



DATA SHEET ÜBERMILK ONE

The Übermilk One is a milk frother specially developed for the catering trade. The goals are to optimise the workflow and to be able to offer the same quality of milk foam at all times, thus increasing the profitability of your business.

- Enables every user to produce perfect milk foam
- Increases output and relieves baristas and counter staff
- Optimised milk management / less wastage
- Consistent, excellent milk foam quality
- Individually adjustable reference quantities
- Intuitive menu navigation
- Semi-automatic cleaning: total duration approx. 30 min in 3 steps, each of which is indicated by the machine
- Automatic statistics on quantities purchased
- HACCP conform

Product designation

Übermilk ONE

Width x height x depth	180 mm x 540 mm x 485 mm
Weight	25 kg
Voltage	220-240 V
Power consumption	3100 W
Frequency	50/60 Hz
Ambient temperature	+10°C to +40°C
Temperature setting	Limited from 55°C - 68°C (recommended 65°C)
Length of the milk hose	Max. 2 m
Diameter of the milk hose	6 mm
Milk throughput	1,3 liters per minute / 250 drinks per hour
Important note on the installation of the Übermilk	The line for the device should be fused separately!

