

USER MANUAL SU06

FCS4088



Read the user manual before working on the appliance.

Keep the manual with the appliance and pass the manual on to the next operator if the appliance is sold or transferred to a third party.

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1 FOR YOUR SAFETY

1.1 Intended use

1.1.1 Add-on units

Cooling unit

- The cooling unit is intended exclusively to keep milk cool for the preparation of coffee drinks with a Franke coffee machine.
- Use only precooled milk (max. 4 °C).
- Remove the milk when the cooling unit is not in use. Store the milk in a suitable refrigerator.
- Use only the recommended cleaners. Other cleaners may leave residues in the milk system.
- The cooling unit is intended exclusively for operation indoors.
- Please also observe the Declaration of Conformity delivered with the device.

1.2 Non-authorized use

- Children under the age of 8 years are not permitted to use the appliance.
- Alcoholic, flammable, explosive substances or spray cans must not be used or stored in the appliance.
- Do not store or use any electrical appliances inside the cooling unit.
- Do not use the appliance:
 - If covers, side panels, etc. on the appliance are missing
 - If the appliance, power cord or connection lines are damaged
 - If you are not familiar with its functions
 - If the appliance has not been cleaned or filled as specified
- Any use that deviates from or exceeds the use described in these instructions is considered unauthorized. The manufacturer is not liable for any damage resulting from the improper use of the appliance.

1.3 Prerequisites for using the add-on unit

- The add-on unit is intended for use by trained personnel or for self-service.
- Add-on units in self-service areas must always be monitored to protect the users.
- Children or persons with restricted physical, sensory or mental abilities, or lack of experience and knowledge, may use the add-on unit only under supervision or after adequate instruction by a person responsible for their safety, and are not permitted to play with the add-on unit. Cleaning and maintenance may not be carried out by children without supervision.
- Every operator of the add-on unit must have read and understood the instructions. This does not apply to its use in the self-service area.
- Do not start using the add-on unit until you have read and understood these instructions in full.

1.4 Explanation of safety instructions

In order to ensure the safety of persons and protection of material goods, it is essential to observe these safety instructions.

Symbol and signal word indicate the severity of the danger.



WARNING

Indicates a potential danger which, if not avoided, it may result in death or serious injuries.



CAUTION

Indicates a potential danger which, if not avoided, could result in minor or moderate injury.



NOTICE

Directs your attention to the risk of damage to the machine/appliance.

1.5 Explanation of mandatory signs

To protect people and property, you must observe the mandatory signs.



Read the instructions.



Disconnect the power plug.

1.6 Dangers when using the add-on unit



WARNING

Risk of fatal injury from electrocution

Damaged power cords, cables or plugs can lead to electrocution.

- a) Do not connect any damaged power cords, cables or plugs to the power grid.
- b) Replace damaged power cords, cables or plugs.
If the power cord is permanently assembled, contact the service technician. If the power cord is not permanently assembled, order and use a new, original power cord.
- c) Ensure that the machine and the power cord are not near any hot surfaces such as gas or electric stoves or ovens.
- d) Ensure that the power cord is not pinched or chafing against sharp edges.
- e) Only pull on the plug and not on the cable when disconnecting the appliance from the power grid.



WARNING

Risk of fatal injury from electrocution

Modifications to the appliance or the use of unsuitable parts can lead to electric shock.

- a) Perform modifications to the appliance only when these have been authorized by Franke.
- b) Use only parts approved by the manufacturer.



WARNING

Risk of fatal injury from electrocution

Liquid/moisture entering the appliance or leaks can lead to electrocution.

- a) Never point a liquid or steam jet at the appliance.
- b) Do not pour any liquids on the appliance.
- c) Do not immerse the appliance in liquid.
- d) Never disconnect the appliance from the power grid with wet hands.
- e) Disconnect the appliance from the power grid in the event of a leak, or if liquid/moisture enters the appliance.



WARNING

Risk of fatal injury from electrocution

Work, repairs or servicing improperly performed on electrical systems can lead to electrocution.

- a) Ensure that repairs on electrical parts are carried out by service technicians using original spare parts.
- b) Ensure that servicing is only carried out by authorized persons with the relevant qualifications.



