



### Feature overview

#### Franke SB1200 FM CM

**FoamMaster FM CM, 2 grinders, IndividualMilk Technology, Iced-Coffee module, Cold-Brew system, 1 or 2 powder dosing units, hot water spout, mains water connection, UT40 CM cooling unit up to 4x10 liter**

Microprocessor-controlled fully automatic coffee machine with 2 precision coffee grinders for the individual preparation of coffee and coffee specialties such as Ristretto, Espresso, and Café Crème. By processing chilled media such as various sorts of fresh milk, cold brew concentrates or sorts of tea, other products such as cappuccino, latte macchiato and milk coffee with warm milk and warm milk foam in barista quality as well as specialties with cold milk and cold milk foam and combinations thereof can be prepared. IndividualMilk Technology for prevention of cross-contamination of the different media. The integrated Iced-Coffee-Module can be used to prepare additional other freshly brewed and actively chilled products with freshly ground coffee beans such as Iced Coffee, Iced Espresso or Iced Americano. 1 or 2 built-in powder dosing units offer the possibility of preparing hot chocolate, milk or mixed drinks, e. g. with chocolate powder or milk powder or two different types of chocolate. The hot water output integrated into the automatically height-adjustable product outlet allows the dosed or undosed supply of hot water.

### Technical data

Number of cups per hour\*:

	SB1200 FM CM	3LNPE 380-415V 50/60Hz 6500-7800W 16Å		
	UT40 CM	1LNPE 220-240V 50/60Hz 1,1Å (10Å)		
		Single cup/h	Double cup/h	
Espresso		160	-	
Café Crème		109	-	
Cappuccino		144	-	
Latte Macchiato		137	-	
Hot water		164	-	
Hot water		(33 l/h)		
Hot chocolate		129	-	
Milk coffee		138	-	
Warm milk		182	-	
Cold milk		192	-	
Cold Brew		224	-	
Cold Brew Infused		276	-	

Energy loss	KWh/24h	4,188 (incl. UT40 CM)	
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Values determined in accordance with DIN 18873

\*The specified values are dependent on various factors, e.g. water supply and product temperature or the grind coarseness setting.

Mains power connections: (SB1200)	220-240 V, 1LNPE, 2400-2900W, 50-60Hz, 16Å (EU/GB/CH) 380-415 V, 3LNPE, 6500-7800W, 50-60Hz, 16Å (EU/GB/CH) 220-240 V, 1LNPE, 4700-5600W, 50-60Hz, 30Å (EU/GB/CH) 200-220 V, 2L PE, 4700-5700W, 50-60Hz, 30Å (USA/LATAM/JP) 220-240 V, 3L PE, 6500-7800W, 50-60Hz, 30Å (EU/GB/CH)
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Mains power connections: (UT40)	220-240 V, 1LNPE, 255W, 50-60Hz, 10Á (EU/GB/CH) 100 V, 1LNPE, 255W, 50-60Hz, 10Á (JP) 100-127 V, 1LNPE, 255W, 50-60Hz, 10Á (USA/LATAM)
Mains power connections: (CM-Module)	220-240 V, 1LNPE, 45W, 50-60Hz, 10Á (EU/GB/CH) 100 V, 1LNPE, 45W, 50-60Hz, 10Á (JP) 100-127 V, 1LNPE, 45W, 50-60Hz, 10Á (USA/LATAM)

<u>Dimensions:</u>	<u>SB1200:</u>	<u>UT40:</u>	<u>CM-Module:</u>
Width:	340 mm	540 mm	175 mm
Height:	796 mm	750 mm	190 mm
Depth:	600 mm	600 mm	385 mm

<u>Net weight:</u>	up to:	58 kg	35 kg	2 kg
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<u>Mains water connection:</u>	Cold water:	G 3/8" external thread
	Water pressure:	80 to 800 kPa (0,8 to 8,0 bar)
	With water filter:	80 to 600 kPa (0,8 to 6,0 bar)
	Inlet hose:	Ø 8 x 1500 mm; union nut G3/8"

<u>Wastewater connection:</u>	Water drain:	Funnel trap Ø 50 mm, vented
	Waste-water hose:	Ø 20 x 2000 mm

<u>Ingress protection:</u>	No water protection:	IPX0
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<u>Noise emission:</u>	Acoustic pressure:	< 70 dB (A)
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<u>Approvals: (FCS4074):</u>	CE / CB / HACCP
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### Version

Housing parts and product container are manufactured from low-maintenance plastic, the front door is made of aluminum and the drip plate is made of stainless steel. All safety-relevant components are certified by the respective testing authorities. Housing color Black Line (high-gloss black).

### Operator panel

The entire operator guidance, settings and status function displays are shown on the 12,1 inch touch screen. 6 menu cards, all Individual definable. Each menu card with 5 pages for the presentation of 4, 6, 9, 12, 16 or 20 product buttons per page. The menus offer the option of separate representation such as seasonal summer and winter drinks or beverages with the distinction according to recipes. Up to 7 different languages can be selected. Display of nutritional and allergen information is possible. The products can be displayed individually with predefined images and text or via USB interface with customer-specific images. The multimedia display allows you, to show videos and images for example as advertising messages during the preparation and dispensing of products or operation-breaks. Payment mode displays the product price and any credit. Events and information, e.g., the absence of coffee beans, are displayed in different colors or can be called up from the dashboard located behind the product level.

### Grinder

Two low-noise precision grinders with ceramic grinding discs and direct grinding function. Transparent twin bean hopper for two different types of beans, each with 1200 g content. Removable using central fastener for release mechanism with simultaneous bean hopper fastener. Fineness of grind setting option when bean hopper is removed. Optional the bean hopper can be locked using a cylinder lock. Monitoring for lack of beans and presence of container with messages on the display.

### Powder hopper

One or two dosing units, e. g. for chocolate and/or milk powder or a dark and/or light-colored chocolate powder with a container content of approx. 1200 g. In the event of a lack of powder or missing hopper, the message appears on the

display and the drink preparation is blocked. The special mixer system with high-performance motor ensures the preparation of homogeneous chocolate and milk products and also (in connection with coffee products) combinations thereof. A special mechanism prevents the formation of tunnels in the powder stored in the hopper. The finished beverage is dispensed via the product spout as a single product. Optional the powder hopper can be locked using a central cylinder lock.

### **Iced Coffee IC**

The optional Iced Coffee Module (IC) actively cools the freshly brewed coffee immediately after the brewing process and immediately before the product is issued. It can be used to prepare additional other freshly brewed and actively chilled products with freshly ground coffee beans such as Iced Coffee, Iced Espresso or Iced Americano or products in combination with milk, milk foam and/or syrup. Temperature control is carried out via a coaxial heat exchanger. The standard iQFlow brewing system prepares the Iced products in consistently high quality and taste. The Iced Coffee Module is integrated in the cleaning process of the coffee machine. A separate cleaner is not necessary. Installation instead of the second powder dosing unit.

### **Brewing system iQFlow**

The brewing system with a plastic brewing unit that features a fill level of up to 22 g and pre-brewing function is, when equipped with a corresponding brewing insert, suitable for the preparation of classic espresso, café crème, and other specialty coffees. Pressing a product button triggers the respective fresh grinding of the coffee beans. Specialty coffees can be prepared in single cups, fresh and according to demand. The iQFlow system is monitoring and regulating the brewing process through programmable brewing times. The Powder lid for the manual dosing of the coffee powder is optional lockable. After brewing, the dry coffee grounds are collected in the integrated grounds drawer (up to 80 portions). Optional coffee grounds chute for disposal of coffee grounds directly into a waste container installed under the counter. The drawer is easily emptied via the direct, separate access on the front of the machine. Monitoring for overfilling. Tool-free brewing unit removal, such as for cleaning, with presence monitoring.

### **Cold-Brew-System:**

The integrated cold-brew system with patented air supply technology without nitrogen, can be used to prepare additional chilled products such as cold-brew concentrate mixed with cold milk, cold milk foam and, if necessary, syrup. The cold-brew system is integrated in the cleaning process of the coffee machine. A separate cleaner is not necessary.

### **Product spout**

The automatic height adjustment of the single product spout from 80 mm to 185 mm enables the use of all standard cups, drinking containers and jugs up to a maximum height of 185 mm. Spout for single-cup products. Separate outlet nozzles for media-separated output. Integrated hot water output, e. g. for tea. The cup sensor detects whether a drinking vessel is placed under the product spout. If there is no cup under the spout, the products and the rinsing process are locked. Output area is illuminated with LED-lights during the product preparation. Marking for the coffee cup positioning in the drip grid.

### **FoamMaster system FM**

For the preparation of warm milk and warm milk foam as well as cold milk and cold milk foam in barista quality as a single preparation for such as cappuccino and latte macchiato. Two FoamMaster systems integrated in the coffee machine and up to 4 media pump modules integrated in the cooling unit for optimal, media-separated dosing of the milk quantity. The milk is heated with FoamMaster technology, foamed if necessary and dispensed together with the coffee in a single operation. The time of milk output before, with or after coffee dispensing and the individually adjustable foam consistency from coarse/liquid to fine/stiff is individually programmable. Milk deficiency monitoring in the milk line blocks the purchase of dairy products in the absence of milk.

*Optional Single-media cooling units for connection of one SB1200:*

<b>Cooling unit:</b>	<b>*Media and storage configurations:</b>
UT40 CM 1OM	1 Medium 10 l storage
UT40 CM 2OM	2 Media 10 l storage each
UT40 CM 3OM	3 Media 10 l storage each
UT40 CM 1DM	1 Medium 20 l storage

UT40 CM 2DM	2 Media 20 l storage each <i>Or</i> 1 Medium 40 l storage
UT40 CM 1OM 1 DM	1 Medium 30 l storage <i>or</i> 1 Medium 10 l storage and 1 Medium 20 l storage
UT40 CM 2OM 1 DM	2 Media 10 l storage each and 1 Medium 20 l storage <i>or</i> 1 Medium 30 l storage and 1 Medium 10 l storage

\* First medium is always milk! A combination of media containers and BIB containers is possible.

Optional Twin-media cooling units for connection of two SB1200:

Cooling unit:	*Media for 1. SB1200:	*Media for 2. SB1200:
UT40 CM Twin 2OM	1 medium 10 l storage	1 medium 10 l storage
UT40 CM Twin 3OM	2 media 10 l storage each	1 medium 10 l storage
UT40 CM Twin 3OM	1 medium 10 l storage	2 media 10 l storage each
UT40 CM Twin 4OM	2 media 10 l storage each	2 media 10 l storage each
UT40 CM Twin 2DM	1 medium 20 l storage	1 medium 20 l storage
UT40 CM Twin 1OM 1DM	1 medium 10 l storage	1 medium 20 l storage
UT40 CM Twin 1DM 1OM	1 medium 20 l storage	1 medium 10 l storage
UT40 CM Twin 2OM 1DM	2 media 10 l storage each	1 medium 20 l storage
UT40 CM Twin 1DM 2OM	1 medium 20 l storage	2 media 10 l storage each

\* First medium is always milk! A combination of media containers and BIB containers is possible.

**IndividualMilk Technology**

The cooled media are stored and dosed separately by the IndividualMilk Technology and prepared and dispensed without cross-contamination with the two FoamMaster systems. This media separation of such as lactose-free, vegan, plant-based and animal milk varieties offers an even larger selection of milk alternatives and product creations on a fully automatic coffee machine.

**Customer settings**

The user can directly adjust the key parameters as for example the amount of coffee powder and water via the touch screen. Uploading own customer images and saving product settings via USB interface. Access authorization can be defined individually and secured with a PIN code. Programmable switch-on and switch-off times with a timer for maximum energy efficiency and minimum current consumption in stand-by mode.

**IoT-on bord**

Prepared for direct internet connection and access via smartphone, tablet, laptop or PC. Direct access to machine sales, meter readings, error messages and product references. Possibility of evaluating the current month. Control and adjustment of machine data via cloud as well as information about machine status, cleaning intervals and due maintenance appointments. This ensures a permanently high quality standard in product preparation and avoids downtimes associated with loss of sales.

**Accounting systems**

\*\* VIP interface with MDB interface for connecting to commercial accounting systems such as coin validator, coin changer or card-reading systems. Internal counter per product and total preparations. Up to four price lists can be programmed (1 x cash, 3 x credit). SD card reader and optional IrDA interface (Infrared for a customer's own reader) for reading the counter values. Data export option in .csv format via USB interface. EVA-DTS standard for data transmission. Data backup in the VIP interface.

Optional accounting systems:

- Coin validator - side unit (A-line design)\*\*
- Coin changer - side unit (A-line design)\*\*
- Value- and money cards reader\* - side unit (A- line design)\*\*

- smartSCHANK - side unit (Aluminium housing)

\* Reading unit provided by the customer.

#### **Cleaning CM-Module (CleanMaster)**

The separate CleanMaster module for automatic rinsing and cleaning for the entire preparation area makes caring for the device easy. The special system cleaners (free of both DDAC and BAC) ensure maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of all cleaning steps on the touch screen. The simple, time-saving re-plugging of the cleaning adapter from the media container or BIB to the cleaning connection of the respective pump module in the cooling unit prevents the contact of the stocked medium with the cleaning solution. The automatic dosing of milk system cleaning agent into the integrated cleaning tank proceeds automatically from the cleaning agent cartridge integrated in the CM-Module. Cartridge and tank are easily removable or replaceable. The necessary hot water quantity is automatically added to the integrated cleaning tank by the connected coffee machine once the cleaning program has started. The cleaning solution is ready for use. This considerably reduces the time spent on cleaning. Programmable starting time for rinsing the media lines, even up into the cooling unit and for the foamer head, e.g. directly after each product preparation or e. g. 3 minutes after the last preparation. Due to the automatic cleaning of all media areas and the simple installation of the cleaning adapter, manual cleaning steps in the product outlet are eliminated. The standard cup sensor detects whether a drinking vessel is placed for product output and suppresses the rinse when the cup is placed under the spout. LED lighting for the dispensing area while the cleaning process is running.

#### **Additional options**

- First Shot Intelligent brewing chamber pre-heating feature. Automatically activated depending on the idling time of the coffee machine.
- Flavor Station FSU60 CM as under table unit for automatic dosing with up to six different flavors, which (combined with a coffee machine) can be used to add flavor to the beverages.
- Optical Cup Recognition Camera module recognizes the dimensions of the drinking vessel and passes them on to the coffee machine. As a result, both spout height and product offering automatically adjust to the respective drinking vessel.
- Cup warmer Add-on unit with heated trays for around 120 coffee cups

#### **Manufacturer**

Franke Kaffeemaschinen AG (ISO9001, ISO14001, ISO45001 certified)