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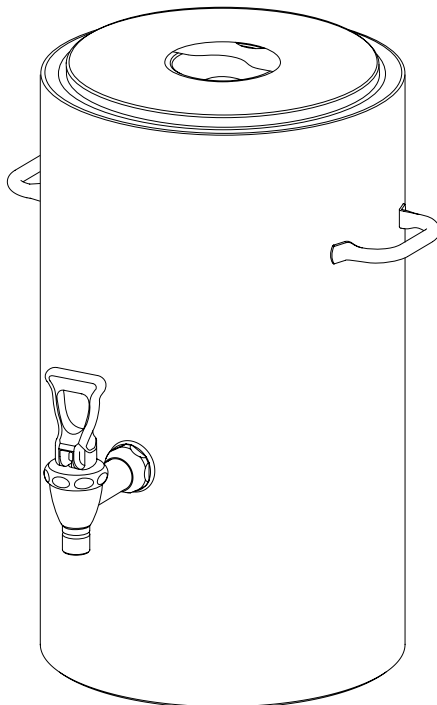
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Контейнеры для напитков CE



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gebruiksaanwijzing
user manual
betriebsanleitung
mode d'emploi
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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 accordanc 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.

Este aparato cumple con las normas de EMC 89/336/CEE, 92/31/CEE y a la norma de baja tensión 73/23/CEE.

Apparecchio conforme alle disposizioni di EMC CEE 89/336, CEE 92/31 e alla disposizione sulla bassa tensione CEE 73/23

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.

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GB

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This instruction was designed for users of the Animo container, type CE and CI.
Read this instruction very carefully as it will ensure proper and safe use of the container.

1. GENERAL DESCRIPTION

Animo containers (type CE and CI) are double-walled and are used for the storage and transportation of hot drinks. The CE is electrically heated (indirect air heating) controlled by thermostat. The storage temperature is kept at a temperature of approx. 80-85°C. The CI has a (CFC-free) polyurethane insulation and is therefore ideal for hot and cold drinks. These containers keep coffee, tea or cold drinks at a constant temperature for a period of time. The CI container is dishwasher safe (IP 65). The containers with the same diameter are stackable and therefore take up less space.

Figure 1 indicates the main components

- A - Insulated lid
- B - Transport lid
- C - Handles 10 until 25 litres
- D - Carry support 4 until 8 litres
- E - Draw off tap
- F - Electric cable 1.5 m (CE)

The container is supplied with the following accessories:

- Lid
- Transport lid
- Electric cable with plug (Art.no. 02112)
- Manual

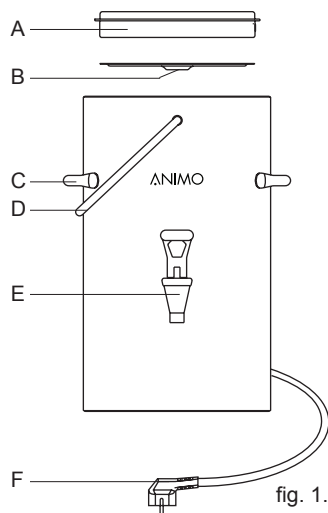


fig. 1.

2. TECHNICAL DETAILS

Type CE en CI	: 4 STA	6 STA	8 STA	10 STA	12 STA	16 STA	20 STA	25 STA
Capacity in litres	: 4	6	8	10	12	16	20	25
Electrical connection(CE)	: 1N~ 220-240V 50-60Hz							
Power (CE)	: 165W	165W	165W	165W	275W	275W	385W	385W
Temperature loss °C/h (CI)	: 6°C	5°C	4°C	3°C	3°C	3°C	3°C	3°C
Weight empty kg	: 6	6.5	7.5	8	9.5	10.5	11.5	13
Weight full kg	: 10	12.5	15.5	18	21.5	26.5	31.5	38
Dimension in mm ø	: 237	237	252	252	307	307	307	307
height incl. lid	: 346	406	436	490	427	504	580	660
height incl. filter	: 525	590	620	675	625	700	775	855
tap outflow height	: 120	120	120	120	120	120	120	120

Technical alterations are reserved

WARNING

- * Do not submerge or spray the machine (type CE).
- * Make sure that any repairs are always carried out by authorised service engineers.
- * In operation some parts will become very hot.
- * In case of malfunctions and maintenance activities, that require opening of the appliance, always disconnect from the electrical supply.
- * Do not position the container on open fire, or hotplate.
- * Make sure that the appliance is only plugged in a wall socket with earth connection.
- * First disconnect the electric cable before transporting the container.

3. INSTALLATION

When placing and connecting the appliance, the following instructions should be followed.

3.1 Placing the container

- By positioning the container on a counter which has a firm and even surface.
- By positioning the container on a serving trolley, the container must minial be fixed with Animo locating lug or lock-ring.

