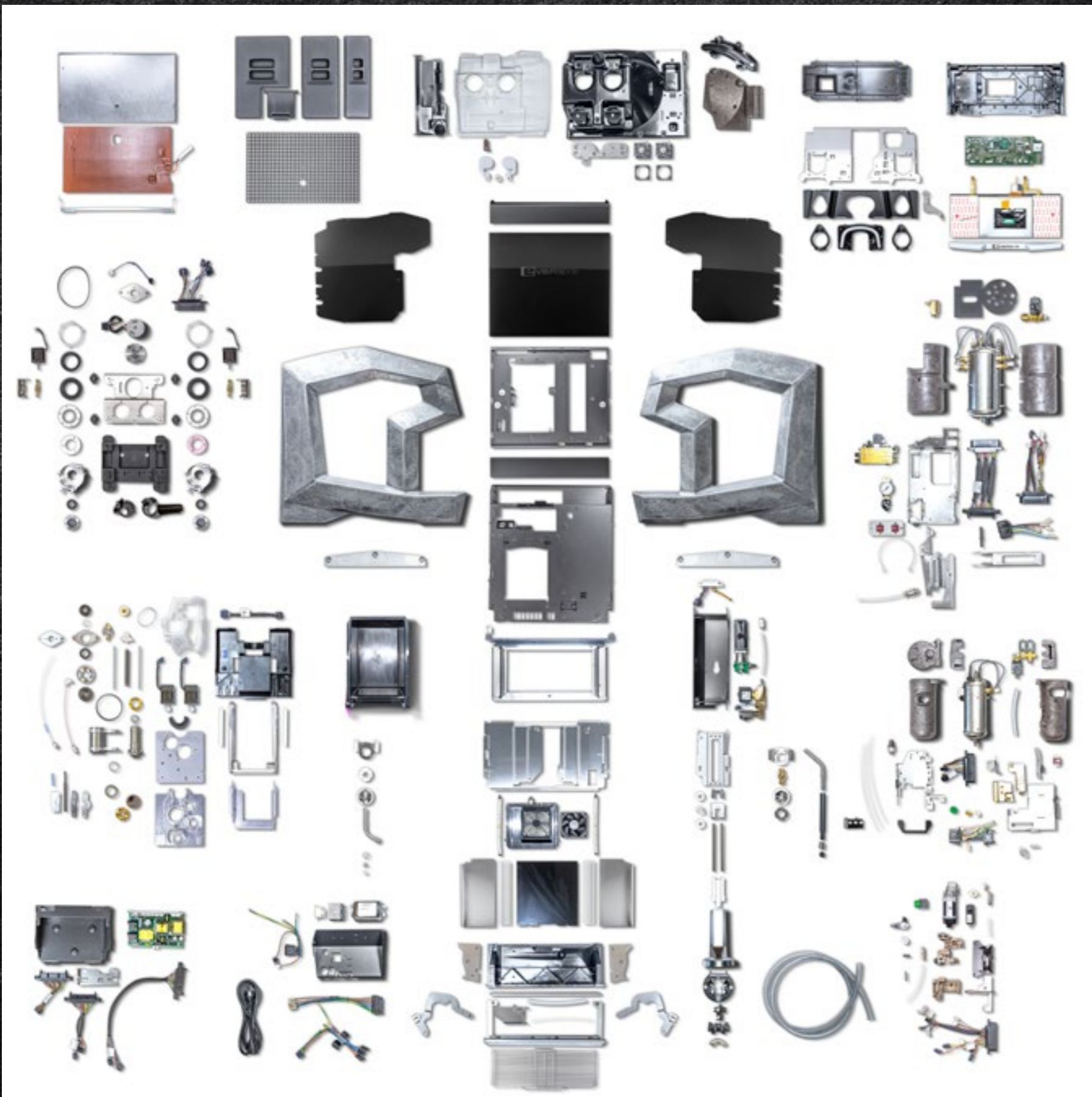


S U P E R T R A D I T I O N A L



OUR STORY	06
SUPER TRADITIONAL	10
IN-CUP QUALITY	12
MILK TECHNOLOGY	14
CONNECTIVITY	16
MODULARITY	18
DESIGN PHILOSOPHY	20
CAMEO SERIES	22
DESIGN DETAILS	24
TECHNICAL DATA	28
CAMEO ACCESSORIES	34
ENIGMA SERIES	36
DESIGN DETAILS	38
TECHNICAL DATA	42
WORLD PRESENCE	46

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 its vision to develop innovative solutions for the coffee industry.

Eversys' next challenge will be to launch its new range of Super Traditional machines - Cameo and Enigma ranges, 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.

