

# Schaerer Coffee Factory

## User Manual

V07 / 03.2010

 **schaerer**

Coffee comes to life



## **Congratulations on the purchase of your Schaerer coffee machine**

You will be impressed by the machine's technical design, long service life, economy, and especially by the quality of the coffee it produces.

The Schaerer Coffee Factory coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, foamed milk and hot water. Options include steam dispensing and the preparation of hot Choc beverages, with two different types of Choc (Twin Choc). 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 a high quality beverage. User guidance is provided by a graphical touch-screen display on the coffee machine.

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 have access to user manual.*

*Important.  
Chapter 1 Introduction  
Follow the User Manual Signs and Symbols.  
Observe Safety chapter.*



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

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

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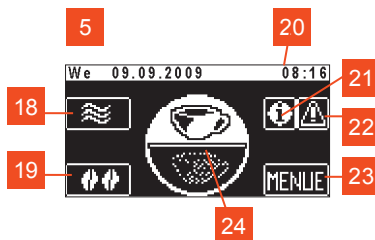
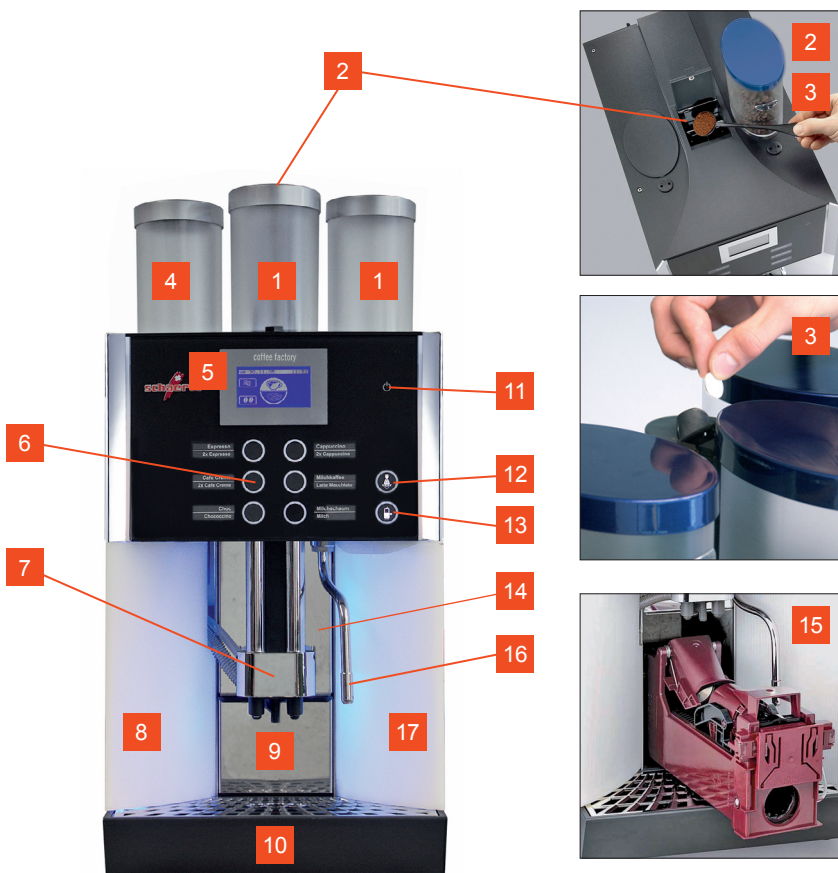
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# Chapter 1 Introduction

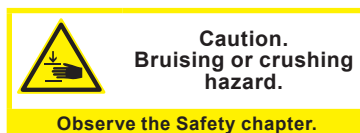
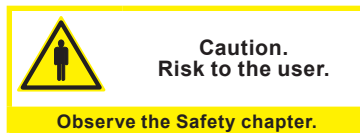
## 1.1 Parts of the coffee machine



Display with one button level

- 1 Bean hopper (optional 1 or 2)
- 2 Manual insert (depending on the model)
- 3 Tablet insert (depending on the model)
- 4 Choc hopper/Topping hopper/Twin Topping hopper/  
Twin Choc hopper (optional)
- 5 Touch-screen display
- 6 Beverage buttons
- 7 Height-adjustable combi spout with integrated milk foamer
- 8 Milk compartment cover/Plug&Clean socket/integrated milk cooler (optional)
- 9 Grounds container
- 10 Removable drip tray with drip grid
- 11 ON/OFF button
- 12 Steam button (optional) or Decaf button (optional)
- 13 Hot water button
- 14 Adjustable screen
- 15 Brewing unit
- 16 Dispense steam (optional) or hot water dispensing
- 17 Water tank (coffee machines without constant water supply or for Aquaflex)
- 18 Warm rinse pad
- 19 Barista pad
- 20 Timer and clock display
- 21 Info pad
- 22 Messages/error messages
- 23 Menu pad (opens main menu)
- 24 Second level/toggle pad (option)

## User Manual Signs and Symbols



**Tip**  
Instruction



**Cross reference**



**Start position**  
Main menu

If the menu symbol is shown in this user manual, the description starts at the start position.

### Call up the main menu

\* Touch clear area on the ready to operate display

*Additional pads are activated.*

\* Touch **MENUE**

*The main menu is displayed.*

*There are other display options ▷ Main menu.*



*Ready to operate display*



*... with additional pads*



*Main menu*

## Glossary

Term	Explanation
•	• Listings, selection options
*:	*: Individual steps
<i>Text in italics</i>	<i>Description of coffee machine state and/or explanations of automatic steps.</i>
sec	Seconds
min	Minutes
Aquaflex	Option to switch between a water tank and constant water supply ▷ Other settings.
Barista	Professional coffee server
Beverage dispensing	Dispensing coffee, hot water or Choc beverages
Capacity	For example performance of the water filter in litres of water it can filter
Carbonate hardness	Quoted in °dKH. The water hardness is a measure of the calcium dissolved in the water.
Choc	Hot chocolate
Decaf	Decaffeinated coffee
Grounds chute	See grounds disposal through counter, chapter 2.12
Main tap	Water stop cock, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc/Topping
O-rings	Seals
Preinfusion	Prior to brewing, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of coffee grounds prior to brewing
Rinsing	Intermediate cleaning
Self-service	Self-service customer operation
Topping	Milk powder
Twin Topping	Divided hopper for two kinds of powder, such as Choc and Topping

## Chapter 2 Operation

A display-guided installation program takes care of initial setup after delivery from the factory.

### 2.1 Switch on coffee machine

※ Press ON/OFF button  and hold for 2 seconds

*Coffee machine switches on and heats up.*

*When the machine is ready to dispense beverages, the ready to operate display appears.*

### 2.2 Dispensing beverages

Pressing the beverage button triggers dispensing of the beverage selected.

