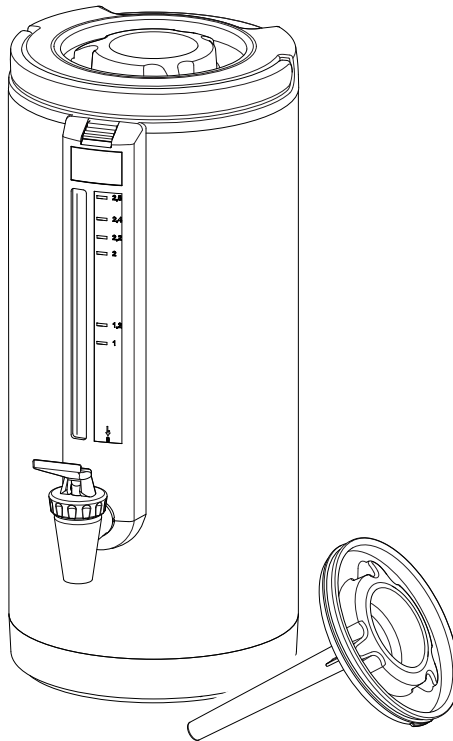






ANIMO

THERMOCONTAINER 2,4L



gebruiksaanwijzing
user manual
betriebsanleitung
mode d'emploi

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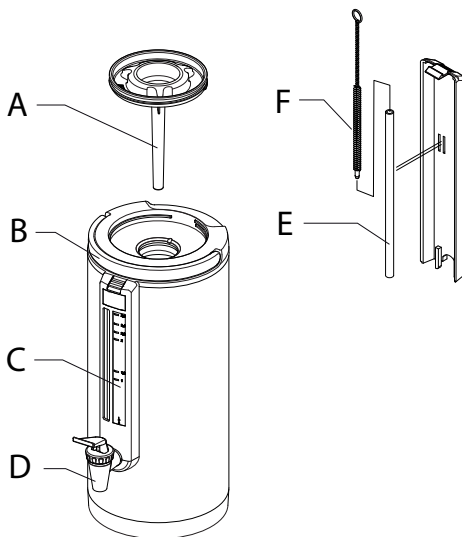
This instruction was designed for users of the Animo thermo container.
Read this instruction very carefully as it will ensure proper and safe use of the thermo container.

1. GENERAL DISCRIPTION

For the ultimate convenience of the user, the thermo container is equipped with a no-drip tap and gauge-glass. A handle is integrated into the round lid which makes the container ideal for transportation. The thermo container can hold up to 2,4 litres, enough for 20 cups of coffee. Due to the internal thermo flask, the temperature and the aroma can be assured for long lengths of time. Due to the fact that the assured container is not connected to the electricity supply, the thermo container is ideal for conference rooms, hospital ward kitchens, canteens etc.

Figure 1 indicates the main components:

- A - Filling lid with opening
- B - Handle
- C - Gauge glass
- D - No-drip tap
- E - Spare gauge glass
- F - Gauge glass brush



The thermo container is supplied with the following accessories:

- Filling lid with blender pipe
- Spare gauge glass (Art.nr. 54273)
- Spare gauge glass (Art.nr. 08406)
- Manual

fig. 1

2. TECHNICAL DETAILS

Type	: Thermo container
Capacity	: 2,4 Litre
Material body	: 18/8 Stainless steel
Weight empty kg	: 3 kg
Weight full kg	: 5,5 kg
Dimensions	: see fig. 2

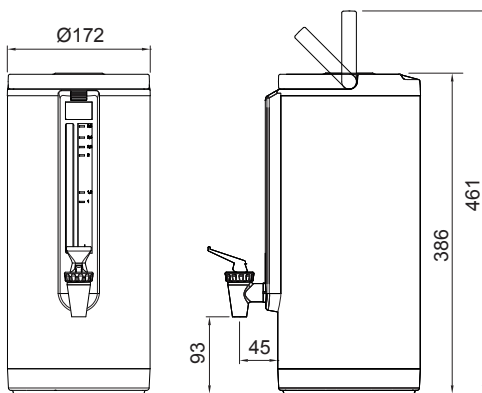


fig. 2

Technical alterations are reserved

WARNING 

- * The refill-glass is made of glass.
 - Avoid heavy shocks.
 - Suddenly heating or cooling down can cause cracks. Do not fill the thermo container with ice or cold drinks immediately after you have used it for hot-drinks.
- * Do not position the thermo container on open fire or hotplate.
- * Keep the thermo container away from heat sources. The synthetic material parts can be deform under extremely heat.
- * Do not submerge or spray the thermo container.
- * Do not transport the thermo container lying or slanting when it is filled.
- * Have all repairs carried out by a specially trained technician.

