



Vision Use technology to create better coffee times.



Mission Facilitating client success and propelling industry progress.



Values Prioritizing the customer, empowering the strivers, inclining towards the contributors, and forever positive and open attitude.

Founded in 2022, CAYE Technology specializes in high-performance fully automatic coffee machines, integrating proprietary brewing technology with end-to-end expertise in R&D, production, and sales. Backed by top-tier Chinese venture capital, including Hillhouse and Meituan Longzhu, we are committed to redefining coffee automation.

Our R&D team brings over a decade of industry expertise, while our product and marketing teams leverage insights from leading tech companies to ensure an exceptional coffee experience.

About CAYE

CAYE



Driven by Technology, Defined by Quality

CAYE



Manufacture

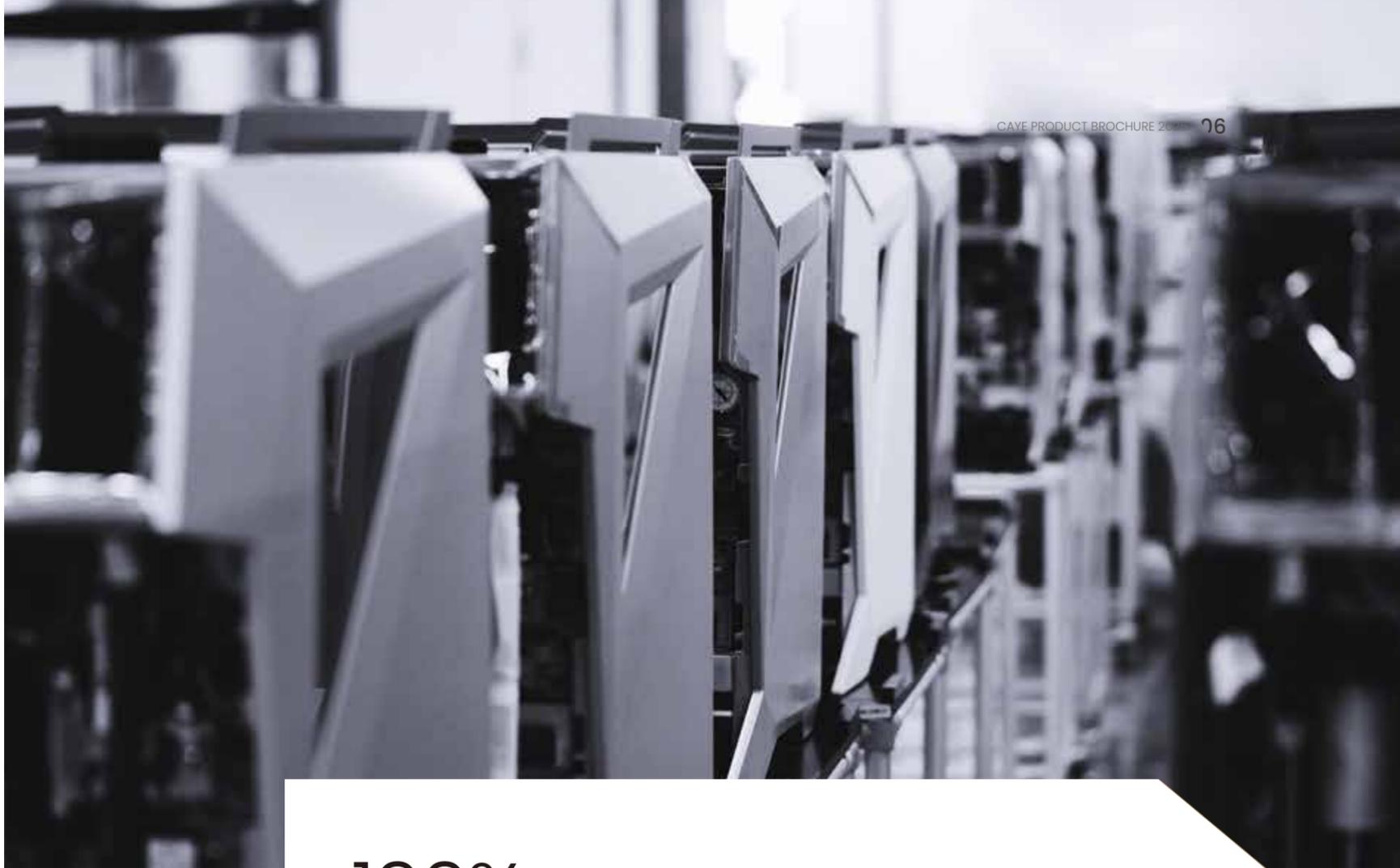
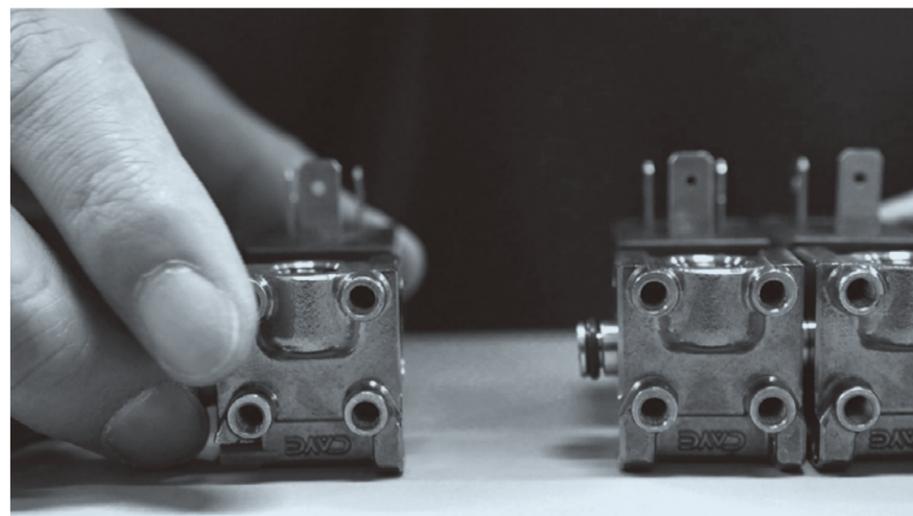
CAYE Technology has established its own factory in Suzhou Industrial Park, and the first phase of the production line has been put into operation. At the same time, there is an external cooperative factory in Kunshan, with a reserved production capacity of up to 100,000 units.

