

**Feature overview**

**Franke SB1200 FM CM SU12**

**FoamMaster system FM CM, 2 grinders, IndividualMilk Technology, Iced-Coffee module, Cold-Brew system, 1 or 2 powder dosing units, hot water spout, mains water connection, SU12 FM CM 2OM cooling unit 2x 4,5 liters**

Microprocessor-controlled fully automatic coffee machine with 2 precision coffee grinders for the individual preparation of coffee and coffee specialties such as Ristretto, Espresso, and Café Crème. By processing chilled media such as various sorts of fresh milk, cold brew concentrates and other products such as cappuccino, latte macchiato and milk coffee with warm milk and warm milk foam in barista quality as well as specialities with cold milk and cold milk foam and combinations thereof can be prepared. IndividualMilk Technology for prevention of cross-contamination of the different media. The integrated Iced Coffee Module can be used to prepare additional other freshly brewed and actively chilled products with freshly ground coffee beans such as Iced Coffee, Iced Espresso or Iced Americano. 1 or 2 built-in powder dosing units offer the possibility of preparing hot chocolate, milk or mixed drinks, e. g. with chocolate powder or milk powder or two different types of chocolate. The hot water outlet integrated into the automatically height-adjustable product outlet allows the dosed or undosed supply of hot water.

**Technical data**

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| Mains power connections: | 220-240 V, 1LNPE, 2400-2900W, 50-60Hz, 16Á (EU/GB/CH) | |
| (SB1200) | 380-415 V, 3LNPE, 6500-7800W, 50-60Hz, 16Á (EU/GB/CH) | |
|  | 220-240 V, 1LNPE, 4700-5600W, 50-60Hz, 30Á (EU/GB/CH) | |
|  | 200-220 V, 2L PE, 4700-5700W, 50-60Hz, 30Á (USA/LATAM/JP) | |
|  | 220-240 V, 3L PE, 6500-7800W, 50-60Hz, 30À (EU/GB/CH) | |
| Mains power connections:  (SU12) | 220-240 V, 1LNPE, 50-60Hz, 0,7-0,8Á (EU)  100-127 V, 1LNPE, 60Hz, 1,5-1,7Á (US) | |
|  | 100 V, 1LNPE, 50-60Hz, 1,7Á (JP) | |
|  | 220 V, 1LNPE, 50-60Hz, 0,8Á (CN) | |
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Dimensions: *SB1200: SU12:*

Width: 340 mm 340 mm

Height: 796 mm 585 mm

Depth: 600 mm 475 mm

Net weight: up to: 58 kg 26 kg

Mains water connection: Cold water: G 3/8" external thread

Water pressure: 80 to 800 kPa (0,8 to 8,0 bar)

With water filter: 80 to 600 kPa (0,8 to 6,0 bar)

Inlet hose: ∅ 8 x 1500 mm; union nut G3/8"

Wastewater connection: Water drain: Funnel trap ∅ 50 mm, vented

Waste-water hose: ∅ 20 x 2000 mm

Ingress protection: No water protection: IPX0

Noise emission: Acoustic pressure: < 70 dB (A)

Approvals: (FCS4074): CE / CB / HACCP

**Version**

Housing parts and product container are manufactured from low-maintenance plastic, the front door is made of aluminum and the drip plate is made of stainless steel. All safety-relevant components are certified by the respective testing authorities. Housing color Black Line (high-gloss black).

**Operator panel**

The entire operator guidance, settings and status function displays are shown on the 12,1 inch touch screen. 6 menu cards, all Individual definable. Each menu card with 5 pages for the presentation of 4, 6, 9, 12, 16 or 20 product buttons per page. The menus offer the option of separate representation such as seasonal summer and winter drinks or beverages with the distinction according to recipes. Up to 7 different languages can be selected. Display of nutritional and allergen information is possible. The products can be displayed individually with predefined images and text or via USB interface with customer-specific images. The multimedia display allows you, to show videos and images for example as advertising messages during the preparation and dispensing of products or operation-breaks. Payment mode displays the product price and any credit. Events and information, e.g., the absence of coffee beans, are displayed in different colors or can be called up from the dashboard located behind the product level.

