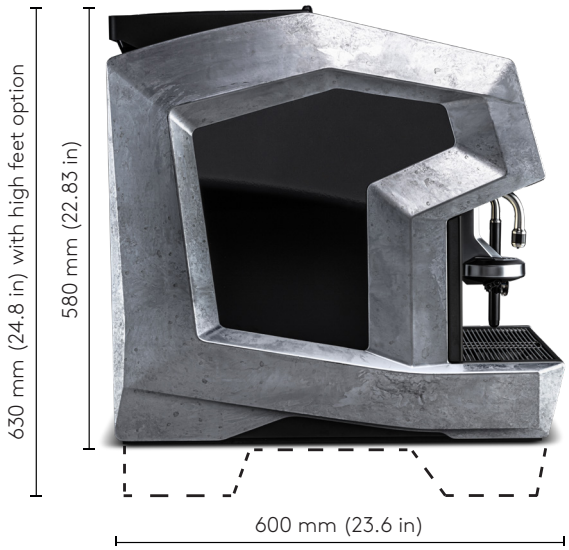
DATASHEET AND INSTALLATION INFORMATION

1. Machine configuration and overall dimensions

Technical data	
Brew chamber	24 g (0.05 lb)
Grinder	64 mm ceramic burrs
User Interface	Touch screen 400 mm (15.7 in)
Bean hopper	2 x 1.2 kg (2.65 lb) or 1 x 2.4 kg (5.29 lb) (option)
Coffee outlet height	165 mm (6.5 in) max.
Hot water outlet height	150 mm (5.9 in) max. Optional: 200 mm (7.08 in)
Interface	USB, SD-Card, Ethernet, CCI/CSI/API
Cup heater panel	Up to 50 espresso cups
Coffee boiler size	0.8 L (0.21 gal)
Steam boiler size	1.6 L (0.42 gal)
Grounds drawer	400 g (0.88 lb)
Water Connection	
Water hose	Inox braided pipe G3/8" female x 2 m (78.7 in)
Drain hose	Ø 22 x Ø 16 x 2 m (Ø 0.9 x Ø 0.6 x 78.7 in)

Cameo Super Traditional	C'2ct	C'2s	C'2m
Weight	58 kg	65 kg	67 kg
Performance (up to)			
Espresso/hour at 23 s extraction time	175		
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-	Yes	Yes
Hot water portions/hour with Variable Tea Temperature (VTT) system (200ml (6.8 oz US)	150		
Milk system Cappuccino/hour with Electronic Milk Texturing-system» (EMT) at 23 s extraction time	-	-	175
Voltage/Power			
1/N/PE, 220-240 V~, 50/60 Hz, 16 A	2500 W	2800 W	2800 W
1 phase 16A (C20 plug) CH (type J); EU (type E/F); UK (type G); US (type B)			
2 x 1/N/PE, 220-240 V~, 50/60 Hz, 16 A - EU		5600 W	
1/N/PE, 220-240 V~, 50/60 Hz, 25 A - EU	-	5600 W	
3/N/PE, 380-415 V~, 50/60 Hz, 16 A - EU	-	8100 W	
3/PE, 220-240 V~, 50/60 Hz, 20 A - EU	-	5600 W	
2/PE, 208V~, 60 Hz, 30 A - US/CA	-	4600 W	
2/PE, 200-210V~, 60 Hz, 30 A - JP	-	6000 W	
1/N/PE, 220 V~, 60 Hz, 16 A - *KR (C20 - type F)*	2300 W	2600 W	2600 W
1/N/PE, 220 V~, 60 Hz, 25 A - KR	-	5100 W	
3/N/PE, 380 V~, 60 Hz, 16 A - KR	-	7500 W	
Frequency	50/60 Hz		
Power consumption (machine on)	up to 8100 W		
Power consumption (standby mode)	Less than 2 W		
Water pressure and flow			
2.5 - 4 bars (36.3 - 58 psi) If the pressure exceeds 4.5 bars, 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

