



+ **schaerer**

Coffee comes to life

Best Foam™

A new dimension
in milk foam
preparation.

Barista inside

Pure seduction.

Every Schaerer coffee machine includes as standard our love for coffee, our many years of coffee knowledge and barista level expertise. Espresso, Cappuccino or Latte Macchiato – all the elements within our coffee machines are perfectly harmonised, preparing beverages that are equal in taste and appearance to the creations handcrafted by a barista. Barista inside – for coffee and milk foam enjoyment that no one can resist. +



MILK FOAM OF TOP BARISTA QUALITY.

Best Foam™ means you can create individual milk-based coffee compositions of top barista quality. From Espresso Macchiato to Flat White and even Cappuccino Fujiyama. Fully automated, with consistently high quality.



Maximum coffee/milk pleasure.
The perfect symbiosis of crema and milk foam is the path to singular coffee pleasure.

This is why developing innovative milk solutions has always been extremely important to us. The revolutionary Best Foam™ milk foam is the quintessence of our milk expertise gained over many years and the new star in the Schaefer milk universe. 🇨🇭

UNIQUE VARIETY OF BEVERAGES.

Celebrate the high art of coffee preparation with professional support. Best Foam™ opens up a limitless range of creative options. Hot or cold milk-based specialities, in-house creations, international trends or special requests from customers can be reliably reproduced with consistent quality by any of your staff.

As if handcrafted.

The revolutionary, patented Best Foam™ milk system from Schaerer heats the milk with steam just like a barista and delivers excellent milk foam quality in line with the highest SCAE level. Silky smooth, snow white, extremely creamy and stable: the milk foam created in this way is the perfect basis for your coffee/milk creations. In this process the system works unbelievably quickly, regardless of whether you are preparing a latte macchiato or changing from hot to cold beverages. ☝

Easy Setting Best Foam™.

The "Easy Setting" principle allows custom recipes with variable milk temperatures and foam consistencies to be stored; hot or cold, from liquid to very firm. This means that all you and your staff members need to do is press the corresponding "button" on the display. Cup for cup this produces a delicious coffee/milk culinary delight. ☝

Rapid cleaning.

In developing Best Foam™ easy cleaning of the system was a key focus. The fully automated cleaning programme provides maximum hygiene in just ten minutes. ☝

Best Foam™

Revolutionary, patented milk system!

TouchIT-Panel

Just press a button for individual beverages; it really couldn't be simpler!

Variety of beverages

Powder system for even more beverage variations!

Best Foam™ is now available for the Schaerer Coffee Art Plus.



Automatic height-adjustable outlet

Provides clean, hygienic dispensing area!

Flavour Point

Syrup system with up to four different flavour types!

Best Foam™



Hot chocolate

Cappuccino Fujiyama

Flat White

Cappuccino Latte Art

Espresso Macchiato

Latte Macchiato

Cappuccino Atoll

Treat for children

FOR MILK-BASED COFFEE COMPOSITIONS IN TOP BARISTA QUALITY.

Thanks to *Barista inside* in an instant you can conjure up exceptional coffee milk creations and seduce your guests with singular pleasure.



Best Foam™ in overview

Hot milk foam

liquid creamy firm very firm

Cold milk foam

liquid creamy firm very firm

- Appearance**
- Creamy milk foam with silky smooth, snow white surface.
 - Milk foam quality corresponds to the highest SCAE milk foam level.
 - Heating with steam generates hot milk foam corresponding to a manual barista foam (approx. 12% water content in the milk foam).
 - No typical coffee stain on the milk foam of a standard fully automatic coffee machine, as the sequence of milk and coffee can be adjusted individually.
 - Foam remains stable for a long time.

- Sensual appeal**
- Perfect combination of crema and milk foam gives a special taste experience.
 - Creamy milk foam that means even small guests can't resist spooning up delicious cold or hot milk creations.

- Handling**
- Permanently reproducible quality – by every employee.
 - Virtually no waiting times: Rapid preparation of a cappuccino as well as rapid change between hot and cold beverages.
 - "Easy Setting" for really easy modification of the beverage components with no need to be familiar with the technical processes.
 - Exceptional range of foam consistencies (liquid to very firm) and various milk temperatures can be preset.

• Outstanding level of freedom for recipes and the creation of new beverages.



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