3.2 Connecting to the electrical supply system

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

- (Fig. 2) In case of 220V-240V 1 phase/neutral with plug fitting connection.
- (Fig. 2) In case of 220V-240V 1 phase/neutral (3-core cable).

Take note of the following remarks for figure 2

- In case the plug fitting of the machine can not be plugged in your wall socket, you will have to cut it off and replace it by a new one.
- The cut off plug fitting should be disposed immediatley, as it could be very dangerous when plugged in a wall socket.

Take care of the following instructions when installing a new plug fitting:

1. The green/yellow conductor ("EARTH") must be connected to the clip that is marked with an "E" the "earth" symbol () or that is coloured green/yellow.
2. The blue conductor ("NEUTRAL") must be connected to the clip that is

marked with an "N" or that is coloured black.

3. The brown conductor ("LIVE") must be connected to the clip that is marked with an "L" or that is coloured red.

IMPORTANT!

The 3-core main cord (Fig. 2.) has the following conductor code:

Green/Yellow	- Earth
Blue	- Neutral
Brown	- Live



Fig. 2

4. PREPARATIONS BEFORE USE / USE

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

1. Check, before the connections are made, whether the main voltage corresponds to the voltage indicated on the identification plate (CE).
2. Rinse the innerpot with a clean wet cloth.
3. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket (CE) , filling the container with approx. 2 litre of hot water and switching the container on for at least 10 minutes before the brew starts.
4. The container is now ready for usage.

5. BREWING COFFEE

A combi-filter and blender are needed to brew coffee in the CE/CI.

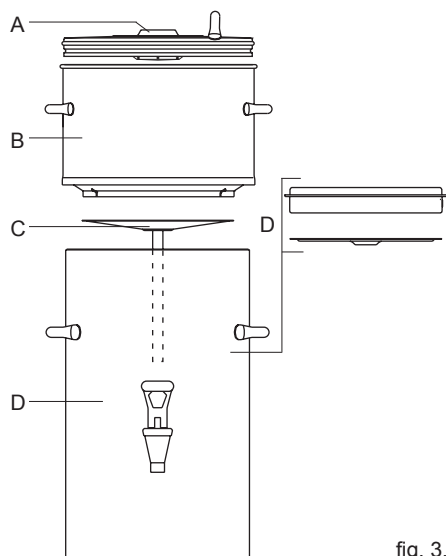


fig. 3.

- A - Filter lid with water distributor
- B - Combi-filter with basket filter insert
- C - Blender
- D - Container with transport disc and lid

We recommend a flow water heater (DWI) or an automatic coffee making appliance (FC) for the supply of hot water.

1. The innerpot of the container must always be clean.
2. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket (CE) , filling the container with approx. 2 litres of hot water and switching the container on for at least 10 minutes before the brew starts.
- 3a. Basket filter paper: Place a basket filter paper into the combi-filter with the appropriate amount of coffee (normal/medium ground). The coffee must be evenly spread over the filter. Generally speaking you will need about 45-50 gram per litre.

- 3b. Filter paper: When the basket inlay is not used, can flat filter paper can be used. Place a flat filter paper into the filter and wet the filter paper, so that it clings to the bottom of the filter, it prevents coffee ground from getting into the coffee. Fill the combi-filter with the appropriate amount of coffee (normal/medium ground). The coffee must be evenly spread over the filter. Generally speaking you will need about 45 - 50 gram per litre.
4. Tap the water from the container.
5. Place the coffee blender into the container.
6. Place the filterlid on the filter, put the combi-filter on the container and position the swivel arm over the centre of the lid.
7. Select the required quantity and let the flowwaterheater (DWI) start.
8. The brewing proces is starting, the blender in the container quarantees a uniform quality of the coffee, which makes decanting the coffee (with loss of time, temperature and aroma) unnecessary. The coffee is kept at a temperature of 80°-85°C. The storage time of the coffee is determined by the blend of coffee and is usually 1 à 1,5 hours.
9. After the coffee has been made and the filter has drained, the latter can be removed and the transport disc and lid can be placed on the container.
10. Rinse the combi-filter after use.

Attention! Always place the transport disc and the lid when transporting the container (by hand or serving trolley), this prevents spilling from the container.

6. BREWING TEA

A tea filter with disc and a filling pipe are needed to brew coffee in the CE/CI.

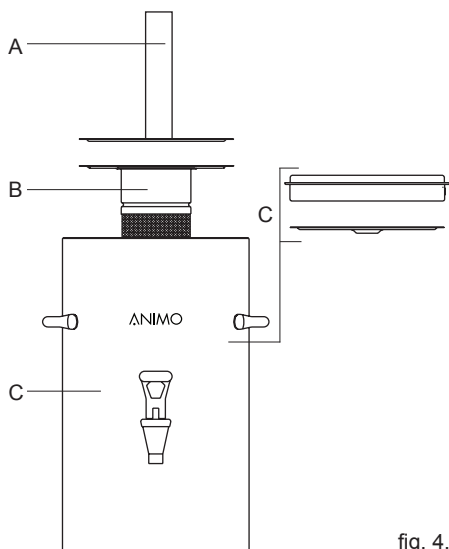


fig. 4.

