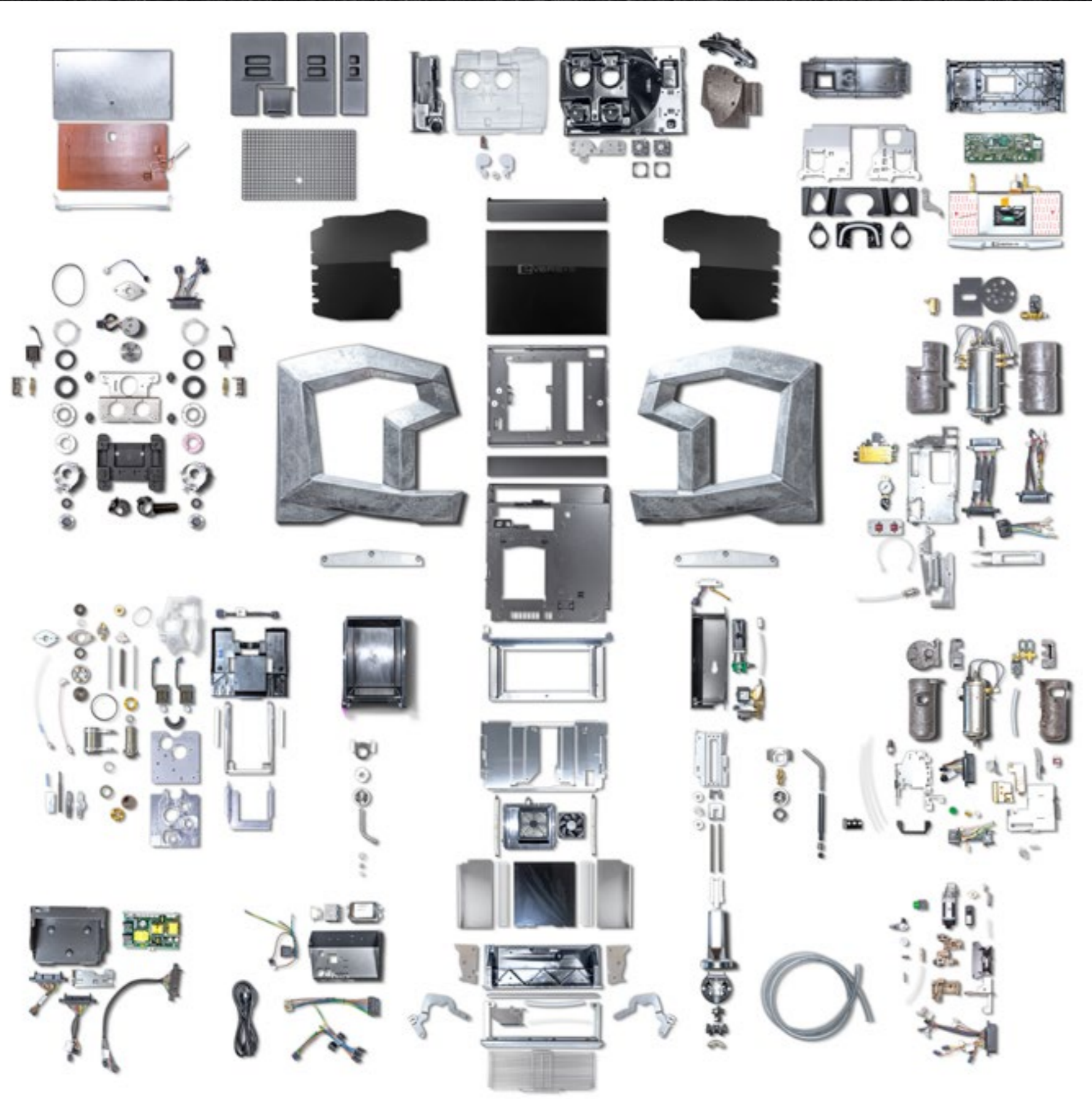


S U P E R T R A D I T I O N A L



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OUR STORY

Created in 2009, Eversys has, after a sustained period of significant growth, now moved into a brand - new factory based in Sierre, Switzerland. This should form the cornerstone of Eversys' next decade of ambition, fulfilling the vision to develop innovative solutions for the coffee industry.

Eversys' next challenge will be to launch its new range of Super Traditional machines- Cameo, Enigma and Shotmaster, help the markets to not only recover from a difficult time but also to prosper.





S U P E R T R A D I T I O N A L



Eversys' vision has always been to create a narrative between the worlds of traditional and super automatic machines. Our mission has been to fill that gap and, in due time, to increase its relevance. In order to achieve this, we continuously create a blend, a harmonious cohesion between authentic flavours, smells, emotions and innovative technology.

Now, we would like to take this a step further by introducing design aesthetics, new technology, components and colours to create a more visually dynamic picture. It is this ambition that has enabled us to give birth to a new moniker to our machine range: Super Traditional.

P E R F E C T L Y



T E X T U R E D M I L K

1 - S T E P

Designed to be simple, at the push of a button our 1-Step programme delivers frothed milk to be directly dispensed into the cup, providing the perfect textured milk to accentuate your espresso.

1 . 5 - S T E P

Our latest innovation, the 1.5-Step milk option, causes milk to be directly dispensed into a pitcher at the same time as the espresso pours into the cup. This enables the user to then blend the two hot liquids and design beautiful Latte Art creations without having any prior 'skill'.

2 - S T E P

The 2-Step option works with the use of a traditional steam arm which enables you to texture milk by beverage type using a conventional wand for authentic visuals, theatre and skill.

Our machines offer self-calibration, which promotes consistent in-cup quality with every use. With our ETC (Extraction Time Control) system, the user has the freedom to manage and control brand standards through an intelligent algorithm, which ensures effective management over the quality, consistency and reliability of each product.

Combining this with our e'Levelling technology, which is a patented automatic levelling system, this enables the user a greater opportunity to exercise in-cup consistency as the automatic levelling system replicates what a barista does; tapping the portafilter after grinding fresh beans, allowing the powder to become more rendered, compact and homogeneous.



I N - C U P Q U A L I T Y

FUTURE PROOFED



EQUIPMENT

In today's fast-paced world of technology, it has become critical for businesses to possess the ability to communicate with their assets. In order to make this possible, Eversys provides three connectivity solutions; e'Connect, e'Connect API and e'API.

E ' C O N N E C T

Our in-house telemetry system allows you to track and process live data from anywhere in the world. This creates transparency, performance and information flow to seamlessly integrate all of the customer's key performance indicators into a pull/push reporting mechanism.

