

 **EVERSYS**

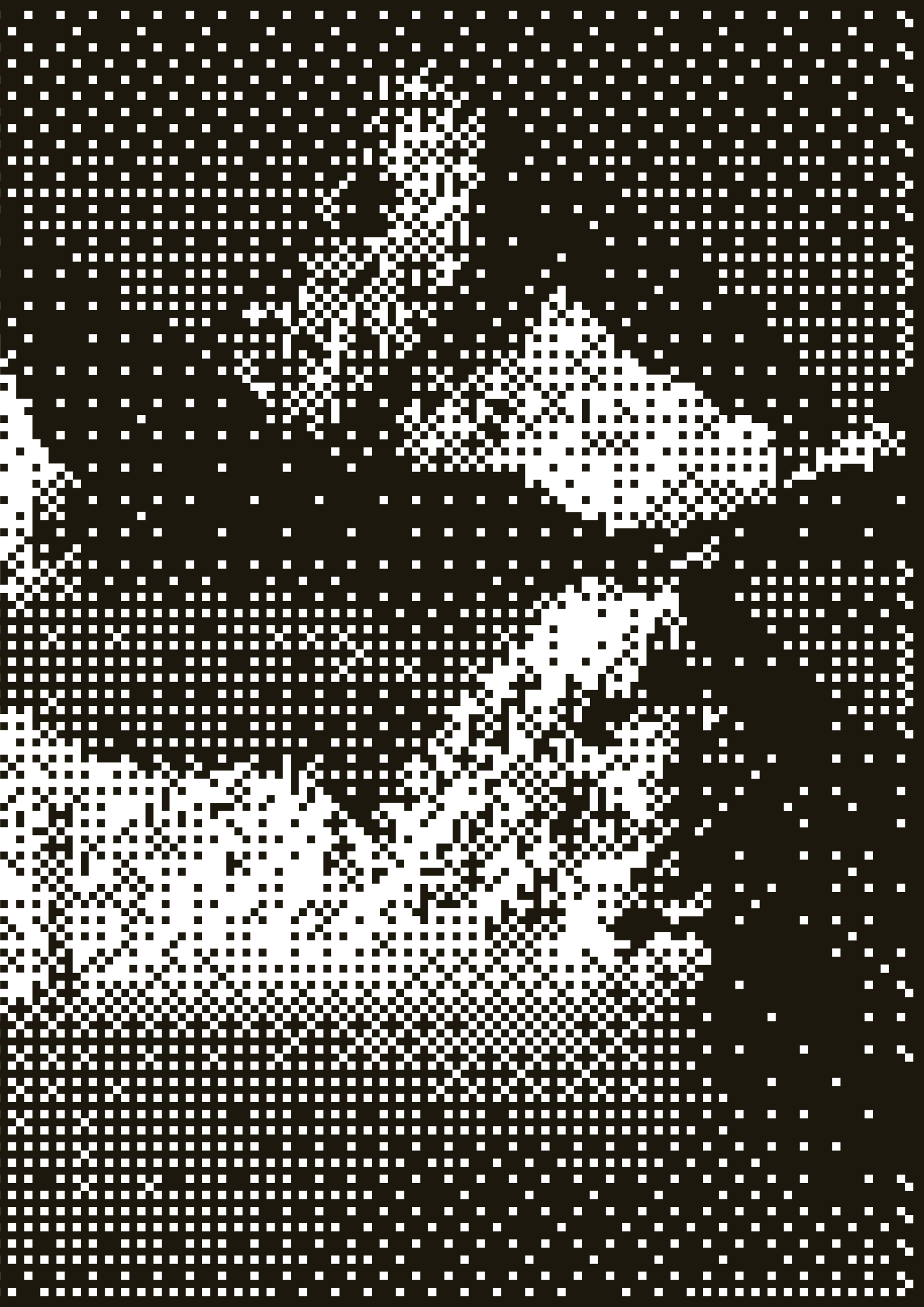
RESHAPE

A close-up photograph of a hand pouring milk from a blue pitcher into a dark grey cup of coffee. The coffee has a golden-brown surface with intricate white latte art. The background is softly blurred, showing a wooden surface and a small red container.

THE COFFEE WORLD

Redefining what's possible.





Imprint

Eversys S.A.

Ecoparc de Daval A 2

Sierre, Switzerland

+41 27 305 21 21

WHO WE ARE	7
OUR STORY	11
COMMUNITY	15
TECHNOLOGY	21
OUR PRODUCTS	27
OUR CUSTOMERS	53



**WHO
WE ARE**

THE FUTURE TRADITION

**EVERSYS BEGAN WITH A CLEAR
PURPOSE: TO EMPOWER ANYONE TO
SERVE FLAWLESS COFFEE.**

That purpose has only grown stronger — powering a global mission to set new benchmarks in how better coffee is served, more consistently, more effortlessly, and without compromise.



We design technology that protects what makes coffee meaningful. Our machines support baristas, simplify workflows, reduce pressure, and create space to focus on hospitality and connection.

We call this approach Super Traditional. It's the idea that innovation should evolve tradition, not rewrite it. By working closely with roasters, baristas, and service professionals, we turn real-world experience into purposeful design. From an on-demand milk system to precise extraction control, every feature is built to easily match and recreate the quality from the world's best baristas.

Whether you're running a specialty coffee shop or managing a global chain, our machines bring consistency, speed, and confidence to every shift.

Eversys builds bridges between passion and technology – bringing scalability to the specialty coffee community, and quality to the commercial industry.



**OUR
STORY**



THE JOURNEY SO FAR

Can espresso be both automated and accepted by the best baristas in the world?

That question brought together two Swiss engineers, Jean-Paul In-Albon and Robert Bircher, in 2009. Their goal was clear: protect the quality of espresso, while using technology to simplify and scale the standard.

Eversys began in a small workshop in Ardon – Switzerland – designing systems that helped people deliver high-quality coffee with less effort and more consistency. Today, our machines are trusted in more than 80 countries and used in coffee shops, hotels, offices, and convenience stores around the world.

In 2017, we joined the De'Longhi Group to expand our reach while staying rooted in Switzerland. Our headquarters in Sierre is only two hours away from our Münsingen office – where we develop our electronics and software platform.

Eversys has come a long way, and our purpose is unchanged. We build tools that support people, improve coffee service, and move tradition forward.

This is just the beginning. The future of coffee is built with community, and we're proud to grow alongside it.

EVOLVING THROUGH CONNECTIONS



Innovated by Leaders

From world champions to entrepreneurs and educators, Eversys collaborates with the voices shaping modern coffee. World Cup Brewers and Barista Champions, and leading operators of the community provide us with a wealth of knowledge—allowing the design of technology that respects tradition and reveals new possibilities.



Focus on what matters

Our machines are engineered to handle the complexity of coffee, so the people behind them don't have to. Baristas get more time for hospitality, self-service operators get the reliability and throughput to run smoothly without constant oversight. We build the engine, you focus on the experience.



Data-Driven Technology

A better future is made by learning from the past. Our telemetry collects deeper insights that traditional machines can't collect, and grants functional solutions that other super-automatic machines can't offer. When you're armed with connective technology, you make informed decisions to grow.



BARISTA- QUALITY, MADE ACCESSIBLE

Eversys machines are built to replicate core barista skills with unshakeable consistency – across shifts, stores, and even continents.

Precision extraction, silky milk texturing, intuitive interfaces, and smart automation combine to deliver barista-quality self-serve beverages that challenges the world's best coffee shops. It's about replicating artistry at scale.

Whether a third-wave espresso bar or quick service restaurant chain, our partners trust Eversys to maintain excellent standards even during the busiest hours.

Every feature is built for approachability. Your team will learn faster, serve better, and deliver hospitality excellence while easily maintaining a smooth workflow. Dial in a single machine and send the same espresso recipe to any other Eversys machine on your network.

COFFEE EXCELLENCE IN YOUR HANDS

**COM-
MUNITY**

INNOVATION BY THE COMMUNITY



**We don't just serve the coffee industry –
we grow with it.**

Eversys believes the best innovations start with a conversation. We keep the dialogue alive with those who shape the coffee community. Baristas, roasters, technicians, and trainers are only a handful of sources we've collected insights from – helping us develop a machine that allows high quality coffee to be achieved globally.

From onboarding to ongoing support, our global partner network is built to empower, not just sell.

Whether you're a small coffee shop or an operator with locations across a continent, our team ensures you get everything you need from our machines to keep pace with the wider coffee community.

After-sales service and our e'Support center provide meaningful touch-points to help your team focus on innovative coffee service.

Great technology doesn't exist in isolation; it evolves through people. When we listen to the people shaping the future of coffee, we build machines that move with them.

QUICK SERVICE & FAST CASUAL RESTAURANTS



THE CHALLENGE

High-speed demand, limited space, and teams with minimal training. Operators need machines that keep up with peak periods while delivering a consistent product and simple workflows.

HOW EVERSYS HELPS

The Shotmaster System is built for high volumes. It's capable of brewing eight drinks at a time, including powder-based beverages while reducing labor costs. All without sacrificing service and beverage quality.

SPECIALTY COFFEE SHOPS & HIGH-VOLUME CHAINS



THE CHALLENGE

Delivering consistent quality across multiple locations, without sacrificing speed or overworking staff.

HOW EVERSYS HELPS

Built-in features like e'Leveling and Extraction Time Control (ETC) helps every cup taste like it came from your best barista, regardless of time or place. Recipes are easily shared across machines throughout your network, and under full control by your central beverage expert. Track the consistency of every shot in real time across all locations.

CORPORATE OFFICES & HOSPITALITY



THE CHALLENGE

Coffee expectations are rising in shared workspaces, hotels, and lounges. But staffing, noise levels, and consistency remain a concern – especially when many users are self-serve.

HOW EVERSYS HELPS

With quiet operation, easy touchscreen controls, and automatic cleaning cycles, our machines empower anyone to brew barista-level beverages. Telemetry tools also support remote access to machines for multi-floor or multi-location venues.

CONVENIENCE STORES & RETAIL CHAINS



THE CHALLENGE

Customers expect fast, premium beverages even in grab-and-go settings. Machines must be easy to use, require low maintenance, and deliver high uptime.

HOW EVERSYS HELPS

Eversys machines bring coffee shop level quality into compact, self-service environments. The Legacy+ system was built for this. Its small footprint delivers powerful output with up to four grinders and an integrated powder unit that holds two powders for matcha, chai, hot chocolate or your powder of choice. And thanks to telemetry and modular servicing, uptime stays high while operational disruption stays low.

**TECH-
NOLOGY**

SMART SYSTEMS FOR MODERN COFFEE SERVICE



Technology should make the perfect cup of coffee easier to achieve, not harder to manage. Eversys machines connect your baristas, operators, and service teams to the data that matters, all in real time, and from any location.

Our telemetry system helps you monitor coffee quality, usage patterns, cleaning cycles, and technical performance across your network. You can track shot counts, milk output, or flag issues before they interrupt service. Managers can adjust recipes or update settings remotely, reducing the need for on-site intervention.

This is how consistency scales. When your best recipes are shared across locations and monitored centrally, high standards become simple to repeat. Confidence for your local team, clarity and control for your global team.

With fewer surprises and less downtime, your staff can focus on what matters: great service, smooth workflows, and exceptional coffee.

This is what makes Eversys a true partner in performance. We provide the tools to sustain high-quality coffee service at scale, with the reliability modern operators need to stay ahead.

E'CONNECT – MEANINGFUL INSIGHTS FOR YOUR BUSINESS

Take control and stay connected to your Eversys assets with our cloud-based platform. Complete visibility and insights keep you informed about daily performance and maintenance, whether one machine or one thousand.

From a single dashboard, you can view real-time data on usage, cleaning status, brew volumes, shot consistency, and technical alerts. Operators and service teams can remotely update recipes, monitor cleaning cycles, push software changes, and resolve potential issues before they affect operations.

With e'Connect, you're managing with confidence. A change in grind quality, a missed cleaning cycle, or an unusual usage pattern can be spotted early and handled proactively.

THIS PLATFORM SUPPORTS YOUR WHOLE NETWORK

OPERATORS

Clear oversight and operational control with real insights

MANAGERS

Confidence in your whole team and their service

TECHNICIANS

Early diagnostics for efficient repairs

BARISTAS

Consistency without complication



When performance becomes visible, decisions get easier and service gets stronger. E'Connect is how you turn one great cup into thousands.

E'LEVELING

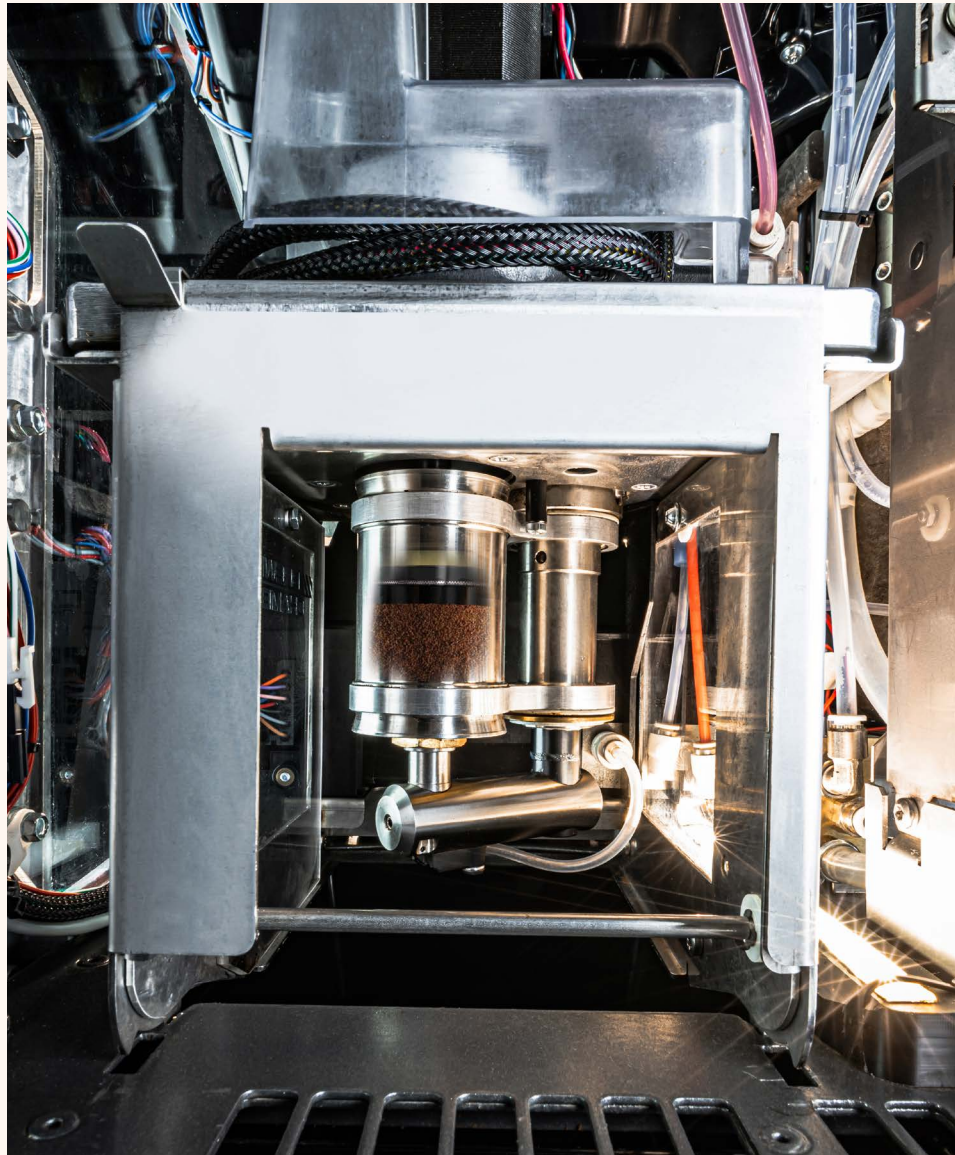
Espresso quality is won or lost before the first drop hits the cup. The way coffee is distributed and tamped sets the tone for everything that follows. Even the most carefully dialed-in recipe can falter if the grounds aren't packed evenly.

We designed the e'Leveling feature to bring the barista's instinct for balance into the machine itself.

Every shot begins with the system sensing and adjusting the grounds to form a uniform coffee bed. No high spots, no air pockets, no tilting. Just a clean, level surface that sets the stage for water to flow evenly through every particle of coffee.

This seemingly small detail makes a huge difference in cup quality, reducing channeling, improving flavour clarity, and bringing greater repeatability to every extraction. It's not automation for automation's sake. It's automation that replicates core barista skills, enhancing results with respect to the craft.

For busy coffee shops, fast-paced service counters, and teams of varying skill levels, e'Leveling ensures the coffee grounds are ready for balanced extraction. Giving you the confidence that every cup meets a consistent standard of quality without recalibration.



THIS PLATFORM SUPPORTS YOUR WHOLE NETWORK

AUTOMATES A UNIFORM TAMPING PRESSURE, SUPPORTING CONSISTENT EXTRACTION BETWEEN USERS.

CUSTOMERS EXPECT CONSISTENT QUALITY BETWEEN BARISTAS, SHIFTS, AND LOCATIONS.

OPENS MORE BENCH SPACE SINCE THE E'LEVELING IS INSTALLED WITHIN THE MACHINE.

EXTRACTION TIME CONTROL



**ACCURATELY BREWED
RECIPES ALL DAY.**

**SCALABLE CONSISTENCY
ACROSS YOUR NETWORK
AND TEAM.**

**ALLOWS ANYONE TO BREW
WITH PRECISION.**

Great coffee isn't static. Beans degas, grind conditions shift, and temperatures change. Skilled baristas adapt using experience, yet most automatics fail to dial in, resulting in the fast, watery shots common in high-volume service. How do you bring that barista instinct to global operations without compromising quality?

That's where Eversys' Extraction Time Control (ETC) comes in.

ETC is an intelligent, self-adjusting system that maintains espresso quality from open to close. It constantly monitors extraction time. If it detects shots running faster or slower than ideal, it adjusts dosing, volume, or grind time automatically, keeping your target brew window locked in.

The system doesn't just make decisions. It responds to your specific recipe and protects it throughout the day, ensuring consistency in flavor, texture, and performance. Once a coffee profile is defined by the manager or operator, ETC replicates that exact standard across shifts, stores, or continents with minimal recalibration.

For operators, that means fewer variables to manage and fewer adjustments to make. For baristas, it means more time spent connecting with customers, less time troubleshooting recipes. For customers, it means the coffee tastes just as good at 5 pm as it did at 8 am.

CONSISTENT BY DESIGN

Great coffee starts with control over temperature, grind size, distribution, tamping pressure and extraction time. Eversys machines make that control feel simple, approachable, and scalable.

Our brewing systems are engineered to capture the craft of a world-class barista and repeat it with consistency. Precise temperature control, e'Leveling grind distribution, Extraction Time Control and automated tamping all work together to unlock the full potential of your coffee.

Once your recipe is dialed in, it can be saved and shared across shifts, stores, or even countries.

Whether you're running a single coffee shop or building a global standard, the flavour stays true to your original recipe.

This means you're providing consistent quality to all of your customers from a small petrol station to a busy co-working space.

This is where technology meets trust – in a cup that tastes just as you intended.

E'LEVELING AND AUTOMATED TAMPING

E'leveling uses vibrations to evenly distribute the grounds for consistent extraction, while electronic tamping guarantees quality through a 24g chamber or an optional 36g on Legacy+.

PRECISE TEMPERATURE CONTROL AND CONSISTENCY

Dedicated coffee boilers, separate from the water/steam boiler, enhance productivity and ensure temperature stability, essential parts of in-cup quality.

EXTRACTION TIME CONTROL (ETC)

ETC automatically adjusts the grind size and grind time to hit the programmed extraction time, removing the need for manual adjustments with each shot.

POWERFUL GRINDING

Ceramic burrs are driven by a powerful yet quiet motor. A set of fans diverts heat from the motor away from the coffee beans. This promotes consistent coffee grinding and stable extraction.



**OUR
PRODUCTS**

LEGACY

LEGACY+

LEGACY STEAM



OUR MACHINE, YOUR LEGACY

Legacy is a reflection of where we began and where the community has taken us. It was built to honour the values of traditional espresso culture while responding to the evolving needs of modern service environments.

This all-in-one system delivers barista-level quality with a compact footprint and minimal workflow friction. It's designed to streamline self-service, varied menus, and high expectations – all without demanding extra space or staffing.

Legacy is built for versatility. With up to four grinders and advanced milk texturing systems, it adapts to different bean profiles, drink types, and service styles. It can also prepare powder-based beverages like hot chocolate and matcha, making it ideal for operations that need more options without adding complexity.

Despite its power, Legacy is simple to use. A touchscreen interface provides intuitive drink customisation, and its ergonomic design helps reduce service time during busy periods. It offers customers a simple approach to specialty beverages.

It's also fully connectable. Operators can track performance, monitor cleaning routines, and update settings remotely through telemetry and cloud-based systems – helping teams stay ahead of maintenance and deliver better service across every location.

Legacy brings together Eversys's values in one smart system: quality, reliability, and craft, designed for teams who want to move fast without falling behind.



WHERE LEGACY FITS BEST

CONVENIENCE AND SERVICE STATIONS

Handles frequent use while maintaining flavour and quality throughout the day.

BOUTIQUE OFFICES & SHOWROOMS

Offers premium coffee in small spaces without dedicated baristas.

MIXED BEVERAGE COUNTERS

Supports coffee, chocolate, and matcha offerings from a single machine.

HOTEL & EVENT SPACES

Ideal for room service, lounges, and limited-footprint service areas.

RETAIL ENVIRONMENTS & SELF-SERVE STATIONS

Simplifies complex beverage offerings with guided workflows and consistent output.

OUR PRODUCTS – LEGACY

LEGACY+



L'2c

- + Espresso
- + Automated Hot Water

Compact machine delivering automated espresso shots and hot water, with no integrated milk system. Ideal for offices, retail counters, and self-serve sites that want reliable black coffee and tea without added complexity.



L'2m

- + Espresso
- + Hot Water Outlet
- + Fully Automated Milk
- + Cold Foam

Adds a fully automated milk system with cold foam to the Legacy+ platform. Delivers espresso, hot water, and barista-quality milk drinks from a compact footprint. Perfect for busy, space-constrained locations.

LEGACY STEAM



L'2s

Coming soon

SUMMARY

Specification / Feature	l'2c	l'2m	l'2s
Standard Colour	Slate Black	Slate Black	Slate Black
Products at the same time	2	2	2
Espresso per peak hour (double shots - extraction time 23s)	150	150	150
Cappuccino per peak hour (double shots - extraction time 23s)	–	130 (standard) / 150 (with Power plus option)	–
Hot water spout per peak hour	135 (standard) / 160 (with Power plus option)	135 (standard) / 160 (with Power plus option)	200
Steam products per peak hour	–	–	165
Milk system with EMT (Electronic Milk Texturing)	–	✓	–
Cold foam	–	✓	–
1.5-Step	–	+	–
2 Milk types	–	+	–
Steam wand with Everfoam	–	–	✓
Hot water spout outlet	+	+	+
Auto adjustable hot water spout temperature	✓	✓	✓
Auto adjustable Americano temperature	✓	✓	✓
1 grinder (1×1.2 kg)	✓	✓	✓
2 grinders (2× 1.2kg) - 3 grinders (2× 1.2kg + 1× 0.6kg) - 4 grinders (2× 1.2kg+ 2× 0.6kg)	+	+	+
e'Leveling	✓	✓	✓
Powder unit dispenser (2× 1kg) - choco	+	+	+
Power plus option	+	✓	✓
CCI/CSI/API connection	✓	✓	✓
e'Connect (Telemetry)	✓	✓	✓

– not available

✓ included

+ option (cost)

Cameo

CORE

CLASSIC

SUPER TRADITIONAL



GIVING YOU THE SPOTLIGHT.

Cameo bridges the gap between barista-led hospitality and the speed and consistency of automation. Designed to perform in fast-paced service environments, Cameo delivers handcrafted quality at scale while preserving the experience of traditional coffee service.

Its appearance reflects that intention. With a familiar silhouette, sleek group head shape, and refined details, this machine puts a fresh look on traditional design. Whether in a boutique bakery, high-end restaurant, or co-working office space, this is a machine that feels familiar and professional.

Inside, Cameo brings serious performance. Double espresso dispensing, automated tamping, and Extraction Time Control. It brews consistent espresso even in peak service hours. The steam wand and 1.5-step smart milk system replicates trained barista skills, allowing anyone to deliver high-quality milk-based beverages, and giving baristas more time to pour their best latte art.

The touchscreen interface makes operation simple. Baristas can focus on presentation and interaction while the machine takes care of technical consistency. For owners and operators, Cameo integrates with remote platforms, allowing you to track output, push updates, and reduce downtime from anywhere.

Cameo takes up minimal space on the bar and plays a big supporting role in making espresso craft more visible, more scalable, and more rewarding for everyone involved.



WHERE CAMEO SHINES

SPECIALTY COFFEE SHOPS

Delivers high-quality espresso with less training time, allowing baristas to focus on hospitality and workflow.

HOTELS

Offers a consistent, premium experience that matches the atmosphere of a curated coffee service.

CO-WORKING SPACES & OFFICES

Brings barista-level coffee to shared environments without the need for dedicated staff.

QUICK SERVICE & RETAIL CONCEPTS

Combines speed and reliability for high-volume service, while maintaining handcrafted quality.

FRANCHISES & MULTI-SITE OPERATORS

Replicable performance across every location, with remote access to recipes, diagnostics, and cleaning schedules.

OUR PRODUCTS - CAMEO

CAMEO CORE

The Cameo Core delivers premium performance for tighter budgets. By removing non-essential parts, this streamlined powerhouse retains advanced Eversys extraction technology.



C'2c/CORE

+ Espresso



C'2s/CORE

+ Espresso
+ Manual & Automatic Milk Steaming



C'2m/CORE

+ Espresso
+ Fully Automated Milk

CAMEO SUPER TRADITIONAL

This design gives Cameo a highly recognisable shape inspired by traditional espresso machines. Authentic and timeless, it highlights the link between espresso heritage and Eversys technology.



C'2c/ST

+ Espresso
+ Hot Water Outlet



C'2s/ST

+ Espresso
+ Hot Water Outlet
+ Manual & Automatic Milk Steaming



C'2ms/ST

+ Espresso
+ Hot Water Outlet
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

CAMEO CLASSIC

Clean and contemporary, the Classic design is rational and versatile. Available in two colours, it integrates naturally into a wide range of professional environments.



C'2c/CLASSIC

- + Espresso
- + Hot Water Outlet



C'2s/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



C'2ms/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk

CAMEO CLASSIC ACCESSORIES



C'Fridge

Designed to integrate alongside Cameo, the C'Fridge keeps milk consistently chilled for smooth foam and safe storage. It supports steady service throughout the day while preserving milk quality – ideal for setups without under-counter space.



C'Choco

This dual-hopper powder module expands your menu to include hot chocolate, matcha, or other powdered drinks, without slowing down your workflow.



C'Cup Heater

The C'Cup Heater brings thoughtful temperature control to your cup presentation. With four heated shelves and a sleek vertical design, it keeps up with peak hours while maintaining a tidy footprint.

OUR PRODUCTS – CAMEO

SUMMARY

Specification / Feature	C'2c CORE	C'2s CORE	C'2m CORE	C'2c CLASSIC	C'2s CLASSIC	C'2ms CLASSIC	C'2c ST	C'2s ST	C'2ms ST
Standard Colour	Tempest	Tempest	Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Charcoal	Charcoal	Charcoal
Products at the same time	2	2	2	2	2	2	2	2	2
Espresso per peak hour (double shots - extraction time 23s)	175	175	175	175	175	175	175	175	175
Cappuccino per peak hour (double shots - extraction time 23s)	–	–	175	–	–	175	–	–	175
Hot water spout per peak hour	170	170	170	170	170	170	170	170	170
Milk system	–	–	√	–	–	√	–	–	√
Cold foam	–	–	–	–	–	+	–	–	+
1.5-Step	–	–	–	–	–	+	–	–	+
2 Milk types	–	–	–	–	–	+	–	–	+
Steam wand with Everfoam	–	√	–	–	√	√	–	√	√
Hot water spout outlet	–	–	–	√	√	√	√	√	√
Auto-adjustable hot water temperature	–	–	–	–	√	√	–	√	√
Auto adjustable Americano temperature	–	–	–	+	+	+	+	+	+
2 grinders (2× 1.2kg)	√	√	√	√	√	√	√	√	√
Bean hopper level alert	–	–	–	√	√	√	√	√	√
Powder chute	–	–	–	–	√	√	–	√	√
Power plus option	–	–	–	–	√	√	–	√	√
e'Leveling	√	√	√	√	√	√	√	√	√
CCI/CSI/API connection	√	√	√	√	√	√	√	√	√
e'Connect (Telemetry)	√	√	√	√	√	√	√	√	√

- not available
- √

included
- +

option (cost)

Enigma

CLASSIC

SUPER TRADITIONAL



THE SOLUTION TO CONSISTENCY.

For high-volume environments where quality cannot slip, Enigma provides a confident answer.

Designed to deliver consistency without compromise, Enigma brings barista-level coffee to spaces that need speed, reliability, and control. It combines technical accuracy with an ergonomic build, making it ideal for operations that demand excellence across every shift and every cup.

