



Hot Drinks Dispenser Instruction Manual



Model . Modéle . Modell . Modello . Modelo . Malli

GF539

Safety Tips

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - BS EN Codes of Practice
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- DO NOT immerse the appliance in water, or use jet/pressure washers to clean the appliance
- Do not use the appliance for anything other than its intended use.
- Always switch off and disconnect the power supply to the appliance when not in use.
- Not suitable for outdoor use.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a BUFFALO agent or a recommended qualified technician in order to avoid a hazard.
- 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 the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your BUFFALO product.

Pack Contents

The following is included:

- BUFFALO Hot Drinks Dispenser
- Instruction Manual
- Cleaning Brush

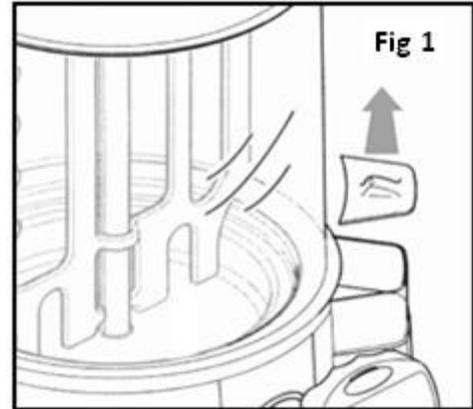
BUFFALO prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your BUFFALO dealer immediately

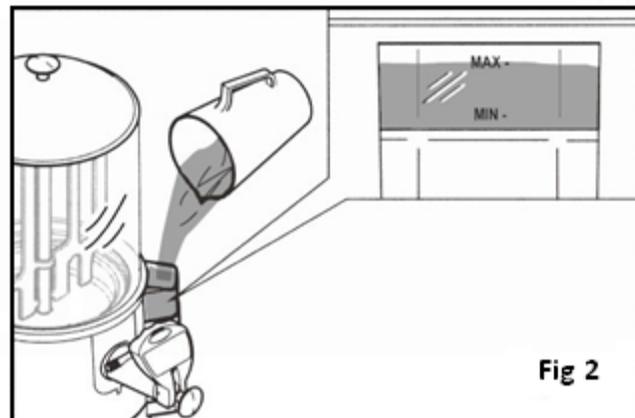
Operation

Filling the water boiler tank

- Make sure the power switch is set to OFF.
- Remove the lid to the water boiler tank (Fig 1)

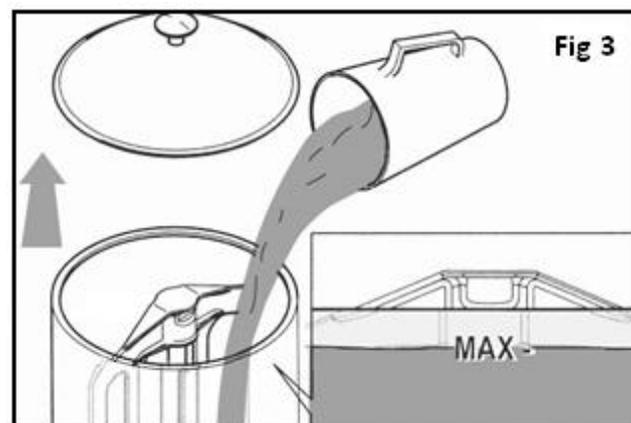


- Fill the tank with water until it reaches the MAX fill line (Fig 2).

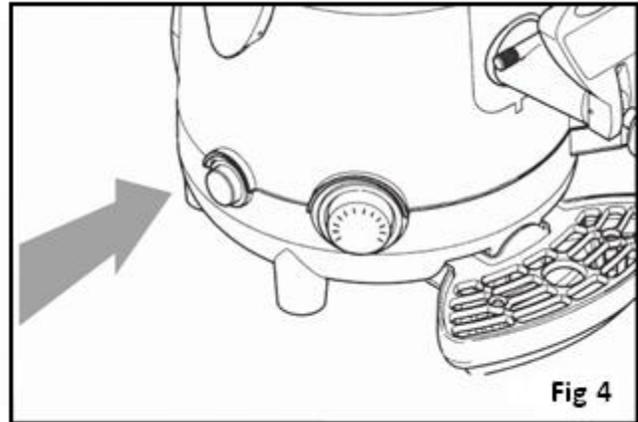


Filling the Bowl

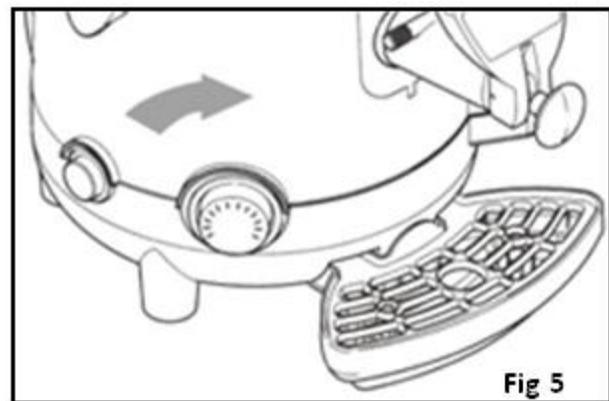
- Remove the lid and pour the beverage prepared according to the manufacturer's instructions into the bowl (Fig 3)
- Never exceed the MAX level mark
- Replace lid



- Turn on the power using the green switch (Fig 4). Switch will illuminate when machine is on.



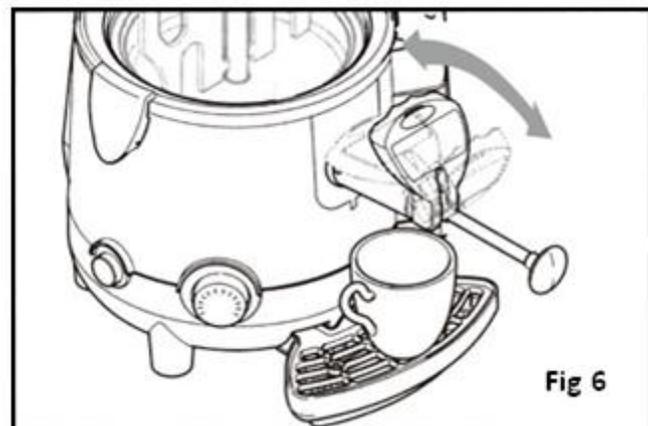
- Set the thermostat to the required temperature (Fig 5).



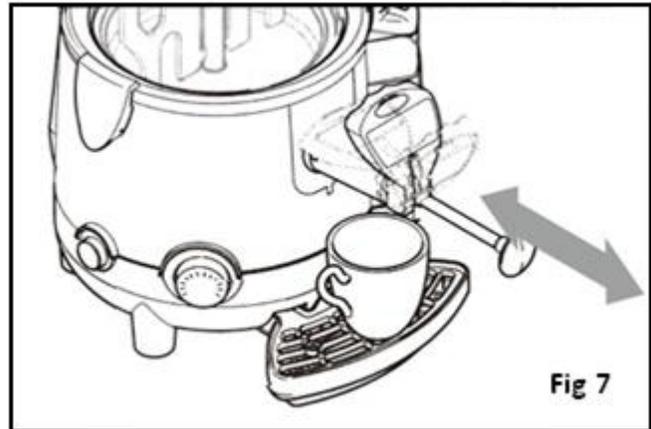
Dispensing the product

Warning: The products dispensed from the machine can be hot please take care to avoid risk of scalding

- Place a suitable cup beneath the tap
- Push or pull the lever on the tap until the required amount of product has been poured into the cup (Fig 6)
- Release the tap lever so that the product stops pouring.



- If the product to be dispensed is especially thick pull the tap Rod out to the maximum position (Fig 7)
- Any clogging in the dispensing line may be removed by sliding the tap rod back and forth (Fig 7)



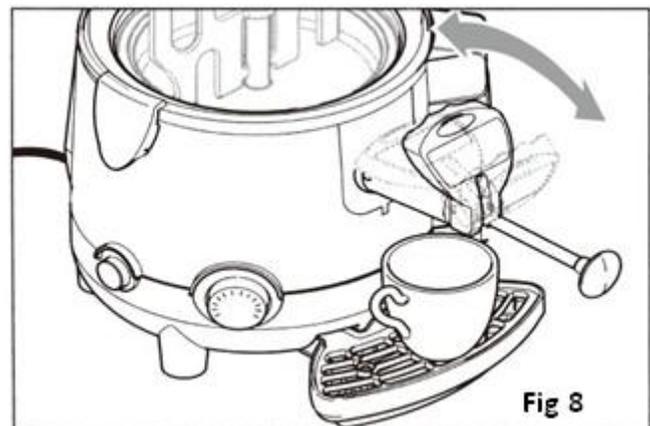
Warning: never touch the bowl or lid while the machine is operating, since they are very hot; always use the handle when moving the bowl lid

Cleaning and Maintenance

Emptying the bowl

Before cleaning out the bowl, it is first necessary to empty out any product inside it.

- With the machine switched on, empty out all of the product still inside the bowl, using the lever on the tap.

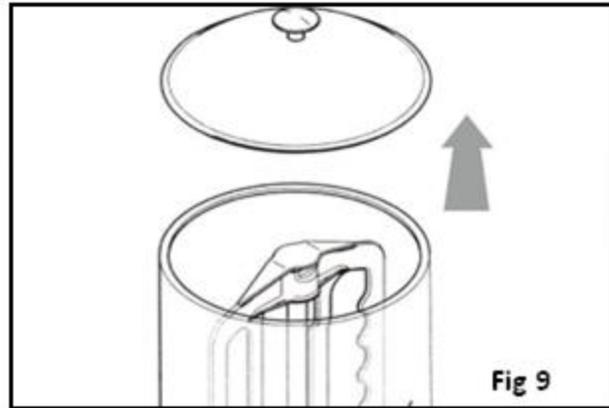


Warning: the product dispensed from the machine has a very high temperature; risk of scalding.

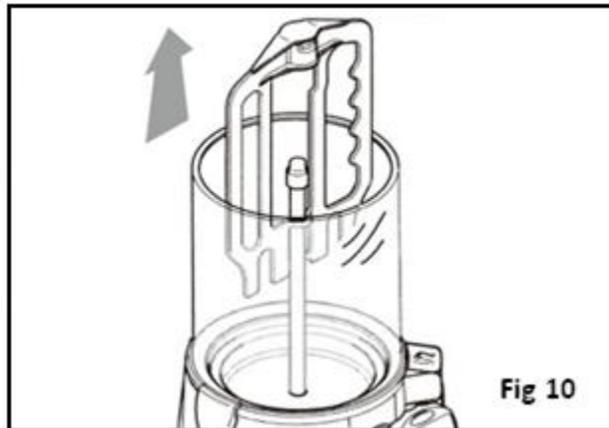
Removing and cleaning the bowl

Warning: before removing the bowl, make sure that the main switch is off, the unit is unplugged from the mains and that the bowl is empty and sufficiently cooled down

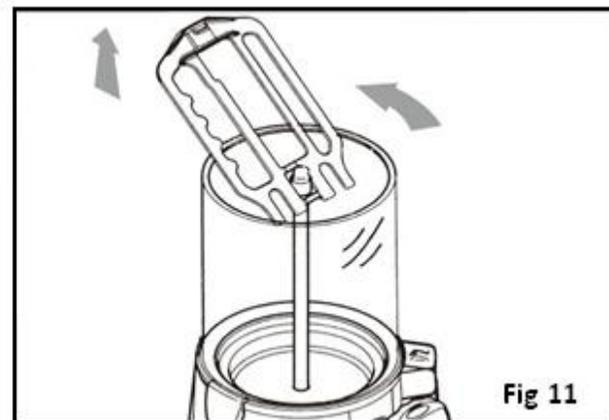
- Remove the lid (Fig 9)



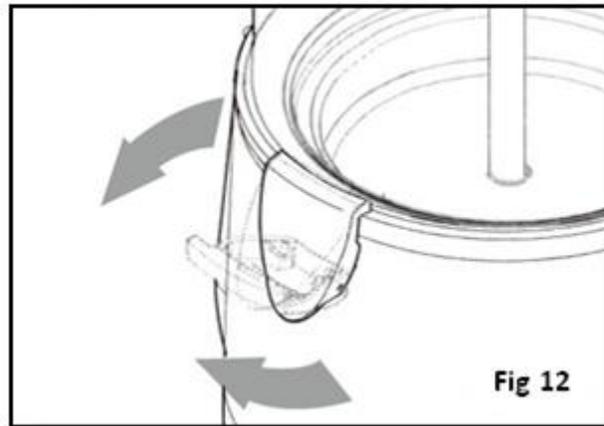
- Slide the mixing paddle upwards to remove it, keeping it in line with the central rod until the bottom slot of the mixing paddle is level with the rotation pin (Fig 10).



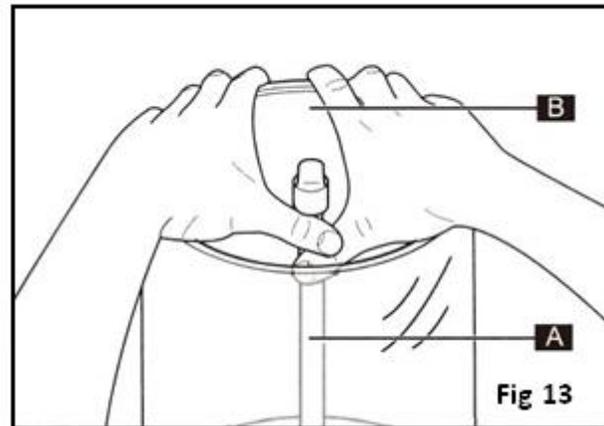
- Tilt the mixing paddle and slide it upwards, as illustrated in Fig 11, to remove it completely



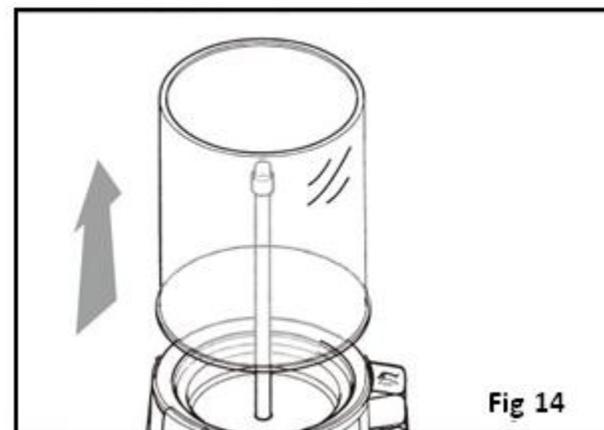
- Unlock the bowl clips as illustrated in Fig 12, to free the bowl from the machine body;



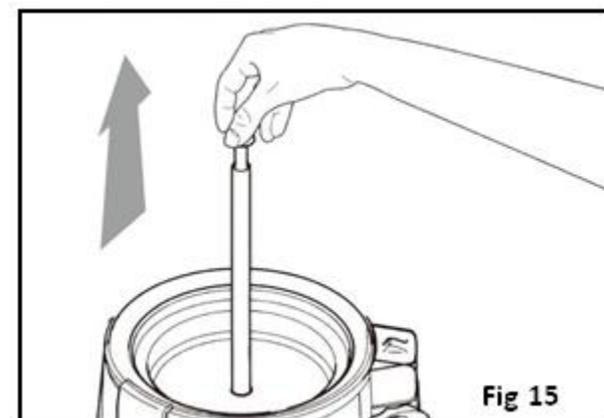
- Release the bowl from the machine body, using two fingers to prise it away from the fixed steel part of the mixer rod (A) and the others to grip the outlet edge of the bowl(B) (Fig 13)
- Gradually pull the bowl harder until it comes away from its seating;



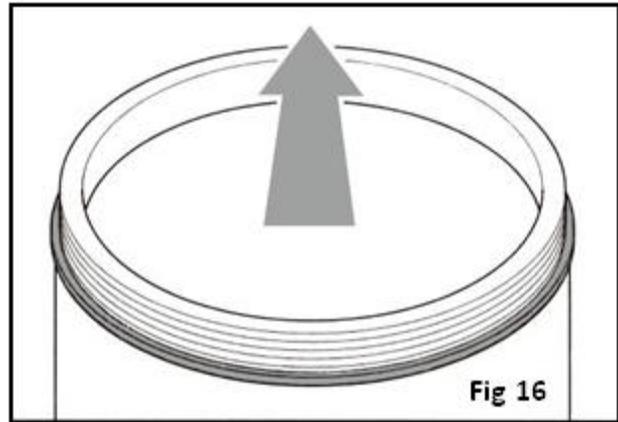
- Slide the bowl upwards using both hands (Fig 14)



- Slide the mixing rod upwards with one hand, taking care to grip it by the rotation pin (Fig 15)

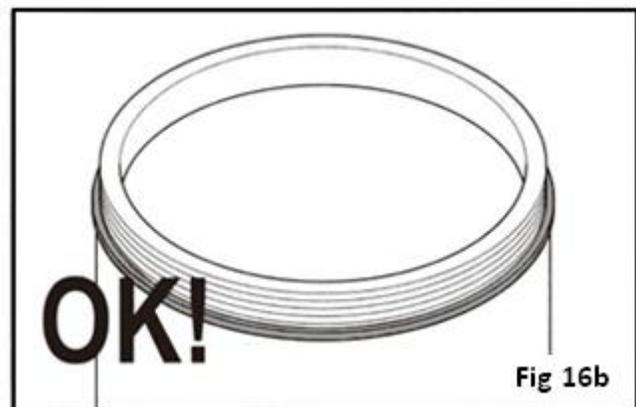
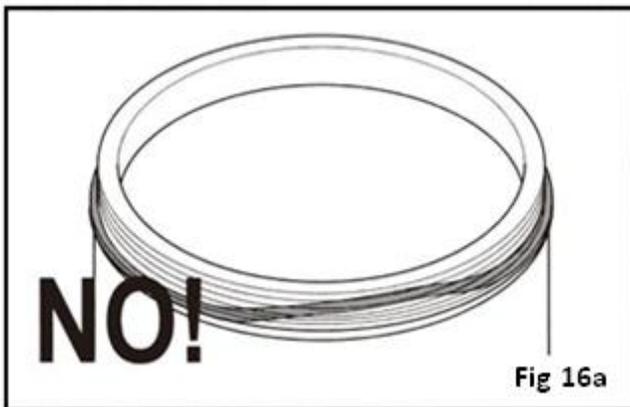


- Place the bowl on a flat surface and using both hands, remove the gasket by sliding it upwards in the direction shown by the arrow (Fig 16)



Wash the disassembled bowl and components with a sanitising detergent solution, rinsing thoroughly with clean hot water.

Before reassembling the bowl ensure the gasket seal is positioned correctly



Moisten the gasket seal with water and fit the bowl back into place.

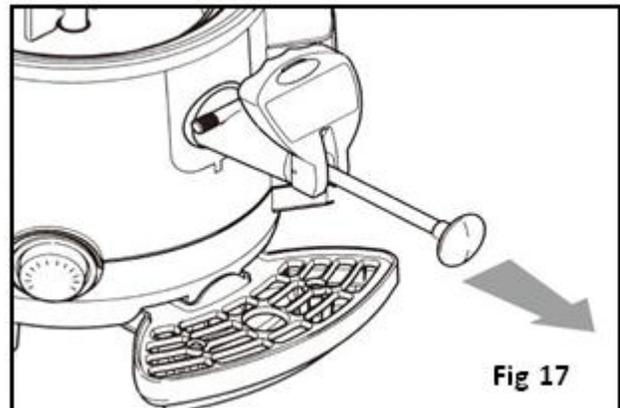
DO NOT USE LUBRICANT.

Warning: make sure that the bowl is correctly fitted to the machine; an incorrectly fitted bowl will cause the product to leak out with risk of scalding!

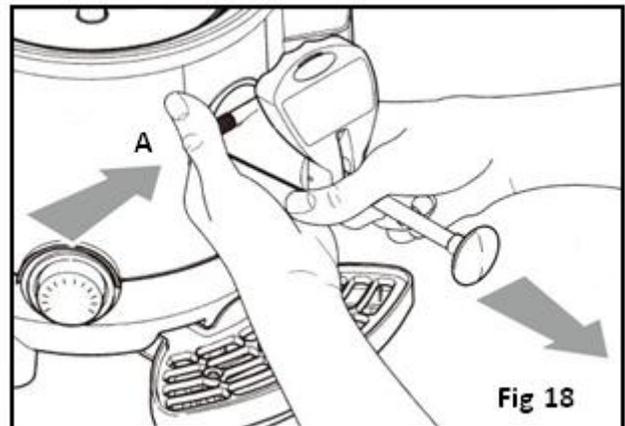
Reassemble the bowl, rod and mixing paddle by reversing the disassembly instructions

Removing the tap

- Ensure the bowl is empty
- Move the tap rod to the maximum dispensing position (Fig 17)

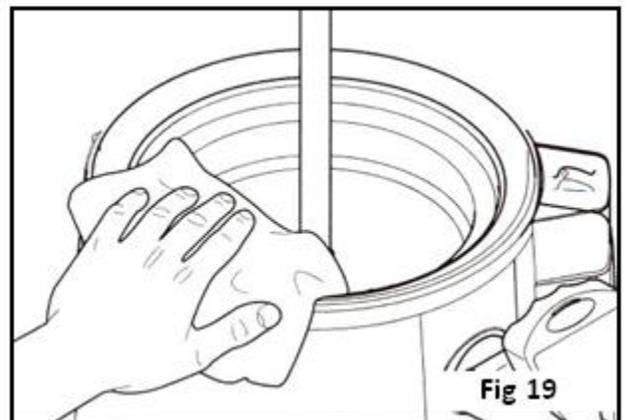


- Press the button(A) securing the tap to the machine and then remove the tap with both hands (Fig 18)

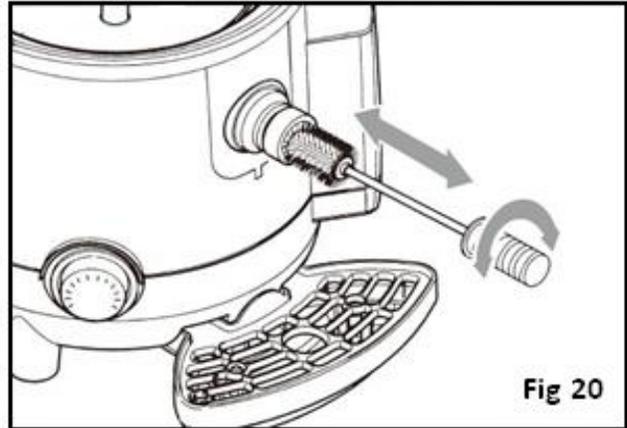


Cleaning the Water Pan

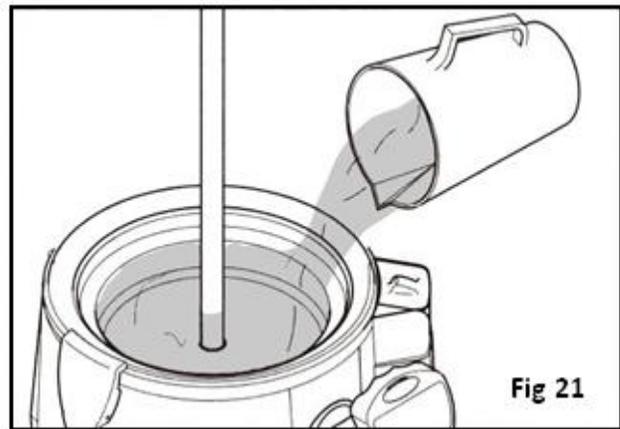
- With bowl and tap removed clean the surface of the pan using a damp cloth and/or a non-abrasive sponge (Fig 19)



- Clean the channel connecting the bowl and the tap, using a cleaning brush (included) (fig 20)



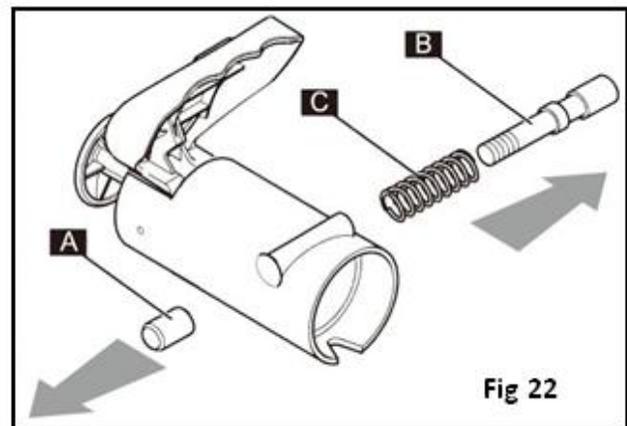
- Refit the tap;
- Pour a little water inside the pan;
- Use the tap to drain out all water from the pan so as to eliminate any small product residues inside the dispensing channel.



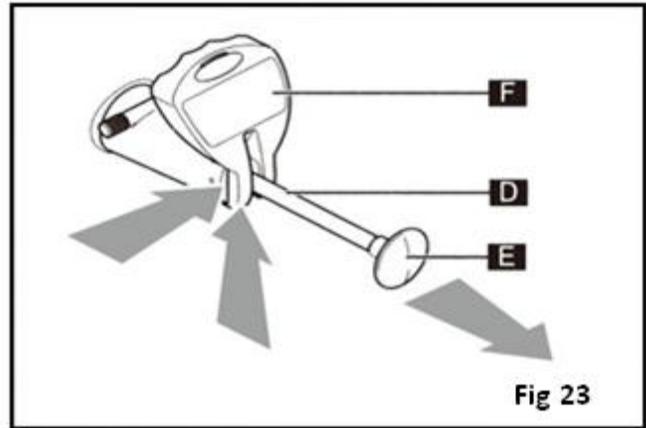
Disassembling and cleaning the tap

To clean the inside of the tap, disassemble it as follows:

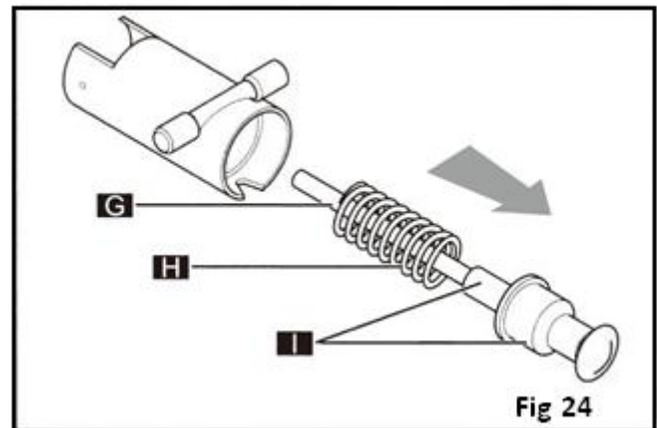
- Remove the tap (See removing the tap)
- Place the tap on a clean, flat surface
- Loosen and remove the screw (A)
- Slide out the pin (B) and spring(C) from the seating.



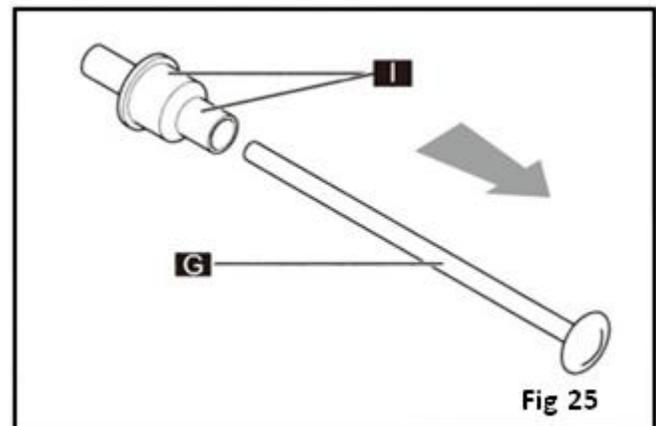
- Pull the lever (D) all the way out from the knob(E) then push the lever(F) upwards from bottom until it comes out from the pin guide (Fig 23). Unscrew the knob E by turning anti-clockwise while holding the rod in place.



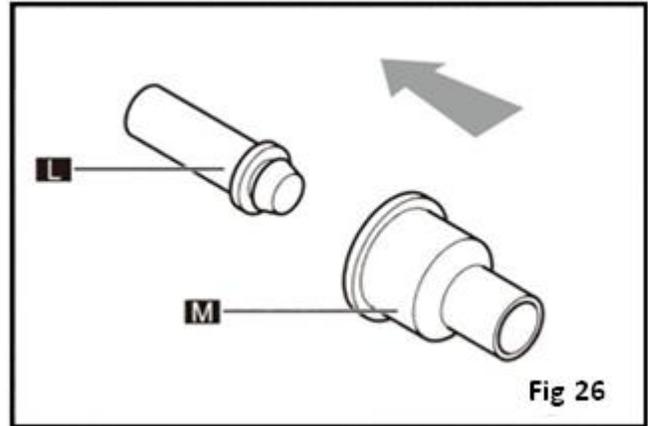
- Pull out the rod (G) and spring (H) from the tap body (the pin/gasket assembly (I) will slide out together with the rod) (Fig 24)



- Detach the rod (G) from the pin/gasket assembly (I) (Fig 25)



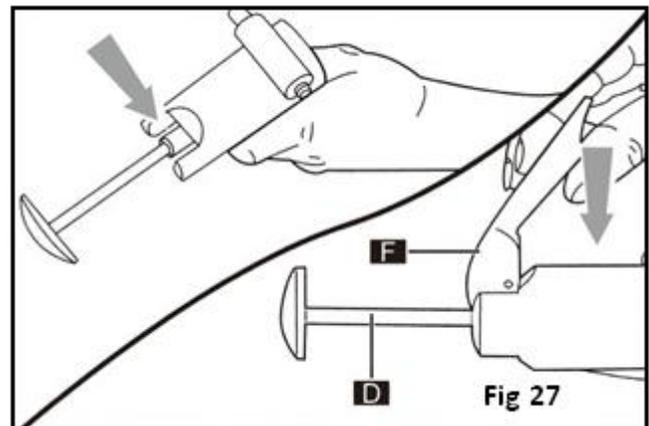
- Disassemble (by pulling) the pin (L) from the gasket (M) (Fig 26)



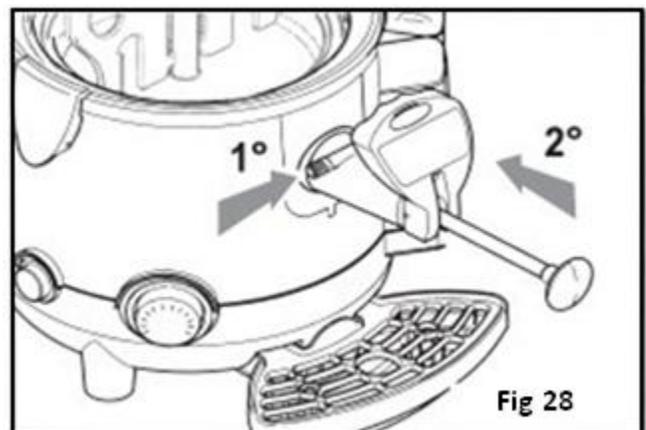
Wash the disassembled components with a sanitising detergent solution, rinsing thoroughly with clean hot water.

Reassemble the tap by reversing the disassembly instructions.

- To fit the lever (F) push the rod (D) from the inside until the guides protrude; then insert the lever (F) and slowly release the rod (D) (Fig 27)



- To fit the tap correctly back in place hold down the button, making sure that the rod is completely extracted
- Introduce the tap into the seat and push until the push button returns to its initial position (Fig 28)

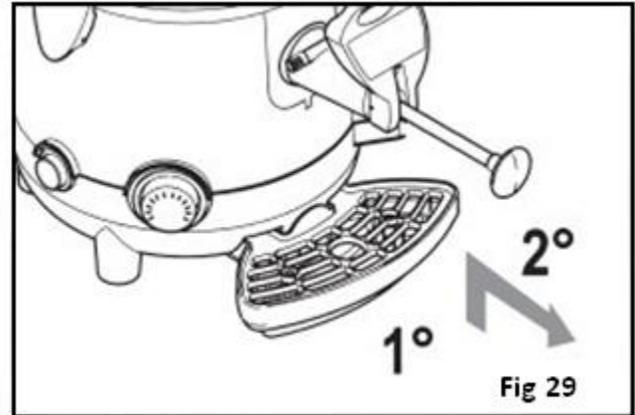


Cleaning the Drip Tray

The drip tray should be emptied and cleaned daily.

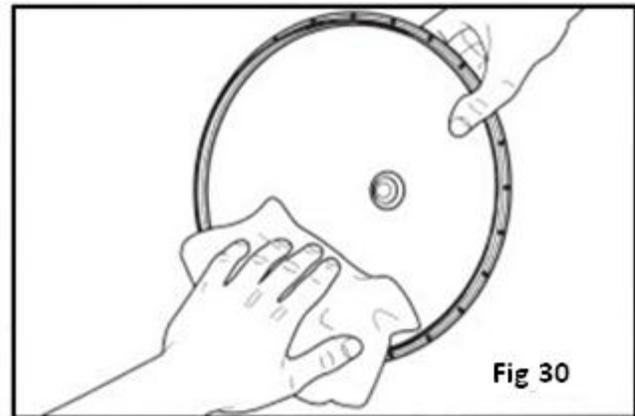
Note: the tray needs to be emptied out and cleaned every time that the red float fitted to the grid rises, this is to stop liquid from leaking out.

- Lift the tray with grid and pull it outwards to remove it from its seating.
- Wash the tray and grid separately with warm, soapy water
- Dry all of the components and reposition the grid on top of the tray
- Fit the tray back in place and press down to secure it to the machine.



Cleaning the lid

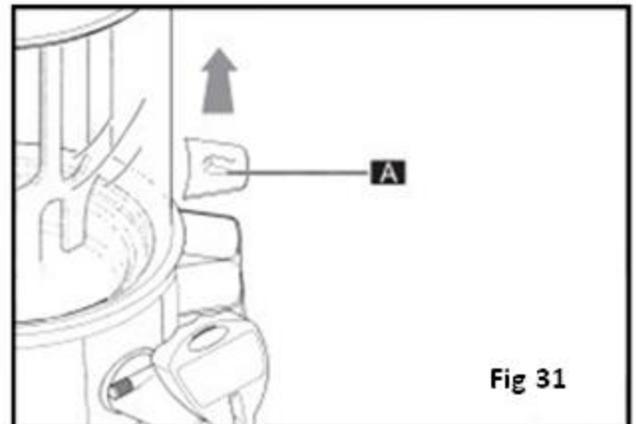
- Remove the bowl lid from the machine
- Clean the surface using a damp cloth and / or a non-abrasive sponge soaked in sanitising product
- Rinse thoroughly using clean water.



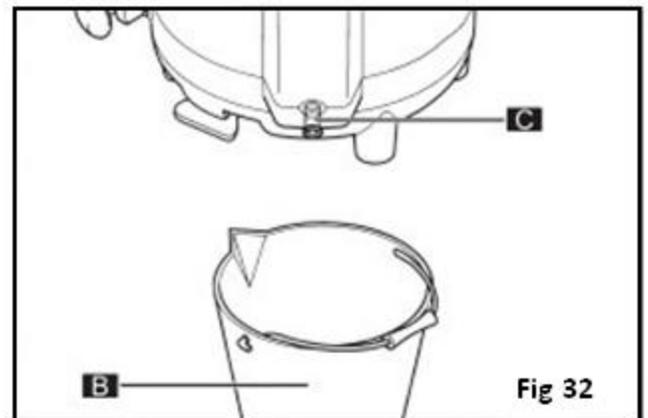
Emptying the boiler Tank

Warning: While the boiler is being emptied, the machine must be unplugged. The boiler may be emptied only when the bowl is empty and the machine has cooled down sufficiently.

- Remove the drip tray
- Remove the cap (A) (Fig 31)



- Place the machine on a flat surface
- Place a container (B) with a capacity of more than 3 litres underneath the bleeder cap (C)
- Use a coin or Allen wrench to unscrew the bleeder cap (C)
- Pull out the cap (C) with a firm movement and wait for all the water to empty out from the boiler tank (Fig 32)



Cleaning and de-scaling the Boiler Tank

Warning: The boiler tank needs to be de-scaled on a regular basis

- Follow the steps for draining out the boiler tank
- Insert and secure the boiler tank bleeder cap
- Fill the boiler tank with a solution of scale remover (suitable for use in coffee machines) and water (following instructions supplied with the scale remover)
- Leave the solution in the tank for the time indicated in the scale remover instructions
- Empty out the solution from inside the boiler tank
- Rinse out the tank as per scale remover instructions

Thermal Protector Switch

If the Boiler tank boils dry the units thermal protector switch will activate to protect the heating element. Allow to cool then reset as follows

- Use a suitable tool to loosen and remove the protective screw (A)
- Use a suitable tool to press the button inside to restore normal machine operation.

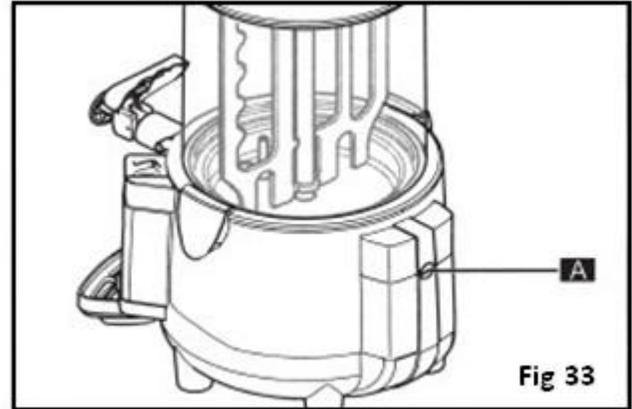


Fig 33

Trouble Shooting

Fault	Probable Cause	Action
Does not heat	No power	Make sure the machine is plugged in correctly
	Switch set to OFF	Set the switch to ON
	Thermal Protector Switch has activated	Reset Thermal Protector Switch
	Thermostat set to low	Adjust the thermostat
Mixing paddle does not turn	No power	Make sure the machine is plugged in correctly
	Mixing rod not fitted correctly	Ensure mixing rod is correctly fitted
	Motor Fault	Call Buffalo agent or qualified technician
	Switch set to OFF	Set the switch to ON
Tap leaks	Tap not fitted correctly	Empty machine and fit tap as per instructions
	Build up of debris	Empty machine and clean tap as per instructions
	Sealing Gasket needs replacing	Call Buffalo agent or qualified technician
Water escaping from boiler	Temperature too high	Adjust the thermostat
	Tank filled above MAX indication line	Allow machine to cool then empty the tank and refill to correct level
	Sealing gasket needs replacing	Call Buffalo agent or qualified technician

Fault	Probable Cause	Action
Product leaks from bottom of bowl	The bowl is not fitted correctly	Empty machine and re-fit bowl as per instructions
	Sealing gasket needs replacing	Call Buffalo agent or qualified technician
Machine shuts down while in use	The water level in the boiler tank has fallen below the minimum level	Fill the boiler tank to max fill level and reset Thermal Protector Switch
	No water in boiler tank	Fill the boiler tank to max fill level and reset Thermal Protector Switch
If the machine malfunctions due to causes other than those listed or the proposed corrective actions do not solve the problem please call a Polar agent or qualified technician		

Technical Specification

Model	Voltage	Power	Current	Capacity (Litres)	Dimensions h x w x d mm	Weight (kg)
GF539	230v 50hz	1Kw	4.6A	9	580 x 410 x 280	7.5

Electrical Wiring

This appliance is supplied with a 3 pin, moulded, BS1363 plug and lead, with a 13 amp fuse as standard.

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed, using a dedicated earthing circuit.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

BUFFALO parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

BUFFALO products have been approved to carry the following symbol:



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Every effort is made to ensure all details are correct at the time of going to press, however, BUFFALO reserve the right to change specifications without notice

DECLARATION OF CONFORMITY

• Conformanceverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingsstype • Type d'équipement • Gerätetyp •
Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento

Model • Modèle • Modell • Modello • Modelo • Malli

Application of Council Directives(s)

Toepassing van Europese Richtlijn(en) • Application de la/des directive(s)
du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive •
Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do
Conselho

Standards

Standaarden • Normes • Normen • Standard • Estándares • Normas

Producer Name • Naam fabrikant • Nom du producteur • Name des
Herstellers • Nome del produttore • Nombre del fabricante • Nome do
fabricante

Producer Address • Adres fabrikant • Adresse du producteur •
Anschrift des Herstellers • Indirizzo del produttore • Dirección del
fabricante • Endereço do fabricante

Hot Drinks Dispenser

GF539

**LVD Directive 2006/95/EC
EMC Directive 2004/108/EC
RoHS Directive 2011/65/EU
Food Contact Directive EC/1935/2004**

**EN 60335-2-15:2002+A1:2005
+A2:2008, EN60335-1:2002
+A1:2004+A11:2004+A2:2006+
A12:2006+A13:2008, EN62233:2008,
EN55014-1:2006, EN55014-2:1997
+A1:2001+A2:2008, EN61000-3-2:2006
EN61000-3-3:2008, IEC 62321:2008,
LFGB 30 & 31**

Buffalo

**Fourth Way,
Avonmouth,
Bristol, BS11 8TB
United Kingdom**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

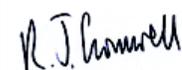
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Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura

Full Name • Volledige naam • Nom et prénom • Vollständiger Name •
Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica • Posición • Função

17/12/12



Richard Cromwell

Commercial Director

BUFFALO 