**Tender text**

**Franke under counter cooling unit UT12 CM – 2x 4,5 liters**

For product type A1000 FM CM

The under counter cooling unit UT12 CM 2x 4,5 liters is designed for storage for 2 types of cooled milk for the preparation of coffee specialties. Not suitable for the use of lactose-free milk as the 2nd type of milk.

**Technical data**

Milk storage: 2 containers: á 4,5 l

Mains power connection: 220-240 VAC, 1L N PE, 0,72À, 50-60 Hz (CH, EU, GB)

 110-127 VAC, 1L N PE, 1,70À, 60 Hz (USA)

 100 VAC, 1L N PE, 1,70À, 50-60 Hz (JP)

 220 VAC, 1L N PE, 0,80À, 50 Hz (CN)

Energy loss: 0,656 kWh/24h – 220-240 VAC 50 Hz (according to DlN 18873-2)

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

Empty weight: max. 26 kg

Dimensions: Width: 340 mm

 Hight: 588 mm

 Hight: 650 mm (Required installation height)

 Depth: 475 mm

Approvals: CE / CB / HACCP

**Device design**

All essential parts are made of stainless steel. The housing parts, the device door and the milk container with lid are made of easy-care plastic.

**Features**

The cooling unit must be installed in the counter under the coffee machine. Short milk paths through the direct connection of the milk lines at the top of the cooling unit. The 2 transparent 4,5 liters milk containers with carrying handle are connected via quick coupling system. A red and a blue clip is used to identify the container. The Foam Master system of the coffee machine ensures the optimum of heating up and dosage of quantity of milk. The milk is foamed in Barista quality. The infinitely separate adjustable temperature control and separate temperature measurement directly in the media ensure optimal milk temperature of + 3 ° C to + 8 ° C for each which are displayed in the cooling unit and the touchscreen of the coffee machine. Separate level monitoring of the media by the milk pipe sensors of the coffee machine. By the lack of milk, the products are locked. A message is displayed on the touchscreen of the coffee machine. A residual amount purchase of milk or milk-coffee products after the empty-message can be programmed at the connected 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 coffee machine. The milk cleaner dosage is carried out automatically after starting the cleaning program from the cleaner cartridge in the cooling unit into the integrated cleaning tank. The necessary hot water quantity is automatically added from the connected coffee machine. The cleaning solution is ready for use. The time required for cleaning reduced significantly. Programmable starting time for rinsing the media lines, even up into the cooling unit and for the product spout of the connected coffee machine, e. g. directly after each product preparation or 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)