

# Tradition meets contemporary



## 1 Coffee module

- Coffee module right
- Coffee module left
- Single or double coffee spout
- Bean hopper: 2 x 1.1 kg or 4 x 0.55 kg

## 2 Barista module

- Steam wand Autosteam Pro S3 on the left
- Hot water spout in the center
- Traditional steam wand S1 on the right
- Barista Lever

## 3 Cleaning system

- Automatic cleaning

## Mytico Due options

- Third and fourth grinder
- Second steam wand as Autosteam Pro S3
- Back wall with lighting
- Coffee grounds ejection assembly

## Franke Colors



The Mytico product line is not available in all markets.



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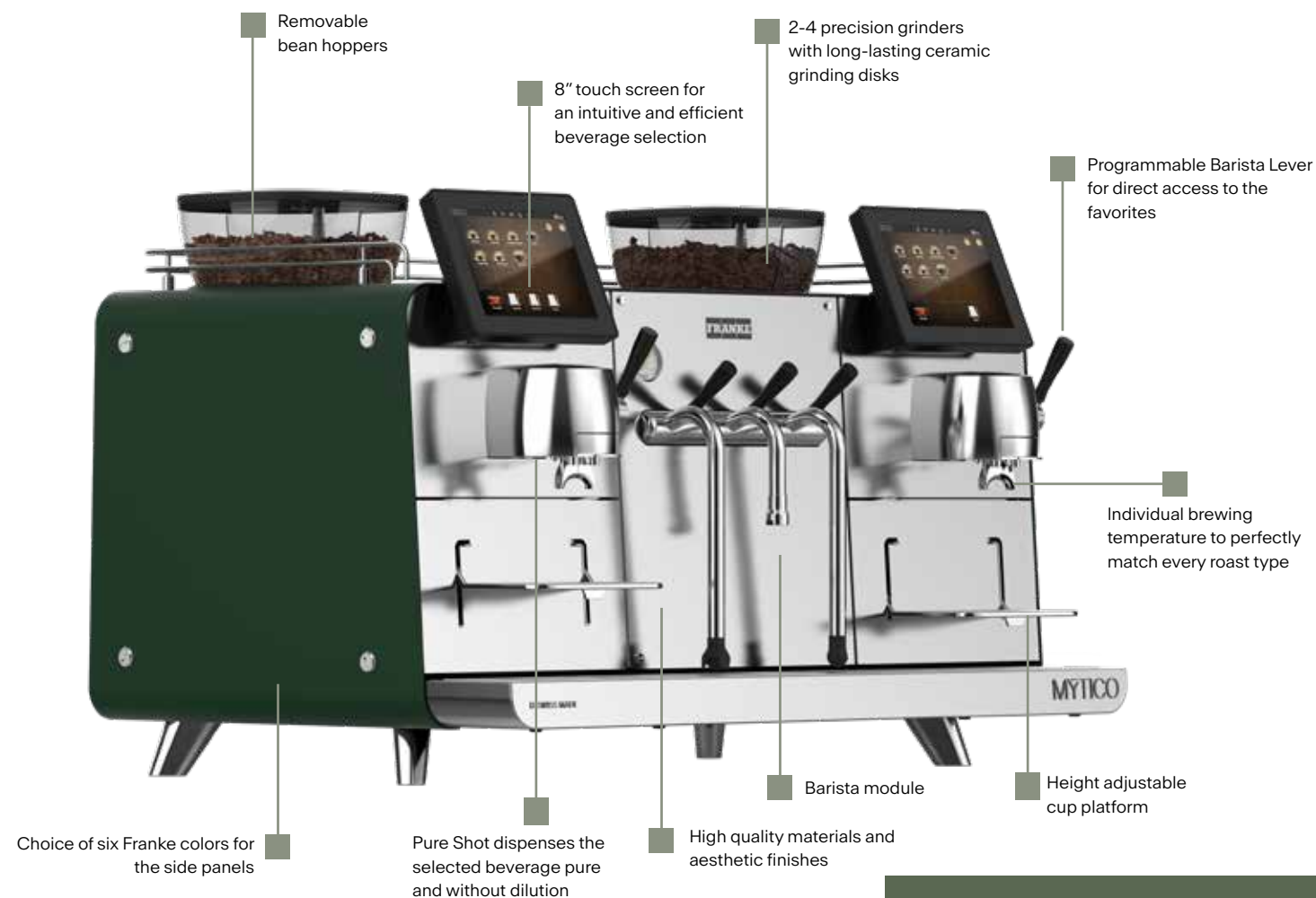
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# MYTICO Due



Choice of six Franke colors for the side panels

Pure Shot dispenses the selected beverage pure and without dilution

High quality materials and aesthetic finishes

Barista module

Height adjustable cup platform

Removable bean hoppers

8" touch screen for an intuitive and efficient beverage selection

2-4 precision grinders with long-lasting ceramic grinding disks

Programmable Barista Lever for direct access to the favorites

Individual brewing temperature to perfectly match every roast type

Think classic Italian espresso machine revamped. Mytico Due provides the same coffee taste customers love with the benefits of contemporary design. A barista's favorite for its perceived values of ease of use, customization, and productivity, Mytico Due creates memorable coffee experiences that keep customers coming back. Getting high in-cup quality every time is effortless with iQFlow™ and individual brewing temperatures in two different brewing units.

CAPACITY*	SINGLE	PARALLEL
Espresso	190	335
Coffee	165	270

Hot water 23 l/h

\*Cups per hour according to DIN 18873



**Compact height**  
Boosts customer interaction



**Design**  
Traditional Italian design



**iQFlow™**  
The groundbreaking technology that extracts more flavor for unrivaled in-cup quality

590.0710.837/10.23/CH-EN/Subject to dimensional, design and version changes.

# Technical data

## Machine

Model	Due
Power	380–415 V 3LNPE 16 A, 50/60Hz, 4.6–5.2 kW
Dimensions	925 mm/610 mm/644 mm (W/H/D)
Weight (empty)	approx. 95 kg
Franke colors	Onyx, Cotton, Sand, Burgundy, Blueberry, Basil
Cleaning system	EasyClean

## Water connection

Water connection	Metal hose with union nut G3/8", L = 1500 mm
Water supply line	If possible on installation side: untreated water of drinking water quality (not from household decalcification system)
Water pressure	80–800 kPa (0.8–8.0 bar)
Flowrate	>0.1 l/sec
Water temperature	<25°C
Total hardness	4–8 °dH GH (German total hardness)/ 7–14 °fH GH (French total hardness)/ 70–140 ppm (mg/l)
Carbonate hardness	3–6 °dH KH (carbonate hardness)/ 50–105 ppm (mg/l)
Acid content/pH value	6.5–7.5 pH
Chlorine content	< 0.5 mg/l

## Water drain

Drain hose	Dia. = 19 mm, L = 2000 mm
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