

schaerer
swiss coffee competence



barista

The perfect
Italian
espresso

*Cup
for cup*
Top espresso
quality





Just like hand-made by a barista.



Traditional espresso culture in a new dimension



There is surely nothing that says Italian coffee experience and delicious espresso more than a portafilter machine. The Schaerer Barista brings a new dimension to this traditional espresso culture: it combines the fundamental preparation and brewing process of a portafilter machine and the skills of a barista with the easy operation and process reliability of a fully automatic coffee machine. The result is the perfect Italian espresso with consistent quality from cup to cup!

THE QUEEN OF THE ESPRESSO MACHINES



- The design gives the Schaefer Barista the **feel of a classic portafilter machine.**
- **Italian flair:** it hisses and knocks like with a barista.
- **Consistent espresso quality** thanks to automated processes (coffee quantity, grinding, tamping).
- **Integrated grinders** grind the coffee directly into the portafilter.
- Fully automatic or manual **milk frothing.**
- **Quick and easy preparation**, even by untrained personnel.
- Easy **automatic cleaning.**

PERFECT BARISTA CRAFTSMANSHIP



The SteamIT brings the cup to the ideal temperature.



Insert the empty portafilter.



Press the button for the desired beverage. The preparation process starts, including automatic dispensing, grinding and tamping.



A perfect Italian espresso pours into the cup.



Knock out the portafilter.



The manometers serve as design elements and quality indicators at the same time.



Automatic milk frothing in three different milk foam consistencies and temperatures.

Top espresso quality

You will be surprised how easy it is to prepare a perfect Italian espresso with the Schaerer Barista. All you have to do is insert the portafilter and press the button – and a tasty espresso will pour straight into the cup. The machine can provide single, double or triple espressos via a single or double outlet, and the

portafilter is detected automatically. The Schaerer Barista will also dispense the exact amount of coffee, grind it and tamp it automatically for you. This not only ensures that the desired recipe is followed precisely, but also guarantees the consistent flavour and high quality of the beverages. ☑

Authentic sounds

Knocking out the portafilter by hand or frothing the milk for espresso-based coffee specialities such as cappuccino or latte macchiato: these authentic sounds and the elegant Italian design give the Schaerer Barista the appearance of a portafilter machine and create a sense of Italian flair. ☑

Perfect milk foam

Alongside espressos, the Schaerer Barista can also prepare perfect milk foam for cappuccinos and latte macchiatos: you can store up to three different milk foam consistencies and temperatures with the fully automatic Supersteam preparation method, while also frothing milk the traditional way using the manual steam wand. So you are free to create wonderful works of latte art. ☑





*Fine-pored, golden-brown marbled crema.
Full-bodied flavour.
Harmonious balance between sweet, sour and
bitter – a perfectly prepared
espresso is pure indulgence.*



*With the Schaerer Barista,
everyone can prepare
the classic Italian espresso
meeting equally high standards.*

**Process reliability for
restaurant and café chains**

Our service technicians will configure the perfect settings for tasty espresso-based coffee specialities in your coffee shop. They will work with you to develop tasty recipes based on their extensive coffee expertise, and will ensure that the recipes can be reproduced precisely in every branch – regardless of who is operating the Schaerer Barista. Do you have special beverage sizes? The espresso machine offers maximum flexibility in this regard: the espresso can be prepared in any size without changing the flavour, and the desired amount of milk or milk foam can be added. ☑

Playground for baristas

The Schaerer Barista offers you entirely new ways of expressing your coffee expertise. It enables you to set all of the relevant parameters individually for your desired taste profile to get the best out of each espresso bean. The two integrated grinders allow you to use different types of beans, with the option of adding extra recipes for roast coffee blends in external grinders if desired. ☑



Integrated, cooled bean hoppers.



Easy cleaning with automatic
cleaning programme.



MORE EFFICIENCY FOR YOUR DAILY BUSINESS

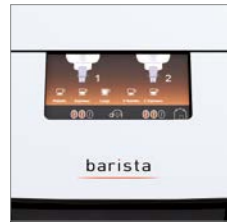
Working efficiently

Whether it is in a coffee bar, a coffee shop or an Italian restaurant, the Schaerer Barista ensures easy handling and economical working methods. The preset recipes, intuitive operating concept and visualisation of the preparation processes on the display minimise the amount of training required so that every employee can prepare an exquisite espresso in next to no time. As all of the key steps take place inside the espresso machine, it also takes up less space. As an additional advantage, the preset dispensing of the coffee and the integrated grinders reduce the amount of coffee grounds lost. ☑

Easy cleaning

Cleaning the Schaerer Barista is just as easy as preparing espresso specialities: simply place a cleaning tablet in the portafilter fitted with a blind filter, insert into the machine and start the automatic cleaning programme – done. ☑

EQUIPMENT AND FUNCTIONS



Automatic portafilter detection:
Single shot, single spout
Double shot, single spout
Double shot, double spout
Tripple shot, double spout



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



Heated cup storage, can be pushed back to open (soft close).



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



Touch display for easy software setup.



Monitoring of brewing time with software-supported grind level adjustment.



The SteamIT brings up to two cups to the ideal temperature.



Separate hot water outlet with two dispensing buttons for different beverage sizes.



The barista key allows you to adapt the espresso strength to the preferences of the guest (+/- 15 percent).



Italian flair and authentic sound effects when you knock the grounds out of the portafilter into the external grounds container. Space-saving design, as the grounds container is located under the machine.



Up to twelve beverage recipes can be stored in total.



Use of additional coffee varieties possible via "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.

MILK & MILK FOAM



Milk foam preparation (fully automatic via Supersteam). Produce hot milk and milk foam automatically in up to three different consistencies. Top milk foam quality.



Manual milk foam preparation via Powersteam.

CLEANING

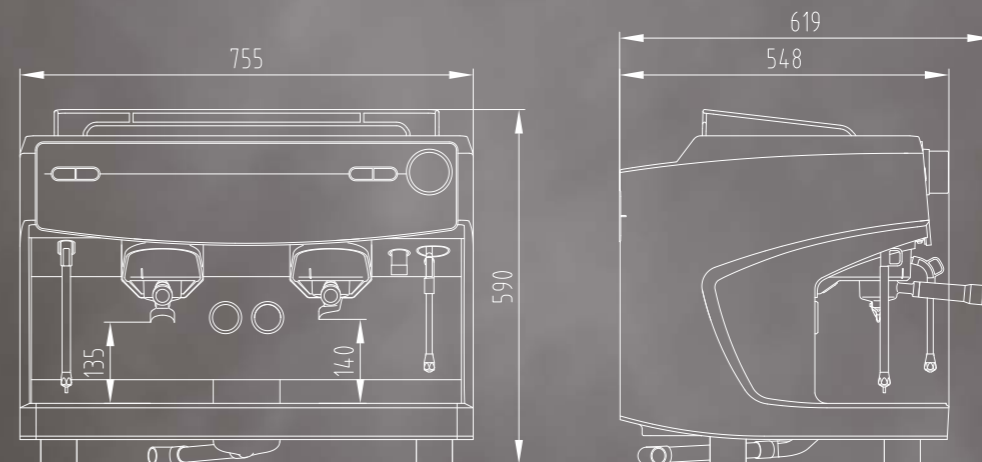


Automatic cleaning of coffee-carrying parts using blind filter and tablet.







Drip tray consists of separate parts which can be cleaned in the dishwasher.

TECHNICAL DATA

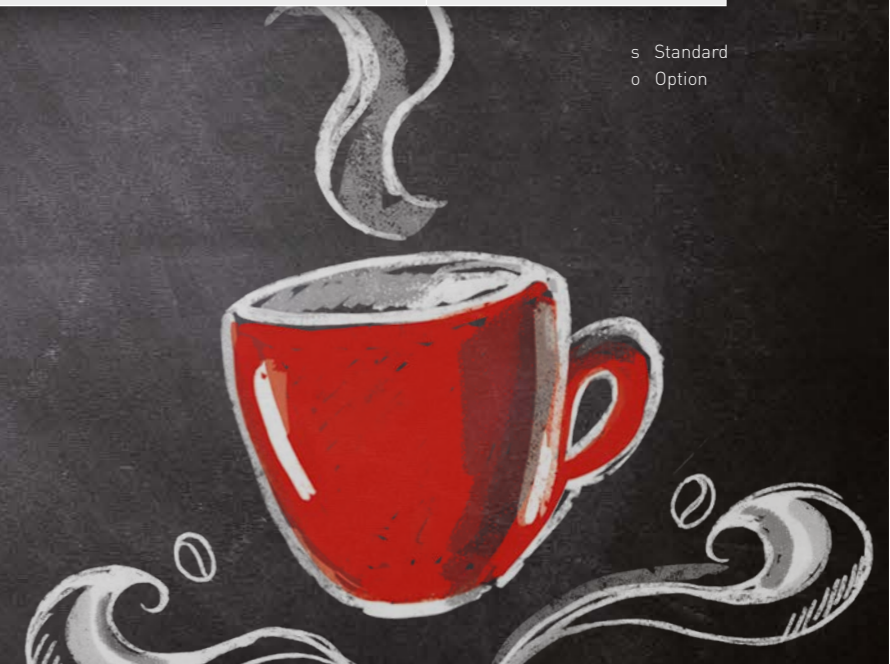


TECHNICAL DATA

Category	Equipment and options	Schaerer Barista
Recommended daily output	Espresso	300
	Coffee/café crème	240
Beverage output per hour	Espresso	300
	Coffee/café crème	240
	Hot water [l]	48
	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	s
	Bean hopper [g]	550
	Use of external ground coffee	s
Boilers and brewing unit	Hot water and steam boiler	s
	Simultaneous operation	s
	Brewing unit	s

Category	Equipment and options	Schaerer Barista
Steam	Powersteam	s
	Supersteam	s
Additional features	Heated cup storage	s
	SteamIT steam cup warmer	s
	Lighting	s
	High feet	s
	M2M Coffee Link	o
Payment systems	Connection of dispensing equipment/cash registers via e-protocol	s
Colours	Standard chrome steel	s
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

s Standard
o Option



Headquarter

Schaerer AG

Allmendweg 8
4528 Zuchwil
Switzerland
info@schaerer.com
www.schaerer.com

Subsidiaries

Schaerer USA Corporation

15501 Red Hill Avenue, Suite 200
Tustin, CA 92780
USA
info@schaererusa.com
www.schaererusa.com

Schaerer Deutschland GmbH

Siechenlach 1
89173 Lonsee-Urspring
Germany
info@schaerer-gmbh.de
www.schaerer-gmbh.de

Schaerer Benelux – Guy van Bogaert

Boomsesteenweg 608
2610 Antwerpen-Wilrijk
Belgium
info@schaerer.be
www.schaerer.be

