

EVERSYS

CRAFTED FOR THE BOLD

REDEFINING COFFEE EXCELLENCE.



**WHO
WE
ARE**



THE FUTURE TRADITION

Eversys began with a clear purpose: to empower anyone to serve flawless coffee. It has driven our growth into a global mission to help people serve better coffee more consistently, effortlessly, and without compromising quality.

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 of barista craft.

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 success to the specialty coffee community, and quality to the commercial industry.

OUR STORY

THE JOURNEY SO FAR

How can a machine brew coffee that everyone will love without losing the craft?

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

Eversys began in a small workshop in Ardon, 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.



Eversys headquarters Sierre

EVOLVING THROUGH CONNECTIONS



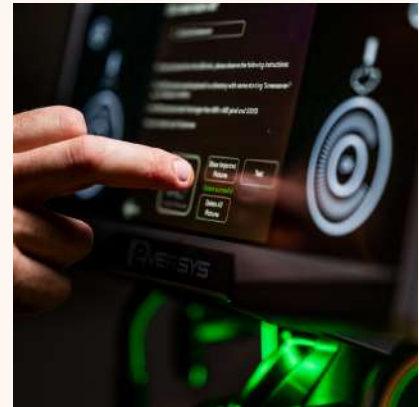
INNOVATED BY LEADERS

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



SUPPORTING BARISTA HOSPITALITY

Our machines are engineered for the baristas to automate their nuanced skills so they can focus on excellent hospitality. Our partners shape the road ahead. We build the engine that allows you to join them.



DATA-DRIVEN TECHNOLOGY

A better future is made by learning from the past. Our data-driven technology grants you insights that traditional machines can't collect. When you're armed with connective technology, you make informed decisions to grow.

BARISTA SKILL MACHINE PRECISION

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 quality that challenges the world's best coffee shops, shot after shot. It's about replicating artistry at scale.



Whether a third-wave espresso bar or fast-paced service chains, 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- MU- NITY

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 operator across a continent, our team ensures you're getting everything you need from our machines to keep you up to 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 labour costs 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'Levelling 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 has a powerful output – using four grinders and a powder unit to brew hot chocolate, chai, or matcha. And thanks to telemetry and modular servicing, uptime stays high while operational disruption stays low.

TECH- NOL- OGY

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.



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'Levelling grind distribution, extraction time control and automated tamping all work together to unlock the full potential of your coffee.

Once your recipe is dialled 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'LEVELLING AND AUTOMATED TAMPING

E'levelling uses vibrations to evenly distribute the coffee grounds, leading to consistent extraction. The 24g brewing chamber is electronically tamped to guarantee consistent 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.



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.



POWERFUL GRINDING

Ceramic blades 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.

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 hundred.

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

TECHNICIANS

Early diagnostics for efficient repairs

MANAGERS

Confidence in your whole team and their service

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'LEVELLING

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 dialled-in recipe can falter if the puck isn't packed evenly.

We designed the e'Levelling 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'Levelling ensures the coffee grounds are ready for balanced extraction. Giving you the confidence that every cup meets a consistent standard of quality without recalibration.

WHY E'LEVELLING MATTERS

- 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'Levelling is installed within the machine.



EXTRACTION TIME CONTROL

Great coffee isn't static. Beans degas. Grind conditions shift. Ambient temperature changes. Traditionally, skilled baristas adapt throughout the day using feel, focus, and experience. So how do you bring that instinct to high-volume service and global operations?

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 make decisions for the barista. It responds to the barista's recipe and protects it throughout the day, ensuring consistency in flavour, texture, and performance. When a coffee profile is defined, ETC replicates the recipe 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.



WHAT ETC DELIVERS

- **Accurately brewed recipes all day.**
- **Scalable consistency across your network and team.**
- **Allows anyone to brew with precision.**

SUS- TAIN- ABILITY

SUSTAINABLE TO THE CORE

Rising energy costs, growing waste, and increasing pressure on supply chains are among the many challenges that coffee services face today. Eversys offers thoughtful solutions with technology aimed to reduce environmental impact while maintaining peak performance.



Energy-efficient boilers to reduce energy consumption without sacrificing temperature stability.



Intelligent standby modes that reduce power usage during quiet periods.



Reduce waste with milk systems that deliver exact volumes and consistent foam.



Cleaning cycles that aim to keep the system clean with minimal water usage.

The modular design means a longer product life. Individual components can be repaired, upgraded, or easily swapped on-site. Reducing downtime, costs, and landfill impact.

Eversys only builds with high-quality materials, allowing assets to be reused before they are recycled. This allows Eversys assets to exceed 1.5 times the average lifecycle of other automated coffee solutions.

Sustainable engineering that lets us enjoy coffee a little longer.

BUILT TO LAST, DESIGNED TO EVOLVE

Eversys machines use a modular architecture. That means every major component – from brewing units to grinders to milk systems – is housed in its own dedicated module. If one part needs servicing, it can be quickly accessed, replaced, or upgraded without touching the rest of the machine.

This approach offers three major benefits.

1. **Reduced downtime to prioritise profitable operations.**
2. **Extends product lifetime with repairable and upgradable modules.**
3. **Mindful repairs that reduce waste. Replace the module that needs attention, not the whole machine.**

For service technicians, modularity means faster fixes and fewer callouts. For operators, it means fewer interruptions. And for the environment, it means fewer machines heading to landfill and fewer parts manufactured unnecessarily.

Combined with intelligent telemetry that flags issues before they become problems, this design philosophy ensures Eversys machines aren't just built for performance – they're built for progress.



WHY GO MODULAR?

- Over 50% of parts are modular and easily serviceable
- Helps extend machine life and cut long-term waste
- Reduces technician visits by up to 30%
- Swap or upgrade components without full machine replacement
- Lowers carbon footprint through fewer replacements and repairs

DESIGNED FOR EVERY SETTING, BUILT FOR THE REAL WORLD

No two coffee environments are the same. From fast-moving counters to fine hospitality, each setting comes with its own pressures, like limited space, high footfall, minimal training time, or diverse menus. That's why Eversys designs machines not only for taste, but for real-world demands.

Our systems are engineered to be adaptable. Whether you're brewing in a luxury hotel lobby, a QSR drive-thru, or a high-volume

chain store, you'll find a solution that meets your unique needs. Compact footprints. Consistent output. Low-barrier workflows. Scalable configurations.

Each machine is built around the same promise: to preserve quality and support people.



**EXPLORE
EVERYTHING
EVERSYS**

Cameo

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.



CLASSIC



SUPER TRADITIONAL



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.



CAMEO CLASSIC

C'2C/CLASSIC



ESPRESSO & HOT WATER

C'2S/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

C'2MS/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk steaming
+ Fully Automated Milk

CAMEO ACCESSORIES/CLASSIC

C'FRIDGE BESIDE



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.

CAMEO CORE

C'2C/CORE



ESPRESSO & HOT WATER

C'2S/CORE



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

C'2M/CORE



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

CAMEO SUPER TRADITIONAL

C'2C/ST



SUPER TRADITIONAL ESPRESSO & HOT WATER

C'2S/ST



SUPER TRADITIONAL ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

C'2MS/ST



SUPER TRADITIONAL ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

Enigma

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'Levelling 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.



CLASSIC



SUPER TRADITIONAL



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

E'2C/CLASSIC



ESPRESSO & HOT WATER

E'2S/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'2MS/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'4S/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'4MS/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'4S X-WIDE/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'4MS X-WIDE/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'6S/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'6MS/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

ENIGMA SUPER TRADITIONAL

E'2C/ST



ESPRESSO & HOT WATER

E'2S/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'2MS/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'4S/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'4MS/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'4S X-WIDE/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'4MS X-WIDE/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

E'6S/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

E'6MS/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

ENIGMA ACCESSORIES/CLASSIC

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'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 reliable texture, taste, and hygiene during continuous service, especially where under-counter space isn't available.

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 ACCESSORIES/ST

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'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'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.

ShotMaster

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. Yet every espresso is crafted using the same principles found in Eversys machines across the range, consistent temperature stability, extraction time control, e'Levelling distribution, and reliable milk texturing.



CLASSIC



SUPER TRADITIONAL



The 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

SHOTMASTER C/CLASSIC



ESPRESSO & HOT WATER

SHOTMASTER S/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

SHOTMASTER MS/CLASSIC



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk



SHOTMASTER SUPER TRADITIONAL

SHOTMASTER C/ST



ESPRESSO & HOT WATER

SHOTMASTER S/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

SHOTMASTER MS/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

SHOTMASTER S-PRO/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming

SHOTMASTER MS-PRO/ST



ESPRESSO & HOT WATER
+ Manual & Automatic Milk Steaming
+ Fully Automated Milk

SHOTMASTER ACCESSORIES/CLASSIC

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'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'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.

SHOTMASTER ACCESSORIES/ST

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'FRIDGE/ST



Shotmaster ST maintains optimal milk temperature and foam quality during high-volume service – ideal for venues without under-counter space – while blending seamlessly into the clean, classic aesthetic of the ST range.

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.

LEGACY+

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.

● COMPACT 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.



