

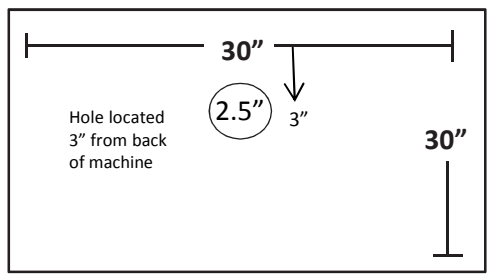
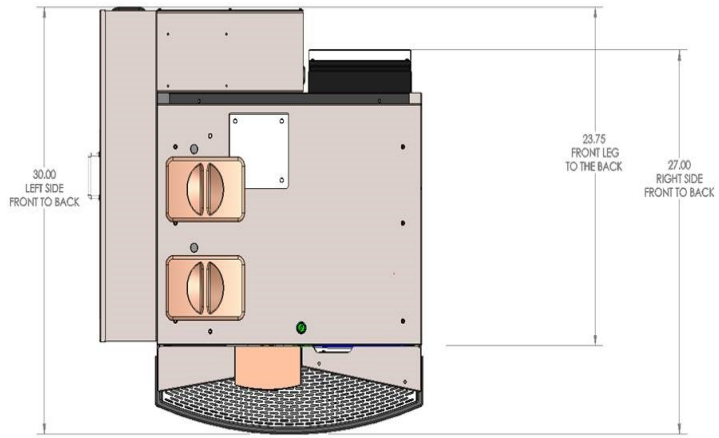
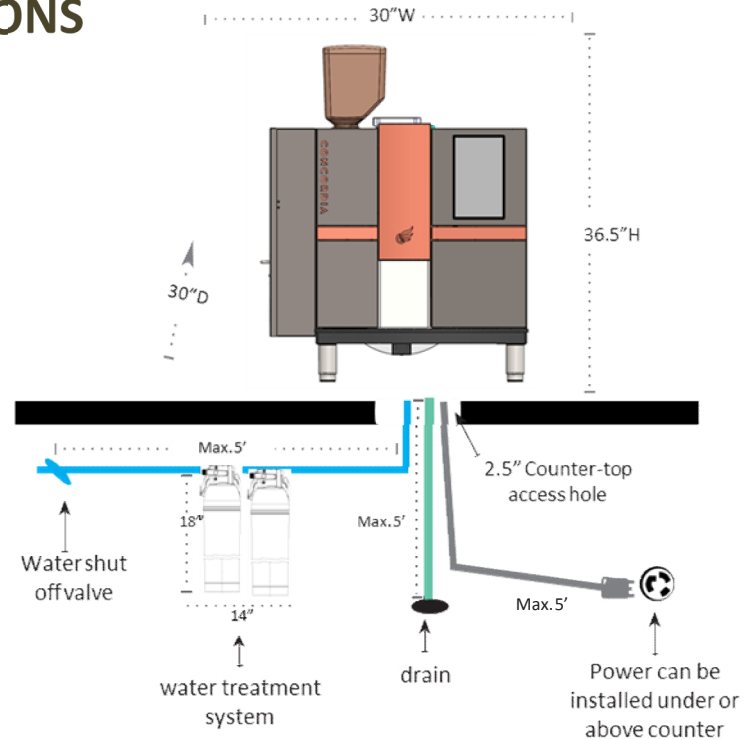


XpressTouch 6 (with onboard syrup system)

TECHNICAL SPECIFICATIONS

****Please check box to confirm site readiness****

<input type="checkbox"/>	<p>SPACE REQUIREMENTS: Allow for 4" of clearance on all sides of the machine for proper air circulation, ventilation and accessibility needs. Air intake into the machine must not exceed 85°F.</p> <p>Allow for 6" of clearance above the espresso bean hoppers to permit filling of the hoppers.</p>
<input type="checkbox"/>	<p>WATER REQUIREMENTS: Water entering espresso machine should have a water hardness level of 3 GPG or less at all times. If the water supply is not within this range a dedicated water treatment system is required for espresso machine to operate correctly over time.</p> <p>Dedicated cold water access line with a standard female 3/8" fitting and a manual shut-off valve (5ft from the machine).</p> <p>Line pressure of water going to espresso machine should be between 30-100psi, 25gpm. If it is not consistently within this range please install an external boost pump or pressure regulator.</p>
<input type="checkbox"/>	<p>DRAIN REQUIREMENTS: Open gravity drain with minimum 3/4" I.D., within 5 feet of machine.</p>
<input type="checkbox"/>	<p>ELECTRICAL REQUIREMENTS: VOLTAGE: 208-220 AMPS: Dedicated 30 Amp RECEPTACLE: NEMA L6-30R OPTIONAL RECEPTACLE: NEMA L14-30R</p>
<input type="checkbox"/>	<p>COUNTER-TOP REQUIREMENTS:</p> <p>Height: 42.5" Depth: 30-34" Width: 38" Weight: 245 lbs</p>
<input type="checkbox"/>	<p>CONSUMABLES SUPPLIED BY CUSTOMER: Espresso Beans, cups, syrups/sauce, and milk needs to be supplied for installation.</p>



I HAVE READ AND UNDERSTAND THIS DOCUMENT. I CONFIRM ALL PRE-SITE REQUIREMENTS HAVE BEEN MET. I ASSUME RESPONSIBILITY FOR ANY ADDITIONAL FEES INCURRED DUE TO INCOMPLIANCE WITH ANY PRE-SITE REQUIREMENT.

Customer Name (Print): _____ Title: _____

Customer Signature: _____ Date: _____