WARNING

Risk of fatal injury from electrocution

Live appliances can cause electric shocks.

- a) Disconnect the power cord of the add-on unit from the power supply and secure in order to prevent re-connecting before:
 - moving the appliance



WARNING

Risk of fire and explosion

Refrigerant R600a is highly flammable. If it escapes, it presents a fire and explosion risk.

- a) When transporting and installing the cooling unit, make sure that no part of the refrigerant circuit is damaged.
- b) To minimize the risk of ignition, this appliance may only be installed by a specialist authorized by Franke.
- c) The appliance must be installed in a room with sufficient space.
- d) Make sure that the device's ventilation openings are never blocked or obstructed.
- e) Maintenance work may only be performed by qualified service personnel.
- f) Do not use the appliance if it exhibits any signs of damage.
- g) To avoid damaging the refrigerant circuit, do not use mechanical tools or any other means to accelerate the defrosting process.
- h) Never use jets of water or harmful substances to clean the cooling unit.
- i) Do not expose the cooling unit to sources of heat.
- j) In case of a malfunction, disconnect the cooling unit from the power supply.
- k) In case of refrigerant leaks, avoid any naked flames. Move anything flammable away from the appliance and ventilate the room immediately.
- l) In case of fire, use powder extinguishers.

**WARNING****Risk of fire**

If the power cord is electrically overloaded, the heat generated can cause a fire.

- a) Never use power outlet strips or extension cords to connect the appliance to the power grid.

**CAUTION****Risk of fire and electric shock**

- a) Use only with the original equipment manufacturer's power cord.

**CAUTION****Irritation from cleaners**

Cleaning tablets, milk system cleaning agent, and descaler can lead to irritation of the skin or eyes.

- a) Observe the hazard warnings on the label of the respective cleaner.
- b) Avoid contact with your eyes and skin.
- c) Wash your hands after coming into contact with cleaning supplies.
- d) Cleaners must not find their way into beverages.

**CAUTION****Health risks from germ formation in the milk system**

Inadequate cleaning can cause milk residues to build up in the coffee machine and cooling unit as well as on the outlets. These residues form a breeding ground for harmful germs.

- a) Do not use the coffee machine and cooling unit if they have not been cleaned in accordance with the instructions.
- b) Clean the milk system at least once a day!

**CAUTION****Spoiled milk**

Insufficient cooling or lack of hygiene can cause milk to spoil. Spoiled milk could represent a health hazard.

- a) Only use fresh, chilled milk (max. 4 °C).
- b) Store milk in the cooling unit only during operating hours. Outside of operating hours, such as overnight, store the milk in a refrigerator.
- c) Observe the shelf life of the milk used.
- d) Make sure that your hands are clean or disinfected before you touch the suction hose, the inside of the milk container, or the milk container lid.
- e) Before putting the container lid with suction hose down on any surface, clean the surface first.

**CAUTION****Germs in unpasteurized milk**

Germs in unpasteurized milk could pose a health hazard.

- a) Do not use any unpasteurized milk.
- b) Only use pasteurized or long-life milk.



CAUTION

Spoiled food or contamination

Old or unhygienic food or contamination can present a health risk.

- a) Use the appliance only when it is in a hygienic condition and has been cleaned as intended.
- b) Use only the liquids listed in the section entitled "Intended use".



CAUTION

Formation of mold

Mold can form if the cooling unit is left empty and switched on for a long period of time.

- a) Switch off the cooling unit.
- b) Allow the cooling unit to defrost.
- c) Clean the milk system and the interior of the cooling unit.
- d) Leave the door of the cooling unit open.



NOTICE

Blockage of the milk system

Fibers from unsuitable cleaning cloths can enter the milk/media system and cause a blockage. This can damage the machine.

- a) Use a microfiber cloth to clean the milk container.



NOTICE

Dirty components

Dirty components can have a negative impact on the function of the add-on unit and the quality of the beverages.

- a) Clean the removable components when the coffee machine prompts you to do so or if you notice any soiling.



NOTICE

Significant temperature increase

If the door of the cooling unit is open for a longer period of time, the temperature in the cooling chamber of the appliance may rise considerably.

- a) Only leave the door of the cooling unit open for as long as necessary.



NOTICE

Damage to the appliance

Connection lines could be damaged by tensile load.

Moisture entering the appliance can cause damage.

An unsuitable location can lead to damage.

- a) Never pull on the connection lines.
- b) Lay the connection lines in such a way that they do not create trip hazards.
- c) Do not use jets of water or steam for cleaning.
- d) Do not expose the appliance to the elements, such as rain, frost or direct sunlight.
- e) Place the appliance only on a level, stable surface.
- f) Do not use an open flame near the appliance.
- g) Protect the appliance against moisture and spray water.



NOTICE

Damage to the cooling unit

- a) Do not use abrasive or flammable cleaning products when cleaning the inside and outside of the appliance.
- b) Do not use sharp objects for cleaning or defrosting.
- c) Always use a clean Franke Care cleaning cloth and the Franke Care Spray.



The milk system is prepared semi-automatically after a cleaning or a filling procedure. Please observe the instructions in the event messages. Access to the event messages is through the dashboard of the coffee machine.



Do you have any questions that are not addressed in these instructions? Please do not hesitate to contact your local customer service partner, Franke Customer Service, or Franke Kaffeemaschinen AG in Aarburg.

- a) You will find the contact details on the back of the user manual.

2 SCOPE OF DELIVERY



The scope of delivery may vary, depending on the configuration of the appliance. Additional accessories may be obtained directly from your retailer or from Franke Kaffeemaschinen AG in Aarburg, Switzerland.

	Item description	Item number
	Manual set	

Cooling unit with CleanMaster

	Item description	Item number
	Milk system cleaning agent (cartridge) (USA/Canada/Mexico)	567.0000.004
	Milk system cleaning agent (cartridge)	567.0000.009

Cooling unit with EasyClean

	Item description	Item number
	1 twin cleaning container	560.0728.808
	Milk system cleaning agent (dosing bottle)	567.0000.005
	Milk system cleaning agent (dosing bottle) (USA/Canada/Mexico)	567.0000.006
	2 milk containers 2.5 liters	560.0662.040
	2 suction hoses	560.0664.091
	2 milk container lids	560.0662.111
	or	
	1 milk container 6 l	560.0662.112
	2 suction hoses	560.0664.091
	1 milk container lid	560.0743.659

3 IDENTIFICATION

3.1 Position of the type plate

3.1.1 SU06 cooling unit



The type plate for the cooling unit is located on the left-hand side in the cooling chamber.

3.2 Type code

3.2.1 Add-on units

Type code	Description
SU06	Cooling unit (6 liters or 2x2.5 liters), positioned next to the coffee machine or under the counter
EC	EasyClean
CM	CleanMaster
Pro	Integrated pump module (when using a Franke cooling unit)
IMI	IndividualMilk: Selection of cold and warm milk and milk foam creations without mixing, without residues and without cross-contamination
LH	Left-hand
UT	Under the counter

4 DESCRIPTION OF APPLIANCE

4.1 Cooling unit

The cooling unit provides constant cooling for up to two milk types. It is simple to fill and clean.



Features

- Lockable
- The cooling unit can be fitted on the left-hand side of the coffee machine or under the counter
- With one 6l-milk container or two 2.5l-milk containers
- Semi-automatic or automatic cleaning system (depending on the version)
- IndividualMilk (fully separate milk flow for 2 milk types) (SU06 CM Pro IMI)

4.2 Parts of the cooling unit



The appliance is available with different features and configurations. The images shown are for reference only, the actual product may vary.

