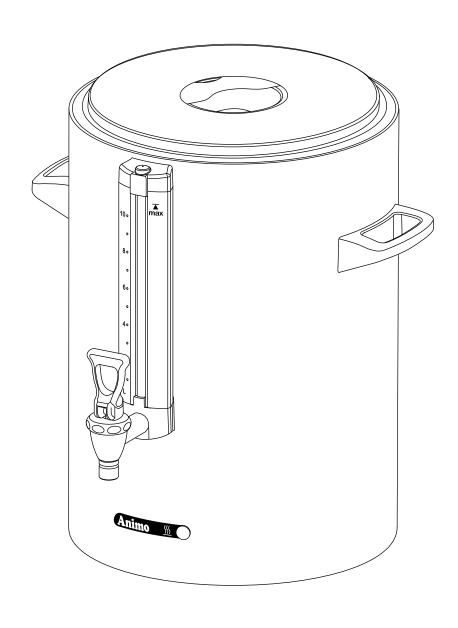
Animo

ComBiline

CN5e CN5i CN10e CN10i CN20e CN20i



- NL Gebruiksaanwijzing
- **GB** Manual
- D Betriebsanleitung
- F Mode d'emploi

Animo ComBi*line*

Nederlands	1
English	15
Deutsch	27
Français	40

Animo ComBi line

TABLE OF CONTENTS

	Preface 10 Introduction 11 Safety instructions and danger warnings 11 Appliance and the environment 11
1.	GENERAL DESCRIPTION
2.	TECHNICAL DETAILS
3.	INSTALLATION 2 3.1 Placing the container 2 3.2 Connecting to the electrical supply system 2
4.	PREPARATION BEFORE USE 2 4.1 Model CNe (electrical) 2 4.2 Model CNi (insultated) 2
5.	USE 2 5.1 Brewing coffee 2 5.2 Brewing tea 2
6.	USE INSULATED CONTAINER (TYPE CNI) 2 6.1 Hot drinks 2 6.2 Cold drinks 2
7.	MAINTENANCE 20 7.1 Cleaning 20 7.2 Cleaning daily 20 7.3 Cleaning weekly 20 7.1.4 Cleaning the tap (Fig. 5) 20 7.1.5 Cleaning the gauge glass (Fig. 6) 20
8.	CONSUMER ARTICLES AND ACCESSORIES20

© 2004 Animo®

All rights reserved.

No part of this document may be reproduced and/or publizised by means of printing, microfilm, electronic or any other means whatsoever without the prior written permission of the manufacturer. This also applies to the accompanying drawings and/or diagrams.

Animo reserves the right to change parts at any time without giving prior or direct notification to the customer. The content of this manual can also be changed without prior notification.

This manual covers the standard model of the appliance. Animo can therefore not be held liable for any losses arising from the fact that the specifications of the appliance supplied to you deviate from the standard model. Please contact your supplier's service department for information concerning adjustment, maintenance or repairs not covered by this manual.

Although this manual was produced with the greatest possible care, the manufacturer is unable to accept liability for errors in this document or their consequences.

You are advised to carefully read the instructions in this document: they contain important information about safety when installing, using and maintaining the appliance. Keep this document in a safe place so that you can consult it when necessary.

PREFACE

Purpose of this document

This document serves as a manual that enables qualified personnel to safely install and maintain the appliance.

All of the chapters and paragraphs are numbered. The various illustrations to which the text refers are given under the particular subjects.

Icons and symbols



NOTICE

General instructions for: IMPORTANT, NOTE or REMARK.



CAUTION!

Warning of possible damage to the appliance, the surroundings or the environment.



WARNING

Warning of possible serious damage to the appliance or physical injury.



WARNING

Warning of electricity hazard.

Introduction

Congratulations on your purchase of one of our products. We hope that you will enjoy using it.

Models

This manual covers the following containers:

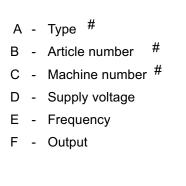


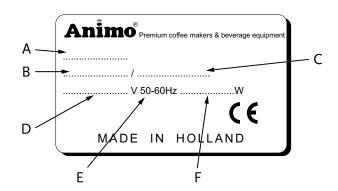
Purpose of the appliance

This appliance can only be used for keeping hot and/or cold beverages at the right temperature and for the distribution of these beverages. The manufacturer cannot be held liable for losses caused by using the appliance for purposes other than those indicated here or by incorrect use.