- Lit up button = Ready to dispense
- Flashing button = Beverage dispensing
- Unlit button = not ready to dispense/  
button disabled

※ Place a suitably sized beverage receptacle below the dispenser

※ Press desired beverage button

*Desired beverage and progress of dispensing indicated on the display.*

### 2.3 Decaf button (optional)

Preparation of a decaffeinated coffee beverage from the decaf grinder:

※ Press Decaf button

※ Press the desired beverage button

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



*Initial Startup*

▷ *Installation Instruction*



*PIN protection*

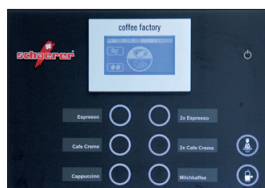
▷ *Software*

▷ *Settings*

▷ *Operating options*  
page 32

▷ *Timer program*

page 20



Hot liquids in the  
dispensing area.

**Observe the Safety  
chapter.**



*Button allocation*

▷ *Software* ▷ *Settings*

▷ *Recipe and beverage  
buttons*

page 28



## 2.4 Milk or milk foam (optional)

### 2.4.1 Dispense milk or milk foam

- \* Press the beverage button assigned to milk or milk foam

*Dispensing occurs. 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 connection 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 beige milk nozzle into the milk pack
- \* Slide the milk package carefully into the milk compartment

*The hose must not be under tension or bent when adjusting the height of the combi spout.*

- \* Replace milk lid

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

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

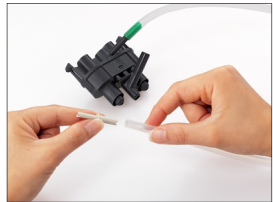
The milk hose is inserted into the adapter.



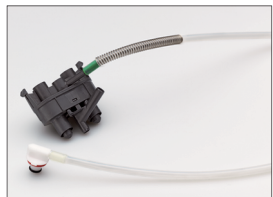
Standard version



Cooler version



Cooler milk container



Cooler adapter

## 2.5 Dispensing hot water

- ※ Press the hot water button

*Dispensing occurs.*

If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the button again.



## 2.6 Dispensing steam (optional)

- ※ Press the steam button

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

- Steam warms beverages
- Steam manually foams milk

### Warm beverages

- ※ Use as tall and slim a Cromargan® jug as possible, 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 the drip tray
  - ※ Briefly press steam button
- Residue in the steam outlet tube is rinsed out.*
- ※ Wipe steam outlet with a damp cloth

### Foaming Milk (optional)

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

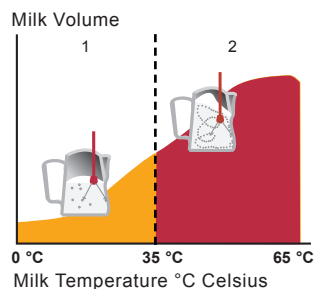
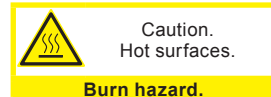
*Milk is warming from 5 °C to 37 °C.*

- ※ 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.*



A Cromargan® jug, such as  
Schaerer order code  
06 3417 6040



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

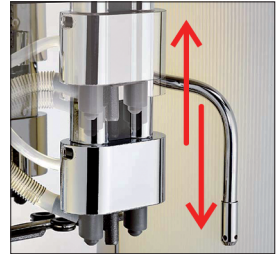


## 2.7 Height adjustment of the combi spout

The combi spout height is adjustable.

※ Take hold of the combi spout from the front and push to the desired height

Adjustment height: 70 - 190 mm



## 2.8 Bean hopper/product hopper

If possible, replenish product hopper in advance. Fill the hopper to a maximum of the amount needed for one day, in order to maintain the freshness of the products.

*Coffee beans into  
bean hopper,  
Choc powder into  
Choc hopper,  
Topping powder into  
Topping hopper*

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

Divided hopper 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 hoppers have only a tablet insert. Ground coffee must not be inserted into the tablet insert.



Follow the manual.

**Observe the Safety  
chapter.**

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

### Tablet insert is used:

- For inserting cleaning tablets

### Manual insert is used:

- For inserting cleaning tablets
- When using an additional coffee variety, such as decaffeinated coffee
- For a coffee trial



Tablet insert



Follow the manual.

**Observe the Safety  
chapter.**

Add coffee grounds or cleaning tablet only when instructed to do so by the display.

### Preparation of coffee grounds using the manual insert

- \* Open manual insert lid
- \* Insert coffee grounds (max. 16 g)
- \* Close manual insert lid
- \* Press desired beverage button

For beverages on level two, touch the toggle button before opening the manual insert lid.



Manual insert

## 2.11 Grounds container

The coffee grounds container catches the used coffee grounds.

It has the capacity to catch coffee grounds from approx. 50 brewings.

The display shows a message 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.

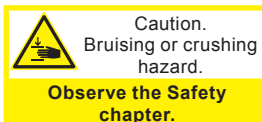
- \* Push combi spout fully upwards
- \* Push up adjustable screen over coffee grounds container
- \* Pull out coffee grounds container
- \* Empty and replace coffee grounds container
- \* Confirm procedure on display

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 the coffee grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.

## 2.12 Grounds disposal through the counter (optional)

The coffee machine can be fitted with through-counter coffee grounds disposal. Both the coffee grounds container and the coffee machine base have an opening in them, in this case, which passes through the counter the machine is placed on. The spent coffee grounds are collected in a large container under the counter.



Clean daily  
▷ Care



Through-counter feature  
cannot be retrofitted.  
Clean coffee grounds chute  
daily  
▷ Care

## 2.13 Drip tray

For coffee machines without a drain connection, the drip tray must be emptied regularly.

- \* Pull out the drip tray carefully and empty it, then replace the drip tray



On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.



Hot liquids.  
Move the drip tray  
carefully.

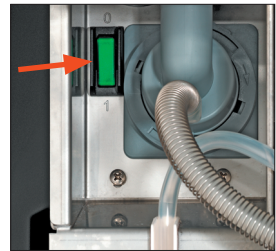
**Observe the Safety  
chapter.**

Clean drip tray daily  
▷ Care

## 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°. 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
- \* Switch on the milk cooler




The switch is directly above  
the milk tank.

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



## 2.15 Switch off the coffee machine

The coffee machine must be cleaned daily prior to switching it off.

- \* Press and hold ON/OFF button  until coffee machine switches off
- \* Disconnect mains plug

Coffee machines with a constant water supply

- \* Turn off mains water supply



PIN protection  
▷ Software ▷ Settings  
▷ Operating options  
page 32

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



Follow the manual.

**Observe the Safety  
chapter.**

## Chapter 3 Software

### 3.1 An overview

#### Ready to operate






Touch clear area on the ready to operate display. Additional pads are activated.



There are various options for the ready to operate display.



If there are errors, the relevant  pad is displayed. If Cleaning , Descaling  or Filter change are required this is displayed. Other display options ▷ Settings ▷ Operating options.

#### Pads on the ready to operate display

Chapter 3.2



Warm rinse  
Chapter 3.2.1



Barista (strength of the coffee)  
Chapter 3.2.2



Toggle switch (optional)  
Chapter 3.2.4



Main menu  
Chapter 3.2.5



Information  
Chapter 3.2.3



Error message  
Touching the pad calls up the error message.

Care message  
Touching the pad leads directly to the menu.



Cleaning required.










Descaling required.


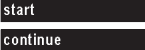






Self-service and  
operating options  
▷ Settings  
page 33

**Main menu functions (pads)**

Chapter 3.3

	Milk and foam <i>Chapter 3.3.1</i>
	Timer program <i>Chapter 3.3.2</i>
	Care <i>Chapter 3.3.3</i>
	Settings <i>Chapter 3.3.4</i>
	PIN entry <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 a step
	
	Back to the higher menu level Abort/leave without saving (Exit)
	Clear or reset
	Start preparation test/grounds check
	Increase and reduce setting values
	Forward or back one step in listings

## 3.2 Ready to operate

### 3.2.1 Warm rinse pad

\* Touch the warm rinse pad 

*The pipes are rinsed with hot water begins. The water warms the brewing system and guarantees an optimum coffee temperature.*

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

*Warm rinse pad (active/inactive)  
▷ Settings ▷ Operating options  
page 33*

### 3.2.2 Barista pad

\* Touch the Barista pad 

*The coffee strength will be altered once for the next brew.*



*weaker (-15 %)*




*normal, as per setting*



*stronger (+15 %)*

*Barista pad (active/inactive)  
▷ Settings ▷ Operating options  
page 33*

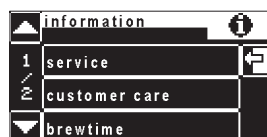
### 3.2.3 Information

\* Touch  pad on the ready to operate display  
*The Information menu appears.*

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

#### Service

- Service point
- Start up data
- Next maintenance date
- Software version



#### Customer Care

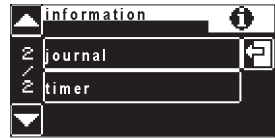
- Journal  
Journal log of last cleaning
- Cleaning info  
Info on last cleaning
- Descaling info  
Info on last/next descaling
- Softener info (optional)  
Remaining range info

#### Brew time

- Brew time of last beverage dispensed

## Journal

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



## Timer

- Display of the timer status (On/Off)
- Display of the next switching time

### 3.2.4 Toggle pad (optional)

Each beverage button may be doubly assigned. This is possible using a secondary level for the beverage buttons.

*Level 1 activated.*

- Touch the toggle pad  
*Level 2 activated.*

Touch again to switch back to level 1.



*Level 1 is active*



*Level 2 is active*

*Toggle pad (active/inactive)*  
 ▷ Settings ▷ Operating options  
 page 33

### 3.2.5 To main menu

#### Call up the main menu

- Touch clear area on the ready to operate display  
*Additional pads are activated.*
- Touch **MENUE**  
*The main menu is displayed.*

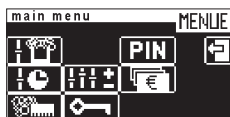


*Ready to operate display*



*... with additional pads*  
 Delayed fade-in  
 ▷ Settings ▷ Operating options  
 page 33

### 3.3 Main menu



MENUE



Other illustrations of the main menu for protected levels.

▷ PIN access control  
page 34

#### 3.3.1 Milk and foam

##### Milk foam quality

The milk foam quality is set here.

This setting will apply to all beverages with milk foam.

Compensates for variations in milk characteristics.

Reduce setting value -> Finer foam and lower dispensing temperature

Increase setting value -> Coarser foam and higher dispensing temperature

MENUE



MENUE



foam quality

##### Latte macchiato pause interval

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

Reduce setting value -> shorter interval

Increase setting 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
- Delete timer
- Timer information

MENUE







## Timer state

- \* Touch the **timer status** pad  
*Activate/deactivate timer = On/Off.*



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

## Set timer

- \* Touch the **timeradjustment** pad  
*Program the switch on and switch off times.*
- \* Touch the **operating time** pad  
*The operating time display appears. Here the day, time, and desired operation are 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**

or

- \* Delete with **C**

## Display programmed switching times

- \* Touch the **Prg** pad  
*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 **bi** pad directly accesses the timer overview.

*Example:*



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

*Select desired settings with the pads **+** and **-**.*

*Current selection is inversely displayed.*



## Copy day

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

- \* Touch the **timeradjustment** pad

*Program the switch on and switch off times.*

- \* Touch the **operating time** pad

- \* Touch number pad under **day**

*The selection of the week days is displayed.*

- \* Scroll through to page 4

- \* Touch the **copy day** pad

*The selection of the week days is displayed again.*

- \* Select the day that you want to copy

- \* Touch the **insert day** pad

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

*The day is copied.*

## Timer overview

Checking the programmed switch times:

- \* Touch the **timer overview** pad

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

## Delete timer

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

**delete timer**

- \* 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.*

Besides individual days, "all workdays" or the entire week can also be deleted.

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

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



To check times

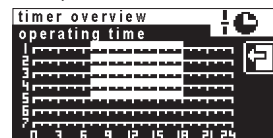
▷ **Timer overview**

**MENUE**



**timer overview**

*Example:*



*Timer events Monday to Friday (1-5).*

*On time 7 a.m. (7:00)*

*Off time 6 p.m. (18:00)*

**MENUE**



**delete timer**

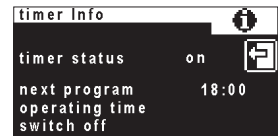


*This action cannot be undone.*



## Timer information

Touching the **timer Info** pad calls up a display with the next switch time and the timer state (On/Off).



### 3.3.3 Care

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

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

- Cleaning program
- Foamer cleaning
- Mixer rinsing
- Descaling
- Filter change
- Rinse filter
- Maintenance



*In the Software chapter*

*▷ Care display-guided sequences are described in detail.*

*Physical cleaning actions are described in the Care chapter.*



## Cleaning program

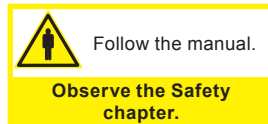
- ※ Touch the **cleaning prog.** pad

*The daily cleaning program starts.*

The program automatically executes foamer cleaning if milk beverages have been dispensed. Mixer rinsing follows for the Schaeerer Coffee Factory with mixer system.

The cleaning program sequence is described in cleaning instruction.

Prior to carrying out cleaning, please note the safety instructions in the safety chapter. Read the cleaning instruction and the Care chapter, starting on page 38.



## Foamer cleaning

- ※ Touch the **foamer cleaning** pad

*Milk foamer cleaning begins.*

*Optional Plug&Clean cleaning.*

Foamer cleaning is carried out automatically as an integral part of the full cleaning mode.



*Plug&Clean Cleaning*  
▷ Care  
page 40

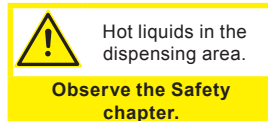


## Mixer rinsing

- ※ Touch the **mixer rinsing** pad

*Mixer rinsing begins.*

Mixer rinsing is performed automatically by the cleaning program when a mixer system is installed.





## Descaling

The water hardness, the water flow, and whether a tank filter is used determine the schedule for descaling.

This point in time is calculated by the Schaerer Coffee Factory and displayed.

Descaling is in three stages.

- Preparation
- Descaling
- Rinsing

Do not drink the descaling solution that comes out of the spout during descaling!

Cleaning fluid/descaler solution runs out of the combi spout when cleaning/descaling.

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.

## Descaling with water tank or Aquaflex

### Preparation

The following is needed for descaling:

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

If the coffee machine is still hot a cooling routine initially starts. The cooling routine takes 5-10 min.

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

- \* Remove water tank
- \* Stir descaling solution in water tank with cold water
- \* Replace water tank filled with descaling solution
- \* Set a container with approx. 5 litres capacity under the hot water spout



Total duration of descaling approx. 80 minutes.  
The procedure may not be interrupted.



Caution.  
Descaling agents are irritants.  
Always follow the instructions on the package.

**Observe the Safety chapter.**



Caution.  
Hot steam and hot water.  
Burn hazard.  
Scalding hazard.

**Observe the Safety chapter.**



## Descaling

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

- \* On completion of descaling, carefully empty the collection container
- \* Replace the water tank
- \* Empty remaining descaling solution from water tank
- \* Rinse water tank and fill to maximum with cold water
- \* Replace the water tank

## Rinsing

*Rinsing begins. 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.

*The descaling is complete. Completion is indicated on the display.*

## Descaling machine with constant water supply

### Preparation

The following is needed for descaling:

- 2 bottles of Schaerer Liquid Descaling Agent (0.75 l each)
- 3 bottle 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. The cooling routine takes 5-10 min.

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

- \* Remove water tank
- \* Close main water supply tap
- \* Turn and remove seal plug on water tank connector counter-clockwise (flat screwdriver, see illustration 1 and 2)
- \* Stir descaling solution in water tank with cold water



Order numbers of the article  
▷ Appendix  
Accessories and spare parts  
page 64



Caution.  
Hot steam.

**Observe the Safety chapter.**

MENÜ



descaling



Caution.  
Hot steam  
and hot water.  
Burn hazard.  
Scalding hazard.

**Observe the Safety chapter.**



## Descaling

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

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

- \* Remove water tank and empty out remaining descaling solution
- \* Rinse water tank and fill to maximum with cold water
- \* Replace the water tank

## Rinsing

*Rinsing begins. After the initial rinse 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
- \* Turn and remove seal plug on water tank connector in a clockwise direction (flat screwdriver, see illustration 1 and 2)
- \* Replace the 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.

*The 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. Hot water runs out of the hot water spout during this process.*



Illustration 1



Illustration 2



Caution.  
Hot steam.

**Observe the Safety chapter.**

MENUE



filter change

Observe water filter instruction.

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



Caution.  
Scalding hazard.

**Observe the Safety chapter.**

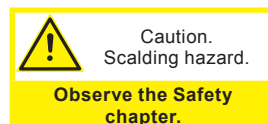


## Rinse filter

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

\* Touch the **filter rinsing** pad

*Hot water runs out of the hot water spout during this process.*



## 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 1/15,000



- ▷ Customer Check-up Instruction 1/15,000
- ▷ Safety
- ▷ Warranty

### 3.3.4 Settings

## Recipe and beverage buttons

\* Touch the **recipes** pad

Menu **recipes** 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

- \* Touch the toggle pad
- \* Press the desired beverage button

### Adjust values

- \* Adjust values with the and pads

### Start a brewing test with the current values

- \* Touch the pad  
The values are not saved yet.

### Save setting

- \* Save with

= more

= less

= exit 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

### Milk beverages

Milk foam volume

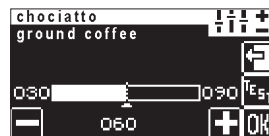
Milk volume

### Coffee beverages

Quality



Change recipes display



Example: Ground coffee quantity



Quality

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

- Quality 1** After pressing, space is provided for the coffee grounds to swell.
- Quality 2** After pressing, the coffee is brewed immediately.
- Quality 3** After pressing, a pre-infusion occurs.
- Quality 4** After pressing and a pre-infusion, a second wet pressing occurs.
- Quality 5** After pressing, a pre-infusion occurs. In addition the brew time is automatically extended.

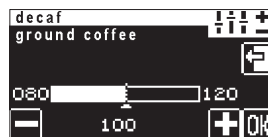


*Caution.*  
An excessively high quality setting may lead to a brew water error.

## Set decaf (optional)

Decaf grinder is always the left hand grinder.

- \* Touch **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 coffee beverages with preselected „Decaf“.
- \* Save with **OK**



## Button allocation

The beverages are assigned to the beverage buttons. This button allocation is set here.

- \* Press beverage button
- \* Select the desired recipe, for example Espresso, from the list

## 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 Chociatto beverage.*

*Load a new recipe:*  
the previous settings will be overwritten by the factory standard values for the new recipe.

*Only adjustable recipes are indicated.*



## 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

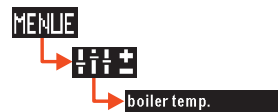
- \* Empty and replace coffee grounds container
  - \* Touch the **weigh grounds** pad
- The process dispenses ground coffee directly into the grounds container and the grounds may then be weighed.

The grind quantity is dispensed three times.



## Boiler temperatur

- \* Set desired boiler temperature  
(Change brewing water temperature)  
(Standard range of settings 94° - 99 °C)



## Reset

The coffee machine software is restarted.



## Time and date

Clock time and date are set here.



## Display language

Language used in the display is set here.



## Display contrast

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



## Scale filter is 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 water filter, optional), for the Aquaflex option and for 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.

(The water filter capacity can be found in the water filter documentation.)



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

## Warm-up rinsing

Whether the coffee machine should rinse out the brewing unit with hot water after heating up is set here.

*Recommended setting: active.*

## Foamer rinsing (optional)

Automatic foamer rinsing after the last beverage with milk components is dispensed.  
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 rinse pad (active/inactive)
- Barista pad (active/inactive)
- Second level/toggle pad (active/inactive)
- ON/OFF button (direct/via PIN)
- Menu pad (immediate/delayed)

### Warm rinse pad

Recommendation for self-service: inactive.

### Barista pad

Recommendation for self-service: inactive.

### 2nd Level/toggle pad

Recommendation for self-service: 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 before switching on or off.

### Menu pad

Recommendation for self-service: delayed.

If "delayed" is set, the menu will only be shown if the display is pressed twice.

▷ PIN rights access control  
page 34

▷ Access main menu  
page 19

## Illumination (optional)

- \* Keep touching the pad until the desired color appears

*The next color is chosen every time you touch it.*

*See below for the sequence of the illumination colors.*

The starting position is always the set color.

- Positions 1 – 16: preset colors
- Position 17: light sequence (sequence of colors)
- Position 18: freeze actual color
- Position 19: LED illumination "off"



After the last position, the loop starts again at position 1.

## Intro

The start-up program is started here again.

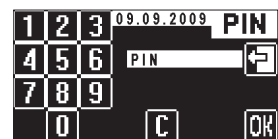


### 3.3.5 Enter PIN

Individual authorisation levels can be protected using a PIN. For access to a PIN-protected level, the PIN must be entered via pad.

- \* Touch in the main menu
- Numerical keyboard display appears.*
- \* Enter required 4-figure PIN
- \* Confirm with **OK**

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



PIN-entry display





### 3.3.6 PIN rights access control

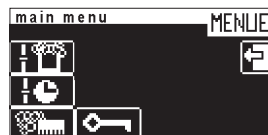
If a PIN has been assigned for a particular access level, no access will be granted without a PIN.



#### Cleaning level

On entering the valid PIN, access to:






-  = Setting the milk foam quality
-  = Timer program (read only)
-  = Care
-  = PIN-protected ON/OFF button

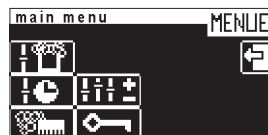


Cleaning level access

#### Setting level

On entering the valid PIN, access to:








-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (only cup volumes)



Setting level access

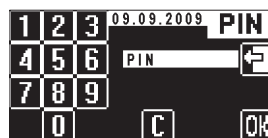
#### Accounting level

On entering the valid PIN, access to:

-  = Setting the milk foam quality
-  = Timer program
-  = Care
-  = PIN-protected ON/OFF button
-  = Settings (beverage, general, others)
-  = Assign PIN rights, award access control
-  = Accounting numbers of beverages



Accounting level access



PIN-Assign display



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

Example: The PIN for the **setting** level is valid for **cleaning** and **setting** levels, but not for the **accounting** level.

- \* Touch **PIN** in the main menu
- \* Select desired level  
Example: **cleaning**

Numerical keyboard display appears.

- \* Enter any desired 4-digit 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 copied to higher levels if the latter are not already PIN-protected.

### Delete PIN

Entering 0000 will delete access control for the given level.  
Deletion of one level automatically deletes the subordinate levels.

### 3.3.7 Accounting numbers of beverages

- \* Touch the **counter** pad  
The day counter menu displays the counter for each beverage.

#### Read counter

- \* Touch desired beverage on the display

#### Delete counter

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

The "Accounting numbers of beverages" function should be protected with a PIN to prevent unauthorized access.

Example:

access-control		PIN
1	accounting	1234
2	setting	1234
	cleaning	1234

PIN entry for the cleaning level: 1234

This PIN is carried over to the higher levels.

Example:

access-control		PIN
1	accounting	7777
2	setting	9876
	cleaning	1234

PIN entered fore

Cleaning level: 1234

Setting level: 9876

Accounting level: 7777




## Chapter 4 Other settings


### 4.1 Mechanical settings

#### 4.1.1 Set grinding degree


- \* Remove product hoppers
- Preset grinding degree is 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


##### Left grinder

Grinding degree 1   
→ fine

Grinding degree 6   
→ coarse

##### Right grinder

Grinding degree 1   
→ fine

Grinding degree 6   
→ coarse



#### **Bruising or crushing hazard.**

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



Bruising or crushing hazard.

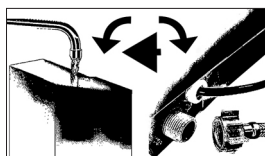
**Observe the Safety chapter.**

#### 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



▷ Messages  
page 51



## 4.2 Labelling of beverage buttons

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

- \* Pull out existing labelling behind front glass in a downward direction
- \* Write on label stickers as desired using the Schaerer template
- \* Stick on label mount and re-insert behind the front glass panel

Print-out of the template is possible on adhesive labels or paper.

Stick paper to label mount using an adhesive sticker.



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

Matching adhesive labels:  
Zweckform-Avery No. 3659

## Chapter 5 Care

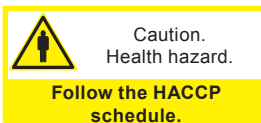
Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

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

### Cleaning intervals overview

Care					
Daily	Weekly	Regularly	Required	Optional	
x				O	Foamer rinsing
x					Cleaning program
x				O	Foamer cleaning
x				O	Mixer rinsing
x					Combi spout cleaning, standard
	x			O	Combi spout cleaning, Plug&Clean
x				O	Milk container cleaning
x					Coffee grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
	x				Brewing unit cleaning
(x)	x			O	Mixer cleaning
	x				Milk compartment cleaning
	x			O	Water tank cleaning
		x			Bean hopper cleaning
		x		O	Product hopper cleaning
		x		O	Steam outlet cleaning
			x	O	Filter change
			x		Descaling

Daily = Daily, at least once per day and as required  
 Weekly = Weekly cleaning  
 Regularly = Regularly as required  
 Required = As required  
 Optional = Optional (depending on the model)  
 (x) = Daily as required



▷ Cleaning instruction

▷ General cleaning

▷ Weekly cleaning

▷ Regular cleaning

▷ Software ▷ Care

## 5.1 Daily cleaning

### 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 rinse.

### 5.1.2 Milk system cleaning

Foamer cleaning see Cleaning instruction.

The milk system consists of:

- Combi spout
- Milk nozzle
- Milk hose

The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of the service day. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.

Milk hose should be changed at regular intervals.

### Standard

Cleaning the combi spout consists of two, or optionally three parts.

- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided foamer cleaning
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution



Hot liquids in the dispensing area.

**Observe the Safety chapter.**

*Cleaning program*  
▷ *Cleaning instruction*



Hot liquids in the dispensing area.

**Observe the Safety chapter.**



Observe the hygiene instructions.

**See HACCP schedule.**



*Combi spout cleaning*  
▷ *Cleaning instruction*

## Plug&Clean

Cleaning of the Plug&Clean consists of three parts.

- Automatic foamer rinsing for a maximum of 3 minutes after each beverage with milk or milk foam
- Display-guided milk system rinsing
- **Once per week**, lay combi spout, milk hose and milk nozzles in a cleaning solution



*Plug&Clean cleaning program*  
▷ *Cleaning instruction*

### 5.1.3 Mixer rinsing

Mixer rinsing is a mixer interim cleaning.

Mixer rinsing is an integral part of the cleaning mode.



*Mixer rinsing*  
▷ *Cleaning instruction*

### 5.1.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact sequence of this manual cleaning is described in the cleaning instructions.



*Combi spout cleaning*  
▷ *Cleaning instruction*

### 5.1.5 Milk container cleaning

Clean the milk container thoroughly every day.



Observe the hygiene instructions.

**See HACCP schedule.**

### 5.1.6 General cleaning

#### Grounds container cleaning (grounds chute, optional)

- \* Empty the coffee grounds container and rinse under running water
- \* Clean with a clean, damp cloth

*Order numbers for the  
Schaerer care program*  
▷ *Appendix  
Accessories and spare parts  
page 64*

#### Drip tray, housing and front panel

- \* Clean the cold machine using a damp cloth
- \* Wipe dry using a fine woolen cloth or chamois leather

*Switch off the machine before  
cleaning the front panel  
to avoid a beverage being  
accidentally dispensed.*

#### Cleaning metal surfaces

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

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.



Caution.  
Risk to the machine.

**Follow the manual.**

## 5.2 Weekly cleaning

### 5.2.1 Cleaning the brewing unit

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

*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 and release the retaining catch (Illustration 1)
- \* Remove brewing unit and hold firmly (Illustration 2)
- \* Slowly guide the brewing unit downwards, tilt and pull forward

*Use the multitool from the accessories.*

- \* Turn the thread on the brewing unit head counter-clockwise (Illustration 3) until the wiper is in the forward position
- \* Push the spring outwards over the edge and unlock (Illustration 4)
- \* Swing the insertion chute upwards
- \* Clean the brewing filter under running water or with a cloth
- \* Remove residual coffee grounds using a paint-brush or scrubber
- \* Rinse the brewing unit under running water

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

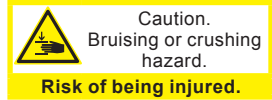
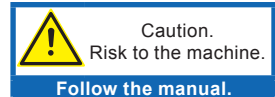


Illustration 1



Illustration 2



\* Dry the brewing unit with a cloth  
Allow to dry completely before reinstalling in the coffee machine.

Remove coffee ground residues in the chute.

\* Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

*Refit the brewing unit after it has been dried.*

- \* Replace springs in insertion unit (Illustration 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 grounds container
- \* Lift the adjustable screen

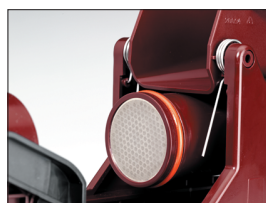
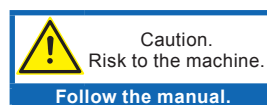
If the brewing unit cannot be replaced without resistance: Turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.  
**Never use force.**



Illustration 3



Illustration 4



Brewer filter

## 5.2.2 Choc/Topping mixer cleaning (optional)

### Choc mixer/Topping mixer

Cleaning will be more/less frequent depending on powder consumption.

- \* Switch off coffee machine using the ON/OFF button
- \* Disconnect mains plug
- \* Remove milk cover
- \* Pull off mixer hose from mixer to combi spout
- \* Turn stud on bayonet fitting underneath the mixer bowl counter-clockwise

*Mixer bowl is released from the arrester lock.*



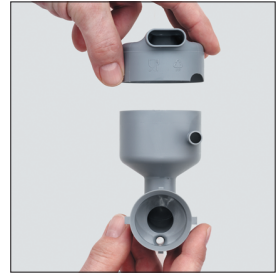
open

- \* The propeller for the mixer is now visible and can be cleaned with a cloth
- \* Dismantle two-piece mixer bowl
- \* Clean both parts of mixer bowl and mixer hose 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 bowl
- \* Turn stud on bayonet connector back clockwise
- \* Push mixer hose onto mixer bowl fitting again, and plug in combi spout
- \* Replace milk cover

Ensure that mixer hose is replaced securely. This is important, as otherwise hot water or hot Choc may escape.



*Ensure that the spiral guide is seated and the hose is not pinched.*



Caution.  
Scalding 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.

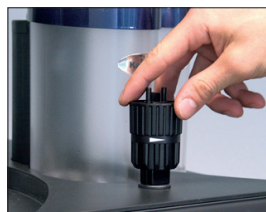


## 5.3 Regular cleaning

### 5.3.1 Bean hopper cleaning

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

- \* Switch off coffee machine using the ON/OFF button
- \* Disconnect 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 with the multitool by turning counter-clockwise



open



close



**Never reach into the coffee grinders.**

Never clean 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

Cleaning will be more/less frequent depending on powder consumption.

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



open



close



- \* Thoroughly wipe out hopper with a damp cloth
- \* Thoroughly clean individual dosing auger components
- \* Allow product hopper and individual components to dry completely
- \* Re-assemble and insert the dosing auger and screw on union screws



Portion controller 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 divided 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.

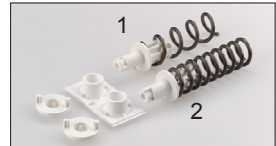
1 = Choc

2 = Topping

With Twin Choc: dosing auger 1, twice.



Twin Topping



Dismantled dosing augers

Never clean product hoppers in the dishwasher.



Caution.  
Risk to the machine.

Follow the manual.

## 5.4 Steam outlet cleaning

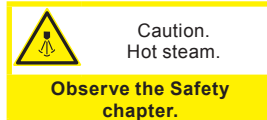
- \* Mix 5 ml of cleaner in a tall jug with 0.5 l of lukewarm water
- \* Immerse steam nozzle in the cleaning solution and operate briefly

*Reaction time: 30 minutes.*

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

*The steam clears the holes of the steam nozzle of milk residue, and removes cleaner residue.*

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



## 5.5 Filter change

Follow the water filter user manual for a filter change. After a filter change, perform a rinse as guided by the display.

## 5.6 Descaling

Descaling is display-guided.



▷ Software ▷ Filter change  
page 27



▷ Software ▷ Descaling  
page 25

## Chapter 6 HACCP schedule

You are required by law to ensure that your customers are not subject to any health risks as a consequence of consumption of food items you serve.

*“Food Hygiene Ordinance  
from 05.08.1997”*


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

*Use our  
HACCP schedule for  
monitoring of regular cleaning.*

With correct installation, care, maintenance, and cleaning, Schaerer coffee machines meet the requirements described above. If care of the coffee machines is 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:

### Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instruction. This will ensure that your system contains a minimum of bacteria at commencement of operation.

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



### Always commence operation with a freshly opened prerrefrigerated 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. Germs can be introduced from dirty hands or tools when opening.

*Recommendation:  
Only use 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.

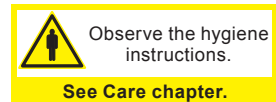
*At commencement of operation milk should be at approx. 6 - 8 °C.*

*Depending on the 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 and Topping (optional)**

Regularly clean the product hopper. 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.  
▷ Cleaning instruction
- 2a. Cleaning Milk Foamer (combi spout)  
▷ Cleaning instruction
- 2b. Daily Mixer Cleaning. ▷ Cleaning instruction
- 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.					
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Date	Cleaning steps				Signature
	Time				
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31.					

## Chapter 7 Maintenance

Please observe that this is a professional industrial 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.

The maintenance schedule is based on the degree of use of the machine and is shown 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.

### 7.1 Coffee machine maintenance

The following 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.
  
- Maintenance every 30,000 coffees or every 2 years, whichever is sooner, may only be undertaken by trained personnel or by Schaeerer Service, as in this instance components affecting safety must be replaced.
  
- Revision after 6 years, may only be undertaken by trained personnel or by Schaeerer Service, as in this instance components affecting safety must be replaced.



*Descaling*  
▷ Software ▷ Care  
page 23



*Descaling*  
▷ Software ▷ Care  
page 23

*Care after 15,000 brews  
see Customer Check-up  
Instructions in  
Customer Check-up Kit  
1/15,000*

*Order number 33 2828 7000*

*Service maintenance  
message  
▷ Messages and instructions  
page 51*



*For other maintenance work  
and repairs, please contact  
your local Schaeerer Service.  
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, may only be undertaken by trained personnel or by Schaerer Service.

## **7.3 Mixer maintenance (Topping)**

Maintenance every 18,000 Topping servings or every 2 years, whichever is sooner, may only be undertaken by trained personnel or by Schaerer Service.

## **7.4 Schaerer Customer Service**


You can reach the Schaerer Service Center if the local Schaerer Service is not known.

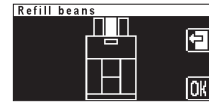
M. Schaerer AG  
Allmendweg 8  
4528 Zuchwil  
Schweiz  
Tel.: +41 31 858 51 11  
Fax: +41 31 858 51 40  
E-Mail: [info@schaerer.com](mailto:info@schaerer.com)  
Internet: [www.schaerer.com](http://www.schaerer.com)

## Chapter 8 Messages and instructions

### 8.1 Messages for operation

#### Refill beans

- \* Top up bean hopper (refer to display)
- \* Check:
  - Is the product hopper lock open?
- ▷ *Care*
  - Beans do not feed through
- \* Stir with large spoon and confirm with 



Only coffee machines without constant water supply

#### Fill the water tank

- \* Fill water tank and replace until stop



Only coffee machines with constant water supply

#### Open water supply valve

- \* Turn on water mains supply and confirm



#### Empty water tank (Aquaflex machine)

- \* Empty 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 replace waste water tank



#### Empty coffee grounds container

- \* Empty coffee grounds container



#### Coffee grounds container missing

- \* Insert the grounds container again correctly and close adjustable screen



#### Brewing unit fault

- \* Remove brewing unit
- \* Clean brewer sieve
- \* Replace brewing unit and ensure that it engages correctly in the lock

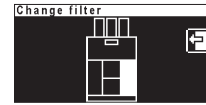


Coffee machines with water tank

### Change filter

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

*Follow anti-scale filter instructions.*

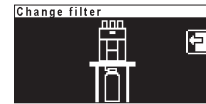


Coffee machines with a constant water supply

### Change filter

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

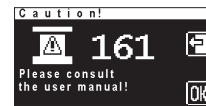
*Follow anti-scale filter instructions.*



### Please consult the user manual

*Error number is displayed.*

▷ *Error messages/malfunctions*



### Descaling Message

- \* Descale within one week

▷ *Software* ▷ *Care*



### Customer check-up message 15,000 brewing cycles

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



### Service Message: service after 30,000 brewing cycles

- \* Call Schaerer Service



### Message: revision after 6 years

- \* Call Schaerer Service



## 8.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions.

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



In many cases, this eliminates the malfunction and you can continue working.


If this is not successful: 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 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 used.

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

If there is a current error or a message to the operator, pad  is displayed.

\* Touch the  pad  
Error number is displayed.

Error display	Error description	Action instruction
6	Brewing unit lockup current/ Brewing unit stiff	* Switch off the coffee machine * Cleaning the brewing unit ▷ Care ▷ Cleaning the brewing unit
26 36	Right grinder blocked Left grinder blocked 	* Switch off the coffee machine * Disconnect mains plug * Remove bean hopper * Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration). * Replace hopper * Switch on coffee machine ▷ Care ▷ Product hopper cleaning  If this occurs frequently: * Set grinding degree one stage coarser ▷ Other settings ▷ Set grinding degree



<i>Error display</i>	<i>Error description</i>	<i>Action instruction</i>
88	Boiler overtemperature	<p>Beverage dispensing temporarily blocked.</p> <ul style="list-style-type: none"> <li>* Check that mains tap is on or that the water tank is filled and inserted correctly</li> </ul> <p>If still not OK:</p> <ul style="list-style-type: none"> <li>* Switch off the coffee machine</li> <li>* Cleaning the brewing unit</li> <li>▷ <i>Care</i> ▷ <i>Cleaning the brewing unit</i></li> <li>* Switch on and try again (<i>Release follows when cooled down to normal temperature</i>).</li> <li>* Switch off coffee machine, allow to cool and switch on again</li> </ul>
89	Boiler heat-up time error	<ul style="list-style-type: none"> <li>* Switch machine off and on again</li> </ul>
161	Brew water error	<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 mains tap is on or that the water tank is filled and inserted correctly</li> <li>* Cleaning the brewing unit</li> <li>▷ <i>Care</i> ▷ <i>Cleaning the brewing unit</i></li> <li>* Set grinding degree coarser</li> <li>▷ <i>Other settings</i></li> <li>* Reduce quality</li> <li>▷ <i>Settings</i> ▷ <i>Recipe</i></li> </ul>
163	Warm rinsing-water error	<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 mains tap is on or that the water tank is filled and inserted correctly</li> <li>* Cleaning the brewing unit</li> <li>▷ <i>Care</i> ▷ <i>Cleaning the brewing unit</i></li> </ul>
186	Steam boiler level	<p><i>Beverage dispensing 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 overtemperature	<p><i>Beverage dispensing 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 error	<ul style="list-style-type: none"> <li>* Switch machine off and on again</li> </ul>

### 8.3 Errors without error display

<i>Error pattern</i>	<i>Action instruction</i>
No hot water output but water in coffee grounds container	<ul style="list-style-type: none"> <li>* Clean hot water spout</li> <li>* Call Schaerer Service (coffee dispensing possible)</li> </ul>
No Choc dispensing but water in grounds container	<ul style="list-style-type: none"> <li>* Do not use Choc</li> <li>* Call Schaerer 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</li> <li>▷ <i>Care</i></li> <li>* Empty powder</li> <li>* Turn dosing auger manually until all powder removed</li> <li>* If necessary rinse with water</li> <li>* (Allow to) dry completely</li> </ul>
Coffee dispensing on the left/right differs	<ul style="list-style-type: none"> <li>* Clean the combi spout</li> <li>▷ <i>Cleaning instruction</i></li> </ul>
No milk foam/milk output, but milk in milk container	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or squashed</li> <li>* Re-route tube correctly</li> <li>* Clean the combi spout</li> <li>* Milk nozzle blocked</li> <li>▷ <i>Cleaning instruction</i></li> <li>* Milk cooler iced</li> </ul>
Milk foam incorrect, temperature too cold	<ul style="list-style-type: none"> <li>* Change milk nozzle               <ul style="list-style-type: none"> <li>- green nozzle for cooled milk</li> <li>- white nozzle for uncooled milk</li> </ul> </li> <li>* Clean the combi spout</li> <li>▷ <i>Cleaning instruction</i></li> </ul>
The cooler does not cool	<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>* Switch machine off and on again</li> <li>* If not remedied call Schaerer Service</li> </ul>
Coffee machines with water tank assembly/disassembly stiff	<ul style="list-style-type: none"> <li>* Lightly smear the O-rings with Schaerer gasket grease</li> </ul>
Choc/Topping hopper cannot be inserted	<ul style="list-style-type: none"> <li>* Manually turn the drive for the dosing auger at the portioner slightly in a clockwise direction</li> </ul>

## Chapter 9 Safety

### 9.1 Hazards to the operator

At Schaefer, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the User manuals carefully prior to use.
- Do not touch hot machine components.
- Do not use the machine if it is not working properly or if it is damaged.
- Built-in safety devices must never 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 device.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:

#### Scalding hazard.

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

#### Burn hazard.

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



Failure to observe hazard instructions can lead to serious injury.

**Follow the safety instructions.**



Hot liquids in the dispensing area.

**Scalding hazard.**



Caution.  
Hot steam.

**Burn hazard.**



Caution.  
Hot surfaces.

**Burn hazard.**

**Bruising or crushing hazard.**

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



Caution.  
Bruising or crushing hazard.

**Risk of being injured.**

**Health hazard.**

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



Caution.  
Health hazard.

**Only use as intended.**

**Health hazard.**

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



Caution.  
Health hazard.

**Follow the instruction of the label on the cleaning agents.**

**Irritation and scald hazard.**

Never reach under the spouts while cleaning. Cleaning fluid/descaling solution runs out of the combi spout when cleaning/descaling.



Caution.  
Health hazard.

**Irritation and scald hazard in the dispensing area.**

## 9.2 Hazards to the coffee 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 supply for the water supply is turned off and the mains power is switched off or the machine is unplugged.

- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After a company holiday we recommend running the cleaning mode at least twice before reusing the machine.



▷ *Cleaning instruction*

### 9.3 Directives

The machine fulfills the requirements of the Regulation on Commodities (and counterparts in the European Plastics Directives) and the EC regulation No. 1935/2004 in the currently valid edition. When used properly, the machine does not present a hazard to health or other unjustifiable hazard.

The materials and products used comply with the Regulation on Commodities (and counterparts in the European Plastics Directive 2002/72/EG ff.)

The machine fulfills the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), EMCD (EMV) 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).

The declaration of conformity is included with the machine. The machine bears the CE mark. Any modifications that are not approved by Schaeerer will cause this declaration to become invalid. Currently valid national rules apply in countries outside of the European Union. 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.



*Contact SchaeererService for disposal.  
The address is given in chapter 7.4.*

### 9.4 Duties of the owner/operator

The operator of such equipment must ensure regular maintenance by Schaeerer Service technicians, their agents or other authorised persons, and checking of safety devices.

Access to the service area is permitted

only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene. 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). In order to ensure the operating safety of your coffee machine, it is essential to regularly check safety valves and the pressure containers, among other checks. These measures are conducted by the Schaeerer Service or by Schaeerer authorised service personnel as part of the maintenance work.

Machine cleaning must be done only with the Schaeerer special cleaning agent intended by Schaeerer for the machine (tablets), and for the milk system (cleaning liquid).

*Schaeerer special cleaning agent,*  
▷ *Appendix Accessories and spare parts*  
*page 65*

Machine descaling must be done only using the Schaeerer special descaling agent intended by Schaeerer.

*Schaeerer special descaling agent,*  
▷ *Appendix Accessories and spare parts*  
*page 65*

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

## 9.5 Warranty claims

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

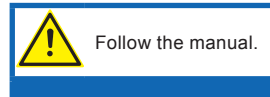
The vendor should always be afforded the opportunity to rectify errors within an appropriate period.

Claims that exceed the above terms, in particular damage claims as a result of consequential damage, are excluded to the extent that this is legally permissible. Material defects shall be reported to the vendor immediately and in writing.

*Warranty period 12 months*

**No warranty is provided:**

- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, electrochemical or electrical effects, unless attributable to a fault on the part of Schaerer.
- If a scale filter is not fitted even though the local water supply requires use of an scale filter and if malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. user manuals and servicing instructions).
- With respect to 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.
- With respect to 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.
- With respect to 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 beverages.



*The customer is advised in the order confirmation whether or not use of a scale filter is required.*



▷ *Maintenance  
page 49*



## Appendix: Technical data

### Technical data for coffee machine

Nominal power rating *	2.0 - 2.2 kW
Recommended daily capacity Espresso, Café Crème	100 cups
Overall hot water output	10 l/h
Coffee bean hopper	500 g per load (1000 g optional)
Choc hopper/Topping hopper	approx. 500 g
Mains power connection *	1/N/PE 50/60 Hz 220-230 V
Illumination	LED class 1
External dimensions	width 325 mm height incl. bean hopper 675 mm depth 550 mm
Weight empty	approx. 30-40 kg
Continuous sound pressure level (Lpa)**	< 70 dB (A)

We reserve the right to make technical modifications.

\* 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 Schaeerer service engineers may only connect the machine to existing prepared connection points. Schaeerer Service is neither authorized nor responsible for carrying out any work on-site prior to connection.

Mains voltage tolerance range	230 V + 6 % - 10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with main valve, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with a carbonate hardness above 5 °dKH a Schaerer scale filter should be installed upstream.
Water drain pipe	Hose a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+ 5 °C to max. of + 35 °C (empty the water line in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installing surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-Schaerer components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the scale filter	See the user manual for the scale filter.

**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 device 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 device 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 (a mobile station).*

*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: Accessories and spare parts

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
0,7	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 Schaerer maintenance program:</b>					
1	bottle	Milkpure (1000 ml)	071'530		fresh milk
1	pack	cleaning tablet URNEX	065'221		all
1	bottle	liquid delimiting agent Kamarata (0,75 l)	062'869		all
1	tube	valve lubricating and sealing grease 5gr	33 2179 9000		all

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Your nearest Schaerer Customer Service Centre:

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All of the information, technical data, pictures and illustrations in this manual are based on the most current data available at the time of printing. The pictures and illustrations serve only as examples. Your machine may vary from those depicted in the pictures (options). M. Schaerer AG reserves the right to make changes at any time without issuing a separate notification.

Schaerer AG  
P.O. Box  
Allmendweg 8  
CH-4528 Zuchwil  
info@schaerer.com / www.schaerer.com

Original user manual  
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