schaerer

Coffee comes to life

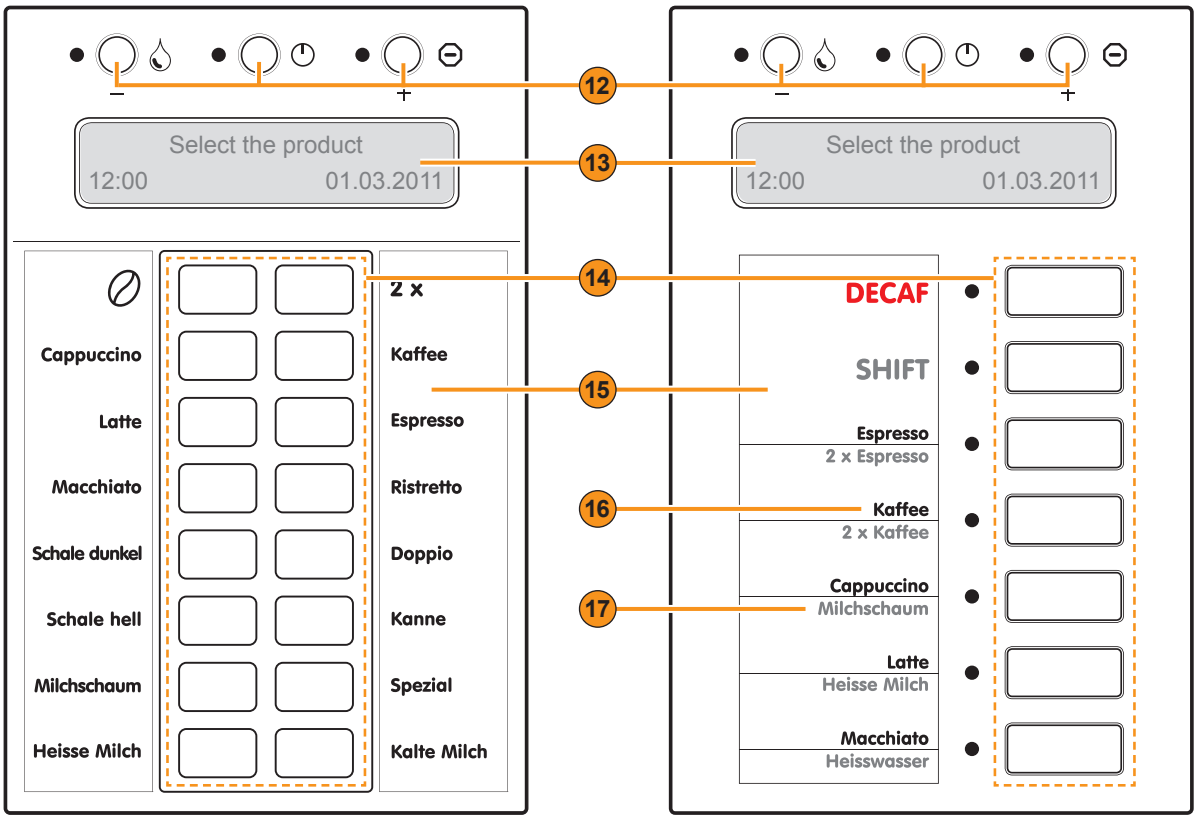
# Schaerer Coffee Art
# Schaerer Coffee Art Plus

## Operating instructions

V04/01.2012

| | |
|---|---|
| 1 | Bean hopper with lid |
| 2 | Inlet for ground coffee/cleaning tablets (cleaning programme) |
| 3 | Card reader |
| 4 | User panel (see below) |
| 5 | Steam buttons |
| 6 | Hot water buttons |
| 7 | Hot water outlet |
| 8 | Beverage outlet |
| 9 | Steam wand (option) |
| 10 | Grounds container |
| 11 | Drip tray with drip grid |
| 12 | • Cleaning / minus button (with LED)<br>• ON / OFF button (with LED)<br>• Stop / Plus button (with LED) |
| 13 | Display |
| 14 | Programmable beverage buttons |
| 15 | Button labelling |
| 16 | Beverage level 1 |
| 17 | Beverage level 2 |

*Schaerer Coffee Art Plus*




*Schaerer Coffee Art Plus* *Schaerer Coffee Art*

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Original Operating Instructions
BASCA_SCAplus_EN

N° 022331

# Schaerer Coffee Art
# Schaerer Coffee Art Plus

## Operating instructions

V04/01.2012

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# Introduction

## Signs and symbols

### Safety

| | |
|---|---|
| **DANGER! Risk of electrocution!** | **CAUTION! Danger to user and/ or machine!** |
| **CAUTION! Hot fluid!** | **CAUTION! Hot steam!** |
| **CAUTION! Hot surface!** | **CAUTION! Risk of trapping fingers!** |

### Notes

| | |
|---|---|
| *Cross-reference* | *Notes & tips* |
| *Time information* | |

### Environment

| |
|---|
| **DISPOSAL** The machine must be disposed of according to regulations. |
| **Recycling** |

## Welcome

This coffee machine is part of the next generation of fully automatic coffee machines. This machine is the result of our company's core competence and our decades of experience.

*These operating instructions provide information about the product, its operation and how to clean the coffee machine. These operating instructions cannot take every conceivable application into account. If you need additional information about something that is not discussed in sufficient detail here, please contact our customer service department.*

**CAUTION! Risk of machine damage!**

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

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

*We hope you enjoy using your new coffee machine!*

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# Product description

## Intended use

The Schaerer Coffee Art and Coffee Art Plus are designed to dispense coffee beverages, milk beverages and/or powder-based beverages (topping & chocolate) of various types in cups or pots. Additionally, the unit can supply steam for heating up milk and/or hot water. This unit is designed for industrial and commercial use. It can be used in businesses, offices, restaurants and cafes, hotels and similar facilities. It can also be used in the home. The device should be cleaned and cared for by trained personnel. The unit may be placed in self-service areas if attended to by trained personnel.

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

**CAUTION! Risk of machine damage!**

**The Schaerer Coffee Art and Coffee Art Plus must not be used to heat or dispense any liquid other than coffee, hot water (beverage, cleaning) or milk (refrigerated, pasteurised, homogenised, UHT) under any circumstances.**

## Beverage types and output

The beverage output of the machine per hour varies as follows with the settings and models:

| | Output/hour | | Top Quality CCC | |
|---|---|---|---|---|
| **Beverage** | **SCA** | **SCA Plus** | **SCA** | **SCA Plus** |
| Espresso | 180 cups | 280 cups | 175 cups | 200 cups |
| Coffee | 150 cups | 200 cups | 150 cups | 150 cups |
| Cappuccino | 130 cups | 180 cups | 120 cups | 150 cups |
| Latte macchiato | 120 cups | 160 cups | 110 cups | 140 cups |
| Hot milk | 120 cups | 160 cups | - | - |
| Cold milk | - | 150 cups | - | - |
| hot water | 12 litres | 20 litres | - | - |

## Models

The Schaerer Coffee Art is available in the following models:

### Schaerer Coffee Art

- Schaerer Coffee Art with Milk Smart / Milk Smart Cooler
- Schaerer Coffee Art with Cup & Cool
- Schaerer Coffee Art with powder system

### Schaerer Coffee Art Plus

- Schaerer Coffee Art Plus without milk
- Schaerer Coffee Art Plus with Cup & Cool
- Schaerer Coffee Art Plus with Milk Smart / Milk Smart Cooler
- Schaerer Coffee Art Plus with cold milk system
- Schaerer Coffee Art Plus with undercounter milk system
- Schaerer Coffee Art Plus with Centre Milk
- Schaerer Coffee Art Plus with Twin Milk
- Schaerer Coffee Art Plus with powder system

# Scope of delivery and accessories

| Pieces | Designation | Article number |
|---|---|---|
| **Documentation** | | |
| 1 | Operating instructions | [2] |
| [1] | Cleaning instructions | [2] |
| [1] | Supplementary instructions for cup warmer + Cup & Cool | [2] |
| **Chip cards** | | |
| 1 | CHEF card | 063930 |
| 1 | SAVE DATA card | 063933 |
| **Cleaning/cleaning accessories** | | |
| 1 | Cleaning brush | 067409 |
| 1 | Set for daily cleaning | - |
| [1] | "Weekpure" cleaning products (2 litres) | 061019 |
| [1] | Milk Smart cleaning container | 071726 |
| [1] | Milk Smart Cooler cleaning container (4 litres) | 070743 |
| [1] | Cleaning container (8 litres) (cold milk system) | 061308 |
| [1] | Cup & Cool cleaning container | 071735 |
| **General accessories** | | |
| [1] | Milk container (8 litres) (cold milk system) | 070742 |
| [1] | Milk Smart Cooler milk container(4 litres) | 069039 |
| [1] | Twin milk container (4 litres/4 litres) (cold milk system) | 070744 |
| [1] | Milk Smart Cooler milk container lid(4 litres) | 069038 |
| [1] | Cup & Cool and Milk Smart Cooler hose set | 069687 |
| [1] | Cup & Cool milk container | 33.2388.6000 |
| [1] | Cup & Cool milk and cleaning container lid | 33.2388.7000 |
| 1 | Measuring spoon | 067111 |
| 1 | Flat seal | 064249 |
| 1 | Drain hose | 067862 |
| [1] | Connection cable, CH standard | 063260 |
| [1] | Connection cable, EURO standard | 063261 |
| 1 | Rotary handle for grinding degree setting | 061977 |
| 1 set | Milk nozzle (8 pcs.) | 071246 |
| 1 | 60 cm hose (transparent) | 061108 |

*[1] Depending on the machine type and configuration.*

*[2] Language-dependent article number.*

# Options and optional accessories

## Cup warmer/Cup & Cool

The coffee machine can optionally be equipped with a cup warmer or Cup & Cool. This option can be retrofitted.

## Powder system

The coffee machine can optionally be equipped with a powder system . This option cannot be retrofitted.

## Side cooling unit

*MyFridge*

*SCA cooling unit*

The coffee machine can optionally be equipped with an side cooling unit. This option can be retrofitted.

## Under-machine and side cooling unit for cold milk system

*Available only for Schaerer Coffee Art Plus.*

The coffee machine can optionally be equipped with a cold milk system. This option cannot be retrofitted.

## Under-counter cooling unit for cold milk system

*Available only for Schaerer Coffee Art Plus .*

The coffee machine can optionally be equipped with a cold milk system under the counter. This option cannot be retrofitted.

# Technical data

## Schaerer Coffee Art

| | | |
|---|---|---|
| **Nominal power** [1] | **Steam boiler** [2] | **Hot water boiler** [2] |
| | 2000 W/3000 W | 2000 W/3000 W |
| **Water capacity** | **Steam boiler** [2] | **Hot water boiler** [2] |
| | 0.8 litres | 0.8 litres |
| **Operating temperature** | **Steam boiler** [2] | **Hot water boiler** [2] |
| Permitted operating temperature (T max.):<br>Minimum operating temperature (T min.):<br>Operating temperature: | 192°C<br>10°C<br>140°C | 192°C<br>10°C<br>95°C |
| **Working overpressure** | **Steam boiler** [2] | **Hot water boiler** [2] |
| Working overpressure:<br>Permissible working overpressure (p max):<br>Testing overpressure: | 2.5 bar<br>12 bar<br>24 bar | 2.5 bar<br>12 bar<br>24 bar |
| **Power connector** [1] | *See "Installation & commissioning"- "power supply" - "power requirements"* | |
| **Coffee bean hopper** | ± 1000 g each | |
| **External dimensions**<br>Width without optional accessory:<br>Width with cooling unit:<br>Width with powder system:<br>Height incl. bean hopper:<br>Depth: | <br>420 mm<br>680 mm<br>560 mm<br>640 mm<br>534 mm | |
| **Empty weight** | ± 40 kg | |
| **Continuous sound pressure level (Lpa)** | < 70 dB (A) | |

***Subject to technical change!***

*[1] For special features see serial plate, specified values refer to base model.*

*[2] Depending on the model.*

## Schaerer Coffee Art Plus

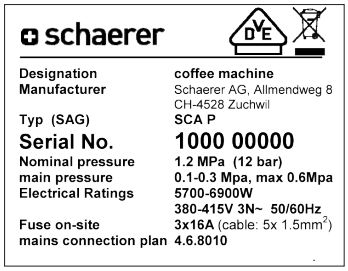
| | | |
|---|---|---|
| **Nominal power** [1] | **Steam boiler** [2] | **Hot water boiler** [2] |
| | 3000 W/2 x 3000 W | 3000 W |
| **Water capacity** | **Steam boiler** [2] | **Hot water boiler** [2] |
| | 0.8 litres/1 litre | 0.8 litre/1.2 litre |
| **Operating temperature** | **Steam boiler** [2] | **Hot water boiler** [2] |
| Permitted operating temperature (T max.):<br>Minimum operating temperature (T min.):<br>Operating temperature: | 192°C<br>10°C<br>140°C | 192°C<br>10°C<br>95°C |
| **Working overpressure** | **Steam boiler** [2] | **Hot water boiler** [2] |
| Working overpressure:<br>Permissible working overpressure (p max):<br>Testing overpressure: | 2.5 bar<br>12 bar<br>24 bar | 2.5 bar<br>12 bar<br>24 bar |
| **Power connector** [1] | *See "Installation & commissioning"- "power supply" - "power requirements"* | |
| **Coffee bean hopper** | ± 1000 g each | |
| **External dimensions**<br>Width without optional accessory:<br>Width with cooling unit:<br>Width with powder system:<br>Height incl. bean hopper:<br>Depth: | <br>420 mm<br>680 mm<br>560 mm<br>640 mm<br>534 mm | |
| **Empty weight** | ± 40 kg | |
| **Continuous sound pressure level (Lpa)** | < 70 dB (A) | |

***Subject to technical change!***

*[1] For special features see serial plate, specified values refer to base model.*

*[2] Depending on the model.*

# Serial plate




Machine-specific data are listed on the serial plate. The serial plate is affixed to the inside of the machine and is visible when the coffee grounds container and the lid above it are removed. In case of faults or warranty claims, please copy the serial plate information into the following field:

**Installation No.:** _____

**Type:** **Coffee Art**

**Series No.:** _____

**Nominal pressure:** _____

**Electrical information:**

_____ **V** _____ **NAC** _____ **Hz** _____ **W**

**Fuse:** _____ **A**

# Declaration of conformity

## Manufacturer's address

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

## Applied standards

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

| For CE conformity | |
|---|---|
| **Machinery Directive 2006 / 42 / EC** | **EMC Directive 2004 / 108 / EC** |
| • EN 60335-1:2002 +A1 +A11 +A12 +A13 +A14 +A2<br>• EN 60335-2-75:2004 +A1 +A11 +A2<br>• EN 62233:2008-04 | • EN 55014-1:2006 +A1<br>• EN 55014-2:1997 +A1 +A2<br>• EN 61000-3-2:2006 +A1 +A2<br>• EN 61000-3-3:2008<br>• EN 61000-6-2:2005<br>• EN 61000-6-4:2007 +A1 |

| International (CB) : | |
|---|---|
| **Safety** | **EMC** |
| ● IEC 60335-1 Ed4.2:2006<br>● IEC 60335-2-14 Ed 5.1:2008<br>● IEC 60335-2-15 Ed 5.2:2008<br>● IEC 60335-2-24:2010<br>● IEC 60335-2-75 Ed 2.2:2009<br>● IEC 62233 Ed1:2005 | ● CISPR 14-1 Ed 5.1: 2009<br>● CISPR 14-2 Ed 1.2: 2008<br>● IEC 61000-3-2 Ed 3.2: 2009<br>● IEC 61000-3-2 Ed2.1:2001<br>● IEC 61000-3-3:2008<br>● IEC 61000-6-2:2005<br>● IEC 61000-6-4:2006 +A1 |

| China (CCC) |
|---|
| **Safety** |
| ● GB4706.1-2005<br>● GB4706.13-2008<br>● GB4706.19-2008<br>● GB4706.30-2008 |

# Installation & commissioning

## Initial use

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

**CAUTION! Risk of machine damage!**

- **If the coffee machine and/or accessories are transported at temperatures below 10°C, the coffee machine and/or accessories must be stored for 3 hours at room temperature before the coffee machine and/or accessories are connected to the mains and switched on. Failure to observe this precaution can result in a danger of short-circuit or damage to electrical components.**
- **Always use the new hose set (fresh water/outlet hose) provided with the machine!**

## Setup conditions

*The preparatory work at the installation site must be contracted by the machine purchaser or the authorised dealer. It must be carried out by licensed installers observing all general as well as locally applicable regulations. The service technician may only establish the connection to the prepared connections. He/she is neither authorised to carry out structural installation, nor is he/she responsible for its implementation.*

### Location

The installation location must meet the following conditions:

**CAUTION! Risk of machine damage!**

- Do not set up the coffee machine on hot surfaces or close to ovens.
- Never spray the device with water or clean it with a steam cleaner.
- Install the device only in locations where it is supervised by trained personnel.
- The installation surface must be stable and level and must not become deformed under the weight of the coffee machine.
- The required supply terminals must be within one meter of the installation location according to the structural installation plans.
- Maintain the following clearances for maintenance work and operation:
  - At the top, maintain clearance for adding beans
  - On the left side, maintain a clearance of ± 35 cm
  - Between the rear panel of the device and the wall, maintain a minimum clearance of 15 cm for air circulation
- Observe and comply with all applicable local kitchen regulations.

### Ambient conditions

The installation location requires the following climatic conditions:

**CAUTION! Risk of machine damage!**

- The machine is not suitable for outdoor use. Do not expose the coffee machine to outside weather conditions such as rain, snow, frost, etc.
- Ambient temperature of 10 °C to 40 °C (50 °F to 104 °F)
- Relative humidity maximum 80% rh
- The coffee machine is designed for indoor use only.
- Protect the device from frost. If the coffee machine has been exposed to temperatures below freezing, contact a customer service partner authorised by the manufacturer before using the machine.

# Power supply

## Conditions

The electrical power supply must be connected in accordance with the applicable regulations (VDE 0100) and the regulations of the country of installation. Type of power cable at least H05 RN-F. The voltage specified on the serial plate must match the supply voltage at the installation location.

**CAUTION! Risk of machine damage!**

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

## Power requirements

| | |
|---|---|
| **Mains voltage tolerance** | 400 V (+10% / -10%), mains break < 50 ms no functional interruption |
| **Protection** | IP 50 |

### SCA

| Model | Power requirements | | | Fuse (installation site) | Connecting cable conductor cross-section |
|---|---|---|---|---|---|
| SCA | 220-240 V~ | 50/60 Hz | 2000-2400 W | 1 x 10 A | 3 x 1.0 mm² |
| | | | 3000-3600 W | 1 x 16 A | 3 x 1.5 mm² |
| SCA | 220-240 V~ | 50/60 Hz | 2000-2400 W | 10 A | 3x 1 mm² |
| MSC | | | 100 W | | |
| SCA USA | 200-220 V 2~ | 50/60 Hz | 4700-5800 W | 1 x 30 A | 3 x 10 AWG |
| SCA Japan | 200-220 V 2~ | 50/60 Hz | 2000-2200 W | 2 x 15 A | 3 x 1.5 mm² |
| | | | 2600-3200 W | | |
| SCA Korea | 220 V~ | 50/60 Hz | 3200 W | 1 x 16 A | 3 x 1.5 mm² |

### SCA Plus

| Model | Power requirements | | | Fuse (installation site) | Connecting cable conductor cross-section |
|---|---|---|---|---|---|
| SCA Plus | 220-240 V~ | 50/60 Hz | 2000-2400 W | 10 A | 3x 1 mm² |
| | | | 3000-3600 W | 16 A | 3x 1.5 mm² |
| | | | 5700-6900 W | 30 A | 3x 4 mm² |
| | 380-415 V 3N~ | 50/60 Hz | 5700-6900 W | 3x16 A | 5x 1.5 mm² |
| | | | 8300-10100 W | 3x16 A | 5x 1.5 mm² |
| SCA Plus Korea | 380 V 3N~ | 50/60 Hz | 9300 W | 3x16 A | 5x 1.5 mm² |

| | | | | | |
|---|---|---|---|---|---|
| SCA Plus Japan | 200-220 V 2~ | 50/60 Hz | 4700-5800 W | 2x 25 A | 3x 2.5 mm² |
| | 200 V 2~ | 50/60 Hz | 3900 W | 2x 20 A | 3x 2.5 mm² |
| | 200-220 V 3~ | 50/60 Hz | 6900-8500 W | 3x 25 A | 4x 2.5 mm² |
| | 200 V 3~ | 50/60 Hz | 7000 W | 3x 20 A | 4x 2.5 mm² |

# Water connection / draining

## Conditions

The water supply connection must be made in accordance with the applicable requirements and the regulations of the respective country. If the machine is connected to a newly installed water line, the pipe and the inlet hose must be thoroughly flushed to prevent particles from entering the machine. The coffee machine must be connected to an installed drinking water line with a shut-off valve. The machine is connected to the pressure reducing valve on the main water valve (set to 0.3 MPa (3 bar)) using the mounted pressure hose and the G 3/8'' screw connection. If the machine is connected to a drain, the included temperature-resistant drain hose must be connected to the drip tray and the siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

**CAUTION! Risk of machine damage!**

- **Always use the new hose set (fresh water/outlet hose) provided with the machine! Do not use old hose sets.**
- **Schaerer Ltd. recommends setting the pressure reducing valve to 0.3 MPa (3 bar).**

| | | |
|---|---|---|
| **Water supply** | G 3/8" tube connection (inside thread) with main tap and dirt filter provided by customer, max. water temperature 30 °C. | |
| **Flow speed** | Min. 2 l/min. | |
| **Water pressure** | **Recommended** | **Maximum** |
| | 0.1-0.3 MPa (1-3 bar) | 0.6 MPa (6 bar) |
| **Water inlet temperature** | **Minimum** | **Maximum** |
| | 10°C | 30 °C |
| **Water quality** | The water must be free of contaminants and the chlorine content must not exceed 100 mg per litre. Do not connect the machine to pure reverse osmosis water or other aggressive types of water. The carbonate hardness must not exceed 4 – 6°dKH (German carbonate hardness) or 7 – 10°fKH (French carbonate hardness), and the total hardness value must always be higher than the carbonate hardness. The minimum carbonate hardness is 4°dKH or 7°fKH. The pH value must be between 6.5 – 7. | |
| **Water drainage line** | Hose at least Ø 19 mm, minimum slope 2 cm/m | |

# Deinstallation and disposal

*Contact a qualified customer service representative approved by the manufacturer.*

# Operation

## Check before switching on

Please check the following before taking the coffee machine into service:

**CAUTION!**
**Risk of machine damage!**

- The fresh water supply is open/the drainage hose is routed correctly.
- The coffee bean hopper(s) is/are full (see below) and the lock is open.
- The coffee grounds container is empty and inserted correctly.
- The coffee machine is connected to the mains power supply.

## Filling and connecting

### Beans

**CAUTION!**
**User at risk!**

**The bean hoppers must not be filled with more than 1000 g of beans. Never fill the bean hopper with anything other than roasted beans. Never reach into the bean hopper(s) while the unit is switched on.**

► Open bean hopper lid.
► Fill with beans.
► Close bean hopper lid.

### Water

**CAUTION!**
**Risk of machine damage!**

**Mains water supply**

**Ensure that the mains water tap is open. The machine may be damaged if the pump runs dry.**

**External drinking water (option)**

► Correctly connect the drinking water tank to the machine.
► Fill the drinking water tank daily with fresh drinking water.

**External waste water tank (option)**

► Correctly connect the waste water tank to the machine.
► Empty the waste water tank daily and rinse it thoroughly.

### Milk (option)

**CAUTION!**
**Health risk!**

**Never refill milk. Always clean the container thoroughly before filling.**

**Cup & Cool, Milk Smart Cooler, cold milk system, undercounter milk system, Twin Milk, Centre Milk**

► Open the door.
► Remove and rinse the milk container.
► Fill in fresh, pre-cooled milk (3 – 5°C).
► Place the milk container into the cooling unit.
► Close the door.

**Using milk directly from the milk package**

► Open the door.
► Remove the empty milk package.
► Place the fresh, pre-cooled milk package into the cooling unit.
► Close the door.

## Coffee machine powder (option)

**CAUTION!**
**User at risk!**

**The powder container may be filled with a maximum of 500 g/1000 g of coffee machine powder. Never fill substances other than coffee machine powder into the powder container. Never reach into the powder container(s) while the unit is switched on.**

**Chocolate powder/milk powder:**

- ► Open the powder container lid.
- ► Fill in coffee machine powder (max. 1000 g).
- ► Close the powder container lid.

**Twin Topping container**

*The right chamber is for chocolate powder and the left chamber is for milk powder.*

- ► Open the powder container lid.
- ► Fill in coffee machine powder (max. 500 g on each side).
- ► Close the powder container lid.

# Switching on

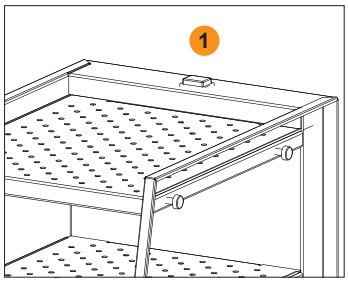
**Coffee machine**

- ► Switch on coffee machine with the [ ⏻ ] button.
  - ☑ The coffee machine starts the heating process.
  - ☑ If the machine is ready for use, the message is shown in the left of the display.

Select the product
12:00 01.10.2011

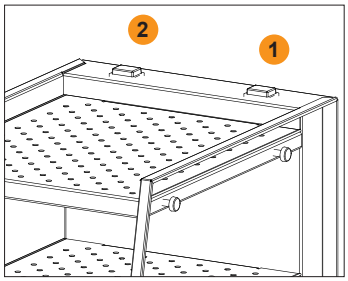
**On/off enabled with CHEF card:**

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



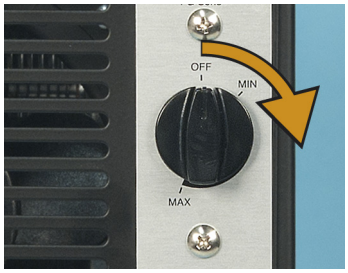

**Cup warmer**

- ► Switch on the cup warmer with switch 1.



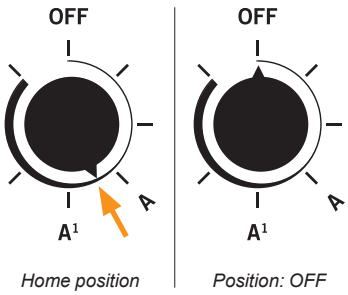

**Cup & Cool**

- ► Switch on the cup warmer with switch 1.
- ► Switch on the cooling unit with switch 2.




**Cooling unit for Milk Smart system**

► Set the temperature switch on the back of the cooling unit.




**Cooling unit for cold milk system**

► Remove the cooling unit cover.
► Set the temperature switch of the cooling unit.

# Dispensing

**CAUTION! Hot fluid!**

**All beverages dispensed from the machine are hot. During beverage dispensing never reach under the outlet or in the machine.**

## Adjusting outlets

**CAUTION! Hot surface!**

**Adjust the outlets to the correct height before dispensing a beverage. If a beverage has already been dispensed, the outlet may be hot.**

**CAUTION! Risk of trapping fingers!**

**There is a risk of trapping fingers when moving the outlet.**

► Grip the front of the outlet and move it to the desired position (see figure).

## Coffee beverages

**CAUTION! Hot fluid!**

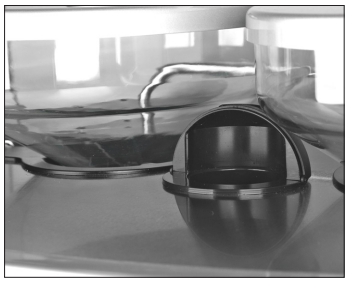
► Place a cup under the outlet.
► Move the outlet to the correct position.
► Press the desired beverage button.
► Remove the cup after the beverage has been dispensed.

## Beverages with ground coffee

*The coffee powder/cleaning tablet inlet is located between the bean hoppers.*

**CAUTION! Risk of machine damage!**

**Never fill instant coffee into the inlet. Only fill ground coffee into the inlet. Place a maximum of two (2) level measuring spoon of ground coffee into the inlet.**



- ► Place a cup under the outlet.
- ► Move the outlet to the correct position.
- ► Open DECAFF inlet or press [ **DECAFF** ] button.
  - ☑ The remaining available beverages are shown on the display.
- ► Press the required beverage button.
- ► Add the ground coffee within 15 seconds.
- ► Close the DECAFF inlet.
- ► Remove the cup after the beverage has been dispensed.

## Hot water

**CAUTION! Hot fluid!**

- ► Place a cup under the hot water outlet.
- ► Press the [ **Hot water** ] button.
- ► Remove the cup after the beverage has been dispensed.

## Milk beverages (option)

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

**CAUTION! Hot fluid!**

- ► Place a cup under the outlet.
- ► Move the outlet to the correct position.
- ► Press the desired beverage button.
- ► Remove the cup after the beverage has been dispensed.

## Steam (option)

**CAUTION! Hot fluid!**

**A beverage may start to squirt out once it has reached its boiling point. Do not take the steam tube out of the liquid while dispensing.**

**CAUTION! Hot steam!**

### Normal steam

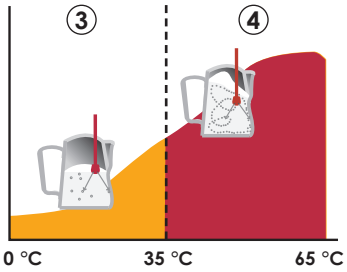
- ► Place the cup/container beneath the steam wand.
  - ☑ The tip of the steam wand must be completely under the surface of the milk.
- ► Press the [ **Steam** ] button.
- ► Remove the cup/container after the beverage has been dispensed.
- ► Clean the outside of the steam wand with a moist paper towel.
- ► Point the steam wand at the drip grid and briefly press the [ **Steam** ] button.
  - ☑ This removes milk and beverage residues from the steam wand.

### Powersteam / Autosteam

*Available only for Schaerer Coffee Art Plus .*

- ► Place the cup/container beneath the steam wand.
  - ☑ The tip of the steam wand must be completely under the surface of the milk.
- ► Press the [ **Steam** ] button.
- ► Aerate the milk by injecting steam beneath the surface.
  - ☑ The milk is heated from 5°C to 37°C.

**Milk volume**




Milk temperature in °C (Celsius)

- ► Dense milk foam is created by injecting steam on the bottom third of the milk height, rolling and turning clockwise.
  - ☑ The milk is heated from 37°C to 65°C.
- ► After steam dispensing is finished, remove the cup/container.
- ► Clean the outside of the steam wand with a moist paper towel.
- ► Point the steam wand at the drip grid and briefly press the [ **Steam** ] button.
  - ☑ This removes milk and beverage residues from the steam wand.

**Supersteam / Finesteam**

*Available only for Schaerer Coffee Art Plus .*

- ► Place the cup/container beneath the outlet.
  - ☑ The tip of the steam wand must be completely under the surface of the milk.
- ► Press the [ **Steam** ] button.
- ► Wait for steam dispensing to finish (programmed temperature).
- ► After steam dispensing is finished, remove the cup/container.
- ► Clean the outside of the steam wand with a moist paper towel.
- ► Point the steam wand at the drip grid and briefly press the [ **Steam** ] button.
  - ☑ This removes milk and beverage residues from the steam wand.

# Dispensing options

## Stopping continuous dispensing

*If a beverage is incorrectly selected, continuous dispensing can be stopped.*

**Stopping continuous dispensing (option)**

- ► Press [ ⊖ ].
  - ☑ Continuous dispensing is stopped.

Select the product
Pre-selection 1

**Delete beverage in the pre-selection (option)**

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

## Preselecting beverages

*Provided that the machine has been appropriately configured, several different beverages can be selected one after another. The coffee machine dispenses the selected beverages in the order given.*

## Double beverage

*If appropriately configured, two beverages can be dispensed simultaneously by pressing [ **2x** ].*

- ► Place the cups under the outlet.
- ► Move the outlet to the correct position.
- ► Press [ **2x** ].
- ► Press the required beverage button.
- ► Remove the cups after the beverages have been dispensed.

### Beverages with MONEY card

*If internal accounting is enabled, beverages can only be obtained with the MONEY card.*

- ► Place a cup under the outlet.
- ► Move the outlet to the correct position.
- ► Insert the MONEY card.
  - ☑ The available amount appears on the display.
- ► Press the required beverage button.
- ► Remove the cup after the beverage has been dispensed.
- ► Remove the MONEY card.

## Emptying

### Grounds container

*Coffee grounds land in the grounds container. Beverage dispensing is blocked as long as the grounds container is not inserted.*

- ► Move the outlet to the highest position.
- ► Remove grounds container
- ► Empty the grounds container and reinsert it.
  - ☑ Beverages can again be dispensed.

### Under-counter grounds disposal (option)

*A prompt to empty the under counter grounds disposal does not appear on the display. Check at regular intervals.*

- ► Open the counter door.
- ► Remove and empty the under counter grounds container.
- ► Reinsert the under counter grounds container.
- ► Close the counter door.

### Waste water tank (option)

- ► Remove waste water tank
- ► Empty the waste water tank and rinse it thoroughly with fresh water.
- ► Replace waste water tank.

## Transport conditions

Note and adhere to the following instructions before and while moving the coffee machine:

**CAUTION!**
**User at risk!**

- **Before moving the coffee machine, disconnect the drinking water supply, the power supply and the dirty water outlet.**
- **Before moving the coffee machine, check the floor for obstacles and/or uneven areas.**

**CAUTION!**
**Risk of machine damage!**

- **When moving the coffee machine, the cart should be pulled and not pushed for safety reasons. Only pull on the cart! Do not pull on the machine!**
- **The cart is not designed for transporting cargo. The manufacturer cannot be held liable for any damage resulting from unintended use of the cart or from failure to follow the operating instructions.**

## Display messages

| Message | Cause | What to do |
|---|---|---|
| **Grounds container missing** | • The grounds container was pulled out (cleaning programme, emptying, etc.).<br>• The end switch is defective. | ► Insert the grounds container.<br>► If the message persists: contact your service partner. |
| **Empty grounds container** | • Grounds container is full | ► Empty grounds container |
| **Cleaning programme** | • Appears when a programmed number of beverages has been dispensed without the machine being cleaned. | ► Carry out the daily cleaning routine (refer to the "Cleaning" chapter). |
| **Left/right G, beans empty** | • Appears when the bean hopper on the left/right is empty or when a coffee bean has become stuck. | ► Fill up the bean hopper with beans (max. 1000 g per container) and confirm. |
| **Left/right G blocked** | • An object (such as a stone) has become jammed in the grinder. | ► Check the grinder for clogging and remove the remaining beans with a vacuum cleaner if necessary. |
| **Heating coffee/hot water/steam** | • The temperature is 10 °C below the programmed temperature. | ► Wait until the target temperature has been reached.<br>► If the message persists: contact your service partner. |
| **Filter change** | • The programmed water volume (litres/month) has passed through the filter. | ► Contact service partner. |
| **Service required** | • The programmed number of beverages (cups / month) has been reached. Service is required. | ► Contact service partner. |
| **Drinking water tank empty** | • The drinking water tank is empty.<br>• The float switch is defective. | ► Fill the drinking water tank and place it beneath the counter.<br>► If the message persists: contact your service partner. |
| **Waste water tank full** | • waste water tank is empty.<br>• The float switch is defective. | ► Empty the dirty water tank and place it under the counter.<br>► If the message persists: contact your service partner. |
| **Add ground coffee** | • The [ **Decaff** ] button was pressed to dispense a decaffeinated beverage.<br>• The decaffeinated/cleaning tablet inlet was opened. | ► Add ground coffee to dispense a decaffeinated beverage.<br>► Close the decaffeinated/cleaning tablet inlet.<br>► If the message persists: contact your service partner. |

# Switching off

*If the coffee machine is not used for an extended period of time (e.g. at night), the coffee machine can be switched to stand-by mode. In this mode, the boilers are not kept at operating temperature, and no beverages can be dispensed. If the machine is equipped with a cooling unit, it continues to be cooled.*

## End of operation

At the end of operation, proceed as follows:

<< Stand by >>

- ► Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ► Press [ ⏻ ].
  - ☑ The machine switches to "Stand by".

**Drinking and** waste **water tanks (option)**

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

**Milk system (option)**

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

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

## Extended downtimes (more than 1 week)

Proceed as follows prior to an extended downtime of more than 1 week:

<< Stand by >>

- ► Carry out the daily cleaning routine (refer to the "Cleaning" chapter).
- ► Press [ ⏻ ].
  - ☑ The machine switches to "Stand by".

**Mains water supply**

- ► Close the stopcock of the drinking water supply.

**Drinking and** waste **water tanks (option)**

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

**Milk system (option)**

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

**CAUTION! Risk of machine damage!**

**When taking the device back into service, the drinking water supply must be opened before the device is switched on.**

*When taking the device back into service, run the daily cleaning first.*

# Cleaning

## Cleaning products

**CAUTION!**
**Risk of machine damage!**

**For daily and weekly cleaning, only use cleaning products recommended by Schaerer Ltd..**

*Before using a cleaning product, read the information on the packaging carefully.*

### Daypure and Weekpure - milk system liquid cleaner - cleaning tablets

| **Information** | |
|---|---|
| Article number | **075110** |
| Daypure | |
| Application | Daily cleaning of the milk system |
| Purpose of cleaning | Removal of milk fat and bacteria from the milk system |
| Application interval | 6 times a week |
| Weekpure | |
| Application | Weekly cleaning of the milk system |
| Purpose of cleaning | Removal of lime scale deposits and milk stone from the milk system and steam nozzle. |
| Application interval | Once a week |
| Schaerer cleaning tablets | |
| Application | Daily cleaning of the coffee system |
| Purpose of cleaning | Removal of grease residue in the coffee system |
| Application interval | 7 times a week |

## Cleaning intervals

| Daily | Weekly | As needed | Request | Optional | |
|---|---|---|---|---|---|
| X | | | | | Cleaning programme |
| X | | | | | Foamer head cleaning |
| X | X | | | | Mixer cleaning |
| X | | | | | Cleaning grounds container |
| X | | | | | Cleaning of drip tray |
| X | | | | | Cleaning exterior |
| X | | | | | Cleaning brewing chamber |
| | X | X | | | Cleaning of bean/powder containers |
| X | | | | O | Cooling unit |
| X | | | | O | Drinking water tank (internal/external) |
| X | | | | O | Waste water tank |

## Cleaning options

### Automatic rinse

*The automatic rinse is self-triggering (programmed).*

### Hot rinse

**CAUTION!**
**Hot fluid!**

► Press [ ] once briefly.
☑ Rinse time ±10 seconds.

### Milk hose rinse (cold milk system, under-counter milk)

**CAUTION!**
**Hot fluid!**

► Press [ ] twice briefly.
☑ Milk hose rinse starts (for time see display).

# Daily cleaning

## Coffee Art with Milk Smart

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

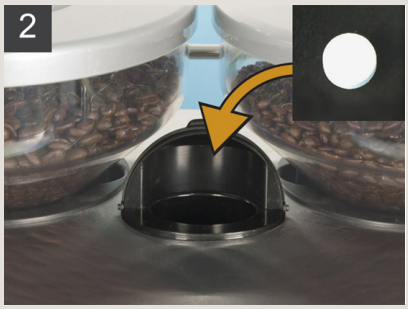
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press for approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.
- ► Open inlet for ground coffee.

2



**Option 1: With lid monitor**

- ► Insert cleaning tablets within 15 sec.

**Option 2: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

3

**Option 1: Without steam; or boiler rinse not active**

- ☑ Continue with step 4.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.

4

- ☑ Cleaning / hot rinsing active (for duration, see display).

*Without milk system milk system not active: continue with step 8.*

"Cleaning programme / cleaning products" appears on the display.

- ► Add a mixture of 100 ml Schaerer cleaning product and 1000 ml water to the cleaning container.

5

**Option 1: Milk Smart**

- ► Place hoses in the cleaning container (1).

*The end of the hose must touch the bottom of the container.*

- ► Press the button.

**Option 2: MilkSmart Cooler**

- ► Pull the hose off of the cover (2).
- ► Remove and clean milk container and lid.
- ► Place lid on cleaning container.
- ► Insert hose into lid.
- ► Replace cleaning container.
- ► Leave the door open.
- ► Press the button.

6

- ☑ Cleaning active (for duration, see display).

"Cleaning programme / rinsing water " appears on the display.

- ► Remove cleaning container, rinse and fill with 1000 ml fresh water.

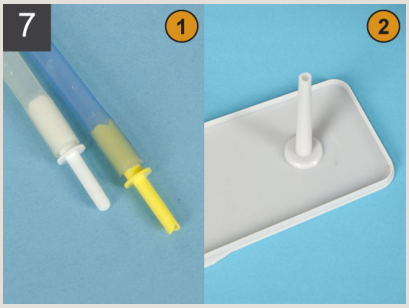
**Option 1: Milk Smart**

- ► Repeat step 5.

**Option 2: Milk Smart Cooler**

- ► Mount lid and hose on cleaning container.
- ► Put the container inside. Leave the door open.
- ► Press the button.
  - ☑ Cleaning / rinsing running (for duration, see display).

7




"Remove rinsing water " appears on the display.

► Remove and rinse cleaning container.

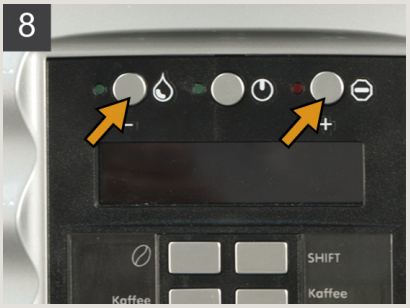
**Option 1: Milk Smart**

► Clean the outside of the milk hoses with a damp cloth (1).

**Option 2: Milk Smart Cooler**

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

8




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

☑ "Milk system on / off" apppears on the display.

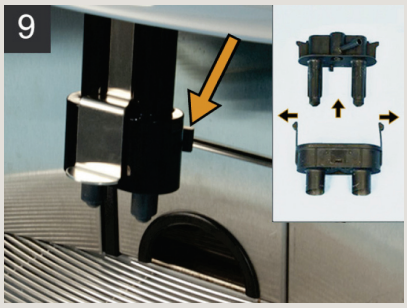
**Option 1: Milk system on**

► Press the button.

**Option 2: Milk system off**

► Press the button.
☑ Automatic cleaning complete.
► Remove foamer head from holder (press lock to the right).
► Pull hose off foamer head.

9



► Disassemble foamer head and clean under warm running water.
► Remove residues with brush.
► Mount the foamer head again and insert ("click" when it engages).
► Replace hose on foamer head (don't forget spring).

**Option 1: Machine without steam**

► Continue with step 10.

**Option 2: Machine with steam**

► Clean the steam outlet with a moist cloth.

10

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

11

If "Standby after cleaning" is programmed:

☑ The machine switches automatically to "Stand by".

When rebooting, with milk system active and then milk system cleaning:

☑ "Remove rinsing water " appears on the display.
► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art with Cup & Cool

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

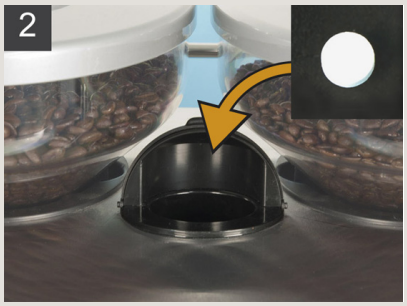
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press for approx. 4 sec.
  - ☑ Display: "Cleaning programme/ Empty grounds container".
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.
- ► Open inlet for ground coffee.

2



**Option 1: With lid monitor**

- ► Insert cleaning tablets within 15 sec.

**Option 2: Without lid monitor**

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

3

**Option 1: Without steam; or boiler rinse not active**

- ☑ Continue with step 4.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.

4

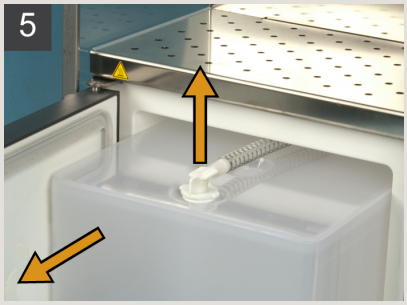
- ☑ Cleaning /hot rinsing running (for duration, see display).

*Without milk supply or milk system not active: Continue with step 8.*

Display: "Cleaning programme/cleaning product".

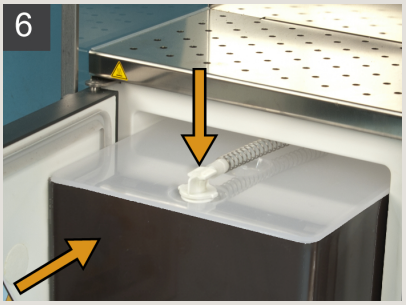
- ► Add a mixture of 100 ml Schaerer cleaning product and 1000 ml water to the cleaning container.

5



- ► Open doors.
- ► Pull the hose off of the cover.
- ► Remove and clean milk container and lid.
- ► Place lid on cleaning container.
- ► Insert hose into lid.
- ► Replace cleaning container.
- ► Leave the door open.
- ► Press the button.

6

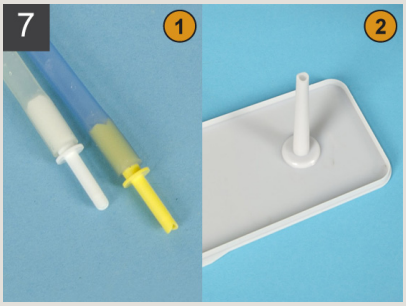


- ☑ Cleaning active (for duration, see display).

"Cleaning programme / rinsing water " appears on the display.

- ► Remove cleaning container, rinse and fill with 1000 ml fresh water.
- ► Mount lid and hose on cleaning container.
- ► Put the container inside. Leave the door open.
- ► Press the button.
  - ☑ Cleaning / rinsing running (for duration, see display).

7




"Remove rinsing water " appears on the display.

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

8

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

☑ Display: Milk system on/off.

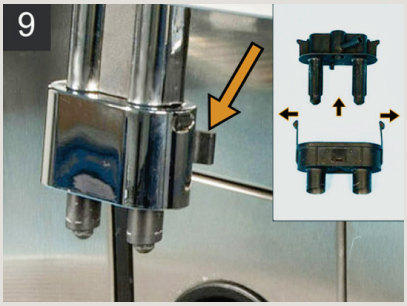
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

- ► Press the button.
  - ☑ Automatic cleaning complete.
- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.

9



- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Reattach the hose to the foamer head (do not forget the spring).

**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Clean the steam outlet with a moist cloth.

10

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

11

If "Standby after cleaning" is programmed:

☑ The machine switches automatically to "Stand by".

When rebooting:

☑ "Remove rinsing water " appears on the display.

- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art with powder system

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

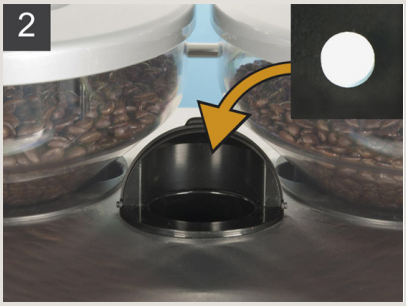
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within 5 sec seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ Display: "Ensure that the mixer is inserted".
- ► Press the button.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: With lid monitor**

- ► Insert cleaning tablets within 15 sec.

**Option 2: Without lid monitor**

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

3

**Option 1: Without steam; or boiler rinse not active**

- ☑ Continue with step 4.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.

4

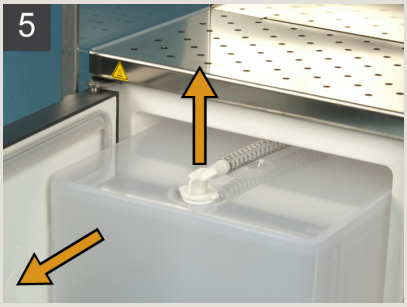
- ☑ Cleaning / hot rinsing running (for duration, see display).

*Without milk system milk system not active: continue with step 8.*

"Cleaning programme / cleaning products" appears on the display.

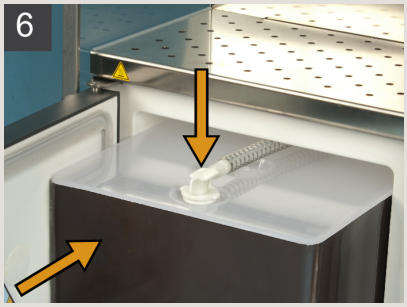
- ► Add a mixture of 100 ml Schaerer cleaning product and 1000 ml water to the cleaning container.

5



- ► Open doors.
- ► Pull the hose off of the cover.
- ► Remove and clean milk container and lid.
- ► Place lid on cleaning container.
- ► Insert hose into lid.
- ► Replace cleaning container.
- ► Leave the door open.
- ► Press the button.

6

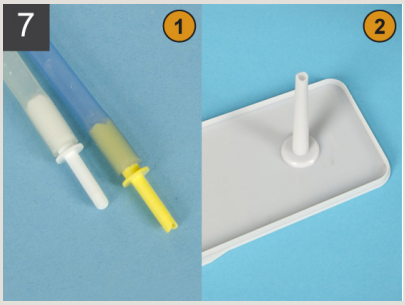


- ☑ Cleaning active (for duration, see display).

"Cleaning programme / rinsing water " appears on the display.

- ► Remove cleaning container, rinse and fill with 1000 ml fresh water.
- ► Mount lid and hose on cleaning container.
- ► Put the container inside. Leave the door open.
- ► Press the button.
  - ☑ Cleaning / rinsing running (for duration, see display).

7




"Remove rinsing water " appears on the display.

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

8

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

☑ "Milk system on / off" apppears on the display.

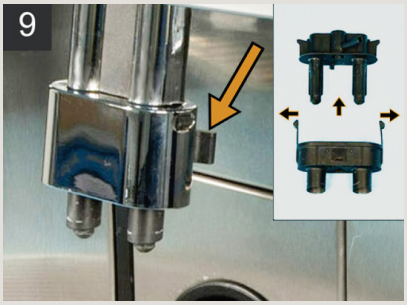
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

- ► Press the button.
  - ☑ Automatic cleaning complete.
- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.

9



- ► Disassemble the foamer head and clean it under warm, running water
- ► Remove residue with a brush.
- ► Mount the foamer head again and insert it ("click" when it engages).
- ► Reattach the hose to the foamer head (do not forget the spring).

**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Wipe off the steam outlet with a moist cloth.

10

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

11

If "Standby after cleaning" is programmed:

☑ The machine switches automatically to "Stand by".

When rebooting, with milk system active and then milk system cleaning:

☑ "Remove rinsing water " appears on the display.

- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus without milk system

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

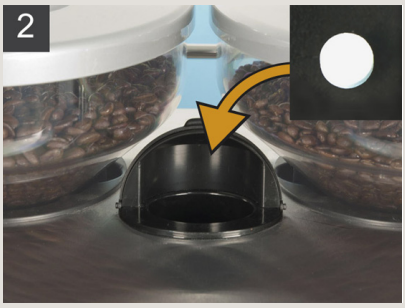
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3

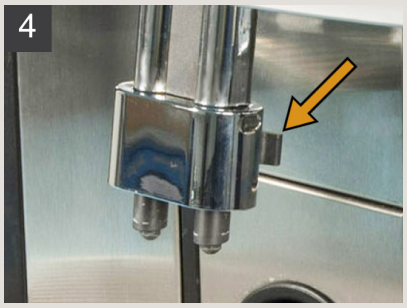
**Option 1: Without steam; or boiler rinse not active**

- ► Continue with step 4.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.

4

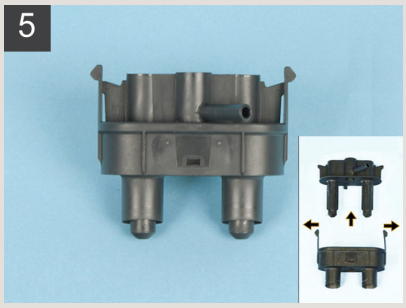


- ☑ Cleaning / rinsing running (for duration, see display).

"Select product" appears on the display.

- ► Release the foam head from the mount (press lever, picture 4).
- ► Pull hose off foamer head.

5



- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

6

**Option 1: Without steam**

- ► Continue with step 8.

**Option 2: With steam**

- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

7

**Option 1: Auto, super or Finesteam**

► Clean the temperature probe with a moist cloth.

8

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

9

► Clean the outer surfaces of the machine with a moist cloth.

**CAUTION!**
**User at risk!**

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

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

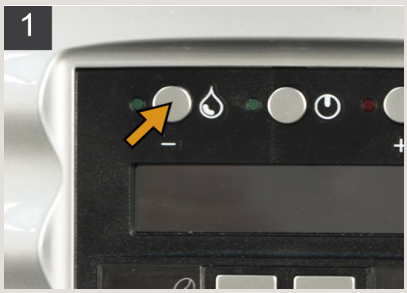
## Coffee Art Plus with Milk Smart / Milk Smart Cooler

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

**CAUTION!**
**User at risk!**

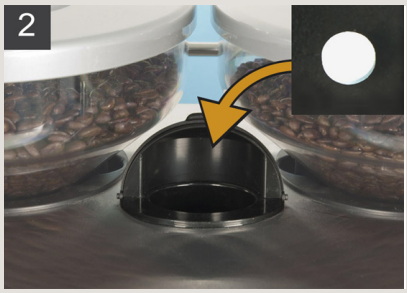
**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1



- ► Press approx. 4 sec.
  - ☑ Display: "Cleaning programme/ Empty grounds container".
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

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

**Option 2: With lid monitor**

- ► Insert cleaning tablets within 15 sec.
- ► Close the inlet.

3

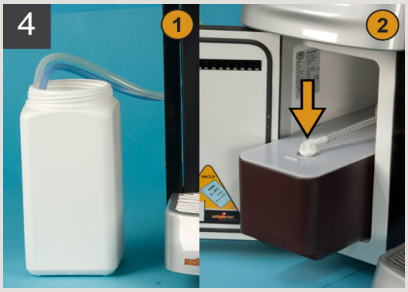
**Option 1: Without milk supply / milk system not active**

- ► Continue with step 6.

**Option 2: With milk supply**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Add a mixture of 100 ml Schaerer cleaning and 1000 ml water to the cleaning container.

4




**Option 1: Milk Smart**

- ► Place hoses in the cleaning container (1).

The end of the hose must touch the bottom of the container.

- ► Press the button.

**Option 2: MilkSmart Cooler**

- ► Open doors (2).
- ► Pull the hose off of the cover.
- ► Clean milk container and lid.
- ► Place lid on cleaning container.
- ► Insert hose into lid.
- ► Replace cleaning container.
- ► Leave the door open.
- ► Press the button.

5

- ☑ Cleaning active (for duration, see display).

"Cleaning programme / rinsing water " appears on the display.

- ► Rinse the cleaning container and fill with 1000 ml fresh water.

**Option 1: Milk Smart**

- ► Repeat step 4.

**Option 2: Milk Smart Cooler**

- ► Mount lid and hose on cleaning container.
- ► Put the container inside. Leave the door open.
- ► Press the button.
  - ☑ Cleaning / rinsing running (for duration, see display).

6

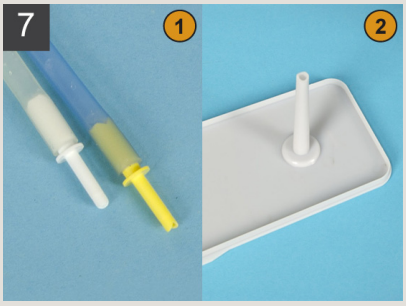
**Option 1: Without steam; or boiler rinse not active**

- ☑ Cleaning / rinsing running (for duration, see display).
- ► Continue with step 7.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot rinsing running.

7




"Remove rinsing water " appears on the display.

► Remove and rinse cleaning container.

**Option 1: Milk Smart**

► Clean the outside of the milk hoses with a damp cloth (1).

**Option 2: Milk Smart Cooler**

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

8

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

☑ Display: Milk system on/off.

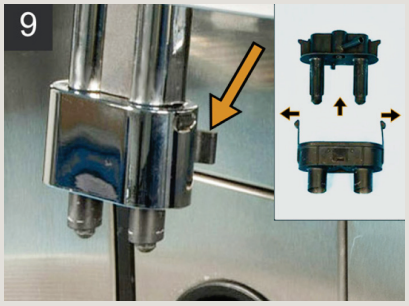
**Option 1: Milk system on**

► Press the button.

**Option 2: Milk system off**

► Press the button.
☑ Automatic cleaning complete.
► Remove foamer head from holder (press lock to the right).
► Pull hose off foamer head.

9



► Disassemble the foamer head and clean it under warm, running water
► Remove residue with a brush.
► Mount the foamer head again and insert it ("click" when it engages).
► Reattach the hose to the foamer head (do not forget the spring).

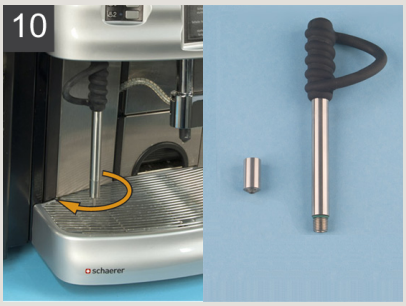
**Option 1: Machine without steam**

► Continue with step 11.

**Option 2: Machine with steam**

► Insert 50 ml Schaerer cleaning and 500 ml water in a container.

10



► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
► Rinse steam wand parts with plain water and re-assemble.
► Screw on steam wand.
► Press steam button briefly ± 5 times to remove cleaning agent residues.

**Option 1: Auto, super or Finesteam**

► Clean the temperature probe with a moist cloth.

11

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

12

**Option 2: If "Standby after cleaning" is programmed:**

☑ The machine switches automatically to "Stand by".

When rebooting:

☑ "Remove rinsing water " appears on the display.

