

MANUAL

GB

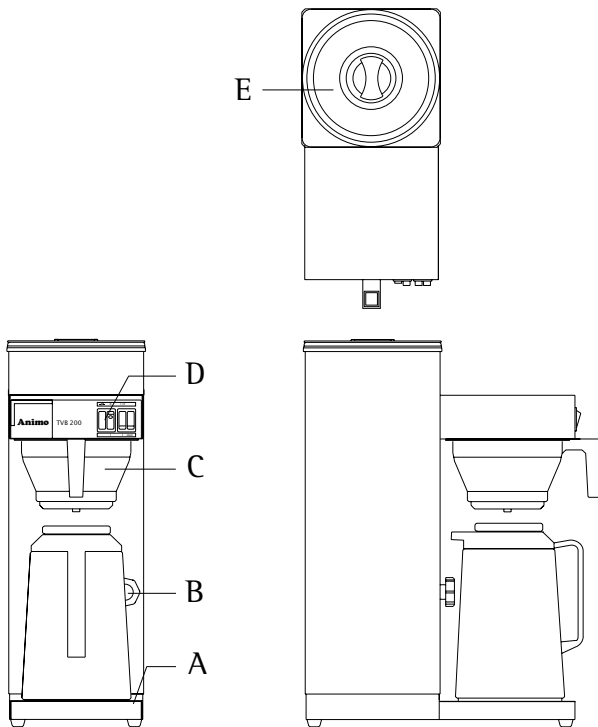


fig. 1

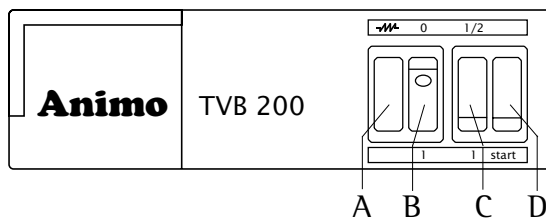


fig. 2

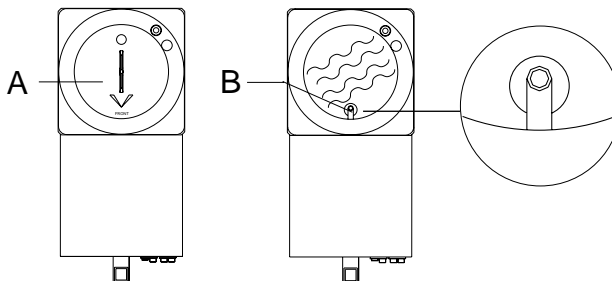


fig. 3

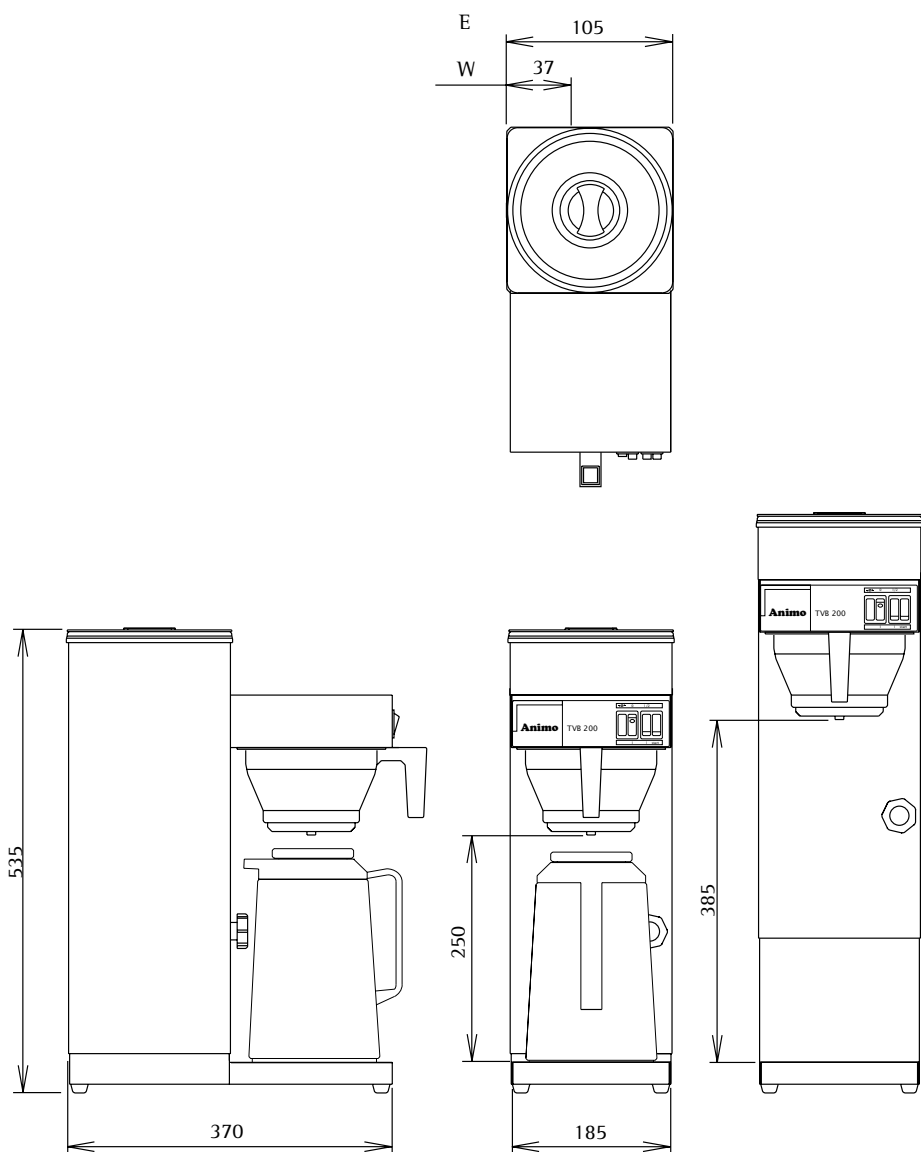


fig. 4



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.

Animo behoudt zich het recht voor om onderdelen op elk gewenst moment te wijzigen, zonder voorafgaande of directe kennisgeving aan de afnemer. De inhoud van deze handleiding kan eveneens gewijzigd worden zonder voorafgaande waarschuwing. Deze handleiding is geldig voor de machine in standaarduitvoering. Animo kan derhalve niet aansprakelijk worden gesteld voor eventuele schade voortvloeiende uit van de standaard uitvoering afwijkende specificaties van de aan u geleverde machine. Voor informatie betreffende afstelling, onderhoudswerkzaamheden of reparaties waarin deze handleiding niet voorziet, wordt u verzocht contact op te nemen met de technische dienst van uw leverancier. Deze handleiding is met alle mogelijke zorg samengesteld, maar Animo kan geen verantwoording op zich nemen voor eventuele fouten in dit boek of de gevolgen daarvan.

Animo has the right to change parts of the machine at any time without advice or direct announcements to the client. The contents of this manual can also be changed without any announcements. This manual is to be used for the standard model/type 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 cannot be held responsible neither for mistakes in the book nor for their consequences.

Animo behält sich das Recht vor, Einzelteile ohne vorherige Bekanntgabe an den Kunden zu ändern. Der Inhalt dieser Anleitung kann ebenfalls ohne vorherige Bekanntgabe geändert werden. Diese Anleitung gilt für die Standardausführung der Maschine. Animo haftet daher nicht für Informationen über Einstellungen, Wartungsarbeiten oder Reparaturen, die nicht in dieser Anleitung enthalten sind. Wenden Sie sich bitte gegebenenfalls an den Kundendienst Ihres Händlers. Diese Anleitung wurde mit größtmöglicher Sorgfalt zusammengestellt. Animo haftet jedoch nicht für etwaige Fehler in dieser Anleitung oder für die Folgen solcher Fehler.

Animo se réserve le droit de modifier les pièces à n'importe quel instant, sans avis préalable et sans obligation de notification au client. Le contenu de ce manuel est également sujet à modification sans avis préalable. Ce manuel s'applique au modèle standard de la machine. Par conséquent, Animo n'est pas responsable pour les dommages éventuels découlant de l'application de ce manuel aux modèles non standard. Pour les renseignements sur certains réglages, les travaux d'entretien ou réparations qui ne seraient pas traités dans ce manuel, Animo ne peut être tenu responsable des erreurs éventuelles ni des dommages qui en découleraient.

## TABLE OF CONTENTS

1.	GENERAL DESCRIPTION .....	2
2.	TECHNICAL DETAILS .....	2
3.	INSTALLATION .....	3
3.1.	Placing the TVB 200 .....	3
3.2.	Connecting the TVB 200 to the water supply system .....	3
3.3.	Connecting the TVB 200 to the electricity supply system .....	3
4.	CONTROL PANEL (FIG. 2) .....	4
5.	SET HEIGHT .....	4
6.	PREPARATIONS FOR USE .....	4
7.	USE OF THE TVB 200 .....	4
7.1.	Making coffee .....	5
8.	MAINTENANCE .....	5
8.1.	Cleaning (daily) .....	5
8.1.1.	Removing coffee deposits .....	5
8.2.	Descaling the water reservoir .....	6
8.2.1.	Removing loose scale residue .....	6
8.2.2.	Removing other scale deposits .....	6
9.	TEMPERATURE CUTOUT .....	7
10.	TRANSPORT .....	7

These operating instructions should be read carefully to ensure that your coffee machine is operated correctly and safely.

## 1. GENERAL DESCRIPTION

This automatic coffeemaker makes coffee in thermos jugs of up to 1.85 litre. The machine is adjustable in height, allowing thermos jugs of varying capacities and heights to be used. The thermos jugs ensure optimum flavour and temperature, serving good quality coffee even after several hours.

In figure 1 the main parts are indicated.

In figure 2 the control points are indicated.

Figure 1:

- A - Centre plate for thermos jug
- B - Adjusting knob
- C - Removable filter 90/250 2x
- D - Control panel
- E - Water reservoir

The machine is supplied without a thermos jug.

The machine is supplied with the following accessories:

- 1 sachet coffee detanning agent (100 sachets for 50 grammes art.no. 49009)
- 1 sachet descaling agent (48 sachets for 10 grammes art.no. 49007)
- Approx. 50x paper coffee filters 90/250 (art.no. 01088 1000 pcs.)
- Water supply hose approx. 1.25m
- Measuring spoon
- Manual

## 2. TECHNICAL DETAILS

Type	: TVB 200
Approx. hourly capacity coffee	: ± 20 L/h
Coffee preparation time	: ± 5 min.
Minimum amount of coffee	: 1/2 kan
Level detection	: electronic
Paper filter size	: 90/250
Lenght of electric cable	: 1.4 m
Water connection	: 3/4" B.S.P.
Min. - Max. water pressure	: 1-8 bar
Dimension	: See fig. 4



Power supply (50/60 Hz)	Capacity	Fuse
220 V 1 live/neutral	1900 W	10 A
230 V 1 live/neutral	2100 W	10 A
240 V 1 live/neutral	2300 W	13 A

Technical alterations are reserved

## WARNING

- \* Always remove the plug from the socket if the machine has been opened for repair or maintenance.
- \* Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
- \* Always plug the machine into an earthed wall socket.
- \* 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 and turn off the water tap.

## 3. INSTALLATION

Before installing the machine, carry out the following steps.

### 3.1 Placing the TVB 200

- At counter level.
- On a solid flat surface.
- Such that it is near the water and electricity supply system.
- Such that it is not causing any damage in case of leakage.
- When positioning the machine, bear in mind that it is equipped with an overflow.
- Such that the ventilation holes in the back of the appliance are not blocked.

