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Animo has the right to change parts of the machine at any time without preceding or direct announcement to the client. The contents of this manual can also be changed without any announcement.

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.

2 GENERAL DESCRIPTION

The Favoriet Combi TK series comprises a standard and a duplex type. Both types have two coffee makers, each of these having a capacity of 5/10/20 liters. The FC TK differs from the FC TKD in that the Duplo has two columns. The FC TK comprises the following parts in the standard version (see fig. 2.01/2.02):

- A - 2x dust cover
- B - 1 column
- D - 1 swivel arm
- E - 1 descaling funnel
- F - 2 water-distribution sieves
- G - filter
- H - 2 mixers
- I - 1 water supply hose 3/4"x3/4"
- J - 2 power cords
- K - 2 coffee makers (DE)
- L - 1 base plate
- M - 1 drip tray cpl

The following parts are available as options (see fig. 2.01/2.02):

- B - basket filter papers
- C - basket filter insert (stainless steel)
- O - tea filter + disc
- P - filling pipe

3 TECHNICAL DATA

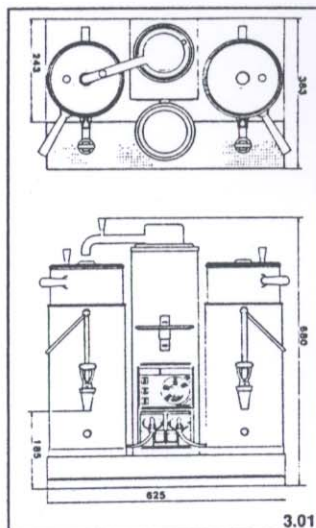
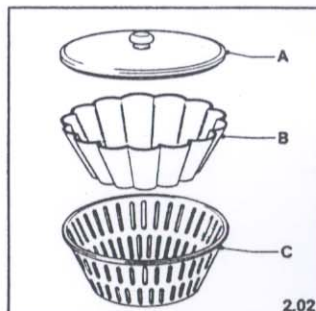
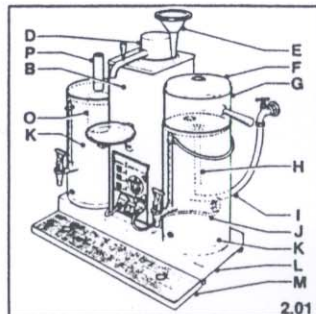
3.01 Favoriet Combi 2 X 5 TK

Type	: 2 x 5 litres
Hour capacity (approx.)	: 25 litres
Buffer quantity	: 10 litres
Minimum brewing quantity	: 2 1/2 litres

Electrical connection	: 240V/50Hz + ground
Power consumption	: 3,3 kW
Cold water supply	: hose 3/4"
Min.-max. water pressure	: 1,5 - 8 bar
Overflow	: hose Ø 16 mm
Filter paper	: Ø 190 mm

Dimensions (fig. 3.01):

Height	: 680 mm
Width	: 625 mm
Depth	: 243 mm
Depth incl. drip tray	: 383 mm
Outlet height	: 185 mm
Weight	: 30 kg



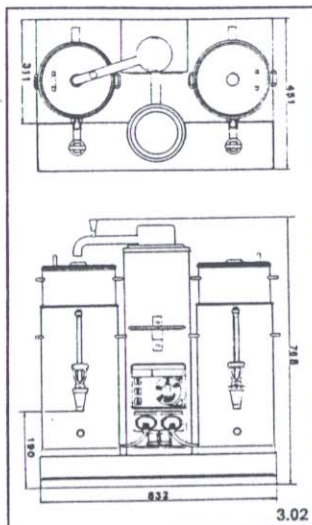
3.02 Favoriet Combi 2 x 10 TK

Type	: 2 x 10 litres
Hour capacity (approx.)	: 55 litres
Buffer quantity	: 20 litres
Minimum brewing quantity	: 5 litres

Electrical connection	: 3x415V + O + ground
Power consumption	: 6,5 kW
Cold water supply	: hose 3/4"
Min.-max. water pressure	: 1,5 - 8 bar
Overflow	: hose Ø 16 mm
Filter paper	: Ø 260 mm

Dimensions (fig. 3.01):

Height	: 768 mm
Width	: 832 mm
Depth	: 311 mm
Depth incl. drip tray	: 451 mm
Outlet height	: 190 mm
Weight	: 40 kg



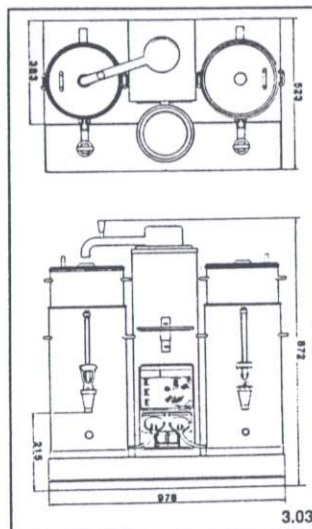
3.03 Favoriet Combi 2 x 20 TK

Type	: 2 x 20 litres
Hour capacity (approx.)	: 80 litres
Buffer quantity	: 40 litres
Minimum brewing quantity	: 10 litres

Electrical connection	: 3x415V + O + ground
Power consumption	: 9,7 kW
Cold water supply	: hose 3/4"
Min.-max. water pressure	: 1,5 - 8 bar
Overflow	: hose Ø 16 mm
Filter paper	: Ø 330 mm

Dimensions (fig. 3.01):

Height	: 872 mm
Width	: 976 mm
Depth	: 383 mm
Depth incl. drip tray	: 523 mm
Outlet height	: 215 mm
Weight	: 60 kg



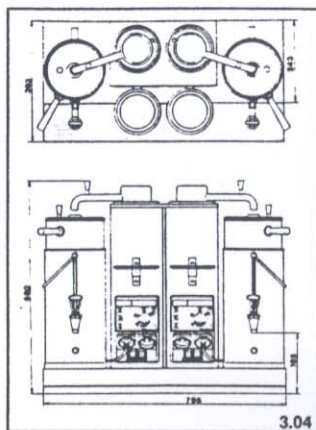
3.04 Favoriet Combi 2 x 5 TKD

Type : 2 x 5 litres
 Hour capacity (approx.) : 50 litres
 Buffer quantity : 10 litres
 Minimum brewing quantity : 2 1/2 litres

Electrical connection : 3x4150V/50Hz+O+ground
 Power consumption : 6,3 kW
 Cold water supply : hose 3/4"
 Min.-max. water pressure : 1 - 8 bar
 Overflow : hose Ø 16 mm
 Filter paper : Ø 190 mm

Dimensions (fig. 3.02):

Height : 680 mm
 Width : 795 mm
 Depth : 243 mm
 Depth incl. drip tray : 383 mm
 Outlet height : 185 mm
 Weight : 35 kg



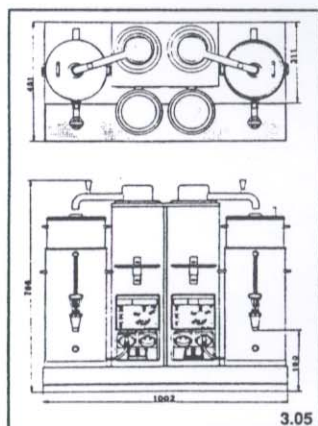
3.05 Favoriet Combi 2 x 10 TKD

Type : 2 x 10 litres
 Hour capacity (approx.) : 110 litres
 Buffer quantity : 20 litres
 Minimum brewing quantity : 5 litres

Electrical connection : 3x415V/50Hz+O+ground
 Power consumption : 12,5 kW
 Cold water supply : hose 3/4"
 Min.-max. water pressure : 1 - 8 bar
 Overflow : hose Ø 16 mm
 Filter paper : Ø 260 mm

Dimensions (fig. 3.02):

Height : 768 mm
 Width : 1002 mm
 Depth : 311 mm
 Depth incl. drip tray : 451 mm
 Outlet height : 190 mm
 Weight : 48 kg



3.06 Favoriet Combi 2 x 20 TKD

Type	: 2 x 20 litres
Hour capacity (approx.)	: 160 litres
Buffer quantity	: 40 litres
Minimum brewing quantity	: 10 litres

Electrical connection	: 3x4150V/50Hz+O+ground
Power consumption	: 18,7 kW
Cold water supply	: hose 3/4"
Min.-max. water pressure	: 1 - 8 bar
Overflow	: hose Ø 16 mm
Filter paper	: Ø 330 mm

Dimensions (fig. 3.02):

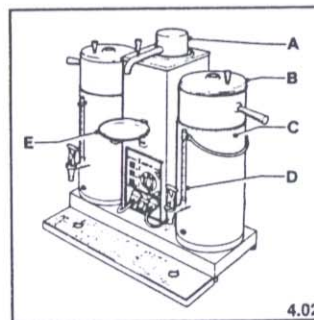
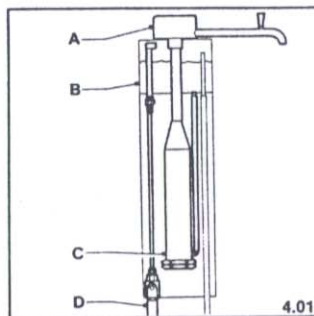
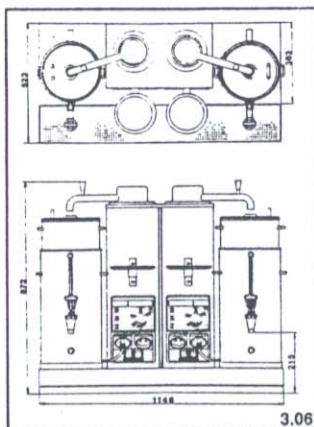
Height	: 872 mm
Width	: 1146 mm
Depth	: 383 mm
Depth incl. drip tray	: 523 mm
Outlet height	: 215 mm
Weight	: 67 kg

4 OPERATION

Water enters the appliance via a connection (fig. 4.01D) at the bottom. The temperature of the water is then 5 to 10°C. Next the water enters a watertank (fig. 4.01B). The water enters the heating element at the bottom (fig. 4.01C). The elements heats the water to 100°C. Then the boiled water enters the swivel arm (fig. 4.01A) at a temperature of approximately 98°C. From the swivel arm (fig. 4.02A) the water can be directed to either of the coffee makers or to a pot on the pot-holder (fig. 4.02E).

4.01 Coffee maker

The water coming from the swivel arm (fig. 4.02A) is distributed over the coffee in the filter by one of the water-distribution sieves (fig. 4.02B). When the water has passed through the filter with the coffee, a mixer incorporated in the coffee maker (fig. 4.02C) mixes it. The gauge glass (fig. 4.02D) indicates the amount of coffee in the coffee maker.



5 CONNECTION OF WATER AND ELECTRICITY

Check, before the connections are made, whether the mains voltage corresponds to the voltage indicated on the identification plate; an example of such a plate is shown in figure 5.01.

5.01 Connection over the counter

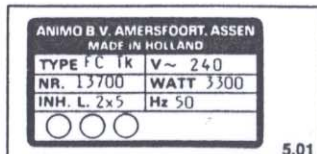
The connections for water, electricity and the overflow are situated at the bottom of the base plate. The cold-water tap (fig. 5.02E) with a 3/4" hose connection must be within half a metre of the location where the appliance is installed. The 3/4"x3/4" water supply hose (fig. 5.02F) is connected to the coupling (fig. 5.02C) and the overflow hose (16x12 mm) (fig. 5.02A) to a drainage gully or gutter. The plug of the power cord (fig. 5.02B) is plugged into a wall socket (fig. 5.02D).

The electrical connection of the duplex type (fig. 5.03C) is made in the same way. But in this case water is supplied through two hoses (fig. 5.03B), which can be connected to separate cold-water taps (fig. 5.03D) or to one common tap by means of a split-coupling (fig. 5.03E). Excess water is drained away by two overflow hoses (fig. 5.03A).

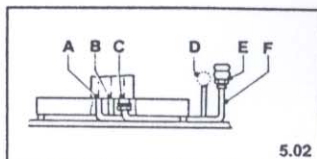
5.02 Connection under the counter

The connections for water, electricity and the overflow are situated at the bottom of the base plate. The cold-water tap (fig. 5.04D) with a 3/4" hose connection must be within half a metre of the location where the appliance is installed. The 3/4"x3/4" water supply hose (fig. 5.04E) is connected to the coupling (fig. 5.04C) and the overflow hose (16x12 mm) (fig. 5.04A) to a drainage gully or gutter. The plug of the power cord (fig. 5.02B) is plugged into a wall socket (fig. 5.04F).

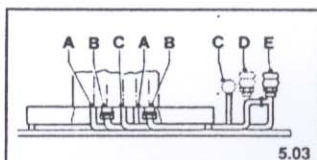
The electrical connection of the duplex type (fig. 5.05B) is made in the same way. But in this case water is supplied through two hoses (fig. 5.05C), which can be connected to separate cold-water taps (fig. 5.05D) or to one common tap by means of a split-coupling (fig. 5.05E). Excess water is drained away by two overflow hoses (fig. 5.05A).



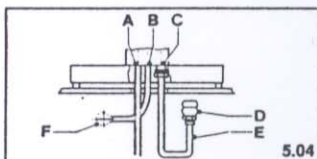
5.01



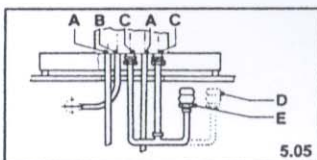
5.02



5.03



5.04



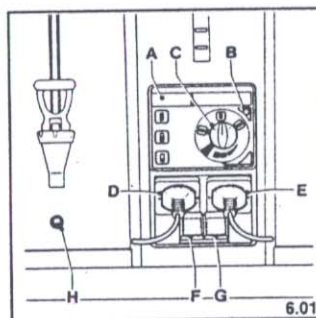
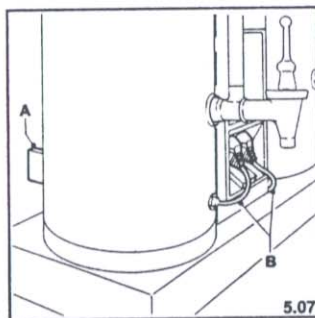
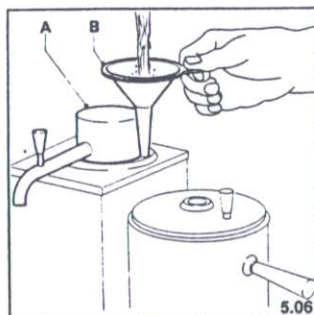
5.05

5.03 Bringing into service

Before the coffee makers can be used, the filters and the coffee makers themselves must be cleaned and the protective oil must be removed. Then the water and electricity can be connected. Insert a funnel (fig. 5.06B) into the hole next to the swivel arm (fig. 5.06A), so that the appliance can be filled with half a litre of cold water. The plugs can then be inserted into the sockets (fig. 5.07B) and into the coffee makers (fig. 5.07A).

6 CONTROL PANEL (fig. 6.01)

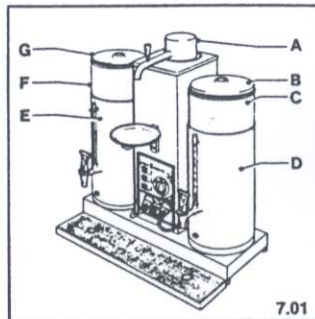
- A - identification plate
- B - pilot lamp
- C - timer
- D - plug for the left coffee maker
- E - plug for the right coffee maker
- F - on/off switch for the left coffee maker
- G - on/off switch for the right coffee maker
- H - pilot lamp: 'coffee maker switched on'



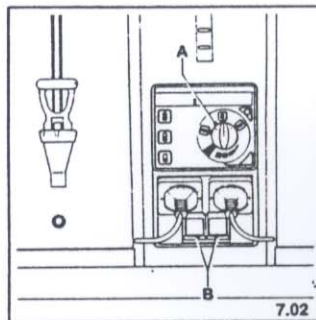
7 MAKING COFFEE

Before coffee can be made, all connections must be made as described in chapter 5.

- Each coffee maker (fig. 7.01D) can be switched on by means of its switch (fig. 7.02B).
 - The inner pots of the coffee makers must always be fresh and clean.
 - Before coffee can be made, the coffee maker must be switched on 5 minutes in advance, so that it is preheated.
 - The filter paper put in the filter must be wetted well, so that it clings to the bottom of the filter and prevents coffee grounds from getting into the coffee.
 - Then tap the water from the coffee maker, as described in chapter 9.
 - If normally ground vacuum-packed coffee or freshly roasted coffee is used, the dosage is approximately 40 g per litre, though the actual amount depends on individual taste. The coffee must be evenly spread over the filter (fig. 7.01C).
 - Place the water-distribution sieve (fig. 7.01B) on the filter (fig. 7.01C) and position the swivel arm (fig. 7.01A)
- Turn the knob of the timer to the desired quantity (fig. 7.02A). Approximately 40 seconds after switching-on it will start to boil the selected quantity of water and it will switch off automatically after the required quantity has been boiled.
- For the next brew the second filter (fig. 7.01F) is filled with coffee and the water-distribution sieve (fig. 7.01G) is put on. Position the swivel arm over the coffee maker (fig. 7.01E). Turn the knob of the timer to the desired quantity (fig. 7.02A).
 - A mixer in each coffee maker (fig. 7.01D-E) guarantees a uniform quality of the coffee, which makes decanting the coffee (with loss of time, temperature and aroma) unnecessary.
 - The temperature of the coffee is kept at a temperature of 83-85° C. The storage time of the coffee is determined by the blend and is usually 1 to 1 1/2 hours.
 - After the coffee has been made and the filter has drained, the latter can be removed and the lid can be placed on the coffee maker.



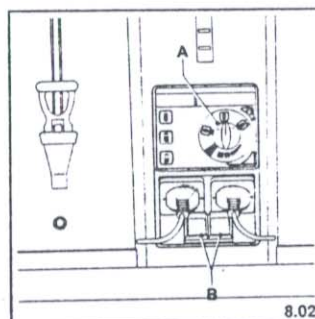
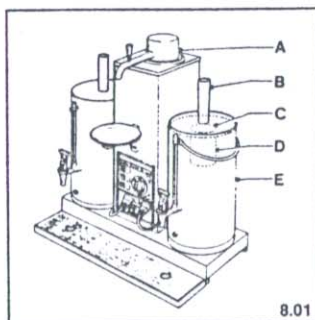
7.01



7.02

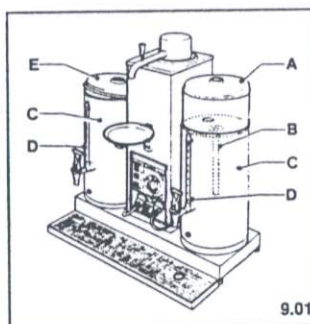
8 MAKING TEA

- The coffeemaker (fig. 8.01E) which will be used for making tea is switched on by means of its switch (fig. 8.02B), so that it is pre-heated.
- Put the tea, loose or in bags, in the tea filter (fig. 8.01D), approximately 6 grams per litre.
- Insert the tea filter (fig. 8.01D) into the disc (fig. 8.01C) already placed on the coffee maker (fig. 8.01E).
- Place the filling pipe (fig. 8.01B) on the tea filter and the disc. Then position the swivel arm (fig. 8.01A) over the pipe.
- Turn the knob of the timer to the desired quantity. In this way the tea making process is started (fig. 8.02A).
- Remove the pipe (fig. 8.01B) and the tea filter (fig. 8.01D) after the tea has been made. The optimum extraction time is minimally 4 minutes and maximally 15 minutes. After more than 15 minutes the flavour of the tea decreases.
- After the tea has been made, the lid can be placed on the coffee maker.



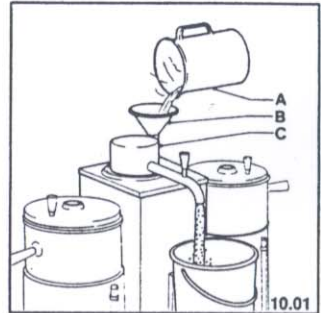
9 MAINTENANCE OF THE COFFEE MAKERS

- Rinse the inner pots of the coffee makers (fig. 9.01C) after use.
- Do not put the filter (fig. 9.01A) and the mixer (fig. 9.01B) on a coffee maker which is not in use. Place the lid (fig. 9.01E) obliquely on the coffee maker, otherwise a stale taste may be the result.
- Always leave a little clean water in the coffee makers (fig. 9.01C), so much that it is just visible in the gauge glass (fig. 9.01D). The water prevents caking of the coffee in the stopcock and desiccation of the rubber seals.



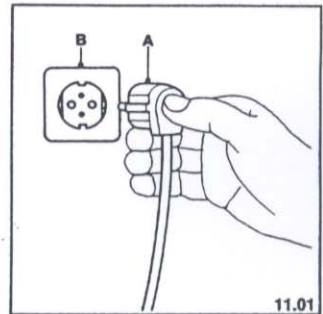
10 DESCALING

- Operate the appliance once, for a few minutes. The advantage of this is that the element is well preheated, so that descaling is better and takes less time.
- Insert the descaling funnel (fig. 10.01B) into the hole next to the swivel arm (fig. 10.01C). Push the funnel downward as far as possible. Place a plastic container under the outlet of the swivel arm (fig. 10.01C) to receive the descaling agent.
- Mix the descaling agent in a jug (fig. 10.01A) (see the directions for use on the package) and pour the liquid into the descaling funnel (fig. 10.01B).



The descaling agent will enter the boiler element via 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 scale deposits in the appliance. Repeat the procedure described above with a new solution until no more foam comes out of the swivel arm.

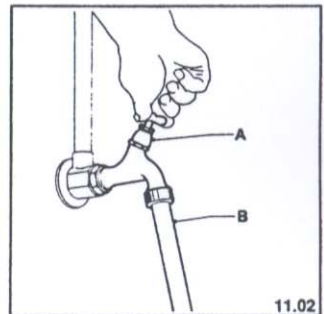
- Then pour approximately 4 litres of cold water into the descaling funnel (fig. 10.01B).
- Remove the descaling funnel, turn the knob of the timer for a full quantity to rinse out the column.



11 TAKING OUT OF SERVICE

If for some reason the appliance must be taken out of service, proceed as follows:

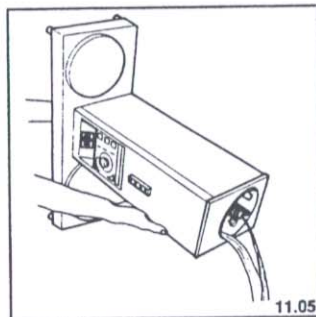
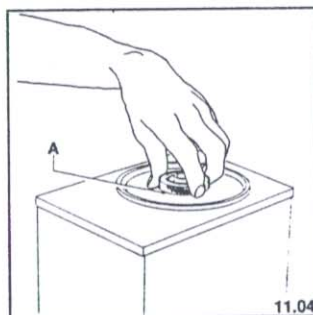
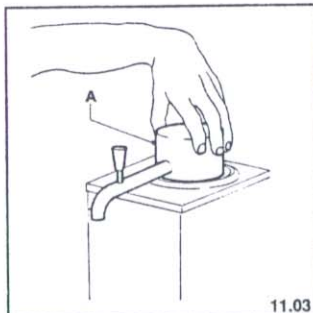
- Remove the plug (fig. 11.01B) from the wall socket (fig. 11.01A).
- Turn off the water tap (fig. 11.02A) and unscrew the hose (fig. 11.02B).



11.1 Transportation

If the appliance is transported, the water tank must be emptied.

- Remove the swivel arm (11.03A) from the column by lifting the former vertically from the flow heater.
- After the threaded ring (fig. 11.04A) thus revealed has been unscrewed, the lid of the water tank can be removed.
- Then the whole appliance must be held upside down to empty the water tank (fig. 11.05).



12 DISASSEMBLY OF THE FRONT PANEL OF THE COLUMN

Proceed as follows to disassemble the front panel of the column:

- Unscrew the two screws (fig. 12.01B) on both sides of the column (fig. 12.01A).
- Slide the front panel of the column (fig. 12.01A) upwards.
- Pull the panel forward at the bottom (fig. 12.01C).
- The plugs and connectors must be disconnected in order to remove the front panel completely.

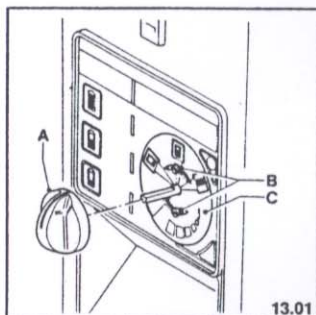
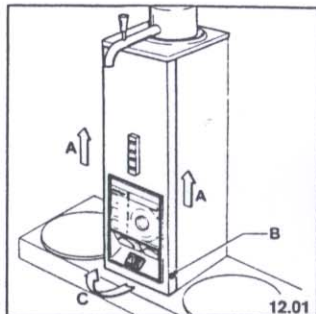
The inside of the column is now visible and all electrical components are accessible.

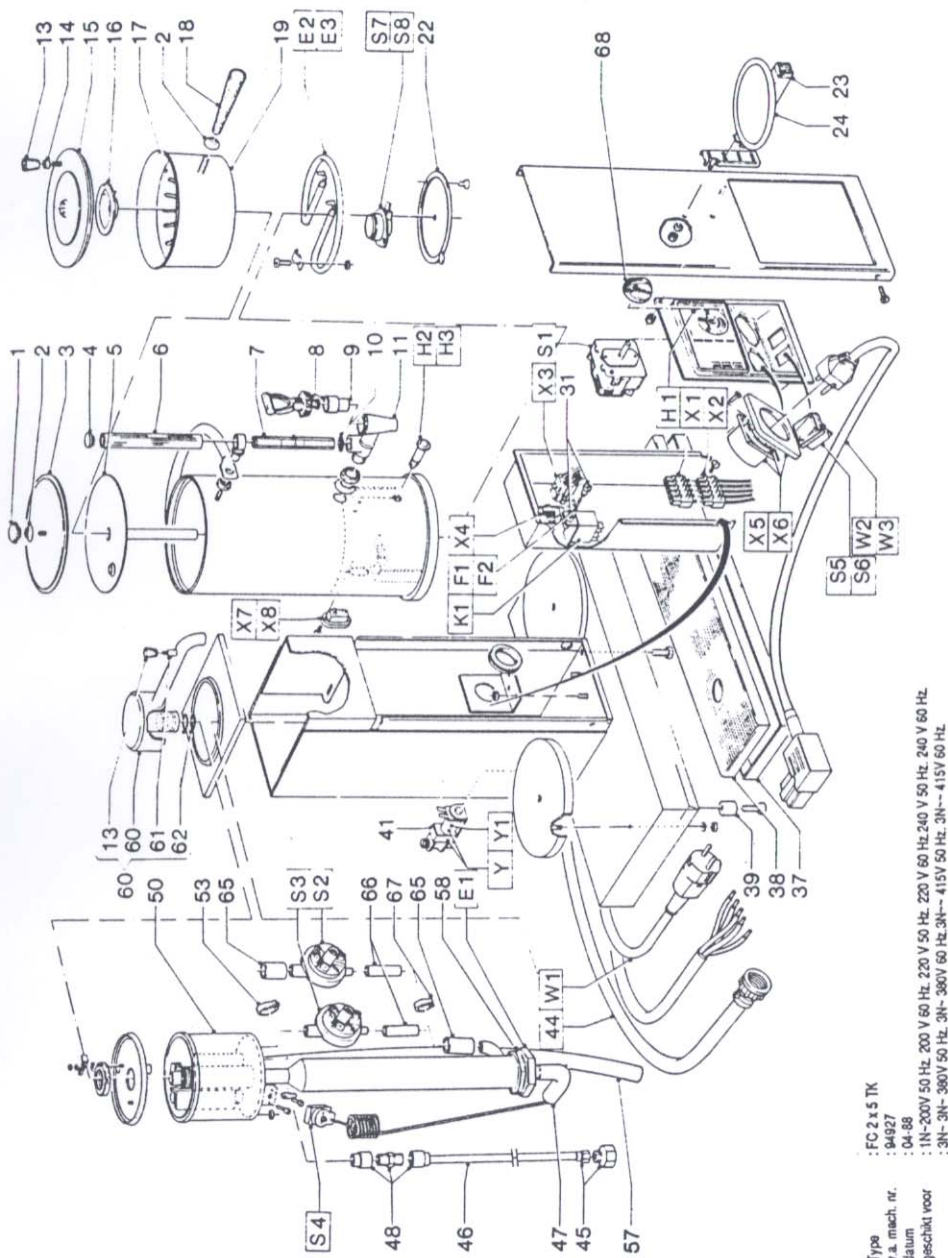
Reassembly is carried out in the reverse order.

13 ADJUSTMENT OF THE TIMER

Proceed as follows to adjust the timer:

- Slide the knob (fig. 13.01A) from the timer.
- Unscrew the two screws (fig. 13.01B) a little, so that you can turn the index plate (fig. 13.01C).
- If you turn the index plate (fig. 13.01C) to the right you get more and to the left you get less.
- Reassembly is carried out in the reverse order.





Type : FC 2 x 5 TK
 v.a. mach. nr. : 94927
 datum : 04-88
 geschikt voor : 1N-200V 50 Hz, 220 V 50 Hz, 220 V 60 Hz, 240 V 50 Hz, 240 V 60 Hz,
 : 3N-3N-380V 50 Hz, 3N-380V 60 Hz, 3N-415V 50 Hz, 3N-415V 60 Hz

Codeleier Codeleire Code- zeichen	Description	Art. nr.	1-				3-				
			200V- 50 Hz	200V- 60 Hz	220V- 50 Hz	240V- 50 Hz	240V- 60 Hz	3N-380V 50 Hz	3N-380V 60 Hz	3N-415V 50 Hz	3N-415V 60 Hz
C1	Condenser	02220	03157	03157	03027A	03027A	03027A	03027A	03027A	03027A	03027A
E1	Heating element 3Kw		03002	03002	03002	03157	03157	03002	03002	03157	03157
E2 E3	Fuse 6.3A	02041									
F1 F2	Signal lamp	02258									
H1	Relay	02255									
H2 H3	Timeswitch		02013	02013	02013	02430	02430	02013	02013	02430	02430
K1	Membrane switch	02006									
S1	Dry box protection	03088									
S2 S3	Switch 2p.	03047									
S4	Thermosat	02294									
S5 S6	Cable	03031	02201	02201	02201	02201	02201	02236	02236	02236	02236
S7 S8	Cable										
W1	Cable	02426									
W2 W3	Cable										
X1	Connector 5p. (socket)	02425									
X2	Connector 5p. (pin)	02424									
X3	Connector 6p. (socket)	05186									
X4	Connector 6p. (pin)	02434									
X5 X6	Socket	02434									
X7 X8	Inlet socket	02104									
Y	Solenoid	02466	02467	02183	02468	02469	02470	02183	02468	02469	02470
Y1	Solenoid coil	02474	02475	02473	02476	02477	02478	02473	02478	02477	02478

