![well dressed tables — CATERING EQUIPMENT HIRE]

Operating Instructions

Product : WJ536 Coffee Perculator 240v 10amps 2kw

1 Lid
2 Basket cover
3 Filter basket
4 Basket tray
5 Percolator tube
6 Safety locking handle
7 Urn body
8 Level indicator
9 Coffee ready neom
10 Tap
11 Spout
12 Power switch
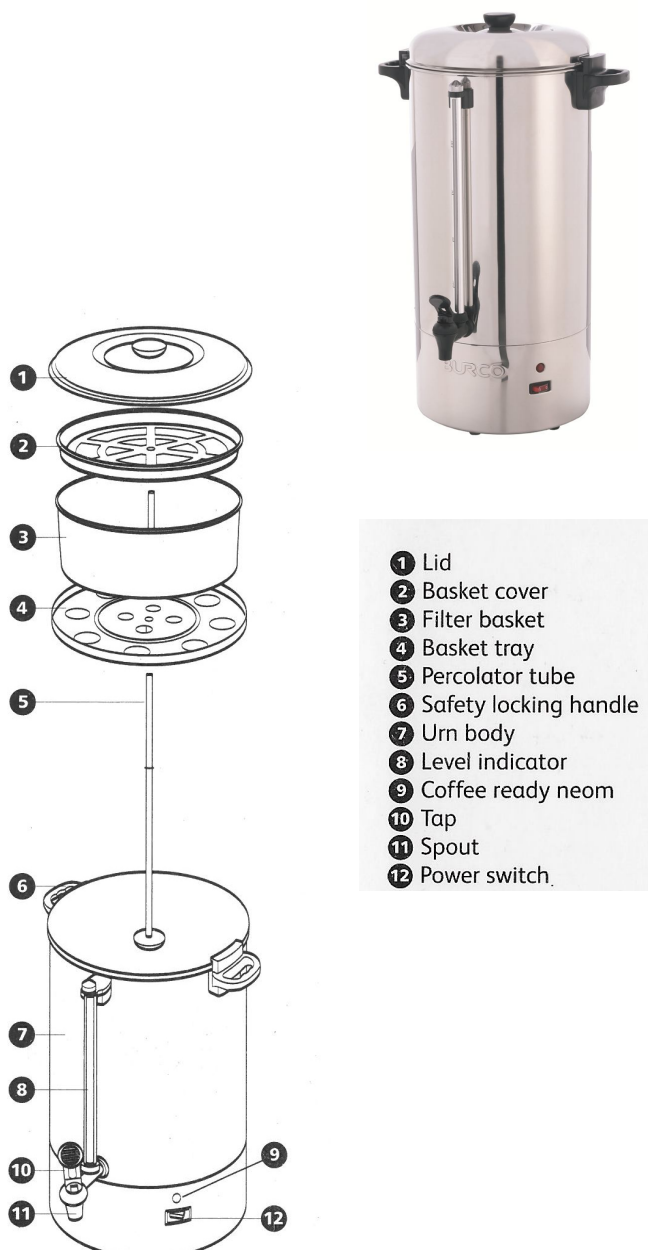
1 Remove the lid by rotating so that the retaining lugs slide out from the handles.

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.