

Schaerer Barista

Operating instructions

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Schaerer Barista

Operating instructions

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Congratulations on the purchase of your Schaerer Barista coffee machine!

The Schaerer Barista coffee machine is a portafilter coffee machine with automatic grinders for espresso, coffee and hot water.



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 20*

*Observe the Safety chapter
▷ from page 8*



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 8*



Conditions for use and installation

- If the maintenance specifications are not observed, no liability is assumed for any damages.
- > Follow the operating instructions.

IMPORTANT

*Technical data
▷ from page 79*

*Maintenance
▷ from page 68*

1	Safety	8
1.1	General safety notes	8
1.2	Intended use	15
1.3	Conditions for use and installation	17
2	Introduction	18
2.1	Labelling of coffee machine parts	18
	Display	18
	Glossary	21
3	Operation	22
3.1	Operation safety notes	22
3.2	Switching on the coffee machine	23
3.3	Portafilter	23
3.3.1	Portafilter status displays	24
3.4	Beverage dispensing	25
	Beverage interruption	25
3.5	Manually adding coffee grounds	26
3.6	Distributor sieve rinsing	26
3.7	Hot water dispensing	26
3.8	Steam options	27
3.8.1	Autosteam	28
	Powersteam	29
3.9	Cup platform	30
3.10	SteamJet (steam cup warmer)	30
3.11	Bean hoppers	31
3.12	Cup storage (heatable)	32
3.13	Switching off the coffee machine	33
4	Setting the grind level	33
5	Software	35
5.1	Overview	35
	Readiness for use.	35
	Status line fields	35
	Main menu functions.	36
	Menu control fields	36
	Notifications on the display	36
5.2	Readiness for use	37
	Ready for operation display	37
5.3	Ready for operation display fields	37
	Beverage buttons	37
	Function key	37
	Barista - coffee strength	37

5.4	Care	38
	Brewing group cleaning	38
	CleanLock	38
	Cleaning the coffee grounds slide	38
	Replacing seal	38
5.5	Beverages	39
	Changing recipes	39
	Loading recipes	40
	Text 41	
	Test output	41
	Saving recipes	41
5.6	Info	42
	Last brewing	42
	Service	42
	Care	42
	Filter and descaling.	42
	Log 42	
5.7	Accounting	43
	Counters	43
5.8	PIN rights	44
	Cleaning PIN.	44
	Setting PIN	44
	Accounting PIN.	44
5.9	System	45
	Language	45
	Operating option	45
	SteamJet.	45
	Barista field	45
	Target contact time	46
	Display text	46
	Bean type	46
	Milk foam selection (Autosteam).	47
	Brewing end signal tone	47
	Auto start	48
	Left external grinding	48
	Right external grinding	48
	Settings	49
	Cup lighting.	49
	Rear wall lighting	49
	Display brightness	49
	Cup heating	50
	Touch display calibration.	50
	Water filter	50
	Eco Mode	50
	Automatic switch-off	51
	Date/Time	51
5.10	USB	52
	Loading recipes	52
	Saving recipes	52
	Exporting counter	52
	HACCP export	52
	Data backup	52

	Loading data	52
	Loading language	52
	Firmware update	52
6	Care	53
6.1	Care safety notes	53
6.2	Overview of cleaning intervals	54
6.3	Cleaning programmes	55
6.3.1	Brewing group cleaning	55
6.3.2	Distributor sieve rinsing	56
6.4	Manual cleaning	57
6.4.1	Cleaning the cup storage	57
6.4.2	Cleaning the coffee grounds slide	57
6.4.3	Manually cleaning the brewing group	58
6.4.4	Cleaning the portafilter	58
6.4.5	Cleaning the drip tray	59
6.4.6	Cleaning the touch display (CleanLock)	60
6.4.7	Cleaning the housing	60
6.4.8	Cleaning steam wands	61
6.4.9	Cleaning the bean hoppers	63
6.5	Replacing seal	64
7	HACCP cleaning concept	66
8	Maintenance and descaling	68
8.1	Maintenance	68
8.2	Schaerer Support	68
9	Notifications and notes	69
9.1	Operation notifications	69
9.2	Error messages and faults	70
9.3	Troubleshooting	71
10	Safety and warranty	74
10.1	Hazards for the coffee machine	74
10.2	Directives	76
10.3	Operator responsibilities	77
10.4	Warranty claims	78
	Appendix: Technical data	79
	Technical data of the coffee machine	79
	Power requirements	80
	Appendix: Accessories and spare parts	83

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 before use.



- > Do not touch any hot machine parts.



- > Be careful with the portafilters and never drop them.
 - > Do not use the coffee machine if it is not working properly or is damaged.
-

 **CAUTION**



> Only use the coffee machine if it is completely installed.



> Under no circumstances may the installed safety devices be modified.



> 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!



- 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 mains cable.
 - > Avoid damages to the mains cable. Do not kink or crush.
-

 **WARNING**

**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.
 - The portafilter is very hot during dispensing.
 - Hot steam is output through the SteamJet (steam cup warmer). At the same time, the cups and the adjacent surfaces get hot.
 - > Do not touch the area under the outlets during beverage and steam dispensing.
 - > Do not touch the outlets shortly after dispensing.
 - > Always touch the portafilter by its handle only after dispensing.
 - > Always put a suitable container under the outlet before beverage dispensing.
-



Risk of injury

- Very long hair could get stuck in the grinder head and get pulled into the coffee machine.
 - If you're not careful, the portafilter could fall out of your hand or the holder and injure your feet.
- > Always protect hair with a hairnet before you remove the bean hopper.
- > Make sure that the portafilter does not fall.
-

 **CAUTION**



Risk of trapping/Risk of injury



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

 **CAUTION**

**Health risk**

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

⚠ CAUTION**Health risk**

- Cleaning products are irritants.
 - > 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 flows out of the portafilter and the hot water outlet.
 - The hot liquids could irritate the skin and the heat creates a risk of burns.
 - > 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

- If the machine is not used correctly, it could cause an injury hazard.
 - > The coffee machine must only be used in the correct manner.
-

 **WARNING**

The Schaerer Barista is designed to dispense variations of coffee and milk beverages. This professional device is intended for industrial and commercial use in hotels and restaurants. It is only intended for use by specialists or trained users.

Use of this equipment is subject these operating instructions. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use. **The Schaerer Coffee Barista must not be used for heating and dispensing any liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).**

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.
-

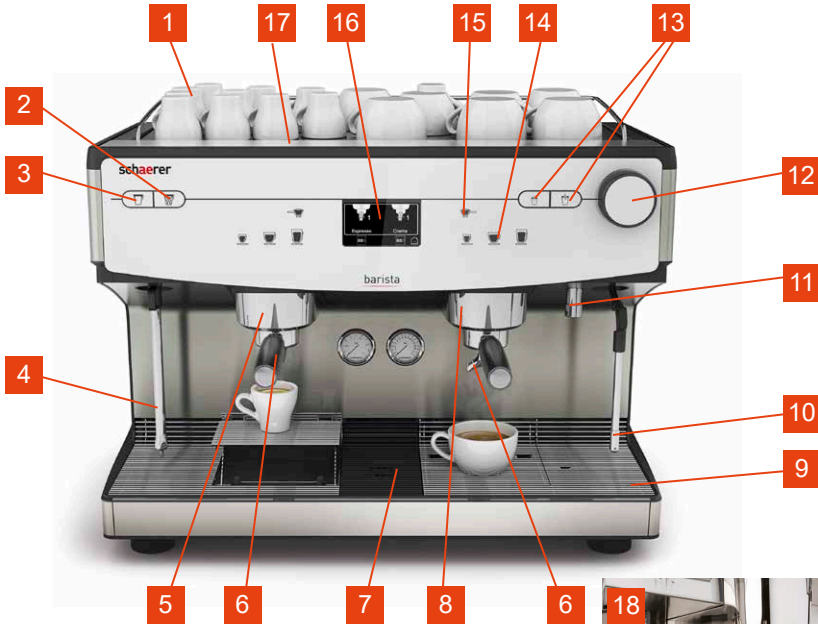
 **WARNING**

Technical data
▷ page 79

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. Schaerer 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.

2 Introduction

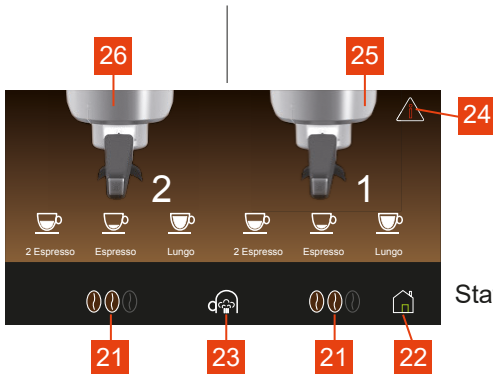
2.1 Labelling of coffee machine parts



Display

Left brewing group

Right brewing group



Status bar

- 1 Bean hopper (under the cup storage)
- 2 Milk foam button
- 3 Milk button
- 4 Autosteam outlet
- 5 Left brewing group with portafilter
- 6 Outlet
- 7 SteamJet (steam cup warmer)
- 8 Right brewing group with portafilter
- 9 Cup grid
- 10 Powersteam outlet
- 11 Hot water outlet
- 12 Powersteam knob
- 13 Hot water buttons
- 14 Beverage buttons
- 15 Function key
- 16 Touch display
- 17 Cup storage
- 18 Cup lighting
- 19 On/off button
- 20 Left/right grind level adjustment

Ready for operation display

- 21 Barista field
- 22 Menu field (opens the main menu)
- 23 SteamJet field (steam cup warmer)
- 24 Notification field
- 25 Right brewing group display
(In the example, right brewing group beverage dispensing status display)
- 26 Left brewing group display
(In the example, readiness for use of left brewing group)

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.



Personal injury safety notes

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



Risk of electrocution



Hot steam



Risk of trapping fingers



Hot surfaces



Risk of slipping



Property damage notes

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



Notes/Tip

- Notes for safe handling and tips for easier operation.
-

WARNING

Safety notes

Observe the Safety chapter
▷ from page 8

CAUTION

Operation safety notes
▷ page 22

Care safety notes
▷ page 53

Observe the Safety chapter
▷ from page 8

IMPORTANT

Observe the Warranty chapter
▷ from page 78

Technical data
▷ from page 79

NOTE

TIP

Calling up main menu

* Tap the on the "Main menu" field

The main menu is displayed.

There are other display options ▷ Main menu.

**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
Blind sieve	Cleaning sieve
Beverage dispensing	Coffee and hot water dispensing
Main water valve	Stopcock, angle valve
Carbonate hardness	Given in °dKH Water hardness is a measure of the limescale dissolved in drinking water.
Preinfusion	The coffee is briefly pre-brewed before the brewing process to bring out a more intense aroma.
Service life	For example: Litre capacity of the water filter
Pounding	Automatic pressing of the ground coffee before brewing
Test preparation	Trials
Distributor sieve rinsing	Intermediate rinsing of the brewing group (flushing)
Extras	Components of a recipe for a beverage, for example coffee and water
SteamJet	Integrated steam cup warmer in the drip tray
Powersteam	Simple steam dispensing without monitoring
Autosteam	Steam dispensing with monitored temperature

3 Operation

3.1 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.
 - The portafilter is very hot during dispensing.
 - Hot steam is output through the SteamJet (steam cup warmer). At the same time, the cups and the adjacent surfaces get hot.
 - If the drip tray does not correctly engage, there is a risk of burns from hot fluids.
 - Damaged portafilters, brewing sieves or overfilled brewing sieves can cause serious scalding injuries.
 - > Do not touch the area under the outlets during beverage and steam dispensing.
 - > Do not touch the outlets shortly after dispensing.
 - > Always touch the portafilter by its handle only after dispensing.
 - > Always put a suitable container under the outlet before beverage dispensing.
 - > Always make sure the drip tray is positioned correctly.
 - > Only use portafilters or brewing sieves that are in perfect condition.
 - > Only fill the portafilters with ground coffee up to the specified maximum level.
-

 **CAUTION**

*Observe the Safety chapter
▷ from page 8*



Health risk

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



CAUTION

Observe the Safety chapter
▷ from page 8

3.2 Switching on the coffee machine

- * Open the cover.
- * Press on the on/off button.

The coffee machine switches on and heats up.

Automatic rinsing starts.

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



3.3 Portafilter

There are two sizes of portafilter.

Portafilter type 1 = 8 to 11 g

Portafilter type 2 = 10 to 16 g

- An empty portafilter must be inserted before beverage dispensing.
- The display shows which portafilter is currently inserted in which brewing group. The number indicates the portafilter type. Single portafilter (1) or double portafilter (2).

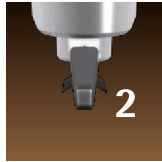


3.3.1 Portafilter status displays



Portafilter missing

A portafilter must be inserted.



Portafilter inserted

Which portafilter type is inserted is shown. The beverages set for the portafilter are available for selection.



Emptying the portafilter

The portafilter must be emptied.



- If the portafilter is removed before the current brewing is complete, the brewing unit can get damaged.
 - > Do not remove the portafilter until the brewing process is complete. A notification appears on the display.
 - > The portafilter is locked during brewing and cannot be removed.
 - > Brewing can be interrupted by pressing the beverage button again.
-

IMPORTANT

3.4 Beverage dispensing

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

A suitable portafilter must be inserted.

The portafilter must be empty.

The previous beverage dispensing process must be completely finished. This can be reported with a signal tone. The signal tone can be deactivated.

- Illuminated field = Ready for dispensing
 - Non-illuminated field = Not ready for dispensing/
field locked
 - Flashing field = Beverage is dispensed
- * Adjust the cup grid to the correct height
 - * Set a beverage container of a suitable size below the inserted portafilter
 - * Press on the desired beverage button.

The coffee beans will be ground directly into the portafilter. The coffee grounds will be automatically tempered with the brewing piston.

Beverage dispensing starts.

Beverage interruption

- * Tap on the flashing beverage button again



Button functions

▷ Software

▷ Change recipes
page 39



3.5 Manually adding coffee grounds

- * Briefly press on the function button.

The internal grinder will be deactivated.

- * Add the desired ground coffee to the portafilter.
- * Insert the desired portafilter.
- * Press on the desired beverage button.

The coffee grounds will be automatically tempered with the brewing piston. Beverage dispensing starts.



Function key

Activating function


Individual recipes

▷ System

▷ External grinding

page 48

3.6 Distributor sieve rinsing

- * Remove the portafilter
- * Press on the portafilter figure on the display
- * Confirm with  and continue

A hot water rinse starts.

The water warms up the system and ensures that the brewed coffee is at an optimum temperature.

The distributor sieve is cleaned at the same time.



- ! > During distributor sieve rinsing, remove the coffee ground remains on the distributor sieve with the brewing group brush.
- > At the same time, check whether the water still runs through the distributor sieve unimpeded.
- > Do not use the distributor sieve rinsing process to rinse portafilters.

NOTE

3.7 Hot water dispensing

- * Set a beverage container of a suitable size below the hot water outlet.
- * Press on the desired water button.

The beverage is dispensed.



3.8 Steam options



Risk of burns/ Danger of scalding

CAUTION



- When using the Autosteam, Powersteam and SteamJet, hot steam runs out of the steam openings. 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 shortly after dispensing.
- > Always put a suitable container under the outlet before beverage dispensing.



Risk of burns/ Danger of scalding

CAUTION



- When the temperature is set to 90 °C, milk and foam can overcook.
- > Fill the container no more than halfway.



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

TIP

The basic coffee machine equipment includes the Autosteam, Powersteam and SteamJet. Dispensing Autosteam and Basic Steam at the same time is not possible.

3.8.1 Autosteam

Milk is heated or foamed with the Autosteam option.

Foam button

Milk can be foamed with the set foam quality using the foam button.

A milk foam quality is available as a standard setting.

After activating **milk foam selection**, 3 individually adjustable foam qualities are available. The selection is shown on the display after pressing the foam button.

Possible foam qualities are:

- Standard
- Fine
- Very fine

Milk button

Milk is heated using the Milk button.

Heating up or foaming milk

- * Use a tall and narrow container with a handle
- * Fill the container no more than halfway so that milk does not overflow during foaming
- * Place the container in the centre below the steam wand

The steam wand must dip into the milk.

- * Briefly press on the desired Autosteam button
Steam is dispensed according to the Autosteam button functions.

Steam dispensing will end when the programmed temperature is reached or when the Autosteam button is pressed again.

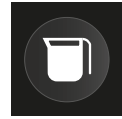
- * Put away the container and press the Autosteam button again briefly

The remainders in the steam wand are rinsed out.

- * Clean the steam wand externally with a clean, damp cloth after use



Foam button



Milk button

Milk foam selection

▷ System
page 47

Button functions

▷ Software

▷ Change recipes
page 39



Powersteam



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 shortly after dispensing.
- > Always put a suitable container under the outlet before beverage dispensing.



CAUTION

Observe the Safety chapter
▷ from page 8

- * Turn the Powersteam knob

Steam is dispensed until the Basic Steam knob is turned off.

The quantity of steam dispensed depends on how far the Powersteam knob is turned.

- Steam warms up beverages
- Steam manually foams milk

Heating up beverages

- * Use a tall and narrow container with a handle
- * Fill the container no more than halfway
- * Immerse the steam wand deep into the container
- * Turn the Powersteam knob and warm up the beverage with steam until the desired temperature has been reached
- * Turn off the Powersteam knob
- * Swivel the steam wand to the drip tray
- * Put away the container and turn the Basic Steam knob again briefly

The remainders in the steam wand are rinsed out.

- * Clean the steam wand externally with a clean, damp cloth after use



3.9 Cup platform

Raise

- * Grab the opening of the cup grid with one finger and pull it up until the hinges latch in the frame

Lowering

- * Lift front of the cup grid slightly until the hinges unlatch
- * Lower the cup grid

Height adjustments when the cup grid is up

Single outlet: 82 mm

Double outlet: 77 mm



Lifting cup platform



Lowering cup platform

3.10 SteamJet (steam cup warmer)



Risk of burns/ Danger of scalding



- Hot steam is output through the SteamJet. At the same time, the cups and the adjacent surfaces get 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 shortly after dispensing.
- > Never use the SteamJet function without using a drip grid or the cup warmer insert.



Observe the Safety chapter
▷ from page 8

Clean the drip tray daily

Care
▷ from page 53



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.

The SteamJet warms up to 2 cups simultaneously with hot steam.

- * Place a cup into the steam cup warmer with the opening facing down.
- * Tap the on the "SteamJet" field.

Hot steam slowly flows into the cup from below.

The steam flow is output as long as is specified in the settings.

1 to 10 seconds can be set. The SteamJet function is deactivated when 0 seconds is entered.

- * Tap on the SteamJet field again.

The steam flow immediately stops.

3.11 Bean hoppers

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.

Each container has a capacity of 550 g.

The beans are protected by a lid.



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

CAUTION

Observe the Safety chapter
▷ from page 8



This description corresponds with the standard setting. Dosing type = dosed.

Activating SteamJet
▷ System
page 45



IMPORTANT

Observe the Warranty chapter
▷ from page 78

3.12 Cup storage (heatable)



Risk of burns



- The cup storage and the cups stored on it can get hot.
 - > Only touch the heated cups and surface with caution.
-



- Since the cup storage is movable, the cups can fall.
 - > Do not overfill the cup storage and do not stack the cups on top of each other.
-

CAUTION

Observe the *Safety chapter*
▷ from page 8

Clean the drip tray daily

Care
▷ from page 53

IMPORTANT

Observe the *Warranty chapter*
▷ from page 78

The upper cover of the coffee machine is a heatable cup storage area.

The cup storage can be moved backwards to access the interior of the coffee machine.

The cup heater can be activated and deactivated using the software.



3.13 Switching off the coffee machine



Follow hygiene standards

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



Follow the operating instructions

- No liability is assumed for damage resulting from the failure to do so
-
- * Briefly press on the On/Off button (approx. 1 second)
The coffee machine switches off.
 - * Pull the power plug
 - * Close the main water valve of the water supply line



CAUTION

Observe the Safety chapter
▷ from page 8

Clean the coffee machine as specified in the instructions.

Care
▷ from page 53

IMPORTANT

Observe the Warranty chapter
▷ from page 78

4 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 8



Finer setting of grind level

- Making a big change to a finer grind level can block the coffee grinder.

Important! Only adjust the grind level when the grinder is running.

- > Only set the grind level finer by one scale line at a time using the knobs.
- > 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.

- * Push the cup storage to the back.

The arrow points to the set grind level on the grind level knob.

- * Initiate coffee dispensing and wait until the mill starts up.
- * Change the grind level as desired; to do so, push the grind level knob downwards and turn

Grind level 1 → fine ↻

Grind level
10 → coarse ↻



Dispensing is not done with the new values until the second brewing after the new setting was made.

IMPORTANT

Observe the Warranty chapter
▷ from page 78



Grind level knob

IMPORTANT

Observe the Warranty chapter
▷ from page 78

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 22

5.1 Overview

Readiness for use

Page 37



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

Status line fields

Page 37



Barista (coffee strength)

Page 37



Notifications

Page 69



SteamJet

Page 45

Main menu functions

from page 38



Care
Page 38



Beverages
Page 39



System
Page 45



Info
Page 42



Accounting
system
Page 43



PIN rights
Page 44



USB
Page 52



Service

Menu control fields



To the main menu



Confirm the value/setting



Return to the previous menu



Delete the value/setting



PIN entry



Test preparation (trials)



Next, previous, start



Back



Call up help text



Calling up temperature



Saving settings



Loading settings

Notifications on the display



Error message

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.

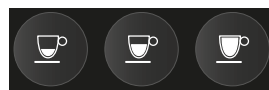


5.3 Ready for operation display fields

Beverage buttons

All output-ready beverage buttons are illuminated. Up to 3 different beverage recipes can be configured per brewing group for each portafilter type; these recipes can be selected using the beverage buttons. The portafilter type is automatically detected after insertion.

Depending on the setting, the beverage names or the bean types can also be displayed now.



Display texts
▷ System
page 46

Function key

Manually adding coffee grounds

▷ Operation, page 26

External grinding

▷ System, page 48



Function key

Barista - coffee strength

The coffee strength is changed one time for the next brew. This function is available for both brewing groups.

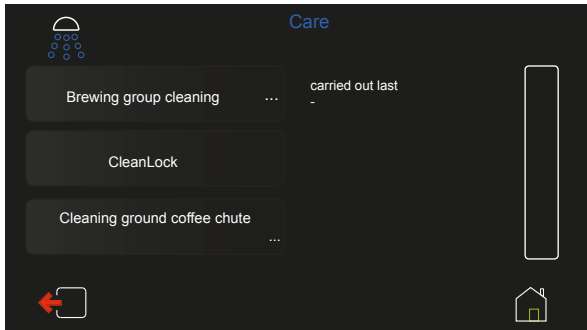


Barista field active/inactive
▷ System
page 45

	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 per brew
Portafilter holder 11 g
Double portafilter 16 g

5.4 Care



Menu control fields

▷ *Overview*
page 36

Care

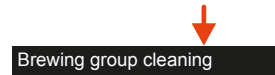
▷ *from page 53*

HACCP cleaning concept

▷ *from page 66*

Brewing group cleaning

- The two brewing groups are cleaned at the same time.



Brewing group cleaning

▷ *Care* ▷ *page 55*

CleanLock

- * Tap on **CleanLock**

A 15-second countdown starts.

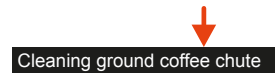
The touch display can now be cleaned.

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



Cleaning the coffee grounds slide

The display-guided cleaning of the coffee grounds slide starts.

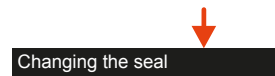


Cleaning coffee grounds slide

▷ *Care* ▷ *page 57*

Replacing seal

The display-guided distributor sieve seal change is started here.

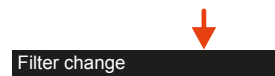


Seal change

▷ *Care* ▷ *page 64*

Filter change (optional)

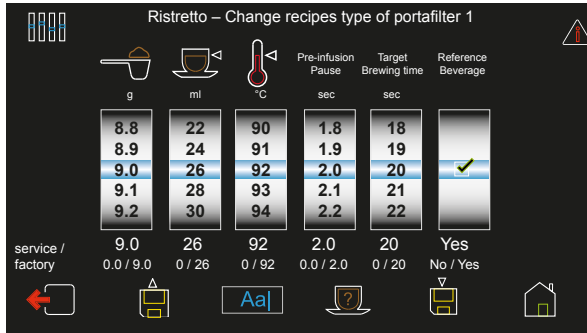
Only available if authorisation is given to trained staff by Schaefer Service.



5.5 Beverages



Changing recipes



Menu control fields

▷ Overview
page 36

The recipe name and the portafilter type are shown in the title.

The recipe is connected to the respective portafilter type. The desired portafilter type must therefore be inserted to change the recipe.

- * Insert the desired portafilter.
- * Press on the desired beverage button.
- * The beverage name along with the portafilter specification appears.
- * Set the recipe.
- * If desired, dispense a test brewing.
- * When the recipe is set as desired, save the recipe.



Saving recipes
▷ page 41

External grinding recipes

You can set your own recipes for external grinding.

- * Briefly press on the function button.
- * Press on the desired beverage button.
- * Proceed as described above.

Recipes for the manual addition
of ground coffee
▷ External grinding
page 48

▷ Function key
page 37

Ground coffee quantity

Given in grams (g)



Water volume

Given in millilitres (ml)



Brewing temperature

Specification in degree Celsius (°C)



Preinfusion

Break between pre-brewing and brewing in seconds

Target contact time

Specification in seconds (sec) for the target brewing time

Reference beverage

The reference beverage is set by Service during commissioning. A reference beverage is can be set for every brewing group. All other beverage settings relate to the values of this reference.

The reference beverage can be changed by Service. At the factory, espresso or coffee is set as the reference beverage. Follow the notes on the display. Yes/No specification

Loading recipes

A saved recipe is loaded here on a beverage button

- * Insert the desired portafilter.
- * Tap on a beverage button
- * Tap the on the "Load recipes" field

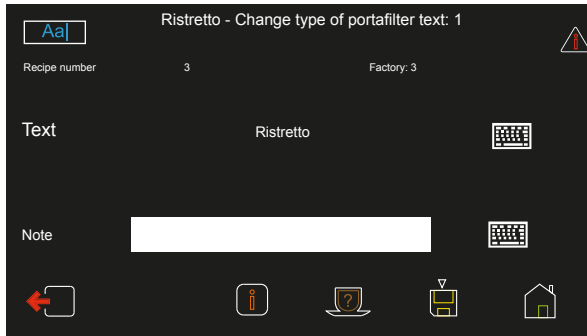
A sub-menu opens.

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

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



Text



Menu control fields
 ▷ Overview
 page 36

Text

The beverage name is adjusted here.
 Activate the keyboard with the keyboard field.

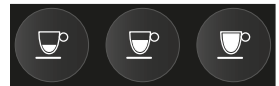
Remarks

A note on the beverage can be stored here.

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.*



Saving recipes

The changed recipe is saved here



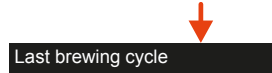
5.6 Info

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



Last brewing

Information on the last brewing.



Service

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



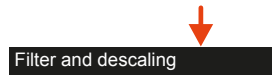
Care

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



Filter and descaling

Information on the remaining filter time and duration until the next descaling.



Log

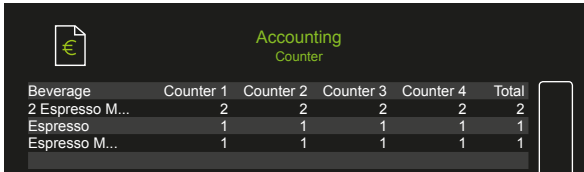
Log of the events and errors during operation and cleaning of the coffee machine.



5.7 Accounting

Counters

The counters of the dispensed individual beverages and the sum of the beverages are shown here. A log can be read out using the USB connection.



Beverage	Counter 1	Counter 2	Counter 3	Counter 4	Total
2 Espresso M...	2	2	2	2	2
Espresso	1	1	1	1	1
Espresso M...	1	1	1	1	1

Standard setting

Counter 1 = daily counter

Counter 2 = weekly counter

Counter 3 = monthly counter

Counter 4 = annual counter



All counters can be reset.



Counter

PIN rights
 ▷ Accounting PIN
 page 44

TIP

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:



Care



Setting PIN

After the valid PIN is entered, access to:



Care



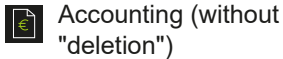
System



Beverages

Language

Operating option



Accounting (without
"deletion")

Settings



USB



Accounting PIN

After the valid PIN is entered, access to:



Care



System



Beverages

Language

Operating option



Accounting (with
"deletion")

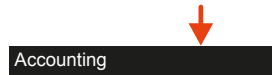
Settings



PIN rights



USB



5.9 System



Language

Language

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



Operating options

Operating option

SteamJet

The SteamJet (steam cup warmer) is switched on or off here.
The maximum duration of steam dispensing via the SteamJet is set here.

Options: Off, 1 to 10 seconds

Standard value: 6 seconds

Barista field

Options: • Active • Inactive

Standard value: Active

Target contact time

Setting the grind level
▷ page 33

When the "target contact time" (brewing time) is actively regulated, the coffee machine reports when the grind level has to be readjusted. This happens as soon as the current brewing duration of a reference beverage deviates from the set target brewing duration.

The reference beverage can be changed, but a recommended target brewing duration must be set in the recipe.

Reference beverage
▷ Beverages
page 40

Options: • Active • Inactive

Standard value:  Inactive

Display text

Which information is shown on the display can be selected here.

Options: No display
 Bean type
 Beverage name

Standard value: Beverage name

Bean type

If the bean type has been selected in the display text menu item, the name of the bean type can be entered in the bean hopper.

To call up the entry, tap on the desired bean hopper using the display keypad.

Milk foam selection (Autosteam)

3 individually-adjustable foam qualities can be saved for Autosteam. The foam qualities are set using recipes.

Autosteam
▷ *Operation*
page 28

If milk foam selection is active, this selection appears when the Milk foam button is pushed.

Options: • Active • Inactive

Standard value: Inactive

Brewing end signal tone

The signal tone informs that brewing is done and thereby the time at which the portafilter can be removed.

Options: • Active • Inactive

Standard value: Active

Auto start

If the Auto start function is active, the coffee machine starts as soon as a portafilter is inserted, with beverage preparation.

One recipe for Auto start can be defined per portafilter type.

Only one recipe per brewing group can be available for the start function. The two remaining buttons must be assigned in Change recipes with the **!Locked** recipe.

Options: • Active • Inactive

Standard value: Inactive

Setting recipes
▷ *Changing recipes*
page 39

Left external grinding

The "Manual addition of ground coffee" function can be activated or deactivated here, or individual recipes can be saved for this function.

If the "Left external grinding" function is activated, recipes as saved in the standard are used. If changed recipes are to be used, "Individual recipes" must be set here.

Options: Inactive, active, individual recipes

Standard value: Active

Manually adding ground coffee
▷ *Operation*
page 37

Right external grinding

▷ "Left external grinding"

Settings



Settings

Cup lighting

The cup lighting is set here.

Options: Off/20%/40%/60%/80%/100%

Standard value: 80%

Rear wall lighting

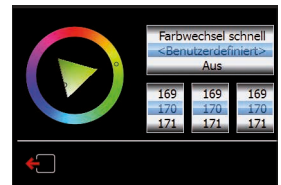
The lighting colour is set here.

The desired colour for the **User-defined** option is set here using the triangle in the colour wheel. The colour can also be defined and set using the RGB values.

These options also exist:

- Colour change slow
- Colour change normal
- Colour change quick
- Off
- Amber
- Blue

The current setting is displayed immediately.



Display brightness

The display brightness is set here.

Options: 0 to 100%, in 5% steps

Standard value: 80%

Cup heating

The cup heating is switched on and off here.

Options: • Active • Inactive

Standard value: Active

Touch display calibration

The touch display can be recalibrated here.
After selection, a query appears asking whether calibration should be started.

Water filter

Options: • Active • Inactive

Standard value: Inactive

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

Filter service life

The filter service life in litres is entered here.

Display of remaining filter service life
▷ Info
page 42

Measured water hardness

The measured water hardness in °dKH is entered here.

Eco Mode

If Eco mode is set to "active", the steam boiler temperature is decreased 10 minutes after the last beverage dispensing process.

The optional cup grid and rear wall lighting is switched off.

If a beverage is to be dispensed when the temperature is lowered, the coffee machine needs up to 15 seconds to heat up.

Beverages cannot be dispensed again until after it heats up.

Eco Mode

Eco Mode can be activated here.

Options: • Active • Inactive

Standard
value: Inactive

Automatic switch-off

The menu item is only available if Eco mode is active.

The time the last beverage is dispensed is set here. If this time is exceeded, the coffee machine automatically switches off.

The time can be set in 30-minute steps.

Options: (never/after 30 min./60 min./90
 min./ 120 min./150 min./180 min.)

Standard
value: Never

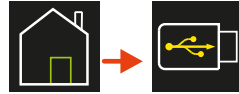
Date/Time

The current time and data are set here.

5.10 USB

Data exchange is possible using the USB connection.

The USB connection is at the top left, on the rear side of the control panel, directly under the cup storage.



Loading recipes

Load saved recipes here.



Saving recipes

Export recipes onto a USB stick.



Exporting counter

The counters are exported to a CSV file here.



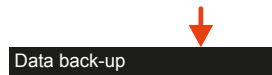
HACCP export

The cleaning processes performed are logged and are exported here for the HACCP certificate.



Data backup

Set data such as machine data, beverage data, etc. is saved here.



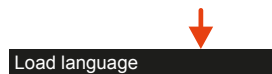
Loading data

Saved data such as machine data, beverage data, etc. is loaded here.



Loading language

If available, an additional display language can be loaded using the USB connection.



Firmware update

Only for Service.



