

PRESS RELEASE

Schaerer Coffee Soul “2-step” configuration Passion for coffee meets fully-automated perfection

Zuchwil, 28 August 2024 – The coffee business today is characterized by the demand for efficient preparation of speciality coffees, which relieves staff and reduces costs. At the same time, the expectations of the quality and variety of beverages are higher than ever. With a high level of process automation and flexible machine concepts that can be configured to meet specific requirements, Swiss coffee machine manufacturer Schaerer helps its customers master this balancing act. The latest example is the “2-step” configuration of the Schaerer Coffee Soul 10 and 12 available now. This variant does not feature a fully-automated milk system and instead offers steam wands with different degrees of automation for manual foaming. This has a few different advantages: Since milk-based coffee beverages can be served much faster thanks to simultaneous preparation of espresso and milk foam, the waiting time for the end customer is reduced, especially at peak times. Foaming in the mug also increases the flexibility of the product range in terms of milk types/plant-based drinks, meaning specific guest requests can be catered to in the best possible way. Another advantage is the lower investment and maintenance costs since no automatic milk system or cooling unit is needed.

Fully-automated frothing with barista flair

When a barista starts frothing milk, the familiar hiss of the steam wand immediately recalls an espresso beverage “made with love”. The Schaerer Coffee Soul with the “2-step” configuration creates precisely this feeling: While the espresso flows into the cup, the milk or vegan drink is frothed separately in a jug. Schaerer offers three different steam wands in order to meet the barista skills of the staff.

The “Supersteam” steam wand frothes completely automatically. The temperature and foam consistency can be pre-configured for up to eight different beverages. All the operator has to do is then place the full mug under the steam wand and touch the display to start the Supersteam frothing process. It will stop as soon as the desired result is achieved. The service staff can carry out other tasks at the same time and, once the foam is ready, simply has to pour the perfectly foamed milk into the cup or glass containing the hot espresso. An alternative for partial automation of the process is the “Autosteam” steam wand: Frothing is switched off when the preset temperature is reached, but the foam consistency has to be monitored visually. If fully manual milk frothing is required, the “Powersteam” steam wand is available as an alternative. If the staff has the necessary barista skills, the coffee specialities can also be decorated with latte art in all three versions.

About Schaerer Coffee Soul 10 and 12

With an output of up to 250 cups a day, the Schaerer Coffee Soul 10 and 12 are ideal for busy areas. For even higher output, the machine can be equipped with a third boiler. This allows hot water, steam and coffee to be prepared separately and simultaneously at

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different temperatures – an ideal upgrade during peak times. In addition to the new “2-step” configuration now introduced by Schaerer, the proven “Mix & Match” principle of the Schaerer Coffee Soul allows customers to individually choose which equipment they need for their coffee business – for example design elements, the number of grinders, fully automatic solutions for processing milk/vegan drinks or additional features such as the syrup station and hot & cold technology. In addition, various operating modes are available for operation by service staff or for self-service.

Image availability

You can find downloadable image material in our media portal press-n-relations.amid-pr.com (search term: [Schaerer Coffee Soul 2-step](#)). I would also be happy to send you the files via email. Contact: nfo@press-n-relations.de

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Schaerer AG

Founded in 1892 and headquartered in Zuchwil, Switzerland, Schaerer AG is one of the world's leading manufacturers of fully automated professional coffee machines. As a traditional brand with many years of history, Schaerer stands for Swiss values combined with an in-depth knowledge of coffee. The brand expresses these attributes with the motto “swiss coffee competence” and experiences them equally in its product development and in the Coffee Competence Centre, Schaerer's own coffee expertise and training centre in Zuchwil. Moreover, Schaerer is characterised by extreme flexibility with the guiding principle “We love it your way” — be it in reference to customer requests, customer-specific products and large orders or the product range which offers the customer a wide range of customised configuration options. Customer-oriented and with extensive coffee knowledge, Schaerer supports customers of any size all over the world in offering their guests the highest level of coffee enjoyment.

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Since 2016, Schaerer has been part of the French Groupe SEB.