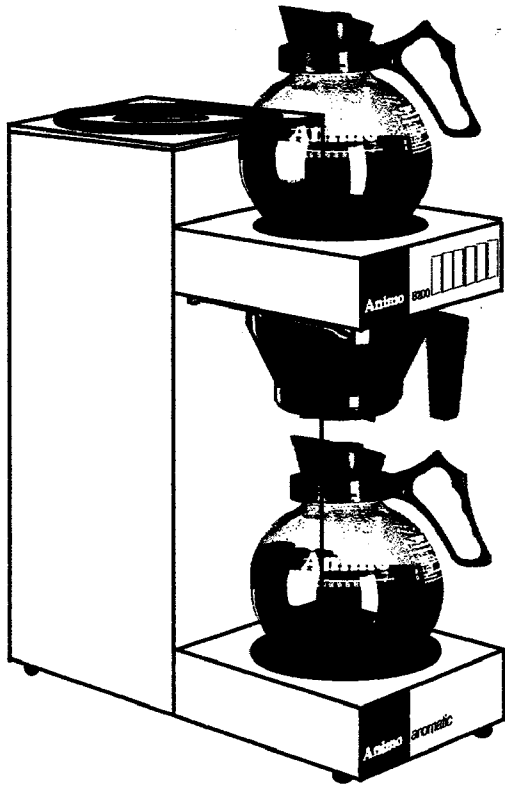


# Animo

# B 200



HANDLEIDING  
MANUAL  
BETRIEBSANLEITUNG  
MANUEL  
MODO DE EMPLEO



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Animo has the right to change parts of the machine at anytime without preceding 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 base version of the machine. Thus Animo 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.

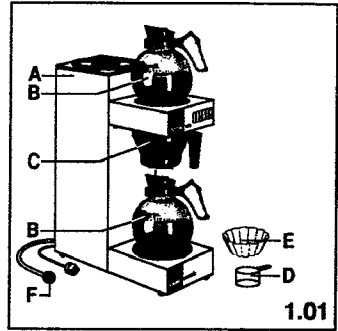
This manual has been written very carefully. However, Animo can be held responsible neither for mistakes in the book nor for their consequences.

## 1. GENERAL DESCRIPTION

The Aromatic B 200 is a automatic coffee maker. Its sophisticated construction, both of the housing and the water reservoir, render this unit particularly suitable for areas where hard water prevails.

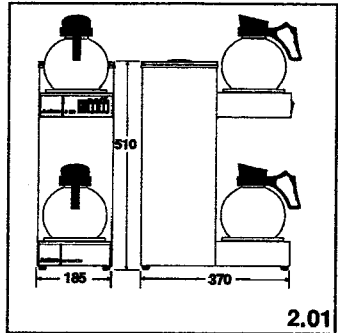
The Aromatic B 200 consists of the following standard components:

- A - housing
- B - 2 glass jugs with filling/dispensing lid
- C - 2 basket filters 90/250
- D - measuring cup
- E - ±100 filter paper 90/250
- F - 1 water supply hose 3/4"x3/4"



## 2. TECHNICAL SPECIFICATION

Type	: B 200
Hourly capacity (approx.)	: 20 litres
Buffer volume	: 3.6 litres
Minimum brewing volume	: 1/2 container
Electrical connection	: 220-240V 50Hz + 10A
Power consumption	: 2.15 Kw
Water connection	: hose 3/4"
Min./Max. water pressure	: 1,5-8 bar
Overflow connection	: not applicable
Filter paper	: 90/250

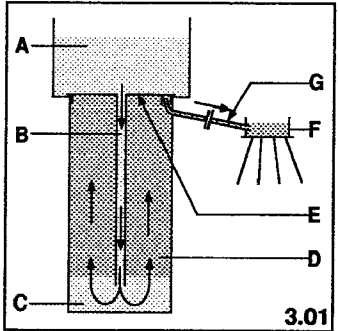


### DIMENSIONS (SEE FIG. 2.01):

height	: 510 mm
width	: 185 mm
depth	: 370 mm

## 3. OPERATION

Pour the water into the cold water reservoir (fig. 3.01A). The cold water flows through the blender (fig. 3.01B) to the bottom of the water heater (fig. 3.01C), pushing the hot water upwards. The hot water at 97°C pushed up by the cold water cannot go any higher than the blender (fig. 3.01E). The hot water can only flow through the syphon (fig. 3.01G) to the spraying plate. Through this spraying plate the hot water is sprayed over the coffee.

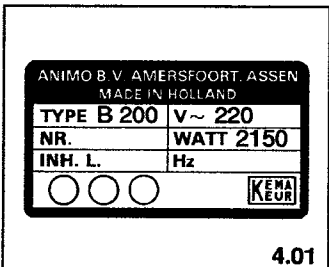


## 4. CONNECTING THE B200

Before connecting the appliance, make sure that the available local voltage is the same as that shown on the type plate (see fig. 4.01). The B 200 is supplied with a plug fitting a 220V/240V wall socket, or with a 13 Amp plug.

The hose 3/4" must be connected to the cold-water tap.

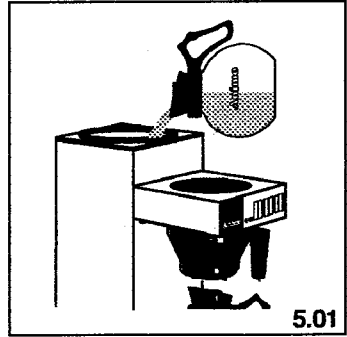
The B200 has to be put up in a way that an eventual leak or overflow of the jug will cause no damage.



