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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 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. ☕

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

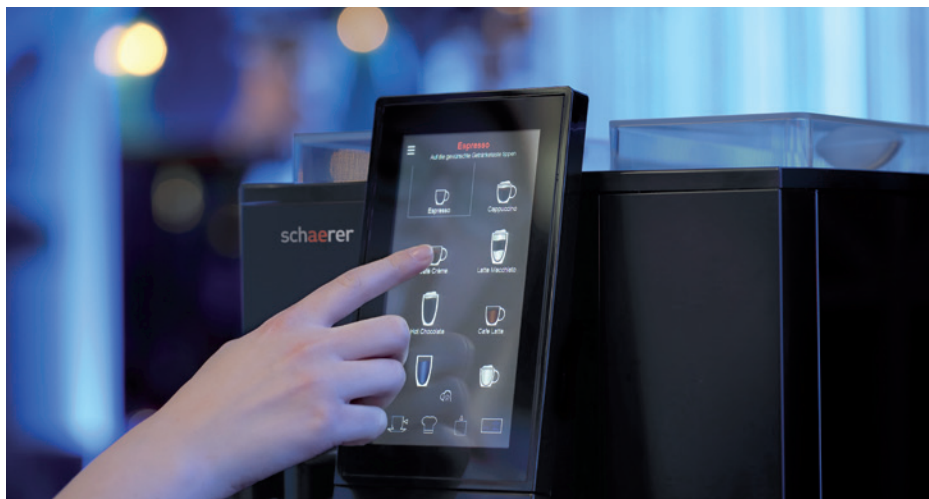
Give your coffee business new momentum with the Schaerer Coffee Club. Our "little one" not only looks fantastic, it also offers an innovative operating concept and fits into any space thanks to its slim build. Packed to the brim with proven Schaerer technology, the Milk Smart fresh milk system and many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



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 specialties directly with one swipe. Once the beverage has been selected, an animated display shows the current status of the preparation process. ☑

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. ☑

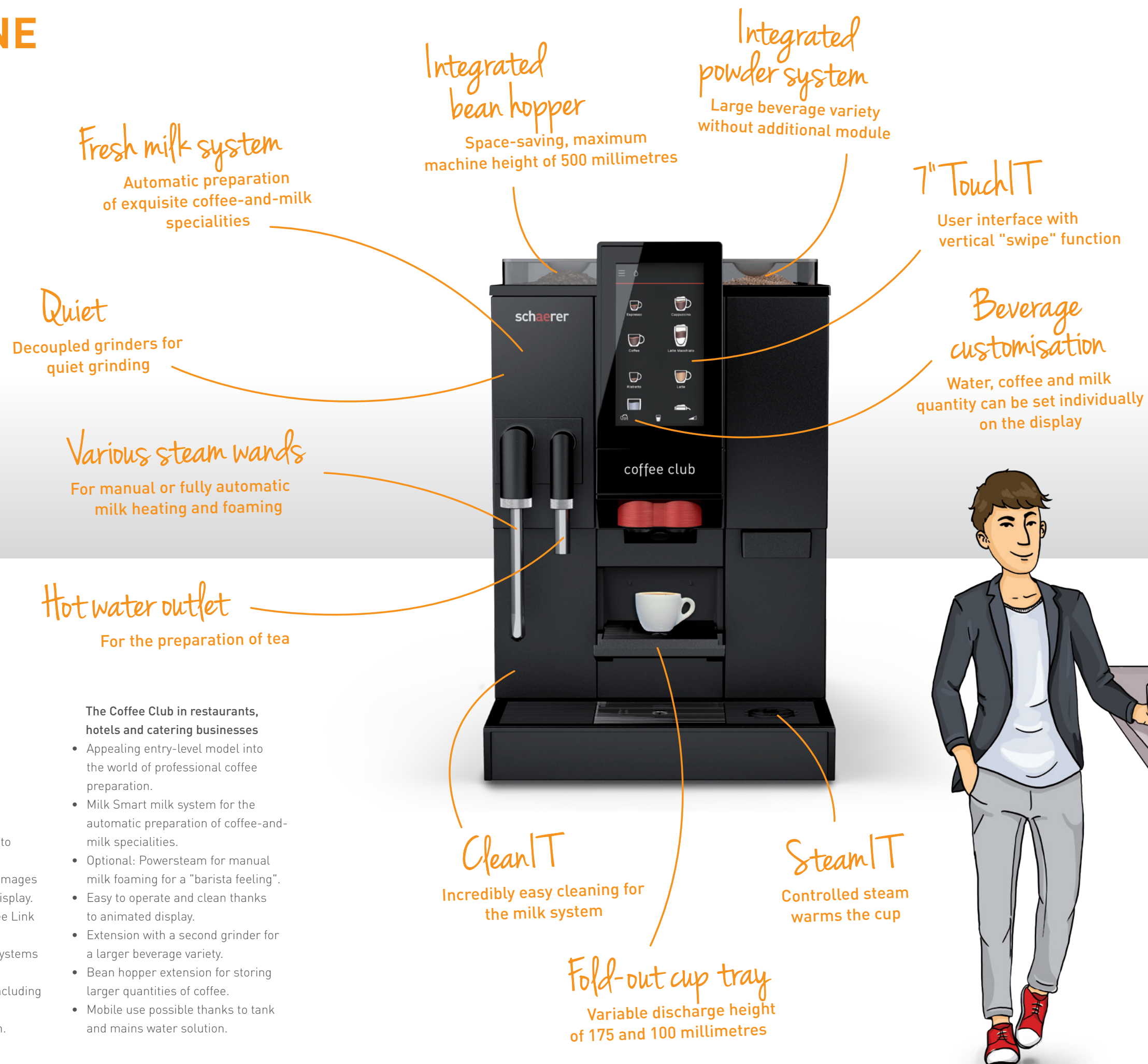
Clean in a flash

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



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



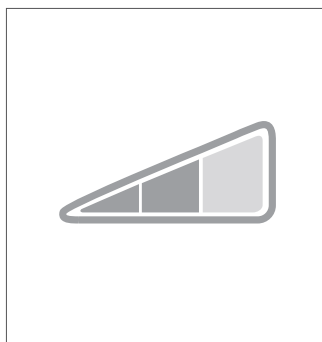
7" TouchIT user interface with vertical "swipe" function.



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.



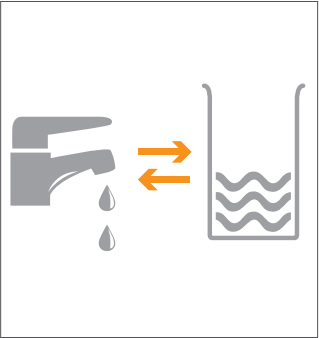
Bean hopper extension for a total capacity of 1100 grams.



Powersteam for manual milk heating and foaming.

CONFIGURATIONS

Extension possibilities



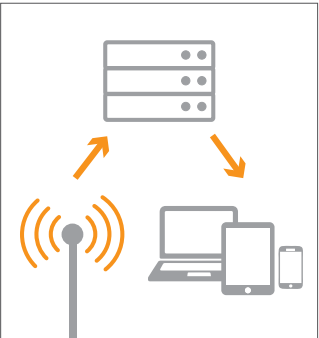
Mains water kit for an easy connection to the mains water.



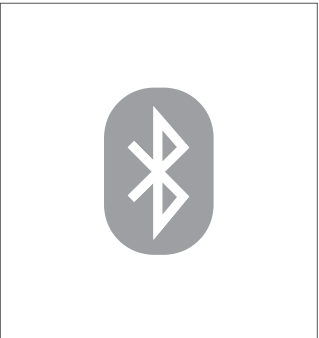
Under-counter grounds disposal possible with easy machine modification.



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

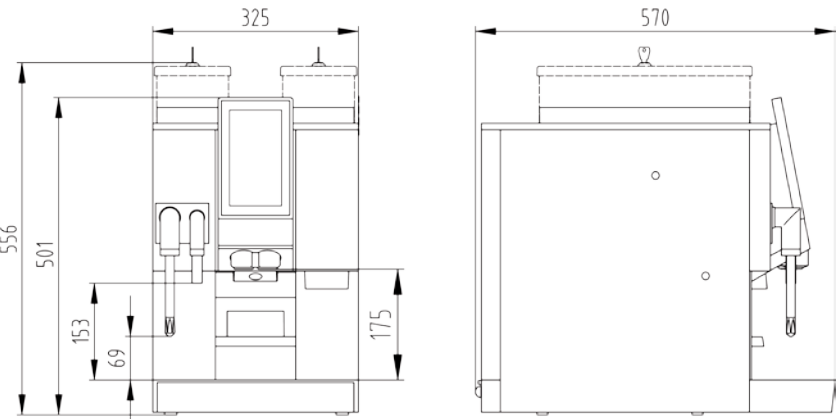


Alternative 3

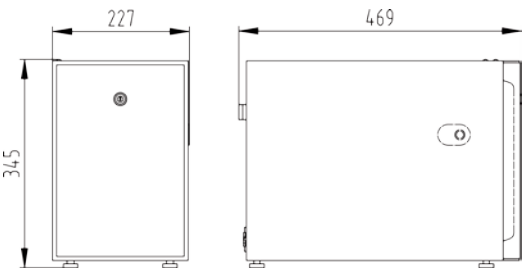
1 grinder, 1 powder system, internal fresh water tank, Milk Smart, hot water, Powersteam, under-machine cooling unit



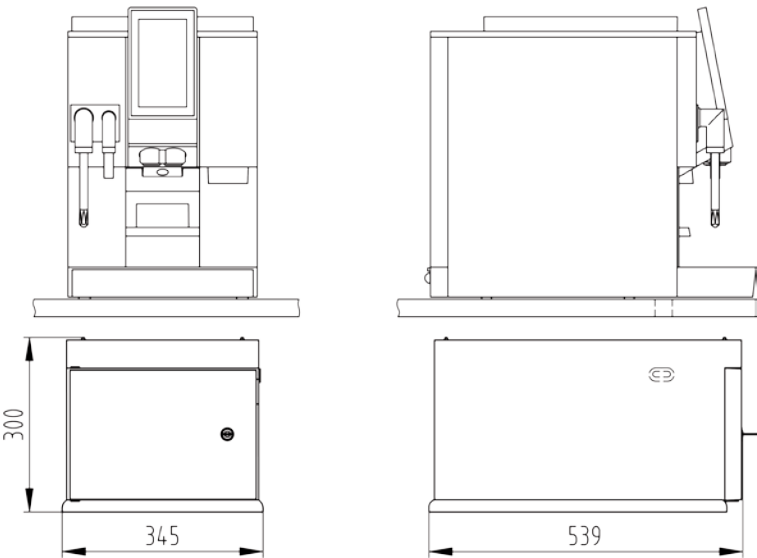
CONFIGURATIONS AND TECHNICAL DATA



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 mm² 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