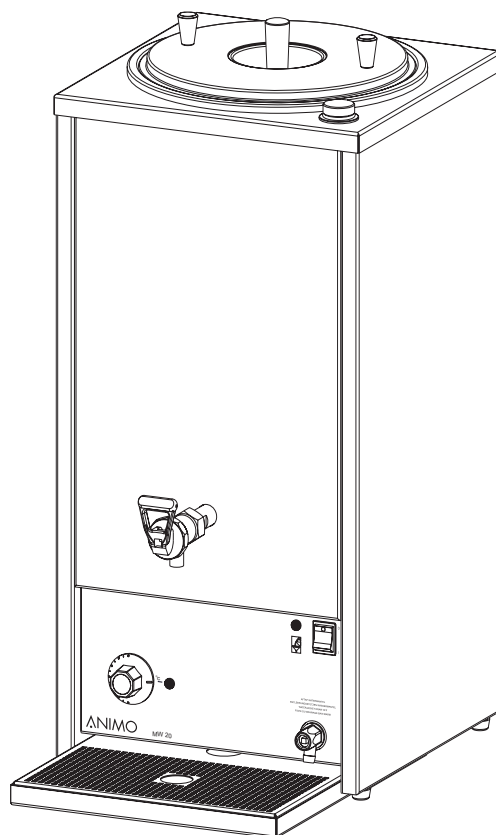


# ANIMO

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MW

MW 5  
MW 10  
MW 20



**gebruiksaanwijzing**  
**user manual**  
**betriebsanleitung**  
**mode d'emploi**

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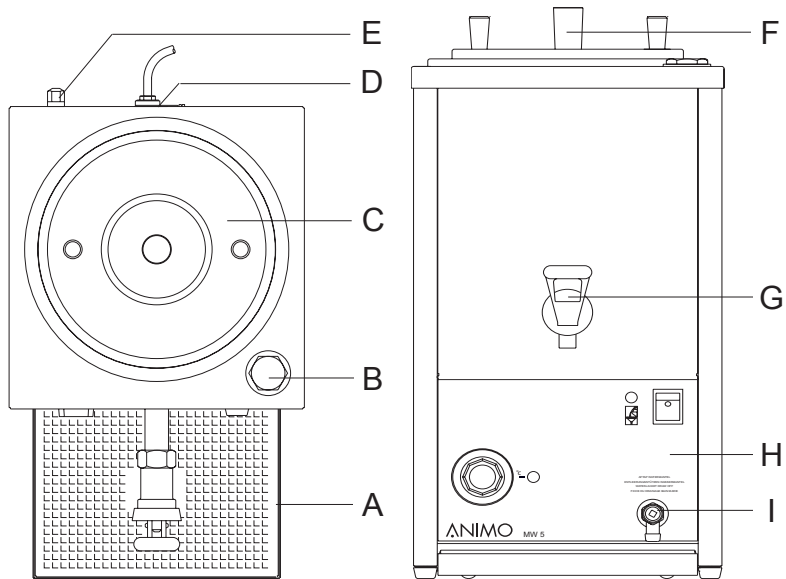


fig. 1 / Abb. 1

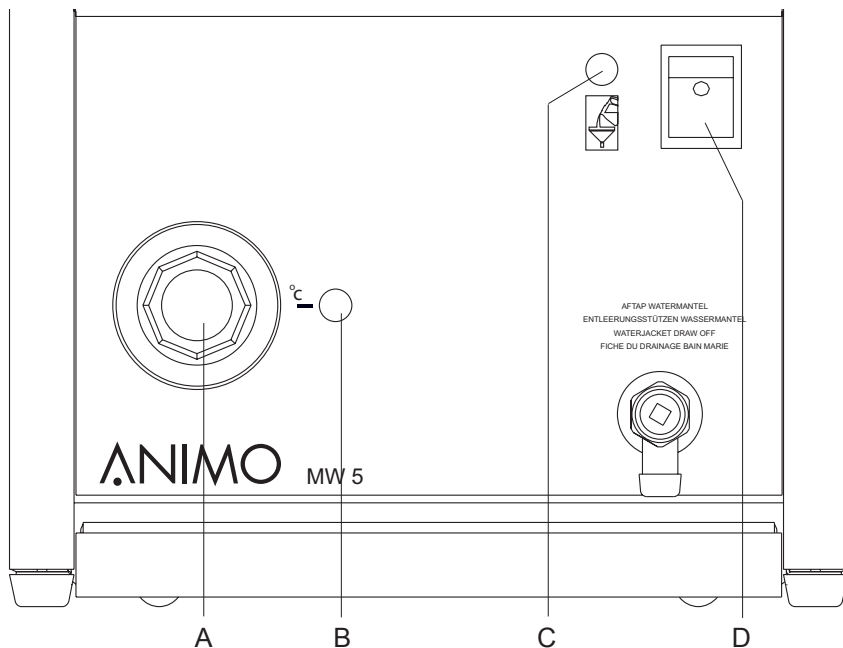
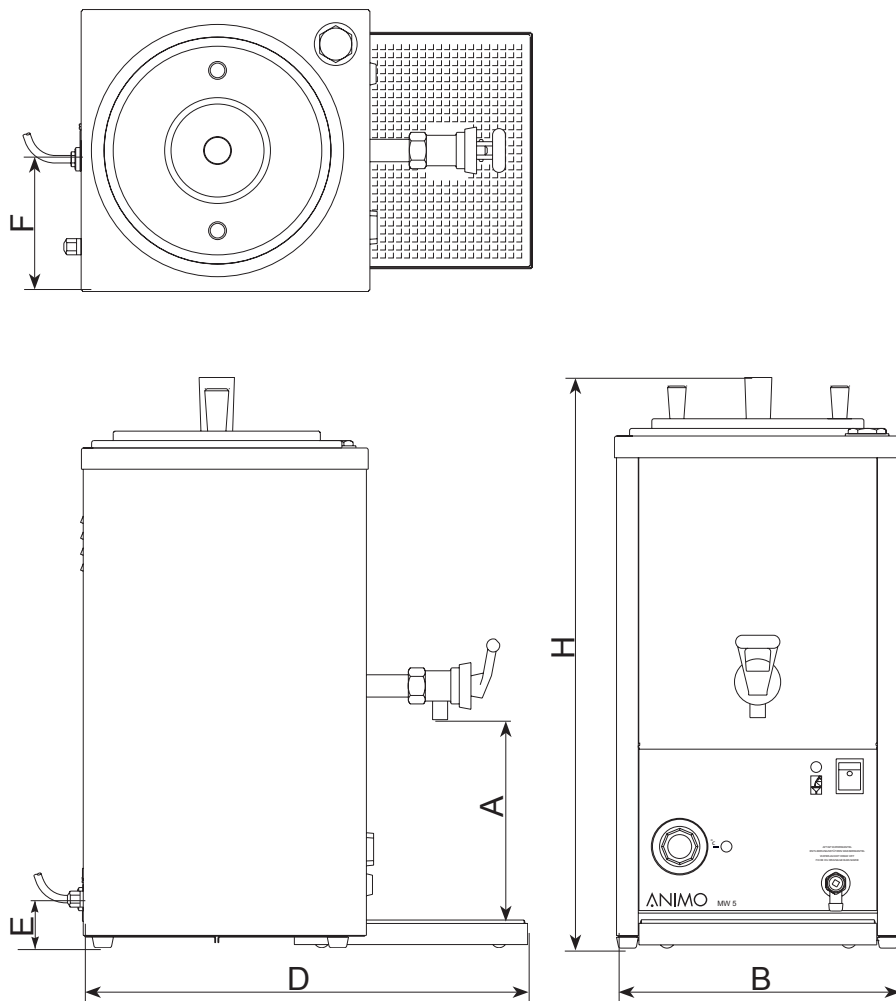






fig. 2 / Abb. 2



	MW 5	MW 10	MW 20	
Afmetingen	A	190	210	210
Dimensions	B	260	340	340
Abmessungen	D	420	490	490
Dimension	H	520	565	725
Dimensión	E	45	45	45
	F	120	160	160

fig. 3 / Abb. 3

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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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Read the instructions carefully, to make sure that the milk-heater functions properly and safely.

## 1. MILK-HEATER MW 5, 10, 20

The inclusion of a water jacket, (i.e. bain-marie system) keeps the milk from becoming crusted. A thermostat that can be freely adjusted to go up to 85°C automatically controls the storage temperature. Warning lights for heating and water jacket filling, plus a protection against boiling dry, guarantee a high degree of safety using a simple control. This machine is also suitable for heat other products.

