

The e' Barista System™

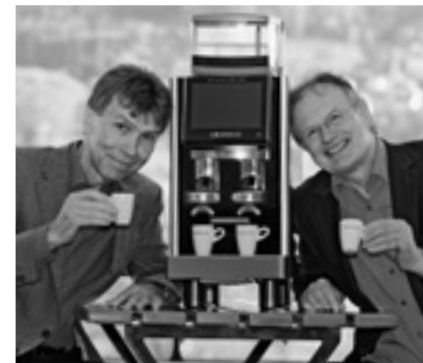
e' range

Young company, great experience

Eversys is a Swiss based company, which was founded in 2009 by a team of engineers with significant experience in the development of leading edge beverage solutions, conceived and delivered over the past 30 years.

Led by Jean-Paul In-Albon and Robert Bircher – the company's founders, Eversys has developed a range of innovative hot beverage solutions, which are now gracing some of the world's leading HORECA facilities, ranging from the world's tallest building and a leader in global IT solutions.

Eversys is situated at the foothills of the Alps, in the French speaking part of Switzerland, 160 km East of Geneva.



The founders Robert Bircher and Jean-Paul In-Albon

CONTENT

3	The Vision
4	The Innovation
6	The Benefits
8	The Technology
13	The Product Overview
<hr/>	
14	e'6 / e'6 m
<hr/>	
16	e'4 / e'4 m
<hr/>	
18	e'2 / e'2 m
<hr/>	
20	e'2 ct
21	Shotmaster
22	e'4 m Self-Service
<hr/>	
23	The Connectivity
24	Services
25	Options
	Standard Tech. Data
	Optional Equipment
	Certifications

THE VISION

The Vision of Eversys is to develop an integrated vertical product offering, a compelling value proposition that promotes super-automatic espresso machines to the level of traditional equipment, without compromise to quality yet with all of the benefits of electronic intelligence.

The Mission of Eversys is to expand its concept of the e'Barista, to promote leading edge in-cup experience (espresso as well as milk-based products) without constraints linked to space, productivity, consistency and ... people.



The e'Barista System

Being passionate about in-cup quality, Eversys has driven the boundaries of automated product delivery to the extreme. Short of being able to place a physical 'Barista' inside of the machines, Eversys has dissected all of the key movements and functions associated to the making of leading edge products and assimilated them into an intelligent electronic interface.

The journey of the coffee bean mirrors that of the traditional route-electronic grinder adjustment, precision driven brewing, extraction optimisation as well as thermodynamic integrity produce the quality, consistency and productivity that lead to sustainable profits.

1 Grinding

Eversys designed ceramic blades driven by a powerful yet quiet motor, whose heat is cleverly channelled away from the coffee beans, to maintain their quality, via a set of fans. Electronic control maintains consistency of product throughout the day, ensuring optimal extraction at all times.

2 Tamping

A 24-gram brewing chamber to facilitate single cycle large beverages is controlled by electronic tamping to guarantee consistent quality.

3 Temperature control

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

4 Brewing

Reverse extraction brewing system optimises powder efficiency as the espresso is produced.

5 Milk frothing

Milk is frothed with steam in the one step system, promoting flavour as well as texture, mirroring the Barista experience.

6 Dispensing

All products are pre-programmed to be dispensed in a consistent and efficient manner, placing seamless productivity and quality at the forefront of the customer experience.

All the Barista steps programmed into a machine

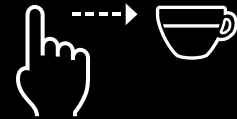


Why choose the e'Barista System?



Barista Quality

The e'Barista system, rather than replacing baristas, elevates them to a super barista level by providing them with the ability to set up the core components of optimal in-cup quality, whilst letting the machine reproduce their creations, time after time.



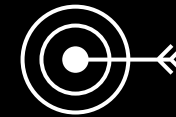
Simplicity

Touch pad simplicity means that training and utilisation are done through intuitive navigation, seamlessly moving through the various screens and program keys. Also, once a machine has been programmed, all parameters can be saved and utilised to program all further equipment.



Telemetry "Pull"

e'Connect™ enables all stakeholders to have transparency on key parameters of the machines. Ranging from hourly/daily/monthly productivity, technical performance and drinks profiles, the machines can provide key management information in real time in "push" or "pull" format.



No compromise

Eversys offers a range of products without compromise. Key performance indicators such as in-cup quality, ergonomics, productivity, downtime, remote access and intuitive user interface form an intrinsic part of all of Eversys machines.



