

PERFECT MILK QUALITY & MASTER AT WORK

The Shotmaster ms/Classic can produce up to 350 espresso per hour or 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: **EARTH, TEMPEST AND CUSTOMISED**



KEY FEATURES

	350 espresso per hour (at 23s extraction time)
	350 cappuccino per hour (at 23s extraction time, only with 1.5-Step)
	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
	2x 1.5-Step
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

E'choco/Classic for 2 outlets
E'cup heater/Classic
E'fridge/Classic

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): 560 x 743 x 650 mm (22.05 x 29.25 x 25.60 in)
Weight: 95 kg
Brew chamber: 2 x 24 g
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

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