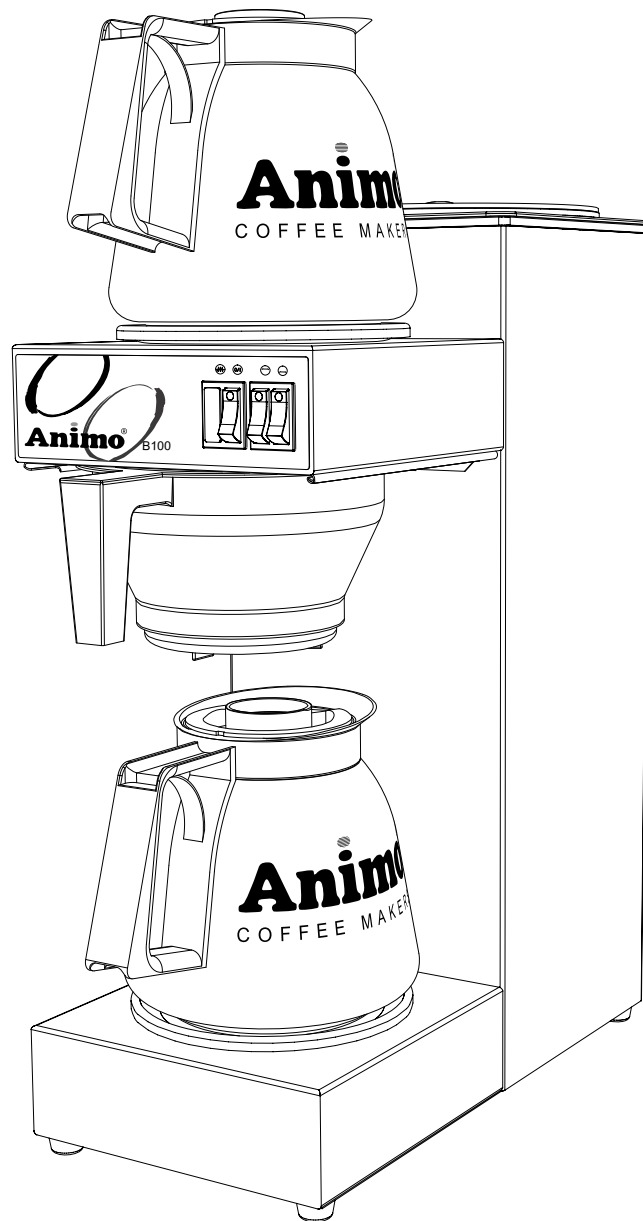


Animo®

B100



NL Gebruiksaanwijzing

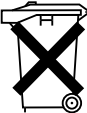
GB Manual

D Betriebsanleitung

F Mode d'emploi

Nederlands	3	
English	7	
Deutsch	11	
Français	15	

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:

		
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®

Alle rechten voorbehouden. 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.

All rights reserved. Animo has the right to change parts of the machine at any time without preceding 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.

Alle Rechte vorbehalten. 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 an den Kundendienst Ihres Händlers. Diese Anleitung wurde mit größtmöglicher Sorgfalt hergestellt. Animo haftet jedoch nicht für etwaige Fehler in dieser Anleitung oder für die Folgen solcher Fehler.

Tous droits réservés. 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.

GB**CONTENTS**

1.	GENERAL DISCRIPTION	8
2.	TECHNICAL SPECIFICATION	8
3.	OPERATION	8
4.	CONNECTING THE B100	8
5.	PREPARATIONS BEFORE USE	9
6.	CONTROL PANEL	9
7.	MAKING COFFEE	9
8.	DESCALING	10
9.	BREAKDOWN ANALYSIS	10