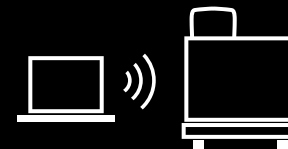
Productivity

Without compromise to in-cup quality, the Eversys range also promotes high productivity. In fact, the Eversys produces a market-leading amount of beverages per square centimetre of space.



Low labour cost

The e'Barista system optimises employee efficiency through ease of use as well as productivity. Moreover, skill level whilst always beneficial is not required in this instance, producing reduced labour costs as a result of lower training requirements and operational efficiencies.



Telemetry "Push"

Having the ability to modify machine parameters remotely will drive the costs of maintenance downwards as well as minimise downtime.



e'Foam™

One of the most difficult tasks in the production of milk-based products is the frothing of milk. With e'Foam, Eversys introduces both steam and air to produce the microfoam sought after by leading Barista. The operator can then focus on "Latte Art" display, in the secure knowledge that the foam will be of premium texture and taste.



Consistency

Once the flavour profiles and recipes have been professionally established, the e'Barista system reproduces them effortlessly through electronic control and adjustment of the grinder and powder quantity.



Space

The Eversys range of machines optimises space through its patented brewing system. Ranging from 28 – 84 cms, the range can produce between 175 – 525 products per hour, whilst respecting the established market norms of extraction.



Modularity

The Eversys range is built in modular format, enabling trained technical personnel to redress a malfunction through the simple exchange of modules, minimising downtime and optimising customer satisfaction.

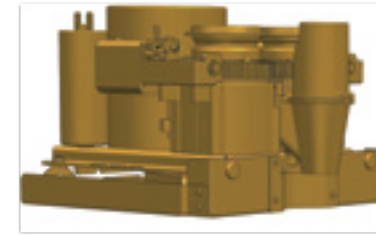
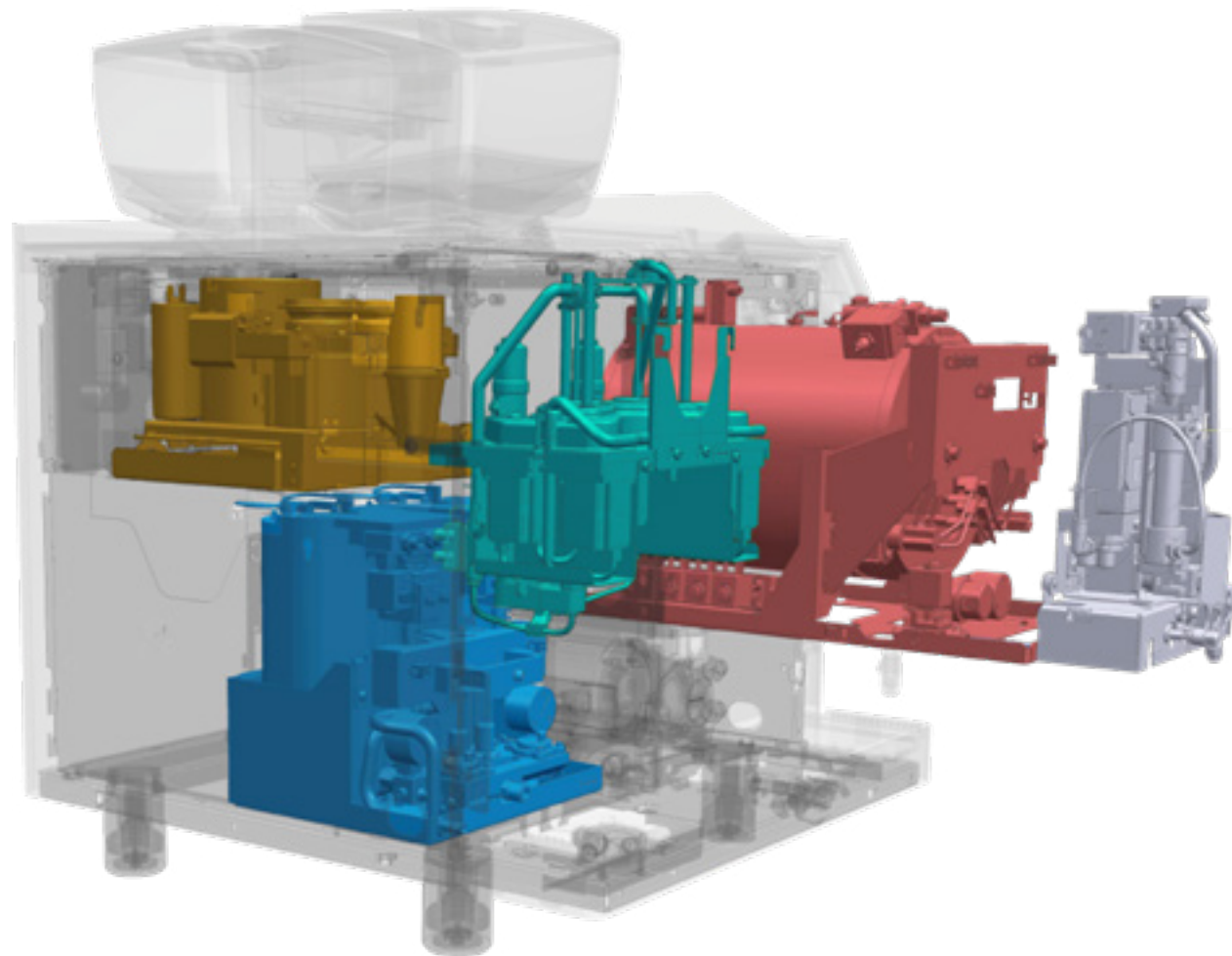


