

MANUAL

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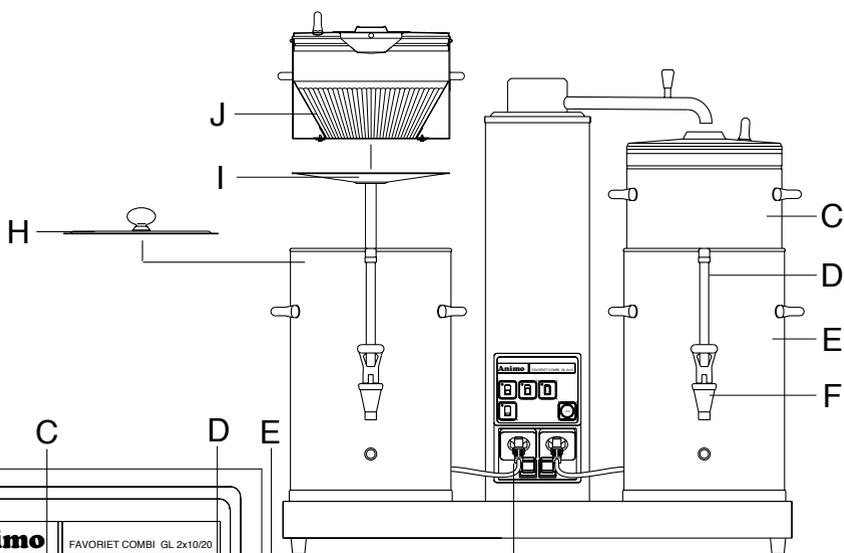
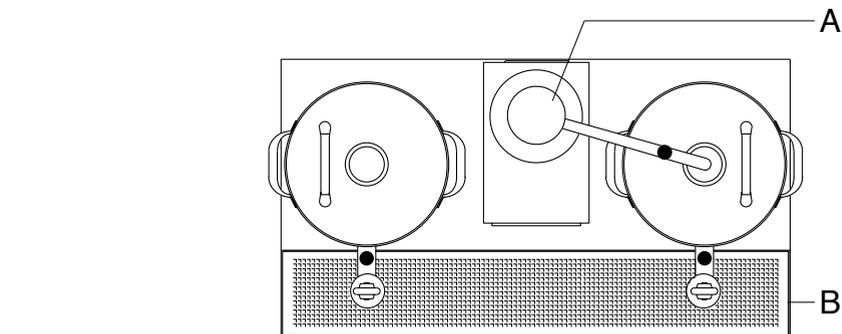


