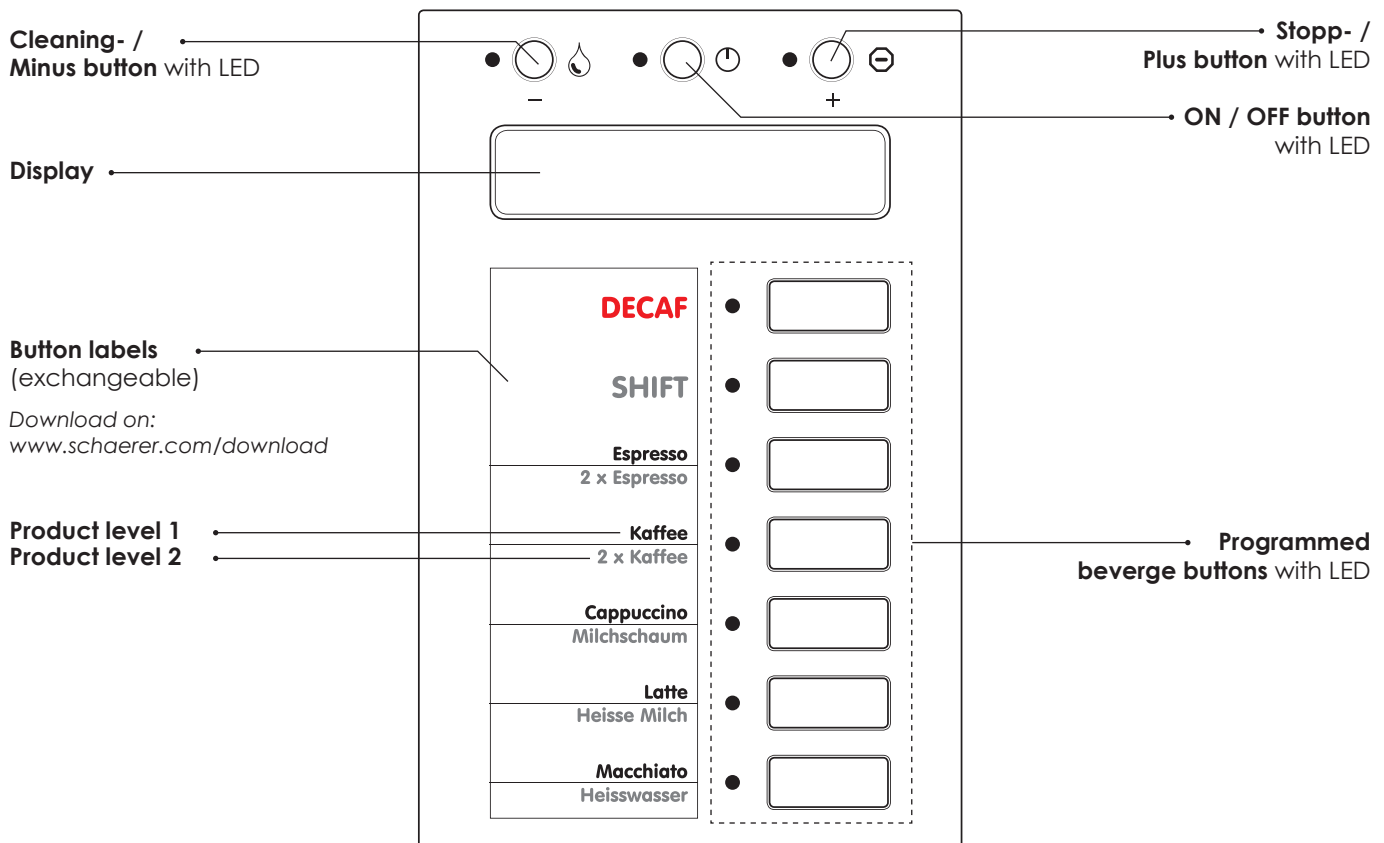
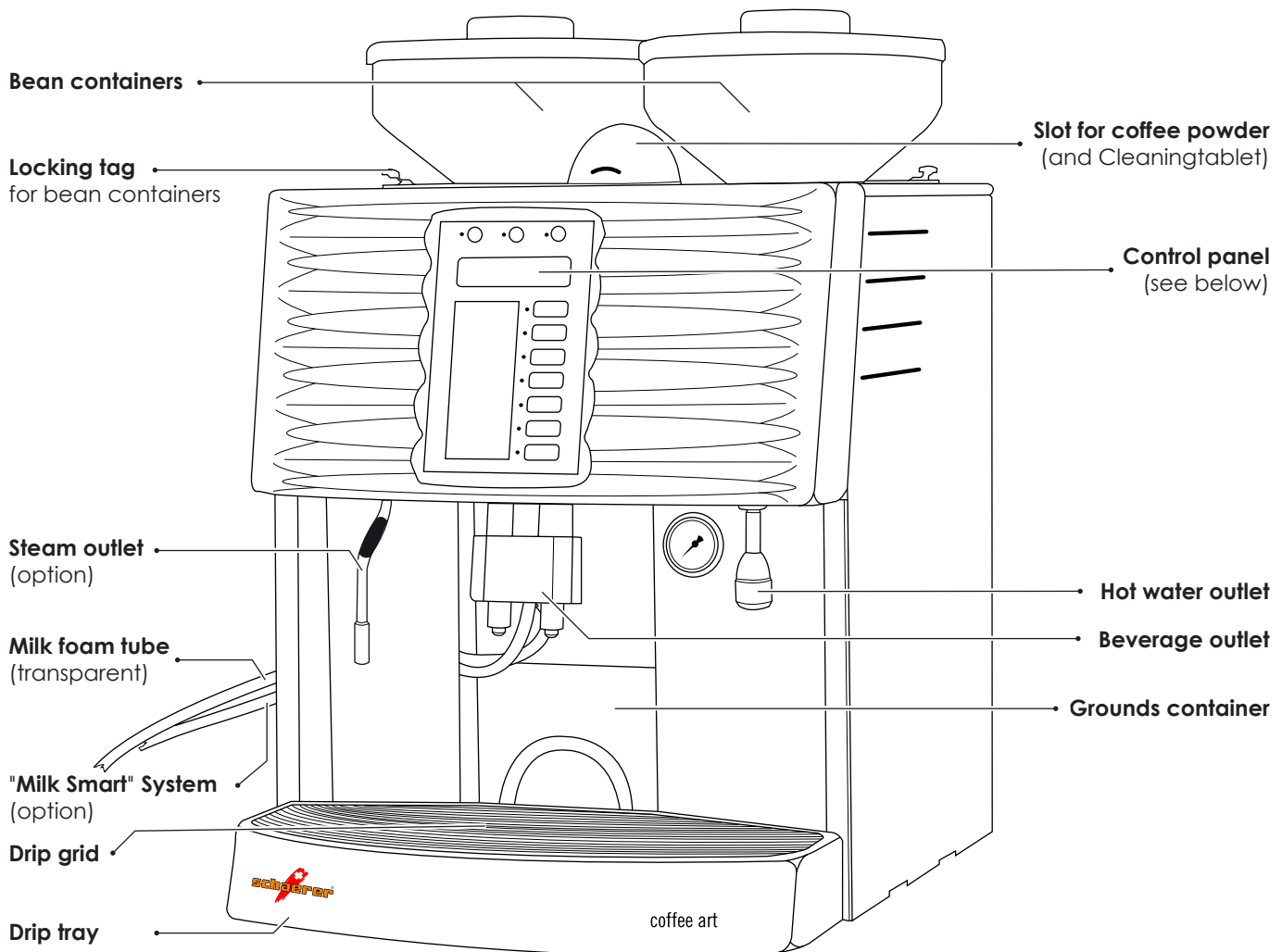


Schaerer Coffee Art

User manual

V03 | 04.2008





Schaerer Coffe Art

User manual

V03 | 04.2008

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The safety chapter must be read before operating the coffee maker for the first time!

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Safety symbols

Observe the safety instructions on page 56 - 58!

Exercise extreme caution when these symbols appear!

	Caution! Risk of damage to machine!		Caution! User at risk!
	Caution! Hot fluid!		Caution! Hot steam!
	Caution! Hot surface!		Caution! Risk of squeezing!
	Caution! Electrocutation!		Remark Information, tips
	Cross-reference		Environmental aspects
	Disposal! The machine must be disposed of according to regulations!		Time specification

select product
12:00 01.04.2008

Active display (ready for operation)

<< Stand by >>

Inaktives Display (Stand by, Untermenü Programmierung)

Introduction

Welcome

The **Schaerer Coffee Art** represents the next generation of fully automatic coffee makers. Our company's core competence as well as decades of experience were used in designing this machine.



This User manual informs you about the product, as well as how to use and clean the **Schaerer Coffee Art**. This user manual cannot take every conceivable application into account. For more detailed information not featured in this manual, please contact our customer service department.



Before commissioning the coffee maker, the "**Safety notes**" chapter must first be read carefully. If the device is not used according to the instructions in this manual, the manufacturer accepts no liability for potential damage.

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

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

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Product description

General



► Observe the safety instructions on page 56 - 58!

- The machine must be serviced by a qualified service technician approved by **M. Schaerer Ltd.** after **40'000** beverages have been dispensed.
- The ambient temperature must not fall below 10°C or exceed 40°C.
- The device may not be used in canteen kitchens without express written permission by a qualified customer service representative approved by **M. Schaerer Ltd.** .
- Noise emission levels can be up to 70db (A), especially while beverages are being heated.

Application

The following beverages can be dispensed using the **Schaerer Coffee Art**:

- Espresso / Ristretto
- Coffee
- Coffee crème / Latte
- Cappuccino
- Macchiato / Latte Macchiato (option)
- Milk foam (option)
- Hot milk (option)
- Hot water
- Steam (option)

Performance features

The machine performance (depending on the programmed fill quantity and model) per hour is:

- Espresso (50 – 60 ml): ± 180 cups
- Coffee (120 ml): ± 150 cups
- Cappuccino (180 ml): ± 130 cups
- Hot water: ± 12 liters

Power supply

Model	Power rating		
SCA	2000 - 2400 W / 10 A	50/60 Hz	220 - 240 V AC
SCA	3000 - 3600 W / 16 A	50/60 Hz	220 - 240 V AC

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



The phase must be protected from short-circuits with 10 / 16A!



- ▶ All poles of the device must be able to be disconnected from the power supply.
- ▶ Never operate a device with a faulty power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.
- ▶ **M. Schärer Ltd. advises against the use of extension cables!** If an extension cable must be used, nevertheless (minimum cross-section: 1.5 mm²), please observe the cable manufacturer's data (instructions for use) and all local regulations.
- ▶ Power cords must be connected in such a way that no one can trip over them. Do not pull the cords over corners or sharp edges, pinch them between objects or allow them to hang loosely in a room. Do not place cables over hot objects, and protect them from oil and aggressive cleaning agents.
- ▶ Never lift or pull the device by its 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!

Water connection / draining

The water supply must be connected according to all valid regulations as well as national stipulations. If the machine is connected to a newly installed water pipe, the pipe and the supply tube must be thoroughly rinsed so that no dirt particles can enter the machine. The coffee maker must be connected to an installed drinking-water pipe with shutoff valve. The machine is installed by using the mounted pressure tube and the G 1/2" screw at the pressure relief component mounted to the tap (set to 3 bar). If the machine is attached to a water drainage system, the supplied temperature-resistant drain hose must be connected to the drip tray and siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).



Always use the new hoses supplied with the machine (fresh-/drain water hose)! Do not use old fresh- and drain water hoses!

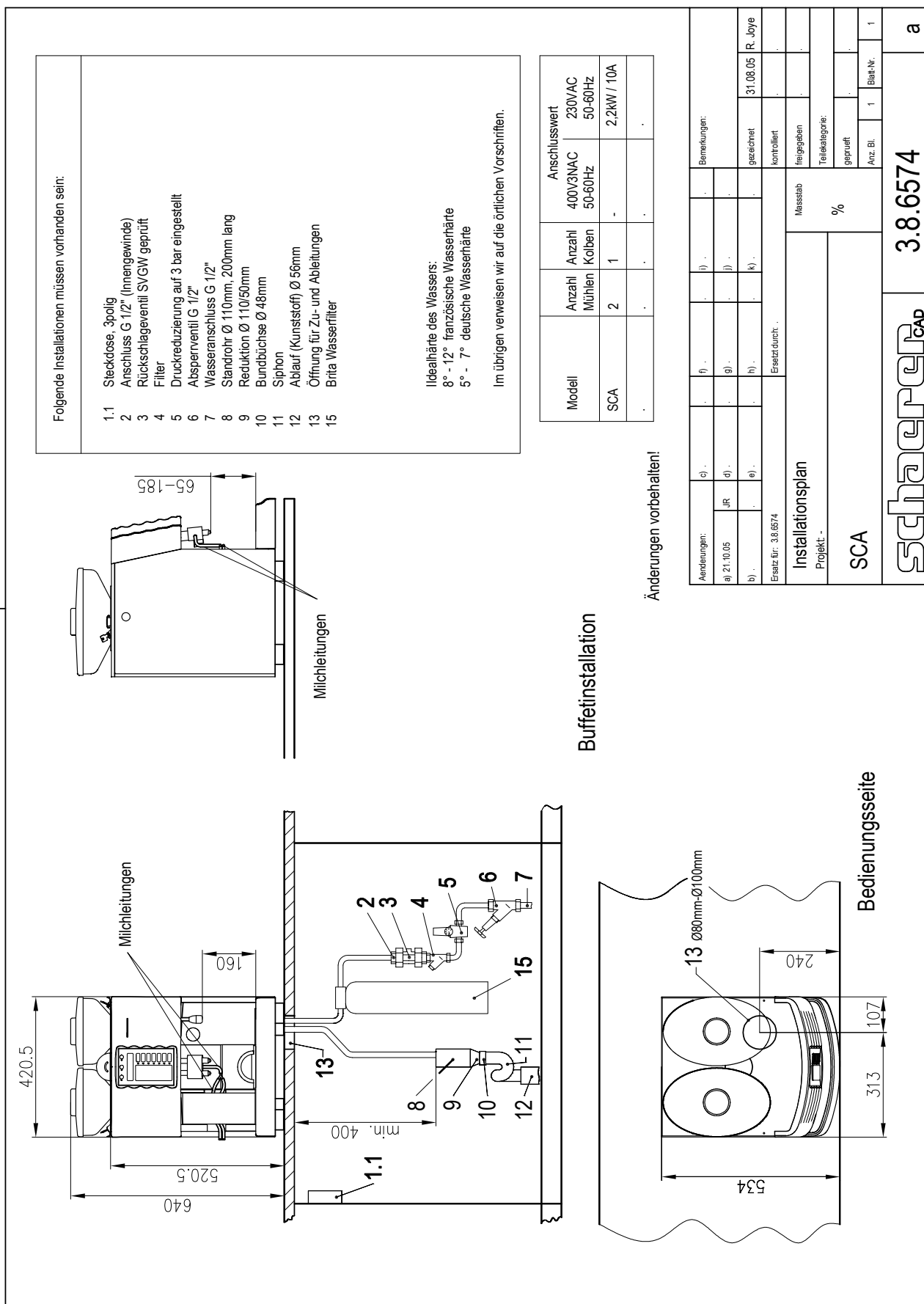


The water must be **free of contaminants** and the chlorine content may not exceed **100 mg/l**. Do not use pure **reverse osmosis (RO)** water or any other type of **aggressive** water. The carbonate hardness may not exceed **5 – 6°dKH** (German carbonate hardness) or **8 – 10°fKH** (French carbonate hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is **4°dKH** or **7°fKH**. The pH value must be between **6.5 – 7**.



Water pressure	Minimal pressure:	1 bar
	Maximum pressure:	3 bar
We recommend setting the pressure relief valve to 3 bar!		
Water ingress temperature	Minimum:	10 °C
	Maximum:	30 °C

Installation plan for Schaerer Coffee Art



Commissioning

Initial use

The coffee machine must be installed and commissioned by a qualified service technician approved by the manufacturer.



If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.



Always use the new hoses supplied with the machine (fresh-/drain water hose)! Do not use old fresh- and drain water hoses!

Setup conditions



Location:

- ▶ Before setting up the device, make sure that the coffee maker will not be standing on hot surfaces or close to ovens.
- ▶ The machine is not suitable for outdoor use. Never expose the coffee maker to external weather conditions such as rain, snow, frost, etc.
- ▶ The coffee machine is not suitable for installing on a surface which is cleaned by a hose.
- ▶ Only install the device in a location where it can be observed by trained personnel.
- ▶ The installation surface must be stable and flat, and must be able to bear the weight of the coffee machine without changing shape.



Climatic conditions:

- The installation location must meet the following climatic conditions:
 - ▶ Ambient temperature of 10°C – 40°C (50° F – 104° F)
 - ▶ Relative humidity of no more than 80 % rF
- The coffee machine is solely designed for indoor use.
- Protect the device from frost. If the coffee maker has been exposed to minus temperatures, contact a customer service representative authorized by the manufacturer before using the machine.

Installation of the coffee machine

The coffee machine should be set up according to the following requirements:

- The required supply terminals must be within one meter of the installation location according to the structural installation plans.
- Observe the technical data (chapter "Appendix").
- Provide and maintain sufficient clearance for maintenance work and operation:
 - ▶ At the top for filling coffee beans
 - ▶ Keep approx. 35 cm (1 foot) clear on the left-hand side
 - ▶ At least 15 cm (6 inches) between the back of the device and the wall (for air circulation)
- Observe and comply with all applicable local kitchen regulations.



Please refer to the installation plan (page 9) for the dimensions of the installed coffee machine.

Operation

This chapter describes the basic functions of the coffee maker. Following the instructions here is necessary for safe and problem-free daily operation.



Observe the safety instructions on page 56-58!

Inspection

Prior to switching on the machine, check the following:

On the display appears:

<< Stand by >>

- ▶ The fresh water supply is open.
- ▶ The bean container is filled (see below) and the slides are open.
- ▶ The grounds container is empty.
- ▶ The coffee maker is connected to the power supply system.

Preparing the coffee machine for operation

Filling up coffee beans




The bean container may be filled with a maximum of 1000 g of coffee beans. Never fill the bean container with anything other than roasted coffee beans! Never reach into the coffee bean hopper(s) while the machine is switched on!

- ▶ Open the bean container lid.
- ▶ Fill with coffee beans (max. 1000 grams per bean container).
- ▶ Reclose lid to bean container.

Switching on the coffee maker

On the display appears:

select product
heating

- ▶ Switch on coffee maker by pressing the button  .
(or insert manager card if machine has been correspondingly programmed).
- ▶ If the coffee machine has been switched off for a longer period of time, the message left will appear.



If programmed accordingly, the machine will carry out a switch-on rinse. During the rinse, the LED next to the button  lights up.

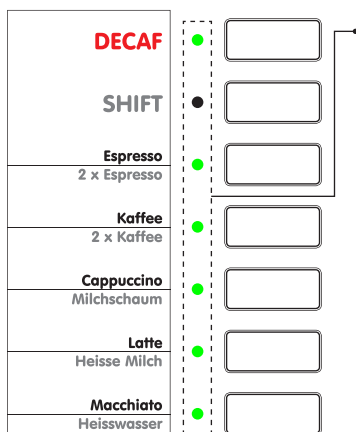
select product
12:00 01.04.2008

- ▶ Once the machine is ready to operate, the message left will appear.



If the cleaning program was carried out before the device was switched off, a flush coffee is automatically dispensed (if programmed) as soon as the device is switched on again.

Ready for operation LED's



The LED's next to the product buttons are indicating which products are available on the coffee machine.

Example:

The steam boiler has not reached the programmed temperature yet. Only the beverages without steam will be illuminated (no milk beverages, no steam).

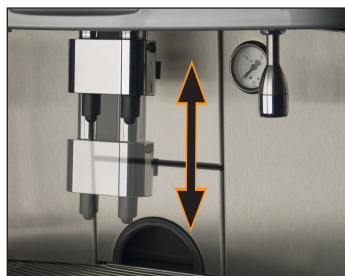
Adjusting outlet height



Adjust the outlets to the correct height before dispensing any beverages!
If a beverage has already been dispensed, the outlet may be warm!



There is a risk of squeezing fingers when moving the outlet!



► Hold the front of the outlet and move it to the desired position (see picture).

Adjustable tray height:
65 - 185 mm

Beverage output



All beverages dispensed from the machine are hot!
Do not reach under the outlet while a beverage is being dispensed!

Preparing coffee beverages

- Place a cup under the outlet.
- Move the outlet to the correct position.
- Press desired beverage button (LED next to the pressed button blinks green).
- After the beverage has been dispensed (LED stops blinking) remove the cup.



If programmed, the machine has two possible product layers for each button. To enter the second product level press the **SHIFT** button before the product selection.

Preparing milk beverages

If programmed, milk beverages can also be dispensed using the beverage buttons.

Available beverages:

- Cappuccino
- Latte Macchiato
- Latte
- Hot milk, cold milk and milk foam

Connecting milk bag (option „Milk Smart“)



Comply with all hygiene regulations according to HACCP (see „Hygiene“). As an option, the **Schaerer Coffee Art Milk Smart** can be assembled with an refrigerator besides the machine.



No more than **40 mm** should be between the package of milk and the outlet. **The milk tubes must touch the bottom of the container!** Milk that has already been warmed or that has exceeded its expiry date will not produce milk foam!

- Place fresh and precooled milk (3 – 5°C) next to the machine.
- Insert both tubes (white = milk foam / blue = hot milk) with the nozzles downwards into the milk bag.



Preselecting beverage types

The display shows:

select product
preselection 1

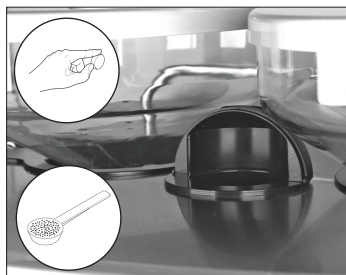


To delete preselected beverages and cancel current beverage output:

- ▶ Press the  button to delete the preselection.
- ▶ To cancel the current output, press the  button again.

Coffee powder (DECAF) / cleaning tablet slot

The slot for coffee powder (DECAF) / cleaning tablets is located between the bean containers (**Caution: Only when using original M. Schaerer Ltd. cleaning tablets!**).



Never pour instant coffee into the slot! Only pour ground coffee into the slot!



DECAF beverages cannot be preselected.

Preparing coffee powder beverages (DECAF)

Press the **DECAF** button to select the DECAF level (if programmed). Press a beverage button to dispense the beverage.

- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Press the [**DECAF**] button (LED blinks green).
- ▶ Press desired beverage button (LED next to the pressed button blinks green).
- ▶ Pour coffee powder into the hopper (see above).
- ▶ Press the [**STOP**] button
- ▶ After the beverage has been dispensed (LED stops blinking) remove the cup.

Preparing double products (2x)

Press the **2x** button to prepare two products at one time (if programmed).



- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Press the [**2x**] button (LED blinks green).
- ▶ Press desired beverage button (LED next to the pressed button blinks green).
- ▶ After the beverage has been dispensed (LED stops blinking) remove the cup.

Preparing hot water



- ▶ Place a cup under the hot water outlet.
- ▶ Press hot water button (LED next to the pressed button blinks green).
- ▶ After the beverage has been dispensed (LED next to the pressed button stops to blink), remove the cup.

Preparing steam (option)



A beverage may start to squirt out once it has reached its boiling point. Make sure that the steam tube remains immersed in the liquid to be heated while the beverage is being dispensed.



- ▶ Place a cup under the outlet.
- ▶ Press the steam button (LED next to the pressed button blinks green).
- ▶ After the beverage has been dispensed (LED next to the pressed button stops to blink), remove the cup.



- ▶ Clean the outside of the steam tube with a moist paper towel.
- ▶ Point the steam tube towards the drip grille and briefly press the steam button in order to remove any remaining milk or beverage products from the steam tube.

Preparing beverages with MONEY card (option)



if an accounting system is released, products can only be dispensed with the MONEY card (to load an amount onto the MONEY card see „**Programming - PROGRAM card (option)**“).

On the display appears:

Insert MONEY
12:00 01.04.2008



- ▶ Place a cup under the outlet.
- ▶ Move the outlet to the correct position.
- ▶ Insert MONEY card (the available amount appears on the display).
- ▶ Press desired beverage button (LED next to the pressed button blinks green).
- ▶ After the beverage has been dispensed (LED next to the pressed button stops to blink), remove the cup.

Coffee grounds container

Coffee grounds land in the grounds container. The grounds container holds up to ± 50 coffee packets (depending on how it is programmed).



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

To empty the grounds container:

- ▶ Move the outlet to the highest position.
- ▶ Take out the grounds container.
- ▶ Empty the grounds container and reinsert it.
Beverages can now be dispensed again.

Counter grounds collector (option)

The **Schaerer Coffee Art** can also be equipped with a counter grounds collector. Coffee grounds are collected in a container underneath the counter.

Operating tips for special machines



The following instructions apply to machines equipped with a fresh water and waste water tank.

Filling the fresh water tank

On the display appears:

selection locked
water tank empty

- ▶ Remove the fresh water tank.
- ▶ Rinse out the tank and fill it with fresh water.
- ▶ Reinsert the fresh water tank.

Emptying the waste water tank

On the display appears:

selection locked
waste water tank full

- ▶ Remove the waste water tank.
- ▶ Empty the waste water tank and rinse it out thoroughly with fresh water.
- ▶ Reinsert the waste water tank.

Fresh water and waste water tank (on mobile carts)

- Capacity is:
 - ▶ Fresh water tank = 16 liters
 - ▶ Waste water tank = 13 liters
- The fresh water tank must be filled daily with fresh, safe drinking water.
- If the machine is not used for an extended period of time, both tanks must be emptied and cleaned.
- The inside of the cart must always be kept dry.
- Both tanks may only be operated at the designated location (level monitoring).
- Should its location change, the cart may not be pushed but must be pulled – for safety reasons.
- The cart is not designed for transporting cargo. **M. Schaefer AG** accepts no responsibility for damage resulting from manipulation of the cart or from ignoring the user manual.


End of operation

Switching off the device

If the coffee machine is not used for an extended period of time (e.g. at night), the coffee maker can be switched to Stand-by mode. In this mode, the boilers are not kept at operating temperature, and no beverages can be dispensed.

On the display appears:


<< Stand by >>

- ▶ Carry out the daily cleaning procedure (see chapter "**Cleaning**").
- ▶ Switch the machine to "**Stand by**" (press the  button).



The next time the coffee maker is restarted, the fresh water supply must first be opened before the coffee maker can be switched on!

Extended down times (e.g. holidays)

- ▶ Carry out the daily cleaning procedure (see chapter "**Cleaning**").
- ▶ Switch the machine to "**Stand by**" (press the  button).
- ▶ Close the shut-off valve to the fresh water supply.
- ▶ Disconnect the coffee machine from the power supply.
- ▶ Vacuum the coffee beans from the bean containers using the vacuum cleaner.
- ▶ In areas where the temperature can fall below freezing, the boilers must be emptied. Please contact a qualified service technician approved by the manufacturer.

Dismantling



Contact a qualified customer service representative approved by the manufacturer.

