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coffee.franke.com

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FRANKE

FRANKE

Franke Kaffeemaschinen AG
Franke-Strasse 9
4663 Aarburg
Switzerland
Tel. +41 62 787 31 31
coffee.franke.com

Franke Coffee Systems GmbH
Franke Strasse 1
97947 Grünsfeld
Germany
Tel. +49 9346 9278 0
Fax +49 9346 9278 100
de.coffee.franke.com

Franke Coffee Systems
UK Limited
6A Handley Page Way,
Old Parkbury Lane,
Colney Street,
St Albans,
Hertfordshire, AL2 2DQ
England
Tel. +44 1923 635700
Fax +44 1923 635701
www.franke.com

Franke Coffee Systems
Americas
800 Aviation Parkway
Smyrna, TN 37167
USA
Tel. +1 615 462 4265
Fax +1 615 462 4400
www.franke.com

DETAILS MATTER

The Mytico line

MYTICO

crust & crumb



Trends are changing the coffee

landscape...



A shift in coffee habits

The ever-changing landscape of coffee habits around the world is marked by constant evolution. The growing interest towards coffee is driving an increase in knowledge, while simultaneously elevating the expectations of the next coffee moment.

Furthermore, the growing possibilities to enjoy quality coffee at home using upgraded household machines are creating higher expectations from consumers to have truly unique coffee experiences everywhere.



Quality is expected everywhere

Great coffee anytime and anywhere is key to a successful coffee business. The customer expectations regarding in-cup quality and personalized coffee beverage offerings – such as beverage novelties, cold coffees, non-dairy milk, flavors – are increasing.

But for most, quality is not only a matter of taste. It's an experience. A unique moment of quality time shared with friends, family, or by yourself in inspirational and instagrammable surroundings.



Customers expect moments to share

The craving for inspiration, especially among younger generations, flourishes in environments that diverge from the usual cafes down the street. They're always on the lookout for the next shareable moment – in person and online – and their expectation is to experience a sense of welcome and connection in the places where they enjoy coffee.

They want a fast, but personal service along with an individual choice of coffee beverages. Creating these moments demands time, adding more pressure on your staff and your budget.



Rising costs and personnel shortages

Margins are under pressure, where rising costs from ingredients, energy, rent, interest rates, pose an obvious challenge to any coffee business. Inflation also means a lower disposal income which may affect the customers willingness to consume beverages outside home.

Additionally, labor shortage disrupts your everyday business operations, as it becomes more difficult to find the staff required for the job.

... but success is right around the corner

Guarantee consistent in-cup quality

The pursuit of quality is a given. Across all segments, customers consistently seek the ultimate coffee experience. It's what they expect, every cup, every day, no matter where. To achieve this, precision in maintaining the targeted extraction time becomes paramount, as it profoundly influences the espresso's quality.

Satisfy your loyal clientele while delighting new customers and create a strong position in a challenging industry. Additionally, customers expect you to offer an enhanced quality coffee menu full of specialties and favorites such as cold coffee beverages, non-dairy milk alternatives, or specials of the season. Thus, you stay ahead of the competition.



Create moments that matter

In an evolving digital and on-demand world, we expect more from the real-life experiences we have. Your coffee business has a unique opportunity to play a role in this development, by ensuring more interaction and connection with the customers which, ultimately, will lead to customer loyalty.

So, it's essential to free up your staff's time and increase efficiency. This will enable your employees to focus on their customers and their needs, which could lead to up-and cross-selling opportunities that will increase profitability. Furthermore, a pleasant atmosphere leads to unforgettable experiences for your customers. When these factors are met, unique moments are created, and you give yourself an outstanding chance to win in today's out-of-home coffee landscape.

OVER TO YOU, MYTICO

A proud frontrunner in the Franke BeyondTraditional category that turns big challenges into even greater coffee moments. Named after the Italian word 'mitico', which describes something legendary, mythical, or fabulous, Mytico is truly extraordinary and accurately reflects Franke's exceptional qualities and ambition towards perfection. A bold, beautiful, easy to use and hard to ignore game-changing coffee machine that delivers impeccable Italian design on the outside and Franke's Swiss quality on the inside. A machine that seamlessly adapts to market trends and fits into different spaces without compromising on in-cup quality, consistency, reliability, and design.