**Grinder**

Two low-noise precision grinders with ceramic grinding discs and direct grinding function. Transparent twin bean hopper for two different types of beans, each with 1200 g content. Removable using central fastener for release mechanism with simultaneous bean hopper fastener. Fineness of grind setting option when bean hopper is removed. Optional the bean hopper can be locked using a cylinder lock. Monitoring for lack of beans and presence of container with messages on the display.

**Powder hopper**

One or two dosing units, e. g. for chocolate and/or milk powder or a dark and/or light-colored chocolate powder with a container content of approx. 1200 g. In the event of a lack of powder or missing hopper, the message appears on the display and the drink preparation is blocked. The special mixer system with high-performance motor ensures the preparation of homogeneous chocolate and milk products and also (in connection with coffee products) combinations thereof. A special mechanism prevents the formation of tunnels in the powder stored in the hopper. The finished beverage is dispensed via the product spout as a single product. Optional the powder hopper can be locked using a central cylinder lock.

**Iced Coffee IC**

The optional Iced Coffee Module (IC) actively cools the freshly brewed coffee immediately after the brewing process and immediately before the product is issued. It can be used to prepare additional other freshly brewed and actively chilled products with freshly ground coffee beans such as Iced Coffee, Iced Espresso or Iced Americano or products in combination with milk, milk foam and/or syrup. Temperature control is carried out via a coaxial heat exchanger. The standard iQFlow brewing system prepares the Iced products in consistently high quality and taste. The Iced Coffee Module is integrated in the cleaning process of the coffee machine. A separate cleaner is not necessary. Installation instead of the second powder dosing unit.

**Brewing system iQFlow**

The brewing system with a plastic brewing unit that features a fill level of up to 22 g and pre-brewing function is, when equipped with a corresponding brewing insert, suitable for the preparation of classic espresso, café crème, and other specialty coffees. Pressing a product button triggers the respective fresh grinding of the coffee beans. Specialty coffees can be prepared in single cups, fresh and according to demand. The iQFlow system is monitoring and regulating the brewing process through programmable brewing times. The Powder lid for the manual dosing of the coffee powder is optional lockable. After brewing, the dry coffee grounds are collected in the integrated grounds drawer (up to 80 portions). Optional coffee grounds chute for disposal of coffee grounds directly into a waste container installed under the counter. The drawer is easily emptied via the direct, separate access on the front of the machine. Monitoring for overfilling. Tool-free brewing unit removal, such as for cleaning, with presence monitoring.

**Cold Brew System:**

The integrated cold brew system with patented air supply technology without nitrogen, can be used to prepare additional chilled products such as cold-brew concentrate mixed with cold milk, cold milk foam and, if necessary, syrup. The cold-brew system is integrated in the cleaning process of the coffee machine. A separate cleaner is not necessary.

**Product spout**

The automatic height adjustment of the single product spout from 80 mm to 185 mm enables the use of all standard cups, drinking containers and jugs up to a maximum height of 185 mm. Spout for single-cup products. Separate outlet nozzles for media-separated output. Integrated hot water output, e. g. for tea. The cup sensor detects whether a drinking vessel is placed under the product spout. If there is no cup under the spout, the products and the rinsing process are locked. Output area is illuminated with LED-lights during the product preparation. Marking for the coffee cup positioning in the drip grid.

**FoamMaster system FM**

For the preparation of warm milk and warm milk foam as well as cold milk and cold milk foam in barista quality as a single preparation for such as cappuccino and latte macchiato. Two FoamMaster systems integrated in the coffee machine and 2 media pump modules integrated in the cooling unit for optimal, media-separated dosing of the milk quantity. The milk is heated with FoamMaster technology, foamed if necessary and dispensed together with the coffee in a single operation. The time of milk output before, with or after coffee dispensing and the individually adjustable foam consistency from coarse/liquid to fine/stiff is individually programmable. Milk deficiency monitoring in the milk line blocks the purchase of dairy products in the absence of milk.

