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S U P E R   T R A D I T I O N A L



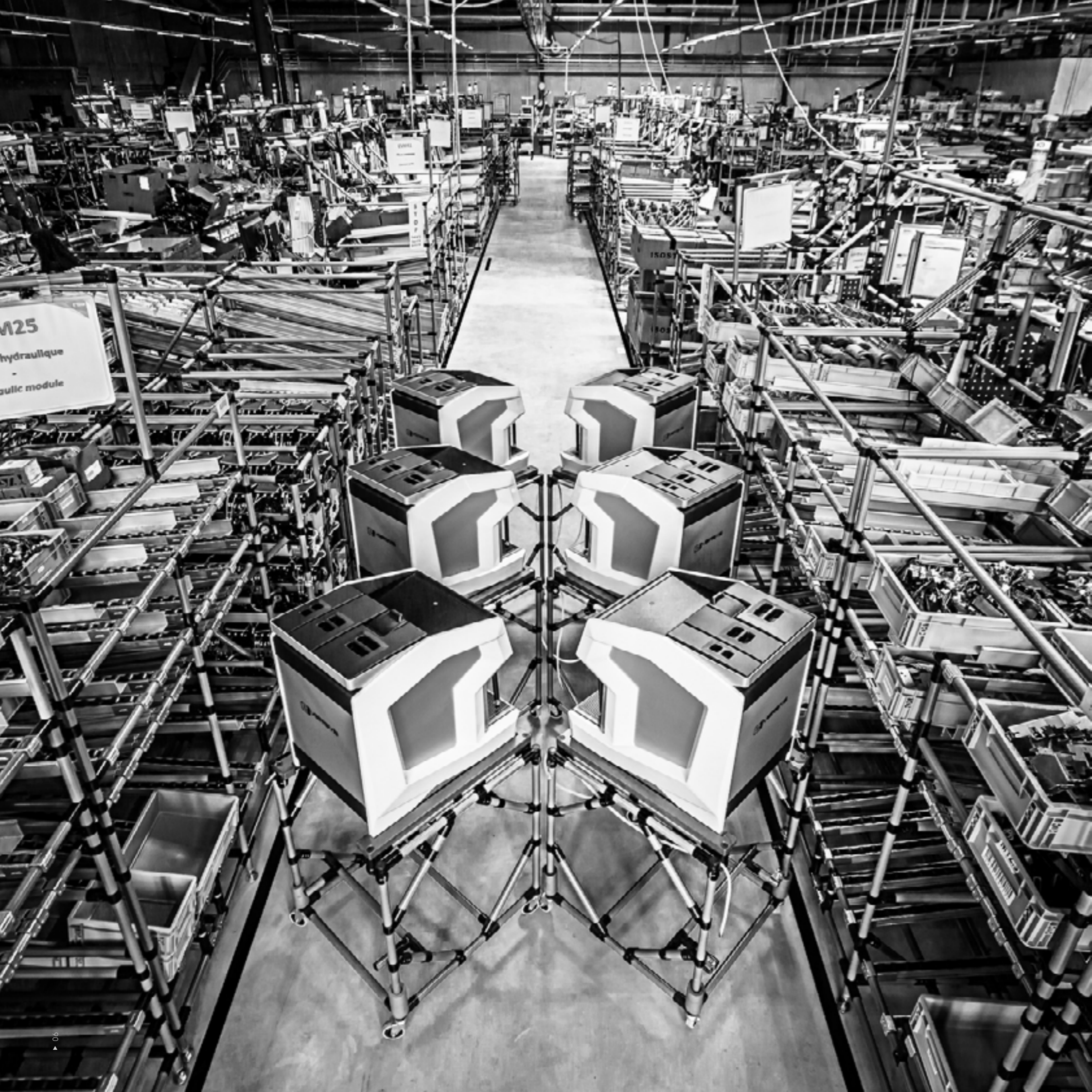
## OUR STORY

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, Enigma and Shotmaster ranges, help the markets to not only recover from a difficult time but also to prosper.









# SUPER TRADITIONAL



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 cloud. 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. It's also possible to develop your own mobile app.

#### 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 our machine as module for a bigger solution such as vending machines or link your system to robotic technologies.

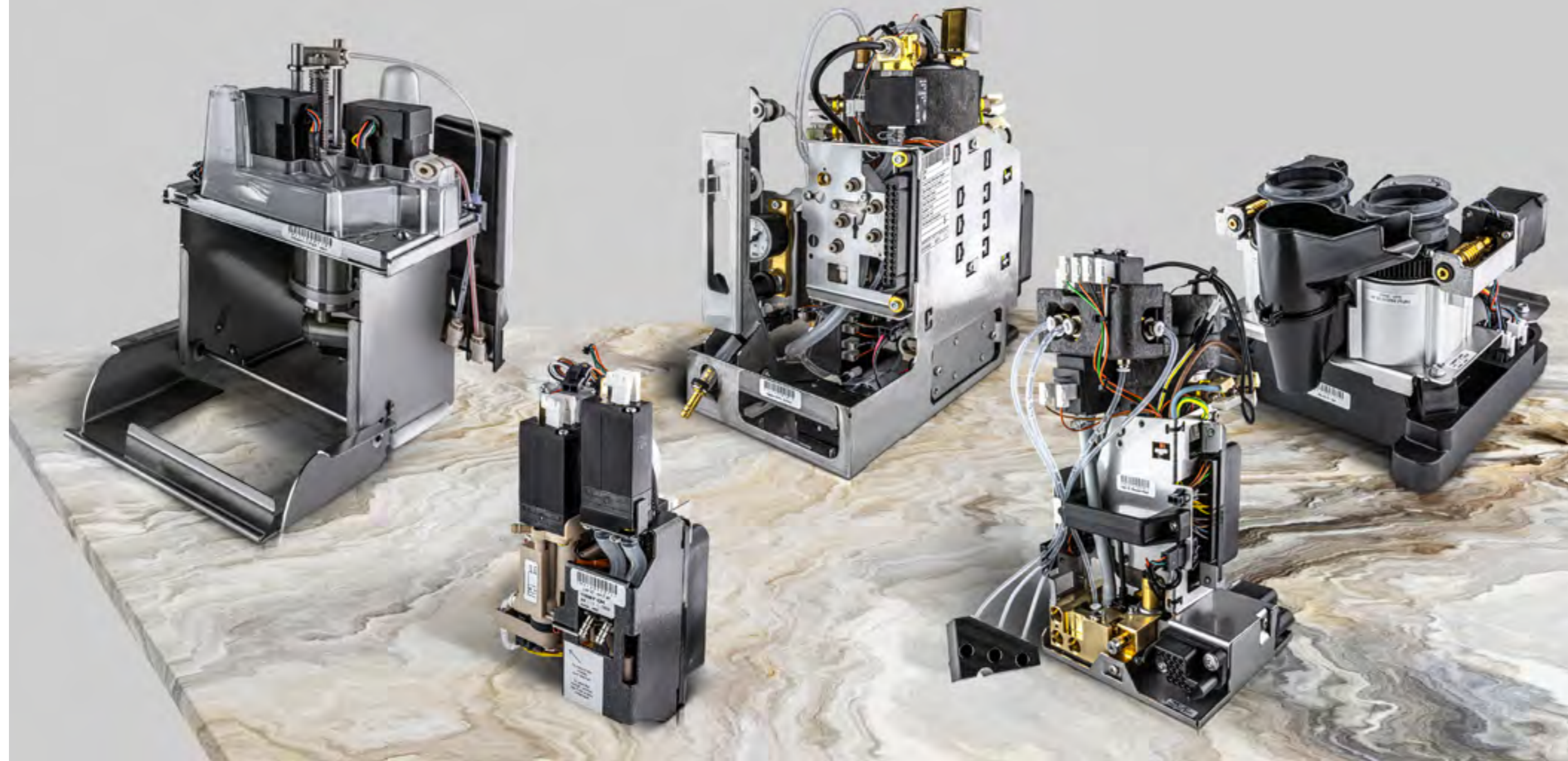
# FUTURE PROOFED



# 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 up to 24g of coffee powder, which allows for a wide range of brewing recipes. In order to optimise powder flow 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 different grinders set up, allowing two 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 natural metals.

When looking at the aluminium side panels (brushed aluminium on the Enigma, casted alloy on the Cameo), they immediately give an impression of quality, durability and sophistication. The cast aluminium coffee outlets mirror the rounded shape of traditional coffee machine outlets and fit with the contemporary styling themes of the machine, the rounded rectangle for the Enigma, and the dynamic facets for the Cameo. 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.

The ST models have an even more emotional design which enhances the character of the machines by featuring more sculptural and dynamic surfaces, as well as applying peculiar surface treatments, like the satin raw bodywork of the Cameo ST mixed with the piano-black inserts.

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



## CAMEO / CLASSIC



430 mm (16.93 in)



600mm (23.6 in)

580 mm (22.83 in)

Cameo C'2ms/Classic Tempest - C'2s/Classic Tempest

### C'2C/CLASSIC



175 espresso per hour  
(23s extraction time)  
170 hot water products



Two products at the same time



—



—



Hot water outlet



e'Levelling



—



53 kg



430 x 580 x 600 mm



Earth, Tempest or  
customised on request

### C'2S/CLASSIC

175 espresso per hour  
(23s extraction time)  
170 hot water products

Two products at the same time

Steam wand with Everfoam

—

Hot water outlet

e'Levelling

—

60 kg

430 x 580 x 600 mm

Earth, Tempest or  
customised on request

### C'2MS/CLASSIC

175 espresso per hour  
(23s extraction time)  
175 cappuccino per hour  
(23s extraction time)  
170 hot water products

Two products at the same time

Steam wand with Everfoam

Milk system with EMT

Hot water outlet

e'Levelling

1.5-Step (Option)

62 kg

430 x 580 x 600 mm

Earth, Tempest or  
customised on request





C'CHOCO

C'FRIDGE BESIDE

C'CUP HEATER

**C'CHOCO / CLASSIC**

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 / CLASSIC**

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

**C'FRIDGE BENEATH**

Our C'fridge Beneath is perfect for space optimisation and to keep your milk chilled at an ideal temperature.

**C'CUP HEATER / CLASSIC**

Introducing our C'cup heater, the ideal companion designed for our Cameo machines. It has four heated storage surfaces and can keep warm up to 180 espresso cups.