**Tender text**

**Franke add-on cooling unit SU05 CM – 5 liters (Foot 40)**

For product types A400 FM CM, A600 FM CM

The add-on cooling unit SU05 CM 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, 1900-2300 W, 50-60 Hz (CH, EU, GB)

 120 VAC, 1L N PE, 1440 W, 60 Hz (USA)

 100 VAC, 1L N PE, 1350 W, 50-60 Hz (JP)

 200 VAC, 1L N PE, 1950 W, 50 Hz (CN)

Energy loss: 0,638 kW/24h – 230 VAC 50 Hz (according to DIN 18873-2)

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

Empty weight: up to max. 25 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 and the milk container with lid are made of easy-care plastic. The device door and the heatable tray for the storage of cups are 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 integrated Foam Master system ensures the foaming and heating up of the milk and also the optimum dosage of quantity of milk. The milk is foamed in Barista quality. 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 on 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 residual amount purchase of milk or milk-coffee products after the empty-message can be programmed at the connected coffee machine. 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 CM CleanMaster**

The integrated, automatic rinsing and cleaning system CleanMaster 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. The milk container is simply replaced by the supplied cleaning tank and is connected via quick coupling system. The milk cleaner dosage is carried out automatically after starting the cleaning program from the cleaner cartridge in the cooling unit into the supplied cleaning container. The necessary hot water quantity is automatically added by the connected coffee machine. 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. RFID technology ensures the presence, level control and use of the correct cleaner cartridge.

**Manufacturer** Franke Kaffeemaschinen AG (ISO 9001 certified)