

JDE Barista ONE

Operating instructions

V01 / 07.2016



- 1 Hot water dispensing button
- 2 Bean hopper locking mechanism
- 3 Bean hopper
- 4 Display (touch-sensitive)
- 5 Service doors with multi-function button
- 6 Cleaning tablet inlet
- 7 Power container (optional)
- 8 Cooling unit on/off toggle switch (optional)
- 9 Cooling unit operating elements (optional)
- 10 Brewing unit release
- 11 Drinking water tank
- 12 Disposable foamer head
- 13 Grounds container
- 14 Drip tray with drip grid
- 15 Cup platform can be swivelled
- 16 Beverage outlet
- 17 Hot water outlet
- 18 Mains water supply
- 19 Power connection/main ON/OFF switch
- 20 Waste water outlet



- 1 Button for [Service menu]
Button opens the service door
Button ends standby mode
- 2 Status bar
- 3 Display of number of pages
- 4 Beverage fields (programmable)
- 5 Next page(s) of beverages
- 6 [Back] field
- 7 [Beverage size] field
- 8 Coffee options window
- 9 Display of current beverage price
- 10 [Start beverage dispensing] field
- 11 [Roast] coffee option 1 field
- 12 [Roast] coffee option 2 field



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Operating instructions

V01 / 07.2016

Published by

Schaerer Ltd., P.O. Box 336, Allmendweg 8, CH-4528 Zuchwil

Edition

Version 01 | 07.2016

Software

V2.8x

Concept and editorial department

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Introduction

Welcome

This coffee machine is part of the next generation of fully automatic coffee machines. Our company's core competence as well as decades of experience flowed into designing this equipment.

These operating instructions provide information about the product, its operation and how to clean the coffee machine. If the coffee machine is not used according to the instructions, we shall not be held liable for any damages. However, these operating instructions cannot take every conceivable application into account. For further information, please contact our customer service.

The performance of the coffee machine depends on its proper operation and 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!

Signs and symbols



See also *Safety notes*

The following signs and symbols are used in these operating instructions to point out sources of danger and special features:

DANGER!
Risk of electrocution!



An imminently dangerous situation that may result in death or serious injury from electric shock.

The measures described for preventing this danger must be adhered to.

CAUTION!
User at risk!



A generally dangerous situation that may result in injury.

The measures described for preventing this danger must be adhered to.

CAUTION!
Risk of machine damage!



A situation that may result in damage to the machine.

The measures described for preventing this danger must be adhered to.

CAUTION!
Hot fluid!



A dangerous situation that may result in scalding injuries. This danger arises at the dispensing areas. In this document, the danger is only indicated by this symbol.

The measures described for preventing this danger must be adhered to.

CAUTION!
Hot steam!



A dangerous situation that may result in scalding injuries. This danger arises at the dispensing areas. In this document, the danger is only indicated by this symbol.

The measures described for preventing this danger must be adhered to.

CAUTION!
Hot surface!



A dangerous situation that may result in burn injuries. This danger arises at the dispensing areas and cup warmer locations (option). In this document, the danger is only indicated by this symbol.

The measures described for preventing this danger must be adhered to.

CAUTION!
Risk of trapping fingers!



A dangerous situation that may result in crushing injuries. It is only indicated by the symbol in the following instructions.

The measures described for preventing this danger must be adhered to.

General safety notes

Maximum safety is one of the most important features of Schaerer AG products. The effectiveness of the safety equipment can only be ensured if the chapter containing precautions to avoid injury and danger to health are adhered to.



The safety notes can be requested from Schaerer AG or downloaded directly from the Media-Centre on the website (<http://www.schaerer.com/member>).

User at risk

CAUTION!
User at risk!



Improper handling of the coffee machine can lead to mild injuries. Please adhere to the following points:

- Read the User Manual carefully before using the device.
- 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.
- Do not touch hot machine parts.
- Under continuous supervision this device can be used by children aged 8 and up and by persons with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they have been instructed about the safe use of the device and understand the potential hazards resulting from said use.
- Supervise children to ensure that they do not play with the device.
- Children must also not be allowed to perform cleaning procedures or user service.
- The coffee machine must be installed so that care and maintenance are possible without any interference.
- Whether the machine is used for self-service or full-service operation, trained personnel must supervise the machine to ensure that care measures are performed and that personnel is available to answer questions regarding its use.
- Only fill the bean hopper with coffee beans, the powder container with automatic machine powder and the manual inlet with ground coffee (or cleaning tablets during cleaning).

DANGER!

Risk of electrocution!



Improper handling of electrical devices can result in electric shock.

Please adhere to the following points:

- Work on electrical systems may only be performed by skilled electricians.
- The machine must be connected to a fused electrical circuit (we recommend routing the connection through an earth leakage 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 match the specified values 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 must only be replaced by qualified service technicians.

CAUTION!

User at risk!



Beverages containing additives or traces of additives may trigger allergies.

Please adhere to the following points:

- For self-service mode, a sign should be displayed in the vicinity of the machine to provide information about any additives used which could trigger an allergic reaction.
- For full-service mode, trained personnel should be on hand to provide information about any additives used which could trigger an allergic reaction.

CAUTION!

User at risk!



Danger of poisoning from ingesting cleaning products.

Please adhere to the following points:

- 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 pour cleaning products into the milk container.
- Never pour cleaning products into the drinking water tank (internal/external).
- Only use the cleaning and descaling products for their intended purpose (see label).
- 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.



Before using cleaning agent, read the information on the package label carefully. If not available, the HEALTH & SAFETY DATA SHEET can be obtained from the sales partner (see the cleaning product packaging).

CAUTION!
Hot fluid!



There is a risk of scalding in the area where beverages, hot water and steam are dispensed.
Never reach under the dispensing points while the machine is dispensing or during cleaning.

CAUTION!
Hot surface!



The dispensing units 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 after the coffee machine has cooled down.

CAUTION!
Risk of trapping
fingers!



When working with moving components, there is a risk of fingers or hands becoming trapped.
While the coffee machine is switched on, never reach into the bean or powder containers or into the opening of the brewing unit.

Risk of damage to the machine

CAUTION!
Risk of machine
damage!



Improper handling of the coffee machine can lead to damage or contamination.

Please adhere to the following points:

- For water with a carbonate hardness above 5 °dH, install a limescale filter, as the coffee machine can otherwise be damaged by limescale deposits.
- For insurance reasons, always ensure that at the end of the business day, the stop valve on the water supply (coffee machine with mains water supply) is closed and the main power switch is switched off or the power cable is unplugged.
- Applicable low voltage guidelines 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 recommends routing the water supply connection through a water shut-off 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 elements (frost, moisture, etc.).
- Faults must only be remedied by a qualified service technician.
- 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.
- Do not set up the device on surfaces on which a water jet might be used.
- When using caramelised coffee (flavoured coffee), clean the brewing unit twice daily.
- Only fill the bean hopper with coffee beans, the powder container with automatic machine powder and the manual inlet with ground coffee (or cleaning tablets during cleaning).
- Never use freeze-dried coffee as it clogs the brewing unit.
- If the coffee machine and/or auxiliary equipment is transported at temperatures below 10°C, the coffee machine and/or auxiliary equipment must be stored at room temperature for three hours before connecting the coffee machine and/or auxiliary equipment to the power supply and switching them on. If these instructions are not followed, condensation may cause short circuits or damage electrical components.
- Always use the new hose set supplied with the machine (drinking water/waste water hose). Never use old hose sets.

Product description

Intended use

The JDE Barista ONE is designed to dispense coffee beverages, hot water, milk beverages and powder-based beverages (toppings & chocolate) in different versions and combinations – in cups, glasses or pots.

This device is intended for commercial use in hotels, restaurants and similar establishments. The device is permitted to be installed at self-service locations when a staff member is present for supervision purposes. The device can be used in businesses, offices and other similar work environments, hotels, motels and bed and breakfast establishments and can be operated by non-experts and customers.

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



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!



Improper handling of the coffee machine can result in damage.

Under no circumstances must the JDE Barista ONE be used to heat or dispense any liquid other than the beverages indicated herein or cooled milk (pasteurised, homogenised, UHT).

Beverage types and output

Depending on the machine variant and options, the following beverages can be prepared:

Beverage output per hour	
Beverage type	Barista ONE 1.35/2.0 kW
Coffee / espresso	Up to 60 cups

Beverages that can be dispensed	
Beverage type	Barista ONE 1.35/2.0 kW
Espresso	✓
Americano / coffee	✓
Cappuccino	Option
Latte macchiato	Option
Powder beverages (choco/milk)	Option
Hot water	✓
Coffee can 250 ml	✓
Pot 500 ml	✓

Milk output
Barista ONE 1.35 kW/2.0 kW

–
Up to 8 oz (ca. 240 ml)





Scope of delivery and accessories






Quantity	Designation	Article number
1	JDE Barista ONE coffee machine	-
Documentation		
1	Operating instructions	-
1	Delivery quality form	-
General accessories		
1	Replacement cartridge 200	072617
1	Adapter for replacement cartridge 200	33.2327.1000
1	Carbonate hardness test (bag with 2 test strips)	067720
1	Multi-tool with opener for service door	072816
1	Molykote grease 111	33.2179.9000
1*	NcFoamer set with orange milk nozzle 1.15 mm (15 pcs.) standard	072926
1*	NcFoamer UM KE set with orange milk nozzle 1.15 mm (15 pcs.) standard	073015
1*	Milk hose clamp UM KE	072831
1	Drain hose 1500 mm	00.0048.0042
1*	Screw plug for drip tray	072904
1*	Armoured hose 1.5m G3/8" – G3/4"	33.2292.1000
1*	Sensor cable for Barista ONE side cooling unit	072902
1*	Waste water valve set	072489
1*	Buffer 20x0.6 Elastomer transpar. 4 pcs. to SCU	074319
1*	Mains cable EU 3x1 mm ²	063260
	Mains cable CH 3x1 mm ²	063261
	Mains cable UK 3x1 mm ²	071919
	Mains cable JP-C13 angled 3x2 mm ²	069087
Cleaning / Cleaning accessories		
1	Cleaning tablets (bottle with 100 pcs.)	065221
1	Cleaning brush	062951




* * Depending on machine version.

Options and optional accessories

Example	Option	Description
	Overview of available options	<p>Optional accessories from the left are:</p> <ul style="list-style-type: none"> • External payment system • Additional cooling unit 8 l • Cup dispenser
	Side cooling unit	<p>External cooling unit for machines with Milk Smart.</p> <p>Capacity: 8 l</p>
	Coin changer with external card reader	<p>Payment systems can be installed via an MDB (Multi Drop Bus) interface.</p> <p>An external payment system can be retrofitted.</p>
	Payment system interfaces	<p>Commercially available payment systems acc. to the MDB standard can be connected.</p> <p>A payment system can be retrofitted.</p> <p>Possible interfaces:</p> <ul style="list-style-type: none"> • MDB-S • DIVA2 • DIVA2 Max <p>Connection to dispensing equipment and cash register systems:</p> <ul style="list-style-type: none"> • Via E protocol • Via CSI protocol

Example	Option	Description
	Cup dispenser	<p>Storage for three different cup sizes. Other cup sizes can be retrofitted at any time.</p> <p>Three containers at the top for sugar, stir sticks and similar.</p> <p>Cup sizes:</p> <ul style="list-style-type: none"> • Diameter 60 – 74 mm • Diameter 75 – 82 mm • Diameter 83 – 90 mm
	Second grinder with partition wall in bean hopper	<p>A partition wall for the bean hopper including 2nd grinder can be retrofitted.</p> <p>Left bean hopper compartment capacity: 800 g</p> <p>Right bean hopper compartment capacity: 500 g</p>
	Powder system with twin powder container	<p>Powder system for 1 or 2 powder types.</p> <p>Capacity per powder container: 300 g</p>
	Powder system with powder container	<p>One large powder container can be added to the powder system on the left instead of two small ones.</p> <p>Capacity of large powder container: 600 g</p>

Example	Option	Description
	Cold water mixing valve to powder system	<p>The addition of cold water for instant beverages is standard in machines with a powder system.</p> <p>The mixing valve is optional in machines without a powder system.</p> <p>The mixing valve can be retrofitted in machines without a powder system.</p>
	Brewing accelerator for large beverages	The brewing accelerator permits more efficient beverage dispensing of large volumes of beverages (e.g. Americano) with improved beverage quality.
	Double beverage outlet (Standard with Powerpack option)	<p>Double dispensing of a beverage is possible for pure coffee beverages.</p> <p>The double beverage outlet cannot be retrofitted and must be selected when the machine is first configured.</p>
	Standard NcFoamer set (A) for standard milk temperature.	<p>Different milk nozzles should be used depending on the desired milk temperature.</p> <p>See "Operation" – "Filling and connecting" – "Milk" for detailed information on the milk nozzles and colour coding.</p>
	Optional NcFoamer set (B) for increased milk temperature.	<p>The temperature of milk and milk foam is increased by ca. 10°C using these milk nozzles.</p> <p>See "Operation" – "Filling and connecting" – "Milk" for detailed information on the milk nozzles and colour coding.</p>

Example	Option	Description
	Under-counter grounds disposal	<p>The grounds container and the bottom of the coffee machine have a cutout that is continued through the counter. The coffee grounds are collected in a large container underneath the counter.</p> <p>The under-counter grounds disposal can be added without modifying the machine.</p> <p><i>The under-counter grounds disposal is also required together with the "Base with drawer and integrated grounds container" option.</i></p>
	Waste water outlet	A waste water outlet can be retrofitted.
	Monitored waste water tank	A monitored external waste water tank instead of a waste water outlet.



For detailed information, please contact your sales partner.

Technical data

Nominal power	Barista ONE
	2000-2400 W

Operating temperature	Steam boiler	Hot water boiler
Minimum operating temperature (T min.)	115°C	70°C
Maximum operating temperature (T max.)	135°C	98°C

Overpressure	Steam boiler	Hot water boiler
Working overpressure	4 bar	16 bar
Permissible working overpressure (p max)	16 bar	16 bar
Test overpressure	24 bar	24 bar

Capacity	
Water tank	5.2 l
Bean hopper first grinder	800 g (with partition wall)
Bean hopper second grinder*	500 g (with partition wall)
Bean hopper without partition wall for left grinder*	1x 1300 g
Powder container*	1x 600 g
Twin powder container*	2x 300 g

Capacity	
Grounds container	40 coffee grounds cakes

External dimensions	Barista ONE
Width	346 mm
Height (incl. max. foot height)	570 mm
Depth	518 mm

Empty weight	Barista ONE
	25 kg

Continuous sound pressure level***	Barista ONE
	<70 dB (A)

We reserve the right to make technical changes.

