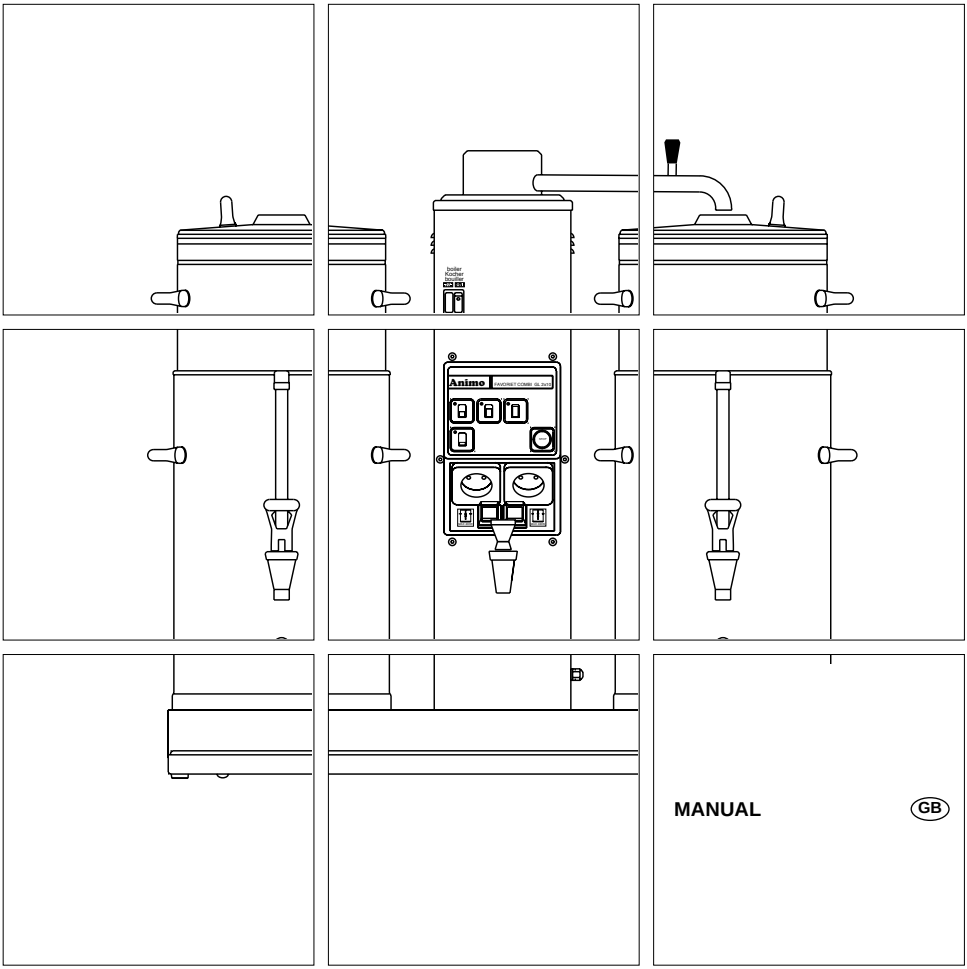
Animo

FC GL HW



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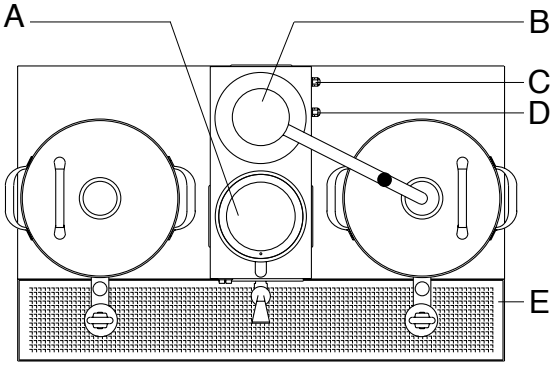
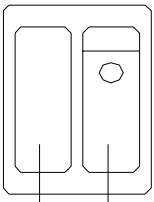


boiler
Kocher
bouilleur



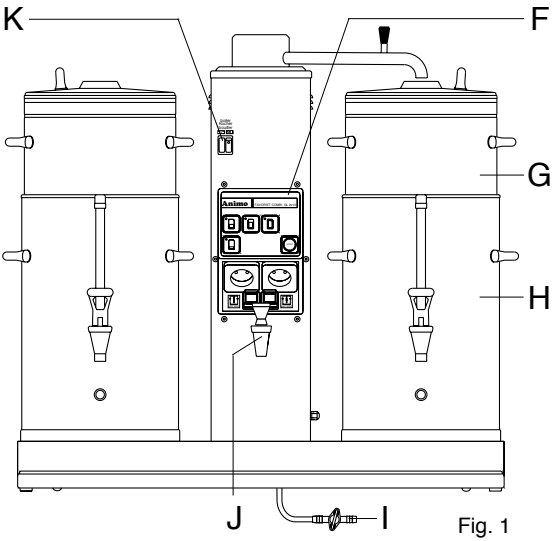


Fig. 1

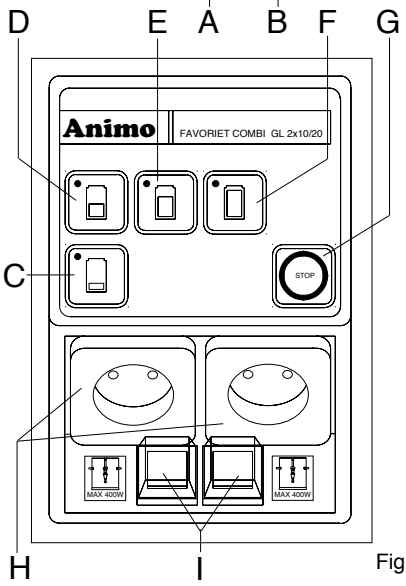
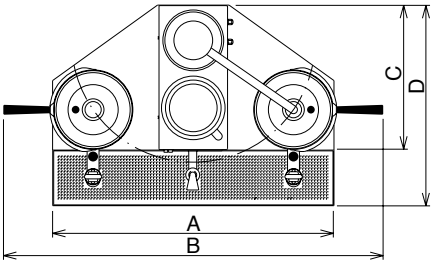
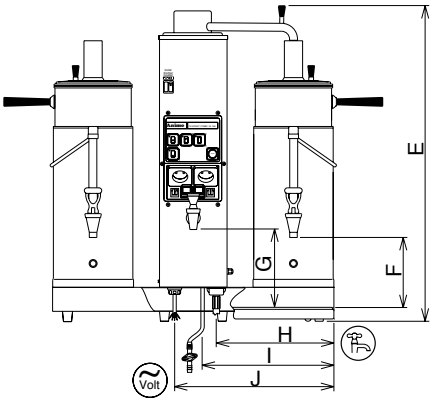
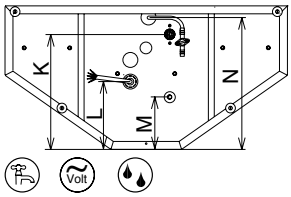


Fig. 2

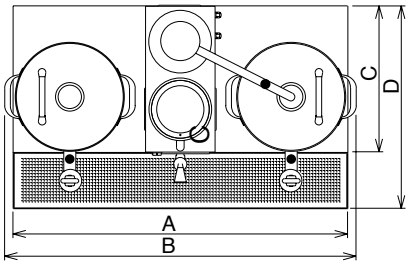
FC GL 2x5 HW

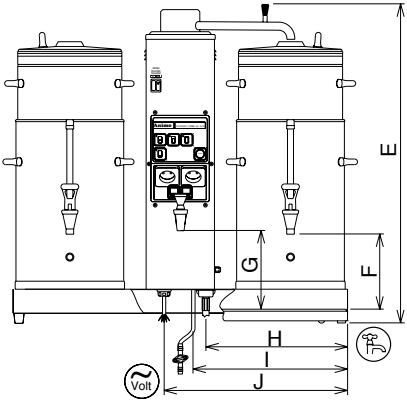






FC GL 2x10 HW en FC GL 2x20 HW





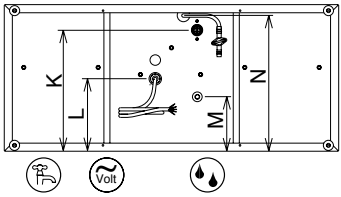


Fig. 3

Afmetingen/Dimensions/Maße (Fig. 3 /Abb. 3)			
	FC GL 2x5 HW	FC GL 2x10 HW	FC GL 2X20 HW
A =	720	832	976
B =	950	922	1056
C =	365	365	383
D =	505	505	523
E =	795	795	900
F =	180	200	215
G =	205	205	305
H =	298	376	448
I =	352.5	422	494
J =	400	476	548
K =	292,5	292,5	310
L =	172,5	172,5	192,5
M =	136	136	151
N =	335,5	335,5	353,5

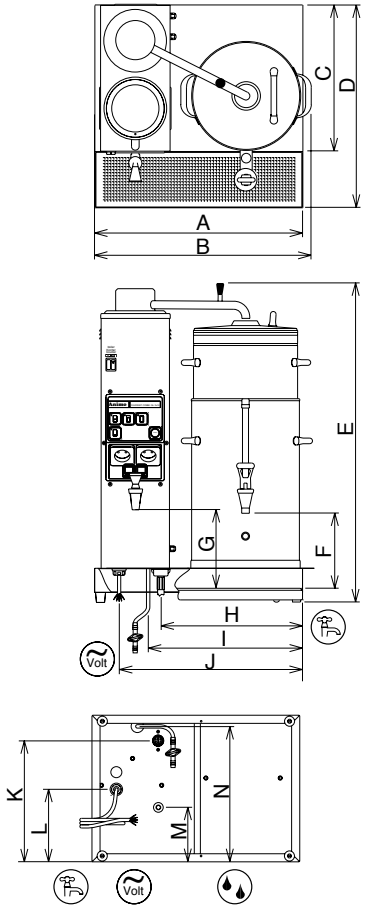


Fig. 4

Afmetingen/Dimensions/Maße (Fig. 4 /Abb. 4)		
	FC GL 1x10 HW	FC GL 1X20 HW
A =	550	623
B =	595	663
C =	365	383
D =	505	523
E =	795	900
F =	200	215
G =	205	305
H =	95	95
I =	140	140
J =	195	195
K =	292,5	310
L =	172,5	192,5
M=	136	151
N =	335,5	353,5

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GB

TABLE OF CONTENTS

This manual has been written for users of the Animo FC GL HW. Read this manual carefully for good and safe use of this appliance.

1. GENERAL DESCRIPTION

The FC GL HW is an automatic coffeebrew installation. It has a flow water heater and 2 removable electrical heated urns with a capacity of 5,10 or 20 litres each. Minimum brewing capacity is 1,25/2,5/5 litres and maximum capacity 5/10/20 litres per brew. The flow water heater brews the water fast and doses automatic the selected quantities to assure a correct and efficient filtration. This installation is provided with a separate hotwaterboiler and hotwatertap to draw of smaller capacities (uptill a full jug of 1,8 litres) of hot water for tea, instant products etc..

In figure 1 the main parts are indicated.
In figure 2 the controls are indicated.

figure 1:

A - Hot waterreservoir
B - Swivel arm
C - Dry-boil safety guard Flow water heater
D - Dry-boil safety guard hot water reservoir
E - Drip tray with grid
F - Control panel column
G - Filter
H - Container DE
I - Drain hose tape hot water heater
J - Hotwater tap
K - Switch hot waterreservoir

The machine is supplied with the following parts:

- 2x Container DE
- 2x Filter + basket filter insert
- 2x Blender
- Basket filterpaper (50 sheets)
- 2x Level gauge brush
- 2x Cable with plug (short)
- Cable with plug (long)
- Descaling funnel
- 2 sachets coffee fur remover
- 2 sachets descaling solvent
- Operation manual
- Water supply hoses of 1.5 m
- Drip tray with grid