Mytico is perfection down to the smallest details, turning an ordinary encounter into a unique moment, smoothly balanced – **where performance meets design.**



Whatever your coffee endeavors

Mytico blends in



Hotel & restaurant

Create unforgettable coffee moments for your guests

Mytico delivers much more than just great coffee. Whether your customers begin the day with a large coffee or end a fancy dinner experience with a strong espresso, Mytico crafts unforgettable moments for both your customers and staff, enabling your business to thrive.

The premium machine design adds a luxurious touch to the surroundings, while the personalization offers your customers a unique and customized experience every time.



Coffee shop & bakery

Satisfy ever-evolving tastes at your coffee shop and bakery

You provide more than just well-brewed sips and fresh baked treats for your customers. Your place is a haven, where people can enjoy their favorite coffee classics or explore new beverage specialties, both in-store and on the go.

Mytico empowers you to distinguish yourself from the crowd with crafted signature drinks and barista-like coffee. Moreover, two baristas can operate simultaneously, ensuring consistently high-quality results, reducing waiting times, and enhancing the customer experience.



Coffee shop chain

Realize the full potential of each cup of coffee, across all locations

Setting yourself apart in a landscape of discerning and well-informed customers poses its challenges.

We understand the substantial impact that high-quality coffee can have, and we recognize the importance of crafting every coffee experience to be distinctive. With Mytico, we help you tailor to individual taste preferences flawlessly – regardless of who's preparing the beverage or where it's being made.

From superior in-cup excellence to intuitive touch screens for speedy service, this machine makes it all happen. With only little training required and the possibility for two baristas to operate it simultaneously, Mytico opens the door to endless possibilities.



Quick-service restaurant

Expand your offering with coffee consistency, variety, and support

Prioritizing swift service not only drives success but also lays the foundation for a loyal customer base.

With a wealth of experience in the quick-service restaurant sector, we offer high-performing coffee solutions that align with the speed and demand of your place.

Our Mytico machine is effortlessly operated and requires almost no training, positioning it as an ideal ally for your business.



C-store & coffee-to-go

Build a loyal customer base through Franke and Mytico's trusted quality and consistency

Transforming coffee-to-go into a lasting moment is our goal. We aim not only for one memorable moment, but for many, again and again. Delivering these coffee experiences demands unwavering consistency. This is precisely what Mytico provides – an easily operable machine that consistently delivers amazing quality in every cup.

Mytico is built to be durable, ensuring reliable performance. Its efficiency makes it convenient for your customers to enjoy their signature drink from the wide array of offerings.

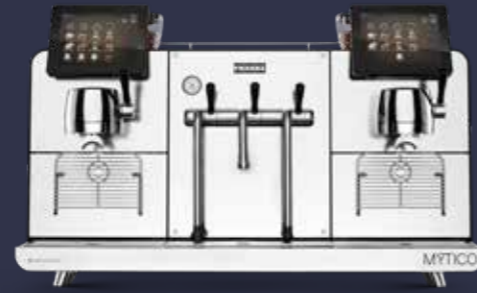


The Mytico line

And the beauty inside



Mytico Due



Mytico Vario

Performance

The instinctive operational design with two coffee modules gives your staff maximum functionality and flexibility.

Each Mytico model has advanced daily coffee output to meet high demand during peak times and plenty of programmable options that offer your customers a variety of beverage choices delivered quickly.

Functionality

An 8-inch touch screen and six programmable Barista Levers provide intuitive navigation and access to various features such as queuing, purging and preheating, which streamline operations and improve customer service.

With just little training, staff can easily use Mytico to deliver high-quality beverages quickly and efficiently.

Design

With its distinctive shape, spout, levers and feet, Mytico captures the impeccable Italian design of a traditional coffee machine in a fully automatic machine.

The low height gives a sleek look and enhances the barista-customer experience.

Premium

Swiss quality with proven, state-of-the-art components makes Mytico stand the test of time, with the longevity and durability you expect from Franke coffee machines.

The color palette adds a premium touch and personalization to the product, making it stand out and enhancing the overall aesthetic of your space.

Consistency

Franke's innovative technologies guarantee consistent in-cup quality for every cup of coffee served. They ensure that the flavor and taste of the coffee are always the same, providing the best possible experience for your customers.



iQFlow™

For consistent quality in every cup

Elevate your business and craft consistent cups of quality coffee to make sure your customers get the same experience again and again. iQFlow™ is a unique technology that guarantees extremely high in-cup quality for your customers. You can personalize multiple flavor profiles, giving you the opportunity to meet your customers' demands.

