

## CARE & CLEANING INSTRUCTIONS

- ◆ Before using for the first time and after each use, wash coffee basket, percolating tube and interior of the coffeemaker with warm, soapy water. Do not immerse base in water. Rinse thoroughly with warm water and dry. Wipe exterior with a damp cloth and dry. Before cleaning, unplug unit and pour out any remaining coffee.
  - ◆ To clean cover, coffee stains on the underside may be removed by scouring with a damp cloth and a non-abrasive cleanser.
  - ◆ Clean faucet after each use by pouring hot water into coffeemaker and running through faucet.
  - ◆ Percolating tube should be frequently cleaned with a long, narrow brush to remove mineral deposits which may impair the unit's operation. The oily coffee residue will also affect the flavor of the next pot of coffee.
  - ◆ Heating well of coffeemaker should be cleaned thoroughly with an abrasive pad. Rinse thoroughly and dry. This will remove mineral deposits which may affect the coffee maker's
  - ◆ Operation and eventually cause the percolating tube to stick in the heating well and break.
  - ◆ To remove discolorations caused by coffee stains, oils and mineral deposits, clean inside of coffeemaker frequently by filling unit to top fill line with cold water. Add 1/2 cup cream of tartar, insert percolating tube and the empty coffee basket. Cover unit and plug into wall outlet. When brewing cycle is completed, unplug unit, allow it to cool and discard contents. Wash and rinse coffee basket, percolating tube and inside of coffeemaker thoroughly. If coffeemaker is used daily, this procedure should be followed every two weeks.
  - ◆ If coffeemaker is used daily, a special cleaning every 2 weeks is necessary to remove mineral deposits. Fill coffeemaker with 1 quart each of water and distilled vinegar. (If a white mineral buildup has formed inside the unit, use an additional 2 cups of vinegar.) Please stem and empty coffee basket in place, secure cover and plug in. Allow coffeemaker to complete brewing cycle, then let stand 10-15 minutes. Unplug and drain coffeemaker. Allow to cool and follow general cleaning instructions.
- ◆ **WARNING!** If cleaning instructions are not followed, operation of this unit may be seriously impaired.
- ◆ Do not wash coffeemaker parts in an automatic dishwasher.

This manual provides information regarding the operation and maintenance of these products. We have made every effort to ensure the accuracy of the information in this manual. We reserve the right to change this product at any time without prior notice.



# ELECTRIC COFFEE URN

## User Manual



MODEL:SR-CP-50B, SR-CP-100B

When using your coffee maker, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs or coffeemaker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Return appliance to manufacturer for examination, repair or adjustment.
7. Use your coffeemaker only for uses described in this booklet. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot burner, or in a heated oven.
11. Caution must be used when moving an appliance containing any hot liquid.
12. Always attach plug to the appliance first, then plug cord into wall outlet. To disconnect, remove plug

## CAUTION!

◆ **NEVER RUN UNIT DRY** Liquid must always cover inside bottom of unit to avoid damage.

◆ **NEVER IMMERSE BASE IN WATER**

◆ **CLEAN COFFEE MAKER REGULARLY.**

## GENERAL INSTRUCTIONS

- ◆ **WASH BEFORE USING.** Before using unit for the first time and after each uses, wash coffee basket, percolating tube and interior of the coffee maker with warm, spray water. Rinse thoroughly and dry. Wipe exterior with a damp cloth. **NEVER IMMERSE BASE IN WATER.**
- ◆ **MEASURE WATER.** Remove cover, coffee basket and percolating tube and fill coffeemaker with fresh, cold water to desired fill line. Do not fill coffee maker past top fill line. Never use hot water to make coffee.
- ◆ **MEASURE COFFEE.** Wet bottom coffee basket to prevent grounds from filtering into brewed coffee. Measure appropriate amount of Coffee (See chart) into coffee basket and set coffee basket on percolating tube. Position bottom of percolating tube into heating well, but **DO NOT FORCE IT.** Place cover on coffeemaker (no separate plate is necessary since cover operates as water spreader).

CUPS (5 oz. serving)	GROUND COFFEE (8oz. dry measure)
10-12	1 1/4cups
18-24	1 1/2cups
28-30	2 cups
36	2 1/4cups
42-50	2 1/2cups

## COFFEE MEASURING GUIDE

These are recommended amounts only –coffee strength can be adjusted to personal taste by adding or subtracting from those quantities.

Allow approximately 1 1/2 minutes per cup brewing time .Voltage changes or variations in water temperature will affect brewing time. **NEVER MAKE LESS THAN THE MINIMUM CAPACITY OR MORE THAN THE MAXIMUM CAPACITY OF YOUR COFFEEMAKER. TWIST TO SECURE COVER.** Before brewing, please cover on coffeemaker and turn to secure in handle slots. Note arrows on cover for correct turning. To remove cover, reverse procedure and lift. **BEGIN BREWING.** Plug cord into any AC outlet. Signal light glows when coffee is ready to serve. After brewing, Coffee maker automatically switches to low heat and will keep coffee at proper serving temperature until unit is unplugged. Coffee maker stops brewing automatically but will remain at serving temperature as long as coffeemaker is connected to outlet. **SERVE.** Push lever down on the faucet and hold until cup is filled; release and it shuts off automatically. For continuous pouring (to fill large carafe or server), pull forward to “lock” into place. To stop, push back and return lever to regular serving position

## Helpful Hints

- ◆ Make at least 12 cups at one time to insure best coffee flavor. Never make less than the minimum capacity or more than the maximum capacity of your coffeemaker.
- ◆ Use regular coffee grounds for all coffeemakers for best results. Do not use drip or finely ground coffee as flooding of the coffee basket can occur. If grinding your own coffee beans, grind to medium coarseness for best results. Do not grind too fine (powder-like) as this can cause coffee basket to flood.
- ◆ Remove coffee basket and ground as soon as the brewing cycle is completed. This is also helps maintain coffee flavor. Use coffeemaker cover as a carrying tray when disposing of wet basket and coffee grounds.
- ◆ Before brewing a second pot, cool coffeemaker by rinsing it thoroughly with code water. If dripping occurs between the faucet and the coffeemaker body, tighten the nut inside the coffee maker. If the dripping occurs from the faucet spout, tighten the faucet bonnet.