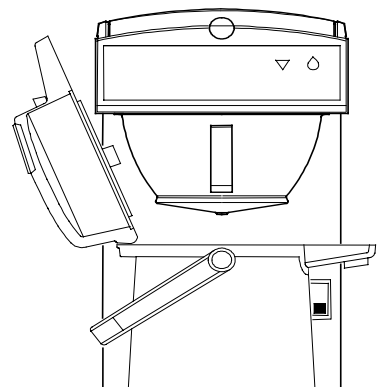
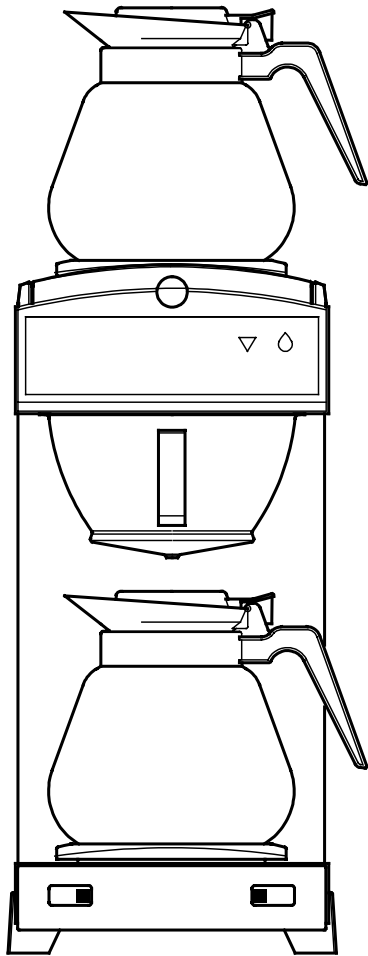




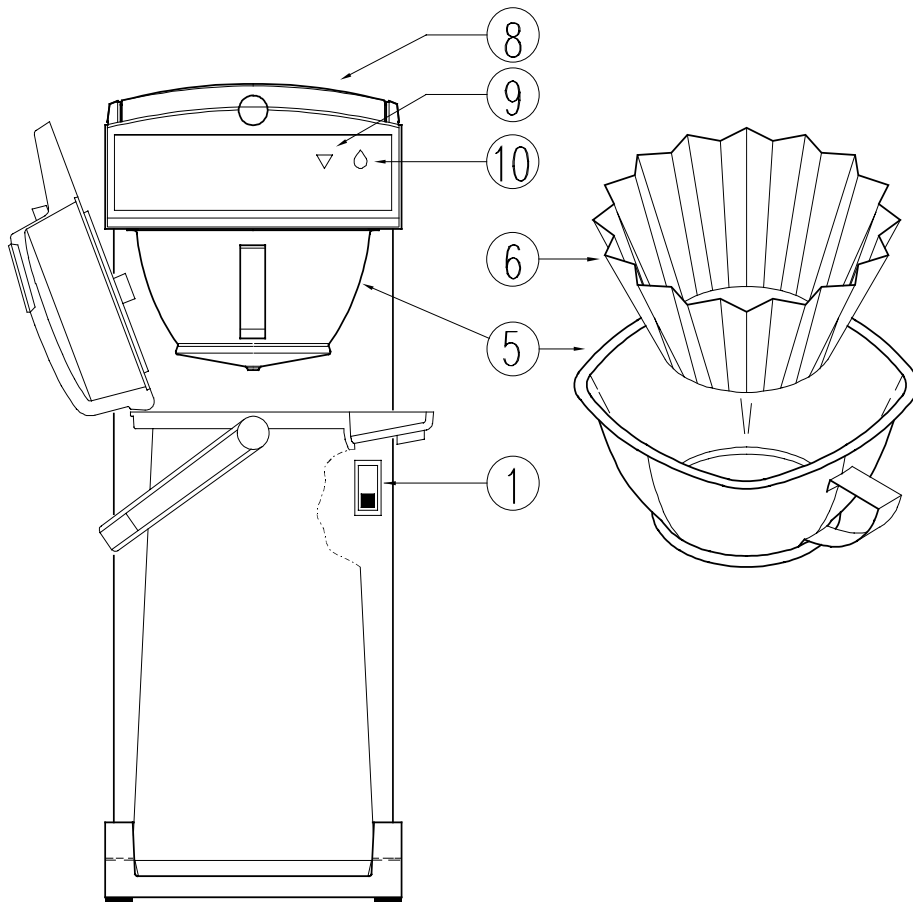
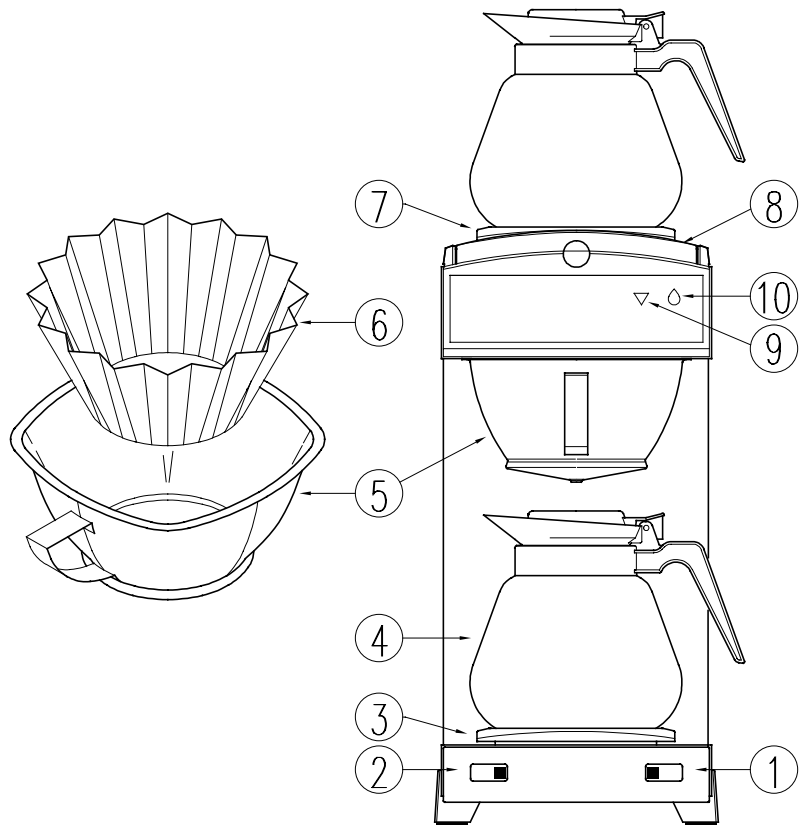
Operating instructions
COFFEE BREWER

GB



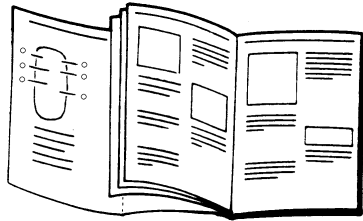
Mondo

TH



1.1 Introduction

We are delighted that you have chosen one of our quality products. Please read these operating instructions carefully to ensure correct and safe use of the coffee making machine and benefit fully from its use.



Keep the fold out sheet opened while reading the instructions.

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1.2 Models and types

These operating instructions apply to the following coffee makers:

Mnd1-021
Mnd2-021

Th10-021
Th20-021

MndWB3-021

MndTW-021
MndTW-022

(For the drawings please refer to the last page of this manual).

For information regarding capacity, model and type numbers etc., please see the type plate on the machine. Note the information in the back of this manual.



1.3 Warnings and precautions

The following warnings and precautions must be observed to safeguard the safe use of the coffee making machine:

WARNINGS

- △ Never immerse the machine in water.
- △ Remain in the vicinity of the machine during maintenance activities, such as descaling.
- △ Ensure the flex does not touch the heating plate.
- △ The machine must always be connected to the electrical mains so that all wires are easy to separate from the mains.
- △ The manufacturer accepts no liability for damage resulting from installation, use or maintenance activities that are not described in these operating instructions.
- △ Some parts of the equipment will become very hot during use.

PRECAUTIONS

- If the equipment is not used for a long period, it is recommended to disconnect it from the mains.
- It is normal for some water to remain in the machine. This should be taken into account if the machine is moved to a location where the temperature may fall below 0 °C.
- If all the water has been removed from the machine, the instructions for "Installation and operation" should be carried out again.
- If you use a strong cleaner or descaler, it is highly recommended to wear safety goggles (face protection) and gloves.
- Avoid spilling any descaling solution on the outside of the machine since this may result in permanent damage to the housing. However, should descaler come into contact with the outside of the machine, this must be removed as quickly as possible by observing the safety precautions described in these operating instructions. The point of contact must immediately be cleaned thoroughly.
- Always wash your hands after using a strong cleaner or descaler.
- Have all repair work carried out by a specialist service engineer.
- In the case of repair and/or maintenance activities in which the machine must be opened, all wires including the earth wire must be disconnected from the mains.
- The machine must have an earth connection.
- Always use approved materials and components during installation.
- During the installation activities, always observe local regulations and standards.



1.4 A quick glance at the machine

The most important parts of the machine are listed on the fold out sheet. Keep this sheet opened while reading the instructions.

1. On/off switch for the system (and the heating plate beneath the filter)
2. On/off switch for the upper heating plate
3. Lower heating plate
4. Glass decanter, vacuum flask or airpot
 1. Filter pan
 2. Coffee filter (paper)
 3. Upper heating plate
 4. Cold water reservoir
 5. Descale indicator
 6. In use indicator

RECOMMENDED AMOUNTS OF COFFEE

Use 35 to 50 grammes of ground coffee (extra fine) per litre, depending on your taste.

Glass decanter:

1.7 litres 60 - 85 grammes

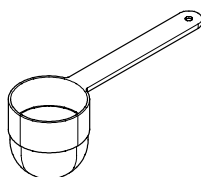
Vacuum flask or airpot:

1.9 litres 65 - 95 grammes

2.2 litres 75 - 110 grammes

MEASURING SPOON

The enclosed measuring spoon filled with a level amount of coffee contains approx. 40 grammes.



INDICATORS



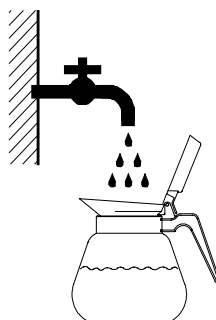
The green light indicates that the machine is busy brewing coffee. Coffee will be brewed while the green light is on. At the end of the coffee making process an acoustic signal will sound three times and the green light will extinguish.



If the red light flashes, the machine needs to be descaled. However, it is still possible to brew coffee a couple more times, before a suitable moment for descaling occurs, see Section 1.8.

FRESH WATER FROM THE TAP

Use by preference fresh water from the tap to brew coffee.



| ACCESSORIES | Mondo 1 | Mondo 2 | Th 10 | Th 20 | Mondo 3 WB | Mondo Twin |
|---------------------|---------|---------|-------|-------|------------|------------|
| Glass decanter | 1 | 2 | -- | -- | 3 | 4 |
| Filter pan + spring | 1 | 1 | 1 | 1 | 1 | 2 |
| Filter paper (bag) | 1 | 1 | 1 | 1 | 1 | 1 |
| Cleaner | 1 | 1 | 1 | 1 | 1 | 1 |
| Renegite | 1 | 1 | 1 | 1 | 1 | 1 |
| Measuring spoon | 1 | 1 | 1 | 1 | 1 | 1 |
| Measuring jug | -- | -- | 1 | 1 | -- | -- |



1.5 Installation and operation

1. Place the machine on the work surface.
2. Check whether the machine is positioned steady and horizontally.
3. Check whether a free wall socket is available.
4. Slide an empty filter pan (5) into position and place an empty decanter (4) beneath it. **Attention!**
 - The lid of the vacuum flask or airpot must be opened for the TH model.
 - Keep the mixing tube in the flask when using an airpot.
5. Empty a decanter or measuring jug (TH model) of cold water in the cold water reservoir (8).
6. Wait for 3 minutes. (The water forces all the air out of the machine.)
7. Set all switches (1, and if present also 2) to the off position 0.
8. Put the plug in the wall socket.
9. Switch the machine on by setting the switch (1) to the on position 1.

The green indication lamp (10) lights up and some of the water that has been poured in will run into the decanter.

10. Empty the decanter when the green light (10) is extinguished.

The machine is now ready for use

Remarks

1. Some water will always remain in the machine, its hoses, element etc. This must be taken into account when:
 - moving the machine;
 - the machine is situated in a room where the temperature falls below zero.
2. If for any reason no water is left in the machine, you must repeat the above procedure (from step 4 to 10).

WARNING



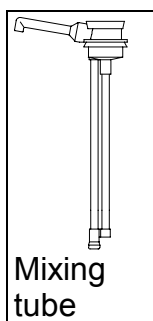
Ensure the flex does not touch the heating plate.



1.6 Usage

BREWING COFFEE

1. Before using the machine, check whether the spring in the filter pan (5) is positioned correctly (the spring must lie flat on the bottom of the filter pan).
2. Place a paper filter (6) in the filter pan.
3. Put the required amount of coffee in the filter (see § 1.4 **RECOMMENDED AMOUNTS OF COFFEE**).
4. The enclosed measuring spoon filled with a level amount of coffee contains approx. 40 grammes.
5. Slide the filter pan (5) into the machine.
6. Check whether the machine is switched off. If not, switch the machine off by setting switch (1) to the off position 0.
7. Empty a decanter or measuring jug (TH model) of cold water into the cold water reservoir (8).
8. Then place the decanter beneath the filter pan.
 - Ensure that the lid of the glass decanter is in the down position.
 - The lid of the vacuum flask or airpot on the other hand must be in the up position.
 - Keep the mixing tube in the flask when using an airpot.
9. Set switch (1) in the on position.
10. The indication lamp (10) lights up and the coffee making starts.
11. When the coffee making cycle has finished, the indication lamp (10) will go out and an acoustic signal will sound three times to indicate that the coffee can be poured.



12. Using the model with glass decanters and more than one heating plate, it is possible to place a decanter filled with coffee on another heating plate and immediately brew another decanter by observing the above procedure.
13. Switch on the heating plate by setting the switch (2) to the on position. The heating plate will remain switched on, even if the rest of the system is switched off. Reset the switch to the off position, when the extra heating plate is no longer in use.

BREWING TEA

The machine can also be used to make tea. The system is the same as for brewing coffee except that, instead of using coffee filters and coffee, you place loose tea or tea bags in the filter pan.

- There is a special tea filter pan (with a sieve) available if you want to use loose tea.
- If you use tea bags, simply place these in the filter pan or suspend them in the decanter.

Note! Never use a filter pan that has been used for making coffee. Remains of the coffee can give the tea an unpleasant taste.

WARNING



Some parts of the equipment will become very hot during use.



1.7 Cleaning

It is important that the machine and the accessories be kept clean. It is best to clean the machine with a damp cloth, if necessary with a non-abrasive and/or corrosive detergent. The glass decanters and the filter pan can be washed normally and subsequently thoroughly rinsed with water. Vacuum flasks and airpots can be rinsed with hot water. Our **Cleaner** is recommended for removing all coffee and tea deposits.

The cleaning procedure itself is simple:

PRECAUTIONS



*Always wear protective gloves when using **Cleaner**!*

CLEANING GLASS DECANTERS AND FILTER PAN

1. Dissolve 1 sachet of **Cleaner** in 5 litres of hot water (min. 80 °C).
2. Place the items to be cleaned in the solution. For a good result, the spring must be removed from the filter pan.
3. Leave the parts to soak (max. 30 minutes).
4. Flush the **Cleaner** solution away.
5. Subsequently rinse the items with a large amount of hot water
6. Do not forget to replace the spring in the filter pan.

CLEANING VACUUM FLASKS AND AIRPOTS

1. Dissolve **Cleaner** in hot water (min. 80 °C), approx. 5 g/l.
2. Fill the vacuum flask(s) and/or airpot(s) with this **Cleaner** solution.
3. Leave the solution to soak for approx. 30 minutes and then flush it away.
4. Rinse the decanters several times with hot water.



1.8 Descaling

In hard water areas chalk and limescale will accumulate when the machine is used. The machine is fitted with a descale indicator that is activated if scale deposits exceed a certain level. If this descale indicator is activated (the signalling lamp in the red triangle (9) starts to flash), the scale must be removed from the machine. Correct operations can otherwise not be guaranteed. When the red light starts to flash, it is still possible to brew coffee a couple more times. The operator can then await until a suitable time to descale the machine.

The descaling procedure is as follows:

1. First read the instructions and recommendations on the sachet of the descaling agent. We recommend using our tried and tested **Renegite** descaling agent.
2. Dissolve 100 g **Renegite** in 1 litre of hot water.
3. Slide the empty filter pan (5) into the machine and place an empty decanter beneath it.
4. Carefully pour the **Renegite** solution in the cold water reservoir (8). The lid of the reservoir must be open during descaling activities!
5. Switch the machine on using switch (1). The solution will drip into the decanter.
6. After 1 minute switch the machine off using switch (1).
7. Wait for 2 minutes. The **Renegite** solution is now given time to perform its task.
8. After waiting for 2 minutes the machine must be switched on again to enable the rest of the **Renegite** solution to run through.
9. When **Renegite** solution is no longer dripping out of the filter pan, the **Renegite** solution in the decanter can be flushed away.
10. Subsequently, the machine must be rinsed with fresh water by running the normal coffee making process twice without using any coffee. Do not forget to empty the decanter between each rinse.

The machine is again ready for making coffee.

PRECAUTIONS



- *Remain in the vicinity of the machine during all descaling activities.*
- *Wear gloves and face protection during all descaling activities.*



1.9 Malfunctions

In case of malfunctions first consult this malfunction list. If the problem cannot be solved with the aid of this list, please consult your supplier or your service engineer.

WARNING



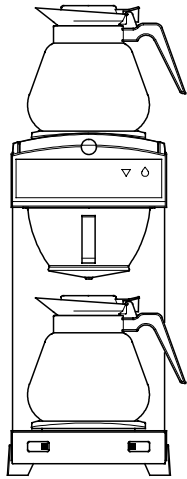
If the machine is to be opened, e.g. in the case of repairs, the plug must first be removed from the wall socket.

MALFUNCTION LIST

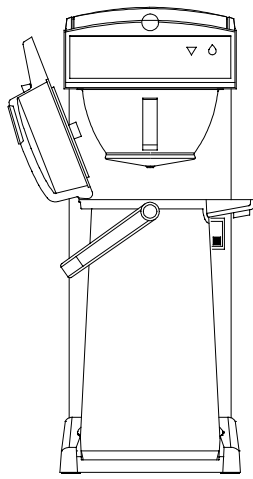
| MALFUNCTION: | POSSIBLE CAUSE: | SOLUTION: |
|--|--|---|
| <ul style="list-style-type: none"> When taking the machine into use the lamps in the switches light up briefly. After a short time they go out. | <ul style="list-style-type: none"> The external fuse has blown; the circuit has overloaded. | <ul style="list-style-type: none"> Exchange the appropriate fuse. Operate the machine on a separate circuit. |
| <ul style="list-style-type: none"> The first time the machine is taken into use the descale indicator flashes. | <ul style="list-style-type: none"> The machine is malfunctioning. | <ul style="list-style-type: none"> Contact supplier or service engineer. |
| <ul style="list-style-type: none"> The descale indicator continues to flash after descaling. | <ul style="list-style-type: none"> The accumulation of scale is too large. | <ul style="list-style-type: none"> Contact supplier or service engineer. |
| <ul style="list-style-type: none"> The descale indicator is flashing. | <ul style="list-style-type: none"> The accumulation of scale exceeds the critical limit. | <ul style="list-style-type: none"> Descal the machine, see Section 1.8, Descaling. |
| <ul style="list-style-type: none"> The indicators are on but no water drips into the filter pan. | <ul style="list-style-type: none"> The element protection has been activated. | <ul style="list-style-type: none"> Contact supplier or service engineer. |
| <ul style="list-style-type: none"> The filter pan overflows. | <ul style="list-style-type: none"> The filter pan spring is not in place. | <ul style="list-style-type: none"> Place the filter pan spring in the filter pan. |

SUBJECT TO MODIFICATION

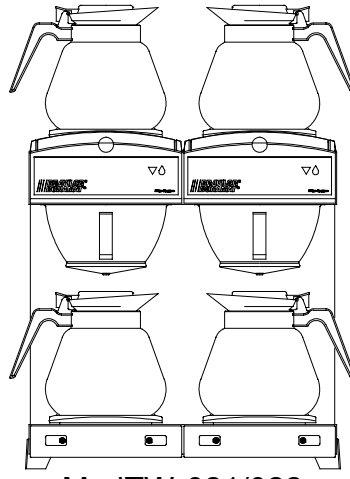




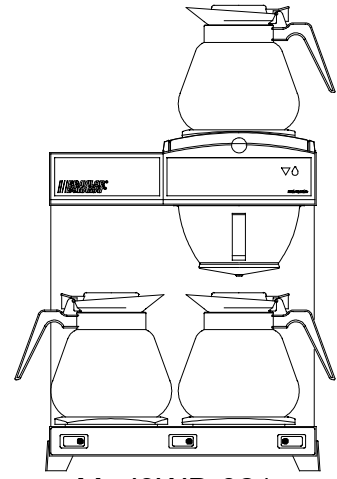
Mnd2-021



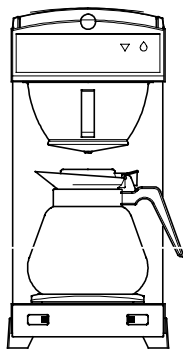
Th10/20-021



MndTW-021/022




Mnd3WB-021



Mnd1-021

| | |
|---------------------|-----------|
| Mnd1/2-021 (110V) | : 112 ☕/h |
| Mnd1/2-021 (230V) | : 144 ☕/h |
| Th10-021(110V) | : 112 ☕/h |
| Th10-021(230V) | : 144 ☕/h |
| Th20-021 (230V) | : 160 ☕/h |
| MndWB3-021 (230V) | : 144 ☕/h |
| MndTW-022 (230V) | : 224 ☕/h |
| MndTW-021 (400V~3N) | : 288 ☕/h |

 (fuse) max. 16 A (GB 13 A)

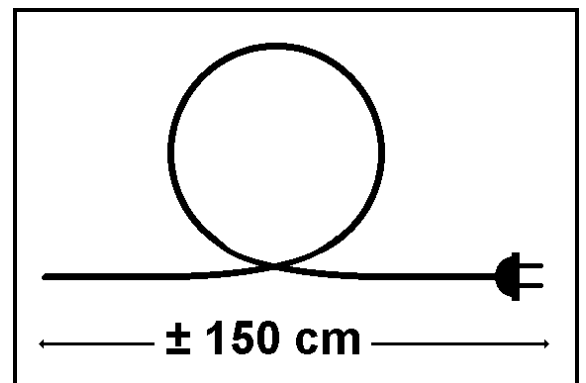
Model :

Type : 8 . . .

Vlgnr. :VHH

CE97

.....V 50/60HZ.....W





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COFFEE BREWING MACHINES

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