

Schaerer Coffee Art Plus Touch

User Manual | 11.2016 | v01

Models:

040381-00090EUS

SCA 1 CT1/S-2M/KE/SST



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swiss coffee competence

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All information, illustrations, and specifications are based on the latest product information available at the time of publication approval. Schaerer USA Corporation reserves the right to change the content at any time without prior notice.

Note that the pictures and display messages shown inside are only examples; your machine and display messages may vary.



Cautions & Warnings

USE CAUTION WHILE OPERATING AND CLEANING THE COFFEE ART PLUS MACHINE

**WARNING:**

TO PREVENT ELECTRICAL SHOCK, DO NOT REMOVE SIDE OR BACK PANELS FROM THIS MACHINE. NO USER SERVICEABLE PARTS INSIDE. REFER SERVICING TO AUTHORIZED SERVICE PERSONNEL ONLY.

**WARNING:**

IF WATER OR SMOKE IS COMING FROM INSIDE THE MACHINE, TURN OFF MACHINE IMMEDIATELY. UNPLUG THE MACHINE, TURN OFF WATER SUPPLY, AND CONTACT AN AUTHORIZED SERVICE AGENT.

**WARNING:**

DO NOT MOVE MACHINE WHILE IT IS STILL CONNECTED TO UTILITIES.

**CAUTION:**

ALL DISPENSED PRODUCTS ARE EXTREMELY HOT! USE CAUTION WHILE OPERATING ALL FUNCTIONS. KEEP HANDS AWAY FROM FOAMER HEAD/COFFEE SPOUT/SPLITTER WHILE DISPENSING OR CLEANING (EXTREMELY HOT).

**CAUTION:**

DO NOT PLACE HANDS INSIDE MACHINE WHILE OPERATING, EXCEPT WHEN FOLLOWING CLEANING PROCEDURES.

**CAUTION:**

DO NOT TILT MACHINE TO EITHER SIDE (VERY HEAVY).

**CAUTION:**

DO NOT PLACE LIQUID CONTAINERS (SYRUPS, MILK, ETC.) ON TOP OF THIS EQUIPMENT.

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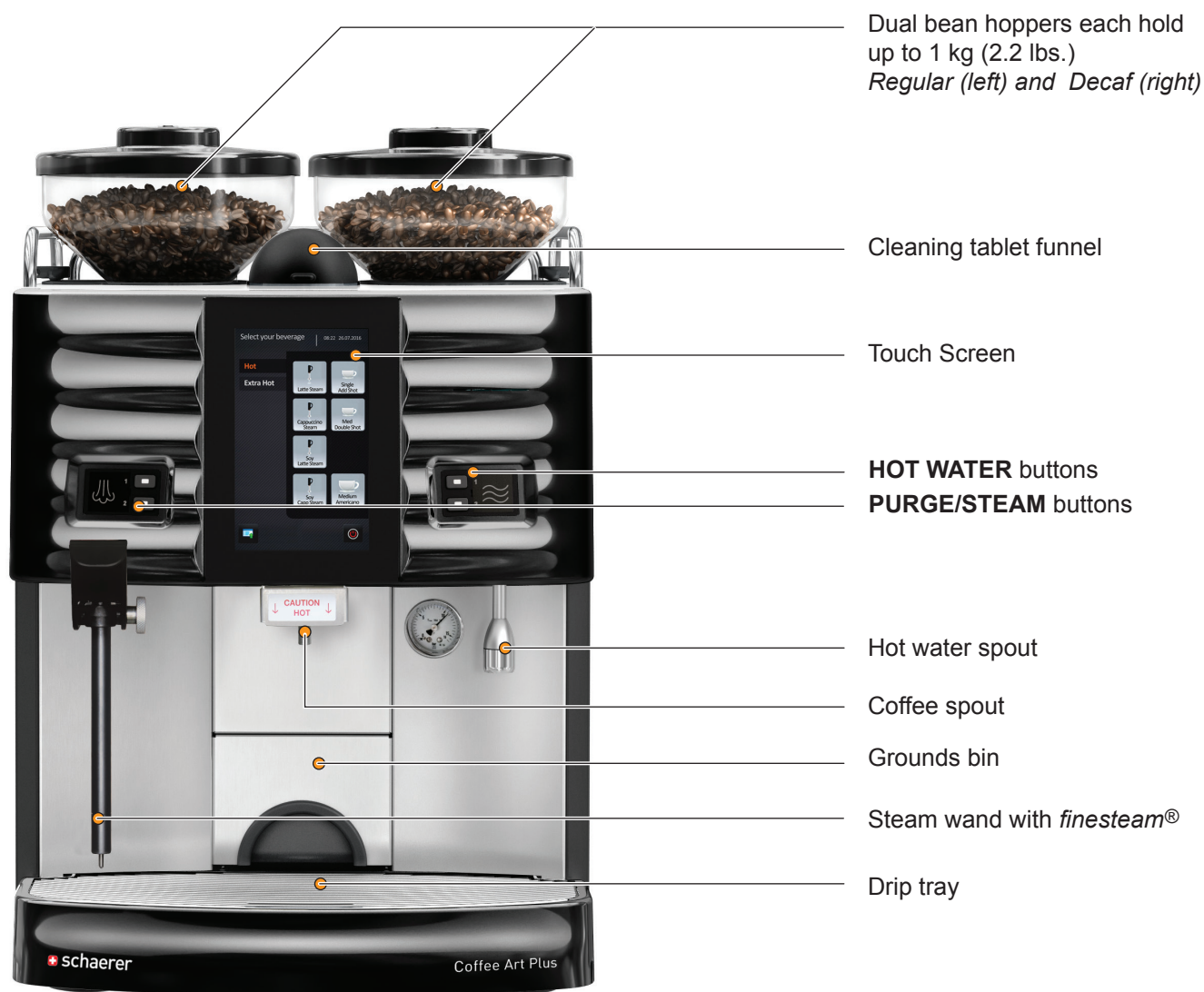
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Machine Description

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Beverage category selection

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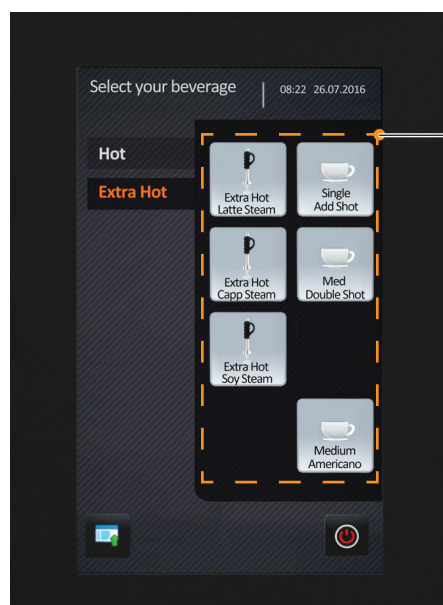
Beverage type selection

- Press the **LATTE STEAM** icon to steam latte milk.
- Press the **CAPPUCCINO STEAM** icon to steam cappuccino milk.
- Press the **SOY LATTE STEAM** icon to soy steam latte milk.
- Press the **SOY CAPPUCCINO STEAM** icon to steam soy cappuccino milk.
- Press the **SINGLE ADD SHOT** icon for drinks requiring one espresso shot.
- Press the **MED DOUBLE SHOT** icon for drinks requiring two espresso shots.
- Press the **MEDIUM AMERICANO** icon for a medium americano.

The  icon controls the power to the machine. To turn the machine off, press and hold the button. To turn it on, just the press the button.

Press the  icon to go into the Service Menu.

Extra Hot Tab



Notes:

1. This icon may be hidden; press & hold the blank area to bring up the icon.
2. When machine is off, this icon is called Quick Menu.

Beverage type selection

- Press the **EXTRA HOT LATTE STEAM** icon to steam extra hot latte milk.
- Press the **EXTRA HOT CAPPUCCINO STEAM** icon to steam extra hot cappuccino milk.
- Press the **EXTRA HOT SOY STEAM** icon to steam extra hot soy milk.
- Press the **SINGLE ADD SHOT** icon for drinks requiring one espresso shot.
- Press the **MED DOUBLE SHOT** icon for drinks requiring two espresso shots.
- Press the **MEDIUM AMERICANO** icon for a medium americano.



User interface configuration may vary.

Purge/Steam Buttons



To purge the steam wand after each use, press purge button **1 or 2**. It will purge for one second (button 1) and two seconds for button 2.

Programming may vary.

Hot Water Buttons



To dispense hot water from the machine, press hot water button **1 or 2**. Button 1 will dispense for 2.5 seconds and stop automatically. Button 2 will dispense for 5 seconds and stop automatically.

Programming may vary.

Bean Hoppers



Fill the hoppers on top of the machine with whole beans only. The machine grinds the beans freshly for each shot.

The left hopper is intended for regular espresso beans.
The right hopper is intended for decaffeinated espresso beans.

Bean Hopper Slides



The bean hopper slides are used for locking the hoppers into position. To release the hoppers for weekly cleaning, push the slides inward and then lift up. Refer to page 22 for instructions.

Cleaning Tablet Funnel



The cleaning tablet funnel is located between the two bean hoppers. Only Schaerer Cleaning Tablets should be dropped into this funnel during the daily cleaning procedure. Refer to pages 19-20 for daily cleaning instructions.



Use only Schaerer Cleaning Tablets (Item # 65221) for the daily cleaning procedure. Refer to page 11 for reordering cleaning tablets.

Steam Wand with *finesteam*®



The steam wand is movable and has a hard plastic handle for handling when it is hot.

The PEEK steam wand material dramatically lowers the wand's surface temperature. Unlike standard stainless steel wands, milk doesn't bake onto the wand. Milk residue easily wipes clean, even later on after steaming. The PEEK steam wand is also much safer to touch right after steaming.

Steam wand with proprietary air injection and auto shut-off guarantees consistent milk texture and temperature while allowing users the freedom to multitask.

Hot Water Spout and Coffee Spout



The hot water outlet is used for pre-heating ceramic cups and quick rinsing of utensils.

The coffee spout can accommodate tall cups.

Grounds Bin



The grounds bin is located below the coffee spout. It holds the used grounds which are disposed of after each espresso shot is brewed. The bin slides straight out from the machine and must be emptied periodically or when prompted on the display.

Drip Tray Grill and Drip Tray



The drip tray grill is removable for easy cleaning and access to the inside of the drip tray.

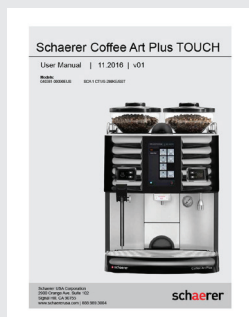
The drip tray is connected to a flexible hose which should be connected to a fixed drain line. The purpose of this 'basin' is to funnel any spilled liquids down the drain. To prevent blockage, we recommend that you avoid flushing large quantities of milk and/or used coffee grounds down the drain.

Card Reader



For use by manufacturer authorized service agent.

Machine Accessories



User Manual



Daily Cleaning Instructions



Steam Wand Cleaner (Item # 12-MKSC-1L)



Schaerer Cleaning Tablet (Item #65221)

