

Electric Coffee Percolator

Available in 10, 20 & 25 litre

Specifications:

Capacity	Power requirement	Boil time from cold water
10litre/40cup	2400watt 240volts AC	25 minutes
20litre/80cup	2400watt 240volts AC	50 minutes
25litre/100cup	2400watt 240volts AC	1 hour and 25 minutes



Operating Instructions:

Place Coffee Percolator on a sturdy surface, 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.

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 Percolator. The amount of coffee may be varied to suit personal taste: for milder brew, use less, for stronger brew, use more.

Brewed coffee	Cups of ground coffee
40 Cups	4 Cups
60 Cups	6 Cups
100 Cups	10 Cups

Place the lid on the Coffee Percolator 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, 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.

Cleaning Instructions:

1. Turn off, unplug the power cord.
2. Allow cooling, before removing the lid, basket and plunger.
3. The lid, basket and plunger can be washed using warm soapy water and dried thoroughly.
4. Empty water and wipe interior and exterior unit over with a damp cloth.
DO NOT IMMERSE UNIT IN WATER.
5. Reassemble the unit and recoil the cord.



WARNING
Caution should be exercised with any appliance employing heat.