



SELECT YOUR REGION

Asia	Oceania
Central - South America	North America
Europe	Middle East

L'2c L'2m

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. 200 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

PERFORMANCE (UP TO)

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

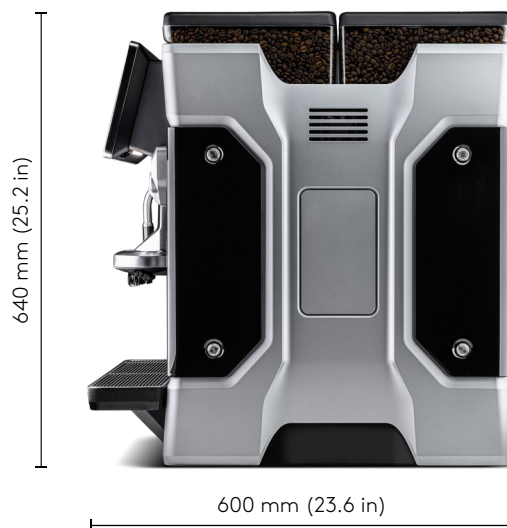
VOLTAGE / POWER

Power consumption (standby mode)	Less than 2 W
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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	To avoid damage to the water pump, a water flow rate of at least 140 l/h (2.4 l/min) must be ensured at the water inlet of the machine.

*measured from the drip tray



PRIOR THE INSTALLATION READ SAFETY INSTRUCTIONS

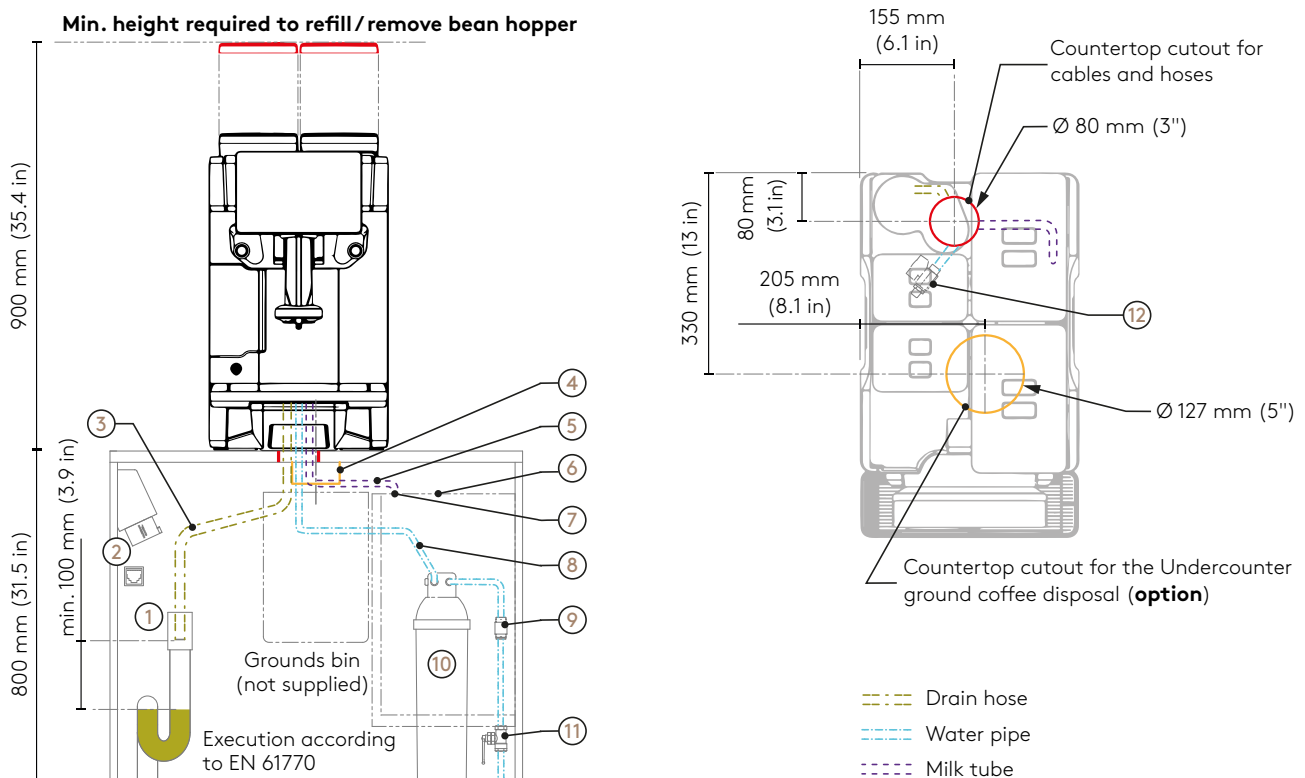
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply 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: <https://support.eversys.com/hc/sections/360005727297>.
- 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: <https://support.eversys.com/hc/articles/6055661430929>.



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: