

## Why switch from drip coffee to bean to cup?

It's simple, Schaerer patented Bean to Cup Coffee consistently delivers hot or iced coffee to your guests on demand and is repeatable across your entire chain.

- ☪ Eye-catching and easy to use
- ☪ Patented, built-in 'Heat Exchanger' brews "iced coffee" for each coffee roast
- ☪ Small 17" footprint handles 3 different whole bean coffees
- ☪ Dedicated grinder for each coffee ensures exacting calibration for taste, mouth feel, and consistently perfect beverages across your business
- ☪ Enhanced Merchandising engages consumers on Coffee Roasts, Cup Sets, LTOs, Promotions as well as Sales & Equipment Telemetry

RETAILER CHOICE

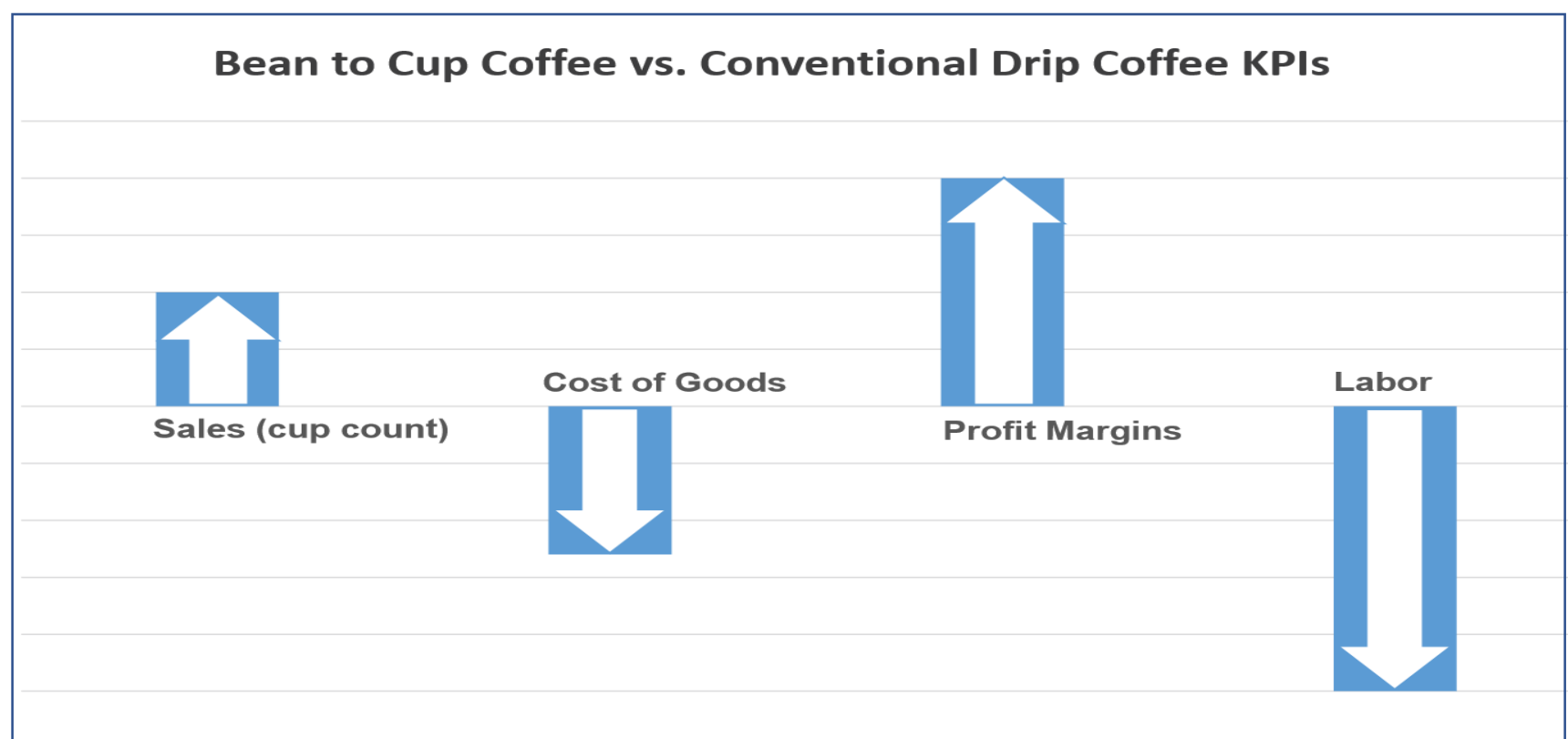


FINALIST 2018



**Your team should be targeting results like these with Schaerer Bean to Cup Coffee..**

Bean to Cup Coffee vs. Conventional Drip Coffee KPIs



- 💰 Drive Coffee Sales via off-peak roast availability (no OOS), fresh brewed iced coffee, and a consistent hot, fresh coffee at every day-part. All Roast are now available every day including weekends which have been hard to manage for sales/waste.
- 💰 Eliminate your coffee waste, improving your COGs
- 💰 Reduce labor time spent managing the coffee area – use it to drive sales elsewhere
- 💰 Reduce water and power usage by using only what you need
- 💰 Drive EBIT over your current coffee category results

**Please contact me for an in-depth review of your beverage business.**

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