



Operating & Safety Guidelines Coffee Percolator

Never operate electrical switches with wet hands.

Always switch off and unplug the equipment from the power supply before moving or cleaning.

ELECTRICAL SAFETY

- The equipment is designed to plug directly into a standard 240volt, 13 amp socket.
- Make sure the equipment and power socket are switched off before plugging into the power supply.
- Keep the power cable out of harm's way.
- Extension leads should be unwound fully, never run them through water, over sharp objects or where they may be a trip hazard.
- Use a suitable RCD (Residual Current Operated Device) to reduce the risk of electric shock.
- Ensure the water boiler and power socket are switched off before plugging in.

OPERATING GUIDE

- Position the unit where it is to be used and ensure that it is level. Ensure the surface is strong enough to take the weight when full; the unit is heavy when full.
- The unit should be positioned to give easy access to the user yet sufficiently out of the way to reduce the risk of it being touched or knocked.
- Remove the lid by rotating so that the retaining lugs slide out from the handles.
- Pour cool water into the urn to the desired level as seen on the water level indicator (On tube by filling tap) (minimum 25 cups).
- Fill the filter basket with medium or percolator ground coffee to the corresponding level marked on the inside of the filter basket.

Fill Line	Cups	Grams
8mm	25	160-175
16mm	50	320-350
24mm	75	480-525
32 mm	100	650-750

- These are rough guidelines only and should be adjusted to suit the coffee used and strength required.
- Cover the filter basket by the basket cover.
- Slide the basket tray onto the percolator tube and place inside the urn, making sure that the foot of the tube is positioned centrally in the well.
- Slide the filter basket with cover onto the percolator tube then replace the urn lid.
- Plug the mains cable into the mains supply and press the power switch to ON, the lamp in the switch will illuminate.

Brewing time approx. 65 minutes

Temperature after brewing 94 - 97 degrees C

Temperature after 1 hour approx. 88 degrees C

- When the coffee ready neon lights up, the brewing process is complete. The coffee will be kept at the correct temperature and coffee can be served. The tap has two positions, one self closing for smaller amounts, the other for

self holding for continuous pouring.

- When there are only about 3 cups left in the urn, press the power switch to OFF and unplug from the mains supply. For best taste do not keep longer than 2 hours.

- Never attempt to move the urn with hot or cold water inside, always drain the unit first, using the dispensing tap.

EQUIPMENT CARE

- Always ensure there is sufficient water to cover the heating element, but never overfill or it could boil over.

- Do not let the unit boil dry, the heater element may burn out.

- Once you have finished with the unit, switch off and unplug. Allow the unit to cool completely before draining off as much water as possible via the dispensing tap.

- Any remaining water can then be tipped out.

- Pour some clean cold water into the unit, swill it around the tank and run it off via the tap.

CLEANING

- Disconnect from the mains supply before cleaning and allow the coffee percolator to cool.

- Wash out the urn using clean water and a soft cloth.

- Do not use sharp objects, metal scrapers, wire brushes or wire wool pads as they can scratch the steel

- Do not use bleach or any corrosive detergent as they will damage the surface of the unit. Rinse thoroughly and finally wipe the exterior with a damp cloth.

Any problems please call 01789 491133

