

44.05°

59.71°

59.71°

124.14°

用科技创造更美好的咖啡时光

Better technologies for better coffee moments.

R8.70

R9.12

—

R7.45

59.71°
↑

44.05°

愿景
Vision用科技创造
更美好的咖啡时光。
Better technologies for better
coffee moments.使命
Mission助力客户成功，
推动行业进步。
To enable customer success and
drive industry innovation.价值观
Values客户是根, 奋斗者为本，
向贡献者倾斜, 永远积极开放。
Customer first, strivers matter, reward contributors,
stay positive & open.

CAYE Technology is China's first professional high-tech enterprise specializing in fully automatic coffee machine based on a completely independently developed high-efficiency brewing system, integrating R&D, production and sales, with its headquarters located in Suzhou Industrial Park.

Adhering to the vision of "Better technologies for better coffee moments", CAYE Technology focuses on the underlying innovation of core technologies and adheres to independent intellectual property rights and global patent strategy layout.

By the end of 2025, we had filed more than 230 patents, among which invention patents accounted for over 40%. The conversion rate of technological achievements exceeded 70%, enabling the company to continuously lead the technological development of the industry.

咖爷科技是中国首家基于完全自主研发高效冲泡系统的专业全自动咖啡设备科技企业,集研发、生产与销售于一体,总部位于苏州工业园区。

秉承“用科技创造更美好的咖啡时光”的愿景,咖爷科技专注核心技术的底层创新,坚持自主知识产权与全球专利战略布局。

截至2025年底,公司累计已申请专利超230项,其中发明专利占比超过40%,技术成果转化率超70%,持续引领行业技术发展。

About CAYE

公司介绍 CAYE



Driven by Technology Defined by Quality

制造与品控

CAYE

制造 Manufacture

CAYE咖爷科技在苏州工业园区建立自有工厂，一期产线已于2024年下半年投产，具备每年超1万台的产能；同时在昆山有外部协作工厂，预留产能可达10万台级别。



10,000 台

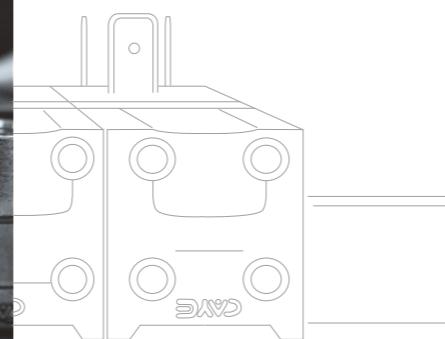
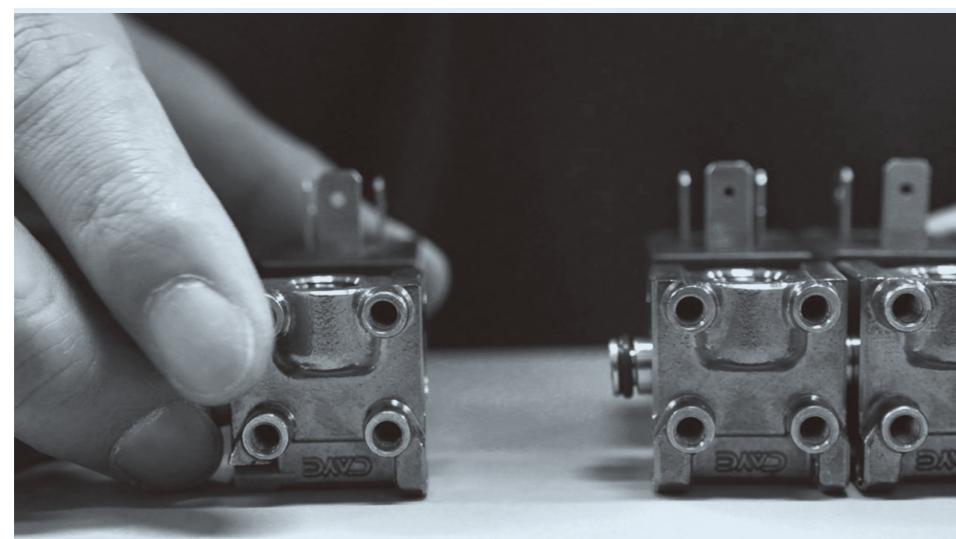
具备每年超1万台的产能