10,000 units

Annual production capacity

100,000 units

Scalable production capacity



100%

Module inspection and test with industry-leading standards

Full-process Quality Control

With a segmented production process and a full-process quality control system, every stage—from module assembly and testing to final product assembly and inspection—is rigorously managed. Professional packaging and secure shipping ensure reliable, high-quality delivery.

200

Nearly 200 patents filed

Intellectual Property

Strong IP and global patent portfolio: Nearly 200 patents filed by 2024, with over 40% being inventions and a 70% tech conversion rate. 50 trademarks registered, with applications in 13 countries and regions.

40%

Over 40% invention patent proportion



CAYE Smart X

The First 3rd-generation Coffee Machine*

The Evolution of Professional Coffee Machines

CAYE

1



1st generation coffee machine

Estimate powder weight by time

- Low accuracy
- Low consistency
- Open-loop coffee quality control system

2



2nd generation coffee machine

Estimate powder weight by thickness

- Medium accuracy
- Medium consistency
- Semi-closed loop coffee quality control system

3

3rd generation coffee machine

Direct and accurate weighing of powder



CAYE Smart X



High accuracy



High consistency



Completely closed-loop coffee quality control system

* First refers to CAYE's first use of a built-in sensor for direct weight measurement and software control, ensuring a deviation under 0.2g. The 'third-generation coffee machine' claim is CAYE's classification based on significant advancements in coffee weight control technology. It does not represent existing design regulations, laws, or standards.



AccuPowderWeigh

CAYE

Precision In Every Brew

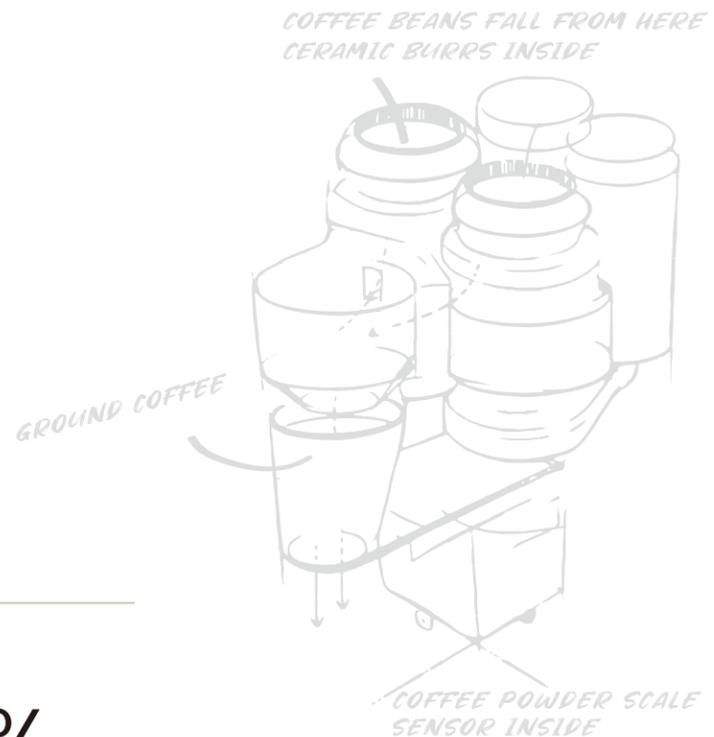
As a trailblazer in third-generation coffee machines, the CAYE Smart X redefines precision with its innovative **Accu-PowderWeigh High-Precision Ground Coffee Weight Control System**. There is a built-in scale module integrates high-precision sensor and intelligent algorithm to directly measure and control coffee weight in real time, ensuring consistent, barista-level quality in every cup.

±0.2g

Deviation ≤ ±0.2g even under constant grinding test (>300 cups)

0.03%

Built-in C3-level scale module with an accuracy of 0.03%



Consistency In Every Cup

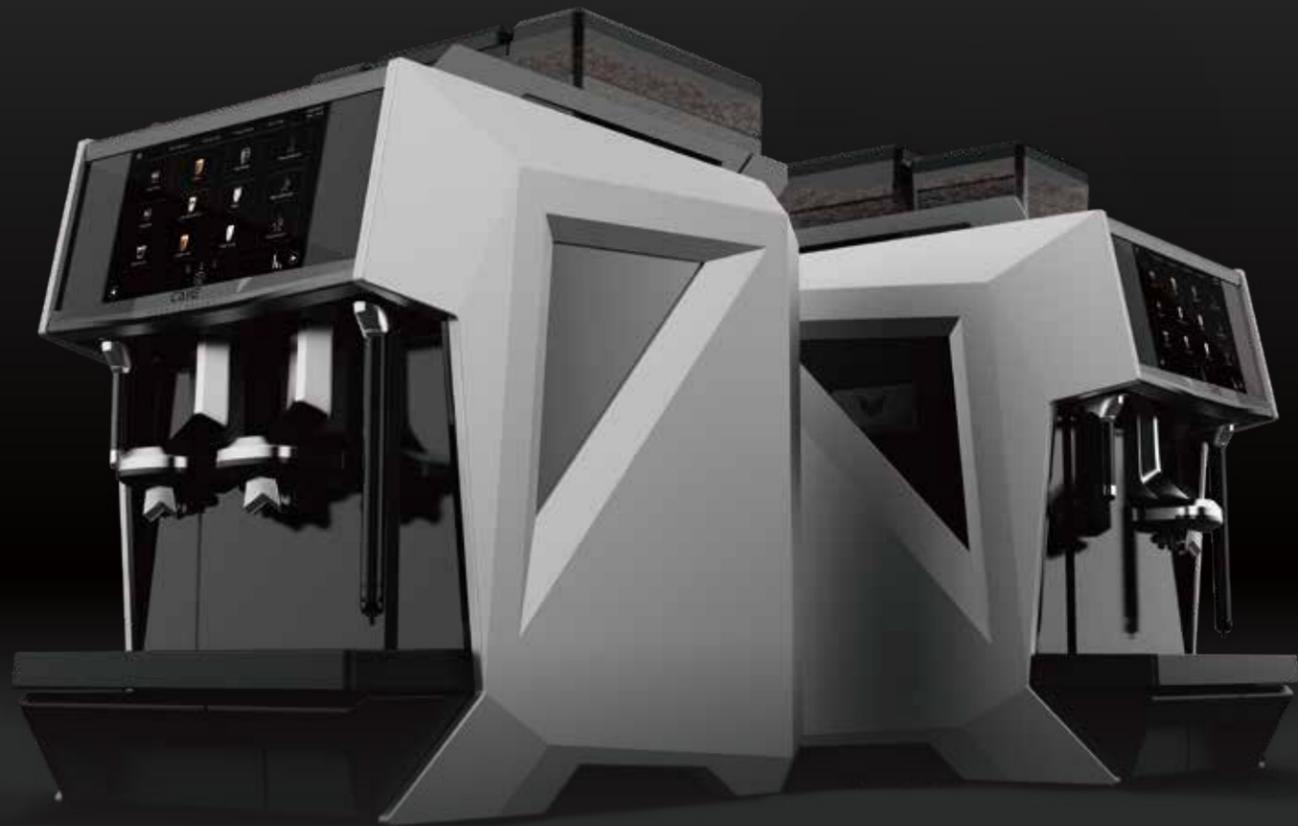
AccuPowderWeigh technology ensures precise dosing and provides strong technical support for achieving stable brewing ratio control. For coffee chains, this means consistent taste across all locations and time periods. It also simplifies recipe development by locking in preset weights, so baristas can focus on flavor instead of frequent adjustments.

