

ANIMO

ComBi-line



user manual

Copyright

© 2018 Animo®

No part of this document may be reproduced and/or made public in print, microfilm, electronic media or any other form without the manufacturer's prior consent. This also applies to the corresponding diagrams and/or charts.

Animo retains the right to alter parts at any given time without prior or immediate announcement to the consumer. The content of this manual can also be changed without any prior warning. This manual is valid for the standard model of the device. Animo can therefore not be held liable for possible damage resulting from specifications deviating from the standard model for the device supplied to you.

This manual was created with the utmost care, but the manufacturer cannot be held responsible for any mistakes in this document or their consequences.

This manual was originally written in English. All other languages in this document are a translation of the English source text.

TABLE OF CONTENTS

| | | |
|----------|--|-----------|
| | Copyright | 2 |
| 1 | Safety | 5 |
| | 1.1 Important information | 5 |
| | 1.2 Warning signs | 5 |
| | 1.3 Intended use | 6 |
| | 1.4 Modifications | 6 |
| | 1.5 Safety devices | 7 |
| | 1.6 Safety precautions | 8 |
| | 1.7 Users | 10 |
| | 1.8 Directives | 10 |
| | 1.9 Guarantee | 11 |
| | 1.10 Disposal | 11 |
| | 1.11 Further help and information | 11 |
| 2 | Description | 12 |
| | 2.1 Overview | 12 |
| | 2.2 Working principle | 18 |
| | 2.3 Specifications | 21 |
| | 2.4 Display | 29 |
| | 2.5 Operator system configuration | 29 |
| 3 | Transport and Installation | 35 |
| | 3.1 Transport | 35 |
| | 3.2 Preparation for transport | 35 |
| | 3.3 Drain the coffee brew system | 36 |
| | 3.4 Drain the boiler system of W models | 36 |
| | 3.5 Installation | 37 |
| | 3.6 First-time use | 44 |
| 4 | Operation | 47 |
| | 4.1 Preparation | 47 |
| | 4.2 Prepare a container for coffee | 47 |
| | 4.3 Prepare a container for tea | 47 |
| | 4.4 Switch the machine on | 48 |
| | 4.5 Prepare the boiler system for use | 48 |
| | 4.6 Select the brewing amount for coffee | 49 |
| | 4.7 Select the brewing amount for tea | 50 |
| | 4.8 Start the brewing process | 50 |
| | 4.9 Complete the coffee brewing process | 52 |
| | 4.10 Serve the beverage | 53 |
| | 4.11 Use the timer function | 54 |
| | 4.12 Complete the tea brewing process | 55 |
| 5 | Maintenance | 56 |
| | 5.1 Cleaning and disinfecting detergents | 56 |
| | 5.2 Cleaning | 56 |
| | 5.3 Descale the machine | 60 |

| | | |
|----------|--------------------------------|-----------|
| 6 | Troubleshooting | 66 |
| 6.1 | Error codes and problems | 66 |
| 6.2 | Temperature protection | 67 |

1 Safety

1.1 Important information

This user manual is intended to help you operate this machine safely and effectively. This manual gives information about installation, operation and maintenance of the equipment. Make sure to read and understand the manual before use.

It is your responsibility to operate this machine in accordance with all the safety instructions and procedures in this manual, and with all other safety procedures in your workplace. It is the user's responsibility to make sure that the machine is correctly installed, configured, commissioned, operated, serviced and maintained and that such actions are only carried out by people who have been fully and properly trained for those tasks. It is also the user's responsibility to make sure that the machine is only used in full accordance with laws - and regulations, which have the force of law - in the jurisdiction in which the machine is installed.



WARNING

Before attempting to use the machine, read, understand and know all the safety information in this chapter. Pay particular attention to all warnings and cautions throughout this manual. If you do not follow all the warnings and procedures in this manual, this could lead to serious injury to yourself or others, including death.



WARNING

If there is any safety instruction or procedure that you do not understand, do not use the machine. Contact your supervisor and arrange proper training on the use of the machine. Use of the machine without understanding and following all the safety instructions and procedures in this manual could lead to serious injury to yourself or others, including death.



WARNING

Do not use the machine until you have received adequate and proper training in its safe and effective use. If you are unsure of your ability to use the machine safely and effectively, do not do so. Never attempt to remove, modify, over-ride or frustrate any safety device on the machine. Interfering with safety devices could lead to fatal or other serious personal injury.



Note

The A-weighted sound pressure level of the machine is below 70 dB.

1.2 Warning signs

Safety signs are attached to the machine to give safety information. All safety signs are repeated and usually further explained in this manual.

1.2.1 Classification of safety signs

Safety signs are of the internationally accepted types and described below.



WARNING

Warning sign that identifies a hazard.

1.2.2 **Warning, caution and note**

**WARNING**

'Warning' identifies a hazard that could lead to personal injury, including death.

**Caution**

'Caution' identifies a hazard that could lead to damage to the machine, damage to other equipment and/or environmental pollution.

**Note**

'Note' is used to highlight additional information.

1.3 **Intended use**

The machine makes coffee or tea. Any other or additional use will be considered to be not in conformity with the intended use. The manufacturer cannot be held liable for any damages caused by use for any other purposes than what is described above or by incorrect operation.

**WARNING**

Do not use products that do not comply with the applicable foodstuffs regulations.

**Note**

This machine may only be used for commercial settings. This is not a household appliance.

1.4 **Modifications**

**WARNING**

Do not attempt to make any modifications or alterations to the machine without the prior express agreement of Animo. Unauthorised modifications or alterations to the machine could lead to serious personal injury, including death.

**WARNING**

Do not attempt to change, remove or defeat the safety features.

**WARNING**

Do not attempt to apply changes that violate local, regional or national regulations.

**WARNING**

Make sure the main switch and operating button are freely accessible.

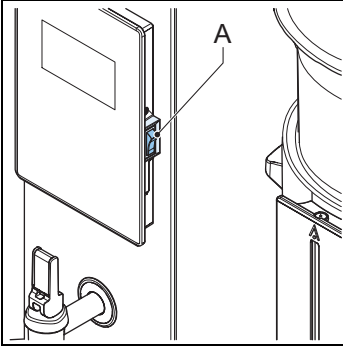
**WARNING**

Only connect the container(s) to the power socket(s) on the tower. Do not connect any other appliance(s).

Animo is always willing to discuss improving the value of its machines to users by means of modifications or alterations. Refer to 1.11.

1.5 Safety devices

1.5.1 On/Off switch



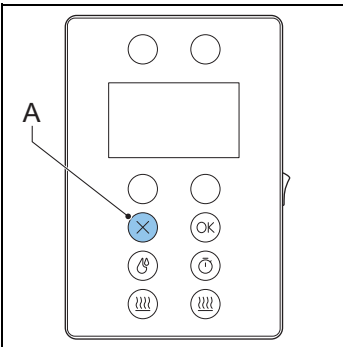
The on/off switch (A) puts the machine in the on/off position. The machine can still be charged after the machine is switched off. Unplug the machine to make sure that the machine is entirely uncharged.



WARNING

The on/off switch does not switch off all internal parts. Always disconnect the machine from the electricity before opening it.

1.5.2 Stop button on the control panel



The stop button (A) stops the brewing process. The machine is still charged after the brewing process is stopped. Unplug the machine to make sure that the machine is entirely uncharged.



WARNING

The stop button does not switch off all internal parts. Always disconnect the machine from the electricity before opening it.

1.5.3 Swivel arm and container detection

The brewing process only starts if the swivel arm and container are in the correct position. During operation, the brewing process automatically stops if the swivel arm or container is moved.

1.5.4 **Swivel arm protection for wall mounted CB and CB W models**

The wall mounted CB and CB W models have an adjustable stop at the bottom of the swivel arm. The stop prevents the starting of a brewing process when the swivel arm is not in the correct pre-set position.

1.5.5 **Boiler system steam outlet for CB W models**

All CB W models have a steam outlet at the top of the tower. The steam outlet lets excess steam escape from the boiler system. Do not touch the boiler steam outlet while the machine is switched on. The boiler steam outlet is hot.

1.5.6 **Temperature safety device in the coffee brew system**

A temperature safety device in the coffee brew system turns off the heating element if the temperature of the system is too high.

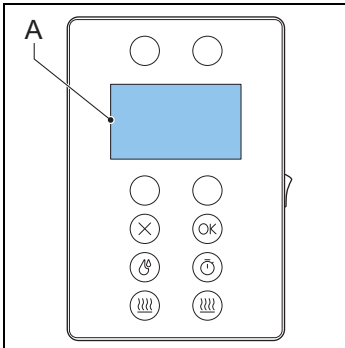
1.5.7 **Temperature safety device in the boiler system**

A temperature safety device in the boiler system turns off each the heating element if the temperature of the system is too high.

1.5.8 **Current overload switch**

A current overload switch isolates the mains power supply to the machine if there is a current overload.

1.5.9 **Display**



The display (A) shows technical malfunctions with error codes. The display also provides additional user information or warnings.

1.6 **Safety precautions**

1.6.1 **General safety precautions**

- Make sure that the environment around the machine is dry, clean and lit sufficiently well.
- Only persons that have specific knowledge and practical experience with the machine, particularly in regard to safety and hygiene, should be permitted into the service area where the beverage(s) are prepared.
- Keep away from moving parts.

- Use Animo replacement parts only.
- Use Animo recommended products only.

1.6.2 *During installation*

- Observe local regulations and use approved materials and parts.
- Only install the machine in locations where it can be overseen by trained personnel.
- Do not place the machine in an area with temperatures below 0 °C.
- Do not place the machine in an area where a water jet could be used.
- The machine can be used outdoors if all the relevant safety conditions specified in section 1 of this manual are met.
- Place the machine at work top height on a firm and flat surface.
- Plug the machine into a safety-grounded power outlet.
- Make sure the machine does not leak.
- Check if the details on the type plate correspond to the country.
- Always use the new hose-set that was supplied with the machine. Do not use old hose-sets or other hose-sets.

1.6.3 *During normal operation*

- Inspect the machine for damage before use.
- Do not tilt the machine.
- Do not submerge or hose down the machine.
- Do not use sharp objects to operate the machine.
- Keep the operating controls free of dirt and grease.
- Do not heat the container with open fire or an external heating element or device.
- Unplug the machine before you move the container.
- Switch off the machine and unplug the water supply when the machine is not used for a longer period of time.

1.6.4 *During maintenance and repair*

- Perform regular maintenance on the machine.
- Wear protective gloves and safety glasses when performing maintenance.
- Do not clean the machine using a water jet.
- Do not leave the machine during maintenance.
- Make sure that the repairs are performed by trained and authorised personnel only.
- Unplug the machine to perform maintenance regarding error messages.
- Descale the elements regularly or when alerted by the display.



WARNING

To entirely uncharge the machine, unplug the machine.

1.6.5 *Electrical connection*

- An expert, competent electrician must attach the correct plug for your location for first-time use. The connection must have an RCD of 30mA with all phases, including the zero point. The connection must also be able to be easily disconnected (contact distance at least 3mm).
- The machine must be connected to a properly grounded power socket in accordance with applicable national regulations.
- If the power cable is damaged or worn after use:

- If the machine has a separate, detachable power cable, replace the damaged power cable with a new supply cable. Only use an Animo replacement part. Refer to 2.3.14
- If the machine has a fixed power cable, the damaged power cable must be replaced by Animo, an official Animo service agent, or a similarly qualified person.

**WARNING**

To entirely uncharge the machine, unplug the machine.

1.7 Users

1.7.1 Personnel qualifications

- The machine is designed only for personnel being 8 years or older. Consider the respective national regulations for occupational safety and health.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children must not play with the machine.
- Cleaning and user maintenance shall not be made by children without supervision.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.
- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.

1.7.2 Personal and food hygiene

The machine processes drinks for human consumption. So the highest standards of hygiene are to be maintained within the process area.

**Caution**

As an operator, you should have received training in personal and food hygiene from your employer(s). If you have not, do not use the machine or enter the process area. Arrange training with your supervisor or training manager. Working in the process area without a good understanding of hygiene can lead to contamination of drinks.

- Wash your hands thoroughly before entering the process area.
- Remove your watch and any loose jewellery before entering the process area.
- Make sure that the machine is cleaned regularly.

1.8 Directives

This machine meets the following EC directives:



EMC directive: 2014/30/EC
Low voltage directive: 2014/35/EC
Machinery directive: 2006/42/EC



RoHS directive: 2011/65/EC
WEEE directive: 2012/19/EC



Food contact directive: 1935/2004/EC

1.9 Guarantee

The guarantee provisions that apply to this machine are part of the general terms of delivery.

1.10 Disposal

The use and maintenance of the machine includes no environmental dangers. Most parts can be disposed in the regular way.



Note

Ensure compliance with local legislation, regulations, instructions and precautions concerning health, safety and environment.

