

PRODUCT CATALOGUE

LÉGACY

EVERSYS



SUPER TRADITIONAL 



LÉGACY

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COFFEE & COMPACT

The L'2c is a compact machine that helps businesses with less space to offer a great coffee experience to their customers. This machine can produce up to 175 espresso and 120 hot water products per hour.

Colour: TEMPEST



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	120 hot water products per hour (200 ml)
	Up to two products at the same time
	Auto adjustable hot water temperature
	Auto adjustable Americano temperature
	1 grinder (1 x 1.2 kg)
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

OPTIONS

Colour Earth
Hot water outlet
2 grinders (2 x 1.2 kg)
3 grinders (2 x 1.2 kg + 1 x 0.6 kg)
4 grinders (2 x 1.2 kg + 2 x 0.6 kg) (not possible with Powder unit)
Powder unit dispenser (2 x 1 kg) - choco (not possible with 4 grinders)
Under counter ground coffee disposal
Crema nozzle
Twin dispensing coffee outlet
Bean hopper lock & cleaning unit lock
Cup heater
Cup centering guide
High feet and large grounds drawer
Double 1.5-Step
Double milk unit (no cross contamination)

• = available without extra cost

POWER FOR EUROPE (for another continent please see the corresponding datasheet)

Machine ON: Up to 2.3 kW
Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 360 x 640 x 600 mm (14,2 x 25,2 x 23,6 in)
Weight : 60 kg (estimation)
Brew chamber : 1 x 24 g
Grinder: Up to 4 x Grinders Ceramic burrs - 64 mm
User Interface: 1x Touch Screen 256 mm (10.1")
Bean hopper: Up to 4 x Bean hoppers (2 x 1.2 kg / 2 x 0.6 kg)
Powder containers 2 x 1 kg (option)
Coffee outlet height: Up to 190 mm
Hot water outlet height : 190 mm
Interface: USB, Ethernet, CCI/CSI
Coffee boiler size: 0.6 L
Grounds drawer: 400 g

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MILK & COMPACT

The L'2m is a compact machine that helps businesses with less space to offer a great coffee experience to their customers. This machine can produce up to 175 espresso and 120 hot water products per hour. In addition, the L'2m is equipped with a milk system allowing the production of 120 cappuccino per hour.

Colour: TEMPEST



KEY FEATURES

	175 espresso per hour (at 23s extraction time)
	120 cappuccino per hour
	120 hot water products per hour (200 ml)120 hot
	Up to two products at the same time
	Auto adjustable hot water temperature
	Auto adjustable Americano temperature
	1 grinder (1 x 1.2kg)
	Cold foam
	Auto cleaning milk system
	Bean hopper level alert
	e'Levelling
	CCI/CSI/API Connection
	e'Connect (Telemetry)



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ACCESSORIES

OPTIONS

Colour Earth
Hot water outlet
2 grinders (2 x 1.2 kg)
3 grinders (2 x 1.2 kg + 1 x 0.6 kg)
4 grinders (2 x 1.2 kg + 2 x 0.6 kg) (not possible with Powder unit)
Powder unit dispenser (2 x 1 kg) - choco (not possible with 4 grinders)
1.5-Step
2 Milk types
Under counter ground coffee disposal
Crema nozzle
Twin dispensing coffee outlet
Specific right hand side front panel fridge predisposition
Bean hopper lock & cleaning unit lock
Cup heater
Cup centering guide
High feet and large grounds drawer
Double 1.5-Step
Double milk unit (no cross contamination)

● = available without extra cost

POWER FOR EUROPE (for another continent please see the corresponding datasheet)

Machine ON: Up to 2.3 kW
Standby mode: Less than 2 W

SPECIFICATIONS

Dimensions (W/H/D): 360 x 640 x 600 mm (14,2 x 25,2 x 23,6 in)
Weight : 60 kg (estimation)
Brew chamber : 1 x 24 g
Grinder: Up to 4 x Grinders Ceramic burrs - 64 mm
User Interface: 1x Touch Screen 256 mm (10.1")
Bean hopper: Up to 4 x Bean hoppers (2 x 1.2 kg / 2 x 0.6 kg)
Powder containers 2 x 1 kg (option)
Coffee outlet height: Up to 190 mm
Hot water outlet height : 190 mm
Interface: USB, Ethernet, CCI/CSI
Coffee boiler size: 0.6 L
Grounds drawer: 400 g

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COMING SOON

COMING SOON

COMING SOON

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COMING SOON
























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	L'2c	L'2m	L'2s	L'2ms
Standard Colour	Tempest	Tempest	Tempest	Tempest
Products at the same time	2	2	2	2
Espresso per hour	175	175	175	175
Cappuccino per hour	–	120	–	120
Hot water per hour	120	120	120	120
Steam wand with Everfoam	–	–	✓	✓
Auto adjustable hot water temperature	✓	✓	✓	✓
Auto adjustable Americano temperature	✓	✓	✓	✓
1 grinder (1x 1.2 kg)	✓	✓	✓	✓
Cold foam	–	✓	–	✓
e'Levelling	✓	✓	✓	✓
CC/CSI/API Connection	✓	✓	✓	✓
e'Connect (telemetry)	✓	✓	✓	✓

● = available – = not available ✓ = included + = option (cost)
coming soon

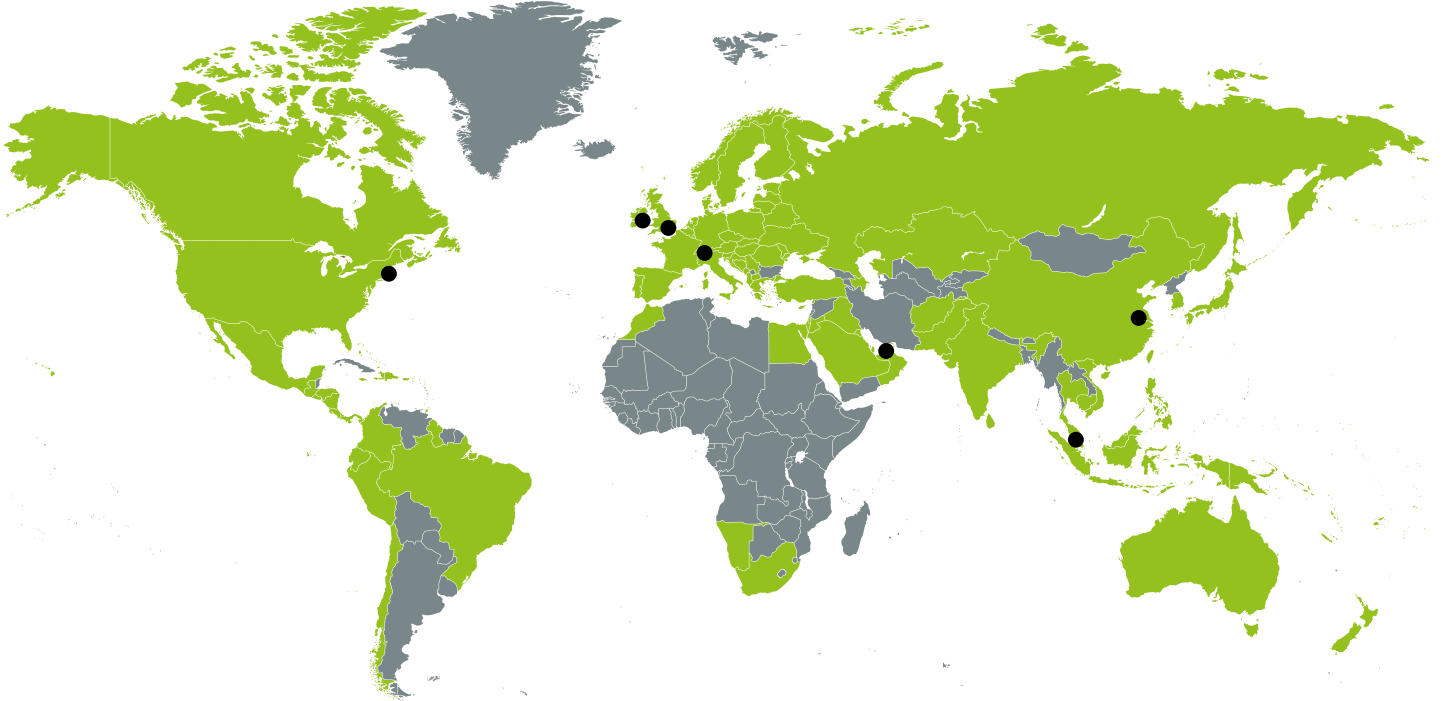
	L'2c	L'2m	L'2s	L'2ms
Colour Earth	+	+	+	+
Hot water outlet	+	+	+	+
2 grinders (2x 1.2kg)	+	+	+	+
3 grinders (2x 1.2kg + 1x 0.6kg)	+	+	+	+
4 grinders (2x 1.2kg + 2x 0.6kg)	+	+	+	+
Powder unit dispenser (2x 1kg) - choco	+	+	+	+
1.5-Step	–	+	–	+
2 Milk types	–	+	–	+
Under counter ground coffee disposal	+	+	+	+
Crema nozzle	●	●	●	●
Twin dispensing coffee outlet	●	●	●	●
Specific lateral fridge predisposition	–	+	–	+
Bean hopper lock & cleaning unit lock	+	+	+	+
Cup heater	+	+	+	+
Cup centering guide	+	+	+	+
High feet and large grounds drawer	+	+	+	+
Double 1.5-Step	+	+	+	+
Double milk unit (no cross contamination)	+	+	+	+

