

# Schaerer Coffee Factory

## User Manual

V06 / 05.2008



## **Congratulations on the purchase of your Schaerer Coffee Machine**

You will be impressed by technical design, durability, economy of use and first and foremost the quality of the coffee.

The Schaerer Coffee Factory coffee machine is a fully automatic single-cup machine for espresso, café crème, cappuccino, milk coffee, foamed milk and hot water.

As an option, hot choc beverages can be prepared with two different types of choc (Twin Choc) and steam dispensing.

Using the optional decaf button, any coffee beverage can be dispensed with decaffeinated beans from the second grinder.

Each beverage is freshly brewed at the press of a button which guarantees high quality beverage. Operator control of the machine is possible via a graphic touch-pad display.

Keep these instructions near the coffee machine so that you and your operating staff have the right information handy and can take the correct action in the event of any technical problems.

The coffee machine is designed to prepare up to 15,000 coffees and 6,000 chocolate beverages a year. After every 15,000 brews, customer check-up by the user is necessary and a full service is required after every 30,000 servings.

Please be sure to follow the instructions in the Software - Settings - Water Hardness and Range Chapter and to make the necessary settings.



*Please read the user manual prior to using the coffee machine!*

*Ensure staff has access to the user manual!*



*Important! 1 Introduction chapter*


*User Manual Signs and Symbols  
Observe Safety chapter!*



*In the event of failure to comply with maintenance information (see chapter Maintenance), no liability is accepted for any resultant damage.*


*Similarly all guarantee/warranty obligations cease to apply in such cases.*

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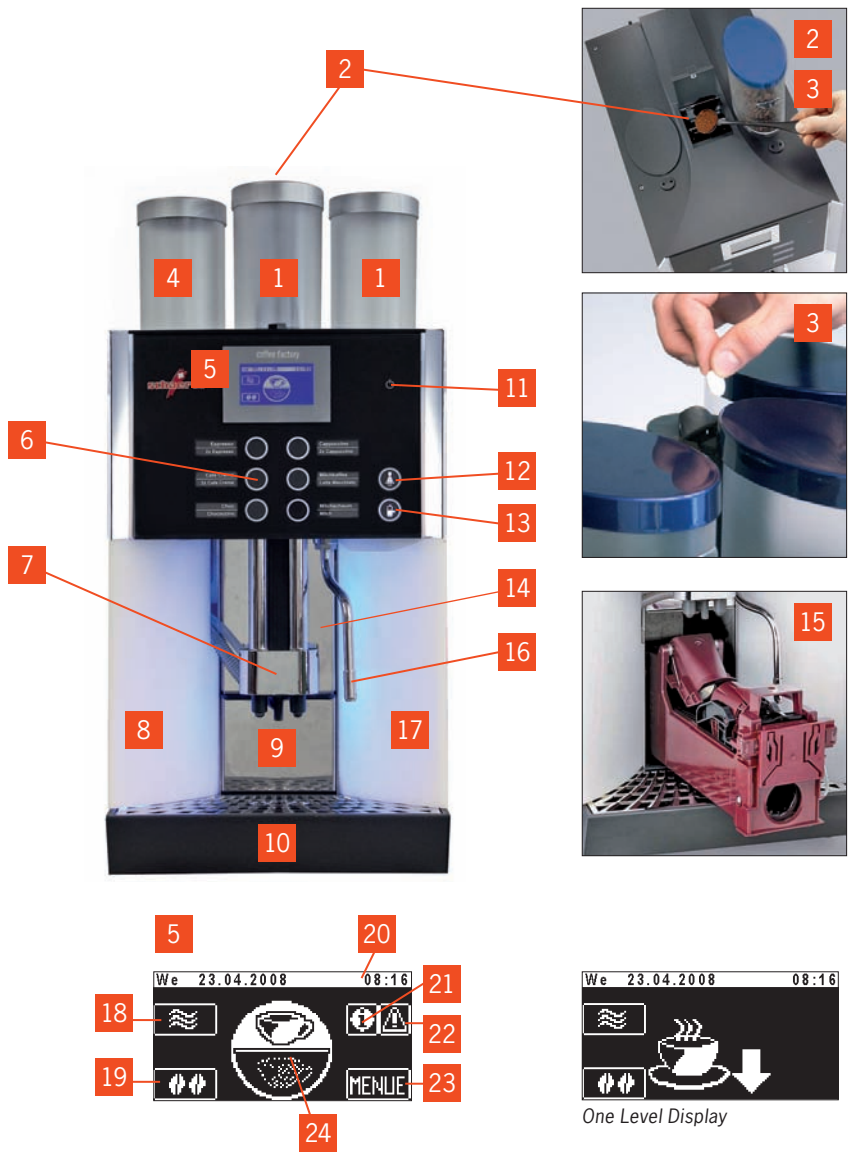
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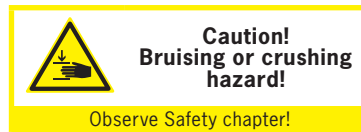
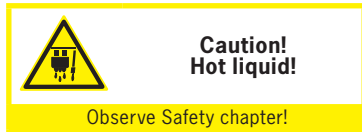
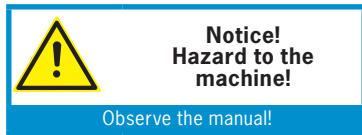
# Chapter 1 Introduction

## 1.1 Designation of Coffee Machine Parts



- 1** Bean Hopper (optional 1 or 2)
- 2** Manual Insert (model-dependent)
- 3** Tablet Insert (model-dependent)
- 4** Choc-Container/Topping-Container/Twin-Topping-Container/  
Twin Choc container (optional)
- 5** Touch-Screen-Display
- 6** Beverage Button
- 7** Height-adjustable Combi Spout with integral Milk Foamer
- 8** Removable Milk Cover (optional integral milk cooler)
- 9** Coffee Grounds Container
- 10** Removable Drip Tray with Drip Tray Grid
- 11** ON/OFF Button
- 12** Steam button (optional) or Decaf button (optional)
- 13** Hot Water Button
- 14** Adjustable Screen
- 15** Brewing Unit
- 16** Steam Outlet (optional) or Hot Water Dispenser
- 17** Water Tank (for coffee machines with no constant water supply, or for Aquaflex)
- 18** Warm Rinse Pad
- 19** Barista Pad
- 20** Timer and Clock Display
- 21** Info Pad
- 22** Instruction/Error Message Display Pad
- 23** Menu Pad (opens Main Menu)
- 24** Second Level Toggle Pad (option)

## User Manuals Signs and Symbols



**Instruction**



**Cross reference**



**Advanced User!**



**Start position  
Main menu**

Display of this symbol starts User Manual description in Main Menu.

### Call Up Main Menu:

\* On the Ready to operate display touch clear touch pad

*Additional pads are activated.*

\* Press **MENUE**

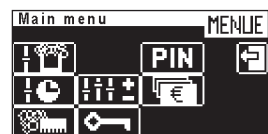
*Main Menu is displayed.*



*Ready to operate Display*



*... with additional touch pads*



*Main Menu*



## Glossary

Term	Meaning
•	• Listings, selection options
※	※ Individual steps
<i>Italics</i>	<i>Description of coffee machine state and/or explanation of automatic steps</i>
sec	Seconds
min	Minutes
Aquaflex	Option to switch between a water tank and constant water supply. Chapter "Other Settings".
Barista	Professional Coffee Server
Beverage Dispensing	Dispensing of coffee, hot water or choc beverage
Carbonate hardness	Indication in °dCH: Water hardness is an indicator of calcium dissolved in the water.
Choc	Hot chocolate
Coffee Grounds Chute	See coffee grounds container; chapter 2.12
Decaf	Decaffeinated coffee
Main Tap	Water on/off valve, angle valve
Milk System	Combi spout, milk nozzle and flexible milk tube.
Mixer System	Complete module, mixer with portion controller for choc/topping
O-Rings	Seals
Pre-infusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
PIN	Personal identity number
Press	Automatic pressing of coffee grounds prior to brewing
Range	For example: Anti-scale filter capacity in litres
Rinse	Intermediate cleansing
Topping	Milk powder
Twin-Topping	Divided container for two types of powder, e.g. choc and topping

## Chapter 2 Operating

Initial startup on delivery from the manufacturer is via a display-led Installation Program.



For Initial Startup see  
Installation Instructions

### 2.1 Switch On Coffee Machine

Press and hold ON/OFF button  for longer than 2 seconds.

Coffee machine switches on and heats up.

When the machine is ready to dispense beverage, the Ready Display appears.



PIN protection  
see setting  
operation options  
software chapter



Ready to operate Display

### 2.2 Dispense Beverage

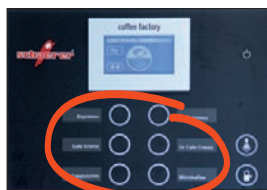
Pressing the beverage button triggers dispensing of the beverage selected.

- Illuminated ring round button  
= Dispenser ready
- Flashing ring round button  
= Dispensing Beverage

\* Place suitably sized receptacle below dispenser

\* Press desired beverage button

*Desired beverage and progress of dispensing indicated in display.*



**Hot liquids in the  
dispensing area!**

Observe the Safety chapter!