Service and technical support

Please contact your dealer for information not given in this document regarding specific adjustment, maintenance and repairs. Before contacting your dealer you should note the following appliance details, marked with a #. You will find these details on the type plate attached to your appliance.





Guarantee conditions

The guarantee conditions applicable to this appliance form an integral part of the general terms of delivery.

Directives

This appliance meets the requirements of the EMC Directive 89/336/EEC and the Low Voltage Directive 72/23/EEC.

Safety instructions and danger warnings

This appliance meets the mandatory safety regulations. Inexpert use can result in personal injury and material damage. The following warnings and safety instructions must be observed before using the coffee maker.

Instructions for use

Read these instructions for use carefully, before using this appliance. This will protect your safety and prevent damage being caused to the appliance. Perform the various actions in the order given. Always keep this manual close by the appliance.

Installation

- Place the appliance at buffet height and on a firm, level base, in such a way that it can be connected
 to the power supply (only CNe).
- Position the appliance in such a way that no damage can be caused if it leaks.
- Connect the appliance to an earthed wall socket (only CNe).
- When installing the appliance, always observe the local rules and use approved materials and parts.
- The Installation chapter must again be followed when repositioning the appliance.

Use

- Inspect the appliance before using it and check it for damage.
- Never submerge or spray the appliance (only CNe).
- During use some parts will become very hot.
- Do not position the container on open fire, or hot plate.
- First disconnect the electric cable before transporting the container (only CNe).

Maintenance and troubleshooting

- Do not leave the appliance unattended when maintenance is being performed.
- Have all repairs carried out by a qualified technician.
- The plug must be taken out of the socket if the appliance has to be opened for cleaning or repairs (only CNe).

The manufacturer cannot be held liable for losses caused as a result of failure to observe these safety instructions.

Appliances and the environment

The packing material

Your new coffee maker has been carefully packaged to protect it against damage.

The packing is not harmful to the environment and consists of the following materials:

- Corrugated cardboard.
- Filler elements made of polyurethane foam <PUR> covered with a polythene film (>PE-HD<).

 The waste processing plant in your municipality will be pleased to inform you where you can dispose of the materials.

Discarding the appliance

No appliance lasts forever. When the time comes to discard your appliance it will usually be possible to return it to your dealer. If this is not the case, ask your municipal council about the alternatives for recycling the materials. All plastic parts have been given standard codes. The parts of the appliance such as the printed circuit board and accompanying parts form electrical and electronic waste. The metal body is made of stainless steel and can be completely dismantled.

1. GENERAL DESCRIPTION

Animo containers are characterised by their user convenience and smart design and finish. They are made of CrNi 18/9 stainless steel and seamlessly welded. This makes them very hygienic and also easy to clean. Containers are available in 5, 10 or 20 litre designs and come equipped as standard with an integrated gauge glass, spare gauge glass, no-drip tap and an insulated lid for transportation.

When preparing coffee and tea, having the beverage at the right temperature is crucial. Animo offers two different containers: an insulated version and an electrically heated version. The first version has a layer of polyurethane insulation and thus keeps both hot and cold drinks at the ideal temperature. The electrically heated containers guarantee optimum temperature control for coffee and/or tea, ensuring that the flavour remains good and fresh. There is also little heat transfer; the container does not become hot on the outside.

Containers with the same diameter are stackable.

Figure 1 indicates the main components:

- A. Insulated lid
- B. Blender / transport disk
- C. Handle
- D. Integrated gauge glass
- E. Coffee tap with "Click-it" connection
- F. Pilot light
- G. Magnet (container detection ComBi-line)
- H. Electric cable (CNe)
- I. Socket with splash protection

The container is supplied with the following accesories:

- Insulated lid
- Blender / transport disk
- Electric cable 1.5 m (CNe)
- Gauge glass brush
- Spare gauge glass (integrated)
- Sticker coffee/tea (4-languages)
- This Manual

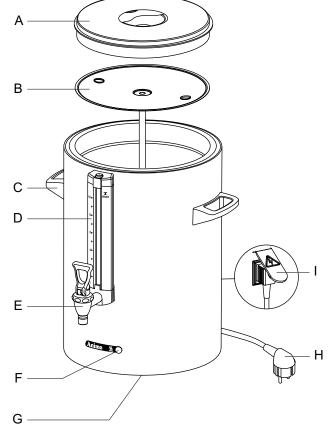


Fig. 1

2. TECHNICAL DETAILS

Electrical model	CN5e	CN10e	CN20e
Article number	51105	51110	51120
Electrical connection	1N~ 220-240V	1N~ 220-240V	1N~ 220-240V
Frequency	50-60 Cy	50-60 Cy	50-60 Cy
Power	35W	70W	70W
Weight empty	5.1 kg	7.3 kg	11.2 kg
Weight filled	10.1 kg	17.3 kg	31.2 kg
Majorlet - in all liel/blandon avail filten			

Weight = incl. lid/blender excl. filter.

