*Compact with an impact*

Small, yet elegant and packed with technology
for a premium coffee-break experience.
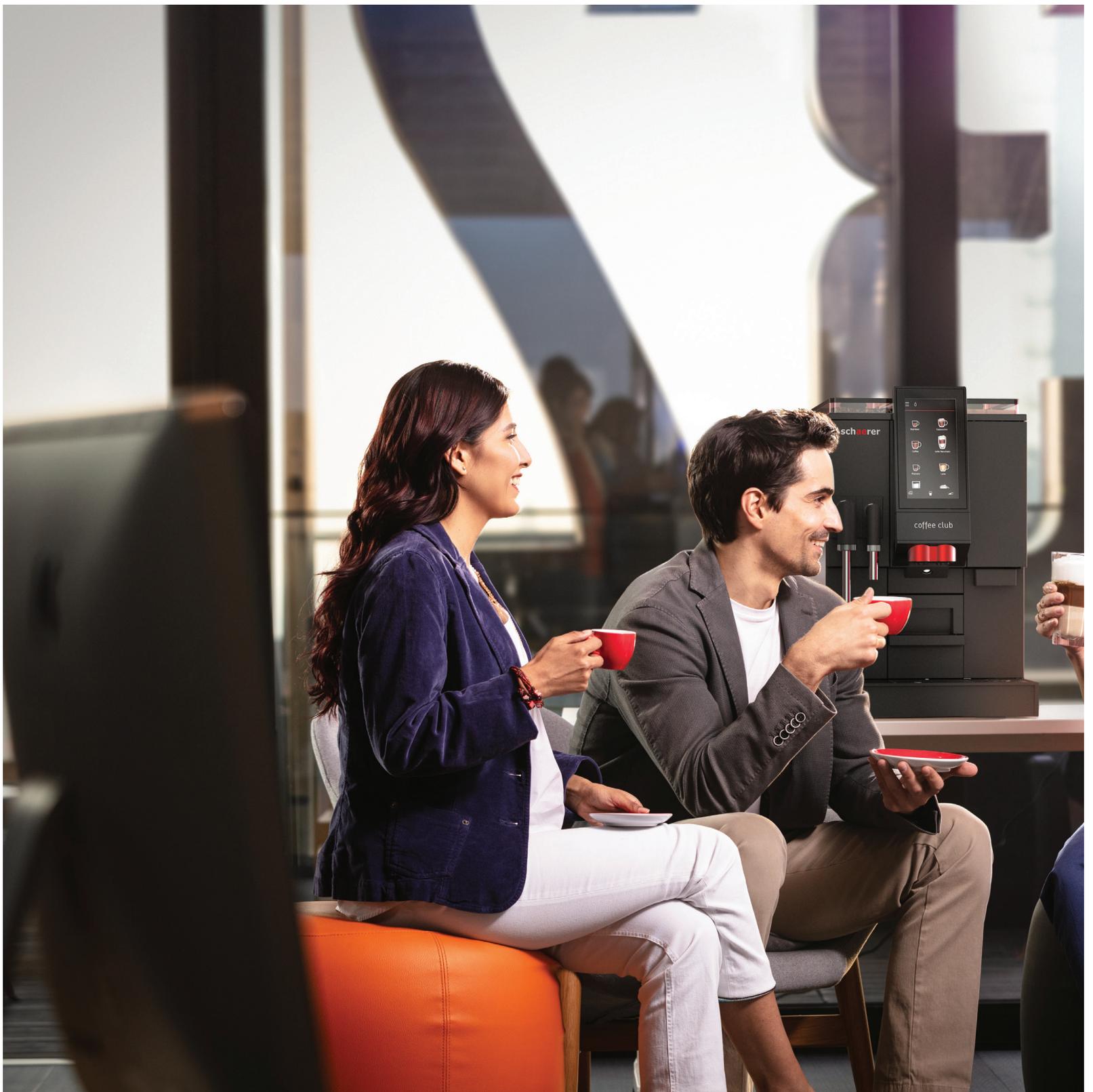
*Intuitive and easy!*

Vertical 7˝ TouchIT display. Swipe up and down
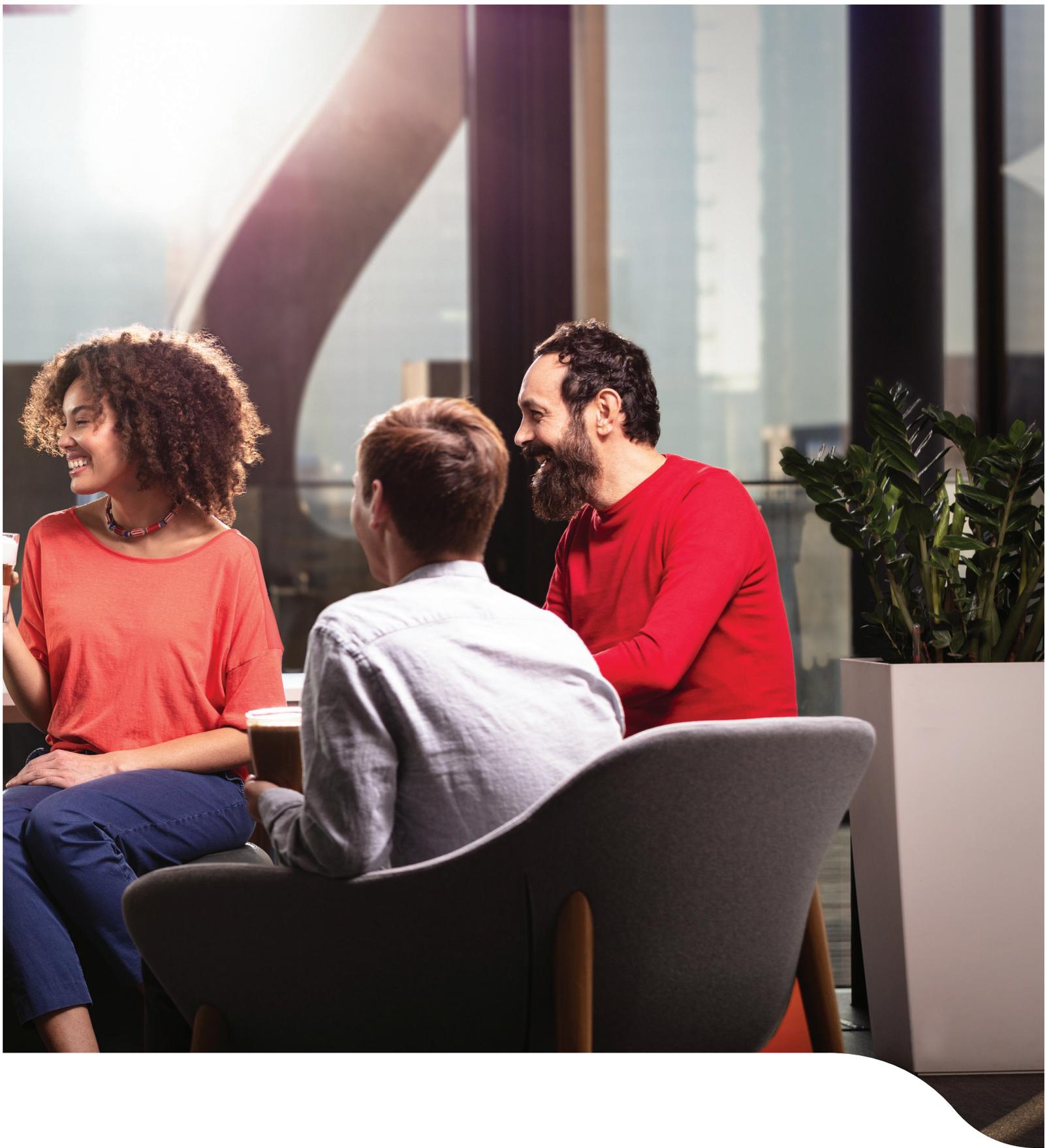to select your favourite beverage in an instant.

# Schaerer Coffee Club.

*Your entry level machine to the world of professional coffee making.*
*A top performer with reduced dimensions, it easily integrates into any environment.*

# Entry level but powerful and flexible.

*Coffee Club is the smallest machine in the Schaerer range, but that does not lessen its performance in any way. Offering a wide variety of beverages with consistent, premium quality, it also features some advanced technical details that really make the difference.*

Welcome to a world of possibilities, where choice, quality and the pleasure of a perfect coffee are packed into a compact-design, state of the art machine. **Offer the widest variety of coffee, milk or chocolate based specialties, and create your own recipes thanks to its flexibility**.

A reliable team player, Coffee Club is a brilliant addition to your organisation. With its attractive, sleek design, it was made to fit any environment. **It may be entry level and compact, but it accepts no compromise on performance**, delivering professional quality cup after cup.

*Self-service star: selecting your favourite drink from the large 7" TouchIT display has never been so intuitive and simple, and so is cleaning.*



## Small quantities, great satisfaction.

Made for an average daily output requirement of **80 cups**\*, it delivers best-in-cup quality from the first espresso in the morning to the last latte macchiato just before close of business. Talking about milk, **Coffee Club lets you choose between fresh milk, milk powder, or both**, for the most satisfying latte experience.

\* recommended output per day
with a single yearly maintenance.

## Ideal for...

Offices, co-working spaces, convenience stores, small hotels, catering businesses and **any place where quality and variety are essential but also where ease-of-use, simple maintenance and saving on counter-space are highly valued characteristics**. With its 50 cm height (excluding hoppers) and 32,5 cm width, it fits any space and easily integrates into your kitchen or break room layout.

# Standard Configuration.

*A most comprehensive basic set of technical features allowing for flexibility and variety, including Schaerer's advanced Milk Smart system for superior milk based beverages.*



### Advanced Schaerer technology

It may be small in size but it is packed with smart, premium features and Schaerer's advanced technology. The integrated bean hopper helps saving space whilst **550 gr of beans**. In this configuration Coffee Club also features **separate hot water outlet** for tea, the water being stored in the 4.5 l tank with level sensor. It also has **a grounds unit integrated in the cup tray** to store up to 30 grounds cakes. Coffee Club also has **two USB ports**, one on the side of machine for convenient data backup and software update, and another one on the back for running ads and promotions on the screen whilst the machine is operating.

## Easy user interface

The large, attractive 7" TouchIT user interface is easy and intuitive. You can swipe vertically to browse through the options and select your preferred drink: the animated display will show the current preparation status. **Animated user support shows important maintenance processes on the display, simplifying operation**.



## Simple cleaning

The cleaning concept of the Coffee Club is incredibly simple and significantly reduces the time needed for cleaning. The full-system cleaning process only needs to be carried out once per week (or after 250 brewing cycles), whilst the daily switch-off rinsing process includes the **innovative CleanIT function**: connect the milk system to the hot water outlet, start the programme, you're done!





## SteamIT like a pro

Before filling it, **heat the cup to the right temperature** with a controlled burst of steam. A professional detail that makes all the difference.

## Quiet

The technical solution for a smooth and quiet operation is a **decoupled grinder to considerably limit vibrations and noise**, making the Coffee Club a very disciplined and hushed office worker.

# All the variety you need, in a compact and powerful machine.

*Not only does Schaerer's "little one" look fantastic and fit anywhere, it allows you to prepare a suprisingly wide variety of premium coffee specialties.*

## Optimal size to performance ratio.

Despite its slim build, Coffee Club is a top performing, hard working machine offering users amazing choice with a wide variety of coffee specialties and fully automatic operation. Its advanced features and state of the art technology **make the whole experience fun, intuitive and gratifying**.

# The choice is yours.

With Coffee Club, you can decide to have **fresh milk, powdered milk or both**. Care for manual milk foaming? Add a classic steam wand for manual operation. You can also **choose to have a second grinder with corresponding bean hopper** for added variety and, yes, make those hoppers even larger. You may further decide whether to keep those grounds nicely tucked in their integrated unit under the cup tray or **go for a larger, under-counter grounds container**. As for water, you may want to connect the machine to the water mains thanks to the dedicated kit. The choice is yours.

# Customise your beverages.

**Anyone using Coffee Club can create a personalised recipe** for any drink on the menu. Make it your own, treat yourself, or your guest, to your own personalised coffee with just a few simple touches on the TouchIT display. Adjust beverage size, flavour intensity, and quantity of milk and milk foam for a unique coffee experience.

# Standard equipment, options, accessories.

## STANDARD EQUIPMENT:



### 7" TouchIT display

Easy and intuitive user interface. Swipe vertically to browse through options. **Animated display supports maintenance and service operations**.



### 1 Grinder and 1 bean hopper

The decoupled grinder mated to the 550 g bean hopper considerably **limits vibrations and noise**.
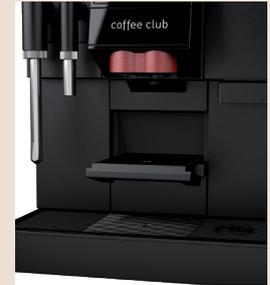


### SteamIT

A controlled burst of steam to **heat cup** to the right temperature.



### Hot water outlet

For **perfect tasting teas** and other non-coffee beverages.



### Cup tray

**Fold-out cup tray** integrated into the grounds disposal unit.

## OPTIONAL FEATURES:



### Drinking water tank

4.5 l fresh water tank **with level sensor**.



### Integrated grounds container

For **up to 30 grounds cakes** and a tidy workstation at all times.



### Powersteam

For **manual milk heating** and foaming.



### Milk Smart milk system

For the preparation of high quality coffee and **milk specialities and milk foam**.



### Powder system

Integrated **700 g powder container** for chocolate or topping powder.

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**Schaerer Coffee Link**

### 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**.
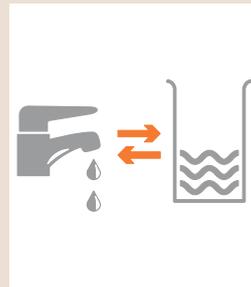
## OPTIONAL FEATURES:



### Powder container extension

For a total capacity of **2200 g**.



### Second grinder

**With integrated bean hopper** holding 550 g of coffee beans.



### Mains water kit

For **easy connection** to water mains.



### Bean hopper extension

Extending hopper capacity **from 550 g to 1100 g**.



### Twin powder container

Two separate and lockable containers of **1000 g each**.

## ACCESSORIES:



### Supersteam

**Fully automatic milk heating and foaming**. Foam temperature and consistency can be memorised. Ideal for small quantities/single cups.
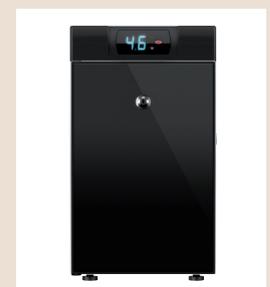


### Under-counter grounds

Under counter container can be **easily installed** with simple machine modification.



### Cooling unit left 3.5 l

Cooling unit is positioned on the left-hand side of the machine, with a **capacity of 3.5 l**.



### Additional cooling unit, 3.5 l, digital thermostat

The additional cooling unit can also feature a **digital thermostat for precise control**. NB required depth for machine + cooling unit combination is 631 mm instead of 570 mm for machine only.
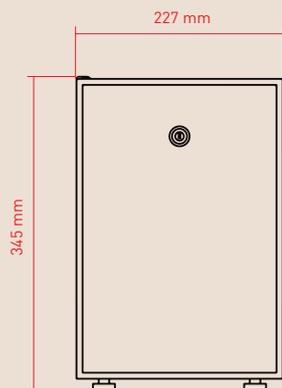
# Configuration and technical data.



**Alternative 1**
1 grinder, internal fresh water tank, milk powder system, hot water



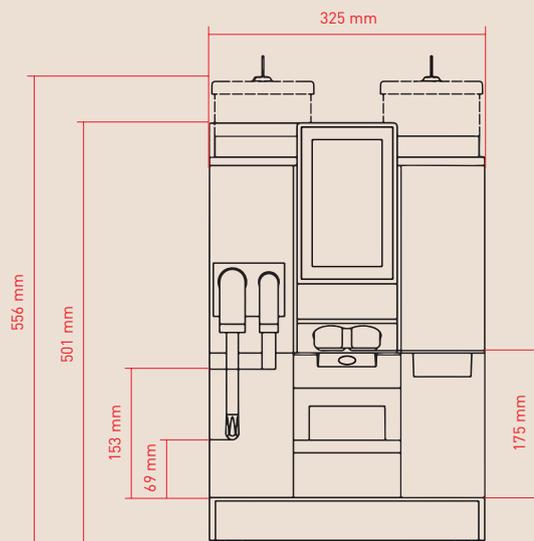**Alternative 2**
1 grinder, 1 powder system, internal fresh water tank, Milk Smart, hot water, Powersteam, cooling unit left



227 mm

345 mm

**Side cooling unit left**
Depth: 469 mm



325 mm

556 mm

501 mm

153 mm

69 mm

175 mm

**Schaerer Coffee Club**
Depth: 570 mm

| Category | Equipment and options | Schaerer Coffee Club |
|---|---|---|
| Output per day | Recommended for an average daily requirement of | 80 |
| Range of beverages | Ristretto | s |
| | Espresso | s |
| | Coffee/café crème | s |
| | Small pot (250 ml) | s |
| | Milk coffee/latte | s |
| | Cappuccino | s |
| | Latte macchiato | s |
| | Chociatto | o |
| | Hot milk | s |
| | Hot milk foam | s |
| | Hot water | s |
| | Steam | o |
| | Powder-based beverages | o |
| Operation and dispensing | Self-service mode | s |
| | Number of beverages possible (programmable) | 40 |
| | Fixed outlet height | 175 |
| | Cup platform can be adjusted manually | s |
| | Separate hot water dispensing | s |
| | Single outlet (only milk) | s |
| | Barista key | s |
| | Adjustment of the beverage size | s |
| Grinders and containers Milk Smart (MS) | 1 grinder | s |
| | 2 grinders | o |
| | Bean hopper [g] | 550 |
| | Bean hopper extension (g) | 1100 |
| | Ground coffee inlet | s |
| Boilers | Hot water boiler for coffee | s |
| | Steam boiler | s |
| | Brewing unit (PL=Plastic / HD=Heavy Duty) | PL |
| Milk systems and cooling unit | Milk Smart (MS) | o |
| | Side-cooling unit on left (BKE) | o |
| Powder system | Powder container (g) | 700 |
| | Container extension (g) | 2200 |
| | Twin powder container (g) | 2 x 1000 |
| | Topping (1x Topping powder), e.g. milk powder | o |
| | Chocolate (1 x Choco powder) | o |
| | Choco/Topping (1x Choco powder and 1x Topping powder) | o |
| Steam | Powersteam | s |
| | Supersteam | o |
| Other options | SteamIT cup warmer | s |
| | Grounds container [coffee grounds cake] | 30 |
| | Undercounter grounds disposal | o |
| | Lighting | s |
| Payment system | Payment Systems (MDB-S/DIVA2/DIVA2 Max) | o |
| | Coin & token tester | o |
| | Coin changer | o |
| | Schaerer Coffee Link | o |
| Colours | Black | s |
| Dimensions coffee machine | Width [mm] | 325 |
| | Depth [mm] | 570 |
| | Height | 501 (556 with bean hopper extension and lock) |
| | Weight [kg] (net) | 25,5 |
| Energy supply and power | 1/N/PE 220-240V / 1,9 - 2,3 kW    50/60HZ | 1700 - 2300 kW / 10 - 16 A / 3 x 0.75 mm$^2$ or 3 x 1 mm$^2$ |
| Water supply and disposal | Internal drinking water tank (l) | 4,5 |
| | Mains water supply with mains water kit | o |

s: Standard
o: Option

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# *your way.*

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### *Swiss*

As a Swiss technology company, we commit
to impeccable quality and performance.

# schaerer

swiss coffee competence

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