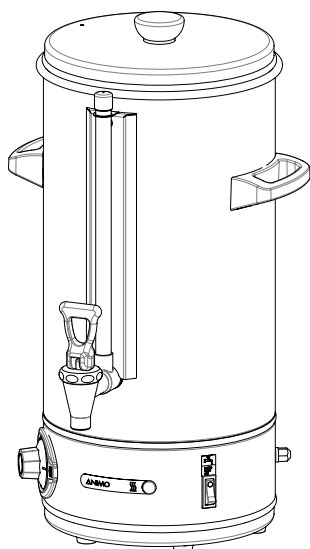


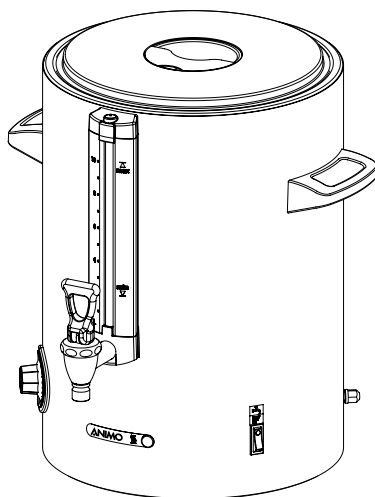
# ANIMO

---

WKT<sub>n</sub>  
HA/VA







WKT-D<sub>n</sub>  
HA/VA



**gebruiksaanwijzing**  
**user manual**  
**betriebsanleitung**  
**mode d'emploi**

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Dit apparaat voldoet aan de volgende EEG-richtlijnen:  
 This appliance is in accordance with the following Directives:  
 Dieses Gerät wurde in Übereinstimmung gemäß den folgenden Richtlinien gebaut:  
 Cet appareil est conforme aux directives:



EMC 92/31/EEG &  
 93/68/EEG  
 LVD 73/23/EEG.



RoHs 2002/95/EEG  
 WEEE 2002/96/EEG



FOOD1935/2004/EEG

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GB

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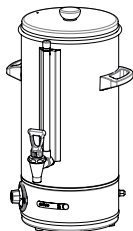
## PREFACE

### Introduction

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

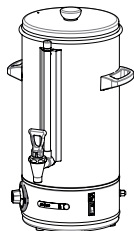
### Models

This manual covers the following storage water heaters:



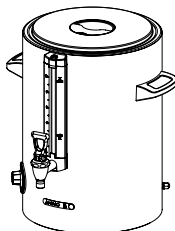
**WKTn HA**

Manual filling



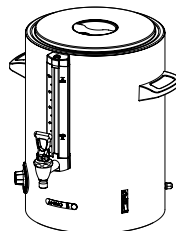
**WKTn VA**

Fixed water connection



**WKT-Dn HA**

Double walled  
Manual filling



**WKT-Dn VA**

Double walled  
Fixed water connection

### Purpose of the appliance

The sole purpose of this appliance is to heat drinking water. The use of the appliance for other purposes is not permitted and may be hazardous. The manufacturer cannot be held liable for losses caused by using the appliance for purposes other than those indicated here or by incorrect use.

### Guarantee conditions

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

### 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 about 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 pipes are made of stainless steel and can be completely dismantled.





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.

## 1. GENERAL DESCRIPTION WKTn

In fig. 1 the main parts are indicated.

1. Lid
2. Handle
3. Gauge with litre index scale
4. Hot water no-drip tap
5. Adjustable thermostat
6. Indicator light
7. Filling switch (model VA)
8. Dry-boil safety protection
9. Electrical supply
10. Water connection (model VA)

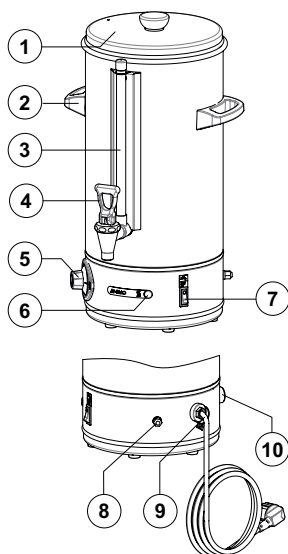


fig. 1

### 1.1 Technical details

Model	WKTn 10	WKTn 20
Article number HA	30145	30155
Article number VA	30140	30150
Contents	10 litre	20 litre
Buffer stock hot water	8 litre	18 litre
Hour capacity (hot water)	30 liter	30 liter
Heating time (20-97°C)	approx. 17 min.	approx. 34 min.
Recovery time after 1,8L	approx. 3,5 min	approx. 3,5 min
Electrical connection*	1N~220-240V	1N~220-240V
Frequency	50-60 Cy	50-60 Cy
Power*	3200 W	3200 W
Dimensions	fig. 7	fig. 8
Weight empty	5,5 kg	7,8 kg
Weight filled	15,5 kg	27,8 kg
Water system (model VA)		
Water connection	3/4" outer thread	3/4" outer thread
Min. Water pressure	0,02 MPa (0,2 bar)	0,02 MPa (0,2 bar)
Max. water pressure	1 MPA (10 bar)	1 MPA (10 bar)

*Technical alterations reserved*

\* CH / DK: 1N~220-240V / 2200W or 2N~400V 3200W

## 2. GENERAL DESCRIPTION WKT-Dn

In fig. 2 the main parts are indicated.

1. Insulated lid
2. Handle
3. Gauge with litre index scale
4. Hot water no-drip tap
5. Adjustable thermostat
6. Indicator light
7. Filling switch (model VA)
8. Dry-boil safety protection
9. Electrical supply
10. Water connection (model VA)

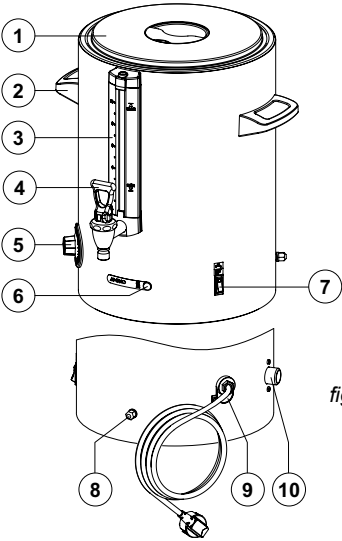


fig. 2

### 2.1 Technical details

Model	WKT-Dn 5	WKT-Dn 10	WKT-Dn 20
Article number HA	30040	30045	30050
Article number VA	30055	30060	30065
Contents	5 litre	10 litre	20 litre
Buffer stock hot water	4 litre	8 litre	18 litre
Hour capacity (hot water)	30 liter	30 liter	30 litre
Heating time (20-97°C)	approx. 9 min.	approx. 17 min.	approx. 34 min.
Recovery time after 1,8L	approx. 3,5 min	approx. 3,5 min	approx. 3,5 min.
Elektrical connection*	1N~220-240V	1N~220-240V	1N~220-240V
Frequency	50-60 Cy	50-60 Cy	50-60 Cy
Power*	3200 W	3200 W	3200 W
Dimensions	fig. 9	fig. 10	fig. 11
Weight empty	6 kg	8 kg	12 kg
Weight filled	11 kg	18 kg	32 kg
Water system (model VA)			
Water connection	3/4" outer thread	3/4" outer thread	3/4" outer thread
Min. Water pressure	0,02 MPa (0,2 bar)	0,02 MPa (0,2 bar)	0,02 MPa (0,2 bar)
Max. water pressure	1 MPA (10 bar)	1 MPA (10 bar)	1 MPA (10 bar)

*Technical alterations reserved*

\* CH / DK: 1N~220-240V / 2200W or 2N~400V 3200W

### 3. INSTALLATION

- Only suitable for indoor use
- Not suitable for use in humid areas
- Not suitable for areas with explosion hazard



#### 3.1 Safety precautions

##### General safety precautions

- Make sure that the environment around the machine is dry, clean and lit sufficiently well.
- Keep away from moving parts.
- Use animo replacement parts only.
- Use animo recommended products only

##### During installation

- Place the machine in horizontal position at work top height on a firm and flat surface.
- Keep sufficient space around the machine for ventilation.
- Keep the front and back sides of the machine accessible for maintenance and repair purposes.
- Plug the machine into a safety-grounded power outlet.
- If the machine is delivered with a fixed supply cord, incorporate a means for disconnection in the fixed wiring, in accordance with the wiring rules.
- Make sure the machine does not leak.
- Do not place the machine in an area where a water jet could be used.
- Observe local regulations and use approved materials and parts.
- Check if the details on the type plate correspond to the country.
- Do not place the machine in an area with temperatures below 0°C. the ambient temperature for correct operation is between 0°C and 40°C.

##### During normal operation

- Inspect the machine for damage before use.
- Do not tilt the machine.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the machine.
- Keep the operating controls free of dirt and grease.
- Ensure the ambient temperature is always between 0°C and 40°C.
- Switch off the machine and unplug the water supply when the machine is not used for a longer period of time.

##### During maintenance and repair

- Perform regular maintenance on the machine.
- Do not clean the machine using a water jet.
- The ambient temperature for correct operation is between 0°C and 40°C.



#### Caution

If the machine is nevertheless frozen:

1. Switch off the machine.
2. Unplug the machine from mains power.
3. Unplug the water supply.
4. Contact the dealer or service engineer.

- Wear protective gloves when performing maintenance.
- Do not leave the machine during maintenance.
- Make sure that the repairs are performed by trained and authorised personnel only.
- Unplug the machine to perform maintenance regarding error messages.

**WARNING**

To entirely uncharge the machine, unplug the machine.

**Replacement instructions**

- If the power supply cord is damaged:
  - If a separate supply cord is delivered with the machine, replace it by a new supply cord in order to avoid a hazard. Use Animo replacement parts only.
  - If the machine is delivered with a fixed supply cord, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Always use the new hose-set supplied with the machine. Old hose-sets or other hose-sets should not be used.

**WARNING**

To entirely uncharge the machine, unplug the machine.

## 3.2 Users

**Personnel qualifications**

- The machine is designed only for personnel being 8 years or older. Consider the respective national regulations for occupational safety and health.
- The machine must not be operated by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless:
  - they are under supervision, or
  - they have been instructed how to use the machine in a safe way, and they understand the hazards involved.
- Children must not play with the machine.
- Cleaning and user maintenance shall not be made by children without supervision.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.
- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.



## Personal and food hygiene

The machine processes drinks for human consumption. So the highest standards of hygiene are to be maintained within the process area.



### Caution

As an operator, you should have received training in personal and food hygiene from your employer(s). If you have not, do not use the machine or enter the process area.

Arrange training with your supervisor or training manager. Working in the process area without a good understanding of hygiene can lead to contamination of drinks.

- Wash your hands thoroughly before entering the process area.
- Remove your watch and any loose jewellery before entering the process area.
- Make sure that the machine is cleaned regularly.

## 3.3 Unpacking

The machine has been carefully packed to prevent damage being caused to your new appliance.

Remove the packing carefully without using sharp objects. Check if the appliance is complete.

To protect the stainless steel parts from scratches these surfaces are temporary protected by a foil. This foil must be removed during installation.

The appliance is delivered with the following accessories:

	WKTn HA	WKTn VA	WKT-Dn HA	WKT-Dn VA
Lid	1	1	1	1
Transport disk	-	-	1	1
Water supply hose 1.5m (model VA)	-	1	-	1
1 sachet scale remover	1	1	1	1
Spare gauge glass (integrated)	-	-	1	1
This manual	1	1	1	1

Please contact your dealer in case parts are missing or damaged.

## 3.4 Placing the machine

- Place the appliance at buffet height on a firm, level base that can withstand the weight of the machine when filled.
- Make sure that the appliance is level and placed somewhere where it will not cause damage should leakage occur.
- The power connection must be within half a metre of where the machine is positioned.

## 3.5 Connection to the water supply system (model VA)

- The appliance requires a water stop valve near the machine.
- Connect the provided water hose between the cold water supply and the water connection on the back of the unit. The hose has a length of 1.5 m.

### 3.6 Connection to the electricity supply system

Depending on the model, the appliance should be connected according to the instructions in (fig. 3).

- For 240V 1 phase with plug socket.
- For 240V 1 phase (3-core cable).

The following remarks apply to fig. 3:

- If the plug fitted on the electric cable does not fit in your socket, you have to replace it with a suitable one.
- The replaced plug should be thrown away as it can be dangerous if plugged in a socket.

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 ( $\downarrow$ ), 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-coloured wire ("PHASE") should be connected to the terminal which is either marked with the letter "L" or coloured red.

#### IMPORTANT!

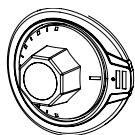
The 3 core main cable (fig. 3) has the following wiring code:



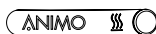
fig. 3

### 4. CONTROLS

- A. Adjustable thermostat / ON/OFF



- B. Heating indicator light



- C. On/Off switch filling system (model VA)

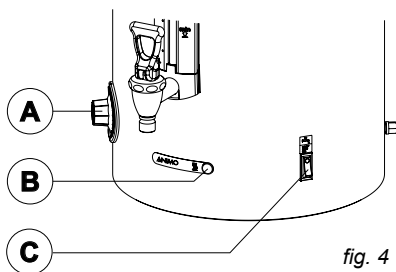


fig. 4

## 5. FIRST TIME USE & USE

This chapter will explain the coffee brewing and hot water system process: when the appliance is used for the first time. When the appliance has not been used for more than one week, for example after a holiday period.

### Model HA (manual filling)

1. Remove the cover of the storage water heater.
2. Fill the storage water heater with water, while reading out the litre index scale. Never overfill the reservoir!
3. Always put the cover on the storage water heater.
4. Put the plug fitting in the wall socket and switch the machine on by turning the thermostat to the required temperature (fig. 3A).
5. The indicator light (fig. 3B) will now be on until the water has reached the required temperature.
6. When the indicator light switches off, the storage water heater is ready for use. During use the indicator light will regularly switch on and off, to show that the water is heating up.
7. Regularly check (after draining of hot water) if the water heater needs to be refilled.

Draw off an amount of hot water, when the machine is used for the first time.

### Model VA (water connection)

1. Remove the cover of the storage water heater.
2. Fill the reservoir with a minimum of 4 litres water and put the cover back on the storage water heater.
3. Connect one side of the water supply hose between the swivel joint at one side on the back of the machine and the other side to a manually operated water stop valve.
4. Put the plug in the wall socket and switch the machine on by turning the thermostat to the required temperature (fig. 3A).
5. The indicator light (fig. 3B) will now be on until the water has reached the required temperature.
6. Open the manually operated water stop valve and make sure that the swivel connections are not leaking.
7. Activate the filling system by turning the switch (fig. 3C). The storage water heater starts to fill and stops automatically when the reservoir is full.
8. When the indicator light switches off, the storage water heater is ready for use. During use the indicator light will regularly switches on and off, to show that the water is heating up.

Draw off an amount of hot water, when the machine is used for the first time.

**WARNING**

- Stay near the machine while maintenance is being carried out.
- When descaling, always follow the instructions of the scale remover used.
- It is advisable to wear safety glasses and gloves during descaling.
- Allow the machine to run through at least three times to rinse the solution from the system after it has been descaled.
- The appliance should not be submerged or hosed off.
- Make sure all the repairs to the appliance are carried out by a qualified technician.

## 6. MAINTENANCE

- Clean the machine with a clean damp cloth.
- Avoid using abrasive. It can cause scratches and dim spots.
- Remove scale deposits by using scale remover.

### 6.1 Descaling

During operation scale will develop in the machine. Therefore the machine needs to be descaled approx. once a month to guarantee the lowest energy consumption and proper functioning.

#### *When to descale?*

- Depending on the frequency of use and hardness of water used, we advise to inspect the unit regularly for scale formation.
  - Remove the cover of the storage water heater regularly. If there is loose scale on the bottom or if there is severe scale formation on the walls, then the unit needs to be descaled.
  - In some cases it is sufficient to only remove the loose scale.
1. Switch off the machine and remove the plug from the wall socket.
  2. Remove the cover from the storage water heater.
  3. Turn the machine upside down over the sink. The loose scale will come out.
  4. If there isn't any scale in the machine anymore, it taken into use again.  
Consult section 5 "Preparation before use".

To remove remaining scale use Animo scale remover.

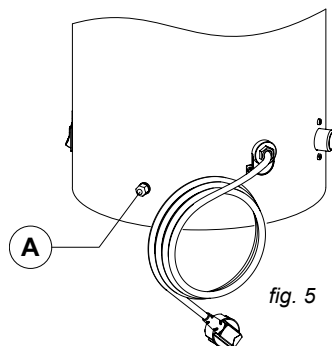
5. Carefully read the caution notice and the directions on the sachet Animo scale remover.
6. Dissolve 1 sachets of 50 gram Animo scale remover into 2 litres of warm water.
7. Fill the hot water reservoir with the solution. This will now undergo a reaction with the scale deposits.
8. Allow the solution to soak in for about 10 minutes until the frothing has stopped.
9. Tap some of the acid off and pour it back into the reservoir.
10. Turn the machine upside down above the sink. Rinse the reservoir and the hot water tap, clean with hot water.
11. If there is no scale left in the machine anymore, it taken into use again. Consult section 5 "FIRST TIME USE & USE".

## 7. TEMPERATURE PROTECTION

There is a temperature protection in the machine that can be accessed from the outside of the machine. This protection is located at the back of the machine (fig. 5A). It is activated when the temperature gets too high. The most common cause for activating the security is scale that has not been removed in time. If the temperature protection is activated, you should proceed with the following steps:

1. Let the unit cool down.
2. Unscrew the black protection cover.
3. Push the button that now appears, replace its black cover and fasten it tightly.

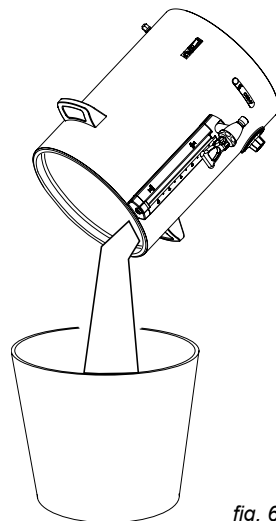
If the dry-boil protection triggers owing to increased scale deposits, descale the appliance. See chapter 6.1. Consult your dealer if the fault was caused by a problem other than the dry-boil protection being triggered.



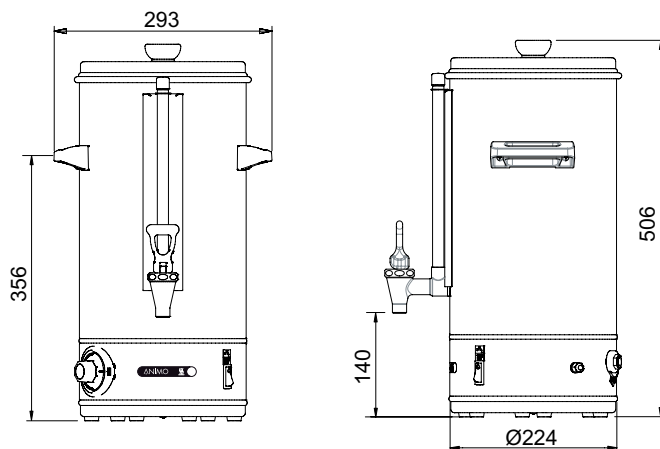
## 8. TRANSPORT

The transport of the machine should be done as follows:

1. Switch the machine off and remove the plug from the wall socket.
2. Close the tap of the cold water supply and disconnect the water hose (VA).
3. Remove the cover of the reservoir.
4. Turn the machine upside down to let the remaining water out above the sink.
5. Place the cover again.
6. The machine is now ready for transportation.
7. Proceed with section 3 "INSTALLATION" to reinstall the machine.

