...WITH A PASSION FOR COFFEE
User manual

COFFEE QUEEN
OF SWEDEN

Bean to cup hot & cold TT
COFFEE QUEEN
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We congratulate to your choice of a Coffee Queen Bean to cup hot n cold TT.

Please read this manual before you take the machine into operation for the first time.

The manual contains important instructions for a safe and proper use of the machine.

Always keep this manual within reach for the user!

**Coffee Queen / Bean to cup hot n cold TT**

- Making coffee cup by cup
- With an internal grinder for grinding of coffee beans
- Chilled water
- Jug facility with key switch
- 8 choices of drinks,
- 4 ingredients canisters,
- Brewing mechanism with coffee screen
- Electronically temperature controlled
- Adjustable coffee strength
- Illuminated cup while brewing
- Clock functions

**Facts:**

- Height 875 mm
- Width 420 mm
- Depth 580 mm
- Weight 40kg (+ ground cabinet 25kg) packing approx.5kg
- Tankage 2.4 litre
- Electricity 230V/2200W+170W
- Water connection ½”outside thread
- Refrigerator HFC-134a

**Capacity:**

- Cups of coffee 300 cups/filling
- Chilled water 15-20 litre / hour
- 4 Ingredients canisters
3. Overview of components, front

- Bean container
  - coffee beans
  - volume/1kg

- Display

- Strength of drinks
  - ++ / -

- Key switch
  - (cup and jug choice)

- 8 choices of drinks

- Door lock

- Water outlet
  - (warm and chilled drinks)

- Cupholder

- Drip tray insert

- Drip tray

4.
### 3. Overview of components, mixer system  Bean to cup hot n cold TT

<table>
<thead>
<tr>
<th>Detail;</th>
<th>Ingredients;</th>
<th>Width;</th>
<th>Height;</th>
<th>Volume/litre;</th>
<th>Amount/unit</th>
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<tr>
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<td>coffee</td>
<td>160</td>
<td>250</td>
<td>5.3</td>
<td>1</td>
</tr>
<tr>
<td>Canister;</td>
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<td>67</td>
<td>250</td>
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<tr>
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<td>67</td>
<td>250</td>
<td>2.55</td>
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<tr>
<td>Canister;</td>
<td>topping</td>
<td>67</td>
<td>250</td>
<td>2.55</td>
<td>1</td>
</tr>
<tr>
<td>Canister;</td>
<td>coffee beans</td>
<td></td>
<td></td>
<td>4.00</td>
<td>1</td>
</tr>
</tbody>
</table>
3. Overview of components, door grinder

- Outlet grinder
- Closing hatch for beans
- Adjusting screw for grinding
- Grinder house

Bean to cup hot n cold TT
3. Overview of components, chilled water

- Cooling unit
- Thermostat
- Fan
- Condenser
- Compressor
- Dryer

Water IN
Water OUT
4. Service.  Installation and start  Bean to cup hot n cold TT

1. Place the brewer on a flat level and waterproof surface.  Connect the electrical plug to a separate grounded wall socket 230V 10A

   OBSERVE!
   Make sure there is a space behind the machine for free flow of air. (minimum 10cm).

2. Connect attached water tube to cold water with an R 1/2".
   Make sure that the water hose not are kinked anywhere when machine is pushed into place. Please flush the water tube before connecting to machine, this to avoid any particles to damage the inlet valve.

3. Open the water inlet.

4. Turn on the ON-OFF switch inside the door.

   Water is been filled into the tank automatically with 2,4 litres of water. The heating will not start before the water level reaches the level sensor.

   **Set temperature is approx 97°C.**

5. Close door.

6. **When the water is heated** to right temperature.
   The message "please wait" will disappear.

   **NOTE!** Machine must be heated before chilled water can be in use.

7. **Push button for chilled water** until water is coming in a even flow.

8. **Wait for approximately 10 minutes** then machine is ready to use.
   (IThis for water shall getting cold).
9. **Fill canisters with ingredients.**

Take out ingredient canisters (this to avoid unnecessary spillage in the machine) and fill them with ingredients.

10. **When placing the ingredient canisters;**

Make sure that the outlet pipes on the ingredient canisters are touching the steam traps (B) and that the coffee powder will fall into the centre of the brew mechanism (A).

When the water is heated up to right temperature

the message "please wait" will disappear and

the machine is ready to use.
11. Fill bean container with coffee beans.

1. Remove lid on bean container.
2. Fill bean container with 1 kg coffee beans without additives (as tasted oils or sugar), this to cover the warranty of the machine.

3. Open closing hatch for beans. (See page 6.)

Note! Make sure that foreign particles not gets into the grinder when filling grinder with coffee beans.
This coffee grinder is only constructed to grind coffee beans. Any kind of use apart from that is improper and therefore unauthorized, the producer refuses all responsibility for damages arising from improper use of the coffee grinder described in this instruction.

12. Adjusting the grinder.

Grinder is pre-set from the factory. All other adjustments shall be done of an Coffee Queen trained service technician.

13. Adjusting outlet from grinder.

For correct adjustment of outlet. (angle 15 degrees). See Fig. 1 (B) and Fig. 2 (C).
5. Operation: Brewing of coffee in cup  Bean to cup hot n cold TT

Brewing of coffee. Cold water.

1. Place a cup in the centre of the cup holder..

2. The strength has a standard setting, if you wish to increase or decrease it, do as follows if not continue to point 3.

   Stronger drink; Increase by pushing + or ++ for 5% or 10%
   alternative
   Weaker drink; Decrease by pushing - or -- for 5% or 10%
   (the indication lamp will go up or down depending of choice).

3. Choose a drink by pushing on the button to the right of each menu
   The display will show; "Please wait", and the cup will
   be illuminated.
   Wait until the light on cup and the message "Please wait"
   has been turned off before you take your cup.

Cold water in a glas.

4. Place a glas under the outlet for cold water (A).
   Then push button for cold water.
5. Operation: Brewing of jug.  

**Brewing of jug.**

1. Place a jug in the centre of drip tray by lifting up the cupholder.

2. Turn on the key with jug symbol clockwise.

3. 6 cups of brewing is standard settings, 

   Change amount of cups by pushing + or - button. 

   Optional up to 12 cups or down to 1 cup brewing.

4. Push the button for drink 1.

   Wait until the light and message "Please wait" has been turned off before you take out the jug.

*Serve a jug with good coffee.*

Serving pot 1, 8L  
art.nr. 110001

Serving pot 1,2L  
art.nr. 1103091
Automatic cleaning of brew mechanism, mixing bowl:
Shall been done every week.
The brewmechanism can easily be cleaned with the key switch in "cup" (normal) position.

1. Turn the key slowly ninety degrees and back again.
   Push button for drink 1 for 6 seconds. Fig. A
2. After 4 seconds the signal will go faster.
3. After 6 seconds The display shows; “Open door”
   "load detergent”.
4. Fill 25gr detergent (one portion bag, see fig. A ) into the brew mechanism. fig. B.(Detergent will be supplied from your dealer)
5. The display shows; "Close door"
6. The display shows; "When ready press key”
   Place a jug into the drip tray and push button for drink 1
7. The display shows; “Cleaning mixer” (2,...)
8. The display shows: "Rinsing coffee" "Soak time:"
   The machine start to count down from 300 seconds.
9. The display shows. “Brewer cycle” the machine is counting down.

To stop cleaning process: push ”Stop” button.
The brew mechanism will go back to start position. NOTE! Dont stop the process when detergent has been loaded the cleaning process must be finished.

IMPORTANT! Cleaning of brew house.
After the automatic cleaning program is finished. Clean brew house! This must be done, to make sure that you will remove residual detergents and coffee remains!

Dismantling and cleaning/washing brew house:

Do as follow in paragraph 10- 19.

10. Push ”+” button for 6 seconds
11. The display shows: “Change paper/Rotate” “Push E/ +”
12. Push” E” button.
13. The display shows; "Preparing paperload”.
14. The machine will rotate in position.
15. The display shows,”Change paper”
16. Open door, dismantle, clean and reassemble brew house.
   If machine not will go back in start position.
18. Machine is ready to use again.
19. Take out a cup of coffee and pour out just to make sure that there is nothing left of detergent.
Dismantling and cleaning/washing brew house:

Dismantle brew house:

1. 2.

3. **Flush brew house!**
   To remove detergent and coffee remnants.

4. **Reassemble brew house.**
   NOTE! When reassemble brew house make sure that (B) wiper are between (A) arms.
Weekly cleaning! Automatic cleaning of mixing bowls 2 or 3.
If you only wish to clean the mixer bowl and whipper house; Follow these instructions:

The mixer bowls can easily be cleaned with the key switch in "cup" (normal) position.

Automatik cleaning of mixer bowl No:2

1. Place a jug in the drip tray.
2. Turn the key (1) slowly ninety degrees and back again.
3. Push button (3) for 6 seconds.

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.2 starts to be cleaned for 5 seconds.
The display shows: "Cleaning 2".

Automatik cleaning of mixer bowl No:3

1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again.
4. Push button (4) for 6 seconds.

After 4 seconds the signal will go faster.

After 6 seconds the mixer bowl and the whipper house no.3 starts to be cleaned for 5 seconds.
The display shows: "Cleaning 3".

By cleaning means that water is flushed and whipper motor rotates.
Automatic cleaning of In/Outlet valves:
The In/Outlet valves can easily be cleaned with the key switch in "cup" (normal) position.

1. Place a jug in the drip tray.
2. Turn the key slowly ninety degrees and back again.
3. Push button for drink 1 and 2 at the same time for 6 seconds.
   Keep buttons down.
   All In/Outlet valves will now start to open and close with 2 pulses/second in 10 seconds or as long as you hold the buttons.
   The display shows: "Cleaning valves".
4. Push button for drink 2 for making a brew cycle and flush remaining water and scale from the cleaning.
6. Cleaning program  CLEANING:  Bean to cup hot n cold TT

**Rotate brew mechanism without water or ingredients:**

The brew mechanism can be rotated without water and ingredients with the key switch in "cup" (normal) position. To be used when brew mechanism has been dismounted for washing and shall be remounted.

1. **Push ”+” button for 6 seconds**

After 4 seconds the signal will go faster.

The display shows: "Change paper/Rotate" 
"Push E/ +"

2. **Push + button.**

The display shows: "Rotate cycle without water".

3. **Push button for drink 2.**

The display shows: "Rotate"

The brew mechanism rotate one turn without water and ingredients and the mechanism falls into position if it has been dismounted.

**Observe! The push rod shall be in position ”8 o clock”**

*If not take out again and repeat the procedure.*
7. CLEANING: Weekly cleaning

Dismantle: Mixer system

1. Loosen outlet hose (A) and turn lock knob (B) anti-clockwise.

2. Loosen mixer bowl. Pull apart (C).

3. Loosen whipper (D) pull whipper straight out from the machine.

4. Turn lock knob anti-clockwise (E) until it stops.

5. Clean with a wet rag and dry dryly.

Wash these parts:

6. A. Mixer bowl
   B. Steam trap
   C. Whipper
   D. Assembly plate

Make sure these parts are dry before use.
7. **CLEANING:** Weekly cleaning  

**REASSEMBLE: Mixer system**

7. Reassemble the assembly plate by turning lock knob (F) clockwise. **INSPECT** gaskets.

8. Make sure that the motor whippers plane side will be in accordance with the whippers plane side. see next (G) and picture (H).

9. Assemble whipper, pull until you hear a clicking noise. (H).

10. Assemble mixer bowl and steam trap (J) see picture.

11. Easily push the mixer bowl towards, according to (K) and lock with lock knob (L). Connect outlet hose (M).  
    **(NOTE!** make sure that all water hose are connected at right place.
Cleaning when needed.

Outside cleaning; use a soft rag and liquid cleaning agent to prevent scratches.

Cleaning bean container.
- Shut closing hatch.
- Dismantle bean container.

Use a soft rag and liquid cleaning agent to prevent scratches.

Note! Make sure that all parts are dry before use.

Cleaning of grinder shall be done every month.

All maintenance and installations must be done of an authorized personel.
8. Cleaning and maintenance. Cleaning grinder Bean to cup

Cleaning of grinder shall be done every month.
IMPORTANT! All maintenance and installations must be done of an authorized technician. Grindz, coffee cleaner art. no.E 1001001 will be supplied from your retail dealer.

1. Open door and mount the service key.

2. Dismantle the cover plate and outlet.

3. Shut closing hatch.

4. Turn the key (1/4 revs) to jug position.

5. **Push buttons + and -** at the same time. Display shows; "Program Meny"

6. **Push button -** to position hardware test.

7. **Push button Enter.**

8. **Push button +** to position ingredients-motor 2.
8. Cleaning and maintenance. Cleaning grinder Bean to cup

9. Put a cup under the outlet (for grinder).

10. **Push button Enter**, until grinder is empty on coffee beans.

11. Dismantle bean container.

12. Fill grinder with Grindz, coffee cleaner art. no. E 1001001.
(1 cap approx. 40 gram).

13. **Push button Enter**, until grinder is empty on cleaner.

14. Reassemble bean-container and open closing hatch for beans.

15. Put a cup under the outlet for grinder.

16. **Push button Enter**, until you see fresh coffee.

17. Turn back jug key and **Push Stop button**.

18. Reassemble cover plate and outlet. Remove service key.

Close door.

**Note:** Dust may develop during grinding and is harmless.

**Note!** Adjusting outlet. See page 10.
8. Cleaning and maintenance.

Dismantling and cleaning coffee filter.
A tool dismantling the coffee filter, comes with machine.

1. Push "+ button" for 6 seconds.
After 6 seconds the display shows; "Change paper/ Rotate"
"Push E/+".

2. Push button for drink 2.
The display shows; "Preparing paperload".
The machine will rotate in position.
When the display shows, "Change paper" open the door
and insert the dismantling tool (A) through the brewer spout
all the way to the back of the cylinder, then slide it up until
contact is made with the screen assembly.

3. Push up on the rear of the screen assembly until it pops out
of the cylinder.

4. Remount the screen assembly and close the door. Then the machine will return to start
position and the machine is ready for use.
If machine not will go back in start position. Restart machine!

5. Make a cup of coffee and throw it out.
To make sure that there is nothing left of detergent.

Prolonged contact with cleaning agent may damage the screen assembly.
Once this is done, the screen should then be thoroughly rinsed with dish soap and warm water to
remove any leftover residue.

Cleaning agent: (brew mechanism) Coffee Queen article no 1104161
Filter: (brew mechanism) Coffee Queen article no 47200213
Tool: (dismantling filter) Coffee Queen article no 4720090

(Cleaning agent is supplied by your retail dealer)
Condenser cleaning: Chiller unit. Must be cleaned every 6 month. With an extremly dusty environment you must have a much more frequently cleaning.

1. Loosen screw. see fig A.

2. Loosen hose couplings. Pull out chiller unit. see fig B.

3. Clean condenser (C) from dust,(between cooling flange) by using a brush, vacuum cleaner or compressed air.

   NOTE! Do not touch fan blades.
Cup counter:
The machine has a cup counter which is available to see and reset with the key switch in "cup" (normal) position.

1. Push "-" button for 6 seconds.
   After 4 seconds the signal will go faster.
   The display shows: "Total xxx cups"
2. Push button for drink 2.
   The display shows: "Choice 1 free xxx cups"
3. Push button for drink 2.
   The display shows "Choice 1 coin xxx cups"
4. Push button for drink 2.
   The display shows "Choice 1 xxx cups in can"
5. Push "+" button to reach to "choice 2" etc.
6. Push choice 3 to reset the counter.
7. Push "Stop" button to go back to user mode.

Easy Access:
Volume and strength can be adjusted with±15% with the key switch in "cup" (normal) position.

1. Push "+" and "-" button at the same time.
   After 4 seconds the signal will go faster.
   The display shows: "Easy access" "strength 1 100%"
2. Choose the drink you want to change by pushing"+" or "-" button.
3. Push button for drink 2.
   The display shows: for example. Volume 4 and" Blinking 100%"
   Change by pushing "+" or "-" button.
4. Push button for drink 2 to confirm the change.
   Press "stop" to go back to user mode.
The machine is equipped with following safety functions

1. Indication of door
   - Door not closed
   - The display shows; "Door open"

2. When machine is not in use:
   - The valves are blocked.

11. Failure messages

Failure messages which can mostly be corrected without any help from service company

1. The display shows; "Blocked" "Water level low"
   - Please check incoming water connection
   - Turn off the machine with the main switch
   - wait for 10 sec. and turn on again.

2. The display shows normal: but no drink is coming.
   - Possible cause of failure:
     - Mechanical stop in the ingredients canisters or whipper.

   Measure: Try to find the cause of failure. Clean the mixer system and try again.


Transport and no use in long time.
1. Turn off the switch, pull out the plug and close incoming water tube.
2. Empty the water tank.

Long machine storage at temperatures below 0°C (zero degrees celsius) can cause damage of the machine. Total emptying of water is recommended.
13. DIMENSION SKETCH.

Bean to cup hot n cold TT

287
365
420
80

214
150

27
15. Installation of coin mechanism.

**Installation of coin mechanism for Freshbrew machines CQ.**

**IMPORTANT:** Installation must be done by an authorized technician.

1. Assemble coin mecan and connect to display-card, placed inside door. (see fig. 10).
   (Connect with the enclosed cable (A). Make sure that power is off.

- **Connection placement; Version 212**