

Tender text**Franke add-on cooling unit KE200 EC – 4 liters (Pedestal)**

For product types A400 MS EC and A600 MS EC with internal tank and A600 FM EC, A800 FM EC

The add-on cooling unit KE200 EC 4 liters is designed for storage of cooled milk for the preparation of coffee specialties.

Technical data

<u>Milk storage:</u>	1 container: 4 l
<u>Mains power connection:</u>	220-240 VAC, 1LNPE, 0,62 Å, 50/60 Hz, 10 Å 115 VAC, 1LNPE, 1,35 Å, 50/60 Hz, 10 Å
<u>Energy loss:</u>	0,426 kWh/24h – 230 VAC 50 Hz (according to DIN 18873-2)
<u>Cooling temperature:</u>	+ 3°C to + 8°C (Milk)
<u>Net weight:</u>	up to max. 13 kg
<u>Dimensions:</u>	Width: 225 mm Hight: 506 mm Depth: 469 mm
<u>Approvals:</u>	CE / CB / HACCP

Device design

All essential parts are made of stainless steel. The housing parts are corrosion-protected painted in black. The milk container with lid is made of easy-care plastic.

Features

The cooling unit must be installed on the left side of the coffee machine. Transparent 4 liters milk container with carrying handle. The milk-system of the coffee machine ensures the foaming and heating up of the milk and also the optimum dosage of quantity of milk. The infinitely adjustable temperature control ensures the optimal cooling temperature of + 3 ° C to + 8 ° C. Level monitoring of the milk by the milk pipe sensor of the coffee machine. By the lack of milk, the products are locked. A message is displayed on the touchscreens of the coffee machines. The door with replaceable magnetic seal is lockable with cylinder lock. Separate main switch and temperature control located on the rear panel.

Customer settings

Customers can adjust parameters as for example the milk temperature or the quantity of the milk via the touch screen of the coffee machine. The backup of the product settings is carried out on the internal memory or via the USB interface. The access can be individually defined and secured with PIN-code.

Billing systems

Product billing of the prepared products is possible via the connected coffee machine which can be connected to commercial billing systems such as a coin validator, coin changer or card reader via an MDB interface. Integrated counters per product purchase and total product purchase.

Cleaning system EC EasyClean

The integrated, automatic rinsing and cleaning system EasyClean for the entire preparation area makes maintaining the device easier. The special system cleaner (free of both DDAC and BAC) ensures maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of cleaning steps on the touch screen of the connected coffee machine, e. g. the dosing of cleaners for the cleaning process. The necessary hot water quantity is automatically added to the supplied cleaning container by the connected coffee machine once the cleaning program



has started. Programmable starting time for rinsing of the milk line, even up into the cooling unit and for the foamer head, e. g. directly after each product preparation or, e. g. three minutes after the last preparation.

Manufacturer

Franke Kaffeemaschinen AG (ISO 9001 certified)