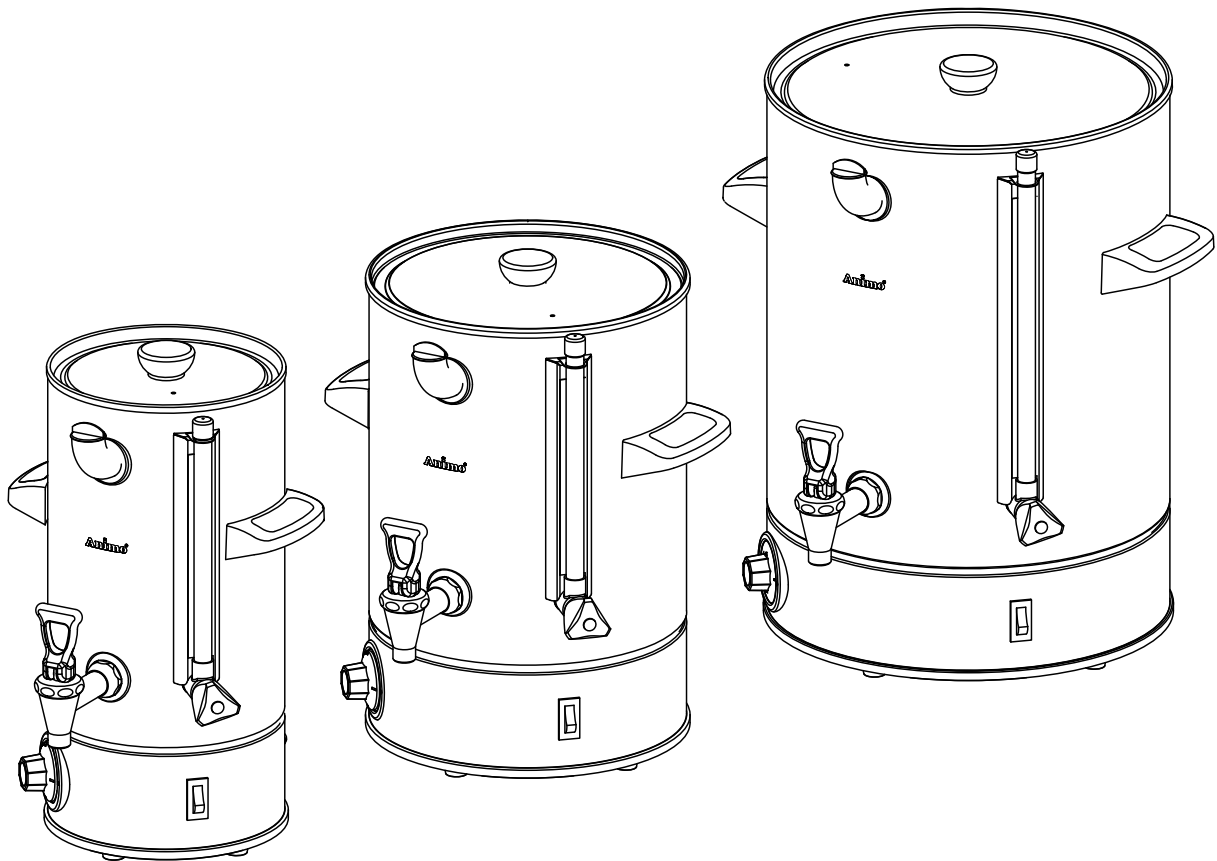


Animo®

MWR 5n / 10n / 20n

MWR 40







NL Gebruiksaanwijzing

GB Manual

D Betriebsanleitung

F Mode d'emploi

Nederlands.....	1	
English	6	
Deutsch	11	
Français	16	



Dit apparaat voldoet aan de EMC-richtlijn 89/336/EEG, 92/31/EEG en de laagspanningsrichtlijn 73/23/EEG.

This appliance is in accordance with the EMC-Directive 89/336/EEC, 92/31/EEC and the low voltage directive 73/23/EEC.

Dieses Gerät wurde in Übereinstimmung gemäß EMV-Richtlinie 89/336/EWG, 92/31/EWG und Niederspannung-Richtlinie 73/23/EWG gebaut.

Cet appareil est conforme à la directive d'EMC 89/336/CEE, 92/31/CEE et à la directive de basse tension 73/23/CEE.

Animo behoudt zich het recht voor om onderdelen op elk gewenst moment te wijzigen, zonder voorafgaande of directe kennisgeving aan de afnemer. De inhoud van deze handleiding kan eveneens gewijzigd worden zonder voorafgaande waarschuwing. Deze handleiding is geldig voor de machine in standaarduitvoering. Animo kan derhalve niet aansprakelijk worden gesteld voor eventuele schade voortvloeiende uit van de standaard uitvoering afwijkende specificaties van de aan u geleverde machine. Voor informatie betreffende afstelling, onderhoudswerkzaamheden of reparaties waarin deze handleiding niet voorziet, wordt u verzocht contact op te nemen met de technische dienst van uw leverancier. Deze handleiding is met alle mogelijke zorg samengesteld, maar Animo kan geen verantwoording op zich nemen voor eventuele fouten in dit boek of de gevolgen daarvan.

Animo has the right to change parts of the machine at any time without preceding or direct announcements to the client. The contents of this manual can also be changed without any announcements. This manual is to be used for the standard model/type of the machine. Thus Animo cannot be held responsible for any damage resulting from the application of this manual to the version delivered to you. For extra information on adjustments maintenance and repair, contact the technical department of your supplier. This manual has been written very carefully. However, Animo cannot be held responsible neither for mistakes in the book nor for their consequences.

Animo behält sich das Recht vor, Einzelteile ohne vorherige Bekanntgabe an den Kunden zu ändern. Der Inhalt dieser Anleitung kann ebenfalls ohne vorherige Bekanntgabe geändert werden. Diese Anleitung gilt für die Standardausführung der Maschine. Animo haftet daher nicht für Informationen über Einstellungen, Wartungsarbeiten oder Reparaturen, die nicht in dieser Anleitung enthalten sind. Wenden Sie sich bitte gegebenenfalls an den Kundendienst Ihres Händlers. Diese Anleitung wurde mit größtmöglicher Sorgfalt zusammengestellt. Animo haftet jedoch nicht für etwaige Fehler in dieser Anleitung oder für die Folgen solcher Fehler.

Animo se réserve le droit de modifier les pièces à n'importe quel instant, sans avis préalable et sans obligation de notification au client. Le contenu de ce manuel est également sujet à modification sans avis préalable. Ce manuel s'applique au modèle standard de la machine. Par conséquent, Animo n'est pas responsable pour les dommages éventuels découlant de l'application de ce manuel aux modèles non standard. Pour les renseignements sur certains réglages, les travaux d'entretien ou réparations qui ne seraient pas traités dans ce manuel, Animo ne peut être tenu responsable des erreurs éventuelles ni des dommages qui en découleraient.

GB**TABLE OF CONTENTS**

1. MILK-HEATER MWR n.....	7
2. TECHNICAL DATA.....	7
3. HOW TO INSTALL AND CONNECT THE MACHINE	8
4. CONTROL PANEL.....	9
5. PREPARATIONS FOR USE	9
6. USE	9
7. CLEANING	10
8. MAINTENANCE.....	10
9. TEMPERATURE SECURITY.....	10
10. TRANSPORT.....	10
DIMENSIONS	
MWR 5n /10n.....	22
MWR 20n / 40.....	23

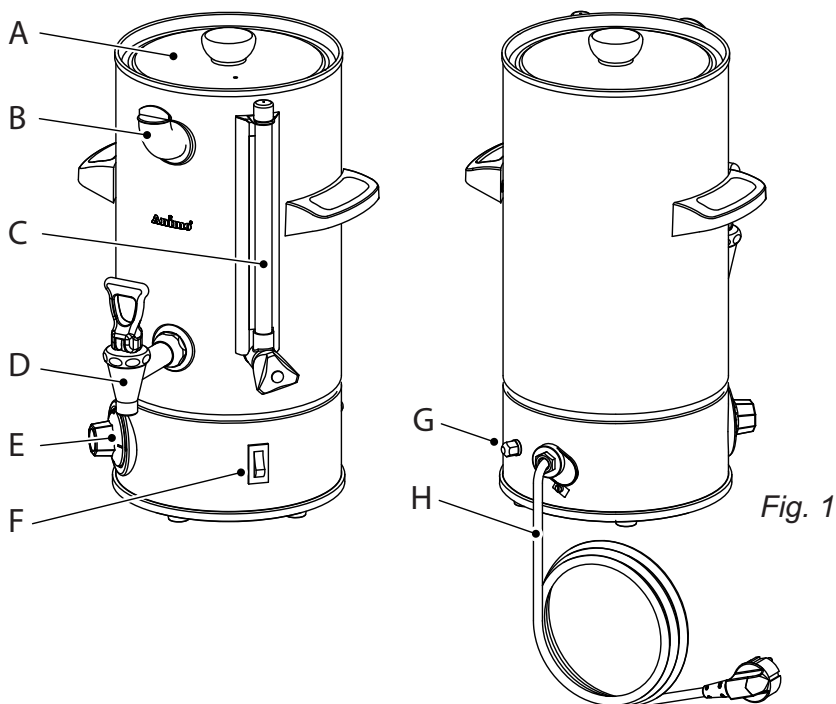
Read the instructions carefully, to make sure that the milk-heater functions properly and safely.

1. MILK-HEATER MWR n

The inclusion of a water jacket, (i.e. bain-marie system) keeps the milk from becoming crusted. A thermostat that can be freely adjusted to go up to 75°C automatically controls the storage temperature. This machine is also suitable for heat other products.

In figure 1 the main parts are indicated.

- A - Lid
- B - Fill cap for water jacket
- C - Gauge glass water jacket
- D - Tap
- E - Thermostat
- F - On- / Off switch
- G - Dry boil protection
- H - Electricity cable



MWR 5n model is shown

2. TECHNICAL DATA

	MWR 5n	MWR 10n	MWR 20n	MWR 40
Voltage	: 1N~220-240V	1N~220-240V	1N~220-240V	1N~220-240V
Measured power ¹	: 3.2 kW	3.2 kW	3.2 kW	3.2 kW
Safety fuse	: 16 A	16 A	16 A	16 A
Frequency	: 50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Contents	: 5 L	10 L	20 L	40 L
Contents water jacket	: 2,7 L	4,3 L	8 L	14,5 L
Hour Capacity (when heated)	: 20 L/h	20 L/h	30 L/h	40 L/h
Heating time, cold water jacket ²	: ± 18 min.	± 38 min.	± 45 min.	± 95 min. ³
Heating time, warm water jacket	: ± 16 min.	± 30 min.	± 36 min.	± 65 min. ³
Level detection	: level gauge	level gauge	level gauge	level gauge
Length of cord	: 1.4 m	1.4 m	1.4 m	1.4 m
Size	: see fig. 10	see fig. 11	see fig. 12	see fig. 13
Weight empty	: 5,5 Kg	7,5 Kg	11 Kg	16 Kg
Weight filled	: 13 Kg	22 Kg	39 Kg	70 Kg

1 - CH / DK: 1N~220-240V 2200W / 2N~400V 3200W

2 - from 18-75°C

3 - It is to be recommended to preheat the milk with the 40 litres milk heater

Technical alterations reserved

3. HOW TO INSTALL AND CONNECT THE MACHINE

- Position the machine on a firm and even surface so that it can be connected to the electricity.
- When positioning the machine, bear in mind that it is equipped with an overflow device with comes out into the drip tray.

The machine should be connected as demonstrated in the diagrams shown below, depending on the machine's electrical fittings.

- (fig.2) For 220V-240V 1 Phase with plug socket.
- (fig.2) For 220V-240V 1 Phase (3 core electric cable).
- (fig.3) For 380V 2 Phase (4 core electric cable).
- (fig.4) For 380V 3 Phase (5 core electric cable).

The following remarks apply to figure 4:

- If the plug fitted on the machine cable does not fit in your socket, replace it with a new plug that does fit.
- The replaced plug should be disposed of as it can be dangerous if plugged in a socket.

The following points should be observed when wiring a new plug:

1. The green/yellow-coloured wire ("Earth") should be connected to the terminal which is either marked with the letter "E", the "earth" symbol (\perp), or coloured green or green/yellow.

2. The blue-coloured wire ("Neutral") should be connected to the terminal which is either marked with the letter "N", or colour red black.
3. The brown-coloured wire ("Phase") should be connected to the terminal which is either marked with the letter "L", or coloured brown.

IMPORTANT !

The three core mains cable (fig. 2) has the following wiring code:

Green/Yellow	- Earth
Blue	- Neutral
Brown	- Phase (L1)
Black	- Phase (L2)
Gray	- Phase (L3)



fig. 2



fig. 4

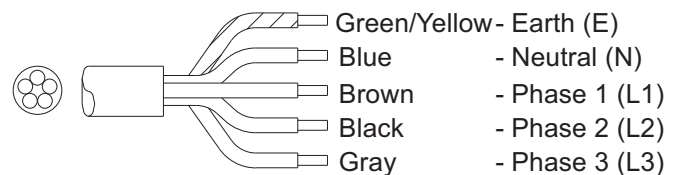


fig. 5

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 falls below freezing point because there is always water left in the system.
- * Connect the appliance to an earthed wall socket.
- * Do not submerge or spray the machine.
- * Have all repairs carried out by a specially trained technician.
- * If the machine is not used it is advisable to remove the plug from the socket.

4. CONTROL PANEL (FIG. 5)

A - On/Off switch

B - Thermostat

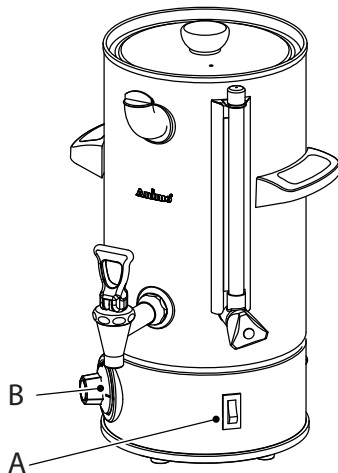


Fig. 5

5. PREPARATIONS FOR USE

Before taking a new machine, a number of actions need to be taken.

1. Carefully rinse out the internal reservoir with clean water.
2. Take off the fill cap (fig. 6A) and fill the water jacket with cold or hot water. Fill the jacket till the text 'MAX' in the gauge glass.

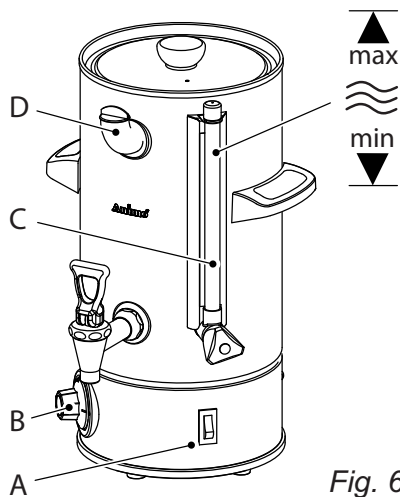


Fig. 6

Attention: If the water jacket is over filled , the water will eject from the fill opening during the heating process!

3. Fill the reservoir with fresh milk.
4. Put the plug in the socket.
5. Switch on the milk-heater with the main switch (fig. 6A) and adjust the thermostat (fig. 6B) to the desired temperature.
6. The milk-heater will start to heat.

6. USE

1. Check if the reservoir is clean!
2. Close the tap and fill the reservoir with fresh milk or Glühwein.
3. Switch on the milk heater with the switch (fig. 6A) and adjust the thermostat (fig.6B) to the desired temperature (85°C).
4. If the milk is not consumed immediately, the thermostat needs to be turned down to 68-72°C (constant pasteurisation).
5. Check the water level in the gauge glass (fig. 6C) during use. Refill in necessary.
6. It is always possible to add fresh milk as the heating will take place automatically.

Milk is perishable! Therefore, ensure that the milk does not remain in the reservoir too long.

IMPORTANT: The boiling point of water in the water jacket, depends on the altitude at which the machine is placed, compared to sea-level. Be careful to set the thermostat in such a way that the water does not start to boil!

Water will boil at: - 1500 meters at 95°C
- 3000 meters at 90°C

7. CLEANING

After using the the milk heater, clean it thoroughly and hygienically, as a clean reservoir will ensure a good drink, every time.

Do not apply any detergent containing lemon juice, as lemon reacts strongly with milk.

1. Switch the milk heater off.
2. Drain the reservoir.
3. Unscrew the top of the tap by turning it to the left and pull the silicon washer vertically away from the screw top.
4. Clean the tap parts and tap thoroughly.
5. Re-fit the tap again.
6. Clean, reservoir and lid with a soft brush.
7. Always keep some clean water in the reservoir, this stops the washer drying out.
8. When the milk heater is not in use, keep the cover open at an angle with the machine.

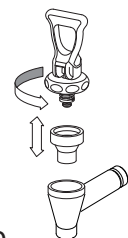


Fig. 7

In order to remove any remnants of milk, use the Animo MPW-cleaner.

- Pour 100 -150 ml of MPW-cleaner in the reservoir and add 1/2 ltrs of warm water.
- Spread the solution over the side of the reservoir and leave to react (about 10 min.).
- Drain the MPW-cleaner by opening the drain tap and rinse out the reservoir.
- If used carefully the solution can be applied to the drain tap, blender, cover and drip tray.

8. MAINTENANCE

- The stainless steel casing of the machine can be cleaned with a wet cloth, then wiped dry. Never use any abrasives, as these can cause scratches and mat spots.

9. TEMPERATURE SECURITY

The machine is fitted with a temperature security that can be accessed from the outside. The security is installed at the rear of the machine, next to the electricity cable connection. This is activated when the temperature gets to high.

When the security is activated, do the following:

1. make sure the machine has cooled down.
2. unscrew the black protective cover (fig. 8A).
3. a button becomes visible. Press it and re-fit the cover.

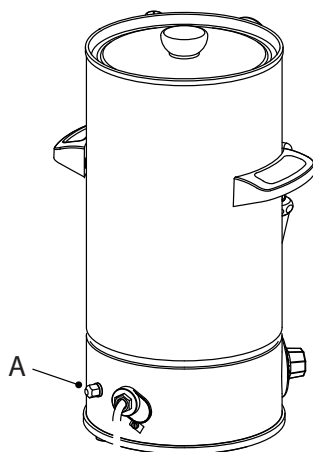


Fig. 8

If you find the technical malfunction not to be caused by the temperature security, contact your dealer.

10. TRANSPORTATION

1. Switch off the machine.
2. Remove the plug from its socket.
3. Drain the reservoir, and clean it (refer to Chapter 7 "cleaning")
4. Remove the filling cap and turn the machine upside down to let the remaining water out above the sink. The water jacket drains. Be careful, the water could be hot!
5. The milk heater is now ready for transport.

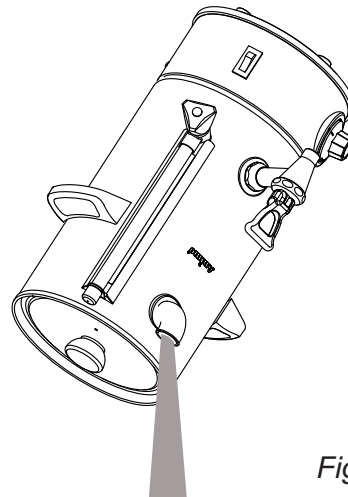


Fig. 9

Afmetingen / Dimensions / Abmessungen / Dimensions

MWR 5

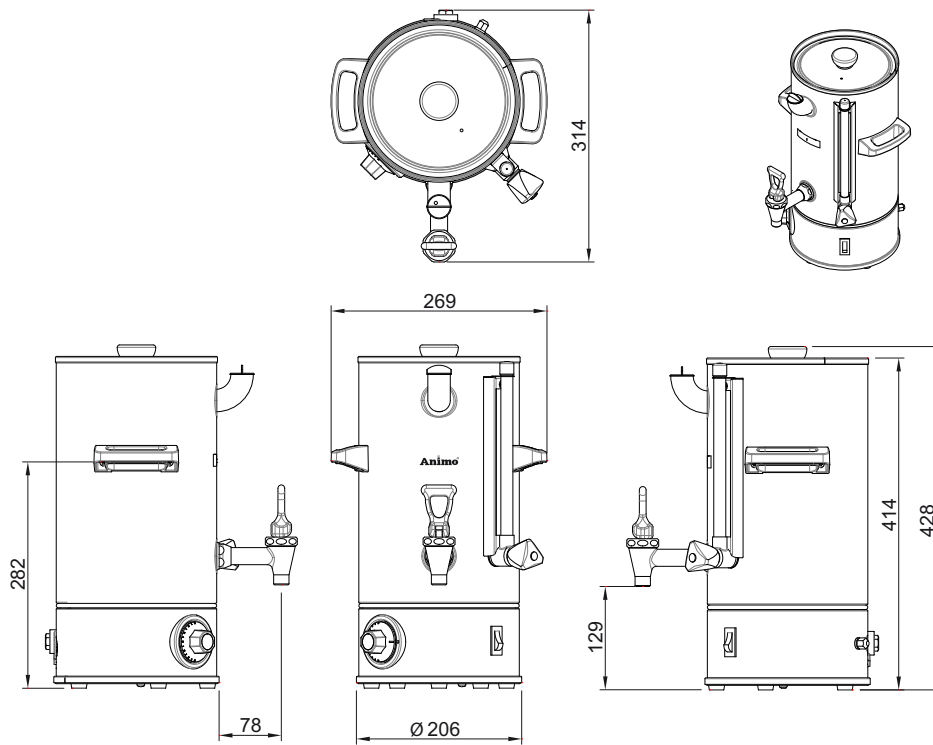


fig./ Abb. 10

MWR 10

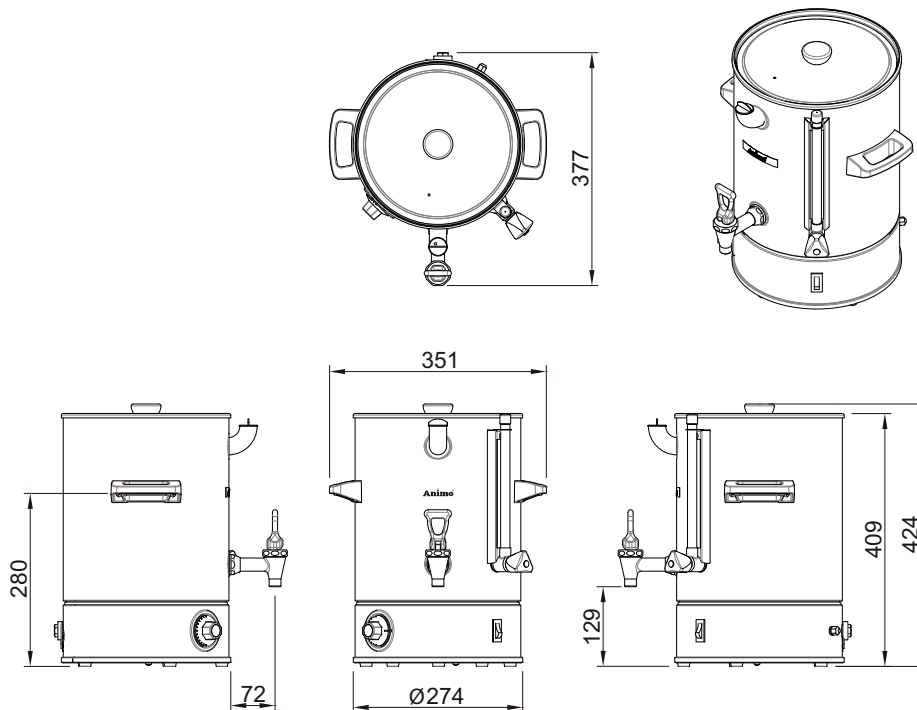


fig./ Abb. 11

Afmetingen / Dimensions / Abmessungen / Dimensions

MWR 20

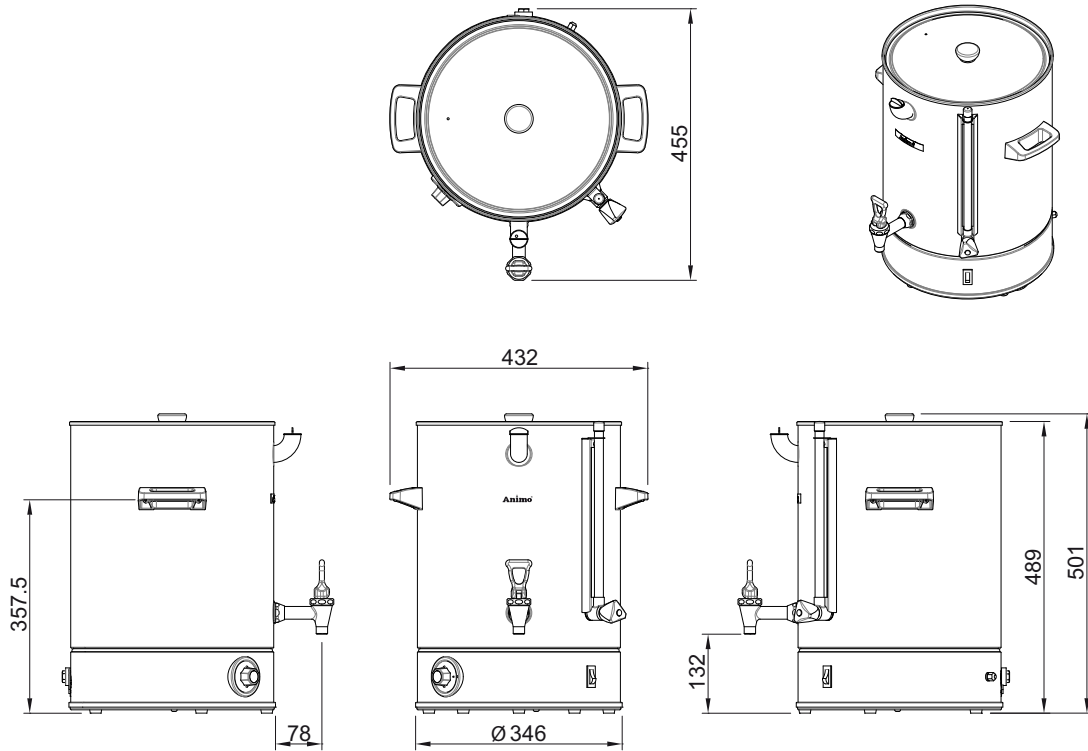


fig./ Abb. 12

MWR 40

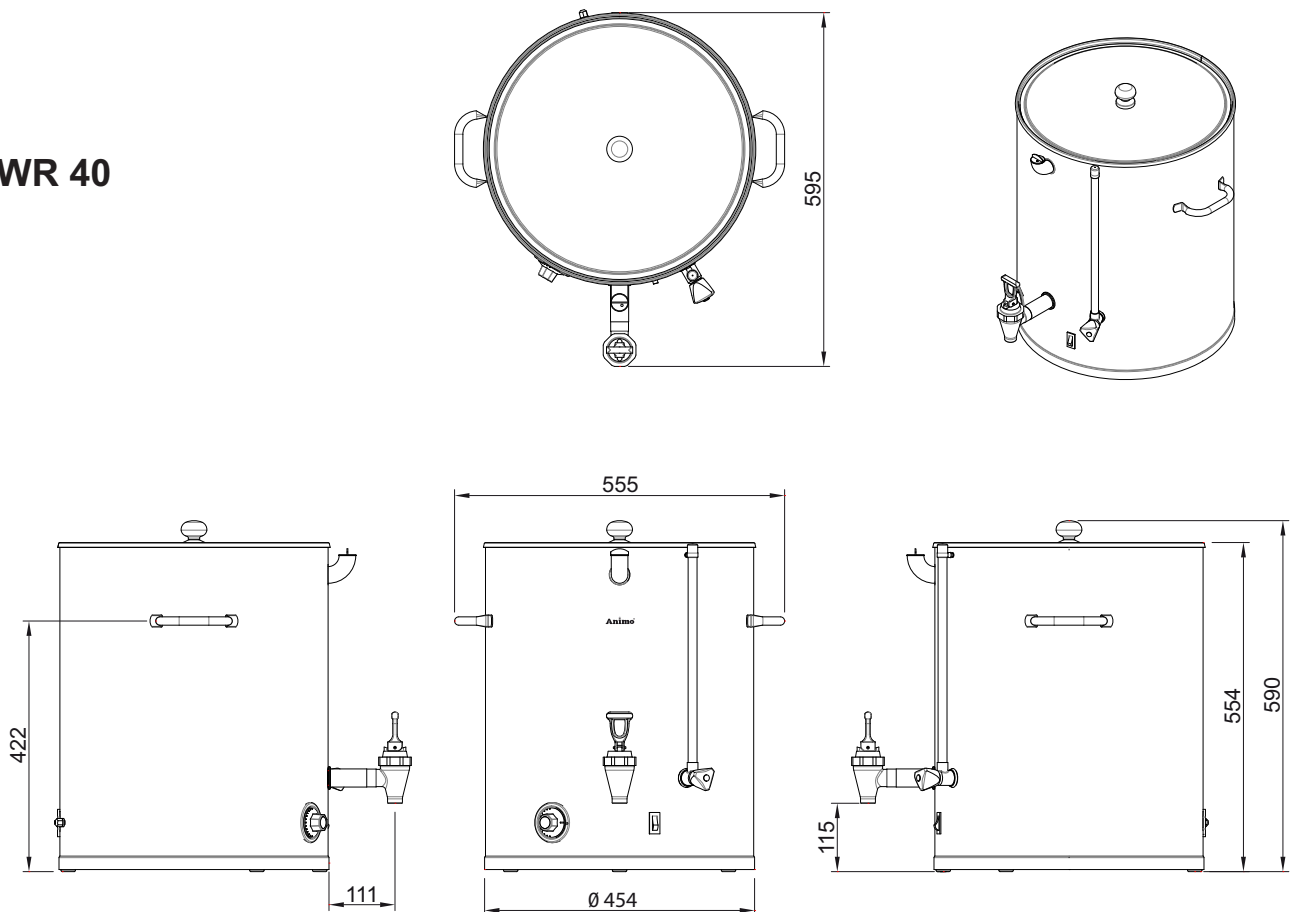


fig./ Abb. 13



Animo B.V. Headoffice

Dr. A.F. Philipsweg 47

P.O. Box 71

9400 AB Assen

The Netherlands

Tel. no. +31 (0)592 376376

Fax no. +31 (0)592 341751

E-mail: info@animo.nl

Internet: <http://www.animo.eu>

Rev. 5.0 06/2008 Art.nr. 09938