Savings in Every Grind

For high-volume locations, precise grind control means less waste and lower material costs. Integrated with a built-in powder scale module, Smart X tracks every gram of coffee used and syncs data to the IoT cloud, giving operators full visibility to optimize inventory and streamline operations with ease.

Technical Advantages

CAYE



Constant Particle Size Burrs

The self-developed durable Constant Particle Size (CPS) ceramic burr grinder ensures thermal consistency for long-running processes.

High hardness and wear resistance ensure an optimal grind size distribution, stable extraction quality, and rich flavor profile. It also reduces burr replacement costs over its lifecycle, making it ideal for high-volume commercial use.



3000 kg

Durable and wear-resistant burrs last up to 3,000 kg

2~4 times

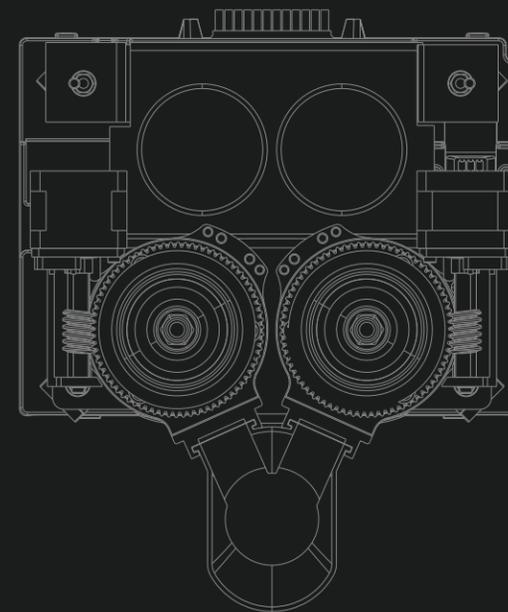
2 to 4 times the lifespan of standard metal burrs

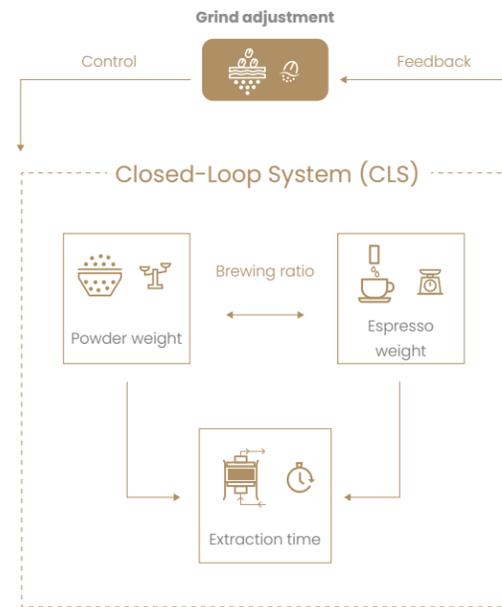
Smart and easy to dial in

The grinder module features electric adjustment, utilizing a stepper motor and high-precision CNC-machined stainless steel gears for ultra-fine control. With a simple tap on the screen, users can adjust the grind size with 0.01mm precision.

