

The answer to cleaning coffee machines

Schaerer's disposable NcFoamer concept combines hygiene, user-friendliness and sustainability at a favourable price

Zuchwil, Switzerland, 29.04.2013 – **The huge success that Schaerer Coffee Prime has achieved with its "NcFoamer" (Non Cleaning Foamer) cleaning concept proves that the details really are everything when it comes to creating innovations. This cutting edge solution makes it possible to simply replace the parts of the machine that conduct milk – doing away with the time-consuming process of cleaning them. As a result, the Swiss coffee machine manufacturer – with a history steeped in tradition – is particularly winning over users who value convenience when going about their daily activities. The disposable concept provides a rapid solution to one of the key problems with preparing coffee using fresh milk on a day-to-day basis, and as such has enjoyed growing popularity across the globe since its launch at the end of 2011. Not only does this method of regularly replacing the foamer and milk hose save time, but it also allows users to ensure constant compliance with the HACCP system, which in turn helps them meet even the most stringent hygiene requirements. What is more, the new recyclable NcFoamer system also scores highly when it comes to its carbon footprint and overall impact on the environment. In fact, it is proven to be up to 50 percent better for the environment than conventional cleaning processes based on chemicals. Replacing the plastic unit consistently eliminates potential contaminants in the milk system (which can have an effect on beverage quality, to name but one problem) – and thus ensures that the coffee and milk creations from the machine taste great every time.**

"Our work in developing the NcFoamer was largely influenced by the specific hygiene standards that various countries have", states Peter Marques, Director of Marketing and Product Management at Schaerer AG. "The US market in particular has high requirements in this area – if you are using different types of fresh milk, for example, it states that these have to be kept separate at all times. And not only did we want to accommodate special cases like these and ensure adherence to the stipulations of HACCP, as an internationally recognised prevention and self-regulation system that is specific to the food industry, but we also knew that it was more important than ever to guarantee user-friendliness and sustainability – at a price that's right." Schaerer Coffee Prime brought all these elements into play when creating its innovative cleaning system for components that conduct milk. To satisfy HACCP user requirements for hygiene processes, it is enough to replace the plastic unit once every two days: if necessary, the display will show a reminder to do this. Thanks to the system, there is no need to clean components on a daily basis using chemical products, and this saves users valuable time as they are going about their day-to-day activities. As a result, this benefit is helping the solution make inroads into other industries beyond its usual hotels and restaurant applica-

tions. In fact, it is hitting exactly the right notes in bakeries, butcher's shops, petrol stations and offices too: by enabling the key milk components to be replaced in a matter of seconds – with minimum effort – it allows the user to rest safe in the knowledge that the entire system is operating to maximum hygiene standards, and that any milk deposits which could give the milk an unpleasant taste, for example, have been removed completely.

New opportunities in the world of vending machines

By developing this practical solution, which is entirely unique in the area of commercial automatic coffee machines, Schaerer has aroused interest among another key application: vending machines. Many providers have recognised the considerable potential that fresh milk products hold in this area. Until now, however, they have often found it impossible to pinpoint the right solutions for using fresh milk in a way that is both profitable and HACCP-compliant. But since this state-of-the-art disposable solution both reduces the need for manual cleaning as part of coffee machine maintenance and allows cleaning to be scheduled more effectively, it is now opening up brand new opportunities in this area.