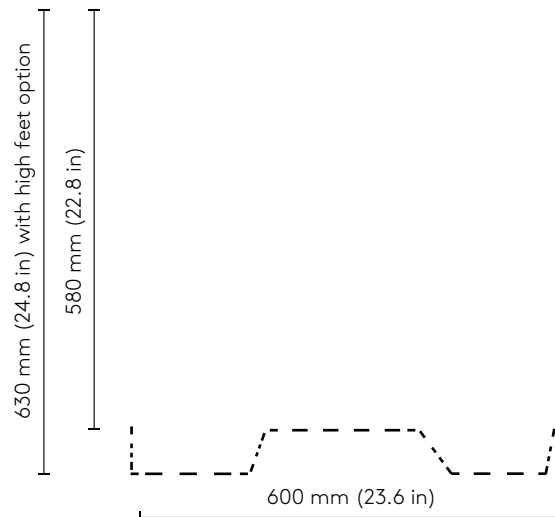


C'2m/Classic

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



Classic		C'2s
Weight		60 kg
Performance (up to)		
Espresso/h (23 s)		175
Hot water/h (200 ml)		170
Cappuccino/h (23 s)		-
Adjustable hot water temperature		Yes
e'Foam Micro Air Dosing (MAD) system (controlled electronically)		Yes
Milk system with EMT (Electronic Milk Texturing)		-
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.

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.

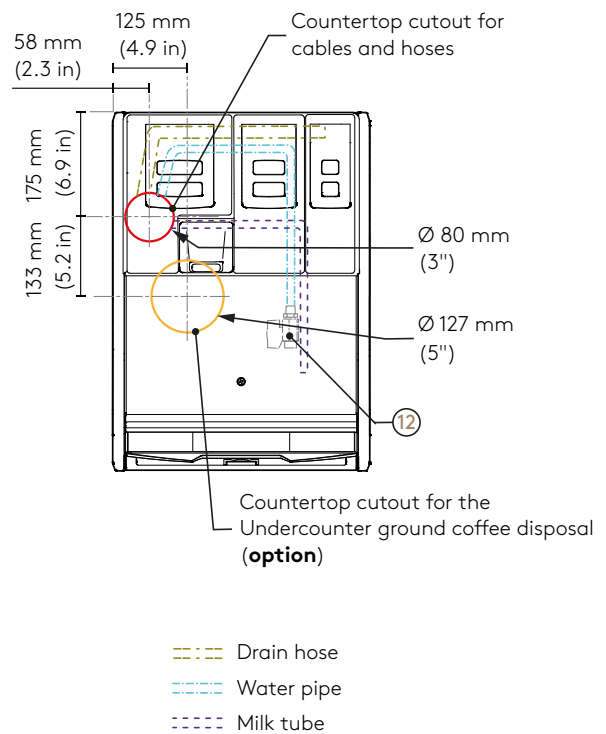
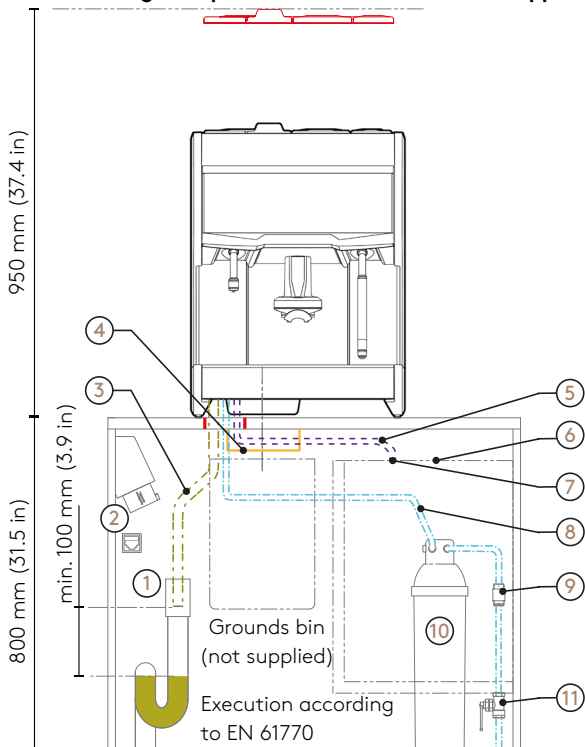
3. After installation

- Explain cleaning and instruct staff using Quick Reference Card (QRC). Download here: <https://bit.ly/2VYO08Q>.
- 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/3xT5TMM>.

Min. height required to refill / remove bean hopper



- Drain hose
- Water pipe
- Milk tube

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. 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. Main water braided pipe.
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 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 (<https://bit.ly/2W0Wl6l>) for more information.

Your local distributor:

