



Euroca 2

User Manual


schaerer[®]
celebrating coffee competence

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User manual
BASE 2 - 02

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User manual for the coffee machine

Euroca-2

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Safety Instructions & Warnings!

 ***Before using the machine for the first time, please read the information in the Operating Instructions very carefully. They contain important directions concerning safety, and the use and maintenance of the machine.*** 

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 **Proper Use**  ***The coffee machine is only intended for commercial use. It is strictly forbidden to make technical alterations to it or use the machine improperly on account of the risk that may ensue!***
The manufacturer is not liable for any damages that may be caused by improper use or incorrect operation of the machine.

 **Use of the Operating Instructions** 

These Operating Instructions cannot cover every imaginable use. If you would like additional information or if you have problems that are not covered in these Operating Instructions, or not covered in sufficient detail, please contact an authorised specialist.

Please keep the Operating Instructions carefully and pass them on to any subsequent operator.



Safety Instructions & Warnings!



Unauthorised Operators

Persons unfamiliar with the Operating Instructions, children or those under the influence of alcohol, drugs or medicines may not operate the coffee machine or only do so under supervision. Dangerous parts of self-service coffee machines, such as steam and hot water outlet points must be clearly marked for customers to see.



Electricity supply

Never touch live parts! They can give an electric shock, which can lead to serious injury or even death. The coffee machine must only be connected to alternating current. The voltage must correspond to that shown on the machine nameplate. It is strictly forbidden to force objects into the machine or to opening the housing!



Mains cable

Never use the machine with a damaged mains cable. Have faulty cables and plugs replaced immediately by authorised specialists. Do not pull or clip the mains cable around corners or sharp edges. Do not place the mains cable on hot objects or allow it to hang down over them; protect it from oil. Never lift or pull the machine by the cable. Never pull the plug by the mains cable or pull it out of the socket with wet hands. Do not allow the mains cable to hang down from a table or shelf. Only use an extension cable if you have confirmed that it is in perfect condition. The extension cable must have a minimum cross-section of 1.5 mm² and be fitted with a 5-pole plug. Get a specialist to install or check the fitting.

Voltage



Make sure that the voltage in your premises at the socket being used is the same as the voltage on the nameplate of the coffee machine. The socket must have a 16A fuse at least.





Safety Instructions & Warnings!



Location

Install the coffee machine in a secure place, so that no one can knock the machine over or hurt themselves against it. Make sure that there is no possibility of children playing with the machine. Hot water or steam could escape: Danger of burns! Do not use the coffee machine out of doors. Do not place the machine on a hot surface or in the vicinity of an oven.

The machine may not be used in a large-scale kitchen without the specific written approval of an M. Schaerer AG authorised Customer Service Agent.



Temperature

The ambient temperature must not fall below 10 °C or exceed 40 °C.



Protection for your hands

Never reach into the bean container(s) with the machine switched on. Never put your fingers into the central unit, while coffee is being prepared: → Danger of injury! The central unit moves while coffee is being prepared, so your fingers could get caught.



Risk of burns

Never tamper with the coffee, hot water or steam outlet points, while any product is being dispensed: → Risk of burns.



Sound emissions

The level of sound emissions can reach 70db(A), particularly when drinks are being heated.



Coffee bean container

Never put anything other than coffee beans in the coffee bean container: → Danger of damage to the machine.



Safety Instructions & Warnings!



Cleaning

Never spray the machine with a hose or high-pressure cleaner when cleaning it. The use of steam cleaning machines must also be avoided.



Cup rack

No liquids should be emptied out on to the cup rack. Never immerse the machine in water.



Repairs

If there is a malfunction or fault in the machine, or suspected defect if the machine has been dropped, pull out the plug immediately. Never operate a faulty machine. →



Repairs must only be carried out by authorised specialists. If inexpert repairs are carried out, no liability will be accepted for any damages.

Servicing



The machine must be serviced by an M. Schaerer AG authorised Customer Service Agent every 12 to 15 months.



Storage

If the machine is to be out of service for a lengthy period, clean and empty it, switch it off and remove plug from socket. Store the coffee machine in a dry place, which is not accessible to children.

In order to empty the coffee machine, get advice and assistance from an M. Schaerer AG authorised Customer Service Agent.

Disposal



If the machine is unusable, it must be disposed of correctly, in accordance with local and statutory regulations.

CONTENTS

KAP.	TEXT	SEITE
1	INTRODUCTION	1-1
1.1	Welcome to the SCHAEERER-Euroca-2	1-1
1.2	Purpose	1-1
1.3	How this manual is organised	1-1
2	PRODUCT DESCRIPTION	2-1
2.1	Introduction of Euroca-2	2-2
2.2	Product data of Euroca-2	2-5
2.3	How is the machine equipped of Euroca-2	2-6
3	INDICATION- AND OPERATING ELEMENTS	3-1
3.1	Indicating- and operating elements of Euroca-2	3-2
3.2	Chip card functions	3-3
3.3	Error and display messages	3-5
3.4	Messages when the machine is operating	3-9
3.5	Operating modes	3-9
4	INSTALLATION AND OPERATION OF THE MACHINE	4-1
4.1	First installation an operation	4-1
4.2	Installation (basic conditions)	4-1
5	OPERATION	5-1
5.1	Introduction of Euroca-2	5-3
5.2	Daily use	5-3
5.3	Daily cleaning	5-10
5.4	Shutdown / switch off the machine	5-19
5.5	Guidance on operating specially adapted machines	5-19
5.6	Programming of the machine	5-20
5.7	Programming with options-chip cards	5-27
6	ACCOUNTING SYSTEMS	6-1
6.1	The MASTER card	6-2
6.2	MONEY chip card system	6-3
6.3	Programm chip card	6-9
6.4	Token tester	6-14
6.5	Coin tester	6-15
6.6	Via bar tills	6-15
7	FRIGO	7-1
7.1	Product description Frigo	7-2
7.2	Product data of the Frigo	7-4
7.3	Malfunctions and remedies	7-5
7.4	Operating elements of the Frigo	7-6
7.5	Setting up the Frigo	7-7
7.6	Cleaning of the Frigo	7-8
8	STANDARD-PROGRAMMING	8-1
9	LIST OF INDEX	9-1
A	APPENDIX	A-1
A.1	Declaration of conformity	A-1
A.2	Performance of container elements	A-2
A.3	Environmental information on the Euroca	A-3

1 INTRODUCTION

1.1 Welcome to the SCHAEERER-Euroca-2

Congratulations on your purchase of the Schaerer coffee machine "Euroca-2"!

The "Euroca-2" - with its ergonomic design - provides you with a spacious working area. The modern design and the individual choice of colours make it possible to adapt the machine to the local circumstances. The machine combines highest quality and revolutionary technique and has a unique operating comfort.

1.2 Purpose

These operating instructions will help you to get acquainted with the fantastic features of the Schaerer office coffee machine Euroca-2 very soon. Information regarding the correct maintenance, operating features and technical data can be found therein.

It is imperative that you follow these instructions if you expect the machine to work properly. Please read them carefully and keep them close to the machine so that they can be used if the occasion should arise (programming, cleaning, malfunction...).

1.3 How this manual is organised

Working cycle

That pictogram means "working cycles to be executed by the enduser".

Options

That pictogram means that it is the question of a model version or an option. Your machine may not be equipped with those accessories.

Note

This pictogram means "information". The corresponding text will give a better understanding and is meant as a completion to the functioning courses.

Italic characters

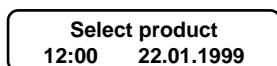
When you see that pictogram, please pay special attention to that information.

Please turn overPage

Please turn over the page, you will find further text on this matter on the following page.

This symbol can be seen at the bottom right corner of a page.

Display-Message



Every display text changing, by using the push button, will be shown with the display message.

Chip cards



The card name (for example PROGRAM, SAVE DATA, etc.) is indicated with Capital letters. A picture of the chip card can always be found on the left side of the corresponding information.

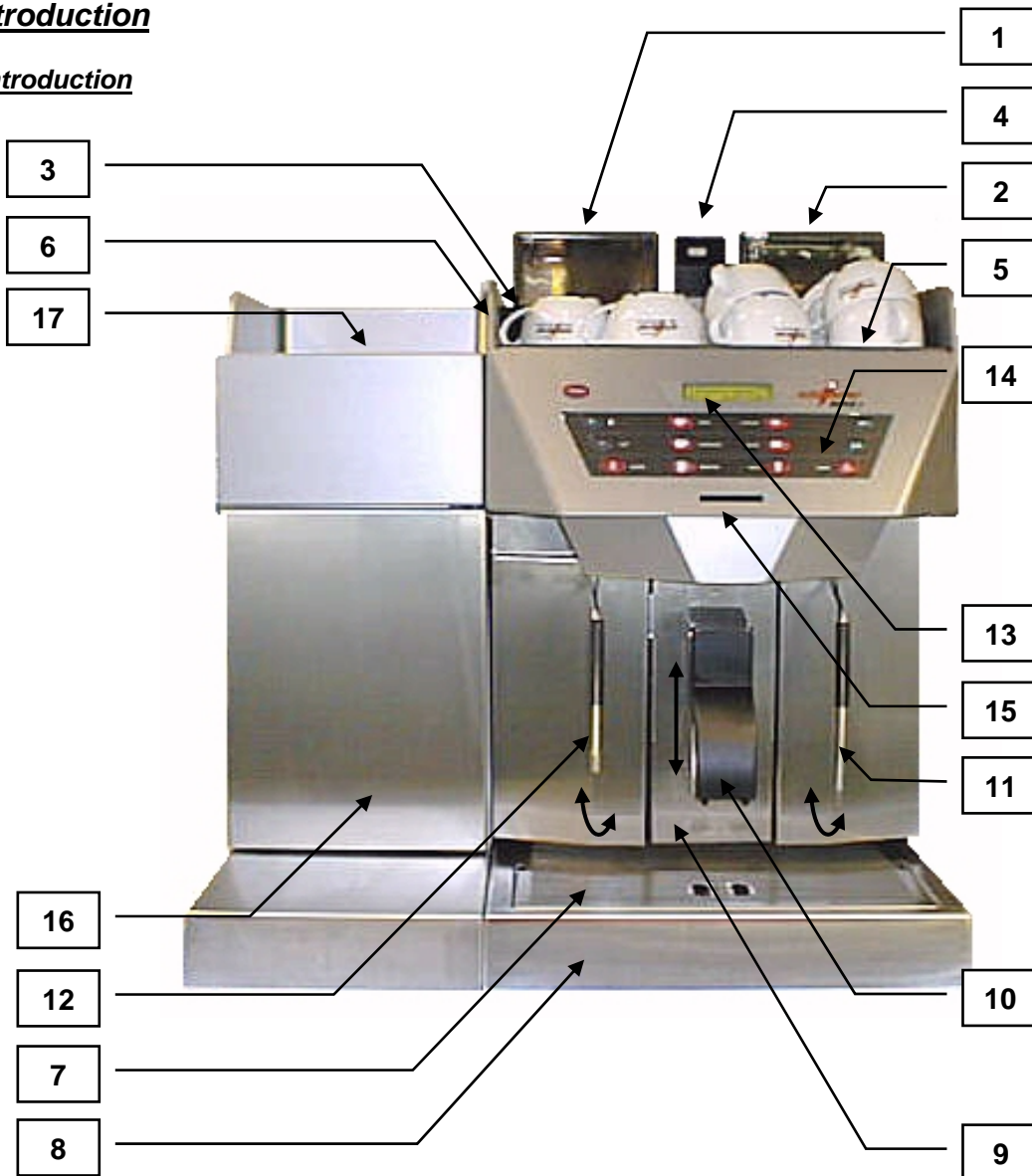
The chip card has to be introduced into the machine the proper way (see arrow)

2. PRODUCT DESCRIPTION OF EUROCA-2

Sect.	TEXT	Page
2.1.	Introducing the Euroca-2	2-2
2.1.1.	Overall instructions	2-2
2.1.2.	Installation plan	2-3
2.1.3.	Purpose of use	2-4
2.1.4.	Safety precautions	2-4
2.1.5.	Labelling of the Euroca-2	2-5
2.2	Product data of the Euroca-2	2-5
2.2.1.	Performance features of the Euroca-2	2-5
2.2.2.	Dimensions of the Euroca-2	2-5
2.2.3.	Energy supply	2-5
2.2.4.	Water connection / discharge	2-6
2.3.	Equipment	2-6
2.3.1.	Design variants	2-6
2.3.2.	Normal accessories of the Euroca-2 are included in the specification	2-6
2.3.3.	Special accessories of the Euroca-2 are not included in the specification	2-7

2.1 Introduction

2.1.1 Introduction



1. Bean container grinder 1 (standard grinder)
2. Bean container grinder 2 (option)
3. Slide for closing the beans container
4. Inlet opening for additional coffee powder and cleaning tabs
5. Cup platform (heated)
6. Cup frame
7. Drip grille
8. Drip grille basin with/without outlet
9. Grounds drawer (push outflow completely up)
10. Coffee delivery spout adjustable for height min. ↓ 80 mm, max. ↑ 180 mm (deliver carriage)
11. Steam outlet
12. Hot water outlet
13. Illuminated display with 2 lines
14. Operator panel
15. Chip cards slide-in unit
16. ■ Refrigerator for milk (option)
17. ■ Bean container grinder right (option)

2.1.2 Installation planning

Buffet installation

Operator side

The following fittings must be present:

- 1 Main switch (all poles separated from the mains by 3 mm)
- 1.1 Socket 3-poles for refrigerator
- 2 61/2" connector (inside thread)
- 3 Non-return valve tested to SVGW
- 4 Filter
- 5 Pressure reducer set 3 bars
- 6 61/2" stop valve
- 7 61/2" water connection
- 8 Riser, #50 mm, 200 mm long
- 9 Flanged sleeve
- 10 Siphon
- 11 Plastic drain tube #56 mm
- 12 Opening for inlets and outlets #100 - #120 mm
Ideal water hardness: 12 °f
6-8 °d

For other conditions we refer you to local regulations.

Model	Connected load
1 SE-2 Steam	6,2kW / 16A 400VAC (3PNE) reduced output 230VAC (PNE)
Refrigerator	40W / 0,5W 220-240VAC (PNE)

Customer installation

Euroca 1 SE-2 Steam

Änderungen:		Kassentab		Ersetzt für:	
a)	b)	c)	d)	Ersetzt durch:	
				Gez.	23.1.98
				Kontr.	0504.38 MW
				Freigegeben durch:	

Schaefer

3.8.5679E

The right is reserved to change the constructional design!

2.1.3 User facility

The following beverages can be made with the Schaerer office:

- Coffee creme
- Ristretto
- Espresso coffee
- Decaffeinated coffee („light coffee“)
- Steam to heat up milk
- Hot water for aromatic tea
- - Cappuccino (option)
- - Milky coffee
- - Latté
- - Hot milk
- - Milk foam

2.1.4 Safety precautions



The maintenance of the machine must be executed by qualified personnel, every 12 - 15 months. The authorization is given by M. SCHAERER Ltd. only.



This machine may not be used in commercial kitchens without the prior permission of the authorized M. SCHAERER Ltd. representative.



The ambient temperature must not fall below 10°C or rise above 40°C.



The machine must never be sprayed from a hose or with a high-pressure jet cleaner. Neither should the use of steam cleaning appliances be considered.



Never spill any liquids into the cup stand..



Never put your hand into the bean containers when the machine is switched on.



Never put your hand under the coffee, hot water or steam outlets during product delivery or when drawing hot water, to avoid risk of scalding.



The machine should only be operated by trained staff.



The manufacturer will entertain no liability for damage or consequential losses of any kind.



The noise value can increase up to 70 db(A), especially by heating up of drinks.

2.1.5 How is the product marked of Euroca-2

Just in case of a warranty or malfunction please write the type plate data from your machine in the following field! The type plate is to be found in the machine above the grounds drawer.



Type plate



Draw out the grounds drawer, to the side on the inner side

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

2.2 Product data of Euroca-2

2.2.1 Performance of Euroca-2

The output is 100 to 120 cups of coffee or tea per hour.

2.2.2 Dimensions of Euroca-2

Width	480 mm	
Height	780 mm	
Depth	620 mm	
Outlet height	90 / 180 mm	
Net weight	64 kg	(15 SE-2)

Subject to change!

2.2.3 Power supply

Model	Connecting values		
1 SE-2 Steam	6.3 kW / 16 A	400 V AC (3 PNE)	50/60 Hz
1 SE-2 Tea	9.3 kW / 16 A	400 V AC (3 PNE)	50/60 Hz
15 SE-2	9.3 kW / 16 A	400 V AC (3 PNE)	50/60 Hz

The electrical connection must be effected according to the existing prescriptions (VDE 0100) and the local laws and prescriptions.



The power supply line must be at least H 07 RN-F. The voltage indicated on the machine type plate must be identical with the one where the machine will be used.

The phase must be secured with 16A.

For special voltages please contact M. Schaerer Ltd or an authorized representative.

2.2.4 Water connection / outlet

If the machine is connected to a newly installed water supply line then please make sure that the supply line and the connecting tube are rinsed carefully so that no dirt can get into the machine.

The coffee machine must be connected to an installed drinking water supply line (with water tap). The installation is done via the fitted pressure hose and the screwing G 1/2" to the pressure reducer which is fitted directly on the water tap (adjust on 3 bar).

For the water outlet you have to connect a temperature resistant outlet hose to the waste water metal blade and the syphon. Fix the same firmly on the outlet and make sure that the water can flow out easily.

The ideal limestone of the water should not be higher than **6-8°dWH** (German water hardness measure) or **8-12°fWH** (French water hardness measure). The chlorine content should not be higher than **100 mg per liter**. Ideal **ph-value is 7**. Otherwise see the local rules.

2.3 How is the machine equipped ?

2.3.1 Different types of models

There are three different versions:

1 SE-2 Steam	= Coffee and steam only
1 SE-2 Tea	= Coffee and hot water
15 SE-2	= Coffee, hot water and steam

Standard colours white and anthrazite. Upon request the machine can be ordered in any RAL colour (extra charge).

2.3.2 Standard accessories of the Euroca-2 are included in the specification

Designation	Order No.
-1 Chip carte " CHEF "	063930
-1 Chip carte " SAVE DATA A "	063933
-1 Chip carte " SAVE DATA B "	063920
-1 Spoon	067111
-1 Packing of cleaning tablets	065221
-1 User manual	-
-2 Seals	064249
-1 Nipple (G1/2")	068179
-1 Brush	067409-A
-1 Reinforced hose	067766
-1 Wallet to hold 2 chipcards	065278
-1 Outlet hose (without Frigo)	067784
-1 Buckle to Outlet hose without ø 25 mm	067767
-2 Milchbehälter	063243
-1 Dosierbecher clean-up	061020
-1 Reinigungsmittel (Milch) clean-up 2 Liter	061019
-1 O – Ring Set zum Schäumerkopf	050415
-2.5 m Siliconschlauch	067722
-1 Ablaufschlauch	067862
-1 Bride zum Ablaufschlauch ø 29 mm	066794
-1 Blende 1.2 mm	063446

2.3.3 Standard accessories of the Euroca-2 are not included in the specification

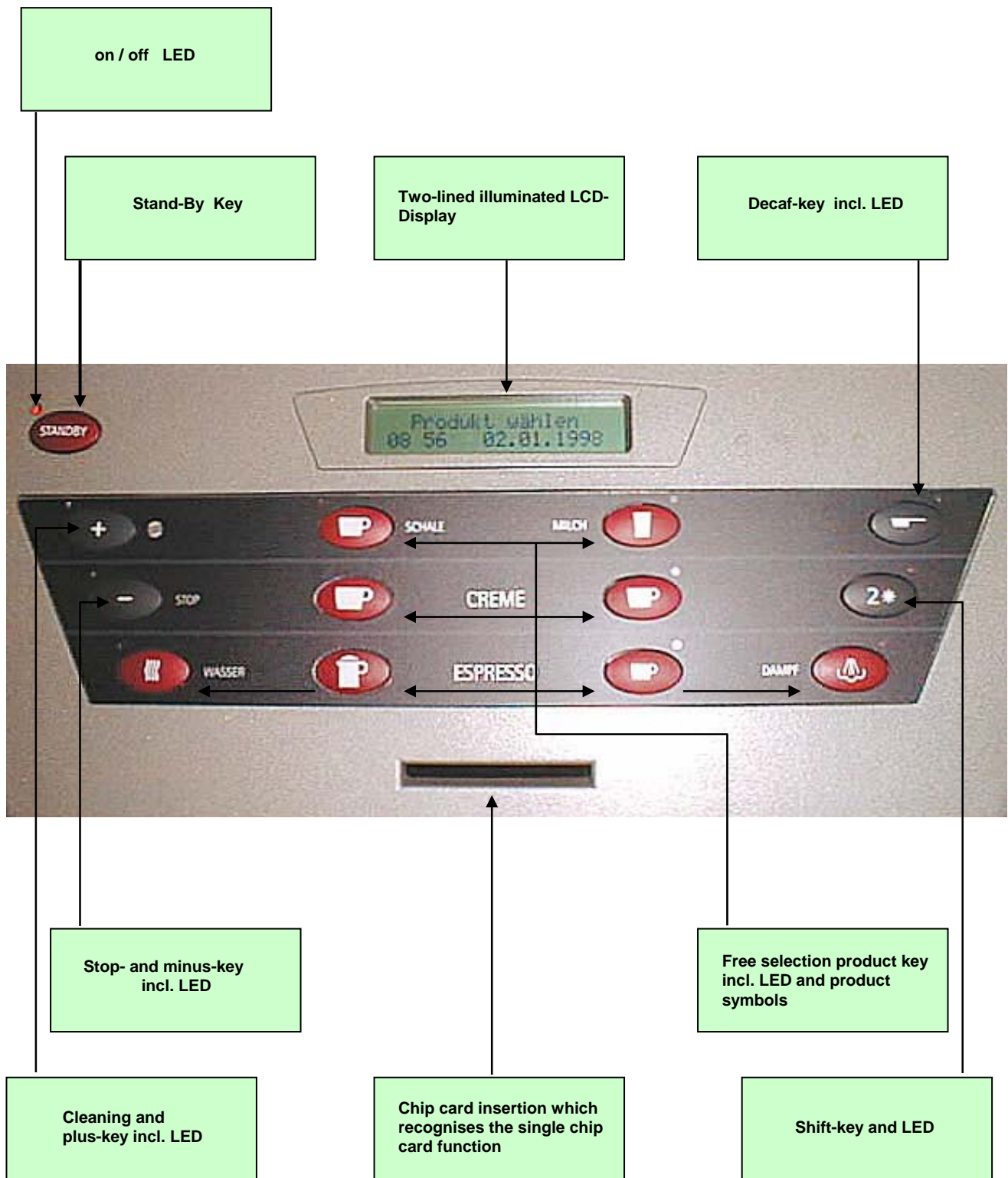
Designation	Order No.
- Additional chip card	
„ PROGRAMM “	063941
„ KEY BLOCK “	063931
„ COFFEE TEST “	063932
„ MANAGER “	063940
„ LOAD “	063937
„ MASTER “	063934
„ WAITER “	063936
„ COPY WAITER “	063942
„ PRINT “	063943
„ MONEY A “	063921
„ MONEY B – J “	
„ Cup “	063939
„ Credit – Look “	063946
„ Clean “ (for claning the card reader)	063945

- Chip card loading system.
- Accounting systems (waiter account or chip cards MONEY)..
- Accounting systems (CCI - credit coffee system, CSI - coffee standard interface).
- Water softener (Filados / Brita).
- 2nd grinder (DUO).
- Water tank (for operation without fresh water connection).
- Cappuccinatore (for a comfortable heating up of milk).
- Frigo for keeping milk cool

3. INDICATING- AND OPERATING ELEMENTS

Kap.	TEXT	Page
3.1.	Indicating and operating elements	3-2
3.2	Chip card functions	3-3
3.2.1.	Standard chip cards	3-3
3.2.2.	Optional chip cards for normal operation	3-4
3.2.3.	Chip cards for accounting operation	3-4
3.3.	Malfunction indications and messages	3-5
3.3.1.	Machine blocked, no more drawing possible	3-5
3.3.2.	Output of coffee products blocked	3-6
3.3.3.	Output of steam products blocked	3-7
3.3.4.	Output of tea water products blocked	3-7
3.3.5.	Products are being output again	3-7
3.3.6.	Chip card error messages	3-8
3.4.	Messages in operational readiness	3-9
3.5.	Modes of operation	3-9

3.1 Indicating- and operating elements



3.2 Chip card function

The office coffee machine has been equipped with a modern control unit. In order to ensure a simple programming of the machine, a few programming groups have been created, which can be activated by the corresponding chip card. By using those chip cards these programming groups can be protected from misuse. As an addition important cards like CHEF, PROGRAMM etc. can be provided with a programmable security code from the service engineer, which increases the protection from misuse further.

The four possibilities of programmable security code:

- Security code - 0 Customer-No.**
Main board checks automatically, if the right customer number is available on the chip card.
- Security code - 1 Customer-No. / Pin-code**
Checking the customer number and an additional pin code is to be given at the machine.
- Security code - 2 Customer-No. / Card-No.**
Checking the customer number
In addition, the internal *card number will be recognised. Another card from the same programming group will not be accepted.
- Security code - 3 Customer-No. / Card-No. / Pin-code**
Highest security consisting of level 1 and 2.

*The manufacturer will provide every single chip card with an own card number.

If a NEW card is inserted into the card reader by programmed security level 1 or 3, every number can be used as PIN-code, even 0000. This value will be transferred to the card and from then on it is valid as actual code.

3.2.1 Standard chip cards



The **CHEF card** allows you to customise the operation of your Euroca-2 machine to your own requirements. It is also used for control purposes:

- to read the day counter for coffee and per key
- to clear counter
- new product dosage (changing the quantity of water supplied)
- to change grinding quantity
- Changing On / Off times
- to change time
- to change date
- to change PIN-Code (Personal-Identification-number)
- key switch function - if programmed accordingly by the service technician, the machine can only be switched on and off with the CHEF- or SERVICE-card (with SERVICE-card only switch on).



The **SAVE DATA card** is a back-up card on which a machine configuration can be stored or transmitted to the machine.

Two SAVE cards are required for the Euroca-2:

The " SAVE DATA A " card saves the data of level 1

The " SAVE DATA B " card saves the data of level 2

The respective card recognises automatically which level must be saved.

3.2.2 Optional chip cards



In normal operation the **PROGRAM card** serves for statistical purposes. With an installed accounting system the necessary settings can be made with it.

- Switch accounting operation ON / OFF
- Price switching level 1 + 2 (automatic machine on, off and switching times)
- Change product price and article number
- Display MONEY sales
- Delete MONEY sales
- Display MASTER sales
- Delete MASTER sales
- Log in MASTER card
- Delete MASTER cards table
- PROGRAM card - change PIN code



The **KEY BLOCK card** is being needed to block a single or all product keys.



With the **COFFEE TEST card** you have a direct access to the coffee test program (Dosage of grinding quantity).

3.2.3 Chip card for accounting system



With the **MONEY cards** (available from A - J) price level adaptations are possible when using the MONEY SYSTEM. The grinding quantity and dosage can be individually programmed on every money card.



The **CUP card** works in combination with cup financing by interrogating and keeping running totals of the meter counts for each product. However, there is no Delete function.









Change with the **CREDIT-LOOK – card** between standard running operation and account system.





3.3 Error and display message

3.3.1 Machine blocked, no more drawing possible

If the following information appears on the display, any product delivery will be blocked:




<p>selection locked heating</p>	<p>After switching on the machine all drinks drawing is blocked whilst the system warms up (approx. 5 min.).</p>
<p>selection locked container n.i. place</p>	<p>Insert ground container. If this message is still shown, it might be a fault by the microswitch:  Call your customer service!</p>
<p><<Button?>> selection locked</p>	<p>The product key is stuck or dirty. Can be released by cleaning or pushing the key again. If the fault can not be erased:  Call your customer service!</p>
<p>selection locked clean machine</p>	<p>At this display message no product purchase is possible. Run cleaning program. See chapter 3.5 in the instruction manual.</p>
<p>selection locked watertank empty</p>	<p>Refill fresh water tank with drink water and then push ⊖-key (only for machines without fixed water connection)</p>
<p>selection locked waste watertank full</p>	<p>Empty waste water tank and then press ⊖-key (only for machines without fixed water connection)</p>
<p>selection locked 12:00 22.01.1999</p>	<p>All product keys have been blocked with the KEY BLOCK card.</p>
<p>selection locked heating timeout</p>	<p>The heating is defective.  Call your customer service !</p>
<p>selection locked comms.interrupted</p>	<p>The communication to an external unit has been interrupted. Check whether the external units are connected to the power supply and are correctly connected to the Euroca-2. But if that is the case, the display message will always be:  Call your customer service !</p>
<p>selection locked ** LAN-Timeout **</p>	<p>The communication to an external unit has been interrupted. Check whether the external units are connected to the power supply and are correctly connected to the Euroca-2. But if that is the case, the display message will always be:  Call your customer service !</p>
<p>selection locked error account system</p>	<p>The communication to an external unit has been interrupted. Check whether the external units are connected to the power supply and are correctly connected to the Euroca-2. But if that is the case, the display message will always be:  Call your customer service !</p>



selection locked door open	The Frigo door is open (option). Check the refrigerator door for correct locking. If the problem exist further: →  Call your customer service !
battery flat	The battery of the machine's own control system must be replaced.  Call your customer service !
** EEPROM error	Serial EEPROM is defective.  Call your customer service !
motor current	Switch off the Euroca-2, wait 10 - 30 seconds and switch on again. If the problem persists, switch off the Euroca-2.  Call your customer service !
motor driver error	Switch off the Euroca-2.  Call your customer service !


3.3.2 Delivery of coffee product locked

If these messages are shown on the lower display line, the machine will be blocked for delivery of products.


selection locked clean machine	At this display message no product purchase is possible. Run cleaning program. See chapter 3.5 in the instruction manual.
select product grinder right empty	Please fill up the right side grinder with coffeebeans.
select product grinder left blocked	Please fill up the left side grinder with coffeebeans.
selection locked empty container	Empty the coffee ground container and insert it again.
select product grinder right blocked	Press ⊖-key. If the problem persists push in the slide of the beans container and remove the beans container. Remove the remaining coffee beans (e.g. with a vacuum cleaner) and check the grinder for a jammed object such as a pebble. If no alien element is nipped and the problem exist further:  Call your customer service !
select product grinder left blocked	
temp.sensor coffee	The temperature sensor in the flow heater for coffee water is defective. Steam output is disabled::  Call your customer service !
heating coffee	Wait approximately five minutes (it is possible too much coffee water has been drawn off). If the message does not disappear after this time:  Call your customer service !
rinsing selection locked	The machine is automatically rinsed. If this is so → No fault.



pistonmotor timeout

The lifting motor is defective.
 **Call your customer service !**

select product outlet missing

The Cappuccinatore is missing or incorrectly assembled.
 If the problem persists.
 **Call your customer service !**


3.3.3 Output of steam products disabled

If one of the following messages appears on the bottom line of the display, delivery of steam products is barred.


selection locked
clean machine

At this display message no product purchase is possible.
 Run cleaning program. See chapter 3.5 in the instruction manual.

temp.sensor steam

The temperature sensor in the steam generator is defective. Steam output is disabled:
 **Call your customer service !**


level probe steam

The level sensor in the steam generator is defective. Steam output is disabled. Tea and coffee output is also automatically disabled for two minutes after this message appears or after the machine is first switched on.
 Check the tap for opening. If the problem persists:
 Switch off the machine, wait 10-30 seconds and switch on again. If the problem persists:
 **Call your customer service !**

timeout heat steam

If system has not reached the reference temperature, following message will appear at the display: Timeout heating steam.

heating steam

Wait ~ 5 minutes (hotwater consume to great)wen the display message does not disapeard : The display shows “ *timeout heating steam* “
 **Call your customer service !**

3.3.4 Output of tea products disabled

selection locked
clean machine

At this display message no product purchase is possible.
 Run cleaning program. See chapter 3.5 in the instruction manual.


timeaut heater tea

If system has not reached the reference temperature, following message will appear at the display: Timeout heating tea.

temp.sensor tea

The feeler gauge in the boiler is faulty :
 Hotwaterporchase is blocked.  **Call your customer service !**

heating tea

Wait ~ 2 minutes (hotwater consume to great)wen the display message does not disapeard : The display shows “ *timeout heating the* “
 **Call your customer service !**


3.3.5 Product can still be selected

The following display messages are not accompanied by automatic suspension of product delivery. Nevertheless it is important to remedy the situation as quickly as possible.

selection locked
container full !


Empty grounds container and insert again.
 After this message appears, 5 more coffee products can be delivered, if the grounds container is **not** emptied in this time, then the Euroca-2 is blocked as a consequence → **Empty grounds container.**



<p>Select product pulseswitch defective</p>	<p>There is a malfunction in the automatic coffee powder portioner (obtainable as option). ☞ Call your customer service !</p>
<p>select product clean machine</p>	<p>With appropriate programming (forced cleaning) 50 more coffees can be drawn or 1 more hour of coffee before delivery is blocked and the machine must be cleaned.</p>
<p>select product button locked</p>	<p>Product key is locked. (Keyblock or not programmed)</p>
<p>credit system button locked</p>	<p>Product key is locked.</p>
<p>select product temp.sensor outside</p>	<p>Option of automatic steam cut-off. Steam can continue to be drawn via the time-out. ☞ Call your customer service !</p>
<p>select product flowmeter defect</p>	<p>Execute machine cleaning. Product delivery possible again. With the appropriate programming (forced cleaning) 50 more coffees can be drawn until delivery is blocked and the machine must be cleaned. ☞ Call your customer service !</p>
<p>system data error!</p>	<p>An error has occurred in the programming of product keys or in the general system data. If in addition a product key is illuminated, it might be possible that you cannot use the same anymore. Press the -button in order to continue working.</p>
<p>product-data error</p>	<p>☞ Call your customer service !</p>
<p>select product change of filter</p>	<p>The installed water filter needs to be cleaned, refilled or replaced. ☞ Call your customer service !</p>
<p>select product milk empty</p>	<p>The message occurs when the optional milk monitoring is fitted and is released. Dispensing of product possible when released Dispensing of product not possible when blocked.</p>

3.3.6 Chip card error messages

The following indications on the display inform you about operating errors with chip cards:

<p>*read error remove card</p>	<p>The card has not been inserted correctly (see arrows) or is defective.</p>
<p>*wrong card remove card</p>	<p>The Euroca-2 requires a different card type in the current menu. A MONEY card has been inserted for the first time or the credit is 0.00. The MONEY card is not logged in. A credit must be loaded onto the MONEY card with the LOAD card, and/or must be logged in. No accounting system is installed.</p>
<p>*write error remove card</p>	<p>The data were not correctly stored on transmission from machine → SAVE card. The card was taken out of the card reader too soon. The data could not be completely transmitted or they are defective. Repeat the data save.</p>
<p>Product - 5 Error! Press any key...</p>	<p>The data were not correctly stored on transmission from SAVE card → machine. The card was taken out of the card reader too soon. The data could not be completely transmitted or they are defective. Repeat the data save → Press -key, wait five seconds and repeat the data save.</p>



<p>**data error remove card</p>	<p>Either the structural integrity of the data on the card has been damaged by removing the card from the card reader too soon or the card is new and needs to be logged-on, released or charged up.</p>
<p>* wrong PIN-code remove card</p>	<p>A wrong PIN-Code (Personal-Identification-Number) has been entered. Process repetition.</p>
<p>no accounting</p>	<p>There is no accounting system installed.</p>

3.4 Messages when the machine is operating

These messages will only be shown when the machine stands still - no beverages are delivered. They do not block the delivery of the products.

<p>..... container full</p>	<p>Empty the ground container. It can only deliver 5 more coffees, afterwards the machine will block.</p>
<p>..... heating up</p>	<p>The temperature of a hot water boiler is more than 10° C below the regulated temperature. Wait for choosing of the next product until the Euroca-2 is heated up.</p>
<p>..... clean machine</p>	<p>Please start the cleaning process (see chapter 5.3).</p>
<p>credit x.xx to less amount</p>	<p>Credit insufficient (too little credit).</p>
<p>select product milk empty</p>	<p>The milk container is empty (option)</p>

3.5 Operating modes

The SCHAERER Euroca-2 has three operating modes:

<p>select product 12:00 22.01.1999</p>	<p>If this information appears on the display, then your machine is ready for use, i.e. by pressing the button the machine will make the corresponding product.</p>
<p>credit operation 12:00 22.01.1999</p>	<p>This information appears on the display if the machine is equipped with an internal or external accounting system ?</p>
<p><< standby >></p>	<p>The machine has been switched off, but is still connected to the main power supply. If the Economy mode (energy saving program) has been released by the technician during programming, then the heating will also be switched off! ATTENTION: When re-operating the machine needs a short time to reach the programmed operating temperature.</p>

4 INSTALLATION AND OPERATION OF THE MACHINE

4.1 First installation and operation

Your office coffee machine will be installed by one of our authorized Schaerer representatives.

