

PRODUCT  
CATALOGUE

Cameo

**EVERSYS**



SUPER TRADITIONAL 



*Authentic*  
— TASTE & LINES —

# Cameo

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SUPER TRADITIONAL COFFEE AND TEA

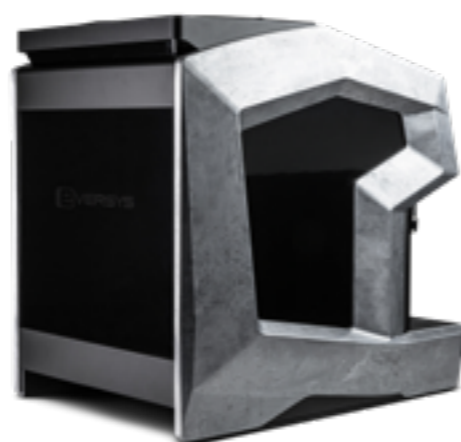
The C'2c/ST is a part of our Super Traditional machine range. The difference between the ST and the Classic range is merely the design, everything else is the same.

Colour: RAW & CUSTOMISED



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Hot water outlet
	Powder chute
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

OPTIONS

Customised colour	On request
High hot water outlet 195 mm	•
Without hot water outlet	•
Auto Adjustable Americano temperature (not available in combination with C'choco and/or hot water outlet)	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50mm and large grounds drawer 700g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	

• = available without extra cost

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

Machine ON: Up to 2.5 kW

Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 470 x 580 x 600 mm (18.50 x 22.83 x 23.62 in)
Weight: 58 kg
Brew chamber : 24 g
Grinder: 2x Ceramic burrs 64 mm
User Interface: Touch Screen 400 mm (15.7")
Bean hopper: 2 x 1.2 kg
Coffee outlet height: 165 mm max.
Hot water outlet: 145 mm
Interface: USB, SD-Card, Ethernet, CCI/CSI
Coffee boiler size: 0.8 L
Grounds drawer: 400 g

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SUPER TRADITIONAL MILK STEAMING

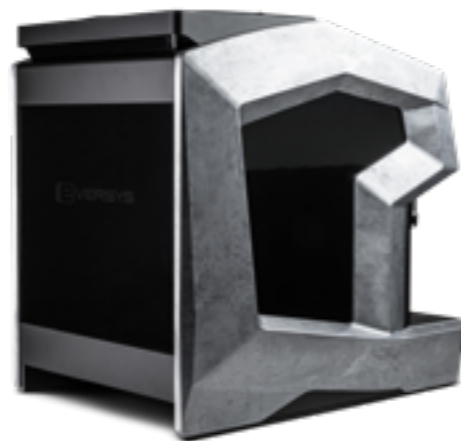
175 espresso performance per hour equipped with our steam wand with Everfoam, the C'2s/ST is designed to be a barista's right-hand companion.

Colour: RAW & CUSTOMISED



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Steam wand with Everfoam
	Hot water outlet
	Auto Adjustable hot water temperature
	Powder chute
	PowerPlus (5.6kW steam boiler power)
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

OPTIONS

Customised colour	On request
High hot water outlet 195 mm	•
Auto Adjustable Americano temperature (not available in combination with C'choco)	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50mm and large grounds drawer 700g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	

• = available without extra cost

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

Machine ON: Up to 8.1 kW

Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 470 x 580 x 600 mm (18.50 x 22.83 x 23.62 in)
Weight: 65 kg
Brew chamber: 24 g
Grinder: 2x Ceramic burrs 64 mm
User Interface: Touch Screen 400 mm (15.7")
Bean hopper: 2 x 1.2 kg
Coffee outlet height: 165 mm max.
Hot water outlet: 145 mm
Interface: USB, SD-Card, Ethernet, CCI/CSI
Coffee boiler size: 0.8 L
Steam boiler size: 1.6 L
Grounds drawer: 400 g

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## SUPER TRADITIONAL + INTEGRATED MILK SYSTEM

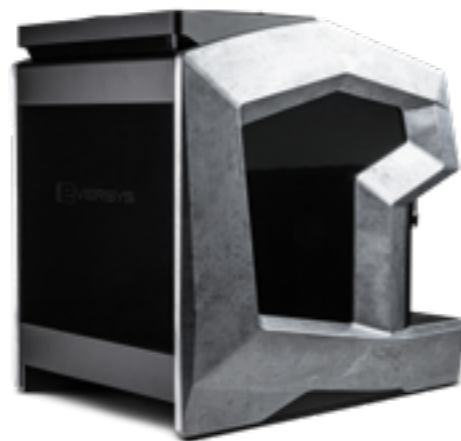
A Super Traditional extension of our milk model machine ranges, the C'2ms/ST is committed to producing 175 cappuccino per hour as well as 175 espresso per hour. Equipped with our milk system, providing hot drinks with perfectly textured milk.