Powerful yet quiet

Driven by high-torque digital brushless motors, the grinder is engineered to handle even the hardest medium-light roasted beans with ease.





Closed-Loop System for Extraction Control

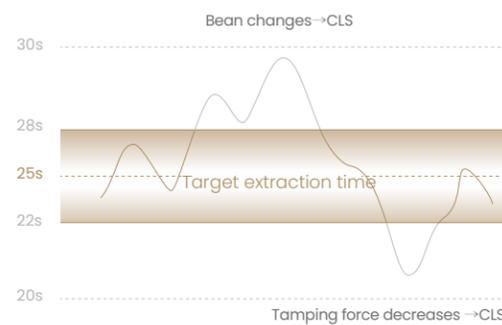
Smart X series comes standard* with the industry's first Closed-Loop System for extraction auto-calibration, based on both ground coffee weight and liquid weight. Using advanced software algorithms, it monitors extraction time and automatically calibrates the grinding degree in real time. This ensures consistent, high-quality coffee across multiple stores—without relying on top baristas. It also reduces training costs and ingredient waste from manual grind adjustments.

One-button quick calibration

With just one button press, the system runs and adjusts the grinding degree in as few as three cups, ensuring fast calibration at the start of the day or after changing coffee beans.

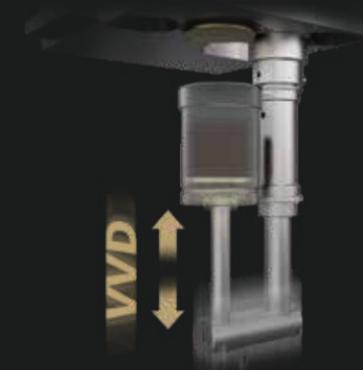
Automatically adjusts in real-time to match preset parameters

The CLS software can be set to run automatically, continuously monitoring the extraction process in real time. If the extraction time deviates, the system adjusts the grinding degree to bring it back within the target range.



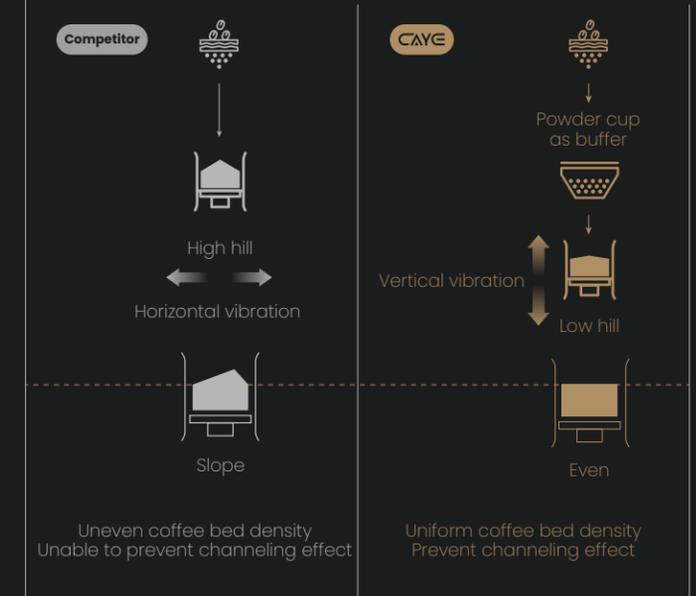
*The CLS Standard comes as a default feature across the entire series, designed for chain stores and other commercial venues, ensuring efficient daily production. The CLS for Studio is an optional upgrade that adds an Espresso Scale Module for precise espresso extraction. Ideal for speciality coffee shops and coffee brand headquarters to develop new recipes and optimize flavor parameters.

Vertical Vibrating Distribution (VVD) Technology



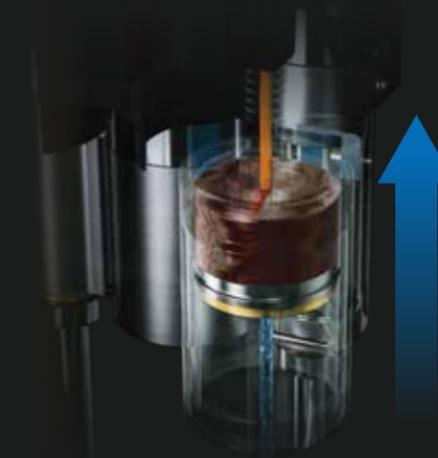
Replicate a barista's expert tap on the portafilter

Comparison of distribution solutions



The exclusive VVD technology simulates the barista's tamping touch, using vertical vibrations to create a perfectly level coffee bed. This prevents channelling, ensuring water flows evenly through the grounds, which is key to a stable, rich extraction.