With a capacity of over 10,000 units per year

100,000 台

预留产能可达10万台

Reserve capacity up to 100,000 units



100%

模组全检，达到业界严苛标准

Module inspection and test with industry-leading standards

230 件

截至2025年底累计申请专利超230件

more than 230 patents have been filed by the end of 2025

40%

发明专利占比超过40%

Over 40% invention patent proportion

全程质控 Full-process Quality Control

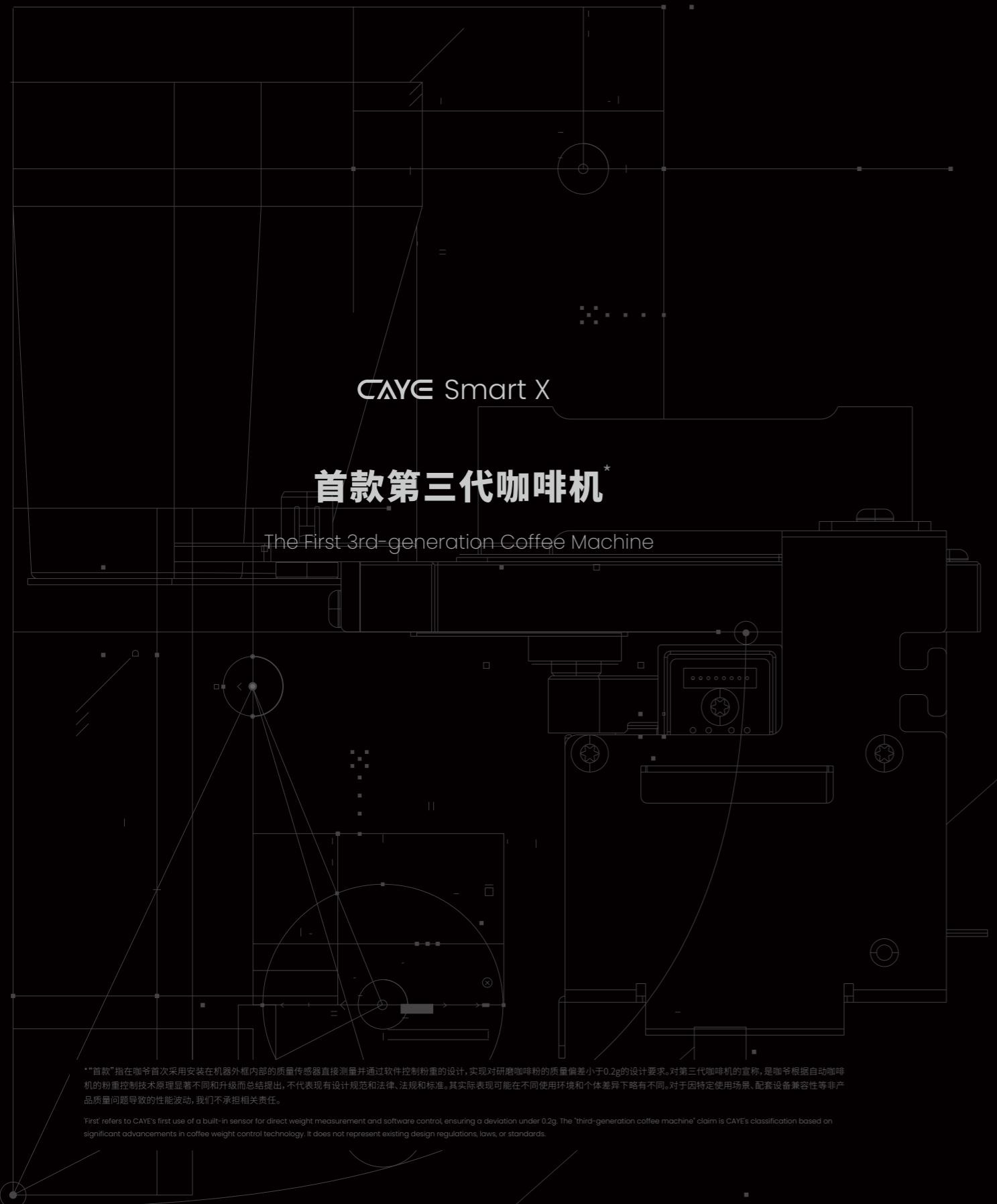
采用分段生产和全程质量控制体系，从模组组装与测试到整机装配与检测，每个环节均严格把控，通过专业包装和安全出运，提供可靠的高质量交付。

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.

知识产权 Intellectual Property

坚持自主知识产权和全球专利布局，截至2025年底已累计申请专利超230件，其中发明专利占比超40%，技术成果转化率超70%；已授权商标50件，目前已在海外13个国家和地区申请。

CAYE Technology adheres to independent intellectual property rights and global patent layout. By the end of 2025, we had filed more than 230 patents, among which invention patents accounted for over 40%, and the conversion rate of technological achievements exceeded 70%. In addition, we have obtained 50 registered trademarks and have currently filed applications in 13 overseas countries and regions.



The Evolution of Professional Coffee Machines

专业咖啡机的演进历程

CAYE

1 第一代咖啡机

基于研磨时间估算粉重



1st generation coffee machine

Estimate powder weight by time

精确度低
一致性差
无闭环自动校准

Low accuracy
Low consistency
Open-loop coffee quality control system

2 第二代咖啡机

基于粉饼厚度估算粉重



2nd generation coffee machine

Estimate powder weight by thickness

精确度中等
一致性中等
半闭环自动校准

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

3 第三代咖啡机

直接精确称量粉重



3rd generation coffee machine

Direct and accurate weighing of powder



精确度高

High accuracy



一致性高

High consistency



实时全闭环自动校准

Completely closed-loop coffee quality control system



AccuPowderWeigh

高精度粉重控制系统

CAYE

直接称量 精准定重

Precision

作为第三代咖啡机的开山之作, CAYE Smart X 全自动咖啡机创新自研了 **AccuPowderWeigh 高精度粉重控制系统**, 通过内置高精度的压力传感器和自主研发的智能算法, 直接精确称量并实时控制研磨粉重, 实现“出品即精品”。

As a trailblazer in third-generation coffee machines, the CAYE Smart X redefines precision with its innovative AccuPowderWeigh 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

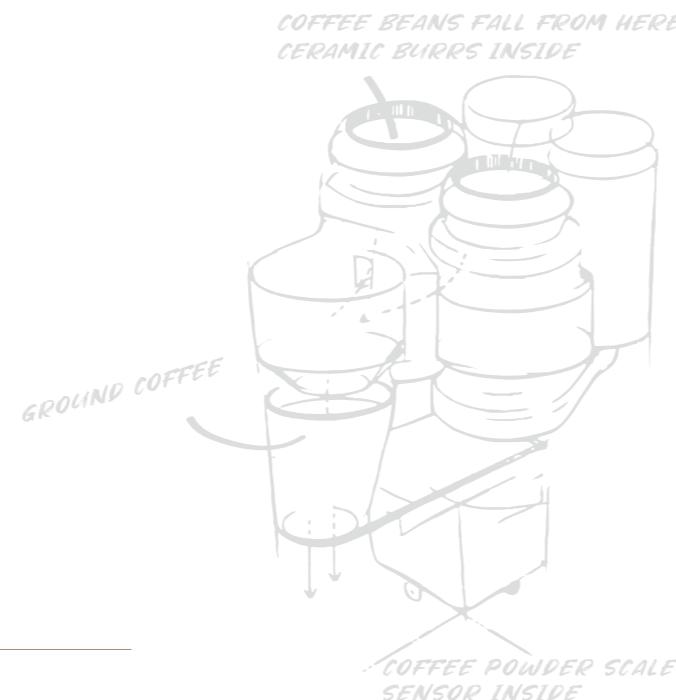
连续测试研磨超300杯, 咖啡粉重偏差≤0.2g

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

0.03%

核心采用C3级称重模组, 精度超过万分之三

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



品质如一 减少浪费

Consistency

基于第一性原理的粉重控制技术, 为实现精确的粉液比把控, 提供了有力技术支撑。对连锁咖啡而言, 这确保了始终如一的咖啡口味, 即便不同门店、不同时间段, 咖啡萃取粉量始终符合配方标准。从长期运营的角度来看, 还有效减少了咖啡粉的浪费, 一年咖啡豆物料成本降低超3万元。

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. Over time, it also reduces waste and lowers material costs, making operations more efficient.

300 kg

一年约可节省咖啡豆超300kg*
Saves over 300kg of coffee beans per year

30,000元

一年咖啡豆物料成本降低超3万元*
Reducing annual coffee bean costs by over ¥30,000

*按照传统全自动咖啡机每次研磨偏差超过 1g, 每制作 50 - 100 杯咖啡就要重新研磨 3 - 4 次来进行调磨, 以高出杯量 (500 杯) 的门店为例进行估算, 按照咖啡豆交易价格 135 元/公斤来估算。

*Estimated data based on a high-output coffee shop (e.g., 500+ cups per day, beans price ¥135/kg). Traditional fully automatic coffee machines have a grinding deviation of over 1g per cup, requiring 3-4 regrinds every 50-100 cups to calibrate.



BionicBarista

仿生咖啡师

CAYE

Smart X 系列商用全自动咖啡机通过BionicBarista仿生咖啡师系统,完美呈现顶级咖啡师的制作品质。通过对研磨、称量、布粉填压和加压萃取等全步骤的精心设计,轻松为您呈现独一无二的完美咖啡体验。

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.



Constant Particle Size Burrs

CPS恒温恒径刀盘

采用自主研发的 CPS 陶瓷刀盘的磨豆模组,在高强度工作状态下,依然能保证温度稳定。

陶瓷刀盘硬度高且不易磨损,咖啡豆研磨粒径分布合理,萃取品质稳定、咖啡风味完全释放。还能够降低生命周期内刀盘更换成本,非常适合高出杯量的商业场景。

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

坚硬耐磨,寿命可达 3000 kg

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

2~4 times

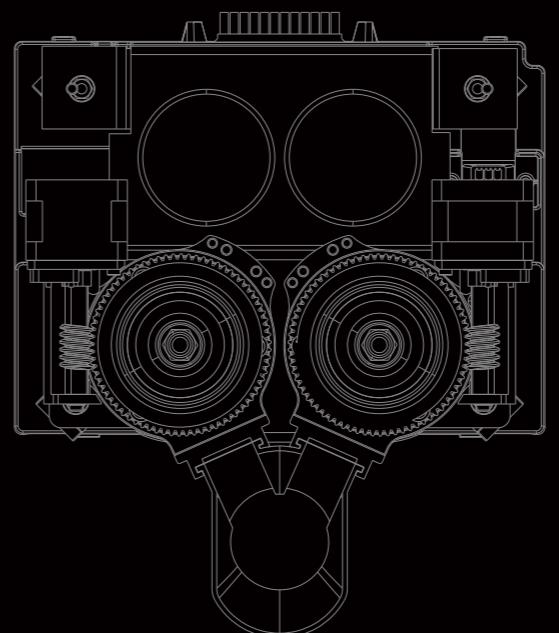
寿命约为普通金属刀盘的 2~4倍

2 to 4 times the lifespan of standard metal burrs



高精度电动调磨

Smart X 的磨豆系统采用电动调磨,通过电控步进电机,配合高精度CNC加工的不锈钢齿轮实现高精度调节。只需要点击屏幕,就可以实现0.01mm的研磨度调节,省去费时费力的手动调节过程。