For Button Allocations see  
setting recipes and beverage  
buttons chapter.

### 2.3 Decaf button (optional)

Preparation of a decaffeinated coffee beverage from the decaf grinder:

- \* Press the Decaf button
- \* Press the desired beverage button

The steam dispensing option is not available with the decaf option.



## 2.4 Milk or Milk Foam (optional)

### 2.4.1 Dispense milk or milk foam

Pressing a beverage button showing milk or milk foam starts dispensing .

*Dispensing continues for as long as the button is held.*

### 2.4.2 Connect up the milk

*Use a suitable milk nozzle!*

- Green milk nozzle = with a refrigerator, milk temperature 4-8°C
- White milk nozzle = milk temperature 8-16°C

#### Standard

- \* Insert the milk nozzle into the milk connector on the combi spout
- \* Pull the milk cover forward and out
- \* Open the milk package so that milk does not pour out when it is lying on its narrow side
- \* Insert the milk hose, with the milk nozzle, into the milk package
- \* Slide the milk package carefully into the milk compartment

*The hose must not be under tension for the height adjusted on the combi spout.*

- \* Replace milk lid

#### Schaerer Cooler, Schaerer Cup&Cool (optional)

- \* Insert the milk nozzle into the milk connection on the combi spout
- \* Pull out the milk container
- \* Pull out the milk container
- \* Push the cover of the milk container back
- \* Fill milk into the milk container
- \* Place the cover back on the container
- \* Insert the adapter on the milk hose into the connection in the milk cover
- \* Push the milk container back in carefully

The milk hose is inserted into the adapter.



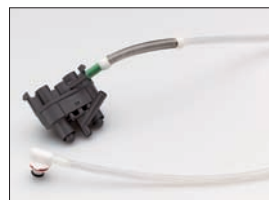
Standard version



Cooler version



Cooler milk container



Cooler adapter

## 2.5 Dispense Hot Water

Pressing the hot water button starts dispensing.  
If less water is required than is set to dispense, dispensing can be stopped by repeatedly pressing the button.



## 2.6 Steam Outlet (optional)

\* Press the steam button

Steam is dispensed for as long as the button is held.

Steam

- warms beverage
- manually foams milk



## Warming Beverage

- \* Use as tall and slim as possible cromargan jug with handle
  - \* Fill jug to no more than half way
  - \* Immerse steam nozzle deeply into jug
  - \* Press and hold steam button until desired temperature is reached
  - \* Release steam button
  - \* Swing steam outlet over to drip tray
  - \* Briefly press steam button
- Residues in steam dispenser tube are rinsed out.*
- \* Wipe steam outlet with damp cloth

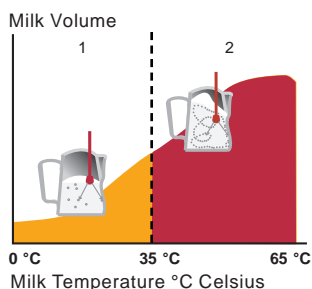
## Foaming Milk (optional)

- \* Add air to increase the volume by injecting steam just below the surface of the milk.

*Milk is warming from 5 °C to 37 °C.*

- \* By applying steam injection to the lowest third of the milk volume, we roll the milk clockwise. The air bubbles become smaller until a thick, compact foam emerges.

*Milk is warming from 37 °C to 65 °C.*



*Do not overheat milk when foaming, otherwise foam volume decreases.*

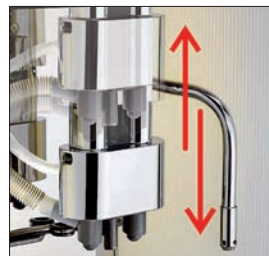
## 2.7 Adjust Combi Spout Height

The combi spout height is adjustable.

To adjust height:

- ※ Take hold of outlet from the front and push to desired height

Combi spout clearance height range: 70 - 190 mm



## 2.8 Bean Hopper/Product Hopper

If possible replenish product hopper well before. It is best to fill to the maximum daily quantity in order to retain product freshness.

Coffee beans into  
bean hopper,  
choc powder into  
choc hopper  
topping powder  
into topping hopper

## 2.9 Twin Topping Container / Twin Choc Container (optional)

Divided container for two kinds of powder, such as choc and topping, or two different types of choc

- Left side: Choc; right side: topping or
- left side: Choc 1; right side: Choc 2



## 2.10 Manual Insert (optional)/ Tablet Insert

Coffee machines with three coffee containers have only a tablet insert but no manual insert for ground coffee. Ground coffee must not be inserted into the tablet insert.

The manual/tablet insert is located in the centre of the coffee machine lid.

### Tablet insert is used:

- to insert cleaning tablet

### Manual insert is used:

- to insert cleaning tablet
- when using an additional coffee variety, for example decaffeinated
- for coffee trial

Only put in the coffee grounds or cleaning tablet after instructions to do so are shown on the display.



Tablet Insert



### Ground Coffee Manual Insert Sequence

*If a Level 2 beverage is desired the Level must be selected prior to opening the manual insert lid.*

- \* Open manual insert lid
- \* Insert coffee grounds (max. 15 g)
- \* Close manual insert lid
- \* Press desired beverage button



Manual Insert

## 2.11 Coffee Grounds Container

Coffee grounds collect in the coffee grounds container. Capacity: coffee grounds of approx. 50 brewings. The display indicator shows as soon as the coffee grounds container needs to be emptied.

Beverage dispensing is blocked for as long as the coffee grounds container is removed.

- \* Push combi spout up as far as it will go
- \* Push up lid over coffee grounds container
- \* Withdraw coffee grounds container
- \* Empty and replace coffee grounds container
- \* Cancel procedure on display



Clean daily!  
See Customer Care chapter



If coffee grounds container cannot be replaced check chute for coffee residues and remove.

Always empty coffee grounds container before reinserting! Replacing without emptying results in coffee grounds container being overfilled. Coffee machine will be soiled. This may cause subsequent damage to the machine.

## 2.12 Grounds Disposal through Counter (optional)

The coffee machine can be optionally supplied with a counter-fitting coffee grounds container. In this model both the coffee grounds container and the coffee machine base are provided with an opening. This is continued through the existing countertop. The spent coffee grounds are therefore collected in a large reservoir under the countertop.



Countertop cannot be fitted subsequent to supply of new machine!

Clean coffee grounds chute daily!

## 2.13 Drip Tray

On coffee machines without plumbed waste water drainage the drip tray must be emptied at regular intervals and no later than when the red float indicating full becomes visible.

※ Carefully remove drip tray, empty and replace

On coffee machines with plumbed waste water drain the drip tray may also be removed (e.g. for cleaning). Replace carefully, otherwise inadequate sealing and slight leakage of water may result.



**Hot liquids.  
Move the drip tray  
carefully.**

**Observe the Safety chapter!**

*Clean drip tray daily!  
See Maintenance chapter*

## 2.14 Integrated milk cooler (optional)

The integrated milk cooler keeps cooled milk at about 6°C. The ambient temperature may be up to 25°C. The cooling system is designed to deal with a difference between ambient and milk temperatures of up to 20°.

- ※ Cool milk to approximately 6°C
- ※ Turn the milk cooler on

Turn the milk cooler off again when it has finished, using the switch. It is not turned off automatically together with the coffee machine.




*The switch is directly above the  
milk tank.*



## 2.15 Switch Off Coffee Machine

Daily cleaning must be carried out prior to switching off coffee machine.

- ※ Press and hold ON/OFF button  until coffee machine switches off
- ※ Remove mains plug!

Plumbed-in coffee machines:

- ※ Turn off mains water tap

If not observed, guarantee/warranty is invalidated in the event of any resultant damage.



*PIN protection  
see setting > operation options  
software chapter*



**Observe the manual!**

**Observe the Warranty chapter!**

## Chapter 3 Software

### 3.1 Overview

#### Ready to Operate






Schaerer Coffee Factory coffee machine ready to Operate .



Touch ready to Operate display clear touch pad. Further pads are activated.



If there are errors the relevant touch  pad is displayed!  
If Cleaning , Descaling , Filter Change or Maintenance are required  this is displayed!

#### Ready to Operate Display Touch Pads

Chapter 3.2



Warm Rinse  
*Chapter 3.2.1*



Barista (Coffee Strength)  
*Chapter 3.2.2*



Info  
*Chapter 3.2.3*



Toggle Switch (optional)  
*Chapter 3.2.4*



Main Menu  
*Chapter 3.2.5*



Error Message  
*Touching this pad calls up error message.*

Customer Care Message  
*Touching this pad leads directly to the access the menu.*



*Cleaning necessary.*










*Decalcification necessary.*










**Functions (Touch Pads) Main Menu**

Chapter 3.3


	Milk and Foam <i>Chapter 3.3.1</i>
	Timer Program <i>Chapter 3.3.2</i>
	Customer Care <i>Chapter 3.3.3</i>
	Settings <i>Chapter 3.3.4</i>
	Enter PIN <i>Chapter 3.3.5</i>
	PIN Access control <i>Chapter 3.3.6</i>
	Accounting <i>Chapter 3.3.7</i>

**Menu Control Pads**

	save settings
	start or confirm step
	back to higher menu level abort/leave without saving (Exit)
	clear or reset
	start test brew grounds check
	increase and reduce settings values
	forward or back one step in listings

## 3.2 Ready to operate


### 3.2.1 Hot Rinse

Touching the  pad starts a hot water line rinse. Water warms the lines up after a lengthy brewing pause and guarantees optimum coffee temperature.