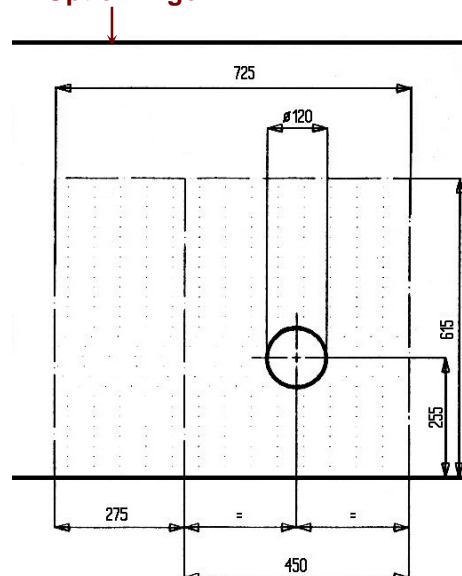
- ☞ It is important that after the basic adjustment of the machine and after every adjustment done by you to save the news data on the SAVE DATA cards which is delivered with every machine. Please keep the card ready for the technician at all times.

4.2 Installation (basic conditions)

- ◆ The required feed connections are to be advanced to up to one meter (acc. to the installation plans) to the place where the machine will be installed.
- ◆ When installing / connecting the machine please pay attention to the technical data.
- ◆ Please put the machine on a plane, massive basement, protected from heat, humidity and steam (do not put the machine in commercial kitchens).
- ◆ Please pay attention and respect to the local regulations regarding kitchens.
- ◆ A minimum distance of 1 cm from the wall to the machine must be respected (air circulation).
- ◆ Plan and respect free spaces on the top and on the side for maintenance works.
- ◆ Please pay attention and respect to the ambient temperatures.
- **At the option “grinding waste dropping” additional hole.**

Buffet-, counter version

■ Option-frigo



5. OPERATION


Sect.	<i>TEXT</i>	Page
5.1.	Introduction	5-3
5.2.	Daily operation	5-3
5.2.1.	Set up operational readiness	5-3
5.2.2.	Prepare coffee products	5-3
5.2.2.1.	Prepare coffee products by the second level	5-4
5.2.3.	Caffeine-free coffee	5-4
5.2.3.1.	Prepare caffeine-free coffee manually	5-4
5.2.3.2.	Caffeine-free coffee via grinder and DECAF key	5-5
5.2.3.3.	Caffeine-free coffee via grinder without DECAF key	5-5
5.2.4.	Prepare tea	5-5
5.2.5.	Heat up drinks	5-6
5.2.6.	Prepare hot milk (with Frigo option)	5-7
5.2.7.	Prepare milk foam (with Frigo option)	5-7
5.2.8.	Automatically prepare Cappuccino Magic, milky coffee or latté (with Frigo option)	5-8
5.2.9.	Manually prepare Cappuccino Magic and hot milk with a CPT (option)	5-8
5.2.10.	Prepare Cappuccino with Cappuccinatore CPT (option)	5-9
5.3.	Daily cleaning	5-10
5.3.1.	Clean coffee machine	5-10
5.3.2.	Cleaning instructions for Cappuccinatore CPT (option)	5-18
5.4.	Ending use / Switch off unit	5-19
5.5.	Operating advice	5-19
5.5.1.	Fill up fresh water tank	5-19
5.5.2.	Empty waste water tank	5-19
5.5.3.	Operating advice for units with fresh and waste water tank (on mobile trolley)	5-20
5.6.	Programming with standard chip cards	5-20
5.6.1.	CHEF card	5-21
5.6.1.2.	Menu overview	5-21
5.6.1.2.	Read off product counters for coffee and tea by key	5-21
5.6.1.3.	Reset product counter to zero	5-21
5.6.1.4.	Change grinding quantity (coffee powder)	5-22
5.6.1.5.	Change filling quantity water and / or milk to coffee products	5-22
5.6.1.6.	Change metering time steam, hot milk and / or milk foam	5-23
5.6.1.7.	Change switching on and off times	5-23
5.6.1.8.	Change time	5-24
5.6.1.9.	Change date	5-24
5.6.1.10.	Change PIN code	5-25
5.6.2.	SAVE DATA card	5-25
5.6.2.1.	Menu overview	5-25
5.6.2.2.	Store machine data on card	5-26
5.6.2.3.	Load machine data from card to machine	5-26

5.7.	Programming with option chip cards	5-27
5.7.1.	PROGRAM card	5-27
5.7.1.1.	Menu overview	5-27
5.7.1.2.	Programmable security level	5-27
5.7.1.3.	Release and block accounting operation.....	5-28
5.7.1.4.	Price switching	5-28
5.7.1.5.	MONEY card price level 1+2	2-29
5.7.1.6.	Change jeton price, with or without MONEY card price level 1+2.....	5-29
5.7.1.7.	Change product price and article no. (for external accounting system CCI / CSI).....	5-30
5.7.1.8.	Display MONEY sales.....	5-31
5.7.1.9.	Delete MONEY sales.....	5-31
5.7.1.10.	Display MASTER card	5-31
5.7.1.11.	Delete MASTER card.....	5-31
5.7.1.12.	Log in MASTER card	5-32
5.7.1.13.	Delete MASTER table.....	5-32
5.7.1.14.	Change PIN code.....	5-33
5.7.2.	KEY BLOCK card.....	5-33
5.7.2.1.	Menu overview	5-33
5.7.2.2.	Block key.....	5-33
5.7.2.3.	Release key	5-34
5.7.3.	COFFEE TEST card	5-34
5.7.3.1.	Menu overview	5-34
5.7.3.2.	Grinding quantity test programme	5-34

5.1 Introduction

The indications in this chapter will help you to get acquainted with the basic functions of your machine. They are the basic conditions for a simple daily use without any difficulties.

- ◆ A correct installation by the authorized Schaerer representative is the basic condition for a proper functioning of the Euroca-2.


 **CAUTION** : Improper use can result in scalding!

5.2 Daily use

5.2.1 Preparation / to put the machine in operation

1. Before switching on the machine make sure that :
 - the machine is connected to the main power supply
 - the water connection is open
 - the beans container is filled up
 - the bean container is empty
 - on the display (not illuminated yet) appears :

<<stand by>>
 12.00 22.01.1999

2. Push button  -> All keys are illuminated for a short period.
The following indication appears on the display:



selection locked
 heating up

as soon as the machine
has the right temperature:

select product
 12:00 22.01.1999

- ◆ For machines with fresh water tank, see chapter 5.5.
- ◆ Depending on the programming of your machine, especially when operated with an active accounting system, a different information appears on the display when the machine is in the basic operation mode.
- ◆ When the cleaning program has been used before turning off the machine, a rinsing program will follow right after putting the machine in operation again. Afterwards, only if programmed, a „blind coffee“ will be delivered.
- ◆ By active key-switch function, the CHEF-card must be inserted into the card reader for switching on.


5.2.2 Preparation of beverages

- ◆ If your machine has been installed and logged-on to an accounting system, please read the instructions in chapter 6.0.
- ◆ Coffee and hot water are simultaneously ready for drawing.
- ◆ By pressing the  key, preselected products are deleted (only if no accounting is active).
- ◆ If the  key is pressed for more than two seconds, then all active products are interrupted (Coffeeproducts can produced only draving brewphase).


1. Put the cup underneath the outlet. (The delivery height can be adapted to the cup)
2. Press the desired product key.
3. The key you have selected lights up green. The following message appears on the display:






select product
choise 1 supply 1

4. The whole production process is now being done completely automatically.
 - ◆ Depending on your machine's program : ⊖
 - The product keys can be repressed as often as you wish - the same goes for pre-selection or mixed operation.
 - Other texts are possible in the display messages (malfunction message).
 - ◆ Push button ⊖-and the preselection or mixed operation may be blocked. You cannot cancel preselected products when the machine is operated with an accounting system.
-  **CAUTION** : Improper use can result in scalding!


5.2.2.1 Prepare coffee products by the second level

- ◆ If the second level is installed on the Euroca-2 and is released, the product keys can be selected for two different products
Level 1: Normal application. See Section 5.2.2.
Level 2: As follows
 1. Place cup under coffee delivery spout (The spout height can be adapted to the cup).
 2.  = Press shift key.
 3. Press required product key.
 4. The LED of the selected key lights up red and in the display appears:

select product
choise 1 supply 1
 5. The coffee is freshly prepared automatically and is delivered.
 - ◆ Depending on the programming:
 - the keys can be optionally repeated and can be selected for mixing.
 - other texts are possible in the display messages (malfunction message).
 - ◆ Coffee and hot water are simultaneously ready for drawing.
 - ◆ By pressing the  key preselected products are deleted (only if no accounting is active).
 - ◆ If the  key is pressed for more than two seconds, then all active products are interrupted (Coffeeproducts can produced only draving brewphase).
-  **CAUTION** : with improper operation there is a danger of scalding.

5.2.3. Caffeine-free coffee

5.2.3.1. Prepare caffeine-free coffee manually

- ◆ The Euroca-2 has to be manually prepared for caffeine-free, released ex works or by the service technician.
 1. Place cup under the coffee delivery spout. (The spout height can be adapted to the cup).
 2. Press  key.
 3. Press the relevant programmed coffee product key:
On the display appears:

select product
coffee powder



4. Fill coffee powder into the charging hopper.
5. Press the red blinking key.
6. The coffee is prepared and delivered.


◆ Always only use ground coffee.



CAUTION: with improper operation there is a danger of scalding.

5.2.3.2. Caffeine-free coffee via grinder and DECAF key


◆ The Euroca-2 has to be prepared for caffeine-free by means of the grinder, released ex works or by the service technician.

1. Place cup under the coffee delivery spout (The spout height can be adapted to the cup).
2. Press  key.
3. Press the relevant programmed coffee product key:

On the display appears:

select product
coffee powder

Note :

◆ By using the  key the caffeine-free coffee is drawn and ground by the right- or left-hand coffee grinder. In this way caffeine-free and caffeine-containing coffee can be drawn via the same keys, but via two different grinders.



CAUTION : with improper operation there is a danger of scalding.

5.2.3.3. Caffeine-free coffee via grinder without DECAF key

1. Place cup under the coffee delivery spout. (The spout height can be adapted to the cup.)
2. Press the relevant programmed caffeine-free coffee product key:

On the display appears:

select product
choise 1 supply 1

Note :


◆ The caffeine-free beans coffee is automatically drawn and ground by the right-hand coffee grinder.

It should be noted that in this type of programming the caffeine-free products require the allocation of a separate product key.



CAUTION : with improper operation there is a danger of scalding.

5.2.4. Preparation of tea

1. Put the tea cup underneath the hot water outlet.
2. Push the -button. The following message appears on the display:


select product
12.00 22.01.1999


3. The hot water is now delivered. If the programmed temperature is not yet reached, appears on the display:

select product
heating tea



Coffee and tea can be drawn simultaneously.

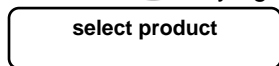


- ◆ By pushing the -key again, the outcome of the water will be finished, as long as the Start / Stop-operation is released.
- ◆ Hot water can not be preselected.
- ◆ When the Euroca-2 is switched on and is heating up, a selection of hot water is locked.


 **CAUTION** : Improper use can result in scalding!


5.2.5. Heating up of beverages


1. Push the -key twice shortly, in order to remove the condensed water out of the lines
2. Plunge the steam tube into the filled cup (down to the bottom).
3. Push the -key again



At the same time the steam flows out.

4. The beverage is heated by lifting and lowering the cup (the deeper the sound, the higher the temperature). The delivery of steam will automatically stop, after the programmed time has been reached.
5. Repeat step 3 and 4 until the required temperature is reached.
6. Put the cup aside.
7. Clean the steam tube with a wet towel.
8. Push -key twice again (= steam tube is now cleaned).

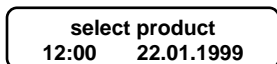
- ◆ By pushing the -key again, the steam delivery can be stopped in advance, if the Start / Stop-operation has been released.
- ◆ The steam tube has to be plunged in the liquid during the outcome.
- ◆ When the liquid has reached the boiling point, it may start to splash.
- ◆ If you purchase steam and the machine is working with an accounting system, right after the purchase you can push the cleaning key then a short steam output is released to clean the steam tube.
- ◆ The steam can not be preselected.
- ◆ When the Euroca-2 is switched on and is heating up, a selection of steamproducts is locked.

 **CAUTION** : Improper use can result in scalding!

5.2.6. Prepare hot milk (with Frigo option)

■ **Option :**

1. Place an empty cup under the delivery spout.
2. Select the key for milk



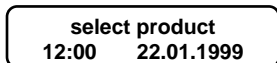
3. The product is delivered.

- ◆ By repeated pressing of the key the drawing of milk can be prematurely ended, providing Start / Stop operation has been released.
- ◆ **Hot milk can not be preselected.**
- ◆ **The milk in the Frigo (refrigerator) has to be kept at a temperature of 3°-5° . If the milk is not kept at those temperature, a first class appearance of milk foam will not be guaranteed.**

5.2.7. Prepare milk foam (with Frigo option)

■ **Option :**

1. Place a cup or other vessel under the delivery spout.
2. Select the key for milk foam.





3. The product is delivered.


- ◆ By repeated pressing of the key the drawing of milk foam can be prematurely ended, providing Start / Stop operation has been released.
- ◆ **Milk foam can not be preselected.**
- ◆ **The milk in the Frigo (refrigerator) has to be kept at a temperature of 3°-5° . If the milk is not kept at those temperature, a first class appearance of milk foam will not be guaranteed.**

5.2.8. Automatically prepare Cappuccino Magic, milky coffee or latté (with Frigo option)

■ Option :

- ◆ If an accounting system is installed on the Euroca-2 and is released, please read the instructions in Section 6.0.
 - ◆ Coffee and hot water are simultaneously ready for drawing.
 - ◆ By pressing the  key preselected products are deleted (only if no accounting is active).
 - ◆ If the  key is pressed for more than two seconds, all active products are interrupted (coffee products can be produced only during brew phase).
1. Place cup under the coffee delivery spout (The spout height can be adapted to the cup).
 2. Press required product key.
 3. The LED of the required key lights up red and in the display appears :

select product
choice 1 supply 1



4. The product is freshly prepared automatically and is delivered.
 - ◆ Depending on the programming:
 - The keys can be optionally repeated and can be preselected for mixing.
 - Other texts are possible in the display messages (malfunction message).
 - ◆ With the  key preselected products can be cancelled.
A cancellation of the preselected products is not possible when in accounting operation.
 - ◆ **The milk in the Frigo (refrigerator) has to be kept at a temperature of 3°-5° . If the milk is not kept at those temperature, a first class appearance of milk foam will not be guaranteed.**



CAUTION : with improper operation there is a danger of scalding.


5.2.9. Preparation of Cappuccino and hot milk with a CPT (Option)

■ Option :

1. Press the -key twice, in order to release the condensed water out of the tube (only possible when Start / Stop operation is released).
2. Put the milk inlet plastic pipe into the milk box.
3. Put the cup underneath the Cappuccino-Magic.
4. Press -key again:

select product

The milk will be delivered.

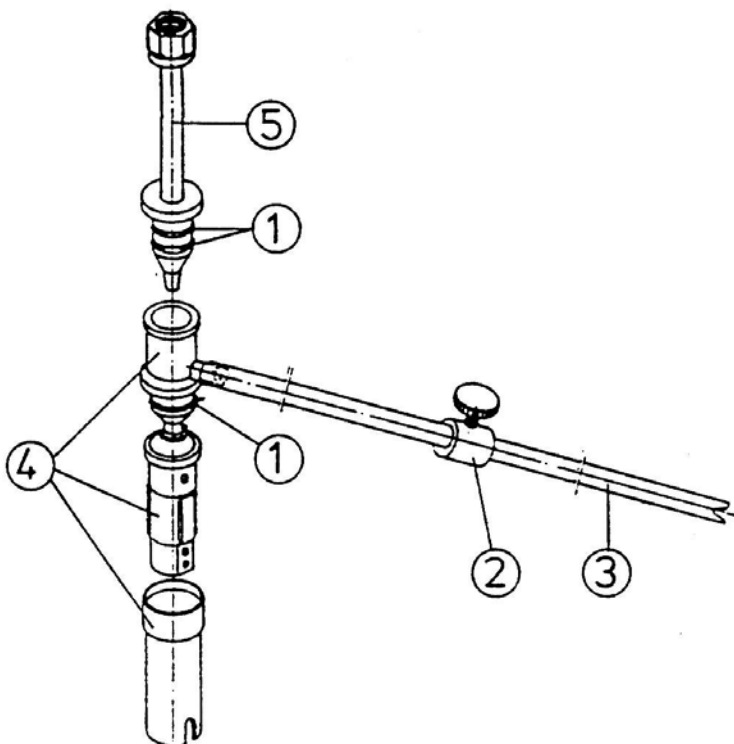
- ◆ By pressing the -key again, it is possible to stop the delivery manually, only when Start / Stop operation is released.
- ◆ The froth of the milk can be regulated by the air screw (Pull it out to have more froth, push it then you have less froth).
- ◆ The difference in height between milk box and cup should not be higher than 40 cm.
- ◆ The temperature of the milk should not be more than the ambient temperature. Milk that has already been heated up and the last consumption date has passed can not be used for Cappuccino anymore.
- ◆ It doesn't matter, which one of the products is released first. The only difference is the colour of the froth.
- ◆ If you purchase Cappuccino-Magic and the machine is working with an accounting system, right after the purchase you can push the cleaning key then a short steam output is released to clean the steam tube.
- ◆ When „Magic“ is programmed accordingly, then a purchase of coffee and milk simultaneously is possible.
- ◆ *More detailed information regarding the handling of the Cappuccino-Magic, are shown in a separate user manual.*
- ◆ **The milk in the Frigo (refrigerator) has to be kept at a temperature of 3°-5° . If the milk is not kept at those temperature, a first class appearance of milk foam will not be guaranteed.**



CAUTION : Improper use can result in scalding!