EVERSYS RANGE SUMMARY

MACHINE	BEST FOR	CORE BENEFITS	ESPRESSO OUTPUT (PER DAY)	ESPRESSO OUTPUT (PER HOUR)	FOOTPRINT
CAMEO	Specialty coffee shops, boutique hotels, co-working spaces	Traditional design meets automated consistency. Designed for approachable hospitality and great presentation.	Up to 300	175	Compact
ENIGMA	High-volume coffee shops, hotels, franchises, premium self-serve	Dual boilers, fast recovery, and ergonomic layout. Built for consistent quality across fast-paced service.	Up to 800	Up to 525	Standard-Large
SHOTMASTER	Transit hubs, universities, high-traffic chains, food service	Multi-beverage output with up to 8 simultaneous extractions. Built for speed without sacrificing quality.	Up to 700	Up to 700	Standard-Large
LEGACY+	Offices, fast casual, retail counters, compact locations	All-in-one system with up to 4 grinders and powder modules. Flexible menus in limited space.	Up to 250	Up to 175	Ultra-compact



MAXIMISE HIGH-QUALITY ESPRESSO OUTPUT » SHOTMASTER



FAMILIAR DESIGN WITH AUTOMATED QUALITIES » CAMEO



UNRIVALLED EFFICIENCY WITH ERGONOMIC DESIGN » ENIGMA



VERSATILITY WITH A SMALL FOOTPRINT » LEGACY+

OUR CUSTOM- ERS

COFFEE SHOPS

BLANK STREET / UNITED KINGDOM



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

HOTELS

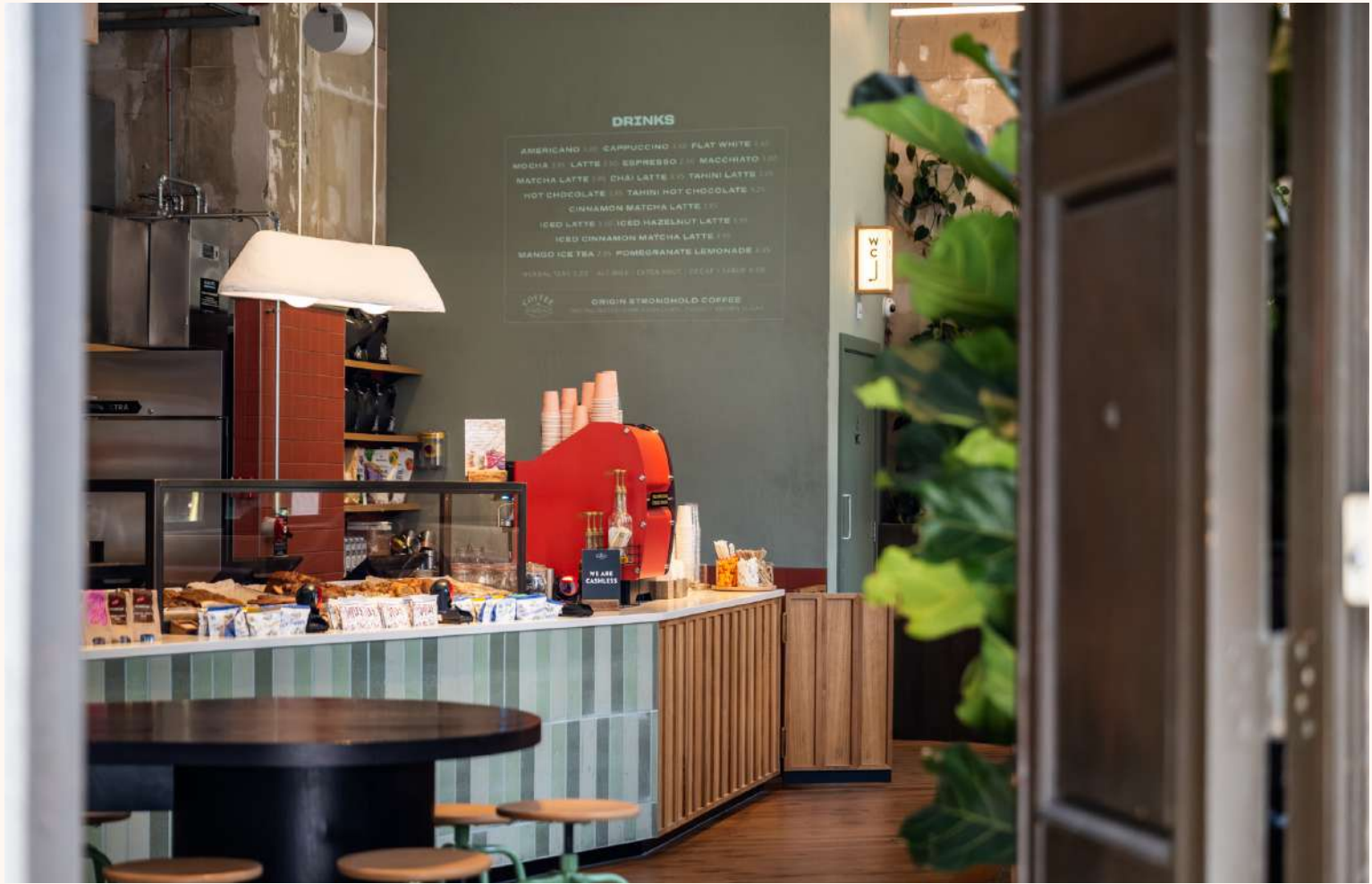
ALAIA BAY / SWITZERLAND



Elegant, self-sufficient coffee solutions for hotels, delivering premium guest experiences with reliable, cost-effective automation and 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

