

1. Machine configuration and overall dimensions

Select your colour:

Earth
Tempest

Select your region:

Asia
Oceania
Central - South America
North America
Europe
Middle East

E'6ms/Classic

Technical data	
Brew chamber	3 x 24 g
Grinder	4 x Ceramic burrs - 64 mm
User Interface	3 x Touch screen 256 mm (10.1")
Bean hopper	4 x 1.5 kg
Coffee outlet height*	190 mm max.
Hot water outlet height*	160 mm max. or 215 mm max. (option)
Interface	4 x USB, 2 x Ethernet, 2 x CCI/CSI
Cup heater surface	Up to 64 espresso cups
Coffee boiler size	3 x 1.5 L
Steam boiler size	5.4 L
Grounds drawer	2 x 700 g
Drip tray	Large or Standard (option)
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

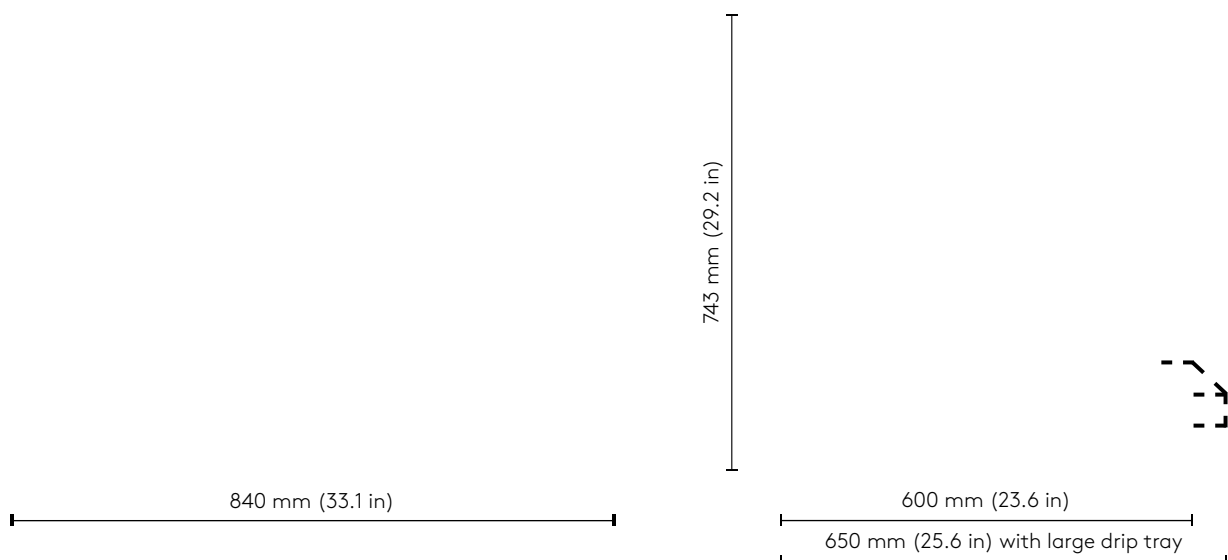
Classic

	E'6s	E'6ms
Weight	142 kg	150 kg
Performance (up to)		
Espresso/h (23 s)	525	
Hot water/h (200 ml)	170	
Cappuccino/h (23 s)	-	350
Adjustable hot water temperature (Manual)	Yes	
Adjustable hot water temperature (Automatic)	Option	
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	Yes	
Milk system with EMT (Electronic Milk Texturing)	-	Yes
Voltage / Power		
Power consumption (standby mode)	Less than 2 W	

Water pressure and flow

2.5 - 4 bars (36.3 - 58 psi) If the pressure exceeds 4 bars (58 psi), it is necessary to install a pressure valve reducer.

To avoid damage to the water pump, a water flow rate of at least 200 l/h (3.4 l/min) on the left side and 150 l/h (2.5 l/min) on the right side must be ensured at the water inlet of the machine.



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.

