Cameo

Datasheet & Installation

1. Machine configuration and overall dimensions

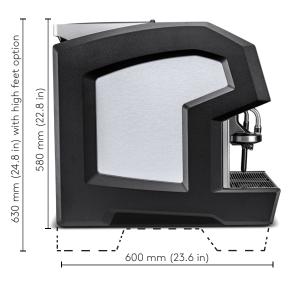


Technical data				
Brew chamber	24 g			
Grinder	Ceramic burrs - 64 mm			
User Interface	Touch screen 400 mm (15.7")			
Bean hopper	2 x 1.2 kg or 1 x 2.4 kg (option)			
Coffee outlet height*	165 mm max.			
Hot water outlet height*	145 mm max. or 195 mm max. (option)			
Interface	1 x USB, 1 x SD-Card, 1 x Ethernet, 1 x CCI/CSI/API			
Cup heater panel	Up to 50 espresso cups			
Coffee boiler size	0.8 L			
Steam boiler size	1.6 L			
Grounds drawer	400 g			
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

Classic	C'2ct	C'2s	C'2m
Weight	53 kg	60 kg	62 kg
Performance (up to)			
Espresso/h (23 s)	175		
Hot water/h (200 ml)		170	
Cappuccino/h (23 s)	-	-	175
Adjustable hot water temperature	-	Yes	Yes
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	-	Yes
Voltage/Power			
Asia			
200V~, 50/60Hz, 12A - JP	1900 W	2100 W	2100 W
200V~, 50/60Hz, 30A - JP	-	6000 W	6000 W
1/N/PE, 220 V~, 60 Hz, 16A - KR	2300 W	2600 W	2600 W
1/N/PE, 220 V~, 60 Hz, 25A - KR	-	5100 W	5100 W
3/N/PE, 380 V~, 60 Hz, 16A - KR	-	7400 W	7400 W
Europe			
1/N/PE, 220-240 V~, 50/60 Hz, 16A	2500 W	2800 W	2800 W
1/N/PE, 220-240 V~, 50/60 Hz, 25A - EU	-	5600 W	5600 W
3/N/PE, 380-415 V~, 50/60 Hz, 16A - EU/IL	-	8100 W	8100 W
3/PE, 220-240 V~, 50/60 Hz, 20A - EU	-	5600 W	5600 W
North America			
2/PE, 208V~, 60 Hz, 15A - US/CA	2000 W	2300 W	2300 W
2/PE, 208V~, 60 Hz, 30A - US/CA	-	4600 W	4600 W
Frequency	50/60 Hz		
Power consumption (machine on)	up to 8100 W		
Power consumption (standby mode)	Power consumption (standby mode) Less than 2 W		
Water pressure and flow			
2.5 - 4 bars (36.3 - 58 psi) If the pressure exceed necessary to install a pressure valve reducer.	ds 4.5 bars	(65.3 psi)	, it is
If the main flow rate is under 140 L/h, there is a pump.	risk of dam	naging the	water









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2. Prior to the installation READ SAFETY INSTRUCTIONS

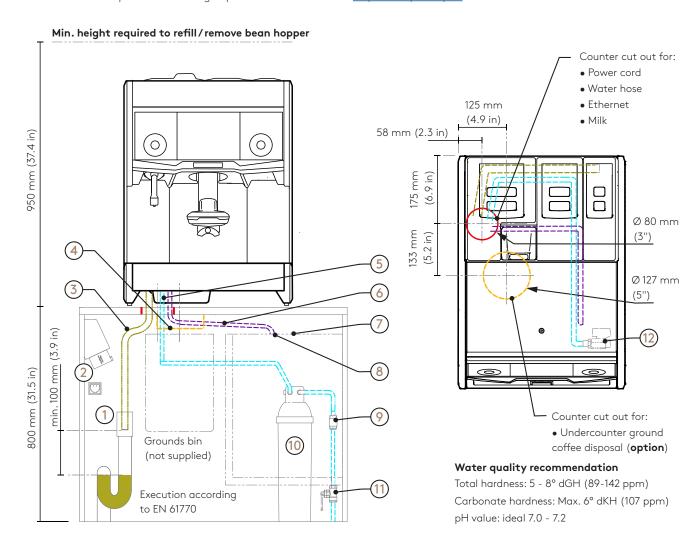
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum •
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply 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/2YUgacY



- 1. Drain with siphon, input min. Ø 56 mm.
- 2. Electrical socket according to local regulation and RJ-45 connection (e'Connect).
- 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 (<u>Art. Nr. 5700105619</u>) for more information.