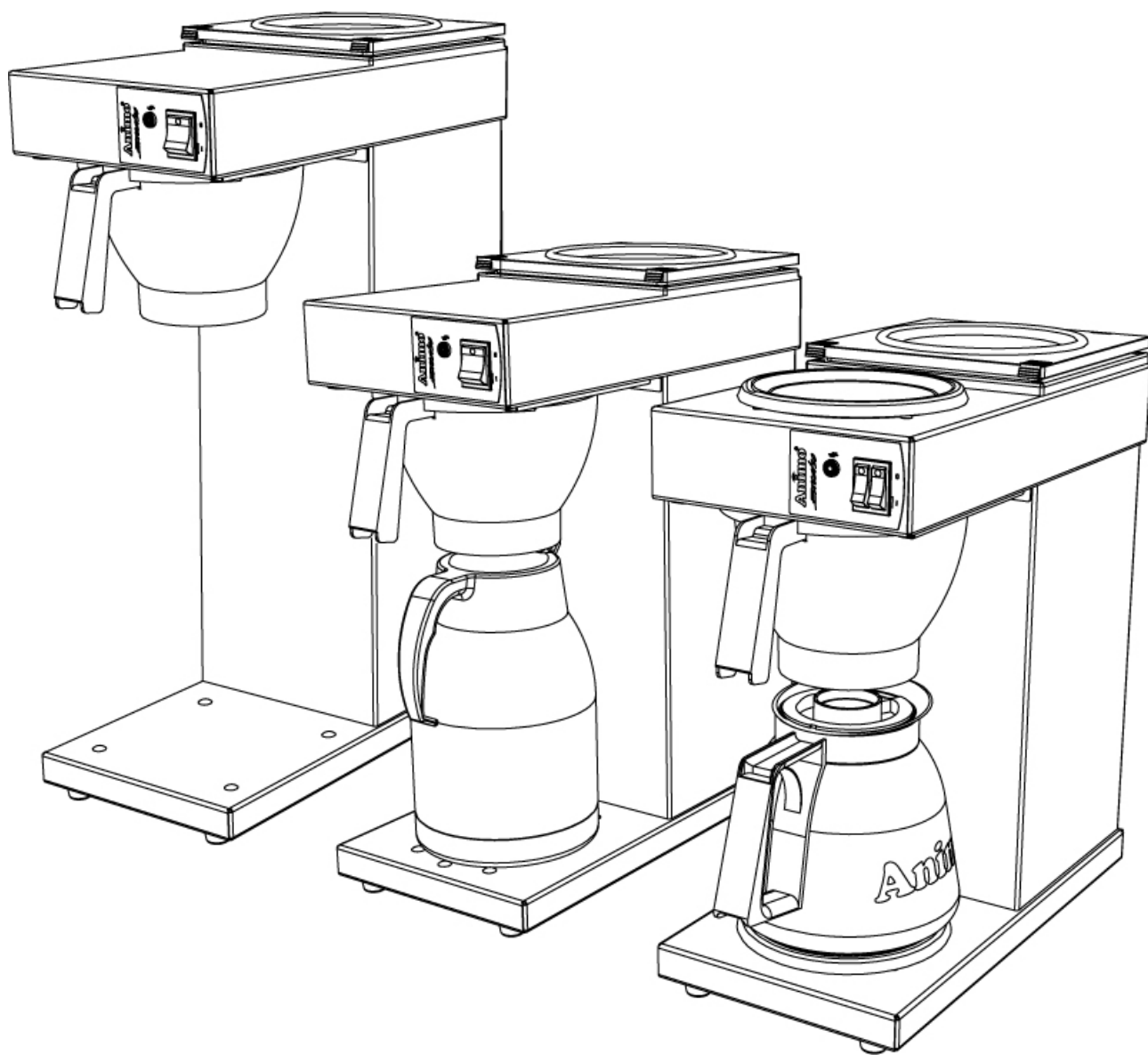


# Animo<sup>®</sup>

*Excelso*



- Ⓝ NL Gebruiksaanwijzing
- Ⓞ GB Manual
- Ⓤ D Gebrauchsanleitung
- ⓕ F Mode d' emploi

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Dit apparaat voldoet aan de volgende EEG-richtlijnen:

This appliance is in accordance with the following Directives:

Dieses Gerät wurde in Übereinstimmung mit den folgenden Richtlinien gebaut:

Cet appareil est conforme aux directives:



**EMC** 92/31/EEG &  
93/68/EEG  
**LVD** 73/23/EEG.



**RoHs** 2002/95/EEG  
**WEEE** 2002/96/EEG



**FOOD** 1935/2004/EEG

## 2008 Animo®

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**GB**

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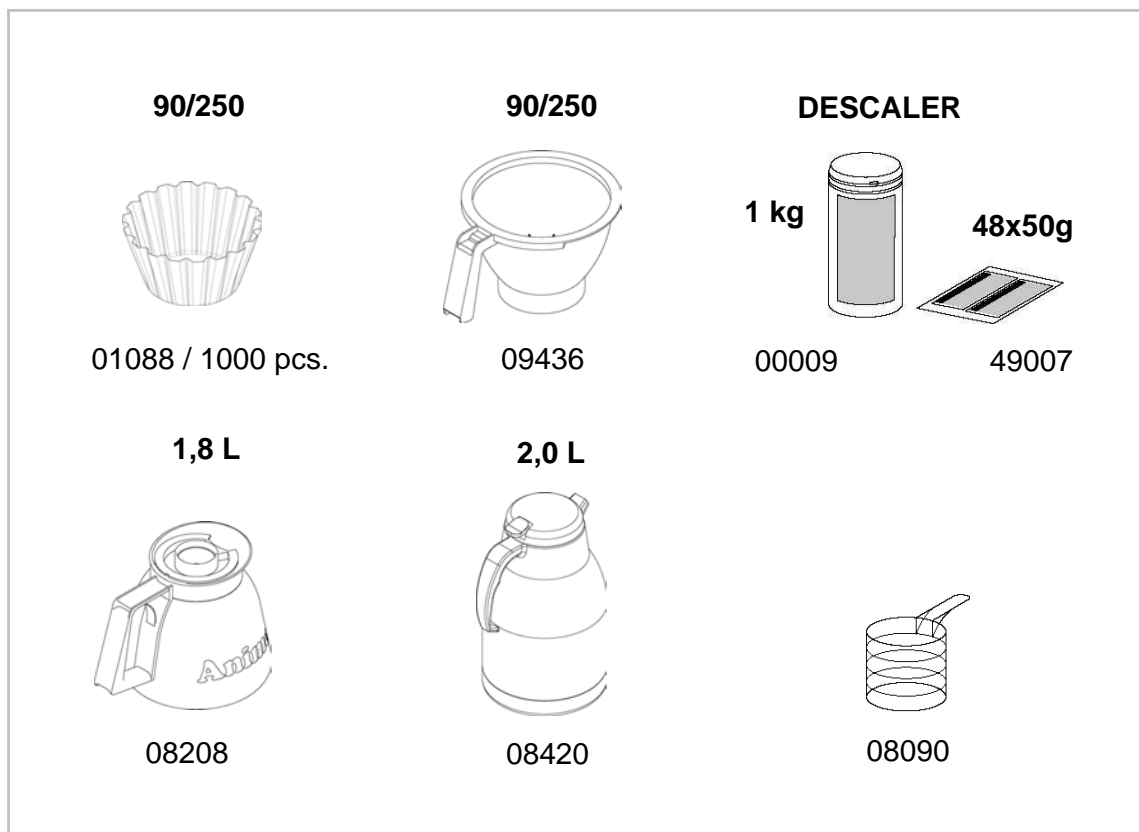
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**CONSUMER ACCESSORIES**



## PREFACE

### Introduction

Congratulations on your purchase of one of our products. We hope that you will enjoy using it.