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 powder levelling system. This enables the user to achieve a greater 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

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 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. Manual, Autostream or Everfoam.

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

Our e'Connect API 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 lets you receive automated logistics, manage maintenance and monitor your KPI's.

E ' A P I

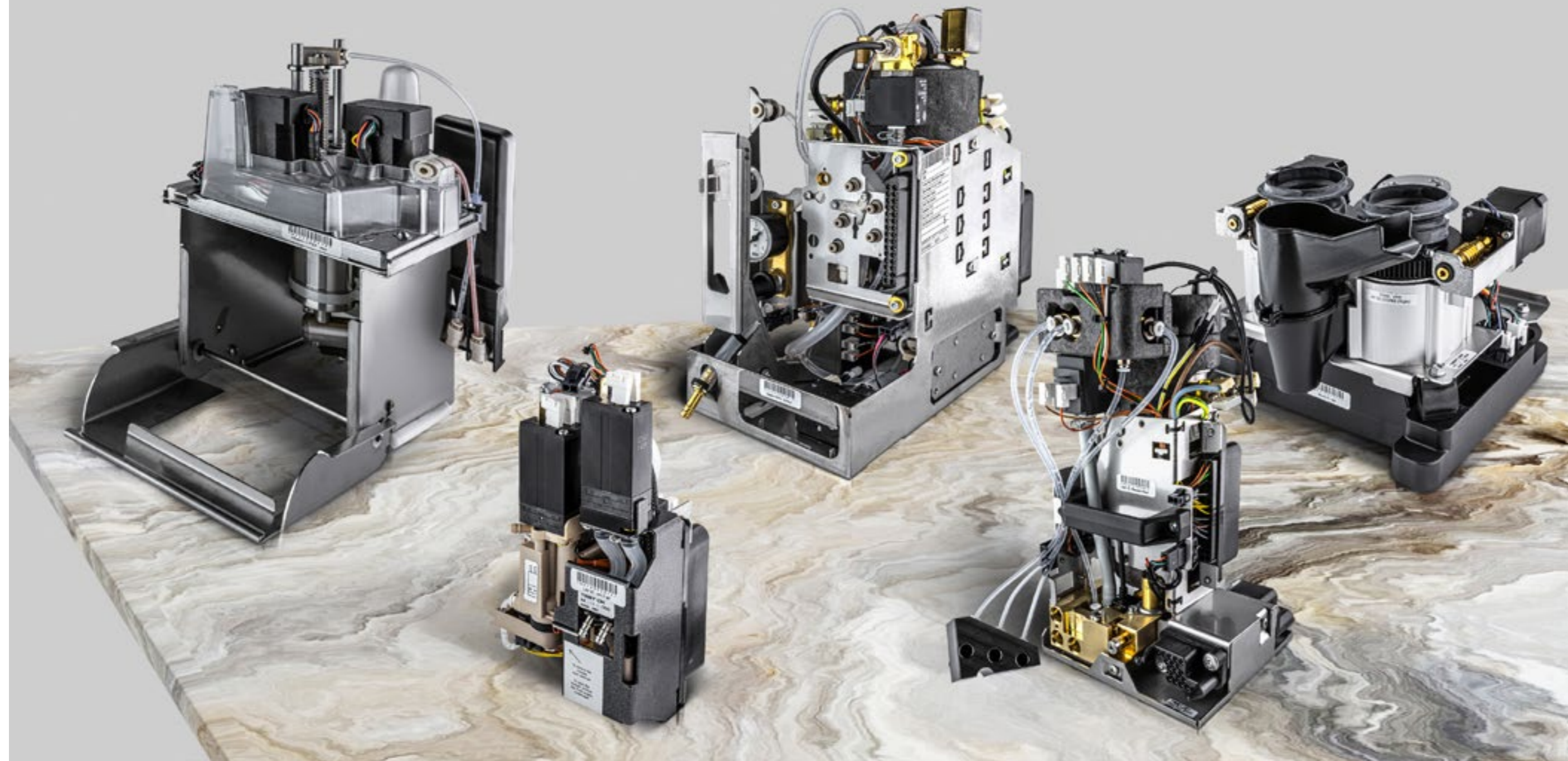
Our e'API allows you to connect your hardware with our machine. This enables you to integrate your own payment extension, use for a bigger solution such as vending machines and link your system to robotic technologies.

FUTURE PROOFED



EQUIPMENT

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

All of our machines are equipped with two grinders allowing for two parallel recipes to be produced at the same time. 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

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 ensures consistency of the temperature 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





Raw

Earth

Tempest

C A M E O
C O R E



C ' 2 C T / C O R E

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

C ' 2 S / C O R E

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

C ' 2 M / C O R E

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

Two products at the same time

Two products at the same time

Two products at the same time

—

Steam wand

—

Electronic Milk Texturing
(EMT) system

—

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

—

e'Levelling system

e'Levelling system


e'Levelling system


—

CAMEO CLASSIC



C'2CT/CLASSIC


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

 Two products at the same time

 —

 —

 —

 Tea outlet

 e'Levelling system

 —

C'2S/CLASSIC

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

Two products at the same time

Steam wand

—

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

Tea outlet

e'Levelling system

—

C'2M/CLASSIC

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

Two products at the same time

Two steam wands

Electronic Milk Texturing
(EMT) system

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

Tea outlet


e'Levelling system


1.5-Step (Option)

CAMEO
SUPER TRADITIONAL




C'2CT/ST

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

 Two products at the same time



 Tea outlet

 e'Levelling system



C'2S/ST

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

Two products at the same time

Steam wand



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

Tea outlet

e'Levelling system



C'2M/ST

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

Two products at the same time

Steam wand

Electronic Milk Texturing
(EMT) system

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

Tea outlet

e'Levelling system

1.5-Step (Option)



C'CHOCO

C'FRIDGE BESIDE

C'CUP HEATER

C'CHOCO

Designed for Cameo, our C'choco is a 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.

C'FRIDGE BESIDE

Our C'fridge beside; perfectly aligned with our traditional Cameo design, preserving milk quality in the best way possible.

C'FRIDGE BENEATH

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'CUP HEATER

Introducing our C'cup heater, the ideal companion designed for our Cameo machines. Four heated storage surfaces. Up to 180 espresso cups.

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, 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



The product images shown are for illustration purposes only

E'2CT/CLASSIC

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

Two products at the same time



Tea outlet

e'Levelling system



E'2S/CLASSIC

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

Two products at the same time

Steam wand

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

Tea outlet

e'Levelling system

E'2M/CLASSIC

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

Two products at the same time

Steam wand

Electronic Milk Texturing
(EMT) system

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

Tea outlet

e'Levelling system

1.5-Step (Option)

ENIGMA



E'4S/CLASSIC

E'4M/CLASSIC



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

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



Four products at the same time

Four products at the same time



Two steam wands

One 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



e'Levelling system

e'Levelling system



—

2x 1.5-Step (Option)

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 United Kingdom 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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