e'Clean™ (patent pending)

Most employees do not like cleaning after a long working shift. Eversys can store one month's worth of cleaning tablets, dispensed daily through an automatic distribution unit. This ensures that health and safety rules are maintained as well as safeguarding the machine's optimum performance.

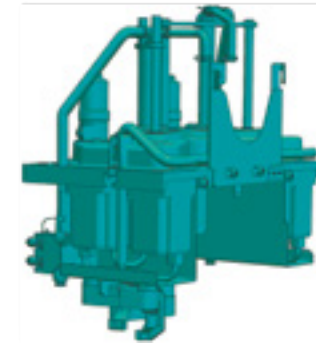
How it works

The machines have been designed and developed in the form of separate modules, as follows:



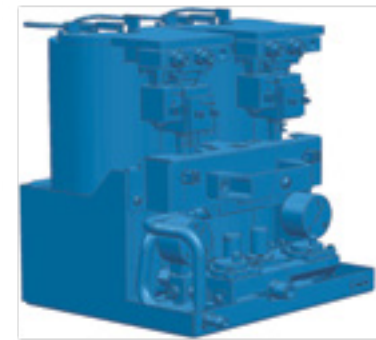
Grinder module

Eversys designed ceramic blades driven by a powerful yet quiet motor. Electronic grinder adjustment as well as control throughout the day. Ventilation drives out unwanted heat.



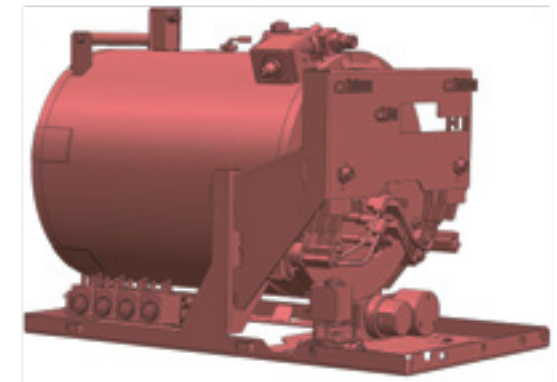
Brewing module (patented)

The unique reverse gravity vertical brewing system ensures optimal extraction and therefore in-cup quality.



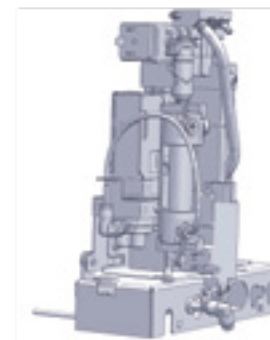
Hydraulic module

Dedicated to the sole production of coffee, 2 x 1.6 litres of water guarantee productivity.



Steam/water boiler

5.6 – 8.0 litres provide temperature consistency and unsurpassed productivity.

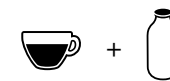


Milk module (patent pending)

Milk is frothed by steam – like a traditional barista – through a set of reactors, ensuring optimal texture and taste.