► Repeat manual cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art with Cup & Cool

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

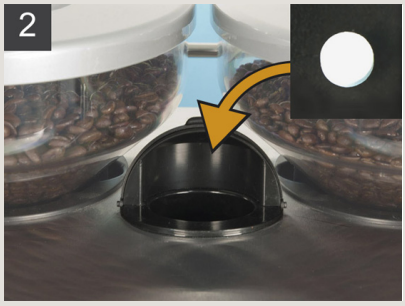
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

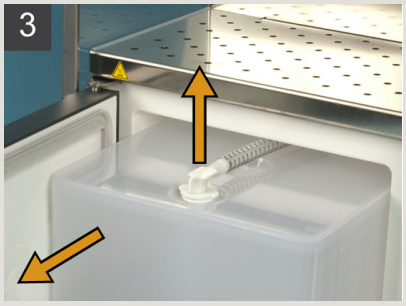
**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3



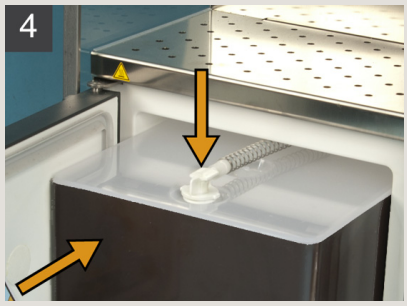
**Option 1: Without milk supply / milk system not active**

- ► Continue with step 6.

**Option 2: With milk supply**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit doors.
- ► Pull hose from lid.
- ► Rinse out milk container and lid.
- ► Insert 100 ml Schaerer cleaning and 1000 ml water in the container.

4



- ► Mount lid and hose on cleaning container.
- ► Replace cleaning container.
- ► Leave doors open.
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Cleaning programme / rinsing water " appears on the display.

- ► Rinse cleaning container and lid and fill with 1000 ml fresh water.

5

- ► Mount lid and hose on cleaning container.
- ► Replace cleaning container.
- ► Leave doors open.
- ► Press the button.
  - ☑ Cleaning / rinsing running (for duration, see display).

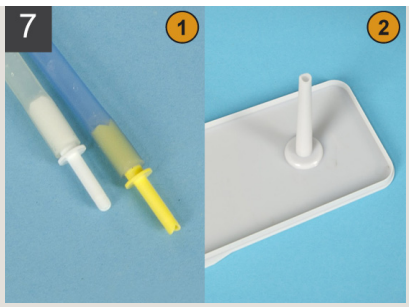
6

**Option 1: Without steam; or boiler rinse not active**

- ☑ Cleaning / rinsing running (for duration, see display).
- ► Continue with step 7.

**Option 2: With steam and active boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot rinsing running.




**Option 1: With active milk system.**

► Continue with step 8.

**Option 2: With milk system not active.**

"Remove rinsing water“ appears on the display.

► Remove and rinse cleaning container.
► Clean lid and pipe thoroughly with a damp cloth.
► Mount hose and lid on milk container .
► Replace milk container.
► Press the button.

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

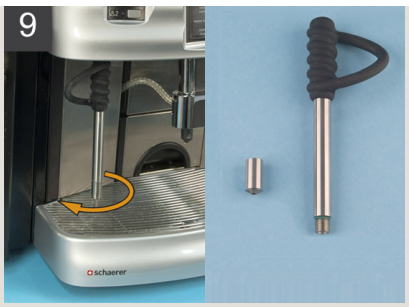
☑ "Milk system on / off" apppears on the display.

**Option 1: Milk system on**

► Press the button.

**Option 2: Milk system off**

► Press the button.
☑ Automatic cleaning complete.
► Remove foamer head from holder (press lock to the right).
► Pull hose off foamer head.
► Disassemble foamer head and clean under warm running water.
► Remove residues with brush.




► Assemble and install foamer head ("click“ when it locks).
► Replace hose on foamer head (don't forget spring).

**Option 1: Machine without steam**

► Continue with step 11.

**Option 2: Machine with steam**

► Insert 50 ml Schaerer cleaning and 500 ml water in a container.
► Unscrew steam wand, disassemble and immerse in mixture for 10 min.

► Rinse steam wand parts with plain water and re-assemble.
► Screw on steam wand.
► Press steam button briefly ± 5 times to remove cleaning agent residues.

**Option 1: Auto, super or Finesteam**

► Clean the temperature probe with a moist cloth.

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

If "Standby after cleaning“ is programmed:

☑ The machine switches automatically to "Stand by".

When rebooting:

☑ "Remove rinsing water “ appears on the display.
► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus with cold milk system

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

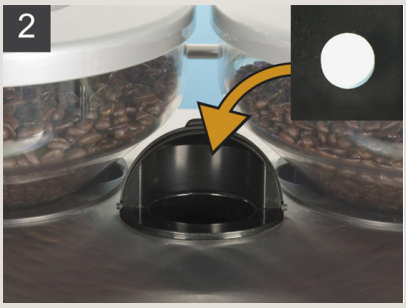
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3

**Option 1: Without steam; without boiler rinse**

- ► Continue with step 4.

**Option 2: With steam; with boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot water rinsing running (for duration, see display).

4

**Option 1: With milk system not active**

- ☑ Coffee system cleaning starts (for duration, see display).
- ► Continue with step 6.

**Option 2: With active milk system**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit doors.
- ► Remove the milk container.
- ► Add 100 ml Schaerer cleaning to the cleaning container.
- ► Replace cleaning container.

5

- ► Place a hose in the container and leave doors open (2).
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Remove cleaning products" appears on the display.

- ► Remove and rinse cleaning container.
- ► Clean outside of hose with a damp cloth.
- ► Press the button.

6

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

- ☑ "Milk system on / off" apppears on the display.

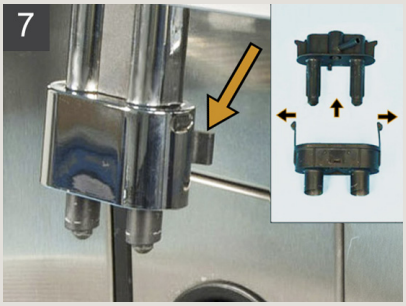
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

- ► Press the button.
  - ☑ Automatic cleaning complete.

7



- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

8

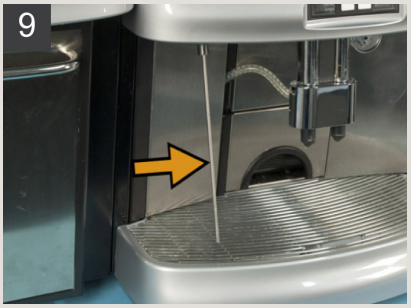
**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Insert 50 ml Schaerer cleaning and 500 ml water in a container.
- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

9



**Option 1: Auto, super or Finesteam**

- ► Clean the temperature probe with a moist cloth.

10

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

11

If "Standby after cleaning“ is programmed:

☑ The machine switches automatically to "Stand by".

When rebooting, with milk system active and then milk system cleaning:

☑ "Remove cleaning products“ appears on the display.

► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus with Centre Milk

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

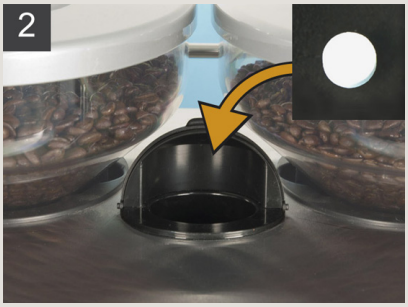
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 3 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3

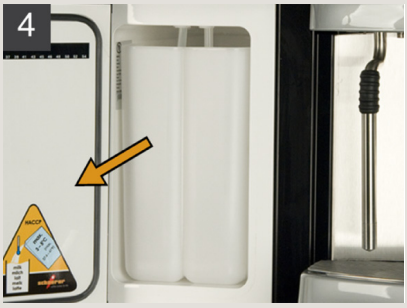
**Option 1: Without steam; without boiler rinse**

- ► Continue with step 4.

**Option 2: With steam; with boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot water rinsing running (for duration, see display).

4



**Option 1: With milk system not active**

- ☑ Coffee system cleaning starts (for duration, see display).
- ► Continue with step 6.

**Option 2: With active milk system**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit.
- ► Remove the milk container.
- ► Add 100 ml Schaerer cleaning to the cleaning container.
- ► Replace cleaning container (1).

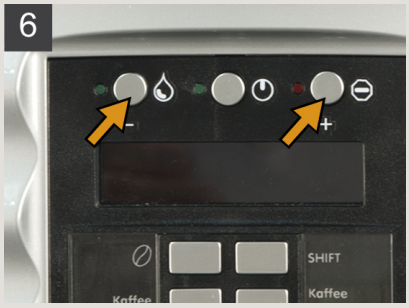
5

- ► Place a hose (2) in each chamber and leave doors open.
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Remove cleaning products" appears on the display.

- ► Remove and rinse cleaning container.
- ► Clean outside of hose with a damp cloth.
- ► Press the button.

6




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

- ☑ "Milk system on / off" apppears on the display.

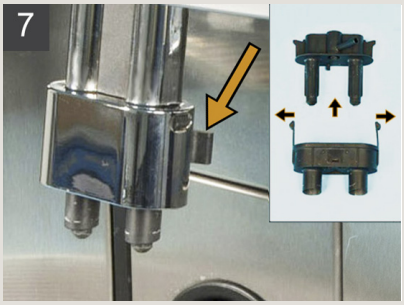
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

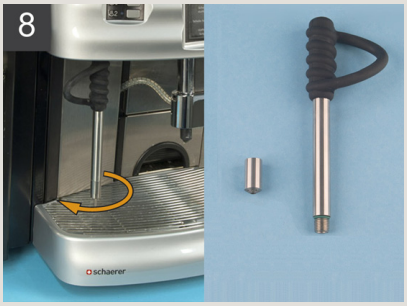
- ► Press the button.
  - ☑ Automatic cleaning complete.

7



- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

8



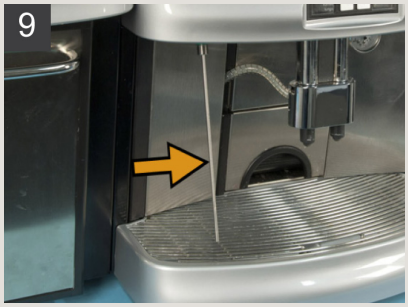
**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Insert 50 ml Schaerer cleaning and 500 ml water in a container.
- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

9



**Option 1: Auto, super or Finesteam**

- ► Clean the temperature probe with a moist cloth.

10

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

11

If "Standby after cleaning" is programmed:

- ☑ The machine switches automatically to "Stand by".

When rebooting, with milk system active and then milk system cleaning:

- ☑ "Remove cleaning products" appears on the display.
- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus with Twin Milk

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

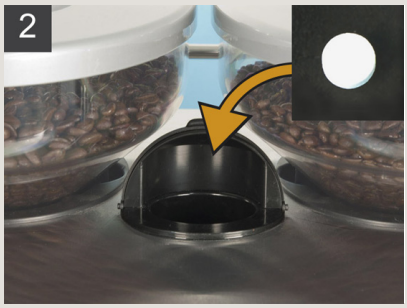
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3

**Option 1: Without steam; without boiler rinse**

- ► Continue with step 4.

**Option 2: With steam; with boiler rinse**

- ☑ "Cleaning programme / hot rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot rinsing running (for duration, see display).

4

**Option 1: With milk system not active**

- ☑ Coffee system cleaning starts (for duration, see display).
- ► Continue with step 6.

**Option 2: With active milk system**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit.
- ► Remove the milk container.
- ► Insert 100 ml Schaerer cleaning and 1000 ml water in the cl. container.
- ► Replace cleaning container (1).

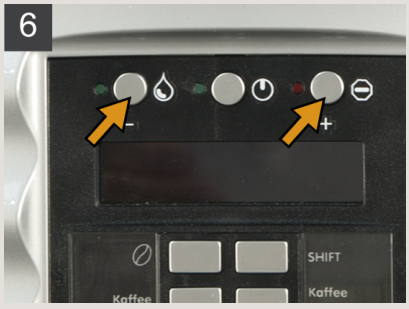
5

- ► Place a hose (2) in each chamber and leave doors open.
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Remove cleaning products" appears on the display.

- ► Remove and rinse cleaning container.
- ► Clean outside of hose with a damp cloth.
- ► Press the button.

6




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

- ☑ "Milk system on / off" apppears on the display.

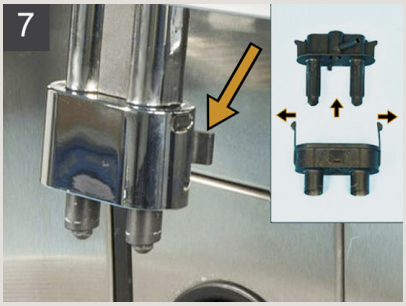
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

- ► Press the button.
  - ☑ Automatic cleaning complete.

7



- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

8

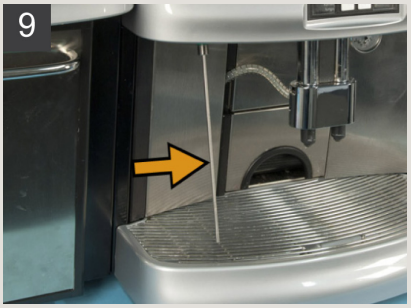
**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Insert 50 ml Daypure and 500 ml water in a container.
- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

9



**Option 1: Auto, super or Finesteam**

- ► Clean the temperature probe with a moist cloth.

10

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

11

If "Standby after cleaning“ is programmed:

- ☑ The machine switches automatically to "Stand by".

When rebooting:

- ☑ "Remove rinsing water “ appears on the display.
- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus with undercounter milk system

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

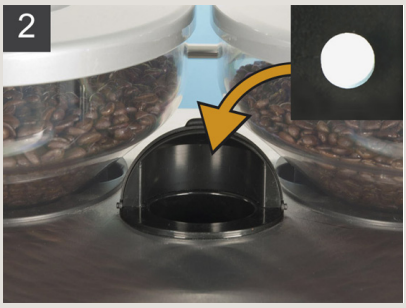
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ "Cleaning programme / empty gr. container" appears on the display.
- ► Pull out the grounds container within five seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee.

**Option 1: Without lid monitor**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With lid monitor**

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

3

**Option 1: Without steam; without boiler rinse**

- ► Continue with step 4.

**Option 2: With steam; with boiler rinse**

- ☑ "Cleaning programme / hot water rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot water rinsing running (for duration, see display).

4

**Option 1: With milk system not active**

- ☑ Coffee system cleaning starts (for duration, see display).
- ► Continue with step 6.

**Option 2: With active milk system**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit.
- ► Remove the milk container.
- ► Add 100 ml Schaerer cleaning to the cleaning container.
- ► Replace cleaning container.

5

- ► Place a hose in the container and leave doors open (2).
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Remove cleaning products" appears on the display.

- ► Remove and rinse cleaning container.
- ► Clean outside of hose with a damp cloth.
- ► Press the button.

6

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

- ☑ "Milk system on / off" apppears on the display.

