

# 1. Machine configuration and overall dimensions

Select your colour:	Select your region:	
Earth	Asia	Oceania
Tempest	Central - South America	North America
	Europe	Middle East

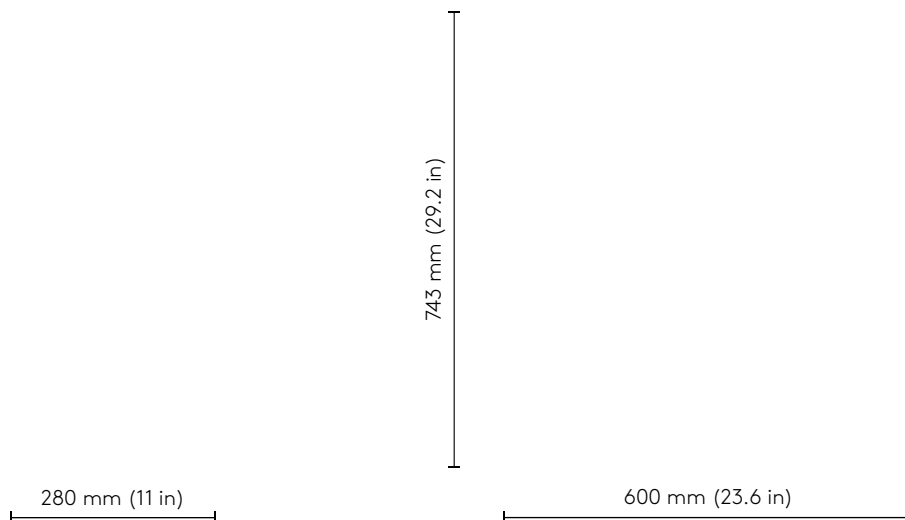
E'2ct/Classic

Technical data	
Brew chamber	1 x 24 g
Grinder	2 x Ceramic burrs - 64 mm
User Interface	1 x Touch screen 256 mm (10.1")
Bean hopper	2 x 1.5 kg
Coffee outlet height*	190 mm max.
Hot water outlet height*	160 mm max. or 215 mm max. (option)
Interface	2 x USB, 1 x Ethernet, 1 x CCI/CSI
Cup heater surface	-
Coffee boiler size	1 x 1.5 L
Steam boiler size	-
Grounds drawer	1 x 700 g
Drip tray	Standard
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'2ct
<b>Weight</b>	52 kg
<b>Performance (up to)</b>	
Espresso/h (23 s)	175
Hot water/h (200 ml)	170
Cappuccino/h (23 s)	-
Adjustable hot water temperature (Manual)	-
Adjustable hot water temperature (Automatic)	-
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-
Milk system with EMT (Electronic Milk Texturing)	-
<b>Voltage/Power</b>	
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.
If the main flow rate is under 150 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
- Check drink recipes and cup sizes

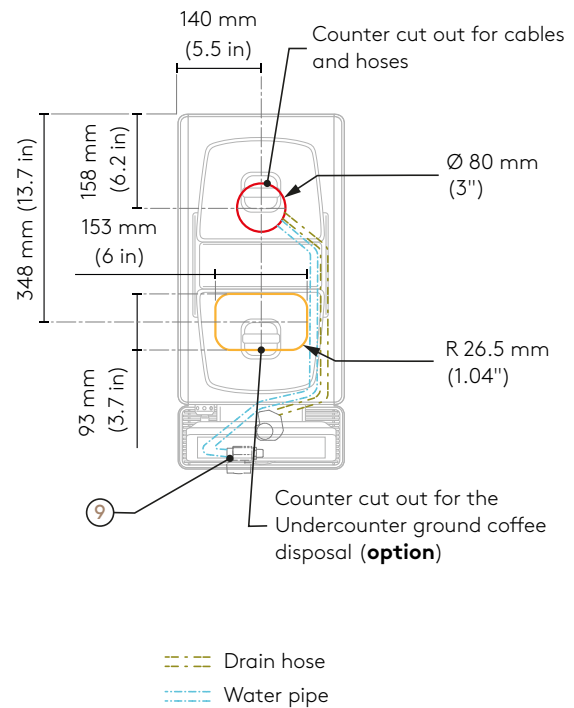
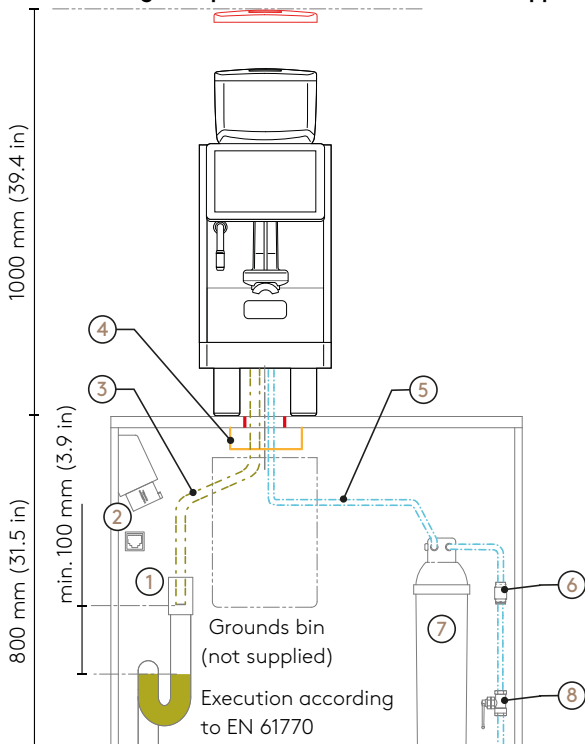
### 3. After installation

- Explain cleaning and instruct staff using Quick Reference Card (QRC). Download here: <https://bit.ly/2VY008O>.
- Save the machine data to an USB stick and send it to [data-upload@eversys.com](mailto: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



1. Drain with siphon, input min.  $\varnothing$  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. Check valve according to local regulation.
7. Descaling cartridge or carbon filter as minimum.
8. Pressure reducer output - Only if water pressure exceeds 4 bars (58 psi).
9. Water inlet 3/8".

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

#### 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

Your local distributor:

