ORIGINAL LINE A

USER MANUAL



Machines with automatic water filling

UM_EN
Part No.: 1764024_03

CONTENT 2
MANUAL REVISIONS 4
NOTIFICATIONS 5
Explanation of descriptions 5
GENERAL INFORMATION 6
Introduction 6
General instructions 6
Intended use 7
Warnings and Precautions 7
TRANSPORT 10
Packaging 10
Delivery inspection 10
STORAGE AND DISPOSAL 11
Long-term storage requirements 11
Machine disposal requirements 11
Caution 11
TECHNICAL SPECIFICATIONS 12
Facts & weight 12
General function description 12
OVERVIEW OF COMPONENTS 13
Front view 13
A-2 13
DA-4 14
Thermos A 15
Mega Gold A 16
Function 17
A-2, DA-4 17
Mega Gold A, Thermos A 18
INSTALLATION AND START-UP 19
Positioning 19
Water connection 19
Electrical connection 20
Hot plate function 20
First time start-up 21

OPERATION 22
Brewing with coffee 22
To keep temperature and aroma 24

CLEANING AND CARE 25
Rinse thermos, decanter and serving station 25
Daily cleaning 26
Weekly cleaning 26
Cleaning serving station 27
Exterior cleaning 27

PROGRAMMING 28
Adjust water amount 28
Adjust brew time 28

POSSIBLE SOLUTION 29
Fault and solution 29

DIMENSION 30
A-2 30
DA-4 31
Thermos A 32
Mega Gold A 33
Serving Station 34

Rev. #:	Date:	TSB#:	Change Description
03	Apr. 26, 2021	328	Update descaling instructions and general information. Add notifications, transport, storage and disposal sections

Explanation of descriptions

There are five different levels of notification intensity within this manual, as identified by the signal terms: DANGER, WARNING, IMPORTANT, NOTE and PRO TIP. The level of risk and importance of the notification is determined by the following definitions. Always observe the warnings to ensure safety and prevent potential injury and product damage.

Important:

Alerts against unsafe practices. Observe Important notifications to ensure food safety, prevent possible minor personal injury, or damage to the machine.

WARNING:

Indicates a potentially hazardous situation which, if the WARNING is ignored, could result in serious injury or even death.

DANGER:

INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL LIKELY RESULT IN SERIOUS INJURY AND EVEN DEATH.

Note:

Gives additional information which may be helpful during the operation, routine maintenance, and cleaning of the machine.

Pro Tip:

Gives helpful hints and suggestions from the manufacturer that take the guesswork out of choosing settings and care intervals.

Introduction

Thank you for choosing an Crem Filter Coffee Brewer. We hope you enjoy it !

- Please read this user manual carefully before using the machine.
- This manual contains important instructions regarding safe intended use of the machine.
- Do not discard this manual, it will be useful for future reference. If damaged or lost, request a new copy from the manufacturer/distributor or download a free PDF copy via: www.creminternational.com/downloads

General instructions

Note: The manufacturer is not liable for damage to persons or property resulting from failure to follow the instructions, warnings and precautions listed in this manual when installing and using this machine.

- Machine installation and certain maintenance operations should only be performed by qualified service personnel.
- All safety instructions and warnings contained in this manual should be observed at all times to ensure safe installation, use, and maintenance.
- Do not attempt to remove covers or safety shields to access the interior of this machine or make repairs. Repairs should be made by an authorised technician or service centre.
- Owners are liable for ensuring that users have been properly trained to operate the machine and understand the potential risks involved.
- The owner or installer will be liable for all non-authorised modification of the machine.Non-authorised alteration or modification of the machine will immediately void the manufacturer's warranty.
- This manual references the machine at the time of sale. The commercial availability of subsequent versions including modifications, upgrades or adaptations does not oblige the manufacturer to apply any changes to this machine, nor is it obliged to update the documentation supplied.
- The manufacturer reserves the right to withdraw currently available manuals whenever deemed appropriate and reasonable.
- Periodically, some updates and changes may be required for this machine. In this event, a technician will be responsible for ensuring the change is made in accord with manufacturer's specifications.

Intended use

- The coffee machine has been designed and manufactured to make espresso coffee and other hot drinks (e.g., steaming and frothing milk). Do not use it for any other purpose.
- The machine is intended to be used by trained personnel for preparing foodstuffs.
- This machine is not intended for use in industrial kitchens, domestic kitchens, or similar locations.
- The manufacturer will not be held liable for damage to persons or property due to incorrect, improper or negligent use by nonprofessional personnel.
- The A-weighted sound pressure level is below 70 dB.
- Install the machine in a location where these parameters will not be exceeded:
  - Maximum inlet water pressure: 0.9MPa (9 Bar), or 1.0MPa (10 Bar) [only for Norway, Sweden, Finland and Denmark]
  - Minimum inlet water pressure: 0.2MPa (2 Bar)

Note: For a suitable performance of machine, maximum inlet water pressure should be kept between 0.6-0.7 MPa (6-7 Bar). Install a pressure reducer in case water pressure exceeds this range.

- Maximum inlet water temperature: 40°C
- Ambient temperature between +10°C (min.) and +40°C (max.).

Warnings and Precautions

- Install the machine in a horizontal position and away from heat sources and flammable objects.
- Appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel. Access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- This machine should only be installed on a water-resistant work surface that is capable of adequately supporting the machine's weight.

Warnings and Precautions

- The appliance is not suitable for installation in an area where a water jet could be used. This appliance must not be cleaned with a water jet or a pressure washer.
- The appliance is not suitable for outdoor use, where it would be exposed to severe weather or extreme temperatures.
- The instructions for appliances connected to the water mains by detachable hose-sets shall state that the new hose-sets supplied with the appliance are to be used and that old hose-sets should not be reused.
- Use the inlet hose included with the machine to connect it to the water mains in accordance with the national rules applicable in the country where machine is installed.
- Plug the machine into a properly installed, earth grounded electrical outlet with line voltage that matches the specifications for the machine.
- For appliances not fitted with a supply cord and a plug, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the power supply voltage does not fluctuate by more than 6%.
- Position the power cable so that users cannot trip over it. Keep the power cable away from sharp edges and heat sources.
- Do not remove or disable any of the mechanical, electrical, or thermal protection safety equipment.
- If supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- In case of emergency, (e.g., the machine catches fire or becomes unusually hot or noisy), disconnect the power immediately and turn off the water supply.
- If the machine is not going to be used for an extended period of time, disconnect the power. When disconnecting the power, pull the plug rather than the cable.
- Keep all hazardous packaging materials, such as plastic bags, styrofoam, and staples, out of reach of children.
- Before performing maintenance and/or moving the machine, disconnect the machine from the power supply and wait for it to cool down.
- To ensure fault-free machine operation, only use manufacturer-approved replacement parts and accessories.

