





SELECT YOUR REGION

Asia Oceania

Central - South North America America

Europe Middle East

L'2c L'2m L'2s L'2ms

Weight	60 kg (estimation)
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PERFORMANCE (UP TO)

Espresso/h (23 s)		17	75	
Hot water/h (200 ml)	120			
Powder products/h	120			
Cappuccino/h (23 s)	_	120	_	120
Auto adjustable hot water temperature	Yes	Yes	Yes	Yes
Everfoam (e'Foam)	-	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	Yes	-	Yes

VOLTAGE / POWER

Power consumption (standby mode)	Less than 2 W
Power consumption (Machine on)	Up to 2300 W

WATER

Inlet hose	Inox braided pipe G3/8" female x 2 m
Drain hose	Ø 22 mm x Ø 16 mm x 2 m
Pressure	2.5 - 4 bars (36.3 - 58 psi) If the pressure exceeds 4 bars (58 psi), it is necessary to install a pressure reducer.
Flow rate	If the main flow rate is under 140 L/h, there is a risk of damaging the water pump.

TECHNICAL DATA

Brew chamber	1 x 24 g
Grinder	Up to 4 x Grinders Ceramic burrs - 64 mm
Display	1 x Touch screen 256 mm (10.1") 1280 x 800 px
Bean hopper	Up to 4 x Bean hoppers 2 x 1.2 kg 2 x 0.6 kg
Powder containers	2 x 1 kg (option)
Coffee outlet height*	Max. 190 mm
Hot water outlet height*	190 mm
Interfaces	1 x USB, 1 x Ethernet, 1 x CCI/CSI
Cup heater	-
Coffee boiler	0.6 L
	0.01
Steam boiler	0.8 L

^{*}measured from the drip tray





600 mm (23.6 in)

INSTALLATION SHEET



PRIOR THE INSTALLATION READ SAFETY INSTRUCTIONS

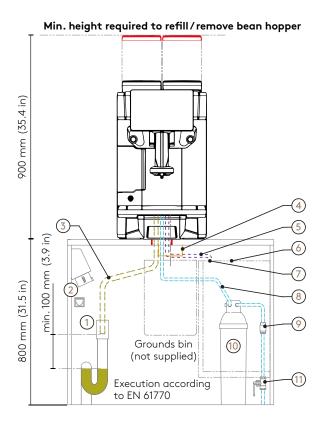
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum Check all with customer on site
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply conforms to local standards
- Check that power supply conforms to the machine settings
- Check that the machine is the only device on this power line
- Make sure original coffee is available
- Make sure cold milk is available (option)
- Check drink recipes and cup sizes
- Check that a milk pitcher is available (option).

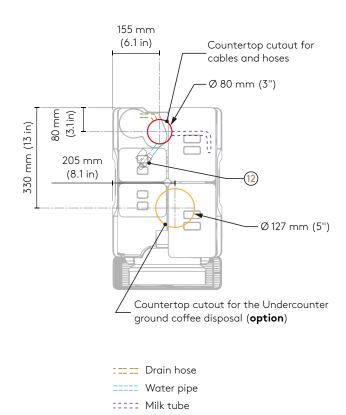
AFTER INSTALLATION

- Explain cleaning and instruct staff using Quick Reference Card (QRC). Download here: COMING SOON.
- Save the machine data to an USB stick and send it to data-upload@eversys.com. Refer to: https://bit.ly/3yTzsWo.

PREPARATION

- Download the list of requirements prior to initial commissioning here: https://bit.ly/3CQ4zop.
- Download the 1:1 scale countertop cutout here: COMING SOON.





- 1. Drain with siphon, input min. Ø 56 mm.
- 2. Electrical socket according to local regulation and RJ-45 connection (e'Connect).
- 3. Drain hose Make sure that the drain hose outlet is placed on the siphon but not in contact with waste water. The hose must always flow downwards.
- 4. Undercounter ground coffee disposal (option).
- 5. Cut milk tubes as short as possible.
- 6. Place the fridge as close as possible to the machine.
- 7. Drill hole according to instruction of refrigerator manufacturer.
- 8. Inox braided pipe G3/8" female.
- Check valve according to local regulation.
- 10. Descaling cartridge or carbon filter as minimum.
- 11. Pressure reducer Only if water pressure exceeds 4 bars (58 psi).
- 12. Water inlet 3/8".

\bigcirc	Refer to the commissioning manual (COMING SOON) for more information.
4	information.

Water quality recommendation

Total hardness: 5 - 8° dGH (89-142 ppm) Carbonate hardness: Max. 6° dKH (107 ppm)

pH value: ideal 7.0 - 7.2

Your local distributor:			