

Schaerer Coffee Vito

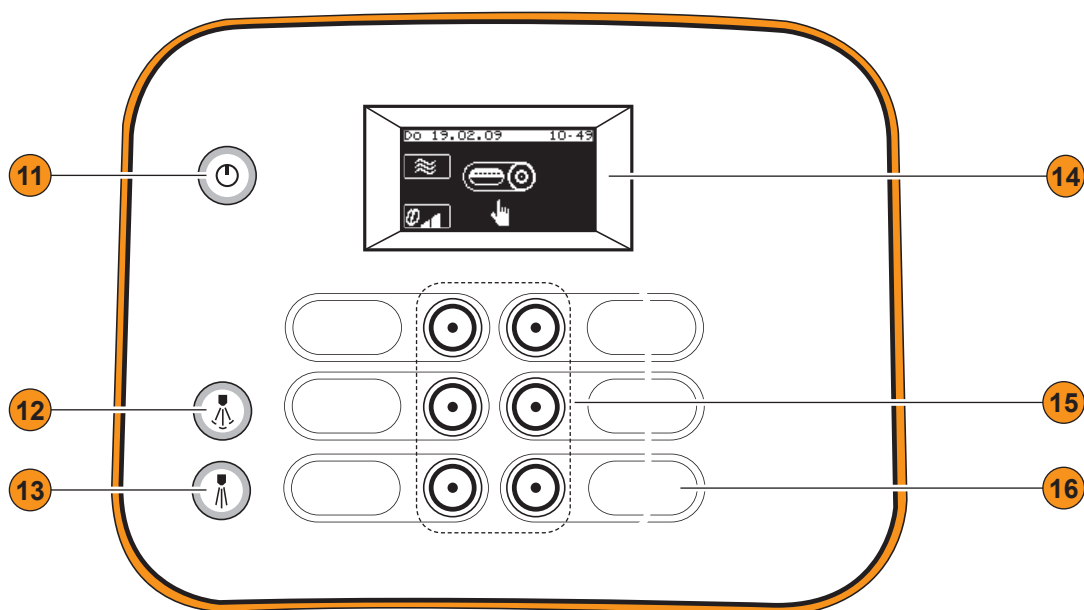
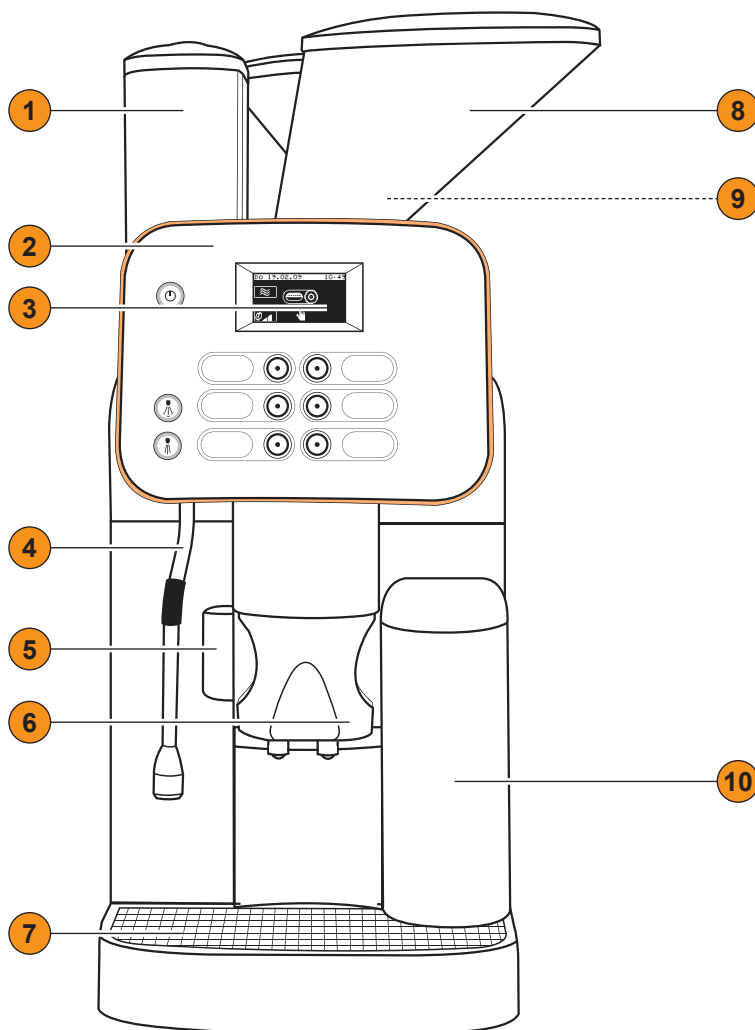
Operating instructions

V02 / 12.2009

 **schaerer**
Coffee comes to life



- 1** Topping- / Choc-Container
- 2** Control panel (Details see below)
- 3** Touchscreen
- 4** Frontcover left
- 5** Hot water outlet
Steam outlet (optional)
- 6** Height-adjustable Combi Spout
- 7** Removable drip tray with drip tray grid
- 8** Bean hopper with cover (lockable)
- 9** Tablet and coffee powder insert (not displayed)
- 10** Water tank intern
- 11** ON / OFF button
- 12** Steam button
- 13** Hot water button
- 14** Touchscreen
- 15** 6 (programmable)
- 16** Labeling for beverage buttons
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Schaerer Coffee Vito

Operating instructions

V02 | 12.2009

Published by:

Schaerer Ltd., P.O. Box, Allmendweg 8, CH-4528 Zuchwil

Edition:

Version 02 | 12.2009

Software:

V 3.9.1

Concept and editorial department:

Schaerer Ltd., P.O. Box, Allmendweg 8, CH-4528 Zuchwil

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Introduction

Welcome

This coffeemachine represents the next generation of fully automatic coffee makers. Our company's core competence as well as decades of experience were used in designing this machine.

This Operating instructions informs you about the product, as well as how to use and clean the coffeemachine. This Operating instructions cannot take every conceivable application into account. For more detailed information not featured in this manual, please contact your service partner or our customer service. If the device is not used according to the instructions in this manual, the manufacturer accepts no liability for potential damage.

The coffee machine's performance depends on proper use and maintenance. Carefully read the Operating instructions before using the machine for the first time, and keep the manual in an easily accessible place.

We hope you enjoy using your new **Schaerer Coffee Vito!**

Signs and Symbols



Read the "Safety notes" chapter carefully!

	DANGER! Electrocution!		CAUTION! Risk of squeezing!
	CAUTION! Machine at risk!		CAUTION! User at risk!
	CAUTION! Hot fluid!		CAUTION! Hot surface!
	CAUTION! Hot steam!		
	Information Tips		Cross-reference

Product description

Intended use

The Schaerer Coffee Vito has been designed to dispense coffee beverages, milk beverages and/or powdered beverages (toppings & chocolate) in different versions – in cups or coffee pots. Additionally, the unit can supply steam for heating up milk and/or hot water. This unit is designed for industrial and commercial use. The unit may be placed in self-service areas if attended to by trained personnel.



Use of this equipment is subject to the "General Terms and Conditions" of Schaerer Ltd. 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.

CAUTION!
Machine at risk!



The Schaerer Coffee Vito may not under any circumstances be used to heat up or dispense any other liquids than coffee, hot water (for beverages or cleaning) or milk (cooled, pasteurised, homogenised, UHT).

Beverage types and output

Depending on the machine model and options, the following beverages can be prepared (beverage output is specified in cups per hour):

Espresso (50 – 60 ml):	± 100 cups
Coffee (120 ml):	± 80 cups
Cappuccino (180 ml):	± 60 cups
Latte macchiato (200 ml):	± 40 cups
Hot milk:	± 40 cups
Hot chocolate:	± 40 cups
Hot water:	± 8 litres

Additionally available beverages:

- Ristretto
- Café crème
- Chociatto
- Caffeine-free beverages
- Steam

Models

The following models are available:

- Schaerer Coffee Vito Fresh Milk
- Schaerer Coffee Vito Powdered Milk

Scope of delivery and accessories

Pieces	Designation	Article number
Dokumentation		
Documentation		
1	Operating instructions (EN)	022000
1	Daily Cleaning Reference Card (EN)	022020
1	Weekly Cleaning Reference Card (EN)	022040
1	Delivery Quality Form	–
Cleaning/cleaning accessories		
2	Schaerer/WMF liquid descaler	062869

Pieces	Designation	Article number
100	Cleaning tablets	065221
1 ¹⁾	"Milkpure" cleaner	071530
2	Brushes (two different sizes)	3315219000 3303500000
1	Cleaning brush	067409
General accessories		
1	Complete spare foamer head (upper and lower part)	3322598000
1	Multitool	3323231000
1	Labels	3323153000
1	Measuring spoon for ground coffee	3307424000
1	Left front cover	060692
1	Water tank	060705
1 ¹⁾	Nozzle set	071246
1 ¹⁾	Milk hose 0.7 m	0000484948
1 ¹⁾	Mixer hose 0.21 m	0000480064
1 ¹⁾	Discharge hose, 1.5 m	0000480042
1 ¹⁾	Elbow	3321658000
1 ¹⁾	Fixed water hose	3322921000
1 ¹⁾	Choco outlet	3322962000
Special accessories		
1 ¹⁾	Cover for optional water tank	060689
1 ¹⁾	Protective plug for drip tray	1560018
2 ²⁾	Water filter	071398
2 ²⁾	Waste water tank (for operation without waster water connection)	060706

1) Depending on machine model!

2) Please contact your local sales partner or our customer service!

Optional accessory units



For detailed information, please contact your local sales partner or our customer service!

MyFridge



Schaerer Coffee Vito Milk Smart can optionally be equipped with a cooler (MyFridge). This option can be retrofitted.

Cup warmer or Cup & Cool



Schaerer Coffee Vito can optionally be equipped with a cup warmer or Cup & Cool. This option can be retrofitted.

Technical details

Power rating *	1700-2200 W	
Mains connection *	220-240 V AC 50/60 Hz	
Operating temperature	Steam boiler **	Hot water boiler **
Permitted operating temperature (T max)	192°C	192°C
Minimum operating temperature (T min.):	10°C	10°C
Overpressure	Steam boiler **	Hot water boiler **
Working overpressure	2.5 bar	2.5 bar
Permissible operating overpressure	12 bar	12 bar
Test overpressure	24 bar	24 bar
Water tank	4.5 l	
Bean hoppers	Approx. 1100 g each	
Choc container/topping container	Approx. 4.7 l or 2x approx. 2.3 l	
External dimensions		
Width	329 mm	
Height with bean hopper	814 mm	
Depth	473 mm	
Empty weight	Approx. 30-40 kg	
Continuous noise level (Lpa) ***	< 70 dB (A)	



We reserve the right to make technical changes.

* Special equipment, see Serial plate; specified values refer to standard equipment.

** Depending on machine configuration and model.

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

Serial plate

 	
Designation	coffee machine
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil
Typ (SAG)	Vito
Serial No.	1000 00000
Nominal pressure	1.2 MPa (12 bar)
main pressure	0.1-0.3 Mpa, max 0.6Mpa
Electrical Ratings	2000-2200W 220-240V~ 50/60Hz
Fuse on-site	10-16A(cable: 3x 1.5mm ²)
mains connection plan	4.6.8100

The serial plate is located behind the drip tray on the left side.

► In the event of a fault or warranty claim, specify the information on the serial plate.

EC declaration of conformity

Manufacturer's address

Manufacturer	Documentation responsible
Schaerer Ltd. P.O. Box Allmendweg 8 CH-4528 Zuchwil T +41 (0)32 681 62 00 F +41 (0)32 681 6404 info@schaerer.com www.schaerer.com	Schaerer AG Hans-Ulrich Hostettler P.O. Box Allmendweg 8 CH-4528 Zuchwil

Applied Standards

The following harmonised standards have been applied:

Machine directive 2006 / 42 / EC	EMC Directive 2004 / 108 / EC
<ul style="list-style-type: none"> • 60335-1 /A1:2004 • 60335-1 /A2:2006 • 60335-1 /A11:2004 • 60335-1 /A12:2006 • 60335-1 /A13:2008 • 60335-1: 2002 • 60335-2-75 /A1:2005 • 60335-2-75 /A11:2006 • 60335-2-75 /A2:2008 	<ul style="list-style-type: none"> • 61000-6-3:2007-01: • 61000-3-2:2006-04 • 61000-6-2:2005-08 • 61000-4-3:2006-05 • 61000-4-4:2004-12 • 61000-4-5:2006-11 • 61000-4-11:2004-08 • 61000-4-13:2002-06 • 55022:2006-09

The stated manufacturer declares herewith that this machine complies with all relevant stipulations of the specified EU directives. In case of any modifications of the units that have not been approved by Schaefer, this declaration is rendered invalid. A quality management system certified by Bureau Veritas, in accordance with SN EN ISO 9001: 2008, has been used to ensure the proper adherence to the requirements.

Installation and commissioning



Observe the safety notes and the "Safety" chapter in this Operating instructions!

Setup conditions

Location

- ▶ Do not set up the coffee machine on hot surfaces or close to ovens.
- ▶ Set up the coffee machine on a stable and level surface.

