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HARDTANK

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BABY



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1 USE OF THE DEVICE

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The BABY HARDTANK device is designed to make coffee, tea, cascara or other dried extracts using cold water (cold brew).

After developing the maceration technique, its duration can be programmed and then the brew is automatically poured into the transport container. The device is used in catering centres that have systems for pouring drinks from kegs or other pressurized containers. BABY HARDTANK can be used to make extract to be poured to shipping containers for further distribution.

2 OPERATING NOTES

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- Use latex gloves when filling the basket with coffee, closing the basket lid and inserting the basket into the water reservoir.
- After grinding, do not put coffee into the basket directly from the grinder outlet. The basket is electrified, which negatively affects the cold brew production process.
- **Do not use an alcohol concentration of more than 60% as it will destroy the sealing elements.**
- During the cold brew production process using coffee, it increases in volume, expands and presses against the walls of the basket with great force. The coffee basket must be tightly closed, and the lid must be secured against accidental opening. Otherwise, the basket will unseal, and the process will not take place properly.
- Special attention must be paid to placing the basket case on the bayonet socket in the water reservoir so that the basket does not slip out of it. Pulling the basket out of the case will lead to no water flowing through the basket, and the extraction will not be correct and even.

3 DESCRIPTION OF THE PROGRAMMES

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The BABY HARDTANK device comes with:

- 2 basic beverage production/extraction process programmes
- 1 water reservoir rinsing programme and the device cables
- 1 water reservoir sanitizing programme and the device cables

PROGRAMME – programme to determine the production technique.

To be set:

- the production time (for a given type of coffee and its grinding) – it allows the user to set the production time in the range from 1 to 99 minutes in increments of +/- 1 minute
- the type of extracted material (the "COFFE" mode for coffee or the "OTHER" mode for tea and cascara),
- the desired amount of ready brew (only for "OTHER" mode; the "COFFE" mode – always 4l)
- the mode of draining the brew to the keg: automatic or manual

Automatic mode: after the set time has gone by, the production ends with an automatic beverage overflow.

Manual mode: after the end of production, a message will be displayed asking if the extraction time should be extended or if the programme should end and the beverage should be poured into the keg.

The amount of ground coffee: up to the height of the ring located at the end of the vertical nozzle (upper part).

The amount of tea: approx. 100 g

WASH – an automatic process of rinsing the system.

Rinsing time: 10 minutes.

SANIT – an automatic process of sanitizing the system and the water reservoir with bactericidal and fungicidal chemical solution + double rinsing with clean water with pumping to the sewage system.

The total sanitizing time: 24 minutes. Before the sanitizing process, the device must be rinsed if it has not been already.

FAVORITE – a quick access to your favourite recipe.



4.1 General review of the device.

After unpacking the device and connecting it to the power supply, the following steps should be taken:

- remove the lid of the water reservoir
- make sure that there are no packaging remains in the reservoir

4.2 Connection to the water and wiring system.

This manual is addressed to qualified personnel. The producer shall not be liable if actions are taken by unqualified personnel or if spare parts other than those supplied by the producer are used.

When installing the device, applicable rules must be followed as set out in:

- standards, regulations, construction and fire regulations
- occupational health and safety regulations
- standards, regulations, instructions on how to install wiring system and devices

1. Connection to the water system.

The HARDTANK device comes with a single treated water connector (the John Guest 3/8 adapter). To maintain the efficiency of rinsing, the pressure in the treated water system should be at least 0.2 MPa and not more than 0.6 MPa.

2. Connection to the sewage system.

The HARDTANK device comes with the John Guest 1/2 outlet to connect a drain hose. The drainpipe must not be placed higher than 50 cm from the floor.

3. Connection to the wiring system.

The HARDTANK device is designed to run on single-phase ~ 230V, 50Hz power supply. The device is equipped with a flexible H07RN-F connection cord, 3G2.5 mm² with the 2P+E 32A plug.

The power cord should be connected to the right socket in a room. The wiring system, to which the device will be connected, should be equipped with individual 16A phase protection on a direct connector to the device.

4.3 Checking the programmes, test run.**1. Rinsing. WASH.**

- A. Lift the water reservoir lid.
- B. Attach the washing nozzle.
- C. Select the WASH programme on the display.
- D. Press START.
- E. When the washing is finished, lift the lid and disassemble the washing nozzle.
- F. Before washing the metal basket (manually or in a dishwasher) unscrew the nozzle and rinse with water (together with dispersion shield, so all holes are unblocked)



2. Sanitizing the device.

The device must be sanitized:

- before the first brewing,
- at the end of the device operating day,
- before planned brewing downtime,
- after brewing downtime.

Prepare a chemical agent intended to sanitize (in accordance with the product card) devices used to make food products.

Steps to be taken (in the following order):

- Lift the water reservoir lid.
- Attach the washing nozzle.
- Select the SANIT programme on the display.
- Pour the chemical solution into the water reservoir.
- Press START.
- When the washing is finished, lift the lid and disassemble the washing nozzle.

