

Italian look and feel.

Attractive design, authentic Italian style for the best coffee show in town.

Perfect Espresso.

Optimised grinding adjustment, automatic tamping and dispensing for consistent quality espresso.



Schaerer Barista.

A unique combination of a classic portafilter and an automated coffee machine: Italy's finest coffee tradition made easy.

With Schaerer Barista, bring Italy's warmth and flair to your counter.

Offer your customers a true coffee lovers experience.

With its distinctive design, its Italian flair and the unmistakable hissing and knocking, **Schaerer Barista looks and feels like a classic portafilter espresso machine, but it has a secret.**

We made it so easy to handle it is almost entirely automatic, leaving you with the most pleasant part of the show: time for your customers.





*Good looking and meant for business, Schaerer Barista can serve up to 300 perfect espressos per day.**



The refined art of grinding, tamping and brewing.

Grinding and tamping are optimised for consistent top quality. **The exact quantity of coffee released in the portafilter is automatically calculated, and a perfetto espresso is brewed every time.** The machine has two separate grinders, one for each of the brewing units. The process is also automatic: beans are ground, powder is filled in, without coffee powder being lost, and tamped into the filter, and coffee is brewed and dispensed at the touch of a button.

Everyone's a barista.

Using Schaerer Barista is simple and intuitive, there is no need for specific skills to operate it like a pro. Everyone can be a barista. The automated operation only requires that the portafilter be inserted and removed, and grounds emptied, which also constitute the most scenic espresso-making gestures, typical of an Italian bar atmosphere. Milk foaming, another characteristic routine, is either manual or fully automated. **This leaves the operator time to speak with the guests and to offer side orders such as a slice of cake or a croissant.**



*Notice: recommended daily output, with a single maintenance per year.

Barista's comprehensive standard configuration.

A most comprehensive set of features allows you to immediately start serving the best espresso in town thanks to a unique combination of tradition and state-of-the-art technology. As for skills, the only requirement is a smile.



Keep cups warm

The pleasure of a velvety, creamy espresso also relies on the temperature of both coffee and cup. **That warm sensation on one's lips when taking the first sip is priceless.** Keep cups on the machine's top heater or instantly steam them up to the right temperature with the special SteamIT feature.

Perfection, automated

Optimal management and processing of the coffee beans and powder is the key to a great espresso: two integrated grinders, one for each brewing group, directly grind the beans into the portafilters, then the right tamping pressure is applied before brewing. **12 different recipes can be programmed, and additional blends can be used** thanks to the "external coffee powder" functional button.



Powersteam

The power of steam

No authentic cappuccino or latte macchiato can be made without the fine-pored, creamy foam being poured from a steaming milk pot. The wand routine and the hissing sounds are part of the show. **Schaerer Barista is equipped with two smart steam wands:** the Powersteam is the classic, manual version, whilst the Supersteam is fully automatic, with programmable temperature and foam consistency.

Brewing like a pro.



Adjusting grinding and filter load in real-time like a seasoned barista

Schaerer Barista constantly adjusts grinding parameters and grind load quantity throughout the day. **That's what professional baristas do, according to their own experience.** The machine monitors precise brewing times to determine the right degree of grinding and the right amount of coffee powder to be dispensed in the filter. A continuous process that delivers consistent top quality. This feature can be switched off for manual setting.

The coffee science behind it

The extraction of coffee's aromatic substances depends on the brewing time. One must hit the right extraction time for a perfect espresso, because both under-extraction and over-extraction will compromise quality. Brewing time in turn is influenced by the degree of grinding of the beans, the finer the slower, and the quantity of coffee powder in the filter, but it will further vary according to atmospheric conditions, which evolve during the day. **Actual baristas will be more sensible to these, but Schaerer Barista can measure brewing times more precisely. Two methods, same principle, and same perfect results!**

Optional features.

Make it more personal and opt for some extra features to best fit your requirements.



External hoppers.

On top of being an additional, attractive element of design, these two external hoppers with their stylish, high-gloss polished stainless steel lids and containing 1100g coffee beans each, **have twice the capacity of the standard integrated ones**. Being positioned away from internal heat sources, overheating is completely avoided.

Double Supersteam configuration.

You might find it more suitable to have **two fully automatic Supersteam wands, with programmable temperature and steam consistency**, instead of one Powersteam and one Supersteam, especially if staff are not specifically trained or have a high turnover. NB: If this configuration is defined, it cannot be changed back to the standard "one Supersteam and one Powersteam" configuration.



Choose your colour.

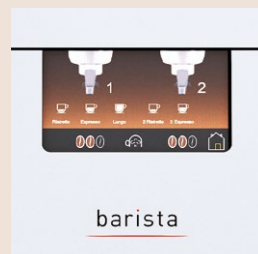
Add a personalised touch with a choice of colour cladding foils.*

Your Schaerer Barista classic portafilter machine is bound to become an important part of your location's furniture and decoration, a hallmark of your authentic Italian espresso proposition, and to best fit your environment you may decide you want it coloured. A number of cladding foil options are available in different colours: a complete set of side and rear wall foils with matching trim **in front of the drip tray, sides only, and back wall only**.

* This option is not available in mixed colours combinations, only one colour per machine can be ordered.
Available colours: according to 3M 1080 series.

Barista at a glance.

All the features that make your Schaerer Barista the perfect espresso machine.



Automatic portafilter detection

The machine will recognise the size and type of portafilter inserted, and adjust quantities accordingly: single shot, single spout; double shot, single spout; double shot, double spout; triple shot, double spout.



Integrated grinders and automatic tamping

Two integrated grinders grind the automatically adjusted quantity of coffee directly into the portafilter. Automatic tamping with optimum compression pressure.



Cup warmer

Heated cup storage on top of machine. **Can be pushed back to lift access panel.**



Air cooled bean hoppers

Two air cooled bean hoppers for different types of blends, e.g. espresso and coffee beans.



Touch display

High quality display and graphics for easy software setup.



Up to 12 beverage recipes

Store up to 12 recipes to offer your customer quality and variety.



Additional coffee varieties

Use additional coffee varieties thanks to the **“external ground coffee”** function key for each brewing group.



Cup tray

Can be raised for clean beverage dispensing.



Lighting

For best possible visibility in work area.



External bean hoppers

Two optional extra large, **1100 g each**, bean hoppers can be fitted on top of the machine for increased capacity.



Monitoring of brewing time

With **software supported grinding and dispensing adjustments** for consistent top quality espresso.



SteamIT system

Instantly brings up to two cups to the ideal temperature.



Separate hot water outlet

With two dispensing buttons for different size beverages.



Barista key

Allows you to **adjust coffee strength to customer's preference** (+/- 15%).



External grounds container

Authentic sound effects when knocking grounds out of the portafilter. **Space-saving as the container is positioned under the machine.**



Automatic cleaning

Easy, automatic cleaning of coffee-carrying parts **using blind filter and tablets.**



Separate parts for cleaning

Drip tray separates into different parts for easy dishwasher cleaning.



Milk foam: Powersteam

Classic manual milk heating and foaming.



Milk foam: Supersteam

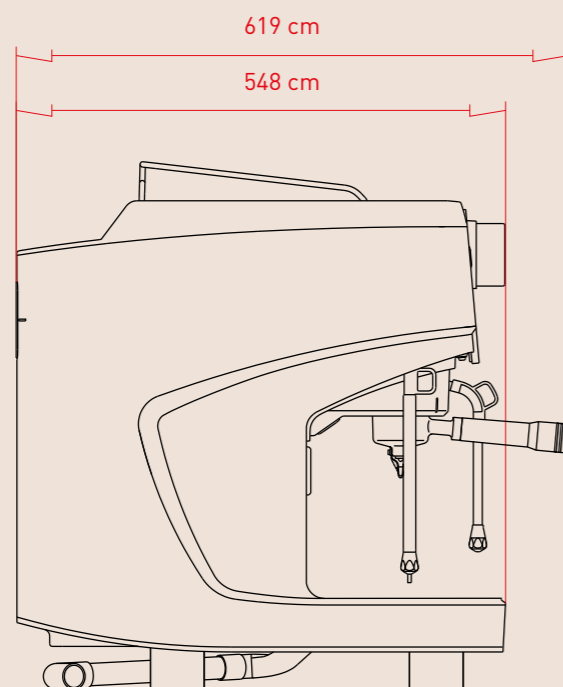
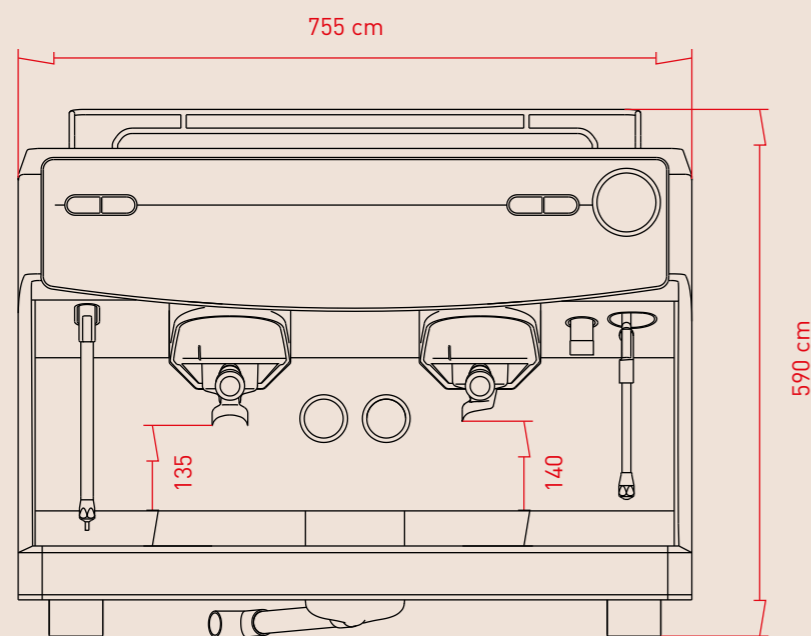
Fully automatic top milk foam with supersteam in up to three different consistencies. **Programmable.**



Second Supersteam

If manual foaming is not considered, a second fully automatic supersteam wand can be fitted instead of the standard powersteam.

Configuration and technical data.



*Feet available also in 101,10 mm

Category	Equipment and options	Schaerer Barista
Range of beverages	Powerstream	s
	Superstream	s
	Second Supersteam	o
Additional features	Heated cup storage	s
	SteamIT steam cup warmer	s
	Lighting	s
	High feet	s
	Schaerer Coffee Link	o
	Automatic grinding adjustment	o
	Payment systems	Connection of dispensing equipment/cash registers via e-protocol
Colours	Standard chrome steel	s
	other colours	o
Dimensions	Width (mm)	755
	Depth (mm)	548
	Height (mm)	592
	Weight (net) (kg)	75 kg
Power supply	1L, N, PE: 220-240 V- 50/60 Hz	5000 - 5800 W 32 A
	2L, PE: 208-240 V 2- 60 Hz	4400 W / 5700 W 30 A
	2L, PE: 200 V 2- 50/60 Hz	3900 W 24 A
	3L, N, PE: 380-415 V 3N- 50/60 Hz	6000 - 7000 W 3 x 16 A
	3L, PE: 208/240 V 2- 60 Hz	6600 W / 8600 W 30 A
	3L, PE, 220-240 V 2- 50/60 Hz	5000 - 5800 W 3 x 24 A
Water supply and disposal	Mains water supply	s
	Waste water outlet	s
Recommended daily output	Espresso	300
	Coffee /café crème	240
Beverage output per hour	Espresso	330
	Coffee /café crème	240
	Hot water [l]	730
	Steam	s
Operation and dispensing	User panel and touch screen	s
	Number of beverages possible (programmable)	12
	Outlet height (from portafilter outlet) [mm]	15,5
	Cup platform can be adjusted manually	s
	Hot water dispensing, right	s
	Simultaneous preparation of coffee and hot water	s
	Single shot, single spout (porta filter volume: 8-11 g)	s
	Double shot, single spout (porta filter volume: 10-16 g)	o
	Double shot, double spout (porta filter volume: 10-16 g)	s
	Triple shot, double spout (porta filter volume: 15-21 g)	o
	Steam wand	s
	Grinders and bean hoppers	2 grinders
Bean hopper [g]		540
External bean hopper [g]		2 x 1100
Use of external ground coffee		s
Boilers and brewing unit	Hot water and steam boiler	s
	Simultaneous operation	s
	Brewing unit	s

s: Standard
o: Option



We love it *your way.*



Coffee competence

Our long established Coffee Competence is at your service, just call on us for any advice.



Flexibility

We support your business through our flexible offer, because we love it your way.



Swiss

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

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Discover the worldwide Schaerer network and our comprehensive coffee expertise no matter where you are! With subsidiaries and partners in more than 70 countries in Europe, America, Africa, Asia and the Pacific region.

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