

MANUAL

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Dit apparaat voldoet aan de EMC-richtlijn 89/336/EEG, 92/31/EEG en de laagspanningsrichtlijn 73/23/EEG.

This appliance is in accordance with the EMC-Directive 89/336/EEC, 92/31/EEC and the low voltage directive 73/23/EEC.

Dieses Gerät wurde in Übereinstimmung gemäß EMV-Richtlinie 89/336/EWG, 92/31/EWG und Niederspannung-Richtlinie 73/23/EWG gebaut.

Cet appareil est conforme à la directive d'EMC 89/336/CEE, 92/31/CEE et à la directive de basse tension 73/23/CEE.

De fabrikant behoudt zich het recht voor om onderdelen op elk gewenst moment te wijzigen, zonder voorafgaande of directe kennisgeving aan de afnemer. De inhoud van deze handleiding kan eveneens gewijzigd worden zonder voorafgaande waarschuwing. Deze handleiding is geldig voor de machine in standaarduitvoering. De fabrikant kan derhalve niet aansprakelijk worden gesteld voor eventuele schade voortvloeiende uit van de standaard uitvoering afwijkende specificaties van de aan u geleverde machine. Voor informatie betreffende afstelling, onderhoudswerkzaamheden of reparaties waarin deze handleiding niet voorziet, wordt u verzocht contact op te nemen met de technische dienst van uw leverancier. Deze handleiding is met alle mogelijke zorg samengesteld, maar De fabrikant kan geen verantwoording op zich nemen voor eventuele fouten in dit boek of de gevolgen daarvan.

The manufacturer has the right to change parts of the machine at any time without advice or direct announcements to the client. The contents of this manual can also be changed without any announcements. This manual is to be used for the standard model/type of the machine. Thus The manufacturer cannot be held responsible for any damage resulting from the application of this manual to the version delivered to you. For extra information on adjustments maintenance and repair, contact the technical department of your supplier. This manual has been written very carefully. However, The manufacturer cannot be held responsible neither for mistakes in the book nor for their consequences.

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These operating instructions should be read carefully to ensure that your coffee machine is operated correctly and safely.

1 GENERAL DESCRIPTION

The A140 is a semi-automatic coffee machine. It operates on the principle of instantaneous water heating thus eliminating warm-up time. This semi-automatic coffee machine is ideal for situations where fresh coffee is needed quickly and where the mobility of the machine is an important factor.

Figure 1.

- A - Lower hot plate
- B - Glass jug 1x
- C - Removable filters (90/250) 1x
- D - Upper hot plate
- E - Water reservoir
- F - Switch panel

2 TECHNICAL DETAILS

| | |
|--------------------------|-------------------|
| Type | : A140 |
| Hourly capacity coffee | : ± 18 L/h |
| Buffer supply coffee | : 1.8 L |
| Coffee preparation time | : ± 5-6 min |
| Minimum amount of coffee | : 1/2 jug |
| Level depection | : pressure switch |
| Paper filter size | : 90/250 |
| Lenght of electric cable | : 1.4 m |

| Power supply (50/60 Hz) | Capacity | Fuse |
|-------------------------|----------|------|
| 220V 1 live/neutral | 2100W | 10A |
| 230V 1 live/neutral | 2275W | 10A |
| 240V 1 live/neutral | 2500W | 13A |

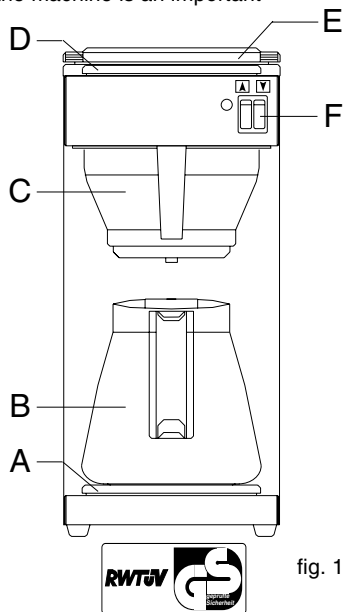


fig. 1

3 INSTALLATION

Before installing the machine, carry out the following steps:

- Position the machine on a firm and even surface so that it can be connected to the electricity supplies.

The machine should be connected as demonstrated in the diagrams shown below, depending on the machine's electrical fittings.

- (Fig. 2) For 220V-240V 1 live/neutral with plug socket.
- (Fig. 2) For 220V -240V 1 live/neutral (3 core electric cable).

The following remarks apply to figure 2:

- If the plug fitted on the machine cable does not fit in your socket, replace it with a new plug that does fit.
- The replaced plug should be disposed of 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 (), 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-coloured wire (“LIVE”) should be connected to the terminal which is either marked with the letter “L” or coloured brown.