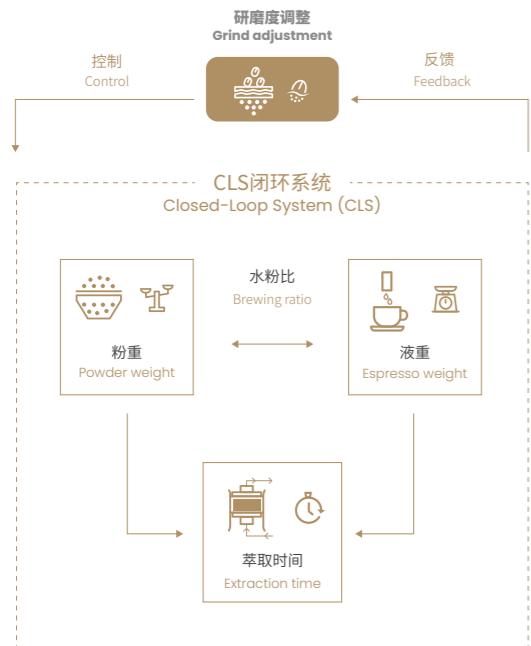


Smart and easy to dial in. The grinder module features electric adjustment, utilizing a stepper motor and high-precision CNC-machined stainless steel gears for ultra-fine control. With a simple tap on the screen, users can adjust the grind size with 0.01mm precision.

高扭力电机驱动

高性能数码无刷电机提供了强劲的切割扭矩,轻松研磨硬度较高的中浅烘焙咖啡豆。

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

CLS 萃取品质闭环控制系统

Smart X 全系标配*的CLS 萃取品质闭环控制系统,是业界第一个真正基于咖啡粉重与咖啡液重完全闭环基础上的萃取质量控制系统。

通过软件算法,监测萃取时间,自动化实时调整研磨颗粒度,将门店的标准配方和咖啡师的校准经验进行固化,无需众多顶级咖啡师,即可在大量门店中提供高水平且一致的杯中口感与风味。软件的精准控制不仅减少了培训成本,还降低了人工反复调磨造成的原料浪费。

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

快速一键自动校准

在每日开机或者更换咖啡豆后,一键运行CLS自动校准程序,最少3杯就完成校准调磨,方便快捷。

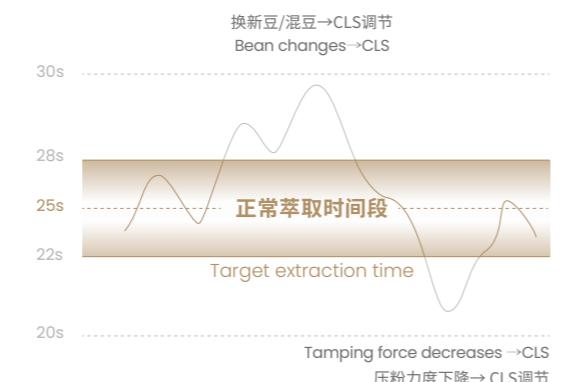
With just one button press, the system runs and adjusts the grinding degree in as few as three cups, ensuring fast calibration at the start of the day or after changing coffee beans.

Automatically adjusts in real-time to match preset parameters

实时自动调整 匹配预设参数

CLS软件程序可设置为后台自动运行,实时监控萃取过程。如果萃取时间发生偏移,系统可自动调整研磨度,把萃取时间调节回设定区间。

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.



*全系标配CLS标准版(CLS Standard),适用于连锁门店等商业场所满足日常高效出品需求。可升级选配的CLS工作室版(CLS for Studio),在原有基础上增配咖啡液重秤组件,直接精准称量浓缩液重,适合精品咖啡馆、研发实验室和连锁品牌总部使用,用于研发新配方、优化风味参数等。

*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 specialty coffee shops and coffee brand headquarters to develop new recipes and optimize flavor parameters.

Vertical Vibrating Distribution (VVD) Technology

VVD垂直振动布粉技术



模仿咖啡师轻拍手柄
进行上下振动

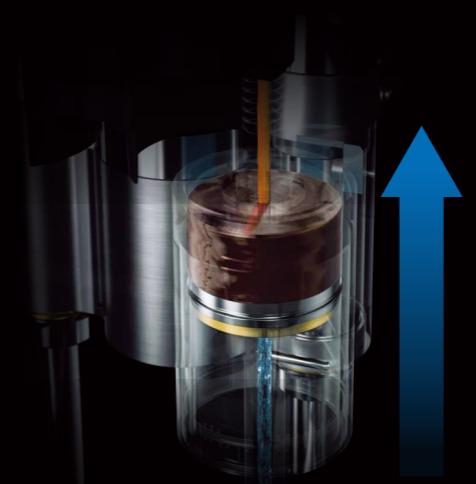
Replicate a barista's expert tap on the portafilter

独有的VVD垂直振动布粉技术,模拟专业咖啡师
轻叩手柄的布粉动作,通过上下快速振动,使得
咖啡粉床完全平整,填压后粉饼密度均一,有效
避免了通道效应,从而获得更稳定的萃取品质。

