

MANUAL

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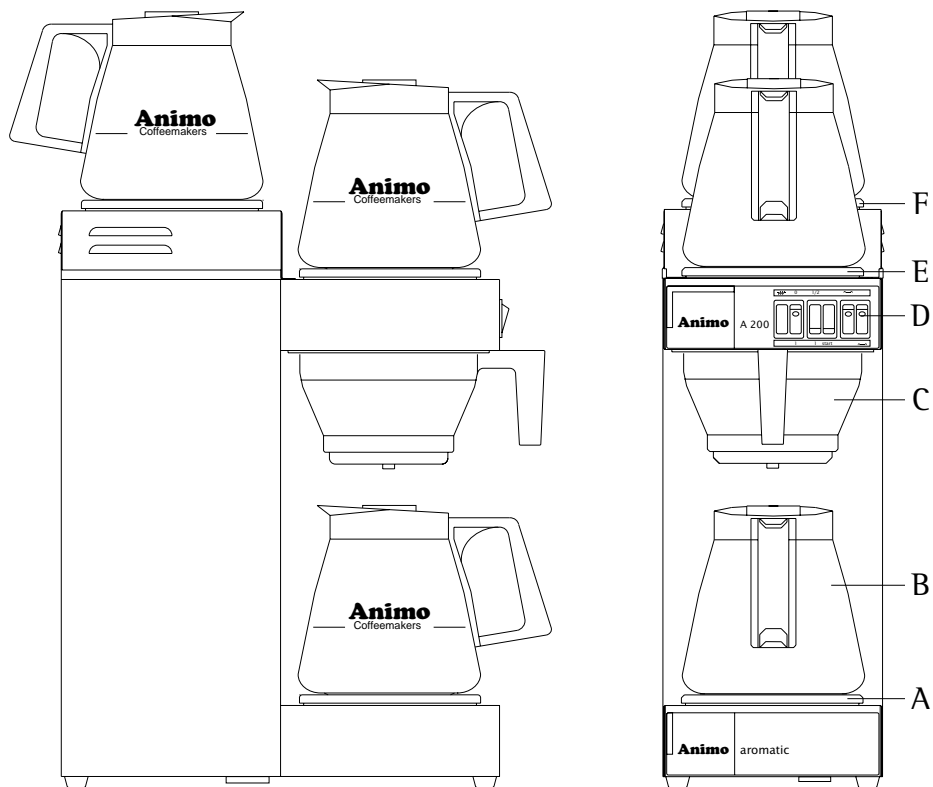