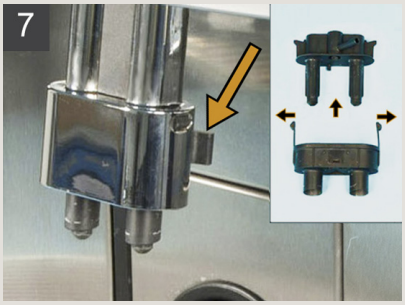
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

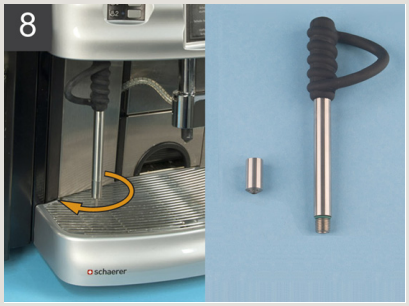
- ► Press the button.
  - ☑ Automatic cleaning complete.

7



- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

8



**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Insert 50 ml Schaerer cleaning and 500 ml water in a container.
- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

9

**Option 1: Auto, super or Finesteam**

- ► Clean the temperature probe with a moist cloth.

10

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

11

If "Standby after cleaning“ is programmed:

- ☑ The machine switches automatically to "Stand by".

When rebooting:

- ☑ "Remove cleaning products“ appears on the display.
- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Coffee Art Plus with powder dispenser

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

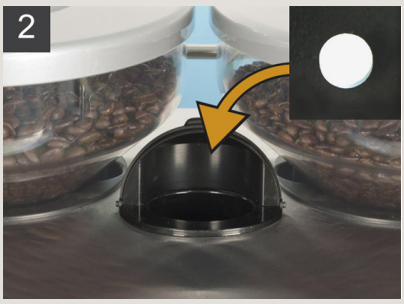
**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area.**
**During dispensing or cleaning, never reach under the dispensing areas.**

1

- ► Press approx. 4 sec.
  - ☑ Display: "Cleaning programme/ Empty grounds container".
- ► Pull out the grounds container within 5 sec seconds and clean it.
- ► Clean brewing chamber with brush.
- ► Insert the grounds container.
  - ☑ Display: "Ensure that the mixer is inserted".
- ► Press the button.
  - ☑ "Cleaning programme / insert tablet" appears on the display.

2



- ► Open inlet for ground coffee (DECAF).

**Option 1: Without monitoring**

- ► Insert cleaning tablet
- ► Close decaf inlet.
- ► Press the button.

**Option 2: With monitoring**

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

3

**Option 1: Without steam; without boiler rinse**

- ► Continue with step 4.

**Option 2: With steam; with boiler rinse**

- ☑ "Cleaning programme / hot rinsing" appears on the display.
- ► Place a container (ca. 1 l capacity) under the steam wand.
- ► Press the button.
  - ☑ Hot rinsing running (for duration, see display).

4

**Option 1: With milk system not active**

- ☑ Coffee system cleaning starts (for duration, see display).
- ► Continue with step 6.

**Option 2: With active milk system**

- ☑ "Cleaning programme / cleaning products" appears on the display.
- ► Open cooling unit.
- ► Remove the milk container.
- ► Insert 100 ml Daypure in the cleaning container.
- ► Replace cleaning container.

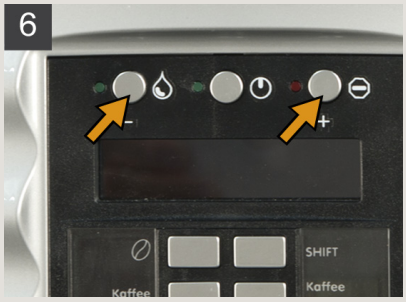
5

- ► Place a hose in the container and leave doors open (2).
- ► Press the button.
  - ☑ Cleaning active (for duration, see display).

"Remove cleaning products" appears on the display.

- ► Remove and rinse cleaning container.
- ► Clean outside of hose with a damp cloth.
- ► Press the button.

6




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

- ☑ "Milk system on / off" apppears on the display.

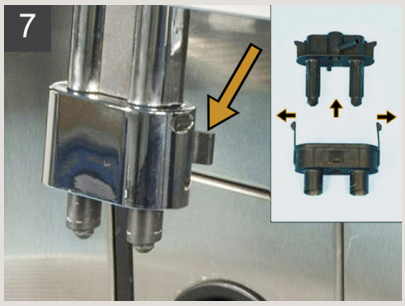
**Option 1: Milk system on**

- ► Press the button.

**Option 2: Milk system off**

- ► Press the button.
  - ☑ Automatic cleaning complete.

7



- ► Remove foamer head from holder (press lock to the right).
- ► Pull hose off foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.
- ► Mount the foamer head again and insert ("click" when it engages).
- ► Replace hose on foamer head (don't forget spring).

8

**Option 1: Machine without steam**

- ► Continue with step 10.

**Option 2: Machine with steam**

- ► Insert 50 ml Schaerer cleaning and 500 ml water in a container.
- ► Unscrew steam wand, disassemble and immerse in mixture for 10 min.
- ► Rinse steam wand parts with plain water and re-assemble.
- ► Screw on steam wand.
- ► Press steam button briefly ± 5 times to remove cleaning agent residues.

9

**Option 1: Auto, super or Finesteam**

- ► Clean the temperature probe with a moist cloth.

10

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

11

If "Standby after cleaning“ is programmed:

- ☑ The machine switches automatically to "Stand by".

When rebooting, with milk system active and then milk system cleaning:

- ☑ "Remove rinsing water “ appears on the display.
- ► Repeat cleaning from step 7.

**CAUTION!**
**User at risk!**

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

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

## Side cooling unit

**CAUTION!**
**Risk of machine damage!**

**Do not use abrasive cleaning products.**

- ► Open the door and remove the milk container.
- ► Fill 50 ml Schaerer cleaning product and 500 ml water into a container.
- ► Clean the inside of the cooling unit with the cleaning solution.
- ► Wipe down with clear water to rinse.
- ► Rub dry using a soft cloth.
- ► Reinsert the milk container.
- ► Close the door.

## Milk container

**CAUTION!**
**Risk of machine damage!**

**Do not use abrasive cleaning products.**

- ► Open the door and remove the milk container.
- ► Fill 50 ml Schaerer cleaning product and 500 ml water into a container.
- ► Clean the inside of the milk container using the cleaning solution.
- ► Rinse with clear water.
- ► Rub dry using a soft cloth.
- ► Reinsert the milk container.
- ► Close the door.

## Drinking and waste water tanks (option)

**External drinking water tank**

- ► Thoroughly rinse the drinking water tank on a daily basis.

*Wait until the next day to add fresh drinking water.*

**waste water tank**

- ► Empty the waste water tank daily and rinse it thoroughly.

# Weekly cleaning

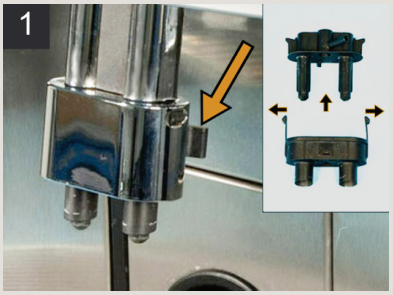
## Coffee Art & Coffee Art Plus with powder system

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

**CAUTION!**
**User at risk!**

**There is a risk of scalding in the beverage, hot water and steam dispensing area. During dispensing or cleaning, never reach under the dispensing areas.**

1

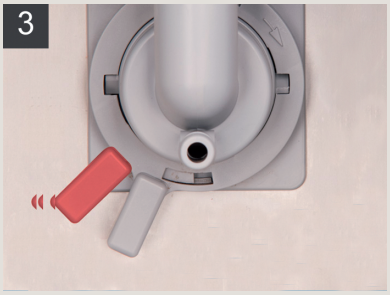


- ► Switch machine to Stand by by pressing the button.
- ► Remove foamer head from holder (unlock at rear right, Figure 1).
- ► Remove hoses from foamer head.
- ► Disassemble foamer head and clean under warm running water.
- ► Remove residues with brush.

2

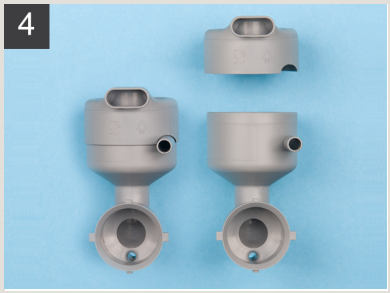
- ► Push cover up and remove.
- ► Remove beverage hose on outlet mixing cup.

3



- ► Rotate lever under the outlet mixing cup anticlockwise (see Figure 3).
- ► Pull outlet mixing cup forward.
- ► Remove beverage hose from machine.

4



- ► Disassemble outlet mixing cup into two parts (see figure).
- ► Clean parts and beverage hose under warm running water.

*Do not re-assemble parts until they are dry!*

5

- ► Mount outlet mixing cup again. Replace hoses (don't forget spring!).
- ► Remove drip tray under mixer. Replace drip tray under mixer.
- ► Reattach the cover.

6

Only for machines with milk system.

- ► Run steps 1 to 11 of the daily cleaning with weekly Schaerer cleaning products.

**Option 1: SCA dosage**

- ► Insert 100 ml Schaerer cleaning with 1000 ml water in the cleaning container.

**Option 2: SCAplus dosage**

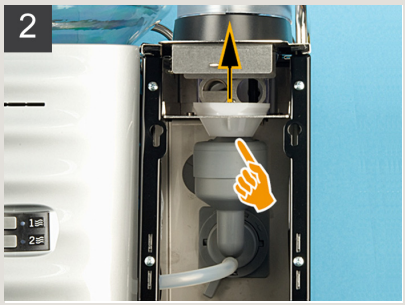
- ► 100 ml Schaerer cleaning. Water is automatically added by the machine.

## Cleaning as needed

1

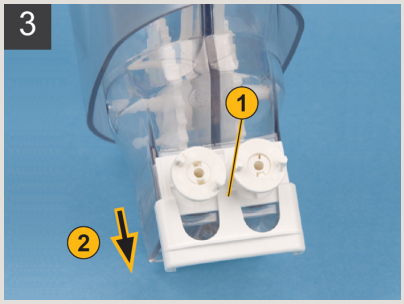
- ► Open lock.
- ► Remove powder container.
- ► Shake remaining powder out.

2



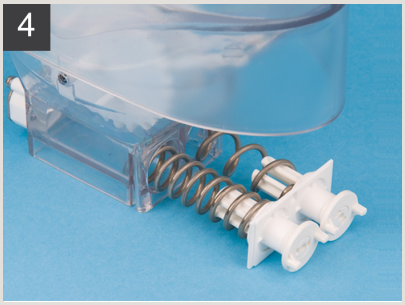
- ► Remove and clean funnel above the mixer.
- ► Remove stubborn residue with a cleaning brush.
- ► Reattach the funnel.

3



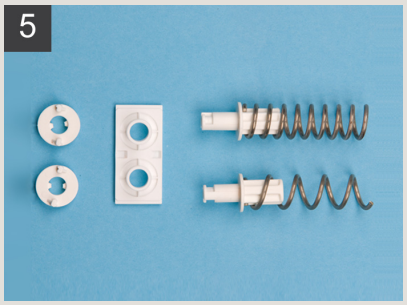

- ► Lift cover in the centre (1) and push down (2).

4



- ► Pull augers out.

5



- ► Clean powder container and parts under running water.

*Do not re-assemble parts until they are dry!*

- ► Replace augers in reverse order.
- ► Push augers into the powder container.
- ► Reattach the cover.

6

- ► Replace powder container.
- ► Close lock.

**CAUTION!**
**User at risk!**

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

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

### Bean hopper

**CAUTION!**
**Risk of machine damage!**

**Do not use abrasive cleaning products.**

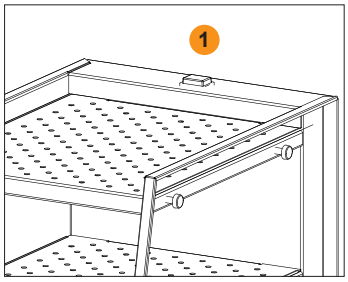
- ► Lock the bean hopper.
- ► Remove remaining beans with the vacuum cleaner.
- ► Remove bean hopper.
- ► Thoroughly rinse out the bean hoppers under running water (mixed with soap, if needed) and clean with a soft cloth. Remove any stubborn remains using a brush.
- ► Replace the bean hopper.

## Optional accessories

### Cup warmer (option)

**CAUTION!**
**Risk of machine damage!**

**Do not use abrasive cleaning products.**




- ► Switch off the cup warmer with switch 1.
  - ☑ Wait for the cup warmer to cool.
- ► Clean the cup levels weekly or as needed with a moist cloth.

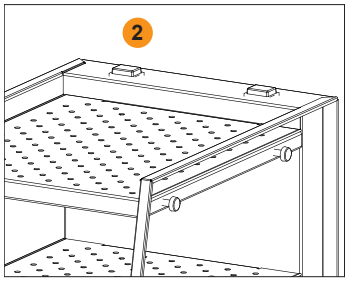
### Cup & Cool (option)

*See "Side cooling unit and milk container", page 47.*

### Thawing cooling Unit

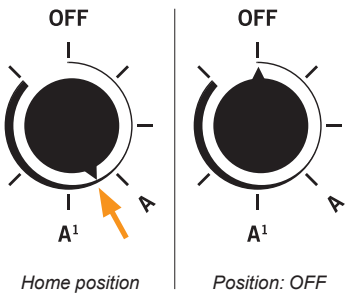
**CAUTION!**
**Risk of machine damage!**

**Defrost the cooling unit weekly, or when the ice layer exceeds 3 mm. Do not remove the ice layer using sharp or pointed objects. This could damage the inside of the cooling unit.**




**Cup & Cool**

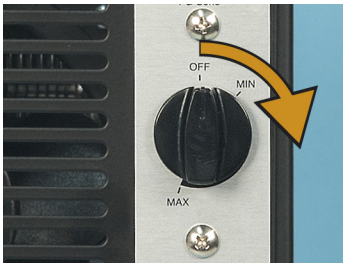
- ► Switch off the cooling unit using the on/off switch 2.
- ► Leave the door open.
- ► Wipe up the condensate using a soft cloth.
- ► Close the door before switching the machine on.




*Home position* *Position: OFF*

**Cooling unit for cold milk system**

- ► Remove the cooling unit lid.
- ► Set the temperature switch of the cooling unit to "OFF".
  - ☑ Wait for at least 4 minutes until the cooling unit has switched back on.
  - ☑ Attention: Remember the home position of the switch (marking it if necessary).
- ► Open the door.
- ► Wipe up the condensate using a soft cloth.
- ► Close the door before switching the machine on.
- ► Return the temperature switch of the cooling unit to its home position.
- ► Reattach the cooling unit lid.