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

反重力垂直萃取冲泡



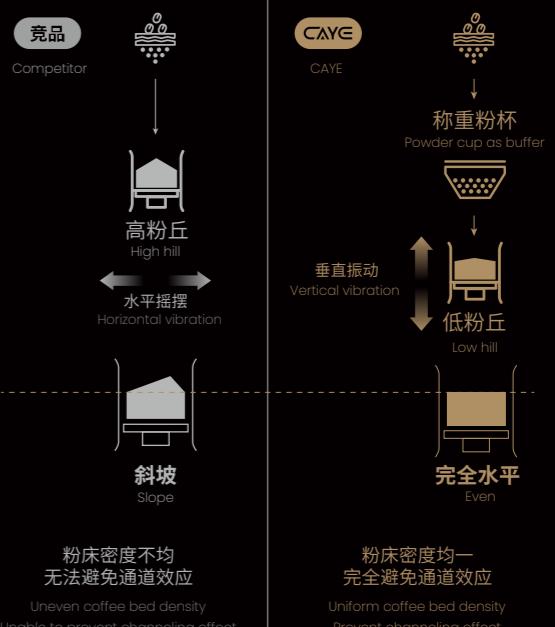
垂直的冲泡缸设计,叠加自下而上的反重力萃取,水在重力作用
下更均匀地渗透粉床。

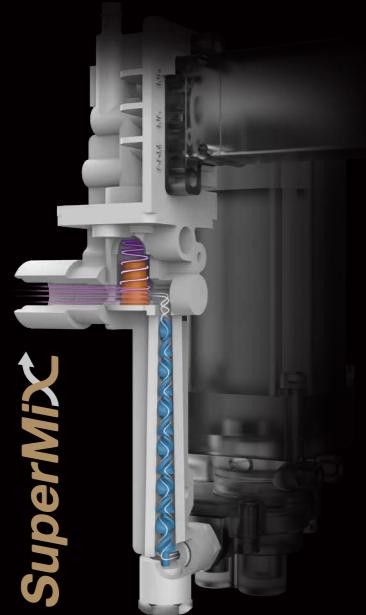
这意味着更稳定的流速和均匀的水流分布,避免细粉下沉堆积造
成的通道阻塞,从而确保萃取时间和萃取率的稳定性,带来更统
一和纯粹的咖啡口味。

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.

布粉方案对比 Comparison of distribution solutions





Barista-Quality Creamy Milk Foam,
Hot or Cold

高品质冷热奶沫 轻松可得

创新的 **SuperMix 自动牛奶打发技术**, 内置螺旋增压式奶泵系统, 将空气和牛奶蛋白在涡旋中充分融合加速后, 与高压蒸汽混流进行蒸煮, 可轻松出品冷热奶沫, 完美呈现咖啡师般的牛奶打发技艺, 符合SCA奶沫评级 Level 1 Excellent。

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.

CayeFoam + 奶沫直供

SuperMix

Separate Milk Foam Dispenser



绵密奶沫从独立奶沫杆出品至奶缸, 可同步萃取意式, 方便表演拿铁拉花

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

AutoMilk 一键奶咖

SuperMix

One-Touch Milk Coffee



绵密奶沫从饮品口出品至杯中, 注入到咖啡中, 快速出品

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

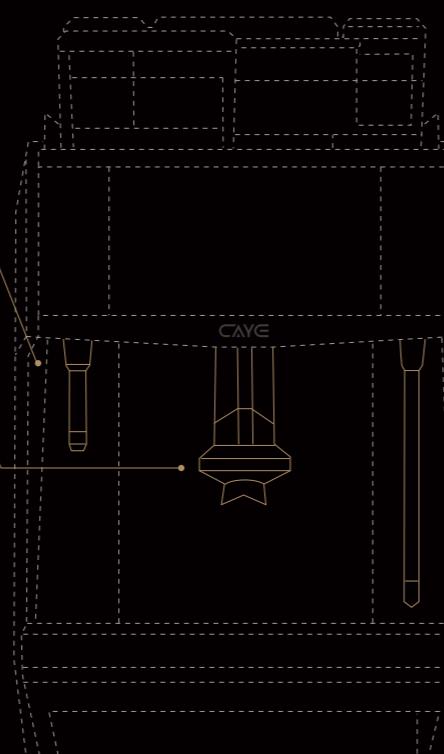
25%

精准奶量调节, 减少约25%的牛奶浪费*

Precise adjustments save up to 25% on milk costs

*基于高出杯量门店, 与传统咖啡机手动打奶损耗对比保守估算。

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



CayeSteam 自动温感蒸汽棒让传统的蒸汽打奶也变得更加高效和便利。它集成了注气功能与温控传感器, 支持三种自动化程度不同的打奶模式, 精准适配不同技能水平的操作者, 从初学者到专业咖啡师皆可轻松使用。

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.