Colour: RAW & CUSTOMISED



## KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	175 cappuccino per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Milk system with EMT (Electronic Milk Texturing)
	Steam wand with Everfoam
	Hot water outlet
	Auto Adjustable hot water temperature
	Powder chute
	PowerPlus (5.6kW steam boiler power)
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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## ACCESSORIES

C'fridge beneath

## OPTIONS

Customised colour	On request
Without steam wand	•
High hot water outlet 195 mm	•
Without hot water outlet	•
Auto Adjustable Americano temperature (not available in combination with C'choco)	
1.5-Step	
Cold foam	
2 Milk types	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50mm and large grounds drawer 700g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	

• = available without extra cost

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

Machine ON: Up to 8.1 kW

Standby mode: Less than 2 W

## SPECIFICATIONS

Dimensions (W/H/D): 470 x 580 x 600 mm (18.50 x 22.83 x 23.62 in)

Weight: 67 kg

Brew chamber: 24 g

Grinder: 2x Ceramic burrs 64 mm

User Interface: Touch Screen 400 mm (15.7")

Bean hopper: 2 x 1.2 kg

Coffee outlet height: 165 mm max.

Hot water outlet: 145 mm

Interface: USB, SD-Card, Ethernet, CCI/CSI

Coffee boiler size: 0.8 L

Steam boiler size: 1.6 L

Grounds drawer: 400 g

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COFFEE & TEA

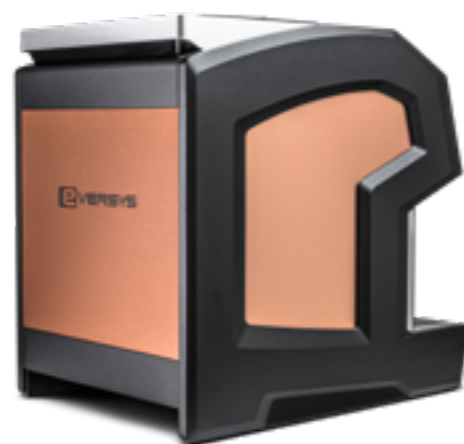
The C'2c/Classic is a Cameo without steam module. Its high productivity – up to 175 espresso per hour, is ideal for medium volume environments where ultimate in-cup experience matters most.

Colour: **EARTH, TEMPEST AND CUSTOMISED**



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Hot water outlet
	Powder chute
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

C'choco/Classic

C'cup heater/Classic

OPTIONS

Customised colour	On request
High hot water outlet 195 mm	•
Without hot water outlet	•
Auto Adjustable Americano temperature (not available in combination with C'choco and/or hot water outlet)	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50mm and large grounds drawer 700g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	
Predisposition C'choco *(Mandatory when purchasing C'choco accessory)	
Decorative technical panel	

• = available without extra cost

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

Machine ON: Up to 2.5 kW

Stand by mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)

Weight: 53 kg

Brew chamber: 24 g

Grinder: 2x Ceramic burrs 64 mm

User Interface: Touch Screen 400 mm (15.7")

Bean hopper: 2 x 1.2 kg

Coffee outlet height: 165 mm max.

Interface: USB, SD-Card, Ethernet, CCI/CSI

Coffee boiler size: 0.8 L

Grounds drawer: 400 g

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MILK STEAMING

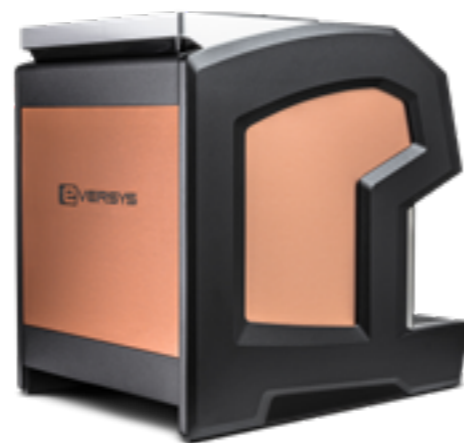
The C'2s/Classic is equipped with a steam boiler and a steam wand that enables baristas to make beautiful Latte Art creations and focus on the creative side of their role.