In figure 1 the main parts are indicated.

In figure 2 the control points are indicated.

Figure 1:

A - Drip tray with grid	F - Blender
B - Fill cap for water jacket	G - Drain tap
C - Cover	H - Control panel
D - Electricity cable connection	I - Water jacket drain tap
E - Protection against boiling dry	

The device comes with the following accessories:

- Drip tray with grid
- Funnel
- Brush to clean the tap
- Key for the water jacket tap
- Blender
- Detergent 0.5L (Art.nr. 49003 contents 1 L)

## 2. TECHNICAL DATA

	<b>MW 5</b>	<b>MW 10</b>	<b>MW 20</b>
Voltage	: 1N~220-240V	3N~380-415V	3N~380-415V
Measured power	: 3.2 kW	6.6 kW	9.6 kW
Safety fuse	: 16 A	3x10 A	3x16 A
Frequency	: 50-60 Hz	50-60 Hz	50-60 Hz
Contents	: 5 L	10 L	20 L
Contents water jacket	: ± 3 L	± 4.2 L	± 6 L
Capacity per hour (when heated)	: 20 L/h	40 L/h	60 L/h
Heating time, when water jacket is cold	: ± 20 min	± 20 min	± 25 min
Heating time, when water jacket is warm	: ± 15 min	± 15 min	± 20 min
Level detection	: pressure switch	pressure switch	pressure switch
Length of cord	: 1.4 m	1.4 m	1.4 m
Size	: see fig. 3	see fig. 3	see fig. 3
Weight	: 13 Kg	18 Kg	20 Kg
From 18-75°C			

At an increased price the milk-heater, type MW5 is also available in:

1N~ 220-240V 50-60Hz 2,2,KW

2N~ 380V 50-60Hz 3 KW

### 3. HOW TO INSTALL AND CONNECT THE MACHINE

- Position the machine on a firm and even surface so that it can be connected to the electricity.
- When positioning the machine, bear in mind that it is equipped with an overflow device with comes out into the driptray.

The machine should be connected as demonstrated in the diagrams shown below, depending on the machine's electrical fittings.

- (fig.4) For 220V-240V 1 Phase with plug socket.
- (fig.4) For 220V-240V 1 Phase (3 core electric cable).
- (fig.5) For 380V 2 Phase (4 core electric cable).
- (fig.6) For 380V 3 Phase (5 core electric cable).

The following remarks apply to figure 4:

- If the plug fitted on the machine cable does not fit in your socket, replace it with a new plug that does fit.
- The replaced plug should be disposed of as it can be dangerous if plugged in a socket.

The following points should be observed when wiring a new plug:

1. The green/yellow-coloured wir ("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.

2. The blue-coloured wir ("Neutral") should be connected to the terminal which is either marked with the letter "N", or colour red black.
3. The brown-coloured wir ("Phase") should be connected to the terminal which is either marked with the letter "L", or coloured brown.

#### IMPORTANT !

The three core mains cable (fig. 4) has the following wiring code:

Green/Yellow - Earth  
Blue - Neutral  
Brown - Phase

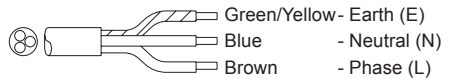


fig. 4

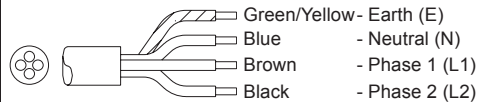


fig. 5

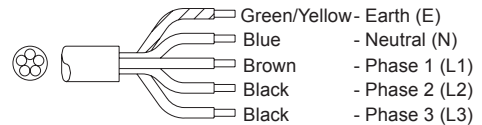


fig. 6

## WARNING

- \* 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 falls below freezing point because there is always water left in the system..
- \* 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.

## 4. CONTROL PANEL (FIG.2)

- A - Thermostat
- B - Warning light heating element
- C - Warning light filling water jacket
- D - On/Off switch

## 5. PREPARATIONS FOR USE

Before taking a new machine, a number of actions need to be taken.