*Optional media cooling units as side units:*

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| **Cooling Unit:** | **\* Media and storage configurations:** |
| SU12 FM CM 2OM | Medium 1: milk 4,5 l storage – Medium 2: milk 4,5 l storage |
| SU12 FM CM 2OM | Medium 1: milk 4,5 l storage – Medium 2: Cold Media (e. g. Cold Brew) 4,5 l storage |

\* First medium is always milk!

**IndividualMilk Technology**

The cooled media are stored and dosed separately by the IndividualMilk Technology and prepared and dispensed without cross-contamination with the two FoamMaster systems. This media separation of such as lactose-free, vegan, plant-based and animal milk varieties offers an even larger selection of milk alternatives and product creations on a fully automatic coffee machine.

**Customer settings**

The user can directly adjust the key parameters as for example the amount of coffee powder and water via the touch screen. Uploading own customer images and saving product settings via USB interface. Access authorization can be defined individually and secured with a PIN code. Programmable switch-on and switch-off times with a timer for maximum energy efficiency and minimum current consumption in stand-by mode.

**IoT-on bord**

Prepared for direct internet connection and access via smartphone, tablet, laptop or PC. Direct access to machine sales, meter readings, error messages and product references. Possibility of evaluating the current month. Control and adjustment of machine data via cloud as well as information about machine status, cleaning intervals and due maintenance appointments. This ensures a permanently high quality standard in product preparation and avoids downtimes associated with loss of sales.

**Accounting systems**

\*\* VIP interface with MDB interface for connecting to commercial accounting systems such as coin validator, coin changer or card-reading systems. Internal counter per product and total preparations. Up to four price lists can be programmed (1x cash, 3x credit). SD card reader and optional IrDA interface (Infrared for a customer's own reader) for reading the counter values. Data export option in .csv format via USB interface. EVA-DTS standard for data transmission. Data backup in the VIP interface.

Optional accounting systems:

* Coin validator - side unit (A-line design)\*\*
* Coin changer - side unit (A-line design)\*\*
* Value- and money cards reader\* - side unit (A- line design)\*\*
* smartSCHANK - side unit (Aluminium housing)

\* Reading unit provided by the customer.

**Cleaning system CM CleanMaster**

The integrated, automatic rinsing and cleaning program CleanMaster for the entire preparation area makes maintaining the device easy with a run-through time of only around 12 minutes. The special system cleaners (free of both DDAC and BAC) ensure maximum cleaning quality, optimum hygiene and uniform product quality. Visual user guide and display of all cleaning steps on the touch screen. The automatic dosing of milk system cleaning agent into the integrated cleaning tank proceeds automatically from the cleaning agent cartridge integrated in the cooling unit. The necessary hot water quantity is automatically added to the integrated cleaning tank by the connected coffee machine once the cleaning program has started. The cleaning solution is ready for use. This considerably reduces the time spent on cleaning. Programmable starting time for rinsing the media lines, even up into the cooling unit and for the foamer head, e. g. directly after each product preparation or e. g. 3 minutes after the last preparation. Cartridge and tank are easily removable or replaceable. RFID technology ensures the presence, level control and use of the correct cleaner cartridge. Due to the automatic cleaning of all media areas and the simple installation of the cleaning adapter, manual cleaning steps in the product outlet are eliminated. The standard cup sensor detects whether a drinking vessel is placed for product output and suppresses the rinse when the cup is placed under the spout. LED lighting for the dispensing area while the cleaning process is running.

**Additional options**

* First Shot Intelligent brewing chamber pre-heating feature. Automatically activated depending on  
   the idling time of the coffee machine.
* Flavor Station FS60 as side unit or FSU60 as under table unit for automatic dosing with up to six   
   different flavors, which (combined with a coffee machine) can be used to add flavor  
   to the beverages.
* Optical Cup Recognition Camera module recognizes the dimensions of the drinking vessel and passes them  
   on to the coffee machine. As a result, both spout height and product  
   offering automatically adjust to the respective drinking vessel.
* Cup warmer Add-on unit with hated trays for around 120 coffee cups

**Manufacturer** Franke Kaffeemaschinen AG (ISO9001, ISO14001, ISO45001 certified)