

### 1. Machine configuration and overall dimensions

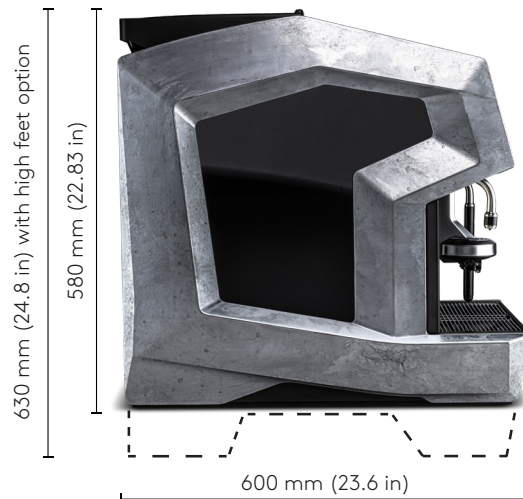


C'2m/ST

Technical data	
Brew chamber	24 g
Grinder	Ceramic burrs - 64 mm
User Interface	Touch screen 400 mm (15.7")
Bean hopper	2 x 1.2 kg or 1 x 2.4 kg (option)
Coffee outlet height*	165 mm max.
Hot water outlet height*	145 mm max. or 195 mm max. (option)
Interface	1 x USB, 1 x SD-Card, 1 x Ethernet, 1 x CCI/CSI/API
Cup heater panel	Up to 50 espresso cups
Coffee boiler size	0.8 L
Steam boiler size	1.6 L
Grounds drawer	400 g
Water Connection	
Water hose	Inox braided pipe G3/8" female x 2 m
Drain hose	Ø 22 mm x Ø 16 mm x 2 m

\*measured from the drip tray

Super Traditional	C'2ct	C'2s	C'2m
<b>Weight</b>	58 kg	65 kg	67 kg
<b>Performance (up to)</b>			
Espresso/h (23 s)	175		
Hot water/h (200 ml)	170		
Cappuccino/h (23 s)	-	-	175
Adjustable hot water temperature	-	Yes	Yes
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	-	Yes
<b>Voltage/Power</b>			
<b>Asia</b>			
200V~, 50/60Hz, 12A - JP	1900 W	2100 W	2100 W
200V~, 50/60Hz, 30A - JP	-	6000 W	6000 W
1/N/PE, 220 V~, 60 Hz, 16A - KR	2300 W	2600 W	2600 W
1/N/PE, 220 V~, 60 Hz, 25A - KR	-	5100 W	5100 W
3/N/PE, 380 V~, 60 Hz, 16A - KR	-	7400 W	7400 W
<b>Europe</b>			
1/N/PE, 220-240 V~, 50/60 Hz, 16A	2500 W	2800 W	2800 W
1/N/PE, 220-240 V~, 50/60 Hz, 25A - EU	-	5600 W	5600 W
3/N/PE, 380-415 V~, 50/60 Hz, 16A - EU/IL	-	8100 W	8100 W
3/PE, 220-240 V~, 50/60 Hz, 20A - EU	-	5600 W	5600 W
<b>North America</b>			
2/PE, 208V~, 60 Hz, 15A - US/CA	2000 W	2300 W	2300 W
2/PE, 208V~, 60 Hz, 30A - US/CA	-	4600 W	4600 W
Frequency	50/60 Hz		
Power consumption (machine on)	up to 8100 W		
Power consumption (standby mode)	Less than 2 W		
<b>Water pressure and flow</b>			
2.5 - 4 bars (36.3 - 58 psi) If the pressure exceeds 4.5 bars (65.3 psi), it is necessary to install a pressure valve reducer.			
If the main flow rate is under 140 L/h, there is a risk of damaging the water pump.			



### 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 drink recipes and cup sizes
- Check that a milk pitcher is available.

