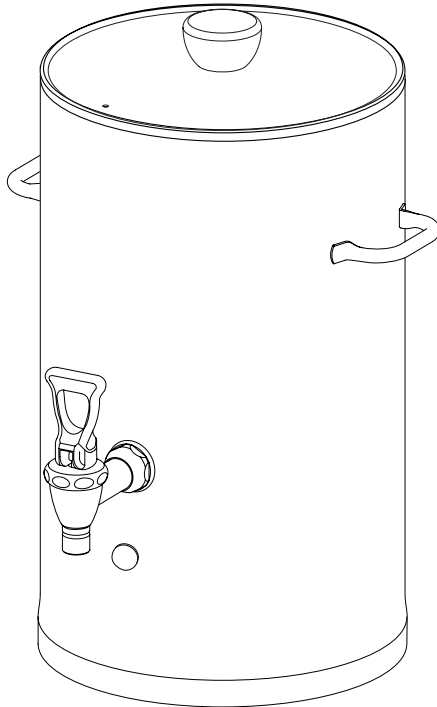


Animo®

DE



NL Gebruiksaanwijzing

GB Manual

D Betriebsanleitung

F Mode d'emploi

ES Mode de empleo

Nederlands.....	1	(NL)
English	7	(GB)
Deutsch.....	13	(D)
Français	19	(F)
Spañol	25	(ES)



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

This appliance is in accordanc 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.

Este aparato cumple con las normas de EMC 89/336/CEE, 92/31/CEE y a la norma de baja tensión 73/23/CEE.

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GB**TABLE OF CONTENTS**

1.	GENERAL DESCRIPTION	8
2.	TECHNICAL DETAILS	8
3.	INSTALLATION	9
3.1	Placing the container	9
3.2	Connecting to the electrical supply system	9
4.	PREPARATIONS BEFORE USE	9
5.	BREWING COFFEE	10
6.	BREWING TEA	11
7.	MAINTENANCE	12
8.	ACCESSORIES	12

This instruction was designed for users of the Animo container, type DE.
Read this instruction very carefully as it will ensure proper and safe use of the container.

1. GENERAL DESCRIPTION

Animo containers type DE are double-walled and are used for brewing coffee and tea and the storage of it. The container is executed with a gauge glass and a control lamp. Coffee or tea can easily be prepared in combination with a coffee making appliance type Favoriet Combi or a Flow water heater type DWI. The container is electrically heated (indirect air heating) controlled by thermostat. The storage temperature is kept at a temperature of approx. 80 - 85°C.

Figure 1 indicates the main components:

- A - Lid
- B - Handles 10, 20 and 40 Litres
- C - Carrying support 5 Litres
- D - Gauge glass
- E - Draw off tap
- F - Control lamp
- G - Electric cable 1.5 m

The container is supplied with the following accessories:

- Lid
- Gauge glass brush (Art.no. 08094)
- Electric cable with plug (Art.no. 02112)
- Manual

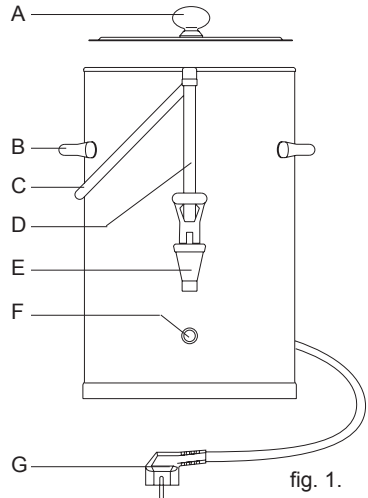


fig. 1.



2. TECHNICAL DETAILS

Type DE	: 5	10	20	40
Capacity in litres	: 5	10	20	40
Voltage	: 1N~	220-240V	50-60Cy	
Power	: 165W	275W	385W	385W
Weight empty kg	: 6	7	11	20
Weight full kg	: 11	17	31	60
Dimensions in mm ø	: 200	270	340	450
Height	: 410	425	525	525
Height with filter	: 530	620	720	740
Tap outflow height	: 120	145	170	85

Technical alterations are reserved

WARNING 

- * Do not submerge or spray the machine.
- * Make sure that any repairs are always carried out by authorised service engineers.
- * In operation some parts will become very hot.
- * In case of malfunctions and maintenance activities, that require opening of the appliance, always disconnect from the electrical supply.
- * Do not position the container on open fire, or hotplate.
- * Make sure that the appliance is only plugged in a wall socket with earth connection.
- * First disconnect the electric cable before transporting the container.
- * Never put a container DE on a trolley, the construction of the lid is not suitable for the transportation of a full container DE.

3. INSTALLATION

When placing and connecting the appliance, the following instructions should be followed.

3.1 Placing the container

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

3.2 Connecting to the electrical supply system

Depending on the model, the appliance should be connected according to the instructions in the figures below.

- (Fig. 2) In case of 220V-240V 1 phase/neutral with plug fitting connection.
- (Fig. 2) In case of 220V-240V 1 phase/neutral (3-core cable).

Take note of the following remarks for figure 2

- In case the plug fitting of the machine can not be plugged in your wall socket, you will have to cut it off and replace it by a new one.
- The cut off plug fitting should be disposed immediately, as it could be very dangerous when plugged in a wall socket.

Take care of the following instructions when installing a new plug fitting:

1. The green/yellow conductor ("EARTH") must be connected to the clip that is marked with an "E" the "earth" symbol (\perp) or that is coloured green/yellow.
2. The blue conductor ("NEUTRAL") must be connected to the clip that is marked with an "N" or that is coloured black.

3. The brown conductor ("LIVE") must be connected to the clip that is marked with an "L" or that is coloured red.

IMPORTANT!

The 3-core main cord (Fig. 2.) has the following conductor code:

Green/Yellow - Earth
Blue - Neutral
Brown - Live



Fig. 2

4. PREPARATIONS BEFORE USE / USE

The following actions should be carried out before a new appliance is used.

1. Check, before the connections are made, whether the main voltage corresponds to the voltage indicated on the identification plate.
2. Rinse the innerpot with a clean wet cloth.
3. Plug the cable into the socket (with earth connection). The heating will come on.
4. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket, filling the container with aprox. 2 litres of hot water and switching the container on for at least 10 minutes before the brew starts.
5. The container is now ready for usage.

5. BREWING COFFEE

A filterpan and blender are needed to brew coffee in the DE.

- A - Filter lid with water distributor
- B - Filter with basket filter inlay
- C - Blender
- D - Container with lid

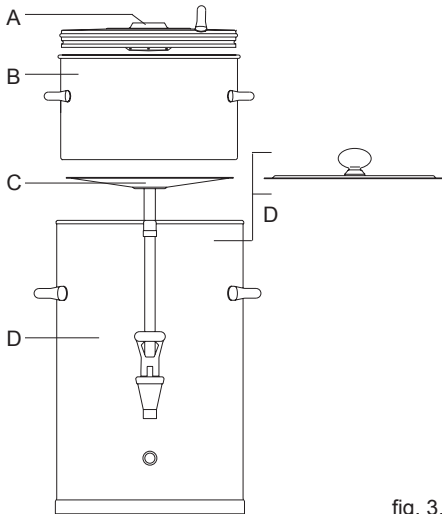


fig. 3.

We recommend a flow water heater (DWI) or an automatic coffee making appliance (FC) for the supply of hot water.

1. The innerpot of the container must always be clean.
2. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket, filling the container with aprox. 2 litres of hot water and switching the container on for at least 10 minutes before the brew starts.
- 3a. Basket filter paper: Place a basket filter paper into the filter with the appropriate amount of coffee (normal/medium ground)
The coffee must be evenly spread over the filter. Generally speaking you will need about 45 - 50 gram per litre.

- 3b. Filter paper: When the basket inlay is not used, flat filter paper can be used.
Place a flat filter paper into the filter and wet the filter paper, so that it clings to the bottom of the filter, it prevents coffee ground from getting into the coffee.
Fill the filter with the appropriate amount of coffee (normal/medium ground).
The coffee must be evenly spread over the filter. Generally speaking you will need about 45 - 50 gram per litre.
4. Tap the water from the container.
5. Place the coffee blender into the container.
6. Place the filter lid on the filter, put the filter on the container and position the swivel arm over the centre of the lid.
7. Select the required quantity and let the flow water heater (DWI) start.
8. The brewing proces is starting, the blender in the container quarantees a uniform quality of the coffee, which makes stirring the coffee (with loss of time, temperature and aroma) unnecessary.
The coffee is kept at a temperature of 80 - 85°C. The storage time of the coffee is determined by the blend of coffee and is usually 1 à 1,5 hours.
9. After the coffee has been made and the filter has drained, the latter can be removed and the lid can be placed on the container.
10. Rinse the filter after use.

