

# ORIGINAL LINE A

## USER MANUAL



Machines with automatic water filling

UM\_EN

Part No.: I764024\_01



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Some important information may appear in textboxes seen below

 <b>IMPORTANT!</b> INFO.	 <b>CAUTION!</b> INFO.	More INFO.	Note INFO.
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## Introduction

Thank you for choosing a ORIGINAL LINE coffee brewer.  
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.

## Warnings

- Never immerse the machine, plug or mains cable in water because there is a danger of electric shock.
- The appliance is not intended for use 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 concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Do not use the machine if the mains cable, plug is damaged or the machine has fallen down.
- If the mains cable is damaged it must be replaced by the manufacturer, service agent or similarly qualified persons in order to avoid a hazard.
- Only plug the machine into a properly installed earthed safety socket whose line voltage matches the technical data for the machine.

## Precautions

- Do not use the machine outdoors so it can be exposed to weather (rain, snow, frost). It will cause material damage to the machine.
- Do not try to open the machine or repair it in any way. To avoid danger only have the machine repaired in a technical workshop, Service Centre or by a qualified person.
- Remove the mains cable from the socket when the machine is not in use for longer periods. To do this, pull the plug not the cable.
- This appliance must be placed in a horizontal position which is resistant to any water that may leak.
- Place the machine out of the 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.

## Intended use

- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops.
  - Offices and other commercial working environments.
  - On agricultural estates.
  - 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 working temperature: 40 °C
  - Minimum working temperature: 10 °C

## Facts &amp; weight

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>Thermos/decanter volume</b>	1.8 L	2x1.8 L	2.2 L	2.5 L
<b>Power supply 220V</b>	220-230V IN ~ 2390W 50/60Hz	400V 2N ~ 4780 W	220-230V IN ~ 2200W 50/60Hz	220-230V IN ~ 2200W 50/60Hz
<b>Power supply 110V</b>	110-120V IN ~ 1800W 50-60Hz	110-120V IN ~ 3600W 50-60Hz	110-120V IN ~ 1600W 50-60Hz	110-120V IN ~ 1600W 50-60Hz
<b>Brew Options</b>	4-12 Cups	4-12 Cups	4-15 Cups	4-17 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*			

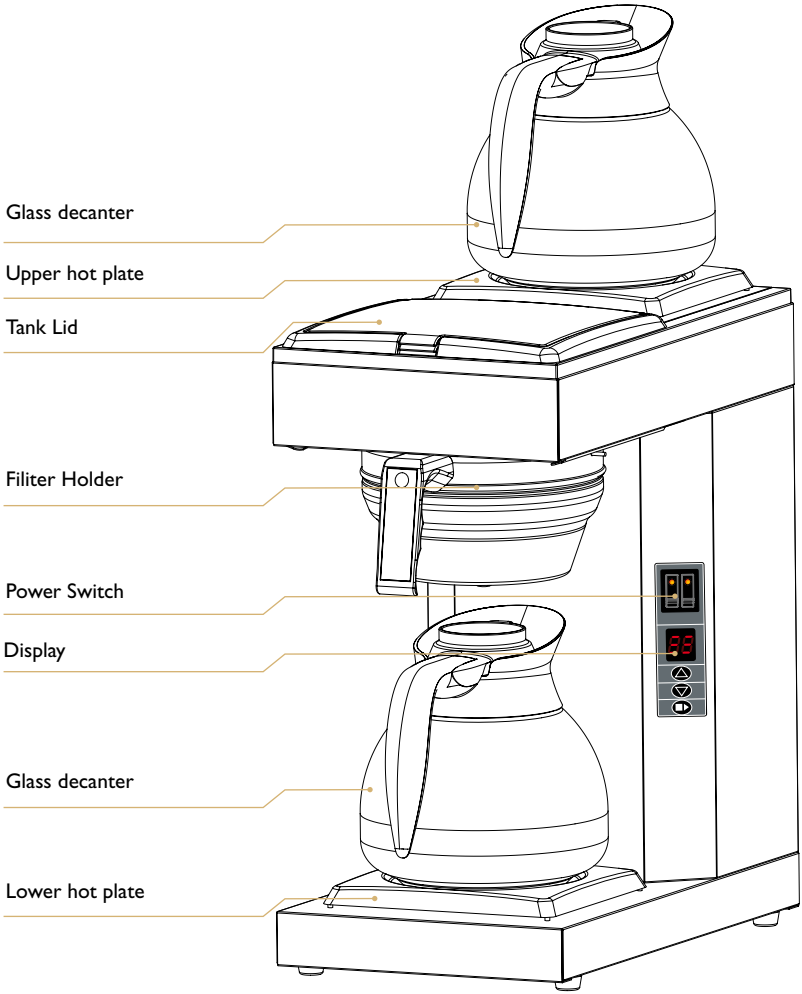
MODEL/NAME	A-2	DA-4	Thermos A	Mega Gold A
<b>Weight</b>	9 kg	15.5 kg	10 kg	11.5 kg

## General function description

- The 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 6~8.5min to complete.

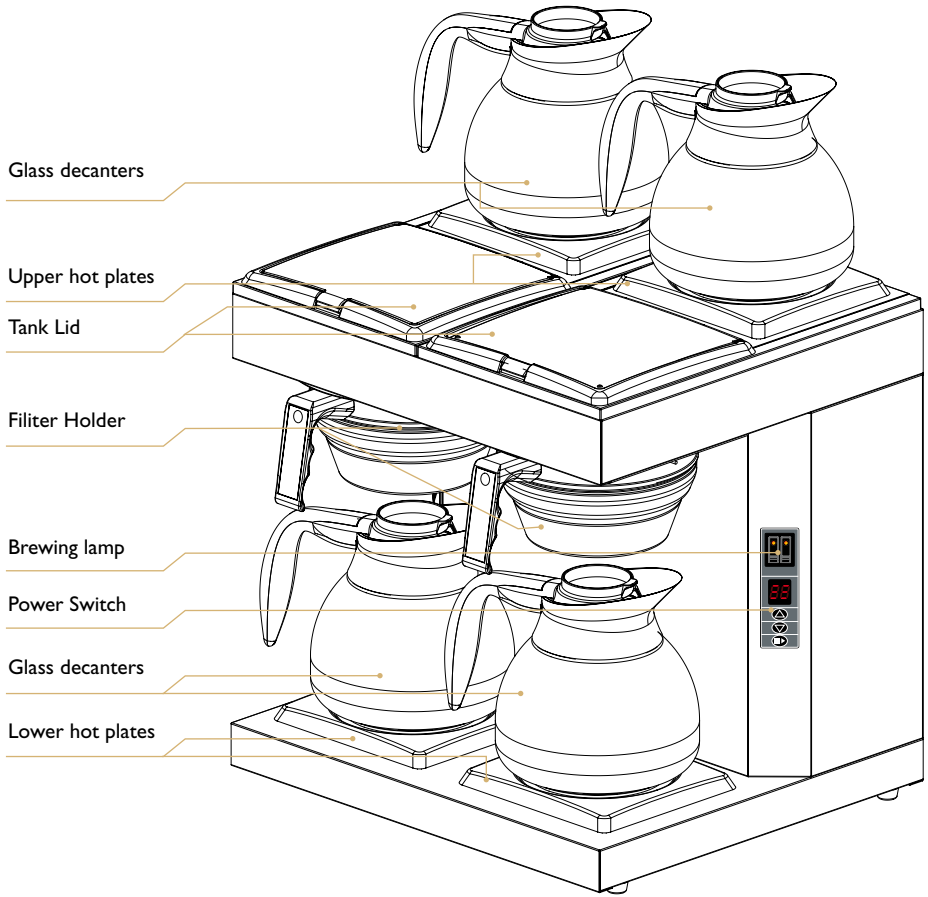
Front view

A-2



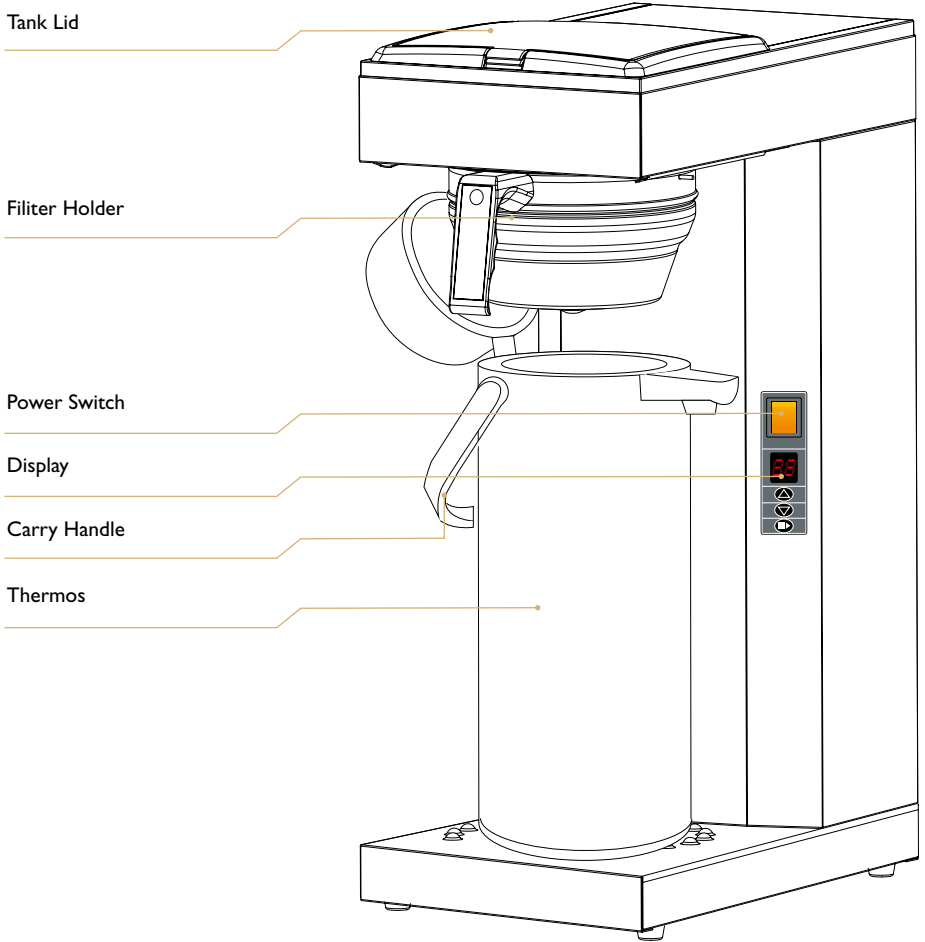
Front view

DA-4



Front view

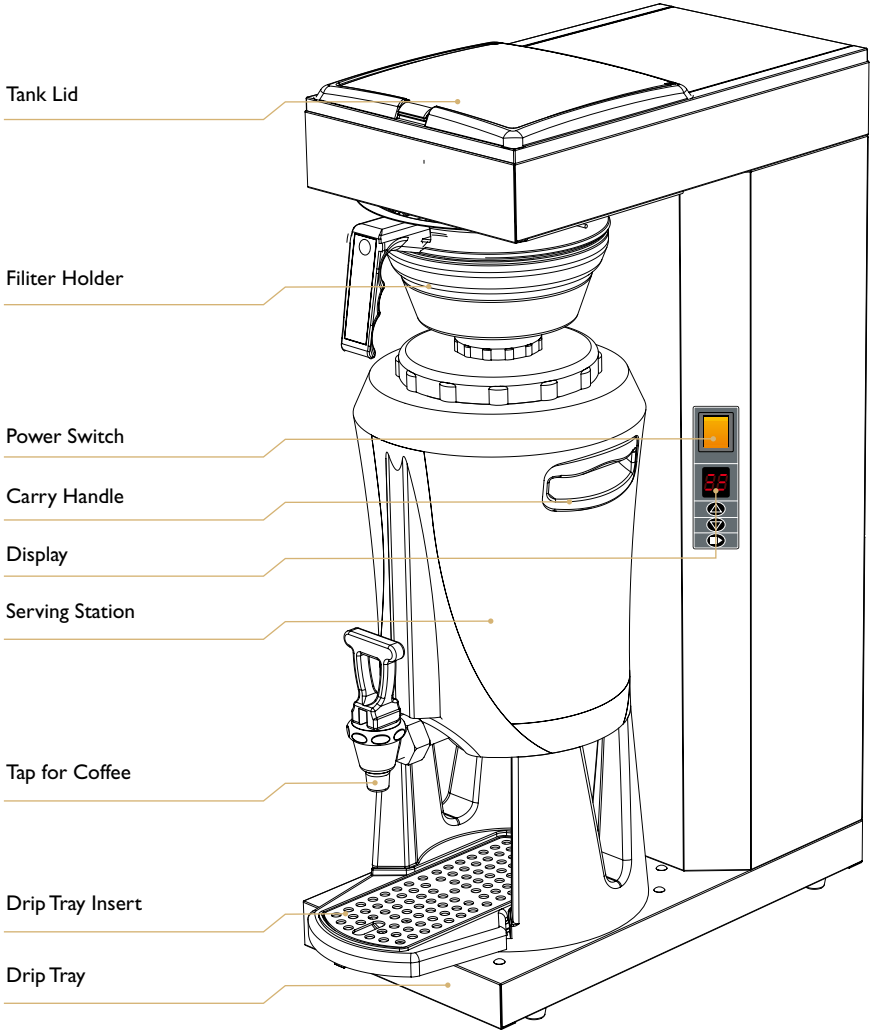
Thermos A





Front view

Mega Gold A



Function

A-2, DA-4

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.

Function

Mega Gold A, Thermos A

ON - OFF button.



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



Increase the number of cups.



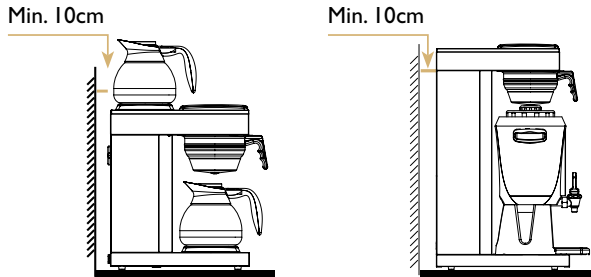
Decrease the number of cups.



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



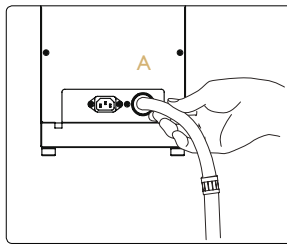
## Positioning



- 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).

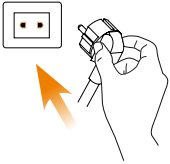
## Water connection



- Connect the supplied water hose to the cold water connection using a 1/2" 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. waterpressure; 8bar (800kPa).

## Electrical connection



A-2, THERMOS A, MEGA GOLD A

■ **IMPORTANT!**

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

DA-4

- 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.

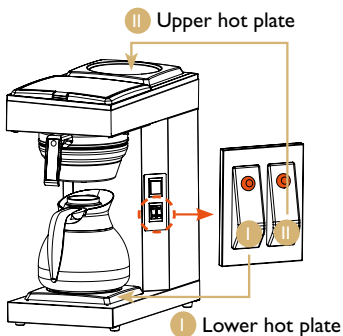
■ **CAUTION!**

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

■ **IMPORTANT!**

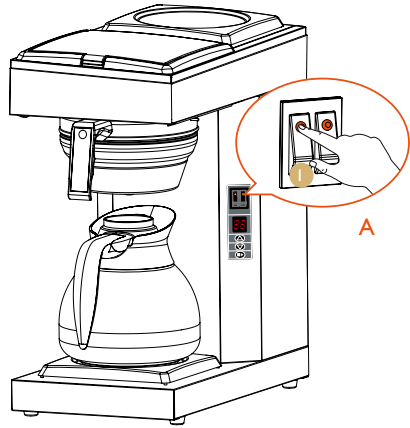
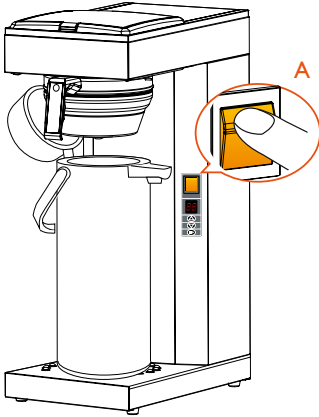
Electrical installations must be done by a certificated electrician.

## 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



**IMPORTANT!**

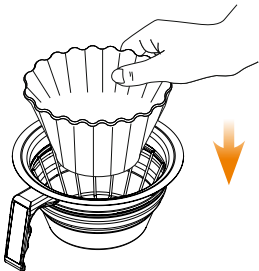
First time you use the machine do the first brewing with water only.

- 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.

Brewing with coffee



■ Place a 90mm filter in the filter holder.

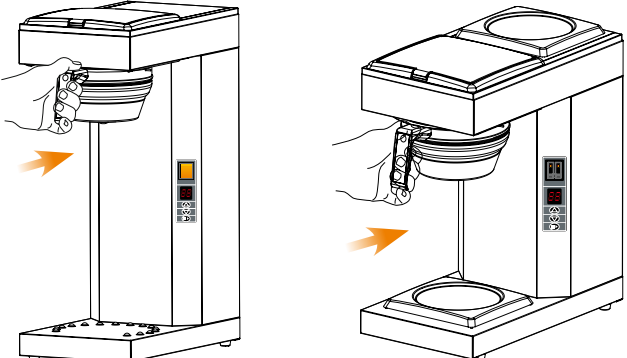
01



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

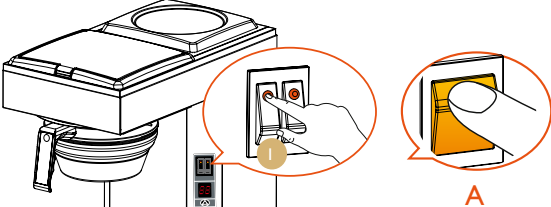
Recommended powder amount is 60g/L

02



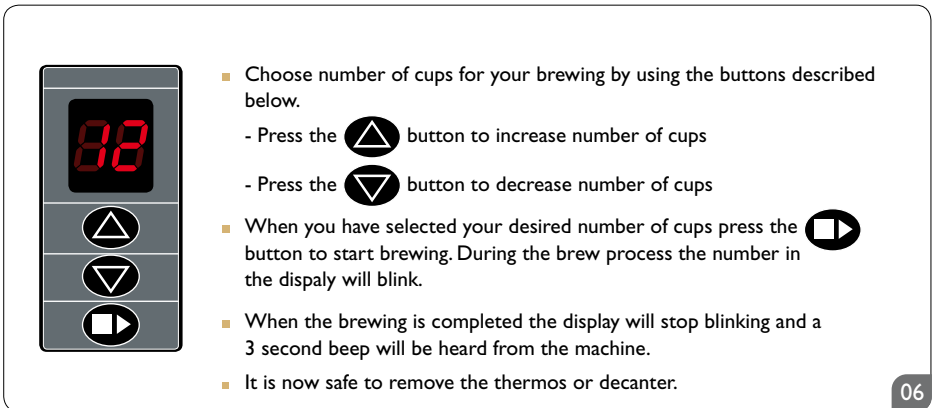
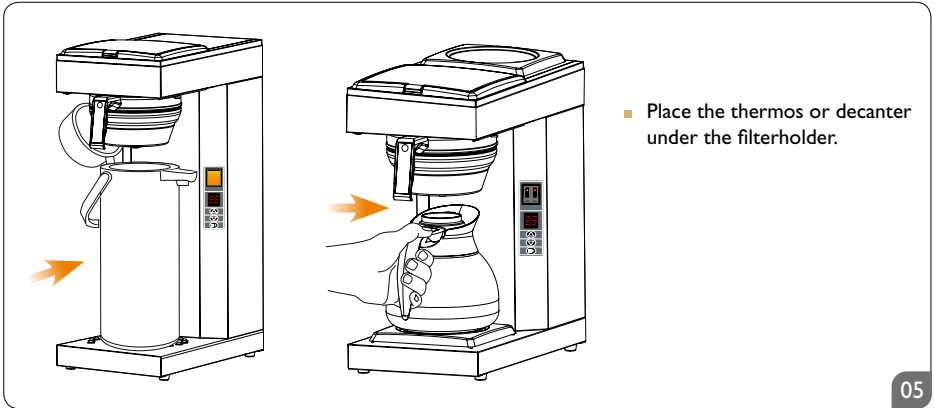
■ Slide the filter holder into position.

03



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

04

**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 stoped blinking and ready beep has been heard, it can cause serious spill and burns.

**Tips**

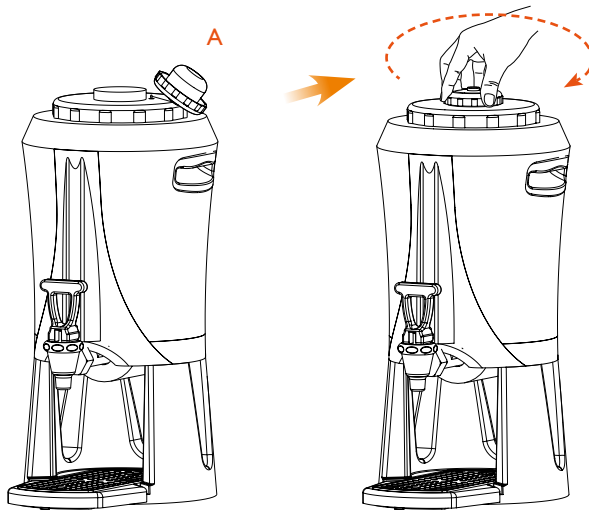
Do not mix freshly brewed coffee with old coffee kept warm. It will result in poor coffee quality.



### 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.



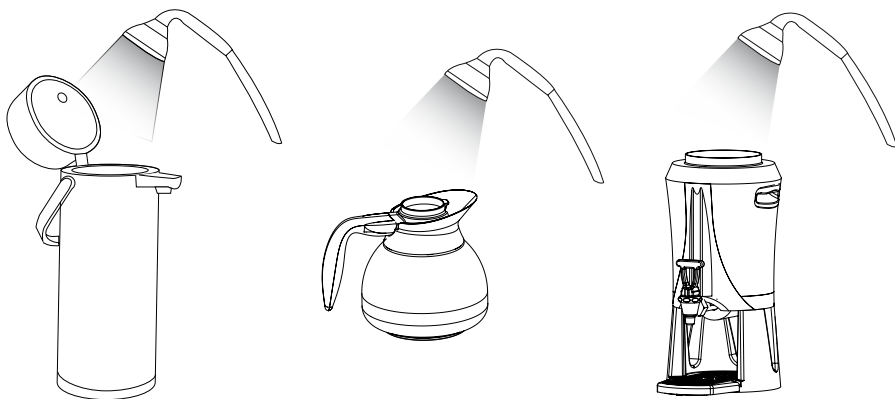
#### IMPORTANT!

- 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.

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.

## Rinse thermos, decanter and serving station



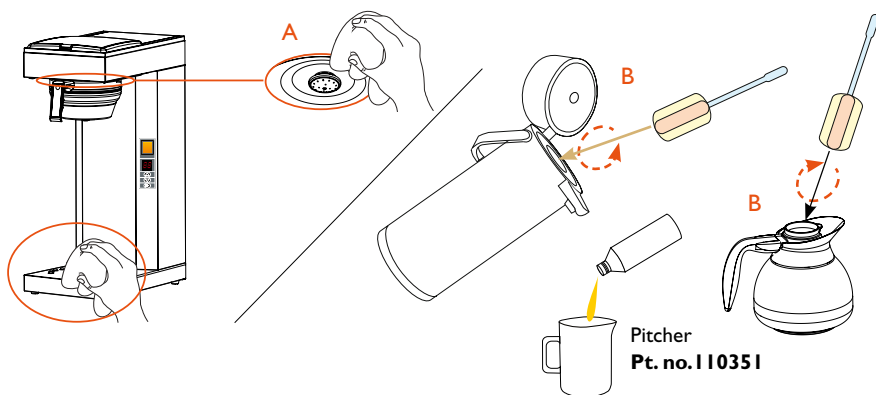
- Before each brewing, rinse the thermos, decanter or serving station with fresh tap water.
- When cleaning the outside, use a soft rag with liquid cleaning agent to prevent scratches.

 **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.

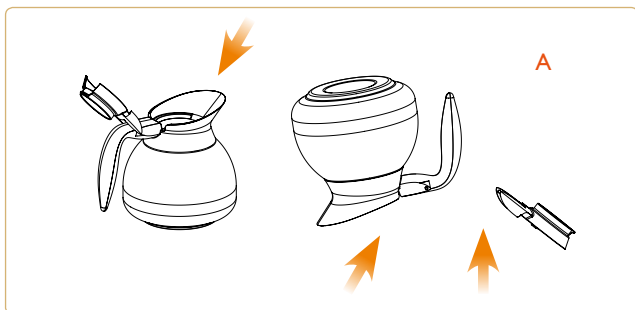


## Weekly cleaning

- 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)

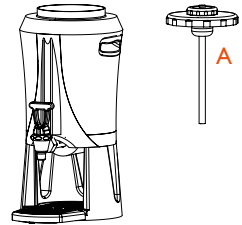


Descaling agent  
Pt. no. 110412



## 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.

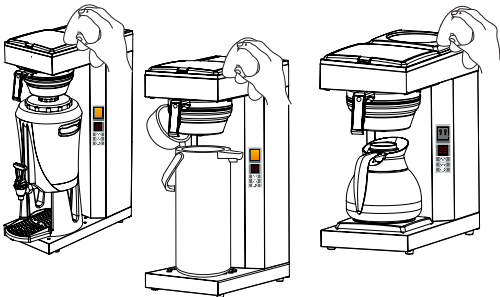


### OPTIONS



Part No.	CLEANING PARTS
<b>110102-02</b>	Cleaning powder
<b>1104231</b>	Cleaning brush
<b>1103360</b>	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
- 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

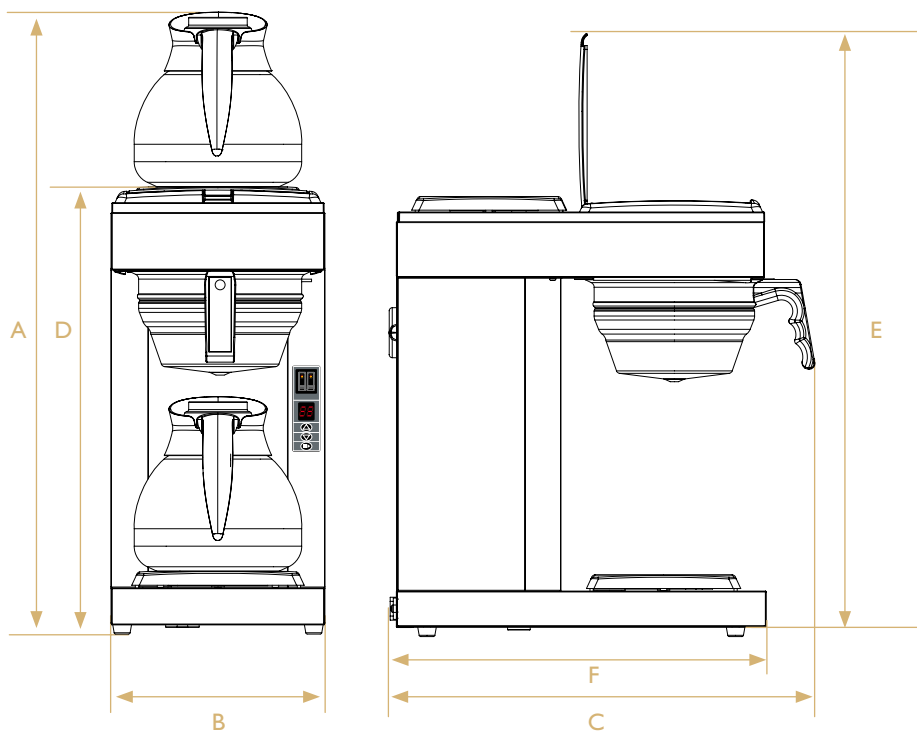


**IMPORTANT!**

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

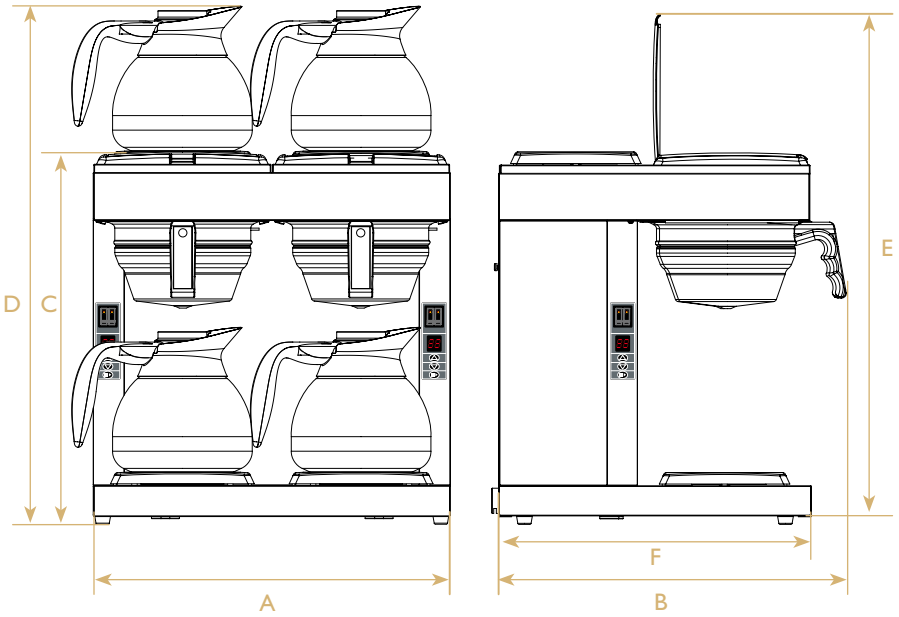
FAULT	POSSIBLE SOLUTION
Power switch does not lit	<ul style="list-style-type: none"> <li>■ Check plug connection to wall socket.</li> <li>■ Check fuse in plug.</li> <li>■ Check if hot plate becomes warm, if so replace power switch.</li> </ul>
Hot plate does not become warm although switch is lit.	<ul 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. Descal 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>

A-2



Model	A	B	C	D	E	F
A-2	595mm	205mm	410mm	428mm	578mm	360mm

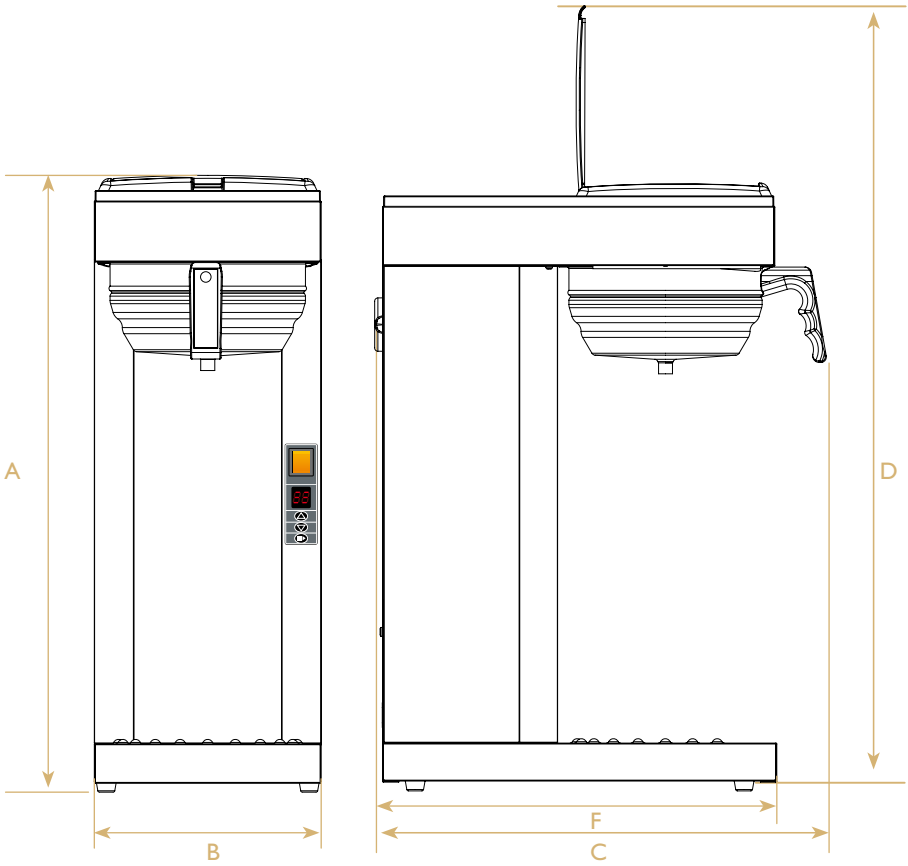
DA-4



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

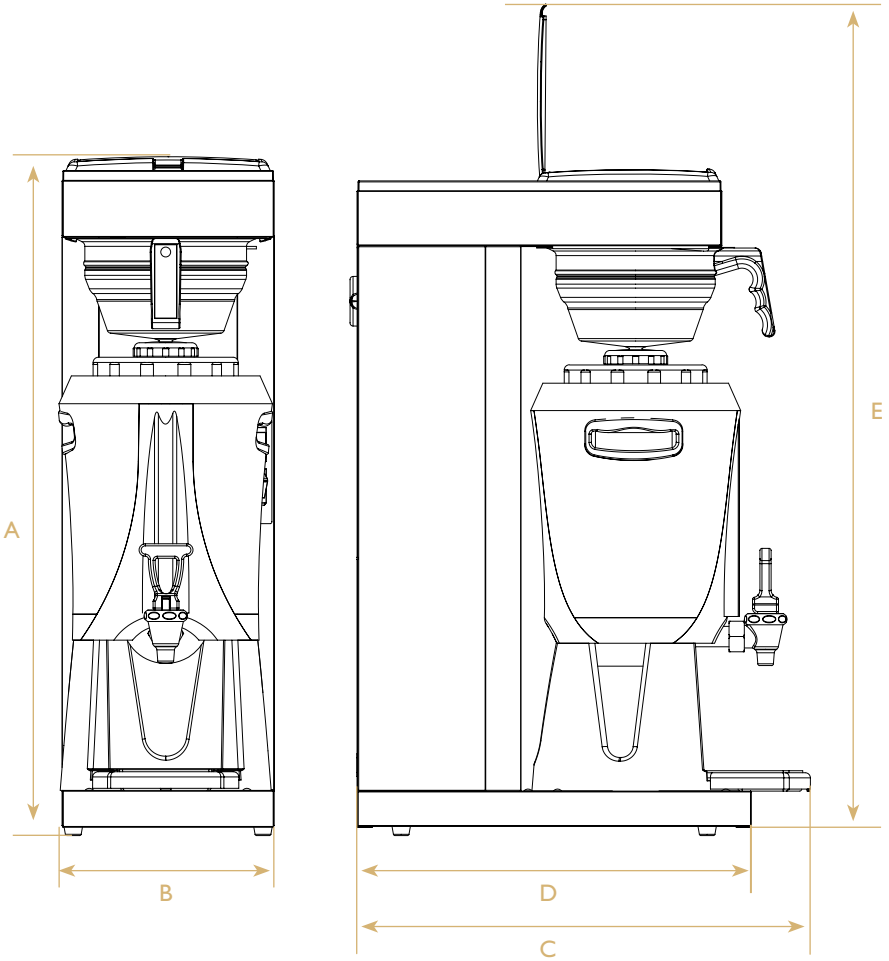


Thermos A



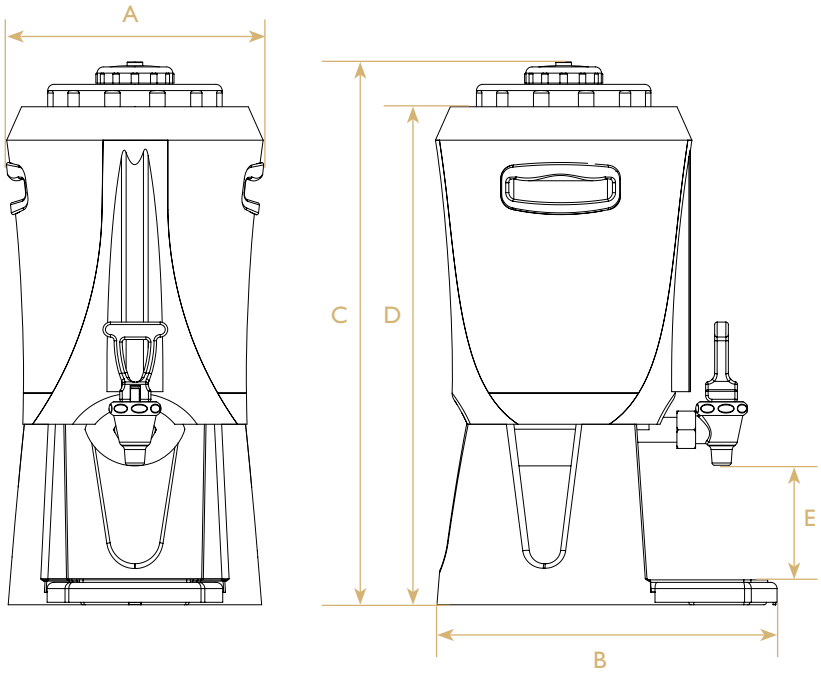
Model	A	B	C	D	F
<b>Thermos A</b>	557mm	205mm	410mm	708mm	360mm

Mega Gold A



Model	A	B	C	D	E
<b>Mega Gold A</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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