



### Schaerer Coffee Soul.

Create your machine. Offer your choice.

Schaerer Coffee Soul
Introduction





# New "Select" concept: tailored around your business.

Now more appealing than ever Schaerer Coffee Soul 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.

### Who is it for?

Whether you own a hip restaurant or a boutique hotel, run a gas station or a convenience store, manage a coffee-bar or are in charge of the executive lounge of your company, you will find in the new Schaerer Coffee Soul the perfect partner.

It blends in seamlessly with your decor and has an extensive range of options and accessories to match your business's requirements.

Schaerer Coffee Soul Introduction

### MIX your options & MATCH your style.

Make it personal. The art of coffee-making has never been so individual, because we love it your way.

Personalise your machine thanks to our new "Select" concept: select the model that best fits your needs, whether it's going to be used by staff only or operated units, **select your features** from the by guests, then precisely **select the** configuration of your Schaerer Coffee

Soul, it will perfectly adapt to your needs thanks to its modular concept: add grinders, bean hoppers, boilers, cooler entire repertoire of coffee making art, select the Graphical User Interface

from three different options and select the specialties you will offer your guests. Of course all 3 graphical user interfaces are compatible with both models for complete freedom of choice.

### Two new aesthetics.

A no-frills, attractive design that allows two model variants and offers room for individuality. You choose what suits you best.



### Coffee Soul 10

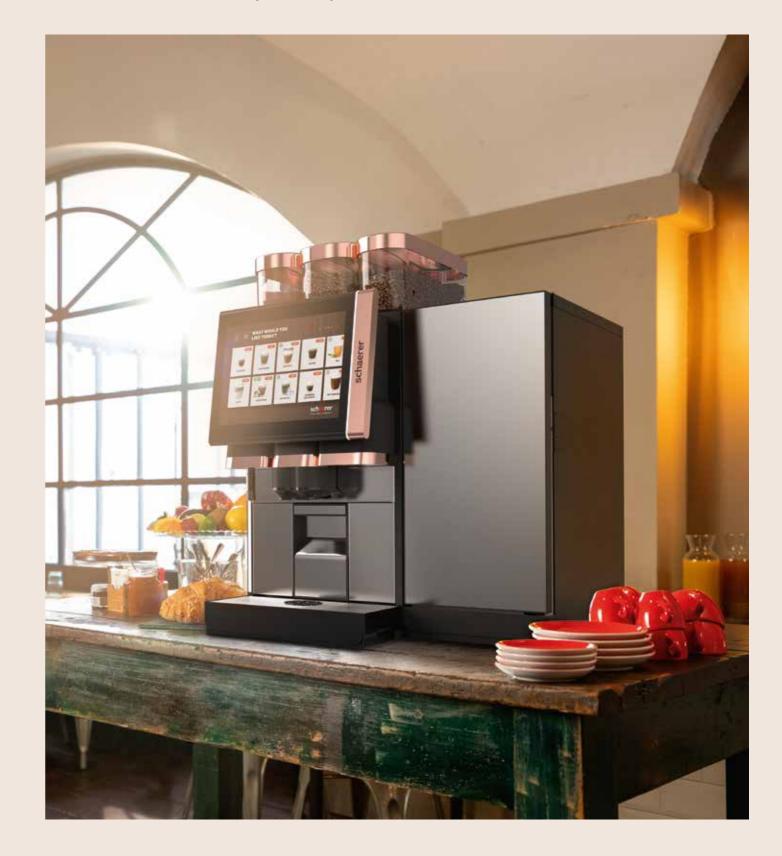
Despite its functional and linear design, this coffee machine stands out as a behind-the-counter work horse. Ideal for service staff to operate thanks to its own Graphical User Interface.

### Coffee Soul 12

With its high-quality finishings, coppercoloured trimmings and refined looks, this model of Schaerer Coffee Soul is aimed at customers who are not looking

for the everyday coffee experience. It is ideal for self-service, which is completely intuitive thanks to two special GUI. In all configurations, the animated user

support function assists you in key maintenance processes.



