Coffee Percolator 100 Cup

Rating: Not Rated Yet
Price
€ 43.05

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Description

Approx Brewing time for 100 cups is 90 minutes

Our Commercial Manual fill Coffee Percolator is ideal for meetings, functions rooms etc.

Capable of brewing 16 litres (100 cups) in just 65 minutes

Automatically holds the coffee at the ideal serving temperature for hours

Coffee basket and sight glass are calibrated in number of cups for ease of filling and best results every time

Removable sight glass for easy cleaning

Fully enclosed fine mesh coffee basket

Safety locking lid handlesRobust design

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Instructions for Use:

1 Remove the lid by rotating so that the retaining lugs slide out from the handles.

2 Pour cool water into the urn to the desired level as seen in the water level indicator (minimum 25 cups).

3 Fill the filter basket (3) with medium or percolator ground coffee to the corresponding level marked on the inside of the filter basket:

8mm: 25 cups = 160–175g

16mm: 50 cups = 320–350g

24 mm: 75 cups = 480–525g

32mm: 100 cups = 650–700g

These are rough guidelines only and should be adjusted to suit the coffee used and strength required.

4 Cover the filter basket by the basket cover (2)

5 Slide the basket tray (4) onto the percolator tube and place inside the urn making sure that the foot of the tube is positioned centrally in the well.

6 Slide the filter basket with cover onto the percolator tube then replace the urn lid.

7 Plug the mains cable into the mains supply and press the power switch (12) to ON, the lamp in the switch will light up.

8 When the coffee ready neon (9) , 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 self holding for continuous pouring.

9 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 the coffee for longer than 2 hours

Cleaning

WARNING Disconnect from the mains supply before cleaning and allow the coffee percolator to cool. **IMPORTANT** Do not use any abrasive cleaning fluids or materials.

1 Wash out the urn. Use clean water and a soft cloth.

2 Brush any scale or sediment from inside.

3 Rinse thoroughly. The water level indicator can be removed for cleaning by unscrewing the caps top and bottom.

Reviews

There are yet no reviews for this product.