At its core is a dual-boiler system, engineered to maintain thermal stability even under constant use. Features like e'Leveling grind distribution, automated tamping, and precision milk texturing work together to keep drinks consistent, while freeing up staff to focus on speed, service, and experience.

OUR PRODUCTS – ENIGMA

The layout is barista-friendly, with a compact size to free up bench space and smooth movement between tasks. From shot preparation to milk service, every step is designed to minimise friction and maintain flow.

Enigma also integrates with Eversys telemetry and e'Connect platforms, giving operators remote access to machine status, output tracking, and maintenance alerts across multiple locations. It's the kind of visibility that makes scaling smoother and service more predictable.

For coffee shops, hospitality venues, or retail networks, Enigma helps turn operational pressure into consistent quality.



WHERE ENIGMA EXCELS

HIGH-VOLUME COFFEE SHOPS

Keeps pace during peak service while preserving drink quality and workflow efficiency.

PREMIUM SELF-SERVE VENUES

Delivers consistent results through a guided interface, ideal for customer-operated models.

CORPORATE & INSTITUTIONAL SETTINGS

Brings coffee-shop quality to large teams without requiring specialist staff.

HOTEL BREAKFAST & LOUNGE SERVICE

Supports fast-paced morning volume with minimal training and consistent output.

RETAIL & FRANCHISE LOCATIONS

Remote access, scalable recipes, and operational consistency make Enigma ideal for multi-unit growth.

ENIGMA CLASSIC

Blending a clean, contemporary aesthetic with intuitive functionality, the Enigma Classic design is both rational and highly versatile. Available in two sophisticated finishes, it seamlessly elevates any professional coffee environment.



E'2c/CLASSIC

- + Espresso
- + Hot Water Outlet



E'2s/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



e'2ms/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



E'4s/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



E'4ms/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



E'4s X-WIDE/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



E'4ms X-WIDE/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



E'6s/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



e'6ms/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk

OUR PRODUCTS – ENIGMA

ENIGMA CLASSIC ACCESSORIES



E'Fridge/CLASSIC

Maintain milk quality throughout long shifts with the E'Fridge, built to match the efficiency and pace of the Enigma Classic line. This integrated cooling unit keeps milk at a safe, optimal temperature – ideal for ensuring consistent texture, taste, and hygiene during continuous service, especially where under-counter space isn't available.



E'Choco/CLASSIC

Diversify your beverage menu without slowing your workflow. The E'Choco powder module lets you serve hot chocolate, matcha, chai, or custom powder blends with ease. Engineered for seamless integration with the Enigma Classic system.



E'Cup Heater/CLASSIC

Preheat cups quickly and efficiently to preserve espresso flavour and temperature. The E'Cup Heater complements the Enigma Classic's fast-paced service by keeping your presentation precise and professional.

ENIGMA SUPER TRADITIONAL

With a recognizable profile inspired by traditional espresso craftsmanship, the Enigma Super Traditional makes a statement in any space. It's a timeless design that celebrates the rich history of coffee making while unlocking the full power of modern Eversys automation.



E'2c/ST

- + Espresso
- + Hot Water Outlet



E'2s/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



e'2ms/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



E'4s/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



E'4ms/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



E'4s X-WIDE/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



E'4ms X-WIDE/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



e'6s/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



e'6ms/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk

OUR PRODUCTS – ENIGMA

ENIGMA ST
ACCESSORIES



E'Fridge/ST

The E'Fridge is designed to support the Super Traditional range's high output and theatrical bar service. It keeps milk perfectly chilled for automated or manual texturing, delivering creamy, stable foam even at peak volumes – ideal for environments without under-counter space.



E'Choco/ST

Serve indulgence with confidence. The E'Choco module pairs with Super Traditional systems to add crowd favourites like hot chocolate, chai and matcha to your offering. Built for speed and consistency, without compromising on the barista performance your customers love to see.



E'Cup Heater/ST

Complete the espresso ritual with a cup that's warm to the touch. The E'Cup Heater not only enhances flavour stability but also reinforces the heritage-inspired presentation of the Super Traditional lineup, proving that tradition and performance can go hand in hand.

ENIGMA CLASSIC SUMMARY

Specification / Feature	E'2c CLASSIC	E'2s CLASSIC	E'2ms CLASSIC	E'4s CLASSIC	E'4ms CLASSIC	E'4s ×-WIDE/CL	E'4ms ×-WIDE/CL	E'6s CLASSIC	E'6ms CLASSIC
Standard Colour	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest	Earth, Tempest
Products at the same time	2	2	2	4	4	4	4	6	6
Espresso per peak hour (double shots - extraction time 23s)	175	175	175	350	350	350	350	525	525
Cappuccino per peak hour (double shots - extraction time 23s)	–	–	175	–	350	–	350	–	350
Hot water spout per peak hour	170	170	170	170	170	170	170	170	170
Milk system	–	–	√	–	√	–	√	–	√
Cold foam	–	–	+	–	+	–	+	–	+
1.5-Step	–	–	+	–	+	–	√	–	+
2nd 1.5 Step	–	–	–	–	+	–	√	–	+
2 Milk types	–	–	+	–	2× +	–	2× +	–	2× +
Steam wand with Everfoam	–	√	√	√	√	√	√	√	√
2nd Steam wand with Everfoam	–	–	–	√	+	√	√	√	+
Hot water spout outlet	√	√	√	√	√	√	√	√	√
Auto-adjustable hot water temperature	–	+	+	+	+	+	+	+	+
Auto adjustable Americano temperature	+	+	+	2× +	2× +	2× +	2× +	3× +	3× +
Grinders	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	4 × 1.5 kg	4 × 1.5 kg
Large drip tray	–	+	+	+	+	√	√	√	√
e'Leveling	√	√	√	√	√	√	√	√	√
CCI/CSI/API connection	√	√	√	√	√	√	√	√	√
e'Connect (Telemetry)	√	√	√	√	√	√	√	√	√

– not available

√ included

+ option (cost)

ENIGMA ST SUMMARY

Specification / Feature	E'2c ST	E'2s ST	E'2ms ST	E'4s ST	E'4ms ST	E'4s X-WIDE/ST	E'4ms X-WIDE/ST	E'6s ST	E'6ms ST
Standard Colour	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal
Products at the same time	2	2	2	4	4	4	4	6	6
Espresso per peak hour (double shots - extraction time 23s)	175	175	175	350	350	350	350	525	525
Cappuccino per peak hour (double shots - extraction time 23s)	–	–	175	–	350	–	350	–	350
Hot water spout per peak hour	170	170	170	170	170	170	170	170	170
Milk system	–	–	√	–	√	–	√	–	√
Cold foam	–	–	+	–	+	–	+	–	+
1.5-Step	–	–	+	–	+	–	√	–	+
2nd 1.5 Step	–	–	–	–	+	–	√	–	+
2 Milk types	–	–	+	–	2× +	–	2× +	–	2× +
Steam wand with Everfoam	–	√	√	√	√	√	√	√	√
2nd Steam wand with Everfoam	–	–	–	√	+	√	√	√	+
Hot water spout outlet	√	√	√	√	√	√	√	√	√
Auto-adjustable hot water temperature	–	+	+	+	+	+	+	+	+
Auto adjustable Americano temperature	+	+	+	2× +	2× +	2× +	2× +	3× +	3× +
Grinders	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	4 × 1.5 kg	4 × 1.5 kg
Large drip tray	–	+	+	+	+	√	√	√	√
e'Leveling	√	√	√	√	√	√	√	√	√
CCI/CSI/API connection	√	√	√	√	√	√	√	√	√
e'Connect (Telemetry)	√	√	√	√	√	√	√	√	√

- not available
- √

included
- +

option (cost)

ShotMaster

CLASSIC

SUPER TRADITIONAL



THE MASTER AT WORK.

