

# FILTERBREW & SERVING CONCEPT

## TECHNICAL MANUAL



TM\_EN

Part No.: I764092\_02

**ggmgastro.com**  
INTERNATIONAL

CONTENT .....	2
GENERAL .....	4
Introduction .....	4
Warnings .....	4
Precautions .....	4
Intended use .....	4
CLEANING AND CARE .....	5
Rinse Thermos, Decanter and Serving station .....	5
Dayly cleaning .....	6
Weekly cleaning .....	6
Cleaning Serving station .....	7
Exterior cleaning .....	7
PROGRAMMING .....	8
A-2, DA-4, Thermos A, Mega Gold A .....	8
Cater .....	10
Tower .....	14
HVA/HVM .....	16
Grinder Original .....	17
POSSIBLE SOLUTION .....	19
Original A/M .....	19
Cater, Tower, HVA/HVM .....	20
ELECTRICAL SCHEMATICS .....	21
A-2 .....	21
M-2 .....	22
DA-4 .....	23
DM-4 .....	24
Mega Gold A, Termos A .....	25
Mega Gold M, Termos M, Office .....	26
Single Cater .....	27
Cater .....	28
Tower 3x400VAC+Zero+Ground .....	29
Tower 3x230VAC+Ground .....	30
Tower 3x400-500VAC+Ground .....	31
Grinder Original .....	32
V-2 .....	33
HVA/HVM 1-Phase .....	34
HVA/HVM 3-Phase .....	35
EXPLODED VIEW .....	36
A-2 .....	36
M-2 .....	38

DA-4.....	40
DM-4.....	42
Mega Gold A.....	44
Mega Gold M.....	46
Thermos Office.....	48
Thermos A.....	50
Thermos M.....	52
Cater.....	54
Cater tank.....	56
Tower.....	58
Grinder original.....	60
Grinder EK21.....	62
HVA/HVM.....	64
V-2.....	66
Serving station 2.5L.....	67
Serving station 5L.....	69
<b>DIMENSION.....</b>	<b>71</b>
A-2/M-2.....	71
DA-4/DM-4.....	72
Thermos A/M.....	73
Mega Gold A/M.....	74
Single Tower.....	75
Tower.....	76
Single Cater/ Tea Cater.....	77
Cater.....	78
Serving station 5L.....	79
Serving station 2.5L.....	80
V-2.....	81
HVA/HVM.....	82
Grinder Original.....	83

Some important information may appear in textboxes seen below

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

Thank you for choosing a FILTERBREWER coffee machine.  
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.

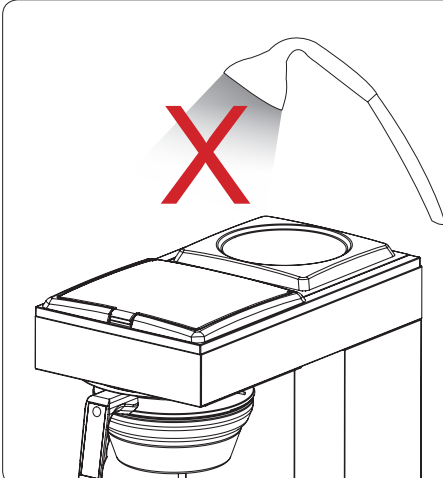
## Intended use

- 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

## Rinse Thermos, Decanter and Serving station



- Before each brewing, rinse the thermos, decanter or serving station with fresh tap water.
- When cleaning the outside, use a soft rag with liquid cleaning agent to prevent scratches.

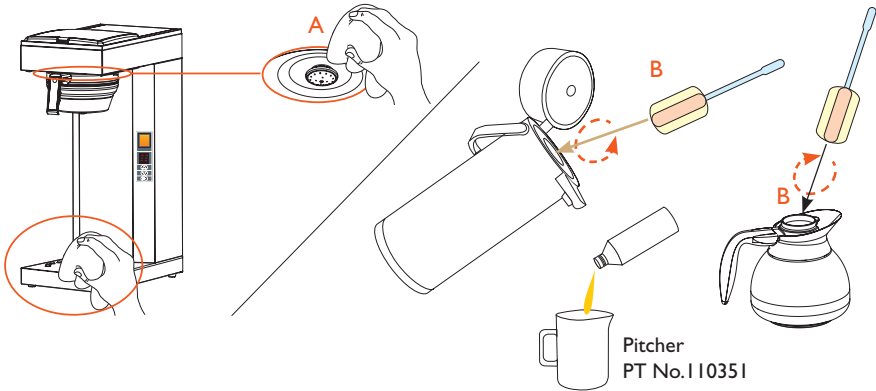


**CAUTION!**

The machine should not be submerged in water or washed in a dishwasher: it will result in machine damage.

## Dayly cleaning

- Wash the thermos, decanter(B) and the filter holder with liquid solution for coffee machines. Always remove the filter immediately and clean the filter holder daily, coffee will get moldy.
- Clean the spray nozzle(A) and the surrounding area.
- Use a soft rag and liquid solution that does not scratch.

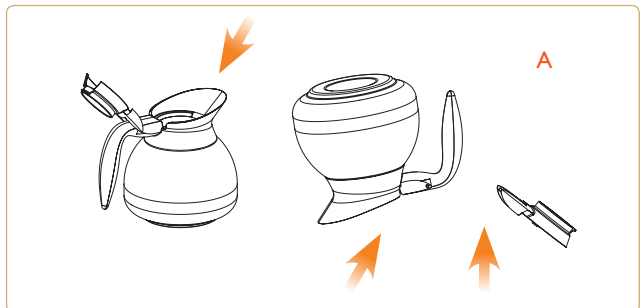


## Weekly cleaning

- Descaling and cleaning.
- Pour 50 ml descaling / cleaning solution in a decanter and fill it up with cold water.
- Pour the mixture in the machine and proceed with a brewing without a filterpaper or coffee.
- Rinse the machine thoroughly by brewing at least 3 times with clean water so that the particles from descaling solution disappear.
- Regular descaling will ensure optimum brewing performance and a longer life of the machine.
- When cleaning the decanter in a dishwasher: Dismantle lid and place decanter upside down in the dishwasher: (A)

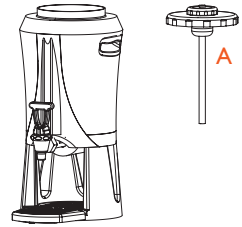


Descaling agent  
PT No. 110412



## Cleaning Serving station

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



### IMPORTANT!

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

### Cleaning of Serving station



- 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 out 2/3 of the cleaning solution.
- Clean the serving station with the cleaning brush.
- Rinse the serving station with fresh tap water several times before reuse.

### OPTIONS



Part No.	CLEANING PARTS
110102-02	Cleaning powder
1104231	Cleaning brush
1103360	Cleaning brush for level tube, mixer tube

## Exterior cleaning







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

## A-2, DA-4, Thermos A, Mega Gold A

## Select machine type



Enter the procedure to select machine type is the following:

- Press all three buttons ,  and  at the same time before turning on the mains switch. The buzzer beeps once.
- The display shows the current setting.
- Step up with button  and step down with button .
- Press the button  to save setting and exit to normal mode.

MACHINE TYPE	DISPLAY	CUPS	CUPS TIME	BUZZER TIME
DA/A-2	T1	4-12	9.25 s	247
Thermos A	T2	4-15	9.25 s	292
Mega A	T3	4-17	9.25 s	344






## A-2, DA-4, Thermos A, Mega Gold A

## Adjust water amount



- Adjust amount of brew water
- Press the buttons  and  at same time in 5 seconds.

The buzzer beeps twice. Display shows 0.

- Press the  button to increase amount of water.
- Press the  button to decrease amount of water.
- 1 step = 5%
- Press the  button to confirm the change.




ADJUST	DISPLAY
25%	5
20%	4
15%	3
10%	2
5%	1
0%	0
-5%	-1
-10%	-2
-15%	-3
-20%	-4
-25%	-5

## Adjust brew time



- Adjust the brew time
- Press the buttons  and  at same time in 5 seconds.

The buzzer beeps four times. Display shows 0.

- Press the  button to increase brewing time.
- Press the  button to decrease brewing time.
- 1 step = 5%
- Press the  button to confirm the change.

- Display shows  and machine is ready to use.

## Cater

### Normal operation with reduced outlet time



- This mode is entered by pressing the and before turning the mains switch on. The buzzer gives a 5s beep to indicate this mode.
- This machine operates like in normal mode but the outlet times are reduced by 90% in order to allow faster adjustment of valve times.

### 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) and = (decrease).
- Confirm the new settings by pressing the button.  
70 °C = min. temperature.  
96 °C = max. temperature.

### Adjusting of temperature sensor

ADJUST	DISPLAY
+5°C	5
+4°C	4
+3°C	3
+2°C	2
+1°C	1
0	0
-1°C	-1
-2°C	-2
-3°C	-3
-4°C	-4
-5°C	-5

In this mode a temperature offset for the NTC sensor can be adjusted. The procedure to enter this mode is the following:






- Press buttons , , and at the same time for 5 seconds until you hear 2 beeps.
- The display shows the current setting.
- Adjust with the buttons = (increase) and = (decrease).
- Pressing the button to save new settings and return to normal mode.

## Cater

## Adjusting of water quantity

ADJUST	DISPLAY
25%	5
20%	4
15%	3
10%	2
5%	1
0%	0
-5%	-1
-10%	-2
-15%	-3
-20%	-4
-25%	-5






The procedure to enter this mode is the following:

- 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).
- Press the  button to save new settings and return to normal mode.

## Adjusting of brewing time

ADJUST	DISPLAY
25%	5
20%	4
15%	3
10%	2
5%	1
0%	0
-5%	-1
-10%	-2
-15%	-3
-20%	-4
-25%	-5

In this mode the time for the brewing done buzzer activation can be adjusted. The procedure to enter this mode is the following:







- Press buttons  and  at the same time for 5 seconds until you hear 5 beeps.
- The display shows the current setting.
- Adjust with the buttons  = (increase) and  = (decrease).
- Press the  button to save new settings and return to normal mode.

**Note** The brewing time is the same regardless adjustment of the outlet valve time.

## Cater

## Select machine type

In this mode the machine type can be chosen. The procedure to enter this mode is the following:

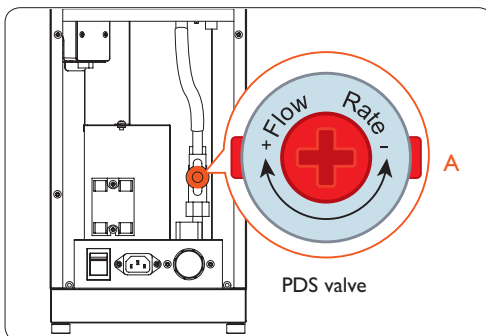
- Press buttons ,  and  at the same time before turning the mains switch on until you hear 6 beeps.
- The display shows the machine type.
- Step up with button  and step down with button .
- Press the  button to save new setting and return to normal mode.

Machine type	Display	Outlet time (s)		Buzzer time (s)
		Half	Full	
1.8L	T1	56	113	90
2.5L	T2	79	158	90

## Adjusting of flow water

**IMPORTANT!**

From date 091001 Cater is delivered with an adjustable PDS valve. This is to improve the water flow into filter holder. The flow of PDS valve is set to 0.95 litre /minute. Depending on the coarseness and amount of coffee that's used when brewing, the flow might need adjustments to prevent overflow in the filter holder.















- Check the water flow.
- This should be 0.95L/minute.
- Adjust PDS valve if necessary. (See fig.A)

Shall be done by an authorized installation engineer

## Cater



## Test functions



- Press buttons  and  at the same time before turning the mains switch on, puts the control board into test mode for time and temperature controlled machines.
- For the other types pressing buttons  and  before power-on results in test mode.
- A test sequence starts:
  - Turn all outputs off
  - Turn V\_WATER on for 3 s
  - Turn V\_OUT\_A on for 3 s
  - Turn HEAT on for 3 s
  - Turn buzzer on for 2 s
  - Show NTC temperature on displayed
  - If button  is pressed display 
  - If button  is pressed display 
  - If button  is pressed display 
  - If LVL\_SAFE is passive display 
  - If LVL\_REF is passive display 

Tower







Normal operation with reduced outlet time

- This mode is entered by pressing  and  before turning the mains switch on. The buzzer gives a 5s beep to indicate this mode.
- This machine operates like in normal mode but the outlet times are reduced by 90% in order to allow faster adjustment of valve times.

Adjusting of temperature sensor







ADJUST	DISPLAY
+5°C	5
+4°C	4
+3°C	3
+2°C	2
+1°C	1
0	0
-1°C	-1
-2°C	-2
-3°C	-3
-4°C	-4
-5°C	-5

In this mode a temperature offset for the NTC sensor can be adjusted. The procedure to enter this mode is the following:

- Press buttons  ,  and  at the same time for 5 seconds until you hear 2 beeps.
- The display shows the current setting.
- Adjust with the buttons  = (increase) and  = (decrease).
- Pressing the  button to save new settings and return to normal mode.

Select machine type

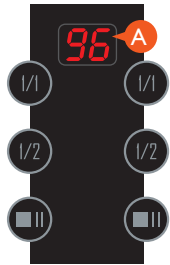
In this mode the machine type can be chosen. The procedure to enter this mode is the following:

- Press buttons  ,  and  at the same time before turning the mains switch on until you hear 6 beeps.
- The display shows the machine type.
- Step up with button  and step down with button .
- Press the  button to save new setting and return to normal mode.

MACHINE TYPE	DISPLAY	OUTLET TIME (s)		BUZZER TIME(s)
		HALF	FULL	
I0L	T1	300	600	300
5L	T2	150	300	300

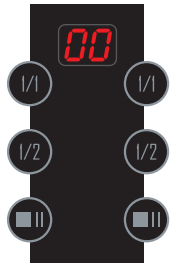
## Tower

### Adjusting water temperature



- Press left buttons and at the same time for 5 seconds until you hear 1 beep. Display shows the present setting (A).
- Adjust with the left buttons (increase water temp.) and (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	DISPLAY
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 and at the same time for 5 seconds until you hear 3 beeps. the display shows the current setting.
- Adjust with the left buttons (increase) and (decrease)
- Confirm the new settings by pressing the left button once.

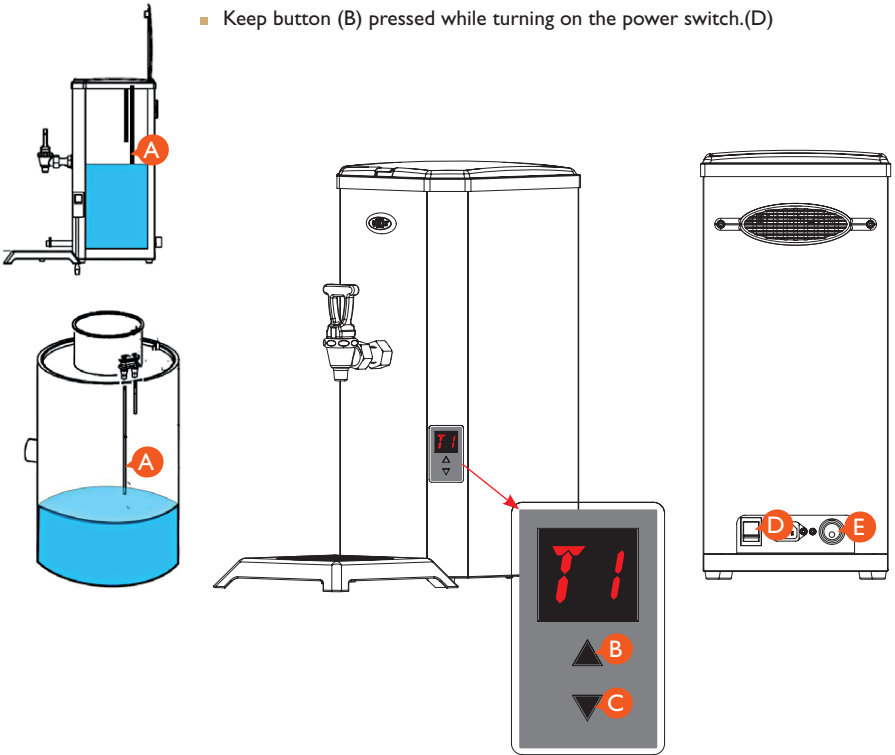
#### For right side

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

HVA/HVM

Select machine type

- Use a decanter to fill up the water tank to the long sensor pin.(A)
- Keep button (B) pressed while turning on the power switch.(D)



- The display will show T1, change the type of machine with buttons (B) or (C).  
 T1 = HVA automatic  
 T2 = HVM manual
- Confirm the choice by holding down the buttons (B) and (C) at the same time for approximately 5 seconds.

Note

Install the plug supplied in the inlet valve (E) to avoid possible leakage.



## Grinder Original

## Normal operation



There are several sub modes for this mode:

- READY

The machine is in this mode after power on. The motor is off and timers are stopped.

Pressing the button and changes the number of cups to be prepared. The number of cups is displayed on the 2 digit display. The range is 4 -34 cups. The latest number of cups will be used even after power cycling the machine.

Pushing the button to start the motor timer (number of cups x time per cup) and activates the motor V\_MOTOR and moves the machine into GRINDING mode.

- GRINDING

The display is blinking at 0.5 Hz. The timer is checked. After the motor time has expired the the motor is turned off. Pushing the button again pauses the timer, deactivates the motor and moves into PAUSED mode. If button is pressed more than 5 s the machine moves to READY mode.

- PAUSED

The displays is blinking at 2 HZ. If the button is pressed again a beep signals the recognition of the button press and the machine moves back to GRINDING mode after 2 s unless the is still pressed and keeps pressed more than 5 s which moves the machine to READY mode.

## A djust time per cup

TIME/CUP	DISPLAY	
	Digit 1	Digit 2
1.0	1	0
...	...	...
9.9	9	9





In this mode the time for the motor activation per selected number of cups can be adjusted. The procedure to enter this mode is the following:

- Press buttons and for 5 seconds until you hear 3 beeps.
- The display shows the current setting.
- Increase inlet valve time with and decrease with .
- Press to save new settings and return to normal mode.
- The adjustment is made in 0.1 s steps. The range is 1.0 to 9.9 s per cup.
- The time per cup is saved permanently.

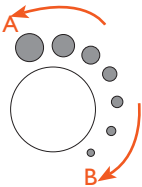
## Grinder Original


## Adjust coffee amount











- Press buttons  and  simultaneously for 6 seconds.
  - The display (A) shows the current time setting for grinding.
  - You can now choose to increase or decrease the time 15 = 1.5 seconds for grinding, by pressing the buttons  or .
- This means that you increase or decrease the amount of coffee grounds.

## Adjust coffee grind




- The grinding degree  is preset from the factory.
- Push the knob and turn counterclockwise (A) for coarser grind or clockwise (B) for finer grinding.

## Testing

- Pressing the  and  buttons before turning the mains switch on puts the control board into test mode.
- A test sequence starts:
  - Turn all outputs off
  - Turn V\_MOTOR on for 3 s
  - Turn buzzer on for 2 s
  - If button  is pressed display 
  - If button  is pressed display 
  - If button  is pressed display 

Original A/M

Fault and solution

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

FAULT	POSSIBLE SOLUTION
Power switch does not lit	<ul style="list-style-type: none"> <li>- Check plug connection to wall socket.</li> <li>- Check fuse in plug.</li> <li>- Check if hot plate becomes warm, if so replace power switch.</li> </ul>
Hot plate does not become warm although switch is lit.	<ul style="list-style-type: none"> <li>- Check connection to hot plate.</li> <li>- If hot plate is defective, replace.</li> </ul>
Brewer excess steam.	<ul style="list-style-type: none"> <li>- Machine may require descaling.</li> <li>- Spray nozzle may need unblocking.</li> <li>- Hose may be bent.</li> <li>- Inlet to boiler may be blocked. Descale machine - if boiler still defective - replace.</li> </ul>
Machine will not brew.	<ul style="list-style-type: none"> <li>- Check overheating protection.</li> <li>- Check microswitch.</li> <li>- Check connection to boiler.</li> <li>- Boiler unit may need replacing.</li> </ul>
The machine does not take in water	<ul style="list-style-type: none"> <li>- Make sure water tap is open.</li> <li>- Make sure the water hose is not bent.</li> <li>- Check inlet valve.</li> <li>- Check that the display is blinking.</li> </ul>
The machines does not stop taking in water.	<ul style="list-style-type: none"> <li>- Dirt in the inlet valve.</li> <li>- inlet valve is defective - replace</li> <li>- PCB is defective - replace</li> </ul>
The machine is giving wrong amount of water.	<ul style="list-style-type: none"> <li>- Check water tap.</li> <li>- Water hose is bent.</li> <li>- Dirt in inlet valve.</li> <li>- Water amount adjustment set in display is adjusted faulty. Adjust according to page 21.</li> <li>- Defect floatregulator in inlet valve - replace</li> </ul>

Cater, Tower, HVA/HVM

Fault and solution

LEVEL CONTROL

Remove the power cord from the wall socket during any installation work.



**IMPORTANT!**

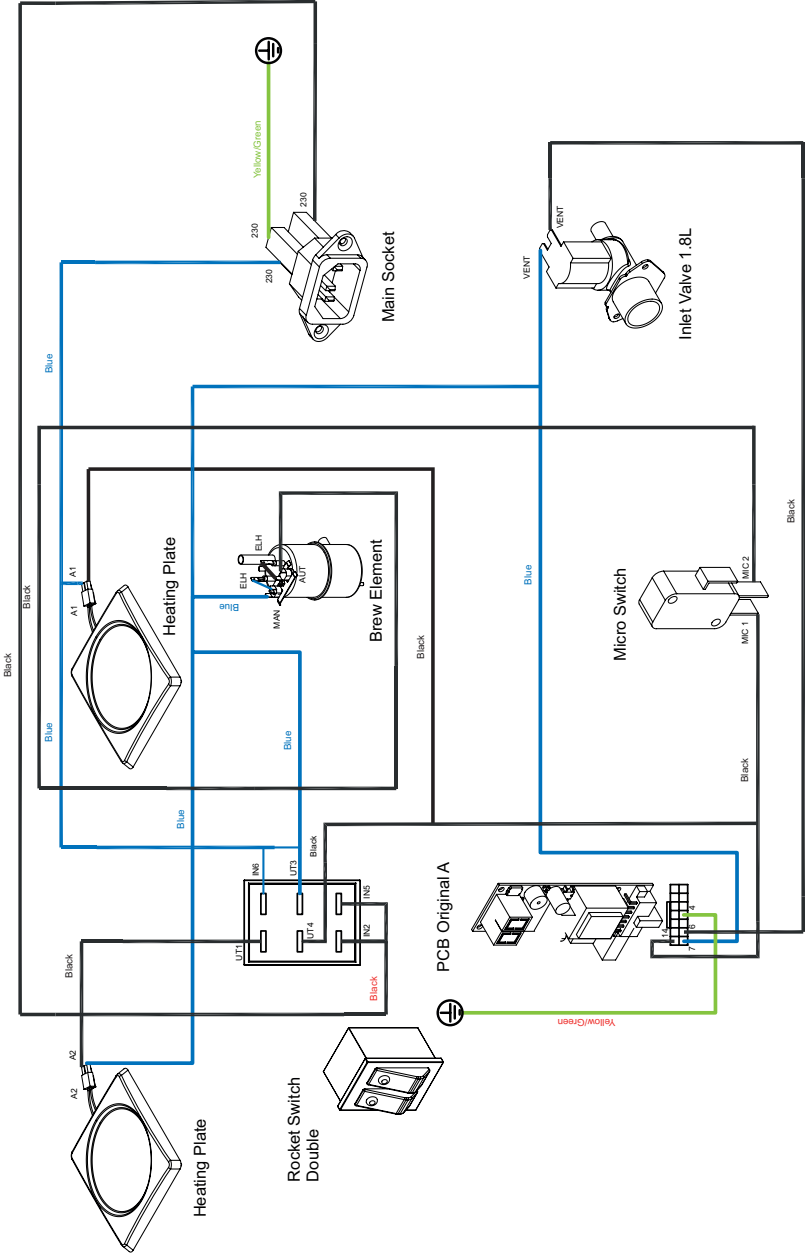
All maintenance and installations must be done of an authorized technician.

