



# Franke Coffee Systems

## The art of excellent coffeemaking

### Franke Evolution Top EII 1M H CF MUT

The Franke Evolution Top EII 1M H CF MUT is a microprocessor-controlled, fully automatic coffee machine with 1 coffee grinder for custom coffee specialities such as ristretto, espresso, caffè crème, white coffee, latte macchiato, and cappuccino. It also dispenses cold and hot milk and hot water.

#### **Technical data**

<u>Hourly performance:</u>	Espresso:	240 cups
	Caffé crème:	180 cups
	Cappuccino:	150 cups
	White coffee:	150 cups
	Latte macchiato:	120 cups
	Hot milk:	120 cups
	Cold milk:	150 cups
	Hot water:	25 litres

Power rating: Coffee machine: 5.2 kW

Power connection: Coffee machine: 400 V 2LN PE, 16A, 50/60 Hz

Water supply: Cold water connection G 3/8" external thread  
Water pressure 80-600 kPa (0.8-6.0 bar)

Water outlet: Outlet hose  $\varnothing$  16 x 2000 mm; funnel  $\varnothing$  50 with siphon

Weight: 40 kg

Dimensions:  
Width: 320 mm  
Height: 680 mm  
Depth: 600 mm

#### **Design**

All major parts are made of high-grade stainless steel. Housing parts are made of coated high-grade steel and bean containers are made of easy-care plastic. All components relevant to safety have been certified by the responsible certification authorities. The machine carries the CE mark and is EMC and CB shielded and tested.

#### **Special features**

The separate milk-under-the-counter module (MUT) pumps the milk out of a 10-litre container (optional 20 litre) to the coffee machine. The under-the-counter module is installed in a commercially available fridge or optional Franke supplied fridge under the counter. The coffee machine monitors the milk, thus keeping your workload to a minimum and simplifying handling.

The coffee machine is equipped with a low-noise precision coffee grinder (bean container capacity of 1.5 kg) and a manual filling funnel for ground coffee.

Self-service operation offers a maximum of 6 coffee products. The operated version has up to 20 coffee products, 6 individually programmable product buttons, and a separate hot water button.

Operator guidance, settings and the status displays are shown on the 2-line, 20-character LCD. The selected products are displayed by means of the product LEDs and in the LCD.

The height-adjustable dual coffee dispenser makes it possible to use different sized cups, jugs and other vessels up to a maximum height of 150 mm. The milk frother integrated in the dual coffee dispenser ensures trouble-free preparation of all popular coffee specialities. Further, the milk system can serve cold and hot milk.

The milk frother is also available as a dual dispenser.

Metered or free-flow hot water is dispensed from a separate outlet.



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Preparation of coffee specialities is based on the espresso process. Coffee specialities can be freshly prepared as needed for single or tandem cups. The milk is heated or frothed by the milk frother integrated in the coffee dispenser and served with the coffee in one work process. The sequence in which the milk is output -- whether before, while or after the coffee is output -- can be programmed. The coffee beans are freshly ground automatically after pressing a product button. After brewing, the dry coffee grounds are collected in the built-in grounds tray (up to 50 portions).

#### **Customer settings**

Thanks to an intelligent chip card, the user can rapidly set important parameters such as the quantity of ground coffee and water in a matter of seconds. And settings can be corrected just as quickly. The optimal setting values can be saved on a memory card after installation and reloaded at any time. Access rights to the customer settings can be individually defined and saved with a PIN code.

#### **Billing systems**

The coffee machine is ready to be connected to commercially available payment and billing systems. Also, internal counters keep track of output (total count, count per product, etc.).

#### **Cleaning and hygiene**

The integrated automatic rinsing and cleaning program for the coffee and milk area makes it easy to maintain and care for the unit while ensuring excellent hygiene and consistently high quality coffee.

#### **Standard equipment**

- Fully electronic control system with illuminated LCD and programming with chip card
- Separate hot water outlet
- Metal brewing unit with constant piston heater
- 1 MUT module with pump, 10-litre gastro-normed container, and milk shortage monitoring
- 2 high-grade stainless steel tanks for coffee, hot water & steam
- 1 low-noise precision grinder with direct grinding
- 1 coffee bean container made of plastic, 1.5 kg capacity, monitored fill level
- Manual filling funnel for ground coffee
- Adjustable coffee dispenser from 80 to 150 mm
- Integrated milk frother
- 5 (6) selector buttons for coffee and milk products; dual function with the Shift key
- Dry coffee grounds discharged into a tray for 50 portions, electronic overflow safeguard
- Ready to be connected to commercially available payment and billing systems
- Housing made of high-grade stainless steel and plastic in anthracite grey or silver

#### **Options**

- Grounds chute for direct disposal into a waste bin installed under the counter
- Special RAL colours on request
- Breakfast system for filling pots via a separate coffee dispenser
- 20-litre gastro-normed container
- Self service version (Product symbols and stop plate for cups)

#### **Accessories and add-ons**

- Under-the-counter fridge
- Cup warmer
- Chocolate beverage dispenser

**Manufacturer** Franke Kaffeemaschinen AG

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