Tender text
Franke add-on cooling unit SU05 EC – 5 liters (Foot 40)

For product types A400 MS EC, A600 MS EC, A600 FM EC and A800 FM EC

The add-on cooling unit SU05 EC 5 liters is designed for storage of cooled milk for the preparation of coffee specialties. On top of the device is a heatable tray for the storage of cups.

Technical data

Milk storage:	1 container:	5 l

Mains power connection:	220-240 VAC, 1L N PE, 0,30-0,35 À, 50-60 Hz (CH, EU, GB)
	220 VAC, 1L N PE, 0,30 À, 50 Hz (CN)
	115 VAC, 1L N PE, 0,50 À, 60 Hz (US)
	100 VAC, 1L N PE, 0,54 À, 50-60 Hz (JP)

Energy loss:	0,227 kWh/24h – 230 VAC 50 Hz (according to DIN 18873-2)
	0,291 kWh/24h – 100 VAC 50 Hz (according to DIN 18873-2)
	0,239 kWh/24h – 100 VAC 60 Hz (according to DIN 18873-2)

Cooling temperature:	+ 3°C to + 8°C (Milk)

Net weight:	up to max. 18 kg

Dimensions:	Width:	270 mm
	Hight:	544 mm (Option – Feet 7 mm)
	Hight:	585 mm (Standard – Feet 40 mm)
	Depth:	475 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 heatable 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 and can be fixed at the coffee machine. The transparent 5 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 directly in the medium ensure optimal milk temperature of + 3 ° C to + 8 ° 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. The door with replaceable profile seal is lockable with cylinder lock. Separate main switch and the temperature control located behind the device door.

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 milk container is simply replaced by the supplied cleaning tank and is connected via quick coupling system. 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)