



Schaerer Coffee Machines.

We love it your way.



Coffee competence



Flexibility



Swiss

We love it *your way.*

Whether your business idea is big or small, colourful or plain, classic or innovative, we love it and we support you through our highly flexible offer of individual solutions.

We are true coffee enthusiasts, but we also are a Swiss technology company, so we understand your quest for the perfect cup and we commit to creating the ideal machine, tailored around your needs, capable of preparing coffee specialties following your precise specifications.

We would love to put our Coffee Competence at your service, please feel free to share your coffee-related ambitions, and we will partner with you to fulfil them!

Our portfolio.



Coffee Club

Recommended for an average daily requirement of up to 80 cups per day.

Professional coffee machines' entry level. Small, compact, it will save precious counter space and is packed with enough technology to serve all the coffee varieties you need.

Coffee Skye

Recommended for an average daily requirement of up to 180 cups per day.

The new Schaerer Coffee Skye has a sparkling personality and is really versatile, stealing the show wherever you decide to use it, offering a great variety of delicious drinks and uncompromising quality.

Coffee Soul

Recommended for an average daily requirement of up to 250 cups per day.

Now more appealing than ever, Schaerer Coffee Soul with "Select" concept has a brand new design, **available in two possible models.** It comes with a **choice of user interfaces to match your way of operating** the machine: **staff, self-serving guests or self-serving frequent users.** Offering a wealth of modular features, it retains a compact conception and all of its quintessential qualities.

Barista

Recommended for an average daily requirement of up to 300 cups per day.

Professional-looking Barista coffee machine, yet entirely automatic and highly reliable. It combines Italian espresso-machine flair with ease-of-use and consistent quality.

Premium Coffee Corner

Recommended for an average daily requirement of up to 250 cups per day (150 cups totally autonomous).

Revolutionary Schaerer Premium Coffee Corner, **the 1 m² stand alone, self-service coffee bar** using fresh ingredients for a superior coffee-to-go proposition. The outer casing can be fully customised with client's own design and logo.

There will always be a right Schaerer for you.

Whatever the size and shape of your business, no matter how many coffees you serve every day, Schaerer has the right coffee machine to satisfy your needs with consistent, automated best-in-cup quality.



Five models, and a wealth of possibilities.

Instead of producing an extensive range of single products for single scenarios, **Schaerer developed a key set of modular foundation models.** They can be configured individually to precisely meet your requirements thanks to the many add-on accessories, features

and equipment options. On some basic models, you can also decide on the colour of the casing or have it branded with your company logo and matching livery. The countless combinations open up a world of possibilities.

Our business is to support your right to uniqueness.

Individual solutions

- Select the model according to your daily output requirements.
- Consider your business model: automatic stand alone? Staffed? Self-service?
- What functional features best serve your specific needs?
- Schaerer can personalise many elements of the machine according to your requirements. Choose the colour, add customised branding. You can even decide on the shape of the outside casing.
- Decide on the variety of beverages your machine needs to produce, selecting the corresponding accessories and options.

Engineered to order

Schaerer can also supply just the naked machinery of your individually-configured unit, as the “engine” powering your own branded equipment. This advanced customer-specific solution is also particularly suitable if you manage an extended network of outlets furnished with your own set of appliances.



Schaerer Coffee Club.

Your entry level professional machine: small but with a great performance, it is recommended for an average daily output requirement of up to 80 cups.

- Fresh milk system.
- **Low-noise, with decoupled grinders for quiet grinding.**
- Fold-out cup tray.
- Integrated bean hopper and powder system for compact profile.
- SteamIT cup warmer.
- 7" TouchIT display.

Perfect for:

Offices, convenience stores, small hotels and catering businesses.



Schaerer Coffee Skye.

Your mobile, easy maintenance and simple cleaning machine: take it anywhere thanks to its internal water tank and serve up to 180 cups per day.



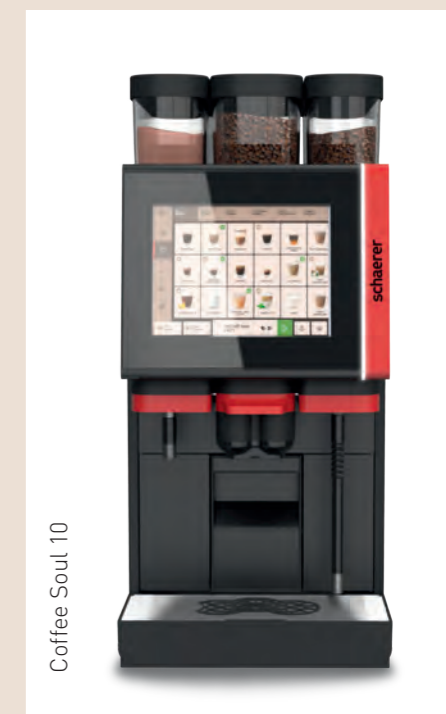
- **No need for connection to a water line thanks to its internal water tank.**
- Pure Foam milk system.
- Asymmetrical and monitored drip tray.
- 8" TouchIT display.
- Milk hose openings on both sides.

Perfect for:

Small, medium-sized and quick service restaurants, petrol stations, convenience stores, event catering, offices, snack bars and bars for non-alcoholic drinks.

Schaerer Coffee Soul 10 and 12.

The machine with countless personalised configuration options. Recommended for an average daily requirement of up to 250 cups.



Coffee Soul 10

- Superior quality Best Foam™ milk system with varying foam temperature and texture.
- 10.4" or 12.1" Touch Display, attractive and intuitive user interface.
- Install up to three 1200 g bean hoppers (instead of powder on the left side), and three corresponding high-precision, slow running grinders. You can choose to have dedicated espresso grinders for an even better beverage quality.
- Touchless Outlet for best-in-cup quality
- Simultaneous dispensing of hot water and coffee thanks to third boiler.
- Innovative Uptime! descaling system, with no unscheduled interruptions of service.

Perfect for:

Restaurants, hotels, coffee bars, offices, petrol stations, convenience stores.

Schaerer Coffee Soul with «Select» concept

A new design, two models and three user interfaces. With its high-quality processing, clever lighting and aesthetic colour details, the **Schaerer Coffee Soul 12** is a real eye-catcher. Thanks to the three intuitive operating modes, it can make nearly any type of coffee your guests desire. The high-resolution 12.1-inch display, which can play videos, not only presents the beverages in an effective and attractive manner, but it is also ideal for promotions and advertising videos. The **Schaerer Coffee Soul 10** with the 10.4-inch display has a fresh style combined with a linear, functional design. It is a real workhorse and can be used either in a bustling kitchen or behind the bar. In «staff mode», the machine is a breeze to operate and ensures the highest level of process reliability as well as quick preparation of high-quality coffee specialities.

Schaerer Barista.

With its seductive Italian flair, Barista is the perfect Italian espresso machine, but automated and easy-to-use. It is recommended for an average daily output requirement of up to 300 cups.



- Integrated grinders: coffee is ground directly into the portafilters.
 - **Preset recipes, intuitive operating, no specific training needed.**
 - Automatic or manual milk heating and foaming.
 - SteamIT cup heating.
 - Easy, complete automatic cleaning and descaling.
 - Larger, 1100 gr bean hoppers and 2nd Supersteam available as an option.
 - Side and rear foil cladding available in choice of colours for personalisation.
- Perfect for:**
High-end coffee bars, Italian restaurants.

Schaerer Premium Coffee Corner.

A revolutionary machine for a premium coffee-to-go proposition. Schaerer Premium Coffee Corner is an automated, self-service coffee bar using fresh milk and freshly ground coffee beans. It can produce up to 250 daily cups of top quality coffee-based specialties (150 cups in total autonomy).



- Stand alone self-service coffee bar.
- Extensive variety of drinks on offer.
- Multiple electronic payment systems.
- Easy servicing through immediately accessible components.
- **Expand your business to 24/7 operation, ease-up on queuing during busy hours.**
- Optional personalised branding.

Perfect for:

Busy food and coffee chains, single outlets, bars, shopping malls, airports and all those public venues where top quality coffee-to-go is a welcome plus.

Schaerer's advanced milk systems.

Customers will appreciate your coffee offer also thanks to the quality of your milk. Nothing less than perfection is expected here. From fully automatic to entirely manual, choose which milk system better suits your style.



One step milk systems.

Superb foam at the push of a single button.

Best Foam™

Schaerer's patented Best Foam™ technology brought automated coffee-making quality to unparalleled levels, heating milk with steam just like a seasoned barista would. The silky, white and perfectly stable foam on your cappuccinos, macchiatos and other milk-based beverages will become the signature feature of your establishment's coffee proposition. **Milk temperature and foam settings, hot or cold, from firm to fluid, can be memorised for individual recipes.**

Milk Smart

The Milk Smart milk system delivers perfect milk and coffee-milk beverages. **The milk foam quality and temperature can be set individually for each specialty.**

Pure Foam

Pure Foam is a temperature-controlled pumped milk system that enables the preparation of hot and cold milk as well as hot milk foam. Resource-saving rinsing and cleaning, as the system has a very small internal volume.



It's all about the milk.

Fresh milk or powdered milk

Fresh milk is certainly a must for all coffee lovers, but milk powder can reach equal quality standards whilst requiring less attention. **Schaerer provides a dual system that can automatically switch from one to the other** when desired, requiring considerably less servicing and maintenance.

Twin Milk

Increase the variety of your offer by providing two different milk types, e.g. whole and skimmed, stored in the **2 x 4.5 litres containers** of the cooling unit.

Backup Milk

Two containers of the same milk. As soon as the first container is empty, the machine switches to the second. This creates time to refill the first container.

Two step milk systems.

The refined art of the manual steam wand, made easy!



The unmistakable sound of the high pressure steam in the milk pot, the elegant routine of the barista manually creating that divine foam to top your latte or your cappuccino: the pleasure of coffee starts even before you taste it.

Supersteam

- Fully automatic milk heating and foaming.
- Temperature and foam consistency can be memorised.
- Ideal for small quantities or for heating and foaming milk directly into the cup.

Autosteam

- Fully automatic milk heating (temperature can be programmed).
- Manual milk foaming.

Powersteam

- Manual milk heating and foaming.
- Ideal for establishments with a professional barista.



Schaerer's easy cleaning systems.



Cleaning system

All Schaerer coffee machines feature an **automatic cleaning programme**. Cleaning takes no effort thanks to simple instructions and animated graphics on the touch-screen displays. Parts that are in contact with milk and coffee are cleaned automatically in a quick and efficient way.

Uptime! Descaling

The Uptime! descaling system is a true innovation: it prevents scale-related malfunctions by alerting you when it senses that descaling is needed. The automatic process is then very easy to initiate by simply inserting a cartridge. **No interruption of business when done at night, as the machine is ready for service right from the next morning.**

Milkpure powder

Replacing the previous Milkpure tabs for all machines featuring the Best Foam™ milk system, this new cleaning agent marks a significant improvement as it **prevents the wear of milk system components and reduces maintenance and service efforts**. Milkpure comes in two different, colour-coded powder sachets which respectively remove milk fat and milk scale for optimal, complete cleaning of the milk system.



Optional accessories.

Unleash your machine's potential, create the perfect configuration for every scenario with our smart accessories.



Centre milk

A single, refrigerated cooling unit supplying two separate machines with 1 x 10 litres. A smart way to offer increased choice and variety.



Under-counter cooling unit

Expand your milk capacity with this 2 x 10 litres under-counter unit that can be used in both a twin milk or centre milk configuration, or simply as a useful back-up milk supply



Cup & Cool

Cup warmer and milk cooler combination, in two versions: narrow, 4 litre, 15-66 cups per plate and wide, 9.5 litres, 22-80 cups per plate.



Cup dispenser

A slim side-unit holding up to three different sizes of disposable cups, with an extra space on top for stirrers and lids.



Cup warmer

In two versions, narrow, 15-66 cups per plate, and wide, 22-80 cups per plate. Keep your cups warm and at hand to serve your drinks at the perfect temperature.



Payment solutions

Schaerer machines can be configured to handle all common payment systems: **cash, cards or online payment.**

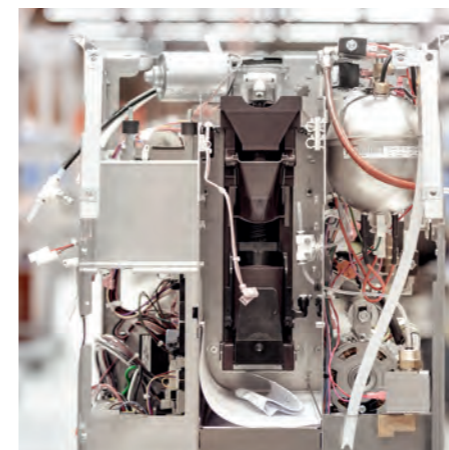
Technical components.

Swiss precision technology at the service of a most rewarding coffee experience.



Boilers

Small, but with a large output, guaranteeing constant freshness of the water. **Chromium steel 2-boiler technology for individual temperature control.** Tried and tested over 400,000 times.



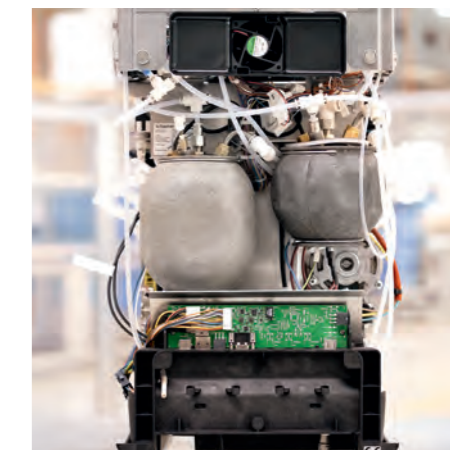
Plastic brewing unit

Totally neutral tasting, high quality plastic for superb coffee quality. Tried and tested over 500,000 times.



Grinder

With small capacity so that beans are always fresh, and high precision slow-running discs to avoid friction heating and ensure low grinding temperature. Tried and tested over 600,000 times.



Hardware / Software

The latest software and hardware technology, the fruit of Schaerer's 20 years experience in processor technology and software development and programming.

Built-in variety.

Offer a full repertoire of the most trendy and exciting coffee and milk specialties, made to your own specifications and perfect from first to last sip.



Multiply your flavour combinations with **Flavour Point**, dispensing your selection of up to 4 different kinds of syrup.

A world of choice

Surprise, delight and indulge the most demanding clientele with an amazing choice of the latest trending specialties on the international coffee scene, prepared to perfection and following your personalised recipes. Let Schaerer's long established Swiss coffee-making competence help you out with advanced technology, such as **Hot & Cold**, to serve cold beverages at peak quality. Coffee is brewed hot, then cooled automatically to be served with or without ice, fully preserving intensity of taste and flavour. Let the silky, white and perfectly stable foam on your milk-coffee beverages become the signature feature of your establishment thanks to Schaerer's patented **Best Foam™ technology** or the new Pure Foam pump milk system which enables the preparation of hot milk & hot milk foam, as well as cold milk.

. Multiply the flavour combinations by adding a **Flavour Point** syrup system holding up to 4 different types of syrups,

spirits. Pile on additional choice with a range of **powder-based drinks** such as chocolate specialties, without forgetting **toppings**, all nicely stocked in single or

double powder containers. Double your offer with a full fat or light version of every item thanks to the **Twin Milk unit** to store two different types of fresh milk.



Serve the trendiest refreshing beverages at peak quality thanks to the **Hot & Cold** feature. Drinks are brewed hot, then cooled automatically.



Silky and rich, perfect foam on your cappuccinos and lattes thanks to patented **Best Foam™** technology.

Coffee is a personal pleasure, and every person is different. Variety is the most precious asset for any successful coffee venture, whatever the size and context.

Schaerer Coffee Competence Centre.

As one of the leading providers of integrated, fully automatic coffee and milk solutions, Schaerer is recognised for its coffee expertise and technical mastery. A knowledge it is proud of sharing with customers and partners worldwide.



Coffee
Competence
Centre

At the Heart of Schaerer



Best coffee deserves to be studied and evaluated from every perspective. We see it as our responsibility to advise you on all aspects of coffee enjoyment and quality, and to support you with appropriate products and services.

The preparation of a perfect cup of coffee requires not only good roasted coffee, good water and a good machine, but also

reliable and in-depth knowledge of the interaction of these various factors.

Schaerer's Coffee Competence Centre (CCC) was established in 1999 with a mission to study every facet of the coffee industry, from cultivation to harvest, from bean varieties to methods of preparation, to current and future trends, and use the acquired knowledge for the development of superior coffee technology.



Coffee-science involves a high degree of human interaction as it is principally a sensorial experience. Our task is to rationalise it and build it into a machine.

Employees

At the CCC, we train a large number of our employees to ensure a competent, reliable customer service in order to guarantee satisfaction of our customers and partners.

Customers and partners

At the CCC, our customers and partners learn about specific aspects of coffee and acquire a substantial know-how on coffee and coffee machines for higher quality, satisfied guests and increased turnover. **With our "Create your own CCC" concept, we support our partners in setting up or expanding a CCC themselves.**

Research and development

The wealth of competence and coffee knowledge acquired through the activities of the Coffee Competence Centre is a fundamental element of the advancement and the development of all our coffee machines.

Schaerer Coffee Link.

Predictive maintenance, cost control, statistical data acquisition and an extensive range of additional digital services to boost your coffee business.

Schaerer Coffee Link digital service platform provides a powerful, **real-time tool for the monitoring and optimisation of your coffee operation**. It offers a wide range of functions for example Media Pool, data and statistics, and its evaluation and control options can help increase efficiency and cost effectiveness throughout the entire value chain. Schaerer Coffee Link also assists you in the precise predictive planning of service and maintenance, resulting in relevant cost savings.



Schaerer Coffee Link delivers **real-time, reliable data**, e.g. sales figures and stats, from all connected machines, allowing for increased control and higher transparency. **Consolidated data** can then be used for a number of purposes, including the optimisation of the beverage assortment according to your customers' purchases and the determination of the ideal timing for triggering ads and promotions that will automatically appear on the touch screen displays of the selected machines in the relevant outlets, the entire process being controlled from your central location.

Service & Support.

Wherever you are based, qualified service for Schaerer coffee machines is always one phone call away.



In any professional operation, the quality of the equipment is often and rightly judged according to the speed, efficiency and quality of its service network. Schaerer offers world-class technical support throughout the entire service life of your machines in over 70 countries in Europe, America, Africa and Asia. Help is only one phone call away.

Schaerer's Global Service Network is made up of highly qualified professionals, constantly learning about our latest technology developments. **Schaerer's own technicians in Switzerland, as well as engineers from partner organisations across the world, regularly attend specialist training courses** and have access to specific reference tools such as training manuals and e-learning platforms.



A global network of specialist service engineers, trained to make sure everything is as smooth as the foam on your cappuccino.

Schaerer story – the roots sustaining our future.

Our ambition is to help you express your right to uniqueness with superior technology to indulge the senses.



A 130-year-long history of innovation and technological excellence: breaking new grounds since 1892. Today, Schaerer stands for pioneering spirit, passion and Swiss coffee competence.

Maurice Schaerer started his industrial venture in 1892 producing surgical instruments and hospital equipment. He developed a deep culture of precision engineering, innovation and technology excellence. The constant quest for perfection that still pervades the company today derives from that imprinting. Schaerer's first coffee machine dates back to 1924, using his extensive knowledge of metal processing and the use of steam. It was an instant success. In the post WWI era, the world was

longing for enjoyment and luxury after the hardships of war. A success that keeps growing today, with Schaerer's presence in over 70 countries.

Schaerer was taken over by German WMF Group in 2006 to become its professional coffee division, maintaining its strong Swiss rooting, personality and expertise. In 2016 they both became part of French Groupe SEB.



1924. Schaerer's first coffee machine.

The same passion for innovation that motivated Maurice Schaerer 130 years ago is found today in Schaerer's 450 employees across its international organisation. **At Schaerer, innovation is a state of mind, and is highly encouraged. Employees share their enthusiasm for technological advance and coffee excellence in the development of new models, pioneering technology and exclusive engineering solutions.**



Quality & Sustainability.

Social and environmental concerns are an important part of the equation in Schaerer's way to coffee-technology leadership.

Regular, in-depth cleaning of our machines is imperative in terms of hygiene and quality, for this reason we make a point in developing **environment friendly detergents** that also save on water consumption. **Energy savings** are also important, and our machines are increasingly efficient in that respect, with insulated boilers and specific features such as "power save mode" that switch

off the unit during long idle periods. Finally, we consider job security and fair treatment of employees a fundamental point when dealing with any partner in the world. We also commit to firmly oppose discrimination of any kind.

Headquarters

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Discover the worldwide Schaerer network and our comprehensive coffee expertise no matter where you are! With subsidiaries and partners in more than 70 countries in Europe, America, Africa, Asia and the Pacific region.

Find a contact near you:

[schaerer.com](https://www.schaerer.com)

Schaerer – a Groupe SEB Company

