

Shotmaster ms/Classic Earth



Shotmaster ms/Classic Tempest



22 in (560 mm)

TECHNICAL DATA

Brew chamber	2 x 24 g
Grinder	2 x Grinders (Ø 64 mm steel burrs)
Display	1 x Touch screen 256 mm (10.1“) - 1280 x 800 px
Bean hopper	2 x 3.3 lbs (2 x 1.5 kg)
Coffee outlet height*	Max. 7.9 in (200 mm)
Hot water outlet height*	6.3 in (160 mm) or 8.5 in (215 mm) (option)
Interfaces	2 x USB, 1 x Ethernet, 1 x CCI/CSI
Cup heater	Up to 64 espresso cups
Coffee boiler	2 x 50.7 fl oz (2 x 1.5 L)
Steam boiler	183 fl oz (5.4 L)
Grounds drawer	1 x 700 g
Drip tray	Standard or Large (option)

	SHOTMASTER S	SHOTMASTER MS
Weight	201 lbs (91 kg)	210 lbs (95 kg)

* measured from the drip tray

OPERATING CONDITIONS

Operating Temperature	50 to 90 °F (10 to 32 °C)
Storage & transport temperature (empty boiler)	50 to 122 °F (10 to 50 °C)
Long term storage (> 6 months) (empty boiler)	41 to 122 °F (5 to 50 °C)
Relative Humidity (RH), no condensing (storage, transport and operating)	5 to 80 % RH
Transient over-voltage	Category II

WATER REQUIREMENTS

Total hardness	5 to 8° dGH (89 to 142 ppm)
Carbonate hardness	Max. 6° dKH (107 ppm)
pH value	Ideal 7.0 to 7.2
Chlorine value	Max. 0.1 mg/L (0.1 ppm)
Inlet hose	Inox braided pipe G3/8” female x 2 m
Drain hose	Ø 22 mm x Ø 16 mm x 2 m
Siphon inlet	min. Ø 2.2“ (56 mm)
Pressure	36.3 to 58 psi (2.5 to 4 bar). If the pressure exceeds 58 psi (4 bar), it is necessary to install a pressure reducer.
Flow rate	To avoid damage to the water pump, a water flow rate of at least 0.9 gal (US)/min (3.4 L/min) | 52.8 gal (US)/h (200 L/h) must be ensured at the water inlet of the machine.





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CERTIFICATION INFORMATION

ANSI model name	E4-cs-A(1) | E4-csm-A(1)
Certificates	NSF c UL us LISTED E500866

ELECTRICAL INFORMATION

Power consumption (standby mode)	Less than 2 W

SHOTMASTER CLASSIC

COUNTRY	ELECTRICAL VERSION	POWER SUPPLIES	SHOTMASTER S	SHOTMASTER MS
North America	A5	2/PE, 208 V~, 60Hz, 30A	4600 W	4600 W

PERFORMANCE (UP TO)	SHOTMASTER S	SHOTMASTER MS
Single espresso / h (extraction time: 23 s)	350	350
Hot water / h (6.8 fl oz or 200 mL)	170	170
Cappuccino / h* (extraction time: 23 s)	-	350
Adjustable hot water temperature (Manual)	Yes	Yes
Adjustable hot water temperature (Automatic)	Option	Option
Everfoam (e'Foam)	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	Yes

*milk is dispensed through the 1.5-Step

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IMPORTANCE OF THE SAFETY INSTRUCTIONS

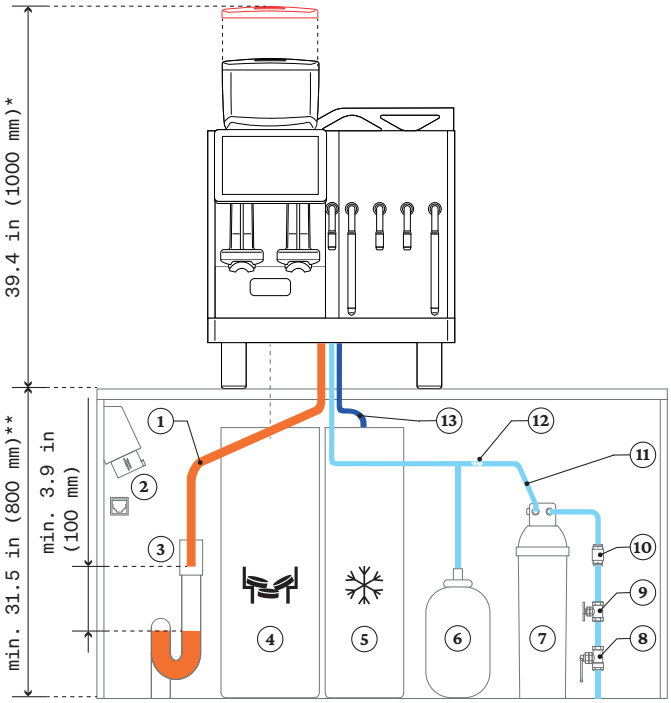
In order to prevent accidents to persons, damage to equipment or pollution of the environment, you must comply with all the safety instructions in the manual and on the machine.
Observe the bylaws and the recognized technical rules which apply in the country of use of the machines.
It is imperative to read the Eversys General Safety Instructions (supplied with the machine) before carrying out any action on the machine. In case of unclear information, please contact your local service organization.

