PSX110309 & PSX1103012



Bottom Grid

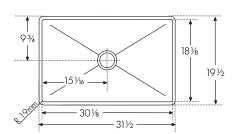
PS30-36C

Cutting Board Solid Wood Includes Polished Stainless Colander



PS30-45SP

PROFESSIONAL SERIES



PSX1103310



Bottom Grid Coated Stainless (C) or Stainless (S)



FH33-36C FH33-36S

Cutting Board Solid Wood

Interior Dimensions: $32\frac{1}{2}$ " x $16\frac{1}{8}$ " x 10"

Exterior Dimensions: 34" x 175/8"

Interior Dimensions:

Exterior Dimensions:

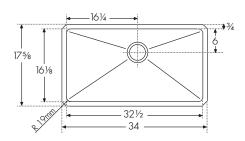
Minimum Cabinet Size: 36"

34" x 195/8"

 $32\frac{1}{2}$ " x $18\frac{1}{8}$ " x $9\frac{1}{16}$ " or $11\frac{7}{16}$ "

Minimum Cabinet Size: 36"

PROFESSIONAL SERIES



PSX110339 & PSX1103312

OA-40S



Bottom Grid Stainless

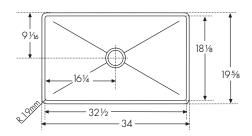


PS33-36S



PS30-45SP

PROFESSIONAL SERIES



DOUBLE UNDERMOUNT BOWLS

ARX12030

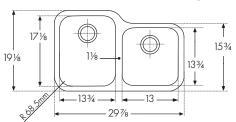


Interior Dimensions: 27%8" x 17%8" x 8" & 7%8"

Exterior Dimensions: 29 7/8 " x 19 1/8 "

Minimum Cabinet Size: 33"

ARTISAN



ARX12031

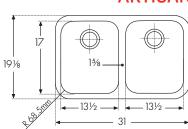


Interior Dimensions: 285/8" x 17" x 9" & 81/8"

Exterior Dimensions: 31" x 191/8"

Minimum Cabinet Size: 33"

ARTISAN



CPX120



Bottom Grid Coated Stainless (0 or Stainless (S)



RG-36C-RH RG-36S-RH

Cutting Board Solid Wood (S) or White Synthetic (W)



CP-40S CP-40W

27%6" x 16½" x 6%8"

Exterior Dimensions: $29 \frac{1}{8}$ " x $18 \frac{1}{2}$ "

Interior Dimensions:

Minimum Cabinet Size: 33"

Drain Tray

Drain Basket

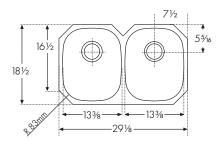
Coated Stainless

CP-50C



CP-60W

COMPACT



CPX160



Interior Dimensions: 20% x 16½ x 6% & 5%

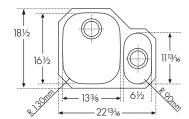
Exterior Dimensions: 22 ¹³/₁₆" x 18 ½"

Minimum Cabinet Size: 24"

COMPACT

EUROPRO

KUBUS



Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C-RH RG-36S-RH



CP-40S CP-40W



CP-50C



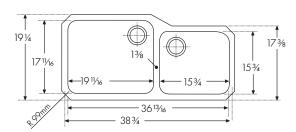
GNX120



Interior Dimensions: 36¹³/16" x 17¹¹/16" x 9 1/16" & 77/8"

Exterior Dimensions: 38¾" x 19¼"

Minimum Cabinet Size: 42"



Bottom Grid Coated Stainless (C) or Stainless (S)



GN20-36S

Bottom Grid Coated Stainless

GN16-36C





Cutting Board

Solid Wood Includes

GN20-45SP

Cutting Board Solid Wood



GN16-40S

KBX12030



Bottom Grid Coated Stainless (C) or Stainless (S)



KB13-36C KB13-36S

Roller Mat Stainless



KB-36RM

Cutting Board Solid Wood



KB-40S

Interior Dimensions: 28¼" x 15¾" x 77/8"

Exterior Dimensions: 305/16" x 175/16"

Minimum Cabinet Size: 33"

Colander



KB-70C

611/16 153/4 175/16 -11/16 13% - 13% 305/16

with Integral Franke Ledge (Left Bowl)



Interior Dimensions: 32½" x 15¾" x 9½6" & 7%8"

Exterior Dimensions: 345/8" x 175/16"

Minimum Cabinet Size: 36"



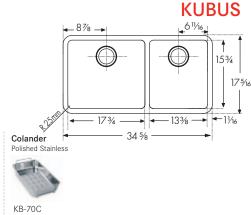
KB18-36C

KB13-36C









KBX12039 with Integral Franke Ledge (Left Bowl)

Interior Dimensions: 367/16" x 153/4" x 91/16" & 77/8"

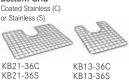
Exterior Dimensions: 38%16" x 17¹⁵/16"

Minimum Cabinet Size: 42"

18 15/16 153/4 1715/16 215/8 -13% 38 % Colander

KUBUS

Bottom Grid Coated Stainless (C) or Stainless (S)













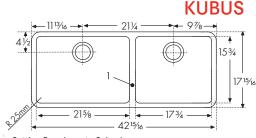
KBX 12043 with Integral Franke Ledge



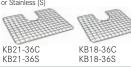
Interior Dimensions: 40 11/16" x 15 3/4" x 9 1/16"

Exterior Dimensions: 42¹⁵/16" x 17¹⁵/16"

Minimum Cabinet Size: 48"

















Colander Polished Stainless KB-70C

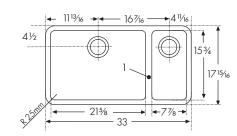
KBX 160 with Integral Franke Ledge



Interior Dimensions: 303/4" x 153/4" x 91/16" & 57/8" Exterior Dimensions:

33" x 17¹⁵/16"

Minimum Cabinet Size: 36"



Coated Stainless (C) or Stainless (S) KB21-36C KB21-36S









Polished Stainless KB-70C

Colander

AX12031



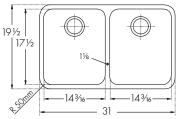
Interior Dimensions: 29 % " x 17½" x 7% "

Exterior Dimensions: 313/8" x 191/2"

Minimum Cabinet Size: 33"

LARGO

KUBUS



Bottom Grid Coated Stainless (C) or Stainless (S)



LA14-36S

LAX12033

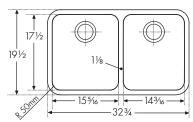


Interior Dimensions: 31 1/8" x 17 1/2" x 9 1/16" & 7 1/8"

Exterior Dimensions: 32¾" x 19½"

Minimum Cabinet Size: 36"

LARGO



Bottom Grids

Coated Stainless (C) or Stainless (S)





AX12034

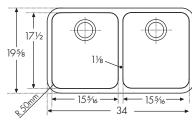


Interior Dimensions: 32¼" x 17½" x 9½"

Exterior Dimensions: 34" x 195/8"

Minimum Cabinet Size: 36"

LARGO



Bottom Grid Coated Stainless (C) or Stainless (S)



LA15-36C LA15-36S

AX16030

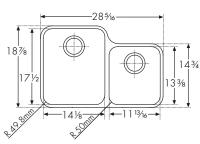


Interior Dimensions: 267/8" x 171/2" x 715/16" & 63/8"

Exterior Dimensions: 285/16" x 187/8"

Minimum Cabinet Size: 30"

LARGO



Bottom Grids

Coated Stainless (C) or Stainless (S)





LA11-36C LA11-36S

16033

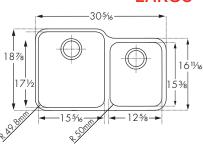


Interior Dimensions: 29" x 17½" x 9½" & 6½%"

Exterior Dimensions: 305/16" x 187/8"

Minimum Cabinet Size: 33"

LARGO



Bottom Grids

Coated Stainless (C) or Stainless (S)





LA15-36S 38

LAX16036



Bottom Grid Coated Stainless (C) or Stainless (S)



LA15-36C LA15-36S

Interior Dimensions: 30½" x 17½" x 9½" & 6½%"

Exterior Dimensions: 317/8" x 187/8"

Minimum Cabinet Size: 33"

31% 18% 1611/16 15% R M Shirt -155/16 - 143/16

LARGO

PCX12009



Bottom Grid Coated Stainless (C) Stainless (S)



PR-36S

Small Colander White (W) or Black (BK)