Fig. 1

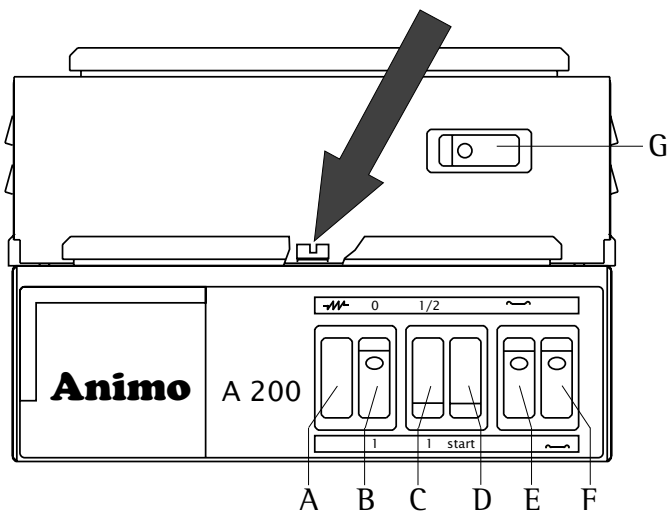


Fig. 2

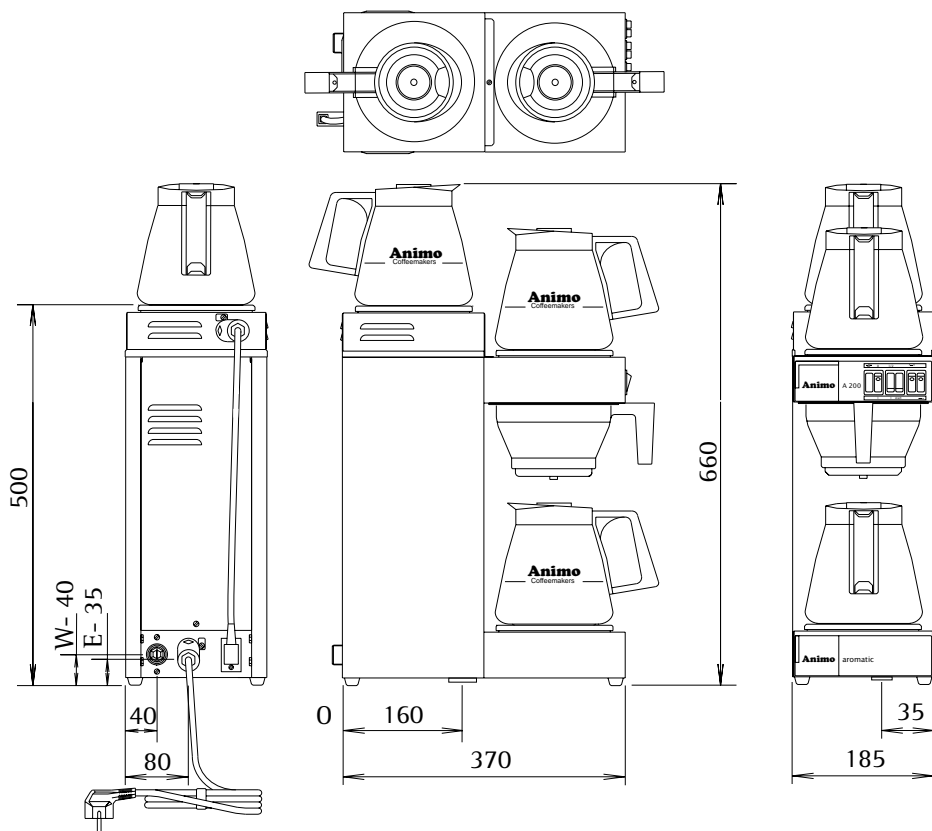


Fig. 3

E = Electriciteitsaansluiting
 Electrical connection
 Stromkabel
 Branchement électrique

W = Wateraansluiting
 Water connection
 Wasseranschluß
 Branchement d'eau froide

O = Overloopaansluiting
 Overflow connection
 Wasserablauf
 Branchement trop-plein



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.

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ITABLE OF CONTENTS

1.	GENERAL DESCRIPTION	2
2.	TECHNICAL DETAILS	2
3.	INSTALLATION	3
4.	CONTROL PANEL	4
5.	PREPARATIONS BEFORE USE	4
6.	BREWING COFFEE	4
7.	MAINTENANCE	5
7.1	descaling	5

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

1. GENERAL DESCRIPTION

The Aromatic A200-3 coffee machine with a fixed water connection and a selector switch to choose a full or a half jug of coffee. This means that fresh filter coffee can be made quickly at all times. The machine is started by simply pressing the button. It operates on the through- principle of instantaneous water heating thus eliminating warm-up time. The A200-3 has an extra hot plate so three jugs of coffee can be kept warm simultaneously.

In figure 1 the main parts are indicated.

In figure 2 the controls are indicated.

Figure 1:

A - Lower hot plate

B - Glass jug 3x (art.no. 08208)

C - Removable filters (90/250) 2x (art.no. 08635)

D - Control panel

E - Upper hot plate

F - Third hot plate

The machine is supplied with the following accessories:

- Measuring spoon
 - Operating manual
 - Water supply hose approx. 1.5 m long
 - Basket filter paper 90/250 approx 50 pieces (art.no. 01088 1000 pieces)
 - 1 sachet coffee detanning agent (100 sachets for 10 grams art.no. 49009)
 - 1 sachet descaling agent (48 sachets for 50 grams art.no. 49007)
- Plastic and stainless steel (art.no. 08240), or completely stainless jugs (art.no. 99197) can be supplied at an additional charge upon request.

2. TECHNICAL DETAILS

Type	: A 200-3
Approx. hourly capacity coffee	: 20 L/h
Buffer supply coffee	: 5.4 L
Brewing time (1.8 Liter)	: 6 min
Minimum amount of coffee	: 1/2 jug
Level detection	: electronic
Water supply	: swivel 3/4"
Min. - Max. water pressure	: 1-8 bar
Filter paper size	: 90/250
Lenght of electric cable	: 1.4 m
Dimensions	: See fig. 3
Empty weight	: 8 kg

Power supply (50/60 Cy)	Capacity	Fuse
220 V 1 phase/Neutral	2150 W	16 A
230 V 1 phase/Neutral	2350 W	16 A
240 V 1 phase/Neutral	2575 W	13 A

Technical alterations are reserved

WARNING

- * Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
- * Do not put 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.
- * When the appliance is in use, some of the components will get very hot
- * Make sure that the main cable does not come into contact with the hot plates
- * If the machine is not used it is advisable to remove the plug from the socket and to turn off the water tap.
- * Always observe local rules while installing the unit and use approved materials and parts.

3. INSTALLATION

Follow the instruction to place and connect the machine, specified below:

- Place the machine on a firm and flat solid surface where it can be connected to the electricity and water supplies.
- The A 200-3 should be placed near a manually-operated water tap. The water supply hose is 1.5 metres long.
- When placing the machine, bear in mind that it is equipped with an overflow device.


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

- (Fig. 4) For 220V-240V 1 Phase/neutral with plug socket.
- (Fig. 4) For 220V -240V 1 Phase/neutral (3 core electric cable).

The following remarks apply to figure 4:

- 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:

- 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.

- The blue-coloured wire ("NEUTRAL") should be connected to the terminal which is either marked with the letter "N" or coloured black.
- The brown-coloured wire ("PHASE") should be connected to the terminal which is either marked with the letter "L" or coloured brown.

IMPORTANT !

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

Green/Yellow - Earth
Blue - Neutral
Brown - Phase

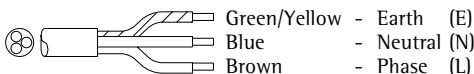


fig. 4

4. CONTROL PANEL

- A - Signal lamp for heating element
- B - On/off switch
- C - Selection switch for full or half jug
- D - Start switch
- E - On/off switch for upper hot plate
- F - On/off switch for lower hot plate
- G - On/off switch for third hot plate

5. PREPARATIONS BEFORE USE

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

1. Connect the supplied water hose to the coupling nut swivel joint at the rear of the machine and to a manually-operated water tap. **ATTENTION!** Use cold water only.
2. Slide the basket filter into the machine and place an empty jug on the lower hot plate.
3. Put the plug of the third hot plate into the female connector at the back of the machine. After you have followed the instructions above, place the plug in the socket.
4. Turn the machine on using the switch (fig. 2B).
5. Turn the selection switch (fig. 2C) to the desired amount.
6. Press the start switch (fig. 2D) and the water reservoir will fill up.
7. The orange signal lamp (fig. 2A) will now remain lit until the water has run through. The machine is ready for use when the light has gone out again.

6. BREWING COFFEE

1. Place the filterpaper (90/250) with the appropriate amount of coffee (fine ground for filter coffee units) in the basket filter. The amount can be measured with the supplied measuring spoon. Generally speaking, you will need about 70 - 80 gram per 1.8 l jug.
2. Place an empty jug on the lower hot plate.
3. Check that the machine is switched on, main switch on (fig. 2B), and switch on the lower hot plate (fig. 2F).
4. Turn the selection switch (fig. 2C) to the required amount.
5. Press the start switch (fig. 2D).
6. The orange signal lamp (fig. 2A) on the machine will now light up and the filter coffee will be prepared.
7. When the signal lamp goes out again, the hot water supply will stop. After about 1 minute, all of the coffee will have been poured through the filter.
8. Stir the coffee in the jug briefly and pour, or place the full jug on one of the upper hot plates. The upper hot plate can be switched on separately using the appropriate switch (fig. 2E) or switch on the third hot plate (fig. 2G).
9. The machine is ready to be used again after the basket filter has been cleaned.

7. MAINTENANCE

- The machine can be cleaned with a clean, damp cloth.
- The jug and basket filter can be cleaned in the same way. **Attention!** The basket filter should not be placed in a dishwasher.
- Coffee stains in the jugs can be removed using Animo 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. Animo scale remover is recommended.