5.2.10. Preparing Cappuccino using the Cappuccinatore CPT

Description



Unit components:

1. O-ring seals (**063111**)
2. Regulating screw
3. Suction hose
4. Cappuccinatore components
5. Steam nozzle (CPT connection)
6. O-ring (**063112**)

Insert the suction hose (3) into the milk container. Completely close the temperature regulating screw (2) by turning it clockwise as far as possible, then release one full turn. Press the button to activate the valve. If the Cappuccino is too hot, adjust the temperature by turning the regulating screw slightly counter-clockwise. When the required Cappuccino quantity has been output, press the button to close the valve.

Note:

- ◆ The height differential between the milk pack and the Cappuccinatore should not be less than 40 cm.
Milk which has passed its use-by date or which has been previously heated, will not foam correctly.



WARNING: Never reach under the delivery spout while a product is being output.

5.3. Daily cleaning

To achieve optimal quality of all drinks which are delivered, regular and thorough cleaning of the Euroca-2 and the installed options is indispensable. Please observe the safety regulations for the cleaning agent.

◆ **Intermediate rinsing:**

- ◆ Intermediate rinsing is available in normal and in accounting operation.

An intermediate rinsing can be executed as required.

1. Hold the ⊕ key pressed for 5 seconds (Cleaning key).
In the display appears:

cleanings
Remove container

2. Press ⊕ key briefly (water quantity approx. 1 cup).

rinsing
selection locked

select product
12:00 22.01.1999

Machine is ready for use again.

A servicetechnician may programming an automatical systemflush, a timley regulary flush will (0-300 min) occur. No product selection is necessary for this activation. Six successive peep tones sound immediately before the automatic rinsing is to be activated to give warning of the imminent automatic rinsing.

5.3.1. Clean coffee machine

The cleaning programme in the Euroca-2 includes manual and automatic self-cleaning. Together they form a single working process.

Note :

- ◆ **For the cleaning of the Euroca-2 without Frigo points 1 to 12 and point 40 apply.**

Options :

- **The Frigo is an option of the Euroca-2.**



1. Press the knob of the delivery carriage and push upwards.



2. Hold ⊕ key pressed for approx. five seconds, until in the display appears :

cleaning
remove container



3. Draw out the grounds container within five seconds → otherwise the machine reverts to normal operational readiness:
The LEDs of the ⊖ and ⊕ keys blink.

cleaning
manual cleaning



4. 🧤🧤 Simultaneously with both hands (safety regulation) press the ⊖ and ⊕ - keys, until the brewing flask has run into the cleaning position.

🔥 **!! Caution :** Never reach into the machine in this phase → Danger of accident !!
For safety reasons always use both hands (see illustration)!

cleaning
manual cleaning



5. Clean the brewing cylinder, and especially the part behind the coffee grounds skimmer, with a brush.

cleaning
manual cleaning



6. Draw out the drip grating from the drip pan and clean.

cleaning
manual cleaning



7. Wipe the coffee powder residues on the machine's shaft into the drip tray and remove the dirt in the drip tray with a cloth.
With a fixed water drain → Pour approx. 1 litre of water into the drip tray for refushing the line. Dry out the drip tray with a cloth and reinsert the drip grating.

🔥 **CAUTION :** If the Ambiente-2 is equipped with a waste-water tank then the waste-water tank must be cleaned beforehand.

cleaning
manual cleaning



8. Clean grounds container and insert again.
LED of the ⊕ keys blinks.

cleaning
insert tablet



9. Press the knob of the deliver carriage and push downwards.

cleaning
insert tablet



10. Drop a cleaning agent tablet authorised by the SCHAEERER customer service into the manual charging hopper.

cleaning
insert tablet

Wird eine mehrteilige Reinigungstablette verwendet, ist darauf zu achten das der ganze Inhalt der Tablettenkapsel in den Trichter geworfen wird.



11. Press ⊕ key briefly.
The automatic cleaning programme is started.

cleaning
selecion locked


Display message without Frigo

cleaning
cleaning deterg. CPM

Display message with Frigo

◆ **Hinweis** : Press the ⊖ key briefly in order to switch off the Euroca-2 automatically after the cleaning programme. The LED of the ⊖ key lights up red. A further pressing of the ⊖ key deactivates the automatic switching off.



12.  **Caution** : The machine executes a rinsing cycle. Therefore under no circumstances place your hands under the coffee delivery spout during the self-cleaning programme as there is danger of scalding.


Without Frigo option move on to paragraph 40.



13. Open the refrigerator door and draw out the milk container.




14. Place a cleaning container with 4 litres of cold water and the cleaning agent recommended by Schaerer into the Frigo. Use the water/cleaning agent mixing ratio in accordance with the description on the packaging of the cleaning agent. Immerse the two hoses into the cleaning agent.

 **Caution** : You must use a separate cleaning container for the cleaning. Under no circumstances may the milk container be used for the cleaning.



15. Press ⊕ key briefly.
The automatic cleaning programme for the foamer head is started.



16.  **Caution** : The machine executes a rinsing cycle. Therefore under no circumstances place your hands under the coffee delivery spout during the self-cleaning programme as there is danger of scalding.

During the rinsing time the milk container can be cleaned with hot water and rinsed with cold water. Do not use chemical cleaning agents or soap.



17. When the automatic cleaning programme has ended, in the display appears :

cleaning
please rinse

Remove the cleaning container from the Frigo, thoroughly wash it out with warm water and then replace it in the Frigo.

If a milklevelsensor is installed, the following message will appear on the display: "Milk empty ". Besides the ⊕ button flashes.



18. Press ⊕ key briefly.



19. The automatic line rinsing from the Frigo to the foamer head is started.



20. Remove the cleaning container from the Frigo. Clean the hoses with a clean cloth. Clean the interior of the Frigo with lukewarm water containing bicarbonate of soda or vinegar. Rinse with clean water and dry thoroughly with a soft cloth. On no account use scouring or cleaning agents or soap.



21. Replace the cleaned milk container into the Frigo and immerse the two hoses into the container.



22. Tip the foamer head cover completely above up.



23. Grasp the foamer head and draw it off forwards. A brief acoustic signal sounds.



24. Hold the foamer head with the right hand (left-handers vice-versa) and using the left hand draw the hose insert straight out with gentle sideways rocking movements.
Please bear in mind that the two nipples are of unequal length. When mounting, special care must be taken that these two elements are correctly fitted together. (See point 36)

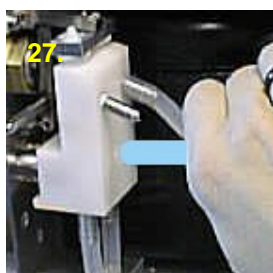


25. Draw apart the foamer head lower part and the foamer head centre part. **When fitting together again please take care that the two outlet openings of the lower part are mounted on the forward side.** (See point 35)

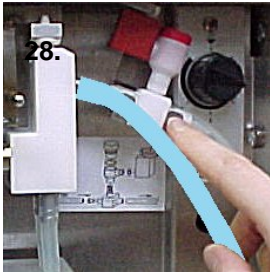


26. Draw apart the foamer head upper part and the foamer head centre part.

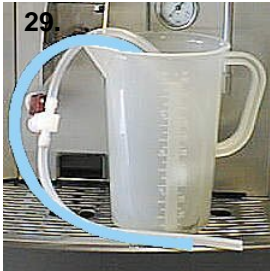
***! Points 27 to 31 inclusive must be executed weekly !**



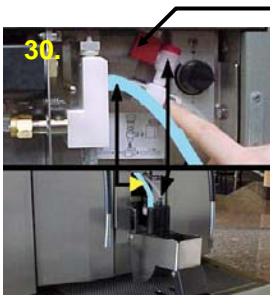
27. Draw off the hose ends from the ventilating valve in the Frigo.



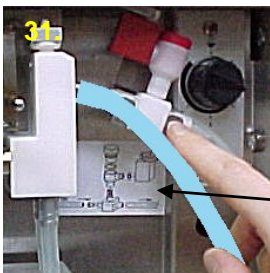
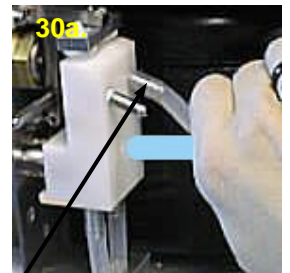
28. Hang the hoses on the mounting of the Euroca-2.



29. Soak the hoses, the delivery insert and all foamer head parts overnight in the cleaning agent recommended by M. Schaerer.
Before reassembling and fitting the foamer head, thoroughly wash off all parts with clean water in order that all cleaning agent residues are rinsed away.
rückstände vollständig abgespült sind.

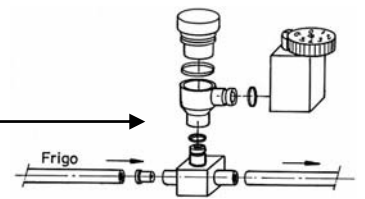


30. When fitting the hoses, care must be taken that the hoses are placed on to the correct nipples of the foamer valve.
The hose with the foamer setting screw must be fitted to the rear nipple.



31. Hang the hoses on to the mounting of the Euroca-2 and close the service door of the Frigo.

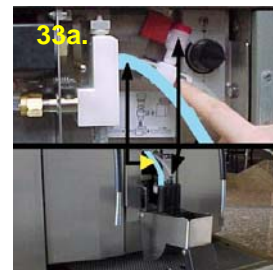
**Zusammenstellung
Des Schäumerventils**



32. When fitting the foamer head take care that the discharge openings are fitted to the forward side.



- 33.** The hose with the foamer setting screw must be fitted on to the right side of the foamer head. (The hose nipples of the foamer head are of different lengths, and the boreholes of the foamer head are of different depths. If the hose nipples are pressed into the foamer head the wrong way round then the two elements cannot be pressed together sufficiently. Should this be the case, then please insert the hose nipples the other way round.)



- 34.** Hold the foamer head above and below and press directly into the mounting.



- 35.** After the termination of the automatic cleaning, in the display appears :

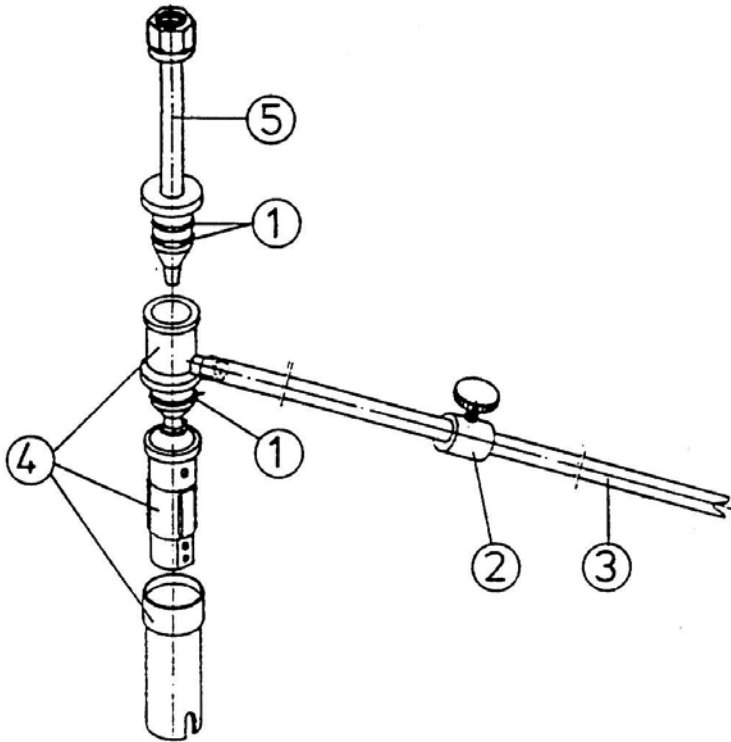
select product
 12:00 22.01.1999

The Euroca-2 can now undergo a manual cleaning of the exterior.

- ◆ During the cleaning programme, the machine is blocked for all product deliveries.
- ◆ If the Stop key is pressed after the start of the cleaning, the machine switches off at the end of the cleaning.
- ◆ If the Euroca-2 is switched on (after cleaning and a switching off have taken place), the foamer head is inserted and the service doors.
- ◆ of the Euroca-2 is closed, then a rinsing is automatically carried out.
- ◆ It should be noted that some elements can differ from those in the illustrations. The reason for this is that the Euroca-2 is continuously subject to innovation.

5.3.2. Instructions for cleaning the Cappuccinatore CPT (optional)

Description



Unit components:

1. O-ring seals (**063111**)
2. Regulating screw
3. Suction hose
4. Cappuccinatore components
5. Steam nozzle (CPT connection)
6. O-ring (**063112**)

Daily cleaning

At the end of the working day , the Cappuccinatore needs to be cleaned as follows:
Pour approximately 20 ml Rowa CPM into the cleaning bowl and insert the end of the suction hose (3) into the cleaning bowl. Press the button to actuate the valve. When only pure steam comes out of the CPT, the cock or valve can be closed.

Fill the cleaning bowl with cold water and insert the end of the suction hose into the cleaning bowl. Press the button to actuate the valve. When only pure steam comes out of the CPT, press the button again to close the valve.



WARNING: Never reach under the delivery spout while the Cleaning program is running.


Weekly cleaning

After running the Cleaning cycle as described in section 6.4, pull the foamer head down to release it. Dismantle it into its component parts and let them soak in the cleaning solution overnight (20 ml Rowa to 1 litre water). In the morning, clean all the parts thoroughly by hand and rinse in cold water. Check the condition of the seals (1), reassemble the foamer head and reattach the unit to the machine.



WARNING: Optimum efficiency cannot be guaranteed unless the Cleaning program is run regularly.

5.4. Shutdown / switch off the machine

At the end of the working day the machine is switched to the Standby mode. For this purpose press during approx. 3 seconds the -key. The display shows:


<<standby>>
 12.00 22.01.1999

- ◆ If the machine is not going to be operated for a longer period of time, then the same must be disconnected from the main power supply and the water connection must be interrupted by closing the water.
Insert the CHEFF card into the card reader. (Only if the machine is programmed for „Switch ON/OFF by card“.
- ◆ **ATTENTION:** *When you subsequently return the machine to use make sure that you open the water tap first before you restore the power.*


5.5. Guidance on operating specially adapted machines

The following instructions only apply to machines with fresh and waste tanks

5.5.1. Filling the fresh water tank

If the water level in the fresh water tank falls too low, the -key starts to flash and the display changes to:


selection locked
 watertank empty

1. Remove fresh water tank.
 2. Refill the fresh water tank.
 3. Place the fresh water tank.
 4. Acknowledge by pressing the red flashing -key.
- ◆ To avoid damage of the water pump the machine will not deliver any more products until the fresh water tank has been refilled.

5.5.2. Emptying the waste water tank

When the waste water tank is full, the -key starts to flash and the display changes to:

selection locked
 waste watertank full

1. Remove waste water tank.
 2. Empty and rinse the waste water tank.
 3. Place the waste water tank.
 4. Acknowledge by pressing the red flashing -key.
- ◆ To prevent the tank from overflowing the product selection is blocked.

5.5.3. Operating instructions for machines with fresh and waste water tank (on a mobile trolley)

- ◆ The tank capacities are:
16 liters for fresh water tank.
11 liters for waste water tank.
- ◆ The fresh water tank must be refilled with fresh clean drinking water every day.
- ◆ If the machine is not going to be used for a longer period of time, both tanks must be drained and cleaned.
- ◆ The inside of the machine trolley must be kept dry at all times.
- ◆ Both tanks must be used only in their intended location (level control).
- ◆ If the machine has to be moved to a new location do not push the machine trolley. For safety reasons it must always be pulled.
- ◆ The machine trolley must not be used for transporting goods. M. Schaerer Ltd. will accept no liability for damage or consequential losses arising through incorrect handling of the trolley machine.

5.6. Programming of the machine



The „CHEF“and „SAVE DATA“ chip cards are supplied as standard with your Euroca machine. These cards provide a convenient way for you to interact with the machine's applications software.



- ◆ All the functional procedures described in this register assume that the machine starts out in the Ready state and with your standard initial settings in effect.
- ◆ Keep your chip cards stored in a safe place, where unauthorized persons can not get access to them.
- ◆ If a chip card is inserted, product selection is blocked.

5.6.1. CHEF card

The most important settings or changes which are necessary for daily operation can be made with the CHEF card.

5.6.1.1. Menu overview



- Read off product counters for coffee and tea by use of keys
- Reset product counter to zero
- Regulate filling quantity
- Change grinding quantity
- Change switching on and off times
- Change time
- Change date
- Change PIN code

- ◆ At the end of each menu the following applies:
Press ⊕ or ⊖ keys to reach the next menu,
or draw out CHEF card normal operational readiness.

5.6.1.2. Read off product counters for coffee and tea by keys



1. Push CHEF card into the card reader.
2. Press ⊕ or ⊖ key till menu:

total prod. counter
C: xxx T: xxx

= displayed value shows the total of all coffee and tea products.

3. The individual drawings can be read off one after another by pressing the relevant product key.

total prod. counter
quantity xxx

= displayed value shows the total for the selected product key.

4. Press **DECAF** key to return to display of point 2,
Press ⊕ or ⊖ keys to reach the next menu,
or draw out CHEF card normal operational readiness.

5.6.1.3. Reset product counter to zero



1. Push CHEF card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

delete counter
execute ' Decaf '

3. Press **DECAF** key:

delete counter
delete? ' Decaf '

4. Press **DECAF** key:

delete counter
... Down ...

total prod. counter
C: xxx T: xxx

5. Press ⊕ or ⊖ keys to reach the next menu,
or draw out CHEF card → normal operational readiness.

5.6.1.4. Change grinding quantity (coffee powder)

With this function the quantity of coffee powder to be used for each individual coffee product can be individually specified.



1. Push CHEF card into the card reader.
2. Press \oplus or \ominus key till menu:

change grinding quanti.
select product

3. Press product key whose grinding quantity is to be changed:

change grinding quanti.
grind quantity +0%

4. Press the \oplus or \ominus keys to raise or lower the grinding quantity in +/- %.
5. Press DECAP key to confirm the newly set or unchanged value.
6. The grinding quantity is now newly set.
7. Repeat steps 3 to 6 if the grinding quantity is still not right or if there are other products whose metering must be set.

Press \oplus or \ominus keys to reach the next menu,
draw out CHEF card normal operational readiness.

5.6.1.5. Change filling quantity water and /or milk to coffee products

With this function the water and/or milk quantity to be delivered for each individual product can be individually specified (all coffee products and tea water).