Interior Dimensions: 34½" x 18½%" x 9½" & 5½" &

Exterior Dimensions: 35%" x 2076"

Large Drain Basket

Small Colander

White (W)

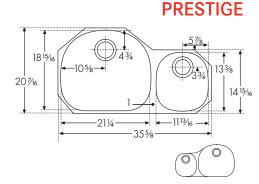
CP-80W

CP-80BK

or Black (BK)

PR-50C

Minimum Cabinet Size: 39"



Left Hand Sink PCX12009LH

PRX 120 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) Stainless (S)



PR-36C PR-36S

Shelf Grid Coated Stainless (C) or Stainless (S)



PR-31C PR-31S

Exterior Dimensions: 35%" x 2076"

Interior Dimensions:

Minimum Cabinet Size: 39"

34½6" x 18½6" x 9½6" & 5½8"



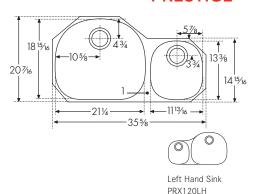
Interior Dimensions:

Exterior Dimensions:

31 1/8" x 20 7/16"

PR-50C

PRESTIGE



29 1/16" x 18 15/16" x 9 1/16" & 5 1/2"

CX16009



Bottom Grid Coated Stainless (C) Stainless (S)



PR-36C PR-36S

Small Colander White (W) or Black (BK)



PR-70W PR-70BK

Minimum Cabinet Size: 36"

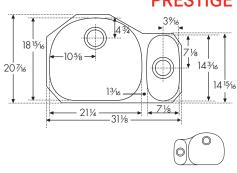


Coated Stainless

Large Drain Basket



PRESTIGE



Left Hand Sink PCX16009LH

PRX 160 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



PR-36C PR-36S

Shelf Grid Coated Stainless (C) or Stainless (S)

PR-31C PR-31S



PR-70W PR-70BK

Small Colander

Interior Dimensions: $29\%6" \times 18\%6" \times 9\%6" \& 5\%2"$

Exterior Dimensions: 31 1/8" x 20 7/16"

Minimum Cabinet Size: 36"

Large Drain Basket Coated Stainless

Interior Dimensions:

Exterior Dimensions:

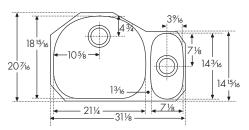
311/8" x 173/4"

29¹³/₁₆" x 16¹/₂" x 7¹/₈" & 9⁷/₈"



PR-50C

PRESTIGE





Left Hand Sink PRX160LH

PKX 160 with Integral Franke Ledge



Bottom/Shelf Grid



PX-21S

Cutting Board Solid Wood



PX-40S

Colander



PX-70S



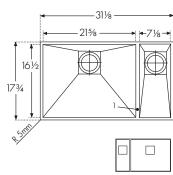
Drain Cover Twist Waste Kit Stainless

Minimum Cabinet Size: 33"



PKXCVR Two Included

PEAK



Left Hand Sink PKX160LH

(120309



Bottom Grids



FH11-36S

FH18-36S

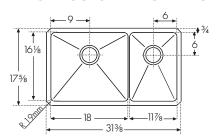


Interior Dimensions: 297/8" x 161/8" x 91/16" & 81/16"

Exterior Dimensions: 31%" x 17%"

Minimum Cabinet Size: 33"

PROFESSIONAL SERIES





Bottom Grid Stainless



FH16-36S

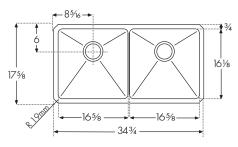


Interior Dimensions: 33¼" x 161/8" x 91/16"

Exterior Dimensions: 34¾" x 175/8"

Minimum Cabinet Size: 36"

PROFESSIONAL SERIES



RGX120



Bottom Grid Coated Stainless (C) or Stainless (S)



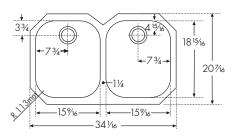
RG-36C RG-36S

Interior Dimensions: 323/8" x 1815/16" x 91/16"

Exterior Dimensions: 34½6" x 20½6"

Minimum Cabinet Size: 36"

REGATTA



RGX160



Large Bottom Grid Coated Stainless (C)



RG-36C RG-36S

Small Bottom Grid Coated Stainless (C) or Stainless (S)



Interior Dimensions: 29 1/8" x 18 15/16" x 9 1/16" & 6 1/8"

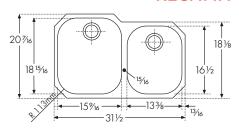
Exterior Dimensions: 31½" x 20½6"

Minimum Cabinet Size: 33"





REGATTA



or Stainless (S)



RG-36C-RH RG-36S-RH

Basket

CP-50C

Small Drain

Coated Stainless



RXX160 with Integral Franke Ledge (Left Bowl)



Large Bottom Grid Coated Stainless (C)



Small Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C-RH RG-36S-RH

Shelf Grid Coated Stainless (C) or Stainless (S)



RG-31S

Interior Dimensions: 29 1/8" x 18 15/16" x 9 1/16" & 6 1/8"

Exterior Dimensions: 31½" x 20½"

Minimum Cabinet Size: 33"

Basket



RG-31C

Small Drain Coated Stainless



CP-50C

Interior Dimensions:

Exterior Dimensions: 38" x 207/8"

36" x 18¹⁵/16" x 9¹/16" & 7¹/2"

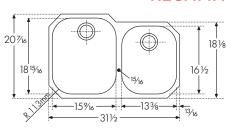
Minimum Cabinet Size: 42"

Small Drain Tray



CP-60W

REGATTA



VNX12037 with Integral Franke Ledge (Left Bowl)



Bottom Grids Coated Stainless



VN-36C-LH

VN-37C

Shelf Grid Coated Stainless (C) or Stainless (S)

VN-31C VN-31S

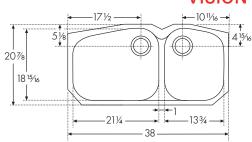
Cutting Board Solid Wood Includes Polished



Cutting Board Solid Wood



VISION



VNX12045 with Integral Franke Ledge

Bottom Grids Coated Stainless



VN-36C-LH VN-36C-RH

Shelf Grid Coated Stainless (C)



VN-31C VN-31S

Interior Dimensions: 43½" x 18¹⁵/16" x 9½"6"

Exterior Dimensions: 457/16" x 207/8"

Minimum Cabinet Size: 48"

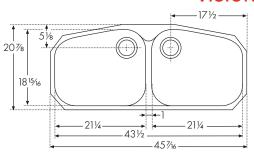
Cutting Board

Solid Wood Includes Polished Stainless Colander



VN-45SP

VISION



VNX160 with Integral Franke Ledge



Bottom Grid (LH)



VN-36C-LH

Bottom Grid (RH) Coated Stainless



VN-36C-RH

Coated Stainless (C) or Stainless (S)



VN-31C VN-31S

Shelf Grid



Interior Dimensions: 315/16" x 1815/16" x 91/16" & 51/8"

Exterior Dimensions: 33¼" x 20 7/8"

Minimum Cabinet Size: 36"

Large Cutting Board Solid Wood Includes Polished Stainless Colander



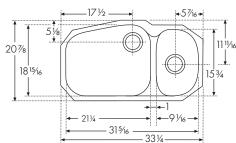
(right hand sink only)

Small Colander Polished Stainless



VN-70P (right hand sink only)

VISION





Left Hand Sink VNX160LH

TRIPLE UNDERMOUNT BOWLS

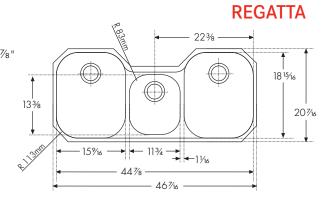
RGX170



Interior Dimensions: 44%" x 18% 15% 4" x 9% 16" & 5%8"

Exterior Dimensions: 467/6" x 207/6"

Minimum Cabinet Size: 48"



Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C RG-36S

RXX170 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



RG-36C RG-36S

Shelf Grid Coated Stainless (C) or Stainless (S)

