Flavour Art
Boost your coffee sales.
With trendy, premium-class beverages – the fully automatic way!

Coffee comes to life
Flavour Point for Schaerer Coffee Art

Be they caramel, hazelnut, macadamia, banana, coconut, tiramisu or chocolate flavoured, there are no limits to the fancy coffee and milk beverages you can create. The new Schaerer Coffee Art Flavour Point syrup system processes up to four syrup flavours at once and guarantees enormous flexibility when it comes to creating individual beverage specialities. The specific mixture of syrup flavours, milk and coffee can be programmed for each beverage and saved using a button on the touch screen. The reproduction of exotic recipes in consistently high quality at the touch of a button is child’s play.
"The dispensing of a perfect coffee beverage now based on far more than just the coffee itself. If you want to set yourself apart, it is primarily the diversity and creativity of the beverages on offer that count. The use of pasteurised milk and syrup offers vast potential."
Recipes

There are no limits to the syrup you can use. You will find our recommendations below:

Latte Macchiato – hot / cold
Latte – hot / cold
Milk – hot / cold

Other possibilities include:

Cappuccino – hot / cold
Coffee – hot
Coffee schnapps

The dash added per beverage is around 10% of the total beverage size (depending on the syrup, flavour, etc.).

There are 15 symbols available to illustrate the syrups. Other flavours can be displayed using freely editable text.
Flavour Point for Schaerer Coffee Art

- Processes up to four syrup flavours and liquids containing alcohol.
- Programming of the relevant syrup, milk and coffee mixture to suit the beverage and the taste.
- An extraordinarily wide range of beverages – one machine. There are more than 400 potential individual beverages made from coffee, milk, milk foam and four syrup flavours (in two sizes).
Operation

The beverages can be selected directly at the touch of a button. You can even configure syrup flavours or decaffeinated coffee at a later time.

Different options are available depending on whether the machine is being used in a self-service or operator service environment.
Can be configured at a later time

Variant with 12 buttons

Select your beverage

10:15
01.07.2014

Coffee
Espresso
Ristretto

Cappuccino
Latte
Latte

Chai Latte
Latte Macchiato
Latte Macchiato

Milk
Milk
Hot Water

Please select

Preparing beverages

Latte Macchiato

No flavour
Vanilla
Berries

Strawberry
Hazelnut

Regular
Decaf

Back
The Flavour Point is easy and hygienic to clean. The machine is automatically rinsed with hot water as needed to prevent the sugar from potentially crystallising. The TouchIT Wizard guides the user through the cleaning process with simple, clear instructions and animated images. (Cleaning lasts 5 minutes)
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