Colour: EARTH, TEMPEST AND CUSTOMISED



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Steam wand with Everfoam
	Hot water outlet
	Auto Adjustable hot water temperature
	Powder chute
	PowerPlus (5.6kW steam boiler power)
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

C'choco/Classic	
C'cup heater/Classic	

OPTIONS

Customised colour	On request
High hot water outlet 195 mm	•
Auto Adjustable Americano temperature (not available in combination with C'choco)	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50 mm and large grounds drawer 700 g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	
Predisposition C'choco *(Mandatory when purchasing C'choco accessory)	
Decorative technical panel	

• = available without extra cost

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

Machine ON: Up to 8.1 kW
Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)
Weight: 60 kg
Brew chamber: 24 g
Grinder: 2x Ceramic burrs 64 mm
User Interface: Touch Screen 400 mm (15.7")
Bean hopper: 2 x 1.2 kg
Coffee outlet height: 165 mm max.
Hot water outlet: 145 mm
Interface: USB, SD-Card, Ethernet, CCI/CSI
Coffee boiler size: 0.8 L
Steam boiler size: 1.6 L
Grounds drawer: 400 g

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FULLY AUTOMATED MILK

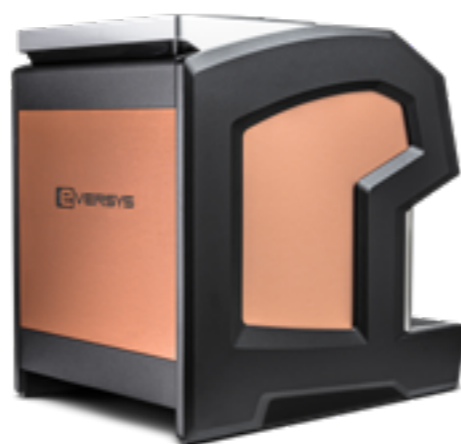
The C'2ms/Classic is a fully equipped Cameo. Its comprehensive milk system options make it ideal in a high-volume environment where milk texturing and barista quality matter.

Colour: **EARTH, TEMPEST AND CUSTOMISED**



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	175 cappuccino per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Milk system with EMT (Electronic Milk Texturing)
	Steam wand with Everfoam
	Hot water outlet
	Auto Adjustable hot water temperature
	Powder chute
	PowerPlus (5.6kW steam boiler power)
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

C'fridge beside/Classic (Standard: lockable option already included)	
C'fridge beneath	
C'choco/Classic	
C'cup heater/Classic	

OPTIONS

Customised colour	
Without steam wand	•
High hot water outlet 195 mm	•
Without hot water outlet	•
Auto Adjustable Americano temperature (not available in combination with C'choco)	
1.5-Step	
Cold foam	
2 Milk types	
Under counter ground coffee disposal	
Single bean hopper (no powder chute)	•
Crema nozzle (in combination with Coffee Nozzle or Espresso Nozzle)	•
Single coffee outlet	•
Cup centering guide	
High feet 50 mm and large grounds drawer 700 g	
Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steam wand)	
Bean hopper lock	
Red lid (cleaning balls)	
Predisposition C'choco *(Mandatory when purchasing C'choco accessory)	
Decorative technical panel	

• = available without extra cost

POWER FOR EUROPE (for another continent please see the corresponding datasheet)
Machine ON: Up to 8.1 kW
Stand by mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)
Weight: 62 kg
Brew chamber: 24 g
Grinder: 2x Ceramic burrs 64 mm
User Interface: Touch Screen 400 mm (15.7")
Bean hopper: 2 x 1.2 kg
Coffee outlet height: 165 mm max.
Hot water outlet: 145 mm
Interface: USB, SD-Card, Ethernet, CCI/CSI
Coffee boiler size: 0.8 L
Steam boiler size: 1.6 L
Grounds drawer: 400 g

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COFFEE + TEA

The C'2c/Core is a stripped-down version of our Cameo/Classic. We have merely removed some nonessential parts, reduced the cost and made it more accessible for those who aspire for a Cameo but have a restricted budget. Featuring hot water coming directly from the coffee outlet and our e'Levelling brewing unit, this machine remains powerful enough to produce 175 espresso as well as 170 hot water products per hour.

Colour: TEMPEST



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Powder chute
	e'Levelling
	e'Connect (Telemetry)
	CCI/CSI/API Connection

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ACCESSORIES

C'choco/Classic

C'cup heater/Classic

OPTIONS

Predisposition C'choco \*(Mandatory when purchasing C'choco accessory)

Decorative technical panel

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

Machine ON: Up to 2.5 kW

Stand by mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)

Weight: 53 kg

Brew chamber: 24 g

Grinder: 2x Ceramic burrs 64 mm

User Interface: Touch Screen 400 mm (15.7")

Bean hopper: 2 x 1.2 kg

Coffee outlet height: 165 mm max.