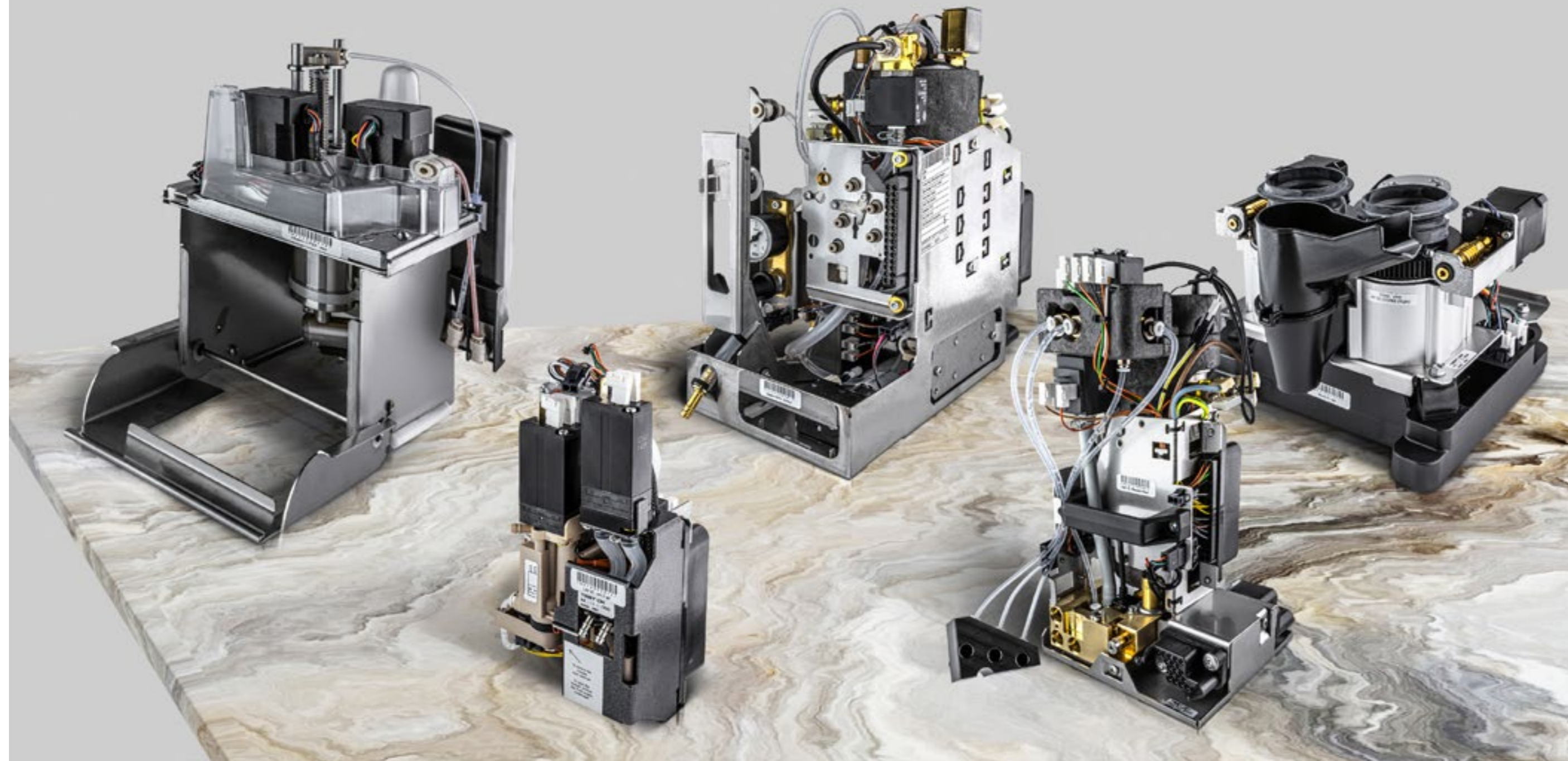
E ' C O N N E C T A P I

This allows you to connect your ERP with our Eversys machines. Your ERP fetches all the relevant telemetry data via the REST API and has its own business logic on how to manage the machine estate. This allows you to receive automated logistics, manage maintenance and monitor your KPI's.

E ' A P I

Our e'API allows you to connect your hardware with our machine. This enables you to integrate your own payment extension, use for a bigger solution such as vending machines and link your system to robotic technologies.

EFFICIENT MODULAR CONSTRUCTION



All of Eversys' equipment is built in modules, ensuring rapid access for any technical intervention which enables minimal downtime and reduced maintenance costs.

THE BREWING UNIT

Inside our machines, the brewing chamber holds 24g of coffee powder, which allows for a wide range of brewing recipes. In order to optimise powder efficiency as espresso is produced, we have implemented a reverse gravity extraction process to maximise extraction results.

THE GRINDER MODULE

In order to allow for two parallel recipes to be produced at the same time, all of our machines are equipped with two grinders. This also provides the option to dose powder from each grinder and produce it through a singular extraction. Ceramic blades provide both precision and longevity of production.

THE MILK MODULE

Through a set of reactors, the milk is frothed with steam just like a traditional barista would do, ensuring optimal texture and flavour.

THE STEAM / WATER UNIT

Our steam and water unit, which provides temperature consistency and high levels of productivity, offers the same volume capacity as traditional equipment, depending on the machine type.

THE HYDRAULIC MODULE

The hydraulic module of our machines, a separate boiler used exclusively for coffee preparation, guarantees constant temperature and maximum productivity.

The design of our machines is a combination between design aesthetics and functionality, which has been achieved by enhancing the intrinsic characteristics of neutral metals.

When looking at the brushed aluminium side panels, they immediately give an impression of quality, durability and sophistication. The cast aluminium coffee outlet mirrors the rounded shape of traditional coffee machine outlets and with the contemporary styling theme of the machine, the circular rectangle. The result of these design features results in an appealing and ergonomic shape, built with prime haptics.

DESIGN PHILOSOPHY

The strength of the natural brushed stainless-steel drip tray will resist wear and tear throughout the years, while the grille, which is surrounded by a sturdy frame, is replicating the styling theme which can also be found on the aluminium belt that encapsulates the large 10.1" screen interface.

In terms of presence, the dark bean hoppers and the structurally optimised cup guard rail help to reduce the perceived height of the machine, with the dark aluminium rear panel contributing to this overall visual bulk reduction.

All these features and machine characteristics support the design philosophy of both Cameo and Enigma; pure, authentic and timeless.

Rossler



CAMEO



SUPER TRADITIONAL

Our Cameo was developed to be the machine that would first introduce our philosophy of Super Traditional. Since then, we have innovated to continuously define and grow the space between super automatic and traditional machines as a leader in our field, contributing to every chapter of our story with consistency, creativity and substance.

CAMEO SERIES



SUPER TRADITIONAL





C A M E O

Raw

Earth

Tempest

CAMEO
CORE



C'2M CORE

C'2S CORE

C'2CT CORE

	175 espresso per hour (23" extraction time) 175 cappuccino per hour (23" extraction time) 150 hot water products	175 espresso per hour (23" extraction time) 150 hot water products	175 espresso per hour (23" extraction time) 150 hot water products
	2x products at the same time	2x products at the same time	2 products at the same time
	—	1x steam wand	—
	Electronic Milk Texturing (EMT) system	—	—
	—	—	—
	—	—	—
	e'Levelling system	e'Levelling system	e'Levelling system
	—	—	—

CAMEO
CLASSIC



C'2M

- 175 espresso per hour
(23" extraction time)
- 175 cappuccino per hour
(23" extraction time)
- 150 hot water products

