

## PRESS RELEASE

## **Twin Milk system now available for Schaerer Coffee Skye Prepare coffee specialities with milk or plant-based drinks fully automatically**

Zuchwil, 09 July 2024 – The Schaerer Coffee Skye can ideally be configured for specific customer requirements thanks to numerous equipment options. Schaerer now also offers the Twin Milk system for the Schaerer Coffee Skye for an even greater variety of beverages with reduced staff workload. The Twin Milk cooling unit has two separate containers and can be filled with different types of milk or alternatively with vegan plant-based drinks. All employees need to do is select the coffee speciality and the system automatically supplies the right type for the beverage. The extensive adjustment options of the Pure Foam milk system ensure that latte macchiatos, cappuccinos or flat whites are prepared with the perfect foam consistency, no matter whether they are prepared with full-fat or semi-skimmed milk or plant-based drinks. The Twin Milk System is available in two versions to meet customer requirements for optimum storage capacity for the specific application; either as a side cooling unit with two 4.5-litre containers or as an under-counter cooling unit with two 10-litre containers. To make sure that the Schaerer Coffee Skye blends in visually with the slightly taller side cooling unit, the machine can be fitted with optional feet in the appropriate height. The two “Supersteam” and “Powersteam” steam wands are also available for manual foaming.

The Pure Foam milk system of the Schaerer Coffee Skye is the foundation for the high level of beverage quality and the wide variety of coffee specialities with milk or plant-based drinks. It prepares hot and cold milk as well as creamy, fine-pored milk foam. The dispensing temperature of hot milk and milk foam ranges from 50 °C to 70 °C. One of the focuses when developing the Pure Foam was the sustainable use of water. The milk system has a very small internal volume, meaning it requires very little water for rinsing and cleaning. In addition, no pre-or post-rinsing is necessary during beverage preparation.

### **Steam wands for manual foaming**

If you want to foam milk or plant-based drinks manually, for example, to create latte art, the Schaerer Coffee Skye can also be equipped with a steam wand. Schaerer has two different versions for this purpose. This takes into account customer requests for process automation and also allows the barista skills of employees to be utilised. The “Supersteam” steam wand offers a very high level of automation: The desired temperature and foam consistency for the beverage in question are stored in the system. To prepare a beverage, the employee only needs to position a filled mug and the “Supersteam” starts foaming when the display is touched and stops automatically when the result is achieved. Then all the service staff need to do is pour the perfectly

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foamed milk into the espresso. If fully manual milk foaming is required, the Powersteam steam wand is available as an alternative.

**Image availability**

You can find downloadable image material in our media portal [press-n-relations.amid-pr.com](http://press-n-relations.amid-pr.com) (search term "[Schaerer Coffee Skye Twin Milk](#)"). I would of course be happy to email you the files as well. Contact: [nfo@press-n-relations.de](mailto:nfo@press-n-relations.de)

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**Schaerer AG**

Founded in 1892 and headquartered in Zuchwil, Switzerland, Schaerer AG is one of the world's leading manufacturers of fully automated professional coffee machines. As a traditional brand with many years of history, Schaerer stands for Swiss values combined with an in-depth knowledge of coffee. The brand expresses these attributes with the motto "swiss coffee competence" and experiences them equally in its product development and in the Coffee Competence Centre, Schaerer's own coffee expertise and training centre in Zuchwil. Moreover, Schaerer is characterised by extreme flexibility with the guiding principle "We love it your way" — be it in reference to customer requests, customer-specific products and large orders or the product range which offers the customer a wide range of customised configuration options. Customer-oriented and with extensive coffee knowledge, Schaerer supports customers of any size all over the world in offering their guests the highest level of coffee enjoyment.

Since 2016, Schaerer has been part of the French Groupe SEB.