

Flavour Point FP4-UC

Operating instructions



Legal notice

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1 Safety







1.1 Signs and symbols

Safety notes



	GEFAHR An imminently dangerous situation that may result in death or serious injury Always comply with the measures described here to prevent this danger.
	WARNUNG A generally dangerous situation that may result in serious injury Always comply with the measures described here to prevent this danger.
	VORSICHT A generally dangerous situation that may result in minor injury Always comply with the measures described here to prevent this danger.
	HINWEIS There is a situation that may result in damage to the coffee machine and/or optional accessory. The measures described for preventing this danger must be adhered to.




Warning symbols used

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

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

Prohibition symbols used

Charac- ters	Significance	Charac- ters	Significance
	Read documentation!		Wear safety gloves!

Charac- ters	Significance	Charac- ters	Significance
	Wear safety goggles!		Wash your hands!
	Disconnect the power plug!		

Labels in these instructions

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

1.2 Intended use

The Flavour Point UC optional accessory is designed to add various flavours to the coffee by supplying syrup. The device is placed under the coffee machine as an under-counter solution (not accessible to the customer).

This device is intended for commercial use in hotels, restaurants and similar establishments. It can be installed at self-service locations when a staff member is present for supervision purposes. It can be used in businesses, offices and other similar work environments, hotels, motels and bed and breakfast establishments.

Use for these purposes is subject to 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.

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



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

1.3 Foreseeable misuse



WARNUNG

Danger from misuse!

Any use of the Flavour Point optional accessory that goes beyond the intended use or use in any other way is considered misuse and can lead to dangerous situations.

- ▶ Read the operating instructions carefully before use.
- ▶ Access to the service area of the coffee machine is only allowed for qualified service technicians.
- ▶ Only have cleaning and user maintenance done by persons who have knowledge of and practical experience with the device, particularly when it comes to service and hygiene.
- ▶ In self-service mode and during operation, qualified staff must monitor the device. This ensures that the necessary maintenance measures are carried out properly.
- ▶ Never modify the safety devices of the Flavour Point optional accessory.
- ▶ Only use the Flavour Point optional accessory if it is working properly and is not damaged.

1.4 Residual risks

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



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

Risk of electrocution



GEFAHR

Risk of death due to electrocution!



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

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

Danger from cleaning products



Before using cleaning products, read the information on the cleaning product packaging carefully. If not available, the safety data sheet can be obtained from the sales company (see the cleaning product packaging).

**WARNUNG****Danger of poisoning from cleaning products!**

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

- ▶ Keep the cleaning products out of reach of children and unauthorised persons.
- ▶ Do not ingest cleaning products.
- ▶ Never mix cleaning products with other chemicals.
- ▶ Only use the cleaning and descaling products for the intended purpose (see label).
- ▶ Do not eat or drink while using the cleaning products.
- ▶ While using the cleaning products, make sure that there is good ventilation and air circulation around you.
- ▶ Wear safety gloves when handling cleaning products.
- ▶ Wear safety goggles when handling descaling products.
- ▶ Wash your hands thoroughly after handling cleaning products.

Emergency information: Contact the cleaning product manufacturer (see cleaning product label) for the telephone number of the emergency information centre (Toxicological Information Centre). If your country does not have this type of institution, note the following table:

Swiss Toxicological Information Centre	
International calls	+41 44251 51 51
Calls from Switzerland	145
Internet	www.toxi.ch

Danger from allergies**VORSICHT****Health hazard due to additives!**

- Beverages containing additives or traces of additives may trigger allergies. There is a risk to health.
- ▶ Inform the staff that any additional products may cause allergies.

1.5 Operator responsibilities

The operating company must ensure that the machine undergoes regular maintenance and that the safety devices are checked regularly by a Schaefer AG service partner, a representative thereof, or other authorised persons. Schaefer AG must be notified in writing of any defects within 30 days! For hidden defects, this period is extended to 12 months from the date of installation (work report, handover report), but no later than 18 months after the product leaves the factory in Zuchwil.



See chapter "Siehe .. Maintenance" for information on maintenance intervals.

1.6 Danger of property damage



HINWEIS

Material damage due to improper handling of the Flavour Point optional accessory

Improper handling of the Flavour Point optional accessory can lead to property damage or contamination.

- ▶ In the event of malfunctions, observe the “Troubleshooting” chapter and call in a qualified service technician if necessary.
- ▶ Only use original Schaefer AG spare parts.
- ▶ Report any noticeable damage or leaks immediately to an authorised service partner and have any affected parts replaced or repaired.
- ▶ Never spray the device with water or clean it with a steam cleaner.
- ▶ Do not install the machine on a surface where a water jet might be used.

2 Technical data

2.1 Machine data

Technical data	
Nominal power*	8 W [20 W for devices up to 12/2023]
Power connection, at the installation site	Appliance connector
Fuses, installation site	1 x 10 – 30 A
Fuse, internal	6.3 AT
Control connection	CAN Mini-DIN 6-pin
Ambient temperature	+10 °C to +40 °C
Capacities	
Syrup capacity	4 x 1 litres
External dimensions	
Width	218 mm
Height	488 mm
Depth	326 mm
Weight	
Empty weight	10.4 kg
Noise level	
Continuous sound pressure level	<70 dB(A)**

Subject to technical changes.

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

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

2.2 Mains connection on site

Mains	Connection values			On-site fuse	Connecting cable, conductor cross-section
1/N/PE	220 – 240 V	50/60 Hz	20 W	Max. 16 A	Min. 3 x 0.75 mm ²

Mains	Connection values			On-site fuse	Connecting cable, conductor cross-section
1/N/PE	100 – 240 V	50/60 Hz	7.5 – 8.5 W	Max. 16 A (EU) Max. 20 A (USA/CAN)	Min. 3 x 0.75 mm ²

2.3 Serial plate

Type	Model
Flavour Point	FP4-UC

The serial plate is located on the back of the device.



Abb.: EU serial plate

Recommended specifications:

- Machine type > [FP4-UC]
- Nominal power > e.g. 20 W
- Nominal voltage > e.g. 220 – 240 V
- Fuse value on site > e.g. max. 16 A
- Serial number > [YYCW XXXXXX] > e.g. 1935 XXXXXX

2.4 Declaration of conformity

2.4.1 Applied standards

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

For CE conformity

MD 2006/42/EC

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

EMC Directive 2014/30/EU

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

RoHS Directive 2011/65/EU

- EN IEC 63000:2019-05

RED 2014/53/EU

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

For compliance with European directives and ordinances

WEEE Directive 2012/19/EU

POP Ordinance 2019/1021

For the EU Chemicals Regulation

REACH Ordinance 1907/2006/EC

International (CB)

Safety

- IEC 60335-1:2020-08
- IEC 60335-2-75
- BS EN 62233:2008
- UL197
- CSA C22.2 no.109

EMC

- CISPR 14-1
- CISPR 14-2
- IEC 61000-3-2
- IEC 61000-3-11
- NSF / ANSI 372
- NSF / ANSI 4

CB Scheme > International system for mutual recognition of test reports and certificates

CE Requirements of harmonisation legislation of the European Community

CISPR Special International Committee on Radio Interference

EC/EU The European Community is part of the European Union consisting of EG/CFSP/PJCCM

EMC Electromagnetic compatibility

IEC International conformity assessment system for electrotechnical equipment and components

MD Machinery Directive (European Parliament and Council)

POP Regulation (EU) on persistent organic pollutants

REACH EU chemicals regulation for "Registration, Evaluation, Authorisation and Restriction of Chemicals"

RED European approval guidelines for radio equipment and receivers (radio communication)

RoHS Restriction of hazardous materials

WEEE Waste of Electrical and Electronic Equipment

NSF National Sanitary Foundation. Product testing, inspection and certification organisation

UL Underwriters Laboratories. Product safety standards for the US market.

CSA Canadian Standards Association.
ANSI American National Standards Institute.

2.4.2 **Manufacturer's address**

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

3 Product description

3.1 Overview



Abb.: Overview of the coffee machine

No.	Name	Explanation
1	Hose adapter (Plug&Clean)	Adapter screw connection to syrup bottle
2	Sealing plug perforated	The sealing plug prevents unintentional liquid leakage.
3	Hose ends	The hose ends are connected to the hose adapters of the coffee machine. This connection allows for syrup supply.
4	Mains connection with toggle switch	Power supply for the syrup module with separate toggle switch for switching device on and off

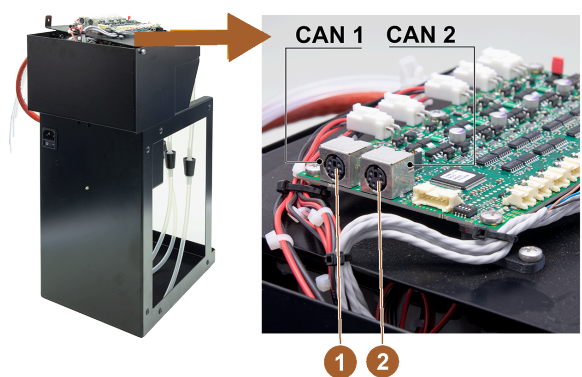


Abb.: CAN bus connection

No.	Name	Explanation
1	CAN bus 1	Communication interface between coffee machine and syrup station
2	CAN bus 2	Communication interface between coffee machine and other optional accessories (e.g. milk system)

4 Installation and commissioning

4.1 Switching on the Flavour Point



Abb.: Power switch

1. Make sure that the installation surface is stable, horizontal and level so that it does not become deformed under the weight of the Flavour Point.
2. Switch off the coffee machine.
3. Connect the end of the syrup hose from the Flavour Point to the syrup hose coupling on the coffee machine side.
4. Connect the CAN bus 1 control cable to the coffee machine.
5. Connect the CAN bus 2 control cable to the optional accessory (e.g. milk system).
6. Connect the mains plug to the mains power supply.
7. Switch toggle switch to position "I".
 - ✓ Position "I" = "Flavour Point" is switched on.
8. Switch on the coffee machine.
 - ✓ The Flavour Point will now connect to the coffee machine.
9. Start the coffee machine commissioning routine.



Details of the commissioning routine can be found in the operating instructions of the respective coffee machine.

4.2 Filling the Flavour Point



VORSICHT

Health risk!

- ▶ Only make products which are suitable for consumption and the use of the Flavour Point.
- ▶ The Flavour Point may only be used for supplying syrup and other additives in the appropriate bottles.
- ▶ Do not use any liquids that need cooling.

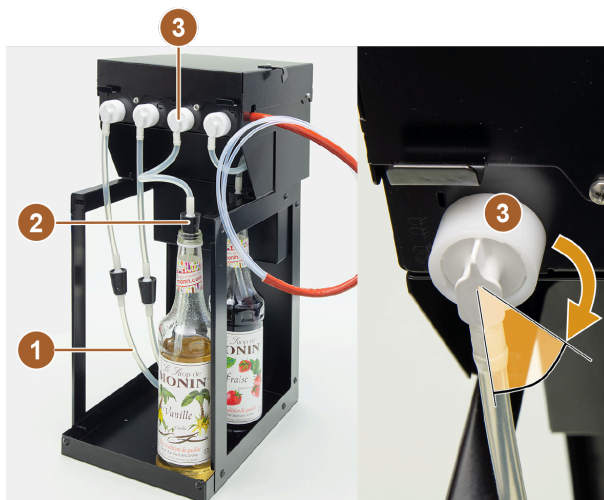



Abb.: Designation of Flavour Point parts

1. Return the syrup bottles to the Flavour Point.
2. Remove the bottle cap and insert the hose [1] with stopper [2] into the bottle.
3. Firmly press the plug [2] into the bottle.
4. Insert the hose adapter (Plug&Clean adapter) [3] into the Flavour Point and lock the bayonet lock by turning it to the right.
5. Repeat the steps listed above for all syrup bottles.

5 Cleaning

5.1 HACCP cleaning concept



VORSICHT

Health risk/Hygiene

If individual bottles or the entire Flavour Point are not used for long periods of time, germs can grow and the syrup can dry out.

- ▶ Carry out a cleaning process before and after breaks in operation of several days.
- ▶ Also refer the cleaning instructions of the coffee machine.
- ▶ Replace the hoses at regular intervals.
- ▶ Observe all hygiene notes.
- ▶ Observe the HACCP cleaning concept.

All cleaning products are perfectly matched to the cleaning programmes.

HACCP: Hazard Analysis Critical Control Point

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

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

5.2 Cleaning intervals

Daily ¹	Weekly ²	As needed ³	Optional
Automatic cleaning			
x			Automatic rinsing (if programmed)
Cleaning programme			
		x	0 Flavour Point (syrup system) during bottle change
Manual cleaning work			
			0 Cleaning optional accessories

- 1 At least once a day, or more often if necessary
- 2 At least once a week, or more often if necessary
- 3 If there is any contamination

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

5.3 Cleaning the Flavour Point

Regular cleaning is a requirement for fault-free operation and for optimal beverage quality.



HINWEIS

Danger from improper cleaning

Scratches or dents can occur during cleaning.

- ▶ Do not use scouring powder or similar products for cleaning.
- ▶ Do not use aggressive cleaning agents. Cold or lukewarm water is sufficient for external cleaning. You can use commercial detergent if necessary.
- ▶ Use soft cloths.
- ▶ Prior to extended breaks in operation, clean the inside of the device.
- ▶ The device must not be cleaned with a water jet.



Abb.: Flavour Point cleaning

The following is required before the cleaning programme:

- Cleaning container
- Clean and damp cloth (cleaning rag)

Cleaning is done by the connected Schaerer coffee machine. A cleaning programme is started from the touch screen of the coffee machine.

1. Follow the displayed instructions.
2. Clean the outside of the device with a moist cloth. Then rub the device dry with a fine wool or suede cloth.
3. Only use hot water and no cleaning agents for cleaning (hygienisation).

6 Troubleshooting

Error description	Instruction
Coffee machine does not recognise Flavour Point.	<ul style="list-style-type: none">▶ Check: Is the device switched on?▶ Check: Is the device plugged in?▶ Check: Is the fuse at the installation site faulty?▶ Check: CAN node connection to coffee machine
Empty message does not report.	<ul style="list-style-type: none">▶ Check: CAN node connection to coffee machine

7 Disassembly

After end of service life

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

8 Disposal



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

- ▶ Contact your service partner.

If no return or disposal agreement has been made, disassembled components must be recycled.

- ▶ Scrap metal parts.
- ▶ Recycle plastic elements.
- ▶ Dispose of the remaining components after sorting them according to material properties.