C'2S

- 175 espresso per hour
(23" extraction time)
- 150 hot water products

C'2CT

- 175 espresso per hour
(23" extraction time)
- 150 hot water products

- 2x products at the same time

2x products at the same time

2x products at the same time

- 2x steam wand

1x steam wand

- Electronic Milk
Texturing (EMT) system

- e'Foam, with
Micro Air Dosing
(MAD) system

e'Foam, with
Micro Air Dosing
(MAD) system

- Tea outlet

Tea outlet

Tea outlet

- e'Levelling
system

e'Levelling
system

e'Levelling
system

- 1.5-Step (Option)

CAMEO
SUPER TRADITIONAL



	C'2M ST	C'2S ST	C'2CT ST
	175 espresso per hour (23" extraction time)	175 espresso per hour (23" extraction time)	175 espresso per hour (23" extraction time)
	175 cappuccino per hour (23" extraction time)	150 hot water products	150 hot water products
	150 hot water products		
	2x products at the same time	2x products at the same time	2x products at the same time
	1x steam wand	1x steam wand	—
	Electronic Milk Texturing (EMT) system	—	—
	e'Foam, with Micro Air Dosing (MAD) system	e'Foam, with Micro Air Dosing (MAD) system	—
	Tea outlet	Tea outlet	Tea outlet
	e'Levelling system	e'Levelling system	e'Levelling system
	1.5-Step (Option)	—	—



C'CHOCO

C'FRIDGE BESIDE

C'CUP HEATER

C' C U P H E A T E R

Four heated storage surfaces. 176 espresso cups.

Introducing our C'cup heater, the ideal companion designed for our Cameo machines.

C' F R I D G E B E S I D E

Front facing: 1 milk tank. 9 litres. 2 milk tanks option of 4 litres each. This module can only be placed on the right side of the Cameo. We've done the math, so you don't have to.

C' F R I D G E B E N E A T H

1 milk tank. 5 litres. Or 2 milk tanks option; 1.8 litres each. The perfect optimisation of space to keep your milk chilled at an ideal temperature.

C' C H O C O

Designed for Cameo, our C'choco is an integrated chocolate module that hosts two powder containers, enabling you the freedom of choice to not only use chocolate powder, but any powder you may require to make a hot beverage with. This module can only be placed on the left side of the Cameo.

ENIGMA

AUTHENTIC & TIMELESS

Our ambition to continuously expand the space between the worlds of super automatic and traditional machines has inspired us to take it a step further. We wanted to achieve this by introducing new aesthetics, design components and colour to create a more dynamic space in line with our own Super Traditional philosophy.

Other features include e'Levelling, the new 1.5-Step milk arm, a new brewing module, a traditional metal coffee outlet unit, greater boiler capacity, a faster and more efficient operating system as well as larger touch screens that can host a wider variety of recipes.







ENIGMA



Earth





Tempest


ENIGMA





E'4M

-  350 espresso per hour
(23" extraction time)
- 350 cappuccino per hour
(23" extraction time)
- 150 hot water products


-  4x products at the same time


-  1x steam wand

-  Electronic Milk
Texturing (EMT) system

-  e'Foam, with
Micro Air Dosing
(MAD) system

-  Tea outlet

-  e'Levelling
system

-  1.5-Step (Option)

E'4S

- 350 espresso per hour
(23" extraction time)
- 150 hot water products

- 4x products at the same time

- 1x steam wand

—

- e'Foam, with
Micro Air Dosing
(MAD) system

- Tea outlet

- e'Levelling
system

—

ENIGMA



E'2M

- 175 espresso per hour
(23" extraction time)
- 175 cappuccino per hour
(23" extraction time)
- 150 hot water products

- 2x products at the same time

- 1x steam wand

- Electronic Milk
Texturing (EMT) system

- e'Foam, with
Micro Air Dosing
(MAD) system

- Tea outlet

- e'Levelling
system

-

E'2S

- 175 espresso per hour
(23" extraction time)
- 150 hot water products

- 2x products at the same time

- 1x steam wand

-

- e'Foam, with
Micro Air Dosing
(MAD) system

- Tea outlet

- e'Levelling
system

-

E'2CT

- 175 espresso per hour
(23" extraction time)
- 120 hot water products

- 2x products at the same time

-

-

-

- Tea outlet

- e'Levelling
system

-

It has been a dynamic 10 years for product innovation, global business expansion, and employee growth. In these past 10 years, we have celebrated milestones such as the opening of our North America and Eversys UK divisions, opened offices in Hong Kong, entered into a strategic partnership with De'Longhi in 2017, and most recently, opening our brand-new factory and office building in Sierre.

Having recently written a new 3-year plan, we are filled with optimism and excitement at what this next season might bring. New products, concepts, clients, territories....the future looks promising.





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