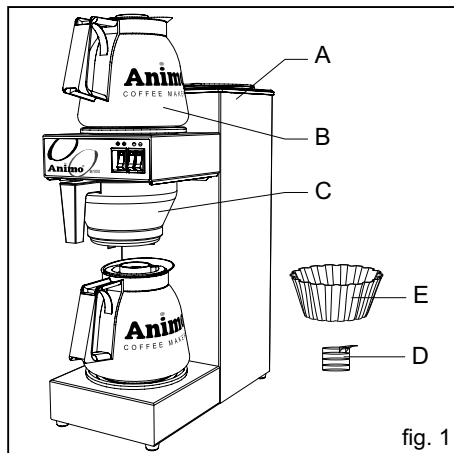


fig. 1

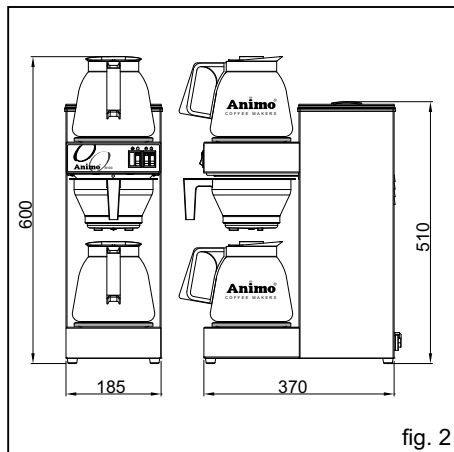


fig. 2

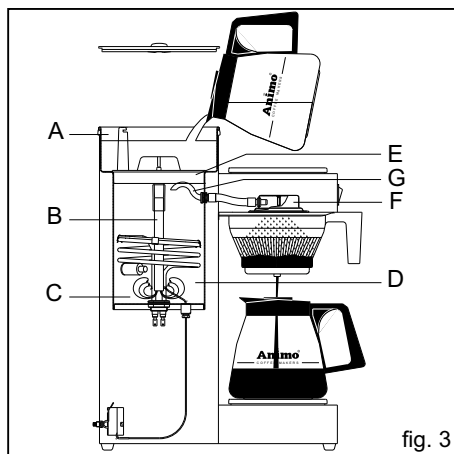


fig. 3

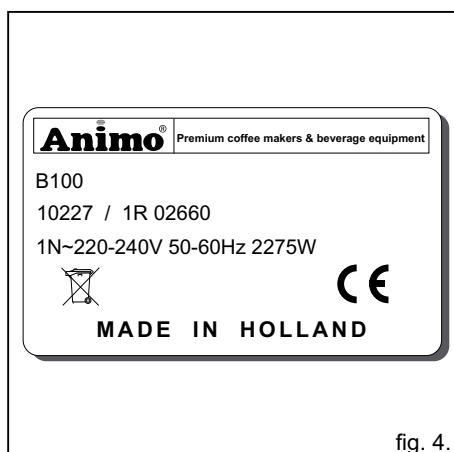


fig. 4.

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

1. GENERAL DISCRIPTION

The Aromatic B100 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 B100 consists of the following standard components (see fig. 1):

- A - housing
- B - 2 glass coffee jugs with filling/ dispensing lid
- C - 2 basket filters 90/250
- D - measuring cup
- E - ± 100 paper filters 90/250

2. TECHNICAL SPECIFICATION

Type	: B100
Hourly capacity (approx)	: 20 litres
Buffer volume	: 3,6 litres
Minimum brewing volume	: 1/2 jug
Power supply	: 1N~220-240V 50-60Cy
Power consumption	: 2275 W
Filter paper	: 90/250

Dimensions (see fig. 2)

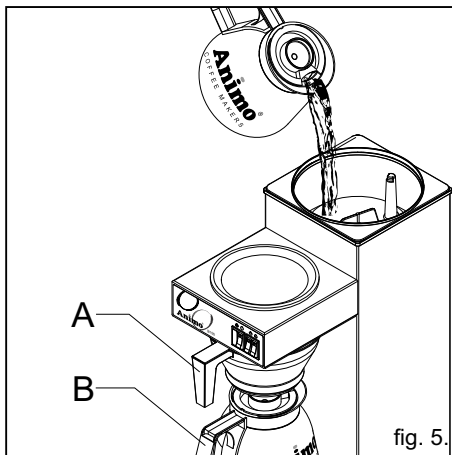
Height	: 510 mm
Width	: 185 mm
Depth	: 370 mm

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 B100

Before connecting the appliance, make sure that the available local voltage is the same as that shown on the type plate (fig. 4). The B100 is supplied with a plug fitting a 230V wall socket with rim earthing. Before connecting the appliance, first fill up the water heater with water (see 5. PREPARATIONS BEFORE USE).



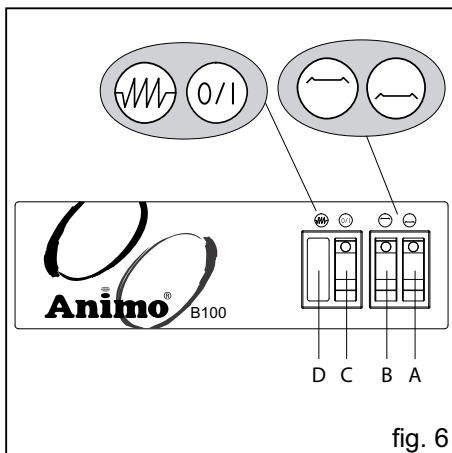
WARNING

- Make sure that the mains cord does not touch the heating plates, as they become very hot when switched on.
- 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 B100 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 B100 must never be submerged in water.

5. PREPARATIONS BEFORE USE

First fill up the water heater with water (fig. 5).

- Slide an empty filter unit into position (fig. 5A), and place an empty jug below it (fig. 5B).
- Pour about 3 litres of water (two full jugs) into the cold water unit (fig. 5).
- 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. 6C). The orange indicator light (fig. 6D) will be illuminated. After 8 minutes, when the water heater has reached an temperature of 97°C the light switches off.
- The Aromatic B100 is now ready for use.



6. CONTROL PANEL (FIG. 6)

- A - Green switch for lower hot plate.
- B - Green switch for upper hot plate.
- C - Orange switch for water heater.
- D - Orange indicator light is illuminated when heating element is switched on.

7. MAKING COFFEE

- When the water has reached the correct temperature, a filter unit (fig. 1E) 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. 1D) and generally amounts to 75 - 80 grams per jug (40 - 50 grams per litre).
- Pour a jug of cold water into the water reservoir (fig. 5), the brewing process will now be started.
- The brewing process will take 5 to 6 minutes. Then coffee may be dispensed as required or kept warm on the upper hot plate, which is switched on by switch B (fig. 6).
- 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 C (fig. 6). If coffee is to be made after that time, it will take a few minutes before the water heater has reached the correct temperature.

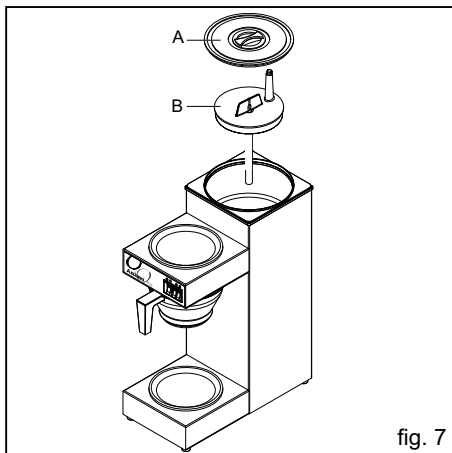


fig. 7

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.

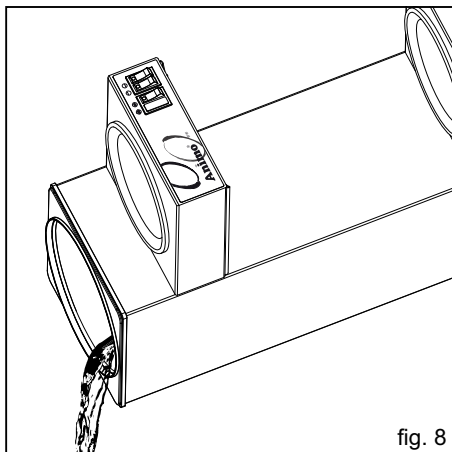


fig. 8

8. DESCALING

Switch off the cold water heater and wait until the water in the water heater has become cold so that the blending tray can be easily removed. As soon as the B100 has cooled down, remove the lid (fig. 7A) from the reservoir and lift the blender (fig. 7B) from the water heater. The whole boiler will now be visible. Tilt the B100 (fig. 8) 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. 1C) in position and an empty jug below it. Pour one 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 B100 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.

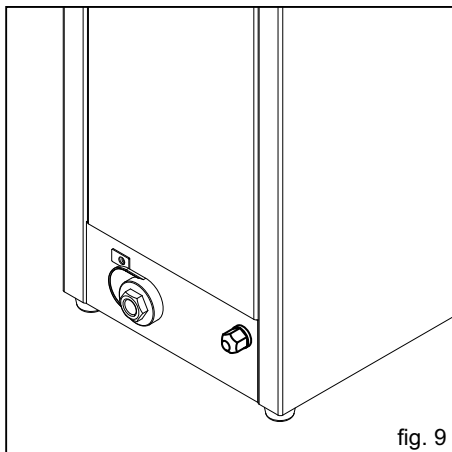


fig. 9

9. BREAKDOWN ANALYSIS

The B100 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 B100 is fitted with a dry heating protection device that can be reached externally at the back next to the electrical cable (fig. 9). 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 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.eu>

Rev. 2.0 02/2008 Art.nr. 09901