

# DATASHEET AND INSTALLATION INFORMATION

## 1. Machine configuration and overall dimensions

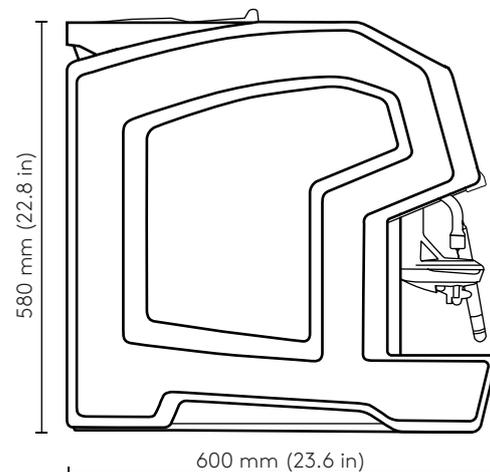
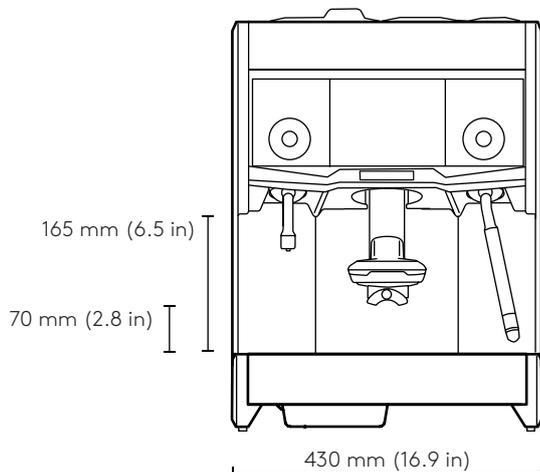


c'2m

Technical data	
Brew chamber	24 g
Grinder	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 kg (4.4 lb) (option)
Coffee cup height	165 mm (6.5 in) max.
Tea cup height	150 mm (5.9 in) max. Optional: 200 mm (7.08 in)
Interface	USB, SD-Card, Ethernet, Serial, RS-232, CCI/CSI/API
Coffee boiler size	0.8 L (0.21 gal US)
Steam boiler size	1.6 L (0.48 gal US)
Grounds drawer	400 g
Water Connection	
Water hose	Inox braided pipe 2 x 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			
	c'2ct	c'2	c'2m
<b>Weight</b>	52 kg	61 kg	63 kg
<b>Performance (8.1 kW)</b>			
Espresso/hour at 23 s extraction time /two products at the same time	140 175	140 175	140 175
Steam : e' Foam, with Micro Air Dosing (MAD) (option) system, controlled electronically, using the wheel selector.	-	Yes	Yes
Hot water portions/hour with Variable Tea Tem- perature (VTT) system (wheel selector).	150	150	150
Milk system Cappuccino/hour with Electronic Milk Texturing-system» (EMT) /two products at the same time.	-	-	140 175
<b>Voltage/Power</b>			
1/N/PE, 220-240 V~, 50/60 Hz, 16 A	2500 W	2800 W	2800 W
<i>1 phase 16A (C20 plug) CH (type J); EU (type E/F); UK (type G); US (type B)</i>			
1/N/PE, 220-240 V~, 50/60 Hz, 25 A - EU	-	5300 W (5600 W) <sup>1</sup>	
3/N/PE, 380-415 V~, 50/60 Hz, 16 A - EU	-	5300 W (8100 W) <sup>1</sup>	
3/PE, 220-240 V~, 50/60 Hz, 20 A - EU	-	5300 W (5600 W) <sup>1</sup>	
2 x 1/N/PE, 220-240 V~, 50/60Hz, 16 A - EU	-	5300 W (5600 W) <sup>1</sup>	
2/PE, 208V~, 60 Hz, 30 A - US/CA	-	4300 W (4600 W) <sup>1</sup>	
2/PE, 200-210V~, 60 Hz, 30 A - JP	-	4000 W (6000 W) <sup>1</sup>	
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	-	4900 W (5200 W) <sup>1</sup>	
3/N/PE, 380 V~, 60 Hz, 16 A - KR	-	4900 W (7500 W) <sup>1</sup>	
Frequency	50/60 Hz		
Power consumption (machine on)	2300 W to 8100 W		
Power consumption (standby mode)	Less than 2 W		
<b>Water pressure and flow</b>			
2.5 - 4 bars (32.3 - 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 to damage the water pump.			