Programming: CHEF card

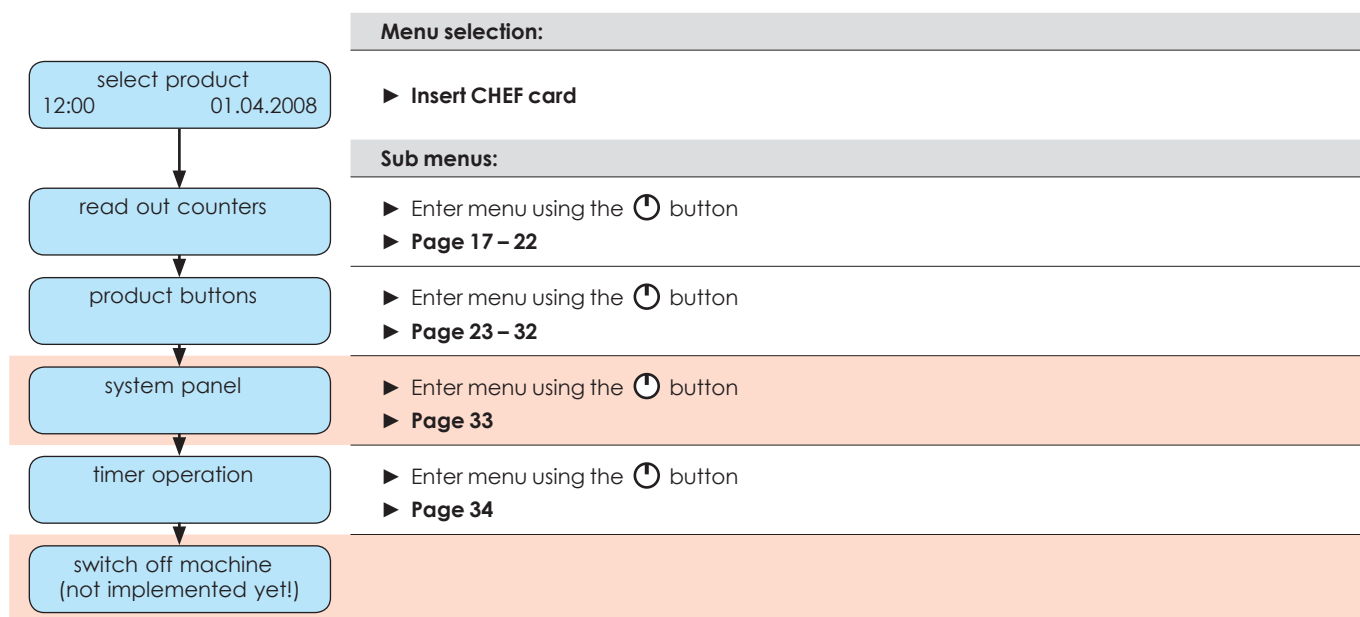
Navigation in programming level

⊖ = ⊕ and 🔑 = ⊖ = Forward and backward in the menu, set parameters

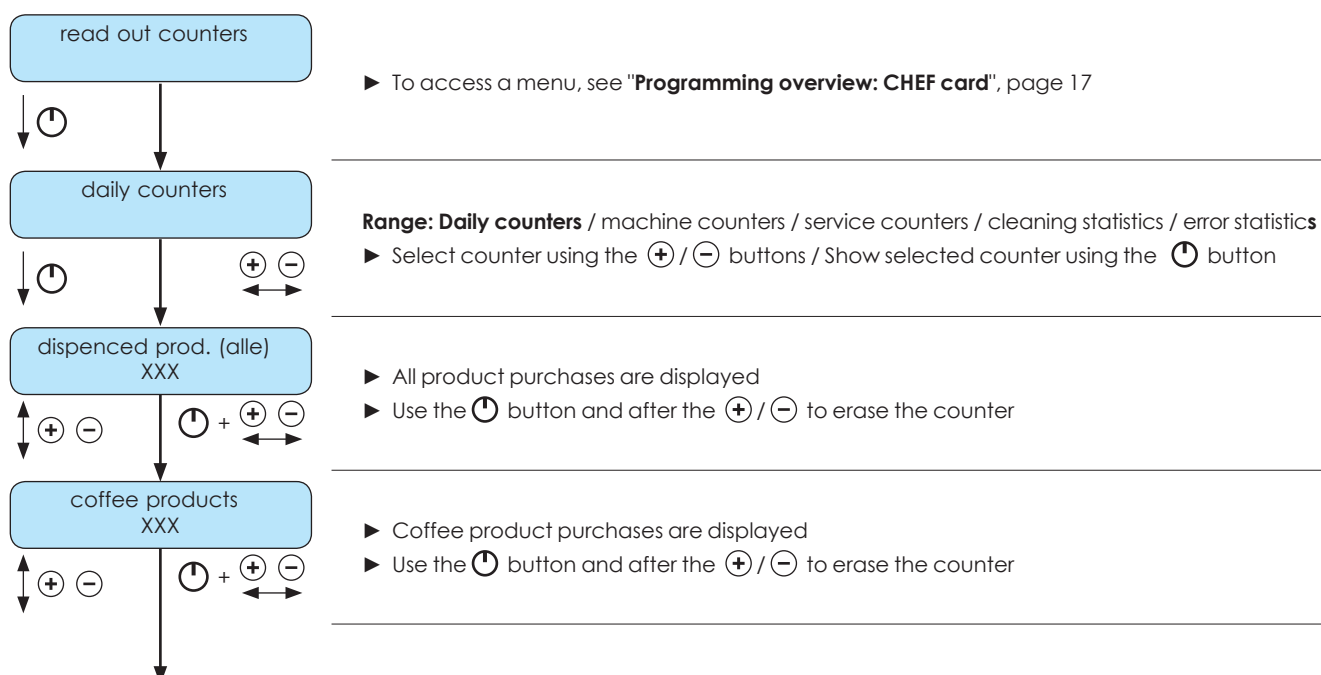
⌚ = Access, confirm or continue through a menu

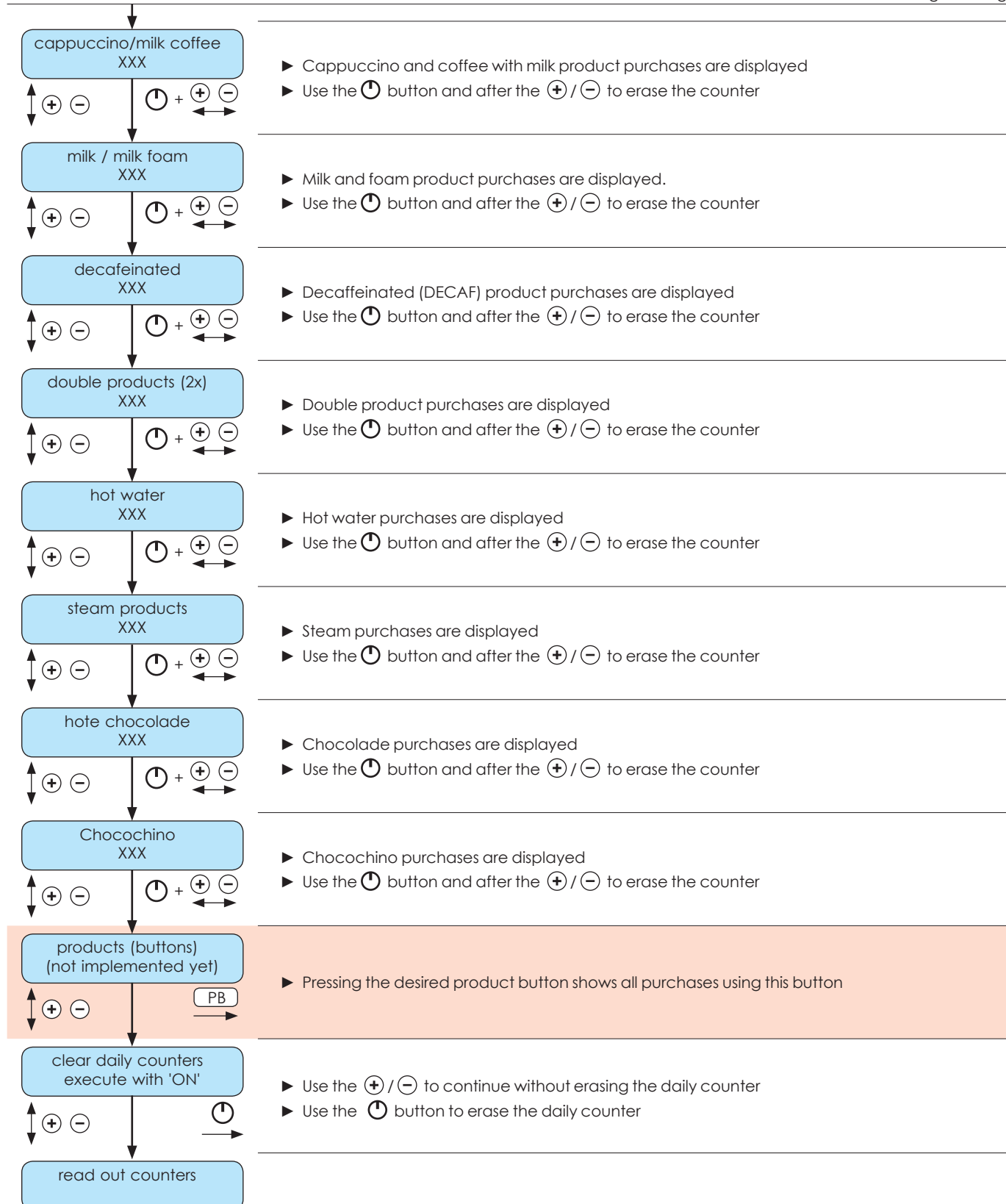
PB = Product button

Overview programming: CHEF card



Read out counters: Daily counters





Read out counters: Machine counters

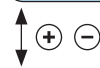
read out counters



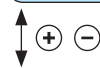
machine counters



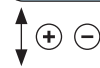
dispensed prod. (all)
XXX



coffee products
XXX



cappuccino/milk coffee
XXX



milk / milk foam
XXX



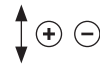
decaffeinated
XXX



double products (2x)
XXX



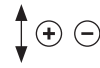
hot water
XXX



steam products
XXX



hote chocolate
XXX



Chocochino
XXX



► To access a menu, see "**Programming overview: CHEF card**", page 17

Range: Daily counters / **machine counters** / service counters / cleaning statistics / error statistics

► Select counter using the **+** / **-** buttons / Show selected counter using the **⌚** button

► All product purchases are displayed

► Coffee product purchases are displayed

► Cappuccino and coffee with milk product purchases are displayed

► Milk and foam product purchases are displayed

► Decaffeinated (DECAF) product purchases are displayed

► Double product purchases are displayed

► Hot water purchases are displayed

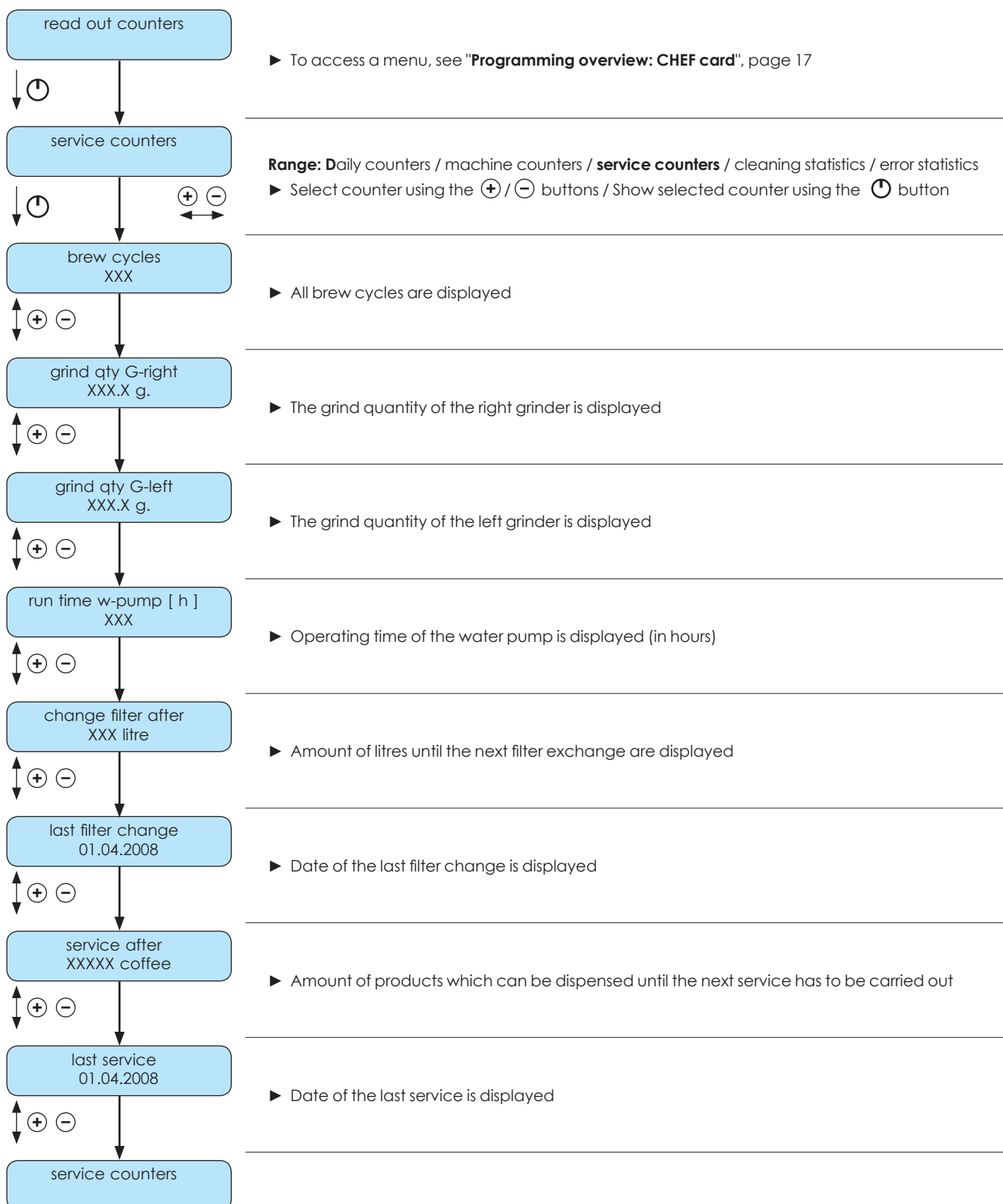
► Steam purchases are displayed

► Chocolate purchase are displayed

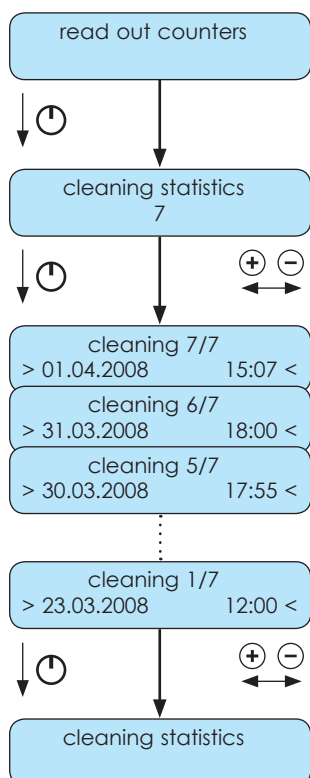
► Chocochino purchase are displayed



Read out counters: Service counter



Read out counters: cleaning statistics



► To access a menu, see "**Programming overview: CHEF card**", page 17

Range: Daily counters / machine counters / service counters / **cleaning statistics** / error statistics

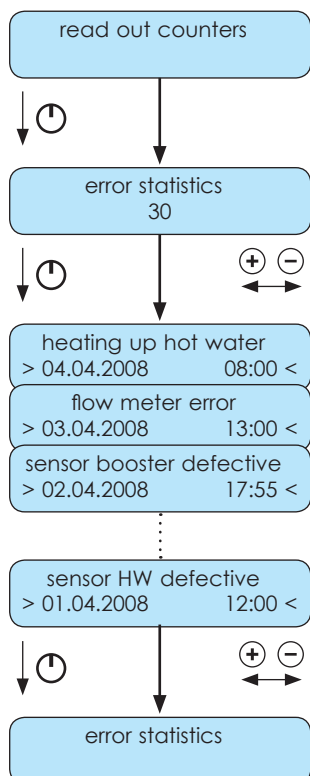
► Select counter using the **+** / **-** buttons / Show selected counter using the **⌚** button

All carried out cleaning cycles from the machine are displayed (including date and time / MUST and IS status of the cleaning cycles).

► Use the **+** / **-** buttons to show all cleaning cycles

► Use the **⌚** button to return to the menu

Read out counters: error statistics



► To access a menu, see "**Programming overview: CHEF card**", page 17

Range: Daily counters / machine counters / service counters / cleaning statistics / **error statistics**

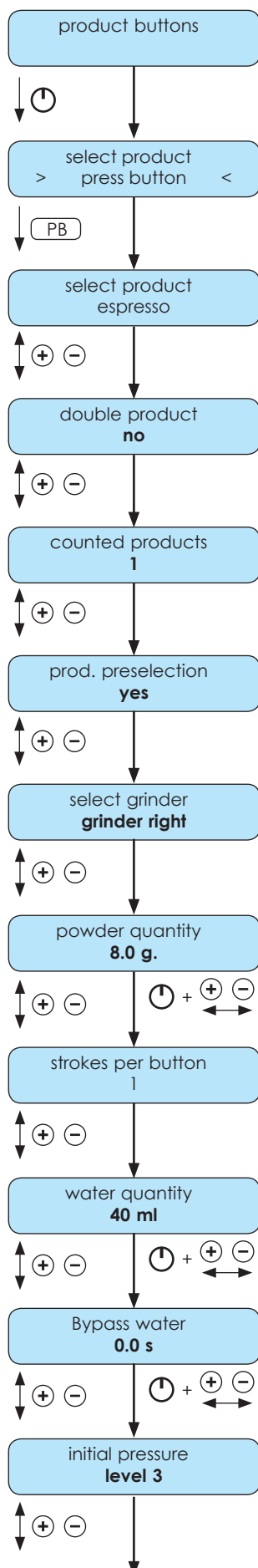
► Select counter using the **+** / **-** buttons / Show selected counter using the **⌚** button

All errors registered on the machine are displayed (including date and time).

► Use the **+** / **-** buttons to show all errors

► Use the **⌚** button to return to the menu

Product buttons: Products without milk



► To access a menu, see "**Programming overview: CHEF card**", page 17

► Select the product for which the parameters are to be set

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 4.0 – 16.0 g.

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)

► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

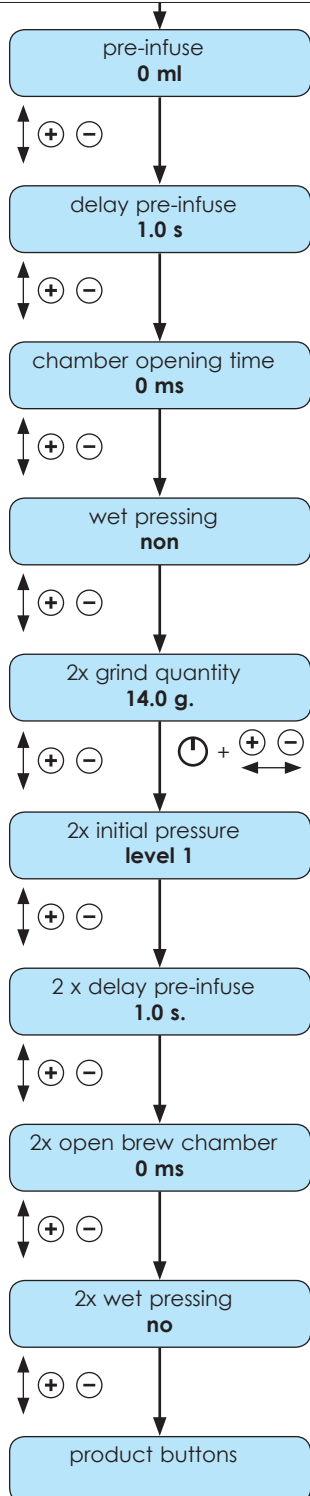
► Quantity of the coffee water

Appears only, if the machine is equipped with the option bypass!

Range: 0.0 – 30.0 s

► Duration of Bypass water

► Parameter can only be changed by a qualified service technician!



► Parameter can only be changed by a qualified service technician!

Appears only, if pre-infuse is programmed higher than 00 ml

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to "yes"

Range: 4.0 – 16.0 g.

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)

Appears only, if the parameter double product is programmed to "yes"

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to "yes"

► Parameter can only be changed by a qualified service technician!

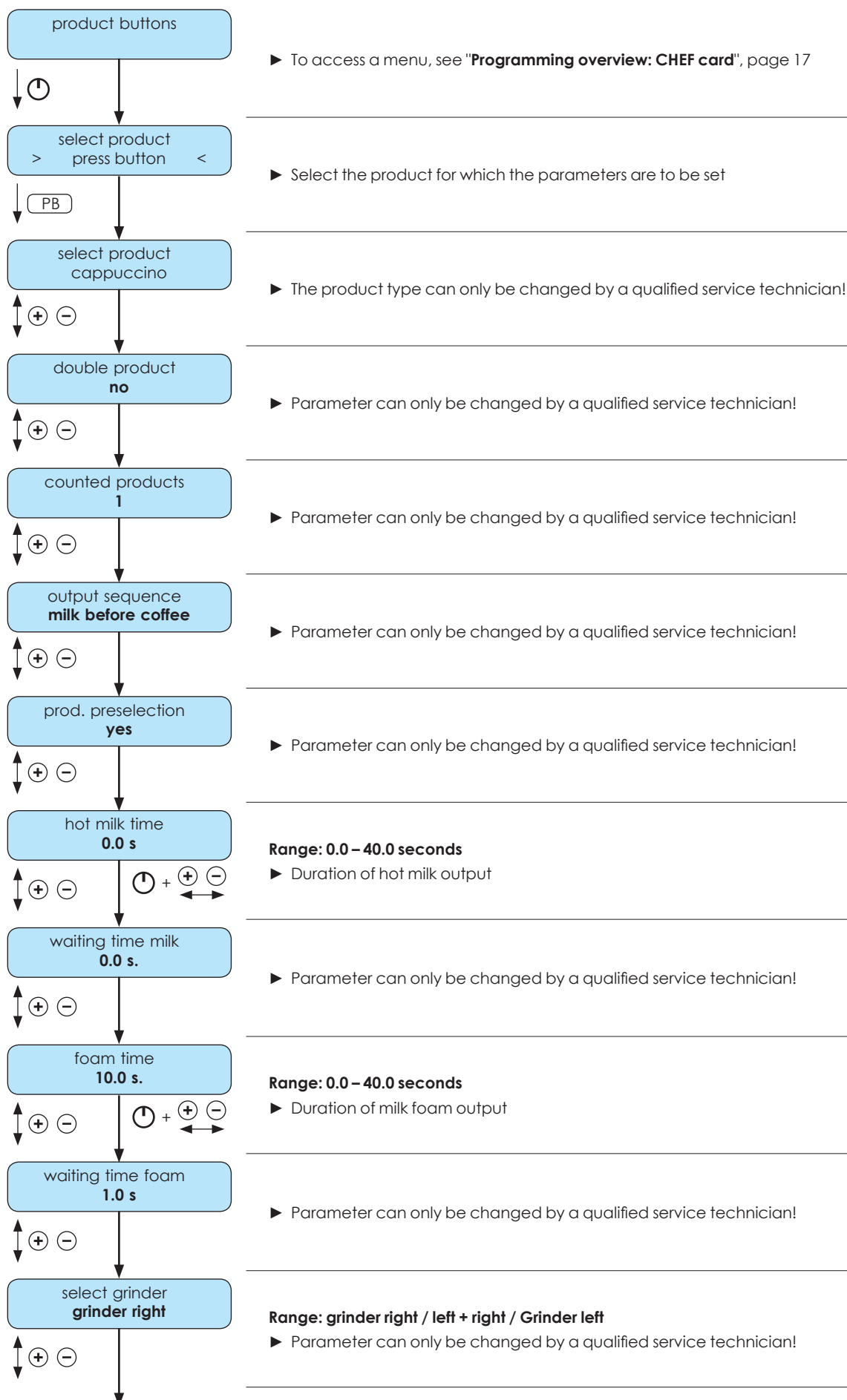
Appears only, if the parameter double product is programmed to "yes"

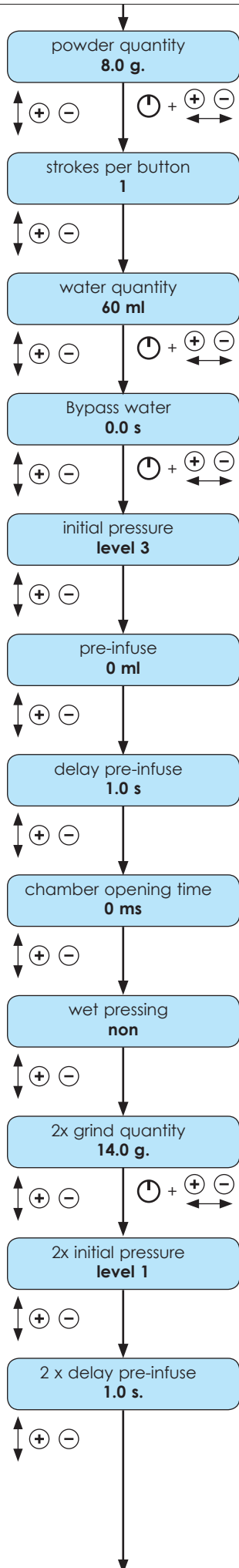
► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to "yes"

► Parameter can only be changed by a qualified service technician!

Product buttons: Products with milk





Range: 4.0 – 16.0 g.

► Quantity of coffee powder (max.: 14.0 gr; depending on the type of grind)

► Parameter can only be changed by a qualified service technician!

Range: 10 – 600 ml

► Quantity of the coffee water

Appears only, if the machine is equipped with the option bypass!

Range: 0.0 – 30.0 s

► Duration of Bypasswassers

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Appears only, if pre-infuse is programmed higher than 00 ml

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to “yes”!

Range: 4.0 – 16.0 g.

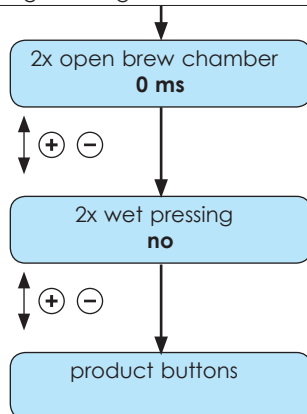
► Menge des Kaffeepulvers (Max.: 14.0 g.; abhängig vom Mahlgrad)

Appears only, if the parameter double product is programmed to “yes”!

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to “yes”!

► Parameter can only be changed by a qualified service technician!



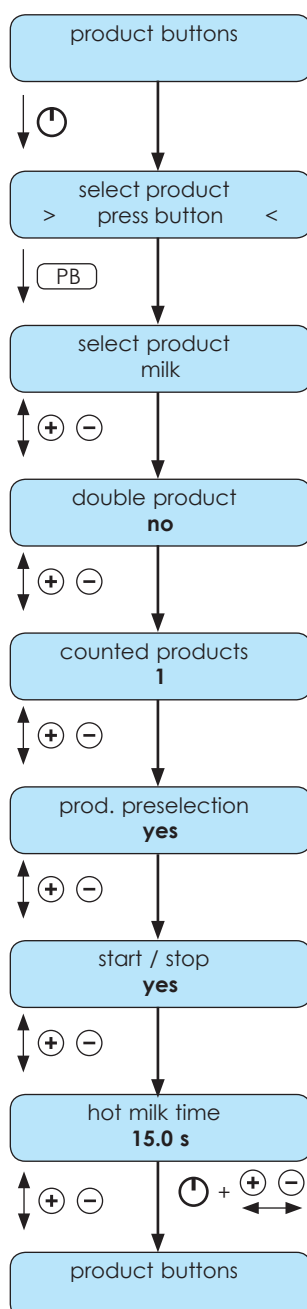
Appears only, if the parameter double product is programmed to "yes"!

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to "yes"!

► Parameter can only be changed by a qualified service technician!

