Schaerer Coffee Club – Milk Smart – fully automatic machine for coffees specialities with integrated milk foamer. Equipped with a coffee grinder and a powder dispenser. Hot water dispensing, water tank.

The Schaerer Coffee Club is a fully automatic machine for the preparation of coffee specialities such as espresso,  
café crème, cappuccinos, lattes, latte macchiatos, chocolate or chociattos as well as for separate hot water dispensing. The Milk Smart milk system ensures the automatic preparation of coffee-and-milk specialities. The modern 7” touch screen allows for simple and intuitive operation.

## Technical data Recommended daily output up to 80 cups

Hot water output approx. 18 litres/hour

Nominal power 1.9 – 2.3 kW

Mains connection 220 - 240 V 50/60Hz 1/N/PE

Water tank 4.5 litres

Weight approx. 25.5 kg

Continuous noise level (Lpa) < 70 dB(A)

**Dimensions**Width 325 mm

Height 501 mm (including extension: 556 mm)

Depth 570 mm

## Manufacturer Schaerer AG - <www.schaerer.com>

## Performance description The machine is equipped with a bean hopper with a capacity of 0.55 kg (optional extension to 1.1 kg). There is also a powder dispenser with a capacity of 0.45 kg (optional extension to 0.8 kg). This container is used, for instance, for chocolate or milk powder suitable for vending machines.

## Grinding disc and piston pressure method It is also possible to use coffee powder manually thanks to the manual inlet. The precision grinder is equipped with high-quality, hardened grinding discs made of tool steel. Coffee specialities are prepared with the piston pressure method: The ground coffee is pressed and the brewing water channelled over the ground coffee at high pressure (up to 8 bar). Once the brewing process is complete, the coffee grounds are collected in the integrated grounds drawer. The amount of ground coffee and the grinding level can be set individually for each beverage. The machine features an integrated milk foamer. Intermediate cleaning is done by rinsing with cold water, hot water and steam.

Cup tray  
The single-level, height-adjustable cup tray allows the use of various containers up to a height of 105 mm. When the cup tray is pushed in, containers up to a height of 175 mm can be placed underneath. The hot water outlet has a base height of 153 mm. The SteamIT function quickly preheats cups with steam.

## Touch display The user interface, function settings as well as the status, function and error displays are shown on the 7-inch touch screen located in the centre. The machine also makes it possible to load your own images onto the display. For instance, a company logo or special offer can be displayed during beverage dispensing.

## Buttons/functions The keypad for beverage dispensing is also shown on the display: Up to 24 beverages can be selected using the touch display. The display buttons can be customised. The barista key can be used to make the coffee stronger or weaker before selecting a beverage. If desired, 15% more or 15% less ground coffee can be used to prepare the drink. Another button on the display is used to preheat the brewing system. When the preheat button is pressed, all parts that come into contact with coffee are rinsed with hot water. This ensures that the first beverage is dispensed at the optimum temperature, even if the machine is not used for long periods. Access authorisation to the three different function levels can be protected with PIN codes. A microprocessor controller regulates and monitors all processes.

## Data backup/updates An integrated USB interface can be used for data backups, importing updates and exporting logs, for instance on maintenance intervals (for HACCP-compliant operation) and sales data. The lighting of the Schaerer Coffee Club is integrated at the outlet, focussing on the beverage dispensing area. Every dispensed beverage is registered and shown on the display if desired. The timer function can be used to change the button layout depending on the time (for instance from operation to self-service) and eco mode can be activated.

## Cleaning For daily milk system cleaning, the milk hose of the coffee machine is connected to the hot water outlet using the Plug & Clean adapter. The automatic cleaning programme then starts after activation.

## Installation Electricity, water and drainage for connecting lines must be connected by trained specialists. As an option, the coffee machine can be converted to a fixed water system by trained specialists using the fixed water kit (separate article).