### 3.2 Connecting the TVB 200 to the water supply system

- The machine requires a water stop valve to be near the appliance.
- The water supply system should be within reach of the 1.25 meters long water hose.
- Connect the water hose that comes with the system to the cold water supply and to the water connection point at the back of the machine.

### 3.3 Connecting the TVB 200 to the electricity supply system

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

- (fig.5) In case of 220V-240V 1 phase with fitting connection.
- (fig.5) In case of 220V-240V 1 phase (3-core cable).

The following remarks apply to figure 5:

- If the plug fitted on the machine cable does not fit to 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 wire ("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 wire ("NEUTRAL") should be connected to the terminal which is either marked with the letter "N" or coloured black.
3. The brown-coloured wire ("LIVE") should be connected to the terminal which is either marked with the letter "L" or coloured brown.

#### IMPORTANT!

The 3 core main cable (fig.5) has the following wiring code:

Green/yellow - Earth  
Blue - Neutral  
Brown - live

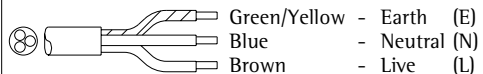


fig. 5

## 4. CONTROL PANEL (FIG.2)

A - Heating indicator lamp

B - On/off switch

C - Selection switch for full / half-full jug

D - starter switch.

## 5. SET HEIGHT

The height of the appliance can be adjusted. To set the appliance at the best possible height for the thermos jug to be used, the following actions should be carried out.

1. Slide the sliding filter into the filter holder.
2. Keep the upper part of the appliance in place and turn the adjustment button (fig. 1B) half a turn anti-clockwise to loosen it.
3. Move the upper part of the appliance up or down until the thermos jug you will be using fits between the foot and the sliding filter.
4. Place an empty thermos jug (without cap) under the sliding filter.
5. Leave about 1 cm space between the sliding filter and the thermos jug.
6. Tighten the adjustment button (clockwise).

## 6. PREPARATIONS FOR USE

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

1. Open the manually operated bleed valve and check that the swivel connections are not leaking.
2. Remove the cover of the water reservoir and remove the transparent blending tray vertically from the appliance.
3. Pour water into the reservoir up to approx. 2cm under the syphon (see fig.3B).
4. Replace the transparent blending tray in the appliance (see Fig. 3A)
5. Insert the sliding filter into the filter holder and place an empty thermos jug on the central tray.

6. Insert the plug in the socket and turn the appliance on at the on-off switch (Fig. 2B). The indicator lamp (Fig. 2A) will light up. The water in the reservoir will heat up.
7. The water will be up to temperature in about 7 minutes and the indicator lamp will go out.
8. Set the selection switch (Fig. 2C) for the required quantity.
9. Press the starter switch (Fig. 2D). The water reservoir will fill up. Once it has filled, the cold water will force the hot water through the sliding filter.
10. Do not forget to empty the thermos jug after the sliding filter has stopped dripping.
11. The appliance is now ready for use.

## 7. USE OF THE TVB 200

- ◇ For making coffee, see paragraph 7.1.
- ◇ For drawing off hot water, see paragraph 7.2.

Basic rules for making coffee

- Use extra-fine grind (approx. 40 grammes per litre).
- Keep the thermos jug and the sliding filters clean.
- Hint! Keep a pile of basket filter papers in the spare sliding filter or place a filter paper with coffee in this filter so that the next serving can be prepared without losing time.

### 7.1 Making coffee

1. Place a basket filter paper (90/250) with a suitable quantity of coffee (extra-fine grind) in the sliding filter. The quantity can be adjusted by means of the measuring cup supplied. Generally speaking, 70 - 80 grammes will be needed for a 1.85 litre thermos jug.
2. Place a clean empty thermos jug under the filter.
3. Check that the appliance has been turned on; main switch at "on" (Fig. 2B).
4. If the indicator lamp (Fig. 2A) is lit, do not press the starter switch; the water reservoir is heating up.
5. Set the selection switch (Fig. 2C). to the required quantity.



