

Tender text Franke add-on cooling unit SU03 EC CL – 3 liters

For product types A300 MS EC and A300 FM EC

The add-on cooling unit SU03 EC CL 3 liters is designed for storage of cooled milk for the preparation of coffee specialties. On top of the device is a tray for the storage of cups. Front door is prepared for installation of a card reader unit.

Technical data

Milk storage:	1 container:	3
Mains power connection:	110-115 VAC, 11 100 VAC, 11	L N PE, 0,50À, 50-60 Hz (EU) L N PE, 1,00À, 60 Hz (US) L N PE, 0,95À, 50-60 Hz (JP) L N PE, 0,50À, 50 Hz (CN)
Energy loss:	0,187 kWh/24h -	- 230 VAC 50 Hz (according to DIN 18873-2)
Cooling temperature:	+ 2°C to + 5°C	(Milk)
Net weight:	up to max. 14,5 kg	
<u>Dimensions:</u>	Width: Hight: Depth:	200 mm 445 mm 466 mm
Approvals:	CE / CB / HACCP	

Device design

All essential parts are made of stainless steel. The housing parts, the device door and the milk container with lid are made of easy-care plastic. The tray for the storage of cups is made of aluminium.

Features

The cooling unit is adapted to the design of the coffee machine and must be installed on the left side at the coffee machine. The transparent 3 liters milk container with carrying handle is connected via quick coupling system. 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 and temperature measurement ensure optimal milk temperature of $+ 2 \circ C$ to $+ 5 \circ C$, which is displayed in the cooling unit and the touchscreen of the coffee machine. 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 touchscreen of the coffee machine. A residual amount purchase of milk or milk-coffee products after the empty-message can be programmed at the connected coffee machine. The door with replaceable profile seal is lockable with cylinder lock. Separate main switch and the temperature control located behind the device door.

Card reader

The card-reader incl. the value- or money card is provided by customer. The compatibility check and the decision of the compatibility to the coffee machine is done by the Franke Kaffeemaschinen AG. The preparation of the front door with the outcut in the upper area and the installation of the card reader unit is also done by the Franke Kaffeemaschinen AG. The programming is carried out on the touchscreen of the connected coffee machine.

Interface

The VIP interface with MDB interface allows the figure of up to 4 different price lists. Programming and readout of the sales counter via the VIP-tool. The counter can be read out via the integrated SD card reader or an optional IrDA



(infrared) interface with a customer's own reader. The data transfer is done in EVA DTS standard. The data-backup is carried out in the VIP interface. Further billing is carried out by the internal counter per product or total purchase of the connected coffee machine.

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.

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)