

Franke Coffee Machines. Evolution 2-Step



FRANKE

COFFEE
SYSTEMS

The Espresso Specialists

Evolution 2-Step: Facts & Figures.



Step 1 – Press an espresso button (single or double shots in regular or decaf)

Step 2 – Press the Autosteam™ button to make foamed milk for cappuccinos and steamed milk for lattes

High output retail coffee locations are best served by the proven Franke Evolution 2-Step. Whether you need to steam large quantities of milk or produce high quality espresso shots time after time, the Evolution is the right choice.

With the Evolution 2-Step you maintain that café feel while being able to add consistency to the quality of your beverage.

- Fits most foodservice applications and has been picked by category leaders: QSR, bakery-café, natural markets, casual dining, family dining, cruise, hospitality, contract foodservice and specialty coffee
- Single-touch grinding and brewing
- Designed for easy maintenance
- Automatic cleaning and rinsing program
- Compact design delivers extreme profit-per-square inch of counter space
- Fully electronic control board with illuminated LCD
- Chip-card programming
- Up to 24 individually programmable products
- Easily customizable product labeling
- Height-adjustable coffee dispenser

	2-Step
Height (nsf)	31"
Width	13"
Depth	24"
Shipping Weight	135 lbs
Boiler	2.9 l
Cup Height - Adjustable	3 - 6"
Voltage	208 V
Wattage	4800 W
Recommended Circuit Rating	30 A

Franke espresso machines are UL approved to electrical safety and sanitation standard NSF 4.



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