

fig. 1

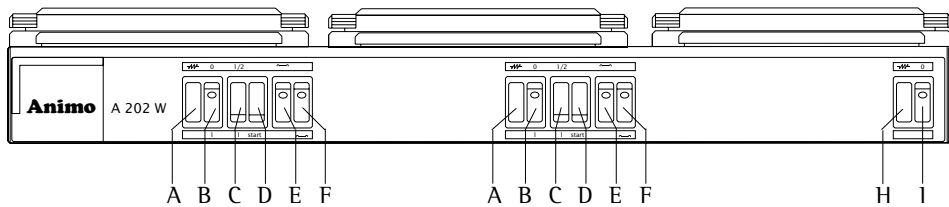


fig. 2

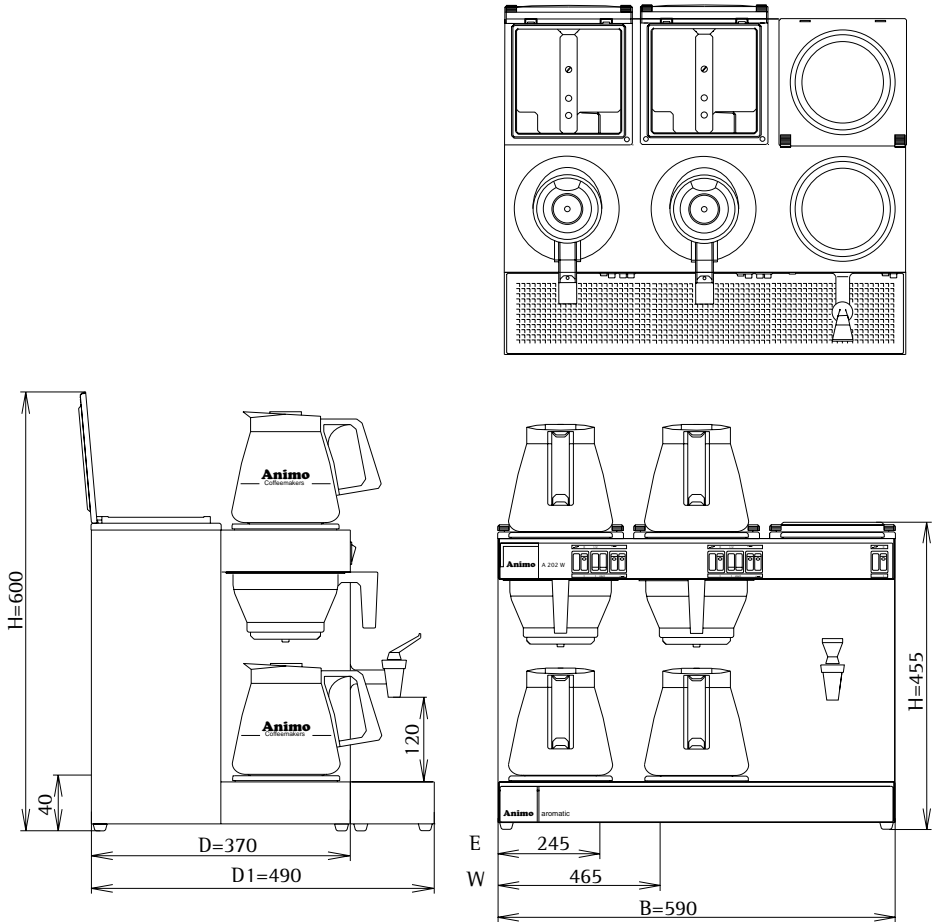


fig. 3

E = Electriciteitaansluiting	W = Wateraansluiting
Electrical supply	Water supply
Stromschnur	Wasseranschluß
Branchement électrique	Branchement d'eau froid



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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## TABLE OF CONTENTS

1.	GENERAL DESCRIPTION .....	2
2.	TECHNICAL DETAILS .....	2
3.	INSTALLATION .....	3
4.	CONTROL PANEL .....	4
5.	PREPARATION BEFORE USE .....	4
6.	HOW TO PREPARE FILTER COFFEE .....	5
7.	HOW TO DRAW OFF HOT WATER .....	5
8.	MAINTENANCE .....	5
8.1	How to descale the filter coffee unit .....	6
8.2	How to descale the hot water unit .....	6
9.	TEMPERATURE SECURITY .....	7

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

## 1. GENERAL DESCRIPTION

The Aromatic A202 W is an automatic coffee machine with a permanent connection to the water supply. It operates on the principle of instantaneous water heating thus eliminating warm-up time. The machine consists of a double filter coffee unit and a separate water heater with a tap.