1.11 Further help and information

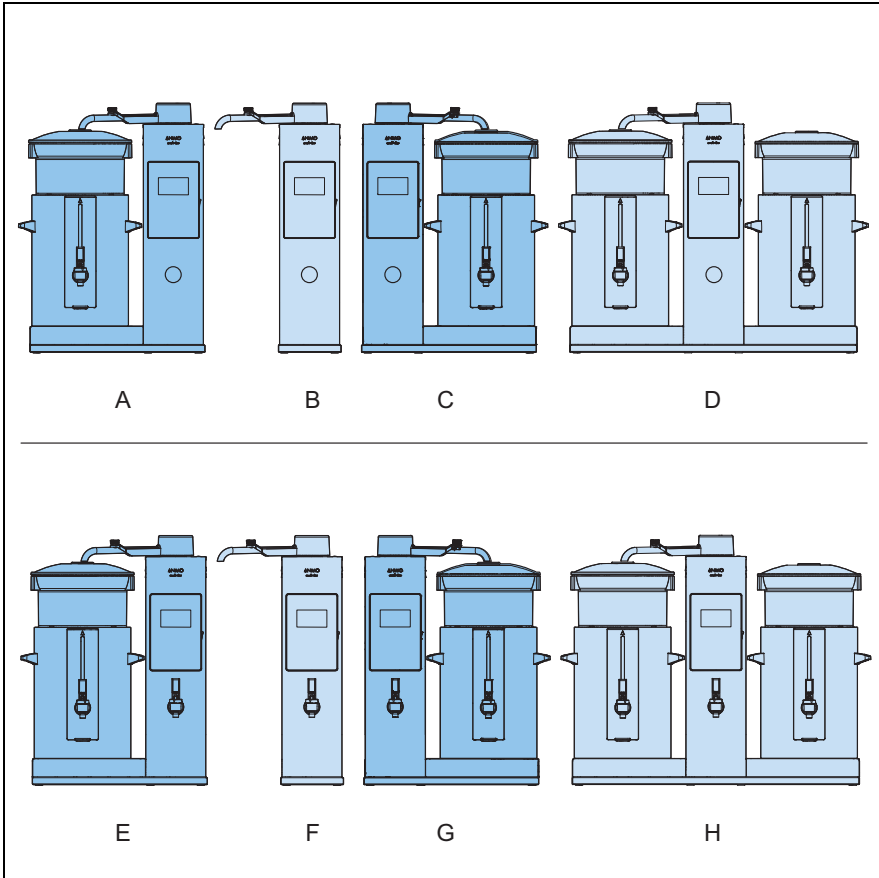
Animo is committed to provide the highest level of support to users and operators of its products. Contact the dealer for information regarding settings, maintenance and repair work, which is not included in this document.

2 Description

2.1 Overview

2.1.1 Models

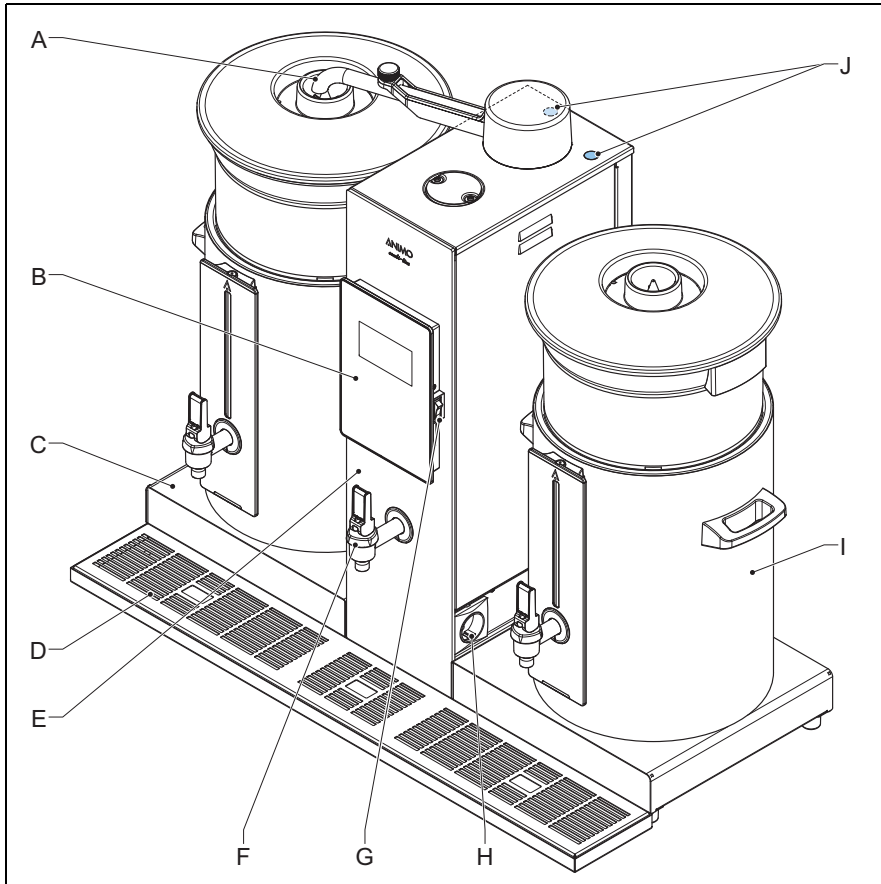
The illustrations in this manual typically show a CB 2x W model. Disregard the illustrations, the descriptions, and the instructions that do not relate to your model.



- A:** Model CB 1x L
- B:** Model CB
- C:** Model CB 1x R
- D:** Model CB 2x
- E:** Model CB 1x W L
- F:** Model CB W
- G:** Model CB 1x W R

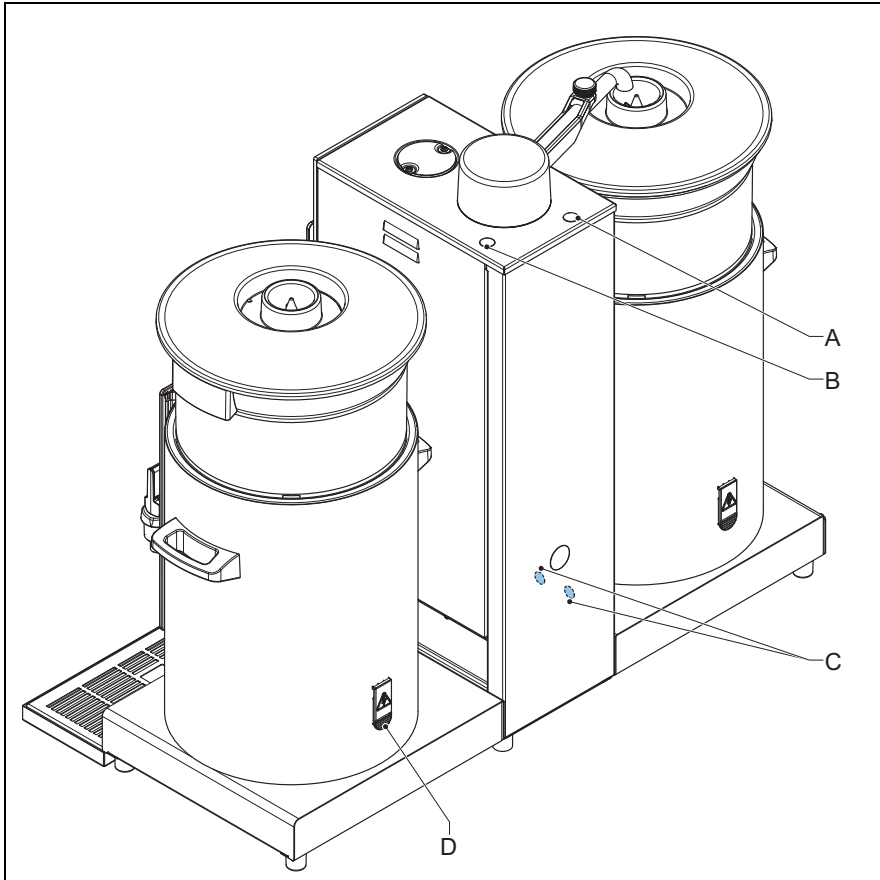
H: Model CB 2x W

2.1.2 Front

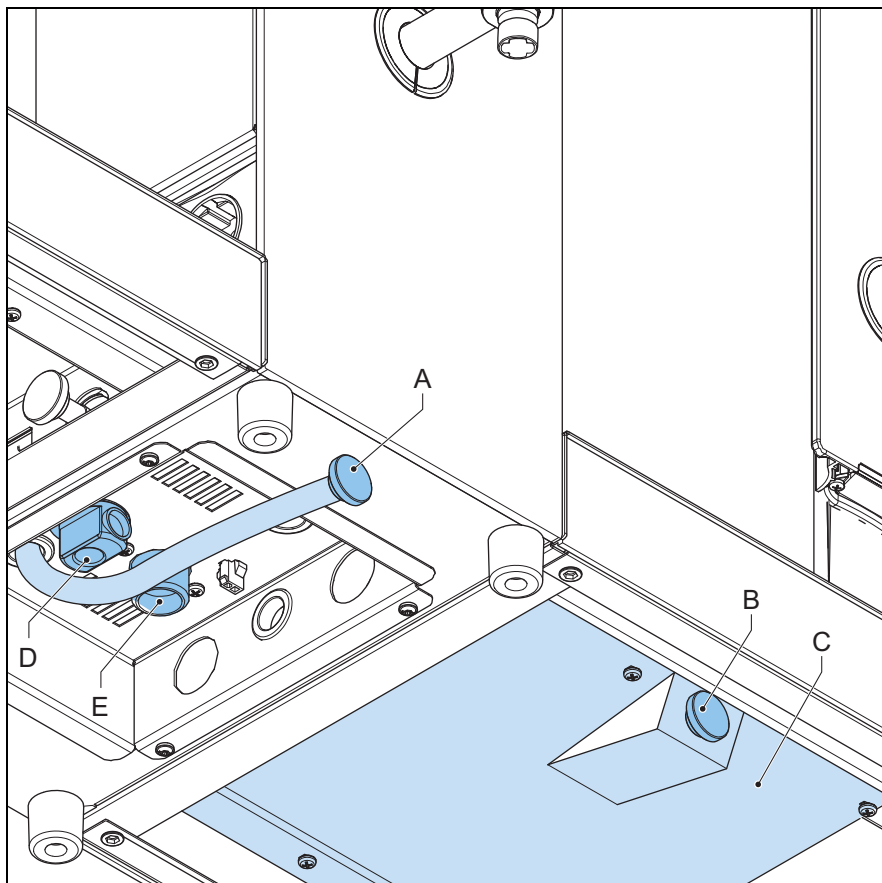


- A:** Swivel arm
- B:** Control panel (refer to 2.1.5)
- C:** Base plate (only on models with a '1x' or '2x' designation in the model name)
- D:** Drip tray with grid
- E:** Tower
- F:** Hot water tap (only on models with a 'W' designation in the model name)
- G:** On / Off switch
- H:** Socket for container heating
- I:** Container (refer to 2.1.6)
- J:** Descale filling openings

2.1.3 Back

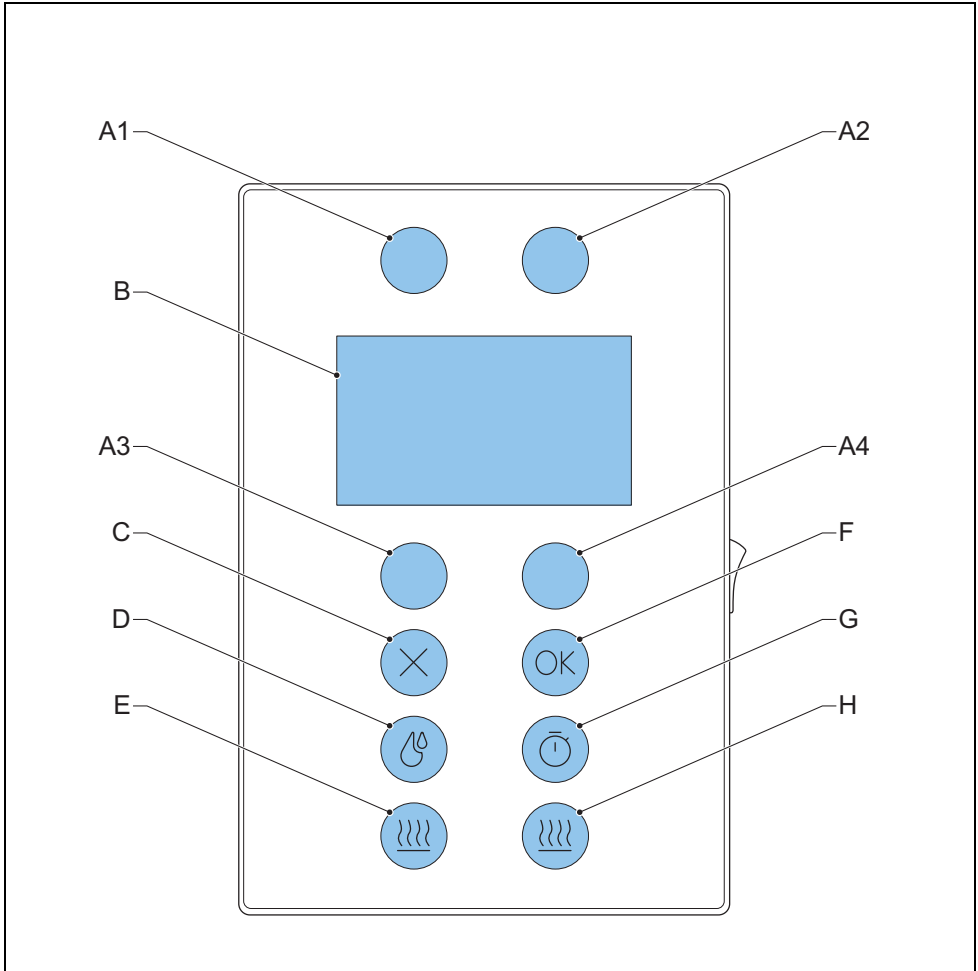


- A:** Descalce filling opening for the coffee brew system
- B:** Descalce filling opening for the boiler system
- C:** Covers of the temperature safety devices
- D:** Socket with splash protection (only on a container CNe model)

2.1.4 Underneath

- A:** Drain hose of the coffee brew system
- B:** Drain hose of the boiler system (W models only)
- C:** Protection plate
- D:** Power cable
- E:** Mains water supply

2.1.5 Control panel

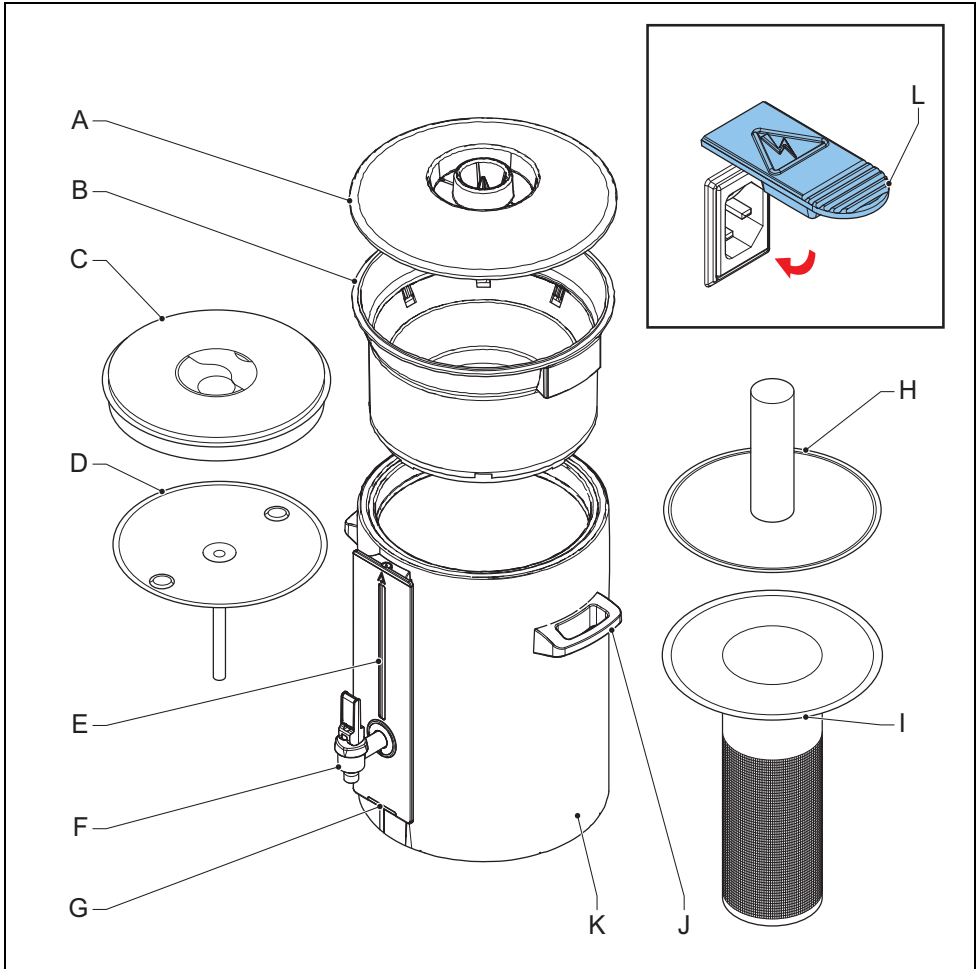


- A:** (A1, A2, A3, A4) Selection buttons. Also use A2 to go to the operator menu. Refer to section 2.5.1
- B:** Display
- C:** Stop process or Cancel selection button
- D:** Switch on/off hot water boiler
- E:** On / Off button to switch the power socket on for the container heating LHS
- F:** Confirm process or Start selection button
- G:** Timer program button
- H:** On / Off button to switch the power socket on for the container heating RHS

2.1.6 Container assembly

**Note**

The CN 40 model may differ from the illustrations and descriptions in this manual. In all other respects, follow the instructions and data as applicable.

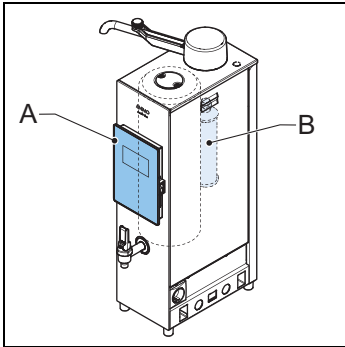


- A:** Water distributor lid
- B:** Basket filter
- C:** Insulated lid
- D:** Blender - transport disk
- E:** Integrated gauge glass

- F: Tap
- G: LED light
- H: Filling pipe (brewing tea application)
- I: Tea filter with disk (brewing tea application)
- J: Handle
- K: Container
- L: Electrical socket with splash protector (CNe)

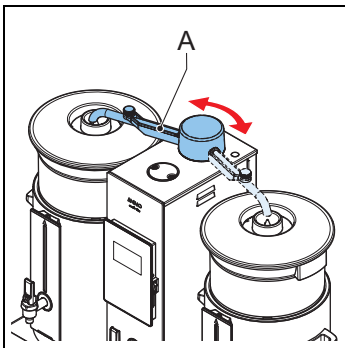
2.2 Working principle

2.2.1 Coffee brew system



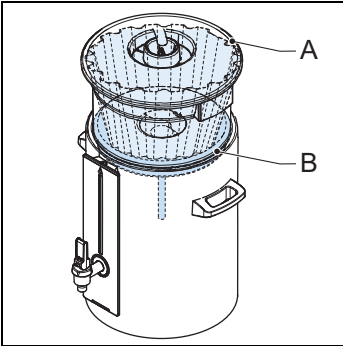
The user selects a desired quantity of beverage on the control panel (A). The coffee brew system (B) inside the tower heats the corresponding quantity of water.

2.2.2 Swivel arm



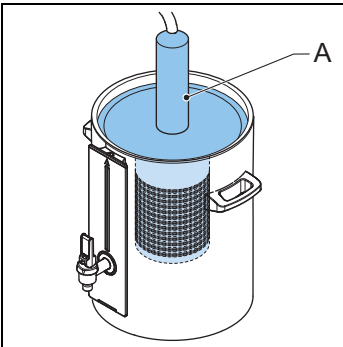
The swivel arm (A) directs hot water from the coffee brew system into the top of a distributor lid.

2.2.3 Coffee blender and basket filter



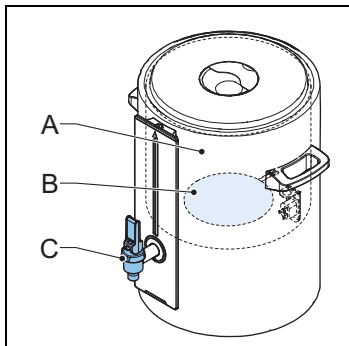
The basket filter (A), a paper filter, and a pre-loaded coffee product receive the hot water. The filtered coffee then flows through the coffee blender (B) into the container.

2.2.4 Tea filling pipe and filter unit



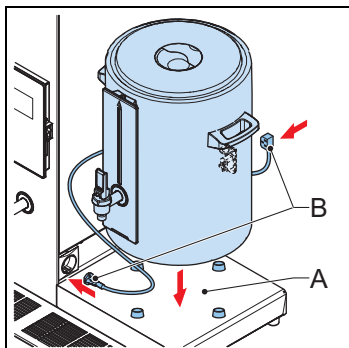
The tea filling pipe and filter unit (A) receive the hot water and combine it with a pre-loaded tea product inside the container.

2.2.5 Container



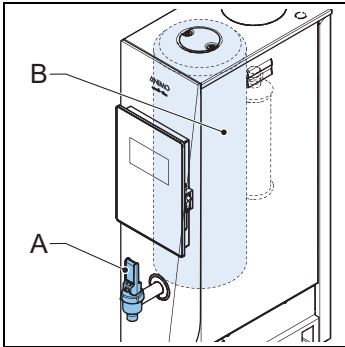
The container (A) keeps the hot beverage ready for consumption. The container has a tap (C) to serve the beverage. The CNe model container has an electric element (B) to keep the beverage heated.

2.2.6 Base plate and electric sockets



A container must be correctly positioned on a base plate (A) for operation. The container model CNe is connected to the electric sockets (B) with an electric cable.



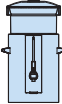
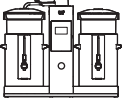

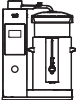
2.2.7 Hot water tap on tower



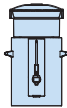

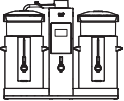
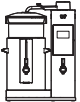
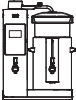



CB models with a 'W' designation in the model name, have a hot water tap (A) to serve hot water from an additional boiler (B) inside the tower.

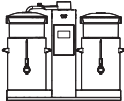

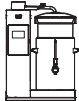

2.3 Specifications

2.3.1 Model names and model numbers

| Unit | Type / description | CB 5 (liter)  Model name / Model number | CB 10 (liter)  Model name / Model number | CB 20 (liter)  Model name / Model number |
|---|--|--|---|---|
|  | CB 2x 2 base plates | CB 2x5 1005390 | CB 2x10 1005398 | CB 2x20 1005406 |
|  | CB 1x L 1 base plate on the left hand side | CB 1x5L 1005392 | CB 1x10L 1005400 | CB 1x20L 1005408 |
|  | CB 1x R 1 base plate on the right hand side | CB 1x5R 1005391 | CB 1x10R 1005399 | CB 1x20R 1005407 |

| Unit | Type / description | CB 5 (liter)  Model name / Model number | CB 10 (liter)  Model name / Model number | CB 20 (liter)  Model name / Model number |
|---|--|--|---|---|
|  | CB Wall mounted CB | CB 5 1005393 | CB 10 1005401 | CB 20 1005409 |
|  | CB 2x W 2 base plates with a boiler and a hot water tap | CB 2x5W 1005394 | CB 2x10W 1005402 | CB 2x20W 1005410 |
|  | CB 1x WL 1 base plate on the left hand side, with a boiler and a hot water tap | CB 1x5W L 1005396 | CB 1x10W L 1005404 | CB 1x20W L 1005412 |
|  | CB 1x WR 1 base plate on the right hand side, with a boiler and a hot water tap | CB 1x5W R 1005395 | CB 1x10W R 1005403 | CB 1x20W R 1005411 |
|  | CB W Wall mounted. Has a boiler and a hot water tap | CB 5W 1005397 | CB 10W 1005405 | CB 20W 1005413 |

2.3.2 CB 40 liter model names and model numbers

| | | | | |
|--------------------|---|---|---|---|
| |  |  |  |  |
| 40 liter container | 1 base plate | 1 base plate on the left hand side | 1 base plate on the right hand side | Wall mounted |

| | | | | |
|--|--------------------|--------------------|---------------------|------------------|
| Model name / Model number | CB 2x40 1007173 | CB1x40L 1007175 | CB 1x40R 1007174 | CB 40 1007176 |
| CB 40 liter models with the 'W' designation are not available. CB 40 liter models do not have a hot water tap or additional boiler inside the tower. Refer to section 2.2.7. | | | | |

2.3.3 Model specifications

| Model (Length x Breadth x Height) | CB 5 | CB 10 | CB 20 |
|--|--------------------|--------------------|---------------------|
| CB 2x machine dimensions | 815 x 470 x 700 mm | 980 x 470 x 790 mm | 1095 x 500 x 895 mm |
| CB 1x L or R machine dimensions | 505 x 470 x 700 mm | 590 x 470 x 790 mm | 645 x 500 x 895 mm |
| CB machine dimensions | 235 x 380 x 725 mm | 235 x 380 x 820 mm | 235 x 380 x 920 mm |
| CB W machine dimensions | 235 x 490 x 725 mm | 235 x 490 x 820 mm | 235 x 490 x 920 mm |
| CB 2x W machine dimensions | 815 x 470 x 700 mm | 980 x 470 x 790 mm | 1095 x 500 x 895 mm |
| CB 1x W L or R machine dimensions | 505 x 470 x 700 mm | 590 x 470 x 790 mm | 645 x 500 x 895 mm |
| CB 2x weight: empty / full | 45 / 56kg | 59 / 80 kg | 79 / 118 kg |
| CB 1x L or R weight: empty / full | 40 / 46 kg | 51 / 62 kg | 67 / 75 kg |
| CB weight: empty / full | 12 / 12 kg | 15 / 16 kg | 23 / 24 kg |
| CB 2x W weight: empty / full (approx.) | 49 / 65 kg | 63 / 89 kg | 83 / 116 kg |
| CB W 1 x L or R weight: empty/full (approx.) | 44 / 54 kg | 55 / 71 kg | 71 / 84 kg |
| CB W weight: empty / full (approx.) | 16 / 21 kg | 19 / 25 kg | 27 / 35 kg |

2.3.4 CB 40 Model specifications

| Model (Length x Breadth x Height) | CB 40 |
|-----------------------------------|---------------------|
| CB 2x machine dimensions | 1320 x 685 x 970 mm |
| CB 1x L or R machine dimensions | 810 x 685 x 970 mm |
| CB machine dimensions | 235 x 345 x 985 mm |
| CB W machine dimensions | Not available |
| CB 2x W machine dimensions | Not available |
| CB 1x W L or R machine dimensions | Not available |
| CB 2x weight: empty / full | 28 / 120 |
| CB 1x L or R weight: empty / full | 24 / 73 |

| | |
|--|---------------|
| Model (Length x Breadth x Height) | CB 40 |
| CB weight: empty / full | 20 / 23 |
| CB 2x W weight: empty / full (approx.) | Not available |
| CB W 1 x L or R weight: empty/full (approx.) | Not available |
| CB W weight: empty / full (approx.) | Not available |

2.3.5 Containers

| Model | | | | |
|---|---------------|---------------|---------------|---------------|
| | CB 5 | CB 10 | CB 20 | CB 40 |
| Containers with an electric element | CN5e | CN10e | CN20e | CN40e |
| Containers without an electric element | CN5i | CN10i | CN20i | Not available |
| Contents | 5 ltr | 10 ltr | 20 ltr | 40 ltr |
| Contents Maximum | 5.5 ltr | 11 ltr | 22 ltr | 44 ltr |
| Electrical connection (only CNe container models) | 1N~ 220-240 V | 1N~ 220-240 V | 1N~ 220-240 V | 1N~ 220-240 V |
| Frequency (only CNe container models) | 50-60 Hz | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power (only CNE container models) | 50 W | 100 W | 100 W | 150 W |

2.3.6 Electrical system

| Model | CB 5 | CB 10 | CB 20 |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3075 W | 6075 W | 9075 W |

| Model | CB 5W | CB 10W | CB 20W |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3375 W | 6075 W | 9075 W |

| Model | CB 1x5 L/R | CB 1x10 L/R | CB 1x20 L/R |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3125 W | 6175 W | 9175 W |

| Model | CB 1x5 WL/R | CB 1x10 WL/R | CB 1x20 WL/R |
|-----------------------|---------------|--------------|--------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3425 W | 6175 W | 9175 W |

