

Ambiente 1 SUSA

Operating instructions

V03 / 09.2010



ADDITIONAL SAFETY INFORMATION



This Symbol requires special attention. It will inform you in detail on the safety instructions, commissioning, usage, operation, handling and programming of the Ambiente 1 SUSA. It contains important safety instructions to ensure safe use and operation.




This symbol indicates a risk of fire and/or to life and health due to electric shock. Work on electric system must be carried out by authorized service personnel only. The supply voltage must comply with the information given on the machine's serial plate. Never open the machine or expose its internal parts.



Read the safety notes on page 2-1 to 2-6 inside this operating instructions!

	WARNING RISK OF FIRE AND ELECTRIC SHOCK DO NOT OPEN	
WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK) NO USER-SERVICEABLE PARTS INSIDE REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONEL ONLY		

	ATTENTION RISQUE D'INCENDIE OU D'ÉLECTROCUTION NE PAS OUVRIR	
ATTENTION, POUR RÉDUIRE LE RISQUE D'ÉLECTROCUTION, PRIÈRE DE NE PAS RETIRER LE COUVERCLE OU LA PARTIE ARRIÈRE. AUCUNE PIÈCE ACCESSIBLE AU CLIENT NE SE TROUVE A L'INTÉRIEUR LES RÉPARATIONS DOIVENT ÊTRE EFFECTUÉES EXCLUSIVEMENT PAR LE RÉPARATEUR AGRÉÉ		

ATTENTION
THIS EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH APPLICABLE FEDERAL, STATE OR LOCAL PLUMBING CODES HAVING JURISDICTION

ATTENTION
CE MATÉRIEL DOIT ÊTRE INSTALLÉ CONFORMÉMENT AUX LOIS FÉDÉ- RALES, ÉTATALES OU LOCALES AYANT JURIDICTION ET GOUVERNANT LA PLOMBERIE



1. Chapter

1 INSTRUCTIONS

1.1 Copyright

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1.2 Symbols and pictograms



Note:

This section provides you with important notes and information.



Attention!

This note indicates possible damage to property as well as possible financial and statutory penalties (e.g. loss of rights to claim under guarantee, liability suits, etc.).



Danger!

This note indicates a risk of severe and/or fatal injury if specific procedural rules are violated.

Whenever you see this symbol in the operating manual, take all necessary safety precautions.



Electric shock!

Risk to life and limb due to electric shock!



Environmental protection!

This symbol indicates that you have to comply with environmental regulations and/or legislation.



PTO

Turn over, more information on this subject on the next page.

This symbol will appear on the bottom right-hand side of pages.

Produkt wählen
12:00 01.09.2010

Display messages

The displays shown in the manual always follow immediately after their respective description and relate to the actual display on the espresso machine.



Chip cards

The card name (SAVE DATA & CUP) is written in capital letters. You will also find an illustration of the chip cards to the left of the respective texts.

1.3 Contents

Chapter	Page
1 Instructions	1-1
1.1 Copyright.....	1-1
1.2 Symbols and pictograms	1-1
1.3 Contents	1-1
2 Safety instructions	2-1
2.1 General	2-2
2.2 Safety symbols	2-2
2.3 Prevention of accidents / Operational Safety.....	2-3
2.4 Hygiene	2-5
2.5 Designated use.....	2-5
2.6 Liability	2-6
3 Product description	3-1
3.1 Espresso machine data	3-2
3.2 Operating information for the espresso machine	3-5
3.3 Chip card functions	3-6
3.4 Setup	3-7
4 Operation	5-1
4.1 Introduction	5-2
4.2 Operating Modes	5-2
4.3 Messages displayed when espresso machine is ready for operation.....	5-3
4.4 Routine operation	5-3
4.5 Extended idle times	5-6
4.6 Chip card functions	5-7
5 Cleaning	4-1
5.1 Important general notes on cleaning	4-2
5.2 Daily cleaning.....	4-3
6 Error messages and malfunctions	6-1
6.1 Display messages.....	6-2
6.2 Error messages with display.....	6-4
6.3 Malfunctions without display messages.....	6-8
7 Appendix	7-1
7.1 Cleaning agent.....	7-2
7.2 Serial plate of steam generator and instant heater	7-3
7.3 Environmental aspects	7-4
8 Index	8-1

2. Contents

Chap.	Text	Page
2	SAFETY INSTRUCTIONS	2-2
2.1	General.....	2-2
2.2	Safety symbols.....	2-2
2.3	Prevention of accidents / Operational Safety	2-3
2.4	Hygiene	2-5
2.5	Designated use	2-5
2.6	Liability	2-6

2 SAFETY INSTRUCTIONS

This chapter warns you about possible dangers when operating your new machine. The information contained herein on how to recognize hazardous situations enables a safe and proper operation.

2.1 General

The espresso machine will be handed over by a service technician authorized by the manufacturer. Prior to using the machine, read the operating instructions carefully and ensure that you fully understand them.

Always comply with your local safety regulations and hygienic guidelines. Be sure that only authorized and trained personnel work on the machine! Always keep this manual at a handy place near the machine.

2.2 Safety symbols

The following symbols appear next to all safety instructions in this manual. Follow the instructions to the letter and proceed with particular care in the cases described.



Danger!

This note indicates a risk of severe and/or fatal injury if specific procedural rules are violated.

Whenever you see this symbol in the operating manual, take all necessary safety precautions.



Electric shock!

Risk to life and limb due to electric shock!



Attention!

This note indicates possible damage to property as well as possible financial and statutory penalties (e.g. loss of rights to claim under guarantee, liability suits, etc.).



Note:

This section provides you with important notes and information.

2.3 Prevention of accidents / Operational Safety

In the event of incorrect operation or misuse, one or more of the following might occur:

- Risk to life and limb of the operator, third persons or animals that are in close proximity to the machine,
- Risk of damage to machine and other property of the operator or of third parties,
- Inefficient performance of the machine.



Danger!

People who are not familiar with these operating instructions, as well as children or people under the influence of alcohol, drugs or medication may not operate the machine. On self-service units, danger zones such as the steam pipe and the hot water outlet must be clearly labeled in such a manner that the warning is clearly visible to the customer.



Attention!

The installation, programming, service and repair of the machine must be carried out by authorized service technicians only.



Attention!

The machine must be connected to the power supply system and drinking water lines in compliance with the regulations of your local service providers.



Electric shock!

Work on electric systems must be carried out by qualified engineers or technicians only.

The machine must be connected to a fuse-protected circuit.

Appropriate USA directives on low voltage systems and/or the country's or local safety rules and regulations apply.

We recommend connection through a residual current operated circuit-breaker.

The connection must be grounded and protected against spark over in compliance with regulations.

The voltage must comply with the information given on the machine's serial plate.



Attention!

To prevent water damage caused by hose breakage, it is recommended to run the water line via a water stop valve (mains-side).



Electric shock!

Never insert the power plug into the socket when wet and do not touch the plug with wet hands.



Danger!

The beverages delivered by the espresso machine are hot! To protect yourself against scalding, keep hands and other body parts away from the outlet area during the preparation and delivery of beverages.





Danger!

Parts of the espresso outlets, the hot water wand and the steam wand become very hot during the machine's cleaning cycle and when espresso, milk, hot water or steam are dispensed. Always touch all outlets only at the specially designed protective elements.



Attention!

Pressing the [on/off] will only switch off the machine (standby mode), but not physically separate it from the power supply.

If your machine is equipped with a refrigerator, do not disconnect the power supply, as this will switch off the cooling system.

When the espresso machine is not used for a prolonged period of time (e.g. company holidays), follow the procedures outlined in paragraph "[Extended idle times](#)".



Attention!

Do not operate the espresso machine if the water supply is shut off, because the boiler will not refill.



Attention!

Never disconnect the water line while the machine is switched on or in stand-by mode.



Electric shock!

Always disconnect the machine from the power supply before carrying out any service work. Never touch live parts!



Attention!

Malfunctions must be repaired by authorized and qualified personnel only.



Attention!

Only use original Schaerer spare parts.



Electric shock!

Immediately report damaged cables and plugs to an authorized and qualified technician and have them repaired or replaced.

If the power supply cable is damaged, it must be replaced by a service technician authorized by the manufacturer.



Attention!

Immediately report visible damages and leakages to an authorized and qualified technician and have them repaired or replaced.



Environmental protection!

When selecting cleaning agents, make sure that they are environmentally safe, bear no health risks, and comply with local disposal regulations.

Use cleaning agents recommended by the manufacturer.

2.4 *Hygiene*

**Note:**

Prior to using the machine, run the cleaning program (see chapter "Cleaning").

**Attention!**

- Always follow hygiene procedure in accordance with local and federal health regulations!
- For daily and weekly cleaning, proceed as described in chapter "Cleaning".
- Never spray the machine with water or other liquids.
- For cleaning, never immerse the machine in water or any other liquid.

**Danger!**

During cleaning and usage of cleaning tools or products, there is a risk of injury.

2.5 *Designated use*

Proper use of the machine and the included accessories and options are subject to the agreement on use, any other existing additional agreements and the general terms and conditions of the M. Schaefer AG. The operating manual is an integral part of the above agreement of use. Any usage other than within the limits specified herein shall be regarded as not in accordance with the designated use. The manufacturer shall not be liable for any resulting damage.

2.6 *Liability*

Guarantee and liability claims in the event of injury to people and damage to property cannot be entertained if they are due to one or more of the following causes:

- Any use other than the designated one
- Improper assembly, usage, operation and service of the machine and its options.
- Non-compliance with specified service intervals
- Operating the machine with defective safety devices or with safety devices that are either not in place or not functioning properly
- Non-compliance with safety instructions in this manual with special regard to storage, installation, usage, operation and service of the machine,
- Operating the machine in other than perfect condition
- Repairs not carried out by a qualified technician
- Catastrophic damage due to the influence of foreign bodies, accidents, vandalism and force majeure
- Intrusion into the machine with objects and opening of the housing



Attention!

