

## ELECTRIC COFFEE PERCOLATOR

20 Litres -100 Cups

### Operating Instructions:

- Place Coffee Percolator on a sturdy surface, check to see the tap is closed. Remove the basket and lid. Fill vessel with COLD, fresh tap water to the desired filled line. Never fill beyond the top fill line. Never use HOT water to make coffee.
- Place desired amount of ground coffee in basket and place the basket & tube assembly in the coffee maker heating well. DO NOT force the tube into place. Place the lid on. The following chart suggests the amount of ground coffee used for a regular brew in the 100 cup Coffee Percolator. The amount of coffee may be varied to suit personal taste. For a milder brew use less, for stronger brew use more.



Brewed Coffee	Cups of Ground Coffee
• 40 cups	• 4 cups (200gms)
• 60 cups	• 6 cups (300gms)
• 100 cups	• 10 cups (500gms)

- Place the lid on the Coffee Percolator and plug the cord into the nearest power point, switch on unit and allow Coffee Percolator to brew the contents of the vessel. The red switch indicator lights whilst brewing is in progress. A second indicator light shows when coffee is ready to serve. To preserve flavour, remove basket & grounds when brewing is complete. Refit lid and contents will remain hot until unit is empty.
- DO NOT BOIL DRY – when level of brewed coffee can no longer be seen in glass gauge tube switch unit off and rinse out in readiness for the next brewing process. Before brewing a second batch, cool the coffee maker by rinsing with cold water.

### Cleaning Instructions:

- Turn off, unplug the power cord.**
- Allow cooling before removing lid, basket and plunger.
- The lid, basket and plunger can be washed using warm soapy water and dried thoroughly.
- Empty water and wipe interior and exterior unit over with a damp cloth.
- DO NOT immerse unit in water.
- Reassemble the unit and recoil the cord.