CAUTION!
Machine at risk!



The surface on which the coffee machine is placed must not warp under the machine's weight!

- ▶ Do not set up the coffee machine on surfaces on which a water jet might be used.

CAUTION!
Machine at risk!



Danger from incorrect operation! Operation of the coffee machine must be monitored by trained personnel!

Ambient conditions

The following ambient conditions must be met:

- Ambient temperature: 10°C – 40°C (50°F – 104°F)
- Maximum relative humidity: 80% rH
- ▶ Never expose the coffee machine to external weather conditions such as rain, snow, frost, etc.

CAUTION!
Machine at risk!



Danger from weather conditions! The device is not designed for outdoor use. Only use indoors!

- ▶ Protect the device from frost! If the coffee machine was exposed to negative temperatures, contact service partner before using.

Electrical connection

The device must be electrically connected according to the applicable regulations (VDE 0100) as well as national stipulations. Type of power cable at least H 07 RN-F. The voltage specified on the serial plate must match the supply voltage at the installation location.

Model	Power rating				Fuse(instal- lation site)	Connection cable con- ductor cross-section
Standard	220 - 240 V AC 50/60 Hz			2000 - 2200 W	10-16 A	1.5 mm ²
England, Ireland					13 A	1.5 mm ²
Australia, New Zealand, China					15 A	1 mm ²
Denmark					10 A	1 mm ²
USA	120 V	AC	50/60 Hz	1700 W	15 A	AWG14
Japan	200 V	2 AC	50/60 Hz	2000 W	15 A	2.5 mm ²

DANGER!
Electrocution!



Danger of electric shock! The following instructions absolutely must be complied with:

- The phase must have fuse protection of 10 A / 15 A (amperes)! It must be possible to disconnect the device from the mains power supply at all poles.
- Never lift or pull the device by the power cord!
- Never pull the plug out of the socket by its cord.
- Never touch the power cord or plug with wet hands!
- Never insert a wet plug into a power socket!
- Never operate a device with a damaged power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.

Generally, use of an extension cord is discouraged! If an extension cord is used anyway, the following rules must be complied with:

- Minimum cable cross section: 1.5 mm²

- Adhere to the cord data provided by the manufacturer (operating manual) and to local regulations.
- Route the cord in such a way that it does not present a tripping hazard.
- Do not pull the cord over corners or sharp edges, pinch it between objects or allow it to hang loosely in the open.
- Do not place the cable over hot objects, and protect it from oil and aggressive cleaning agents.

Water supply connection/drain (optional)

The water supply connection must be made in accordance with the applicable requirements and the regulations of the respective country. If the machine is connected to a newly installed water pipe, the piping and infed hose must be thoroughly rinsed to ensure that no dirt particles enter the machine. The coffee machine must be connected to an installed drinking-water pipe with a stopcock. The machine is installed by using the mounted pressure hose and the G 3/8" screw connection at the pressure relief component mounted on the main water valve.

Water pressure	Recommended:	0.1 – 0.3 MPa (1 – 3 bar)
	Maximum:	0.6 MPa (6 bar)
Water inlet temperature	Minimum:	10°C
	Maximum:	35°C

If the machine is installed on a water drain, the temperature-stable discharge hose provided must be connected to the outlet of the drip tray and to the siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

CAUTION!
Machine at risk!



Danger from poor water quality and poor material. The following instructions absolutely must be complied with:

- The water must be free of contaminants and the chlorine content may not exceed 100 mg per litre.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.
- The carbonate hardness must not exceed 5 – 6°dKH (German carbonate hardness) or 8 – 10°fKH (French carbonate hardness), and the total hardness value must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 4°dKH or 7°fKH. The pH value must be between 6.5 – 7.
- Always use the new hose set (fresh water/waste water hose) provided with the machine.

Installation



Read the „Setup conditions“, „Electrical connection“ and „Water supply connection/drain conditions (optional)“ sections in this chapter carefully!

- ▶ Unpack the machine.
 - ☑ The styrofoam pieces in the box may contain accessories!
- ▶ Set up the machine as specified in the setup conditions.
- ▶ Remove the accessories supplied in the grounds container and water tank.
- ▶ Keep the original packaging in case the machine should need to be sent back.
- ▶ Plug the power cord into a power socket with an earth contact.

Option 1: Drip pan

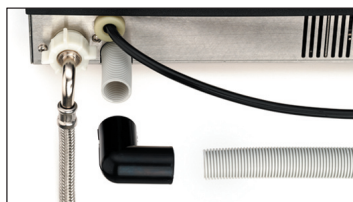
- ▶ Insert the drip pan.

Option 2: Waste water tank

- ▶ Attach the hose to the hose end on the back of the machine using the elbow (see figure shown here).
- ▶ Hang the discharge hose into the waste water tank.
 - ☑ The end of the hose must be located above the water level.

Option 3: Waste water drain

- ▶ Attach the hose to the hose end on the back of the machine using the elbow (see figure shown here).
- ▶ Connect the discharge hose to the drain system.
- ▶ Route the hose so that it does not sag (shortening it if necessary).



With the „Aquaflex“ option, you can choose between these three options.

(EN) Execution see EN 61770
(DE) Ausführung siehe EN 61770
(FR) Exécution voir EN 61770

(EN)	Model	Number of grinders	Number of pistons	Connected load
(DE)	Modell	Anzahl Mühlen	Anzahl Kolben	Anschlusswert
(FR)	Modèle	Nombre de moulins	Nombre de pistons	Puissance de raccordement
				380-415V/3NAC 50/60Hz
	Vito	2	1	2.0-2.2kW / 10A

(EN) Counter installation
(DE) Buffetinstallation
(FR) Installation sur comptoir

Aenderungen:		Bemerkungen:	
a) 18.12.08	brku	f) .	i) .
b) .	.	g) .	j) .
c) .	.	h) .	k) .

Ersetzt für: .

gezeichnet 22.10.08 brku

kontrolliert .

freigegeben .

Teilskategorie: %

geprüft .

Anz. Bl. 1 Blatt Nr. 1

(EN) Operation side
(DE) Bedienungsseite
(FR) Côté utilisation

(EN) Subject to change without notice!
(DE) Änderungen vorbehalten!
(FR) Sous réserve de modifications !

(EN) Index see page 2
(DE) Index siehe Seite 2
(FR) Indice voir page 2

Installation diagram / Installationsplan / Plan d'installation

Projekt: -

(EN) SC Vito + grounds ejection
(DE) SC Vito + Satzabwurf
(FR) SC Vito + rejet du marc

Massstab

3.8.6762


schaeffler CAD

Achtung: CAD-Zeichnung! Änderungen nur auf CAD-System vornehmen!

a

Commissioning program

The commissioning program runs through the initial settings on the coffee machine step-by-step. A detailed description of the steps follows.

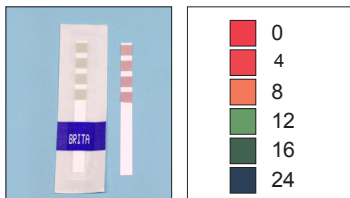
- ▶ Press the  button for ± 2 seconds.
 - ☒ The automatic commissioning program begins.
- ▶ Follow the instructions on the touch screen:

Installing the water filter



- ▶ Remove the water outlet screen installed in the water tank (see the left figure).
- ▶ Attach the water filter adapter to the water outlet stud from above and lock it.
- ▶ Unpack the filter cartridge and attach it to the water filter adapter (see the right figure).

Determining the water hardness



Carbonate hardness tester and values

- ▶ Obtain the water hardness of the drinking water from the water supplier or use a carbonate hardness tester (included). The German water hardness = ° dKH applies.
- ▶ Enter the water hardness on the touch screen when prompted.

Connecting the water supply



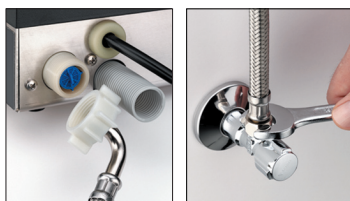
With the „Aquaflex“ option, you can choose between the following three options.

Option 1: Internal drinking water tank

- ▶ Pull the water tank forward, remove the cover and take out the accessories.
- ▶ Rinse the water tank, fill it with fresh water and install it.

Option 2: External drinking water tank

- ▶ Insert the seals carefully (attached to the hose).
- ▶ Be sure to check that the connections are leak tight and retighten if necessary!
- ▶ Hang the discharge hose into the external drinking water tank.
 - ☒ The hose end must rest on the bottom of the tank.



Option 3: Fixed water supply

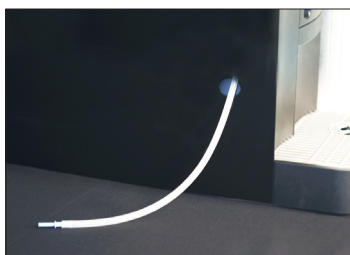
- ▶ Insert the seals carefully (attached to the hose).
- ▶ Be sure to check that the connections are leak tight and retighten if necessary!
- ▶ Attach the hose to the connector on the back of the machine and to the on-site angle valve (3/8").
- ▶ Open the main water valve.

Connecting the milk supply

Option 1: Milk Smart

- ▶ Lift the milk cover.
- ▶ Open the milk package.
- ▶ Insert the milk hose into the milk package and slide in the milk package carefully.

Ensure that the hose does not become taut when the height of the combination outlet is adjusted!



Green milk nozzle:	Cold milk
White milk nozzle:	Milk at room temperature

Option 2: Cup & Cool

- ▶ Insert the hose through the opening and into the cooler.
- ▶ Insert the adapter on the milk hose into the connector on the cover.

Filling the product hopper



- ▶ Fill the product hopper as instructed on the touch screen.

See also „Operation“ - „Filling“ - „Filling with coffee beans“ and „Filling the powder hopper (optional)“.

Adjusting the filling quantities

- ▶ Define the container into which the beverages are to be dispensed.
- ▶ Select the beverage for which the adjustment is to be made.
- ▶ Use the **TEST** field on the touch screen to dispense the beverage and correct the filling quantity, if necessary, using the **+** and **-** fields.
- ▶ Save the setting with **OK**. Repeat the procedure for all beverages.



The system must be rinsed before the beverage can develop its full flavour! Please discard the first 1-2 cups of coffee and do not drink them!



Level 1



Level 2

If your coffee machine is equipped with a second level of buttons, the filling quantities of this level can be adjusted as well. If the second button level is active, the shift button is displayed. Activate the level that is not active by pressing the shift button.

The settings can be adjusted at any time in the **! ! ! ±** (Settings) menu.

After the commissioning program is completed, the coffee machine is ready for operation.

Changing Aquaflex (option)

This is necessary, for instance, to descale the machine.

Water



Adjusting screw behind the water tank

Changing from fixed water supply/external drinking water tank to internal drinking water tank, or vice versa:

- ▶ Close the main water valve on the water supply line.
- ▶ Remove the drinking water tank, if present.
- ▶ Turn the adjusting screw to the desired position using the multitool.

Arrow points to the left	Water tank
Arrow points to the right	Fixed water supply

Waste water

Changing from waste water drain/waste water tank to drip pan:

- ▶ If desired, detach the elbow from the hose end on the back of the machine.
- ▶ Insert the sealing plug into the drip pan from the inside.

Changing from drip pan to waste water drain/waste water tank, or vice versa:

- ▶ Attach the hose to the hose end on the back of the machine using the elbow (see figure shown here).
- ▶ Remove the sealing plug from the drip pan.
- ▶ Connect the discharge hose to the drain system or hang it into the waste water tank.



Sealing plug in the drip pan

Labeling the buttons

- ▶ Switch off the coffee machine to avoid accidentally dispensing a beverage.
- ▶ Remove the cover at the bottom of the control panel.
- ▶ Remove the existing labels from behind the front glass panel by pulling them down and out.
- ▶ Download the new label template, label as required and print out.
- ▶ Slide the labels back behind the front glass panel.

The template can be printed out on adhesive labels or on paper.

Glue paper to the label plate using a glue stick.



The label template can be downloaded from www.schaerer.com free of charge. Suitable adhesive labels: Zweckform-Avery No. 3659.

Deinstallation and disposal



The devices must be disposed of properly, in accordance with local and legal regulations.

- ▶ Contact your sales partner, if necessary.

Operation

Check before switching on

Please check the following items before placing the coffee machine in operation:

- The fresh water supply is open/the drainage hose is routed correctly.
- The coffee bean hopper(s) is/are filled (see below) and the locking bar is open.
- The coffee grounds container is empty and inserted correctly.
- The coffee machine is connected to the mains power supply.

Filling

Filling with coffee beans

CAUTION!
User at risk!



Danger of injury! Never reach into the bean hopper while the device is switched on.

CAUTION!
Machine at risk!



Danger of clogging! Destruction of grinder! Never fill anything other than coffee beans into the bean hopper.



- ▶ Open the cover and detach it from the bean hopper.
- ▶ Fill with coffee beans (maximum 1100 g).
- ▶ Reattach and close the cover.

Filling the powder hopper (option)

CAUTION!
User at risk!



Danger of injury! Never reach into the powder hopper while the device is switched on.

CAUTION!
Machine at risk!



Danger of clogging! Never fill anything other than powder for automatic operation into the powder hopper.



Powder hopper with 2 compartments for Twin-Topping

- ▶ Open the cover and detach it from the powder hopper.

Option 1: Topping

- ▶ Fill with the required automatic coffee machine powder (maximum 1000 g).

Option 2: Twin-Topping

The Twin-Topping hopper is subdivided and contains two separate compartments for two different powder products, e.g. milk powder and chocolate powder. Depending on the powder consistency, different dosing screws are used. Therefore, it is important to know which screw is on which side when filling with powder.

- ▶ Fill the required types of automatic coffee machine powder into compartments 1 and 2 of the powder hopper (maximum 500 g per compartment).
- ▶ Reattach and close the cover.



It is best to label the powder hopper from the very beginning.

Filling with milk/connecting the milk supply (option)

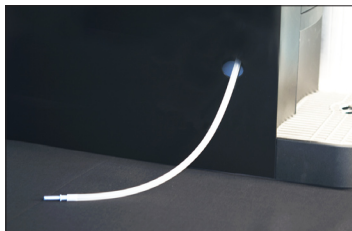


Note the information provided in „Cleaning“ - „HACCP cleaning concept“.

Option 1: Milk Smart

No more than 40 cm should be between the package of milk and the outlet.

- ▶ Place fresh, pre-cooled milk (3 – 5°C) next to the machine.



- ▶ Insert the milk hose into the milk.
 - ☑ The milk hose end must be in contact with the bottom of the container!

CAUTION!
Machine at risk!



Option 2: Cup & Cool/MyFridge

Danger of contamination! Always clean the container thoroughly before filling!

- ▶ Open the cooler door.
- ▶ Remove the milk container and rinse it.
- ▶ Fill fresh, pre-cooled milk (3 – 5°C) into the container.
- ▶ Place the milk container back into the cooler and close the cooler door.


Switching on



„Ready for operation“ window
with „2nd level“ option



„Ready for operation“ window
without „2nd level“ option

- ▶ Press the  button for 5 seconds.
 - ☑ The coffee machine switches on and heats up.
 - ☑ The „Ready for operation“ main window appears as soon as the coffee machine is ready to dispense a beverage.
 - ☑ The beverage buttons are lit.

„Ready for operation“ main window

Warm rinse field



To deactivate this function, see „Operating options“.

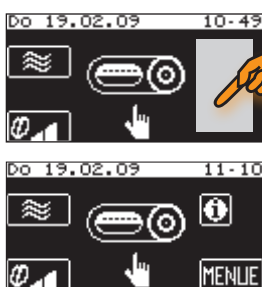
During warm rinsing, the coffee machine pipework is rinsed with warm water. The water warms up the brewing system after lengthy brewing pauses and ensures that the brewed coffee is at an optimum temperature.

- ▶ Touch the  field.
 - ☑ Warm rinsing begins.





This is recommended after a brewing pause of more than 30 minutes, especially before dispensing a cup of espresso.

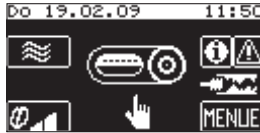
Hidden „Menu“ and „Information“ fields




- ▶ On the „Ready for operation“ display, touch the area with no fields.
- ▶ The „Information“ and „Menu“ fields become visible.





Symbol	Description
	Information menu See „Information menu“ in this chapter.
	Selection menu (menu) See „Programming“.

Fault and notice symbols



In the event of a fault, the  field is displayed!

Also, the notice symbols for cleaning, descaling, filter change or maintenance are displayed when these actions become necessary.

Symbol	Description
	Fault notice <ul style="list-style-type: none"> ► Touch the field. <input checked="" type="checkbox"/> The fault message appears.
	Customer care <ul style="list-style-type: none"> ► Carry out the customer care program. ► Touch the symbol. <input checked="" type="checkbox"/> The customer care program begins. <i>See the supplementary manual entitled "Customer care".</i>
	Cleaning <ul style="list-style-type: none"> ► Carry out the cleaning procedure. <i>See "Cleaning".</i>
	Descaling <ul style="list-style-type: none"> ► Carry out the descaling program. <i>See "Descaling".</i>

„Information“ menu

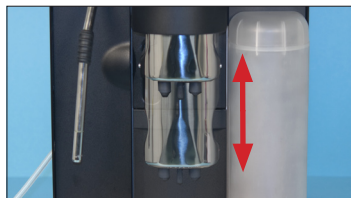
- Touch the  field.
- ☒ The „Information“ menu appears.

The "Info" main menu contains the following subitems:

Service	The "Service" menu contains the following information: <ul style="list-style-type: none"> • Contact data of the customer service • Commissioning data • Next maintenance date • Software version
Care	The "Care" menu contains the following subitems: <ul style="list-style-type: none"> • Record (record of the last cleaning) • Cleaning info (information on the date of the last cleaning(s)) • Descaling info (information on the date of the last and next descaling procedure) • Calcium filter info, optional (information on the remaining service life of the calcium filter)
Brewing time	The "Service" menu contains information on the dispensing times of the beverage dispensed last: <ul style="list-style-type: none"> • Total dispensing time • Time between activation of the beverage button and the beginning of the brewing process • Duration of the brewing process • Time from completion of the brewing process to completion of dispensing of the beverage, including ejection of the coffee puck
Report	The "Report" menu contains information on the recorded fault and display messages of the machine (helpful during telephone support).
Timer	The "Timer" menu contains the following information: <ul style="list-style-type: none"> • Display of the timer status (on/off) • Display of the next switching time

Dispensing

CAUTION!
Hot surface!



Adjusting the outlet height

If a beverage has already been dispensed, the outlet may be hot!

Adjust the outlets to the correct height before dispensing a beverage!

- ▶ Place the container beneath the beverage outlet.
- ▶ Grip the front of the outlet and move it to the desired position (see figure).

Possible heights:

70 - 180 mm



Shift field (option)

To deactivate this function, see „Operating options“.

Every beverage button contains a second level and can therefore be assigned with two functions. The shift field can be used to select the required level.

Level 1 is active by default.



Level 1 active.



Level 2 active.

- ▶ Touch the shift field.

☒ Level 2 is active; when a beverage button is activated, the beverage stored on level 2 is dispensed.

- ▶ Touch the button again.

☒ Level 1 is active again; when a beverage button is activated, the beverage stored on level 1 is dispensed.

Dispensing a coffee beverage

The lit beverage buttons are ready for dispensing beverages.



If the buttons are not lit, this may have various reasons. See „Troubleshooting“.

- ▶ Place the container beneath the beverage outlet.
- ▶ Push the desired beverage button.
 - ☒ The beverage button flashes while the machine is dispensing the beverage.
 - ☒ The beverage name and the dispensing progress appear on the display.

Dispensing the beverage with ground coffee (option)

The manual slot is located at the top center of the coffee machine.

CAUTION!
Machine at risk!



In coffee machines with three product hoppers, the manual slot is only used for inserting a cleaning tablet. In this case, ground coffee may not be filled into the slot!



If a beverage is desired that is stored on level 2, level 2 must be selected before the manual slot lid is opened.

- ▶ Open the manual slot lid.
- ▶ Depending on the desired beverage, fill in the corresponding quantity of ground coffee (maximum 15 g).

If the manual slot remains open for a lengthy period, the message "Manual slot time limit exceeded" and the procedure is aborted.

- ▶ Close the manual slot lid.
- ▶ Place the container beneath the beverage outlet.
- ▶ Push the desired beverage button.
 - ☒ The beverage button flashes while the machine is dispensing the beverage.
 - ☒ The beverage name and the dispensing progress appear on the display.

Dispensing milk beverages

The dispensing process for milk beverages that contain multiple ingredients (coffee, chocolate, etc.) and are stored on a beverage button is identical to that of coffee beverages.



See „Dispensing coffee beverages“ in this chapter.

To dispense milk and milk foam, three different dosing variants are available:

Dosing variant	Dispensing procedure
► Place the container beneath the beverage outlet.	
Dosed	► Press the beverage button. <input checked="" type="checkbox"/> The set quantity is dispensed. <input checked="" type="checkbox"/> Dispensing cannot be interrupted.
Freeflow	► Press and hold the beverage button. <input checked="" type="checkbox"/> Dispensing takes place while the button is pressed.
Start/stop	► Press the beverage button. <input checked="" type="checkbox"/> The set quantity is dispensed. ► If desired, end the dispensing process by pressing the beverage button again.



The dosing variant can only be set by the service technician.

Dispensing hot water

To dispense hot water, three different dosing variants are available:

Dosing variant	Dispensing procedure
► Place the container beneath the hot water outlet.	
Dosed	► Press hot water button. <input checked="" type="checkbox"/> The set quantity is dispensed. <input checked="" type="checkbox"/> Dispensing cannot be interrupted.
Freeflow	► Press and hold the hot water button. <input checked="" type="checkbox"/> Dispensing takes place while the button is pressed.
Start/stop	► Press the hot water button. <input checked="" type="checkbox"/> The set quantity is dispensed. ► If desired, end the dispensing process by pressing the beverage button again.



The dosing variant can only be set by the service technician.

Dispensing steam (option)

To dispense steam, three different dosing variants are available:

Dosing variant	Dispensing procedure
► Dip the steam wand into the container.	
Dosed	► Press the steam button. <input checked="" type="checkbox"/> The set quantity is dispensed. <input checked="" type="checkbox"/> Dispensing cannot be interrupted.
Freeflow	► Press and hold the steam button. <input checked="" type="checkbox"/> Dispensing takes place while the button is pressed.
Start/stop	► Press the steam button. <input checked="" type="checkbox"/> The set quantity is dispensed. ► If desired, end the dispensing process by pressing the beverage button again.



The dosing variant can only be set by the service technician.

CAUTION!
Hot steam!



Option 1: Heating

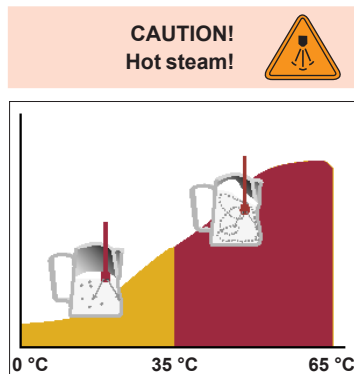
Beverages can be heated using the steam dispensing feature.

- ▶ Use a tall and narrow container with a handle.
- ▶ Fill the container halfway.
- ▶ Dip the steam injector deep into the container.
- ▶ Dispense steam (see the „Dosing variants“ table).
- ▶ After the dispensing process is completed, move the steam outlet to the drip pan and press the steam button briefly.
 - ☒ The remainders in the steam tube are rinsed out.
- ▶ Wipe off the steam outlet with a moist cloth.

Option 2: Foaming

Milk can be foamed using the steam dispensing feature.

- ▶ Use a tall and narrow container with a handle.
- ▶ Dispense steam (see the „Dosing variants“ table).
- ▶ Aerate the milk by injecting steam beneath the surface.
 - ☒ The milk warms up from 5°C to 35°C (see figure shown here).
- ▶ Inject steam in the lower third of the milk while turning the cup/container clockwise.
 - ☒ This creates a compact milk foam. The milk warms up from 35°C to 65°C (see figure shown here).
- ▶ After the dispensing process is completed, move the steam outlet to the drip pan and press the steam button briefly.
 - ☒ The remainders in the steam tube are rinsed out.
- ▶ Wipe off the steam outlet with a moist cloth.



Milk temperature in °C (Celsius)



Additional tips on foaming milk:

- Do not overheat the milk! Otherwise, the volume of milk foam will decrease. At $\pm 70^{\circ}\text{C}$, the milk protein burns (burnt taste).
- Milk that has already been heated once and milk that has exceeded the expiry date cannot be foamed!

Dispensing options

Two beverages

The "Two beverages" dispensing option can be used to dispense two beverages at the same time. The following beverages must be stored on a beverage button:

- 2 espressos
- 2 café crème
- 2 pots of café crème
- ▶ Place two containers under the beverage outlet.
- ▶ Push the desired beverage button.
 - ☒ The beverage button flashes while the machine is dispensing the beverage.
 - ☒ The beverage name and the dispensing progress appear on the display.






For assigning the beverage buttons and setting the dosing, see „Programming“ - „Settings“ - „Recipes and beverage buttons“.

Barista field

The Barista field can be used to adjust the strength of the dispensed beverage for one brewing.

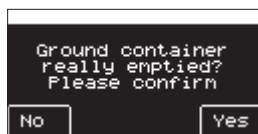
- Touch the  field.

	Weaker (-15%)
	Normal (default setting)
	Stronger (+15%)

- Place the container beneath the beverage outlet.
- Push the desired beverage button.
 - ☒ The beverage button flashes while the machine is dispensing the beverage.
 - ☒ The beverage name and the dispensing progress appear on the display.

Emptying

Emptying the grounds container



The coffee powder that was used is captured in the grounds container. The grounds container holds coffee grounds from approx. 40 brewings.

A message appears on the display when the grounds container needs to be emptied.

Dispensing of beverages is blocked while the grounds container is not in place.

- Push the beverage outlet all the way up.
- Take out the grounds container.
- Empty the grounds container and reinstall it.
 - ☒ The message shown here appears on the display.
- Acknowledge the display message accordingly.
 - ☒ If „Yes“ is touched: Beverages can be dispensed again.
 - ☒ If „No“ is touched: Dispensing of beverages continues to be blocked.



If „No“ is touched accidentally, the message remains on the display. The grounds container must be taken out again and reinstalled, after which the Yes/No query appears again.

Emptying the under-counter grounds collector (option)



The counter grounds collector cannot be retrofitted!

The coffee machine can optionally be equipped with a counter grounds collector. In this case, the grounds container and the bottom of the coffee machine have an opening. This opening is set forth in the counter on which the coffee machine is standing. Coffee grounds are collected in a large container underneath the counter.

- Clean the grounds chute daily.



When using the counter grounds collector option, there is no prompt to empty the container!

- Empty the grounds container under the counter regularly.

Emptying the drip pan

In coffee machines without a waste water connection, the drip pan must be emptied regularly, at the latest when the red floater of the fill level indicator appears.

- Carefully pull out the drip pan, empty it and reinstall it.
- Install it again carefully; otherwise, leakages may occur and water may run out.



The drip pan can also be removed, for cleaning for instance, in coffee machines with a drain connection.

Display prompts

- Prompts
- Fault messages

When a display message is active:

Option 1: It appears directly.









Option 2: The  field appears in the "Ready for operation" main window.





- ▶ Touch the field.
 - ☒ The instruction or fault message is displayed.



For information on handling fault messages, see „Troubleshooting“.

- ▶ Execute instructions immediately, if possible.

Display message	Cause	Result	What to do
Add beans 	Cause 1: The bean hopper is empty.	Dispensing of beverages is blocked.	▶ Add beans
	Cause 2: Product hopper lock is open.		▶ Lock the product hopper.
	Cause 3: A fault has occurred!		See "Troubleshooting".
Water tank empty 	Only when equipped with a water tank! The water tank is empty.	Dispensing of beverages is blocked.	▶ Fill the water tank and reinstall it, pushing it all the way in.
Open the stopcock 	Only when connected to a fixed water supply! No water supply.	Dispensing of beverages is blocked.	▶ Open the stopcock. ▶ Confirm the query on the display.
Empty the water tank 	Only when equipped with Aquaflex! The water tank must be emptied when switching from a water tank to a fixed water supply.		▶ Empty the water tank! <input checked="" type="checkbox"/> After switching over, a corresponding message appears.
Empty the grounds container 	The grounds container is full.		▶ Empty the grounds container and reinstall it, pushing it all the way in.
Grounds container missing 	Grounds container has been removed.	Dispensing of beverages is blocked.	▶ Reinstall the grounds container, pushing it all the way in.
Please clean now 	The machine must be cleaned.	Beverages can be dispensed until cleaning becomes mandatory.	See the "Daily cleaning" cleaning reference card.
Change the calcium filter 	Only when equipped with a water tank! The calcium filter must be changed.	The calcium filter must be changed within one week; otherwise, dispensing of beverages is blocked.	See "Programming" - "Care menu" - "Changing the filter".

Display message	Cause	Result	What to do
Change the calcium filter 	Only when connected to a fixed water supply! The calcium filter must be changed.	The calcium filter must be changed within one week; otherwise, dispensing of beverages is blocked.	See "Programming" - "Care menu" - "Changing the filter".
Please descale 	The machine must be descaled.	The machine must be descaled within one week; otherwise, dispensing of beverages is blocked.	See "Programming" - "Care menu" - "Descaling".
Customer care 	Automatic message: customer care after 10,000 brewings.		See the supplementary manual entitled "Customer care".
Service-maintenance 	Service level 2 Maintenance 2/30,000 is required.		See "Service".
	Service level 3 Maintenance 6/90,000 is required.		


Switching off

End of operation

Before switching off the coffee machine, the daily cleaning routine must be performed.



See „Cleaning“.

- Press the  button.
- ☒ The machine switches off.

Option 1: Fixed water supply and drinking water tank

- Close the main water valve of the fixed water supply.

Option 2: Drinking water tank

- Empty the drinking water container, clean it and reinstall it.

Option 3: Aquaflex

- Perform and complete the steps described for options 1 and 2.

- Pull out the power plug.



Failure to do so will result in a loss of warranty coverage in the event of damages.

Extended downtimes

During extended downtimes, e.g. holidays, the machine must be taken out of operation.

- Perform the daily cleaning routine.



See „Cleaning“.

- Press the  button.
- ☒ The machine switches off.

Option 1: Fixed water supply and drinking water tank

- Close the main water valve of the fixed water supply.

Option 2: Drinking water tank

- ▶ Empty the drinking water container, clean it and reinstall it.

Option 3: Aquaflex

- ▶ Perform and complete the steps described for options 1 and 2.

- ▶ Pull out the power plug.
- ▶ Lock the bean hopper, remove it and empty it.
- ▶ Suck the remaining coffee beans out of the mill using a vacuum cleaner.

CAUTION!
Machine at risk!



The boilers can be destroyed by freezing water as it expands. In areas where temperatures can fall below freezing, the boilers must be emptied!

- ▶ Contact customer service.

Cleaning

Cleaning intervals

Cleaning intervals			
	Daily	Weekly	As instructed
Coffee machine			
X		X	Cleaning program
X			Clean the foamer (option)
X			Rinse the mixer (option)
X			Beverage outlet
X			Grounds container
X			Drip pan
X			Outside surface of the machine
X			Drinking water tank (option)
X			Bean hopper
X			Powder hopper (option)
	X		Mixer cup (option)
	X		Brew unit
	X		Brewing chamber
Accessory units			
X			Milk container
X			Clean the cooler (option)
	X		Defrost the cooler (option)

Legend:

Daily	At least once a day and as necessary.
Weekly	At least once a week and as necessary.
As instructed	As instructed on the display.



For a better overview of the cleaning steps that are required or that have already been performed, used the cleaning plan under „HACCP“ - „Cleaning schedule“ in this chapter.

Cleaning agents

CAUTION!
User at risk!



Danger of poisoning from swallowing cleaning agents. Before using, it is important to read "Safety" - "Danger from cleaning agents" carefully!

CAUTION!
Machine at risk!



If other cleaning agents are used, it cannot be guaranteed that the coffee machine will operate properly. For daily and weekly cleaning, only use the cleaning agents recommended here!

Cleaning agent	Art. no.:	Use
Schaerer cleaning tablets	065221	Daily cleaning
"Daypure" or "Milkpure"	071300	Daily cleaning
Milk system liquid cleaner		
"Weekpure" milk system liquid cleaner	061019	Weekly cleaning

Forced cleaning




Display prompt
Cleaning



Forced cleaning

When the display prompt for cleaning appears, it can be overridden for a certain period (depending on the setting) until forced cleaning sets in.

- ▶ Touch the  field.

☑ The „Ready for operation“ window appears and beverages can continue to be dispensed.

When forced cleaning sets in, dispensing of beverages is blocked. Beverages cannot be dispensed again until after the machine has been cleaned.


Daily Cleaning

Cleaning the bean hopper

CAUTION!
Risk of squeezing!



Never reach into the mills!

- ▶ Switch off the coffee machine using the  button and pull out the power plug.
- ▶ Lock the bean hopper by turning the closure.
- ▶ Remove the bean hopper and empty it.
- ▶ Wipe out the bean hopper thoroughly with a moist cloth.
- ▶ Let it dry fully.
- ▶ Reinstall the bean hopper and fill it.
- ▶ Open the lock by turning the closure.


CAUTION!
Machine at risk!



Never clean the bean hopper in a dishwasher.

Cleaning the powder hopper (option)



Applies for Choc, Topping and Twin-Topping.

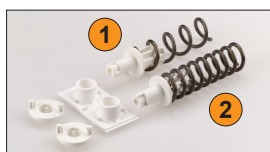
- ▶ Switch off the coffee machine using the  button and pull out the power plug.
- ▶ Open the powder hopper lock by pressing on the lock switch.
- ▶ Remove the powder hopper and empty it.
- ▶ Unscrew the cap nut(s) at the front and back and pull out the dosing screw(s).
- ▶ Wipe out the powder hopper thoroughly with a moist cloth.
- ▶ Thoroughly clean the individual parts of the dosing screw(s).
- ▶ Let the parts dry fully.
- ▶ Reassemble and install the dosing screw(s) and screw on the cap nuts.
- ▶ Refill the powder hopper.
- ▶ Mount the powder hopper and let it engage.

Never clean the product hoppers in a dishwasher.

Special instructions for the Twin-Topping hopper:

The Twin-Topping hopper is subdivided and contains two separate compartments for two different powder products, e.g. milk powder and chocolate powder. Depending on the powder consistency, different dosing screws are used.

- ▶ When reassembling, ensure that the two different dosing screws are in the correct positions; in this example:  = chocolate powder /  = milk powder.



Dosing screws after removal



Refer to the safety instructions and to the chapter „Cleaning“ inside the user manual!

CAUTION!
User at risk!



Never reach into the machine or under the beverage outlets during the automatic cleaning!

CAUTION!
Machine at risk!



Never use force, strong pressure or sharp objects on the touchscreen!

Cleaning menu

A

i Depending on the status of the machine, the display might show alternative information.

- ▶ Press on the indicated area.
- ▶ Press **MENUE**.

B

- ▶ Press on the [cleaning symbol].
- ☒ The menu „Customer Care“ with all possible cleaning programmes appears.

C

- ▶ Select applicable cleaning programme.

Cleaning programme

1

- ▶ Select [Cleaning programme].
- ▶ Choose if the machine should switch off after the cleaning or not.

Option 1: Without drainage

- ▶ Place a suitable container under the beverage outlet (volume: ± 1 litre).

Option 2: With drainage

- ▶ Move the outlet to the lowest position.

2

- ▶ Follow the instructions given on the touchscreen.

Option 1: Without milk

- ▶ Forward to step **7**.

Option 2: With powder dosing unit

- ▶ Forward to step **6**.

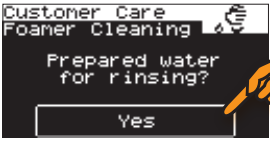
Option 3: With fresh milk

- ▶ Press **Start**.

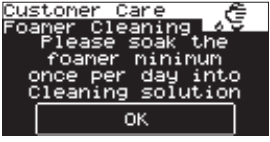
3

- ▶ Mix 25 ml cleaning agent (Milkpure or Daypure) and 500 ml **cold** water in a cleaning container.
- ▶ Place the milk hose (including nozzle) into the cleaning solution.
- ▶ Press **Yes**.
- ☒ Cleaning process is running.

4



Customer Care
Foamer Cleaning
Prepared water for rinsing?
Yes



Customer Care
Foamer Cleaning
Please soak the foamer minimum once per day into cleaning solution
OK

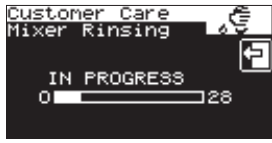
- ▶ Fill the cleaning container with ± 400 ml of fresh water.
- ▶ Place the milk hose (including nozzle) into the cleaning solution.
- ▶ Press **Yes**.
 - ☑ Rinsing process is running.
 - ☑ Request for foamer head cleaning appears.

5



- ▶ Disassemble the foamer.
- ▶ Place the parts (together with the milk hose) for ± 30 minutes in a solution of 500 ml **hot** water and 25 ml cleaning agent (Milkpure or Daypure).
- ▶ Rinse all parts thoroughly under running, warm water.
- ▶ Place the foamer back in.
- ▶ Press **OK**.

6



Customer Care
Mixer Rinsing
IN PROGRESS
0 28

Option 1: With powder dosing unit


- ☑ Mixer rinsing starts automatically.
- ▶ Continue with step **7** after the rinsing.

Option 2: Without powder dosing unit

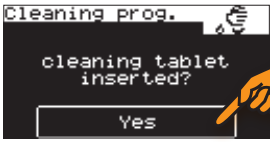
- ▶ Continue with step **7**.

Machine surfaces

7




Cleaning Prog.
Machine Cleaning start now?
Start




Cleaning Prog.
cleaning tablet inserted?
Yes

- ▶ Press **Start**.
- ▶ Follow the instructions on the touchscreen.
- ▶ Insert one cleaning tablet.
- ▶ Press **Oui**.
 - ☑ Cleaning process is running.
 - ☑ Continue with step **8** after the cleaning process.

8



- ▶ Wipe the machine surfaces with a damp tissue after the cleaning process.

 **CAUTION! Machine at risk! Do not use any abrasives!**

Option: Machines with water tank

- ▶ Rinse the water tank with fresh water.

Separate programmes



If milk or powder based beverages were dispensed, the foamer cleaning / mixer rinsing are part of the regular cleaning programme. Regardless of this, both cleaning processes can be started optional.

- ▶ Refer to "Cleaning programme", steps **A - C**.

Foamer cleaning:

- ▶ Select [**Foamer Cleaning**].
- ▶ Refer to "Cleaning programme", steps **2 - 5**.

Mixer rinsing:

- ▶ Select [**Mixer Rinsing**].
- ▶ Confirm the appearing query with **Start**.
- ▶ Refer to "Cleaning programme", step **6**.

CAUTION!
User at risk!



Follow hygiene regulations according to HACCP! Extract from HACCP:

- Never refill milk container. Always throw leftovers away.
- Always clean the milk container before filling it with fresh milk.
- Fill up with fresh milk, chilled to 3 °C - 5 °C, just before restarting the machine.
- Use pasteurized or ultra high temperature treated (UHT) milk! Do not use raw milk! The milk must be homogenised!
- For optimum hygiene use a milk cooler (optional) to maintain milk temperature.
- If equipped the refrigerator / cooling unit (optional) must be cleaned at least once a week!

Weekly cleaning



Refer to the safety instructions and to the chapter „Cleaning“ inside the user manual!

CAUTION!
User at risk!



Never reach into the machine or under the beverage outlets during the automatic cleaning!

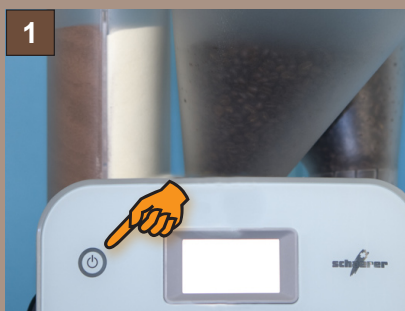
CAUTION!
Machine at risk!




Execute the weekly cleaning process in minimum once per week! The weekly process is complementary to the daily cleaning and does not replace it!

Mixing bowl (option)

1



This cleaning is only necessary for machines with the option "Powder-system".

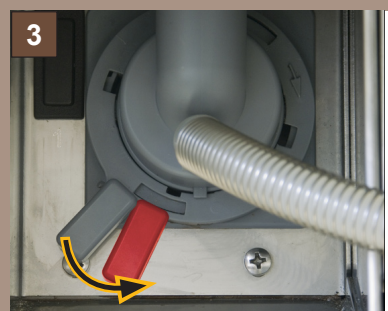
- ▶ Switch off the machine with the  button.
- ▶ Remove mains plug.

2



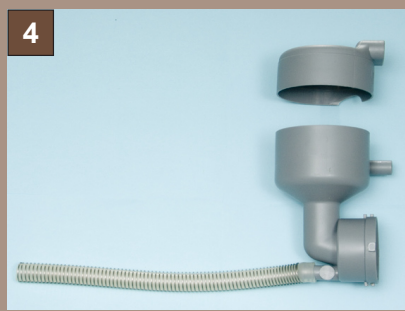
- ▶ Remove the left front cover (as shown in the picture).
- ▶ Remove the topping hose from the beverage outlet.

3



- ▶ Slide the lever (as shown in the picture) to unlock the mixer bowl.
 - ☒ Mixer bowl will be released.
- ▶ Clean the interior with a tissue.

4



- ▶ Disassemble the mixer bowl.
- ▶ Clean all parts under warm, running water.
- ▶ Allow all parts to dry completely.

5



- ▶ Re-assemble the mixer bowl parts.
- ▶ Replace the mixer bowl.
- ▶ Close the lever to lock the mixer bowl.
- ▶ Re-connect the mixer hose to the mixer bowl and the outlet.
- ▶ Re-place the left front cover.

Brewing unit

CAUTION!
Risk of squeezing!

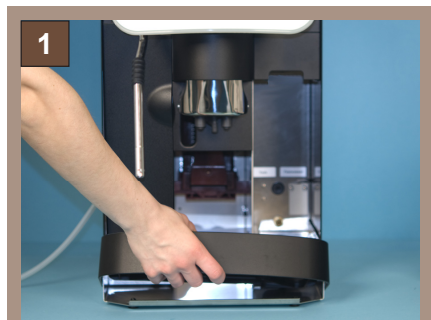


When operating movable parts, there is a risk of injury due to crushing!

CAUTION!
Machine at risk!



Never clean the brewing unit in a dishwasher and never use any cleaning additives.



- ▶ Switch off the machine with the button.
- ▶ Remove mains plug.
- ▶ Push the beverage outlet to the highest position.
- ▶ Remove grounds container.
- ▶ Remove drip tray.

Option: With water tank

- ▶ Remove water tank.



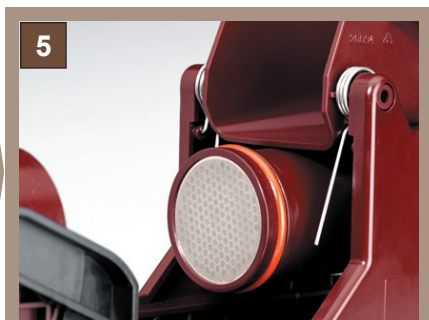
- ▶ Reach into the brewer area under the brewing unit with one hand and release the retaining catch.
 - ☑ Brewunit slips downwards!
- ▶ Slowly move the brewing unit downwards, tilt and pull forward.



- ▶ Use the multitool to open the brewer completely by turning anti-clockwise until the end point is reached.
- ▶ Turn 90° back in clockwise direction.



- ▶ Push both springs outwards over the edges and unlock.
- ▶ Swing the slide upwards.
- ▶ Remove residues using a brush.
- ▶ Clean thoroughly under warm running water.



- ▶ Clean the brewer sieve under running water or by using a cloth.
- ▶ Allow to dry completely before replacing in the coffee machine.
- ▶ Remove coffee ground residues in the brewer area.
- ▶ Reinstall the dry brewing unit.

Drinking water tank (option)



This cleaning is only necessary for machines with the option "Water tank".

- ▶ Clean thoroughly under warm running water.

Accessory units (option)

Cleaning the milk container

The milk container must be cleaned daily or more often if necessary!

- ▶ Open the cooler door and take out the milk container.
- ▶ Stir 5 ml of the „Daypure“ cleaner into a container with 0.5 l of warm water.
- ▶ Clean the inside of the milk container using the stirred cleaning solution.
- ▶ Rinse with clear water and dry with a clean cloth.
- ▶ Reinstall the milk container and close the cooler door.

Cleaning the cooler

The cooler must be cleaned daily or more often if necessary!

- ▶ Open the cooler door and take out the milk container.
- ▶ Stir 5 ml of the „Daypure“ cleaner into a container with 0.5 l of warm water.
- ▶ Clean the interior of the cooler with the stirred cleaning solution.
- ▶ Wipe out with clear water and dry with a clean cloth.
- ▶ Reinstall the milk container and close the cooler door.

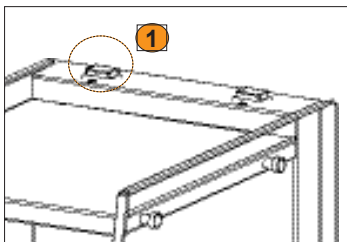
Defrosting the cooler


Defrost the cooler weekly, or when the ice layer exceeds 3 mm.

CAUTION!
User at risk!



The surface of the cooler interior may be damaged. Never remove the ice layer with pointed or sharp objects; always let it defrost.



- ▶ Switch off the cooler using the  button **1**.
- ▶ Open the front door and leave it open.
- ▶ Wipe up the melt water using a soft cloth.
- ▶ Repeat the procedure until the ice layer has melted completely.
- ▶ Close the front door and switch the device back on.

HACCP Cleaning Concept

Hygiene regulations

You are required by law to ensure that your customers are subject to no health risks as a consequence of consumption of food substances you serve.

A HACCP Schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and preempt food hygiene hazard points. For this purpose monitoring and where necessary test procedures must be established and implemented.

With correct installation, customer care, servicing and cleaning Schaerer coffee machines meet the requirements described above. If customer care of the coffee machines are not carried out properly dispensing milk beverages will constitute a food hygiene hazard point.



Use our HACCP Cleaning Schedule for monitoring of regular cleaning.

Please observe the following points in order to comply with the HACCP Schedule:

- ▶ Sterilize the Milk System daily.
- ▶ Adhere to the cleaning instructions for the milk system contained in the Operating instructions.
 - ☒ This will ensure that your system contains minimal bacteria at commencement of operation.



You can call up the history of the most recent cleaning operations via the information pad.

Always commence operation with a freshly opened pre-refrigerated milk pack:

- ▶ Always open a new pre-refrigerated pack at commencement of operation (original packaged UHT milk is usually free from harmful bacteria).
- ▶ Ensure absolute cleanliness on opening the milk pack. Dirty hands or implements when opening may introduce germs.

Keep milk cool:

- ▶ Always have a new pre-refrigerated milk pack handy.

If a pre-refrigerated freshly opened pack is used within a period not exceeding 3 hours, refrigeration during use is not necessary.

If little milk is being used, pre-refrigerated milk must be replaced in the refrigerator again during operation.

Recommendation for Choc/Topping (optional):

- ▶ Clean the product reservoir regularly.



See the instructions in the Customer Care chapter. See chocolate/topping manufacturer's instructions.

Cleaning schedule



Only use the cleaning agents specified in „Cleaning“ - „Cleaning agents“!

► Copy the HACCP cleaning concept and keep it/hang it up close to the machine!

January ☐
 February ☐
 March ☐
 April ☐
 May ☐
 June ☐
 July ☐
 August ☐
 September ☐
 October ☐
 November ☐
 December ☐

Year: _____

Record each cleaning with the time and a signature.

Date	Machine cleanings (time and signature):						Signature
	Perform daily!			Perform weekly!			
	Daily machine cleaning	Milk container (option)	Cleaning of cooler (option)	Weekly machine cleaning	Defrosting of cooler (option)		
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							
11.							
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29.							
30.							
31.							

Service

Service routine

Task	Due date	Person performing the task
Service level 1 Customer care	After the output of 10,000 coffee beverages or at least once a year. Prompted by display message!	Coffee machine operator <i>See the customer care instructions in the customer care kit 1/10,000 (order no. 33 2828 7000).</i>
Service level 2 Maintenance 2/30,000	After the output of 30,000 beverages or at least every 2 years. Prompted by display message!	Service technician
Service level 3 Maintenance 6/90,000	After the output of 90,000 beverages or at least every 6 years. Prompted by display message!	Service technician

Task	Due date	Person performing the task
Powder system service "Choco"	After the output of 6,000 Choco beverages or at least every 2 years	Trained personnel or a service technician.
Powder system service "Topping"	After the output of 18,000 Choco beverages or at least every 2 years	Trained personnel or a service technician.

Task	Due date	Person performing the task
Filter change	Prompted by display message!	Trained personnel or a service technician.
Descaling	Prompted by display message!	Trained personnel or a service technician.
Adjusting the grinding fineness	As required.	Trained personnel or a service technician.



For tasks that must be performed by a service technician and for other service requirements and repairs, please contact your sales partner. The telephone number can be found on the address label on the coffee machine and on the delivery slip.

Maintenance

This machine is a professional coffee machine for businesses that requires regular maintenance.

The maintenance due date depends on machine usage (see the table under "Service routine") and is indicated on the display. The coffee machine can continue to be operated after the message appears.

► Contact your sales partner.

CAUTION!
Machine at risk!



Have the maintenance work performed as soon as possible after being prompted to do so to ensure that the coffee machine remains functional and to avoid consequential damage!

Changing the filter



For information on how to change the filter, see the water filter Operating instructions.

► After changing the filter, perform the display-guided rinse procedure.



See „Programming“ - „Care menu“ - „Changing the filter“.

Descaling

A display-guided descaling program is available to decalcify the machine.

See „Programming“ - „Care menu“ - „Descaling“.

Adjusting the grinding fineness

The grinding fineness is influenced by wear on the grinder disk. To ensure a constant grinding quality, the grinding fineness needs to be adjusted when required.

CAUTION!
Risk of squeezing!



Never reach into the grinders while the coffee machine is running and the product hoppers have been removed.

- ▶ Remove the product hopper.
 - ☒ The preset grinding fineness is now visible.
- ▶ Initiate coffee dispensing and wait until the mill starts up.
- ▶ On the side of the machine, adjust the grinding fineness as required using the multitool while the mill is running.

Grinding fineness 1	Fine (turn clockwise)
Grinding fineness 6	Coarse (turn anticlockwise)

Schaerer customer service

Schaerer customer service can be reached via a central address if the sales partner for a particular location is not known.

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info@schaerer.com
www.schaerer.com

Programming



Ready for operation display



with Info and Menu field

- ▶ On the „Ready for operation“ display, touch the area with no fields.
 - ☑ Additional fields are activated.
- ▶ Touch the **MENUE** field in the „Ready for operation“ window.
- ▶ The „Selection menu“ is displayed.

Navigation

Symbol	Description
	Save the settings
	Start a program
	Confirm a step and proceed to the next step
	Return to the next higher menu level Cancel/exit without saving
	Delete or reset
	Start a test preparation, coffee powder test
	Increase or decrease the set values
	Previous/next page
	Confirm or reject a query window


Overview



The "Selection" menu contains the following subitems:

- "Milk and foam" menu
See "Milk and foam"
- "Timer program"
See "Timer program"
- "Care" menu
See "Care"
- "Settings" menu
See "Settings"
- "PIN entry" menu
See "PIN entry"
- "Access control" menu
See "PIN rights access control"
- "Account" menu
See "Beverage account"
- "Manual removal" (optional) - Only applies when operating with an accounting system!
See the supplementary manual entitled "Accounting system".

„Milk & foam“ menu

- Touch the  field in the „Selection menu“.
- ☒ The „Milk & foam“ menu opens.

The menu contains the following subitems:

- Topping quality or foam quality
- Macch. interrupt

Topping quality/foam quality

Coffee machines with a powder system contain the "Topping quality" parameter, and coffee machines with fresh milk contain the "Foam quality" parameter. These can be used to adjust the intensity of the milk powder or the quality of the milk foam. The setting applies to all beverages.

Setting	Topping quality	Foam quality
Reduce value	Light flavour	Fine pore foam
Increase value	Intense flavour	Coarse pore foam

Macchiato pause


In the "Macchiato pause" menu, the pause between the output of milk and the output milk foam for a latte macchiato can be shortened or lengthened.



The quality of a latte macchiato generally improves when the pause is extended.

„Timer program“

In the "Timer program" menu, the switch-on and switch-off times can be programmed.

- Touch the  field in the selection menu.
- ☒ The „Timer program“ opens.

The menu contains the following subitems:

- Timer status
- Timer adjustment
- Timer overview
- Delete Timer
- Timer info

Timer status

In the "Timer status" menu, the timer can be activated and deactivated.

- Touch the **Timer status** field in the „Timer program“ menu.
- ☒ Activate/deactivate the timer.



When the timer is activated, the timer symbol, a small clock, appears on the display.

Timer adjustment

In the "Timer setting" menu, the switch-on and switch-off times can be programmed.

- Touch the **Timer adjustment** field in the „Timer program“ menu.
- Touch the **Running time** field.
- ☒ The „Running time“ window appears.

The day, time and action parameters can be set here.



Parameter	Setting range	Description
"Day"	1 to 7	1 = Monday, ... , 7 = Friday
Set the day	1-5	Monday to Friday (weekdays)
	1-7	Monday to Sunday
"Hrs" and "Min"	01 to 00	Hours
Set the time	00 to 59	Minutes
"Action"	O	Switch-off time
Set the action	I	Switch-on time
"Prg"	01 to 16	Up to 16 different timer times can be programmed.
Set the programs		






Example: Programming the timer

On Mondays through Sundays, the machine should switch on and off as follows:






It should switch on when the company opens at 7:30 a.m. and switch off when the company closes at 6:00 p.m.

On Sundays, the company does not open until 10:00 a.m.








Switching on:

- ▶ Under „Day“, set **1-7** by touching  and .
 - ▶ Under „Hrs“, set **07** and under „Min“ set **30** by touching  and .
 - ▶ Under „Action“, set **I**.
 - ▶ Touch .
- ☒ The switch-on time of the timer for all days is stored under timer time 1.

Switching off:

- ▶ Under „Day“, set **1-7** by touching  and .
 - ▶ Under „Hrs“, set **18** and under „Min“ set **00** by touching  and .
 - ▶ Under „Action“, set **O**.
 - ▶ Touch .
- ☒ The switch-off time of the timer for all days is stored under timer time 2.

Switching on on Sundays:

- ▶ Under „Day“, set **7** by touching  and .
 - ▶ Under „Prg“, set **1** by touching  and .
 - ▶ By touching  and  change the setting to **10** under „Hrs“ and to **00** under „Min“.
 - ▶ Touch .
- ☒ The switch-on time of the timer for Sundays is stored under timer time 1.



The timer overview can be opened directly by touching the  field. See „Timer overview“ in this chapter.

Timer overview

In the „Timer overview“ menu, the set timer times are displayed in a day-hour diagram.

- ▶ Touch the **Timer overview** field in the „Timer program“ menu.
- ☒ The „Timer overview“ window opens.

The timer overview shown here corresponds to the example presented under "Programming the timer" in this chapter.



Delete the timer

In the "Delete timer" menu, the timer times can be cleared.

- ▶ Touch the **Delete timer** field in the „Timer program“ menu.
- ☒ The „Delete timer“ window appears.
- ▶ Select the desired day or the „Weekdays“ or „Full week“ options.



- ☒ The query for clearing the values appears.

This procedure cannot be undone!

Option 1: Clear the selection

- ▶ Confirm by touching **OK**.
 - ☒ All timer times (1 to 16) of the selected day or the selected option are cleared.

Option 2: Cancel clearing

- ▶ Touch the  field.
 - ☒ The „Clear timer“ window appears.


Timer info

The "Timer info" menu contains information on:

- Timer status
- Next timer time
- Action
- ▶ Touch the **Timer info** field in the „Timer program“ menu.
 - ☒ The „Timer info“ window appears.

„Care“ menu

In the "Care" menu, the programs for cleaning, descaling and rinsing the filter can be started and a filter change (optional) and customer care procedure can be confirmed.

- ▶ Touch the  field in the selection menu.
 - ☒ The „Care“ menu opens.

The "Care" menu contains the following subitems:

- Cleaning prog.
- Foamer cleaning
- Mixer rinsing
- Descaling
- Filter change
- Filter rinsing
- Cust. check up

Cleaning program



See the „Daily cleaning“ cleaning reference card.

Foamer cleaning



See the „Daily cleaning“ cleaning reference card.

Mixer rinsing



See the „Weekly cleaning“ cleaning reference card.

Descaling

When the machine needs to be descaled, a corresponding prompt appears on the display. The interval between descaling procedures depends on the following factors:

- Water hardness
- Water flow rate
- Use of a water filter



Display prompt within the first week



Display prompt after one week

When the descaling prompt appears on the display, the machine must be descaled within one week. The display prompt can be overridden during that week.

- ▶ Touch the field.
 - ☒ The „Ready for operation“ window appears.

If the machine is not descaled within one week after the display prompt appears, dispensing of beverages is blocked. The display prompt can no longer be overridden!

Beverages cannot be dispensed again until after the machine has been descaled.

CAUTION!
User at risk!



Descalers are irritants! Always follow the instructions on the packaging!

CAUTION!
Machine at risk!



For descaling, use Schaerer descalers only. Other descalers may damage the coffee machine. Liability cannot be accepted for damages resulting from the use of other descalers.

A descaling procedure consists of three steps:

Step	Activity
1) Preparation	Have the required materials ready; change Aquaflex (option), start the cooling routine (option), place the container under the outlets (option). <i>The description can be found below.</i>
2) Descaling	Mix the cleaner and fill it into the machine. ▶ Follow the instructions on the display.
3) Rinsing	Empty the remaining cleaner, rinse the water tank, filling the water tank 3x during the rinsing procedure ▶ Follow the instructions on the display.



The descaling procedure takes approx. 80 minutes. Do not stop the procedure at any point before it is completed.

Required tools	
With waste water tank or connection	With drip pan
• 2 bottles of Schaerer liquid descaler (0.75 l each)	• 2 bottles of Schaerer liquid descaler (0.75 l each) • Collection container (5 l)

- ▶ Push the beverage outlet into the lowest position and move the hot water or steam outlet over the drip pan.
- ▶ Touch the **Descaling** field in the „Care“ menu.
 - ☒ The descaling program begins.
 - ☒ The „Start cooling routine“ message appears.

Option 1: Machine is warm

- ▶ Confirm the query with **Continue**.

Option 2: Machine was just switched on

- ▶ Confirm the query with **YES**.
 - ☒ The cooling routine starts; duration 5-10 min.

- ▶ Follow the instructions on the display.

Option 1: Aquaflex (set to fixed water supply)

- ☒ The „Change Aquaflex“ display message appears.
- ▶ Change Aquaflex to water tank.

See „Changing Aquaflex“ - „Water“.





Option 2: Fixed water supply

- ☒ The „Please close the stopcock now“ display message appears.
- ▶ Close the main water valve of the fixed water supply.
- ▶ Confirm by touching **Continue**.
- ☒ The „Has the sealing plug on the water tank coupling been removed?“ display message appears.
- ▶ Remove the front cover.
- ▶ Open the sealing plug on the water tank coupling by turning it anticlockwise using a flat blade screwdriver and remove it.
- ▶ Confirm by touching **Continue**.

Option 3: With water tank

No change is necessary!



During the cooling routine and descaling and rinse procedures, the „Place container under outlets“ display message appears repeatedly. In machines with a waste water tank or waste water connection, it can be ignored.

- ▶ Follow the instructions on the display!

Mixing ratio of descaling solution	
Schaerer liquid descaler	Water
▶ Pour 2 bottles of Schaerer liquid descaler (0.75 l each) into the water tank.	▶ Fill the empty bottle of the liquid descaler with water 3 times and add it to the water tank (a total of 2.25 l).

CAUTION!
Hot fluid!



Risk of scalding! Hot water or steam may emerge from the machine throughout the descaling procedure. Do not reach under the outlets.

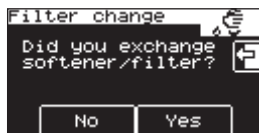
Filter change

When the end of the filter service life is reached, a daily message appears on the display to change the filter.

The filter must be changed within one week; otherwise, the display message will appear after every brewing.



Follow the calcium filter instructions!



- ▶ Change the filter.
- ▶ Touch the **Filter change** field in the „Care“ menu.
- ☒ The query shown here appears on the display.
- ▶ Acknowledge the display message accordingly.
- ☒ If „Yes“ is touched: The counter that counts down the filter service life is reset to start.
- ☒ If „No“ is touched: The counter is not reset. The display message continues to appear.



If „No“ is touched accidentally, the message remains on the display. The query must be selected again.

Filter rinsing

The „Rinse filter“ selection can be used to rinse and bleed the water system and water filter after extended periods of disuse.

- ▶ Touch **Filter rinsing**.




While the filter is being rinsed, the „Place container under outlets“ display message appears. In machines with a waste water tank or waste water connection, it can be ignored.

Customer check-up



See the „Customer check-up“ instructions.

„Settings“ menu

- ▶ Touch the  field in the selection menu.
- ☑ The „Settings“ menu opens.

The "Settings" menu provides the following options:

- Recipes
- Boiler temp.
- Reset
- Time / Date
- Language
- Contrast
- Softener / Filter
- WaterHardn.
- Warm up rinsing
- Options
- Illumination
- Introduction

Recipes

- ▶ Touch the **Recipes** field in the „Settings“ menu.

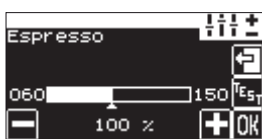
The menu contains the following subitems:

- Filling quantities
- Change recipes
- Button assignment
- Weigh powder

Cup volumes

The total quantity of the beverage can be changed under "Cup volumes". The ingredients of the beverages are adjusted to the new filling quantities without affecting the composition and quality.

- ▶ Touch the **Cup volumes** field in the „Recipes/buttons“ menu.
- ☑ The „Select beverage“ window appears.
- ▶ Press the beverage button of the required beverage.
- ▶ The „Cup volumes“ window shown here appears.
- ▶ Initiate a test output by touching **TEST**.
- ▶ Adjust the filling quantity with **+** and **-**.
- ▶ Start another test output, if necessary.
- ▶ Save with **OK**.









Changing recipes




- ▶ Touch the **Change recipes** field in the „Recipes/buttons“ menu.
- ☑ The „Select beverage“ window appears.
- ▶ Press the beverage button of the required beverage.
- ☑ The „Change recipes“ window shown here appears.
- ☑ The window contains the fields for the parameters that can be set in each case (the example shown here contains the parameters for latte macchiato).




The following parameters can be set, depending on the beverage:

 Beverages with milk	
	Adjust the milk foam quantity
	Adjust the milk quantity

 Beverages with ground coffee and/or powder	
	Beverages with ground coffee and/or powder
	Wassermenge

 Beverages with chocolate powder	
	Adjust the chocolate powder quantity
	Water volume

Beverage quality	
	Adjust the quality

The five available quality levels influence how the coffee is brewed. The higher the quality level, the more flavour and aroma substances of the coffee are released.

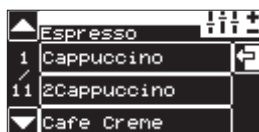
Quality 1	After being pressed, the coffee powder is given room to expand.
Quality 2	After being pressed, the beverage is brewed directly.
Quality 3	After being pressed, a preinfusion takes place
Quality 4	After being pressed and preinfusion, the powder is pressed a second time while wet.
Quality 5	After being pressed, a preinfusion takes place. In addition, the brewing time is extended automatically.

Button allocation

Each beverage button can be assigned a beverage. With the "2nd level" option, two beverages can be assigned to each beverage button.

- ▶ Touch the **Button Allocat.** field in the „Recipe/buttons“ menu.
 - ☒ The „Select beverage“ window appears.
- ▶ Press the beverage button of the required beverage.
 - ☒ The „Button Allocat.“ window appears.
- ▶ Touch the desired beverage.

The selected beverage is assigned to the previously selected beverage button.



Weigh grounds

This function can be used to adjust the quantity of the coffee powder of a beverage.

- ▶ Empty the grounds container.
- ▶ Touch the **Weigh grounds** field in the „Recipes/buttons“ menu.
 - ☒ The „Select beverage“ window appears.
- ▶ Press the beverage button of the required beverage.
 - ☒ The „Weigh grounds“ window appears on the display.
- ▶ Touch the **TEST** field.
 - ☒ The coffee powder is output directly into the grounds container.
- ▶ Weigh the output coffee powder.

