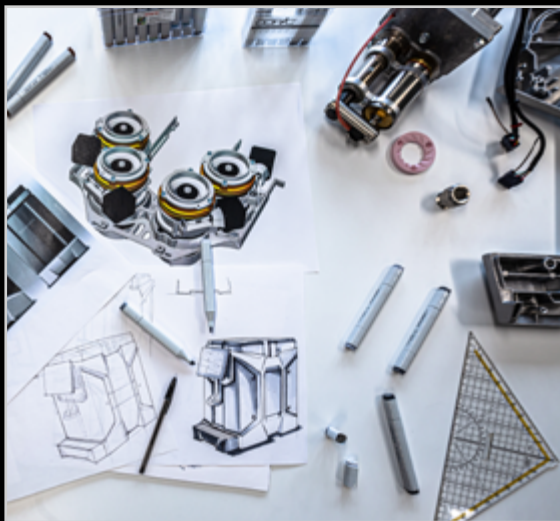


LEGACY

< BACK TO THE FUTURE >



COMBINING EFFICIENCY & ELEGANCE

DESIGN AND MATERIALS

"From inside out" is the philosophy that guided the creation of our new machine.

Each element combines functionality and aesthetics.

This approach minimises the number of components, simplifies assembly, and improves maintenance.

An all-metal construction ensures reliability and durability.

E-CONNECTING YOUR COFFEE SOLUTION TO THE FUTURE

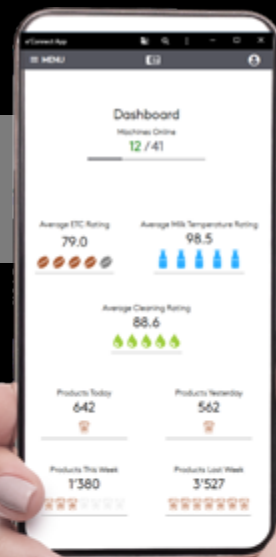
CONNECTIVITY

Our e-connect, a leading-edge telemetry system, enables the tracking and processing of live data from and to anywhere in the world.

Connecting the Eversys machine enables our distributors to optimise their service and save costs.

Our customers can monitor their KPIs and make sure that staff are properly cleaning the machine.

All the data can be transferred to other systems (e.g. ERPs) using our REST API.



LEGACY IS A *GIFT*

FROM *PAST* GENERATIONS

ONE THAT BECOMES RELEVANT FOR *FUTURE* GENERATIONS THROUGH *TODAY'S* TECHNOLOGY

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FOLLOW US ON



LEGACY

< BACK TO THE FUTURE >



IMAGINING A MACHINE CREATED THROUGH DNA AND DELIVERED IN A COMPACT PACKAGE

EVERSYS'S NEW MACHINE REQUIRES LITTLE SPACE TO PROVIDE PREMIUM QUALITY COFFEE. IT IS THE PERFECT SOLUTION FOR:



OFFICE COFFEE SOLUTION



QUICK SERVICE RESTAURANTS



SMALL COFFEE CHAINS



CONVENIENCE STORES/GAS STATIONS

LEGACY

< BACK TO THE FUTURE >

In developing our new machine, we had our 10-year journey to date in mind.

We thought back to our roots, our heritage, and our attributes.

And the idea came naturally; we would craft a compact machine that would unite the essence of who we are - without compromise, protect the values which remain close to our heart; we remain innovators, preservers of authenticity, and providers of market-leading in-cup quality.



POWDER

Our engineers have designed an integrated powder unit that can hold up to 2kg.

TECHNICAL SPECIFICATIONS

L'2c

Weight
60 KG

Height
640mm (25.2 in)

Width
360mm (14.2 in)

Length
600mm (23.6 in)

Espresso / h
175

Hot water / h
120

Powder products / h
120

Cappuccino / h
-

Auto adjustable
hot water temperature

L'2m

Weight
60 KG

Height
640mm (25.2 in)

Width
360mm (14.2 in)

Length
600mm (23.6 in)

Espresso / h
175

Hot water / h
120

Powder products / h
120

Cappuccino / h
120

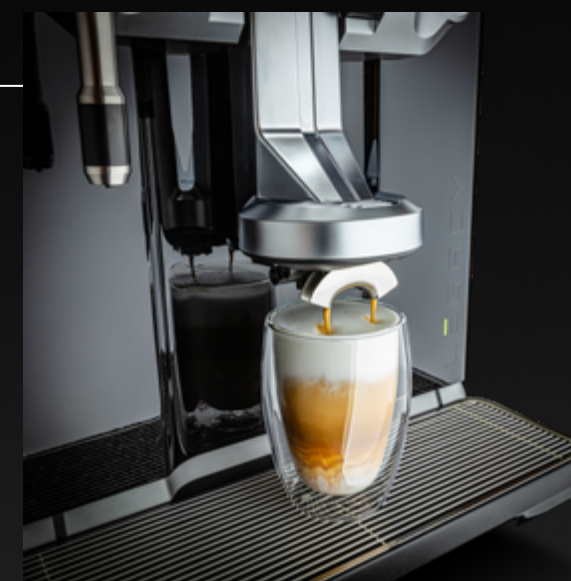
Auto adjustable
hot water temperature

Milk system with EMT
(Electronic Milk Texturing)



MILK

In the 1-Step system, milk is frothed with air, ensuring optimal flavour and texture.



GRINDERS

The machine can be configured with up to four grinders, offering the production and choice of four different types of beans.



L'2s & L'2ms COMING IN 2023