2. TECHNICAL DATA

Type	:	FC GL 2x5 HW	FC GL 2x10 HW	FC GL 2x20 HW	FC GL 1x10 HW	FC GL 1x20 HW
Approx hourly capacity coffee	:	± 20 L/h	± 40 L/h	± 80 L/h	± 40 L/h	± 80 L/h
Buffer quantity	:	10 Litres	20 Litres	40 Litres	10 Litres	20 Litres
Minimum amount of coffee	:	1,25 Litres	2,5 Litres	5 Litres	2,5 Litres	5 Litres
Hourly capacity hot water (ca)	:	approx. 15L/h	approx. 15L/h	approx. 15L/h	approx. 15L/h	approx. 15L/h
Heating up period of hot water unit (15-98˚C)	:	14 min.	14 min.	14 min.	14 min.	14 min.
Maximal water drain	:	approx. 1,8 L	approx. 1,8 L	approx. 1,8 L	approx. 1,8 L	approx. 1,8 L
Recover time after max. drain	:	approx.6,5 min	approx.6,5 min	approx.6,5 min	approx.6,5 min	approx.6,5min
Drawing speed	:	1,8L / 20 sec.	1,8L / 20 sec.	1,8L / 20 sec.	1,8L / 20 sec.	1,8L / 20 sec.
Basket filter paper	:	Ø101/317	Ø152/457	Ø203/533	Ø152/457	Ø203/533
Electrical connection	:	3N~ 400V 50Hz	3N~ 400V 50Hz	3N~ 400V 50Hz	3N~ 400V 50Hz	3N~ 400V 50Hz
Power	:	5000W	8275W	11275W	8275W	11275W
Cold water supply	:	swivel 3/4”	swivel 3/4”	swivel 3/4”	swivel 3/4”	swivel 3/4”
Min. - Max. water pressure	:	1.5 - 8 bar	1.5 - 8 bar	1.5 - 8 bar	1.5 - 8 bar	1.5 - 8 bar
Temperature and level detection	:	electronic	electronic	electronic	electronic	electronic
Overflow hose	:	hose 12 mm	hose 12 mm	hose 12 mm	hose 12 mm	hose 12 mm
Empty weight	:	approx. 38 kg	approx. 45 kg	approx. 60 kg	approx. 30 kg	approx. 56 kg
Dimensions	:	see fig. 3	see fig. 3	see fig. 3	see fig. 4	see fig. 4

Technical alterations are reserved

WARNING ⚠

* Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
* Always observe local rules while installing the unit and use approved materials and parts.
* Always plug the machine into an earthed wall socket.
* Connect the machine to the cold watertap
* Connect overflow tap to drainage tube.
* Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
* Do not submerge or spray the machine.
* During use some parts will become very hot.
* Do not position the container on open fire, or hotplate.
* Never touch the softkeys with sharp objects.
* If the machine is not used it is advisable to remove the plug from the socket and turn off the water tap.
* Have all repairs carried out by a specially trained technician.
* First disconnect the electric cable before transporting the container.

3. INSTALLATION

Have all repairs carried out by a specially trained technician.
Follow the instructions to place and connect the unit, specified below.

3.1 Preparation to install

- The preparation to install must be done by a specially trained technician. Always observe local rules while installing the unit and use approved materials and parts.
- The technician may only make the connection from machine to the wall
- The electricity supply, the cold water supply (G3/4" tube 15mm) and the drain outlet (hose ø12 mm) must be within half a metre of the location where the appliance is installed.

3.2 Connection to the electricity supply system

The FC GL HW must be connect to rotatory current 3N~ 400V.
(FC GL 2x5 HW 1N~ 230V).
The wallsocket and the main switch secured group are part of the electricity installation. It is not allowed to connected other users to that group.
Depending on the model, the appliance should be connected according to the instructions in the figures below.

- (fig.4) In case of 3N~ 400V (5-core cable).
- (fig.5) In case of 3~ 230V (4-core cable).
- (fig.6) In case of 1N~ 230V (3-core cable).

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 and black-coloured wires ("LIVE") should be connected to the terminals which is either marked with the letter "L1, L2 and L3" or coloured red.

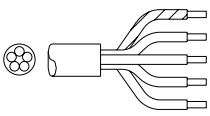


Fig. 4

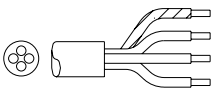


Fig. 5

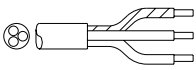


Fig. 6

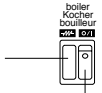
3.3 Connection to the water supply system
The installation requires a water stop valve (3/4") to be near the machine. The minimum water pressure may not be under 1,5 Bar (at 4L/min. flowpressure)

3.4 Connection to the drain outlet
Connect the overflow connection in open connection with a drain (syphon) in such a way that the excess water can be drained in case of a malfunction or maintenance.

3.5 Connection on a counter
Connect the machine at counter level and on a solid flat surface.

1. Check, before the connections are made, whether the main voltage corresponds to the voltage indicated on the identification plate.
2. Determine where the machine must be placed on the counter.
3. Make the transit at the counter see fig. 3.
4. Turn the supplied rubber feet under the base plate.
5. Connect the electricity supply, cold water supply and the overflow.
6. Place the drip tray in front of machine.
7. Place the containers over the locating lugs, place the coffee blenders into the containers and put the filters on the containers.
8. Position the swivel arm over the centre of the filter.