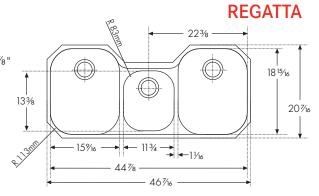


RG-31C RG-31S

Interior Dimensions: 44 \(\frac{7}{8} \) \(\text{x} \) 18 \(\frac{15}{16} \) \(\text{y} \) \(\text{y} \) \(\frac{7}{16} \) \(\text{y} \) \(\frac{7}{8} \) \(\text{y} \) \(\frac{7}{8} \) \(\text{y} \) \(\text{y} \) \(\frac{7}{8} \) \(\text{y} \) \(

Exterior Dimensions: 461/16" x 201/16"

Minimum Cabinet Size: 48"



CULINARY WORK STATION

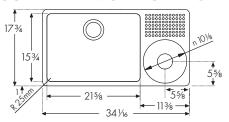
CWX 16 1-D with Integral Franke Ledge



Exterior Dimensions: 34½" x 17¾" x 9½6"

Minimum Cabinet Size: 36"

CULINARY WORK STATION



Bottom Grid Coated Stainless (C) or Stainless (S)



KB21-36C KB21-36S Shelf Grid Stainless

KB21-31S



KB17-31C



KB-40S

Cutting Board

Roller Mat Stainless



Cutting Board Two Bowls Polished Stainless (Colander & Measuring)



Twist-Up Strainer







STAINLESS STEEL APRON FRONTS

Apron Front sinks are meant to be the focal point of the kitchen design. This timeless classic is the perfect choice. Reminiscent of the days of gracious living, great houses, and the butler's pantry, the Apron Front sink is enormously accommodating, deep and sturdy in durable commercial grade stainless steel.

- · Also known as Farm House sinks
- · Named for its vintage country manor style
- · Can be flush mounted with the counter or undermounted
- Ideal for those who need generous space for substantial cookery and cookware
- Farm House sinks offer more charisma than other contemporary options
- Create the appearance and impression that your kitchen is the core of the home

Pictured: MHX-PKX11028 shown with LB5200 hot and filtered cold water dispenser and FF2400R faucet

MHX710-30

Bottom Grid Coated Stainless (C) Stainless (S)



MH30-36C MH30-36S

Cutting Board Solid Wood



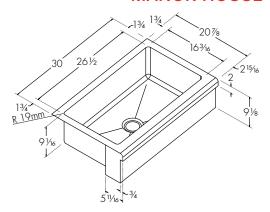
0A-40S

MANOR HOUSE

Interior Dimensions: 26½" x 16¾6" x 9½6"

Exterior Dimensions: 30" x 20 1/8"

Minimum Cabinet Size: 30"



MHX710-33



Bottom Grid Coated Stainless (C) Stainless (S)



MH33-36C MH33-36S

Cutting Board Solid Wood



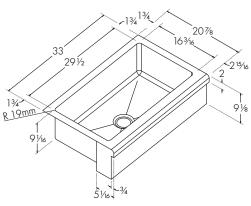
OA-40S

Interior Dimensions: 29½" x 16¾6" x 9¼6"

Exterior Dimensions: 33" x 20 1/8"

Minimum Cabinet Size: 33"





MHX710-36



Bottom Grid Coated Stainless (C) Stainless (S)



MH36-36S

Cutting Board



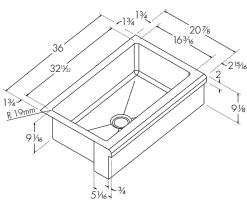
OA-40S

Interior Dimensions: 32¹⁵/₃₂" x 16³/₁₆" x 9 ¹/₁₆"

Exterior Dimensions: 36" x 20 1/8"

Minimum Cabinet Size: 36"

MANOR HOUSE



MHX720-36



Cutting Board



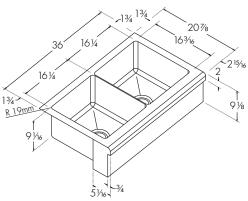
OA-40S

Interior Dimensions: 32¾" x 16¾6" x 9½"

Exterior Dimensions: 36" x 20 1/8"

Minimum Cabinet Size: 36"

MANOR HOUSE



MHX-KBX11028 with Integral Franke Ledge

Shelf Grid Bottom Grid

KB28-36S

KB28-31S

Grid

KB17-31C



33" x 20 1/8"

Interior Dimensions: 27½" x 15¾" x 9½6"

Exterior Dimensions:

Interior Dimensions: 297/16" x 1815/16" x 91/16"

Exterior Dimensions:

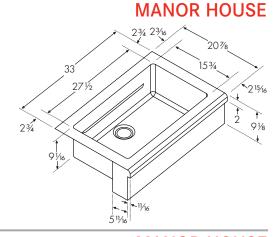
Minimum Cabinet Size: 33"

33" x 22"

Minimum Cabinet Size: 33"

Colander Polished Stainless

KB-70C



MHX-ORX 110 with Integral Franke Ledge



Bottom Grid Coated Stainless (C) or Stainless (S)



OC-36C

Shelf Grids Coated Stainless (C) or Stainless (S)







Cutting Board Solid Wood with Stainless Colander



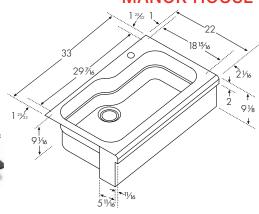
Colander Polished Stainless



Utility Bowl Black Synthetic



MANOR HOUSE



MHX-OXX 110 with Integral Franke Ledge



Bottom Grid

OA-36S

Shelf Grid Stainless



OA-31S

Colander Polished Stainless



OA-60S

Interior Dimensions: 27¹⁵/16" x 167/16" x 87/8"

Exterior Dimensions: 33" x 20 1/8" x 9 1/16"

Minimum Cabinet Size: 33"

Cutting Board



OA-40S

MANOR HOUSE 511/16

MHX-PKX11028 with Integral Franke Ledge



Bottom/Shelf Grid



Cutting Board Solid Wood

PX-40S

Colander Stainless PX-70S

Interior Dimensions: 27% x 16½" x 9¼" Exterior Dimensions:

33" x 20 1/8" x 9 1/16"

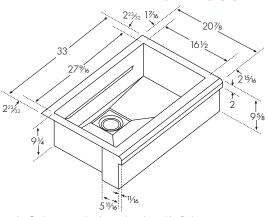
Minimum Cabinet Size: 33"

Drain Cover Stainless



PKXCVR Included

MANOR HOUSE







FIRECLAY APRONTS

Franke Fireclay sinks are created with Old World Craftsmanship, yet provide advanced hygienic advantages of modern technology. With our innovative production processes, the surface finish of your sink has special easy-care properties and the distinctive styles provide a beautiful addition to your kitchen décor.

- Durable
- · Scratch resistant
- · Impervious to acids and alkalis

Requires:

- Only 10% of normal cleaning time; stains from tea, coffee, red wine or limescale are easily removed
- Only 10% of normal cleaning agents; aggressive cleaning is unnecessary
- Only 10% of normal water consumption necessary to clean a fireclay surface

Pictured: MHK110-28WH shown with FFPS280 faucet

FHK710-30



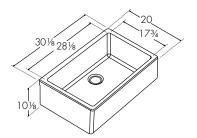
Interior Dimensions: 281/8" x 173/4" x 91/4"

Exterior Dimensions: 301/8" x 20" x 101/8"

Minimum Cabinet Size: 30"

FARM HOUSE





Bottom Grid Coated Stainless (C) Stainless (S)



FK30-36C FK30-36S



FHK710-33



Bottom Grid Coated Stainless (C) Stainless (S)



FK33-36S

Cutting Board Solid Wood



Interior Dimensions: 317/16" x 181/4" x 93/16"

Exterior Dimensions: 33" x 20" x 101/8"

Minimum Cabinet Size: 33"

FARM HOUSE



White Linen

Available In

Available In

Biscuit

White

Biscuit

Matte

White

Matte

White

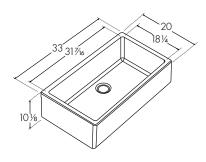
Matte

Black

Matte

Black

White



MHK110-20





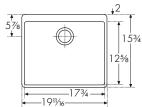
Interior Dimensions: 17¾" x 12½" x 5½"

Exterior Dimensions: 19¹/₁₆" x 15³/₄" x 6³/₄"

Minimum Cabinet Size: 21"

Finished on front and sides only.

MANOR HOUSE



Cutting Board Solid Wood



OA-40S

MHK110-24



Villeroy & Boch

Interior Dimensions: 22¼" x 16½" x 7½"

Exterior Dimensions: 235/8" x 193/4" x 77/8"

Minimum Cabinet Size: 27"

Finished on front and sides only.