CayeSteam 自动温感蒸汽棒

CayeSteam Auto Steam Wand with Temperature Sensor

三种
工作模式

Three steam
modes

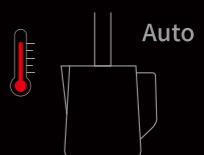
手动打奶
ManualSteam



半自动打奶
ManualSteam+



全自动打奶
AutoSteam



自动控温
Automatic temp. control



自动注气
Automatic milk aerating



技能要求
Required skill level

High

Medium

Low

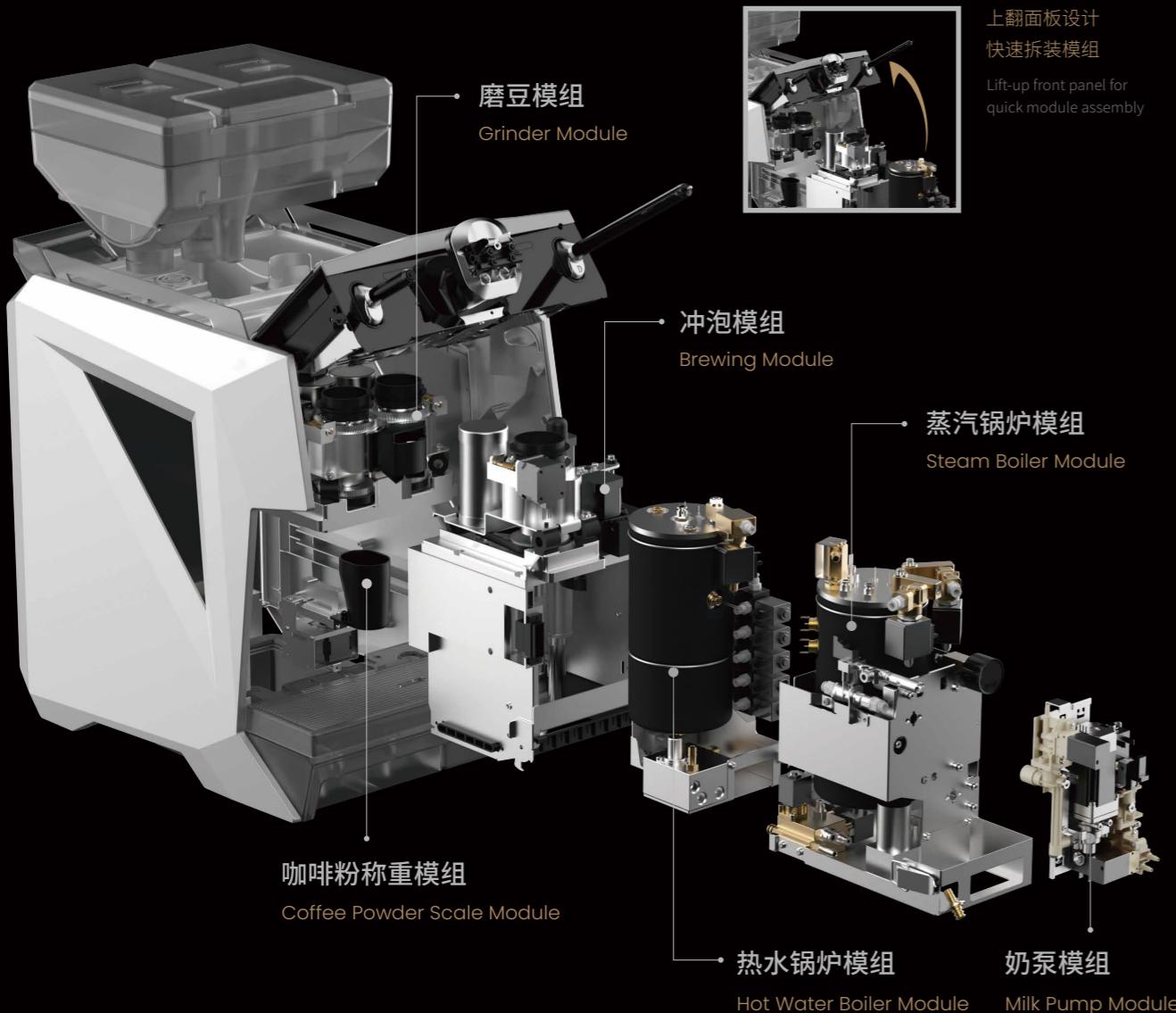
Smart X 满足了不同商业场景下对于品质、效率与使用习惯需求, 并且支持打发植物奶, 助力激发无限饮品创意。

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.

Integrated Die-Casting Frame Fully Modular Design

一体化压铸框架 全模组化设计

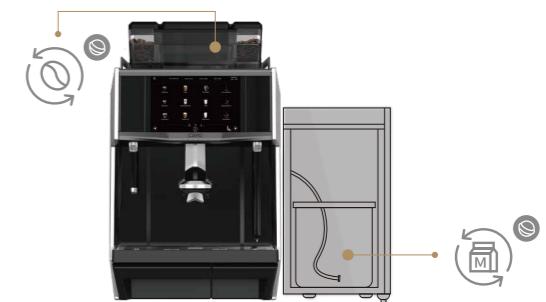
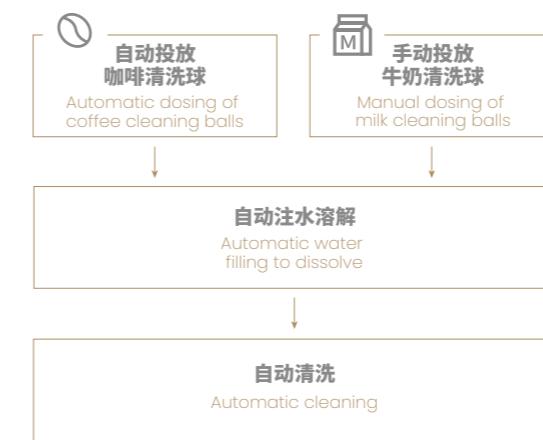
Smart X 系列产品在关键部件采用全金属材质，确保经久耐用。一体压铸铝合金侧板，稳定可靠，质感高级。由独立多模组构成的模块化设计，稍加训练的技术人员可在最短3分钟内完成拆装替换，最大限度减少停机时间，提升客户满意度。