Interface: USB, SD-Card, Ethernet, CCI/CSI

Coffee boiler size: 0.8 L

Grounds drawer: 400 g

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+ MILK STEAMING

The C'2s/Core has in addition to the C'2c/Core, a steam boiler and a steam wand to enable the frothing of milk. This machine can produce 175 espresso as well as 170 hot water products per hour.

Colour: TEMPEST



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Steam wand with Everfoam
	Powder chute
	e'Levelling
	e'Connect (Telemetry)
	CCI/CSI/API Connection



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ACCESSORIES

C'choco/Classic

C'cup heater/Classic

OPTIONS

Predisposition C'choco \*(Mandatory when purchasing C'choco accessory)

Decorative technical panel

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

Machine ON: Up to 2.8 kW

Stand by mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)

Weight: 60 kg

Brew chamber: 24 g

Grinder: 2x Ceramic burrs 64 mm

User Interface: Touch Screen 400 mm (15.7")

Bean hopper: 2 x 1.2 kg

Coffee outlet height: 165 mm max.

Interface: USB, SD-Card, Ethernet, CCI/CSI

Coffee boiler size: 0.8 L

Steam boiler size: 1.6 L

Grounds drawer: 400 g

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+ FULLY AUTOMATED MILK

The C'2m/Core has the additional benefit of a fully integrated milk frothing system. The C'2m/Core remains committed to high productivity, and makes 175 espresso, 175 cappuccino as well as 170 hot water products per hour.

Colour: **TEMPEST**



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	175 cappuccino per hour (at 23s extraction time)
	170 hot water products per hour
	Two products at the same time
	Milk system with EMT (Electronic Milk Texturing)
	Without steam wand
	Powder chute
	e'Levelling
	e'Connect (Telemetry)
	CCI/CSI/API Connection



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ACCESSORIES

C'fridge beside/Classic (Standard: lockable option already included)

C'fridge beneath

C'choco/Classic

C'cup heater/Classic

OPTIONS

Predisposition C'choco \*(Mandatory when purchasing C'choco accessory)

Decorative technical panel

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

Machine ON: Up to 2.8 kW

Stand by mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 430 x 580 x 600 mm (16.93 x 22.83 x 23.62 in)

Weight: 62 kg

Brew chamber: 24 g

Grinder: 2x Ceramic burrs 64 mm

User Interface: Touch Screen 400 mm (15.7")

Bean hopper: 2 x 1.2 kg

Coffee outlet height: 165 mm max.

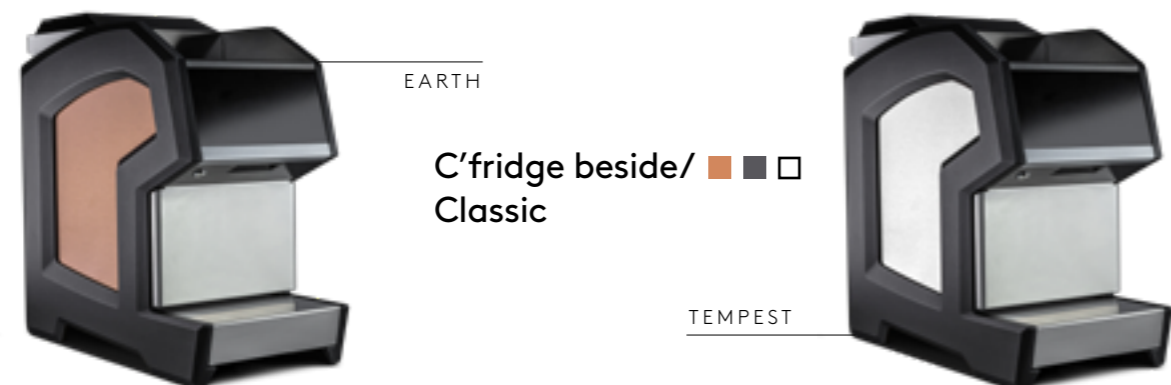
Interface: USB, SD-Card, Ethernet, CCI/CSI

Coffee boiler size: 0.8 L

Steam boiler size: 1.6 L

Grounds drawer: 400 g

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EARTH

C'fridge beside/Classic

TEMPEST

AVAILABILITY

C'2c/Classic	C'2s/Classic	C'2ms/Classic	C'2c/Core	C'2s/Core	C'2m/Core
-	-	•	-	-	•