Adjust the coffee powder quantity with **+** and **-**.

Boiler temperature

- ▶ Touch the **Boiler temp.** field in the „Settings“ menu.
 - ☑ The „Boiler temperature setting“ window appears.
- ▶ Adjust the desired boiler temperature with **+** and **-** (changes the brewing water temperature, standard setting range 94° - 99° C).

Reset

- ▶ Touch the **Reset** field in the „Settings“ menu.
 - ☑ The „Service routine reset“ window appears.
- ▶ Confirm by touching **OK**.
 - ☑ The machine is restarted.

Time and date

- ▶ Touch the **Time / Date** field in the „Settings“ menu.
 - ☑ The „Time/date“ window appears.
- ▶ Set the date, day of the week and time by touching **+** and **-**.

Language

- ▶ Touch the **Language** field in the „Settings“ menu.
 - ☑ The window with the available languages appears.
- ▶ Select the language by touching the respective field.
 - ☑ The selected language is active.

Contrast

This function can be used to adjust the display contrast.

- ▶ Touch the **Contrast** field in the „Settings“ menu.
 - ☑ The „Setting Contrast“ window appears
- ▶ Adjust the contrast by touching **+** and **-**.

Softener and Filter

This function can be used to activate („Yes“) and deactivate („No“) use of a calcium filter.

- ▶ To change between the „Yes“ and „No“ fields, touch **Softener / Filter**.

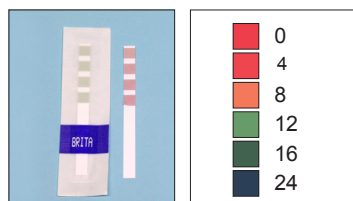
Use of a calcium filter extends the calculated period to the next required descaling.

Water hardness

The entered water hardness is a factor using in calculating the period to the next required descaling.

- ▶ Touch the **Water hardn.** field in the „Settings“ menu.
 - ☑ The „Setting Water hardn.“ window appears.

The German water hardness = ° dKH applies!





Carbonate hardness tester and values

Option 1: Fixed water supply without water filter/water tank

- ▶ Obtain the water hardness of the drinking water from the water supplier or use a carbonate hardness tester (included). The German water hardness = ° dKH applies.
- ▶ Adjust the water hardness by touching **+** and **-**.

Option 2: Fixed water supply and water filter

- Instead of the measured hardness, determine the remaining service life of the water filter (the service life of the water filter can be found in the water filter documentation).
- Adjust the water hardness by touching  and .

Warm-up rinsing

This function can be used to switch warm-up rinsing on („active“) and off („inactive“).


- To change between the „active“ and „inactive“ fields, touch **Warm up rinsing**.

If "active" is selected, the brew unit is rinsed with hot water after heating.

Options

- Touch the **Options** field in the „Settings“ menu.



The menu contains the following subitems:

- Warm up button
- Barista button
- 2. Level
- ON/OFF switch ( button)
- Menu button

Warm up button

This function can be used to switch warm rinsing on ("active") and off ("inactive").

- To change between the „active“ and „inactive“ fields, touch **Warm up button**.

Warm up button "active"	The  symbol is visible; warm rinsing can be initiated by touching the field.
Warm up button "inactive"	The  symbol is not visible.





Recommended setting for self-service mode: inactive. Operators who are unfamiliar with the machine may otherwise accidentally initiate hot rinsing. Danger of scalding!

Barista button

This function can be used to switch the Barista field on ("active") and off ("inactive").

- To change between the „active“ and „inactive“ fields, touch **Barista button**.

Barista field "active"	The  symbol is visible; warm rinsing can be initiated by touching the field.
Barista field "inactive"	The  symbol is not visible.



Recommended setting for self-service mode: inactive. Operators who are unfamiliar with the machine will not understand the function of this field if using the machine only once.

2. Level

This function can be used to switch the 2nd level on ("active") and off ("inactive").

- To change between the „active“ and „inactive“ fields, touch **2. Level**.



Shift field
1st/2nd level



2nd level „inactive“

2. Level "active"	The 2. level can be selected. The shift button appears in the "Ready for operation" window (see figure shown here).
2. Level "inactive"	The 2. level can no longer be selected. Instead of the shift button, a symbol appears in the "Ready for operation" window (see figure shown here).



Recommended setting for self-service mode: inactive. Operators who are unfamiliar with the machine will not understand the function of this field if using the machine only once.

ON/OFF switch

- To change between the „direct“ and „via PIN“ fields, touch **ON/OFF switch**.

ON/OFF switch "direct"	The machine can be switched on and off.
------------------------	---

ON/OFF switch "via PIN"

The machine can only be switched on and off after a PIN is entered. The PIN is entered at the "Cleaning" level.



See „PIN access control“.



Recommended setting for self-service mode: via PIN. Operators who are unfamiliar with the machine may otherwise accidentally switch off the coffee machine.

Menu button

This function can be used to delay display of the "Menu" and "Info" fields.

- To change between the „immediately“ and „delayed“ fields, touch **Menu button**.

Menu button "immediately"

The "Menu" and "Information" fields appear immediately when the empty area on the display is touched.

Menu button "delayed"

The "Menu" and "Information" fields appear after the empty area on the display is touched twice or for an extended period.



See „Ready for operation“ main window“ - „Hidden Menu“ and „Information“ fields“.



Recommended setting for self-service mode: delayed. Operators who are unfamiliar with the machine may otherwise accidentally open the selection menu and change settings.

Illumination

This function can be used to adjust the colour of the control panel lighting.

- To change the colours, touch the **Illumination** field.

Selectable colours

1	Orange	2	Royal blue
3	Yellow/green	4	Purple
5	Light blue	6	Green
7	Turquoise	8	Violet
9	Pink	10	Yellow
11	Magenta	12	Light green
13	Red	14	Changing light (rainbow colours)
15	Freeze changing light	16	Off



*To select an individual colour, let the changing light run and touch the **Illumination** field again when the desired colour appears. The current colour is selected.*

Introduction

See "Commissioning".

„PIN enable“ menu

Individual levels can be protected against unauthorised access with a PIN (personal identification number). The PIN must then be entered to enable a PIN-protected level.

If a PIN is assigned to an access level, access is not available without that PIN!

- Touch the  field in the selection menu.

☒ The entry window with the number keypad shown here appears.

- Enter the required 4-digit PIN.

- Touch the **OK** field.

☒ If the PIN is valid, the corresponding menu items are now available in the selection menu.

**„PIN access-control“ menu**

The "PIN access control" main menu provides the following options:

Accounting

Setting

Cleaning

The levels authorise access to various menu items. A PIN can be assigned to each of these levels.

The levels are hierarchically structured. Access to the highest level automatically also includes access to the other two lower levels.

Example: The PIN for the "Settings" level is also valid for the "Accounting" level, but not for the "Cleaning" level.

Assigning a PIN

- ▶ Touch the **PIN** field in the selection menu.
 - ☑ The „PIN access-control“ window appears.
- ▶ Select the desired level.
 - ☑ The entry window with the number keypad shown here appears.
- ▶ Enter the desired 4-digit PIN.
- ▶ Confirm by touching **OK**.
 - ☑ The level is now protected by the entered PIN.



When the PIN is assigned, the PIN is automatically used for the lower levels if these have not already been protected by other PINs.

Deleting a PIN

- ▶ Touch the **PIN** field in the selection menu.
 - ☑ The „PIN access-control“ window appears.
- ▶ Select the desired level.
 - ☑ The entry window with the number keypad shown here appears.
- ▶ Touch the **C** field.
- ▶ The entered PIN is deleted and replaced by „0000“.



When the PIN of a level is deleted, the PINs of the lower levels are **not** deleted.

„Accounting“ level

After a PIN is entered for this level, only the restricted menu shown here is available.

The following menu items are blocked:

- PIN access control
- Accounting
- Manual removal (optional)



„Setting“ level

After a PIN is entered for this level, only the restricted menu shown here is available.

The following menu items are blocked:

- Settings
- PIN access control
- Accounting
- Manual removal (optional)



„Cleaning“ level

After a PIN is entered for this level, only the restricted menu shown here is available.

The following menu items are blocked:



- Everything except for the PIN enable






„Accounting“ menu

The "Accounting" menu displays the counter value for every beverage type.





Reading the counter

- ▶ Touch the  field in the selection menu.
 - ☑ The „Accounting“ window appears.
- ▶ Touch the **Counter** .
 - ☑ The „Accounting Counter“ window appears.
 - ☑ The counters for all set beverages are listed in this window.

Clearing a specific counter

- ▶ Touch the  field in the selection menu.
 - ☑ The „Accounting“ window appears.
- ▶ Touch the **Counter** .
 - ☑ The „Accounting Counter“ window appears.
- ▶ Touch the desired field.
 - ☑ The „Clear counter“ window appears.
- ▶ Touch the  field.
 - ☑ The counter value is cleared.

Clearing all counters

- ▶ Touch the  field in the selection menu.
 - ☑ The „Accounting“ window appears.
- ▶ Touch the **Counter** .
 - ☑ The „Accounting Counter“ window appears.
- ▶ Touch the  field.
 - ☑ A query window appears.
- ▶ Confirm the query with .
 - ☑ The counter value is cleared.

Troubleshooting


Faults with message

The coffee machine is equipped with a diagnosis program. When outside intervention is necessary, a corresponding display message appears. There are two different types of display messages:

- Prompts
- Fault messages

If a prompt or fault message is currently active:

Option 1: It appears directly.

Option 2: The  field appears in the "Ready for operation" main window.

- ▶ Touch the field.
 - ☒ The prompts or fault message is displayed.



For information on how to handle prompts, see the chapter "Operation" - "Display prompts".

Basic procedure when fault messages are displayed:

- ▶ Switch the coffee machine off and, after several seconds, on again.
- ▶ Repeat the steps that led to the fault.

In many cases, the fault will be eliminated automatically.

If the fault appears again or persists:

- ▶ Search for the displayed fault text or fault code in the fault list shown below and proceed as instructed.

If the fault continues to appear again or persists:





- ▶ Contact your sales partner, stating the fault code or fault text.



Some messages cause individual functions to be blocked; if this is the case, the beverage button lighting goes out. The beverages of the beverage buttons that remain lit can continue to be dispensed.

Fault messages can contain symbols and text (self-explanatory) or a fault code.

Self-explanatory fault messages

Display message	Cause	What to do
Add beans 	Simply an instruction.	See the chapter "Operation" - "Display prompts".
	The monitor sensor is faulty.	▶ Contact your service partner.
	The coffee beans are not sliding down in the hopper.	▶ Stir the coffee beans in the bean hopper using a large spoon. ▶ Confirm by touching  .
Empty the grounds container 	Simply an instruction.	See the chapter "Operation" - "Display prompts".
	The monitor sensor is faulty.	▶ Contact your service partner.
Fault on the brew unit 	The brew unit is blocked.	▶ Clean the brewing screen. See the "Weekly cleaning" cleaning reference card.

Fault messages with fault code



Example: Fault message with fault code

Code	Designation	Cause	Instruction
6	The brew unit is blocked.	The brewing screen is contaminated/clogged.	► Clean the brewing screen. <i>See the "Weekly cleaning" quick reference card.</i>
26	Right mill blocked	The grinding fineness setting is too fine. The fine dust contaminates the mill too quickly.	► Set the grinding fineness one level coarser. <i>See "Service" - "Adjusting the grinding fineness".</i>
		The grinder is blocked.	► Contact your service partner.
36	Left mill blocked	The grinding fineness setting is too fine. The fine dust contaminates the mill too quickly.	► Set the grinding fineness one level coarser. <i>See "Service" - "Adjusting the grinding fineness".</i>
		The grinder is blocked.	► Contact your service partner.
88	Boiler temperature too high	The water supply is interrupted. Dispensing of beverages is blocked.	Option 1: With water tank ► Check that the water tank is filled and installed correctly. Option 2: With fixed water supply ► Check that water is being supplied.
		The brew unit is blocked. Dispensing of beverages is blocked.	► Clean the brew unit. <i>See the "Weekly cleaning" quick reference card.</i>
		The machine is overheated. Dispensing of beverages is blocked.	► Switch off the coffee machine and let it cool. ► Switch it back on.
89	Boiler heating time fault	Fault while heating.	► Switch the machine off and back on.
161	Brew water fault	The water supply is interrupted. Dispensing of beverages is blocked.	Option 1: With water tank ► Check that the water tank is filled and installed correctly. Option 2: With fixed water supply ► Check that water is being supplied.
		The brew unit is blocked. Dispensing of beverages is blocked.	► Clean the brew unit. <i>See the "Weekly cleaning" quick reference card.</i>
		The grinding fineness setting is too fine. The fine dust contaminates the mill too quickly.	► Set the grinding fineness one level coarser. <i>See "Service" - "Adjusting the grinding fineness".</i>
		The highest quality level can lead to a brew water fault.	► Lower the quality. <i>See "Programming" - "Settings' Menu" - "Recipes".</i>
163	Warm rinse water fault	The water supply is interrupted. Dispensing of beverages is blocked.	Option 1: With water tank ► Check that the water tank is filled and installed correctly. Option 2: With fixed water supply ► Check that water is being supplied.
		The brew unit is blocked. Dispensing of beverages is blocked.	► Clean the brew unit. <i>See the "Weekly cleaning" quick reference card.</i>

Code	Designation	Cause	Instruction
186	Steam boiler level	Ground container not (correctly) installed. Dispensing of beverages is blocked.	<ul style="list-style-type: none"> ► Check that the grounds container has been installed correctly. ► Switch the coffee machine off and back on.
188	Steam boiler temperature too high	Steam outlet or beverage outlet is clogged. Dispensing of beverages is blocked.	<ul style="list-style-type: none"> ► Check and, if necessary, clean the steam outlet or beverage outlet. <i>See the "Daily cleaning" quick reference card.</i>
		The machine is overheated. Dispensing of beverages is blocked.	<ul style="list-style-type: none"> ► Switch off the coffee machine and let it cool. ► Switch it back on.
189	Steam boiler heating time fault	Fault while heating.	<ul style="list-style-type: none"> ► Switch the coffee machine off and back on.

