

# Schaerer Coffee Club

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## Operating instructions

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Translation of original operating instructions

English  
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# Schaerer Coffee Club

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## Operating instructions

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## Safety instructions



### **Risk of fire or electric shock.**

**⚠️ WARNING**



- > Do not open.
  - > To reduce the risk of fire or electric shock, do not remove cover (or back), no user-serviceable parts inside, repair should be done by authorized service personnel only.
- 



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product’s enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in this User Manual.



Do not use the machine if it is not working properly or if it is damaged.



Never alter built-in safety devices.



Ensure that there is always a receptacle under the outlet when dispensing hot beverages and hot steam to avoid scalding.



Do not touch hot machine components.



Never reach into the coffee grinder.

- 
-  Never reach into the powder hopper.
  -  Before cleaning the operating panel, switch off the coffee machine or use the CleanLock function in order to prevent a beverage from being dispensing accidentally.
  -  The milk system must be thoroughly cleaned, depending on the equipment included, in order to ensure proper hygiene.
    - The milk hose must be replaced regularly.
  -  • Never reach under the spouts while milk system rinsing.
  -  • Ensure that mixer hose is replaced securely because hot liquid may escape.
  -  Never reach under the spouts while system cleaning.
  -  Do not reach into the bean hopper or the brewing unit opening when the Coffee Machine is switched on to avoid bruising or crushing when handling moving parts.

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

The Schaerer Coffee Club coffee machine is a single-cup fully-automatic machine for espresso, coffee, cappuccinos, lattes, latte macchiatos, milk foam and hot water.

With the powder container available as an option, the Schaerer Coffee Club can also dispense hot chocolate with milk or milk foam.



### **Follow the operating instructions**



- > Read the operating instructions before use.
- > Always follow the operating instructions exactly, especially the safety notes and the Safety chapter.
- > Keep the operating instructions accessible to the staff and all users.

### **CAUTION**

*Note the signs and symbols in the operating instructions page 21*

*Observe the Safety chapter  
▷ from page 10*



### **Risk of death due to electrocution!**



- There risk of death due to the mains voltage inside the coffee machine.
- > Never open the housing.
- > Never loosen the screws and do not remove housing parts.

### **WARNING**

*Observe the Safety chapter  
▷ from page 10*



### **Conditions for use and installation**

- If the maintenance specifications are not observed, no liability is assumed for any damages.
- > Follow the operating instructions.
- > Maintenance work and repairs may only be performed by Schaerer Service using original spare parts.

### **IMPORTANT**

*Technical data  
▷ from page 104*

*Maintenance  
▷ from page 91*

<b>1</b>	<b>Safety</b>	10
1.1	General safety notes	10
1.2	Intended use	16
1.3	Conditions for use and installation	18
<b>2</b>	<b>Introduction</b>	19
2.1	Labelling of coffee machine parts	19
<b>3</b>	<b>Commissioning</b>	23
3.1	Installation location	24
3.2	Unpacking	24
3.3	Commissioning programme	25
<b>4</b>	<b>Operation</b>	27
4.1	Operation safety notes	27
4.2	Switching on the coffee machine	27
4.3	Beverage dispensing	28
4.4	Selection fields (optional)	28
4.5	Special fields (optional)	28
4.6	Connecting the milk	29
	Milk nozzle. . . . .	29
	With Schaerer milk cooler . . . . .	29
	Milk lance (optional). . . . .	30
4.7	Milk or milk foam dispensing	30
4.8	Hot water dispensing	31
4.9	Basic Steam (optional)	31
4.10	Cup grid	34
4.11	Bean hopper/Powder container	34
4.12	Manual inlet	35
4.13	Grounds container	36
4.14	Counter grounds collector (optional)	36
4.15	Drip tray	37
4.16	Mains water supply (optional)	38
4.17	Switching off the coffee machine	38
<b>5</b>	<b>Software</b>	39
5.1	Overview	39
	Readiness for use . . . . .	39
	Ready for operation display fields . . . . .	39
	Main menu functions . . . . .	40
	Menu control fields . . . . .	40
5.2	Readiness for use	41
5.2.1	Ready for operation display fields . . . . .	41
	Beverage buttons . . . . .	41
	Warm rinse field . . . . .	41
	Barista - coffee strength. . . . .	41
5.2.2	SteamJet cup warmer . . . . .	42
5.3	Care	43
	System cleaning . . . . .	43
	Mixer rinsing . . . . .	43
	Milk system rinse. . . . .	43

# Table of Contents

---

	CleanLock . . . . .	44
	Instructions . . . . .	44
	Filter change . . . . .	44
	Brewer exchange . . . . .	44
	Descaling . . . . .	44
<b>5.4</b>	<b>Beverages</b> . . . . .	45
	General information . . . . .	45
	Filling quantity, multiple brewing and dosing type . . . . .	46
	Changing recipes . . . . .	48
	Text and image . . . . .	51
<b>5.5</b>	<b>Operating options</b> . . . . .	52
	Operating elements . . . . .	52
	Button layout . . . . .	54
	PostSelection . . . . .	55
	S-M-L function . . . . .	55
	DECAF factor . . . . .	56
<b>5.6</b>	<b>Info</b> . . . . .	57
	Last brewing . . . . .	57
	Timer . . . . .	57
	Service . . . . .	57
	Care . . . . .	57
	Water filter and descaling . . . . .	57
	Log . . . . .	57
<b>5.7</b>	<b>Accounting</b> . . . . .	58
	Counters . . . . .	58
	Vending devices . . . . .	58
<b>5.8</b>	<b>PIN rights</b> . . . . .	59
	Cleaning PIN . . . . .	59
	Setting PIN . . . . .	59
	Accounting PIN . . . . .	59
<b>5.9</b>	<b>Timer</b> . . . . .	60
	Time/Date . . . . .	60
	Button layout state . . . . .	60
	Button layout overview . . . . .	60
<b>5.10</b>	<b>System</b> . . . . .	61
	Milk and foam . . . . .	61
	Process display . . . . .	61
	Display and lighting . . . . .	62
	Water filter . . . . .	63
	Temperature . . . . .	64
	Switch-off rinsing . . . . .	64
	Automatic milk system rinse . . . . .	64
	Beans empty notification calibration . . . . .	64
	Frost protection/Preparation for transport . . . . .	65
<b>5.11</b>	<b>USB</b> . . . . .	65
	Loading recipes . . . . .	65
	Loading button symbols . . . . .	65
	Saving recipes . . . . .	65
	Exporting counter . . . . .	65
	HACCP export . . . . .	65
	Data backup . . . . .	66
	Loading data . . . . .	66
	Loading language . . . . .	66

---

Firmware update .....	66
<b>5.12 Language</b> .....	66
<b>6 Other settings</b> .....	67
<b>6.1 Setting the grind level</b> .....	67
<b>7 Care</b> .....	68
<b>7.1 Care safety notes</b> .....	68
<b>7.2 Overview of cleaning intervals</b> .....	70
<b>7.3 Dishwasher-safe parts</b> .....	71
<b>7.4 Cleaning programmes</b> .....	71
7.4.1 System cleaning .....	71
7.4.2 Mixer rinsing .....	73
7.4.3 Milk system rinse .....	73
<b>7.5 Descaling</b> .....	74
<b>7.6 Manual cleaning</b> .....	76
7.6.1 Cleaning the control panel (CleanLock) .....	76
7.6.2 Cleaning the grounds chute (ground slide, optional) .....	76
7.6.3 Cleaning the collecting tray .....	76
7.6.4 Cleaning the water tank .....	77
7.6.5 Cleaning the drip tray .....	78
7.6.6 Cleaning the housing .....	79
7.6.7 Cleaning the outlet by hand .....	79
7.6.8 Cleaning the brewing unit .....	80
7.6.9 Cleaning the milk system by hand .....	83
Cleaning the milk hose .....	84
7.6.10 Cleaning the mixer .....	85
7.6.11 Cleaning the bean hoppers .....	86
7.6.12 Cleaning the powder container .....	87
<b>8 HACCP cleaning concept</b> .....	89
<b>9 Maintenance and descaling</b> .....	91
<b>9.1 Maintenance</b> .....	91
<b>9.2 Schaerer Service</b> .....	92
<b>10 Notifications and notes</b> .....	93
<b>10.1 Operation notifications</b> .....	93
<b>10.2 Error messages and faults</b> .....	94
<b>10.3 Error without error message</b> .....	97
<b>11 Safety and warranty</b> .....	99
<b>11.1 Hazards for the coffee machine</b> .....	99
<b>11.2 Directives</b> .....	101
<b>11.3 Operator responsibilities</b> .....	102
<b>11.4 Warranty claims</b> .....	103
<b>Appendix: Technical data</b> .....	104
<b>Technical data of the coffee machine</b> .....	104
<b>Appendix: Accessories and spare parts</b> .....	107

# 1 Safety

---



## Incorrect use

- Non-compliance with the safety notes can result in serious injuries.
  - > Observe all safety notes.
- 

 **WARNING**

## 1.1 General safety notes

### Dangers for the operator

Maximum safety is one of the most important features of Schaerer products. The effectiveness of the safety devices is only ensured as long as the following is observed:



- > Read the operating instructions carefully before using the device.



- > Do not touch any hot machine parts.



- > Do not use the coffee machine if it is not working properly or is damaged.
- > Only use the coffee machine if it is completely installed.
- > Under no circumstances may the installed safety devices be modified.

 **CAUTION**



- > Under continuous supervision this device can be used by children aged 8 and up and by persons with limited physical, sensory or mental capabilities or a lack of experience and/ or knowledge, provided they have been instructed about the safe use of the device and understand the potential hazards resulting from said use.
- > Children must not play with the device.
- > Children must also not be allowed to perform cleaning procedures or user service.

 **CAUTION**

In spite of the safety devices, every coffee machine carries some potential risk if used improperly. Please comply with the following instructions when handling the coffee maker in order to prevent injuries or health hazards:



**Risk of death due to electrocution!**

 **WARNING**



- There risk of death due to the mains voltage inside the coffee machine.
    - > Never open the housing.
    - > Never loosen the screws and do not remove housing parts.
    - > Never use a damaged power cord.
    - > Avoid damages to the power cord. Do not kink or crush.
    - > Never put the power plug into water or other liquids or pour water or other liquids over the power plug. Always keep the power plug dry.
-

**Risk of burns/  
Danger of scalding****⚠ CAUTION**

- Hot liquid comes out of the outlets during beverage and steam dispensing. The adjacent surfaces and outlets get hot as well.



- > Do not touch the area under the outlets during beverage and steam dispensing.
  - > Do not touch the outlets immediately after dispensing.
  - > Always put a suitable container under the outlet before use.
- 

**Risk of injury****⚠ CAUTION**

- Very long hair could get stuck in the grinder head and get pulled into the coffee machine.
  - > Always protect hair with a hairnet before you open the bean hoppers.
-



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**Risk of trapping/Risk of injury**



- The coffee machine contains moving parts which could injure fingers or hands.
  - > Always switch off the coffee machine and pull out the power plug before reaching into the coffee grinder or into the opening of the brewing unit.
- 

 **CAUTION**



---

**Health risk**

- > Only make products which are suitable for consumption and the use of the coffee machine.
  - > The powder container, the bean hoppers and the manual inlet may only be filled with the materials intended for use.
- 

 **CAUTION**



---

**Health risk**

- The milk system cleaners and the cleaning tablets are irritating.
  - > Follow the protective measures on the packaging of the cleaning products.
  - > Do not add the cleaning tablets into the machine until the notification appears on the display.
- 

 **CAUTION**

**Health risk/  
Risk of irritation and burns****⚠ CAUTION**

- During cleaning, hot cleaning liquid and hot water flow out of the outlets.
  - The hot liquids could irritate the skin and the heat creates a risk of burns.
  - Hot liquids could be in the drip tray.
    - > Never reach under the outlets during cleaning.
    - > Ensure that no one ever drinks cleaning liquid.
    - > Carefully move the drip tray.
- 

**Risk of slipping****⚠ CAUTION**

- Liquids can escape from the machine if it is used incorrectly or if errors are made. These liquids can cause a slipping hazard.
    - > Regularly check whether the coffee machine is leak-free and that no water can escape.
-

## 1.2 Intended use

---



### Incorrect use

 **WARNING**

- If the machine is not used correctly, it could cause an injury hazard.
  - > The coffee machine must only be used in the correct manner.
- The Schaerer Coffee Club is designed to dispense beverages made of coffee and/or milk and/or powder (e.g. choco or toppings) into suitable containers.
- This device is intended for commercial use in hotels, restaurants and similar establishments.
- This device is intended for industrial and commercial use and should be operated by experts or trained users in stores, offices, restaurants, hotels, or similar points of use. It can also be used in a domestic environment.

## Installation location

- The device can be used as a self-service device if it is supervised by trained personnel. The machine must be set up so as to allow good visual access.
- The device must be placed and leveled on a horizontal, sturdy, water-resistant, and heatproof base.
- The device must not be cleaned using a water jet. The device must be installed where it is protected against water spray.
- The device must not be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.