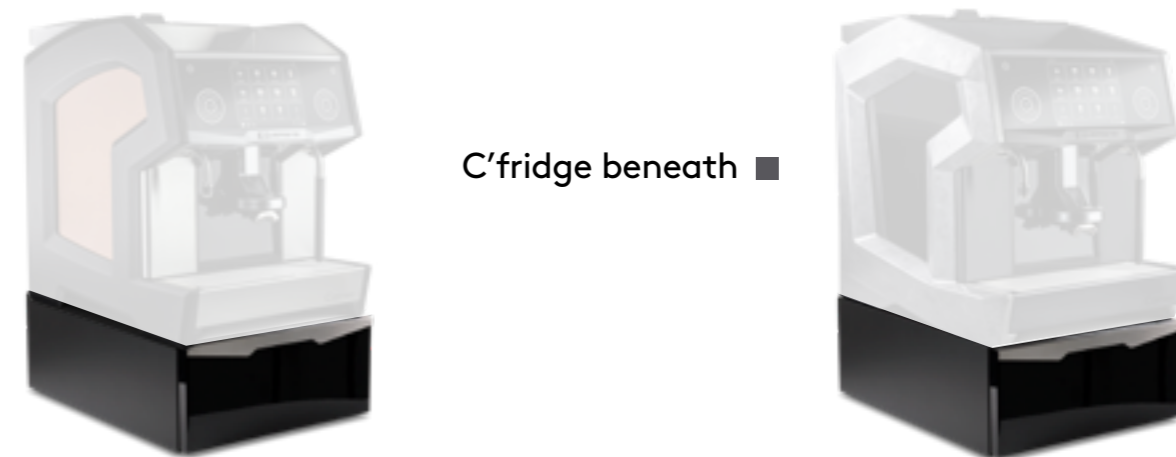
OPTIONS ACCESSORIES

High feet	
Milk container 2 x 4.5 Liter	•
Decorative technical panel	

SPECIFICATIONS

Dimensions (W/H/D): 300 x 603 x 600 mm (11.81 x 23.74 x 23.62 in)
Weight: 33 kg
Internal fridge volume: 13 L
Milk container - 1 milk type container: 9 L
Milk container - 2 milk types container (option): 2 x 4.5 L
Storage for up to: 24 espresso cups
Power consumption: 75 W (cup heater on) / 45 W (cup heater off) (for Europe)
Refrigerant: R600a
Thermostat: Digital with temperature display
Installation specifications: Setup on the right side of the Cameo
Locking system: Key

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C'fridge beneath

AVAILABILITY

C'2c/ST	C'2s/ST	C'2ms/ST	C'2c/Classic	C'2s/Classic	C'2ms/Classic	C'2c/Core	C'2s/Core	C'2m/Core
-	-	•	-	-	•	-	-	•

OPTIONS ACCESSORIES

Milk container 2 x 2 Liter	•
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SPECIFICATIONS

Dimensions (W/H/D): 430 x 210 x 600 mm (16.93 x 8.26 x 23.62 in)
Weight: 22 kg
Internal fridge volume: 11 L
Milk container - 1 milk type container: 5.5 L
Milk container - 2 milk types containers (option): 2 x 2 L
Power consumption: 45 W (for Europe)
Refrigerant: R600a
Thermostat: Digital with temperature display
Locking system: None
Installation specifications: Setup beneath the Cameo

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AVAILABILITY

C'2c/Classic	C'2s/Classic	C'2ms/Classic	C'2c/Core	C'2s/Core	C'2m/Core
•	•	•	•	•	•

