

Schaerer *Coffee Soul 10 & 12*

Create your machine – offer your choice.



Schaerer Coffee Soul 12

12,1" touchscreen

Powder container

for chocolate and milk powder as well as other soluble powders (also available with a twin topping container to store two different toppings.)

Central hot water outlet

recommended for self-service

Ambient lighting

Schaerer Coffee Soul 10

10,4" touchscreen

Bean hoppers and grinders

up to three bean hoppers and grinders for 1.200g each

Functional lighting

Beverage dispensing

Touchless outlet or manually adjustable outlet

Cup positioning



Tailor-made for your business.

The beauty of choice: the sleek design of the Schaerer Coffee Soul comes in two models – offering true class with room for individuality. These compact multi-talents adapt to your needs with modular accessories that open up a wide range of options. Choose what best suits your operation.



As unique as your style.

Customise your Schaerer Coffee Soul to meet your requirements. No matter whether it is operated by staff or guests, you determine the configuration. The modular concept adapts precisely to your needs: grinders, bean hoppers, boilers, and cooling units can be added. Plus, you select the appropriate features and one of three user interfaces. All three interfaces are compatible with both models.



Born to be seen – Coffee Soul 12.

Even though coffee takes center stage, the Coffee Soul 12 attracts everyone's attention with its refined appearance.

- **Large screen:** The high-resolution 12.1" touchscreen effectively displays specialty drinks and is video-capable – ideal for advertising and promotions.
- **Modern and high-quality:** Stainless steel surfaces and copper-colored trim add value. The housing colour can be customized to match your company branding.
- **Customisable spout and lighting:** Optimised for self-service – the touchless outlet automatically adjusts to the cup height. The integrated ambient lighting ensures visibility and clarity.



The star behind the counter – Coffee Soul 10.

Delights customers from behind the scenes: the Coffee Soul 10 delivers perfectly prepared coffee specialties.

- **Slim design, high performance:** The Coffee Soul 10 is a workhorse. At just 33 cm wide, it saves space on the counter and delivers consistent quality even in hectic environments.
- **Ideal behind the counter:** Compact, powerful, and elegant – perfect for restaurants, bistros, and coffee shops.
- **Staff mode:** The user interface on the 10.4" display makes operation easy, even for inexperienced employees. Popular drinks are available at the touch of a button. Ideal when speed is of the essence.

Mix your Options –



Coffee shops

High availability and consistent top quality across all locations.



Convenience stores / QSR

High performance, space-saving, easy to use – ideal for high customer traffic.

Match Your Style.



Hotels / Restaurant

Elegant appearance – adapts to your high standards and individual branding.

Features



Under counter cooling unit

Expand your milk capacity with this 2x10l under-counter cooling unit, which can be used with Twin Milk, Centre Milk, or Backup Milk systems. When one container is empty, the supply automatically switches to the full container.



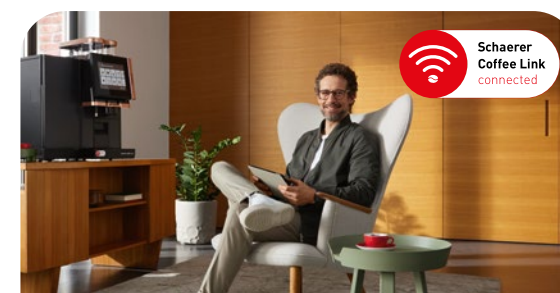
Best Foam™

Barista quality at the touch of a button: Hot or cold – with different foam consistencies for foamy cappuccino or rich latte macchiato.



10.4“ Touchscreen

10.4” – For baristas and trained staff: Staff mode enables fast processes and efficient operation, as well as supporting animations.



Schaerer Coffee Link

Analyse sales figures, optimize processes, improve customer experience – use our digital solutions and options to strengthen your business.



12.1“ Touchscreen

12.1” – For self-service: High-resolution, video-capable display – ideal for promotions and advertising.

Features



Accessibility meets innovation

Easy Access in the drip tray directly controls the display and simplifies everyday operation.



Hot & Cold

The coffee is brewed hot and then cooled to 30-35 °C: this slows the melting of ice cubes and allows the coffee to retain its flavour longer – for top-quality cold drinks.

Dampfstäbe



Powersteam:
Manual heating and frothing of milk.



Autosteam:
Fully automatic heating and manual frothing (programmable temperature).



Supersteam:
Fully automatic heating and frothing (programmable temperature and froth consistency).



ProCare

The Schaerer ProCare autonomous system cleaning concept enables automatic system cleaning for up to 100 cleaning cycles.

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.

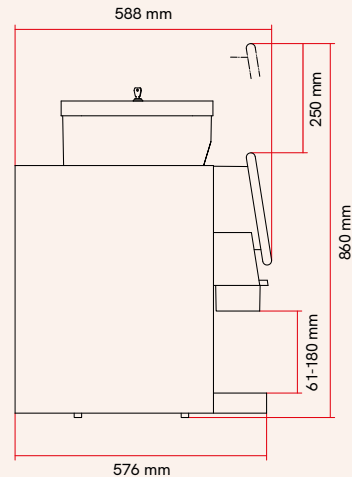
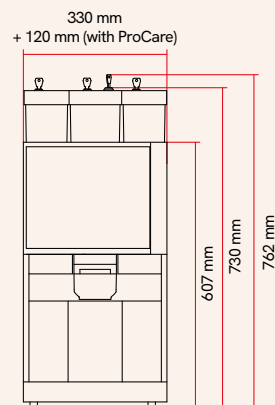


Swiss

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

Technical data

Schaerer Coffee Soul
Front view/
right side view



Coffee Soul 10 and 12

	Mains	Connection values			On-site fuse	Connection cable Wire cross-section
Power supply	1L, N, PE	220-240 V AC	50 / 60 Hz	2000-2400 W ^[1]	10-13 A	3x1 mm ² 3x17 AWG
	1L, N, PE	220-240 V AC	50 / 60 Hz	3000-3600 W ^[2]	16-30 A	3x1,5 mm ² 3x15 AWG
	1L, N, PE	220-240 V AC	50 / 60 Hz	6000-7000 W ^[3]	30 A	3x4 mm ² 3x11 AWG
	2L, PE	200 V AC	50 / 60 Hz	1800 W ^[1]	15-25 A	3x2 mm ² 3x14 AWG
	2L, PE	200 V AC	50 / 60 Hz	2600 W ^[2]	15-20 A	3x2 mm ² 3x14 AWG
	3L, PE	200 V AC	50 / 60 Hz	4700 W ^[3]	25 A	4x2,5 mm ² 3x13 AWG
	3L, PE	200 V AC	50 / 60 Hz	6900 W ^[6]	25 A	4x2,5 mm ² 3x13 AWG
	3L, N, PE	380-415 V	50 / 60 Hz	5700-6400 W ^[3]	16-30 A	5x1,5 mm ² 3x15 AWG
	3L, N, PE	380-415 V	50 / 60 Hz	8700-10300 W ^[6]	16-30 A	5x1,5 mm ² 3x15 AWG
Recommended for an average daily output		up to 250 cups				
External dimensions (W/H/D)		330 / 730 / 576 mm				
Water supply		fixed water connection				
Weight [net]		approx. 55kg				

We look forward to hearing from you and are happy to advise you.

**We love it
your way.**

Schaerer Ltd.
Niedermattstrasse 3b
4528 Zuchwil
Switzerland



[schaerer.com](https://www.schaerer.com)



info@schaerer.com