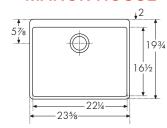


MK24-36C



OA-40S

MANOR HOUSE



MHK110-28 **MANOR HOUSE ↑** 5% Interior Dimensions: Available In 25%" x 16%" x 7%" 193/4 Exterior Dimensions: White Biscuit Matte 275/8" x 193/4" x 77/8" 161/8 White Black Minimum Cabinet Size: 30" 25 % Finished on front and sides only. Cutting Board Solid Wood **Bottom Grid** 27% Coated Stainless MK28-36C OA-40S **MANOR HOUSE** MHK720-31 Available In Interior Dimensions: 4 1/8 293/4" x 171/2" x 77/8" Villeroy & Boch 1934





MK35-36C-LH

MK35-36C-RH

OA-40S





FIRECLAY UNDERMOUNTS

Franke signature sculptured undermount designs with the exclusive Franke Fireclay finish are meticulously handcrafted. Franke offers many unique designs, which anchor any kitchen with a sophisticated and ergonomic centerpiece.

- Fired at 2,200 degrees Fahrenheit
- Extremely hard, scratch resistant surface
- Hygienic, with smooth dirt-repellent CeramicPlus finish
- · Custom accessories available

Pictured: PRK11021WH shown with PK21-31S and PK21-36S grids, OA40S cutting board and FFPS700 faucet

CCK110-8





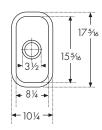
Interior Dimensions: $8\frac{1}{4}$ " x $15\frac{5}{16}$ " x $7\frac{1}{8}$ "

Exterior Dimensions: 101/4" x 175/16" x 711/16"

Minimum Cabinet Size: 15"

CISTERNA FIRECLAY





CCK110-13





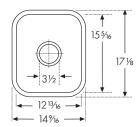
Interior Dimensions: $12^{13}/16$ " x $15^{5}/16$ " x $7^{7}/8$ "

Exterior Dimensions: 14% x 17% x 85% "

Minimum Cabinet Size: 18"

CISTERNA FIRECLAY





Bottom Grid
Coated Stainless



CK13-36C

CCK110-15





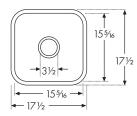
Interior Dimensions: 15% " x 15% " x 7% "

Exterior Dimensions: 171/2" x 171/2" x 85/8"

Minimum Cabinet Size: 21"

CISTERNA FIRECLAY





Bottom Grid
Coated Stainless



CK15-36C

CCK110-19





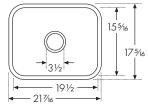
Interior Dimensions: $19\frac{1}{2}$ " x $15\frac{5}{16}$ " x $7\frac{7}{8}$ "

Exterior Dimensions: 21 1/16" x 175/16" x 85/8"

Minimum Cabinet Size: 24"

CISTERNA FIRECLAY





Bottom Grid



CK19-36C

KBK160



Cutting Board Solid Wood



OA-40S

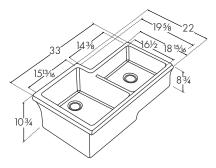
KUBUS FIRECLAY

Interior Dimensions: 31 1/8" x 19 5/8" x 10 1/16" & 8 1/16"

Exterior Dimensions: 33" x 22" x 103/4" & 83/4"

Minimum Cabinet Size: 36"





LBK 110





Interior Dimensions: 15% " x 15% " x 7% "

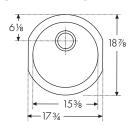
Exterior Dimensions: 17¾" x 18 %" x 8 5%"

Minimum Cabinet Size: 21"



White Biscuit

LUNA FIRECLAY



OAK110



Bottom Grid Stainless



OA-36S

Cutting Board Solid Wood

OA-40S

Interior Dimensions: 28" x 16½" x 9"

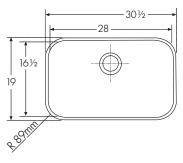
Exterior Dimensions: 30½" x 19" x 10"

Minimum Cabinet Size: 33"





OCEANIA FIRECLAY



ORK 110 with Integral Franke Ledge



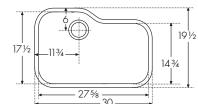


Interior Dimensions: 275/8" x 171/2" x 9"

Exterior Dimensions: 30" x 19½" x 9%"

Minimum Cabinet Size: 33"

Available In Matte White Black



ORCA FIRECLAY

Bottom Grid



OK-36C

Shelf Grids



OK-31C-RH



Cutting Board

PRK11021 with Integral Franke Ledge





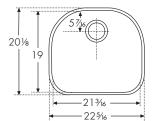
Interior Dimensions: 213/16" x 19" x 83/4"

Exterior Dimensions: 225/16" x 201/8" x 99/16"

Minimum Cabinet Size: 24"

PRESTIGE FIRECLAY













FIRECLAY TOPMOUNT

LBK610





Interior Dimensions: 15%" x 15%" x 7%" Available In

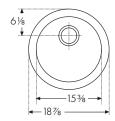
Linen

White

Exterior Dimensions: 181/8" x 181/8" x 85/8"

Minimum Cabinet Size: 21"

OCEANIA FIRECLAY





KITCHEN FAUCETS

Franke kitchen faucets blend style and performance with designs ranging from contemporary to classic. From practical single hole faucets to elegant bridge models, Franke faucets are the choice of top designers everywhere.

- The epitome of quality and technology
- Innovative and elegant designs
- Solid brass construction
- Ceramic disc cartridges
- Limited Lifetime Warranty

Pictured: FHF180 faucet shown with SDFH180 soap dispenser

SINGLE HOLE FAUCETS

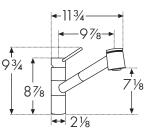
FF-2000



Pull-Out Faucet

FF-2000 Polished Chrome FF-2080 Satin Nickel





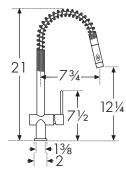
FF2100



Pull-Down Faucet (Stream and Spray)

FF2100 Polished Chrome FF2180 Satin Nickel

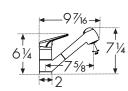
SEMI-PROFESSIONAL





Pull-Out Faucet

FF2200 Polished Chrome FF2280 Satin Nickel



PULL-OUT

FF2400R



Pull-Down Faucet

FF2400R Polished Chrome FF2460R Old World Bronze FF2480R Satin Nickel

Complete Your Product Suite Collection:

Bar/Prep Faucet





Soap Dispenser

163% -83/4 7% 81/2

PULL-DOWN

-121/4-

FF2500



Pull-Down Faucet

FFBP2400R

FF2500 Polished Chrome FF2560 Old World Bronze FF2580 Satin Nickel

Complete Your Product Suite Collection:

Bar/Prep Faucet

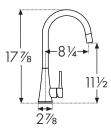


Soap Dispenser



PULL-DOWN

35/8 **◄**



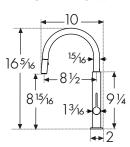
FF2700



Pull-Down Faucet

FF2700 Polished Chrome FF2780 Satin Nickel

PULL-DOWN



FF2900



Pull-Down Faucet (Stream and Spray)

FF2900 Polished Chrome FF2980 Satin Nickel

1,16% 8

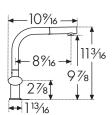
SEMI-PROFESSIONAL

FFP1000



Pull-Out Faucet (Stream Only)

FFP1000 Polished Chrome FFP1080 Satin Nickel



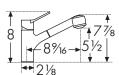
PULL-OUT

FFPS200



Pull-Out Faucet

FFPS200 Polished Chrome FFPS280 Satin Nickel



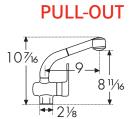
PULL-OUT

FFPS600A



Pull-Out Faucet

FFPS600A Polished Chrome FFPS680A Satin Nickel

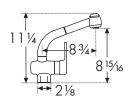


FFPS600B



Pull-Out Faucet

FFPS600B Polished Chrome FFPS680B Satin Nickel



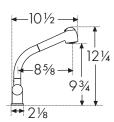
PULL-OUT

FFPS700



Pull-Out Faucet FFPS700 Polished Chrome FFPS780 Satin Nickel

PULL-OUT

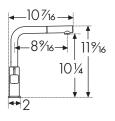


FFPS1100



Pull-Out Faucet
FFPS1100 Polished Chrome
FFPS1180 Satin Nickel

PULL-OUT

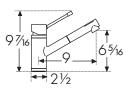


FFPS1300



Pull-Out Faucet FFPS1300 Polished Chrome FFPS1380 Satin Nickel

PULL-OUT

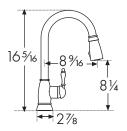


FHPD100



Pull-Down Faucet FHPD100 Polished Chrome FHPD180 Satin Nickel

PULL-DOWN



SIDE SPRAY FAUCETS

FF6000



Decorative Handles

Faucet with Side Spray

FF6000 Polished Chrome FF6060 Old World Bronze FF6070 Polished Nickel FF6080 Satin Nickel

