

1. Machine configuration and overall dimensions

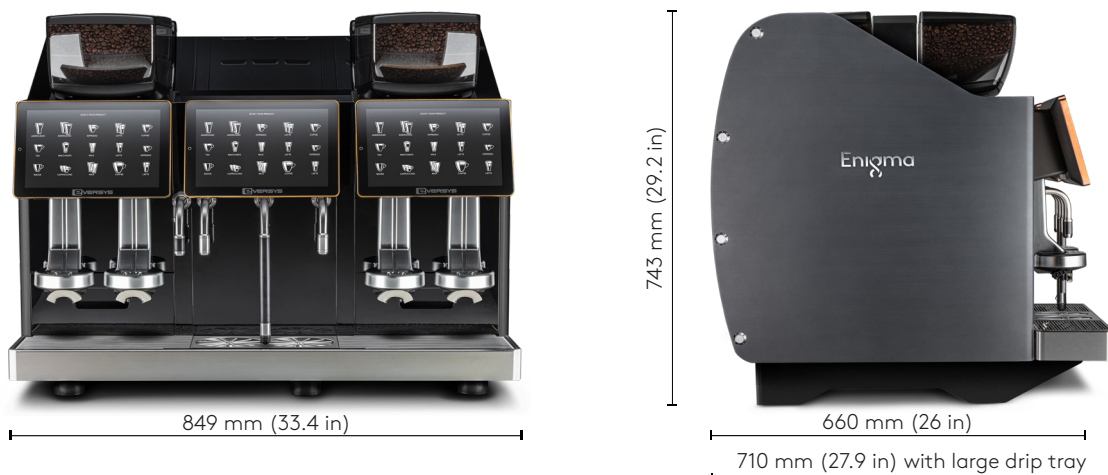


Shotmaster m-pro/ST

Technical data	
Brew chamber	4 x 24 g
Grinder	4 x Ceramic burrs - 64 mm
User Interface	3 x Touch screen 256 mm (10.1")
Bean hopper	4 x 1.5 kg
Coffee outlet height*	190 mm max.
Hot water outlet height*	160 mm max. or 215 mm max. (option)
Interface	4 x USB, 2 x Ethernet, 2 x CCI/CSI/API
Cup heater surface	Up to 64 espresso cups
Coffee boiler size	4 x 1.5 L
Steam boiler size	5.4 L
Grounds drawer	2 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 2 x G3/8" female x 2 m
Drain hose	Ø 22 mm x Ø 16 mm x 2 m

*measured from the drip tray

Shotmaster ST	s-pro	m-pro
Weight	163 kg	167 kg
Performance (up to)		
Espresso/h (23 s)	700	
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 + 2100 W	
200 V~, 50/60 Hz, 30A - JP	6000 + 2100 W	
1/N/PE, 220 V~, 60 Hz, 25A - KR	5100 + 2600 W	
3/N/PE, 380 V~, 60 Hz, 16A - KR	7200 + 2600 W	
Europe		
1/N/PE, 220-240 V~, 50/60 Hz, 16A	2800 + 2800 W	
2 x 1/N/PE, 220-240 V~, 50/60 Hz, 16A	5600 + 2800 W	
1/N/PE, 220-240 V~, 50/60 Hz, 25A	5600 + 2800 W	
2 x 1/N/PE, 220-240 V~, 50/60 Hz, 25A	10200 + 2800 W	
3/N/PE, 380-415 V~, 50/60 Hz, 16A	7900 + 2800 W	
3/PE, Δ 220-230 V~, 50/60 Hz, 20A	5600 + 2800 W	
North America		
2/PE, 208 V~, 60 Hz, 15A	2300 + 2300 W	
2/PE, 208 V~, 60 Hz, 30A	4600 + 2300 W	
2 x 2/PE, 208 V~, 60 Hz, 30A	8400 + 2300 W	
Frequency	50/60 Hz	
Power consumption (machine on)	Up to 10200 + 2800 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.