4. CONTROL PANEL (FIG. 2)



A - Pilot lamp hot water heater

B - On/off switch hot water heater

C - 1/4 brew

D - 1/2 brew

E - 3/4 brew

F - 1/1 brew

G - Stop switch

H - Socket for container DE

I - On/off switch container

5. PREPARATIONS BEFORE USE

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

5.1 Hot water heater
1. Open the manually operated water stop valve and check that the swivel connections are not leaking.
2. Put the plug into the socket and switch the hot water heater (fig. 2B) on.
3. The hot water heater will fill up, and start heaten up. The indicator light will light up (fig. 2A) until the water reached the correct temperature.
4. The water reached its correct temperature after just 14 minutes and the indicator light will goes off (fig. 2A).
5. The hot water heater is now ready for use.

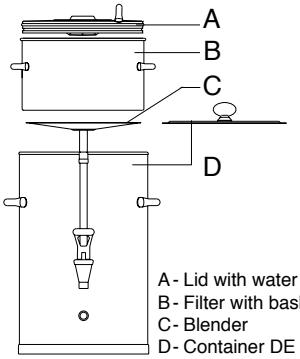
5.2 Flow water heater
1. The innerpot of the container must always be fresh and clean.
2. Put the cables with inlet plug into the back of the container and insert the plug into the socket on the flow water heater (fig. 2H). Switch on the container (fig. 2I). The heating will come on.

3. Select the 1/4 brew switch (fig. 2C) on the flow water heater. the heating process will start.
4. The process can be stopped at any time by the stop switch (fig. 2G).
5. After the process is stopped and the signal has sounded. The flow water heater is ready for use.

6. USE

√ Brewing coffee, see section 6.1
√ Brewing tea, see section 6.2
√ Drawing off hot water, see section 6.3

The swivel arm from the flow water heater is executed with a security device which only makes it possible to start the brewing process if the swivel arm is positioned over the centre of the filter lid. If the swivel arm is taken out of position, the brewing process will stop, the indicator light will blink and a signal will sound.



A - Lid with water distributor
B - Filter with basket filter insert
C - Blender
D - Container DE with lid

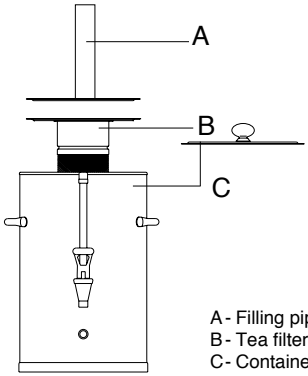
Basic rules for brewing coffee
- Use regular grind coffee (±50 gram/litre)
- Keep the containers and the filters clean.

6.1 Brewing coffee

1. The innerpot of the container must always be fresh and clean.
2. To avoid temperature loss during the brewing proess we recommed to pre heat the container, by putting the cable into the socket on the flow water heater (fig. 2H) filling the container with approx. 2 litres of hot water and switching the container on (fig. 2I) for at least 10 minutes before the brew starts. The indication lamp on the container will light up.
3. 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.
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 filter lid.
7. Start the flow water heater by selecting the required quantity on the control panel (fig. 2C, D, E or F). The indicator light will goes on. If the light starts to blink, this means that the swivel arm is not positioned over the centre of the filter lid.
8. The process can be stopped at any time by pushing the stop switch (fig. 2G).
9. The brewing process is starting, the blender in the container guarantees a uniform quality of the coffee, which makes stirring the coffee (with loss of time, temperature and aroma) unnecessary. The temperature of 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.
10. After ca. 10-14 minutes a signal will sound, meaning the flow water heating process has ended.
11. 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.
12. Rinse the filter after use.

6.2 Brewing tea

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



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

1. The innerpot of the container must always be fresh and clean.
2. To avoid temperature loss during the brewing proess we recommed to pre heat the container, by putting the cable into the socket on the flow water heater (fig. 2H) filling the container with approx. 2 litres of hot water and switching the container on (fig. 2I) for at least 10 minutes before the brew starts. The indication lamp on the container will light up.
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 on the container.
5. Place the filling pipe in 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 (fig. 2C 2D, 2E or 2F) and let the flow water heater start.
8. The process can be stopped at any time by pushing the stop switch (fig. 2G).
9. 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. The optimum extraction time is minimally 4 minutes and maximally 15 minutes. After more than 15 minutes the flavour of the tea decreases.
10. Rinse the tea-filter directly after use.

