

**Full Automatic Espresso Coffee
Machine-Table Top
Model : MACES4C- * F- * M-00**

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Machine Dimension: H 700mm, W 420mm, D 450mm

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MACES4C machine is composed of the following parts:

Grinder, Brewer, coffee bean canister, 3units of instant powder canisters, 2 units of mixer, 1 unit of coffee residue bucket, 1 unit of water drip tray, hot water system, drink outlet mouth, control system(IO+ touch screen), Shell, door and other modules. Option system (Foam system, Fresh Milk system)

- Optional module
 - Coin changer and boxer
 - 4G router
 - Remote control

**SBARISTA AI
Macas**

Understand the **MACAS** Model Code

ES Professional High Temperature and High Pressure Italian Coffee Brewing System Model Code **01**

4C 3units of Instant Powder Canister and 1unit of Coffee Bean Canister (Include 2 Mixer) Model Code **02**

*** F** Foam System(Optional Module) Model Code **03**

*** M** Fresh Milk System(Optional Module) Model Code **04**

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Main parts : (Include "*" means optional)

- ES: Professional high temperature and high pressure Italian coffee brewing system
- 4C: 3units instant canisters and 1unit coffee bean canister (include 2units mixer)
- *F: Foam system (Making high-quality cold and hot milk foam with milk powder)
- *M: Fresh Milk system (Making high-quality cold and hot milk foam with fresh milk)

1. Major Beverage List

MACES4C-00 machine can provide different drinks based on customer requirements. But major include: hot water, instant drinks , Italian coffee.

- Bevergae List (Display on touch screen) :
 - Italian coffee
 - Americal coffee
 - Cappuccino
 - Caffè Latte
 - Mocha
 - Tea with milk
 - Hot milk
 - Hot chocolate
 - Chocolate milk
 - Hot water
- Sugar can be selected
- Other types of drinks can be configured according to customer requirements.

2. Feature:

- Embedded Barista AI artificial intelligence system, This system can accurately reproduce and control the process steps of professional coffee makers.
 - 15.6 inch industrial display and capacitive touch system
 - Vending system supports Multi-platform (LINUX, ANDROID, WINDOWS)
 - Machine Dimension : 700(H) x 420(W) x 450(D)mm
 - Mug (Height can be adjusted)
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- Max cup height : 110mm
- Min cup height : 70mm
- Max height of coffee pot : 180 mm
- Drip tray full water reaction
- Drip tray position reaction
- Canister with no bean detection
- All executable component can reporting status, for example: Valve , motor blocking with over current protection , disconnection detection ,status report
- Boot with self check, water system alarm with no water
 - Communication port: USB, 4G router
- Payment interface: MDB (Card reader , Coin changer can be selected)
- BACK-OFFICE-SYSTEM: EVA-DTS
 - product price setting
 - Vending data statistic
 - Machine status mornitor
- Dose can be adjusted on background software
- Intelligent machine maintenance system
- Daily automatic cleaning
- Automatic descaling
- Automatic remove the powder in the grider
- Drinks configuration and machine configuration graphical tool
- High flexible parameter configuration adjustment tool
- Support Multinational languages
- **Multimedia Video Advertisement playing during standby time**

3. Key Parameter

- Life : 125000cups , (Evaluation: design life of core modules is 5years , 100cups/day , 250days/year.)
 - Failure rate: 1.5times/year
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- Single instant drink in 20 seconds (120ml)
- Single Espresso coffee in 40seconds (30ml) (brewing 35seconds)
- Hot water outlet speed: 20L/H
- Machine startup in 4mimutes , include boiler heating time.

4. Maintenance

- Rapaid maintenance guide card
- Maintenance handbook: DE/EN/FR/ES/CN (include accessory list)
- Water system chart
- Frequency of maintenance: 100cups of fresh coffee or daily
- Maintenance guide card

5. Storage

- Storage temperature : +5°C— +50°C
- Humidity: 10%—90%

6. Standard

- Electrical safety(CE):
 - LOW VOLTAGE DIRECTIVE 2006/95/EC
 - HARMONIZED STANDARDS: EN 60335-1/EN 60335-2-75
 - EMC:
 - DIRECTIVE 2004/108/EC
 - HARMONIZED STANDARDS: EN 61000-6-3 / EN 61000-6-1 / EN 61000-3-2 / EN 61000-3-3 / EN 55014-1 / EN 62233
 - ROHS:
 - DIRECTIVE 2002/95/EC
 - Food safety:
 - DIRECTIVE 1935/2004/EC
 - Energy consumption :
 - Idle energy:< 5W
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7. Machine installation

- Power supply: AC230 V / 50 Hz/60HZ
- Installation power: 3000W
- Fuse: 15A
- Inlet water pressure: 0.5 – 7 BAR
- Background installation space: 60 mm
- The side of installation space: 0mm (suggest reserve 5mm)
- Inlet water hardness: 2~8°HD (Filter in need when out of range)
- Operating temperature: 5-35°C, Humidity 80%
- Weight: 50kg

8. Volume Parameter

- Water bucket used for residual air : 200ml
 - Boiler : 700ml 2700W AC230V
 - Drip tray volume : 1000ml
 - Coffee residue bucket volume :100 coffee cakes(based on Espresso product of 8g coffee powder)
 - Instant canister volume : 3groups , each group of 2.5L (volume can be adjusted based on customer)
 - Coffee bean canister volume : 2.2L
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