A - Filling pipe

B - Tea filter with disc

C - Container with transport disc and lid

We recommend a flow water heater (DWI) or an automatic coffee making appliance (FC) for the supply of hot water.

1. The innerpot of the container must always be clean.
2. To avoid temperature loss during the brewing process we recommend to **pre heat** the container, by putting the cable into the socket (CE) , filling the container with approx. 2 litre of hot water and switching the container on for at least 10 minutes before the brew starts.
3. Put the tea, loose or in bags, in the tea filter, approximately 6 grams per litre.
4. Insert the tea filter into the disc already placed on the container.
5. Place the filling pipe in the tea filter and the disc. Then position the swivel arm over the pipe.

6. Tap the water from the container.
7. Select the required quantity and let the flow water heater (DWI) start.
8. Remove the pipe and the tea filter after the tea has been made. Attention: Hot! Place the transport disc and lid on the container.
9. Rinse the tea-filter directly after use.

Attention! Always place the transport disc and the lid when transporting the container (by hand or serving trolley), this prevents spilling from the container.

7. COLD DRINKS (CI)

The container (CI) is also ideal for cold drinks. Fill the container with ice cubes, so that it is pre-cooled, and fill the container with the cold drink. When needed remove the ice cubes.

WARNING

- Stay near the machine while maintenance is being carried out.
- Do not submerge or spray the machine (type CE).
- Always remove the plug from the socket if the machine has to be opened for repair or maintenance.

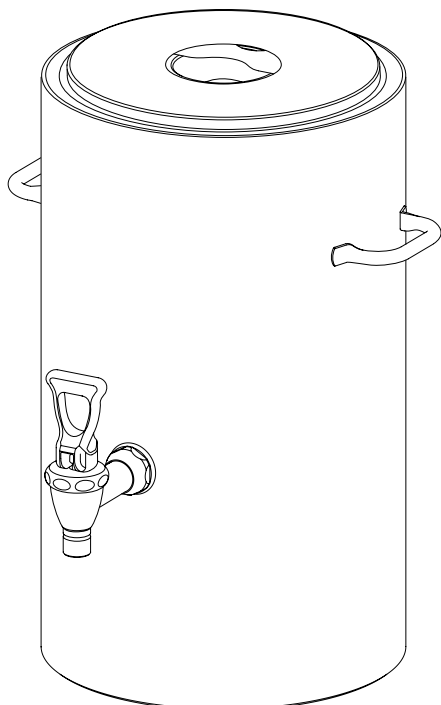
8. MAINTENANCE

- Rinse the innerpot of the container after use with hot water, or use with hot water, or use if necessary Animo coffee fur remover.
- The container outside can be cleaned with a wet cloth, then wiped dry. Never use any abrasives, as these can cause scratches and mat spots
- Attention! Do not place the container type CE in the dishwasher or sink.
The container type CI is allowed to be cleaned in the dishwasher or sink, because its IP 65 construction.
- Do not leave the filter and the blender on a container which is not in use. Place the lid oblique on the container, otherwise a stale taste may be the result.
- Always leave some clean water (2 cups) in the container, this stops the washer from drying out.
- Clean the gauge glass (optional) with a gauge brush (art.no. 08094), remove the gauge glass cap or the complete gauge glass protector vertical.

9. ACCESSORIES

Container	Combi filter		Filter paper		Basket filter paper		Basket filter inlay
Contents	Diameter	Art.no.	Diameter	Art.no.	Diameter	Art.no.	Art.no.
4	ø 260mm	95011	ø 260mm	01008	152/457	01116	15003
6	ø 260mm	95011	ø 260mm	01008	152/457	01116	15003
8	ø 260mm	95013	ø 260mm	01008	152/457	01116	15003
10	ø 260mm	95013	ø 260mm	01008	152/457	01116	15003
12	ø 330mm	95012	ø 330mm	01010	203/533	01117	15004
16	ø 330mm	95012	ø 330mm	01010	203/533	01117	15004
20	ø 330mm	95012	ø 330mm	01010	203/533	01117	15004
25	ø 330mm	95012	ø 330mm	01010	203/533	01117	15004

Container	Tea filter/disc	Filler pipe	Gauge glass + index	Gauge glass protector + cap
Contents	Art.no.	Art.no.	Art.no.	Art.no.
4	57003	17008	54222	54229
6	57003	17008	54195	54185
8	57004	17001	54223	54230
10	57004	17001	54196	54143
12	57005	17007	54224	54231
16	57005	17007	54225	54232
20	57009	17007	54226	54233
25	57009	17007	54227	54234



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