4.2.1 SU06



5 INSTALLATION

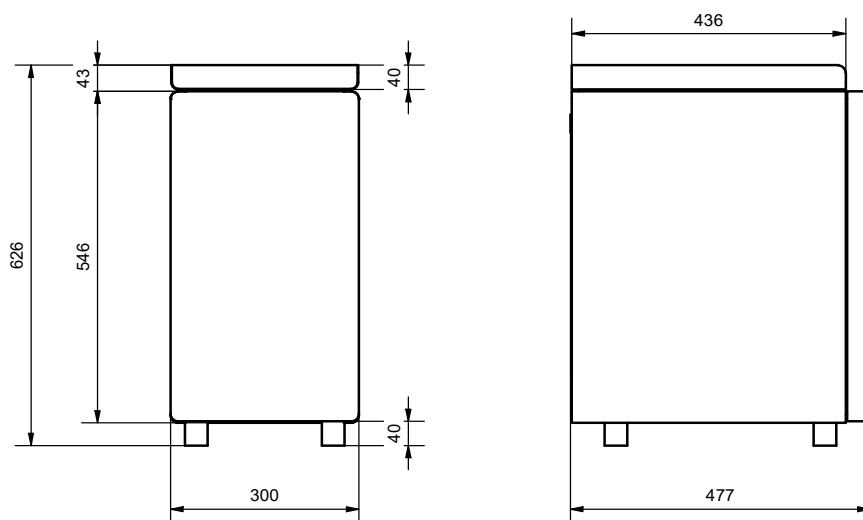
Only a specialist authorized by Franke may install the appliance.

5.1 Dimensions of the cooling unit

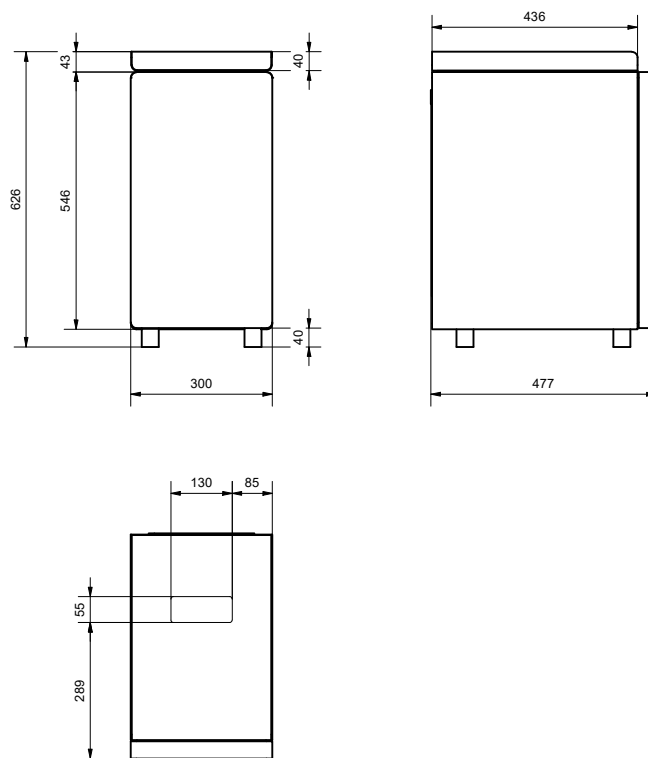


All dimensions are specified in mm.

Side add-on unit



Front and side view

Under-counter add-on unit

Front, side and top view

Adjustable feet can be used to compensate for unevenness or differences in height.

6 FUNCTION

6.1 Function of the cooling unit

The cooling unit has the following functions:

- Keeping the milk cool
- Displaying the temperature of the milk
- Monitoring the milk fill level
- Preventing unauthorized access via a lockable door

7 SWITCHING ON



1. Open the door.



2. Switch on the cooling unit.



⇒ The current cooling chamber temperature is displayed.

3. Close the door.

8 FILLING

8.1 Filling the cooling unit



CAUTION

Germs in unpasteurized milk

Germs in unpasteurized milk could pose a health hazard.

- a) Do not use any unpasteurized milk.
- b) Only use pasteurized or long-life milk.



CAUTION

Spoiled milk

Insufficient cooling or lack of hygiene can cause milk to spoil. Spoiled milk could represent a health hazard.

- a) Only use fresh, chilled milk (max. 4 °C).
- b) Store milk in the cooling unit only during operating hours. Outside of operating hours, such as overnight, store the milk in a refrigerator.
- c) Observe the shelf life of the milk used.
- d) Make sure that your hands are clean or disinfected before you touch the suction hose, the inside of the milk container, or the milk container lid.
- e) Before putting the container lid with suction hose down on any surface, clean the surface first.



CAUTION

Spoiled food or contamination

Old or unhygienic food or contamination can present a health risk.