Faults without message

Fault description	Instruction
Hot water is not being dispensed but there is water in the grounds container	<ul style="list-style-type: none"> ► Clean the hot water outlet. ► Contact your service partner. (Coffee can be dispensed.)
Choc is not being dispensed but there is water in the grounds container	<ul style="list-style-type: none"> ► Stop using the Choc outlet. ► Contact your service partner. (Coffee can be dispensed.)
Choc dosing unit is blocked; Choc is only dispensed with water.	<ul style="list-style-type: none"> ► Clean the dosing unit. ► See the "Care" chapter. ► Empty the powder. ► Turn the screw by hand until all powder has been removed. ► Rinse with water, if necessary. ► Let it dry fully.
Dispensing of coffee differs on the left/right	<ul style="list-style-type: none"> ► Clean the combination outlet. <i>See the "Daily cleaning" quick reference card.</i>
Milk foam/milk is not being dispensed although there is milk in the container.	<ul style="list-style-type: none"> ► Check whether the milk hose is kinked or pinched. ► Route the milk hose properly. ► Clean the combination outlet. ► If the suction nozzle is clogged, clean it. <i>See the "Daily cleaning" quick reference card.</i> ► If the milk cooler is iced up, defrost it.
Milk foam is not correct, temperature is too cold	<ul style="list-style-type: none"> ► Change the milk nozzle (green nozzle for cooled milk, white nozzle for uncooled milk). ► Clean the combination outlet. <i>See the "Daily cleaning" short instructions.</i>
Milk cooler is not cooling the milk	<ul style="list-style-type: none"> ► Check that the milk cooler was switched on using the separate switch.
Pump is running continuously, water in the grounds container	<ul style="list-style-type: none"> ► Unplug the machine and plug it back in. ► If the fault persists, call customer service.
Milk foamer and water tank are difficult to mount/remove	<ul style="list-style-type: none"> ► Lightly grease the O-rings with Schaefer "Grease for sealing rings".
Choc/Topping container cannot be installed	<ul style="list-style-type: none"> ► Manually turn the dosing unit screw drive slightly clockwise at the dosing unit.

Water quality

Purity of water

A cup of coffee is 99 % water! Water has a big influence on both the taste of your coffee and the durability of your coffee machine.

To protect your coffee machine from damage it is important to follow the instructions given in this chapter. Paying careful attention to the following recommendations will lead to improved beverage quality and will extend the durability of your coffee machine.

Water flows over stones, gravel and underground absorbing many important minerals. The origin, the rock and earth attributes as well as the regional treatment methods affect the characteristics and taste of the water.

To prepare coffee products the pH-value has a big influence: acidic water brings out the sour notes of coffee. When using fully softened water the "crema" won't last long when preparing coffee products. Not all parts in the machine are resistant against acidic water and will corrode.

When the water is too hard, lime scale can build up in the coffee machine (in boilers and valves for instance). The performance and durability of the coffee machine will decrease.

Water values

The following water values are a precondition for the correct operation of Schaerer coffee machines:

- 4 – 6°dKH (German degree of carbonate hardness) or 7 – 8°dTH (German degree of total hardness).
 - If the test result is below the specified range, the water must be enriched with minerals.
 - If the test result is above the specified range, the water must be decalcified (with a suitable bypass to ensure that the pH value exceeds 5.5).
- Max. chlorine content: 100 mg per litre
- pH value: 6.5 – 7 (neutral pH)

Conversion table						
Unit	Abbrev.	° dH	° eH	° fH	ppm	mmol/l
German hardness	1 ° dH	1	1.253	1.78	17.8	0.1783
English hardness	1 ° eH	0.798	1	1.43	14.3	0.142
French hardness	1 ° fH	0.560	0.702	1	10	0.1
CaCO ₃ (USA)	1 ppm	0.056	0.07	0.1	1	0.01
mmol/l	1 mmol/l	5.6	7.02	10	100	1

CAUTION!
Machine at risk!



Poor water values can lead to machine damage! If the specified values are not adhered to, liability for damages will not be accepted by Schaerer Ltd!

Filtration

Filtration units are essential to achieve an optimal coffee quality and for maintenance and hygiene reasons. Water is a living substance: the values do not remain constant. Regardless of the type of filtration used these values must be measured every year and the filter must be changed and adjusted.

- Please contact your local dealer or your customer service representative for further information!

Safety notes

Maximum safety is one of Schaerer AG's most important product features. The effectiveness of the safety devices is guaranteed only if the following instructions are observed to prevent injuries and health hazards:

- Read the Operating instructions carefully before using the device!
- Do not touch any hot machine parts!
- Do not use the coffee machine if it is not working properly or is damaged!
- Under no circumstances may the installed safety devices be modified!

User at risk!

DANGER!
Electrocution!



Danger of electric shock! The following instructions absolutely must be complied with:

- Only skilled electricians may carry out work on electrical systems!
- The device must be connected to a secured circuit! (We recommend routing the connection via an earth leakage circuit breaker.)
- All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- The connection must be properly earthed and protected from electric shock.
- The voltage must correspond to the data on the device's serial plate.
- Never plug the power plug into the socket while it is damp or touch it with wet hands!
- Never touch energised parts!
- Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
- The power cord may only be replaced by a qualified service technician.

CAUTION!
User at risk!



Danger of light injury! The following instructions absolutely must be complied with:

- This device is not intended to be operated by persons (including children) with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or obtain instructions from this person on how to operate the device.
- Children should be supervised to ensure that they do not play with the device.
- The coffee machine must be installed so that there are no impediments to care and maintenance. In both self-service and full-service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and the personnel is available for questions regarding use.
- Always read the package warnings and safety instructions before handling and using cleaning tablets or cleaning agents. The cleaning tablets and the cleaning agent are irritants. Do not add the cleaning tablets or the cleaning agent solution into the machine until prompted to do so on the display. Never mix cleaning agents!
- The product container and manual insert may only be filled with the products (coffee beans/coffee powder (DECAF)/cleaning tablets) according to the intended use.
- Cleaning fluid flows out of the dispensing equipment during cleaning! The cleaning fluid is an irritant!

CAUTION!
Hot fluid!



Danger of scalding in the dispensing area of the beverages, hot water and steam. During dispensing or cleaning, never reach under the dispensing equipment!

CAUTION!
Hot surface!



Danger of scalding! The dispensing equipment and the brew unit may be hot! Do not touch any part of the dispensing equipment except the grips provided for this purpose! Only clean the brew unit when the coffee machine is cold.

CAUTION!
Risk of squeezing!



Danger of crushing when handling moving components! Never reach into the product hoppers or the opening of the brew unit when the coffee machine is switched on!

Danger from cleaning agents

Use of cleaning agents

CAUTION!
User at risk!



Danger of poisoning from swallowing cleaning agents! The following instructions absolutely must be complied with:

- Keep the cleaning agents out of the reach of children and unauthorised persons.
- Do not swallow the cleaning agents!
- Never mix the cleaning tablets/cleaning agents with other chemicals (cleaning agents) or acids!
- Do not eat and drink while using the cleaning tablets/cleaning agents!
- After handling the cleaning tablets/cleaning agent, wash hands immediately!
- While working with cleaning agents, ensure that the area is well ventilated!



Before using the cleaning agents, carefully read the information on the packaging and the „HEALTH & SAFETY DATA SHEET“. If not available, the safety data sheet can be obtained from the sales company; see the cleaning agent packaging.

Storing cleaning agents

- Store them in a place that is inaccessible to children and unauthorised persons!
- Protect cleaning agents from heat, light and moisture!
- Store them in a separate location from acids!
- Store them in the original packaging only!
- Store cleaning agents for daily and weekly use separately!
- Do not store them together with foodstuffs or other edibles!
- The local rules and regulations pertaining to the storage of cleaning agents apply!

Disposal of cleaning agents

If recycling is not possible, cleaning agents and their containers must be disposed of according to the information on the "HEALTH & SAFETY DATA SHEET", all well as all local rules and regulations.

Emergency information

Contact the sales company or a distributor-authorised customer service company for the phone number of emergency information (Toxicological Information Centre) in your country.

If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

Swiss toxicological information center	
International calls:	+41 44 251 51 51
Call from Switzerland	145
Internet (DE/EN/FR)	www.toxi.ch

First aid:

See the "HEALTH & SAFETY DATA SHEET".

Important for the physician to know:

If possible, show the information on the packaging or the "HEALTH & SAFETY DATA SHEET" to the treating physician.

Risk of damage to the machine

CAUTION!
Machine at risk!



Danger of contamination or damage! The following instructions absolutely must be complied with:

- For water with a carbonate hardness above 5°dKH, a calcium filter should be installed, as otherwise the coffee machine can be damaged due to calcification.
- For insurance-related reasons, always ensure that the main water valve for the water supply line (coffee machine with fixed water supply) is closed and that the electrical

- Main switch is switched off or the power plug is pulled when the company closes for the day.
- The device must not be operated if the water supply is blocked, as otherwise the boilers are not refilled and the pump runs dry!
- To prevent water damage in the event of a broken tube or hose, it is recommended to build a water stop valve into your water connection.
- After an extended downtime (e.g. holiday), the machine must be cleaned before it is put back into operation.
- Protect the coffee machine from external weather conditions such as frost, moisture, etc.).
- Faults may be remedied by a qualified service technician only!
- Use only Schaefer Ltd. original spare parts!
- Devices with a cooler should not be completely disconnected from the power supply, as they cannot be cooled otherwise.
- Immediately report any outwardly visible damage or leaks to a manufacturer-qualified service center and replace them or have them repaired.
- Never spray the device with water or another liquid (e.g. steam cleaner).
- Never immerse the device in water or another liquid.
- When using caramelised coffee (flavoured coffee), the brew unit must be cleaned twice (2x) a day!
- Never add instant coffee to the hopper. Only ground coffee may be added.
- If the coffee machine and/or accessories are transported at temperatures below 10°C, the coffee machine and/or accessories must be stored for 3 hours at room temperature before the coffee machine and/or accessories are connected to the mains and switched on. Failure to observe this precaution can result in a danger of short-circuit or damage to electrical components.
- Always use the new hose set (fresh water/waste water hose) provided with the machine! Never use old hose sets!

Liability

Operator responsibilities

The operator must ensure that the machine undergoes regular maintenance by a service technician, a representative thereof, or other authorised persons, and that the safety devices are checked regularly.

To ensure safe operation of the coffee machine, the safety valves must be replaced after 2 years at the latest and the boiler must be replaced after 6 years at the latest. These measures are part of the maintenance service by your service partner.



The devices must be disposed of properly, in accordance with local and legal regulations.

- Contact your service partner, if necessary.

Warranty and liability

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result of one or more of the following causes:

- Non-intended use of the machine;
- Improper installation, commissioning, operation or maintenance of the machine and associated options;
- Failure to observe maintenance intervals;
- Operating the unit with defective safety devices or safety and protective equipment that is not properly installed or is not functional;
- Failure to observe the safety notes in the Operating instructions pertaining to storage, installation, commissioning, operation and maintenance of the machine;
- Operating the device when it is not in proper condition;
- Repairs carried out improperly;
- If replacement parts used are not original spare parts by Schaerer Ltd.;
- If cleaning agents other than those recommended by Schaerer Ltd. have been used;
- Catastrophic incidents due to foreign objects, accident, vandalism or force majeure;
- Penetrating the device with any type of object or opening the housing.

The manufacturer only accepts liability or honours warranty claims provided that all specified maintenance and service intervals have been kept and that only original spare parts supplied by the manufacturer or an approved authorised supplier have been used.

In the event of material defects, claims must be submitted to Schaerer Ltd. in writing immediately.

Maintenance of the device must be performed as follows:

Service level	Time
Service level 1 Customer care	After the output of 10,000 coffee beverages or at least once a year. Prompted by display message!
Service level 2 Maintenance 2/30,000	After the output of 30,000 beverages or at least every 2 years. Prompted by display message!
Service level 3 Maintenance 6/90,000	After the output of 90,000 beverages or at least every 6 years. Prompted by display message!

Components relevant to safety such as safety valves, safety thermostats, boilers, etc., must not be repaired under any circumstances. They must be replaced as follows:

- Safety valves: every 12 months
- Boilers (steam boilers, continuous flow heaters): every 60 months



See also „Service“.

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