

<b>T.I. no.: 2021-14</b> Updated: 23.04.2021	<b>Topic: Temporary Change of Grinding Disks</b>
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<b>Date: 23.04.2021</b>	<b>Priority</b>	<b>Need for action</b>
<b>Affected machines: SC Club</b>	High	As soon as possible
<b>From serial number: 49631</b>	X Medium	X On next visit to the machine
<b>As of date: immediately</b>	Low	FYI only

## IN-HOUSE MANUFACTURED GRINDING DISKS

With this letter we would like to inform you about a - temporary - change of the grinding discs used for machine deliveries ex works which has already been implemented in series production.

If this - temporary - change is cancelled again, we will let you know immediately.

### Reason for Change

Due to a delivery bottleneck caused by the supplier, the series production of the SC Club had to be switched at short notice to in-house manufactured grinding disks.

### Serial- and Spare Part Solution

With the following serial number in-house manufactured grinding discs were used in serial production:

- Serial number: **49631 and following**.

The following grinders are affected by the change:

- Grinder left Espresso
- Grinder right Café Crème

The in-house manufactured grinding discs or the grinders fitted in the SC Club do not have any marking!

Spare part grinders ordered from the Schaefer stock are not affected by this change and grinders will always be delivered with the Italmill grinding discs so far fitted in the SC Club.

### Advice for Technicians

The in-house manufactured grinding discs would change the following characteristics with the same factory setting - compared to the standard Italmill grinding disc:

- approx. 100 µm finer grinding result
- approx. 1 A higher current consumption

In order to get an unchanged grinding result and the same beverage quality, the factory setting of the grinders was therefore set coarser by 1 grinding degree, with the following result:

- Same grinding result as standard Italmill grinders
- Same current consumption as standard Italmill grinders
- approx. 15% higher charge capacity

In order to compensate the 15% higher charge capacity, at SC Club machines with in-house manufactured grinding disks the standard parameters for the portioner calibration are adjusted in the customer/service memory. Therefore it is granted that in case of a new machine installation and portioner calibration NOT being performed an overfilling of the brewing chamber is prevented.

## IN-HOUSE MANUFACTURED GRINDING DISKS

If the factory data is uploaded onto a machine with in-house manufactured grinding disks (Factory -> Service/Customer) and the check mark for the transfer of the portioner calibration values is removed (portioner calibration NOT kept), the default values for Italmill grinding disks are loaded and there is a risk that - without another portioner calibration performed - the brewing chamber will be overfilled.

In order to ensure the best beverage quality and a completely safe operation of the coffee machine, we generally recommend to perform a portioner calibration in case of:

- new installations
- changes of grinding degree
- repair or spare part

### Factory setting in-house manufactured grinding disks

Details concerning item „Factory settings“ see service instructions SC Club.

#### Espresso grinder

Open upper grinding disk (3) from marked block position (2) 13.5 teeth (1).

#### Café Crème-Mühle

Open upper grinding disk (3) from marked block position (2) 19.5 teeth (1).

