

Coffee Percolators - Crown

SPECIFICATIONS

APPROXIMATE CAPACITY	POWER REQUIREMENT	APPROXIMATE TIME COLD TO BOIL
50 Cups / 8Lt	220V/1600W	25 mins
80 Cups /12Lt	220V/1600W	45 mins
100 Cups / 17Lt	220V/2400W	1 hr

1. Place the Coffee Maker on a sturdy place, check to see the tap is closed. Fill vessel with cold, fresh tap water, see markings on side of gauge tube for number of desired cups. **Be sure to only use cold water** as the brewing process is timed to begin from cold-water Brewed Coffee Cups of ground Coffee

40 cups 4
60 cups 6
80 cups 8
100 cups 10

Use Standard Measuring Cups

2. Wet coffee basket to keep small particle of coffee from shifting through the basket. Place desired amount of ground coffee in basket and place on the pump stem. The following chart suggests the amounts of ground coffee use for a regular brew in the 100-cup Coffee Maker. The amount of coffee may be varied to suit personal taste: for milder brew, use less, for stronger brew use more.

3. Place the lid on the Coffee Maker and plug the cord into the nearest power point, switch unit on allow Coffee Percolator to brew the contents of the vessel. When the process is complete, the ready light will come on and stay on, immediately remove lid and take out the basket and stem to stop bitter oils from dripping from the ground coffee the flavour of the coffee, 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.

CARE AND MAINTENANCE:

- Turn off, unplug the power cord
- Allow cooling, before removing the 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.
- Recoil the cord.