### Models

This manual covers the following coffee makers:

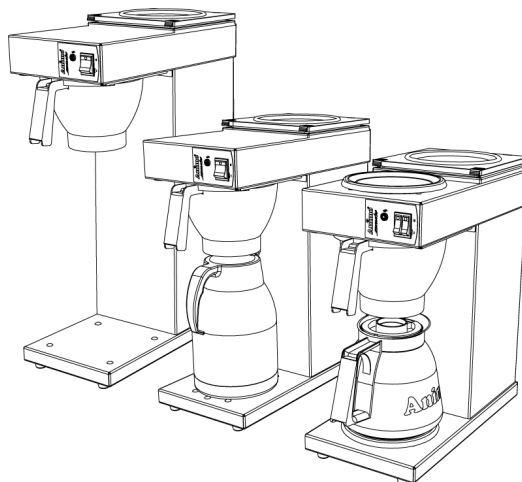


Fig. 1

Excelso Tp

Excelso T

Excelso

### Purpose of the appliance

The sole purpose of this appliance is to make coffee. The use of the appliance for other purposes is not permitted and may be hazardous. The manufacturer cannot be held liable for losses caused by using the appliance for purposes other than those indicated here or by incorrect use.

### Guarantee conditions

The guarantee conditions applicable to this appliance form an integral part of the general terms of delivery.

### Appliances and the environment

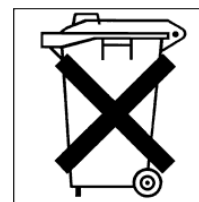
#### The packing material

Your new coffee maker has been carefully packaged to protect it against damage. The packing is not harmful to the environment and consists of the following materials:

- Corrugated cardboard
- Filler elements made of polyurethane foam <PUR> covered with a polythene film (>PE-HD<).  
The waste processing plant in your municipality will be pleased to inform you about where you can dispose of the materials.

#### Discarding the appliance

No appliance lasts forever. When the time comes to discard your appliance it will usually be possible to return it to your dealer. If this is not the case, ask your municipal council about the alternatives for recycling the materials. All plastic parts have been given standard codes. The parts of the appliance such as the printed circuit board and accompanying parts form electrical and electronic waste. The metal pipes are made of stainless steel and can be completely dismantled.





Read these instructions for use carefully, before using this appliance. This will protect your safety and prevent damage being caused to the appliance. Perform the various actions in the order given. Always keep this manual close by the appliance.

## 1. GENERAL DESCRIPTION

Figure 2:

1. Water reservoir
2. Removable filter
3. Thermos jug (only Excelso T)
4. Upper hot plate
5. Switch panel
6. Glass jug
7. Lower hot plate