**Cooling unit for Milk Smart system**

- ► Set the temperature switch on the back of the cooling unit to "OFF".
  - ☑ Wait for at least 4 minutes until the cooling unit has switched back on.
  - ☑ Attention: Remember the home position of the switch (marking it if necessary).
- ► Open the door.
- ► Wipe up the condensate using a soft cloth.
- ► Close the door before switching the machine on.
- ► Return the temperature switch of the cooling unit to its home position.

# Mandatory cleaning

*If mandatory cleaning is activated, the machine is automatically locked when the defined cleaning time is reached.*

# HACCP cleaning concept

## Cleaning regulations

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

**CAUTION!**
**User at risk!**

**If the coffee machine is not cared for and cleaned properly, the dispensing of milk beverages can present a food hygiene risk.**

**Note and adhere to the following instructions:**

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

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

## Cleaning schedule

**Year:** _____

☐ **January** ☐ **February** ☐ **March** ☐ **April** ☐ **May** ☐ **June**
☐ **July** ☐ **August** ☐ **September** ☐ **October** ☐ **November** ☐ **December**

| Date | **Machine cleanings (time and signature):** | | | | | Signature |
|---|---|---|---|---|---|---|
| | **Perform daily!** | | | **Perform weekly!** | | |
| | Daily machine cleaning | Milk container (option) | Cleaning of cooler (option) | Weekly machine cleaning | Defrosting of cooler (option) | |
| 1. | | | | | | |
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| 30. | | | | | | |
| 31. | | | | | | |

# Service and maintenance

## Maintenance

Machine maintenance must be performed by an authorised service partner/service technician at the following intervals:

**Schaerer Coffee Art:**

- After 40,000 beverages are dispensed.

**Schaerer Coffee Art Plus:**

- After 55,000 beverages are dispensed.

**Further maintenance intervals applicable to all devices:**

- Safety valves: every 12 months.
- Boilers (steam boilers, flow heaters) every 72 months.

**ATTENTION!**
**Loss of warranty!**

**If these maintenance intervals are not adhered to, the Schaerer AG factory warranty becomes invalid.**

## External water filter

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

# Programming

## Entering the programming level

To enter the programming level, proceed as follows:

► Insert the CHEF card into the card reader.

☑ The programming level is shown on the display.

## Navigation in the programming level

⊖ = ⊕ *and* 💧 = ⊖ Forward and back in the menu / setting parameters

⏻ Access, confirmation or continuing in the menu

GT Beverage button

## Overview of the programming level

**The following menus are available:**

- Reading counters
- Product buttons
- System settings
- Machine timer

## Setting examples

### Setting numerical values

| | |
|---|---|
| water volume<br>**40 ml** | ► Press [ ⏻ ] to enter the setting range |
| water volume<br>< **30 ml** > | ► Press ⊕ / ⊖ to set the value |
| water volume<br>**40 ml** | ► Press [ ⏻ ] to confirm the setting |

### Selecting preset setting range

| | |
|---|---|
| timer on<br>**yes** | ► Press [ ⏻ ] to enter the setting range |
| timer on<br>< **no** > | ► Press ⊕ / ⊖ to set the option |
| timer on<br>**No** | ► Press [ ⏻ ] to confirm the setting |

# Reading counters

## Daily counter

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| all products XXX | All product usage is displayed | - | - | - |
| coffee products XXX | Coffee usage is displayed | - | - | - |
| cappuccino /milk coffee XXX | Cappuccino and milk coffee usage is displayed | - | - | - |
| milk/milk foam XXX | Milk and foam usage is displayed | - | - | - |
| decaffeinated XXX | Decaffeinated usage (DECAFF) is displayed | - | - | - |
| double products (2x) XXX | Double product usage is displayed | - | - | - |
| hot water XXX | Hot water usage is displayed | - | - | - |
| steam products XXX | Steam usage is displayed | - | - | - |
| Hot chocolate XXX | Hot chocolate usage is displayed | - | - | *Shown only if the machine is fitted with a powder system.* |
| Moccaccino XXX | Moccaccino usage is displayed | - | - | *Shown only if the machine is fitted with a powder system.* |
| Steam cup warmer XXX | Steam cup warmer activations are displayed | - | - | - |
| products (buttons) XXX | The usage of the selected button is displayed | - | - | - |
| credit counter XXX | The credit statistics are displayed | - | - | - |
| token counter XXX | The token statistics are displayed | - | - | - |
| clear daily counters execute with "ON" | To delete the counters:<br>- Press [ ⏻ ].<br>To not delete the counters:<br>- Press [ ⊖ ]. | - | - | *The deleted data cannot be restored.* |

## Machine counter

*The machine counter cannot be deleted.*

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| all products XXX | All beverage usage is displayed | - | - | - |
| coffee products XXX | Coffee usage is displayed | - | - | - |
| cappuccino /milk coffee XXX | Cappuccino and milk coffee usage is displayed | - | - | - |
| milk/milk foam XXX | Milk and foam usage is displayed | - | - | - |
| decaffeinated XXX | Decaffeinated usage (DECAFF) is displayed | - | - | - |
| double products (2x) XXX | Double product usage is displayed | - | - | - |
| hot water XXX | Hot water usage is displayed | - | - | - |
| steam products XXX | Steam usage is displayed | - | - | - |
| Hot chocolate XXX | Hot chocolate usage is displayed | - | - | *Shown only if the machine is fitted with a powder system.* |
| Moccaccino XXX | Moccaccino usage is displayed | - | - | *Shown only if the machine is fitted with a powder system.* |
| Cup warmer XXX | Steam cup warmer activations are displayed | - | - | - |
| amount of cleanings XXX | The number of cleaning processes is displayed | - | - | - |
| amount of rinses XXX | The number of rinsing processes is displayed | - | - | - |
| amount of milk clean XXX | The number of milk system cleaning processes is displayed | - | - | - |
| Brew cycles XXX | The number of brew cycles is displayed | - | - | - |
| grind time (total) XXX.X g. | The grind quantity (of both grinders) is displayed | - | - | - |
| runtime w-pump [h] XX.X | The runtime of the water pump is displayed in hours | - | - | - |
| water volume XX litres. | The water volume is displayed | - | - | - |

## Service counter

*The service counter cannot be deleted.*

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| brew cycles brewer XXX | All brew cycles are displayed | - | - | - |
| brew cycles motor XXX | All brewing motor movements are displayed | - | - | - |
| time gr. motor l [h] X.XX | The grinding time of the left grinder is displayed | - | - | - |
| time gr. motor r [h] X.XX | The grinding time of the right grinder is displayed | - | - | - |
| airpump running time X.XX | The runtime of the air pump is displayed | - | - | - |
| relay coffee XXXX | All circuits of the coffee relay are displayed | - | - | - |
| relay HW 1 XXXX | All circuits of the hot water 1 relay are displayed | - | - | - |
| relay HW 2 XXXX | All circuits of the hot water 2 relay are displayed | - | - | - |
| relay steam 1 XXXX | All circuits of the steam 1 relay are displayed | - | - | - |
| relay steam 2 XXXX | All circuits of the steam 2 relay are displayed | - | - | - |
| grind quantity G-right XXX.X g. | The grind quantity of the right grinder is displayed | - | - | - |
| grind qty G-left XXX.X g. | The grind quantity of the left grinder is displayed | - | - | - |
| runtime w-pump [h] XXX | The runtime of the water pump is displayed in hours | - | - | - |
| last filter change 01.11.2011 | The date of the last filter change is displayed | - | - | - |
| last service 01.11.2011 | The date of the last service is displayed | - | - | - |

### Cleaning statistics

*The cleaning statistics cannot be deleted.*

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Cleaning X/X<br>> 01.03.2011 15:07 < | All cleaning cycles on the machine are displayed. | - | - | - |

### Error statistics

*The error statistics cannot be deleted.*

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Heating hot water ><br>01.03.2011 18:07 < | All errors registered on the machine are displayed (with date and time) | - | - | - |

## Product buttons

### Beverage without milk (e.g. espresso)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product<br>> Press button < | Select desired beverage button | - | - | - |
| grind quantity<br>**9.0 g** | Quantity of ground coffee | 4.0 – 16.0 g | 9.0 g | *(Max.: 14.0 g.; depending on grind level).* |
| water volume<br>**40 ml** | Quantity of coffee water | 10 – 600 ml | Espresso: 40 ml<br>Coffee: 60 ml | - |
| Bypass water<br>**0.0 s** | Quantity of bypass water | 0.0 – 30.0 sec | 0.0 sec | *Shown only if the machine is fitted with the brewing accelerator option.* |
| 2 x grind quantity<br>**14.0 g** | Quantity of ground coffee | 4.0 – 16.0 g | 14.0 g | *(Max.: 14.0 g.; depending on grind level).*<br>*Shown only if the "double product" dispensing method is programmed.* |

## Beverage with milk (e.g. cappuccino)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product > Press button < | Select desired beverage button | - | - | - |
| Cold milk time **0.0 s** | Duration of cold milk dispensing | 0.0 – 40.0 sec | 0.0 sec | *Available only for the Coffee Art Plus with cold milk system or undercounter milk system.* |
| hot milk time **0.0 s** | Duration of hot milk dispensing | 0.0 – 40.0 sec | 0.0 sec | *Available only for machines with milk system.* |
| foam time **10.0 s** | Duration of milk foam dispensing | 0.0 – 40.0 sec | 10.0 sec | *Available only for machines with milk system.* |
| grind quantity **9.0 g** | Quantity of ground coffee | 4.0 - 16.0 g. | 9.0 g | *(Max.: 14.0 g.; depending on grind level).* |
| water volume **40 ml** | Quantity of coffee water | 10 – 600 ml | 40 ml | - |
| Bypass water **0.0 s** | Duration of bypass water | 0.0 – 30.0 sec | 0.0 sec | *Shown only if the machine is fitted with the brewing accelerator option.* |
| 2 x grind quantity **14.0 g** | Quantity of ground coffee | 4.0 – 16.0 g | 14.0 g | *(Max.: 14.0 g.; depending on grind level). Shown only if the "double product" dispensing method is programmed.* |

## Milk

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product > Press button < | Select desired beverage button | - | - | - |
| Cold milk time **0.0 s** | Duration of cold milk dispensing | 0.0 – 40.0 sec | - | *Available only for the Coffee Art Plus with cold milk system or undercounter milk system.* |
| hot milk time **15.0 s** | Duration of hot milk dispensing | 0.0 – 40.0 sec | 15.0 sec | - |

## Milk foam

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product > Press button < | Select desired beverage button | - | - | - |
| foam time **10.0 s** | Duration of milk foam dispensing | 0.0 – 40.0 sec | 10.0 sec | - |

## Hot chocolate (optional powder system)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product > Press button < | Select desired beverage button | - | - | - |
| Choco quantity **100 ml** | Quantity of chocolate water | 40 – 999 ml | 100 ml | - |
| flush water quantity **20 ml** | Quantity of rinse water | 40 – 999 ml | 20 ml | - |
| powder ratio **50 %** | Quantity of powder | 50 – 100% | 50% | - |
| Cold milk time **0.0 s** | Duration of cold milk dispensing | 0.0 – 40.0 sec | 0.0 sec | *Available only for the Coffee Art Plus with cold milk system or undercounter milk system.* |
| hot milk time **0.0 s** | Duration of hot milk dispensing | 0.0 – 40.0 sec | 0.0 sec | *Available only for machines with milk system.* |
| foam time **0.0 s** | Duration of milk foam dispensing | 0.0 – 40.0 sec | 0.0 sec | *Available only for machines with milk system.* |

## Moccaccino (optional powder system) (e.g. moccaccino)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product > Press button < | Select desired beverage button | - | - | - |
| Cold milk time **4.0 s** | Duration of cold milk dispensing | 0.0 – 40.0 sec | 4.0 sec | *Available only for the Coffee Art Plus with cold milk system or undercounter milk system.* |
| hot milk time **0.0 s** | Duration of hot milk dispensing | 0.0 – 40.0 sec | 0.0 sec | - |
| foam time **8.0 s** | Duration of milk foam dispensing | 0.0 – 40.0 sec | 8.0 sec | *Available only for machines with milk system.* |
| Choco quantity **100 ml** | Quantity of chocolate water | 40 – 999 ml | 100 ml | - |
| flush water quantity **20 ml** | Quantity of rinse water | 40 – 999 ml | 20 ml | - |
| powder ratio **50%** | Quantity of powder | 50 – 100% | 50% | - |
| grind quantity **9.0 g** | Quantity of ground coffee (max.: 14.0 g.; depending on grind level) | 4.0 – 16.0 g | 9.0 g | - |
| water volume **40 ml** | Quantity of coffee water | 10 – 600 ml | 40 ml | - |
| Bypass water **0.0 s** | Duration of bypass water | 0.0 – 30.0 sec | 0.0 sec | *Shown only if the machine is fitted with the brewing accelerator option.* |

### Hot water

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product<br>> Press button < | Select desired beverage button | - | - | - |
| water volume<br>**15.0 s** | Duration of hot water dispensing | 0.0 – 99.9 sec | 15.0 sec | - |

### Steam (option normal steam, Powersteam)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product<br>> Press button < | Select desired beverage button | - | - | - |
| Dosing time<br>**30.0 s** | Duration of steam dispensing | 0.0 – 99.9 sec | 30 sec | - |

### Steam (option Autosteam, Supersteam, Finesteam)

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product<br>> Press button < | Select desired beverage button | - | - | - |
| Dosing time<br>**30.0 s** | Duration of steam dispensing | 0.0 – 99.9 sec | 30.0 sec | - |

## System settings

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Language<br>**Englisch** | Setting display language | German / English / French / Polish / Spanish / Japanese / Danish | - | - |
| 24h time format<br>**yes** | Setting time display format | yes / no | yes | - |
| Set clock<br>12: 00 | Time settings | - | - | - |
| Date settings<br>01.01.2011 | Date settings | - | - | - |
| daylight-saving time<br>**No** | Set automatic time conversion | Europe (EU) North America / no | No | - |

# Machine timer

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Machine timer<br>> Monday < | Selecting the required day | Monday – Sunday | - | - |
| timer on<br>**yes** | Allow or block automatic switch-on. | yes / no | - | - |
| timer on at<br>> 00:00 < | Set desired switch-on time | - | - | *Attention: shown only if "auto switch-on" is set to "yes".* |
| timer off<br>**yes** | Allow or block automatic shutdown | yes / no | - | - |
| timer off at<br>> 00:00 < | Set desired switching off time | - | - | *Attention: shown only if "auto shutdown" is set to "yes".* |

# Programming – "standby" functions

## Entering the programming level

► Press [ ⏻ ].
☑ The machine switches to "Stand by".

► GT press for ± 4 seconds.
☑ The programming level is shown on the display.