## **Water supply**

- 3/8 in hose connector with mains tap, and filter with 0.003 in (0.08 mm) mesh size, on site. At least 29 psi (0.2 MPa) (2 bar) supply pressure at 0.53 gal / min (2 l/min). Maximum 87 psi (0.6 MPa). Maximum inlet temperature 95 °F (35 °C).
- The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old set of hoses.

## **Ambient temperature**

- Ambient temperature 41 °F to 95 °F (+5 °C to +35 °C)

## **Usage**

- The use of the device is subject to this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.
- Under no circumstances may the SCClub be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurized, homogenized, UHT).

## **Hygiene**

- The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
- In office / floor supply or similar self-service operations, only staff instructed in operation of the coffee machine should supervise the coffee machine. Trained personnel should carry out care procedures and be available for questions regarding use.

## 1.3 Conditions for use and installation

---



### **Risk of burning/Risk of injury**

- > The conditions for installation and use must be observed.
  - > The conditions for installation and use specified in the Technical data chapter must be observed.
- 

 **WARNING**

*Technical data*  
▷ page 105



- > Do not use the coffee machine unless the extensions for the bean hopper and the powder hopper have been installed correctly.
- 

 **CAUTION**

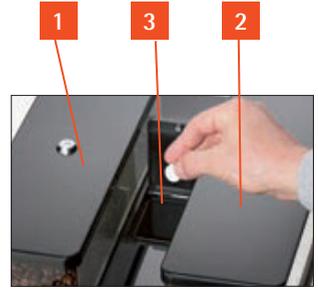
Preparatory structural work for the electrical connection, the water connection and the waste water connection must be commissioned by the operator of the machine. It must be carried out by licensed installers observing all general, national as well as locally applicable regulations. Schaefer Service may only connect the coffee machine to the prepared connections. They are neither authorised to carry out structural installation, nor are they responsible for its implementation.

### **NOTE**

*The device is to be installed to comply with applicable federal, state or local plumbing codes. This includes sufficient backflow preventers.*

## 2 Introduction

### 2.1 Labelling of coffee machine parts



### Display



- 1 Bean hoppers (up to 2)
- 2 Powder container (for example choco or topping) (optional)
- 3 Manual inlet/Tablet insert
- 4 On/off switch
- 5 Beverage outlet (coffee, milk and choco)
- 6 Water tank
- 7 Cup grid
- 8 SteamJet cup warmer
- 9 Removable drip tray with drip grid
- 10 Grounds container
- 11 Steam outlet
- 12 Hot water outlet
- 13 Touch display for beverage buttons and settings

### **Ready for operation display**

- 14 Menu field (opens the main menu)
- 15 Warm rinse field
- 16 Notification box
- 17 Barista field
- 18 Filling quantity
- 19 SteamJet field
- 20 Steam button in the beverage field

## Signs and symbols in the operating instructions



### Personal injury safety notes

If the safety notes are not observed, mild to serious injury could occur in the event of incorrect operation.

### **WARNING**

*Safety notes*

Observe the Safety chapter  
▷ from page 10



### Personal injury safety notes

If the safety notes are not observed, mild injury could occur in the event of incorrect operation.

### **CAUTION**

*Operation safety notes*  
▷ page 27

*Care safety notes*  
▷ page 68



**Risk of electrocution**



**Hot steam**



**Risk of trapping fingers**



**Hot surfaces**



**Risk of slipping**

Observe the Safety chapter  
▷ from page 10



### Property damage notes

- For the coffee machines
- For the installation location
- > Always follow the operating instructions exactly.

### **IMPORTANT**

Observe the Warranty chapter  
▷ from page 103

*Technical data*  
▷ from page 104



### Notes/Tip

- Notes for safe handling and tips for easier operation.

### **NOTE**

### **TIP**

## Glossary

Term	Explanation
•	• Counting, selection options
*	* Individual work steps
<i>Cursive text</i>	<i>Description of condition of the coffee machine and/or explanations of automatic steps.</i>
Barista	Personal coffee maker
Choco	Hot chocolate
DECAF	Decaffeinated coffee
Beverage dispensing	Dispensing of coffee, hot water or powder beverages
Main water valve	Stopcock, angle valve
Carbonate hardness	Given in °dKH Water hardness is a measure of the limescale dissolved in drinking water.
Coffee outlet	Double outlet is the standard.
Milk system	Single outlet, milk foamer, milk foam adapter, steam nozzle and milk hose
Mixer system	Entire assembly, mixer with portioner for powder-based beverages
Preinfusion	The coffee is briefly pre-brewed before the brewing process to bring out a more intense aroma.
Pressing	Automatic pressing of the ground coffee before brewing
Powder based beverages	For example, choco or topping
Service life	For example: Litre capacity of the water filter
Grounds chute	▷ Counter grounds collector, side 36
Self-service mode	Customer self-service
Rinsing	Intermediate cleaning
Extras	Components of a recipe for a beverage, for example coffee, milk, milk foam, choco

### 3 Commissioning

(For the first commissioning after delivery from the factory)



#### Follow the operating instructions



- > Always follow the operating instructions exactly, especially the safety notes and the Safety chapter.
- > Keep the operating instructions accessible to the staff and all users.
- > Read the operating instructions before use.

**CAUTION**

*Important!*

*Note the signs and symbols in the operating instructions*

▷ page 21

*Observe the Safety chapter*

▷ from page 99



#### Risk of death due to electrocution if not observed



There risk of death due to the mains voltage inside the coffee machine.

- Never open the housing.
- Never loosen the screws and do not remove housing parts.

**WARNING**

*Observe the Safety chapter*

▷ from page 99



#### Conditions for use and installation

Follow the operating instructions.

**IMPORTANT**

*Technical data*

▷ from page 104

### 3.1 Installation location

---



- The installation location must be dry and protected from spray water.
  - Water, condensation or steam can always escape from a coffee machine.
    - > Do not use the coffee machine in the open.
    - > Set up the coffee machine so that it is protected from spray water.
    - > Make sure to set the coffee machine on a water-resistant surface which is not sensitive to heat to protect the installation surface from damage.
- 

#### IMPORTANT

*Observe the Warranty chapter*  
▷ from page 103

*Technical data*  
▷ from page 104

### 3.2 Unpacking

---



- > The packaging material in the box contains accessories. Do not throw away.
  - > The water tank and the grounds container contain spare parts. Remove the spare parts before commissioning and thoroughly rinse the grounds container and the water tank.
  - > Check whether the coffee machine is intact. In case of doubt, do not put the coffee machine into operation and contact Schaerer Service.
  - > Therefore, be sure to keep the original packaging in a safe place should a return delivery be necessary.
- 

#### IMPORTANT

*Observe the Warranty chapter*  
▷ from page 103

*Accessories and labelling of machine parts*  
▷ page 19

*Technical data*  
▷ from page 104



#### **Double powder hopper (optional)**

The optional double powder hopper is shipped in a separate package. If the coffee machine is equipped with this option, the double powder hopper must be installed before commissioning the coffee machine. Operation without a hopper installed is not permitted.

---

#### IMPORTANT

*Observe the Warranty chapter*  
▷ from page 103

*Technical data*  
▷ from page 104

- \* Unpack the Schaerer Coffee Club and set the coffee machine on a stable, horizontal surface .
- \* Observe the technical data.
- \* Plug the connection cable of the coffee machine into the respective socket.

*Technical data*  
▷ page 104

### 3.3 Commissioning programme

- \* Switch on the coffee machine using the on/off switch.

*The coffee machine switches on.*

*The commissioning programme starts.*

- \* Follow all instructions on the display.



- The commissioning programme proceeds step-by-step through the further commissioning process via the display.
- > Follow the display messages.
    - The set values can be changed after commissioning.

**IMPORTANT**

*Changing settings*  
▷ Setting  
from page 39

### Other instructions

- Connecting milk ▷ Chapter 4.6 page 29

Once the commissioning process has been run in its entirety and all necessary settings have been made, the coffee machine restarts. Calibration is performed automatically.



#### **Risk of burns/ Danger of scalding**



- Hot liquid comes out of the outlets during beverage dispensing. The adjacent surfaces and outlets get hot as well.
  - > Do not touch the area under the outlets during beverage dispensing.
  - > Do not touch the outlets immediately after dispensing.

**CAUTION**

*Observe the Safety chapter*  
▷ from page 10

## Inserting the water filter for the water tank (optional)

*This point is a step taken during the commissioning programme.*

For drinking water with a carbonate hardness above 5°dKH, a Schaerer water filter should be installed, as otherwise the coffee machine can be damaged due to calcification.

### Determining the water hardness

- \* Obtain the water hardness of the drinking water from the water supplier or use the carbonate hardness tester (with instructions) in the accessories.

*The carbonate hardness test is included in the accessories.*

### Service life

The supplied water filter for the water tank (200 l) at 10 °dKH has a service life for 200 litres of water. The actual service life is dependent on the drinking water hardness and can be found in the following table.

*The "German carbonate hardness" unit (°dKH) applies.*

Water - hardness	Service life in litres	Water - hardness	Service life in litres
< 4	No filter necessary	15	135
5	400	16	125
6	335	17	120
7	285	18	110
8	250	19	105
9	220	20	100
10	200	21	95
11	180	22	90
12	165	23	85
13	155	24	80
14	145	> 25	70

#### Note

*No water filter is required at a water hardness of 0 to 4 °dKH.  
 ▷ Commissioning programme, page 20*

## 4 Operation

### 4.1 Operation safety notes



#### Risk of burns/ Danger of scalding



- Hot liquid comes out of the outlets during beverage and steam dispensing. The adjacent surfaces and outlets get hot as well.



- > Do not touch the area under the outlets during beverage and steam dispensing.
- > Do not touch the outlets immediately after dispensing.
- > Always put a suitable container under the outlet before use.



#### CAUTION

Observe the Safety chapter  
▷ from page 10



#### Health risk

- > Only make products which are suitable for consumption and the use of the coffee machine.
- > The powder container, the bean containers and the manual inlet may only be filled with the materials intended for use.



#### CAUTION

Observe the Safety chapter  
▷ from page 10

### 4.2 Switching on the coffee machine

The on/off switch is on the right side of the control panel.

- \* Press on the on/off switch

*A single tone goes off.*

*The coffee machine switches on and heats up.*

*Automatic warm rinsing starts.*

*When the coffee machine is ready to dispense beverages, the display will show "Ready for use".*



PIN access control  
▷ PIN rights  
page 59

### 4.3 Beverage dispensing

Pressing on the beverage buttons starts dispensing of the set beverages.

- Illuminated button = Ready for dispensing
  - Unilluminated button/red triangle in the header = Not ready for dispensing/button locked
- \* Set a beverage container of a suitable size below the outlet.
- \* Press on the desired beverage button.



Button functions  
▷ Operating options  
page 52

### Beverage interruption

- \* Tap on the beverage button again



Cancel button



Example:  
Decaffeinated field (with 2  
grinders)

### 4.4 Selection fields (optional)

Selection fields, like the DECAF field in the example, are available as an option. These selection fields appear on the display after beverage selection.

### 4.5 Special fields (optional)

Special fields are optional and, if desired, are activated in the settings. For example, the pre-selection of the S-M-L filling quantities are special fields. These S-M-L filling quantities must be set for the beverages to make them available. Then, the filling quantity "S" or "L" can be selected and only the beverage buttons provided for this size light up.

M = set beverage size, no pre-selection

S = approx. 25% less than M

L = approx. 25% more than M



## 4.6 Connecting the milk

### Milk nozzle

Use the appropriate steam nozzle on the milk foamer.

Colour	Milk temperature
• Green (standard)	Uncooled milk (16 to max. 22 °C)
• Orange (accessories)	Cooled milk (up to 10 °C)



*The milk storage temperature must be adapted to the milk temperature and the matching steam nozzle. Milk storage temperature*

▷ Milk and foam page 61

### With Schaerer milk cooler

- \* Use the appropriate steam nozzle for cooled milk (orange)
- \* Remove the milk container from the cooler
- \* Push the lid of the milk container back
- \* Fill milk into the milk container
- \* Place the lid back on the container
- \* Plug the adapter on the milk hose into the connection on the milk container lid
- \* Carefully push back the milk container



Milk container



*The milk storage temperature must be adapted to the milk temperature and the matching steam nozzle. Milk storage temperature*

▷ Milk and foam page 61

## Milk lance (optional)



### Note

- Clean the milk lance daily.
- The milk hose must not be kinked.

- \* Use the appropriate steam nozzle on the milk foamer
- \* Put the milk package to the left next to the coffee machine
- \* Open the milk lance lid
- \* Connect the Plug&Clean adapter to the milk lance
- \* Insert the milk lance into the milk packaging  
*The milk lance must reach to the base of the milk packaging.*

### NOTE



*The milk storage temperature must be adapted to the milk temperature and the matching steam nozzle. Milk storage temperature*

▷ Milk and foam page 61

## 4.7 Milk or milk foam dispensing

- \* Set a beverage container of a suitable size below the outlet
- \* Tap on the beverage button for milk or milk foam  
*Dispensing is done in line with the setting in the recipe (dosing type, foam quality, etc.).*

Dosing types  
▷ Software  
▷ Beverages  
page 46

## 4.8 Hot water dispensing

- \* Set a beverage container of a suitable size below the hot water outlet
- \* Tap on the hot water button

*Dispensing is done in line with the set dosing type.*

## 4.9 Basic Steam (optional)



### Risk of burns/ Danger of scalding



- Hot liquid comes out of the outlets during beverage and steam dispensing. The adjacent surfaces and outlets get hot as well.



