

A TASTE OF THE FUTURE

Service manual



COFFEE QUEEN

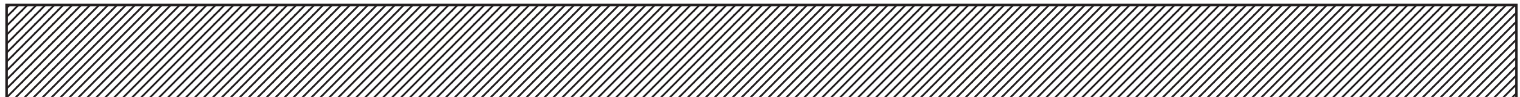
EVENT 5 - 10 - 20 Litre



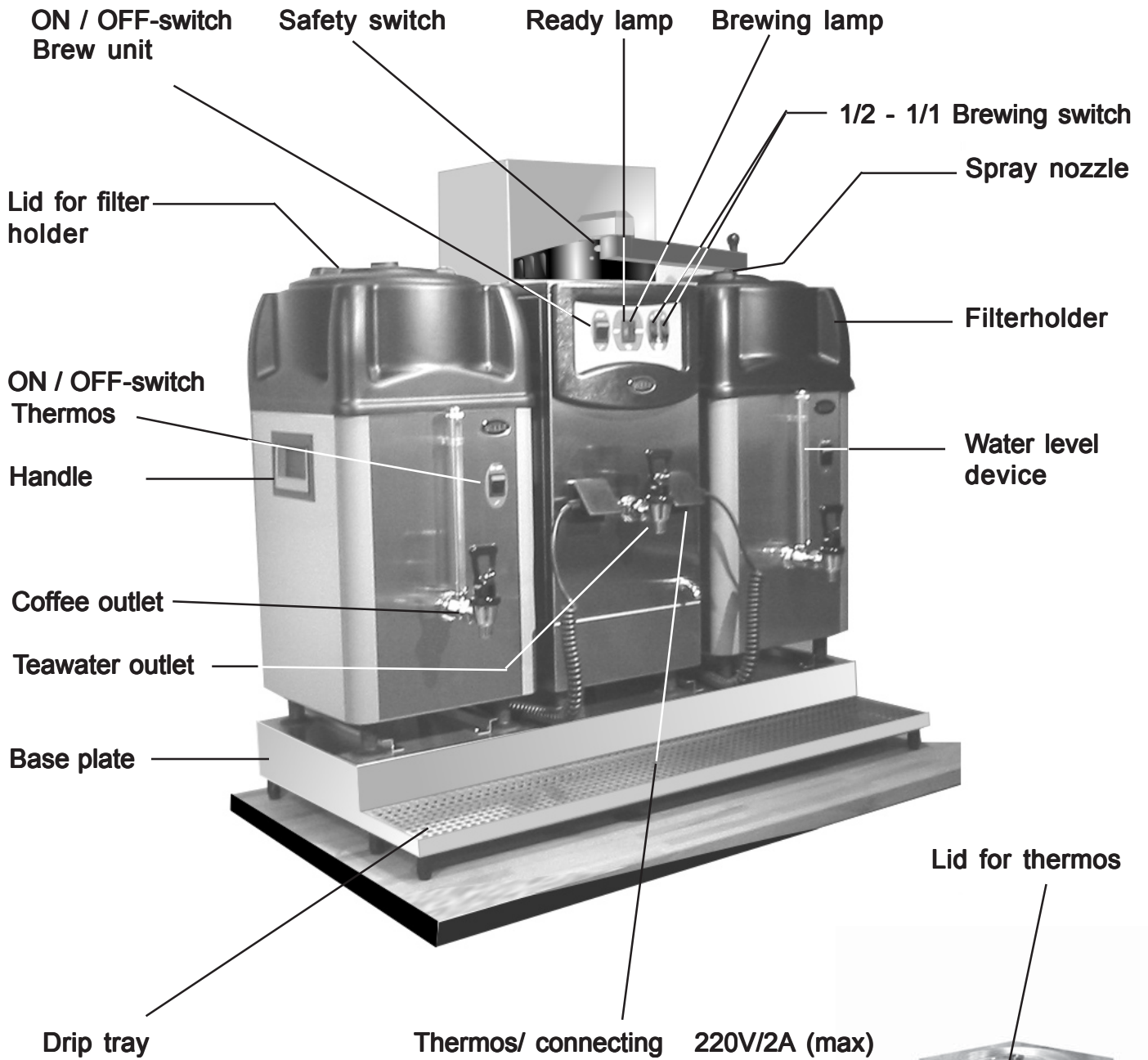
Your retail dealer

S / GB

REV. 060612
051124



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The manual is intended for this model only.

Warning!

The machine must be connected correctly for your safety.

Read the manual before using the machine.



COFFEE QUEEN EVENT 5 - 10 - 20 litre

We congratulate to your choice of coffee machine.
 The brewer is equipped with full/half brewfunction.
 It is also equipped with a tank for separate outlet of hot water.

Coffee Queen EVENT is delivered with a base-plate, driptray,
 brew unit, 2st.thermos and filterholder.

**Coffee Queen AB is certified ISO 9002 and 14001
 and therefore a minimal stress of the enviroment.**

**4. Function description - General****Event****Event Coffee Brewer**

Coffee brewer with automatic water supply.
 It is also equipped with a tank for separate outlet of hot water.
 Brewing takes place in removable thermos pots with maintenance heat.
 Brewing is carried out in paper filters.

Brew time for 5 ltrs.	approx.	8 min.
Brew time for 10 ltrs.	approx.	13 min.
Brew time for 20 ltrs.	approx.	24 min.

5. Start up - General**Event**

Turn on the separately assembled main switch, push on/off, water rushing will be heard.
 The brewer is now filling water and will start heating when the water rushing noise stops.
 Ready lamp will light up when the correct temperature has been reached.
 (approx 10 minutes).

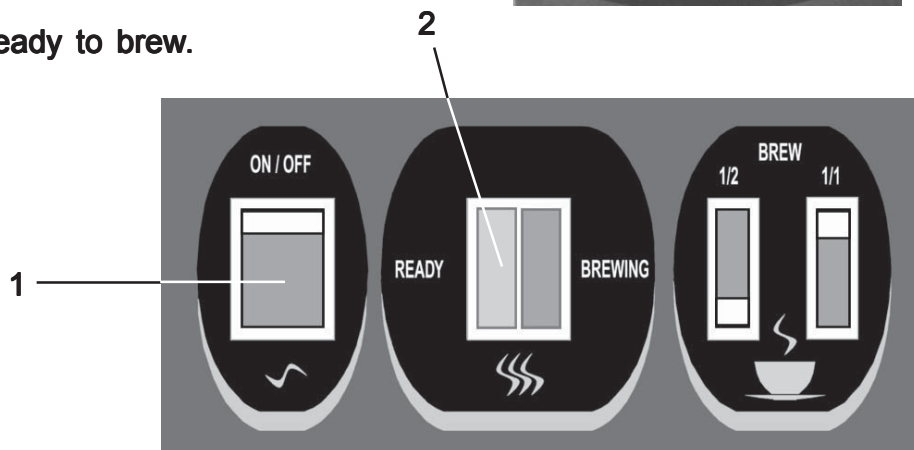


6.1 Preheating of the machine.

Turn on the switch **ON/OFF**. (1)
The machine now starts filling and heating the water.

When the water is warm the "READY" lamp (2) will lit.

The machine is now ready to brew.



6.2 Place a filter in the filterholder.

Place a type 523 filter in the filterholder for 5 litre.
Place a type 718 filter in the filterholder for 10 litre.
Place a type 820 filter in the filterholder for 20 litre.

Use Coffe Queens recommended coffefilter

Filtertype 523 for 5Litre. Article no. 110102-02

Filtertype 718 for 10Litre. Article no. 110103-02

Filtertype 820 for 20Litre. Article no. 110104-02



6.3 Add coffee.

Add coffee; Use coffee dedicated for urn brewer

approx 250 grams for 5 litres of water.

approx 500 grams for 10 litres of water.

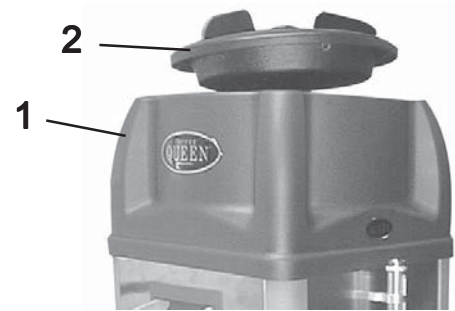
approx 1000 grams for 20 litres of water.

Shake the filterholder easy and make sure that the coffee is evenly spreaded.



6.4 Place the filterholder.

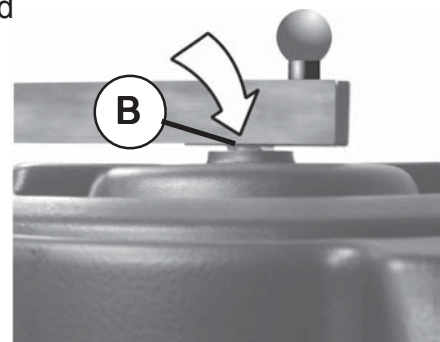
Place the filterholder on top of the thermos pot. (1).
Place the lid on top of filter holder (2) and make sure that the coffee filter is in the right position.

**6.5 Place brewarm.**

Place the brewarm above the hole(A) on the filterholders cover.

**6.6 Spray nozzle position.**

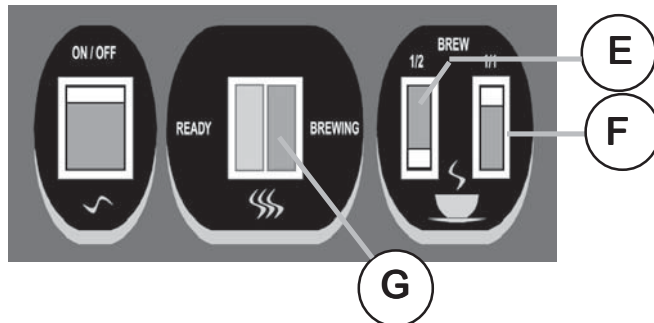
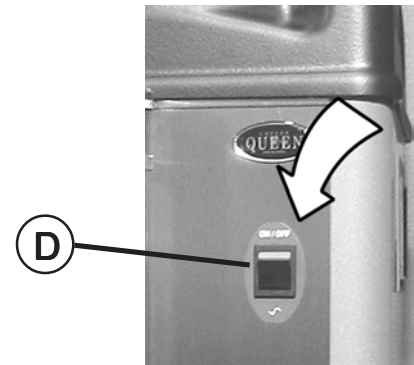
Make sure that the spray nozzle(B) on brewarm are centred in the hole(C) on the cover of filterholder.



6.7 Start brewing

Turn on the thermos switch(D) **ON/OFF**.
(approx 5 minutes before starting the brewing)

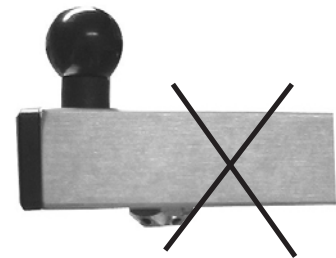
Turn on the **"BREW"**-button (E) 1/2 or (F) 1/1.
When **"Brewing"** is ready.
The **"Brewing"** indicator lamp(G) will turn off.



CAUTION!

The brewarm is equipped with a handle. Only use this handle.
When the machine is brewing, the brewarm will get hot.

If brewarm moves from its position, (brewhole) the brewing
automatically will stop.



6.8 To keep temperature and aroma.
Put the lid back on the thermos immediately
after the brewing,

6.9 Disassemble the brewingarm and filterholder.
Empty the filterholder with filter and coffee grounds
and clean the filterholder.
The brewer is now ready for the next brew.



7.1 Electrical connection;

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. A main switch should be assembled before the machine, with a minimum contact gap of 3mm.

7.2 Water supply;

The brewer shall be connected to a cold water pipe.
A shut off tap must be assembled.
The brewer shall be mounted on a spilltray connected to a drain.

8. Installation and start**SERVICE****Event**

8.1 Locate the brewer unit and thermos on a flat level and waterproof surface.



Locate the base-plate (with drip tray) on a flat level and waterproof surface.

8.2 Connect the brewer unit to a **coldwater feed -1/2"R** with connection tube supplied.
Connect to a water stop valve.
In areas with high level lime problem, a descaling filter should be mounted.

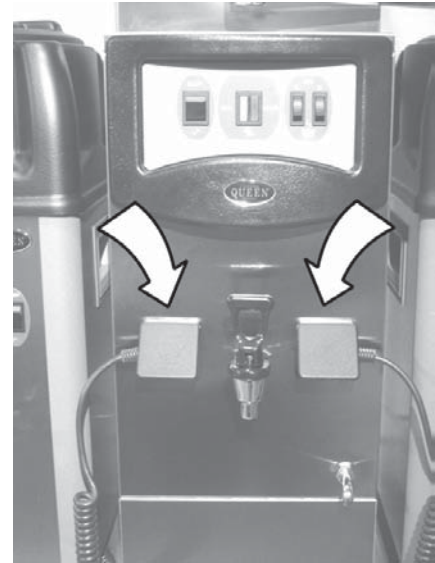
See; description for descaling. (page 22.)

- 8.3** Make sure the thermos pot and the filterholder are clean and in place. (figure 1)
Connect the electric cord from the thermos pot to the outlet on the brewer unit.
220V/2A max.(figure 2). Never connect other electric equipment to the brewer unit.