Reverse Gravity Extraction and Vertical Infusion



The vertical brewing chamber design and bottom-up extraction ensure even water penetration through the coffee bed under gravity. This design delivers a stable flow rate and uniform water distribution, preventing fine coffee particles from settling and causing channel blockages. Extraction time and yield remain stable, guaranteeing a balanced and pure coffee flavour.



Barista-Quality Creamy Milk Foam, Hot or Cold

The innovative **SuperMix Milk Frothing Technology**, with a unique spiral cone milk pump system, expertly blends milk and air into a swirling vortex, mixing them thoroughly before high-pressure steaming. Foam quality meets SCA's highest foam rating, Level 1 Excellent.



The **CayeSteam Automated Steam Wand** brings a new level of convenience and quality to milk frothing. By incorporating automated temperature control and air injection, it offers three distinct steam modes to suit a range of user skills and operational needs.

CayeFoam + Separate Milk Foam Dispenser

SuperMIX



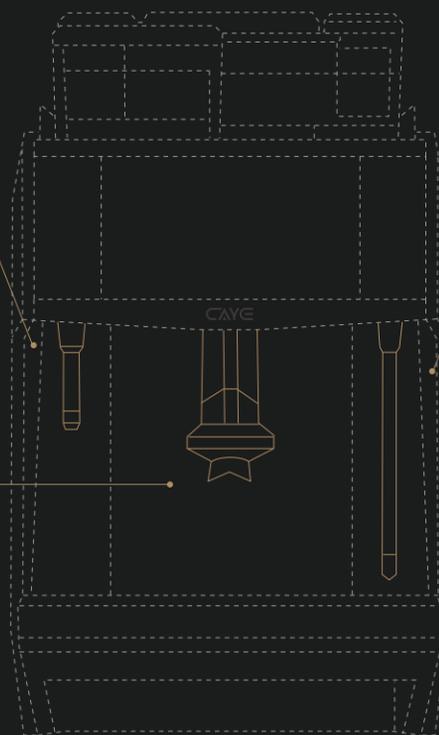
Delivers hot or cold creamy foam from an independent milk wand while simultaneously extracting espresso—ideal for creating stunning latte art.

AutoMilk One-Touch Milk Coffee

SuperMIX



Perfectly textured hot or cold milk foam is dispensed from the spout directly into the cup, blending perfectly with espresso for fast service.



CayeSteam Auto Steam Wand with Temperature Sensor

Three steam modes

	ManualSteam	ManualSteam+	AutoSteam
Automatic temp. control	✗	✓	✓
Automatic milk aerating	✗	✗	✓
Required skill level	High	Medium	Low