- The lower part of the steam outlet gets very hot.
  - > Do not touch the area under the outlets during beverage and steam dispensing.
  - > Do not touch the outlets immediately after dispensing.
  - > Do not touch the lower part of the steam outlet.
  - > Always put a suitable container under the outlet before use.



### Note

The dosing type for steam can be set under the "Beverage" menu item. Dosing types Start-stop, Portion control, Freeflow and Start-stop-freeflow are available. The dosing types are described in the Beverage chapter

- \* Press on the steam button.  
*Steam is output as long as the steam button is pressed.*

- Steam warms up beverages
- Steam manually foams milk



### CAUTION

Observe the Safety chapter  
▷ from page 10

### NOTE

Dosing types  
▷ Software  
▷ Beverages  
page 46

## Heating up beverages

- \* Hold a cloth in front of the steam pipe for your own protection
- \* Briefly press the steam button

*This blows out the condensation.*

- \* Use a tall and narrow container with a handle
- \* Fill the container no more than halfway
- \* Put the steam nozzle deep down in the container without touching the bottom on the container with the steam nozzle
- \* Tap on the steam button
- \* Tap on the steam button again when the desired temperature is reached

*This stops steam dispensing.*

- \* Swivel the steam outlet to the drip tray
- \* Tap on the steam button and then tap on it again
- \* a second later

*The remainders in the steam tube are rinsed out.*

- \* Wipe off the steam outlet with a moist cloth

*The steam dispensing starts after the first tap on the steam button. Tapping a second time stops steam dispensing.*

## Foaming milk

---



> Do not overheat the milk, or the amount of milk foam will decrease

---

<b>TIP</b>
------------

- \* Hold a cloth in front of the steam pipe for your own protection
- \* Briefly press the steam button

*This blows out the condensation.*

- \* Use a tall and narrow container with a handle
- \* Fill the container no more than halfway
- \* Put the steam nozzle into the container just under the surface
- \* Press on the steam button.

*This creates silky, compact milk foam.*

- \* Release the steam button
- \* Swivel the steam outlet to the drip tray
- \* Briefly press on the steam button

*The remainders in the steam tube are rinsed out.*

- \* Swivel the steam outlet to the drip tray
- \* Tap on the steam button and then tap on it again after a short time

*The brief burst of steam rinses residues out of the steam pipe.*

- \* Wipe off the steam outlet with a moist cloth

## 4.10 Cup grid

- \* Grab the handle at the top of the grounds container
- \* Pull out the cup grid as far as it will go

Base height with cup grid	Max. 100 mm
Base height without cup grid	Max. 177 mm



## 4.11 Bean hopper/Powder container

Top off the containers as soon as possible to the time of use.  
Fill the containers with no more than is needed for a day to ensure the products remain fresh. Always fill the container from front to back.



- Foreign particles may damage the grinder. These damages are excluded from the warranty.
  - > Ensure that no foreign particles enter the bean hopper.
  - > Do not overfill the powder container.
  - > Do not press on the powder and compress it.

### IMPORTANT

Observe the Warranty chapter  
▷ from page 103



### Double powder hopper (optional)

The optional double powder hopper is shipped in a separate package. If the coffee machine is equipped with this option, the double powder hopper must be installed before commissioning the coffee machine. Operation without a hopper installed is not permitted.

### IMPORTANT

Observe the Warranty chapter  
▷ from page 103

Technical data  
▷ from page 104



Some types of powder can leave residue in the powder hopper, which may build up at the front of the hopper.

### NOTE

## 4.12 Manual inlet

The manual inlet is located at the centre on the coffee machine lid.

### The manual inlet is used:

- As an inlet for cleaning tablets
- For other types of coffee, for example decaffeinated coffee
- For coffee sampling



- Do not add the ground coffee or cleaning tablets into the machine until the notification appears on the display.
- Only use ground coffee for the manual inlet.
- Do not use instant coffee powder. Do not use coffee powder that is ground too fine.

### Preparation with ground coffee via the manual inlet

- \* Push on the top on the manual inlet flap to open it
- \* Fill in the ground coffee (maximum 15 g)
- \* Close the manual inlet flap
- \* Press on the desired beverage button.



Tablet inlet

## IMPORTANT

Observe the Warranty chapter  
▷ from page 103



Manual inlet

## 4.13 Grounds container

The grounds container collects the used ground coffee. It holds coffee grounds from approx. 30 brewings. A notification appears on the display when the grounds container needs to be emptied. Dispensing of beverages is blocked if the grounds container is not in place.

- \* Insert the cup grid into the grounds container.
- \* Remove the grounds container.
- \* Empty the grounds container.

*The cup grid rests on the grounds container. Always hold the grounds container tightly when emptying it.*

- \* Reinsert the grounds container.
- \* Confirm the process on the display.



▷ *Cleaning the grounds container*  
page 76



- Inserting without emptying causes the grounds container to overfill. The coffee machine is dirty. This can cause consequential damages.
  - > Always empty the grounds container before inserting it.
  - > If the grounds container cannot be reinserted, check the shaft for remaining coffee and remove it.

## IMPORTANT

Observe the *Warranty chapter*  
▷ *from page 103*

---

## 4.14 Counter grounds collector (optional)

The coffee machine can be equipped with a counter grounds collector. In this case, the grounds container and the bottom of the coffee machine have a cut-out that is continued through the on-site counter. The coffee grounds are collected in a separate container underneath the counter.

### Important

*Clean the grounds chute daily*  
▷ *Manual cleaning*  
page 76

---

## 4.15 Drip tray



### Danger of scalding

- Hot liquids could be in the drip tray.
- > Carefully move the drip tray.
- > Reinstall it carefully so that no unintended water leakage occurs.



---

In coffee machines without an outlet connection, the filling level sensor reports when the drip tray is full.

- \* Carefully remove the drip pan, empty it and reinstall it.



---

On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning).

---

## Drip tray sensor



---

The drip pan can also be removed, for cleaning for instance, in coffee machines with a drain connection.

---

A sensor monitors whether the drip tray is inserted and what the fill level is. A notification appears on the display if the fill level is at the maximum amount.

- \* After receiving a notification, carefully remove the drip pan, empty it and reinstall it.



---

The underside of the drip tray and the area around the drip tray sensor must be dry before it is inserted. The sensor is on the right, underneath the drip tray. If there is residual moisture in this area, the message, “Empty drip tray” appears again.

---



## CAUTION

Observe the Safety chapter  
▷ from page 10

Clean the drip tray daily

Care ▷ from page 68



## NOTE

## NOTE

## IMPORTANT



This sticker indicates the area that needs to stay dry.

## 4.16 Mains water supply (optional)

The mains water supply to water and waste water is only possible using a retrofit kit.



With a mains water supply, the water tank must only be removed if the coffee machine is switched off.

---

### IMPORTANT

*Mains water retrofit kit*

## 4.17 Switching off the coffee machine



### Follow hygiene standards

- Hazardous bacteria can grow in the coffee machine.
  - > Before switching off the coffee machine, perform the daily switch-off rinsing.
- 

### CAUTION

*Observe the Safety chapter  
▷ from page 10*

*Clean the coffee machine as  
specified in the instructions.*

*Care ▷ from page 68*



### Follow the instructions

- No liability is assumed for damage resulting from the failure to do so
- 

The on/off switch is on the right side of the control panel

- \* Briefly press on the On/Off switch (approx. 1 second)

*The coffee machine switches off.*

- \* Pull the power plug

### Coffee machines with mains water supply:

- \* Close the main water valve of the water supply line

### IMPORTANT

*Observe the Warranty chapter  
▷ from page 103*



*PIN access control  
▷ PIN rights  
page 59*

## 5 Software



- When setting beverages, the same safety notes apply as for the operation of the coffee machine.
- > Observe all operating safety notes.

### CAUTION

Operation safety notes  
▷ page 27

### 5.1 Overview

#### Readiness for use

Page 41



Button layout  
▷ Operating options  
page 52

The fields and buttons on the display are available depending on the setting and machine version.

#### Ready for operation display fields

Page 41



SteamJet cup warmer  
Page 42



Warm rinsing  
Page 41



Barista (coffee strength)  
Page 41



Notifications  
Page 93



Decaffeinated field  
Page 28

## Main menu functions

from page 43



Care

Page 43



Info

Page 57



Timer

Page 60



System

Page 61



Beverages

Page 45



Operating option

Page 52



USB

Page 65



Language

Page 65



Accounting system

Page 58



PIN rights

Page 59

## Menu control fields



To the main menu



Confirm the value/setting



Return to the previous menu



Delete the value/setting



PIN entry



Test preparation



Next, previous, start



Back



Loading settings



Calling up temperature



Saving settings

## Messages on the display



Error message



Milk temperature display (optional)

## 5.2 Readiness for use

### Ready for operation display

The display shown when the machine is ready for use depends on the options of the coffee machine and individual settings.

Button layout  
▷ Operating options  
page 52

#### 5.2.1 Ready for operation display fields

##### Beverage buttons

All output-ready beverage buttons are illuminated. Swiping the display vertically shows the other beverages available for display. The beverage dispensing starts after tapping on the desired beverage button.



Example: Cappuccino button

##### Warm rinse field

\* Tap the "warm rinsing" field.

*A process of rinsing the coffee lines with warm water starts. The water warms up the brewing system and ensures that the brewed coffee is at an optimum temperature.*

*This is recommended after a long brewing pause, especially before dispensing a cup of espresso.*



Warm rinse field active/inactive  
▷ Operating options  
page 52

##### Barista - coffee strength

	Display	Coffee strength
Standard	2 beans	Normal, as set
Tap 1 x	3 beans	15% stronger than set*
Tap 2 x	1 bean	15% weaker than set*

\* Maximum coffee ground quantity 15 g per brew

*The coffee strength is changed one time for the next brew.*



Barista field active/inactive  
▷ Operating options  
page 52

## 5.2.2 SteamJet cup warmer

---



### Risk of burns/ Danger of scalding



- Hot steam is output through the SteamJet cup warmer. At the same time, the cups and the adjacent surfaces are hot.



- > Use heat-resistant drink containers.
  - > Always put a cup with the opening at the bottom over the cup warmer before steam is dispensed.
  - > Do not touch the adjacent surfaces shortly after dispensing.
  - > Do not touch the outlets immediately after dispensing.
  - > Never use the SteamJet function without using a drip grid or the cup warmer insert.
- 

### CAUTION

Observe the Safety chapter  
▷ from page 10

Clean the drip tray daily

Care ▷ from page 68



### Health risk/Hygiene

- The SteamJet function is intended for warming up drink containers and is not suitable for cleaning.
  - > Instead, use a freshly-rinsed drink container to warm the cups.
- 

### CAUTION

Observe the Safety chapter  
▷ from page 10

The SteamJet cup warmer heats cups with hot steam.

- \* Place a cup into the cup warmer with the opening facing down.
- \* Tap the  field.

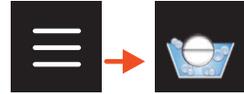
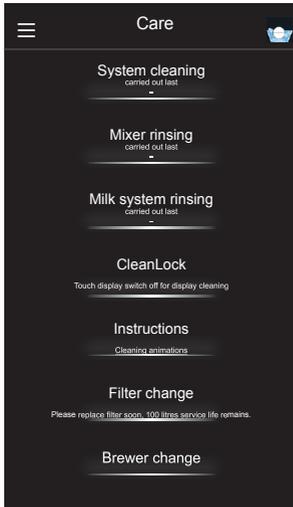
*Hot steam slowly flows into the cup from below.  
The steam flow is output as long as is specified in the settings.*

- \* Tap on the SteamJet field again.  
*The steam flow immediately stops.*



SteamJet field active/inactive  
▷ Operating options  
page 53

## 5.3 Care



*Menu control fields*

▷ *Overview*  
page 40

*Care chapter*

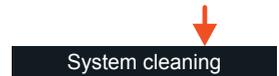
▷ *from page 68*

*HACCP cleaning concept*

▷ *from page 89*

### System cleaning

After system cleaning with or without switching off the coffee machine.



*System cleaning Care*

▷ *from page 71*

### Mixer rinsing

Mixer rinsing is an intermediate rinsing of the mixer.

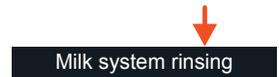


*Mixer Care*

▷ *page 73*

### Milk system rinse

The milk system rinse rinses the milk hose with the milk nozzles and the combi outlet.



*Milk system rinse Care*

▷ *page 73*

## CleanLock

- \* Tap on **CleanLock**

*A 15-second countdown starts.*

The touch display can now be cleaned.

The touch display is reactivated 15 seconds after the last time it is touched.

## Instructions

Animated instructions on the available cleaning programmes and for the installation and disassembly of the coffee outlet, milk hose, mixer system, brewing unit and SteamJet.