Produkte Tasten: Milch



► To access a menu, see "Programming overview: CHEF card", page 17

► Select the product for which the parameters are to be set

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

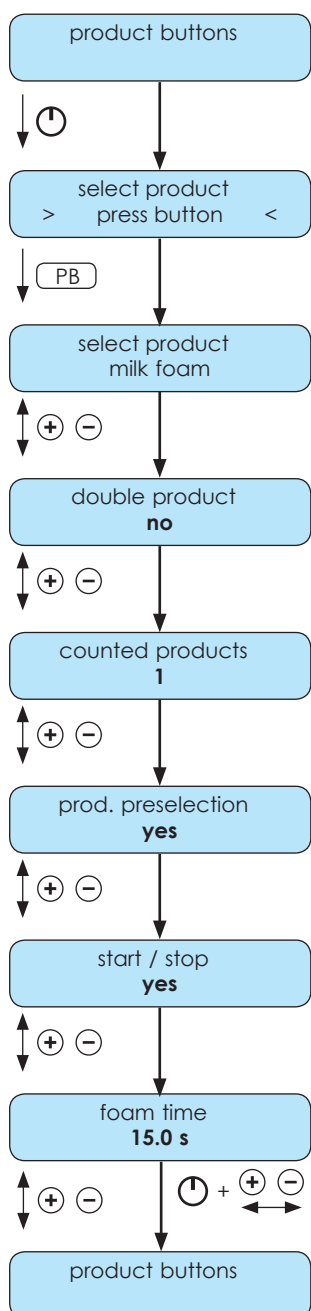
► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!
► Product output can be stopped by pressing the product button again

Range: 0.0 – 40.0 seconds

► Duration of hot milk output

Product buttons: milk foam



► To access a menu, see "**Programming overview: CHEF card**", page 17

► Select the product for which the parameters are to be set

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

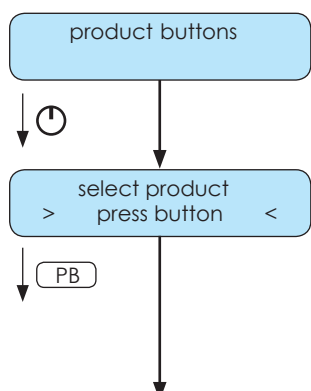
► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!
 ► Product output can be stopped by pressing the product button again

Range: 0.0 – 40.0 seconds

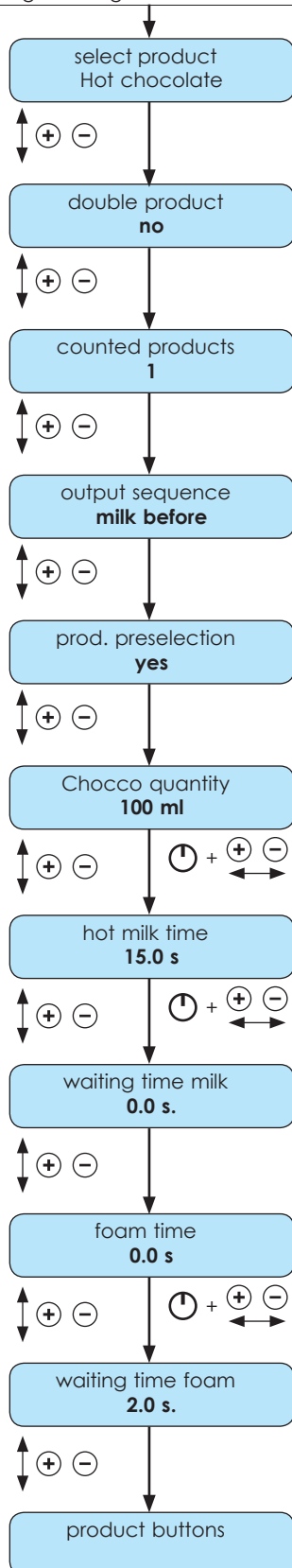
► Duration of milk foam output

Product buttons: Hot Chocolate (Option chocolate powder)



► To access a menu, see "**Programming overview: CHEF card**", page 17

► Select the product for which the parameters are to be set



► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 40 – 999 ml

► Quantity of chocolate powder

Appears only, if the machine is equipped with a milk system!

Range: 0.0 – 40.0 seconds

► Duration of hot milk output

Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

Appears only, if the machine is equipped with a milk system!

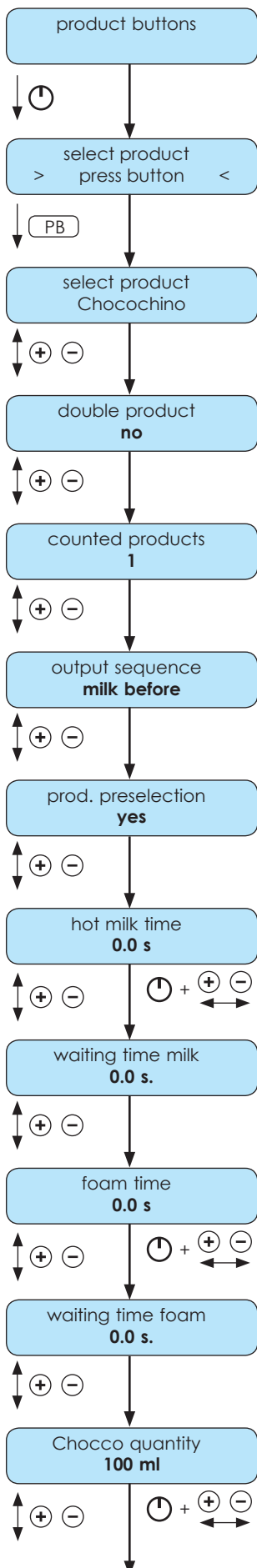
Range: 0.0 – 40.0 seconds

► Duration of milk foam output

Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

Produkte Tasten: Chocochino (Option chocolate powder)



► To access a menu, see "Programming overview: CHEF card", page 17

► Select the product for which the parameters are to be set

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

Range: 0.0 – 40.0 seconds

► Duration of hot milk output

Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

Appears only, if the machine is equipped with a milk system!

Range: 0.0 – 40.0 seconds

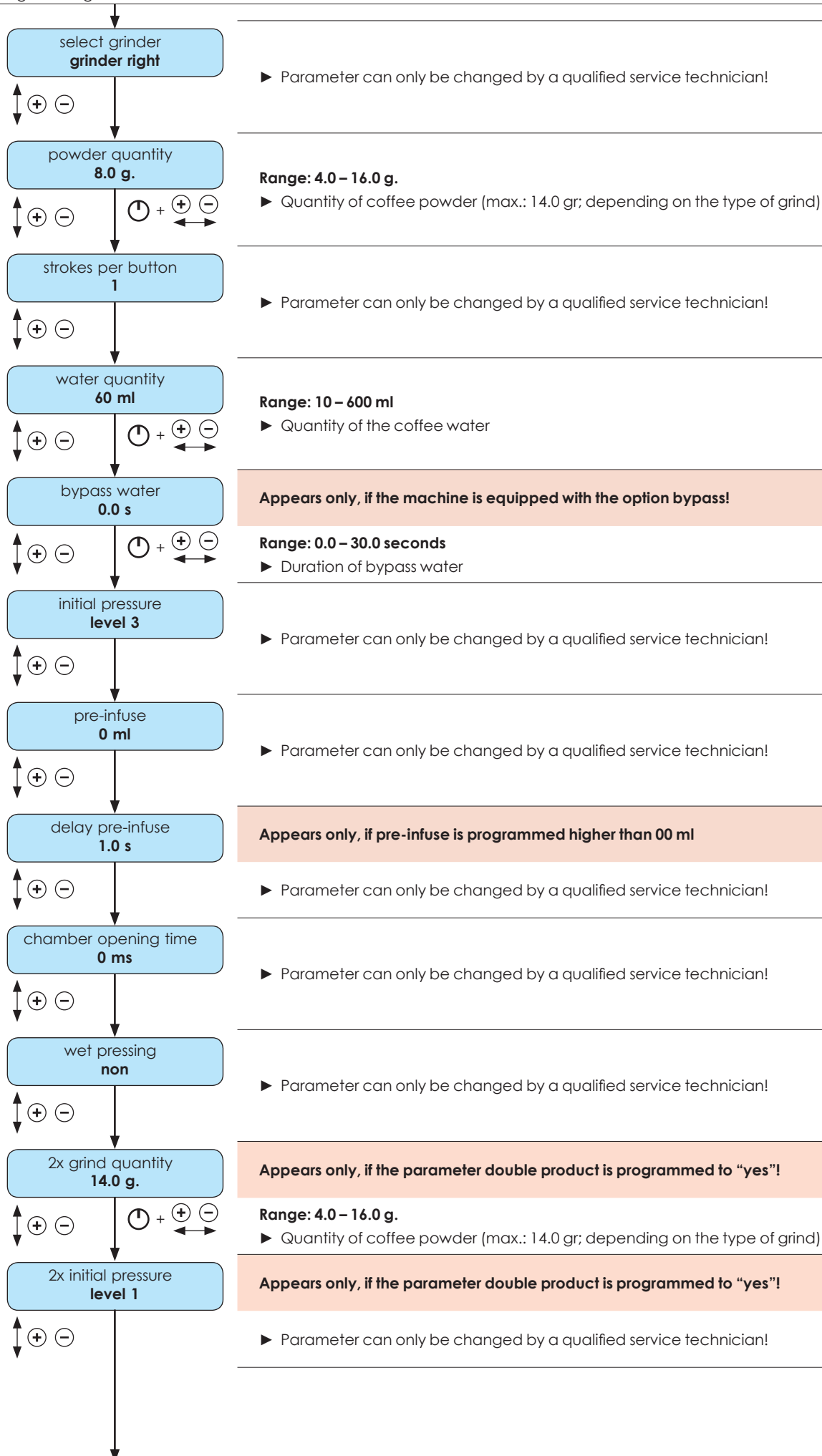
► Duration of foam time

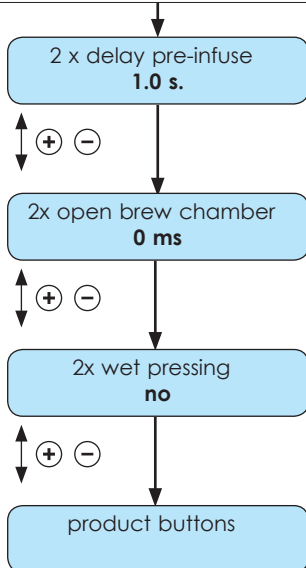
Appears only, if the machine is equipped with a milk system!

► Parameter can only be changed by a qualified service technician!

Range: 40 – 999 ml

► Quantity of chocolate powder





Appears only, if the parameter double product is programmed to "yes"!

► Parameter can only be changed by a qualified service technician!

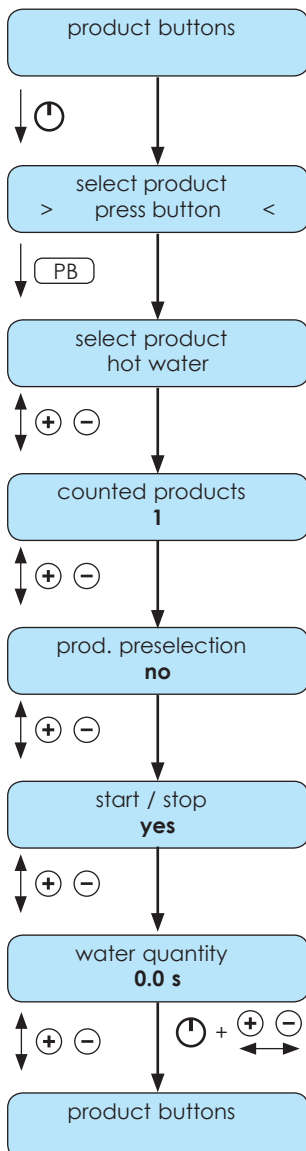
Appears only, if the parameter double product is programmed to "yes"!

► Parameter can only be changed by a qualified service technician!

Appears only, if the parameter double product is programmed to "yes"!

► Parameter can only be changed by a qualified service technician!

Product buttons: hot water



► To access a menu, see "Programming overview: CHEF card", page 17

► Select the product for which the parameters are to be set

► The product type can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

► Parameter can only be changed by a qualified service technician!

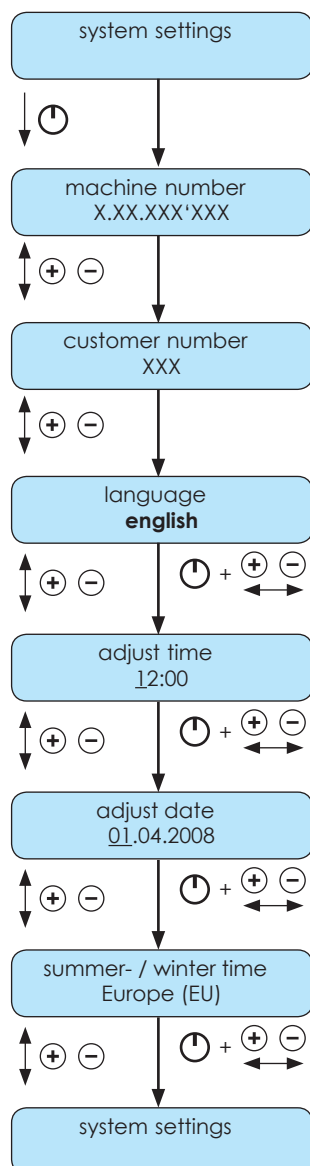
► Parameter can only be changed by a qualified service technician!

► Product output can be stopped by pressing the product button again

Range: 0.0 – 99.9 seconds

► Duration of hot water output

System settings



- ▶ To access a menu, see „**Programming overview: CHEF card**“, page 17

- ▶ Parameter can only be changed by a qualified service technician!
- ▶ The machine number is displayed

- ▶ Parameter can only be changed by a qualified service technician!
- ▶ The customer number is displayed

Bereich: Deutsch / Englisch / Französisch / Niederländisch

- ▶ Select display language
- ▶ Use the ⏻ button and after the ⬆️ / ⬆️ to change display language

Range: HH:MM

- ▶ Set the time
- ▶ Use the ⏻ button and after the ⬆️ / ⬆️ to adjust time

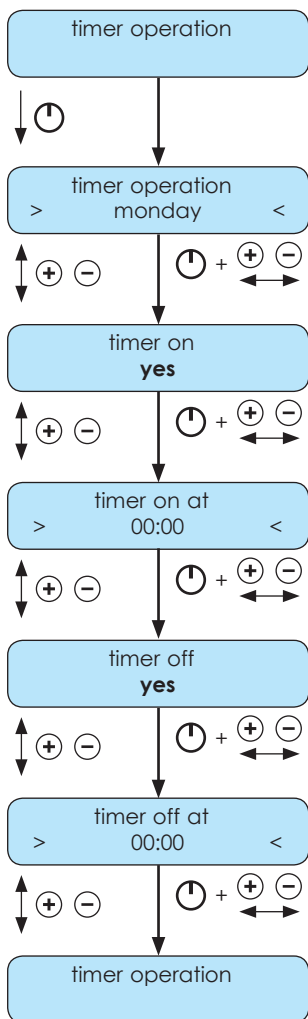
Range: DD.MM.JJJJ

- ▶ Set the date
- ▶ Use the ⏻ button and after the ⬆️ / ⬆️ to adjust date

Range: Europe (EU) / Nord-Amerika / Deaktiviert

- ▶ Set automatic switchover to daylight savings time
- ▶ Use the ⏻ button and after the ⬆️ / ⬆️ to adjust summer- / winter time

Timer operation



► To access a menu, see "**Programming overview: CHEF card**", page 17

Range: Monday – Sunday

► Wählen des einzustellenden Tages

► **YES** = The machine switches on automatically

► **NO** = The machine must be switched on manually

Caution: Appears only if "timer on" is set to "yes" !

► Enter desired switching on time

► **YES** = The machine switches off automatically

► **NO** = The machine must be switched off manually

Caution: Appears only if "timer off" is set to "yes" !

► Enter desired switching off time



Repeat that procedure for every desired day!

Programming: PROGRAM card (option)



The accounting over the MONEY card has to be released and programmed by an qualified service technician!