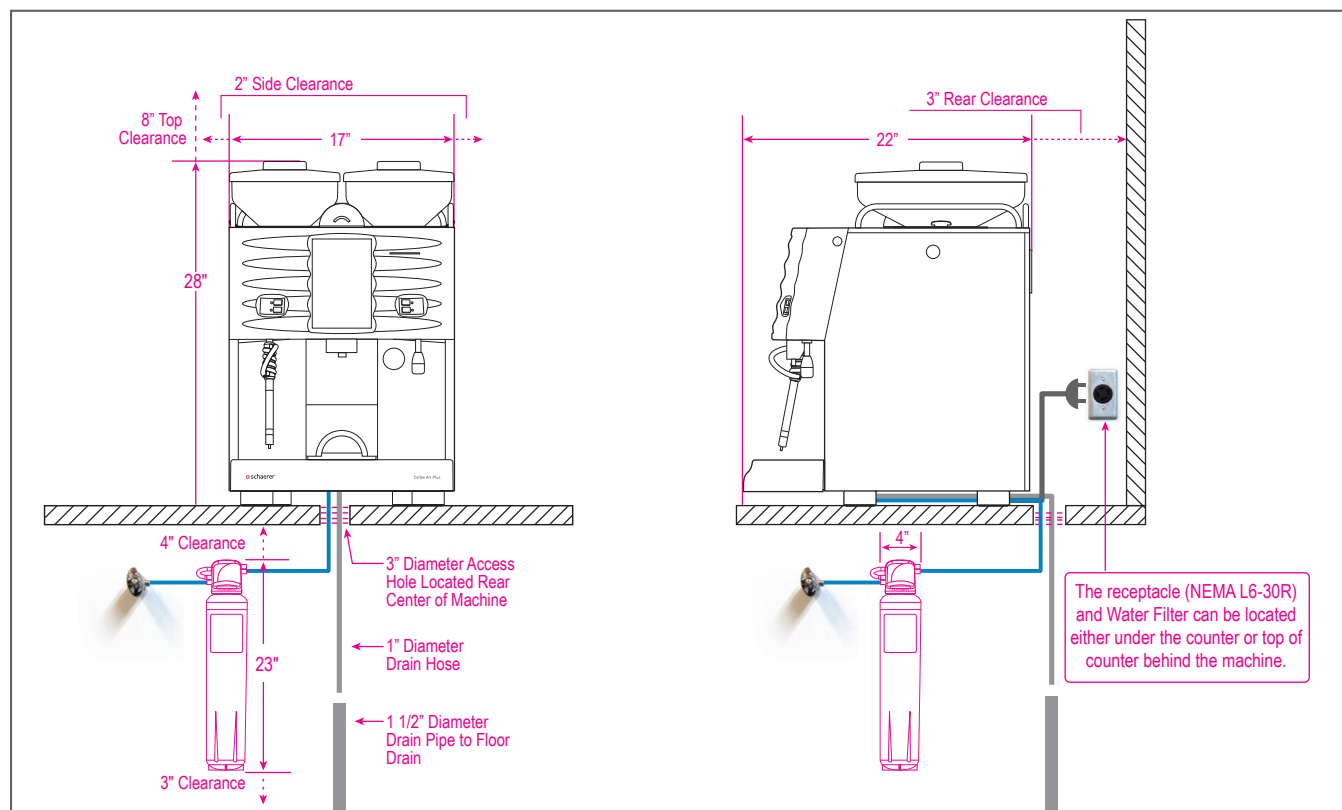


Large Cleaning Brush (Item #67409)



**TO ORDER CLEANING SUPPLIES PLEASE CALL
888.989.3004**

Utility Hook-Up Requirements



POWER, WATER SUPPLY, AND ACCESS REQUIREMENTS

	• Receptacle type: NEMA L6-30R. • 3 Prong twist-lock. • Breaker panel: 30 Amp dedicated 220V single phase circuit. • Actual maximum load: 24 Amps.		The receptacle, water shut-off valve and drain pipe must be within 3 feet (36") of the center of the location (footprint) of the machine.
	• Access hole with collar (no sharp edges). • Located centrally under machine for water and drain hose. • Diameter: Minimum 3" (80mm).		Ideal under counter space for softener: 30" (minimum requirement: 26 inches).
	• Water shut-off valve with 3/8" (9.5mm) compression fitting. • Back flow preventer in accordance with local requirements.		
	• Drain pipe to floor drain. • Copper or PVC in accordance with local health codes and regulations. • Diameter: 1.5" (38mm) or larger.		

Notes: Access hole is only required if any of the utility hook-ups are located under the counter. Drain pipe is only necessary if the drain line from the drain tray is mounted fixed. A removable drain tray does not require a drain pipe since it will be emptied by the operator.

General Operation

Introduction

This chapter describes the basic functions of the espresso machine. Read the instructions carefully to ensure smooth routine operation.

Filling Bean Hoppers



Only use whole beans in the bean hoppers!



Never reach with your hands into the bean hoppers when the machine is switched on. When refilling the bean hoppers, do not reach into the grinder and do not press any of the product buttons!

1. Remove the lid from the bean hopper.
2. Fill with whole beans maximum 1 kg (2.2 lbs) and close the lid.



A well-closed lid prevents loss of aroma.

Preparing the Machine for Operation

Prior to switching on the machine, check the following:

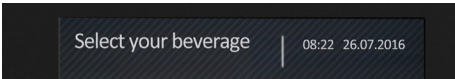
- The fresh water supply is open.
- The hoppers are filled (see above).
- The grounds bin is empty.
- The machine is connected to the power supply.
- Check whether the bean hopper slides are open.

Switching On the Espresso Machine

Switch on the espresso machine by pressing the  icon.



If the machine has been switched off for a long period of time, the message “heating” appears on the display.

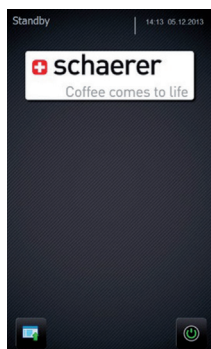


Select your beverage

08:22 26.07.2016

A product selection can be made when the message “select product” appears on the display.

Switching Off the Espresso Machine



If the espresso machine is not used for longer periods, i.e. overnight, it can be switched to standby mode. In this mode, the boiler is not heated and no beverages are available.

1. Press the  icon until the message "<< Standby >>" appears on the display.

Extended Idle Time

1. Perform the daily cleaning:
(See section "Daily Cleaning" on pages 19-20).
2. Switch the machine to "<< Standby >>" (Press the  icon).
3. Close the shut-off valve from the fresh water supply.
4. Disconnect the machine from the power supply.
5. Vacuum the coffee beans from the bean hoppers.
6. Store the machine in a dry and clean location. On premises where temperatures can drop below zero, the boiler has to be emptied. To empty the boiler, contact a manufacturer-authorized service agent for assistance.

Removal / Relocation / Disassembly



Contact a manufacturer-authorized customer service agent.

Beverage Output

Foamed and Steamed Milk



Steam wand is extremely hot!

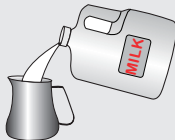


Always wipe steam wand with a thick, clean, damp cloth and purge after each use. Refer to page 21 for details.



Foamed Milk

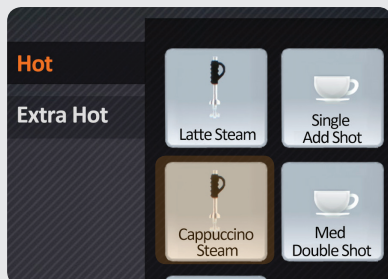
1. Portion milk into steaming pitcher.



2. Submerge steam wand into pitcher and make sure wand points straight down. Press the **CAPPUCCINO STEAM** or **EXTRA HOT CAPPUCCINO STEAM** icon.

For Extra Hot

Press the EXTRA HOT tab first then press the the EXTRA HOT CAPPUCCINO STEAM icon.



Steamed Milk

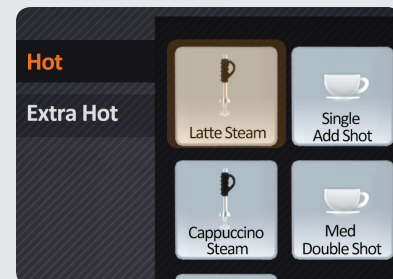
1. Portion milk into steaming pitcher.



2. Submerge steam wand into pitcher and make sure wand points straight down. Press the **LATTE STEAM** or **EXTRA HOT LATTE STEAM** icon.

For Extra Hot

Press the EXTRA HOT tab first then press the the EXTRA HOT LATTE STEAM icon.



Soy Steam and Espresso

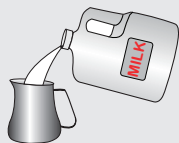


All beverages dispensed by the machine are extremely hot!



Soy Steam

1. Portion soy milk into steaming pitcher.



2. Submerge steam wand into pitcher and make sure wand points straight down. Press the **SOY LATTE STEAM** or **SOY CAPPUCCINO STEAM** icon.

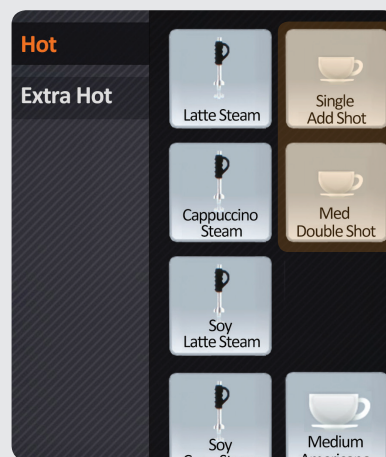
For Extra Hot

Press the EXTRA HOT tab first then press the the EXTRA HOT SOY STEAM icon.



Espresso Shot

1. Place cup under coffee spout and press the **SINGLE ADD SHOT** or **MED DOUBLE SHOT** icon.

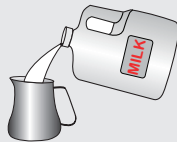


Cappuccino and Latte



Cappuccino

1. Portion milk into steaming pitcher.



2. Submerge steam wand into pitcher and make sure wand points straight down. Press the **CAPPUCCINO STEAM** or **EXTRA HOT CAPPUCCINO STEAM** icon.

For Extra Hot

Press the EXTRA HOT tab first then press the the EXTRA HOT CAPPUCCINO STEAM icon.



3. Place cup under coffee spout and press the **SINGLE ADD SHOT** or **MED DOUBLE SHOT** icon.

4. Fill cup to top with foamed milk.



Latte

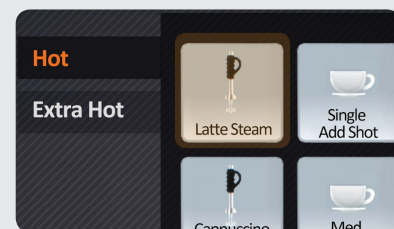
1. Portion milk into steaming pitcher.



2. Submerge steam wand into pitcher and make sure wand points straight down. Press the **LATTE STEAM** or **EXTRA HOT LATTE STEAM** icon.

For Extra Hot

Press the EXTRA HOT tab first then press the the EXTRA HOT LATTE STEAM icon.



3. Place cup under coffee spout and press the **SINGLE ADD SHOT** or **MED DOUBLE SHOT** icon.

4. Fill cup to top with steamed milk.



Tips During Operation



Always run the daily cleaning procedure when prompted by the machine display. Refer to page 19-20 for details.