Warnings and Precautions

- When packed for storage, store the machine in a dry place with an ambient temperature above 5°C. Boxes may be stacked up to three units high of the same model. Do not place other heavy items on top of the box.
- If the machine is likely to be exposed to temperatures below 0°C during handling and transport, make sure that service personnel empty the boiler and water system. (The machine's boiler and water system are empty when delivered from the factory.)
- Never immerse the machine, plug or power cable in water, as there is a risk of electric shock.
- Place the machine out of reach of children.
- This 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 use of the appliance by a person responsible for their safety.
  Note: safety regulation not valid for Europe.
- **Specific safety regulation for Europe:**
  This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use the machine if the power cable or plug is damaged, or the machine has been dropped. Contact a service technician for repairs or to ensure that it is safe for use.
- Do not place any liquids on the machine.
- Do not touch the machine's hot surfaces or dispensing equipment.
- Do not touch the machine if your hands or feet are wet.
- Do not operate the machine if any part except the dispensing equipment is wet.
- Do not block the vents with rags or other objects.
- Do not insert foreign objects into the vents.
- Check the drain regularly to make sure that waste water is emptying properly.

Packaging

- The machine is shipped in a custom-designed carton which utilizes model-specific polystyrene cushions to protect it from damage.
- The machine's carton features standardized handling symbols to explain proper shipping and storage methods.
- The machine must remain in a horizontal position during the transport. Do not store or handle the machine except on its feet.
- During transport protect the carton and machine from impact drops, crushing, shocks, moisture and exposure to extreme temperature.

Delivery inspection

- Upon receipt and delivery ensure that the machine is in the exact condition described in the enclosed documentation, and that all accessories are included. Missing items should be reported to the manufacturer or dealer immediately.
- Damage caused during transport should be reported to the shipping agent and the machine's distributor immediately.
- Packaging materials are potentially dangerous and should be kept away from children.
- The carton and all packing materials are recyclable and should be returned to a recycling centre for disposal.

Long-term storage requirements

Before storage for a month or more be sure to:

- Perform all weekly and periodic cleaning procedures described in this manual.
- Disconnect and roll up the power cord (this should be performed by a qualified person).
- Disconnect the machine's water inlet hose from the domestic water supply and drain the boilers (this should be performed by a qualified person).
- Clean the drip tray and exterior of the machine to remove any coffee or other residue.
- Cover / re-pack the machine in its original carton and store it in a dry place where it will not be exposed to extreme temperatures or humidity.
- When returning the machine to service after long-term storage, perform all weekly and periodic cleaning procedures and reconnect the water and power supplies (this should be performed by a qualified person) before use.

Machine disposal requirements

If the machine ever needs to be scrapped and disposed of be sure to:



- Disconnect and roll up the power cord (this should be performed by a qualified person).
- Disconnect the machine's water inlet hose from the domestic water supply and drain the boilers (this should be performed by a qualified person).
- Pack up and ship/deliver the machine to a certified recycling centre.

Caution

- Risk of fire and electric shock.
- Replace only with manufacturer's original cord set.
- Disconnect from power supply before servicing.



Facts & weight

FACTS	A-2	DA-4	Thermos A	Mega Gold A
Height, Width, Depth	428, 205, 410 mm	428, 410, 410 mm	557, 205, 410 mm	655, 205, 445 mm
Thermos/decanter volume	1.8 L	2x1.8 L	2.2 L	2.5 L
Power supply 220V	220-230V~ 50-60Hz 2390W	380-400V 2N~ 50-60Hz 4780W	220-230V~ 50-60Hz 2200W	220-230V~ 50-60Hz 2200W
Power supply 110V	110-120V IN ~ 1800W 50-60Hz	110-120V IN ~ 3600W 50-60Hz	110-120V IN ~ 1600W 50-60Hz	110-120V IN ~ 1600W 50-60Hz
Brew Options	4-12 Cups	4-12 Cups	4-15 Cups	4-17 Cups
Capacity	15 L/h	30 L/h	15 L/h	19 L/h
Brew time	6min	6min	7min	8.5min
Hot plates	2	4	None	None
Water connection	Cold water 1/2 R*			

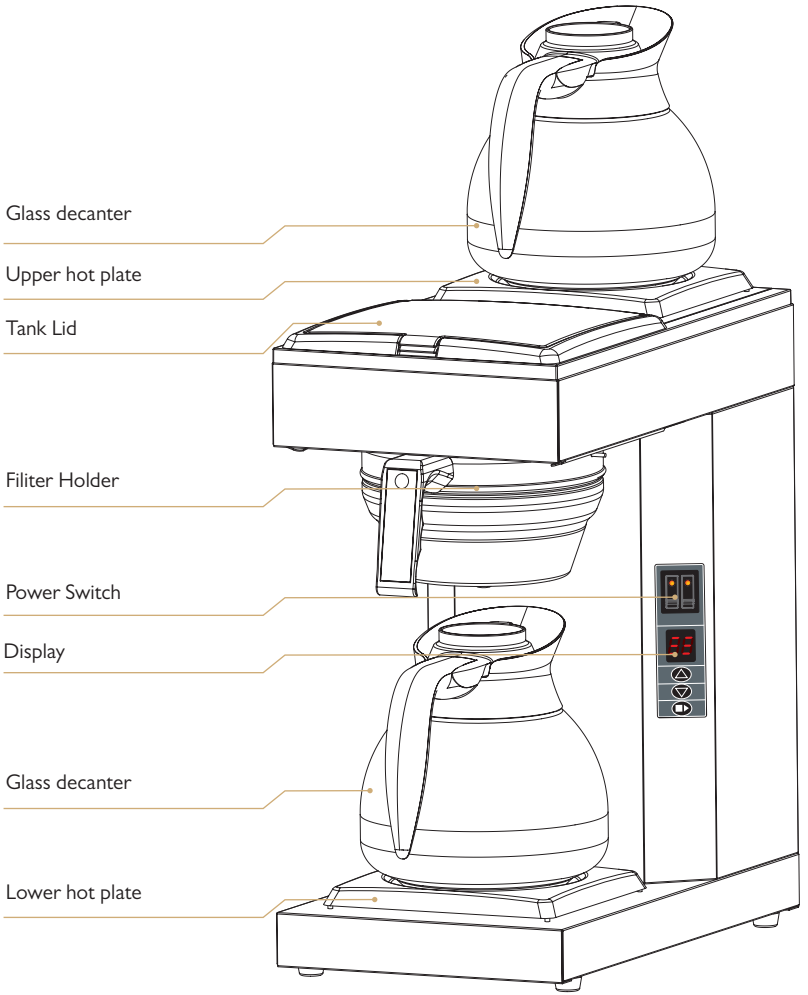
MODEL/NAME	A-2	DA-4	Thermos A	Mega Gold A
Weight	9 kg	15.5 kg	10 kg	11.5 kg