*Recommended after 30 min brewing pause, especially before dispensing a cup of espresso.*

*Warm rinse pad (active/inactive) see chapter "Settings" > operating options*

### 3.2.2 Barista Pad

Touching the  pad alters the strength of the coffee once for the next brew.



*weaker (-15%)*




*normal, as per setting*



*stronger (+15%)*

*Barista pad (active/inactive) see setting > operating options software chapter*

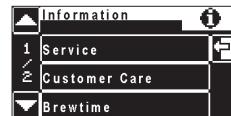
### 3.2.3 Information

Touching this pad  on the "Ready to operate" display accesses menu Information.

The main "Info" menu contains the following selection options:

#### Service

- service contact
- setup data
- next maintenance
- software version



#### Customer Care

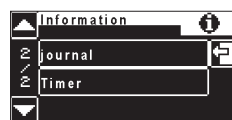
- journal
  - log of last cleaning
- cleaning info
  - info on last cleaning
- descaling info
  - info on last/next decalcification
- softener info (optional)
  - remaining range info

#### Brew Times

- brew times of last beverage dispensed

## Journal

- list of logged error and status messages (for telephone support)



## Timer

- timer status display (on/off)
- next event display

### 3.2.4 Toggle Pad (optional)

Each beverages button may be doubly assigned. This is possible using a secondary beverages button level.

*Level 1 activated*

\* Touch toggle pad

*Level 2 activated*



*Level 1 active*



*Level 2 active*

\* A repeat touch switches back to level 1

*Toggle pad (active/inactive)  
see setting > operating options  
software chapter*

### 3.2.5 Main Menu

#### Access Main Menu:

\* Touch clear pad on Ready to operate display  
*Additional pads are activated.*

\* Touch **MENUE**  
*Main Menu is displayed.*

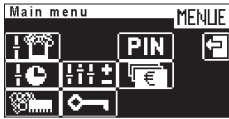


*Ready to operate Display*



*... with additional touch pads  
Delayed displaying menu pad  
see setting > operating options  
software chapter*

### 3.3 Main Menu



MENUE

See  
PIN Access-control chapter  
Main Menu protected level  
Illustrations.

#### 3.3.1 Milk and Foam

##### Milk Foam Quality

Milk foam quality is set here.  
This setting will apply to all drinks with milk foam.  
Variations in milk characteristics are compensated.  
Reduce setting value -> Finer pores, and higher  
dispensing temperature  
Increase the value -> Coarser pores, and lower  
dispensing temperature

MENUE



MENUE



Foam Quality

##### Latte Macchiato Pause Interval

Latte Macchiato is usually more successful if the  
interval between milk and milk foam dispensing is  
lengthened.

Reduce value -> shorter interval  
Increase value -> longer interval

MENUE



macch.interrupt

#### 3.3.2 Timer program

The timer program sets on/off times.

The main "Timer Program" menu contains the following  
selection options:

- Timer state
- Set timer
- Timer overview
- Timer delete
- Timer info

MENUE



## Timer status

- \* Touch on the pad **Timer Status**

Activate/deactivate timer.



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

## Set timer

- \* Touch on the pad **Timeradjustment**  
Program the switch on and switch off times.

- \* Touch on the pad **Running Time**  
The run time display appears. Here the day, time and desired operation is set.



- \* Set day (Day)
  - 1 = Monday
  - 2 = Tuesday, etc. up to 7 = Sunday
  - 1-5 = Monday to Friday (weekdays)
  - 1-7 = Entire week (Monday to Sunday)

- \* Set the time: (hours, minutes)

- \* Set the desired switching time (action)

- Switch on time = **I** (on display)
- Switch off time = **O** (on display)

- \* Confirm with **OK**

An example

Running Time						
day	h	min	Action	Prg		
+	+	+	+	+		
7	18	15	I	01		
-	-	-	-	-		

In day 1-5 or day 1-7, the switching times are copied on the indicated days.

Desired settings with the pads:

- **+** and **-**

Updated selection is inversely displayed!

## Display programmed switching times:

- \* Touch on the pad **Prg**  
Programmed switch times are displayed here. Up to 16 switch times (events) per day are possible.  
Programmed times are listed chronologically.  
Any new switch time is sorted chronologically immediately upon input and confirmation with **OK**.

- \* Touch on the pad **01** accesses directly the timer overview

## Copy Day

Any day may be copied complete with its switch times/ events to other days.

- \* Touch **Timeradjustment**

Program the switch on and switch off times.

- \* Touch **Running Time**

- \* Touch number pad under **Day**

Day of the week selection is again displayed.

- \* Scroll through to page 4

- \* Touch **Copy Day**

Day of the week selection is again displayed.

- \* Select the day that you want to copy

- \* Touch **Insert Day**

- \* Select the day you want to copy the time settings to

The day is copied.

In day 1-5 or day 1-7, the switch times are copied on the indicated days.

The individual days 1,2,3 ... 7 are displayed 7.



To check times see Timer overview.

## Timer overview

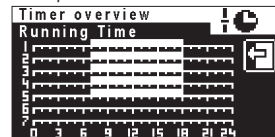
Checking the programmed switch times:

- \* Touch **Timer overview**

The week overview is displayed graphically. Operating times are indicated by white bars.



Example:



Timer events Monday to Friday (1-5).

On time 7:00 hrs

Off time 18:00 hrs

## Timer delete

- \* Touch **Delete Timer** on page 2 of the timer main program menu

- \* Scroll to desired day and touch to select

A security dialogue now appears querying whether deletion is actually intended.

- \* Confirm with **OK**

The day is deleted with all its timer events.

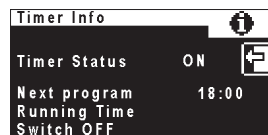


This action cannot be undone.

## Timer info

※ Touch 

A display with the next timer event accesses.



## 3.3.3 Customer Care

Cleaning and descaling programs are started from the Customer Care main menu. Filter change (optional) and maintenance actions are confirmed here.

The Customer Care main menu contains the following selection options:

- Cleaning program
- Foam cleaning
- Mixer rinsing
- Descale
- Filter change
- Filter rinse
- Maintenance



In the Software/Maintenance chapter display-led sequences are described in detail.

Physical cleaning actions are described in detail in the Maintenance chapter.



## Cleaning program

Touching the **Cleaning prog.** pad starts an automatic sequence of actions for daily cleaning of the coffee machine.

The user is automatically taken through foam cleaning when milk beverages are dispensed. On the Schaerer Coffee Factory with mixer system, the mixer rinsing follows.

The cleaning program sequence is described under in the quick reference Daily Cleaning.

In the interests of your own safety and to ensure long life of your Schaerer Coffee Factory prior to carrying out cleaning, please note the heat warnings in the chapter on safety.



See Quick Reference  
Daily Cleaning



## Foamer Cleaning

※ Touch the **FoamerCleaning** pad  
*Foamer cleaning starts.*

Foamer cleaning is carried out automatically as an integral part of the full Cleaning Mode



## Mixer Rinsing

※ Touch the **Mixer Rinsing** pad  
*Mixer rinsing starts.*

Mixer rinsing is carried out automatically at the end of the full Cleaning Mode.







## Descaling

Hardness of the water, water throughput and whether a softener is fitted or not determine the point at which descaling is required. This point in time is calculated by the Schaerer Coffee Factory and displayed.

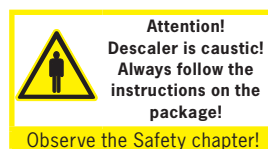
Descaling is in three stages:

- Preparation
- Descaling
- Rinsing



Total duration of descaling procedure is approx. 80 min  
The procedure may be interrupted nowhere.

Use only Schaerer Descaling Agent for descaling. Any other descaling product may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling products and guarantee/warranty claims are not entertained.



## Machine descaling with water tank or Aquaflex

Displays lead step by step through the program.  
Follow instructions!



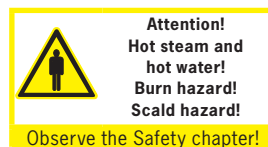
### Preparation

The following is needed for descaling:

- 2 bottles of Schaerer Liquid Descaling Agent (per 0.75 l)
- 3 bottles water (2.25 l)
- 5-litre collection container

If the coffee machine is still hot a cooling routine initially starts. Duration cooling routine 5-10 mins.

- \* Remove water tank
- \* Stir descaler solution in water tank
- \* Insert water tank with descaler solution
- \* Place a 5-litre capacity collection container underneath the coffee and hot water dispenser outlet





## Descaling

*Descaling commences. This part of the routine takes about 40 min.*

- \* On completion of descaling carefully empty the collection container and replace beneath dispenser outlet
- \* Empty remaining descaler solution from water tank
- \* Rinse water tank and fill to maximum
- \* Replace water tank

## Rinse

*Rinsing commences. This part of the routine takes about 40 min.*

- \* When requested refill with fresh cold water.  
(Once after about 16 min, and again after about 32 min)
- \* Empty collection container

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

*Descaling is complete. Completion is indicated on the display.*



For parts product codes see  
Appendix B  
Delivery and accessories



## Descaling machine with constant water supply

Displays lead step by step through the program.  
Follow instructions!

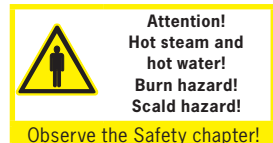


## Preparation

- 2 bottles of Schaerer Liquid Descaling Agent  
(per 0.75 l)
- 3 bottles water (2.25 l)
- 5-litre collection container (for coffee machines without plumbed waste water drain)

If the coffee machine is still hot a cooling routine initially starts. Duration cooling routine 5-10 mins.

- \* Remove water tank
- \* Close main water supply tap
- \* Turn and remove seal plug on water tank connector in an anti-clockwise direction (screwdriver).  
See illustration.
- \* Stir descaler solution in water tank
- \* Insert water tank with descaler solution





## Descaling

- \* Insert the water tank with the filled in descaling solution and confirm on the display

*Descaling starts. This part of the routine takes about 40 min.*

- \* Remove water tank and empty out remaining descaler solution
- \* Rinse water tank and fill to maximum
- \* Replace water tank

## Rinse

*Rinsing commences. After the initial rinse is emptied from the water tank the display requests that the water supply be turned on again. This part of the routine takes about 40 min.*

- \* Turn on mains water tap

*Leave the water tank in place. The water tank connector is rinsed for approximately 10 seconds from the mains supply.*

- \* Remove water tank and dry
  - \* Replace and tighten seal plug on water tank connector in an clockwise direction (screwdriver). See illustration.
  - \* Replace water tank
- Subsequent rinses are from the mains supply.*

After the final rinse the steam boiler is heated. The hot water expands and finally exits briefly as steam.

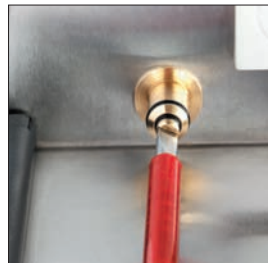
*Descaling is complete. Completion is indicated on the display.*

## Filter Change

If the filter capacity is exceeded there will be a message once per day that a filter change is due. The filter must be changed within one week otherwise the message will be displayed after every brew.

- \* Change filter
- \* Confirm filter change

*After filter change there is an automatic program sequence to rinse and bleed the anti-scale filter and water system.*



*Observe anti-scale filter instruction!  
Displays lead step by step through the program. Follow instructions!*





## Rinse Filter

The Filter Rinse option enables water system and filter rinsing and bleeding following long intervals in operation.

\* Touch **Filter rinsing**



## Customer Check-up

After every 15,000 coffees there is a daily message to the effect that customer attention is due. This must be carried out within one week, otherwise the message is displayed after every brew.

\* Carry out Customer Check-up operation 1/15.000



See Customer Check-up  
Instruction 1/15.000  
See Warranty chapter!

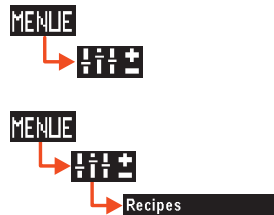
## 3.3.4 Setting

### Recipes and Beverage Button

\* Touch **Recipes**

**Recipes** menu shows the options:

- Cup Volumes
- Change Recipes
- Button Allocation
- Weigh Grounds



### Selecting the beverage button when setting:

- \* Press the desired beverage button

### Selecting the beverage button on the 2nd Level:

- \* Press the shift button x2
- \* Press the desired beverage button

### Adjust values

- \* Adjust values with the and pads

### Save setting

- \* Save with

= more

= less

= leave without change

= save the values

= start test

## Cup Volumes

Cup volumes are matched to the cups used.  
Individual Beverage ingredients are matched to the new cup volumes with no effect on composition and quality.

## Change Recipes

### All Beverages:

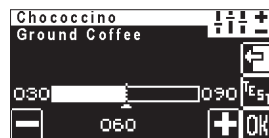
- Ground coffee quantity/Choc powder quantity
- Water volume



Change Recipe Display

### Milk Beverage:

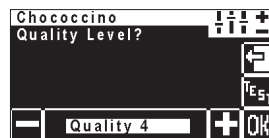
- Milk foam quantity
- Milk volume



Example: Ground coffee quantity

### Coffee Beverage:

- Quality



The five available quality levels affect the coffee brew. The higher the quality level the more intensive the release of the taste and aromatic substances in the coffee.

- Quality 1** After pressing the coffee, grounds are given time to expand.
- Quality 2** After pressing coffee is immediately brewed.
- Quality 3** After pressing a pre-infusion follows.
- Quality 4** After pressing and pre-infusion a second wet pressing follows.
- Quality 5** After pressing a pre-infusion follows. In addition the brew time is automatically extended.



**Attention!**  
Excessively high quality setting may lead to a brew water error.

## Set decaf (optional)

Decaf mill is always the left hand mill.

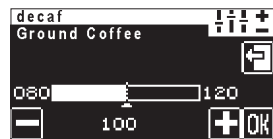
\* Press **Change recipes**

\* Press "Decaf" button

Ground coffee quantity for decaf is set by percentage for the ground coffee quantity set in the standard recipe.

This setting applies to all preselected coffee beverages

\* Save with **OK**



## Button Allocation

Each beverage is allocated to a beverage button. This button allocation is set here.

## Select grinder for a coffee beverage

(only for 2 grinders, without decaf)

- \* Press beverage button
- \* Select recipe, for example espresso
- \* Select grinder (on the right or left)



The portioner cannot be selected for the Choccocino beverage.

## Select the Portioner for the choc beverage

(only for Twin Choc)

- \* Press beverage button
- \* Select recipe, for example milk choc 1
- \* Select portioner (on the right or left)

## Weigh Grounds

The **Weigh grounds** process dispenses ground coffee directly into the grounds container. The grounds may then be weighed.

Empty grounds container prior to this procedure!



## Boiler Temperature

- \* Set desired boiler temperature  
(Change brewing water temperature).  
(Setting range 94° - 99° C)



## Reset

Coffee machine software is restarted.



## Clock and Date

Clock time and date are set here.



## Language

Language used in the display is set here.



## Display Contrast

Contrast of the display is set here.  
(Default value is 70)



## Filter/Softener Fitted

Whether filter is fitted or not is entered here.  
This affects the descaling intervals.



## Water Hardness/Capacity

On plumbed coffee machines with a constant water supply (without anti-scale filter, optional), with Aquaflex option and coffee machines with a water tank the water hardness (carbonate hardness) is set here.

With fitted filter and constant water supply or with Aquaflex option:

Filter capacity is set here.

(Filter capacity can be found in the anti-scale filter documentation.)



## Warm-Up Rinse

Here enter the setting as to whether the coffee machine should rinse out the brewing unit with hot water after heating up.

Recommended setting: active.



## Foamer rinsing (optional)

Automatic foamer rinsing after the last beverage dispensing with milk components.

Yes/No



## Rinsing interval

The time elapsed between the last removal of a beverage with milk in it and a foamer rinsing.

Recommended setting: 2 minutes.



## Operating options

The following operating options are available.

- Warm Up Button (active/inactive)
- Barista pad (active/inactive)
- Second Level Toggle Pad (active/inactive)
- ON/OFF button (direct/via PIN)
- Menu pad (immediate/delayed)



If customers serve themselves some functions can be switched to inactive. The inactivated pads will not be shown on the ready to operate display.



### Warm up pad

Self-service recommendation: inactive

### Barista pad

Self-service recommendation: inactive

### Second Level Toggle Pad

Self-service recommendation: inactive

### ON/OFF button

Recommendation for self-service: via PIN.

If „via PIN“ is set then the PIN for the cleaning level will be queried on switching on or off.

### Menu pad

Self-service recommendation: delayed.

If „delayed“ is set the menu will only be shown if the display is pressed twice.

See  
PIN Rights Access

See  
Access Main Menu  
software chapter

## Illumination

Pressing the button changes the illumination color.

- Press buttons 1 – 9: preset colors
- Press button 10: flashing light
- Press button 11: freeze the current color
- Press button 12: LED illumination “off”

## Introduction

The Introduction program is started here.



### 3.3.5 Enter PIN

Individual levels may be protected with a PIN to prevent unauthorised access.

For access to a PIN-protected level the PIN must be entered via the pad.

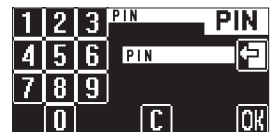
\* Touch in the Main Menu

A numerical keyboard display appears.

\* Enter required 4-figure PIN

\* Confirm with

Following entry of a valid PIN the assigned functions are available.







PIN- Entry Display

### 3.3.6 PIN Rights Access Control

If a PIN has been assigned for a particular access level no access will be granted without a PIN.






#### Level Cleaning

On entering valid PIN access to:

-  = Set milk foam quality
-  = Timer program
-  = Customer Care
-  = PIN-access ON/OFF-button








#### Level Settings

On entering valid PIN access to:

-  = Set milk foam quality
-  = Timer program
-  = Customer Care
-  = PIN-access ON/OFF-button
-  = Settings  
(Beverage, General, Other)

#### Level Accounting

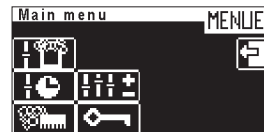
On entering valid PIN access to:

-  = Set milk foam quality
-  = Timer program
-  = Customer Care
-  = PIN-access ON/OFF-button
-  = Settings  
(Beverage, General, Other)
-  = Assign PIN Rights, Access Control
-  = Accounting unit statistics

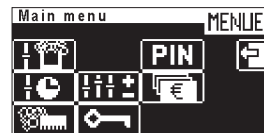
A PIN may be assigned to any level.  
The levels are hierarchical.



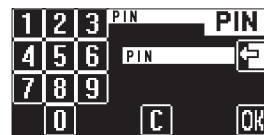
Cleaning Level Access



Setting Level Access

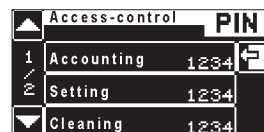


Accounting Level Access



PIN-Assign Display

Example:



Enter PIN: 1234 for Cleaning level  
This PIN is assumed for superior levels.



Example: The PIN for the **Setting** level is valid for **Cleaning** and **Setting** Levels, but not for the **Accounting** level.

- \* Touch the **PIN** pad in the Main Menu
- \* Select desired level

Example: **Cleaning**

*Numerical keyboard display appears.*

- \* Enter desired 4-figure number

*Number entered is displayed.*

- \* Confirm with **OK**

*This level is now PIN-protected.*

When a PIN is assigned to a subordinate level that PIN is automatically assumed for superior levels if the latter are not already PIN-protected.

Example:

Access-control		PIN
1	Accounting	7777
2	Setting	9876
3	Cleaning	1234

PIN entered for  
 Cleaning level: 1234  
 Setting level: 9876  
 Accounting level: 7777

## Delete PIN

Entering 0000 will delete access control for the given level.

The delete of one level automatically deletes the subordinate levels.

## 3.3.7 Accounting Unit Statistic

The day counter menu displays the counter for each beverage.

### Read Counter:

- \* Touch desired beverage on the display

### Delete Counter:

- \* Touch clear pad **C**

If no beverage is selected, on touching the clear pad **C** a dialogue appears in the display querying whether the counter readings for all drinks should be zeroed.

The "Accounting Statistics" function should be protected with a PIN to prevent unauthorised access.

MENUE



## Chapter 4 Other Settings

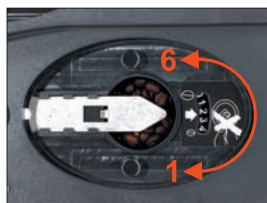
### 4.1 Mechanical Settings

#### 4.1.1 Set Grind Fineness

- \* Remove product hopper  
*Preset grind level now visible.*
- \* Release coffee dispenser and wait until grinder starts up
- \* With grinder running, alter grind fineness as desired on the side of the machine using the multitool

Grind level 1 = fine (turn clockwise)

Grind level 6 = coarse (turn counter-clockwise)



#### Crushing or bruising hazard!

Never reach into the grinder mechanism with coffee machine running and product hopper removed.



**Bruising or crushing hazard!**

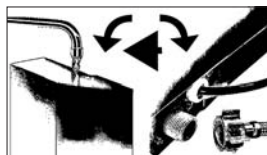
Observe the Safety chapter!

#### 4.1.2 Aquaflex (optional) Switching between the constant water supply and the water tank

Turn the position screw behind the water tank to the desired position using the multitool. The sticker provides a reference.

Arrow pointing left = Water tank

Arrow pointing right = Constant water supply



See  
messages in  
chapter 8

## 4.2 Beverage Buttons Labelling

First switch off coffee machine in order not to trigger dispensing inadvertently.

- \* Withdraw existing labelling behind front glass in a downwards direction
- \* Label stickers as desired using Schaerer template supplied
- \* Stick on label mount and re-insert behind front glass panel

Print-out of the template is possible on adhesive labels or paper. Stick paper to label mount using adhesive.



Free download of Schaerer label template from  
[www.schaerer.com](http://www.schaerer.com)

Suitable adhesive labels:  
Avery Serial No. 3659

## Chapter 5 Customer Care

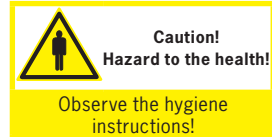
Regular cleaning is essential in order to ensure problem free operation of the coffee machine and to ensure optimum coffee quality.

If the machine has been or will be shut off for several days, perform all cleanings.

### Cleaning Interval Schedule

Customer Care					
Daily	Weekly	Regular	Required	Optional	
x					Cleaning prog.
x				0	Foamer Cleaning
x				0	Mixer rinsing
x					Combi spout cleaning
				0	Milk Tank cleaning
x					Coffee Grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
	x				Brewing unit cleaning
(x)	x			0	Mixer cleaning
	x				Milk Compartment cleaning
	x			0	Water Tank cleaning
		x			Bean hopper(s) cleaning
		x		0	Product Container cleaning
		x		0	Steam outlet cleaning
			x	0	Filter changing
			x		Descaling

Daily = at least once daily and when required  
 Weekly = weekly cleaning  
 Regular = regularly and when required  
 Required = when required  
 Optional = optional (depending on model)  
 (x) = as required daily



See Quick Reference  
"Daily Cleaning"

"General Cleaning"

See  
"Weekly Cleaning"

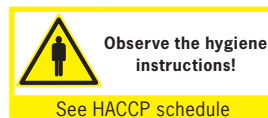
See  
"Regular Cleaning"

See  
Software -> Customer Care

## 5.1 Daily Cleaning

The milk system must be thoroughly cleaned at least once a day.

Milk tube should be changed at regular intervals.



### 5.1.1 Cleaning program

The cleaning mode leads step by step through foamer cleaning via software.

On coffee machines with mixer system this is followed by a mixer rinsing.



### 5.1.2 Foamer Cleaning

Foamer cleaning is a milk system interim cleaning. Foamer cleaning is an integral part of the cleaning mode.



### 5.1.3 Mixer Rinsing

Mixer rinsing is a mixer interim cleaning.

Mixer rinsing is an integral part of the cleaning mode.



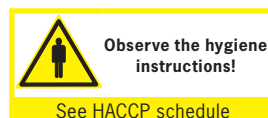
### 5.1.4 Combi Spout Cleaning

Thorough cleaning of the milk system.



### 5.1.5 Milk Tank Cleaning (optional)

Thorough cleaning of the milk tank.



### 5.1.6 General Cleaning

#### Coffee Grounds Container cleaning (optional grounds chute)

Empty, rinse under running water and clean using a damp cloth.

**Drip Tray, Housing and Front Panel cleaning:**

Clean the cold machine using a damp cloth. Finally wipe dry using a fine woolen cloth or chamois leather.

**Metal surfaces cleaning:**

For cleaning metal housing parts (matt surface) we recommend Schaerer Purargan® forte cleaner.

For Order Codes for Schaerer Maintenance Program see appendix: Accessories

Prior to cleaning front panel switch off machine to avoid triggering beverage inadvertently

Do not clean with scouring powders or similar! There is a risk of causing scratches or scores. Do not use any sharp cleaning materials or implements!



## 5.2 Weekly Cleaning

### 5.2.1 Brewing unit cleaning

- \* Switch off the coffee machine with the ON/OFF button
- \* Remove mains plug
- \* Push combi spout fully upwards
- \* Remove grounds container towards the front of the machine

*Brewing unit is now fully accessible.*

Hold firmly, as the brewing unit can slip downwards.

**Never use force! Danger of breakage!**



- \* With one hand reach into the chute under the brewing unit (picture 1) and release the retaining catch
- \* Remove brewing unit and hold firmly!

Slowly guide the brewing unit downwards, tilt and pull forward (picture 2).

*Use the Multitool from the accessory kit.*

- \* Turn the thread on the brewing unit head counter-clockwise until the wiper is in the forward position (picture 3)
- \* Push the spring outwards over the edge and unlock (picture 4)



Picture 1



Picture 2



- \* Swing the insertion chute upwards
- \* Clean the brewer sieve under running water or using a cloth
- \* Remove residual coffee grounds using a paint-brush or scrubber
- \* Rinse brewing unit under running water

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

- \* Dry off brewing unit with a cloth. Allow to dry completely before replacing in the coffee machine.
- \* Remove coffee ground residues in the chute. For this withdraw drip tray and wipe out the coffee grounds towards the front or suck out using a vacuum cleaner.

*Reinstall the dry brewing unit.*

- \* Replace springs in insertion unit (Picture 4)
- \* Hold the pusher compressed and replace the brewing unit in the chute against rear wall
- \* Push brewing unit upwards until it engages in the lock
- \* Replace coffee grounds container and close chute cover

If the brewing unit cannot be replaced without resistance: turn thread on brewing unit head slightly to the left or right until the brewing unit slides into the guide.

**Never use force!**



Picture 3



Picture 4



Brewer sieve



## 5.2.2 Choc/Topping Mixer Cleaning (optional)

Choc Mixer/Topping Mixer

Depending on powder used cleaning will be more/less frequent!