Fig. 1

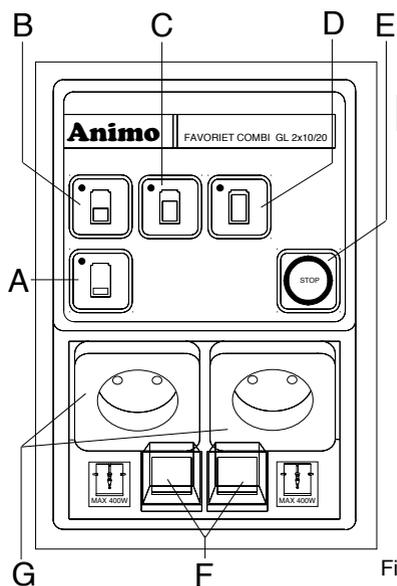


Fig. 2

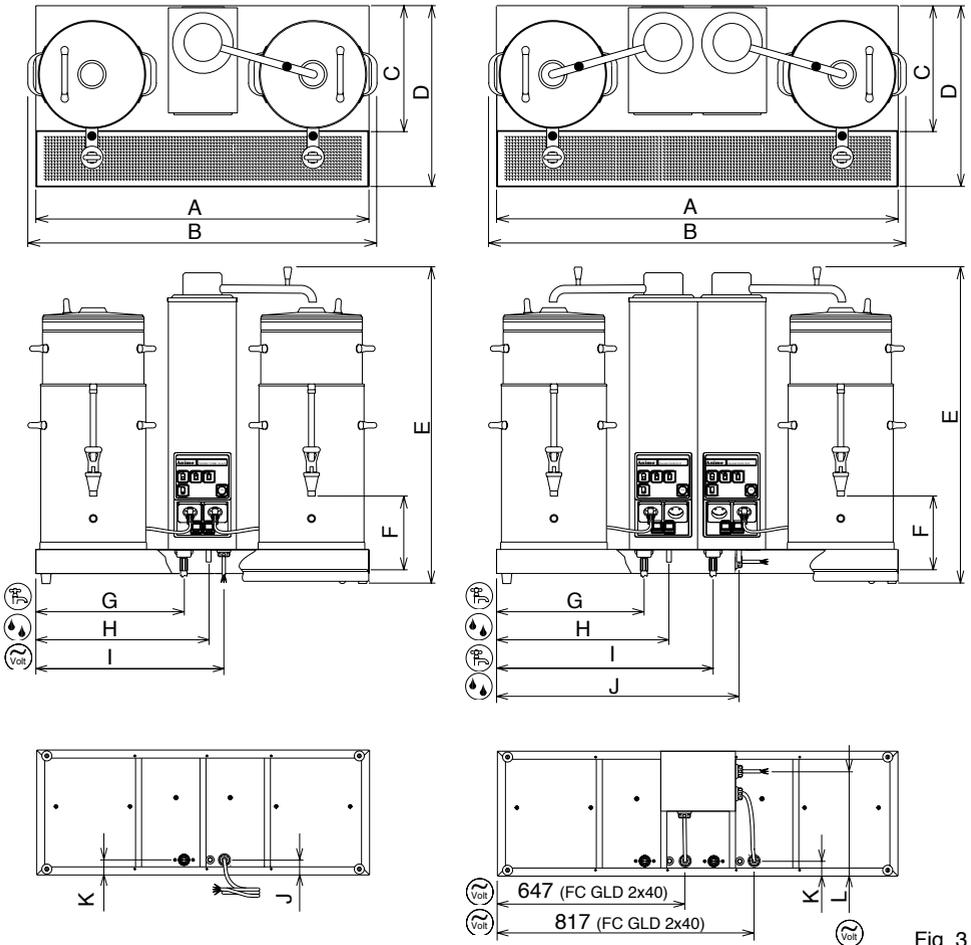


Fig. 3

Afmetingen/Dimensions/Maße/Dimensions FC GL				
	FC GL 2x5	FC GL 2x10	FC GL 2x20	FC GL 2x40
A =	625	832	976	1200
B =	-	900	1060	1280
C =	243	311	383	420
D =	383	451	523	640
E =	705	790	895	965
F =	185	205	230	145
G =	265	368	440	553
H =	329	432	504	617
I =	367	469	541	647
J =	41	38	38	48
K =	38	38	38	48

Afmetingen/Dimensions/Maße/Dimensions FC GLD				
	FC GLD 2x5	FC GLD 2x10	FC GLD 2x20	FC GLD 2x40
A =	795	1002	1146	1370
B =	-	1070	1225	1450
C =	243	311	383	500
D =	383	451	523	720
E =	705	790	895	965
F =	185	205	230	145
G =	265	369	440	553
H =	329	432	504	617
I =	435	537	610	723
J =	499	602	674	787
K =	38	38	38	48
L =	190	260	335	-

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**TABLE OF CONTENTS**

1.	GENERAL DESCRIPTION .....	2
2.	TECHNICAL DETAILS .....	2
3.	INSTALLATION .....	4
3.1	Preparation to install .....	4
3.2	Connection to the electricity supply system .....	4
3.3	Connection to the water supply system .....	5
3.4	Connection to the drain outlet .....	5
3.5	Connection on a counter .....	5
4.	CONTROL PANEL (FIG.2) .....	5
5.	PREPARATION BEFORE USE .....	5
6.	USE .....	6
6.1	Brewing coffee .....	6
6.2	Brewing tea .....	7
7.	MAINTENANCE .....	7
7.1	Cleaning (daily) .....	7
7.2	Removal of coffee deposits .....	8
7.3	Descaling .....	8
8.	TRANSPORT .....	8
9.	ADJUSTMENT OF THE BREWING QUANTITY .....	9

This instruction was been written for users of the Animo Favoriet Combi GL. Please read this manual carefully for good and safe use of this appliance.

## 1. GENERAL DESCRIPTION

The Favoriet Combi GL is an automatic coffeebrew installation. The combi is a free standing unit, supplied with filter pan and filter-holder to provide optimum filtering. The removable DE urns, into which the coffee or tea is brewed, are available in 5, 10, 20 or 40 litres. The brew can be set at any volume from 2,4 to 40 litres. The Favoriet Combi GL warming elements in the urns are separated from the inner chamber, creating a hot air (thermos) effect, thermostatically controlled. In that way coffee remains fresher and retains its true flavour longer.

In figure 1 the main parts are indicated.

In figure 2 the controls are indicated.

figure 1:

A - Swivel arm  
B - Drip tray with grid  
C - Filter  
D - Gauge glass  
E - Container DE

F - No-drip tap  
G - Control panel column  
H - Lid  
I - Blender  
J - Basket filter insert

The machine is supplied with the following parts:

- 2x Container DE
- 2x Filter + basket filter insert
- 2x Blender
- Basket filterpaper (50 sheets.)
- 2x Level gauge brush
- 2x Cable with plug (short)
- Cable with plug
- Descaling funnel
- 1 sachets coffee fur remover
- 1 sachets descaling solvent
- Operation manual
- Water supply hoses of 1.5 m (GLD 2x)
- Drip tray with grid

## 2. TECHNICAL DATA

Type	: FC GL 2x5	FC GL 2x10
Article number	: 10010	10012
Buffer quantity	: 10 Ltr., 80 cups	20 Ltr., 160 cups
Approx hourly capacity coffee	: 30 Ltr., 240 cups	60 Ltr., 480 cups
Water dosing time	: ca. 10 min./5 Ltr.	ca. 10 min./10 Ltr.
Electrical connection	: 1N~ 230V 50Hz	3N~ 400V 50Hz
Power	: 3400W	6800W
Fuse 3N~ 400V	: n/a	16A
Fuse 3~ 230V	: n/a	25A
Fuse 1N~ 230V	: 16A	n/a
Minimum amount of coffee	: 1,25 Litres	2,5 Litres
Basket filter paper	: Ø101/317	Ø152/457
Cold water supply	: swivel 3/4"	swivel 3/4"
Min. - Max. water pressure	: 1.5 - 8 bar	1.5 - 8 bar
Level detection	: electronic	electronic
Overflow hose	: hose 12 mm	hose 12 mm
Empty weight	: ca. 30 kg	ca. 40 kg
Dimensions	: see fig. 3	see fig. 3

Technical alterations are reserved

Type	: FC GL 2x20	FC GL 2x40
Article number	: 10013	10014
Buffer quantity	: 40 Ltr., 320 cups	20 Ltr., 640 cups
Approx hourly capacity coffee	: 80 Ltr., 640 cups	160 Ltr., 1280 cups
Water dosing time	: ca. 14 min./20 Ltr.	ca. 14 min./40 Ltr.
Electrical connection	: 3N~ 400V 50Hz	3N~ 400V 50Hz
Power	: 9800W	18800W
Fuse 3N~ 400V	: 16A	30A
Fuse 3~ 230V	: 30A	50A
Minimum amount of coffee	: 5 Litres	10 Litres
Basket filter paper	: Ø203/533	Ø280/635
Cold water supply	: swivel 3/4"	swivel 3/4"
Min. - Max. water pressure	: 1.5 - 8 bar	1.5 - 8 bar
Level detection	: electronic	electronic
Overflow hose	: hose 12 mm	hose 12 mm
Empty weight	: ca. 60 kg	ca. 105 kg
Dimensions	: see fig. 3	see fig. 3

Type	: FC GLD 2x5	FC GLD 2x10
Article number	: 10024	10025
Buffer quantity	: 10 Ltr., 80 cups	20 Ltr., 160 cups
Approx hourly capacity coffee	: 60 Ltr., 480 cups	120 Ltr., 960 cups
Water dosing time	: ca. 10 min./5 Ltr.	ca. 10 min./10 Ltr.
Electrical connection	: 3N~ 400V 50Hz	3N~ 400V 50Hz
Power	: 6800W	13600W
Fuse 3N~ 400V	: 16A	25A
Fuse 3~ 230V	: 25A	40A
Minimum amount of coffee	: 1,25 Litres	2,5 Litres
Basket filter paper	: Ø101/317	Ø152/457
Cold water supply	: swivel 3/4" (2x)	swivel 3/4" (2x)
Min. - Max. water pressure	: 1.5 - 8 bar	1.5 - 8 bar
Level detection	: electronic	electronic
Overflow hose	: hose 12 mm (2x)	hose 12 mm (2x)
Empty weight	: ca. 35 kg	ca. 48 kg
Dimensions	: see fig. 3	see fig. 3

Type	: FC GLD 2x20	FC GLD 2x40
Article number	: 10026	10027
Buffer quantity	: 40 Ltr., 320 cups	20 Ltr., 640 cups
Approx hourly capacity coffee	: 160 Ltr., 1280 cups	320 Ltr., 2560 cups
Water dosing time	: ca. 14 min./20 Ltr.	ca. 14 min./40 Ltr.
Electrical connection	: 3N~ 400V 50Hz	3N~ 400V 50Hz (2x)
Power	: 19600W	18800W (2x)
Fuse 3N~ 400V	: 30A	30A (2x)
Fuse 3~ 230V	: 55A	50A (2x)
Minimum amount of coffee	: 5 Litres	10 Litres
Basket filter paper	: Ø203/533	Ø280/635
Cold water supply	: swivel 3/4" (2x)	swivel 3/4" (2x)
Min. - Max. water pressure	: 1.5 - 8 bar	1.5 - 8 bar
Level detection	: electronic	electronic
Overflow hose	: hose 12 mm (2x)	hose 12 mm (2x)
Empty weight	: ca. 80 kg	ca. 115 kg
Dimensions	: see fig. 3	see fig. 3

Technical alterations are reserved

**WARNING** 

- \* Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
- \* Always observe local rules while installing the unit and use approved materials and parts.
- \* Always plug the machine into an earthed wall socket.
- \* Connect the machine to the cold watertap
- \* Connect overflow tap to drainage tube.
- \* Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
- \* Do not submerge or spray the machine.
- \* During use some parts will become very hot.
- \* Do not position the container on open fire, or hotplate.
- \* Never touch the softkeys with sharp objects.
- \* If the machine is not used it is advisable to remove the plug from the socket and turn off the water tap.
- \* Have all repairs carried out by a specially trained technician.
- \* First disconnect the electric cable before transporting the container.

**3. INSTALLATION**

Have all repairs carried out by a specially trained technician.

Follow the instructions to place and connect the unit, specified below.

- ✓ Preparation to install See 3.1
- ✓ Connection to the electricity supply system See 3.2
- ✓ Connection to the cold water supply system See 3.3
- ✓ Connection to the drain outlet See 3.4
- ✓ Connection on a counter See 3.5

**3.1 Preparation to install**

- The preparation to install must be done by a specially trained technician. Always observe local rules while installing the unit and use approved materials and parts.
- The technician may only make the connection from machine to the wall
- The electricity supply, the cold water supply (G3/4" tube 15mm) and the drain outlet (hose ø12 mm) must be within half a metre of the location where the appliance is installed.

**3.2 Connection to the electricity supply system**

The Favoriet Combi must be connected to rotary current 3N~ 400V. (FC GL 2x5 1N~ 230V).

The wallsocket and the main switch secured group are part of the electricity installation. It is not allowed to connect other users to that group.

Depending on the model, the appliance should be connected according to the instructions in the figures below.

- (fig.4) In case of 3N~ 400V (5-core cable).
- (fig.5) In case of 3~ 230V (4-core cable).
- (fig.6) In case of 1N~ 230V (3-core cable).