Always wipe steam wand with a thick, clean, damp cloth and purge after each use. Refer to page 21 for details.



Empty the grounds bin regularly and when prompted by the display. Rinsing it nightly will prevent caked-up grounds from forming.



Periodically wipe the machine exterior thoroughly with a clean, damp cloth to remove residue from steamed milk and espresso shots.



When making two 16oz drinks at a time, steam 32oz of milk.

Daily Cleaning



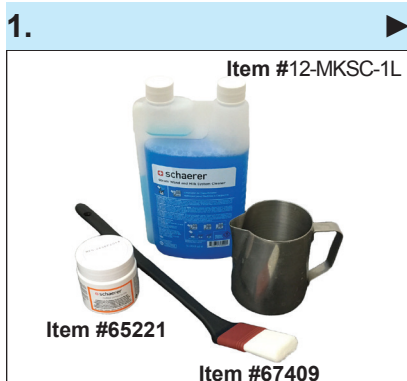
Read and follow the instructions carefully before you begin the daily cleaning procedure. This procedure should be performed on a daily basis or when prompted by the machine display.



Never reach into the machine or under the coffee spout during the automatic cleaning cycle!



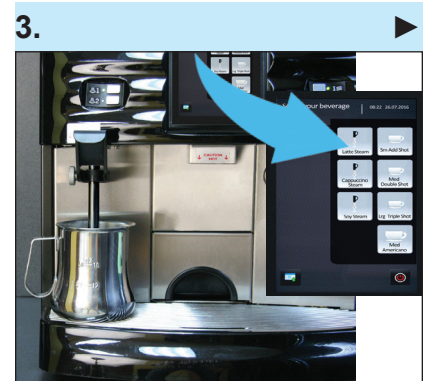
The status of the cleaning and some cleaning steps are shown in the display.



- Use only Schaerer cleaning supplies for this procedure.



- Fill large steaming pitcher with 16oz of water and mix in (1oz/30ml) Schaerer Steam Wand Cleaner.



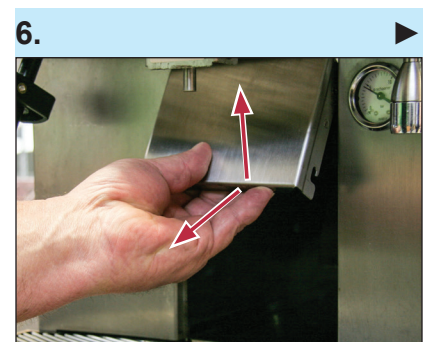
- Submerge steam wand into steaming pitcher and press the **LATTE STEAM** icon to heat solution. After steam wand shuts off automatically then let it soak for 5 minutes.



- Press the  icon to go into the service menu.



- Immediately remove grounds bin **with in 6 seconds**.
- Empty coffee grounds into trash can. Wash, rinse, sanitize bin and set aside.



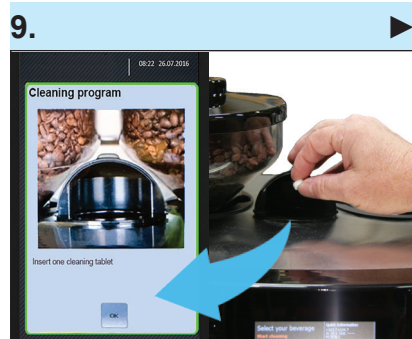
- Remove metal shield above grounds bin and set aside.



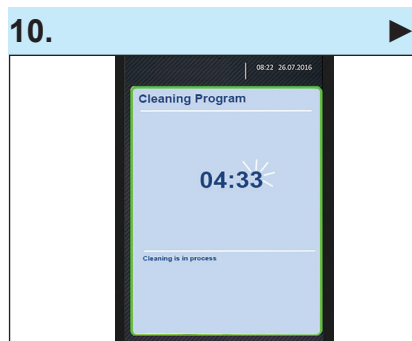
- Use large cleaning brush to wipe coffee grounds from brew unit and surrounding areas into drip tray.



- Reinstall metal shield and insert coffee grounds bin back into place.
- Follow instructions on display.



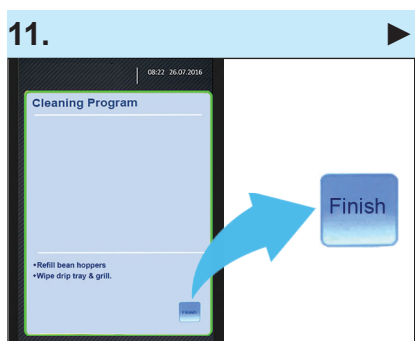
- Display will read, "Insert one cleaning tablet". Lift lid and drop in one Schaerer cleaning tablet. Close lid.
- Press "OK" on the screen.



