

Power boost for the Schaerer Coffee Soul

Zuchwil, 17.03.2017 – Just in time for Internorga, the Swiss coffee machine manufacturer Schaerer is moving the Schaerer Coffee Soul into a new power bracket. The 33 cm slimline fully automatic coffee machine, which features state-of-the-art technology and an athletic yet elegant design, has been optimised both in terms of its power and its pump technology. The Coffee Soul has also been equipped with topping hoppers with a capacity of 2000 grams. Thanks to this power boost, the recommended cup quantity for the Coffee Soul is now up to 250 cups a day. This makes it ideal for applications with a high coffee output such as bakeries and fast food restaurants, as well as for self-service in convenience stores, petrol stations or during a hotel breakfast.

With a width of just 33 cm, the Schaerer Coffee Soul will fit easily onto small counters, while its professional, restaurant-style appearance makes it a real eye-catcher. The 8" touch display with large symbols and text enables easy operation and guides users clearly through all necessary service processes. The Coffee Soul also boasts an impressive number of high-quality equipment details: the Best Foam milk system, which can be integrated as an option, allows you to prepare barista-style hot and cold milk foam in order to create a huge variety of top-quality drinks. Components which are subject to constant manual use – such as the bean and topping hoppers or the height-adjustable outlet – are extremely robust and can therefore easily withstand heavy use on a long-term basis. When it comes to maintenance and cleaning tasks, users will benefit from the automatic cleaning programme and Schaerer's own patent-pending Uptime! descaling system, which makes descaling possible at any time by the staff, therefore preventing scale-related malfunctions. Another special feature of the Coffee Soul: the milk pump has been integrated into the coffee machine so the customer can decide whether to set up the side cooling unit on the left, on the right or under the counter. Two bean hoppers with 1200 grams of capacity each as well as a topping hopper with a capacity of 2000 grams can be positioned on the coffee machine. Furthermore, the Schaerer Coffee Soul is compatible with all common cash register and payment systems. The Schaerer M2M Coffee Link telemetry system is available as an option and enables real-time data evaluation as well as location-independent access to the coffee machine.

Image material:

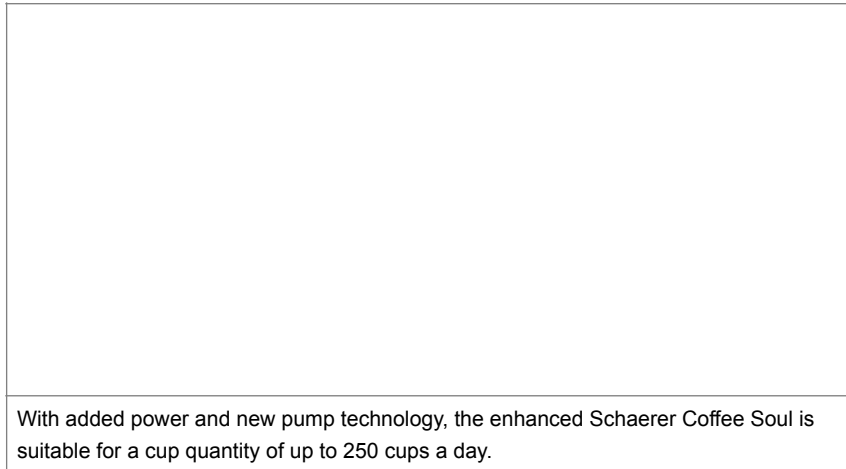


Image availability

You can find downloadable image material in our media portal press-n-relations.amid-pr.com (search term "Schaerer Coffee Soul"). Of course, I would also be happy to send you the file by e-mail. Contact: nfo@press-n-relations.de

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Schaerer AG

Founded in 1892 and headquartered in Zuchwil, near Solothurn, Switzerland, Schaerer AG is one of the world's leading manufacturers of fully automatic professional coffee machines and offers solutions to suit all needs and performance requirements. Schaerer AG is represented internationally with subsidiaries in Germany, Belgium and the US and over 70 partner companies on all five continents. Schaerer has been part of the WMF Group since 2006 and of the French consortium Groupe SEB since the end of 2016.

Customers all over the world value Schaerer products for their ease of use, the large selection of coffee types available at the touch of a button and the excellent quality of their coffee. Numerous innovations, including the revolutionary, patented Best Foam milk system, highlight the company's pioneering approach. The strapline "swiss coffee competence" is founded on the Swiss engineering skills on which the company draws and its far-reaching coffee expertise. The "Barista inside" strapline plays with the idea of the company's coffee machine technology and many years of coffee expertise being equal to the skills of a barista: inside the coffee machines everything meshes perfectly

to make drinks that are on a par with the hand-made creations of a barista, in terms of both taste and appearance.