## Filter change

When the end of the filter service life is reached, a daily notification appears to remind that the filter must be changed.

The filter must be changed within one week; otherwise, the notification will appear after every brewing.

- \* Change the filter
- \* Confirm that the filter has been changed

*After the filter has been changed, a programme sequence for rinsing and bleeding the water filter and the water system is performed. While doing so, hot water flows out of the hot water outlet.*

## Brewer exchange

If the brewing unit is exchanged, this routine must be done.

## Descaling

The water hardness, the water flow and whether a water filter is used determine the remaining litres until descaling is necessary.

This litre specification is calculated by the Schaerer Coffee Club.



*Follow the water filter instructions!*

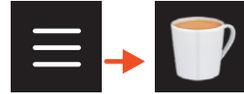
*The displays lead through the programme step-by-step. Follow the instructions!*



*Descaling chapter  
▷ from page 74*

## 5.4 Beverages

### General information



### Test output

For many beverage settings, it is possible to start a test output with the new settings before the recipe is saved.

- \* Change the settings as desired
- \* Tap the on the "Test output" field

*The beverage is dispensed with newly-set values.*

- \* If the beverage is as desired, tap on the Save symbol

*The recipe is saved.*



*Example: Cappuccino button*

### Saving recipes

The changed recipe is saved here



### Loading recipes

A saved recipe is loaded here on a beverage button

- \* Tap on a beverage button
- \* Tap the on the "Load recipes" field

*A sub-menu opens.*

- \* Mark the desired recipe
- \* Tap the on the "Save recipes" field

*The beverage button is assigned with the newly-selected recipe.*



## Filling quantity, multiple brewing and dosing type



### Filling quantity

Set the desired filling quantity. The recipe is adjusted appropriately.

100% corresponds to the previously saved value.

### Filling quantity S-M-L

The recipes are generated for the sizes S and L. M is as set.

Standard value:

S = 25% less than set.

L = 25% more than set.

	S	M	L
	72	97	122
	73	98	123
	74	99	124
%	75	100	125
	76	101	126
	77	102	127
	78	103	128
	<input checked="" type="checkbox"/> S-active	<input checked="" type="checkbox"/> Active	<input type="checkbox"/> L-active

*Changing S-M-L for individual beverages*

▷ Filling quantity

*Activating S-M-L and changing generally for all beverages*

▷ Operating options

▷ S-M-L

page 55

*Operation*

▷ Special buttons

▷ page 28

### S-M-L function

The S-M-L function can be activated in the operating options. A deviation from the standard fill quantity can also be changed in general for all beverages in the operating options.

The S-M-L quantities can be changed under Filling quantity for deviating individual beverages.

Every size can be separately set actively or inactively. Inactive means that the size is no longer available for selection for the individual beverage.

### Multiple brewings

The beverage is brewed several times as set. Up to 12 times the set quantity can be dispensed at the push of a button.

Available for coffee and mixed milk beverages as well as for hot water with the "Portion control" dosing type.

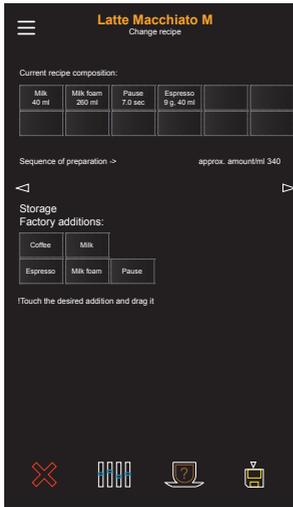
## Dosing type

- **Start-stop**  
The dispensing is carried out until the set quantity has been reached. Dispensing can be stopped earlier by pressing the button again.
- **Portion control**  
The set quantity is dispensed. The dosing type is available for milk, foam and hot water.
- **Freeflow**  
The beverage or steam is dispensed as long as the button remains pressed.
- **Start-stop freeflow**  
Briefly pressing the button starts the start-stop dispensing process.  
Pressing the button for longer than 1 second starts the freeflow dispensing process.

## Changing recipes



Menu control fields  
 ▷ Overview  
 page 40



### Current recipe structure

The extras contained in the recipe are shown here. The preparation sequence is from left to right. Extras listed under one another are prepared at the same time.

The software reports if the desired options are technically impossible.

### Supply of factory extras

The extras which can be used for the recipes are shown here.

- \* Tap on the desired extra and push it into the current recipe structure.

## Deleting extra

Delete a marked extra from the current recipe structure.



## Changing extra

\* Mark the extra and tap on the "Change extra" symbol.

The **Change extra** menu opens.

The setting options for the desired extra are displayed.

The saved and the current data is displayed.



The current values



The values saved by Service



The factory values



## Ground coffee quantity

Given in grams (g)



## Water/Milk volume

Given in millilitres (ml)



## Coffee quality

The quality levels influence the brewing of the coffee.

The higher the quality level, the more intensive is the release of the coffee's flavouring agents.



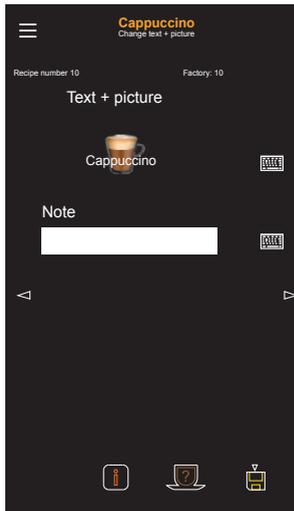
### Quality levels

- 1 After being pressed, the coffee powder is given room to expand.
- 2 After being pressed, the beverage is brewed directly.
- 3 After being pressed, a preinfusion takes place
- 4 After being pressed and preinfusion, the powder is pressed while wet.
- 5 Like quality 4, but more forceful wet pressing.
- 6 Like quality 5, but longer and more forceful wet pressing.
- 7 Like quality 6, but longer and more forceful wet pressing.

#### Note

*If very fine ground coffee is used with a very small amount of brewing water, a high quality level can lead to brewing water errors.*

## Text and image



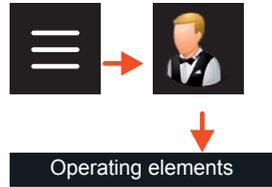
*Menu control fields*  
▷ *Overview*  
*page 40*

The beverage name and the image of a beverage button are adjusted here.  
Activate the keyboard with the keyboard field.

### Remarks

A note on the beverage can be stored here.

## 5.5 Operating options



### Operating elements

#### Self-service mode

Some functions could be switched to be inactive for self-service mode.

These functions and their fields are not shown when they are inactive.

Options:      • Active                      • Inactive

Standard value:       Inactive

Self-service mode means the following settings are switched at the same time.

- Barista field: inactive
- Warm rinse field: inactive
- SteamJet: inactive
- Manual inlet: inactive
- Beverage selection: inactive
- Beverage interruption: inactive
- Menu field: delayed
- Error indication: Symbol

#### Barista field

Options:      • Active                      • Inactive

Standard value:       Active

Active The field appears when the machine is ready for use.

### Warm rinse field

Options:      • Active                      • Inactive

Standard value:       Active

Active    The field appears when the machine is ready for use.

### Menu field

Options:      • Immediately      • delayed

Standard value:      Immediately

Immediately    The menu field immediately reacts after tapping on the field.

### SteamJet

Options:      • Active                      • Inactive

Standard value:       Active

Active    The field appears when the machine is ready for use.

### Error indication

The fault is reported with different colours in the display header.

Red      = Error message, must be fixed immediately

Orange = Information, no immediate action necessary

### Cup size adjustment

The free filling quantity selection can be activated in the operating options.

The filling quantity can be set freely after beverage selection.

Options:      • Active                      • Inactive

Standard value:       Inactive

To do so, select centre, left or right cup. The filling quantity is given in percent.

Centre cup	100% as set
Left cup	25% less
Right cup	25% more



### Language pre-selection

Whether the pre-selection of languages and flags is possible via beverage setting is set here. Pre-selection is only possible if "SS + flags" is set under button layout.

Options:      • Active                      • Inactive

Standard value:       Inactive

### Button layout

Different standard layouts are saved here and can be selected.



## PostSelection

Options:      • Active                      • Inactive

Standard  
value:             Inactive

**Active** The selection of the coffee type and the beverage size are queried after the beverage has been selected.  
The names of the coffee types and the sizes can be changed. (Coffee type and S-M-L).

- Size 1
- Size 2
- Size 3
- Portioner 1
- Portioner 2

Some functions could be switched to be inactive for self-service mode.

The functions and their fields are not shown when they are inactive.

## S-M-L function

### Small

Standard change factor of the beverage size for S recipes which are newly activated.

Standard value: 75 %

### Large

Standard change factor of the beverage size for L recipes which are newly activated.

Standard value: 125 %

Options:      • Active                      • Inactive

Standard  
value:             Inactive



### Beverage pre-selection

Options:      • Active                      • Inactive

Standard value:       Inactive

Active      Previously selected beverages are dispensed without the button being pushed again.

### Beverage interruption

Options:      • Active                      • Inactive

Standard value:       Active

Active      Beverage dispensing can be interrupted by pressing the beverage button again.

### DECAF factor

The value for the DECAF factor is entered here. The ground coffee quantity for DECAF is determined in percent of the ground coffee quantity set in the recipe.

This setting applies for all coffee beverages with the "DECAF" pre-selection.

Options:      • Active                      • Inactive

Standard value:       Inactive



*At a 15% decaf factor, coffee, for example, is brewed with 15% more ground coffee when preparing with the decaf function.*

## 5.6 Info

The Info menu offers the selection options described in the following.

### Last brewing

Information on the last brewing.

### Timer

The timer weekly overview is called up. All switching-on and switching-off times are shown in this overview.

### Service

Contact information for Schaerer Service.  
Serial number of the coffee machine.

### Care

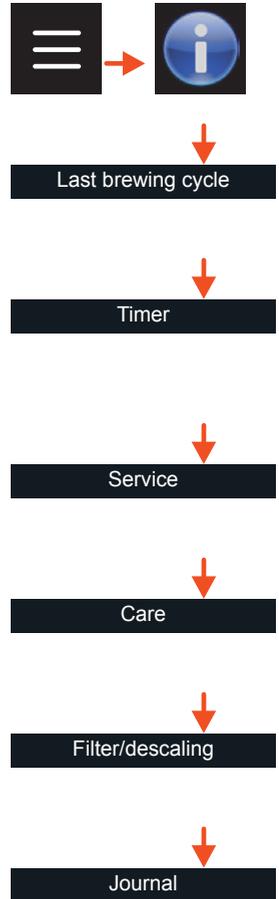
The last cleanings and care measures which run via coffee machine programmes are shown here.

### Water filter and descaling

Information on the remaining service life of the water filter and the time of the next descaling process.

### Log

Log of the events and errors during operation and cleaning of the coffee machine.

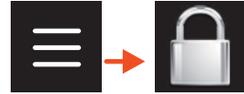




## 5.8 PIN rights

A PIN can be assigned for all of the areas listed below.

- Cleaning
- Settings
- Accounting



The PINs are hierarchically structured. That means, for example: The setting PIN simultaneously releases all rights for the cleaning PIN, but not all the rights for the accounting PIN. If no PIN is assigned, the area is accessible without a PIN. If a PIN is assigned to an area, no access is granted without that PIN.

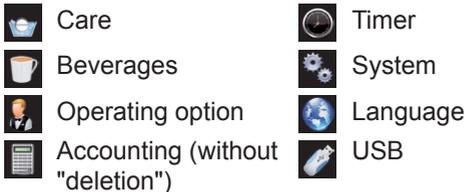
### Cleaning PIN

After the valid PIN is entered, access to:



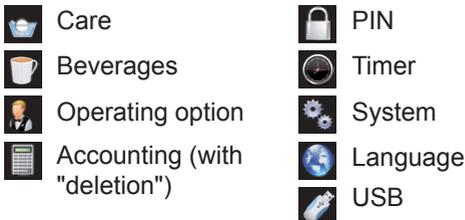
### Setting PIN

After the valid PIN is entered, access to:



### Accounting PIN

After the valid PIN is entered, access to:



## 5.9 Timer

### Time/Date

The current time and data are set here.

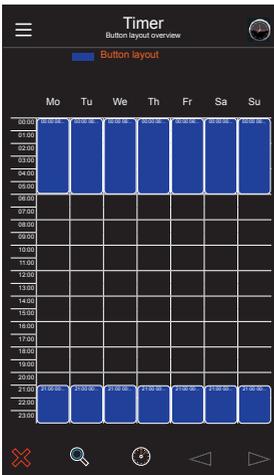
### Button layout state

Options:      • Active                      • Inactive

Standard value:       Inactive

Active      Button layouts can be assigned automatically using the timer.

### Button layout overview



The weekly overview of all switching times for the button layout is displayed. The settings can be changed directly in the overview.



Time / date



Button layout state

*For example self-service from 9 pm to 6 am.*



Button layout overview

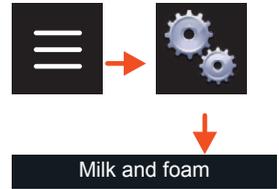
*The minimum time for displaying a button layout is 30 minutes.*

## 5.10 System

### Milk and foam

The central, generally-applicable values for milk and milk foam are set here. These values apply for all available recipes.

If special values for milk and milk foam are set in the recipes, they remain valid and are not changed.



### Milk storage temperature

Options:

>16 °C = green milk nozzle (standard)

<10 °C = orange milk nozzle (accessories)

### Process display

Options: Line, circle, off

Standard value: Line



## Display and lighting

The lighting can be activated or deactivated.

↓  
Display and illumination

### Lighting when ready for use

- Lighting at the outlet

Options:      • Active                      • Inactive

Standard value:       Active

### Event display (message)

Options:      • Active                      • Inactive

Standard value:       Inactive

### Display brightness

The display brightness is set here.

### Automatically decreasing brightness

Options:      • Active                      • Inactive

Standard value:       Active

**Active** If the decreasing brightness function is set to "active", the display brightness is automatically decreased 5 minutes after the last beverage dispensing process. If the display brightness has been decreased, the display goes back to the selected brightness when the display is tapped for the first time. Tapping on the beverage button for the second time dispenses the corresponding beverage.

## Touch calibration

Recalibrate the touch display.

## Display background

The colour design for the touch display can be set here.

- Colour for the **main page**
- Colour for the **following pages**

## Water filter

Options:      • Active                      • Inactive

Standard value:       Inactive

Active      A water filter is present. Service life and water hardness can be queried.



Water filter

### Note

*No water filter is required at a water hardness of 0 to 4 °dKH.*

*We recommend using the bestmax V water filter for coffee machines with mains water supply.*

## Measured carbonate hardness

The measured water hardness in °dKH is entered here.

- \* Obtain the water hardness of the drinking water from the water supplier or use the carbonate hardness tester (with instructions) in the accessories.

*The carbonate hardness test is included in the accessories*

## Measured total hardness



If the coffee machine is operated with incorrectly set water hardness, this can lead to a high level of calcification and therefore to leaky valves.  
No liability is assumed for damages resulting from this.

**NOTE**

## Filter service life (water filter)

The filter service life in litre is entered here if there is an active water filter.

*Water filter service life*  
▷ page 26

## Temperature

### Boiler

The boiler water temperature is set here. (coffee brewing water temperature)



### Switch-off rinsing

Options:      • Active                      • Inactive

Standard value:       Active

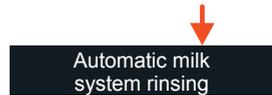
Active    When switching off of the coffee machine, the system cleaning must be performed if milk beverages have been dispensed since the last cleaning.



### Automatic milk system rinse

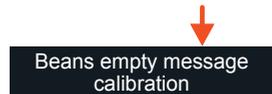
Options:              every 120 min, 52 hours

Standard value:      every 52 hours



### Beans empty notification calibration

The beans empty notification is recalibrated here. The container must be refilled as soon as the "Refill beans" notification appears even though there are still beans in the container.



## Frost protection/Preparation for transport

If the coffee machine is sent via a forwarding agent or a parcel service, this programme must be run in advance to prevent damages.



Antifreeze /  
transport preparation

## 5.11 USB

Data exchange is possible using the USB connection. As soon as the USB stick is inserted, the functions become active. The USB connection is on the left side of the display.



### Loading recipes

Recipes saved on the USB stick are loaded to the coffee machine here.



Load recipes

### Loading button symbols

Images or beverage symbols saved on the USB stick are loaded to the coffee machine here.



Load cup symbols

### Saving recipes

The current recipes from the coffee machine are exported onto the USB stick here.



Save recipes

### Exporting counter

The current counter states from the coffee machine are exported onto the USB stick here.



Export counters

### HACCP export

The cleanings performed are logged and are exported here to the USB stick for the HACCP certificate.



HACCP export

### Data backup

Set data such as machine data, beverage data, etc. is saved on the USB stick here.



### Loading data

Saved data such as machine data, beverage data, etc. is loaded to the coffee machine from the USB stick here.  
(Can be protected with a PIN.)



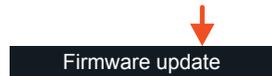
### Loading language

If available, an additional display language can be loaded to the coffee machine from the USB stick here.



### Firmware update

Only for Service.



## 5.12 Language

The display language is set here.  
The available languages are displayed in English.



## 6 Other settings

### 6.1 Setting the grind level



#### Risk of trapping/Risk of injury



- The coffee grinder contains moving parts which could injure fingers.
- > Never reach into the grinders while the coffee machine is running and the product hoppers have been removed.



#### CAUTION

Observe the Safety chapter  
▷ from page 10



#### Finer setting of grind level

- Making a big change to a finer grind level can block the coffee grinder.
- > Only set the grind level finer with one revolution with the multi-tool.
- > Then dispense a coffee beverage using the finer grinder setting.
- > Repeat this step until the desired grind level is set.

#### Coarser setting of grind level

A change to a coarser grind level can only be set once.

#### IMPORTANT

Observe the Warranty chapter  
▷ from page 103

- \* Initiate coffee dispensing and wait until the grinder starts up.
- \* Adjust the grinding level as required using the multi-tool while the mill is running.

Grind level fine  Grind level coarse 



Multi-tool

## 7 Care

### 7.1 Care safety notes

Regular cleaning is a requirement for fault-free operation of the coffee machine and for optimal coffee quality.



#### Health risk/Hygiene

- Milk is very sensitive. Hazardous bacteria can grow in the milk system.
    - > Clean the milk system daily after use with the milk system rinse.
    - > Perform the 1x weekly system cleaning after the end of the business day.
    - > After system cleaning, perform manual cleaning of the milk foam and the steam nozzle.
    - > Exchange the milk hose if needed, no later than after 6 months.
    - > Exchange the mixer hose if needed.
    - > Observe all hygiene notes.
    - > Observe the HACCP cleaning concept.
- 

**CAUTION**

Observe the Safety chapter  
▷ from page 10



#### Health risk/Hygiene

- Bacteria can spread in a coffee machine which is not in use.
    - > Carry out all cleaning processes before and after operating breaks of several days.
- 

**CAUTION**

Observe the Safety chapter  
▷ from page 10



### Health risk/Hygiene

- All cleaning products are perfectly matched to the cleaning programmes.
  - > Use only Schaerer cleaning and descaling agents.
- 



### CAUTION

Observe the Safety chapter  
▷ from page 10



### Health risk/ Risk of irritation and burns



- Hot cleaning liquid flows out of the outlet during cleaning.
  - The hot liquids could irritate the skin and the heat creates a risk of burns.
  - > Never reach under the outlets during cleaning.
  - > Always lock the touch display using the "CleanLock" before cleaning.
  - > Ensure that no one ever drinks cleaning liquid.
- 



### CAUTION

Observe the Safety chapter  
▷ from page 10

## 7.2 Overview of cleaning intervals

Care					
Daily	Weekly	Regularly	Automatically	Notification	
<b>Cleaning programmes</b>					
	x				System cleaning
x					Mixer rinsing
x					Milk system rinse
<b>Descaling</b>					
				x	Descaling
<b>Manual cleaning</b>					
x					Clean the control panel (CleanLock)
x					Clean the grounds container
		x			Clean the collecting tray
	x				Clean the water tank
x					Clean the drip tray
x					Clean housing
		x			Clean the outlet by hand
		x			Clean the brewing unit
(x)	x				Clean the milk system by hand
(x)	x				Clean the mixer *
		x			Clean the bean hoppers
		x			Clean the powder container *



Cleaning programme ▷  
from page 71

▷ Page 74

▷ Page 76

▷ Page 76

▷ Page 76

▷ Page 77

▷ Page 78

▷ Page 79

▷ Page 79

▷ Page 80

▷ Page 83

▷ Page 85

▷ Page 86

▷ Page 87

Daily = at least once daily and as needed

Weekly = weekly cleaning

Regularly = regularly as needed

Automatically= automatic drain

Notification = After notification on the display

(x) = daily if there are high levels of contamination

\* = optional (depending on machine configuration)

## 7.3 Dishwasher-safe parts



The parts listed in the table can be safely cleaned in a dishwasher.  
All parts not listed here cannot be put in a dishwasher

**IMPORTANT**

Dishwasher-safe coffee machine parts
Grounds container
Drip tray
Drip grid without SteamJet
Drip grid with SteamJet
Container extension without lid
Powder container without lid

## 7.4 Cleaning programmes

### 7.4.1 System cleaning

System cleaning is an automatic cleaning programme which cleans the coffee system of the coffee machine with Schaerer cleaning tablets. A milk system rinse and a mixer rinse are part of the system cleaning process.  
Total time required: about 10 minutes

*Animated instructions*

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions



### Health risk/Risk of irritation and burns



- During cleaning, hot cleaning liquid and hot water flow out of the outlets.
- The hot liquids could irritate the skin and the heat creates a risk of burns.
  - > Never reach under the outlets during cleaning.
  - > Before every cleaning, put a collecting container which can hold at least 3 litres under the outlet.
  - > Ensure that no one ever drinks cleaning liquid.

**CAUTION**

*Observe the Safety chapter  
▷ from page 10*



The cleaning programme proceeds step-by-step through the system cleaning via the display.

Follow the notifications.

---

## IMPORTANT

### System cleaning

#### Start-up

- \* Call up the Care menu
- \* Tap on **Cleaning programmes**
- \* Tap on **System cleaning**

The following question appears: "Switch off after cleaning?"

- If confirmed with **Yes**, the coffee machine switches off after cleaning.
- If confirmed with **No**, the coffee machine restarts after cleaning.
- \* Select the desired option
- \* Follow the information on the display



*During cleaning, a small amount of rinse water could get into the grounds container. This is not an error.*

## 7.4.2 Mixer rinsing



### Health risk/Danger of scalding

- Hot rinse water flows out of the outlet during rinsing.
- > Never reach under the outlets during rinsing.



### CAUTION

Observe the Safety chapter  
▷ from page 10



Before starting operation and after the end of the business day, a rinse must be done.

### NOTE

The mixer rinse can be started independently.

- \* Call up the Care menu
- \* Tap on **Cleaning programmes**
- \* Tap on **Mixer rinse**
- \* Follow the information on the display

Animated instructions

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions

## 7.4.3 Milk system rinse



### Health risk/Danger of scalding

- Hot rinse water flows out of the outlet during rinsing.
- > Never reach under the outlets during rinsing.



### CAUTION

Observe the Safety chapter  
▷ from page 10

The milk system rinse can be started independently. This is useful if long breaks are taken between the dispensing of milk beverages.

The milk system rinse rinses out the milk hose and the milk foamer.

- \* Call up the Care menu
- \* Tap on **Cleaning programmes**
- \* Tap on **Milk system rinse**
- \* Follow the information on the display

Animated instructions

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions

▷ *Cleaning the milk system by hand*  
page 83

## 7.5 Descaling

---



### Health risk/Risk of irritation and burns



- Hot cleaning liquid or descaling solution flows out of the outlet during cleaning and descaling.
  - The hot liquids could irritate the skin and the heat creates a risk of burns.
  - Cleaning and descaling agents can be hazardous to health if touched, accidentally or on purpose.
    - > The coffee machine must be completely installed before descaling starts.
    - > Never reach under the outlets during cleaning or descaling.
    - > Ensure that no one ever drinks cleaning liquid or descaling solution.
    - > Familiarise yourself with the product information on the descaling solution bottle.
- 

 **CAUTION**

*Observe the Safety chapter*  
▷ from page 10



### Risk of burns



- Hot liquid comes out of the outlets during beverage and steam dispensing. The adjacent surfaces and outlets get hot as well.
    - > If the coffee machine is heated up, a cooling down routine starts. Duration of cooling down routine: 5-10 minutes.
    - > Wait until the end of the cooling down routine.
- 

 **CAUTION**

*Observe the Safety chapter*  
▷ from page 10



- Schaerer cleaning products are matched to the materials and tested. Other descaling agents may damage the coffee machine.
- ▷ Only use Schaerer descaling agents for descaling.

Liability cannot be accepted for damages resulting from the use of other descaling agents, warranty claims become invalid.

The exact time for descaling is determined by the water hardness, water throughput and whether or not a water filter is used. This point in time is calculated and displayed by the Schaerer Coffee Club.

The descaling process consists of four stages:

- Cooling down routine (if machine is heated up)
- Preparation
- Descaling
- Rinsing

### The following is needed during the descaling process:

- 2 bottles of Schaerer liquid descaler (0.75 litres each).
- 1 bottle of water (0.75 litres).
- 5 litre collection container



The display messages lead through the programme step-by-step. When started, a sequence begins which must be followed. Follow the messages.

### Calling up the descaling programme

- \* Call up the Care menu
- \* Tap on **Descaling**
- \* Follow the display messages

## IMPORTANT

Observe the Warranty chapter  
▷ from page 103



Total time for descaling  
procedure approx. 80 minutes.  
Do not stop the procedure at  
any point before it is completed.

## IMPORTANT

- ▷ Main menu
- ▷ Care
- ▷ Descaling

## 7.6 Manual cleaning

Order numbers for the  
Schaerer care programme  
▷ Accessories and spare parts  
page 106

### 7.6.1 Cleaning the control panel (CleanLock)

Tap on "CleanLock", then a 15-second countdown starts. The touch display can now be cleaned. The touch display is reactivated 15 seconds after the last time it is touched.