- a) Use the appliance only when it is in a hygienic condition and has been cleaned as intended.
- b) Use only the liquids listed in the section entitled "Intended use".



NOTICE

Significant temperature increase

If the door of the cooling unit is open for a longer period of time, the temperature in the cooling chamber of the appliance may rise considerably.

- a) Only leave the door of the cooling unit open for as long as necessary.



The milk system is prepared semi-automatically after a cleaning or a filling procedure. Please observe the instructions in the event messages. Access to the event messages is through the dashboard of the coffee machine.



1. Open the door.



2. If necessary, switch on the cooling unit.



⇒ The current cooling chamber temperature is displayed.



3. Pull out the milk container.

4. Remove the milk container lid and suction hose and place them on a clean surface.

5. Fill the container with fresh, cooled milk.

6. Fit the milk container lid.



7. Slide the milk container into the cooling chamber all the way to the end stop.



8. Close the door.

9 SETTING THE COOLING TEMPERATURE



NOTICE

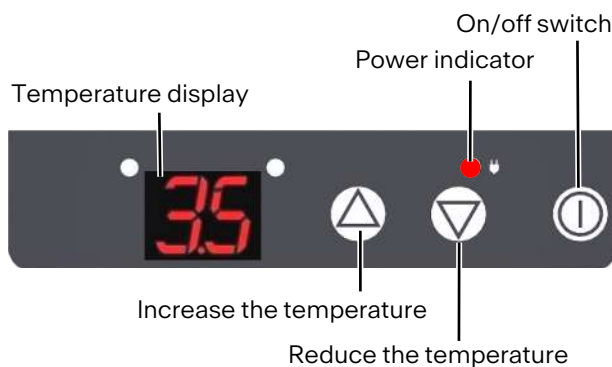
Ice formation

If the cooling temperature of the cooling unit is set too low, ice may form in the milk and in the cooling unit.

a) We recommend having the temperature of the cooling unit set by your service technician.



The cooling temperature setting range is 2.0-9.9 °C.



1. Open the door.

If the display is not illuminated, switch on the cooling unit.

2. Switch on the cooling unit.

⇒ The display lights up.

or

4. Reduce the temperature value.

⇒ The display flashes.

3. Increase the temperature value.

⇒ The temperature display stops flashing after approx. 5 s.

⇒ The temperature is set.

10 CLEANING AND CARE - BASICS

10.1 Introduction

As soon as cleaning is required, the coffee machine displays the relevant information. Automatic cleaning can be carried out for the entire system or separately for the coffee system, the milk system, the steam wand, or the flavor system.



CAUTION

Health risks from germ formation in the milk system

Inadequate cleaning can cause milk residues to build up in the coffee machine and cooling unit as well as on the outlets. These residues form a breeding ground for harmful germs.

- a) Do not use the coffee machine and cooling unit if they have not been cleaned in accordance with the instructions.
- b) Clean the milk system at least once a day!



NOTICE

Dirty components

Dirty components can have a negative impact on the function of the add-on unit and the quality of the beverages.

- a) Clean the removable components when the coffee machine prompts you to do so or if you notice any soiling.



NOTICE

Formation of mold

Mold can form if the appliance is empty for an extended period.

- a) Switch the appliance off.
- b) Allow the appliance to defrost.
- c) Clean the appliance.
- d) Leave the door of the appliance open.

10.2 HACCP



You are responsible for compliance with the HACCP principles and food safety in your company. Cleaning your coffee machine in accordance with the Franke coffee machine instructions and using the specified cleaning agents correctly will help you to achieve this.

