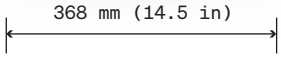


TECHNICAL DATA

Weight	Up to 60 kg (132.3 lbs) (config. with 4 × Grinders) 1 × Grinder = 4 kg (8.8 lbs)
Brew chamber	1 x 24 g (0.05 lb) or 1 x 36 g (0.08 lb) (option)
Grinder	Up to 4 × Grinders (Ø 64 mm (2.5 in) burrs)
Display	1 × Touch screen 256 mm (10.1") - 1280 × 800 px
Bean hopper	Up to 4 x Bean hoppers 2 × 1.2 kg | 2 × 0.6 kg (2 × 2.6 lbs | 2 × 1.3 lbs)
Powder containers	2 × 1 kg (2.2 lbs) (option) (incompatible with the use of 4 grinders option)
Coffee outlet height*	Max. 200 mm (7.9 in)
Hot water outlet height*	190 mm (7.5 in)
Interfaces	1 × USB, 1 × Ethernet, 1 × CCI/CSI
Cup heater	-
Coffee boiler	0.6 L (20.3 fl oz)
Grounds drawer	400 g (0.88 lb)

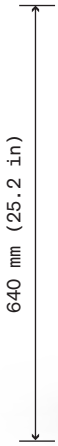
* measured from the drip tray



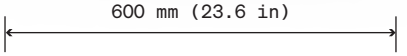


OPERATING CONDITIONS

Operating Temperature	10 to 32 °C (50 to 90 °F)
Storage & transport temperature (empty boiler)	10 to 50 °C (50 to 122 °F)
Long term storage (> 6 months) (empty boiler)	5 to 50 °C (41 to 122 °F)
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 (78.7 in)
Drain hose	Ø 22 mm x Ø 16 mm x 2 m (0.9 x 0.6 x 78.7 in)
Siphon inlet	min. Ø 56 mm (2.2 in)
Pressure	2.5 to 4 bar (36.3 to 58 psi). If the pressure exceeds 4 bar (58 psi), it is necessary to install a pressure reducer.
Flow rate	To avoid damage to the water pump, a water flow rate of at least 2.4 L/min (0.5 gal (UK)/min) | 140 L/h (30.8 gal (UK)/h) must be ensured at the water inlet of the machine.

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ELECTRICAL INFORMATION

Power consumption (standby mode)	Less than 2 W

LEGACY+ 10A

COUNTRY	ELECTRICAL VERSION	POWER SUPPLIES	L'2C | L'2M
China	W1	1/N/PE, 220-240V~, 50/60Hz, 10A	2000 W
Japan	J1	2/PE, 200V~, 50/60 Hz, 12A	1500 W
Korea	K1	1/N/PE, 220V~, 60 Hz, 10A	1800 W
Israel	W1	1/N/PE, 220-240V~, 50/60Hz, 10A	2000 W
Rest of the world	W1	1/N/PE, 220-240V~, 50/60Hz, 10A	2000 W
United Kingdom (UK)	W1	1/N/PE, 220-240V~, 50/60Hz, 10A	2000 W

PERFORMANCE (UP TO)	L'2C	L'2M
Espresso / h (extraction time: 23 s)	150	150
Hot water / h (200 mL or 6.8 fl oz)	135	135
Powder products / h (200 mL or 6.8 fl oz)	135	135
Cappuccino / h (extraction time: 23 s)	-	130
Auto adjustable hot water temperature	Yes	Yes
Everfoam (e'Foam)	-	-
Milk system with EMT (Electronic Milk Texturing)	-	Yes

Coffee cannot be dispensed at the same time as hot water.

LEGACY+ 16A (POWER PLUS)

COUNTRY	ELECTRICAL VERSION	POWER SUPPLIES	L'2C | L'2M
Brazil	W2	1/N/PE, 220-240V~, 50/60Hz, 16A	3000 W
China	W2	1/N/PE, 220-240V~, 50/60Hz, 16A	3000 W
Japan	J2	2/PE, 200V~, 50/60 Hz, 20A	2300 W
Korea	K2	1/N/PE, 220V~, 60 Hz, 16A	2800 W
Israel	W2	1/N/PE, 220-240V~, 50/60Hz, 16A	3000 W
Rest of the world	W2	1/N/PE, 220-240V~, 50/60Hz, 16A	3000 W
United Kingdom (UK)	W2	1/N/PE, 220-240V~, 50/60Hz, 16A	3000 W

PERFORMANCE (UP TO)	L'2C	L'2M
Espresso / h (extraction time: 23 s)	150	150
Hot water / h (200 mL or 6.8 fl oz)	160	160
Powder products / h (200 mL or 6.8 fl oz)	135	135
Cappuccino / h (extraction time: 23 s)	-	150
Auto adjustable hot water temperature	Yes	Yes
Everfoam (e'Foam)	-	-
Milk system with EMT (Electronic Milk Texturing)	-	Yes

Coffee cannot be dispensed at the same time as hot water.