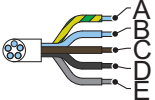
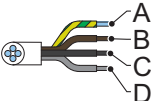
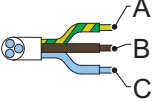
| Model | CB 2x5 | CB 2x10 | CB 2x20 |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3175 W | 6275 W | 9275 W |

| Model | CB 2x5W | CB 2x10W | CB 2x20W |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 1N~ 220-240 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 3475 W | 6275 W | 9275 W |

2.3.7 CB 40 Electrical system

| Model | CB 40 | CB 1x40 L/R | CB 2x40 |
|-----------------------|---------------|-------------|-------------|
| Electrical connection | 3N~ 380-415 V | 3N~ 380-415 | 3N~ 380-415 |
| Frequency | 50-60 Hz | 50-60 Hz | 50-60 Hz |
| Power | 18075 W | 18225 W | 18375 W |

2.3.8 Mains power cable and wire types

| Cable type | Name | Wire description |
|---|--------------------------|--------------------------------|
|  | 3N~ 400 V (5 core cable) | (A) Green / yellow - Earth (E) |
| | | (B) Blue - Neutral (N) |
| | | (C) Brown - Phase / Live (L1) |
| | | (D) Black - Phase / Live (L2) |
| | | (E) Grey - Phase / Live (L3) |
|  | 3~ 400 V (4 core cable) | (A) Green / yellow - Earth (E) |
| | | (B) Brown - Phase / Live (L1) |
| | | (C) Black - Phase / Live (L2) |
| | | (D) Grey - Phase / Live (L3) |
|  | 1N~ 230 V (3 core cable) | (A) Green / yellow - Earth (E) |
| | | (B) Brown - Phase / Live (L) |
| | | (C) Blue - Neutral (N) |

2.3.9 Capacities - coffee

| Item | Tower | | | |
|-------------------------------|-----------------------|------------------------|------------------------|-----------------------|
| | CB 5 | CB 10 | CB 20 | CB 40 |
| Brew time (water dosing time) | approx. 10 min./5 ltr | approx. 10 min./10 ltr | approx. 14 min./20 ltr | approx. 14 min./40ltr |
| Hour capacity (water volume) | 30 ltr | 60 ltr | 90 ltr | 180 ltr |
| Buffer stock 2 x .. | 10 ltr | 20 ltr | 40 ltr | 80 ltr |
| Buffer stock 1 x L/R | 5 ltr | 10 ltr | 20 ltr | 40 ltr |
| Filter paper | Ø101/317 | Ø152/457 | Ø203/533 | Ø280/635 |

2.3.10 Capacities - hot water for all models with a 'W' designation in the model name

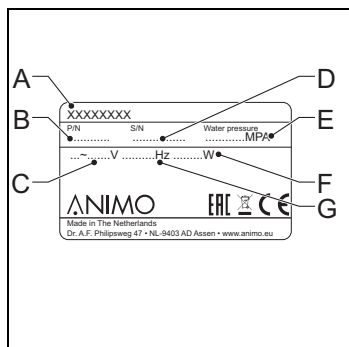
| Item | Specification | | |
|--|---------------|-----------|-----------|
| | CB 5W | CB 10W | CB 20W |
| Boiler volume (approx.) | 4.2 ltr | 5.6 ltr | 5.6 ltr |
| Buffer stock water (approx.) | 2.6 ltr | 4.1 ltr | 4.1 ltr |
| Boiler heating time (approx. 15-96 °C) | 9 minutes | 9 minutes | 9 minutes |
| Recovery time after maximum drain (aapprox.) | 6 minutes | 6 minutes | 6 minutes |
| Boiler temperature (approx.) | 90 °C | 90 °C | 90 °C |

2.3.11 Water system

| | |
|------------------------|--|
| Water hardness | min. 5°dH (min. 9°FH, 0,9 mmol/l) |
| Water conductivity | greater than or equal to 15 μ Siemens/cm |
| Water connection | 3/4" outer tread |
| Minimum water pressure | 0.2 MPa (2 bar) |
| Maximum water pressure | 1 MPa (10 bar) |
| Flow pressure | 5 l. / min |
| Overflow connection | tube \varnothing 25 mm |

2.3.12 Ambient conditions

| | |
|-------------------|------------------|
| Temperature | 0 °C < T < 40 °C |
| Relative humidity | 80% |



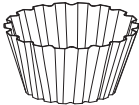

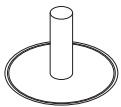

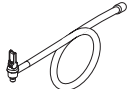

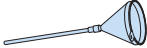
2.3.13 Type plate

- A:** Model number
- B:** Article number
- C:** Supply voltage [V]
- D:** Machine number
- E:** Water pressure [MPa]
- F:** Power [W]
- G:** Frequency [Hz]

2.3.14 Consumer articles and accessories

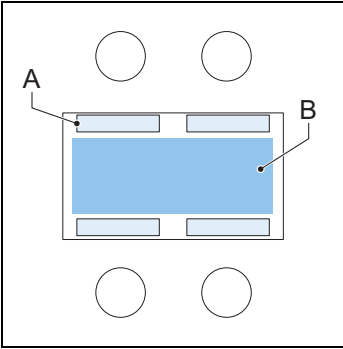
Order these items from your dealer.

| Item | Description | Item number | |
|------|--------------------|--------------------------------|-------|
| | Coffee fur remover | per box (100) sachets of 10 gm | |
| | | per can of 1 kg | 49009 |
| | Scale remover | per box (48 sachets of 50 gm) | 00008 |
| | | per can of 1 kg | 49007 |
| | | 00009 | |

| Item | Description | Item number | |
|---|----------------------|--|---------|
|  | Combi filter | Container CN5 | 1006095 |
| | | Container CN10 | 1006096 |
| | | Container CN20 | 1006097 |
| | | Container CN40 | 95008 |
|  | Coffee blender | Container CN5 | 56004 |
| | | Container CN10 | 96001 |
| | | Container CN20 | 56010 |
| | | Container CN40 | 96006 |
|  | Basket filter paper | 101/317 - container CN5 | 01115 |
| | | 152/457 - container CN10 | 01116 |
| | | 203/533 - container CN20 | 01117 |
| | | 280/635 - container CN40 | 01131 |
|  | Tea filter with disk | Container CN5 | 57003 |
| | | Container CN10 | 57005 |
| | | Container CN20 | 57011 |
| | | Container CN40 | 57007 |
|  | Filling pipe | Container CN5 | 17018 |
| | | Container CN10 | 17019 |
| | | Container CN20 | 17020 |
| | | Container CN40 | 17004 |
|  | S-swivel arm | With "Click" connection to use with the drip-free ComBi-line tap | 99497 |
|  | Container tube | | 99499 |
|  | Gauge glass brush | | 08094 |
|  | Descal funnel | | 99740 |
| | Cable + plug 1.5 m | | 03072 |
| | Cable + plug 0.6 M | | 03071 |

2.4 Display

2.4.1 Display layout



- A:** An option (A) can appear in each of the corners of the display. Each option matches 1 of the 4 selection buttons on the control panel.
- B:** The icons and text in the main area (B) of the display provide status information and prompts to start, confirm, or cancel a process.

2.5 Operator system configuration

2.5.1 Operator menu navigation



Note

To access the Operator menu:

1. If the machine is switched to on, then switch the machine to off. Use the on/off switch. Refer to the section 1.5.1
2. Switch the machine to on.
3. When you see the 'opening' screen, tap the A2 selection button on the upper right-hand side of the control panel. Refer to the section 2.1.5



Note

When you select Descale items 1.1.2 or 1.1.4, a QR code and website reference appears on the display. Use the instructions on these pages to do the descale procedures.

| Main menu | Sub menu | Options |
|--------------|-------------------------------------|--|
| 1.0 Counters | | |
| | 1.0.1 Day counter brew system | Show the brewed coffee per day |
| | 1.0.2 Reset day counter brew system | No / Yes |
| | 1.0.3 Total counter brew system | Show the total amount of brewed coffee |
| | 1.0.4 Reset total coffee | No / Yes |
| | 1.0.5 Day counter hot water | Show the total amount of hot water per day |

| Main menu | Sub menu | Options |
|---------------------|--|--|
| | 1.0.6 Reset day counter hot water | No / Yes |
| | 1.0.7 Total counter hot water | Show the total amount of hot water |
| | 1.0.8 Reset total counter hot water | No / Yes |
| 1.1 Descale | | |
| | 1.1.1 Counter brew system | Counter brew system = 1000L [= default] |
| | 1.1.2 Start descaling brew system | No / Yes. If Yes, use the QR code and follow the prompts on the display |
| | 1.1.3 Counter hot water | = 1000L [= default] |
| | 1.1.4 Start descaling hot water boiler | No / Yes. If Yes, use the QR code and follow the prompts on the display |
| 1.2 System settings | | |
| | 1.2.1 Language | Make a choice |
| | 1.2.2 Time | hh:mm - use the selection buttons left selection buttons for '+' and '-' the hours right selection buttons for '+' and '-' the minutes |
| | 1.2.3 Date | dd:mm:yyyy - use the selection buttons. left selection buttons for '+' and '-' the days right selection buttons for '+' and '-' the months [default] |
| | 1.2.4 Sound signal | No / Yes [default: Yes] |
| | 1.2.5 Tea and / or coffee | Coffee |
| | | Coffee + tea [default] |
| | | Tea |
| | 1.2.6 Tea dosage [g/L] | To set the dosage in g/L: 0-100 (Step 1) [default: 6] |

| Main menu | Sub menu | Options |
|-------------------|--|---|
| | 1.2.7 Own image | |
| | | 1.2.7.1 Low level display. To set the backlight of the display in %: 10 - 80 (step: 10) [default: 10] |
| | | 1.2.7.2 Display dim time. To set the time when the display will dim in seconds: 10-360 [default: 120] |
| | | 1.2.7.3 Remove logo No / Yes |
| | | 1.2.7.4 Choose logo |
| | 1.2.8 Energy Save Mode (ESM) | |
| | | 1.2.8.1 Active. If Yes, ESM is activated. [default: no] |
| | | 1.2.8.2 Set time to activate the ESM in minutes: 15 - 240 (step 5 [default:15] |
| 1.3 Brew settings | | |
| | 1.3.1 Water volume [mL] | |
| | | Brew amount in mL (step: 50ml) |
| | | CB 5: 4800 - 5800 [default: 5300 = required amount + 6%] |
| | | CB 10: 9800 - 11800 [default: 10800 = required volume + 8%] |
| | | CB 20: 20000 - 24000 [default: 22000 = required volume + 10%] |
| | | CB 40: 40000 - 48000 [default: 44000 = required volume + 10%] |
| | 1.3.2 Unit | |
| | | To set the unit: (volume) |
| | | Liter (default) |
| | | Jug |
| | | Cup |
| | | Gallon |
| | 1.3.3 Cup volume [mL] - Refer to 2.5.2 | |
| | | Set in mL: 100 - 500 (step: 1) [default: 125] |
| | 1.3.4 Jug volume [mL] - Refer to 2.5.3 | |
| | | Set in mL: 200 - 2500 (step: 1) [default: 250] |
| | 1.3.5 Button A1 | |
| | | Set the brew amount in L (step 0.1) |
| | | CB 5: 1.0 - 5.0 [default: 1.0] |
| | | CB 10: 2.0 - 10.0 [default: 2.5] |
| | | CB 20: 4.0 - 20.0 [default: 5.0] |
| | | CB 40: 8.0 - 40.0 [default: 10.0] |

| Main menu | Sub menu | Options |
|-----------|---|--|
| | 1.3.6 Button A2 | Set the brew amount in L (step: 0.1) CB 5: 1.0 - 5.0 [default: 3.0] CB 10: 2.0 - 10.0 [default: 5.0] CB 20: 4.0 - 20.0 [default: 10.0] CB 40: 8.0 - 40.0 [default: 20.0] |
| | 1.3.7 Button A3 | Set the brew amount in L (step: 0.1) CB 5: 1.0 - 5.0 [default: 4.0] CB 10: 2.0 - 10.0 [default: 7.5] CB 20: 4.0 - 20.0 [default: 15.0] CB 40: 8.0 - 40.0 [default: 30] |
| | 1.3.8 Button A4 | Set the brew amount in L (step: 0.1) CB 5: 1.0 - 5.0 [default: 5.0] CB 10: 2.0 - 10.0 [default: 10.0] CB 20: 4.0 - 20.0 [default: 20.0] CB 40: 8.0 - 40.0 [default: 40.0] |
| | 1.3.9 Auto container heating | No / Yes. [default: Yes] If yes, the correct socket for container heating will automatically switch to on. You must always manually switch the socket to off. |
| | 1.3.10 Descale brew system [L] - Refer to 2.5.4 | Set the descale indicator in L: 0 - 10000 (step: 100) [default: 1000] |
| | 1.3.11 Coffee dosing [g/L] | Set the in g/L: 0 - 100 (step: 1) [default: 50] |
| | 1.3.12 Interval [%] | Set the duration of interruption of the brew process in case of fine coarsed coffee or very weak water in % 50 - 100 (step: 5) [default: 100 (no interruption)] |
| | 1.3.13 First charge vol. [mL] | To set the first charge volume in mL (step: 100) the basket filter overflows during the brewing process. Activation of the first charge volume only if menu 1.3.12 is set to 95% or below. First charge volume normally is the half of the total brewing process Refer to the table. |

| Main menu | Sub menu | Options |
|----------------------------|---|---|
| | 1.3.14 Filter dripping time(s) | Set the filter dripping time in seconds (step: 10) CB 5: 0 - 900 [default: 240] CB 10: 0 - 900 [default: 300] CB 20: 0 - 900 [default: 360] CB 40: 0 - 900 [default: 360] |
| | 1.3.15 Pre-wet (The pre-wet function provides you with the option to brew a little amount of water to soak the coffee before the brew process so as to improve taste and aroma) | Activate Pre-wet. To activate the pre-wet function - No / Yes To set the pre-wet quantity in mL (step: 50) 50 - 550 [default: 250] To set the length of the soaking time in seconds (step: 5) 5 - 600 [default: 30]. This is time period of the pause before the brewing process continues. |
| | 1.3.16 Gallon volume | To set the volume in mL (step: 1) 3600 - 3910 [default: 3785] |
| 1.4 Hot water settings | | |
| | 1.4.1 Unit of temperature | Fahrenheit / Celcius [=default] |
| | 1.4.3 Temperature | To set the temperature in C (step: 1) 60.0 - 97.0+ [default: 96] 97.0+ means boil through during 50 - 80 sec (depends on the model) |
| | 1.4.4 Descale boiler [L] - Refer to 2.5.4 | To set the descale indicator in litre (step: 100) 0 - 10000 [default: 1000] |
| 1.5 Load defaults | | Load settings No / Yes |
| 1.6 Pincode | Enter pincode | - |
| 1.7 Hard and software info | - | Information about the hardware and the software. |