The following points should be observed when wiring a new plug:

1. The green/yellow-coloured wire ("EARTH") should be connected to the terminal which is either marked with the letter "E", the "earth" symbol ( $\perp$ ) or coloured green or green/yellow.
2. The blue-coloured wire ("NEUTRAL") should be connected to the terminal which is either marked with the letter "N" or coloured black.
3. The brown and black-coloured wires ("LIVE") should be connected to the terminals which is either marked with the letter "L1, L2 and L3" or coloured red.

## IMPORTANT!

The 5 core main cable (fig. 4) has the following wiring code:

Green/yellow	- Earth
Blue	- Neutral
Brown	- Live (L1)
Black	- Live (L2)
Black	- Live (L2)



Fig. 4



Fig. 5



Fig. 6

### 3.3 Connection to the water supply system

The installation requires a water stop valve (3/4") to be near the machine. The minimum water pressure may not be under 1,5 Bar (at 4L/min. flowpressure)

### 3.4 Connection to the drain outlet

Connect the overflow connection in open connection with a drain (syphon) in such a way that the excess water can be drained in case of a malfunction or maintenance.

### 3.5 Connection on a counter

Connect the machine at counter level and on a solid flat surface.

1. Check, before the connections are made, whether the main voltage corresponds to the voltage indicated on the identification plate.
2. Determine where the machine must be placed on the counter.
3. Make the transit at the counter see fig. 3.
4. Turn the supplied rubber feet under the base plate.
5. Connect the electricity supply, cold water supply and the overflow.

6. Place the drip tray in front of machine.
7. Place the containers over the locating lugs, place the coffee blenders into the containers and put the filters on the containers.
8. Position the swivel arm over the centre of the filter.

## 4. CONTROL PANEL (FIG. 2)

A - 1/4 brew

B - 1/2 brew

C - 3/4 brew

D - 1/1 brew

E - Stop switch

F - Socket for container DE

G - On/off switch container DE



## 5. PREPARATIONS BEFORE USE

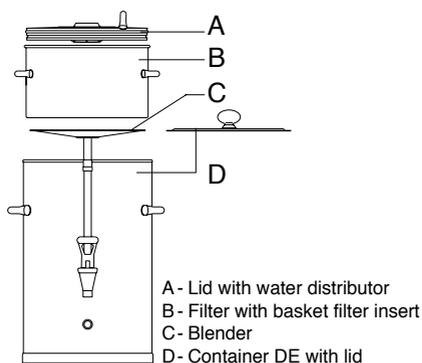
The following procedure should be carried out before a new appliance is used.

1. The innerpot of the container must always be fresh and clean.
2. Put the cables with inlet plug into the back of the container and insert the plug into the socket on the flow water heater (fig. 2G). Switch on the container (fig. 2F). The heating will come on.
3. Select the 1/4 brew switch (fig. 2A) on the flow water heater. the heating process will start.
4. The process can be stopped at any time by the stop switch (fig. 2E).
5. After the process is stopped and the signal has sounded the flow water heater is ready for use.

## 6. USE

- √ Brewing coffee, see section 6.1
- √ Brewing tea, see section 6.2

The swivel arm from the flow water heater is executed with a security device which only makes it possible to start the brewing process if the swivel arm is positioned over the centre of the filter lid. If the swivel arm is taken out of position, the brewing process will stop, the indicator light will blink and a signal will sound.



### Basic rules for brewing coffee

- Use regular grind coffee ( $\pm 50$  gram/litre)
- Keep the containers and the filters clean.