Schaerer Coffee Soul Coffee Soul

## Coffee Soul 12. Born to be seen.

When coffee is at the centre of attention: with its ample touchscreen display, refined brass trimmings and elegant metal finishings, this model was born to charm your self-serving customers.



### Large screen

The 12.1" high resolution screen, providing effective and attractive display of available specialties, is also **video enabled**, a useful feature to run advertisements and promotions.





### Adjustable outlet and lighting

Features such as the Touchless Outlet, which automatically adapts in height according to the cup-size of the chosen beverage, and the built-in ambient lighting, make it particularly suitable to be used in a self-service scenario.

#### Modern and customisable

The stainless steel finishing, the brass trimmings and a choice of colours for the casing, which can be further customised with personalised branding, make it the ideal machine to be displayed in full view of the public.



The digital manometer controls in real-time the brewing pressure.



### Two intuitive graphical user interfaces for self-service

"Guest mode" and "frequent user mode". Lasy to use: you can swipe through the menu like you would on a tablet or smartphone. In both cases the machine is operated in a self-service mode, but considering a varying degree of user proficiency.

In "guest mode", the selection is entirely guided and experiential, with several steps allowing for the precise composition of the drink. It is perfect for the breakfast area of a hotel, a company restaurant, a gas station or a convenience store

The "frequent user mode" provides regular users with shortcuts to their favourite drink and is ideal in an office context. In both versions, a digital manometer helps keep everything under control.

Schaerer Coffee Soul

### Coffee Soul 10. Your backstage star.

It might operate, unseen, from behind the counter or a back-of-house station, it will win your customers over with amazing coffee specialties prepared to perfection.



### Sleek design, high performance

A true workhorse, Coffee Soul with 10.4" touchscreen is not afraid of pulling its weight in a busy kitchen or behind the counter, helping save precious space with its 33 cm width and still deliver on quality for every single cup.





### Ideal for restaurants and other "behind the counter" scenarios

Compact and refined, it guarantees top level performance in both quality and output. Perfect for restaurants, bistros and coffee shops.





### Efficient, precise and fast "staff mode" operation

The "staff mode" Graphical User Interface running on the «10.4» touch screen is perfect for even the more inexperienced staff, who will find it easy and quick to use. Launching the preparation of the most common orders is almost instantaneous, whilst all the other recipes are immediately accessible with minimum interaction.

Schaerer Coffee Soul Variety Options / Colours

# "Variety" options to multiply your customers' choice.

Variety of the coffee offer is a sure winner for any establishment: increase your advantage thanks to specific accessories and Schaerer's patented technology options.



#### Best Foam<sup>TM</sup>

Schaerer's patented Best Foam™ technology has revolutionised automated coffee-making and brought it to quality levels only a seasoned barista can achieve. Hot or cold, with a choice of different consistencies, the foam on your cappuccinos and macchiatos will become a signature feature your guests will love and recognise.

### Flavour Point syrup station

Increase the possible combinations of flavours: the unit fits under the counter, holding up to four different syrup flavours.

### Hot & Cold

Another Schaerer specialist feature, it allows to serve cold beverages at peak quality: coffee is first brewed hot, then temperature is brought down automatically to 30-35°C.

If ice cubes are added, these will melt considerably slower than in a piping hot drink, preserving the intensity of taste and flavour.

#### Powders

Containers for chocolate and milk powder as well as other powder beverages (instead of 3rd grinder) are available in two versions: Individual container for one powder or Twin Topping container with partition for two different powders.

#### Twin Milk

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

#### Additional coffee blends

Offer a choice of coffee blend varieties: install up to three 1200 g bean hoppers (instead of powder), and three corresponding high-precision, slow running grinders. You can choose to have dedicated espresso grinders for an even better beverage quality in the cup.

### Simultaneous operation

Simultaneous dispensing of hot water and coffee thanks to third boiler.



### Choose your colours.

Match your Schaerer Coffee Soul to your location and style.

Add a touch of character by choosing between the different available colours and make it stand out as the real star of the house!



10

### Select your technical features.

Make it work for you: create your own configuration with smart and perfectly adapted accessories for every scenario.



### Integrated grounds container

It can hold up to 550 g of grounds and is completely integrated in the machine, so there's **no mess around** your coffee station!



### Cup positioning

A clearly visible, coloured cup positioning aid clips on to the cup tray for correct positioning, for single and double dispensing. Particularly suited for self-service operation.



### Best Foam<sup>TM</sup>

The patented Best Foam™ technology brought coffeemaking to quality levels only a seasoned barista can achieve. Hot or cold, with a choice of different, programmable consistencies.



### 10.4" screen

Featured on Coffee Soul 10, it comfortably accommodates the "staff mode" Graphical User Interface for efficient touch-screen operation, as well as key service processes support animations.



### 12.1" video-enabled screen

Featured on Coffee Soul 12, perfect for the "Guest mode" and "frequent user mode" Graphical User Interfaces, Videoenabled and high-res, it can run effective and attractive promotions.



### Hot & Cold

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.



### Automatic or manual adjustable outlet

Outlet height can be adjusted, manually or automatically, according to the cup-size used for the specific beverage being prepared. Height varies from 65 to 185 mm.



### **Uptime! Descaling system**

Prevents scale-related malfunctions by alerting you when it senses that descaling is needed. The effortless, efficient automatic process can be performed with **no** interruption of service.



### Second and third boiler

Up to three Chromiumsteel boilers can be fitted for increased flexibility: hot water, steam and coffee can be dispensed separately and simultaneously at different temperatures, delivering peak quality on all different beverages.



#### Powder container

Add a powder container for chocolate, powdered milk or other ingredients. You can also fit a twin topping container to store two different toppings.



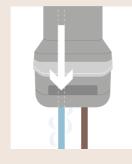
### Additional bean hoppers and grinders

Increase the choice of coffee blend varieties on offer: install up to three 1200 g bean hoppers (instead powder). Match with up to three high-precision, slow running grinders.



### Additional hot water outlet

In addition to the central outlet, a separate hot water outlet, positioned on the left-hand side, is available as an option. Ideal for tea and other beverages, it operates independently. Both outlets can also work simultaneously depending on the configuration.



### Additional water for Americano

A separate hot water dispenser can be fitted inside the central outlet for the preparation of perfect Americanos.



### Never run out of fresh milk

With back-up milk container switching on automatically when low levels are detected.



### Cooling unit positioning

On either **side of the** machine, or under it to save precious space, or even **under the** counter with increased capacity. Also, a single central unit can serve

two separate machines.



### Lockable

Front panel, cooling unit, beans and powder containers can be locked to ensure total safety and peace of mind. Particularly suited for self-service scenarios.



### Flavour point

Open up a whole new world of possibilities with a choice of up to four syrups with the under-counter Flavour Point syrup station. Add variety, create new flavour-packed recipes and broaden your offer to your customers.



### Schaerer Coffee Link: your digital intelligence

Schaerer Coffee Link is a digital service platform providing a powerful, real-time tool for the monitoring and the optimisation of your coffee operation.

Control   Cont	Category	Equipment and options	Schaerer Coffee Soul 10 and 12
Boase of books ages         □ Emboration (mission)         0           File (mission)         0	Output per day	Recommended for an average daily requirement of	Up to 250
Part	Range of beverages	·	
Microsoft			
Small port 158 mil mil         6 mil mil mil         6 mil mil           Americane         9 mil mil           Americane         9 mil mil           Mile confeciliane         9 mil           Francazionio         0 mil           Crustalo         9 mil           Het Archite         9 mil           Hat Archite         9 mil           Hat mile         10 mil mile           Hat mile         10 mile           Matrinia         9 mile           Matrinia         10 mile           Matrinia         9 mile           Matrinia         10 mile           Mat			
Part Star Auto   Pa		Ristretto	S
Americans			
White Americants         0           Late macchalats         0           Chrecistin         0           Experimentality         0           Chrecistin         0           Hard withe         0           I catasta (ii) g challated         0           Her mile         0           Her mile         0           Her mile         0           Confirmitis Stam         0           Confirmitis Stam         0           Confirmitis Stam         0           Confirmitis Stam         0           Murber or becompany         10.4 or 127 "socres probable from specifical staff indirect, frequent userli glack seef serial, staff poperated         0           Murber or becompany         10.4 or 127 "socres probable from specifical staff indirect, frequent userli glack seef serial, staff poperated         0           Murber or becompany         10.4 or 127 "socres probable from specifical staff indirect, frequent userli glack seef serial, staff poperated         0           Murber or becompany         10.4 or 127 "socres probable from specifical staff indirect, frequent userli glack seef serial, staff poperated         0           Murber or becompany         10.4 or 127 "socres probable from specifical staff indirect, frequent userli glack seef serial, staff indirect, frequent userli glack seef serial, frequent userli glack serial, frequent userli g			
Late marchain   Chocotto   Choc			
Egonesia maccinition			0
Process of the content of the cont			
Professional continues   Professional contin		·	
Position of the content of the co		Flat white	0
Hat milk from		-	
Hot mile form   Columbia   Colu			
Part			
Powderbased beeringers		Cold milk foam	
Marian and dispending   10.4° or 12.1° seriors   1000			
Operation and dispersing in particular and provided in the provided in the particular provided in the part			
Multiple of the register of the right and the sight and	Operation and dispensing		
Materia			
Mation at water (injensing, central or left   1			65–185
Additional vater Jamericane)   0   0   0   0   0   0   0   0   0			
Single outlet         5           Double outlet         5           Steam want Marie, Power or Supersteaml         9           Brital key         5           Brital key         2 grinder           2 grinders         2 grinders           3 grinders linstead of powder systeml         0           Boulers         1 200           Boulers         en bot by water boiler for coffee/ tea         8           Boulers         0         1           Milk systems         Set Faam**         0           Milk systems         Set cooling unt on right or left         0           Moder-counter         0         0           Powder orstainer [g] liml         0         0           Devoluter orstainer [g] liml         0         0           Other options         Feering accelerator         0           Other options         Feering accelerator         0           Colours         Feering accelerator         0           Colours         Copper glossy, Red sitisy glossy, Black glossy, Brown silky gloss, Green silky gloss         0           Energy supply and power         Implication of grounds sipposal         0         0           Energy supply and power         Implication of grounds sipposal		· · · ·	
Double outlet   Sem wand Butp, Power of Supersteam)   9   1   1   1   1   1   1   1   1   1			
Grinders and containers         Barista key         s           Grinders and containers         1 ginder         s           Ban hosper [g]         0         c           Ban hosper [g]         c         t 2000           Boulers         3 ginders [instead of powder system]         c         c           Boulers         6 me hat water boiler for coffee / tea         s         c           Kilk systems         Best Foarm*         0         c           Milk systems         Best Foarm*         0         c           Powder system         Best Foarm*         0         c           Powder system         Powder container [g] [m]         0         c           Two Nowler         0         c         c           Powder system         Powder container [g] [m]         0         c           Obscaled 1 x Choco powder!         0         c           Two Powder         0         c           Obscaled 1 x Choco powder!         0         c           Ubber options         Province container [g] [m]         0         c           Color         Stream bolder         0         c           Schaerer Colfee Link         0         0         c		-	
Grinders and containers         1 grinders 2 grinders         s           Grinders and containers         2 grinders 3 grinders [instead of powder system)         a         c           Boulers         2 grinder (instead of powder system)         a ± 1200         c           Boulers         cone hot water boiler for coffee and tea [simultaneous]         c         c           Milk systems         Side cooling unit on right or left         o         c           Milk systems         Side cooling unit on right or left         o         c           Milk systems         Side cooling unit on right or left         o         c           Milk systems         Side cooling unit or right or left         o         c           Powder system         Powder container [g] Irml         c         c           Chocalate [1 x Choca powder]         o         c           Twin Powder         c         c         c           Diviner putions         Brewing seclerator         c         c           Twin Powder         c         c         c           Undercounter grounds disposal         c         c         c           Undercounter grounds disposal         c         c         c           Colours         Colours         c			0
Grinders and containers         2 grinders [1]         0           Bean hopper [g]         a 1200           Boalers         Ground coffee intet         s           Boilers         two hot water boiler for coffee / tea         s           Milk systems         Best Foam™         0           Dinder counter profiler left         0           Twin Powler         0         0           Twin Powler         0         0           Twin Powler         0         0           Twin Powler         0         0           Uther options         550 gr         0           Uther options         550 gr         0           Uther options         550 gr         0           Colours         Colour sould stippos			
	Grinders and containers		
Bean hopper [g]         1 200           Boalers         6 round coffee inlet         5           Boalers         6 round vater boiler for coffee / tea         5           Milk systems         Best Foam³ Pam²         0           Zide cooling unit on right or left         0         0           Under-counter         0         0           Twin Milk         0         0           Powder system         Powder container [g] [m]         2000/2750           Other options         Brewing acclerator         0           Other options         Brewing acclerator         0           Office of It is X chica powder         0         0           Tumn Powder         0         0           Office of It is X chica powderl         0         0           Tumn Powder         0         0           Other options         Brewing acclerator         0         0           Grounds container (coffee grounds slopsal         0         0           Undercounter grounds slipsosal         0         0           Every supply and power         Width [mm]         330           Dimensions coffee machine         Width [mm]         370           Dept. [mm]         4 (sight [kg] [net]         770 </td <td rowspan="2"></td> <td>ů .</td> <td></td>		ů .	
Boilers         one hot water boiler for coffee and tea (simultaneous)         s           Kilk bystems         Bees Foam**         o           Milk systems         Side cooling unt on right or left         o           Under counter         o         o           Powder countier [g] [ml]         o         o           Backup Mik         o         o           Backup Mik         o         o           Powder system         Powder container [g] [ml]         o         o           Other options         Brewing accelerator         o         o           Grounds container (coffee grounds cake)         550 gr         o           Undercounter grounds disposal         o         o           High fielt (Ab mm)         o         o           Schaerer Coffee Link         s         o           Hot & Cold         o         o           Dimensions coffee machine         Young point (UC)         o         o           Energy supply and power         Wight (mm)         30         o         o           Energy supply and power         I., N. PE: 220 – 240 V. 50/40 Hz         Approx. 55         o         o         o         o         o         o         o         o         o			± 1200
Boilers         two hot water boiler for coffee and teal simultaneous!         o           Milk systems         Beast Foam**         o           Milk systems         Side cooling unit on right or teft         o           Under-counting I milk         o           Backup Milk         o         o           Powder system         Powder container [g] [ml]         2000/2750           Other options         Brewing accelerator         o         o           Twin Powder         o         o           Undercounter grounds disposal         o         o           Undercounter grounds disposal         o         o           Undercounter grounds disposal         o         o           High feet (40 mm)         o         o           Schaerer Coffee Link         s         o           Hot & Cold         s         o           Flavour point IUC)         o         o           Dimensions coffee machine         Milk If mml         330           Beepli Imml         730         Approx.55           Beering supply and power         IL, N, PE: 220 – 240 V – 50/60 Hz         2000 – 240 W, 10 A, 3 x 1 m²         2000 – 240 W, 10 A, 3 x 1 m²           Energy supply and power         LL, N, PE: 200 – 220 V 2 – 50/60 Hz			
Milk systems         Steam boiler         o           Milk systems         Side cooling unit on right or left         o           Twin Milk         o           Twin Milk         o           Backup Milk         o           Powder system         Powder container [g] [ml]         councy750           Chocolate [i x Choco powder]         o           Twin Powder         o           Brewing accelerator         o           Grounds container (coffee grounds cake)         550 gr           Under counter grounds disposal         o           High feet (40 mm)         o           Scheer Coffee Link         s           Hot & Cold         o           Hot & Cold         o           Flavour point (UC)         o           Colours         Special colour         on request           Special colour         on request           Milk (mm)         330           Dipth [mm]         576           Height [mm]         576           Height [mm]         576           Height [mm]         570           Height [mm]         570           Height [mm]         500           Height [mm]         500	Boilers		
Milk systems         Best Foam™         ○           Side cooling uit on right or left         ○           Under-counter         ○           Twin Milk         ○           Backup Milk         ○           Powder system         Powder container [g] [m]         2000/2750           Twin Powder         ○           Twin Powder         ○           Twin Powder         ○           Grounds container [coffee grounds cake]         550 gr           Undercounter grounds disposat         ○           Undercounter grounds disposat         ○           High feet [40 mm]         ○           Schaerer Coffee Link         ○           Hot & Cold         ○           High feet [40 mm]         ○           Schaerer Coffee Link         ○           Wold Imm         ○           Special colour         ○           Width Imm         ○           Depth (lml)         ○           Height [mm]         ○           Weight [kg] Inet!         ○           Weight [kg] Inet!         ○           Weight [kg] Inet!         ○           Weight [kg] Inet!         ○           Weight [kg]         ○			
Mater supply and disposal   Mater supply and disposal			
Powder system         Twin Milk         o           Powder system         Powder container [g] [m]         2000/2750           Other options         Brewing accelerator         o           Other options         Brewing accelerator         o           Other options         Brewing accelerator         o           Undercounter grounds disposal         o         o           Undercounter grounds disposal         o         o           Undercounter grounds disposal         o         o           High feet [d0 mm]         o         o           Schaerer Coffee Link         s         o           Hot & Cold         o         o           Flavour point (UC)         o         o           Colours         Special colour         on request           Special colour         on request           Midth [mm]         330           Dimensions coffee machine         Meight [km]         730           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         Approx. 55           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         2000 - 2400 W, 16 A, 3 x 1.5 mm²           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         2000 - 2000 W, 16 A, 3 x 1.5 mm²	Milk systems		0
Powder system         Backup Milk Powder container [g] [ml]         2000/2750           Powder system         Powder container [g] [ml]         2000/2750           Other options         Brewing accelerator         0           Grounds container [coffee grounds cake]         550 gr           Undercounter grounds disposal         0           High feet [40 mm]         0           Schaere Coffee Link         5           Schaere Coffee Link         5           Colours         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         5           Dimensions coffee machine         Depth [mm]         330           Dimensions coffee machine         Depth [mm]         730           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz         2000 – 2400 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz         2000 – 200 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz         2000 – 200 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz         2000 – 200 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 – 220 V 2 – 50/60 Hz         2000 – 200 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 – 220 V 2 – 50/60 Hz			
Powder system         Powder container [g] [ml]         2000/2750           Other options         Brewing accelerator         0           Other options         Brewing accelerator         0           Ounder container [coffee grounds cake]         550 gr           Under counter grounds disposal         0           High feet k0 mml         0         0           Schaerer Coffee Link         s         0           Hot & Cold         0         0           Colours         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s         0           Dimensions coffee machine         Midth [mm]         330         0           Depth [mm]         576         0         0           Height [mm]         730         0         0           Weight [kg] Inet!         2000 - 2400 W, 10 A, 3 x 1 m²         0         0           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         2000 - 2400 W, 10 A, 3 x 1 m²         0			
Chocolate   1x Choco powder    0   0   0   0   0   0   0   0   0	D 1 1		
Other options         Brewing accelerator         o           Corounds container [coffee grounds cake]         550 gr           Undercounter grounds disposal         0           High feet [40 mm]         0           Schaerer Coffee Link         s           Hot & Cold         0           Flavour point [UC]         0           Colours         Special colour         on request           With [mm]         330           Depth [mm]         576           Height [mm]         730           Weight [kg] Inet]         2000 - 2400 W, 10 A, 3 x 1 m²           Wight [kg] [let]         3000 - 2400 W, 10 A, 3 x 1 m²           Lenergy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         3000 - 2400 W, 10 A, 3 x 1 mm²           2L, PE: 200 - 220 V 2 - 50/60 Hz         2000 - 2400 W, 10 A, 3 x 1 mm²           3L, N, PE: 380 - 415 V 3N - 50/60 Hz         5700 - 6400 W, 16 A, 5 x 1.5 mm²           3L, N, PE: 380 - 415 V 3N - 50/60 Hz         5700 - 6400 W, 16 A, 5 x 1.5 mm²           Water supply and disposal         4700 - 5800 W, 25 A, 4 x 2.5 mm²           Water supply and disposal         4700 - 5800 W, 25 A, 4 x 2.5 mm²	Powder system	Chocolate (1 x Choco powder)	0
Other options         Grounds container [coffee grounds cake]         550 gr           Undercounter grounds disposal         0           High feet [40 mm]         0           Schaerer Coffee Link         s           Hot & Cold         0           Capper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s           Special colour         on request           Width [mm]         330           Depth [mm]         730           Height [mm]         730           Weight [kg] [net]         Approx. 55           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz           Energy supply and power         1L, N, PE: 220 – 240 V – 50/60 Hz           Energy supply and power         2L, PE: 200 – 220 V 2 – 50/60 Hz           Energy supply and power         1R00 – 2200 W, 10 A, 3 x 1 mm²           2L, PE: 200 – 220 V 2 – 50/60 Hz         300 – 3600 W, 10 A, 3 x 1 5 mm²           3L, N, PE: 380 – 415 V 3N – 50/60 Hz         5700 – 6400 W, 10 A, 3 x 1.5 mm²           3L, N, PE: 200 – 220 V 3 – 50/60 Hz         5700 – 6400 W, 16 A, 5 x 1.5 mm²           Water supply and disposal         Mains water supply         5           Water supply and disposal         Mains water supply         5			
Water supply and disposal         0           Over the content of the	Other options	· · · · ·	
High feet [40 mm]		-	-
Hot & Cold   Flavour point (UC)   Copper glossy, Red silky glossy, Brown silky gloss, Green silky gloss   S   Special colour   On request		High feet (40 mm)	
Flavour point (UC)   Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss   S   Special colour   On request			
Colours         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s           Dimensions coffee machine         Width [mm]         330           Depth [mm]         576           Height [mm]         730           Weight [kg] [net]         Approx. 55           Energy supply and power         2000 - 2400 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz           2L, PE: 200 - 220 V 2 - 50/60 Hz         3000 - 3600 W, 16 A, 3 x 1.5 mm²           2L, PE: 200 - 220 V 2 - 50/60 Hz         2600 - 2200 W, 10 A, 3 x 1 mm²           3L, N, PE: 380 - 415 V 3N - 50/60 Hz         5700 - 6400 W, 16 A, 5 x 1.5 mm²           8700 - 10300 W, 16 A, 5 x 1.5 mm²         8700 - 10300 W, 16 A, 5 x 1.5 mm²           3L, PE: 200 - 220 V 3 - 50/60 Hz         4700 - 5800 W, 25 A, 4 x 2.5 mm²           Water supply and disposal         Mains water supply         5			
Special colour         on request           Dimensions coffee machine         Width [mm]         330           Depth [mm]         576           Height [mm]         730           Weight [kg] [net]         2000 - 2400 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz         3000 - 3600 W, 16 A, 3 x 1.5 mm²           Energy supply and power         2L, PE: 200 - 220 V 2- 50/60 Hz         1800 - 2200 W, 10 A, 3 x 1 mm²           2L, PE: 200 - 220 V 2- 50/60 Hz         2600 - 3200 W, 15 A, 3 x 1.5 mm²           3L, N, PE: 380 - 415 V 3N - 50/60 Hz         5700 - 6400 W, 16 A, 5 x 1.5 mm²           3L, PE: 200 - 220 V 3- 50/60 Hz         8700 - 10300 W, 16 A, 5 x 1.5 mm²           Water supply and disposal         Mains water supply         5           Waste water outlet         s			
Depth [mm]   576     Height [mm]   730     Weight [kg] (net)   Approx. 55     2000 - 2400 W, 10 A, 3 x 1 m²     2000 - 3600 W, 16 A, 3 x 1.5 mm²     2000 - 2200 V 2- 50/60 Hz   2600 - 3200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 m²     2000 - 2200 W, 10 A, 3 x 1 m²     2000 - 2200 W, 10 A, 3 x 1 m²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W,	Colours		
Height [mm]   730     Weight [kg] (net)   Approx. 55     Energy supply and power   1L, N, PE: 220 - 240 V - 50/60 Hz   2000 - 2400 W, 10 A, 3 x 1 m²     2000 - 2400 W, 10 A, 3 x 1 m²     2000 - 3600 W, 16 A, 3 x 1.5 mm²     6000 - 7000 W, 30 A, 3 x 4 mm²     1800 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2200 W, 10 A, 3 x 1 mm²     2000 - 2000 W, 10 A, 3 x 1 mm²	Dimensions coffee machine		
No.   Weight [kg] [net]   Approx. 55   2000 - 2400 W, 10 A, 3 x 1 m²	S Herisions collect machine		
Energy supply and power  1L, N, PE: 220 - 240 V - 50/60 Hz  1L, N, PE: 220 - 240 V - 50/60 Hz  2000 - 2400 W, 10 A, 3 x 1 m² 3000 - 3600 W, 16 A, 3 x 1.5 mm² 6000 - 7000 W, 30 A, 3 x 4 mm² 1800 - 2200 W, 10 A, 3 x 1 mm² 2600 - 2200 W, 10 A, 3 x 1 mm² 2600 - 2200 W, 10 A, 3 x 1 mm² 2700 - 5800 W, 10 A, 3 x 1 mm² 2800 - 2200 W, 10 A, 3 x 1.5 mm² 2800 - 2800 W, 10 A, 3 x 1.5 mm² 2800 - 3800 W, 10 A, 3 x 1.5 mm² 8700 - 10300 W, 16 A, 5 x 1.5 mm² 87		-	
2L, PE: 200 - 220 V 2- 50/60 Hz     2600 - 3200 W, 15 A, 3 x 1.5 mm²       4700 - 5800 W, 30 A, 3 x 4 mm²     4700 - 6400 W, 16 A, 5 x 1.5 mm²       3L, N, PE: 380 - 415 V 3N - 50/60 Hz     8700 - 10300 W, 16 A, 5 x 1.5 mm²       3L, PE: 200 - 220 V 3- 50/60 Hz     4700 - 5800 W, 25 A, 4 x 2.5 mm²       Water supply and disposal     Mains water supply       Waste water outlet     s	Energy supply and power		2000 – 2400 W, 10 A, 3 x 1 m <sup>2</sup> 3000 – 3600 W, 16 A, 3 x 1.5 mm <sup>2</sup> 6000 – 7000 W, 30 A, 3 x 4 mm <sup>2</sup>
3L, N, PE: 380 – 415 V 3N – 50/60 Hz  3L, PE: 200 – 220 V 3 – 50/60 Hz  4700 – 5800 W, 25 A, 4 x 2.5 mm²  Mains water supply  Water supply and disposal  Water outlet  S  ### Company of the company of t		2L, PE: 200 – 220 V 2– 50/60 Hz	2600 – 3200 W, 15 A, 3 x 1.5 mm <sup>2</sup> 4700 – 5800 W, 30 A, 3 x 4 mm <sup>2</sup>
### STUD = 10300 W, 16 A, 5 x 1.5 mm <sup>2</sup> 3L, PE: 200 – 220 V 3~ 50/60 Hz  ### A 1.5 mm <sup>2</sup> 4700 – 5800 W, 25 A, 4 x 2.5 mm <sup>2</sup> ### Mains water supply  Water supply and disposal  ### Water outlet  ### Supply and disposal  ### Water outlet  ### Supply and disposal  ### Sup		3L, N, PE: 380 - 415 V 3N~ 50/60 Hz	
Water supply and disposal Mains water supply s Waste water outlet s			
Waster supply and disposal Waste water outlet s			
External container for fresh and waste water o	Water supply and disposal		
		External container for fresh and waste water	0

## We love it your way.



Our long established Coffee Competence is at your





Swiss

As a Swiss technology company, we commit to impeccable quality and performance.

o: Option



### Headquarters

#### Schaerer Ltd.

Allmendweg 8 4528 Zuchwil Switzerland info@schaerer.com

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

Schaerer – a Groupe SEB Company