2.5.2 Selection buttons unit cups

| Model | Factory settings | Settings scope: cup = 125ml | Step |
|-------|----------------------|-----------------------------|---------|
| CB 5 | 8 - 24 - 32 - 40 | 8 - 40 cups | 1 cup |
| CB 10 | 20 - 40 - 60 - 80 | 16 - 80 cups | 1 cup |
| CB 20 | 40 - 80 - 120 - 160 | 32 - 160 cups | 5 cups |
| CB 40 | 80 - 160 - 240 - 320 | 64 - 320 | 10 cups |

2.5.3 Selection buttons unit jugs

| Model | Factory settings | Settings scope: jug = 250ml | Step |
|-------|------------------|-----------------------------|-------|
| CB 5 | 4 - 12 - 16 - 20 | 4 - 20 jugs | 1 jug |

| Model | Factory settings | Settings scope: jug = 250ml | Step |
|-------|---------------------|-----------------------------|--------|
| CB 10 | 10 - 20 - 30 - 40 | 8 - 40 jugs | 1 jug |
| CB 20 | 20 - 40 - 60 - 80 | 16 - 80 jugs | 1 jug |
| CB 40 | 40 - 80 - 120 - 160 | 32 - 160 | 5 jugs |

2.5.4 Descale indicator settings calculator

| Water quality | Hardness | | | | Descale indicator: litres |
|---------------|----------|---------|-----------|-----------|---------------------------|
| | °dH | °F | mmol/l | mgCaCo3/l | |
| Very hard | 18 - 30 | 32 - 55 | 3.2 - 5.3 | 321 - 536 | 250 |
| Hard | 12 - 18 | 22 - 32 | 2.2 - 3.2 | 214 - 321 | 500 |
| Average | 8 - 12 | 15 - 22 | 1.4 - 2.2 | 268 - 214 | 1000 (Standard setting) |
| Soft | 4 - 8 | 7 - 15 | 0.7 - 1.4 | 72 - 268 | 1500 |
| Very soft | 0 - 4 | 0 - 7 | 0 - 0.7 | 0 - 72 | 2000 |

3 Transport and Installation

3.1 Transport

3.1.1 *Inspection after transport*

- Check the machine for damage.
- Make sure that all the required consumer articles and accessories are present and in good order. Refer to 3.5.1

3.2 Preparation for transport



Note

This procedure only prepares the machine for upright transportation to another local position.



Caution

- Switch the machine off.
- Disconnect the machine from the mains power outlet.



WARNING

Beware of burn injuries from hot fluids. Hot beverage(s) and water may come out from the overflow hose, the drain hose(s), the container(s) and the tap on the machine.

- 1 Disconnect the container(s) from the socket(s) and remove the cords.
- 2 Drain the container(s) and hot water tap of all contents.
- 3 Close the mains water supply tap.
- 4 Disconnect the mains water hose from the tap.
- 5 Disconnect the overflow hose, if the hose is connected.
- 6 Drain the water from the coffee brew system. Refer to 3.3
- 7 Drain the water from the boiler system if you have a W model. Refer to 3.4

3.3 Drain the coffee brew system



WARNING

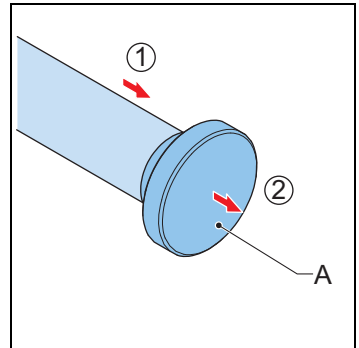
- Beware of burn injuries from hot water. Hot water may come out from the drain hose.
- Beware of crush injuries or damage to the machine. Be careful when you tilt the machine.



Note

This procedure is not applicable for CB 40 models.

- 1 Tilt the machine to access the drain hose. Refer to 2.1.4
- 2 Pull out the drain hose (1).
- 3 Pull the cap (A) out of the drain hose.
- 4 Drain the water into a receptacle. The receptacle must have more than 5 litres of capacity.
- 5 Put back the cap on the drain hose.
- 6 Put back the drain hose.



3.4 Drain the boiler system of W models



WARNING

- Beware of burn injuries from hot water. Hot water may come out from the drain hose.
- Beware of crush injuries or damage to the machine. Be careful when you tilt the machine.



Note

This procedure is not applicable to CB 40 models.

- 1 Use the tap to drain as much water as possible.
- 2 Tilt the machine to access the drain hose. Refer to 2.1.4
- 3 Pull the drain hose out of the protection plate.
- 4 Pull the cap out of the drain hose.
- 5 Drain the water into a receptacle. The receptacle must have more than 5 litres of capacity.
- 6 Put back the cap on the drain hose.
- 7 Put back the drain hose into the protection plate.

3.5 Installation



Note

The machine can be used outdoors if all the relevant safety conditions set out by this manual are met.



Caution

- Only install the machine in locations where it can be overseen by trained personnel.
- Use a filter system with a water softener if the tap water has been chlorinated or is too hard. This increases the quality of the drink and will ensure that you do not have to descale the machine too often.
- Do not place the machine in an area with temperatures below 0 °C.
- The tap that is used to connect the hose of the machine to the mains water supply must be aerated.
- Only use the hose-set that was supplied with the machine.

3.5.1 Package contents

| Cartons and accessories | Contents | Models CB 1x L (or) R CB 1x WL (or) R | Models CB 2x CB 2x W | Models CB CB W |
|-------------------------|--|---|----------------------------|----------------------|
| Model carton | | 1 | 2 | 1 |
| | Machine (tower and base plate) | | | |
| | Swivel arm | | | |
| | Drip tray | | | |
| | Centering pads | 4 | 8 | - |
| Basket filter carton | | 1 | 2 | - |
| | Synthetic filter | | | |
| | Water distributor lid | | | |
| | Basket filter papers (approximately 25 pieces) | | | |
| Container carton | | 1 | 2 | - |
| | Container CNe | 1 | 2 | - |
| | Container CNi | - | - | - |
| | Insulated lid | | | |
| | Blender / transport disk | | | |
| | Gauge glass brush | | | |
| | Label sheet: coffee / tea / hot water / blank | | | |
| | Mains power cable (1.5 meter) | | | |

| Cartons and accessories | Contents | Models CB 1x L (or) R CB 1x WL (or) R | Models CB 2x CB 2x W | Models CB CB W |
|-------------------------|-----------------------------|---|----------------------------|----------------------|
| Accessories | | | | |
| | Mains water connection hose | 1 | 1 | 1 |
| | Descaling funnel | 1 | 1 | 1 |
| | Coffee fur remover sachet | 1 | 1 | 1 |
| | Scale remover sachet | 1 | 1 | 1 |
| | Quick guide | 1 | 1 | 1 |
| | Electrical plug guide | 1 | 1 | 1 |
| | Container power cables | 1 | 2 | 0 |
| | Wall bracket | 0 | 0 | 1 |

3.5.2 Unpacking



Caution

- Be gentle to avoid damage. Take care not to mishandle the equipment and accessories, or cut through them with a sharp object.

- 1 Unpack the components and accessories.
- 2 Make sure you have a complete set of undamaged components and accessories.
- 3 Make sure the tower and base plate are securely attached.
- 4 Contact your dealer if any items are damaged or missing.
- 5 Contact a qualified electrician to connect a plug to the power cable. Refer to 1.6.5.
- 6 Contact a service engineer to do the first-time installation and all the required connections.

3.5.3 *Installation of wall mounted CB and CB W models*



Note

The installation of the wall mounted CB and CB W models requires a wall bracket, a servery trolley, or a product stand. Only use Animo accessories. Contact your Animo agent to order these accessories. Refer to the back cover of this manual.



Note

The installation of the wall mounted CB or a CB W model must be performed by a service engineer. The installation must include these items:

- the attachment of the machine onto a wall, with the Animo wall bracket.
- the attachment of a drip tray holder for a CB W model.
- the attachment of the parking rails for an Animo servery trolley onto the wall. Refer to 3.5.4
- the attachment of position studs onto the trolley for a container.
- or, the installation of a product stand.
- the connection of the electricity, the water supply, and the overflow pipe.



Caution

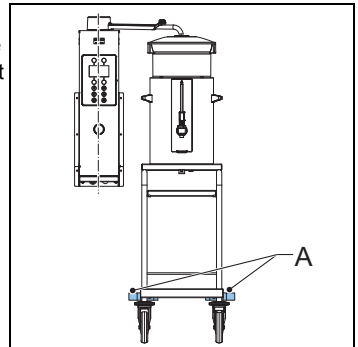
The electrical connection must have an RCD of 30mA with all phases, including the zero point. The connection must have an easy disconnection (contact distance at least 3 mm).

3.5.4 *Position the servery trolley for wall mounted CB and CB W models*



Caution

- The swivel arm should always be at a slight downward angle when in position over the distributor lid on a container that is on the servery trolley.
- 1 Position the servery trolley so that a distributor lid on a container is slightly below, and directly under, the outlet of the swivel arm. Use the parking rails (A) on the wall get the correct position.
 - 2 Adjust the stop of the swivel arm for this position. Refer to 3.5.5



3.5.5 *Adjust the stop of the swivel arm of wall mounted CB and CB W models*



WARNING

Adjust the stop of the swivel arm especially if the servery trolley will only be used on 1 side of the machine. The stop of the swivel arm prevents the possibility of starting a brewing process when the swivel arm is not positioned over the position for the servery trolley.

- 1 Position the container so that the distributor lid is directly under the swivel arm. Use the servery trolley. Refer to 3.5.4
- 2 Lift the swivel arm vertically out of the tower.
- 3 Loosen the relevant stop from the bottom of the swivel arm. Use a 7mm wrench.
- 4 Adjust the position of the relevant stop to match the position of the magnet.
- 5 Tighten the relevant stop. Use the adjustable wrench.
- 6 Put back the swivel arm into the tower.
- 7 Do a test to make sure the brewing process can only be started when the swivel arm is directly over the distributor lid of the container. Refer to 4.8
- 8 If the stop of the swivel arm is not in the correct position repeat the steps 2 to 6.

3.5.6 *Position a CB model that has base plates*



Note

- This procedure only relates to the temporary relocation of the machine as a portable buffet unit. The first-time technical installation must be performed by a service engineer.
- An Animo product stand is an ideal platform for a CB model that has baseplates. Contact your Animo agent to order this optional accessory. Refer to the back cover of this manual.

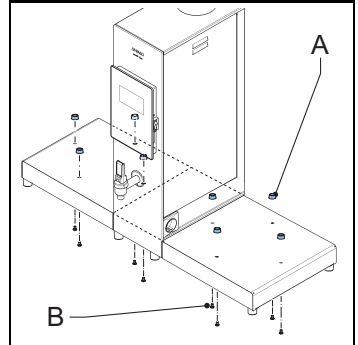
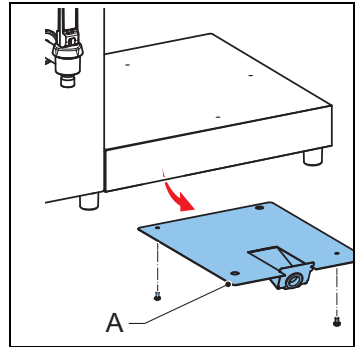


Caution

- Select a sturdy platform for the machine. Make sure the platform can support the weight of the machine and the container(s) filled with the beverage(s). Refer to 2.3.4
 - Avoid damage to other items. Make sure the machine is positioned away from anything that might be damaged by water leakage.
 - Choose a position where utilities are easily accessible. Make sure that a mains water supply, a drain for the overflow hose, and a mains power outlet are all within 50 cm of the position you select for the machine.
 - Choose a position where the descaling functions can be easily performed. Avoid positions where items above and in front of the machine might obstruct access to the descaler filler openings. Refer to 5.3
- 1 Put the machine on a firm, level surface.

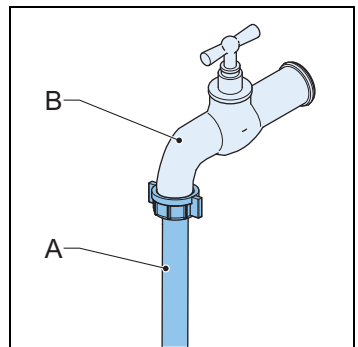
3.5.7 Attach the centering pads

- 1 For W models, remove the protection plate (A) from underneath the base plate on the right-hand-side. Use a screwdriver.
- 2 Attach the centering pads (A) to the base plates. Use the fasteners (B).
- 3 For W models, put back the protection plate.

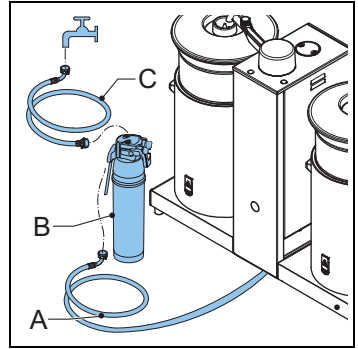


3.5.8 Water connection

- 1 Connect the mains water hose (A) to an aerated mains water tap (B).
- 2 Open the tap and make sure there is no leakage.
- 3 If there is a leakage, contact a service engineer.



- 4 If necessary, connect the mains supply hose (A) to a filter system (B).
- 5 Connect the filter system to a mains supply tap with a hose (C).



3.5.9 Water drainage

- 1 Put the drainage hose into a sink or a drain.
- 2 Make sure that excess water will correctly drain down the hose.