The HACCP concept (Hazard Analysis and Critical Control Points) is a systematic preventative procedure to ensure food safety. It is based on the following basic principles for the identification, assessment, and control of dangers that may affect the safety of food:

- Hazard analysis
 - Identification of biological, chemical, and physical dangers along the entire production chain
 - Assessment of the probability and severity of these dangers
- Determination of critical control points (CCPs)

- Identification of points in the process where control is critical to prevent, eliminate, or reduce dangers to an acceptable level
- Documentation of critical control points in the process flow
- Definition of limit values
 - Definition of measurable limit values for each control point (e.g., temperature, pH value, time)
 - Definition of tolerance ranges
- Monitoring the control points
 - Introduction of procedures for continuous or regular monitoring of control points to ensure that the limit values are complied with
 - Regular checks and documentation
- Corrective measures
 - Measures in the event of deviations from limit values
 - Documentation and root cause analysis
- Verification procedures
 - Regular review of the HACCP system
- Documentation and records
 - Complete documentation of all measures
 - Ensure storage and traceability

HACCP implementation for coffee machines for professional use

Based on the HACCP concept, there are specific requirements for the operation of coffee machines for professional use.

Risk	Critical control point	Measure	Documentation
Bacterial contamination of the milk system	Milk temperature: – Max. 4 °C	Define the frequency and method of temperature control in the company's HACCP concept.	Measurement record
	Frequency of cleaning	Daily care and milk system cleaning according to the instructions on the machine and with the help of Franke cleaning products and the recommended accessories	Cleaning plan, checklists FrankeCloud
	Use of trained personnel	Staff training: handling the machine, hygiene standards (Basic hygiene requirements when using milk [24])	Proof of training
Poor water quality	Inspection interval: to be defined by the operator Test criteria: to be defined by the operator	Regular water quality checks Requirements of the water supply	Inspection record

10.3 Basic hygiene requirements when using milk

Milk is a sensitive foodstuff and is subject to strict hygiene regulations in respect of processing. Milk is an ideal breeding ground for bacteria. Meticulous care must be taken to ensure that no bacteria are introduced from outside into the milk system of Franke coffee machines. Milk residues (proteins and fats) must be removed leaving no residues.

The following points must be observed in order to comply with the basic hygiene requirements:

- Ensure appropriate hand and environmental hygiene before cleaning.
- Clean the milk container(s) daily with a brush or disposable cloth.
- We recommend manual cleaning. Milk containers should not be cleaned in a dishwasher.
- We recommend using a mild detergent for cleaning. Perfumed washing-up liquids can impair the quality of the milk beverage.
- Finally, rinse the container with hot water and wipe off with a dry, clean cloth (we recommend disposable paper towels).
- Milk suction hoses should always be held by the outside of the handle element to prevent contamination of the milk via the hose.
- The milk suction hoses and connections must be cleaned and rinsed with warm water and a cleaning brush. Then wipe them outside with a clean, dry cloth.
- Ensure that milk is always cooled. Always pre-cool the milk in a refrigerator. Only when the milk has been precooled may it be used to fill the milk container.
- Remove the spout daily and as required, and clean the spout with warm water. Use the appropriate brush to remove dirt and deposits from the spout openings.
- Use Franke cleaning agents to achieve optimum cleaning results. Use cleaning agents in accordance with the instructions on the coffee machine screen.

10.4 Required cleaning accessories

- Cleaning brush
- Franke Care cleaning cloth
- Franke Care Spray
- Milk system cleaning agent (dosing bottle) (appliance with EasyClean)
- Measuring cup

11 CARRYING OUT CLEANING AND CARE



CAUTION

Irritation from cleaners

Cleaning tablets, milk system cleaning agent, and descaler can lead to irritation of the skin or eyes.

- a) Observe the hazard warnings on the label of the respective cleaner.
- b) Avoid contact with your eyes and skin.
- c) Wash your hands after coming into contact with cleaning supplies.
- d) Cleaning supplies must be kept away from beverages.



CAUTION

Formation of mold

Mold can form if the cooling unit is left empty and switched on for a long period of time.

- a) Switch off the cooling unit.
- b) Allow the cooling unit to defrost.
- c) Clean the milk system and the interior of the cooling unit.
- d) Leave the door of the cooling unit open.



CAUTION

Spoiled milk

Insufficient cooling or lack of hygiene can cause milk to spoil. Spoiled milk could represent a health hazard.

- a) Only use fresh, chilled milk (max. 4 °C).
- b) Store milk in the cooling unit only during operating hours. Outside of operating hours, such as overnight, store the milk in a refrigerator.
- c) Observe the shelf life of the milk used.
- d) Make sure that your hands are clean or disinfected before you touch the suction hose, the inside of the milk container, or the milk container lid.
- e) Before putting the container lid with suction hose down on any surface, clean the surface first.



