

# Original line & Thermokinetic Series User Manual



(for specified models)

UM\_EN

Part No.: 1964230\_01

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01	Feb. 24, 2020	None	First draft released for technical review and validation testing.

Some important information may appear in text boxes seen below:



**IMPORTANT!**  
INFO.



**CAUTION!**  
INFO.

More INFO.

Note INFO.

## Introduction

Thank you for choosing a coffee brewer from CREM.  
We hope you enjoy it !

- Read the user guide before using the machine.
- This guide contains important instructions for proper and safe use of the vending machine.
- Always keep this guide close at hand for future reference.

## Precautions

- Do not try to open the appliance or repair it in any way. Only have the appliance repaired in a technical workshop, service centre or by a qualified person.
- Remove the mains cable from the socket when the appliance is not in use for longer periods. To do this, pull the plug not the cable.
- This appliance must be placed in a horizontal surface resistant to any water that may leak.
- Place the appliance out of reach of children.
- Position the mains cable so that people cannot trip over it. Keep it away from sharp edges and heat sources.
- The new hose-sets supplied with this appliance are to be used, old hose-sets must not be re-used.
- This appliance is not suitable for installation in an area where a water jet could be used.
- This appliance must not be cleaned by a water jet.
- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool down.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Do not touch the machine if your hands or feet are wet.
- Do not operate the machine if any part except the dispensing equipment is wet.

## Intended use

- This appliance is intended for commercial use and similar applications such as:
  - Staff kitchen areas in shops.
  - Offices and other working environments.
  - Farm houses.
  - By clients in hotels, motels and other residential type environments.
  - Bed and breakfast type environments.
- For the optimal performance of the machine these parameters shall not be exceeded:
  - Maximum permissible inlet water pressure : 800KPa (8Bar)
  - Minimum permissible inlet water pressure: 200KPa (2Bar)
  - Maximum inlet water temperature: 40°C
  - Minimum inlet water temperature: 10°C
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- The A-weighted sound pressure level is below 70 dB.

## Warnings

- Never immerse the machine, plug or mains cable in water because there is a danger of electric shock.
- Do not use the machine if the machine mains cable, plug is damaged or the machine has fallen down.
- Damaged supply cords to be replaced by manufacturer, service agent or similarly qualified person to avoid hazard.
- Only plug the machine into a properly installed, earthed safety socket, whose line voltage matches the technical data for the machine.
- The device must not be used with a timer switch or a separate remote control system.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- Heating element surface is subject to residual heat after use.
- Avoid spillage on the connector.
- Beware of potential injury from misuse.
- Never immerse the appliance, plug or mains cable in water. There is a danger of electric shock.
- 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 shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children should be supervised to ensure they do not play with the appliance.
- The appliance is only to be installed in locations where it can be overseen by trained personnel.
- Do not use the appliance if the mains cable, plug is damaged or the appliance has fallen over.
- If the mains cable is damaged it must be replaced by the manufacturer, service agent or similarly qualified person in order to avoid a hazard.
- Only plug the appliance into a properly installed earth-grounded safety socket with line voltage matching the technical data for the appliance.
- In case of emergency, (e.g., the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and turn off the water supply.
- If the machine is likely to be exposed to temperatures below 0°C during handling and transport, make sure that service personnel empties the boiler and water system. (The machine's boiler and water system is empty when delivered from the factory.)
- Do not use the appliance outdoors where it can be exposed to severe weather (rain, snow, frost). It will cause material damage to the appliance.
- Prevent the appliance from freezing. If the water in the hydraulic system does freeze, do not use the appliance.
- If the machine does freeze despite the preventative measures, then allow the machine to defrost for 24 h in a dry and warm area. In this case, the machine may only be commissioned by a service technician.
- To ensure fault-free machine operation, only use manufacturer-approved replacement parts and accessories.
- No one is permitted to carry out service, maintenance or repair work unless they have been properly trained by the operating company or the manufacturer.

## Facts &amp; weight A Series Original line

FACTS	A-2	DA-4	Thermos A	Mega Gold A
<b>Height, Width, Depth</b>	428, 205, 410 mm	428, 410, 410 mm	557, 205, 410 mm	655, 205, 445 mm
<b>Weight</b>	9.6 kg	17.4 kg	10.2 kg	12.2 kg
<b>Thermos/decanter volume</b>	1.8 L	2x1.8 L	2.2 L	2.5 L
<b>Power supply 220V</b>	220-230V 1N~ 2200W 50-60Hz	380-400V 2N~ 4780W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz
<b>Power supply 220V (UL certified)</b>	N/A	N/A	N/A	220-230V 1N~ 1900- 2100W 50-60Hz
<b>Power supply 110V</b>	110-120V 1N~ 1800W 50-60Hz	110-120V 1N~ 3600W 50-60Hz	110-120V 1N~ 1600W 50-60Hz	110-120V 1N~ 1600W 50-60Hz
<b>NKI approved</b>	no	no	no	no
<b>Max number of cups each brew</b>	12 Cups	2x12 Cups	15 Cups	17 Cups
<b>Capacity</b>	15 L/h	30 L/h	15 L/h	19 L/h
<b>Brew time</b>	6min	6min	7min	8.5min
<b>Hot plates</b>	2	4	None	None
<b>Water connection</b>	Cold water 1/2 R*			

## General function description

- The Automatic Coffee brewer is equipped with a key pad for automatic water filling.
- The key pad allows you to adjust the number of cups for each brewing.
- The water tank is fitted with a float switch that will activate heating unit when water is filled, this starts the brew process. During the brewing process a lamp will be lit on the machine's right side. When the tank is empty of water the heater unit will be switched off and the lamp will be turned off.
- A brew process takes around 6~8.5 minutes to complete.

## Facts &amp; weight A-TK Series

FACTS	A-2 TK	DA-4 TK	Thermos ATK	Mega Gold ATK
<b>Height, Width, Depth</b>	428, 205, 410 mm	428, 410, 410 mm	557, 205, 410 mm	655, 205, 445 mm
<b>Weight</b>	9.6 kg	17.4 kg	10.2 kg	12.2 kg
<b>Thermos/decanter volume</b>	1.8 L	2x1.8 L	2.2 L	2.5 L
<b>Power supply 220V</b>	220-230V 1N~ 2200W 50-60Hz	380-400V 2N~ 4780W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz
<b>Power supply 220V (UL certified)</b>	not available			
<b>Power supply 110V</b>	not available			
<b>NKI approved</b>	yes	yes	yes	yes
<b>Max number of cups each brew</b>	12 Cups	2x12 Cups	15 Cups	17 Cups
<b>Capacity</b>	15 L/h	30 L/h	15 L/h	19 L/h
<b>Brew time</b>	6min	6min	7min	8min
<b>Hot plates</b>	2	4	None	None
<b>Water connection</b>	Cold water 1/2 R*			

## TK function description

TK-Series models the Thermokinetics Technology (patented by Crem) to ensure the best performance and quality in your coffee brewing experience. In addition, TK-Series have been approved by the ECBC (European Coffee Brewing Centre), complying with its strict quality standards. The following requirements should always be adhered to when brewing with TK-Series machine:

- **Brewing Temperature:** The temperature of the water in contact with the coffee in the brew basket reaches 92°C within the first minute of the brew, and stays between 92- 96°C throughout the brew cycle. This impacts on the good taste of coffee.
- **Contact Time:** Using the right coarseness, the contact time will always be within the limits (6min for 1.8L models and 8min for 2.2L and 2.5L models), ensuring the right flavour.
- **Optimal Extraction:** Using the right coarseness, the soluble concentration (strength) of the beverage will range from 1.30% to 1.55%. This avoids under-developed tastes or bitter over-extracted tastes.
- More information on section "Adjusting Thermokinetic(TK)-Series extraction ratio".

## Facts &amp; weight M Series Original line

FACTS	M-1	M-2	Thermos Office	DM-4	Thermos M	Mega Gold M
<b>Height, Width, Depth</b>	428, 205, 410 mm			428, 410, 410 mm	557, 205, 410 mm	655, 205, 445 mm
<b>Weight</b>	7.6 kg	9.1 kg	7.9 kg	16.3 kg	9.8 kg	11.7 kg
<b>Thermos/de-canter volume</b>	1.8 L	1.8 L	1.9 L	2x1.8 L	2.2 L	2.5 L
<b>Power supply 220V</b>	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	380-400V 2N~ 4780W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz
<b>Power supply 220V (UL certified)</b>	N/A	N/A	N/A	N/A	N/A	220-230V 1N~ 1900-2100W 50-60Hz
<b>Power supply 110V</b>	110-120V 1N~ 1700W 50-60Hz	110-120V 1N~ 1800W 50-60Hz	110-120V 1N~ 1600W 50-60Hz	110-120V 1N~ 3600W 50-60Hz	110-120V 1N~ 1600W 50-60Hz	110-120V 1N~ 1600W 50-60Hz
<b>NKI approved</b>	no	no	no	no	no	no
<b>Max number of cups each brew</b>	12 Cups	12 Cups	12 Cups	2x12 Cups	15 Cups	17 Cups
<b>Capacity</b>	15 L/h	15 L/h	15 L/h	30 L/h	15 L/h	19 L/h
<b>Brew time</b>	6min	6min	6min	6min	7min	8.5min
<b>Hot plates</b>	1	2	None	4	None	None

## General function description

- The Automatic Coffee brewer is equipped with a key pad for automatic water filling.
- The key pad allows you to adjust the number of cups for each brewing.
- The water tank is fitted with a float switch that will activate heating unit when water is filled, this starts the brew process. During the brewing process a lamp will be lit on the machine's right side. When the tank is empty of water the heater unit will be switched off and the lamp will be turned off.
- A brew process takes around 6~8.5 minutes to complete.



## Facts &amp; weight M-TK Series

FACTS	M-1TK	M-2 TK	Thermos Office TK	DM-4 TK	Thermos MTK	Mega Gold MTK
<b>Height, Width, Depth</b>	428, 205, 410 mm			428, 410, 410 mm	557, 205, 410 mm	655, 205, 445 mm
<b>Weight</b>	7.6 kg	9.1 kg	7.9 kg	16.3 kg	9.8 kg	11.7 kg
<b>Thermos/de-canter volume</b>	1.8 L	1.8 L	1.9 L	2x1.8 L	2.2 L	2.5 L
<b>Power supply 220V</b>	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	380-400V 2N~ 4780W 50-60Hz	220-230V 1N~ 2200W 50-60Hz	220-230V 1N~ 2200W 50-60Hz
<b>Power supply 220V (UL certified)</b>	not available					
<b>Power supply 110V</b>	not available					
<b>NKI approved</b>	yes	yes	yes	yes	yes	yes
<b>Max number of cups each brew</b>	12 Cups	12 Cups	12 Cups	2x12 Cups	15 Cups	17 Cups
<b>Capacity</b>	15 L/h	15 L/h	15 L/h	30 L/h	15 L/h	19 L/h
<b>Brew time</b>	6min	6min	6min	6min	7min	8.5min
<b>Hot plates</b>	1	2	None	4	None	None

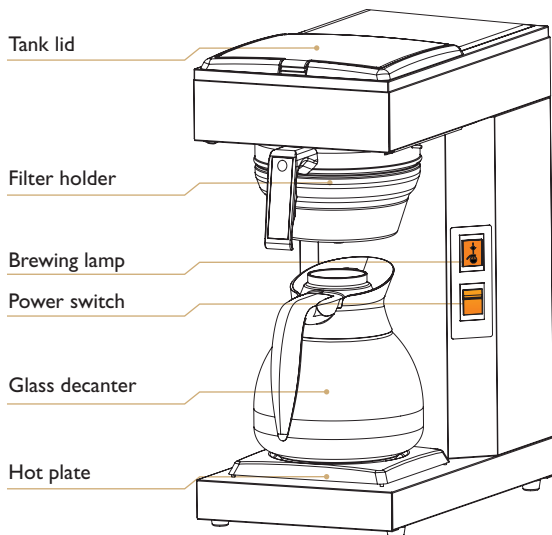
## TK function description

TK-Series models the Thermokinetics Technology (patented by Crem) to ensure the best performance and quality in your coffee brewing experience. In addition, TK-Series have been approved by the ECBC (European Coffee Brewing Centre), complying with its strict quality standards. The following requirements should always be adhered to when brewing with TK-Series machine:

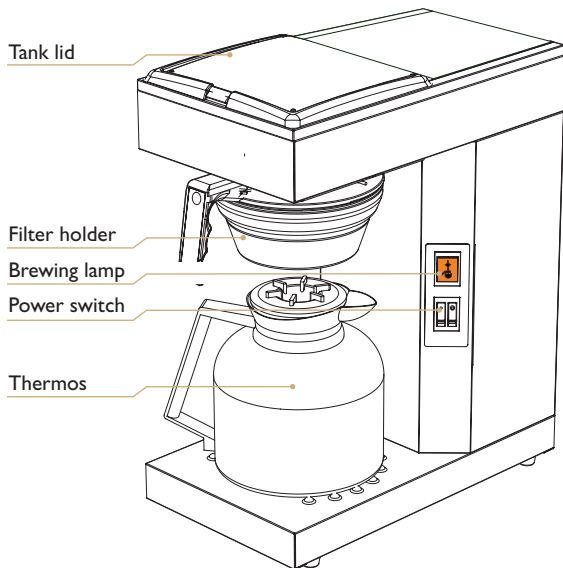
- **Brewing Temperature:** The temperature of the water in contact with the coffee in the brew basket reaches 92°C within the first minute of the brew, and stays between 92- 96°C throughout the brew cycle. This impacts on the good taste of coffee.
- **Contact Time:** Using the right coarseness, the contact time will always be within the limits (6min for 1.8L models and 8min for 2.2L and 2.5L models), ensuring the right flavour.
- **Optimal Extraction:** Using the right coarseness, the soluble concentration (strength) of the beverage will range from 1.30% to 1.55%. This avoids under-developed tastes or bitter over-extracted tastes.
- More information on section "Adjusting Thermokinetic(TK)-Series extraction ratio".

## Front view

### M-I & M-I TK



### Thermos Office & Thermos Office TK

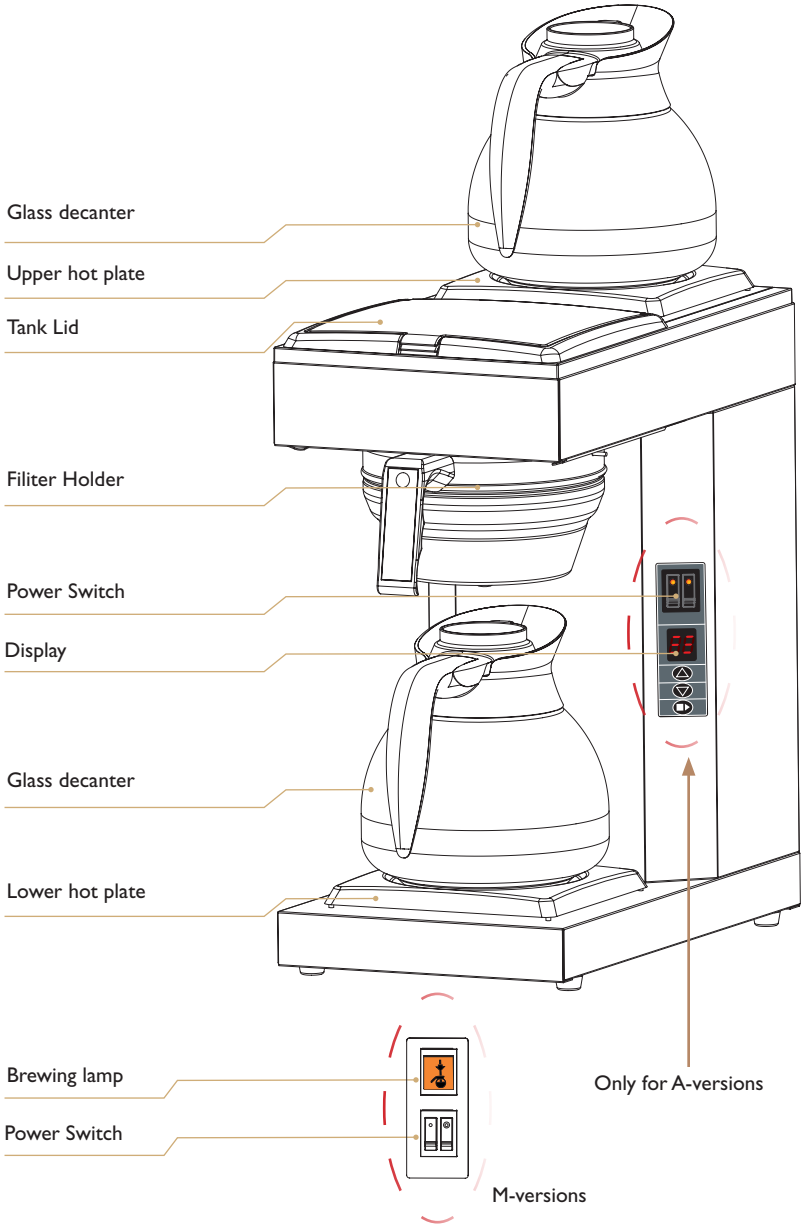


# OVERVIEW OF COMPONENTS

Original Line & Thermokinetic series M & A

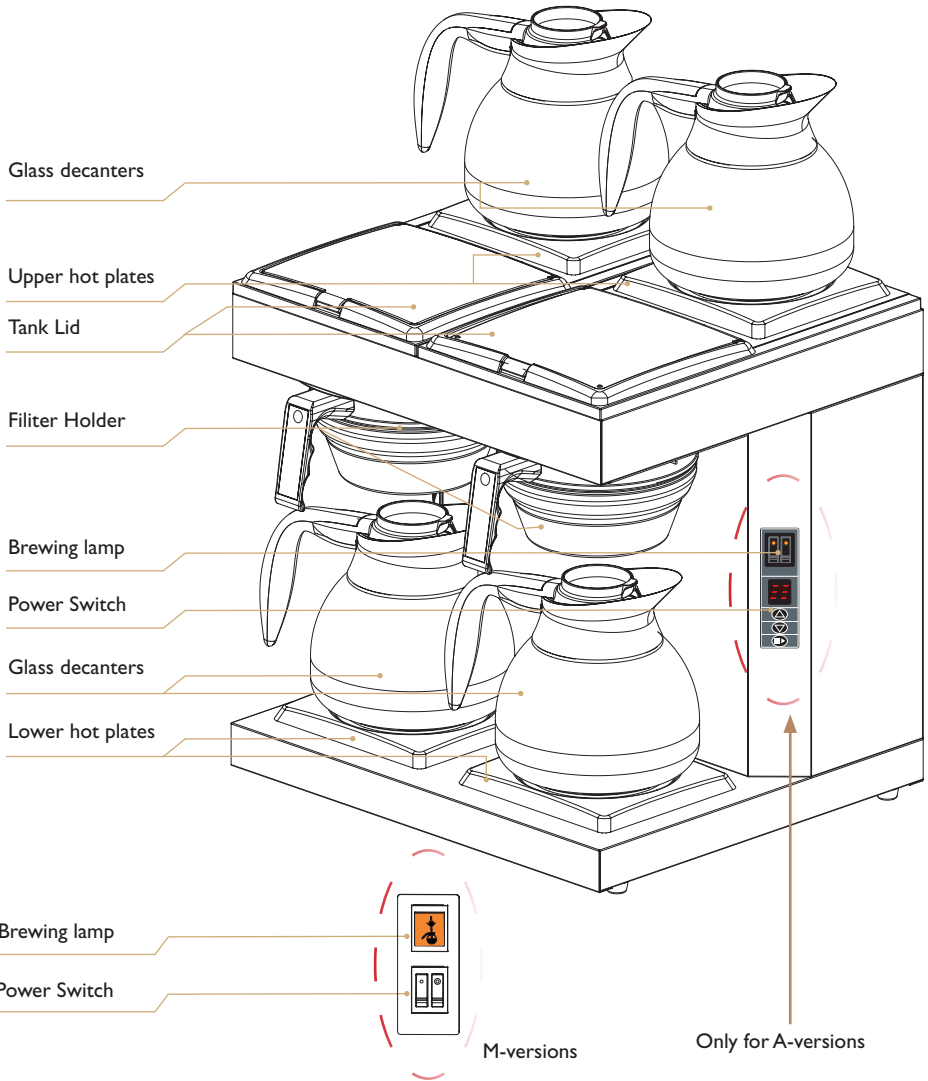
## Front view

A-2 & M-2 / A-2 TK & M-2 TK



Front view

DA-4 / DM-4 & DA-4 / DM-4 TK



# OVERVIEW OF COMPONENTS

Original Line & Thermokinetic series M & A

## Front view

Thermos M / A & Thermos M / ATK

Tank Lid

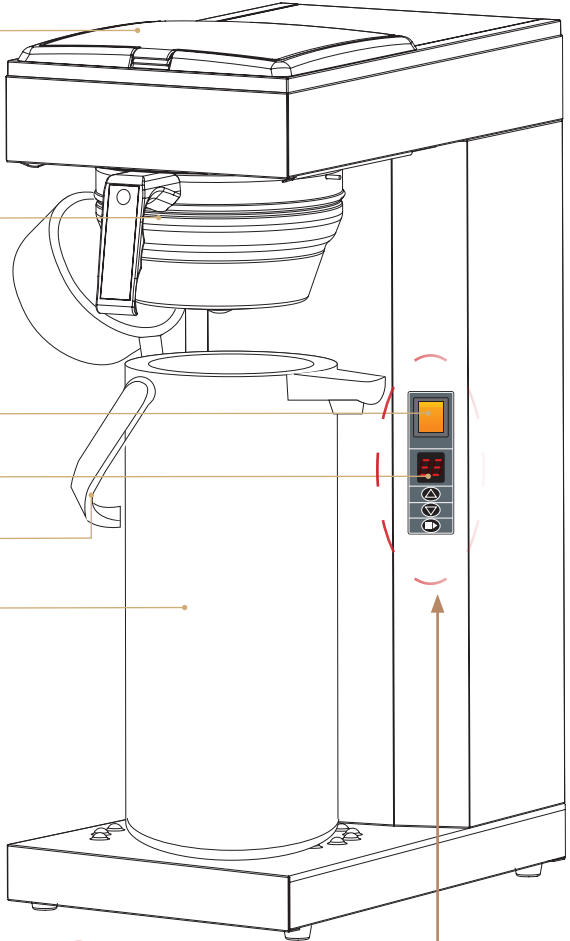
Filter Holder

Power Switch

Display

Carry Handle

Thermos



Only for A-versions

Brewing lamp

Power Switch



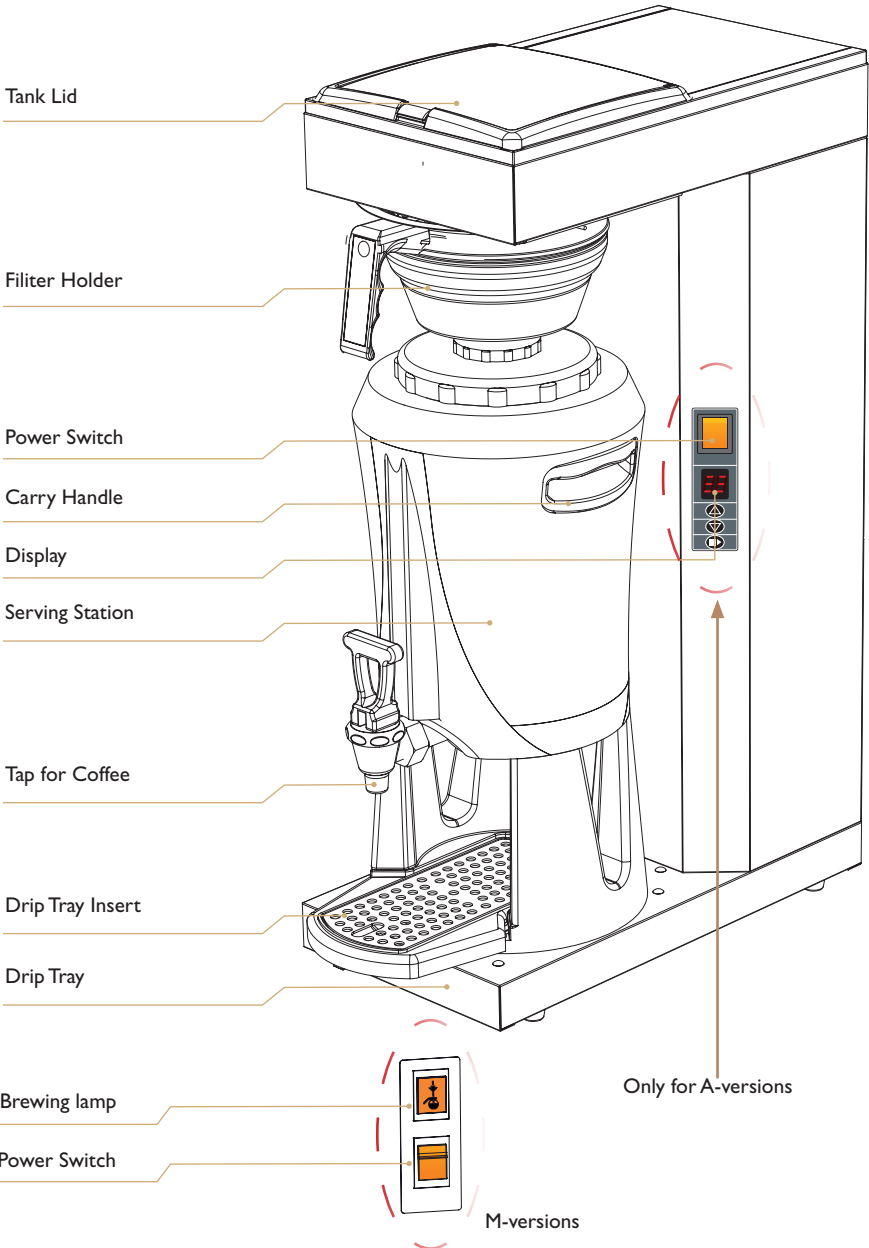
M-versions

# OVERVIEW OF COMPONENTS

Original Line & Thermokinetic series M & A

## Front view

### Mega Gold M / A & Mega Gold M / ATK



Function

A-2, A-2 TK, DA-4, DA-4 TK

ON-OFF button for display and lower hot plate.

ON-OFF button For upper hot plate.

Shows the number of cups. Display is blinking when brewing.

Increase the number of cups.

Decrease the number of cups.

Starts brewing. During a brewing you may press this button to stop the brew process.

Mega Gold A, Mega Gold A TK, Thermos A, Thermos A TK

ON - OFF button.

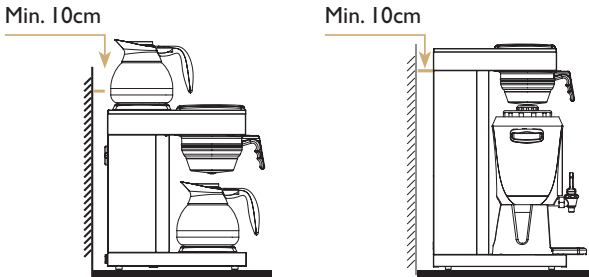
Shows the number of cups. Display is blinking when brewing.

Increase the number of cups.

Decrease the number of cups.

Starts brewing. During a brewing you may press this button to stop the brew process.

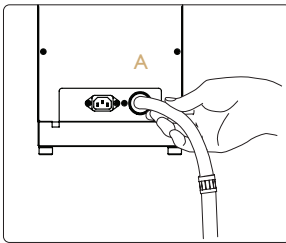
## Positioning



- Place the machine on a flat horizontal surface that will support the weight of the machine.

**Note** Make sure air is able to circulate behind the machine (minimum 10cm).

## Water connection for A-versions



- Connect the supplied water hose to the cold water connection using a ½” R-connection(A). When pushing the machine into position make sure there is no interference to the hose to ensure proper water flow.
- Water supply to the machine is the customer’s responsibility according to instruction and advice from the supplier.
- In areas with high level lime problem, a descaling filter should be mounted.

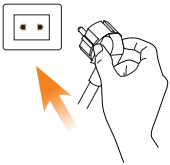
**Note** The new hose set supplied with the appliance shall be used and that old hose sets shall not be reused. Connection to a closable valve is recommended. Min. water pressure; 2bar (200kPa). Max. water pressure; 8bar (800kPa).



## Electrical connection

M-1, M-2, Thermos M, Mega Gold M / A-2, Thermos A, Mega Gold A

M-1 TK, M-2TK, Thermos MTK, Mega Gold MTK / A-2TK, Thermos ATK, Mega Gold ATK



### ■ **IMPORTANT!**

Connect the plug to a separate earthed wall socket.  
 110-120V / 220-230V 50-60Hz, 10 Amp.

DM-4, DA-4 / DM-4TK, DA-4TK

- The brewer is not reconnectable and may only be installed to the electric supply network with a voltage that is stated on the brewer and shall be carried out by an authorized electrician.
- Recommended: install a line circuit breaker and a earth fault breaker to the machine.

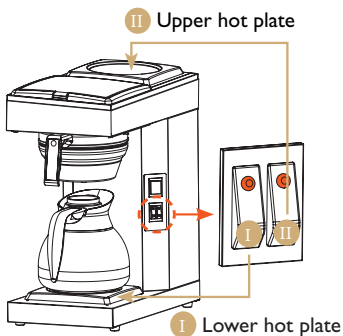
### ■ **CAUTION!**

Connection to a separate 2 phase only  
 - Brewer should be connected to 110V / 220V with neutral and ground.  
 - Use 10 Amp fuses.

### ■ **IMPORTANT!**

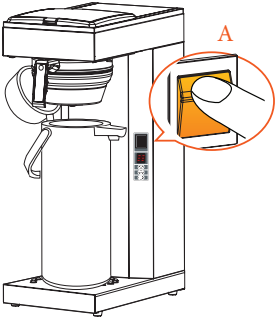
Electrical installations must be done by a certificated electrician.

## Hot plate function






- Turn on left power switch: **I** for lower hot plate, and right power switch: **II** for upper hot plate.
- Ensure that the lamps turn on and that the hot plates get warm.
- Turn off power switches **I** and **II** when not in use.

## First time start-up A-series



### IMPORTANT!

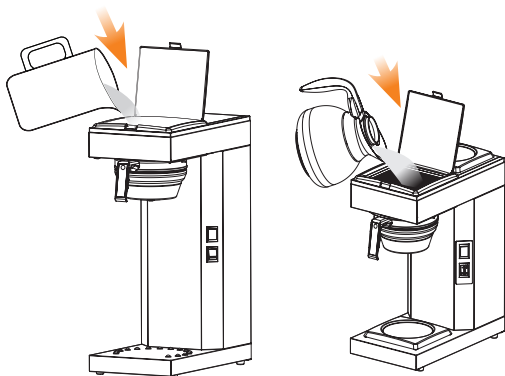
First time you use the machine do the first brewing with water only.

- Slide the filter holder into position without filter and coffee.
- Turn on the power switch(A).
- Select 12,15 or 17 cups by adjusting  or  button.
- Place the thermos or decanter under the filter holder.
- Press the button  to start the brew process.
- After 20-30 seconds water shall start to pour into the filterholder and down in the thermos or decanter.
- When brewing is completed, empty the thermos or decanter.
- A whole brew process takes around 6~8 minutes.

### CAUTION!

A thermos or decanter must always be in the machine when brewing is in progress.

## First time start-up M-series



### IMPORTANT.

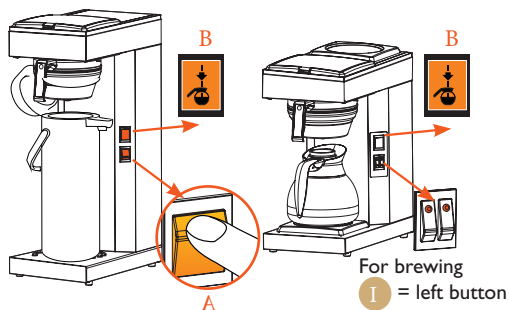
First time you use the machine do the first brewing with water only.

- Slide the filter holder into position without filter and coffee.
- Lift up the tank lid and fill the machine with 1.8L fresh tap water.

Do not fill it under running water (e.g. a tap). Only use the decanter.

### WARNING

- Do not overfill, it is recommended that you always use the decanter supplied with the machine to measure the water quantity.
- Never fill the machine with brewed coffee, this may result in machine damage.



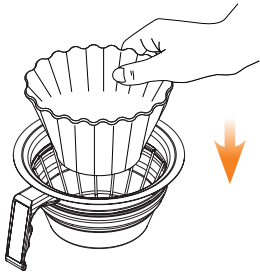
### IMPORTANT.

- Place the thermos or decanter under the filterholder.
- Wait two minutes to let the system air-out and fill the heater unit.
- Turn on the power switch.(A)
- The brew lamp (B) will now be lit and indicates that brewing is in progress.
- After 20-30 seconds water shall start to pour into the filterholder and down in the thermos or decanter.
- When brewing is completed, empty the thermos or decanter.
- A whole brew process takes around 6~8 minutes.

### IMPORTANT!

A thermos or decanter must always be in the machine when brewing is in progress.

## Brewing with coffee with A-series



- Place a 90mm (non-TK models), or 110mm (TK models) filter in the filter holder.

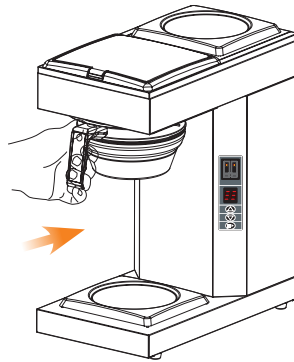
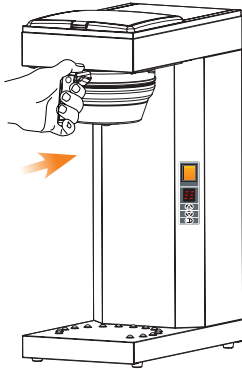
01



Recommended powder amount is 60g/L

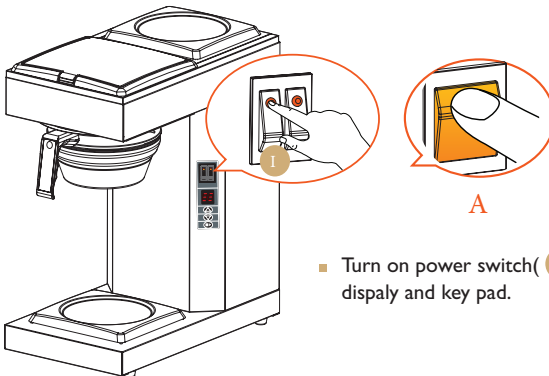
- Add coffee (restaurant / catering ground coffee). Make sure that the coffee is evenly spread.

02



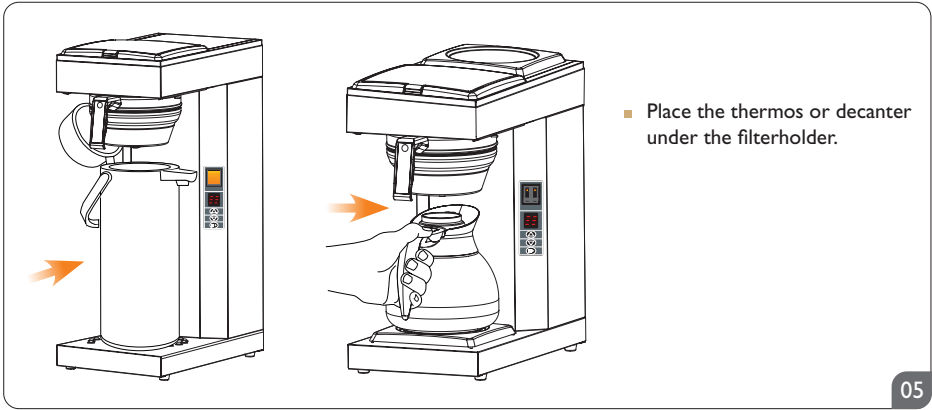
- Slide the filter holder into position.

03



- Turn on power switch ( I / A ) to activate the display and key pad.

04



05

- Choose number of cups for your brewing by using the buttons described below.
  - Press the button to increase number of cups
  - Press the button to decrease number of cups
- When you have selected your desired number of cups press the button to start brewing. During the brew process the number in the display will blink.
- When the brewing is completed the display will stop blinking and a 3 second beep will be heard from the machine.
- It is now safe to remove the thermos or decanter.

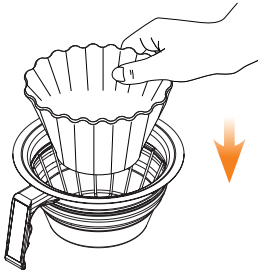
06

**Tips**  
Do not mix freshly brewed coffee with old coffee kept warm. It will result in poor coffee quality.

**CAUTION!**  
Under no circumstances fill brewed coffee or coffee powder into the water tank . It may cause machine damage.

**CAUTION!**  
Do not remove decanter or thermos before display have stopped blinking and ready beep has been heard, it can cause serious spill and burns.

## Brewing with coffee with M-series



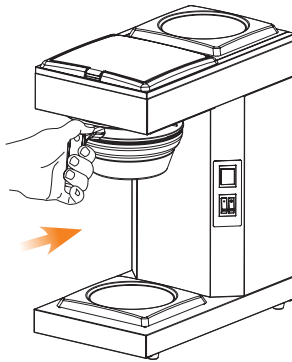
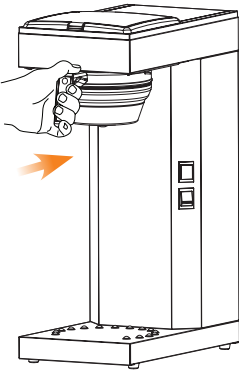
- Place a 90mm (non-TK models), or 110mm (TK models) filter in the filter holder.

01



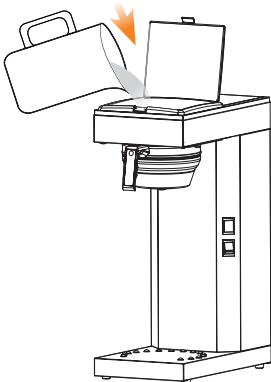
- Add coffee (restaurant / catering ground coffee). Make sure that the coffee is evenly spread.

02



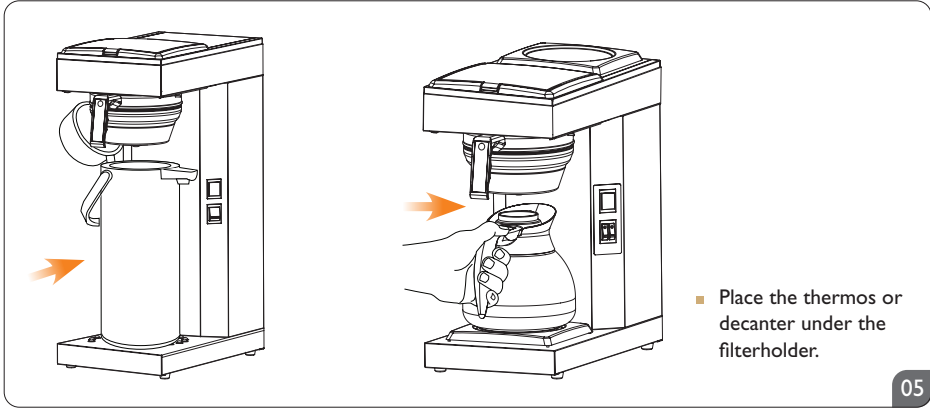
- Slide the filter holder into position.

03

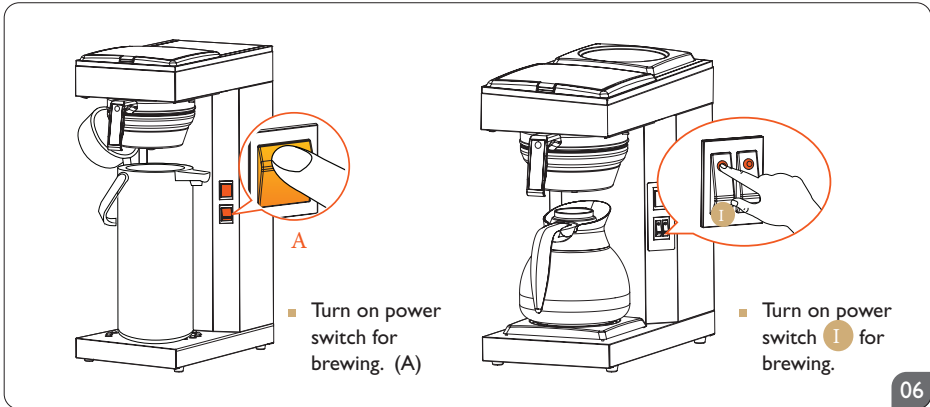


- Lift up the tank lid and pour in a decanter of fresh tap water.

04



05



06



- During the brewing, (about 6 minutes) the brew lamp is lit.

07

### Tips

Do not mix freshly brewed coffee with old. It will result in poor-tasting coffee.

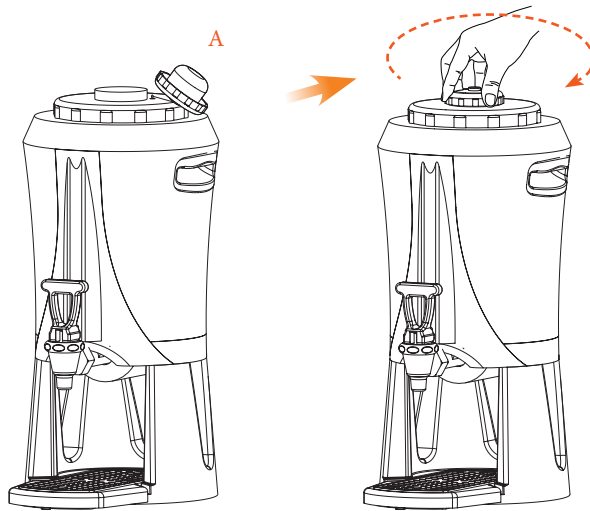
### CAUTION!

Under no circumstances fill brewed coffee or coffee powder into the water tank. It may cause machine damage.

## To keep temperature and aroma

**Tips for keeping coffee hot**

Pre-heat the serving station, start a brewing with only water into the serving station. When brewing is complete let it stand for about 1 hour. Pour out the water. Then start a brew with coffee.



- To keep temperature and aroma, put the lid (A) back on the serving station immediately after the brewing.

**IMPORTANT!**

- The temperature in the serving station will decrease with  $\sim 1.5^{\circ}\text{C}/\text{h}$ . There is  $\sim 30\text{ml}$  of coffee standing in the tubes from the inner container to the coffee faucet. This part is not insulated and will drop in temperature much faster. If the serving station haven't been used in 1h the first cup can be lower in temperature. Cups after the first will not be affected of this.

Note: Access to the service area is restricted to persons having knowledge and practical experience of the appliance.

**Tips for achieving the best quality**

- Do not change the recommended portion of coffee.
- Do not mix freshly brewed coffee with old coffee.
- Always rinse the serving station before next brew.
- Empty the filter holder from filter and coffee grounds directly after a brew.
- Dispense 50ml of coffee every hour to always have fresh and hot coffee to the faucet.



**Adjusting the Thermokinetic(TK)-Series extraction ratio**

To adjust the brewing extraction of the TK-Series machine for optimal quality and taste, refer to the chart and the steps provided below:

1. Check the temperature of the water with a thermometer to be used for brewing. Optimal inlet water temperature range is 10-20°C.
2. Brew one volume of coffee while observing and timing the coffee contact time (defined as the amount of time from the moment the first drop of coffee is observed flowing from the filter basket until the flow is no longer continuous; Examples: the flow begins to drip, start/stop, etc.). The measured contact time should be within the range of the chart below.
3. If the time contact is shorter than indicated in the chart, the coffee grinding is too coarse, adjust to a finer grind and brew again to repeat the test.
4. If the time contact is longer than indicated in the chart, the coffee grinding is too fine, adjust to a finer grind and brew again to repeat the test.
5. Continue to adjust the coffee grinding coarseness until the contact time is within the bounds of the chart for the temperature of the water being used.
6. For contact times between 6-8 minutes (for 2.2 & 2.5 thermos), the grind point must be coarser.

Model	Water Volume	Recommended Coffee Dosage		Contact times based on inlet water temperature			
	(L)	(grs/L)	(grs)	15°		20°	
<b>M-1 TK-Series; M-2 TK-Series; Thermos Office TK-Series; DM-4 TK-Series; A-2 TK-Series; DA-4 TK-Series</b>	1.8	60	108	5'15"	5'00"	4'45"	4'30"
<b>Thermos M TK-Series; Thermos A TK-Series</b>	2.2	60	132	6'30"	6'15"	6'00"	5'45"
<b>Mega Gold M TK-Series Mega Gold A TK-Series</b>	2.5	60	150	7'00"	6'45"	6'45"	6'30"



## Rinse thermos, decanter and serving station



- Before each brewing, rinse the thermos, decanter or serving station with fresh tap water.
- When cleaning the outside, use a soft rag with liquid cleaning agent to prevent scratches.

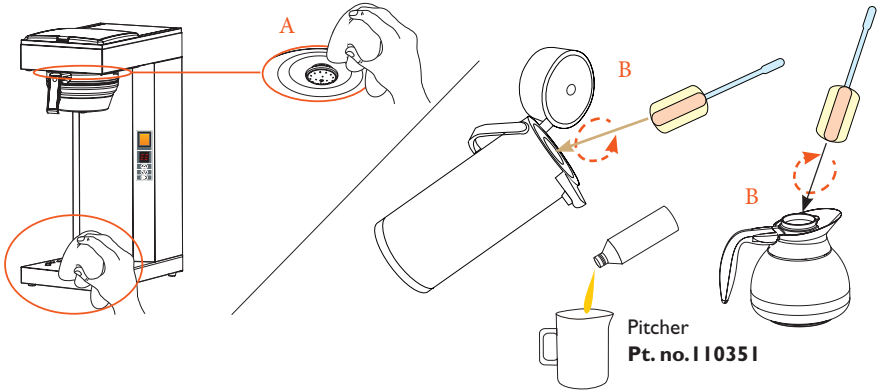


 **CAUTION!**

The machine should not be submerged in water or washed in a dishwasher: it will result in machine damage.

## Daily cleaning

- Wash the thermos, decanter(B) and the filter holder with liquid solution for coffee machines. Always remove the filter immediately and clean the filter holder daily, coffee will get moldy.
- Clean the spray nozzle(A) and the surrounding area.
- Use a soft rag and liquid solution that does not scratch.



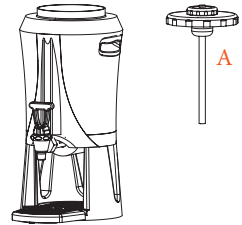
## Weekly cleaning

- Descaling and cleaning.
- Pour 50 ml descaling / cleaning solution in a decanter and fill it up with cold water.
- Pour the mixture in the machine and proceed with a brewing without a filterpaper or coffee.
- Rinse the machine thoroughly by brewing at least 3 times with clean water so that the particles from descaling solution disappear.
- Regular descaling will ensure optimum brewing performance and a longer life of the machine.
- When cleaning the decanter in a dishwasher: Dismantle lid and place decanter upside down in the dishwasher: (A)



## Cleaning serving station

- Disassemble the level tube and clean it every week with the enclosed brush.
- Take off the main lid and clean the mixer tube(A).



### IMPORTANT!

Rinse the inside of the serving station several times with fresh tap water.

## Cleaning of serving station 2.5 L

- Fill the serving station with hot water. ( Full brewing without coffee and filter ).
- Put 1 tablespoon with cleaning powder in the serving station and wait at least 15 minutes.
- Tap out 2/3 of the cleaning solution.
- Clean the serving station with the cleaning brush.
- Rinse the serving station with fresh tap water several times before reuse.

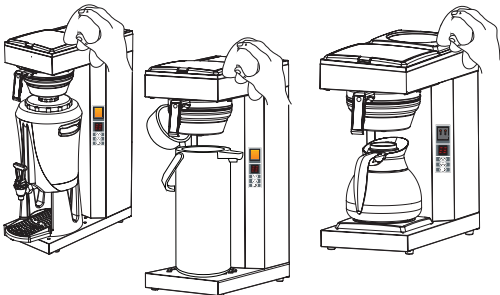


### OPTIONS



Part No.	CLEANING PARTS
I 104162	Cleaning powder
I 104231	Cleaning brush
I 103360	Cleaning brush for level tube, mixer tube

## Exterior cleaning






- When cleaning exterior of the machine, use a soft rag with liquid cleaning agent to prevent scratches.

## Adjust water amount



- Adjust amount of brew water
- Press the buttons  and  at same time in 5 seconds.



The buzzer beeps twice. Display shows 0.

- Press the  button to increase amount of water.
- Press the  button to decrease amount of water.
- 1 step = 5%
- Press the  button to confirm the change.




ADJUSTMENTS
5 = 25%
4 = 20%
3 = 15%
2 = 10%
1 = 5%
0
- 1 = - 5%
- 2 = -10%
- 3 = - 15%
- 4 = - 20%
- 5 = - 25%

## Adjust brew time



- Adjust the brew time (time till beep signal)
- Press the buttons  and  at same time in 5 seconds.

The buzzer beeps four times. Display shows 0.

- Press the  button to increase brewing time.
- Press the  button to decrease brewing time.
- 1 step = 5%
- Press the  button to confirm the change.

- Display shows  and machine is ready to use.

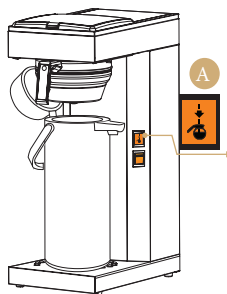
## Fault and solution



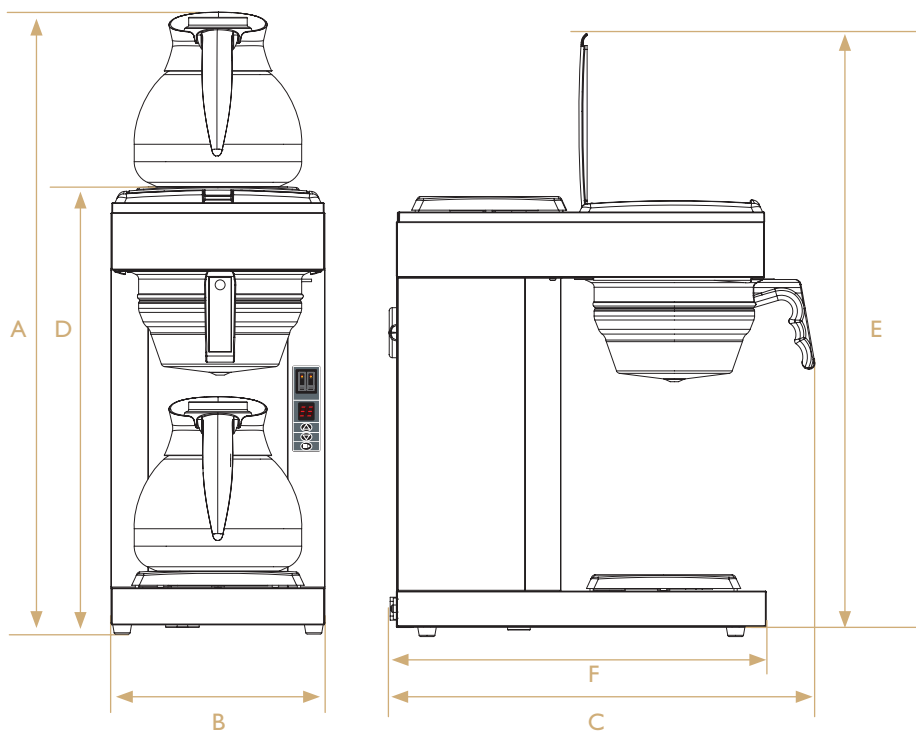
### IMPORTANT!

All maintenance and installations must be done of an authorized technician.

FAULT	POSSIBLE SOLUTION
Power switch does not lit	<ul style="list-style-type: none"> <li>■ Check plug connection to wall socket.</li> <li>■ Check fuse in plug.</li> <li>■ Check if hot plate becomes warm, if so replace power switch.</li> </ul>
Hot plate does not become warm although switch is lit.	<ul style="list-style-type: none"> <li>■ Check connection to hot plate.</li> <li>■ If hot plate is defective, replace.</li> </ul>
Brewer excess steam.	<ul style="list-style-type: none"> <li>■ Machine may require descaling.</li> <li>■ Spray nozzle may need unblocking.</li> <li>■ Hose may be bent.</li> <li>■ Inlet to boiler may be blocked. Descale machine - if boiler still defective - replace.</li> </ul>
Machine will not brew.	<ul style="list-style-type: none"> <li>■ Check overheating protection.</li> <li>■ Check microswitch.</li> <li>■ Check connection to boiler.</li> <li>■ Boiler unit may need replacing.</li> </ul>
The machine does not take in water	<ul style="list-style-type: none"> <li>■ Make sure water tap is open.</li> <li>■ Make sure the water hose is not bent.</li> <li>■ Check inlet valve.</li> <li>■ Check that the display is blinking.</li> </ul>
The machines does not stop taking in water.	<ul style="list-style-type: none"> <li>■ Dirt in the inlet valve.</li> <li>■ inlet valve is defective - replace</li> <li>■ PCB is defective - replace</li> </ul>
The machine is giving wrong amount of water.	<ul style="list-style-type: none"> <li>■ Check water tap.</li> <li>■ Water hose is bent.</li> <li>■ Dirt in inlet valve.</li> <li>■ Water amount adjustment set in display is adjusted faulty. Adjust according to page 21.</li> <li>■ Defect floatregulator in inlet valve - replace</li> </ul>
Brewing lamp <b>A</b> does not light, machine will not brew	<ul style="list-style-type: none"> <li>■ Overheating-switch is activated - reset with button.</li> <li>■ Check microswitch.</li> <li>■ Check floater</li> </ul>
Brewing lamp <b>A</b> is lit but machine will not brew	<ul style="list-style-type: none"> <li>■ Check connection to boiler.</li> <li>■ Boiler unit may need replacing.</li> </ul>

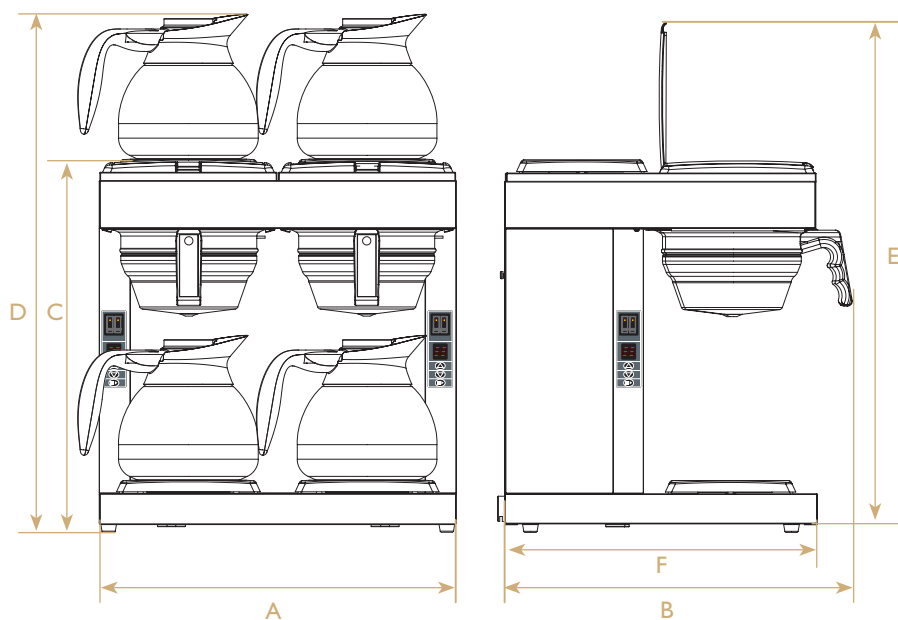


M-1, M-1 TK, A-2, A-2 TK, Thermos Office & Thermos Office TK



Model	A	B	C	D	E	F
<b>A-2 &amp; A-2 TK</b>	595mm	205mm	410mm	428mm	578mm	360mm
<b>M-2 &amp; M-2 TK</b>	595mm	205mm	410mm	428mm	578mm	360mm
<b>M-1, M-1 TK</b>	428mm	205mm	410mm	428mm	578mm	360mm
<b>Thermos office &amp; Thermos office TK</b>	428mm	205mm	410mm	428mm	578mm	360mm

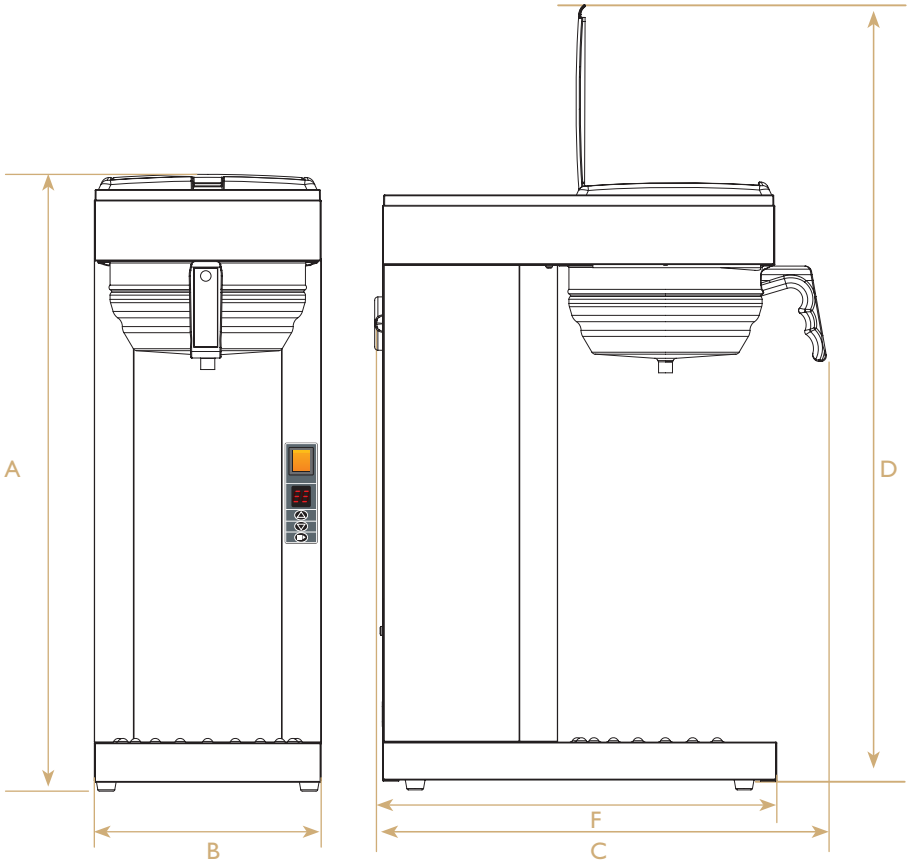
## DA-4, DA-4 TK, DM-4 & DM-4 TK



Model	A	B	C	D	E	F
<b>DA-4 &amp; DA-4 TK</b>	410mm	410mm	428mm	595mm	578mm	360mm
<b>DM-4 &amp; DM-4 TK</b>	410mm	410mm	428mm	595mm	578mm	360mm

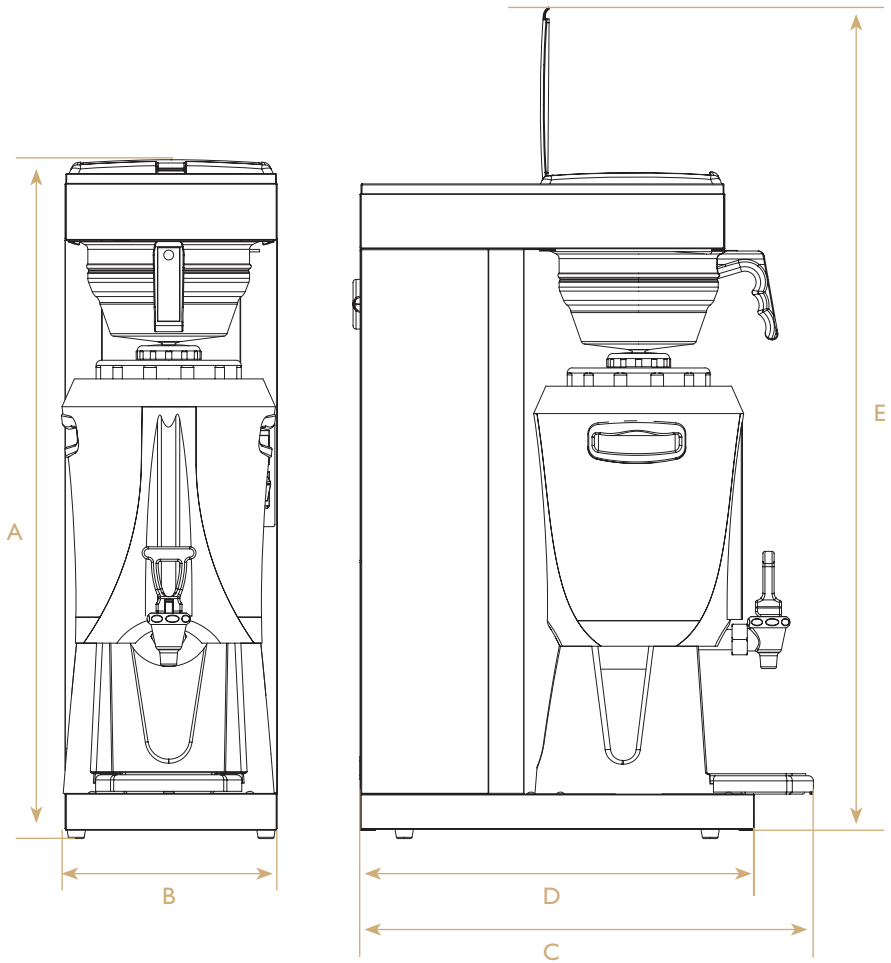


Thermos A, Thermos A TK, Thermos M & Thermos MTK



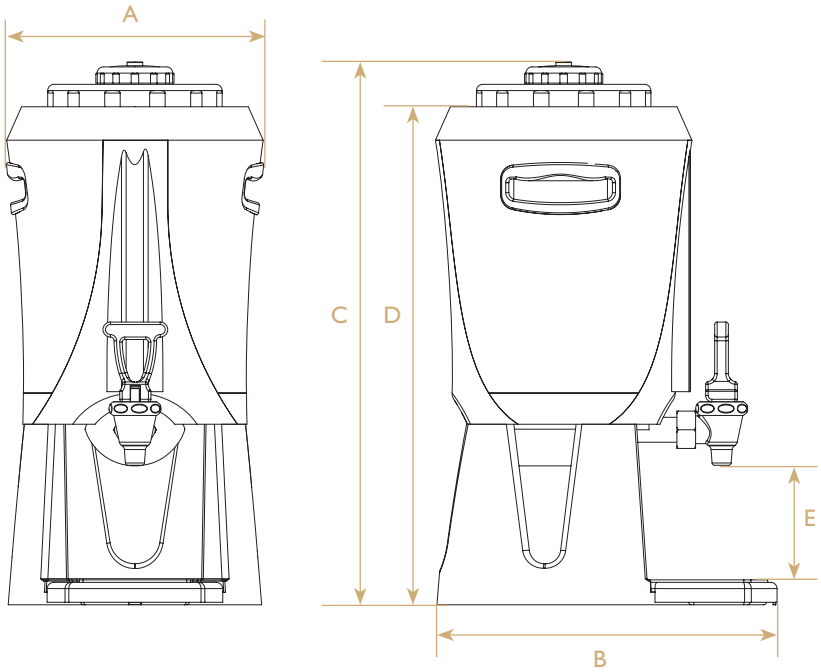
Model	A	B	C	D	F
<b>Thermos A &amp; Thermos A TK</b>	557mm	205mm	410mm	708mm	360mm
<b>Thermos M &amp; Thermos MTK</b>	557mm	205mm	410mm	708mm	360mm

Mega Gold A, Mega Gold ATK, Mega Gold M & Mega Gold MTK



Model	A	B	C	D	E
<b>Mega Gold A &amp; Mega Gold ATK</b>	655mm	205mm	445mm	390mm	806mm
<b>Mega Gold M &amp; Mega Gold MTK</b>	655mm	205mm	445mm	390mm	806mm

Serving Station



Model	A	B	C	D	E
Serving Station	205mm	273mm	436mm	400mm	105mm

For the warranty to be valid the conditions for maintenance must have been followed according to our instructions, proper precaution has been made and warranty claim been issued without delay.

The affected equipment may not be used during awaiting service if there is any risk that the damage or defect would worsen.

The warranty will not cover consumption supplies such as glassware, normal maintenance such as cleaning of filters, contaminations in water, lime, incorrect voltages, pressure or adjustment of water amounts.

The warranty will not cover damages of defects caused by incorrect handling and operation of the appliance.

## **FOR SERVICE**

**Please contact your dealer**

**Your Dealer**

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