## 5. PREPARATIONS BEFORE USE

First fill up the water heater with water.

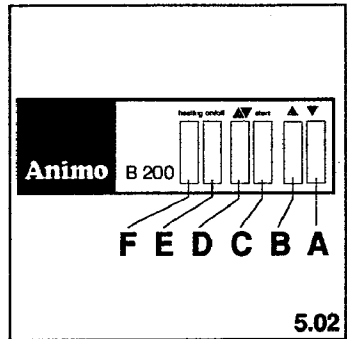
- Slide an empty filter unit into position (fig. 1.01C) and place an empty glass jug below it.
- Pour about 3 litres of water (two full jugs) into the cold water unit.
- As soon as the excess water runs into the container through the filter unit the water heater is full.
- Switch on the water heater by means of the orange switch (fig. 5.02E). The orange control light (fig. 5.02F) will be illuminated. After about 7 minutes, when the water heater has reached a temperature of 97°C, the light will go out.
- The Aromatic B 200 is now ready for use.



5.01

## 6. CONTROL PANEL (FIG. 5.02)

- A - Green switch for lower hot plate
- B - Green switch for upper hot plate
- C - Start-switch
- D - Selector-switch for 1/2 or 1/1 jug
- E - Orange switch for water heater
- F - Orange control light is illuminated when heating element is switched on



5.02

## 7. MAKING COFFEE

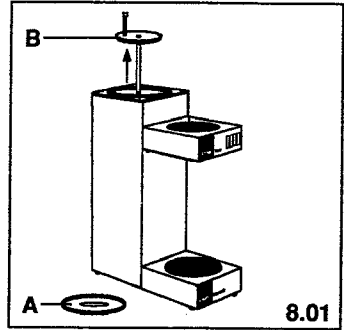
- When the water has reached the correct temperature, a filter unit (fig. 1.01E) with the appropriate quantity of coffee (extra fine grind) is pushed into position. The quantity of coffee is adjusted by means of the measuring cup supplied (fig. 1.01D) and generally amounts to 75 to 80 grams per container (40 to 50 grams per litre).
- Select the required quantity with the selector-switch (fig. 5.02D).
- Push on the start-switch (fig. 5.02C) and the B 200 will start to boil the selected quantity of water.
- The brewing process will take 5 to 6 minutes. Then coffee may be dispensed as required or kept warm on the upper hot plate, which is switched on by switch A (fig. 5.02).
- After cleaning the filter unit, you can make coffee again in the same way. Because during the brewing process the water in the reservoir has been heated to the correct temperature again, the next brewing process can be started straight away.
- If coffee is only kept warm for an extended period of time, the heating element of the water heater can be switched off by switch E (fig. 5.02). If coffee is to be made after that time, it will take a few minutes before the water heater has reached the correct temperature.

## 8.DESCALING

Switch off the water heater and wait until the water in the reservoir has become cold so that the blending tray can be easily removed. As soon as the B 200 has cooled down, remove the lid (fig. 8.01A) from the reservoir and lift the blender (fig. 8.01A) from the water heater. The whole reservoir will now be visible. Tilt the B 200 (fig. 8.02) to empty the water reservoir together with possible loose scaling. For removing the rest of the scaling use "ANIMO" descaling agent.

**The blender cannot be cleaned with a descaling agent, as it is not acid resistant.**

Replace the blender in the water heater and fill up the B 200 with water as described in section 5 (preparations before use).



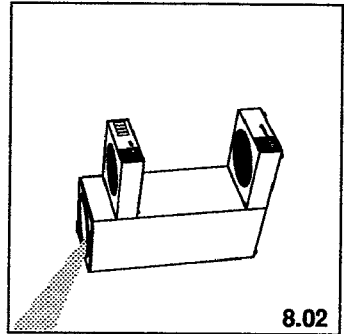
8.01

## 9.BREAKDOWN ANALYSIS

The B 200 does not heat up the water. The water remains cold while the switch for activating the water heater is on.

### 9.01 CAUSE AND SOLUTION

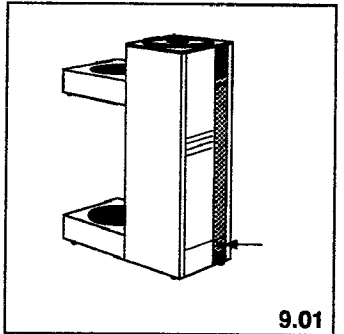
- The dry heating protection device is switched off. The B 200 is fitted with a dry heating protection device that can be reached externally at the back next to the electrical cable (fig. 9.01). Remove the protective cover and press the button. The element will then be switched on again.
- If a breakdown is not caused by the dry heating protection device, consult your dealer.



8.02

## WARNING

- Make sure that the cord from the mains does not touch the heating plates, they will get very hot when they are used.
- A small quantity of water remains in the machine. please, take this fact into account if the machine is used or stored in environments with temperatures below 0°C.
- If all water has been removed from the B200 the instructions that are applicable (5 Preparations before use) have to be observed again.
- When the machine has to be opened for repairs or maintenance, the electric power supply must to be disconnected.
- The B200 must never be submerged in water.
- If a descaling agent is applied the use of protective gloves is advisable, stay with the machine during the descaling proces and clean the machine.
- There is no overflow on the B200 which in case of breakdown of the valve, can carry off the surplus of water. That's the reason why the cold water tap has to be closed if the B200 is not used.



9.01

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