#### Danger of scalding

- If a beverage is accidentally initiated, there is a risk of injury.
- > Always lock the touch display using the "CleanLock" before cleaning.



Observe the Safety chapter  
▷ from page 10



- There is a risk that scratches or dents will occur during cleaning.
- > Do not clean with abrasive agents or similar.
- > Do not use aggressive cleaning agents.
- > Only use soft cloths for cleaning.



Observe the Warranty chapter  
▷ from page 103

### 7.6.2 Cleaning the grounds chute (ground slide, optional)

- \* Empty the grounds container.  
*The cup grid rests on the grounds container. Always hold the grounds container tightly when emptying it.*
- \* Rinse out the grounds container with running drinking water
- \* Clean with a moist cloth
- \* Dry the grounds container and reinsert it



- > Never use force! Risk of breakage.



### 7.6.3 Cleaning the collecting tray

Remove and clean the collecting tray once a week.  
*Low water volume in the collecting tray does not*

*mean there are leaks; this is caused by the system design.*

The collecting tray is under the grounds container.  
Clean the collecting tray when needed.

- \* Remove the grounds container.
- \* Remove the collecting tray and clean thoroughly with pure drinking water.
- \* Dry the collecting tray and insert it.
- \* Insert the grounds container.

#### **7.6.4 Cleaning the water tank**

Thoroughly rinse out the water tank with pure water once a week.



## 7.6.5 Cleaning the drip tray

---



### Danger of scalding



- Hot liquids could be in the drip tray.
  - If the drip tray does not correctly engage, for example after cleaning, there is a risk of burns from hot fluids.
    - > Carefully move the drip tray.
    - > Reinstall it carefully so that no unintended water leakage occurs.
    - > Always make sure the drip tray is positioned correctly.
- 

- \* Carefully lift and remove the drip tray from the front
- \* Remove the drip grid and clean with the cleaning brush
- \* Thoroughly clean the drip tray
- \* Thoroughly clean the SteamJet outlet and cover with the supplied cleaning brush
- \* Then rinse the drip tray and drip grid with pure drinking water
- \* Dry the drip tray and drip grid, put them together and reinsert



### CAUTION

Observe the Safety chapter  
▷ from page 10



## 7.6.6 Cleaning the housing



- There is a risk that scratches or dents will occur during cleaning.
  - > Do not clean with abrasive agents or similar.
  - > Use only very mild cleaning products.
  - > Do not use strong alkaline, alcoholic or degreasing cleaning products.
  - > Only use soft cloths for cleaning.

- \* Switch off the coffee machine using the on/off switch.
- \* Allow the machine to cool off.
- \* Clean the housing of the cooled coffee machine with a moist cloth.
- \* Rub dry using a fine wool cloth.

### IMPORTANT

Observe the Warranty chapter  
▷ from page 103

#### Note

*There are problems with resistance to alkaline cleaning products, solvents such as acetone, carbon, carbon tetrachloride, paint thinner or alcohol combinations > 5%, ammonia, benzol, glycerine, xylol, scouring agents, degreasing washout solvents and strong spray cleaners are also not suitable*

## 7.6.7 Cleaning the outlet by hand

Regularly clean the outlet from the outside with a damp cloth and clean the outlet options with suitable brushes.

## 7.6.8 Cleaning the brewing unit

---



### Risk of trapping/Risk of injury



- The coffee machine contains moving parts which could injure fingers or hands.
  - There is a risk of crushing when removing the brewing unit
    - > Always switch off the coffee machine and pull out the power plug before reaching into the coffee grinder or into the opening of the brewing unit.
    - > Hold the brewing unit firmly and carefully remove it
- 



### CAUTION

Observe the Safety chapter  
▷ from page 10

The brewing unit can be cleaned as needed

- \* Press the on/off switch until the coffee machine switches off
- \* Pull the power plug
- \* Insert the cup grid into the grounds container
- \* Remove the grounds container.
- \* Remove the collecting tray
- \* Remove the drip tray

*The brewing unit is now accessible.*

---



### Risk of burns



- The brewing unit may still be hot directly after switching off the machine.
    - > Let the coffee machine cool before cleaning.
- 



### CAUTION

Observe the Safety chapter  
▷ from page 10



- The brewing unit can slide downwards.
    - > Always hold the brewing unit firmly.
    - > Never use force! Risk of breakage.
- 

### IMPORTANT

Observe the Warranty chapter  
▷ from page 103

- \* Use one hand to reach under the brewing unit into the shaft, undo the lock and hold (Figure 1)
- \* Slowly lead the brewing unit all the way down, tip it and remove it towards the front
- \* Remove the brewing unit and hold on tight while doing so

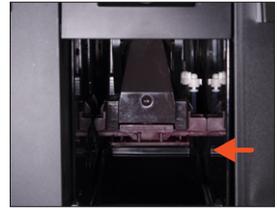


Figure 1

*Use the multi-tool from the accessories.*

- \* Turn the thread on the head of the brewing unit anticlockwise (Figure 2) until the ejector is located in the front position.
- \* Carefully pull the springs outwards and press them down



Figure 2

*This unlocks the insertion chute.*

- \* Fold the insertion chute [1] upwards
- \* Clean the brewing sieve under running water or with a cloth
- \* Remove ground coffee residues with a brush
- \* Rinse the brewing unit under running water



Figure 3



### Possible damage

- The brewing unit can get damaged by cleaning products or in the dishwasher
  - > Use only water to clean the brewing unit
  - > Never clean the brewing unit in the dishwasher

### IMPORTANT

Observe the Warranty chapter  
▷ from page 103

\* Dry off the brewing unit with a cloth  
Let it dry completely before installing it into the coffee machine

Remove ground coffee residue in the shaft

- \* Wipe out the ground coffee towards the front or use a Hoover
- \* Insert the springs into the insertion chute (Figure 4)

*Pay attention to the guides.*

*Reinstall the dry brewing unit.*

Turn the thread on the head of the brewing unit anticlockwise (Figure 2) until the scraper is once again

completely folded in

- \* Press and hold down the lock and place the brewing unit into the shaft all the way to the back on the rear wall
- \* Push the brewing unit upwards vertically until the lock engages
- \* Insert the grounds container.
- \* Insert the drip tray



Figure 4



Brewing sieve

---

 If the brewing unit cannot be inserted without resistance:

- > Turn the thread on the head of the brewing unit a bit to the left or right with the multi-tool until the brewing unit slides into the guides.
  - > Never use force! Risk of breakage.
- 

## IMPORTANT

Observe the Warranty chapter  
▷ from page 103

## 7.6.9 Cleaning the milk system by hand



### Danger of scalding

- If a beverage is accidentally initiated, there is a risk of injury.
  - > Always switch off the coffee machine before cleaning
  - > Pull the power plug

- \* Perform a milk system cleaning process
- \* Remove the front cover from the outlets
- \* Remove the milk foam with the steam nozzle
- \* Disassemble the individual parts and thoroughly clean with warm, running water
- \* Clean the guide in the outlet with a moist cloth
- \* Clean the channels and the connections with the supplied cleaning brush



### Health risk

- If it comes into contact with the eyes, the Schaerer milk system cleaner can cause serious eye injuries.
  - > Ensure that the milk system cleaner never gets into the eyes of humans or animals.

- \* Mix 5 ml of special cleaner with 0.5 litres of warm drinking water
- \* Lay all individual parts, including the cleaning brush, into the prepared cleaning liquid  
*All parts must be completely covered with the cleaning liquid.*
- \* After 5 hours, thoroughly clean all parts with a brush
- \* Very thoroughly clean all parts with pure drinking water

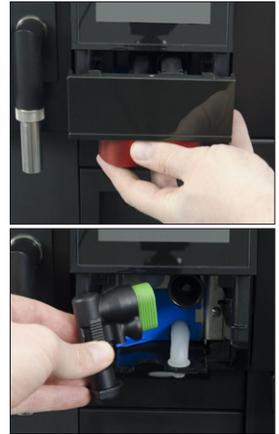


### CAUTION

Observe the Safety chapter  
▷ from page 10

Animated instructions

- ▷ Coffee machine
- ▷ Main menu
- ▷ Care
- ▷ Instructions



### CAUTION

Observe the Safety chapter  
▷ from page 10



### Health risk/Hygiene

- > The decorative strips on the outlet can be disassembled and cleaned if necessary



### Risk of burns/ Danger of scalding



- The steam nozzle without milk foamer can blow off hot steam



- > Never install the steam nozzle without the milk foamer

- \* Assemble the milk foamer

*Moisten the parts to be assembled, do not grease*

- \* Assemble the parts and press down firmly
- \* Reinsert the milk foamer into the outlet

### CAUTION

Observe the Safety chapter  
▷ from page 10

### CAUTION

Observe the Safety chapter  
▷ from page 10



## Cleaning the milk hose

- \* Put one end of the milk hose to the other parts into the cleaning liquid
- \* Lay the rest of the milk hose into the cleaning liquid lengthwise

*This process prevents air bubbles from remaining in the milk hose.*

*All parts must be completely covered with the cleaning liquid.*

"Cleaning milk hose"  
instructions ▷ Instructions  
page 43

## 7.6.10 Cleaning the mixer

Clean more often depending on the powder used.

- \* Carry out a mixer rinse
- \* Open the doors
- \* Pull the mixing bowl forwards with the handle
- \* Lift the mixing bowl slightly so that any remaining water runs out
- \* Pull off the mixer hose, from the mixing bowl to the outlet, and take it out of the guide

*The mixer's propeller is now visible.*

- \* Clean the propeller with a cloth
- \* Disassemble the two-part mixing bowl
- \* Clean both mixing bowl parts and the mixer hose under warm, running drinking water
- \* Let the parts dry fully

At the time of reassembly, all openings must point in the same direction

- \* Insert the mixer hose into the outlet through the guide
- \* Reinsert the mixing bowl until it engages
- \* Attach the mixer hose to the mixing bowl



### Danger of scalding

- If the mixer hose is not firmly connected, hot water or hot powder-based beverage can escape unintentionally.
  - > Attach the mixer hose to the mixing bowl.

*Animated instructions*

- ▷ *Coffee machine*
- ▷ *Main menu*
- ▷ *Care*
- ▷ *Instructions*



### CAUTION

*Observe the Safety chapter  
▷ from page 10*

### 7.6.11 Cleaning the bean hoppers

The permanently installed bean hoppers can be cleaned at regular intervals and as needed.

Recommendation: monthly.



#### Risk of injury

- Very long hair could get stuck in the grinder head and get pulled into the coffee machine.
  - > Always protect hair with a hairnet before you remove the bean hopper.
- 

 **CAUTION**



#### Risk of trapping/Risk of injury



- The coffee machine contains moving parts which could injure fingers or hands.
  - > Always switch off the coffee machine and pull out the power plug before reaching into the coffee grinder or into the opening of the brewing unit.
- 

 **CAUTION**

- \* Briefly press on the On/Off switch (approx. 1 second)

*The coffee machine switches off.*

- \* Pull the power plug
- \* Remove the bean hopper lid, empty it and clean with a damp cloth
- \* Clean the lock elements in the bean hopper with the supplied brushes
- \* Let the bean hopper dry fully
- \* Refill the bean hoppers and close with the lids

## Bean hopper

- \* Unlock the hopper
- \* Remove the hopper upwards
- \* Thoroughly wipe the hopper with a damp cloth and let it dry
- \* Put on the hopper and lock

### 7.6.12 Cleaning the powder container

The permanently installed bean hoppers can be cleaned at regular intervals and as needed.

Recommendation: monthly.

Clean more often depending on the powder used.



#### Risk of injury

- Very long hair could get stuck in the grinder head and get pulled into the coffee machine.
- > Always protect hair with a hairnet before you remove the bean hopper.

 **CAUTION**

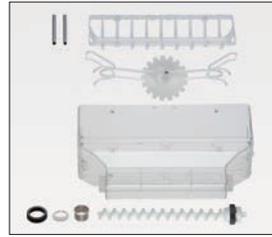
- \* Briefly press on the on/off switch (approx. 1 second)

*The coffee machine switches off.*

- \* Pull the power plug
- \* Pull the safety catch on the powder container and loosen it
- \* Remove the powered container lid, empty it and clean with a damp cloth
- \* Unscrew the cap nuts at the front and rear
- \* Pull out the portioning screw and remove the discharge cap
- \* Wipe out the hopper thoroughly with a moist cloth



- \* Thoroughly clean the individual parts of the positioning screw with the supplied cleaning brush
- \* Let the powder container and the individual parts dry completely
- \* Reassemble and install the portioning screw and screw on the cap nuts



Portioner with individual parts  
Portioning screw



**Ensure that discharge cap is correctly positioned.**

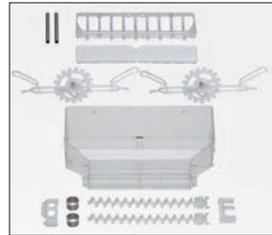
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- \* Fill the powder container and put on the lid
- \* Close the lock

**IMPORTANT**

### Double powder (optional)

- \* Unlock the hopper
- \* Remove the hopper upwards
- \* Thoroughly wipe the hopper with a damp cloth and let it dry
- \* Put on the hopper and lock



Optional equipment:

Double powder portioner with individual parts.