- * Option
- ** For special equipment, see serial plate. The values specified here apply to the basic configuration.
- *** The A-weighted noise level (slow) and Lpa (impulse) at the workplace of the operating personnel is below 70 dB (A) for every operating mode.

Serial plate

The serial plate is located on the:

- Rear of the machine directly underneath the mains connection and main switch.
- Inside the machine directly behind the drinking water tank on the rear machine panel.
- In case of a technical problem or warranty claim, state the serial number specified on the serial plate.

		
Designation	coffee machine	
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil JDE Barista ONE	
Typ		
Serial No.	1320 000001	
Nominal pressure	1,6 MPa (16 bar)	
main pressure	0 - 0,6 MPa (0 - 6 bar)	
Electrical Ratings	2000-2400W 220-240V~ 50/60Hz	
Fuse on-site	10-16A	

Example of a serial plate



The first 2 digits in the serial number inform you about the product year and the second 2 digits state the calendar week.

Declaration of conformity

Manufacturer's address

Manufacturer	Documentation specialist
Schaerer AG P.O.Box 336 Allmendweg 8 CH-4528 Zuchwil, Switzerland T +41 (0)32 681 62 00 F +41 (0)32 681 64 04 info@schaerer.com www.schaerer.com	Schaerer AG Hans-Ulrich Hostettler P.O. Box Allmendweg 8 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. For proper implementation of the requirements a quality management system certified in 2008 by Bureau Veritas in accordance with SN EN ISO 9001 is applied.

CE conformity	
Machinery Directive 2006/42/EC	EMC Directive 2004/108/EC
<ul style="list-style-type: none"> • EN 60335-1:2002 +A1 +A11 +A12 +A13 +A14 +A2 • EN 60335-2-75:2004 +A1 +A11 +A12 +A2 • EN 62233:2008-04 	<ul style="list-style-type: none"> • EN 55014-1:2006 +A1 • EN 55014-2:1997 +A1 +A2 • EN 61000-3-2:2006 +A1 +A2 • EN 61000-3-3:2008 • EN 61000-6-2:2005 • EN 61000-6-4:2007 +A1

International (CB)	
Safety	EMC
<ul style="list-style-type: none"> • IEC 60335-1 Ed4.2:2006 • IEC 60335-2-14 Ed 5.1:2008 • IEC 60335-2-15 Ed 5.2:2008 • IEC 60335-2-75 Ed 2.2:2009 • IEC 62233 Ed1:2005 	<ul style="list-style-type: none"> • CISPR 14-1 Ed 5.1: 2009 • CISPR 14-2 Ed 1.2: 2008 • IEC 61000-3-2 Ed 3.2: 2009 • IEC 61000-3-2 Ed2.1:2001 • IEC 61000-3-3:2008 • IEC 61000-6-2:2005 • IEC 61000-6-4:2006 +A1

Installation and commissioning



The machine must be installed in accordance with the applicable federal, state and local electrical and sanitary regulations. This includes an adequate non-return mechanism.

Setting up the coffee machine

Location

CAUTION!
Risk of machine
damage!



The location where the coffee machine is set up must meet the conditions specified below. If they are not satisfied, the coffee machine may become damaged. The following conditions absolutely must be met:

- The installation surface must be stable and level so that it does not become deformed under the weight of the coffee machine.
- Do not erect on hot surfaces or close to heat sources.
- Set up the coffee machine in such a way that it can be monitored by trained personnel at all times.
- The required supply terminals must be within 1 m of the machine location according to the on-site installation plans.
- Maintain the following clearances for maintenance work and operation:
 - Allow enough space above the machine to refill beans.
 - Leave min. 5 cm clearance from the rear side of the machine to the wall (air circulation).
- Comply with all applicable local regulations for kitchen equipment.

Ambient conditions

CAUTION!
Risk of machine
damage!



The location where the coffee machine is installed must satisfy the ambient conditions specified below. If they are not satisfied, the coffee machine may become damaged. The following conditions absolutely must be met:

- Ambient temperature of +10 °C to +40 °C (50 °F to 104 °F)
- Relative humidity of max. 80% RH
- This coffee machine is designed for indoor use only. Do not use in the open and never expose to the weather (rain, snow, subzero temperatures).

If the coffee machine was exposed to subzero temperatures:

- Contact customer service before commissioning.

Power supply

Conditions

The equipment must be connected in accordance with the regulations of the country in which it is installed. The voltage specified on the serial plate must match the mains voltage at the installation location.

DANGER!**Risk of electrocution!****Risk of electrocution!****Please adhere to the following points:**

- 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.
- The electrical system on the installation site must conform to IEC 364 (DIN VDE 0100). To increase safety, the device should be connected to an RCD switch with 30 mA nominal error current (EN 61008). (Type B residual current circuit breakers ensure response even in the event of smooth DC residual currents. This results in a high level of safety.)
- Never operate a device with a damaged power cable. Have a defective power cable or plug replaced immediately by a qualified service technician.
- Schaefer AG recommends against using an extension cable. If an extension cable is used despite this (minimum cross-section: 1.5 mm²), please comply with the manufacturer's specifications for the cable (operating instructions) and with locally applicable regulations.
- Route the power cable in such a way that it does not pose a tripping hazard. Do not pull the cable over corners or sharp edges, pinch it between objects or allow it to hang loosely in open spaces. Do not position the cable over hot objects, and protect the cable 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 cable. Never touch the power cable or plug with wet hands. Never insert a wet plug into a power socket.

Power cable**CAUTION!****User at risk!****Use of a faulty power cable or one that is not the original cable results in the risk of electric shock and fire.****Use the original power cable.**

- The original power cable for your country can be obtained from your service partner.
- Power cables that are plugged in on both sides can be replaced by the customer.
- Permanently connected power cables must be replaced by a service technician.

Power requirements

Barista ONE					
Mains	Power requirements			Fuse protection (building side)	Connecting cable, conductor cross-section
*1L, N, PE (CH)	220 – 240 V ~	50/60 Hz	2000-2400 W	10 – 16 A	3 x 1.0 mm ²
1L, N, PE	100 V ~	50/60 Hz	1350 W	15 A	3 x 1.5 mm ² 3 x 16 AWG
1L, N, PE	110 – 120 V ~	50/60 Hz	1800 W	15 A	3 x 1.5 mm ² 3 x 16 AWG
2L, PE	200 V 2~	50/60 Hz	1800 W	15 A	3 x 1.5 mm ² 3 x 16 AWG
2L, PE	220 – 240 V ~	50/60 Hz	2000-2400 W	10 – 16 A	3 x 1 mm ²

Water connection/draining

Conditions

CAUTION!
Risk of machine
damage!



The machine can suffer damage due to bad material and wrong water values. It is imperative that the following points are complied with:

- 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 5 – 6°dKH (German carbonate hardness) or 8.9 – 10.7°fKH (French carbonate hardness), and the total hardness value must always be greater than the carbonate hardness.
- The minimum carbonate hardness is 5°dKH or 8.9°fKH. The pH value must be between 6.5 – 7.
- Always use the new hose set (fresh water/waste water hose) supplied with the machine.

The machine must be connected to the water supply in accordance with applicable requirements and the regulations of the respective country. If the machine is connected to a newly installed water pipe, the pipe and intake hose must be rinsed thoroughly to ensure that no dirt gets into the machine.

The coffee machine must be connected to an installed drinking water line with a shut-off valve. Installation takes place via the installed pressure hose and the 3/8"-threaded union piece onto the pressure reducer that is mounted on the water tap (set to 0.3 MPa (3 bar)).

If the machine is connected to a drain, the included temperature-resistant drain hose must be connected to the drip tray and the siphon. This hose must be firmly attached to the drain and slanted at a downward angle (so that the water is able to drain).



The "Water quality" supplementary instructions include information on recording the water values and using filter equipment. The supplementary instructions can be requested from Schaerer AG or downloaded directly from the MediaCentre on the website (<http://www.schaerer.com/member>).

Power requirements

Water pressure	Recommended:	0.1 – 0.6 MPa (1 – 6 bar)
	Maximum:	0.6 MPa (6 bar)

Water inlet temperature	Minimum:	10°C
	Maximum:	30°C

Installation

Unpacking the machine



Read the "Setting up the coffee machine" and "Power supply" chapters carefully before installing.

- Unpack the machine.
- Check the remaining package contents for accessories.
- Remove the accessories supplied in the grounds container and water tank.
- Keep the original packaging in case the equipment needs to be returned.

Power supply connection



- ▶ Insert the power cable plug into the lower back of the machine.
- ▶ Insert the power plug into the building power socket.
 - ☒ The machine is ready to be switched on.



When the machine is switched on for the first time, a display-guided adjustment of the machine configuration follows automatically.

Automatic commissioning program



The commissioning program automatically starts the first time the machine is switched on. It explains all aspects of installation.



See Chapter "Operation" - "Switching on" for a description on how to switch on the coffee machine.

Deinstallation and disposal



The coffee machine must be disposed of correctly in conformity with local and legal regulations.

- ▶ Contact your service partner.

Operation

Check before switching on

- Before switching on the coffee machine, check whether the following conditions are fulfilled.

Conditions for switching on the coffee machine:

- The main water valve (in machines with a mains water supply) is open/the drinking water tank is filled with fresh water.
- The drip tray has been emptied and is correctly inserted/the waste water outlet is correctly routed/the waste water tank is connected.
- The bean hopper(s) is/are filled and the lock is open.
- The grounds container is empty and inserted correctly.
- The coffee machine is connected to the mains power supply.

Switching on



The figure shows the Barista ONE with 2 kW and a removable power cable

Option 1: Barista ONE up to 2 kW

- Plug the power cord into the machine.
- Insert the power plug into the socket.
- Switch on the coffee machine using the main switch at the lower back of the machine (next to the power supply connection).



Option 2: From standby mode

- Briefly press the button on the right side of the operating panel.
 - ☑ The machine starts from standby mode.
 - ☑ The main screen appears, and the machine begins to heat up.
 - ☑ The machine is ready for use as soon as the required temperature is reached.



When the machine is switched on for the first time, a display-guided adjustment of the machine configuration follows automatically.

Option: Side cooling unit

Connecting:

- ▶ Connect side cooling unit with separate mains cable to the rear [A].
- ▶ Connect level monitoring on the rear [B].

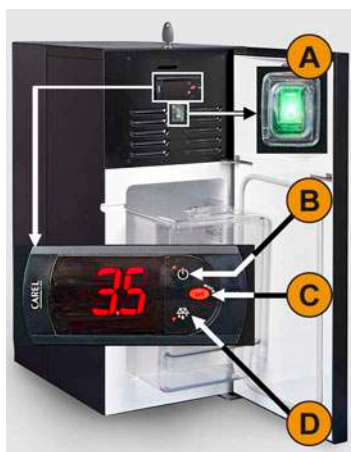


Switching on:

- ▶ Open doors.
- ▶ Switch toggle switch [A] to position [I].
- ▶ Press and hold button [B] ±3 sec.
 - ☒ The device is switched on.

Temperature setting:

- ▶ Press and hold button [C] until the current temperature flashes.
- ▶ Increase the set temperature using the [B] button or reduce using the Setting button [D].
- ▶ Button [C] saves the setting.
- ▶ Close the door.



Observe the operating instructions for the side cooling unit.




See "Operation" - "Filling and connecting" - "Milk" - "Option: Side cooling unit".






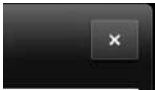




Main touch screen window**Overview**










Display message	Description
	Beverage outlet display via beverage fields.




Display message	Description
	<p>Display settings for beverage options.</p> <p>(Available with the "MiniCoffeeKitchen" user interface).</p> <p>See "Programming" – "Caretaker profile" – "Configuration" - "General" - "User interface".</p>
	<p>Selection display of a roast (beverage option).</p> <p>(Available with the "MiniCoffeeKitchen" user interface).</p> <p>See "Programming" – "Caretaker profile" – "Configuration" - "General" - "User interface".</p>
	<p>Display prompt for payment with an active payment system (option).</p>
	<p>Display prompt for selection of cup size and placement.</p> <p>(Available with the "MiniCoffeeKitchen" user interface).</p> <p>See "Programming" – "Caretaker profile" – "Configuration" - "General" - "User interface".</p>

Which elements are visible on the display depends on the machine status.


Symbol	Description
<p>Info line</p> 	<p>The info line at the very top of the display provides information on:</p> <ul style="list-style-type: none"> • Possible actions • Pending error messages • Machine status

Symbol	Description
Beverage field 	<p>The desired beverage can be assigned to each beverage field and programmed accordingly.</p> <p>The respective beverage is dispensed by pressing a beverage field.</p> <p><i>The beverage fields can be named and assigned as desired by a service technician.</i></p>
Quick info 	<p>The "Quick info" window at the top left of the display can be activated by the operator or service technician via the "Service menu".</p> <p>The menu provides information about the current boiler temperatures of coffee hot water [C] and steam [S].</p>
Beverage page 	<p>The display, e.g. [1/2], at the top right provides information about the available beverage pages.</p>
Other beverage pages 	<p>The [More] field returns to the next beverage pages.</p>
Back 	<p>The [<] field takes you back to the previous page of the beverage selection.</p>
Exit 	<p>The [X] field closes the window for the beverage options without adopting the settings.</p>
Extra shot of espresso 	<p>The [NO-YES] field for the selection of the "Extra shot of espresso" beverage option activates/deactivates this option.</p>
Roast 	<p>The [EDIT] field closes the window for a selection of 2 possible coffee roasts.</p>
Confirm roast 	<p>The [SELECT] field confirms the selection of the coffee roast.</p>
Payment 	<p>If a payment system is activated, the prompt for payment of the displayed amount appears before beverage dispensing.</p> <p>The following payment systems are possible:</p> <ul style="list-style-type: none"> • EPS (electronic payment systems such as card reader, batch system) • Coin testers/ <p>Changers or bill readers</p>

Symbol	Description
Beverage size 	The [REGULAR/LARGE] field enables switching from the "REGULAR" standard beverage size to the "LARGE" beverage size with more volume.
Start dispensing 	The [BREW NOW] field starts beverage dispensing with or without the previously selected beverage options.
Time bar dispensing 	The "time bars" shown in the display provide information on the status during beverage dispensing.
Cancel 	Questions can generally be cancelled with the [X] field.
Confirm 	Questions can generally be cancelled with the [✓] field.
Service menu 	<p>Entrance to the Service menu</p> <ul style="list-style-type: none"> ► Press the [Service menu] field or press the button on the right side of the machine for ± 6 sec. <ul style="list-style-type: none"> ☑ The window for the Service menu opens. <p>The following functions are available for direct selection in the Service menu:</p> <ul style="list-style-type: none"> • Switch the milk system on/off (only with an active milk system) • Quick info window for switch-on/switch-off • Activating "Standby" mode • Opening the service door <p><i>All other functions are assigned to a user profile, which can be activated by a service technician.</i></p> <p><i>See "Programming" for more information on the options for user profiles.</i></p>
"Service menu" info 	<p>The [Info] box is only displayed if there is an error or if it is necessary for the user or a service technician to intervene to ensure the machine remains ready for operation.</p> <p><i>See "Troubleshooting"</i></p>
"Service menu" QRC 	<p>The [QRC] opens an information window for the machine data.</p>
Exit "Service menu" 	<p>The [X] field closes the "Service menu" and leads back to the beverage selection page.</p>

Symbol	Description
Cancel (cleaning) 	<p>The following control fields are available in the "Expert mode cleaning" window:</p> <ul style="list-style-type: none"> The [Cancel] field cancels the pending cleaning. However, the cleaning process remains pending. The [Stop] field interrupts "Expert mode" and starts the standard wizard. The [Open] field enables the service door to be unlocked during the preparations for cleaning. <p><i>In order for expert mode cleaning to start, the parameter "Expert mode cleaning" must be activated in the "System" – "Cleaning" menu.</i></p>
Stop (cleaning) 	
Open (cleaning) 	

Multi-function button on the right side of the user panel:

Button	Description
	<p>The multi-function button on the right side of the user panel has the following functions:</p> <ul style="list-style-type: none"> Opens the service door. Opens the "Service menu". Starts the display calibration. Ends standby mode. <p>The machine is ready for operation.</p> <ul style="list-style-type: none"> ▶ Briefly press the button. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The service door opens. ▶ Press the button for a little longer <6 sec. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The "Service menu" opens. ▶ Press the button longer >6 sec. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The display calibration starts. <p>See "Service maintenance" - "Display calibration".</p> <p>The machine is in standby mode.</p> <ul style="list-style-type: none"> ▶ Briefly press the button. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The machine switches to ready for use.

Opening the machine's service door

Option 1: With "Service menu"



- ▶ Press the [Service menu] field on the touch screen (see figure).
 - ☒ The Service menu appears.



- ▶ Press the [Open service door] field.
 - ☒ The service door opens.



Option 2: With button on the right of the user panel

Machine is ready for operation:

- ▶ Briefly press the button (on the right of the user panel).
 - ☑ The service door opens.

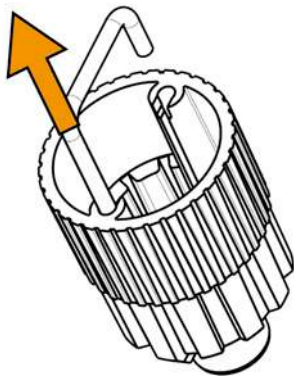
Machine is in "Standby" mode:

- ▶ Briefly press the button (on the right of the user panel).
 - ☑ The machine switches to readiness for operation.
- ▶ Briefly press the button (on the right of the user panel) again.
 - ☑ The service door opens.

Option 3: With the Multi-tool

Machine is switched off:

- ▶ Remove bracket from Multi-tool



- ▶ Insert the longer end of the bracket horizontally into the right door opening.
 - ☑ A gentle press on the locking mechanism opens the doors.

Marked operating elements

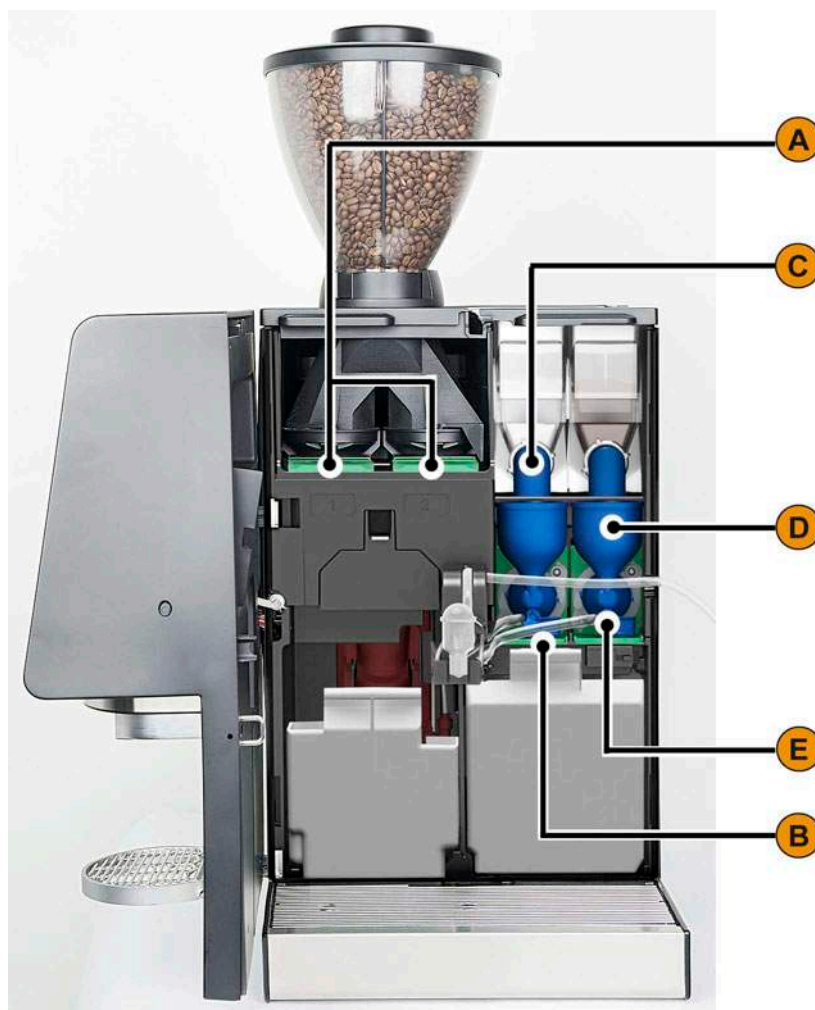
Operable machine elements are highlighted in colour.

Green control elements:

- (A) Bean hopper slider including lock left/right (optional).
- (B) Powder system outlet slider (optional)

Blue machine elements can be adjusted for filling and removed for cleaning:

- (C) Powder outlet bracket left/right (optional).
- (D) Mixing bowl left/right (optional)
- (E) Hose plug connection left/right (optional)



Filling and connecting



When refilling, take special care that the max. filling level is selected so that the content does not touch the container lid.

Coffee beans

CAUTION!
User at risk!



Danger of injury from the rotating grinding discs in the grinder.
Never reach into the bean hopper while the coffee machine is switched on.

CAUTION!
Risk of machine damage!



Filling the hopper with foreign objects can lead to clogging or destruction of the grinder.
Never fill the bean hopper with anything other than beans.



Ensure that the refilled beans do not touch the closed bean hopper lid.



The bean hopper is closed with locking mechanism [A] and can then be removed from the machine.

**Option 1: Bean hopper without partition wall**

- ▶ Remove the cover from the bean hopper.
- ▶ Pour in coffee beans (max. 1300 g).
- ▶ Reattach the bean hopper cover.

**Option 2: Large bean hopper**

- ▶ Remove the cover from the bean hopper.
- ▶ Pour in coffee beans with roast 1, e.g. "Coffee crème" on the left (max. 800 g).
- ▶ Pour in coffee beans with roast 2, e.g. "Espresso" on the right (max. 500 g).
- ▶ Reattach the bean hopper cover.

Water

- ▶ Open the machine service door.



See "Main window touch screen" - "Open service door".

Option 1: Internal/external drinking water tank

- ▶ Rinse out the drinking water tank thoroughly with fresh water every day.
- ▶ Clean the lid of the drinking water tank with fresh water.
- ▶ Fill the drinking water tank with fresh drinking water before using it.
- ▶ Reinsert the drinking water tank.



Ensure that the filled drinking water does not touch the closed drinking water tank lid.

Option 2: Mains water supply

The machine can suffer damage if the pump runs dry.

Before switching on the machine, make sure that the main water valve is open.

- ▶ Open the stop valve on the main water valve.



For reasons relating to insurance law, it is advisable that the main water valve be closed at the end of the day.

CAUTION!
Risk of machine
damage!



CAUTION!
User at risk!



Danger of injury on the rotating dosing augers!
Never reach into the powder container while the device is switched on.

CAUTION!
Risk of machine damage!



Danger of blockage through filling with impermissible powder!
Never fill anything other than powder for automatic operation into the powder container.



Ensure that the filled choco powder does not touch the closed powder container lid.

- ▶ Open the machine service door.



See "Main window touch screen" - "Open service door".

- ▶ Open the machine cover [A] by lifting up.
- ▶ Turn the powder outlet elbow [B] up by 90°.
 - ☑ This prevents powder spilling into the machine.
- ▶ Raise the powder container slightly at the front and take it out of the machine.



Option 1: Choco

- ▶ Pour in the desired choco powder.
 - ☑ Small powder container max. 300 g.
 - ☑ Large powder container max. 600 g.
- ▶ Reinsert the powder container into the machine.
- ▶ Turn the powder outlet elbow back to the outlet position.

Option 2: Topping

- ▶ Pour in the desired milk powder.
 - ☑ Small powder container max. 300 g.
 - ☑ Large powder container max. 600 g.
- ▶ Reinsert the powder container into the machine.
- ▶ Turn the powder outlet elbow back to the outlet position.
- ▶ Close the machine cover again.
- ▶ Close the service door.

Milk (Option)

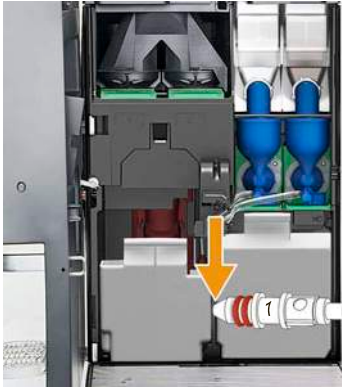


An NcFoamer set (disposable foamer head, complete) consists of the following parts:

- Disposable foamer head
- Milk hose
- Milk nozzle (cover panel) with colour coding



The milk temperature reached during beverage dispensing is set using different NcFoamer sets. The steam boiler target temperature is 130 °C. This should be set accordingly by the service technician.

Depending on the machine equipment and the steam nozzle, the NcFoamer Sets given below are available;

Overview of NcFoamer colour code		Steam boiler power Barista ONE 1.35 kW
	Steam nozzle number code	1
	Steam nozzle tip diameter	Ø 1.38 mm
	Steam nozzle article number	072611
Equipment for standard milk temperature (*)		
	NcFoamer Set Standard 575 mm (spare parts package w/ 50 pcs.)	Orange Ø 1.15 mm 072708
Equipment for increased milk temperature (**)		
	NcFoamer Set Standard 575 mm (spare parts package w/ 50 pcs.)	Yellow Ø 1.05 mm 072998
(*) Temperature information with ca. 5°C pre-chilled milk. <ul style="list-style-type: none"> • Milk dispensing temperature of ca. 49 • Milk foam dispensing temperature of ca. 59 		
(**) Temperature information with ca. 5°C pre-chilled milk. <ul style="list-style-type: none"> • Milk dispensing temperature of ca. 59 • External milk foam temperature of ca. 69 		

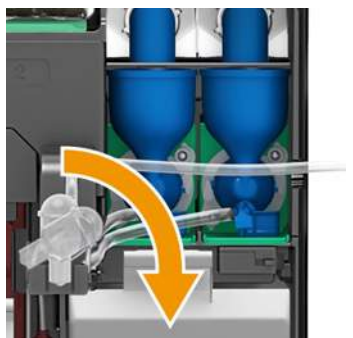
► Opening the service doors



See "Main window touch screen" - "Open service door".



- ▶ Remove the milk hose from the guide.



- ▶ Swivel the NcFoamer 90° to the right and remove forwards away from the steam nozzle.
- ▶ Position the new NcFoamer on the steam nozzle. Note the colour code (see description above).
- ▶ Swivel the new NcFoamer 90° to the left and engage in position.
- ▶ Guide the milk hose with milk nozzle to the right out of the machine.
- ▶ Close the service door

Option 1: Milk Smart



No more than 40 cm should be between the milk package and the beverage outlet.

- ▶ Have fresh, pre-cooled milk (3 – 5 °C) ready.
- ▶ Hang the hose or hoses into the milk.
 - ☑ The hose end must be in contact with the container floor.



See also "Safety notes" - "Hygiene" - "Milk".

Option 2: Side cooling unit



Check the cooling temperature of 3 – 5 °C regularly.



See also "Safety notes" - "Hygiene rules" - "Milk".



- ▶ Open the door.
- ▶ Check the cooling temperature shown on the display.
- ▶ Remove and rinse the milk container.
- ▶ Pour in fresh, pre-cooled milk (3 – 5 °C).



Ensure that the filled milk does not touch the closed milk container lid.

- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hose or hoses into the container.
 - ☑ The hose end must be in contact with the container floor.
- ▶ Close the door.

Option 3: Under-machine cooling unit

- ▶ Open the door.
- ▶ Remove and rinse the milk container.
- ▶ Pour in fresh, pre-cooled milk (3 – 5 °C).



Ensure that the filled milk does not touch the closed milk container lid.

- ▶ Place the milk container into the cooling unit.
- ▶ Hang the hose into the container.
 - ☑ The hose end must be in contact with the container floor.
- ▶ Close the door.

Dispensing

Adjusting the cup platform

If a large container is being used, e. g. for a Latte Macchiato, the adjustable cup platform must be swivelled to the right:

- ▶ Grasp the cup platform, swivel it to the right.
- ▶ Place the cup on the cup platform on the drip tray.