1. Push CHEF card into the card reader.
2. Press \oplus or \ominus keys till menu:

change fill quantity
select product

3. Press product key whose filling quantity is to be changed:

change fill quantity
water quantity 0%

4. Press the \oplus or \ominus keys to raise or lower the filling quantity in +/- %.
5. Press DECAP key to confirm the newly set or unchanged value.
6. The water quantity is now newly set.

Steps 7 to 8 only for products with milk (Frigo option).
For products without milk move on to step 9.

change fill quantity
milk quantity +0 %

7. Press the \oplus or \ominus keys to raise or lower the filling quantity in +/- %.
8. Press DECAP key to confirm the newly set or unchanged value.
The milk quantity is now newly set.
9. Repeat steps 3 to 6 for water, and steps 3 to 9 for milk, if the filling quantity is still not right or if there are other products whose metering must be set.
Press \oplus or \ominus keys to reach the next menu,
or draw out CHEF card normal operational readiness.

5.6.1.6. Change metering time Steam, hot milk and/or milk foam

With this function the milk delivery and/or milk foam metering time for each individual product can be individually specified.

- ◆ The Start/Stop function is released :
The metering time cannot be set. The delivery of the products is fixed by a timeout and can only be changed by a service technician.
- ◆ The Start/Stop function is blocked :
The metering time is individually set as follows.



1. Push CHEF card into the card reader.
2. Press \oplus or \ominus keys till menu:

change fill quantity
select product
3. Press product key, whose metering time /filling quantity is to be changed:

change fill quantity
doser time +0 %
4. Press \oplus or \ominus keys to raise or lower the metering time/filling quantity in +/- %.
5. Press \rightarrow key to confirm the newly set or unchanged value.
6. The metering time /filling quantity is now newly set.
7. Repeat steps 3 to 6 if the metering time /filling quantity is still not right or if there are other products whose metering must be set.
Press \rightarrow or \leftarrow keys to reach the next menu,
or draw out CHEF card normal operational readiness.

5.6.1.7. Change switching on and off times

The machine can be automatically switched off and on, e.g. to save electricity.
(This setting must be released by the service technician, if it is not already available)



1. Push CHEF card into the card reader.
2. Press \vee or \ominus keys till menu:

on/off time
execute ' Decaf '
3. Press DECAP key.

Switch-on 00:00
4. With \oplus or \ominus keys set the hour of the switching-on time.

Switch-on 23:00
5. Press DECAP key.
6. With \oplus or \ominus keys set the minutes of the switching-on time.

Switch-on 23:30
7. Press DECAP key.

Switch-on 23:30
Switch-off 00:00
8. With \oplus or \ominus keys set the hours of the switching-on time.

Switch-on 23:30
Switch-off 06:00



9. Press **DECAF** key.
10. Press **+** or **-** keys to set the minutes of the switching-on time.

Switch-on 23:30
Switch-off 06:15

11. Press **DECAF** key.
12. Press **+** or **-** keys to reach the next menu,
draw out CHEF card normal operational readiness.

- ◆ If the machine has switched off automatically, it can be switched on again at any time by pressing the **Stand By** key. But in this case the switching function is suspended until the next cycle. (Switching on the machine is not possible at the precise minute in which the switching-off time is active. Please wait for a minute.)
- ◆ The automatic switching on and off can be separately activated for each working day, by a service technician. Thus, for example, from Monday to Friday the Euroca-2 can be automatically switched on. At the weekend the Euroca-2 remains switched off, but can be manually switched on at any time.
- ◆ If all values for switching on and off times are zero, then the switching on and off function is inactive.

5.6.1.8. Change time



1. Push CHEF card into the card reader.
2. Press **+** or **-** keys till menu:

change time
execute 'Decaf'

3. Press **DECAF** key.

change time
12:00:00

4. With **+** or **-** keys set the hour of the switching-on time.
5. With **DECAF** key confirm.
6. To set minutes and seconds repeat steps 4 and 5.
7. Press **+** or **-** keys to reach the next menu,
draw out CHEF card normal operational readiness.

5.6.1.9. Change date



1. Push CHEF card into the card reader.
2. Press **+** or **-** keys till menu:

change date
execute 'Decaf'

3. Press **DECAF** key.

change date
22.01.1999

4. With **+** or **-** keys set the day.
5. With **DECAF** key confirm.
6. To set the month and the year repeat steps 4 and 5.
7. Press **+** or **-** keys to reach the next menu,
draw out CHEF card → normal operational readiness.

5.6.1.10. Change PIN code



1. Push CHEF card into the card reader.
2. Press \oplus or \ominus keys till menu:

change PIN code
execute 'Decaf'

3. Press DECAP key.

PIN-code 0000
`+/-` `Decaf` →

4. With the \oplus - and \ominus keys set first digit of the new PIN code.
5. With DECAP key confirm.
6. For each further digit repeat steps 4 and 5, until the PIN code has been completely entered.
7. Press \oplus or \ominus keys to reach the next menu,
draw out CHEF card → normal operational readiness.

- ◆ With the DECAP key the already set values can be taken over.
- ◆ PIN code only active with the appropriate programming.
- ◆ The current PIN code is not displayed.

5.6.2. SAVE DATA card



The SAVE DATA card is a security card on which all machine data can be stored securely.

- ◆ Whenever setting changes have been made by the service technician, the Euroca-2 requests the programmer to save the newly set values on the SAVE DATA cards (A + B).
- ◆ The SAVE DATA cards should be kept in a safe place where it can be readily found.
- ◆ Only use the SAVE DATA cards after prior discussion with the authorised SCHAERER customer service.

SAVE DATA = Level A
SAVE DATA = Level B

5.6.2.1. Menu overview



- Machine → Card
- Card → Machine
- ◆ At the end of each menu the following applies:
draw out SAVE DATA card → normal operational readiness.

5.6.2.2. Store machine data on card



1. Push SAVE DATA card into the card reader.
2. Press \oplus or \ominus keys till menu:

SAVE DATA
machine → card

3. Press DECAP key to transfer data from machine to card:

... save ...

4. Data are transferred if acoustic signal sounds and then the machine returns to normal operational readiness:

select product
12:00 22.01.1999

5. Draw SAVE DATA card out of the card reader:

5.6.2.3. Load machine data from card to machine



1. Push SAVE DATA card into the card reader.
2. Press \oplus or \ominus keys till menu:

SAVE DATA
card → machine

3. Press DECAP key to transfer data from machine to card.

... Load ...!

4. Data are transferred if acoustic signal sounds, and the date of the last backup appears in the display:

last backup
Date 22.01.1999

5. Draw SAVE DATA card out of the card reader:

select product
12:00 22.01.1999

The machine is now in normal operational readiness again.

5.7. Programming with option chip cards

The chip cards which are described in this Section are obtainable as options and are not included in the standard scope of supply of the Euroca. You will find the chip cards that are obtainable and a brief description of them in Section 3.2.2.

- ◆ To begin with, all functional sequences described in this list are available to your machine when in operational readiness and in the basic setting for daily use.
- ◆ When a chip card is inserted product selection is blocked.

5.7.1. PROGRAM card



In normal operation the PROGRAM card serves for statistical purposes. If an accounting system is installed, then it is used to make the settings necessary for accounting operation.

5.7.1.1. Menu overview



- - Accounting operation release/block
- - Price switching
- - MONEY card price level 1 + 2
- - Change jeton price, with or without MONEY cards price level 1 + 2.
- - Change product price and article number (only for external accounting operation)
- - Display MONEY sales
- - Delete MONEY sales
- - Display MASTER sales
- - Delete MASTER sales
- - Log in MASTER card
- - Delete MASTER card table
- - Switch on/off time switch operation
- - Change PIN code

- ◆ At the end of each menu the following applies:
Draw out PROGRAM card -> normal operational readiness.
Press the ⊕ or ⊖ keys till the next menu.

5.7.1.2. Programmable security level

If the service technician has programmed security level 1 or 3 for the PROGRAM card then the PIN code must be entered again before each use.



1. Push PROGRAM card into the card reader:

PIN-code 0000
` +/- ` ` Decaf → `
2. With the ⊕ and ⊖ keys set first digit of the PIN code.
3. With **DECAF** key confirm.
4. Repeat steps 2 and 3 for each further digit, until the PIN code has been completely entered.
5. Press ⊕ or ⊖ keys to reach the next menu,
draw out PROGRAM card → normal operational readiness.

- ◆ With the key already set values can be taken over.
- ◆ PIN code only active with appropriate programming.
- ◆ Current PIN code is not displayed.

5.7.1.3. Release or block accounting operation

With this function the accounting operation programmed by the authorised SCHAERER customer service can be released or blocked. It is only applicable for machines with connected accounting system.



1. Push PROGRAM card into the card reader.
2. Press \oplus or \ominus keys till menu:

Accounting mode

3. Press DECAF key to switch between released and blocked.
4. Press \oplus or \ominus keys to reach the next menu, draw out PROGRAM card normal operational readiness.

5.7.1.4. Price switching

◆ **If all values are at zero then the time switch operation is automatically switched off and thus Price 1 is always active.**



1. Push PROGRAM card into the card reader.
2. Press \oplus or \ominus keys till menu:

change pice level
 execute ' Decaf '
3. Press DECAF key.

price - 1 00:00
4. With the \oplus and \ominus keys enter the integer digit places (Price 1 0-99).
5. With DECAF key confirm.

price - 1 xx:00
6. With the \oplus and \ominus keys enter the fractional digit places (Price 1 0-99).
7. With DECAF key confirm.

price - 1 xx:xx
 price - 2 00:00
8. With the \oplus and \ominus keys enter the integer digit places (Price 2 0-99).
9. With DECAF key confirm.

price - 1 xx:xx
 price - 2 xx:00
10. With the \oplus and \ominus keys enter the fractional digit places (Price 2 0-99).
11. With DECAF key confirm.
12. Press \oplus or \ominus keys to reach the next menu, draw out PROGRAM card →

insert card
 SAVE DATA / Key...
13. If the changed date are to be stored on the DATA SAVE card, push in DATA SAVE card.

... SAVE ...
14. Wait until acoustic signal sounds.

credit operation
 12.00 22.01.1999
15. If the changed date are not to be saved on the DATA SAVE card, Press \oplus key .

5.7.1.5. MONEY card Price level 1 + 2 change



1. Push PROGRAM card into the card reader.
2. Press \oplus or \ominus keys till menu:

change prices
select product
3. Press required product.

price level - 1
product price 0:00
4. With the \oplus and \ominus keys enter the first product price (0-99.99).
5. With DECAP key confirm.

Price level - 2
product price 0:00
6. With the \oplus and \ominus keys enter the second product price (0-99.99).
7. With DECAP key confirm.
8. Repeat steps 3 and 7 for each further product price change.
9. Press \oplus or \ominus keys to reach the next menu,
draw out PROGRAM card \rightarrow

insert card
SAVE DATA / Key ...
10. If the changed date are to be stored on the DATA SAVE card,
push in DATA SAVE card

... SAVE ...
11. Wait until acoustic signal sounds.

credit operation
12.00 22.01.1999
12. If the changed date are not to be saved on the DATA SAVE card,
Press \oplus key .

5.7.1.6. Change jeton price, with or without MONEY card Price level 1 + 2



1. Push PROGRAM card into the card reader.
2. Press \oplus or \ominus keys till menu:

change prices
select product
3. Press required product.

price level - 1
product price 0:00
4. With the \oplus and \ominus keys enter the first product price (0-99.99).
Without MONEY card operation enter the value 0.00.
5. With DECAP key confirm.

price level - 2
product price 0:00
6. With the \oplus and \ominus keys enter the second product price (0-99.99).
Without MONEY card operation enter the value 0.00.
7. With DECAP key confirm.

token/Ukey 1-price
number token/price 0
8. Enter number of jetons which correspond to the price of the product.
9. With DECAP key confirm.
10. Repeat steps 3 and 9 for each further product price change.
11. Press \oplus or \ominus keys to reach the next menu,
draw out PROGRAM card \rightarrow



insert card
SAVE DATA / Key ...

- If the changed date are to be stored on the DATA SAVE card, push in DATA SAVE card.

... SAVE ...

13. Wait until acoustic signal sounds.

credit operation
12.00 22.01.1999

- If the changed date are not to be saved on the DATA SAVE card, Press ⊕ key.

5.7.1.7. Change product price and article number (for external accounting system CCI / CSI)



- Push PROGRAM card into the card reader.
- Press ⊕ or ⊖ keys till menu:

change prices
select product

- Press required product.

price level - 1
product price 0:00

- With the ⊕ and ⊖ keys enter the first product price (0-99.99).
With DECAF key confirm.

price level - 2
product price 0:00

- With the ⊕ and ⊖ keys enter the second product price (0-99.99).

- With DECAF key confirm.

single product
article No. 0

- With the ⊕ and ⊖ keys enter the article number (0-99).

- With DECAF key confirm.

double product
article No. 0

- With the ⊕ and ⊖ keys enter the article number (0-99).

- With DECAF key confirm.

- Repeat steps 3 and 10 for each further product price and/or article number change.

- Press ⊕ or ⊖ keys to reach the next menu,
draw out PROGRAM card →

insert card
SAVE DATA / Key ...

- If the changed date are to be stored on the DATA SAVE card, push in DATA SAVE card.

... SAVE ...

- Wait until acoustic signal sounds.

credit operation
12.00 22.01.1999

- If the changed date are not to be saved on the DATA SAVE card, Press ⊕ key .

5.7.1.8. Display MONEY sales

1. Push PROGRAM card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

sales amount Money
 amoount 0.00
3. Press ⊕ or ⊖ keys to reach the next menu, draw out CHEF card normal operational readiness.

5.7.1.9. Delete MONEY sales

1. Push PROGRAM card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

sales amount Money
 amoount 0.00
3. Press DECAF key.

sales amount Money
 delete ? 'Decaf '
4. Press DECAF key.

... Down ...
5. 5. Press ⊕ or ⊖ keys to reach the next menu, draw out CHEF card → normal operational readiness.

5.7.1.10. Display MASTER card

1. 1. Push PROGRAM card into the card reader.
2. 2. Press ⊕ or ⊖ keys till menu:

sales amount Master
 amoount 0.00
3. 3. Press ⊕ or ⊖ keys to reach the next menu, draw out CHEF card normal operational readiness.

5.7.1.11. Delete MASTER card

1. Push PROGRAM card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

sales amount Master
 amoount 0.00
3. Press DECAF key.

sales amount Master
 delete ? 'Decaf '
4. Press DECAF key.

... Down ...
5. Press ⊕ or ⊖ keys to reach the next menu, draw out CHEF card normal operational readiness.

5.7.1.12. Log in MASTER card



1. Push PROGRAM card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

log on MASTER
execute ' Decaf '

3. Press DECAF key.

remove card

4. Draw out PROGRAM card:

insert card
MASTER / PROGRAM

5. Push in MASTER card.

card logged in

remove card

6. Draw out MASTER card.

insert card
MASTER / PROGRAM

Should additional masterecards released, repeat point 5+6 several times.

7. Press ⊕ or ⊖ keys to reach the next menu,
draw out CHEF card normal operational readiness.

◆ Maximum 20 cards programmable.

5.7.1.13. Delete MASTER table



1. Push PROGRAM card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

delete MASTER
execute ' Decaf '

3. Press DECAF key.

delete Master
delete ? ' Decaf '

4. Press DECAF key.

delete Master
... Down ...

◆ If the table is not to be deleted,
Press ⊕ or ⊖ keys to reach the next menu,
draw out CHEF card → normal operational readiness.

5.7.1.14. Change PIN code



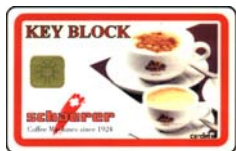
1. Push PROGRAM card into the card reader.
 2. Press \oplus or \ominus keys till menu:

change PIN code
execute ' Decaf '
 3. Press DECAF key.

change PIN code
execute ' Decaf '
 4. Press DECAF key.

PIN-code 0000
`+/-` ` Decaf `
 5. 5. With the \oplus and \ominus keys enter first digit of the new PIN code.
 6. 6. With DECAF key confirm.
 7. 7. Repeat steps 5 and 6 for each further digit, until PIN code has been completely entered.
 8. 8. Press \oplus or \ominus keys to reach the next menu, draw out CHEF card normal operational readiness.
- ◆ With the key already set values can be taken over.
 - ◆ PIN code only active with appropriate programming.
 - ◆ Current PIN code is not displayed.
 - ◆ In event of false entries, repeat steps 3 to 7.

5.7.2. KEY BLOCK card

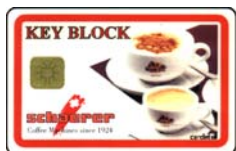


With the KEY BLOCK card product keys can be blocked, and blocked keys can be released again.

5.7.2.1. Menu overview

- - Block keys
- - Release keys

5.7.2.2. Block keys



1. Push KEY BLOCK card into the card reader.
 2. All released product keys light up red:

button locked
select product
 3. Press product key, which is to be blocked. The lamp of the relevant key goes out.
 4. Draw out KEY BLOCK card. The required product key is now blocked.
- ◆ Block all product keys → Press STOP key.
 - ◆ Also several keys can be blocked in one procedure. (Display-LED light up).
 - ◆ Non-programmed keys do not light up when the KEY BLOCK card is inserted and cannot be blocked / release.

5.7.2.3. Release keys



1. Push KEY BLOCK card into the card reader.
2. All product keys which do not light up red are blocked:

button locked
select product

3. Press product key, which is to be released. The lamp of the relevant key lights up red.
4. Draw out the KEY BLOCK card.

- ◆ If all product key have been previously blocked with the key and are unchanged, then the procedure can be reversed:
 - ➔ Press key, the previously blocked keys are now released again.
- ◆ Also several keys can be released in one process.
- ◆ Non-programmed product keys do not light up when the KEY BLOCK card is inserted and cannot be released / blocked.

5.7.3. COFFEE TEST card



With the COFFEE TEST card a grinding quantity test can be executed and the grinding period per coffee product can be changed.

The functional possibilities of the COFFEE TEST card will also be appreciated by the coffee supplier if he wishes to harmonise a new mixture to the machine.

5.7.3.1. Menu overview

- Grinding quantity test
- ◆ At the end of each menu the following applies:
Draw out COFFEE TEST card -> normal operational readiness.

5.7.3.2. Grinding quantity test programme



1. Push COFFEE TEST card into the card reader:

grinder test
remove container

2. Take out grounds container -> Automat moves to brewing position:

grinder test
select product

3. Place flat container in the container cavity below the automat.
4. Press coffee product whose grinding quantity is to be verified -> the ground product falls into the container.

grinder test
grind quantity 0%

5. Verify grinding quantity.
 - key to raise the ground product in %.
 - key to reduce the ground product in %.
 After terminating the ground product setting the newly set value is automatically at 100%.