6 Care

6.1 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.
 - > All parts which come into contact with milk must be cleaned immediately.
 - > Observe all hygiene notes.
 - > Observe the HACCP cleaning concept.
-

CAUTION

*Observe the Safety chapter
▷ from page 8*



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 8*



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 8*

6.2 Overview of cleaning intervals

Care					
Daily	Weekly	Regular	Automatically	As needed	
Cleaning programmes					
x		x			Distributor sieve rinsing
x					Clean brewing group
Manual cleaning					
x					Clean the cup storage
x		x			Clean the coffee grounds slide
				x	Manually clean the brewing group
x	x				Clean the portafilters
x					Clean the drip tray
x					Clean the touch display (CleanLock)
x		x			Clean housing
x	x				Clean the Autosteam steam wand
x	x				Clean the Powersteam steam wand
		x			Clean the bean hoppers
		x			Clean the drip tray below the bean hopper
				x	Replace seal



▷ Page 26

▷ Page 55

▷ Page 57

▷ Page 57

▷ Page 58

▷ Page 58

▷ Page 59

▷ Page 60

▷ Page 60

▷ Page 61

▷ Page 62

▷ Page 63

▷ Page 64

▷ Page 64

Daily = at least once daily and as needed

Weekly = weekly cleaning

Regular = regularly as needed

Automatically= automatic drain

6.3 Cleaning programmes

6.3.1 Brewing group cleaning

Brewing group cleaning is an automatic cleaning programme which cleans the coffee system of the coffee machine with Schaerer cleaning tablets.

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 flows out of the portafilter and the hot water outlet. The portafilter and the hot water outlet get hot.
- The hot liquids could irritate the skin and the heat creates a risk of burns.
- > The black drip tray must remain inserted during cleaning.
- > Always touch the portafilter by its handle only after dispensing.
- > Never reach under the outlets during cleaning.
- > Ensure that no one ever drinks cleaning liquid.



CAUTION

Observe the Safety chapter

▷ *from page 8*



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

Follow the notifications.

TIP

- * Tap on .

The care programme is called up.

- * Tap on **Brewing group cleaning**

- * Tap on **Yes**

When switching OFF after cleaning

- * Tap on **Yes**

Without switching OFF after cleaning

- * Tap on **No**
- * Remove the portafilter
- * Remove the brewing sieves from the portafilters
- * Insert the blind sieves into the portafilters
- * Insert one 1.3 g Schaerer special cleaning tablet into each portafilter

Note: Do not add water.

- * Insert the portafilter.

The question of whether cleaning should be continued appears.

- * Confirm with  and continue

The question of whether cleaning tablets are inserted appears.

- * Confirm with  and continue

The cleaning process starts. A bar graph and the remaining time are displayed.

After about 9 minutes, an animation plays, instructing the portafilter to be removed and the sieve changed.

- * Remove the portafilter
- * Remove the blind sieve

Do not yet insert the portafilter. The distributor sieve is rinsed.

- * Confirm with  and continue

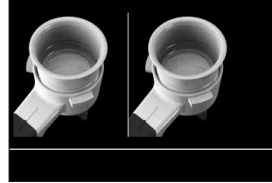
An instruction to manually clean the portafilters and the sieve appears.

- * Confirm with  and continue

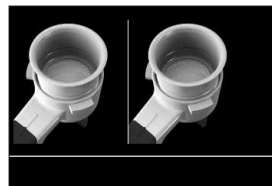
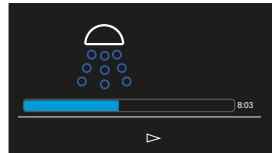
If **Yes** is selected for cleaning with switch off, the machine switches off now.

If **No** is selected for cleaning without switch off, the coffee machine heats back up.

The coffee machine is now ready for use.



The programme always cleans both brewing groups together, even if only one was in operation. If a brewing group was not used, it is not necessary to insert cleaning tablets into this portafilter. The blind sieve must be inserted in both portafilters.



Manually clean the portafilter and sieve.

▷ *Cleaning the portafilter page 58*

6.3.2 Distributor sieve rinsing

▷ Operation ▷ Rinsing distributor sieve, page 26

Manually cleaning the distributor sieve

▷ *Cleaning portafilter page 58*

6.4 Manual cleaning

Order numbers for the
Schaerer care programme
▷ Accessories and spare parts
page 83



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 8



- 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 78

6.4.1 Cleaning the cup storage

- * Thoroughly clean the cup storage daily with a damp cloth.

6.4.2 Cleaning the coffee grounds slide



- Cleaning the coffee grounds slide could damage the grinder.
- > Always clean the coffee grounds slide only with the brush provided for this purpose.



Observe the Warranty chapter
▷ from page 78

Check the coffee grounds slide regularly and clean with the provided brush if needed.

- * Always clean the coffee grounds slide only with the brush provided for this purpose.
- * Follow the step-by-step instructions on the display.

Cleaning coffee grounds slide
▷ Software ▷ Care
page 38

6.4.3 Manually cleaning the brewing group

- * Remove the ground coffee remains in the distributor sieve and the seal with the brewing group brush
- * Start a distributor sieve rinsing process



Rinsing distributor sieve
▷ Operation
page 26

6.4.4 Cleaning the portafilter



Risk of burns



- The portafilters and the brewing sieves get very hot during beverage dispensing and cleaning.
- > Do not touch the portafilters and the brewing sieves directly after dispensing or after "Brewing group cleaning".



All individual parts of the portafilter (these are the portafilter itself, the portafilter handle, the brewing sieve, the sieve retaining ring and the insulation insert) can be washed in a dishwasher.

Daily cleaning

- * Remove the portafilter and the sieves
- * Rinse all parts with warm, pure drinking water

Weekly cleaning

Once a week, insert and clean the portafilter in a container

- * Place a cleaning tablet into the container
- * Fill the container with hot water and dissolve the cleaning tablet in it
- * Remove the brewing sieve and the sieve retaining ring



- * Remove the insulation insert and remove and rinse off deposits with a brush
- * Place the portafilter parts and the sieves completely into the cleaning liquid for 30 minutes
- * Remove the parts and clean with a brush if necessary
- * Rinse all parts with warm, pure drinking water
- * Reassemble the portafilter

6.4.5 Cleaning the drip tray



Danger of scalding



- Hot liquids could be in the drip trays.
- > Carefully move the drip trays.
- > Reinstall it carefully so that no unintended water leakage occurs.
- > Always make sure the drip trays are positioned correctly.
Important!
Do not kink the relief water hose [1].

CAUTION

Observe the Safety chapter
▷ from page 8

- * Remove the drip grid.
- * Remove the drip trays.
- * Thoroughly clean the drip trays.
- * Thoroughly wipe out the surfaces under the drip trays.
- * Dry the drip trays and reinsert them.



6.4.6 Cleaning the touch display (CleanLock)



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.



- 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.

* 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.

6.4.7 Cleaning the housing



- 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.

Clean the housing at regular intervals using suitable materials.

 **CAUTION**

*Observe the Safety chapter
▷ from page 8*

IMPORTANT

*Observe the Warranty chapter
▷ from page 78*

IMPORTANT

*Observe the Warranty chapter
▷ from page 78*

6.4.8 Cleaning steam wands



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 shortly after dispensing.

Cleaning the Autosteam steam outlet

Daily

- * Mix 5 ml of cleaner into a tall container with 0.5 l cold water
- * Completely immerse the steam wand into the cleaning liquid
- * Briefly tap on an Autosteam button

Exposure time: 30 minutes

- * Clean with a brush
- * Rinse thoroughly with water
- * Tap on the foam button

The steam cleans the milk remains from the holes in the steam wand and removes cleaning residues.

