**Tender text**

**Franke under counter cooling unit UT12 CM Twin**

For product type A1000 FM CM

The under counter cooling unit UT12 CM Twin is designed for storage of cooled milk for the preparation of coffee specialties. The under counter cooling unit UT12 CM Twin is prepared for the connection of two coffee machines.

**Technical data**

Milk storage: 1 container: 12 l

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 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 machines. Short milk paths through the direct connection of the milk lines at the top of the cooling unit. The transparent 12 liters milk container with carrying handle is connected via quick coupling system. The Foam Master system of the coffee machines ensures the optimum of heating up and 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 the touchscreens of the coffee machines. Level monitoring of the milk by the milk pipe sensors of the coffee machines. By the lack of milk, the products are locked. A message is displayed on the touchscreens of the coffee machines. A residual amount purchase of milk or milk-coffee products after the empty-message can be programmed at the connected coffee machines. 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 machines. 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 CM 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 screens of the coffee machines. 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 machines. 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 machines, 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.

**Options**

For the use of two different types of milk, it is possible to order 2 milk containers with a capacity of 4,5 liters each. For example, whole milk and low-fat milk can be used for the preparation of coffee specialities. Lactose free milk as a second type of milk is possible. A red and a blue clip is used to identify the container. Separate monitoring of milk temperature and regulation of both types of milk. Separate cleaning of the machines is possible. One machine is cleaned, the second is still available for product preparations.

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