6. With  key confirm.

grind test
select product

To check further products, repeat steps 3 to 6.

7. Reinsert the grounds container.
8. Draw out COFFEE TEST card -> Automat moves back to normal position:

select product
12:00 22.01.1999

6. ACCOUNTING SYSTEMS

Options :

- This Section concerns those users who have equipped the SCHAERER Euroca-2 with an accounting system.

Possible accounting systems

The Euroca-2 can be operated with or without accounting systems. Various systems and possibilities are available for the accounting operation.

Sect.	Text.....	Page
Usable with all accounting systems		
6.1	The MASTER chip card	6-2
6.1.1.	Drawing drinks with the MASTER card.....	6-2
Accounting with internal Euroca-2 systems		
6.2	MONEY chip cards system	6-2
6.2.1.	MONEY card.....	6-3
6.2.1.1.	Prepare drinks with MONEY card.....	6-3
6.2.1.2.	Program individual filling and grinding quantity of the coffee products	6-4
6.2.1.3.	Delete individual filling and grinding quantity of the coffee products.....	6-4
6.2.2.	LOAD card	6-5
6.2.2.1.	Menu overview	6-5
6.2.2.2.	Programmable security level	6-5
6.2.2.3.	Load credit on to MONEY card.....	6-5
6.2.2.4.	Delete credit on MONEY card	6-6
6.2.2.5.	Display and delete loading on MONEY card	6-7
6.2.2.6.	Chip cards info	6-7
6.2.2.7.	Release MONEY card.....	6-8
6.2.2.8.	Block MONEY card.....	6-8
6.2.2.9.	MONEY history	6-9
6.2.2.10.	Change PIN code.....	6-9
6.2.3.	PROGRAM card	6-10
6.2.3.1.	Menu overview	6-10
Drawing drinks with the MASTER card		
6.3	Token tester and related systems	6-11
6.3.1.	Obtaining drinks	6-11
6.4	Coin tester without change return and related systems	6-11
6.4.1.	Obtaining drinks	6-11
Accounting with external systems		
6.5	External accounting via bar till.....	6-12
6.5.1.	Obtaining drinks	6-12

6.1 The MASTER card



The MASTER card is an account chip card which can be used in conjunction with all types of systems, in other words both internal and external accounting systems. It entitles its holder to obtain drinks from the machine free of charge and without the drinks being booked to the accounting system.

Orders keyed in conjunction with a MASTER card are only added to the machine and day counters.

- ◆ The MASTER card needs to be released by the service engineer or with the PROGRAM card (option) to operate on your machine (see chapter 5.7.1.5). If you intend a MASTER card to be accepted by more than one machine, it needs to be released on each machine separately. This is a security precaution.
- *The MASTER card is available as an optional extra and is not supplied as standard together with the Euroca-2 .*

6.1.1 Drawing drinks with the MASTER card

For free drawing of drinks push the MASTER card into the card reader. Then press the required product key and draw the card out of the card reader again.



1. Push MASTER card into the card reader:

free product
12:00 22.01.1999

2. Press product key:
The product is delivered.
3. Remove MASTER card.

6.2 MONEY chip cards system

Required chip cards



- MONEY - A - card(s)
- - MONEY - B - card(s)
- - MONEY - C - card(s)
- - MONEY - D - card(s)
- - MONEY - E - card(s)
- - MONEY - F - card(s)
- - MONEY - G - card(s)
- - MONEY - H - card(s)
- - MONEY - I - card(s)
- - MONEY - J - card(s)
- - LOAD card
- - PROGRAM card
- - MASTER card (see Section 6.1)

To begin with, all functional sequences described in this section are available in the Euroca-2 when in operational readiness and in the basic setting for daily use.

6.2.1 MONEY card



The MONEY card is a credit card which must be inserted in the card reader for the drawing of a drink. The drawings are charged to the card and the remaining credit is displayed.

The various MONEY cards (MONEY A - J) only differ in their price gradations (255 %, 0 % of the programmed product prices). These can be programmed individually by the service technician to meet the relevant requirements.

A MONEY card can be released for several Euroca-2 machines but this requires that the identification numbers of all Euroca-2 machines are identical (set by the service technician).

6.2.1.1 Prepare drinks with the MONEY card

Coffee products

credit operation
12:00 22.01.1999

1. Push MONEY card into the card reader.

credit xx.xx
select product

2. Press product key.

credit xx.xx
choice x supply

3. The drink is delivered.
4. Draw further products or remove MONEY card from the card reader.

Drawing tea or steam

credit operation
12:00 22.01.1999

1. Push MONEY card into the card reader.

credit xx.xx
select product

2. Press tea or steam product key.

credit xx.xx
12.00 22.01.1999

3. The drink is delivered.

- ◆ A second pressing of the previously selected product key breaks off the water or steam delivery.
- ◆ Multiple drawings of water and steam products are not possible.
- ◆ After pressing the product key the product price is deducted from the credit on the MONEY card and the new credit is displayed.
- ◆ Multiple drawings of coffee products are possible.

please wait
remove card

Press election with several MONEY cards is not possible. All drawings of the first MONEY card are delivered before products can be drawn with the next MONEY card.

- ◆ If the MONEY card remains in the card reader for more than five seconds (can be set by the service technician 0 - 99 seconds), an acoustic signal sounds as a warning that the MONEY card is still in the card reader (acoustic signal can be deactivated by the service technician).

credit xx.xx
to less amount

This message appears if the product price is higher than the available credit on the MONEY card.

6.2.1.2 Program individual filling and grinding quantity of the coffee products



credit operation
12.00 22.01.1999

1. Push MONEY card into the card reader:

credit xx.xx
select product

2. Hold ⊖ key pressed approx. 4 sec.

select product
store ?`Decaf`

3. Select the required product key.

water quantity + 0 %
change `-/+` `Decaf`

4. With ⊕ and ⊖ keys change the water quantity (-/+ in max. 30 %).
5. Press DECAF key, to confirm the changed water quantity.

grinder quantity +0 %
change `-/+` `Decaf`

6. With ⊕ and ⊖ keys change the grinding quantity (-/+ in max. 20 %).
7. Press DECAF key, to confirm the changed grinding quantity.

select product
store ?`Decaf`

8. Repeat steps 3 to 7 for each further product programming.
9. Press DECAF key, to store the changed data on the card.

... busy ...

credit xx.xx
select product

- ◆ Acoustic interval signal sounds.
10. Draw MONEY card out of the card reader.
 11. Product can be drawn with the newly programmed filling and grinding quantity.

- ◆ ***If the MONEY card is withdrawn (step 9) before the storage is effected, a short acoustic signal is sounded. The values are not stored on the card.***

6.2.1.3 Delete individual filling and grinding quantity of the coffee products



credit operation

1. Push MONEY card into the card reader:

credit xx.xx
select product

2. Hold ⊕ key pressed approx. 4 sec. until an acoustic signal sounds. The display announces:

individual measuring
» delete ?`Decaf`

3. Press DECAF key

- ◆ Acoustic interval signal sounds.
4. Draw MONEY card out of the card reader.

Credit xx.xx
select product

- ◆ After deletion, the standard values of the manufacturer are transferred to the card.

6.2.2 LOAD card

With the LOAD card, credit can be loaded onto or deleted from the MONEY cards.



- ◆ If no LOAD card is available, the MONEY cards can be loaded by the authorised SCHÄRER customer service.
- ◆ *The LOAD card is obtainable as an option and is not included in the standard scope of supply of the Euroca-2.*

6.2.2.1 Menu overview



- - Load MONEY cards
 - - Delete MONEY cards
 - - MONEY cards loading
 - - MONEY cards Info
 - - Release MONEY card
 - - Block MONEY card
 - - MONEY card history
 - - Change PIN code
- ◆ At the end of each menu the following applies:
Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card normal operational readiness.

6.2.2.2 Programmable security level

If the service technician has programmed security level 1 or 3 for the LOAD card then the PIN code must be entered again before each use.



1. Push LOAD card into the card reader:

PIN-code 0000
 +/- Decaf →
 2. With the ⊕ and ⊖ keys enter first digit of the PIN code.
 3. With **DECAF** key confirm.
 4. Repeat steps 2 and 3 for each further digit, until PIN code has been completely entered.
 5. Press ⊕ or ⊖ key to reach the next menu,
Draw out LOAD card → normal operational readiness.
- ◆ With the **DECAF** key already set values can be taken over.
 - ◆ PIN code only active with appropriate programming.
 - ◆ Current PIN code is not displayed.

6.2.2.3 Load credit on to MONEY card



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

load MONEY-cards
 execute ' Decaf '
3. Press **DECAF** key.

remove card



4. Draw out LOAD card.

insert card
MONEY / LOAD ->

5. Push MONEY card into the card reader.

amount xx.xx
entry x.xx

Amount = Balance
Entry = Amount to be loaded

6. With the ⊕ and ⊖ keys enter the loading amount.
For each key press a factor which has been programmed by the service technician is added = ⊕ key, or subtracted = ⊖ key.

7. Press **DECAF** key.

amount xx.xx
... save ...

remove card

8. Draw out MONEY card.

insert card
MONEY / LOAD ->

9. Load a further MONEY card → Repeat steps 5 to 8.
Back to menu → Push LOAD card into the card reader.

load MONEY-cards
execute 'Decaf'

10. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card normal operational readiness.



6.2.2.4 Delete credit on the MONEY card

1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

delete MONEY-cards
execute 'Decaf'

3. Press **DECAF** key.

remove card

4. Draw out LOAD card:

delete MONEY-cards
execute 'Decaf'

5. Push MONEY card into the card reader:

MONEY card
delete ? 'Decaf'

6. Press **DECAF** key.

MONEY card
... busy ...

remove card

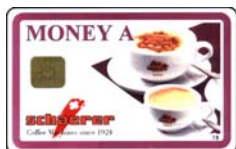
7. Draw out MONEY card.

insert card
MONEY / LOAD ->

8. Delete a further MONEY card → Repeat steps 5 to 7.
Back to menu → LOAD card into the card reader.

delete MONEY-cards
execute 'Decaf'

9. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card → normal operational readiness.



6.2.2.5 Display and delete MONEY card charge



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

load MONEY-cards amout 0.00	= Total amount of the charges of all MONEY cards since the last deletion
--------------------------------	--
3. Press DECAF key.

load MONEY-cards delete ? `Decaf`

4. Press DECAF key.

load MONEY-cards ... done ...

load MONEY-cards amout 0.00

5. Press ⊕ or ⊖ keys to reach the next menu,
draw out LOAD card → normal operational readiness.

6.2.2.6 Chip cards Info

The card no. (sequential manufacturer's number) of the MONEY card can be interrogated.

For example, if a MONEY card is found the owner can be established by means of the card number, providing the MONEY cards of the owner were registered at the time of issue.



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

info MONEY-card display ' Decaf '

3. Press DECAF key.

remove card

4. Draw out LOAD card.

insert card MONEY / LOAD →

5. Push MONEY card into the card reader.

MONEY - A YY card no. xxxx	MONEY-A = Price group YY = Transaction counter (drawn Pro) card no. = card number
-------------------------------	---
6. Draw out MONEY card.

insert card MONEY / LOAD ->

7. 7. Display a further MONEY card → Insert next MONEY card.
Back to menu → Push LOAD card into the card reader.
8. 8. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card → normal operational readiness.

6.2.2.7 Release MONEY card



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

release MONEY-card
execute ` Decaf `

3. Press **DECAF** key.

remove card

4. Draw out LOAD card:

insert card
Money / LOAD →

5. Push MONEY card into the card reader :

MONEY card
released

remove card

6. Draw out MONEY card.

insert card
Money / LOAD →

7. 7. Release another MONEY card → Insert next MONEY card.
Back to menu → Push LOAD card into the card reader.
8. 8. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card → normal operational readiness.

6.2.2.8 Block MONEY card



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

lock MONEY-card
execute ` Decaf `

3. Press **DECAF** key.

lock card

4. Draw out LOAD card:

insert card
Money / LOAD →

5. Insert MONEY card in the card reader.

MONEY card
blocked

remove card

6. Draw out MONEY card.

insert card
Money / LOAD -->

7. 7. Block a further MONEY card → Insert next MONEY card.
Back to menu → Push LOAD card into the card reader.
8. 8. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card → normal operational readiness.

6.2.2.9 MONEY - History



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

MONEY history
display ' Decaf '

3. Press DECAF key.

No. xx xxxxx
12.00 22.01.1999

The card and register number, the time and the date of the last card writing are displayed.

4. With the ⊕ or ⊖ keys the MONEY card entries can be scrolled through (1-20).
5. Draw out LOAD card → normal operational readiness.

- ◆ The owner of the MONEY card can be determined with the card no. (manufacturer's sequential no.).
For example, if a MONEY card is found the owner can be established by means of the card number, providing the MONEY cards of the owner were registered at the time of issue.

6.2.2.10 Change PIN code



1. Push LOAD card into the card reader.
2. Press ⊕ or ⊖ keys till menu:

change PIN code
execute ' Decaf '

3. Press DECAF key.

PIN-code 0000
`+/-` ` Decaf `→

4. 4. With the ⊕ and ⊖ keys set the first digit of the new PIN code.
5. 5. With DECAF key confirm.
6. 6. Repeat steps 4 and 5 for each digit, until PIN code has been completely entered.
7. 7. Press ⊕ or ⊖ keys to reach the next menu,
Draw out LOAD card → normal operational readiness.

- ◆ With the key already set values can be taken over.
- ◆ PIN code only active with appropriate programming.
- ◆ Current PIN code is not displayed.

6.2.3 PROGRAM card



In the MONEY accounting operation the PROGRAM card is required for statistical purposes and for the setting of operator-relevant data.

- ◆ The PROGRAM card is obtainable as an option and is not included in the standard scope of supply of the Euroca.

6.2.3.1 Menu overview



- Accounting operation release/block
 - Price switching
 - MONEY card Price level 1 + 2
 - Change jeton price, with or without MONEY cards Price level 1 + 2.
 - Change product price and article number (only for external accounting operation)
 - Display MONEY sales
 - Delete MONEY sales
 - Display MASTER sales
 - Delete MASTER sales
 - Log in MASTER card
 - Delete MASTER card table
 - Switch on/off time switch operation
 - Change PIN code
- ◆ At the end of each menu the following applies:
Draw out PROGRAM card -> normal operational readiness.
Press the ⊕ or ⊖ keys till the next menu.
 - ◆ ***The operation and programming of the Euroca-2 with the PROGRAM chip card is described in detail in Section 5.7.1.***

6.3 Token tester and related systems

Chip cards required - no cards

- - MASTER-card (see chapter 6.1)

To begin with, all functional sequences described in this Section are available in the Euroca-2 when in operational readiness and in the basic setting for daily use.

- ◆ With the Euroca-2 MONEY card operation can be conducted in parallel with jeton operation, providing this has been released by the service technician.

6.3.1 Obtaining drinks

1. The initial setting display is:

```

credit operation
12:00 22.01.1999
```

2. Insert a token into the token tester

```

token credit 1
select product
```

3. Press the required product button. The machine delivers the drink.

- ◆ You can feed more than one token at a time. Your service engineer defines the number of tokens required for each product button; when you subsequently select a product button, that number of tokens is deducted from the displayed credit total.
- ◆ You may need to feed several tokens to be able to order a particular drink (up to a maximum of five tokens).
- ◆ The token tester will not accept tokens unless the machine is switched on and accounting mode is actuated using the PROGRAM card (see chapter 5.7.1.3).
- ◆ **ATTENTION:** Switching off the machine cancels any remaining credit balance (see chapter 6.2).

6.4 Coin tester without change return and related systems

Chip cards required - no cards

- - MASTER-card (see chapter 6.1)

All the functional procedures described in this register assume that your machine starts out in the ready state and with your standard initial settings for daily use in effect.

6.4.1 Obtaining drinks

1. The initial setting display is:

```

credit operation
12:00 22.01.1999
```

2. Feed the required amount into the coin tester. Make sure you only insert coins identified as accepted by the coin tester.

```

price level-1
select product
```



3. Press the required product button. The machine delivers the drink.
- ◆ For coin tester with more than one price categories ask your authorised SCHAERER customer service.
- ◆ The coin tester will not accept coins unless the machine is switched on and accounting mode is actuated using the PROGRAM card (see chapter 5.7.1.3).
- ◆ ATTENTION: Switching off the machine cancels any remaining credit balance (see chapter 5.7.1.3).

6.5 External accounting via bar till

Chip cards required - no cards

- - MASTER-card (see chapter 6.1)

In this mode of operation, your Euroca-2 machine is networked to an external accounting system and indirectly linked to the recording cash desk via bar till.

Waiter identification is managed by the external system. When the system has checked the waiter identification, it sends a goahead signal to the Euroca-2 machine. Every time products are supplied, the Euroca-2 transmits the product numbers and quantity to the cash desk to be booked to the relevant waiter.

All the functional procedures described in this register assume that your machine starts out in the ready state and with your standard initial settings for daily use in effect.

6.5.1 Obtaining drinks

1. The initial setting display is:

external release
12:00 22.01.1999

2. Perform the waiter identification procedure in conjunction with the accounting system.

select product

3. Press the required product button. The machine delivers the drink.
- ◆ For accounting mode to function properly, the machine must be switched on and accounting mode is actuated using the PROGRAM card (see chapter 5.7.1.3).