IMPORTANT !

The three core mains cable (fig. 2) has the following wiring code:

- Green/Yellow - Earth
- Blue - Neutral
- Brown - Live



fig. 2

WARNING !

- * Make sure that the mains cable does not come into contact with the hot plates which become extremely hot when is use.
- * Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
- * Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
- * Always plug the machine into an earthed wall socket.
- * Do not submerge or spray the machine.
- * Have all repairs carried out by a specially trained technician.
- * If the machine is not used it is advisable to remove the plug from the socket.

4 CONTROL PANEL

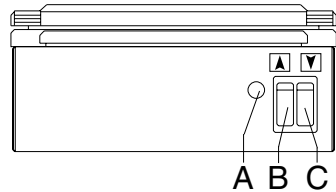


fig. 3

- A - Orange alarm lamp
- B - On/off switch for upper hot plate
- C - On/off switch machine and On/off switch for lower hot plate

5 PREPARATIONS BEFORE USE

Before operating the machine, carry out the following steps:

1. Pour a jug of cold water in the cold water reservoir (fig. 1E).
2. Wait for 3 minutes until the water has entered the entire system.
3. Slide the removable filter into the machine and place an empty jug on the lower hot plate.
4. After you have followed the instructions above, place the plug in the socket and turn the machine on using the main switch (fig. 3C).
5. The orange alarm lamp (fig. 3A) on the filter coffee unit will now light up until the machine has emptied. When the light goes out again the coffee unit is ready for use.
6. In case the light does not light up, there will probably be some air inside the system. Check the supply down in the water reservoir, the might be some airbubbles in side. In that case the have to removed with, for instance, a pencil.

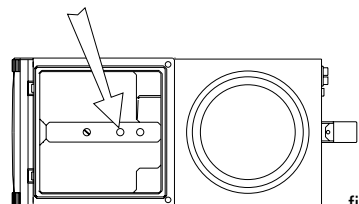


fig. 4

6 HOW TO PREPARE FILTER COFFEE

1. Place a paper coffee filter (90/250) with the appropriate amount of coffee (fine ground for filter coffee units) in the removable filter. Generally speaking, you will need about 70 - 80 gram per 1.8 l jug.
2. Fill the reservoir with a jug of cold water. Position the jug with lid on the hot plate under the filter.
3. Check that the machine is switched on, main switch on (fig. 3C), the lower hot plate will also switched on.
4. The orange alarm lamp (fig. 3A) on the filter coffee unit will now light up and the filter coffee will be prepared.
5. When the alarm lamp goes out again, the hot water supply will stop. After about 1 minute, all of the coffee will have poured through the filter.
6. Stir the coffee in the jug briefly and pour, or place the full jug on the upper hot plate. The upper hot plate can be switched on separately using the switch (fig. 3B).
7. The machine is ready to be used again after the removable filter has been cleaned.

WARNING

- Stay near the machine while maintenance is being carried out.
- When descaling the machine, always observe the instructions for use provided with the descaling agent.
- When descaling the machine, it is advisable to wear safety goggles and protective gloves.
- Allow the machine to run through at least three times after it has been descaling.
- Wash your hands thoroughly after descaling.
- The machine should not be submerged or sprayed.
- Have all repairs carried out by a specially trained technician.

7 MAINTENANCE

- The machine can be cleaned with a clean, damp cloth.
- The jug and removable filter can be cleaned in the same way.
Attention! The removable filter should not be placed in a dishwasher.
- Coffee stains in the jugs can be removed using coffee stain remover.
- The machine can leave lime deposits during use. The machine should be descaled regularly in order to ensure that it functions efficiently.

7.1 DESCALING

1. Switch off the machine (fig. 3C).
 2. Slide the removable filter into the machine
 3. Place an empty jug on the lower hot plate.
 4. Dissolve 50 grams descaling agent remover in 1 litre of lukewarm 60 -70° C water (see instructions for use on the labelling).
 5. Pour 1 litre of descaling agent into the reservoir (fig. 1E) and switch on the machine (fig. 3C). The solution will now begin to flow through the system.
 6. Leave the reservoir lid open!
- **Attention! If the machine begins to steam heavily, switch it off immediately (fig. 3C).** Wait for 1 minute. The solution will flow through automatically. Switch the machine back on.
7. When half of the solution has run through the machine, switch it off for about 2 minutes (fig. 3C). The solution will now undergo a reaction with the lime scale.
 8. After the pause, switch the machine back on and allow the rest of the solution to flow through the machine.
 9. After descaling the machine, rinse thoroughly by carrying out the normal coffee preparation process 3 times (without paper filters and coffee).
 10. Clean the removable filter and jug thoroughly. The filter coffee unit is now ready to be used again.

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