



ONE PURE COFFEE

HIGH VOLUME SUPER AUTOMATIC ESPRESSO MACHINE



ESPRESSO MACHINE SPECIFICATIONS

High volume fully automatic espresso machine with touchscreen user interface and stainless steel 18-gram patented brew group. Includes dual grinders made by Ditting™. Machine is made of stainless steel and ABS plastic and features an easy 3-step automatic daily cleaning program. Includes a hot water outlet which delivers hot water for different products at different temperatures. The ONE features the most durable brewing technology available in its class of equipment. The patented stainless steel brewing group features advanced sealing technology which requires less maintenance visits and reduces the cost of ownership. The completely automatic intelligent patented iSteam wand froths milk to the perfect texture and temperature.

5.7" FULL TOUCHSCREEN DISPLAY



ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight: 126 lbs (machine)
- Power Supply: 208 - 220 V (machine)
- Power Rating: 6700 W (machine)

ESPRESSO MACHINE STANDARD FEATURES

- Standard 5.7" touchscreen graphic display in full color user interface enables up to 48 drink selections
- Single milk pump system
- Centralized hot water
- Americano bypass enables machine to deliver authentic Americanos into a single cup
- Lowest cost of ownership of any fully automatic with milk
- Premium espresso brewing
- Stainless steel 18-gram patented brewing technology
- Dual grinders by Ditting™
- Made of stainless steel and ABS plastic
- USB makes it easy to save drink parameters and make software and programming updates
- Single component two-piece dispensing outlet for easy cleaning
- 2-year parts warranty

ESPRESSO MACHINE OPTIONS

Keypad User Interface: Simple 10-button keypad (16 products with shift option)

Multi-Drink SW Touchscreen: Industrial color touchscreen with a create-a-drink software features over 1000 drink possibilities (Self-adjusting grinder, Automatic spout, and Cold foam not available with Multi-Drink Software)

iSteam Plus: Upgrade to iSteam Plus intelligent steam wand with extra power automatically froths and steams milk (up to 35% faster than standard iSteam)

Self-adjusting Grinder: Automatically adjusts the coffee grind size to compensate for environmental changes

Automatic Spout: Automatically adjusts the delivery spout to the correct cup size

Under Counter Grounds Chute: chute that diverts ground coffee to under the counter waste container; not available when an under the counter fridge is installed directly under the machine

External Hot Water Outlet: Hot water delivered through a separate outlet to the right of the drink spout

Extension Card: Required for self-adjusting grinder, automatic spout or cold foam (Only 1 card is needed when purchasing options together)

Locks Package: Locks for hopper, grounds drawer, and fridge

Powder Module: Enables machine to deliver up to two types of powder, for example, chocolate for mochas and hot chocolate

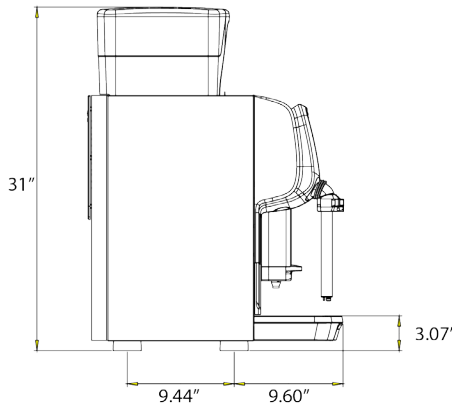
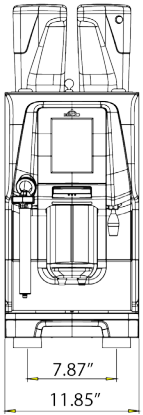
ESPRESSO MACHINE STANDARD ACCESSORIES

- Plastic grounds bin container
- One month supply of daily cleaning products
- User manual
- Foot extensions



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SPACE REQUIREMENTS

Allow 1.5" of clearance on all sides of the machine.

Allow space to fill bean hoppers from the top 4" minimum 12" preferred.

Allow 24" x 5" of space for in-line filter. Filter can be mounted behind the machine or under the counter.

SERVICE CONNECTIONS

ELECTRICAL CONNECTIONS:

Espresso Machine

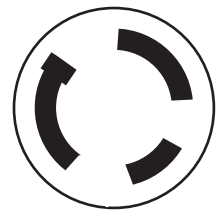
Voltage Range: 208 - 220 V

Watts: 6700

Circuit Size: 30 Amps

Suggested Receptacle: NEMA L6-30R

Suggested Receptacle for Espresso Machine



NEMA L6-30R

TOTAL COUNTERTOP REQUIREMENTS

Width: 12" **Depth:** 23" **Height:** 31" **Weight:** 126 lbs

SHIPPING DIMENSIONS AND WEIGHT

Length: 36" **Width:** 36" **Height:** 33" **Weight:** 155 lbs

PLEASE NOTE: Egro coffee machines do not use a neutral line. A dedicated ground wire is required.

Power can be installed under or above the counter. Please allow 3.5" - 4" of space for the plug, especially when placing power above the counter and behind the machine.

WATER CONNECTION:

Dedicated cold water access line with standard female 3/8" NPT fitting and manual shut-off valve within 4' of the machine.

DRAIN REQUIREMENTS:

Open gravity drain with minimum 2" I.D. within 4' of the machine.

WATER QUALITY STATEMENT:

The fact that water is potable is no guarantee that it is suitable for espresso machines. Your water supply must be within these general guidelines:

SUPPLY PRESSURE: 30-70 psi

HARDNESS: 2-4 GPG*

*17.1 ppm = 1 grain of hardness

Water entering the espresso machine should have a water hardness level of 2-3 GPG at all times. If the water supply is not within this range, a dedicated water softener is required for the espresso machine to operate correctly over time.

iSTEAM AUTOMATIC STEAM WAND SPECIFICATIONS

The completely automatic intelligent patented iSteam wand froths milk to the perfect texture and temperature. The comprehensive software offers a full range of frothing levels ensuring your unique taste profile is achieved.

iSTEAM AUTOMATIC STEAM WAND

