

*A new design, two models
and three user interfaces.*

Adaptable to your individual needs, with a choice of graphical user interfaces and a wealth of modular features.

*Amazing variety of beverages
and guaranteed performance.*

Consistent quality and output guaranteed across your entire personalised selection of specialties.



Schaerer Coffee Soul.

Create your machine. Offer your choice.



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.

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 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 units, **select your features** from the 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, copper-coloured trimmings and refined looks, this model of Schaerer Coffee Soul is aimed at customers who are not looking

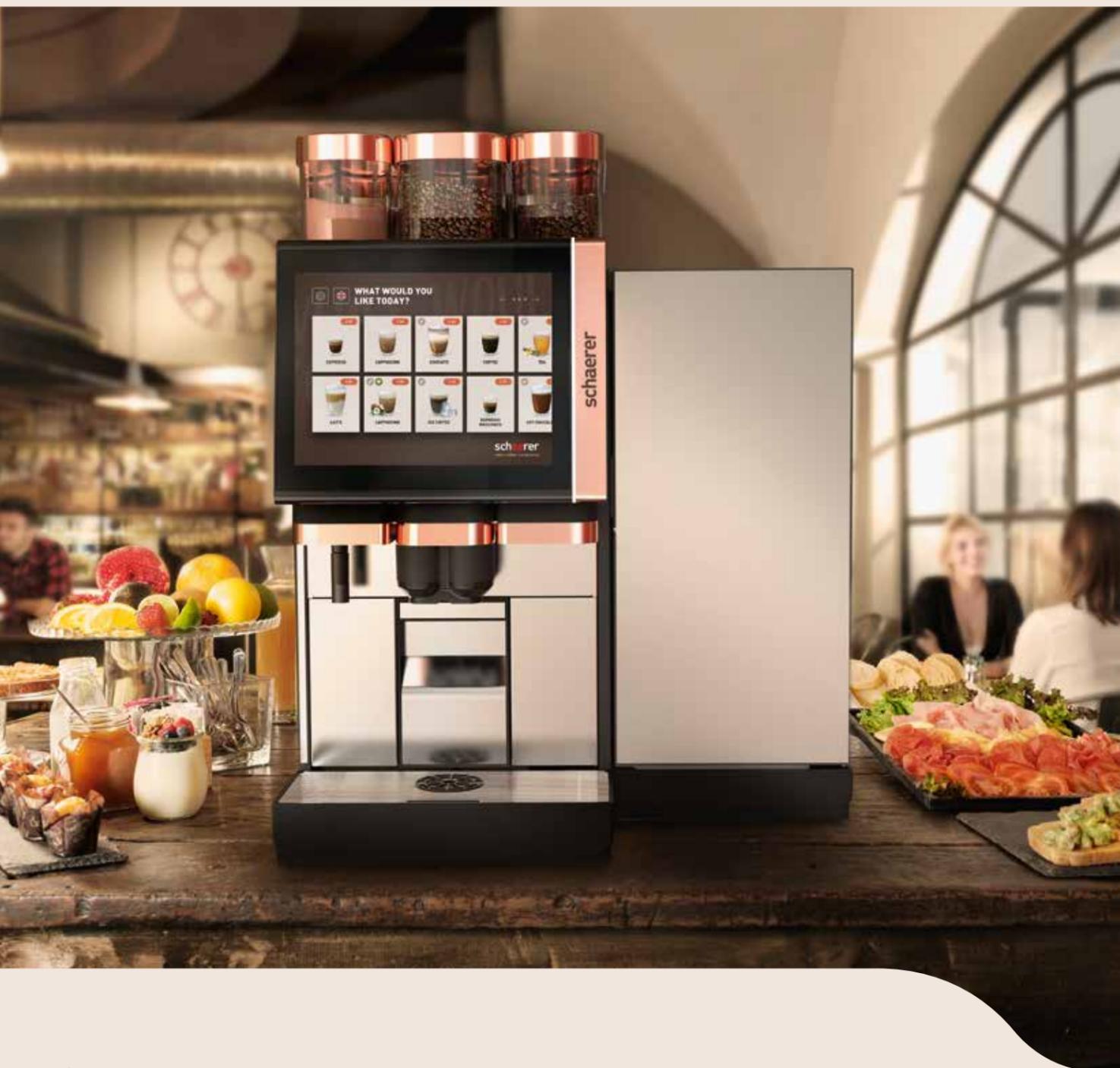
for the everyday coffee experience. It is ideal for self-service, which is completely intuitive thanks to two special GUI. In all configurations, the animated user

support function assists you in key maintenance processes.



Coffee Soul 12. Born to be seen.

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



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.

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.



Two intuitive graphical user interfaces for self-service

"Guest mode" and "frequent user mode". Easy 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.

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.

“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™

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 x 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.



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!



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™

The patented Best Foam™ technology brought coffee-making 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. Video-enabled 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 Chromium-steel 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.



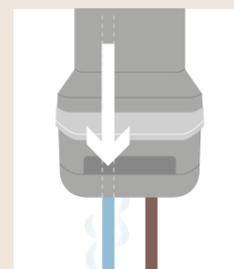
Additional bean hoppers and grinders

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.

| Category | Equipment and options | Schaerer Coffee Soul 10 and 12 | |
|---------------------------|---|---|---|
| Output per day | Recommended for an average daily requirement of | Up to 250 | |
| Range of beverages | Espresso | s | |
| | Coffee/café crème | s | |
| | Cappuccino | o | |
| | Hot water | s | |
| | Ristretto | s | |
| | Small pot (250 ml) | s | |
| | Pot (500 ml) | s | |
| | Americano | o | |
| | White Americano | o | |
| | Milk coffee/latte | o | |
| | Latte macchiato | o | |
| | Espresso macchiato | o | |
| | Chociatto | o | |
| | Hot chocolate | o | |
| | Flat white | o | |
| | Instant (e.g. chai latte) | o | |
| | Cold milk | o | |
| | Hot milk | o | |
| | Hot milk foam | o | |
| | Cold milk foam | o | |
| Operation and dispensing | Steam | o | |
| | Powderbased beverages | o | |
| | 10.4" or 12.1" screen Touch User Interface | s | |
| | 3 different operation modes: guest (self-service), frequent user (quick self-service), staff (operated) | s | |
| | Number of beverages possible (programmable) | > 100 | |
| | Outlet height can be adjusted manually [mm] | 65-185 | |
| | Touchless Outlet | o | |
| | Hot water dispensing: central or left | s | |
| | Additional water (Americano) | o | |
| | Single outlet | s | |
| | Double outlet | s | |
| | Steam wand (Auto, Power or Supersteam) | o | |
| Grinders and containers | Barista key | s | |
| | 1 grinder | s | |
| | 2 grinders | o | |
| | 3 grinders (instead of powder system) | o | |
| | Bean hopper [g] | ± 1200 | |
| Boilers | Ground coffee inlet | s | |
| | one hot water boiler for coffee / tea | s | |
| | two hot water boiler for coffee and tea (simultaneous) | o | |
| Milk systems | Steam boiler | o | |
| | Best Foam™ | o | |
| | Side cooling unit on right or left | o | |
| | Under-counter | o | |
| | Twin Milk | o | |
| Powder system | Backup Milk | o | |
| | Powder container [g] [ml] | 2000/2750 | |
| | Chocolate (1 x Choco powder) | o | |
| | Twin Powder | o | |
| Other options | Brewing accelerator | o | |
| | Grounds container (coffee grounds cake) | 550 gr | |
| | Undercounter grounds disposal | o | |
| | High feet (40 mm) | o | |
| | Schaerer Coffee Link | s | |
| | Hot & Cold | o | |
| | Flavour point (UC) | o | |
| Colours | Copper glossy, Red silky glossy, Black glossy, Brown silky gloss, Green silky gloss | s | |
| | Special colour | on request | |
| Dimensions coffee machine | Width [mm] | 330 | |
| | Depth [mm] | 576 | |
| | 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 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 | |
| | 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 | |
| | 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 | |
| | 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 | s |
| | | Waste water outlet | s |
| | | External container for fresh and waste water | o |

s: Standard
o: Option

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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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.

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