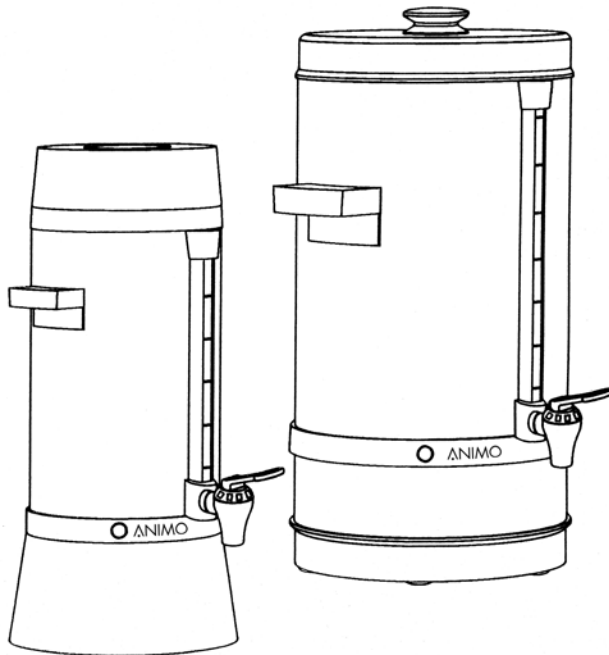


# ANIMO

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## PROFESSIONAL P/PVW



gebruiksaanwijzing  
user manual

Betriebsanleitung  
mode d'emploi

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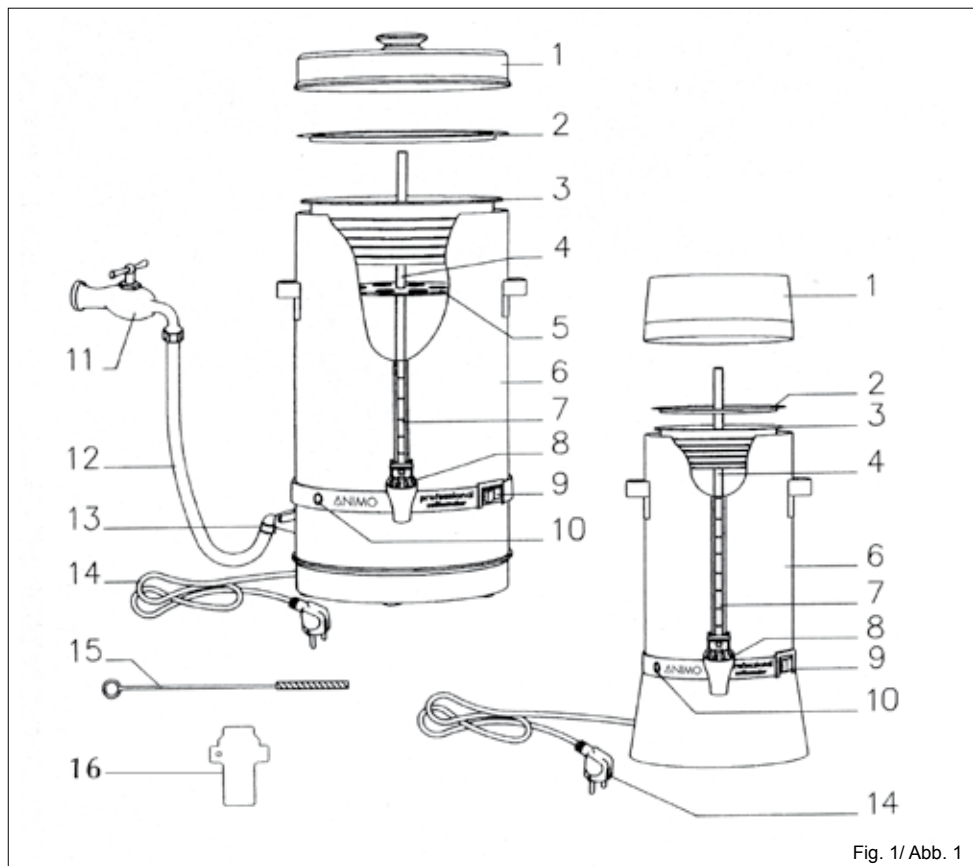