● = available – = not available ✓ = included + = option (cost)
coming soon

	Standard colour	The standard machine colour is Tempest.
	Colour Earth	An Earth machine with black side panel and copper metal sheet can be ordered at an extra cost.
	Steam wand with Everfoam	An air injector is added to the steam system which then enables the production of milk foam automatically with the steam wand.
	Hot water outlet	This is a separate outlet dispensing hot water only.
	Auto Adjustable hot water temperature	The temperature of hot water can be adjusted on the machine screen according to your preferences.
	Auto Adjustable Americano temperature	It is possible to automatically adjust the water temperature for an Americano beverage.
	Auto cleaning milk system	The cleaning of the milk system is automatically performed.
	1 grinder (1x 1.2kg)	With this option 1 grinder is available on the machine offering the production and choice of 1 type of beans.
	2 grinders (2x 1.2kg)	With this option, 2 grinders are available on the machine offering the production and choice of 2 different types of beans.
	3 grinders (2x 1.2kg + 1x 0.6kg)	With this option, 3 grinders are available on the machine offering the production and choice of 3 different types of beans.
	4 grinders (2x 1.2kg+ 2x 0.6kg)	With this option, 4 grinders are available on the Legacy offering the production and choice of 4 different types of beans.
	Powder unit dispenser (2 x 1kg) - choco	With this option the machine is equipped with an integrated powder unit that allows you to serve powder products such choco, chai latte,...
	1.5-Step	The 1.5-Step is a milk arm which dispenses perfectly textured foam at the same time as the espresso, allowing the Barista time to concentrate on the customer and Latte Art.
	Cold foam	Cold milk foam can be dispensed.
	2 Milk types	This option enables the possibility to dispense two different types of milk with no cross contamination.
	Under counter ground coffee disposal	The under counter ground coffee disposal allows a greater amount of coffee grounds directly into the bin provided on site, inside the furniture.
	Twin dispensing coffee outlet	The standard machine comes with a single coffee outlet. In option, there is the possibility to order a twin dispensing coffee outlet to produce 2 beverages at the same time. It's very easy to swap between the single outlet and the double outlet and back at any time.
	Bean hopper lock & cleaning unit lock	The bean hopper and/or the cleaning unit lock allows secured access through the use of a key (e.g. self-service machines).
	e'Levelling	Our automatic e'Levelling system has the ability to initiate a movement to the brewing chamber, creating a vibration which enables the powder in the chamber to spread more evenly, leading to a better, more consistent extraction.
	CCI/CSI/API connection	This feature allows you to connect your coffee machine with another interface such as a payment system solution. (CCI: Coffee Credit Interface; CSI: Coffee Standard Interface; API: Application Programming Interface).
	e'Connect (Telemetry)	Our e'Connect enables all stakeholders to have transparency on key performance parameters of the machines, remote control, priority management, operational efficiency, data protection. With this feature you can for example remotely check the status of your machine (number/kind of products, cleaning status, usage,...).
	Crema Nozzle	The crema nozzle option makes it possible to stabilise the crema on top of every coffee product.
	Specific lateral fridge predisposition	To use your machine with a lateral FG16 or FG20 fridge, this option is recommended.

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