

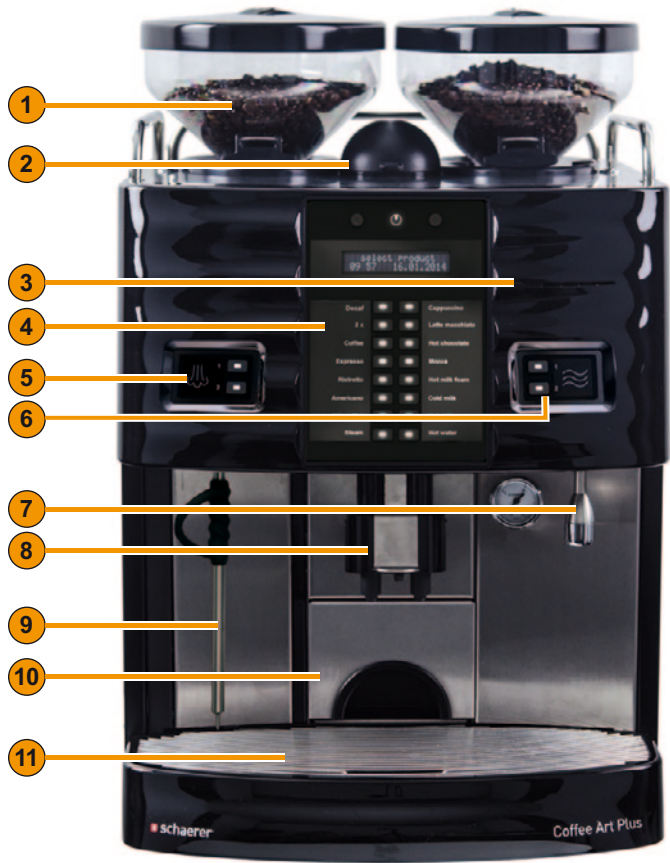
Schaerer Coffee Art Plus

Operating instructions

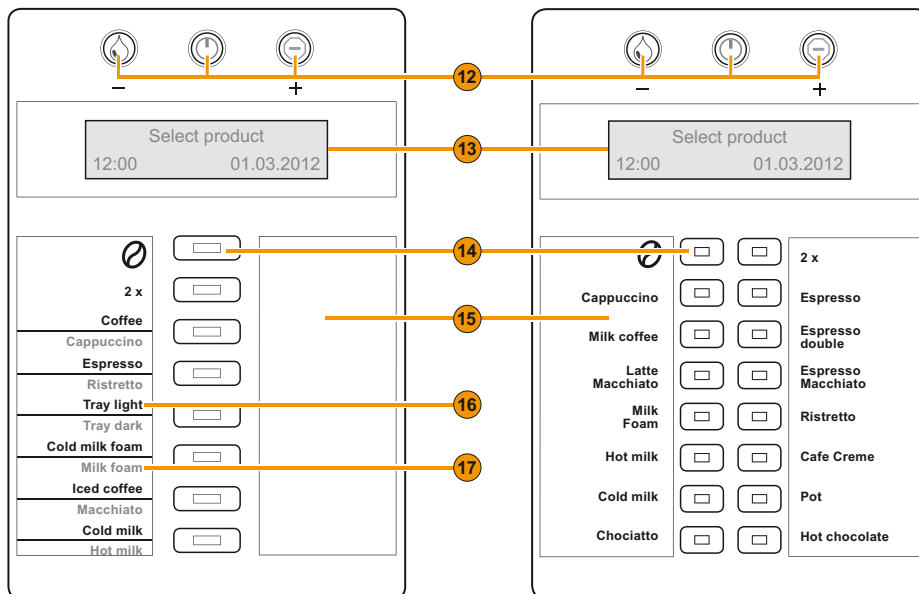
V06 / 04.2014



- 1 Bean hopper with cover
- 2 Inlet for ground coffee/cleaning tablets (cleaning programme)
- 3 Card reader
- 4 User panel (see below)
- 5 Buttons [steam]
- 6 Buttons [hot water]
- 7 Hot water outlet
- 8 Beverage outlet
- 9 Steam wand (option)
- 10 Grounds container
- 11 Drip tray with drip grid
- 12
 - Button [cleaning/minus]
 - Button [ON/OFF]
 - Button [stop/plus]
- 13 Display
- 14 Programmable beverage buttons
- 15 Button labelling
- 16 Beverage level 1
- 17 Beverage level 2



Schaerer Coffee Art Plus



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Operating instructions

V06 / 04.2014

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Introduction

Welcome

This coffee machine is part of the next generation of fully automatic coffee machines. Our company's core competence as well as decades of experience flowed into designing this equipment.

These operating instructions provide information about the product, its operation and how to clean the coffee machine. If the coffee machine is not used according to the instructions, we shall not be held liable for any damages. However, these operating instructions cannot take every conceivable application into account. For further information, please contact our customer service.

The performance of the coffee machine depends on its proper operation and maintenance. Carefully read the operating instructions before using the machine for the first time, and keep the instructions in an easily accessible place.

We hope you enjoy using your new coffee machine!

Signs and symbols



See also "Safety notes"

The following signs and symbols are used in these operating instructions to point out sources of danger and special features:

DANGER!
Risk of electrocution!



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

The measures described to prevent this danger must be adhered to.

CAUTION!
User at risk!



A generally dangerous situation that may result in injury.

The measures described to prevent this danger must be adhered to.

CAUTION!
Risk of machine damage!



A situation that may result in damage to the machine.

The measures described to prevent this danger must be adhered to.

CAUTION!
Hot fluid!



A dangerous situation that may result in scalding injuries. This danger arises at the dispensing areas. It is only indicated by the symbol in the following instructions.

The measures described to prevent this danger must be adhered to.

CAUTION!
Hot steam!



A dangerous situation that may result in scalding injuries. This danger arises at the dispensing areas. It is only indicated by the symbol in the following instructions.

The measures described to prevent this danger must be adhered to.

CAUTION!
Hot surface!



A dangerous situation that may result in burn injuries. This danger arises at the dispensing areas and cup warmer locations (option). It is only indicated by the symbol in the following instructions.

The measures described to prevent this danger must be adhered to.

CAUTION!
Risk of trapping fingers!



A dangerous situation that may result in crushing injuries. It is only indicated by the symbol in the following instructions.

The measures described to prevent this danger must be adhered to.

Product description

Intended use

The Schaerer Coffee Art Plus is designed for dispensing various types of coffee, milk and/or powder-based beverages (topping & chocolate) into cups or pots. Additionally, the unit can supply steam for heating up milk and/or hot water. This unit is intended for industrial and commercial use. It can be used in shops, offices, the catering and hotel industries and at other similar sites. It can also be used in domestic situations. The machine must be cleaned and cared for by specially trained personnel. The unit may be placed in self-service areas if attended to by trained personnel.



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

CAUTION!
Risk of machine
damage!



Improper handling of the coffee machine can result in damage. Under no circumstances may the Schaerer Coffee Art Plus be used to heat or dispense any liquid other than coffee, hot water (for beverages or cleaning) or milk (cooled, pasteurised, homogenised, UHT).

Beverage types and output

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

Beverage output per hour	
Espresso 50-60 ml	± 250 cups
Coffee 120 ml	± 250 cups

Available beverages:	
Ristretto	x
Espresso	x
Coffee	x
Milk coffee	x
Cappuccino	x
Latte Macchiato	x
Chociatto	x
Hot milk	x
Cold milk	x
Hot milk foam	x
Cold milk foam	x
Caffeine-free beverages	x
Powder based beverages	x
Hot water	x
Steam	x

Models

The Schaerer Coffee Art Plus is available in the following models:

- Schaerer Coffee Art Plus without milk
- Schaerer Coffee Art Plus with Power-, Auto-, Super- or Finesteam
- Schaerer Coffee Art Plus with Milk Smart/Milk Smart Cooler
- Schaerer Coffee Art Plus with cold milk system
- Schaerer Coffee Art Plus with undercounter milk system
- Schaerer Coffee Art Plus with Centre Milk
- Schaerer Coffee Art Plus with Twin Milk
- Schaerer Coffee Art Plus with powder system

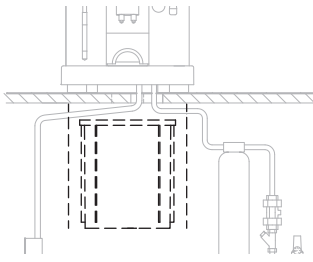




Scope of delivery and accessories

Quantity	Designation	Article number
Documentation		
1	Operating instructions	**
*	Cleaning instructions	**
*	Supplementary instructions for cup warmer + Cup & Cool	**
Smart card		
1	CHEF card	063930
1	SAVE DATA card	063933
Cleaning/cleaning accessories		
1	Cleaning brush	067409
1	Set for daily cleaning	-
*	Milk Smart cleaning container	071726
*	Milk Smart Cooler cleaning container (4 litres)	070743
*	Cleaning container (8 litres) (cold milk system)	061308
*	Cup & Cool cleaning container	071735
General accessories		
*	Milk container (8 litres) (cold milk system)	070742
*	Milk Smart Cooler milk container(4 litres)	069039
*	Twin milk container (2 x 4 litres) (cold milk system)	070744
*	Milk Smart Cooler milk container lid(4 litres)	069038
*	Cup & Cool and Milk Smart Cooler hose set	069687
*	Cup & Cool milk container	33.2388.6000
*	Cup & Cool milk and cleaning container lid	33.2388.7000
1	Measuring spoon	067111
1	Flat seal	064249
1	Drain hose	067862
*	Connection cable, CH standard	063260
*	Connection cable, CH standard	063261
1	Grinding adjustment tool	070907
1 set	Milk suction nozzles (8 pcs)	071246
1	60 cm hose (transparent)	061108







* * Depending on machine version.





** Language-specific article number.

Options and optional accessories

Example	Option	Description
	Under-counter grounds disposal	The grounds container and the bottom of the coffee machine have a cutout that is continued through the counter. The coffee grounds are collected in a large container underneath the counter.
	Side cooling unit Milk Smart Cooler	Cooling unit for machines with Milk Smart. For the preparation of warm and hot milk and milk foam beverages. Milk capacity: 4 – 6.5 l
	Cup & Cool	Cup warmer with a cooling unit for machines with Milk Smart. The milk temperature and the cup heating are regulatable. Milk capacity: 4 l Cup capacity: max. 60
	Cup warmer	For preheating several different cups. The cup heating is regulatable. Cup capacity: ca. 70 – 100
	Cold milk system Twin Milk Centre Milk	Cold milk system with integrated milk pump for the preparation of warm and hot milk and milk foam beverages. The milk temperature can be regulated. Refrigerant: R134 a Refrigerant amount: 40 g Cold milk system milk capacity: 8 l Twin Milk milk capacity: 2 x 4 l Centre Milk milk capacity: 8 l or 2 x 4 l

Example	Option	Description
	Undercounter cooling unit for cold milk system	Undercounter cold milk system with integrated milk pump for the preparation of warm and hot milk and milk foam beverages. The milk temperature can be regulated. This option is well suited for use with large milk consumption and little counter space. The system can optionally supply two coffee machines at the same time or it can supply one machine with two milk types.
	Undermachine cooling unit for cold milk system	Undermachine cooling unit for cold milk system with integrated milk pump for the preparation of warm and hot milk and milk foam beverages. Coffee machine can be optionally equipped with an undermachine cooling unit. This option cannot be retrofitted.
	Powder system	For the preparation of beverages with topping or choco powder. The following versions are available: Choco, Topping, Twin Choco, Twin Topping, Choco & Topping.
	Rear powder system	The integrated powder system for the preparation of beverages with choco powder.
	Cup dispenser	Cup dispenser for approx. 40 cups in two different sizes. Ø 60-90 mm
	Coin Changers	Coin changer with MDB interface. Up to 2 coffee machines can be connected. Up to 99 different sale prices can be set. The coin changer can be switched off, and the unit can be switched to push-button operation. Accepts coins from 5 cents to 2 euros, CHF 0.10 – CHF 5.00 and two different tokens. The coin changer contains coin tubes for change.

Example	Option	Description
	Coin Testers	<p>The coin tester allows the dispensing of coffee in the Self mode after the necessary coins or tokens have been inserted.</p> <p>The coin tester can be switched off, and the unit can be switched to push-button operation.</p> <p>Accepts coins from 5 cents to 2 euros, CHF 0.10 – CHF 5.00 and two different tokens. The coin tester does not return any change.</p>
	Super steam	<p>Fully automatic heating and foaming of milk (programmable temperature and foam consistency).</p> <p>Foams milk in small amounts or directly in the cup.</p>
	Power steam	<p>Manual heating and foaming of milk. Ideal for the professional barista.</p>
	Auto steam	<p>Fully automatic heating of milk (programmable temperature).</p> <p>Milk is foamed manually.</p>
	Steam cup warmer	<p>For pre-warming individual cups immediately before beverage dispensing.</p> <p><i>Only available in Switzerland.</i></p>
	Swan neck	<p>For dispensing coffee into pots.</p>

Example	Option	Description
	Automatic outlet	After the beverage button is pressed, the automatic outlet moves to a predefined position. Once the beverage has been dispensed, it returns to the start position. The position is defined in the beverage settings and can thus be individually set for each beverage.
	High feet	If needed, the coffee machine can be placed on high feet.
	Trolley	Together with a drinking water and a waste water tank, the trolley allows the coffee machine to become a mobile unit.
	External drinking and waste water	An external monitored drinking and waste water tank replaces a mains water supply and waste water outlet.



Please contact your local sales partner for more detailed information.

Technical data


Nominal power*	Steam boiler	Hot water boiler
	2000 W/3000 W	2000 W/3000 W
Operating temperature	Steam boiler	Hot water boiler
Minimum operating temperature (T min.):	10 °C	10 °C
Maximum operating temperature (T max.)	192 °C	192 °C
Operating temperature	140 °C	95 °C
Overpressure	Steam boiler	Hot water boiler
Working overpressure	2.5 bar	2.5 bar
Permissible operating overpressure (p max.)	5 bar	12 bar
Test overpressure	24 bar	24 bar
Drinking water tank capacity	Mains water supply	
Bean hopper capacity	± 1000 each g	
Grounds container capacity	35 coffee grounds cakes	

External dimensions	
Width	420 mm
Height incl. bean hopper	650 mm
Depth	534 mm
Empty weight	±40 kg
Permanent noise level**	<70 dB (A)

We reserve the right to make technical changes.

- * For special equipment, see serial plate. The values specified here apply to the basic equipment.
- ** The A-weighted noise level (slow) and LpA (impulse) at the workplace of the operating personnel is below 70 dB (A) in all operating modes.

Serial plate

	
Designation	coffee machine
Made in Switzerland by	Schaerer AG, Allmendweg 8 4528 Zuchwil
Typ (SAG)	SCA P
Serial No.	1408 106798
Nominal pressure	1.2 MPa (12 bar)
main pressure	0.1-0.3 MPa, max 0.6MPa
Electrical Ratings	5700-6900W
Fuse on-site	380-415V 3N~ 50/60Hz
mains connection plan	3x16A (cable: 5x 1.5mm ²) 4.6.8010

Machine-specific data are listed on the serial plate. The serial plate is affixed to the inside of the machine and is visible when the coffee grounds container and the lid above it are removed.

- In the event of a fault or warranty case, please quote the data on the serial plate.

Declaration of conformity

Manufacturer's address

Manufacturer	Documentation specialist
Schaerer AG P.O.Box Allmendweg 8 CH-4528 Zuchwil, Switzerland T +41 (0)32 681 62 00 F +41 (0)32 681 64 04 info@schaerer.com www.schaerer.com	Schaerer AG Hans-Ulrich Hostettler P.O.Box Allmendweg 8 CH-4528 Zuchwil, Switzerland

Applied standards

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

For CE conformity	
Machinery Directive 2006/42/EC	EMC Directive 2004/108/EC
<ul style="list-style-type: none"> • EN 60335-1:2002 +A1 +A11 +A12 +A13 +A14 +A2 • EN 60335-2-75:2004 +A1 +A11 +A2 • EN 62233:2008-04 	<ul style="list-style-type: none"> • EN 55014-1:2006 +A1 • EN 55014-2:1997 +A1 +A2 • EN 61000-3-2:2006 +A1 +A2 • EN 61000-3-3:2008 • EN 61000-6-2:2005 • EN 61000-6-4:2007 +A1

International (CB)	
Safety <ul style="list-style-type: none"> • IEC 60335-1 Ed4.2:2006 • IEC 60335-2-14 Ed5.1: 2008 • IEC 60335-2-15 Ed5.2: 2008 • IEC 60335-2-24 Ed7:2010 • IEC 60335-2-75 Ed2.2: 2009 • IEC 62233 Ed1:2005 	EMC <ul style="list-style-type: none"> • CISPR 14-1 Ed 5.1: 2009 • CISPR 14-2 Ed 1.2: 2008 • IEC 61000-3-2 Ed 3.2: 2009 • IEC 61000-3-2 Ed2.1:2001 • IEC 61000-3-3:2008 • IEC 61000-6-2:2005 • IEC 61000-6-4:2006 +A1

China (CCC)
Safety <ul style="list-style-type: none"> • GB4706.1-2005 • GB4706.13-2008 • GB4706.19-2008 • GB4706.30-2008

Installation and commissioning

Setting up the coffee machine

Location

CAUTION!
Risk of machine
damage!



The location where the coffee machine is set up must meet the conditions specified below. If these conditions are not ensured, the coffee machine may become damaged. The following conditions absolutely must be met:

- The installation surface must be stable and level so that it does not become deformed under the weight of the coffee machine.
- Do not erect on hot surfaces or close to heat sources.
- Set up the coffee machine in such a way that it can be monitored by trained personnel at any time.
- Route the necessary supply connections to within 1 m of the machine location according to the on-site installation plans.
- Maintain the following clearances for maintenance work and operation:
 - Allow enough space above the machine to refill beans.
 - Leave min. 15 cm clearance from the rear side of the machine to the wall (air circulation).
- Comply with all applicable local kitchen regulations.

Ambient conditions

CAUTION!
Risk of machine
damage!



The location where the coffee machine is set up must provide the ambient conditions specified below. If these conditions are not ensured, the coffee machine may become damaged.

The following conditions absolutely must be met:

- Ambient temperature of +10 °C to +40 °C (50 °F to 104 °F)
- Relative humidity of max. 80% RH
- The coffee machine is designed for indoor use only. Do not use in the open and never expose to the weather (rain, snow, subzero temperatures).

If the coffee machine was exposed to subzero temperatures:

- ▶ Contact customer service before commissioning.

Power supply

Conditions

The equipment must be connected according to the regulations of the country in which it is installed. The voltage specified on the serial plate must match the supply voltage at the installation location.

DANGER!
Risk of electrocution!



Danger of electric shock!

It is essential that you comply with the following instructions:

- The phase must be fused at the ampere value specified on the serial plate.
- It must be possible to disconnect the device from the mains power supply at all poles.
- Never operate a device with a damaged power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.
- Schaefer AG recommends against using an extension cable. If, despite this, an extension cable is used (minimum cross-section: 1.5 mm²), observe the manufacturer data for the cable (operating instructions) and the locally applicable regulations.
- Route the power cord in such a way that it does not present a tripping hazard. Do not pull the cord over corners or sharp edges, pinch it between objects or allow it to hang loosely in the open. Also, do not position cable on top of hot objects. Protect from oil and aggressive cleaning products.
- Never lift or pull the device by the power cord. Never pull the plug out of the socket by its cord. Never touch the power cord or plug with wet hands. Never insert a wet plug into a power socket.

Power requirements

Mains				Fuse protection (site face)	Connecting cable conductor cross-section
1L, N, PE	220 – 240 V ~	50/60 Hz	2000 - 2400 W	10 A	3 x 1 mm ²
			3000 -3600 W	16 A	3 x 1.5 mm ²
			5700 - 6900 W	30 A	3 x 4 mm ²
3L, N, PE	380 – 415 V 3N~	50/60 Hz	5700 - 6900 W	3 x 16 A	5 x 1.5 mm ²
			8300 - 10100 W	3 x 16 A	5 x 1.5 mm ²
2L, PE	200 – 220 2 V ~	50/60 Hz	2000 - 2200 W	2 x 15 A	3 x 1.5 mm ²
			2600 - 3200 W	2 x 15 A	3 x 1.5 mm ²
			4700 - 5800 W	30 A	3 x 10 AWG
			4700 - 5900 W	2 x 30 A	3 x 10 AWG
			4700 - 5900 W	2 x 25 A	3 x 2.5 mm ²
3L, PE	200 V 3~	50/60 Hz	7000 W	3 x 20 A	4 x 2.5 mm ²
3L, PE	220 V 3~	50/60 Hz	6900 - 8500 W	3 x 25 A	4 x 2.5 mm ²
			7700 W	25 A	4 x 2.5 mm ²

Water connection/draining

CAUTION!
Risk of machine damage!



Conditions

The machine can suffer damage due to bad material and wrong water values. It is imperative that the following points are complied with:

- The water must be free of contaminants and the chlorine content must not exceed 100 mg per litre.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.
- The carbonate hardness must not exceed 5 – 6 °dKH (German carbonate hardness) or 8.9 – 10.7 °fKH (French carbonate hardness) and the total hardness value must always be greater than the carbonate hardness.
- The minimum carbonate hardness is 5 °dKH or 8.9 °fKH. The pH value must be between 6.5 – 7.
- Always use the new hose set (fresh water/waste water hose) provided with the machine.

The water supply connection must be made in accordance with the applicable requirements and the regulations of the respective country. If the machine is connected to a newly installed water pipe, the pipe and infeed hose must be rinsed well to ensure that no dirt gets into the machine.

The coffee machine must be connected to an installed drinking water line with a shut-off valve. Installation takes place via the installed pressure hose and the 3/8"-threaded union piece onto the pressure reducer that is mounted on the water tap (set to 0.3 MPa (3 bar)).

If the machine is connected to a drain, the included temperature-resistant drain hose must be connected to the drip tray and the siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

Power requirements

Water pressure	Recommended:	0.1 – 0.3 MPa (1 – 3 bar)
	Maximum:	0.6 MPa (6 bar)

Water inlet temperature	Minimum:	10 °C
	Maximum:	30 °C

Installation

Unpacking the machine



Read the "Setting up the coffee machine" and "Power supply" chapters carefully before installing.

- ▶ Unpack the machine.
- ▶ Check the remaining package contents for accessories.
- ▶ Remove the accessories supplied in the grounds container and water tank.
- ▶ Keep the original packaging in case the equipment needs to be sent back.

Deinstallation and disposal



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

- ▶ Contact your service partner.

Operation

Check before switching on

- ▶ Before switching on the coffee machine, check whether the following conditions are fulfilled.

Conditions for switching on the coffee machine:

- The main water valve (in machines with a mains water supply) is open/the drinking water tank is filled with fresh water.
- The waste water outlet has been correctly laid/the waste water tank is connected.
- The bean hopper(s) is/are filled and the locking mechanism (option) is open.
- The grounds container is empty and inserted correctly.
- The coffee machine is connected to the mains power supply.

Filling and connecting

Coffee beans

CAUTION!
User at risk!



Rotating grinding discs in grinder are an injury hazard.
Never reach into the bean hopper while the coffee machine is switched on.

CAUTION!
Risk of machine damage!



Filling the bean hopper with foreign objects can cause jamming or destruction of the grinder.
Never fill anything other than beans into the bean hopper.



- ▶ Unlock bean hopper lid and unlatch using knob.
- ▶ Fill with coffee beans (max. 1,000 g).
- ▶ Replace lid. Twist knob to latch and use key to lock.

Water

Option 1: Mains water supply

CAUTION!
Risk of machine damage!



The machine can suffer damage if the pump runs dry.
Before switching on the machine, make sure that the main water valve is open.

- ▶ Open the stop valve on the main water valve.



For reasons relating to insurance law, it is advisable that the main water valve be closed at the end of the day.

Option 2: External drinking water tank

- ▶ Remove the cover on the drinking water tank.
- ▶ Remove the drinking water tank daily and rinse out thoroughly with fresh water.
- ▶ Fill the drinking water tank with fresh drinking water before using it.
- ▶ Reinsert the drinking water tank.
- ▶ Reattach the cover.

Milk

Option 1: Milk Smart Cooler

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).
- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hoses into the container.
 - The hose end must be in contact with the container floor.
- ▶ Close the door.

Option 2: Side cooling unit

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).
- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hose or hoses into the container.
 - The hose end must be in contact with the container floor.
- ▶ Close the door.

Option 3: Cup & Cool

- ▶ Open the door.
- ▶ Pull the milk hose adapter out of the lid.



- ▶ Connect the desired milk nozzle (1 mm – 1.7 mm), if not already present, between the hose and the adapter.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).



Ensure that the filled milk does not touch the closed milk container lid.

- ▶ Place the milk container back in the cooling unit.
- ▶ Push the hose adapter back into the lid.
- ▶ Close the door.

Option 4: Cold milk system

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).
- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hose into the container.
 - The hose end must be in contact with the container floor.
- ▶ Close the door.

Option 5: Under-counter milk

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Fill in fresh, pre-cooled milk (3 – 5°C).
- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hose into the container.
 - ☑ The hose end must be in contact with the container floor.
- ▶ Close the door.

Coffee machine powder

Improper use can damage the machine.

Never fill substances other than coffee machine powder into the powder container. The powder containers must be filled with no more than 500 g (Twin container) or 1,000 g (Standard container) of coffee machine powder.

Moving parts in the powder container are an injury hazard.

Never reach into the powder container(s) while the unit is switched on.

CAUTION!
Risk of machine
damage!



CAUTION!
User at risk!

**Option 1: Choco**

- ▶ Pour in the desired choco powder.

Option 2: Topping

- ▶ Pour in the desired milk powder.

Option 3: Twin Choco

The powder container for Twin Choco is divided in the middle and has two compartments for two different types of choco powder.

- ▶ Pour the desired choco powder into compartments 1 and 2.

Option 4: Twin Topping

The powder container for Twin Topping is divided in the middle and has two compartments for two different types of milk powder.

- ▶ Pour the desired milk powders into compartments 1 and 2.

Option 5: Choco topping

The powder container for chocolate topping is divided in the middle and has two compartments for one type of milk powder and one type of chocolate powder.



The feed screws for chocolate powder and milk powder are of different sizes. Label the two container compartments from the outset so that no mixups can occur when the powder is topped up.

- ▶ Fill compartment 1 with the desired milk powder.
- ▶ Fill compartment 2 with the desired chocolate powder.

Switching on

Starting up the coffee machine

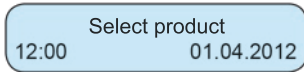
When the machine is switched on, the automatic beverage outlet will initialise itself. Never reach beneath or behind the beverage outlet when the machine is starting up.

Option 1: With the [On/Off] button

- ▶ Switch on the coffee machine with the [⏻] button.

CAUTION!
Risk of trapping
fingers!





- The coffee machine starts the heating process.
- If the machine is ready for use, the message is shown in the left of the display.

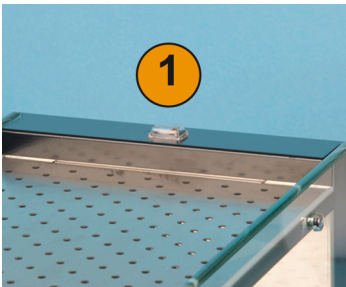
Option 2: On/Off activated with CHEF card

- ▶ Insert the CHEF card.
 - The coffee machine switches on.
 - The coffee machine starts the heating process.

Optional accessories

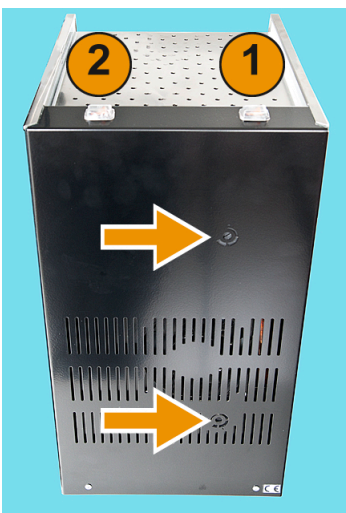
Option 1: Cup Heater

- ▶ Switch on the cup warmer unit via the main switch (1).
 - The switch lights up.



Option 2: Cup & Cool

- ▶ Switch on the cup warmer unit via the main switch (1).
 - The switch lights up.
- ▶ Switch on the cooling unit via the main switch (2).
 - The switch lights up.

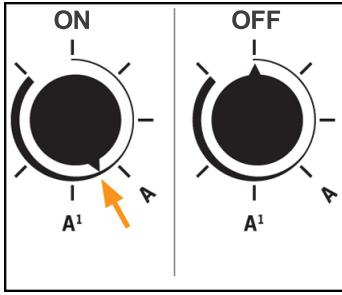


A detailed description of the setting of the thermostats (see arrow) is contained in the separate operating instructions of the "Cup warmer and Cup & Cool".

Option 3: Cooling unit for the Milk Smart System

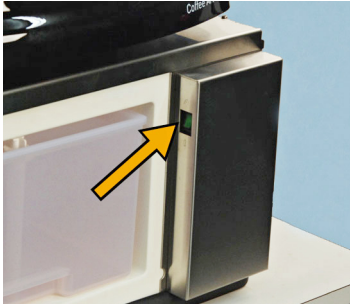
- ▶ Set the temperature switch on the back of the cooling unit, see arrow.
 - The cooling unit is switched on.





Option 4: Cooling unit for the cold milk system

- ▶ Remove the cooling unit cover.
- ▶ Set the temperature switch of the cooling unit, see arrow.
- ▶ Mount the cooling unit cover again.
 - ☑ The cooling unit is switched on.



Option 5: Under-machine cooling unit

- ▶ Open the door of the under-machine cooling unit.
- ▶ Switch on the switch, see arrow.
 - ☑ The cooling unit is switched on.
 - ☑ The cooling temperature is preset at the factory.
- ▶ Close the door.

Dispensing

CAUTION!
Hot fluid!



All beverages dispensed from the machine are hot.

Während der Ausgabe nie unter den Auslauf oder in die Maschine greifen.

CAUTION!
Hot surface!



Hot surfaces can cause burns.

Exercise care when moving the beverage outlet.

CAUTION!
Risk of trapping
fingers!



Crushing hazard when moving the beverage outlet.

Grasp beverage outlet and move to desired position from the front side.



- ▶ Place a cup under the beverage outlet.
- ▶ Grasp the beverage outlet from the front and slide it into the correct position (see figure).
- ▶ Press beverage button.
 - ☑ Beverage is dispensed.
- ▶ Remove the cup after the beverage has been dispensed.

Option: Automatic beverage outlet

After the beverage button is pressed, the automatic beverage outlet moves to a predefined position.

- ▶ Place a cup under the automatic beverage outlet.
- ▶ Press beverage button.
 - ☑ Automatic beverage outlet moves into position.
 - ☑ Beverage is dispensed.
 - ☑ Automatic beverage outlet returns to initial position.
- ▶ Once this is complete, remove the cup.

Coffee beverages

CAUTION!
Hot fluid!



- ▶ Place a cup under the beverage outlet.
- ▶ Press the desired beverage button.
 - The beverage button flashes while the machine is dispensing the beverage.
 - The beverage name and the dispensing progress are shown on the display.
- ▶ Remove the cup after the beverage has been dispensed.

Beverages with ground coffee



The inlet for ground coffee is located between the bean hoppers.

CAUTION!
Risk of machine damage!



**Incorrect use may damage the machine.
Never put anything into the inlet other than ground coffee or cleaning tablets.**



- ▶ Place a cup under the beverage outlet.
- ▶ Open the inlet for ground coffee or press the [DECAF] button.
 - The remaining available beverages are shown on the display.
- ▶ Press the desired beverage button.
- ▶ Add the ground coffee within 15 seconds.
- ▶ Close the inlet for ground coffee.
- ▶ Remove the cup after the beverage has been dispensed.

Hot water

CAUTION!
Hot fluid!



Dispensing of hot water can be preset as follows using the SERVICE card:

- Taste [Heisswasser] mit der „Start-Stopp“ Funktion.
- Taste [Heisswasser] mit der „Drücken und Halten“ Funktion.
- Taste [Heisswasser] mit der „Doppelprodukt“ Funktion.
- ▶ Tasse unter den Heisswasserauslauf stellen.
- ▶ Taste [Heisswasser] drücken oder gedrückt halten.
- ▶ Tasse nach Beenden der Ausgabe entfernen.

Milk beverages



If the machine has a milk system, milk beverages can be dispensed with the beverage buttons.

CAUTION!
Hot fluid!



- ▶ Place a cup under the beverage outlet.
- ▶ Press the desired beverage button.
- ▶ Remove the cup after the beverage has been dispensed.

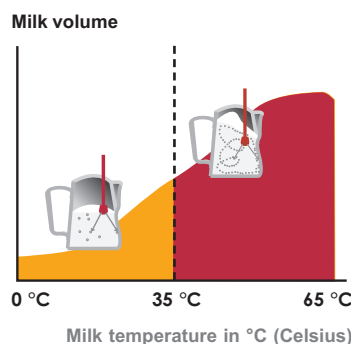
Steam

Option: Normal steam

CAUTION!
Hot steam!



- ▶ Place the cup/container beneath the steam wand.
 - The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [Steam] button.
- ▶ After steam dispensing is finished, remove the cup/container.
- ▶ Clean the outside of the steam wand with a moist paper towel.
- ▶ Point steam wand at drip grid and briefly press the [Steam] button.



- Milk and beverage residues are flushed out of the steam wand.

Option: Powersteam/Autosteam

- ▶ Place the cup/container beneath the steam wand.
 - The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [Steam] button.
- ▶ Aerate the milk by injecting steam beneath the surface.
 - The milk is heated from 5 °C to 37 °C.
- ▶ Dense milk foam is created by injecting steam on the bottom third of the milk height, rolling and turning clockwise.
 - The milk is heated from 37 °C to 65 °C.
- ▶ After steam dispensing is finished, remove the cup/container.
- ▶ Clean the outside of the steam wand with a moist paper towel.
- ▶ Point steam wand at drip grid and briefly press the [Steam] button.
 - Milk and beverage residues are flushed out of the steam wand.

Option: Supersteam/Finesteam

- ▶ Place the cup/container beneath the steam wand.
 - The tip of the steam wand must be completely under the surface of the milk.
- ▶ Press the [Steam] button.
- ▶ After steam dispensing is finished, remove the cup/container.
- ▶ Point the steam wand at the drip grid and briefly press the [Steam] button.
 - This removes milk and beverage residues from the steam wand.



Dispensing options

Stopping continuous dispensing



If the wrong beverage has been selected, it is possible to stop the dispensing process.

Option: Stopping continuous dispensing

- ▶ Press [⊖].
 - Continuous dispensing is stopped.

Option: Deleting beverages in the Preselection.

- ▶ Press [⊖].
 - The pre-selected beverages are deleted.
 - The current beverage is full dispensed.

Preselecting beverages



If configured, multiple different beverages can be selected and dispensed consecutively. The coffee machine dispenses the beverages in the order in which they were selected.

While the current beverages are being dispensed, it is possible to select additional beverages that are to be dispensed consecutively.

- ▶ Place a cup under the beverage outlet.
- ▶ Press the desired beverage button(s).
- ▶ Once the first beverage has been dispensed, remove the cup and place the next one under the beverage outlet.

Select product
pre-selection 1

Deleting beverages in the Preselection.

- ▶ Press [⊖].
 - ☑ The pre-selected beverages are deleted.
 - ☑ The current beverage is full dispensed.
- ▶ Pressing [⊖] again will also end the current dispensing process prematurely.

Double beverage



If the option is configured, you can press the [2 x] button to dispense two beverages at once.

- ▶ Place cups under the beverage outlet.
- ▶ Press the [2 x] button.
- ▶ Press the desired beverage button.
- ▶ Remove the cups after the beverages have been dispensed.

Beverages with MONEY card



If internal payment is allowed, beverages can only be dispensed using the MONEY card.

- ▶ Place a cup under the beverage outlet.
- ▶ Insert the MONEY card.
 - ☑ The available amount appears on the display.
- ▶ Press the desired beverage button.
- ▶ Remove the cup after the beverage has been dispensed.
- ▶ Remove the MONEY card.

Emptying

Grounds container



Coffee grounds land in the grounds container. The beverage output is blocked as long as the grounds container has not been inserted.

CAUTION!
Risk of machine
damage!



Operating the automatic beverage outlet manually will damage it. When removing the grounds container, make sure this does not affect the automatic beverage outlet.

- ▶ Push the manual beverage outlet into the highest position.
- ▶ Remove the grounds container.
- ▶ Empty the grounds container and reinsert it.
 - ☑ The machine is ready for use again.

Under-counter grounds disposal

The cakes of coffee grounds ejected out of the brewing unit pass via the under-counter grounds disposal cutout into the grounds container underneath.

- ▶ Open the counter door and remove the under-counter grounds container.
- ▶ Empty the under-counter grounds container.
- ▶ Put the under-counter grounds container back in place and close the counter door.



If the container is full, no prompt to empty it will appear on the machine's display. The under-counter grounds container should therefore be checked at regular intervals.

Waste water tank

In coffee machines with an external waste water tank, the tank needs to be emptied regularly, at the latest when the empty instruction appears on the display.

- ▶ Remove and empty the waste water tank.
- ▶ Clean the waste water tank thoroughly with household cleaner and rinse with fresh water.
- ▶ Replace the waste water tank.

Transport conditions

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

CAUTION!
Risk of machine
damage!



Improper transport of the machine could damage the machine.
Adhere to the following instructions when moving machines on a cart:

- For safety reasons, the cart must be pulled and not pushed when moving the coffee machine.
- Only pull on the cart and never on the machine.
- The cart is not intended for transporting cargo.



The manufacturer cannot be held liable for any damage resulting from unintended use of the cart or from failure to follow the operating instructions.

Display messages/instructions


Display message □	Cause	What to do
Grounds cont missing	<ul style="list-style-type: none"> • The grounds container was pulled out (cleaning programme, emptying, etc.). • The limit switch is faulty. 	<ul style="list-style-type: none"> ▶ Insert the grounds container. ▶ If the message persists: contact your service partner.
Empty grounds container	The grounds container is full.	▶ Empty the grounds container.
Cleaning programme	Appears when a programmed number of beverages has been dispensed without the machine being cleaned.	▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
Left/right G, beans empty	Appears when the bean hopper is empty or when a coffee bean has become stuck.	▶ Fill bean hopper with coffee beans (max. 1,000 g per hopper) and confirm.
Left/right G blocked	An object (such as a stone) has become jammed in the grinder.	▶ Check the grinder for clogging and remove the remaining beans with a vacuum cleaner if necessary.
Heating coffee/hot water/steam	The temperature is 10 °C below the programmed temperature.	<ul style="list-style-type: none"> ▶ Wait until the target temperature has been reached. ▶ If the message persists: contact your service partner.
Filter exchange	The programmed water volume (litres/month) has passed through the filter.	▶ Contact your service partner.
Service required	The programmed number of beverages (cups/month) has been reached. Service is required.	▶ Contact your service partner.

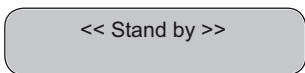
Display message <input type="checkbox"/>	Cause	What to do
Drinking water tank empty	<ul style="list-style-type: none"> • Drinking water tank is empty. • The float switch is defective. 	<ul style="list-style-type: none"> ▶ Fill the drinking water tank and place it beneath the counter. ▶ If the message persists: contact your service partner.
Waste water tank full	<ul style="list-style-type: none"> • Waste water tank is empty. • The float switch is defective. 	<ul style="list-style-type: none"> ▶ Empty the waste water tank and place it beneath the counter. ▶ If the message persists: contact your service partner.
Add ground coffee	<ul style="list-style-type: none"> • [DECAF] button has been pressed in order to dispense a decaffeinated beverage. • The inlet for ground coffee and cleaning tablets has been opened. 	<ul style="list-style-type: none"> ▶ Add ground coffee to dispense a decaffeinated beverage. ▶ Close the inlet for ground coffee and cleaning tablets. ▶ If the message persists: contact your service partner.

Switching off

End of operation

At the end of operation, proceed as follows:

- ▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ▶ Press [].
 - The machine switches to "Standby".



Option: Mains water supply

- ▶ Close the main water valve for the drinking water line.


Option: Drinking water and waste water tank

- ▶ Empty and rinse the drinking water tank.
- ▶ Empty and thoroughly clean the waste water tank.

Option: Milk system (option)

- ▶ Remove the milk container.
- ▶ Empty and clean the milk container.

CAUTION!
Risk of machine damage!




The water pump is running dry. There may be damage to the machine. Before taking the machine back into service, open the main water valve and only then switch on the machine.

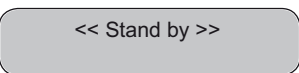


See also Chapter "Cleaning" - "Daily cleaning".

Lengthy downtimes (more than 1 week)

After downtimes of a week or more, proceed as follows:

- ▶ Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ▶ Press [].
 - The machine switches to "Standby".



Option: Mains water supply

- ▶ Close the main water valve for the drinking water line.

Option: Drinking water and waste water tank

- ▶ Empty and rinse the drinking water tank.
- ▶ Empty and thoroughly clean the waste water tank.

Option: Milk system

- ▶ Remove the milk container.
- ▶ Empty and clean the milk container.

CAUTION!
Risk of machine
damage!



**The water pump is running dry. There may be damage to the machine.
Before taking the machine back into service, open the main water valve and only then
switch on the machine.**



When taking the machine back into service, perform a daily cleaning first.

Cleaning

Cleaning intervals

Cleaning intervals					
Daily	Weekly	As needed	Instruction	Optional	
Automatic cleaning					
x					Cleaning programme
x					Automatic rinsing (if programmed)
x		x			Hot rinsing
x		x		○	Milk hose rinse
x		x		○	Cleaning the milk system
Manual cleaning					
x					Foamer head
x		x		○	Steam wand
x					Grounds container
x					Drip tray and drip grid
x					Cleaning exterior
x					Brewing chamber
	x	x			Bean hopper/powder container
x				○	Mixer
x				○	Milk container
x				○	Cooling unit
x				○	Drinking water tank (external)
x				○	Waste water tank (external)

Legend

- Daily: At least once a day or more often if necessary.
- Weekly: At least once a week or more often if necessary.
- As needed: As needed (if dirty).
- Request: An instruction appears on the display.
- Optional: Depending on machine equipment.



For a better overview of the cleaning steps that are required or that have already been performed, use the cleaning schedule in this chapter.

Cleaning products

CAUTION!
Risk of machine damage!



Use of the wrong cleaning products may damage the machine. Use only cleaning products for daily and weekly cleaning that are recommended by Schaefer AG.



Before using cleaning product, read the information on the package label and the HEALTH & SAFETY DATA SHEET carefully. If a HEALTH & SAFETY DATA SHEET is not present, please request it from the sales partner.

Cleaning tablets

Information	
Application	Daily cleaning of the coffee system
Purpose of cleaning	Removal of grease residue in the coffee system
Application interval	Once daily

Daypure

Information	
Application	Daily cleaning of the milk system
Purpose of cleaning	Removal of milk fat and bacteria from the milk system
Application interval	6 times a week

Weekpure

Information	
Application	Weekly cleaning of the milk system
Purpose of cleaning	Removal of lime scale deposits and milk stone from the milk system and steam nozzle.
Application interval	Once a week

Mandatory cleaning

If a due cleaning procedure is not performed despite being requested on the display, mandatory cleaning will set in (if programmed) after a certain time. When mandatory cleaning sets in, dispensing of beverages is blocked.

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




Mandatory cleaning and the period that elapses before it sets in can only be programmed by the service technician.

Cleaning options

CAUTION!
Hot fluid!




Hot rinsing

- ▶ Briefly press [] once
- ☑ Rinse time ±10 seconds.

CAUTION!
Hot fluid!



Milk hose rinse

- ▶ Briefly press [] twice
- ☑ Milk hose flushing starts (for duration, see display).

Automatic switch-off rinsing function

CAUTION!
Hot fluid!



Scalding hazard due to hot water.

Never reach beneath the beverage outlet or into the machine when beverages are being dispensed.

Before the machine is switched off, a hot rinsing cycle is performed. A warning message appears on the display beforehand.



Automatic switch off rinsing can only be set up by a service technician.

Flush coffee

Immediately after the cleaning, the flush coffee is dispensed. The flush coffee is not drinkable.



This setting is useful for 24-hour operation. It avoids a "Water flow error" when the first coffee is dispensed after cleaning.



The flush coffee can only be set up by a service technician and is based on the espresso recipe.

Steam rinse

CAUTION!
Hot fluid!



Scalding hazard due to hot water dispensed by the steam outlet.

Never reach beneath the steam outlet or into the machine when beverages are being dispensed.

The steam flush is performed during the cleaning program and flushes the steam boiler with hot water.



The steam flush can only be set up by a service technician.

Daily cleaning

Schaerer Coffee Art Plus with Milk Smart



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.

SCAplus Cup & Cool



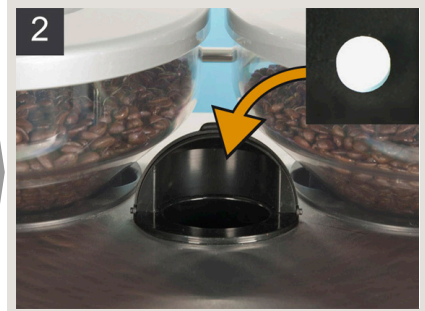
SCAplus Milk Smart Cooler



- ▶ Press - button approx. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within 5 sec seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.

Option 2: With lid monitor

- ▶ Insert cleaning tablets within 15 sec.
- ▶ Close decaf inlet.

3



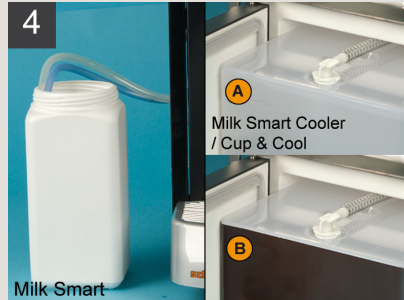
1x100ml

Option 1: Without milk supply / deactivated milk system

- ▶ Continue with step 6.

Option 2: With milk supply

- ☑ Display: "Cleaning programme / cleaning agent".
- ▶ Fill a mixture of 100 ml Schaerer cleaning agent and 1000 ml water in the cleaning container.



Option 1: Milk Smart

- ▶ Place hoses in the cleaning container (the end of the hose must touch the bottom of the container).
- ▶ - Press the button.

Option 2: Milk Smart Cooler / Cup & Cool

- ▶ Open doors.
- ▶ Pull the hose off of the cover.
- ▶ Clean milk container (A).
- ▶ Mount lid and hose on the cleaning container.
- ▶ Put cleaning container inside (B).
- ▶ - Press the button.



- ☑ Cleaning is running (see display for duration).
- ☑ "Cleaning programme / rinsing water" appears on the display.
- ▶ Rinse the cleaning container and fill with 1000 ml fresh water.

Option 1: Milk Smart

- ▶ Repeat step 4.
- ☑ Cleaning is running.

Option 2: Milk Smart Cooler / Cup & Cool

- ▶ Remount lid and hose on cleaning container.
- ▶ Replace cleaning container.
- ▶ - Press the button.
- ☑ Cleaning is running (see display for duration).



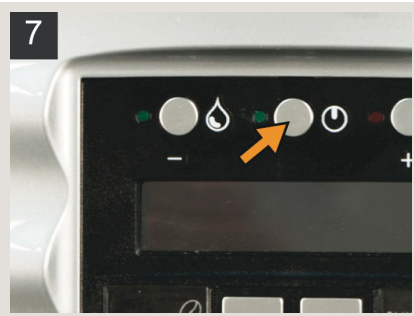
6

Option 1: Without steam; or boiler rinse not active

- ▶ Continue with step 7.

Option 2: With steam and active boiler rinse

- "Cleaning programme / hot rinsing" appears on the display.
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.
- Rinsing / cleaning is running (see display for duration).



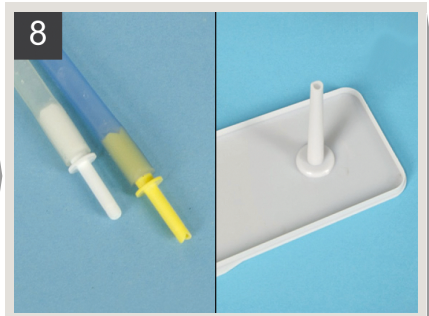
7

Option 1: "Automatic switching off after cleaning" deactivated

- Continue with step 8.

Option 2: "Automatic switching off after cleaning" activated

- The machine switches automatically to "Stand by".
- ▶ Begin operating machine with the - button.



8

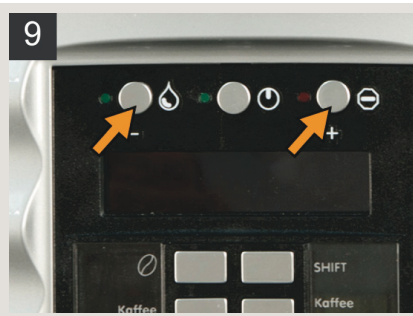
- "Remove rinsing water" appears on the display.
- ▶ Rinse out cleaning container.

Option 1: Milk Smart

- ▶ Clean the outside of the milk hoses with a damp cloth.
- ▶ - Press the button.

Option 2: Milk Smart Cooler

- ▶ Clean lid and pipe thoroughly with a damp cloth.
- ▶ Mount the hose and cover onto the milk container.
- ▶ Put the milk container inside.
- ▶ - Press the button.



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Following use of milk beverages or if the milk system is deactivated:

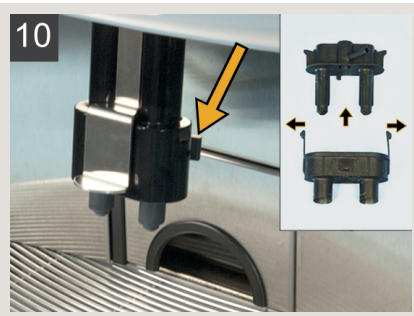
- Display: Milk system on / off.

Option 1: Milk system on

- ▶ - Press the button.

Option 2: Milk system off

- ▶ - Press the button.
- Automatic cleaning complete.



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- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull hose off foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



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- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.

Option: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly \pm 5 times to remove milk remains.

CAUTION!
User at risk!

Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art Plus with cold milk system

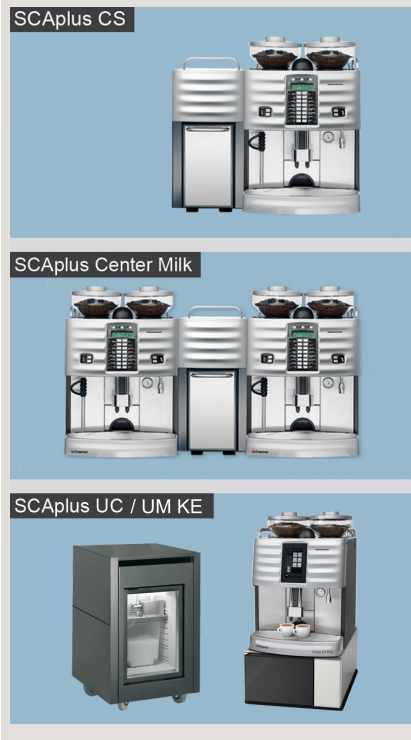


See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



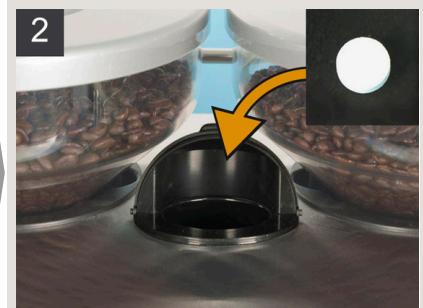
In the beverage dispensing area, there is a danger of scalding due to hot water and steam.
Never reach under the dispensers while dispensing or cleaning.



- ▶ Press -button ca. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within 5 sec seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: With lid monitor

- ▶ Insert cleaning tablets within 15 sec.

Option 2: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.
- ▶ Close the inlet.



Option 1: Without steam; without boiler rinse

- ▶ Continue with step 4.

Option 2: With steam; with boiler rinse

- ☑ Display: "Cleaning programme / hot rinsing".
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.
- ☑ Hot rinsing running.

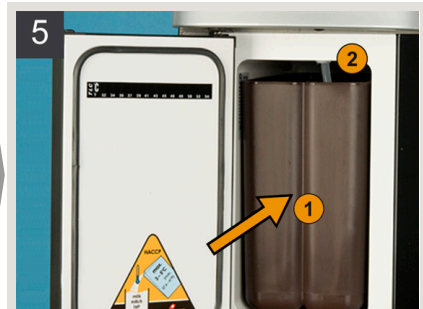


Option 1: Deactivated milk system

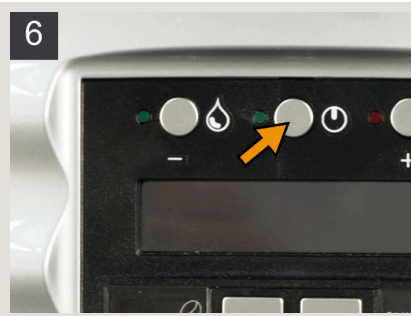
- ☑ Cleaning started (see display for duration).
- ▶ Continue with step 6.

Option 2: Activated milk system

- ☑ Display: "Cleaning programme/ cleaning agent".
- ▶ Open cooling unit doors.
- ▶ Remove the milk container.



- ▶ Fill Schaerer cleaning product into the cleaning container. Dosage:
 - Single-chamber cleaning container: 100 ml
 - Two-chamber cleaning container: 100 ml per chamber.
 - Single-chamber cleaning container for Centre Milk: 200 ml
- ▶ Replace cleaning container (1).
- ▶ Place hose / hoses in the container (2).
- ▶ - Press the button.
- ☑ Cleaning is running (see display for duration).



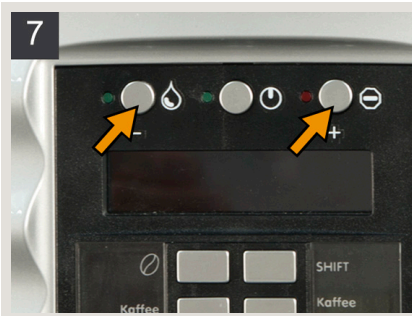
6

Option 1: "Automatic switching off after cleaning" deactivated

- ☑ Continue with step 7.

Option 2: "Automatic switching off after cleaning" activated

- ☑ The machine switches automatically to "Stand by".
- ▶ Begin operating machine with the ⏻ - button.



7

- ☑ Display: "Remove cleaning agent" (only in case of cleaning of milk).
- ▶ Remove and rinse the cleaning container.
- ▶ Clean outside of hose with a damp cloth.
- ▶ 💧 - Press the button.

Following use of milk beverages or if the milk system is deactivated:

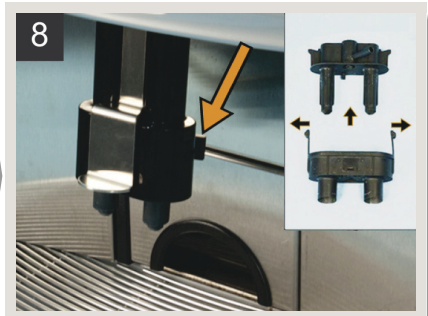
- ☑ Display: Milk system on / off.

Option 1: Milk system on

- ▶ 💧 - Press the button.

Option 2: Milk system off

- ▶ ⏻ - Press the button.
- ☑ Automatic cleaning complete.



8

- ▶ Remove foamer head from holder (press lock to the right).
- ▶ Pull off the tubes from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



9

Option: Machine with steam

- ▶ Wipe the steam wand daily with a moist, clean cloth.
- ▶ Press the steam button briefly ± 5 times to remove milk remains.



10

- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.
- ▶ Clean the outer surfaces of the machine with a moist cloth.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Schaerer Coffee Art Plus



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



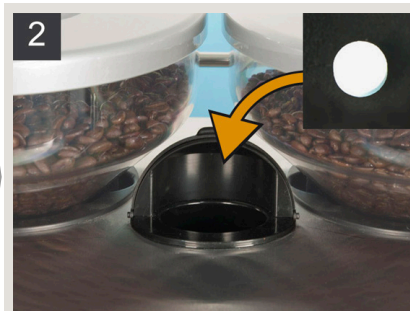
In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.



- ▶ Press - button approx. 4 sec.
- ☑ Display: "Cleaning programme / empty gr. container".
- ▶ Pull out the grounds container within five seconds and clean it.
- ▶ Clean brewing chamber with a brush.
- ▶ Insert the grounds container.

Option: Powder system

- ☑ Display: "Check if mixer is in place".
- ▶ - Press the button.



- ☑ "Cleaning programme / insert tablet" appears on the display.
- ▶ Open inlet for ground coffee.

Option 1: Without lid monitor

- ▶ Insert cleaning tablet
- ▶ - Press the button.

Option 2: With lid monitor

- ▶ Drop in cleaning tablet within 15 sec.
- ▶ Close decaf inlet.



Option 1: Without steam; deactivated boiler rinse

- ▶ Continue with step 4.

Option 2: With steam and active boiler rinse

- ☑ Display: "Cleaning programme / hot rinsing".
- ▶ Place a container (ca. 1 l capacity) under the steam wand.
- ▶ - Press the button.



- ☑ Rinsing/cleaning is running. See display for duration.
- ☑ Display: "Select product".
- ▶ Remove the foamer head from the holder (press the lever at the right rear).
- ▶ Pull hose off foamer head.



- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.
- ▶ Reassemble and install the foamer head (it will "click" upon engaging in place).
- ▶ Reattach the hose to the foamer head (do not forget the spring).



Option 1: Without steam

- ▶ Continue with step 7.

Option 2: With steam

- ▶ Press the steam button briefly \pm 5 times to remove milk remains.
- ▶ Wipe the steam wand using a clean, moist cloth.



- ▶ Clean the drip grid under warm, running water.
- ▶ Clean the drip tray with a moist cloth.
- ▶ Reinsert the drip grid.



- ▶ Clean the outer surfaces of the machine with a moist cloth.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!
Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

CAUTION!
User at risk!



Milk container

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

Clean the milk container and lid every time before filling.

- ▶ Thoroughly rinse the milk container with fresh water several times.
- ▶ Carefully clean the milk container lid with fresh water.
- ▶ Dry with a clean cloth.

CAUTION!
User at risk!



Drinking water tank

There is a contamination danger for the drinking water tank due to deposits and bacteria.

Rinse the drinking water tank daily; do not use cleaning products.

- ▶ Thoroughly rinse the drinking water tank with fresh water several times.
- ▶ Dry with a clean cloth.

CAUTION!
User at risk!



Grounds container

Coffee grounds in the grounds container can quickly lead to mould formation. The spread of mould spores in the machine results in the danger of contamination of the coffee.

Therefore, clean the grounds container daily.

- ▶ Thoroughly clean the grounds container with water and a household cleaning product.
- ▶ Rinse with clear water and dry with a clean cloth.

CAUTION!
User at risk!



External waste water tank

There is a danger of contamination for the waste water tank due to deposits and bacteria.

Rinse and clean the waste water tank and lid every day.

- ▶ Thoroughly rinse the waste water tank with fresh water several times.
- ▶ Thoroughly clean the lid of the waste water tank with fresh water.
- ▶ Dry with a clean cloth.

CAUTION!
User at risk!



Side cooling unit

There is a risk of contamination of the milk and cooling unit due to milk deposits and bacteria.

Clean the cooling unit daily.

- ▶ Take the milk out of the cooling unit.
- ▶ Thoroughly clean the interior of the cooling unit with water and a household cleaning product.
- ▶ Place the milk back into the cooling unit.



See also "Safety notes" - "Hygiene rules" - "Milk".

Weekly cleaning

Schaerer Coffee Art Plus with powder system



See also "Safety instructions" and "Cleaning" in the operating instructions.

CAUTION!
User at risk!



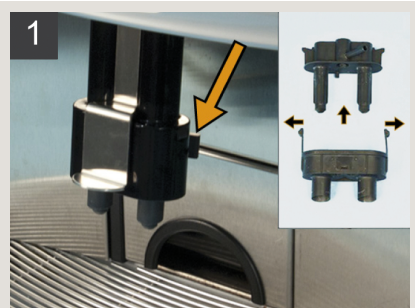
In the beverage dispensing area, there is a danger of scalding due to hot water and steam. Never reach under the dispensers while dispensing or cleaning.

CAUTION!
Hot fluid!



There is a danger of burn injuries when the front cover is removed and the hose is detached. Only clean the machine with the grounds drawer pulled out.

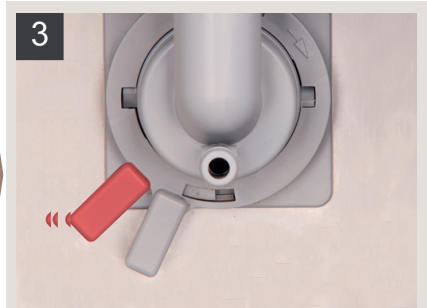
Powder system cleaning



- ▶ Switch machine to Stand-by by pressing the button.
- ▶ Remove foamer head from holder (unlock to the right rear).
- ▶ Remove the hoses from the foamer head.
- ▶ Disassemble foamer head and clean under warm, flowing water.
- ▶ Remove residue with a brush.



- ▶ Push cover up and remove.
- ▶ Remove beverage hose on outlet mixing cup.
- ▶ Pull out the grounds drawer.
 - Beverage output is disabled.



- ▶ Turn lever under outlet mixing cup counterclockwise.
- ▶ Pull outlet mixing cup forward.
- ▶ Remove beverage hose from machine.



- ▶ Disassemble outlet mixing cup into two parts (see figure).
 - ▶ Clean parts and beverage hose under warm running water.
- Do not mount the parts before they are dry.*



- ▶ Mount outlet mixing cup again. Replace hoses (don't forget spring!).
- ▶ Place a collection bowl under the mixer again.
- ▶ Reattach the cover.
- ▶ The grounds drawer can be pushed back in.



Only for machines with milk system.

- ▶ Conduct steps 1 to 11 of the daily cleaning with Schaerer weekly cleaning agent.

Option 1: SCA dosage

- ▶ Place 100 ml Schaerer cleaning agent in the cleaning container with 1000 ml water.

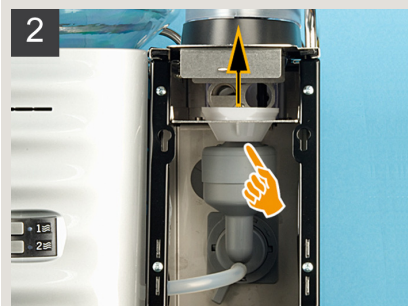
Option 2: SCAplus dosage

- ▶ 100 ml Schaerer cleaning agent. Water is automatically added by the machine.

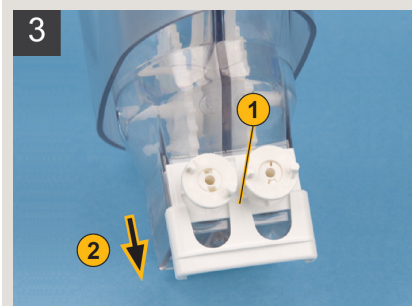
Powder system cleaning as needed



- ▶ Open lock.
- ▶ Remove powder container.
- ▶ Discard the remaining powder.



- ▶ Remove and clean funnel above the mixer.
- ▶ Remove stubborn residue with a cleaning brush.
- ▶ Reattach the funnel.



- ▶ Lift cover in the centre (1) and push down (2).



- ▶ Pull augers out.
- ▶ Clean the powder container and parts under warm, running water.

Do not mount the parts before they are dry.

- ▶ Replace augers in reverse order.
- ▶ Push augers into the powder container.
- ▶ Reattach the cover.
- ▶ Replace powder container.
- ▶ Close lock.

CAUTION!
User at risk!



Improper handling of beans, water, milk, powder or other coffee ingredients can lead to health problems!

Observe HACCP hygiene regulations!



See also "Safety instructions" - "HACCP hygiene regulations" in the operating instructions.

Bean hopper

Old coffee bean oil can have a negative effect on the taste of the coffee.

CAUTION!
User at risk!



Rotating grinding discs in grinder are an injury hazard.
Never reach into the bean hopper while the coffee machine is switched on.

CAUTION!
Risk of machine damage!



Scratches on bean hoppers.
Do not use abrasive cleaning products.

- ▶ Latch bean hopper using knob.
- ▶ Pull slider forwards.
 - Opening leading to machine is locked.
- ▶ Remove bean hopper.
- ▶ Remove remaining coffee beans from machine and bean hopper.
- ▶ Rinse bean hopper thoroughly under running water and wipe clean using a soft cloth.
- ▶ Dry the lid and hopper with a clean cloth.
- ▶ Reattach the hopper.
- ▶ Push the slider backwards.
 - Opening leading to machine is unlocked.
- ▶ Refill the beans.

Defrosting of cooling unit (Option)

Option: Defrosting the additional cooling unit

The surface of the cooling unit's interior may get damaged.
Never remove the ice layer with pointed or sharp objects; always let it defrost.

CAUTION!
Risk of machine damage!



- ▶ Switch off the additional cooling unit or pull out the mains plug.
- ▶ Open the front door and leave it open.
- ▶ Wipe up the condensation water incurred with an absorbent cloth.
- ▶ Repeat the procedure until the ice layer has melted completely.
- ▶ Close the front door and switch the device on again or reinsert the mains plug.

As needed

Drip tray



- ▶ Thoroughly clean the drip tray and the drip grid with water and a household cleaning product.
- ▶ Rinse with clear water and dry with a clean cloth.

Cup & Cool



The cleaning procedure for Cup & Cool is described in the separate operating instructions "Cup Warmer / Cup & Cool".

Cup Heater



The cleaning for the cup warmer is described in the separate operating instructions "Cup warmer/ Cup & Cool".

HACCP cleaning concept

Cleaning regulations

When installed, maintained, cared for and cleaned properly, Schaeerer AG coffee machines fulfil HACCP regulations.

CAUTION!
Risk of machine
damage!



If the coffee machine is not cared for and cleaned properly, the dispensing of milk beverages will become a health hazard in terms of food hygiene.

Note and adhere to the following instructions:

- Wear safety gloves during cleaning.
- Wash your hands thoroughly before and after cleaning.
- Clean the coffee machine daily after beverage dispensing has ended.
- Clean the milk container every time before filling and after you have finished dispensing beverages for the day.
- Never put cleaning products in the milk container.
- Never put cleaning products in the drinking water tank (internal/external).
- Never mix cleaning products.
- Store cleaning products separately from coffee, milk and coffee machine powder.
- Do not use any abrasive products, brushes or cleaning tools made of metal.
- Do not touch parts that come into contact with beverages after cleaning.
- Read and follow the dosing and safety instructions specified on the cleaning product.
- For daily and weekly cleaning, proceed as described in the operating instructions and on the cleaning cards.



For a better overview of the cleaning steps that are required or that have already been performed, use the cleaning schedule in this chapter.

Service and maintenance

Maintenance

The coffee machine requires regular maintenance. The maintenance schedule depends on multiple factors, especially the degree to which the machine is used.

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

- Notify your service partner that maintenance is due.

CAUTION!
Risk of machine
damage!



Failure to perform a required maintenance in due time may lead to wear and reliable operation is no longer assured.

Inform the service partner as soon as possible after the maintenance message appears.

Option 1: Schaerer Coffee Art Plus:

After 55,000 beverages are dispensed.

Option 2: Further maintenance intervals applicable to all devices:

Safety valves: every 12 months.

Boilers (steam boilers, flow heaters): every 72 months.

CAUTION!
Risk of machine
damage!



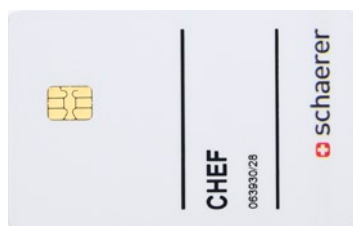
The manufacturer will assume liability under warranty in respect of any claims only and exclusively if the prescribed maintenance intervals are observed.

External water filter



The external water filter must be replaced by an authorised service partner/service technician after the programmed number of litres is reached.

Programming



To access the programming level, proceed as follows.

- ▶ Insert the CHEF card into the card reader.
 - ☑ The programming level is shown on the display.

The following menus are available

- Read out counters
- Product buttons
- System settings
- Machine timer

Navigation

Symbol	Description
	<ul style="list-style-type: none"> • Page forward and back in the programming. • Set parameters.
	<ul style="list-style-type: none"> • Opens the programming of the machine. • "OK" to confirm new or existing settings and continue to the next menu item.
	Beverage button

Setting examples

Setting numerical values

parameters	Description
	<ul style="list-style-type: none"> ▶ Insert the CHEF card into the card reader. <ul style="list-style-type: none"> ☑ The programming level opens.
Product buttons	▶ Press [] to access the product buttons parameter.
Product buttons	▶ Press [] to access the adjustment range.
Select product	▶ Press the required beverage button to access the corresponding adjustment range.
Water volume	▶ Press [] to access the water volume parameter.
Water volume	▶ Press [] to access the adjustment range.
Water volume < 40 ml >	▶ Press []/[] to set the value.
	▶ Press [] to confirm.
	<ul style="list-style-type: none"> ▶ Pull the CHEF card out of the card reader. ▶ Press [] to confirm the restart. <ul style="list-style-type: none"> ☑ The machine restarts and the setting is accepted.

Preset adjustment range

parameters	Description
timer on yes	▶ Press [⏸] to access the adjustment range.
timer on < No >	▶ Press [+]/[-] to set the value.
timer on no	▶ Press [⏸] to confirm.

Read out counters

Daily counter

parameters	Parameter description	Adjustment range	Note
all products XXX	All dispensed products are displayed.	-	-
coffee products XXX	Dispensed coffee products are displayed.	-	-
cappuccino/milk coff. XXX	Dispensed cappuccino and milk coffee products are displayed.	-	-
milk/milk foam XXX	Dispensed milk and foam products are displayed.	-	-
decaffeinated XXX	Dispensed decaffeinated products (DECAF) are displayed.	-	-
Double products (2 x) XXX	Dispensed double products are displayed.	-	-
Hot water XXX	Dispensed hot water beverages are displayed.	-	-
steam products XXX	Dispensed steam products are displayed□.	-	-
Hot chocolate XXX	Dispensed hot chocolate products are displayed.	-	Shown only if the machine is equipped with a powder system.
Chociatto XXX	Dispensed Chociatto products are displayed.	-	Shown only if the machine is equipped with a powder system.
Cup warmer XXX	Steam cup warmer - number of activations is displayed.	-	-
Products (buttons) XXX	The number of products dispensed using the selected button is displayed.	-	Counter per button Dispensed DECAF products Dispensed credit products Dispensed token products
credit counter XXX	The credit statistics are displayed.	-	-
token counter XXX	The token statistics are displayed.	-	-

parameters	Parameter description	Adjustment range	Note
Clear the daily counters Execute with "ON"	To erase the counters: ▶ Press [☺]. To not delete the counters: ▶ Press [☹].	-	The deleted data cannot be restored.

Machine counter



The machine counter cannot be deleted.

parameters	Parameter description	Adjustment range	Note
dispensed products (all) XXX	All dispensed beverages are displayed.	-	-
coffee products XXX	Dispensed coffee products are displayed.	-	-
cappuccino/milk coff. XXX	Dispensed cappuccino and milk coffee products are displayed.	-	-
milk/milk foam XXX	Dispensed milk and foam products are displayed.	-	-
decaffeinated XXX	Dispensed decaffeinated products (DECAF) are displayed.	-	-
Double products (2 x) XXX	Dispensed double products are displayed.	-	-
Hot water XXX	Dispensed hot water beverages are displayed.	-	-
steam products XXX	Dispensed steam products are displayed☐.	-	-
Hot chocolate XXX	Dispensed hot chocolate products are displayed.	-	Shown only if the machine is equipped with a powder system.
Chociatto XXX	Dispensed Chociatto products are displayed.	-	Shown only if the machine is equipped with a powder system.
Cup warmer XXX	Steam cup warmer - number of activations is displayed.	-	-
amount of cleaning instances XXX	The number of cleaning operations performed is displayed.	-	-
Brew cycles XXX	The number of brew cycles is displayed.	-	-
Grind quantity (total) XX.X kg	The grind quantity (of both grinders) is displayed.	-	-
pump running time [h] XX.X	The water pump running time is displayed in hours.	-	-
Water volume XX litres	The water volume is displayed.	-	-

Service counter



The service counter cannot be deleted.

parameters	Parameter description	Adjustment range	Note
Brewing unit brew cycles XXX	All brew piston strokes are displayed.	-	-
Brew cycles motor XXX	All brew motor movements are displayed.	-	-
grinder time l [h] X.XX	The grinding time of the left grinder is displayed.	-	-
grinder time r [h] X.XX	The grinding time of the right grinder is displayed.	-	-
Air pump running time X.XX	The running time of the air pump is displayed.	-	-
Mixer motor running time X.XX	The running time of the mixer motor is displayed.	-	-
Relay coffee XXXX	All switching operations of the coffee relay are displayed.	-	-
Relay HW 1 XXXX	All switching operations of the hot water 1 relay are displayed.	-	-
Relay HW 2 XXXX	All switching operations of the hot water 2 relay are displayed.	-	-
Relay steam 1 XXXX	All switching operations of the steam 1 relay are displayed.	-	-
Relay steam 2 XXXX	All switching operations of the steam 2 relay are displayed.	-	-
grind quantity G-right XXX.X g	The grind quantity of the right grinder is displayed.	-	-
Grind qty G-left XXX.X g	The grind quantity of the left grinder is displayed.	-	-
Water pump running time [h] XXX	The water pump running time is displayed in hours.	-	-
Last filter change > dd.mm.yyyy <	The date of the last filter change is displayed.	-	-
last service > dd.mm.yyyy <	The date of the last service is displayed.	-	-

Cleaning statistics



The cleaning statistics cannot be deleted.

parameters	Parameter description	Adjustment range	Note
Cleaning X/X > dd.mm.yyyy hh:mm <	All cleaning cycles on the machine are displayed.	-	-

Error statistics



The error statistics cannot be deleted.

parameters	Parameter description	Adjustment range	Note
heating hot water > dd.mm.yyyy hh:mm <	All faults registered on the machine are displayed (incl. date and time).	-	-

Product buttons

Beverage without milk (e.g. espresso)

parameters	Parameter description	Adjustment range	Note
Select product Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Pre-selection of products	Pre-selection active/inactive.	yes/no	For information only
Dispensing mode	Shows the dispensing mode.	Double product Single product	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Select grinder	Shows the selected grinder.	Left Right Left and right	For information only
Powder quantity 9.0 g	Quantity of coffee powder.	4.0 – 16.0 g	Default: 9.0 g (Max.: 14.0 g; depends on grind level)
Strokes per key	Shows the number of strokes per key.	-	For information only
Water volume 40 ml	Volume of coffee water.	1 – 600 ml	Default: Espresso 40 ml, coffee 60 ml
Bypass water 0.0 sec	Bypass water volume.	0.0 – 30.0 sec	Default: 0.0 sec Shown only if the machine is fitted with the brewing accelerator option.
Compression pressure	Shows the compression pressure level.	-	For information only
Pre-brewing	Shows whether pre-brewing is active or inactive.	-	For information only
Chamber opening time	Shows how long the chamber is open.	-	For information only

parameters	Parameter description	Adjustment range	Note
2 x grind quantity 14.0 g	Quantity of coffee powder.	4.0 – 16.0 g	14.0 g (Max.: 14.0 g; depends on grind level). Shown only if "Double product" is programmed in the dispensing mode menu.
2 x compression pressure	Shows the double product compression pressure level.	-	For information only
2 x chamber opening	Shows how long the chamber is open in the case of a double product.	-	For information only

Beverages with milk (e.g. cappuccino)

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Output sequence	Shows how the product is dispensed. E.g. milk before coffee	Milk before Milk after Milk at the same time	For information only
Pre-selection of products	Pre-selection active/inactive.	yes/no	For information only
Dispensing mode	Shows the dispensing mode.	Double product Single product	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Cold milk time 0.0 sec	Duration of cold milk dispensing.	0.0 – 40.0 sec	Default: 0.0 sec Available only for machines with cold milk system or undercounter milk system.
Hot milk time 0.0 sec	Duration of hot milk dispensing.	0.0 – 40.0 sec	Default: 0.0 sec Available only for machines with milk system.
Waiting time milk 0.0 sec	Duration of downtime after milk dispensing.	-	For information only
Foam time 10.0 sec	Duration of milk foam output.	0.0 – 40.0 sec	Default: 10.0 sec Available only for machines with milk system.
Foam type Hot	Shows which foam type is active.	Hot/Cold	Default: Hot Available only for machines with cold milk system or undercounter milk system.
Pump foam 70%	Speed of pump.	45 - 100%	Default: 70% Available only for machines with cold milk system or undercounter milk system.

parameters	Parameter description	Adjustment range	Note
Waiting time foam 0.0 sec	Duration of downtime after milk foam output.	0.0 – 20.0 sec	Default: 0.0 sec Available only for machines with cold milk system or undercounter milk system.
Select grinder	Shows the selected grinder.	Left Right Left and right	For information only
Powder quantity 9.0 g	Quantity of coffee powder.	4.0 – 16.0 g	Default: 9.0 g (Max.: 14.0 g; depends on grind level.)
Strokes per key	Shows the number of strokes per key.	-	For information only
Water volume 40 ml	Volume of coffee water.	10 – 600 ml	Default: Espresso 40 ml, coffee 60 ml
Bypass water 0.0 sec	Bypass water volume.	0.0 – 30.0 sec	Default: 0.0 sec Shown only if the machine is fitted with the brewing accelerator option.
Compression pressure	Shows the compression pressure level.	-	For information only
Pre-brewing	Shows whether pre-brewing is active or inactive.	-	For information only
Chamber opening time	Shows how long the chamber is open.	-	For information only
2 x grind quantity			

Milk

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Dispensing mode	Shows the dispensing mode.	Single product Double product Press/hold Start/stop	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Cold milk time 0.0 sec	Duration of cold milk dispensing.	0.0 – 40.0 sec	Available only for machines with cold milk system or undercounter milk system.
Hot milk time 15.0 sec	Duration of hot milk dispensing.	0.0 – 40.0 sec	Default: 15.0 sec Available only for machines with milk system.
Pump hot milk	Shows pump speed.	45 – 100%	For information only

Milk foam

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Dispensing mode	Shows the dispensing mode.	Single product Double product Press/hold Start/stop	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Foam time 10.0 sec	Duration of milk foam output.	0.0 – 40.0 sec	Default: 10.0 sec
Foam type Hot	Shows which foam type is active.	Hot/Cold	Default: Hot Available only for machines with cold milk system or undercounter milk system.
Pump foam	Shows pump speed.	45 – 100%	For information only

Hot chocolate with powder system (option)

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Output sequence	Shows how the product is dispensed. E.g. milk before coffee	Milk before Milk after Milk at the same time	For information only
Pre-selection of products	Pre-selection active/inactive.	yes/no	For information only
Dispensing mode	Shows the dispensing mode.	Double product Single product	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Choco volume 100 ml	Volume of choco water.	40 – 999 ml	Default: 100 ml
Flush water qty 20 ml	Quantity of flush water.	20 – 50 ml	Default: 20 ml
Powder ratio 50%	Quantity of powder.	20 – 100%	Default: 50%

parameters	Parameter description	Adjustment range	Note
Hot milk time 0.0 sec	Duration of hot milk dispensing.	0.0 – 40.0 sec	Default: 0.0 sec Available only for machines with milk system.
Cold milk time 0.0 sec	Duration of cold milk dispensing.	0.0 – 40.0 sec	Default: 0.0 sec Available only for machines with cold milk system or undercounter milk system.
Waiting time milk 0.0 sec	Duration of downtime after milk dispensing.	-	For information only
Foam time 0.0 sec	Duration of milk foam output.	0.0 – 40.0 sec	Default: 0.0 sec Available only for machines with milk system.

Chociatto with powder system (option)

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Output sequence	Shows how the product is dispensed. E.g. milk before coffee	Milk before Milk after Milk at the same time	For information only
Pre-selection of products	Pre-selection active/inactive.	yes/no	For information only
Dispensing mode	Shows the dispensing mode.	Double product Single product	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Hot milk time 0.0 sec	Duration of hot milk dispensing.	0.0 – 40.0 sec	Default: 0.0 sec
Cold milk time 4.0 sec	Duration of cold milk dispensing.	0.0 – 40.0 sec	Default: 4.0 sec Available only for machines with cold milk system or undercounter milk system.
Waiting time milk 0.0 sec	Duration of downtime after milk dispensing.	-	For information only
Foam time 8.0 sec	Duration of milk foam output.	0.0 – 40.0 sec	Default: 8.0 sec Available only for machines with milk system.
Foam type Hot	Shows which foam type is active.	Hot/Cold	Default: Hot Available only for machines with cold milk system or undercounter milk system.
Pump foam	Shows pump speed.	45 – 100%	For information only
Waiting time foam 0.0 sec	Duration of downtime after foam dispensing.	-	For information only

parameters	Parameter description	Adjustment range	Note
Choco quantity 100 ml	Volume of choco water.	40 – 999 ml	Default: 100 ml
Flush water qty 20 ml	Quantity of flush water.	20 – 50 ml	Default: 20 ml
Powder ratio 50%	Quantity of powder.	20 – 100%	Default: 50%
Select grinder	Shows the selected grinder.	Left Right Left and right	For information only
Powder quantity 9.0 g	Quantity of coffee powder.	4.0 – 16.0 g	Default: 9.0 g (Max.: 14.0 g; depends on grind level.)
Strokes per key	Shows the number of strokes per key.	-	For information only
Water volume 40 ml	Volume of coffee water.	1 – 600 ml	Default: 40 ml
Bypass water 0.0 sec	Bypass water volume.	0.0 – 30.0 sec	Default: 0.0 sec Shown only if the machine is fitted with the brewing accelerator option.
Compression pressure	Shows the compression pressure level.	-	For information only
Pre-brewing	Shows whether pre-brewing is active or inactive.	-	For information only
Chamber opening time	Shows how long the chamber is open.	-	For information only
2 x grind quantity 14.0 g	Quantity of coffee powder.	4.0 – 16.0 g	14.0 g (Max.: 14.0 g; depends on grind level). Shown only if "Double product" is programmed in the dispensing mode menu.
2 x compression pressure	Shows the double product compression pressure level.	-	For information only
2 x chamber opening	Shows how long the chamber is open in the case of a double product.	-	For information only

Hot water

parameters	Parameter description	Adjustment range	Note
Select products > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Dispensing mode	Shows the dispensing mode.	Start/stop Press/hold Portion control	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only

parameters	Parameter description	Adjustment range	Note
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Product test	Dispense test product.	-	-
Water volume 15.0 sec	Duration of hot water dispensing	0.1 – 99.9 sec	Default: 15.0 sec

Steam (option)

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Counted products	Shows the number of dispensed beverages.	-	For information only
Dispensing mode	Shows the dispensing mode.	Start/stop Press/hold Portion control	For information only
Outlet switchover	Shows the outlet switchover.	yes/no	For information only
Pump pressure	Shows the pump pressure.	yes/no	For information only
Outlet Position	Shows the position of the automatic beverage outlet.	0-99	For information only
Dosing time 30.0 sec	Duration of steam output.	0.0 – 99.9 sec	Default: 30.0 sec
Steam with sensor	Sensor yes/no	yes/no	For information only Available only with Supersteam and Autosteam.
Stop temperature	Steam outlet stops when this temperature is reached.	yes/no	For information only Available only with Supersteam and Autosteam.
Foam consistency	Defines the foam consistency.	0 – 20	Available only with Supersteam.

System setting

parameters	Parameter description	Adjustment range	Notes
Machine number > yy.ww.xxx'xxx <	The machine number is displayed.	-	-
Customer number xx	The customer number is displayed.	-	-
Language English	Set the display language.	English / German / French / Dutch / Portuguese / Polish / Spanish / Japanese / Danish	-
24h time format yes	Set the time display format.	yes/no	Default: yes
Set clock > hh:mm <	Set the time.	00:00 – 23:59	-

parameters	Parameter description	Adjustment range	Notes
Set date > dd.mm.yyyy <	Set the date.	-	-
Daylight-saving time no	Set automatic time switchover.	Europe (EU) / North America / no	-
Eco Mode	Activate Eco Mode. If this is activated, the temperature in the boilers will be gradually reduced 20 min after the last beverage is dispensed.	yes/no	-
Turbo Mode	Activate Turbo Mode. If this is activated, the grinding process for the next beverage will be started as soon as the first one is finished. The brewing unit is closed so that the coffee remains as fresh as possible.	yes/no	The typical application area for this is self-service.
Sel. Turbo product	A product must be selected for Turbo Mode. This then forms the basis for all other products dispensed in Turbo Mode.	A programmed product.	Only visible is Turbo Mode is activated.
Turbo Mode dispose	Defines how long the pre-ground coffee remains in the brewing unit. The coffee powder will lose its aroma and taste over time. The coffee should be disposed of after around 30 min.	0 – 999 min	Only visible is Turbo Mode is activated.

Timer operation

parameters	Parameter description	Adjustment range	Note
Machine timer > Monday <	Select the day to be set.	Monday – Sunday	-
Auto switching on yes	Allow or block automatic switching on.	yes/no	-
Auto switching on at > 00:00 <	Set required switching on time.	00:00 – 23:59	Caution: Shown only when "Auto switching on" is set to "yes".
Auto switch-off yes	Allow or block automatic shut-down	yes/no	-
timer off at > 00:00 <	Set required switching off time.	00:00 – 23:59	Caution: Shown only when "Auto switching off" is set to "yes".

Cleaning instructions

parameters	Parameter description	Adjustment range	Note
Cleaning instructions > hh:mm <	Defines a time for the Cleaning request.	00:00 – 23:59	-

"Standby" functions

Accessing the "Standby" functions

- ▶ Press [⏻].
 - ☑ The machine switches to "Standby".
- ▶ Press [GT] for +4 seconds.
 - ☑ The programming level is shown on the display.

The following menus are available

- Brewing time per beverage
- Cleaning statistics
- Set clock
- Set date
- Error statistics
- Software version
- Machine and installation number
- View brew time cont

Brewing time per beverage

parameters	Parameter description	Adjustment range	Note
View brew time cont no/yes	Set whether the brewing time is shown on the display.	no/yes Default: no	See "Examples of settings - Selecting the preset adjustment range".

Cleaning statistics

parameters	Parameter description	Adjustment range	Notes
Cleaning X/X > dd.mm.yyyy hh:mm <	-	-	See the "Reading out counters - Cleaning statistics" chapter.

Set clock

parameters	Parameter description	Adjustment range	Note
Set clock > hh:mm <	Set the current time.	00:00 – 23:59	See "Examples of settings" - "Setting numerical value".

Set date

parameters	Parameter description	Adjustment range	Note
Set date > dd.mm.yyyy <	Sets the current date.	-	See "Examples of settings" - "Setting numerical value".

Error statistics

parameters	Parameter description	Adjustment range	Note
Brewing unit timeout > dd.mm.yyyy hh:mm <	-	-	See the "Reading out counters: Error statistics" chapter.

Software version

parameters	Parameter description	Adjustment range	Note
Coffee art 5:xxx	The software version of the machine is displayed.	-	-

Machine and installation number

parameters	Parameter description	Adjustment range	Note
Mach. 0.00.000'000 Install. 2	The machine and installation numbers are displayed.	-	-

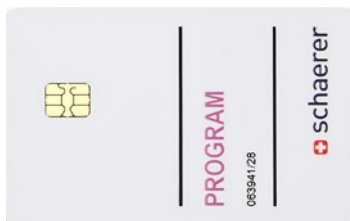
View brew time cont

parameters	Parameter description	Adjustment range	Note
View brew time cont no/yes	Set whether the brewing time is shown on the display.	no/yes Default: no	See "Examples of settings - Selecting the preset adjustment range".

Programming — PROGRAM card (option)



Payment using the MONEY card must be allowed and programmed by a qualified service technician.



The following menus are available:

- Beverage prices
- Load MONEY card amount
- Erase MONEY card
- Display sales
- Switch off accounting system

Beverage prices



Repeat the process for all beverages.

parameters	Parameter description	Adjustment range	Note
Select product > Press button <	Select the required beverage button.	-	-
Article number 0	Define the article number of the selected product.	-	-
Art. no. decaffeinated 0	Define the article number for DECAF of the selected product.	-	CCI/CSI only
Art. no. 2 x 0	Define the article number for double products of the selected product.	-	CCI/CSI only

parameters	Parameter description	Adjustment range	Note
Art. no. 2 x/caf. 0	Define the article number for double products DECAF of the selected product.	-	CCI/CSI only
Token 0.00	Define the number of tokens required to dispense the selected product.	-	Only when "EMP Channel 6 Token" is programmed as "yes".
Price 0.00	Define the price of the selected product.	-	Only for coin testers. This amount is deducted from the inserted MONEY card.

MONEY load amount

parameters	Parameter description	Adjustment range	Note
Remove card	Remove the PROGRAM card.	-	-
Insert MONEY card PROGRAM card to quit	Insert the MONEY A or MONEY B card.	-	-
MONEY load amount > xxx.xx <	Set and load the amount.	-	-
Card inserted/remove Credit: xxx	Remove the MONEY card when "Remove card" appears on the display.	-	-
Insert MONEY card PROGRAM card to quit	Repeat the above process for every other required MONEY card. Quit using the PROGRAM card.	-	-

Deleting MONEY amount

parameters	Parameter description	Adjustment range	Note
Remove card	Remove the PROGRAM card.	-	-
Insert MONEY card Remove PROGRAM	Insert the MONEY A or MONEY B card.	-	The amount on the MONEY card is erased.
Card erased remove	Remove the MONEY card when "Card erased" appears on the display.	-	-
Insert MONEY card Remove PROGRAM	Repeat the above process for every other required MONEY card. Quit using the PROGRAM card.	-	-

Display sales

parameters	Parameter description	Adjustment range	Note
coins (total) xxxx.xx	The money counter total is displayed.	-	-
coin tester (erasable) xxxx.xx	Erase counter or continue without erasing counter.	-	-

parameters	Parameter description	Adjustment range	Note
token (total) xxxx.xx	The token counter total is displayed.	-	-
token (erasable) xxxx.xx	Erase counter or continue without erasing counter.	-	-
CCI/CSI (total) xxxx.xx	The CCI/CSI counter total is displayed.	-	-
CCI/CSI (erasable) xxxx.xx	Erase counter or continue without erasing counter.	-	-
MONEY (total) xxxx.xx	The MONEY counter total is displayed.	-	-
MONEY (erasable) xxxx.xx	Erase counter or continue without erasing counter.	-	-
master (total) xxxx.xx	The MASTER counter total is displayed.	-	-
master (erasable) xxxx.xx	Erase counter or continue without erasing counter.	-	-

Switching off the payment system

parameters	Parameter description	Adjustment range	Note
Switch off accounting system no	Allow or block payment system.	yes/no	-

Troubleshooting

General troubleshooting procedure:

- ▶ Switch the coffee machine off and, after several seconds, on again.
 - ☑ In most cases, the fault will be eliminated automatically.
- ▶ Repeat the steps that led to the fault.

If the fault occurs again:

- ▶ Find the fault in the following tables.
- ▶ Perform the described troubleshooting steps.

If the fault persists:

- ▶ Contact your service partner and describe the fault.



If a fault occurs that is not described in this chapter, please contact your service partner immediately.

Faults with display message

Display message	Cause	What to do
Left/right grinder overloaded	<ul style="list-style-type: none"> • Left/right grinder is overloaded. • Left/right grinder is clogged. 	<ul style="list-style-type: none"> ▶ Check the grinder for foreign objects. ▶ Press [⊖]. ▶ If the message persists: contact your service partner.
Grinder current fault	<ul style="list-style-type: none"> • The PC board is faulty. • Electronics defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Brewing unit current fault	<ul style="list-style-type: none"> • The PC board is faulty. • Electronics defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Brewing motor overcurrent	<ul style="list-style-type: none"> • Brewing unit is consuming too much power (over 4 A). • Brewing unit is blocked. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Water flow error	<ul style="list-style-type: none"> • No water supply connection. • Pump defect. (pump pressure < 7.5 bar) • The brewing unit is blocked. • Water system clogged. • Grind level too fine. • PC board and flow meter incorrectly connected. • Electrical problem (e.g. PC board). 	<ul style="list-style-type: none"> ▶ Open the stopcock and press the beverage field again. ▶ Check the brewing unit. ▶ Check the grinder mixture. ▶ If the message persists: contact your service partner.
Crit. coffee temp.	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Crit. hot water temp.	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Crit. steam temp.	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Timeout coffee heater	The set temperature of the coffee boiler was not reached within 4 minutes of the unit switching on.	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.

Display message	Cause	What to do
Hot water heating timeout	The set temperature of the hot water boiler was not reached within 4 minutes of the unit switching on.	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.
Steam heater timeout	The set temperature of the steam boiler was not reached within 4 minutes of the unit switching on.	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ If the message persists: contact your service partner.
Coffee sensor defective	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Hot water sensor defective	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Steam sensor defective	<ul style="list-style-type: none"> • Electrical problem between sensor and PC board. • Temperature sensor defective. 	<ul style="list-style-type: none"> ▶ Contact your service partner.
Brewing unit timeout	The brewing unit motor does not run.	<ul style="list-style-type: none"> ▶ Contact your service partner.
Steam dispenser timeout	The level in the steam boiler was not reached.	<ul style="list-style-type: none"> ▶ Contact your service partner.
Milk system disabled	The steam temperature has fallen to 115 °C.	<ul style="list-style-type: none"> ▶ Wait until the temperature has been reached again. ▶ Switch the machine off and back on. ▶ Contact your service partner.
Initialising	<ul style="list-style-type: none"> • The software and the processor are restarted. • The brewing unit moves into the initial position. 	<ul style="list-style-type: none"> ▶ Switch the machine off and back on. ▶ Contact your service partner.

Faults without display message

No milk	<ul style="list-style-type: none"> • The milk container is empty. • The milk system is clogged. • The milk system was wrongly disabled. 	<ul style="list-style-type: none"> ▶ Check whether the milk container is filled. ▶ Perform the daily cleaning routine. ▶ If the malfunction persists: contact your service partner.
No milk foam	<ul style="list-style-type: none"> • The milk container is empty. • The milk system is clogged. • The milk system was wrongly disabled. 	<ul style="list-style-type: none"> ▶ Check whether the milk container is filled. ▶ Perform the daily cleaning routine. ▶ If the malfunction persists: contact your service partner.

Water quality

A cup of coffee consists of 99 percent water. Therefore, the water has a significant effect on the coffee's taste. To obtain an excellent cup of coffee, you need excellent water.

The water is important not only to the taste of the coffee but also to the coffee machine itself. Poor water quality can lead to permanent machine damage.

Therefore, close attention needs to be paid to the water quality in order to obtain high quality coffee and protect the coffee machine.

Water values

CAUTION!
Risk of machine
damage!



Poor water values can lead to machine damage.

It is imperative that the specified values be complied with. Otherwise, Schaefer AG shall not accept liability.

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

- 5 – 6 °dKH (German carbonate hardness)
- 7 – 8 °dGH (German total hardness)
- pH value 6.5 – 7 (pH-neutral)
- Chlorine content max. 100 mg per litre

Water is referred to as hard or soft depending on its composition. The hardness of water is referred to as its total hardness.

The total hardness is differentiated into carbonate hardness (temporary hardness) and non-carbonate hardness (permanent hardness). In terms of the water hardness, the concentration of bicarbonate anions (HCO_3^-) is of special significance. The concentration of hydrogen carbonate ions, or the equivalent portion of alkaline earth metal ions, is referred to as the carbonate hardness.

International conversion table

(factors apply to total hardness and carbonate hardness)

Unit		° dH	° eH	° fH	ppm	mmol/l
German hardness	1°dH	1	1.253	1.78	17.8	0.1783
English hardness	1°eH	0.798	1	1.43	14.3	0.142
French hardness	1°fH	0.560	0.702	1	10	0.1
Part(s) per million (USA)	1 ppm	0.056	0.07	0.1	1	0.01
Millimol per litre	1 mmol/l	5.6	7.02	10	100	1



acidic

neutral

alkaline

0

7

14

If the water values do not correspond to the values specified above, the water must be prepared accordingly (descaling/enrichment with minerals).



The service partner can provide detailed information on filter options and versions and can install this equipment at your location.

Determining the water hardness

A water hardness test must be performed to determine whether a water filter is needed. If the water values are poor, trouble-free operation of the machine cannot be ensured.

The water values must also be entered when the machine is taken into service and can be readily adjusted in the machine menu. On the basis of the entered values, the machine calculates the time to the next filter change (if a filter is in use) and the time to the next descaling routine.

- ▶ Check whether a house filter system is already connected upstream from the machine.



In most bodies of water, the carbonate hardness is markedly lower than the total hardness. This is a good indicator for determining whether the water is straight from the mains or if it first passed through a house filter system.



Option 1: Request information from the municipal water utility

- ▶ Ask the local drinking water supplier for information on the water hardness (total hardness) of the drinking water.

Option 2: Performing a test

- ▶ Measure the water hardness using a test strip.
- ▶ Dip the test strip into the tap water for ca. 1 sec.
- ▶ Remove the test strip and wait for ca. 1 min.
 - The test strips changes colour.
- ▶ Compare the water analysis result with the "Total hardness" table in the "Water values" chapter.
- ▶ Install a water filter if the test result is poor.



See "Filter equipment" in this chapter or, for machines that are operated with drinking water, see the chapter entitled "Service and maintenance" - "Installing a water filter for the internal drinking water tank".

Filter technology

To protect the coffee machines and the coffee quality against hard or soft water, filters are used. Filters are essential for the care and maintenance of the machine, not to mention for hygiene, and for the best quality of coffee.

Even when using a filter, it is still necessary to measure the water values once a year. Water is a living element and therefore changes frequently.



The service partner can provide detailed information on filter options and versions and can install this equipment at your location.

Safety notes

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

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

User at risk!

DANGER!
Risk of electrocution!



Improper handling of electrical devices can result in electric shock. Please adhere to the following points:

- Work on electrical systems may only be performed by skilled electricians.
- The device must be connected to a fused electrical network (we recommend passing the connection through a fault current circuit breaker).
- All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- The connection must be properly earthed and protected from electric shock.
- The voltage must correspond to the data on the device's serial plate.
- Never touch energised parts.
- Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
- The power cable may only be replaced by qualified service technicians.

CAUTION!
User at risk!



Improper handling of the coffee machine can lead to light injuries. Please adhere to the following points:

- This device is not intended to be operated by persons (including children) with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or obtain instructions from this person on how to operate the device.
- Supervise children to ensure that they do not play with the device.
- The coffee machine must be installed so that there are no impediments to care and maintenance.
- Whether the machine is used for self-service or full-service operation, trained personnel must monitor the machine to ensure that the care measures are performed and that personnel is available to answer questions on using the machine.
- Only fill the bean hopper with coffee beans, the powder container with automatic machine powder and the manual inlet with ground coffee (or cleaning tablets during cleaning).

CAUTION!
Hot fluid!



There is a risk of scalding in the dispensing area of beverages, hot water and steam. Never reach under the dispensing areas during dispensing or cleaning.

CAUTION!
Hot surface!



The dispensing areas and the brewing unit may be hot. Do not touch any part of the dispensing equipment except the grips provided for this purpose. Only clean the brewing unit when the coffee machine has cooled down.

CAUTION!
Risk of trapping fingers!



There is a risk of trapping fingers or hands when handling moving components. While the coffee machine is switched on, never reach into the bean or powder containers or into the opening of the brewing unit.

Risk from cleaning products

Application

CAUTION!
User at risk!



Danger of poisoning from swallowing cleaning products.
Please adhere to the following points:

- Store cleaning products away from children and unauthorised persons.
- Do not swallow the cleaning products.
- Never mix cleaning products with other chemicals or acids.
- Never put cleaning products in the milk container.
- Never put cleaning products in the drinking water tank (internal/external).
- Only use the cleaning and descalers for the intended purpose (see label).
- Do not eat or drink while handling cleaning products.
- Ensure that the area is well-ventilated when handling cleaning products.
- Wear safety gloves when handling cleaning products.
- Wash your hands thoroughly after handling cleaning products.



Before using cleaning products, read the information on the package label carefully. If not available, the HEALTH & SAFETY DATA SHEET can be obtained from the sales partner (see the cleaning product packaging).

Storage

Please adhere to the following points:

- Store them in a place that is inaccessible to children and unauthorised persons.
- Protect cleaning products from heat, light and moisture.
- Store them in a separate location from acids.
- Store them in the original packaging only.
- Store cleaning products for daily and weekly use separately.
- Do not store them together with foodstuffs or other edibles.

Disposal

If the cleaning product must be disposed of unused, dispose of it and the packaging according to the local and legal rules and regulations.

Emergency information

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

Schweizerisches Toxikologisches Informationszentrum (Swiss Toxicological Information Centre)	
International calls:	+41 44 251 51 51
Call from Switzerland	145
Internet	www.toxi.ch

Risk of damage to the machine

CAUTION!
Risk of machine
damage!



Improper handling of the coffee machine can lead to damage or contamination. Please adhere to the following points:

- For water with a carbonate hardness above 5°dKH, install a water filter, as otherwise the coffee machine can be damaged due to calcification.
- For insurance law reasons, always ensure that after closing for the day, the main water valve (coffee machine with mains water supply) is closed and the electrical main switch is switched off or the mains plug is unplugged.
- All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- Do not operate the device if the water supply is blocked. Otherwise, the boilers will not be refilled and the pump will run dry.
- To prevent water damage in case of hose breakage, Schaerer AG recommends routing the water supply connection via a water stop valve (at the installation site).
- After extended downtime (e.g. holiday), the coffee machine must be cleaned before it is put back into operation.
- Protect the coffee machine from the weather (frost, humidity, etc.).
- Faults may be remedied by a qualified service technician only.
- Only use Schaerer AG original spare parts.
- Report any noticeable damage or leaks immediately to an authorised service partner and have any faulty parts replaced and/or repaired.
- Never spray the device with water or clean it with a steam cleaner.
- When using caramelised coffee (flavoured coffee), clean the brewing unit twice daily.
- Only fill the bean hopper with coffee beans, the powder container with automatic machine powder and the inlet for ground coffee with ground coffee (or cleaning tablets during cleaning).
- Never use freeze-dried coffee as it clogs the brewing unit.
- If the coffee machine and/or auxiliary equipment is transported at temperatures below 10°C, the coffee machine and/or auxiliary equipment must be stored at room temperature for three hours before connecting the coffee machine and/or auxiliary equipment to the power supply and switching them on. If this instruction is not followed, condensed water will result in a danger of a short circuit or damage to electrical components.
- Always use the new hose set delivered with the machine (drinking water/waste water hose). Never use old hose sets.

Hygiene regulations

Water

CAUTION!
User at risk!



Improper handling of water can lead to health problems. Please adhere to the following points:

- The water must be uncontaminated.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.
- The carbonate hardness must not exceed 5-6 °dKH(German carbonate hardness) or 8.9-10.7 °fKH(French carbonate hardness).
- The total hardness must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 5 °dKH or 8.9 °fKH.
- Maximum chlorine content of 100 mg per litre.
- pH value between 6.5–7 (pH neutral).

Machines with drinking water tank (internal & external)

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

Coffee

CAUTION!
User at risk!



Improper handling of coffee can lead to health problems.
Please adhere to the following points:

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

Milk

CAUTION!
User at risk!



Improper handling of milk can lead to health problems.
Please adhere to the following points:

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

Milk concentrate

CAUTION!
User at risk!



Improper handling of milk can lead to health problems.
Please adhere to the following points:

- Use milk concentrate from the original packaging.
- Never refill milk concentrate. Always clean the container thoroughly before filling.
- Check the packaging for damage before opening.
- Do not fill the machine with more milk concentrate than will be needed for one day.
- Close the milk concentrate container lid and cooling unit (internal/external) immediately after filling.
- Store milk concentrate in a cool, dry and dark location.
- Store milk concentrate separately from cleaning products.
- Use the oldest products first ("first-in-first-out" principle).
- Use before the expiry date.
- Always reclose packages after opening to ensure that the contents remain fresh and are protected from contamination.

Automatic machine powder/instant powder

CAUTION!
User at risk!



Improper use of automatic machine powder can be bad for the health. It is essential that you comply with the following instructions:

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

Liability

Operator responsibilities

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

Schaerer AG must be notified in writing of any defects with 30 days. For hidden defects, this period is extended to 12 months from the date of installation (work report, handover report), but no longer than 18 months after the product leaves the factory in Zuchwil.

Safety-related parts such as safety valves, safety thermostats, boilers, etc., must never be repaired. They may only be replaced.

The following intervals apply:

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

These measures are performed by a Schaerer AG service technician or your service partner as part of the maintenance routine.

Warranty and liability

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

- Unintended use of the machine.
- Improper installation, setup, operation, cleaning and maintenance of the device and the associated optional devices.
- Failure to observe maintenance intervals.
- Operating the unit with defective safety devices or safety and protective equipment that is not properly installed or is not functional.
- Failure to observe the safety notes in the operating instructions pertaining to storage, installation, commissioning, operation and maintenance of the machine.
- Operating the device when it is not in perfect condition.
- Repairs carried out improperly.
- Use of spare parts that are not original Schaerer AG spare parts.
- Use of cleaning products that are not recommended by Schaerer AG.
- Disastrous situations due to foreign bodies impacts, accidents and vandalism as well as force majeure.
- Penetrating the device with any type of object or opening the housing.

The manufacturer can be held liable for damage claims only and exclusively if the specified service and maintenance intervals were adhered to and if the original spare parts ordered from the manufacturer or from an authorised supplier were used.



The "General Terms and Conditions" of Schaerer AG apply.