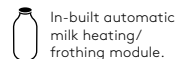
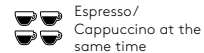
THE E'RANGE OVERVIEW



other Products



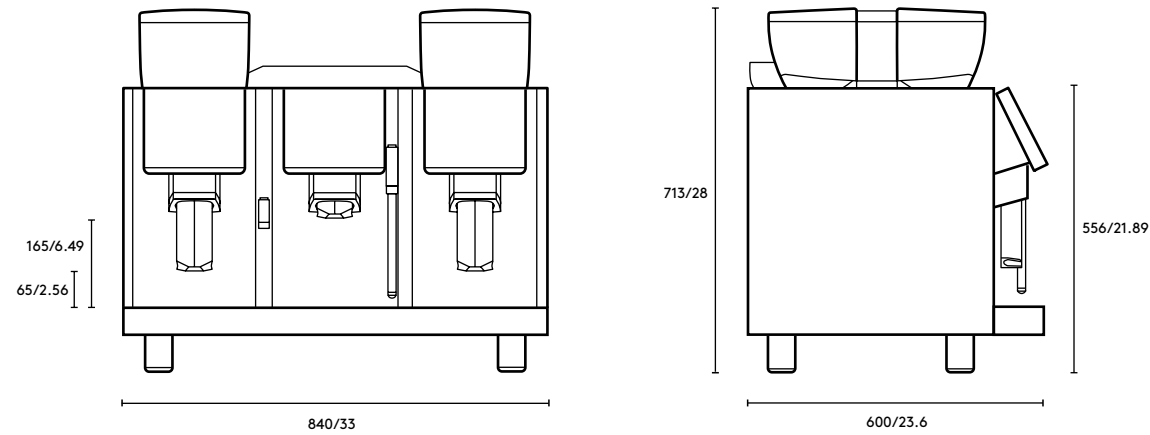
Glossary



Applicable in environments where Ergonomics, Productivity and Quality matter

The e'6/e'6m offer the ultimate in productivity and resilience. It is the association of an e'4/e'4m with an e'2-ct on a single chassis, but with a separate CPU and an additional electrical connection. The e'6m is equipped with an in-built automatic milk heating/frothing module.

Dimensions: mm/inch



TECHNICAL DATA

Weight	e'6: 142 kg (313 lb); e'6m: 150 kg (330 lb)
Brew chamber	3 x up to 24 g
Grinding	4 x drive ceramic grinder disk
User Interface	3 x 8" colour touch screen
Bean hoppers	4 x 1.5 kg (3.3 lb),
Coffee spout hgt	65 mm to 165 mm (2.55 to 6.49 inch)
Coffee boiler size	3 x 1.5 Litre (0.39 gal US)
Steam boiler size	e'6: 8.0 Litre (2.11 gal US); e'6m: 5.6 Litre (1.48 gal US)

2 POWER CORDS

Power requirement A	
Single-phase	1/N/PE, 220-240V~, 50/60Hz, 25A, 5.8kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 30A, 4.9kW
Three-phases	3/N/PE, 380-420V~, 50/60Hz, 15A, 9.6kW
Three-phases (triangle)	3/PE, Δ 220-230V~, 50/60Hz, 20A, 5.8kW
Power requirement B	
Single-phase	1/N/PE, 220-240V~, 50/60Hz, 15A, 3.0kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 15A, 2.5kW

Ultimate Productivity

e'6
e'6^m



e'6

525 Espresso/hour/
23 s extraction time
150 hot water units/hour/
200 ml (6.8 oz US)



6 espresso
at the same time



Autosteam, temperature
controlled



-

e'6m

525 Espresso/hour/
23 s extraction time or
350 Cappuccino/hour/
120 ml (4.0 oz US)
150 hot water units/hour/
200 ml (6.8 oz US)

6 espresso or
4 cappuccino and
2 espresso at
the same time

Autosteam, temperature
controlled

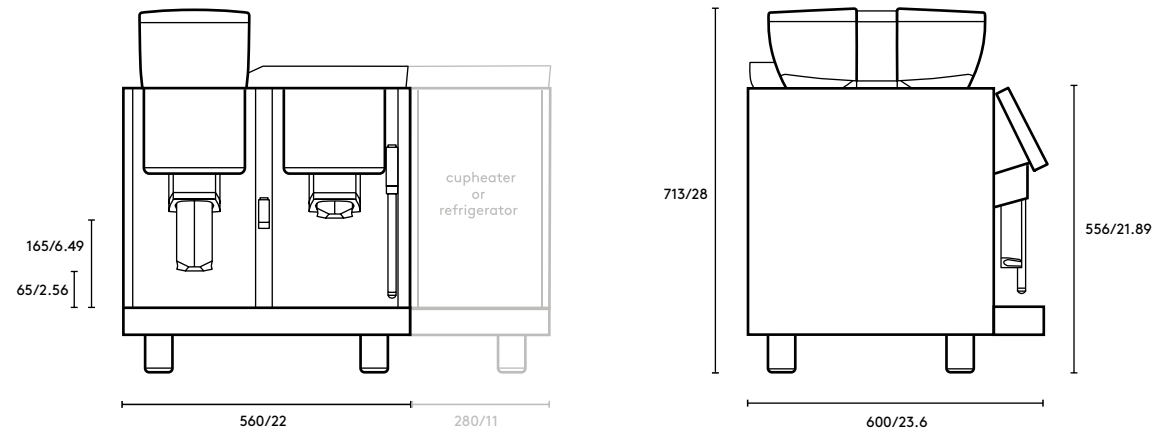
The e'6m is equipped
with an in-built
automatic milk heating/
frothing module.

