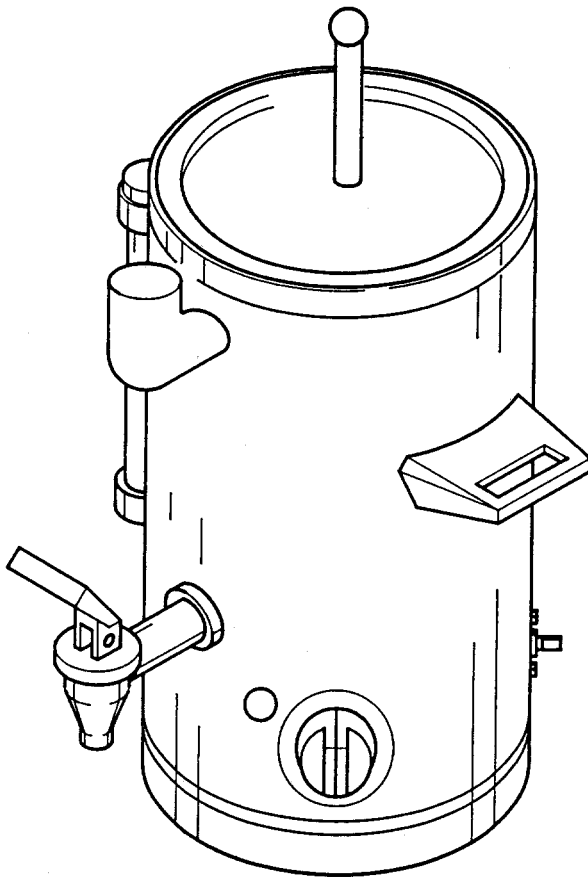


OPERATING INSTRUCTIONS

Milk Heater, models : HM505; HM510; HM520.



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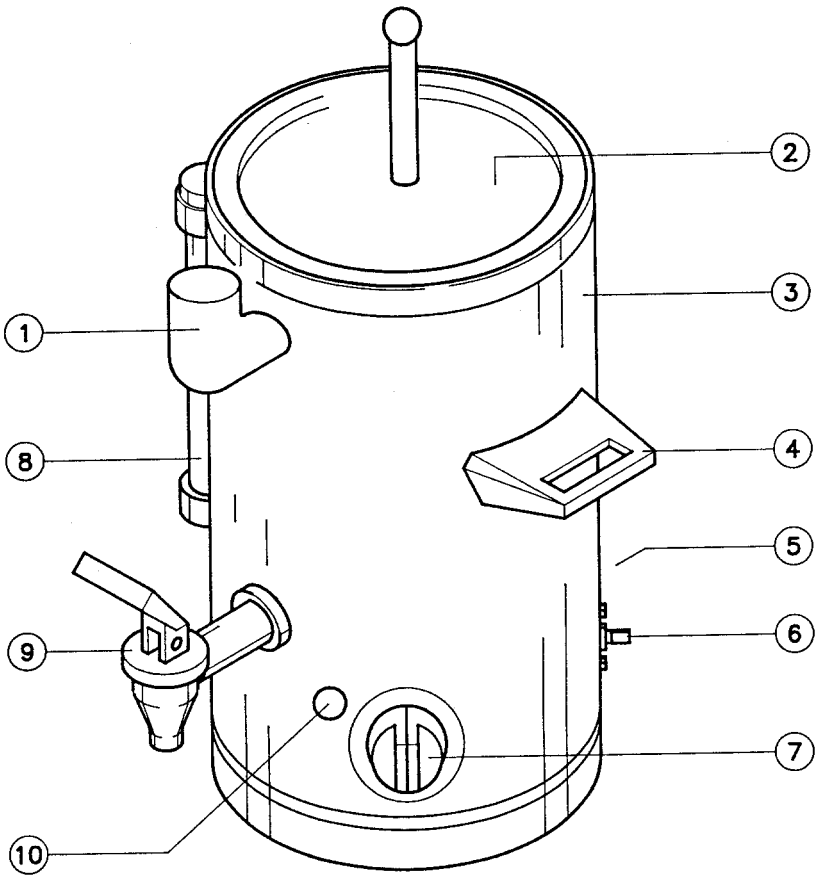


Fig. 1

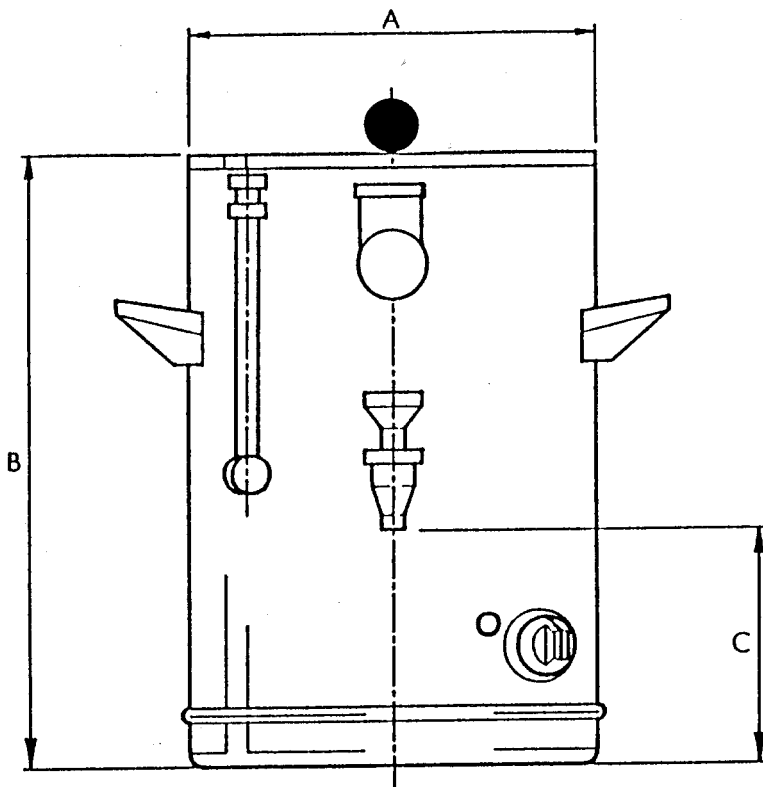


Fig. 2

	A	B	C
HM 505	209 mm	413 mm	136 mm
HM 510	287 mm	425 mm	136 mm
HM 520	373 mm	452 mm	136 mm

OPERATING INSTRUCTIONS (ENGLISH)

To operate the milk heater properly and safely, read the following instructions carefully.

INTRODUCTION

The model HM 505, HM 510 and HM 520 milk heaters work with the "bain-marie" (double saucepan) system, in which the milk reservoir is suspended in a pan (jacket) of hot water. A thermostat keeps the water in the jacket at the selected temperature.

The thermostat can be set to the desired temperature with an outside knob, which can also be used to switch off the entire appliance.

For the appliance to function properly, the water in the jacket must be kept at the correct level, which can be checked by means of the level gauge.

In the unlikely event that the water in the jacket should be insufficient, overheating is prevented by a safety device which can be reset on the outside of the appliance.

A dipstick with a small cup which rests on the surface of the milk shows the quantity of milk in the appliance.

Fig. 1 shows the appliance with its most important parts:

- | | |
|------------------------------------|--|
| 1. Inlet for water | 6. Reset knob for boiling-dry protection |
| 2. Cover with dipstick | 7. On/off and adjustment knob |
| 3. Outside of water jacket | 8. Level gauge |
| 4. Handles | 9. Tap |
| 5. Cord inlet with connecting cord | 10. Pilot light |

The following accessories come with the appliance:

- Cover with dipstick
- Washing-up brush
- Level gauge brush

Technical data

	HM 505	HM 510	HM 520
Model			
Capacity	5 litre	10 litre	20 litre
Milk temperature	30° - 85 °C	30° - 85 °C	30° - 85 °C
Voltage 1 (50/60Hz)	220 - 240 V~	220 - 240 V~	220 - 240 V
Power 1	2000-2380 W	2000-2380 W	2000-2380 W
Voltage 2 (50/60Hz)		220 V~	220 V~
Power 2		3000 W	3000 W
Water capacity (jacket)	± 3 litre	± 5.5 litre	± 9.5 litre

Warning!

When using the appliance, the following rules should be kept in mind.

1. The appliance becomes very hot when in use.
2. Do not move the appliance when it is filled with milk and (in the jacket) hot water.
3. As milk is a perishable product, it should not be left in the reservoir any longer than is strictly necessary.
4. After each use, thoroughly clean the milk reservoir and all components which come into contact with milk (HYGIENE).
5. Stay with the appliance during maintenance operations (such as cleaning).
6. The appliance is never to be immersed in water.
7. Wash your hands after working with a strong cleansing agent.
8. When installing the appliance, be sure to observe local regulations and standards.
9. The appliance's electrical system should be properly earthed.
10. Under normal circumstances, some water always remains in the appliance; keep this in mind if the appliance is to be exposed to temperatures below 0°C.
11. When the appliance will not be used for some time or if it is not functioning properly, it is advisable to remove the plug from the socket.
12. All repairs should be carried out by a qualified technician.

INSTALLATION AND INITIAL OPERATING PROCEDURE

When installing the appliance and operating it for the first time, keep the **above instructions** (points 2, 8, 9, 10, and 12) in mind.

Installation data

Position the milk heater on a solid, level surface where it can be plugged into the mains.

The milk heater is provided with a standard model cord and attached plug.

If the plug has been equipped with a built-in fuse (13A), it should not be used unless the fuse has been shielded.

If the attached plug does not fit into your socket, it should be cut off and replaced with a suitable plug. The old plug should then be disposed of, as it can be dangerous if inserted into a socket.

Keep the following instructions in mind when installing a new plug.

1. The yellow-green core (earth) must be connected to the terminal marked with the letter E or the earth symbol (\oplus) or coloured green or yellow-green.
2. The blue core (neutral) must be connected to the terminal marked with the letter N or O or coloured black.
3. The remaining brown or black core must be connected to the terminal marked with the letter L, F or P or coloured red.

Important!

The triple-core mains lead in fig. 3 is colour-coded as follows:

Green and yellow core - Earth
Blue core - Neutral
Brown core - Live

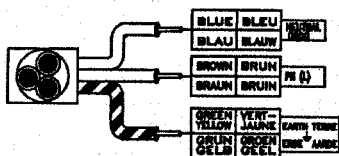


Fig. 3

Initial operating procedure

Here is the procedure to be followed when the appliance is to be used for the first time:

1. Clean the milk reservoir and all components which come into contact with milk thoroughly with a cleansing agent and brush. Don't forget to tap a small amount of cleansing agent out of the reservoir in order to clean the tap properly as well.
2. After cleaning, thoroughly rinse the reservoir and all parts which have been cleaned with hot water to remove all traces of the cleansing agent.

Rinse the tap, as well, by tapping hot water out of the reservoir.

3. Position the appliance.
4. Remove the stopper from the water inlet and fill the jacket with water to the highest line on the level gauge. Replace the stopper.

The appliance is now ready for use.

OPERATION

When using the appliance, keep the instructions given in the introduction (points 1, 2, 3 and 4) in mind.

1. Before use, rinse the milk reservoir thoroughly with ample hot water. Draw off some of the water via the tap to rinse the tap properly too.
2. Check if the water in the jacket is sufficient. The level should lie between the two lines on the level gauge. Should the level be lower than the lowest line, then the water should be topped up to the highest line.
3. Rinse all other parts which come into contact with milk (cover, dipstick, etc.) thoroughly with ample hot water.
4. Fill the milk reservoir with milk.
5. Replace the cover with the dipstick on the reservoir.
6. Put the plug in the socket.
7. Switch on the appliance and set the thermostat to the desired temperature by turning the knob to the correct setting. The pilot light 8 (fig. 1) will go on.
8. When the pilot light goes out, the milk has been brought to the desired temperature. The milk can now be stirred by moving the dipstick a few times up and down. Finally, the dipstick should be raised as far as possible and then allowed to sink gently until the cup rests on the surface of the milk.
9. After use, the milk reservoir, the tap and all components which come into contact with milk should be thoroughly cleaned.

MAINTENANCE

Warning!

When carrying out maintenance work, always keep in mind the instructions given in the introduction (points 1, 2, 5, 6 and 7). Stay with the appliance during cleaning to make sure that the cleansing agent is properly used.

Cleaning

Since milk is a perishable product, it is necessary to thoroughly and hygienically clean the

milk reservoir and all components which come into contact with milk after each use. While the reservoir can be cleaned with an ordinary cleanser or detergent, it is nonetheless advisable to use either a special cleansing agent for milk cookers or CLEANER, a cleansing agent tested and approved by us.

Be sure to read the instructions on the packet of cleansing agent you use.

THE MILK RESERVOIR

To clean the reservoir properly, proceed as follows:

1. Empty the reservoir of all milk.
2. Fill the entire reservoir with water and add the correct amount of cleansing agent (as indicated on the packet).
3. Place the cover on the reservoir. Immerse the dipstick at an angle, to make sure that the cup is completely under water.
4. Switch on the appliance and let it stand until the incrustation can be easily removed with a washing-up brush (30 - 60 min.).

During the soaking process, draw a half litre of water from the tap every now and then and pour it back into the reservoir so that the incrustation in the tap also soaks off.

5. After soaking, all incrustation on the walls of the reservoir and on all components which come into contact with milk must be removed. This can be done with the brush, which has a scraper on the back, or with a scouring pad.
6. Switch off the appliance and empty the reservoir via the tap.
ATTENTION! When the tap is blocked, it should be cleaned as indicated in the following paragraph (THE TAP).
7. Now rinse all detachable parts thoroughly with hot water to remove all traces of the cleansing agent.
8. Fill the milk reservoir completely with hot water and empty it again via the tap. Rinse the reservoir in this way at least three times.
9. Now dry all components as thoroughly as possible.

THE TAP

It is most advisable to give the tap an extra cleaning at regular intervals. The level gauge brush which is supplied with the appliance can be used for this purpose.

To clean the tap, follow the instructions given below.

1. Loosen the cap with locking mechanism and remove it.
2. Remove the plug at the front of the tap.

ATTENTION! Keep in mind that any (hot) water remaining in the reservoir will spurt straight out when the plug is removed.

3. The connecting pipe to the reservoir, as well as the tap housing itself, can now be thoroughly cleaned on the inside with the special brush. Use a good cleansing agent for this purpose.
ATTENTION! Be sure to remove all incrustation from the cap and plug threads as well.
4. Once they have been cleaned and all incrustation has been removed, the pipe and the tap housing should be thoroughly rinsed with ample hot water. Don't forget to rinse the cap and plug threads properly as well.
5. The inside of the plug and of the cap with locking mechanism should now be thoroughly cleaned as well, after which they should be rinsed with ample hot water.
ATTENTION! Make sure that no traces of cleansing agent remain in the locking mechanism.
6. After cleaning and rinsing, put the cap with locking mechanism and the plug back on the tap.

THE OUTSIDE

The outside of the appliance can easily be cleaned with a damp cloth. Use a cleanser if necessary, but it is most inadvisable to use scouring pads or abrasives, which inevitably leave scratches on the appliance. Aside from thorough cleaning of the appliance and all accessories after each use, the milk heater requires no maintenance. Should you have questions or complaints, please contact your dealer.

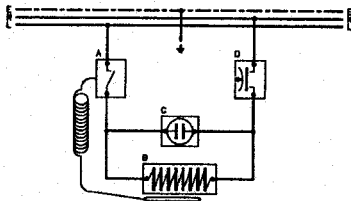


Fig. 4 Electrical diagram
(SUBJECT TO MODIFICATION)

VHH

Coffee brewing machines

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