- \* Switch off the coffee machine with the ON/OFF button
- \* Remove mains plug
- \* Remove milk compartment lid
- \* Pull off mixer tube from mixer to combi spout

- \* Turn stud on bayonet fitting underneath the mixer bowl clockwise. Mixer jug is released from the arrester lock.
- \* The propeller of the mixer is now visible and can be cleaned with a cloth
- \* Dismantle two-piece mixer jug
- \* Clean both parts of mixer jug and mixer tubing under warm running water
- \* Allow all parts to dry completely
- \* Re-assemble all components

On re-assembly all openings must face in the same direction.

- \* Replace mixer jug
- \* Turn the bayonet fixing underneath mixer jug back in clockwise direction
- \* Push mixer tube on mixer jug pipe and combi spout pipe intakes
- \* Replace milk compartment lid

Ensure that mixer tubing is replaced securely. This is important as otherwise on the next dosage hot water or hot choc may escape.



*closed*



*Ensure that the spiral guide is on and that the tubing is not pinched.*



**Caution!**  
**Scald hazard**

**Observe the Safety chapter!**

### 5.2.3 Milk Compartment Cleaning

Wipe weekly or as required with a damp cleaning cloth.



### 5.2.4 Water Tank Cleaning

Thoroughly rinse out water tank weekly with clear water.



## 5.3 Regular Cleaning

### 5.3.1 Bean Hoppers Cleaning

The bean hoppers should be cleaned as required and at regular intervals (at least monthly).

- \* Switch off the coffee machine with the ON/OFF button
- \* Remove mains plug
- \* Release bean hopper lock using multitool by turning in a clockwise direction
- \* Lift bean hoppers out
- \* Completely empty bean hoppers and wipe thoroughly with a damp cloth
- \* Allow bean hoppers to dry completely
- \* Refill and replace bean hoppers
- \* Lock bean hoppers with the multitool by turning counter-clockwise



Unlock



Lock



#### **Never reach into the coffee grinders!**

Never wash the bean hoppers in a dishwasher.



**Bruising or crushing hazard!**

Observe the Safety chapter!

### 5.3.2 Product Hopper Cleaning (optional), Choc/Topping, Twin-Topping, Twin-Choc

Depending on powder used cleaning will be more/less frequent!

- \* Switch off the coffee machine with the ON/OFF button
- \* Remove mains plug
- \* Unlock product hoppers with multitool by turning in a clockwise direction
- \* Lift product hopper out and empty completely
- \* Unscrew union nut(s) front and rear
- \* Remove the dosing auger(s)



Unlock



Lock

- \* Thoroughly clean out reservoir with a damp cloth
- \* Thoroughly clean individual dosing auger(s) components
- \* Allow product hopper and individual components to dry completely
- \* Re-assemble and replace the dosing auger(s) and replace union screws



Portioner with individual parts, dosing auger

Ensure correct orientation of discharge!



- \* Refill and replace product hopper
- \* Lock with the multitool by turning counter-clockwise

### Special features of the twin topping container

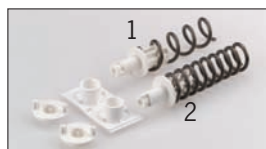
The twin topping container is separated in the middle and has different compartments for two different powder products, e.g. topping and choc. During assembly, ensure that the two different dosing augers are positioned correctly.



Twin-Topping

- 1 = Choc
- 2 = Topping

With Twin Choc: dosing auger 1, twice.



Dismantled dosing augers

Never clean product hoppers in the dishwasher.



**Notice!**  
**Hazard to the machine!**

Observe the manual!

## 5.4 Steam outlet cleaning

- \* Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- \* Immerse steam nozzle in the cleaning solution and operate shortly

*Reaction time: 30 minutes!*

- \* Clean with a brush
- \* Rinse thoroughly with water
- \* Press on the steam button

*The steam frees up the holes of the steam nozzle of milk residues and removes cleaner residues.*

Do not let the nozzle stand overnight in the cleaning or rinsing solution!



## 5.5 Filter Changing

When changing filters follow the anti-scale filter instructions for use.

After a filter change run a display-led rinse.



*For Filter Change  
see Software chapter*

## 5.6 Descaling

Descaling is display-led.



*Descaling  
see Software chapter*

## Chapter 6 HACCP Cleaning Schedule

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.


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

*"Food Hygiene Ordinance"  
of 05.08.1997"*

*Use our  
HACCP Cleaning Schedule for  
monitoring of regular cleaning.*

### Sterilize the Milk System daily

- Adhere to the cleaning instructions for the milk system contained in the User Manual. 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

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

*Recommendation:  
Use only UHT milk with  
a 1.5 % fat content.*

**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.

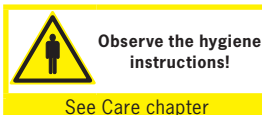
At commencement of operation milk should be at approx. 6 – 8 °C.

Depending on setting one litre of milk is sufficient for approx. 20 cappuccinos.

Schaerer AG offers a range of refrigeration options (e.g. Schaerer Countertop Coolers or Schaerer Milk Coolers).

**Recommendation for Choc/Topping (optional)**

Regularly clean the product reservoir. See the instructions in the Customer Care chapter.  
See chocolate/topping manufacturer's instructions.

**HACCP Cleaning**

Month \_\_\_\_\_ Year \_\_\_\_\_

**Use only cooled UHT milk as otherwise health risks due to microbacteria cannot be excluded!**

For Choc and Topping use only products which are not past their sell-by date.

**Cleaning steps:**

1. Perform Maintenance Mode.  
Brief Guide "Daily Cleaning".
- 2a. Cleaning Milk Foamer (combi spout)  
Brief guide "Daily Cleaning".
- 2b. Daily Mixer Cleaning. Brief guide "Daily Cleaning".
- 3a. Foamer Cleaning or change of combi spout after 4 hours operation.  
(Absolutely essential with low throughput and with uncooled milk).
- 3b. Weekly Mixer Cleaning and regular cleaning of product reservoir.  
Maintenance chapter
4. General machine cleaning.

Date	Cleaning steps					Signature
	Time					
	1	2	3		4	
1.						
2.						
3.						
4.						
5.						
6.						
7.						
8.						
9.						
10.						
11.						
12.						
13.						
14.						
15.						
16.						

Date	Cleaning steps				Signature
	Time				
	1	2	3	4	
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

## Chapter 7 Maintenance

Please note that this is a professional coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a filter is fitted.

Customer Care and Maintenance intervals depend on the machine workload and are notified to you on the display.

The coffee machine may continue to be operated after the message but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.



*Descaling see  
Software chapter - Maintenance*

### 7.1 Coffee Machine Maintenance

The following Customer Care or maintenance stages are provided:

- Descaling: may be undertaken by the user/operator.
- Customer Check-up every 15,000 coffees or annually, whichever is sooner: may be undertaken by the user/operator.
- Servicing every 30,000 coffees or every 2 years, whichever is sooner: may only be undertaken by trained personnel or by Schaerer Service, as in this instance safety checks must be carried out.
- Revision after 6 years: may only be undertaken by trained personnel or by Schaerer Service, as in this instance components affecting safety must be exchanged.



*Descaling see  
Software chapter - Maintenance*

*Care after 15,000 brews see  
Customer Check-up  
Instructions in Customer  
Check-up Kit 1/15.000  
Order number 33 2828 7000*

*See  
Error Messages and Notes*



*For other maintenance work  
and repairs contact your local  
Schaerer Customer Check-up  
Technician.  
The telephone number can be  
found on the address sticker on  
the coffee machine and on the  
Delivery Note.*



## **7.2 Mixer Maintenance (Choc)**

Maintenance every 6,000 Choc servings or every 2 years, whichever is sooner: trained personnel or Schaerer-Service only.

## **7.3 Mixer Maintenance (Topping)**

Maintenance every 18,000 Choc servings or every 2 years, whichever is sooner: trained personnel or Schaerer-Service only.

## **7.4 Schaerer Customer Service**

Please contact your local service partner.

M. Schaerer AG  
Gewerbstrasse 15  
3302 Moosseedorf / CH  
Schweiz  
Tel.: +41 31 858 51 11  
Fax: +41 31 858 51 40  
E-Mail: [info@schaerer.com](mailto:info@schaerer.com)  
Internet: [www.schaerer.com](http://www.schaerer.com)

## Chapter 8 Messages and Tips

### 8.1 Operating Messages

#### Top Up Beans

\* Top up bean hopper (refer to display)!

\* Check:

- Product Reservoir lock open?

See Care Chapter.

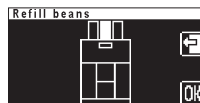
- Beans do not feed through.

\* Stir with large spoon and confirm with **OK**

Coffee machines without mains water supply only:

#### Fill Water Tank

\* Fill water tank and replace until stop



Coffee machines with mains water supply only

#### Open water supply!

\* Turn on mains tap and confirm



#### Empty water tank (Aquaflex machine)

\* Empty the water tank!

*A message is displayed when you switch from the water tank to the constant water supply.*



#### Waste water tank full

(for waste water tank with full alarm)

\* Empty and re-insert waste water tank



#### Empty coffee grounds container!

\* Empty coffee grounds container



#### No coffee grounds container!

\* Replace coffee grounds container and close lid



#### Brew Fault

\* Remove brewing unit

\* Clean brewer sieve

\* Replace brewing unit and ensure that it engages correctly in the lock



Coffee machines with water tank:

### Change anti-scale filter

- \* Change filter within one week and confirm in "Customer Care" menu

*Follow anti-scale filter instructions!*



Coffee machines with constant water supply:

### Change anti-scale filter

- \* Change filter within one week and confirm in "Customer Care" menu

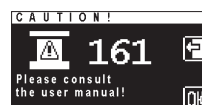
*Follow anti-scale filter instructions!*



### Please check in User Manual!

Error message number display.

*See Error/Fault Messages.*



### Descaling Message

- \* Descale within one week

*See Software/Customer Care chapter.*



### Customer check-up message 15.000

- \* Carry out customer check up within one week and confirm in "Customer Care" menu



### Servicing message 30,000 servings

- \* Call Schaerer Service



### Revision message after 6 years

- \* Call Schaerer Service



## 8.2 Error/Fault Messages

Basic procedure on display of error or fault messages:

- \* Switch coffee machine off and then on again after a few seconds
- \* Repeat the process which led to the fault


In many cases the fault is rectified and you can carry on working.

If this does not work: Find the error message or error code in the following list and follow the sequence of actions indicated.


If this does not rectify the fault or if the error indicated is not listed please call Schaefer Customer Service!

Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button light goes out. The beverage buttons that are still illuminated can continue to be served.

Your Schaefer Coffee Factory is provided with a diagnostics program. Any faults occurring are shown in the display. The faults listed may also be caused by an interruption to the mains electricity supply.

If there is a current fault or instruction to the operator this pad is displayed .

※ Touch pad  
Fault numbers are displayed.

Error Display	Error Description	Action
6	Brewing unit Block Circuit/ Brewing unit sluggish	※ Switch off coffee machine ※ Clean Brewing unit <i>See Customer Care Chapter, Clean Brewer</i>
26 36	Right Mill blocked Left Mill blocked 	※ Switch off coffee machine ※ Remove bean hopper ※ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration). ※ Replace reservoir ※ Switch machine on <i>See Customer Care Chapter, Cleaning, Product Container</i> If frequent occurrence: ※ Set grind fineness one stage coarser <i>See Other Settings Chapter, Set Grind Fineness</i>



Error Display	Error Description	Action
88	Boiler overheating	<p>Beverage dispenser temporarily blocked.</p> <ul style="list-style-type: none"> <li>* Check that mains tap is on or that the water tank is filled and correctly inserted</li> </ul> <p>If subsequently no OK:</p> <ul style="list-style-type: none"> <li>* Switch off coffee machine</li> <li>* Clean brewing unit</li> </ul> <p><i>See Customer Care Chapter, Cleaning, Brewing unit</i></p> <ul style="list-style-type: none"> <li>* Switch on and try again</li> </ul> <p><i>(Release follows when cooled down to normal temperature).</i></p> <ul style="list-style-type: none"> <li>* Switch off coffee machine, allow to cool and switch on again</li> </ul>
89	Boiler heat-up time fault	<ul style="list-style-type: none"> <li>* Switch machine off and on again</li> </ul>
161	Brewer water fault	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Check that main tap is on or water tank correctly filled and inserted</li> <li>* Clean brewing unit</li> </ul> <p><i>See Customer Care Chapter, Cleaning, Brewing unit</i></p> <ul style="list-style-type: none"> <li>* Set grind fineness one grade coarser</li> </ul> <p><i>See Other Settings chapter</i></p> <ul style="list-style-type: none"> <li>* Reduce Quality</li> </ul> <p><i>See Settings, Recipe</i></p>
163	Warm rinse water fault	<p><i>Between each of the following steps switch the machine off and on again. If fault not remedied carry out the next step.</i></p> <ul style="list-style-type: none"> <li>* Check that main tap on or water tank correctly filled and inserted</li> <li>* Clean brewing unit</li> </ul> <p><i>See Customer Care Chapter, Cleaning, Brewing unit</i></p>
186	Steam boiler level	<p><i>Outlet temporarily blocked.</i></p> <ul style="list-style-type: none"> <li>* Check that coffee grounds container correctly inserted</li> <li>* Switch machine off and on again</li> </ul>
188	Steam boiler overheating	<p><i>Outlet temporarily blocked.</i></p> <ul style="list-style-type: none"> <li>* After releasing check milk foam and steam outlet</li> <li>* Switch off machine, allow to cool and switch on again</li> </ul>
189	Steam boiler heat-up time failure	<ul style="list-style-type: none"> <li>* Switch machine off and on again</li> </ul>

## 8.3 Faults with no Display

Fault	Action
No hot water output but water in coffee grounds container	<ul style="list-style-type: none"> <li>* Clean hot water outlet</li> <li>* Call Schaerer Customer Service (coffee dispensing possible)</li> </ul>
No Choc output but water in coffee grounds container	<ul style="list-style-type: none"> <li>* Do not use Choc dispenser</li> <li>* Call Schaerer Customer Service (coffee dispensing possible)</li> </ul>
Choc portion controller blocked, Choc dispensed only with water	<ul style="list-style-type: none"> <li>* Clean portion controller <i>See Maintenance Chapter</i></li> <li>* Empty powder</li> <li>* Turn screw feeder manually until all powder removed</li> <li>* If necessary rinse with water</li> <li>* (Allow to) dry completely</li> </ul>
Coffee dispensing varies left/right	<ul style="list-style-type: none"> <li>* Clean combi spout <i>See Quick Reference, Daily Cleaning</i></li> </ul>
No milk foam/milk output, but milk in reservoir	<ul style="list-style-type: none"> <li>* Check that milk tube is not kinked or crimped</li> <li>* Re-route tube correctly</li> <li>* Clean combi spout</li> <li>* Milk nozzle blocked <i>See Quick Reference, Daily Cleaning</i></li> <li>* Milk cooler iced</li> </ul>
Milk foam incorrect, temperature too cold	<ul style="list-style-type: none"> <li>* Change milk nozzle, green nozzle for cooled milk white nozzle for uncooled milk</li> <li>* Clean combi spout <i>See Quick Reference, Daily Cleaning</i></li> </ul>
Milk cooler defective	<ul style="list-style-type: none"> <li>* Check if the cooler has been properly turned on using the separate switch</li> </ul>
Pump runs permanently, water in coffee grounds container	<ul style="list-style-type: none"> <li>* Unplug machine and reconnect</li> <li>* If not remedied call Schaerer Customer Service</li> </ul>
Milk foamer and water tank assembly/disassembly stiff	<ul style="list-style-type: none"> <li>* Lightly smear O-rings with Schaerer Sealing Grease</li> </ul>
Choc/Topping hopper cannot be inserted.	<ul style="list-style-type: none"> <li>* Manually adjust the drive for the dosing auger at the portioner slightly in a clockwise direction</li> </ul>

## Chapter 9 Safety

### 9.1 Hazards for the User

At Schaerer safety is one of the most essential product features. The effectiveness of safety devices is only warranted if the following points are observed:

- Read the User Manuals carefully prior to use.
- Do not touch hot machine components.
- Protect the machine from the elements (frost, humidity, etc).
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must under no circumstances be altered.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the machine.

Despite safety devices every machine remains fraught with hazards if incorrectly used. Please observe the following notes when using the coffee machine so as to prevent injury and health hazards:

#### Scald hazard!

When dispensing coffee, hot water and steam there is hazard of scalding. Ensure that there is always a receptacle under the outlet when dispensing drinks.

#### Burn Hazard!

The brewing unit must only be cleaned when the machine is cold. The brewing unit can get hot.



**Bruising or Crushing hazard!**

There is a danger of bruising or crushing when handling all moving parts!  
When the coffee machine is switched on do not reach into the bean hopper or the brewing unit opening.

**Health hazard!**

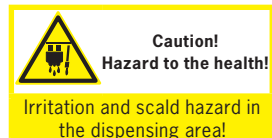
The product container (coffee beans/Choc/Topping) and manual insert may only be filled with materials for the use intended!

**Health hazard!**

When handling special cleaners for the milk foamer cleaning tablets and the descaler, follow the protective measures on the packaging.  
The special cleaners for the milk foamer, cleaning tablets and the descaler are irritants. Only put in cleaning tablets or descaler after instructions to do so are shown on the display.

**Irritation and scald hazard!**

Never reach under the outlets during cleaning or decalcification!  
There is slight leakage of cleaner fluid/descaler from the combi spout during cleaning/decalcification.





## 9.2 Danger to the Machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- For water with a carbonate hardness in excess of 5°dKH, a Schaerer anti-scale filter must be fitted otherwise the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains water tap for water supply (plumbed machines) is turned off and the mains power is switched off or the machine unplugged.
- We recommend damage prevention measures:
  - e.g. installation of a suitable water monitor in the mains water supply
  - fitting smoke detectors.
- After a break in operation of several weeks we recommend running the cleaning mode at least twice.
- Do not expose the coffee machine to frost.
- This machine is not for use out of doors, do not spray the machine with water. The maximum relative humidity should not exceed 80 %, no dewing.
- Do not use water hose, steam jets, steam cleaners or the like to clean the device.
- The device must be set on a flat, level and secure surface.



*See Quick Reference  
Daily Cleaning*

### 9.3 Responsibilities of the Operator

The coffee machine meets the requirements of EC Low Voltage Directive (LVD) and EMC Directive and bears the CE mark.

The pressure containers are not subject to the EC PED Directive (see Article 1 Paragraph 3.6) as they conform with Article 3 Paragraph 3 of the PED. The hot water/steam generator is liable to neither notifiable nor approval. Calculations conform to AD 2000. Each machine is subjected to a pressure test.

Currently valid national rules apply in countries outside of the European Union. The operator of such equipment must ensure regular maintenance by Schaerer Service technicians, their agents or other authorised persons and checking of safety devices.

The coffee machine must be set up by the operator such that care and maintenance are possible unhindered.

In office/floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personal should carry out maintenance and be available for questions regarding use.

The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g., to BGV A3) [German Accident Prevention Association or equivalent].

In order to ensure the operating safety of your coffee machine, it is essential, to perform regularly check safety valve(s) and the pressure containers(s), among other checks. These measures are conducted by the Schaerer Service or by Schaerer authorised service personnel as part of the maintenance work.

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (see "Maintenance" chapter) are to be observed.

This device is subject to the directive on waste electrical and electronic equipment (WEEE /EU directive) and may not be disposed of as domestic waste.



*For disposal please approach the Schaerer Service. The address is given in chapter 7.4.*

## 9.4 Warranty Claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlement.

Schaerer shall always be afforded the opportunity to rectify faults within an appropriate period.

Claims above and beyond the above, in particular damage claims as a result of consequential damage are - to the extent that this is legally permissible - excluded.

Material defects shall be reported to Schaerer immediately and in writing.

Warranty Period 12 months

### No Warranty is provided:

- In respect of all parts subject to natural wear and tear. This includes, inter alia, seals, mixers and brewing unit.
- In respect of faults due to the effect of the elements, scale build-up, chemical, electrochemical or electrical effects unless attributable to fault on the part of Schaerer.
- If an anti-scale filter is not fitted even though the local water supply requires use of an anti-scale filter and if faults occur as a consequence.
- In respect of faults which occur as a result of failure to follow handling instructions, maintenance and care of the unit (e.g. User Manuals and Servicing Instructions).
- In respect of faults which occur as the result of failure to use original Schaerer replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- In respect of the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- In respect of faults caused by inappropriate or improper use.
- Inappropriate use of the coffee machine shall be deemed to have taken place if within the 12-month warranty period (from date of purchase) the customer exceeds the annual number of coffee or Choc mixer/topping mixer servings prescribed. Annual maximum volume is 15,000 coffee servings and a maximum of 6,000 Choc drinks.



*The Customer is advised in the order confirmation whether or not use of an anti-scale filter is required.*



*See Maintenance chapter*

## Appendix A: Coffee Machine Technical Data

Power rating *	2,0 - 2,2 kW
Daily capacity Espresso, Café Crème	100 cups
Hot water output, total	10 l/h
Coffee bean hopper	each approx. 500 g (1000 g option)
Choc hopper/Topping hopper	approx. 500 g
Mains power *	1/N/PE 50/60 Hz 220-230 V
External dimensions	width 325 mm height incl. bean hopper 675 mm depth 550 mm
Weight empty	ca. 30-40 kg
Continuous sound pressure level (Lpa) **	< 70 dB (A)

Right to technical modifications is reserved.

\* For special models see model label, values given above are for basic model.

\*\* A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.

## Conditions for usage and installation

Necessary preparatory work for electricity, water and drainage connections at the customer's premises are to be arranged by the machine owner/operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The Schaerer Service technicians may only connect the machine to existing prepared connection points. The Schaerer Service technicians are neither authorised nor responsible for carrying out any work prior to connection!

Mains voltage tolerance	220V - 230V + 6% - 10%, mains outage < 50ms no interruption of function
Water supply (optional constant water connection)	3/8 inch flexihose connector with mains tap and filter on customer supply side, water temperature max. 35 °C. min. 0,2MPa flow pressure at 2l/min., 0,6MPa
Water quality	For drinking water over 5° dCH (carbonate hardness) a Schaerer anti-scale filter should be included.
Drain outlet (optional)	Flexihose to DN 19, min. gradient 2 cm/m
Ambient temperature	+ 5 °C to max. + 35 °C (Do not expose the coffee machine to frost).
Maximum humidity	80% relative humidity without condensation, no water spray, do not use unit outdoors!
Protection	IP X0
Inbuilt clearances	For operating, service and safety reasons the machine should be installed with clearance of not less than 50 mm at the back and sides from the building or non-Schaerer components. A clear height of 1100 mm from the top of the supporting surface should be ensured. Recommended height of the working surface is a minimum of 850 mm from floor level. If the machine connections are to be routed down through the counter, remember also to allow space for the connections. These may restrict the available space below the machine.
Anti-scale filter installed dimensions (03.9314.0001)	490 mm (height) x 118,8 mm (diameter) plus space requirement for the connection tubes

**These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.**

*The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the machine or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains connection lead for this coffee machine is damaged then it must be replaced by our customer service personnel or a similarly qualified person. If the coffee machine is permanently connected to the mains then an all-pole disconnecting separator (mains switch) according to EN 60947 with a minimum 3 mm contact gap must be installed. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the customer's on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley.*

*In order to avoid possible faults from arising on our screened data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system. (See EN 60309)*

## Appendix B: Accessories and Spares

Number	Unit	Designation	Order number	Position number	Fitting
<b>Combi spout compl with Choc/Topping</b>					
1	pc	milk foamer top section	33 2259 8000	7	all
1	pc	milk foamer bottom section	33 2259 7000	7	all
1	pc	mixer spout addition	33 2296 2000	7	Choc / Topping
0,5	meter	milk hose	00 0048 4948	7	fresh milk
1	pc	milk nozzle (green) for milk (< 10°C)	33 2317 8000	7	fresh milk
10	pc	milk nozzle (orange) for milk (< 3°C)	071'250	7	fresh milk
10	pc	milk nozzle (white) for milk (> 10°C)	071'251	7	fresh milk
0,18	meter	mixer hose	00 0048 0064	7	Choc / Topping
1	pc	spring for mixer hose	33 2292 6000	7	Choc / Topping
1	pc	mixer bowl	33 2318 0000	7	mixer bowl
1	pc	milk tank	33 2321 1000		fresh milk
1	pc	milk tank lid	33 2322 2000		fresh milk
<b>Constant water supply, outlet</b>					
1	pc	connecting tube at constant water supply	33 2292 1000	installation manual	constant water supply
1	pc	angle for drain tube	33 2165 8000	installation manual	with outlet
1,5	meter	drain tube	00 0048 0042	installation manual	with outlet
<b>Accessories / tools</b>					
1	pc	multitool	33 2323 1000	1	all
<b>Documentation / instructions</b>					
1	pc	user manual Coffee Factory	021'481		all
1	pc	quick reference installation	021'511		all
1	pc	quick reference daily cleaning	021'491		all
1	pc	quick reference weekly cleaning	021'531		all
1	pc	test strip carbonate hardness (with guidance)	33 2315 6000		all
1	pc	manual customer check-up 1/15'000	021'521		all
<b>Bean hopper compl.</b>					
1	pc	bean hopper	33 2253 1000	1	all
1	pc	stopper slider	33 2265 5000	1	all
1	pc	intervening protection	33 2292 7000	1	all
2	pcs	screwed intervening protection	00 0047 3105	1	all
1	pc	O-Ring container	33 2291 1000	1	all

Number	Unit	Designation	Order number	Position number	Fitting
<b>Portioner</b>					
1	pc	choc hopper	33 2823 5000	4	Choc
1	pc	topping hopper	33 2824 8000	4	Topping
1	pc	portioner lid	33 2268 9000	1 and 4	all
1	sheet	signs labelling hopper	33 2315 3000	4	all
<b>Coffee grounds container</b>					
1	ps	coffee grounds container	33 2272 4000	9	all
<b>Brewing unit</b>					
1	p	brewing unit	33 2823 6099	15	all
<b>Drip tray / drip tray grid</b>					
1	p	drip tray	33 2254 9000	10	all
1	p	drip tray grid	33 2257 2000	10	all
<b>Water tank</b>					
1	p	water tank	33 2254 1000	17	all
1	p	water tank lid	33 2296 1000	17	all
1	p	sieve water tank	062'608	17	all
<b>Customer service-kit 1/15.000</b>					
1	pc	customer check-up kit 1/15.000 (with fresh milk and choc)	33 2828 7000		all
<b>Water filter</b>					
4	pc	Water filter 200 L	071'397		Water tank
<b>Article numbers for the Schaefer maintenance program:</b>					
1	bottle	Milkpure (1000 ml)	071'530		fresh milk
1	pack	cleaning tablet URNEX	065'221		all
1	bottle	liquid deliming agent Kamareta (0,75 l)	062'869		all
1	tube	valve lubricating and sealing grease 5gr	33 2179 9000		all







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