6. The water will be up to temperature in about 7 minutes and the indicator lamp will go out. Press the starter switch (Fig. 2D). The water reservoir will fill and coffee making will start.
7. Making coffee takes 5 or 6 minutes.
8. Stir the coffee in the thermos jug. Close the lid to retain the aroma, or place the thermos jug where it is needed.
9. After the sliding filter has been cleaned, the appliance is ready for further use.

## WARNING

- \* The appliance may not be immersed in water or sprayed.
- \* Stay with the appliance during maintenance work.

## 8. MAINTENANCE

- ◇ Refer to paragraph 8.1 for the daily cleaning of various components.
- ◇ Refer to paragraph 8.1.1 for the removal of coffee deposits.
- ◇ Refer to paragraph 8.2 for de-scaling the appliance.

### 8.1 Cleaning (daily)

- Clean the appliance and the thermos jug with a clean damp cloth.
- Do not use abrasive cleaning agents, because of the risk of scratches or dull patches.
- The sliding filter can be washed up in the usual way.

Note: the sliding filter and the thermos jug should not be washed in a dishwasher.

#### 8.1.1 Removing coffee deposits

A bag of coffee deposit solvent is supplied with the appliance. It is simple to use.

1. Dissolve one bag of coffee deposit solvent in a basin containing 5 to 10 litres of warm water.
2. Place the components which require cleaning in this solution and allow them to soak for 15 to 30 minutes.
3. Then rinse them several times with warm water. If the result is unsatisfactory, the treatment may be repeated.
4. If components are seriously stained, sprinkle the powder on them and clean them with a wet brush.

## WARNING

- \* Stay with the appliance during maintenance work.
- \* When de-scaling, always obey the instructions for the scale solvent being used.
- \* It is advisable to wear safety goggles and protective gloves while de-scaling.
- \* After de-scaling, run the appliance through at least three cycles.
- \* Thoroughly wash your hands after de-scaling
- \* The appliance may not be immersed in water or sprayed.
- \* Have all repairs carried out by a qualified technician.

### 8.2 Descaling the water reservoir

When in use, scale may be deposited in the appliance. So that the appliance will function properly and without wasting energy it should be de-scaled regularly.

When to de-scale?

- Depending on the use and the hardness of the water, we recommend that the appliance is visually inspected at regular intervals for the presence of scale.
- Remove the transparent blending tray regularly. The appliance should be de-scaled if the bottom of the reservoir is covered with loose scale or the walls are seriously covered with scale.
- Sometimes removing only the loose scale residues will be sufficient.

### **8.2.1 Removing loose scale residues**

1. Switch the appliance off and remove the plug from the wall socket.
2. Turn off the water supply tap and disconnect the supply hose.
3. Remove the reservoir cover.
4. Take the blender tray out of the water reservoir vertically. The plastic blender tray can only be removed easily if the water in the water reservoir has cooled down.

**Hint!** If this takes too long, place an empty thermos jug under the sliding filter and pour cold water into the reservoir by hand. The water will leave the reservoir and enter the thermos jug by way of the sliding filter. This will cool the reservoir more quickly.

5. Invert the appliance over the sink so that the water and the loose scale drain out.

### **8.2.2 Removing other scale deposits**

The ANIMO de-scaler can be used for removing other scale deposits.

**Note!** The reservoir is still empty, since the loose scale residues are removed first.

1. First take careful note of the warning and the instructions on the sachet of ANIMO de-scaler.
2. Dissolve two 50 gramme sachets of ANIMO de-scaler in 2 litres of hot water.
3. Insert an empty sliding filter into the filter holder and place an empty thermos jug on the foot plate.
4. Pour the acid solution into the reservoir and top the reservoir up to just under the syphon (Fig. 3B).
5. Allow the solution to take effect for about 10 minutes.
6. Draw off a quantity of the acid at the hot water outlet and pour it back into the reservoir.
7. Replace the transparent blender tray in the reservoir (Fig. 3A). Take care! place the blender tray in the reservoir with the arrow pointing towards the sliding filter.
8. Pour one jug of cold water into the reservoir, so that the solution flows from the reservoir and enters the thermos jug by way of the sliding filter.
9. Place an empty thermos jug under the sliding filter and pour the solution from the full thermos jug into the reservoir.

