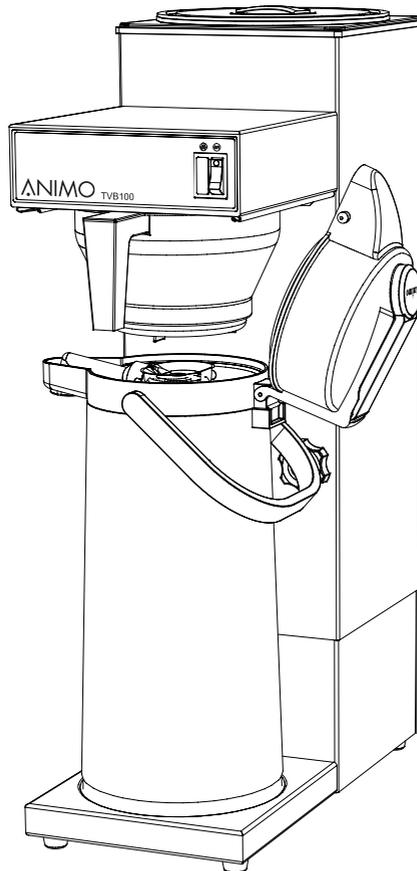


ANIMO

TVB 100



gebruiksaanwijzing
user manual
betriebsanleitung
mode d'emploi

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Dit apparaat voldoet aan de volgende EEG-richtlijnen:
 This appliance is in accordance with the following Directives:
 Dieses Gerät wurde in Übereinstimmung gemäß den folgenden Richtlinien gebaut:
 Cet appareil est conforme aux directives:
 Esta máquina cumple las directivas :



EMC 92/31/EEG &
93/68/EEG
LVD 73/23/EEG.



RoHs 2002/95/EEG
WEEE 2002/96/EEG



FOOD 1935/2004/EEG

2008 Animo®

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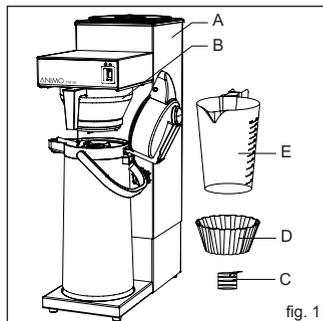


fig. 1

Please read this instructions carefully to ensure that the coffee maker is operated properly and safely.

1. GENERAL DIScription

The Aromatic TVB100 is a semi-automatic coffee maker. Its sophisticated construction, both of the housing and the water reservoir, makes this unit particularly suitable for areas where hard water prevails. The Aromatic TVB100 consists of the following standard components (see fig. 1):

- A - housing
- B - 2 basket filters 90/250
- C - measuring cup
- D - \pm 100 paper filters 90/250
- E - measuring jug 2 litres

Coffee maker excluding thermos jug.

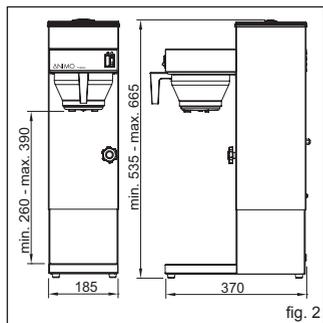


fig. 2

2. TECHNICAL SPECIFICATION

Type	: TVB100
Hourly capacity (approx)	: 20 litres
Buffer volume	: -
Minimum brewing volume	: \pm 1 litre
Power supply	: 1N-220-240V 50-60Cy
Power consumption	: 2100 W
Filter paper	: 90/250

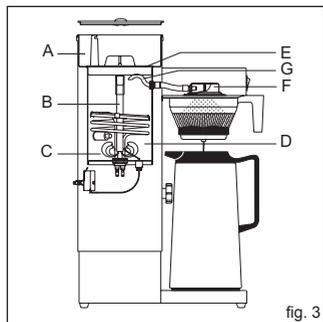


fig. 3

Dimensions (see fig. 2)

Height	: min. 535 - max. 665 mm
Height thermos jug	: min. 260 - max. 390 mm
Width	: 185 mm
Depth	: 370 mm

3. OPERATION

Pour the water into the cold water reservoir (fig. 3A). The cold water flows through the blender (fig. 3B) to the bottom of the water heater (fig. 3C), pushing the hot water (fig. 3D) upwards. The hot water at 97°C pushed up by the cold water can not go any higher than the blender (fig. 3E). The hot water can only flow through the syphon (fig. 3G) to the spraying plate (fig. 3F). Through this spraying plate the hot water is sprayed over the coffee.

4. CONNECTING THE TVB100

Before connecting the appliance, make sure that the available local voltage is the same as that shown on the type plate (fig. 4). The TVB100 is supplied with a plug fitting a 230V wall socket **with safety earth**. Before connecting the appliance, first fill up the water heater with water (see 5. PREPARATIONS BEFORE USE).

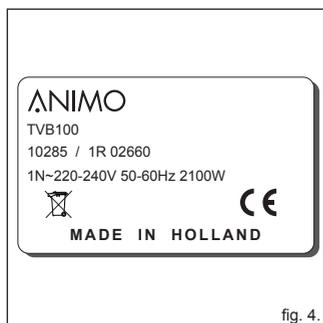


fig. 4.

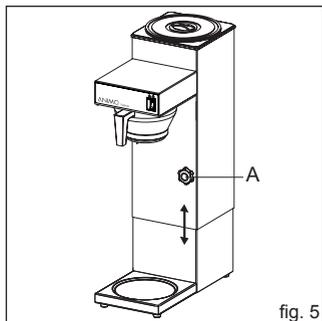


fig. 5

WARNING

- 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 TVB100 the instructions under '5. Preparations before use' have to be followed again.
- When the machine has to be opened for repairs or maintenance, the power supply must be disconnected.
- The TVB100 must never be submerged in water.

5. PREPARATIONS BEFORE USE

Before using the Aromatic TVB100, the height of the machine should be adjusted to accommodate the height of the thermos jug which will be used. (fig. 5).

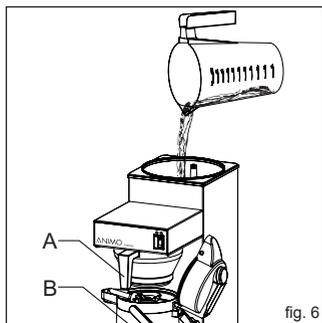


fig. 6

- Release the blade button (fig. 5A) by turning it to the left to enable height adjustment. After making the adjustment to the required height resecure by tightening the blade button.
- Slide an empty filter unit into position (fig. 6A), and place an empty thermos jug below it (fig. 6B).
- Pour about 3 litres of water into the cold water unit (fig. 6).
- As soon as the excess water runs into the jug through the filter unit the water heater is full.
- Push the plug into the socket.
- Switch on the water heater by means of the orange switch (fig. 7A). The orange indicator light (fig. 7B) will be illuminated. After 8 minutes, when the water heater has reached a temperature of 97°C the light switches off.
- The Aromatic TVB100 is now ready for use.

6. CONTROL PANEL (FIG. 7)

- ⓪/1 A - Orange switch for water heater.
- ⓪/1 B - Orange indicator light is illuminated when heating element is switched on.

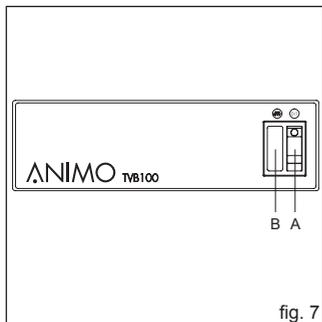


fig. 7

7. MAKING COFFEE

- When the water has reached the correct temperature, a filter unit (fig. 1D) 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. 1C) and generally amounts to 75 - 80 grams per jug (40 - 50 grams per litre).
- Pour a measuring jug of cold water into the water reservoir (fig. 6), the brewing process will now be started.
- The brewing process will take 5 to 6 minutes. Then coffee may be dispensed as required.
- 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 right 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 A (fig. 7). If coffee is to be made after that time, it will take a few minutes before the water heater has reached the correct temperature.

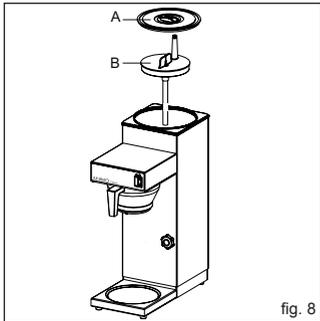


fig. 8

WARNING

- Stay with the machine during the descaling process and clean the machine.
- When descaling, always follow the instructions of the descaling agent used.
- When using a descaling agent it is advisable to wear protective gloves and safety goggles.
- Allow the machine to operate with clean water at least twice to rinse the solution from the system.
- After descaling, wash your hands thoroughly.
- If the machine is not being used it is advisable to disconnect the appliance.

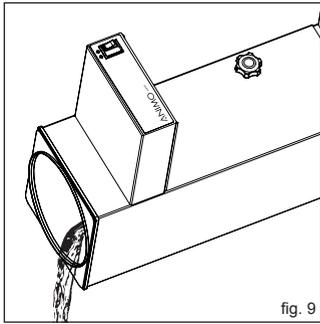


fig. 9

8. DESCALING

Switch off the cold water heater and wait until the water in the water heater has become cold so that the blend tray can be easily removed. As soon as the TVB100 has cooled down, remove the lid (fig. 8A) from the reservoir and lift the blender (fig. 8B) from the water heater. The whole boiler will now be visible. Tilt the TVB100 (fig. 9) to empty the water together with possible loose scaling. For removing the rest of the scaling use "ANIMO" descaling agent. Prepare an acid solution of ± 3 tablespoons of powder per one litre $\pm 60-70^{\circ}\text{C}$. **The blender cannot be cleaned with a descaling agent, as it is not acid resistant.**

Pour the solution into the machine to just below the syphon and leave for a while. Place an empty slide-in filter (fig. 1B) in position and an empty thermos jug below it. Pour one measuring jug of water into the water heater so that the solution is drained from the water heater through the syphon. Then the water heater can be emptied. Put the blender into the water heater with the arrow pointing in the direction of the filter. Replace the blender in the water heater and fill up the TVB100 with water as described in section 5 (PREPARATIONS BEFORE USE). Allow the machine to operate with clean water at least twice to rinse the solution from the system.

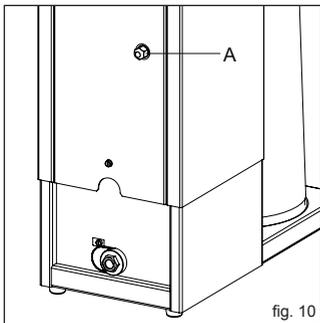


fig. 10

9. BREAKDOWN ANALYSIS

The TVB100 does not heat up the water. The water remains cold while the switch for activating the water is on.

9.1 CAUSE AND SOLUTION

- The dry heating protection device is switched off.
The TVB100 is fitted with a dry heating protection device that can be reached externally at the back (fig. 10A). 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.

ANIMO

Animo B.V.
Dr. A. F. Philipsweg 47
P.O. Box 71
9400 AB Assen
The Netherlands

Tel: +31 (0) 592 376376

Fax: +31 (0) 592 341751

E-mail: info@animo.nl

www.animo.eu