Furthermore, it efficiently extracts full aroma, flavor, and body from every roasted bean by maintaining a constant, uniform pressure throughout the extraction time, ensuring that your beverage reaches its full potential every time.



FoamMaster™*

Please your customers' preferences

Make sure your customers can enjoy barista-style coffee at the touch of a single button by pre-setting a custom foam profile for your beverage and milk selection.

Our FoamMaster™ technology tailors your beverages to fit your customers' needs perfectly. The creamy texture of silky foam can be produced hot or cold, using dairy or non-dairy products.

*Only for Mytico Vario



Individual brew temperature

Individual setting per beverage

Create a personalized and customized coffee experience for your customers and unleash your full potential. Individual brew temperatures let your baristas experiment with and adjust the brewing parameters to match the specific characteristics of different types of coffee roasts. It also allows them to control and adapt the water temperature for each beverage, ensuring perfection in every cup for your customers.

This personalized touch helps the head barista make recipes that are unique and consistent every day, creating a trustworthy experience for the customers.



IndividualMilk Technology*

No cross-contamination from cooling unit to cup

Satisfy your customers by meeting the rising awareness of dairy and lactose allergies, and other diet types.

Franke IndividualMilk Technology ensures complete separation of different milk offerings. It enables you to avoid cross-contamination between your plant-based, lactose free, and dairy-based milk options.

Design and functionality elevated



Mytico Due

Mytico Due is indeed the perfect blend of performance and design

Crafted with an eye for details, this coffee machine is a game-changer that impresses through its smooth operations, high performance, and user-friendly touch screen. The compact height allows baristas to effortlessly connect with customers while unlocking their creativity and delivering exceptional coffee experiences.



Barista craft

Serve your customers quality coffee, brewed and prepared as by a barista, with only little training required.



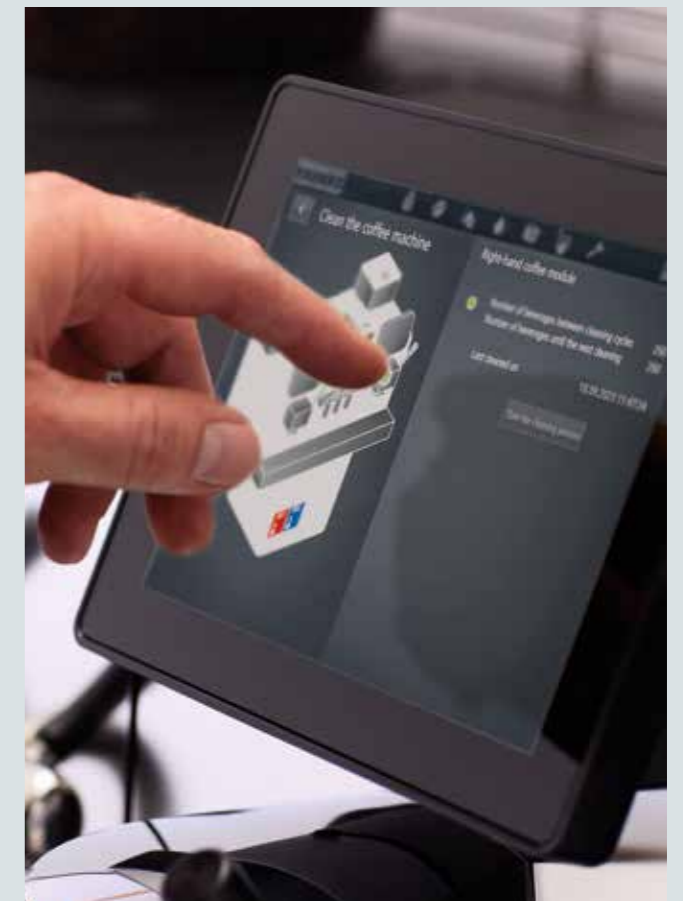
Extraordinary customer experience

Mytico Due celebrates the craft of coffee-making. It is packed with innovative technologies such as iQFlow™, Pure Shot, individual brew temperature, and much more, enabling you to deliver the highest possible in-cup quality and exceptional coffee experiences to your customers.



Seamless hygiene

Franke's automatic cleaning technology ensures strict hygiene standards being upheld, while you can focus on what really matters.



