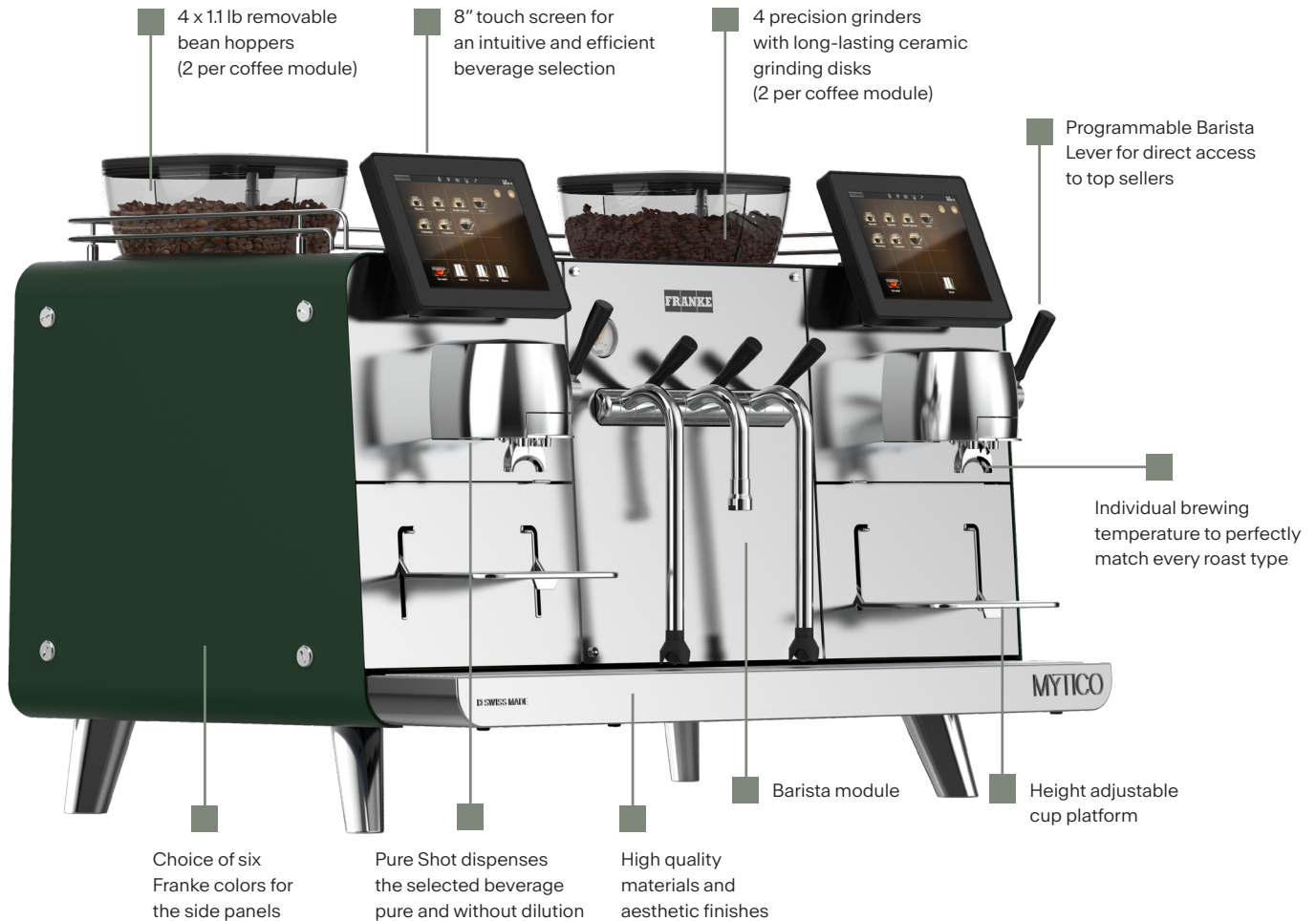




MYTICO Due



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.



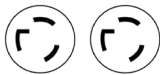
Design
Traditional Italian design.

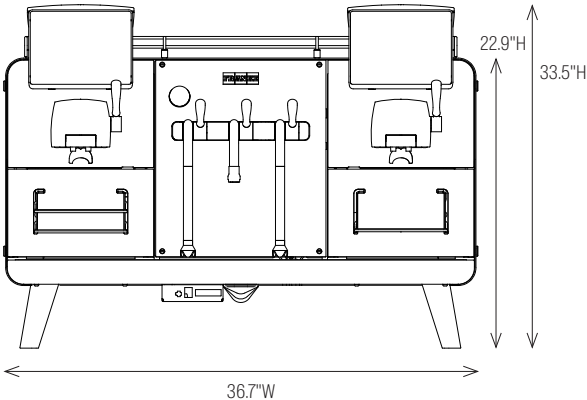


iQFlow™
The ground breaking technology that extracts more flavor for unrivaled in-cup quality.

Technical data

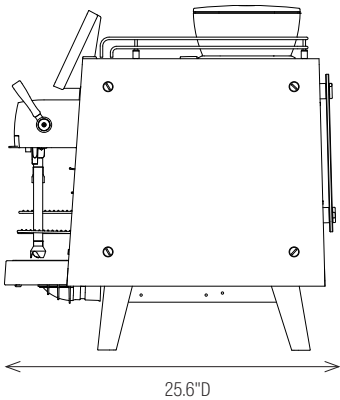
Machine

Model	Due
Power	2 x 208V (30A) 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

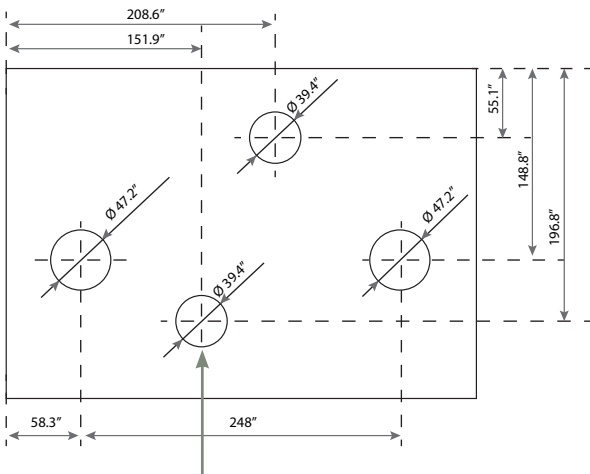
Aroma	Fresh and pure taste, with no perceptible aroma
Color	Clear
Total Hardness	70 – 140 ppm (mg/l)
Carbonate hardness	3 – 6° dH CH (carbonate hardness)
	50 – 105 ppm (mg/l)
Acid content/ph value	6.5 – 7.5 pH
Chlorine content	< 0.5 mg/l
Chloride content	< 30 mg/l
TDS	30 – 150 ppm (mg/l)
(Total dissolved 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	> 0.1 l/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

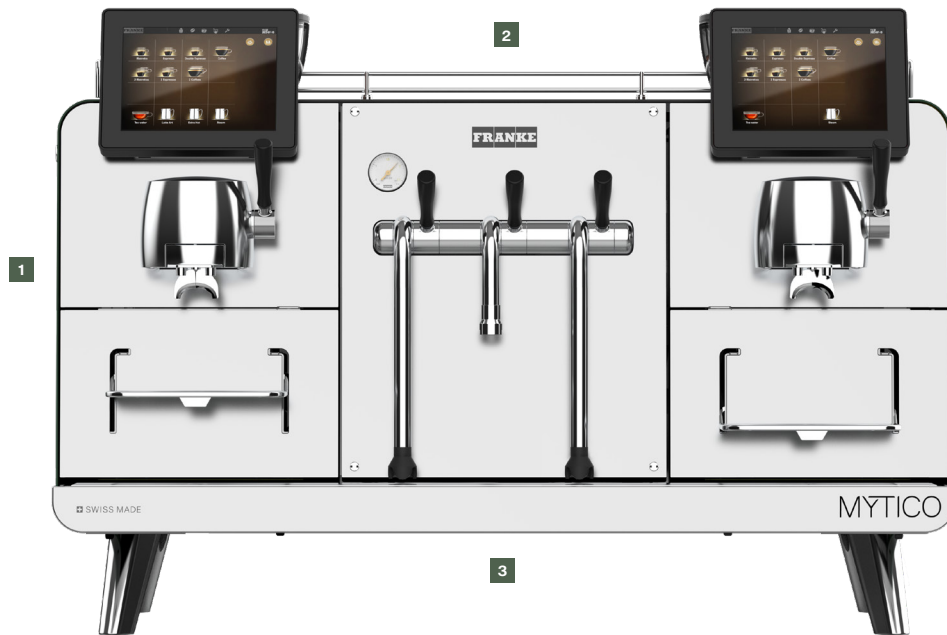


Digital services connectivity requirements

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

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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