Beverages

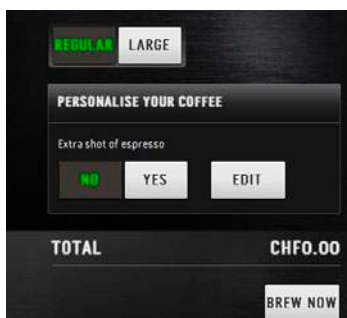
*The [**<**] field at the top left of the display leads back to the beverage selection page without making a selecting or dispensing.*



The dispensing steps for the selected beverage are dependent on the selected user interface.



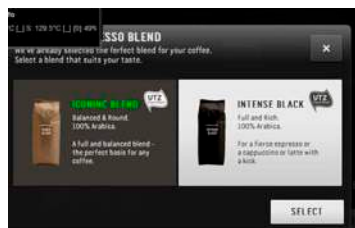
- ▶ Select the desired beverage field in the display.
 - ☑ The beverage is dispensed immediately (with Barista ONE user interface).
 - ☑ The progress of the beverage dispensing is shown on the display.



- ☑ The window for selecting beverage options opens (with MiniCoffeeKitchen user interface).

Option 1: Beverage with options

- ▶ Select beverage options such as [REGULAR/LARGE] or [Extra shot of Espresso].
 - ☑ The extra price for the additional option is directly displayed.



Option 2: Selecting coffee roast

- ▶ Select the [EDIT] field.
 - ☑ The window for selecting the coffee roast opens.
- ▶ Select the desired roast by tapping on it.
- ▶ Confirm the selection with [SELECT].
 - ☑ The window closes and returns to the beverage options.
- ▶ Start the beverage dispensing process using the [BREW NOW] field.



Option 3: Payment (with active payment system)

- ▶ Pay for beverage in line with the available options.
 - ☑ The window for selecting the coffee roast opens.
 - ☑ The window for selecting the cup size opens.

Option 4: Cup size selection

- ▶ Select the cup sizes shown in the display, e.g. (S) and place cup under the beverage outlet.



- ▶ Select the [OK] field.
 - ☑ The selected beverage, possibly set with an additional option, is dispensed.
 - ☑ The progress of the beverage dispensing is shown on the display.
- ▶ Remove the cup after the beverage has been dispensed.

Double beverages (Option)



Double dispensing of a beverage is possible for pure coffee beverages.

When dispensing double beverages, position the cups or glasses properly under the beverage outlet:



- ▶ Move the cup platform into place.
- ▶ Place the cups on the platform and position them under the beverage outlet.
- ▶ Press the desired beverage field.
 - ☑ The progress of the beverage dispensing is shown on the display.
- ▶ Remove the cups after the beverage is dispensed.

Hot water

Option 1: Hot water via a beverage field



- ▶ Place a cup/glass under the beverage outlet.
- ▶ Press [Hot water] beverage field (see figure).



- ☑ The progress of the beverage dispensing is shown on the display.



See also "Operation" - "Dispensing" - "Beverages".

- ▶ Remove the cup/glass after the beverage has been dispensed.

Option 2: Hot water via the Hot water dispensing button

- ▶ Place a cup/glass under the hot water outlet.
- ▶ Press the Hot water button.
 - ☑ Hot water is dispensed in the configured quantity.



The dispensing mode for the Hot water button can be configured in different ways by a service technician.



See "Operation" - "Dispensing options" - "Dispensing mode".

Hot milk (Option)

CAUTION!
Hot fluid!



- ▶ Place a cup under the beverage outlet.
- ▶ Press the [Hot Milk] beverage field (see illustration).
 - ☑ The progress of the beverage dispensing is shown on the display.
- ▶ Remove the cup after the beverage has been dispensed.



See "Dispensing options" - "Stop dispensing" to stop dispensing of the beverage and "Dispensing options" - "Dispensing mode" chapter for possible dispensing variants.

Milk foam (Option)

CAUTION!
Hot fluid!



- ▶ Place a cup under the beverage outlet.
- ▶ Press [Milk foam] beverage field (see figure).
 - ☑ The progress of the beverage dispensing is shown on the display.
- ▶ Remove the cup after the beverage has been dispensed.



See "Dispensing options" - "Stop dispensing" to stop dispensing of the beverage and "Dispensing options" - "Dispensing mode" chapter for possible dispensing variants.

Dispensing options



Dispensing options are not available in the standard self-service interface. The functions listed in the following are active in the "Operated" mode.

Dispensing mode

The mode for the hot water dispensing button can be configured.

The following dispensing modes are available in accordance with the beverage configuration:

- Dosed = dispensing carried out in pre-defined quantity after the hot water dispensing button is pressed.
- Press and hold = dispensing carried out while the hot water dispensing button is pressed.
- Start/stop = dispensing carried out by tapping the hot water dispensing button. Dispensing stops when the button is pressed again.

Emptying

Grounds container

- ▶ Open the machine service door.



See "Main window touch screen" - "Open service door".

CAUTION!
Risk of machine
damage!



High temperatures may lead to damage.
Never clean the grounds container in the dishwasher.



Option 1: Grounds container

The grounds container must be emptied as soon as the instruction to do so appears on the display, however, at least once daily.

- ▶ Remove and empty the grounds container.
 - ☑ Dispensing of beverages is disabled while the grounds container is not in place.
- ▶ Reinsert the grounds container.
- ▶ Close the service door.

Option 2: Under-counter grounds disposal (option)

CAUTION!
Risk of machine
damage!



The optional under-counter grounds disposal is not monitored. There is a risk of over-filling.

Check the container more frequently depending on machine usage.



- ▶ Check the container under the under-counter grounds disposal and empty if necessary.

Waste water

CAUTION!
Risk of machine
damage!



High temperatures may lead to damage.
Never clean the drip tray in the dishwasher.

The message "Empty drip tray" appears on the display.

- ▶ Pull out the drip tray.
- ▶ Empty the drip tray, rinse it and reinsert it.



Waste water tank (Option)



In coffee machines with an external waste water tank, the tank needs to be emptied regularly, at the latest when the empty instruction appears on the display.

- ▶ Remove and empty the waste water tank.
- ▶ Clean the waste water tank thoroughly with household cleaner and rinse with fresh water.
- ▶ Replace the waste water tank.

Transport conditions

CAUTION!
User at risk!



Improper transporting of the coffee machine can result in injuries. Observe the general regulations for health and safety.

- ▶ Before moving the coffee machine, it is essential that you detach the drinking water supply, power supply and waste water outlet.
- ▶ Before moving the coffee machine, check the floor for obstacles and uneven areas.

CAUTION!
Risk of machine damage!



Improper transport of the machine could damage the machine. Adhere to the following instructions when moving machines on a cart:

- For safety reasons, the cart must be pulled and not pushed when moving the coffee machine.
- Only pull on the cart and never on the machine.
- The cart is not intended 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.


Standby



The coffee machine can be switched to standby mode to save power:

- ▶ Press the [Service menu] field on the touch screen (see figure).
 - ☑ The "Service menu" appears.
- ▶ Press the [Standby] field.
 - ☑ The machine switches to standby.

To take the coffee machine out of standby:

- ▶ Press the  switch on the right side of the user panel.
 - ☑ An automatic system rinsing cycle is run after the steam boiler has reached its operating temperature (only with the "Start-up flush" system parameter active).
 - ☑ The main screen appears and the machine is ready for use.

Switching off

End of operation

- ▶ Clean the machine.
- ▶ Empty the drinking water container, clean it and reinstall it.
- ▶ Empty the grounds container, clean it and reinstall it.



When the "Switch off after cleaning" parameter is activated, the machine switches off automatically after cleaning.

- ▶ Switch off the coffee machine using the main switch at the lower back of the machine.
 - ☑ The machine is de-energised.



Failure to do so will result in a loss of warranty coverage in the event of damage.

Lengthy downtimes (more than 1 week)



During extended periods of disuse, such as during company holidays, the coffee machine and the associated accessories must be taken out of service.

- ▶ Carry out all the steps described in the "End of operation" chapter.

If the machine will be exposed to freezing subzero temperatures, the boiler must be drained beforehand:

- ▶ Please contact your service partner.

CAUTION!
Risk of machine
damage!



The boilers can be destroyed by freezing water as it expands.

In rooms where the temperature can fall below freezing, the boilers must be emptied.



Clean before putting the machine back into operation.

Cleaning

Cleaning intervals

Cleaning intervals							
Every 2 days, display-led, automatic	Every 2 days, manual	Every time before filling	Before switching on	Before switching off	As instructed	As needed	
Automatic cleaning							
x					x		Automatic machine cleaning
			x				Switch on rinsing
				x			Switch off rinsing
Manual cleaning							
x					x		Empty and clean the grounds container
		x					Rinse out drinking water tank
x					x	x	Empty and clean the drip tray
						x	Clean the bean hopper
						x	Rinse brewing unit
	x					x	Clean touch screen
	x					x	Clean the outer surfaces of the coffee machine
Optional accessories/options							
	x						Replace NcFoamer (disposable foamer head, complete)
						x	Rinse powder container
x	x						Rinse mixing bowl
	x						Rinse milk container (Always clean together with an NcFoamer change)
	x						Clean interior of side cooling unit
	x					x	Clean exterior of side cooling unit
						x	Rinse waste water tank
Legend							
Every two days. Display-led, automatic				Execution every two days. Display-led automatic machine cleaning with manual cleaning steps.			
Every 2 days, manual				Execution every two days. Manual machine cleaning without display message.			
Every time before filling:				Every time the container is refilled.			
Before switching off:				Automatically when the coffee machine is switched off.			
As instructed:				An instruction appears on the display.			
As needed:				If cleaning is obviously necessary.			

CAUTION!
User at risk!



Failure to observe the recommended cleaning intervals and instructions will lead to the build-up of milk and bacteria. This creates a danger of contamination of the milk and NcFoamer.

The machine cleaning process should be carried out at least once every 2 days.

Automatic switch on/off rinsing

CAUTION!
Hot fluid!



The switch on/off rinsing must be activated by the service technician. If this is the case, the switch on rinsing is run automatically after the machine is switched on, and the switch off rinsing before the machine is switched off.



The automatic switch on/off rinsing takes ca. 20 sec.

Every time before filling

Internal drinking water tank

CAUTION!
User at risk!



There is a contamination danger for the drinking water tank due to deposits and bacteria.

Clean the drinking water tank every time before filling it.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.

Never clean the drinking water tank in the dishwasher.

- ▶ Thoroughly rinse the drinking water tank with fresh water several times.
- ▶ Clean the lid of the drinking water tank thoroughly with fresh water.
- ▶ Wipe with a clean, unused cloth.
- ▶ Fill the drinking water tank back up with fresh water.
- ▶ Fit the drinking water tank into the machine.



See "Cleaning" – "Weekly manual cleaning", for machines with an optional fixed water connection.

Initiating automatic machine cleaning

The cleaning programme is started from the touch screen. On the touch screen, the user is guided through all required actions.

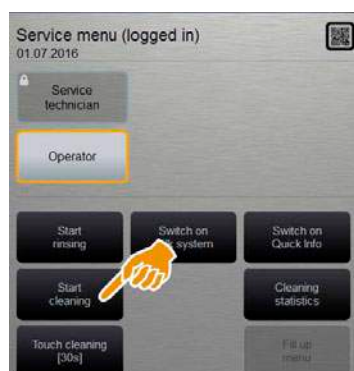
Option 1: In "Operated" mode


- ▶ Press the [Service menu] field on the touch screen (see figure).
 - ☒ The "Service menu" appears.

Option 2: In self-service mode

- ▶ Press button the right side <6 sec.
 - ☒ The "Service menu" appears.





- ▶ Press the [Start cleaning] field (see figure).
 - ☑ Cleaning begins.
 - ☑ Guidance is provided for all necessary steps on the touch screen.
- ▶ Briefly press the button on the right of the user panel.
 - ☑ The service door opens.
- ▶ Select the  field in the display to continue.

Automatic cleaning every 2 days

Grounds container

CAUTION!
User at risk!



Coffee grounds in the grounds container can quickly lead to mould formation. The spread of mould spores in the machine results in the danger of contamination of the coffee.

For this reason, clean the grounds container after the prompt or once every 2 days.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.
Never clean the grounds container in the dishwasher.

- ▶ Remove the grounds container from the machine and empty it.
- ▶ Thoroughly clean the grounds container with water.
- ▶ Clean the machine chamber with a brush.
- ▶ Reinsert the grounds container.



Wait for the cleaning programme prompt on the display to insert the grounds container into the machine.

Drip tray

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.
Never clean the drip tray in the dishwasher.




- ▶ Remove the drip tray from the machine.
- ▶ Thoroughly clean the drip tray and the drip grid with water and a household cleaning product.
- ▶ Rinse with clear water and dry with a clean cloth.
- ▶ Reinsert the drip tray.

Coffee system cleaning tablets



The cleaning tablet for the coffee system is inserted during the cleaning programme.



- ☒ In the cleaning programme, the prompt to insert the cleaning tablet for the coffee system appears.
- ▶ Insert cleaning tablet for the coffee system into the insert opening.
- ▶ Select the  field in the cleaning programme.
- ▶ Observe further display messages in the cleaning programme.

Changing the NcFoamer (Option)



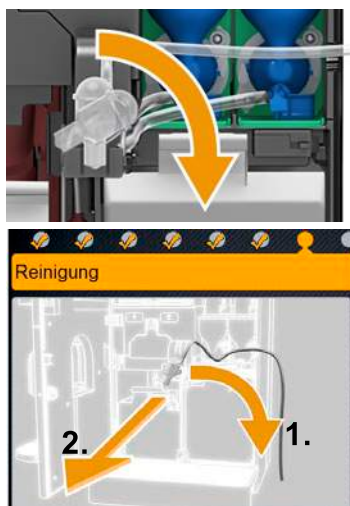
See also "Safety notes" - "Hygiene rules" - "Milk" and in the "Operation" chapter – "Filling and connecting" – "Milk" for more information on the NcFoamer.

The "NcFoamer" is a disposable set made up of a foamer head, milk hose and milk nozzle.

- ▶ Open the machine service door, if not already open.



See "Main window touch screen" - "Open service door".



- ▶ Turn the disposable foamer head 90° clockwise (1) and pull forward (2) together with the hose and milk nozzle.
- ☒ In the cleaning programme, there is a prompt to remove the mixing bowl (if installed in the powder system).
- ☒ The prompt to insert the new NcFoamers is shown on the display.




The date for the next replacement of the NcFoamer is displayed in this cleaning step.

CAUTION!
User at risk!



There is a danger of contamination of the milk and NcFoamer due to milk deposits and bacteria. A used NcFoamer cannot be adequately cleaned. Always use an unused NcFoamer straight out of the packaging.

- ▶ Insert the new NcFoamer with the milk hose and milk nozzle.
- ▶ Turn the disposable foamer head 90° to the left until it engages.
 - ☑ A prompt as to whether or not the NcFoamer has been replaced appears on the display during the cleaning programme.
- ▶ Confirm the question with , provided that an unused NcFoamer that has only just been removed from its packaging has been inserted.
 - ☑ Follow the instruction on the display during the cleaning programme.



Powder system mixing bowl (Option)

CAUTION!
Risk of machine damage!



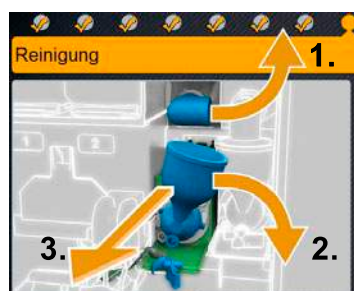
**High temperatures may lead to damage.
Do not clean components of the powder system in the dishwasher.**





See also "Safety notes" - "Hygiene rules" - "Automatic machine powder/instant powder (option)".





If there is no powder system installed, the following cleaning steps are left out of the cleaning programme.

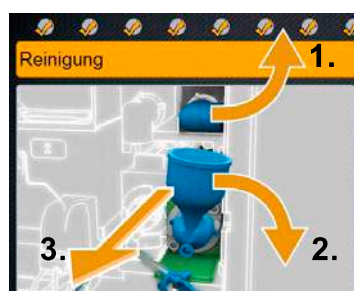


Option 1: Left powder system

- ▶ Remove hose from powder system outlet to the beverage outlet.
- ▶ Turn the powder outlet elbow (1) 90° upwards.
- ▶ Pull out the powder system outlet with green slider device.
- ▶ Turn the mixing bowl (2) 90° to the right and pull forwards.
- ▶ Disassemble and clean the mixing bowl.
- ▶ Select the  field in the cleaning programme.
- ▶ Reattach the mixing bowl in reverse order.
- ▶ Select the  field in the cleaning programme.

Option 2: Right powder system

- ▶ Remove hose from powder system outlet to the beverage outlet.
- ▶ Turn the powder outlet elbow (1) 90° upwards.
- ▶ Pull out the powder system outlet with green slider device.
- ▶ Turn the mixing bowl (2) 90° to the right and pull forwards.
- ▶ Disassemble and clean the mixing bowl.
- ▶ Select the  field in the cleaning programme.
- ▶ Reattach the mixing bowl in reverse order.
- ▶ Select the  field in the cleaning programme.



Manual cleaning every 2 days

Milk container (Option)

CAUTION!
User at risk!



There is a danger of contamination of the milk and milk container due to milk deposits and bacteria.

Clean milk container and cover together with every NcFoamer change.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.

Never clean the milk container in the dishwasher.

- ▶ Dispose of the remaining milk from the milk container.
- ▶ Clean the milk container with fresh water and commercially available cleaning products.
- ▶ Clean milk container with a clean, unused cloth.
- ▶ Place the milk container back into the cooling unit.

Internal drinking water tank with mains water supply

CAUTION!
User at risk!



There is a contamination danger for the drinking water tank due to deposits and bacteria.

Also clean the drinking water tank with a fixed water connection on a weekly basis.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.

Never clean the drinking water tank in the dishwasher.

- ▶ Thoroughly rinse the drinking water tank with fresh water several times.
- ▶ Clean the lid of the drinking water tank thoroughly with fresh water.
- ▶ Wipe with a clean, unused cloth.
- ▶ Fit the fresh water tank in the machine.

Interior of the side cooling unit (Option)

CAUTION!
User at risk!



There is a risk of contamination of the milk and cooling unit due to milk deposits and bacteria.

Clean the cooling unit weekly.

- ▶ Take the milk container out of the cooling unit.
- ▶ Wipe out the inside of the cooling unit with fresh water and a fresh, unused cloth.
- ▶ Place the milk back into the cooling unit.



See also "Safety notes" - "Hygiene rules" - "Milk".

Touch screen

CAUTION!
Risk of machine damage!



The touch screen can suffer damage from improper handling.

Never press the touch screen using force, strong pressure or pointed objects. Do not use abrasive cleaning products. Never spray glass cleaning products directly onto the touch screen.



Option 1: In "Operated" mode

- ▶ Press the [Service menu] field on the touch screen (see figure).
 - ☒ The "Service menu" appears.



Option 2: In self-service mode

- ▶ Button on right side ± 6 sec.
 - ☑ The "Service menu" appears.
- ▶ Select the [Touch cleaning] field.
 - ☑ The display remains insensitive to touch for 30 sec.
- ▶ Spray a commercially available glass cleaner onto a paper towel.
- ▶ Clean the touch screen.
- ▶ If necessary, select the [Touch cleaning] field again.
 - ☑ After 30 sec, the display is again ready for use.

Outer surfaces of the coffee machine



Option 1: In "Operated" mode

- ▶ Press the [Service menu] field on the touch screen (see figure).
 - ☑ The "Service menu" appears.

Option 2: In self-service mode

- ▶ Button on right side ± 6 sec.
 - ☑ The "Service menu" appears.
- ▶ Press the [Standby] field.
 - ☑ The machine switches to standby.
- ▶ Clean the outer surfaces of the coffee machine with a moist cloth.
- ▶ Briefly press the button on the right side.
 - ☑ The main screen appears and the machine is ready for use.



As needed

Brewing unit

CAUTION!
User at risk!



Coffee residue in the brewing unit can quickly lead to the formation of mould. The spread of mould spores in the machine results in the danger of contamination of the coffee.

Check the brewing unit occasionally, depending on the operating times, and clean as described when required.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.

Never clean the brewing unit in the dishwasher.

- ▶ Opening the service doors

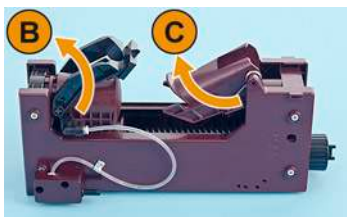


See "Main window touch screen" - "Open service door".

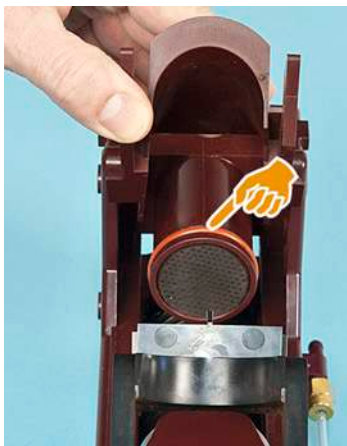
- ▶ Remove the grounds container.
- ▶ Remove the drip tray.



- ▶ Pull the locking mechanism (A) forwards and hold.
 - ☑ This unlocks the brewing unit.
- ▶ Pull the unlocked brewing unit down while swinging it forward out of the machine.



- ▶ Turn the spindle of the brewing unit all the way anti-clockwise using the Multi-tool.
 - ☑ The scraper (B) is in the scraper position.



- ▶ Remove any ground coffee residue with a dry brush.
- ▶ To clean, slightly lift the drop-in slide (C) away from the brewing screen.
- ▶ Clean the brewing screen under warm running water if necessary.
- ▶ Clean the brewing unit under warm running water if necessary.
- ▶ Allow the brewing unit to dry fully.
- ▶ Lightly grease the O-ring on the brewing screen with Molykote 111 (33.2179.9000).
- ▶ Turn the spindle clockwise to the stop using the multi-tool.
- ▶ Turn the spindle a 1/4 turn back anti-clockwise from the stop.
- ▶ Insert the brewing unit into the machine in reverse order.
- ▶ Reinsert the grounds container.
- ▶ Reinsert the drip tray.

Bean hopper



Old bean oil in the bean hopper can have a negative impact on the coffee quality.

CAUTION!
User at risk!



Rotating grinding discs in the grinder are an injury hazard.
Never reach into the bean hopper while the coffee machine is switched on.

CAUTION!
Risk of machine damage!



High temperatures may lead to damage.
Never clean the bean hopper in the dishwasher.

- ▶ Clean the bean hopper with a moist cloth.
- ▶ Clean the bean hopper lid with a moist cloth
- ▶ Dry the lid and hopper with a clean cloth.

Powder container (Option)

CAUTION!
Risk of machine damage!



Never clean the powder containers in a dishwasher. High temperatures may lead to damage.
Clean the powder containers only with a damp cloth.



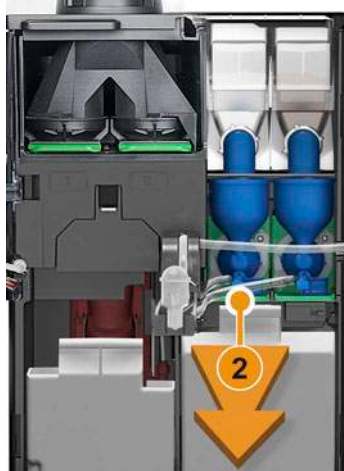
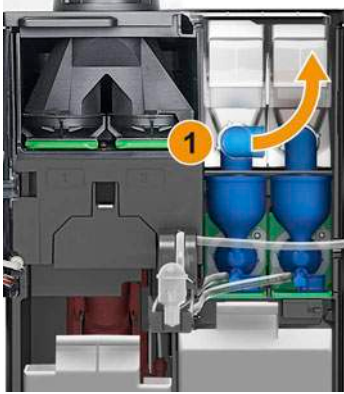
See also "Safety notes" - "Hygiene rules" - "Automatic machine powder/instant powder (option)".

- ▶ Open the machine service door.

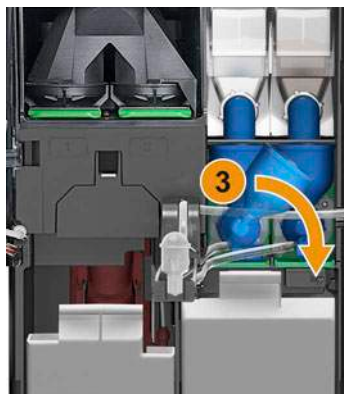


See "Main window touch screen" - "Open service door".

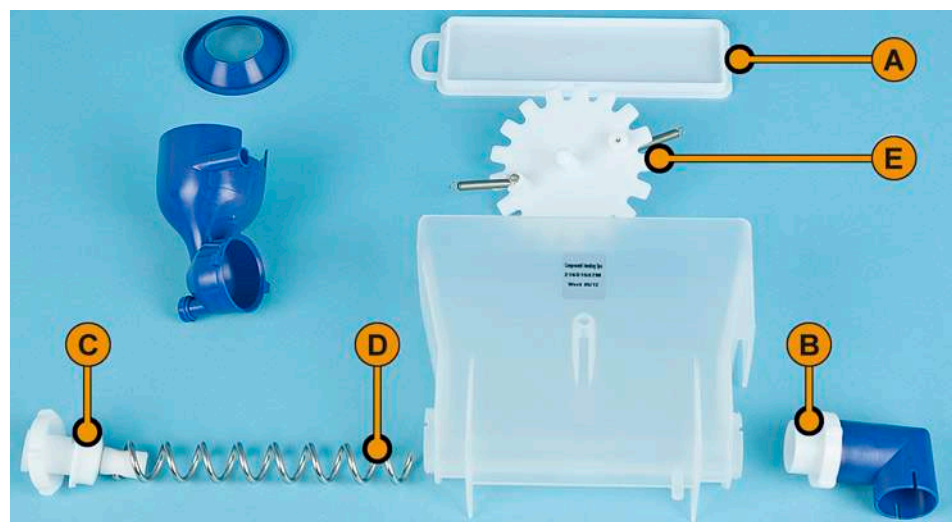
- ▶ Open the machine lid.
- ▶ Turn the powder outlet elbow (1) 90° upwards.
- ▶ Remove the hoses to the powder containers.



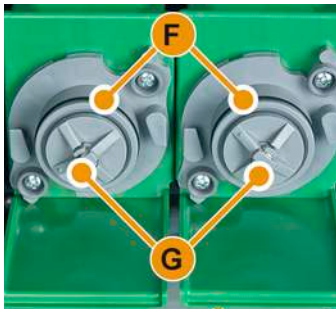
- ▶ Remove hose (2) from powder system outlet to the beverage outlet.
- ▶ Pull out the powder system outlet with green slider device.



- ▶ Turn the mixing bowl (3) 90° to the right and pull forwards.
- ▶ Raise the powder container slightly at the front and lift it out.
- ▶ Disassemble and clean the powder system outlet and the powder containers.



- ▶ Lift off lid (A) and empty the powder container.
- ▶ Release the right cap nut (B) and remove with the powder outlet elbow.



- ▶ Release the left cap nut (C) and pull out together with the dosing screw (D).
- ▶ Carefully press the two side walls slightly apart and pull the loosening wheel (E) out of the guides.
- ▶ Carefully clean all of the parts with fresh water.
- ▶ Clean O-rings (F) and the impeller (G) with a moist cloth.
- ▶ Let the parts dry fully.
- ▶ Reassemble the powder container and the powder system outlet in reverse order and insert in the machine.
- ▶ Close the machine lid.
- ▶ Close the service door again.

Waste water tank (Option)



Rinse the waste water tank out thoroughly with hot water as required.

- ▶ Switch off the machine.
- ▶ Remove the waste water hose from the waste water tank.
- ▶ Drain the waste water tank and clean with fresh water and commercially available cleaning products.
- ▶ Insert the waste water hose back into the waste water tank.
- ▶ Switch the machine back to 'ready for use'.

Mandatory cleaning

Mandatory cleaning is in direct correlation with the time entered for the cleaning prompt. Mandatory cleaning is carried out 2 hours after a cleaning prompt shown on the display. When mandatory cleaning sets in, beverage dispensing is blocked.

Beverages cannot be dispensed again until after the machine has been cleaned.



Mandatory cleaning and the period that elapses before it sets in can only be configured by the service technician.

HACCP cleaning concept

Cleaning regulations

When installation, maintenance, care and cleaning are performed properly, Schaerer AG coffee machines satisfy the conditions of HACCP requirements.

