

# DATASHEET AND INSTALLATION INFORMATION

## 1. Machine configuration and overall dimensions



c'2 ctms



Cameo	c'2 ct	c'2 cts	c'2 ctms	Options
weight lb weight (kg)	114.6 (52)	134.5 (61)	138.9 (63)	e' Milk Foam Cold milk/milk foam Light barrier for empty bean hopper Extended power Bean hopper 2 kg (4.4 lb)
w/h/d inch w/h/d (mm)	16.9 / 22.8 / 23.6 (430/580/600)			

### Performance (8.3 kW)

Coffee	140/175 Espresso / hour at 23 s extraction time Two products can be dispensed simultaneously
Steam	Auto Steam Wand, e' Foam, with Micro Air Dosing (MAD) controlled electronically, using the screen steam wheel selector (option)
Hot Water	150 hot water portions/hour with Variable Tea Temperature (VTT) system (screen selector)
Milk System	140/175 Cappuccino/hour with Electronic Milk Texturing (c'2 ctms), 2 Milk Types (option)

### Technical data

Brew chamber	24 g
Grinder	Ceramic burrs
Display	Color touch screen 15.7 in (400 mm)
Ports	USB, SD-Card, Ethernet, Serial, RS-232, CCI
Bean hoppers	2 x 1.2 kg (2.65 lb) or 1 x 2 kg (4.4 lb) (option) 2.8
Cup clearance	to 6.5 in (70 to 165 mm)
Coffee boiler size	0.8L / (0.21 gal US)
Steam boiler size	1.6L / (0.48 gal US)

### Voltage

Single-phase 200-230 V~, 50/60 Hz, 4.7 kW  
NEMA L6-30 (30A Circuit) Required

### Power

Machine ON	3.0 kW to 8.3 kW
Standby mode	Less than 2 W

### Water Connection

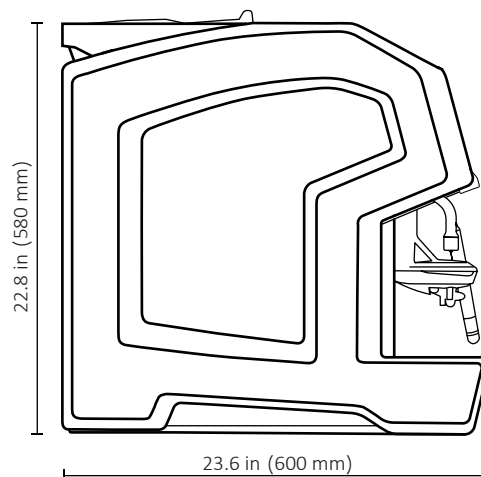
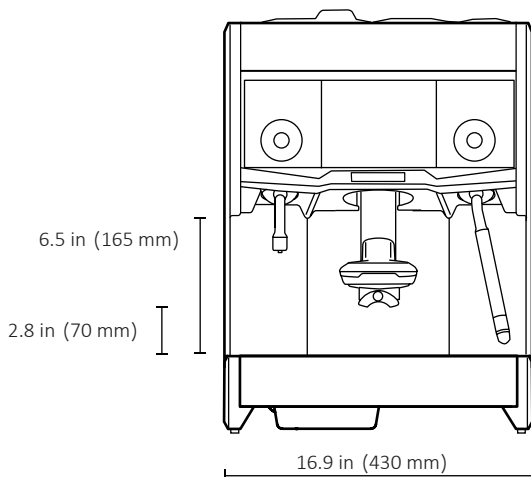
Water hose	Braided hose 3/8" female BSP (78.7 in)
Drain hose	OD: Ø 1 in / (Ø22mm) ID: Ø 5/8 in / (Ø 16 mm) x (78.7 in)