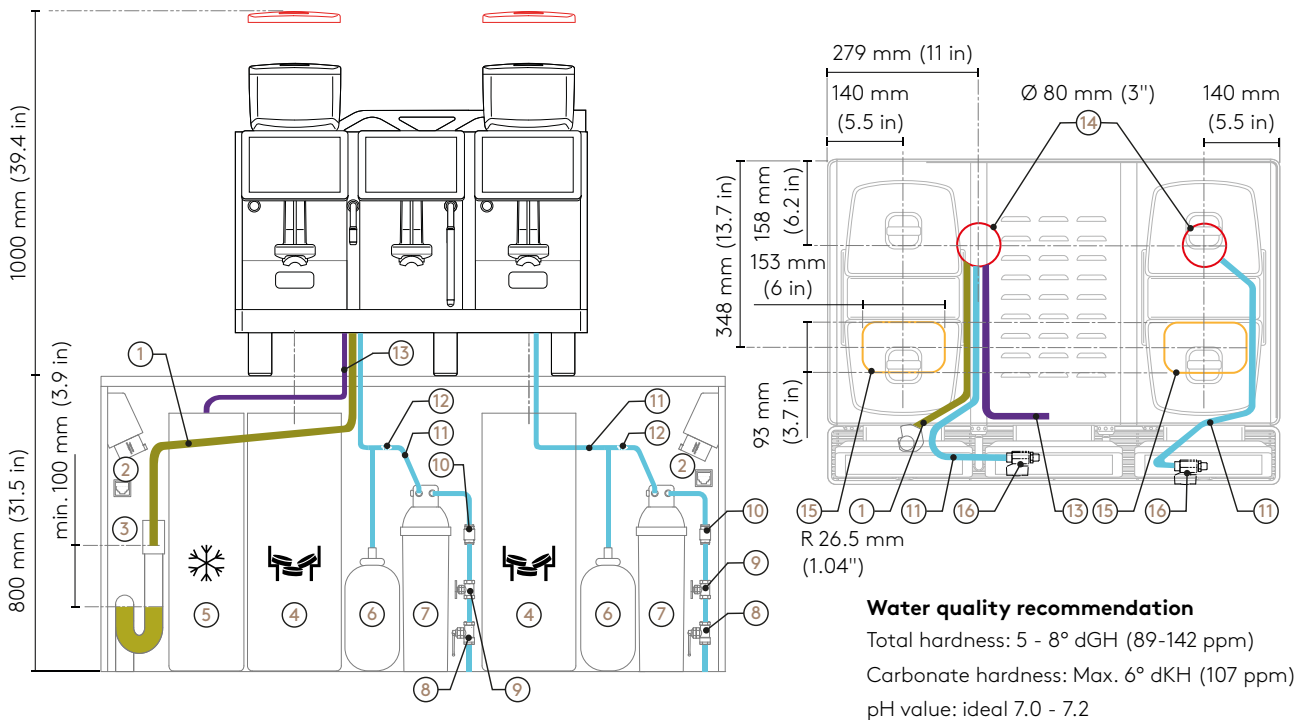
3. After installation

- Explain cleaning and instruct staff using Quick Reference Card (QRC). Download here: <https://bit.ly/2VY008Q>.
- Save the machine data to an USB stick and send it to data-upload@eversys.com. Refer to: <https://bit.ly/3yTzsWo>.

4. Desk preparation and countertop cut out dimensions

- Download the pre-commissioning requirements check list here: <https://bit.ly/3CQ4zop>.
- Download the 1:1 scale countertop cutout here: <https://bit.ly/3xT5TtM>.

Min. height required to refill/remove bean hopper



1. 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.**
2. 2 x Electrical socket according to local regulation and RJ-45 connection (e'Connect).
3. Drain with siphon, input min. Ø 56 mm (2.2 in). Execution according to EN 61770.
4. 2 x Undercounter grounds coffee disposal (option).
5. Fridge installed as close as possible to the machine (maximum 2 meters hose length).
6. 2 x Pre-charged 2 bar expansion tank (option). In the event of a temporary drop in water pressure below 2 bar.
7. 2 x Descaling cartridge or carbon filter as minimum.
8. 2 x Main water tap (required).
9. 2 x Pressure reducer (option). If water pressure exceeds 4 bar (58 psi).
10. 2 x Check valve according to local regulation.
11. 2 x Water supply hose G3/8" female.
12. 2 x Check valve (option). If using an expansion tank (6).
13. Milk tubes cut as short as possible.
14. 2 x Countertop cutout for cables and hoses.
15. 2 x Countertop cutout for the undercounter ground coffee disposal (option)
16. 2 x Machine water inlet 3/8".

 Refer to the installation manual (<https://bit.ly/3D4FuGm>) for more information.

Your local distributor: