



It's a match.

When coffee meets ice.

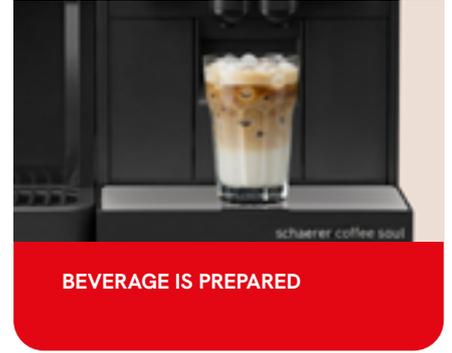
With Connected Ice, Schaerer expands the beverage menu with perfectly balanced iced coffee and cold drinks – ideal for self-service environments.

The trend towards cold beverages is growing rapidly. Already 32% of out-of-home coffee consumption consists of cold drinks.

With Connected Ice, ice becomes an integral part of the beverage recipe – precisely dosed, digitally controlled and easy to operate.

How it works: Iced coffee at the push of a button

The ice maker is connected to the coffee machine via an API interface, making ice an integral part of the beverage recipe.



The result: consistent quality – *cup after cup.*

Benefits

Extended beverage menu

Expand your offering with trendy iced coffee and cold drinks.

Increased turnover

Especially during warmer seasons.

Consistent quality

Precise ice dosing for every recipe.

Simplified customer journey

Clear user guidance via the coffee machine display.

Technical Data

Connected Ice is used in combination with the Hot & Cold function. The coffee is brewed hot and then cooled down to 33–36°C, allowing the ice to melt more slowly.

DISPENSING QUANTITY	Up to 80 kg per day	Up to 150 kg per day
ICE PORTION	~40 g per serving (70 cups per hour)	~40 g per serving (130 cups per hour)
POWER	500 W	
WATER SUPPLY	Fixed water connection	
ICE SHAPE	Nugget	
CLEANING	Automatic waterline cleaning ensures that every ice cube is clean and ready to serve.	