## Navigation in the programming level

⊖ = ⊕ *and* 💧 = ⊖ Forward and back in the menu / setting parameters

⏻ Access, confirmation or continuing in the menu

GT Beverage button

## Overview of the programming level

**The following menus are available:**

- Brewing time per beverage
- Cleaning statistics
- Set clock
- Date settings
- Error statistics
- Software version
- Machine and installation number
- Displaying brewing time

## Brewing time per beverage

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| brew time / product<br>< Select products > | Select desired beverage button | - | - | - |
| Brew time: 08.1 s<br>< prod. count 00010 > | Brewing time of beverage is displayed | - | - | - |

## Cleaning statistics

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Cleaning statistics 9/11<br>01.11.2011 19:30 | - | - | - | *See "Reading counters"- "Cleaning statistics"* |

## Clock settings

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Set clock<br>< **09:30** > | Set current time | - | - | *See "Examples of settings" - "Setting numerical value".* |

## Date settings

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Date settings<br>< 00.00.**2011** > | Set current date | - | - | *See "Examples of settings" - "Setting numerical value".* |

## Error statistics

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Brewing unit timeout<br><31.10.2011 14:47> | - | - | - | *See "Reading counters"- "Error statistics"* |

## Software version

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| coffee art<br>5:xxx | Software version of machine is displayed | - | - | - |

## Machine and installation number

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Mach. 0.00.000‘000<br>Install. 2 | The machine and installation number are displayed | - | - | - |

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Displaying brewing time<br>< No/**Yes** > | Set whether the brewing time of the beverage is displayed or not. | Yes/No | No | See "Examples of settings" - “Select preset setting range“ |

# Programming – PROGRAM card (option)

*Accounting with the MONEY card must be enabled and programmed by a qualified service technician.*

## Navigation in the programming level

= and = Forward and back in the menu / setting parameters

Access, confirmation or continuing in the menu

GT Beverage button

## Overview of the programming level

**The following menus are available:**

- Beverage prices
- Loading MONEY amount
- Delete MONEY card
- Displaying sales
- Switch off accounting system

## Beverage prices

*Repeat the process for other beverages.*

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| Select the product<br>Press the button | Select desired beverage button | - | - | - |
| Article number<br>**0** | Define article number of the selected product | - | - | - |
| Art. no. decaffeinated<br>**0** | Define article number for DECAFF double products of the selected product | - | - | *CCI / CSI only* |
| Art. no. 2 x<br>**0** | Define article number for double products of the selected product | - | - | *CCI / CSI only* |
| Art. no. 2 x/caf.<br>**0** | Define article number for DECAFF double products of the selected product | - | - | *CCI / CSI only* |
| Token<br>**0.00** | Set number of tokens required for dispensing the selected product | - | - | *Only if "EMP Channel 6 Token" is programmed for "yes".* |
| Price<br>**0.00** | Define product price of the selected product | - | - | *Coin tester only.*<br>*This amount is deducted from the inserted MONEY card.* |

## Loading MONEY amount

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| remove card | Remove the PROGRAM card . | - | - | - |
| insert MONEY card<br>PROGRAM card to quit | Insert the MONEY A or MONEY B card. | - | - | - |
| Loading MONEY amount<br>< **XXX.XX** > | Set and load amount | - | - | - |
| Card inserted / remove<br>**credit: XXX** | Remove MONEY card when the display shows "**Remove card**" | - | - | - |
| insert MONEY card<br>PROGRAM card to quit | Repeat the above process for every other required MONEY card. Exit with the PROGRAM card | - | - | - |

## Deleting MONEY amount

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| remove card | Remove the PROGRAM card . | - | - | - |
| insert MONEY card<br>PROGRAM card to quit | Insert the MONEY A or MONEY B card. | - | - | *This amount is deleted from the MONEY card.* |
| card erased<br>**remove** | Remove MONEY card when the display shows "**Card deleted**" | - | - | - |
| insert MONEY card<br>PROGRAM card to quit | Repeat the above process for every other required MONEY card. Exit with the PROGRAM card | - | - | - |

## Displaying sales

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| coins (total)<br>XXXX.XX | The complete money counter is displayed | - | - | - |
| coin tester (erasable)<br>XXXX.XX | Delete counter or continue without deleting the counter | - | - | - |
| token (total)<br>XXXX.XX | The complete token counter is displayed | - | - | - |
| token (erasable)<br>XXXX.XX | Delete counter or continue without deleting the counter | - | - | - |
| CCI / CSI (total)<br>XXXX.XX | The complete CCI/CSI counter is displayed | - | - | - |
| CCI / CSI (erasable)<br>XXXX.XX | Delete counter or continue without deleting the counter | - | - | - |

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| MONEY (total)<br>XXXX.XX | The complete MONEY counter is displayed | - | - | - |
| MONEY (erasable)<br>XXXX.XX | Delete counter or continue without deleting the counter | - | - | - |
| master (total)<br>XXXX.XX | The complete MASTER counter is displayed | - | - | - |
| master (erasable)<br>XXXX.XX | Delete counter or continue without deleting the counter | - | - | - |

## Switch off payment system

| Parameters | Parameter description | Setting range | | Notes |
|---|---|---|---|---|
| | | Range | Standard | |
| disable acc system<br>**no** | Allow or block payment system | yes / no | - | - |

# Troubleshooting

## Malfunction with display message

| Message | Cause | What to do |
|---|---|---|
| **Left G overloaded** | • Left grinder is overloaded.<br>• Left grinder is clogged. | ► Check the grinder for foreign objects. Press [ ⊖ ].<br>► If the message persists: contact your service partner. |
| **Right G overloaded** | • Right grinder is overloaded.<br>• Right grinder is clogged. | ► Check the grinder for foreign objects. Press [ ⊖ ].<br>► If the message persists: contact your service partner. |
| **Grinder current fault** | • PC board defective.<br>• Electronics defective. | ► Contact service partner. |
| **Brewing unit current fault** | • PC board defective.<br>• Electronics defective. | ► Contact service partner. |
| **Brewing motor overcurrent** | • The brewing unit is drawing too much current (over 4 A).<br>• Brewing unit is blocked. | ► Contact service partner. |
| **Water flow error** | • No water supply connection.<br>• Pump defective (pump pressure < 7.5 bars).<br>• Brewing unit blocked.<br>• Water system clogged.<br>• Grind level too fine.<br>• PC board and flowmeter incorrectly connected.<br>• Electrical problem (PC board, ...). | ► Open the stopcock and press the beverage field again.<br>► Check the brewing unit.<br>► Check the grinder mixture.<br>► If the message persists: contact your service partner. |
| **Crit. coffee temp.** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Crit. hot water temp.** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Crit. steam temp.** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Coffee heating timeout** | • The set temperature of the coffee boiler was not reached within 4 minutes after the machine was switched on. | ► Switch the machine off and back on.<br>► If the message persists: contact your service partner. |
| **Hot water heating timeout** | • The set temperature of the hot water boiler was not reached within 4 minutes after the machine was switched on. | ► Switch the machine off and back on.<br>► If the message persists: contact your service partner. |
| **Steam heating timeout** | • The set temperature of the steam boiler was not reached within 4 minutes after the machine was switched on. | ► Switch the machine off and back on.<br>► If the message persists: contact your service partner. |
| **Coffee sensor defective** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Hot water sensor defective** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Steam sensor defective** | • Electrical problem between sensor and PC board.<br>• Temperature sensor defective. | ► Contact service partner. |
| **Brewing unit timeout** | • The brewing unit motor does not run. | ► Contact service partner. |
| **Steam dispenser timeout** | • The level in the steam boiler was not reached. | ► Contact service partner. |
| **Milk system disabled** | • The steam temperature has fallen to 115 °C.<br>• The milk system was wrongly disabled. | ► Wait until the temperature has been reached again.<br>► Switch the machine off and then back on.<br>► Contact service partner. |

| Message | Cause | What to do |
|---|---|---|
| **Initialisation...** | • The software and the processor are restarted.<br>• The brewing unit moves to the "Home" position. | ► Switch the machine off and then back on.<br>► Contact service partner. |

## Malfunction without display message

| | | |
|---|---|---|
| **No milk** | • The milk container is empty.<br>• The milk system is clogged.<br>• The milk system was wrongly disabled. | ► Check whether the milk container is filled.<br>► Perform the daily cleaning routine.<br>► If the malfunction persists: contact your service partner. |
| **No milk foam** | • The milk container is empty.<br>• The milk system is clogged.<br>• The milk system was wrongly disabled. | ► Check whether the milk container is filled.<br>► Perform the daily cleaning routine.<br>► If the malfunction persists: contact your service partner. |

# Water quality

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

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

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

## Water values

**CAUTION! Risk of machine damage!**

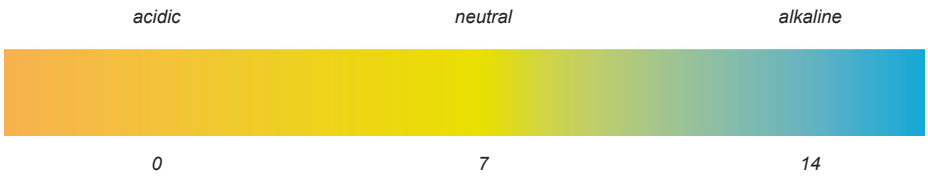
**Poor water values can lead to machine damage. It is imperative that the specified values be complied with. Otherwise, Schaerer Ltd. shall not accept liability.**

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

| Total hardness (6 hardness levels as per the Swiss food legislation) | | | | | |
|---|---|---|---|---|---|
| **Water condition** | **mmol/l** | **° fH** | **° dH** | **° eH** | **ppm** |
| Very soft | 0.0 to 0.7 | 0 to 7 | 0 to 4 | 0 to 5 | 0 to 70 |
| Soft | 0.7 to 1.5 | 7 to 15 | 4 to 8 | 5 to 10 | 70 to 150 |
| Moderately hard | 1.5 to 2.5 | 15 to 25 | 8 to 12 | 10 to 15 | 150 to 250 |
| Fairly hard | 2.5 to 3.2 | 25 to 32 | 12 to 18 | 15 to 23 | 250 to 320 |
| Hard | 3.2 to 4.2 | 32 to 42 | 18 to 30 | 23 to 38 | 320 to 420 |
| Very hard | > 4.2 | > 42 | > 30 | > 38 | > 420 |

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

- 4 – 6 °dGH
- pH value: 6.5 – 7 (neutral pH)
- Max. chlorine content: 100 mg per litre




If the test result is below the specified range, the water must be enriched with minerals.

If the test result is above the specified range, the water must be decalcified (with a suitable bypass to ensure that the pH value exceeds 5.5).

## Filter technology

Filters are essential for the care and maintenance of the machine, not to mention for hygiene, and for the best quality of coffee. Water is a vital medium: Its properties do not remain constant. Regardless of the system used, the water properties must be measured and the water filter replaced annually.

*For more information please contact the sales and service partner in your area.*

# Safety notes

*Maximum safety is one of Schaerer A G's most important product features. The effectiveness of the safety devices is guaranteed only if the following instructions are observed to prevent injuries and health hazards:*

- *Do not touch hot machine parts.*
- *Do not use the coffee machine if it is not working properly or is damaged.*
- *Under no circumstances may the installed safety devices be modified.*

## User risks

**DANGER! Risk of electrocution!**

**Improper handling of electrical devices can result in electric shock. The following instructions absolutely must be complied with:**

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

**CAUTION! User at risk!**

**Improper handling of the coffee machine can lead to light injuries. The following instructions absolutely must be complied with:**

- This device is not intended to be operated by persons (including children) with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or obtain instructions from this person on how to operate the device.
- Supervise children to ensure that they do not play with the device.
- The coffee machine must be installed so that there are no impediments to care and maintenance.
- In both self-service and full-service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and the personnel is available for questions regarding use.
- Fill the bean hopper with beans only, the powder container with coffee machine powder only and the manual inlet with ground coffee only (or cleaning tablets during cleaning).

**CAUTION! Hot fluid!**

**There is a risk of scalding in the dispensing area of beverages, hot water and steam. During dispensing or cleaning, never reach under the dispensing positions.**

**CAUTION! Hot surface!**

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

**CAUTION! Risk of trapping fingers!**

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

## Risk from cleaning products

### Application

**CAUTION! User at risk!**

**Danger of poisoning from swallowing cleaning products. The following instructions absolutely must be complied with:**

- Store cleaning products away from children and unauthorised persons.
- Do not swallow the cleaning products.

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

## Storage

The following instructions absolutely must be complied with:

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

## Emergency information

The sales partner or a qualified customer service appointed by the sales partner will have the telephone number for the poison information centre (toxicology information centre). If your country does not have this type of institution, note the following table:

| **Swiss Toxicology information Centre** | |
|---|---|
| International calls: | +41 44 251 51 51 |
| Call from Switzerland | 145 |
| Internet | www.toxi.ch |

## Risk of damage to the machine

**CAUTION!**
**Risk of machine damage!**

**Improper handling of the coffee machine can lead to damage or contamination. The following instructions absolutely must be complied with:**

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

## Hygiene

### Water

**CAUTION!**
**User at risk!**

**Improper handling of water can lead to health problems and machine damage. The following instructions absolutely must be complied with:**

- The water must be uncontaminated.
- Do not connect the machine to pure reverse osmosis water or other aggressive types of water.
- The carbonate hardness must not exceed 4-6°dKH (German carbonate hardness) or 7-10°fKH (French carbonate hardness).
- The total hardness must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 4°dKH or 7°fKH.
- Max. chlorine content of 100 mg per litre.
- pH value between 6.5 – 7 (pH neutral).

**Machines with drinking water tank (internal & external)**

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

### Coffee

**CAUTION!**
**User at risk!**

**Improper handling of coffee can lead to health problems. The following instructions absolutely must be complied with:**

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

### Milk

**CAUTION!**
**User at risk!**

**Improper handling of milk can lead to health problems. The following instructions absolutely must be complied with:**

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

## Environmental aspects & and protection

- When choosing cleaning products, please pay attention to its environmental friendliness, health risks, disposal requirements and any local options for proper disposal.
- The units are supplied in re-usable boxes and pallets.
- Parts replaced by service technicians are reconditioned and replaced where possible.
- If recycling is not possible, cleaning products and their containers must be disposed of according to local regulations and laws.
- The energy consumption conforms to the state of the art at the development of the unit.
- The units must be disposed of correctly in conformity with local and legal regulations. Neither the unit nor its components may, under any circumstances, be disposed of in refuse bins intended for house-hold waste!

# Liability

## Operator responsibilities

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

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

Safety-relevant parts such as safety valves, safety thermostats, boilers etc. must not be repaired in any circumstances. They must always be replaced!

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

*See also "Service and maintenance", page 53.*

## Warranty and liability

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

**ATTENTION!**
**Loss of warranty!**

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

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