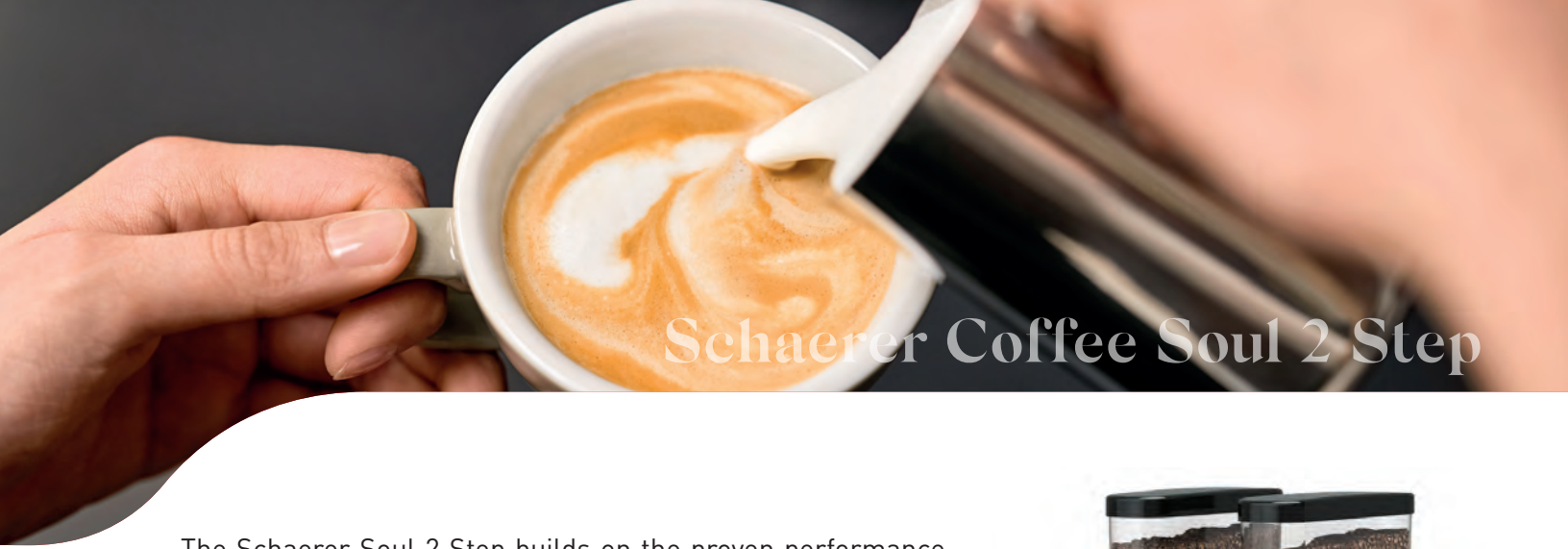




Schaerer Coffee Soul 2 Step

Super Automatic Espresso Machine



Schaerer Coffee Soul 2 Step

The Schaerer Soul 2 Step builds on the proven performance of previous generations like the Schaerer Coffee Art Plus - offering new innovations that make espresso programs even easier to manage. Designed for medium to high-volume environments, it delivers freshly brewed espresso at the touch of a button while allowing staff to steam milk for a crafted finish. With advanced features like ProCare (automated daily cleaning) and customizable menus, it ensures consistent quality, less maintenance, and a smoother workflow. Compact, intuitive, and built for modern demands, the Soul 2 Step helps operators elevate their coffee program, streamline labor, and serve premium espresso-based beverages customers will come back for.



Features



Integrated ProCare

Eliminates the need for manual cleaning of the coffee system for 300 days. The automated daily cleaning is completed without user intervention based on the preferred scheduled time. Ensuring maximum machine uptime and the highest quality beverage.



Brew Unit

The field-proven and time-tested 16 or 30 gram automat guarantees reliability, long service life, and excellent performance for up to a 24oz beverage in a single cycle. It can be removed in less than 5 minutes without tools.



Supersteam

With Supersteam technology, the steam wand delivers perfectly consistent milk texture and temperature—every time—while letting users multitask effortlessly. Made from PEEK material, it stays cool to the touch and is exceptionally easy to clean.

Footprint & Model Configurations



Material #:	1341950004	1341950005
Category	2 Step	2 Step
Grinders	2 Grinders	2 Grinders
Steam Wand System	Supersteam	Supersteam
Brewing Unit (Automat)	16 (Grams)	30 (Grams)
Dedicated Hot Water Spout	Included	Included
Undercounter Grounds Kit	Optional	Optional
Modem for Telemetry	Included (Bidirectional)	Included (Bidirectional)
Cleaning System	ProCare	ProCare
Certifications (NSF , UL)	03.4195.0004 [NSF website]	03.4195.0005 [NSF website]

- For North American models, the first digit of the model number is "1" [e.g., 1XXXX]. For European models, the same unit is identified with a leading "0" [e.g., 0XXXX].
- Recommended daily output is determined using a machine with constant water supply and is dependent on cup size, quality settings, spout, model and nominal power rating. The recommended maximum daily capacity is based on our catalogued service concept. However, these average values serve merely as a guideline. Let our trained team match the ideal coffee machine design to your specific needs.



CALIFORNIA RESIDENTS SEE PROP 65 WARNING:
 This product can expose you to chemicals including Bisphenol A (BPA) and Caffeic Acid, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.

Technical Data

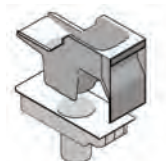
Recommended Daily Output	200 - 250 Cups Per Day
Hopper Capacity	2.2 lbs per Hopper (w/Extended Hopper - Total Capacity is 5 lbs)
Steam Capacity	32 oz per Minute
User Interface	12" Touch Screen
Electrical	208-240V, 30 Amps
Water Connection	3/8"
Drain Connection	1.5" ID
Height x Width x Depth	32.3"H x 13"W x 23"D (w/Extended Hopper - Total Height is 35.8")

Accessories

Bean Hopper Extension	
L/R Material #:	1340052076
Lock Material #:	3370060963
Additional Capacity	2.8 lbs



Undercounter Grounds Kit	
Material #:	1341950003



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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