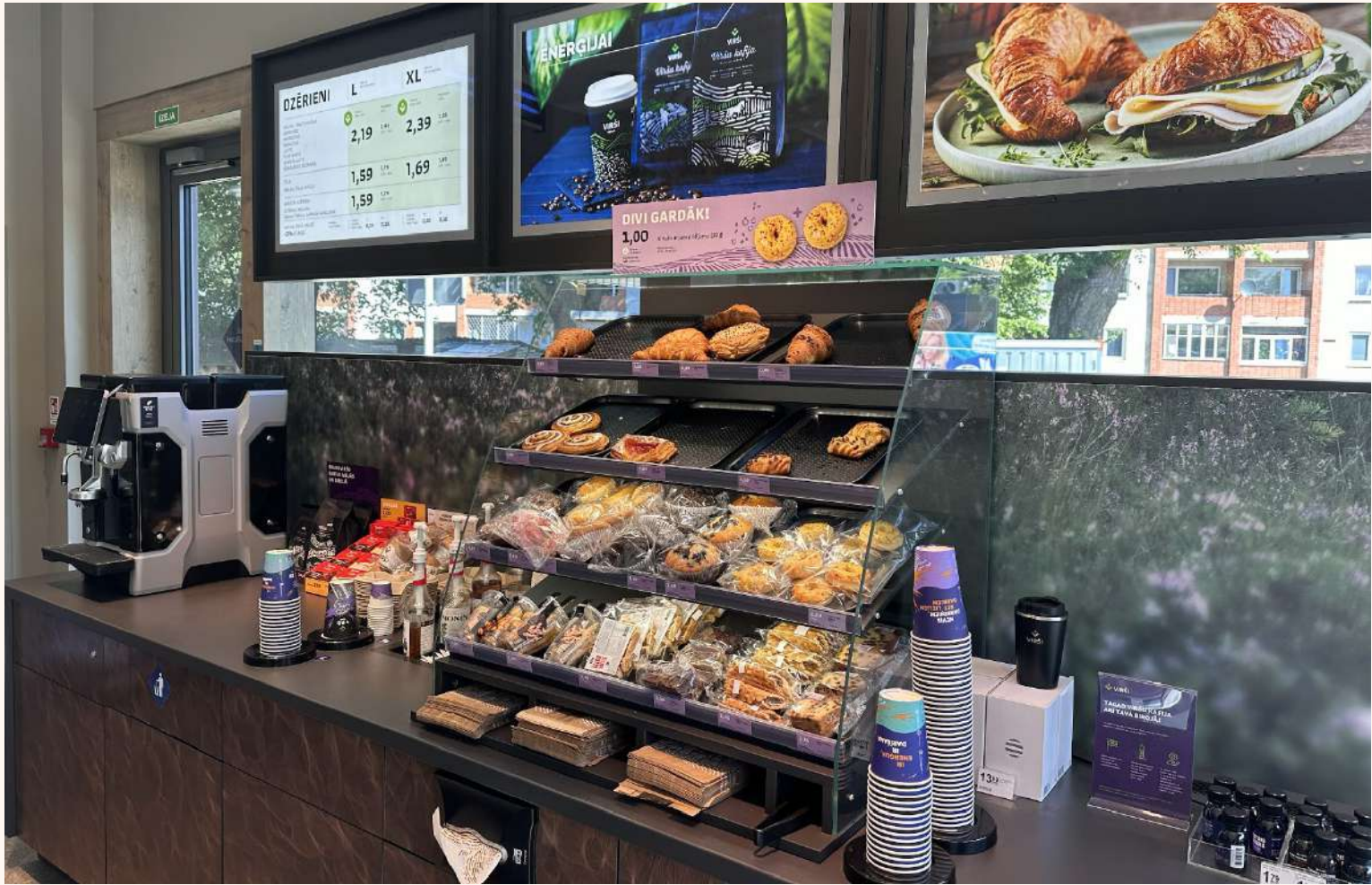
COFFEE REPUBLIC / AUSTRALIA



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

CONVENIENCE STORES

VIRSI 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.

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