Applicable in all environments, especially where productivity in a limited space matters

The e'4/e'4m is a 56 cm wide machine conceived to produce 4 espresso/cappuccino at the same time. Tea and continuous steam can be produced concurrently. The e'4m is equipped with an in-built automatic milk heating/frothing module.

Cup heater and refrigerator are also available as optional equipment.

Dimensions: mm/inch



TECHNICAL DATA

Weight	e'4: 90 kg (198 lb); e'4m: 94 kg (207 lb)
Brew chamber	2 x up to 24 g
Grinding	2 x drive ceramic grinder disk
User Interface	2 x 8" color touch screen
Bean hoppers	2 x 1.5 kg (3.3 lb)
Coffee spout hgt	65 mm to 165 mm (2.55 to 6.49 inch)
Coffee boiler size	2 x 1.5 Litre (0.39 gal US)
Steam boiler size	e'4: 8.0 Litre (2.11 gal US); e'4m: 5.6 Litre (1.48 gal US)

POWER REQUIREMENT

Single-phase	1/N/PE, 220-240V~, 50/60Hz, 25A, 5.8kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 30A, 4.9kW
Three-phases	3/N/PE, 380-420V~, 50/60Hz, 15A, 9.6kW
Three-phases (triangle)	3/PE, Δ 220-230V~, 50/60Hz, 20A, 5.8kW

Compact and Efficient

e'4 e'4^m



e'4

350 Espresso/hour/
23 s extraction time
150 hot water units/hour/
200 ml (6.8 oz US)



4 Espresso
at the same time



Manual steam,
continuous steam supply
Autosteam, temperature
controlled



-

e'4m

350 Espresso/hour/
23 s extraction time or
350 Cappuccino/hour/
120 ml (4.0 oz US)
150 hot water units/hour/
200 ml (6.8 oz US)

4 Cappuccino or
4 Espresso at the
same time

Manual steam,
continuous steam supply
Autosteam, temperature
controlled

The e'4m is equipped
with an in-built
automatic milk heating/
frothing module.

e'2/e'2m

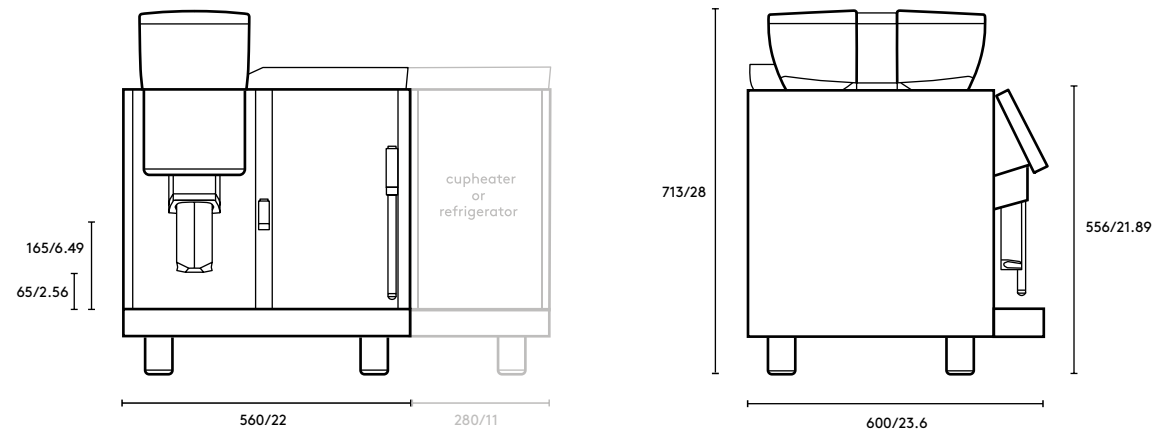
Applicable in environments with lesser productivity requirements

The e'2/e'2m is a reduced version of the e'4/e'4m, a machine capable of producing 175 espresso/cappuccino per hour, 2 at a time. This can be realised at the same time as continuous water and steam production.