SHOWN ON THE DISPLAY	POSSIBLE FAULT	POSSIBLE SOLUTION
	<ul style="list-style-type: none"> <li>- The high water level sensor is triggered before the low level sensor.</li> </ul>	<ul style="list-style-type: none"> <li>- Clean the level sensor.</li> <li>- Replace.</li> <li>- Cables connected is incorrectly.</li> </ul>
	<ul style="list-style-type: none"> <li>- The machine fills slowly.</li> <li>- Poor water pressure.</li> <li>- Water connection tap is not open</li> </ul>	<ul style="list-style-type: none"> <li>- Check water connection.</li> <li>- Restart machine.</li> </ul>

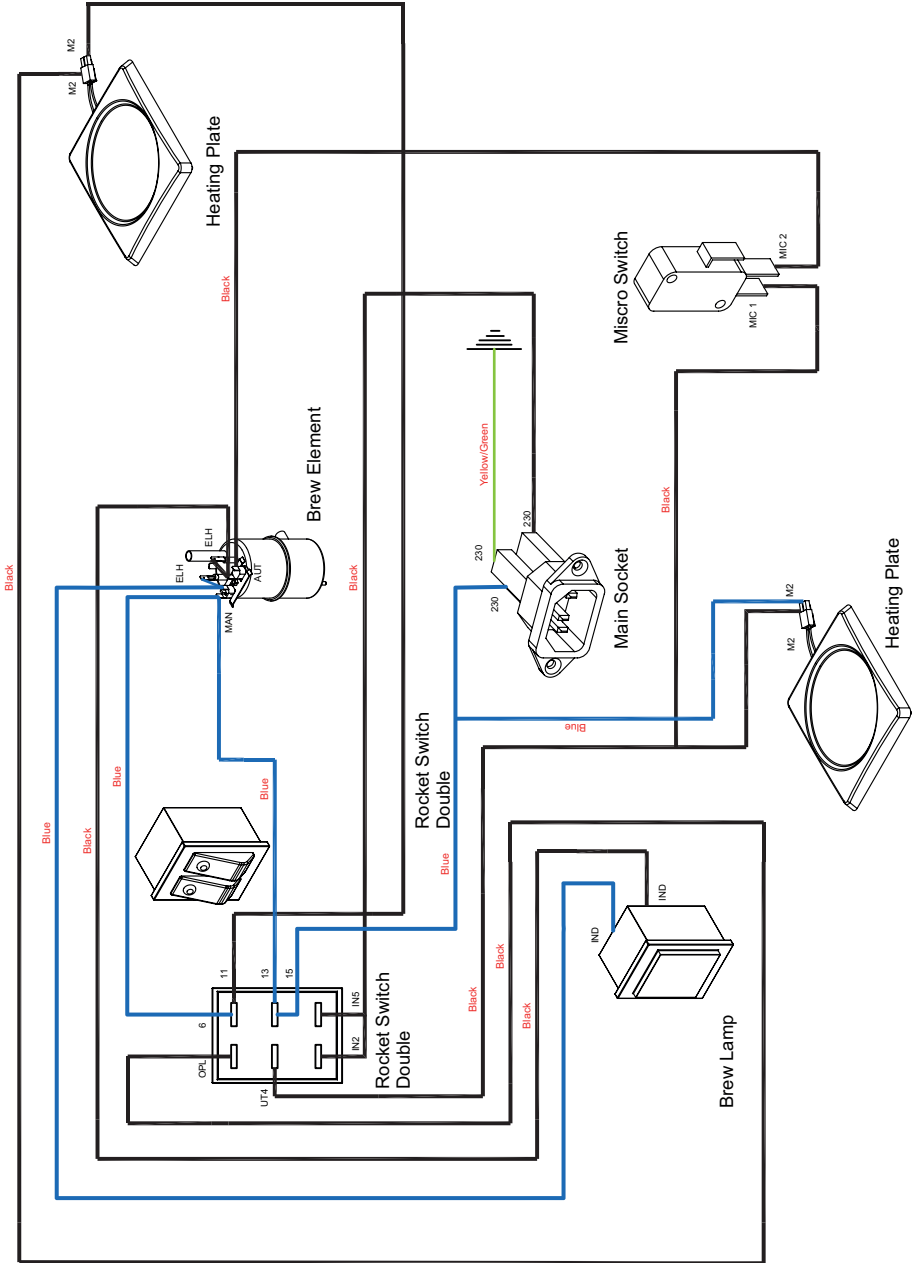
TEMPERATURE CONTROL

SHOWN ON THE DISPLAY	POSSIBLE FAULT	POSSIBLE SOLUTION
	<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>- Replace temperature sensor.</li> <li>- Check cables.</li> </ul>
	<ul style="list-style-type: none"> <li>- Heating time too long.</li> <li>- Solid state broken.</li> <li>- Element broken.</li> <li>- Overheating guard tripped or broken.</li> </ul>	<ul style="list-style-type: none"> <li>- Restart the machine.</li> <li>- Replace element.</li> <li>- Replace solid state.</li> <li>- Check overheating protection.</li> </ul>

