

### 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.

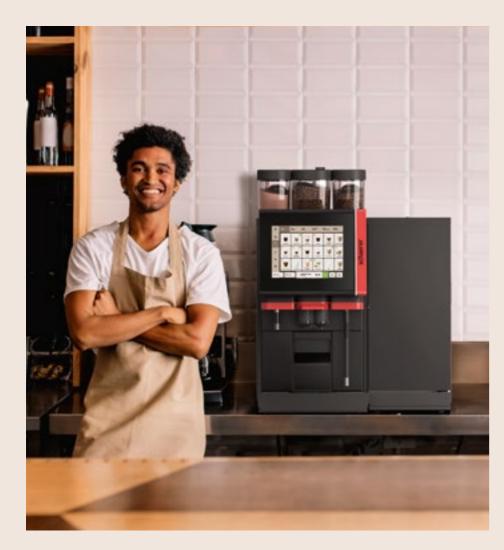
Personalise your machine thanks to our new "Select" concept: select the model that best fits your needs, whether it's going to be used by staff only or operated units, **select your features** from the by guests, then precisely **select the** configuration of your Schaerer Coffee

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

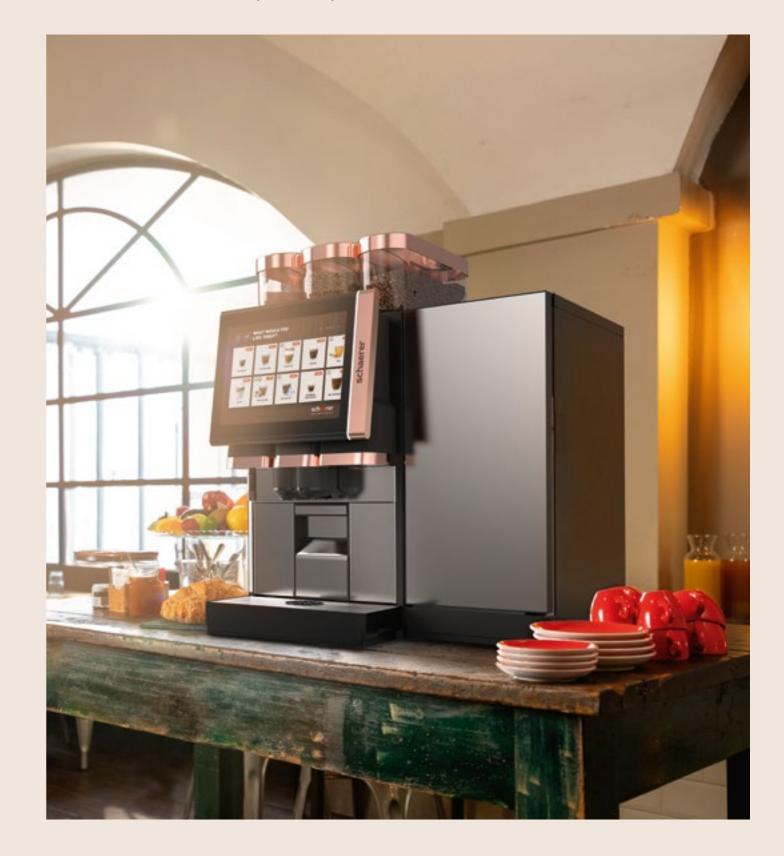
Despite its functional and linear design, this coffee machine stands out as a behind-the-counter work horse. Ideal for service staff to operate thanks to its own Graphical User Interface.

### 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 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

### 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  $2\times4.5$  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 specially cut grinding discs for greater espresso variety.

### 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 11

### 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!** 

#### Second and **Descaling system** third boiler

Prevents scale-related Up to three Chromiummalfunctions by steel boilers can be alerting you when it fitted for increased senses that descaling flexibility: hot water, is needed. The steam and coffee can be effortless, efficient dispensed separately automatic process can and simultaneously at be performed with **no** different temperatures, interruption of service. delivering peak quality on all different beverages.

Optional Features and Accessories



#### 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.



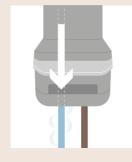
### Additional bean hoppers and grinders

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.

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Milk systems         Best Foam™         o           Color counter         0           Twin Milk         0           Backup Milk         0           Powder system         Powder container [g] [m]         2000/2750           Checolate [1 x Choco powder]         0           Twin Powder         0           Twin Powder         0           Twin Powder         0           Checolate [1 x Choco powder]         0           Twin Powder         0           Color Twin Powder         0           Grounds container [coffee grounds cake]         550 gr           Undercounter grounds disposal         0           High feet [40 mm]         0           Schaerer Coffee Link         5           Schaerer Coffee Link         5           Hot & Cold         0           Rocor Grounds Container [coffee grounds cake]         0           Width [mm]         30           Dimensions coffee machine         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s           Energy supply and power         Height [mm]         576           Weight [kig] Inet!         2000 - 2400 W, 10 A, 3 x 15 mm²           Weight [kig] Inet!         2000 - 2400 W, 10 A,			
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Powder system         Powder container [g] [ml]         2000/2750           Chocolate [1 x Choco powder]         0           Twin Powder         0           Other options         Brewing accelerator         0           Grounds container [coffee grounds cake]         550 gr           Under counter grounds disposal         0           High feet [40 mm]         0           Schaerer Coffee Link         s           Hot & Cold         0           Colours         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s           Special colour         on request           Dimensions coffee machine         Midth [mm]         330           Beight [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           ZL, PE: 200 – 220 V 2 – 50/60 Hz         2600 – 2000 W, 10 A, 3 x 1.5 mm²         2600 – 2000 W, 10 A, 3 x 1.5 mm²           Water supply and disposal         Mains water supply         Ay00 – 5800 W, 25 A, 4 x 2.5 mm²           Water supply and disposal         Mains water supply         Sound-10300 W, 16 A, 5 x 1.5 mm²           Water supply and disposal         Mains water supply         Sound-10300 W, 16 A, 5 x 1.5 mm²			
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Undercounter grounds disposal   0   0     High feet [40 mm]	Other options	9	
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   Special colour   On request			
Colours         Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss         s           Dimensions coffee machine         Special colour         on request           Width [mm]         330           Depth [mm]         576           Height [mm]         Approx. 55           2000 - 2400 W, 10 A, 3 x 1 m²           Energy supply and power         1L, N, PE: 220 - 240 V - 50/60 Hz           20, PE: 200 - 220 V 2 - 50/60 Hz         3000 - 3600 W, 16 A, 3 x 1.5 mm²           20, 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           8700 - 10300 W, 16 A, 5 x 1.5 mm²         4700 - 5800 W, 25 A, 4 x 2.5 mm²           Water supply and disposal         Mains water supply         5			
Colours         Special colour         on request           Dimensions coffee machine         Width [mm]         330           Energy supply and power         Height [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         3000 - 3600 W, 16 A, 3 x 1.5 mm²           2 L, PE: 200 - 220 V 2 - 50/60 Hz         1800 - 2200 W, 10 A, 3 x 1 mm²           2 L, PE: 200 - 220 V 2 - 50/60 Hz         2600 - 3200 W, 15 A, 3 x 1.5 mm²           3 L, N, PE: 380 - 415 V 3N - 50/60 Hz         5700 - 6400 W, 16 A, 5 x 1.5 mm²           3 L, 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           Waste water outlet         s	0.1		
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	Colours		
Height [mm]   730     Weight [kg] [net]   Approx. 55     Energy supply and power   1L, N, PE: 220 - 240 V - 50/60 Hz   2000 - 2200 W, 10 A, 3 x 1 m²     Energy supply and power   2L, PE: 200 - 220 V 2 - 50/60 Hz   2000 - 2000 W, 10 A, 3 x 1 mm²     2000 - 2000 W, 10 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 - 3200 W, 15 A, 3 x 1.5 mm²     4700 - 5800 W, 30 A, 3 x 4 mm²     4700 - 5800 W, 30 A, 3 x 4 mm²     5700 - 6400 W, 16 A, 5 x 1.5 mm²     8700 - 10300 W, 16 A, 5	Dimensions coffee machine		
No.   Per 200 - 220 V 2- 50/60 Hz	SIICIISIONS CONCENNACINITE		
Energy supply and power    1L, N, PE: 220 - 240 V - 50/60 Hz   2000 - 2400 W, 10 A, 3 x 1 m²		-	
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>
### Supply and disposal  ### Supply and dispos		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>
### SUD - 10300 W, 16 A, 5 x 1.5 mm <sup>2</sup> 3L, PE: 200 - 220 V 3 - 50/60 Hz  ### Ains water supply  Water supply and disposal  Waste water outlet  \$ 87/00 - 10300 W, 16 A, 5 x 1.5 mm <sup>2</sup> 4700 - 5800 W, 25 A, 4 x 2.5 mm <sup>2</sup> \$ \$  Waste water outlet  \$ \$		3L, N, PE: 380 - 415 V 3N~ 50/60 Hz	
Water supply and disposal     Mains water supply     s       Waste water outlet     s			
Water 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

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