

# DATASHEET AND INSTALLATION INFORMATION

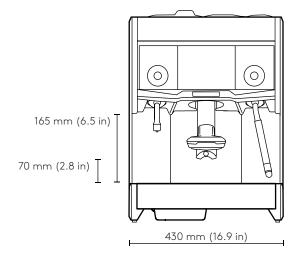
# 1. Machine configuration and overall dimensions

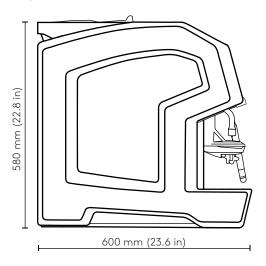


Technical data			
Brew chamber	24 g		
Grinder	Ceramic burrs		
User Interface	Touch screen 400 mm (15.7 in)		
Bean hopper	2 x 1.2 kg (2.65 lb) or 1 x 2 kg (4.4 lb) (option)		
Coffee cup height	165 mm (6.5 in) max.		
Tea cup height	150 mm (5.9 in) max. Optional: 200 mm (7.08 in)		
Interface	USB, SD-Card, Ethernet, Serial, RS-232, CCI/CSI/API		
Coffee boiler size	0.8 L (0.21 gal US)		
Steam boiler size	1.6 L (0.48 gal US)		
Grounds drawer	400 g		
Water Connection			
Water hose	Inox braided pipe 2 x G3/8" female x 2 m (78.7 in)		
Drain hose	Ø 22 x Ø 16 x 2 m (Ø 0.9 x Ø 0.6 x 78.7 in		

Cameo	c'2ct	c'2	c'2m	
Weight	52 kg	61 kg	63 kg	
Performance (8.1 kW)				
Espresso/hour at 23 s extraction time /two products at the same time	140 175	140 175	140 175	
Steam: e'Foam, with Micro Air Dosing (MAD) (option) system, controlled electronically, using the wheel selector.	-	Yes	Yes	
Hot water portions/hour with Variable Tea Temperature (VTT) system (wheel selector).	150	150	150	
Milk system Cappuccino/hour with Electronic Milk Texturing-system» (EMT) /two products at the same time.	-	-	140 175	
Voltage/Power				
1/N/PE, 220-240 V~, 50/60 Hz, 16 A	2500 W	2800 W	2800 W	
1 phase 16A (C20 plug) CH (type J); EU (type I	E/F); UK (t	ype G); US	(type B)	
1/N/PE, 220-240 V~, 50/60 Hz, 25 A - EU	-	5300 W (5600 W) <sup>1</sup>		
3/N/PE, 380-415 V~, 50/60 Hz, 16 A - EU	-	5300 W (8100 W) <sup>1</sup>		
3/PE, 220-240 V~, 50/60 Hz, 20 A - EU	-	5300 W (5600 W) <sup>1</sup>		
2 x 1/N/PE, 220-240 V~, 50/60Hz, 16 A - EU	-	5300 W (5600 W) <sup>1</sup>		
2/PE, 208V~, 60 Hz, 30 A - US/CA	-	4300 W (4600 W) <sup>1</sup>		
2/PE, 200-210V~, 60 Hz, 30 A - JP	-	4000 W (	6000 W) <sup>1</sup>	
1/N/PE, 220 V~, 60 Hz, 16 A - <i>KR (C20 - type F)</i>	2300 W	2600 W	2600 W	
1/N/PE, 220 V~, 60 Hz, 25 A - KR	-	4900 W (	5200 W) <sup>1</sup>	
3/N/PE, 380 V~, 60 Hz, 16 A - KR	-	4900 W (	7500 W) <sup>1</sup>	
Frequency	50/60 Hz			
Power consumption (machine on) 2300 W to 8100		0 W		
Power consumption (standby mode) Less than 2 V		W		
Water pressure and flow				
2.5 - 4 bars (32.3 - 58 psi) If the pressure exceeds 4.5 bars, it is necessary to install a pressure valve reducer.				
If the main flow rate is under 140 L/h, there is a pump.	risk of dam	naging the	water	

1. With the PowerPlus option.







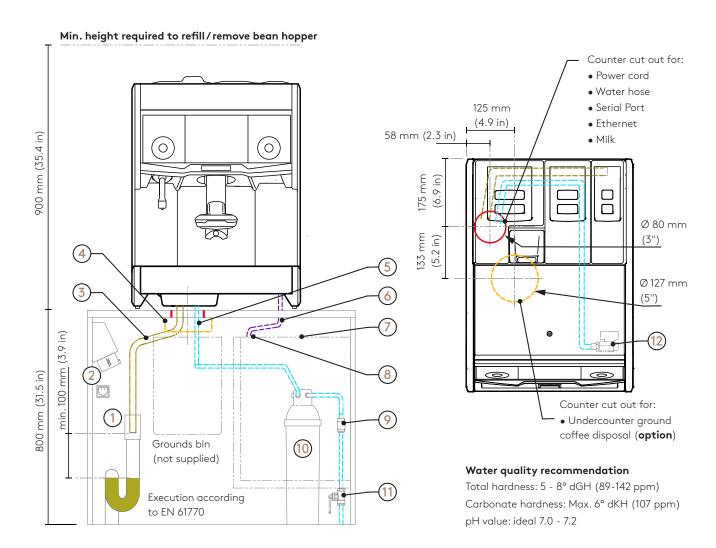
#### 2. Prior to the installation READ SAFETY INSTRUCTIONS

- 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 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
- Check all with customer on site
- Make sure original coffee is available
- Make sure cold milk is available (option)
- Check drinks recipes and cup sizes
- Check that a milk pitcher is available.

### 3. After installation

- Explain cleaning and instruct staff using Quick Reference Card
- Fill in and sign the installation form and send it back to Eversys -> orders@eversys.com

## 4. Desk preparation and countertop cut out dimensions



- 1. Drain with siphon, input min. Ø 56 mm (Ø 2.2 in).
- 2. Electrical socket according to local regulation and RJ-45 connection (e'connect).
- Drain hose Make sure that is no dip or any back pressure in the hose. The hose must always flow downwards.
- 4. Undercounter ground coffee disposal (option).
- 5. Main water braided pipe.
- 6. Cut milk tubes as short as possible.
- 7. Place the fridge as close as possible to the machine.
- 8. Drill hole according to instruction of refrigerator manufacturer.
- 9. Check valve according to local regulation.
- 10. Descaling cartridge or carbon filter as minimum.
- 11. Pressure reducer output Only if water pressure exceeds 4.5 bars (65.3 psi).
- 12. Water inlet 3/8".
- (i) Refer to the commissioning manual (REF 105 619) for more information.