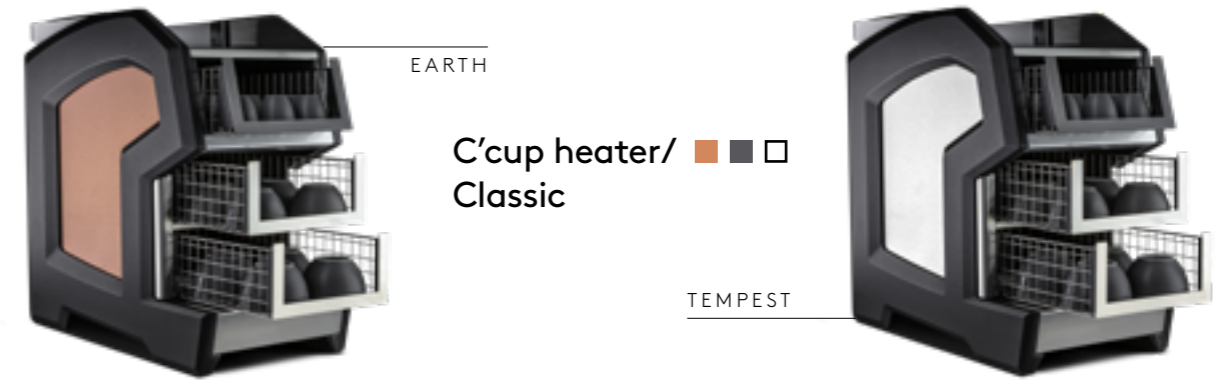
OPTIONS ACCESSORIES

High feet
Lockable Lids
Decorative technical panel

SPECIFICATIONS

Dimensions (W/H/D): 230 x 582 x 600 mm (9.05 x 22.91 x 23.62 in)
Weight: 23 kg
Powder containers: 2 x 1.5 kg
Hardware configuration: Cameo pre-configuration necessary
Mechanical configuration: C'choco predisposition mandatory on coffee machine, coffee outlet V2 (metal) and CPU V2
Software: V2.5x and higher
Voltage: 24 V provided by the Cameo (for Europe)
Installation specifications: Only setup on the left side of the Cameo. For use with Cameo machines only

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AVAILABILITY

C'2c/Classic	C'2s/Classic	C'2ms/Classic	C'2c/Core	C'2s/Core	C'2m/Core
•	•	•	•	•	•

OPTIONS ACCESSORIES

High feet
-----------

SPECIFICATIONS

Dimensions (W/H/D): 300 x 574 x 600 mm (11.81 x 22.60 x 23.62 in)
Weight: 28 kg
Heatable levels: Four
Removable drawers: Three inox drawers
Storage for up to: 180 espresso cups
Power consumption: 160 W (40 W per level) (for Europe)
Installation specifications: Setup on the right or on the left side of the Cameo

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SUPER TRADITIONAL ACCESSORIES

	C'fridge beside	C'fridge beneath	C'choco	C'cup heater
Cameo C'2c/ST	-	-	-	-
Cameo C'2s/ST	-	-	-	-
Cameo C'2ms/ST	-	•	-	-

CLASSIC ACCESSORIES

	C'fridge beside	C'fridge beneath	C'choco	C'cup heater
C'2c/Classic	-	-	•	•
C'2s/Classic	-	-	•	•
C'2ms/Classic	•	•	•	•
C'2c/Core	-	-	•	•
C'2s/Core	-	-	•	•
C'2m/Core	•	•	•	•

• = available

-- = not available



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	C'2c ST	C'2s ST	C'2ms ST	C'2c Classic	C'2s Classic	C'2ms Classic	C'2c Core	C'2s Core	C'2m Core
Standard Colour	Raw	Raw	Raw	Earth, Tempest	Earth, Tempest	Earth, Tempest	Tempest	Tempest	Tempest
Products at the same time	2	2	2	2	2	2	2	2	2
Espresso per hour	175	175	175	175	175	175	175	175	175
Cappuccino per hour	-	-	175	-	-	175	-	-	175
Hot water per hour	170	170	170	170	170	170	170	170	170
Steam wand with Everfoam	-	√	√	-	√	√	-	√	-
Milk system with EMT (Electronic Milk Texturing)	-	-	√	-	-	√	-	-	√
1.5-Step	-	-	+	-	-	+	-	-	-
Hot water outlet	√	√	√	√	√	√	-	-	-
Auto Adjustable hot water temperature	-	√	√	-	√	√	-	-	-
Bean hopper level alert	√	√	√	√	√	√	-	-	-
Powder chute	√	√	√	√	√	√	√	√	√
PowerPlus	-	√	√	-	√	√	-	-	-
e'Levelling	√	√	√	√	√	√	√	√	√
CCI/CSI/API connection	√	√	√	√	√	√	√	√	√
e'Connect (Telemetry)	√	√	√	√	√	√	√	√	√

● = available      -= not available      √ = included      += option (cost)