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

自动化的咖啡和牛奶清洁系统



无需耗费大量时间和精力，通过简单步骤，即可实现机器内部的自动化清洁，保障食品卫生和良好的运行状态。

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

Component-level MetaloT

元器件级别数据抓取能力

Smart X 系列提供元器件级别的元数据，本地和远程都可以高效监控异常，最大限度地降低维护成本，实现数智化运营。

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

机器模组自检精确定位故障

Module self-diagnosis for precise trouble-shooting



Flexible and Future-proof IoT Digital Services

灵活高效的 IoT 数字化服务



远程实时监控
Remote real-time monitoring

故障报警 + 维保提醒
Fault alarms & maintenance reminders

饮品数据分析
Beverage data analysis

全面故障追溯
Comprehensive fault tracking

配方一键下发
One-click recipe distribution

软件OTA更新
Software OTA updates

Smart X Master

专业级商用 为高出杯量场景而生

Engineered for High-Volume Performance

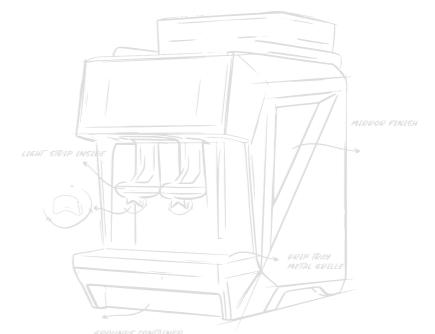


DualShift Brewing Rotation Mode

DualShift Brewing 轮转模式

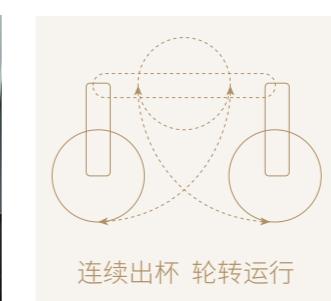
大幅提升意式咖啡连续出品效率

Enhanced Espresso Production Speed



Smart X Master 独特的称重和双冲泡缸组合模组, 支持接粉、萃取、排渣交替轮转运行, 实现制作流程无缝衔接, 显著加快意式浓缩出品流程。

Smart X Master features a unique module combination of powder scale and dual brewers, enabling alternate cycles of dosing, brewing, and disposal. This seamless workflow significantly accelerates espresso output.



在连续出品时, 提前研磨下一杯粉量并释放入接粉杯(称重模组)暂存, 双冲泡缸可“接力”轮运转运行。

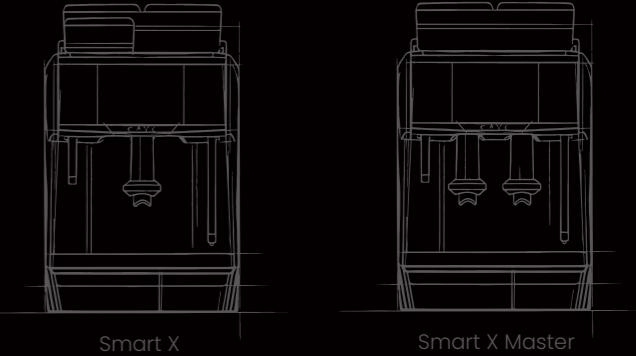
In continuous production, the next dose is pre-ground and stored in the powder cup, while dual brewers take turns (rotates) to maintain continuous espresso delivery.

Overview of Technical Advantages

技术优势概览

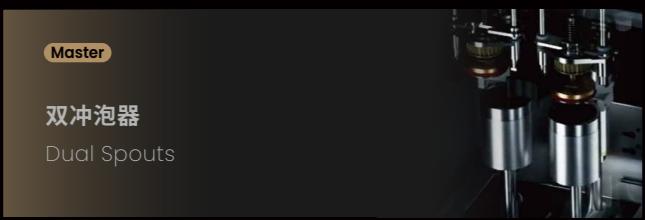
双出品口的 Smart X Master 意式浓缩出品效率大幅提升，专为高杯量场景设计。

Smart X Master offers dual outlets for high-speed espresso output, engineered for high-volume scenarios.

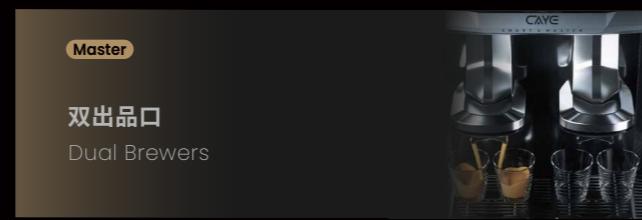


Smart X

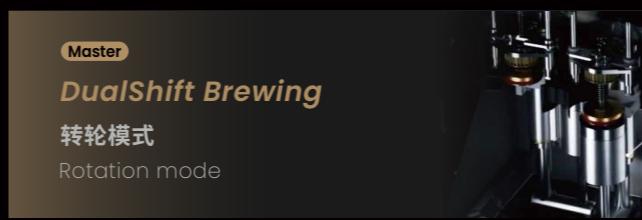
Smart X Master



双冲泡器
Dual Spouts



双出品口
Dual Brewers



DualShift Brewing
转轮模式
Rotation mode

单出品口的 Smart X 提供定制化配置，可适配多样化场景；

Smart X features a single outlet with flexible configurations, ideal for a variety of commercial needs.



**一体化压铸框架
模块化设计**
Integrated die casting frame
Modular design



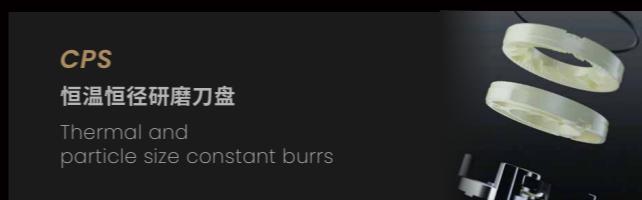
AccuPowderWeigh
高精粉重控制系统
High-precision ground coffee weight control system



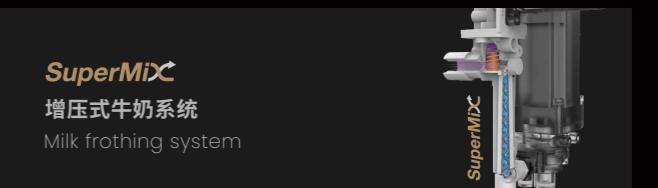
AccuLiquidWeigh
高精液重称量系统
High-precision liquid weighing system



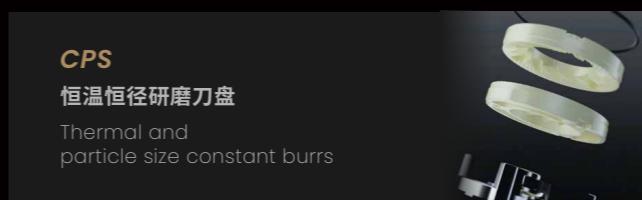
CLS
萃取品质闭环控制系统
Closed-loop coffee quality control system



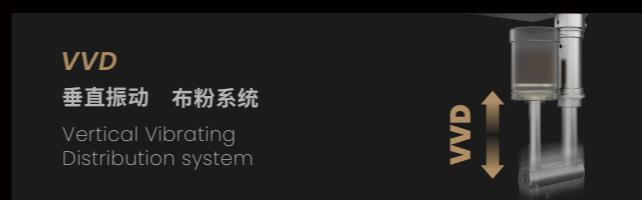
CPS
恒温恒径研磨刀盘
Thermal and particle size constant burrs



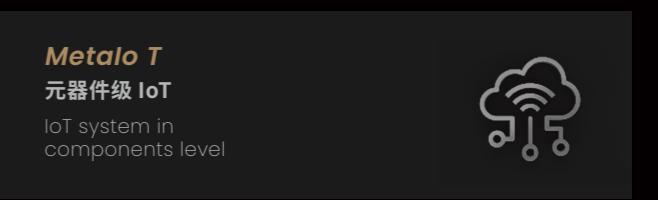
SuperMix
增压式牛奶系统
Milk frothing system



Metalo T
元器件级 IoT
IoT system in components level



VVD
垂直振动 布粉系统
Vertical Vibrating Distribution system



**反重力垂直
萃取冲泡**
Reverse gravity extraction



Smart
is

N E W





基础参数	Smart X			Smart X Master		
	B2CS	B2CM	B2CMSY	B2CT	B2CTS	B2CSY
产品类型	黑咖+蒸汽	奶咖	全功能	黑咖+热水杆	黑咖+热水杆+蒸汽	黑咖+蒸汽+奶沫杆
每小时出杯量*	意式浓缩156杯/小时 卡布奇诺151杯/小时			意式浓缩258杯/小时		
豆仓配置	2 x 1.2kg, 支持第3豆仓 (0.7kg)			2 x 1.2kg		
磨豆器数量	2个, 支持第3磨豆器			2个		
现磨咖啡粉投放口	1个			2个		
饮品出口数量	1个					
刀盘规格	64mm CPS 陶瓷刀盘			电动调节		
研磨颗粒度调节方式	电动调节					
冲泡器	1个 (24/30g 可选)			2个 (24/30g 可选)		
热水锅炉	1.6L			1.6L		
蒸汽锅炉	1.6L	-		1.6L	-	
咖啡出口高度	90~190mm					
咖啡渣盒容量	4L (540g 渣满提醒), 可选改装自动排渣					
粉重控制系统	全系标配					
液重称量系统	选配					
CLS萃取控制系统	标配, 可升级 CLS for Studio (带液重称量系统)					
用户界面	显示屏 10.1英寸全彩触控屏					
	联网方式 有线网络 / 无线4G网络					
	数字化服务 (IoT) 远程监控、饮品配方下发、固件更新、机内自检等					
维护保养	咖啡系统自动清洗 自动投药+自动清洗					
	牛奶系统自动清洗 手动投药+自动清洗					
牛奶与蒸汽	自动温感蒸汽杆CayeSteam	√	+	√	-	√
	一键奶咖AutoMilk	-	√	√	-	-
	奶沫直供CayeFoam+	-	+	√	-	√
	冷/热奶沫	-	√	√	-	√
	支持2种牛奶	-	+	+	-	+
热水系统	独立热水杆	+	+	-	√	√
外接组件	外接牛奶冷藏箱	-	√	√	-	√

*出品数据依据DIN18873标准,源自咖爷科技内部实验室。实际因受操作人员、水压环境等因素影响而有所偏差。具体数据以实际使用为准。

BnC - 意式咖啡, 中间数字n为豆仓/磨豆机数量 S - 蒸汽杆 M - 奶咖功能 (冷热奶沫) Y - 独立奶沫杆 T - 独立热水杆

本产品配置以实际交付为准,本公司有权因笔误、产品变更等因素调整参数表。

√ 支持 + 可选 - 不支持



Key Specifications	BASIC MODEL		Smart X		Smart X Master	
	Product Category	Coffee & Steam	Coffee & Steam	Full Function	Coffee & Tea	Coffee, Steam & Separate Milk Foam
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		
Coffee outlet			1			2
Burr 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 service (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	-	√	√	-	-

*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.



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