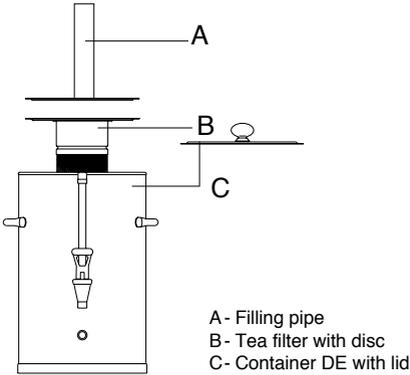
### 6.1 Brewing coffee

1. The innerpot of the container must always be fresh and clean.
2. To avoid temperature loss during the brewing process we recommend to pre heat the container, by putting the cable into the socket on the flow water heater (fig. 2G) filling the container with approx. 2 litres of hot water and switching the container on (fig. 2F) for at least 10 minutes before the brew starts. The indication lamp on the container will light up.
3. Place a basket filter paper into the 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 gram 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 filter on the container and position the swivel arm over the centre of the filter lid.
7. Start the flow water heater by selecting the required quantity on the control panel (fig. 2A, B, C or D). The indicator light will go on. If the light starts to blink, this means that the swivel arm is not positioned over the centre of the filter lid.
8. The process can be stopped at any time by pushing the stop switch (fig. 2E).
9. The brewing process is starting, the blender in the container guarantees a uniform quality of the coffee, which makes stirring the coffee (with loss of time, temperature and aroma) unnecessary. The temperature of 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 à 1,5 hours.
10. After ca. 10-14 minutes a signal will sound, meaning the flow water heating process has ended.
11. 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.
12. Rinse the filter after use.

## 6.2 Brewing tea

A tea filter with disc and a filling pipe are needed to brew tea in the DE (Optional).



1. The innerpot of the container must always be fresh and clean.  
To avoid temperature loss during the brewing process we recommend to pre heat the container, by putting the cable into the socket on the flow water heater (fig. 2G) filling the container with approx. 2 litres of hot water and switching the container on (fig. 2F) for at least 10 minutes before the brew starts.  
The indication lamp on the container will light up.
3. Put the tea, loose or in bags, in the tea filter, approximately 6 grams per litre.
4. Insert the tea filter into the disc already placed in the container.
5. Place the filling pipe on the tea filter and the disc. Then position the swivel arm over the pipe.
6. Tap the water from the container.
7. Select the required quantity (fig. 2A, B, C, or D) and let the flow water heater start.
8. The process can be stopped at any time by pushing the stop switch (fig. 2E).
9. Remove the pipe and the tea filter after the tea has been made. **ATTENTION: HOT!** After brewing put the lid on the container to avoid temperature and taste loss. The optimum extraction time is minimally 4 minutes and maximally 15 minutes. After more than 15 minutes the flavour of the tea decreases.
10. Rinse the tea-filter directly after use.

## 7. MAINTENANCE

- ✓ For the cleaning of various parts, see section 7.1
- ✓ Removal of coffee deposits , see section 7.2
- ✓ For descaling, see section 7.3

### WARNING

- \* Do not leave the unit during maintenance.
- \* Always follow the prescriptions, that are delivered with the used descaling solvent.
- \* It is advisable to wear protecting glasses and gloves during descaling.
- \* After descaling, run the appliance through at least three cycles.
- \* Wash hands after descaling.
- \* Do not submerge or spray the unit.
- \* Have all repairs carried out by a qualified technician.

### 7.1 Cleaning (daily)

- Rinse the innerpot of the container with hot water, or use if necessary Animo coffee fur remover.
- Attention! Do not place the container in the dishwasher or sink.
- Clean the gauge glass with a gauge brush, remove the gauge glass cap or the complete gauge glass protector vertical.
- The machine and container outside can be cleaned with a wet cloth, than wiped dry. Never use any abrasives, as these can cause scratches and mat spots
- Do not put the filter and the blender on a container witch is not in use. Place the lid oblique on the container, otherwise a stale taste may be the result.
- Always leave some clean water (2 cups) in the container, this stops the washer drying out.

**7.2 Removal of coffee deposits**

A sachet of coffee fur remover solvent is supplied with the machine. Usage is extremely simple.

1. Take a bowl filled with ca. 5 litre warm water and dissolve the coffee deposits remover solvent from the sachet into 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 deposits remover solvent on very filthy spots and clean with a wet brush.

**7.3 Descaling**

During operation scale will form in the machine. Therefore the machine needs to be descaled regular to guarantee the lowest energy consumption and proper functioning.

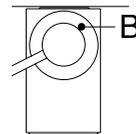
When to descale?