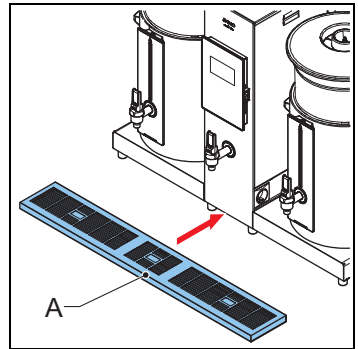
3.5.10 Install the drip tray



Note

For the wall mounted CB model or the CB W model use the side strips supplied with the model to attach the drip tray to the wall bracket.

- 1 Put the drip tray (A) in front of the machine (B).



3.5.11 Electrical connection



WARNING

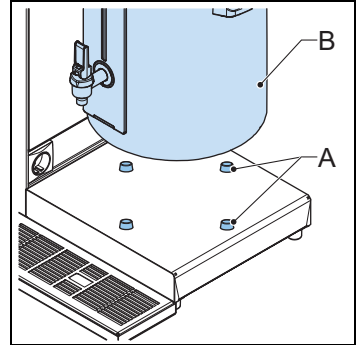
Avoid death, or serious injury, or damage to the machine. Do not use the mains power cable if it is damaged. If the mains power cable is damaged, refer to 1.6.5.

- 1 Connect the power cable to the mains power outlet.

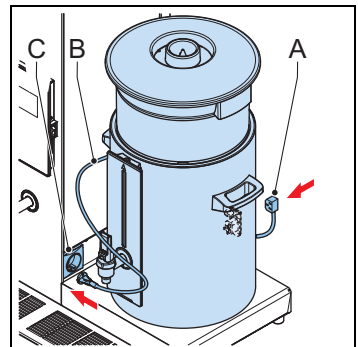
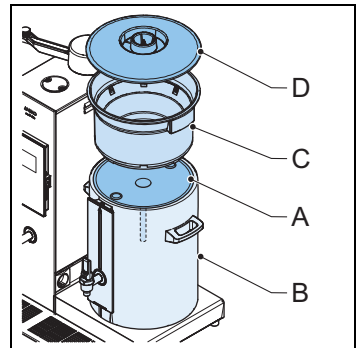
3.5.12 *Install a container***Note**

If you have a model with 2 base plates, do this procedure twice.

- 1 Check that the inside of the container is clean and dry.
- 2 Put the container (B) onto the centering pads on the base plate (A).



- 3 Put the coffee blender (A) into the container (B).
- 4 Put the basket filter (C) into the container.
- 5 Put the water distributor (D) onto the basket filter.



- 6 If you have a container with an electric element, connect the power socket on the container (A) to the power socket on the tower (C). Use the container power cable (B).

**WARNING**

Avoid serious injury, or damage to the machine. Do not use the container power cable if it is damaged. If the container power cable is damaged follow the safety precautions for damaged mains power cables. Refer to 1.6.5.

3.6 First-time use

**Note**

- When you start the machine for the very first time, follow the automatic prompts on the display to insert your system preferences, then flush the container(s), the coffee brew system, and the boiler system. After this set-up process, the machine will automatically switch to the normal operation state.
- If the machine has not been used for a period longer than a week, do the procedure to start the machine, then flush the coffee brew system, and flush the boiler system. Refer to sections 3.6.1, 3.6.2, and 3.6.3.
- Do not put a beverage product in the machine for any of these procedures.
- While the swivel arm fills the container the text BREWING appears on the display. When the process is complete the machine makes a single beep sound. The text DRIPPING appears on the display. The text remains on the screen while the water is filtered through the filter unit. The end of the process is signalled by 3 short beep sounds.

**Caution**

Stop the process if at any time a fault or error becomes evident. Use the stop button on the control panel. Contact a service engineer before you attempt to use the machine again.

3.6.1 Start the machine for the first time

**Note**

The default language of the system is English.

- 1 Make sure that all the installation procedures have been done correctly. Refer to 3.5
- 2 Switch the machine ON. Refer to 4.4
- 3 If this is the first-time use of the machine, follow the prompts on the display for Step 1, then follow the prompts for Step 2.

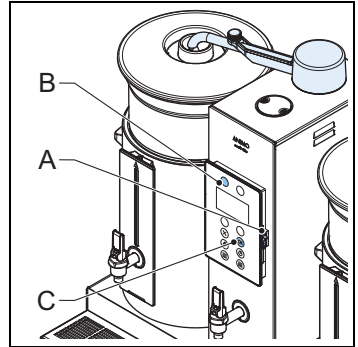
3.6.2 Flush the coffee brew system



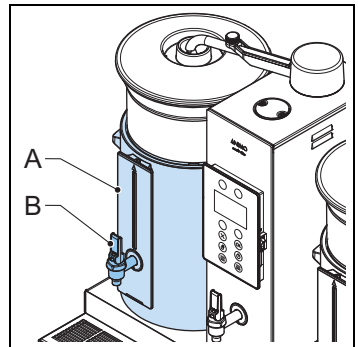
WARNING

Beware of burn injuries. Be careful to avoid splashes. Make sure the receptacle you use to empty the hot water into has proper handles to protect your hands from the heat of the hot water.

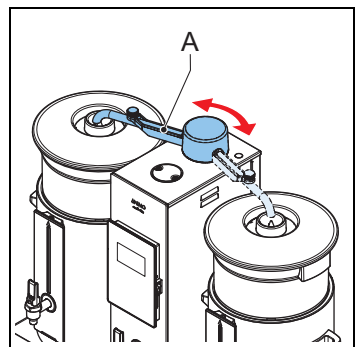
- 1 Make sure the machine is switched on (A).
- 2 Make sure a filter basket and distributor lid is in the correct position on a base plate.
- 3 Make sure the swivel arm is in the correct position over the distributor lid.
- 4 Tap the selection button (B) for the smallest amount of coffee.
- 5 Tap the OK button (C).
- 6 Wait for the brewing and dripping processes to finish. This will be signalled by 3 short beep sounds. (Refer to the note.)



- 7 Empty the container (A). Use the tap (B).



- 8 If you have a model that has 2 containers, put the swivel arm (A) over the distributor lid of the other container and flush the coffee brew system again.



3.6.3 Flush the boiler system

**Note**

- Only do this procedure on W models.
- The boiler system automatically refills itself with water.
- The on/off button of the hot water system blinks until the water is ready to serve.

**WARNING**

Beware of burn injuries. The hot water temperature in the boiler is set at 96°C. Make sure the receptacle you use to empty the hot water into has proper handles to protect your hands from the heat of the hot water.

- 1 Turn the boiler system on. Tap the on/off button for the hot water system on the control panel. Refer to 2.1.5
- 2 Wait for the on/off button to stop blinking.
- 3 Empty at least 2 liters of water from the boiler system into a jug. Use the tap on the front of the tower.

**Note**

The tap of the tower has 2 modes of supply. The modes are short burst, and locked on. Refer to 4.9

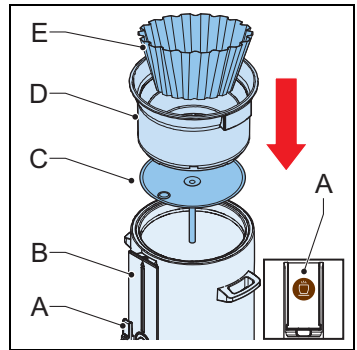
4 Operation

4.1 Preparation

- 1 If this is the first-time use of the machine, do the procedures for first-time use. Refer to 3.6
- 2 If the machine has not been used for a period longer than a week, do the procedures for first-time use. Refer to 3.6
- 3 Make sure the machine and the accessories are in good condition. If the machine or accessories are in poor condition, contact a service engineer.
- 4 Make sure that the inner pot of the container is clean. Refer to 5.2.6

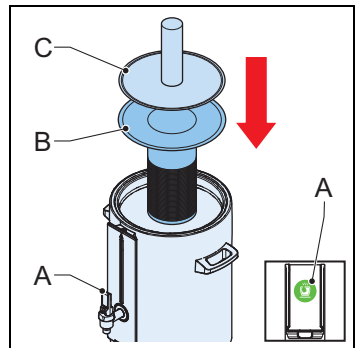
4.2 Prepare a container for coffee

- 1 Put the coffee blender (C) into the container (B).
- 2 Put the basket filter (D) into the container.
- 3 Put the filter paper (E) into the basket filter.
- 4 Put a coffee label into the label holder (A) on the tap of the container. Snap the holder open with your fingernail.



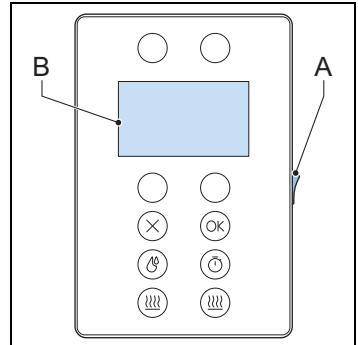
4.3 Prepare a container for tea

- 1 Put the tea filter (B) into the container.
- 2 Put the filling pipe (C) onto the tea filter.
- 3 Put a tea label into the label holder (A) on the tap of the container. Snap the holder open with your fingernail.



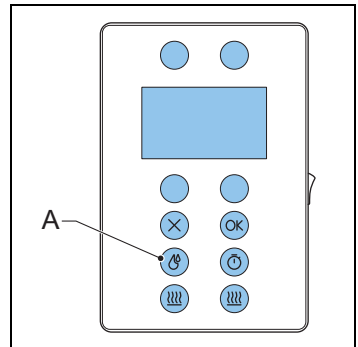
4.4 Switch the machine on

- 1 Use the On / off switch (A) to switch the machine on.
- 2 Make sure the display on the control panel (B) is on.



4.5 Prepare the boiler system for use

- 1 Turn the boiler system on. Tap the button for the hot water system (A) on the control panel. Refer to 2.1.5



Note

- If the boiler system is idle for a specified time period, and the Energy safe mode is activated, the boiler system switches to the Energy save mode. In the Energy save mode the boiler system cools down and the On/off hot water button makes flashes. Tap the On/off hot water button to re-start the boiler system. To activate, or deactivate the Energy save mode, refer to 2.5.1
- The coffee and tea brewing processes take priority over the boiler system. The boiler system automatically pauses if a brewing is in progress.
- For CB W models, a hot water label is supplied for the holder on the tap of the tower. Snap the holder open with your fingernail to insert the label.

4.6 Select the brewing amount for coffee

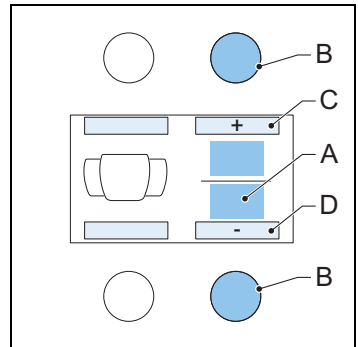


Note

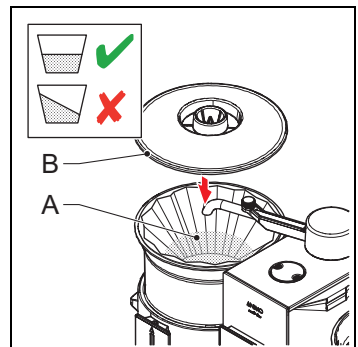
The display shows 4 preset brewing amounts. Each preset brewing amount shows a recommended coffee dosage. This recommendation automatically changes if you modify the preset brewing amount.

- 1 Select the coffee option on the display. Use the correct selection button on the control panel (A).
- 2 Select a brewing amount. Use 1 of the selection buttons on the control panel.

- 3 Take note of the recommended coffee dosage (A) for the brewing amount you selected.
- 4 If desired, modify the brewing amount. Use the selection buttons (B) on the control panel that correspond to the + (C) or - (D) text on the display.
- 5 If you modify the brewing amount, take note of the new coffee dosage recommendation.

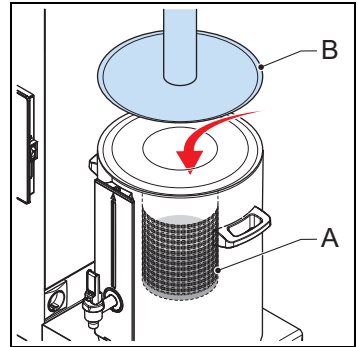


- 6 Put the recommended coffee dosage (A) into the filter paper inside the container. Spread the coffee evenly in the filter paper.
- 7 Put the filter lid with water distributor (B) onto the basket filter.



4.7 Select the brewing amount for tea

- 1 Select the tea option on the display. Use the correct selection button on the control panel.
- 2 Follow the same steps as those to select a brewing amount for coffee (refer to 4.6).
- 3 Take note of the recommended tea dosage.
- 4 Put the recommended tea dosage (A) into the tea filter in the container.
- 5 Put the filling pipe (B) onto the tea filter.



4.8 Start the brewing process



Note

This procedure applies for both brewing coffee or tea.



Caution

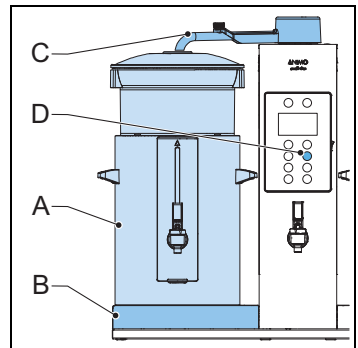
If the swivel arm or the container is moved out of the correct position during the brewing process, the brewing process will automatically stop. An icon and text will appear on the display of the control panel. The machine also makes 2 short beep sounds. To restart the brewing process, put the swivel arm and / or the container back into the correct position(s), and tap the OK button on the control panel. You must do this within 10 minutes, or the brewing process you selected will be cancelled.



WARNING

Beware of burn injuries. Hot water will come out of the swivel arm when the brewing process is started.

- 1 If you have a model with a base plate, make sure the container (A) is in the correct position on the base plate (B).
- 2 If you have a CB or CB W model, make sure the servery trolley and the container are in the correct position. Refer to 3.5.4
- 3 Put the swivel arm (C) in the correct position over the distributor lid.
- 4 On the control panel, tap the OK button (D).