Weekly

- * Unscrew steam wand
- * Insert the steam wand completely into the cleaning liquid for at least 5 hours
- * Clean the steam openings with the brush
- * Rinse thoroughly with clear water
- * Screw the steam wand onto the Autosteam outlet
- * Place the steam wand into a container with clear water
- * Briefly tap on an Autosteam button
- * Wipe the steam wand using a moist cloth

Cleaning the Powersteam steam outlet

Daily

- * Mix 5 ml of cleaner into a tall container with 0.5 l lukewarm water
- * Completely immerse the steam wand into the cleaning liquid
- * Briefly turn the Powersteam knob all the way

Exposure time: 30 minutes

- * Clean with a brush
- * Rinse thoroughly with water
- * Briefly turn the Powersteam knob all the way

The steam cleans the milk remains from the holes in the steam wand and removes cleaning residues.



Weekly

- * Unscrew steam wand
- * Insert the steam wand completely into the cleaning liquid for at least 5 hours
- * Clean the steam openings with the brush
- * Rinse thoroughly with clear water
- * Screw the steam wand onto the Powersteam outlet
- * Place the steam wand into a container with clear water
- * Briefly turn the Powersteam knob all the way
- * Wipe the steam wand using a moist cloth

6.4.9 Cleaning the bean hoppers

The 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 grinder or into the opening of the brewing unit.

CAUTION



- > Never clean the bean hoppers and their lids in the dishwasher.

IMPORTANT

- * Switch the coffee machine off.
- * Pull the power plug.
- * Push the cup storage to the back.
- * Remove bean hopper lids.
- * Turn the bean hopper locking mechanisms clockwise and unlock.
- * Remove the bean hoppers.
- * Remove all beans under the bean hoppers, vacuum up if necessary.
- * Empty all coffee beans from the bean hopper.



Locked



Unlocked

- * Wipe out the bean hoppers thoroughly with a moist cloth.
- * Let the bean hopper dry fully.
- * Clean the drip trays under the bean hoppers.
- * Refill the bean hoppers and reinsert them.
- * Close the locking mechanism anti-clockwise.

Cleaning the drip tray below the bean hopper

Regularly clean the drip trays under the bean hoppers

- * Unlock and remove the bean hopper
- * Clean the drip tray under the bean hoppers

6.5 Replacing seal



Risk of burns



- The portafilters and the brewing sieves get very hot during beverage dispensing and cleaning.
 - > Do not touch the portafilters and the brewing sieves directly after dispensing or after "Brewing group cleaning".

CAUTION

If necessary, the customer can change the seal him-/herself

- * Call up the seal change for the desired brewing group in the Care menu

The animation guides you through the task step-by-step.

- * Remove the portafilter
- * Take the sieve out of the portafilter
- * Insert the portafilter without the sieve
- * Confirm this with


The brewing piston moves into the seal change position.

- * Wait until the next notification

Software
▷ Care
▷ Seal change
page 38

- * Remove the portafilter

The animation for changing the seal runs.

- * Remove the old seal
- * Insert the new seal
- * Confirm this with 
- * Insert the portafilter without the sieve

The brewing piston moves into the normal position.

- * Wait until the next notification

- * Remove the portafilter
- * Reinsert the sieve in the portafilter
- * Insert the portafilter with the sieve

The coffee machine sensors detect that the portafilter is reinserted and the seal change is completed.

7 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 beverages can present a food hygiene risk.

Observe the prescribed cleaning intervals, in accordance with the operating instructions, the cleaning instructions and the cleaning concept.

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

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

HACCP cleaning schedule

Only use cooled UHT milk, to prevent health risks due to bacteria.

For beverages, use only products that have not exceeded their expiration date.

Month _____ Year _____

Cleaning steps:

1. Performing the brewer cleaning
 ▷ Care chapter
2. Clean the portafilter and the spout
 ▷ Care chapter
3. Drip tray cleaning
 ▷ Care chapter
4. General machine cleaning
 ▷ Care chapter

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

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

8 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 utilisation of the coffee machine and is indicated on the display. When Schaerer Support does maintenance, the descaling of the brewing and steam 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.

8.1 Maintenance

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 69

8.2 Schaerer Support

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

Schaerer AG
Allmendweg 8
P.O.Box 336
4528 Zuchwil
Switzerland

Support in Switzerland:
Telephone: +41 32 681 62 75
E-mail: technical-support@schaerer.com

Important!

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


9 Notifications and notes

9.1 Operation notifications

Refilling beans

- * Refill the bean hopper (depending on the display)
- * Check that:
 - Is the bean hopper locking mechanism open?

▷ *Care*

- The coffee beans are not sliding down in the hopper.
- * Stir with a large spoon and confirm with 

Opening stopcock

- * Open and confirm the water stopcock

Emptying the portafilter

- * Remove the portafilter, empty it and reinsert it correctly

Change water filter

- * Call Schaerer Support

Observe the operating instructions of the water filter.

Looking up errors in the operating instructions

Display of the error number

▷ *Error messages / faults*

Call Schaerer Support

Display of the error number

▷ *Error messages / faults*

Service notification

= Service maintenance after notification on the display

- * Call Schaerer Support

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

9.2 Error messages and faults

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 Support.

Some notifications 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 Barista 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 button 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 button.

NOTE

9.3 Troubleshooting

<i>Error description</i>	<i>Instruction</i>
The sieve is caught on the brewing piston.	<p><i>This can occur when the portafilter is removed too soon.</i></p> <p>Caution! The brewing sieve is hot.</p> <ul style="list-style-type: none"> * Rotate the sieve anti-clockwise  and remove it from the brewing piston. * Insert the portafilter without the sieve <p><i>The brewing piston moves into the initial position.</i></p> <p>Important Do not rotate into the opposite direction. Otherwise, the closure may open accidentally. This could damage the hoses and seal.</p>
Control panel does not react	<ul style="list-style-type: none"> * Switch the coffee machine OFF and ON again
Brewing does not start	<ul style="list-style-type: none"> * Check if the stopcock is open * Check whether an empty portafilter is inserted
9017 Standardisation error, left	<ul style="list-style-type: none"> * Check that the correct sieve is inserted in the portafilter * Check whether the coffee grounds slide needs cleaning * Switch the coffee machine OFF and ON again <p>If the error is not fixed</p> <ul style="list-style-type: none"> * Call Schaerer Support

Error description	Instruction
<p>9516 Left grinder blocked</p> <p>9517 Right grinder blocked</p> 	<p>* Switch the coffee machine off</p> <p>* Note down the grind level setting</p> <p>* Unlock and remove the bean hopper</p> <p>* Vacuum the grinder with the vacuum cleaner</p> <p>* Set the grind level to a coarser setting</p> <p>* Mount the bean hopper again and lock it</p> <p>* Add coffee beans as needed</p> <p>▷ Other settings ▷ Setting grind level, page 33</p> <p>* Switch the coffee machine on</p> <p>* Dispensing a coffee beverage</p> <p>* Set the grind level to the old grind level while the grinder is running</p> <p>If the error is not fixed</p> <p>* Switch the coffee machine off</p> <p>* Call Schaerer Support</p>
<p>9543 Standardisation error, right</p>	<p>* Check that the correct sieve is inserted in the portafilter</p> <p>* Check whether the coffee grounds slide needs cleaning</p> <p>* Switch the coffee machine OFF and ON again</p> <p>If the error is not fixed</p> <p>* Call Schaerer Support</p>
<p>9560/9561 Too little ground coffee in the portafilter (left/ right)</p>	<p>* Check that the correct sieve insert is inserted in the portafilter</p> <p>* Clean the coffee grounds slide</p> <p>* Manually clean the brewing group</p> <p>* Increase the coffee ground quantity by 0.1 grams in the recipe for the beverage that was dispensed last</p> <p>If the error is not fixed</p> <p>* Switch the coffee machine off</p> <p>* Call Schaerer Support</p>