CAUTION

Spoiled food or contamination

Old or unhygienic food or contamination can present a health risk.

- a) Use the appliance only when it is in a hygienic condition and has been cleaned as intended.
- b) Use only the liquids listed in the section entitled "Intended use".



NOTICE

Blockage of the milk system

Fibers from unsuitable cleaning cloths can enter the milk/media system and cause a blockage. This can damage the machine.

- a) Use a microfiber cloth to clean the milk container.

**NOTICE****Damage to the cooling unit**

- a) Do not use abrasive or flammable cleaning products when cleaning the inside and outside of the appliance.
- b) Do not use sharp objects for cleaning or defrosting.
- c) Always use a clean Franke Care cleaning cloth and the Franke Care Spray.

For more detailed information regarding cleaning and care, please refer to the user manual supplied with your coffee machine.

The coffee machine connected to the appliance prompts you to carry out the cleaning and care. Perform the cleaning and care steps as per the instructions.

Although the interior of the appliance does not come into direct contact with the beverage, it should always be kept clean. Use water with a mild cleaning product to clean the appliance. Wipe the appliance with a damp cloth and allow the interior to dry.

In addition, clean the following daily with a clean, moistened cleaning cloth and a mild cleaning product:

- Interior, inside of door, tray (if present), and door gasket
- External surfaces of the appliance

12 EMPTYING AND SWITCHING OFF

12.1 Emptying and switching off the cooling unit



CAUTION

Irritation from cleaners

Cleaning tablets, milk system cleaning agent, and descaler can lead to irritation of the skin or eyes.

- a) Observe the hazard warnings on the label of the respective cleaner.
- b) Avoid contact with your eyes and skin.
- c) Wash your hands after coming into contact with cleaning supplies.
- d) Cleaners must not find their way into beverages.



CAUTION

Spoiled milk

Insufficient cooling or lack of hygiene can cause milk to spoil. Spoiled milk could represent a health hazard.

- a) Only use fresh, chilled milk (max. 4 °C).
- b) Store milk in the cooling unit only during operating hours. Outside of operating hours, such as overnight, store the milk in a refrigerator.
- c) Observe the shelf life of the milk used.
- d) Make sure that your hands are clean or disinfected before you touch the suction hose, the inside of the milk container, or the milk container lid.
- e) Before putting the container lid with suction hose down on any surface, clean the surface first.



CAUTION

Formation of mold

Mold can form if the cooling unit is left empty and switched on for a long period of time.

- a) Switch off the cooling unit.
- b) Allow the cooling unit to defrost.
- c) Clean the milk system and the interior of the cooling unit.
- d) Leave the door of the cooling unit open.



NOTICE

Damage to the cooling unit

- a) Do not use abrasive or flammable cleaning products when cleaning the inside and outside of the appliance.
- b) Do not use sharp objects for cleaning or defrosting.
- c) Always use a clean Franke Care cleaning cloth and the Franke Care Spray.



1. Open the door.



2. Pull out the milk container.

3. Keep the milk in a refrigerator, or dispose of it if necessary.



4. Insert the empty milk container.

5. Start the milk system cleaning via the coffee machine. For details please refer to your Franke coffee machine user manual, Carrying out cleaning and care.



6. If the cooling unit is no longer required, switch off the cooling unit.



7. Leave the door of the switched-off cooling unit slightly open to prevent odors building up inside.

13 TROUBLESHOOTING

13.1 System and error messages

The coffee machine displays system and error messages that provide information on the cause and procedure.



If the entire system is affected by an error, error messages will be displayed automatically. The coffee machine must be restarted in the event of serious errors.

- a) To restart the coffee machine, switch it off via the main switch .
- b) Wait a minute and then switch the coffee machine back on again.
- c) Check the power supply if the coffee machine fails to start.
- d) Contact your service technician if the coffee machine cannot be started or if you are unable to rectify the error.