CAUTION!
Risk of machine
damage!



If the coffee machine is not cared for and cleaned properly, the dispensing of milk beverages will become a health hazard in terms of food hygiene.

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.
- Clean the milk container every time before filling and after you have finished dispensing beverages for the day.
- Never pour cleaning products into the milk container.
- Never pour cleaning products into 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 products

CAUTION!
Risk of machine
damage!



Use of the wrong cleaning products may damage the machine.

Use only cleaning products for daily and weekly cleaning that are recommended by Schaerer AG.



Before using a cleaning product, read the information on the package label and the HEALTH & SAFETY DATA SHEET carefully. If a HEALTH & SAFETY DATA SHEET is not present, please request it from the sales partner.

Coffeepure tabs



Information	
Application	Coffee system cleaning
Purpose of cleaning	Removal of grease residue in the coffee system
Application interval	Every day

Descalers



Information	
Application	Descaling the boiler and line system
Purpose of cleaning	Removal of lime scale deposits in the coffee machine
Application interval	As instructed by the coffee machine

Service and maintenance

Descaling

Have the following items ready before descaling the machine:

- 2 bottles (0.75 l) of liquid descaler
- Container for placing under the machine (5 l)

The descaling procedure is performed in three stages and is display-guided.

- Cooling
- Descaling
- Rinsing
- ▶ Select the [Caretaker] Service menu (PIN entry).
- ▶ Select the [Settings] menu.
- ▶ Select the [Start descaling] field in the [Service] menu.
 - ☑ The next steps in the descaling procedure are shown on the display.
 - ☑ The descaling process can be started or cancelled here.

Water filter (Option)

Installing the water filter for the internal drinking water tank (Option)



The supplied water filter is only suitable for installation in the machine's internal drinking water tank.

Prior to installation of the supplied water filter in the internal drinking water tank, a water test must be performed to determine whether use of the water filter is necessary. In addition the water value must be entered when the machine is first put into service.



See "Determining the water hardness" in this chapter.



- ▶ Remove the water outlet screen installed in the water tank.
- ▶ Open the water filter box.
 - ☑ The water filter adapter is located on top, and the filter cartridge is packaged separately underneath it.



- ▶ Pull up the locking mechanism on the adapter.



- ▶ Attach the adapter to the water outlet connector from above and push down the locking mechanism.



- ▶ Unpack the filter cartridge and place it in water.
 - ☑ Tiny bubbles will rise from the cartridge.
- ▶ When there are no more bubbles, remove the filter cartridge from the water.

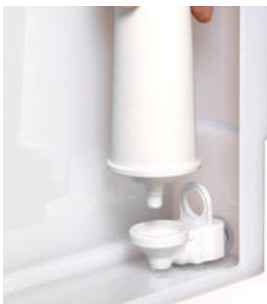


- ▶ Attach the filter cartridge to the adapter.

Changing the water filter for the internal drinking water tank (Option)

An instruction appears on the display when the filter needs to be replaced.

- ▶ Remove the drinking water tank from the machine.
- ▶ Take the old filter cartridge out of the adapter.



- ▶ Unpack the new filter cartridge and place it in water.
 - ☑ Tiny bubbles will rise from the cartridge.
- ▶ When there are no more bubbles, remove the filter cartridge from the water and attach it to the adapter.
- ▶ Slide the drinking water tank back into the machine.



Replacement cartridges can be ordered from Schaerer AG. The required article number is contained in the machine-specific spare parts catalogue.



For correct calculation of the descaling time, the hardness of the water (determined by the water hardness test) and the use of a filter must be entered in the coffee machine programming.



See also "Caretaker Profile" - "System" - "Maintenance" for the setting of the water hardness, which is performed by the service technician.



See "Caretaker Profile" - "System" - "Water supply source" for a setting with water filter.

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.



The "Water quality" supplementary instructions include information on recording the water values and using filter equipment. The supplementary instructions can be requested from Schaerer AG or downloaded directly from the MediaCentre on the website (<http://www.schaerer.com/member>).

Maintenance

The coffee machine requires regular maintenance. The maintenance schedule depends on multiple factors, especially the degree to which the machine is used.

When maintenance is due, the machine indicates this on the display. The machine can continue to be operated normally.

- Notify your service partner that maintenance is due.

CAUTION!
Risk of machine
damage!

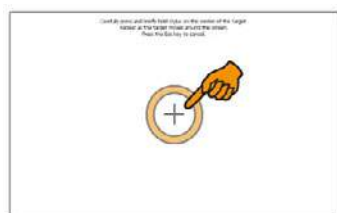


Failure to perform a required maintenance in due time may lead to wear and reliable operation is no longer assured.

Inform the service partner as soon as possible after the maintenance message appears.

Calibration display

- Press the button on the right side of the user panel and hold it pressed for >6 sec.
 - ☑ The display calibration starts.
 - ☑ The warning "Do not touch display until white screen with cross-hairs appears" is displayed and the machine carries out a restart.
- ☑ After the restart, the white screen with the cross-hairs appears.
- Touch the cross-hairs that appear successively on the screen (9 x) with your finger.
- At the end (when no more cross-hairs are displayed), touch the screen with your finger again.
 - ☑ Calibration has been completed.
 - ☑ The machine switches to readiness for operation.



Service routine

The due date of a service routine depends on the number of cycles (number of beverages dispensed) or the time period (months) over which the machine has been operated.

Barista ONE service routine		
	Number of cycles	Months
Service 1	15,000	12
Service2	30,000	24

Programming

Overview

The following predefined profiles for the end user are available in the "Service menu".







- Caretaker profile
- Bookkeeper profile
- Bookkeeper reduced profile
- Operator profile
- Restaurant manager profile
- Quality manager profile








The profiles can be enabled by a service technician. He/She also assigns an access code for each profile.



The profiles and functions are subsequently described in this chapter.

Navigation

Symbol	Description
	Touching this field opens the "Service menu".
	Stop / cancel a procedure
	Confirm
	Continue / start
	Back to previous window
	Save settings that have been made

Symbol	Description
	Delete / set a value to zero Cancel beverage dispensing
	Touching this field opens the control dial: <ul style="list-style-type: none"> ► Set the desired value by moving the dial up and down. ► Confirm the value you have set by pressing the tick.
	Enables / disables a function On / Off
	Opens a selection field.
	Arrow fields for setting values. <ul style="list-style-type: none"> ► Select value. ► Set the required value to the selected value using the up or down arrow fields.
	Opens the folder for the Media Data. Upload images or icons to the beverage fields from USB stick.
	Closes the window for selecting media files.

USB port

- Open the machine service door.



See "Operation" – "Touch screen main window" - "Open service door".



A software update should only be executed by a service partner or appropriately trained service staff.



In the JDE Barista ONE, software updates or backups are performed using a USB stick. The USB port is located inside the service door.

- ▶ Open the left cover in the service door, see figure.
 - ☑ The USB port is now accessible.
- ▶ Insert the formatted and correctly configured USB stick.
- ▶ Close the service door and run the software update.

Caretaker profile

The "caretaker" is the first contact person if there is a technical malfunction. He or she possesses solid technical knowledge and works regularly with the coffee machine.

The following main menus are contained in the "Service Menu" [Settings] in the [Caretaker] profile:

- System
- Configuration
- Service
- Info

The following functions are available in the "Service Menu" in the [Caretaker] profile:


- Switch the milk system on/off
- Switch on self-service mode
- Switch on quick info. (current boiler temperatures at the bottom right of the display)
- Settings
- Standby
- Open service door



The contents of the main menus are subsequently described in this chapter.



System

"Maintenance" menu item			
Display text	Description	Setting range	Notes
Last service	<p>After a service is performed, the current date must be set in this parameter:</p> <ul style="list-style-type: none"> ▶ Press the date field. <ul style="list-style-type: none"> ☑ The current date is set automatically. ▶ Save the setting. <ul style="list-style-type: none"> ☑ The service request disappears from the display. ☑ The service counter is reset. 	Date of the last service / current date	–

"Water supply" menu item			
Display text	Description	Setting range	Notes
Water supply	<p>Aquachange switching</p> <p>Option 1: Switch from drinking water tank to fixed mains water supply</p> <ul style="list-style-type: none"> ▶ Open service door and remove drinking water tank. ▶ Screw in Aquachange screw with a screwdriver (size 3). ▶ Put the drinking water tank back in place and shut the service door. ▶ Set the water supply source to "Fixed main water supply". <p>Option 2: Switch from fixed mains water supply to drinking water tank</p> <ul style="list-style-type: none"> ▶ Open service door and remove drinking water tank. ▶ Unscrew in Aquachange screw with a screwdriver (size 3). ▶ Put the drinking water tank back in place and shut the service door. ▶ Set the water supply source to "Int. drinking water tank". 	Fixed mains water supply / Int. drinking water tank	 <p>Aquachange screw</p>
Waste water system	<p>This is specified for the first time during commissioning.</p> <ul style="list-style-type: none"> ▶ If the value changes, this parameter needs to be adjusted. ▶ If the unit is equipped with a waste water outlet or a waste water tank, remove the plug in the drip tray. <p><i>See also "Options and optional accessories"</i></p>	<p>Waste water outlet /</p> <p>Waste water tank /</p> <p>Drip tray</p>	<p>(option) The machine requires an optional waste water outlet.</p> <p>(option) The machine requires an optional external waste water tank.</p> <p>(Standard) The drip tray is closed with a screw plug.</p>
Water filter	<p>Defines the water filter used.</p> <p>The selected water connection determines the selection options for the water filter.</p>	<p>No filter</p> <p>External filter</p> <p>Internal filter</p>	<p>The system differentiates between the mains water supply and a drinking water tank.</p>

"Grinder/brewing unit" menu item			
Display text	Description	Setting range	Notes
Name of left bean hopper	You can create any name you like. max. 24 characters can be entered.	A – Z 0 – 9	Recommended setting: Name by coffee type, e.g. Espresso, Decaf, etc.
Name of right bean hopper	If one of the bean hoppers is empty, both the side (left/right) and the assigned name are displayed in the message indicating it is empty.		
DECAF source	This parameter specifies which grinder is to be accessed for a DECAF beverage (select by pressing the [DECAF] preselection field + any beverage field).	<p>None</p> <p>Left grinder</p> <p>Right grinder</p>	–




"Grinder/brewing unit" menu item			
Display text	Description	Setting range	Notes
Change over grinder if the other grinder is empty or blocked	An activated parameter changes over automatically to the second grinder with an empty message or blockage. <i>Switching over to the second grinder means that this grinder remains assigned to the beverage recipe until the next empty message or blockage.</i>	inactive / active	This parameter is automatically activated if the [Same] setting has been selected for the "Coffee mix in both bean hoppers" parameter.
Grounds container capacity	Here you can set how much coffee grounds cake the grounds container can contain before the instruction to empty the grounds container appears. <ul style="list-style-type: none"> ▶ Press the Settings field. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The scroll wheel appears. ▶ Set the desired value. ▶ Confirm by pressing the checkmark. <i>There is no monitoring if the setting is "0" and is set for machine with under-counter grounds disposal or with is also required together with the base with drawer and integrated grounds container.</i>	0 – 40	Recommended setting: 36 There is no monitoring if the setting is "0". The optional integrated grounds container in the base unit should therefore be checked occasionally.




"Cleaning" menu item			
Display text	Description	Setting range	Notes
Profi mode cleaning	Start the profi cleaning automatically when cleaning is initiated. All preparation steps are listed. These steps can still be acknowledged as an option. After all steps have been carried out and the service doors are closed again, the cleaning can be started via the active  field.	inactive/active	If cleaning is cancelled with the  field, the cleaning prompt remains. <i>Cleaning operations can also be cancelled by switching off or power failure.</i> A cancelled cleaning operation can be completed by restarting the cleaning.


"Hardware configuration"			
Display text	Description	Setting range	Notes
Mains supply voltage	With this parameter you specify whether the machine is a 100 V, 120 V or 230 V (default). This is necessary in order to configure the heat regulation to suit the different hot water boilers. This setting is performed by a service technician.	230 V (216..244) 100 V (95..105) 120 V (114..126)	–
Right grinder	–	Inactive/active	Autom. hardware detection.
Left mixer	Activates the left mixer when no milk system with milk pump is active.	inactive/active	The parameter is deactivated with machines with milk pump.
Left instant ingredient motor	Activates the left instant powder motor when no milk system with milk pump is active.	inactive/active	The parameter is deactivated with machines with milk pump.
Left powder system valve	Activates the left powder system valve if a left powder system is installed.	Inactive/active	–


"Hardware configuration"			
Display text	Description	Setting range	Notes
Milk pump *	Activates the milk pump if no left powder system is active. <i>Machine configurations with the left powder system are displayed with the "milk pump" parameter active with an error message in the machine configurations.</i>	inactive/active	(*) The function is not currently available. The components for the "Left mixer" powder system are all deactivated.
Milk system pinch valve *	Activates the pinch valve if no left powder system is active.	inactive/active	(*) The function is not currently available. <i>See "Milk pump" note.</i>
Milk system rinsing valve *	Activates the flush valve if no left powder system is active.	inactive/active	(*) The function is not currently available. <i>See "Milk pump" note.</i>
Cold water mixing valve	The cold water mixing valve is activated automatically when using a powder system. The beverage temperature is regulated by the cold water mixing valve.	inactive/active	Autom. hardware detection.