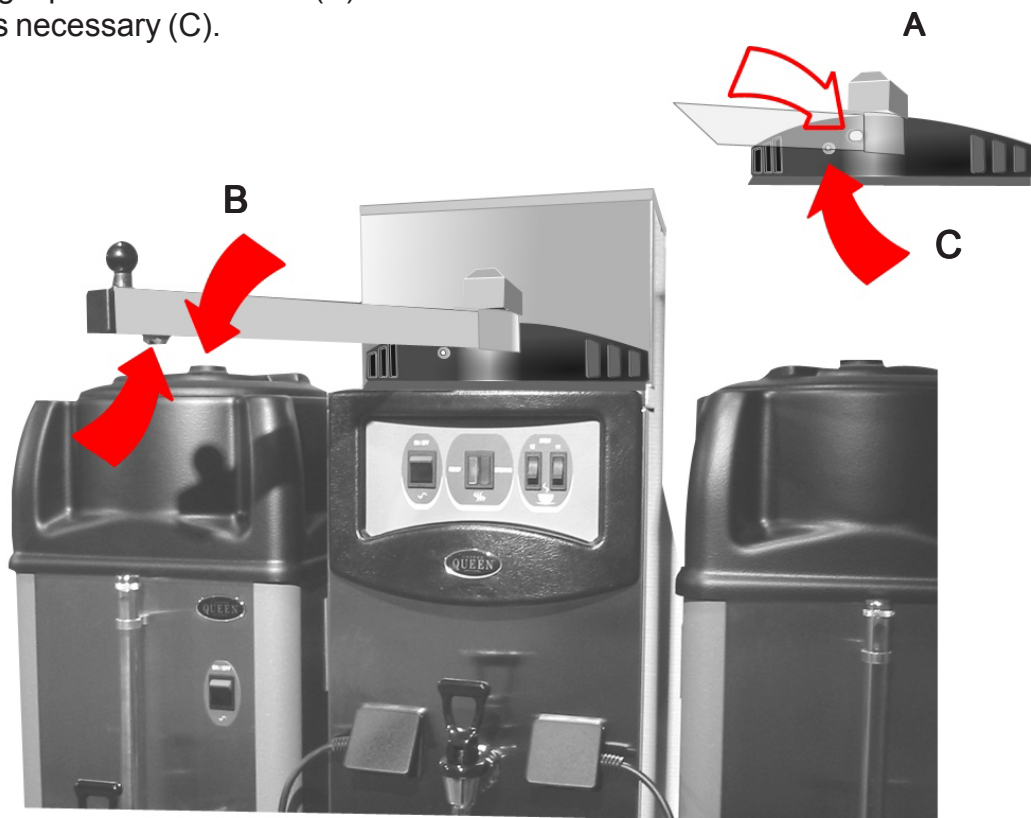
figure 1.



figure 2.

**8.4.**

- Before starting up the machine, inspect the safety switch function (A) when brewarm are in the right position in the hole (B).
Adjust if it is necessary (C).



Observe!

The filter holder and thermos should be cleaned every day. Rinse the thermos before a new brewing.

Do not use strong liquid solution when cleaning the brewer unit and thermos.

**Weekly Cleaning****Cleaning**

To keep the thermos clean it is effective to **start a half brew** with water only. This will dissolve the coffee remains.

Empty the thermos by opening the tap and this will also be cleaned.

Repeat this every day.

Dismount the level tube and clean it every week with the enclosed brush.

**If machine is hardly fouled.
Use cristal soda when cleaning.**



Clean LEVEL TUBE

Outwardly Cleaning of machine

Use a soft rag and liquid solution that does not scratch.



On the brewer unit, a water tap is placed for serving hot tea water.

It is not recommendable to take more than 2 cups of tea water while brewing, or else this can affect temperature and brew amount.



Some tips for best coffee quality

1. Do not change the recommended portion of coffee.
2. Do not mix freshly brewed coffee with coffee kept warm.
3. Always rinse the thermos before next brew.

Important.

Do not make any alterations to the machine. Such measures may cause personal injury and the machine to fail.

The machine should stand on a flat surface so that it will function properly.

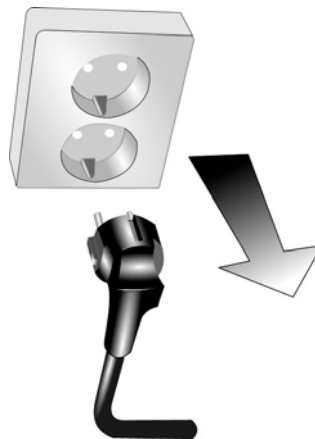
The machine should be placed on a water-proof surface so that any leakage is easily noticeable. Make sure there is no bendage on the connection tube when machine is pushed into its place.

The tube connections should be regularly checked. Make sure that no leakage has occurred in connection with installation.

Do not leave the machine unattended while using. Close water connection when not using machine.

The machine must be disconnected from electrical supply before any maintenance.

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

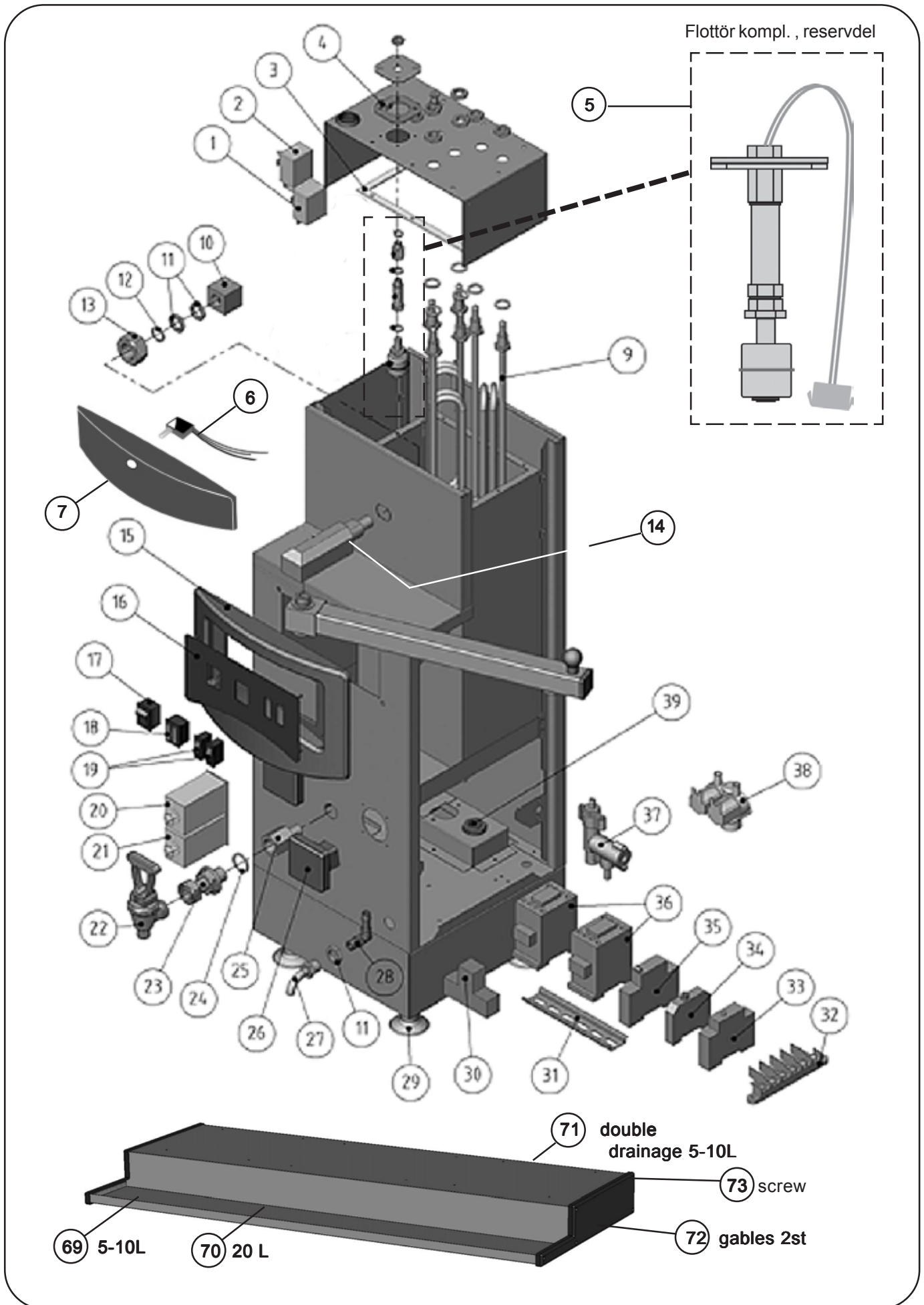


- | | |
|--------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. Brewer does not receive water. | <ol style="list-style-type: none"> 1. Check that water is not turned off. 2. Check voltage. 3. Bend on hose. 4. Solenoid valve may be defective. |
| 2. Brewer provides too little water. | <ol style="list-style-type: none"> 1. Check water tap. 2. Bend on hose. 3. Waste in solenoid valve. 4. Misadjusted flow control valve. 5. Time relay misadjusted. |
| 3. Varying water volume. | <ol style="list-style-type: none"> 1. Defective flow control valve. 2. Water supply couplings with small aperture can result in flow loss. |
| 4. Brewer does not turn water off. | <ol style="list-style-type: none"> 1. Waste in solenoid valve. 2. Defective, electronics. 3. Defective, float. |
| 5. Brewing lamp does not lit,
brewer will not brew. | <ol style="list-style-type: none"> 1. Check that "READY" lamp is lit. 2. Check that there is water in the machine. 3. Check fuses. |

