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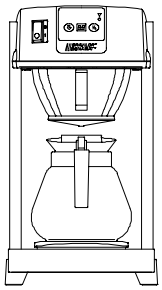
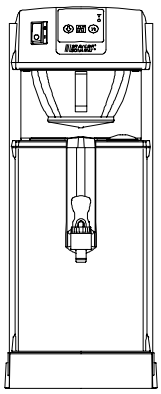
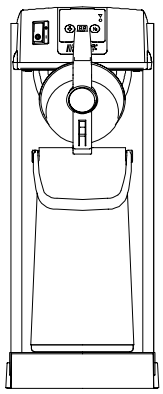
Bravilor Bonamat®

RLX

COFFEE MODULE

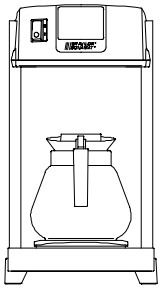






AND

WIDE–BODY MODULE



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Bravilor Bonamat
Pascalstraat 20
1704 RD Heerhugowaard

The Netherlands

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1. MODULES 1, 5 AND 6 (COFFEE)

1.1 Introduction

In this document, the specific information for the above–mentioned module is discussed. Please also thoroughly read the general user instructions.

1.1.1 General description

These modules are designed for the preparation of coffee. The coffee is percolated using coffee filters and finely ground coffee.

The machine is switched on using the ON/OFF switch. If necessary, the number of cups of coffee to be prepared can be adjusted using the ⇓–button. Next, the coffee is prepared by pressing the $^{1}/_{0}$–button.

Depending on the type of module, the coffee is collected in a container, a glass jug, or an airpot.

1.1.2 Main components

- see fig.1

1. ON/OFF switch
2. operating panel
3. pouring opening descaler
4. filter pan
5. glass jug
6. hot plate
7. mixingpump
8. container
9. draw–off tap with gauge glass
10. airpot

1.2 Technical data

1.2.1 Water system

- See table 1 for additional technical information about the coffee modules.

	Volume	recommended amount of coffee	hourly capacity
1	1,7 litre	60–85 gr.	± 14 litre
5	2,0 litre	70–100 gr.	± 13 litre
6	1,9 or 2,2 litre	65–95 gr. 75–110 gr.	± 15 litre

Table 1 Technical information

1.2.2 Recommended coffee and coffee filters

Use a finely ground coffee, 35 to 50 grams per litre, depending on your preference. The dosing scoop supplied with the machine holds approximately 40 grams.

Only use the supplied Bravilor Bonamat® coffee filters, or coffee filters of similar quality!

- See §1.7 of the *"General user instructions"* for ordering information of the consumables.

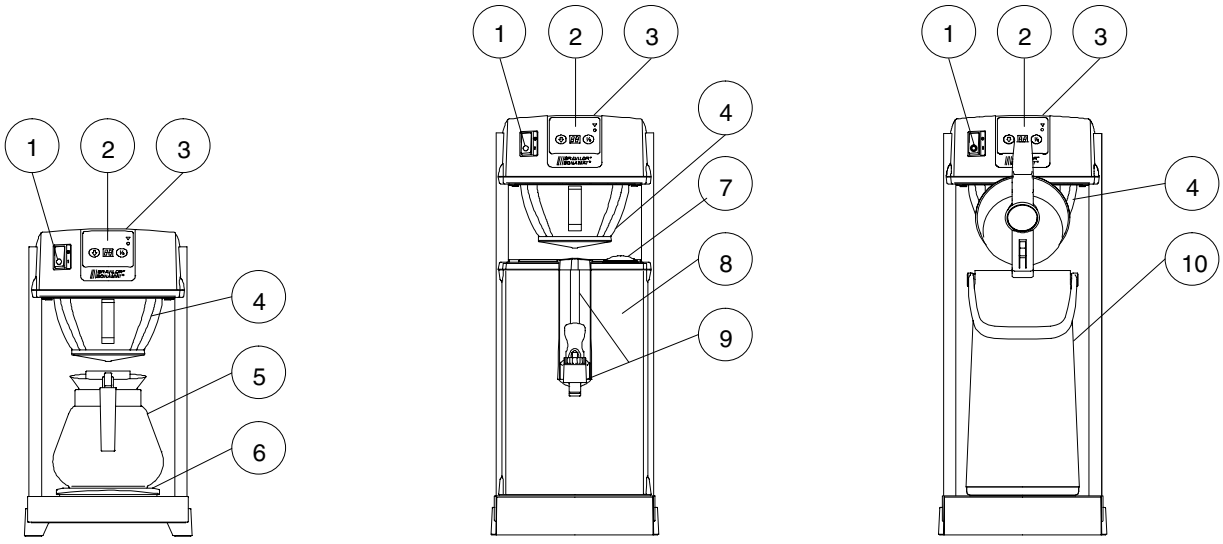

Fig. 1 Main components coffee modules

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1.3 First use

1.3.1 Flushing

1. Place an empty filter pan in the machine.
2. Switch on the module.
   – The indicator lamp in the switch will be illuminated, all the lights and the display will be illuminated for a moment, and a short audible signal is generated.
   – The display will indicate the set standard number of cups.
3. Press the $^{1}/_{0}$–button.
   – An audible signal will sound, the indicator lamp ○ will light up, and the process is started.
4. If the water is not running after 3 minutes, press the 1/0 button once again.
   – An audible signal will sound (3 short beeps) and the lamp ○ will go off as soon as the glass jug, the container, or the airpot is filled.
5. Empty the glass jug, the container, or the airpot.

The machine is now ready for use.

1.4 Daily use

1.4.1 Operating panel

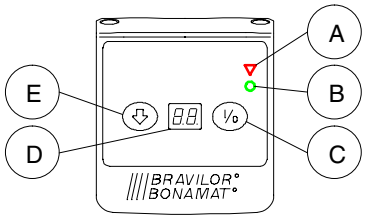

Fig. 2 Control panel coffee modules

A. ***descaling indication*** ▽
Will flash to show that the machine needs to be descaled.

B. ***in operation indicator lamp*** ○
Will be lit continuously to show that the coffee making process is in operation.

C. ***START/STOP button***
Push button with which the coffee making process can be started or stopped. When it is re–started after having been stopped, the coffee–making process starts again.

D. ***display***
Shows the number of set units.

E. ***SELECT button***
Push button to change the number of set cups of coffee.

1.4.2 Operation

1.4.2.1 Making coffee

1. Check whether the container *(module 5)* is empty.
2. Place the empty glass jug *(module 1)* or the airpot *(module 6)* underneath the filter pan.
   – Close the lid on the glass jug.
   – Open the lid on the airpot and leave the mixing pipe in the airpot.
3. Check that the spring lies flat on the bottom of the filter pan.
4. Place a coffee filter in the filter pan.
5. Add the required amount of finely ground coffee.
6. Place the filter pan in the machine.
7. Switch on the module.
8. Select the desired number of cups using the ⇓–button.
9. Press the $^{1}/_{0}$–button to start the coffee–making process.
   – An audible signal will sound, the indicator lamp ○ will light up continuously.
   – An audible signal (3 short beeps) will sound and the 'in operation indicator lamp' ○ will go off to indicate that the coffee making process is finished.

1.4.2.2 Interrupting the coffee making process

1. Press the $^{1}/_{0}$–button to interrupt the coffee–making process.

WARNING

△ If, after this, the $^{1}/_{0}$–button is pressed once again, the coffee making process will *start all over again*. Keep this in mind if the glass jug, the container, or the airpot is partly filled.

1.4.2.3 Tapping the coffee (module 5)

1. Push a few times on the mixingpump.
   – Air is blown through the coffee from underneath via the gauge glass to ensure the coffee is mixed well, guaranteeing consistent quality.
2. Place a cup or jug under the coffee tap and pull the handle forward.

TIP

– The tap can be locked in the open position by pushing the handle fully away from you against the spring pressure.

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1.4.2.4 Making tea

Using the glass jug or the airpot module, you can also make tea. Making tea is done using the same procedure as making coffee. However, instead of paper coffee filters and coffee, use tea or tea bags.

TIP

– When making tea, never use the filter pan, a glass jug or airpot that has been used for making coffee.

– To use loose tea, a special tea filter pan, with sieve, is available.

– If you use teabags, you can use a normal filter pan. Place the tea bags in the filter pan, or hang them in the jug.

1.5 Programming the module

The operating panel is also used for programming purposes.

During programming, the $^{1}/_{0}$–button serves to lower certain values, and the ⇓–button to raise them.

P1 (variable amount):

Setting the amount of hot water, with which the coffee is made (0 – 98). Raising 2 will add between 3 and 5 ml approximately to the contents of the jug.
The value to be set depends on the contents of the glass jug, the airpot, or the container.

P2 (maximum number of cups):

Setting the maximum number of cups (2 – 30) that are to be prepared during a cycle.

P3 (Number of positions used):

Setting the number of cups prepared (2, 4, 6, 8, etc.). These values increase by 2 cups at a time.

- mask = ⇓ key
- show = $^{1}/_{0}$ key

P4 (length of drip time):

Setting the time (1 – 20), which lies between the point the water production is stopped, and the indication the coffee making process is finished.

P5 (total):

Reading the total number of units produced (1 unit = approx. 1 litre).

	Factory setting	Set by you
P1	*Module* *1* (1,7 litre): 24 *5* (2,0 litre): 18 *6* (1,9 litre): 10 (2,2 litre): 18	
P2	*Module* *1* : 12 *5 / 6* : 16	
P3	*Module* *1* : 2, 4, 6, 8, 10, 12 *5 / 6*: 2, 4, 6, 8, 10, 12, 14, 16	
P4	6 (= 60 sec.)	

1. Simultaneously press the ⇓–button and the $^{1}/_{0}$–button.
2. Keep them pressed for about 10 seconds, until P1 appears on the display.
3. Let go of the buttons.
   – The value for P1 appears.
4. Adjust, if desired, the value.
5. Press both buttons once, or a couple of times if necessary, for a short moment, to select the next P values.
6. Wait for about 60 seconds.
   – The programming mode will automatically be switched off, storing the set value.

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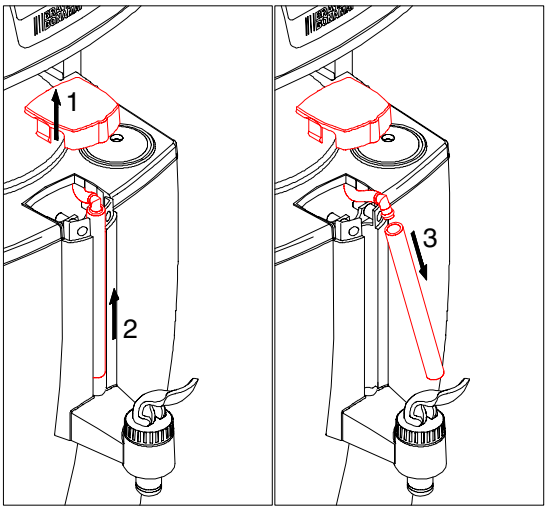
1.6 Maintenance

1.6.1 General

- See §1.5 of the *"General user instructions"*.

1.6.2 Cleaning the gauge glass (module 5)



WARNING

△ If the coffee container is not completely empty (sometimes difficult to check if the gauge glass is dirty), coffee can flow out over the hands when the gauge glass is removed.

1. Make sure that the coffee container is completely empty.
2. Remove the cover.
3. The gauge glass is clamped with an O–ring at the bottom of the gauge glass holder. Therefore take the gauge glass between thumb and forefinger and carefully pull it upward while turning it to and fro.
4. Clean the gauge glass and the notch in the gauge glass holder with the supplied gauge glass brush.
5. Slightly moisten the bottom of the gauge glass. Carefully push the gauge glass back into the notch and O–ring of the gauge glass holder.
6. Replace the cover onto the gauge glass holder.

1.6.3 Descaling

WARNING

△ Always wear gloves and protective facial gear during the descaling procedure.

△ Remain near the machine during the descaling process.

1. First read the *"General user instructions"* §1.5.3.
2. Dissolve 100 gr. of **Renegite** in a $^1/_2$ litre of water (40°C).
3. Place the empty filter pan in the machine.
4. Position an empty jug or airpot *(module 1 or 6)*.
5. Switch on the module.
6. Select a minimum number of cups using the ⇓–button.
7. Press the $^1/_0$–button.
8. Wait until the machine has boiled dry.
9. Open the pouring opening, see fig.1 .
10. Carefully pour half of the **Renegite** solution into the pouring opening, using a funnel.
11. Select a minimum number of cups using the ⇓–button.
12. Press the $^1/_0$–button.
13. Wait for 2 minutes.
14. Carefully pour the remainder of the **Renegite** solution into the pouring opening, using a funnel.
15. Select a minimum number of cups using the ⇓–button.
16. Press the $^1/_0$–button.
17. Empty the jug or the airpot *(module 1 or 6)* or drain the container using the draw–off tap *(module 5)*.
18. Have the normal coffee making process run, without coffee, to rinse the machine.
19. In the meantime, empty the glass jug or the airpot, or draw off the liquid from the container.
20. Rinse the filter pan, jug, or airpot with hot water.

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1.7 Correcting malfunctions

- See §1.6.1 of the *"General user instructions"*.

1.7.1 Malfunctioning analysis coffee module

LIST OF MALFUNCTIONS		
Symptom:	**Possible cause:**	**Actions:**
1. Descaling signal is flashing.	Too much scale in the machine.	Run the descaling sequence on the machine, see §1.6.3.
2. After descaling, the descaling signal is still flashing.	Still too much scale in the machine.	Descale the machine once more.
		Call in service.
3. The filter pan runs over.	The filter pan spring is missing.	Place the filter pan spring.
4. The machine produces too little coffee.	The set amount of water is too small (P1).	Raise P1, see §1.5.
5. The machine produces too much coffee.	The set amount of water is too large.	Reduce P1, see §1.5.

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2. MODULE 2 (WIDE BODY)

2.1 Introduction

In this document, the specific information for the above–mentioned module is discussed. Please also thoroughly read the general user instructions.

2.1.1 General description

This is a hot plate, which will keep the jug of coffee (or tea) warm.

2.1.2 Main components

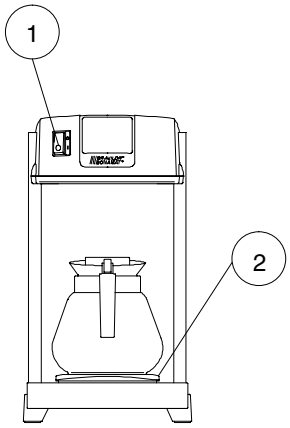

Fig. 3 Main components wide–body module

1. ON/OFF switch
2. hot plate

2.2 Operation

1. Place the jug with contents on the hot plate.
2. Switch on the module.

2.3 Maintenance

- See §1.5 of the *"General user instructions"*.

2.4 Correcting malfunctions

- See §1.6.1 of the *"General user instructions"*.

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