### C'Fridge

Use the separate fridge

### Lighting concept

Front panel and coffee outlet  
full-color LED



 *true espresso with a touch*

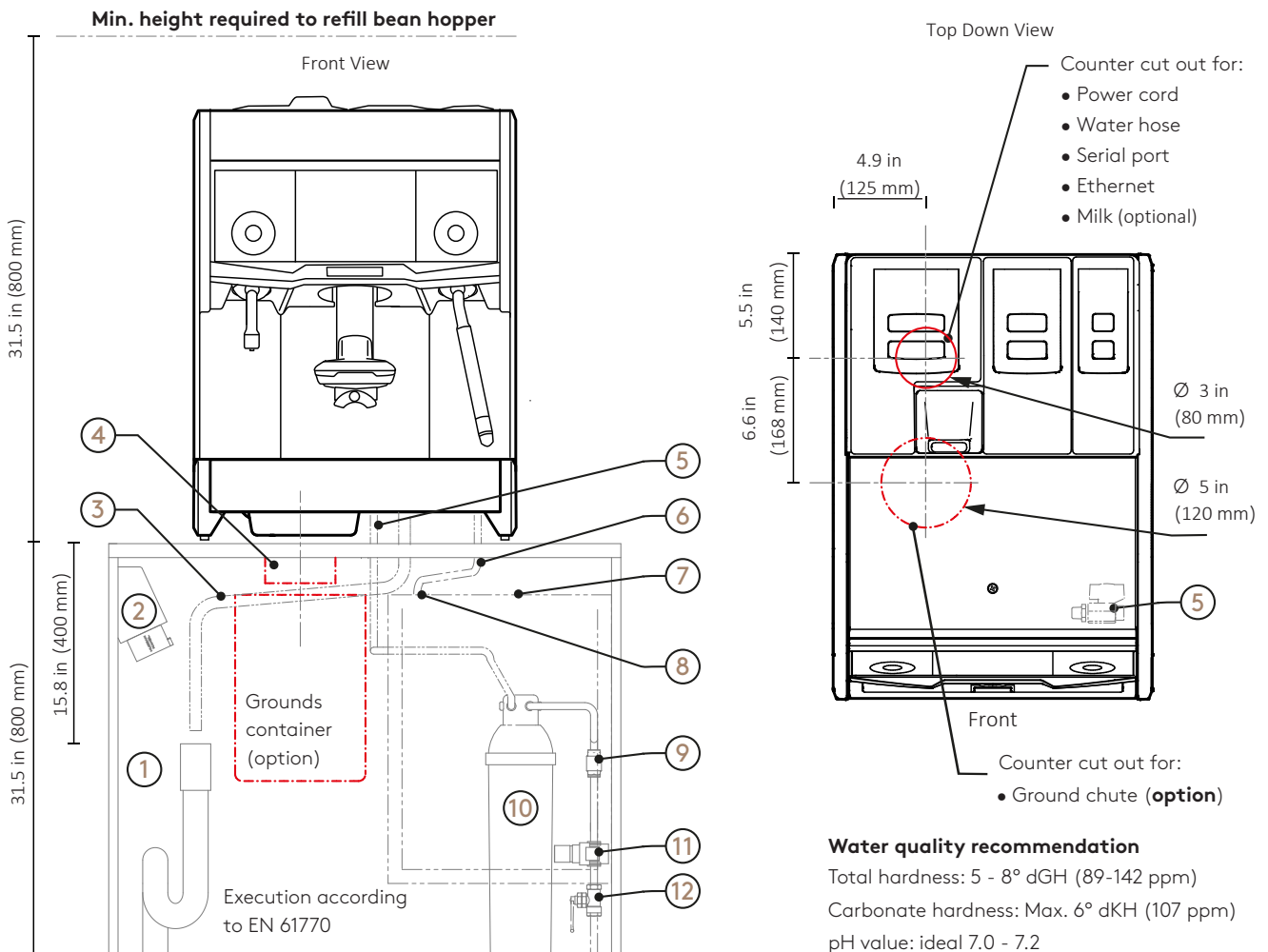
## 2. Prior to the installation READ SAFETY INSTRUCTIONS

- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no de-scaling filter is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out (grounds waste container option)
- Check water supply installation
- Check that power supply conforms to local standards
- Check that power supply conforms to the machine settings
- Check all with customer on site
- Make sure original coffee is available
- Make sure cold milk is available (option)
- Check drinks recipes and cup sizes
- Check that 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

## 4. Desk preparation and countertop cut out dimensions



1. Drain with P-trap or air-gap, min. Ø 2.25 in (Ø 56 mm)
2. Electrical socket according to local regulations
3. Drain hose
4. Grounds chute through counter-top (option)
5. Main water braided hose and inlet
6. Cut milk tubes as short as possible
7. Place refrigerator as close as possible to machine or on counter-top
8. Hole according to instruction of refrigerator manufacturer
9. Check valve according to local regulation
10. Filtration System: De-scaling cartridge, carbon filter at a minimum
11. Pressure reducer, inlet pressure 30 - 60 psi @.5 GPM, (2.5 - 4 bars)
12. Water inlet 3/8" compression with shutoff