- Cleaning process will complete in 4:33 minutes.



Cleaning runs (4:33 min.)



- After cleaning program completes.
- Refill beans if necessary.
- Wipe drip tray & grill.
- Press "Finish" to return to normal operating mode.



- When automated cleaning cycle is complete, empty pitcher into drip tray. Wipe steam wand with a thick, clean, damp cloth. **Be careful, wand will be very hot!**



- Submerge steam wand into cold water once to rinse then press the  button or any steam function.
- Discard water and wipe steam wand with a clean, damp cloth.



- After wiping off wand, point it toward drip tray and purge by pressing the  button or any steam function.

Cleaning the Steam Wand After Each Use



Always use a cloth and/or steam wand handle (grip) when cleaning or steaming milk. Direct skin contact with metal may result in burns.



- Once milk steaming has stopped, remove pitcher and immediately wipe steam wand with a thick, clean, damp cloth. **Be careful, wand will be very hot!**



- After wiping off wand, point it toward drip tray.
- Press button **1** to purge steam wand.

Weekly/As Needed Hopper Cleaning



Read and follow the instructions carefully before you begin the weekly hopper cleaning procedure. This procedure should be performed on a weekly basis.



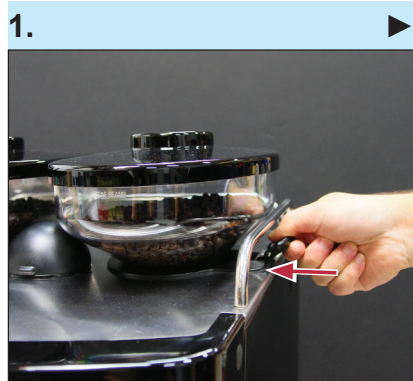
Do not clean the bean hoppers in the dishwasher.



When refilling the bean hoppers, do not reach into the grinder and do not press any of the product buttons!



If the oil from the bean remains, use non-abrasive dish washing soap.



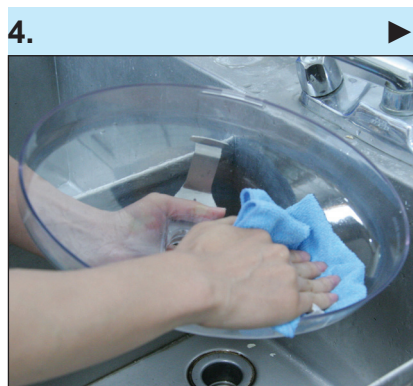
1. Turn machine **OFF**.
- Push the bean slide inward to lock the beans and release the hopper.



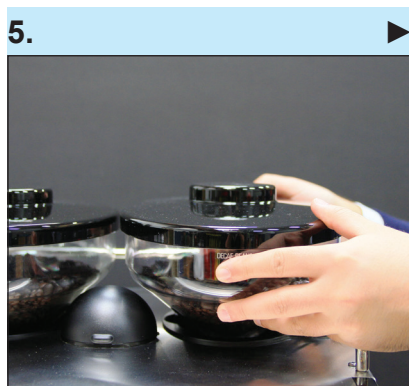
2. Lift the hopper upward to remove from the machine



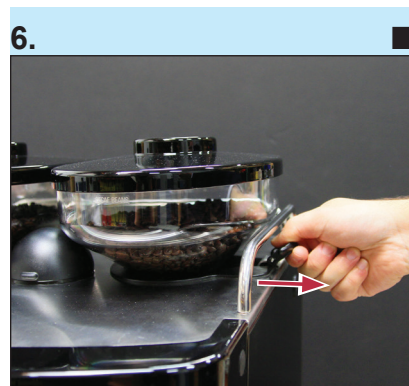
3. Empty the beans into another container. Use warm water to wash, rinse and sanitize.



4. Dry the hoppers thoroughly with a clean, damp cloth.



5. Place hopper back on to machine.



6. Pull the bean slide outward to release the beans and lock the hopper into place. Repeat these steps for the other hopper.
- Turn machine back **ON**.