- If more steam escapes from of the swivelarm outlet during the brewing process as normal, the flow water heater needs descaling.
- Dependent on the frequency of usage and the hardness of the water, we advise to inspect the appliance visually regular for scale formation.
- Remove the swivelarm regular and check the inner boiling pipe. If the wall of the boiling pipe showing severe scale formation, then the flow water heater needs descaling.

Descaling the flow water heater

1. Operate the appliance once, selecting the 1/4 brew switch (fig. 2A). The advantage of this is that the element is well pre heated, so that descaling is better and takes less time.
2. Carefully read the caution notice and the directions on the sachet ANIMO descaling solvent.
3. Dissolve 2 sachets of 50 gram ANIMO descaling solvent into 2 litre of warm water.
4. Remove the filter and place a plastic container under the outlet of the swivel arm to collect the descaling agent.

5. Insert the descaling funnel (fig. 7A) into the hole next to the swivel arm (fig. 7B). Push the funnel downward as far as possible.



6. Pour the liquid at a temperature of 60 - 70°C into the descaling funnel. The descaling agent will enter the boiler element by the supply pipe and will come out of the swivel arm as foam. The descaling solution can be poured into the funnel a second time after it has been collected in the plastic container.

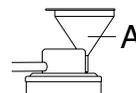


Fig. 7

7. Then pour approximately 4 Litres of cold water into the descaling funnel.
8. Remove the descaling funnel, switch on the flow water heater selecting the full brew switch (fig. 2D) to rinse out the column.

**8. TRANSPORT**

If the machine is transported, the water reservoirs must be emptied.

1. Switch the appliance off and remove the plug from the wallsocket.
2. Remove the plugs from the containers and remove the containers.
3. Close the water outlet tap and disconnect the supply and overflow hoses.
4. Remove the swivel arm (fig. 8A) from the column by lifting the former vertically from the flow heater.
5. After the threaded ring thus revealed has been unscrewed (fig. 8B), the lid of the waterreservoir can be removed.
6. Empty the machine, by turning it upside down above the sink, so that the remaining water runs out of the flow water heater. (Attention: the water can still be hot!).
7. Replace the parts, mentioned in point 4 and 5.
8. The unit is now ready for transportation.
9. Proceed with section 3 "Installation" to reinstall the appliance.

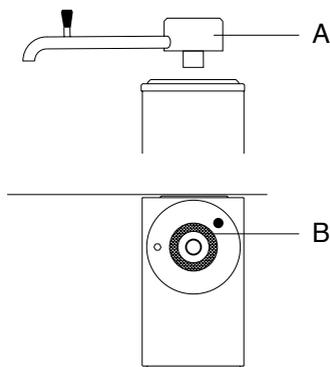


Fig. 8

After a long signal, the brew quantity is programmed and will from this moment on stop at the quantity set.

After the procedure described above has been carried out, the quantity 1/4, 1/2 and 3/4 have also been set.

6. By pushing both selection switches 1/4 brew and STOP (fig. 2A+E) for 6 seconds, the programmed brew quantity will reset and the above described procedure must be carried out again.

## 9. ADJUSTMENT OF THE BREWING QUANTITY

If the quantity of coffee is insufficient during operation, this can be caused by the quantity and quality of coffee, by the kind of grind used or the hardness of the water. The quantity of water can easily be set by using the control panel (fig. 2).

The adjusted quantity is preserved even after a power failure.

1. Position the swivel arm over the centre of the filter (without coffee) and an empty container.
2. Push on the control panel both selection switches 1/4 brew and STOP (fig. 2A+E) for 6 seconds. All the indicator lights start to flash.
3. After 6 seconds the indicator light from the selection switches 1/2 and 1/1 brew will (fig. 2B+D) start to blink after each other, indicating that you can release the switches.
4. Push the selection switch full brew (fig. 2D). The flow water heater process starts. **Do not leave the appliance, as the process will only stop on your command!**
5. When the right quantity in the container has been reached push the stop switch (fig. 2E) and two short signals will sound. (i.e. the quantity of coffee to be made +10%) is reached, two short signals will sound.

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