Engineered for locations where volume is constant and expectations are high, Shotmaster blends power with precision. It allows teams to serve a high number of drinks without sacrificing the premium experience. No compromise on taste, texture, and workflow. Automation where it counts.

With models capable of producing up to eight products at once and reaching outputs of up to 700 espresso shots per hour, Shotmaster is built for high-volume service. Every espresso is crafted using the same principles found in Eversys machines across the range, consistent temperature stability, Extraction Time Control, e'Leveling distribution, and reliable milk texturing.

OUR PRODUCTS – SHOTMASTER

Shotmaster's layout is designed to streamline large-volume service with multiple group heads and dispensers working independently to maximise speed. It's ideal for operations where performance needs to match demand, shift after shift.

Shotmaster also integrates seamlessly with telemetry tools, giving managers and operators full visibility over machine activity, maintenance alerts, and output data. That means faster service, fewer interruptions, and more time focused on guests.

Whether it's a busy coffee shop hub, a high-traffic transport location, or a fast-paced hospitality environment, Shotmaster is more than a workhorse. It's a reliable partner that brings scale, speed, and taste together.



WHERE SHOTMASTER PERFORMS BEST

TRANSIT HUBS & AIRPORTS

Handles long hours and large foot traffic with speed and consistency.

FOOD SERVICE

Provides high-quality coffee for large populations with minimal staff overhead.

HIGH-VOLUME COFFEE SHOPS & CHAINS

Maintains quality under pressure while delivering consistent output across locations.

CONVENIENCE & SELF-SERVE MODELS

Supports integrated workflows and front-facing service where efficiency is key.

LARGE HOSPITALITY ENVIRONMENTS

Perfect for banqueting, conferencing, and large-scale food service operations.

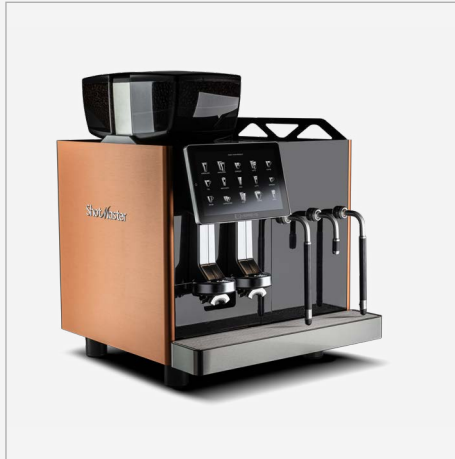
SHOTMASTER CLASSIC

Blending a clean, contemporary aesthetic with intuitive functionality, the Shotmaster Classic design is both rational and highly versatile. Available in two sophisticated finishes, it seamlessly elevates any professional coffee environment.



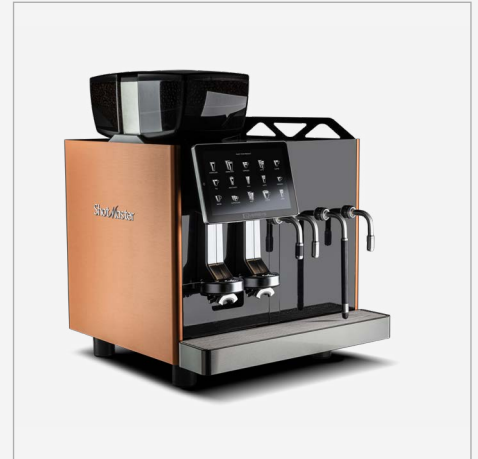
SHOTMASTER c/CLASSIC

- + Espresso
- + Hot Water Outlet



SHOTMASTER s/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



SHOTMASTER ms/CLASSIC

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk

SHOTMASTER CLASSIC ACCESSORIES



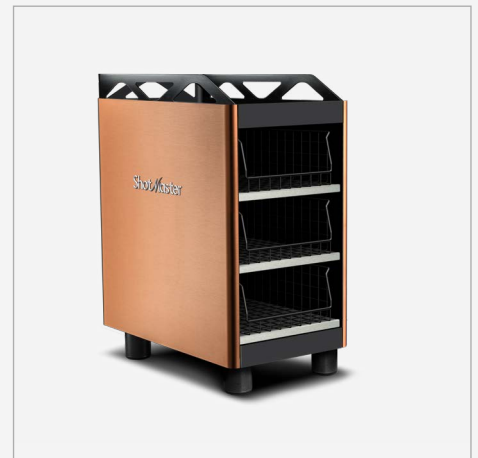
E'Fridge/CLASSIC

The E'Fridge is built for speed and volume, just like the Shotmaster Classic range. With chilled storage that integrates cleanly into your setup, it maintains optimal milk temperature across long shifts – ideal for high-volume environments or where under-counter space is limited.



E'Choco/CLASSIC

Add powdered beverages to your high-output workflow without missing a beat. The E'Choco module works in sync with Shotmaster Classic systems, giving you the ability to expand your drink selection – from hot chocolate to matcha – with zero service slowdown.



E'Cup Heater/CLASSIC

The E'Cup Heater helps your team maintain flavour integrity across hundreds of drinks per hour. This vertical heating tower pre-warms cups to optimise aroma, temperature, and customer experience, without disrupting your streamlined bar setup.

OUR PRODUCTS – SHOTMASTER

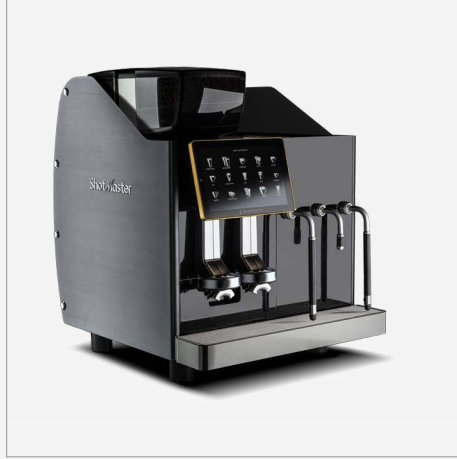
SHOTMASTER SUPER TRADITIONAL

With a recognizable profile inspired by traditional espresso craftsmanship, the Shotmaster Super Traditional makes a statement in any space. It's a timeless design that celebrates the rich history of coffee making while unlocking the full power of modern Eversys automation.



SHOTMASTER c/ST

- + Espresso
- + Hot Water Outlet



SHOTMASTER s/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



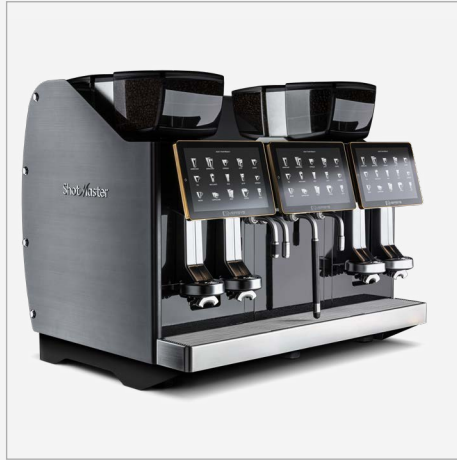
SHOTMASTER ms/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk



SHOTMASTER s-PRO/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming



SHOTMASTER ms-PRO/ST

- + Espresso
- + Hot Water Outlet
- + Manual & Automatic Milk Steaming
- + Fully Automated Milk

SHOTMASTER ST ACCESSORIES/



E'Fridge/ST

The E'Fridge is designed to support the Shotmaster Super Traditional range's high output and theatrical bar service. It keeps milk perfectly chilled for automated or manual texturing, delivering creamy, stable foam even at peak volumes – ideal for environments without under-counter space.



E'Choco/ST

Let your menu grow with your customer base. The E'Choco module adds powdered beverage flexibility – like matcha, hot chocolate, or chai – into the ST workflow, without compromising speed, consistency, or your traditional look and feel.



E'Cup Heater/ST

Elevate every cup from the very first touch. The E'Cup Heater is a perfect match for the Shotmaster ST's professional presentation – warming porcelain and ceramic vessels to preserve espresso texture and deliver a premium experience at pace.

OUR PRODUCTS – SHOTMASTER

SHOTMASTER SUMMARY

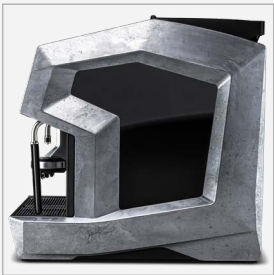
Specification / Feature	SHOTMASTER c/CLASSIC	SHOTMASTER s/CLASSIC	SHOTMASTER ms/CLASSIC	SHOTMASTER c/ST	SHOTMASTER s/ST	SHOTMASTER ms/ST	SHOTMASTER s-PRO/ST	SHOTMASTER ms-PRO/ST
Standard Colour	Earth, Tempest	Earth, Tempest	Earth, Tempest	Charcoal	Charcoal	Charcoal	Charcoal	Charcoal
Products at the same time	2	2	2	4	4	4	8	8
Espresso per peak hour (double shots - extraction time 23s)	350	350	350	350	350	350	700	700
Cappuccino per peak hour (double shots - extraction time 23s)	–	–	350	–	–	350	–	350
Hot water spout per peak hour	170	170	170	170	170	170	170	170
Milk system	–	–	√	–	–	√	–	√
Cold foam	–	–	2 × +	–	–	2 × +	–	2 × +
1.5-Step	–	–	2 × √	–	–	2 × √	–	2 × √
2 Milk types	–	–	2 × √	–	–	2 × √	–	2 × √
Steam wand with Everfoam	–	√	√	–	√	√	√	√
2nd Steam wand with Everfoam	–	√	–	–	√	–	√	–
Hot water spout outlet	–	√	√	–	√	√	√	√
Auto-adjustable hot water temperature	–	+	+	–	+	+	+	+
Auto adjustable Americano temperature	2× +	2× +	2× +	2× +	2× +	2× +	4× +	4× +
Grinders	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	2 × 1.5 kg	4 × 1.5 kg	4 × 1.5 kg
Large drip tray	–	+	+	–	+	+	√	√
e’Leveling	√	√	√	√	√	√	√	√
CCI/CSI/API connection	√	√	√	√	√	√	√	√
e’Connect (Telemetry)	√	√	√	√	√	√	√	√

- not available
- √

included
- +

option (cost)

EVERSYS RANGE SUMMARY



	Legacy	Cameo	Enigma	Shotmaster
	Versatility with a small footprint	Familiar design with automated qualities	Unrivaed efficiency with ergonomic design	Maximise high-quality espresso output
Best for	Offices, fast casual, convenience store, retail counters, compact locations	Specialty coffee shops, boutique hotels, co-working spaces	High-volume cof-fee shops, hotels, franchises, premium self-serve	Transit hubs, universities, high-traffic chains, food service
Core benefits	All-in-one sys-tem with up to 4 grinders and powder modules. Flexible menus in limited space.	Traditional de-sign meets auto-mated consistency. Designed for ap-proachable hospi-tality and great presentation.	Dual boilers, fast recovery, and er-gonomic layout. Built for consis-tent quality across fast-paced service.	Multi-beverage output with up to 8 simultaneous ex-tractions. Built for speed without sacrificing qual-ity.
Shots per peak hours	150	175	175-525	350-700
Footprint	Ultra-compact	Compact	Standard-Large	Standard-Large

**OUR
CUSTOMERS**

COFFEE SHOPS



Blank Street
United States
United Kingdom

Precision automation for specialty coffee, ensuring consistent quality and efficiency, freeing baristas to focus on craft, not complexity.

HOTELS



Alaia Bay
Switzerland

Elegant, self-service coffee solutions for hotels, combining high-output performance with reliable, streamlined automation to deliver premium guest experiences with minimal oversight.

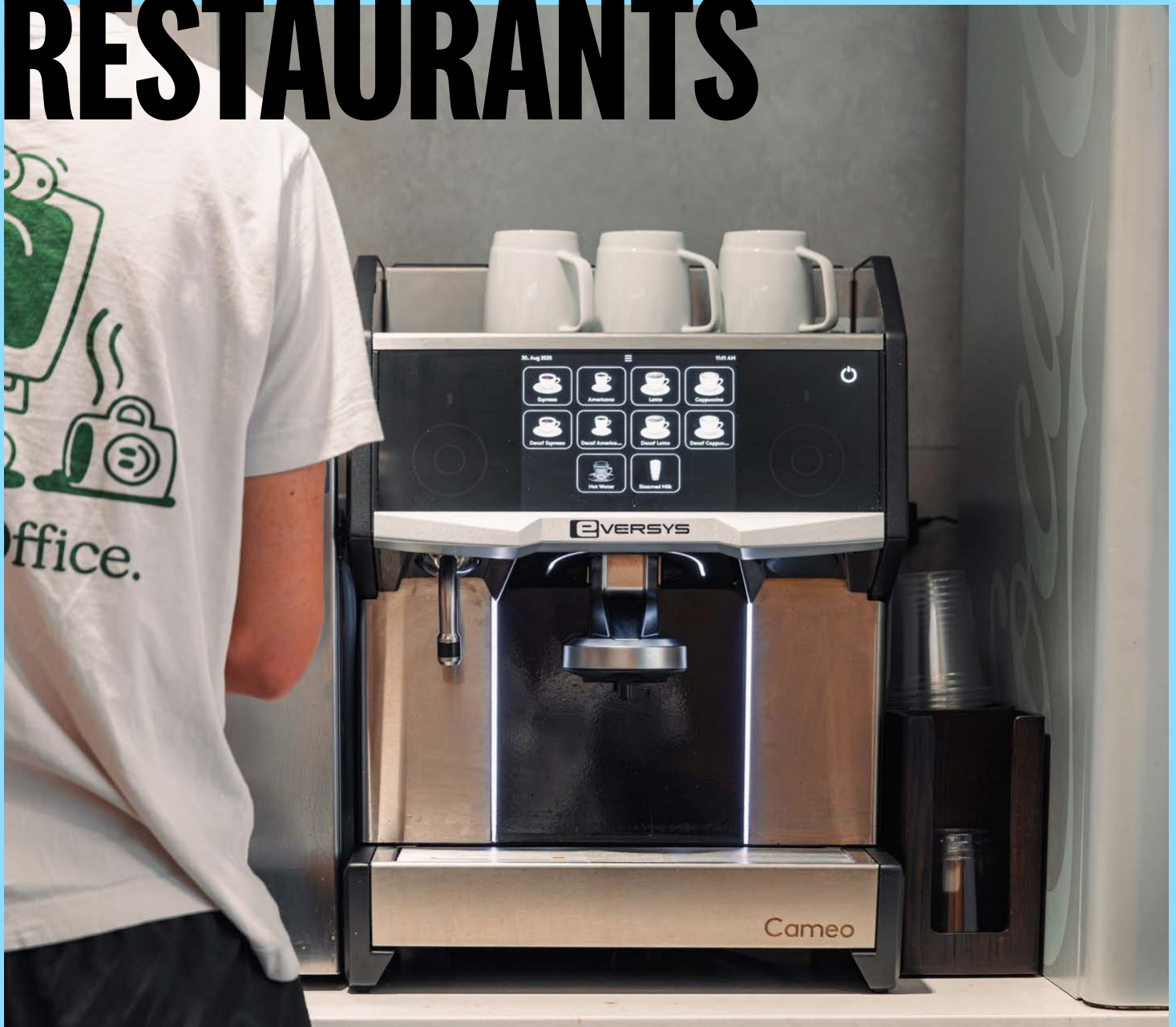
BAKERIES



Farmer J
United Kingdom

Streamlining bakery operations by freeing up more counter space, while offering fast, barista-quality drinks with effortless cleaning.

QUICK SERVICE RESTAURANTS



Zaro's Family Bakery
United States

Delivering rapid, consistent, and high-quality coffee for QSRs, ensuring brand standard adherence and operational efficiency with minimal training and maximum uptime.

OFFICE COFFEE SOLUTIONS



Coffee Republic
Australia

Empowering modern workplaces with effortless, barista-quality coffee, combining smart technology, eco-friendly features, and self-service reliability.

CONVENIENCE STORES



Virši Petrol Station
Latvia

Compact, reliable coffee solutions for convenience, enhancing customer satisfaction with superior quality, efficient service, and flexible offerings.

THE NEW TRADITION STARTS WITH YOU

Eversys systems are here to support your team, your business, and your coffee – quietly, intelligently, and reliably. We take care of consistency, so your people can take care of what matters: connection, hospitality, and growth.

We blend tradition and innovation to help your team serve the best of both. Whether you're scaling across borders or refining a single coffee shop, our technology is designed to bring out the human in every interaction.

When you're ready for coffee with fewer compromises, we're ready to support you.

TALK TO OUR TEAM AND DISCOVER HOW EVERSYS CAN SUPPORT YOUR GOALS.

HEADQUARTERS

Eversys S.A.
Ecoparc de Daval A 2
Sierre
Switzerland
+41 27 305 21 21

REGIONAL OFFICE

Eversys Digitronics AG
Südstrasse 1
Münsingen
Switzerland

EVERSYS INC USA

235 Pegasus Ave
Northvale, NJ
United States of America
1-888-511-0750

EVERSYS MEIA

Indigo Central Building 6, office 104,
Al Manara District, Sheikh Zayed
Road Dubai
United Arab Emirates
+971 50 985 5966

EVERSYS UK

Unit 1 Royce Road,
West Sussex, Crawley
United Kingdom
+44 20 3960 0503

EVERSYS APAC

The Concourse
300 Beach Road, #18-01
Singapore

EVERSYS IRELAND

Unit 294, Block H, Blanchardstown
Corporate Park 2, Ballycoolin, Dublin
15, D15 DK80,
Ireland
+353 1 685 6568

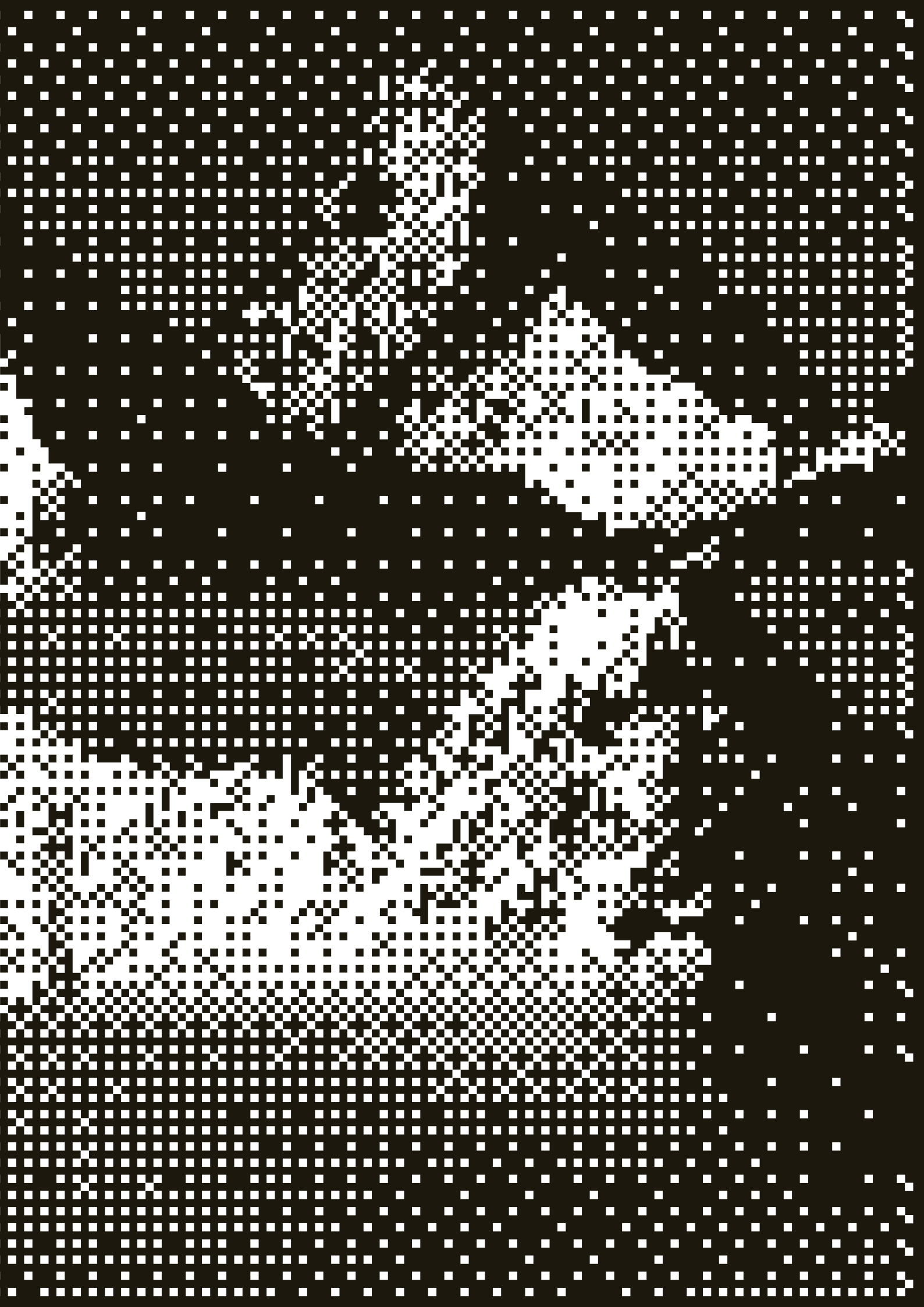
EVERSYS GREATER CHINA

Room 01-06, 45/F, No. 1188, Kai Xuan
(N) Road, Putuo District, Shanghai
Shanghai
China
+86 18516580655

EVERSYS NEDERLAND BV

Westvlietweg 60
2491 ED Den Haag
The Netherlands
+31 70 322 7474





Contact

Eversys S.A.
Ecoparc de Daval A 2
Sierre, Switzerland
+41 27 305 21 21