The e'2m is equipped with an in-built automatic milk heating/frothing module.

Cup heater and refrigerator are also available as optional equipment.

Dimensions: mm/inch



TECHNICAL DATA

Weight	e'2: 83 kg (183 lb); e'2m: 87 kg (191 lb)
Brew chamber	1 x up to 24 g
Grinding	2 x drive ceramic grinder disk
User Interface	1 x 8" color touch screen
Bean hoppers	2 x 1.5 kg (3.3 lb)
Coffee spout hgt	65 mm to 165 mm (2.55 to 6.49 inch)
Coffee boiler size	1 x 1.5 Litre (0.39 gal US)
Steam boiler size	e'2: 8.0 Litre (2.11 gal US); e'2m: 5.6 Litre (1.48 gal US)

POWER REQUIREMENT

Single-phase	1/N/PE, 220-240V~, 50/60Hz, 25A, 5.8kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 30A, 4.9kW
Three-phases	3/N/PE, 380-420V~, 50/60Hz, 15A, 9.6kW
Three-phases (triangle)	3/PE, Δ 220-230V~, 50/60Hz, 20A, 5.8kW

Economical Performance

e'2 e'2m



e'2

175 Espresso/hour/
23 s extraction time
150 hot water units/hour/
200 ml (6.8 oz US)



2 Espresso
at the same time



Manual steam,
continuous steam supply
Autosteam, temperature
controlled



-

e'2m

175 Espresso/hour/
23 s extraction time or
175 Cappuccino/hour/
120 ml (4.0 oz US)
150 hot water units/hour/
200 ml (6.8 oz US)

2 Cappuccino or
2 Espresso at the
same time

Manual steam,
continuous steam supply
Autosteam, temperature
controlled

The e'2m is equipped
with an in-built
automatic milk heating/
frothing module

e'2^{ct}

Compact Efficiency



175 Espresso/hour/
23 s extraction time or
120 hot water units/hour/
200 ml (6.8 oz US)



2 Espresso
at the same time

Ideal in office environments with no steamed milk requirement

This machine can produce 2 espresso at the same time on 28 cm of space.

TECHNICAL DATA

Dimensions	282 x 600 x 713 mm (W x D x H) 11 x 23.6 x 28 inch (W x D x H)
Weight	52 kg (115 lb)
Brew chamber	1 x up to 24 g
Grinding	2 x drive ceramic grinder disk
User Interface	1 x 8" color touch screen
Bean hoppers	2 x 1.5 kg (3.3 lb)
Coffee spout hgt	65 mm to 165 mm (2.55 to 6.49 inch)
Coffee boiler size	1 x 1.5 Litre (0.39 gal US)

POWER REQUIREMENT

Single-phase	1/N/PE, 220-240V~, 50/60Hz, 15A, 3.0kW
Two-phases (US, JP)	1/N/PE, 220-240V~, 50/60Hz, 15A, 2.5kW

Shotmaster

Productivity ... when size matters



350 Espresso/hour/
23 s extraction time or
120 hot water units/hour/
200 ml (6.8 oz US)



4 Espresso
at the same time

Ideal for high espresso volume sites

This machine can produce 4 espresso at the same time on 28 cm of space.

TECHNICAL DATA

Dimensions	282 x 600 x 713 mm (W x D x H) 11 x 23.6 x 28 inch (W x D x H)
Weight	60 kg (132 lb)
Brew chamber	2 x up to 24 g
Grinding	2 x drive ceramic grinder disk
User Interface	1 x 8" color touch screen
Bean hoppers	2 x 1.5 kg (3.3 lb)
Coffee spout hgt	70 mm to 165 mm (2.70 to 6.49 inch)
Coffee boiler size	2 x 1.5 Litre (0.39 gal US)

POWER REQUIREMENT

Single-phase	1/N/PE, 220-240V~, 50/60Hz, 25A, 5.8kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 30A, 4.9kW
Three-phases	3/N/PE, 380-420V~, 50/60Hz, 15A, 5.8kW
Three-phases (triangle)	3/PE, Δ 220-230V~, 50/60Hz, 20A, 5.8kW

Productivity and Space

e'4m Self Service



350 Espresso/hour/
23 s extraction time or
350 Cappuccino/hour/
120 ml (4.0 oz US)
150 hot water units/hour/
200 ml (6.8 oz US)



4 Cappuccino or
4 Espresso at the
same time



Manual steam,
continuous steam supply
Autosteam, temperature
controlled



The e'4m is equipped
with an in-built
automatic milk heating/
frothing module.