1. Install the separate RVS tap on the connection of the milk-heater and firmly tighten the hexagonal nut.
2. Place the drip tray in front of the device.
3. Make sure that the tap is closed.
4. Carefully rinse out the internal reservoir with clean water.
5. Fill the reservoir with fresh milk.
6. Put the plug in the socket.
7. Switch on the milk-heater with the main switch (fig. 2D) and adjust the thermostat (fig. 2A) to the desired temperature. The warning light for the water jacket filling (fig. 2C) will now come on.
8. Screw off the fill cap (fig. 1B) and use the separate funnel to fill the water jacket with cold or hot water until the warning light for filling (fig. 2C) goes out.

**If the water jacket is over filled , the water will automatically over flow into the drip tray!**

9. The milk-heater will start to heat and the control light will come on.
10. Firmly screw on the fill cap to the water jacket.
11. Once the water jacket reaches the required temperature, the control light, next to the thermostat control button will go out.
12. The milk heater is now ready to used.

## 6. USE

1. Check if the reservoir is clean!
2. Close the tap and fill the reservoir with fresh milk or Glühwein.
3. Switch on the milk heater with the switch (fig. 2D) and adjust the thermostat (fig. 2A) to the desired temperature (85°C). The control light next to the thermostat light will come on.
4. If the light goes out (fig. 2B), the contents have reached the right temperature.
5. If the milk is not consumed immediately, the thermostat needs to be turned down to 68-72°C (constant pasteurisation).
6. During the heating proces the blender (fig. 1F) needs to be activated regularly.
7. If, when using the machine, the warning light for water jacket filling (fig. 2C) comes on, the water jacket needs to be filled until the light goes out. When the control light comes on the heater will switch off.
8. It is always possible to add fresh milk as the heating will take place automatically.

Milk is perishable! Therefore, ansure that the milk does not remain in the reservoir too long.

**IMPORTANT:** The boiling point of water in the water jacket, depends on the altitude at which the machine is placed, compared to sea-level. Be careful to set the thermostat in such a way that the water does not start to boil!

Water will boil at: - 1500 meters at 95°C  
- 3000 meters at 90°C



## 7. CLEANING

After using the the milk heater, clean it thoroughly and hygienically, as a clean reservoir will ensure a good drink, every time.

Do not apply any detergent containing lemon juice, as lemon reacts strongly with milk.

1. Switch the milk heater off.
2. Drain the reservoir.
3. Detach the drain tap by loosening the hexagonal nut.
4. Clean the drain tap and connection with the brush provided.
5. Re-fit drain tap, tighten the hexagonal nut.
6. Clean, reservoir, blender and Drip tray with a soft brush.
7. Always keep some clean water in the reservoir, this stops the washer drying out.
8. When the milk heater is not in use, keep the cover open at an angle with the machine.

In order to remove any remnants of milk, use the Animo MPW-cleaner.

- Pour 100 -150 ml of MPW-cleaner in the reservoir and add 1/2 ltrs of warm water.
- Spread the solution over the side of the reservoir and leave to react (about 10 min.).
- Drain the MPW-cleaner by opening the drain tap and rinse out the reservoir.
- If used carefully the solution can be applied to the drain tap, blender, cover and drip tray.

## 8. MAINTENANCE

- The stainless steel casing of the machine can be cleaned with a wet cloth, then wiped dry. Never use any abrasives, as these can cause scratches and mat spots.

## 9. TEMPERATURE SECURITY

The machine is fitted with a temperature security that can be accessed from the outside. The security is installed at the rear of the machine, next to the electricity cable connection. This is activated when the temperature gets to high.

When the security is activated, do the following:

1. make sure the machine has cooled down.
2. unscrew the black protective cover.
3. a button becomes visible. Press it and re-fit the cover.

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

## 10. TRANSPORTATION

1. Switch off the machine.
2. Remove the plug from its socket.
3. Drain the reservoir, and clean it (refer to Chapter 7 "cleaning")
4. Remove the drip tray.
5. Drain the water jacket, using key provided, open water jacket drain tap (fig. 11). In order to do this, drain off water into a bucket or use a hose pipe connection. Be careful, the water could be hot!
6. Firmly tighten the water jacket drain tap, once you have removed all the water.
7. The milkheater is now ready for transportation.

# ANIMO

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