2 5½ 4½

FF6000A



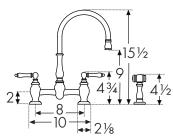
Traditional Handles

Faucet with Side Spray

FF6000A Polished Chrome FF6060A Old World Bronze FF6070A Polished Nickel FF6080A Satin Nickel



3-HOLE



FF7000

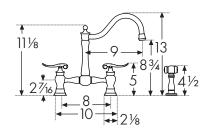


Decorative Handles

Faucet with Side Spray

FF7000 Polished Chrome FF7060 Old World Bronze FF7070 Polished Nickel FF7080 Satin Nickel

3-HOLE



FF7000A

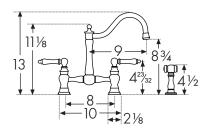


Traditional Handles

Faucet with Side Spray

FF7000A Polished Chrome FF7060A Old World Bronze FF7070A Polished Nickel FF7080A Satin Nickel

3-HOLE



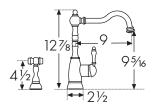
FHF100



Faucet with Side Spray

FHF100 Polished Chrome FHF160 Old World Bronze FHF180 Satin Nickel

2-HOLE



FHF400



Optional cross handles sold separately



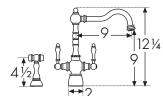
Faucet with Side Spray (Lever)

FHF400 Polished Chrome FHF460 Old World Bronze FHF480 Satin Nickel

Optional Cross Handles (sold separately)

CHFH100 Polished Chrome CHFH160 Old World Bronze CHFH180 Satin Nickel

2-HOLE







POT FILLERS

The finishing touch for any cook's kitchen, matching pot fillers for our popular FF6000 and FF7000 families of faucets are now available. Choose decorative handles or traditional handles to coordinate with the bridge faucets and complete your kitchen water delivery ensemble.

Available in:

- Chrome
- Old World Bronze
- Polished Nickel
- Satin Nickel

Pictured: PF7000 pot filler

PF6000

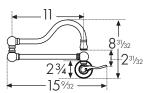


Decorative Handle

Pot Filler

PF6000 Polished Chrome PF6060 Old World Bronze PF6070 Polished Nickel PF6080 Satin Nickel

WALL MOUNT



PF6000A

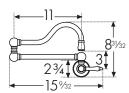


Traditional Handle

Pot Filler

PF6000A Polished Chrome PF6060A Old World Bronze PF6070A Polished Nickel PF6080A Satin Nickel

WALL MOUNT



PF7000

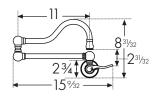


Decorative Handle

Pot Filler

PF7000 Polished Chrome PF7060 Old World Bronze PF7070 Polished Nickel PF7080 Satin Nickel

WALL MOUNT



PF7000A

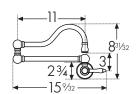


Traditional Handle

Pot Filler

PF7000A Polished Chrome PF7060A Old World Bronze PF7070A Polished Nickel PF7080A Satin Nickel

WALL MOUNT





BAR AND PREP FAUCETS

Ideal for smaller bar and prep sinks with matching kitchen faucets to complete your designer look.

- Smaller proportions for bar and prep sinks
- Coordinate with other Franke faucets
- · Solid brass construction
- Ceramic disc cartridges
- Limited Lifetime Warranty

Pictured: FFBP2460R faucet and SD2460 soap dispenser

JEW

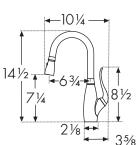
FFBP2400R

1-HANDLE



Bar/Prep Faucet

FFBP2400R Polished Chrome FFBP2460R Old World Bronze FFBP2480R Satin Nickel



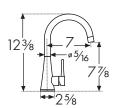
FFBP2500

1-HANDLE



Bar/Prep Faucet

FFBP2500 Polished Chrome FFBP2560 Old World Bronze FFBP2580 Satin Nickel





POINT-OF-USE FAUCETS

Point-of-Use (POU) systems refer to faucets that produce water on an as-needed basis at the faucet, as opposed to whole house units which connect directly to the water main and treat everything that flows in from that pipe.

The benefit of a POU system versus a whole house system is that with a whole house system, the incoming water is treated and then stored in a tank. Eventually it passes throughout the house. It is possible for the water to gather microorganisms and impurities during the time of water storage and eventually to glass.

Generally, a POU faucet water purification unit is most likely to be found in the kitchen, but there is always use for one in the bathroom as well.

A hot water POU is the perfect answer for the fast paced, instant gratification world we live in. It defines convenience with on demand hot water perfect for hot beverages, pre-heating water for cooking, heating baby bottles or even thawing.

Pictured: DW280 Point-of-Use faucet

Also available:

- Ceramic Filters
- Stainless Steel Canisters
- Heating Tank
- Franke Value Offer for total convenience

COLD WATER ONLY

DW200

Optional cross handles sold separately



Faucet (Lever)

DW200 Polished Chrome DW260 Old World Bronze DW270 Polished Nickel DW280 Satin Nickel

Accessory Cross Handle Only

DWCH00 Polished Chrome DWCH60 Old World Bronze DWCH70 Polished Nickel DWCH80 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

9³/₈ | 5¹/₂ | 3³/₄

DW500



Optional cross handles sold separately



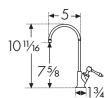
Faucet (Lever)

DW500 Polished Chrome DW560 Old World Bronze DW570 Polished Nickel DW580 Satin Nickel

Accessory Cross Handle Only

DWCH00 Polished Chrome DWCH60 Old World Bronze DWCH70 Polished Nickel DWCH80 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)



COLD WATER ONLY

DW5000



Faucet

DW5000 Polished Chrome DW5060 Old World Bronze DW5080 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)



COLD WATER ONLY

DW6000

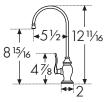


Faucet

DW6000 Polished Chrome DW6060 Old World Bronze DW6070 Polished Nickel DW6080 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

COLD WATER ONLY



NEW

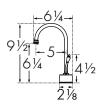
DW6100

Faucet

DW6100 Polished Chrome DW6160 Old World Bronze DW6170 Polished Nickel DW6180 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

COLD WATER ONLY



DW7000

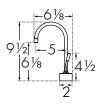


Faucet

DW7000 Polished Chrome DW7060 Old World Bronze DW7070 Polished Nickel DW7080 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

COLD WATER ONLY



VEV

DW8000

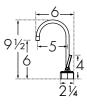


Faucet

DW8000 Polished Chrome DW8080 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

COLD WATER ONLY



 \geq

DW9000

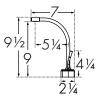


Faucet

DW9000 Polished Chrome DW9060 Old World Bronze DW9070 Polished Nickel DW9080 Satin Nickel

For use with filtration canister (sold separately or as Franke Value Offer)

COLD WATER ONLY



HT-200

THE LITTLE BUTLER® HEATING TANK



For use with all Franke hot only and hot/cold point-of-use products.



