

# TOWER

## USER MANUAL



UM\_EN  
Part No.: 1704519\_02



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Some important information may appear in textboxes seen below

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

Thank you for choosing a TOWER 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

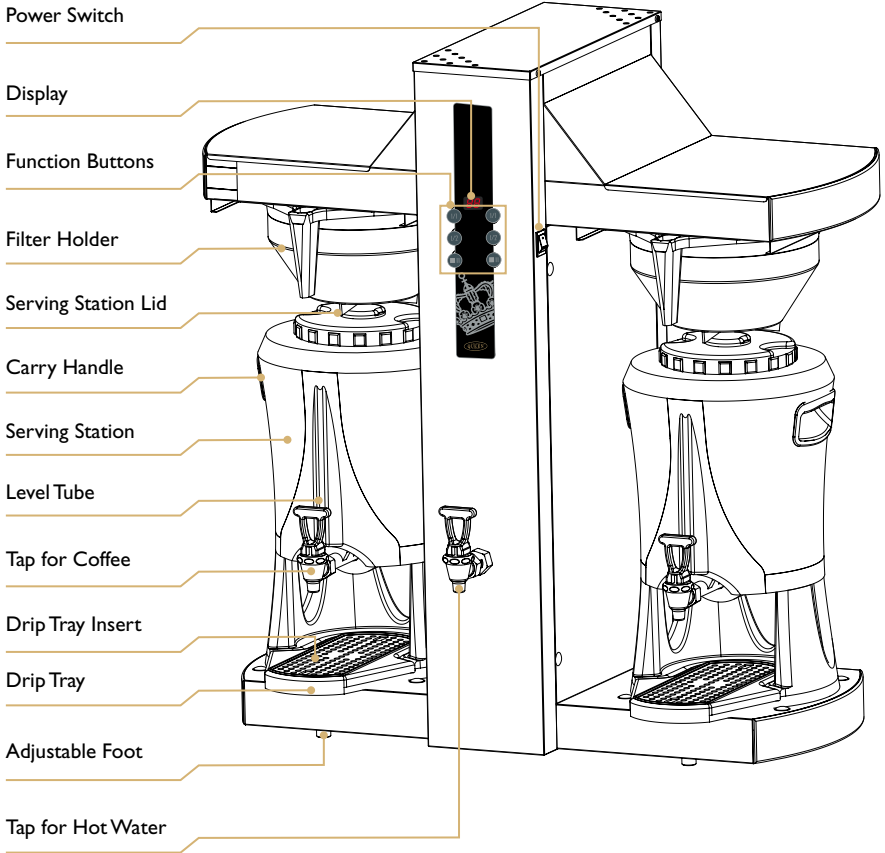
FACTS	TOWER	SINGLE TOWER
<b>Hot water tap</b>	Yes	Yes
<b>Electronic temperature control</b>	Yes	Yes
<b>Height, Width, Depth</b>	934, 928, 500mm	934, 610, 500mm
<b>Tank volume</b>	25L	25L
<b>Power supply</b>	400V 3N~ 9000W 50/60Hz	
<b>Cold water connection</b>	½" External thread	
<b>Capacity</b>	350 cups / hour	175 cups / hour
<b>Serving station</b>	2x5L	1x5L

MODEL/NAME	WEIGHT
<b>TOWER</b>	53 kg
<b>SINGLE TOWER</b>	41 kg

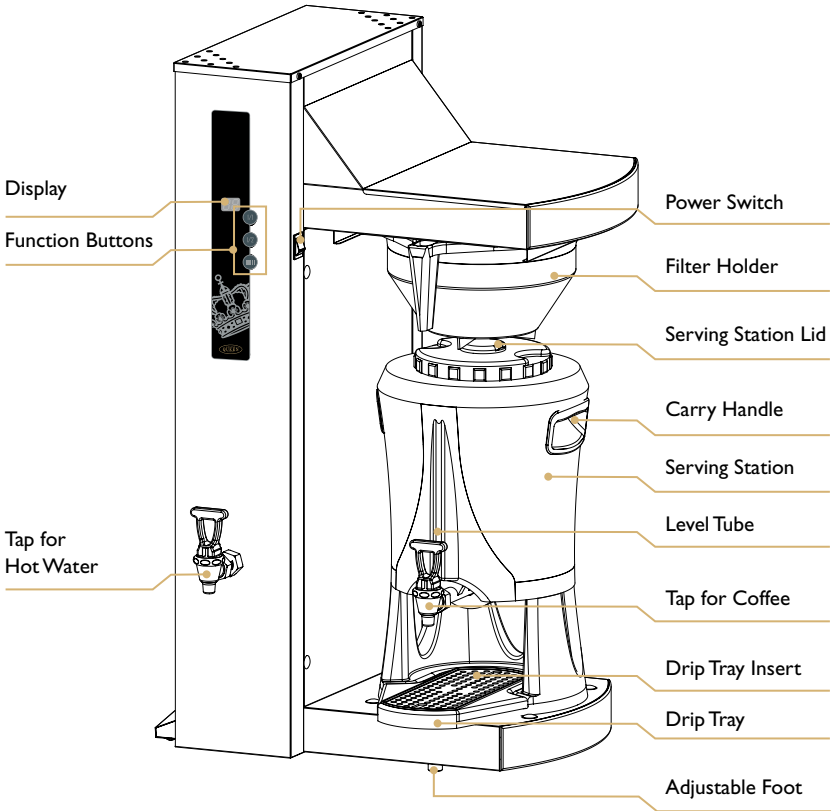
## General functional description

- TOWER bulk brewer
- 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 for 5L. approx. 7min(SINGLE TOWER),  
2x5L approx. 7min(TOWER)

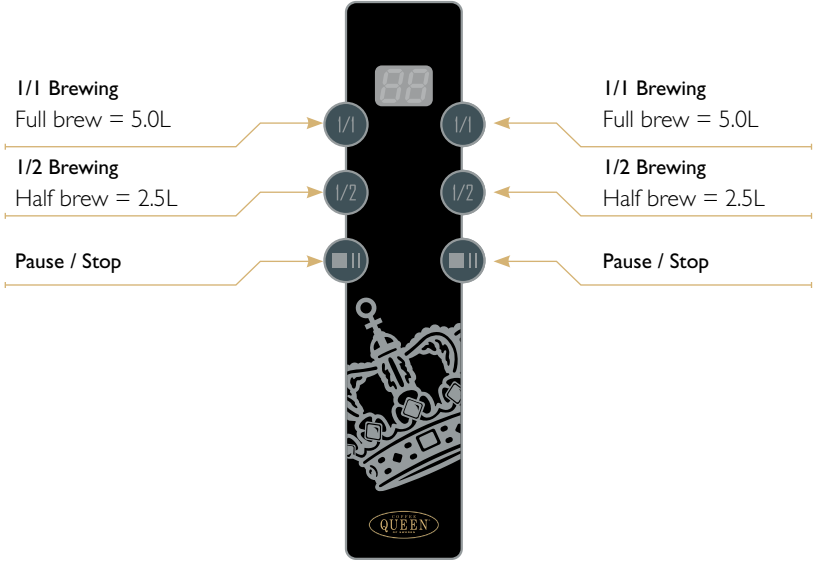
TOWER



SINGLE TOWER



Button functions



When machine is in use and filling water, display shows

When machine is filling up and heating water, display is blinking.

When water has reach right temperature, display will light up with steady light.

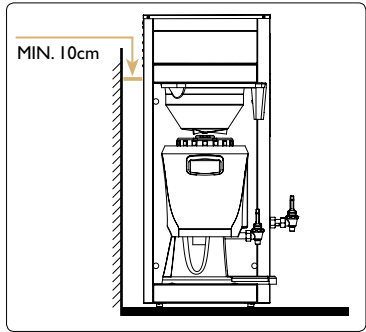
Display indications when brewing

**A** While machine is brewing  
 Full brew Display shows: see A

**B** While machine is brewing  
 Half brew Display shows: see B



## Positioning

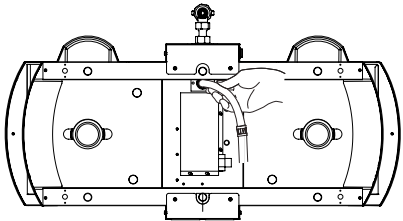


Adjustable feet

- 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

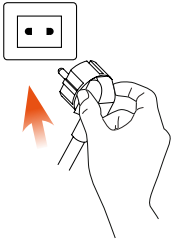


Bottom Side

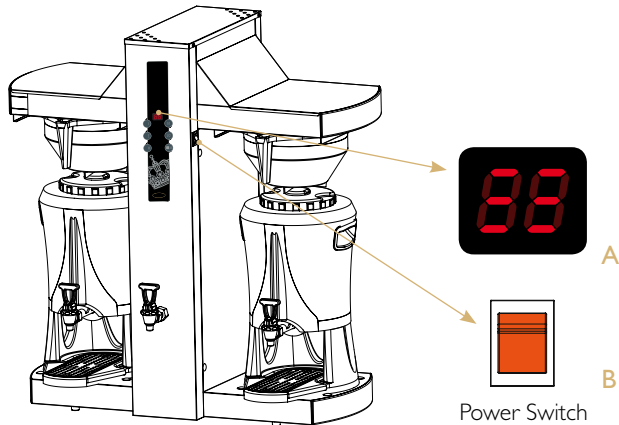
- Connect the supplied water hose to the cold water connection using a 1/2" R-connection. When pushing the machine into position make sure there is no interference to the hose to ensure proper water flow.
- Water supply to the machine is the customer's responsibility according to instruction and advice 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



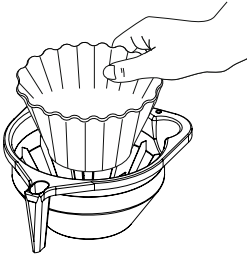
- The brewer is not reconnectable and may only be installed to the electric supply network with a voltage that is stated on the brewer and shall be carried out by an authorized electrician.
- Recommended: install a line circuit breaker and a earth fault breaker to the machine.
- **CAUTION!**  
Connect to a separate 3 phase only  
- Brewer should be connected to 400V with Zero and earth.  
- Use 16 Amp fuses.
- **IMPORTANT!**  
Electrical installations must be done of an certificated electrician.  
400V 3N~ 9000W 50/60Hz



- Turn on the power switch(B), machine will start filling with water.
- While machine is heating up, display is blinking.
- Once the water has reached the correct temperature, the display will stop blinking and show a steady light (A). (approx 17 minutes).
- 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: Part No. 110102

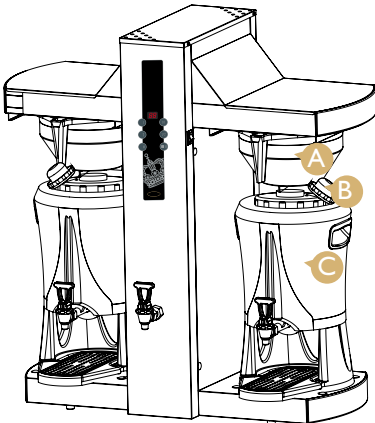
## Add coffee



Recommended powder amount is 60g/l

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

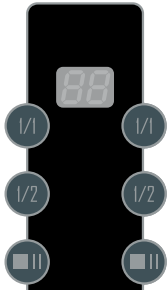
## Filter holder and serving station positioning



- 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



- Push button **1/1** for 5L, push button **1/2** for 2.5L



1/1 Full brew, display is blinking between all 3 lines.



1/2 Half brew, display is blinking between lower 2 lines.

- 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, display will be lit with a steady light.
- It is now safe to remove the serving station.



**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.

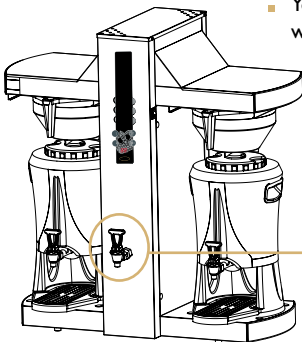
Dispensing hot water

- On front of the brewer unit there is tap for serving hot water.
- It is possible to dispense hot water while the machine is brewing coffee.



**NOTE**

- You can as a maximum dispense 2 pitchers (1.8L each) of hot water, while brewing coffee.



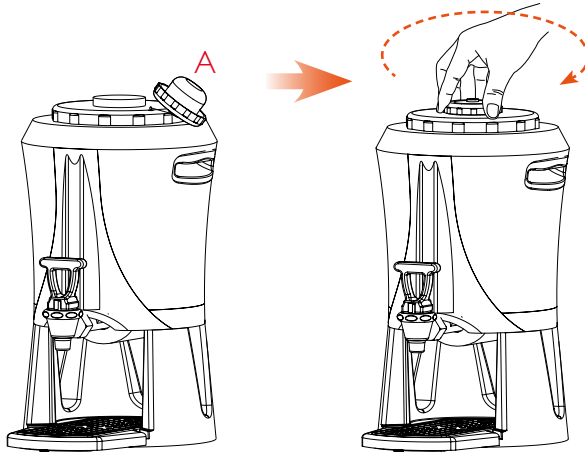
● Tap for hot water

## Brewing with coffee

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  $\sim 1.5$  C/h. There is  $\sim 40$ 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 hasn'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.

## Cleaning

The filter holder and serving station should be cleaned every day. Rinse the serving station before each new brewing.

- To keep the serving stations clean. It is effective to start a half brew with water only.
- This will dissolve the coffee remains.
- Empty the serving station by opening the tap and this will also be cleaned.
- Repeat this every day.
- Disassemble the level tube and clean it every week with the enclosed brush.

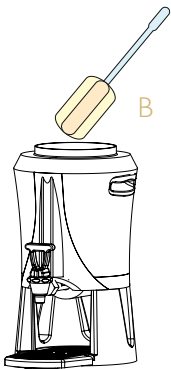
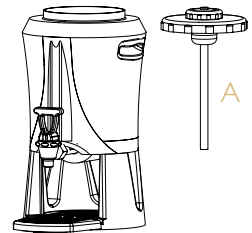
## Cleaning serving station



### IMPORTANT!

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

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



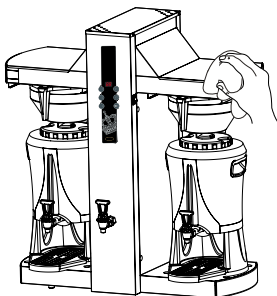
## Cleaning of serving station 5L

- Fill the serving station with hot water. ( Full brewing without coffee and filter ).
- Put 2 tablespoons 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



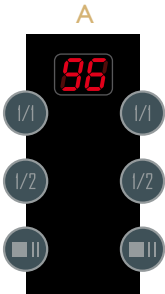
Part No.	CLEANING PARTS
I 10102-02	Cleaning powder
I 104231	Cleaning brush
I 103360	Cleaning brush for level tube, mixer tube



## Exterior cleaning when necessary

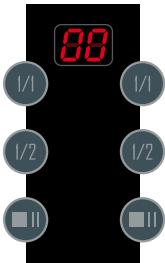
- To clean the exterior of the machine, use a soft rag with liquid cleaning agent to prevent scratches.

Adjusting water temperature



- Press left buttons **1/1** and **1/2** at the same time for 5 seconds until you hear 1 beep. Display shows the present setting(A).
- Adjust with the left buttons **1/1** (increase water temp.) and **1/2** (decrease water temp.)
- Confirm the new settings by pressing the left **||** button once.  
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


For left side

- Press left buttons **1/1** and **||** at the same time for 5 seconds until you hear 3 beeps. the display shows the current setting.
- Adjust with the left buttons **1/1** (increase) and **1/2** (decrease)
- Confirm the new settings by pressing the left **||** button once.

For right side



- Press right buttons **1/1** and **||** at the same time for 5 seconds until you hear 3 beeps. the display shows the current setting.
- Adjust with the right buttons **1/1** (increase) and **1/2** (decrease)
- Confirm the new settings by pressing the right **||** button once.

Error message



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

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

LEVEL CONTROL

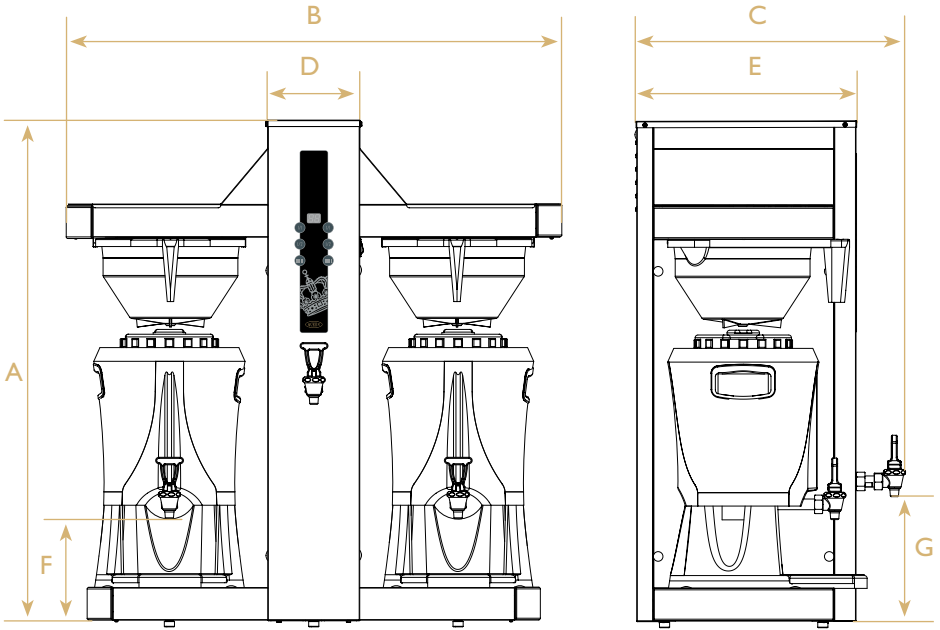
 shown on the display	<ul style="list-style-type: none"> <li>- The water high level sensor is triggered before the low level sensor.</li> </ul>	<ul style="list-style-type: none"> <li>- Clean the level sensor.</li> <li>- Change the level sensor.</li> <li>- Cables connected is incorrectly.</li> </ul>
 shown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

TEMPERATURE CONTROL

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

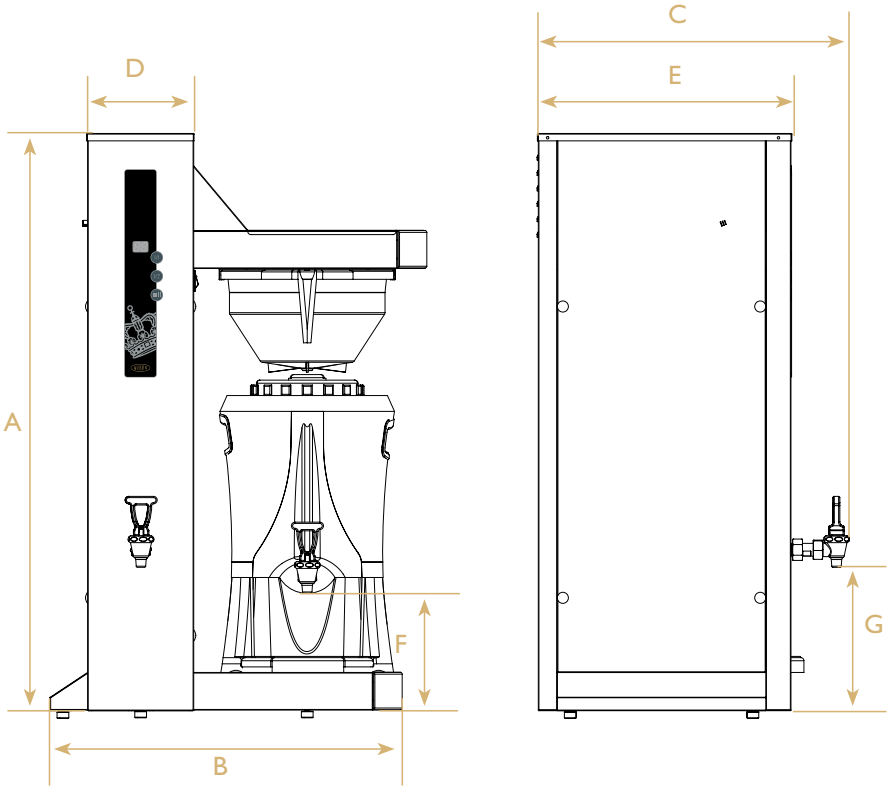


TOWER



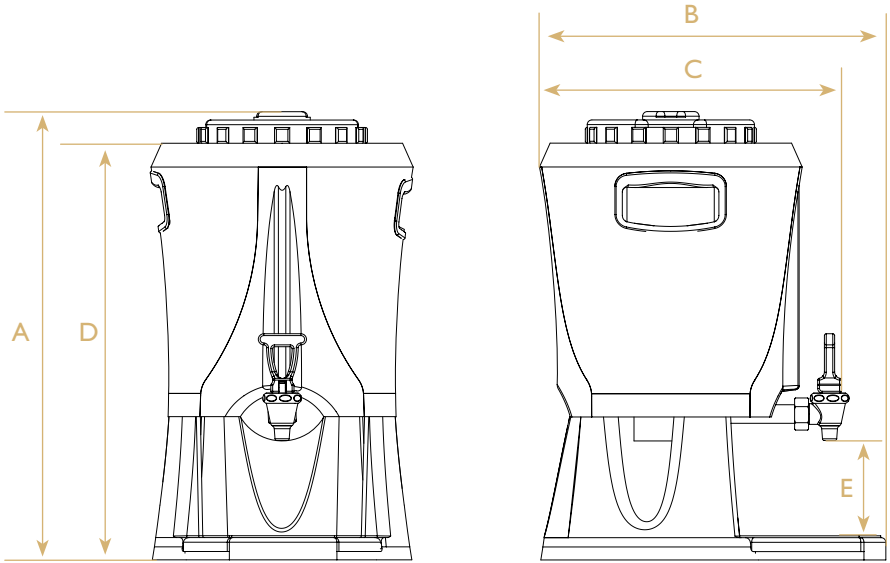
Model	A	B	C	D	E	F	G
Tower	934mm	928mm	500mm	174mm	410mm	233mm	244mm

Single TOWER



Model	A	B	C	D	E	F	G
Single Tower	934mm	610mm	500mm	174mm	410mm	233mm	244mm

Serving station



Model	A	B	C	D	E
Serving Station	483mm	373mm	325mm	449mm	110mm

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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