25%

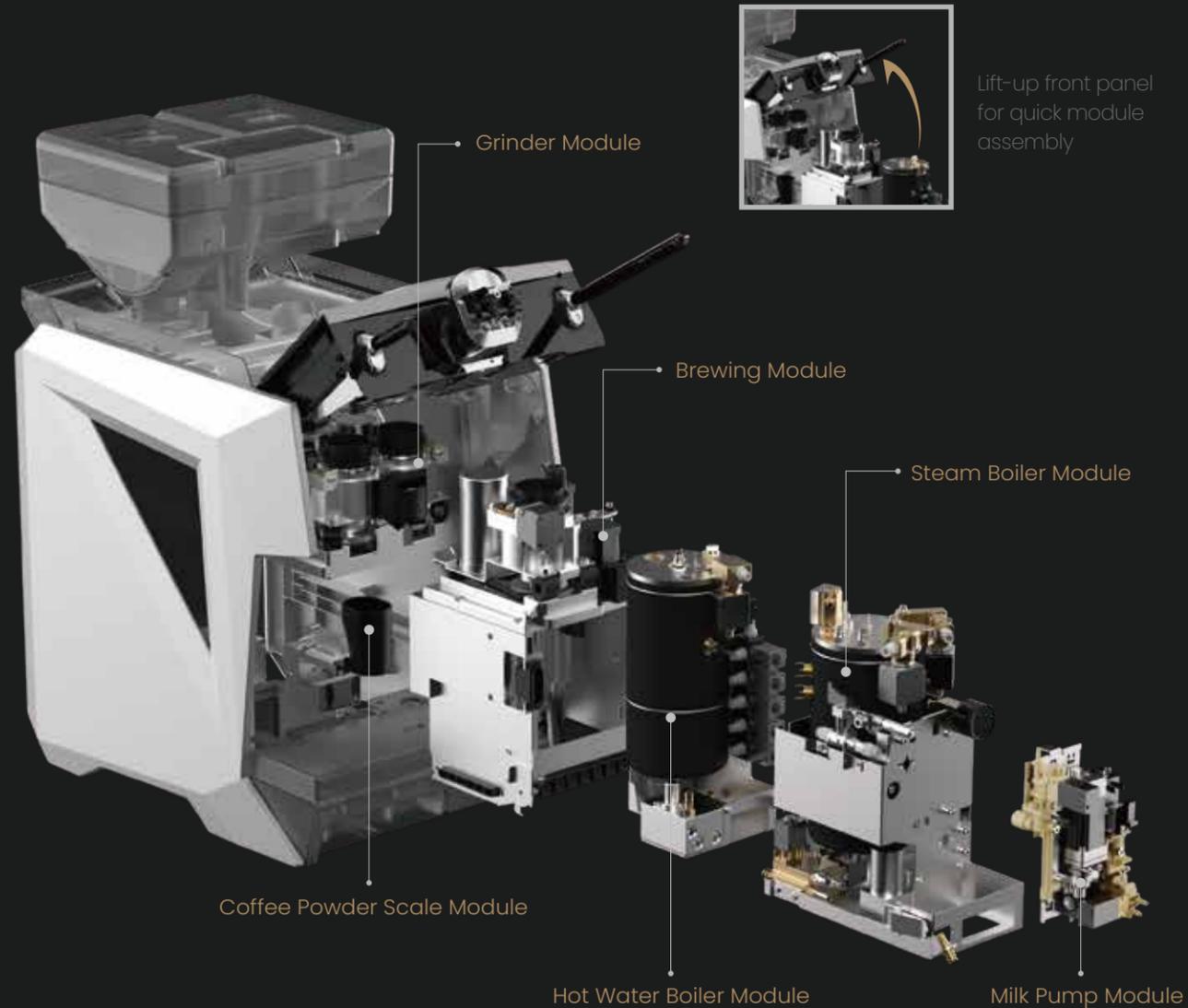
Precise adjustments save up to 25% on milk costs *

Smart X meets the demands of various commercial settings for quality, efficiency, and user preferences. It also supports frothing plant-based milk, unlocking endless beverage creativity.

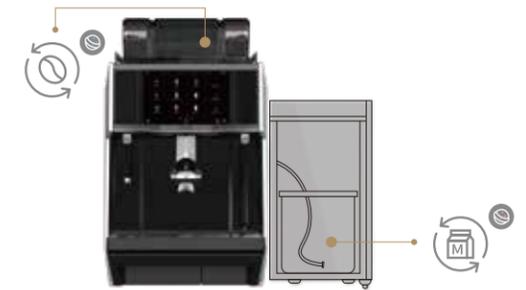
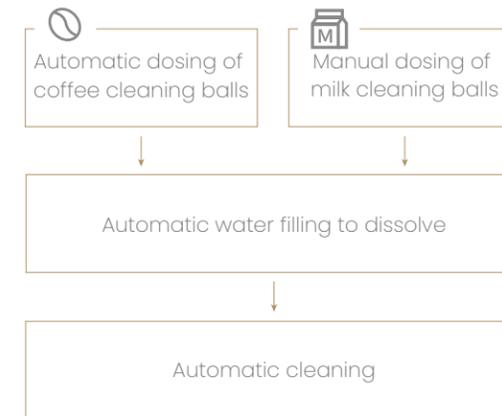
*Estimated based on high-output stores compared to manual milk frothing waste with traditional coffee machines.