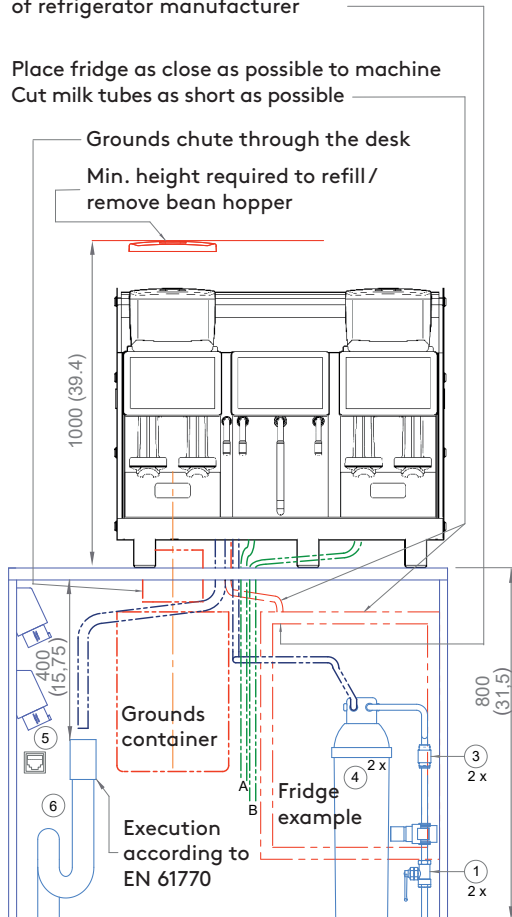
3. After installation

- 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

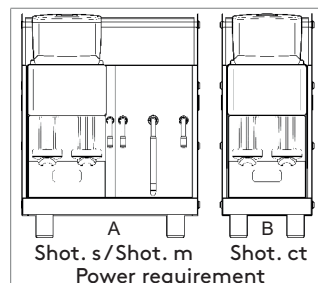
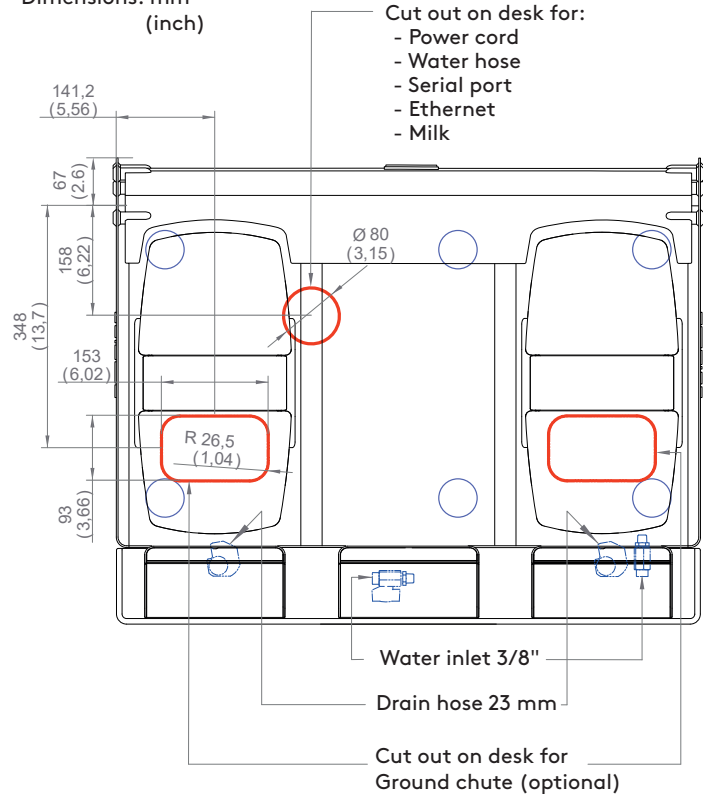
4. Desk preparation and countertop cut out dimensions

Drill hole according to instruction of refrigerator manufacturer

Place fridge as close as possible to machine
Cut milk tubes as short as possible



Dimensions: mm
(inch)



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