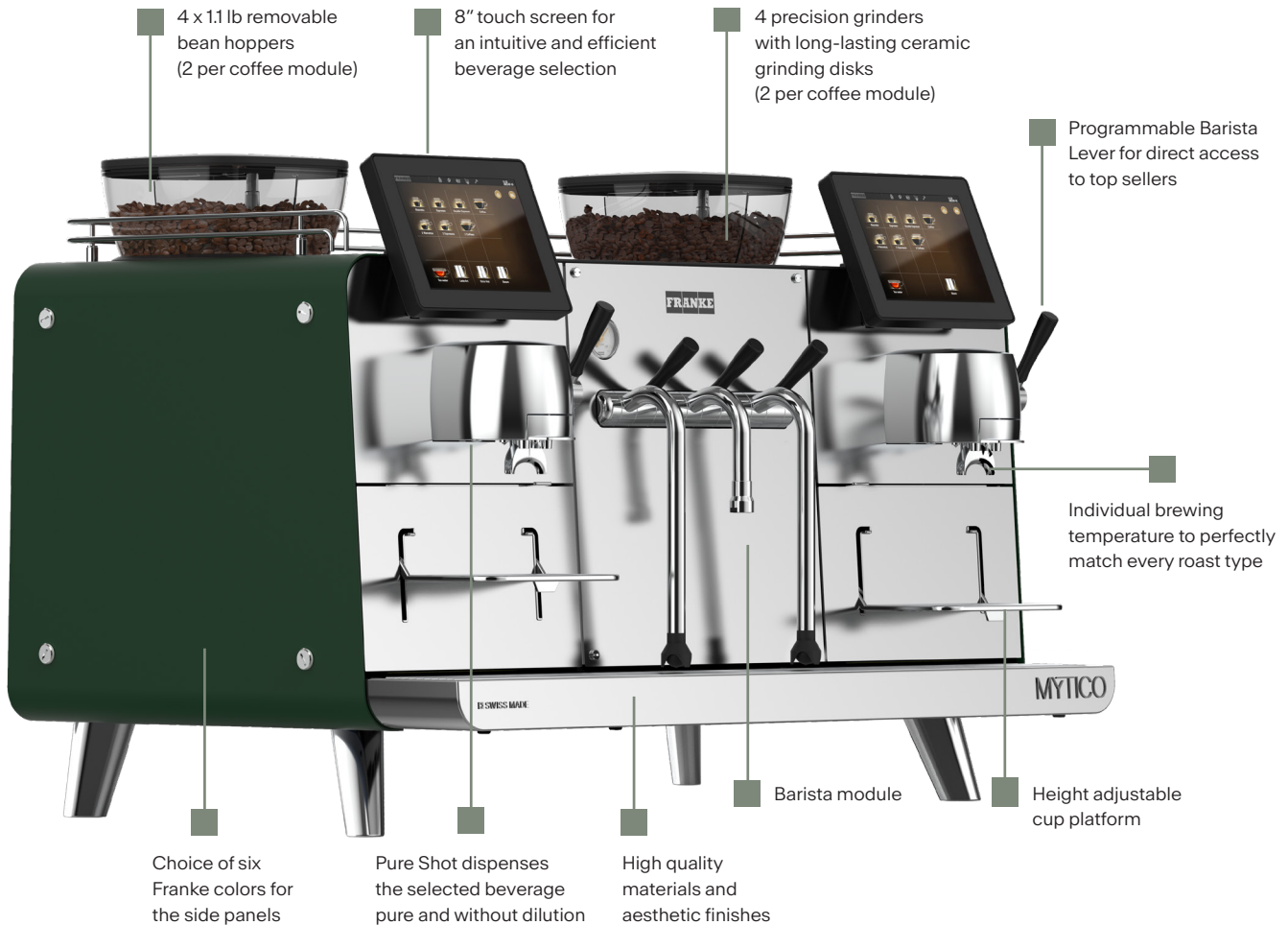




# MYTICO Due



The perfect fusion of an elegant classic Italian espresso machine with today's state-of-the-art automation. Mytico Due offers the exceptional espresso quality today's customers expect, along with the allure of a contemporary, yet classic, design.

A barista's favorite for its ease of use, customization, and productivity, Mytico Due creates memorable coffee experiences that keep customers coming back. Achieving perfect in-cup quality every time is effortless with iQFlow™ and individual brewing temperatures in two modular brewing units ensure excellence with each espresso extraction.

| UNIT       | CUPS PER DAY |
|------------|--------------|
| Mytico Due | Up to 300    |



**Compact height**  
Boosts customer interaction.



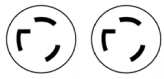
**Design**  
Traditional Italian design.