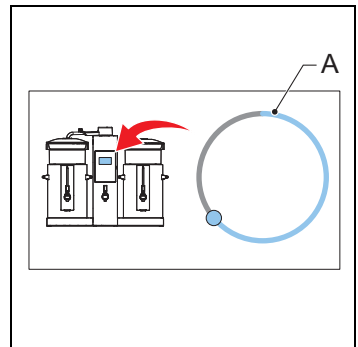
5 Confirm that the container is empty. Tap the OK button.

**Note**

When you confirm that the container is empty the brewing process will start.

- The power socket of the container will automatically switch to On if the Auto Container Heating option in the Operator menu is activated. Refer to the section 2.5.1
- You must manually switch the power socket to On if the option is not activated. Refer to the section 2.1.5

6 Look at the progress bar (A) on the display to see the progress of the brew.



4.9 Complete the coffee brewing process



Note

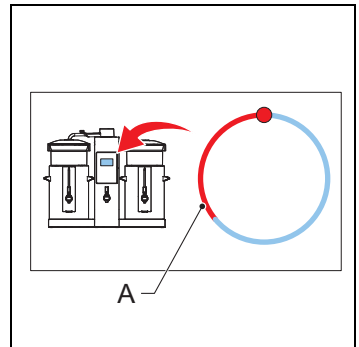
- If you have a CB model with a second container, you can start a new brewing process while the first container completes the brewing process. When the water supply stops coming out of the swivel arm over the first container, put the swivel arm over the second container and start the brewing process again.
- The container heating begins when the brewing process starts.



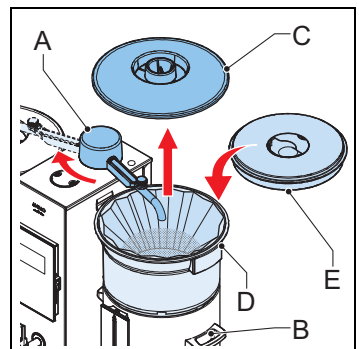
WARNING

- Beware of scalding injuries when you move the swivel arm.
- Beware of burn injuries from the contents of the filter basket. The contents of the filter basket will be hot when you remove it from the container after the brewing process is complete. Make sure you have a safe, watertight receptacle to dispose of the contents of the filter basket.
- Beware of scalding injuries. Hot beverage is inside the container after the completion of the brewing process. Hot beverage will come out of the tap if it is opened.

- 1 Wait for the machine to make 1 short beep sound.
- 2 Do a check that the progress bar (A) on the display shows that the brew is Dripping.
- 3 After approximately 5 minutes, wait for the machine to make 3 short beep sounds.



- 4 Move the swivel arm (A) away from the container (B).
- 5 Take the water distributor (C) off the basket filter (D).
- 6 Take the basket filter off the container.
- 7 Put the insulated lid (E) onto the container.
- 8 Dispose of the filter and the contents of the filter, and clean the filter basket. Refer to 5.2.7



4.10 Serve the beverage



Note

- In a container, the beverage is kept at an average temperature between 80 to 85°C.
- Coffee can be stored in the container for between 1 to 1.5 hours before the flavor of the coffee deteriorates. Empty the coffee from the container after this period of time and prepare to brew more coffee. Refer to 4.1
- The tap of the container can provide 2 modes of supply. Use the short burst supply to put beverage into cups and mugs. Use the lock position to fill jugs and large containers.



Caution

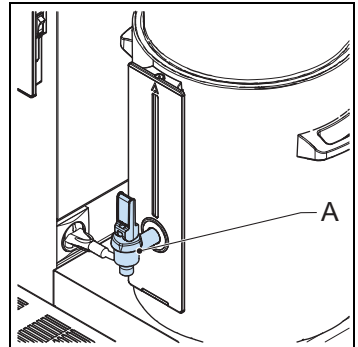
Stop the container heater if the container is empty. To stop the heater, disconnect the power cable from the sockets on tower, or use the control panel of the machine.



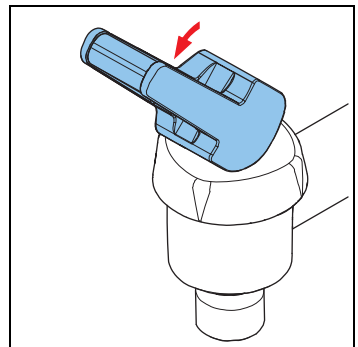
WARNING

Beware of scalding injuries. Hot beverage is inside the container after the completion of the brewing process. Hot beverage will come out of the tap if it is opened.

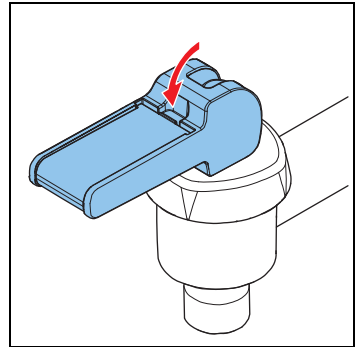
- 1 Serve the beverage as required. Use the tap (A).



- 2 Press the tap lightly to serve the beverage in a short burst.



- 3 Press the tap fully down to lock the tap in the open position.
- 4 When the container becomes empty of beverage, disconnect the power cable from the sockets on the container and the tower.
- 5 Rinse the inner pot of the container before you start another brewing process. Refer to 5.2.6



4.11 Use the timer function



Note

You can use this function to brew coffee or tea and activate the hot water system.

The timer can be programmed a maximum of 6 days in advance.

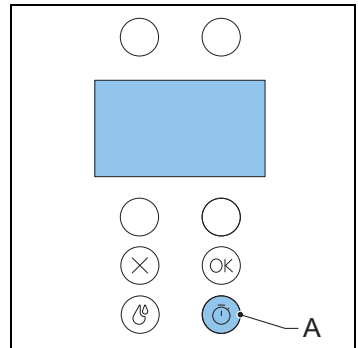
The heating element in the container switches on automatically 5 minutes before the programmed brewing time.

You cannot start a brewing processes while the timer program is set.

If you have a model with 2 base plates, you can set a timer program on 1 container, and still use the heating element in the other container.

The timer program is active when there is a stopwatch icon at the top of the display.

- 1 Prepare a container to brew either coffee or tea. Refer to 4.2 and 4.3.
- 2 Tap the Timer button (A) on the control panel.
- 3 Select Container and/or Boiler, then tap OK.
- 4 Select the day, then tap OK.
- 5 Select the time, then tap OK.
- 6 Select the brewing amounts for either coffee or tea. Refer to section 4.6 or 4.7.
- 7 Do the preparation to start the brewing process. Refer to section 4.8.



Caution

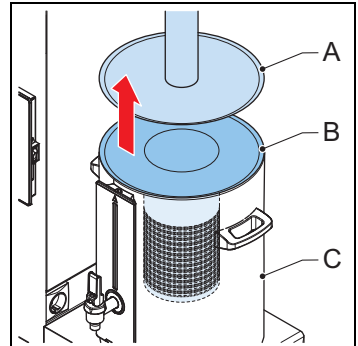
Make sure the container and swivel arm remain in the correct position while the timer program is active. If the container or swivel arm are moved, the timer program will stop and a warning appears on the display. Correct the position of the container and swivel arm to restart the timer program. Refer to section 4.8

4.12 Complete the tea brewing process

**Caution**

Do not leave the tea filter in the container for longer than 15 minutes after the completion of the brewing process. If the tea filter is left in the container for too long, the flavor of the tea deteriorates.

- 1 Follow the same steps as those to complete the coffee brewing process. Refer to 4.9.
- 2 Take the filling pipe (A) and tea filter (B) out of the container (C) at least 4 minutes after the Dripping process has stopped.
- 3 Serve the beverage. Refer to 4.9



5 Maintenance

5.1 Cleaning and disinfecting detergents



Caution

- Only use Animo cleaning products where specified.
- Do not immerse the container type CNe in water.



WARNING

Avoid chemical burns and eye injuries. Use safety gloves and protective glasses when using cleaning products.

| Use these products where specified | Remarks |
|------------------------------------|-----------------|
| Animo coffee fur remover | Refer to 2.3.14 |
| Animo scale remover | Refer to 2.3.14 |

5.2 Cleaning

5.2.1 Daily cleaning

| Machine part | Dishwasher proof | See |
|---|------------------|--------|
| Inner pot | No | 5.2.6 |
| Clean the basket filter | Yes | 5.2.7 |
| Clean the filter lid with water distributor | Yes | 5.2.8 |
| Clean the blender | No | 5.2.9 |
| Clean the drip tray | No | 5.2.10 |
| Clean the exterior | No | 5.2.11 |

5.2.2 Weekly cleaning

| Machine part | Dishwasher proof | See |
|---|------------------|--------|
| Remove coffee deposits from the inner pot | No | 5.2.12 |
| Remove coffee deposits from other parts | No | 5.2.13 |

5.2.3 Descaling



Caution

Descale the machine as soon as possible after the descale indicator icon appears on the display of the machine.

| Machine part | Schedule | See |
|--------------------|-----------------------------|-------|
| Coffee brew system | When alerted by the machine | 5.3.2 |
| Boiler system | When alerted by the machine | 5.3.6 |

5.2.4 General cleaning instructions for the machine**Caution**

Never submerge or spray the machine.

- 1 Clean the exterior of the machine with a soft cloth or sponge that is dampened with warm water and detergent.
- 2 Dry the machine with a soft dry cloth.

5.2.5 General cleaning instructions for the containers**Note**

- The container type CNi can be submersed in water.
- As appropriate, increase the quantities and the sizes of the cleaning materials to clean a CN 40 model.

**Caution**

Do not put the container type CNe in a dishwasher or sink.

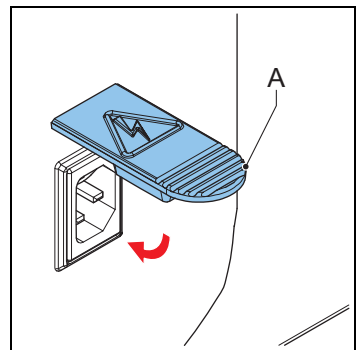
Do not leave the lid on a container after cleaning. Position the lid ajar so that there is an air flow into the container. The air flow avoids staleness in the container.

Leave approximately 2 cups of clean water in the container after cleaning. The water keeps the rubber seals inside the container in good condition.

**WARNING**

Avoid hot water burns. Wear gloves and use a safe receptacle to clean, rinse and drain the hot water into.

- 1 Disconnect the power cable from the container(s) when cleaning the CNe container(s).
- 2 Close the splash protector (A).

**5.2.6 Rinse the inner pot**

- 1 Empty the contents of the container. Use the tap.
- 2 Remove all the accessories from the inside of the container.
- 3 Rinse the inner pot with hot water.
- 4 If required, remove beverage deposits from the inner pot. Refer to 5.2.12

5.2.7 *Clean the basket filter*

**Note**

You can clean the basket filter in a dishwasher.

- 1 Wash the basket filter in warm water with detergent.
- 2 Rinse the basket filter in clean water.
- 3 Dry the basket filter with a soft cloth.

5.2.8 *Clean the filter lid with water distributor*

**Note**

You can clean the filter lid with water distributor in a dishwasher.

- 1 Wash the lid in warm water with detergent.
- 2 Rinse the lid in clean water and dry it.

5.2.9 *Clean the blender*

- 1 Wash the blender in warm water with detergent.
- 2 Rinse the blender in clean water and dry it.

5.2.10 *Clean the drip tray*

- 1 Wash the drip tray in warm water with detergent.
- 2 Rinse the drip tray in clean water and dry it.

5.2.11 *Clean the exterior*

**Caution**

Do not use abrasive cleaning products on the exterior of the machine or the container(s).

- 1 Clean the exterior of the machine and the container(s) with a soft damp cloth.
- 2 Wipe the exterior of the machine and the container(s) dry.

5.2.12 *Remove beverage deposits from the inner pot*

**Note**

This procedure also applies to the removal of tea stains.

A sachet of coffee fur remover is required for this procedure. Refer to 2.3.14

**Caution**

Do not immerse the container during this procedure.

- 1 Empty the container. Use the tap.
- 2 Remove the brewing accessories from the container.
- 3 Fill half the container with warm water.
- 4 Put a sachet of coffee fur remover into the water.
- 5 Stir the water with a spoon to dissolve the remover.
- 6 Wait for approximately 15 to 30 minutes, then empty the container. Use the tap.

- 7 Rinse the inside of the container with clean hot water several times. Use the tap to empty the container each time you rinse the container.
- 8 Wipe the inside of the container dry.

5.2.13 Remove beverage deposits from other parts



Note

This procedure also applies to the removal of tea stains.



Note

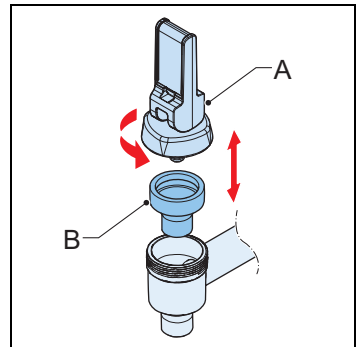
This procedure requires a bucket with at least a 5 liter capacity.

A sachet of coffee fur remover is required for this procedure. Refer to 2.3.14

- 1 In the bucket, mix 5 liters of warm water with 1 sachet of the coffee fur remover.
- 2 Put the parts that need to be cleaned into the water.
- 3 Wait for approximately 15 to 30 minutes, then remove the parts from the receptacle.
- 4 Carefully discard the water.
- 5 Rinse the parts with clean hot water. Do this several times.
- 6 Repeat steps 1 to 5 if coffee deposits are still on the parts.
- 7 Wipe the parts dry.

5.2.14 Clean the tap on a container

- 1 Make sure that the container is empty and that the power cable is disconnected.
- 2 Unscrew the top of the tap (A). Turn the top of the tap anti-clockwise.
- 3 Take the silicon sealer (B) from the top of the tap.
- 4 Do the procedure to remove beverage deposits from other parts, to clean the top of the tap and the seal. Refer to 5.2.13
- 5 Put back the silicon sealer and the top of the tap onto the container. Reverse the steps 3 and 2.