Insulated model	CN5i	CN10i	CN20e
Article number	51205	51210	51220
Temperature loss	4 °C/h	3 °C/h	2,5 °C/h
Weight empty	5 kg	7.2 kg	11 kg
Weight filled	10 kg	17.2 kg	31 kg
147 : 17 : 17:17:1 1 1 6:17			

Weight = incl. lid/blender excl. filter.

General

Capacity	5 litre (40 cups)	10 litre (80 cups)	20 litre (160 cups)
Max. Capacity	5,5 litre	11 litre	22 litre
Tap outflow height	120 mm	120 mm	120 mm
Dimensions mm Ø	237 mm	307 mm	355 mm
Height incl. lid	406 mm	427 mm	515 mm
Height incl. filter	526 mm	625 mm	719 mm

Technical modifications reserved.

WARNING /

- Never submerge or spray the appliance (only CNe).
- Have all repairs carried out by a qualified technician.
- Protect the controls against dirt and grease.
- During use some parts will become very hot.
- Do not position the container on open fire or on a hotplate.
- First disconnect the electric cable before transporting the container (only CNe).
- It is advisable to take the plug out of the socket (only CNe).

3. INSTALLATION

This appliance may only be positioned and connected by a qualified service engineer.

3.1 Placing the container

- Position the container on a counter which has a firm and even surface.
- When the container is positioned on a serving trolley, the container must minial be fixed with Animo locating lug or lock-ring.

3.2 Connecting to the electrical supply system

Supply voltages and frequencies can differ between countries. Check if the appliance is suitable for connection to the local power mains. Check if the details on the type plate correspond. Connect the appliance to an earthed wall socket.

4. PREPARATIONS BEFORE USE

The following actions should be carried out before a new appliance is used.

4.1 Model CNe (electrical)

- 1. Rinse the inner pot with a clean wet cloth.
- Put the cable with inlet plug into the back of the container and insert the plug into the socket of the flow water heater.
- 3. The container is now ready for use.

4.2 Model CNi (insulated)

- 1. Rinse the inner pot with a clean wet cloth.
- 2. Pre heat the container by filling it with approx. 2 litres of hot water for at least 5 minutes.
- 3. The container is now ready for use.

5. USE

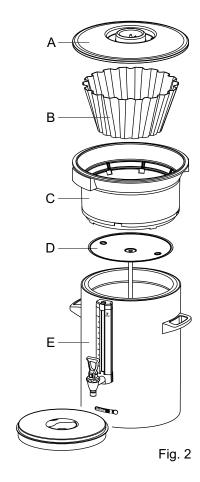
5.1 Brewing coffee

A basket filter is needed to brew coffee in the container.

A flow water heater / water boiler is needed to brew coffee in the container.

Figure 2

- A Filter lid with water distributor
- B Basket filter paper
- C Basket filter
- D Blender
- E Container and lid
- 1. The inner pot of the container must always be clean.
- 2. To avoid temperature loss during the brewing process we recommend you to pre-heat the container, by putting the cable into the socket (CNe), filling the container with approx. 2 litres of hot water and switching the container on for at least 10 minutes before the brew starts.
- Place a basket filter paper into the combi-filter with the appropriate amount of coffee (normal/medium ground). The coffee must be evenly spread over the filter. Generally speaking you will need about 45-50 grams per litre.
- 4. Tap the water from the container.
- 5. Place the coffee blender into the container.
- 6. Place the filter lid on the filter, put the basket filter on the container and position the swivel arm over the centre of the lid.
- 7. Select the required quantity and let the flow water heater (CB) start.
- 8. The brewing proces is starting, the blender in the container quarantees a uniform quality of the coffee, which makes decanting the coffee (with loss of time, temperature and aroma) unnecessary. The coffee is kept at a temperature of 80°-85°C. The storage time of the coffee is determined by the blend of coffee and is usually 1 to 1,5 hours.
- 9. After the coffee has been made and the filter has drained, the latter can be removed and the lid can be placed on the container.
- 10. Rinse the basket filter after use.



