



SELECT YOUR REGION

Asia	Oceania
Central - South America	North America
Europe	Middle East

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

Weight	60 kg (estimation)
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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
Steam boiler	0.8 L
Grounds drawer	400 g

\*measured from the drip tray

PERFORMANCE (UP TO)

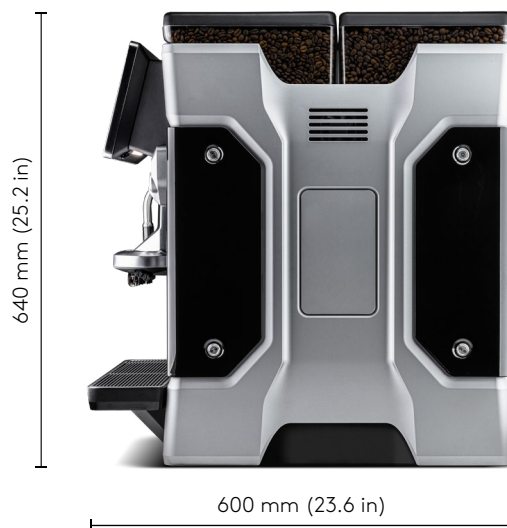
Espresso/h (23 s)	175			
Hot water/h (200 ml)	120			
Powder products/h	120			
Cappuccino/h (23 s)	-	120	-	120
Auto adjustable hot water temperature	Yes	Yes	Yes	Yes
Everfoam (eFoam)	-	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	Yes	-	Yes

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.



**PRIOR THE INSTALLATION READ SAFETY INSTRUCTIONS**

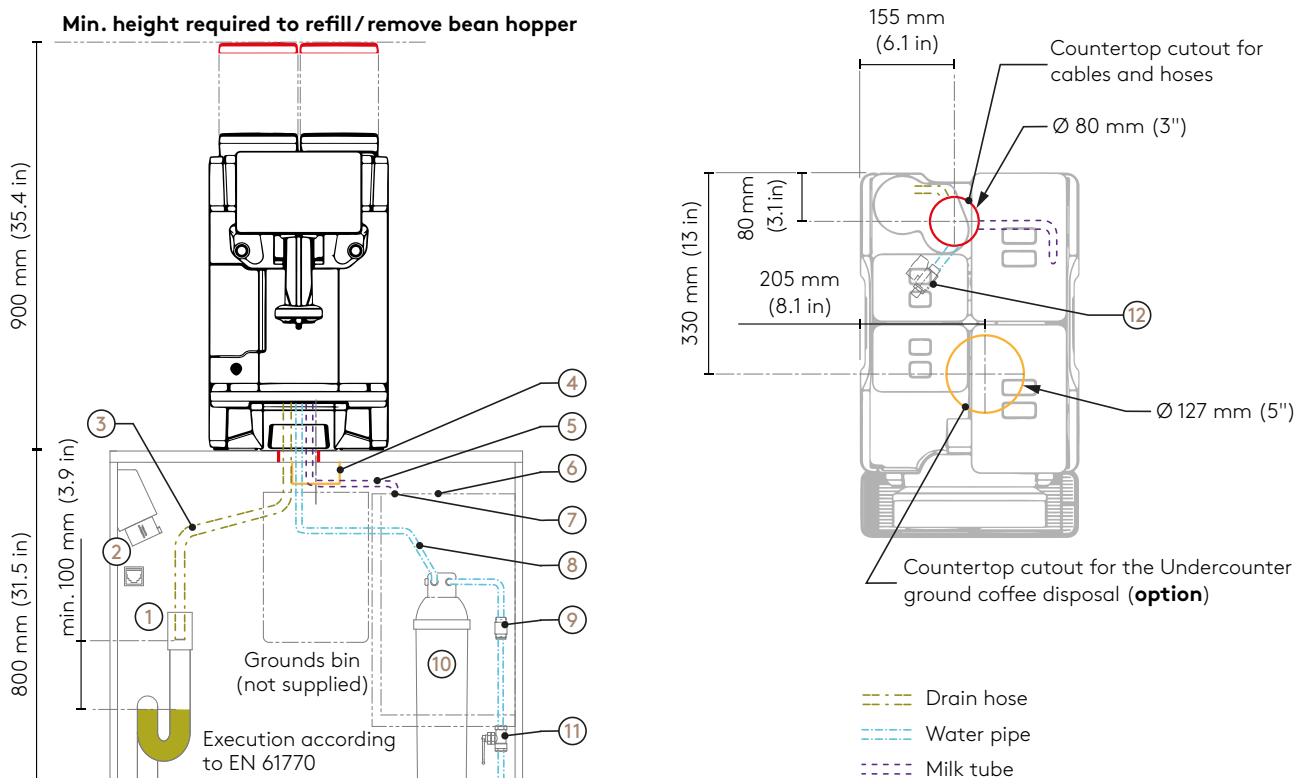
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply 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 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](mailto: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.
9. 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".

**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

*Refer to the commissioning manual (COMING SOON) for more information.*

**Your local distributor:**