5.2.15 Clean the gauge glass



Note

This procedure is not applicable to CB 40 models.



Note

You need these items to do this procedure.

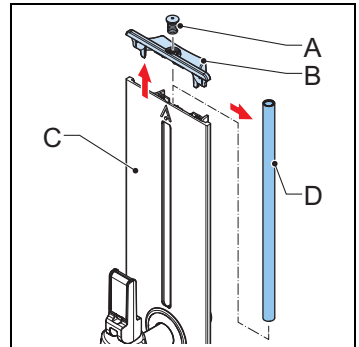
- 1 gauge glass brush. Refer to 2.3.14
- 1 soft dry cloth.



WARNING

Handle the gauge glass carefully. The gauge glass is fragile. Use a dry cloth to hold the gauge glass safely and avoid injury from broken glass in case the gauge glass breaks.

- 1 Make sure that the container is empty and that the power cable is disconnected.
- 2 Remove the rubber stopper (A) from the top of the gauge glass lid (B).
- 3 Remove the gauge glass lid. Pull the gauge glass lid up vertically from the top of the protector profile (C).
- 4 Carefully remove the gauge glass (D) from the recess in the protector profile. Pull the gauge glass vertically up and away from the profile.
- 5 Carefully clean the gauge glass. Use the gauge glass brush.
- 6 Moisten both ends of the gauge glass.
- 7 Put back the moistened gauge glass into the protector profile. Reverse step 4.
- 8 Put back the gauge glass lid and rubber. Reverse the steps 2 and 3.



5.3 Descale the machine

5.3.1 Prepare to descale the coffee brew system



Note

You need at least 2 sachets (100 grams) of scale remover to do this procedure. Refer to 2.3.14



Note

You need these items to do this procedure.

- 2 liters of water at least 60 - 70°C in temperature.
- 2 measuring jugs. Each jug must have a capacity of at least 2 liters. The measuring jugs must also fit in the space between the swivel arm and the base plate.
- 1 funnel. Refer to 3.5.1
- 1 spoon.

**Caution**

Descalcify the coffee brew system promptly after the alert appears on the display. This will avoid repair costs and the loss of the warranty.

**WARNING**

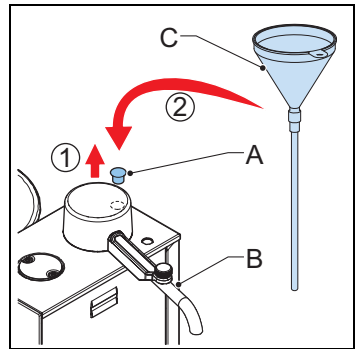
Avoid chemical burns and eye injuries. Use safety gloves, a plastic apron and protection glasses when using the scale remover.

Read the warnings and directions on the sachet of the scale remover.

**WARNING**

Avoid scalding injuries. Hot water is used for the descaling procedure.

- 1 Flush the coffee brew system. Brew the smallest quantity to heat up the system. Use only water. Refer to 3.6.2
- 2 Mix the water and the scale remover in a jug. Use the spoon to stir the solution.
- 3 Remove the lid (A) from the descale filling opening on the left-hand-side of the top of the tower (B). (1)
- 4 Put the funnel (C) into the opening. Push the funnel down into the opening as far as possible. (2)
- 5 Remove the lid and basket filter from a container.
- 6 Position the swivel arm into the correct position over the container.



5.3.2 *Descale the coffee brew system*



WARNING

Avoid chemical contamination. All the equipment used for this procedure will be contaminated with the scale remover solution. Make sure all the equipment, including the funnel and jugs, the spoon and any other item or protective equipment that may have come in contact with the scale remover solution is rinsed clean after this procedure. Be careful handling these items until they are clean.



WARNING

The descaling program cannot be stopped after the descaling solution has been poured into the machine. In case of emergency use the Stop button on the control panel. The program will stop. However, the descaling program, including rinsing, must be completed before the machine can be used again.



WARNING

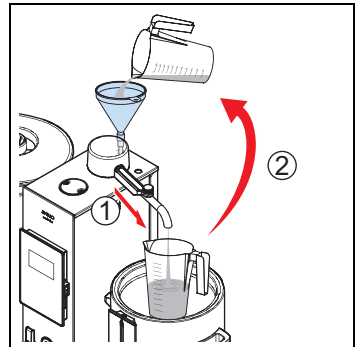
Avoid chemical burns. Discard the used descaling solution safely down a drain or appropriate receptacle.



Note

The prompts on the display of the Operator menu guide you through the descale procedure.

- 1 Make sure you have done all the required preparations.
Refer to 5.3.1
- 2 Access the Operator menu, then navigate to and select the correct descale program. Refer to 2.5.1.
- 3 Put an empty jug into the container.
- 4 Slowly pour the scale remover solution from the measuring jug into the funnel.
- 5 Collect the solution in the jug as it comes out of the swivel arm. (1)
- 6 Repeat steps 4 and 5 until the solution comes out of the swivel arm without any foam. Each time, re-use the solution you collect from the swivel arm (2).
- 7 Remove the funnel and put the cover back onto the descale opening.



5.3.3 *Rinse the coffee brew system*

**Note**

- Do this procedure immediately after you have descale the coffee brew system. Refer to 5.3.2
- The prompts on the display of the Operator menu guide you through the rinse procedure.
- Continue this procedure from the same descaling program you used to descale the coffee brew system.
- At the completion of this procedure, the flow counter for the next descaling procedure automatically resets.

**WARNING**

Avoid chemical contamination. Discard the flushed water used for this procedure safely down a drain or appropriate receptacle.

- 1 Tap the OK button on the control panel to confirm that you are ready to rinse the coffee brew system.
- 2 Put a basket filter and a distributor lid onto the container.
- 3 Tap the OK button again. 2 liters of hot water will move through the coffee brew system and into the distributor lid of the container.
- 4 Listen for 3 beep sounds and watch the display for the signal that the rinse cycle has finished.
- 5 Empty the container. Use the tap.
- 6 Repeat steps 3, 4, and 5 twice more. The descale program will be complete after a total of 3 rinse cycles.
- 7 Tap the Stop X button on the control panel twice to return to the main screen of the display. The machine is ready for use.

5.3.4 *Prepare to descale the boiler system*

**Note**

This procedure is not applicable to CB 40 models.

**Note**

You need these items to do this procedure.

- At least 2 sachets of scale remover (100 grams). Refer to 2.3.14
- 1 liter of water at least 60 - 70°C in temperature.
- 1 measuring jug with a capacity of at least 2 liters.
- 1 large jug or a bucket.
- 1 funnel. Refer to 3.5.1
- 1 spoon.

**Caution**

Avoid repair costs and the loss of the warranty. Promptly descale the boiler system when alerted by the display.

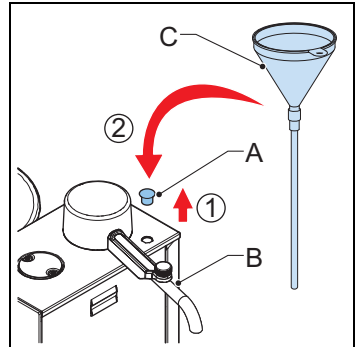
**WARNING**

Avoid chemical burns and eye injuries. Use safety gloves, a plastic apron and protection glasses when using the scale remover. Read the warnings and directions on the sachet of the scale remover.

**WARNING**

Avoid scalding injuries. The hot water system must be completely drained several times during the descaling procedures. The water is hot.

- 1 Mix the water with the scale remover in the jug. Use the spoon to stir the solution.
- 2 Access the Operator menu on the display, then navigate to and select the correct descaling program. Refer to 2.5.1
- 3 Tap the OK button on the control panel to start the empty boiler cycle of the descaling program.
- 4 Completely empty the boiler system into a large jug or a bucket. Use the tap of the boiler, and then use the end tap of the drainage hose.
- 5 Tap the OK button. If the machine makes a double beep sound, repeat step 5.
- 6 Remove the cover (A) from the descale filling opening on the right-hand side of the top of the tower (B). (1)
- 7 Put the funnel (C) into the opening. Push the funnel down into the opening as far as possible.(2)



5.3.5 Rinse the boiler system

**Note**

- Do this procedure immediately after you descale the boiler system. Refer to 5.3.6
- The prompts on the display of the Operator menu guide you through the rinse procedure.
- Continue this procedure from the same descaling program you used to descale the boiler system.
- At the completion of this procedure, the flow counter for the next descaling procedure automatically resets.

**WARNING**

Avoid chemical contamination. All the equipment used to descale and rinse the boiler system will be contaminated with the scale remover solution. Make sure all the equipment, including the funnel and the jug, the spoon and any other item or protective equipment that may have been splashed by the scale remover solution is rinsed clean after this procedure. Be careful handling these items until they are clean.

- 1 Tap the OK button on the control panel to empty the boiler system.
- 2 Completely empty the scale remover solution from the boiler system into a large jug or a bucket. Use the tap of the boiler, and then use the end tap of the drainage hose.
- 3 Tap the OK button to start the rinsing cycle. If the machine makes a double beep sound, repeat step 2.
- 4 Wait for the machine to make 3 beep sounds.

- 5 Repeat the steps 1 to 3 twice more. The descaling program will be complete after a total of 3 rinse cycles.
- 6 Tap the Stop button X on the control panel twice to return to the main screen of the display. The machine is ready for use.
- 7 If you want to use the boiler system, tap the hot water button on the control panel.

5.3.6 *Descalcify the boiler system*

**Note**

The prompts on the display of the Operator menu guide you through the descale procedure.

**WARNING**

The descaling program cannot be stopped after the descaling solution has been poured into the machine. In case of emergency use the Stop button on the control panel. The program will stop. However, the descaling program, including rinsing, must be completed before the machine can be used again. Refer to 5.3.5

**WARNING**

Avoid chemical burns. Discard the used descaling solution safely down a drain or appropriate receptacle.

- 1 Make sure you have done all the required preparations. Refer to 5.3.4
- 2 Slowly pour all of the scale remover solution from the measuring jug into the funnel.
- 3 Remove the funnel and put the cover back onto the descaling filling opening.
- 4 Tap the OK button to confirm that scale remover solution is in the machine.
- 5 Wait approximately 5 minutes for the machine to make 3 beep sounds.

6 Troubleshooting

6.1 Error codes and problems



Caution

All repairs to the electrical system must be done by a qualified service engineer.



Note

Contact your Animo representative if you cannot resolve the problem. See the back cover of this user manual.

| Problem | Possible cause | Correction |
|---|--|--|
| 200, and hot water temperature is not correct. | There is a fault in the water temperature sensor. | Contact a service engineer. |
| 201, and hot water temperature is not correct. | There is a fault in the water temperature sensor. | Contact a service engineer. |
| 202, and the boiler system does not heat. | Temperature protection is activated. | Reset the temperature protection. Refer to 6.2. Descale the machine Refer to 5.3 |
| 202, and boiler system stays on too long. | There is scaling in the boiler system. | Descale the machine Refer to 5.3 |
| 203, and the machine fills too slowly. | The pressure of the water supply is too low. | Check the hose connection. Turn the tap completely open. Turn the machine off and then on again. |
| 204, - | There is an electrical fault. | Contact a service engineer. |
| 205, and then changes to 208 | The inlet valve is closed for safety. Or, the volume sensor has not activated. | Check the hose connection. Turn the tap completely open. Turn the machine off and then on again. |
| 205, - | The inlet valve is closed for safety. | Contact a service engineer. |
| 206, and machine does not work. | Temperature protection is activated. | Reset the temperature protection. Refer to 6.2. Descale the machine. Refer to 5.3 |
| 207 I, and machine does not fill. | There is a problem with the mains water supply. | Make sure the tap and the mains water supply hose are correctly installed. Refer to 3.5.8 |
| 207 II, and machine fills too slowly. | There is a problem with the mains water supply. | Make sure the tap and the mains water supply hose are correctly installed. Refer to 3.5.8 |
| 208, and water inlet does not close properly. | There is a fault with the water inlet valve. | Contact a service engineer. |
| 209, - | There is an electrical fault. | Contact a service engineer. |
| 210, and then changes to 208. | The inlet valve is closed for safety. Or, there is maximum water in the machine. | Restore the water supply and start the brewing process again. Refer to 4.8 |

| Problem | Possible cause | Correction |
|--|---|--|
| 211, and water volume is not correct. | There is a fault in the water level sensor. | Contact a service engineer. |
| 212, and faulty temperature reading. | - | Contact a service engineer. |
| 213, and faulty temperature reading. | - | Contact a service engineer. |
| 216, and the machine does not heat. | The temperature protection system is activated. | Reset the temperature protection. Refer to 6.2. Descale the machine. Refer to 5.3. |

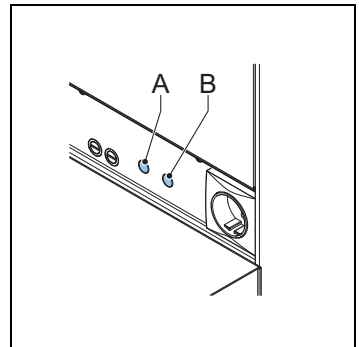
6.2 Temperature protection



Note

The temperature protection automatically activates when the temperature of either the coffee brew system, or the boiler system overheats. When activated, the temperature protection turns the machine off. The most common cause for the activation of the temperature protection is lime or scale.

- 1 Wait for the machine cool down.
- 2 Remove the cover of the temperature protection button for the system that overheated (A or B).
- 3 Reset the temperature protection. Use a screwdriver or similar to press the button.
- 4 Put back the cover of the temperature protection button.
- 5 Switch the machine on. Refer to 4.4
- 6 Descale the system that activated the temperature protection. Refer to 5.3
- 7 Contact a service engineer if the temperature protection activates again.



ANIMO

Animo B.V.
Dr. A. F. Philipsweg 47
9403 AD Assen
The Netherlands

Tel: +31 (0) 592 376376
Fax: +31 (0) 592 341751
E-mail: info@animo.nl

www.animo.eu

