

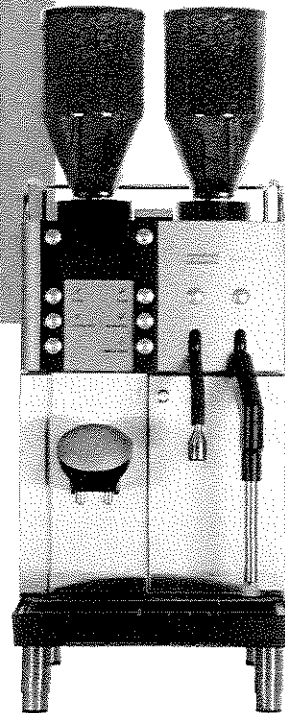
FRANKE

EVOLUTION

# EVOLUTION WITH AUTOSTEAM PRO E 2M HD ASP

Easy to use, the Evolution 2-Step is the proven powerhouse for your mid to high volume coffee business with over 15,000 machines installed in the US. Now with Autosteam Pro™ the Evolution 2-Step delivers the consistent Espresso quality of a super automatic machine while maintaining the personal cafe experience that your customers enjoy. This is a coffee machine with character and the ideal solution for successful coffee programs in bakeries, cafés, natural markets, and specialty coffee shops alike.

[www.us.franke-cs.com](http://www.us.franke-cs.com)



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COFFEE  
SYSTEMS



## FEATURES & BENEFITS

The Evolution is a powerful 2 Step espresso machine for mid to high volume applications. Now with Franke's patented Autosteam Pro™ intelligent steam wand, you can heat or froth milk at the touch of a button whenever you need it. Milk, air, and steam are automatically blended to produce perfectly frothed milk. Both the temperature and air supply can be programmed for each product, creating milk qualities that are specific to each coffee beverage. The Autosteam Pro's steaming technology provides a great solution for maintaining that personal cafe experience that your customers love, while also keeping barista training to a minimum.

With its 2.9L boiler, the Evolution provides industry leading performance for even the most demanding requirements. A heated metal brewing chamber delivers excellent espresso every time. The Evolution prepares espresso and steams milk at the same time so that you can serve your customers quickly.

Commercial range for the Evolution: up to 250 cups/day

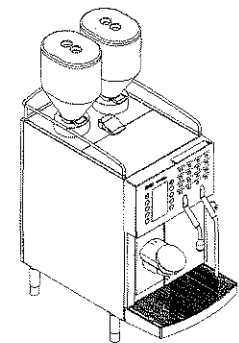
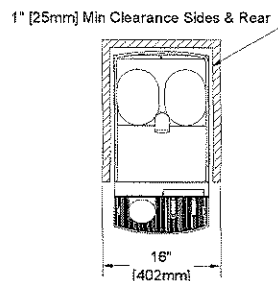
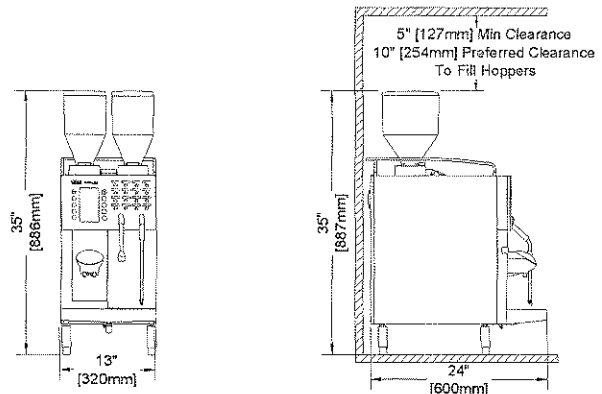
### Features include:

- Up to 128 programmable products plus hot water and steam
- One touch grind, tamp & brew - up to 150 2oz espressos per hour
- Simultaneous espresso extraction and milk steaming for faster service
- 2.5 lb bean hoppers hold enough beans to produce 150 single shot espressos
- 2 low-noise professional Ditting grinders with long life ceramic burrs
- 4800W, 2.9L stainless steel boiler, no recoup time with very stable temperatures
- Auto Steam Pro™ intelligent steam arm with up to 8 programmable milk quality and temperature settings
- Insulated for minimum heat transfer for added safety
- Standard programmable hot water outlet
- Automatic rinse program to keep equipment clean throughout the day
- Quick and easy daily cleaning takes less than 10 minutes
- Compact 13" footprint saves valuable counter space
- Professional installation and 1 year periodic maintenance program
- 18 month parts and labor warranty - the longest standard warranty in the business
- Included 24/7/365 customer support program

Item #
Description:
Quantity:



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Daily output	Cup height	Hopper	Finish
up to 250	3.5"-6.5" 90-165mm	(2) 2.5lbs ea (2) 1.1kg ea	Stainless steel w/ silver panels

Programming	Display
64 Programmable products 16 Pre-selection buttons	Graphics display



Model	# Grinders	Milk types	Hot water	Steam	Autosteam Pro™	13" Side ref'r	27" Under-counter ref'r	Flavor station	Part number
E 2M HD ASP	2	•	•	•					70004281

Unit	Height	Width	Depth	Ship weight	Voltage/Phase/Cycle	Wattage	Amp Load	Amp Circuit	Plug	Water line	Water hardness	Drain
Espresso	35" 890mm	13" 320mm	24" 600mm	135 lbs 61 kg	208/1/60	4800	24 A	30 A	NEMA L6-30P	G 3/8"	1-5 gpg	16mm ID vented

COFFEE SYSTEMS