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	C'2c ST	C'2s ST	C'2ms ST	C'2c Classic	C'2s Classic	C'2ms Classic	C'2c Core	C'2s Core	C'2m Core
Customised Colour (on request)	+	+	+	+	+	+	-	-	-
Without hot water outlet	●	-	●	●	-	●	-	-	-
Without steam wand	-	-	●	-	-	●	-	-	√
Cold foam	-	-	+	-	-	+	-	-	-
Under counter disposal	+	+	+	+	+	+	-	-	-
High hot water outlet	●	●	●	●	●	●	-	-	-
Bean hopper lock	+	+	+	+	+	+	-	-	-
1.5-Step	-	-	+	-	-	+	-	-	-
Auto Adjustable Americano temperature	+	+	+	+	+	+	-	-	-
Self-Service pre-configuration	+	+	+	+	+	+	-	-	-
2 Milk types	-	-	+	-	-	+	-	-	-
Cup centering guide	+	+	+	+	+	+	-	-	-
Single bean hopper	●	●	●	●	●	●	-	-	-
Single coffee outlet	●	●	●	●	●	●	-	-	-
Red lid (cleaning balls)	+	+	+	+	+	+	-	-	-
High feet and large gr. drawer	+	+	+	+	+	+	-	-	-
Crema nozzle	●	●	●	●	●	●	-	-	-
Predisposition C'choco	-	-	-	+	+	+	+	+	+
Decorative technical panel	-	-	-	+	+	+	+	+	+

● = available      -= not available      √ = included      += option (cost)

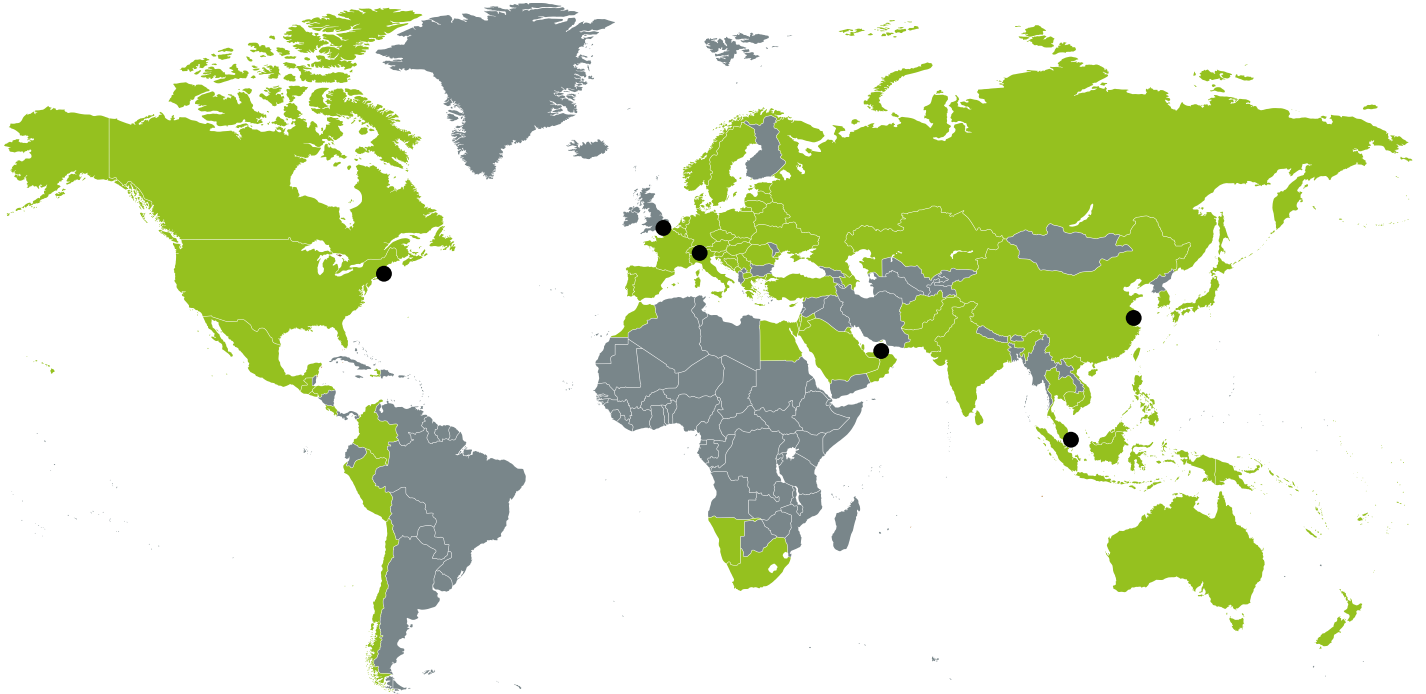
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	<b>Standard colour</b>	The standard machine colours are Earth and Tempest for the classic range and Raw for the Cameo ST range.
	<b>Customised colour</b>	A machine with customised colour can be designed on request only.
	<b>Steam wand with Everfoam</b>	An air injector is added to the steam system which then enables the production of milk foam automatically with the steam wand.
	<b>Without steam wand</b>	No steam wand is installed (e.g. C'2m/Core).
	<b>Hot water outlet</b>	This is a separate outlet dispensing hot water only.
	<b>High hot water outlet</b>	The high hot water outlet allows you to use cups that are up to 195 mm high.
	<b>Without hot water outlet</b>	No separate hot water outlet is installed but the hot water can still be dispensed through the coffee outlet.
	<b>Auto Adjustable hot water temperature</b>	The temperature of hot water can be adjusted on the machine screen according to your preferences (not possible with the Cameo C'2c).
	<b>Auto Adjustable Americano temperature</b>	It is possible to automatically adjust the water temperature for an Americano beverage. It is not available in combination with C'choco.
	<b>1.5-Step</b>	The 1.5-Step is an additional milk arm which dispenses perfectly textured foam at the same time as the espresso, allowing the Barista time to concentrate on the customer and Latte Art.
	<b>Cold foam</b>	Cold milk foam can be dispensed.
	<b>2 Milk types</b>	This option enables the possibility to dispense two different types of milk with no cross contamination.
	<b>Under counter ground coffee disposal</b>	The under counter ground coffee disposal allows a greater amount of coffee grounds directly into the bin provided on site, inside the furniture.
	<b>Powder chute</b>	This option allows you to use ground coffee in the decaffeinated powder chute as well as introduce ground coffee directly in the brew chamber.
	<b>Single bean hopper (no powder chute)</b>	The single bean hopper can hold up to 2.4 kg of coffee beans. With this configuration, it is possible to use both grinders in order to make two types of grinding with the same beans.
	<b>PowerPlus (5.6 kW steam boiler power)</b>	If your electrical network allows it (1x25A, 2x16A, 3x16A), it is possible to order the PowerPlus option. The steam boiler will be powered by 5.6 kW instead 2.8 kW increasing significantly its performance.
	<b>Bean hopper level alert</b>	Light barriers are installed on each side of both bean hoppers and will automatically warn the user that the bean hopper is almost empty, avoiding waste of products and planning refill ahead.
	<b>Crema Nozzle (in combination with Coffee Nozzle or Espresso Nozzle)</b>	The crema nozzle option makes it possible to stabilise the crema on top of every coffee product.