<i>Error description</i>	<i>Instruction</i>
<p>9562/9563 Too much ground coffee in the portafilter (left/right)</p>	<ul style="list-style-type: none"> * Check whether the portafilter was emptied after the last brewing * Empty the portafilter * Check that the correct sieve is inserted in the portafilter * Make sure that the portafilter is emptied after every beverage * Clean the coffee grounds slide * Clean the distributor sieve regularly <p><i>Distributor sieve rinsing</i> ▷ <i>page 56</i></p> <ul style="list-style-type: none"> * Manually clean the brewing group ▷ <i>Care ▷ Manually cleaning the brewing group, page 58</i> * Decrease the coffee ground quantity by 0.1 grams in the recipe for the beverage that was dispensed last <p>If the error is not fixed</p> <ul style="list-style-type: none"> * Switch the coffee machine off * Call Schaerer Support
<p>9880 Check and adjust the time</p>	<ul style="list-style-type: none"> * Check and adjust the time * Switch the coffee machine OFF and ON again <p>If the error is not fixed</p> <ul style="list-style-type: none"> * Call Schaerer Support
<p>F161 Minimum through-flow not met</p>	<ul style="list-style-type: none"> * Clean the portafilter and brewing sieve * Open the stopcock
<p>F164 Minimum through-flow for hot water dosing not met</p>	<ul style="list-style-type: none"> * Switch the coffee machine off * Remove the hot water outlet and clean the sieve <p>Caution! Hot fluids!</p> <ul style="list-style-type: none"> * Open the stopcock * Switch the coffee machine on

10 Safety and warranty

10.1 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.
- > The installation location must be protected from frost.
- > 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.

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 78*

*Conditions of installation and
use
▷ Safety
from page 17*

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 above 5°dKH, 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, the "Brewing group cleaning" must be run at least twice before recommissioning.

System cleaning

▷ *Care*

▷ *Cleaning programme*

page 55

10.2 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), EMV (EMC) 2004/108/EG (EC) 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 68*

10.3 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 BGV A3). 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.

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

Only Schaerer Service is permitted to descale the machine.

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

Schaerer special cleaning products

▷Accessories and spare parts page 83

Schaerer special descaling products

▷Accessories and spare parts page 83

10.4 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

▷ *Safety*
from page 17

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 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 68*

Appendix: Technical data

Technical data of the coffee machine

External dimensions	Width	723 mm
	Height	580 mm
	Depth	540 mm (600 mm if cup storage is slid open)
Coffee bean hopper	Approx. 550 g each ⁽¹⁾	
Empty weight	Approx. 75 kg	
Water supply	<p>TW15 (DN 15 at least DN 6 or 1/4") hose connection with main shut-off valve and dirt filter, with a mesh size of 0.08 mm, installation site. At least 0.05 MPa (0.5 bar) flow pressure at 2 l/min (low pressure). At least 0.30 MPa (3.0 bar) flow pressure at 2 l/min (low standard). Maximum 0.6 MPa (6 bar). Maximum inlet temperature 35°C</p> <p>The hose set delivered with the new coffee machine and/or the new water filter must be used. Do not reuse old hose sets.</p>	
Water quality	For drinking water over 5 °dKH (carbonate hardness), a Schaerer limescale filter must be fitted upstream.	
Water drainage line	Hose at least DN 19, minimum slope 2 cm/m	
Nominal power	6.0–7.0 kW	
Voltage supply	380–415 V 50/60 Hz (3/N/PE)	
Lighting	LED class 1	
Degree of protection	IP X0	
Protection class	A	
Continuous sound pressure level (L _{pa})	< 70 dB(A) ⁽²⁾	

We reserve the right to make technical changes.

⁽¹⁾ The filling quantity is dependent on the coffee bean size.

⁽²⁾ 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.

Power requirements

SB mains	Power requirements			Connecting cable, conductor cross-section
1/N/PE	220 - 240 V	~50/60 Hz	5.0 - 5.8kW	32A(22A)
1/N/PE	220 V	~60 Hz	5.0 W	32A(22A)
2/PE	200 V	~50/60 Hz	3.9kW	24A(19.5A)
2/PE	208 / 240 V	~60 Hz	4.4 / 5.7kW	30A(20A 208V) / (22.5A 240V)
3/PE	208 / 240 V	~60 Hz	6.6 / 8.6kW	30A(29.8A 208V) / (34A 240V)
3/PE	220 - 240 V	~50/60Hz	5.0 - 5.8kW	24A(22A)
3/N/PE	380 - 415 V	~50/60 Hz	6.0 - 7.0kW	16A(15A)
3/N/PE	380 V	~60 Hz	6.0 kW	16A(15A)
3/PE	440 V	50/60 Hz ~50/60Hz	6.0 - 7.0kW	16A(14A)

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 mains cable must not rest against hot components. If the mains cable 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)

Appendix: Technical data

Ambient temperature	+5°C up to maximum +35°C (drain the water system in the event of frost)
Maximum humidity	80% relative humidity without condensation. Always store the device where it is protected from frost
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 installation dimensions	See the operating instructions of the water filter.

Appendix: Accessories and spare parts

Number	Unit	Designation
Schaerer care programme		
1	container	Schaerer special cleaning tablets (100 pcs.)
1	bottle	Schaerer special cleaner for the milk foamer
1	pc.	Cleaning brush
1	pc.	Brewing group brush
1	pc.	Brush for cleaning the coffee grounds slide
1	pc.	Steamer brush
Grounds drawer		
1	pc.	Grounds drawer
1	pc.	Beating rod, grounds drawer
1	pc.	Fixing pads for housing
1	pc.	Adhesive feet, grounds drawer
Portafilter		
1	pc.	Portafilter, large, with single outlet
1	pc.	Portafilter, double, complete with double outlet
1	pc.	Portafilter, single, with single outlet
1	pc.	Portafilter spring
1	pc.	Insulation insert
1	pc.	Single brewing sieve
1	pc.	Double brewing sieve
1	pc.	Blind sieve
1	pc.	O-ring piston seal
1	pc.	Portafilter handle piece
Steam outlet		
1	pc.	Powersteam steam outlet handle
1	pc.	Autosteam steam outlet handle
SteamJet		
1	pc.	Upper SteamJet steam plate
1	pc.	Lower SteamJet steam plate
Grinders		
1	pc.	Grind level adjustment lock
Accessories		
1	pc.	Pot set