6.3 Drawing off hot water

The appliance has a tap for drawing off hot water (Fig. 1I). It is suitable for drawing off small amounts of hot water. The water reservoir is automatically topped up and kept up to temperature.

1. Switch the hot water unit on (fig. 2B). The indication lamp will light up. The water in the water reservoir will heat up.
2. After ca. 14 minutes the water has reached its temperature and the indication light will goes off. Hot water can now be tapped from the hot water tap. (fig. 1I)

Achievements of this water storage heater?

- Draw off a maximum of, 1,8 litre hot water each time. It takes ca. 6,5 minutes before temperature has been restored
- When the indication light (fig. 2A) goes out, more hot water can be drawn off.

7. MAINTENANCE

√ For the cleaning of various parts, see section 7.1
√ Removal of coffee deposits, see section 7.2
√ For descaling, see section 7.3

WARNING ⚠

* Do not leave the unit during maintenance.
* Always follow the prescriptions, that are delivered with the used descaling solvent.
* It is advisable to wear protecting glasses and gloves during descaling.
* After descaling, run the appliance throught at least three cycles.
* Wash hands after descaling.
* Do not submerge or spray the unit.
* Have all repairs carried out by a qualified technican.

7.1 Cleaning (daily)

- Rinse the innerpot of the container with hot water, or use if necessary Animo coffee fur remover.
- Attention! Do not place the container in the dishwasher or sink.
- Clean the gauge glass with a gauge brush, remove the gauge glass cap or the complete gauge glass protector vertical.
- The machine and container outside can be cleaned with a wet cloth, than wiped dry. Never use any abrasives, as these can cause scratches and mat spots
- Do not put the filter and the blender on a container witch is not in use. Place the lid obllique on the container, otherwise a stale taste my be the result.
- Always leave some clean water (2 cups) in the container, this stops the washer drying out.

7.2 Removal of coffee deposits

A sachet of coffee fur remover solvent is supplied with the machine. Usage is extremely simple.

1. Take a bowl filled with ca. 5 litre warm water and dissolve the coffee deposits remover solvent from the sachet into it.
2. Put the parts that need to be cleaned in the bowl and soak them for 15 to 30 minutes.

3. Rinse several times with warm water. Repeat treatment if the result is insufficient.
4. Scatter coffee deposits remover solvent on very filthy spots and clean with a wet brush.

7.3 Descaling

During operation scale will form in the machine. Therefore the machine needs to be descaled regular to guarantee the lowest energy consumption and proper functioning.

When to descale?

- If more steam escapes from of the swivelarm outlet during the brewing process as normal, the flow water heater needs descaling.
- Dependent on the frequency of usage and the hardness of the water, we advise to inspect the appliance visually regular for scale formation.
- Remove the swivelarm regular and check the inner boiling pipe. If the wall of the boiling pipe showing severe scale formation, then the flow water heater needs descaling.
- Remove the covers of the reservoir regular; It there is loose scale grit on the bottom, or if there is servere scale formation on the walls, then the hot water heater needs descaling.

Descaling the flow water heater

1. Operate the appliance once, selecting the 1/4 brew switch (fig. 2C) and push the stop switch after 3 minutes (fig. 2G). The advantage of this is that the element is well preheated, so that descaling is better and takes less time.
2. Carefully read the caution notice and the directions on the sachet ANIMO descaling solvent.
3. Dissolve 2 sachets of 50 gram ANIMO descaling solvent into 2 litre of warm water.
4. Remove the filter and place a plastic container under the outlet of the swivel arm to collect the descaling agent.

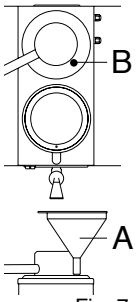


Fig. 7

5. Insert the descaling funnel (fig. 7A) into the hole next to the swivel arm (fig. 7B). Push the funnel downward as far as possible.
6. Pour the liquid at a temperature of 60 - 70˚C into the descaling funnel. The descaling agent will enter the boiler element by the supply pipe and will come out of the swivel arm as foam. The descaling solution can be poured into the funnel a second time after it has been collected in the plastic container. As long as the descaling agent comes out of the swivel arm foamingly, there are scales deposits in the appliance. Repeat the procedure described above with a new solution until no more foam comes out of the swivelarm.
7. Then pour approximately 4 Litres of cold water into the descaling funnel.
8. Remove the descaling funnel, switch on the flow water heater by selecting the 1/1 brew switch (fig. 2F) to rinse out the column.