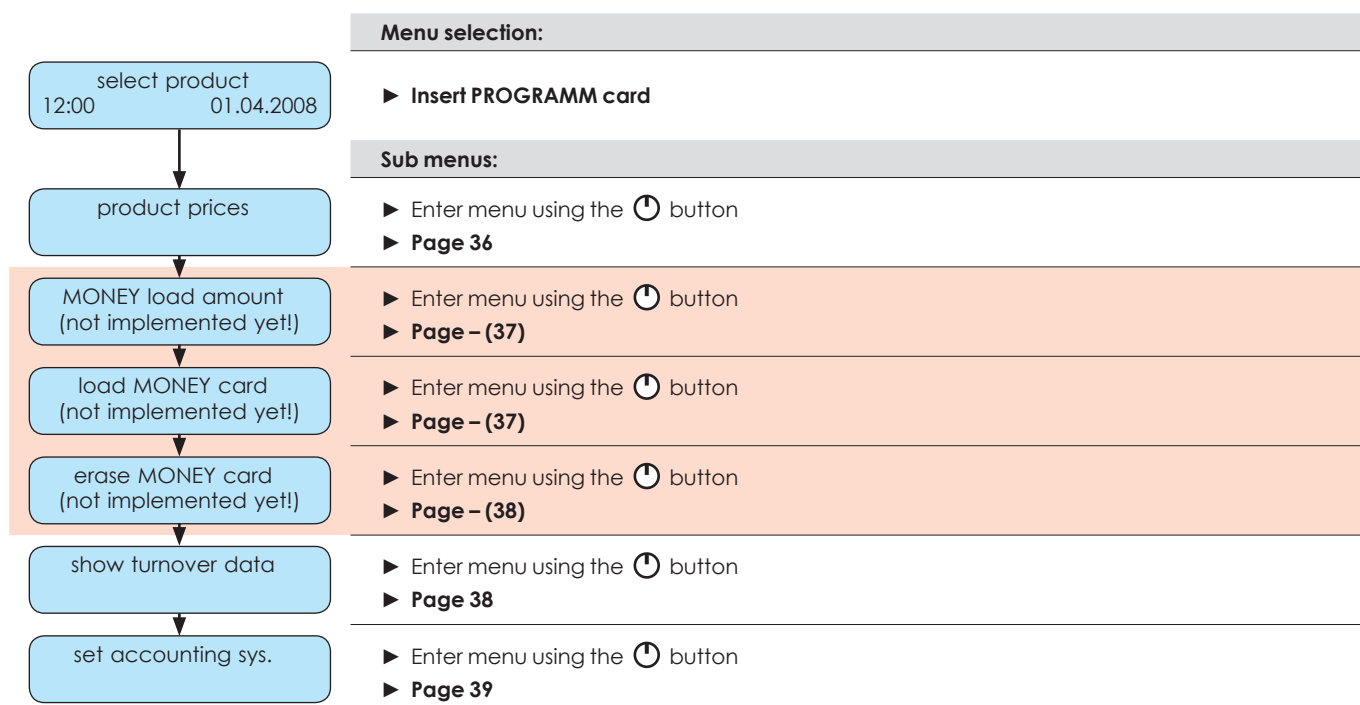
Navigation in programming level

 =  and  =  Forward and backward in the menu, set parameters

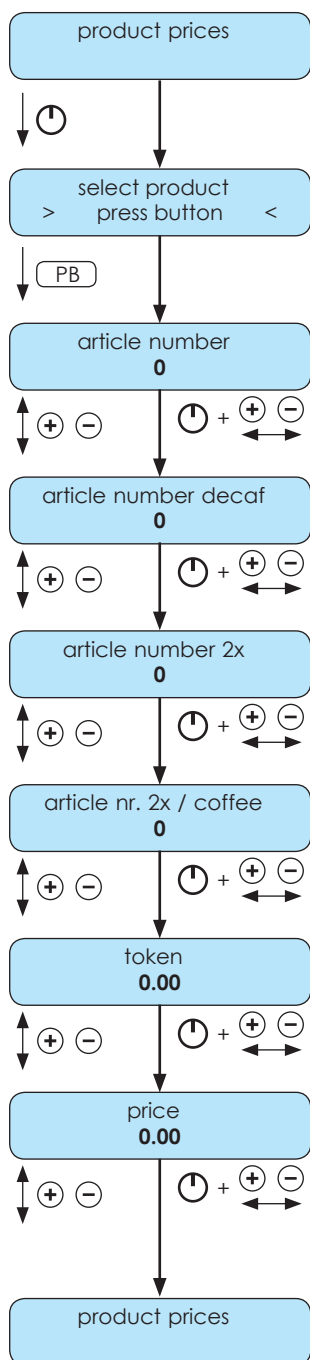
 Access, confirm or continue through a menu

 Product button

Overview programming: PROGRAM card



Product prices



► To access a menu, see "**Programming overview: PROGRAM card**", page 34

► Select the product for which the parameters are to be set.

Range: 0 – 99

► Set the article number for the selected product

Only for CCI / CSI!

Range: 0 – 99

► Set the article number for decaffeinated products for the selected product

Only for CCI / CSI!

Range: 0 – 99

► Set the article number for double products for the selected product

Only for CCI / CSI!

Range: 0 – 99

► Set the article number for decaffeinated double products for the selected product

Appears only if "EMP channel 6 token" is set to "yes" !

Range: 0 – 999.99

► Set the amount of tokens which are used to prepare the selected product

Only for coin tester!

Range: 0 – 999.99

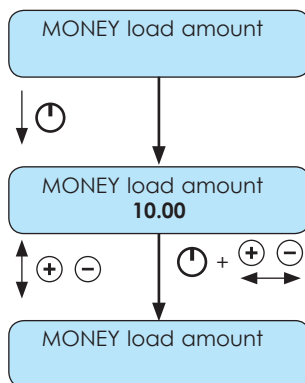
► Set the product price for the selected product

Remark: This amount will be taken off the credit on the MONEY card if an accounting system is released (see "**set accounting system**", page 38).



Repeat that procedure for every programmed product!

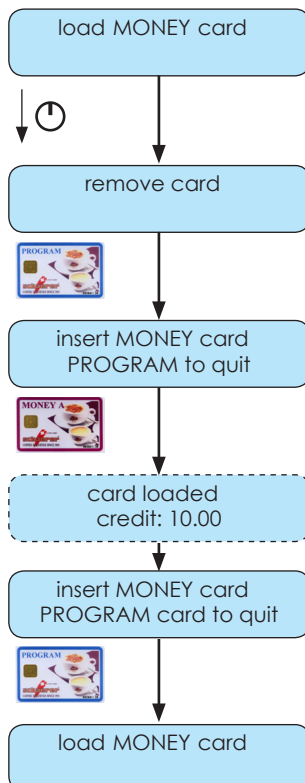
MONEY load amount (not implemented yet)



► To access a menu, see "**Programming overview: PROGRAM card**", page 35

► Set amount which will be loaded onto the MONEY card

Load MONEY card (not implemented yet)



► To access a menu, see "**Programming overview: PROGRAM card**", page 35

► Remove PROGRAM card

► Insert MONEY A or MONEY B card

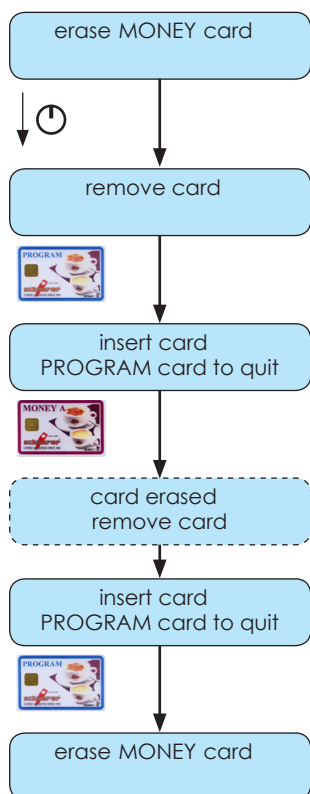
► The amount which is set under "**MONEY load amount**" above will be loaded onto the inserted MONEY card

► Remove MONEY card when the message "**card loaded**" appears on the display

► Repeat the procedure above for every desired MONEY card

► Insert PROGRAM card to quit

Erase MONEY card (not implemented yet)



► To access a menu, see "**Programming overview: PROGRAM card**", page 34

► Remove PROGRAM card

► Insert MONEY A or MONEY B card

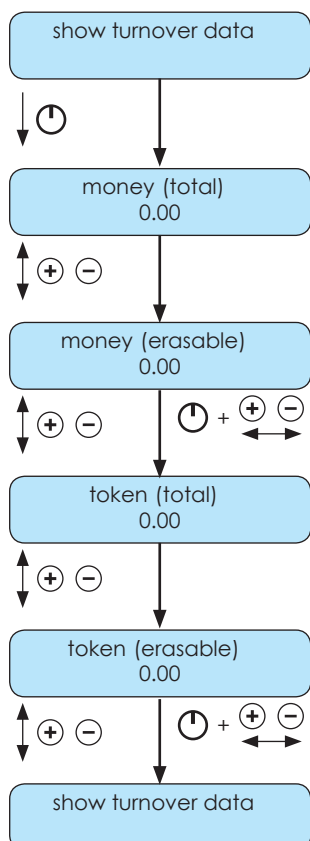
► The amount on the MONEY card will be erased

► Remove MONEY card when the message "**card erased**" appears on the display

► Repeat the procedure above for every desired MONEY card

► Insert PROGRAM card to quit

Show turnover data



► To access a menu, see "**Programming overview: PROGRAM card**", page 34

► The total counter for money will be shown

► Use the \oplus / \ominus to continue without erasing the counter

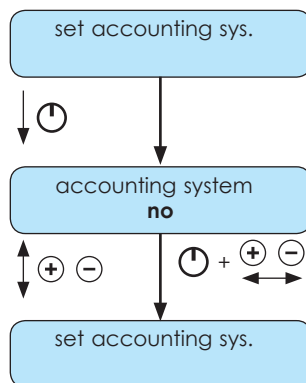
► Use the clock button to erase the counter

► The total counter for token will be shown

► Use the \oplus / \ominus to continue without erasing the counter

► Use the clock button to erase the counter

Set accounting system



► To access a menu, see "**Programming overview: PROGRAM card**", page 34

► **YES** = The set accounting system is activated

► **NO** = The set accounting system is not activated

Cleaning



Observe the safety instructions on page 56 – 58 !



For daily and weekly cleaning, always use the cleaning agents recommended by **M. Schaerer Ltd.**

Daily cleaning:

- ▶ Schaerer cleaning tablets
- ▶ „Daypure“ milk system cleaner

Weekly cleaning:

- ▶ „Weekpure“ milk system cleaner

Overview of cleaning intervals

Daily	Weekly	As needed	As instructed	Optional	
X					Cleaning program
X					Foamer head cleaning
X					Cleaning of grounds container
X					Cleaning of drip tray
X					Cleaning of (outer) sheeting
X					Cleaning of brew chamber
	X	X			Cleaning of bean containers
X				O	Refrigerator

Daily = daily, at least once and as needed

Weekly = weekly cleaning

As needed = regularly, as necessary

As instructed = As advised by the machine / service technician

Optional = optional (depending on equipment version)

Cleaning options

Automatic rinsing



The automatic rinse is self-triggering (programmed).

Hot rinsing



- ▶ Briefly press the  button once (duration of rinse: ± 10 seconds).

Milk tube rinse

- ▶ Briefly press the  button twice. (Duration of rinse: ± 10 seconds)
- ▶ Fill the cleaning container with ± 150 ml of fresh water.
- ▶ Place the tubes into the container.
- ▶ Press the  button. Duration of rinse: ± 10 seconds).

Daily cleaning SCA



Refer to the safety instructions and to the chapter "**Cleaning**" inside the user manual!



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



The following cleaning possibilities are available:

1. Automatic rinsing = Self starting (programmed)
2. Hot rinsing = Press the button once (rinse duration: ± 15 seconds)
3. Milk tube rinsing = Press the button twice (rinse duration: ± 10 seconds)
4. Complete cleaning = Press the button for 4 seconds (procedure described as follows):



- Press the button (± 4 seconds).

cleaning program
remove container

Display

- Pull out the grounds container (within 5 sec.) and clean it.
► Clean the brew area with the brush.
► Place back the grounds container.
Wait until the display shows:

cleaning program
insert tablet

Display



- Insert the cleaning tablet.
► Press the button.



Coffee system cleaning is running!
(duration: ± 5 min.)

Machines without milk system:

- Continue with step **7**.

Machines with milk system:

- Continue with step **3**.



Wait until the display shows:

cleaning program
cleaning agent

Display

- Fill the cleaning container with water and cleaning agent.

Dosage:

Daypure: 100 ml
Water: 1000 ml

- Place the tubes in the container.



- Press the button.



Milk system cleaning is running!
(duration: ± 1.5 min.)



Wait until the display shows:

cleaning program
rinsing water

Display

- Rinse the cleaning container and fill it with 600 ml of cold water.
► Place the tubes in the container.



- Press the button.

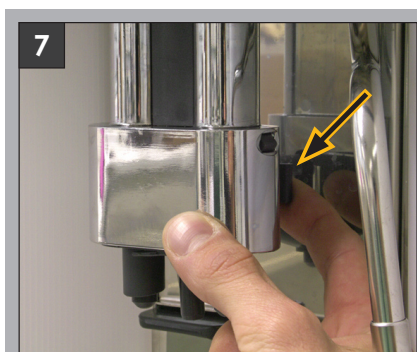


Milk system rinsing is running!
(duration: ± 1.5 min.)

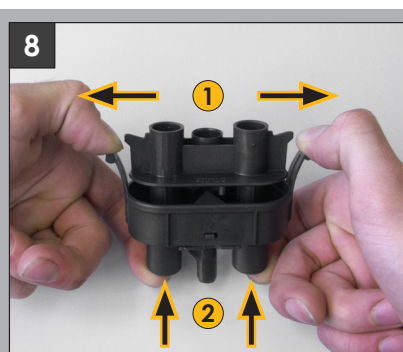
Wait until the display shows:

Select product
12:00 01.05.2008

Display



- ▶ Remove the cleaning container.
- ▶ Release the foamer head from the holder (press the button).
- ▶ Pull off the tube from the foamer head.



- ▶ Dismantle the foamer head and wash it under warm, running water.
- ▶ Remove residues with a brush.



- ▶ Remove and wash drip grid under warm, running water.
- ▶ Clean drip tray with a damp paper tissue.
- ▶ Place drip grid back.
- ▶ Clean external surfaces with a damp paper tissue.



Do not use any abrasives!



