

# LIQUIDLINE®

## Coffee Art Plus

Peak performance for a  
wide range of beverages




schaerer

Best Foam™  
Coffee Art Plus



# Barista inside

## **Pure temptation**

Our love for coffee, our many years of coffee expertise and the craftsmanship 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. 




# A STRONG CONCEPT FOR DEMANDING USERS


The Schaerer Coffee Art Plus offers top performance at all levels. A wide variety of beverages, the quality of the coffee/milk beverages, the Schaerer Milk Universe, countless configuration options, simple operation – with the Coffee Art Plus, you're always a step ahead of the competition.



## A variety of beverages with the highest level of quality

The Coffee Art Plus knows no limits when it comes to creating individual coffee/milk specialties. Whether for small or grown-up guests, you can prepare tasty beverages with coffee, fresh milk, milk and chocolate powder as well as hot water at the push of a button. With the highest level of quality. You get an extra boost in quality when making milk foam with the new patented Best Foam™ milk system. And what's more? Equipped with the Flavour Point syrup system, the Coffee Art Plus transforms latte macchiatos, cappuccinos and the like into extraordinary taste sensations. Managing the recipes is remarkably easy: All parameters for up to 40 beverages available at the push of a button are exactly and individually programmed and stored in the system. 

## Like it was made for you

You have particularly high standards on a fully automatic coffee machine? Do you not want to make compromises in regard to the range of beverages, taste, performance and equipment? The Schaerer Coffee Art Plus has proven itself wherever these criteria are paramount, for example in coffee shops, hotels, restaurants or chain operations as well as in self-service stations of convenience stores and take-away establishments. 

## The Schaerer Milk Universe

The Coffee Art Plus opens the door to the entire Schaerer Milk Universe – the world's largest range of technologies and devices for milk processing. The newest star in the Schaerer Milk Universe is the revolutionary patented Best Foam™ milk system. With Best Foam™, you get either hot or cold silky smooth, snow-white milk foam which is extremely creamy and stable. For individual milk-based coffee compositions with the highest level of barista skill. You can give your guests even more “barista feeling” with the selection of the Two Step milk system, our model for manual milk foaming. 

## Even more variety with Flavour Point

No matter whether you want caramel, hazelnut, vanilla, banana, coconut, tiramisu or chocolate: The Flavour Point syrup system of the Coffee Art Plus can process up to four syrup varieties and gives users enormous flexibility in composing individual beverage specialties. At the push of a button, making exotic drinks with a consistently high level of quality is child's play. And cleaning is remarkably easy: A specially designed hot water rinsing process prevents sugar from crystallising in the tubes. The TouchIT display uses simple, clear instructions and animated images to guide you and your employees through cleaning. 







# WELL THOUGHT-OUT OPERATION, HYGIENE AND SUSTAINABILITY

The highest level of operating convenience. Simple cleaning. Budget- and environmentally-friendly energy balance. This is what makes daily work with the Schaerer Coffee Art Plus even more enjoyable.


## Intuitive operation using TouchIT

With the advanced TouchIT, the Schaerer Coffee Art Plus scores points with an intuitive 7" touch screen user panel. The display is clear and high-contrast. It illustrates all work steps necessary for easy operation of the Coffee Art Plus, from the selection of beverages to cleaning of the machine. TouchIT is perfect both for self-service and operator service. The display can be customised using the configuration page. Larger fonts and beverage buttons make it easy for both younger and older users to operate the coffee machine in self-service mode. An additional advantage: A great variety of coffee/milk compositions is available and, thanks to the barista key that allows the user to increase the coffee quantity, nothing stands in the way of a spontaneous caffeine boost. Last but not least, you can promote your marketing campaigns by showing them on the display. 

## Perfect hygiene in accordance with the HACCP concept

All Schaerer coffee and milk systems meet the HACCP hygiene analysis and feature an automatic cleaning programme. Cleaning takes no effort at all thanks to the simple instructions and animated images on the TouchIT screen. The elements in contact with coffee and milk are cleaned automatically – quickly, easily and reliably. Periodic intermediate rinsings can be programmed and offer more safety when it comes to the hygiene of the Coffee Art Plus. 

## Good for your budget and the environment

Lower energy consumption is good for two reasons: your budget and the environment. Thanks to the fully-insulated boiler, we were able to reduce the energy requirement of the Coffee Art Plus by 30 percent. The efficient heating system and the power save mode – automatic switching to the stand-by mode when not in use – reduce energy consumption even further. 



Why should you choose the Coffee Art Plus?

**For anyone who has the highest standards regarding quality and presentation of beverages**

- High performance with up to 350 beverages per hour with the 400 volt version.
- Previously unknown quality of milk beverages thanks to Best Foam™.
- The widest range of beverages thanks to countless expansion options such as Flavour Point.
- Highest level of beverage quality.
- Connection of M2M Coffee Link telemetry solution.

**For coffee shop operators**

- Two Step milk system: Manual or fully automatic milk foaming for a "barista feeling".
- High level of espresso quality, automatically and consistently.
- Attractive design.
- Easy to clean.

**For everyone who offers self-service options**

- Perfectly suited for self-service thanks to TouchIT.
- Use of display for advertising messages/special offers.
- Connection to conventional market payment systems.
- Automatic height-adjustable output (by default with Best Foam™) for clean and perfect beverage dispensing.





# FLEXIBILITY IN THE INTEREST OF COFFEE ENJOYMENT

Create the exact coffee machine you've always wanted: The Schaerer Coffee Art Plus offers you a large variety of options and many interesting configuration possibilities.

## Schaerer M2M Coffee Link

M2M Coffee Link is available for the Schaerer Coffee Art Plus and has everything you expect from a powerful telemetry system. All important information can be clearly displayed at the push of a button and can be processed immediately thereafter using the report and export functions. From the current extraction time for an espresso and real-time messages to coffee machine utilisation across all sites. Automatic data transmission between the coffee machine and the central management system actively supports you in quality assurance and in monitoring and optimising your individual processes. +

## Equipment for your requirements

You have the choice when it comes to the equipment and configuration of the Coffee Art Plus: For example, you can combine two machines with auxiliary devices like a cup warmer, various milk cooling units or a powder system. Optional accessories include a second grinder, lockable bean hoppers, bean hoppers with coffee shop design, a brewing accelerator, an under-counter grounds disposal and much more. The automatic height-adjustable outlet (standard with the Best Foam™ milk system) provides even greater convenience. +

Use of fresh milk  
or milk powder

Alternating time-controlled  
use also possible

TouchIT panel

Easy preparation  
of individual beverages  
at the push of a button

Beverage variety

Powder system for even  
more beverage variety

Best Foam™

Revolutionary  
patented milk system  
available as an option

Various  
steamwands

For manual  
or fully automatic milk  
heating and foaming

Automatic height-  
adjustable outlet

Ensures a clean,  
hygienic dispensing area  
(standard with Best Foam™)

Flavour Point

Syrup system with  
up to four different  
flavours





# PRODUCT DETAILS AND OPTIONAL ACCESSORIES



## Variety of different beverages



**Second grinder** for different roasted coffee beans and individual grind level; bean hopper for 1 kg of beans.

**Container for two powder varieties**, e.g. chocolate and topping.

**Container for one powder variety**, e.g. chocolate or topping.

**Powder container extension**



**Inlet for ground coffee**, e.g. decaffeinated coffee.

**Hot water outlet** with up to two cup size settings or press on hold function.

**Barista key** for setting flavour intensity.

## Product details



**8-button panel**, freely programmable for up to 16 beverages.

**16-button panel**, freely programmable for 36 beverages.

**7" TouchIT panel** for up to 40 beverages, self-service model.

**Additional buttons** for automatic hot water and steam functions.



**Lockable bean hoppers**

**Bean hopper in coffee shop design**.

**Bean hopper extension** for 2 kg of roasted coffee beans.

**Height-adjustable outlet** 65 to 185 mm.



**Brewing accelerator** for more efficiency during peak hours and for better beverage quality in large servings.

**Cup warmer**



**Cup dispenser**

**Display-guided cleaning**



**High feet**

**Save Data Card** stores and loads data and recipes.

## Payment systems

Conventional payment, credit and coin systems can be connected easily to the coffee machine.



**Coin changer**, front opening.

**Coin changer**, side opening.

Thanks to its **wide range of options**, the Coffee Art Plus is the perfect machine for anyone who is **not willing to make any compromises**.





# MILK UNIVERSE FOR COFFEE ART PLUS

When it comes to the variety of options offered for milk preparation, the Schaerer Coffee Art Plus is unbeatable worldwide. This model makes the entire Schaerer Milk Universe available to you. All Schaerer milk systems are fully compatible with HACCP.



## One Step milk systems

### Best Foam™ milk system

The revolutionary patented Best Foam™ milk system heats up the milk with steam just like baristas do, and delivers excellent milk foam quality as per the highest SCAE standard (Specialty Coffee Association of Europe). Silky smooth, snow-white, extremely creamy and stable, the milk foam is the perfect basis for coffee/milk creations. The easy setting principle makes it possible to store individual recipes with variable milk temperatures and foam consistencies – hot or cold, from liquid to very firm.

### CS cold milk system

With the tried-and-tested CS cold milk system, you can prepare hot and cold milk and coffee/milk beverages. The system allows the milk foam quality and milk temperature to be set individually for each product.

### Milk Smart

The Milk Smart milk system can be used to make hot milk and coffee/milk beverages (no cold milk beverages). The milk foam quality and temperature can be adjusted. Heating and conveying of milk is done by means of steam.

## Two Step steam wands

### Powersteam

- Manual milk heating.
- Manual milk foaming.
- Ideal for establishments with a professional barista.

### Autosteam

- Fully automatic milk heating (programmable temperature).
- Manual milk foaming.

### Supersteam

- Fully automatic milk foaming and heating (programmable temperature and foam consistency).
- For foaming milk in small quantities or directly into the cup.



## Side cooling units



### Centre Milk

This system can be used to supply two coffee machines with milk or for processing two types of milk. One milk cooling unit for two coffee machines. Available as a 1 × 8-litre version or as a 2 × 4-litre version. Available for Best Foam™, CS cold milk system and Milk Smart.



### Under-machine cooling unit

Space-saving milk storage under the coffee machine or under the counter for the CS cold milk system. Capacity for 9 litres.



### Cup & Cool

Cup warmer and cooling unit in one. Capacity: approx. 60 cups on 3 levels and 4 litres of milk. Available for Milk Smart.



### Under-counter cooling unit

Space-saving milk storage under the counter with the CS cold milk system or an on-site cooling unit.



### Twin Milk

Cooling unit for two milk types (2 × 4 litres), such as whole milk and skimmed milk for CS cold milk system and Milk Smart. More beverage variety!



### Side cooling unit

### Side cooling unit with compressor

# CONFIGURATIONS



**Basic device**  
Basic version of the Schaerer Coffee Art Plus (SCA P) with a boiler.



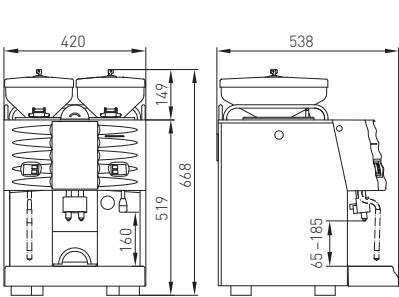
**Space-saving**  
SCA P with 3 boilers, touch screen, CS cold milk system and under-machine cooling unit, perfectly suited for self-service operation.



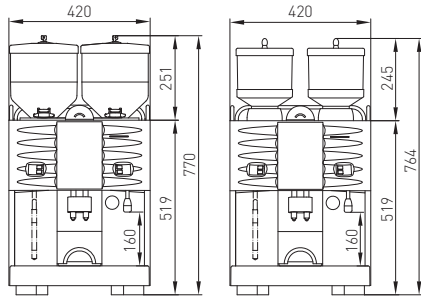
**Coffee shop**  
SCA P with 3 boilers, "Power-steam" steam wand for the professional barista, here with bean hoppers with coffee shop design.



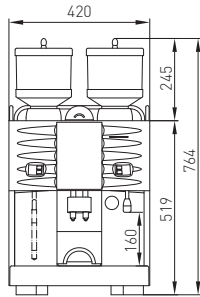
**Full equipment**  
SCA P premium equipment with Best Foam™ milk system, Auto-steam, Flavour Point, powder system (Twin Choco) and cup warmer.



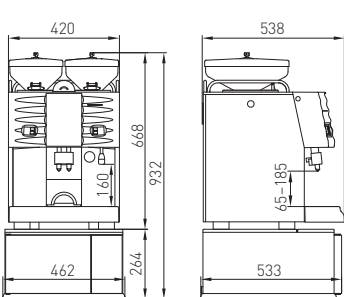
Schaerer Coffee Art Plus



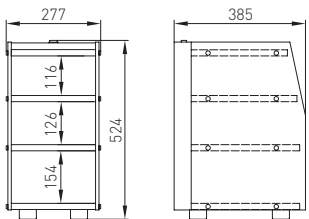
Bean hopper extension



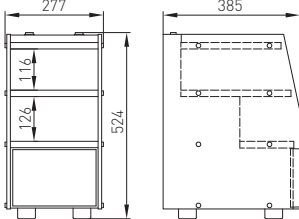
Bean hopper with coffee shop design



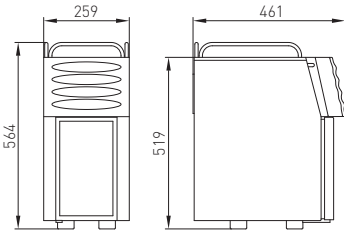
Under-machine cooling unit



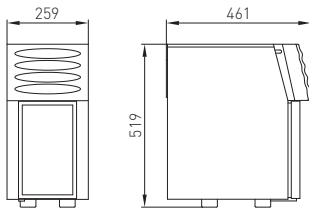
Cup warmer



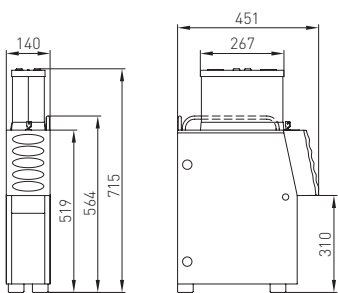
Cup & Cool



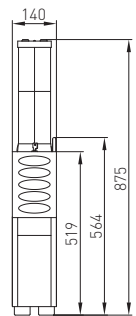
Side cooling unit



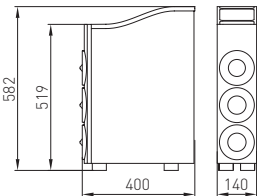
Under-counter cooling unit



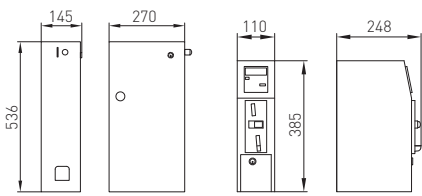
Powder system



Powder system with powder container extension



Cup dispenser

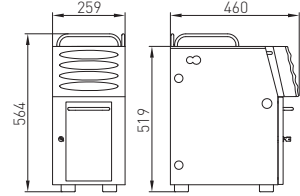


Coin changer

Opens to the side (274 mm)

Coin changer

Opens to the front



Flavour Point



# TECHNICAL DATA

Category	Equipment and options	Coffee Art Plus 230 V single-phase power	Coffee Art Plus 400 V three-phase power
Output rate and beverages	Recommended beverage output per hour	Up to 180	Up to 250
	Ristretto	x	x
	Espresso	x	x
	Coffee/café crème	x	x
	Milk coffee/latte	x	x
	Cappuccino	x	x
	Latte macchiato	x	x
	Chociatto	x	x
	Hot milk	x	x
	Milk foam (hot and cold)	x	x
	Hot water	x	x
	Steam	x	x
Operation and dispensing	8-button user panel	s	o
	Number of beverages possible (programmable)	Up to 16	Up to 16
	16-button user panel	o	o
	Number of beverages possible (programmable)	Up to 36	Up to 36
	7" TouchIT touch screen user panel	o	o
	Number of beverages possible (programmable)	Up to 40	Up to 40
	Self-service mode	x	x
	Outlet height, adjustable (mm)	65–185	65–185
	Separate hot water dispensing	s	s
Grinders/containers	Steam wand	o	o
	1 grinder	s	s
	2 grinders	o	o
	Bean hopper [g]	1000	1000
	Special bean hopper in coffee shop design [g]	1000	1000
Boiler and brewing unit	Bean hopper extension	2000	2000
	Ground coffee inlet	s	s
	Hot water boiler for coffee	s	s
	Hot water boiler	–	o
Milk systems and cooling units	Hot water from hot water boiler coffee	s	o
	Steam boiler	o	o
	Simultaneous operation	–	s
	Best Foam™	–	o
Powder system	CS cold milk system	–	o
	Milk Smart (MS)	o	o
	Side cooling unit	o	o
	Cup & Cool (approx. 60 cups)	o	o
	Under-counter milk	–	o
	Under-machine cooling unit	–	o
	Twin Milk	–	o
	Centre Milk	–	o
Steam	Topping (1 × topping powder), e.g. milk powder	o	o
	Chocolate (1 × chocolate powder)	o	o
	Chocolate/Topping (1 × chocolate powder and 1 × topping powder)	o	o
	Twin topping (2 × topping powder)	o	o
	Twin chocolate (2 × chocolate powder)	o	o
	Powder system extension	o	o
Supersteam			
	Powersteam	o	o
	Autosteam	o	o
	Supersteam	o	o
PEEK in black (Autosteam, Supersteam)			
	PEEK in black (Autosteam, Supersteam)	o	o

s Standard  
o Option

Category	Equipment and options	Coffee Art Plus 230 V single-phase power	Coffee Art Plus 400 V three-phase power
General options	Cup warmer (approx. 70–100 cups)	o	o
	Steam cup warmer (only available in Switzerland)	–	o
	Swan neck	–	o
	Brewing accelerator	o	o
	Under-counter grounds disposal	o	o
	Trolley	o	o
Payment systems			
	Payment systems (MDB-S/DIVA2/DIVA light)	x	x
	Coin and token tester	x	x
	Coin changer	x	x
Colours	Dispensing equipment/cash register connection via CSI protocol	x	x
	Costa Rica Silver	s	s
	Kenya Black	s	s
Dimensions and weight	All-round paintwork	o	o
	Special colour	o	o
Water supply and disposal	Width [mm]	420	420
	Depth [mm]	538	538
	Height [mm]	668	668
	Weight [kg] (net)	40	40
Power supply and consumption	Mains water supply	s	s
	Waste water outlet	s	s
	Monitoring of external drinking water and waste water tanks	o	o
	Monitoring of waste water tank	o	o
Power supply and consumption			
	1L, N, PE: 220–240 V~ 50/60 Hz	2000–2400 W 10 A 3 × 1 mm²	2000–2400 W 10 A 3 × 1 mm²
		3000–3600 W 16 A 3 × 1.5 mm²	3000–3600 W 16 A 3 × 1.5 mm²
		5700–6900 W 30 A 3 × 4 mm²	5700–6900 W 30 A 3 × 4 mm²
	3L, N, PE: 380–415 V 3N~ 50/60 Hz	5700–10100 W 3 × 16 A 5 × 1.5 mm²	5700–10100 W 3 × 16 A 5 × 1.5 mm²
	2L, PE: 200–220 V 2~ 50/60 Hz	4700–5900 W 2 × 30 A 3 × 10 AWG	4700–5900 W 2 × 30 A 3 × 10 AWG
Power supply and consumption			
		4700–5900 W 2 × 25 A 3 × 2.5 mm²	4700–5900 W 2 × 25 A 3 × 2.5 mm²
	3L, PE: 200 V 3~ 50/60 Hz	7000 W 3 × 20 A 4 × 2.5 mm²	7000 W 3 × 20 A 4 × 2.5 mm²
Power supply and consumption			
	3L, PE: 220 V 3~ 50/60 Hz	6900–8500 W 3 × 25 A 4 × 2.5 mm²	6900–8500 W 3 × 25 A 4 × 2.5 mm²



