

Italian look and feel.

Attractive design, authentic Italian style
for the best coffee show in town.

Perfect Espresso.

Optimised grinding adjustment, automatic tamping
and dispensing for consistent quality espresso.



Schaerer Barista.

*A unique combination of a classic portafilter and an automated
coffee machine: Italy's finest coffee tradition made easy.*

With Schaerer Barista, bring Italy's warmth and flair to your counter.

Offer your customers a true coffee lovers experience.

With its distinctive design, its Italian flair and the unmistakable hissing and knocking, **Schaerer Barista looks and feels like a classic portafilter espresso machine, but it has a secret.**

We made it so easy to handle it is almost entirely automatic, leaving you with the most pleasant part of the show: time for your customers.







*Good looking and meant for business,
Schaerer Barista can serve up to 300 perfect
espressos per day.**



The refined art of grinding, tamping and brewing.

Grinding and tamping are optimised for consistent top quality. **The automatic grinder adjustment controls the brewing time. To ensure that a “perfecto” espresso is brewed every time, the degree of grinding can be adjusted to finer or coarser if needed.**

The machine has two separate grinders, one for each of the brewing units.

The process is also automatic: beans are ground, powder is filled in and tamped into the filter, and coffee is brewed and dispensed at the touch of a button.

Everyone’s a barista.

Using Schaerer Barista is simple and intuitive, there is no need for specific skills to operate it like a pro. Everyone can be a barista. The automated operation only requires that the portafilter be inserted and removed, and grounds emptied, which also constitute the most scenic espresso-making gestures, typical of an Italian bar atmosphere. Milk foaming, another characteristic routine, is either manual or fully automated. **This leaves the operator time to speak with the guests and to offer side orders such as a slice of cake or a croissant.**



*Notice: recommended daily output, with a single maintenance per year.

Barista's comprehensive standard configuration.

A most comprehensive set of features allows you to immediately start serving the best espresso in town thanks to a unique combination of tradition and state-of-the-art technology. As for skills, the only requirement is a smile.



Keep cups warm

The pleasure of a velvety, creamy espresso also relies on the temperature of both coffee and cup. **That warm sensation on one's lips when taking the first sip is priceless.** Keep cups on the machine's top heater or instantly steam them up to the right temperature with the special SteamIT feature.

Perfection, automated

Optimal management and processing of the coffee beans and powder is the key to a great coffee: two integrated grinders, one for each brewing group, directly grind the beans into the portafilters, then the right tamping pressure is applied before brewing. **Up to 18 different recipes can be programmed, and additional blends can be used** thanks to the "external coffee powder" functional button.



Powersteam

The power of steam

No authentic cappuccino or latte macchiato can be made without the soft, creamy foam being poured from a steaming milk pot. The wand routine and the hissing sounds are part of the show. **Schaefer Barista is equipped with two smart steam wands:** the Powersteam is the classic, manual version, whilst the Supersteam is fully automatic, with programmable temperature and foam consistency.

Brewing like a pro.



Adjusting grinding and filter load in real-time like a seasoned barista

Schaefer Barista constantly adjusts grinding parameters and grind load quantity throughout the day. **That's what professional baristas do, according to their own experience.** The machine monitors precise brewing times to determine the right degree of grinding and the right amount of coffee powder to be dispensed in the filter. A continuous process that delivers consistent top quality. This feature can be switched off for manual setting.

The coffee-science behind it

The extraction of coffee's aromatic substances depends on the brewing time. One must hit the right extraction time for a perfect espresso, because both under-extraction and over-extraction will compromise quality. Brewing time in turn is influenced by the degree of grinding of the beans, the finer the slower, and the quantity of coffee powder in the filter.

Optional features.

Make it more personal and opt for some extra features to best fit your requirements.



External bean hoppers.

On top of being an additional, attractive element of design, these two external hoppers with their stylish, high-gloss polished stainless steel lids and containing 1100g coffee beans each, **have twice the capacity of the standard integrated ones.** Being positioned away from internal heat sources, overheating is completely avoided.

Double Supersteam configuration.

You might find it more suitable to have **two fully automatic Supersteam wands, with programmable temperature and steam consistency,** instead of one Powersteam and one Supersteam, especially if staff are not specifically trained or have a high turnover.

NB: If this configuration is defined, it cannot be changed back to the standard "one Supersteam and one Powersteam" configuration.





Choose your colour.

Add a personalised touch with a choice of colour cladding foils.*

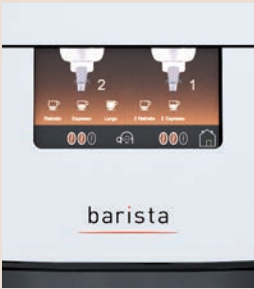
Your Schaerer Barista classic portafilter machine is bound to become an important part of your location's furniture and decoration, a hallmark of your authentic Italian espresso proposition, and to best fit your environment you may decide you want it coloured. A number of cladding foil options are available in different colours: a complete set of side and rear wall foils with matching trim **in front of the drip tray, sides only, and back wall only.**

* This option is not available in mixed colours combinations, only one colour per machine can be ordered.

Available colours:
according to 3M 1080 series.

The Barista at a glance.

STANDARD EQUIPMENT:



Automatic portafilter detection

The machine will recognise the size and type of portafilter inserted, and **adjust quantities accordingly**.



Integrated grinders and automatic tamping

Two integrated grinders grind the automatically adjusted quantity of coffee directly into the portafilter. **Automatic tamping with optimum compression pressure**.



Cup warmer

Heated cup storage on top of machine. **Can be pushed back to lift access panel**.



Air cooled bean hoppers

Two air cooled bean hoppers for **different types of blends**, e.g. espresso and regular coffee bean blends.



Touch display

High quality display and graphics for easy software setup.



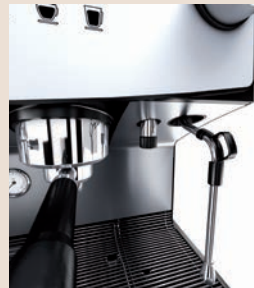
Monitoring of brewing time

With **software supported grinding and dispensing adjustments** for consistent top quality coffee.



SteamIT system

Instantly brings **up to two cups** to the ideal temperature.



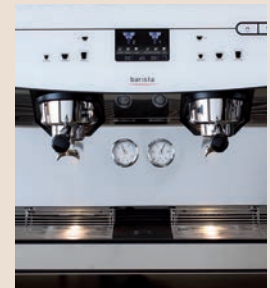
Separate hot water outlet

With **two dispensing buttons** for different size beverages.



External grounds container

Authentic sound effects when knocking grounds out of the portafilter. **Space-saving as the container is positioned under the machine**.



Up to 18 beverage recipes

Store up to 18 recipes to offer your customer **quality and variety**.



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**.

STANDARD EQUIPMENT:



Additional coffee varieties

Use additional coffee varieties thanks to the “**external ground coffee**” function key for each brewing group.



Automatic cleaning

Easy, automatic cleaning of coffee-carrying parts using **blind filter and tablets**.



Separate parts for cleaning

Drip tray separates into different parts for easy **dishwasher cleaning**.



Cup platform

Can be raised for clean beverage dispensing.



Lighting

For **best possible visibility** in work area.

OPTIONAL FEATURES:



Milk foam: Powersteam

Classic **manual** milk heating and foaming.



Milk foam: Supersteam

Fully automatic top milk foam with supersteam in up to three different consistencies. **Programmable**.



Barista key

Allows you to **adjust coffee strength to customer's preference** (+/- 15%).



External bean hoppers

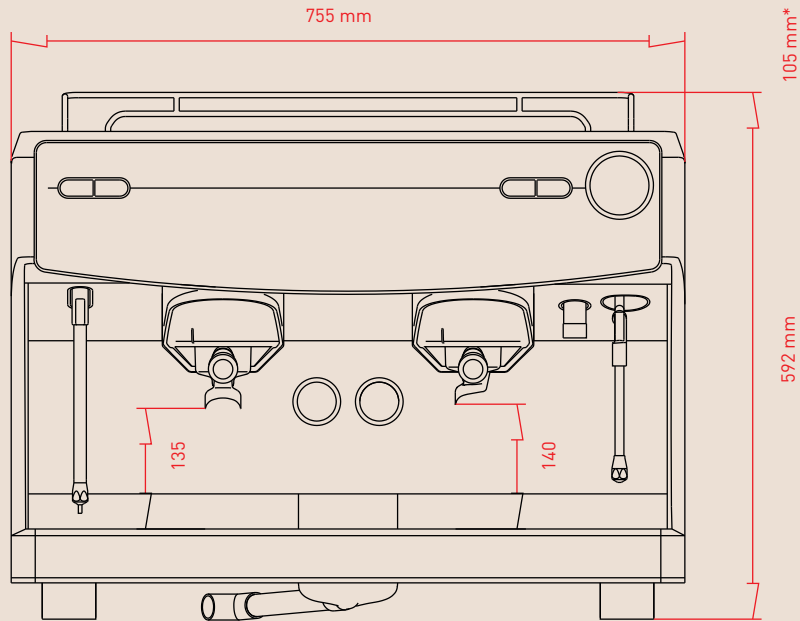
Two optional extra large, **1100 g each**, bean hoppers can be fitted on top of the machine for increased capacity and perfect bean preservation.



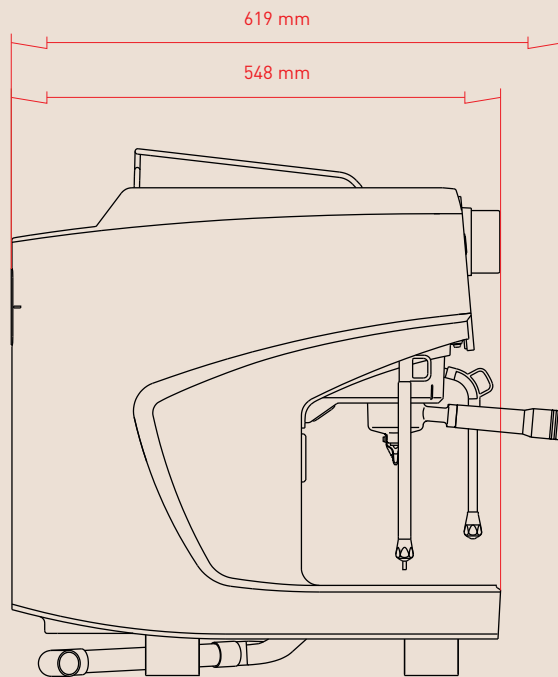
Second Supersteam wand

If manual foaming is not considered, a second fully automatic Supersteam wand can be fitted instead of the standard powersteam.

Configuration and technical data.



* Dimensions with external
bean hoppers



Category	Equipment and options	Schaerer Barista
Recommended daily output	Espresso	300
	Coffee/café crème	240
Beverage output per hour	Espresso	330
	Coffee/café crème	240
	Hot water (ml)	730
	Steam	s
Operation and dispensing	User panel and touch screen	s
	Number of beverages possible (programmable)	12
	Outlet height (from portafilter outlet) (mm)	15,5
	Cup platform can be adjusted manually	s
	Hot water dispensing, right	s
	Simultaneous preparation of coffee and hot water	s
	Single shot, single spout (porta filter volume: 8-11 g)	s
	Double shot, single spout (porta filter volume: 10-16 g)	o
	Double shot, double spout (porta filter volume: 10-16 g)	s
	Triple shot, double spout (porta filter volume: 15-21 g)	o
Grinders and bean hoppers	2 grinders	s
	Bean hopper [g]	2 x 550
	External bean hopper [g]	2 x 1100
Boilers and brewing unit	Hot water and steam boiler	s
	Simultaneous operation	s
	Brewing unit	s
Steam	Powerstream	s
	Superstream	s
	Second Supersteam	o
Additional features	Heated cup storage	s
	SteamIT steam cup warmer	s
	Lighting	s
	50 mm height feet	o
	Schaerer Coffee Link	o
Payment systems	Automatic grinding adjustment	o
	Connection of dispensing equipment/cash registers via e-protocol	s
Colours	Standard chrome steel	s
	other colours	o
Dimensions	Width (mm)	755
	Depth (mm)	548
	Height (mm)	592
	Height with external bean hoppers (mm)	697
	Weight (net) (kg)	75 kg
Power supply	1L, N, PE: 220-240 V- 50/60 Hz	5000 - 5800 W 32 A
	2L, PE: 208-240 V 2- 60 Hz	4400 W / 5700 W 30 A
	2L, PE: 200 V 2- 50/60 Hz	3900 W 24 A
	3L, N, PE: 380-415 V 3N- 50/60 Hz	6000 - 7000 W 3 x 16 A
	3L, PE: 208/240 V 2- 60 Hz	6600 W / 8600 W 30 A
	3L, PE, 220-240 V 2- 50/60 Hz	5000 - 5800 W 3 x 24 A
Water supply and disposal	Mains water supply	s
	Waste water outlet	s



We love it *your way.*



Coffee competence

Our long established Coffee Competence is at your service, just call on us for any advice.



Flexibility

We support your business through our flexible offer, because we love it your way.



Swiss

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



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