



User Manual



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1 Before starting

Please contact Unilever Food Solutions for background information and product related questions. Local contact details at the back of this manual.

1.1 Important safety notes

- ⚠ Read the operating instructions carefully before use.
- ⚠ In addition to these operating instructions, it may be necessary to carry out local risk assessments, and actions according to national or regional regulations.
- ⚠ Only connect the machine to a power supply that complies with the mains voltage specified on the machines internal label.
- ⚠ Never place or use the machine close to sources of heat and gas.
- ⚠ Always disconnect the mains plug before undertaking any cleaning/maintenance operations.
- ⚠ The machine contains a hot water boiler and live electrical components inside. External panels of the machine may only be removed for servicing by authorized Service Technicians. The power supply must be disconnected before commencing work.
- ⚠ Protect the machine from splashing water.
- ⚠ Never pull the plug from the socket by means of the mains cable.
- ⚠ Never immerse the machine or the power cable in water.
- ⚠ To achieve perfect tea quality, the machine must only be operated with a suitable water filter (for potable water specifications please refer to “Technical Data” on page 47).
The Manufacturer recommends using Brita Purity C water filters.
- ⚠ Make sure that the machine is placed on a stable and safe surface, out of the reach of children.
- ⚠ Do not use the machine if itself or the power cable is damaged or there is any malfunction. In such a case, immediately contact your specialist dealer without delay (for service addresses, see page 56).
- ⚠ Follow the cleaning instructions and intervals.
- ⚠ Protect the machine against weather effects (moisture, heat, etc.).
- ⚠ Never use the machine outdoors.
- ⚠ Maintenance, cleaning and repair work that is not specifically indicated as being for the operator must only be performed by trained service staff.
- ⚠ For your own safety and for a long service life of the machine, only use original spare parts.
- ⚠ The machine may only be used for the preparation of products that are mentioned under “Intended use”.
- ⚠ The machine is not intended to be used by persons (including children) with limited physical, sensory or mental capacities or a lack of knowledge and experience.
- ⚠ Do not cover or remove the pictograms, symbols and instruction labels attached on the Tea Fusion machine.

1.2 Intellectual property

- The machine has been developed and produced in co-operation with Spengler GmbH & Co.KG. All intellectual property, including patents, design registration and trademarks belong to Unilever Plc.
- Patents and trademarks are pending.
- Design has been registered for machine and capsule.

1.3 About this manual


This manual is part of this machine. It contains instructions and information on secure handling of the machine and must be available to every user throughout the machine's service life.

This manual is targeted at trained operators only.

The following notice types are used:

Note type	Illustration	Meaning
Acute danger to life	DANGER	dangerous situation that will certainly cause severe injury or death if not avoided
Danger to life and severe injury	WARNING	dangerous situation that may cause severe injury or death if not avoided
Danger of light to moderate injury	CAUTION	dangerous situation that may cause light to moderate injury if not avoided
Possible property damage, information, ease of operation	NOTE	indicates information that does not refer to a risk of injury, e.g. notes regarding property damage

NOTE



Unilever Food Solutions and Spengler GmbH & Co. KG can not be held liable for damage to property or injury to persons caused by failing to strictly comply with safety regulations and instructions or by negligence when transporting, installing, starting, maintaining and repairing the Tea Fusion machine and its accessories.

In addition to these operating instructions, it may be necessary to carry out local risk assessments, and actions according to national or regional regulations.

- ⚠ indicates a general safety notice
- 1 Initial step of action of an action sequence
- 2 Subsequent steps of an action sequence
- General instruction for action
- ➞ Consequences/result of an action
- List type item
- ▶ List type arrow

1.4 User groups

User – A person, which uses the Tea Fusion machine to prepare drinks for end customers or the end customers themselves (Self-Service).

Operator – Trained staff familiar with cleaning of the Tea Fusion machine.

Service technician – Trained specialist who knows the dangers of the Tea Fusion machine and is familiar with the machine's technology. Service technicians are trained and qualified for setting up, servicing and repairing the machine.

The user and operator do not have access to internal parts or machine programming.

1.5 Exchange of wear parts

Please observe that the Tea Fusion machine contains components that are subject to wear and tear through normal usage even if the machine is maintained under the stipulated service procedures. This particularly includes mechanical components and parts that are in contact with hot water and steam, such as hoses, seals, valves etc.

Defects caused by natural wear and tear, are therefore deemed not to be subject to warranty or guarantee. Defective parts should however always be replaced by an authorized service technician, trained by the manufacturer.

1.6 Intended use

1.6.1 Area of use

NOTE



The Tea Fusion machine may only be used for the preparation of teas using Tea Fusion by Lipton original capsules. The capsules have been manufactured and filled on behalf of Unilever Food Solutions, using high quality loose leaf products, specially selected and prepared for use in the Tea Fusion machine. In case of other than intended use, incorrect operation, incorrect connection or improper maintenance/repair by untrained staff, no liability is assumed for any damage. All warranty services are excluded in such cases.

To ensure hygienic, safe, high quality beverages, and reliable operation of the machine, product capsules must never be re-filled or re-used.

The Tea Fusion machine is a beverage dispenser for commercial indoor use designed to dispense tea using capsules from Unilever Food Solutions. Cup sizes between 270ml and 370ml are programmable by your local service provider. Cycle times are automatically adjusted by the machine depending on the cup size chosen, and vary between around 1 minute for the small cup, and 90 seconds for the large cup size.

The expected machine lifetime is 5 years assuming that the machine is serviced according to the manufacturers recommendations, based on a nominal usage of 75 cups per day. If the consumption is more than 150 cups per day it is advised to install more than 1 machine. Only by using tea capsules from Unilever Food Solutions can the highest quality of hot drinks be reached.

Please contact your service partner for more information.