Configuration


"General" menu item			
Display text	Description	Setting range	Notes
Main language	Changing the display language ► Open the selection menu using the [>] field. <input checked="" type="checkbox"/> The Options menu appears. ► Select the desired language.	All provided languages	–
User interface	The beverage dispensing steps are taken according to the selected user interface. Option 1: Barista ONE Dispensing step with the [Barista ONE] user interface: <ul style="list-style-type: none"> • Beverage selection • Payment prompt • Dispensing status display Option 2: MiniCoffeeKitchen Dispensing steps with the [MiniCoffeeKitchen] user interface: <ul style="list-style-type: none"> • Beverage selection • Beverage option selection • Payment prompt • Cup size/placement selection • Dispensing status display 	Barista ONE MiniCoffeeKitchen	–
Brand (trademark)	Selection of the desired brand.   	Café Noir Plazza Doro Douwe Egberts	The selected logo appears in the screensaver display as well as in standby mode. <i>Also see the "Screensaver" parameter.</i>

"General" menu item			
Display text	Description	Setting range	Notes
Text only beverage fields	<p>If this setting has been activated, the beverage fields will only display text and no symbols.</p> <p>Example of text only beverage field</p> 	Off/on	–
Beverage field symbol	<p>Two different symbol sets are available.</p> <ul style="list-style-type: none"> ► Open the selection menu using the [>] field. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The Options menu appears. ► Select the desired symbol set. <p>Example: set 1</p>  <p>Example set 2</p> 	Set 1 (black/white) Set 2 (colour)	Default setting = set 2
Temperature unit	<p>The temperature unit can be changed here.</p> <ul style="list-style-type: none"> ► Open the selection menu using the [>] field. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The Options menu appears. ► Select the desired unit. 	Celsius Fahrenheit	–
Screen saver waiting time [min]	<p>The screen saver appears after the selected time. If 0 is selected, no screen saver appears.</p> <ul style="list-style-type: none"> ► Set the desired value. <p><i>Under "Service" - "Upload pictures" you can upload pictures that are displayed as screen savers.</i></p>	0 – 60	Picture requirements: Size = 250 KB Format = jpg, png, gif Pixels = 800 x 480
Screensaver	The image for the screensaver is saved and cannot be changed.	Default	<p>A screensaver image with adapted logo appears according to the selected logo.</p> <p><i>Also see the "Brand (trademark)" parameter.</i></p>

"General" menu item			
Display text	Description	Setting range	Notes
Screensaver PIN	<p>Configuration of a PIN (personal identification number)</p> <p>The ready for use state becomes active from the screensaver mode when this PIN is entered.</p> <p>Option 1: Screensaver without PIN</p> <ul style="list-style-type: none"> ▶ Tap on display with displayed screensaver. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The machine is immediately ready for operation again. <p>Option 2: Screensaver with PIN</p> <ul style="list-style-type: none"> ▶ Tap on display with displayed screensaver. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The window with number keypad opens. ▶ Enter the configured PIN number and confirm. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The machine is ready for operation again. 	[0000]	–
Beverage colour, tab 1-5	<p>Background colour of tab level.</p> <p>The tab levels are shaded in the selected colour.</p> <p>The "Standard" selection causes the tab level to be shaded black.</p>	Standard Red, green, blue, yellow	
Higher sensitivity of beverage fields	Shorter response time when a beverage field is pressed.	Inactive/active	–
Display mouse pointer	<p>When activated, the position is displayed with a small Swiss cross as a mouse pointer when you touch the touch screen.</p> <p>Beverage selection example</p> 	Inactive/active	-

"Beverage parameters" menu item			
Adjustment options	Description	Setting range	Notes
Tabs 1 to 5	<p>Rename beverage tabs:</p> <ul style="list-style-type: none"> ▶ Hold down the tab for 5 sec. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The keyboard appears. ▶ Enter the desired name and confirm with . 	All letters and numbers	–

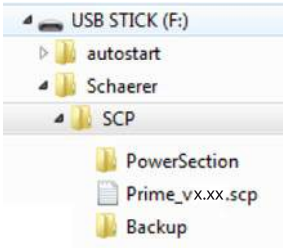
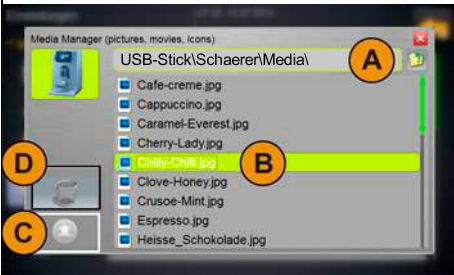
"Beverage parameters" menu item			
Adjustment options	Description	Setting range	Notes
Change programmed beverages	Different parameters of the preset beverages can be changed under this menu item. There are various parameters depending on the beverage. Only a reduced range of settings is available for these parameters. Access to the range of settings is restricted to service technicians.	All letters and numbers	Pretreatment level steps: 1: Quick-brew coffee, maximum chamber opening, compression pressure low 2: Chamber opening medium, compression pressure medium 3: Compression pressure low 4 (standard): Compression pressure medium 5: Compression pressure high 6: Pre-brewing (1 ml/1 g), pre-brewing time 2 sec, compression pressure high 7: Pre-brewing (1 ml/1 g), pre-brewing time 2 sec, compression pressure high, wet pressing (*) Possible with the "Fresh milk system with milk pump"..
	Coffee beverage only <ul style="list-style-type: none"> Grind qty grinder Strokes per button Pretreatment level Water volume Bypass water (service technician) Brew accelerator water sequence (service technician) 	Depends on beverage	
	With milk (powdered or fresh milk) <ul style="list-style-type: none"> Dosing time [s] hot milk Dosing time [s] cold milk * (service technician) Dosing time [s] milk foam Milk powder flush water volume Milk powder volume Powder foam water volume Powder foam flush water volume Powder foam powder volume 	Depends on beverage	
	With powder <ul style="list-style-type: none"> Water volume [ml] Powder quantity [%] Temperature (water) 	Depends on beverage	
	With cold water Dosage time [s]	Depends on beverage	
	Settings are made using the slider or dial controls: ► Set the slider/dial control to the desired value.	—	<p>Slider control</p>  <p>Dial control</p> 

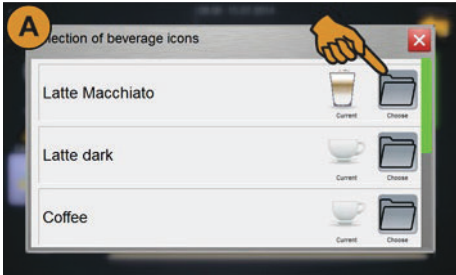
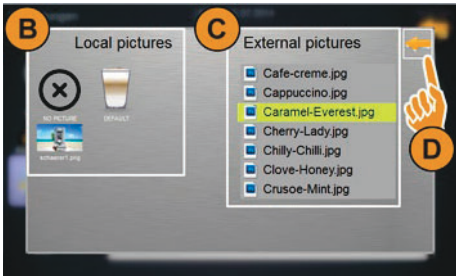

"Self-service mode" menu			
Display text	Description	Setting range	Notes
Self-service mode active	<ul style="list-style-type: none"> ▶ Deactivate/activate self-service mode. ▶ Save the change with the  field. ☑ The device restarts. 	Inactive/active	Beverage dispensing via the DECAF field is switched off in self-service mode.

"Time / Date / Timer operation" menu item			
Display text	Description	Setting range	Notes
Date	Setting the date: <ul style="list-style-type: none"> ▶ Press on the days. ▶ Set number using the arrow fields. ▶ Press on the months. ▶ Set number using the arrow fields. ▶ Press on the years. ▶ Set number using the arrow fields. 	DD/MM/YYYY	–
Time	Setting the time: <ul style="list-style-type: none"> ▶ Press on the hours. ▶ Set number using the arrow fields. ▶ Press on the minutes. ▶ Set number using the arrow fields. 	hh:mm	–
Date / time format	Setting the formats for the date and time: <ul style="list-style-type: none"> ▶ Open the selection menu using the [>] field. ☑ The Options menu appears. ▶ Select the desired format. 	12 h / 24 h	–
Daylight saving time	Setting to take into account the time change due to summer time: <ul style="list-style-type: none"> ▶ Open the selection menu using the [>] field. ☑ The Options menu appears. ▶ Select the desired time format. 	No daylight saving time EU daylight saving time USA daylight saving time	–
Power Save timer operation (0 means deactivated) [hours]	If the set time expires without a beverage being dispensed, the machine switches off. <ul style="list-style-type: none"> ▶ Set the desired period of time. 	0.0 - 24.0 h	Time can be set in increments of half an hour. Setting "0" = no switch-off
Timer Monday to Sunday	Here, the automatic switching on and off of the machine can be specified for each day of the week: <ul style="list-style-type: none"> ▶ Activate the switching on and off of the daily timer with the slider. ▶ Set the switching on and off times using the arrow fields. 	On / Off hh:mm	–

"Accounting" menu item			
Display text	Description	Setting range	Notes
Accounting On/Off	<ul style="list-style-type: none"> ▶ Activate/deactivate accounting. Once accounting is switched on, beverages can only be obtained through an accounting system. Prices are stored in the beverage parameters by the service technician.	Inactive/active	–


Service

Display text	Description	Setting range	Notes
Calibrate display	Calibrate display: During calibration, a cross appears on different positions of the display. ► Click on the cross when it appears on the display until the calibration is completed.	—	It is advisable to calibrate the display if users have problems with the touch screen. For example, this is the case if no reaction is triggered when a field is pressed.
Calibrate the grinder	Grinder calibration is display-guided. ► Follow the instructions on the touch screen.	—	—
Create backup	The current status of the settings can be saved on a USB memory stick with this function. ► Insert USB stick. ► Press the [Create backup] field. <input checked="" type="checkbox"/> The current status has been saved on the memory stick.	Configuration and counter statuses	The following default folder structure is created on the stick if not already present: 
Media manager (Images, videos, icons)	The pictures or videos must be saved on a USB stick with the default folder structure. To do this, create a further folder, "Media," in the "Schaerer" directory. ► Save the desired pictures or videos to the "Media" folder on the USB stick. ► Insert USB stick in panel. ► Press the [Media manager] field. <input checked="" type="checkbox"/> The "Media" folder is called up automatically (A) (if not, navigate manually). ► Select image or video (B) and confirm with [Upload] field (C). <input checked="" type="checkbox"/> The picture or video is stored on the machine.  ► The field (D) deletes a selected file.	—	Picture requirements: Size = max. 250 KB Format = jpg, png, gif Pixels = 800 x 480 Video requirements: Size = max. 20 MB Format = MPG2 <i>Please contact Schaerer for further information on video conversion and detailed requirements.</i>

Display text	Description	Setting range	Notes
Beverage selection symbol	<p>In addition to the set selection in the "Configuration" – "General" – "Beverage field icon" menu, separate icons can be assigned to every beverage as a beverage field.</p> <ul style="list-style-type: none"> ▶ Save the required images to the USB stick in the "Media" folder. ▶ Insert USB stick in panel. ▶ Select the [Beverage selection icon] field. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The window (A) with configured beverages is opened.  <ul style="list-style-type: none"> ▶ Select the relevant folder for the beverage. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The window for the icon selection opens. <p>Image management:</p> <ul style="list-style-type: none"> • B) Loaded images for the beverage. • C) Images available from USB stick.  <ul style="list-style-type: none"> ▶ Select new image from USB stick. <ul style="list-style-type: none"> <input checked="" type="checkbox"/> The window closes and returns to window (A). <input checked="" type="checkbox"/> The beverage field is then displayed with the new image. ▶ Select field [X] in the window (A). <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Window (A) closes. <input checked="" type="checkbox"/> The selected image/icon to the beverage field is assigned. ▶ The field (D)  goes back to the window with the configured beverages. 	–	–
Start descaling	<p>The descaling procedure is display-guided.</p> <ul style="list-style-type: none"> ▶ Have 2 bottles (0.75 l) of liquid descaler ready. ▶ Have a container (5 l) ready for placing underneath. <p>Descaling is performed in three stages:</p> <ul style="list-style-type: none"> • Cooling • Descaling • Rinsing 	–	<p>The descaling progress of the individual stages is reported in %.</p> <p>See also "Service and maintenance" – "Descaling".</p>

Display text	Description	Setting range	Notes
Change the water filter	Starts the wizard for changing the water filter. ► Follow the instructions on the touch screen.	–	–
Generate EVA DTS file	► Insert USB stick into the panel. ► Press [Generate EVA DTS file] field. ☑ A current EVA DTS file is generated and saved to the stick.	–	Export the audit data (sales and money flow journals). EVA = European Vending Association DTS = Data Transfer Protocol

Info

Display text	Description	Setting range	Notes
Show versions	The following information can be obtained here: <ul style="list-style-type: none"> • Touch panel software version • Power section software version • Database version • Accounting version • Version Qt • Version Qt license 	–	When reporting a fault, please pass this information on to the service technician.
Service counter	The counter values of all machine components can be read off here.	–	–
Machine/temporary counters	Overview of all counter values of beverages and beverage dispensing operations. The machine and temporary counters can only be deleted in total: ► Press the  field.	–	There is a difference between user counters and overall counters. User counters can be deleted. It is thus possible to allow counters to run for a specific time. The total counters cannot be deleted.
Cleaning statistics	The date and time of the various cleanings can be read off here.	–	–
Service, descaler and filter change info	The date of the last and next service, descaling or filter change can be read out here. The next service can also be specified in terms of the number of dispensed beverages.	–	–

Bookkeeper profile

The "Bookkeeper" can set prices and read out sales, counters and statistics.

The following main menus are contained in the "Service menu" [Settings] in the [Bookkeeper] profile:

- Configuration
- Info


In the [Bookkeeper] profile, the following functions are available for direct selection in the "Service menu":

- Switch the milk system on/off
- Switch on quick info.
- Settings
- Standby
- Open service door



The contents of the main menus are subsequently described in this chapter.

"Configuration" main menu			
"Accounting" menu	Description	Setting range	Notes
Accounting On/Off	<p>► Activate/deactivate accounting.</p> <p>Once accounting is switched on, beverages can only be obtained through an accounting system.</p> <p>Prices are stored in the beverage parameters by the service technician.</p>	inactive/active	–

"Info" main menu			
Parameter	Description	Setting range	Notes
Machine/temporary counters	<p>Overview of all counter values of beverages and beverage dispensing operations.</p> <p>The machine and temporary counters can only be deleted in total:</p> <p>► Press the  field.</p>	–	There is a difference between user counters and overall counters. User counters can be deleted. It is thus possible to allow counters to run for a specific time. The total counters cannot be deleted.

Bookkeeper reduced profile

The "Bookkeeper reduced" can read out counters and statistics.


The "Info" main menu is contained in the [Settings] "Service Menu" in the [Bookkeeper reduced] profile.

The following functions are available in the "Service Menu" in the [Bookkeeper reduced] profile:

- Switch the milk system on/off
- Switch on quick info.
- Set-up
- Standby
- Open service door



The contents of the main menus are subsequently described in this chapter.

"Info" main menu			
Parameter	Description	Setting range	Notes
Machine/temporary counters	<p>Overview of all counter values of beverages and beverage dispensing operations.</p> <p>The machine and temporary counters can only be deleted in total:</p> <p>► Press the  field.</p>	–	There is a difference between user counters and overall counters. User counters can be deleted. It is thus possible to allow counters to run for a specific time. The total counters cannot be deleted.