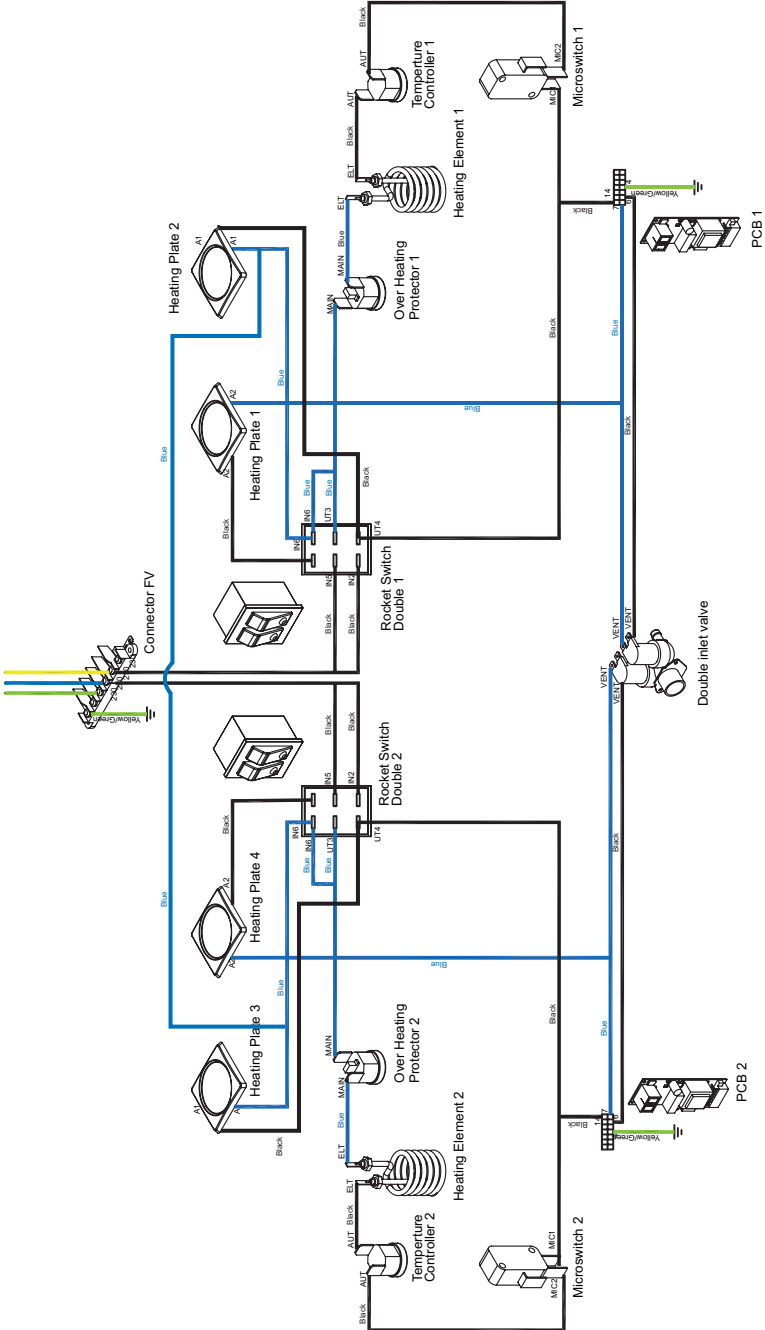
A-2



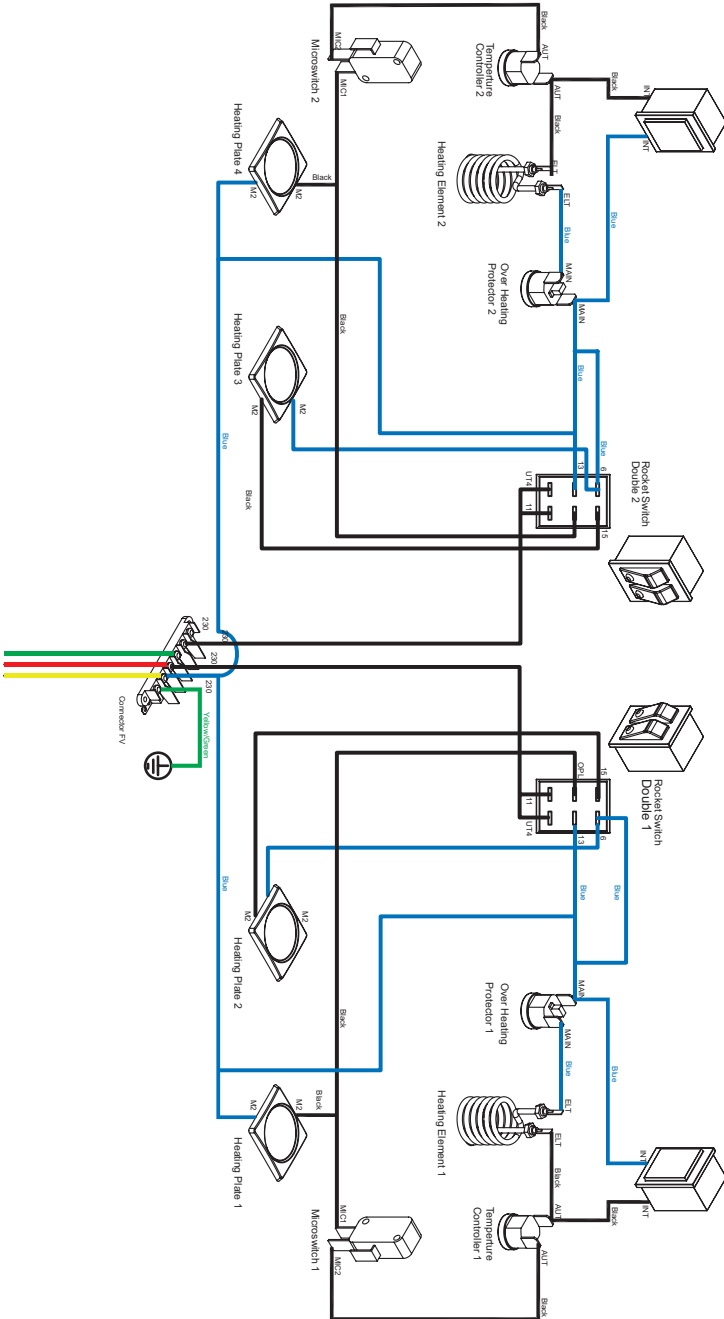
M-2



DA-4

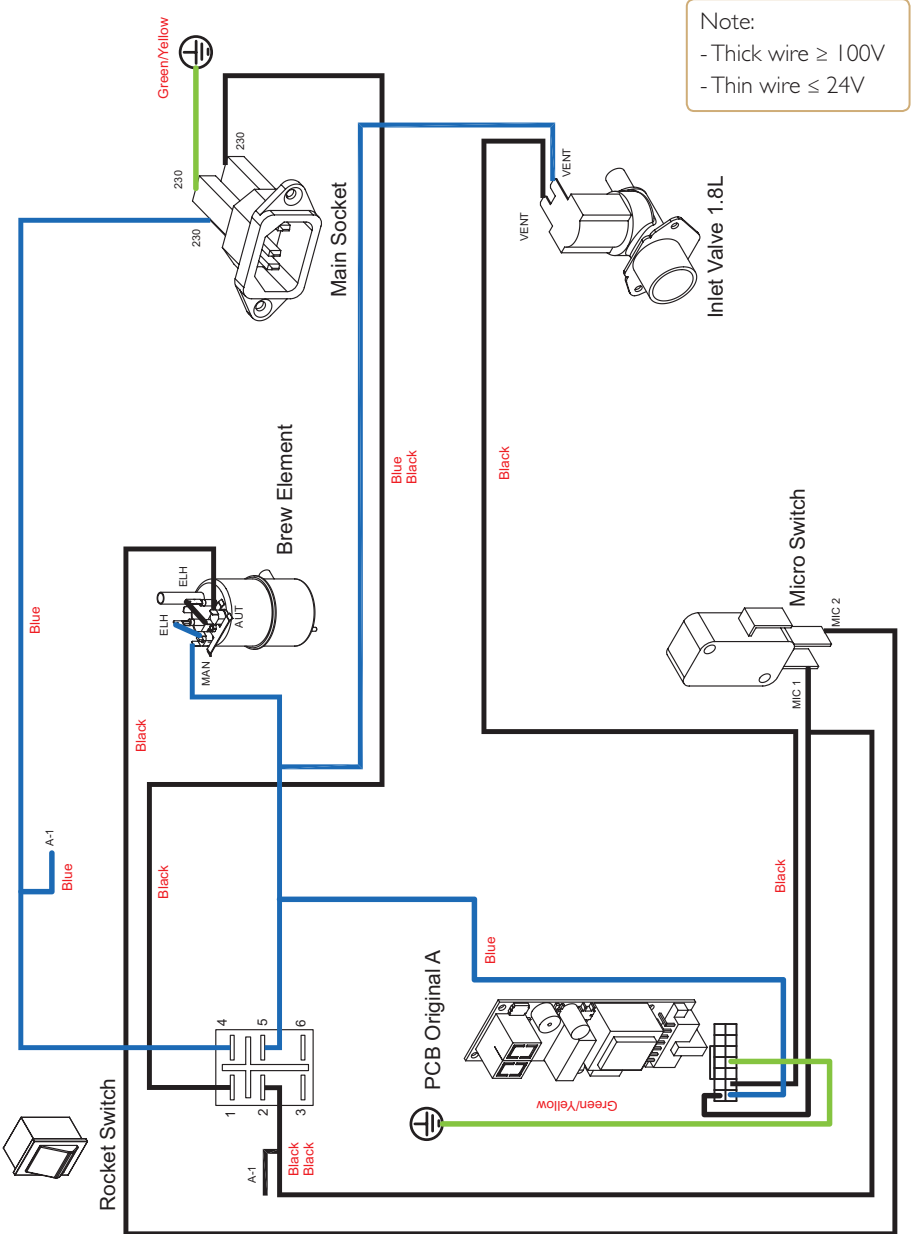


DM-4

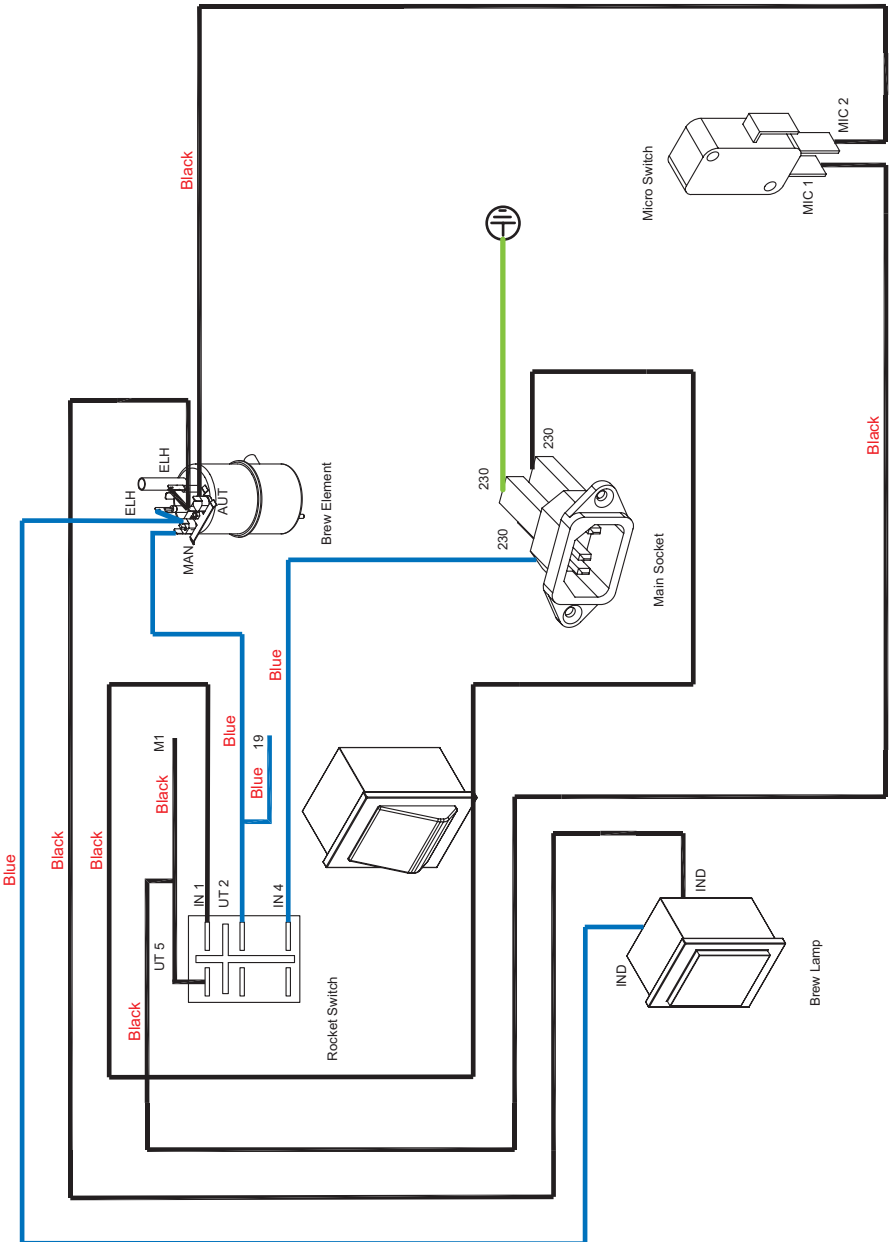




Mega Gold A, Termos A

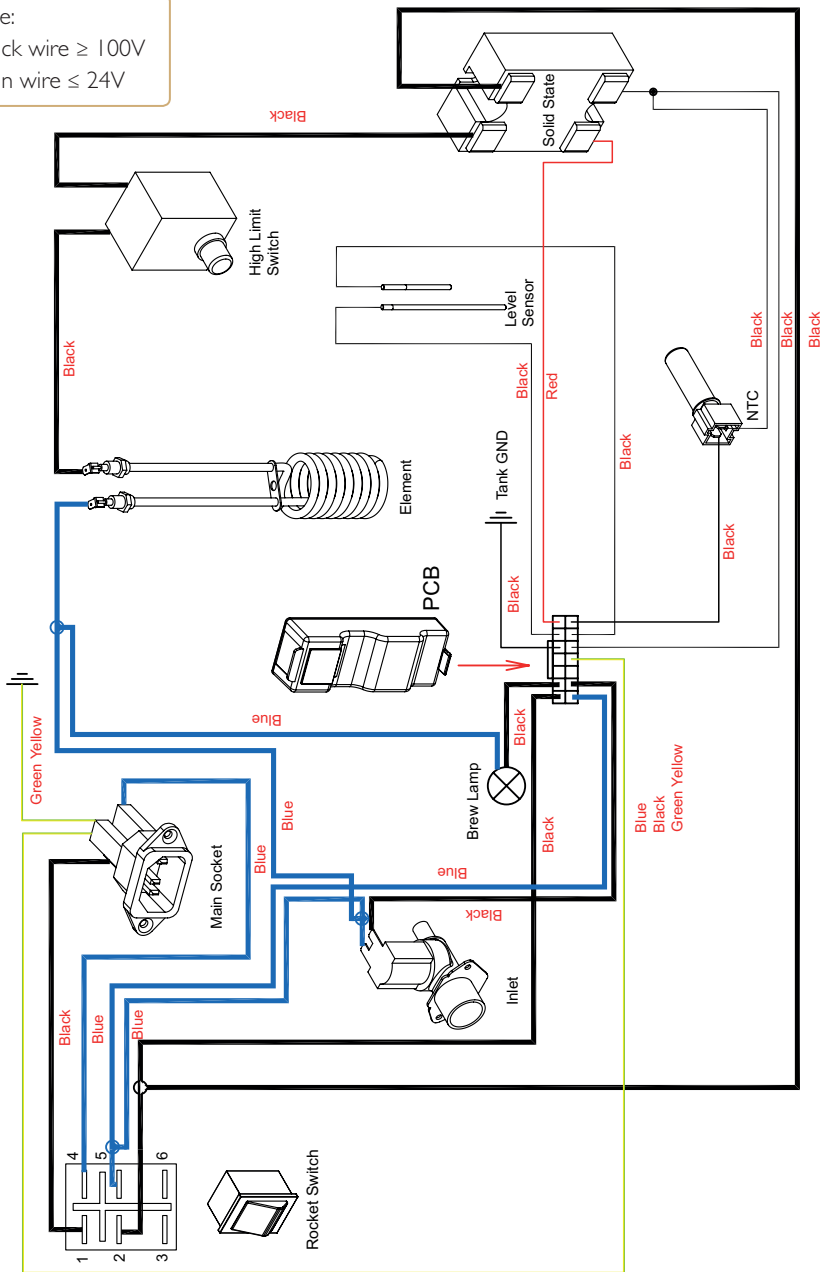


Mega Gold M, Termos M, Office

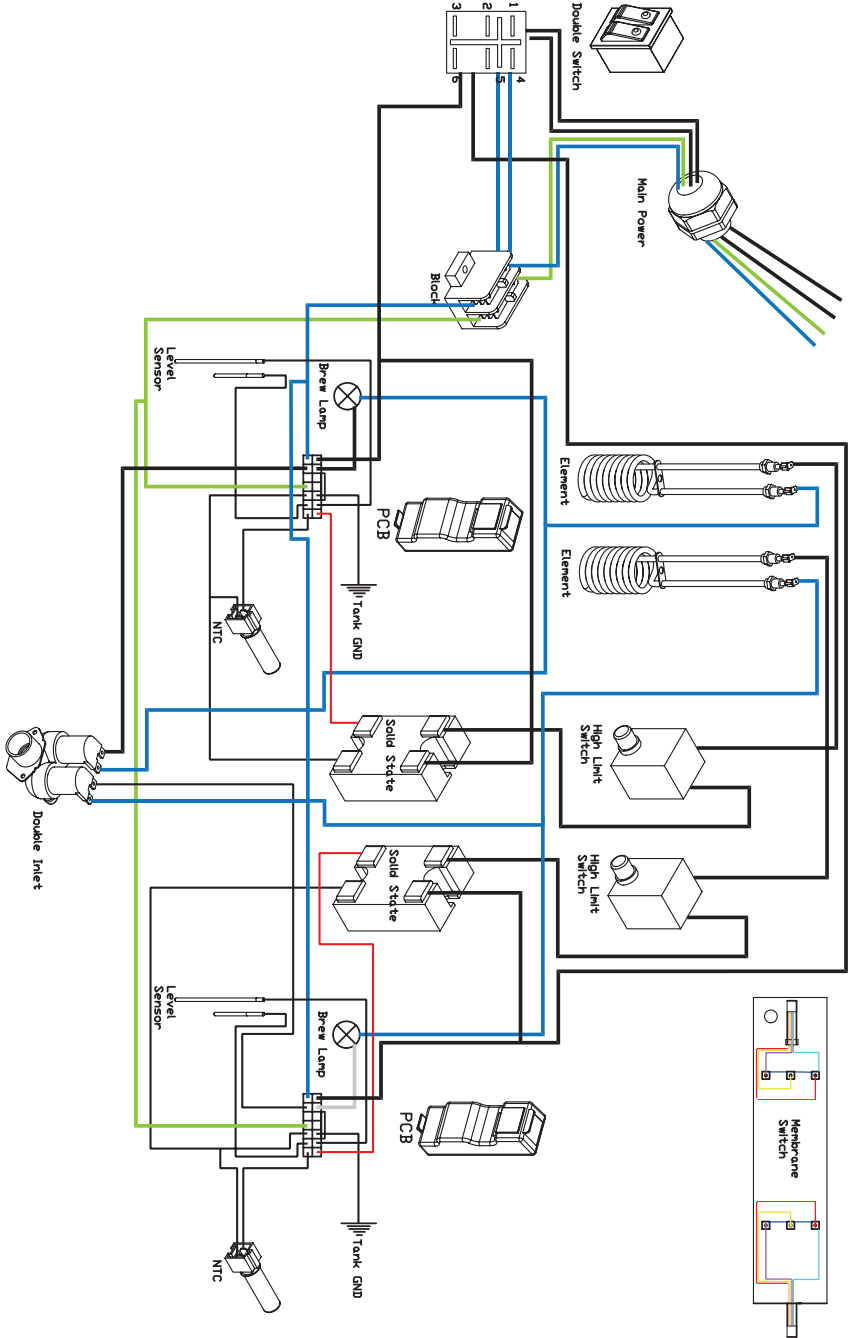


Single Cater

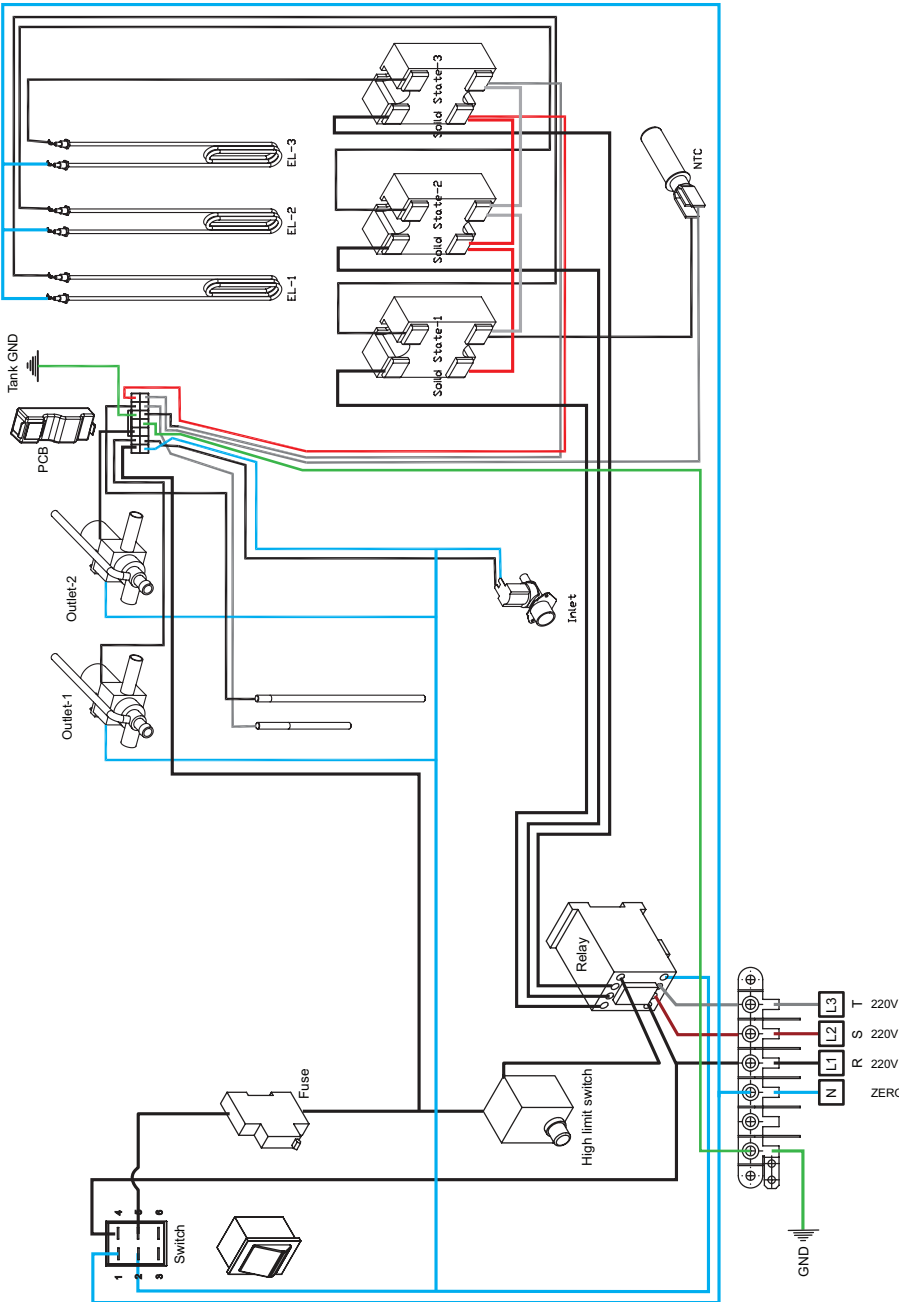
Note:  
- Thick wire  $\geq 100V$   
- Thin wire  $\leq 24V$



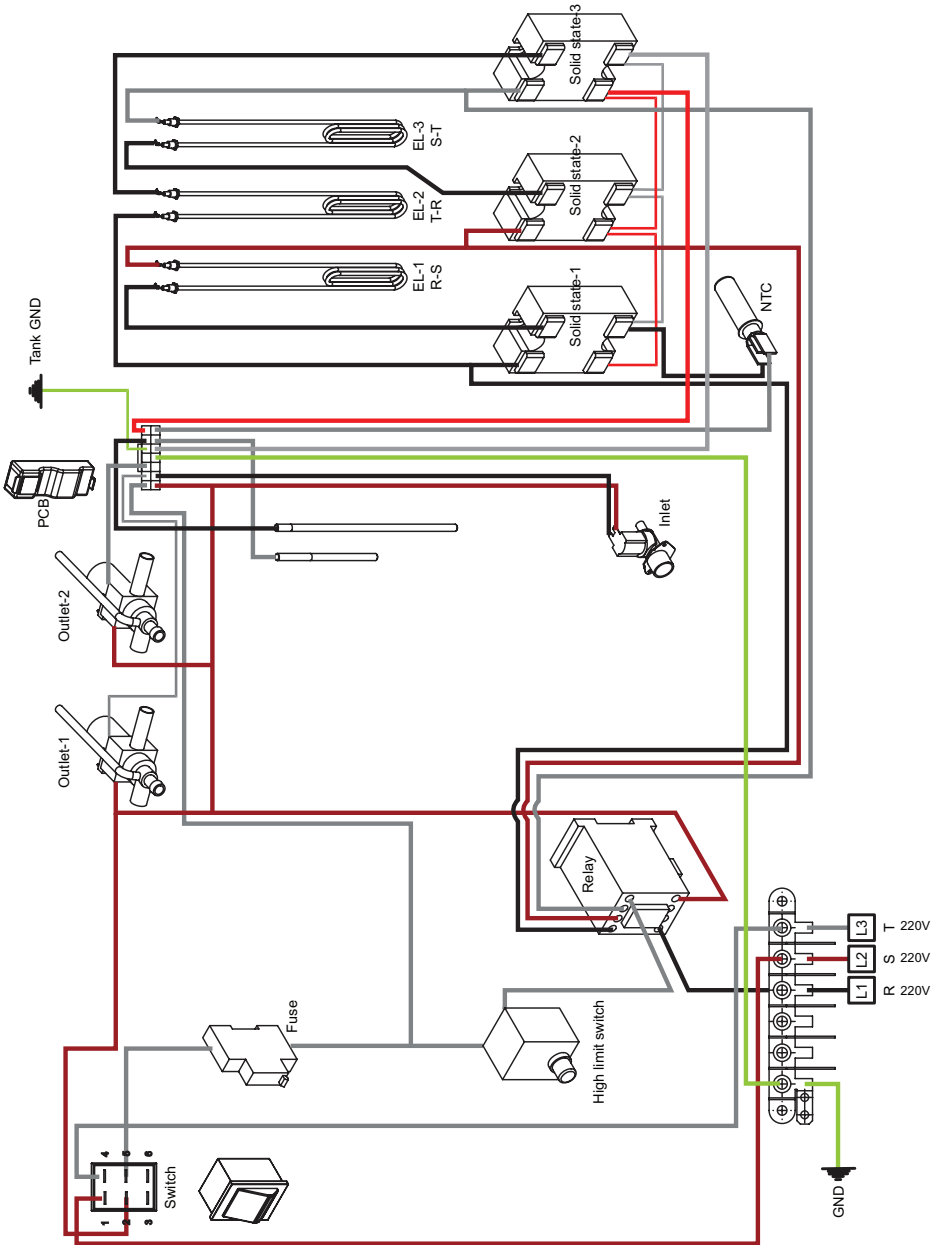
Cater



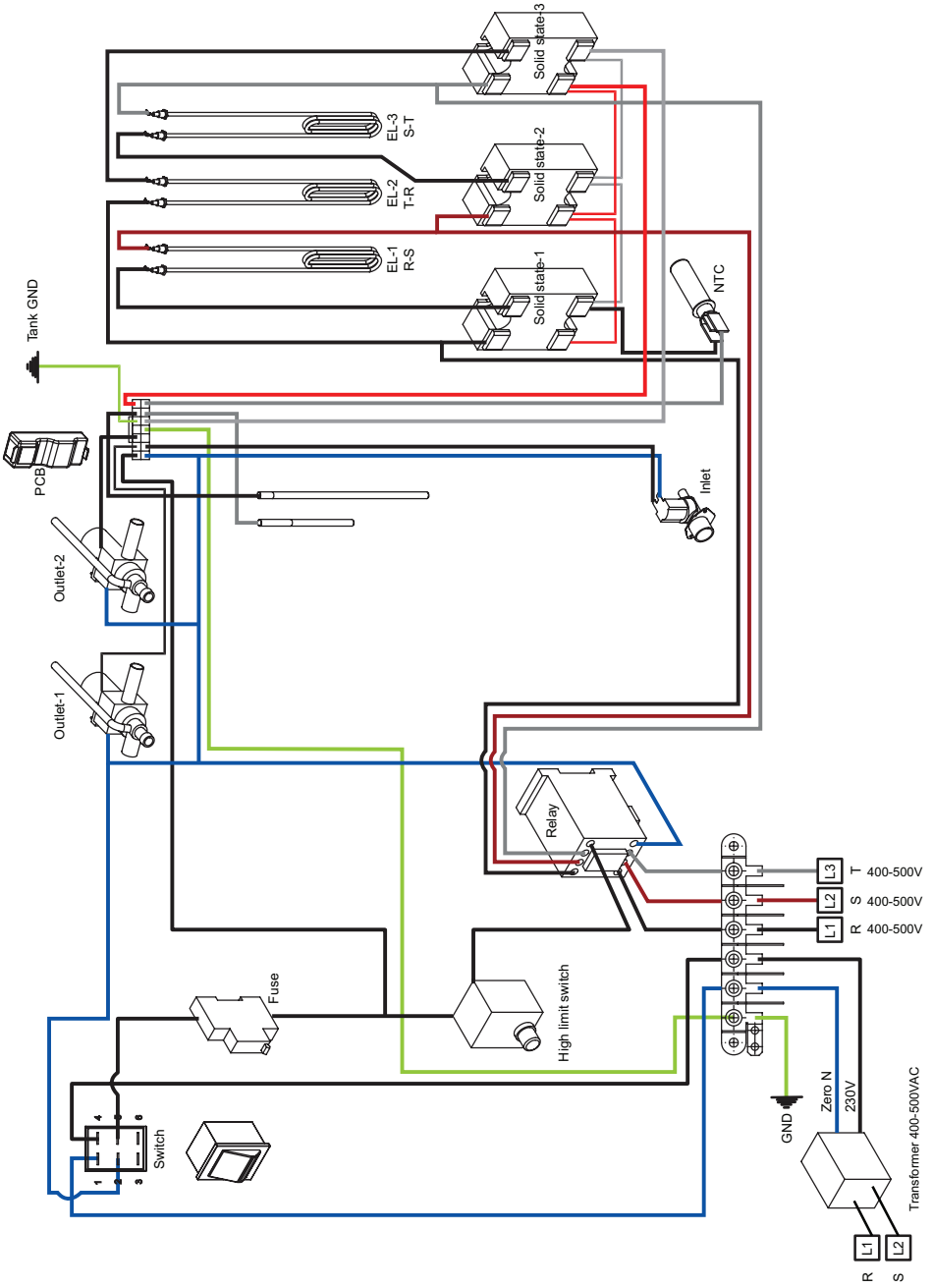
Tower 3x400VAC+Zero+Ground



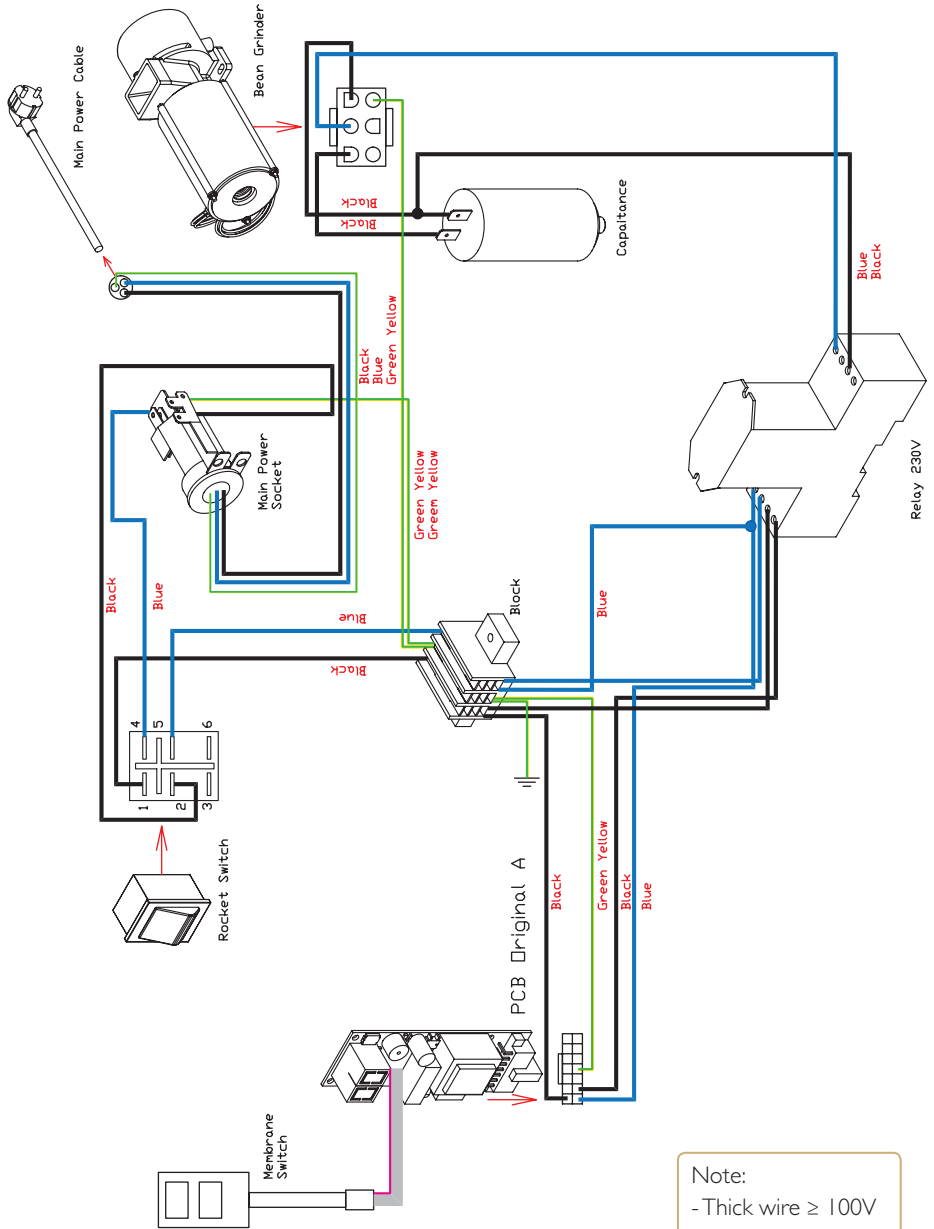
Tower 3x230VAC+Ground



Tower 3x400-500VAC+Ground



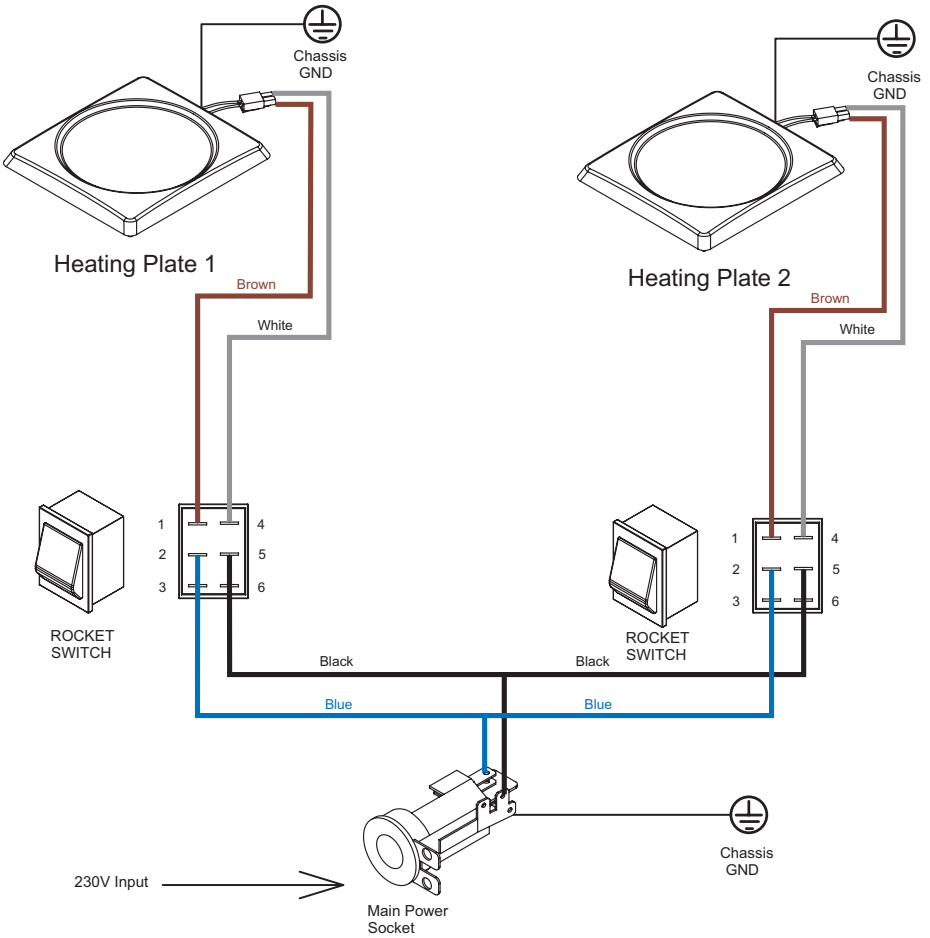
Grinder Original



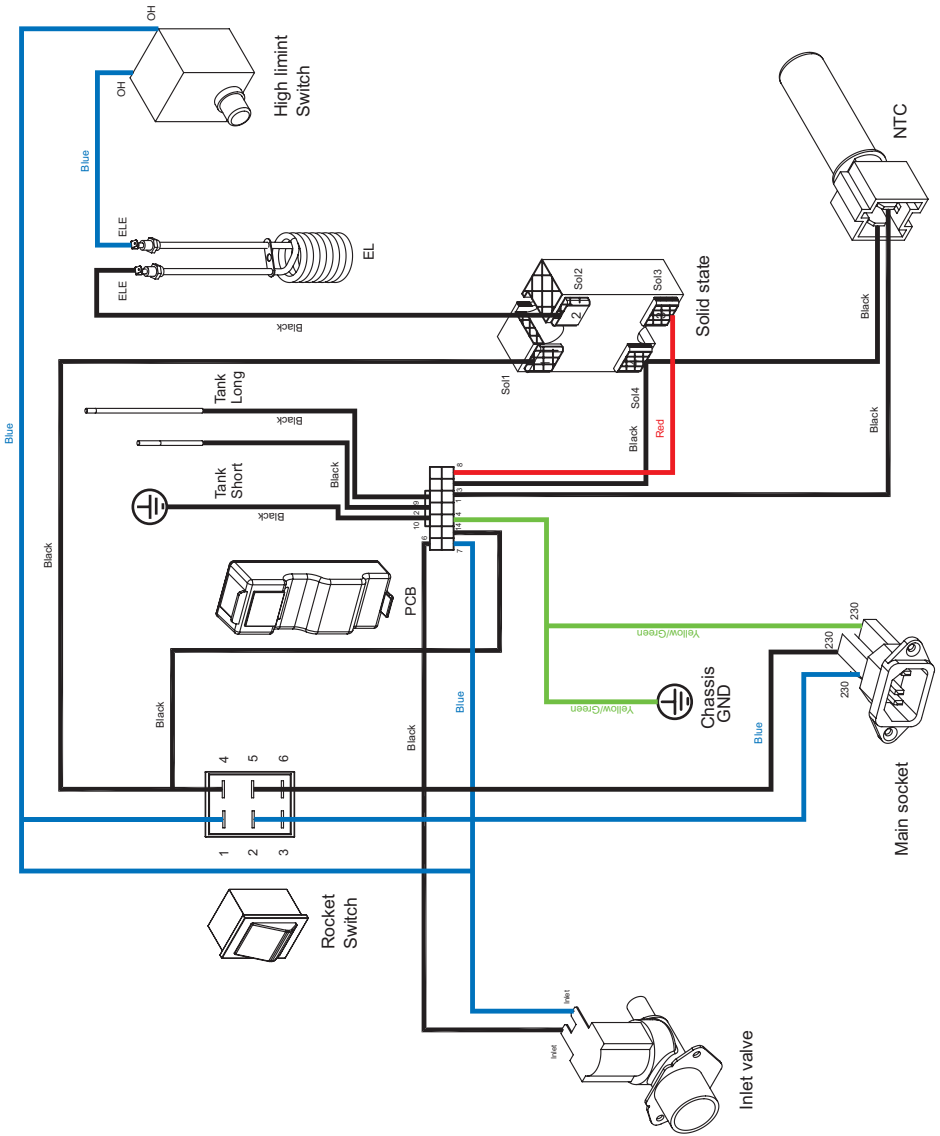
Note:  
- Thick wire ≥ 100V  
- Thin wire ≤ 24V



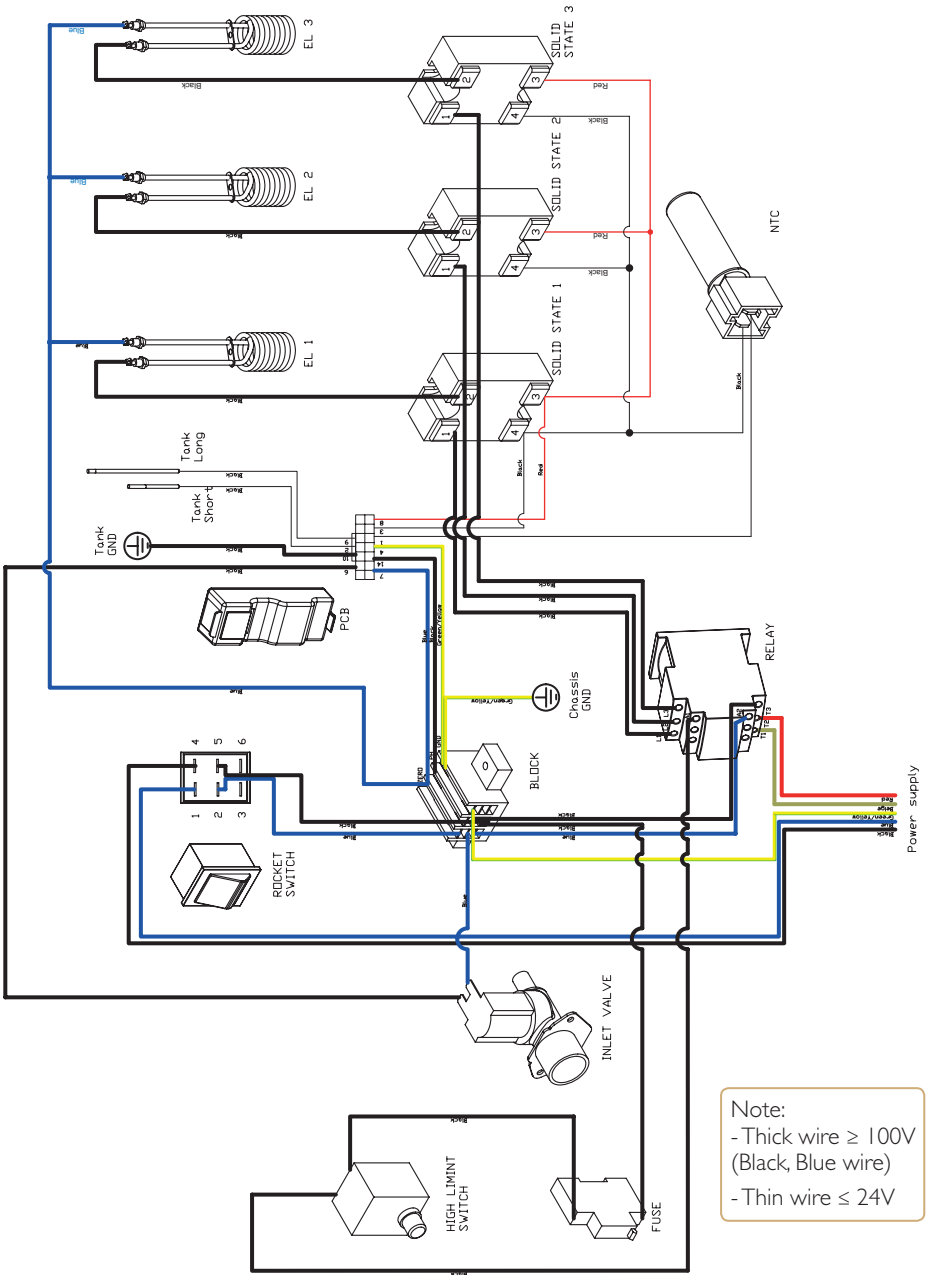
V-2



HVA/HVM I-Phase



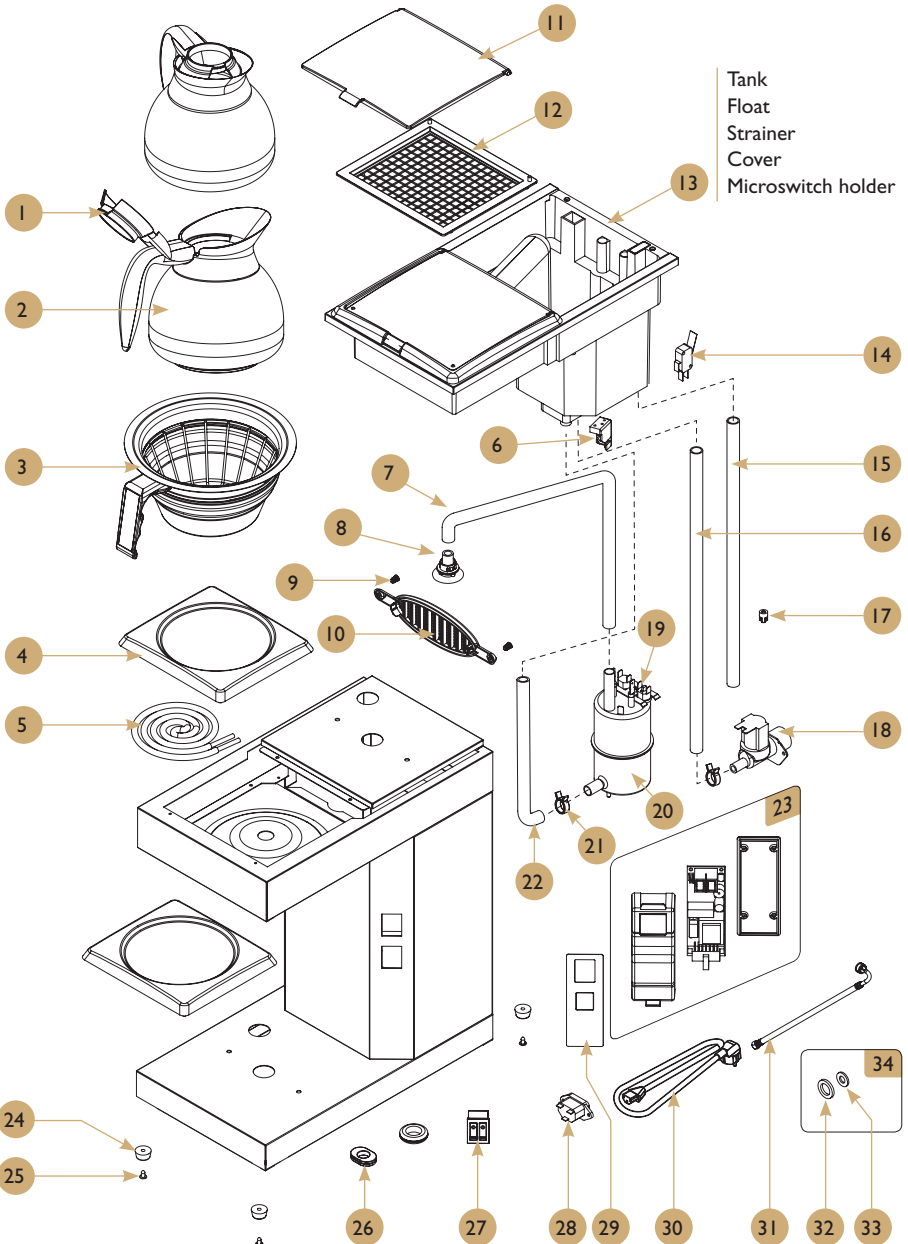
HVA/HVM 3-Phase



Note:  
 - Thick wire ≥ 100V  
 (Black, Blue wire)  
 - Thin wire ≤ 24V

A-2

Drawing



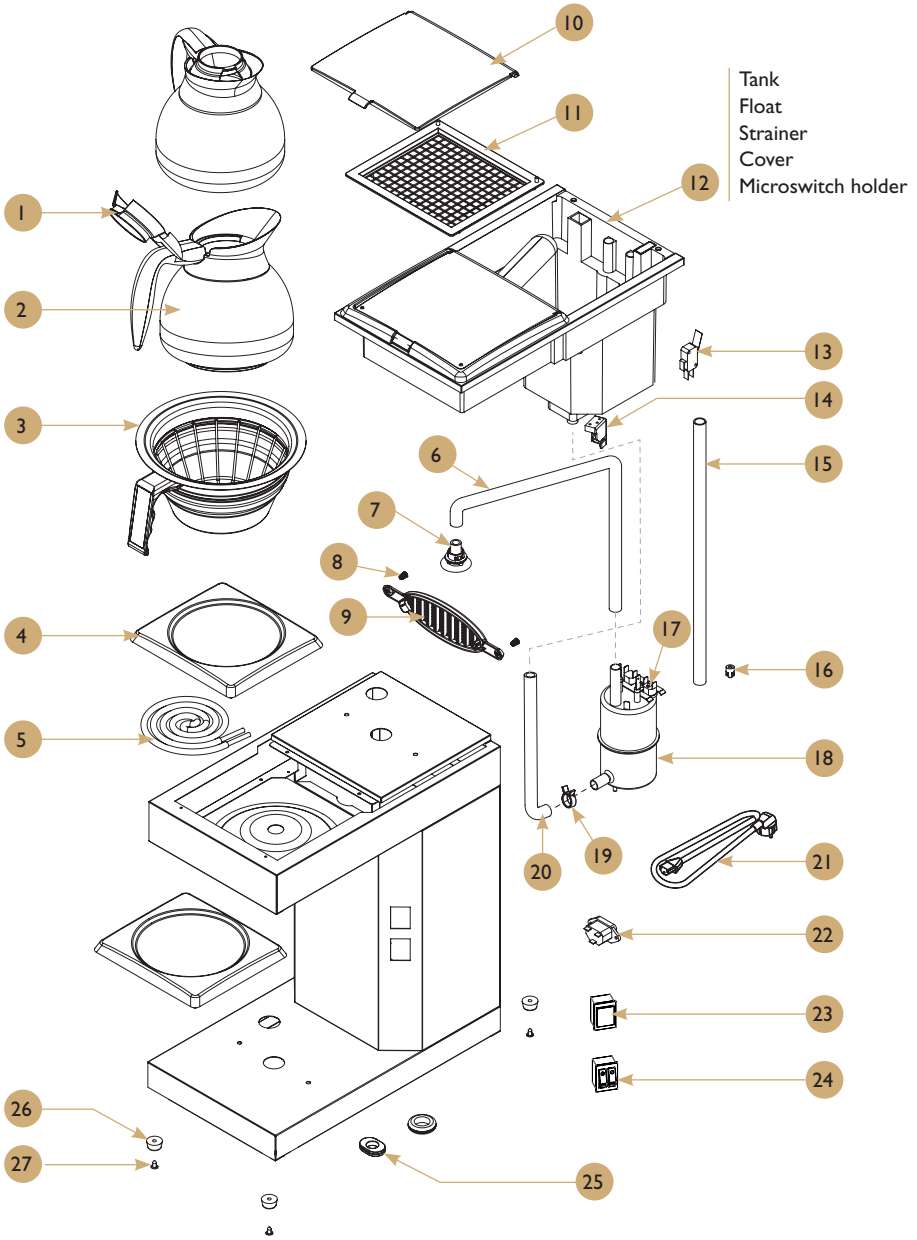
## A-2

## Spare parts list

POS.	PCS	Part No.	Description
1	1	120433	Lid, Glass decanter
2	2	110001	Decanter CQ glass
3	1	1102016	Brew basket 1.8L 90 mm
4	2	120811 (230V)	Warming plate 230V/95W
4	2	1208121 (110V)	Warming plate 110V/95W
5	1	160101	Heat coil 95W
6	1	1204014	Microswitch holder
7	1	1505041	Hot water hose 1.8L
8	1	1204016	Spray nozzle for water tank
9	2	1402150	Screw T20,M4X8mm
10	1	120422	Air inlet plastic 1.8L
11	1	1204012	Lid of tank original
12	1	1204013	Strainer original
13	1	1204015	Water tank complete 1.8L
14	1	160821 (230V)	Micro switch tank 1.8L
14	1	1608221 (110V)	Micro switch 125V
15	1	1561036	Drainage hose 1.8L
16	1	1505022	Inlet hose 400mm
17	1	1206123	Non return valve 1.8L
18	1	120620-01 (230V)	Valve inlet single 1.8L
18	1	120617 (110V)	Inlet coil 110V
19	1	160212-03	Over heating protection
20	1	1205101 (230V)	Brewing element 230V/2200W
20	1	120505 (110V)	Brewing element 110V/1600W
21	1	140339	Clip for hose 16.4mm
22	1	1505021	Silicon hose cold W 1.8L
23	1	1031640 (230V)	Electronic unit PCB Original
23	1	1031643 (110V)	Electronic unit PCB Original 110V
24	4	120320	Rubber feet V2
25	1	1402163	Screw M4X8mm
26	1	1505063	Bottom rubber TPE
27	1	160802-04	Rocker switch double
28	1	160570	Power cord inlet/Main socket
29	1	1603854	Membran switch origi A
30	1	160565	Main supply cable / Europe
31	1	1505042	Inlet hose 3/4"-1/2"
32	1	1264161	Gasket DIA23.5mm x 15mm D3mm
33	1	1264160	Gasket DIA18mm x 9mm D2mm
34	1	2760094	Gasket set for inlet hose

M-2

Drawing



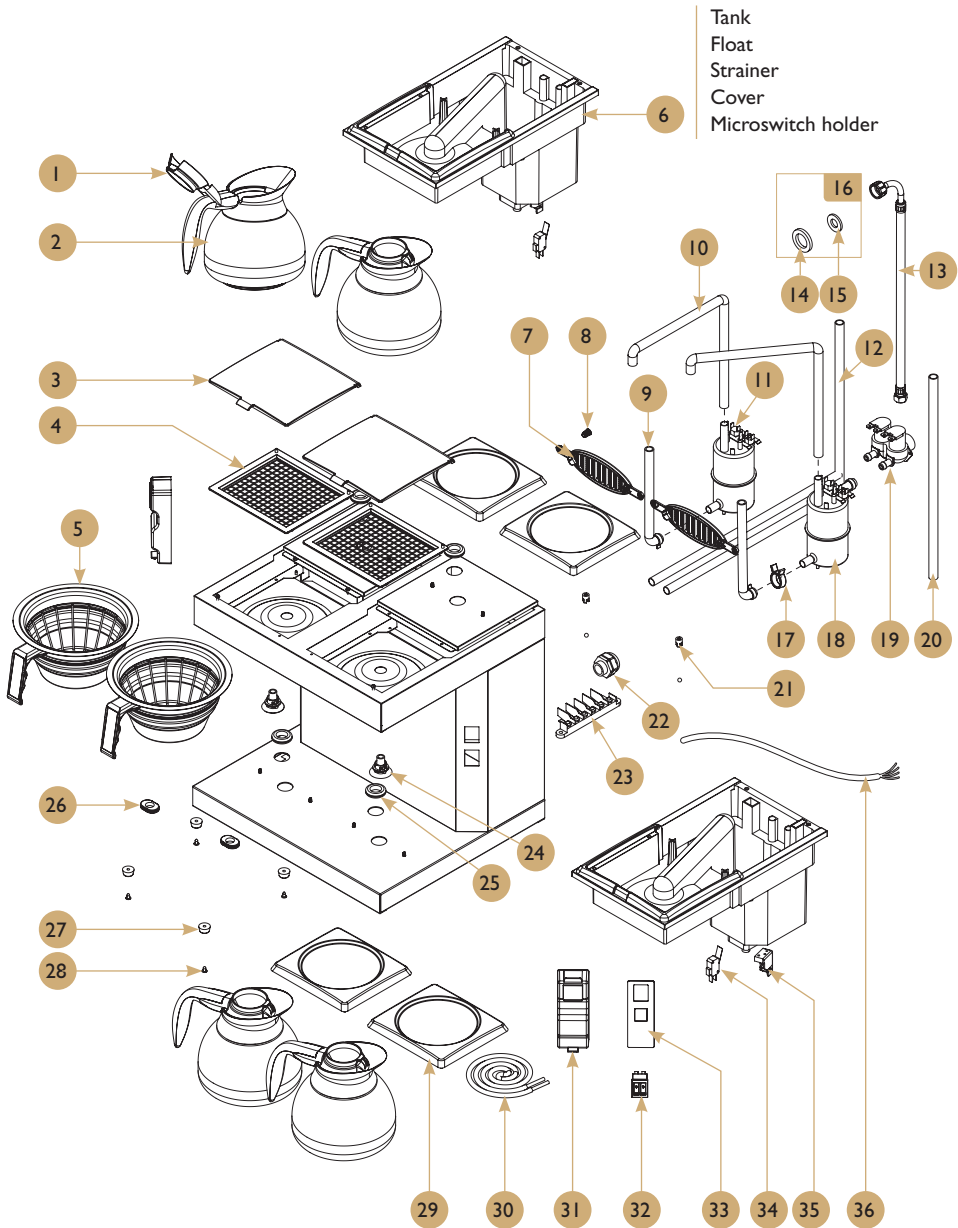
## M-2

## Spare parts list

POS.	PCS	Part No.	Description
1	1	I20433	Lid, Glass decanter
2	2	I10001	Decanter glass
3	1	I102016	Brew basket 1.8L 90 mm
4	2	I20811 (230V)	Warming plate 230V/95W
4	2	I20812I (110V)	Warming plate 110V/95W
5	1	I60101	Heat coil 95W
6	1	I505041	Silicon hose hot 1.8L
7	1	I204016	Spray nozzle for water tank
8	1	I402150	Screw T20 M 4x8mm
9	1	I20422	Air inlet plastic 1.8L
10	1	I204012	Lid of tank original
11	1	I204013	Strainer original
12	1	I204015	Water tank complete 1.8L
13	1	I60821 (230V)	Micro switch tank 1.8L
13	1	I60822I (110V)	Microswitch 125V
14	1	I204014	Microswitch holder
15	1	I505062	Overflow hose
16	1	I206123	Non return valve
17	1	I60212-03	Over heating protection
18	1	I205101 (230V)	Brewing element 230V/2200W
18	1	I20505 (110V)	Brewing element 110V/1600W
19	4	I40339	Clip for hose 16.4mm
20	1	I031503	Silicon hose cold complete
21	1	I60565	Main supply cable / Europe
22	1	I60570	Power cord inlet/Main socket
23	1	I60804-04	Brewing lamp
24	1	I60802-04	Rocker switch double
25	1	I505063	Rubber bottom TPE
26	4	I20320	Rubber feet V2
27	4	I402163	Screw M4x8

DA-4

Drawing





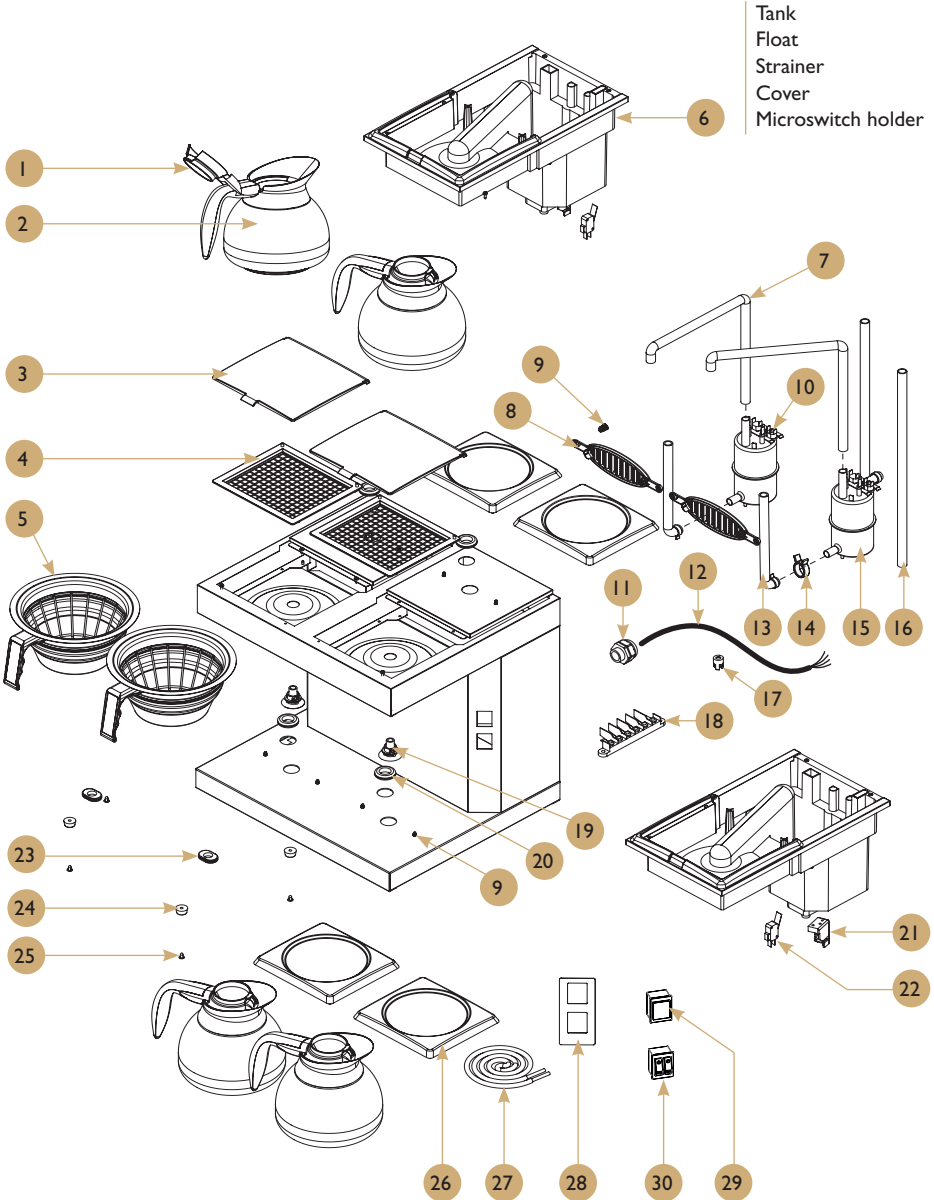
## DA-4

## Spare parts list

POS.	PCS	Part No.	Description
1	1	120433	Decanter lid
2	4	110001	Decanter CQ glass
3	2	1204012	Lid of tank original
4	2	1204013	Strainer
5	2	1102016	Brew basket 1.8L 90 mm
6	2	1204015	Water tank complete 1.8L
7	2	120422	Air inlet plastic 1.8L
8	1	1402150	Screw T20,M4X8
9	2	1031503	Silicon hose cold complete
10	2	1505041	Silicon hose hot 1.8L
11	2	160212-03	Over heating protection
12	1	150501	Silicone tube 8x12mm
13	1	1505042	Inlet hose 3/4"-1/2"
14	1	1206603	Gasket DIA23.5mm x 15mm D3mm
15	1	1206604	Gasket DIA18mm x 9mm D2mm
16	1	2760094	Gasket set for inlet hose
17	4	140339	Clip for hose 16.4mm
18	2	1205101	Brewing element 230V/2200W
19	1	120621-01	Inlet valve 0.95x2L Double
20	2	1505062	Overflow tube
21	2	1206123	Non return valve
22	1	1605651	PG complete (PG16)
23	1	160549	Connector fv122
24	2	1204016	Spray nozzle for water tank
25	6	160536	Gasket rubber NBR(Rubber TRP 30.0)
26	1	1505063	Rubber bottom TPE
27	4	120320	Rubber feet V2
28	4	1402163	Screw M4x8
29	4	120811	Warning plate 230V/95W
30	1	160101	Heat coil 95W
31	2	1031640	Electronic unit PCB Original
32	2	160802-04	Rocker switch double
33	2	1603854	Membran switch origi A
34	2	160821	Micro switch tank 1.8L
35	1	1204014	Microswitch holder
36	1	1605210	Power cable 4 x 1.5mm

DM-4

Drawing



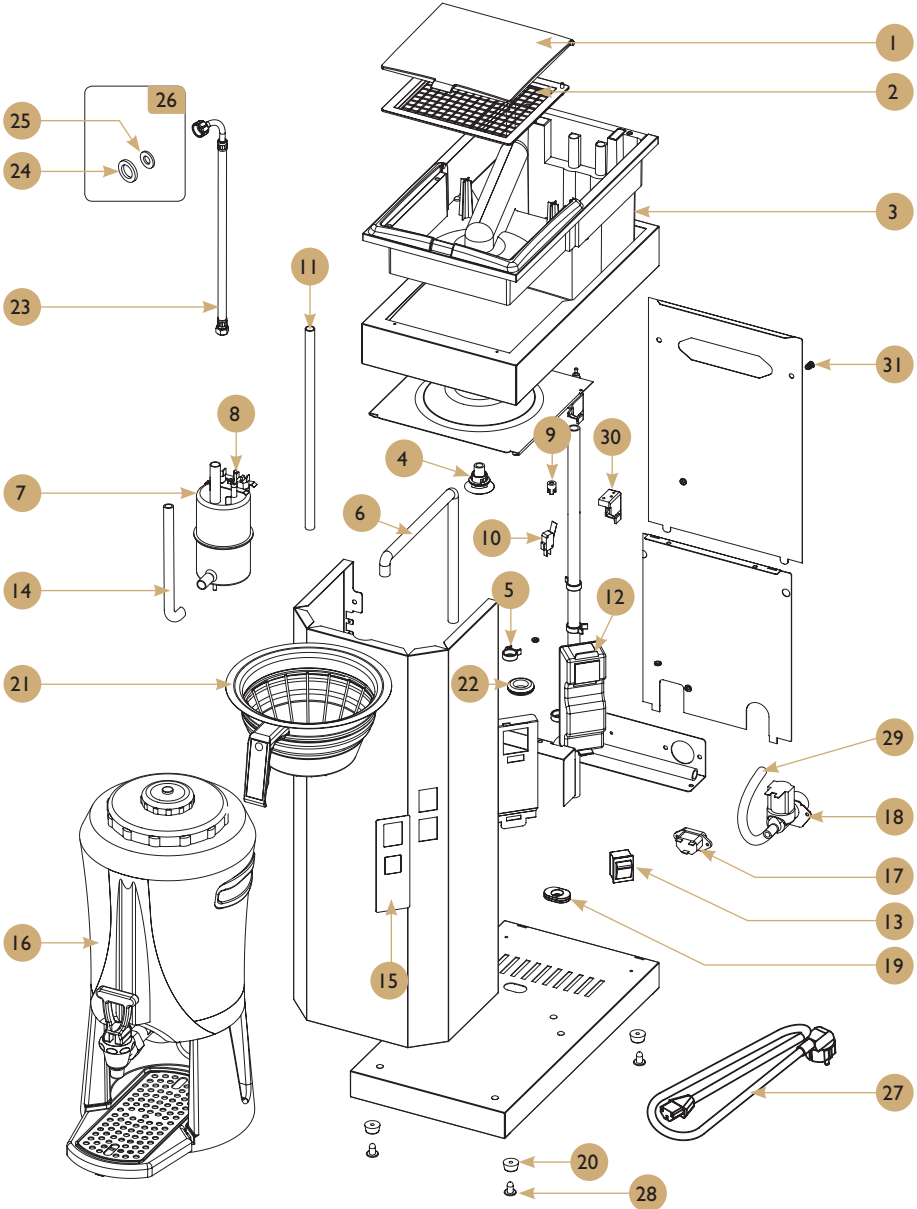
## DM-4

## Spare parts list

POS.	PCS	Part No.	Description
1	1	120433	Decanter lid
2	4	110001	Decanter CQ glass
3	2	1204012	Lid of tank original
4	2	1204013	Strainer
5	2	1102016	Brew basket 1.8L 90 mm
6	2	1204015	Water tank complete 1.8L
7	2	1505041	Silicon hose hot 1.8L
8	2	120422	Air inlet plastic 1.8L
9	12	1402150	Screw T20,M4X8
10	2	160212-03	Over heating protection
11	1	1605651	PG complete (PG16)
12	1	1605210	Power cable 4 x 1.5mm
13	2	1031503	Silicon hose cold complete
14	4	140339	Clip for hose 16.4mm
15	2	1205101	Brewing elemnet 230V/2200W
16	2	1505062	Overflow tube
17	1	1206123	Non return valve
18	1	160549	Connector fv122
19	2	1204016	Spray nozzle for water tank
20	6	160536	Gasket rubber NBR(Rubber Trp 30.0)
21	2	1204014	Microswitch holder
22	2	160821	Micro switch tank 1.8L
23	2	1505063	Bottom cover rubber
24	4	120320	Rubber feet V2
25	4	1402163	Screw M4x8
26	4	120811	Warming plate 230V/95W
27	1	160101	Heat coil 95W
28	1	1603855	Overlay original M
29	1	160804-04	Brewing lamp
30	1	160802-04	Rocker switch double

Mega Gold A

Drawing



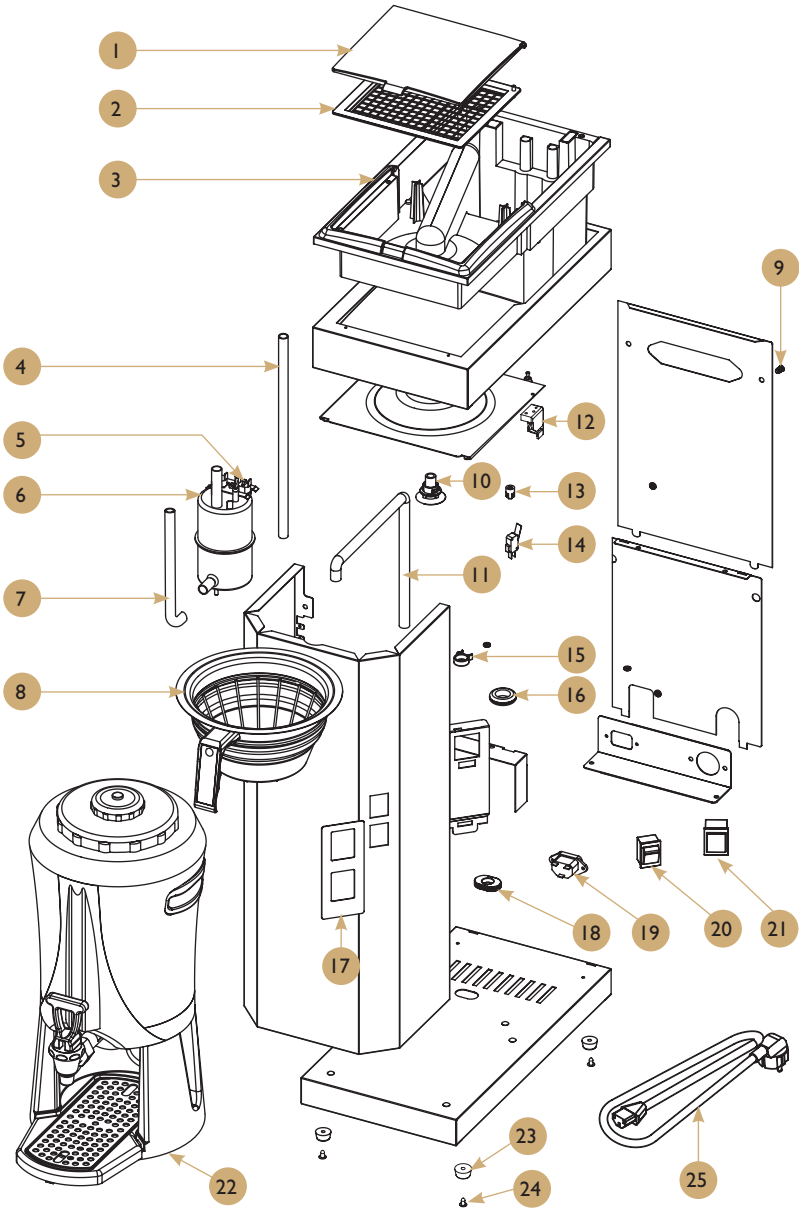
## Mega Gold A

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1204012	Lid
2	1	1204013	Strainer
3	1	1204015	Water tank complete 1.8L
4	1	1204016	Spray nozzle for water tank
5	4	140339	Clip for hose 16.4mm
6	1	1505041	Silicon hose hot W 1.8L
7	1	1205101 (230V)	Brewing element 230V/2200W
7	1	120505 (110V)	Brewing element 110V/1600W
8	1	160212-03	Over heating protection
9	1	1206123	Non return valve 1.8L
10	1	160821 (230V)	Micro switch tank 1.8L
10	1	1608221 (110V)	Micro switch 125V
11	1	1505062	Overflow hose 1.8L
12	1	1031640 (230V)	Electronic unit PCB Original
12	1	1031643 (110V)	Electronic unit PCB Original 110V
13	1	160801-04	Rocker switch single(orange)
14	1	1031503	Silicon hose cold complete
15	1	1603854	Membran switch origi A
16	1	1103303	Serving station 2.5L
17	1	160570	Power cord inlet/ Main socket
18	1	120620-01 (230V)	Valve inlet single 1.8L
18	1	120617 (110V)	Inlet coil 110V
19	1	1505063	Bottom cover rubber
20	4	120320	Rubber feet
21	1	1102016	Brew basket 1.8L
22	6	160536	Gasket rubber NBR(Rubber Trp 30.0)
23	1	1505042	Inlet hose 3/4"-1/2"
24	1	1206603	Gasket DIA23.5mm x 15mm D3mm
25	1	1206604	Gasket DIA18mm x 9mm D2mm
26	1	2760094	Gasket set for inlet hose
27	1	160565	Main supply cable / Europe
28	4	1402163	Screw M4x8
29	Sale in M	150501	Silicone tube 8x12mm
30	1	1204014	Microswitch holder
31	1	1402150	Screw T20,M4X8mm

Mega Gold M

Drawing



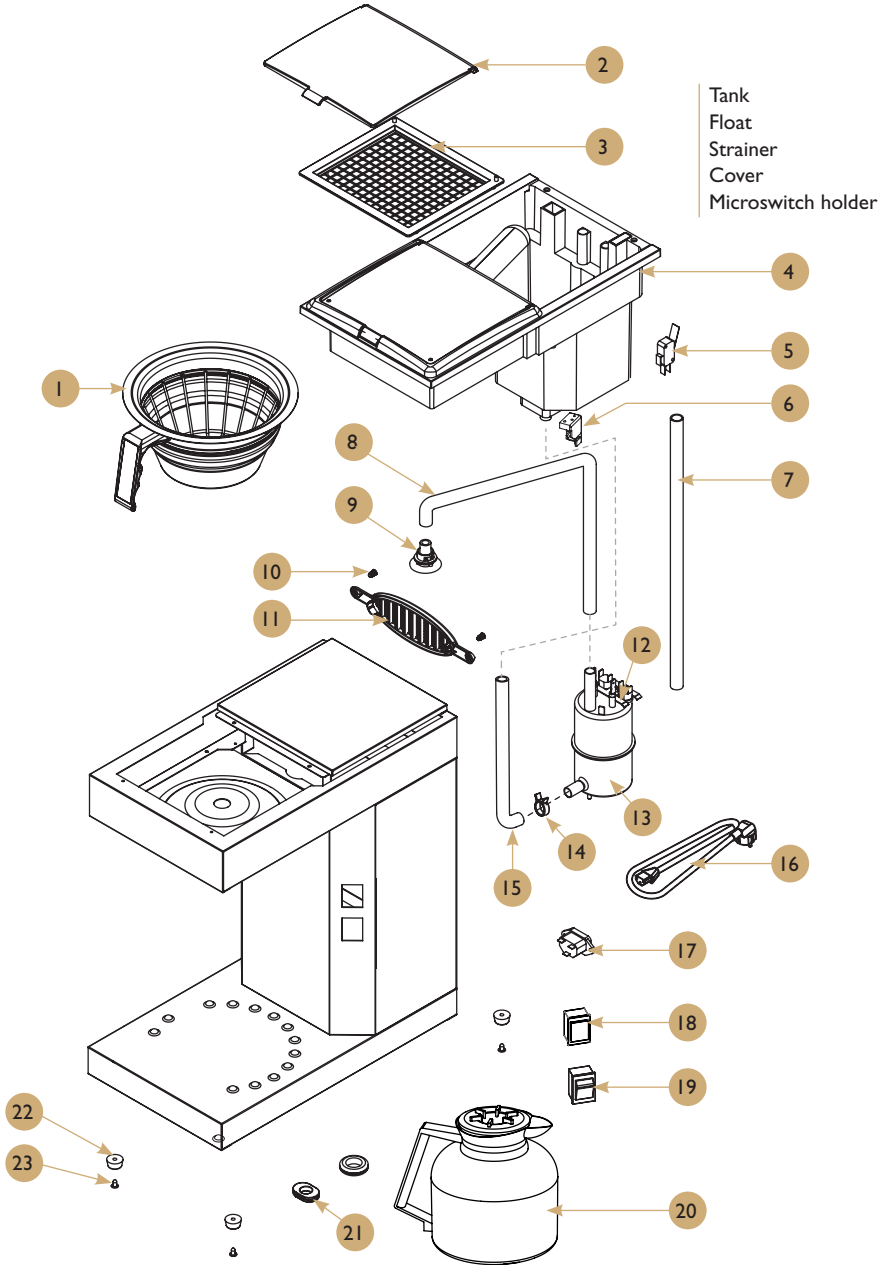
## Mega Gold M

## Spare parts list

POS.	PCS	Part No.	Description
1	1	I204012	Lid
2	1	I204013	Strainer
3	1	I204015	Water tank complete 1.8L
4	1	I505062	Overflow hose 1.8L
5	1	I60212-03	Over heating protection
6	1	I205101 (230V)	Brewing element 230V/2200W
6	1	I20505 (110V)	Brewing element 110V/1600W
7	1	I031503	Silicon hose cold complete
8	1	I102016	Brew basket 1.8L
9	1	I402150	Screw T20, M4X8mm
10	1	I204016	Spray nozzle for water tank
11	1	I505041	Silicon hose hot W 1.8L
12	1	I204014	Microswitch holder
13	1	I206123	Non return valve 1.8L
14	1	I60821 (230V)	Microswitch tank 1.8L
14	1	I608221 (110V)	Micro switch 125V
15	4	I40339	Clip for hose 16.4mm
16	6	I60536	Gasket rubber NBR(Rubber Trp 30.0)
17	1	I603855	Overlay original M
18	1	I505063	Bottom cover rubber
19	1	I60570	Power cord inlet/ Main socket
20	1	I60801-04	Rocker switch single
21	1	I60804-04	Brewing lamp
22	1	I103303	Serving station 2.5L
23	4	I20320	Rubber feet
24	4	I402163	Screw M4x8
25	1	I60565	Main supply cable / Europe

Thermos Office

Drawing





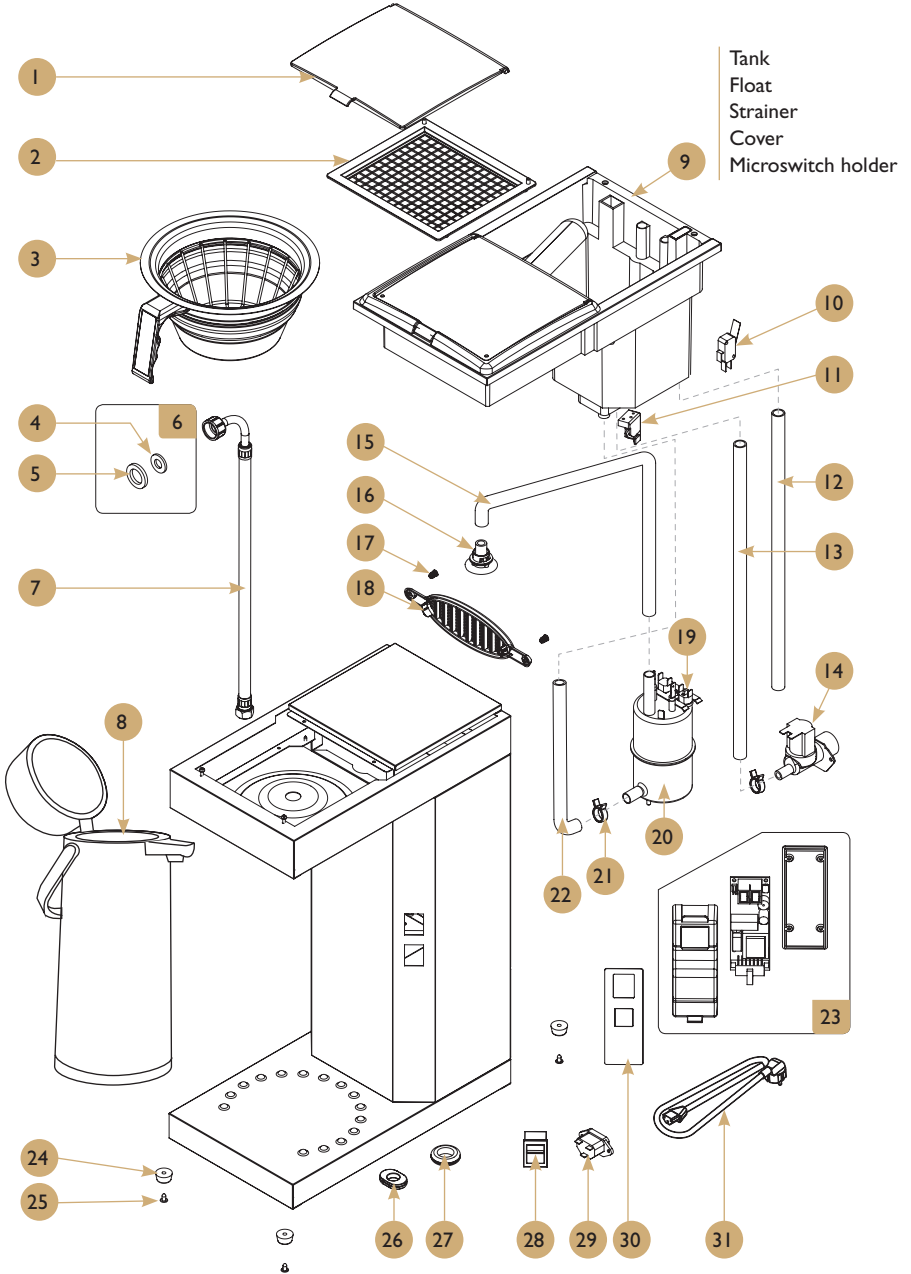
## Thermos Office

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1102016	Brew basket 1.8L 90 mm
2	1	1204012	Lid of tank original
3	1	1204013	Strainer original
4	1	1204015	Water tank complete 1.8L
5	1	160821 (230V)	Micro switch tank 1.8L
5	1	1608221 (110V)	Micro switch 125V
6	1	1204014	Microswitch holder
7	1	1505062	Over flow hose 1.8L
8	1	1505041	Silicon hose hot 1.8L
9	1	1204016	Spray nozzle for water tank
10	2	1402150	Screw T20,M4X8mm
11	1	120422	Air inlet plastic 1.8L
12	1	160212-03	Over heating protection
13	1	1205101 (230V)	Brewing element 230V/2200W
13	1	120505 (110V)	Brewing element 110V/1600W
14	4	140339	Clip for hose 16.4mm
15	1	1031503	Silicon hose cold complete
16	1	160565	Main supply cable / Europe
17	1	160570	Power cord inlet / Main socket
18	1	160804-04	Brewing lamp
19	1	160801-4	Rocker switch single
20	1	1103256	Thermos 1.9L
21	1	1505063	Rubber bottom TPE
22	4	120320	Rubber feet V2
23	4	1402163	Screw M4x8

Thermos A

Drawing



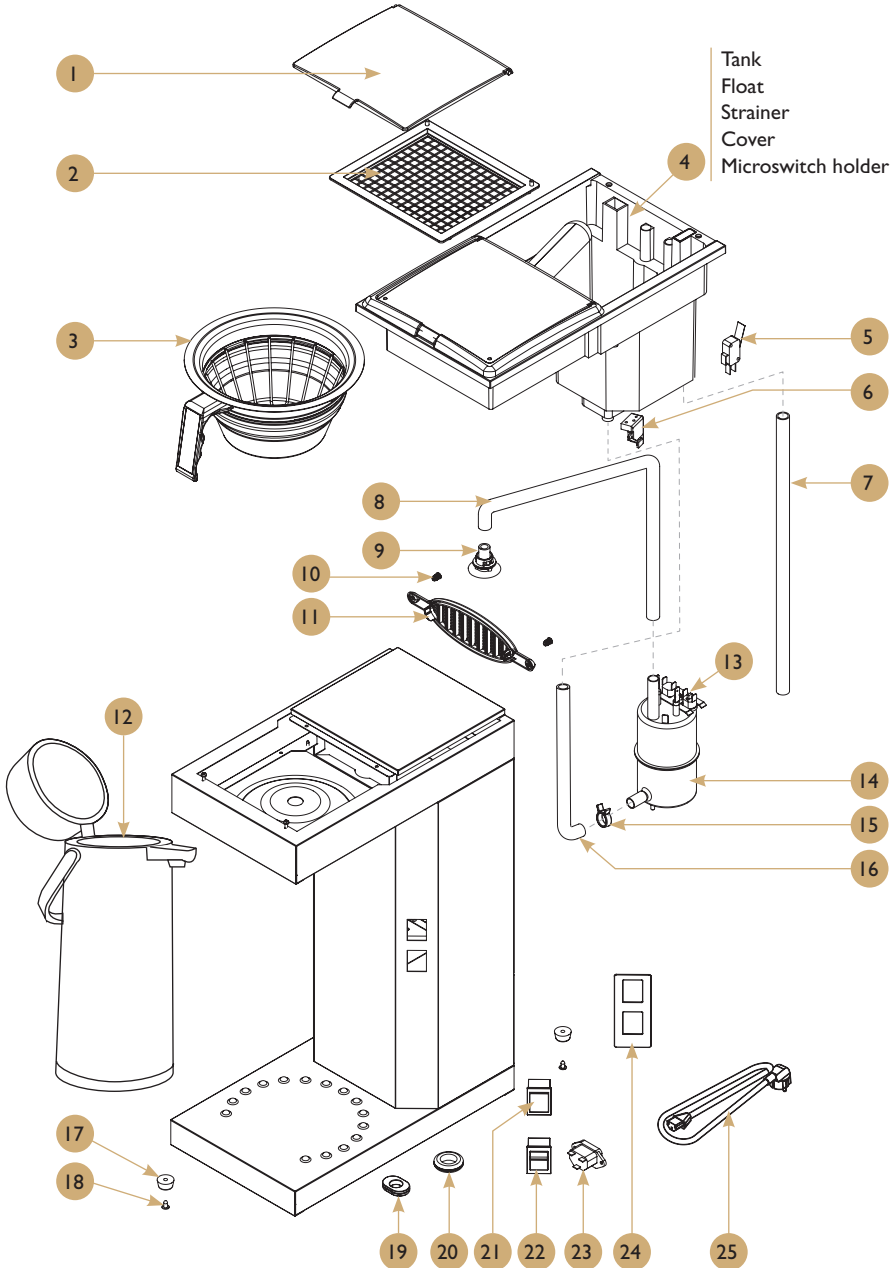
## Thermos A

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1204012	Lid of tank original
2	1	1204013	Strainer original
3	1	1102016	Brew basket 1.8L 90 mm
4	1	1206604	Gasket DIA18mm x 9mm D2mm
5	1	1206603	Gasket DIA23.5mm x 15mm D3mm
6	1	2760094	Gasket set for inlet hose
7	1	1505042	Inlet hose 3/4"-1/2"
8	1	1103184	Thermos 2.2L
9	1	1204015	Water tank complete 1.8L
10	1	160821 (230V)	Micro switch tank 1.8L
10	1	1608221 (110V)	Micro switch 125V
11	1	1204014	Microswitch holder
12	1	1505062	Overflow hose
13	Sale in M	150501	Silicone tube 8x12mm
14	1	120620-01 (230V)	Valve inlet single 1.8L
14	1	120617 (110V)	Inlet coil 110V
15	1	1505041	Hot water hose 1.8L
16	1	1204016	Spray nozzle for water tank
17	2	1402150	Screw T20,M4X8mm
18	1	120422	Air inlet plastic 1.8L
19	1	160212-03	Over heating protection
20	1	1205101 (230V)	Brewing element 230V/2200W
20	1	120505 (110V)	Brewing element 110V/1600W
21	1	140339	Clip for hose 16.4mm
22	1	1031503	Silicon hose cold complete
23	1	1031640 (230V)	Electronic unit PCB Original
23	1	1031643 (110V)	Electronic unit PCB Original 110V
24	4	120320	Rubber feet V2
25	4	1402163	Screw M4x8
26	1	1505063	Bottom rubber TPE
27	6	160536	Gasket rubber NBR(Rubber Trp 30.0)
28	1	160801-04	Rocker switch single(orange)
29	1	160570	Power cord inlet/Main socket
30	1	1603854	Membran switch Original A
31	1	160565	Main supply cable / Europe

Thermos M

Drawing



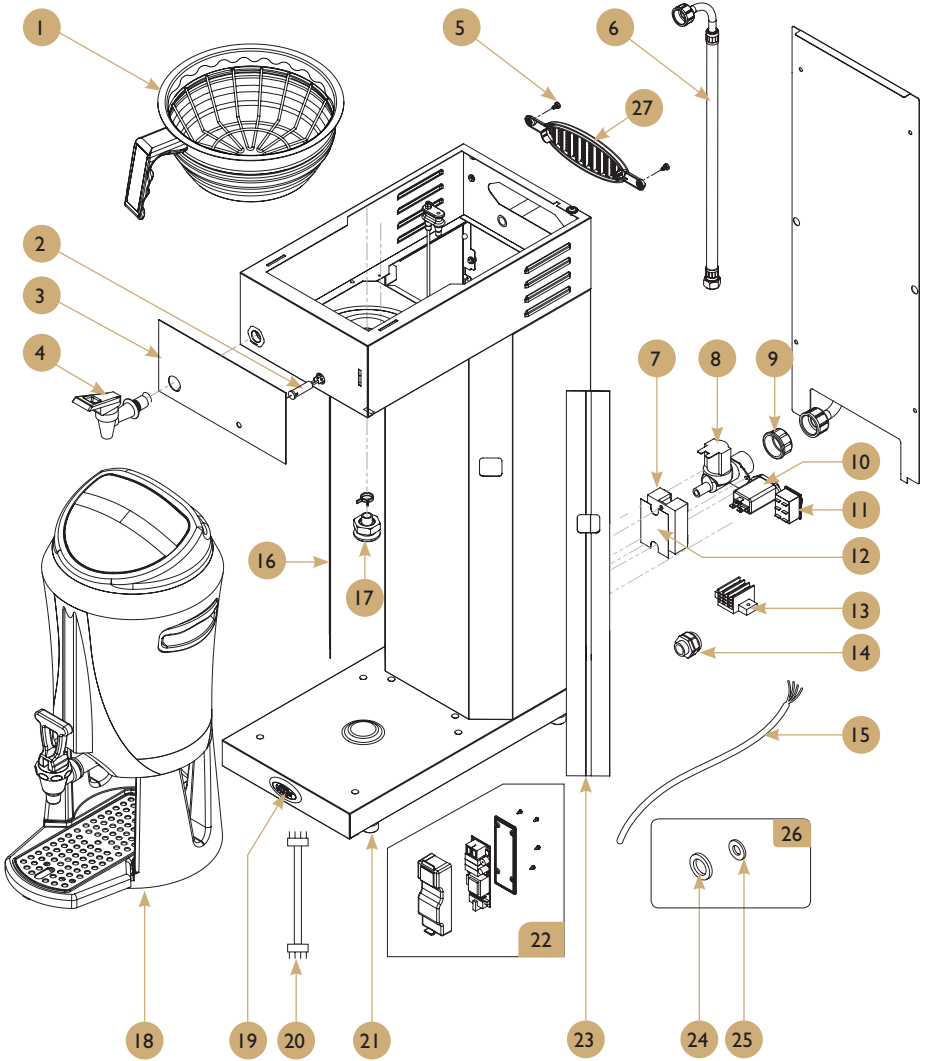
## Thermos M

## Spare parts list

POS.	PCS	Part No.	Description
1	1	I204012	Lid of tank original
2	1	I204013	Strainer original
3	1	I102016	Brew basket 1.8L 90 mm
4	1	I204015	Water tank complete 1.8L
5	1	I60821 (230V)	Micro switch tank 1.8L
5	1	I60822I (110V)	Micro switch 125V
6	1	I204014	Microswitch holder
7	1	I505062	Overflow hose
8	1	I505041	Hot water hose 1.8L
9	1	I204016	Spray nozzle for water tank
10	2	I402150	Screw T20,M4X8mm
11	1	I20422	Air inlet plastic 1.8L
12	1	I103184	Thermos 2.2L
13	1	I60212-03	Over heating protection
14	1	I205101 (230V)	Brewing element 230V/2200W
14	1	I20505 (110V)	Brewing element 110V/1600W
15	1	I40339	Clip for hose 16.4mm
16	1	I031503	Silicon hose cold complete
17	4	I20320	Rubber feet V2
18	4	I402163	Screw M4x8
19	1	I505063	Bottom rubber TPE
20	6	I60536	Gasket rubber NBR(Rubber Trp 30.0)
21	1	I60804-04	Brewing lamp
22	1	I60801-04	Rocker switch single(orange)
23	1	I60570	Power cord inlet/Main socket
24	1	I603855	Overlay original M
25	1	I60565	Main supply cable / Europe

Cater

Drawing



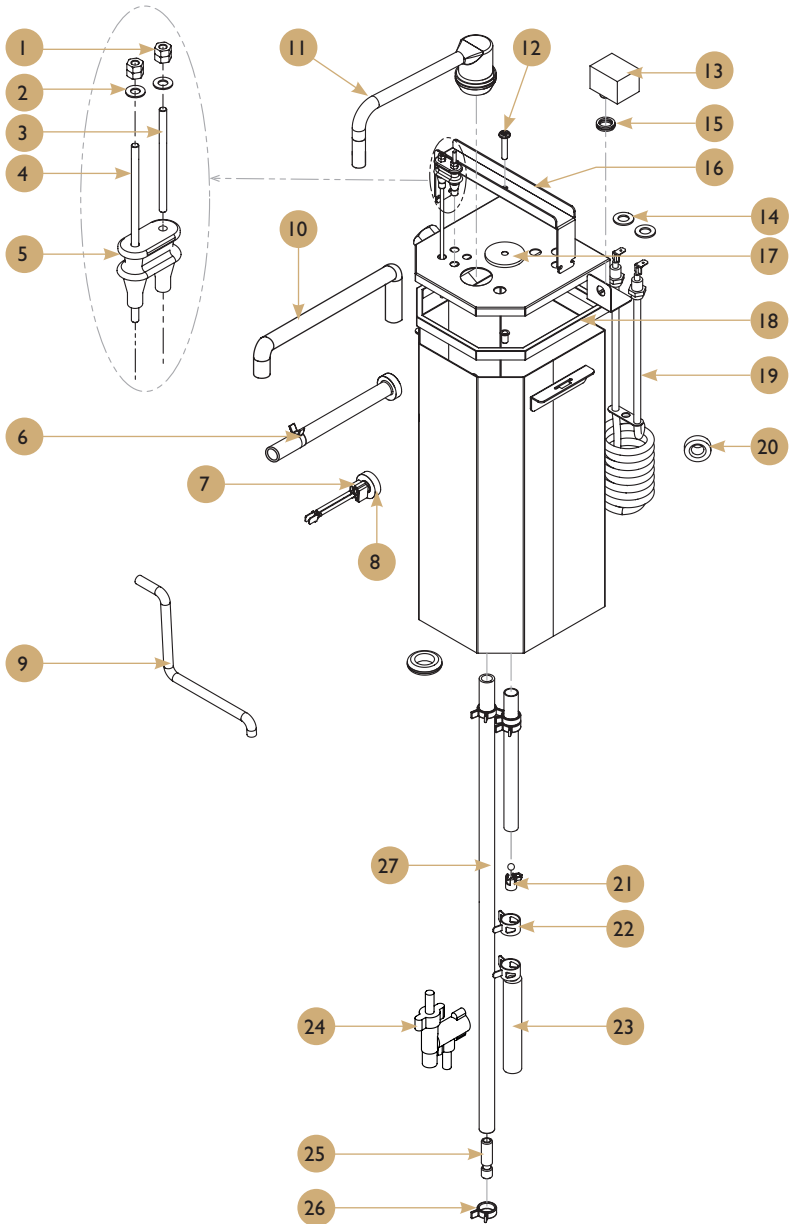
## Cater

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1102011	Brew basket 110mm
2	1	1664002	Red indicating lamp 230V
3	1	1603863	Membrane switch single
3	1	1603864	Membrane switch double
4	1	1201924	Hot water faucet
5	1	140204	Screw M4x6mm
6	1	1505042	Inlet hose 3/4"-1/2"
7	1	1604203/1604201	Solid state 25A
8	1	120624-01 (230V)	Valve inlet single 2.5L
8	1	120617-01 (110V)	Inlet coil 110-120V
9	1	1403401	Inlet valve plug with silicon seal
10	1	160571	Emi filter with ac socket
11	1	160801-04	Rocker switch single(orange)
12	1	1206581	Seal solid state
13	1	160351	Connecter PA80 FF
14	1	1605651	PG complete (PI6)
15	1	1605210	Power cable 4x1.5mm
16	1	1603866	Overlay cater without hole
17	1	1031801	Spray nozzle tower
18	1	1103303	Serving station 2.5L
19	1	160970	CQ sticker
20	1	1605403	Flat cable, extention
21	4	120136	Adjustable feet
22	1	1031646 (230V)	Electronic unit PCB Cater
22	1	1031645 (110V)	Electronic unit PCB 110V Cater
23	1	1603865	Overlay cater with hole
24	1	1206603	Gasket DIA23.5mm x 15mm D3mm
25	1	1206604	Gasket DIA18mm x 9mm D2mm
26	1	2760094	Gasket set for inlet hose
27	1	120422	Air inlet plastic 1.8L

Cater tank

Drawing





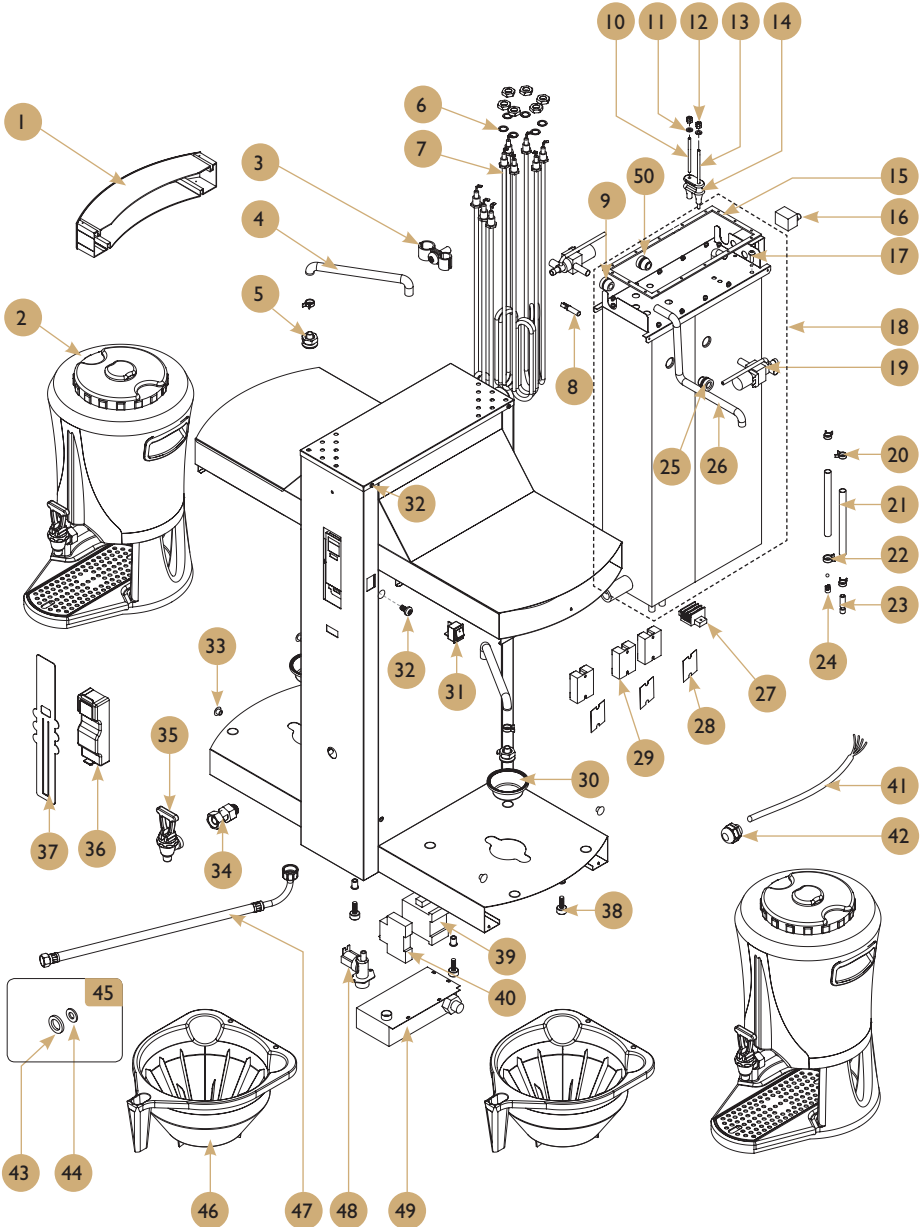
## Cater tank

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1401101-01	Nut M3
2	1	1461008	Spring washer M3
3	1	1205305	Sensor pin 47mm
4	1	1205303	Sensor pin long 160mm
5	2	1605362	Double seal level sensor
6	1	1031505	Hot water tube
7	1	711000	Ntc thermistor belong
8	1	1605361	Seal for NTC
9	1	1031502	Overflow tube Double Cater
10	1	1031506	Steam hose
11	1	1031504	Outlet tube cater
12	1	1402220	Screw M5x20
13	1	220221	High limit switch
14	2	1206507	Fiber washer element
15	1	1206505	Gasket HL switch
16	1	250430	Tank lid bracket
17	1	250433	Lid washer
18	1	1206587	Tank gasket
19	1	1601311 (230V)	Element 2200W/230V with ss nuts
19	1	1601310 (110V)	Element 1600W/120V
20	2	160538-03	Plug for water outlet
21	2	1206123	Non return valve
22	2	1364004	Clamp spring steel
23	Sale in M	1561009	Silicone tube braided 1m ID-9.53mm
24	1	160193	PDS valve
25	1	1403400	Pp plug for drainage hose
26	4	140339	Clip for hose 16.4mm
27	Sale in M	150501	Silicone tube 8x12mm

Tower

Drawing



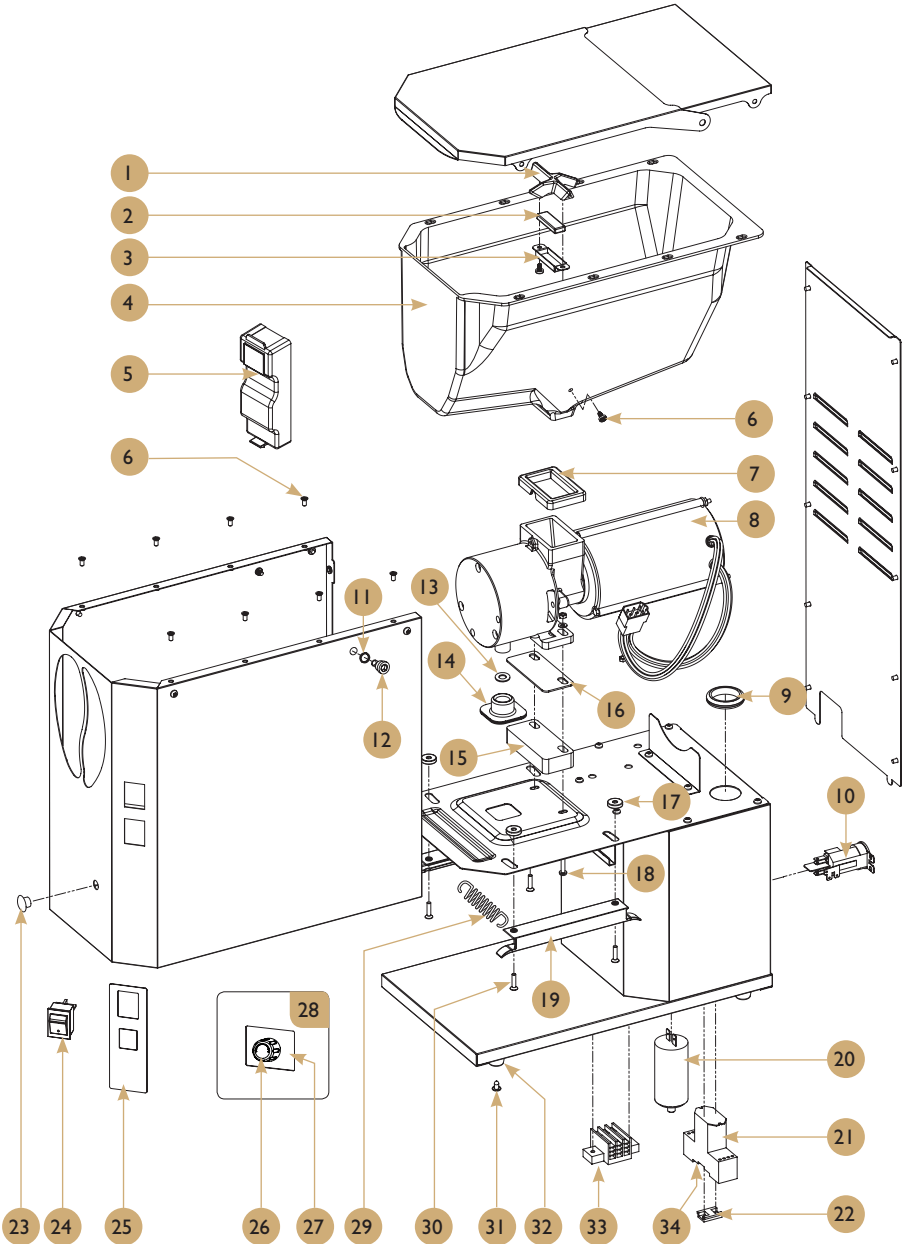
## Tower

## Spare parts list

POS.	PCS	Part No.	Description
1	4	1102122	End cover
2	2	1103302	Serving station 5L
3	1	1305011	OH bulb holder
4	2	1561028	Silicon outlet tube
5	2	1031801	Spray nozzle Tower
6	6	1206503	Fiber washer
7	1	1601312	Element 3000W
8	1	711000	NTC thermistor
9	2	1561010	Seal for outlet valve
10	1	1205302	Sensor short (55mm)
11	1	1461008	Spring washer M3
12	1	1401101-01	Nut M3
13	2	1205301	Sensor long (90mm)
14	2	1605362	Double seal level sensor
15	1	1206586	Gasket tank tower
16	1	220220	High limit switch
17	10	140225	Tank lid screw M4x12mm
18	1	1203526	Tank Tower complete
19	2	160230	Solenoid valve outlet 230V
20	5	140330	Clamp 13.3mm
21	Sale in M	150501	Silicon hose 8x12mm
22	5	140339	Clip for hose 16.4mm
23	2	1403400	Pp plug for drainage hose
24	1	1206123	Non return valve
25	2	1605361	Seal for NTC
26	1	1031502	Tube for overflow
27	1	160351	Connector PA80 FF
28	3	1605361	Seal for solid state
29	3	1604203/1604201	Solid state 25A
29	3	1604204	Solid state 50A
30	2	1104330	Drip cup
31	1	1608017	Power switch (black)
32	6	1402163	Screw M4X8mm
33	1	1505076	Rubber Plug, 10mm black
34	1	1802120	Connection faucet short
35	1	120200-02	Faucet metal black top
36	1	1031642	Electronic unit PCB Tower
37	1	1603856	Membrane switch, Tower
37	1	1603859	Membrane switch, Single Tower
38	4	120316	Adjustable foot
39	1	1602231	Relay 230V VAC
40	1	160429-02	Fuse automatic
41	1	1605241	Power cord 3-phase 5x2.5mm(1.8m)
42	1	1605651	PG complete (PG16)
43	1	1206603	Gasket DIA23.5mm x 15mm D3mm
44	1	1206604	Gasket DIA18mm x 9mm D2mm
45	1	2760094	Gasket set for inlet hose
46	2	1102131	Brewbasket 5L
47	1	1505042	Inlet hose 3/4"-1/2"
48	1	120634	Valve single 5L/min
49	1	1604393	Electronic filter
50	1	160538-03	plug for water outlet

Grinder original

Drawing



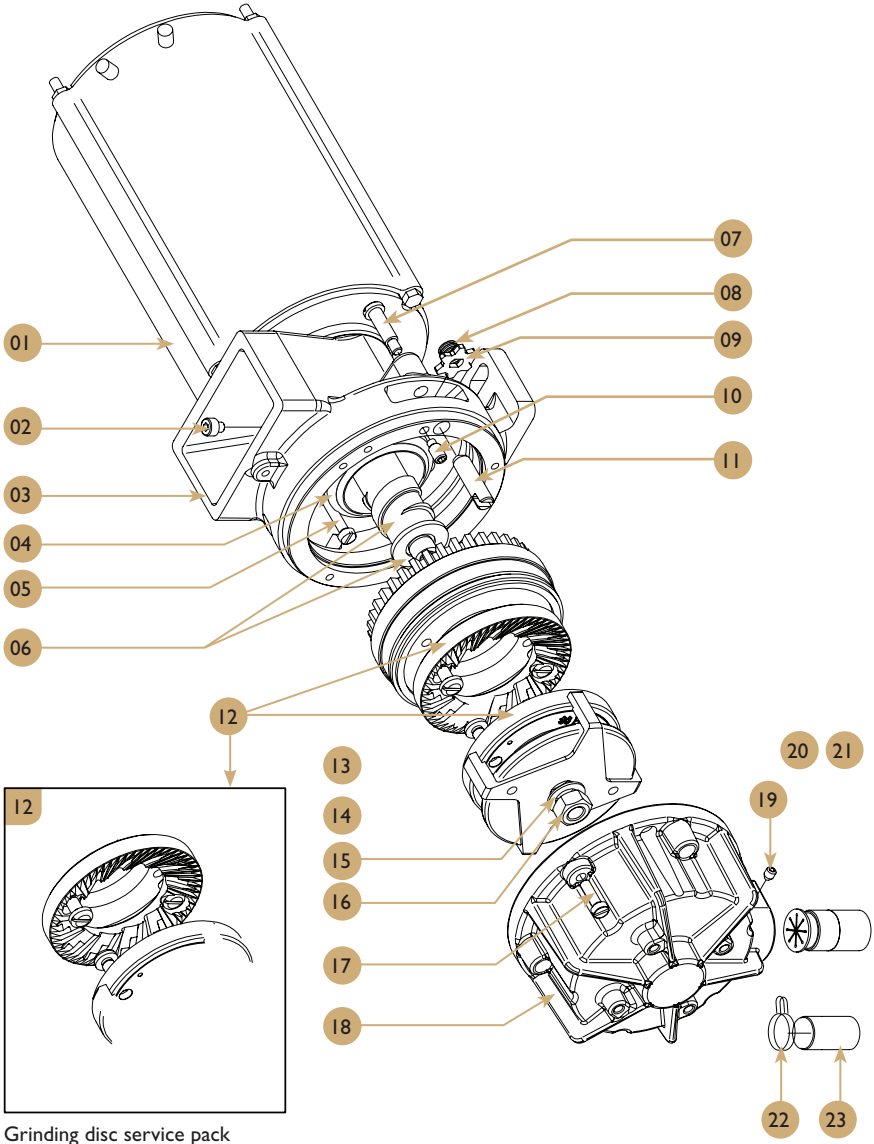
## Grinder original

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1364001	Finger Protection
2	1	1608281	Magnet 39x13x6mm
3	1	1364002	Metal Plate for finger protection
4	1	1105517	Bean Hopper
5	1	1031647	Electronic unit PCB Grinder
6	9	140204	Screw M4x6
7	1	1561004	Sealing Rbbber
8	1	1604752	Grinder EK-21
9	1	1204651	Rubber trp 40
10	1	1605652	Power cable fixed 16A 250V
11	1	1264027	Nylon washer 8mm
12	1	1461038	Screw M4x6 with step
13	1	83243641	Silicone flap
14	1	1561003	Outlet tube sealing
15	1	1264009	Nylon base Grinder
16	1	1561002	Base silcon Grinder
17	4	1561005	Nylon Bushing
18	1	1461005	Screw M4x40
19	2	1264013	Nylon Slide Guide
20	1	83257335	Capacitor
21	1	160245	Relay 230V C7-A20
22	1	160247	Chassi adapter
23	1	1505076	Rubber Plug, 10mm black
24	1	1608017	Rocker Switch Black
25	1	1603854	Membran switch original
26	1	1608131	Adjustment wheel 20mm
27	1	1608132	Cover lid 20mm
28	1	710553	Adjustment kit
29	1	1461019	Spring link 14cm
30	1	1401901	Screw M4x16
31	1	1402163	Screw M4x8mm
32	1	120320	Rubber Feet
33	1	160351	Connecter PA80 FF
34	1	160246	Socket V-7 relay

Grinder EK21

Drawing



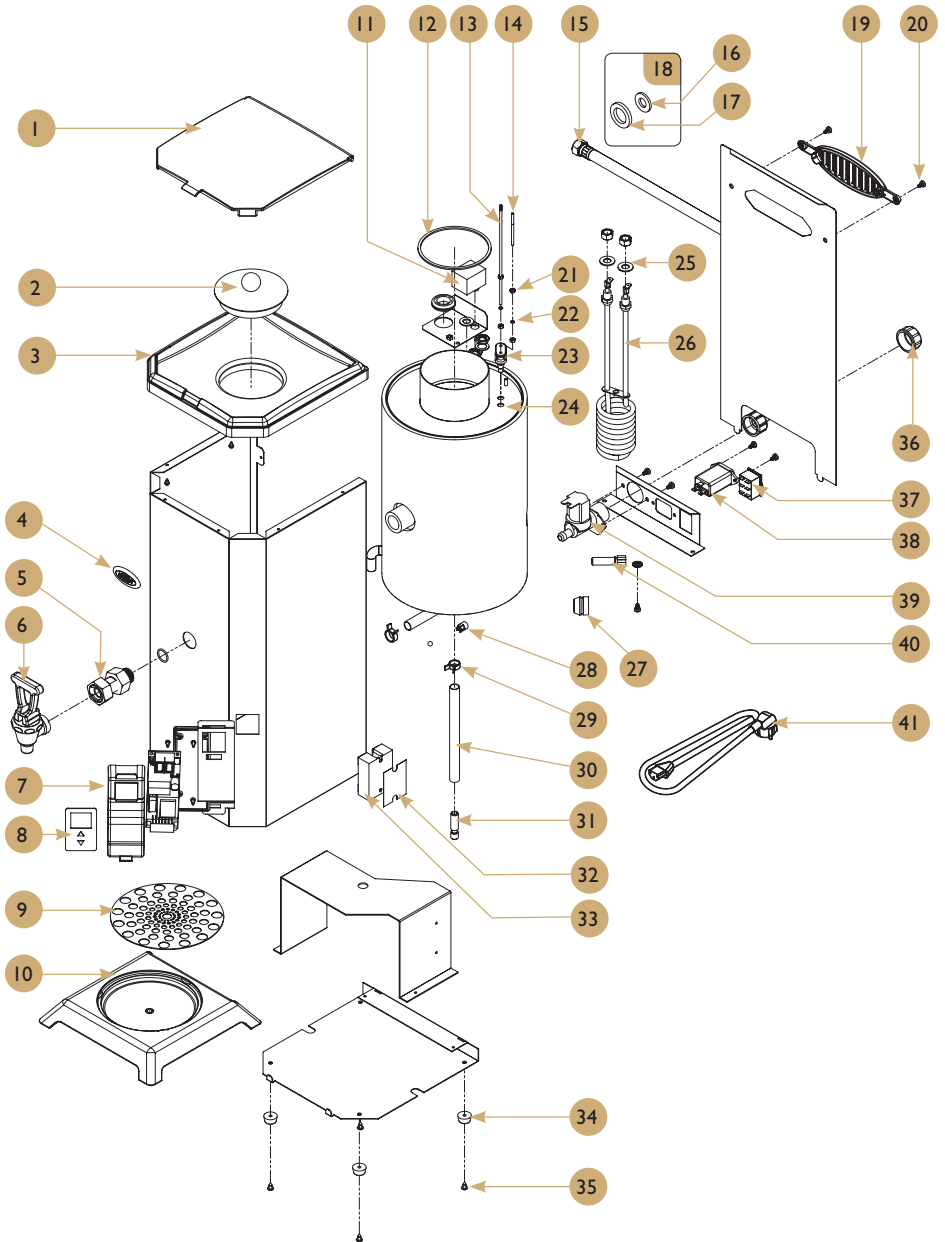
## Grinder EK2I

## Spare parts list

POS.	PCS	Part No.	Description
1	1	83230921	Motor 200-240V/50/60Hz
2	1	83250823	Allen screw, M4x4
3	1	83230939	Bean inlet housing EK2I
4	1	83255509	O-Ring 35x4
5	3	83250822	Cylinder screw, M4x50
6	1	83230928	Conveying screw EK2I
7	1	83250821	Slotted head screw, M4x16
8	1	83243678	Pressure spring
9	1	83307991	Adjustment pinion
10	1	83250742	Allen set screw, DIN916-M5x10
11	1	83243677	Adjustment shaft
12	1	83306715	Grinder discs EK2I (service pack)
13	4	83250614	Slotted head screw
14	1	83230926	Grinding disc carrier - rotating
15	1	83251601	Washer, 10x16x1
16	1	83251043	Hexagon nut left hand thread-M8L-08d
17	3	83250408	Slotted head screw, M4x14
18	1	83100914	Grinder Housing
19	1	83250743	Allen set screw, DIN916-M4x5
20	1	83243641	Silicone flapper for grinder
21	1	83243642	Coffee outlet spout
22	1	140335	Tube clamp 19.2 mm
23	1	1505081	Silicon hose ID16 ODI9mm

## HVA/HVM

### Drawing





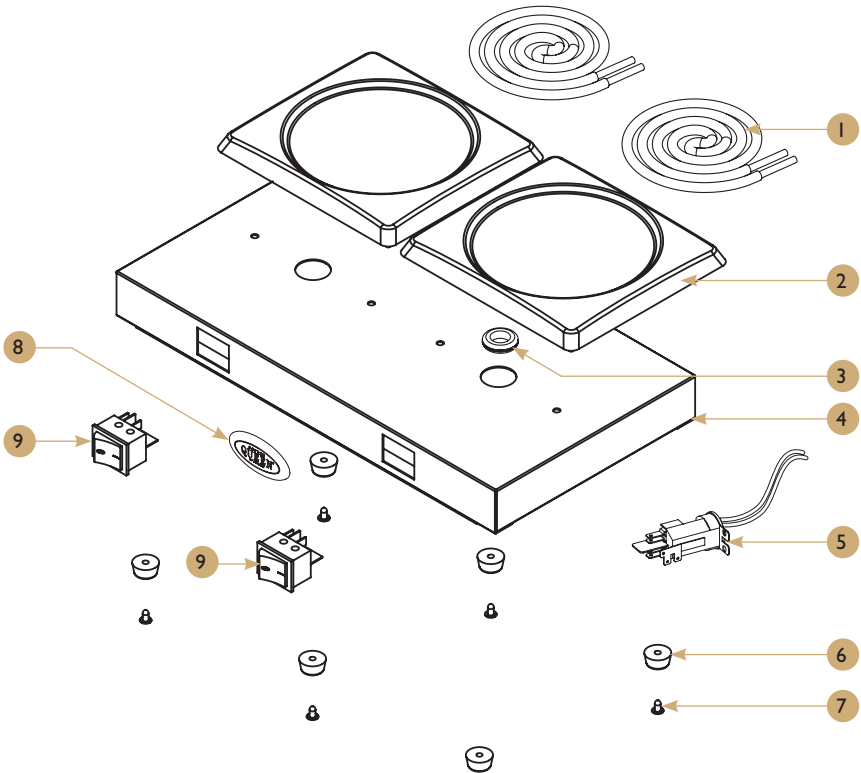
## HVA\HVM

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1304061	Lid plastic HVA
2	1	1031301	HVA lid
3	1	1304062	Top plastic HVA
4	1	160970	CQ sticker
5	1	1802120	Connection faucet short
6	1	120200-02	Faucet metal black top
7	1	1031641	Electronic unit PCB HVA
8	1	1603853	Membrane switch HVA
9	1	253207	Drip tray insert
10	1	1304063	Drip tray HVA
11	1	220221	High limit switch short with connect
12	1	1206589	Gasket tank
13	1	1205303	Sensor HVA tall(160mm)
14	1	1205302	Sensor short (55mm)
15	1	1505042	Inlet hose 3/4"-1/2"
16	1	1206604	Gasket DIA18mm x 9mm D2mm
17	1	1206603	Gasket DIA23.5mm x 15mm D3mm
18	1	2760094	Gasket set for inlet hose
19	1	120422	Air vent
20	2	1402150	Screw T20 M4x8mm
21	4	1401101-01	Nut M3
22	2	1461008	Spring washer M3
23	1	1605362	Double seal level sensor
24	1	1203527	Tank complete HVA
25	1	1206507	Fiber washer
26	1	1601311	Element 2200W/230V with SS nuts
27	1	1605361	Seal NTC
28	1	1206123	Non return valve
29	3	140330	Clamp 13.3mm
30	Sale in M	150501	Silicon hose 8X12mm
31	1	1403400	PP plug for drainage hose
32	1	1206581	Seal solid state
33	1	1604203/1604201	Solid state 25A
34	4	120320	Rubber feet V2
35	1	1402163	Screw T20 M4x8mm
36	1	1403401	Inlet valve plug with silicon seal
37	1	160801-04	Rocker switch single
38	1	160571	Emi filter with AC socket
39	1	120624-01	Single valve 2.5L/min
40	1	711000	NTC thermistor belong
41	1	160565	Power cord european 16A250V

V-2

## Drawing

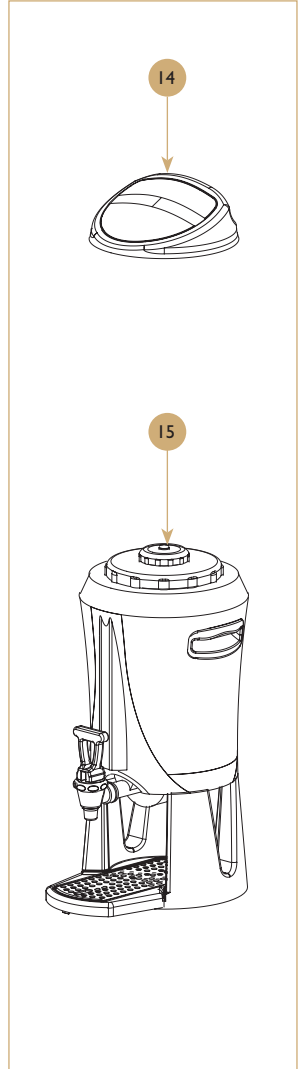
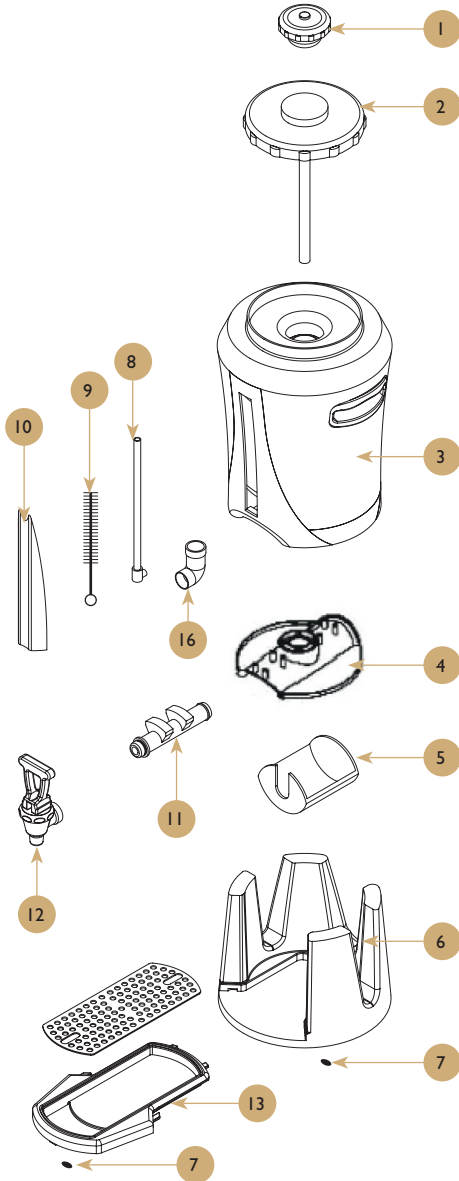


## Spare parts list

POS.	PCS	Part No.	Description
1	2	160101	Heat coil 95W
2	2	120811	Warming plate 230V/95W
3	2	160536	Gasket rubber NBR(Rubber TRP 30.0)
4	1	2401101	Chassi V-2
5	1	1605652	Power cable fixed 16A 250V
6	6	120320	Rubber Feet
7	6	1402163	Screw M4x8mm
8	1	160970	CQ sticker
9	2	1608017	Power Switch Black

Serving station 2.5L

Drawing



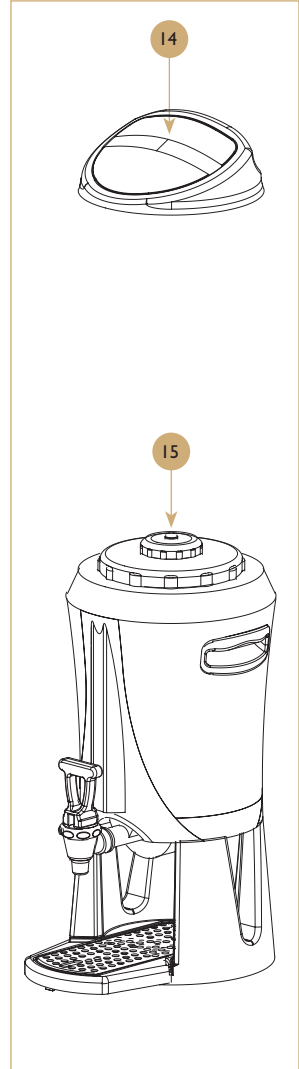
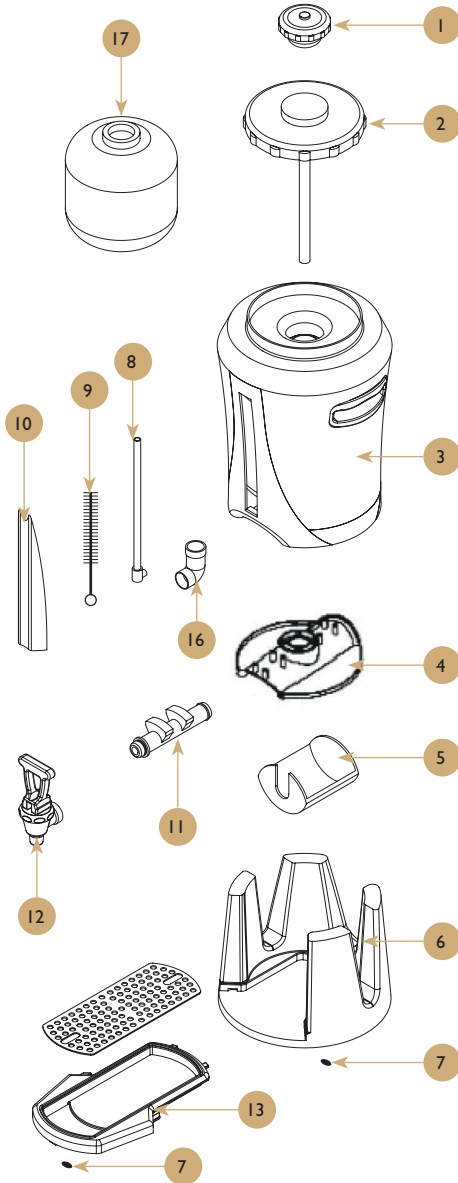
## Serving station 2.5L

## Spare parts list

POS.	PCS	Part No.	Description
1	1	1103351	Lid Cover with Tie
2	1	1103452	Brew-Thru Lid with SS Tube (2.5L)
3	1	1103453	Main housing with Upp 2.5L
4	1	1103455	Lower Housing 2.5L
5	1	1103456	Outlet Tube Jacket (2.5L)
6	1	1103457	Stand 2.5L
7	5	1103364	Rubber feet
8	1	1103459	Glass Tube (2.5L serving station)
9	1	1103360	Cleaning Brush for Level Indicator
10	1	1103461	Water Indicator Lens (2.5L)
11	1	1103462	Outlet Tube (2.5L serving station)
12	1	1103363	Faucet, Crown
13	1	1103458	Drip Tray (2.5L serving station)
14	1	1103371	Display Top Serving Station.2.5L
15	1	1103303	Serving Station 2.5L
16	1	1103366	Outlet Connector 2.5L Servn.stn

Serving station 5L

Drawing

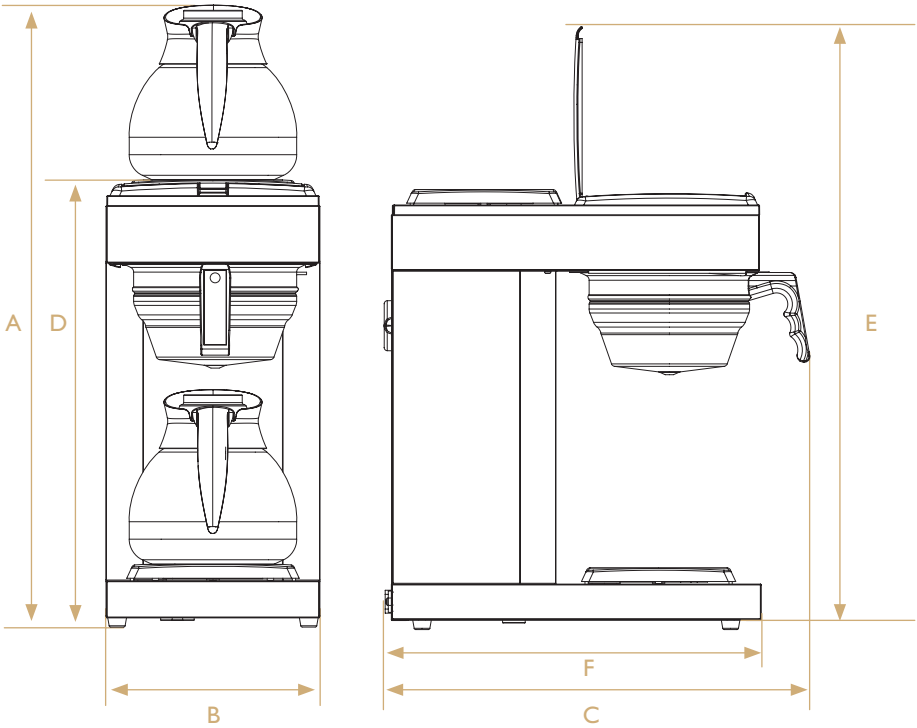


## Serving station 5L

## Spare parts list

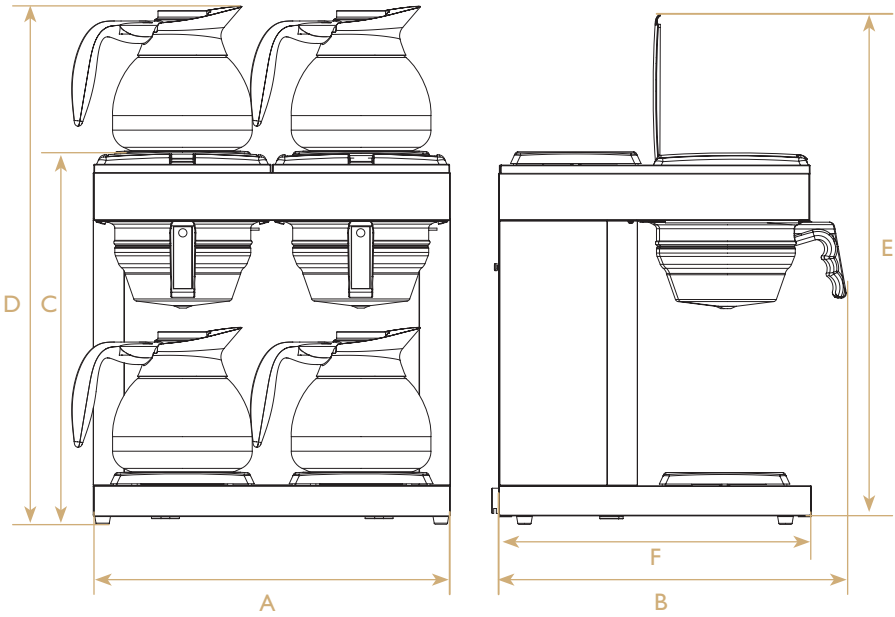
POS.	PCS	Part No.	Description
1	1	1103351	Lid Cover with Tie
2	1	1103352	Brew-Thru Lid with SS Tube (5L)
3	1	1103353	Main Housing with Upper Housing
4	1	1103355	Lower Housing 5L
5	1	1103356	Outlet Tube Jacket (5L)
6	1	1103357	Stand
7	5	1103364	Rubber feet
8	1	1103359	Glass Tube (5L serving station)
9	1	1103360	Cleaning Brush for Level Indicator
10	1	1103361	Water Indicator Lens (5L)
11	1	1103362	Outlet Tube (5L serving station)
12	1	1103363	Faucet, Crown
13	1	1103358	Drip Tray (5L serving station)
14	1	1103370	Display Top Serving Station 5L
15	1	1103302	Serving Station 5L
16	1	1103365	Outlet Connector 5L Servn.stn
17	1	1103354	SS Vacuum Bottle, Silicone gasket

A-2/M-2



Model	A	B	C	D	E	F
A-2/M-2	595mm	205mm	410mm	428mm	578mm	360mm

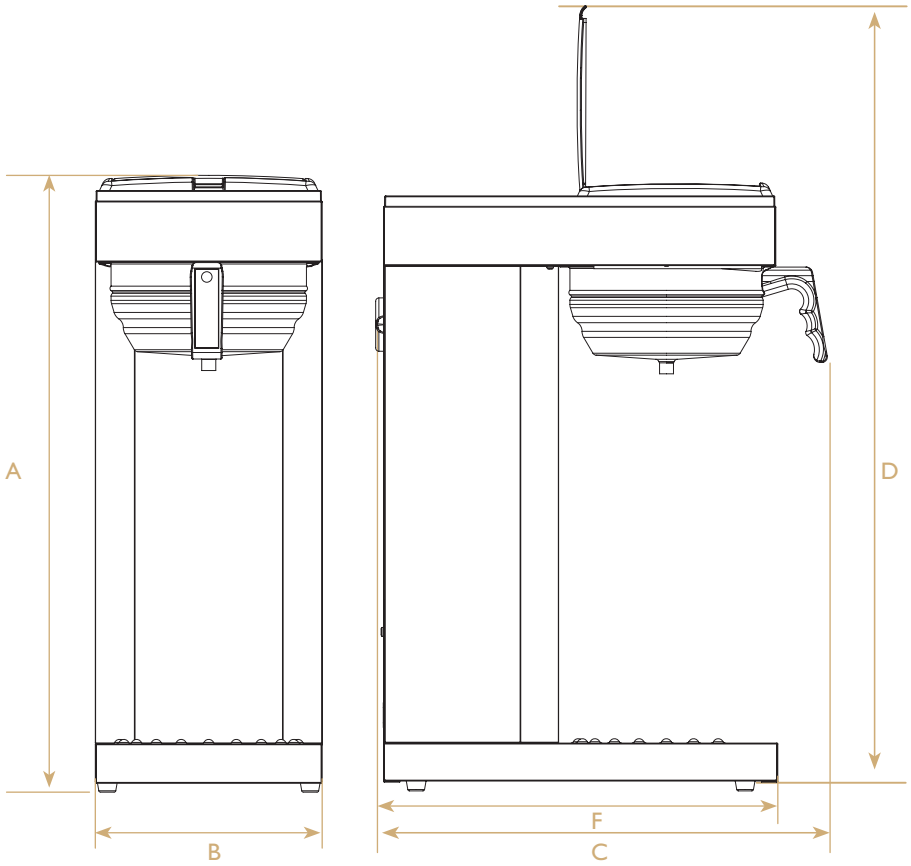
DA-4/DM-4



Model	A	B	C	D	E	F
DA-4/DM-4	410mm	410mm	428mm	595mm	578mm	360mm

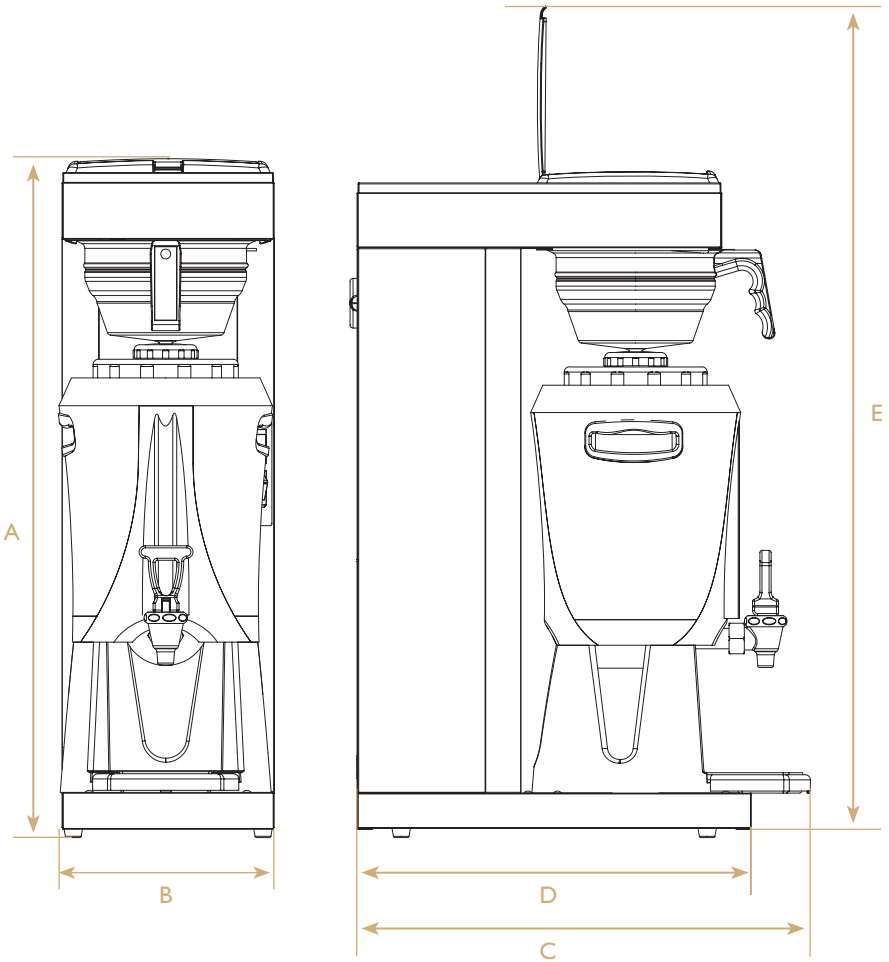


Thermos A/M



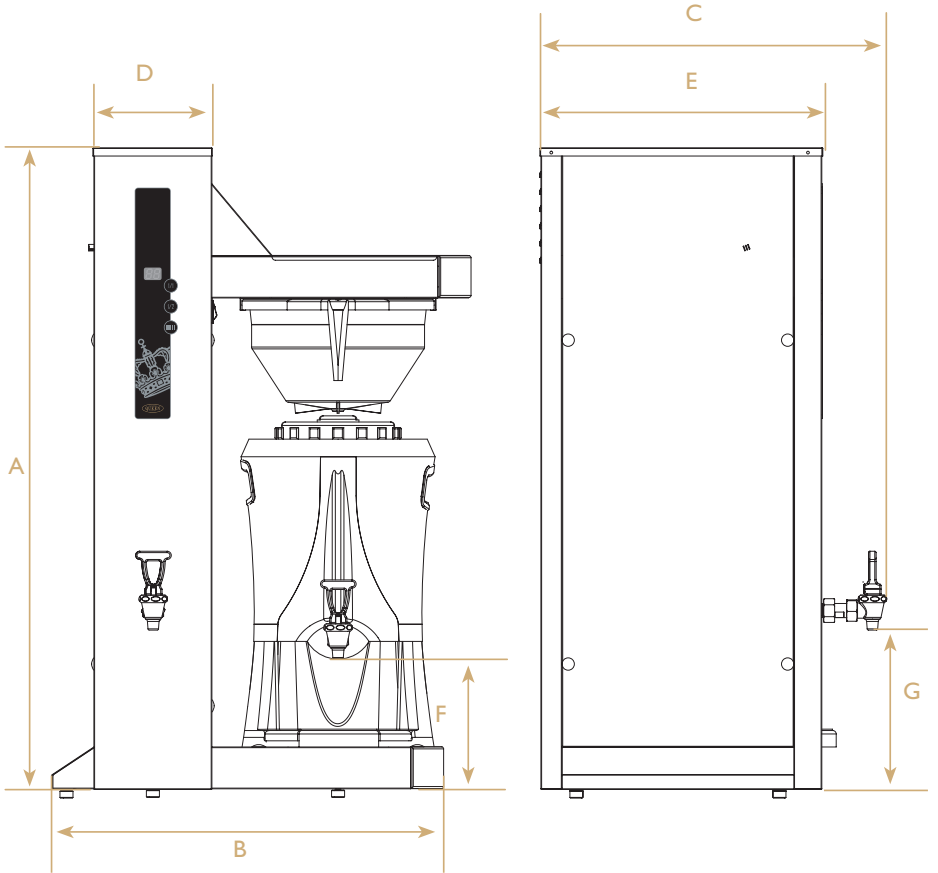
Model	A	B	C	D	F
Thermos A/M	557mm	205mm	410mm	708mm	360mm

Mega Gold A/M



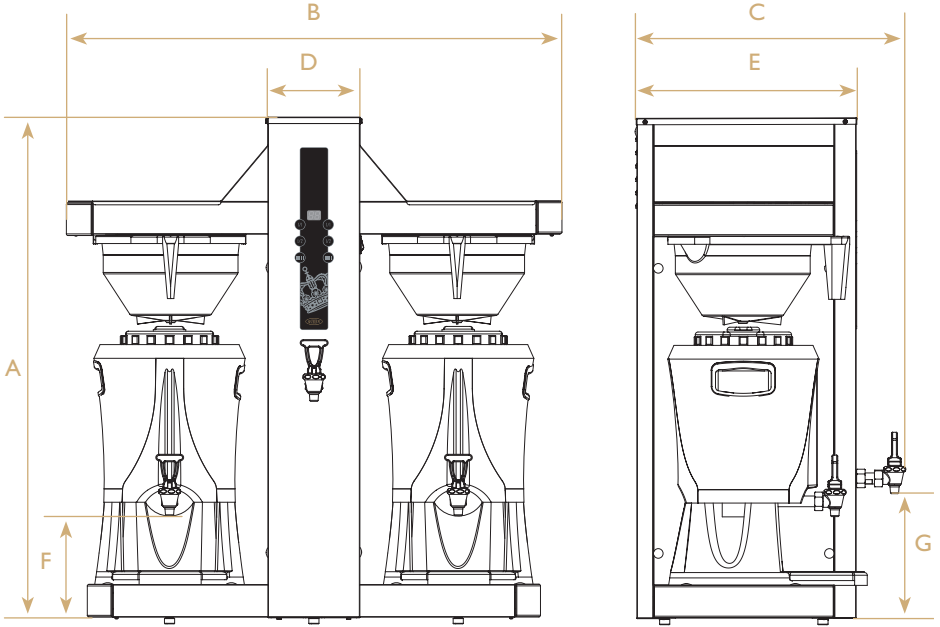
Model	A	B	C	D	E
Mega Gold A/M	655mm	205mm	445mm	390mm	806mm

Single Tower



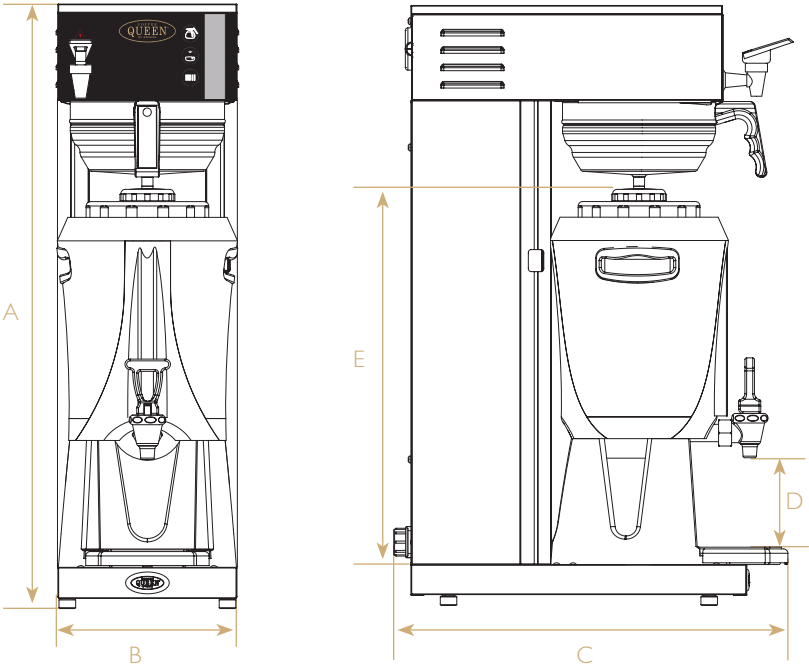
Model	A	B	C	D	E	F	G
Single Tower	934mm	610mm	500mm	174mm	410mm	233mm	244mm

Tower



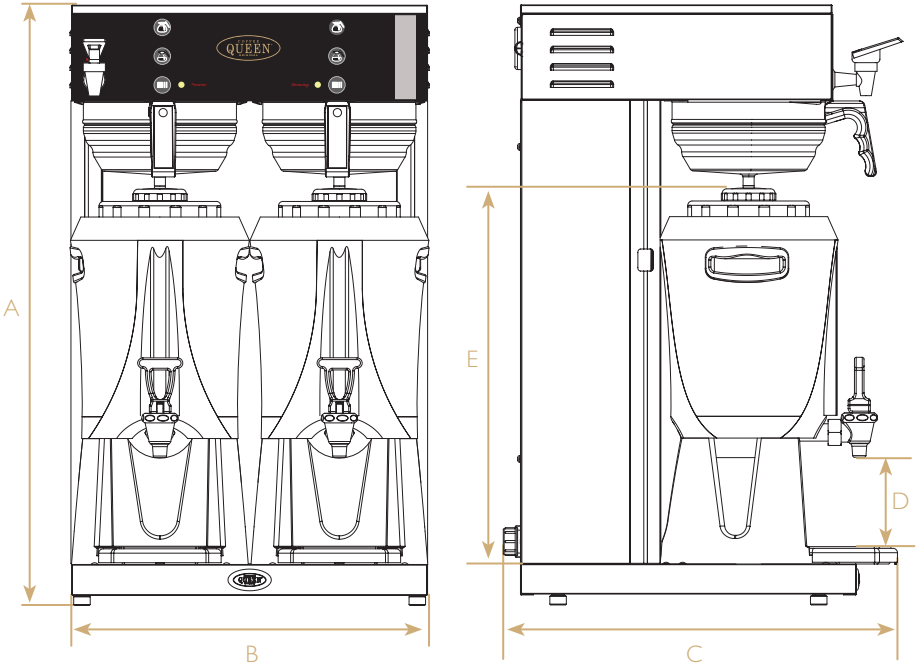
Model	A	B	C	D	E	F	G
Tower	934mm	928mm	500mm	174mm	410mm	233mm	244mm

Single Cater/Tea Cater



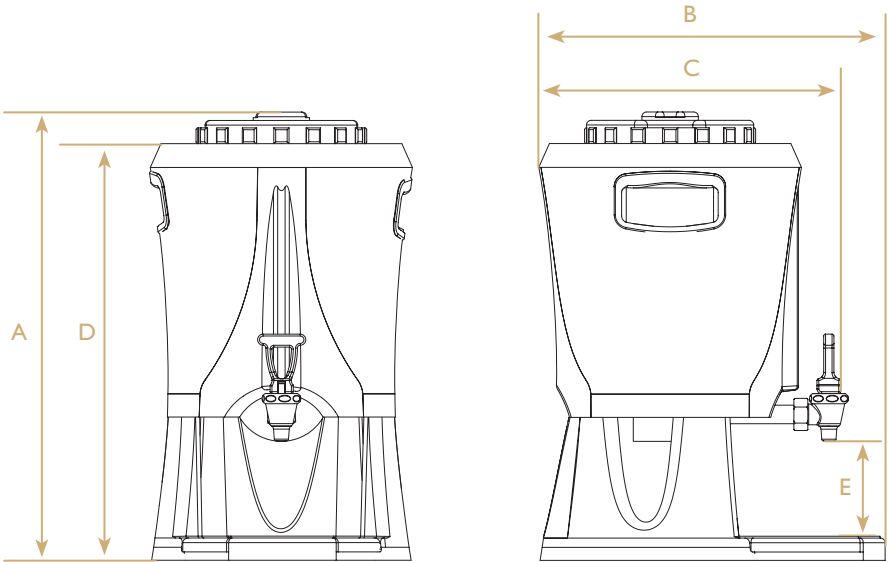
Model	A	B	C	D	E
Single Cater/Tea Cater	690mm	205mm	450mm	105mm	436mm

Cater



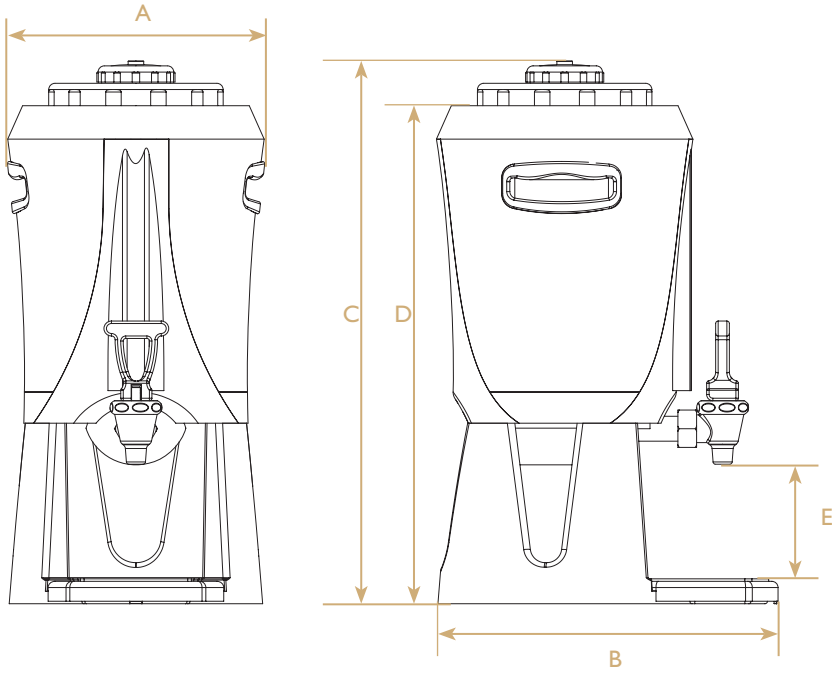
Model	A	B	C	D	E
Cater	690mm	410mm	450mm	105mm	436mm

Serving station 5L



Model	A	B	C	D	E
Serving station 5L	483mm	373mm	325mm	449mm	110mm

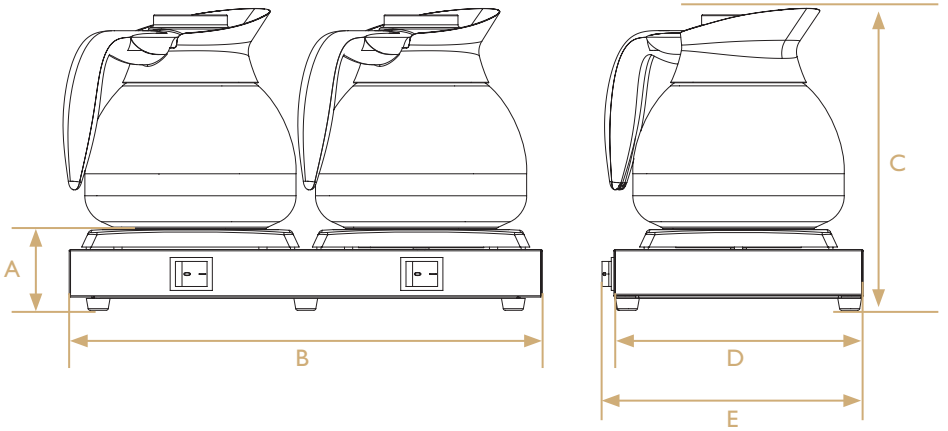
Serving station 2.5L



Model	A	B	C	D	E
Serving station 2.5L	205mm	273mm	436mm	400mm	105mm

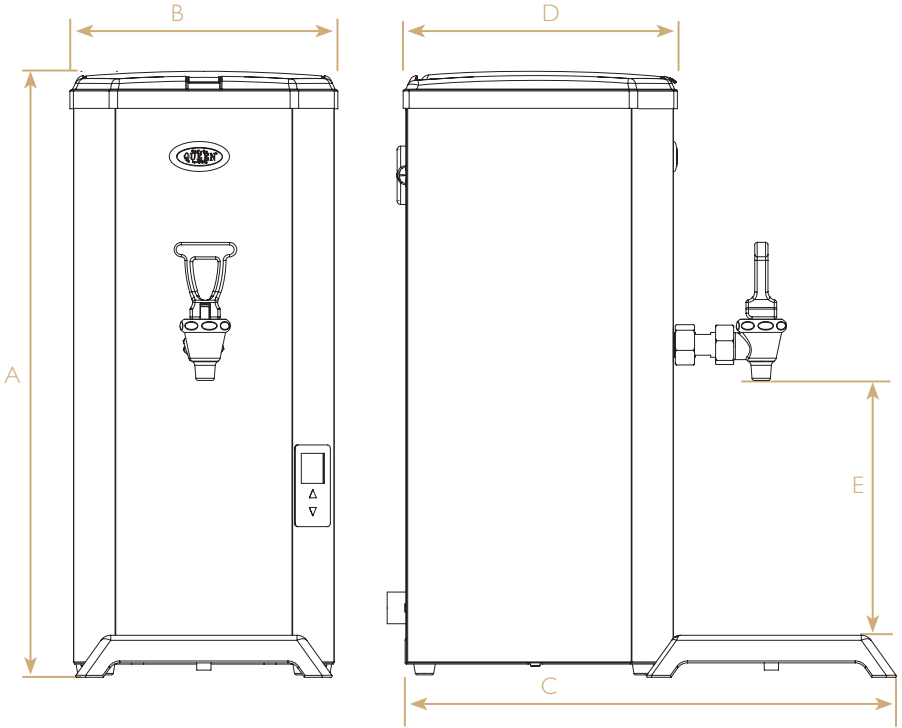


V-2



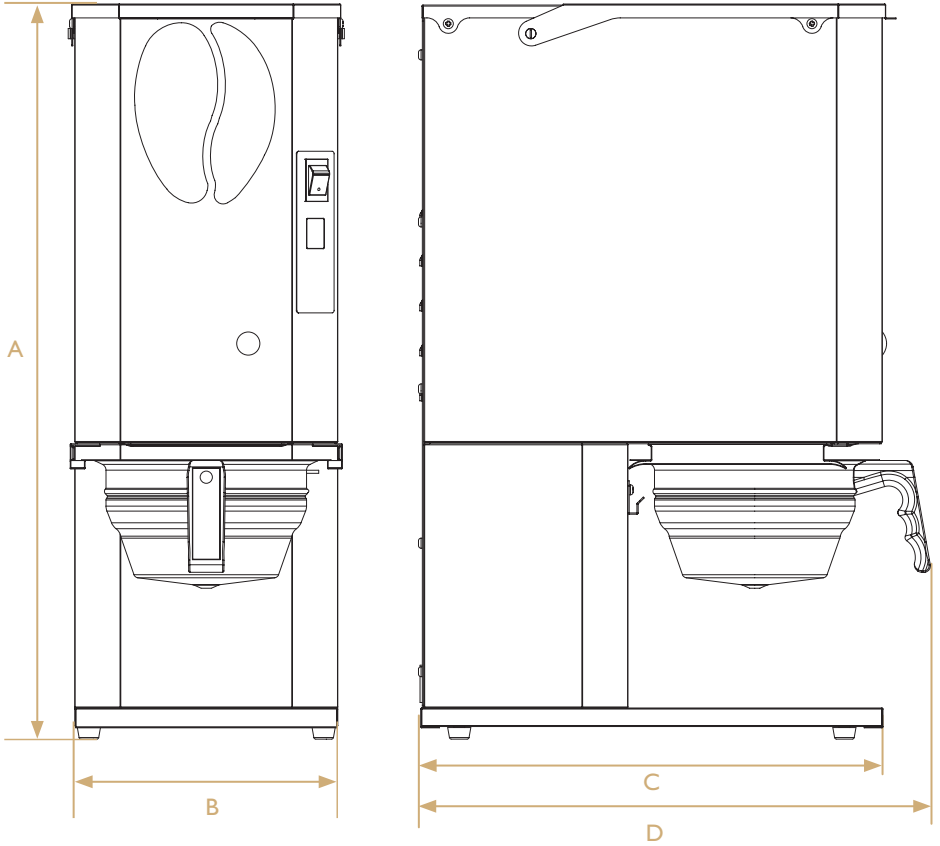
Model	A	B	C	D	E
V-2	62mm	359mm	230mm	189mm	198mm

HVA/HVM



Model	A	B	C	D	E
HVA/HVM 1 phase	500mm	225mm	410mm	240mm	210mm
HVA/HVM 3 phase	500mm	225mm	410mm	240mm	210mm

Grinder Original



Model	A	B	C	D
Grinder Original	570mm	215mm	368mm	390mm