10. Repeat this action three times more. Take care: empty the thermos jug under the sliding filter in time!
11. Again remove the transparent blender tray vertically from the reservoir and rinse it in hot water. Empty the reservoir and rinse it thoroughly.
12. Recommission the appliance as described in Section 6, Preparations for use.

## **9. TEMPERATURE CUT-OUT**

The appliance is fitted with a temperature cut-out that can be reached from outside. It is located at the back of the appliance, next to the permanent water connection. The cut-out switches the appliance off if the temperature is too high. The most common cause for the cut-out operating is that scale has not been removed in time.

If the cut-out operates, proceed as follows:

1. Let the appliance cool down.
2. Unscrew the black protective cover.
3. Press in the button that is now visible and replace the protective cover tightly.

If the cut-out had operated because of excessive deposits of scale, proceed as described in section 8.2

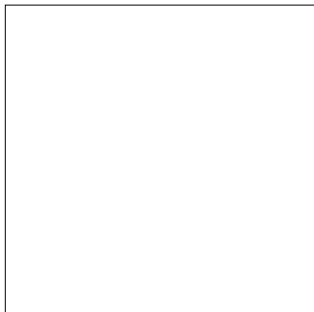
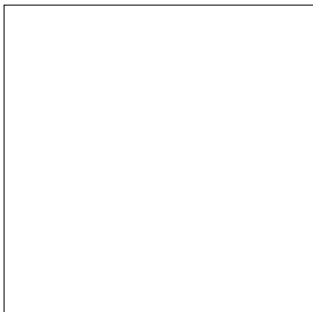
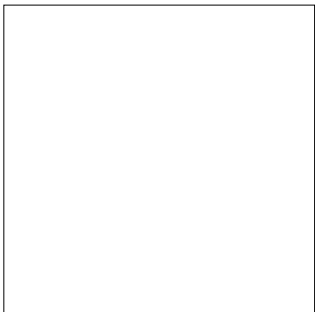
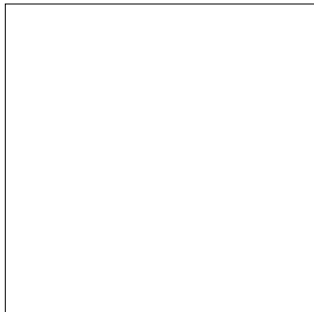
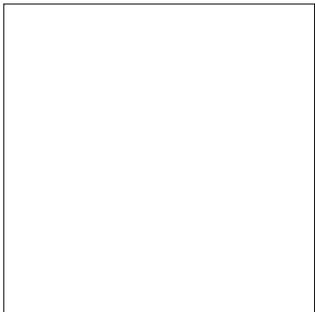
If a stoppage is not caused by the temperature cut-out, consult your dealer.

## 10. TRANSPORT

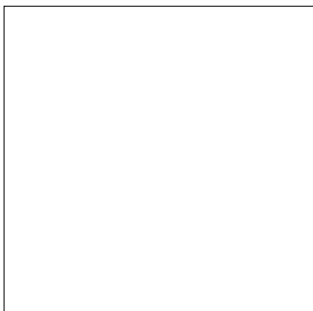
The following procedure should be followed when the appliance is transported:

1. Switch the appliance off.
2. Remove the plug from the wall socket.
3. Close the water supply tap and disconnect the supply hose.
4. Remove the sliding filter.
5. Remove the cover and remove the transparent blender tray vertically from the reservoir.
6. Empty the appliance into the sink.
7. Replace all the components that have been removed.
8. The appliance is now ready for transport.
9. When it is relocated, the procedures of Section 3, Installation, should be followed.

## PLACE FOR NOTES:



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](mailto:info@animo.nl)  
Internet: <http://www.animo.nl>



0498 Rev. 1 14/0999 **Animo** 09973



Accredited by  
the Dutch Council  
for Certification