\ \ \

LB5100

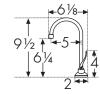
HOT WATER ONLY



Hot Water Dispenser

LB5100 Polished Chrome LB5160 Old World Bronze

LB5180 Satin Nickel



Instant Hot

For use with HT-200 heating tank (sold separately or as Franke Value Offer)

MEN

LB5200

HOT/COLD WATER



Hot/Cold Water Dispenser

LB5200 Polished Chrome LB5260 Old World Bronze LB5280 Satin Nickel



Filtered Cold and Instant Hot

For use with HT-200 heating tank and filtration canister (sold separately or as Franke Value Offer)

\ | | |

LB6100

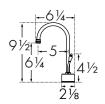
HOT WATER ONLY



Hot Water Dispenser

LB6100 Polished Chrome LB6160 Old World Bronze LB6170 Polished Nickel

LB6180 Satin Nickel



Instant Hot

For use with HT-200 heating tank (sold separately or as Franke Value Offer)

NEW

LB6200

Hot/Cold Water Dispenser

LB6200 Polished Chrome LB6260 Old World Bronze LB6270 Polished Nickel LB6280 Satin Nickel

HOT/COLD WATER 9½1 -5 - 4½2 2½8

Filtered Cold and Instant Hot

For use with HT-200 heating tank and filtration canister (sold separately or as Franke Value Offer)

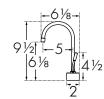
NEV

LB7100



Hot Water Dispenser

LB7100 Polished Chrome LB7160 Old World Bronze LB7170 Polished Nickel LB7180 Satin Nickel



HOT WATER ONLY

Instant Hot

For use with HT-200 heating tank (sold separately or as Franke Value Offer)

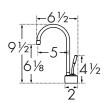
VEW

LB7200



Hot/Cold Water Dispenser

LB7200 Polished Chrome LB7260 Old World Bronze LB7270 Polished Nickel LB7280 Satin Nickel



HOT/COLD WATER

Filtered Cold and Instant Hot

For use with HT-200 heating tank and filtration canister (sold separately or as Franke Value Offer)

 \geq

LB8100



Hot Water Dispenser

LB8100 Polished Chrome LB8180 Satin Nickel



For use with HT-200 heating tank (sold separately or as Franke Value Offer)





VEW

LB8200

HOT/COLD WATER



Hot/Cold Water Dispenser

LB8200 Polished Chrome LB8280 Satin Nickel

Filtered Cold and Instant Hot

For use with HT-200 heating tank and filtration canister (sold separately or as Franke Value Offer)



JEW

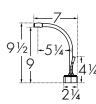
LB9100

Hot Water Dispenser

LB9100 Polished Chrome LB9160 Old World Bronze LB9170 Polished Nickel LB9180 Satin Nickel



For use with HT-200 heating tank (sold separately or as Franke Value Offer)



HOT WATER ONLY

HOT/COLD WATER

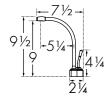
 \geq

LB9200



Hot/Cold Water Dispenser

LB9200 Polished Chrome LB9260 Old World Bronze LB9270 Polished Nickel LB9280 Satin Nickel



Filtered Cold and Instant Hot

For use with HT-200 heating tank and filtration canister (sold separately or as Franke Value Offer)



FILTRATION

- · Trusted water quality in your home
- Simple to install; easy to maintain
- · No power required; minimal cost of operation
- Unlike a reverse osmosis (RO) system, Franke filters don't remove essential minerals that are beneficial to health
- Eco-friendly filter cartridges
- · Franke Value Offer available for total convenience

Bottled water is expensive to buy; creates a significant amount of plastic waste and litter; and the carbon footprint of transporting those bottles of water is exploding exponentially.

Setting up a Franke Filtration system in your home offers a much more ecologically sound and cost effective option for quality drinking water. While most filtration systems require frequent replacement of plastic cartridges/housings, which can itself generate a considerable amount of plastic waste, Franke's perspective is different. By using long-life reusable filter elements made from natural and recyclable materials, we are able to cut down on waste and give you better value for your money.

FRX01 FILTER



For use with former LB2000 series and DW100 series Point-of-Use faucets.

Reduces:

- Chlorine (taste and odor)
- · Particulate and turbidity
- Cysts (Cryptosporidium)

FRX01 not for sale in the state of CA. CA residents please order FRX01-CAL

FRX02 FILTER



For use with former LB2000 series and DW100 series Point-of-Use faucets.

Reduces:

- Chlorine (taste and odor)
- Particulate and turbidity
- Cysts (Cryptosporidium)
- Lead

FRX02 not for sale in the state of CA. CA residents please order FRX02-CAL

FRC05 FILTER



For use with DW200, DW500, LB2200, LB3200, LB4200, DW5000, LB5200, DW6000, DW6100, LB6200, DW7000, LB7200, DW8000, LB8200, DW9000 and DW9200 series Point-of-Use faucets.

Reduces:

- Chlorine (taste and odor)
- · Particulate and turbidity
- Cysts (Cryptosporidium)

FRC05 not for sale in the state of CA. CA residents please order FRC05-CAL

FRC06 FILTER



For use with DW200, DW500, LB2200, LB3200, LB4200, DW5000, LB5200, DW6000, DW6100, LB6200, DW7000, LB7200, DW8000, LB8200, DW9000 and DW9200 series Point-of-Use faucets.

Reduces:

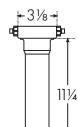
- Chlorine (taste and odor)
- Particulate and turbidity
- Cysts (Cryptosporidium)
- Lead

FRC06 not for sale in the state of CA. CA residents please order FRC06-CAL.

FRCNSTR

· Solid stainless steel filter housing • No required power connection

CANISTER



• Compatible with FRC05 and FRC06 replacement cartridges

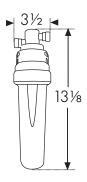
FRCNSTR not for sale in the state of CA. CA residents please order FRCNSTR-CAL.

FRCNSTR100



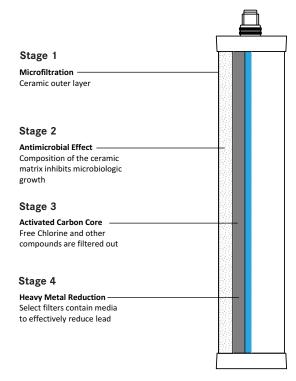
- Quarter turn water shutoff feature
- No required power connection
- Compatible with FRC05 and FRC06 replacement cartridges

CANISTER



FRCNSTR100 not for sale in the state of CA. CA residents please order FRCNSTR100-CAL.

MULTISTAGE FILTER TECHNOLOGY



Reference page 4 for more description.

FILTRATION CLAIMS

Contaminant reduction claims

	FRX01/FRCO5	FRX02/FRC06	
Particulate			
Absolute 0.9 Micron Nominal 0.5-0.8 Micron	>99.99% >99.9%	>99.99% >99.9%	
Cysts (Cryptosporidium, Giardia)	>99.99%	>99.99%	
Pathogenic bacteria Vibrio Cholerae	>99.99%	>99.99%	
E Coli	>99.99%	>99.99%	
Salmonella Typhi Shigella	>99.999% >99.999%	>99.999% >99.999%	
Klebsiella Terrigena	>99.999%	>99.999%	
Turbidity	>98%	>98%	
Chlorine, taste and odor	>97%	>97%	
Lead pH 6.5	Х	>98%	
pH 8.5	X	>98%	
CAPACITY FLOW RATE	1000 Gallons 0.5GPM	600 Gallons 0.5GPM	

	FRX01-CAL/FRCO5-CAL	FRX02-CAL/FRC06-CAL
Particulate		
Absolute 0.9 Micron	>99.99%	>99.99%
Nominal 0.5-0.8 Micron	>99.9%	>99.9%
Chlorine, taste and odor	>97%	>97%
CAPACITY	1000 Gallons	600 Gallons
FLOW RATE	0.5GPM	0.5GPM



RAIL SYSTEM

ABOUT THE SYSTEM. Simplify your life. The kitchen is the nucleus of your home. 75 percent of activities in the kitchen occur in and around the sink, the central fundamental workplace.

Franke, the leading company in the sink industry, stands for quality material and workmanship, fully developed technology, as well as functional design in the sink and surrounding area.

The Franke Rail System adds a whole new approach to working in the kitchen. For the first time, there is a system that creates an innovative three-dimensional work space around the sink, actively enhancing the work process.

Racks, bowls and strainers are inserted into the wall rail, creating a second functioning level. Essential items remain accessible, but out of your way until needed, providing extra work space. Synchronize your efforts by introducing harmony and organization into your kitchen.

COMPONENTS. Made of high quality Cromargan® 18/10 stainless steel, the rails form the basis of the system. They are easy to install and can be joined together utilizing a linking element and effortlessly removed for cleaning. The components insert into the wall rail and have the capability to withstand up to 33 lbs. The extensive selection of accessories offers customized flexibility.