Weekly cleaning:

- ▶ Carry out steps 1 to 9 with the weekly cleaning agent (Weekpure).

Dosierung:

Weekpure:	100 ml
Wasser:	1000 ml



Follow hygiene regulations according to HACCP!
Extract from HACCP:

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

Daily cleaning SCA Cup & Cool



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



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



- ▶ Press and hold the button for ± 4 seconds.

The display shows:

cleaning programme
remove container

- ▶ Pull out the grounds container **within 5 seconds** and clean it.
- ▶ Clean the brew area with the brush.
- ▶ Place the grounds container back in.

The display shows:

cleaning programme
insert tablet



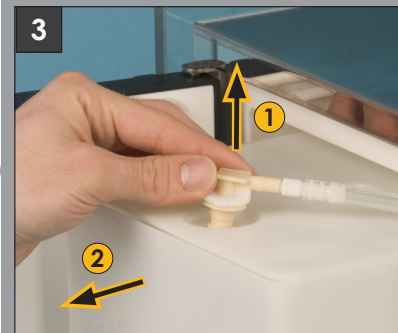
- ▶ Insert the cleaning tablet.
- ▶ Press the button.



Coffee system cleaning is running!
(duration: ± 5 minutes)

Wait until the display shows:

cleaning programme
cleaning agent

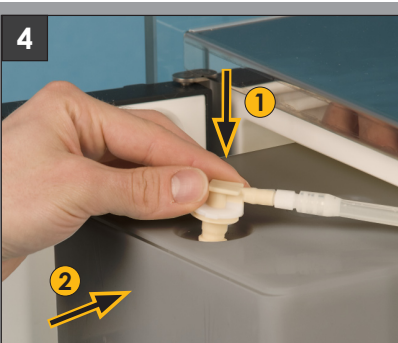


- ▶ Open the refrigerator door.
- ▶ Disconnect the hose and remove the milk container (white) .
- ▶ Rinse the milk container.
- ▶ Fill the cleaning agent into the cleaning container (grey).

Dosage:

Daypure:	100 ml
Water	1000 ml

- ▶ Place lid back onto the cleaning container and reconnect the hose.
- ▶ Place the cleaning container into the refrigerator unit and leave the door open.



- ▶ Press the button.



Milk system cleaning is running!
(duration: ± 3 minutes)

Wait until the display shows:

cleaning programme
rinsing water

- ▶ Rinse the cleaning container and fill it with 600 ml of fresh water.
- ▶ Re-attach lid and hose and place the cleaning container back into the refrigerator . Leave the door open.



- ▶ Press the button.



Rinsing is running!
(duration: ± 2 minutes)

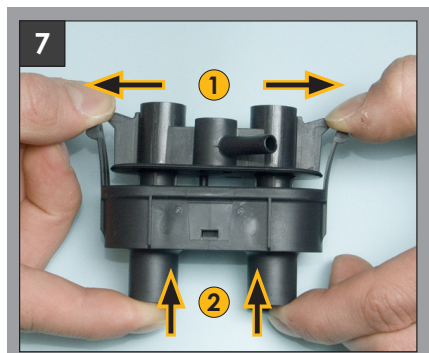
Wait until the display shows:

remove cleaning
agent

- ▶ Remove and rinse the cleaning container.
- ▶ Confirm with the button.



- ▶ Release the foamer head from the holder (press the button).
- ▶ Pull off the tube from the foamer head.



- Dismantle the foamer head and clean it under warm, running water.
- Remove residues with a brush.
- Mount the foamer head and place it back in.
- Place the tube back onto the foamer head.

Machines without steam:

- Continue with step **9**.

Machines with steam:

- Continue with step **8**.



- Clean the steam wand.



- Wash drip grid under warm, running water.
- Clean drip tray with a damp tissue.
- Place drip grid back.
- Clean external surfaces with a damp tissue.



Do not use any abrasives!


Weekly cleaning:

- Carry out steps **1** to **9** with the weekly cleaning agent.

Dosage:

Weekpure:	100 ml
Water:	1000 ml



Follow hygiene regulations according to HACCP!

Extract from HACCP:

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

Weekly cleaning



Clean the bean containers on a weekly basis (or as needed).



Do not clean the bean containers in a dishwasher!

- ▶ Close the locking tab of the bean containers.
- ▶ Remove any remaining coffee beans with the vacuum cleaner.
- ▶ Remove the bean containers.
- ▶ Rinse out the bean containers under lukewarm, running water (mixed with soap, if needed) and clean then with a dry paper towel. Remove any stubborn remains using a brush.




Do not use any abrasives!

- ▶ Reattach the bean containers.


Machines with activated cleaning request



The following descriptions are only valid for machines with activated cleaning request!

With activated cleaning request, the LED from the  button is blinking red and the display shows:

select product
clean machine









- ▶ By pressing the  button the cleaning can be delayed up to maximal one hour. During this hour products can still be delivered.
- ▶ After one hour all product deliveries will be blocked and the machine automatically starts the daily cleaning cycle (see „**daily cleaning**“). The display shows:

cleaning program
remove container

Troubleshooting / Error messages



Inform your authorised customer service representative immediately if you cannot rectify a malfunction! Do not attempt to repair the coffee machine yourself!

Display message	Cause	Remedy
select product 12:00 01.04.2008	<ul style="list-style-type: none"> Appears when the machine is ready to operate. <i>Beverages can be dispensed.</i> 	
selection locked grounds cont. missing	<ul style="list-style-type: none"> The grounds container has been pulled out (cleaning program). The end switch is defective. 	<ul style="list-style-type: none"> After cleaning the brew chamber, reinsert the grounds container. If the message remains on the display: Contact a qualified service technician.
selection locked empty gr. container	<ul style="list-style-type: none"> The grounds container is full. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> Empty the grounds container and reinsert it.
select product start cleaning	<ul style="list-style-type: none"> Appears when a programmed number of beverages has been dispensed without the machine being cleaned. 	<ul style="list-style-type: none"> The machine must be cleaned (refer to the chapter "Cleaning").
selection locked grinder L no beans	<ul style="list-style-type: none"> Appears when the bean container on the left-hand side is empty or when a coffee bean has become stuck. <i>Left beverage output is blocked!</i> 	<ul style="list-style-type: none"> Fill up the bean containers with coffee beans (max. 1000 g.) and push the  button. If jammed: Use the stem of the cleaning brush to "stir" the coffee beans around and unclog the grinder. Then press the .
selection locked grinder R no beans	<ul style="list-style-type: none"> Appears when the bean container on the right-hand side is empty or when a coffee bean has become stuck. <i>Right beverage output is blocked!</i> 	<ul style="list-style-type: none"> Fill up the bean containers with coffee beans (max. 1000 g.) and push the . If jammed: Use the stem of the cleaning brush to "stir" the coffee beans around and unclog the grinder. Then press the .
selection locked grinder L overload	<ul style="list-style-type: none"> Appears when the grinder on the left-hand side is overloaded or if the grinder is jammed. 	<ul style="list-style-type: none"> Check the grinder for foreign objects. Press the .
selection locked grinder R overload	<ul style="list-style-type: none"> Appears when the grinder on the right-hand side is overloaded or if the grinder is jammed. 	<ul style="list-style-type: none"> Check the grinder for foreign objects. Press the .
selection locked grinder L blocked	<ul style="list-style-type: none"> An object (such as a stone) has become jammed in the grinder. <i>Left beverage output is blocked!</i> 	<ul style="list-style-type: none"> Press the  button. If the message remains on the display, switch off the coffee machine and vacuum out coffee beans with the vacuum cleaner. Check if a foreign object has jammed the grinder.
selection locked grinder R blocked	<ul style="list-style-type: none"> An object (such as a stone) has become jammed in the grinder. <i>Right beverage output is blocked!</i> 	<ul style="list-style-type: none"> Press the  button. If the message remains on the display, switch off the coffee machine and vacuum out coffee beans with the vacuum cleaner. Check if a foreign object has jammed the grinder.
selection locked grinder current	<ul style="list-style-type: none"> PCB or electronics are defective. 	<ul style="list-style-type: none"> Contact a qualified service technician.
selection locked brew motor current	<ul style="list-style-type: none"> PCB or electronics are defective. 	<ul style="list-style-type: none"> Contact a qualified service technician.
selection locked over curr. brewmotor	<ul style="list-style-type: none"> The brew unit has too much electricity (over 4A). Brew unit is jammed. 	<ul style="list-style-type: none"> Contact a qualified service technician.

Display message	Cause	Remedy
select product water flow error	Possible causes: <ul style="list-style-type: none"> No water connection Defective pump (pump pressure < 7.5 bar) Brew unit blocked Water system blocked Grinder mixture too fine PCB - flowmeter incorrectly connected Electrical problem (PCB, ...) 	<ul style="list-style-type: none"> ► Open the shut-off valve and press the beverage button again. ► Check the brew unit. ► Check the grinder mixture. ► If the message remains on the display: Contact a qualified service technician.
select product over temp. brewwater	<ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
select product over temp. tea	<ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
select product over temp. steam	<ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked heating coffee water	<ul style="list-style-type: none"> The temperature is 10 °C below the programmed temperature. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Wait until the target temperature has been reached. ► If the message remains on the display: Contact a qualified service technician.
selection locked heating hot water	<ul style="list-style-type: none"> The temperature is 10 °C below the programmed temperature. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Wait until the target temperature has been reached. ► Bleibt die Meldung bestehen: Qualifizierte Servicestelle kontaktieren.
selection locked heating steam	<ul style="list-style-type: none"> The temperature is 10 °C below the programmed temperature. <i>Beverages can not be dispensed when the temperature is below 110 °C.</i> 	<ul style="list-style-type: none"> ► Wait until the target temperature has been reached. ► If the message remains on the display: Contact a qualified service technician.
select product timeout coffee heater	<ul style="list-style-type: none"> The programmed temperature of the coffee water boiler was not reached within 4 minutes after the machine was switched on. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Switch the machine off and then back on. ► If the message remains on the display: Contact a qualified service technician.
select productHW heater timeout	<ul style="list-style-type: none"> The programmed temperature of the hot water boiler was not reached within 4 minutes after the machine was switched on. <i>Hot water beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Switch the machine off and then back on. ► If the message remains on the display: Contact a qualified service technician.
select product steam heater timeout	<ul style="list-style-type: none"> The programmed temperature of the steam boiler was not reached within 4 minutes after the machine was switched on. <i>Milk and steam beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Switch the machine off and then back on. ► If the message remains on the display: Contact a qualified service technician.
selection locked coffee sensor def.	Possible causes: <ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked HW sensor def.	Possible causes: <ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked steam sensor def.	Possible causes: <ul style="list-style-type: none"> Electrical problem between the sensor and the PCB. Temperature sensor defective. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked brew unit time out	<ul style="list-style-type: none"> The brew unit motor is not running. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Contact a qualified service technician.

Display message	Cause	Remedy
selection locked timeout steam suppl.	<ul style="list-style-type: none"> The level in the steam boiler was not reached. 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked milk system locked	<ul style="list-style-type: none"> The steam temperature has fallen to 115°C. 	<ul style="list-style-type: none"> ► Wait until the temperature has been reached again ► If the message remains on the display: Contact a qualified service technician.
selection locked exchange filter	<ul style="list-style-type: none"> The programmed water volume (liters / months) has passed through the filter. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► The water filter must be replaced. Contact a qualified service technician.
selection locked service request	<ul style="list-style-type: none"> The programmed number of beverages (cups / month) has been reached. Service is required 	<ul style="list-style-type: none"> ► Contact a qualified service technician.
selection locked initialising	<ul style="list-style-type: none"> The software and the processor are re-started. The brewer moves into the "Home" position. <i>Beverage output is blocked!</i> 	<ul style="list-style-type: none"> ► Switch the machine off and then back on. ► If the message remains on the display: Contact a qualified service technician.
selection locked water tank empty	<ul style="list-style-type: none"> The water tank is empty. 	<ul style="list-style-type: none"> ► Refill the water tank and place it back under the machine. ► If the message remains on the display: Contact a qualified service technician.
selection locked waste water tank full	<ul style="list-style-type: none"> The waste water tank is full. 	<ul style="list-style-type: none"> ► Empty the waste water tank.
selection locked insert ground coffee	<ul style="list-style-type: none"> The DECAF button was pushed to dispense a DECAF beverage. 	<ul style="list-style-type: none"> ► Open the manual slot (tablet slot) and pour in the DECAF powder (coffee powder).

Options

MyFridge for option „Milk Smart“



The **Schaerer Coffee Art** can be equipped with an optional fridge. This option can be refitted.

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

Cup warmer / Cup & Cool



The **Schaerer Coffee Art** can be equipped with an optional cup warmer or Cup & Cool. This option can be refitted.



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

Appendix

Declaration of conformity



These products conform to the requirements of EU guidelines.

2006/95/EU EU low voltage directive

2004/108/EU EU directive electromagnetic compatibility

Information about the declaration of conformity can be obtained from the manufacturer upon request:

M. Schaerer Ltd.
Gewerbstrasse 15
3302 Moosseedorf
Switzerland

Tel.: +41 31 858 51 11

Fax: +41 31 858 51 40

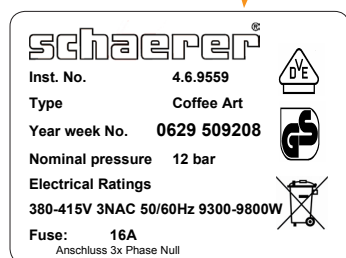
✉ info@schaerer.com | 🌐 www.schaerer.com

Serial plate



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

For warranty purposes, and in case of failure, please copy the data in the field on this page:



Installation No.: _____
Type: **Coffee Art** _____
Serial No.: _____
Nominal pressure: _____
Electrical ratings:
_____ V _____ NAC _____ Hz _____ W
Fuse: _____ A

Cleaning agents

Schaerer cleaning tablet (Part-No.: 065221)



Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:

For cleaning the coffee machines coffee system on a daily basis.

Shape and odor:

See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Cleaning agent „Daypure“ (Part-No.: 071300)



Before using the cleaning agent, please read the information on the cleaning agents packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:

For cleaning the coffee machines milk system on a daily basis.

Shape and odor:

See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Cleaning agent „Weekpure“ (Part-No.: 061019)



Before using the cleaning agent, please read the information on the cleaning agents packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:

For cleaning the coffee machines milk system on a weekly basis.

