



OPERATING & SAFETY GUIDE

Coffee Perculator

Please go to our safety
information and equipment
operating instructions catalogue
page to download
available on our website
www.angeloeventhire.com

These appliances are only for
professional use by a qualified person

This equipment is not suitable for hot chocolate.



GENERAL SAFETY ADVICE

We would have prepared/tested and checked these items prior to you receiving them to ensure safe and full working condition.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as

OPERATING INSTRUCTIONS

1. **MEASURE WATER** - Remove cover and basket assembly. Fill with fresh, cold tap water to desired fill line located inside of coffee maker. **DO NOT FILL BEYOND THE TOP FILL LINE. Never use hot water to make coffee.**
2. **MEASURE COFFEE** - Measure ground coffee into basket according to chart. Place basket assembly into coffee maker heating well. **DO NOT FORCE TUBE INTO PLACE.** Place cover on unit. Specially designed cover distributes water over ground coffee; no perforated cover is required.

COFFEE MEASURING GUIDE

Finished brew 5oz servings	Ground Coffee in Grams	Finished brew 5oz servings	Ground Coffee in Grams
10	50	40	200
12	60	50	250
20	100	60	300
30	150	100	500

i.e., each 5oz serving allow 5grams of coffee.

3. **BREWS AUTOMATICALLY** - Brewing begins when the on/off switch is toggled to the "on" position. At this time, the red signal light illuminates. The green signal light illuminates when the coffee is ready. After brewing cycle is complete, unit automatically reduces heat and maintains coffee at serving temperature until unplugged or the on/off switch is turned to "off".

NEVER plug in coffee maker without water in it.

NOTE: The amount of coffee used can be adjusted to personal taste by adding or subtracting from the recommended quantities:

Note - brewing can take upto 45-50 minutes

WARNINGS

- To protect against electrical hazard, do not immerse coffee maker in water.
- Unplug from outlet when not in use and before cleaning. Allow to cool.
- Do not use outdoors
- Always plug cord into wall outlet before turning on. Turn off before disconnecting.
- Do not use appliance for other than intended use.
- Scalding may occur if lid is removed during brewing.

SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Angelo's staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an call us for advice

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO2 extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**