WASH-UP CENTER

AK-21S / 10" x 5½"

MIXING BOWL

AK-10S / 91/2" Diameter

MULTIPURPOSE CONTAINER

AK-22S / 4½" x 5"

MULTIPURPOSE SHELF

AK-20S / 13" x 5½"









RAILING WITH HOOKS

AK-100S / 16" x 6½"

KITCHEN BOWL

AK7-10S / 7" Diameter AK85-10S / $8\frac{1}{2}$ " Diameter

MULTIPURPOSE DOUBLE HOOK

AK-101S / 3" x 3"

STORAGE GRID

AK-30S / 19" x 8½"



COLANDER

AK-70S / $18^{15}/16$ " x $7\frac{7}{8}$ "



PAPER TOWEL HOLDER

AK-PTH / $13\frac{3}{4}$ " x $5\frac{7}{8}$ "



SALAD SPINNER

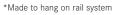
AK-200S / 10" Diameter



DRAIN BASKET

AK-50S / 14" x 11"







GRATER SET WITH 3 BLADES

AK-210S / 13" x 4½"





side view of rail

RAIL JOINING ELEMENT

AK-90S



Bowl not included

MIXING BOWL STAND

AK-10 / 6" Diameter

24"

RAIL

(24") AK24-90S (39") AK39-90S

DRAINING RACK (2 PIECE)*

AK-60S / 16" x 8 $\frac{1}{2}$ "

81



GRIDS

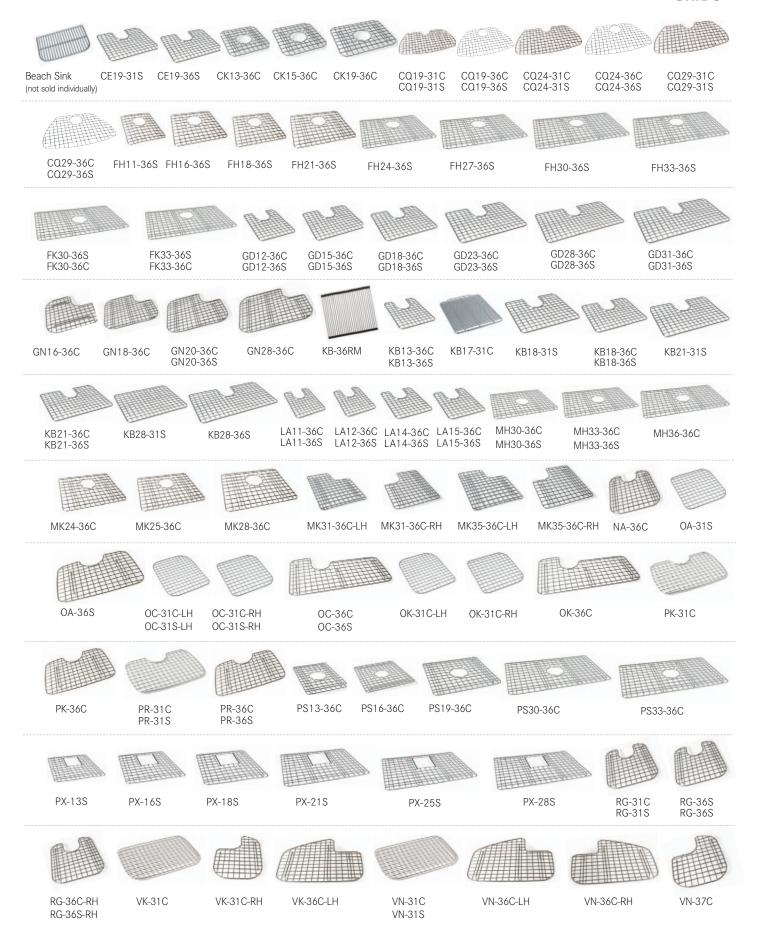
The quality, look and function you expect from Franke.

With the use of Franke's integral shelf, you can accessorize your sink with a Franke shelf grid. This grid not only adds to the ease of food preparation and cleaning dishes, it serves an ergonomic function as well. It ergonomically raises your working area up to take the strain off of your lower back when lifting heavy items.

All of Franke grids are:

- · Custom shaped and tooled to specifically fit the Franke sink of your choice
- Each wire is electro-polished stainless steel, NOT chrome plated
- Heavy duty 4.99mm gauge stainless steel wire
- · Specifically engineered grid pattern to withstand 40lb weight tolerance without buckling
- Franke is focused on the function and performance and not a gimmicky design that won't hold up to the task
- 100% stainless steel
- · Clear bumpers and feet secretly protect your sink (FDA approved)
- · Prevent scratching of the sink
- · Made in the USA

Pictured: VN-31S shelf grid





CUTTING BOARDS

Features & Benefits of Iroko Wood

- Harvested from sustainably managed rainforests
- Self healing wood properties does not need regular treatment with oil and requires minimal upkeep
- Color: initially yellow, but darkens to a richer brown over time
- Heavy, dense wood
- Dense interlocking graining and high oil content make it a very durable wood
- Iroko is also used to make boat parts, outdoor furniture and custom cabinetry that speaks to its durability
- Wood is known to season rapidly and easily with little or no degradation
- Products are dimensionally stable, and retain their shape well after manufacture this is not true of all wood products
- Wood is the optimal cutting surface to keep your valuable knives well preserved
- Franke's custom fit cutting boards allow for easy clean up when dealing with remnants of food preparation, right over the sink

Pictured: OA-40S cutting board

CUTTING BOARDS



AR-40C (Cutting Board) AR-70S (Colander)



AR-40S



CP-40S CP-40W



CQ19-40S



CQ24-40S



CQ29-40S



ER-40W



GD-40S



GD28-40S



GN16-40S



GN18-45SP



GN20-45SP



GN28-45SP



KB-40S



NA-40C (Cutting Board) NA-70W (Colander)



OA-40S



OC-45SP



PD-40S



PR-40C



PR-40S PR-40W



PS13-40S



PS19-45SP



PS30-45SP



PX-40S



VN-40S



VN-45SP



Culinary Work Station (not sold individually)

Use and Care of Iroko Wood

- Wash with moist cloth and mild soap only
- Rinse with moist cloth and warm water only
- Occasionally treat board with mineral oil this will help prevent the wood from absorbing too much water or liquids from foods
- Never wash in the dishwasher



ACCESSORIES

Franke accessories can help keep your kitchen and prep area clean and organized, adding to the enjoyment of the food preparation. Greater efficiency in your efforts is the result of the customization of the cutting boards and grids to each unique sink design.

How you use your sink is an important consideration. Purchasing the standard and custom accessories for your Franke sink will make your sink much more serviceable during kitchen activities. While sink accessories are rarely taken into account during a remodeling project, Franke's Iroko wood cutting boards have been referred to as "jewelry for the sink," aside from their fundamental purpose.

Whether new or renovating, don't forget to include your sink accessories with the new sink that you have selected. Bottom sink grids will ensure that you get to showcase the beauty of your new Franke sink for years down the line. Such grids will prevent scratches from marking up the bottom of your sink.

In addition to protecting the bottom of your sink, the grid also provides elevation above the bottom of the sink. By having food items, such as thawing meat, on the grid, you avoid placing the food on the bottom of the sink and coming in contact with overspilled water.

We understand that you are cooking with costly and substantial cookware. Oftentimes that equates to heavier cookware (professional ware, cast iron and ceramics). Franke grids are engineered to withstand 40lbs of weight at any point without moving or bending. Additionally they are made of heavy commercial grade gauge specifically to accommodate such needs.

- Colanders
- Cutting Boards
- Shelf Grids
- Bottom Grids
- Soap Dispensers
- Waste DisposersUtility Bowls
- Scale
- Utility Bins
- Strainers



FITTED COLANDERS

Rinse, drain, defrost, strain, air-dry silverware. Dishwasher safe.



FITTED DRAIN BASKETS

Rinse food or air-dry fine crystal and china. Some with removable or integral plate racks.



KNIFE BLOCK*

Finally, a convenient and clean way to store knives. The synthetic block is dishwasher safe. Unit mounts right into your countertop.

*Knives not included.



COUNTERTOP SCALE

Slim, battery-operated electronic scale to install in any countertop. LCD window shows measurements in increments of 1/8-ounce (first five pounds) increasing to increments of 1/4-ounce up to eleven pounds.



COUNTERTOP WASTE & UTILITY BIN

Stainless steel lid stops odors. Removable synthetic or stainless steel container with handle. May be undermounted.



AIR-GAP COVERS

Where necessary, these decorative gap covers conceal the exposed air gap plumbing components.



STRAINERS AND POP-UPS

Strainer baskets have the tightest seal possible. Drain your sink from the deck with a pop-up strainer.



FIRECLAY REPAIR KIT

The touch-up stick can be used to correct minor defects. It is available in the following colors: white, biscuit, matte black, glossy black and graphite.