The manufacturer's warranty exclusively covers machines that have been properly maintained at the intervals specified and where original spare parts are used that were directly supplied by the manufacturer or one of the manufacturer's authorized suppliers.

Service of the machine has to be carried out either after **12 months** or after **70'000** espresso products have been dispensed.

Safety-relevant parts, such as safety valves, safety thermostats, boiler, etc., must be replaced and **may not to be repaired under any circumstances**. These parts always have to be replaced.

- Safety valves every **12 months**
- Boilers (steam generators, instant heaters) every **60 months** respectively.

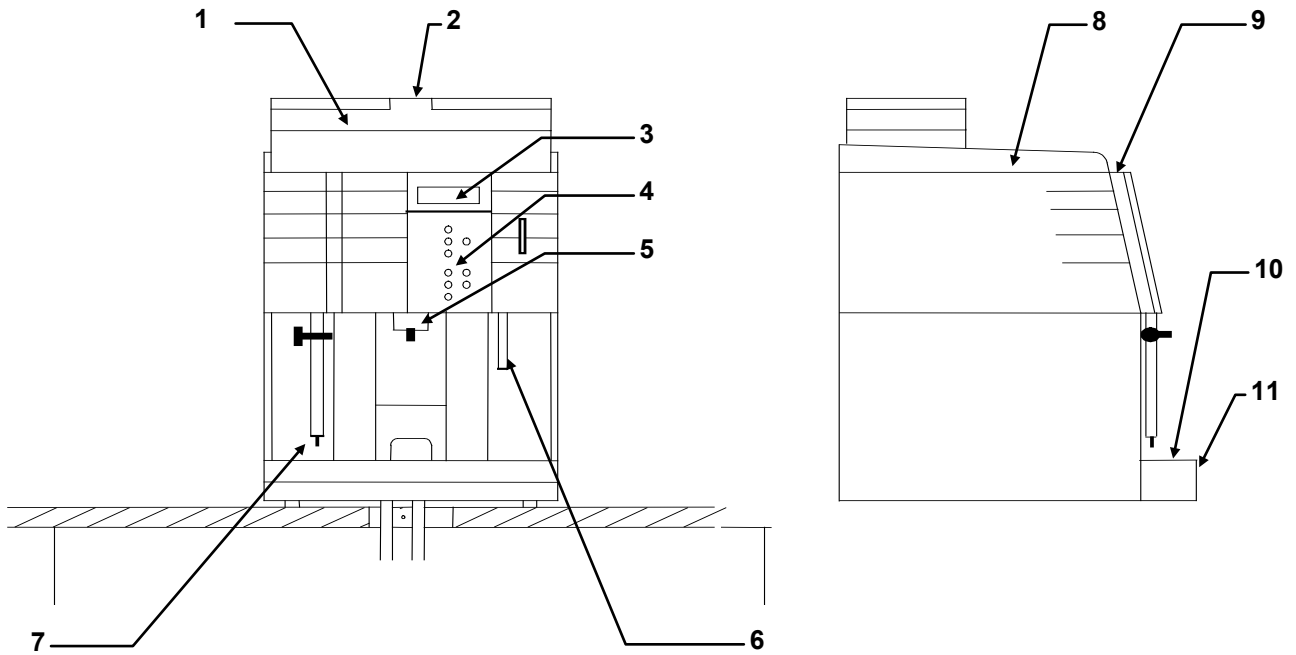
3. Table of Contents

Chapter	Text	Page
3	Product description	3-2
3.1	Espresso machine data.....	3-2
3.1.1	Overview	3-2
3.1.2	Espresso machine operating panel	3-3
3.1.3	Serial plate	3-3
3.1.4	Installation layout / Power, Water Supply and Drain Requirements	3-4
3.2	Operating information for the espresso machine	3-5
3.2.1	Dimensions and weight.....	3-5
3.2.2	Power supply.....	3-5
3.2.3	Water supply / drain.....	3-5
3.2.4	Volumes.....	3-6
3.3	Chip card functions	3-6
3.3.1	Chip card "SAVE DATA PLUS"	3-6
3.3.2	Chip card "CUP"	3-6
3.4	Setup.....	3-7
3.4.1	Initial setup of the espresso machine	3-7
3.4.2	Set-up conditions	3-7
3.4.2.1	Location	3-7
3.4.2.2	Installation of the espresso machine	3-7

3 PRODUCT DESCRIPTION

3.1 Espresso machine data

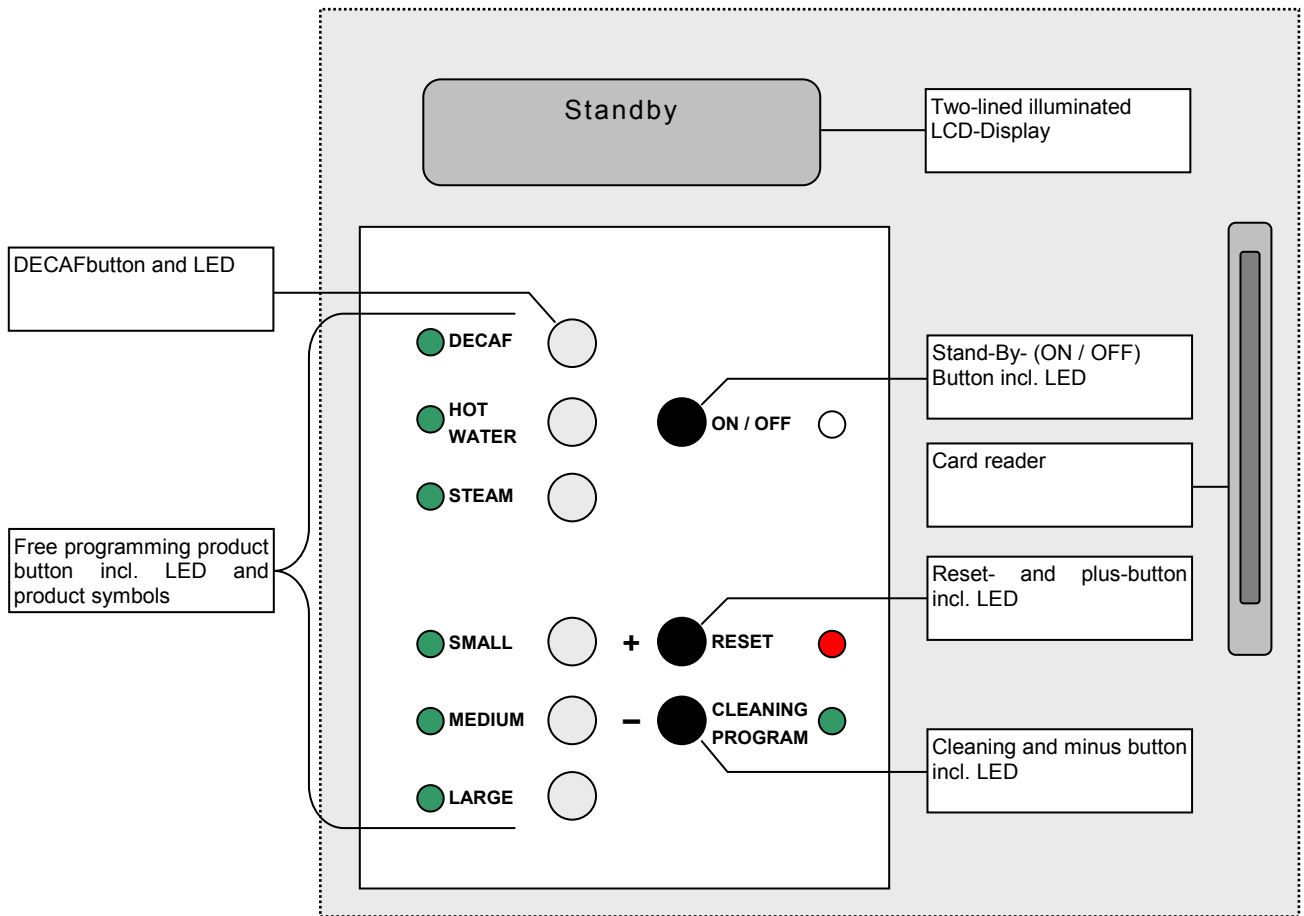
3.1.1 Overview



Legend:

- 1 Coffee beans container
- 2 Funnel for cleaning tablet
- 3 Two-line illuminated LC display
- 4 Operating panel
- 5 Espresso outlet
- 6 Hot water wand
- 7 Steam wand
- 8 Cup plate frame
- 9 Cup plate
- 10 Drip tray grill
- 11 Drip tray