<sup>1</sup> With the PowerPlus option.



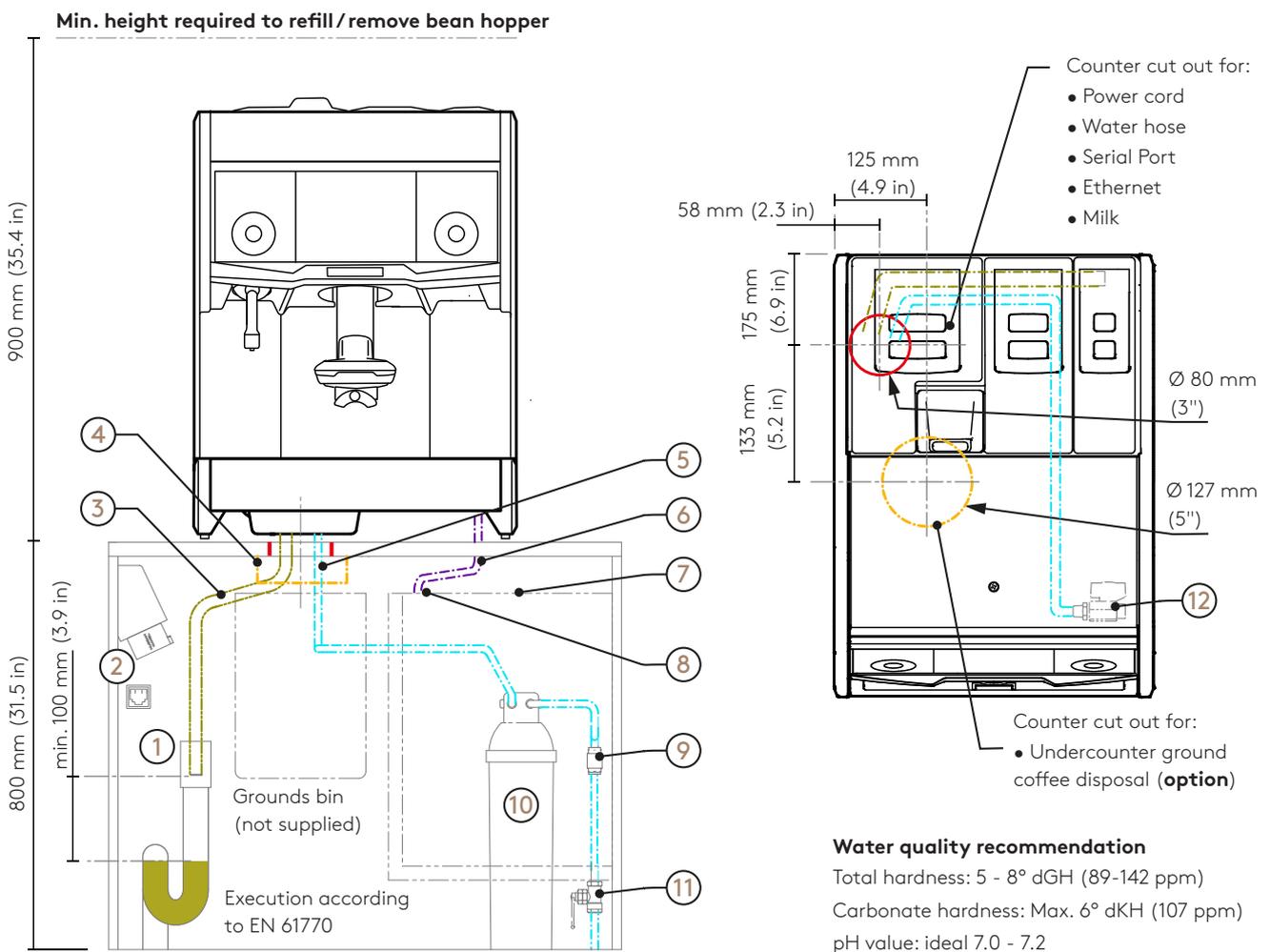
## 2. Prior to the installation READ SAFETY INSTRUCTIONS

- 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 drinks 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



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 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 105 619) for more information.*