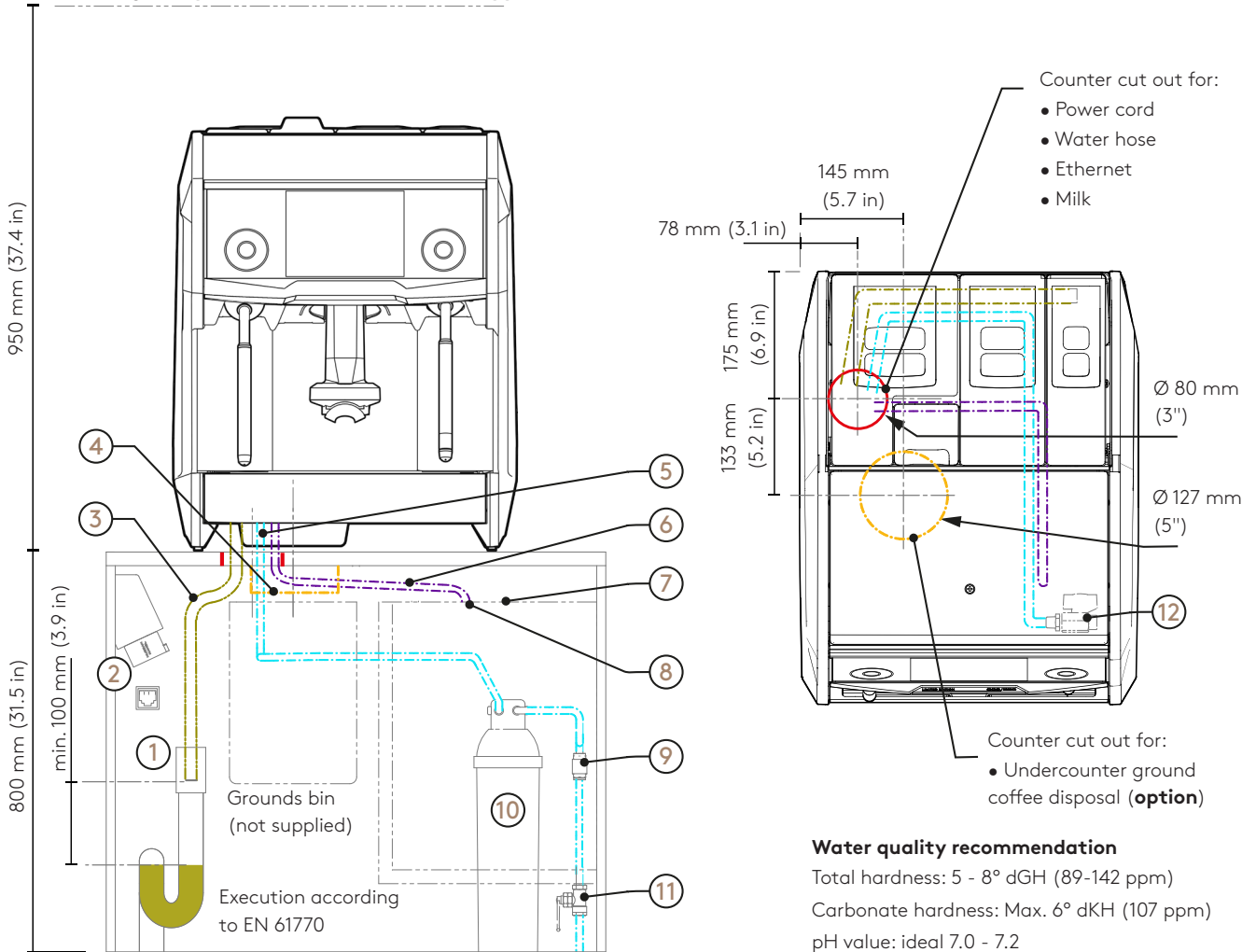
### 3. After installation

- 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](mailto:orders@eversys.com)

### 4. Desk preparation and countertop cut out dimensions

- Download the pre-commissioning requirements check list here: <https://bit.ly/2YUqacY>

#### Min. height required to refill / remove bean hopper



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 there 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".
- Refer to the commissioning manual (Art. Nr. 5700105619) for more information.*