

A new coffee machine from Schaerer Schaerer Coffee Art Plus – its versatile milk system opens up a new dimension of coffee possibilities

Moosseedorf, 6 September, 2007 – **With the Coffee Art Plus, M. Schaerer AG introduces to the market a versatile new milk system offering a complete range of milk solutions. The new model encompasses everything that is important in today's demanding world of coffee, including professional milk preparation in all its variations – from fully automatic to manual.**

The Schaerer Coffee Art Plus opens up a totally new level of freedom in milk processing for the gastronomy industry. In addition to the fully automatic systems, the new development offers four distinct steam versions for manual heating and frothing of milk in a jug or a cup.

Responding to the market

One fact is undisputed; nowadays, a successful coffee shop cannot operate without professional milk preparation. However, the method of preparation will depend on the type of operation and the work techniques. A professional barista will want to demonstrate his/her skills and produce the perfect milk froth by hand. In the quick service restaurant sector, on the other hand, efficiency counts – demand is for the perfect latte macchiato at the press of a button. That is why Schaerer has taken a new look at the topic of milk and has developed a versatile milk system that can adapt to meet a wide range of requirements.

The milk jug – a tradition

In many coffee bars, a jug is still used to heat milk; the typical sound of the steam is part and parcel of the overall espresso experience. With conventional steam production, however, professional barista skills are required to create the right temperature and quality of milk froth. Not so with the Coffee Art Plus: it offers all types of establishments the option of automatically preparing milk without sacrificing quality. Four different types of steam production enable the preparation of milk in the jug with different degrees of automation, from manual to fully automatic.

Fully automatic options

Of course, the milk universe offered by the Coffee Art Plus also includes a fully automatic milk system that conjures up every cappuccinos and latte macchiatos at the press of a button. What is more, the customer has the choice between the proven Milk Smart approach and the newly developed Cold Milk System (CMS). The latter allows the serving of cold milk at the press of a button as well as the possibility of using two different types of milk.

Pioneers of milk processing

M. Schaerer AG set a new standard in coffee technology as early as 1997 with the first fully automatic cappuccino system. Within a short space of time, this cold milk system replaced conventional milk heaters. The new approach not only brought simplified preparation of the increasingly popular white coffee options but also answered the more stringent hygienic requirements through automation of the cleaning processes.

Milk systems for the future

Schaerer has long proven its coffee expertise not only with its technology leadership but also through the Coffee Competence Centre (CCC) where customers are offered comprehensive, customised coffee seminars. However, today, coffee competence must be combined with milk know-how since milk processing requires an equivalent level of knowledge as the preparation of coffee. In this regard, Schaerer is leading the field in milk system innovation.

At a glance – Schaerer's versatile milk system

Cold Milk System (CMS)

In addition to all the benefits of Milk Smart, the CMS universal milk system offers the following features:

- Cold milk dispensing
- 8 litre cooling unit
- Twin Milk – 1 milk cooling unit for 2 types of milk
- Centre Milk – 1 milk cooling unit for 2 coffee machines
- Under Counter Milk – milk storage under the counter
- Fully automatic

Four steam options

- *Powersteam*: the barista manually regulates both milk temperature and air supply.
- *Autosteam*: steam production is switched off automatically once the desired temperature is reached. Ideal for coffee shops.
- *Supersteam*: the steam arm is equipped with a newly developed frother bell in which milk, air and steam are mixed fully automatically to form milk foam.
- *Finesteam*: This is "Supersteam in the cup" allowing the creation of milk froth directly in the cup (volumes from 0.5 dl).

Milk Smart

The proven milk system for the automatic supply of white coffee specialities at the press of a button. Thanks to the newly developed air pump technology, the milk froth quality can be regulated. The double tube system guarantees the right temperatures for hot milk and milk froth.

Text and images are available for download at [www.schaerer.com/News/Media Information](http://www.schaerer.com/News/Media%20Information).

Further information

Bernhard Künzler
Marketing and Product Manager
Tel.: +41 (0)31-858 51 22
E-mail: bernhard.kuenzler@schaerer.com
Web: www.schaerer.com

Images



Schaerer Coffee Art and Coffee Art Plus give access to a multitude of possibilities for the perfect coffee and milk preparation.



Every machine reflects 'Swiss quality': precision, reliability, leading technology.

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