No.	ART. NO.	DESCRIPTION
01	08000	button
02	99100	decorative ring
03	54172	cap for gauge glass cover
04	08188	blender
05	96003	blender
06	54185	gauge glass cover L-211,5
07	54186	gauge glass L-226
08	04032	bonnet cap 1/2"
09	04034	nylon cap 1/2"
10	04023	O-ring of gauge glass
11	54103	body
12	08258	button
13	08258	button
14	05245	mouth
15	15109	cap
16	15005	water distributor
17	15003	basket filter insert
18	08003	grip
19	15103	filler
20	54238	cover plate
21	08671	cap
22	11285	can holder
23	02040	fuse holder
24	13120	drip tray
25	08006	drip-tray grill
26	08006	leg
27	02458	solenoid $\bar{B} O Z Y$
28	08165	connection tube 3/4 x 3/4
29	07236	coupling
30	06242	tube 6 x 1 mm.
31	08027	tube 8 x 12 mm.
32	07270	coupling
33	14107	water container
34	07088	tube clamp 15.8 mm.
35	06028	tube 16 x 2 mm.
36	08237	gasket
37	11160	swivel arm
38	08051	mouth
39	08667	O-ring for swivel arm
40	06233	tube 14 x 2.5 mm.
41	06346	tube 5 x 11 mm.
42	07155	tube clamp 11.9 mm.
43	02278	button lime switch

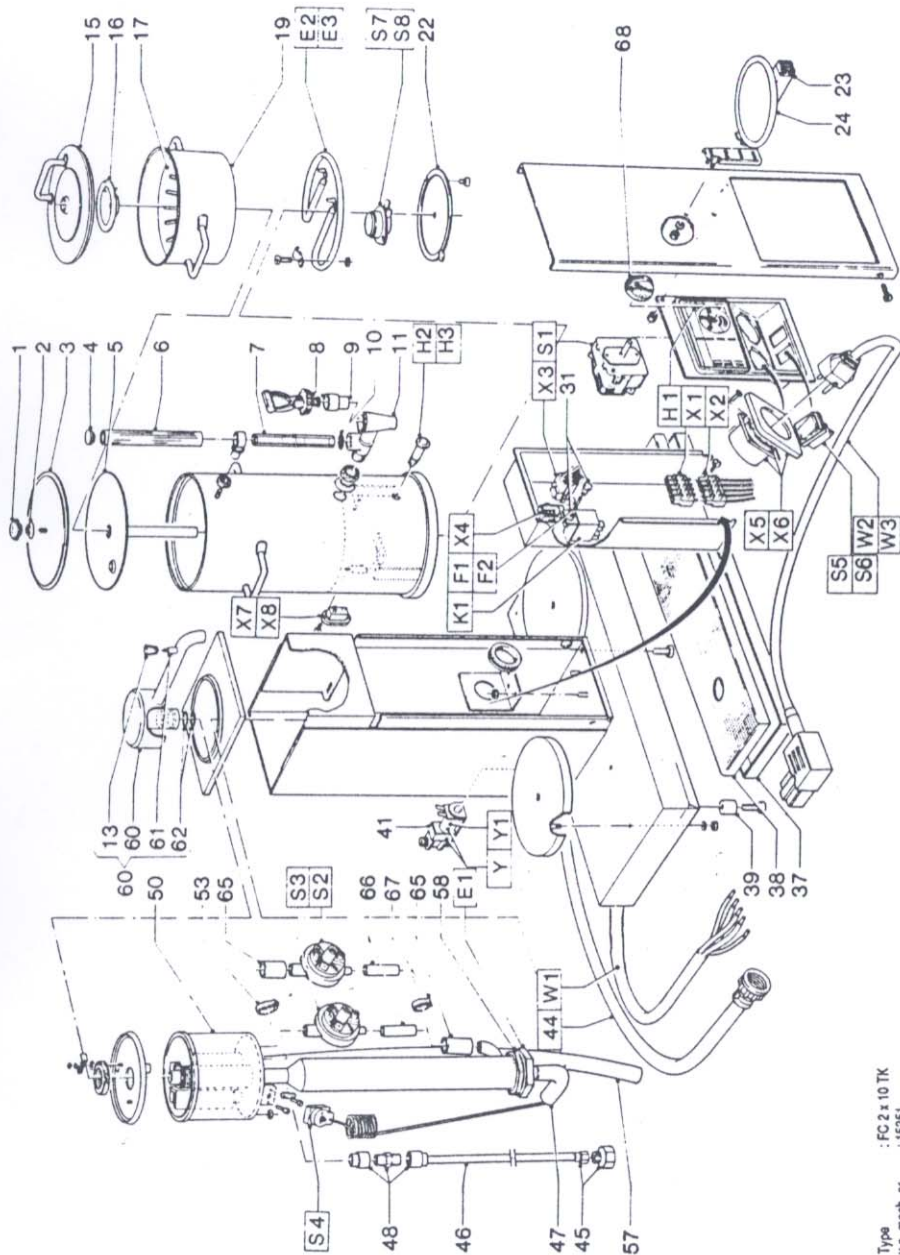
Type : FC 2 x 5 TK

v.a. mach. nr. : 94927

date : 04-88

to be used for : 1N-200V 50 Hz, 200 V 50 Hz, 220 V 50 Hz, 220 V 60 Hz, 240 V 50 Hz, 240 V 60 Hz

: 3N-3N-380V 50 Hz, 3N-380V 60 Hz, 3N-415V 50 Hz, 3N-415V 60 Hz



Type : FC 2 x 10 TK
 v.a. mach. nr. : 15351
 Date : 04-88
 to be used for : 3N-3N-380V 50 Hz 3N-380V 60 Hz 3N-415V 50 Hz 3N-415V 60 Hz

Codeletier Codelettre Code- zeichen	Description	Art. nr.	3-			
			3N-380V 50 Hz	3N-380V 60 Hz	3N-415V 50 Hz	3N-415V 60 Hz
C1	Condenser	02220	03118	03118	03146	03146
E1	Heating element 6Kw		03003	03003	03168	03168
E2 E3	Heating element 250W	02041				
F1 F2	Fuse 6.3A	02258				
H1	Signalamp	02255				
H2 H3	Signalamp					
K1	Relay		02013	02076	02430	02430
S1	Time-switch	02006				
S2 S3	Membrane switch	02098				
S4	Dry bolt protection	03047				
S5 S6	Switch 2p.	02294				
S7 S8	Thermostat	03031				
W1	Cable	02236				
W2 W3	Cable	02460				
X1	Connector 5p. (socket)	02425				
X2	Connector 5p. (pin)	02424				
X3	Connector 6p. (socket)	05166				
X4	Connector 6p. (pin)	05168				
X5 X6	Socket	02434				
X7 X8	Inlet socket	02104				
Y	Solenoid		02163	02468	02469	02470
Y1	Solenoid coil		02473	02478	02477	02478

No.	ART.NO	DESCRIPTION
01	08000	button
02	99100	decorative ring
03	54173	cap
04	08188	cap for gauge glass cover
05	96001	blender
06	54105	gauge glass cover
	L=211,5	
07	54188	gauge glass L=226
08	04032	bonnet cpl. 1/2"
09	04034	nylon cap 1/2"
10	04023	O-ring of gauge glass
11	54103	body
13	08258	button
15	15110	cap
16	15006	water distributor
17	75003	basket filter insert
19	96002	filter
22	54239	cover plate
23	08671	cap
24	11284	can holder
31	02040	lisa holder
37	13131	drip tray
38	13127	drip-tray grill
39	08006	leg
41	02458	solenoid 30-0,5
44	08165	connection tube 3/4 x 3/4
45	07236	coupling
46	05242	tube 6 x 1 mm.
47	06027	tube 8 x 12 mm.
48	07270	coupling
50	14108	water container
53	07086	tube clamp 15,8 mm.
57	06028	tube 16 x 2 mm.
58	08237	gasket
60	11161	turnable swivel arm
61	08051	mouth
62	08667	O-ring for swivel arm
65	06233	tube 14 x 2,5 mm.
66	08348	tube 5 x 11 mm.
67	07155	tube clamp 11,9 mm.
68	02278	button line switch

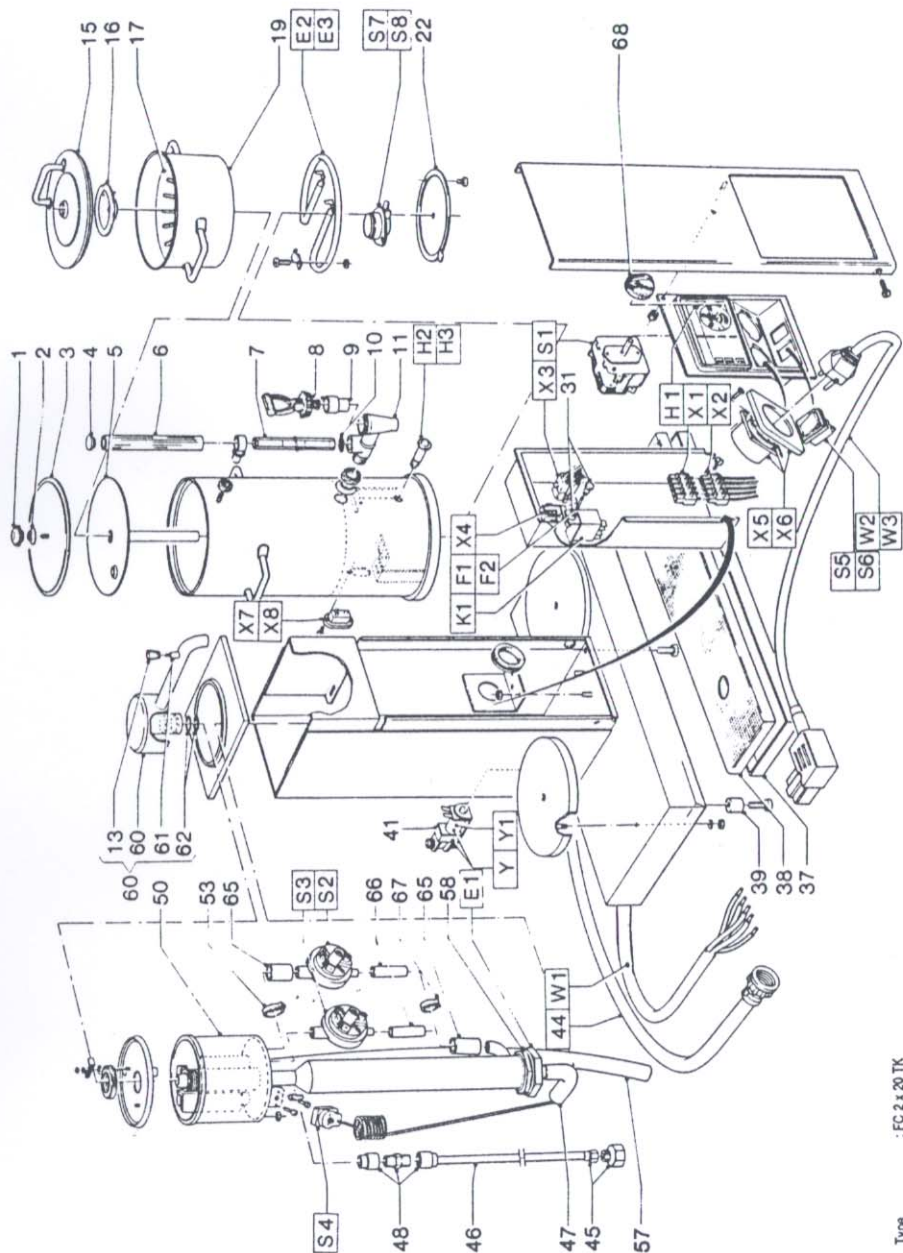
Type : FC 2 x 10 TK

v.a. mach. nr. : 15351

date : 04-88

to be used for

: 3N- : 3N- 380V 50 Hz. 3N- 380 V 60 Hz. 3N- 415 V 50 Hz. 3N- 415V 60 Hz.



Type : FC 2 x 20 TK
 v.a. mach. nr. : 15376
 data : 04-88
 to be used for : 3N- 3N- 380V 50 Hz. 3N- 380 V 60 Hz. 3N- 415 V 50 Hz. 3N- 415V 60 Hz.

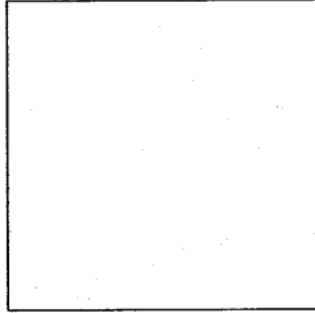
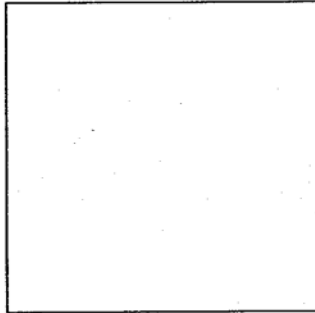
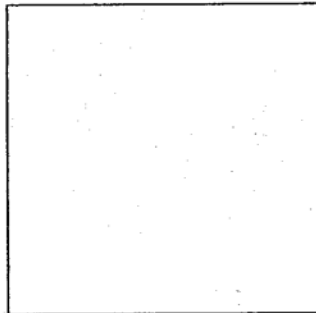
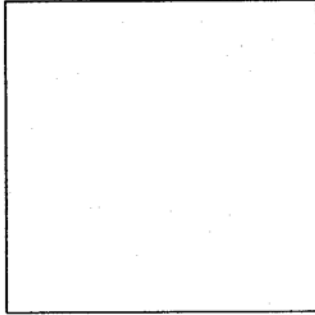
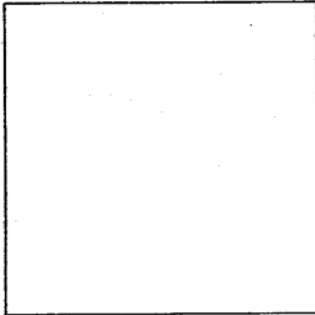
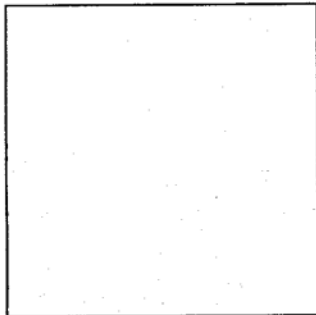
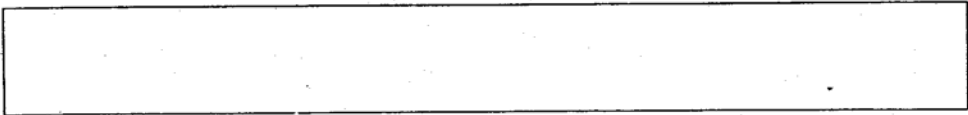
Codeleitr Codeleitr zichten	Description	Art. nr.	3-		
			3N-380V 50 Hz	3N-380V 60 Hz	3N-415V 50 Hz
C1	Condensar	02220	03029	03029	03161
E1	Heating element 8Kw		03004	03004	03165
E2 E3	Heating element 350W	02041			
F1 F2	Fuse 6.3A	02258			
H1	Signallamp	02255			
H2 H3	Signallamp				
K1	Rakly		02013	02076	02430
S1	Time switch	02006			
S2 S3	Membrane switch	02088			
S4	Dry bar protection	02047			
S5 S6	Switch Zp.	02294			
S7 S8	Thermostat	03031			
W1	Cable	02236			
W2 W3	Cable	02460			
X1	Connector 5p. (socket)	02425			
X2	Connector 5p. (pin)	02424			
X3	Connector 6p. (socket)	05166			
X4	Connector 6p. (pin)	05168			
X5 X6	Socket	02434			
X7 X8	Inlet socket	02104			
Y	Solenoid		02163	02468	02470
Y1	Solenoid coil		02473	02476	02477 02478

No.	ART.NO.	DESCRIPTION
01	08000	button
02	99100	decorative ring
03	54174	cap
04	08188	cap for gauge glass cover
05	96020	bleeder
06	54143	gauge glass cover L-296
07	54123	gauge glass L-300
08	04032	bonnet cap 1/2"
09	04034	nylon cup 1/2"
10	04023	O-ring of gauge glass
11	54103	body
15	15111	cap
16	15007	water distributor
17	15004	bucket filter insert
19	95000	filter
22	54239	cover plate
31	02040	fuse holder
37	73/2.2	drip tray
38	73/2.5	drip-tray grid
39	08006	leg
41	02458	solenoid $\frac{B}{C} \frac{D}{E}$
44	08185	connection tube 3/4 x 3/4
45	07236	coupling
46	06242	tube 6 x 1 mm.
47	06027	tube 8 x 12 mm.
48	07270	coupling
50	74/0.9	water container
53	07088	tube clamp 15,8 mm.
57	06028	tube 16 x 2 mm.
58	08237	gasket
60	11162	turnable swivel arm
61	08051	mouth
62	08867	O-ring for swivel arm
65	06233	tube 14 x 2,5 mm.
66	08346	tube 5 x 11 mm.
67	07155	tube clamp 11,9 mm.
68	02278	button time switch

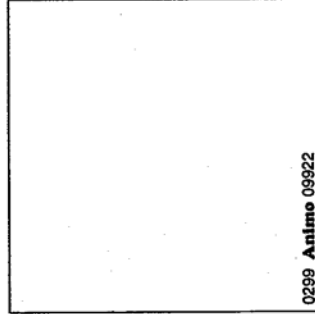
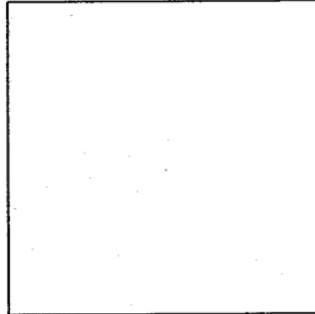
Type : FC 2 x 20 TK
 v.a. mach. nr. : 15376
 date : 04-88
 to be used for : 3N-380V 50 Hz 3N-380 V 60 Hz 3N-415 V 50 Hz 3N-415V 60 Hz

16 TROUBLE SHOOTING GUIDE

Malfunction	Possible cause	Solution
No hot water Pilot lamp [B] is off	No water pressure	Check whether the water tap has been turned on
	Filter in the solenoid blocked	Detach the filter from the solenoid and clean it
	The membrane switch is wrong	Replace membrane switch
	Boil-dry protection is in operation	Reset the boil-dry protection and check why the element has become too hot, e.g. because of steaming caused by scale deposits
	Appliance is not live	Check the fuse of the selection on which the appliance is connected
No hot water Pilot lamp [B] is on	The 6.3A glass fuse blown	Replace the 6.3A glass fuse and inspect the wiring for a short circuit
	The timer don't switch the power	Replace the timer
	The element is wrong The relay is wrong	Replace the element Replace the relay
Heater steams and does not heat enough water	Scale deposits	See: Descaling
Water comes out of the overflow during the brewing process	The membrane switch is wrong [S2.3]	Replace membrane switch
Gives too less water	The element is wrong The timer runs to short	Replace the element Replace the timer
Water comes out of the overflow when the appliance is not switched on	The solenoid does not close well anymore	Detach the solenoid and clean or replace it
The coffee makers do not become hot, the switches [S 5.6] do not light up	The 6.3 A glass fuse blown	Replace the 6.3 A glass fuse and inspect the power cord and the coffee makers for a short circuit
The coffee makers do not become hot, the switches [S 5.6] do light up	Loose wire or connection in the wall sockets [S 5.6], power cords, or coffee makers	Check the wiring and the connections and repair them if necessary
Gives unregular	Changing voltages and/of water temperature	None



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