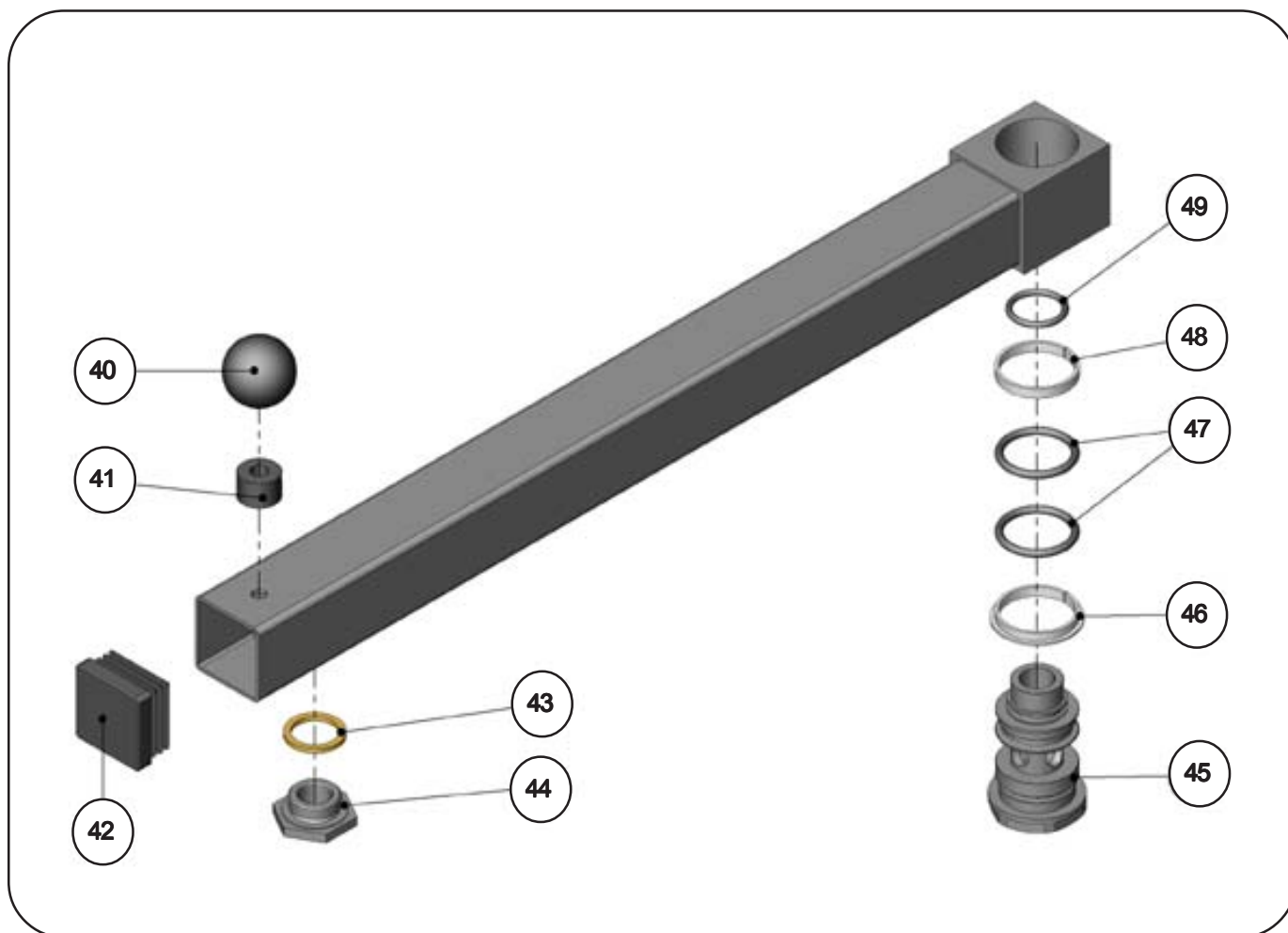
The brewer is relay-controlled.

Water supply and heating elements are controlled by floates.





12. Spare part list			Brew unit		Event		
Description	Article no.	Detail no.	(Amount details in unit)				
			5 L	10 L	20 L		
Thermostat 1-pol bulba 113mm	160214	1	1	1	1		
High limit control bulba 73mm	220220	2	1	1	1		
Gasket, watertank lid, urnbrewer	1206585-01	3	1	1	1		
Silicongasket for sensor	150118-02	4	1	1	1		
Float complete (spare part)	120424	5	1	1	1		
Safety switch	160824	6	1	1	1		
Protective cap	1102120	7	1	1	1		
Element 3000W 230V Ultra 20L	160110	9	3	3	3		
Angle 3/8"R in/out(11,5mm inv)RF	1801001-01	10	1	1	1		
Nut 3/8"R chromium plated 3277	140121	11	3	3	3		
Copper washer 3/8"R	140316	12	2	2	2		
Nut M6M M24 A2	1401161	13	1	1	1		
Brewarm connection	1801802-06	14	1	1	1		
Display frame part Event brew unit	1604023	15	1	1	1		
Decal Event brew unit	1700090	16	1	1	1		
Switch Ultra thermos/brew unit	160809-03	17	1	1	1		
Indicatorlamp ready/brew Event	160839	18	1	1	1		
Pulse switch 1-pol Cater/Gourmet	160819-03	19	2	2	2		
Time relay	160205	20	1	-	-		
Time relay Gourmet	160233-02	20	1	1	-		
Time relay Cater/Gourmet half	160229-02	21	-	1	1		
Time relay Event	160227	21	-	-	1		
Faucet Ultra from date 971218	120200-02	22	1	1	1		
Faucet shank, thermos Ultra	180210-01	23	1	1	1		
Copper gasket 1/2"	140322-01	24	1	1	1		
Faucet shank	180211	25	1	1	1		
Socket + frame part	160700	26	2	2	2		
Ower flow pipe Ultra	180242	27	1	1	1		
Angle, plastic 1/4" R	180111-01	28	1	1	1		
Foot Ultra + thermos SF 5042	120323-02	29	4	4	4		
Relay 2-pol växlande	160245-01	30	1	1	1		
Bracket, (profile 35mm)	160546-01	31	1	1	1		
Connection block FV 122/B	160549-01	32	1	1	1		
Time relay universal	1602491	33	1	1	1		
Fuse holder VUSI4-10M	160432-01	34	1	1	1		
End cap VASI 4-10	160434-01	34	1	1	1		
Fuse 2,0 AT 5x20	160431-01	34	1	1	1		
Fuse automat. TDD-I 6s 6kA 6A	160429-02	35	1	1	1		
Contacto 230VAC 100-C09KF10	160223-02	36	2	2	2		
Regulator PDS	160192-01	37	1	1	1		
Inlet valve	120629-01	38	1	1	1		
Discharger PG 13,5B	160563-01	39	1	1	1		
Cheek nut PG 13,5	160564-01	39	1	1	1		
Valid for exploded view page 14.							
Lattice 5/10L	251737	69	1	1	-		
Lattice 20L	251739	70	-	-	1		
Lattice double drainage 5/10L	251738	71	1	1	-		
Gable dripray	1102121	72	1	1	1		
Screw MKFXM3x16	1402565	73	x	x	x		

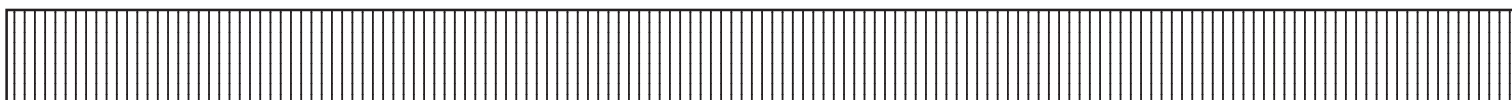


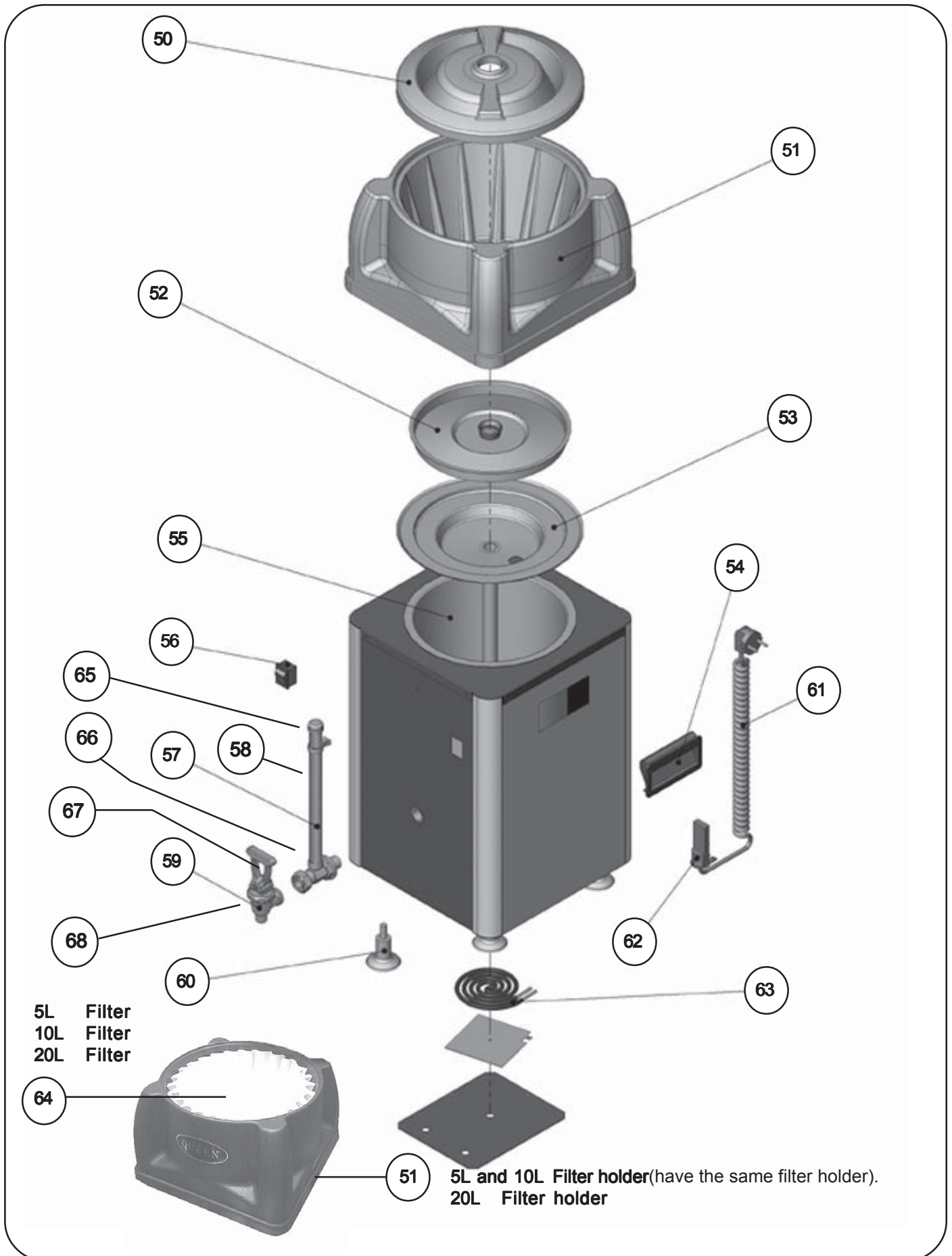
14. Spare part list

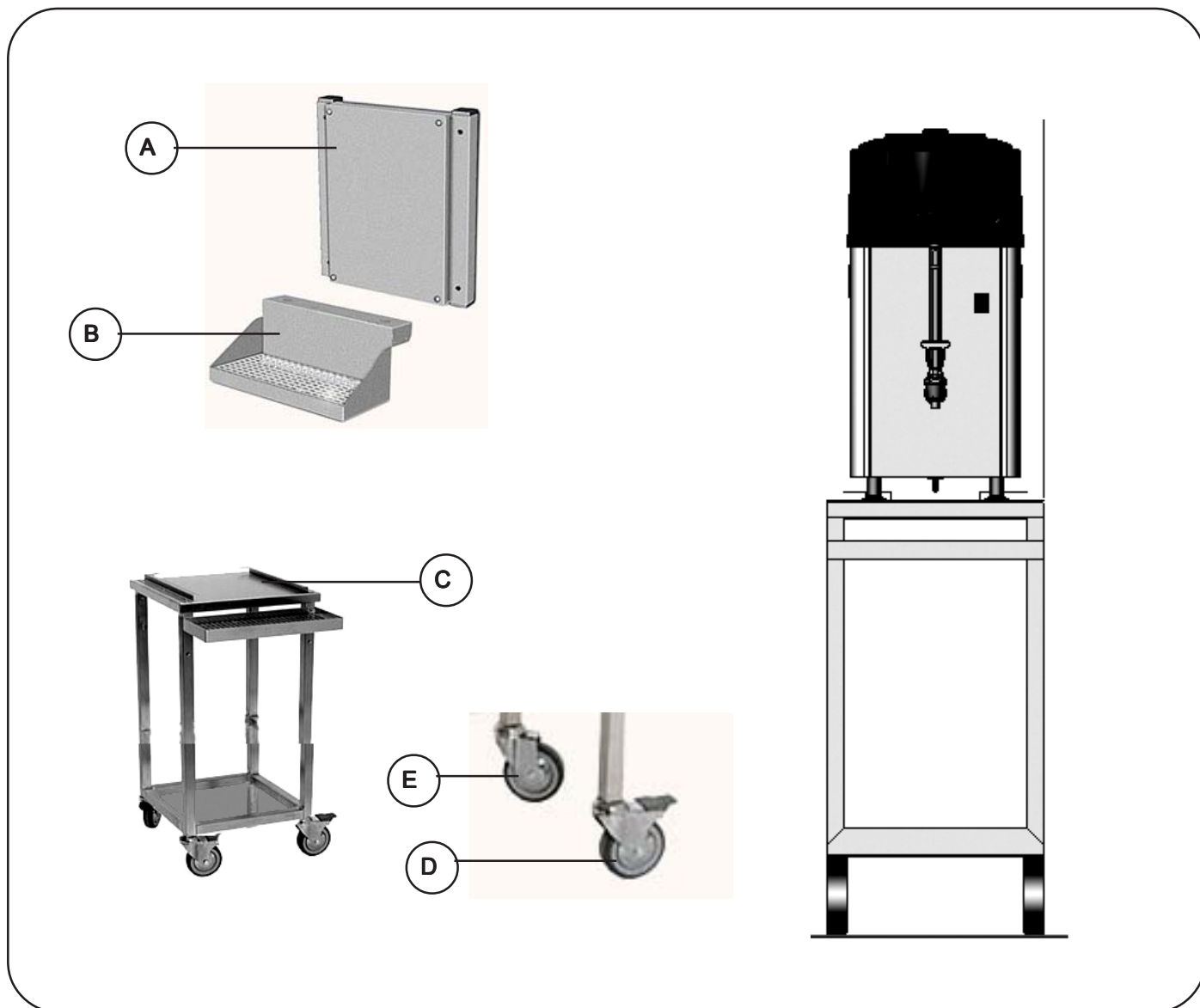
Brewarm

Event

Description.	Article no.	detail no.	(Amount details in unit)		
			5 L	10 L	20 L
Handle M5 brewarm 25mm	120241	40	1	1	1
Distance for handle	120332	41	1	1	1
End plug Ultra	120408	42	1	1	1
Copper gasket 3/8"R	140316	43	1	1	1
Nozzle brewarm Event 10/20	1201132-02	44	1	1	1
Nipple	1801803-04	45	1	1	1
Bearing with flange	1801805	46	1	1	1
O-ring gasket 22,2x3,0 EPDM	1206502	47	2	2	2
Bearing	1801806	48	1	1	1
O-ring gasket 16,3x2,4 EPDM	120647-01	49	1	1	1







17. SPARE PART LIST

Wall mounting - Rolling table thermos

Accessories:

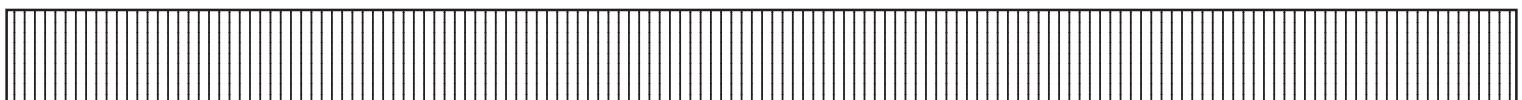
Pos.	Detail.	EVENT	Article no.
A	Rustless shelf stand for wall mounting	5- 10-20 L	1105054
B	Drip tray, brew st.	5- 10-20 L	1105055
C	Rolling table for thermos	5 - 10 Litre	1105052
C	Rolling table for thermos	20 Litre	1105050
D	Wheel (rolling) with brake actuation	-	110602
E	Wheel (rolling)	-	110603

18. Spare part list

Thermos

EVENT

Description;	Article no.	Detail no.	(Amount details in unit)		
			5 L	10 L	20 L
Valid for exploded view page 17.					
Lid, filterhold. Event thermos 5/10 L	1201161	50	1	1	-
Lid, filterhold. Event thermos 20 L	1201162	50	-	-	1
Filterholder Event thermos 5-10 L	1102112	51	1	1	-
Filterholder Event thermos 20 L	1102113	51	-	-	1
Lid 5 - 10L water tank	120104-02	52	1	1	-
Lid 20L water tank	120105-02	52	-	-	1
Knob for lid KS	120335	52	1	1	1
Mixer bowl compl. Event 5 L	1201165	53	1	-	-
Mixer bowl compl. Event 10 L	1201166	53	-	1	-
Mixer bowl compl. Event 20 L	120102	53	-	-	1
Handle thermos Ultra	120230	54	2	2	2
Water tank 5 L Event	1201061	55	1	-	-
Water tank 10 L	120107-01	55	-	1	-
Water tank 20 L	120108	55	-	-	1
Switch Ultra thermos/unit	160809-03	56	1	1	1
Distance piece,level tube	1202101	57	1	-	-
Distance piece,level tube	120210	57	-	1	-
Distance piece,level tube	120211	57	-	-	1
Glass tube, level tube	1202161	58	1	-	-
Glass tube, level tube	120213	58	-	1	-
Glass tube, level tube	120227	58	-	-	1
Faucet Ultra from date; 971218	120200-02	59	1	1	1
Foot Ultra + thermos SF 5042	120323-02	60	4	4	4
Coiled cord cable 3x0,75	160531	61	1	1	1
Traction relief clip PA-84-E	160541	62	1	1	1
Element 95W 230V 5-10L	160101	63	1	1	-
Element 180W 230V 20L	160102	63	-	-	1
Filter 523 5L	110102-02	64	x		
Filter 718 10L	110103-02	64		x	
Filter 820 20L	110104-02	64			x
Gasket, level tube (upper)	150116	65	1	1	1
Gasket, level tube (lower)	150101	66	1	1	1
Faucet	1202051	67	1	1	1
Silicon gasket	150110	68	1	1	1



Status: All brewers must have a recurrent maintenance, especially valid for descaling.

Measure: Description: descaling procedure.

Instruction for descaling.

The machine must be disconnected from electrical supply before any maintenance.

1. Shut off the watersupply and connect the descalingtube of metal on the water inlet to the machine.
2. Emptying machine of water.
3. Dismantle the spray nozzle and put it in the empty filter holder.
4. Fill the discalingtube with appropriate chemicals. Close filling hole.
5. Connect the machine to the electrical net and open the water supply.
- 5a. Let machine heat up for 15 - 30 minutes.
6. When the right temperature is reached. Start a "full" brewing, (BREW 1/1-button) and without coffee.
7. Empty machine of water.
8. Restart machine. Start a new "Brewing" and without coffee.
9. It is not necessary to remove the descalingtube. If you want to disconnect the descalingtube you must shut off the watersupply.

Comment:

Descalingtube has a construction wich consist of a (100mm) long metal pipe, with a outside diameter of 60mm. In the middle of and outside metal pipe, there is a filling connection. Metal pipes both extremity has a 1/2"connection. One of this is for a 1/2" outward connection and the other is a 1/2" internal connection. Other connection types can be used.

This unit contents an adjustable consta flow valve.
It is adjusted from the factory.

Machine is adjusted from the factory as below:

5 lit.	1,2 L/min.
10 lit.	1,2 L/min.
20 lit.	1,2 L/min.

OBSERVE!

Adjusting: Clockwise for increase the flow. Adjust in anticlockwise description for decreasing the flow.

If you need to adjust the flow, (adjust on valve).

Start a brewing, hold an vessel with degree graduation under the spray nozzle, in (on brewarm) exactly 1 minute, Inspect waterquantity in the vessel.

When exactly flow has been received, start a brewing and choose selecting switch BREW 1/1, then inspect waterlevel in thermos.

When you changed the flow, you have to adjust the brewing time to righth level in termos on 1/1 button, with the pot. on the backside of the cover of PC-board marked "water time".

Check the water level in the thermos pot, when too little or too much, disassemble end plate and adjust the trimpot.

Test the brewing with coffee in accordance with the instructions.



22.1 Emptying watertank

Disconnect the silicon hose A from the water tank B (figure 4). Emptying the water tank. Also open the teawater outlet.

22.2 Storage temp.

Storage temperature: Frostless.
Even when the machine is drained from water it still will be some water left in the inletvalve.

Warning!

Never use anti-freezing solution.
A factory delivered machine are entirely drained of water.

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

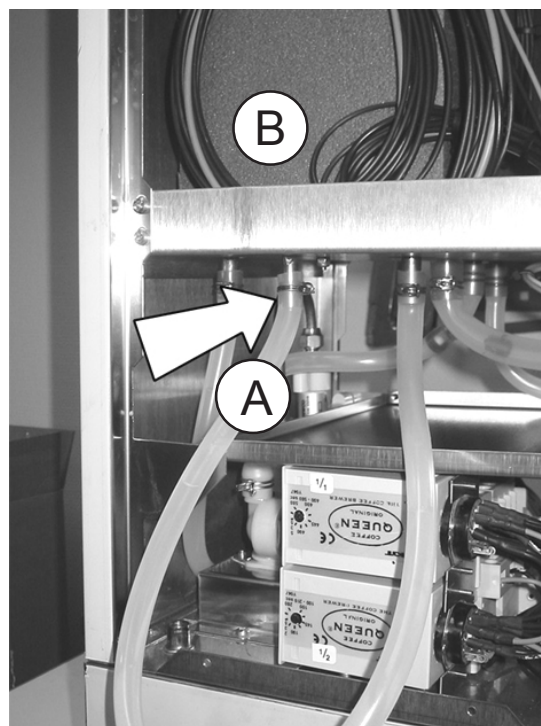


Figure 4.

23. Electro coupling - Electrical data

CAUTION! Connection to a separate 3 phase only

- Brewer should be connected to 380 V with Zero and earth.
- Use 16 Amp fuses.

CAUTION!

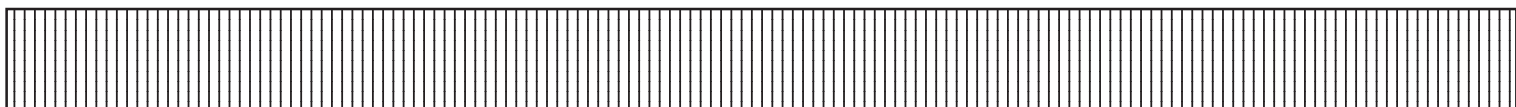
Installation by an authorized electrician. 380 V 3 - phase + Zero + earth 9000W

Electrical data: for COFFEE QUEEN EVENT

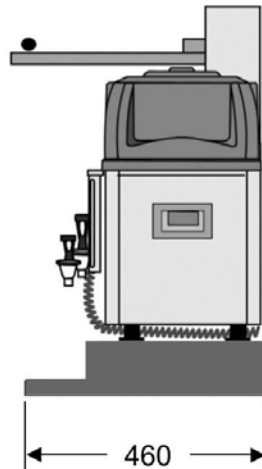
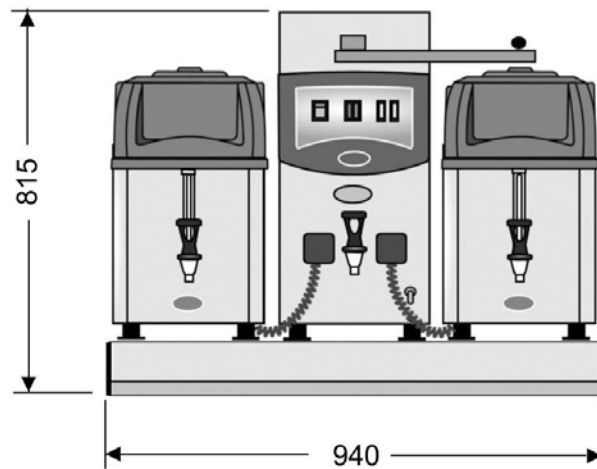
EVENT 5 - 10 - 20 Litre.

	3 X 230V	25,7A	50-60Hz
9 kW. (Thermos included).	3 X 400V+Zero	15,0A	50-60Hz
	3 X 400V		50-60Hz

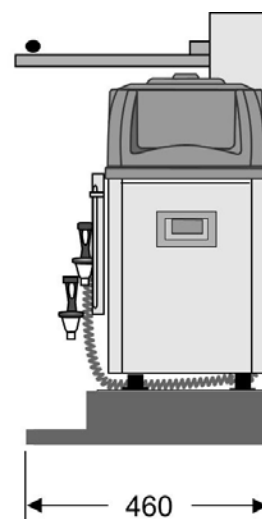
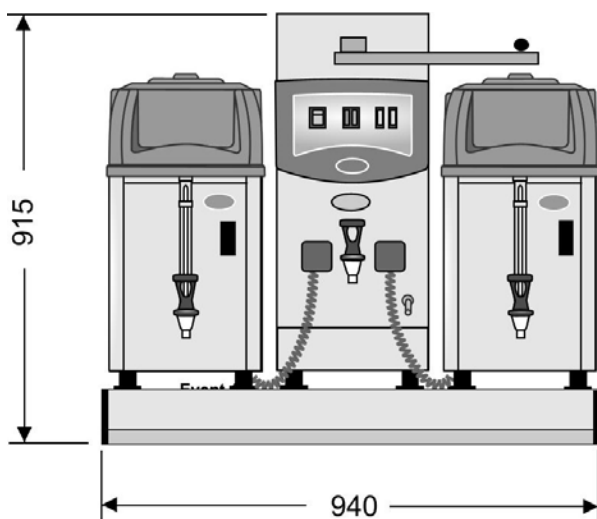
EVENT THERMOS 5 LIT, 10 LIT and 20 LIT. 230V 1-phase 95 alt. 180W. 50-60Hz



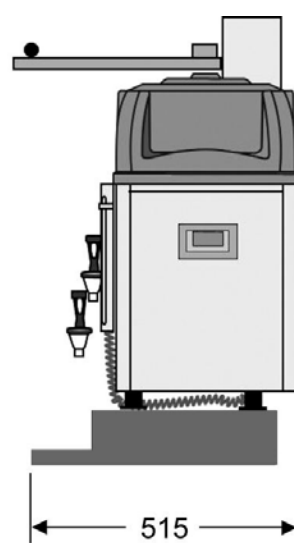
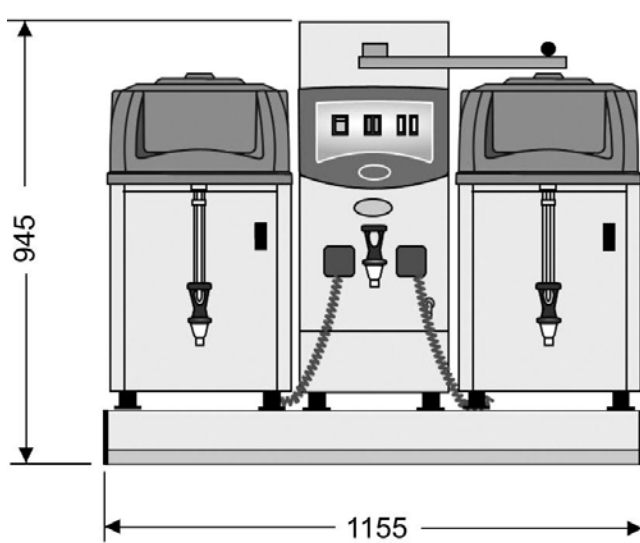
5L

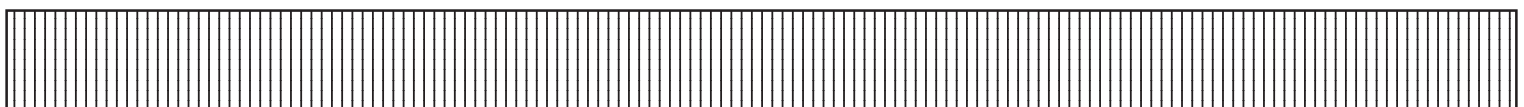
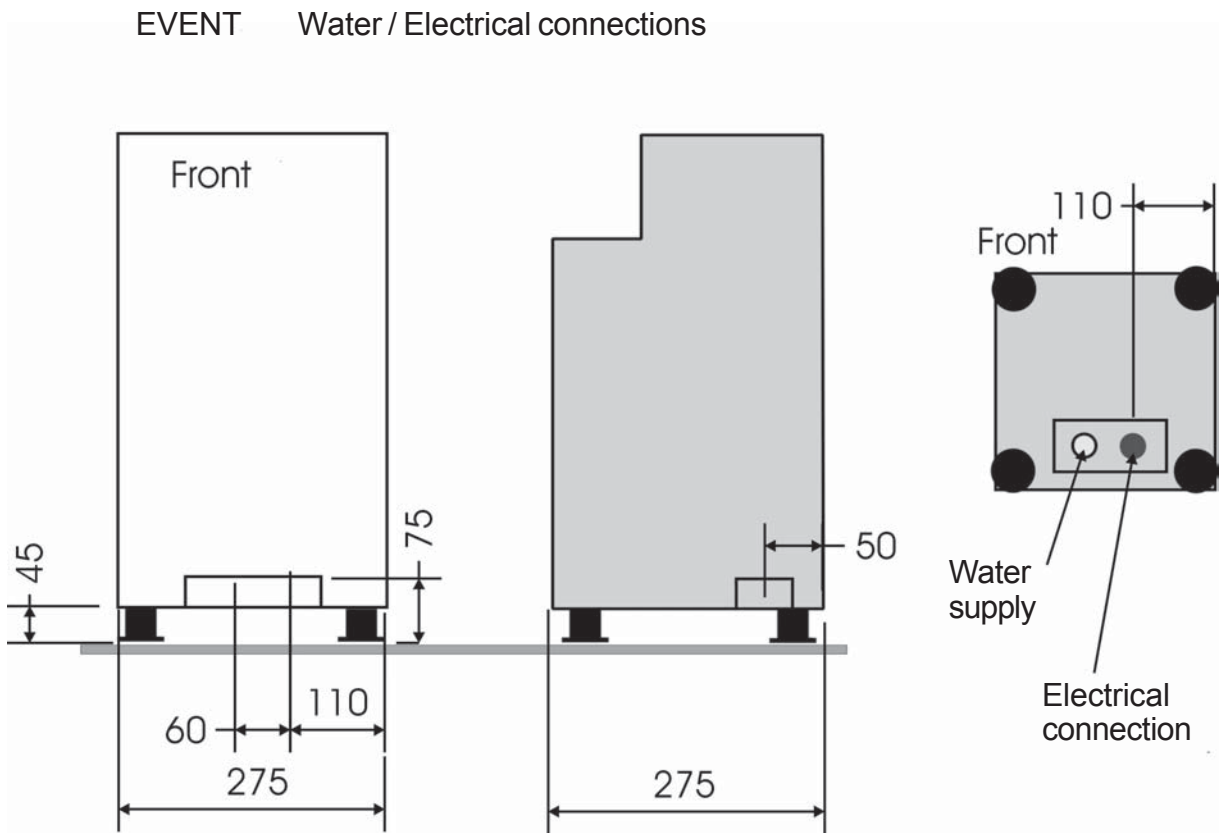


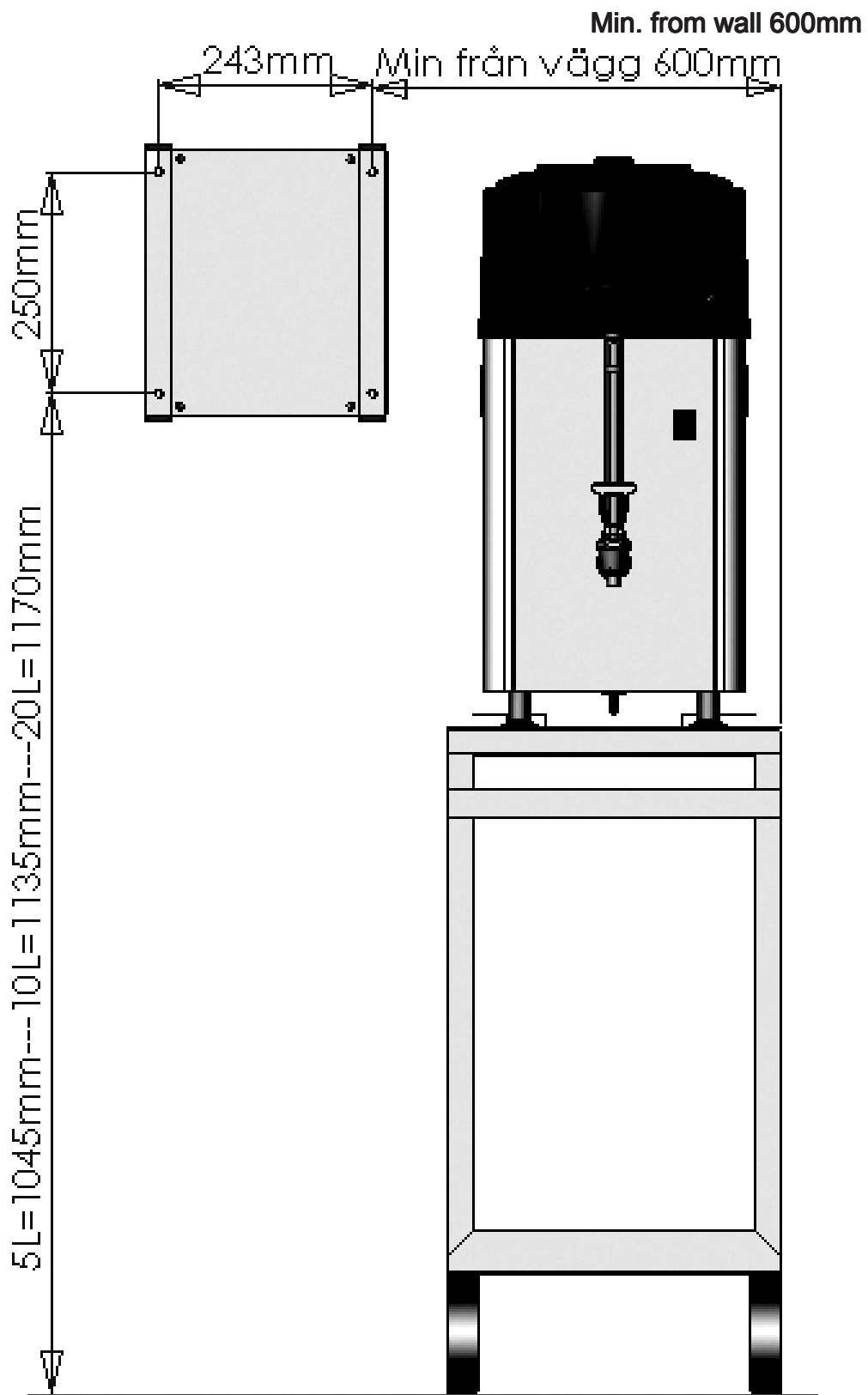
10L



20L









FOR SERVICE
Please contact your retail dealer

Your retail dealer

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