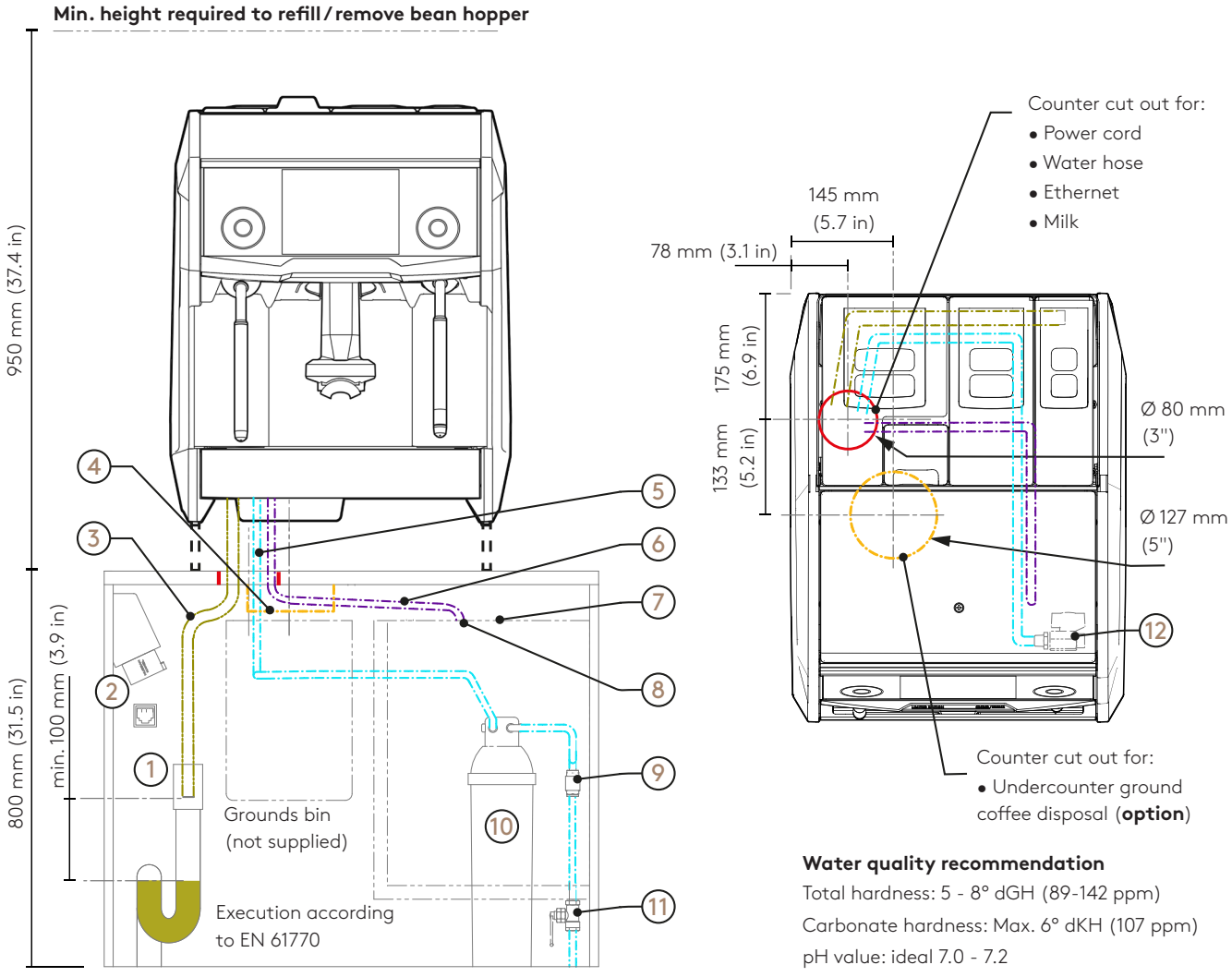
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply 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
- Fill in and sign the installation form and send it back to Eversys -> orders@eversys.com

4. Desk preparation and countertop cut out dimensions

- Download the pre-commissioning requirements check list here: https://bit.ly/2YUqacY



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 with siphon, input min. Ø 56 mm (Ø 2.2 in).
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. Cut milk tubes as short as possible.
7. Place the fridge as close as possible to the machine.
8. Drill hole according to instruction of refrigerator manufacturer.
9. Check valve according to local regulation.
10. Descaling cartridge or carbon filter as minimum.
11. Pressure reducer output - Only if water pressure exceeds 4.5 bars (65.3 psi).
12. Water inlet 3/8".

Refer to the commissioning manual (REF 5700105619) for more information.