Integrated Die-Casting Frame Fully Modular Design

The Smart X series is engineered for durability with all-metal components in key modules. The one-piece die-cast aluminum side panels ensure stability, reliability, and a premium feel. Thanks to the fully modular design, technicians can replace parts in 3 minutes with minimal training, which means less downtime and happier customers.



Coffee and Milk System Automatic Cleaning



Effortless and time-saving: automated self-cleaning ensures food safety and optimal performance with just a few simple steps.

Component-level MetalOT

Smart X Series provides component-level metadata for efficient local and remote monitoring, minimizing maintenance costs and enabling intelligent operations.

Module self-diagnosis for precise trouble-shooting



Flexible and Future-proof Digital Services



- Remote real-time monitoring
- Fault alarms & maintenance reminders
- Beverage data analysis
- Comprehensive fault tracking
- One-click recipe distribution
- Software OTA updates





Smart
is

NEW



S

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X

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BionicBarista

CAYE

The Smart X Series commercial fully automatic coffee machine emulates the artistry of elite baristas with its Bionic Barista system. It meticulously orchestrates each phase of coffee preparation - grinding, weighing, tamping, and extraction - to seamlessly deliver an exceptional coffee experience to your patrons.





Smart X

Smart X Master

BASIC MODEL		B2CS	B2CM	B2CMSY	B2CT	B2CTS	B2CSY
Product Category		Coffee & Steam	Coffee & Steam	Full Function	Coffee & Tea	Coffee, Tea & Steam	Coffee, Steam & Separate Milk Foam
Key Specifications	Cups per hour*	156 espresso per hour 151 cappuccino per hour			258 espresso per hour		
	Bean hoppers	2 x 1.2 kg, support the third hopper (0.7 kg)			2 x 1.2 kg		
	Grinders	2, support the third grinder			2		
	Powder chute (for ground coffee)	1			1		
	Coffee outlet	1			2		
	Burrs size and type	64mm ceramic burrs					
	Grind size adjustment	Electric adjustment					
	Brewing unit	1 (24 / 30g selectable)			2 (24 / 30g selectable)		
	Hot water boiler size	1.6L					
	Steam boiler size	1.6L			-		1.6L
	Coffee outlet height	90-190 mm					
	Grounds drawer	4 L (540g empty reminder), support undercounter coffee grounds disposal					
	Coffee powder scale module	Standard					
	Espresso scale module	Optional					
CLS extraction quality control	Standard, optional upgrade to CLS for Studio (w/ espresso scale)						
User Interface	Display	10.1" true-color touch screen					
	Networking	Wired connection (RJ45)					
	Digital serice (IoT)	Remote monitoring, beverage recipe update & sync, firmware update, machine self-diagnosis and more					
Maintenance	Coffee system auto-cleaning	Auto dosing, auto cleaning					
	Milk system auto-cleaning	Manual dosing, auto cleaning					
Milk and Steam	CayeSteam Auto Steam Wand	✓	+	✓	-	✓	✓
	AutoMilk	-	✓	✓	-	-	-
	CayeFoam+	-	+	✓	-	-	✓
	Hot / cold milk foam	-	✓	✓	-	-	✓
	Two types of milk	-	+	+	-	-	+
Hot Water Supply	Separate hot water outlet	+	+	-	✓	✓	-
External Module	Milk refrigerator	-	✓	✓	-	-	✓

✓ Standard + Optional - Not supported



*Data is based on the DIN18873 and originates from internal tests conducted by Caye's laboratory. Actual results may vary due to factors such as operator handling and water pressure conditions.

BnC - Espresso, "n" means the number of bean hoppers/grinders S - Steam wand M - Milk coffee (hot and cold milk foam) Y - Separate milk foam dispenser T - Separate hot water outlet

Final product configuration is subject to delivery; specifications may be adjusted due to product updates.

@ CAYE Technology

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Caye Technology (Suzhou) Co., Ltd.

Building B4, No. 8 Yanghua Road, Suzhou Industrial Park (SIP), Suzhou, Jiangsu, China

Building 15, Beijing International Wealth Center, No. 1 Gongyuan Street, Tongzhou District, Beijing, China

sales.intl@caye.com

Tel: (+86) 400-128-6008

www.caye.com



LinkedIn

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