General function description

- The Coffee brewer is equipped with a key pad for automatic water filling.
- The key pad allows you to adjust the number of cups for each brewing.
- The water tank is fitted with a float switch that will activate heating unit when water is filled, this starts the brew process. During the brewing process a lamp will be lit on the machine's right side. When the tank is empty of water the heater unit will be switched off and the lamp will be turned off.
- A brew process takes around 6~8.5min to complete.

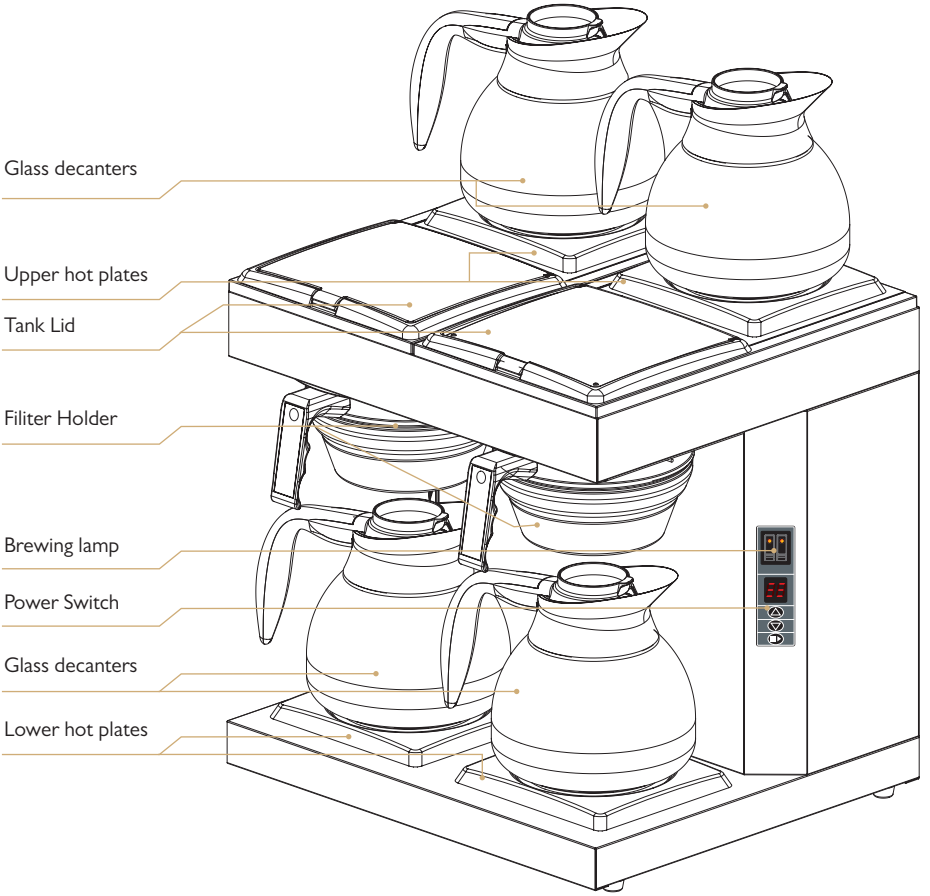
Front view

A-2



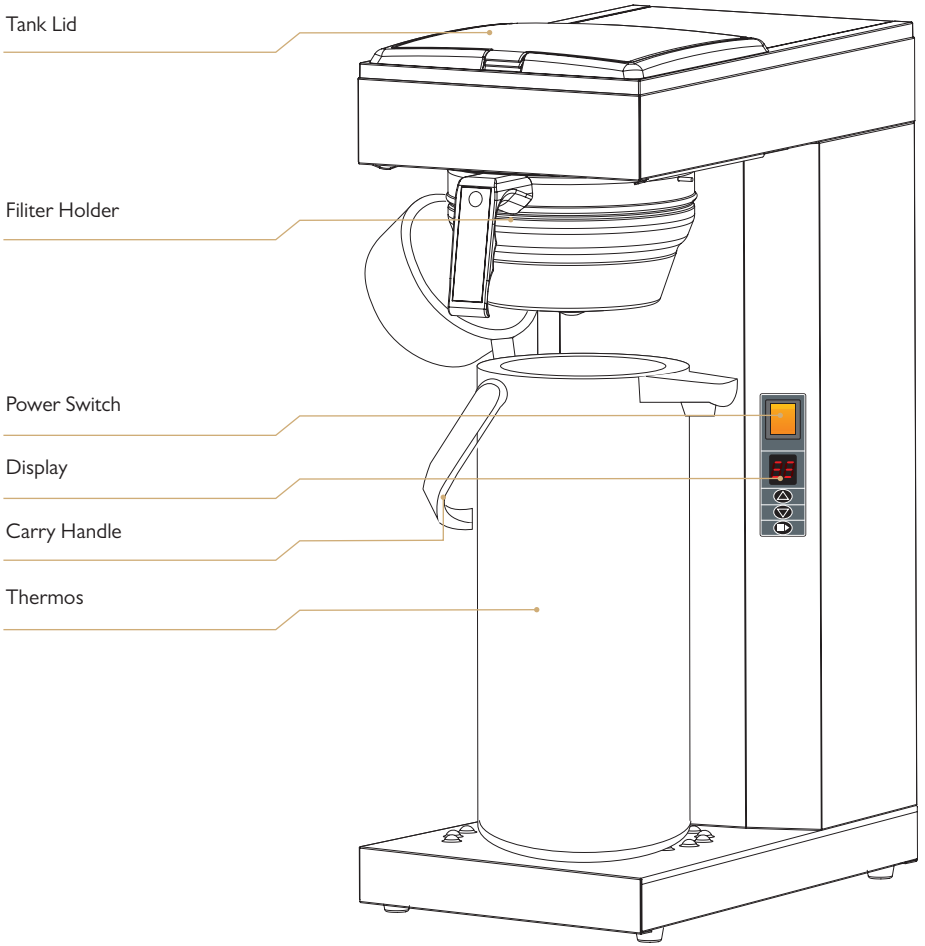
Front view

DA-4



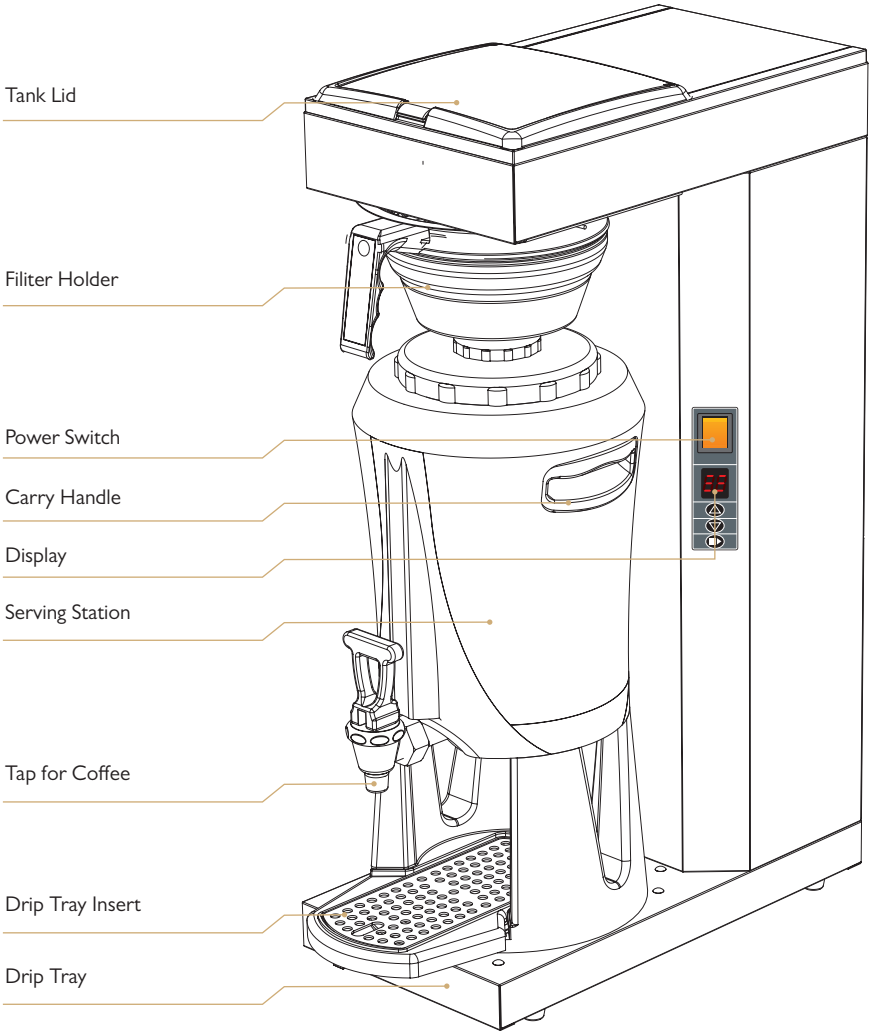
Front view

Thermos A



Front view

Mega Gold A



Function

A-2, DA-4

ON-OFF button for display and lower hot plate.

ON-OFF button For upper hot plate.



Shows the number of cups.
Display is blinking when brewing.

Increase the number of cups.

Decrease the number of cups.

Starts brewing.
During a brewing you may press this button to stop the brew process.

Function

Mega Gold A, Thermos A



ON - OFF button.

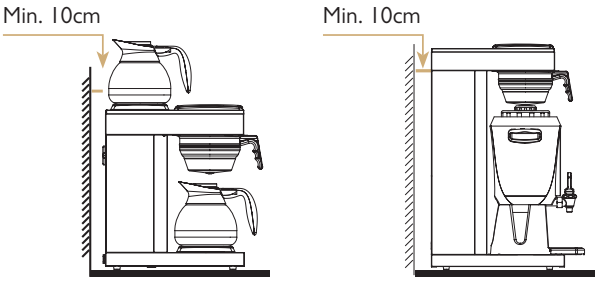
Shows the number of cups.
Display is blinking when brewing.

Increase the number of cups.

Decrease the number of cups.

Starts brewing.
During a brewing you may press this button to stop the brew process.

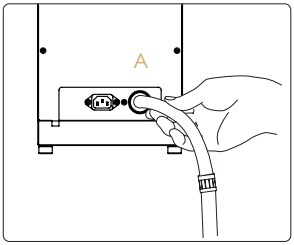
Positioning



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

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

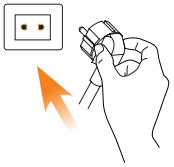
Water connection



- Connect the supplied water hose to the cold water connection using a ½" R-connection(A). 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. waterpressure; 8bar (800kPa).

Electrical connection



A-2, THERMOS A, MEGA GOLD A

- ***Important:***

  Connect the plug to a separate earthed wall socket.

  110-120V / 220-230V 50-60Hz, 10 Amp.

DA-4

- 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.

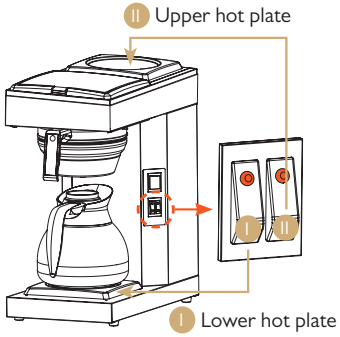
- ***WARNING!***

  Connection to a separate 2 phase only
  - Brewer should be connected to 110V / 220V with neutral and ground.
  - Use 10 Amp fuses.

- ***Important:***

  Electrical installations must be done by a certificated electrician.

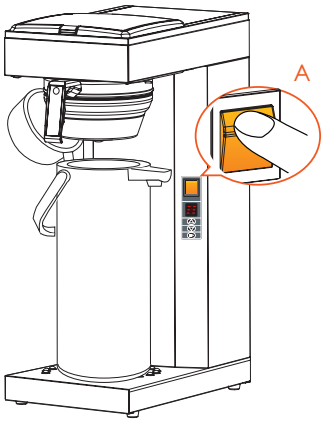
Hot plate function

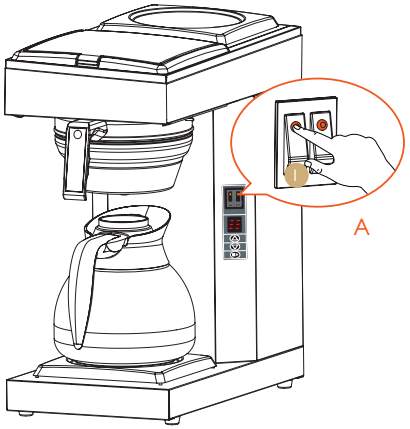


- Turn on left power switch: I for lower hot plate,

  and right power switch: II for upper hot plate.
- Ensure that the lamps turn on and that the hot plates get warm.
- Turn off power switches I and II when not in use.

First time start-up





WARNING!

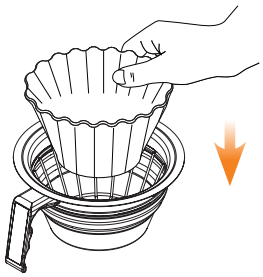
A thermos or decanter must always be in the machine when brewing is in progress.

Important:

First time you use the machine do the first brewing with water only.

- Slide the filter holder into position without filter and coffee.
- Turn on the power switch(A).
- Select 12,15 or 17 cups by adjusting ▲ or ▼ button.
- Place the thermos or decanter under the filter holder.
- Press the button ▶ to start the brew process.
- After 20-30 seconds water shall start to pour into the filterholder and down in the thermos or decanter.
- When brewing is completed, empty the thermos or decanter.
- A whole brew process takes around 6~8 minutes.

Brewing with coffee



- Place a 90mm filter in the filter holder.

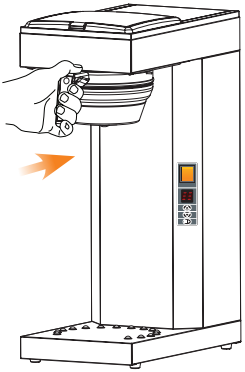
01

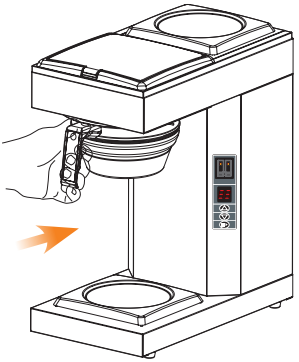


Recommended powder amount is 60g/L

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

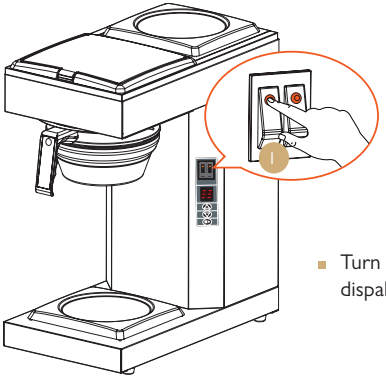
02





- Slide the filter holder into position.

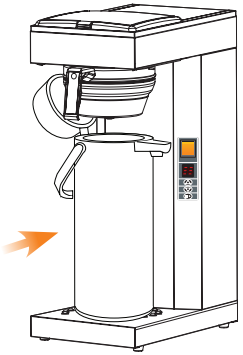
03

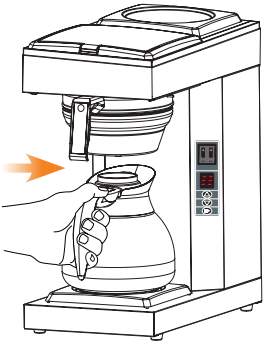




- Turn on power switch(I / A) to activate the dispaly and key pad.

04





- Place the thermos or decanter under the filterholder.

05



- Choose number of cups for your brewing by using the buttons described below.
  - Press the ▲ button to increase number of cups
  - Press the ▼ button to decrease number of cups
- When you have selected your desired number of cups press the ▶ button to start brewing. During the brew process the number in the dispaly will blink.
- When the brewing is completed the display will stop blinking and a 3 second beep will be heard from the machine.
- It is now safe to remove the thermos or decanter.

06

WARNING!

Under no circumstances fill brewed coffee or coffee powder into the water tank . It may cause machine damage.

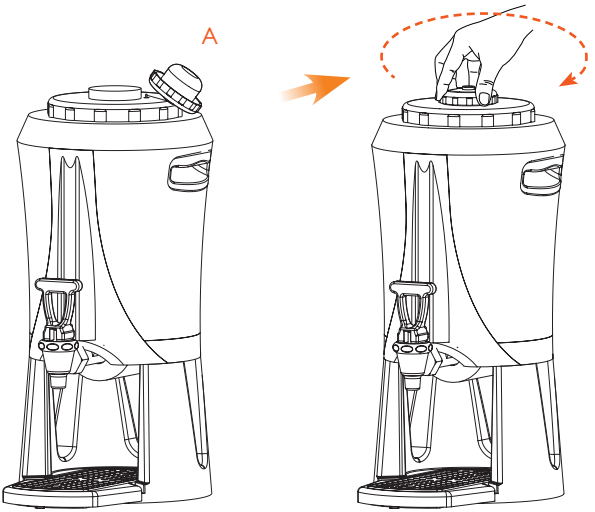
WARNING!

Do not remove decanter or thermos before display have stoped blinking and ready beep has been heard, it can cause serious spill and burns.

Pro Tip:

Do not mix freshly brewed coffee with old coffee kept warm. It will result in poor coffee quality.

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:

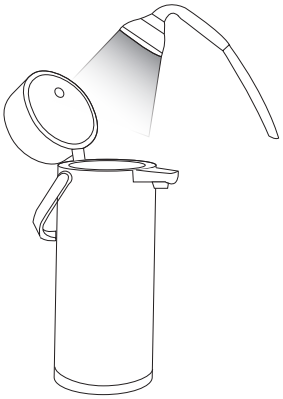
- The temperature in the serving station will decrease with ~1.5°C/h. There is ~30ml of coffee standing in the tubes from the inner container to the coffee faucet. This part is not insulated and will drop in temperature much faster. If the serving station haven't been used in 1h the first cup can be lower in temperature. Cups after the first will not be affected of this.

Note: Access to the service area is restricted to persons having knowledge and practical experience of the appliance.

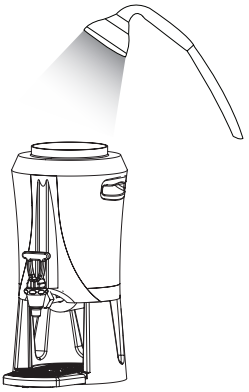
Tips for achieving the best quality

- 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.

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.

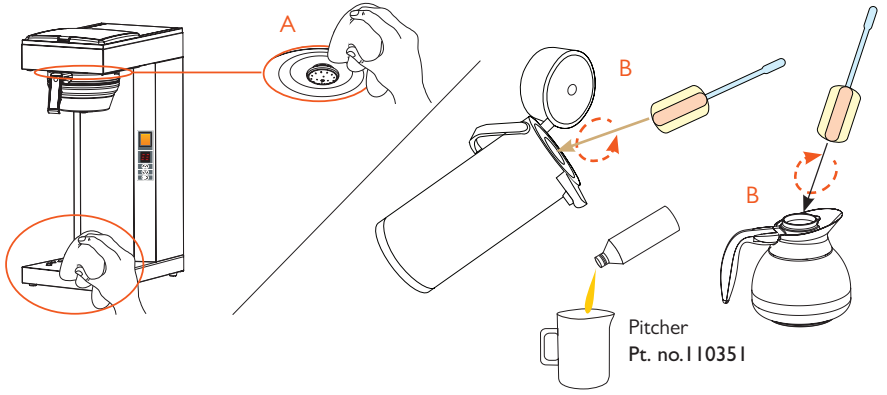


WARNING!

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

Daily 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.



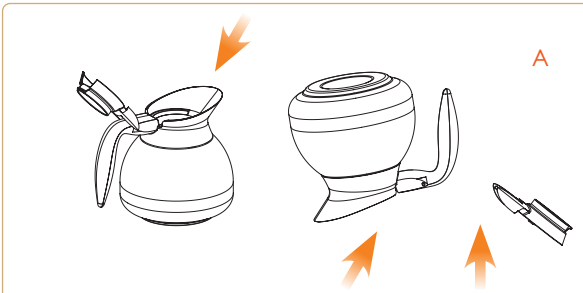
Weekly cleaning

- Descaling and cleaning.
- Pour 250 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.
- Complete half a cleaning cycle and then stop the brewing cycle while descale liquid is in the boiler. Let soak for up to 30 min.
- 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. remove lid and place decanter upside down in the dishwasher.(A)



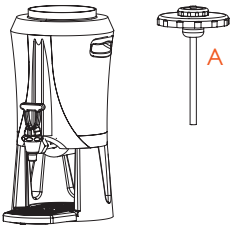


Descaling agent
Pt. no.
10042267



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 2.5 L



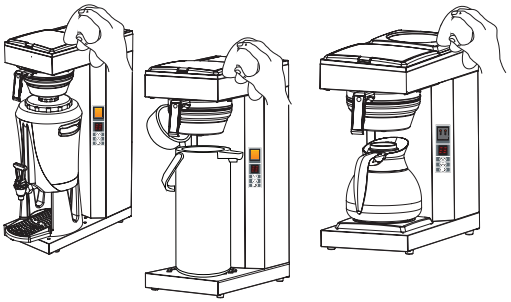
- Fill the serving station with hot water. (Full brewing without coffee and filter).
- Put 1 tablespoon with cleaning powder in the serving station and wait at least 15 minutes.
- Tap out 2/3 of the cleaning solution.
- Clean the serving station with the cleaning brush.
- Rinse the serving station with fresh tap water several times before reuse.

OPTIONS



Part No.	CLEANING PARTS
1104162	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.

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.

ADJUSTMENTS
5 = 25%
4 = 20%
3 = 15%
2 = 10%
1 = 5%
0
- 1 = - 5%
- 2 = -10%
- 3 = - 15%
- 4 = - 20%
- 5 = - 25%

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.

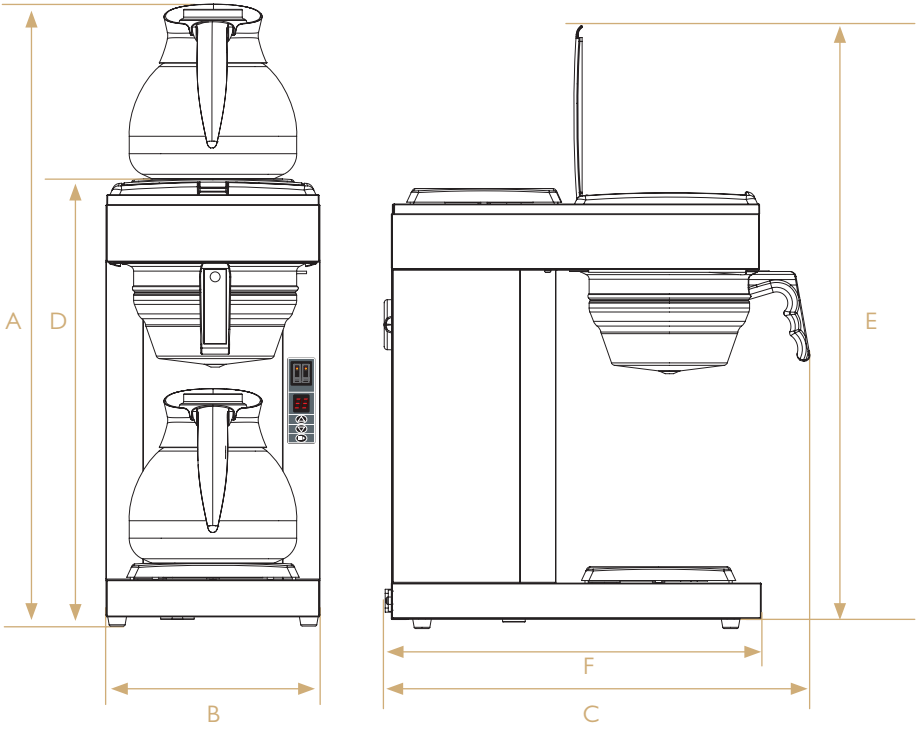
  - Press the ▲ button to increase brewing time.
  - Press the ▼ button to decrease brewing time.
  - 1 step = 5%
  - Press the ■▶ button to confirm the change.
- Display shows  and machine is ready to use.

Fault and solution

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

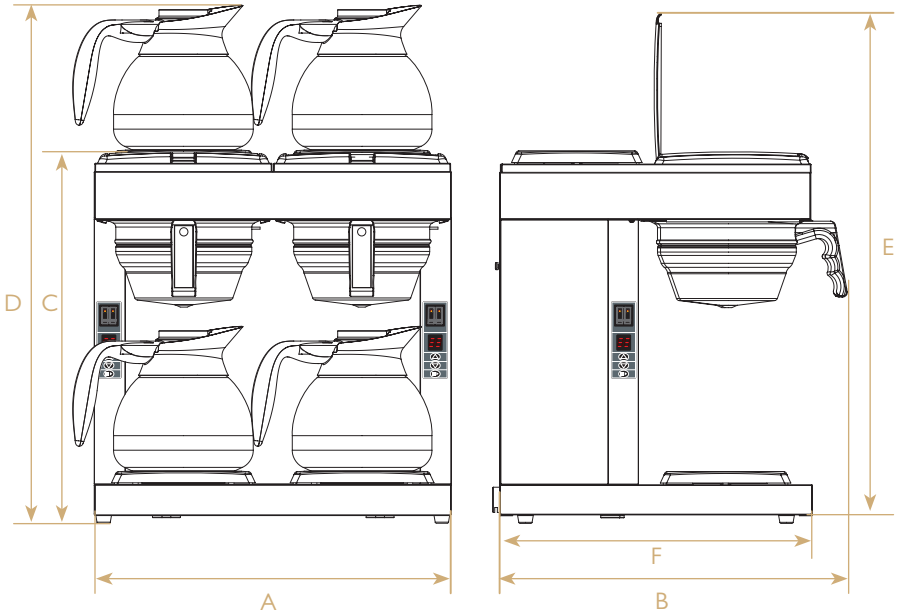
FAULT	POSSIBLE SOLUTION
Power switch does not lit	▪ Check plug connection to wall socket. ▪ Check fuse in plug. ▪ Check if hot plate becomes warm, if so replace power switch.
Hot plate does not become warm although switch is lit.	▪ Check connection to hot plate. ▪ If hot plate is defective, replace.
Brewer excess steam.	▪ Machine may require descaling. ▪ Spray nozzel may need unblocking. ▪ Hose may be bent. ▪ Inlet to boiler may be blocked. Descale machine - if boiler still defective - replace.
Machine will not brew.	▪ Check overheating protection. ▪ Check microswicth. ▪ Check connection to boiler. ▪ Boiler unit may need replacing.
The machine does not take in water	▪ Make sure water tap is open. ▪ Make sure the water hose is not bent. ▪ Check inlet valve. ▪ Check that the display is blinking.
The machines does not stop taking in water.	▪ Dirt in the inlet valve. ▪ inlet valve is defective - replace ▪ PCB is defective - replace
The machine is giving wrong amount of water.	▪ Check water tap. ▪ Water hose is bent. ▪ Dirt in inlet valve. ▪ Water amount adjustment set in display is adjusted faulty. Adjust according to page 21. ▪ Defect floatregulator in inlet valve - replace

A-2



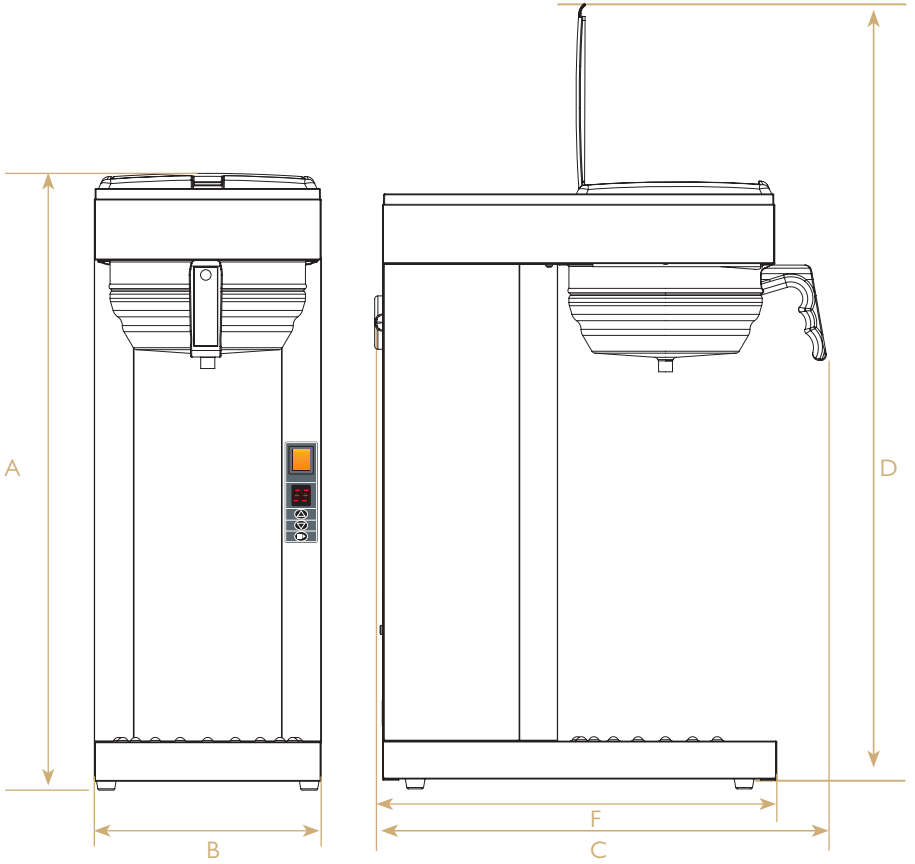
Model	A	B	C	D	E	F
A-2	595mm	205mm	410mm	428mm	578mm	360mm

DA-4



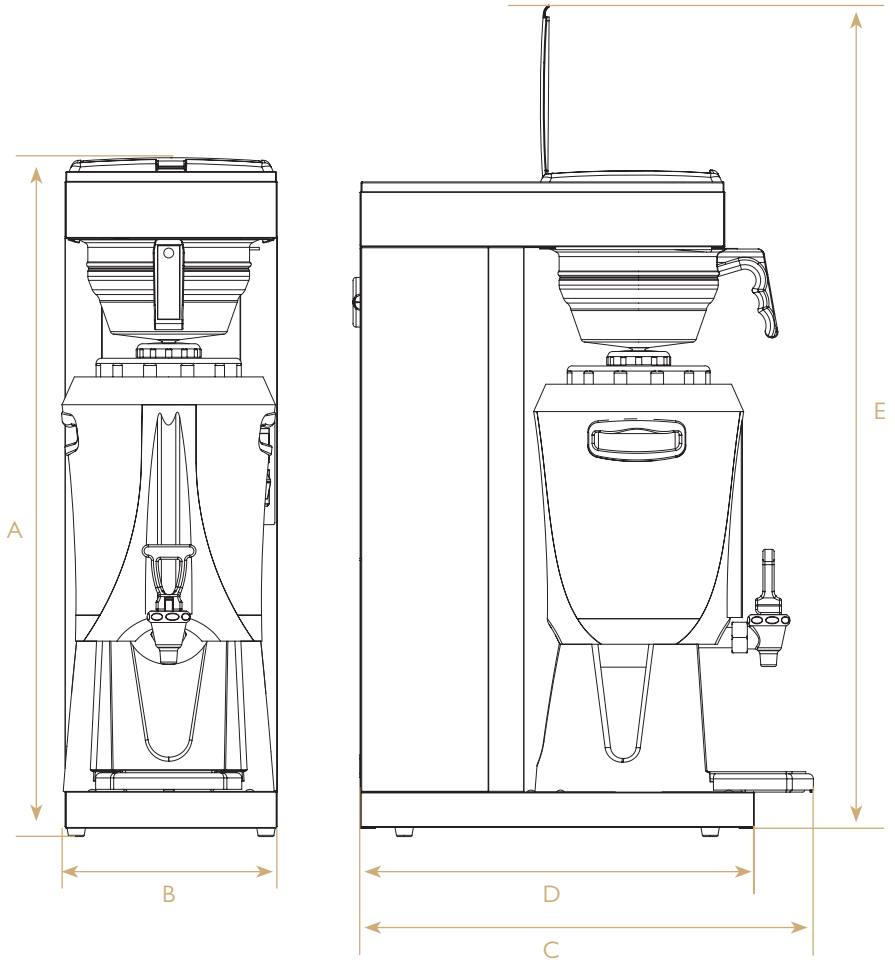
Model	A	B	C	D	E	F
DA-4	410mm	410mm	428mm	595mm	578mm	360mm

Thermos A



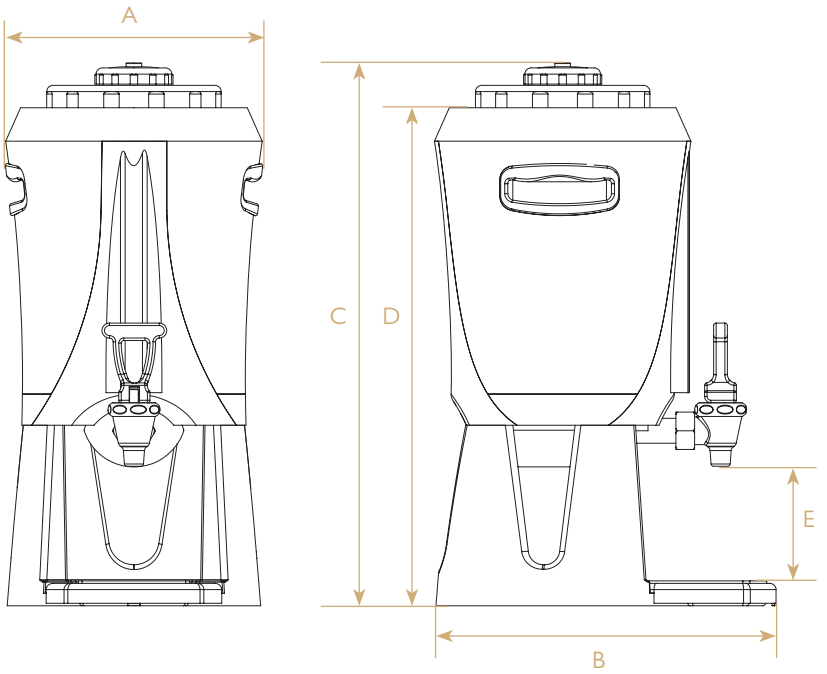
Model	A	B	C	D	F
Thermos A	557mm	205mm	410mm	708mm	360mm

Mega Gold A



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

Serving Station



Model	A	B	C	D	E
Serving Station	205mm	273mm	436mm	400mm	105mm

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

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