The machine's hot water unit can be used to make tea, coffee, cocoa, cup-a-soup etc.

Figure 1.

A - Lower hot plates	F - Water reservoir for hot water unit
B - Glass jug 4x (art.nr. 08208)	G - Hot water reservoir
C - Removable filters (90/250) 3x (art.nr. 08635)	H - Switch panel
D - Upper hot plates	I - Hot water tap
E - Water reservoirs for filter coffee unit	

The machine is supplied with the following accessories:

- Measuring spoon
- Approx. 50x paper coffee filters 90/250 (art.nr.01088 1000 pcs.)
- Water supply hose approx. 1.25 m long
- 2 sachet coffee detanning agent (100 sachets for 10 grams art.no. 49009)
- 2 sachet descaling agent (48 sachets for 50 grams art.no. 49007)
- Manual

Plastic and stainless steel, or completely stainless jugs can be supplied at an additional charge on request. A matching drip tray is also available (art.nr. 13023).

## 2. TECHNICAL DETAILS

Type: A202 W	: 3N~ (three phase)
Approx. hourly capacity coffee	: ± 40 L/h
Approx. hourly capacity hot water	: ± 20 L/h
Buffer supply coffee	: 7.2 L
Buffer supply hot water (approx)	: 3 L
Warm up time hot water (15-98°C)	: 12 min
Coffee preparation time (1.8 Liter)	: ± 5.5 min
Minimum amount of coffee	: 1/2 kan
Level detection	: elektronik
Water connection	: G 3/4"
Min. - Max. water pressure	: 1-8 bar
Paper filter size	: 90/250
length of electric cable	: 2 m
Dimension	: see fig. 3

Power supply (50/60 Hz)

	Capacity	Fuse
380V 3 live/neutral	6075W	10A
400V 3 live/neutral	6650W	10A
415V 3 live/neutral	7225W	15A

Technical alterations are reserved

## 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 and water supplies.
- The A202 W with automatic filling should be positioned near a manually-operated water tap. The water supply hose is 1.25 metres long.
- When positioning 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 3 live (4 core electric cable).
- (Fig. 5) For 380V-415V 3 live/neutral (5 core electric cable).

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 ( $\perp$ ), 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 ("LIVE") should be connected to the terminal which is either marked with the letter "L" or coloured brown.

### IMPORTANT !

The four or five core mains cable (fig. 4/ fig. 5) has the following wiring codes:

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

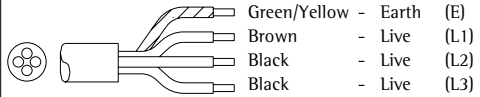


fig. 4

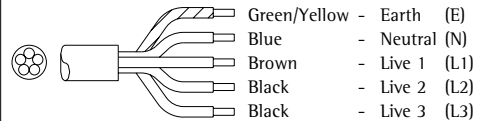










fig. 5

**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 and the tum off the water tap.

**4. CONTROL PANEL (FIG. 2)**

- Filter coffee unit
- A - Alarm 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 
- Hot water unit
- H - Alarm lamp for heating element 
- I - On / Off switch 

**5. PREPARATIONS BEFORE USE**

Before operating the machine, carry out the following steps:

- **Filter coffee unit:**
  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. Pour a jug of cold water in the cold water in both reservoirs (fig. 1E).
  3. Wait for 3 minutes until the water has entered the entire system.
  4. Slide both the removable filters into the machine and place two empty jugs on the lower hot plates.
- **Hot water unit:**
  5. Remove the round black and stainless steel safety lid from the hot water reservoir (fig. 1G).
  6. Fill the hot water reservoir (fig. 1G) with 2 jugs of water.
  7. After you have followed the instructions above, place the plug in the socket.
  8. Turn on the filter coffee unit using the switch (fig. 2B).
  9. Turn the selection switch (fig. 2C) to the desired amount.
  10. Press the start switch (fig. 2D) and the water reservoir will fill up.
  11. The orange alarm lamp (fig. 2A) on the filter coffee unit will now remain lit until the water has run through. The filter coffee unit is ready for use when the lamp has gone out again.