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	<b>Single coffee outlet</b>	The single coffee outlet option enhances customer experience for self-service machines. It is very easy to swap between the single outlet and the double outlet and back at any time.
	<b>Cup centering guide</b>	It is a guide on the drip tray that helps center cups under the coffee outlet.
	<b>High feet and large grounds drawer</b>	The high feet are 50mm higher than the standard feet. The large grounds drawer is 80% bigger than the standard one. It contains in total 0.7 kg.
	<b>Self-Service pre-configured (Single coffee outlet, cup centering guide, without 1.5-Step, without steamwand)</b>	With this option, your machine is pre-set as a self-service machine including a single coffee outlet, a cup centering guide, without 1.5-Step and without a steam wand.
	<b>Bean hopper lock</b>	The bean hopper lock allows secured access through the use of a key (e.g. self-service machines).
	<b>Red lid (cleaning balls)</b>	The lid of the cleaning balls dispenser is delivered in red to avoid mistakes during bean refilling or the machine cleaning.
	<b>e'Levelling</b>	Our automatic e'Levelling system has the ability to initiate a movement to the brewing chamber, creating a vibration which enables the powder in the chamber to spread more evenly, leading to a better, more consistent extraction.
	<b>CCI/CSI/API Connection</b>	This feature allows you to connect your coffee machine with another interface such as a payment system solution. (CCI: Coffee Credit Interface; CSI: Coffee Standard Interface; API: Application Programming Interface).
	<b>e'Connect (Telemetry)</b>	Our e'Connect enables all stakeholders to have transparency on key performance parameters of the machines, remote control, priority management, operational efficiency, data protection. With this feature you can for example remotely check the status of your machine (number/kind of products, cleaning status, usage,...).
	<b>Predisposition choco 1 outlet</b>	To use your machine with the C'choco module, this option is mandatory. It contains all the needed hydraulic, mechanical and electrical connections.
	<b>Lockable Lids (choco accessory)</b>	The lockable lids allow secure access to the power canister through the use of a key (e.g. self-service machines).
	<b>Milk container 2x4.5 Liter (fridge accessory)</b>	When ordering your C'fridge, you can choose between 1 or 2 milk containers. In this case the milk container is split into two and allows you to store 2 types of milk.
	<b>Decorative technical panel</b>	You can add a touch of personalization by fixing a colored metal panel on both sides of your Cameo machine. Our magnetic feature makes it easy to attach the panels securely.

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