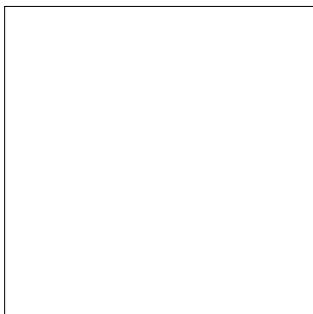
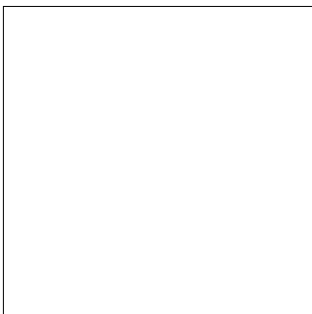
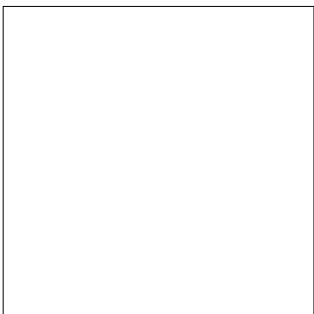
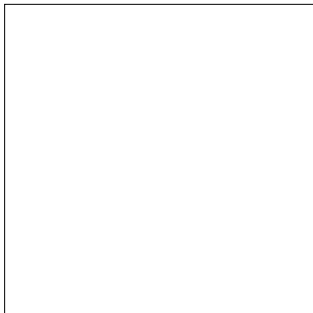
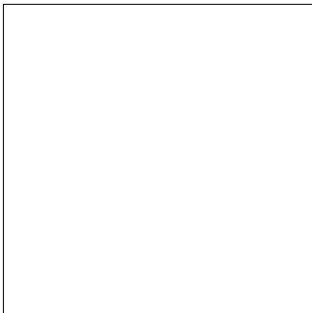
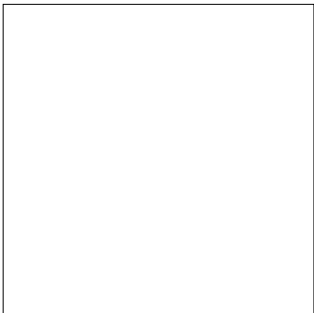
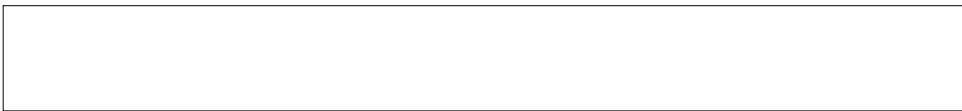
Animo supplies both products in the following quantities:

- Coffee detanning agent
100 sachets for 10 grams art.no. 49009
- Descaling agent
48 sachets for 50 grams art.no. 49007

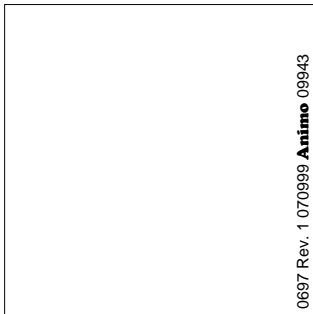
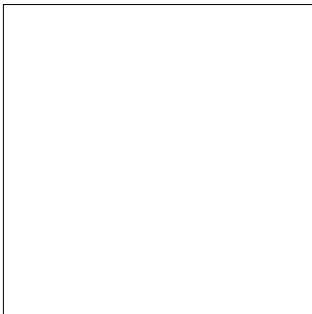
7.1 Descaling

1. Switch off the machine (fig. 2B).
 2. Slide the basket filter into the machine
 3. Place an empty jug on the lower hot plate.
 4. Dissolve 1 sachet of 50 grams of Animo descaling agent remover in 1 litre of lukewarm 60 -70°C water (see instructions for use on the labelling).
 5. Remove the plug of the third hot plate at the back of the machine.
 6. Unscrew the third hot plate at the front (See arrow fig. 2).
 7. Remove the third hot plate and the st.st. safety-lid
 8. Pour 1 litre of Animo descaling agent remover into the reservoir (fig. 1E) and switch on the machine (fig. 2B).
 9. Turn the selection switch (fig. 2C) to the half position and press the start button (fig. 2D). The solution will now begin to flow through the system.
- * **Attention!** If the machine begins to steam heavily, switch it off immediately (fig. 2B). Wait for 1 minute. The solution will flow through automatically. Switch the machine back on. Press the start button (fig. 2D) as well.

10. When half of the solution has run through the machine, switch it off for about 2 minutes (fig. 2B). The solution will now undergo a reaction with the lime scale.
 11. After the pause, switch the machine back on and allow the rest of the solution to flow through the machine. Press the start button again (fig. 2D).
- * **Attention! Keep an eye on the reservoir while the solution is running through the machine.** Turn the machine off as soon as the reservoir is empty. Then rinse clean the metal contacts in the cold water reservoir with water or a wet cloth.
12. Replace the parts, mentioned in point 7.
 13. After descaling the machine, rinse thoroughly by carrying out the normal coffee preparation process 3 times (without paper filters and coffee).
 14. Clean the basket filter and jug thoroughly.
 15. The machine is now ready to be used again.



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