SUPER TRADITIONAL + PERFECT MILK QUALITY & MASTER AT WORK

The Shotmaster ms/ST is capable of producing 350 espresso per hour as well as 350 milk-based products per hour, and 170 hot water products per hour. Tea and continuous steam can be produced concurrently. This machine is equipped with a built-in automatic milk heating/frothing module as well as two 1.5-Step milk options.

Colour: CHARCOAL AND CUSTOMISED







KEY FEATURES

₽ /h	350 espresso per hour (at 23s extraction time)
h	350 cappuccino per hour (at 23s extraction time, only with 1.5-Step)
m/h	170 hot water products per hour
	Four products at the same time
	Milk system with EMT (Electronic Milk Texturing)
	Steam wand with Everfoam
	Hot water outlet
	2x1.5-Step
	e'Levelling
	CCI/CSI/API Connection

e'Connect (Telemetry)





ACCESSORIES

E'choco/ST for 2 outlets

E'cup heater/ST

E'fridge/ST

OPTIONS

Customised colour On request

High hot water outlet 215 mm

2 x Auto Adjustable Americano temperature

Auto Adjustable hot water temperature

2 x Cold foam

2 x 2 Milk types

Under counter ground coffee disposal

Powder chute

2 x Crema Nozzle (in combination with Coffee Nozzle or Espresso Nozzle)

2 x Single coffee outlet

Bean hopper lock

Red lid (cleaning balls)

Large drip tray

Large drip tray with Pitcher Rinsers (2 module wide models)

Predisposition E'choco 2 outlets (Mandatory when purchasing E'choco)

• = available without extra cost

POWER FOR EUROPE (for another continent please see the corresponding datasheet)

Machine ON: Up to 10.2 kW

Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 569 x 743 x 717 mm (22.40 x 29.25 x 28.20 in)

Weight: 105 kg

Brew chamber: 2 x 24 q

Grinder: 2 x Ceramic burrs 64 mm

User Interface: 1x Touch Screen 256 mm (10.1")

Bean hopper: 2 x 1.5 kg

Coffee outlet height: 190 mm max.

Hot water outlet: 160 mm

Interface: 2x USB, 1x Ethernet, 1x CCI/CSI

Coffee boiler size: 2 x 1.5 L

Steam boiler size: 5.4 L

Grounds drawer: 1 x 700 g