Descaling the hot water heater

1. Carefully read the caution notice and the directions on the sachet Animo descaling solvent.
2. Switch off the hot water heater (fig. 2B).
3. Remove the round black and stainless steel safety lid from the hot water reservoir (fig. 1A).
4. Dissolve 2 sachets of 50 gram Animo descaling solvent into 2 litre of warm water. Draw of the warm water from the hot water heater.
5. Fill the hot water reservoir with the solution. This will now undergo a reaction with the scale deposits.
6. Allow the solution to soak in for 10 minutes until the frothing has stopped.
7 Draw of all the hot water by the tap (fig. 1l).
8. Switch On the hot water heater (fig. 2B).

Repeat the descaling procedure if there is still scale visible.

9. Draw off at least 3 jugs (6 litres) hot water heater.
10. Now the hot water heater is ready for use.

8. TEMPERATURE PROTECTION

There are two temperature protections in the unit that can be accessed from the outside. These are at the right side of the appliance (fig. 1C & 1D).
The protection in the rear belongs to the flow water heater (fig. 1C), the one in the front belongs to the hot water heater (fig. 1D). These protections switch off the corresponding parts when the temperatures rise too high. The most common cause for switching off is scale that has not been removed in time.

If the temperature protection operates proceed as follows:

1. Let the unit cool down.
2. Unscrew the black protection cover.
3. Push the button, that now appears and replace the black cover tightly.

When the protection was triggered due to scale formation, then proceed according to section 7.3. When the cause was not in scale formation, then contact your dealer.

9. TRANSPORT

If the machine has to be transported, the water reservoirs must be emptied.

1. Switch the appliance off and remove the plug from the wallsocket.
2. Remove the plugs from the containers and remove the containers.
3. Close the water outlet tap and disconnect the supply and overflow hoses.
4. Remove the swivel arm (fig. 8A) from the column by lifting the former vertically from the flow heater.
5. After the threaded ring thus revealed has been unscrewed (fig. 8B), the lid of the waterreservoir can be removed.
6. Remove the round black and stainless steel safety lid from the hot water reservoir (fig. 8C).
7. Take the drain hose tap (fig. 1I) out of the underside of the base plate, to drain the hot water reservoir completely, **then close it off again**.
8. Empty the machine, by turning it upside down above the sink, so that the remaining water runs out of the flow heater.
   (Attention: the water can still be hot!).
9. Replace the parts, mentioned in point 4 and 5.
10. The unit is now ready for transportation.
11. Proceed with section 3 “Installation” to reinstall the appliance.

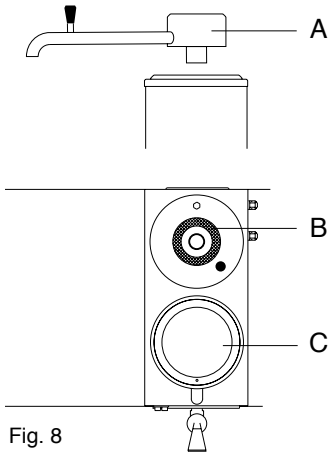


Fig. 8

10. ADJUSMENT OF THE BREWING QUANTITY

If the quantity of coffee is insufficient during operation, this can be caused by the quantity an quality of coffee, by the kind grind used or the hardness of the water. The quantity of water can easy be set by using the control panel (fig. 2). The adjusted quantity is preserved even after a power failure.

1. Position the swivel arm over the centre of the filter (without coffee) and an empty container.
2. Push on the control panel both selection switches 1/4 and STOP (fig. 2C+G) for 6 seconds. All the indicator lights start to flash.
3. After 6 seconds the indicator light from the selection switches 1/2 and 1/1 will (fig. 2D+F) start to blink after each other, indicating that you can release the switches.
4. Push the selection switch full brew. The flow water heater process starts. **Do not leave the appliance, as the process will only stop on your command!**
5. When the right quantity in the container has been reached push the stop switch (fig. 2G) and two short signals will sound. (i.e. the quantity of coffee to be made +10%) is reached, two short signals will sound.
   After a long signal, the brew quantity is programmed and will from this moment on stop at the quantity set.
   After the procedure described above has been carried out, the quantity 1/4, 1/2 and 3/4 have also been set.
6. By pushing both selection switches 1/4 and STOP (fig. 2C+G) for 6 seconds, the programmed brew quantity will reset and the above described procedure must be carried out again.

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.nl

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