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COFFEE FILTER MACHINE

Capacity 120cups/hour.

Coffee brewing machine with two heating plates suitable for 12 cups or 1.5 litres of coffee.

The following instructions and warnings must be observed for safe use of the coffee brewing machine

- Make sure the mains cord doesn't touch the heating plates.
- Some components will get very hot when the machine is used.
- If the machine is not used for a long time, disconnect the electric supply.
- A small quantity of water will remain in the machine after using, please take this into account when storing machine below 0°C.

Before using-

- Pour a decanter of cold water into the machine and wait 5 minutes before the machine is connected to the power supply.
- Plug into a socket and let the water circulate once. As soon as the water has circulated and the indicator light has switched off, the coffee machine is ready for use.

Operation-

Switch the machine on by pressing the start button. The pilot light will come on.

- Insert a new filter into the filter pan and fill with desired amount of coffee.
- Fix the filter pan correctly to the machine.
- Use the decanter to fill the water container with the desired amount of water. The indicator light will light up.
- Place the bung on the decanter and position the decanter under the filter immediately. The hot water will start to circulate.
- As soon as the indicator light has been switched off the hot water will stop to circulate and it will take another minute to pass the filter. Only then the coffee will be ready for consumption.
- If necessary the full decanter can now be placed on the upper heating plate. Press button to switch on the heating plate. The pilot light will illuminate. It is possible to make coffee with the second decanter.