Error Messages

Display Message	Cause	Remedy
Grounds container missing	- The grounds container was removed (cleaning program, emptying, etc.). - The limit switch is defective.	► Insert grounds container. If the message persists, call for service.
Empty grounds container	The grounds container is full.	► Empty the grounds container and reinsert it.
Cleaning program	A reminder appears daily at a preset time.	► The machine must be cleaned. Refer to page 19-20 for daily cleaning procedures.
Grinder left/right no beans	Appears when the bean hopper on the left or right is empty or when a coffee bean has become stuck. <i>Beverage output is blocked!</i>	► Refill the bean hopper with coffee beans (max. 1000g.) and confirm. ► Check bean slides. ► If jammed, use the stem of the cleaning brush to "stir" the coffee beans around and unclog the grinder. Then press confirm.
Grinder left/right blocked	An object (such as a stone) has become jammed in the left or right grinder. <i>Beverage output is blocked!</i>	► Check grinder for blockage and remove remaining beans with vacuum if necessary. Then press confirm. If the message persists, call for service.
Heating coffee water/hot water/steam	The temperature is 10° C below the programmed temperature.	► Wait until the temperature has been reached. If the message persists, call for service.
Grinder current fault	- PC board defect. - Electronics defect.	► Call for service.
Brewing unit current fault	- PC board defect. - Electronics defect.	► Call for service.
Over current brew motor	- Brewing unit is drawing too much current (over 4A). - Brewing unit is jammed.	► Call for service.
Water flow error	- No water connection. - Pump defect. (pump pressure < 7.5bar) - Brewer is blocked. - Water system is blocked. - Grind level is too fine. - PC board and flow meter are improperly connected. - Electrical problem (e.g. PC board).	► Open the stopcock and press the beverage field again. ► Check the brewing unit. ► Check the grinder balance. If the message persists, call for service.
Crit. coffee temp.	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.
Crit. hot water temp.	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.
Crit. steam temp.	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.

Display Message	Cause	Remedy
Timeout coffee heater	The set temperature of the coffee boiler was not reached within 4 minutes after the machine was switched on.	► Switch the machine off and back on. ► Ensure grounds bin is in place. If the message persists, call for service.
Hot water heater timeout	The set temperature of the hot water boiler was not reached within 4 minutes of the unit switching on.	► Switch the machine off and back on. ► Ensure grounds bin is in place. If the message persists, call for service.
Steam heater timeout	The set temperature of the steam boiler was not reached within 4 minutes of the unit switching on.	► Switch the machine off and back on. ► Ensure grounds bin is in place. If the message persists, call for service.
Coffee sensor defect	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.
Hot water sensor defect	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.
Steam sensor defect	- Electrical problem between the sensor and PC board. - Temperature sensor defect.	► Call for service.
Brew unit timeout	The brewing unit motor does not run.	► Call for service.
Timeout steam supply	The level in the steam boiler was not reached.	► Call for service.
Milk system disabled	The steam temperature has fallen to 115° C.	► Wait until the temperature has been reached again. ► Switch the machine off and back on. If the message persists, call for service.
Initialising	- The software and processor are being restarted. - The brewing unit moves to the initial position.	► Switch the machine off and then back on. If the message persists, call for service.
Display dark	- Machine is not connected to the mains supply. - Machine is not switched on.	► Check whether the machine is connected to the mains supply. ► Check whether the machine is switched on. If the message persists, call for service.

How to Get Help

Hours of Business

Normal Hours

During normal business hours, a Schaerer representative will answer your call directly. In case all lines are busy, please leave a message on our voicemail system according to the instructions that you hear on the voicemail.

Monday through Friday: 8:00AM to 8:00PM EST
Weekends: 8:00AM to 6:30PM EST

Messages received during business hours will be returned in the order they were received.

Paging Hours

Outside of normal hours, you can use our voicemail system to page an on-duty technician for emergencies. Our voicemail paging system is active during the following hours:

Monday through Friday: 8:00PM to 11:59PM EST
Weekends: 6:30PM to 11:59PM EST

Messages received during paging business hours will be returned within ½ hour. Please do not use the voicemail paging system for general questions or other non-emergency requests!

*Messages received outside normal and paging hours will be returned the next day.

How to Contact Us (emergencies, machine is not working)

Call our toll free number at 888-989-3004.

- Press “1” for a list of departments.
- Press “1” to get service on your coffee machine.
- During normal business hours, a Schaerer representative will answer your call directly.
- Should you reach voicemail, please leave a message containing the following information:
 1. Your phone number, including the local area code.
 2. Your name.
 3. The store's contact name and phone number including area code.
 4. The store address.
 5. The machine's serial number.
 6. A brief description of the problem.
- Leaving a message in the Service Dispatch box will page the on-duty technician (during paging hours).

Please do not use this procedure for general questions or other non-emergency requests!

Onsite Response Times

If a service request comes in before 12:00NOON EST, all attempts possible will be made for same day service.

If a service request comes in after 12:00NOON EST, same day service will be attempted, otherwise, service will be scheduled for the next day.

Notes

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