Applicable in self-service environments, where quality, production capacity and speed of service matter.

The Self-Service is an e'4m conceived with more space allowing two customers to use the machine simultaneously while maintaining the production capacity as well as the in-cup quality and consistency.

TECHNICAL DATA

Dimensions	840 x 600 x 713 mm (W x D x H) 33 x 23.6 x 28 inch (W x D x H)
Weight	119 kg (262 lb)
Brew chamber	2 x up to 24 g
Grinding	2 x drive ceramic grinder disk
User Interface	2 x 8" color touch screen
Bean hoppers	2 x 1.5 kg (3.3 lb)
Coffee spout hgt	65 mm to 165 mm (2.55 to 6.49 inch)
Coffee boiler size	2 x 1.5 Litre (0.39 gal US)
Steam boiler size	5.6 Litre (1.48 gal US)

POWER REQUIREMENT

Single-phase	1/N/PE, 220-240V~, 50/60Hz, 25A, 5.8kW
Two-phases (US, JP)	2/PE, 200-210V~, 50/60Hz, 30A, 4.9kW
Three-phases	3/N/PE, 380-420V~, 50/60Hz, 15A, 9.6kW
Three-phases (triangle)	3/PE, Δ 220-230V~, 50/60Hz, 20A, 5.8kW

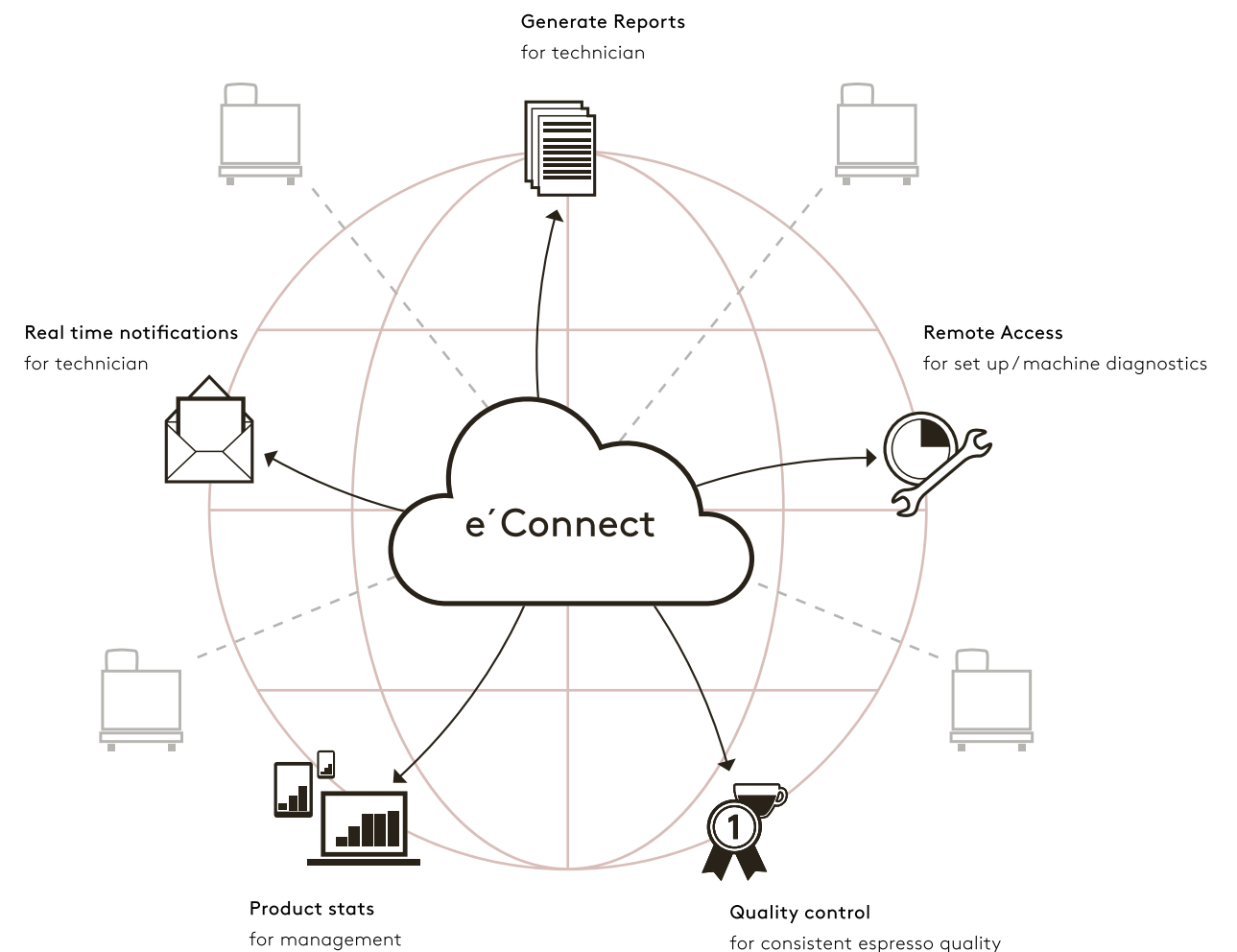
THE CONNECTIVITY



e'Connect

In today's connectivity world, it is business critical for HORECA chains to be able to communicate-to and from, their asset base.

e'Connect is a protocol, which enables all stakeholders-through clearly defined security protocols, to access data relevant to technical performance, productivity, consumption and product mix related to each machine. This creates transparency, performance and information flow to seamlessly integrate all of the customer's key performance indicators into a pull/push reporting mechanism.



Support

Eversys has built up a worldwide support network. All of Eversys' customers are supported by a local service provider, a certified Eversys partner company. This guarantees a prompt, competent and efficient service on site. All Eversys service vendor companies are trained directly by Eversys Switzerland.

Customer Service

Customer Service is an online and telephone based support to Eversys' certified distribution partners worldwide. A team of experts in sales, marketing, technical support and administration provide all required information, training and expertise to partners, in Switzerland as well as abroad.

EET – Eversys Expert Tool

The Eversys Expert Tool is a unique yet comprehensive electronic training system that was developed by Eversys Switzerland. The EET's aim is to impart technical knowledge directly to the service engineer who manages Eversys machines. It serves as a 'train the trainer' tool as well as a self-study system. This tool ensures that your service engineer has the best possible knowledge in technology, espresso quality and service delivery work.