The container DE is removable.
For transporting drinks we recommend the CE/CI containers. This container has a special transport disc and the lid is attached firmly which prevents spilling during transport.

6. BREWING TEA

A tea filter with disc and a filling pipe are needed to brew tea in the DE.

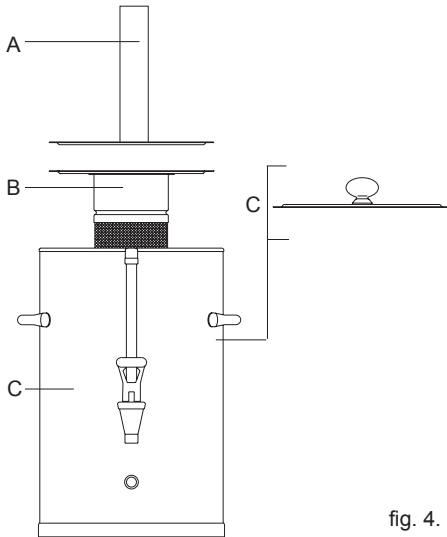


fig. 4.

- A - Filling pipe
- B - Tea filter with disc
- C - Container with lid

We recommend a flow water heater (DWI) or an automatic coffee making appliance (FC) for the supply of hot water.

1. The innerpot of the container must always be clean.
2. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket, filling the container with aprox. 2 litres of hot water and switching the container on for at least 10 minutes before the brew starts.
3. Put the tea, loose or in bags, in the tea filter, approximately 6 grams per litre.
4. Insert the tea filter into the disc already placed in the container.
5. Place the filling pipe on the tea filter and the disc. Then position the swivel arm over the pipe.

6. Tap the water from the container.
7. Select the required quantity and let the flow water heater (DWI) start.
8. Remove the pipe and the tea filter after the tea has been made. **ATTENTION: HOT!** after brewing put the lid on the container to avoid temperature and taste loss.
9. Rinse the tea-filter directly after use.

The container DE is removable. For transporting drinks we recommend the CE/CI containers. This container has a special transport disc and the lid is attached firmly which prevents spilling during transport.

WARNING 

- Do not submerge or spray the container.
- Always remove the plug from the socket if the container has to be opened for repair or maintenance.

7. MAINTENANCE

- Rinse the innerpot of the container after use with hot water, or use if necessary Animo coffee fur remover.
- The container outside can be cleaned with a wet cloth, than wiped dry. Never use any abrasives, as these can cause scratches and mat spots
- Attention! Do not place the container in the dishwasher or sink.
- Do not leave the filter and the blender on a container which is not in use. Place the lid oblique on the container, otherwise a stale taste may be the result.
- Always leave some clean water (2 cups) in the container, this stops the washer from drying out.
- Clean the gauge glass with a gauge brush (art.no. 08094), remove the gauge glass cap or the complete gauge glass protector vertical.

8. ACCESSORIES

Container	Filter		Filter paper		Basket filter paper		Basket filter inlay
	Diameter	Art.no.	Diameter	Art.no.	Diameter	Art.no.	
5	∅ 190mm	15001	∅ 190mm	01003	101/317	01115	15002
10	∅ 260mm	95005	∅ 260mm	01008	152/457	01116	15003
20	∅ 330mm	95006	∅ 330mm	01010	203/533	01117	15004
40	∅ 440mm	95008	∅ 440mm	01011	280/635	01131	15010

Container	Blender	Tea filter/disc	Filler pipe	Gauge glass + index	Gauge glass protector + cap
Contents	Art.no.	Art.no.	Art.no.	Art.no.	Art.no.
5	96003	57003	17000	54186	54185
10	96001	57005	17002	54188	54185
20	96000	57006	17003	54123	54143
40	96004	57007	17004	54155	54155



Animo B.V. Headoffice

Dr. A.F. Philipsweg 47

P.O. Box 71

9400 AB Assen

The Netherlands

Tel. no. +31 (0)592 376376

Fax no. +31 (0)592 341751

E-mail: info@animo.nl

Internet: <http://www.animo.eu>

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