3.1.2 Espresso machine operating panel



3.1.3 Serial plate

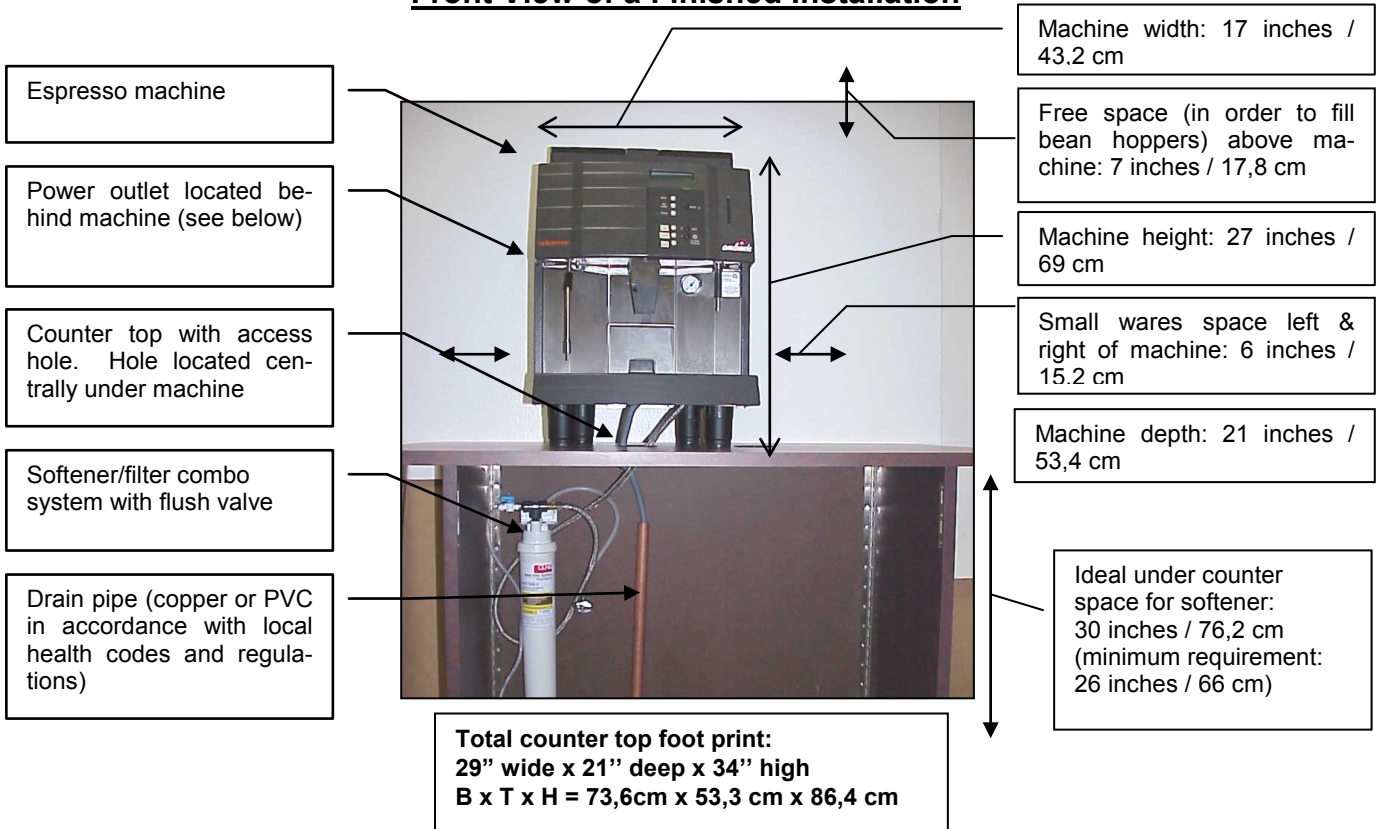


The serial plate contains the machine-specific data. This serial plate is on the inside of the machine and is visible when the espresso ground container is removed

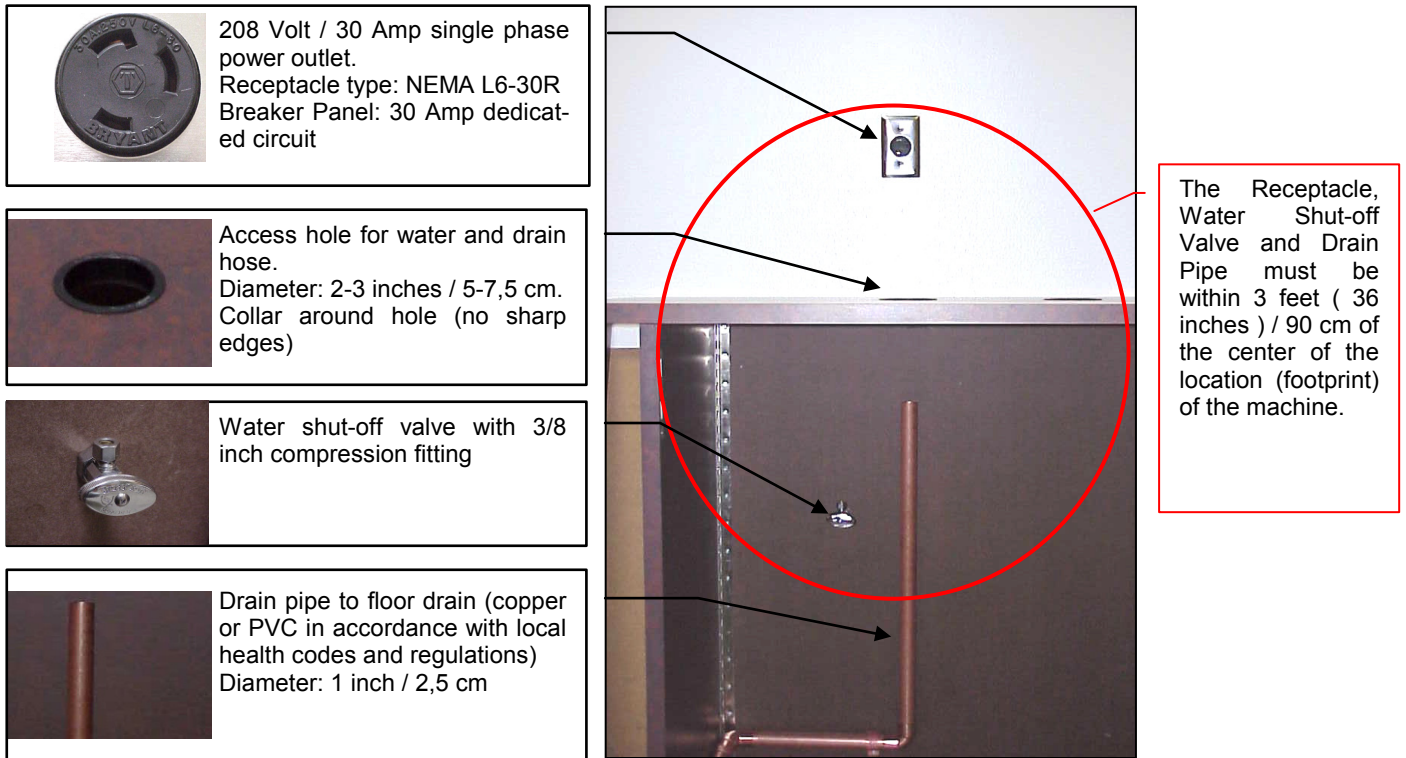
Inst. No:
Type:
Serial-No:
Pressure: bar
Voltage: Watt
Power: VAC..... Hz

3.1.4 Installation layout / Power, Water Supply and Drain Requirements

Front View of a Finished Installation



Customer must complete all hook-ups and site modifications prior to scheduling of machine installation.



3.2 Operating information for the espresso machine

3.2.1 Dimensions and weight

Width: 16.5 Inch..... 420 mm
 Height: 24.2 Inch..... 615 mm
 Depth: 20.0 Inch..... 510 mm
 Outlet height Espresso 7.2 Inch..... 185 mm

Weight 33 kg

Subject to modification!

3.2.2 Power supply

Model	Connected load:				
15 SO	5.2 kW*	30 A	210 VAC	50/60 Hz	(2PE)

*at maximum performance.

The voltage on the serial plate must correspond to the local mains voltage.

For specific voltages, please contact the manufacturer or an authorized customer service.



Danger!

The installation must be installed and/or inspected by authorized personnel only!

The phase must be protected with 30 A fuse.

- Never operate the espresso machine if the mains cable is defective. A defective or damaged mains cable or plug must immediately be replaced by an authorized service technician.
- Use extension cords only when you are sure that they are in perfect condition. Extension cords must be equipped with a 3-way plug (**PNE**) and it must be able to carry at least **30 A**.
- If you are using a cable reel be sure to completely unroll the cable.
- Power cable and/or extension cords must be placed so that they pose no safety or health hazard. Do not pinch the cords or pull them around sharp corners and over sharp edges; do not let them hang exposed in the room. Do not place the cords on hot surfaces and protect them from oil and harsh cleaning agents.

3.2.3 Water supply / drain

The espresso machine must be connected as shown in the installation on page 3-4 diagram to a drinking water line with a pressure hose.

If the espresso machine is to be connected to a newly installed water line, the line and the pressure hose must be properly rinsed to ensure that no dirt particles are fed into the machine.

If the machine is to be connected to a water drain, the supplied drainage hose should be connected to the drip tray and the siphon and fastened securely. The hose should point downwards so that water can easily flow out of the drip tray.





Note:

Ideally, water hardness should be **1-2 GPG or 1-25 ppm (5-7 dH / 8-12 fH)**. Chlorine content should not exceed **100 mg per liter**. The ideal **pH value is 7**. Local regulations apply.

Water pressure:

Minimum pressure: 1 bar
Maximum pressure: 3 bar



Note:

We recommend setting the decompression valve to 3 bar.

Feed water temperature:

Min. 50° F / 10 °C
Max. 95° F / 30 °C

3.2.4 Volumes

1 Hot water boiler

0,8 l Hot water

1 Steam boiler

1.2 l of which 0.4 l are steam

2 Coffee grinders

1.8 lbs / 0.75 kg coffee beans per coffee grinder

3.3 Chip card functions



Important!

Chip cards should be handled with the same care as bank cards (do not bend, do not use as "door openers", etc.)

3.3.1 Chip card "SAVE DATA PLUS"



The SAVE DATA PLUS chip card is a security card which enables the machine settings to be saved or data from the card to be transferred to the machine. When a chip card is in the card reader, no products can be selected.

3.3.2 Chip card "CUP"



The "CUP" chip card queries and adds up each individual product counter - no reset function.

3.4 Setup

3.4.1 Initial setup of the espresso machine

The espresso machine must be installed and commissioned by a service technician authorised by the manufacturer.

3.4.2 Set-up conditions

3.4.2.1 Location



Danger!

- Prior to installing, ensure that the espresso machine will not be positioned on a hot surface or near an oven.
- Not suitable for outdoor use. Never expose the espresso machine to external conditions such as rain, snow, frost, etc.
- The support surface for the unit must be stable and level and must not be deformed by the weight of the espresso machine.



Important!

- The location must comply with the following climatic conditions:
 - Ambient temperature from 50° F to 95° F / 10° C to 35° C
 - Relative humidity max. 80 % rF
 - The machine is designed exclusively for interior use.
- Protect the machine from frost. If the espresso machine has been exposed to temperatures below freezing point, contact an authorized customer service representative before you start the unit.

3.4.2.2 Installation of the espresso machine

Installation of the espresso machine should be done under the following conditions:

- Install the supply lines as shown in the installation diagrams to within three feet (one meter) of the place of installation.
- Conform to the technical data.
- Provide and maintain sufficient clearance for maintenance work and operation:
 - above for filling coffee beans
 - Keep approx. one foot / 35 cm clear on left side
 - A minimum of 6 Inches / 15 cm between machine back and wall (air circulation)
- Comply with the respective local statutory regulations regarding catering premises.



Note:

The dimensions of the installed espresso machine are shown on pages [3-4](#).

4. Table of contents

Chapter	Text	Page
4	OPERATION	4-2
4.1	Introduction	4-2
4.2	Operating Modes	4-2
4.3	Messages displayed when espresso machine is ready for operation	4-3
4.4	Routine operation	4-3
4.4.1	Refilling of espresso beans	4-3
4.4.2	Pre-checks	4-3
4.4.3	Switching on the espresso machine	4-4
4.4.4	Preparing - Preparing DECAF products	4-4
4.4.5	Preparing – Espresso and hot water	4-5
4.4.6	Preparing - Steam	4-5
4.4.7	Ending operation / Switching off the espresso machine	4-6
4.5	Extended idle times	4-6
4.5.1	Extended idle time of up to 4 weeks (e.g. holiday close-down):	4-6
4.5.2	Extended idle time of more than 4 weeks:	4-7
4.5.3	Disassembly of the espresso machine	4-7
4.6	Chip card functions	4-7
4.6.1	Chip card "CUP"	4-7
4.6.2	"SAVE DATA " chip card	4-8
4.6.2.1	Menu view of the "SAVE DATA " chip card	4-8
4.6.2.2	Saving espresso machine data to chip card	4-8
4.6.2.3	Saving data from the chip card to the espresso machine	4-8

4 OPERATION

4.1 Introduction

This chapter describes the basic functions of the espresso machine. Read them carefully to ensure easy and problem-free routine operation.



Note:

Proper installation and programming of the espresso machine by an authorized service technician are crucial for a smooth operation and good product quality



Danger!

- **During product release, never move cups or other objects positioned below the beverage outlet, the hot water outlet or the steam pipe! The beverages delivered by the machine are hot! After having pressed the selection button, keep hands and other body parts away from the outlets to prevent scalding!**
- **Never aim steam or hot water jets against persons!**
- **Do not touch the hot cup plate or the beverage outlets. Touch the hot water outlet and the steam pipe only at the insulated handles.**
- **The espresso machine does not stop when a cup is removed during delivery from underneath an outlet.**



Danger!

Switch off the espresso machine if you accidentally pour liquid over the cup plate (risk of short-circuit)!

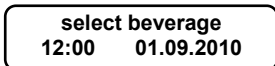
Contact customer service representative immediately.



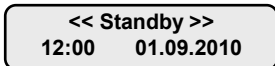
Noise emissions!

Noise emission levels can be up to 70 dB (A), particularly when heating up beverages.

4.2 Operating Modes



Your espresso machine is ready for operation. When a product button is pressed, the selected beverage is delivered.



The control board is switched off. The espresso machine is, however, still connected to the power supply.



Note:

When switched on again, the machine will need a short time to reach the programmed operating temperature.

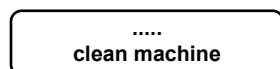
4.3 Messages displayed when espresso machine is ready for operation



Empty the grounds container. Up to five more espressos can be made; after that, the espresso machine locks.



The temperature of an instantaneous water heater has fallen to more than 10°C below the programmed value. Please wait until the machine has warmed up again before dispensing the next product.



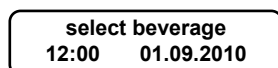
Start the cleaning program (cf. [5 "Cleaning"](#), page 5-1).

4.4 Routine operation



Note:

For the functions described in this chapter, it is assumed that the espresso machine is ready for operation. The display must show the following text:



Display example

4.4.1 Refilling of espresso beans

Both espresso bean containers (1) should only be filled with max. 1.8 lbs / 0.75 kg of coffee beans each.



Note:

Never fill the espresso bean containers with a different product than roasted espresso beans!

The espresso grinder is set for a specific espresso blend. When changing the blend, the grinder and the dosing apparatus must be readjusted by a manufacturer-authorized service technician.



Danger!

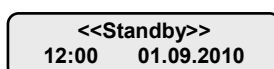
- **Never reach with your hands into the espresso bean container(s) when the machine is switched on.**
- **When refilling the bean container(s), do not reach into the grinder and do not press a product button!**

1. Open the lid of the empty bean container.
2. Refill with espresso beans (max. 1.8 lbs / 0.75 kg per container). Replace the container lid.

4.4.2 Pre-checks

Prior to switching on the machine, check the following:

- The fresh water supply is open
- The espresso bean container(s) is (are) filled (cf. [4.4.1 "Refilling of espresso beans"](#) on page 4-3).
- The espresso sliding hatch is open.
- The espresso grounds container has been emptied.
- The espresso machine is connected to the power supply.
- The following text must be shown on the (dark) display:



Display example

4.4.3 Switching on the espresso machine

1. Turn on the espresso machine by pressing the [ON / OFF] button. The green LED next to the button will illuminate.
2. If the espresso machine has been turned off for a long period of time, the following message will appear:

select beverage
heating steam

select beverage
heating

Heat-up time approx. 2 minutes

If the cleaning program was run before the espresso machine was switched off, a rinse cycle is automatically run when the espresso machine is re-initialised and, if programmed to do so by a service technician, a sample espresso is served.

<< flush >>
12:00 01.09.2010

Flushing time approx. 1 minute

The green LED next to the [⊕] button will flash during the rinse cycle.

3. As soon as the operating temperature has been reached, the following message will appear:

select beverage
12:00 01.09.2010



Note:

- If the cleaning program was run before the espresso machine was switched off, a rinse cycle is automatically run when the espresso machine is turned back on and, if programmed to do so by a service technician, a sample espresso is served. (Place a cup under the espresso outlet.)

4.4.4 Preparing - Preparing DECAF products

If a service technician has installed and enabled the second product level, the product buttons can be used to select decaf products.

Level 1 for regular espresso
Level 2 for decaf espresso



Note:

No product can be programmed onto the button [DECAF].

Danger!

The beverages delivered by the espresso machine are hot! To protect yourself against scalding, keep hands and other body parts away from the outlet area during the preparation and delivery of beverages.



Perform the following procedure:

1. Position one or two empty cup(s) underneath the espresso outlet.
2. Press the button [DECAF].

select beverage
12:00 01.09.2010

The LED next to the decaf button illuminates.



3. Press the desired product button.

select beverage
choice .. supply ..

The LED next to the pressed button illuminates.

4. If you do not want to dispense any other products on this level, press the product button assigned to the [Shift] button to return to level 1.
5. Do not remove the cup before the LED next to the product button is switched off.

4.4.5 Preparing – Espresso and hot water



Danger!

The beverages delivered by the espresso machine are hot! To protect yourself against scalding, keep hands and other body parts away from the outlet area during the preparation and delivery of beverages.

1. Put the cup underneath the outlet.
2. Press the desired product key.

The key you have selected lights up green. The following message appears on the display:

select beverage
choice .. supply ..

3. The whole production process is now being done completely automatically.

4.4.6 Preparing - Steam



Note:

For steam delivery press the [STEAM] button. The steam is delivered through the steam pipe located to the left of the beverage outlet.

The steam output can be cancelled by pressing the [STEAM] button again.

- Steam cannot be pre-selected.
- Steam can be delivered together with espresso beverages or hot water.



Danger!

Keep away from underneath the steam pipe while steam is delivered! Hold the container in such a way that no liquid is spilled onto your hands or other body parts during heating!

The steam pipe is hot. Touch the steam pipe only at the rubber handle.

1. Point the steam pipe towards the drip grid. Press the [STEAM] button twice in short sequence to clean the inside of the steam pipe.
2. Immerse the steam pipe in the beverage as deeply as possible.
3. Press the [STEAM] Button.
Steam will be discharged.
The following message is displayed:

select beverage
choice .. supply ..





Danger!

When the boiling point is reached, the beverage may start to spill. During steam delivery, ensure that the steam pipe remains immersed in the liquid.

4. Heat the liquid to the desired temperature. Ensure that the steam pipe is always immersed in the liquid.
Hint: The deeper the sound, the higher the temperature of the heated liquid.
5. * Steam delivery ends as soon as a beverage temperature of approx. 158°F / 70°C (in the container) is reached.
End or cancel steam delivery. Press the [**STEAM**] Button.
6. Place the container on a stable surface.



Danger!

The steam pipe is hot. Touch the steam pipe only at the rubber handle.

7. Clean the outside of the steam pipe with a wet and clean paper cloth.
8. Point the steam pipe towards the drip grid. Press the [**STEAM**] button twice in short sequence to clean the inside of the steam pipe.

4.4.7 Ending operation / Switching off the espresso machine

If the espresso machine is not going to be used for longer periods, e.g. nights, it should be switched to stand-by. In this mode, the boilers are not heated and no beverages are available.

1. Do the daily cleaning (see Chapter 5 "Daily cleaning").
2. Briefly press the [Stand-by] button; the display will go dark.

The following message is displayed:



4.5 Extended idle times

4.5.1 Extended idle time of up to 4 weeks (e.g. holiday close-down):

1. Do the weekly cleaning (see chapter 5 "Weekly cleaning").
2. Set the machine first into stand-by mode: see 4.4.7 "Ending operation / Switching off the espresso machine" page 4-6
3. Close the fresh water supply tap.
4. Turn off the main switch, or disconnect the power supply (unplug).
5. Vacuum the espresso beans out of the containers.
6. On premises where the temperature can drop below zero, the boilers must be emptied. To empty the boilers, ask a customer service authorized by the manufacturer for assistance.



Attention!

If you resume operation at later point in time, ensure that you open the water supply first and only then switch on the power supply.

4.5.2 Extended idle time of more than 4 weeks:

1. Complete steps 1 to 5 as described in "Several weeks".
2. **The boilers must be fully drained for hygienic reasons.** To empty the boilers, ask a customer service authorized by the manufacturer for assistance.



Attention!

If you resume operation at a later point in time, ensure that you open the water supply first and only then switch on the power supply.

4.5.3 Disassembly of the espresso machine

Contact a customer service authorized by the manufacturer.

4.6 Chip card functions



Important!

Chip cards should be handled with the same care as bank cards (do not bend, do not use as "door openers", etc.)



Note:

For all the functions described in this chapter, it is assumed that the espresso machine is ready for routine operation in normal operating mode

4.6.1 Chip card "CUP"



Note:

The "CUP" chip card queries and adds up each individual product counter - no reset function.



1. Insert the CUP chip card into the card reader.
The following message is displayed:

Last read out	
date	01.09.2010

Display example

2. Press the [RESET] button.
The following message is displayed:

total espresso	512
total tee	52

Display example

3. Press the desired product button(s).
The following message is displayed:

product total	512
---------------	-----

Display example

4. Remove the CUP chip card from the card reader.
The following message is displayed:

Select beverage	
12:00	01.09.2010

Display example

4.6.2 "SAVE DATA " chip card



Note:

The SAVE DATA chip card is a backup card to which all the espresso machine data can be saved.

If so configured by the service technician, the system requires the setting changes to be saved on the SAVE DATA chip card with a corresponding display message.

The SAVE DATA chip card should be stored in a safe place where it can be found easily.

Use the SAVE DATA chip card only after previous arrangements have been made with a manufacturer-authorized customer service representative.



4.6.2.1 Menu view of the "SAVE DATA " chip card



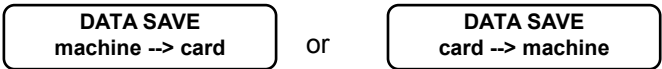
- Transfer data from the espresso machine to the chip card
- Transfer data from the chip card to the espresso machine

4.6.2.2 Saving espresso machine data to chip card



In this function, data can be transferred from the espresso machine to the chip card.

1. Insert the SAVE DATA chip card into the card reader
The following message is displayed:

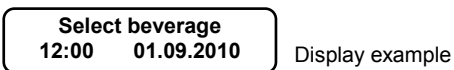


2. If the left display does not appear, press [⊕].
3. Press the [DECAF] button to save the data from the espresso machine to the card:



The data is being transferred when an acoustic signal sounds

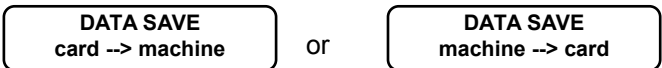
4. Remove the SAVE DATA chip card from the card reader.
The following message is displayed:



4.6.2.3 Saving data from the chip card to the espresso machine



1. Insert the SAVE DATA chip card into the card reader.
The following message is displayed:



2. * If the left display does not appear, press [⊕].



3. Press [DECAF] button to load the data from the chip card to the espresso machine:

... Load ...

An acoustic signal indicates that the data have been transferred. The date of the last backup is displayed:

last backup
12:00 01.09.2010

Display example

4. Remove the SAVE DATA chip card from the card reader. The following message is displayed:

select beverage
12:00 01.09.2010

Display example

5. Contents

Chap.	Text	Page
5	CLEANING	5-2
5.1	Important general notes on cleaning.....	5-2
5.2	Daily cleaning.....	5-3
5.2.1	Interior Cleaning	5-3
5.2.2	Exterior cleaning	5-6

5 CLEANING

5.1 *Important general notes on cleaning*



Danger!

Never reach into the machine while the automatic cleaning cycle is running. Keep clear of the beverage outlets.



Danger!

Never clean the machine with a hose or a pressure cleaner. Do not use steam cleaning devices.
Never immerse the machine in water!



Attention!

Please follow the generally valid hygiene HACCP regulations!
Always follow hygiene procedure in accordance with local and federal health regulations!

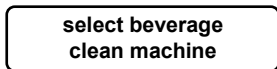
- Wash and disinfect your hands thoroughly before cleaning the machine!
- Always follow the dosing instructions, safety notes and warnings on your cleaning products.
- Only use cleaning agents approved by the manufacturer.
- Thoroughly read the instructions regarding cleaning agents in [chapter 7 "Cleaning agents"](#). Read the safety data sheets carefully, when supplied.
- Never use abrasives, scrubbers or cleaning tools made of metal!
- Ask the manufacturer or an after-sales service organization authorized by the manufacturer for recommended cleaning supplies.
- All the machine's product buttons will be locked during the cleaning cycle.
- The machine cleaning program consists of an automatic self-cleaning cycle and a manual cycle. Together they form an operating cycle.
- Please note that some components in the following illustrations may differ from those in your machine.
- To ensure that all products are available in best quality, careful daily cleaning is imperative.



Daily Cleaning

5.2 Daily cleaning

The intervals in which the cleaning program is to be carried out are programmed by the service technician. When cleaning is required at pre-set time the display will show:

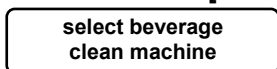


Attention!

A power outage will cause the automatic cleaning cycle to start again.



Press the button [ON / OFF].



Note:

If the cleaning program was run before the espresso machine was switched off, a rinse cycle is automatically run when the espresso machine is turned back on and, if programmed to do so by a service technician, a sample espresso is served. (Place a cup under the espresso outlet.)

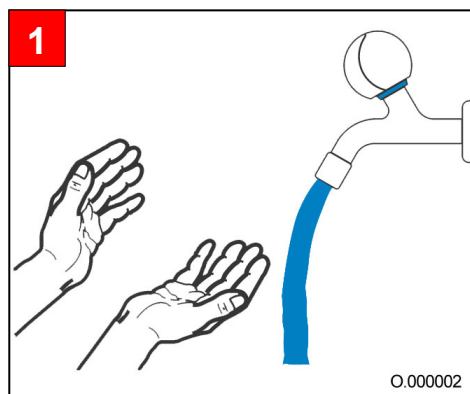
5.2.1 Interior Cleaning



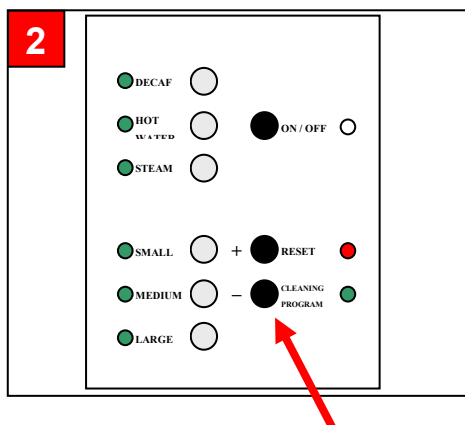
Note:

Never use scouring tools, pads or abrasive agents, chemicals or cleaning tools made of metal.

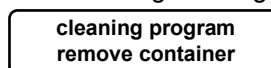
These devices could damage the smooth surfaces and leave behind traces in which harmful germs are more likely to develop.



1. **Wash and disinfect your hands thoroughly. Cover open wounds. Use protective gloves if necessary.**



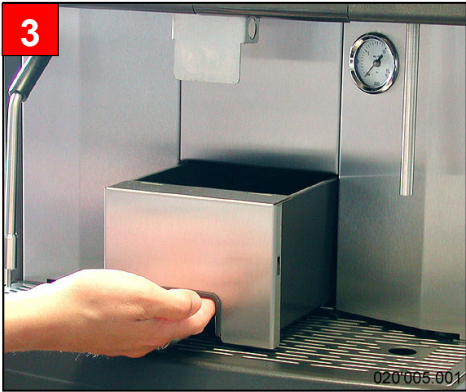
2. **Press the cleaning button [⊖]**
The following message is displayed:



The LED of the button [⊖] flash.



Daily Cleaning



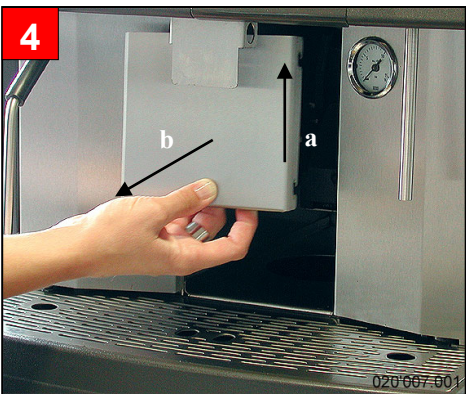
- 3. Pull the espresso grounds container out of the machine within 5 seconds. The following message is displayed:

use brush

The LED of the button [⊖] will illuminate and the LEDs of the buttons [**HOT WATER**] and [**LARGE**] flash.



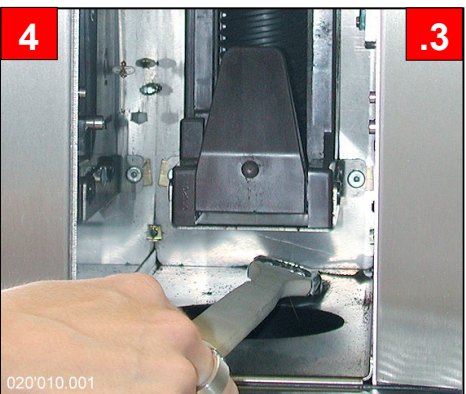
Note: If the grounds container is not removed with 5 seconds, the espresso machine will return into "Ready" mode.



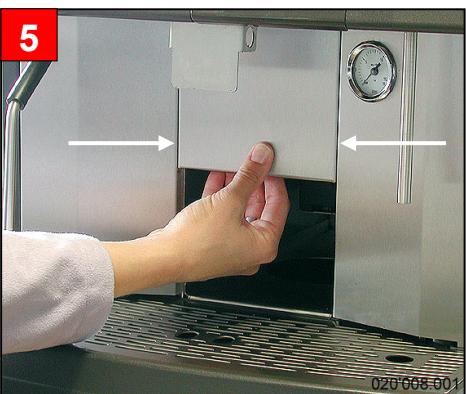
- 4. Remove the front cover plate by pulling it slightly upwards (a) and then forwards (b).

- 4.1 Clean the grounds container, the front plate and the espresso outlet cup under clean, warm running water...

- 4.2 ...and dry them with clean paper towels.



- 4.3 Remove all ground espresso residue from the side panels and the base with the supplied brush.



- 5. Re-attach the front cover plate by inserting it into the opening on the top and then pulling it all the way down. Ensure that the front panel is flush with the machine's front and that it is securely fastened in the locking position.



Daily Cleaning



- 5.1 Push the espresso grounds container back into the espresso grounds container slot.



Note:

As soon as the grounds container is inserted the brewing unit will move back into its original position.

The following message will now be displayed:

cleaning program
insert tablet

The LED of the buttons [⊖] flash.



Danger!

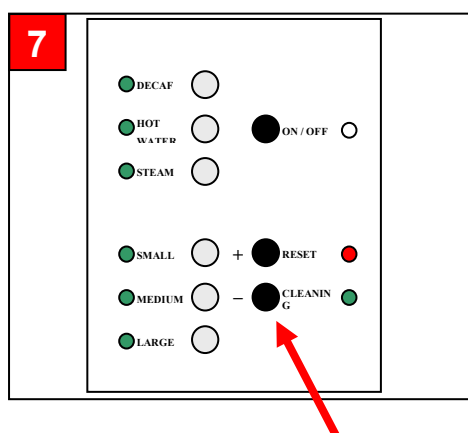
Always follow the dosing instructions, safety notes and warnings included with the cleaning products. Read [chapter 7 "Cleaning agents"](#).

6. Drop a cleaning tablet recommended by the manufacturer or an after-sales service organization authorized by the manufacturer into the slot located between the two bean hoppers.



Danger!

During the next step the machine will automatically start the self-cleaning cycle. Do not touch any of the beverage outlet!



7. Press the cleaning button [⊖].

The cleaning cycle starts immediately after the button is pressed.

The green LED will illuminate and the following message will be displayed:

cleaning program
selection locked



Note:

The espresso system will now automatically be cleaned and rinsed. The automatic rinsing cycle will last minimum 5 minutes.

Upon completion of the cleaning cycle the green LED will be switched off and the following message will appear on the display:

select beverage
12:00 01.09.2010



Daily Cleaning

5.2.2 Exterior cleaning



Danger!
Do not clean the outside of the machine until the rinsing cycle has finished.



Attention!
Never clean the outside while the cleaning cycle is still running!

Never use scouring tools, pads or abrasive agents, chemicals or cleaning tools made of metal.

These devices could damage the smooth surfaces and leave behind traces in which harmful germs are more likely to develop.



- 8. Lift the drip tray cover out of the drip tray.**
- 8.1 Clean the drip tray cover and the external surfaces of the espresso machine with dishwashing detergent.**
- 8.2 Rinse the drip tray cover under clean, warm running water.**



- 9. Rinse the drip tray with approx. 1 quart of warm water.**



Note:
If the espresso machine is not connected to a wastewater outlet the drip tray has to be cleaned in the sink.

- 9.1 Put the drip tray cover back into the drip tray.**

- 10. Dry the external surfaces with a clean paper towel.**

6. Table of contents

Chapter	Text	Page
6	Error messages and malfunctions.....	6-2
6.1	Display messages.....	6-2
6.2	Error messages with display	6-4
6.2.1	Error messages - espresso machine	6-4
6.2.2	Chip card error messages	6-7
6.3	Malfunctions without display messages	6-8

6 ERROR MESSAGES AND MALFUNCTIONS

6.1 Display messages

Display	Cause	Rectification
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> cleaning program 12:00 01.09.2010 </div> <p style="text-align: center; font-size: small;">(sTxt-021, Fix)</p>	-This message appears during the quick flush, initiated by pressing and holding the cleaning button for 5 seconds.	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> cleaning program insert tablet </div> <p style="text-align: center; font-size: small;">(sTxt-024)</p>	-In the cleaning program, after you use the brush, and slide the grounds container back in place, the machine will prompt you that you may now insert the Schaerer cleaning tablet in the tablet opening.	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> cleaning program remove container </div> <p style="text-align: center; font-size: small;">(sTxt-021,sTxt,-022)</p>	-When you first press the cleaning program button to initiate the cleaning cycle, the display prompts you to remove the grounds bin. You need to do this immediately.	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> cleaning program selection locked </div> <p style="text-align: center; font-size: small;">(sTxt-021,sTxt,-002)</p>	-This message appears while the cleaning program is running. During the cleaning cycle all product buttons are locked out. The machine can be used again when "select beverage" appears on display.	-If the message persists for more than 5 minutes, call for service.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> << flush >> heating </div> <p style="text-align: center; font-size: small;">(sTxt-005,sTxt,-172)</p>	-After the cleaning program is finished and the machine is turned off (overnight) and turned on again (next day), it will start a water flush, after it has heated up.	-If message persists, call for service.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> << flush >> selection locked </div> <p style="text-align: center; font-size: small;">(sTxt-005,sTxt,-002)</p>	-Message indicates that the machine is in the middle of a flush. Message will disappear when flush is finished.	-If message persists, call for service.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> select beverage 12:00 01.09.2010 </div> <p style="text-align: center; font-size: small;">(sTxt-003, Fix)</p>	-The machine is ready for dispensing. The product buttons are ready for use (select). The lower left corner indicates the time (military) and the lower right hand corner indicates the date (day.month.year).	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> select beverage clean machine </div> <p style="text-align: center; font-size: small;">(sTxt-003,sTxt,-171)</p>	-The display prompts this message when the machine has been dispensing a preset (programmable) number of beverages without a cleaning.	-The only way to clear this message from the display is by initiating the cleaning program.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content;"> select beverage grinder left empty </div> <p style="text-align: center; font-size: small;">(sTxt-003,sTxt,-178)</p>	1) This usually indicates that the left hopper is empty. 2) It may also mean that the bean flow into the grinder is blocked (i.e. sticky beans, piece of plastic). <i>Left espresso outlets are disabled</i>	1) If so, fill hopper with beans (max. 1.8 lbs / 0.75 kg per container) and hit the 'reset' button to continue the grind cycle. 2) So, if the hopper is full, stir the beans with the back of the cleaning brush, then hit the reset button, if necessary two or three times. -If message persists, call for service.

Display	Cause	Rectification
<div data-bbox="177 241 467 320" style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;">select beverage grinder right empty</div> <p data-bbox="336 450 491 472" style="text-align: right; font-size: small;">(sTxt-003,sTxt,-179)</p>	<p data-bbox="496 215 986 271">1) This usually indicates that the right hopper is empty.</p> <p data-bbox="496 293 986 383">2) It may also mean that the bean flow into the grinder is blocked (i.e. sticky beans, piece of plastic).</p> <p data-bbox="496 439 986 472"><i>Right espresso outlets are disabled</i></p>	<p data-bbox="991 215 1481 304">1) If so, fill hopper with beans (max. 1.8 lbs / 0.75 kg per container) and hit the 'reset' button to continue the grind cycle.</p> <p data-bbox="991 327 1481 416">2) So, if the hopper is full, stir the beans with the back of the cleaning brush, then hit the reset button, if necessary two or three times.</p> <p data-bbox="991 450 1481 472">-If message persists, call for service.</p>
<div data-bbox="177 506 467 584" style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"><<Standby>></div> <p data-bbox="448 622 491 645" style="text-align: right; font-size: small;">(Fix)</p>	<p data-bbox="496 479 986 591">-The machine is turned off and the background of the display is dark. The product buttons don't work. There is no power to the boilers.</p>	<p data-bbox="991 479 1481 546">-To turn the machine on press the on/off button.</p>
<div data-bbox="177 678 467 757" style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;">use brush</div> <p data-bbox="408 790 491 810" style="text-align: right; font-size: small;">(sTxt-023)</p>	<p data-bbox="496 651 986 741">-If you have removed the ground bin, the machine will prompt you , to do the cleaning with the brush.</p>	<p data-bbox="991 651 1481 674">-</p>

6.2 Error messages with display

6.2.1 Error messages - espresso machine



Danger!