Operator profile

The "Operator" has limited access to service functions.

The following main menus are contained in the "Service menu" [Settings] in the [Machine operator] profile:

- System
- Service

In the [Operator] profile, the following functions are available for direct selection in the "Service menu":

- Start rinsing
- Switch the milk system on/off
- Switch on quick info. (current boiler temperatures at the bottom right of the display)
- Settings
- Start cleaning
- Standby
- Touch screen cleaning (30 sec)
- Cleaning statistics
- Open service door



The contents of the main menus are subsequently described in this chapter.

"System" main menu			
Parameter	Description	Setting range	Notes
Maintenance	<p>Last filter change.</p> <p>Date entry of last filter change.</p> <p>► Highlight day, month and year in sequence.</p> <p>► Set the required value using the up or down arrow fields.</p>	–	The parameter is displayed if an external filter is used.

"Service" main menu			
Parameter	Description	Setting range	Notes
Beverage selection symbol	See "Programming" – "Caretaker profile" – "Beverage selection icon".	–	–

"Service" main menu			
Parameter	Description	Setting range	Notes
Change water filter (internal)	Changing the filter is display-guided. <ul style="list-style-type: none"> ▶ Have the filter cartridge ready. ▶ Place the filter cartridge into water for 15 min. ▶ Follow the display instructions. 	–	The parameter is displayed if an internal filter is used.
Start descaling	The descaling procedure is display-guided. <ul style="list-style-type: none"> ▶ Have 2 bottles (0.75 l) of liquid descaler ready. ▶ Have a container (5 l) ready for placing underneath. <p>Descaling is performed in three stages:</p> <ul style="list-style-type: none"> • Cooling • Descaling • Rinsing 	–	The descaling progress of the individual stages is reported in %. <i>See also "Service and maintenance" - "Descaling".</i>

Restaurant manager profile

The Restaurant manager has access to the beverage parameters, the self-service mode and the setting in the "Accounting" menu.

The [Restaurant manager] profile contains the following main menus:

- Configuration
- Info


In the [Restaurant manager] profile, the following functions are available for direct selection in the "Service menu":

- Switch on milk system
- Switch on self-service mode
- Switch on quick info
- Settings
- Standby
- Open service door




The contents of the main menus are subsequently described in this chapter.

"Configuration" main menu			
"Beverage parameters" menu	Description	Setting range	Notes
Tabs 1 to 5	See "Programming" – "Caretaker profile" – "Change programmed beverages".	All letters and numbers	Up to 24 characters can be entered.
Change programmed beverages	See "Programming" – "Caretaker profile" – "Change programmed beverages".	All available beverages	The available beverage types depend on the existing options.

"Configuration" main menu			
"Self-service mode" menu	Description	Setting range	Notes
Self-service mode active	<ul style="list-style-type: none"> ▶ Deactivate/activate self-service mode. ▶ Save the change with the  field. ☑ The device restarts. 	Inactive/active	Beverage dispensing via the DECAF field is switched off in self-service mode.

"Configuration" main menu			
"Accounting" menu	Description	Setting range	Notes
Accounting On/Off	See "Programming" – "Bookkeeper Profile".	Inactive/active	–

"Info" main menu			
Parameter	Description	Setting range	Notes
Machine/temporary counters	<p>Overview of all counter values of beverages and beverage dispensing operations.</p> <p>The machine and temporary counters can only be deleted in total:</p> <ul style="list-style-type: none"> ▶ Press the  field. 	–	There is a difference between user counters and overall counters. User counters can be deleted. It is thus possible to allow counters to run for a specific time. The total counters cannot be deleted.
Cleaning statistics	The date and time of the various cleanings can be read off here.	–	–

Quality manager profile

The "Quality manager" can read out counters and statistics.

The "Info" main menu is contained in the "Service menu" [Settings] in the [Quality manager] profile.

The [Quality manager] profile contains the following main menus:



- System
- Info


The following functions are available in the "Service Menu" in the [Quality manager] profile:

- Switch the milk system on/off
- Switch on quick info.
- Settings
- Standby
- Open service door



The contents of the main menus are subsequently described in this chapter.

"System" main menu			
"Cleaning" menu	Description	Setting range	Notes
Profi mode cleaning	<p>Starts the profi cleaning automatically when cleaning is initiated.</p> <p>All preparation steps are listed. These steps can still be acknowledged as an option. After all steps have been carried out and the service doors are closed again, the cleaning can be started via the active  field.</p>	Inactive/active	<p>If cleaning is cancelled with the  field, the cleaning prompt remains.</p> <p><i>Cleaning operations can also be cancelled by switching off or power failure.</i></p> <p>A cancelled cleaning operation can be completed by restarting the cleaning.</p>

"Info" main menu			
Parameter	Description	Setting range	Notes
Machine/temporary counters	<p>Overview of all counter values of beverages and beverage dispensing operations.</p> <p>The machine and temporary counters can only be deleted in total:</p> <p>► Press the  field.</p>	–	There is a difference between user counters and overall counters. User counters can be deleted. It is thus possible to allow counters to run for a specific time. The total counters cannot be deleted.
Cleaning statistics	The date and time of the various cleanings can be read off here.	–	–

Troubleshooting

"Smart info" window

The [Info] field is displayed if a malfunction exists or intervention by a user or service technician is needed to ensure operating readiness of the machine. For instance, if the drinking water tank must be refilled.

If such a case occurs, the [Info] box appears on the main screen.



Depending on the cause, beverage dispensing is disabled until the required measure has been carried out.

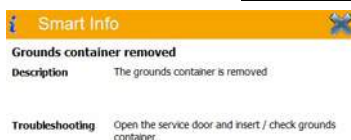


- ▶ Press the [Info] field (see figure).
 - ☒ The "Smart Info" window opens (see figure).

- ▶ Carry out the measures described.

If the display message persists, a malfunction may exist.

- ▶ Contact your service partner (see www.schaerer.com).



1/1



See also "Troubleshooting" - "Faults with display message".

Faults with display message

The most important fault messages are described below. Contact your service partner if the fault persists after all of the troubleshooting measures have been tried.

Display message	Cause	What to do
Milk level low (small reserve amount still available)	The container for fresh milk is virtually empty.	▶ Top up the container for the fresh milk as and when.
Milk empty	The container for the fresh milk is empty.	▶ Remove the container for the fresh milk. ▶ Thoroughly clean the container. ▶ Fill the container with fresh milk pre-cooled at $\pm 5^{\circ}\text{C}$ and insert it back into the machine.
Empty the drip tray	The drip tray is full.	▶ Empty the drip tray ▶ Clean the drip tray and reinsert it.
Drip tray missing	The drip tray is not correctly inserted or is missing.	▶ Insert the drip tray and check for correct seating.

Display message	Cause	What to do
Left grinder overloaded/blocked Right grinder overloaded/blocked	An excessively high current value (>8 A) has been measured over a defined period. The machine attempts to start grinding 5 times, after which the following message appears: "Left/right grinder overloaded". If another beverage is requested in this state and the problems remain, the message changes to "Left grinder overloaded/blocked" or "Right grinder overloaded/blocked". Dispensing of beverages is disabled.	<ul style="list-style-type: none"> ► Open the door. ► Switch off the machine. ► Check the grinder for blockages and remove any foreign bodies. ► Restart the machine. ► If the fault appears again, contact your service partner.
Hot water boiler over temperature	The water supply has been interrupted.	► Check the level of the drinking water tank or the condition of the mains water supply.
	The brewing unit is blocked.	► Check and clean the brewing unit.
	The machine has overheated.	► Disconnect the machine from the power supply and let it cool off.
	The SSR is defective.	► Contact your service partner.
	The Klixon has triggered.	
Steam boiler over temperature	The water supply has been interrupted.	► Check the level of the drinking water tank or the condition of the mains water supply.
	Blockage in the steam system.	► Check and clean the beverage outlet and steam system.
	The machine has overheated.	► Disconnect the machine from the power supply and let it cool off.
	The SSR is defective.	► Contact your service partner.
	The Klixon has triggered.	
Hot water temperature too low Steam temperature too low	Error while heating.	<ul style="list-style-type: none"> ► Disconnect the machine from the power supply. ► Connect the machine again and switch it on.
Hot water boiler heating timeout Steam boiler heating timeout	Although the heating is switched on, the set temperature was not reached within 5 minutes.	► Contact your service partner.
Hot water boiler NTC short Steam boiler NTC short	The main board does not detect a resistance. A maximum temperature (approx. 150°C) is measured. Dispensing of beverages is disabled.	► Contact your service partner.
Hot water boiler NTC open Steam boiler NTC open	The temperature sensor is not connected. A minimum temperature is measured.	► Contact your service partner.
Brewing unit excess current	Excess current was detected on the brewing unit motor.	► Contact your service partner.
Brewing unit idle current	Even when the brewing unit is not running, it must consume a minimal amount of current. If it does not, there is a fault. This may be due to the brewing unit, the power board or the wiring.	<ul style="list-style-type: none"> ► Check the brewing unit for blockages. ► If the fault persists, contact your service partner.

Display message	Cause	What to do
Brewing unit timeout	<p>The brewing unit does not have a switch for the "home position". The position of the brewing cylinder is detected by measuring the current value. The following peak values are detected: upper and lower position</p> <p>The following timeout is defined: If no current peak is detected within 10 seconds after a brewer movement, the "brewing unit timeout" is displayed.</p>	<p>► Contact your service partner.</p>
Water flow error	<p>While a coffee product is being dispensed, the flow meter performs fewer than the defined number of minimum rotations. It is likely there is a blockage or partial blockage somewhere in the water system.</p>	<p>► Check the level of the drinking water tank or the condition of the mains water supply.</p>
		<p>► Check the internal or external drinking water tank (saturation of the filter reduces the water flow).</p>
		<p>► Check whether the upper plunger is blocked or partially congested.</p>
		<p>► Check the grinding setting.</p> <p>If the grinding setting is too fine, this can inhibit or completely block the water flow.</p> <p>► If the fault persists, contact your service partner.</p>
Steam boiler supply error	<p>The level sensor detected a low level in the steam boiler. An attempt was made to fill the boiler. However, no water was detected by the level sensor within 60 sec. Filling is aborted.</p> <p>The dispensing of beverages that require steam is disabled.</p>	<p>► Contact your service partner.</p>
Modbus processing error Modbus comm error	Communication error between the power unit and TouchPanel.	<p>► Contact your service partner.</p>
Accounting system is initializing	Status message only.	—
Accounting system is online	Status message only.	—
Accounting system is offline	Status message only.	—
Unable to start database Wrong database version Unable to start user interface General error message in control process Unable to start control process Control process has been unexpectedly shut down Unable to initialize control process Unable to set up communication with control process Communication interrupted by control process	<p>Serious error/internal error</p> <p>Error at software start-up.</p>	<p>► Disconnect the machine from the power supply.</p> <p>► Connect the machine again and switch it on.</p> <p>► Reinstall the software.</p> <p>► Contact Schaefer technical support.</p>

Safety notes

Danger from cleaning products

CAUTION!
User at risk!



Application

Danger of poisoning from ingesting cleaning products.
Please adhere to the following points:

- 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 pour cleaning products into the milk container.
- Never pour cleaning products into the drinking water tank (internal/external).
- Only use the cleaning and descaling products for their intended purpose (see label).
- 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.



Before using cleaning agent, read the information on the package label carefully. If not available, the HEALTH & SAFETY DATA SHEET can be obtained from the sales partner (see the cleaning product packaging).

Storage

Please adhere to the following points:

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

Disposal

If recycling is not possible, cleaning products and their containers must be disposed of according to local and legal regulations.

Emergency information

Obtain the phone number of the emergency information service (toxicological information centre) from the cleaning product manufacturer (see cleaning product label). If your country does not have this type of institution, please see the following table:

Swiss Toxicological Information Centre	
International calls	+41 44 251 51 51
Calls from Switzerland	145
Internet	www.toxi.ch

Hygiene regulations

Water

CAUTION!
User at risk!



Improper handling of water can cause health problems.
Please adhere to the following points:

- 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 5-6 °dKH (German carbonate hardness) or 8.9-10.7 °fKH (French carbonate hardness).
- The total hardness must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 5 °dKH or 8.9 °fKH.
- Maximum chlorine content of 100 mg per litre.
- pH value between 6.5–7 (pH neutral).

For machines with drinking water tank (internal & external):

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

Coffee

CAUTION!
User at risk!



Improper handling of coffee can cause health problems.
Please adhere to the following points:

- 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, dark place.
- 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 cause health problems.
Please adhere to the following points:

- 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.
- When working with milk, wear protective gloves.
- Use milk directly from the original packaging.
- Never add additional 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 (max. 7°C) and dark place.
- 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.

Automatic machine powder/instant powder

CAUTION!
User at risk!



Improper use of automatic machine powder can be unhealthy.
Please adhere to the following points:

- Check the packaging for damage before opening.
- Do not fill the machine with more automatic machine powder than will be needed for one day.
- Close the powder container lid immediately after filling.
- Store the automatic machine powder in a cool, dry, dark place.
- Store the coffee machine powder 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.

Liability

Operator responsibilities

The operator is responsible for ensuring that regular maintenance and inspection of the safety devices are carried out by a Jacobs Douwe Egberts service partner, its representatives or other authorised persons.

Jacobs Douwe Egberts must be notified in writing of any defects within 30 days. Hidden defects must be reported within 12 months from installation (work report, handover certificate), but at the latest 18 months after the device left the factory.

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

The following intervals apply:

- Safety valves every 24 months.
- Boilers (steam boilers, continuous flow heaters): every 72 months.

These measures are carried out within the framework of maintenance by your service partner.

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:

- Improper use of the device.
- Improper mounting, 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.
- Operation of the machine when it is not in good working condition.
- Repairs that have not been carried out properly.
- Use of spare parts that are not original Schaerer AG spare parts.
- Use of cleaning products that are not recommended by Schaerer AG.
- Catastrophic incidents due to foreign objects, accidents, vandalism or force majeure.
- Penetrating the device with any type of object or opening the housing.

The manufacturer shall only and exclusively accept liability or honour liability claims if the specified maintenance and service intervals are adhered to and if original spare parts were used that were ordered from the manufacturer or another authorised supplier.



The "General Terms and Conditions" of Schaerer AG apply.