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INSTALLATION REQUIREMENTS

IMPORTANCE OF THE SAFETY INSTRUCTIONS

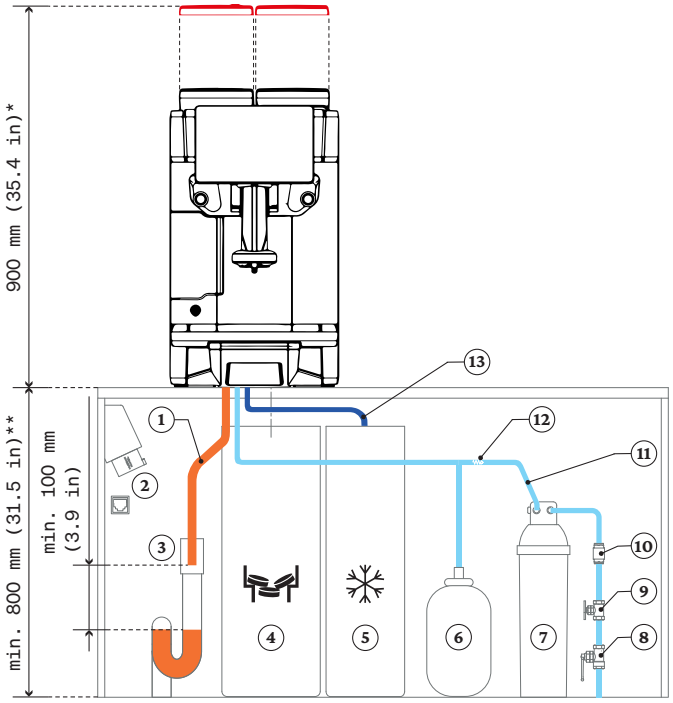
In order to prevent accidents to persons, damage to equipment or pollution of the environment, you must comply with all the safety instructions in the manual and on the machine.
Observe the bylaws and the recognized technical rules which apply in the country of use of the machines.
It is imperative to 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.

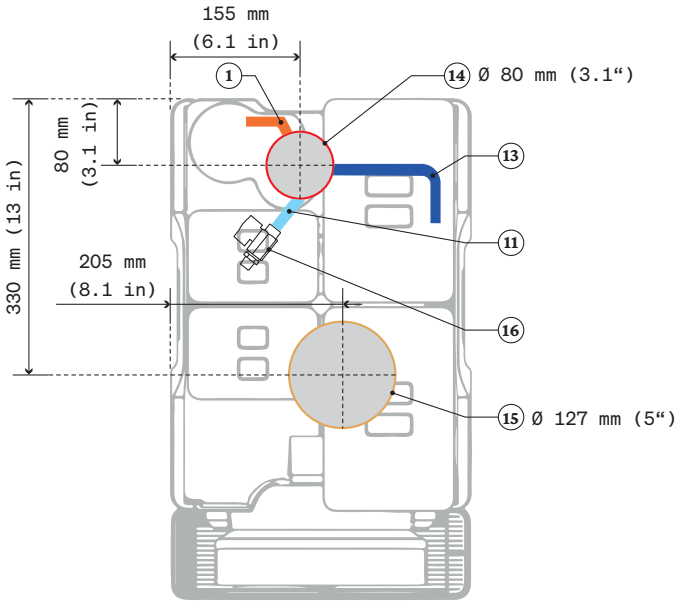
PREPARATORY WORK

- ☐ Have a flat and clean surface.
- ☐ Get a clean environment.
- ☐ Keep a space of min. 250 mm (9.8 in) above the machine.
- ☐ A stable support capable of supporting the weight of the machine plus an additional weight of 6 kg (13.2 lbs) including coffee beans, water, etc.
- ☐ Have a table height of at least 800 mm (31.5 in).
- ☐ 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).





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

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 56 mm (2.2 in). Execution according to EN 61770.
4. Undercounter grounds coffee disposal (option).
5. Fridge installed as close as possible to the machine (maximum 2 meters (78.7 in) hose length).
6. Pre-charged 2 bar expansion tank (option). In the event of a temporary drop in water pressure below 2 bar (29 psi).
7. Descaling cartridge or carbon filter as minimum.
8. Main water tap (required).
9. Pressure reducer (option). If water pressure exceeds 4 bar (58 psi).
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“.

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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