**Inform your authorized customer service representative immediately if you cannot clear an error message using the tips below!
Do not attempt to repair the espresso machine yourself!**

Display	Cause	Rectification
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> << button ? >> </div> <p style="text-align: right; font-size: small;">(sTxt-004)</p>	-One of the beverage buttons on the control panel is stuck. Its green LED should be on. Press a few times to see if it releases.	-Press a few times to see if it releases. -If message persists: -Press the [RESET] -button in order to continue working and contact a manufacturer-authorized customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> button locked </div> <p style="text-align: right; font-size: small;">(sTxt-012)</p>		-This means that the button you pressed does not have any access to the to the program. -The button is blocked from functioning.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> change battery </div> <p style="text-align: right; font-size: small;">(sTxt-170)</p>	-The battery of the main PC board in the machine is low and needs to be replaced.	-Contact a manufacturer-authorized customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> clean grounds bin </div> <p style="text-align: right; font-size: small;">(sTxt-183)</p>	-The coffee grounds container is full. <i>The espresso machine is blocked.</i>	-Empty the coffee grounds container.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> drain tank full </div> <p style="text-align: right; font-size: small;">(sTxt-187)</p>	-This message only applies to espresso machines without a fixed wastewater outlet The floating switch has communicated this. <i>The espresso machine cannot be operated.</i>	Empty the wastewater container and then press [RESET].
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> flowmeter </div> <p style="text-align: right; font-size: small;">(sTxt-176)</p>	-Fresh water supply is blocked or one of the stop valves is defective. -Brewing unit is dirty. <i>Products can still be served.</i>	-Open stop valve. -Clean the brewing unit. -If the message persists, contact a manufacturer-authorized customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> << flush >> </div> <p style="text-align: right; font-size: small;">(sTxt-005)</p>		-Message indicates that the machine is in the middle of a flush. -Message will disappear when flush is finished. If message persists: -Contact a manufacturer-authorized customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> Gr. bin not in place </div> <p style="text-align: right; font-size: small;">(sTxt-189)</p>	-The coffee grounds container is not in its compartment. -The coffee grounds container is not in its proper final position. -Limit switch is defective. <i>The espresso machine is blocked.</i>	-Push coffee grounds container fully into coffee grounds container compartment. -Check whether the coffee grounds container is fully inserted into the coffee grounds container compartment. If necessary, remove the coffee grounds residue from the back panel and base plate of the coffee grounds container compartment. -If the message persists, contact a manufacturer-authorized customer service representative.

Display	Cause	Rectification
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">grinder left blocked</div> <p style="text-align: right; font-size: small;">(sTxt-168)</p>	<p>-An object (e.g. a stone) is stuck in the grinder.</p> <p><i>Left espresso outlets are disabled</i></p>	<p>-Press the [RESET] button.</p> <p>-If the message persists, disconnect the espresso machine from the power mains. Vacuum the coffee beans out of the grinder. Check the grinder for stuck objects.</p> <p>-If the problem still persists, contact an authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">grinder right blockd</div> <p style="text-align: right; font-size: small;">(sTxt-169)</p>	<p>-See "grinder left blocked".</p> <p><i>Right espresso outlets are disabled.</i></p>	<p>-See "grinder left blocked".</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">grounds bin full</div> <p style="text-align: right; font-size: small;">(sTxt-173)</p>	<p>-You can still serve 5 products before the espresso machine gets blocked.</p>	<p>-Empty the coffee grounds container.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">heating</div> <p style="text-align: right; font-size: small;">(sTxt-172)</p>	<p>-When the espresso machine is switched on, no products can be served until the system warms up.</p> <p><i>The espresso machine is blocked.</i></p>	<p>-You can dispense espresso and hot water products after approx. 5 minutes.</p> <p>-Check the phase fuse.</p> <p>-If the message persists, contact a manufacturer-authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">heating steam</div> <p style="text-align: right; font-size: small;">(sTxt-175)</p>	<p>-Excessive steam outputs.</p> <p>-Phase fuse defective.</p> <p>-Safety switch has opened.</p> <p><i>Steam outputs are disabled other products can be dispensed.</i></p>	<p>-You can dispense espresso and hot water products after approx. 5 minutes.</p> <p>-Check the phase fuse.</p> <p>-If the message persists, contact a manufacturer-authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">level probe steam</div> <p style="text-align: right; font-size: small;">(sTxt-191)</p>	<p>-The water level in the steam generator is wrong.</p> <p><i>Steam discharge is blocked.</i></p>	<p>-Check whether the stop valve of the water mains is open.</p> <p>-If the problem still persists, contact an authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">motor error</div> <p style="text-align: right; font-size: small;">(sTxt-190)</p>	<p>-Control defective.</p> <p>The espresso machine cannot be operated.</p>	<p>-Contact a manufacturer-authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">motor control</div> <p style="text-align: right; font-size: small;">(sTxt-180)</p>	<p>-The control unit has recorded an error function of the motor in the left brewing unit.</p> <p><i>Left espresso outlets are disabled.</i></p>	<p>-Press the [Standby] button 2x and select a espresso product, If the message persists, contact a manufacturer-authorised customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">>new programming!<</div> <p style="text-align: right; font-size: small;">(sTxt-001)</p>	<p>-Data loss</p>	<p>-Contact a manufacturer-authorised customer service representative.</p> <p>-Use the DATA SAVE chip card only after previous arrangements have been made with a manufacturer-authorized customer service representative.</p> <p>-Transfer data from the chip card to the espresso machine</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; width: fit-content; margin: 0 auto;">out let sensor brok</div> <p style="text-align: right; font-size: small;">(sTxt-201)</p>	<p>-The machine is registering a failure in the temperature sensor of the steam wand.</p>	<p>-Option, steam products can be used further (Timeout).</p> <p>-Contact a manufacturer-authorised customer service representative.</p>

Error messages and malfunctions

Display	Cause	Rectification
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center; width: fit-content; margin: 0 auto;">replace waterfilter</div> <p style="text-align: right; font-size: small;">(sTxt-196)</p>	<p>-The programmed water quantity has flowed through the filter. The control unit has activated the display message</p> <p><i>Products can still be dispensed.</i></p>	<p>-The water filter must be replaced. -If you do not have a replacement water filter, contact a manufacturer-authorized customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center; width: fit-content; margin: 0 auto;">system error</div> <p style="text-align: right; font-size: small;">(fix-013)</p>	<p>-Programming error</p> <p><i>Products can still be served.</i></p>	<p>-You can temporarily remove this message by pressing the [RESET] button. - Contact a manufacturer-authorized customer service representative immediately.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center; width: fit-content; margin: 0 auto;">temp. probe coffee</div> <p style="text-align: right; font-size: small;">(sTxt-184)</p>	<p>-The temperature sensor in the instant heater of the left beverage outlet for hot water is defective.</p> <p><i>Left espresso outlets are disabled.</i></p>	<p>-Contact a manufacturer-authorized customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center; width: fit-content; margin: 0 auto;">temp. probe steam</div> <p style="text-align: right; font-size: small;">(sTxt-177)</p>	<p>-The temperature sensor in the steam generator is defective.</p> <p><i>Steam discharge is blocked.</i></p>	<p>-Contact a manufacturer-authorized customer service representative.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center; width: fit-content; margin: 0 auto;">watertank empty</div> <p style="text-align: right; font-size: small;">(sTxt-188)</p>	<p>-Only for espresso machines without a fixed drinking water connection.</p> <p><i>The espresso machine is blocked.</i></p>	<p>-Fill up the fresh water container with drinking water and then press [RESET].</p>

6.2.2 Chip card error messages

The following messages indicate handling errors relating to the chip cards.

Display	Cause	Rectification
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *data error remove card </div> <p style="text-align: center; font-size: small;">(sTxt-088, sTxt-014)</p>	-The data structure on the SAVE DATA chip card was damaged.	-Request a new SAVE DATA chip card from a manufacturer-authorised customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *reading error remove card </div> <p style="text-align: center; font-size: small;">(sTxt-089, sTxt-014)</p>	-The chip card was not inserted into the card reader correctly or is defective.	
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *writing error remove card </div> <p style="text-align: center; font-size: small;">(sTxt-090, sTxt-014)</p>	<ul style="list-style-type: none"> -The data was not correctly saved during the transfer to the SAVE DATA chip card. -The chip card was withdrawn from the card reader too early. 	-Insert the SAVE DATA chip card into the card reader again and repeat the data transfer.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *wrong card remove card </div> <p style="text-align: center; font-size: small;">(sTxt-086, sTxt-014)</p>	<ul style="list-style-type: none"> -The current menu requires another chip card type. -A card was inserted for the first time. 	<ul style="list-style-type: none"> -Insert the current chip card into the card reader. -The money chip card must be registered. -Contact a manufacturer-authorised customer service representative.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *wrong function remove card </div> <p style="text-align: center; font-size: small;">(sTxt-083, sTxt-014)</p>		-The card inserted in the card reader does not actuate any function in the currently active menu, or you can not modify the selected parameter on this card.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; text-align: center;"> *wrong PIN-Code remove card </div> <p style="text-align: center; font-size: small;">(sTxt-081, sTxt-014)</p>	-The wrong PIN code (Personal Identification Number) was entered.	-Enter the PIN code again.

6.3 Malfunctions without display messages

**Note:**

The following problems may occur without causing the espresso machine to display an error message.

Malfunction	Cause	Rectification
Dark display, no message	-Plug at power socket is disconnected or main switch is OFF.	-Reconnect plug at power socket or switch main switch to ON.

7. Table of contents

Chapter	Text	Page
7	Appendix.....	7-2
7.1	Cleaning agent.....	7-2
7.1.1	Cleaning tablet for the espresso machine	7-2
7.2	Serial plate of steam generator and instant heater	7-3
7.2.1	Instant heater (Type SE - HW – 061'164).....	7-3
7.2.2	Steam generator (Type SO – DA – 063'621).....	7-4
7.3	Environmental aspects	7-4

7 APPENDIX

7.1 Cleaning agent

7.1.1 Cleaning tablet for the espresso machine



Attention!

Before you use the cleaning tablets read the label on the cleaning tablet container and the "HEALTH AND SAFETY DATA SHEET." Should you not be in possession of this safety sheet, please order it from the distributing company.