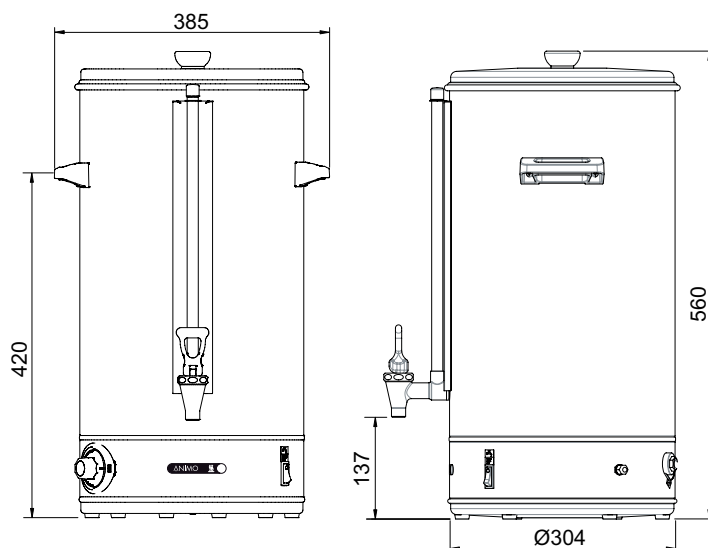


**Afmetingen / Dimensions / Abmessungen / Dimensions**



**WKTn 10 HA/VA**

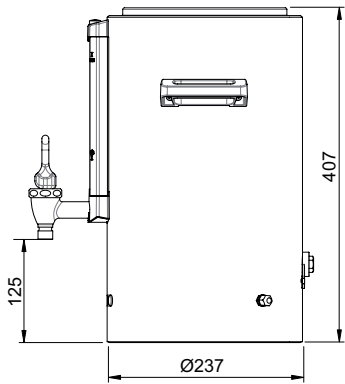
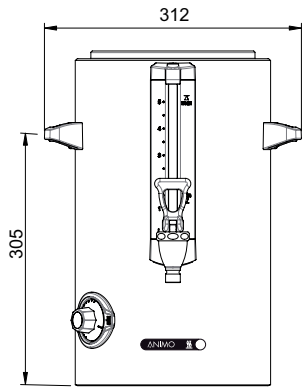
*fig./ Abb. 7*



**WKTn 20 HA/VA**

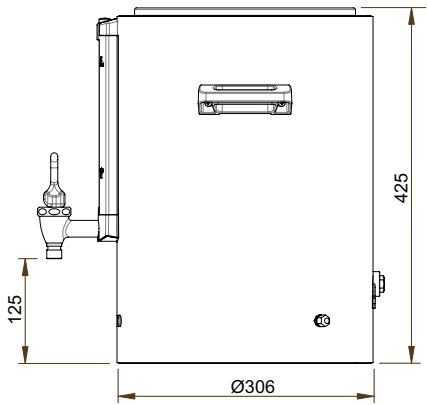
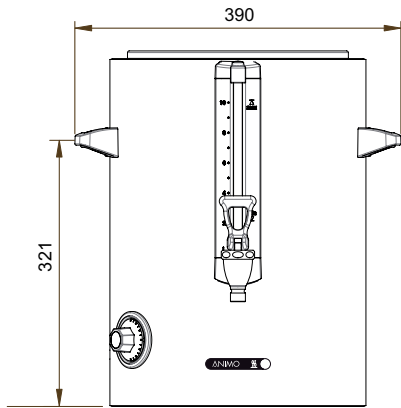
*fig./ Abb. 8*

Afmetingen / Dimensions / Abmessungen / Dimensions



WKT-Dn 5 HA/VA

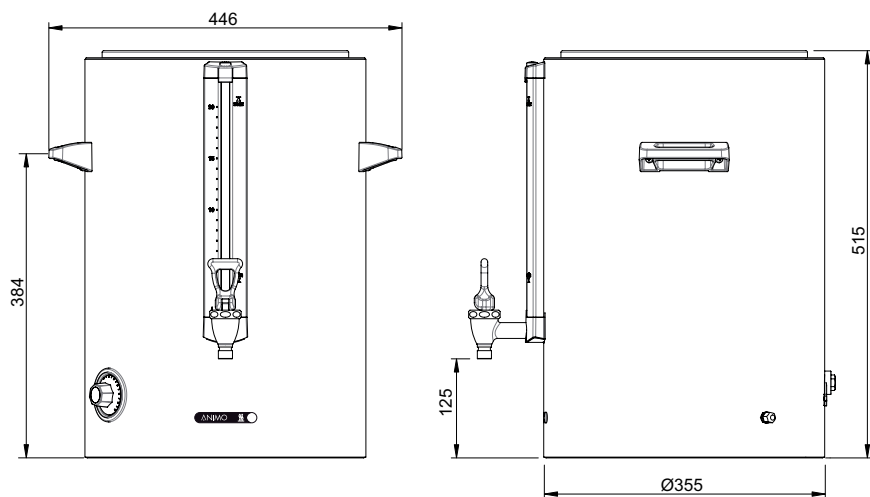
fig./ Abb. 9



WKT-Dn 10 HA/VA

fig./ Abb. 10

Afmetingen / Dimensions / Abmessungen / Dimensions



WKT-Dn 20 HA/VA

fig./ Abb. 11







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