7. FRIGO

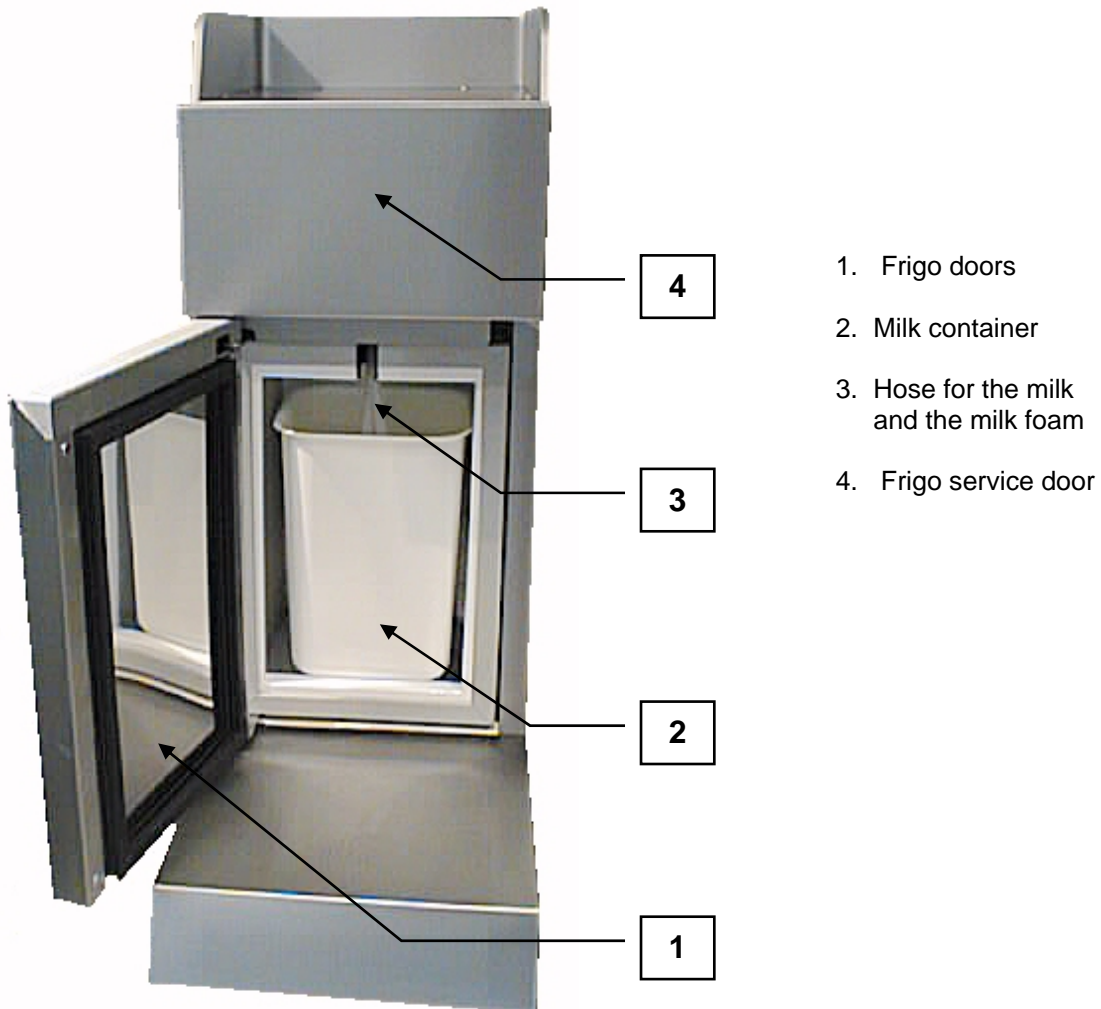
Options :

- This Section concerns those users who have equipped the SCHAERER Euroca II with a Frigo.

Sect.	TEXT.....	Page
7.1.	Product description of the Frigo	7-2
7.1.1.	General view of the Frigo.....	7-2
7.1.2.	Installation plan	7-2
7.1.3.	Purpose of use of the Frigo	7-2
7.1.4.	Safety precautions Frigo	7-3
7.1.5.	Labelling of the Frigo	7-3
7.2.	Product data of the Frigo	7-4
7.2.1.	Performance features of the Frigo	7-4
7.2.2.	Dimensions of the Frigo	7-4
7.2.3.	Energy supply of the Frigo	7-4
7.2.4.	Accessories of the Frigo	7-4
7.3	Malfunctions and remedies	7-5
7.3.1.	The Frigo does not function	7-5
7.3.2.	Loud operating noise	7-5
7.3.3.	Insufficient cooling	7-5
7.4	Controls of the Frigo	7-6
7.5	Commissioning and setting up the Frigo	7-7
7.5.1.	First use	7-7
7.5.2.	Setting the temperature	7-7
7.5.3.	Set milk foam by means of air regulating valve	7-7
7.5.4.	Level monitoring of milk container / milk empty (option).....	7-8
7.5.5.	Temperature monitoring of the milk to be warmed (option).....	7-8
7.6	Cleaning of the Frigo	7-8
7.6.1.	Rinsing the milk lines	7-8
7.6.2.	Steam cleaning	7-9
7.6.3.	Defrosting the Frigo	7-9
7.6.4.	Cleaning of the Frigo.....	7-10

7.1. PRODUCT DESCRIPTION OF THE FRIGO

7.1.1 General view of the Frigo



7.1.2. Installation plan

See under Section 2.1.2.

7.1.3. Purpose of use of the Frigo

With the Frigo the following additional drinks can also be prepared on a SCHAEERER Euroca II:

- - Cappuccino
- - Milky coffee
- - Latté
- - Hot milk
- - Milk foam

7.1.4. Safety precautions Frigo



The maintenance of the machine must be carried out every 12 to 15 months by a customer service authorised by M. SCHAERER AG.



Without the express written approval of M. SCHAERER AG the machine may not be used in large-scale catering establishments.



The ambient temperature may not drop below 10°C rise above 40°C.



The machine should never be washed down with a hose or high-pressure cleaner for cleaning purposes. Likewise one should avoid steam-cleaning apparatus.



Do not keep any liquids in glass containers in the cooling compartment.



The milk in the Frigo (refrigerator) has to be kept at a temperature of 3°-5° C. If the milk is not kept at those temperature during fill up the milkcontainer, a first class appearance of milk foam will not be guaranteed.

7.1.5. Labelling of the Frigo



Type plate

VITRIFRIGO	
Montecchio - Ps - Made in Italy	
ARTICOLO	SCHAERE
Codice	520E002480
Volume	1t 8
Classe	N
Compressore	ASPERA BP1046Z
Alimentazione	220/240V 50/60Hz
Potenza	70W
Absorbimento	0,49A
Refrigerante	R134a
Quantità	0,050Kg
MATRICOLA	8090143

Draw out milk container, to the side in the interior

Inst.-Nr.
Type:
Serial-No
Pressure:bar
Voltage:Watt
Power:VACHz

7.2. PRODUCT DATA OF THE FRIGO

7.2.1. Performance features of the Frigo

The volume capacity of the milk container is maximum 4 litres

7.2.2. Dimensions of the Frigo

Width	300	mm
Height	780	mm
Depth	620	mm
Door swivelling range	300	mm
Net weight	31.0	kg

Subject to change!

7.2.3. Energy supply of the Frigo

Model	Connected load
VITRIFRIGO	70 W / 0.49 A 220/240 V AC (PNE) 50/60 Hz

Enquiries should be made of M. SCHAERER AG or of one of its authorised customer services regarding special voltages.

This machine meets the EU standard 89/336 in regard to radio interference (EMC).

7.2.4. Accessories of the Frigo

Article	Order number
-2 Milk containers	063243
-1 Dosing cap (clean-up)	061020
-1 Cleaning fluid clean-up 2 lt.	061019
-1 O-ring set for foamer head	050415
-2.5 m silicon hose	067722
-1 Buckle to outlet hose with Frigo	067862
-1 Buckle to Outlet hose with \varnothing 29 mm	066794
-1 Panel 1.2 mm	063446

7.3. MALFUNCTIONS AND REMEDIES

7.3.1. The Frigo does not function

Check whether

- the temperature regulator is set at zero;
- the supply current is interrupted;
- the circuit breaker (FI) of the electrical installation has tripped;
- have checked by a service technician.
- the connection Frigo to coffee machine is interrupted

When the Frigo is not connected via the Euroca II:

- the mains connector is damaged or is wrongly inserted in the socket

7.3.2. Loud operating noise

Check whether

- the refrigerator or the cooling unit stands on a leveled surface;
- the refrigerator is touching furniture and vibration is being transmitted;
- have checked by a service technician.
- the cooling lines on the rear of unit are lying close and vibrating

7.3.3. Insufficient cooling

Check whether

- the door is tightly closed;
- the refrigerator has been set up close to heat sources;
- the refrigerator or the separate cooling unit is insufficiently ventilated;
- the evaporator is iced up;

If the refrigerator continues not to function properly after these checks :

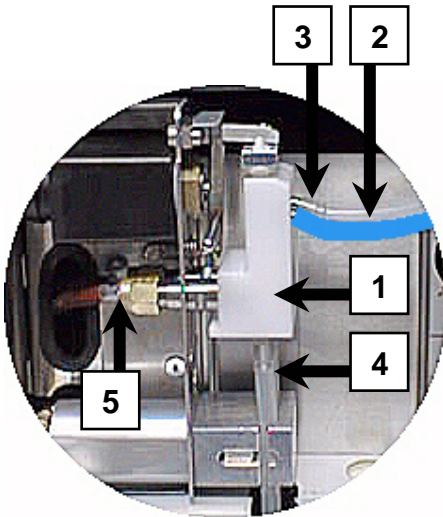
 **Inform the customer service!**

- have checked by a service technician.
- the condenser is obstructed by dust;
- the fan turns freely (in models with forced cooling)

7.4. CONTROLS OF THE FRIGO

Ventilating valve

1. Ventilating valve
2. Hose milk foam
3. Hose milk
4. Hoses in milk container
5. Lines for automatic rinsing



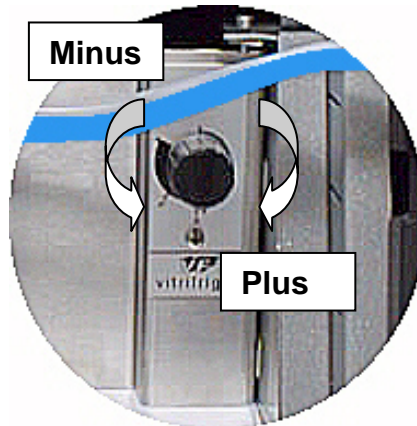
Temperature regulator

Minus -

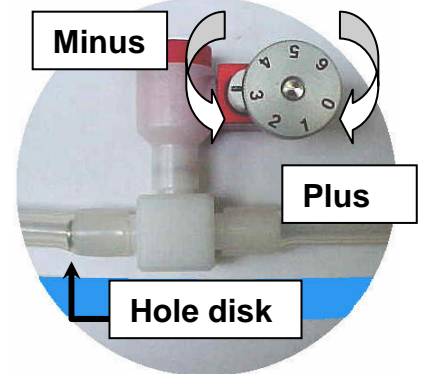
Turn anticlockwise (-), the temperature becomes warmer. To switch off turn right up to the stop.

Plus +

Turn clockwise (+), the temperature becomes cooler. (See section 7.5.2.)



Air regulating valve for milk foam



Plus +

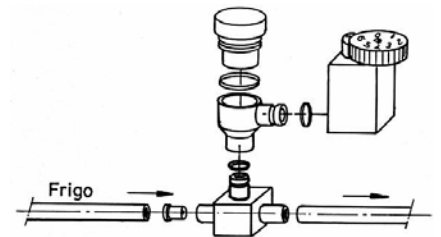
Turn anticlockwise (+), the foam bubble formation is increased.

Minus -

Turn clockwise (-), the foam bubble formation is reduced. (See section 7.5.3.)

Hole disk

The hole disk at the air regulating valve for milk foam has to point towards the refrigerator.



Montagehinweis für das Luftregulierventil

Dieser Montagehinweiskleber muss sauber gehalten werden. Ist dieser stark verschmutzt oder nicht mehr ganz erkennbar, muss ein neuer Kleber bei der M.Schaerer AG angefordert und ersetzt werden.

7.5.COMMISSIONING AND SETTING UP THE FRIGO

7.5.1. First use

The Frigo is set up and commissioned by a customer service authorised by M. SCHAERER AG.

See also Section 4.2.

7.5.2. Setting the temperature

1. Open the Frigo service door.
2. Setting the temperature :
 - 2.1 Temperature warmer :
 - Turn thermostat regulator anticlockwise.
 - 2.2 Temperature colder :
 - Turn thermostat regulator clockwise.
 - 2.3 Temperature to basic setting :
 - Turn thermostat regulator anticlockwise until the stop.
 - Turn thermostat regulator clockwise up to the character " A ".
 - 2.4 Temperature off :
 - Turn thermostat regulator anticlockwise till the stop, Frigo is switched off.
3. Close the Frigo service door.

Note :

- ◆ The Frigo must be switched on at least an hour before use so that the cooling circuit is fully operationally ready (3 - 5°C).
- ◆ Never put warm milk into the Frigo (refrigerator).

7.5.3. Set milk foam by means of air regulating valve

1. Open the service door of the Euroca II.
2. Adjusting the air regulation valve:
 - Turn the adjusting screw on the air regulating valve clockwise (smaller scale figure), the foam bubble formation is reduced, the milk foam is finer.
 - Turn the adjusting screw on the air regulating valve anticlockwise (larger scale figure), the foam bubble formation is increased, the milk foam has large bubbles.
3. Close the service door of the Frigo.

7.5.4. Level monitoring of milk container / milk empty

- **Option :** An ultrasonic milk-level sensor in the Frigo measures the level of the milk every 60 ms. A standard value of a minimum of 1 litre is specified. If the level of milk in the milk container sinks below 1 litre, the following message appears in the display of the Euroca II:

select product
milk empty

The refilling of the milk should be made as soon as possible, for this message does not subsequently cause the blocking of the Euroca II. If the rest of the milk is consumed no further milk products can be delivered. Please fill up with milk.

The maximum capacity of the milk container is 4 litres.

Once the milk has been replenished and the milk container is back in the Frigo then the following message appears on the display of the Euroca II:

select product
12:00 22.01.1999

All products can now be drawn again.

7.5.5. Temperature monitoring of the milk to be warmed

- **Option :** The SUSA steam outlet continuously monitors with a temperature sensor the temperature of the milk to be warmed.
Please take note of Section 5.2.6.

7.6. CLEANING OF THE FRIGO

7.6.1. Rinsing the milk lines

Caution !

***The rinsing of the milk lines after the drawing of each milk product is imperative in order to maintain a bacteria-free environment.
Any liability due to improper maintenance and/or not conforming to regular rinsing in accordance with the regulations is declined by the manufacturer and the dealer.***

Two variants are available and can be set up by a service technician authorised by Schaefer.

1. **The milk lines are automatically rinsed :**

After the drawing of each milk product a rinsing is announced and after its completion all preselected products are automatically activated. A time delay is programmed (standard time 30 seconds) to precede the automatic rinsing, after the delivery of the last product. If a new product is selected during this period the product output follows immediately and the time delay is set to zero again. If the rinsing is active the product selection is blocked for 12 seconds (standard value). On the display appears:

rinsing
selection locked



2. The milk lines are manually rinsed:

After each drawing of a milk product a rinsing is announced.
On the display appears:

select product
lease rinse

This message is displayed until the rinsing is started.
Products can be drawn again.

Press ⊕ key to start the rinsing. When the rinsing is active, product selection is blocked for 12 seconds (standard value).

rinsing
selection locked

Important : The rinsing must be started after product drawings have terminated in order to ensure proper hygiene.

7.6.2. Steam cleaning

The steam cleaning is a brief cleaning of the milk line. If the rinsing (see Section 7.6.1) is not yet active, there can still be milk residues in the lines which could have the effect of deteriorating the next product.

The steam cleaning prevents this. In the five seconds after the delivery of the milk product two brief steam blasts are issued. This ensures that each product is delivered unspoiled in colour and in taste.

The steam cleaning is set by a service technician authorised by Schaerer.

7.6.3. Defrosting the Frigo

As soon as the ice layer exceeds 3 mm the refrigerator should be defrosted. This is an important precondition for faultless operation of the unit.

For a complete defrosting turn the thermostat regulator anticlockwise up to the stop. The Frigo is now switched off.

Never remove the ice layer with pointed or sharp metal objects, as this could damage the cold plate.

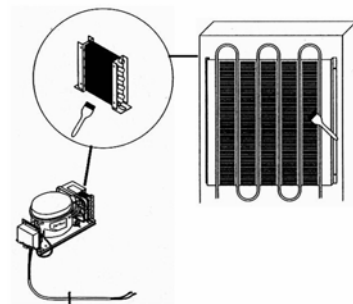
After defrosting start the refrigerator again and set the thermostat to the required temperature. **See under Section 7.5.2. Setting the temperature.**

7.6.4. Cleaning care of the Frigo

1. External cleaning :
Wash the outside of the Frigo with lukewarm water, wipe with cold water and dry with a soft cloth. Do not use scouring agents.
2. Internal cleaning :
Take out the milk container and clean it. Clean the Frigo with lukewarm water containing bicarbonate of soda or vinegar. Rinse with water and dry thoroughly with a soft cloth. On no account use scouring or cleaning agents or soap.
3. General :
If the Frigo is taken out of use for long periods then the following measures must be taken to avoid the formation of mould and unpleasant odours:
Empty the Frigo completely, clean the interior and leave the door partly open.
(If the power supply of the Frigo is not connected to the Euroca II, then disconnect it from the mains supply.)

Please note that the Frigo must be switched on at least an hour before use so that the cooling circuit is fully operationally ready (3 - 5°C).

4. Condenser :
The condenser should be cleaned at least once a year with a vacuum cleaner or a dry brush. See illustration (this is done by the service technician).



For daily cleaning see also under Section 5.3.1.

8 Standard-Programming Euroca-2 (Software NT 2000 V 1.00)

Product	Product - programming	Counted products	Strokes per cup	Product preselection I	Preselect products	Select grinde (left. or right.) Eggi dosage (option)	Grinding time	Double product more grinding quantity	Pressing	Runout change-over	Preboiling	Brew-chamber open → Opening time 0 ms	Fill quantity	Make-up water 0 = locked	Repress pressure	Reapress	Milk quantity	Milk quantity (0-30 sec.)	Outlet variant : Milk ahead coffee Milk with coffee Milk behind coffee
Risretto		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	450	45 %	160	locked	5	0 ms	60	0	150	2.0	-	-	-
Espresso		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	5	0 ms	60	0	150	2.0	-	-	-
Coffee		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	0 ms	140	0	150	2.0	-	-	-
2 Decaffeinated Coffee		1	1		<u>release/locked</u>	Lefts	1-6 Portion. 0=Manual insertion	0	160	Locked	-	0	140	-	150	2.0	-	-	-
2 Ristretto		2	(2)	<u>release/locked</u>	<u>release/locked</u>	Lefts	270	45 %	160	locked	5	0 ms	150	0	150	2.0	-	-	-
2 Espresso		2	(2)	<u>release/locked</u>	<u>release/locked</u>	Lefts	270	45 %	160	locked	0	0 ms	150	3 s	150	2.0	-	-	-
2 Coffee		1	2	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	10 ms	280	6 s	150	2.0	-	-	-
Cappuccino		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	0 ms	60	0	150	2.0	0 %	10 sec	<u>Milk ahead</u> <u>Milk with</u> <u>Milk behind</u>
White coffee		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	0 ms	80	0	150	2.0	100 %	10 sec	<u>Milk ahead</u> <u>Milk with</u> <u>Milk behind</u>
Latte		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	0 ms	80	0	150	2.0	50 %	10 sec	<u>Milk ahead</u> <u>Milk with</u> <u>Milk behind</u>
Pot		1	1	<u>release/locked</u>	<u>release/locked</u>	Lefts	170	45 %	160	locked	0	0 ms	200	0	150	2.0	-	-	-
By-Pass coffee with spirits		1	1	<u>release/locked</u>	-	Lefts	200	-	160	locked	0	0 ms	150	60% *	150	2.0	-	-	--

* By-Pass water appears afterward coffee and not simultaneous!