Purpose: For the daily cleaning of the espresso machine's espresso system.

Appearance and odor: See "HEALTH AND SAFETY DATA SHEET."

Use:

- Keep the cleaning tablet away from children and unauthorized people.
- Do not swallow!
- Do not eat or drink while using the cleaning tablet.
- Wash hands immediately before and after using the cleaning tablet.
- Never mix the cleaning tablet with liquid or pulverized cleaning agents or with acids.

Emergency information:

Ask the distributing company or a customer service authorized by the distributor for the telephone number of the emergency information center (toxicological information center) in your country.

If your country has no such or similar institution, call the following number in Switzerland for information in emergencies.

++41 01 251 51 51 (Toxicological Information Center)

First aid: See "HEALTH AND SAFETY DATA SHEET."



Note:

Important for the doctor:

If possible show the doctor the cleaning agent label or the "HEALTH & SAFETY DATA SHEET."

Storage of the cleaning tablet:

- Keep out of the reach of children and unauthorized people.
- Protect from heat, direct light and moisture
- Do not store together with acids or alkalines.
- Store only in original container/packaging.
- Do not store together with food, beverages and other items of human consumption
- Always follow your local regulations concerning the storage of cleaning agents.

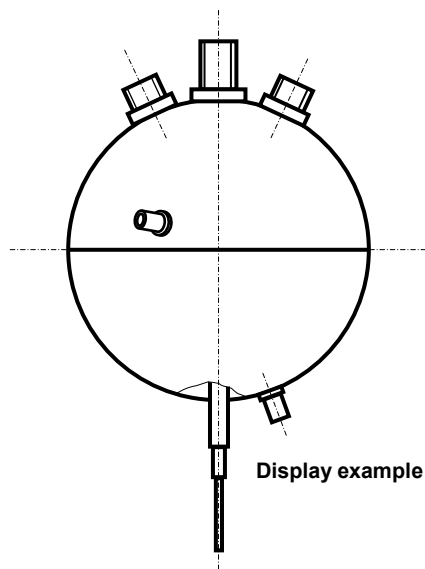
7.2 Serial plate of steam generator and instant heater

Specifications for...		7.2.1	7.2.2
Manufacturer's sign		HW	DA
Operating overpressure 2,5 bar 4,0 bar
Admissible operating overpressure	p max 12 bar 12 bar
Test overpressure 24 bar 24 bar
Maximum Operating Temperature	T max 192 °C 192 °C
Minimum operating overpressure	T min 10 °C 10 °C
Operating temperature	¹⁾ 95 °C 152 °C
Water content	Vol.... 0,8 l 1,0 l
Voltage	U 230 VAC 230 VAC
Power consumption	P..... 3000 W...	2x3000 W
Year of manufacture	20.....	20.....
Serial no.....	HW	DA

¹⁾ temperature adjustable

7.2.1 Instant heater (Type SE - HW – 061'164)

Pos. 6.1 A



Schaerer Ltd., CH-4528 Zuchwil

Typ : SE	F-Nr. : HW.....	Baujahr: 20....
pmax : 12 bar	Tmax : 192°C	Vol. : 0.8 l
U : 230 VAC	Tmin : 10°C	P : 3000 W
f : 50/60 Hz		

Ausführung und Prüfung nach SVTI und TÜV Vorschriften

Schaerer Ltd., CH-4528 Zuchwil

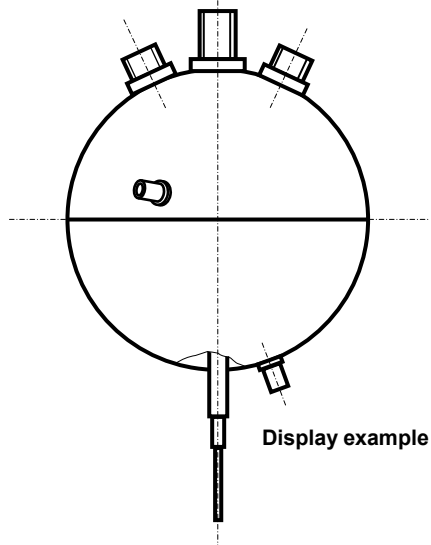
Type : SE	F-Nr. : DA.....	Constr. yr.: 20....
pmax : 12 bar	Tmax : 192°C	Vol. : 0.8 l
U : 230 VAC	Tmin : 10°C	P : 3000 W
f : 50/60 Hz		

Design and control according to SVTI and TÜV regulations

The pressure container must be replaced after 60 months at the latest!

7.2.2 Steam generator (Type SO – DA – 063'621)

Pos. 6.2 A



Schaerer Ltd., CH-4528 Zuchwil

Typ : SO	F-Nr. : DA.....	Baujahr: 20....
pmax : 12 bar	Tmax : 192°C	Vol. : 1.0 l
U : 230 VAC	Tmin : 10°C	P : 2x3000W
f : 50/60 Hz		

Ausführung und Prüfung nach SVTI und TÜV Vorschriften

Schaerer Ltd., CH-4528 Zuchwil

Type : SO	F-Nr. : DA.....	Constr. yr.: 20....
pmax : 12 bar	Tmax : 192°C	Vol. : 1.0 l
U : 230 VAC	Tmin : 10°C	P : 2x3000 W
f : 50/60 Hz		

Design and control according to SVTI and TÜV regulations

The pressure container must be replaced after 60 months at the latest!

7.3 Environmental aspects

Spare parts: Parts exchanged during a service are reconditioned as far as possible and used again.

Cleaning agents:



Environmental protection!

If no re-use is possible, cleaning agents and their packaging must be disposed of in line with local laws and regulations in accordance with the "HEALTH AND SAFETY DATA SHEET."

Energy consumption: The energy consumption corresponds to the technical state of the art at the time the machine was developed.

Disposal:

Environmental protection!

The machines must be disposed of correctly and in accordance with local laws and regulations.

8. Index

A C D E G H I L M O P R S V W

Text	Chapter	Page
A Index		
Appendix.....	7	7-2
C Index		
Chip card "CUP"	3.3.2	3-6
Chip card "CUP".....	4.6.1	4-7
Chip card "SAVE DATA PLUS"	3.3.1	3-6
Chip card error messages	6.1.2	6-5
Chip card functions.....	3.3	3-6
Chip card functions.....	4.6	4-7
CLEANING	5	5-2
Cleaning agent	7.1	7-2
Cleaning tablet for the espresso machine.....	7.1.1	7-2
Contents	1.3	1-4
Copyright	1.1	1-1
D Index		
Daily cleaning	5.2	5-3
Designated use.....	2.5	2-5
Dimensions and weight	3.2.1	3-5
Disassembly of the espresso machine.....	4.5.3	4-7
Display messages	6.1	6-1
E Index		
Ending operation / Switching off the espresso machine	4.4.7	4-6
Environmental aspects	7.3	7-4
Error messages - espresso machine.....	6.1.1	6-2
Error messages and malfunctions.....	6	6-2
Error messages with display	6.1	6-2
Espresso machine data	3.1	3-2
Espresso machine operating panel.....	3.1.2	3-3
Extended idle time of more than 4 weeks:	4.5.2	4-7
Extended idle time of up to 4 weeks (e.g. holiday close-down):	4.5.1	4-6
Extended idle times	4.5	4-6
Exterior cleaning.....	5.2.2	5-6

Text	Chapter	Page
G Index		
General	2.1.....	2-2
H Index		
Hygiene.....	2.4.....	2-5
I Index		
Important general notes on cleaning	5.1.....	5-2
Initial setup of the espresso machine	3.4.1.....	3-7
Installation layout / Power, Water Supply and Drain Requirements.....	3.1.4.....	3-4
Installation of the espresso machine	3.4.2.2	3-7
Instant heater (Type SE - HW - 061'164)	7.2.1.....	7-3
Instructions	1.....	1-1
Interior Cleaning	5.2.1.....	5-3
Introduction	4.1.....	4-2
L Index		
Liability.....	2.6.....	2-6
Location	3.4.2.1	3-7
M Index		
Malfunctions without display messages	6.2.....	6-6
Menu view of the "SAVE DATA " chip card.....	4.6.2.1	4-8
Messages displayed when espresso machine is ready for operation	4.3.....	4-3
O Index		
Operating information for the espresso machine	3.2.....	3-5
Operating Modes	4.2.....	4-2
Operation	4.....	4-2
Overview.....	3.1.1.....	3-2
P Index		

Power supply	3.2.2	3-5
Pre-checks.....	4.4.2	4-3
Preparing - Espresso and hot water.....	4.4.5	4-5
Preparing - Preparing DECAF products.....	4.4.4	4-4
Preparing – Steam	4.4.6	4-5
Prevention of accidents / Operational Safety	2.3	2-3
Product description.....	3	3-2

Text	Chapter	Page
-------------	----------------	-------------

R [Index](#)

Refilling of espresso beans	4.4.1	4-3
Routine operation	4.4	4-3

S [Index](#)

SAFETY INSTRUCTIONS	2	2-2
Safety symbols	2.2	2-2
SAVE DATA chip card.....	4.6.2	4-8
Saving data from the chip card to the espresso machine	4.6.2.3	4-8
Saving espresso machine data to chip card	4.6.2.2	4-8
Serial plate.....	3.1.3	3-3
Serial plate of steam generator and instant heater	7.2	7-3
Setup	3.4	3-7
Set-up conditions.....	3.4.2	3-7
Steam generator (Type SO - DA - 063'621).....	7.2.2	7-4
Switching on the espresso machine.....	4.4.3	4-4
Symbols and pictograms	1.2	1-3

V [Index](#)

Volumes.....	3.2.4	3-6
--------------	-------------	-----

W [Index](#)

Water supply / drain	3.2.3	3-5
----------------------------	-------------	-----