Innovation and intelligence showcased



Mytico Vario

Mytico Vario adds elegance to any space and takes the art of coffee-making to a new level

Vario offers outstanding individual configuration and automated processes for smooth operation. Its integrated milk system helps to offer a greater variety of beverages and reduce milk waste. Thanks to its user-friendly design, two people can work simultaneously, with minimal training required. Enter a world where every detail counts, created with a passion for aesthetics and functionality.



Ideal height

The machine height enhances the barista-customer experience and provides a sleek, contemporary appeal.



PrecisionFoam

Elevate your latte art with our PrecisionFoam technology, allowing you to pour micro barista foam – both hot and cold – directly into a pitcher while simultaneously preparing your espresso. Moreover, our PrecisionFoam can be programmed to dispense the precise milk and foam quantities required for each beverage, leading not only to cost savings for your business but also helping to reduce waste and minimize your carbon footprint.



Integrated milk system

Our milk cooling units keep your milk chilled and fresh. Easy to refill and clean, they let your team focus on creating great coffee for your customers.



Speed

Having two coffee modules allows two staff members to work simultaneously, leading to faster preparation times and higher daily coffee output. This results in shorter queues and more satisfied customers.



The Mytico line in detail



Mytico Due



Mytico Vario

	Mytico Due	Mytico Vario
Machine type	Two-step	One-step and two-step
Daily capacity	300 cups 150 per module	360 cups 180 per module
Grinders	Up to 4	Up to 4
Cleaning	Automated	CleanMaster
iQFlow™	✓	✓
Barista Levers	✓	✓
Individual brew temperature	✓	✓
High-value and durable materials	✓	✓
Interface	8" touch screen	8" touch screen
Low machine height	✓	✓
Steam wand S1	✓	✓
Autosteam Pro S3	✓	✓
2 x 2.2 kg or 4 x 1.1 kg bean hoppers	Optional	Optional
Powder dosing unit	—	Optional
UT12 FM CM cooling unit	—	✓
PrecisionFoam*	—	Optional
Separate milk alternative preparation	✓	✓
2nd UT12 FM CM cooling unit	—	Optional
IndividualMilk technology**	—	Optional

* Preconfigured version

** Always with 2nd UT12

Find your own attitude

Colorful side panels underlining your individuality

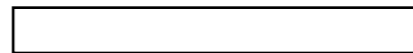
Express your design preference through color and create a touch of originality in any space. Choose one of six Franke colors for your Mytico coffee machine for the ultimate, personalized atmosphere that implements your sense of design down to the smallest detail.



Onyx



Cotton



Sand



Burgundy



Blueberry



Basil



Individualization completely customized

Unique spaces mean the world to those who design them. But they also make a difference to those who experience them. Mytico inspires you to discover your inner creativity by offering a fully customizable palette of options for endless colors, Barista Levers or back panels*.

Bring your brand to life, stand out from the crowd and create coffee experiences like nobody else.

*Quantity requirements may apply for specific customization options.

Barista Levers

Customized levers add a new level of design to your space. They allow you to express your individual taste and create a vibe matching your style.



Back panel

Let a customized back panel match your unique brand identity.



Tell the future your business is on

its way



Keep everything under control

Connect your coffee machine fleet to our cloud and get access to critical commercial and operational performance data.

Understand what's being sold and when, and make sure ingredients are always fresh and in stock.

Count on our customer service

Franke coffee machines are built to last. However, should you need assistance, our in-house service staff, certified partners and worldwide service network are ready to support you with any challenge.

Improve coffee quality

Increase your potential with Franke Digital Services to know your customers' evolving needs. Our end-to-end solution uses the Internet of Things (IoT) to improve the quality of your coffee, enhance your customers' experience and increase your profits.

We are serving you

Choose Franke and you choose a partner you can rely on every step of your journey.

We are always there for you so you can always offer your customers the highest quality.

Increase uptime

Reduce on-site visits thanks to remote monitoring and virtual support. Our technicians always know the health status of your machines.

This enables them to prepare optimally for their next visit and to increase the first-time fix rate.

Start the experience

Let our technicians program your coffee machine according to your needs and take advantage of our staff training courses.

Learn all about our solutions and ensure a perfect experience – for your staff and your customers.

OUR PROMISE

At Franke, we're unwavering in our pursuit of crafting unique solutions and services that empower you to consistently create quality coffee moments that aren't just remembered, they're personal.

Moments you'd want to experience again.
And again.

That's why our promise can be distilled into a single cup of coffee: the next one. To us, that's always the one that matters the most. Because if it's consistent in quality and taste, we promise it'll work wonders for your business.

