

metos

Containers



user manual

Foreword

Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:

Contact person:

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1 Safety

1.1 Important information

This user manual is intended to help you operate this machine safely and effectively. This manual gives information about installation, operation and maintenance of the equipment. Make sure to read and understand the manual before use.

It is your responsibility to operate this machine in accordance with all the safety instructions and procedures in this manual, and with all other safety procedures in your workplace. It is the user's responsibility to make sure that the machine is correctly installed, configured, commissioned, operated, serviced and maintained and that such actions are only carried out by people who have been fully and properly trained for those tasks. It is also the user's responsibility to make sure that the machine is only used in full accordance with laws - and regulations, which have the force of law - in the jurisdiction in which the machine is installed.



WARNING

Before attempting to use the machine, read, understand and know all the safety information in this chapter. Pay particular attention to all warnings and cautions throughout this manual. If you do not follow all the warnings and procedures in this manual, this could lead to serious injury to yourself or others, including death.



WARNING

If there is any safety instruction or procedure that you do not understand, do not use the machine. Contact your supervisor and arrange proper training on the use of the machine. Use of the machine without understanding and following all the safety instructions and procedures in this manual could lead to serious injury to yourself or others, including death.



WARNING

Do not use the machine until you have received adequate and proper training in its safe and effective use. If you are unsure of your ability to use the machine safely and effectively, do not do so. Never attempt to remove, modify, over-ride or frustrate any safety device on the machine. Interfering with safety devices could lead to fatal or other serious personal injury.



Note

The A-weighted sound pressure level of the machine is below 70 dB.

1.2 Warning signs

Safety signs are attached to the machine to give safety information. All safety signs are repeated and usually further explained in this manual.

1.2.1 *Classification of safety signs*

Safety signs are of the internationally accepted types and described below.



WARNING

Warning sign that identifies a hazard.

1.2.2 Warning, caution and note



WARNING

'Warning' identifies a hazard that could lead to personal injury, including death.



Caution

'Caution' identifies a hazard that could lead to damage to the machine, damage to other equipment and/or environmental pollution.



Note

'Note' is used to highlight additional information.

1.3 Intended use

The machine holds and dispenses beverages. Any other or additional use will be considered to be not in conformity with the intended use. The manufacturer cannot be held liable for any damages caused by use for any other purposes than what is described above or by incorrect operation.



WARNING

Do not use products that do not comply with the applicable foodstuffs regulations.



Note

This machine may only be used for commercial settings. This is not a household appliance.

1.4 Modifications



WARNING

Do not attempt to make any modifications or alterations to the machine without the prior express agreement of Animo. Unauthorised modifications or alterations to the machine could lead to serious personal injury, including death.



WARNING

Do not attempt to change, remove or defeat the safety features.



WARNING

Do not attempt to apply changes that violate local, regional or national regulations.



WARNING

Make sure the main switch and operating button are freely accessible.



WARNING

Only connect the container(s) to the power socket(s) on the tower. Do not connect any other appliance(s).

Animo is always willing to discuss improving the value of its machines to users by means of modifications or alterations. Refer to 1.11.

1.5 Safety devices

1.5.1 *Splash protection for CNe*

A splash protection is installed above the electrical connection on the container. The splash protector prevents water from entering the socket during cleaning operations.

1.6 Safety precautions

1.6.1 *General safety precautions*

- Make sure that the environment around the machine is dry, clean and lit sufficiently well.
- Only persons that have specific knowledge and practical experience with the machine, particularly in regard to safety and hygiene, should be permitted into the service area where the beverage(s) are prepared.
- Keep away from moving parts.
- Use Animo replacement parts only.
- Use Animo recommended products only.

1.6.2 *During installation*

- Observe local regulations and use approved materials and parts.
- Do not place the machine in an area with temperatures below 0 °C.
- Do not place the machine in an area where a water jet could be used.
- Only install the machine in locations where it can be overseen by trained personnel.
- The machine can be used outdoors if all the relevant conditions specified in section 1 of this manual are met.
- Place the machine at work top height on a firm and flat surface.
- Plug the machine into a safety-grounded power outlet.
- Make sure the machine does not leak.
- Check if the details on the type plate correspond to the country.
- Always use the new hose-set that was supplied with the machine. Do not use old hose-sets or other hose-sets.

1.6.3 *During normal operation*

- Inspect the container for damage before use.
- Do not tilt the container.
- Do not submerge or hose down the container
- Do not heat the container with open fire or an external heating element or device.
- Unplug the container before you move it.

1.6.4 *During maintenance and repair*

- Perform regular maintenance on the machine.
- Wear protective gloves and safety glasses when performing maintenance.
- Do not clean the machine using a water jet.
- Do not leave the machine during maintenance.

- Make sure that the repairs are performed by trained and authorised personnel only.
- Descale the elements regularly.



WARNING

To entirely uncharge the machine, unplug the machine.

1.6.5 *Electrical connection*

- If the power cable is damaged:
 - If the machine has a separate, detachable power cable, replace the damaged power cable with a new supply cable. Only use an Animo replacement part. Refer to 2.3.6



WARNING

To entirely uncharge the machine, unplug the machine.

1.7 **Users**

1.7.1 *Personnel qualifications*

- The machine is designed only for personnel being 8 years or older. Consider the respective national regulations for occupational safety and health.
- The machine must not be operated by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless:
 - they are under supervision, or
 - they have been instructed how to use the machine in a safe way, and they understand the hazards involved.
- Children must not play with the machine.
- Cleaning and user maintenance shall not be made by children without supervision.
- Only personnel who have been given permission are allowed to work with the machine.
- All personnel must only carry out the work they have been trained to perform. This applies to both maintenance work and the normal machine operation.
- All personnel working with the machine must have free access to the applicable manuals.
- The operators must be familiar with all situations that may occur so that they can act rapidly and effectively in the event of emergencies.

1.7.2 *Personal and food hygiene*

The machine processes drinks for human consumption. So the highest standards of hygiene are to be maintained within the process area.



Caution

As an operator, you should have received training in personal and food hygiene from your employer(s). If you have not, do not use the machine or enter the process area. Arrange training with your supervisor or training manager. Working in the process area without a good understanding of hygiene can lead to contamination of drinks.

- Wash your hands thoroughly before entering the process area.
- Remove your watch and any loose jewellery before entering the process area.
- Make sure that the machine is cleaned regularly.

1.8 Directives

This machine meets the following EC directives:



EMC directive: 2014/30/EC
Low voltage directive: 2014/35/EC
Machinery directive: 2006/42/EC



RoHS directive: 2011/65/EC
WEEE directive: 2012/19/EC



Food contact directive: 1935/2004/EC

1.9 Guarantee

The guarantee provisions that apply to this machine are part of the general terms of delivery.

1.10 Disposal

The use and maintenance of the machine includes no environmental dangers. Most parts can be disposed in the regular way.



Note

Ensure compliance with local legislation, regulations, instructions and precautions concerning health, safety and environment.

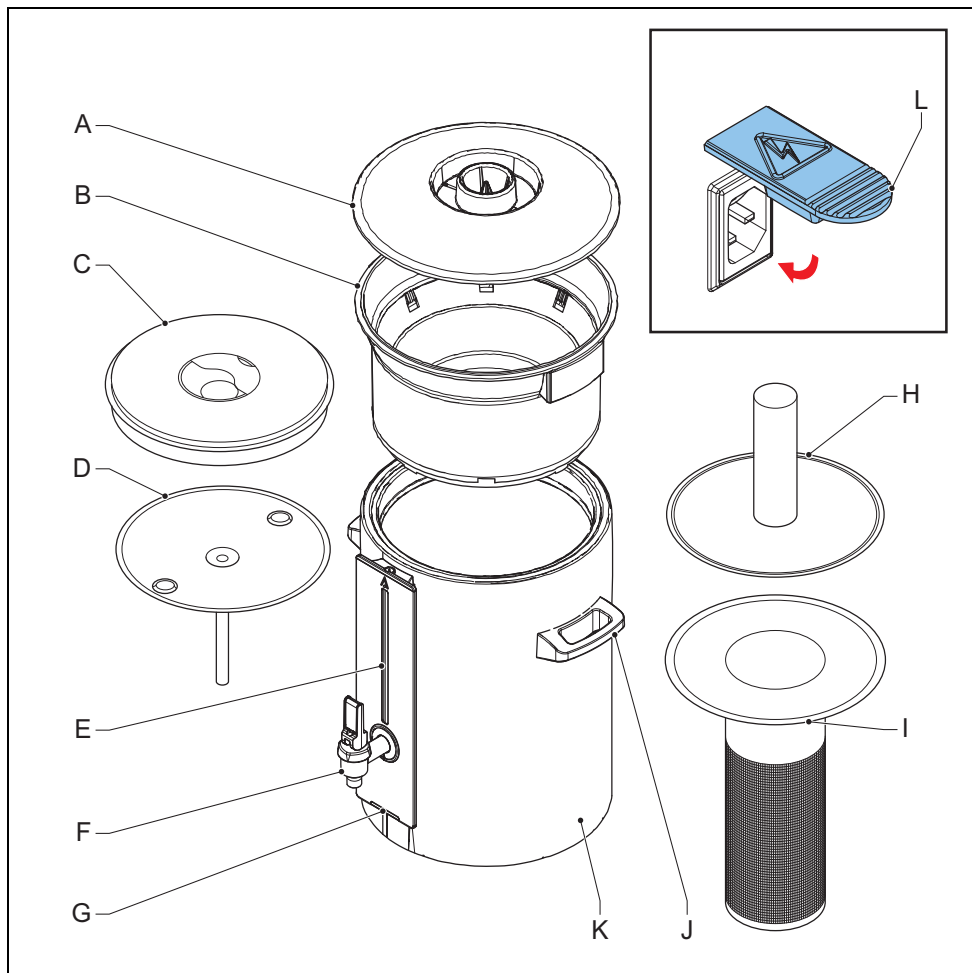
1.11 Further help and information

Animo is committed to provide the highest level of support to users and operators of its products. Contact the dealer for information regarding settings, maintenance and repair work, which is not included in this document.

2 Description

2.1 Overview

2.1.1 Container assembly

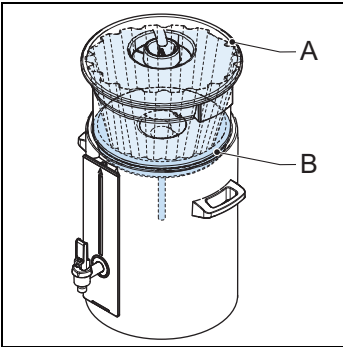


- A:** Water distributor lid
- B:** Basket filter
- C:** Insulated lid
- D:** Blender - transport disk
- E:** Integrated gauge glass

- F: Tap
- G: LED light
- H: Filling pipe (brewing tea application)
- I: Tea filter with disk (brewing tea application)
- J: Handle
- K: Container
- L: Electrical socket with splash protector (CNe)

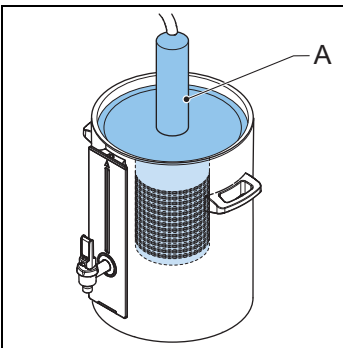
2.2 Working principle

2.2.1 Coffee blender and basket filter



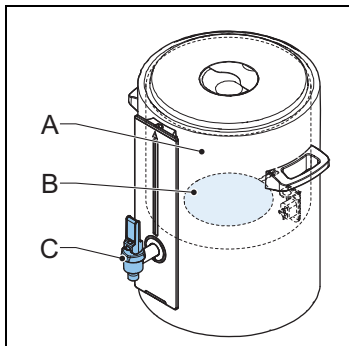
The basket filter (A), a paper filter, and a pre-loaded coffee product receive the hot water. The filtered coffee then flows through the coffee blender (B) into the container.

2.2.2 Tea filling pipe and filter unit



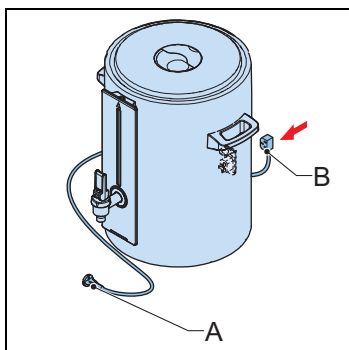
The tea filling pipe and filter unit (A) receive the hot water and combine it with a pre-loaded tea product inside the container.

2.2.3 Container



The container (A) keeps the hot beverage ready for consumption. The container has a tap (C) to serve the beverage. The CNe model container has an electric element (B) to keep the beverage heated.

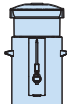
2.2.4 Electric socket (CNe)



The container model CNe is connected to the electric socket with an electric cable which is plugged into the container (B) and the socket (A).

2.3 Specifications

2.3.1 Model names and model numbers

	CB 5 (liter)	CB 10 (liter)	CB 20 (liter)
			
Type / description	Model name / Model number	Model name / Model number	Model name / Model number
Electric heating	CN 5e 1006437	CN 10e 1006438	CN 20e 1006439
Insulated	CN 5i 1006440	CN 10i 1006441	CN 20i 1006442

2.3.2 Containers

Model	CN 5	CN 10	CN 20
Contents	5 ltr	10 ltr	20 ltr
Contents Maximum	5.5 ltr	11 ltr	22 ltr
Tap outflow height	120 mm	120 mm	120 mm
Diameter in mm	237 mm	307 mm	355 mm
Height inc. lid	406 mm	427 mm	515 mm
Height inc. filter	526 mm	625 mm	719 mm

Model	CN 5e	CN 10e	CN 20e
Weight empty	5,1 kg	7,3 kg	11,2 kg
Weight full	10,1 kg	17,3 kg	31,2 kg

Model	CN 5i	CN 10i	CN 20i
Weight empty	5 kg	7,2 kg	11 kg
Weight full	10 kg	17,2 kg	31 kg
Temperature drop	4 °C/h	3 °C/h	2,5 °C/h

2.3.3 Electrical system

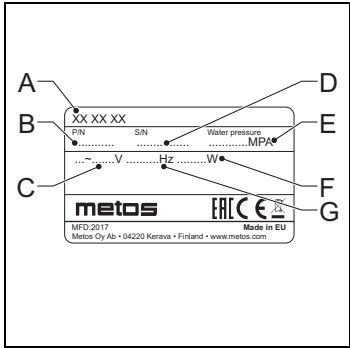
Model	CN 5e	CN 10e	CN 20e
Electrical connection	1N~ 220-240 V	1N~ 220-240 V	1N~ 220-240 V
Frequency	50-60 Cy	50-60 Cy	50-60 Cy
Power	50 W	100 W	100 W

2.3.4 Ambient conditions

Temperature	0 °C < T < 40 °C
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Relative humidity	80%
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2.3.5 Type plate

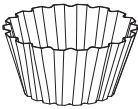
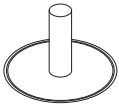
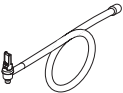


- A:** Model number
- B:** Article number
- C:** Supply voltage [V]
- D:** Machine number
- E:** Water pressure [MPa]
- F:** Power [W]
- G:** Frequency [Hz]

2.3.6 Consumer articles and accessories

Order these items from your dealer.

Item	Description		Item number
	Coffee fur remover	per box (100) sachets of 10 gm)	49009
		per can of 1 kg	00008
	Scale remover	per box (48 sachets of 50 gm)	49007
		per can of 1 kg	00009
	Combi filter	Container CN5	1006095
		Container CN10	1006096
		Container CN20	1006097
	Coffee blender	Container CN5	56004
		Container CN10	96001
		Container CN20	56010

Item	Description	Item number
	Basket filter paper	101/317 - container CN5
		152/457 - container CN10
		203/533 - container CN20
	Tea filter with disk	Container CN5
		Container CN10
		Container CN20
	Filling pipe	Container CN5
		Container CN10
		Container CN20
	S-swivel arm	With "Click" connection to use with the drip-free ComBi-line tap
	Container tube	
	Gauge glass brush	
	Cable + plug 1.5 m	
	Cable + PLUG 0.6 M	

3 Transport and Installation

3.1 Transport

3.1.1 *Inspection after transport*

- Check the machine for damage.
- Make sure that all the required consumer articles and accessories are present and in good order.
Refer to 3.2.1

3.1.2 *Preparation for transport*



Note

This procedure only prepares the machine for upright transportation to another local position.



Caution

- Disconnect the machine from the mains power outlet.



WARNING

Beware of burn injuries from hot fluids. Hot beverage and water may come out from the container.

- 1 Disconnect the container from the socket.
- 2 Drain the container. Use the tap.

3.2 Installation



Note

The container can be used outdoors if all the relevant safety conditions set out by this manual are met.



Caution

- Only use the container in locations where it can be overseen by trained personnel.
- Do not position the container on open fire or on a hotplate.
- Position the container on a counter which has a firm surface.
- When the container is positioned on a serving trolley, the container must be fixed with an Animo locating lug or lock-ring.

3.2.1 Package contents

Cartons and accessories	Contents	CNe	CNi
Basket filter carton		1	1
	Combi filter		
	Water distributor lid		
	Basket filter papers (approximately 25 pieces)		
Container carton		1	1
	Container CNe	1	
	Container CNi		1
	Insulated lid	1	1
	Blender / transport disk		
	Gauge glass brush		
	Label sheet: coffee / tea / hot water / blank		
	Mains power cable (1.5 meter)	1	0
Accessories			
	Descaling funnel	1	1
	Coffee fur remover sachet	1	1
	Scale remover sachet	1	1
	User manual	1	1
	Container power cables	1	0

3.2.2 Unpacking



Caution

- Be gentle to avoid damage. Take care not to mishandle the equipment and accessories, or cut through them with a sharp object.

- 1 Unpack the components and accessories.
- 2 Make sure you have a complete set of undamaged components and accessories.
- 3 Contact your dealer if any items are damaged or missing.
- 4 Contact a qualified electrician to connect a plug to the power cable. Refer to 1.6.5.
- 5 Contact a service engineer to do the first-time installation and all the required connections.

4 Operation

4.1 Prepare for use

4.1.1 Preparation

- 1 Make sure that the machine is properly installed. Refer to 3.2
- 2 Make sure the machine and the accessories are in good condition. If the machine or accessories are in poor condition, contact a service engineer.
- 3 Make sure that the inner pot of the container is clean. Refer to 5.2.4

4.1.2 Prepare CNe electrical container for use

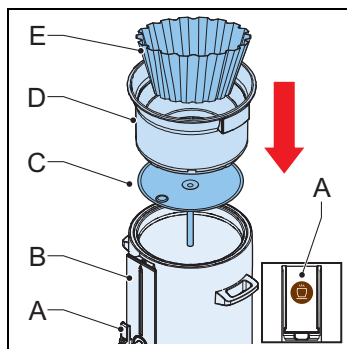
- 1 Put the cable with inlet plug into the back of the container and insert the plug into the socket.
- 2 Pre-heat the container by filling it with approximately 2 liters of hot water for at least 10 minutes before the brew starts.

4.1.3 Prepare CNi insulated container for use

- 1 Pre heat the container by filling it with approximately 2 litres of hot water for at least 5 minutes.

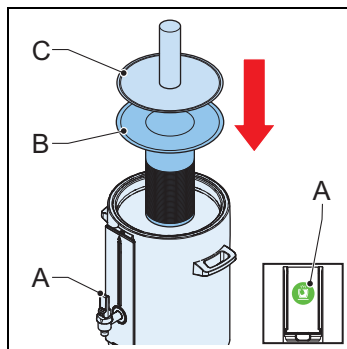
4.2 Prepare a container for coffee

- 1 Put the coffee blender (C) into the container (B).
- 2 Put the basket filter (D) into the container.
- 3 Put the filter paper (E) into the basket filter.
- 4 Put a coffee label into the label holder (A) on the tap of the container. Snap the holder open with your fingernail.



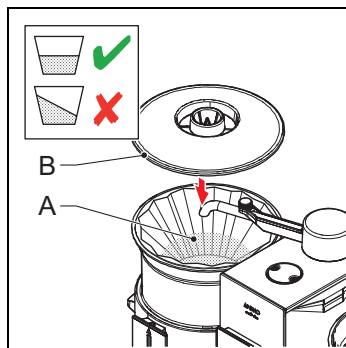
4.3 Prepare a container for tea

- 1 Put the tea filter (B) into the container.
- 2 Put the filling pipe (C) onto the tea filter.
- 3 Put a tea label into the label holder (A) on the tap of the container. Snap the holder open with your fingernail.



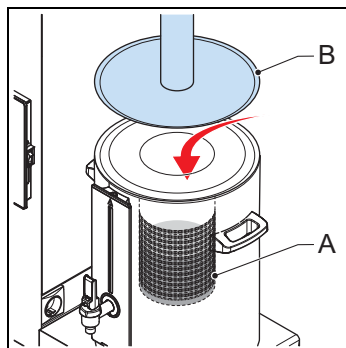
4.4 Brew the coffee

- 1 Put the recommended coffee dosage (A) into the filter paper inside the container.
- 2 Spread the coffee evenly in the filter paper.
- 3 Put the filter lid with water distributor (B) onto the basket filter.
- 4 Direct the hot water into the distributor lid.



4.5 Brew the tea

- 1 Put the recommended tea dosage (A) into the tea filter in the container.
- 2 Put the filling pipe (B) onto the tea filter.
- 3 Direct the hot water into the filling pipe.



4.6 Put a cold beverage into the container

- 1 Fill the container with ice cubes to pre-cool the container.
- 2 Fill the container with cold drink.
- 3 Remove the ice cubes if necessary.
- 4 Put the insulated lid on the container.

4.7 Complete the coffee brewing process



Note

- If you have a CB model with a second container, you can start a new brewing process while the first container completes the brewing process. When the water supply stops coming out of the swivel arm over the first container, put the swivel arm over the second container and start the brewing process again.
- The container heating begins when the brewing process starts.
- In a container, the coffee is kept at an average temperature between 80 to 85°C.
- The coffee can be stored in the container for between 1 to 1.5 hours before the flavor of the coffee deteriorates.



Caution

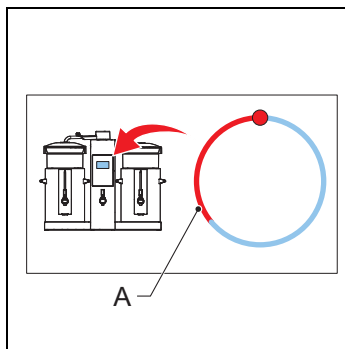
Stop the container heater if the container is empty. To stop the heater, disconnect the power cable from the sockets on tower, or use the control panel of the machine.



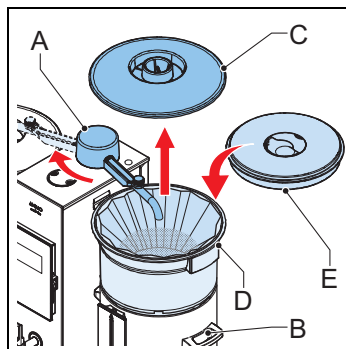
WARNING

- Beware of scalding injuries when you move the swivel arm.
- Beware of burn injuries from the contents of the filter basket. The contents of the filter basket will be hot when you remove it from the container after the brewing process is complete. Make sure you have a safe, watertight receptacle to dispose of the contents of the filter basket.
- Beware of scalding injuries. Hot beverage is inside the container after the completion of the brewing process. Hot beverage will come out of the tap if it is opened.

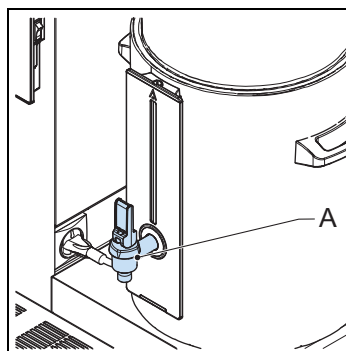
- 1 Wait for the machine to make 1 short beep sound.
- 2 Do a check that the progress bar (A) on the display shows that the brew is Dripping.
- 3 After approximately 5 minutes, wait for the machine to make 3 short beep sounds.



- 4 Move the swivel arm (A) away from the container (B).
- 5 Take the water distributor (C) off the basket filter (D).
- 6 Take the basket filter off the container.
- 7 Put the insulated lid (E) onto the container.
- 8 Dispose of the filter and the contents of the filter, and clean the filter basket. Refer to 5.2.5



- 9 Serve the coffee as required. Use the tap (A).
- 10 Drain the container of any remaining coffee after 1 to 1.5 hours. Use the tap.
- 11 If the container has an electric element, disconnect the power cable from the sockets on the container and the tower.
- 12 Rinse the inner pot of the container before you start another brewing process. Refer to 5.2.4



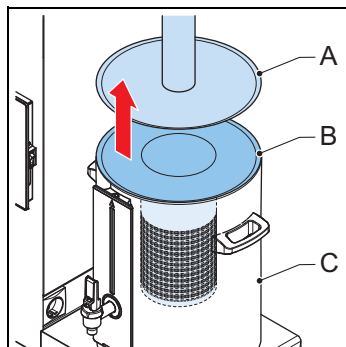
4.8 Complete the tea brewing process



Caution

Do not leave the tea filter in the container for longer than 15 minutes after the completion of the brewing process. If the tea filter is left in the container for too long, the flavor of the tea deteriorates.

- 1 Follow the same steps as those to complete the coffee brewing process. Refer to 4.7.
- 2 Take the filling pipe (A) and tea filter (B) out of the container (C) at least 4 minutes after the Dripping process has stopped.



5 Maintenance

5.1 Cleaning and disinfecting detergents



Caution

- Only use Animo cleaning products where specified.
- Do not put the container type CNe into water.



WARNING

Avoid chemical burns and eye injuries. Use safety gloves and protective glasses when using cleaning products.

Use these products where specified	Remarks
Animo coffee fur remover	Refer to 2.3.6
Animo scale remover	Refer to 2.3.6

5.2 Cleaning

5.2.1 Daily cleaning

Machine part	Dishwasher proof	See
Inner pot	No	5.2.4
Clean the basket filter	Yes	5.2.5
Clean the filter lid with water distributor	Yes	5.2.6
Clean the blender	No	5.2.7

5.2.2 Weekly cleaning

Machine part	Dishwasher proof	See
Remove coffee deposits from the inner pot	No	5.2.8
Remove coffee deposits from other parts	No	5.2.9

5.2.3 General cleaning instructions for the containers



Note

The container type CNi can be submersed in water.



Caution

Do not put the container type CNe in a dishwasher or sink.

Do not leave the lid on a container after cleaning. Position the lid ajar so that there is an air flow into the container. The air flow avoids staleness in the container.

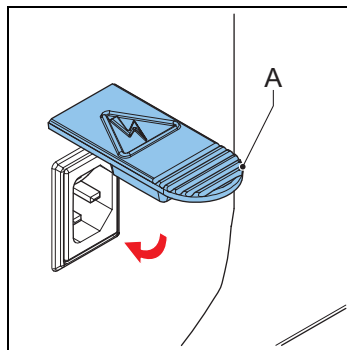
Leave approximately 2 cups of clean water in the container after cleaning. The water keeps the rubber seals inside the container in good condition.



WARNING

Avoid hot water burns. Wear gloves and use a safe receptacle to clean, rinse and drain the hot water into.

- 1 Disconnect the power cable from the container(s) when cleaning the CNe container(s).
- 2 Close the splash protector (A).



5.2.4 Rinse the inner pot

- 1 Empty the contents of the container. Use the tap.
- 2 Remove all the accessories from the inside of the container.
- 3 Rinse the inner pot with hot water.
- 4 If required, remove beverage deposits from the inner pot. Refer to 5.2.8

5.2.5 Clean the basket filter



Note

You can clean the basket filter in a dishwasher.

- 1 Wash the basket filter in warm water with detergent.
- 2 Rinse the basket filter in clean water.
- 3 Dry the basket filter with a soft cloth.

5.2.6 *Clean the filter lid with water distributor*



Note

You can clean the filter lid with water distributor in a dishwasher.

- 1 Wash the lid in warm water with detergent.
- 2 Rinse the lid in clean water and dry it.

5.2.7 *Clean the blender*

- 1 Wash the blender in warm water with detergent.
- 2 Rinse the blender in clean water and dry it.

5.2.8 *Remove beverage deposits from the inner pot*



Note

This procedure also applies to the removal of tea stains.

A sachet of coffee fur remover is required for this procedure. Refer to 2.3.6



Caution

Do not immerse the container during this procedure.

- 1 Empty the container. Use the tap.
- 2 Remove the brewing accessories from the container.
- 3 Fill half the container with warm water.
- 4 Put a sachet of coffee fur remover into the water.
- 5 Stir the water with a spoon to dissolve the remover.
- 6 Wait for approximately 15 to 30 minutes, then empty the container. Use the tap.
- 7 Rinse the inside of the container with clean hot water several times. Use the tap to empty the container each time you rinse the container.
- 8 Wipe the inside of the container dry.

5.2.9 *Remove beverage deposits from other parts*



Note

This procedure also applies to the removal of tea stains.



Note

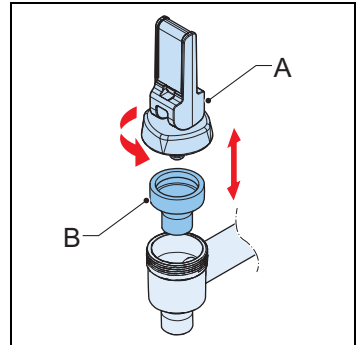
This procedure requires a bucket with at least a 5 liter capacity.

A sachet of coffee fur remover is required for this procedure. Refer to 2.3.6

- 1 In the bucket, mix 5 liters of warm water with 1 sachet of the coffee fur remover.
- 2 Put the parts that need to be cleaned into the water.
- 3 Wait for approximately 15 to 30 minutes, then remove the parts from the receptacle.
- 4 Carefully discard the water.
- 5 Rinse the parts with clean hot water. Do this several times.
- 6 Repeat steps 1 to 5 if coffee deposits are still on the parts.
- 7 Wipe the parts dry.

5.2.10 Clean the tap on a container

- 1 Make sure that the container is empty and that the power cable is disconnected.
- 2 Unscrew the top of the tap (A). Turn the top of the tap anti-clockwise.
- 3 Take the silicon sealer (B) from the top of the tap.
- 4 Do the procedure to remove beverage deposits from other parts, to clean the top of the tap and the seal. Refer to 5.2.9
- 5 Put back the silicon sealer and the top of the tap onto the container. Reverse the steps 3 and 2.



5.2.11 Clean the gauge glass



Note

You need these items to do this procedure.

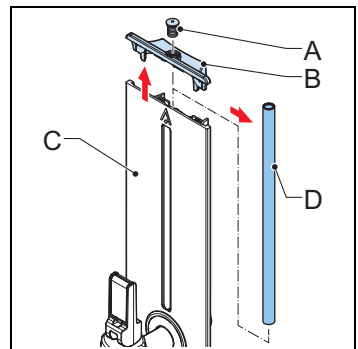
- 1 gauge glass brush. Refer to 2.3.6
- 1 soft dry cloth.



WARNING

Handle the gauge glass carefully. The gauge glass is fragile. Use a dry cloth to hold the gauge glass safely and avoid injury from broken glass in case the gauge glass breaks.

- 1 Make sure that the container is empty and that the power cable is disconnected.
- 2 Remove the rubber stopper (A) from the top of the gauge glass lid (B).
- 3 Remove the gauge glass lid. Pull the gauge glass lid up vertically from the top of the protector profile (C).
- 4 Carefully remove the gauge glass (D) from the recess in the protector profile. Pull the gauge glass vertically up and away from the profile.
- 5 Carefully clean the gauge glass. Use the gauge glass brush.
- 6 Moisten both ends of the gauge glass.
- 7 Put back the moistened gauge glass into the protector profile. Reverse step 4.
- 8 Put back the gauge glass lid and rubber. Reverse the steps 2 and 3.



6 Troubleshooting

Problem	Possible cause	Correction
The CNe does not heat the beverage.	The cable is not plugged in correctly.	Examine if the cable is plugged in correctly.
The CNe does not heat the beverage.	The cable is damaged.	Contact a service engineer.
The tap has a leak.	The tap is incorrectly reassembled.	Disassemble and reassemble the tap. See 5.2.10.
The tap still has a leak.	The tap is damaged.	Contact a service engineer.



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