Shape and odor:

See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Using the cleaning tablet / cleaning agent



- ▶ Keep the cleaning tablets / cleaning agents out of the reach of children and unauthorized persons.
- ▶ Do not swallow!
- ▶ Never mix the cleaning tablets / cleaning agents with other chemicals (cleaning products)!
- ▶ Do not eat or drink while handling cleaning tablets / cleaning agents.
- ▶ Wash your hands after handling cleaning tablets / cleaning agents.
- ▶ Maintain sufficient air circulation while using cleaning tablets / cleaning agents.
- ▶ Never mix the cleaning tablets / cleaning agents with liquid or powdery cleaning products or with acids!

Emergency information



Ask your vendor or a customer service authorized by the vendor for an emergency-information telephone number (Toxicological Information center) in your country. If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

++41 01 251 51 51 (Toxicological Information center)
www.toxi.ch (DE / EN / FR)

First aid:

See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician to know:

If possible, show the information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET") to the treating physician

Storage of cleaning products



- ▶ Keep the cleaning tablet out of the reach of children and unauthorized persons!
- ▶ Protect cleaning products from heat, light and moisture!
- ▶ Store cleaning products separately from acids!
- ▶ Store them only in their original packaging!
- ▶ Do not store them together with food, beverages or tobacco!
- ▶ All local and legally applicable regulations on storing chemicals (cleaning products) must be observed!

Environmental aspects

Maintenance parts:

Parts which are exchanged during a service are reprocessed and recycled whenever possible.

Maintenance parts:

Parts which are exchanged during a service are reprocessed and recycled whenever possible.



Cleaning products: environmental protection!

If recycling is not possible, cleaning products and their containers must be disposed of according to the information on the safety data sheet ("HEALTH & SAFETY DATA SHEET"), all well as all local regulations and laws.

Energy consumption:

The device's energy consumption represents the state of technology at the time of the device's development



Waste disposal: environmental protection!

The devices must be disposed of properly, according to all local regulations and laws.

Technical data for coffee machine

We reserve the right to make technical changes!

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

** Depending on machine configuration and model.

Power rating *	Steam boiler **	Hot water boiler **
	2000 W / 3000 W	2000 W / 3000 W
Volumes	Steam boiler **	Hot water boiler **
	0.8 litre	0.8 litre
Operating temperature	Steam boiler **	Hot water boiler **
	Admissible operating temperature (T max):	192 °C
	Minimum operating temperature (T min):	10 °C
	Operating temperature (adjustable):	95 °C
Operating over pressure	Steam boiler **	Hot water boiler **
	Operating over pressure:	2.5 bar
	Admissible operating over pressure (p max):	12 bar
	Test over pressure:	24 bar
Mains connection *	1N AC 50/60 Hz 230 V	
Bean containers	± 1000 gram each	
Outside dimensions	Width:	
	Height:	
	Depth:	
	420.5 mm 640 mm (with bean containers) 540 mm	
Empty weight	± 40 kg	

Conditions for use and installation

Preparatory structural work must be commissioned by the machine supplier. It must be carried out by licensed installers observing all general as well as locally applicable regulations. **M. Schaefer Ltd.** customer service may only make the connections that have already been prepared. It is neither authorized to carry out structural installation, nor is it responsible for its implementation!

Mains voltage tolerance	230 V (± 10 %), mains break < 50 ms no functional interruption
Protection	IP 50
Water supply	G 1/2 inch hose connection with main tap and dirt filter, water temperature max. 35 °C. min. 1 bar flow pressure at 2 l/min., max. 3 bar
Water quality	The water must be free of contaminants and the chlorine content may not exceed 100 mg/l . Do not use pure reverse osmosis (RO) water (Reverse Osmosis) or any other type of aggressive water. The carbonate hardness may not exceed 5 – 6°dKH (German hardness) or 8 – 10°fKH (French hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is 4°dKH or 7°fKH . The pH value must be between 6.5 – 7 .
Water drainage line	Hose at least DN 19, minimum slope 2 cm/m
Ambient temperature	+ 10 °C to max. + 35 °C (in the event of frost, drain the water system)
Humidity	Maximal 80 % relative humidity
Setup distances	The coffee maker should be set up according to the following requirements: <ul style="list-style-type: none"> The required supply terminals must be within one meter of the installation location according to the structural installation plans. Observe the technical data. Plan and maintain space for maintenance work and operation: <ul style="list-style-type: none"> ► Above for filling coffee beans ► Keep ± 35 cm (1 foot) clear on the left side ► Keep ± 15 cm free from the back of the device to the wall (for air circulation) Observe and comply with all applicable local kitchen regulations.

Scope of delivery and Special accessories

Item:	Description:	Art.-No.:
Documentation (enclosed in shipment)		
1	User manual (EN)	021601
1	Quick reference card (EN)	021611
1	Quick reference card Cup & Cool (EN) **	021693
Chip-Karten (enclosed in shipment)		
1	CHEF card	063930
1	SAVE DATA chip card.	063933
Cleaning / accessories cleaning (enclosed in shipment)		
1	Spoon	067111
1	Brush	067409
1	Packung cleaning tablets	065221
1	Milk cleaning agent „Daypure (2 litre) **	071300
1	Milk cleaning agent „Weekpure“ (2 litre) **	061019
1	Measuring cup	061205
1	Cleaning container **	061298
Accessories general (enclosed in shipment)		
1	Flat seal	064249
1	Reduction nipple (G1/2")	068179
1	Drain hose (2 m)	067862
1	Power cord CH / Euro-Norm	063260 / 063261
1	Rotary handle	061977
1 set	Milk nozzles (8 pieces)	071246
1	Hose 60 cm (transparent)	061108
Additional accessories (not enclosed in shipment)		
-	PROGRAM	063941
-	MONEY A / MONEY B	063922 / 063923
-	Accounting systems (CSI = Coffee Standard Interface, KMIP)	*
-	Payment systems (CCI = Coffee Credit Interface, e.g. coin- and token tester, MDB-S)	*
-	Water filter	*
-	Water tank (for operation without fresh water connection)	*
-	Waste water tank (for operation without waste water connection)	*

** Depending on machine

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

Water quality

General

A cup of coffee is 99 % water! Water has a big influence on both the taste of your coffee and the durability of your coffee machine. To protect your coffee machine from damage it is important to follow the instructions given in this chapter.

Paying careful attention to the following recommendations will lead to improved beverage quality and will extend the durability of your coffee machine.

Purity of water

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

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

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

Water characteristics for Schaerer coffee machines



- ▶ **4 – 6°dKH** (German degrees Carbonate hardness) or **7 – 8°dTH** (German degrees Total hardness).
 - When the test result is lower then the indicated range the water must be enriched with minerals.
 - When the test result is higher then the indicated range the water must be descaled (with suitable by-pass to ensure that the pH exceeds 5.5).
- ▶ Chlorine content max. **100 mg per litre**
- ▶ **PH value 6.5 – 7** (ph neutral)



Non-observance of these values means there is no M. Schaerer Ltd. warranty / liability!

Conversion table



Depending on the scale of the measuring tool the value must be converted using the table right!

	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
CaCO ₃ (USA)	1 ppm	0.056	0.07	0.1	1	0.01
mmol/l	1 mmol/l	5.6	7.02	10	100	1

Filtration

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

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

Safety notes

User safety



Maximum safety is the most important product features of Schaerer equipment. Please comply with the following instructions when handling the coffee machine in order to prevent injuries or health hazards:

- ▶ Read the user manual carefully before using the device.
- ▶ Do not touch any hot machine parts.
- ▶ Do not use the coffee maker if it is not functioning optimally or is damaged.
- ▶ **Under no circumstances may the installed safety devices be modified!**



Health hazard!

Children and persons under the influence of alcohol, drugs or medication or those with physical, sensory or mental impairments may not use the device except under supervision.



Health hazard!

The coffee machine must be installed by the operator so that there are no impediments to care and maintenance. In both self service and full service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and personnel are available for questions regarding use.



Risk of scalding!

There is a risk of scalding in the area where coffee, hot water and steam are dispensed. Never reach under the outlet while a beverage is being dispensed!



Risk of burns!

Do not touch any part of the dispensing equipment except the grips provided for this purpose! The brew unit may only be cleaned when the coffee machine is cold. The brew unit can become hot!



Risk of crushing!

There is risk of crushing when handling moving components! While the coffee machine is switched on, never reach into the bean container(s) or into the opening of the brew unit!



Health hazard!

The bean containers and the manual slot may only be filled with the proper materials (coffee beans / coffee powder (DECAF) / cleaning tablets) for which they are intended!



Health hazard!

Always read the package warnings and safety instructions before handling and using cleaning tablets or cleaning agents. The cleaning tablets and the cleaning agent are irritants. Do not add the cleaning tablets or the solution with cleaning agent into the machine until prompted to do so on the display. Never mix cleaning products!



Risk of irritation and burns!

Never reach under the outlets during a cleaning cycle! Cleaning fluid comes out of the outlet during cleaning cycles.



Caution, electrocution!

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



When choosing cleaning products, please pay attention to their environmental friendliness, health risks, disposal requirements and any local options for proper disposal. Neither the machine nor its components may, under any circumstances, be disposed of in refuse bins intended for household waste!

Risk of damage to the machine

Please comply with the following instructions in order to prevent technical problems or damage to the coffee machine.



- ▶ For water with a carbonate hardness of more than 5°dKH, a lime-scale filter should be connected; otherwise the coffee maker could be damaged through lime-scale deposits.
- ▶ For insurance reasons, always make sure that the main tap for the water supply (coffee maker with fixed water connection) is closed after operating hours have ended and that the main electrical switch has been switched off or the power cord has been disconnected.
- ▶ The device may not be operated if the water supply is blocked, otherwise the boilers cannot be refilled and the pump runs "dry"!
- ▶ To prevent water damage in the event of a ruptured hose, it is recommended to (structurally) direct the water supply through a water stop valve.
- ▶ After extended down times (e.g. holidays), the coffee maker must be cleaned before being placed in operation again.
- ▶ Protect the coffee maker from weather conditions (frost, moisture, etc.).
- ▶ Malfunctions may only be rectified by a qualified service technician.
- ▶ Only use **M. Schaerer Ltd. original spare parts**.
- ▶ In devices with a refrigerator, the power supply must never be completely interrupted, or the cooling function will not work.
- ▶ In the event of noticeable damage or leaks, notify a qualified service representative approved by the manufacturer and have faulty parts replaced and/or repaired.
- ▶ Never spray the device with water or any other fluid (e.g. steam cleaner)!
- ▶ Never immerse the device in water or in any other fluid!
- ▶ When using caramelized coffee (aromatized coffee), the brew unit must be cleaned at least twice a day.
- ▶ Never pour instant coffee into the slot for powder coffee! Only pour ground coffee into the slot!
- ▶ If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before being connected to a power supply and switched on. If this recommendation is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.
- ▶ Always use the new hoses supplied with the machine (fresh-/drain water hose). Do not use old fresh- and drain water hoses!

Hygiene



Before using the coffee maker for the first time, carry out the cleaning program (refer to User manual, chapter "**Cleaning**").

Observe the general applicable hygiene regulations according to **HACCP**! (HACCP = Hazard Analysis and Critical Control Point)

Coffee, milk and other contents:

- ▶ Do not use any raw milk! Only use pasteurized milk or UHT milk. **In all cases, the milk must be homogenized!**
- ▶ Only use pre-refrigerated milk with a maximum temperature of 5 °C. If the milk is warmer than 5 °C, an optimal product cannot be dispensed.
- ▶ For hygienic reasons, it is recommended to use milk directly from its original package whenever possible.
- ▶ When using a milk container: never top up milk and always clean the container thoroughly before refilling.
- ▶ Do not fill containers with more coffee or milk than are required in one day.
- ▶ It is recommended to dispose of any remaining milk at the end of the day (if the milk was in contact with the milk tube).
- ▶ **Before** opening milk packages, check them for damage.
- ▶ Store coffee and products in a dry, cool and dark place.
- ▶ Use the oldest products first ("first-in-first-out" rule of thumb).
- ▶ Use the products before their expiry date.
- ▶ Always seal opened packages tightly so that their contents will remain fresh and protected from dirt.
- ▶ Store coffee and ingredients separately from cleaning products.
- ▶ Reclose the bean container lids immediately after adding beans!





Cleaning:

- ▶ Thoroughly wash and disinfect hands before and after cleaning the machine!
- ▶ Clean the machine daily once beverage output has been completed.
- ▶ For daily and weekly cleaning, follow the steps in the user manual (chapter "**Cleaning**") and on the cleaning card.
- ▶ Never mix cleaning products!
- ▶ Never use abrasive substances or cleaning tools made of metal!
- ▶ Do not touch parts that come into contact with beverages (during or before output) after they have been cleaned.
- ▶ Follow the dosage and safety instructions on the cleaning product! Information about cleaning products can be found in the User manual, chapter "**Appendix**".
- ▶ If the machine is equipped with a the refrigerator / cooling unit (optional) this must be cleaned at least once a week!

Intended use

The intended use of the device and corresponding options is subject to the purpose agreed upon in the contract and to any existing supplementary agreements, if applicable, the "**General terms and conditions**" of **M. Schaefer Ltd.** and this user manual. In legal terms, any other use is not an "intended use". The manufacturer accepts no liability for damage resulting from unintended use.

Liability

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result any or all of the following causes.



- ▶ Improper use of the device.
- ▶ Improper installation, commissioning, operation and/or servicing of the device and its corresponding options.
- ▶ Non-observance of recommended maintenance intervals.
- ▶ Operation of the device with defective safety devices, non-functioning safety devices or improperly attached protective devices.
- ▶ Non-observance of safety notes in the user manual with respect to storing, installing, commissioning, operating and servicing the machine.
- ▶ Operation of the device in less than optimal condition.
- ▶ Improperly conducted repairs.
- ▶ If replacement / spare parts used are not original spare parts by **M. Schaefer Ltd.**;
- ▶ If cleaning agents other than those recommended by **M. Schaefer Ltd.** have been used;
- ▶ Emergencies or failures due to the effects of a foreign body, accident or vandalism as well as acts of God.
- ▶ Insertion of objects into the device as well as opening of the housing.

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



- ▶ **M. Schaefer Ltd.** must be notified in writing immediately of any material flaws!
- ▶ The device must be serviced every **12 months** or after **40'000** products have been dispensed, whichever is earlier.

Safety-relevant parts such as safety valves, safety thermostats, boilers, etc. **must never be repaired under any circumstances**. They must be replaced as follows:

- ▶ Safety valves every **12 months**
- ▶ Boiler (steam boiler, flow heater) every **60 months**

[illegible]

[illegible]