

CATER

USER MANUAL



U_EN II

Part No.: 1704173-02



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Some important information may appear in textboxes seen below

**IMPORTANT!**
INFO.

**CAUTION!**
INFO.

More INFO.

Note

INFO.

Introduction

Thank you for choosing a CATER 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 & weight

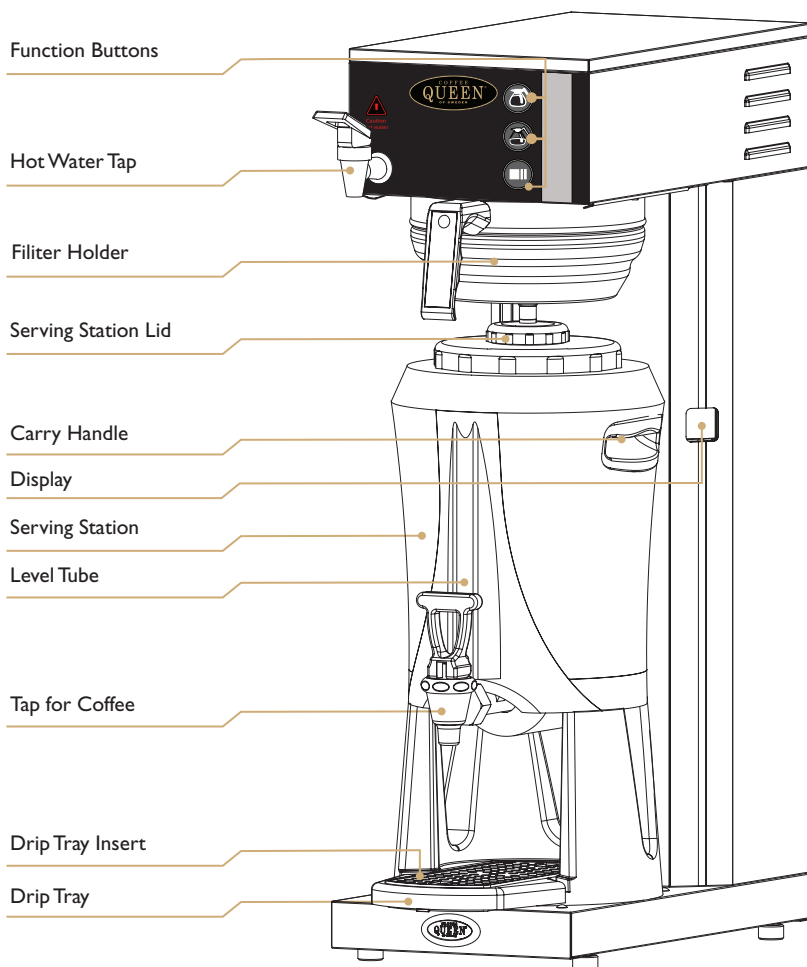
FACTS	SINGLE CATER	CATER
Hot water tap	Yes	Yes
Brew options	2	2
Height	690mm	690mm
Width	205mm	410mm
Depth	450mm	450mm
Tank volume	2.5L	2 x 2.5L
Power supply	230 V 1N / 2200 W	400V 2N/ 4400 W
Cold water connection	½" External thread	½" External thread
Capacity	17 cups / 6 minutes Hot water 20 L / hour	34 cups / 6 minutes Hot water 20 L / hour
Serving station	1 x 2.5L	2 x 2.5L

MODEL/NAME	WEIGHT
SINGLE CATER	15 kg
CATER	24 kg

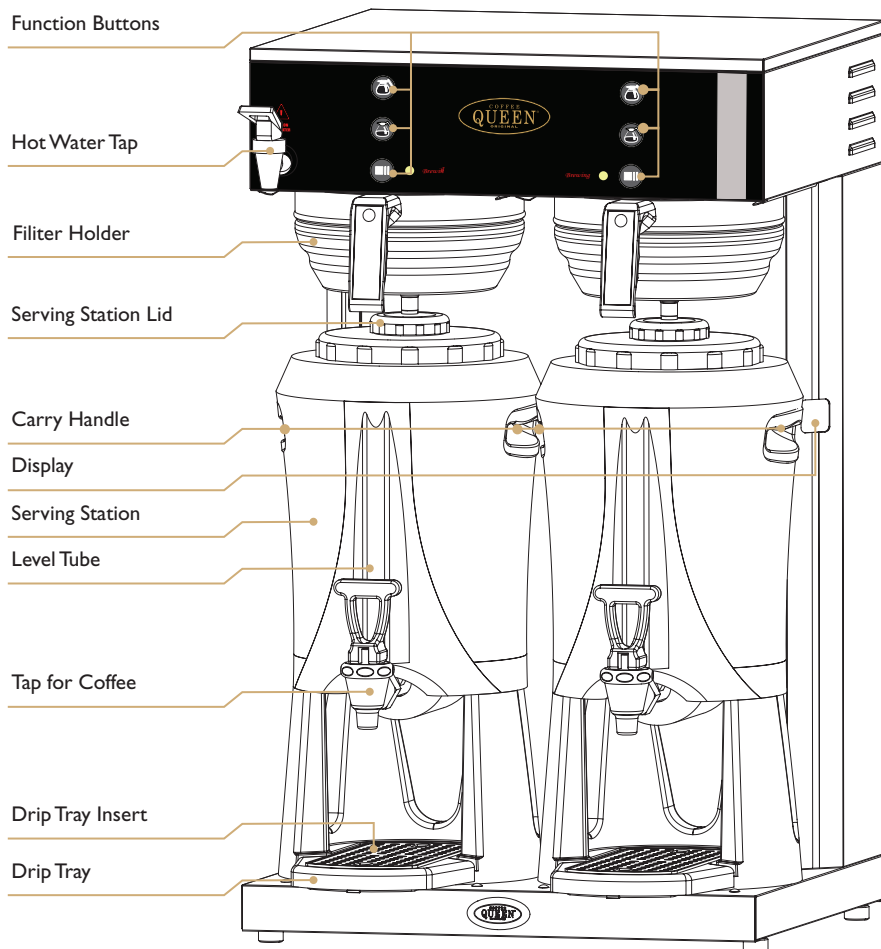
General functional description

- Coffee brewer with automatic water supply.
- Equipped with a separate tap for hot water.
- Brewing in a removable serving station.
- Brewing in paper filters.
- Brew time = 5 - 6 min.

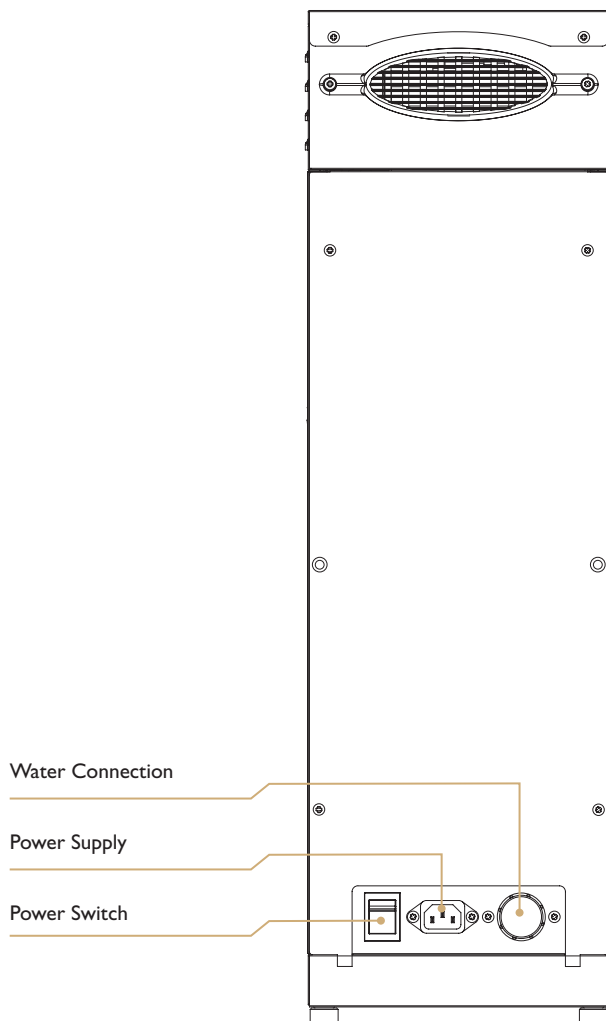
Front view SINGLE CATER



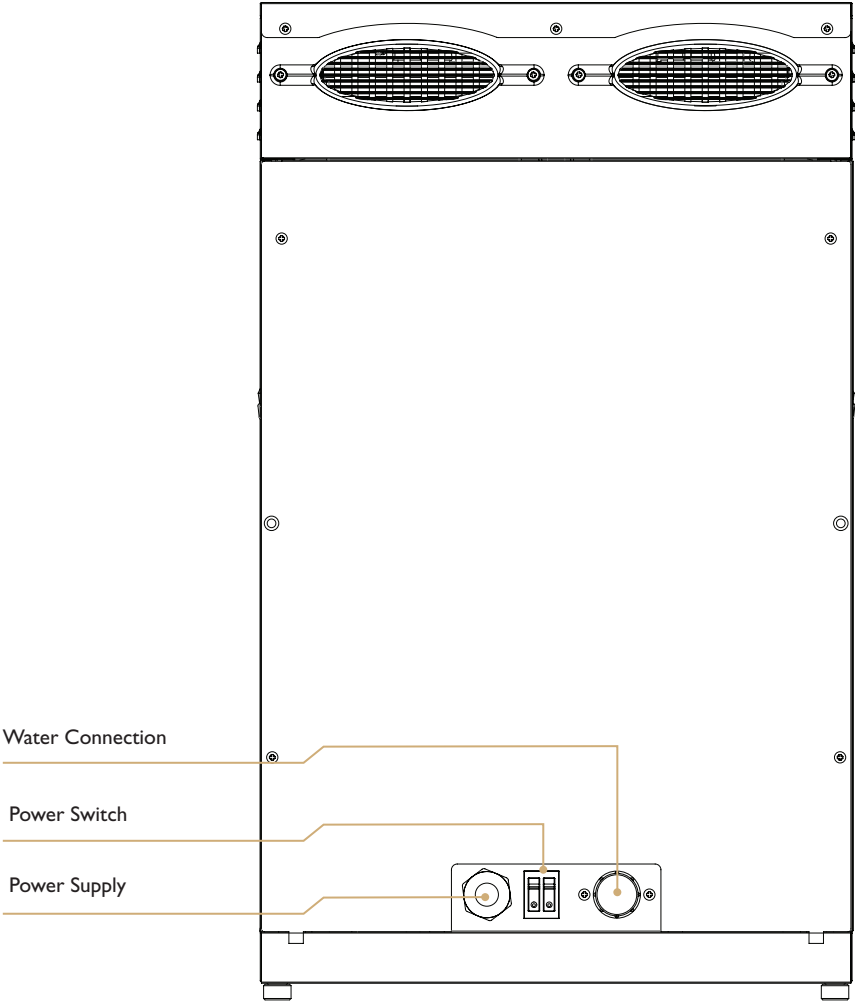
Front view CATER



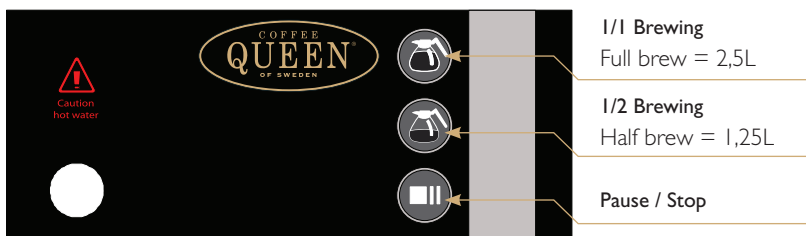
Back view SINGLE CATER



Back view CATER



Button functions



Display indications when brewing



While machine is brewing

Full brew



Display shows: see A



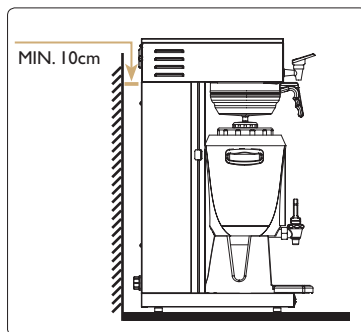
While machine is brewing

Half brew



Display shows: see B

Positioning

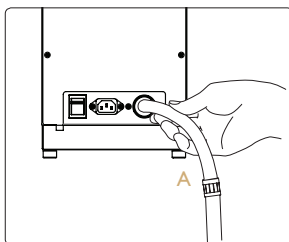


- Place the brewer unit on a flat horizontal surface that will support the weight of the machine.

Note

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

Water connection



- Connect the supplied water hose to the cold water connection using a $\frac{1}{2}$ " R-connection. 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 and start-up

SINGLE CATER

- Recommended: install a line circuit breaker and a earth fault breaker to the machine.

⚠ IMPORTANT!

Connect the plug to a separate earthed wall socket (230VAC 10 A).

CATER

- 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.

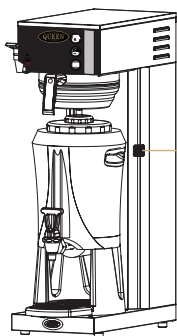
⚠ CAUTION!

Connection to a separate 3 phase only

- Brewer should be connected to 400V with zero and earth.
- Use 10 Amp fuses.

⚠ IMPORTANT!

Electrical installations must be done of an certificated electrician: 400V 2N/ 4400 W

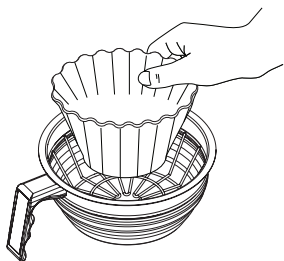


Switch

- Turn on the switch located at the rear of the machine, the machine will start filling with water.
- While machine is heating up, display is blinking.
- Once the water has reached the correct temperature, display will stop blinking and show a steady light (A).
- Machine is now ready to use.

Brewing with coffee

Filter positioning

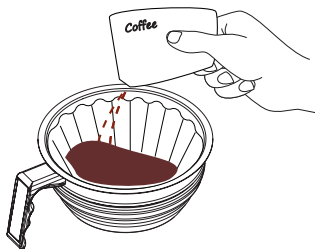


- Place a filter in the filter holder.

Always use Coffee Queen's recommended coffee filter paper:

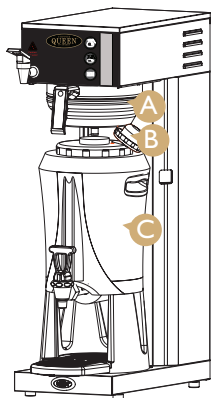
Filter type 110mm filter paper; Part No. 110110

Add coffee



- Add coffee 115 - 135g (restaurant / catering grounded coffee).
- This is recommended for full brewing.
- Make sure that the coffee is evenly spread.

Filter holder and serving station positioning



- Slide the filter holder into position(A).
- Loosen upper lid (B) on the serving station and then place the serving station (C).
- Make sure that the serving station is centered with the rotation plate.

Brewing with coffee

Start brewing



1/1 Brewing



1/2 Brewing












Pause / Stop



CAUTION!

Do not remove serving station before display is lit with a steady light and the ready beep has been heard, it can cause serious spill and burns.

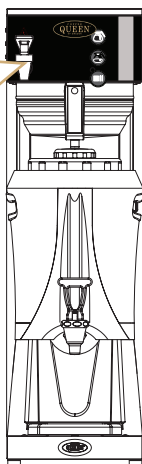
- Push button  for 2.5L, push button  for 1.25L.
-  1/1 Full brew, display is blinking between all 3 lines.
-  1/2 Half brew, display is blinking between lower 2 lines.
- When brewing starts, the brewing lamp will be lit up with a red light.
- STOP / PAUSE button 
 - Press the  button once for pause.
 - To continue the brewing if it is in pause mode press  or .
 - Press the  button twice to stop brewing.
- When brewing is completed a 3 second beep will be heard from the machine, brewing lamp will be turned off.
- It is now safe to remove the serving station.

Dispensing hot water



CAUTION!

Do not dispense hot water while machine is brewing.



- Hold a glass or jug under the water tap.
- Lift the red handle to start dispensing hot water.

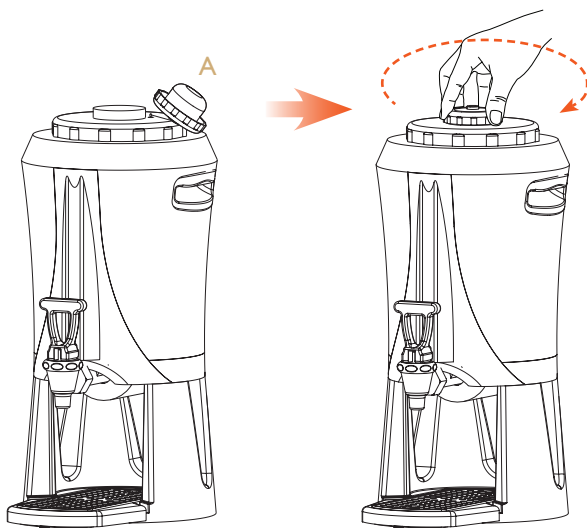
Brewing with coffee

To keep temperature and aroma

TIPS FOR KEEPING COFFEE HOT

Pre-heating the serving station. Fill the serving station with hot water drawn from the tap and leave to stand for about 1 hour. Pour out the water. Then brew some coffee.

If the serving station has been standing for over 1 hour, tap out 1 dl of coffee and discard it, this will replace the coffee standing in the tubes leading to coffee tap.



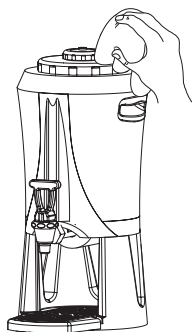
- To keep temperature and aroma, put the lid (A) back on the serving station immediately after the brewing.
- Empty the filter holder from filter and coffee grounds and clean the filter holder.
- Machine is now ready for the next brew.

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.

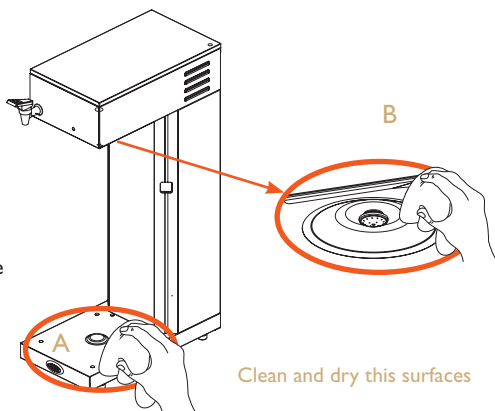
Daily cleaning

Before each brewing. Rinse the serving station with fresh tap water:

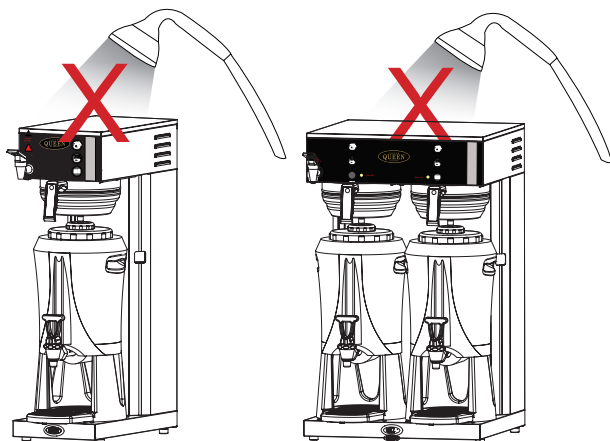


- Rinse serving station and filtre holder with hot water.
- Outside cleaning use a soft rag with liquid cleaning agent to prevent scratches.

- Clean the bottom plate (A).
- Clean the spray nozzle (B) and the surrounding area.
- When needed, Clean the spray nozzles hole. If necessary loosen spray nozzle and clean/de-scaling.



Clean and dry this surfaces

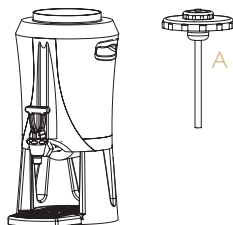


CAUTION!

The machine should not be submerged in water or been washed in a dishwasher.

Weekly cleaning

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



IMPORTANT!

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

Cleaning of serving station 2.5L



- 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 off 2/3 of the cleaning solution.
- Clean the serving station with the following cleaning brush(B).
- Rinse the serving station with fresh tap water several times before a new brew.

OPTIONS



Part No.

CLEANING PARTS

1104162

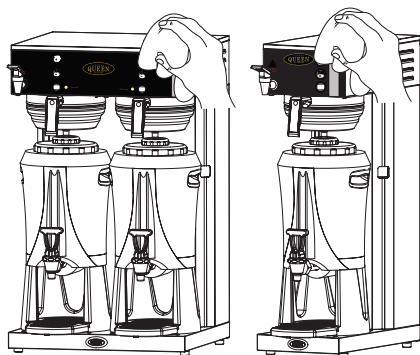
Cleaning powder (This can be ordered from your retail dealer)

1104231

Cleaning brush

1103360

Cleaning brush, level tube, mixer tube









Exterior cleaning when necessary

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

Adjusting of water temperature








- Press buttons  and  at the same time for 5 seconds until you hear one beep. Display shows the present setting 
- Adjust with the buttons
 = (increase water temp.)
 and
 = (decrease water temp.)
- Confirm the new settings by pressing the  button.
 70 °C = min. temperature.
 96 °C = max. temperature.

Adjusting water quantity



ADJUST	SIGNAL
Off	6
25%	5
20%	4
15%	3
10%	2
5%	1
0%	0
-5%	-1
-10%	-2
-15%	-3
-20%	-4
-25%	-5

- Press buttons  and  at the same time for 5 seconds until you hear 3 beeps. The display shows the current setting.
- Adjust with the buttons
 = (increase)
 and
 = (decrease)
- Confirm the new settings by pressing the  button.

Error message



IMPORTANT!

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

- Error message, Display shows: E1, E2, E3, E4.

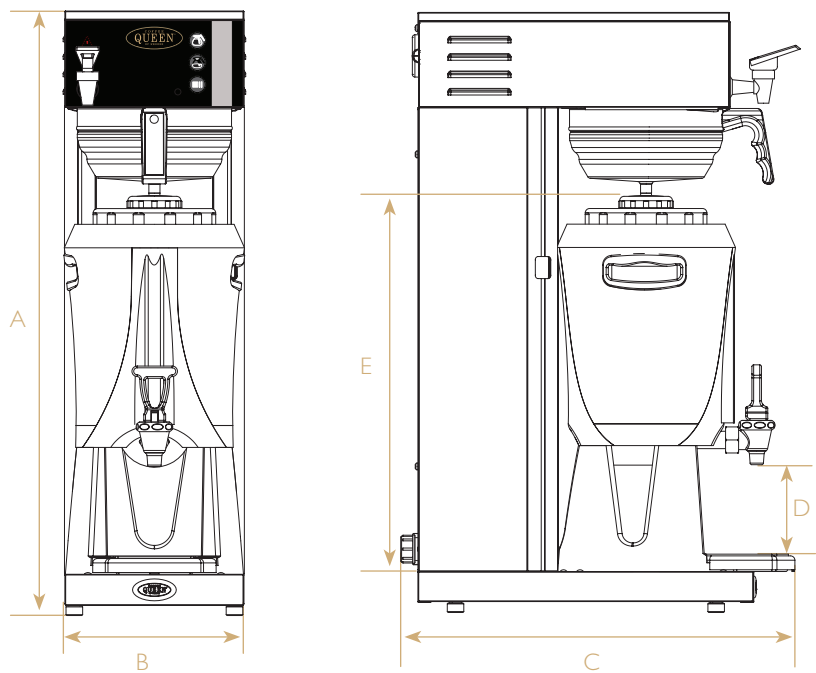
LEVEL CONTROL

<p>E1 shown on the display</p>	<ul style="list-style-type: none"> - The water high level sensor is triggered before the low level sensor. 	<ul style="list-style-type: none"> - Clean the level sensor. - Change the level sensor. - Cables connected is incorrectly.
<p>E4 shown on the display</p>	<ul style="list-style-type: none"> - Filling time too long. - Poor water pressure. - Water tap is not open 	<ul style="list-style-type: none"> - Restart machine.

TEMPERATURE CONTROL

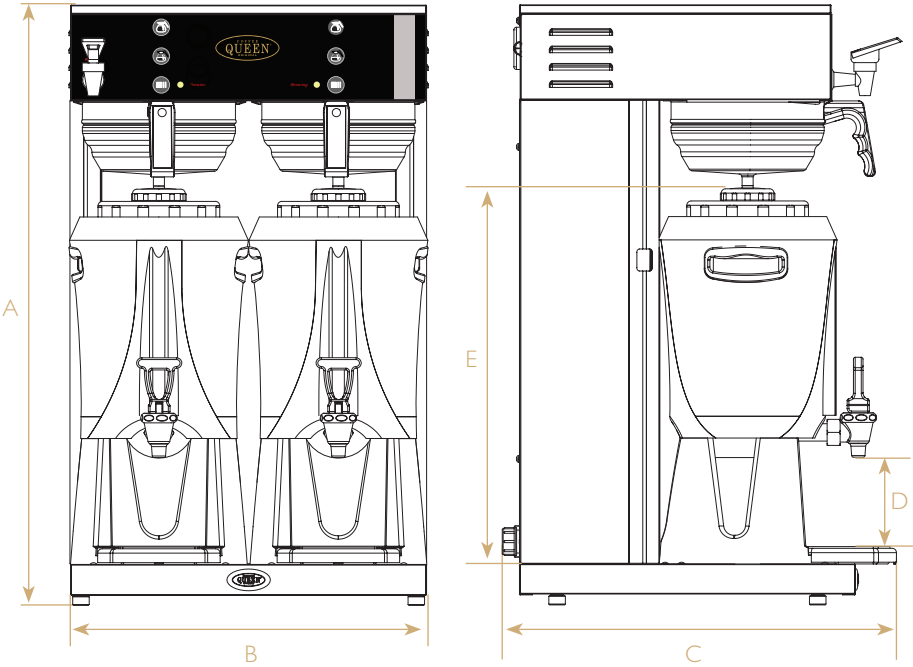
<p>E2 shown on the display</p>	<ul style="list-style-type: none"> - Temperature sensor out of range. - Temperature sensor is broken. - Cable loose. 	<ul style="list-style-type: none"> - 5°C - 105°C. - Replace.
<p>E3 shown on the display</p>	<ul style="list-style-type: none"> - Heating time is too long. - Solid state broken. - Element broken. - High limit control defect. 	<ul style="list-style-type: none"> - Restart the machine. - Change solid state - Change heating element.

SINGLE CATER



Model	A	B	C	D	E
SINGLE CATER	690mm	205mm	450mm	105mm	436mm

CATER



Model	A	B	C	D	E
CATER	690mm	410mm	450mm	105mm	436mm

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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