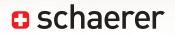
The first choice for connoisseurs and accountants

Schaerer Coffee Prime





Make it your way

Anyone who aims for high quality but not for a high investment will find Schaerer Coffee Prime to be the machine of choice: it can be readily expanded to accommodate growing needs.



Successively expandable

Do you want to keep your initial investment low and see how your coffee business develops before you invest more? Then Schaerer Coffee Prime is the perfect solution for you.

Thanks to its **modular design** and various degrees of expansion, this coffee machine can be **conveniently retrofitted on location** to meet your growing needs. That's good for your budget and ensures that your investment remains sustainable and secure.



Gourmet beverages at the press of a button

Schaerer Coffee Prime produces up to 40 freely programmable beverages containing coffee, fresh milk, milk powder, Choco powder, instant products and hot water – beverages of the highest quality at the press of a button.

The technology behind it:

- Separate preparation systems and outlets prevent contamination with other beverages.
- **Combined operation** with fresh milk and milk powder even lactose-free beverages can be offered.
- **More beverage variety** thanks to the powder system for 1 or 2 powder types (for example, milk powder, Choco powder, instant products, instant powder).
- Dispensing of double beverages: higher coffee beverage outputs due to double outlet.
- Brewing accelerator for more efficiency during peak volumes and better beverage quality of large servings.
- Professional fine adjustment of all beverage parameters.
- The transparent foamer head makes hygiene monitoring easier – a prerequisite for impeccable milk quality.
- Consistent milk foam quality thanks to air pump technology.
- In models with two grinders, roasted coffee can be drawn and mixed from both grinders.











Simple, secure and reliable

Schaerer Coffee Prime puts user-friendliness first when it comes to operation, cleaning and maintenance. These are your advantages:

▼

Perfect for self-service

- Simple operation via the 7" touch screen user panel TouchIT (in two versions: for self-service and for operation by personnel).
- **Colour-guided operation** for cleaning and exchanging disposable parts.
- Display with customised button layout and advertising messages, which appear while beverages are being prepared and in between beverages.
- Easy to commission due to Demo Mode on the display.
- Code-protected access (Code Safe) for bean hopper, powder system, grounds container and water tank.
- **Display messages** for "Fill water tank", "Fill bean hopper" and "Empty grounds container".

Minimal cleaning and maintenance

- No cleaning required for the milk system (environmentally friendly disposable concept with NcFoamer, Non cleaning Foamer).
- Automatic coffee system cleaning programme backed by animations.
- Side cooling unit with hygienic standards compliant with the HACCP analysis process.
- The removal of just one screw provides access to all components requiring maintenance (Single-screw Access).

Schaerer Coffee Prime for offices, cafés, universities, hospitals, sports centres, cultural events, workshops, filling stations, car dealerships ...











More power with the Powerpack

The Powerpack provides an extra power boost and uncompromising coffee quality in any situation. This new feature makes it possible to prepare coffee, cappuccino, latte macchiato and other beverages in sizes up to the XXL "To Go" version with no compromise in preparation time and with the usual high quality of flavour. In addition, the maximised hopper sizes will give you operational efficiency with fewer refills.

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Power boost for higher output

The Powerpack is ideal for use in restaurants, in coffee shops and at self-service stations: when demand on your Schaerer Coffee Prime is particularly high during peak periods, the Powerpack increases the output rate for coffee and coffee-milk beverages.

- 3 kW power output (or 2 kW) per boiler, in contrast to 1.35 kW in the standard version.
- This means: In the same time it takes a standard Schaerer Coffee Prime to prepare a 6 or 8oz cappuccino, latte macchiato and other coffee beverages, Schaerer Coffee Prime with the Powerpack produces beverages in sizes 12 to 16oz.
- In addition, the brewing accelerator ensures that large servings (such as the Americano) can be prepared more efficiently and with better quality during peak periods.
- The double outlet enables two coffee beverages to be dispensed simultaneously, thus increasing the output rate of Schaerer Coffee Prime to up to 100 servings per hour.

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Optional expansions for more capacity

The following expansions can be added to your Schaerer Coffee Prime on a modular basis and according to your requirements. These will give you more freedom since you will spend less time refilling coffee or powder and emptying the grounds container.

- Large bean hopper for 1200 g of coffee beans (with LED lighting).
- Powder system with large powder container (approx. 2 litres).
- Under-counter unit with grounds drawer for approx. 85 coffee grounds cakes.



Configurations and optional accessories



Schaerer Coffee Prime with fresh milk system, side cooling unit and cup dispenser

Product details and optional accessories



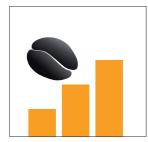
7"TouchIT



Code Safe



Advertising message



Barista key



Pivoting cup platform and drip grid



Optionally selectable cup platform heights



Double outlet for coffee



Pre-rinse button

Configuration





Schaerer Coffee Prime with under-machine cooling unit

Schaerer Coffee Prime with fresh milk system, side cooling unit, cup dispenser and under-machine units



Mixing valve



Disposable concept for the milk system with NcFoamer



Combined fresh milk and milk powder supply



Up to 2 powder systems



Brewing accelerator



Side cooling unit with compressor



Under-machine cooling unit



Large powder container

Configuration





- 2 powder systems
- Disposable concept for the milk system with NcFoamer



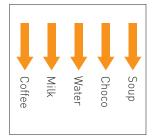
- Integrated coin tester
- Disposable concept for the milk system with NcFoamer
- Under-counter grounds disposal
- Side cooling unit



Up to 2 grinders with bean hoppers



Under-counter grounds disposal



Separate preparation systems and outlets prevent contamination



Integrated coin tester



Large bean hopper with 1 grinder



Aquachange



Maximum 0.5 watts in stand-by mode



Coin changer

Equipment and options



Standard equipment

- One grinder with bean hopper for 600 grams of beans (with LED lighting).
- 7" touch screen user panel TouchIT.
- Aquachange, conversion from drinking water tank (5.2 litres) to mains water supply by in-house technician possible.
- Pivoting cup platform, height 100 mm.
- Drip grid of nickel-chromium steel, dishwasher-
- **Grounds container** for approx. 35 coffee grounds cakes.
- Barista key for setting flavour intensity.
- Total and separate beverage counters.



Options

- 2nd grinder with bean hopper.
- One grinder with large bean hopper for 1200 g of beans (with LED lighting).
- Double outlet for coffee (standard with Powerpack option).

- Pivoting cup platform, short version, height 85 mm.
- Greater boiler power (2 or 3 KW) for higher coffee or coffee/milk beverage output rate.
- Side cooling unit with capacity for two gallon containers or one 8-litre container (hygiene standard compliant with HACCP concept).
- Space-saving milk storage in the under-counter cooling unit or in the under-machine cooling unit, each with a 9.5-litre capacity.
- Centre Milk, a cooling unit for two coffee machines.
- **Powder system** for one or two powder types (2×0.95 litre, separate preparation systems) or with one large powder container (approx. 2 litres).
- Under-counter grounds disposal (without requiring machine modification).
- Under-machine unit with grounds drawer with capacity for approx. 85 coffee grounds cakes.
- **Cup dispenser** for 3 different paper cup sizes (diametre in mm 60-74 / 75-82 / 83-90).
- Integrated coin tester, can be connected separately (retrofitting also possible).
- Conventional payment systems according to the MDB standard (can simply be connected to the coffee machine).

Configure your own Schaerer Coffee Prime

At www.schaerer-coffee-prime.com, you can assemble your own personal Schaerer Coffee Prime and simply send it to us via a contact form.







Technical data

Category	Equipment and options	Schaerer Coffee Prime	Schaerer Coffee Prime with Powerpack
		1.35 kW	3 kW (2 kW (CH))
Output rate	Recommended beverage output per hour (coffee – espresso)	Up to 60	Up to 100
and beverages	Ristretto	х	Х
	Espresso (as per HKI standard)	100	110
	Coffee / café crème (as per HKI standard)	80	95
	Milk coffee / latte	Х	Х
	Cappuccino (as per HKI standard)	70	95
	Latte macchiato	x	X
	Chociatto	X	X
	Hot milk	Х	Х
	Hot milk foam	X	X
	Hot water	Х	Х
	Instant products (eg. tea, soup)	Х	Х
Dispensing procedure	Self-service mode	S	S
	Number of beverages possible (programmable)	40	40
	Cup platform	S	S
	Single outlet	S	0
	Double outlet	0	S
Grinders	1 grinder	S	S
	2 grinders	0	0
	Bean hopper [g]	600	600
	Large bean hopper [g]	1200	1200
Boiler and brewing unit	Hot-water boiler for coffee	S	S
	Steam boiler	0	0
Milk systems and cooling units	Milk Smart (MS)	0	0
	Side cooling unit (BKE)	0	0
	Centre Milk (CM)	0	0
	Under-machine cooling unit (UKE)	0	0
Powder system	Powder container [g]	1400	1400
	[ml]	2000	2000
	Twin powder container [g]	2 x 700	2 x 700
	[ml]	950	950
	Topping (1× Topping powder), e.g. milk powder	0	0
	Choco (1× Choco powder)	0	0
	Choco / Topping (1× Choco powder and 1× Topping powder)	0	0
	Twin Topping (2× Topping powder)	0	0
	Twin Choco (2× Choco powder)	0	0
	Instant powder	0	0
		_	0
General options	Brewing accelerator	0	
General options		o 35	35
General options	Brewing accelerator		
General options	Brewing accelerator Grounds container [coffee grounds cakes]	35	35
General options	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal	35 o	35 o
General options	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting	35 o 85	35 o 85
·	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes]	35 0 85 s	35 o 85 s
·	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max]	35 o 85 s	35 o 85 s
·	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester	35 0 85 s x	35 o 85 s x
Payment systems	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer	35 0 85 s x x	35 o 85 s x x
Payment systems	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver	35 0 85 s x x	35 o 85 s x x x x s
Payment systems Colours	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour	35 0 85 s x x x	35 o 85 s x x x
Payment systems Colours	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm]	35 0 85 s x x x s x 344	35 o 85 s x x x x x x 344
Payment systems Colours	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm]	35 0 85 s x x x x s x 344 538	35 o 85 s x x x s x 344 618
Payment systems Colours Dimensions and weight	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm]	35 0 85 s x x x x s x 344 538 560	35 o 85 s x x x s x 344 618 560 33
Payment systems Colours	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm]	35 0 85 s x x x x s x 344 538 560 25	35 0 85 s x x x x s x 344 618 560 33 2800–3300 W 16 A
Payment systems Colours Dimensions and weight	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net)	35 0 85 s x x x x 344 538 560 25	35 o 85 s x x x s x 344 618 560 33 2800–3300 W
Payment systems Colours Dimensions and weight	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] [net]	35 0 85 s x x x x s x 344 538 560 25	35 0 85 s x x x x s x 344 618 560 33 2800–3300 W 16 A 3x 1.5 mm² 1800–2300 W
Payment systems Colours Dimensions and weight	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net)	35 0 85 s x x x x 344 538 560 25	35 0 85 x x x x x s x 344 618 560 33 2800–3300 W 16 A 3x 1.5 mm² 1800–2300 W 10–16 A
Payment systems Colours Dimensions and weight	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net) 1L, N, PE: 220–240 V~ 50/60 Hz 1L, N, PE: 100 V~ 50/60 Hz version available	35 0 85 5 x x x x x s x 344 538 560 25 2000–2400 W 10–16 A 3x 1 mm ²	35 0 85 x x x x x s x 344 618 560 33 2800–3300 W 16 A 3x 1.5 mm² 1800–2300 W 10–16 A
Payment systems Colours Dimensions and weight Power supply and consumption	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems [MDB-S / DIVA2 / DIVA Max] Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net) 1L, N, PE: 220–240 V~ 50/60 Hz 1L, N, PE: 100 V~ 50/60 Hz version available Power consumption [kWh]	35 0 85 s x x x x s x 344 538 560 25 2000-2400 W 10-16 A 3x 1 mm ²	35 o 85 s x x x x s x 344 618 560 33 2800–3300 W 16 A 3x 1.5 mm² 1800–2300 W 10–16 A 3x 0.75 mm² or 3x 1 mm
Payment systems Colours Dimensions and weight Power supply and consumption	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net) 1L, N, PE: 220–240 V~ 50/60 Hz 1L, N, PE: 100 V~ 50/60 Hz version available Power consumption [kWh] Internal drinking water tank	35 0 85 s x x x x s x 344 538 560 25 2000-2400 W 10-16 A 3x 1 mm ² 0.76 s	35 o 85 s x x x s x 344 618 560 33 2800–3300 W 16 A 3x 1.5 mm ² 1800–2300 W 10–16 A 3x 0.75 mm ² or 3x 1 mm
Payment systems Colours Dimensions and weight Power supply and consumption	Brewing accelerator Grounds container [coffee grounds cakes] Under-counter grounds disposal Under-machine unit + grounds container [coffee grounds cakes] Lighting Payment systems (MDB-S / DIVA2 / DIVA Max) Coin and token tester Coin changer Titanium silver Special colour Width [mm] Depth [mm] Height [mm] Weight [kg] (net) 1L, N, PE: 220–240 V~ 50/60 Hz 1L, N, PE: 100 V~ 50/60 Hz version available Power consumption [kWh] Internal drinking water tank Mains water supply	35 0 85 s x x x x s x 344 538 560 25 2000-2400 W 10-16 A 3x 1 mm ² 0.76 s	35 o 85 s x x x s x 344 618 560 33 2800-3300 W 16 A 3x 1.5 mm ² 1800-2300 W 10-16 A 3x 0.75 mm ² or 3x 1 mm
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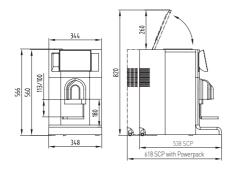
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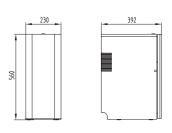
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Technical drawings

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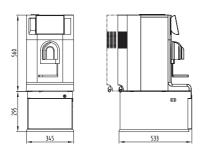
Schaerer Coffee Prime and optional accessories

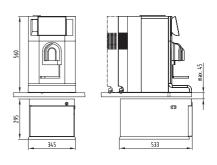




Schaerer Coffee Prime / Schaerer Coffee Prime with Powerpack

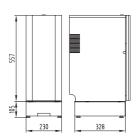
Side cooling unit

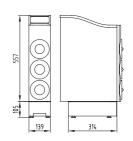




Cooling unit under machine

Cooling unit under counter

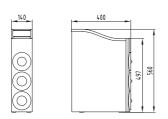




Under-machine unit

for cup dispenser

Under-machine unit for Schaerer Coffee Prime



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Cup dispenser

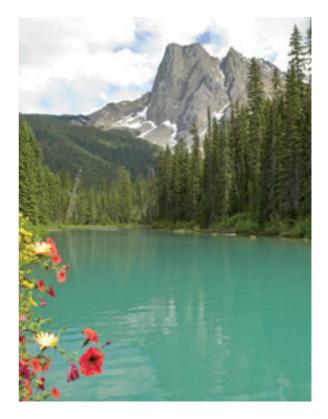
Under-machine unit for side cooling unit

Coin changer

Cost saving and environmentally friendly to operate

Schaerer Coffee Prime spares your wallet and the environment.

- Compact environmentally friendly disposable concept for the milk system. Components in contact with milk are simply exchanged, eliminating the need for chemical cleaning products.
- **Minimised power consumption** due to compact machine components.
- Fully insulated boiler with power-saving heating technology.
- Power consumption of less than 0.5 watt in standby mode.





Coffee comes to life

You can trust in Schaerer











Swiss made

Swiss Engineering: Schaerer Coffee Prime was developed entirely by Schaerer in Switzerland. **Swiss Manufacturing:** Schaerer Coffee Prime is

produced by Schaerer in Switzerland.

Swiss Services: Schaerer Coffee Prime is accompanied by a comprehensive service package (training, service and support) from Switzerland.

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