Attention! Always place the blender / transport disc and the lid when transporting the container by hand or serving trolly. This prevents spilling from the container.

5.2 Brewing tea

For the preparation of tea you can follow the same steps as the ones described for the coffee brewing process. However, instead of using a coffee making unit, you should use a tea filter and disk (optional).

Figure 3

- A Filling pipe
- B Tea filter with disk
- C Container with lid
- Put the tea, loose or in bags, in the tea filter, approximately 6 grams per liter.
- Insert the tea filter into the disk (fig. 8B) already placed in the container.
- Place the filling pipe (fig. 8A) on the tea filter. Then position the swivel arm over the pipe.
- Select the brewing quantity and start the brewing process.
- Remove the pipe and the tea filter after the tea has been made. ATTENTION: the filling pipe and filter are HOT!
- 6. After brewing put the insulated lid on the container to avoid loss of temperature and taste.
- 7. Clean the tea filter immediately after use.



The optimum extraction time is minimally 4 minutes and maximally 15 minutes. After more than 15 minutes the flavor of the tea deteriorates.

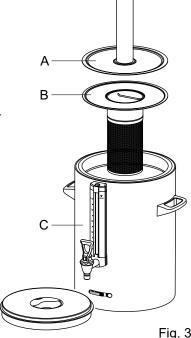


Fig. 3

6. **USE INSULATED CONTAINER (TYPE CNI)**

With the insulated container you can prepare coffee ant tea in the exact same way as described before. To make sure that the container functions optimally, we recommend you to make the following preparations:

6.1 Hot drinks

To get the best warming results, it is advisable to pre-heat the container with boiling water for 5 to 10 minutes. After pre-heating, empty the container by using the no-drip tap and put in the beverage you would like to keep warm. Fill the container up to the maximum level and place the lid.

6.2 Cold drinks

The container (typ CNi) is also ideal for cold drinks. Fill the container with ice cubes, so that it is pre-cooled, and fill the container with the cold drink. When needed remove the ice cubes.

WARNING \triangle

- Do not leave the appliance unattended when maintenance is being performed.
- Never submerge or spray the appliance (Typ CNe).
- The plug must be taken out of the socket if the appliance has to be opened for cleaning or repairs.
- Always follow the manufacturer instructions when using the scale remover.

7. MAINTENANCE

7.1 Cleaning

- The outside of the container can be cleaned with a wet cloth, then wiped dry. Never use any abrasives, as these can cause scratches and dull spots.
- Always take the connection lead out of the multiple socket during cleaning and maintenance activities and close it off with the splash protector (fig. 10B).
 An opened splash protector (fig. 10A) protects the socket connection from moisture running in from above. A closed splash protector protects the multiple socket from dirt and moisture (Only typ CNe).
- Attention! Do not place the container type CNe (electrical execution) in the dish washer or sink.
- The container type CNi (insulated execution) is allowed to be cleaned in the dish washer or sink, because of its IP 65 construction.
- Do not leave the filter and the blender on a container which is not in use. Place the lid obiliquely on the container, otherwise a stale taste may be the result.
- Always leave some clean water (2 cups) in the container.
 This stops the washers from drying out.

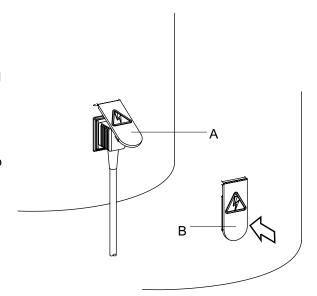


Fig. 4

7.2 Cleaning daily

- Rinse the inner pot of the container after use with hot water, or use if necessary Animo coffee fur remover. Empty the container with the no-drip tap.
- The filter, water distributor lid, blender and drip tray can be washed normally and rinsed clean. The filter and water distributor lid are allowed to be cleaned in the dishwasher.
- Despite daily cleaning coffee deposits can still remain in the inner pot and the gauge glass, see chapter 7.3.

7.3 Cleaning weekly

For the removal of the remaining coffee fur, we recommend you to use the Animo coffee fur remover (sachets). These are easy to use.

Removal of coffee deposits from the inner pot.

- 1. Fill half of the container with warm water and dissolve a sachet of coffee fur remover in it.
- 2. Let the solution work for 15 to 30 minutes, then empty the container.
- 3. Rinse the container thoroughly with hot water a few times.

Removal of coffee deposits from the other parts.

