

1. Machine configuration and overall dimensions



Shotmaster m/ST

Technical data	
Brew chamber	2 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	Up to 64 espresso cups
Coffee boiler size	2 x 1.5 L
Steam boiler size	5.4 L
Grounds drawer	1 x 700 g
Drip tray	Large with pitcher rinsers or Standard (option) or Large (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



Select your region:

Asia	Oceania
Central - South America	North America
Europe	Middle East

Super Traditional	Shotmaster s	Shotmaster m
Weight	101 kg	105 kg
Performance (up to)		
Espresso/h (23 s)	350	
Hot water/h (200 ml)	170	
Cappuccino/h (23 s)	-	350
Adjustable hot water temperature (Manual)	Yes	
Adjustable hot water temperature (Automatic)	Option	
eFoam 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.
If the main flow rate is under 200 L/h, there is a risk of damaging the water pump.

**milk is dispensed through the 1.5-Step



2. Prior to the installation READ SAFETY INSTRUCTIONS

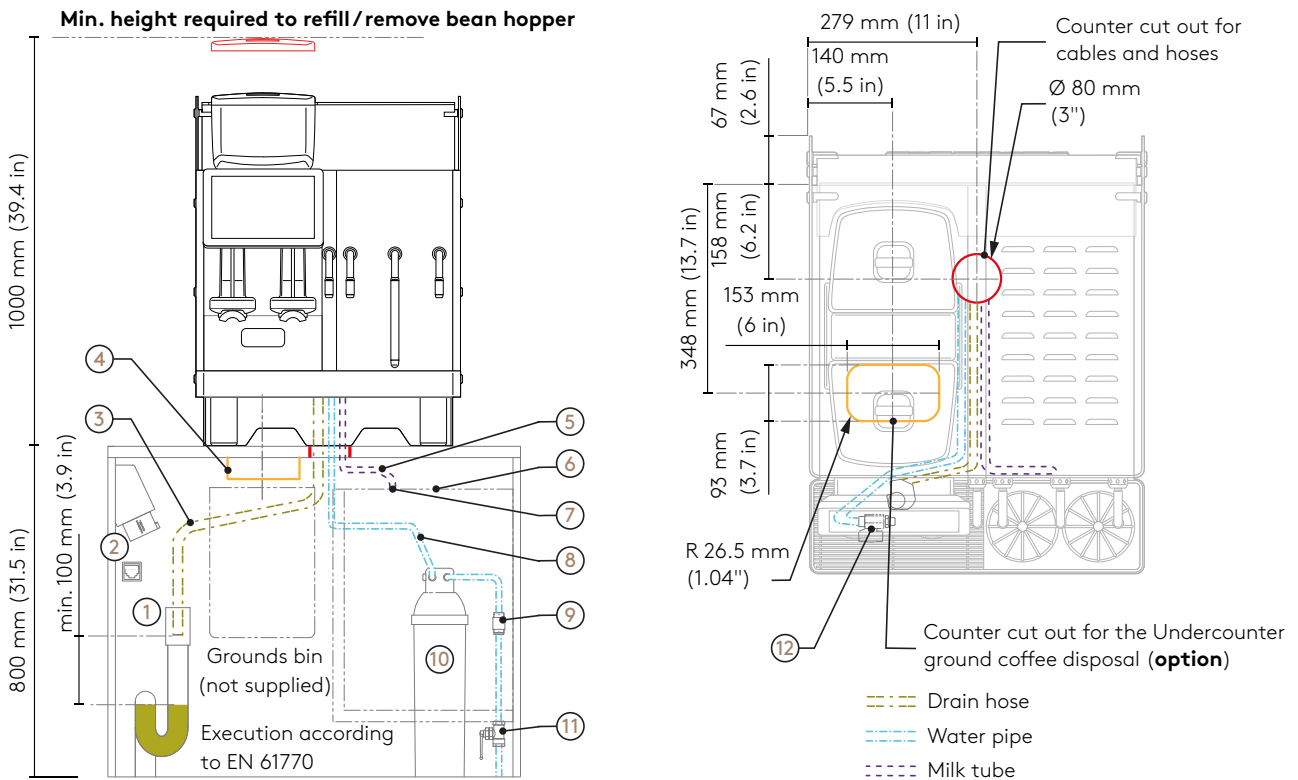
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply 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/2VY008O>.
- 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>.



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. 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/3D4FuGm>) for more information.

Your local distributor: