

# Top performance in all variations

## Schaerer Coffee Art



- ▶ Numerous options and configurations
- ▶ Milk Universe
- ▶ Up to 350 beverages per hour
- ▶ Extensive beverage variety
- ▶ Easy to operate and clean



Schaerer Coffee Art for hotels, restaurants, chain stores, quick service restaurants, coffee shops, convenience stores, takeaways ...

# Flexibility to enrich your coffee enjoyment.

Schaerer Coffee Art is fully adaptable to your needs. No matter which version you choose, top performance, best beverage quality and simple operation are guaranteed.



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## Numerous options and configurations

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Schaerer Coffee Art offers you a large variety of options and many configuration possibilities. For example, you can combine two machines with auxiliary devices like a cup warmer, various milk cooling units or a powder system. Optional accessories include a second grinder, lockable bean hoppers, a brewing accelerator, an under counter grounds disposal and more.



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## Milk Universe

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Schaerer Coffee Art opens the door to the entire Schaerer Milk Universe – the world's largest range of technologies and devices for milk processing. These include various steam wands for frothing milk manually to fully automatically – just like a barista – as well as fully automatic milk systems for the perfect cappuccino at the press of a button. The Schaerer Coffee Art repertoire even contains cold milk foam.



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## Up to 350 beverages per hour

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Schaerer Coffee Art is available for 230-V or 400-V operation. The 230-V version is the most powerful model in the Schaerer one-phase coffee machine range. Maximum performance levels are achieved by the 400-V version, which produces up to 350 beverages per hour. This model operates on a three-phase power supply and is equipped with three boilers. Due to the efficient heating system, the boilers can be operated with a reduced power consumption.



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## Large beverage variety of excellent quality

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Schaerer Coffee Art produces up to 40 freely programmable beverages of coffee, fresh milk, milk powder, chocolate powder and hot water at the press of a button. All parameters can be precisely and individually adjusted. Perfect milk foam is achieved by sophisticated air pump technology. Maximum beverage variety is attained with the powder system for one or two types of powder. Thus, in addition to creations made from coffee and fresh milk, you can also offer powder milk and chocolate beverages.



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## Easy to operate and clean

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TouchIT is the intuitive touch screen user panel of Schaerer Coffee Art. It is perfect for self-service and can be used for advertising messages, and it is a favourite choice for full service operation as well. Cleaning takes no effort at all thanks to the simple instructions and animated images on the TouchIT screen. Apropos cleaning: all Schaerer coffee machines are in compliance with the HACCP hygiene analysis and feature an automatic cleaning programme.

# Equipment and options



## Standard equipment

- **Basic 230-V coffee machine** (the most powerful model among the one-phase Schaerer coffee machines)
- **One grinder with bean hopper** for 1 kg of beans
- **Operation on 8-button panel** with up to 16 possible beverages (230 V) or **16-button panel** with up to 36 possible beverages (400 V)
- **Power Save Mode** for energy-saving operation
- **Inlet for ground coffee**, e.g. decaffeinated coffee
- **Height-adjustable outlet** from 65 to 185 mm
- **Counting function**
- **Mains water supply and waste water outlet.**
- **Grounds container**
- **Standard colours in black and silver**



## Options

- **400-V coffee machine**, three-phase power supply and three boilers for top performance and simultaneous operation
- **Second grinder with bean hopper** for 1 kg of beans
- **Bean hopper in coffee shop design**
- **Bean hopper extension** for 2 kg
- **Operation on 7" TouchIT panel** for up to 40 beverages, also ideal for self-service
- **Additional buttons** for hot water and steam options.
- **Efficient heating system** for reduced power consumption
- **Schaerer Milk Universe:** the world's largest range of technologies and devices for milk processing (milk systems, steam wands, powder systems)
- **Powder system**
- **Brewing accelerator** for more efficiency during peak hours and for better beverage quality in large servings
- **Lockable bean hopper**
- **Under counter grounds disposal** for uninterrupted operation throughout the day
- **Level monitoring** for external drinking water and waste water tank
- **Special colours** on request
- **Allround paintwork** on request
- **Conventional payment systems and all common credit and coin systems** (can simply be connected to the coffee machine)
- **Schaerer Remote System** (telemetry) transmits consumption, operating and status data of the individual coffee machines to a central database



Coffee comes to life

You can trust in Schaerer:



coffee  
competence  
centre



engineering  
manufacturing  
services

### Swiss made



we care  
about the  
future



schaerer  
service  
partner

**Swiss Engineering:** Our coffee machines are developed entirely at our headquarters in Switzerland.

**Swiss Manufacturing:** Schaerer Coffee Art is manufactured by Schaerer in Switzerland.

**Swiss Services:** Schaerer Coffee Art is accompanied by a comprehensive service package (training, service and support) from Switzerland.

# Configurations and optional accessories



Cup & Cool

Coffee Art 230 V, one-phase

## Product details and optional accessories



8-button panel



16-button panel, freely programmable for 36 beverages



7" TouchIT panel for up to 40 beverages, self-service version



Additional buttons for hot water and steam options



Container for two powder varieties, e.g. Choco and Topping



Container for one powder variety, e.g. Choco or Topping



Powder container extension



Inlet for ground coffee

## Configurations



Coffee Art for restaurant applications

Coffee Art in quick service restaurants and coffee shops (space-saving design)



CS side cooling unit with compressor



Side cooling unit with compressor



Cup warmer, capacity: 70-100 cups



Cup dispenser



Coin changer, front opening



Coin changer, side opening



High feet



SAVE DATA card stores and loads data and recipes

## Configurations



CS Milk System

Coffee Art 400 V, three-phase

Powder system

Cup warmer



Lockable bean hoppers



Bean hoppers in coffee shop design



Bean hopper extension



2nd grinder



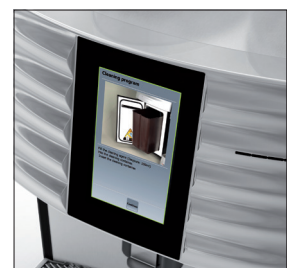
Height-adjustable outlet



Brewing accelerator



Hot water outlet



Display-guided cleaning

# Milk Universe for Coffee Art

When it comes to the variety of options offered for milk preparation, Coffee Art is unbeatable worldwide. This model makes the entire Schaerer Milk Universe available to you.



## One-step or two-step?



Whether you simply want to press a button for a perfect cappuccino or you'd like the milk foamed as from a barista, our milk systems give you the choice.



## Milk systems – one-step



### Cold Milk System

Hot, warm or cold milk beverages and coffee-based milk beverages at the press of a button.

- Milk foam quality adjustable and milk temperature for each product programmable
- Milk foam; cold milk foam as an option
- Consistent milk and milk foam beverages
- Milk is conveyed by a pump and heated by steam
- Fully automatic cleaning
- Intermediate rinsing with steam sterilisation



### Milk Smart

Hot or warm milk beverages and coffee-based milk beverages at the press of a button (no cold milk beverages).

- Adjustable milk foam quality and temperature
- Milk is conveyed and heated by steam
- Automatic cleaning
- Intermediate rinsing with steam sterilisation

### Impeccable hygiene according to the HACCP concept

All Schaerer milk systems meet the HACCP hygiene analysis and feature an automatic cleaning programme. The elements in contact with coffee are cleaned automatically – quickly, easily and reliably. Periodic intermediate rinses can be programmed as well.





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## Side cooling units

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### Centre Milk

One milk cooling unit for two coffee machines. Available as a 1×8-litre version or as a 2×4-litre version (one milk variety per machine). Available for CS Cold Milk System and Milk Smart.



### Under-machine cooling unit

Space-saving milk storage under the coffee machine or counter. Capacity for 9 litres. Available for CS Cold Milk System and Milk Smart.



### Cup & Cool

A cup warmer and cooling unit in one. Capacity: 60 cups on 3 levels and 4 litres of milk. Available for Milk Smart.



### Under-machine cooling unit

Space-saving milk storage under the counter with the Cold Milk System or an customer supplied cooling unit. This system can be used to supply two coffee machines with milk or to process two milk varieties. Available for CS Cold Milk System.



### Twin Milk

Cooling unit for two milk varieties (2×4 litres), e.g. for whole milk and skimmed milk or whole milk and soya drink. More beverage variety! Available for CS Cold Milk System.

# Milk Universe for Coffee Art

## ▼ Steam wands – two-step



### **Powersteam**

- For heating milk manually
- Manual milk frothing
- Ideal for establishments with professional baristas



### **Autosteam**

- For heating milk fully automatically (programmable temperature)
- Manual milk frothing



### **Supersteam or Finesteam**

- Fully automatic milk frothing and heating (programmable temperature and texture)
- For frothing milk in small quantities or directly into the cup

### **Chrome steel or PEEK?**

Steam wands of PEEK (polyetheretherketone) have the advantage that they do not get hot. Due to the surface nature and properties of this material, milk does not dry onto the wand, making it faster and easier to clean (available for Autosteam, Supersteam and Finesteam in black).

## ▼ Fresh milk or milk powder

Some favour fresh milk while others prefer milk powder. Both types have their advantages, and both can be had with Schaerer coffee machines.



### **The advantages of fresh milk**

- Beverage quality for the highest standards
- Very fine milk foam
- Short cleaning time



### **The advantages of milk powder**

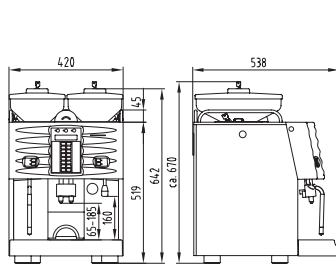
Milk powder is particularly convenient for vending machines, offices and other self-service areas:

- Less monitoring (no spillage checks)
- Short cleaning time
- Easy to refill
- Supply from the Schaerer powder system

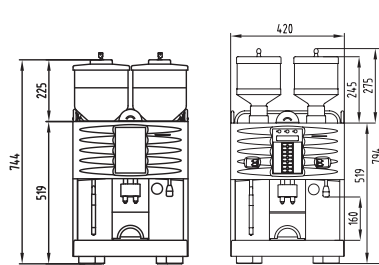
# Technical drawings



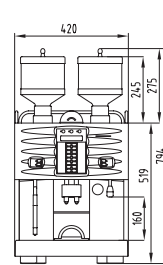
## Schaerer Coffee Art and optional accessories



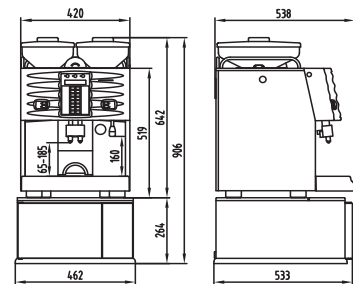
Schaerer Coffee Art (SCA)



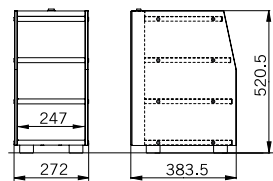
Bean hopper extension



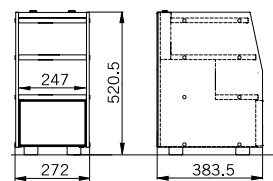
Bean hopper in coffee shop design



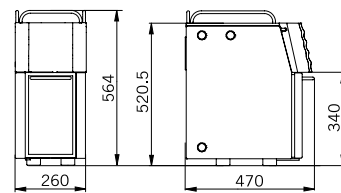
Under-machine cooling unit



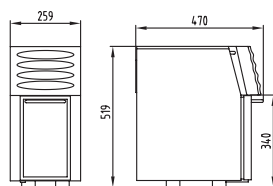
Cup warmer



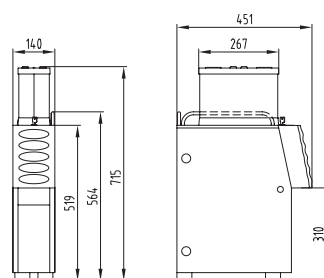
Cup & Cool



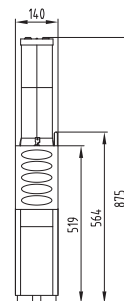
CS Milk System



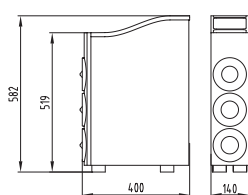
Under counter cooling unit



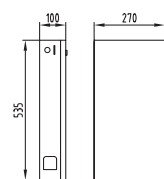
Chocolate dispenser



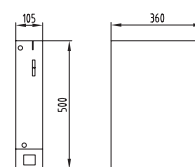
Powder container extension



Cup dispenser



Coin changer, side opening (275 mm)



Coin changer, front opening

## Technical data

Category	Equipment and options	Coffee Art 230 V One-phase	Coffee Art 400 V Three-phase
<b>Output rate &amp; beverages</b>	Beverage output per hour (coffee, espresso)	180–250	Up to 250
	Ristretto	x	x
	Espresso	x	x
	Coffee / café crème	x	x
	Milk coffee / latte	x	x
	Cappuccino	x	x
	Latte macchiato	x	x
	Chociatto	x	x
	Hot milk	x	x
	Milk foam (hot and cold)	x	x
	Hot water	x	x
Steam	x	x	
<b>Operation &amp; dispensing</b>	8-button user panel	s	o
	Number of beverages possible (programmable)	Up to 16	Up to 16
	16-button user panel	o	s
	Number of beverages possible (programmable)	Up to 36	Up to 36
	7" TouchIT touch screen user panel	o	o
	Number of beverages possible (programmable)	Up to 40	Up to 40
	Self-service mode	x	x
	Outlet height, adjustable (mm)	65–185	65–185
	Separate hot water dispensing	s	s
Steam wand	o	o	
<b>Grinders/containers</b>	1 grinder	s	s
	2 grinders	o	o
	Bean hopper (g)	1000	1000
	Special bean hopper in coffee shop design (g)	1000	1000
	Bean hopper extension	2000	2000
	Ground coffee inlet	s	s
<b>Boiler &amp; brewing unit</b>	Hot water boiler for coffee	s	s
	Hot water boiler	–	o
	Hot water from coffee water boiler	s	o
	Steam boiler	o	o
	Simultaneous operation	–	s
<b>Milk systems &amp; cooling units</b>	Milk Smart	o	o
	Cup & Cool (60 cups)	o	o
	Cold Milk System	–	o
	Under counter milk	–	o
	Twin Milk	–	o
	Centre Milk	–	o
	Side cooling unit	o	o
<b>Powder system</b>	Topping (1x Topping powder), e.g. milk powder	o	o
	Choco (1x Choco powder)	o	o
	Choco/Topping (1x Choco powder and 1x Topping powder)	o	o
	Twin Topping (2x Topping powder)	o	o
	Twin Choco (2x Choco powder)	o	o
	Powder container extension (in %)	75	75
<b>Steam</b>	Normal steam	o	–
	Powersteam	–	o
	Autosteam	–	o
	Supersteam	–	o
	Finesteam	–	o
	PEEK in black (Autosteam, Supersteam, Finesteam)	–	o

s Standard  
o Option  
x Possible

Category	Equipment and options	Coffee Art 230 V One-phase	Coffee Art 400 V Three-phase
<b>General options</b>	Cup warmer (70–100 cups)	o	o
	Steam cup warmer (available in Switzerland only)	–	o
	Swan neck	–	o
	Brewing accelerator	o	o
	Under counter grounds disposal	o	o
	Trolley	o	o
<b>Payment systems</b>	Payment systems (MDB-S / DIVA2 / DIVA light)	x	x
	Coin and token tester	x	x
	Coin changer	x	x
	Dispensing equipment / cash register connection via CSI protocol	x	x
<b>Colour</b>	Costa Rica Silver	s	s
	Kenya Black	s	s
	All-round paintwork	o	o
	Special colour	o	o
<b>Dimensions &amp; weight</b>	Width (mm)	420	420
	Depth (mm)	538	538
	Height (mm)	668	668
	Weight (net, in kg)	40	40
<b>Water supply</b>	Mains water supply	s	s
	Waste water outlet	s	s
	Monitoring of external drinking water and waste water tanks	o	o
	Monitoring of waste water tank	o	o
<b>Power supply</b>	1L, N, PE: 220–240 V- 50/60 Hz	2000–2400 W 10 A 3x 1 mm <sup>2</sup>	
		3000–3600 W 16 A 3x 1.5 mm <sup>2</sup>	
		5700–6900 W 30 A 3x 4 mm <sup>2</sup>	
	3L, N, PE: 380–415 V 3N- 50/60 Hz	5700–10100 W 3x 16 A 5x 1.5 mm <sup>2</sup>	
	2L, PE: 200–220 V 2- 50/60 Hz	4700–5900 W 2x 30 A 3x 10 AWG	
		4700–5900 W 2x 25 A 3x 2.5 mm <sup>2</sup>	
	3L, PE: 200 V 3- 50/60 Hz	7000 W 3x 20 A 4x 2.5 mm <sup>2</sup>	
	3L, PE: 220 V 3- 50/60 Hz	6900–8500 W 3x 25 A 4x 2.5 mm <sup>2</sup>	

s Standard

o Option

x Possible

## Headquarters

### **Schaerer AG**

Allmendweg 8  
4528 Zuchwil  
Switzerland  
info@schaerer.com

## Subsidiaries

### **Schaerer USA Corporation**

2900 Orange Avenue, Suite 102  
Signal Hill, CA 90755  
USA  
info@schaererusa.com

### **Schaerer Deutschland GmbH**

Siechenlach 1  
89173 Lonsee-Urspring  
Germany  
info@schaerer-gmbh.de  
www.schaerer-gmbh.de

### **Schaerer Benelux – Guy van Bogaert**

Boomsesteenweg 608  
2610 Wilrijk-Antwerpen  
Belgium  
info@schaerer.be

[www.schaerer.com](http://www.schaerer.com)