- 1. Take a bowl filled with abt. 5 liters warm water and dissolve the coffee fur remover solvent from the sachet in it.
- 2. Put the parts that need to be cleaned in the bowl and soak them for 15 to 30 minutes.
- 3. Rinse several times with warm water. Repeat treatment if the result is insufficient.
- 4. Scatter coffee fur remover on very filthy spots and clean with a wet brush.

7.3.1 Cleaning the tap (Fig. 5)

- 1. Unscrew the top of the tap by turning it to the left.
- 2. Pull the silicon sealer vertically away from the screw top.
- 3. Put the parts to be cleaned in the solution and let it work for 15 to 30 minutes.
- 4. Then rinse off several times with warm water and put back together in reverse order, repeat if the results are insufficient.



Fig. 5

7.3.2 Cleaning the gauge glass (Fig. 6)

- 1. Empty the container, remove the filter and the coffee blender.
- 2. Take the gauge glass lid (fig. 6A) off by pulling it vertically up from the protector profile.
- 3. Take a dry cloth, and use it to take the top of the gauge glass (fig. 6C) from the recess and pull the gauge glass carefully diagonally up wards out of and loose from the tap connection.
- 4. Remove the bottom tulle (fig. 6F) from the gauge glass and clean the gauge glass with the help of the supplied gauge glass brush. (careful fragile!)
- 5. Moisten the gauge glass ends + tulle and put the tulle back in the glass and push the gauge glass into the tap connection with the tulle (fig. 6G).
- 6. Always put the gauge glass lid (fig. 6A) vertically on the protector profile, push the top tulle with the index finger (in the middle of the gauge glass lid). Please note: make sure that the gauge glass lid stays firmly pushed against the container wall when placing it. Only then the gauge glass will stay well. (The lip in the gauge glass lid (fig. 6A) must be behind the holding plate (fig. 6B)).

Tip: On the inside of the gauge glass protector is a spare gauge glass (fig. 6D). The assembly of the gauge glass system is much easier if you moisten the gauge glass ends and tulles well.

Figure 6

- A Gauge glass lid
- B Holding plate
- C Gauge glass
- D Extra gauge glass
- E Protector profile
- F Lower tulle
- G Tap cap

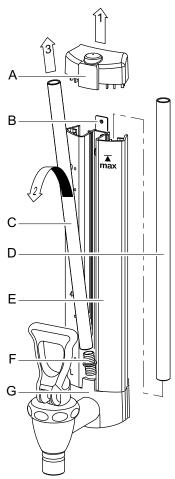


Fig. 6

10. CONSUMER ARTICLES AND ACCESSORIES

See the list below for the consumer articles and accessories available for the appliance. You can order these parts at your dealer, stating the details of the appliance given on the type plate, a description of the item, article number and quantity.

Consumer articles and accessories

٦	Description		Art.No.
	Coffee fur remover	per box (100 sachets of 10 gram)	49009
		per can of 1Kg	00008
	Scale remover	per box (48 sachets of 50 gram)	49007
		per can of 1Kg	00009
	Combi filter	Container CN5e	99238
		Container CN10e	99239
		Container CN20e	99240
	Coffee blender	Container CN5e	56004
		Container CN10e	96001
		Container CN20e	56010
	Basket filter paper	101/317 - container CN5e	01115
		152/457 - container CN10e	01116
		203/533 - container CN20e	01117
	Tea filter with disk	Container CN5e	57003
		Container CN10e	57005
		Container CN20e	57011
<u> </u>	Filling pipe	Container CN5e	17018
	31-1	Container CN10e	17019
		Container CN20e	17020
	S-swivelarm	With "Click it" connection for use on no-drip tap ComBi-line.	99497
	Container tube		99499
	Gauge glass brush		08094
A	A - Upper tulle		04280
B	B - Upper gauge glass cap		07954
	C - Gauge glass 5 litre		12884
— C	Gauge glass 10 litre		12885
 	Gauge glass 20 litre		12886
	D - Lower tulle E - Tap cap F - Seat cup		04279
			07953
			04034
E E	G - Under part gauge glass cap		07967
	Cable + plug 1,5m		03072
	Cable + plug 0,6m		03071

Animo ComBiline

Animo B.V. Headoffice Dr. A.F. Philipsweg 47 P.O. Box 71 9400 AB Assen The Netherlands Tel. no. +31 (0)592 376376 Fax no. +31 (0)592 341751 E-mail: info@animo.nl

Internet: http://www.animo.eu