## 8 HACCP cleaning concept

You are legally obligated to ensure that you do not expose your guests to any health hazards when consuming the provided food or beverage.

A HACCP (Hazard Analysis Critical Control Points) cleaning concept is required to identify and assess hazards. You should perform a risk analysis in your operations. The goal is to detect and eliminate hazardous areas. To do so, monitoring processes and, if necessary, test procedures must be defined and enforced.

When installed, maintained, cared for and cleaned properly, Schaerer coffee machines fulfil the regulations named above. If the coffee machine is not cared for and cleaned properly, the dispensing of milk beverages can present a food hygiene risk. Observe the following points to comply with the HACCP cleaning concept:

### Sterilise the milk system daily

- Follow the cleaning specifications for the milk system in the Care chapter. This ensures that your system has a very low microbiological content at the time of starting operation.



You can call up the logs of the last cleanings using the Info field .

You can export a HACCP log using the USB field .

*"Regulation on the hygiene of foodstuffs from 5/8/1997"*

*Use our HACCP cleaning concept to monitoring the regular cleaning process.*

*HACCP export*  
▷ page 65

*Only use the cleaning products approved of by Schaerer.*

*Observe the Care chapter*  
▷ from page 68

**TIP**

**Always start operation with a newly-opened, pre-cooled milk package**

- UHT milk in its original packaging is typically free of hazardous bacteria. Always opens a new, pre-cooled milk package when starting operation.
- Ensure absolute cleanness when opening the milk package! Bacteria can be transmitted to milk when opening if hands or tools are not clean.

*Recommendation:*

*Use UHT milk with 1.5% fat.*

**Keep the milk cool!**

- Always keep a new, pre-cooled milk package ready.
- If cooling is not done during operation, the milk must be used very quickly. If necessary, cool the milk between use.
- If not much milk is used, the pre-cooled milk must be cooling during operation.

*The milk should be about 6-8 °C when starting operation.*

*Depending on the setting, a litre of milk makes about 20 cappuccinos.*

*Schaerer offers various cooling options (e.g. Schaerer side cooler or Schaerer milk cooler).*

**HACCP cleaning schedule**

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

**Only use chilled UHT milk, to prevent health risks due to bacteria.**  
 For powder beverages, use only products that have not exceeded their expiration date.  
**Cleaning steps:**

**Daily**

1. Switch-off rinsing  
 ▷ Starts automatically when the machine is switched off.  
 Milk system rinsing and mixer rinsing are included in the switch-off rinsing cycle.
2. Clean the operating panel, grounds container, drip tray, and housing  
 ▷ User Manual, Care chapter

**Weekly**

3. System cleaning
4. Clean the mixer and milk system manually  
 Clean the water tank

**Regularly**

5. Clean the product hoppers (beans/powder)  
 Clean the dispensing spouts and the brewing unit  
 ▷ User Manual, Care chapter

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

Date	Cleaning steps					Signature
	Time					
	1	2	3	4	5	
17.						
18.						
19.						
20.						
21.						
22.						
23.						
24.						
25.						
26.						
27.						
28.						
29.						
30.						
31.						

## 9 Maintenance and descaling

Please note that this is a professional coffee machine for businesses that requires regular maintenance and descaling.

The maintenance due date depends on the duration of use and is indicated on the display. When Schaerer Service does maintenance, the descaling of the brewing system is done at the same time.

The coffee machine can continue to be used after the notification is output, but the execution or commissioning of maintenance work must be done in a timely manner to ensure functional safety and prevent consequential damages.

### 9.1 Maintenance

Maintenance after notification on the display only by trained staff or Schaerer Service, since safety tests have to be done.

The following maintenance levels exist:

- Descaling, can be done by the operator/user.
- Maintenance after notification on the display, only by trained staff or Schaerer Service, since safety tests have to be done.

*Service-maintenance notifications*  
▷ *Notifications and notes*  
page 93

*Descaling*  
▷ *Software* ▷ *Care* ▷ *Descaling*  
page 74

*Service-maintenance notifications*  
▷ *Notifications and notes*  
page 93

## 9.2 Schaerer Service

Schaerer Service can be reached via a central address if the sales centre for a particular location is not known.

Schaerer USA Corporation  
2900 Orange Ave. Suite 102  
Signal Hill, CA 90755

### **Important!**

*For other maintenance work and repairs, contact the responsible Schaerer Service. The telephone number can be found on the address label on the coffee machine and on the delivery slip.*

## 10 Notifications and notes

### 10.1 Operation notifications

#### Refilling beans

- \* Refill the bean hopper (depending on the display)
- \* Check that:
  - The coffee beans are not sliding down in the hopper.
- \* Stir with a large spoon and confirm with .
- \* Perform the "Beans empty notification calibration"

*Beans empty notification calibration software*

▷ Page 64

#### Opening stopcock

- \* Open and confirm the water stopcock

#### Empty grounds container

- \* Empty the grounds container.

#### Grounds container missing

- \* Correctly reinsert the grounds container

#### Changing the water filter

- \* Change the water filter

*Observe the operating instructions of the water filter.*

- \* If necessary, call Schaerer Service

#### Note

*We recommend using the bestmax V water filter for coffee machines with mains water supply.*

#### Call Schaerer Service

Display of the error number

▷ *Error messages and faults*

#### Service notification

= Service maintenance after notification on the display

- \* Call Schaerer Service

*Service notifications are information. It is usually still possible to operate the coffee machine.*

## 10.2 Error messages and faults



### **Hazard to life due to electrical shock.**

- Do not remove cover.
- No user-serviceable parts inside.
- Repair should be done by authorized service personnel only.

 **WARNING**

---

Basic procedure when error messages or faults are displayed:

- \* Switch the coffee machine off and, after several seconds, back on
- \* Repeat the process that caused the fault

In many cases the fault is then eliminated and you can continue

If this is not successful: Search for the displayed error text or error number in the error list shown below and proceed as instructed.

If this is not successful or the displayed error is not listed, please call Schaerer Service.

Some messages cause individual functions to be disabled. You will see this when the beverage button lighting goes out. The beverages of the beverage buttons that remain lit can continue to be dispensed.

Your Schaerer Coffee Club is equipped with a diagnosis program. Any occurring errors appear on the display. The listed error messages could also be caused by a mains fault.

In the event of a current error or a note for the operator, the  field is displayed.

- \* Tap on .

*The error message and the error number are displayed.*



The on/off switch reacts after approximately 1 second and the coffee machine switches off.

When troubleshooting, for example if the software freezes, the PC board can be switched off by pressing and holding the on/off switch.

**NOTE**

<i>Error number</i>	<i>Error description</i>	<i>Instruction</i>
6	Brewing unit stalling current/ Brewing unit stiff	<ul style="list-style-type: none"> <li>* Switching off the coffee machine</li> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ <i>Brewing unit cleaning, page 80</i></p>
88	Boiler: Excess temperature	<ul style="list-style-type: none"> <li>* Switch the coffee machine off, let it cool down and switch it back on</li> </ul> <p>If the error is not fixed</p> <ul style="list-style-type: none"> <li>* Switching off the coffee machine</li> <li>* Call Schaerer Service</li> </ul>
89	Boiler: heating time error	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and back on</li> <li>* If the error is not fixed, call Schaerer Service</li> </ul>
161	Water error: Brewing water	<p><i>Switch the coffee machine off and on again after every one of the following steps. If the error is not fixed, perform the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ <i>Brewing unit cleaning, page 80</i></p> <ul style="list-style-type: none"> <li>* Set the grind level to a coarser setting</li> </ul> <p>▷ Other settings ▷ <i>Setting grind level, page 67</i></p> <ul style="list-style-type: none"> <li>* Lower the quality</li> </ul> <p>▷ Setting ▷ <i>Recipes, page 48</i></p> <ul style="list-style-type: none"> <li>* If the error is not fixed, call Schaerer Service</li> </ul>
162	Water error: When cleaning	<p><i>Switch the coffee machine off and on again after every one of the following steps. If the error is not fixed, perform the next step.</i></p> <ul style="list-style-type: none"> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ <i>Brewing unit cleaning, page 80</i></p> <ul style="list-style-type: none"> <li>* If the error is not fixed, call Schaerer Service</li> </ul>

Error number	Error description	Instruction
163	Water error: Warm rinsing	<p>Switch the coffee machine off and on again after every one of the following steps. If the error is not fixed, perform the next step.</p> <ul style="list-style-type: none"> <li>* Clean the brewing unit</li> </ul> <p>▷ Care ▷ Brewing unit cleaning, page 80</p> <ul style="list-style-type: none"> <li>* If the error is not fixed, call Schaerer Service</li> </ul>
186	Steam boiler: level	<p>Dispensing is temporarily disabled.</p> <ul style="list-style-type: none"> <li>* Check that the grounds container has been installed correctly</li> <li>* Switch the coffee machine off and back on</li> </ul>
188	Heating error; Steam boiler overtemperature	<ul style="list-style-type: none"> <li>* Switch off the additional coffee machine, pull out the mains plug</li> <li>* Call Schaerer Service</li> </ul>
189	Steam boiler: heating time error	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and back on</li> <li>* If the error is not fixed, call Schaerer Service</li> </ul> <p>▷ Care ▷ Cleaning the milk system by hand, page 83</p>
9083	Cooler temperature is in the frost range	<ul style="list-style-type: none"> <li>* Check whether the cooler temperature is set too low</li> </ul>
9516 9517	<p>Right grinder blocked</p> <p>Left grinder blocked</p> 	<ul style="list-style-type: none"> <li>* Switching off the coffee machine</li> <li>* Pull the power plug</li> <li>* Remove bean hopper lids</li> <li>* Empty the bean hopper</li> <li>* Turn the grinding disk anticlockwise only using the multi-tool for the container (two pins must be inserted into the respective recesses of the grinder, see figure)</li> <li>* Fill the bean hoppers</li> <li>* Put the bean hopper lids back on</li> <li>* Switching on the coffee machine</li> </ul> <p>▷ Care ▷ Bean hopper cleaning, page 86</p> <p>If this happens frequently:</p> <ul style="list-style-type: none"> <li>* Set the grinding fineness one level coarser</li> </ul> <p>▷ Other settings ▷ Setting grind level, page 67</p> 

### 10.3 Error without error message

Error description	Instruction						
<ul style="list-style-type: none"> <li>No hot water dispensing, but water in grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the hot water outlet</li> <li>* Call Schaerer Service (coffee dispensing is possible)</li> </ul>						
<ul style="list-style-type: none"> <li>No choco dispensing, but water in grounds container.</li> </ul>	<ul style="list-style-type: none"> <li>* Stop using the Choc outlet</li> <li>* Call Schaerer Service (coffee dispensing is possible)</li> </ul>						
<ul style="list-style-type: none"> <li>Choco portioner blocked, choco is only dispensed with water</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the portioner ▷ Care ▷ <i>Cleaning powder container, page 87</i></li> <li>* Empty the powder</li> <li>* Turn the screw by hand until all powder has been removed</li> <li>* Rinse with water, if necessary</li> <li>* Dry or let dry fully</li> </ul>						
<ul style="list-style-type: none"> <li>Dispensing of coffee differs on the left/right</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the coffee outlet ▷ Care ▷ <i>Cleaning the milk system by hand, page 83</i></li> </ul>						
<ul style="list-style-type: none"> <li>Milk foam/Milk is not being dispensed although there is milk in the container</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk hose is kinked or pinched</li> <li>* Check the correct steam nozzle is used</li> <li>* Route the milk hose properly</li> <li>* Clean the milk outlet</li> <li>* Refill milk</li> <li>* Check whether the milk cooler is iced over</li> </ul>						
<ul style="list-style-type: none"> <li>Milk foam is not correct</li> </ul>	<table border="1" data-bbox="479 976 1034 1230"> <thead> <tr> <th data-bbox="483 976 732 1008">Colour</th> <th data-bbox="732 976 1034 1008">Milk temperature</th> </tr> </thead> <tbody> <tr> <td data-bbox="483 1008 732 1072"> <ul style="list-style-type: none"> <li>Green (standard)</li> </ul> </td> <td data-bbox="732 1008 1034 1072"> <ul style="list-style-type: none"> <li>Uncooled milk (16 to max. 22 °C)</li> </ul> </td> </tr> <tr> <td data-bbox="483 1072 732 1136"> <ul style="list-style-type: none"> <li>Orange (accessories)</li> </ul> </td> <td data-bbox="732 1072 1034 1136"> <ul style="list-style-type: none"> <li>Cooled milk (up to 10 °C)</li> </ul> </td> </tr> </tbody> </table> <p data-bbox="483 1136 732 1168">If the error is not fixed</p> <ul style="list-style-type: none"> <li>* Use the other steam nozzle from the accessories</li> </ul>	Colour	Milk temperature	<ul style="list-style-type: none"> <li>Green (standard)</li> </ul>	<ul style="list-style-type: none"> <li>Uncooled milk (16 to max. 22 °C)</li> </ul>	<ul style="list-style-type: none"> <li>Orange (accessories)</li> </ul>	<ul style="list-style-type: none"> <li>Cooled milk (up to 10 °C)</li> </ul>
Colour	Milk temperature						
<ul style="list-style-type: none"> <li>Green (standard)</li> </ul>	<ul style="list-style-type: none"> <li>Uncooled milk (16 to max. 22 °C)</li> </ul>						
<ul style="list-style-type: none"> <li>Orange (accessories)</li> </ul>	<ul style="list-style-type: none"> <li>Cooled milk (up to 10 °C)</li> </ul>						