3. PREPARATIONS BEFORE USE

Rinse the refill-glass with hot water before using the new thermo container.

4. USE

The thermo container is designed with a special filling lid, that makes it possible to brew the coffee directly into the thermo container, ensuring minimal loss of the quality of the temperature and the aroma. The filling opening has no effect on the thermal efficiency.

4.1 Hot drinks

When using the thermo container for hot drinks, preheat the refill-glass 5 à 10 minutes with boiled water .

Empty the thermo container after the preheat and fill it with the hot drinks.

Making coffee?

1. Preheat the thermo container, as described above.
2. Turn the filling lid -not to firm- to the right in the thermo container.
3. Place an empty thermo container under the coffee filter.
4. Start the coffee machine, the coffee is now running directly in the thermo container.

4.2 Cold drinks

Attention! before you make ice water, -tea, -coffee always pour first the liquid in the thermo container.

The refill-glass might break when you stir or push down the ice. Do not shake the thermo container.

1. Rinse with cold water before use, than drain it
2. Pour the liquid into the thermo container.
3. Break the ice (cubes) in to small peaces.
4. Fill the thermo container with ice while holding it slanting .

5. MAINTENANCE

- The outside of the thermo container can be cleaned with a wet cloth, than wiped dry. Never use any abrasives, as these can cause scratches and mat spots.
- Attention! Do not place the thermo container in the dishwasher or sink.
- Let the thermo container open when its not in use. Place the lid oblique on the container, otherwise a stale taste my be the result.
- Always leave some clean water (2 cups) in the thermo container. in order to avoid coffee fur and dry up of the rubber seals.

5.1 Cleaning (daily)

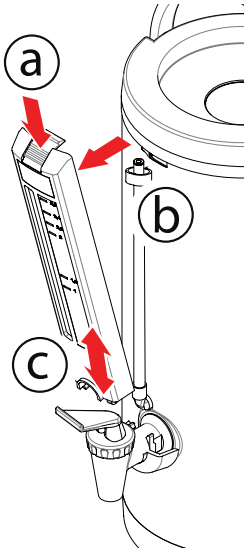
- Rinse the refill-glass of the thermo container after use with hot water, or clean, if its necessary with Animo coffee fur remover. Tap the substance off with the tape.
- Through daily cleaning, the gauge glass stays longer clean.
- In spite off daily cleaning. there can be a build up of coffee fur in the gauge glass, for cleaning see next chapter.

5.2 Cleaning (periodical)

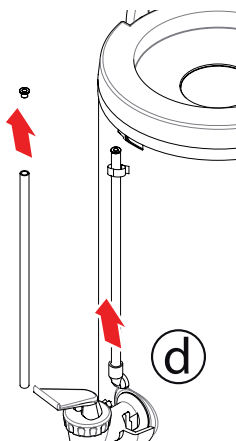
How to Rinse, remaining coffee fur on gauge glass and tap please proceed as follows;

Gauge glass

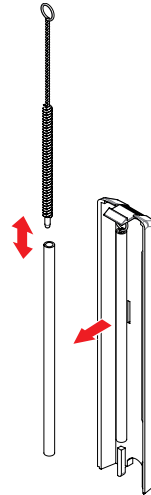
1. Remove the protecting hood by pushing ribbed surface (a) on top of it, pulling it towards you (b) take it vertical away from the tap (c).



2. Take the gauge glass away by losing it carefully out of silicon tube (d).



3. On the inside of the protecting hood you'll find a spare gauge glass and a level gauge brush.



4. Rinse the gauge glass (careful fragile) with the brush.
5. Wet the end of the gauge glass and mount it between the silicon tubes.
6. Place the bottom of the protecting hood on the tap and click it in the thermo container.

Tap

1. remove the upper assembly from of the tap, by turning it to the left.
2. Pull the silicon seat cup vertical away from the upper assembly.
3. Make a solution of coffee fur remover and let the parts soak a quarter till a half hour.
4. Spray the parts by using (clean) hot water and mount the parts in reverse order.



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