Fig. 1/ Abb. 1

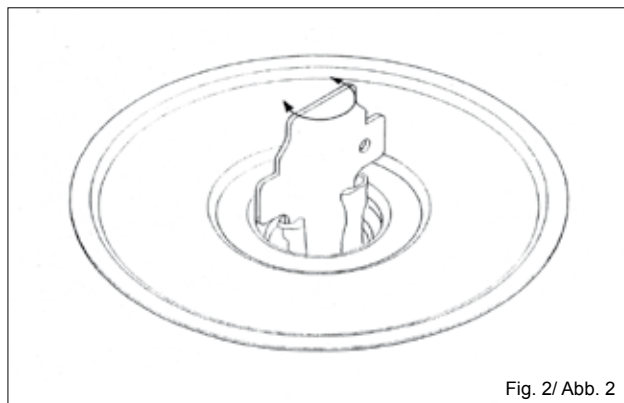


Fig. 2/ Abb. 2

## NEDERLANDS

Gebruiksaanwijzing blz. 4-7

Voor de types						
Professional 25P				020125001		
Professional 40P				020107174		
Professional 80P				020108474		
Professional 80PVW				020108475		
Professional 110P				020110377		
Professional 110PVW				020110378		

Toebehoren (figuur 1)	25	40	80	80	110	110
	P	P	P	PVW	P	PVW
1. Deksel	*	*	*	*	*	*
2. Filterdeksel	*	*	*	*	*	*
3. Filterbak	*	*	*	*	*	*
4. Percolatorbuis	*	*	*	*	*	*
5. Rooster			*	*	*	*
6. Ketel	*	*	*	*	*	*
7. Peilglas	*	*	*	*	*	*
8. Tapkraan	*	*	*	*	*	*
9. Schakelaar	*	*	*	*	*	*
10. Signaallamp	*	*	*	*	*	*
11. Waterkraan 3/4"						
12. Aansluitslang 3/4"				*		*
13. Vulkraan				*		*
14. Snoer	*	*	*	*	*	*
15. Tuitenreiniger	*	*	*	*	*	*
16. Schrapper	*	*	*	*	*	*

## ENGLISH

Operation instructions page 8-11

For the models						
Professional 25P				020125001		
Professional 40P				020107174		
Professional 80P				020108474		
Professional 80PVW				020108475		
Professional 110P				020110377		
Professional 110PVW				020110378		

Parts (figure 1)	25	40	80	80	110	110
	P	P	P	PVW	P	PVW
1. Top cover	*	*	*	*	*	*
2. Filter cover	*	*	*	*	*	*
3. Filter basket	*	*	*	*	*	*
4. Percolator pipe	*	*	*	*	*	*
5. Grate	*	*	*	*	*	*
6. Tank	*	*	*	*	*	*
7. Gauge glass	*	*	*	*	*	*
8. Draw-off tap	*	*	*	*	*	*
9. Switch	*	*	*	*	*	*
10. Pilot light	*	*	*	*	*	*
11. Water tap 3/4"						
12. Connecting hose 3/4"				*		*
13. Filling tap				*		*
14. Mains lead	*	*	*	*	*	*
15. Pipe cleaner	*	*	*	*	*	*
16. Scraper	*	*	*	*	*	*

## DEUTSCH

Bedienungsanleitung Seite 12-15

Für die Typen						
Professional 25P				020125001		
Professional 40P				020107174		
Professional 80P				020108474		
Professional 80PVW				020108475		
Professional 110P				020110377		
Professional 110PVW				020110378		

Zubehör (Abb. 1)	25	40	80	80	110	110
	P	P	P	PVW	P	PVW
1. Deckel	*	*	*	*	*	*
2. Filterdeckel	*	*	*	*	*	*
3. Filterdose	*	*	*	*	*	*
4. Steigerrohr	*	*	*	*	*	*
5. Rost			*	*	*	*
6. Behälter	*	*	*	*	*	*
7. Schauglas	*	*	*	*	*	*
8. Zapfhahn	*	*	*	*	*	*
9. Schalter	*	*	*	*	*	*
10. Signallämpchen	*	*	*	*	*	*
11. Wasserhahn 3/4"						
12. Anschlußschlauch 3/4"				*		*
13. Einfüllhahn				*		*
14. Kabel	*	*	*	*	*	*
15. Röhrcchenreiniger	*	*	*	*	*	*
16. Schaber	*	*	*	*	*	*

## FRANÇAIS

Mode d'emploi page 16-19

Pour les types						
Professional 25P				020125001		
Professional 40P				020107174		
Professional 80P				020108474		
Professional 80PVW				020108475		
Professional 110P				020110377		
Professional 110PVW				020110378		

Accessoires (figure 1)	25	40	80	80	110	110
	P	P	P	PVW	P	PVW
1. Couvercle	*	*	*	*	*	*
2. Couvercle du filtre	*	*	*	*	*	*
3. Filtre	*	*	*	*	*	*
4. Tube percolateur	*	*	*	*	*	*
5. Grille	*	*	*	*	*	*
6. Bouilloire	*	*	*	*	*	*
7. Indicateur de niveau	*	*	*	*	*	*
8. Robinet de puisage	*	*	*	*	*	*
9. Interrupteur	*	*	*	*	*	*
10. Voyant lumineux	*	*	*	*	*	*
11. Robinet d'arrivée d'eau 3/4"						
12. Tuyau de racc. 3/4"				*		*
13. Robinet de remplissage				*		*
14. Cordon	*	*	*	*	*	*
15. Nettoyeur du bec ver.	*	*	*	*	*	*
16. Grattoir	*	*	*	*	*	*

## 1. GENERAL INFORMATION

- The water used to fill the appliance must be of drinking water quality (WHO requirements).
- Never immerse the appliance in water.
- Never switch on the appliance if there is no water in the tank.
- **The appliance must be grounded.**

## 2. INSTALLATION

- Before using the appliance, first clean the filter basket, filter cover, percolator pipe and inside of tank with a non-abrasive detergent.
- Place the appliance upright on a firm, flat surface.
- Place the grate in the tank (only applies to models 80 and 11 OP/PVW).
- Attach the connecting hose to the water tap and then to the filling tap of the appliance (only applies to PVW models).
- Close the filler tap and then open the water tap (only for the PVW models).
- Plug the appliance in to a grounded socket (while the appliance is switched off).

## 3. MAKING COFFEE



### WARNING

- The outside of the appliance gets very hot during use. Do not touch!



### IMPORTANT

- When making coffee, at least approx. 1/3 of the total capacity of the machine must be utilized (see Technical Specifications).
  - Coarsely ground coffee is preferable
  - If another sort of coffee is used, a paper filter is required.
- Fill the tank with water in accordance with the amount of coffee required (use for this on PVW models).
  - Put the ground coffee in the filter basket (6 grams per cup is a general indication).
  - Seal the filter basket by attaching the filter cover.
  - Place the percolator pipe and the filter basket in the tank, making sure that the foot of the percolator pipe is positioned firmly on the cavity in the base.
  - Put the top cover on the appliance.
  - Switch on the appliance. The lamp in the switch should now light up. When the green pilot light goes on, the coffee is ready and will be kept warm automatically.

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## 4. POURING THE COFFEE

### **WARNING**

- After the tank has been drained the appliance must be switched off to prevent it from boiling dry.
- a. Put a cup or mug under the end of the draw- off tap.
- b. Push the handle down slightly until the coffee comes out and release the handle again when the cup or mug is full.
- c. Switch off the appliance if the tank is empty.

## 5. CLEANING AFTER USE

- a. Remove the filter basket and percolator pipe from the tank and empty the filter basket by tapping the contents into a refuse bin.
- b. Rinse the filter basket, filter cover and percolator pipe under the tap.
- c. Rinse the filler tap clean by opening it for a few moments (only for the PVW models).
- d. Rinse the inside of the tank until it is clean.

## 6. MAINTENANCE

### **WARNING**

- Remove the plug from the socket during maintenance.
- Lime and coffee deposits must be cleaned from the base cavity on the inside of the tank every 10 times that the appliance is used. Use the scraper supplied with a scouring pad for this purpose (see figure 2). The bottom cavity can be cleaned with coffee fur remover. After that, the cavity should be rinsed several times with hot water.
- The inside of the tank and the percolator pipe are made of stainless steel and can be cleaned with a scouring agent, possibly in combination with a scouring pad.
- The outside of the appliance can be wiped with a soft damp cloth and then dried off with a soft dry cloth. Do not use scouring agents for this.
- Clean the filter basket, filter cover and top cover with a non-abrasive detergent and then dry them off with a soft dry cloth. Important: the filter basket and lid cannot be cleaned in the dish washer.
- The inside of the glass gauge can be cleaned with the aid of the enclosed pipe cleaner. First remove the gauge cap by pulling this straight upwards, then insert the pipe cleaner into the glass gauge from above (**do not dismantle the glass gauge in the process**).
- Regularly check the silicon ring in the base of the percolator pipe. This ring should be soft and flexible. If the silicon ring is hard or porous, the appliance will not percolate or will percolate poorly and the ring should be replaced.

## 7. THERMAL CUT-OUT

### **WARNING**

- The appliance must be unplugged before it can be reset.

The Coffee maker is fitted with a thermal cut out. If this is activated, the appliance will turn itself off, although the lamp in the switch will remain on. In order to make the appliance operational again, the reset button the bottom of the appliance must be pressed once the coffee maker has cooled down. If the appliance still does not work, you should consult your dealer.

### **IMPORTANT**

If the cut-out has activated as a result of the cylinder boiling dry, check the silicon ring in the base of the percolator pipe. This ring should be soft and flexible to ensure the correct performance of the appliance. Replace the ring if it is hard or porous. It is also possible that this cut-out has tripped during transportation.

## 8. GUARANTEE

### **Duration of the guarantee from the date of purchase:**

- 3 years on the main heating element.
- 1 year on the other components.

### **Guarantee conditions:**

- the guarantee applies only to material and construction defects (to be judged by the manufacturer).
- the receipt showing the date of purchase must be submitted.
- the appliance must have a type and serial number.
- the appliance may only be used under the circumstances and conditions as stated in the operating instructions.
- the appliance must be installed, used and maintained exclusively in accordance with the operating instructions.
- no constructional alterations must be made to the appliance.
- the defect must not be the result of the appliance boiling dry.
- the defect must not be the result of excessive voltage
- the defect must not be the result of water that is too hard and/or too aggressive.
- the defect must not be the result of carelessness or negligence on the part of the user.

### **Guarantee exclusions:**

- labour costs
- travelling expenses
- forwarding costs
- damage during transport
- secondary damage

## TECHNICAL SPECIFICATIONS

Professional		25P	40P	80P	80PVW	110P	110PVW
Mains connection		no	no	no	yes	no	yes
Voltage	V	230	230	230	230	230	230
Power	W	1115	1115	1370	1370	1870	1870
Diameter	mm	212	212	250	250	250	250
Height	mm	385	460	525	525	640	640
Volume	cups/ltr.	25/3,2	40/5	80/10	80/10	110/15	110/15
Min. quantity	cups	10	15	25	25	35	35
Capacity per hour	approx. ltr.	10	10	13	13	20	20
Time required to make max. volume	approx. min.	17	27	42	42	48	48

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