Swiss Made Guarantee

Over 75% of Eversys components are produced in Switzerland, guaranteeing the highest quality and the Swiss Label.



OPTIONS

e'Foam (not for e'2ct/Shotmaster)

This function enables machine operators to produce barista quality frothed milk at the touch of a button.

Second steam wand (only for e'4)

This function enables the machine to be utilised simultaneously by 2 operators, like a traditional machine.

Decaffeinated powder chute

This option enables the user to produce decaffeinated products without mobilising a dedicated bean hopper.

Bean hopper lock

This option protects the integrity/quality of the beans, prevents shrinkage.

Under counter ground coffee disposal

In high volume sites, this option promotes continuous operation, without having to empty out the coffee grounds drawer.

CCI/CSI connectivity for credit systems

This interface capacity enables Eversys equipment to be linked to payment mechanisms.

LAN and Ethernet

LAN, a more stable option than WIFI, enables the machine to be connected/accessed via the internet.

STANDARD TECHNICAL DATA

Water

Stainless steel braided hose length = 2 m with screw G3/8", 2.5 – 4 bar

Water quality

Total hardness: 4 – 8 °dGH (72 – 142 ppm)
Carbonate hardness: max. 6 °dKH (107 ppm)
pH value: optimal 7.0 – 7.2

Drain

hose Ø = 16/22 mm, length = 2 m

Interfaces

USB, SD-Card, Ethernet, Serial RS-232, CCI (24 VDC, 15 W)

Standby mode

Less than 2 Watts electrical consumption

Front lighting

Full colour LED, all colours and colour gradient adjustable

OPTIONAL EQUIPMENT

e'2/e'2 m and e'4/e'4 m can also be equipped with a refrigerator or cup heater.

External refrigerator (at customer discretion)

Milk Tube length max 1.5 m (59 inch)

Integrated refrigerator

4 Litre container (1.18 gal US)

CERTIFICATIONS



NSF Electrical complying with the UL/CSA standards



 *true espresso with a touch*

CONTACT

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Distribution

Eversys operates through a network of fully trained and reliable national and regional distributors. These partners provide a fully integrated service provision ranging from machine sales and servicing through to user training.