Standard-Programming Euroca-2 (Software NT 2000 V 1.00)

Milk	<i>Start / Stop release/locked</i>	<i>Milk time out 0-150 sec Standard 10.0 sec</i>	<i>Milk-time dosage 0-99 sec Standard 10.0 sec</i>	-
Milk foam	<i>Start / Stop release/locked</i>	<i>Milk foam-time out 0-150 sec Standard 10.0 sec</i>	<i>Milk foam-time dosage 0-99 sec Standard 10.0 sec</i>	-
Tea	<i>Start / Stop release/locked</i>	<i>Tea time out to 0-150 sec Standard 10.0 sec</i>	<i>Tea-time dosage 0-99 sec Standard 10.0 sec</i>	-
Steam	<i>Start / Stop release/locked</i>	<i>Steam time out to 0-150 sec Standard 10.0 sec</i>	<i>Steam-time dosage 0-99 sec Standard 10.0 sec</i>	-
Special steam	<i>Start / Stop release/locked</i>	<i>Special Steam time out to 0-150 sec Standard 90.0 sec</i>	<i>Auto Steam level release /locked</i>	<i>Temperature Milk 0 ° - 90 ° C Standard 70 ° C</i>
Choco	<i>Dispensing pulse 0-990 Standard 500</i>	<i>Dispensing time 0-60 sec Standard 5.0 sec</i>	-	-
General parameter	Coffee = 86°C	Over temperature -1 = 16°C	Over temperature r-2 = 7°C	Tea = 95°C
General parameter	Steam without KLM = 120°C / Steam with KML = 130°C	Ground container quantity = 60 Stück	Grinder Empty Message = 450	Milk temperature in the frigo = 3 – 5°C

9. INDEXVERZEICHNIS**— A —**

Air regulating valve for setting milk foam..... 7-7

— B —

Block accounting operation 5-28
 Blocked, coffee products 3-6
 Blocked, no more drawing possible..... 3-5
 Blocked, steam products 3-7
 Blocked, tea products 3-7
 Block keys..... 5-33
 Block MONEY card..... 6-8

— C —

Caffeine-free Coffee 5-4
 Caffeine-free coffee via grinder and Decaf key 5-5
 Caffeine-free coffee via grinder without Decaf key5-5
 Caffeine-free manually prepare 5-4
 Cappuccinatore CPT cleaning..... 5-18
 Cappuccino Magic prepare with Frigo option 5-8
 Cappuccino Magic prepare with option CPT 5-8
 Cappuccino prepare with Cappuccinatore CPT ... 5-9
 Change article number (external accounting) .. 5-30
 Change date 5-24
 Change filling quantity 5-22
 Change grinding quantity..... 5-22
 Change jeton price..... 5-29
 Change metering time 5-23
 Change MONEY card Price level 1+2 5-29
 Change PIN code CHEF card 5-25
 Change PIN code LOAD card 6-9
 Change PIN code PROGRAM card..... 5-33
 Change price level MONEY card 1+2 5-29
 Change product price (external accounting) ... 5-30
 Change switching on/off time 5-23
 Change time..... 5-24
 Charge credit MONEY card..... 6-5
 CHEF card 5-21
 CHEF card Menu overview..... 5-21
 Chip card CHEF..... 5-21
 Chip card COFFEE TEST..... 5-34
 Chip card KEY BLOCK..... 5-33
 Chip card LOAD..... 6-5
 Chip card MASTER card 6-2
 Chip card MONEY 6-3
 Chip card PROGRAM..... 5-27
 Chip card SAVE DATA 5-25
 Chip cards error message 3-8
 Chip cards for accounting operation..... 3-4
 Chip cards function 3-3
 Chip cards Info..... 6-7
 Chip cards PIN code change CHEF 5-25
 Chip cards PIN code change LOAD 6-9

— C —

Chip cards PIN code change PROGRAM 5-33
 Chip cards standard..... 3-3
 Chip cards system MONEY 6-2
 Clean coffee machine 5-10
 Cleaning 5-10
 Cleaning Cappuccinatore CPT 5-18
 Cleaning care of the Frigo 7-10
 Cleaning of the Frigo 7-8
 Coffee caffeine-free 5-4
 Coffee products blocked 3-6
 COFFEE TEST card 5-34
 COFFEE TEST card menu overview..... 5-34
 Coin verifier and related systems 6-11
 Commissioning the Euroca-2 4-1
 Commissioning the Frigo 7-7
 Conformity declaration..... Appendix 1
 Container elements..... Appendix 2
 Control and display elements 3-2
 Controls of the Frigo 7-6
 Cooling of the Frigo insufficient 7-5
 Credit on MONEY card charge..... 6-5

— D —

Daily cleaning..... 5-10
 Daily operation 5-3
 Design variants 2-6
 Defrosting the Frigo 7-9
 Delete credit MONEY card 6-6
 Delete MASTER card 5-31
 Delete MASTER table..... 5-32
 Delete MONEY sales..... 5-31
 Delete product counter 5-21
 Dimensions of the Frigo..... 7-4
 Display and control elements..... 3-2
 Display MASTER card 5-31
 Display MONEY cards charging 6-7
 Display MONEY sales 5-31
 Disposal Appendix 3
 Drawing drinks with the MASTER card 6-2
 Drinks with the MONEY card prepare 6-3

— E —

Fill up fresh water tank..... 5-19
 Empty waste water tank..... 5-19
 Ending use / Switch off unit 5-19
 Energy supply of the Euroca-2 2-5
 Energy supply of the Frigo..... 7-4
 Environmental aspects of the Euroca-2... Appendix 2
 Equipment..... 2-6
 Error message chip cards..... 3-8
 Error message coffee products 3-6
 Error message general 3-7
 Error message in operational readiness..... 3-9

9. INDEXVERZEICHNIS

— E —

Error message steam products	3-7
Error message tea products	3-7
External accounting via Shank system.....	6-12

— F —

Fill up fresh-water tank	5-19
Filling quantity individual programming, MONEY .	6-4
First use	4-1
Frigo	7-2
Frigo cleaning	7-8
Frigo cleaning care	7-10
Frigo controls	7-6
Frigo cools insufficiently.....	7-5
Frigo defrosting	7-9
Frigo dimensions	7-4
Frigo does not function	7-5
Frigo energy supply	7-4
Frigo general view	7-2
Frigo labelling	7-3
Frigo makes loud operating noise	7-5
Frigo milk line rinsing	7-8
Frigo performance features	7-4
Frigo product data.....	7-4
Frigo product description	7-2
Frigo purpose of use.....	7-2
Frigo safety precautions	7-3
Frigo setting up the	7-7
Frigo steam cleaning	7-9
Frigo taking into use	7-7

— G —

General view	2-2
General view Frigo.....	7-2
Grinding quantity individually program, MONEY ..	6-4
Grinding quantity test programme	5-34

— H —

Heating up drinks.....	5-6
Heat up drinks.....	5-6
Help for malfunctions	7-5
History MONEY	6-9

— I —

Individual filling quantity program, MONEY	6-4
Individual grinding quantity program, MONEY	6-4
Info Chip card	6-7
Installation	4-1
Installation plan	2-3
Insufficient cooling by the Frigo	7-5
Introducing the Euroca-2	2-2
Introducing the operating instructions.....	5-3

— J —

Jeton verifier and related systems.....	6-11
---	------

— K —

KEY BLOCK card.....	5-33
KEY BLOCK card menu overview	5-33
Keys block.....	5-33

— L —

Labelling of the Euroca-2.....	2-5
Labelling of the Frigo	7-3
Latté prepare with Frigo option.....	5-8
Level monitoring milk container (option).....	7-8
Load machine data from card to machine	5-26
LOAD card	6-5
LOAD card menu overview	6-5
LOAD card PIN code change	6-9
LOAD card programmable security level.....	6-5
Load machine data from card to machine	5-26
Log in MASTER card	5-32
Loud operating noise of the Frigo.....	7-5

— M —

Machine blocked, no more drawing possible	3-5
Malfunction indications and messages.....	3-5
Malfunctions and remedies.....	7-5
MASTER card.....	6-2
Menu overview CHEF card.....	5-21
Menu overview COFFEE TEST card.....	5-34
Menu overview KEY BLOCK card	5-33
Menu overview LOAD card.....	6-5
Menu overview PROGRAM card.....	5-27
Menu overview SAVE DATA card	5-25
Messages in operational readiness	3-9
Milk container level monitoring (option)	7-8
Milk empty (option)	7-8
Milk foam setting	7-7
Milk line rinsing Frigo	7-8
Milky coffee prepare with Frigo option.....	5-8
MONEY card.....	6-3
MONEY card block	6-8
MONEY card charge display	6-7
MONEY card credit charge.....	6-5
MONEY card credit delete	6-6
MONEY card release.....	6-8
MONEY card Price level 1+2 change.....	5-29
MONEY chip cards system.....	6-2
MONEY history	6-9
MONEY, individually program filling quantity.....	6-4
MONEY, individually program grinding quantity...	6-4
MONEY sales delete	5-31
MONEY sales display	5-31

9. INDEXVERZEICHNIS

— N —

Normal accessories of the Euroca-2 are included in the specification..... 2-6

— O —

Operating advice for special machines..... 5-19
 Operating advice for units on mobile wagon 5-20
 Operating modes 3-9
 Operating the Euroca-2 5-3
 Options chip cards for normal operation 3-4
 Output of coffee products blocked..... 3-6
 Output of steam products blocked..... 3-7
 Output of tea products blocked..... 3-7

— P —

Performance features of the Euroca-2 2-5
 Performance features of the Frigo..... 7-4
 PIN code CHEF card change 5-25
 PIN code LOAD card change 6-9
 PIN code PROGRAM card change 5-33
 Prepare, Cappuccino Magic with Frigo option..... 5-8
 Prepare, Cappuccino Magic with option CPT..... 5-8
 Prepare, Cappuccino with Cappuccinatore CPT.. 5-9
 Prepare coffee products 5-3
 Prepare coffee products via second level 5-4
 Prepare, drinks with the MONEY card..... 6-3
 Prepare, hot milk with Frigo option 5-7
 Prepare, hot milk with option CPT 5-8
 Prepare hot milk with Frigo option 5-7
 Prepare, latté with Frigo option..... 5-8
 Prepare, milky coffee with Frigo option 5-8
 Prepare, milk foam with Frigo option 5-7
 Prepare the coffee products 5-3
 Prepare tea 5-5
 Prerequisites 4-1
 Price level MONEY card change 5-28
 Price switching..... 5-28
 Product counter read off 5-21
 Product data of the Euroca-2..... 2-5
 Product data of the Frigo 7-4
 Product description Frigo..... 7-2
 Product price change (external accounting)..... 5-30
 Products are being output again..... 3-7
 PROGRAM card 5-27
 PROGRAM card menu overview 5-27
 Program individual filling quantity, MONEY..... 6-4
 Program individual grinding quantity, MONEY 6-4
 Programmable security level LOAD card 6-5
 Programmable security level, PROGRAM..... 5-27
 Programming with option chip cards 5-27
 Programming with standard Chip cards 5-20
 PROGRAM, programmable security level 5-27
 Purpose of use Euroca-2..... 2-4
 Purpose of use Frigo 7-2

— R —

Rating plates Appendix 2
 Read off product counter 5-21
 Release accounting operation 5-28
 Release keys 5-34
 Release MONEY card 6-8
 Release or block accounting operation 5-28
 Reset product counter to zero 5-21
 Rinsing the milk line Frigo..... 7-8

— S —

Safety precautions Euroca-2 2-4
 Safety precautions Frigo..... 7-3
 SAVE DATA card..... 5-25
 SAVE DATA card menu overview 5-25
 Security level programmable, LOAD card 6-5
 Security level programmable, PROGRAM 5-27
 Settings standard 8-1
 Setting the milk foam 7-7
 Setting up the Frigo 7-7
 Set up operational readiness..... 5-3
 Special accessories of the Euroca-2 are not included in the specification..... 2-7
 Standard accessories of the Ambiente-2 are included in the specification 2-6
 Standard chip cards 3-3
 Standard settings 8-1
 Steam cleaning Frigo..... 7-9
 Steam products blocked 3-7
 Store machine data on card..... 5-26
 Supplementary accessories of the Ambiente-2 are not included in the specification..... 2-7
 Switching on/off time change..... 5-23
 Switch off unit / Ending use 5-19

— T —

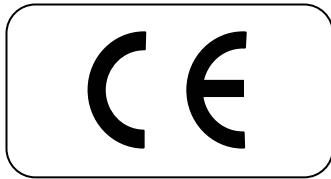
Tea products blocked 3-7
 Temperature monitoring milk delivery (option) ... 7-8
 Test programme grinding quantity 5-34

— W —

Water connection 2-6
 Water discharge..... 2-6

A APPENDIX

A.1 DECLARATION OF CONFORMITY



THESE PRODUCTS COMPLY WITH THE REQUIREMENTS OF THE EU GUIDELINES.

73/23/EEC *Electrical equipment for use within specified voltage limits.*

89/336/EEC *ELECTROMAGNETIC COMPATIBILITY*

A CERTIFICATE OF CONFORMITY CAN BE OBTAINED ON REQUEST FROM THE FOLLOWING ADDRESS.

M.Schaerer AG

Gewerbestrasse 15

CH - 3302 Moosseedorf

Phone : ++41 31 85 85 111

FAX : ++41 31 85 85 140

E-Mail : <http://www.schaerer.com>

A.2 Design and testing in accordance with SVTI and TÜV regulations

Description		A.2.2	A.2.2	A.2.3	A.2.4
Sign of manufacturer		DA	DA	HW	HW
Operating pressure		2.5 bar	4.0 bar	2.5 bar	2.5 bar
Admissible operating pressure	p_{max}	12 bar	12 bar	12 bar	12 bar
Test pressure		18 bar	18 bar	18 bar	18 bar
Admissible operating temperature	T_{max}	192°C	192°C	192°C	192°C
Minimum operating temperature	T_{min}	10°C	10°C	10°C	10°C
Operating temperature		140°C	152°C	95°C	95°C
Water content	Vol.	0.8 l	1.0 l	0.8 l	1.25 l
Year of manufacturing		19..	19..	19...	19...
Serial no		DA.....	DA.....	HW.....	HW.....

A.2.1 Steam generator - (type - DA)

M. Schaerer AG, CH-3302 Moosseedorf			
Typ :	SO II	F-Nr. : DA.....	: Year of construction : 19..
p_{max} :	12 bar	T_{max} :	192°C Vol. : 0.8 l
U :	230 VAC	T_{min} :	10°C P : 3000 W
f :	50/60 Hz	Version and verification to SVTI and TÜV specifications	

A.2.2 Steam generator - (type - DA)

M. Schaerer AG, CH-3302 Moosseedorf			
Typ :	SO II	F-Nr. : DA.....	: Year of construction : 19..
p_{max} :	12 bar	T_{max} :	192°C Vol. : 1.0 l
U :	230 VAC	T_{min} :	10°C P : 2x3000 W
f :	50/60 Hz	Version and verification to SVTI and TÜV specifications	

A.2.3 Water heater - USA (type - HW)

M. Schaerer AG, CH-3302 Moosseedorf			
Typ :	SO II	F-Nr. : HW.....	: Year of construction : 19..
p_{max} :	12 bar	T_{max} :	192°C Vol. : 0.8 l
U :	230 VAC	T_{min} :	10°C P : 3000 W
f :	50/60 Hz	Version and verification to SVTI and TÜV specifications	

A.2.4 Water heater - USA (type - HW)

M. Schaerer AG, CH-3302 Moosseedorf			
Typ :	SE II	F-Nr. :	HW..... Baujahr: 19..
p_{max} :	12 bar	T_{max} :	192°C Vol. : 1.25 l
U :	230 VAC	T_{min} :	10°C P : 2x3000 W
f :	50/60 Hz	Version and verification to SVTI and TÜV specifications	

A.3 Environmental information on the Euroca-2

- A.3.2 Packaging:** Euroca-2 coffee machines are shipped using reusable cartons and pallets.
- A.3.3 Coffee grounds:** Wherever possible, all parts replaced during servicing are reconditioned and reused.
- A.3.4 Coffee grounds:** The coffee grounds left in the grounds drawer may safely be spread on your garden or added to a compost heap.
- A.3.5 Cleaning agent:
(in tablet form
" Kamareta ")** The recommended cleaning tablet "Kamareta" is a controlled substance under toxicity class 5S (chemical safety code (BAG-T) no. 91305). It contains 25% sodium perborate and sodium dihydrogen nitrilotriacetate. Avoid eye and skin contact. Skin and eye irritant .
- A.3.6 Cleaning agent:
(in liquefied form
" clean-up ")** Cleaning agent " clean-up ": The detergent is not a retail product.
Keep detergents away from children !
Appearance : Clear, colourless liquid
Density : 0-1.3g /cm³
Storage : Keep at 0 to +45°C
pH (1%) : 9.7
Poison class : Exempt
Swiss Health
Dept. Reg. No.: 601 100
In the event of contact with the eyes, rinse immediately with water and consult a doctor.
- A.3.7 Plastic parts:** Plastic parts must be disposed of in accordance with the manufacturer's health & safety data sheet.
- A.3.8 Energy consumption:** Energy consumption was as low as technically feasible at the time the machine was developed.
- A.3.9 SCHAEERER
Euroca-2
disposal:** If recycling is not possible the machine must be disposed of properly and in accordance with local and legal regulations.
- A.3.10 Frigo disposal:** If recycling is not possible the machine must be disposed of properly and in accordance with local and legal regulations.