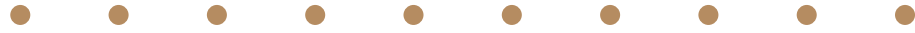


Key points



- Build quality** Full Aluminium frame and stainless steel front.
- Durability** Over 1 million products can be produced using the same brewing unit.
- Modularity** The legendary modularity construction allows for easy and fast access for preventative maintenance.
- Touch screen interface** New larger capacitive: 400mm (15.7in) diagonal.
- Milk system** The Machine has a one-step multi-function Milk System. The barista can programme bespoke foam styles and textures.
- EMT** Today's multiple milk recipes require variable milk textures. With Eversys' new «Electronic Milk Texturing-system»™EMT it is possible to do create individual milk foams and textures
- Milk choice** Two different kinds of milk options.
- Hot and Cold milk** Simply make your choice.
- e'Foam** e'Foam system provides a Two step Barista solution- True froth with a touch. This new generation of e'Foam allows you to texture the milk in variable manners, using the incredible precision of the «Micro Air Dosage-system»™MAD controlled electronically, using the screen's steam wheel selector.
- Brewing Chamber** No compromise to coffee quality with a 24 gram capacity
- Bean Hopper** Large capacity of 2.4 kg for one grinder or 2 times 1.2 kg for two grinders.
- Grounds drawer** Capacity of 50 pucks.
- Hot water** The new hot water option offers variable temperatures. The new «Variable Tea Temperature»™VTT allows you to adapt the temperature for any kind of tea, to provide a perfect infusion, using the screen's hot water wheel selector.
- Cup Heater** On top of Machine with a 50-cup capacity.



● TECHNICAL DATA

Dimensions (W/H/D) 430 x 570 x 600mm / (16.93 x 22.44 x 23.6in)

Weight 60kg / (132lb)

Brew chamber 24gr. Coffee powder

Grinder Ceramic burrs

Bean hopper 1 x 2.4kg / (5.3lb) or 2 x 1.2kg / (2.65lb)

Coffee spout height 80 to 185mm / (3.15 to 7.28in)

Coffee boiler size 0.8L / (0.21 gal US)

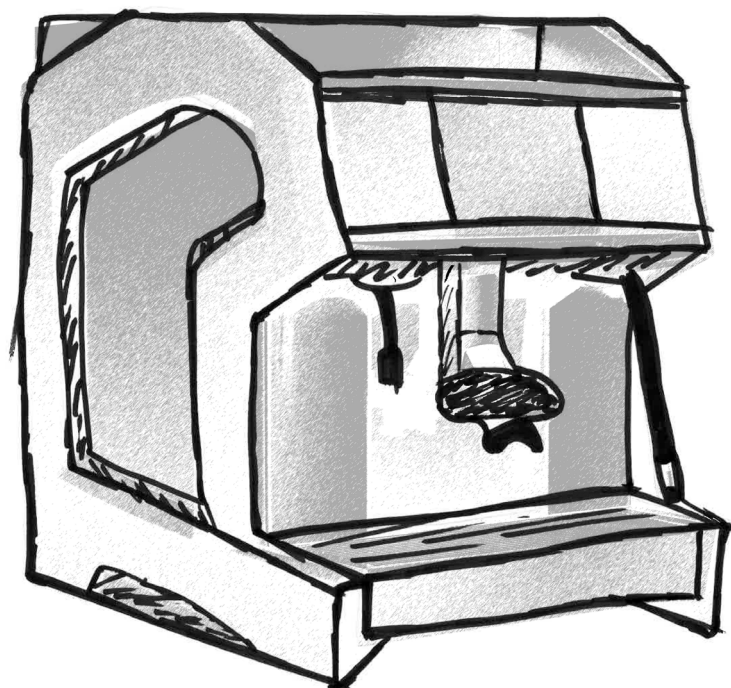
Steam boiler size 1.8L / (0.48 gal US)

Voltage Single-phase 1/N/PE, 220V-240V~, 50/60Hz, 16A

Two-phases 2/PE, 208V~, 50/60Hz, 30A

Three phases 3/N/PE, 380-415V~, 50-60Hz, 16A

Power 3.0 kW - 4.8 kW - 8.3kW



● PERFORMANCE

140/175 (!) espresso

140/175 (!) cappuccino

150 (!) Hot water portion

Two products at time

(!) This productivity applies with 8.3 kW of power



● OPTIONS

Second grinder (beans hoppers at 1.2kg)

Two steps milk foam, using Everfoam with «Micro Air Dosing-system» MAD

One step milk foam, using the «Electronic Milk Texturing-system» EMT

Extended power to 8.3kW

Light barrier for coffee beans survey

Cold milk

● USER INTERFACE

Touch screen Diagonal 400mm (15.7in)