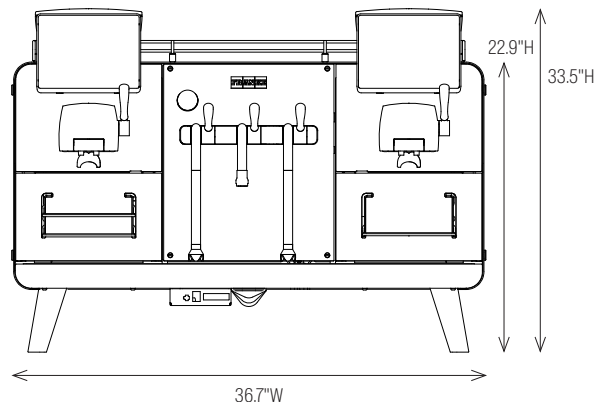


**iQFlow™**  
The ground breaking technology that extracts more flavor for unrivaled in-cup quality.

# Technical data

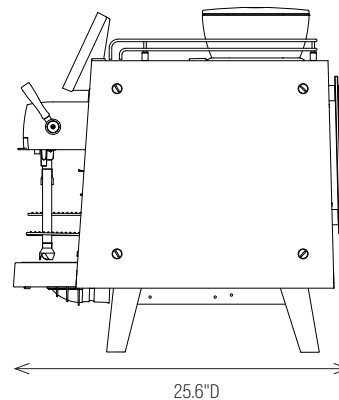
## Machine

| Model           | Due   |
|-----------------|---|
| Power           | 2 x 208V (30A)<br>2 x L6-30R (unit requires two L6-30R receptacles)               |
|                 |  |
| Dimensions      | 36.7"W x 33.5"H x 25.6"D  |
| Weight (empty)  | approx. 210 lbs   |
| Franke colors   | Onyx, Cotton, Sand, Burgundy, Blueberry, Basil                                    |
| Cleaning system | EasyClean   |



## Water quality requirements

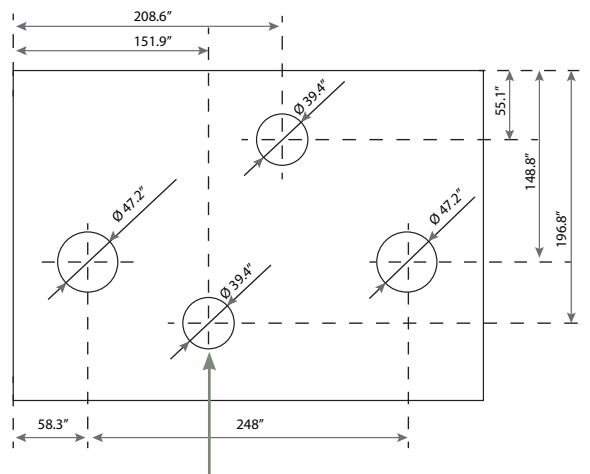
|                          |   |
|--------------------------|---|
| Aroma                    | Fresh and pure taste, with no perceptible aroma |
| Color                    | Clear   |
| Total Hardness           | 70 – 140 ppm (mg/l)                             |
| Carbonate hardness       | 3 – 6° dH CH (carbonate hardness)               |
|                          | 50 – 105 ppm (mg/l)                             |
| Acid content/ph value    | 6.5 – 7.5 pH                                    |
| Chlorine content         | < 0.5 mg/l                                      |
| Chloride content         | < 30 mg/l                                       |
| TDS                      | 30 – 150 ppm (mg/l)                             |
| (Total dissolved solids) |   |
| Electrical conductivity  | 50 – 200 µS/cm (microsiemens)                   |
| Iron Content             | < 0.3 mg/l                                      |
| Water pressure           | 80 – 800 kPa (0.8 – 8 bar)                      |
| Flow rate                | > 0.1l/sec                                      |
| Water temperature        | < 25°C  |



## Water connection and drain

|                  |  |
|------------------|--|
| Water connection | Metal hose with union nut G3/8", L = 59" |
| Drain hose       | Dia = 0.62", L - 78.7"                   |

## Counter Hole Diagram



\*Not required for US Mytico Due standard configuration.




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CSA STD C22.2  
NO 1093 | 123505



CONFORMS TO  
NSF STD 4



### Digital services connectivity requirements

| OPTION 1   |  | OPTION 2  | OPTION 3  |
|--|--|---|---|
|  |  | Additional costs may apply  | Limitations may apply   |
| <b>Ethernet/LAN</b><br><i>Recommended Option</i>   | <b>Connectivity Requirements</b><br>Ethernet/LAN |   | <b>3rd Party</b><br>Cellular Modem/ WiFi                              |
| Internet connection provided to machine over LAN/Ethernet Cable<br> | MQTT   | Port 8883   | <b>Mobile:</b> Cellular or WiFi connection<br>Customer provides modem |
|  | NTP  | Port 123  |   |
|  | HTTPS  | Port 443  |   |
|  | MQTT Websockets                                  | Port 443/<br>Port 444   |   |
|  |  | <b>Franke Connection KIT Cellular/ WiFi (Modem)</b><br><b>Mobile:</b> Private APN (Roaming partner) 4G<br>2 x LAN ports to connect<br>Modem connects up to 2 machines<br>WiFi capability upon request |   |

Customer is responsible for all connectivity.

# Traditional meets contemporary



## 1 Coffee module

- Coffee module right
- Coffee module left
- Single or double coffee spout

## 2 Barista module

- Autosteam Pro S3 Steam Wand x2
- Hot water spout in the center
- Barista Levers

## 3 Cleaning system

- Automated cleaning system

## Mytico Due options

- Traditional steam wand S1
- Extended bean hoppers - 2.4 lb

## Franke Colors



Onyx



Cotton



Sand



Burgundy



Blueberry



Basil



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