

Schaerer Coffee Skye

Operating instructions

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1 Safety

1.1 Signs and symbols

Safety notes



DANGER

An imminently dangerous situation that may result in death or serious injury.

The measures described for preventing this danger must be adhered to.



WARNING

A generally dangerous situation that may result in serious injury.

The measures described for preventing this danger must be adhered to.



CAUTION

A generally dangerous situation that may result in minor injury.

The measures described for preventing this danger must be adhered to.



ADVICE

A situation that may result in damage to the coffee machine.

The measures described for preventing this danger must be adhered to.

Warning symbols used

Symbols for danger and rules can appear both in the operating instructions and on the machine.

Charac- ters	Type of danger	Charac- ters	Type of danger
	Warning of hot fluids		Warning of hot surface
	Warning of hot steam		Warning of dangerous electrical voltage
	Warning of poisonous substances		Warning of hand injuries

Prohibition symbols used

Charac- ters	Significance	Charac- ters	Significance
	Read documentation!		Wear safety gloves!
	Wear safety goggles!		Wash your hands!

Charac- ters	Significance	Charac- ters	Significance
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Disconnect the power plug!

Labels in these instructions

Label	Significance	Label	Significance
▶	List without fixed order	✓	Results of steps
(1)	Caption, item numbers in figures	[Button]	Display and operating elements
1.	Step-by-step instructions	"Menu"	Menus on screens

1.2 Intended use

The SKYE coffee machine is designed to dispense coffee beverages, hot water, milk beverages and powder beverages (toppings & chocolate) in different versions and combinations – in cups, glasses or mugs.

The bean hoppers may only be filled with coffee beans, the powder container only with choco powder, the milk container only with milk and the manual inlet only with ground coffee.

This device is intended for commercial use in hotels, restaurants and similar establishments. The device can be installed at self-service locations and operated without supervision. The device can be used in businesses, offices and other similar work environments, hotels, motels and bed and breakfast establishments and can be operated by non-experts and customers.

This device can be used by children aged 8 and up and by persons with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised or have been instructed about the safe use of the device and understand the potential hazards resulting from said use. Children must not play with the device. Children must also not be allowed to perform cleaning procedures or user maintenance without supervision. Only have cleaning and user maintenance done by persons who have knowledge of and practical experience with the device, particularly when it comes to service and hygiene.



Use of this equipment is subject to the "General Terms and Conditions" of Schaerer AG and these operating instructions. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use.

1.3 Foreseeable misuse



WARNING

Danger from misuse!

Any use of the coffee machine beyond its intended use or in a different manner is considered misuse and can lead to dangerous situations.

Improper handling of the coffee machine can lead to injuries.

- ▶ Read the operating instructions carefully before using the device.
- ▶ Only allow access to the service area of the coffee machine to qualified service technicians.
- ▶ Only have cleaning and user maintenance done by persons who have knowledge of and practical experience with the device, particularly when it comes to service and hygiene.
- ▶ In Self-service mode and in operation by staff, have trained personnel supervise the coffee machine so that they are available to the user for questions and to ensure compliance with the maintenance measures.
- ▶ Only use sufficiently cooled milk.
- ▶ Never modify the safety devices of the coffee machine.
- ▶ Only use the coffee machine if it is working properly and is not damaged.
- ▶ Only fill bean hoppers with coffee beans.
- ▶ Only fill powder containers with coffee machine powder.
- ▶ Only fill milk containers with milk.
- ▶ Only fill the manual inlet with ground coffee (or cleaning tablets during cleaning).

1.4 Operator responsibilities

The operating company must ensure that the machine undergoes regular maintenance and that the safety devices are checked regularly by a Schaerer AG service partner, a representative thereof, or other authorised persons. Schaerer AG must be notified in writing of any defects within 30 days! For hidden defects, this period is extended to 12 months from the date of installation (work report, handover report), but no later than 18 months after the product leaves the factory in Zuchwil. If safety-relevant parts such as safety valves, safety thermostats, boilers, etc. are damaged or defective, have these components replaced. Do not repair safety-relevant components under any circumstances.



See chapter "Maintenance" for information on maintenance intervals.

1.5 Residual risks

Maximum safety is one of the most important features of Schaerer AG products. The effectiveness of the safety devices is only ensured if the following instructions are observed to prevent injuries and health hazards.



These safety notes can be requested from Schaerer AG or downloaded directly from the <Schaerer Coffee Link> portal in the MediaPool (<https://login.coffeelink.schaerer.com/>).

Risk of electrocution



DANGER

Risk of death due to electrocution!



Improper handling of electrical equipment can result in electric shock. There is a risk of death.

- ▶ Only have work on electrical systems performed by skilled electricians.
- ▶ Connect the device to a secured circuit. (Recommendation: Route the connection via an earth leakage circuit breaker.)
- ▶ Applicable low voltage guidelines and/or country-specific and local safety regulations and laws must be observed.
- ▶ Earth the connection properly and secure it against electric shock.
- ▶ Make sure that the voltage corresponds to the specifications on the serial plate of the device.
- ▶ Never touch energised parts.
- ▶ Before carrying out service work, always switch off the main switch and disconnect the machine from the power supply system.
- ▶ Make sure that all poles of the device can be disconnected from the mains power supply. Disconnected connections must be visible from the site of the device at all times, and a lock must be used to ensure they stay disconnected.
- ▶ The connection cable must only be replaced by qualified service technicians.

Danger from cleaning products



Before using cleaning products, read the information on the cleaning product packaging carefully. If it is missing, the safety data sheet can be requested from the sales company (see cleaning product packaging).



WARNING

Danger of poisoning from cleaning products!

There is a risk of poisoning if cleaning agents are ingested.

- ▶ Store cleaning products away from children and unauthorised persons.
- ▶ Do not swallow cleaning products.
- ▶ Never mix the cleaning product with other chemicals.
- ▶ Never pour cleaning products into the milk container.
- ▶ Never pour cleaning products into the drinking water tank.
- ▶ Only use the cleaning and descaling products for their intended purpose (see label).
- ▶ Do not eat or drink while handling cleaning products.
- ▶ Ensure that the area is well ventilated when handling cleaning products.
- ▶ Wear safety gloves when handling cleaning products.
- ▶ Wear safety goggles when handling descaling products.
- ▶ Wash your hands thoroughly after handling cleaning products.

Emergency information: Obtain the phone number of the emergency information service (toxicological information centre) from the cleaning product manufacturer (see cleaning product label). If your country does not have this type of institution, note the following table:

Swiss Toxicological Information Centre

International calls	+41 44251 51 51
Calls from Switzerland	145

Swiss Toxicological Information Centre

Internet

www.toxi.ch

Danger from allergies

**CAUTION****Health hazard due to additives!**

Beverages containing additives or traces of additives may trigger allergies. There is a risk to health.

- ▶ In self-service operation: Observe the sign attached to the coffee machine (contains information on any additives used that could trigger an allergic reaction).
- ▶ When operated by staff: Observe information on any additive products used by the staff that could trigger an allergic reaction.

Danger from batteries

**CAUTION****Health problems due to contaminated water!**

Improper handling of water can cause health problems.

- ▶ Ensure that the water is free of dirt and bacteria.
- ▶ Do not connect the coffee machine to pure reverse osmosis water or other aggressive types of water.
- ▶ Make sure that the carbonate hardness is between 4 and 6 °dKH or 8 and 12 °fKH.
- ▶ Ensure that the total hardness is higher than the carbonate hardness.
- ▶ Do not exceed a maximum chlorine content of 50 mg per litre.
- ▶ Make sure that the pH value is between 6.5 and 7 (pH-neutral).

For coffee machines with drinking water tank (internal and external):

- ▶ Fill the drinking water tank with fresh water daily.
- ▶ Rinse the drinking water tank thoroughly before filling.

**CAUTION****Health problems due to contaminated coffee!**

Improper handling of coffee can cause health problems.

- ▶ Check the packaging for damage before opening.
- ▶ Do not add more coffee beans than will be needed for one day.
- ▶ Close the bean hopper lid immediately after filling.
- ▶ Store coffee in a cool, dry, dark place.
- ▶ Store coffee separately from cleaning products.
- ▶ Use up the oldest products first ("first in, first out" principle).
- ▶ Use coffee before the expiry date.
- ▶ Always reseal packages properly after opening to ensure that the contents remain fresh and are protected from contamination.

**CAUTION****Health problems due to contaminated/incorrect milk!**

Improper handling of milk can cause health problems.

- ▶ Do not use raw milk.
- ▶ Only use pasteurised or UHT milk.
- ▶ Only use homogenised milk.
- ▶ Use pre-cooled milk at a temperature between 3 and 5 °C.
- ▶ When working with milk, wear protective gloves.
- ▶ Use milk directly from the original packaging.
- ▶ Never refill milk. Always clean the container thoroughly before filling.
- ▶ Check the packaging for damage before opening.
- ▶ Do not add more milk than will be needed for one day.
- ▶ Close the milk container lid and cooling unit (internal and external) immediately after filling.
- ▶ Store milk in a dry, cold (max. 7 °C) and dark location.
- ▶ Store milk separately from cleaning products.
- ▶ Use up the oldest products first ("first in, first out" principle).
- ▶ Use milk before the expiry date.
- ▶ Always reseal packages properly after opening to ensure that the contents remain fresh and are protected from contamination.

**CAUTION****Health problems due to automatic machine powder!**

Improper use of automatic machine powder can be hazardous to health!

- ▶ Check the packaging for damage before opening.
- ▶ Do not fill the machine with more automatic machine powder than will be needed for one day.
- ▶ Close the powder container lid immediately after filling.
- ▶ Store the automatic machine powder in a cool, dry, dark place.
- ▶ Store the coffee machine powder separately from cleaning products.
- ▶ Use up the oldest products first ("first in, first out" principle).
- ▶ Use automatic machine powder before the expiry date.
- ▶ Always reseal packages properly after opening to ensure that the contents remain fresh and are protected from contamination.

Danger from heat**CAUTION****Scalding danger due to hot fluids!**

There is a risk of scalding in the area where beverages, hot water and steam are dispensed.

- ▶ Never reach under the dispensing points while the machine is dispensing or during cleaning.

**CAUTION****Risk of injury due to hot surfaces!**

The dispensing points and the brewing unit may be hot.

- ▶ Never touch hot coffee machine parts.
- ▶ Do not touch any part of the beverage outlet except the grips provided for this purpose.
- ▶ Only clean the brewing unit after the coffee machine has cooled down.

Danger from mechanics**CAUTION****Danger of crushing caused by moving components!**

The beverage outlet and the user panel can be moved manually. During operation, the grinders and the brewing unit move. When working with moving components, there is a risk of fingers or hands becoming trapped.

- ▶ Do not touch any part of the beverage outlet except the grips provided for this purpose.
- ▶ Always push the user panel up and down with both hands.
- ▶ While the coffee machine is switched on, never reach into the bean or powder containers or into the opening of the brewing unit.

1.6 Danger of property damage



ADVICE

Material damage due to improper handling of the coffee machine!

Improper handling of the coffee machine can lead to property damage or contamination.

- ▶ For water with a carbonate hardness above 6 °dKH, install a limescale filter; otherwise it can be damaged by limescale deposits.
- ▶ Do not operate the machine if the water supply is blocked. Otherwise, the boilers will not be re-filled and the pump will run dry.
- ▶ Schaerer AG recommends installing a water stop valve (manufacturer-side) in the water connection to prevent water damage in case of hose breakage.
- ▶ After extended downtime (e.g. company holiday), the coffee machine must be cleaned before it is put back into operation.
- ▶ Protect the coffee machine from weather elements (frost, moisture, etc.).
- ▶ In the event of faults, observe the table in the "Troubleshooting" chapter and call in a qualified service technician if necessary.
- ▶ Only use Schaerer AG original spare parts.
- ▶ Report any noticeable damage or leaks immediately to an authorised service partner and have any affected parts replaced or repaired.
- ▶ Never spray the machine with water or clean it with a steam cleaner.
- ▶ Do not install the machine on a surface where a water jet might be used.
- ▶ When using caramelised coffee (flavoured coffee), clean the brewing unit twice daily.
- ▶ Only fill the bean hoppers with coffee beans, the powder containers with automatic machine powder, the milk containers with milk and the manual inlet with ground coffee (or cleaning tablets during cleaning).
- ▶ Never use freeze-dried coffee. This causes the brewing unit to stick.
- ▶ If the coffee machine and/or auxiliary equipment is transported at temperatures below 10°C, store the coffee machine and/or auxiliary equipment at room temperature for three hours before connecting the coffee machine and/or auxiliary equipment to the power supply and switching them on. Otherwise condensation may cause short circuits or damage electrical components.
- ▶ Always use the new hose set supplied with the coffee machine (drinking water/waste water hose). Never use old hose sets.

2 Technical data

2.1 Beverage types and output



See also chapter "Beverage selection".

Depending on the machine variant and options, the following beverages can be prepared:

Beverage output per hour		
Espresso 35 - 60 ml	Approx. 120 cups	
Coffee 120 ml	Approx. 120 cups	
Recommended daily output		
Espresso 50 - 60 ml	Approx. 180 cups	
Coffee 120 ml	Approx. 180 cups	
Available beverages	Standard	Option
Espresso	x	
Coffee	x	
Coffee / Café crème	x	
Mug (250 ml) ^{/AW}	x	
Pot (500 ml) ^{/AW}	x	
Americano ^{AC/AW}		x
White americano ^{*/**/AC/AW}		x
Latte (light/dark) ^{*/**}		x
Cappuccino ^{*/**}		x
Latte macchiato ^{*/**}		x
Espresso macchiato ^{*/**}		x
Chociatto ^{***}		x
Hot chocolate ^{***}		x
Flat white [*]		x
Hot milk [*]		x
Cold milk [*]		x
Pure Foam™ milk foam (hot) [*]		x
Hot water / External hot water		x
Steam		x

Available beverages	Standard	Option
Powder beverages / Instant beverages		x

Recommended machine equipment:

- * With fresh milk
- ** With fresh milk and/or topping (milk powder)
- *** With choco
- AC Brewing accelerator
- AW Additional water

2.2 Machine data

Boiler nominal power*	Steam boiler	Hot water boiler
	2000 W	2000 W

Operating temperature	Steam boiler	Hot water boiler
Minimum operating temperature (T min.)	10°C	10°C
Maximum operating temperature (T max.)	192 °C	192 °C
Operating temperature	127 °C	95 °C

Overpressure	Steam boiler	Hot water boiler
Working pressure	2.5 bar	Approx. 0.8 MPa
Permissible operating overpressure (p max)	0.5 MPa	1.2 MPa
Test overpressure	2.4 MPa	2.4 MPa

Capacities	
Drinking water capacity	Mains water supply
Bean hopper capacity	Per 750 g
Grounds container capacity	550 g

External dimensions	
Width of coffee machine	330 mm
Width with side cooling unit	582 mm
Height including bean hopper and key	666 mm
Depth	576 mm

Weight	
Empty weight	Approx. 40 kg

Noise level

Continuous sound pressure level <70 dB(A)**

Subject to technical changes.

* For special equipment, see serial plate. The values specified here apply to the standard equipment.

** The A-weighted noise level (slow) and Lpa (impulse) at the operating personnel workstation is below 70 dB (A) in every operating mode.

2.3 Mains connection on site

Mains	Connection values			On-site fuse	Connecting cable, conductor cross-section
1L, N, PE	220 – 240 V AC	50/60 Hz	2000 – 2400 W	10 – 13 A*	3 x 1 mm ²
2L, PE	200 V	50/60 Hz	1800 W	15 – 20 A*	3 x 1 mm ²
2L, PE	208 – 240 V	60 Hz	1900 – 2400 W	15 – 20 A*	3 x 1 mm ² 3 x 16 AWG

* The house fuse must not be higher than 32 A.

2.4 Water connection values

Water pressure	Minimum: 0.1 MPa (1 bar) Maximum: 1.0 MPa (10 bar)
Water inlet temperature	Minimum: 10°C Maximum: 30 °C
Chlorine content	Maximum: 50 mg per litre
pH value	Minimum: 6.5 Maximum: 7
Carbonate hardness (German)	Minimum: 4 °dKH Maximum: 6 °dKH
Carbonate hardness (French)	Minimum: 8 °fKH Maximum: 12 °fKH
Total hardness	> Carbonate hardness

2.5 Ambient conditions

Ambient temperature	Minimum: 10°C Maximum: +40 °C
Relative humidity	Maximum: 80% RH

2.6 Serial plate

Type	Model
Schaerer Coffee Skye	No model versions



Image: Serial plate

The serial plate is located inside the coffee machine.

- ▶ Pull the grounds container out of the coffee machine for better accessibility.
- ▶ Unfold the right cover section next to the grounds container.
- ▶ In the event of a fault or warranty claim, please provide the information on the serial plate, see list.

Recommended specifications:

- Machine type > (SKYE)
- Nominal power > e.g. 2000 – 2400 W
- Nominal voltage > e.g. 220 – 240 V
- Fuse value on site > e.g. 30 A
- Serial number > [YYCW XXXXXX] > e.g. 1935 XXXXXX

2.7 EC Declaration of Conformity

2.7.1 Manufacturer's address

Manufacturer	Documentation specialist
Schaerer AG P.O. Box 336 Niedermattstrasse 3 CH-4528 Zuchwil T +41 32 681 62 00 F +41 32 681 64 04 info@schaerer.com www.schaerer.com	Schaerer AG Product care & management system P.O. Box 336 Niedermattstrasse 3 CH-4528 Zuchwil

2.7.2 Applied standards

The aforementioned manufacturer declares herewith that this machine complies with all relevant stipulations of the specified directives. In case of any modifications of the units that have not been approved by Schaerer, this declaration is rendered invalid. The following harmonised standards have been applied. A quality management system certified in accordance with DNV GL – Business Assurance ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018 is used to ensure proper adherence to the requirements. The manufacturer assumes sole responsibility for issuing this declaration of conformity. The object of the declaration described above fulfils the requirements of directive 2011/65/EC of the European Parliament and Council from June 8, 2011 for limiting the use of certain hazardous substances in electric and electronic devices.

For CE conformity

MD 2006/42/EC

- ▶ EN 60335-1:2020-08 +A11 +AC
- ▶ EN 60335-2-75:2010-11 +A1 +A11 +A12 +A2
- ▶ EN 62233:2008

EMC Directive 2014/30/EU

- ▶ EN 55014-1:2018-08 +A1 +A2
- ▶ EN 55014-2:2016-01 +A1 +A2 +AC
- ▶ EN 55014-2:2016-01 +A1 +A2 +AC
- ▶ EN 61000-3-11:2021-03

RoHS Directive 2011/65/EU

- ▶ EN IEC 63000:2019-05

RED 2014/53/EU

- ▶ EN 301 489-1 V2.1.1:2017
- ▶ EN 301 489-7 V1.3.1:2005
- ▶ EN 301 489-24 V1.5.1:2010

For compliance with European directives and ordinances

WEEE Directive 2012/19/EU

POP Ordinance 2019/1021

For the EU Chemicals Regulation

REACH Ordinance 1907/2006/EC

International (CB)**Safety**

- ▶ IEC 60335-1:2020-08
- ▶ IEC 60335-2-75
- ▶ BS EN 62233:2008

EMC

- ▶ CISPR 14-1
- ▶ CISPR 14-2
- ▶ IEC 61000-3-2
- ▶ IEC 61000-3-11

CB	Scheme > International system for mutual recognition of test reports and certificates
CE	Requirements of harmonisation legislation of the European Community
CISPR	Special International Committee on Radio Interference
EC/EU	The European Community is part of the European Union consisting of EG/CFSP/PJCCM
EMC	Electromagnetic compatibility
IEC	International conformity assessment system for electrotechnical equipment and components
MD	Machinery Directive (European Parliament and Council)
POP	Regulation (EU) on persistent organic pollutants
REACH	EU chemicals regulation for "Registration, Evaluation, Authorisation and Restriction of Chemicals"
RED	European approval guidelines for radio equipment and receivers (radio communication)
RoHS	Restriction of hazardous materials
WEEE	Waste of Electrical and Electronic Equipment

3 Product description

3.1 Overview of coffee machine

The standard version of the Schaerer Coffee SKYE contains décor elements, which depend on the configuration, as well as a 8" touch screen.



Various options are available while ordering the machine.

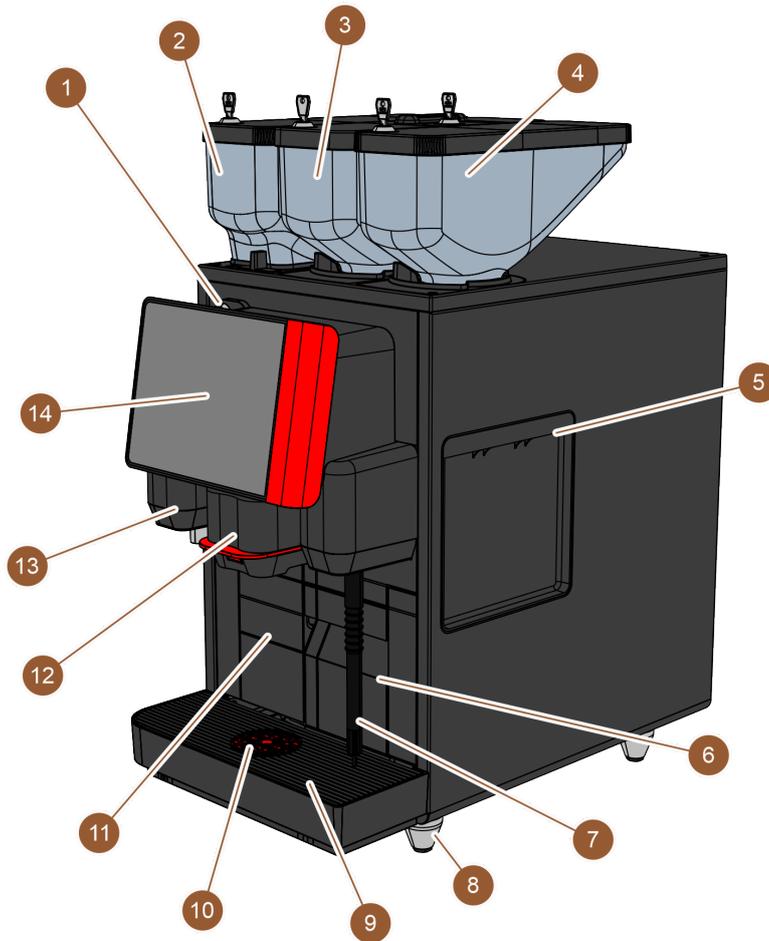


Image: Overview of the coffee machine

No.	Name	Explanation
1	Closing device of user panel	See chapter "Closing device of user panel"
2 – 4	Bean hopper and powder container	The bean and powder containers feed coffee beans or automatic machine powder to the coffee machine.
5	Side panel opening	The openings on the two side panels provide access to the inside of the coffee machine, e.g. to guide the milk hose to the other side.
6	Grounds container	The coffee cakes are collected in the grounds container.

No.	Name	Explanation
7	Steam wand	The external steam wand allows for separate heating and foaming of milk.
8	Machine feet (optional)	The machine feet increase the distance from the standing surface by 40 mm.
9	Drip tray	The drip tray collects the water from cleaning and spilled coffee drops.
10	Cup positioning aid (optional)	The cup positioning aid indicates the correct placement position of the cup.
11	Internal drinking water tank (variant)	The internal water tank provides the drinking water for beverage preparation.
12	Manual beverage outlet	The manual beverage outlet dispenses the beverage and must be moved up or down manually depending on the selected beverage.
13	External hot water dispensing	The external hot water dispensing provides a separate manual dispensing option.
14	User panel with touch screen	See chapter "User panel with touch screen"

3.1.1 Bean hopper and powder container

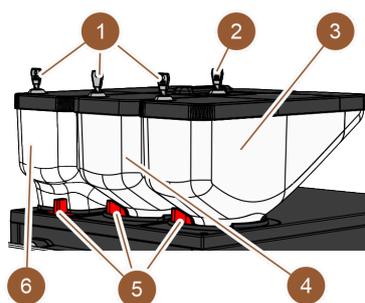


Image: Bean hopper and powder container

The bean and powder containers (3, 4, 6) are located on the top of the coffee machine. Only the centre bean hopper (4) is present by default.

The containers can be removed from the coffee machine; to do this, the locking mechanisms (5) must be released.

Closing devices: The containers can optionally be locked (1). The manual inlet can also be optionally equipped with a lock (2).

Second grinder with bean hopper: As an option, a second grinder with bean hopper (3) can be fitted to the right of the standard central grinder.

The second grinder makes espresso beans or decaffeinated coffee beans available.

The standard bean hopper has a volume of 750 g.

The "Second grinder" option cannot be retrofitted.

Powder system: As an option, a powder system with powder container (2000 g; 6) can be mounted to the left of the centre standard mill.

The powder system makes choco and/or topping powder available.

If a powder system is installed in the coffee machine, it has a mixing cup in which automatic machine powder and water are mixed before the beverage is dispensed.

Twin powder system: The powder system can optionally be designed as a Twin powder system, which means that the container is divided into two halves.

The "Powder system" option cannot be retrofitted.

3.1.2 Grounds container

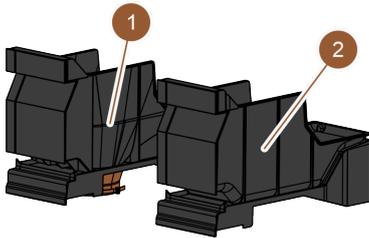


Image: Grounds container

The grounds container is available in two versions:

- Standard (2)
- With bottom opening for the UC grounds disposal (1)

Standard grounds container: The coffee cakes are collected in the standard grounds container (2).

The grounds container can be removed from the front of the coffee machine and emptied.

To remove the grounds container, the manual beverage outlet must be moved up as far as it will go.

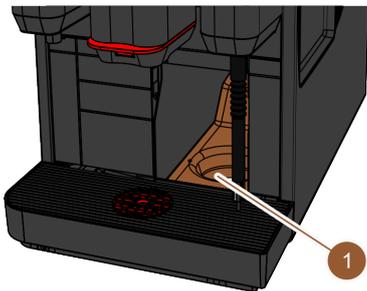


Image: UC grounds disposal

UC grounds disposal: The grounds container and coffee machine base can optionally be equipped with an opening at the bottom (1) so that coffee cakes can fall directly from the coffee machine into a container under the counter (not included in the scope of delivery). The counter must also have an opening for this purpose.

With an under-counter grounds disposal system, the capacity for ejected coffee cakes increases.

The "UC grounds disposal" option can be retrofitted.

3.1.3 External steam wand

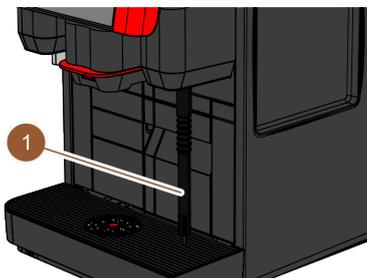


Image: External steam wand

The coffee machine can optionally be equipped with an external steam wand (1).

The external steam wand makes it possible to manually heat and foam milk separately just like a barista does.

The steam wand is mounted to the right of the beverage outlet and the mounting point is equipped with functional lighting.

The steam wand is available in the Powersteam version.

The "Steam wand" option cannot be retrofitted.

3.1.4 Machine feet

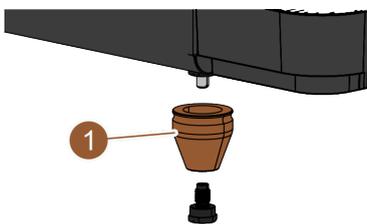


Image: Machine foot - 40 mm

If under-counter optional accessories are used, machine feet (1) must be attached.

The "Machine feet" option can be retrofitted. No screws are included with delivery.

3.1.5 Drip tray with cup positioning aid

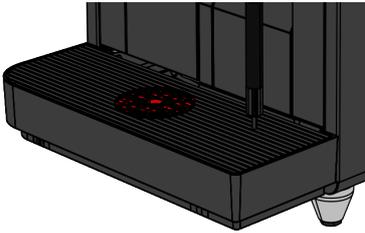


Image: Drip tray

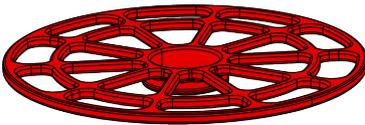


Image: Cup positioning aid

The drip tray collects spilled beverages, drops and the cleaning water. The drip tray is equipped with a sensor that signals when the drip tray needs to be emptied. The drip tray is available in the following versions:

- Without opening for the waste water outlet
- With opening for the waste water outlet

With opening: The drip tray must be connected to a waste water hose during installation, which is either led into an external waste water tank or connected directly to the waste water connection.

Cup positioning aid: A cup positioning aid can be optionally inserted into the cup platform of the drip tray. This is a 1-cup positioning aid for dispensing single beverages.

3.1.6 Internal drinking water tank

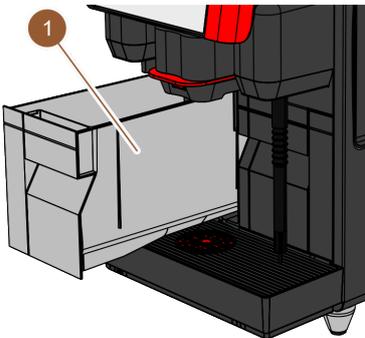


Image: Internal drinking water tank

The coffee machine is equipped with an internal drinking water tank (1) as standard. The requirement for mobile use of the coffee machine is fulfilled by an internal drinking water tank. The internal water tank cannot be retrofitted.

Other variants for providing drinking water are the optional external drinking water tank and the optional mains water supply.

3.1.7 Manual beverage outlet

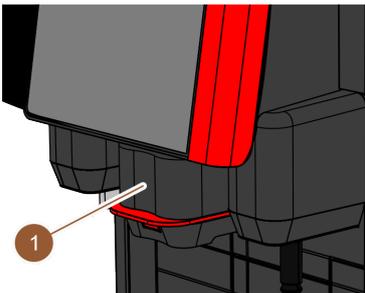


Image: Manual beverage outlet

The height of the manual beverage outlet (1) must be manually adjusted to the respective beverage and cup size. The beverage outlet is used to dispense the beverages from the coffee machine.

The handle of the beverage outlet is coloured red or black. The beverage outlet must be cleaned regularly.



Image: Additional water

Additional water: To dispense coffee, additional hot water can be dispensed into the cup via a hot water outlet in the beverage outlet. This option is particularly well-suited for the preparation of americanos. The "Additional water" option cannot be retrofitted.

3.1.8 External hot water dispensing

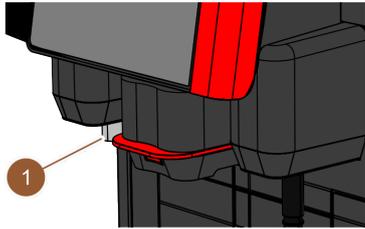


Image: External hot water dispensing

The coffee machine can optionally be equipped with external hot water dispensing function (1). The external hot water dispensing function provides a separate option for dispensing hot water.

The external hot water dispensing function is mounted to the left of the beverage outlet and the mounting point is equipped with functional lighting.

The "External hot water dispensing" option cannot be retrofitted.

3.1.9 Grinder

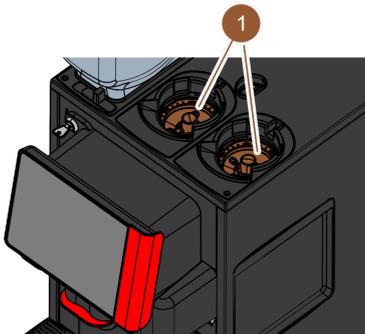


Image: Grinder

The coffee machine is equipped with one grinder (1) per bean hopper.

The grinder grinds the beans fresh during beverage preparation and conveys the ground powder into the coffee machine to the beverage outlet.

The grinding level of the grinder can be adjusted electrically.

3.1.10 Functional lighting

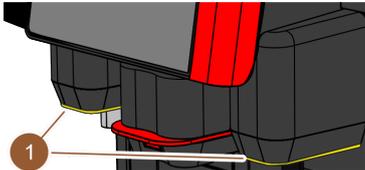


Image: Functional lighting

The coffee machine is equipped with functional lighting (1). The functional lighting on the left and right of the beverage outlet is colour-coordinated and also provides information about the operating condition of the coffee machine.

- ▶ White: Coffee machine is ready for use
- ▶ Orange: Action due soon (refilling, cleaning, etc.)
- ▶ Red: Machine error (milk empty, grinder blocked, water flow error, etc.)

3.1.11 Décor elements

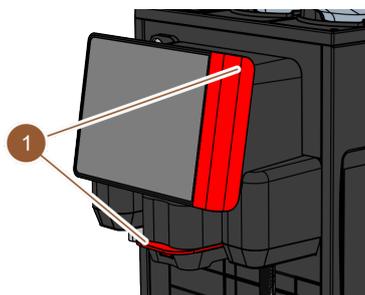


Image: Décor elements

The coffee machine is provided with décor elements (1) (black or red).

The décor elements can match the coffee machine to the surroundings.

The "Décor elements" option can be retrofitted or the colours changed.

3.2 Operating elements

3.2.1 Overview

Outside of the coffee machine

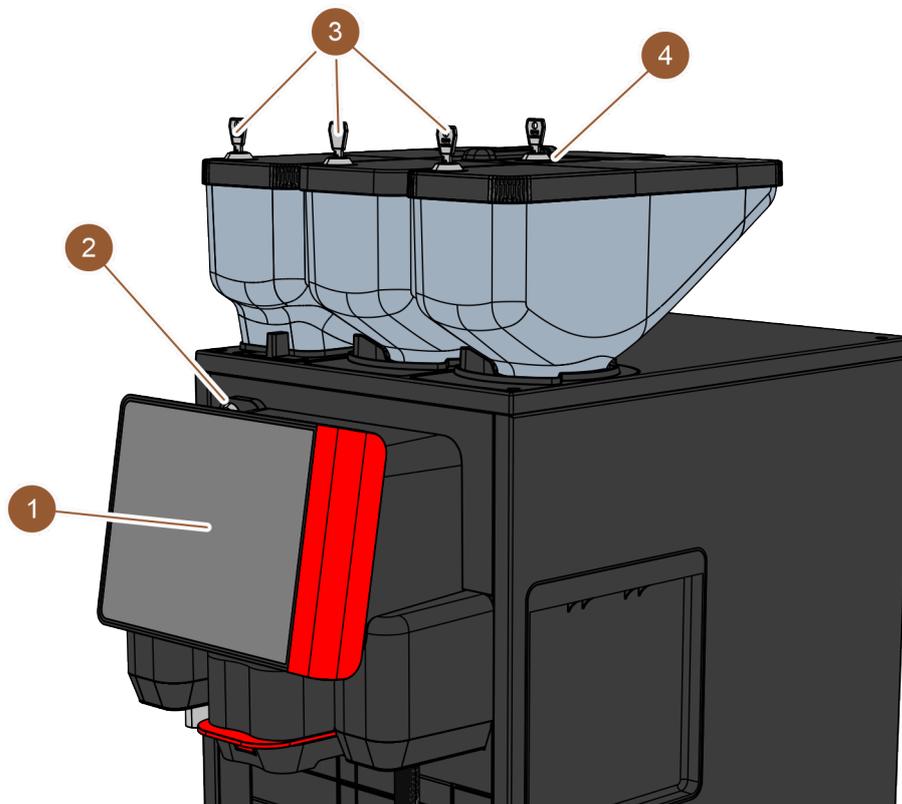


Image: Overview of the operating elements on the outside of the coffee machine

The following operating elements are located on the outside of the coffee machine:

No.	Name	Explanation
1	User panel with display	Touch screen (touch-sensitive 8" display) for operating the coffee machine
2	Closing device of user panel	The user panel can be locked when closed to prevent unauthorised access.
3	Closing devices of bean hoppers and powder containers	The bean hoppers and powder containers are optionally equipped with closing devices to prevent unauthorised access.
4	Manual inlet	The manual inlet is for ground coffee/cleaning tablets. The manual inlet can be equipped with a closing device as an option.

Operating elements behind the user panel

To access the operating elements behind the user panel, open the user panel.



See also chapter "Opening user panel"

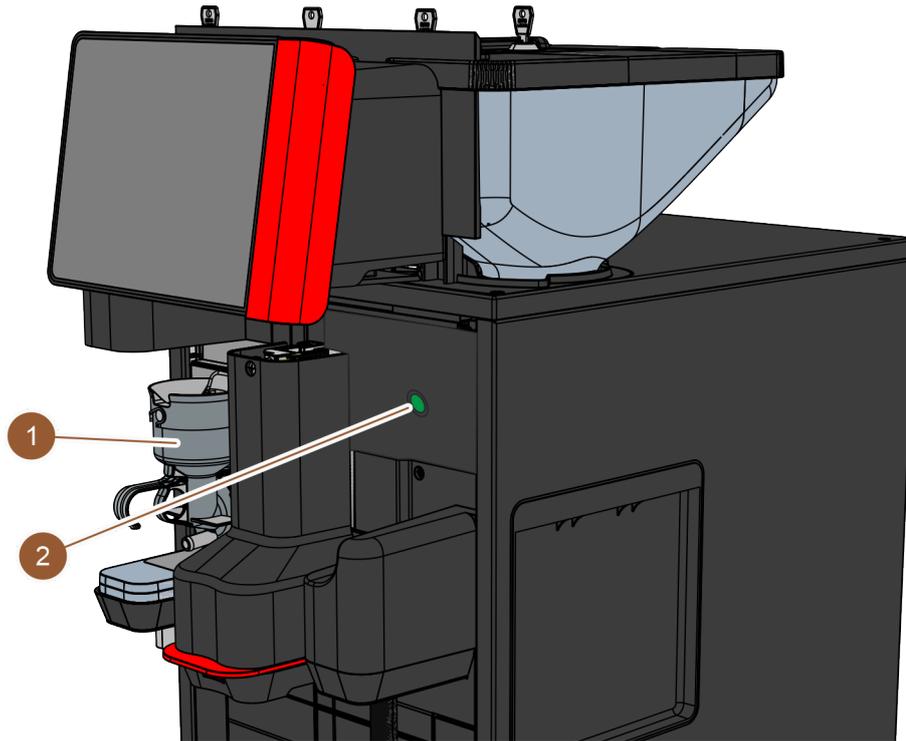


Image: Overview of the operating elements – behind the user panel

The following operating elements are available behind the user panel:

- 1 Mixing cup for choco or topping powder system (option)
- 2 Coffee machine on/off switch

3.2.2 Manual inlet

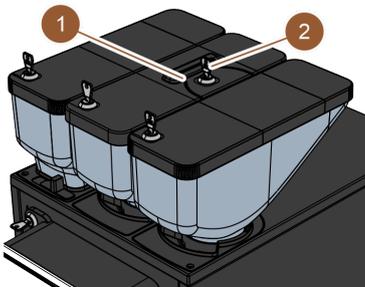


Image: Manual inlet

A manual inlet (1) is integrated in the centre bean hopper (750 g) by default. The manual inlet is used to add ground coffee (e.g. decaffeinated coffee). The ground coffee is processed directly by the coffee machine (it does not go into the bean hopper but directly inside the coffee machine through a separate opening).

The manual inlet is also used to insert the cleaning tablet (Coffee pure tab).



The manual inlet is optionally available with a closing device (2).

3.2.3 User panel with touch screen

The user panel is equipped with a touch screen (8" touch-sensitive display). The coffee machine can be operated via the user panel.



See chapter "User interface" and chapter "Programming"

3.2.4 Closing device of user panel

The closing device ensures that the user panel is kept in the closed position and secured against unauthorised opening.

- Key to the left: Open closing device
- Key to the right: Close closing device

3.2.5 Closing devices of bean hoppers and powder containers (option)

The bean hoppers and powder containers can be optionally equipped with closing devices to allow only authorised groups of people to fill them.

- Key to the left: Open closing device
- Key to the right: Close closing device

3.2.6 Mixing cup

The mixing cup is present if the coffee machine is equipped with an optional powder system (choco or topping powder system). The mixing cup is located behind the user panel and mixes a defined amount of the automatic machine powder with hot water before dispensing the beverage.

3.2.7 Coffee machine on/off switch

The on/off switch of the coffee machine is located behind the user panel. Pressing the on/off switch briefly starts the coffee machine. Pressing it for 4 seconds switches the coffee machine off.

3.3 Connections and interfaces of coffee machine

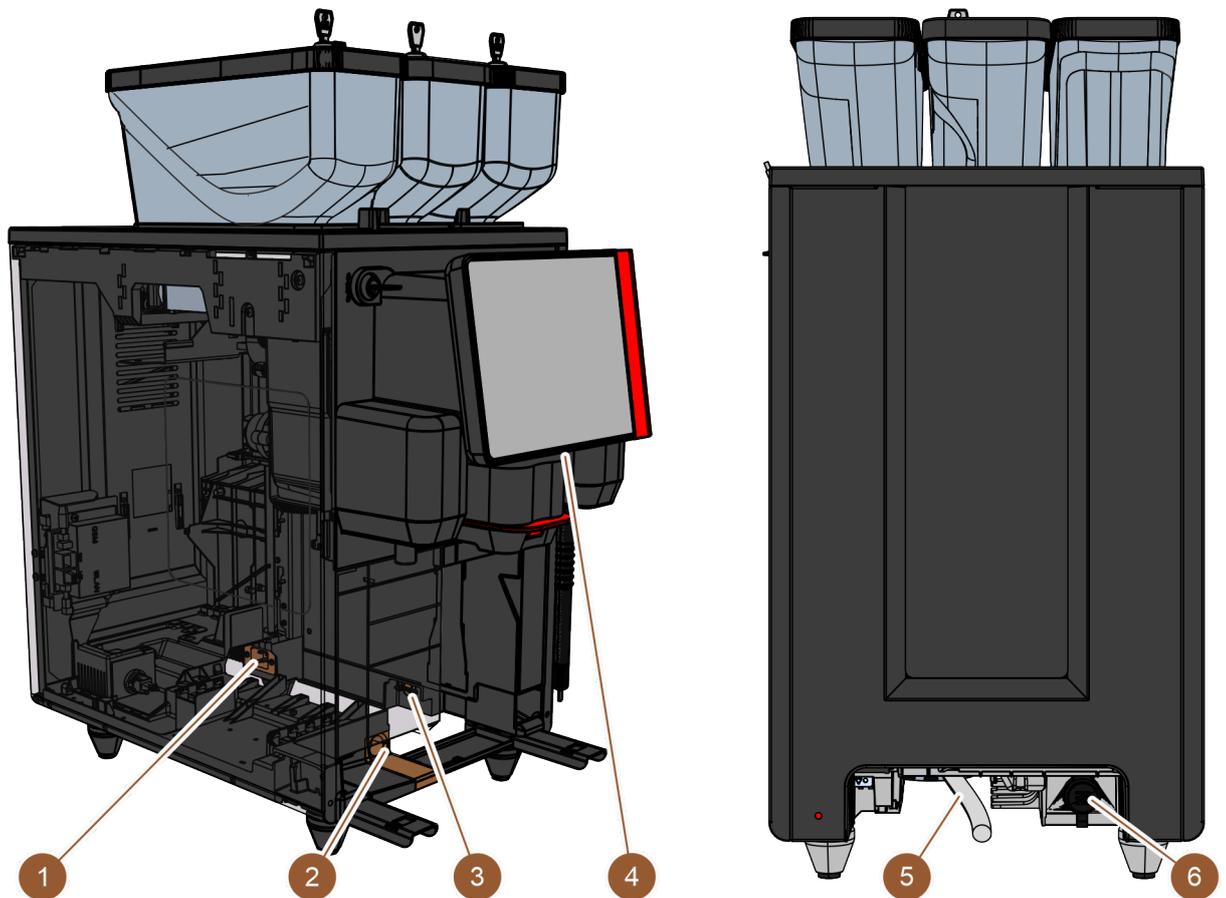


Image: Connections and interfaces of coffee machine

No.	Name	Explanation
1	Electrical connection	The electrical connection is located inside the coffee machine in the rear area and supplies the coffee machine with power.
2	Waste water connection	A hose can be attached to the waste water connection and the waste water can be discharged from the coffee machine.
3	Communication interface	The connection for the communication interface is located inside the coffee machine at the bottom of the right outer wall. The grounds container must be removed to gain access to the communication interface connection. The coffee machine is connected to the optional accessories via the communication interface.
4	USB port	A type A USB port is located in the lower area of the user panel. A cover must be opened to gain access to the USB port.
5	Fresh water connection	The fresh water connection supplies the coffee machine with drinking water. This can be done via a mains water supply or an external water tank (depending on the machine configuration). The coffee machine is equipped with an internal water tank as standard which does not require a fresh water connection.

No.	Name	Explanation
6	Universal connection	The universal connection can be equipped with the following interfaces: <ul style="list-style-type: none"> • None • Ethernet • MDB • RS-232

3.4 Options



Image: External drinking and waste water tank

External drinking and waste water tank

The requirement for mobile use of the coffee machine is met by the optional device with the external drinking and waste water tank.

If an external drinking water tank is to be used, the coffee machine must be equipped with a mains water supply (not with the internal drinking water tank).

If the external waste water tank is to be used, the drip tray must be equipped with an opening. The level of the tank is monitored and the tank can be retrofitted.



Image: Data exchange

Schaerer Coffee Link data exchange

The "Schaerer Coffee Link" digital solution provides comprehensive information for quality assurance as well as the monitoring and optimisation of individual business processes. The Schaerer "Coffee Link" web portal can be used to read various types of data from the coffee machine. The "Schaerer Coffee Link" option can be retrofitted.



Image: Fresh milk system

Pure Foam™ fresh milk system

The "Pure Foam™" option makes it possible to automatically heat and foam milk in an integrated manner just like a barista does.

Cold milk can be dispensed.

If the "Pure Foam™" option is used, a cooling unit must be present.

The "Pure Foam™" option cannot be retrofitted.



Image: Brewing accelerator

Brewing accelerator

The brewing accelerator permits more efficient beverage dispensing of large volumes of beverages (e.g. americanos) with improved beverage quality. An additional quantity of hot water is guided into the coffee outlet after the brewing unit. The "Brewing accelerator" option can be retrofitted.

3.5 Optional accessories

3.5.1 Cooling unit

If the coffee machine is equipped with the "Pure Foam™" option, a cooling unit must be used as an optional accessory. The following cooling units are available for the coffee machine:

- Side cooling unit
- Under-counter cooling unit (UC)



Image: Side cooling unit

Side cooling unit

The cooling unit features a 10 l milk container. The side cooling unit can be placed on the left, on the right, between two coffee machines (Centre Milk) and as an under-counter cooling unit. The coffee machine is delivered with a milk connection at the left by default.

Placement on the right side of the coffee machine requires conversion work. The description of how to perform this conversion work as well as the components required are delivered with the side cooling unit.



Image: Under-counter cooling unit

Under-counter cooling unit (UC)

The under-counter cooling unit is placed in the counter under the coffee machine.

The cooling unit features a 9.5 l milk container.

The under-counter cooling unit with Centre Milk equipment can supply two coffee machines with milk at the same time.

3.5.2 Cup & Cool



Image: Cup & Cool

The Cup & Cool optional accessory can be placed to the left of the coffee machine and is available in narrow and wide versions.

The wide Cup & Cool optional accessory can also be positioned between two coffee machines in the Centre Milk version.

The wide optional accessory features a 9.5 l milk container and has space for approx. 44-160 coffee cups.

The narrow version has space for a milk container with 4 l and approx. 45 – 198 coffee cups.

Using Cup & Cool on the right side of the coffee machine requires conversion work. The description of how to perform this conversion work as well as the components required are delivered with the optional accessory.

3.5.3 Cup warmer



Image: Cup warmer

The cup warmer optional accessory can be placed to the left or right of the coffee machine and is available in narrow and wide versions.

The narrow cup warmer has room for approx. 60 – 264 coffee cups. The wide version has room for 88-320 coffee cups.

3.6 Scope of delivery and accessories

Quantity	Designation	Article number
Documentation		
1	Operating instructions (OI)	3
1 ¹	Supplementary instructions of optional accessories (cup warmer + Cup & Cool)	3
1 ¹	Cooling unit operating instructions	3
Scope of delivery of the coffee machine		
1	SKYE drip tray	100686

Quantity	Designation	Article number
1 ^{1 2}	Connection cable 230V 10A CH-C13W 2m	063261
	Connection cable 250V 16A EU-C13W 2m	063260
	Connection cable 250V 13A UK-C13W 2.5m	071919
	Connection cable C13 angled 3x1mm ² 2.5m black	072239
General scope of delivery		
1	Coffee measuring spoon brown	067111
1	Single brewing chamber	100613
Cleaning/Maintenance scope of delivery		
1	Brush 75-40 (brewing chamber)	067409
1	Cleaning brush (beverage outlet)	062951
Milk system ¹		
1	Cleaning container 1l blue	33.2593.6000
1	Cleaning container cover 1l blue	33.2593.7000
1 ^{1 2}	Milkpure powder & Coffeepure tabs delivery set	075350
	Cleaning tablets, 100 pcs. Coffeepure tabs (equipment without milk)	065221
Drip tray with drain ¹		
1	Hose clamp 29 open	066794
1	Spiral hose 20 PVC green	074043
Machine feet ¹		
4	Rubber screw foot M10x15	060408
4	Foot 40x40	100649
Internal drinking water tank ¹		
1	Replacement cartridge 200	072617
1	Adapter for replacement cartridge 200	33.2327.1000
1	Milk Smart cleaning container 4l	069041
Mains water supply		
1	Reinforced hose DN8X1500 ÜM3/8-ÜM3/4 90°	33.2292.1000
Grounds disposal ¹		
1	Cable tie 4.8x368 PA black	33.2273.2000

- 1 Optional, depending on machine model
2 Only one of the articles
3 Language-specific article number

4 Installation and commissioning

4.1 Transport conditions



CAUTION

Risk of injury during transport!

Transporting the coffee machine incorrectly can result in injuries.

- ▶ Observe the general regulations for health and safety in accordance with the local provisions.



ADVICE

Material damage due to improper transport!

Improper transport during a change of location of the coffee machine may cause damage to the coffee machine.

Adhere to the following points:

- ▶ Transport the coffee machine with a trolley. Fix the coffee machine on the trolley and pull the trolley.

- ▶ Before moving the coffee machine, it is essential that you detach the drinking water supply, power supply and waste water outlet.
- ▶ Before moving the coffee machine, check the floor for obstacles and uneven areas.

4.2 Packaging/Unpacking



CAUTION

Cutting and eye injury due to packaging material!



Packaging materials with sharp edges can cause injuries. Cutting straps can cause eye injuries.

- ▶ Wear gloves and protective goggles while unpacking the coffee machine.



4.2.1 Unpacking coffee machine

1. Unpack coffee machine.
2. Remove the accessories supplied from the accessory box.
3. Check the remaining package contents for accessories.
4. Check to ensure delivery is complete.
See also chapter "Product description" – "Scope of delivery and accessories".
5. Keep the original packaging in case the equipment needs to be returned.

4.2.2 Unpacking accessories

The following accessories are delivered:

- Operating instructions and declaration of conformity supplementary sheet
- Cleaning product (according to machine equipment)
- Spoon for ground coffee (for manual inlet)

- Brush for cleaning inside of grounds container
- Small cleaning brush

4.3 Setup

Installation conditions

The location where the coffee machine is set up must meet the following conditions:

- Make sure that the installation surface is stable, horizontal and level so that it does not become deformed under the weight of the coffee machine.
- Do not erect on hot surfaces or close to heat sources.
- Set up the coffee machine in such a way that it can be monitored by trained personnel at all times.
- The required supply terminals must be within 1 m of the coffee machine location according to the manufacturer-side installation plans.
- Comply with all applicable local regulations for kitchen equipment.

Maintain the following clearances for maintenance work and operation:

- Allow enough space above the machine to refill coffee beans or powder (20 cm recommended).
- Leave at least 5 cm clearance from the rear side of the coffee machine to the wall (air circulation).

Climatic conditions

The location where the coffee machine is installed must satisfy the following ambient conditions:

- Ambient temperatures of +10 °C to +40 °C
- Relative humidity of max. 80% RH
- This coffee machine is designed for indoor use only. Do not use the machine outside, and never expose it to weather elements (rain, snow, subzero temperatures).

4.4 Installing coffee machine

The coffee machine must be installed in accordance with the applicable national and local electrical and sanitary regulations. This includes an adequate non-return mechanism.



Read chapters "Setting up the coffee machine" and "Mains connection on site" carefully before starting installation!

The following connections are required at the installation site:

- Socket for mains plug (230 V AC or 400 V AC) or fixed connection with main switch
 - The serial plate provides information about the required max. fuse.
 - The serial plate provides information about the necessary min. conductor cross-section.
- Mains water supply 3/8" or connection to the external drinking water tank
- Siphon or external waste water tank for waste water hose Ø20mm
- Optional interface for communication of coffee machine with the optional accessories



All machine-side connections are ready for use at the time of delivery.

4.4.1 Connecting power supply

The equipment must be connected in accordance with the regulations of the country in which it is installed. The voltage specified on the serial plate must match the mains voltage at the installation location. The mains socket and mains switch must be easily accessible to the operator at the installation site.

Risk of electrocution



DANGER

Risk of death due to electrocution!

When connecting the coffee machine, there is a danger of death from electric shock.

- ▶ Make sure the phase is fused at the ampere value specified on the serial plate.
- ▶ Make sure that all poles of the device can be disconnected from the mains power supply.
- ▶ Make sure that the manufacturer-side electrical system is designed in accordance with IEC 364 (DIN VDE 0100). To increase safety, the device should be connected to a ground fault circuit interrupter with 30 mA nominal error current (EN 61008). (Type B residual current circuit breakers ensure response even in the event of smooth DC residual currents. This results in a high level of safety.)
- ▶ Never operate a device with a damaged connection cable. Have a defective connection cable or plug replaced immediately by a qualified service technician.
- ▶ Schaerer AG does not recommend using an extension cord. If an extension cord is used in spite of this (minimum cross-section: 1.5 mm²), observe the manufacturer's data for the cable (operating instructions) and comply with the locally applicable regulations.
- ▶ Route the connection cable in such a way that it does not pose a tripping hazard. Do not pull the cable over corners or sharp edges, pinch it between objects or allow it to hang loosely in open spaces. Do not position the cable over hot objects, and protect the cable from exposure to oil and aggressive cleaning products.
- ▶ Never lift or pull the device by the connection cable. Never pull the plug out of the socket by its connection cable. Never touch the cable or plug with wet hands! Never insert a wet plug into a power socket!

Connection cable



DANGER

Danger to life due to defective or non-original connection cable!

Use of a faulty connection cable or one that is not the original cable results in the risk of electric shock and fire.

- ▶ Only use an original connection cable. The original connection cable for your country can be obtained from your service partner.
- ▶ Connection cables that are plugged in on both sides can be replaced by the customer.
- ▶ Have connection cables with a fixed connection replaced by a service technician.

- ▶ Connect the coffee machine to the mains connection.



See also chapter "Product description" – "Technical data" – "Electric connection values".

4.4.2 Connecting water supply

The following variants are available for the drinking water connection:

- Mains water supply
- External drinking water tank
- Internal drinking water tank

The following variants are available for the waste water connection:

- Standard waste water outlet
- External waste water tank
- Closed drip tray (no connection)

Mains water supply variant



ADVICE

Property damage due to poor water quality!

The coffee machine can suffer damage due to bad material and incorrect water values.

- ▶ Use contaminant-free water whose chlorine content does not exceed 50 mg per litre.
- ▶ Do not connect the coffee machine to pure reverse osmosis water or other aggressive types of water.
- ▶ The minimum carbonate hardness is 4 °dH or 8 °fH. The pH value must be between 6.5 and 7.
- ▶ The carbonate hardness must not exceed 6 °dKH or 12 °fKH and the total hardness value must always be higher than the carbonate hardness.
- ▶ Always use the new hose set supplied with the coffee machine (fresh water/waste water hose).



If the coffee machine is connected to a newly installed water pipe, the pipe and intake line must be rinsed thoroughly to ensure that no dirt gets into the coffee machine.

1. The machine must be connected to the water supply in accordance with applicable requirements and the regulations of the respective country.
2. Connect the coffee machine to an installed drinking water line with a shut-off valve. To do so, install the installed pressure hose and the G 3/8" screw connection and set the pressure reducing valve that is mounted on the water tap to 0.3 Mpa (3 bar).
3. Install a water stop valve (manufacturer-side).



The "Water quality" supplementary instructions include information on recording the water values and using filter equipment. The supplementary instructions can be requested from Schaerer AG or downloaded directly from the MediaPool on the website (<http://www.schaerer.com/member>).

External drinking and waste water tank variant



Image: External drinking and waste water tank

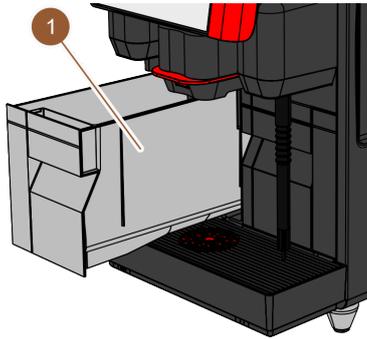
The coffee machine can be operated with a monitored external drinking water and waste water tank as an option.

- ▶ Connect the drinking and waste water connections of the coffee machine directly to the water tanks.



The "Monitored SKYE drinking water and waste water tank" conversion instructions contain information about setting up and connecting the external drinking water and waste water tank. The conversion instructions can be requested from Schaerer AG or downloaded directly from the MediaPool on the website (<http://www.schaerer.com/member>).

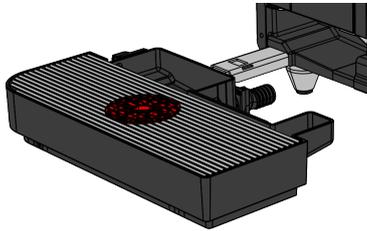
Internal drinking water tank variant



If the internal water tank (1) is integrated in the coffee machine, it is not necessary to connect the drinking water.

Image: Internal drinking water tank

Variant: Drip tray without opening



If the drain of the drip tray is closed, no waste water hose can be connected. The level of the drip tray is monitored and must be emptied regularly.

Image: Drip tray without opening

4.5 Connecting optional accessories

4.5.1 Connecting optional accessories to power supply

All optional accessories require a mains connection (socket) 230 V AC. The 230 V AC mains connection is established via an assembled and tested connection cable, which is supplied in the optional accessories.

4.5.2 Establishing communication connection (CAN bus)

All optional accessories with integrated cooling unit or with conveyor pumps require a communication connection (CAN bus) to the coffee machine. The connections are always serial.



See chapter "Connections and interfaces of the coffee machine" for the position of the communication connection.

The following connection variants are possible:

- Coffee machine (1) to Cup & Cool narrow/wide (2)
- Coffee machine (1) to Cup & Cool wide Centre Milk (3)



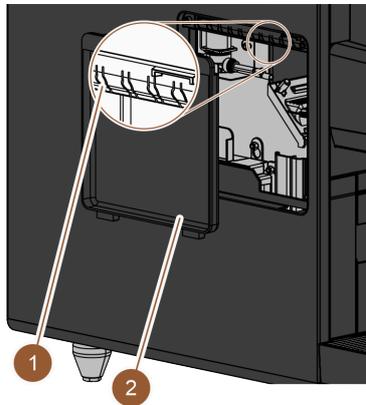
Image: Overview of CAN bus connections from the coffee machine to optional accessories

1. Establish the CAN connection using a control cable with a 6-pin DIN plug. To do this, connect the control cable to the communication interface of the coffee machine.
2. Connect the other end of the control cable to the desired optional accessory.

4.5.3 Connecting milk system

Optional accessories can be placed to the left and right of the coffee machine, or under the counter (UC). On delivery, the milk hose including adapter is inserted inside the coffee machine in the milk module and rolled up.

As standard, the milk hose for the cooling unit from the coffee machine is generally routed to the left.



1. Make sure that the adapter at the end of the milk hose has been removed.
 2. Remove the cover (2) on the left side panel of the coffee machine. To do so, use a screwdriver to push the snap of the cover upward in the centre.
 3. Unroll the milk hose located inside the coffee machine.
 4. Break out one of the plastic pieces (1) at the opening in the left side panel at the pre-punched point.
 5. Push the milk hose through the punched-out hole.
 6. Push the milk hose through the opening in the cover.
 7. Attach the cover (2) on the left side panel of the coffee machine.
 8. Shorten milk hose.
- ✓ The side cooling unit can be placed to the left of the coffee machine.

Image: Cover on the left side panel

Changing milk hose to the right

If the optional accessory is to be placed to the right of the coffee machine, the milk hose must be converted.

Separate conversion instructions with the possible milk hose versions are included with the optional accessory.

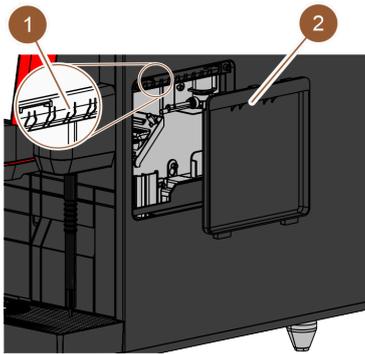


Image: Cover on the right side panel

1. Make sure that the adapter at the end of the milk hose has been removed.
2. Remove the covers (2) on the two side panels of the coffee machine. To do so, use a screwdriver to push the snap of the cover upward in the centre.
3. Unroll the milk hose located inside the coffee machine.
4. Route the milk hose through the inside of the coffee machine and out of the coffee machine on the right side.
5. Break out one of the plastic pieces (1) at the opening in the right side panel at the pre-punched point.
6. Push the milk hose through the punched-out hole.
7. Push the milk hose through the opening in the cover.
8. Attach the covers (2) on the two side panels of the coffee machine.
 - ✓ The side cooling unit can be placed to the right of the coffee machine.

Connecting milk hose to the optional accessory



Image: Milk container (example)

1. Establish communication connection.
2. Place the adapter (1) on the milk hose of the coffee machine.
3. Connect the adapter of the milk hose (1) to the riser pipe (2).
4. Insert the riser pipe (2) into the milk container (3) of the cooling unit.
 - ✓ The milk hose is inserted into the milk container of the cooling unit. The coffee machine and cooling unit are connected to each other.

4.6 Display-guided commissioning



The commissioning programme automatically starts the first time the machine is switched on. It explains all aspects of installation. The service technician can trigger the commissioning programme manually at any time.



Also see chapter "Operation" in section ""Switching on"" for a description on how to switch on the coffee machine.

5 Operation

5.1 Operator profile

The user interface of the coffee machine can be set to one of the following modes by the service technician:

- Guest mode
- Frequent user mode
- Staff mode

Guest mode

Guest mode is the operating mode with the smallest range of functions. Minor adjustments can be made by the service technician.

In Guest mode, pre-selection of beverages (double beverages, decaffeinated coffee, barista) is not possible. The sidebar and tab are not available.

The beverage dispensing menu navigation is sequential.

Frequent user mode

Frequent user mode is the operating mode with a medium range of functions. Minor adjustments can be made by the service technician.

In Frequent user mode, pre-selection of beverages (double beverages, decaffeinated coffee, barista) is not possible. The sidebar and tab are not available.

The modification of the beverage is displayed and carried out in its entirety on the "Dispense beverage" page.

Staff mode

Staff mode is the operating mode with the largest range of functions. Minor adjustments can be made by the service technician.

In Staff mode, pre-selection of beverages (double beverages, decaffeinated coffee, barista) is possible. The "Select group" page is not available, instead the groups are displayed in the tab. The sidebar and tab are available.

The modification of the beverage is displayed and carried out in its entirety on the "Dispense beverage" page. An auto-start can be activated for predefined beverages.

5.2 User interface

5.2.1 "Select group" page

Beverages can be grouped and selected from groups.

Prerequisite: The "Show group selection" function is activated in this operating mode.

- ▶ Tap on a group.
 - ✓ The selected group (menu card) with beverages appears.

The menu cards and tabs can be named and assigned as desired by a service technician.



Image: Selection via beverage groups

No.	Function	Explanation
1	[Service menu] field	The Service menu opens. <i>See chapter "Operation" – "Service menu".</i>
2	Beverage group	Beverages can be grouped. The beverage groups are then displayed on the start page. <i>Hot water of different temperatures can be dispensed via the beverage fields of the "Tea/Steam" group. Ready-to-drink tea can not be dispensed from the coffee machine.</i>
3	Tabs/Scroll	View of all beverages by scrolling through the tabs. Scrolling through all tabs (menu cards): <ul style="list-style-type: none"> [-] field: Scroll to the left [+] field: Scroll to the right <p>The number of points signals the number of available menu cards <i>The menu cards and tabs can be named and assigned as desired by a service technician.</i></p>

5.2.2 "Select beverage" page



Image: Selecting beverage

No.	Function	Explanation
1	[Service menu] field	The Service menu opens. <i>See chapter ""Operation" – "Service menu"".</i>
2	Beverage	Beverages can be represented with the following different symbols: <ul style="list-style-type: none"> • Glass (default) • Cup <p>Each beverage field can be stored individually with a beverage. The beverage field starts the respective beverage dispensing process or preselection for additional ingredients and beverage options.</p> <p><i>The beverage fields can be named and assigned as desired by a service technician.</i></p> <p><i>Hot water is dispensed via the "Tea" beverage field. Ready-to-drink tea can not be dispensed from the coffee machine.</i></p>
3	Tabs/Scroll	View of all beverages by scrolling through the tabs. Scrolling through all tabs (menu cards): <ul style="list-style-type: none"> • [-] field: Scroll to the left • [->] field: Scroll to the right <p>The number of points signals the number of available menu cards</p> <p><i>The menu cards and tabs can be named and assigned as desired by a service technician.</i></p>

5.2.3 Tabs and sidebar



Image: Tabs and sidebar

No.	Function	Explanation
1	Tabs	<p>Depending on the set user mode, a horizontal tab is displayed on the “Beverage selection” page which can be used to switch between the different beverage groups. The following number of tabs and beverages are available:</p> <ul style="list-style-type: none"> • 10 tabs (groups) • 24 beverages per tab (group) • Max. 240 beverages <p><i>The menu cards and tabs can be named and assigned as desired by a service technician.</i></p>
2	[Service menu] field	<p>The Service menu opens. <i>See chapter ““Operation” – “Service menu””.</i></p>
	Sidebar	<p>Depending on the set user mode, a sidebar is displayed on the “Beverage selection” page with which various preselections can be made. <i>The preselection can be set in the beverage configuration by the service technician.</i></p>
3	[Double beverage preselection] field	<p>Filters the beverages and displays only the beverages for which double beverage dispensing is possible.</p>
4	[Decaffeinated coffee preselection] field	<p>Filters the beverages and shows only beverages that can be prepared with decaffeinated coffee.</p>

No.	Function	Explanation
5	[Barista preselection] field	Filters the beverages and only shows beverages that correspond to the currently selected strength or that can be prepared in the currently selected strength. After beverage dispensing, the [Barista preselection] field returns to the standard setting of "medium".

5.2.4 "Dispense beverage" page



Image: Beverage option selection

No.	Function	Explanation
1	Overview of beverage ingredients	Provides information about the selected or contained beverage ingredients.
2	Selection of size	The desired cup/cup size can be selected. <i>This option is only available if it has been set in the beverage configuration by the service technician.</i>
Not shown	Bean selection	The desired coffee type can be adjusted via the bean selection. <i>This option is only available if it has been set in the beverage configuration by the service technician. The coffee machine must also be equipped with a second grinder.</i>
3	Drink strength	The desired coffee strength can be selected. <i>This option is only available if it has been set in the beverage configuration by the service technician.</i>
4	[Back] field	Returns to the previous page.

No.	Function	Explanation
Not shown	[Continue] field	Goes to the next page.
5	5 [START] field	Is displayed during beverage preselection and starts beverage dispensing.
6	[Close/Cancel] field	Is displayed during the selection of beverage options and leads back to the beverage selection user interface. The current selection and any other previously selected beverage options can be aborted using this field.

Selection of beverage properties

For some beverages, certain parameters can be selected by the user.



This option is only available for beverages if it has been set in the beverage configuration by the service technician.

The following settings are possible (max.):

- Beverage size (S, M, L)
- Coffee type (with 2 grinders)
- Drink strength
- Choco (with powder system)

Sequential beverage modification

With sequential beverage modification, beverage options are selected one after the other, each on separate pages.

Without the “Sequential beverage modification” function, beverage options are selected on a single page.

5.3 Service menu

5.3.1 [Service menu] field



Image: [Service menu] field

The [Service menu] field opens the Service menu.

The [Service menu] field in the user interface provides information about pending information or error messages:

- Without colour code: There are no messages in the Service menu.
- Orange: Information is pending in the Service menu.
- Red: Error messages or action requests are pending in the Service menu.

5.3.2 Overview

The Service menu can be accessed via the [Service menu] field.



Hardware or system errors detected during a restart of the coffee machine are displayed directly in the Service menu.



Image: Service menu

No.	Function	Explanation
1	Status display	The date, time and the currently logged-in user are displayed.
2	[Log-in/Log-out] field	The logged-in user is logged out or the "Log-in" page opens. The profile to be logged in can be selected there.
3	[Settings] field	The "Machine configuration" page opens.
4	[Beverage dispensing history] field	The dispensing history is displayed; dispensed beverages are listed.
5	[System information] field	The system information including QR (Quick Response Code) code is displayed.
6	[Back] field	Returns to the user interface.
7	[Cleaning] field	The cleaning status is displayed. The  field leads to the "Cleaning" page where either a scheduled or an additional cleaning can be started.
8	[Maintenance interval] field	The pending maintenance is displayed. The  field leads to the "Maintenance intervals" page, where an overview of all maintenance is displayed. The various maintenance tasks can be started from there.
9	[Ingredient management] field	The "Ingredient management" page opens.
10	Error messages area	Pending error messages and action requests appear.
11 – 14	Direct selection field area	
11	[Start rinsing] field	Rinsing starts.
12	[Touch screen cleaning] field	The touch screen is locked for 30 s so that it can be cleaned.

No.	Function	Explanation
13	Select the [Switch quick info on/off] field	The quick info is switched on or off.
14	[Shut down] field	The coffee machine is shut down.

5.3.3 Log-in/Log-out



If the Service menu is closed, the currently logged-in profile is retained. The registered profile is logged out (log-out) after the [Log-out] field is pressed or after a restart.



Image: [Log-in] field

The [Log-in] field calls up the “Profiles” window. As soon as a user is logged in, the field changes to the [Log-out] field.



Image: “Profiles” window

All available profiles are displayed in the “Profiles” window. (The service technician can adjust the selection.)

Profiles marked with a lock are PIN-protected.

The following profiles can be provided by the service technician:

- Service technician
- Caretaker
- Facilities manager
- Quality manager
- Operator



Image: [Log-out] field

The [Log-out] field logs out the logged-in user.

As soon as the user is logged out, the field changes to the [Log-in] field.



Image: “Not logged in” display

Any previously available authorisations will no longer apply and “Not logged in” will appear in the Service menu.

5.3.4 Settings



Image: [Settings] field

The [Settings] field (1) calls up the “Settings” page.

The parameters of the coffee machine can be set there.

See also chapter “Programming” for a detailed description.



This function is PIN protected.

5.3.5 Beverage dispensing history

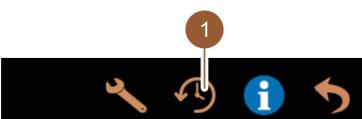


Image: [Beverage dispensing history] field

The [Beverage dispensing history] field (1) calls up a window in which all the beverages already dispensed are listed.

The corresponding dispensing time and the pure dispensing time (coffee) are displayed for each dispensing.

Dispensing times of the beverages:

- Individual beverages: 10 – 15 s
- Double beverages: 20 – 25 s



The values given for the dispensing times are typical values. The values may vary due to factors such as grind quantity, grinding level, water temperature and coffee type.

5.3.6 System information



The [System information] field (1) calls up the system information page in a separate window. A QR code with system information is displayed.

Image: [System information] field

5.3.7 Back



The [Back] (1) field takes you back to the user interface. The registered profile is logged out in the process.

Image: [Back] field

5.3.8 Cleaning



The [Cleaning] field shows the cleaning status of the coffee machine with a smiley:

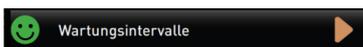
- Green smiley: The coffee machine does not have to be cleaned.
- Red smiley: The coffee machine must be cleaned.

Image: [Cleaning] field



This function is PIN protected (caretaker, machine operator, service technician).

5.3.9 Maintenance intervals



The [Maintenance interval] field shows the maintenance status of the coffee machine with a smiley:

- Green smiley: Maintenance work does not have to be done on the coffee machine.
- Red smiley: Maintenance work has to be done on the coffee machine.

Image: [Maintenance interval] field



This function is PIN protected (caretaker, machine operator, service technician).

5.3.10 Ingredient management



The [Ingredient management] field calls up the ingredient management. Available ingredients, e.g. milk system, can be enabled and disabled in ingredient management.

Image: [Ingredient management] field



Enabling and disabling ingredient

1. Tap on the [Ingredient management] field.
 - ✓ The "Ingredient management" page opens.
2. Touch the [On/Off] field under "Action" in the row of the desired ingredient.

Image: "Ingredient management" page

- ✓ The ingredient is enabled or disabled.
- 3.  Tap the  field to get back to the Service menu.

5.3.11 Error messages area

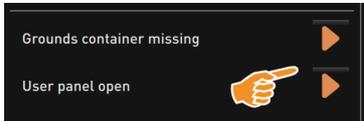


Image: Error messages area

Pending coffee machine errors are reported in the error messages area. The  field can be used to start troubleshooting directly.

The service technician has an overview of error messages in the “Info” – “Error statistics” main menu.

5.3.12 Direct selection area



Image: Direct selection area

The [Start rinsing] field (1) starts the coffee machine rinsing process.

See chapter “Cleaning” – “Rinsing intervals”.

The [Touch screen cleaning] field (2) locks the touch screen for 30 seconds.

The touch screen is not sensitive during this time and can be cleaned.

The [Switch quick info on/off] field (3) switches the “Quick info” window in the user interface on or off.

The “Quick info” window is displayed at the top left when it is switched on.

The [Shut down] field (4) switches the coffee machine off. The field can be used as an alternative to the on/off switch of the coffee machine (behind the user panel).

The coffee machine is shutting down and the display is inactive. The coffee machine is not de-energised.

5.3.13 Quick info



Image: “Quick info” display

The “Quick info” display provides information on the boiler temperatures, coffee hot water (C), tea hot water (T) and the memory used (M).

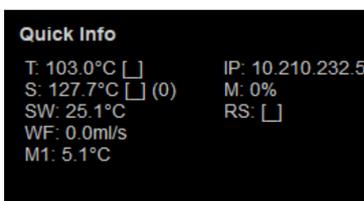


Image: “Smart info” window

- “T” provides information about the hot water temperature for tea.
- “S” provides information about the steam temperature.
- “SW” provides information about the waste water tank temperature.
- “M” provides information about the memory used.

The “Quick info” window contains an additional text window that displays current status messages such as connection control when telemetry is active.

5.4 Check before switching on



ADVICE

Material damage due to closed water supply line!

The coffee machine can suffer damage if the water pump runs dry.

- ▶ Before switching on the coffee machine, make sure that the main water valve (water tap) of the water supply is open.

- ▶ With mains water supply: Make sure that the main water valve is open.
- ▶ With internal or external drinking water tank: Ensure that the tank is filled with fresh water.
- ▶ With standard waste water outlet: Ensure that the waste water hose is laid properly.
- ▶ With external waste water tank: Ensure that the waste water tank is connected.
- ▶ Make sure that the bean hoppers and powder containers are full.
- ▶ Make sure that the grounds container is empty and correctly inserted.
- ▶ Make sure that the coffee machine is correctly connected to the manufacturer-side mains power supply in accordance with national and local safety regulations.

5.5 Opening and closing user panel



CAUTION

Danger of crushing by falling user panel!

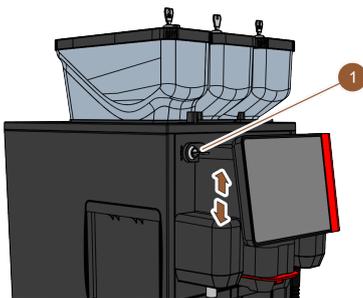
The user panel can fall on account of its own weight.

- ▶ Hold the user panel and move it up or down in a controlled manner until it clicks into place.

5.5.1 Opening user panel



When unlocking the user panel, the powder container lock is also unlocked.



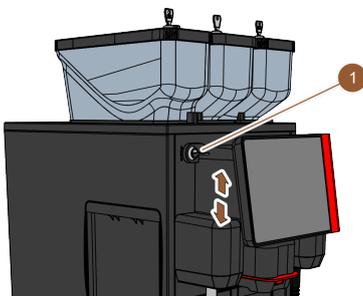
1. Open the closing device with the key (1).
 - ✓ The lock is open when horizontal.
2. Unlock user panel by pulling with force.
 - ✓ The user panel is unlocked.
3. Push the user panel from below using both hands until it snaps into place.
 - ✓ The user panel is automatically held in the upper position.
 - ✓ All operating elements behind the user panel are accessible.

Image: Opening user panel

5.5.2 Closing user panel



The closing device of the user panel can only be closed when the locking mechanisms of the bean hoppers and powder containers are closed.



1. When the user panel is open, push it down slightly with both hands as far as it will go.
2. Gently press the upper edge of the user panel in.
 - ✓ The user panel is closed.
3. Make sure that the locking mechanisms of bean hoppers and powder containers are full.
4. Close the closing device with the key (1).
 - ✓ The lock is closed when in the vertical position.
 - ✓ The user panel is locked.

Image: Closing user panel

5.6 Switching on

5.6.1 Switching on coffee machine



CAUTION

Risk of infection due to contaminated milk!

Contamination in the milk pump can lead to health problems.

- ▶ Cleaning must always be done after installation, commissioning or recommissioning.
- ▶ Run the display-guided cleaning programme before dispensing the first beverage.



See chapter "Cleaning" – "Daily coffee machine cleaning" – "Display-guided cleaning programme".



When the coffee machine is switched on for the first time, display-guided setting of the machine configuration and hardware calibration follow automatically.

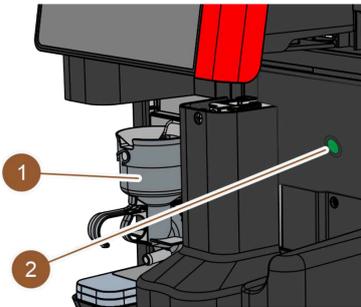


Image: Coffee machine on/off switch

1. Check the mains connection of the coffee machine.
2. Open the user panel.
See chapter "Operation" – "User panel" – "Opening user panel".
3. Press the on/off switch of the coffee machine (2) briefly.
 - ✓ The coffee machine starts.
 - ✓ The main screen user interface appears in the touch screen, the machine begins to heat up.

The coffee machine is ready for use as soon as the required temperature is reached.
4. Close user panel.
See chapter "Operation" – "User panel" – "Closing user panel".

5.6.2 Switching on side cooling unit



Image: Switching on and adjusting side cooling unit

1. Open the door.
2. Switch toggle switch (4) to position "I".
3. Press and hold button (1) for 3 s.
 - ✓ The cooling unit is switched on.
 - ✓ The current interior temperature is shown on the display.

Variant: "Standby" mode

1. Press and hold button (1) for 3 s.
 - ✓ The cooling unit switches to Standby mode.

Variant: Temperature setting

1. Press and hold button (2) for 3 s.
2. Set the temperature setting 3 – 5 °C higher (with button (1)) or lower (with button (3)).
3. Confirm setting with button (2).
 - ✓ The cooling unit switches to the operating mode.
 - ✓ The current interior temperature is shown on the display.



See also the detailed information in the enclosed separate description "SKYE optional accessories" for this optional accessory.

5.6.3 Switching on under-counter cooling unit



1. Open the door.
2. Switch toggle switch (1) to position "I".
3. Set the thermostat on the rear to the centre position (2).
 - ✓ The under-counter cooling unit is switched on.

Image: Switching on and adjusting under-counter cooling unit



See also the detailed information in the enclosed separate description "SKYE optional accessories" for this optional accessory.

5.6.4 Switching on the Cup&Cool cup warmer

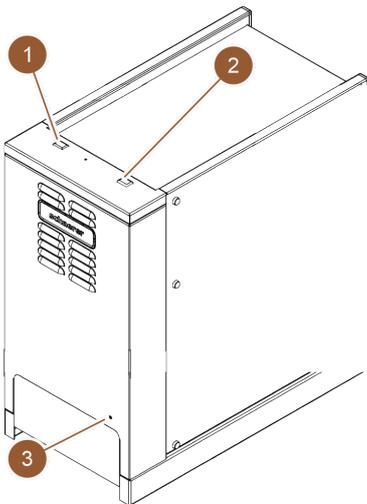


CAUTION

Risk of burning due to hot surfaces!

The cup storage gets hot and can cause burns.

- ▶ Shut down cup storage before cleaning and wait until the surfaces are cooled.



1. Switch toggle switch (1) to position "I".
2. Adjust the thermostat on the rear (3) if needed.
 - ✓ The cooling unit is switched on.
3. Switch toggle switch (2) to position "I".
 - ✓ The cup storage is switched on.

Image: Switching on and setting Cup & Cool



See also the detailed information in the enclosed separate description "SKYE optional accessories" for this optional accessory.

5.7 Filling and connecting



When refilling, select the max. filling quantity so that the contents do not touch the container cover.

5.7.1 Filling bean hopper



CAUTION

Danger of injury due to rotating grinding discs!

There is a risk of cuts due to rotating grinding discs in the grinder.

- ▶ Never reach into the bean hoppers while the coffee machine is switched on.



ADVICE

Material damage due to clogging/blocking!

Filling the hopper with foreign objects can lead to clogging, blocking or destruction of the grinder.

- ▶ Never fill the bean hopper with anything other than coffee beans.



When refilling, select the max. filling quantity so that the contents do not touch the container cover.



Image: Bean hopper with max. filling quantity

1. Variant with bean hopper locking mechanism: Open the bean hopper lock with the key.
2. Remove the cover from the bean hopper.
3. Fill the bean hopper.

ADVICE Observe the maximum fill volume.

4. Close the bean hopper with the cover.
5. Variant with bean hopper locking mechanism: Lock the bean hopper lock with the key.
 - ✓ The bean hopper is filled and locked.

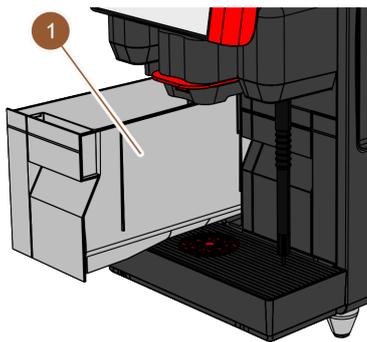
5.7.2 Refilling water



Image: External drinking water tank

Variant: External drinking water tank

1. Remove the cover of the external drinking water tank.
2. Make sure that the external drinking water tank and the cover are clean.
3. Fill the external drinking water tank daily with fresh drinking water. Observe the maximum fill volume.
4. Close the external drinking water tank with the cover.



Variant: Internal drinking water tank

1. Remove the internal drinking water tank (1) from the coffee machine.
2. Make sure that the internal water tank is clean.
3. Fill the internal drinking water tank daily with fresh drinking water. Observe the maximum fill volume.
4. Insert internal drinking water tank.
5. Close the flap at the front of the coffee machine.

Image: Internal drinking water tank

5.7.3 Filling powder container



WARNING

Danger of crushing by the rotating dosing screws!

The dosing screws inside the powder containers rotate. There is a risk of crushing when reaching in.

- ▶ Never reach into the powder container while the device is switched on.



ADVICE

Material damage due to blockage!

There is a danger of blockage if prohibited automatic machine powder is filled into the machine.

- ▶ Never fill anything other than powder for automatic operation into the powder container.



When refilling, select the max. filling quantity so that the contents do not touch the container cover.



Image: Powder container with max. filling quantity

1. Variant with powder container locking mechanism: Open the powder container lock with the key.
2. Remove the cover from the powder container.
3. Fill the powder container with choco or topping powder.

ADVICE Observe the maximum fill volume.

4. Close the powder container with the cover.
5. Variant with powder container locking mechanism: Lock the powder container lock with the key.

- ✓ The powder container is filled and locked.

5.7.4 Filling PureFoam™ milk system



CAUTION

Risk of infection due to contaminated milk!

Contamination in the milk pump can lead to health problems.

- ▶ Cleaning must always be done after installation, commissioning or recommissioning.
- ▶ Run the display-guided cleaning programme before dispensing the first beverage.

Side cooling unit



Image: Refill cooling unit

1. Open the door of the cooling unit.
2. Remove the milk hose from the milk container cover.
3. Pull out the milk container and remove the cover.
4. Rinse out the milk container, riser pipe and cover with fresh water.
5. Fill milk container. Observe the maximum fill volume of 10 l.
6. Close the milk container with the cover and slide it back into the cooling unit.
7. Attach the milk hose to the milk container cover.
8. Close the door of the cooling unit.

Cup & Cool, under-counter cooling unit



ADVICE

Property damage due to overheated milk!

The Cup & Cool cooling unit cannot cool down warm milk.

- ▶ Always use pre-cooled milk with 3 – 5 °C for refilling.

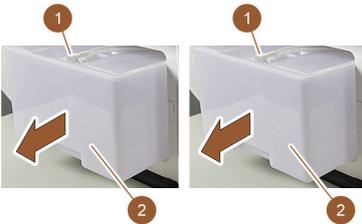


Image: Refill milk tank (left: Cup & Cool, right: Under-counter cooling unit)

1. Open the door of the cooling unit.
2. Remove the milk hose (1) from the milk container cover.
3. Pull out the milk container (2) and remove the cover.
4. Rinse out the milk container, cover and riser pipe with fresh water.
5. Fill milk container. Observe the maximum fill volume:
 - ▶ Cup & Cool = max. 4 l
 - ▶ Under-counter cooling unit = max. 9.5 l
6. Close the milk container with the cover and slide it back into the cooling unit.
7. Attach the milk hose to the milk container cover.
8. Close the door of the cooling unit.

5.8 Beverage selection

Limited beverage selection

Coffee machines with external drinking water tank have a limited beverage selection. Dispensing cooled beverages is not possible with external drinking water tank!

Powder beverages are **always** dispensed hot with an external drinking water tank, regardless of the set temperature.

Cancellation of beverage selection after inactivity



Beverage selection can be automatically aborted after a period of inactivity of 5 – 40 sec. The user interface is displayed so that a new beverage can be selected. The service technician can adjust the time span in the "Configuration" – "Operating mode" – "Resetting time-out selection" setting.

5.8.1 Selecting beverage



Image: Selecting group



Image: Make preselection



Image: Selecting beverage

Option: Selecting group

If the group selection has been activated in the Service menu, a group must first be selected to access the menu card with the beverages.

- ▶ Tap the desired beverage group.
 - ✓ The menu card with the beverage fields of the selected beverage group is displayed.

In Staff mode, it is possible to switch to the different groups using the tab (if group selection has been activated in the Service menu).

Option: Preselection of beverage options

Prerequisite: The coffee machine is now ready for use.

The preselection of beverage options via the sidebar is only possible in Staff mode.

- ▶ Touch the [Double beverage preselection] (2), [Decaffeinated coffee preselection] (3) or [Barista preselection] (4) field.
 - ✓ Beverages that do not correspond to the preselection are displayed in grey and are inactive.

Navigating to menu card

- ▶ Scroll through the menu cards with the [<- / ->] (2) field until the desired beverage field is visible.
 - ✓ The menu card with the desired beverage field is displayed.

Beverage selection

- ▶ Tap on the desired beverage (1).
 - ✓ If the selected beverage can be modified (3), the "Modify beverage" page opens.
 - ✓ If the selected beverage is not modifiable (4), the page "Dispense beverage" opens.

5.8.2 Modifying beverage (option)



Image: Modifying beverage

Option: Beverage modification

Prerequisite: The previously-selected beverage field contains the  symbol.

- ▶ Tap on the desired modification (2).
 - ✓ The selected modification is active.
 - ✓ The contained modifications are displayed above (1).



Image: Selecting beverage number

Option: Multiple dispensing

Already selected beverages can be dispensed multiple times.

Prerequisite: Multiple selection is activated in the operating mode.

- ▶ Set multiple dispensing using the [<] [>] (1, 2) fields.
 - ✓ Beverage dispensing is repeated 9 times.

5.8.3 Dispensing beverage



Image: Confirming selection

Confirming selection

Prerequisite: Beverage modification is complete and the beverage is ready for dispensing.

- ▶ Select [START] field (1).
 - ✓ The "Place cup and press 'Start'" instruction appears.



Image: Placing cup

Positioning beverage outlet

- ▶ **Low position, e.g. for espresso:** Move beverage outlet to the cup.
- ▶ **High position, e.g. for latte macchiato:** Push the beverage outlet all the way up.
- ▶ Move beverage outlet to the cup.

Placing cup

Prerequisites:

The "Place cup" function is activated in the operating mode.

The "Place cup" animation is displayed in the user interface.

- ▶ Set the cup under the beverage outlet.

Starting dispensing

- ▶ Select [START] field (1).
 - ✓ Beverage dispensing starts.

Option: Coffee beverages with manual inlet

Prerequisite: The instruction to add ground coffee appears.

1. Open the manual inlet cover (2).
2. Use the measuring spoon (1; see scope of delivery) to pour one portion of ground coffee into the opening of the manual inlet.
3. Confirm addition of ground coffee in the user interface using the [OK] (3) field.

✓ Beverage dispensing starts.



Image: Adding ground coffee



Image: Showing progress

Showing progress

- ✓ The progress (1) is shown as a green bar in a semicircle.

The progress screen can be activated in the operating mode.



Image: Starting again

Complete message

Prerequisites:

The "Show Beverage finished" function is activated in the operating mode.

Beverage dispensing is complete.

- ▶ Close the message with the [START AGAIN] (1) field.

The message disappears after a defined time.

- ✓ The "Beverage selection" page appears.
- ▶ Take the cup off the drip tray.

5.9 Emptying

5.9.1 Emptying grounds container

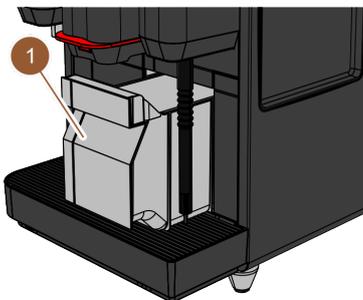


Standard grounds container: The grounds container contains about 60 – 70 coffee cakes. After this number has been reached, the instruction for emptying the grounds container appears in the user interface.

**ADVICE****Material damage due to possible overfilling (under-counter grounds container)!**

The under-counter grounds container is not monitored. There is a risk of overfilling. During emptying, beverage selection is possible even without the under-counter grounds container.

- ▶ Check the grounds container more frequently depending on machine usage.
- ▶ Make sure that no beverages are dispensed while the under-counter ground container is being emptied.



1. Push the beverage outlet upwards as far as it will go.
 - ▶ **Standard grounds container:** Pull the grounds container (1) out of the coffee machine towards the front.
 - ▶ **Under-counter grounds container:** Pull half the grounds container out of the coffee machine.
- ✓ This prevents accidental beverage dispensing.
- ✓ The "Grounds container removed" message appears in the display.
2. Empty grounds container and clean.
3. Dry the grounds container and reinstall it, pushing it in until it snaps into place in the coffee machine.
 - ✓ The coffee machine is now ready for use.

5.9.2 Emptying external waste water tank

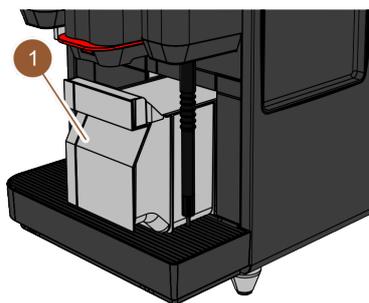


Image: Pulling grounds container forwards

Before the waste water tank is removed, make sure that no beverages can be dispensed.

1. Push the beverage outlet upwards as far as it will go.
2. Pull the grounds container (1) out of the coffee machine towards the front and empty it.
 - ✓ The "Grounds container removed" message appears in the display.
3. Remove the cover with waste water hose from the external waste water tank.
4. Drain the waste water tank.
5. Clean the waste water tank thoroughly with household cleaner and rinse with fresh water.
6. Check the function of the level monitoring floater.
7. Insert the cover with waste water hose back into the waste water tank.
8. Insert the grounds container into the coffee machine.
 - ✓ The coffee machine is ready to dispense beverages.



Image: External waste water tank

5.10 Shutting down

5.10.1 Switching coffee machine to standby



DANGER

Risk of death due to electrocution!



The coffee machine is still energised in Standby mode.

- ▶ Do not remove any housing parts from the coffee machine.
- ▶ Always unplug the coffee machine from the mains before doing repair work.



Recommendation: Close the main water valve at the end of the day.



Image: Direct selection area

Cleaning before shut down

1. Touch the [Start rinsing] field (1) in the Service menu if it has not already been done.
 - ✓ Cleaning is started.
2. Shut down the coffee machine in the cleaning programme.
3. Carry out further cleaning if necessary.
 - See chapter ""Cleaning"" for more detailed information.
4. Option: Empty and clean the drinking water tank.

Shutting down using the touch screen

- ▶ Tap the [Shut down] (4) field in the Service menu.
 - ✓ The coffee machine is shut down.
 - ✓ The display does not show anything.
 - ✓ The coffee machine is in Standby mode.

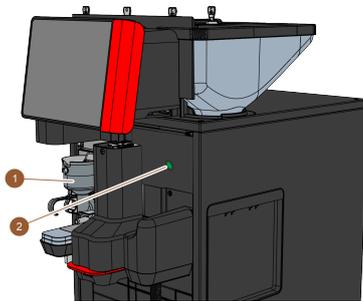


Image: Coffee machine on/off switch

Shutting down using coffee machine on/off switch

1. Open the user panel.
 - See chapter ""Operation" - "Opening user panel"".
2. Press the on/off switch of the coffee machine (2) for 4 seconds.
 - ✓ The coffee machine is shut down.
 - ✓ The display does not show anything.
 - ✓ The coffee machine is in Standby mode.
3. Close user panel.
 - See chapter ""Operation" - "Closing user panel"".

5.10.2 Lengthy downtimes (more than 1 week)

If the coffee machine is not used for a longer period of time, take the coffee machine and the optional accessories out of operation.

1. Switch the coffee machine to standby.
 - See chapter ""Operation" - "Shutting down" - "Switching coffee machine to standby"".
2. Disconnect the mains connection. To do this, pull out the mains plug or switch off the main switch mounted on the installation side.
 - ✓ The coffee machine is de-energised.

**ADVICE****Material damage due to frozen water!**

The boilers can be destroyed by freezing water as it expands.

- ▶ If the coffee machine is exposed to temperatures below freezing, drain the boiler beforehand.
- ▶ Contact your service partner.

5.10.3 Shutting down optional accessories



CAUTION

Damage to property and health problems due to pollution!

If the optional accessories are not cleaned, they may cause technical malfunctions and health problems when they are switched on again.

- ▶ Clean the coffee machine before shutting down the optional accessories that come into contact with milk.
- ▶ If the optional accessories are to remain switched off for a longer period of time, disconnect the coffee machine from the mains.
- ▶ Accessory parts such as milk container, cover and adapter must be stored in a clean and dry place.

1. Drain the milk container in optional accessories which transport milk.
2. Perform the daily cleaning routine of the coffee machine.
3. Clean accessory parts such as milk container, cover and adapter in a washing machine or rinse them thoroughly with fresh, clean water.
4. Shut down optional accessory via the device main switch.
See also chapter "Operation" – "Optional accessory operating elements".
5. Keep the accessory parts in a clean and dry place.
6. Disconnect the mains connection by pulling out the mains plug.
 - ✓ The optional accessory is powered off.
 - ✓ The optional accessory can be stored over a long period of time.

6 Cleaning

6.1 Cleaning requirements and conditions

6.1.1 Cleaning products



WARNING

Danger of poisoning from cleaning products!



Cleaning products can lead to poisoning if not used properly.

- ▶ Use only cleaning products recommended by Schaerer.
- ▶ Keep children away from cleaning products.
- ▶ Do not touch cleaning products with bare hands and do not breathe them in.
- ▶ Never pour cleaning products into the milk container, always use the blue cleaning container.
- ▶ Before using a cleaning product, read the information on the packaging and the safety data sheet carefully. If a safety data sheet is not available, please request it from your sales partner.



ADVICE

Property damage due to incorrect cleaning products!

Use of incorrect cleaning products may damage the coffee machine.

- ▶ Use only cleaning products for daily and weekly cleaning that are recommended by Schaerer AG.

Cleaning tablets for coffee system



Name	Coffeepure tabs
Application	Coffee system cleaning
Purpose of cleaning	Removal of grease residue in the coffee system
Application interval	Once daily
Application	Instruction to add a tab during display-guided cleaning

Cleaning powder for milk system



Name	Milkpure powder
Application	Milk system cleaning
Purpose of cleaning	Removal of milk fat and bacteria from the milk system
Application interval	Once daily Allocation of cleaning bags: <ul style="list-style-type: none"> • 4x alkaline = green = Cleaner 1 • 1x acid = red = Cleaner 2 <p><i>For daily cleaning, perform four intervals with "Cleaner 1" and the fifth interval with "Cleaner 2".</i></p>
Application	Instruction to add cleaning powder during display-guided cleaning

Cleaning product reorder



Name	Reordering set
Application	Coffee and milk system cleaning
Article number	075350
Contents	<ul style="list-style-type: none"> • One package of cleaning tablets for the "Coffeepure tabs" coffee system • Two packages of cleaning powder for the "Milkpure powder" milk system
Quantity	Cleaning products for 100 daily cleaning operations: <ul style="list-style-type: none"> • 100x cleaning tablets • 80x Cleaner 1 cleaning powder (green) • 20x Cleaner 2 cleaning powder (red)

6.1.2 HACCP cleaning concept



WARNING



Risk of infection from bacteria!

- If the coffee machine is not cared for and cleaned properly, the dispensing of beverages will become a health hazard in terms of food hygiene.
- ▶ Wear safety gloves during cleaning.
 - ▶ Wash your hands thoroughly before and after cleaning.
 - ▶ Clean the coffee machine daily.
 - ▶ Clean the milk container every time before filling and after you have finished dispensing for the day.
 - ▶ Never pour cleaning products into the milk container, always use the blue cleaning container.
 - ▶ Never pour cleaning products into the drinking water tank (internal/external).
 - ▶ Never mix cleaning products.
 - ▶ Store cleaning products separately from coffee, milk and coffee machine powder.
 - ▶ Do not use any abrasive products, brushes or cleaning tools made of metal.
 - ▶ Do not touch parts that come into contact with beverages after cleaning.
 - ▶ Read and follow the dosing and safety notes specified on the cleaning product.

HACCP: Hazard Analysis Critical Control Point

The HACCP cleaning concept is designed to ensure safe food. Hazards related to the processing of food or emanating from finished products are considered and the risks are assessed. The risks are mitigated by appropriate measures.

When installation, maintenance, care and cleaning are performed properly, Schaerer AG coffee machines satisfy the HACCP requirements.

6.1.3 Cleaning levels

The following cleaning levels are possible:

- None
- Instruction
- Forced



The cleaning level of a cleaning operation can only be adjusted by the service technician. Information can be provided here.

Variant: None

Information is not provided about pending cleaning. This means that neither the [Service menu] field is marked with a colour marking nor the [Cleaning] field (in the Service menu) is marked with a red smiley to indicate that cleaning is pending. The cleaning operations are started manually in the Service menu.

Variant: Instruction



Information is provided about pending cleaning. In the [Service menu] field, a colour marking is displayed (orange) when cleaning is pending. The duration until the next cleaning is due is displayed in the Service menu in hours. The [Cleaning] field in the Service menu shows a red smiley 😞 when cleaning is due.

Variant: Forced

Information is provided about pending cleaning. In the [Service menu] field, a colour marking is displayed (red) when cleaning is pending. The duration until the next cleaning is due is displayed in the Service menu in hours. The [Cleaning] field in the Service menu shows a red smiley 😞 when cleaning is due.

If cleaning is not carried out in the configured time window (see time window (D) in the “Time window for cleaning” figure), forced cleaning is requested. Until the forced cleaning is carried out, the coffee machine cannot dispense any beverages.

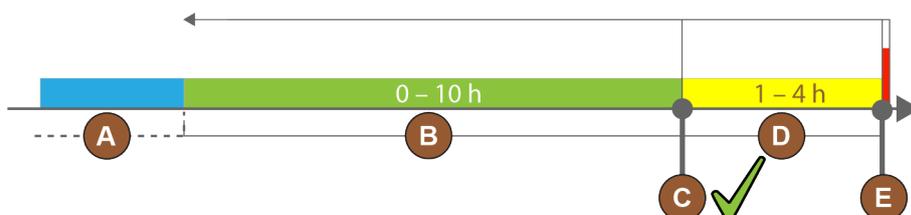
Cleaning time window

Image: Time window for cleaning

Item	Time window	Explanation
A	Cleaning operations performed during this time window will be ignored.	The cleaning instructions remain unchanged after a cleaning operation.
B	Cleaning operations performed during this time window are too early. Nevertheless, these cleaning operations are recognised as having been carried out.	The cleaning instructions are reset after a cleaning operation. The next cleaning operation pending in the cleaning schedule is displayed in [h] in the Service menu.
C	Time for the optimal start of a cleaning (according to schedule)	The remaining time until the optimum start time is displayed in the Service menu.
D	Time window for optimum cleaning on schedule	The cleaning instructions are reset after a cleaning operation.
E	Time window for mandatory cleaning Overdue cleaning operations cannot be delayed any longer from this time.	The display shows that dispensing is no longer possible. The coffee machine is no longer ready for use. Cleaning is mandatory.

6.2 Cleaning intervals

The following sections describe the cleaning intervals required for optimal and trouble-free operation. If increased contamination is detected during regular checks, shortening the required cleaning intervals according to the actual contamination symptoms is essential.

Automatic cleaning

Every time the coffee machine is switched on and off	Automatic switch on/off rinsing
Every 1 - 240 min (depending on configuration)	Configured automatic rinsing processes

Display-guided cleaning programme*	
Depending on the cleaning schedule set	Cleaning milk system
	Cleaning coffee system
	Cleaning powder system
Manual cleaning tasks	
Daily	Emptying grounds container and cleaning
	Cleaning brewing chamber
	Cleaning drip tray and drip grid
	Cleaning milk container
	Cleaning optional accessories
	Cleaning touch screen
	Cleaning external drinking water tank
	Cleaning internal drinking water tank
Weekly	Cleaning external waste water tank
	Cleaning bean hoppers
As needed	Rinsing powder container
	Cleaning the outer surfaces of the coffee machine
	Triggering manual rinsing
Legend of cleaning intervals	
Daily	At least once a day, or more often if necessary.
Weekly	At least once a week, or more often if necessary.
As needed	If there is any contamination.

* Display-guided cleaning programmes are run according to the set cleaning schedule. In addition, they can be carried out manually at any time using the "Additional cleaning" function.

6.3 Automatic cleaning



CAUTION

Scalding danger due to hot water!

While the machine is being rinsed, hot water runs out of the beverage outlet. An automatic machine rinse is announced by a message on the display. The functional lighting turns red.

- ▶ Do not reach under a beverage outlet while a machine is being rinsed.
- ▶ Align the optional steam wand in the drip tray.
- ▶ Configured rinsing processes are automatically restarted. The beverage outlet should therefore always be free.

6.3.1 Automatic switch on/off rinsing



The automatic switch on/off rinsing process is the standard setting and cannot be disabled.

The following systems are automatically rinsed after switching on or before shutting down the coffee machine (if present):

- Coffee system
- Milk system
- Powder system

6.3.2 Configured rinsing processes



The configured rinsing processes are activated once an hour in the standard setting.

In addition to on/off rinsing, the service technician can set rinsing processes for the following systems in the Service menu:

- Outlet rinsing (set interval: 1 – 240 min)
- External milk hose (set interval: 1 – 240 min)
- Internal milk system (set interval: 1 – 240 min)

6.4 Display-guided cleaning programme



WARNING

Danger to health from contamination!



Contamination of cleaned machine components by cleaning products can lead to health problems.
▶ Wear safety gloves during the cleaning programme.



CAUTION

Scalding danger due to hot fluids!

Hot fluid will be dispensed during the cleaning programme.

- ▶ Do not reach under the beverage outlet, steam outlet and external hot water dispensing point during cleaning.
- ▶ Remove the drip grid before cleaning starts.



ADVICE

Material damage due to overflowing drip tray!

A plugged waste water outlet causes the drip tray to overflow.

- ▶ Check the waste water outlet in the drip tray before starting the cleaning programme.

Display-guided cleaning programmes are stored in the PC board of the coffee machine. The frequency of the cleaning programmes to be carried out is set in the Service menu via a cleaning schedule. The service technician can select and adjust the 'Manual' cleaning schedule (e.g. change the cleaning level). In addition to the cleaning operations of the cleaning schedule that are to be carried out at the set time, display-guided cleaning pro-

grammes can be carried out. To do this, touch the [Additional cleaning] field in the Service menu on the “Cleaning” page.

6.4.1 “Cleaning” page



This function is PIN protected (caretaker, machine operator, service technician).

Calling up “Cleaning” page

1. Tap on the [Service menu] field.
 - ✓ The Service menu is displayed.
2. Tap on the [Cleaning] field in the Service menu.
 - ✓ The “Cleaning” page appears.



Image: [Cleaning] field

The [Cleaning] field shows the cleaning status of the coffee machine with a smiley:

- Green smiley: The coffee machine does not have to be cleaned.
- Red smiley: The coffee machine must be cleaned.

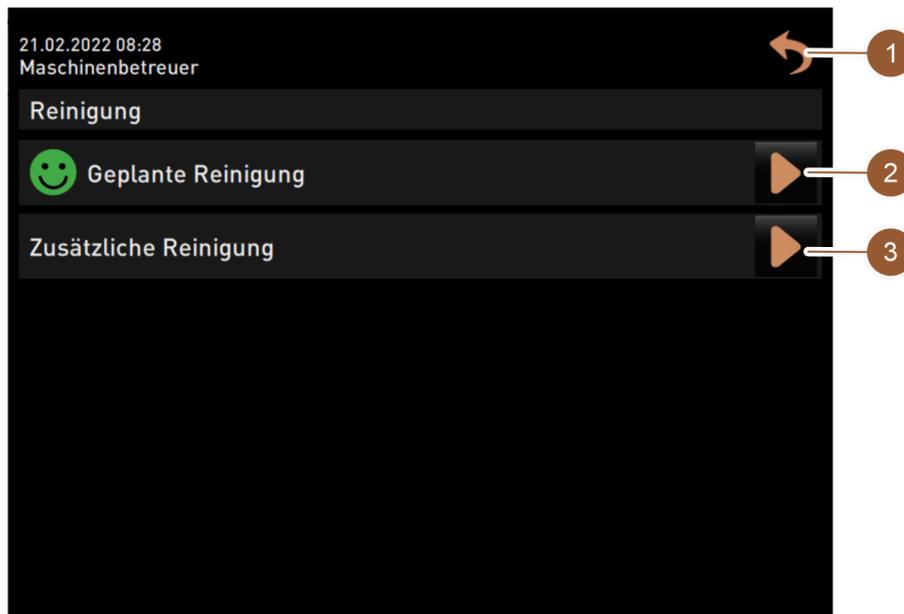


Image: “Cleaning” page

No.	Function	Explanation
1	[Back] field	The display returns to the Service menu.
2	Scheduled cleaning	<p>The  field starts the scheduled cleaning for the current day. Cleaning of the following systems is possible:</p> <ul style="list-style-type: none"> • Coffee system • Milk system • Powder system <p><i>A scheduled cleaning is displayed if the “Instruction” or “Forced” cleaning level has been selected in the cleaning schedule (can be customised by the service technician in the Service menu).</i></p>

No.	Function	Explanation
3	Additional cleaning	The  field starts an additional cleaning independent of the cleaning schedule. The additional cleaning always performs a cleaning of all possible systems.

In addition to the cleaning of the systems, cleaning of the following components is carried out on the display:

- Grounds container
- Machine interior
- Cover of the beverage outlet



Cleaning of the steam boiler (if activated by the service technician) is always carried out in the background.

6.4.2 “Cleaning programme” page



Image: “Cleaning programme” page

No.	Name	Explanation
1	Progress screen	This area shows the progress of the cleaning programme. Filled circles indicate that the steps have already been carried out. Unfilled circles mean that the steps still need to be carried out.
2	[Cancel] field	Cleaning is aborted. The cleaning programme can be aborted at any time. <i>After cleaning is aborted, the coffee machine is not ready for use.</i>
3	Image or animation for current action	This area displays an image (or animation) that supports the action requests and information (4).
4	Action request/information area	In this area, action requests and information on the respective cleaning step are given in text form.

No.	Name	Explanation
5	[Continue] field	Leads to the next step.

6.4.3 Required tools

The following utensils are required during the display-guided cleaning programme:

- 1x cleaning tablet (Coffeepure tabs)
- 1x cleaning powder (Milkpure powder)*
- Blue cleaning container
- Commercial detergent
- Clean commercial cleaning cloths
- Key for locking the user panel
- **For coffee machine with closed drip tray:** Collecting vessel for remaining milk
- **For coffee machine with closed drip tray:** Collecting vessel for remaining choco or topping powder

* Perform four intervals with “Cleaner 1” and the fifth interval with “Cleaner 2”.

6.4.4 Start display-guided cleaning



First, instructions are given on the cleaning of the grounds container, the machine interior and the lower part of the beverage outlet. This is followed by cleaning of the systems (coffee, milk, powder system) according to the setting in the cleaning schedule; see the following three sections or chapters.

The cleaning programme is started in the Service menu. Guidance is provided for all necessary actions on the touch screen.



Image: [Service menu] field

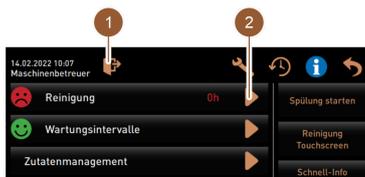


Image: Service menu

Opening Service menu

Prerequisite: A pending cleaning operation is displayed in “Service menu” field with coloured marking.

1. Tap on the [Service menu] field in the user interface.
 - ✓ The “Service menu” page opens.

Variant: PIN-protected cleaning

Prerequisite: The [Cleaning] field is inactive.

2. If necessary, select a profile (caretaker, operator or service technician) in the [Log-in] field (1).
3. Enter the PIN after the instruction appears.
 - ✓ The profile is logged in.
 - ✓ The [Cleaning] field is active.

Opening “Cleaning” page

4. Tap on [] field (2).
 - ✓ The “Cleaning” page appears.



Image: “Cleaning” page

Starting cleaning

CAUTION Risk of injury due to hot water vapour!

5. Align the steam wand in the drip tray.
6. Scheduled cleaning: Tap on [] field (1).
 - ✓ The “Scheduled cleaning” page appears.
7. Additional cleaning: Tap on [] field (2).
 - ✓ The cleaning programme (all systems) starts.

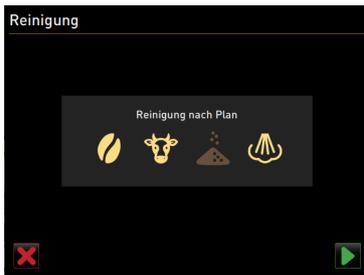


Image: "Scheduled cleaning" page

Variant: Scheduled cleaning

The systems that currently have to be cleaned according to the cleaning schedule are highlighted (light). The systems that are not being cleaned are dark.

- ▶ Tap on  field.
 - ✓ The cleaning programme (systems specified in cleaning schedule) starts.

6.4.5 Cleaning coffee system

- ▶ Start display-guided cleaning.

See chapter "Start display-guided cleaning"



Image: Inserting cleaning tablet

- Prerequisite: On the "Scheduled cleaning" page, the coffee icon is highlighted (light).
1. **For coffee machine with closed drip tray:** Set the collecting vessel under the beverage outlet.
 2. If present, open the closing device of the manual inlet (centre bean hopper).
 3. Open manual inlet cover.
 4. Insert the "Coffeepure tab" cleaning tablet into the opening of the manual inlet (1).
 5. Confirm insertion of the cleaning tablet with the field.



Image: Cleaning progress

- ✓ A note is displayed indicating that beverage dispensing is currently not available.
- ✓ A progress screen is displayed.
- ✓ A "hot fluid" warning symbol is displayed.
- ▶ **For coffee machine with closed drip tray:** Remove, empty and clean the collecting vessel.

6.4.6 Cleaning milk system**WARNING**

Danger to health from cleaning products!



Cleaning product residues are hazardous to health. There is a risk of poisoning.

- ▶ After completing cleaning, thoroughly wash your hands with commercial soap.

- ▶ Start display-guided cleaning.

See chapter "Start display-guided cleaning"



Image: Removing milk container



Image: Adding cleaning powder



Image: Cleaning progress



Image: Removing cleaning container



Image: Milk system activation

Prerequisite: On the "Scheduled cleaning" page, the cow icon is highlighted (light).

1. Remove the milk container.
2. If necessary, transfer milk from the milk container to a collecting vessel.
3. Clean the milk container, cover and immersion pipe.
4. Confirm cleaning with the field.
5. **For coffee machine with closed drip tray:** Set the collecting vessel under the beverage outlet.

6. Shake the contents of a "Milkpure powder" bag (alkaline or acid) into the blue cleaning container.

Perform four intervals with "Cleaner 1" and the fifth interval with "Cleaner 2".

7. Confirm addition of the cleaning powder with the field.

WARNING Danger to health from cleaning products!

8. Thoroughly wash your hands with commercial soap.
9. Insert the blue cleaning container into the cooling unit.
10. Attach the milk hose adapter to the cover of the cleaning container.
11. Confirm the cleaning container is inserted and the "Milkpure powder" cleaning powder is added with the field.
 - ✓ A note is displayed indicating that beverage dispensing is currently not available.
 - ✓ A progress screen is displayed.
 - ✓ A "hot fluid" warning symbol is displayed.
12. **For coffee machine with closed drip tray:** Remove, empty and clean the collecting vessel.

13. Remove blue cleaning container from the cooling unit, rinse and clean it.
14. Pull the milk hose adapter off the cover of the cleaning container and wipe with a damp cloth.
15. Confirm removal of the cleaning container with the field.

16. Check the "Yes" field in the "Milk system activation" query.
17. Confirm your choice with the field.



Image: Inserting milk container

18. Place cleaned milk container into the cooling unit.
19. Attach the milk hose adapter to the cover of the milk container.
20. If needed, pour in fresh and pre-cooled milk (3 – 5 °C).
21. Confirm milk container connection with the field.



Image: Rinsing milk system

- ✓ The milk system is rinsed.
- ✓ A note is displayed indicating that beverage dispensing is currently not available.
- ✓ A progress screen is displayed.
- ✓ A "hot fluid" warning symbol is displayed.

6.4.7 Cleaning powder system

- ▶ Start display-guided cleaning.

See chapter "Start display-guided cleaning"



Prerequisite: On the "Scheduled cleaning" page, the powder icon is highlighted (light).

1. Push up the beverage outlet and remove the grounds container.
2. Open the user panel.

See chapter "Opening user panel"

3. Pull mixing cup out to the front.
4. Confirm removal of the mixing cup with the field.



5. Disassemble the mixing cup.
6. Clean the mixing cup under warm running water and dry.
7. Assemble the mixing cup.
8. Confirm cleaning with the field.

Image: Cleaning mixing cup

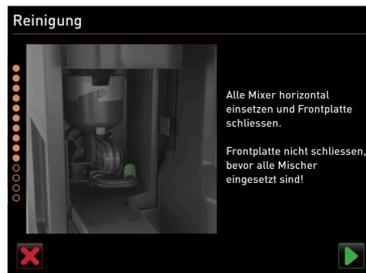


Image: Inserting mixing cup

9. Reinsert the mixing cup straight into the coffee machine.
10. Closing user panel

See chapter "Closing user panel"

6.5 Manual cleaning tasks

6.5.1 Emptying grounds container and cleaning



WARNING

Coffee grounds in the grounds container can lead to mould formation.

The spread of mould spores in the coffee machine results in danger to health and to contamination of the coffee.

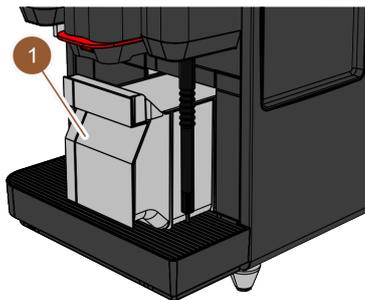


Image: Removing grounds container

Interval: Daily

1. Push the beverage outlet up.
2. Pull the grounds container (1) out of the coffee machine.
3. Empty grounds container.

ADVICE High temperatures may lead to damage to the coffee machine.

Never clean the grounds container in the dishwasher.

4. Thoroughly clean the grounds container with water and a household cleaning product.
5. Rinse grounds container with clean water and dry.
6. Reinsert dry grounds container into the coffee machine.

6.5.2 Cleaning brewing chamber

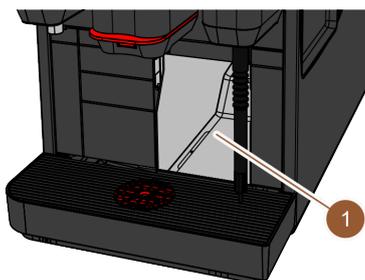


Image: Cleaning brewing chamber

Interval: Daily

1. Push the beverage outlet up.
2. Pull the grounds container out of the coffee machine.
3. Remove ground coffee residues in the brewing chamber (1) with the cleaning brush.

INFORMATION: The cleaning brush is included in the scope of delivery.

4. Wipe and dry the brewing chamber with a clean, damp cloth.
5. Reinsert the grounds container into the coffee machine.

6.5.3 Cleaning drip tray and drip grid



CAUTION

Scalding danger due to hot water!

Automatic rinsing flushes hot water out of the beverage outlet.

- ▶ Shut down the coffee machine before the drip grid is removed for cleaning.
- ▶ Shut down the coffee machine before cleaning the drip tray.



ADVICE

Risk of flooding!

A plugged waste water outlet causes the drip tray to overflow.

- ▶ Before the descaling process is done, check whether fluid is flowing freely through the waste water outlet.

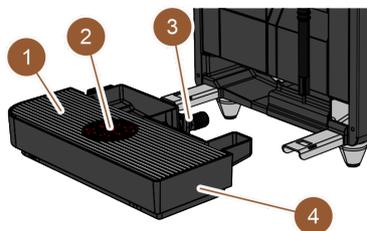


Image: Removing drip tray

Interval: Daily

- ▶ Shut down the coffee machine.

See chapter "Switching coffee machine to standby"

1. Pull the drip tray (4) out of the coffee machine.
2. Remove the drip grid (1) with the positioning aid (2) from the drip tray (4).
3. Rinse the drip tray (4) with clean water.
4. Clean the drip grid (1) with the positioning aid (2) thoroughly under running water and with detergent.
5. Check the waste water outlet (3) to ensure that fluid is flowing freely.

See chapter "Descaling" to check the passage

6. Put the drip grid (1) back into the drip tray (4) and check that it is correctly positioned.
7. Check that the positioning aid (2) is in the correct position.
8. Fit the drip tray (4).

6.5.4 Cleaning milk container



WARNING

Risk of infection from bacteria!



There is a danger of contamination of the milk and milk container due to milk deposits and bacteria.

- ▶ Clean the milk container and cover every time before filling.
- ▶ Wear gloves while cleaning.

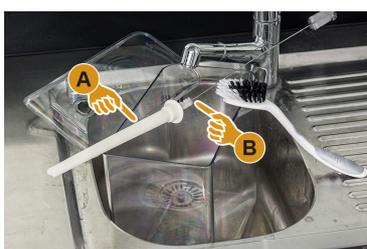


Image: Cleaning milk container

Interval: Daily

1. Remove the milk container from the cooling unit.
2. Dispose of the remaining milk from the milk container.
Observe the detailed cleaning information in the separate "SKYE optional accessory" operating instructions.
3. Clean milk container with running water, detergent and a clean, unused cloth.
4. Clean riser pipe with the brush.
INFORMATION: The cleaning brush is contained in the scope of delivery.
5. Reinsert the milk container back into the cooling unit.

6.5.5 Cleaning optional accessories



The care and cleaning of the optional accessories is described in the separate operating instructions 020888.

6.5.6 Cleaning touch screen



CAUTION

Scalding danger due to hot fluids!

Unsupervised beverage dispensing can cause scalding during cleaning.

- ▶ Disable the touch screen in the Service menu before cleaning or shut down the coffee machine.



Image: "Direct dialling" area in Service menu

Interval: Daily

1. Tap on the [Service menu] field in the user interface.

- ✓ The Service menu opens.

2. Select the [Touch screen cleaning] (1) field.

- ✓ The touch screen is disabled for 30 s.

- ✓ A countdown is displayed.

- ✓ The display no longer reacts to touch.

ADVICE Property damage can arise due to improper cleaning of the touch screen. Do not use abrasive cleaning products. Never use force, strong pressure or sharp objects when pressing on the display.

3. During the available 30 s, clean the touch screen with a paper towel and a commercial glass cleaner.

- ✓ After the countdown ends, the touch screen is reactivated.

6.5.7 Cleaning internal drinking water tank



WARNING

Danger of poisoning from cleaning products!

Cleaning product residues in the drinking water tank can lead to poisoning.

- ▶ Never fill cleaning products into the drinking water tank.



WARNING

Risk of infection from bacteria!



There is a contamination danger for the internal drinking water tank due to deposits and bacteria. A contaminated drinking water tank can lead to health problems.

- ▶ Wear gloves while cleaning.

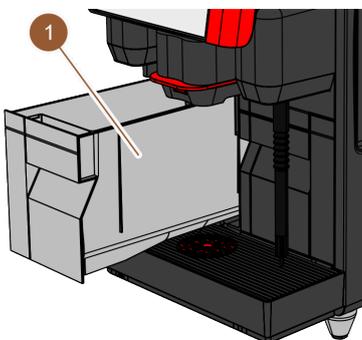


Image: Internal drinking water tank

Interval: Daily

1. Pull the internal drinking water tank out of the coffee machine.

2. Rinse out the internal drinking water tank thoroughly with fresh water several times, do not use cleaning products.

3. Dry with a clean cloth.

4. Fill the internal drinking water tank daily with fresh water.

5. Insert the internal drinking water tank into the coffee machine.

6.5.8 Cleaning external drinking water tank



WARNING

Danger of poisoning from cleaning products!

Cleaning product residues in the drinking water tank can lead to poisoning.

- ▶ Never fill cleaning products into the drinking water tank.



WARNING

Risk of infection from bacteria!

There is a contamination danger for the external drinking water tank due to deposits and bacteria. A contaminated drinking water tank can lead to health problems.

- ▶ Wear gloves when cleaning.



Image: External drinking water tank

Interval: Daily

1. Remove the cover of the external drinking water tank.
2. Pull the drinking water hose of the coffee machine out of the external drinking water tank and the cover.
3. Lay the end of the drinking water hose on a clean cloth.
4. Rinse out the external drinking water tank thoroughly with fresh water several times, do not use cleaning products.
5. Clean the cover of the external drinking water tank thoroughly with fresh water.
6. Dry with a clean cloth.
7. Fill the external drinking water tank daily with fresh water.
8. Check if the floater can move freely (level monitoring).
9. Lead the water hose back through the cover and into the external drinking water tank.
10. Close the external drinking water tank with the cover.

6.5.9 Cleaning external waste water tank



WARNING

Risk of infection from bacteria!

There is a contamination danger for the external drinking water tank due to deposits and bacteria. A contaminated drinking water tank can lead to health problems.

- ▶ Wear gloves when cleaning.



Image: External waste water tank

Interval: Daily

1. Remove the cover of the waste water tank.
2. Pull the waste water hose of the coffee machine out of the external waste water tank and the cover.
3. Lay the end of the waste water hose on a clean cloth.
4. Rinse out the external waste water tank thoroughly with clean water several times, do not use cleaning products.
5. Clean the cover of the waste water tank thoroughly with clean water.
6. Dry with a clean cloth.
7. Check if the floater can move freely (level monitoring).

6.5.10 Cleaning bean hoppers

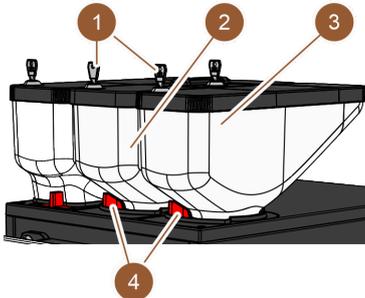


Image: Cleaning bean hoppers

8. Lead the waste water hose back through the cover and into the waste water tank.
9. Close the waste water tank with the cover.

Interval: Weekly

1. Switch the coffee machine to Standby mode.
See chapter "Switching coffee machine to standby"
 2. Open the locking mechanism (4) of the bean hopper (2 or 3).
 3. Pull the bean hopper (2 or 3) out of the coffee machine.
 4. Remove the cover (open the closing device (1), if present).
 5. Remove the remaining coffee beans from the coffee machine and the bean hopper.
 6. Rinse bean hopper thoroughly under running water and wipe clean using a soft cloth.
- ADVICE** The bean hopper could get scratched by scouring agents.
7. Do not use abrasive cleaning products.
 8. Wipe the cover and container dry with a clean cloth.
 9. Reinsert the bean hopper into the coffee machine.
 10. Close bean hopper locking mechanism (4).
 11. Fill the bean hopper and put on the cover (close the closing device (1), if present).

6.5.11 Cleaning powder container

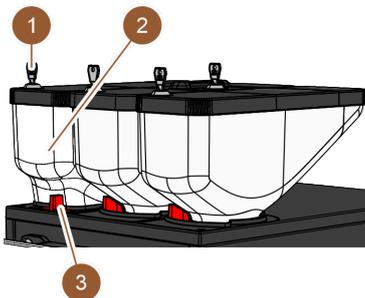


Image: Cleaning powder container

Interval: As needed

1. Shut down the coffee machine.
See chapter "Switching coffee machine to standby"
2. Open the locking mechanism (3) of the powder container (2).
3. Pull the powder container (2) out of the coffee machine.
4. Remove the cover (open the closing device (1), if present).
5. Remove the remaining choco or topping powder.

Variant: Disassembling standard powder container

Prerequisite: The standard powder container is installed.

1. Loosen cap nuts (4, 10).
2. Remove dosing plate (5).
3. Remove drive coupling (9).
4. Pull out axis (6).
5. Take out toothed wheel (2) and rocker (1).
6. Pull out dosing screw (7) and drive element (8).

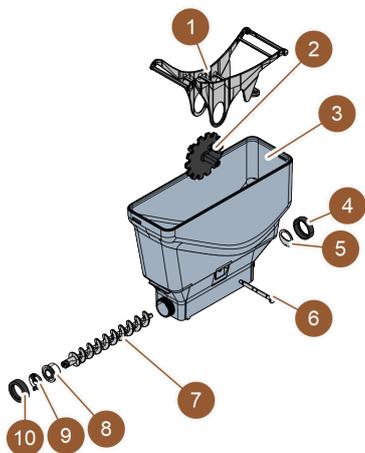


Image: Standard powder container

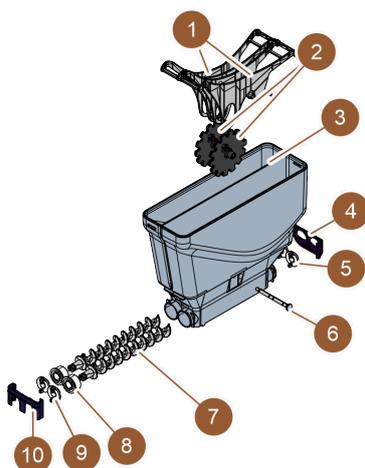


Image: Twin powder container

Variant: Disassembling Twin powder container

Prerequisite: The Twin powder container is installed.

1. Pull slider (4, 10) downwards.
2. Remove dosing plate (5).
3. Remove drive coupling (9).
4. Pull out axis (6).
5. Take out toothed wheels (2) and rocker (1).
6. Pull out dosing screw (7) and drive element (8).

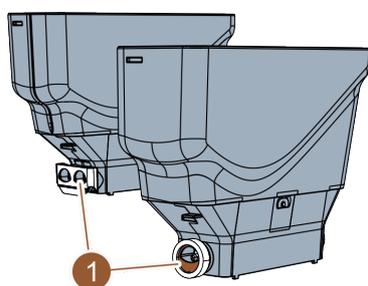


Image: Alignment of dosing plate

Cleaning powder container

ADVICE The powder containers could get scratched by scouring agents.

1. Do not use scouring agents for cleaning.
2. Thoroughly rinse the powder container and individual parts of the dosing device under running water.

ADVICE Before reassembly, allow all parts to dry fully.

3. Reattach in reverse order.

6.5.12 Cleaning outer surfaces

1. Shut down the coffee machine.

See chapter "Switching coffee machine to standby"

ADVICE The outer surfaces could get scratched by scouring agents.

2. Do not use scouring agents for cleaning.
3. Wipe the outer surfaces of the coffee machine and optional accessory with a clean, moist cloth.



See also chapter "Cleaning touch screen"

6.5.13 Triggering manual rinsing



Image: "Direct dialling" area in Service menu

Interval: As needed

INFORMATION: The rinsing process can be activated manually in the Service menu at any time.

1. Tap on the [Service menu] field in the user interface.
 - ✓ Tap on the [Service menu] field in the user interface.
2. Tap on [Start rinsing] field (1).
 - ✓ A system rinsing process runs identically to the automatic on/off rinsing process.

See also chapter "Automatic switch on/off rinsing"

7 Maintenance

Maintenance can be divided into the following categories:

- **Maintenance work:** Maintenance work must not be carried out by the operator. If maintenance work is due, the service partner must be informed, who will then carry out the maintenance work.
- **Descaling with mains water supply:** Descaling can be carried out by the operator. A decalcification cartridge 079293 is required for descaling.
- **Descaling with internal water tank:** Descaling can be carried out by the operator. 2 bottles of liquid decalcifier 062869 are required for descaling.

7.1 Maintenance work

The coffee machine requires regular maintenance. The maintenance schedule depends on multiple factors, especially the degree to which the coffee machine is used and the service life of the safety valves.



See the "Maintenance concept" document.

When maintenance is due, the coffee machine indicates this on the display. The coffee machine can continue to be operated normally.

7.1.1 Maintenance intervals



Image: [Maintenance interval] field

The [Maintenance interval] field shows the maintenance status of the coffee machine with a smiley:

- **Green smiley:** Maintenance work does not have to be done on the coffee machine.
- **Red smiley:** Maintenance work has to be done on the coffee machine.



This function is PIN protected (caretaker, machine operator, service technician).



ADVICE

Property damage due non-observance of maintenance intervals!

Putting off maintenance can lead to premature wear.

- ▶ Have pending maintenance work done by your service partner as quickly as possible.



Maintenance intervals are defined in the "Maintenance concept" document.

- ▶ If maintenance is due, contact the service partner.
- ▶ Perform a descaling procedure a day before maintenance work.

See chapter "Descaling"

7.1.2 “Maintenance intervals” page

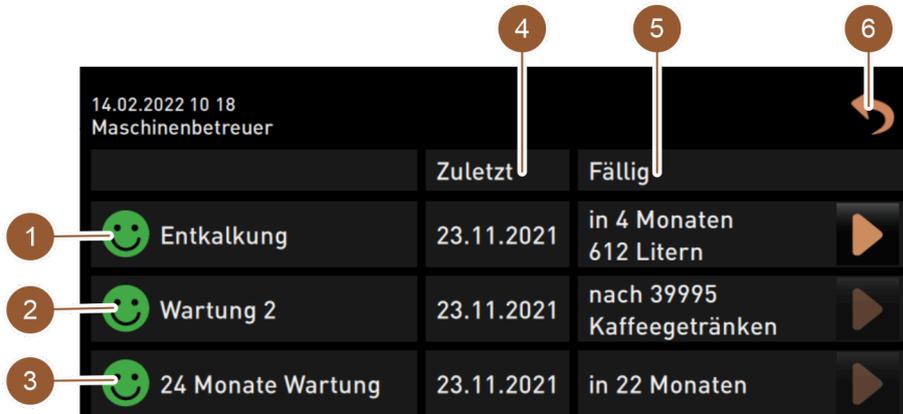


Image: “Maintenance intervals” page

No.	Name	Explanation
1	Descaling	The  field starts the pending descaling.
2	Maintenance 2	The  field shows a query. The coffee machine must be serviced by a service partner according to the separate maintenance regulations. When maintenance has been carried out, the query can be confirmed and the counter is reset.
3	24 month maintenance	The  field shows a query. The coffee machine must be serviced by a service partner according to the separate maintenance regulations. When maintenance has been carried out, the query can be confirmed and the counter is reset.
4	Last done	The date on which the corresponding maintenance was last carried out is displayed.
5	Due	The time when (after how many months, beverages or litres) the next corresponding maintenance must be carried out is displayed.
6	[Back] field	The display returns to the Service menu.

7.1.3 Having maintenance work done and resetting counter



Image: [Service menu] field

Opening Service menu

Prerequisite: The pending maintenance process is displayed in the Service menu with a red smiley.

- ▶ Tap on the [Service menu] field in the user interface.
 - ✓ The “Service menu” page opens.

Opening “Maintenance interval” page

- ▶ Tap on  field (1).
 - ✓ The “Maintenance interval” page appears.
 - ✓ All executed and pending maintenance processes are displayed.

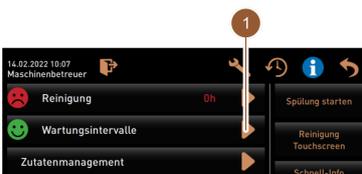


Image: Service menu



Image: "Maintenance intervals" page

Having maintenance work done

1. Have the service technician carry out the pending maintenance work.
2. Tap on pending maintenance (1 or 2).



Image: Confirm maintenance work (example)

Confirming maintenance work

1. Ensure that maintenance has been carried out and completed in accordance with the "Maintenance concept" and maintenance check list.
2. Confirm query with the field.
 - ✓ The maintenance work is shown as complete on the "Maintenance intervals" page (green smiley).
 - ✓ The date for "Last done" changes to the current date.
 - ✓ The values for "Due" change according to the set intervals.

7.2 Descaling



WARNING

Danger of acid burns!



Danger of skin irritation and serious eye irritation. Acid escapes during the descaling process.

- ▶ Do not touch the descaling product with bare hands and read the supplied safety data sheet.
- ▶ Do not remove the decalcification cartridge during the descaling process. Wait for the instruction in the display.



CAUTION

Scalding danger due to hot water!

Hot water flows out of the hot water outlet and beverage outlet during descaling. There is a danger of scalding.

- ▶ Move the beverage outlet to the lowest dispensing position.
- ▶ Do not reach under the hot water outlet during the descaling process.



CAUTION

Scalding danger due to hot steam!

The steam wand emits hot steam during descaling. There is a danger of scalding.

- ▶ Align the outlet of the steam wand in the drip tray.
- ▶ Do not reach under the steam wand during the descaling process.

Descaling duration

A descaling process takes at least 85 min. The coffee machine is not ready for use during this time. Report that the coffee machine is not ready for use in a timely manner.

Aborted descaling

Repeating a descaling process that has not been fully and correctly completed is essential.

The coffee machine can only again be ready for use if the descaling programme has been correctly completed.

7.2.1 Descaling products

Uptime! decalcification cartridge



ADVICE

Property damage due to incorrect decalcification cartridge!

Use of decalcification cartridges other than those recommended by Schaerer AG may damage the coffee machine.

- ▶ Use only decalcification cartridges recommended by Schaerer AG.
- ▶ Only use cartridges taken directly out of the packaging.
- ▶ Before descaling, read the information on the packaging and the safety data sheet carefully. If a safety data sheet is not available, request it from your sales partner.



Name	Schaerer Uptime! decalcification cartridge
Application	Descaling of coffee machine with mains water supply
Descaling	Descaling the boiler including the hot water/ steam system
Application interval	As per instruction

Liquid decalcifier



ADVICE

Property damage due to incorrect liquid decalcifier!

Use of liquid decalcifiers other than those recommended by Schaerer AG may damage the coffee machine.

- ▶ Use only liquid decalcifiers recommended by Schaerer AG.
- ▶ Only use descaling products taken directly out of the packaging.
- ▶ Before descaling, read the information on the packaging and the safety data sheet carefully. If a safety data sheet is not available, request it from your sales partner.



Name	Schaerer liquid decalcifier "Calcpure"
Application	Descaling of coffee machine with internal water tank
Descaling	Descaling the boiler including the hot water/ steam system
Application interval	As per instruction

7.2.2 "Descaling" page

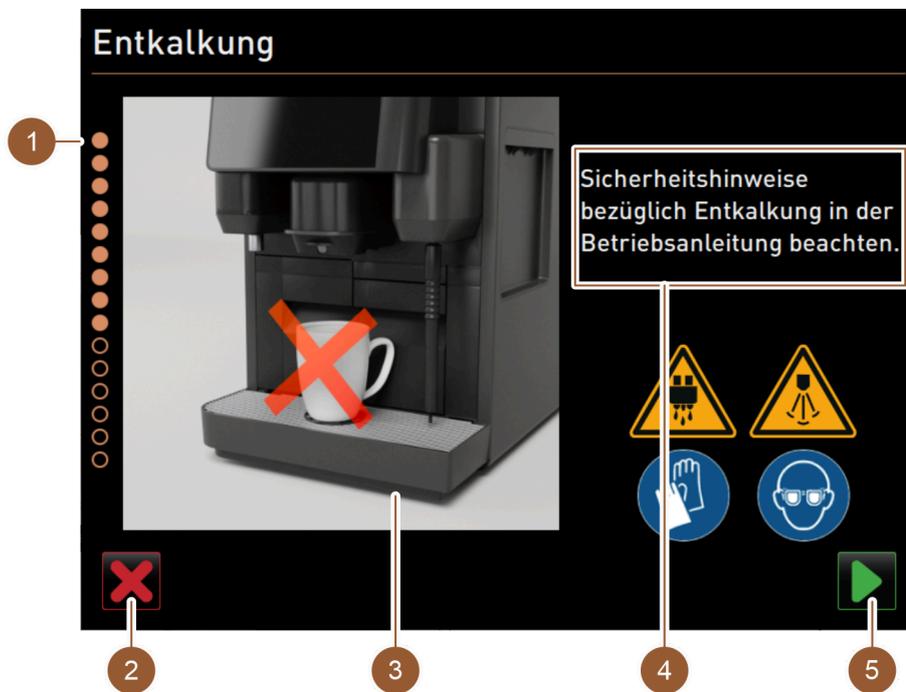


Image: "Descaling" page

No.	Name	Explanation
1	Progress screen	This area shows the progress of the descaling programme. Filled circles indicate that the steps have already been carried out. Unfilled circles mean that the steps still need to be carried out.
2	[Cancel] field	Descaling is aborted. The descaling programme can be aborted at any time. After descaling is aborted, the coffee machine is not ready for use.
3	Image or animation for current action	This area displays an image (or animation) that supports the action requests and information (4).

No.	Name	Explanation
4	Action request/information area	In this area, action requests and information on the respective cleaning step are given in text form.
5	[Continue] field	Leads to the next step.

7.2.3 Required descaling material

The following material is needed during the descaling process with **mains water supply**:

- 1 l water
- Timer
- 1x Schaerer Uptime! decalcification cartridge (079293)
- 1x Schaerer cleaning container 1 l, blue (option)
- 1x Schaerer cleaning container cover (option)
- Gloves
- Protective goggles

The following material is needed during the descaling process with **internal water tank**:

- 1 l water
- Timer
- 2x Schaerer liquid decalcifier (062869)
- 1x Schaerer cleaning container 1 l, blue (option)
- 1x Schaerer cleaning container cover (option)
- Gloves
- Protective goggles

7.2.4 Variant: Carrying out descaling with mains water supply



The descaling process can be aborted/stopped at any time. You will be asked whether you really want to stop the descaling process.



Image: [Service menu] field

Opening Service menu

Prerequisite: The pending descaling process is displayed in the Service menu with a red smiley.

- ▶ Tap on the [Service menu] field in the user interface.
 - ✓ The "Service menu" page opens.

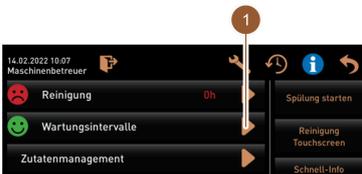


Image: Service menu

Opening "Maintenance interval" page

- ▶ Tap on field (1).
 - ✓ The "Maintenance interval" page appears.
 - ✓ All executed and pending maintenance processes are displayed.



Image: "Maintenance intervals" page

Starting descaling

1. Tap on field (1).
 - ✓ The descaling programme will now start.
2. **With waste water tank:** Completely remove waste water tank.
3. **With external drinking water tank:** Completely fill external drinking water tank.

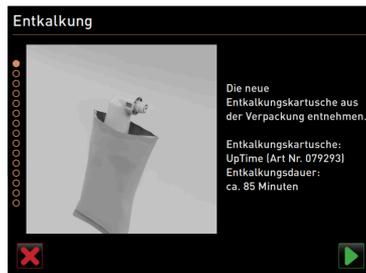


Image: Unpacking decalcification cartridge

Unpacking decalcification cartridge

1. Take the Schaerer "Uptime!" decalcification cartridge out of the packaging.
2. Confirm unpacking with the  field.

Reorder the decalcification cartridge with the article number for the next descaling process from the service partner.

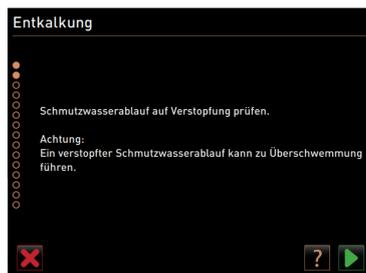


Image: Cleaning drip tray

Variant: With waste water connection

1. Completely drain waste water tank (if present).

ADVICE Material damage due to overflowing water caused by blocked dirty waste water outlet!

INFORMATION: The  field in the display leads to the step-by-step description.

2. Remove the drip grid from the drip tray.
3. Pour 1 l of water into the drip tray and start the timer at the same time.
 - ✓ The water drains.
4. Wait until the water has drained completely. Read the time from the timer.

If more than 30 s have passed, the waste water outlet is blocked.

5. Have a blocked waste water outlet repaired by a service technician.
6. Confirm inspection of the waste water outlet with the  field.



Image: Draining drip tray

Variant: Without waste water connection

1. Remove drip tray.
2. Drain drip tray.
3. Reinsert drip tray.
4. Confirm drainage of the drip tray with the  field.



Image: Removing grounds container

Removing grounds container

1. Push the beverage outlet all the way up.
2. Remove the grounds container from the coffee machine and empty it.



Image: Inserting decalcification cartridge

Inserting decalcification cartridge

1. Open the left front cover.
2. Remove the green end cap by turning it to the left.
3. Position the unpacked decalcification cartridge and insert it by turning it to the right.
 - ✓ The decalcification cartridge is inserted.



Image: Inserting grounds container

Inserting grounds container

- ▶ Insert the grounds container into the coffee machine.



Image: Removing milk container

Option: Removing milk container

1. Open the door of the cooling unit.
2. Remove the milk container from the cooling unit, then empty and clean it if necessary.
 - WARNING** Risk of infection due to warm/contaminated milk!
3. Keep milk cool during descaling.
4. Confirm drainage of the milk container with the field.



Image: Removing cleaning container

Option: Inserting cleaning container

1. Place the empty cleaning container in the cooling unit.
2. Attach the milk hose to the cover of the cleaning container.
3. Close the door of the cooling unit.
4. Confirm drainage of the cleaning container with the field.



Image: Positioning beverage outlet and steam wand

Positioning beverage outlet and steam wand

1. Move the beverage outlet to the lowest position.
2. Align the steam wand in the drip tray.
3. Confirm correct positioning in the field.



Image: Starting descaling process

Starting descaling process

CAUTION Danger of scalding from hot fluid and hot steam!

1. Wear protective goggles and safety gloves.
2. Start the descaling process with the  field.



Image: Progress screen with descaling process

The descaling progress is shown in % and takes about 85 min.

- ✓ Coffee machine cool down starts (blue).
- ✓ Descaling is active (yellow).
- ✓ Rinsing is active (green).

The descaling process can be interrupted with the  field and continued with the  field. Descaling can no longer be aborted.



Image: Removing decalcification cartridge

Removing decalcification cartridge

WARNING Wait for the instruction to remove the decalcification cartridge on the display.

- Prerequisite: The descaling process is complete.
- Remove the decalcification cartridge from the coffee machine by turning it anti-clockwise.



Image: Replacing safety cap

Replacing safety cap

1. Replace the green end cap by turning it clockwise.
2. Close the left front cover.
3. Confirm closure of the cover with the  field.



Image: Removing cleaning container

Option: Removing cleaning container

1. Pull the milk hose out of the cover of the cleaning container.
2. Remove cleaning container from the cooling unit.
3. Empty and rinse out the cleaning container.
4. Confirm removal of the cleaning container with the  field.



Image: Connecting milk container

Option: Putting milk container in cooling unit

1. Fill the milk container with cooled milk and put it in the cooling unit.
2. Attach the milk hose to the cover of the milk container.
3. Confirm closure of the milk container with the field.



Image: Ordering decalcification cartridge

Reordering decalcification cartridge

Prerequisite: The article number appears in the user interface.

- ▶ Reorder a decalcification cartridge from your service partner for the next descaling process.

Reordering decalcification cartridge

- ▶ Confirm closure of the milk container with the field.
 - ✓ The descaling programme closes.
 - ✓ The coffee machine is restarted.
 - ✓ The coffee machine is ready for operation and the user interface is displayed.
 - ✓ The last executed descaling process is shown in the Service menu under "Maintenance intervals".

7.2.5 Variant: Starting descaling with internal water tank

The descaling process can be aborted/stopped at any time. You will be asked whether you really want to stop the descaling process.



Image: [Service menu] field

Opening Service menu

Prerequisite: The pending descaling process is displayed in the Service menu with a red smiley.

- ▶ Tap on the [Service menu] field in the user interface.
 - ✓ The "Service menu" page opens.

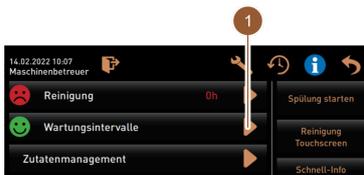


Image: Service menu

Opening "Maintenance interval" page

- ▶ Tap on field (1).
 - ✓ The "Maintenance interval" page appears.
 - ✓ All executed and pending maintenance processes are displayed.



Image: "Maintenance intervals" page

Starting descaling

1. Tap on field (1).
 - ✓ The descaling programme will now start.
2. **With waste water tank:** Completely remove waste water tank.



Image: Cleaning drip tray

Variant: With waste water connection

1. Completely drain waste water tank (if present).

ADVICE Material damage due to overflowing water caused by blocked dirty waste water outlet!

INFORMATION: The **?** field in the display leads to the step-by-step description.

2. Remove the drip grid from the drip tray.
3. Pour 1 l of water into the drip tray and start the timer at the same time.
 - ✓ The water drains.
4. Wait until the water has drained completely. Read the time from the timer.

If more than 30 s have passed, the waste water outlet is blocked.

5. Have a blocked waste water outlet repaired by a service technician.
6. Confirm inspection of the waste water outlet with the **▶** field.



Image: Draining drip tray

Variant: Without waste water connection

1. Remove drip tray.
2. Drain drip tray.
3. Reinsert drip tray.
4. Confirm drainage of the drip tray with the **▶** field.



Image: Draining internal water tank

Removing internal water tank

1. Remove the internal water tank from the coffee machine.
2. Open the cover and drain the internal water tank.
3. Confirm drainage of the internal water tank with the **▶** field.



Image: Filling liquid decalcifier

Filling liquid decalcifier

1. Fill a bottle of descaling agent (062869) into the internal water tank.
2. Fill the empty bottle with water and pour the water into the water tank.
3. Close the cover and insert the internal water tank into the coffee machine.
4. Confirm filling of liquid decalcifier in the internal water tank with the **▶** field.



Image: Removing grounds container

Removing grounds container

1. Push the beverage outlet all the way up.
2. Remove the grounds container from the coffee machine and empty it.



Image: Inserting grounds container

Inserting grounds container

- ▶ Insert the grounds container into the coffee machine.



Image: Placing container under outlet

Placing container under outlet

1. Position a container with a capacity of at least 5 l under the beverage outlet.
2. Ensure that the container cannot tip over.
3. Confirm the container is securely positioned with the field.



Image: Removing milk container

Option: Removing milk container

1. Open the door of the cooling unit.
2. Remove the milk container from the cooling unit, then empty and clean it if necessary.

WARNING Risk of infection due to warm/contaminated milk!

3. Keep milk cool during descaling.
4. Confirm removal of the milk container with the field.



Image: Inserting cleaning container

Option: Inserting cleaning container

1. Place the empty cleaning container in the cooling unit.
2. Attach the milk hose to the cover of the cleaning container.
3. Close the door of the cooling unit.
4. Confirm insertion of the cleaning container with the field.



Image: Positioning beverage outlet and steam wand

Positioning beverage outlet and steam wand

1. Move the beverage outlet to the lowest position.
2. Align the steam wand in the drip tray.
3. Confirm correct positioning in the field.



Image: Starting descaling process

Starting descaling process

CAUTION Danger of scalding from hot fluid and hot steam!

1. Wear protective goggles and safety gloves.
2. Start the descaling process with the field.



Image: Progress screen with descaling process

The descaling progress is shown in % and takes about 85 min.

- ✓ Coffee machine cool down starts (blue).
- ✓ Descaling is active (yellow).
- ✓ Rinsing is active (green).

The descaling process can be interrupted with the field and continued with the field. Descaling can no longer be aborted.



Image: Descaling paused

The "Descaling paused" window appears on the display.

1. Remove and drain container.
2. Remove the internal water tank from the coffee machine.
3. Fill the internal water tank completely with fresh drinking water.
4. Insert the internal water tank into the coffee machine.
5. Place a container under the beverage outlet.
6. Ensure that the container cannot tip over.
7. Confirm the steps have been completed with the field.
 - ✓ The descaling process is continued.



Image: Descaling paused

The "Descaling paused" window appears on the display.

1. Remove and drain container.
2. Remove the internal water tank from the coffee machine.
3. Fill the internal water tank completely with fresh drinking water.
4. Insert the internal water tank into the coffee machine.
5. Place a container under the beverage outlet.
6. Ensure that the container cannot tip over.
7. Confirm the steps have been completed with the field.
 - ✓ The descaling process is continued.



Image: Removing container

1. Remove, drain and clean container.
2. Remove the internal water tank from the coffee machine.
3. Fill the internal water tank with fresh drinking water.
4. Insert the internal water tank into the coffee machine.
5. Confirm the steps have been completed with the field.



Image: Removing cleaning container

Option: Removing cleaning container

1. Pull the milk hose out of the cover of the cleaning container.
2. Remove cleaning container from the cooling unit.
3. Empty and rinse out the cleaning container.
4. Confirm removal of the cleaning container with the field.



Image: Connecting milk container

Option: Putting milk container in cooling unit

1. Fill the milk container with cooled milk and put it in the cooling unit.
2. Attach the milk hose to the cover of the milk container.
3. Confirm closure of the milk container with the field.

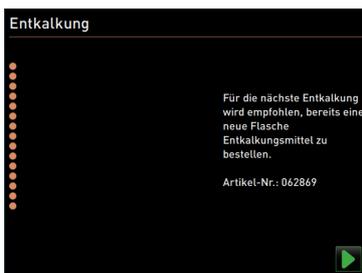


Image: Ordering liquid decalcifier

Reordering liquid decalcifier

Prerequisite: The article number appears in the user interface.

- ▶ Reorder a liquid decalcifier from your service partner for the next descaling process.

Completing descaling programme

- ▶ Confirm and complete descaling with the field.
 - ✓ The descaling programme closes.
 - ✓ The coffee machine is restarted.
 - ✓ The coffee machine is ready for operation and the user interface is displayed.
 - ✓ The last executed descaling process is shown in the Service menu under "Maintenance intervals".

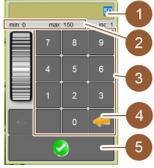
7.2.6 Disposing of decalcification cartridge

The decalcification cartridge is made of plastic and must be completely drained and rinsed with water after descaling.

- ▶ Dispose of the decalcification cartridge with the household waste after proper descaling.
- ▶ If descaling is interrupted, the decalcification cartridge must be disposed of as hazardous waste in line with the local regulations.

8 Programming

8.1 Navigation elements

Symbol	Designation	Description
	Open/Close structure tree	<p>The [+] field opens the structure tree in the statistics.</p> <p>The [-] field closes the structure tree in the statistics.</p>
	On/Off controller	The [On/Off] controller activates or disables a function. Green = on Grey = off
 	Parameter value	<p>The [Parameter value] field switches the value of a parameter back on.</p> <p>Variant: Setting with control dial</p> <ol style="list-style-type: none"> 1. Tap on parameter value. <ul style="list-style-type: none"> ✓ The control dial opens. 2. Set the desired value by turning the control dial up and down. 3. Confirm set value with the  field. <p>Variant: Setting with keyboard</p> <ol style="list-style-type: none"> 1. Touch the field containing the current setting (1). <ul style="list-style-type: none"> ✓ The keyboard entry opens. ✓ Min. and max. values of the possible settings are displayed (2). 2. Remove current setting with the  field (4). <ul style="list-style-type: none"> ✓ The numeric keypad is activated. 3. Enter the new value on the keyboard (3). 4. Confirm the value with the  field (5).
	Activation/Confirmation	The [Activation/Confirmation] field confirms the selection of an assigned coffee type or temperature setting, for example.
	Remove	<p>The [Remove] field removes the following functions:</p> <ul style="list-style-type: none"> • Reset counter • Cancel beverage dispensing • Close window/page
	Next	The [Next] field opens a selection list or leads back to the next programme step.
	Back	The [Back] field takes you back to the previous page/window.

Symbol	Designation	Description
	Save	The [Save] field saves any parameter settings made.
	Restart	The [Restart] field activates a coffee machine restart. A restart is required after the machine configurations have been run.

8.2 Profiles and authorisations

The following profiles are available for the coffee machine:

- Caretaker
- Facilities manager
- Quality manager
- Operator

A different number of parameters can be adjusted depending on the selected profile.



See chapter "Operation" – "Service menu" – "Log-in / Log-out" for introduction to the settings.

In addition to the listed profiles, there is the Service technician profile, which is reserved for the service partner and protected with a PIN. The service technician has full programming access. Details can be found in the separate programming manual.

8.2.1 Caretaker profile

The caretaker is the first person to contact in the event of technical problems. He or she possesses sound technical knowledge and works regularly with the coffee machine. The caretaker has access to most service functions (apart from the service technician).



In the Caretaker profile, the following functions are available for direct selection in the Service menu:

- Starting rinsing
- Touch screen cleaning
- Switching quick info on/off
- Shutting down
- Cleaning
- Maintenance intervals
- Ingredient management



The following settings can be changed in the Caretaker profile:

- System
- Configuration
- Service
- Info

8.2.2 Facilities manager profile

The facilities manager is a department or restaurant manager and his or her duties also include administrative activities.

The facilities manager has access to some statistics of the coffee machine to get an overview of the type and quantity of beverages served.

The facilities manager has limited access to the service functions. It has more statistics at its disposal than the quality manager and the operator.



In the Facilities manager profile, the following functions are available for direct selection in the Service menu:

- Starting rinsing
- Touch screen cleaning
- Switching quick info on/off
- Shutting down
- Maintenance intervals
- Ingredient management



The following settings can be changed in the Facilities manager profile:

- Configuration
- Info

8.2.3 Quality manager profile

The quality manager is responsible for the quality of the beverages from the coffee machine. Monitoring cleaning times is particularly important to ensure quality.

The quality manager has limited access to the service functions. The quality manager has more statistics at its disposal than the operator.



In the Quality manager profile, the following functions are available for direct selection in the Service menu:

- Starting rinsing
- Touch screen cleaning
- Switching quick info on/off
- Shutting down
- Maintenance intervals
- Ingredient management



The following settings can be changed in the Quality manager profile:

- Configuration
- Info

8.2.4 Operator profile

The operator is the normal operator of the coffee machine and therefore only a few service functions are available in this profile. Apart from setting the language, it can view the machine version in order to pass on the information to a service technician when errors occur.



In the Operator profile, the following functions are available for direct selection in the Service menu:

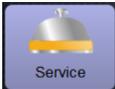
- Starting rinsing
- Touch screen cleaning
- Switching quick info on/off
- Shutting down
- Cleaning
- Maintenance intervals
- Ingredient management



The following settings can be changed in the Operator profile:

- Configuration
- Info

8.2.5 Overview of profile authorisations

Settings	Parameter	Caretaker	Facilities manager	Quality manager	Operator
 System	Grinder / brewing unit	x	-	-	-
	Milk system	x	-	-	-
 Konfiguration	Time / date / timer mode	x	-	-	-
 Service	Grinder service	x	-	-	-
	Backup database	x	-	-	-
	Reset cleaning	x	-	-	-
	Reset descaling counters	x	-	-	-
	Reset descaling	x	-	-	-
 Info	Show versions	x	x	x	x
	Machine counter	x	x	-	-
	Beverage statistics	x	x	-	-
	Cleaning statistics	x	x	x	-
	Maintenance statistics	x	-	-	-
	Dispensing statistics	x	x	-	-
	Water hardness statistics	x	-	-	-

8.3 Machine configuration

The machine configurations are divided into the following settings:

- System
- Configuration

- Service
- Info

8.3.1 “Settings” page

Calling up “Settings” page

1. Tap on the [Service menu] field.
 - ✓ The Service menu is displayed.
2. Tap on the [Settings] field in the Service menu.
 - ✓ The “Settings” page appears.

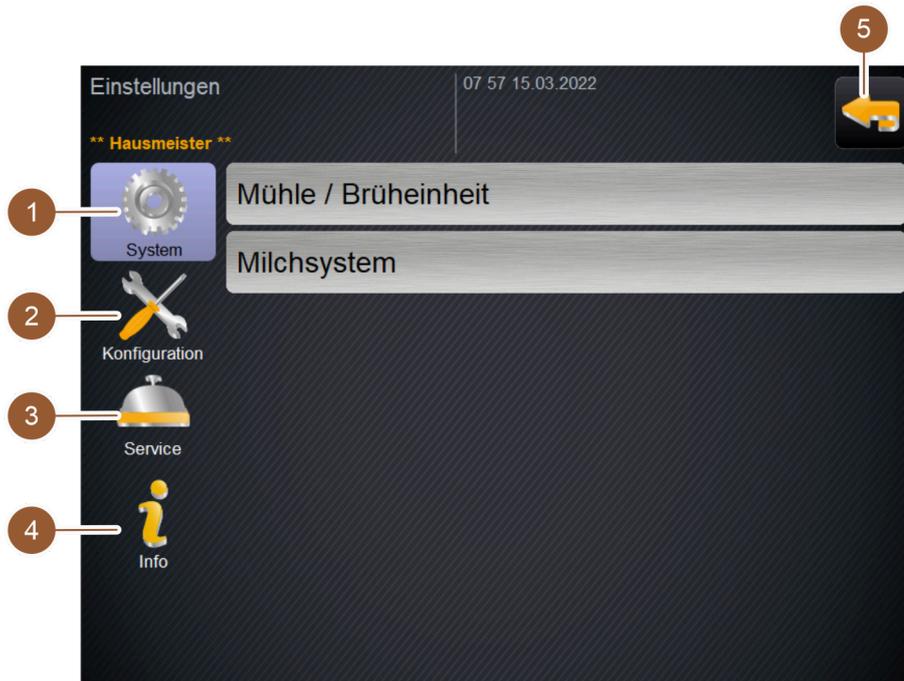


Image: “Settings” page

No.	Name	Explanation
1	System	Displays the existing parameters for the “System” settings on the right.
2	Configuration	Displays the existing parameters for the “Configuration” settings on the right.
3	Service	Displays the existing parameters for the “Service” settings on the right.
4	Info	Displays the existing parameters for the “Info” settings on the right.
5	[Back] field	The display returns to the Service menu.



The parameters displayed in the settings depend on the authorisations of the selected profile.

8.3.2 “System” settings

Grinder / brewing unit

Authorised profiles: Caretaker



Settings > "System" – "Grinder / brewing unit"

Grounds container: Capacity



Setting of the number of cycles (coffee cakes) until the "Empty grounds container" message appears

Setting range: 0 – 150

Standard: 50 (coffee cakes)

ADVICE Do not exceed the standard setting of 50 coffee cakes.

INFORMATION: The coffee machine blocks dispensing of coffee beverages after 55 brewing cycles (5) until the grounds container is emptied.

- ▶ Standard: Value is set to 50 cycles.
- ▶ "Grounds disposal" option: Value is set to 0 cycles.
 - ✓ The number of cycles (coffee cakes) is ignored.

Grounds container: Emptying time [s]



Setting of the amount of time that should elapse before the "Current grounds container counter" is reset to 0 after it is emptied

Setting range: 0 – 30 s

Standard: 5 s

1. Set value to 5 cycles.
2. Empty the grounds container when the corresponding instruction is shown in the display.

INFORMATION: If the grounds container is only briefly pulled out and immediately pushed back in, the counter value is retained and it is not reset.

3. Replace the emptied grounds containers at the earliest after 5 s.
 - ✓ The "Current grounds container counter" is reset to 0.

Grounds container: Current counter



Information on the brewing cycles executed since the last time the grounds container was emptied

Setting range: No setting possible

Standard: Continuous counting of the brewing cycles

If the preset value 50 is reached, the instruction for emptying the grounds container appears.

Centre grinder calibration value (10 s) [g]



Information on calibration value in grams which was determined for the centre grinder during grinder calibration

Setting range: No setting possible

Standard: According to the calibration carried out (1.0 - 50.0 g)

The value determined during the grinder calibration is displayed in this parameter.

See chapter "Settings "Service"" – "Grinder service".

INFORMATION: The service technician can change the calibration value without performing a grinder calibration to make a blanket adjustment to the coffee beverages from the centre grinder.



Settings > "System" – "Grinder / brewing unit"

Right grinder calibration value
(10 s) [g]



Information on calibration value in grams which was determined for the right grinder during grinder calibration

Setting range: No setting possible

Standard: According to the calibration carried out (1.0 - 50.0 g)

The value determined during the grinder calibration is displayed in this parameter.

See chapter "Settings "Service"" – "Grinder service".

INFORMATION: The service technician can change the calibration value without performing a grinder calibration to make a blanket adjustment to the coffee beverages from the right grinder.

Milk system

Milk container

Authorised profiles: Caretaker



Settings > "System" – "Milk system" – "Milk container"

Milk container



Detection of the milk hose length up to the milk container

Setting range: No setting possible

Standard: Schaerer standard

- ✓ The milk hose length is automatically detected.
- ✓ The standard setting "37cm" in the following parameter does not require any additional adaptation.

Milk 1 hose length from
squeeze valve->cooling cell
[cm]



Information on the milk hose dimension from the squeeze valve to the cooling cell for the external milk hose

Setting range: No setting possible

Standard: 37 cm

- ▶ The milk hose length is automatically detected.
- ▶ The standard setting "37cm" in the following parameter does not require any additional adaptation.

INFORMATION: For "non-standard" equipment, the milk hose length must be measured and entered by the service technician.

Milk systems with non-standard equipment:

- ▶ Left cooling unit of the coffee machine
- ▶ Under-counter cooling unit
- ▶ All optional accessories, e.g. Cup & Cool and Centre Milk



The service technician can make changes to the settings for the "Milk container" parameter.

Milk level monitoring

Authorised profiles: Caretaker



Setting > "System" - "Milk system" - "Milk level monitoring"

Milk level monitoring



Settings for milk container level monitoring

Setting range: No monitoring/Warning/Disable beverage dispensing

Standard: No monitoring

1. Open selection menu using the  field.
 - ✓ The selection menu opens.
2. Select one of three options:
 - **No monitoring:** Milk monitoring is configured but is not in use.
 - **Warning:** If a low milk level is detected, a message appears on the display. Other milk beverages can be dispensed.
 - **Disable beverage dispensing:** If a low milk level is detected, a message appears on the display. Dispensing of milk beverages is blocked.

8.3.3 "Configuration" settings

Time / date / timer mode

Authorised profiles: Caretaker



Setting > "Configuration" - "Time / date / timer mode"

Date

Time

Time zone



Information about the preset time zone with time and date

Each time zone contains sub-divisions, e.g. "Central European Time (CET/MEZ)".

Setting range: No setting possible

Standard: Country-specific/User-specific

The values set (by the service technician) for date, time and time zone are displayed here.

Monday On/Off to

Sunday On/Off



Information about the automatic switch-on/off times

Setting range: No setting possible

Standard: User-specific

The values (set by the service technician) for timer operation are displayed here. Automatic switch-on and switch-off times can be set separately for each day of the week by the service technician.



The service technician can make changes to the settings for the "Time / date / timer mode" parameter.

8.3.4 "Service" settings



Select "Service" – "Grinder services" setting (with manual grinding level adjustment)



Image: Starting grinder service

Prerequisite: The coffee machine is equipped with manual grinder adjustment.

1. Tap on "Service" – "Grinder service" setting.
 - ✓ The confirmation window opens.
2. Confirm grinder services with the  field.
 - ✓ The "Grinder service" page opens.



Image: Grinder service

- ▶ Tap the tab of the centre grinder (1) or the right grinder (2).

The following operations are available:

- Replace grinding gauge (4)
- Adjust grinder (5)
- Calibrate grinder (6)
- Cancel/Finish grinder service (3)

If you start with one of the first two operations, the programme will then automatically guide you through the subsequent operations.

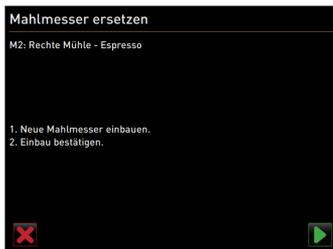
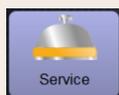


Image: Grinding gauge replacement

Grinding gauge replacement

1. On the "Grinder service" page, tap on the [Grinding gauge replacement] field.
 - ✓ The "Grinding gauge replacement" page opens.
2. Remove manual grinding level adjustment and install new grinding gauges.
3. Close the empty grinder by hand until resistance can be felt (grinding gauge against grinding gauge).
4. Open the grinder 45° (anti-clockwise).
5. Reinstall manual grinding level adjustment.
6. Confirm replacement of grinding gauges with the  field.
 - ✓ The "Grinding level adjustment preparation" page opens.



Select "Service" – "Grinder services" setting (with manual grinding level adjustment)

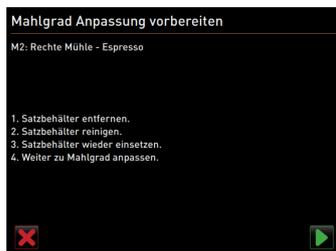


Image: Grinding level adjustment preparation

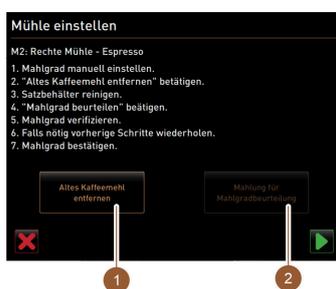


Image: Grinder adjustment

Grinder adjustment

The "Grinding level adjustment preparation" page opens when the [Grinder adjustment] field is touched on the "Grinder service" page or after the "Grinding gauge replacement" operation has been completed.

1. Remove grounds container, clean it and reinstall it.
2. Confirm that the grounds container has been inserted with the  field.
 - ✓ The "Grinder adjustment" page opens.
3. Set grinding level manually.
 - See training documents.
4. Tap on the [Remove old ground coffee] (1) field.
 - ✓ The old ground coffee is removed.
 - ✓ The [Grind for grinding level judgement] field (2) becomes active.
5. Clean the grounds container.
6. Tap on the [Grind for grinding level judgement] (2) field.
7. Check the grinding level and, if necessary, repeat the steps for setting the grinding level.
8. Confirm the set grinding level with the  field.
 - ✓ The "Prepare for calibration" page opens.



Select "Service" – "Grinder services" setting (with manual grinding level adjustment)

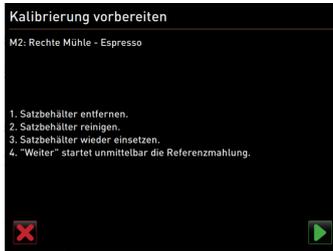


Image: Preparing for calibration



Image: Grinder calibration

Grinder calibration

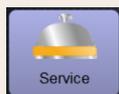
Perform calibration in the following cases:

- ▶ The coffee machine is new.
- ▶ The operating time is more than one year.
- ▶ The grinding level has been changed.
- ▶ The grinder is open.
- ▶ The grinding gauges have been replaced.
- ▶ The coffee type has been changed.

The "Prepare for calibration" page opens when the [Grinder calibration] field is touched on the "Grinder service" page or after the "Grinder adjustment" operation has been completed.

1. Remove grounds container, clean it and reinstall it.
2. Confirm that the grounds container has been inserted with the field.
 - ✓ Reference grinding starts.
 - ✓ The "Grinder calibration" page opens.
 - ✓ When reference grinding is finished, the [Reference grinding] field (1) becomes active.
3. Weigh ground coffee from reference grinding.
4. Enter calibration value (measured ground coffee weight) with the two [+/-] (2) fields.
5. If necessary, start another reference grinding operation (1) with the [Reference grind] field.

If several reference grinding operations are performed, the entire resulting quantity of ground coffee must be weighed and entered as a reference value. The coffee machine automatically detects all the grinding operations triggered and calculates the correct grind quantity from this.
6. Complete calibration of the grinder with the field.
 - ✓ The "Grinder service" page opens.
 - ✓ The set grinder is ready for use.
7. Leave the grinder service using the field.
 - ✓ The "Settings" page opens.



Select "Service" – "Grinder services" setting (with automatic grinding level adjustment)



Image: Starting grinder service



Image: Grinder service

Prerequisite:

The coffee machine is equipped with automatic grinder adjustment.

1. Tap on "Service" – "Grinder service" setting.
 - ✓ The confirmation window opens.
2. Confirm grinder services with the field.
 - ✓ The "Grinder service" page opens.
3. Tap the tab of the centre grinder (1) or the right grinder (2).

The following operations are available:

- Replace grinding gauge (4)
- Adjust grinder (5)
- Calibrate grinder (6)
- Cancel/Finish grinder service (3)

If you start with one of the first two operations, the programme will then automatically guide you through the subsequent operations.

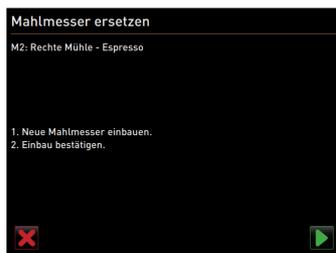


Image: Grinding gauge replacement

Grinding gauge replacement

1. On the "Grinder service" page, tap on the [Grinding gauge replacement] field.
 - ✓ The "Grinding gauge replacement" page opens.
2. Remove grinding level motor and install new grinding gauges.
3. Close the empty grinder by hand until resistance can be felt (grinding gauge against grinding gauge).
4. Open the grinder 45° (anti-clockwise).
5. Reassemble the grinding level motor.
6. Confirm replacement of grinding gauges with the field.
 - ✓ The "Grinding level adjustment preparation" page opens.



Select "Service" – "Grinder services" setting (with automatic grinding level adjustment)

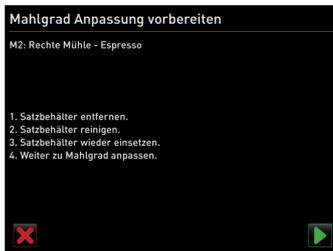


Image: Grinding level adjustment preparation

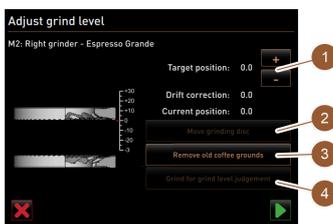


Image: Setting grinding level

Grinder adjustment

The "Grinding level adjustment preparation" page opens when the [Grinder adjustment] field is touched on the "Grinder service" page or after the "Grinding gauge replacement" operation has been completed.

1. Remove grounds container, clean it and reinstall it.
2. Confirm that the grounds container has been inserted with the field.
 - ✓ The "Grinder adjustment" page opens.
3. Tap on the [Remove old ground coffee] (3) field.
 - ✓ The old ground coffee is removed.
 - ✓ The [Grind for grinding level judgement] field (4) becomes active.
4. Tap on the [Grind for grinding level judgement] (4) field.
 - ✓ A grinding is carried out.