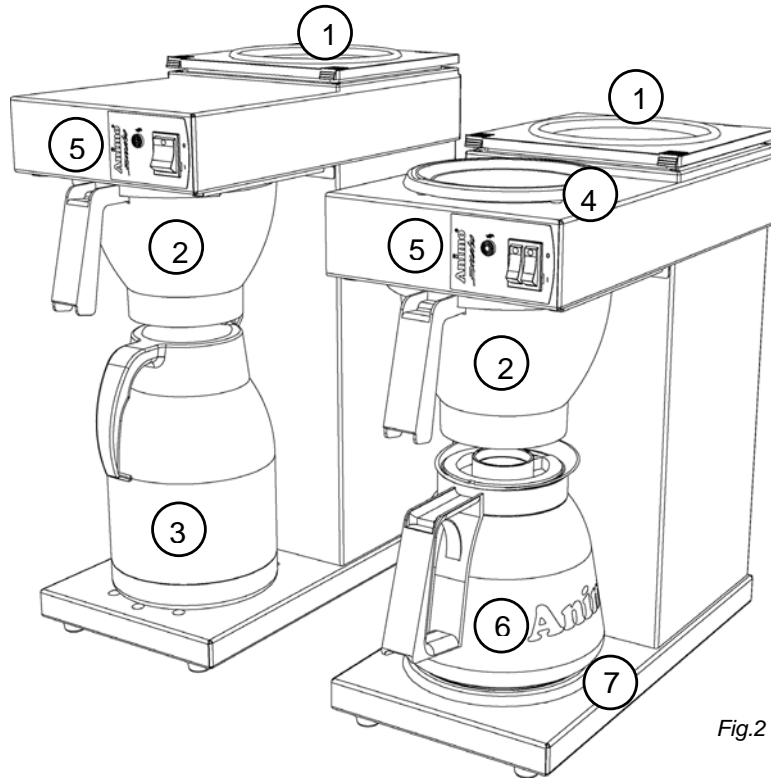


Fig.2

Excelso T  
Excelso Tp

Excelso

## 2. TECHNICAL DETAILS


Model	Excelso Tp	Excelso T	Excelso
Article number	10390	10385	10380
Buffer supply coffee	2,0ltr./ 16 cups	2,0ltr./ 16 cups	1,8 ltr./ 14 cups
Hour capacity coffee	18 ltr./144 cups	18 ltr./144 cups	18 ltr./144 cups
Coffee preparation time	5-6 min.	5-6 min.	5-6 min.
Minimum amount of coffee	½ jug	½ jug	½ jug
Paper filter size	90/250	90/250	90/250
Electrical connection	1N~ 220-240 V	1N~ 220-240 V	1N~ 220-240 V
Frequency	50-60 Cy	50-60 Cy	50-60 Cy
Power consumption	2100 W	2100 W	2250 W
Weight empty	6 kg	6 kg	6 kg
Weight filled	8 kg	8 kg	8 kg
Dimensions see last page	Fig. 8	Fig. 6	Fig. 7

*Technical alterations reserved*

**WARNING** 

- Always remove the plug from the socket if the machine has to be opened for repair or maintenance.
- Do not position the machine in areas where the temperature drops below freezing point because there is always water left in the system.
- Always plug the machine into an earthed wall socket.
- Do not submerge or spray the machine.
- Have all repairs carried out by a specially trained technician.
- Make sure that the mains cable does not come into contact with the hot plates (when present) which become extremely hot when is use.

**3. INSTALLATION**

- only suitable for indoor use 
- not suitable for use in humid areas
- not suitable for areas with explosion hazard

**Preparation for positioning**

- Place the appliance at buffet height on a firm, level base that can withstand the weight of the machine when filled.
- Make sure that the appliance is level and placed somewhere where it will not cause damage should leakage occur.
- The power connection must be within half a metre of where the machine is positioned.

**Unpacking**

The machine has been carefully packed to prevent damage being caused to your new appliance. Remove the packing carefully without using sharp objects. Check if the appliance is complete. To protect the stainless steel parts from scratches these surfaces are temporary protected by a foil. This foil must be removed during installation.

The appliance is delivered with the following accessories:

	<b>Excelso Tp</b>	<b>Excelso T</b>	<b>Excelso</b>
Basket filter 90/250	1	1	1
Glass jug 1.8 L	-	-	1
Thermos jug 2.0 L	-	1	-
Water measuring cup	1	-	-
This manual	1	1	1

Please contact your dealer in case parts are missing or damaged.

## 4. CONTROL PANEL

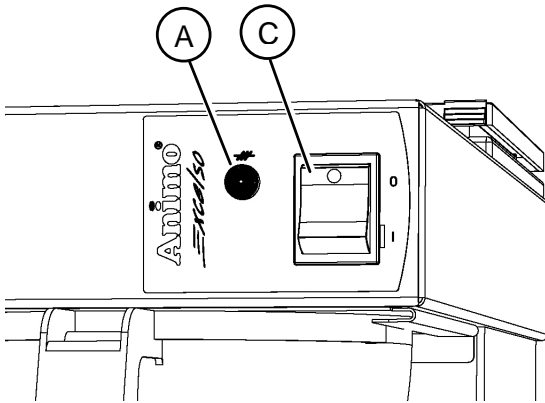



Fig. 4

### Excelso T / Excelso Tp (fig. 4)

- A. Brew indicator light 
- C. On/Off coffee maker

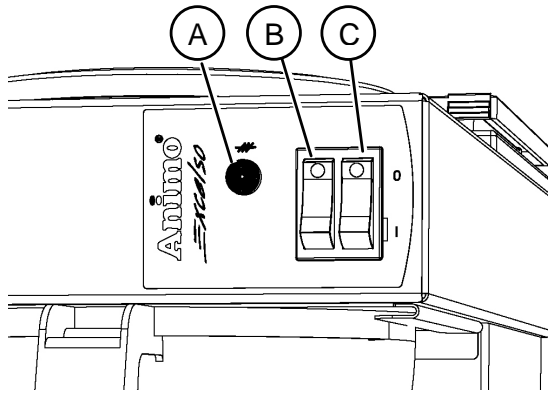




Fig. 3

### Excelso (fig. 3)

- A. Brew indicator light 
- B. On/Off upper hot plate
- C. On/Off coffee maker and lower hot plate

## 5. FIRST TIME USE

 This chapter will explain the coffee brewing and hot water system process: when the appliance is used for the first time. when the appliance has not been used for more than one week, for example after a holiday period.

1. Slide the empty basket filter into the appliance.
2. Pour one jug of cold water into the water reservoir and place an empty jug (with lid) underneath the filter.
3. Wait for three minutes so that the entire heating system can de-aerate.
4. Place the plug in the socket and turn the machine on using the main switch (fig. 3C or 4C).
5. The brew indicator light (fig. 3A or 4A) will now light up until the appliance has run through. When the light goes out again and the jug has been emptied, the appliance is ready for use.

Tip: In case the light does not light up, there will probably be some air inside the system. Check the supply down in the water reservoir (fig.5), there might be some air bubbles inside. In that case they have to be removed with, for instance, a pencil.

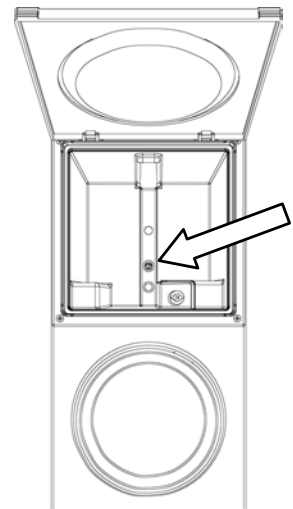



Fig. 5

## 6. MAKING COFFEE

-  Basic instructions for brewing coffee
- Use fine-grind coffee.
  - Keep the jugs and the basket filter clean.
  - Only use fresh **cold** water to fill the water reservoir.

Jug	Glas	Thermos
Capacity	1,8 litre	2 litre
Coffee	65-90 gram	70-100 gram

1. Place a sheet of basket filter paper (90/250) containing the desired amount of coffee (fine grind type) in the basket filter and slide it into the appliance. See the table above for the amount of coffee required.
2. Pour one jug of **cold** water into the water reservoir and place an empty jug (with lid) underneath the filter. **Attention; fill the machine with minimal ½ a jug of water , otherwise the brewing process will not start!**
3. Switch on the appliance using the on/off switch (fig. 3C / 4C). The lower hot plate (\*) will also switch on.
4. The brew indicator (fig. 3A / 4A) will light up and the coffee brewing process will begin.
5. When the indicator light switches off again, the hot water supply will stop. After about 1 minute, all of the coffee will have poured through the filter.
6. Stir the coffee in the jug briefly and pour the coffee out, or place it on the upper hot plate (\*). The upper hot plate is switched on separately using switch (fig. 3B). Always switch off the extra hot plate when it is not being used.
7. Once the basket filter has been cleaned you can immediately resume making coffee.

(\*) if present

## 7. MAINTENANCE

### WARNING

- Stay near the machine while maintenance is being carried out.
- When descaling the machine, always observe the instructions for use provided with the descaling agent.
- When descaling the machine, it is advisable to wear safety goggles and protective gloves.
- Allow the machine to run through at least three times after it has been descaled.
- Wash your hands thoroughly after descaling.
- The machine should not be submerged or sprayed.
- Never clean the hot plates (if present) with an abrasive or sharp object. This way scratches on the teflon surface will be prevented.
- Have all repairs carried out by a specially trained technician.



### Cleaning of the appliance and accessories

- Clean the outside of the appliance with a clean, damp cloth, if necessary using a mild (non-abrasive) cleaning agent.
- Do not use an abrasive, as this will leave scratches and dull patches.
- The glass jugs and the basket filter can be washed normally and rinsed clean. Please note, however, that it is inadvisable to clean the basket filter in an industrial dish washer as its lightness may cause it to float and sustain damage.
- The coffee deposit in the coffee jugs and the filter can be cleaned with Animo coffee fur remover.

### 7.1 DESCALING

The machine can leave lime deposits during use. The machine should be descaled minimum once a month in order to ensure that it functions efficiently.

