

1. Machine configuration and overall dimensions



Shotmaster m/Classic

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/API
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 rinser or Standard (option) or Large without pitcher rinser (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

Shotmaster Classic	s	m
Weight	91 kg	95 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	
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	Yes	
Milk system with EMT (Electronic Milk Texturing)	-	Yes
Voltage/Power		
Asia		
200 V~, 50/60 Hz, 12A - JP	2100 W	
200 V~, 50/60 Hz, 30A - JP	6000 W	
1/N/PE, 220 V~, 60 Hz, 25A - KR	5100 W	
3/N/PE, 380 V~, 60 Hz, 16A - KR	7200 W	
Europe		
1/N/PE, 220-240 V~, 50/60 Hz, 16A	2800 W	
2 x 1/N/PE, 220-240 V~, 50/60 Hz, 16A	5600 W	
1/N/PE, 220-240 V~, 50/60 Hz, 25A	5600 W	
2 x 1/N/PE, 220-240 V~, 50/60 Hz, 25A	10200 W	
3/N/PE, 380-415 V~, 50/60 Hz, 16A	7900 W	
3/PE, Δ 220-230 V~, 50/60 Hz, 20A	5600 W	
North America		
2/PE, 208 V~, 60 Hz, 15A	2300 W	
2/PE, 208 V~, 60 Hz, 30A	4600 W	
2 x 2/PE, 208 V~, 60 Hz, 30A	8400 W	
Frequency	50/60 Hz	
Power consumption (machine on)	Up to 10200 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 (65.3 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.		



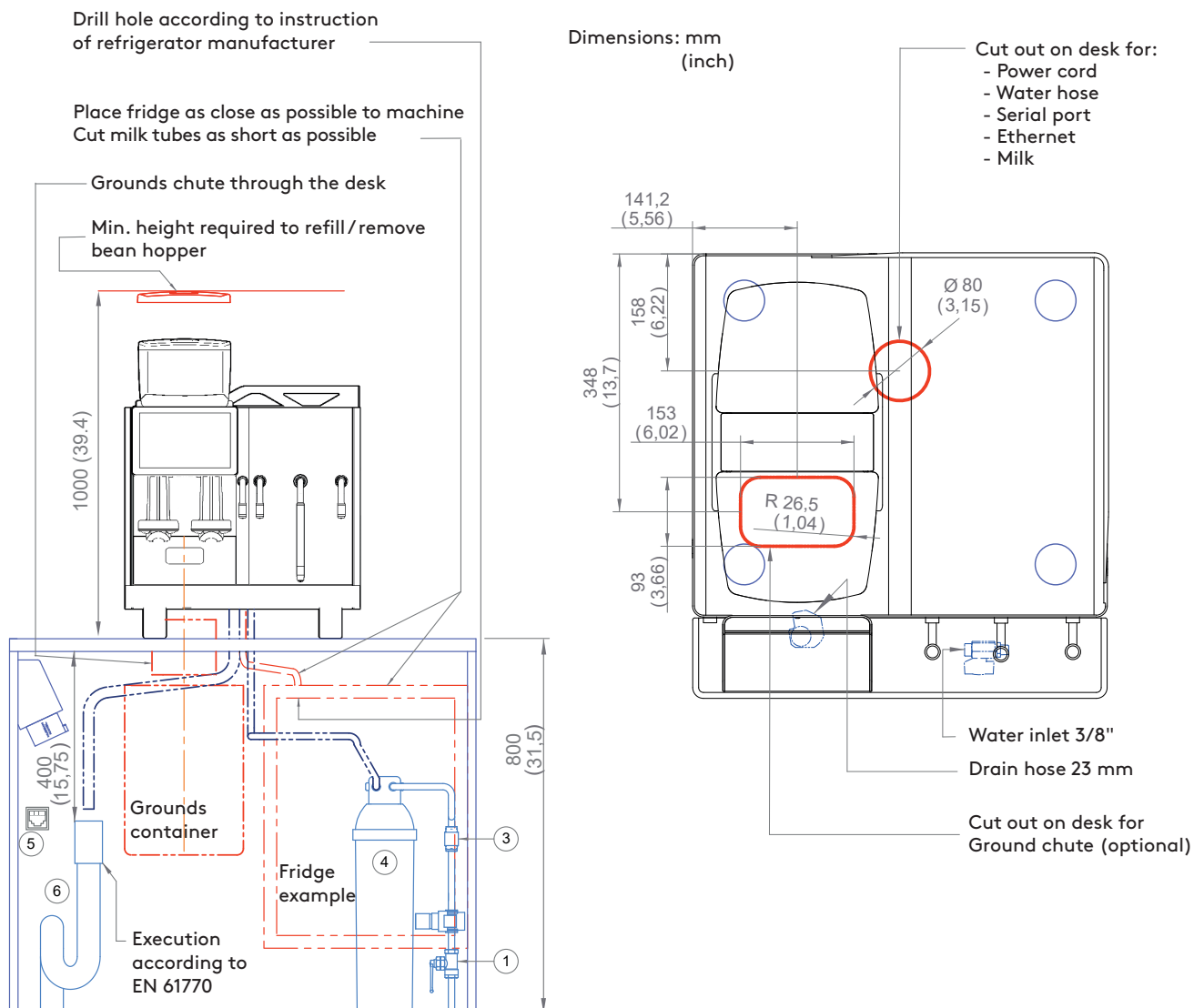
2. Prior to the installation READ SAFETY INSTRUCTIONS

- 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



1. Main water inlet
2. Pressure reducer output 3 bar (43,5 psi)
3. Check valve
4. Descaling cartridge or carbon filter as minimum
5. Electrical socket according to local regulation and RJ-45 connection (e'Connect)
6. Drain with syphon, top end min. 56 mm diameter

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