



ONE TOP MILK XP POWDER with KS9 FRIDGE

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 made of stainless steel and ABS plastic and features an easy 3-step automatic daily cleaning program, thanks to its patented technology which rinses the entire milk system with cold water and air. The ONE features the patented stainless steel brewing group with advanced sealing technology which requires less maintenance visits and reduces the cost of ownership. Milk is pumped from the KS9 Top Milk fridge. Make Cappuccinos and Lattes with the push of one button. Includes the ability to set different milk temperatures and textures for each drink.

ESPRESSO MACHINE STANDARD ACCESSORIES

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

POWDER MODULE FEATURES

- Two 2.6 lbs powder hoppers
- Perfect for a variety of water soluble powders
- Use chocolate powder for mochas at the touch of a button
- Requires only 6" of counter space

ESPRESSO MACHINE DATA SPECIFICATIONS

- Weight: 126 lbs (machine) 28 lbs (powder module) 64 lbs (KS9 fridge)
- Power Supply: 208 - 220 V (machine) 110v (powder module) 110v (KS9 fridge)
- Power Rating: 6700 W (machine) 200 W (powder module) 200 W (KS9 fridge)

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
- Automatic milk frothing and delivery with a push of a button
- Top Milk fridge (KS9) 6.5 liter (1.7 gallons) countertop fridge fits perfectly on the left side of the machine
- Set different milk temperatures and textures for each drink
- Powder Module enables machine to deliver up to two types of powder, for example, chocolate for mocha and hot chocolate
- 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
- Single component two-piece dispensing outlet for easy cleaning
- Daily milk cleaning cycle only requires operator to add detergent
- 2-year parts warranty

ESPRESSO MACHINE OPTIONS

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: Intelligent steam wand automatically froths milk and shuts off at programmed temperature

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

Multi-Milk: Add to any fridge configuration to deliver two types of milk

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

Cold Milk Foam: Delivers amazingly stable cold foam for unique drinks (Not available with any configuration that includes Multi-Milk or under the counter configurations)

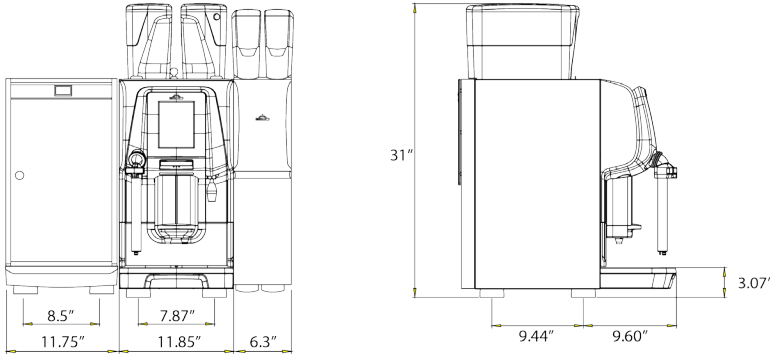
Locks Package: Locks for hopper, grounds drawer, and fridge

Credit Card Reader: Credit card reader for self-service payment, mounted on a side 6" housing unit; when powder module is also purchased, credit card is mounted onto the powder module



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TOTAL COUNTERTOP REQUIREMENTS

Width: 30" Depth: 23" Height: 31" Weight: 218 lbs

SHIPPING DIMENSIONS AND WEIGHT

Length: 36" Width: 36" Height: 32" Weight: 222 lbs

POWDER MODULE SPECIFICATIONS

Powder Module allows the management of a great number of beverages in powder form. It is an external device positioned on the right-hand side of the machine and consists of two hoppers that may be used with one type of powder or may operate independently with different water soluble powders. For example, vanilla powder may be used for vanilla flavored drinks or chai powder for chai lattes and teas.

POWDER MODULE



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

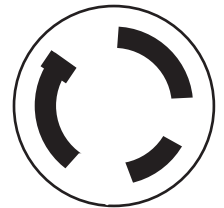
Voltage Range: 208 - 220 V

Watts: 6700

Circuit Size: 30 Amps

Suggested Receptacle: NEMA L6-30R

Suggested Receptacle for Espresso Machine



NEMA L6-30R

KS9 Fridge & Powder Module

Voltage: 110 V

Watts: 200

Circuit Size: 15 Amps

Suggested Receptacle: 5-15R GFI

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.