INOX CREME

Stainless steel polish - the best care for every stainless steel sink from Franke.



SOAP/LOTION DISPENSERS

Convenient dispensing for detergent, hand soap or lotion. Head connects to a 16 oz. container that refills from above the sink.



WASTE DISPOSERS

The new smarter engineered waste disposers from Franke take less time to do the job, grind to septic system compatible levels of fineness in ALL models and use less energy. These energy efficient and environmentally friendly waste disposers are superior in every way from price to performance.

Permanent Magnet D/C motors have 30% more torque than induction motors.

All exceed the competition with induction motors by 900-1100 rpms

- 1 HP model has fastest rpm at 2800 for most efficient grinding
- 3/4 HP models have 2700 rpm for excellent grinding
- 1/2 HP basic models have 2600 rpms
- Jam-resistant. No need for antiquated auto-reverse function
- · No need for second grinding ring
- Improved sound baffling on FWD models

Highly efficient D/C motor is 3-5 pounds lighter than induction motors for easier installation.

- . Longest warranties in the industry
- · Finer grinding for septic system compatibility in ALL models, with no additional chemicals needed
- Faster grinding for less energy consumption
- · Snap and Lock Mounting system, compatible with most popular brands for easy replacement

WASTE DISPOSERS



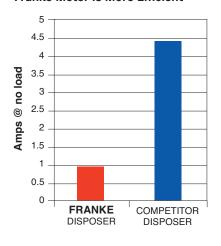




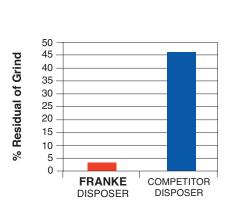




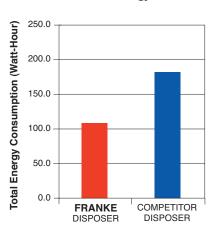
Franke Motor is More Efficient



Franke Grinds Finer



Franke Uses Less Energy



WASTE DISPOSER SPECIFICATIONS

Item	Warranty	Motor Type	Power Cord	Shredder Blade Type	
FWD100R (1HP)	Limited Lifetime	2800 rpm Jam- Resistant DC motor	Included	Stainless	Yes
FWD75R (3/4HP)	10 Years	2700 rpm Jam- Resistant DC motor	Included	Stainless	Yes
FWD75BR (3/4HP)	10 Years	2700 rpm Jam- Resistant DC motor	Included	Stainless	Yes
WD75R (3/4HP)	5 Years	2700 rpm Jam- Resistant DC motor	Separate	Galvanized	No
WD50R (1/2HP)	5 Years	2600 rpm Jam- Resistant DC motor	Separate	Galvanized	No

Franke waste disposers are (certified.

Franke air switch accessory for continuous feed

The Franke air switch is an alternative to a wall mounted electrical switch.

It is an easily installed air actuated on/off control for the waste disposer. It may be mounted on the counter beside the sink, or even in an existing hole drilling on the sink ledge.

Air switch is available in the following finishes:

ROUND: WD3428C Chrome WD3428OWB Old World Bronze WD3428PN Polished Nickel Satin Nickel WD3428SN WD3428BK Black SQUARE: WD930CH Chrome Old World Bronze WD9940WB WD982PN Polished Nickel WD981SN Satin Nickel Black WD907BK

Air switch requires the WD9088 controller (pictured right).



Round Air Switch



Square Air Switch



QUICK REFERENCE GUIDE

Franke Sinks	Page				
ARX1106	19	GNX11020	26	MHX710-33	47
ARX11013	19	GNX11028	27	MHX710-36	47
ARX11014	19	GNX120	36	MHX720-36	47
ARX12030	35	KBK160	56	MHX-KBX11028	48
ARX12031	35	KBX110-8	21	MHX-ORX110	48
BBX160	20	KBX110-13	22	MHX-OXX110	48
CCK110-8	55	KBX110-18	28	MHX-PKX11028	48
CCK110-13	55	KBX11021	28	NAX110	29
CCK110-15	55	KBX11028	28	OAK110	56
CCK110-19	55	KBX12030	36	OAX110	29
CEX11019	20&25	KBX12034	36	ORK110	56
CPX110	20	KBX12039	37	ORX110	29
CPX11013	20	KBX12043	37	OXX110	29
CPX120	35	KBX160	37	PCX1107	22
CPX160	36	LAX11014	22	PCX1102109	30
CQX11019	25	LAX11015	22	PCX12009	39
CQX11024	25	LAX12031	37	PCX12009LH	39
CQX11029	26	LAX12033	38	PCX16009	39
CWX161-D	44	LAX12034	38	PCX16009LH	39
ERX110	21	LAX16030	38	PDX110	30
FHK710-30	51	LAX16033	38	PKX1108	23
FHK710-33	51	LAX16036	39	PKX11013	23
GDX11012	21	LBK110	56	PKX11016	30
GDX11015	21	LBK610	57	PKX11018	31
GDX11018	27	MHK110-20	51	PKX11021	31
GDX11023	27	MHK110-24	51	PKX11025	31
GDX11028	27	MHK110-28	52	PKX11028	31
GDX11031	28	MHK720-31	52	PKX160	40
GNX11016	26	MHK720-35	52	PKX160LH	40
GNX11018	26	MHX710-30	47	PRK11021	57

QUICK REFERENCE GUIDE

30

PRX11021

FF2900

FF6000

60

63

PRX120	39	PSX1102710	33	RGX160	41
PRX120LH	39	PSX110309	33	RGX170	43
PRX160	40	PSX1103010	33	RXX110	24
PRX160LH	40	PSX1103012	33	RXX160	41
PSX110138	23	PSX110339	34	RXX170	43
PSX110168	32	PSX1103310	34	VNX12037	41
PSX1101610	32	PSX1103312	34	VNX12045	42
PSX110199	32	PSX120309	40	VNX160	42
PSX1101912	32	PSX120339	40	VNX160LH	42
PSX1102110	32	RBX-110	23		
PSX1102112	32	RGX110	24		
Franke Faucets	Page				
DW200/DWCH00	71	FF6000A	63	LB5100	73
DW500/DWCH00	71	FF7000	63	LB5200	73
DW5000	71	FF7000A	64	LB6100	73
DW6000	71	FFBP2400R	69	LB6200	74
DW6100	72	FFBP2500	69	LB7100	74
DW7000	72	FFP1000	61	LB7200	74
DW8000	72	FFPS200	61	LB8100	74
DW9000	72	FFPS600A	61	LB8200	75
FF-2000	59	FFPS600B	61	LB9100	75
FF2100		FFD0700		LB9200	75
	59	FFPS700	62	LB9200	7.5
FF2200	59 59	FFPS700 FFPS1100	62	PF6000	67
FF2200 FF2400R					
	59	FFPS1100	62	PF6000	67
FF2400R	59 60	FFPS1100 FFPS1300	62 62	PF6000 PF6000A	67 67

FHPD100

HT-200

62

73

PSX1102412

33

RGX120

41

MINIMUM CABINET SIZE

12" or 15"



ARX1106



CCK110-8



CPX110



GDX11012



KBX110-8





PKX1108

18"



ARX11013



ARX11014



CCK110-13



CPX11013



ERX110 (Topmount)



GDX11015



KBX110-13



LAX11014

LAX11015



PKX11013



PSX110138



RBX-110 (Topmount)



RGX110 RXX110

21"



CCK110-15



ERX110 (Undermount)





GNX11016



GNX11018



LBK110



LBK610



MHK110-20



NAX110



PKX11016



PKX11018



PSX110168 PSX1101610



RBX-110 (Undermount)



24"



CCK110-19



CEX11019





CQX11019





KBX110-18







PKX11021



PRK11021



PSX110199 PSX1101912



PSX1102110



PSX1102112





27"



BBX160



GDX11023



KBX11021



MHK110-24



PKX11025



PSX1102412

30"



CQX11024



FHK710-30



LAX16030



MHK110-28



MHX710-30



PKX11028



PSX1102710





42" GNX120 KBX12039 VNX12037

48" KBX12043 VNX12045 RGX170 RXX170

Franke Kitchen Systems Luxury Products Group 800 Aviation Parkway Smyrna, TN 37167 800-626-5771 www.frankeksd.com









frankeluxuryusa

Part No. FC0114 Print 01/2014

© 2014 Franke Consumer Products, Inc. All rights reserved. Printed in USA.