Enter grinding level result with the [+]/[-] fields (1). The [+]/[-] fields (1) can be used to change the distance between the two grinding discs and thus adjust the grinding level.

Execute grinding level adjustments in small steps (± 1).

With the [Move grinding gauge] field (2), the gauge is set to the previously set position.

5. Check the grinding level and, if necessary, repeat the steps for setting the grinding level.
6. Confirm the set grinding level with the field.
 - ✓ The "Prepare for calibration" page opens.
7. Tap on the [Remove old ground coffee] (3) field.
 - ✓ The old ground coffee is removed.
 - ✓ The [Grind for grinding level judgement] field (4) becomes active.
8. Tap on the [Grind for grinding level judgement] (4) field.
 - ✓ A grinding is carried out.
9. Enter grinding level result with the [+]/[-] fields (1).

The [+]/[-] fields (1) can be used to change the distance between the two grinding discs and thus adjust the grinding level. Execute grinding level adjustments in small steps (± 1).

With the [Move grinding gauge] field (2), the gauge is set to the previously set position.
10. Check the grinding level and, if necessary, repeat the steps for setting the grinding level.
11. Confirm the set grinding level with the field.
 - ✓ The "Prepare for calibration" page opens.



Select "Service" – "Grinder services" setting (with automatic grinding level adjustment)

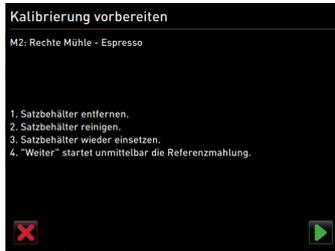


Image: Preparing for calibration



Image: Grinder calibration

Grinder calibration

Perform calibration in the following cases:

- ▶ The coffee machine is new.
- ▶ The operating time is more than one year.
- ▶ The grinding level has been changed.
- ▶ The grinder is open.
- ▶ The grinding gauges have been replaced.
- ▶ The coffee type has been changed.

The "Prepare for calibration" page opens when the [Grinder calibration] field is touched on the "Grinder service" page or after the "Grinder adjustment" operation has been completed.

1. Remove grounds container, clean it and reinstall it.
2. Confirm that the grounds container has been inserted with the field.
 - ✓ Reference grinding starts.
 - ✓ The "Grinder calibration" page opens.
 - ✓ When reference grinding is finished, the [Reference grinding] field (1) becomes active.
3. Weigh ground coffee from reference grinding.
4. Enter calibration value (measured ground coffee weight) with the two [+/-] (2) fields.
 - ✓ If necessary, start another reference grinding operation (1) with the [Reference grind] field.

If several reference grinding operations are performed, the entire resulting quantity of ground coffee must be weighed and entered as a reference value. The coffee machine automatically detects all the grinding operations triggered and calculates the correct grind quantity from this.

- ✓ Complete calibration of the grinder with the field.



Image: Grinder initialisation

Grinder initialisation

After a fault or after the grinding gauges have been replaced, the automatic grinding level adjustment must be initialised.

1. Follow the display-guided instructions.
2. Remove grinding level motor and install new grinding gauges.
3. Close the empty grinder by hand until resistance can be felt (grinding gauge against grinding gauge).
4. Open the grinder 45° (anti-clockwise).
5. Reassemble the grinding level motor.
6. Confirm "Grinder initialisation" installation steps with the field.
 - ✓ The "Grinder service" page opens.
 - ✓ The set grinder is ready for use.
7. Leave the grinder service using the field.
 - ✓ The "Settings" page opens.

8.3.5 "Info" settings

Show versions

Authorised profiles: Caretaker, facilities manager, quality manger, operator



When reporting an error, please pass this information on to the service technician.



Setting > "Info" – "Display versions"

Item	Version
Software Touchpanel	SKYE_4.38.5.8f1bc2e_Sim (Created: 2022-01-13 14:51)
Software Leistungsteil	0.0
Version Datenbank	2007
BSP Version	N/A
MAC Adresse	00 09 0F-AA.00.01
Qt version	5.8.3
SQLite Version	3.8.10.2
Software SCA3	Copyright 2017 Schaerer Ltd. Switzerland. All rights reserved.
Show Licensing Information	Lizenz-Informationen anzeigen

Image: Versions

Informs of the installed versions of the machine software

Setting range: No setting possible

Standard: –

The following information can be obtained:

- Touch panel software
- Power section software
- Database version
- BSP version
- MAC address
- Qt version (source code)
- SQLite version
- Software SCA3
- Show licensing information
- Export licensing information

Machine counter

Authorised profiles: Caretaker, facilities manager



Setting > "Info" – "Machine counter"

Getränk	Gesamt
Kaffeegetränke gesamt	5
Milchgetränke gesamt	6
Pulvergetränke gesamt	1
Singgetränke gesamt	0
Heisswasser gesamt	10
Dampfheizge gesamt	3

Image: Machine counter

Information on the number of beverages or ingredients served

Setting range: No setting possible

Standard: –

Each ingredient that makes up a beverage is listed as a separate "beverage" in this list.

The following information can be obtained:

- Total coffee beverages
- Total milk beverages
- Total powder beverages
- Total hot water
- Total steam

Ingredient example from the "Chociatto" beverage:

- ▶ 1st ingredient = coffee
- ▶ 2nd ingredient = fresh milk or topping
- ▶ 3rd ingredient = choco

Beverage statistics

Authorised profiles: Caretaker, facilities manager



Setting > "Info" – "Beverage statistics"

Getränk	Count	Reset
Espresso	0	✖
Espresso Customizable	---	✖
Cappuccino	---	✖
Cappuccino Customizable	---	✖
Flat White	---	✖
Chocliatto	---	✖
Milch heiss	0	✖
Kaffe Milch	0	✖
Hotwasser	---	✖

Image: Beverage statistics

Information on dispensed beverages

Counter reset

Setting range: Reset of single or total counter readings

Standard: User-defined

All beverages added on the menu cards are listed.

Variant: Resetting single counters

- ▶ Tap on the small field in the column of the respective beverage.
 - ✓ The beverage counter of the selected beverage is set to 0.

Variant: Resetting all counters

- ▶ Tap on the large field at the top of the page.
 - ✓ All listed beverage counters are reset to 0.

Cleaning statistics

Authorised profiles: Caretaker, facilities manager, quality manger



Setting > "Info" – "Cleaning statistics"

Datum	Zeit	Profil	System	Ereignis
20.07.2021	12:05	Entwickler	Kaffesystem	Zeitstempel zurücksetzen
20.07.2021	12:05	Entwickler	Milchsystem	Zeitstempel zurücksetzen
20.07.2021	12:05	Entwickler	Pulversystem	Zeitstempel zurücksetzen
20.07.2021	12:05	Entwickler	Dampfboilerspülung	Zeitstempel zurücksetzen
01.12.2020	16:44	Servicetechniker	Kaffesystem	Zeitstempel zurücksetzen
01.12.2020	16:44	Servicetechniker	Pulversystem	Zeitstempel zurücksetzen
01.12.2020	16:44	Servicetechniker	Dampfboilerspülung	Zeitstempel zurücksetzen

Image: Cleaning statistics

Information on cleaning processes performed

Setting range: No setting possible

Standard: –

The following information can be obtained:

- Date and time
- Profile
- System
- Event

Executed, aborted and reset cleaning processes are shown in the "Event" column.

Maintenance statistics

Authorised profiles: Caretaker



Setting > "Info" – "Maintenance statistics"

Datum / Zeit	Profil	Wartungsintervalle	Ereignis
10.03.2022 14:51	Maschinenbetreuer	Entkalkung	Erledigt
20.07.2021 12:05	Entwickler	Entkalkung	Zähler zurücksetzen
01.12.2020 16:44	Servicetechniker	Entkalkung	Zähler zurücksetzen

Image: Maintenance statistics

Information on maintenance (descaling) performed

Setting range: No setting possible

Standard: –

The following information is listed:

- Date and time
- Profile
- Maintenance intervals
- Event

Executed, aborted and reset descaling processes are shown in the "Event" column.

Dispensing statistics

Authorised profiles: Caretaker, facilities manager



Setting > "Info" – "Dispensing statistics"

Getränk	Datum / Zeit
Kaffe Milch (5115)	16.03.2022 10:12:37
Tee (5127)	16.03.2022 10:12:15
Cappuccino (5110)	16.03.2022 10:11:11
Espresso (5108)	16.03.2022 10:10:39
Tassengrößen	Mittel Einzel
Abgebrochen	Nein
Dauer	28.0s
Extraktionszeit	3.7s
Getränk angepasst	Nein

Image: Dispensing statistics

Information on all performed beverage dispensing processes which contain the beverage data

Setting range: Counter reading reset

Standard: –

The following information can be obtained:

- Beverage selection (+ count)
- Date/time

► Open the structure tree to see details.

The following information can be read for each type of beverage:

- Cup sizes
- Aborted dispensing
- Dispensing duration
- Extraction time
- Beverage modified

► Tap on the  field at the top of the page.

✓ All dispensed beverages are deleted from the list.

Water hardness statistics

Authorised profiles: Caretaker



Setting > "Info" – "Water hardness statistics"

Datum / Zeit	Wasserhärte [°dKH]
21.03.2022 09:53	12
21.03.2022 09:52	9

Image: Water hardness statistics

Information on previously set water hardness

Setting range: No setting possible

Standard: –

The following information can be obtained:

- Date/time
- Water hardness [°dKH]

The list includes a new entry for each adjustment made to the water hardness.

8.3.6 Saving changes and loading them into coffee machine

Proceed as follows to save and load changes in the settings:

1. Save your selection with the  field.
2. With the  field, exit the parameter and the setting.
3. Load changes to the setting/parameter into the coffee machine using the  field.
✓ The coffee machine performs a restart.

9 Troubleshooting

9.1 Error displays

A distinction can be made between the following fault indications:

- Functional lighting
- Messages in display

9.1.1 Functional lighting

The coffee machine is equipped with functional lighting by default. Pending error messages are signalled in the display by illuminated LED colour strips on the coffee machine.

The different colours have the following meanings:

- White: Coffee machine is ready for use
- Orange: Action due soon (refilling, cleaning, etc.)
- Red: Machine error (milk empty, grinder blocked, water flow error, etc.)

9.1.2 Messages in display

A distinction can be made between the following messages in the display:

- Simple error message
- Specific error message
- Error message in the Service menu

Simple error message

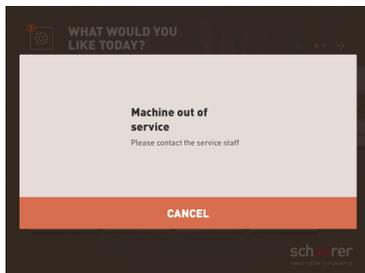


Image: "Simple" error message

Prerequisite:

- "Simple error message" is activated in the user interface for "Display of notification mode".
- ✓ If there is an error message, the coffee machine remains out of operation until the service staff acknowledges the message.
 - ✓ The "Inform service staff" instruction is displayed.
 - ✓ The error message cannot be acknowledged.
- Inform service staff.

Specific error message

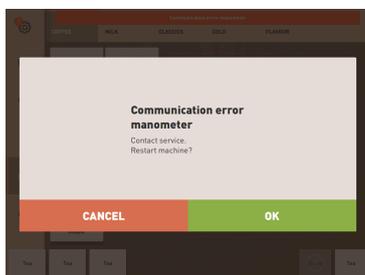


Image: "Specific" error message



Image: "Specific" error message

Prerequisite: "Specific error message" is activated in the user interface for "Display of notification mode".

- ✓ If there is an error message, the coffee machine is briefly out of operation.
 - ✓ The "Restart" or "Inform service technician" instruction is displayed.
 - ✓ Error messages can be partially acknowledged.
1. Depending on the type of error, perform one of the following actions:
 2. a) Follow the action instruction and acknowledge the error message.
 3. b) Touch the [OK] field for a restart.
 - ✓ The pending error has been acknowledged or the coffee machine restarts.
 - ✓ The coffee machine is ready for use again.
 4. If the error message cannot be acknowledged, inform the service technician.

Error message in the Service menu

In addition to the error messages in the user interface, the error messages are displayed in the Service menu.

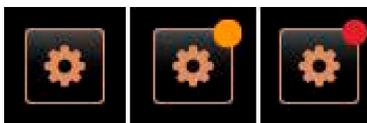


Image: [Service menu] field

[Service menu] field

The [Service menu] field opens the Service menu.

The [Service menu] field in the user interface provides information about pending information or error messages:

- Without colour code: There are no messages in the Service menu.
- Orange: Information is pending in the Service menu.
- Red: Error messages or action requests are pending in the Service menu.

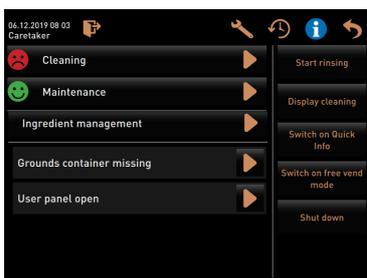


Image: "Service menu" window with error message

"Service menu" page

1. Tap on the [Service menu] field.
 - ✓ The Service menu opens and all pending error messages are listed.
2. Open error message using the field.
3. Execute displayed action instruction and possibly acknowledge error with [OK].
4. If the error message cannot be acknowledged, inform the service technician.

9.2 Malfunctions



If there is a red pending fault/error message, beverage dispensing is disabled until the required action is taken.

- ▶ Tap on any other pending error messages in the Service menu and correct them as described below.

If an error message remains, there may be an error.

- ▶ Contact your service partner (see www.schaerer.com).

9.3 Faults with display messages

For faults with a display message, a distinction is made according to the following categories:

- ▶ Fault
- ▶ Error
- ▶ Instruction
- ▶ Note

9.3.1 "Note" display message

The following display messages have a blue background in the PC board.

Display message	Cause	What to do
Caution: A blocked waste water outlet can cause flooding.	There are left-over coffee grounds in the waste water.	▶ Check the waste water outlet and drip tray for blockages and clean them.

Display message	Cause	What to do
Wait until telemetry connection is established or contact service.	The "Coffee Link" indication is missing.	<ul style="list-style-type: none"> ▶ Restart the telemetry module. ▶ If the malfunction persists, contact your service partner.
Milk level low	The milk level in the milk container is low.	<ul style="list-style-type: none"> ▶ Fill milk container.
Grounds container full soon	The set capacity of the grounds container will soon be reached.	<ul style="list-style-type: none"> ▶ Empty grounds container.
External drinking water nearly empty (option)	The filling level of the external drinking water tank is low.	<ul style="list-style-type: none"> ▶ Empty grounds container.
Hot water temperature too low Steam boiler temperature too low	The coffee machine is heating up.	<ul style="list-style-type: none"> ▶ Wait until the coffee machine is heated up.
	An error occurred during the heating process.	<ul style="list-style-type: none"> ▶ Disconnect the coffee machine from the power supply. ▶ Reconnect the machine and switch it on.
Coffee machine out of service	Setting in Self-service mode if no beverages are to be dispensed.	<ul style="list-style-type: none"> ▶ Set the "Configuration" – "Timer mode" parameter as appropriate. ▶ If the malfunction persists, contact your service partner.

9.3.2 "Instruction" display message

The following display messages have a white background in the PC board.

Display message	Cause	What to do
Insert grounds container	The grounds container is missing or was not completely inserted into the coffee machine.	<ul style="list-style-type: none"> ▶ Correctly reinsert the grounds container into the coffee machine.
Close user panel	The user panel is open or was not completely closed.	<ul style="list-style-type: none"> ▶ Push the user panel downwards until it snaps into place.
Refill external drinking water tank (option)	The filling level of the external drinking water tank is too low.	<ul style="list-style-type: none"> ▶ Remove the level monitoring from the external drinking water tank. ▶ Rinse and fill the external drinking water tank with fresh water. ▶ Reinsert the level monitoring.
Empty waste water tank (option)	The filling quantity of the external waste water tank has been reached.	<ul style="list-style-type: none"> ▶ Remove the level monitoring from the external waste water tank. ▶ Rinse out external waste water tank. ▶ Reinsert the level monitoring.
Top up beans (middle grinder empty)	The middle bean hopper is empty.	<ul style="list-style-type: none"> ▶ Fill bean hopper.
Top up beans (right grinder empty)	The right bean hopper is empty.	<ul style="list-style-type: none"> ▶ Fill bean hopper.

Display message	Cause	What to do
Fill ground coffee in manual inlet	Do not insert ground coffee into the manual inlet.	<ul style="list-style-type: none"> ▶ Open the manual inlet in the middle bean hopper. ▶ Fill ground coffee. ▶ Close the manual inlet.
Fill choco or milk powder in the 1st container (1st powder container empty)	The 1st powder container is empty.	<ul style="list-style-type: none"> ▶ Refill first powder container.
Inserting decalcification cartridge	The descaling process requires the descaling agent from the decalcification cartridge.	<ul style="list-style-type: none"> ▶ Insert decalcification cartridge. ▶ After descaling and when an instruction appears on the display, remove the decalcification cartridge.

9.3.3 “Fault” display message

 The following display messages have a yellow background in the PC board.

Display message	Cause	What to do
Brewing unit encoder error	The brewing unit motor was not detected during machine initialisation.	<ul style="list-style-type: none"> ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Error during automatic grinding level correction in the centre, left or right	The motor of the automatic grinding level adjustment function is running incorrectly.	<ul style="list-style-type: none"> ▶ Cancel grinding level adjustment. ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Machine configuration error	There is a discrepancy between the software and the machine hardware.	<ul style="list-style-type: none"> ▶ Restart hardware detection. ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Steam wand temperature sensor interruption	The temperature sensor of the steam wand is not closed.	<ul style="list-style-type: none"> ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Steam wand temperature sensor short circuit	The temperature sensor of the steam wand is defective.	<ul style="list-style-type: none"> ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Reset cleaning/descaling	A cleaning/descaling operation was aborted/not completed.	<ul style="list-style-type: none"> ▶ Carry out cleaning/descaling.
Milk empty	The milk level in the milk container is too low.	<ul style="list-style-type: none"> ▶ Remove milk container. ▶ Clean the milk container thoroughly. ▶ Fill the milk container with fresh pre-cooled milk (3 – 5 °C) and insert it back into the coffee machine.
Grounds container full	The capacity of the grounds container has been reached.	<ul style="list-style-type: none"> ▶ Empty grounds container. ▶ Rinse and dry the grounds container. ▶ Replace the grounds container.

9.3.4 “Fault” display message

 The following display messages have a red background in the PC board.

Display message	Cause	What to do
Centre grinder (standard), right grinder (option) overloaded	An excessive current value (> 8 A) was measured over a defined period of time. The coffee machine tries five times to start grinding again, then this message appears. There are left-over coffee grounds in the waste water.	<ul style="list-style-type: none"> ▶ Shut down the coffee machine. ▶ Check the grinder for blockages and remove any foreign bodies. ▶ Restart coffee machine.
Centre grinder (standard), right grinder (option) blocked	If the grinder (centre or right) is overloaded and a beverage is requested again in this state, this message appears. Beverage dispensing is disabled.	<ul style="list-style-type: none"> ▶ Shut down the coffee machine. ▶ Check the grinder for blockages and remove any foreign bodies. ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.
Tea or coffee hot water boiler excess temperature	The water supply has been interrupted.	▶ Check the level of the external/internal drinking water tank (option) or the state of the mains water supply.
	The coffee machine is overheated.	▶ Disconnect the coffee machine from the power supply and let it cool down.
	The SSR is defective. The Klixon has triggered.	▶ If the malfunction persists, contact your service partner.
Steam boiler excess temperature	The water supply has been interrupted.	▶ Check the level of the external/internal drinking water tank (option) or the state of the mains water supply.
	The steam system is clogged.	▶ Check and clean the beverage outlet and steam system.
	The coffee machine is overheated.	▶ Disconnect the coffee machine from the power supply and let it cool down.
	The SSR is defective. The Klixon has triggered.	▶ If the malfunction persists after a restart, contact your service partner.
HW boiler heating time-out Steam boiler heating time-out	Although the heater is switched on, the set temperature was not reached within 5 min.	▶ If the malfunction persists, contact your service partner.
NTC hot water boiler short-circuited NTC steam boiler short-circuited	The main board does not detect resistance. A maximum temperature (approx. 150°C) is measured. Beverage dispensing is disabled.	▶ If the malfunction persists, contact your service partner.
NTC hot water boiler interrupted NTC steam boiler interrupted	The temperature sensor has been interrupted. A minimum temperature is measured.	▶ If the malfunction persists, contact your service partner.

Display message	Cause	What to do
Brewing unit overcurrent	An overcurrent was detected on the brewing unit motor.	▶ If the malfunction persists, contact your service partner.
Brewing unit standby current	Even when the brewing unit is not running, it must consume a minimal amount of current. If it does not, there is an error. This may be due to the brewing unit, the power board or the wiring.	▶ Check the brewing unit for blockages. ▶ If the malfunction persists, contact your service partner.
Brewing unit time-out	The brewing unit does not have a press switch for the "home position". The position of the brewing cylinder is detected by measuring the current value. The following peak values are detected: Upper and lower position The following time-out is defined: If, after a movement of the brewing unit, a current peak is not detected within 10, the "Brewing unit time-out" error is displayed.	▶ If the malfunction persists, contact your service partner.
Water flow error	While a coffee product is being dispensed, the flow meter performs fewer than the defined number of minimum rotations. It is likely there is a total or partial blockage somewhere in the water system.	▶ Check the level of the drinking water tank or the state of the mains water supply. ▶ Check the internal or external drinking water tank (saturation of the filter reduces the water flow). ▶ Check whether the upper plunger is blocked or partially congested. ▶ Check the grinding setting. INFORMATION: If the grinding setting is too fine, this can inhibit or completely block the water flow. ▶ If the malfunction persists, contact your service partner.
Steam supply error	The level sensor detected a low level in the steam boiler. An attempt was made to fill the boiler. However, no water was detected by the level probe within 60 s. Filling is aborted. The dispensing of beverages that require steam is disabled.	▶ If the malfunction persists, contact your service partner.
Modbus BP processing error	Communication error between power section and touch screen	▶ If the malfunction persists, contact your service partner.
Modbus MV processing error	Communication error between manometer and touch screen	▶ If the malfunction persists, contact your service partner.
Modbus MR processing error	Communication error between cooling unit and touch screen	▶ Check the cooling unit and machine wiring. ▶ If the malfunction persists, contact your service partner.

Display message	Cause	What to do
Coffee machine out of service	Setting in Self-service mode if no beverages can be dispensed for various reasons.	<ul style="list-style-type: none"> ▶ Check products such as coffee beans, milk, choco powder or milk powder. ▶ Check temperature inside cooling unit. ▶ Carry out any cleaning or descaling operation that is pending. ▶ If the malfunction persists, contact your service partner.
Communication error (various types)	Communication error between software and various modules, such as the HCU power section, Flavour Point, brewing unit, manometer, and so on	<ul style="list-style-type: none"> ▶ Restart coffee machine. ▶ If the malfunction persists, contact your service partner.

9.4 Errors without display messages

Fault	Cause	What to do
The display is dark.	The coffee machine is not connected to the power supply.	<ul style="list-style-type: none"> ▶ Connect the coffee machine to the power supply. ▶ Switch on the coffee machine. ▶ If the malfunction persists, contact your service partner.
	The coffee machine is not switched on.	<ul style="list-style-type: none"> ▶ Switch on the coffee machine. ▶ If the malfunction persists, contact your service partner.
No beverages with milk are available.	The milk container is empty.	<ul style="list-style-type: none"> ▶ Fill milk container. ▶ If the malfunction persists, contact your service partner.
	The milk system is clogged.	<ul style="list-style-type: none"> ▶ Perform the daily cleaning routine. ▶ If the malfunction persists, contact your service partner.
	The milk system was disabled by mistake.	<ul style="list-style-type: none"> ▶ Check the cable connection from the coffee machine control cable to the cooling unit. ▶ Activate milk system. ▶ If the malfunction persists, contact your service partner.

Fault	Cause	What to do
No beverages with milk foam are available.	The milk container is empty.	<ul style="list-style-type: none">▶ Fill milk container.▶ If the malfunction persists, contact your service partner.
	The milk system is clogged.	<ul style="list-style-type: none">▶ Perform the daily cleaning routine.▶ If the malfunction persists, contact your service partner.
	The milk system was disabled by mistake.	<ul style="list-style-type: none">▶ Check the cable connection from the coffee machine control cable to the cooling unit.▶ Activate milk system.▶ Perform the daily cleaning routine.▶ If the malfunction persists, contact your service partner.

10 Disassembly and disposal

10.1 Disassembly

After end of service life

After the coffee machine has reached the end of its service life, disassemble the coffee machine and dispose of it in an environmentally friendly manner.

10.2 Disposal



The coffee machine must be disposed of correctly in conformity with local and legal regulations.

- ▶ Contact your service partner.