1.7 Possible incorrect use

- ▶ Use by persons who are not instructed and not sufficiently qualified.
- ▶ Use of products for which the best-before date has already expired.
- ▶ Use of products not approved by Unilever Food Solutions.
- ▶ Use of spare parts not approved by Spengler GmbH & Co.KG.
- ▶ Use not according to compliance statement.
- ▶ Technical changes to the machine that were not approved by the Manufacturer.

1.8 Marking of the beverage dispenser

NOTE



The type label is inside the machine behind the waste bin at the left inner wall.

- Type label and wiring chart are located inside the machine.

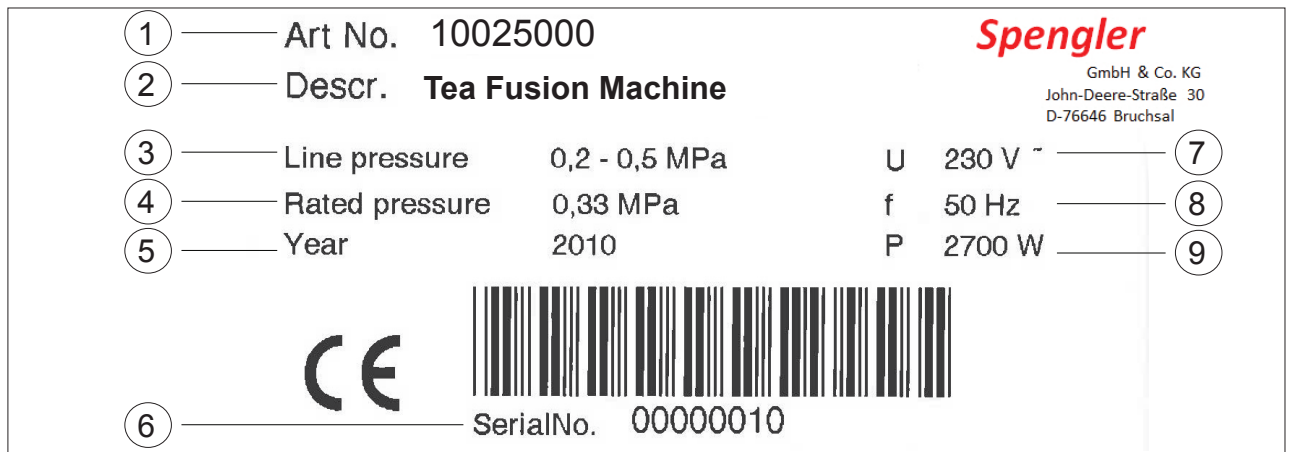


Fig. 1: Type label (example)

- | | |
|--------------------------|-------------------|
| 1 Article number | 6 Serial number |
| 2 Machine type | 7 Mains voltage |
| 3 Line pressure (supply) | 8 Mains frequency |
| 4 Rated pressure | 9 Power intake |
| 5 Year of build | |

1.9 Disposal of packaging material

NOTE



The packaging material comprises of different materials. It is recommended that the packaging material is retained for future transport.

If you wish to dispose of the packaging material after installation than ensure that the materials are recycled or disposed of in an environmentally responsible manner.

2 Component overview

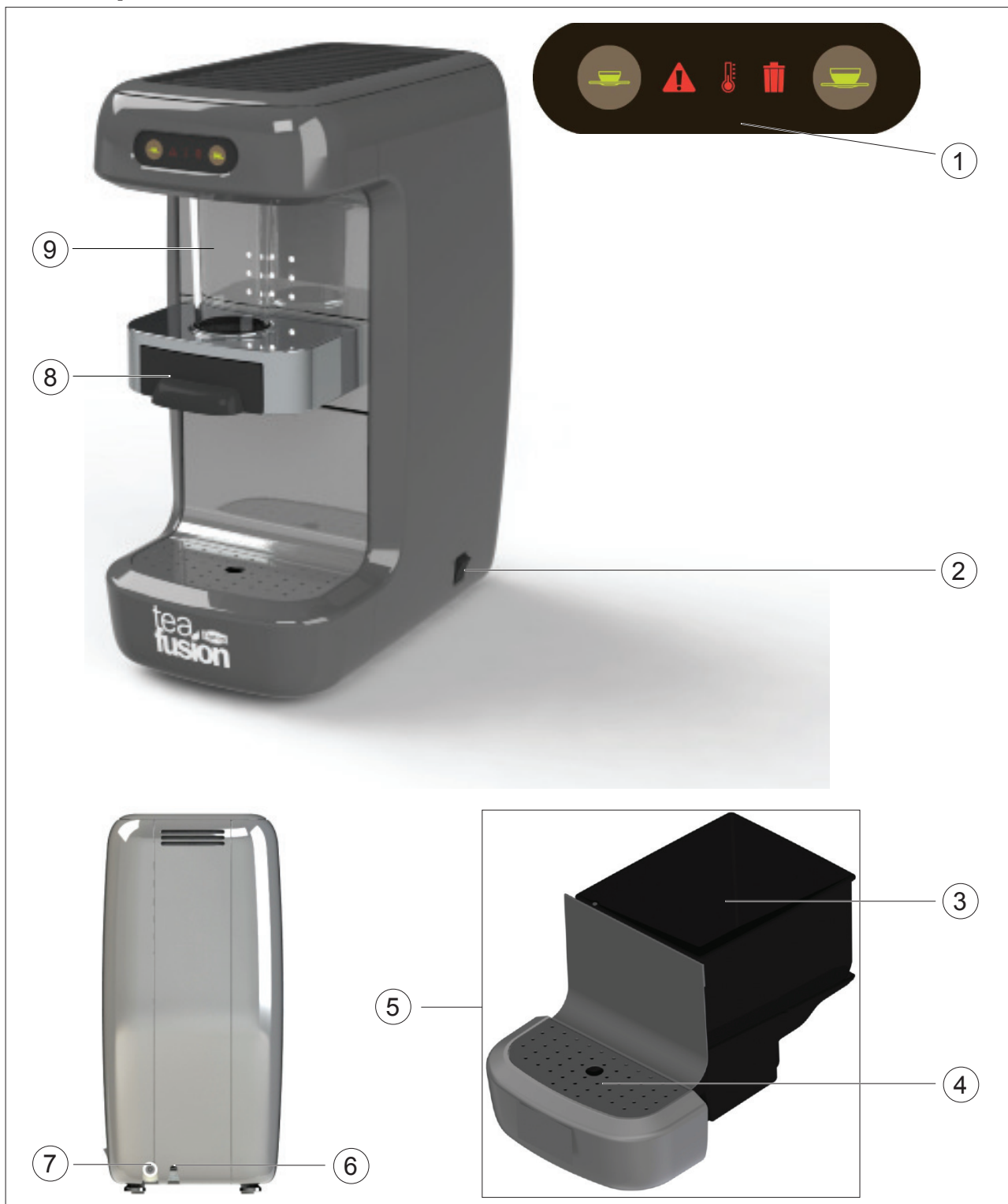


Fig. 2: Component overview

1	Display	10024216	6	Power cord	10024023
2	On/Off switch	10023542	7	Water supply hose	10024939
3	Waste bin	10024316	8	Product drawer	10024292
4	Cover Drip tray	10023627	9	Brew cylinder	10023956
5	Waste bin unit	10023568			

3 Transport and storage

NOTE



The machine is wrapped in plastic foil to protect it from damage, moisture and contamination. The machine must be examined for damage and missing parts upon receipt. This must then be noted by the carriers consignment note under assertion of claims. The Manufacturer does not assume any liability for any damage determined to be caused during transport.

NOTE



Transport damages!

To avoid Transport damage:

- Only Transport the machine in the original packaging.
- Never tilt the machine during Transport and do not transport it head first. Therefore obey the arrows on the original packaging.

NOTE



Danger of temperature damage!

To avoid temperature damage:

- Operate and store the machine only at temperatures between +5 °C and +32 °C.
- Operate and store the machine only at a humidity of 10 % to 80 %.
- Always store the machine dry and free of dust.

NOTE



The airbreak tank must be emptied before moving the machine or before it is taken out of service for a longer period of time (see also chapter 12 on page 54).

4 Initial Installation/ Reinstallation

NOTE



Setup and commissioning of the Tea Fusion machine must only be performed by a service technician!

Before setup and commissioning of the Tea Fusion machine, you must have read the present operating instructions completely!

Check whether the machine has any transport damage and/or concealed damage upon delivery. In this case, inform the corresponding transport company at once.

- 1 Unpack the machine.

NOTE



The packaging is made of corrugated cardboard, untreated wood, Styrofoam elements and plastic foil (see Paragraph 1.9 for more information).

2 Setup the machine.

NOTE



The machine must only be set up and operated in dry, well-ventilated rooms. Observe that there is enough space around the Tea Fusion machine to perform maintenance, cleaning and repair work.

Ensure that the water connection line is not bent.

The machine must only be lifted as shown below!

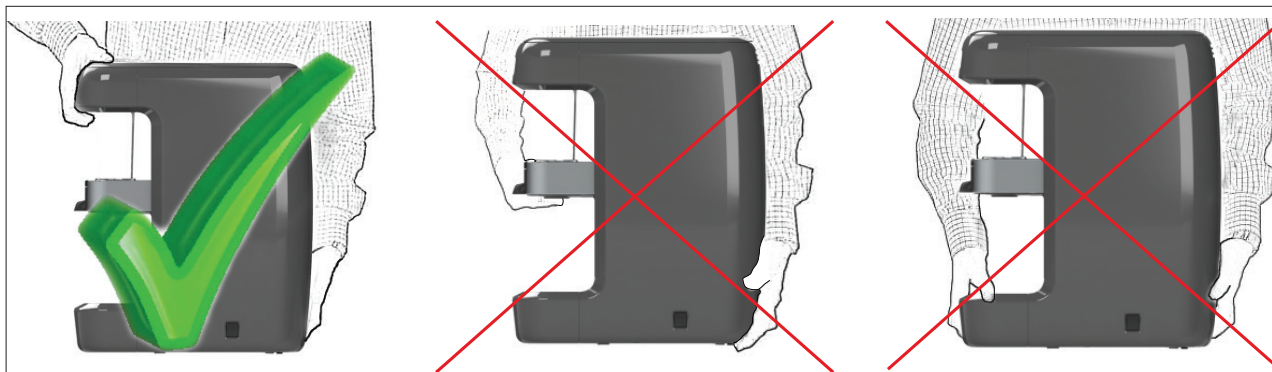


Fig. 3: Lifting the Tea Fusion machine

3 Connect the machine to the power supply.

NOTE



Possible machine damage due to incorrect mains voltage!

Mains voltages may differ from country to country!

- Ensure that the machine is suitable for connection to your local mains (for information on mains voltage and frequency, please refer to the type label).
- Connect Tea Fusion machine to a grounded socket with the earthed mains plug.
- The socket must be accessible for the voltage supply to be easily interruptible.
- Do not connect Tea Fusion machine to a mains supply where high loads when switching on other machines may cause voltage fluctuations.
- Only connect the machine to a power connection with an impedance of $\leq Z_{\max} = 0,1201 \Omega$.

4 Connect the machine's water connection line to the water supply (G3/8").

NOTE



Connect Tea Fusion machine to an easily accessible potable water connection.

Check carefully that the water connection is tight.

The permissible water pressure is 2 to 5 bar. At a lower pressure, a separate water pump must be used.

To achieve perfect tea quality, the machine must only be operated with a suitable water filter (for potable water specifications, see "Technical Data" on page 47).

The manufacturer recommends using Brita Purity C water filters.

- 5 Switch on the machine.

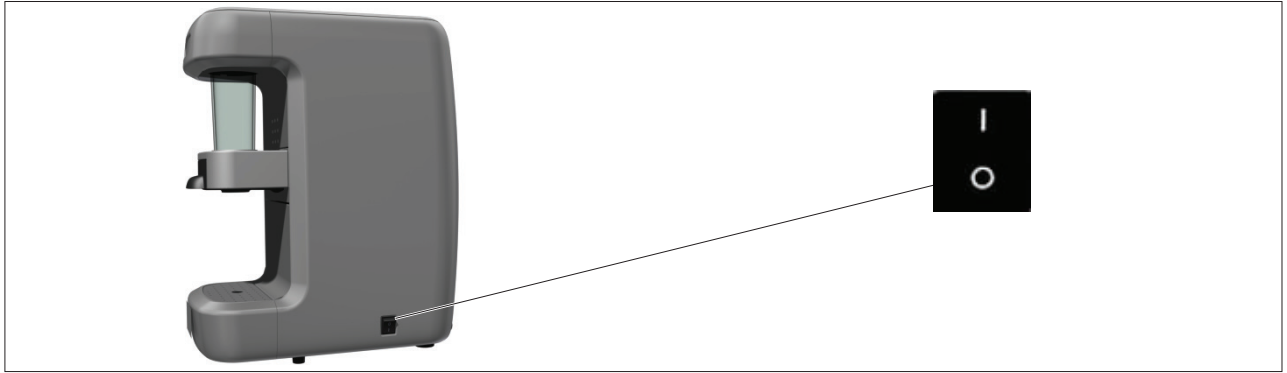





Fig. 4: ON/OFF switch

- The warning icon  is lit until the air-break tank is filled with water.

NOTE



An integrated float switch stops the water supply when the maximum fill level in the air-break tank is reached.

- If the warning icon  is still lit after the air break is filled with water you have to fill the boiler manually by pressing both product buttons simultaneously.
- The water in the boiler is heated.
- The heating icon  flashes until the brewing temperature is reached.

NOTE



For automatic setting of the correct water volume, at least three test drinks must be drawn.

At the end of preparation of the drink, the used tea capsule is automatically taken to the waste bin.

- After the Tea Fusion machine has been set up and commissioned, it must be subjected to a final inspection again.

NOTE



Check the machine for water leakages. Observe connections and lines.

Check that the correct product volumes are dispensed.

When lifting, the machine must not be tilted to any side as the integrated aquastop mechanism may be activated by this, disabling the machine.

5 Operation


- 1 Switch on the Tea Fusion machine.
 - The water is heated (the heating icon  flashes until the brewing temperature is reached).
- 2 Put a suitable cup under the product drawer (beverage dispenser).

WARNING




Hot product dispense!
Danger of scalding.

- If no capsule is put in the product drawer, hot water will flow through the drawer unit, onto the bottom cover, and into the waste bin unit.
- Always put a container to collect the product below the drawer.
- For safe operation, always ensure that the drawer bottom cover is re-assembled on to the machine before use.

- 3 Pull out product drawer.
- 4 Remove top seal of the tea capsule.
- 5 Put tea capsule into the product drawer and close the product drawer.
 - After closing of the product drawer, the two product selection buttons  are activated.
- 6 Start preparation of the hot beverage by pushing one of the product selection buttons.
- 7 The automated brew process starts and product is dispensed into the cup.
Please note there are 2 rinsing cycles to ensure all leaves are flushed from the brew chamber. Once the brew process is finished the two product selection buttons light ready for the next brew.

NOTE



If the waste bin is drawn out of the Tea Fusion machine during preparation of a beverage, the Tea Fusion machine stops at once and the warning light  starts to flash.
The product preparation may be cancelled by pressing the product selection button again.
The tea capsule is automatically disposed of into the waste bin.

NOTE



If the machine is not used for 4 hours it will go on standby to save energy. The lights of the product selection buttons will be dimmed to indicate this.
Push one of the product selection buttons to wake the machine. The heating icon flashes until the brewing temperature is reached.

NOTE



The brewing chamber is rinsed automatically after each brew. In the unlikely event that the used tea leaves are not rinsed completely, remove the brew chamber and rinse under the tap (see chapter 6 on page 17 for instructions on removing the brew chamber).

6 Cleaning and maintenance

It is essential that cleaning and maintenance instructions are followed to ensure high quality beverages, and hygienic, reliable operation of the machine. Only by diligent care and compliance with the cleaning and maintenance intervals can you ensure proper functioning of the machine, and the best quality of the drinks in order to achieve customer satisfaction.

6.1 Safety provisions for cleaning and maintenance

Before performing any work on the Tea Fusion machine, observe the following safety notes:

DANGER



Electrical power!

Danger to life from electrical shock.

- Do not touch live cables and components with moist hands.
- Observe the accident prevention provisions when handling electrical power.
- Disconnect the power supply to the Tea Fusion machine before any maintenance, cleaning and repair work and secure it against reactivation.

WARNING



High water pressure!

Danger of injury.

When cleaning and servicing the air-break tank or water connection line, always observe the following order:

1. Shut the water supply.
2. Prepare a large tea drink or short rinsing to empty the air-break tank.
3. Interrupt voltage supply.

WARNING



Hot surfaces inside the Tea Fusion machine!

Danger of burns.

- Let the machine cool off before performing cleaning and maintenance work.

WARNING



Crushing injury of the hands!

The machine has moving parts that move on their own.

- Do not reach into the machine while it is switched on.

WARNING



Cutting injury of the hands after removing the casing!

The machine has sharp parts.

- Wear personal safety equipment.

NOTE



Cleaning and servicing work that is not indicated for end customers must only be performed by persons who were trained in handling of the machine by the manufacturer or operator and who are familiar with the dangers that may occur when handling the machine!

The components of the Tea Fusion machine are not dishwasher proof.

NOTE



Property damage!

- The machine must not be cleaned with a water jet or high-pressure cleaner! Internal components may be damaged!

NOTE



Insufficient cleaning and maintenance may cause early wear or defects of Tea Fusion machine.

Hygienically proper quality of hot beverages and perfect function of the Tea Fusion machine are warranted only if you diligently perform the cleaning and maintenance work at the prescribed intervals and according to the prescribed methods.

6.2 Perishable foodstuff

WARNING



Warning Food Safety!

- Only use the Tea Fusion machine capsules supplied by Unilever Food Solutions.
- Do not use products after the best-before date indicated on the packaging.

6.3 Cleaning agents

WARNING



Warning of sickness and injury due to non-foodstuffs-compliant cleaning agents!

- Only use foodstuffs-compliant cleaning agents for cleaning the Tea Fusion machine. Unsuitable cleaning agents may cause increased wear or defects of the Tea Fusion machine. Observe the application and safety notes of the manufacturer!

6.4 Cleaning

NOTE



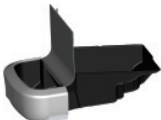



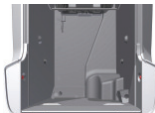



Only take the Tea Fusion machine into operation again after cleaning when all parts have been installed again properly and the safety covers are installed correctly!

6.4.1 Cleaning intervals and general cleaning work

NOTE



The cleaning schedule must be carried out on a daily basis!


Component		Method
Waste bin unit: Drawer waste bin Cover Drip tray Waste bin	  	Remove and clean with mild detergent
		
		
Brewing head + filter		Clean with moistened cloth (no micro fibre and paper tissues)
Brewing cylinder		
Capsule ring		Remove and soak in destaining solution
Capsule opener		
Drawer bottom cover		



6.4.2 Empty waste bin

NOTE



The machine is equipped with a capsule counting function for the waste bin.

When the waste bin has reached its maximum capacity of 40 capsules or if it is not completely inserted in the Tea Fusion machine, this is indicated by the waste bin icon , and the bin must be emptied as below.

- 1 Pull out the waste bin unit and remove the waste bin.
 - ➔ The waste bin icon  lights up for approx. 5 seconds and then starts to flash (capsule counter is reset to 0).
- 2 Empty the waste bin, clean it under running water and dry it off thoroughly.
- 3 Insert the waste bin into the waste bin unit again and return the waste bin into the Tea Fusion machine.
 - ➔ The waste bin icon  goes out.

6.4.3 Cleaning the brewing cylinder

- 1 Switch off the Tea Fusion machine.
- 2 Pull out the waste bin unit.
- 3 Lower the drawer assembly with the drawer lift lever (item A).

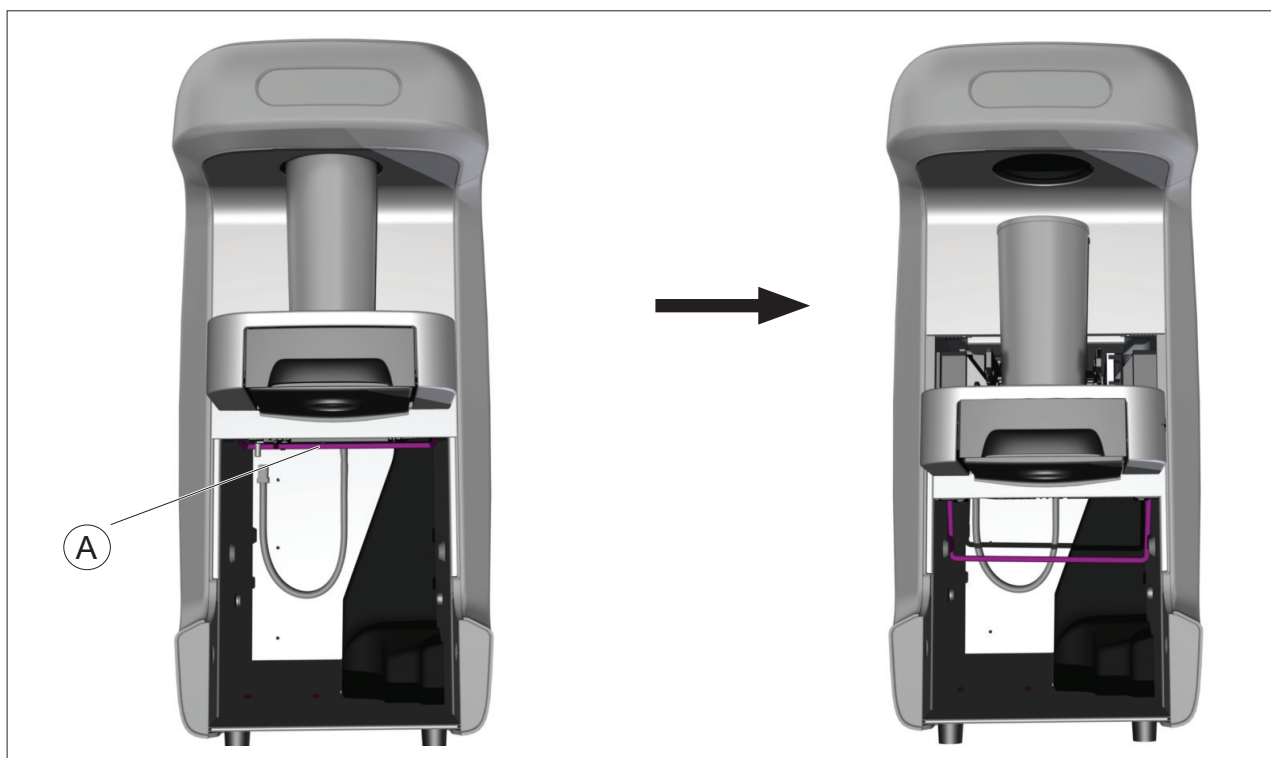


Fig. 5: Lower the drawer assembly

- ➔ Drawer assembly and brewing cylinder are lowered.
- 4 Turn the brewing cylinder counter-clockwise and carefully remove it upwards, taking care not to dislodge the lower sealing ring.

WARNING



Hot surfaces inside the Tea Fusion machine!
Danger of scalding.

- Let the machine cool off before performing cleaning and maintenance work.

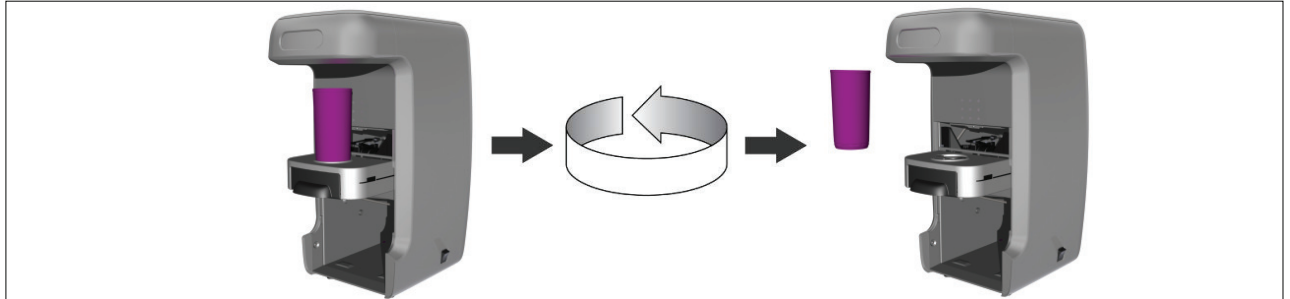


Fig. 6: Remove the brewing cylinder

- The brew cylinder should be soaked in a suitable de-staining solution to remove tea stains. A soft non abrasive cloth may be used to aid stain removal (for further information, please refer to chap. 6.5 on page 19).

WARNING



Chemical contamination risk!
Danger of toxication.

- It is essential that all parts are thoroughly rinsed under running water after soaking to remove all chemical residues before re-assembling to the machine.
- Chemicals must be stored in a cool dry place away from foodstuffs and serving containers.

NOTE



Scratching of the brewing cylinder!

Never use micro fibre or paper tissues for cleaning the brewing cylinder.

The Cleaning chemical manufacturer's usage and safety instructions must be followed carefully. Ensure that the brew chamber is fully submerged, and do not soak for more than the recommended time, as this may damage the brew chamber.

- 6 Insert brewing cylinder and turn clockwise until it is tightly inserted again.

WARNING



Injury of the hands between brewing cylinder and seating!

Crushing of hands while assembling/disassembling the brewing cylinder.

- Carefully assemble/disassemble the brewing cylinder.

- 7 Fold up the drawer lift lever again.

➔ The product drawer and brewing cylinder are returned to their initial positions.

WARNING



Hot product dispensing! Danger of scalding.

- The brewing cylinder must be fully inserted into the drawer unit at the bottom and brew head at the top when moving up to avoid leaks.

- 8 Re-insert the waste bin unit.

6.4.4 Brewer head and filter cleaning

- 1 Remove the brewing cylinder (see 6.4.3 on page 15).
- 2 Clean the brew head (item A) with a moistened cloth.
- 3 Refit the brew cylinder.

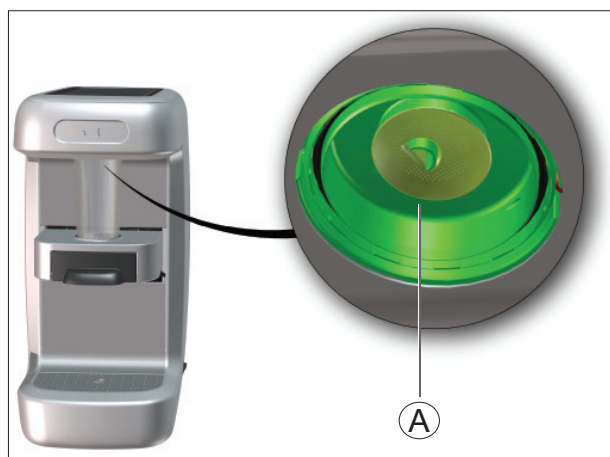


Fig. 7: Brew head and filter cleaning

6.4.5 Clean the drawer assembly

- 1 Pull out the product drawer (item A) to the stop.
- 2 Pull out drawer bottom cover (item B) to the front.

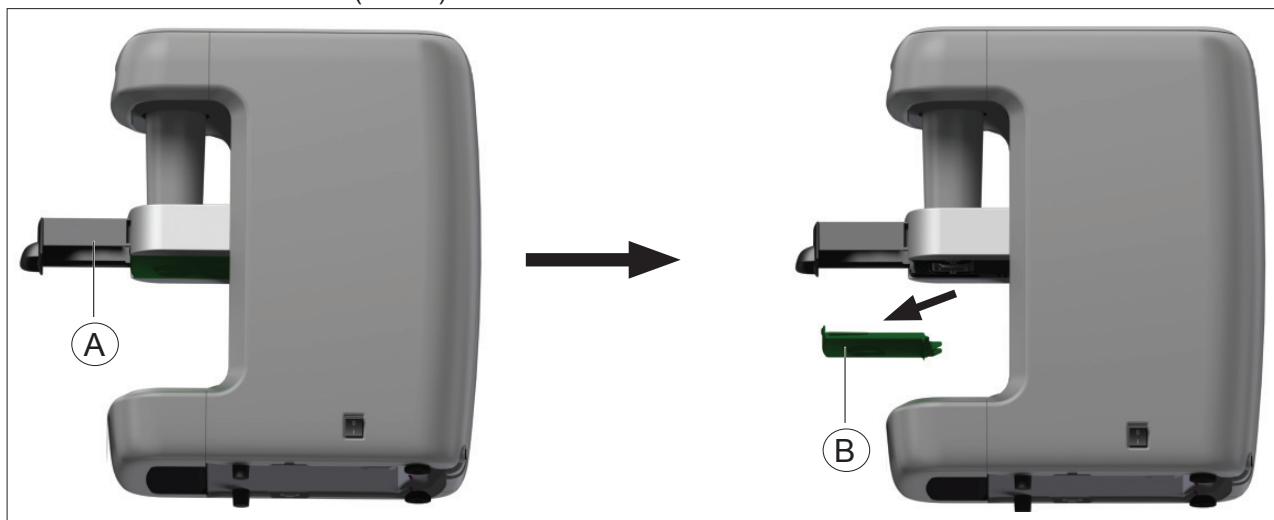


Fig. 8: Remove drawer bottom cover

- 3 Pull out capsule opener (item C) to the bottom.

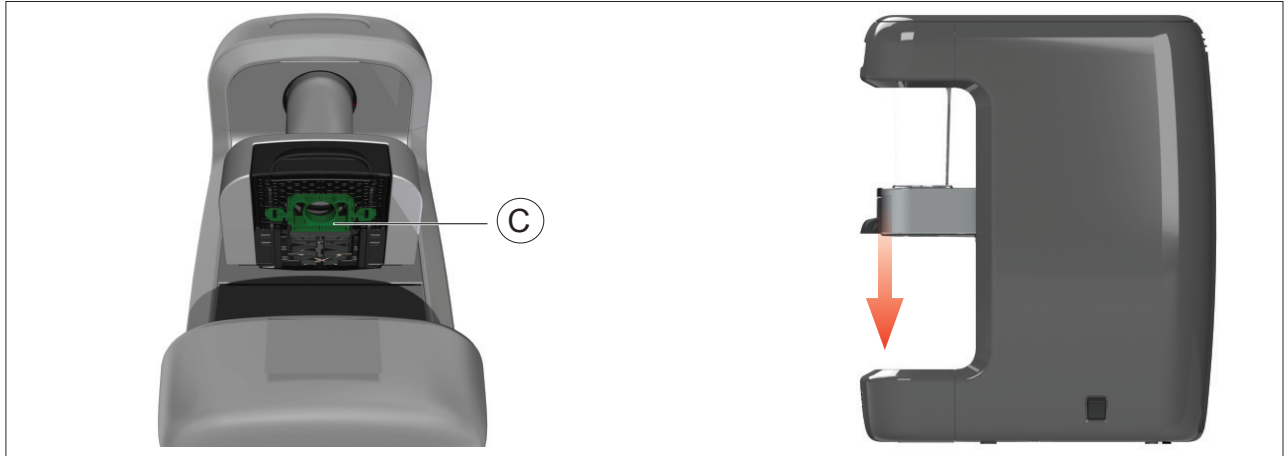


Fig. 9: Disassemble capsule opener

- ↳ The product drawer is now entirely unlatched.
- 4 Pull out the product drawer further.
 - 5 Compress the capsule ring (item A) and pull it from the product drawer.

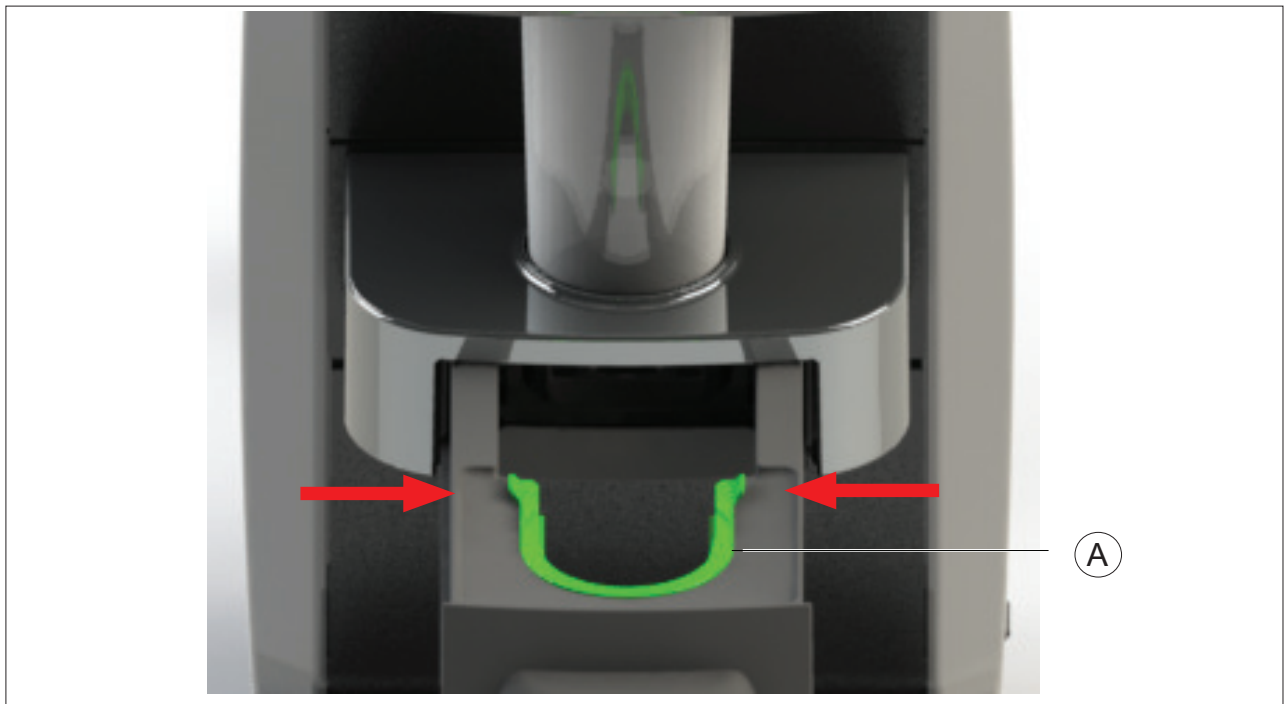


Fig. 10: Disassemble capsule ring

- 6 Soak the drawer bottom cover, capsule opener, and capsule ring in a suitable destaining solution to remove tea stains. A soft non abrasive cloth may be used to aid stain removal (please refer to chap. 6.5 on page 19 for further information).
- 7 Use a clean moistened cloth to wipe around the drawer area.
- 8 Reassemble the product drawer again in reverse order.

WARNING



Crushing injury of the hands!

Crushing of hands while assembling/disassembling parts.

- Carefully assemble/disassemble parts.

6.5 Use of Destaining Solutions

The brew chamber, drawer bottom cover, capsule opener, and capsule ring must be cleaned using a suitable destaining solution.

General cleaning instructions for use of destaining solutions are given below:

WARNING



Chemical contamination risk!

Danger of toxification.

- Always follow the chemical manufacturer's instructions.
- It is essential that all parts are thoroughly rinsed under running water after soaking to remove all chemical residues before re-assembling to the machine.
- Chemicals must be stored in labeled containers in a cool dry place away from foodstuffs and food containers to avoid cross contamination.

NOTE



Always follow the cleaning chemical manufacturer's instructions.

Personal protective equipment (gloves, eye protection etc) may be required according to the chemical manufacturer's safety data sheet or local risk assessment.

- 1 Prepare the cleaning solution in a glass, plastic, or stainless steel (not aluminium) container according to the chemical manufacturer's instructions.

NOTE



For Puly Caff, two heaped teaspoons (about 10g) per litre of not potable water should be sufficient, although a stronger solution (up to 4x this strength) can be used for very soiled parts.

- 2 Soak the parts in the solution for 10-30 minutes. Ensure that all parts are fully immersed. Do not soak overnight as this may damage the surface.
- 3 Use a non abrasive cloth to remove the loosened tea stains if required, taking care not to dislodge the brew chamber bottom seal.
- 4 Rinse all parts thoroughly under running potable water before re-assembly to the machine.

NOTE



Scratching of the brewing cylinder!

Never use micro fibre or paper tissues for cleaning the brewing cylinder.

Ensure that the brew cylinder is fully submerged, and do not soak for more than the recommended time, as this may damage the brew cylinder.

NOTE






Aluminium Parts!

The cleaning solution must not be used on the brushed Aluminium drip tray parts, as this may discolour, and damage the surface.

6.6 Maintenance

The machine may only be installed and serviced by a service technician. Service intervals are subject to local conditions and frequency of use. Please contact your machine service provider for details on the required servicing of your Tea Fusion machine.

7 Indicator lights

Error	Possible Cause	Solution
	No water in the machine	Check and open the water connection
	Startup cycle running Water heating between brews	Wait for light to turn off Consult your Services Partner if this takes more than 4 minutes
	Waste bin full Waste bin not correctly installed Waste bin not present	Empty the waste bin Check the positioning of the waste bin Install the waste bin

- ⚠ In case the actions in the solution column do not solve the error, please contact your machine service provider.
- ⚠ The waste bin must be removed for 5 seconds until the icon flashes (refer to chapter 6.4.3 on page 15).

8 Technical Data

Dimensions (WxHxD)	248x512x422 mm	
Weight	Weight max. 22 kg (including packaging)	
	Machine 17 kg	
Boiler volume	0.5 - 0.7 litres	
Volume drip tray	1 litre	
Dispense volume	270 - 370 ml +/- 5%	
Max. cup height	150 mm	
Mains cable length	at least 2.5 m (local power plug supplied)	
Water supply hose length	at least 2.5 m (G3/8 inner thread)	
Noise emission	<70 dBA	
Water hardness	max. 8 dH (143mg/L as CaCO ₃)	
Water input pressure	0.2-0.5 MPa (2-5 bar)	
Chlorine content	max. 0.1mg/L (WHO max. 0.5mg/L)	
Chloride content	< 50 mg/l	
	(limit according to potable water regulation 250 mg/l)	
Capacity of waste bin	~ 40 portions	
Ambient conditions:	+5°C - +32°C 10% - 80%	
- Ambient temperature		
- Humidity		
Rated voltage	220-250V~/50HZ ±15% 1LNPE	Europe
Rated output	3 kW	
Fuse	13A (external)	

Technical changes reserved

No liability is accepted for mistakes and print errors.

9 Decommissioning

Decommissioning may have two reasons:

- Moving the machine to another location.
- Final disposal.

NOTE



If the Tea Fusion machine is to be set up again at a different site, decommissioning must be well prepared. All construction and attachment parts must be carefully disassembled, marked and, if required, packed for transport. This warrants that all parts are correctly assigned again and can be installed properly.

- 1 Interrupt water supply to Tea Fusion machine.
- 2 Perform short rinsing by inserting an empty capsule and pushing both product selection buttons simultaneously to empty the air-break tank.
- 3 Switch off the machine.
- 4 Disconnect the machine's water connection line to the water supply.
- 5 Empty waste bin.
- 6 Unplug the machine.
- 7 Clean the machine.
- 8 Preferably pack the machine in the original box before shipping. In case the original box is has been disposed ensure the packaging protects the machine from damage and/or moisture.

10 Disposal

10.1 Safety

WARNING



Poisoning of the environment and ground water by improper disposal!

- When disposing of machine parts and equipment, the provisions and directives of the legislator in the operator's country must be complied with.

10.2 Disposal

NOTE



Please contact your machine service provider for proper disposal of the machine.

The machine is subject to the electronic waste regulation (WEEE/EU directive) and must not be disposed of in domestic waste.

- Sort the components of the Tea Fusion machine by recyclable materials, hazardous materials and operating materials.
- Dispose of the sorted components of the Tea Fusion machine using a suitable recycling facility.

11 CE declaration of conformity



'Tea Fusion by Lipton' is a brand by Unilever Food Solutions.

For questions about Tea Fusion by Lipton, please visit:

www.teafusionbylipton.com

Unilever Food Solutions UK

Unilever UK Limited.

Leatherhead,

Surrey

KT22 7GR

United Kingdom

Please contact your local Machine Service Partner for specific machine related questions, service and maintenance.