schaerer
swiss coffee competence

Coffee Club

The little one that makes a big impact

Barista inside

Pure temptation
Our love for coffee, our many years of coffee expertise and the crafts-manship of a barista are in every Schaerer coffee machine. Espresso, cappuccino or latte macchiato – on the inside of our coffee machines, all the details are perfectly coordinated to prepare beverages that are equal in taste and appearance to the coffee creations hand-crafted by baristas. Barista inside – for delicious coffee and milk foam no one can resist. ◢

YOUR INTRODUCTION TO THE PREMIUM COFFEE WORLD

The Schaerer Coffee Club opens the door to the world of professional coffee preparation. Packed into a small and elegant design, our entry-level model combines everything you need to create delicious coffee specialities: sophisticated technology, easy handling, maximum flexibility.

Small, but it packs a punch

Give your coffee business new momentum with the Schaerer Coffee Club. Our "little one" not only looks fantastic, it also offers an innovative operating concept and fits into any space thanks to its slim build. Packed to the brim with proven Schaerer technology, the Milk Smart fresh milk system and many new features, it enables you to prepare a wide variety of premium coffee specialities.

A small example: with the new SteamIT, you can heat the cup to the right temperature with a controlled burst of steam – for an even better beverage quality. As an entry-level model into the professional world of coffee, the Coffee Club is designed to provide a daily output of 80 cups – ideal for use in small catering companies and hotels, in convenience stores or for self-service in the office. ⊘

FUN OPERATION

From preparing beverages to cleaning: it's wonderfully simple to operate the Schaerer Coffee Club.

Everyone's favourite coffee

Small and strong, or large and mild? Everyone using the coffee machine can customise the beverage size, flavour intensity, milk and milk foam quantity with just a few simple touches on the TouchIT display, thereby creating their – or their guest's – own favourite coffee. You can even operate the machine directly from your smartphone with our coffeeMYsation app. Simply create your favourite coffee in the app and start the preparation process directly from there. And remember to save the recipe so that it tastes just as good the next time. ⊘

Intuitive touchscreen

The Coffee Club user interface relies on easy, fun operation. The highlight: by swiping vertically over the screen, you can access all the stored coffee specialities directly with one swipe. Once the beverage has been selected, an animated display shows the current status of the preparation process. ⊘
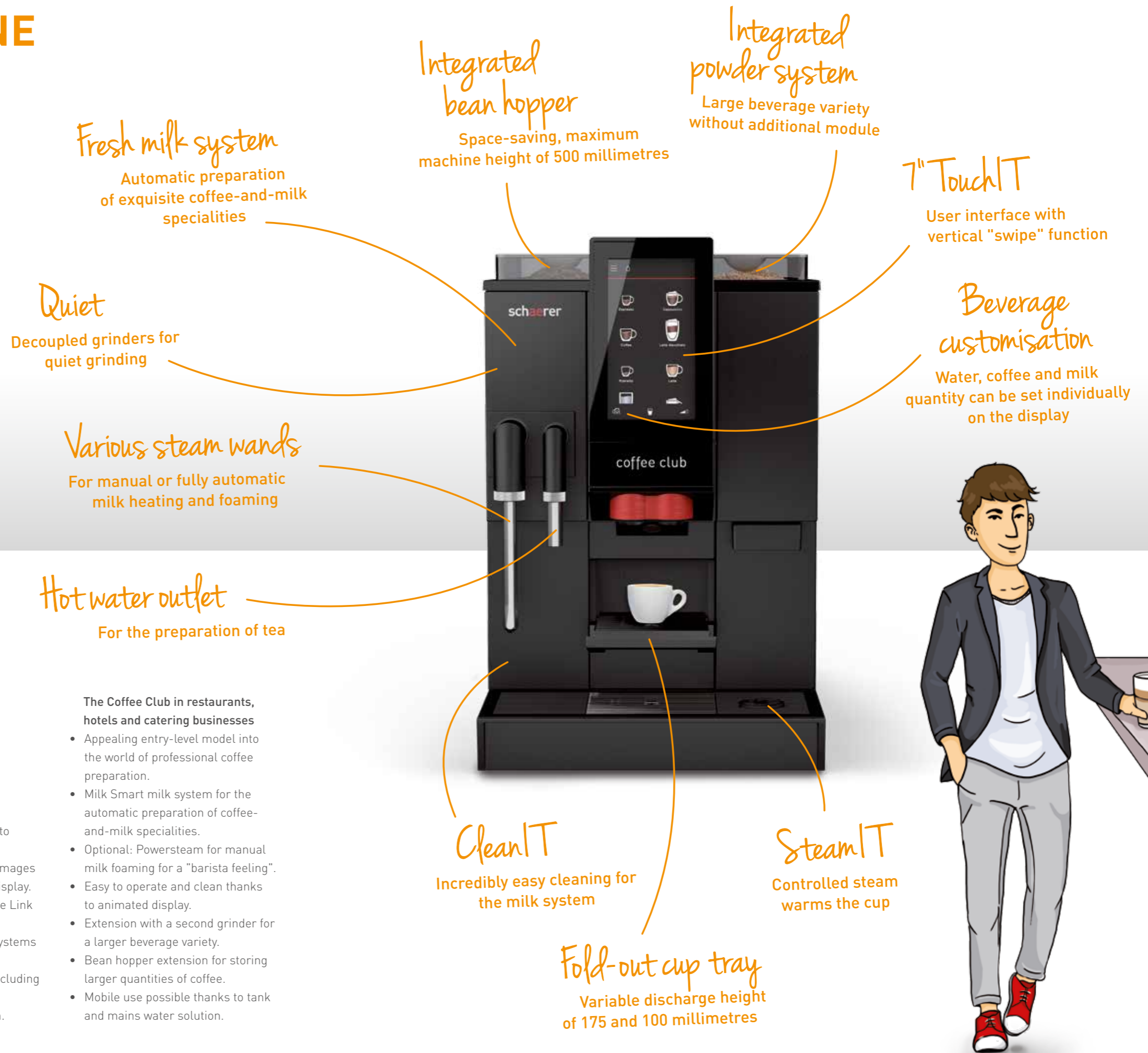
Clean in a flash

The new cleaning concept of the Coffee Club significantly reduces the time needed for cleaning. To conform to the HACCP hygiene analysis, the system cleaning process need only be carried out once per week. The daily switch-off rinsing process also includes the innovative CleanIT function: Connect the milk system to the steam valve, start the programme, finished. ⊘

The choice is yours

Fresh milk, milk powder or both. With or without steam wand for manual milk foaming. One or two grinders. Big or small bean hoppers. Grounds unit or under-counter grounds container. Connection of payment systems with cash or via PayPal. Tank solution or with a mains water kit. When it comes to Coffee Club equipment, the choice is yours. ⊘

THE LITTLE MACHINE THAT MAKES A BIG IMPACT

Fresh milk system
Automatic preparation of exquisite coffee-and-milk specialities

Integrated bean hopper
Space-saving, maximum machine height of 500 millimetres

Integrated powder system
Large beverage variety without additional module

7" TouchIT
User interface with vertical "swipe" function

Quiet
Decoupled grinders for quiet grinding

Beverage customisation
Water, coffee and milk quantity can be set individually on the display

Various steam wands
For manual or fully automatic milk heating and foaming

Hot water outlet
For the preparation of tea

CleanIT
Incredibly easy cleaning for the milk system

SteamIT
Controlled steam warms the cup

Fold-out cup tray
Variable discharge height of 175 and 100 millimetres

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coffee club

Why should you choose the Coffee Club?

The Coffee Club in the office
- Thanks to a slim build and a height of 50 centimetres, it can also be integrated into a kitchen range if required.
- Fresh milk or milk powder also possible combined.
- 4.5 l drinking water tank with level sensor.
- Easy self-service thanks to clear user interface.
- coffeeMYsation app for individual beverage configuration and selection by the user.
- Connection of M2M Coffee Link telemetry solution.
- Connection of payment systems via MDB interface.
- Simple cleaning concept, including CleanIT for milk system.

The Coffee Club in the convenience store
- Easy self-service thanks to clear user interface.
- Advertising opportunity (images and animations) on the display.
- Connection of M2M Coffee Link telemetry solution.
- Connection of payment systems via MDB interface.
- Easy cleaning concept, including CleanIT for milk system.
- Modern yet robust design.

The Coffee Club in restaurants, hotels and catering businesses
- Appealing entry-level model into the world of professional coffee preparation.
- Milk Smart milk system for the automatic preparation of coffee-and-milk specialities.
- Optional: Powersteam for manual milk foaming for a "barista feeling".
- Easy to operate and clean thanks to animated display.
- Extension with a second grinder for a larger beverage variety.
- Bean hopper extension for storing larger quantities of coffee.
- Mobile use possible thanks to tank and mains water solution.

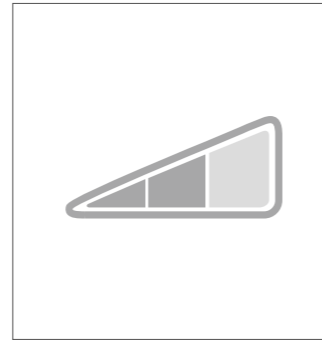# A CLEVER COMPREHENSIVE PACKAGE

Standard equipment

7" TouchIT user interface with vertical "swipe" function.

One grinder and integrated bean hopper for 550 grams of beans.

SteamIT. A controlled burst of steam for convenient cup heating.

Barista key for setting flavour intensity.

Hot water outlet for the preparation of tea.

Cup tray integrated into the grounds unit. Normal discharge height 175 mm, up to 100 mm with tray folded out.

Drinking water tank with 4.5 l capacity and level sensor.

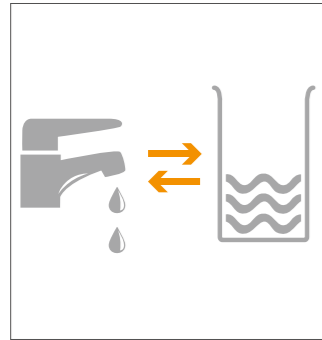**Integrated grounds container** for approx. 30 coffee cakes.

USB stick for convenient data backup and software updates.

The **animated user support** shows important processes on the display and simplifies operation.

Extension possibilities

Milk Smart milk system for the preparation of premium-quality coffee-and-milk specialities and milk foam.

Powder system with integrated 450-gram powder container for an even larger variety of beverages.

Powder container extension for a total capacity of 1250 grams.

Second grinder with integrated bean hopper for 550 grams of coffee.

Bean hopper extension for a total capacity of 1100 grams.

Powersteam for manual milk heating and foaming.

CONFIGURATIONS

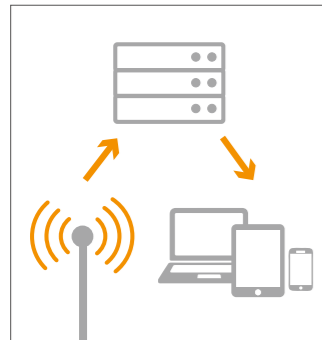## Extension possibilities

Mains water kit for an easy connection to the mains water.
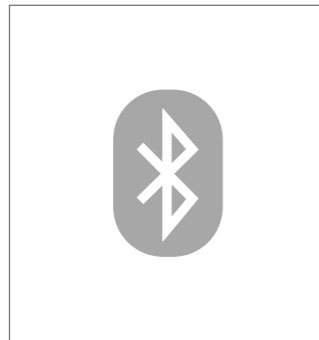

Under-counter grounds disposal possible with easy machine modification.

coffeeMYsation app for beverage configuration via smartphone.

M2M Coffee Link telemetry solution provides comprehensive information for quality assurance as well as the monitoring and optimisation of individual business processes.

Bluetooth adapter for connecting coffeeMYsation and M2M Coffee Link.

Alternative 1
1 grinder, internal fresh water tank, Milk Smart, hot water

Alternative 2
1 grinder, 1 powder system, internal fresh water tank, Milk Smart, hot water, Powersteam, cooling unit left
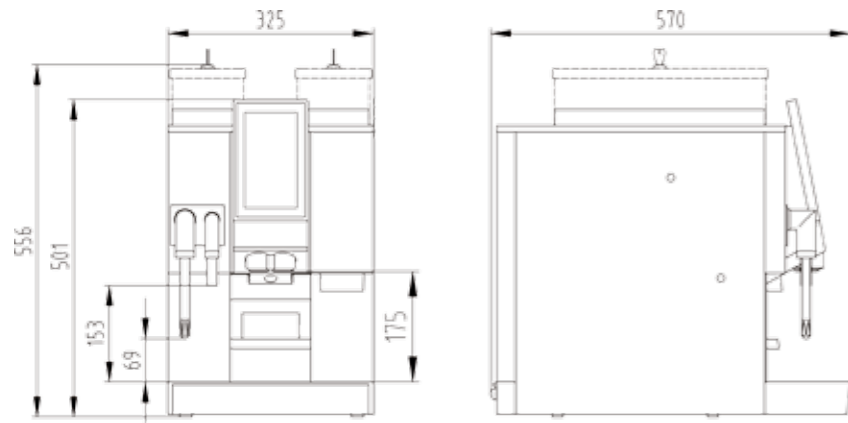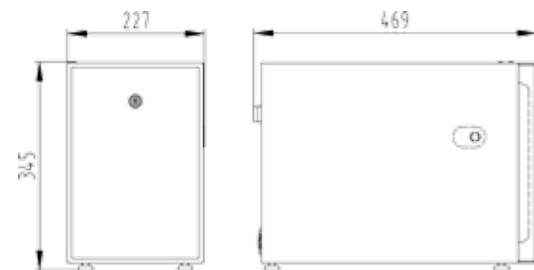
Alternative 3
1 grinder, 1 powder system, internal fresh water tank, Milk Smart, hot water, Powersteam, under-machine cooling unit
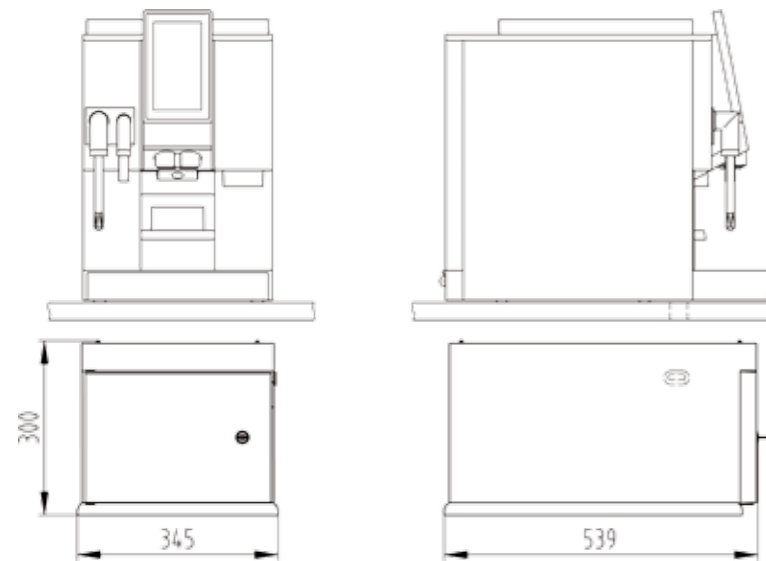
CONFIGURATIONS AND TECHNICAL DATA

Schaerer Coffee Club

Side cooling unit

Under-machine cooling unit under the coffee machine

Category	Equipment and options	Schaerer Coffee Club
Output per day	Recommended daily output	80
Output per hour	Beverage output per hour (coffee, espresso)	up to 60
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	s
	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	s
	Double outlet	s (coffee)
	Barista key	s
	Adjustment of the beverage size	s
Grinders and containers	1 grinder	s
	2 grinders	o
	Bean hopper [g]	550
	Bean hopper enlargement [g]	1100
	Ground coffee inlet	s
Boilers	Hot water boiler for coffee	s
	Steam boiler	s
Milk systems and cooling units	Milk Smart (MS)	s
	Side cooling unit (BKE)	o
Powder system	Powder container [g]	450
	Container enlargement [g]	1250
	Twin powder container [g]	2 x 450
	Topping (1x Topping powder), e.g. milk powder	o
	Chocolate (1x Choco powder)	o
	Choco/Topping (1x Choco powder and 1x Topping powder)	o
Steam	Powersteam	o
	Supersteam	o
Other options	SteamIT steam cup warmer	s
	Grounds container (coffee grounds cake)	30
	Under-counter grounds disposal	o
	Lighting	s
	Trolley	o
Payment system	Payment systems (MDB-S/DIVA2/DIVA2 Max)	o
	Coin & token tester	o
	Coin changer	o
	M2M Coffee Link	o
Colours	Black matt	s
Dimensions	Width [mm]	325
	Depth [mm]	570
	Height [mm]	501 (556 mm with bean hopper enlargement and lock)
	Weight [kg] (net)	25.5
Power supply and consumption	1L, N, PE: 220–240 V~ 50/60 Hz	1700 – 2300 kW/10 –16 A / 3 x 0.75 mm^2 or 3 x 1 mm2
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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