13.2 Troubleshooting

Error message/problem	Possible cause	Measure
Frozen/water in the cooling chamber	Cooling unit door gasket not sealing properly Cooling unit door not fully closed	Make sure that the seal is fitted correctly and that the door closes completely
Cooling unit milk temperature is not being reached	Inadequate air circulation around cooling unit Cooling unit fan not operating properly	Ensure that the required minimum clearance is present between the cooling unit and the wall (min. 50 mm) Check the set temperature Ensure that the cooling unit fan is operating properly and not blocked (clean ventilation grille, if required) Make sure that the seal is fitted correctly and that the door closes completely
No milk or just milk foam	Suction hose/milk line has a leak or is kinked	Check the position of the spout insert and, if necessary, clean it. Cooling unit: Check the O-ring on the suction hose coupling. Check the suction hose and, if necessary, replace it
Milk is frozen	Cooling unit target temperature is set too low	Set the target temperature 1–2 °C higher. For further information please refer to Setting the cooling temperature [21]

14 DECOMMISSIONING, TRANSPORTATION, DISPOSAL

14.1 Decommissioning, transportation, storage



WARNING

Risk of fatal injury from electrocution

Damaged power cords, cables or plugs can lead to electrocution.

- a) Do not connect any damaged power cords, cables or plugs to the power grid.
- b) Replace damaged power cords, cables or plugs.
If the power cord is permanently assembled, contact the service technician. If the power cord is not permanently assembled, order and use a new, original power cord.
- c) Ensure that the machine and the power cord are not near any hot surfaces such as gas or electric stoves or ovens.
- d) Ensure that the power cord is not pinched or chafing against sharp edges.
- e) Only pull on the plug and not on the cable when disconnecting the appliance from the power grid.



WARNING

Risk of fatal injury from electrocution

Live appliances can cause electric shocks.

- a) Disconnect the power cord of the add-on unit from the power supply and secure in order to prevent re-connecting before:
 - moving the appliance



Disconnect the power plug.

- Switch off the appliance and disconnect it from the power supply
- Empty the appliance
- Clean the appliance
- Secure the appliance to ensure it cannot fall over and do not position it tilted
- Use suitable packaging for transportation and storage
- Comply with the ambient conditions as stipulated in the technical data

14.2 Disposal

- Observe the information on the label when disposing of any unused cleaning supplies.
- Contact your local authorities for safe disposal of the refrigerant used. The type plate contains information about the refrigerant.



The appliance complies with European Directive 2012/19/EU regarding Waste Electrical and Electronic Equipment (WEEE) and must not be disposed of with household waste.

- Please return the appliance to an official collection point or your dealer/distributor. By disposing of waste correctly, you help to prevent environmental pollution and recover valuable raw materials.



Dispose of electronic parts separately.



Dispose of plastic parts in accordance with their marking.

Use specialist companies for disposal in accordance with the applicable standards. When decommissioned, the appliance must not be disposed of as municipal waste but has to be separated and taken to a refuse recycling center. This is indicated by the symbol below on the product label:



If the appliance is not disposed of correctly, certain substances inside it may cause environmental damage. The refrigerant inside the appliance must not be allowed to contaminate the environment.

Illegal or improper disposal may be a crime and may lead to prosecution in accordance with the applicable laws.

15 TECHNICAL DATA

Product type	SU06 (FCS4088)
Weight	28-32 kg
Dimensions (width/height/depth)	300/626/477 mm
Milk container capacity	6/2x 2,5 l
Refrigerant R600a (isobutane) capacity	10 g
Cooling temperature	2-5 °C
Noise emission	< 70 dB(A)
Climate class	4/5
Ambient temperature	10-32 °C
Humidity	Max. 80 %

15.1 Electrical connection data

	Voltage (V)	Main power connection	Current consumption (A)	Fuse (A)	Frequency (Hz)
SU06 EC Pro DMI	220-240	1LNPE	1.0	10	50/60
SU06 CM Pro	220-240	1LNPE	1.0	10	50/60
SU06 EC Pro DMI (UL)	110-127	1LNPE	2.0	10	60
SU06 EC Pro DMI (JP)	100	1LNPE	2.0	10	50/60
SU06 CM Pro (UL)	110-127	1LNPE	2.0	10	60
SU06 CM Pro (JP)	100	1LNPE	1.0	10	50/60

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