<i>Error description</i>	<i>Instruction</i>
<ul style="list-style-type: none"> <li>• Milk foam outlet sprays heavily</li> <li>• Milk too hot</li> </ul>	<ul style="list-style-type: none"> <li>* Check whether the milk system has been cleaned</li> <li>* Clean the milk system</li> <li>▷ Care ▷ <i>Cleaning the milk system by hand, page 83</i></li> <li>* Check whether the milk used is cool enough</li> </ul>
<ul style="list-style-type: none"> <li>• No powder-based beverage dispensing</li> </ul>	<ul style="list-style-type: none"> <li>* Clean the mixing bowl</li> <li>* Is the hose is kinked?</li> <li>* Rinse and clean more often, daily if needed</li> <li>▷ Care ▷ <i>Overview of cleaning intervals, page70</i></li> <li>▷ Care▷ <i>Cleaning the milk system by hand, page 83</i></li> <li>* Set less powder</li> <li>* Set more water</li> </ul>
<ul style="list-style-type: none"> <li>• Pump runs permanently, water in the grounds container</li> </ul>	<ul style="list-style-type: none"> <li>* Switch the coffee machine off and back on</li> <li>* If the error is not fixed, call Schaerer Service</li> </ul>

## 11 Safety and warranty

### 11.1 Hazards for the coffee machine



#### **Follow the instructions**

Failure to do so will result in a loss of warranty coverage in the event of damage. Follow use and installation requirements.

#### **Installation location**

- The installation location must be dry and protected from spray water.
- Water, condensation or steam can always escape from a coffee machine.
  - > Do not use the coffee machine in the open.
  - > Set up the coffee machine so that it is protected from spray water.
  - > Make sure to set the coffee machine on a water-resistant surface which is not sensitive to heat to protect the installation surface from damage.

#### **Coffee grinder**

- Foreign particles may damage the grinder. These damages are excluded from the warranty.
  - > Ensure that no foreign particles enter the bean hopper.

#### **IMPORTANT**

*Observe the Warranty chapter*  
▷ from page 103

*Conditions of installation and use*  
▷ from page 18

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

- For drinking water with a carbonate hardness from 5°dKH and above, a Schaerer water filter should be installed, as otherwise the coffee machine can be damaged due to calcification.
- For insurance-related reasons, always ensure the following after the establishment has closed for the day. The main valve of the water supply is closed and the electrical main switch is switched off or the power plug is disconnected.
- We recommend the implementation of measures for damage prevention, such as:
  - Installation of a suitable water detector in the water supply
  - Installation of smoke detectors
- After a break in operation, we recommend running the cleaning programme at least twice before recommissioning.

*System cleaning*  
▷ *Cleaning programmes*  
*page 71*

## 11.2 Directives

Manufacturer: WMF Group GmbH, 73312 Geislingen (Germany)

The device complies with the requirements of all relevant condition of directives MRL (MD) 2006/42/EG (EC), EMC Directive 2014/30/EU and RoHS 2011/65/EG (EC).

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. Compilation of technical documents: WMF Group GmbH.

An original Declaration of Conformity is included with the device. The device has the CE label.

The device fulfils the requirements of the Foods, Consumer Goods and Feedstuffs Code (LFGB), the Consumer Goods Ordinance (BedGgstV), Regulation (EU) no. 10/2011 as well as Regulation (EU) no.1935/2004 in their most current versions. If used for its intended purpose, the device does not pose a risk to health or other unacceptable risks.

The materials and resources used comply with the Consumer Goods Ordinance (BedGgstV) as well as Regulation (EU) no. 10/2011.

The relevant national requirements for countries outside of the EU apply.

The device is subject to the Regulation on Electrical and Electronic Waste WEEE 2012/19/EG (EC) and must not be disposed of with household waste.

We ensure and guarantee compliance with the traceability requirements set out in Regulation (EC) No. 1935/2004 as well as manufacture according to good manufacturing practice as set out in Regulation (EC) No. 2023/2006.



*For disposal, contact Schaerer Service.*

*Address  
▷ page 92*

### 11.3 Operator responsibilities

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

Access to the service area is only allowed for persons who have the knowledge of and practical experience with the device, particularly when it comes to service and hygiene.

The coffee machine must be installed by the operator so that there are no impediments to care and maintenance.

In office service or other self-service applications, staff instructed in operation of the coffee machine should supervise the coffee machine. The trained staff must ensure that care measures are complied with and be available for questions regarding its use.

The operator must ensure that the electrical equipment and operating materials are in good condition (e.g. in accordance with DGUV provision 3). To ensure safe operation of your coffee machine, the safety valves and the pressure vessel must be checked regularly.

These measures are performed by Schaerer Service or by service staff authorised by Schaerer as part of the maintenance routine.

System cleaning must only be done using Schaerer special cleaning products provided by Schaerer for the coffee machine (tablets) and for the milk system (liquid cleaner).

The manufacturer specifications on maintenance cycles and maintenance frequency (▷Maintenance) must be followed.

*Schaerer special cleaning products*  
▷ *Accessories and spare parts*  
*page 106*

## 11.4 Warranty claims



### Follow the instructions

- Failure to do so will result in a loss of warranty coverage in the event of damage.
- > Follow use and installation requirements.

### IMPORTANT

*Conditions of installation and use*  
▷ from page 18

The agreement made between the seller and the purchaser determines whether the buyer is entitled to warranty claims as well as the definition of the warranty claims to which the buyer is entitled. If the information in these operating instructions is not observed, warranty claims can be invalid.

### No liability is accepted:

- For parts which are subject to natural wear. These include seals, mixer and the brewing unit, among others.
- For defects as a result of climatic influences, limescale deposits, chemical, physical, electrochemical or electrical influences.
- If no water filter is used, although the local water hardness would require use of a water filter, and problems occur as a result.
- For defects caused by failure to observe the specifications with regard to the handling, servicing and care of the machine (e.g. operating manual and servicing instructions).
- For defects arising as a result of failure to use original Schaerer spare parts or due to incorrect assembly by the purchaser or third parties or incorrect or negligent handling.
- For defects as a result of inappropriate and unauthorised technical modifications to the machine or repairs carried out by the purchaser or third parties.
- For defects arising from inappropriate or incorrect use.

### Important

*Maintenance*  
▷ page 91

## Appendix: Technical data

### Technical data of the coffee machine

External dimensions	Width 325 mm Depth 570 mm Height of housing 460 mm Height including display 501 mm Height including container extension 550 mm
Bean hopper	About 550 g; with optional extension about 1,100 g <sup>(1)</sup>
Powder container	About 450 g; with extension about 800 g <sup>(2)</sup>
Empty weight	24-28 kg (depending on the machine configuration)
Water supply	3/8" hose connection with main water valve and dirt filter, with a mesh size of 0.08 mm, installation site. At least 0.2 Mpa (2 bar) flow pressure at 2 l/min., maximum 0.6 Mpa (6 bar). Maximum inlet temperature 35°C The hose set delivered with the new coffee machine and/or the new water filter must be used. Do not reuse old hose sets.
Water quality	For drinking water with a carbonate hardness above 5°dKH, a Schaerer water filter should be installed.
Water drainage line (optional)	Hose at least DN 19, minimum slope 2 cm/m
Water tank volume	Approx. 4.5 l
Use at height above sea level	< 2000 m
Nominal power	1.5 kW
Voltage supply	120 V, 50/60 Hz, (1/N/PE)
Lighting	LED class 1
Degree of protection	IP X0
Protection class	
Continuous sound pressure level (Lpa)	< 70 dB(A) <sup>(3)</sup>

We reserve the right to make technical changes.

<sup>(1)</sup> The filling quantity is dependent on the coffee bean size.

<sup>(2)</sup> Only with optional powder container. The filling quantity is dependent on the powder used.

<sup>(3)</sup> The A-weighted noise level  $L_{pa}$  (slow) and  $L_{pa}$  (impulse) at the operators' workplace is below 70 dB(A) in every operating mode.

Ambient temperature	+5°C up to max. +35°C (drain the water system in the event of frost).
Maximum humidity	80% relative humidity without condensation. Do not use the device in the open.
Installation surface/Spray water	The device must be installed on a level, horizontal and firm surface which is water- and heat-resistant. The device must not be cleaned with a water jet. The device must be installed where it is protected from spray water. The device must not be installed on a surface which is sprayed or cleaned with a water hose, a steam jet device, a steam cleaner or similar.
Set-up distances	For functional, service and safety reasons, during installation a minimum distance of 50 mm is required between the machine and sides of the building - or from parts not manufactured by Schaerer - or at least 60 mm between the machine and the rear wall. A minimum work space in front of the coffee machine of 800 mm is recommended. Free space of at least 200 mm above the product container is recommended. The height of the installation surface, starting from the upper edge of the floor, must be at least 850 mm. If the coffee machine's connections are to run downward through the counter, observe the space requirements of the lines which can restrict usable space in the structure underneath.
Water filter set-up distances	See the operating instructions of the water filter.

**These specifications for the electrical connection of the machine and the standards listed apply for connection of the coffee machine in EU countries. Where appropriate, additional country-specific regulations must be complied with. Outside the EU countries, the person or organisation marketing the coffee machine must check the acceptance of the listed standards.**

*The electrical system on the installation site must conform to the current IEC 364 (DIN VDE 0100). A Schuko socket or a country-specific single-phase socket (for single-phase connections), or a 5-pin CEE/CEKON socket in accordance with EN 60309 or a country-specific multiple-pin socket (for three-phase connections) must be provided near the device and be freely accessible. The sockets are part of the structural installation. The power cord must not rest against hot components. If the power cord of this device has been damaged, it must be replaced by our Service or by a competent person to prevent danger.*

*In order to prevent possible faults of our shielded data lines due to potential equalisation currents between the devices, an additional potential equalisation device should be provided for devices connected to an accounting system. (See EN 60309)*



**Fire hazard and electric shock hazard.**

Replace any defective power cords only with original cords from the manufacturer (33 2402 5100).

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**CAUTION**

## Appendix: Accessories and spare parts

Number	Unit	Designation	Equipment
<b>Coffee outlet/Milk outlet/Choco outlet/Milk lance</b>			
1	Pcs.	Coffee outlet lid	All
1	Pcs.	Double cup coffee outlet	All
1	Pcs.	Choco mixer outlet (hose)	Powder container
1	Pcs.	Milk hose sleeve	Milk Smart
1	Pcs.	O-ring (basic steam outlet)	Basic Steam
1	Pcs.	Milk lance	Milk Smart
1	Pcs.	Brush for cleaning the milk lance	Milk Smart
<b>Grounds container</b>			
1	Pcs.	Grounds container	All
<b>Accessories/Tools</b>			
1	Meter	Milk hose	Milk Smart
1	Pcs.	Milk connector	Milk Smart
1	Pcs.	Plug & Clean hose adapter	Milk Smart
1	Pcs.	Suction chamber foamer, green	Milk Smart
1	Pcs.	Suction chamber foamer, orange	Milk Smart
1	Pcs.	Suction chamber connection	
1	Pcs.	O-ring (friction piston)	All
1	Pcs.	Multi-tool	All
<b>Bean hopper/Product container</b>			
1	Pcs.	Lid for bean hopper	All
1	Pcs.	Lid for powder container	Choco
1	Pcs.	Powder container without lid	All
<b>Drip tray/Drip grid</b>			
1	Pcs.	Drip tray with SteamJet	SteamJet
<b>Water tank</b>			
1	Pcs.	Water tank	All
1	Pcs.	Water tank lid	All
1	Pcs.	O-ring (water tank)	All
<b>Limescale filter/Water filter</b>			
1	Pcs.	Water filter (complete construction kit)	Fixed water
1	Pcs.	Spare cartridge for water filter	Fixed water

## Appendix: Accessories and spare parts

Number	Unit	Designation	Equipment
1	Pcs.	Adapter for replacement cartridge 200	Water tank
1	pack	Filter 200 replacement cartridge, 4-pc. set	Water tank
Power cord			
1	Pcs	Power cord (33 2402 5100)	All
Documentation/Instructions			
1	Pcs.	Documentation set: Operating instructions Schaerer Coffee Club	All
Order number for the Schaerer care programme			
1	bottle	Schaerer special cleaner for the milk foamer	All
1	pack	Special cleaning tablets (100 pcs.)	All
2	bottle	Calcpure 750 ml	All
1	Pcs.	Pipe cleaning brush	All
1	Pcs.	Cleaning brush 2.5	All
1	Tube	Schaerer "grease for sealing rings", Molykote	All