

*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.



The “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 “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 Schaefer 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.



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.

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.

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 for your customers, and for you.

Multiply your customers' choice options, and yours, with specific features, accessories and patented Schaerer technology.



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.

Twin Milk/Backup Milk

Increase the variety of your offer by providing two different milk types stored in the 2 x 4.5 litres or 2 x 10 litres containers. Backup Milk: Two containers of the same milk. As soon as the first container is empty, the machine switches to the second. This creates time to refill the first container.

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.

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.

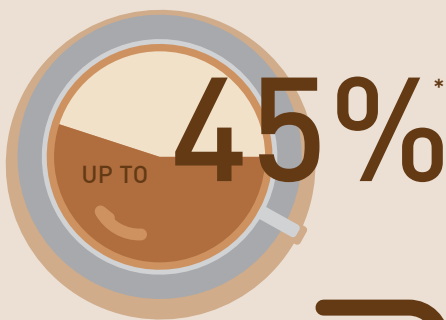
Brewing units

You can choose between the 16g and 30g brewing unit. The larger brewing unit offers new possibilities for your coffee business, especially for large coffee drink recipes with **double or triple shots**. Not only can you **save time, but also coffee powder**.

Worries down. Added values up.

System cleaning with Schaerer ProCare.

The Schaerer ProCare autonomous system cleaning concept is a gamechanger in terms of hygiene, convenience and economic efficiency. The innovative system requires no interaction, so that operating errors are ruled out and cleaning can be carried out efficiently even outside opening hours.



COST SAVINGS

Calculation example based on the following assumption:

- Self-service mode
- Operator not on site
- Interventions every second day

* The cost savings vary per application, as they are influenced by various factors. We would be happy to calculate your individual savings potential for you.



-15 MIN
Daily downtime

UP TO -50 %
Operator interventions

-1
Yearly unplanned interventions

Worries down. Savings up

- Fast amortisation due to reduced costs for operation, service and maintenance (up to 45%)*
- Low water consumption and small CO₂ footprint due to less physical interaction needed

Worries down. Hygiene up.

- Use of correct cleaning agent and dosage ensured
- Minimal out of order time due to correct cleaning

Worries down. Convenience up.

- ProCare makes daily system cleaning convenient: The cleaning program can be set automatically, even outside operating hours, and runs for up to 100 autonomous system cleaning cycles.

Select your technical features.

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



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"–Touchscreen

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.



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.



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**.



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.



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.

ACCESSORIES:



Touchless 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**.



Steamwands

Powersteam: for pro baristas, classic all-manual milk heating and frothing. **Autosteam:** milk heating switches off automatically at desired temperature. Manual frothing requires some level of expertise. **Supersteam:** fully automatic milk heating and frothing at desired temperature and consistency.



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.



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.

ACCESSORIES:



ProCare

The efficient two-component ProCare system enables **automatic** system cleaning for **up to 100 cleaning cycles**.



Twin Milk

Increase the variety of your offer by providing **two different milk types** stored in the 2 x 4.5 litres containers.



Centre Milk

A single, refrigerated milk cooling unit **supplying two separate machines with 1 x 10 litres**. A smart way to offer increased choice and variety.



Under-counter cooling unit

Expand your milk capacity with this 2 x 10 litres under-counter unit that can be used in both a twin milk or centre milk configuration, or simply as a useful back-up milk supply. When one container is empty, supply switches to full one automatically.

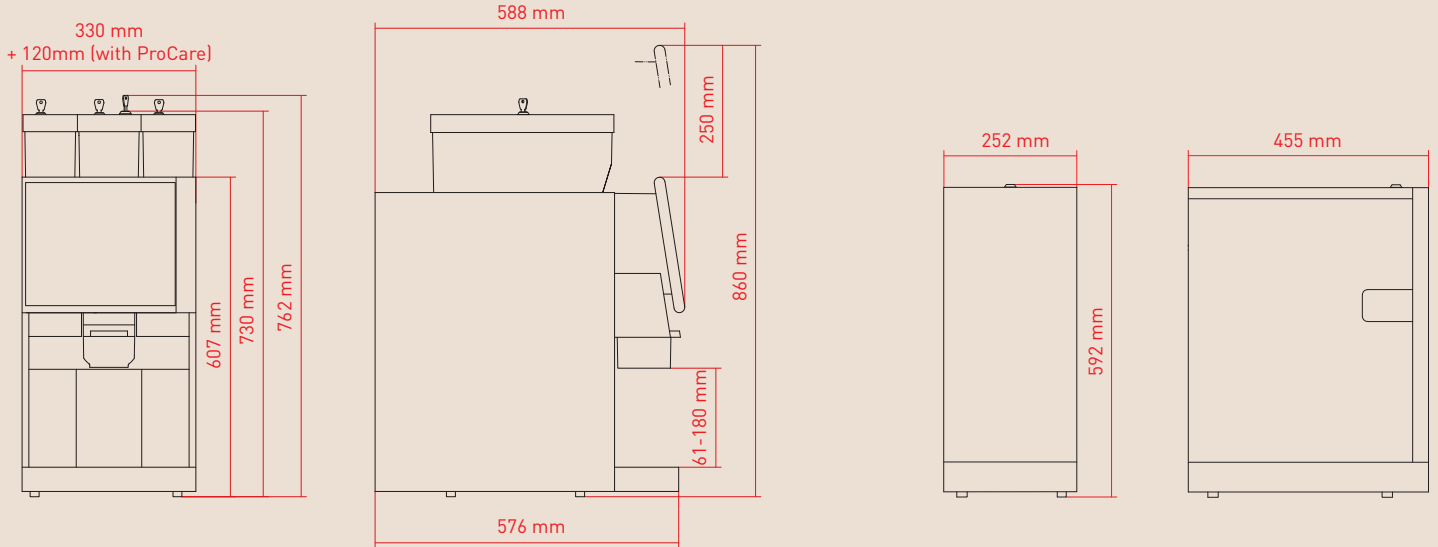


Cup warmer

In two versions, narrow, 15-66 cups per plate, and wide, 22-80 cups per plate. **Keep your cups warm and at hand** to serve your drinks at the perfect temperature. Also available in combined form with Cup & Cool.

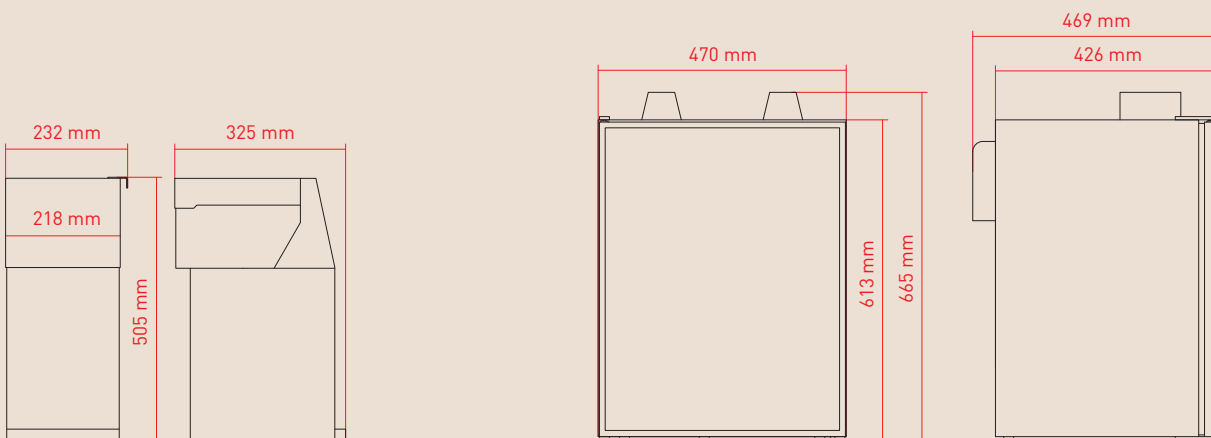
For more details on specific accessories, please take a look at our add-on device brochure.

Configuration and technical data.



Schaerer Coffee Soul
frontal view / right side view

Cooling unit
frontal view / right side view



Flavour Point
frontal view / right side view

Under-counter cooling unit 2 x10 l
frontal view / right side view

Category	Equipment and options	Schaerer Coffee Soul «Select»
Output per day	Recommended for an average daily requirement of	Upt 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
	Chocciatto	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
Steam	o	
Powerbased beverages	o	
Operation and dispensing	10,4"- or 12,1" screen TouchIT 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
	Steamwand: Autosteam, Powersteam or Supersteam	o
Grinders and containers	1 grinder	s
	2 grinders	o
	3 grinders (instead of powder system)	o
	Bean hopper [g]	± 1200
	Ground coffee inlet	s
Boilers and Brewing units	one hot water boiler for coffee / tea	s
	two hot water boiler for coffe and tea (simultaneous)	o
	Steam boiler	o
	16g Brewing unit	s
Milk systems	30g Brewing unit	o
	Best Foam™	o
	Side cooling unit on right or left	o
	Under-counter cooling unit 1 x 10l	o
	Under-counter cooling unit 2 x 10l (220-240 V supply requested)	o
Powder system	Backup Milk	o
	Powder container [g] [ml]	2000/2750
	1 Powder	o
Other options	Twin Powder (2 x 1000 g)	o
	Brewing accelerator	o
	Grounds container [coffee grounds disposal]	550 g
	Undercounter grounds disposal	o
	High feet (40 mm)	o
	Schaerer Coffee Link	s
	Hot & Cold	o
	Flavour Point (UC)	o
	Mobile Payment	o
	2nd Screen	o
ProCare	o	
Colours	Copper matte, Red silky glossy, Black glossy	s
	Spezialfarbe	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 mm ² 3000 – 3600 W, 16 A, 3 x 1.5 mm ² 6000 – 7000 W, 30 A, 3 x 4 mm ²
	2L, PE: 200 – 220 V 2- 50/60 Hz	1800 – 2200 W, 10 A, 3 x 1 mm ² 2600 – 3200 W, 15 A, 3 x 1.5 mm ² 4700 – 5800 W, 30 A, 3 x 4 mm ²
	3L, N, PE: 380 – 415 V 3N- 50/60 Hz	5700 – 6400 W, 16 A, 5 x 1.5 mm ² 8700 – 10300 W, 16 A, 5 x 1.5 mm ²
	3L, PE: 200 – 220 V 3- 50/60 Hz	4700 – 5800 W, 25 A, 4 x 2.5 mm ²
Water supply and disposal	Mains water supply	s
	Waste water outlet	s
	External container for fresh and waste water	o

Headquarters

Schaerer Ltd.

Niedermattstrasse 3
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:

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