PREPARATORY WORK

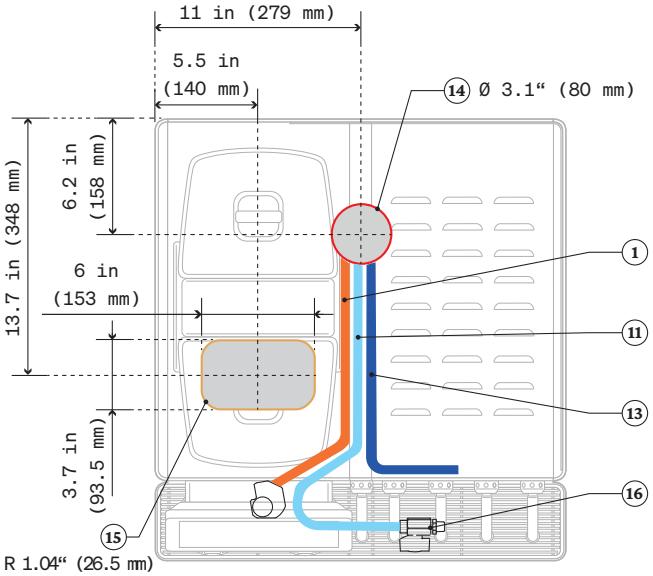
- ☐ Have a flat and clean surface.
- ☐ Get a clean environment.
- ☐ Keep a space of min. 9.8 in (250 mm) above the machine.
- ☐ A stable support capable of supporting the weight of the machine plus an additional weight of 40 lbs (18 kg) including coffee beans, water, etc.
- ☐ Have a table height of at least 31.5 in (800 mm).
- ☐ Have a separate power lines for each machine.
- ☐ Have an electrical network protected by an RCD or RCCB.
- ☐ Water mains shutoff valve with a non-return valve (type EA or according to local regulation).
- ☐ Descaling cartridge or carbon filter as minimum.
- ☐ Install the machine with adequate backflow protection, in accordance with applicable federal, state or local plumbing codes.

INSTALLATION

Install the machine in accordance with the manufacturer's training and the information on the installation sheet supplied with the machine. Below you'll find a quick overview of how to connect the machine (drain, water and milk supply).



1. Drain hose – **Make sure that the drain hose outlet is placed on the siphon but not in contact with waste water. The hose must always flow downwards.**
2. Electrical socket according to local regulation and RJ-45 connection (e'Connect).
3. Drain with siphon, input min. Ø 2.2" (56 mm). Execution according to EN 61770.
4. Undercounter grounds coffee disposal (option).
5. Fridge installed as close as possible to the machine (maximum 78.7 in (2 meters) hose length).
6. Pre-charged 29 psi expansion tank (option). In the event of a temporary drop in water pressure below 29 psi (2 bar).
7. Descaling cartridge or carbon filter as minimum.
8. Main water tap (required).
9. Pressure reducer (option). If water pressure exceeds 58 psi (4 bar).
10. Check valve according to local regulation.
11. Water supply hose G3/8" female.
12. Check valve (option). If using an expansion tank (6).
13. Milk tubes cut as short as possible.
14. Countertop cutout for cables and hoses.
15. Countertop cutout for the undercounter ground coffee disposal (option).
16. Machine water inlet 3/8".



*** Minimum height required to refill / remove bean hopper.**
**** Depending on machine setup, height could vary.**

AFTER INSTALLATION

Explain to staff how to use and clean the machine, using the quick-start guide and cleaning sheet supplied with the machine.

To start the Eversys warranty period, please follow the instructions at the end of the installation wizard, or connect the machine to telemetry for a fully automated warranty start.

Your local distributor:

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