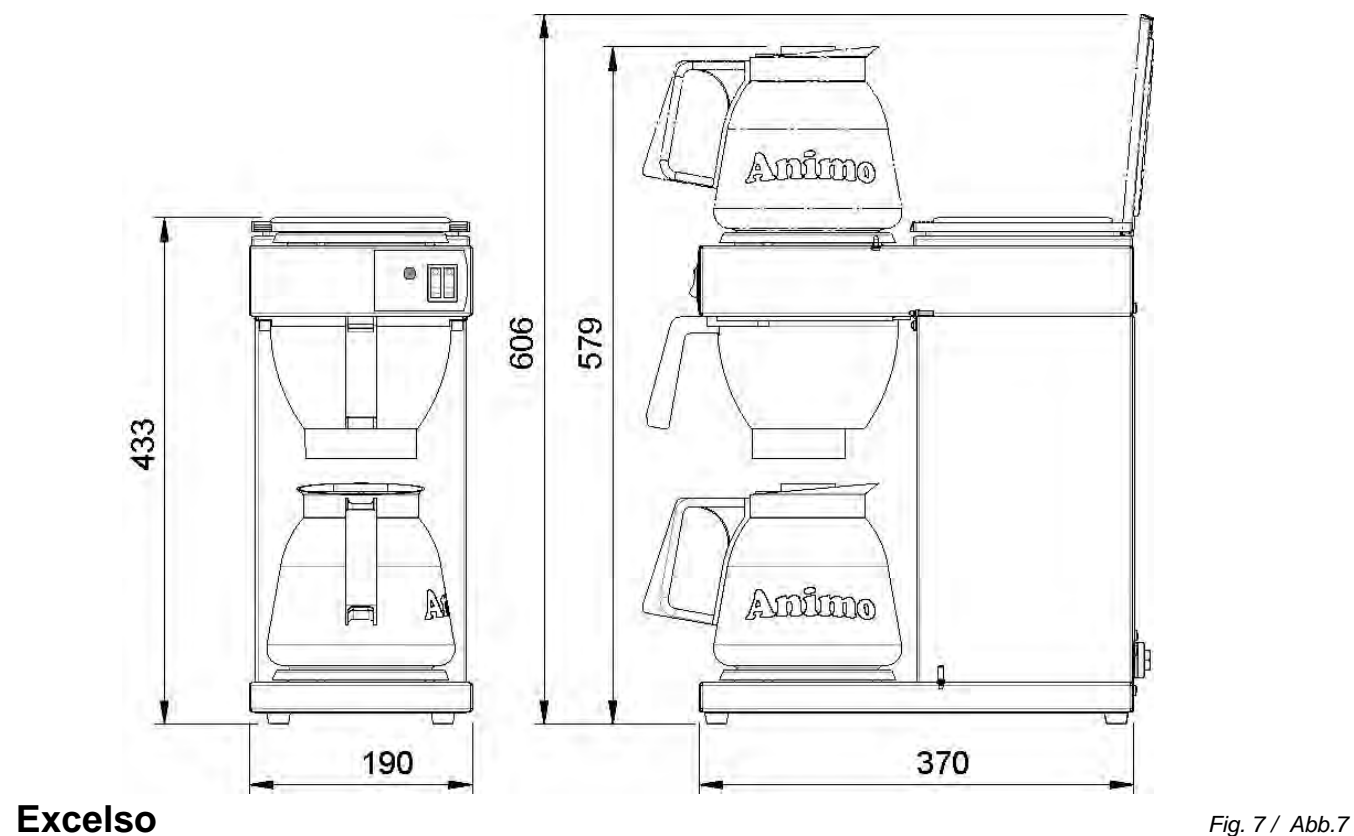
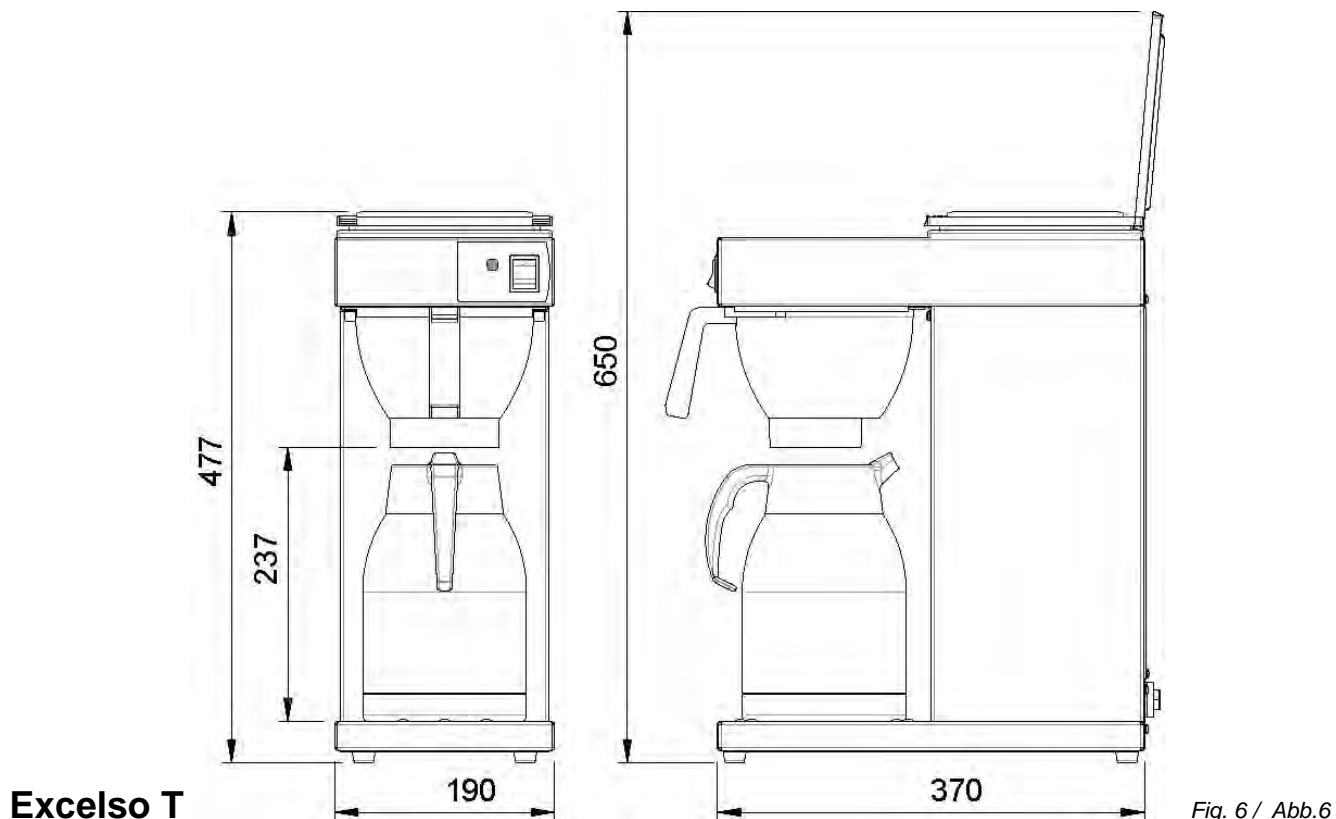
1. Before descaling the appliance, carefully read the instructions for use on the scale remover. We advise you to use the tried and tested Animo scale remover.
2. Dissolve one 50 gram sachet of Animo scale remover in 1 litre of warm water (approx. 60-70°C).
3. Slide an empty basket filter into the filter holder and place an empty jug under it.
4. Carefully pour the solution into the reservoir and switch on the appliance (fig. 3A / 4A)). The solution will now run through the heating system and discharge into the jug. Leave the lid of the reservoir open!
5. Switch off the appliance using switch (fig. 3A / 4A) after 1 minute.
6. Now wait about 2 minutes. The solution will react with the deposit in the heating system.
7. After the waiting time, switch the appliance back on and allow the rest of the solution to run through the system.
8. Wash away the solution in the jug until the filter has finished dripping.
9. After descaling the appliance, flush the system by following the coffee brewing procedure three times but without using filter paper or coffee. Remember to empty the jug in the meantime.
10. Switch off the appliance and thoroughly clean the basket filter and the jug.
11. The appliance is now ready for use.

### 8. TRANSPORT

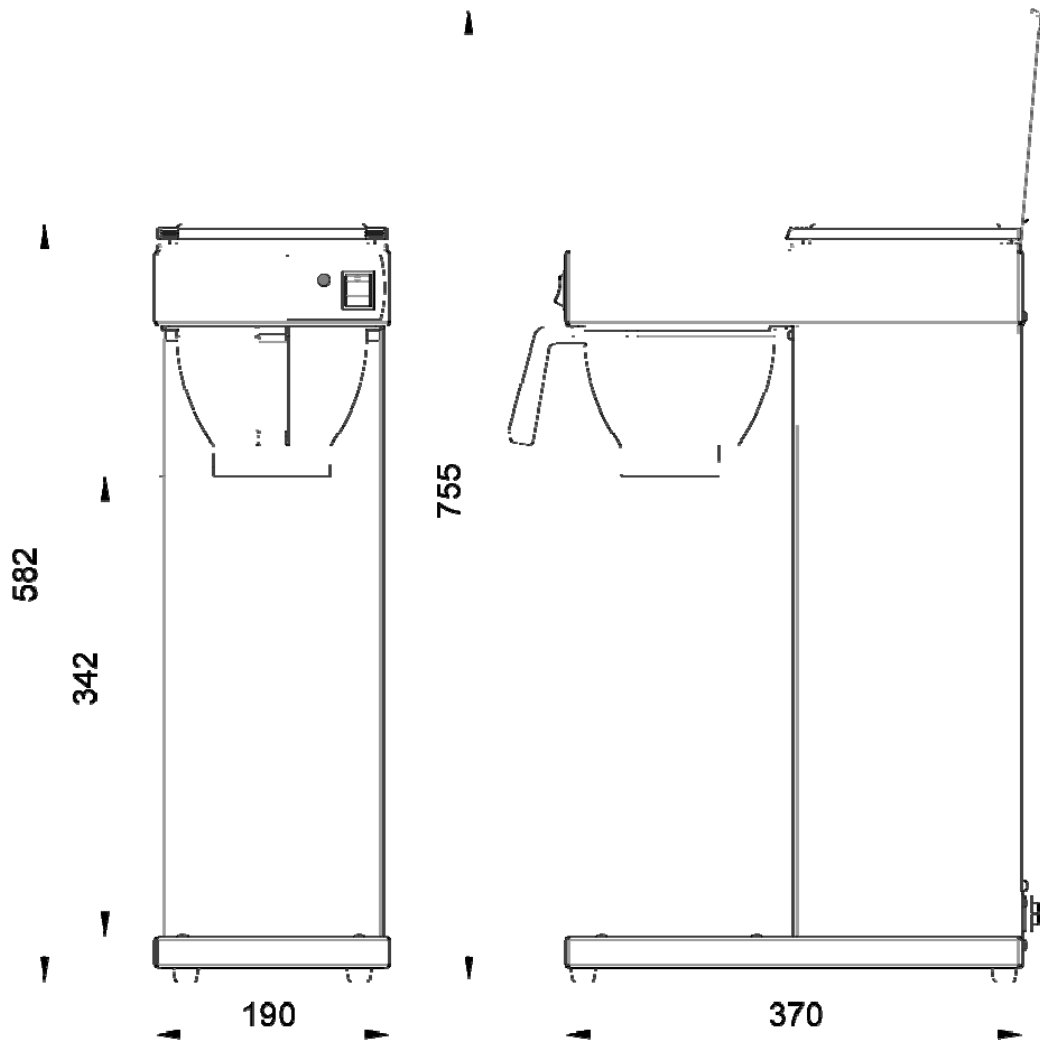
The following procedure should be followed when the appliance is transported:

1. Switch off the machine (fig. 3C & 4C) and remove the plug from the wall socket.
2. Remove the jugs and the basket filter.
3. Empty the machine, by turning it upside down above the sink, so that the remaining water runs out through the spray head (attention: the water can still be hot!)
4. Wipe the machine dry, and replace all the components that have been removed.
5. The machine is now ready for transport.
6. When it is relocated, the procedures of "Installation", should be followed.

Afmetingen / Dimensions / Abmessungen / Dimensions



Afmetingen / Dimensions / Abmessungen / Dimensions



Excelso Tp

Fig.8 / Abb.8

**Animo**<sup>®</sup>  
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