



Franke Coffee Systems

The art of excellent coffeemaking

Franke Sinfonia M 3M H CF MUT

The Franke Sinfonia M 3M H CF MUT is a microprocessor-controlled, fully automatic coffee machine with 3 coffee grinders for custom coffee specialities such as ristretto, espresso, caffè crème, white coffee, latte macchiato, and cappuccino. It also dispenses cold and hot milk, hot water.

Technical data

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| <u>Hourly performance:</u> | Espresso: | 250 cups |
| | Caffé crème: | 200 cups |
| | Cappuccino: | 180 cups |
| | White coffee: | 180 cups |
| | Latte macchiato: | 120 cups |
| | Hot milk: | 120 cups |
| | Cold milk: | 150 cups |
| | Hot water: | 30 litres |

Power rating: Coffee machine: 6.9 kW

Power connection: Coffee machine: 400 V 3LN PE, 16 A, 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: 50 kg

Dimensions:
Width: 450 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 3 low-noise precision coffee grinders (bean container capacity of 1.3 kg / 2x 1.5 kg) and a manual filling funnel for ground coffee.

Self-service operation offers a maximum of 8 coffee products. The operated version has up to 28 coffee products, 8 individually programmable product buttons, and a separate hot water button. Operator guidance, settings and the status displays are shown on a large backlit graphic display. The product names can be custom displayed on 4 different levels on the graphic display and are easily called up by pressing the "More products" button.

The height-adjustable dual coffee dispenser makes it possible to use different sized cups, jugs and other vessels up to a maximum height of 180 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. 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



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automatically after pressing a product button. After brewing, the dry coffee grounds are collected in the built-in grounds tray (up to 100 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 graphic display 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 steel tanks for coffee, hot water
- 3 low-noise precision grinders with direct grinding
- 3 coffee bean containers made of plastic, 1.3 kg / 2x 1.5 kg capacity, monitored fill level
- Manual filling funnel for ground coffee
- Adjustable coffee dispenser from 75 to 180 mm
- Integrated milk frother
- 7 (8) selector buttons for coffee and milk products; up to 4 product display levels
- Dry coffee grounds discharged into a tray for 80 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
- Breakfast system for filling pots via a separate coffee dispenser
- Special RAL colours on request
- 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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