12. Switch on the hot water unit using the main switch (fig. 2I).
13. The water reservoir will fill up with water.
14. The orange alarm lamp (fig. 2H) in the hot water unit will light up until the hot water has reached the appropriate temperature.
15. Replace the lids on the hot water reservoir in the reverse order.
16. The machine is now ready for use.

## 6. HOW TO PREPARE FILTER COFFEE

- The steps for prepare filter coffee are equal for both filter coffee units.
1. Place a paper coffee filter (90/250) with the appropriate amount of coffee (fine ground for filter coffee units) in the removable 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 alarm lamp (fig. 2A) on the filter coffee unit will now light up and the filter coffee will be prepared.
  7. 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.
  8. 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 appropriate switch (fig. 2E).
  9. The machine is ready to be used again after the removable filter has been cleaned.

## 7. HOW TO DRAW OFF HOT WATER

1. Switch on the heating using the main switch (fig. 2I).
2. If the cold water reservoir contains insufficient water, it will always refill automatically to the correct level.
3. The orange alarm lamp (fig. 2H) lights up when the heating process starts.
4. When the alarm lamp (fig. 2H) goes out, the water has reached the correct temperature and the hot water tap can be used.

## 8. 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 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.

It is advisable to descale both the filter coffee unit and the hot water unit at the same time.

Animo supplies both products in the following quantities:

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

**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.

**8.1 How to descale the filter coffee unit**

- The steps for descaling are equal for both filter coffee units.
1. Switch off the machine (fig. 2B).
  2. Slide the removable filter into the machine
  3. Place an empty jug under the lower hot plate.
  4. Dissolve 1 sachet for 50 grams of Animo descaling agent remover in 1 litre of lukewarm 60 -70°C water (see instructions for use on the labelling).
  5. Pour 1 litre of Animo descaling agent remover into the reservoir (fig. 1E) and switch on the machine (fig. 2B).
  6. 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.
  7. Leave the reservoir lid open!
- \* **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.**

8. 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.
  9. 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.**
10. After descaling the machine, rinse thoroughly by carrying out the normal coffee preparation process 3 times (without paper filters and coffee).
  11. Clean the removable filter and jug thoroughly. The filter coffee unit is now ready to be used again.

**8.2 How to descale the hot water unit**

1. Remove the round black and the stainless steel lid from the hot water reservoir (fig. 1G).
2. Remove the larger pieces of deposit by holding the machine upside down above the sink so that the water and the loose pieces of scale fall out. **Attention!** The coffee unit will also empty! (see unit 5, "Preparation before use").
3. Use a descaling agent to remove the remaining scale. The hot water unit should be refilled as described in unit 5, "Preparation before use".
4. As soon as the hot water unit has heated up, draw off one third (approx. 1.5L) of the hot water. **Attention!** When the reservoir has reached the correct temperature, it should be switched off (fig. 2I). It should not be switched on again during the descaling process.
5. Add two sachets for 50 grams Animo descaling agent into the water. This will now undergo a (frothing) reaction with the scale deposits.
6. Allow the solution to soak in for about 10 minutes until the frothing has stopped.

7. Allow the hot water reservoir to drain until no more water comes out of the tap.
8. Switch on the machine (fig. 21) and allow the hot water reservoir to return to the correct temperature.
9. The cold water reservoir fills itself automatically to the correct level.
10. Draw off at least 3 jugs of water through the tap.
11. The hot water unit is now ready to be used again.

## 9. TEMPERATURE SECURITY

The hot water unit is supplied with a temperature security that can be accessed from the outside. The security is installed at the back of the device, next to the electricity cable connection. The security is activated when the temperature gets too high.

In case the security was activated, do the following:

1. Make sure the machine is cooled down.
2. Unscrew the black protective cover.
3. A button becomes visible. Press it and tighten the cover.

If you find the technical malfunction not to be caused by the temperature security, contact your dealer.

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