

1. Machine configuration and overall dimensions



C'2ms/ST

Technical data	
Brew chamber	24 g
Grinder	2 x 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
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

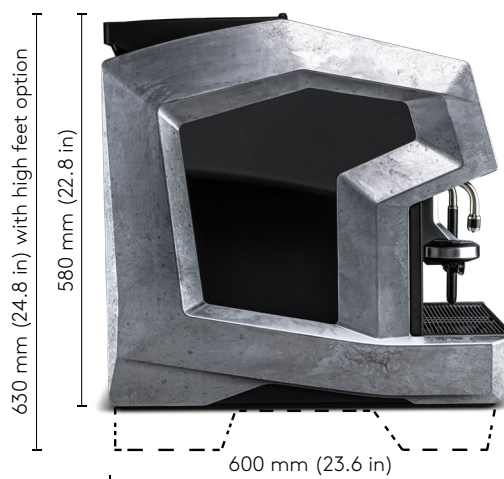


Super Traditional	C'2c	C'2s	C'2ms
Weight	58 kg	65 kg	67 kg
Performance (up to)			
Espresso/h (23 s)	175		
Hot water/h (200 ml)	170		
Cappuccino/h (23 s)	-	-	175
Adjustable hot water temperature	-	Yes	Yes
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	-	Yes
Voltage/Power			
Power consumption (standby mode)	Less than 2 W		

Water pressure and flow

2.5 - 4 bars (36.3 - 58 psi) If 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 140 l/h (2.4 l/min) 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.

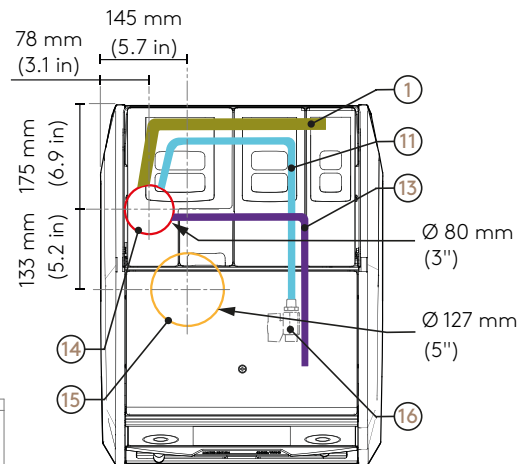
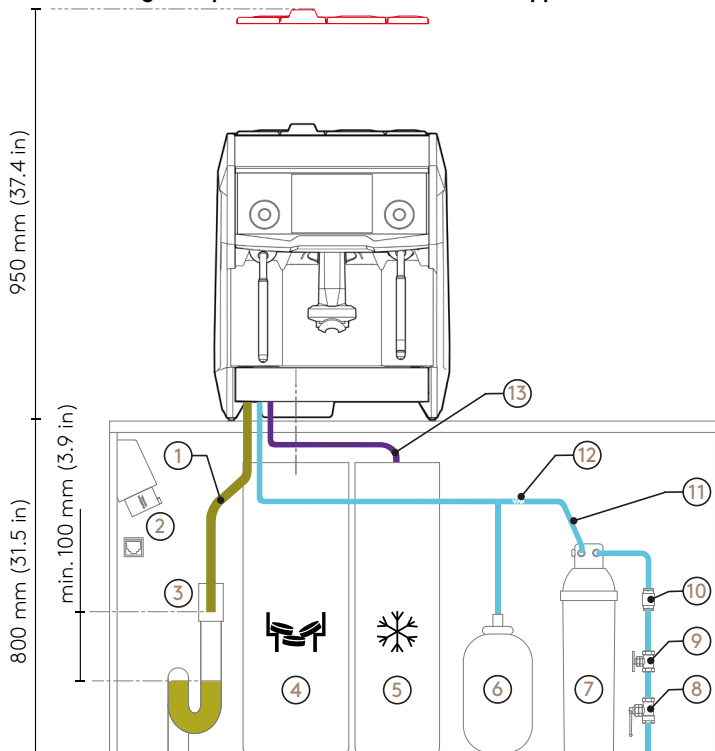
3. After installation

- 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



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

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. 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. Undercounter grounds coffee disposal (option).
5. Fridge installed as close as possible to the machine (maximum 2 meters hose length).
6. Pre-charged 2 bar expansion tank (option). In the event of a temporary drop in water pressure below 2 bar.
7. Descaling cartridge or carbon filter as minimum.
8. Main water tap (required).
9. Pressure reducer (option). If water pressure exceeds 4 bar (58 psi).
10. Check valve according to local regulation.
11. Water supply hose G3/8" female.
12. Check valve (option). If using an expansion tank (6).
13. Milk tubes cut as short as possible.
14. Countertop cutout for cables and hoses.
15. Countertop cutout for the undercounter ground coffee disposal (option)
16. Machine water inlet 3/8".

 Refer to the installation manual (<https://bit.ly/2W0Wl6l>) for more information.

Your local distributor: