

The background is a complex geometric composition. It features several overlapping rectangular and triangular shapes. The top-left corner is a white marble texture. The top-right is a dark, textured surface, possibly wood or stone. The bottom-left is a dark grey/black area. The bottom-right is a light brown/tan area. A central vertical strip is a light blue-grey color. The word 'Cameo' is centered over the light blue-grey strip.

Cameo

THE NEXT GENERATION
OF ESPRESSO MACHINES
by Eversys

Authentic
— TASTE & LINES —



EARTH

Are you ready for the new coffee vocation?
Are you ready for super-automation?

H

Delicious
coffee at the press
of a button,
And the way we
work will never be
the same.

EL

Put aside anxiety.

What can't be automated is most prized.

Super-automation lets human skills flourish.

Human-only traits that a machine can't
acquire:

Inspiration, intuition, art, soul, creativity,
baristas free to be creative, inspirational,
to live the life of the best possible host.

They're on the front line,

Telling you a story, delivering an experience
to match an outstanding cup.

L

For the love of coffee,
We're setting the barista free.
To follow a calling that's rewarding
and specialised.
To be the barista they aspire to be.

Are you ready to unleash the future?

O

E V O

Since the launch of its e'series in 2012, Eversys has developed a reputation for leading-edge quality, consistency, productivity and connectivity. The market views Eversys' espresso quality as comparable to that produced by traditional equipment, which is praise indeed.

L U

Now Eversys is ready to launch the next range of machines, getting closer to its quest to produce equipment that can truly rival tradition by adding visual harmony to authenticity of products.

T

And, whilst the e' Barista system provided a mirror to age old traditions of espresso making, the Cameo takes another step forward by enabling the barista to permeate each machine, infusing bespoke style as well as delivering amazing products.

The barista becomes the machine, therefore Cameo.

I O N

Authentic
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OCEAN



Classic detail reflecting old age coffee traditions.

D

E S

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The global coffee market is rapidly evolving – customers are driven by quality as well as diversity and the choice of products has become an extension of the individual. Branding is no longer determined by products but, rather, by personal choice.

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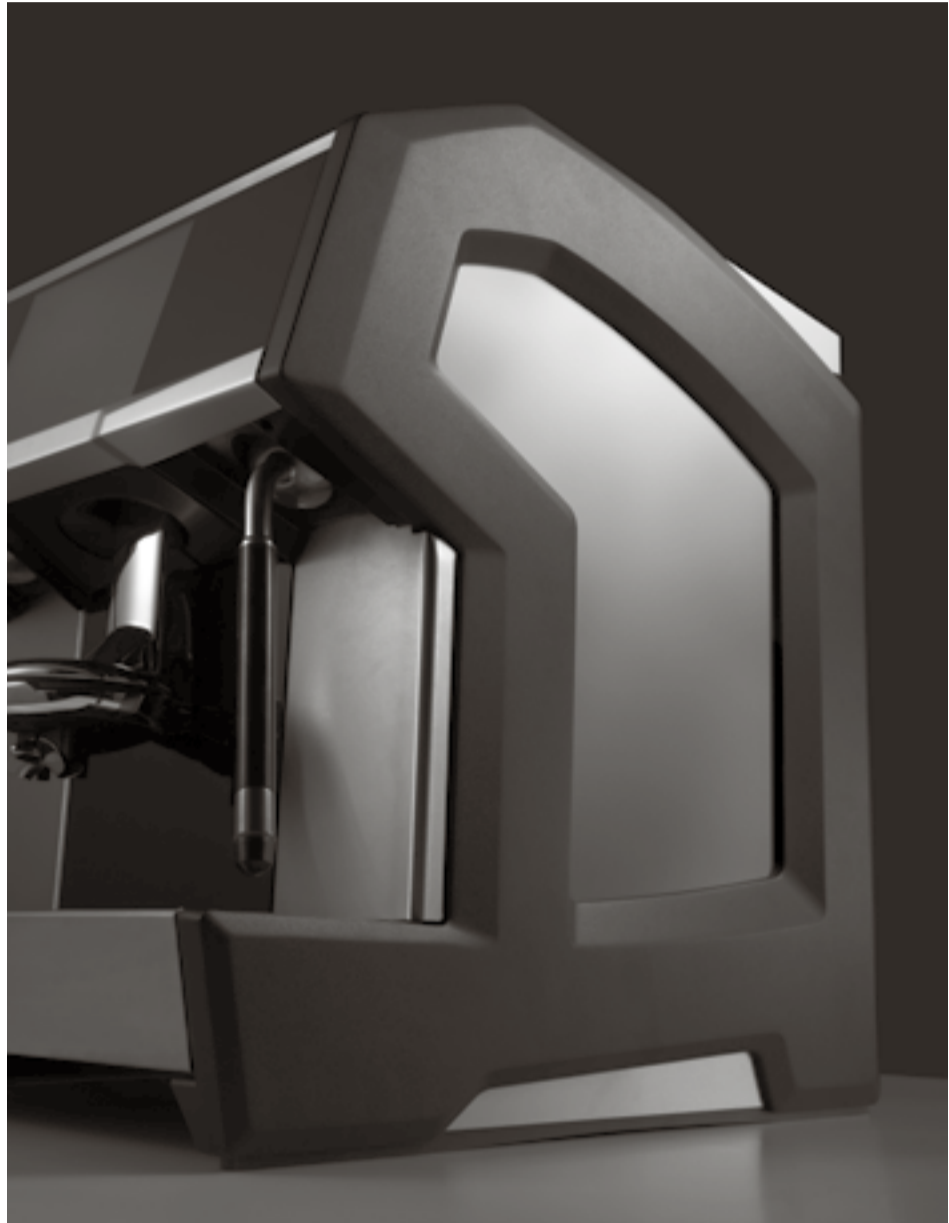
New capacitive touch screen facilitates user interface.

G N

Cameo embraces this new dawn by providing an aesthetic line associated with tradition, a symbol of authenticity as well as quality.



A lower chassis promotes greater customer engagement.



Traditional 'C' shape to reconcile aesthetics to taste.



Integrated cup heater with a 50-cup capacity to optimise space.

Authentic
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TEMPEST

C O



Cameo adopts symbols of nature – be it Earth, Ocean or Tempest. Colours and textures can be modified to reflect personal taste and environment, whilst retaining all the functionality associated with the e'range.

L O U



R S



c'2 Cameo

The c'2 Cameo is ideal in environments where quality and design combine with authenticity and price.



140/175¹ espresso
140/175¹ cappuccino
150 Hot water portion¹



Two products
at the same time



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

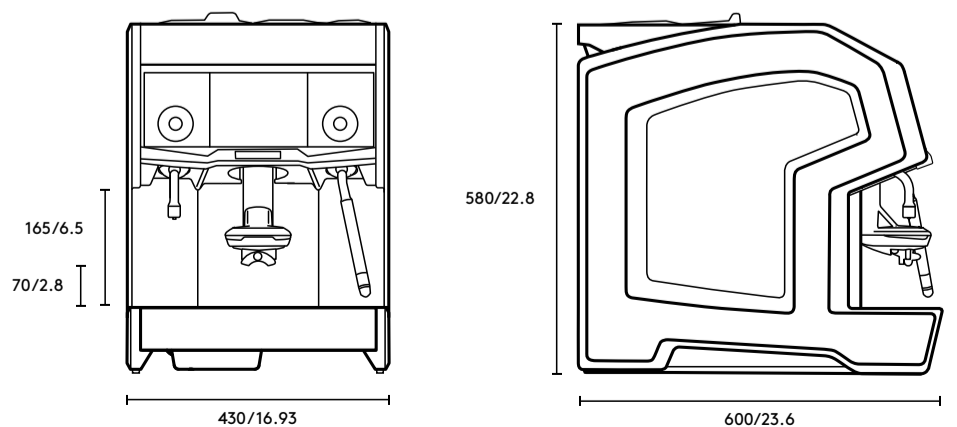


Electronic Milk Texturing (EMT) system
with heating/steaming module

¹ This productivity applies with 8.3 kW of power.



Dimensions: mm/inch

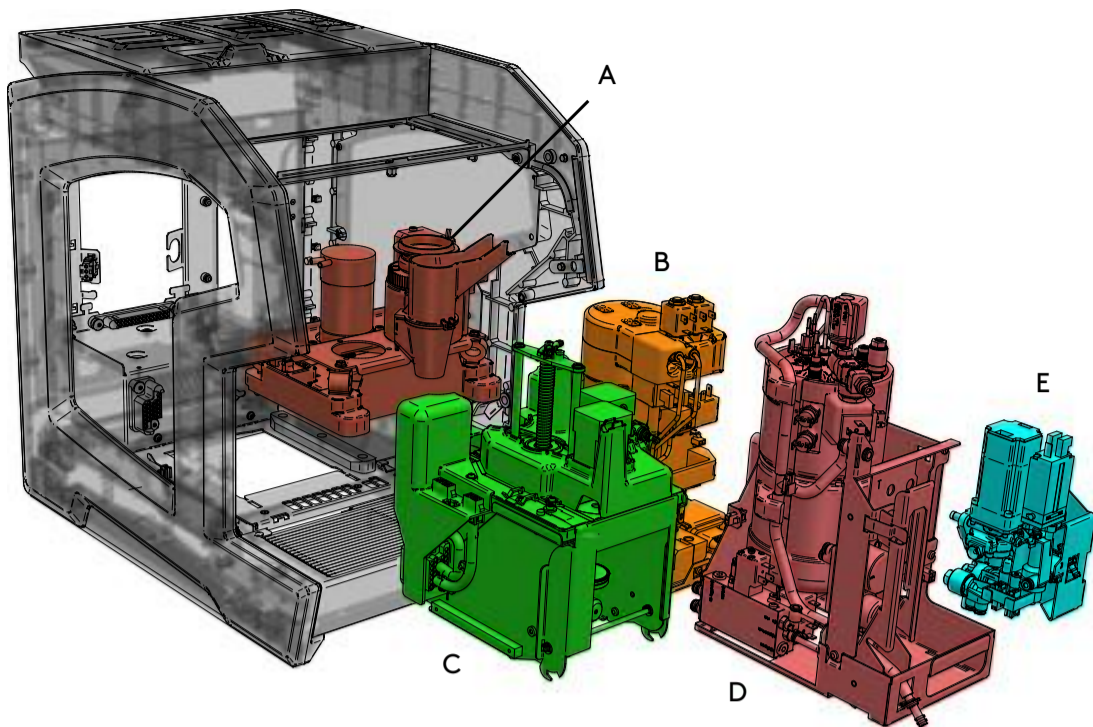


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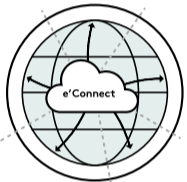
A C

T S



- A Grinder module
- B Hydraulic module
- C Brewing module
- D Steam module
- E Milk module

The legendary Eversys modularity construction allows for easy and fast access to effect the preventative maintenance.



e'CONNECT TECHNOLOGY – This leading-edge telemetry system allows you to track and process live data from anywhere in the world, to control consistency and performance, ensuring transparency, optimise service maintenance and generate statistics. Eversys can provide dashboards to enable you to converge data into simple reporting.



e'FOAM SYSTEM – The Eversys' improved e'Foam system provides a 2-step barista solution. This generation of e'Foam allows you to texture the milk by product type. This is done through the Micro Air Dosing (MAD) system controlled electronically, using the screen's steam wheel selector.

11



BARISTA MILK STYLE – Today's multiple milk recipes require variable milk textures. With Eversys' new Electronic Milk Texturing (EMT) system it is possible to create individual milk foams and textures.



NEW HOT WATER OPTION – The new hot water option offers variable temperatures. The new Variable Tea Temperature (VTT) system allows you to adjust the temperature for any kind of tea, to provide a perfect infusion, using the screen's hot water wheel selector.

TECHNICAL DATA

Dimensions (W/H/D)	430 x 580 x 600 mm / (16.93 x 22.8 x 23.60 in)
Weight	63 kg (138.9 lb)
Brew chamber capacity	24 g
Grinders	Ceramic burrs
User Interface	400 mm in diagonal (15.7 in)
Bean hopper	2 x 1.2 kg (2.65 lb) or 1 x 2 kg (4.4 lb) in option
Coffee spout height	70 to 165 mm (2.8 to 6.5 in)
Coffee boiler size	0.8 L / (0.21 gal US)
Steam boiler size	1.6 L / (0.48 gal US)

POWER REQUIREMENT

Voltage	
Single-phase	1/N/PE, 220V-240V~, 50/60Hz, 16A
Two-phases	2/PE, 200-210V~, 50/60Hz, 30A
Three phases	3/N/PE, 380-415V~, 50-60Hz, 16A
Power	
Machine ON	3.0 kW to 8.3 kW
Standby mode	Less than 2 W

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.

T E C H

The e' Barista System

2. Tamping

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

N O



L O G

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.

Y

5. Milk steaming

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.



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.



Modularity

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



Productivity

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



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.



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.



Simplicity

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



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 Eversys machines.



Telemetry "Push"

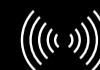
Having the ability to modify machine parameters remotely will drive the costs of maintenance downwards as well as minimise downtime.

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Space

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



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.



e'Foam™

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



e'Clean™

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.

MATT PERGER

Champion barista and coffee innovator Matt Perger has spent a career one step ahead of the industry trends. So having predicted the rise of super-automatic coffee equipment in 2015, he's the perfect partner for us.

We share the same philosophy – fantastic coffee, coffee tech and super-automation freeing baristas to do what they do best: bringing the human touch to coffee making. By working together to launch the Cameo we're helping customers worldwide to provide consistent quality in the cup and coffee excellence across the board.



Matt says:

“I’m in this industry for the love of coffee, and Eversys’ technology is raising the bar to deliver quality coffee for everyone. The industry has been waiting for super-automatic machines to provide an authentic challenge to traditional machines. Cameo is a game-changer and does just that. It provides coffee quality and steadfast consistency, as good as any barista.”

To find out more about our partnership with Matt visit www.cameo-espresso.com.

BRAND AMBASSADOR

O P

“We chose Eversys for the scale of its telemetry technology, which really aligned well with our business, and the reputation for quality. We wanted the visitors to experience digitalisation, to show how the Internet Of Things could affect their daily lives in unexpected ways. Plus, our visitors loved the coffee taste and design.”

Dr Florian Dreifus,
VP Customer Value Sales Financial Services, SAP

I N I O

“In terms of what we wanted to achieve, which was the best quality coffee experience on the market, Eversys proved they could deliver quality espresso.

And they really understood the challenges faced by convenience stores trying to get so many customers through at peak times.

Our customers are saying they can't believe the quality of the coffee, it really is the best on the market. Eversys is part of our brand – there's no limit to where we can go together.”

Ciaran McNally,
Head of Business Unit, FRANK AND HONEST

“From the start we wanted Eversys on board. We knew that the Eversys team had the ingenuity and know-how to understand our vision.

Eversys technology is absolutely unique – there's nothing else like it. It's a great achievement.

The customer response has been overwhelming. And once they've tasted the quality of the coffee, you can see that they're sold.

We have big plans, and the Eversys partnership opens up all kinds of possibilities.”

Gerard van den Berg,
Manager Concept & Operations, MOBILEBARISTA

N S



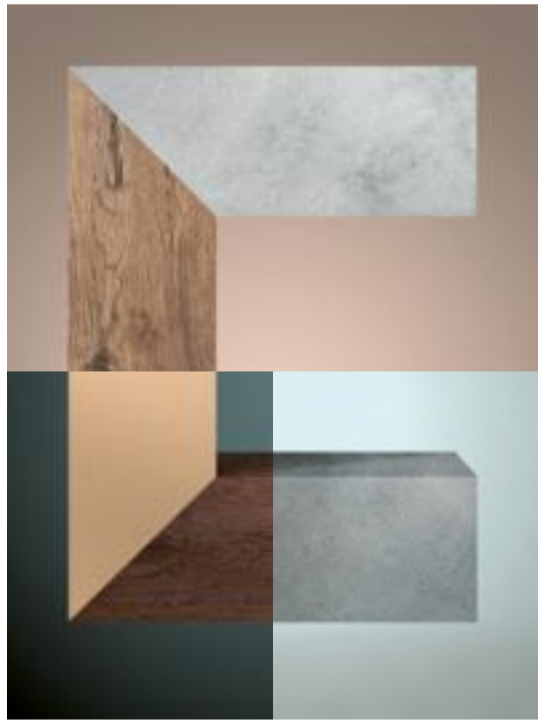
DISTRIBUTION

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.

c'2 Cameo™, e'Connect™, e'Barista™, e'Foam™ and e'Clean™ are trademarked property of Eversys AG. This brochure is designed for communication purposes only and information can be changed at any time.

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Watch the Cameo video



1. Machine configuration and overall dimensions

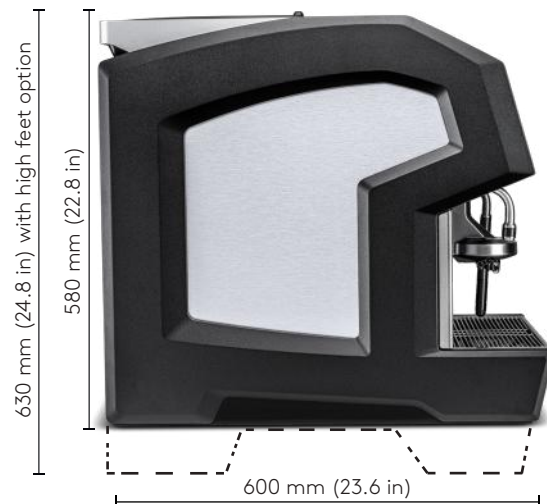


C'2m/Classic

Technical data	
Brew chamber	24 g
Grinder	Ceramic burrs - 64 mm
User Interface	Touch screen 400 mm (15.7")
Bean hopper	2 x 1.2 kg or 1 x 2.4 kg (option)
Coffee outlet height*	165 mm max.
Hot water outlet height*	145 mm max. or 195 mm max. (option)
Interface	1 x USB, 1 x SD-Card, 1 x Ethernet, 1 x CCI/CSI/API
Cup heater panel	Up to 50 espresso cups
Coffee boiler size	0.8 L
Steam boiler size	1.6 L
Grounds drawer	400 g
Water Connection	
Water hose	Inox braided pipe G3/8" female x 2 m
Drain hose	Ø 22 mm x Ø 16 mm x 2 m

*measured from the drip tray

Classic	C'2ct	C'2s	C'2m
Weight	53 kg	60 kg	62 kg
Performance (up to)			
Espresso/h (23 s)	175		
Hot water/h (200 ml)	170		
Cappuccino/h (23 s)	-	-	175
Adjustable hot water temperature	-	Yes	Yes
e'Foam Micro Air Dosing (MAD) system (controlled electronically)	-	Yes	Yes
Milk system with EMT (Electronic Milk Texturing)	-	-	Yes
Voltage/Power			
Asia			
200V~, 50/60Hz, 12A - JP	1900 W	2100 W	2100 W
200V~, 50/60Hz, 30A - JP	-	6000 W	6000 W
1/N/PE, 220 V~, 60 Hz, 16A - KR	2300 W	2600 W	2600 W
1/N/PE, 220 V~, 60 Hz, 25A - KR	-	5100 W	5100 W
3/N/PE, 380 V~, 60 Hz, 16A - KR	-	7400 W	7400 W
Europe			
1/N/PE, 220-240 V~, 50/60 Hz, 16A	2500 W	2800 W	2800 W
1/N/PE, 220-240 V~, 50/60 Hz, 25A - EU	-	5600 W	5600 W
3/N/PE, 380-415 V~, 50/60 Hz, 16A - EU/IL	-	8100 W	8100 W
3/PE, 220-240 V~, 50/60 Hz, 20A - EU	-	5600 W	5600 W
North America			
2/PE, 208V~, 60 Hz, 15A - US/CA	2000 W	2300 W	2300 W
2/PE, 208V~, 60 Hz, 30A - US/CA	-	4600 W	4600 W
Frequency	50/60 Hz		
Power consumption (machine on)	up to 8100 W		
Power consumption (standby mode)	Less than 2 W		
Water pressure and flow			
2.5 - 4 bars (36.3 - 58 psi) If the pressure exceeds 4.5 bars (65.3 psi), it is necessary to install a pressure valve reducer.			
If the main flow rate is under 140 L/h, there is a risk of damaging the water pump.			



2. Prior to the installation READ SAFETY INSTRUCTIONS

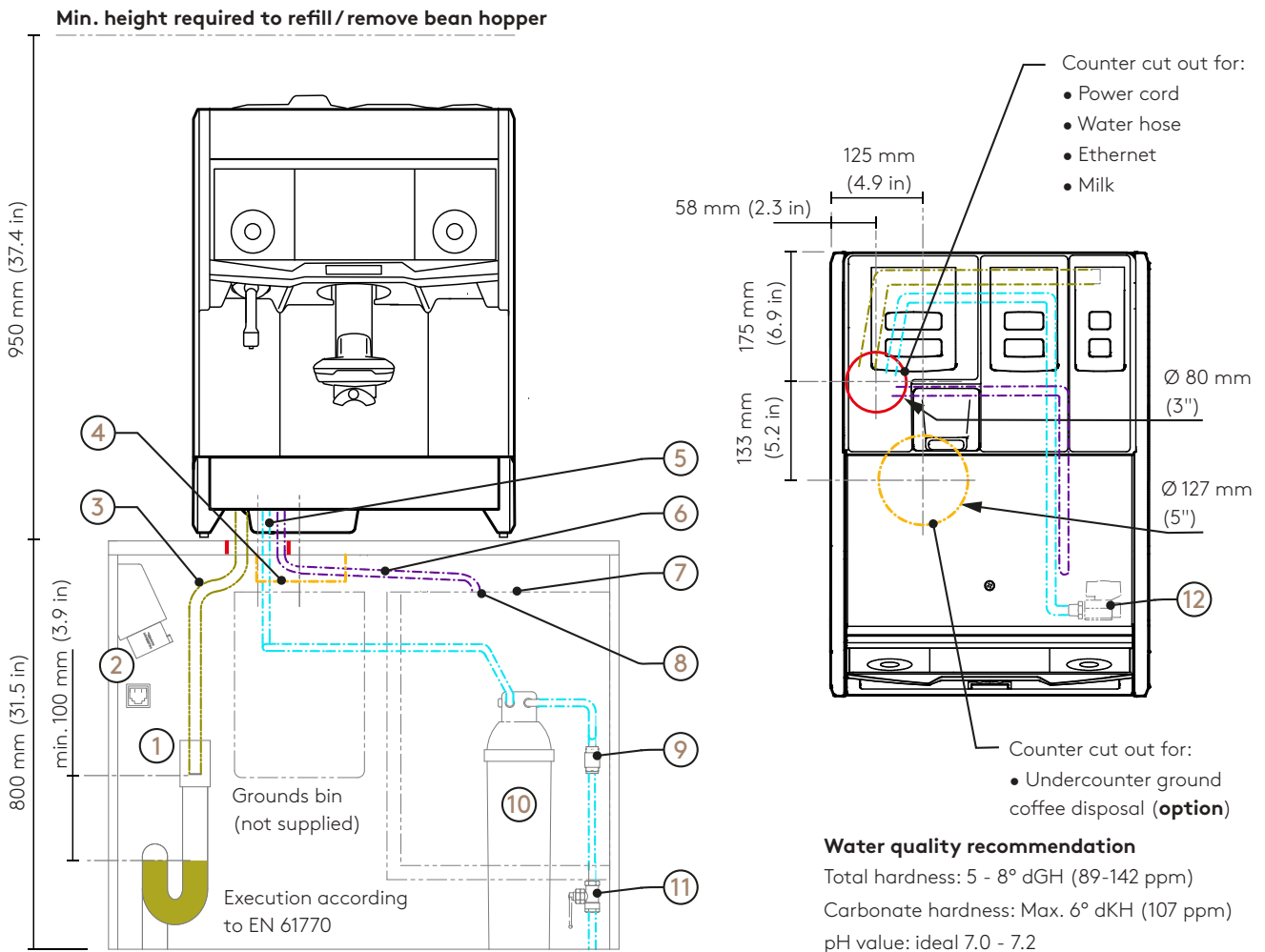
- Check water quality and pressure
- Define filter type and size and check space inside counter
- If no descaling cartridge is used, install carbon filter as minimum
- Check that the machine is on flat and stable surface
- Check counter cut out
- Check water supply installation
- Check that power supply conforms to local standards
- Check that power supply conforms to the machine settings
- Check that the machine is the only device on this power line
- Check all with customer on site
- Make sure original coffee is available
- Make sure cold milk is available (option)
- Check drink recipes and cup sizes
- Check that a milk pitcher is available.

3. After installation

- Explain cleaning and instruct staff using Quick Reference Card
- Fill in and sign the installation form and send it back to Eversys -> orders@eversys.com

4. Desk preparation and countertop cut out dimensions

- Download the pre-commissioning requirements check list here: <https://bit.ly/2YUqacY>



1. Drain with siphon, input min. Ø 56 mm.
 2. Electrical socket according to local regulation and RJ-45 connection (e'Connect).
 3. Drain hose - **Make sure that there is no dip or any back pressure in the hose. The hose must always flow downwards.**
 4. Undercounter ground coffee disposal (option).
 5. Main water braided pipe.
 6. Cut milk tubes as short as possible.
 7. Place the fridge as close as possible to the machine.
 8. Drill hole according to instruction of refrigerator manufacturer.
 9. Check valve according to local regulation.
 10. Descaling cartridge or carbon filter as minimum.
 11. Pressure reducer output - Only if water pressure exceeds 4.5 bars (65.3 psi).
 12. Water inlet 3/8".
- Refer to the commissioning manual (Art. Nr. 5700105619) for more information.*