



CATERING HIRE
quality hire for special occasions

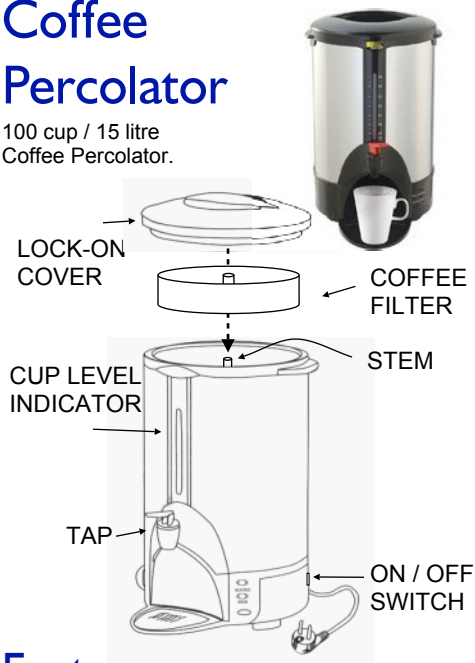
Tel: 01242 820100
Email: enquiries@rrhire.co.uk

240v Coffee Percolator Instructions



Coffee Percolator

100 cup / 15 litre
Coffee Percolator.



Features

POWER : 1.5kW, 220-240V, 6 Amp single phase. Mains power - plug supplied.

CAPACITY : 15 Litre - 90 cup

DIMENSIONS : 560(h) x 330(w) x 350(d)mm.

FEATURES : Twin walled stainless steel container.

: Two position non drip tap.

: Liquid level indicator.

: Efficient heat element.

: Power on/water ready light.

: Vented lid.

Major servicing, refinishing and internal de-scaling is only to be performed by R & R Catering Hire approved staff only.

Usage

- 1) Undo the lid by twisting anti clockwise and lift upwards, set aside.
- 2) Add water. Remove coffee filter, leave stem inside of the unit.
- 3) Add cold water to the unit according to how many cups you are making.
- 4) Add coffee into the filter. The amount require will vary depending to the taste and type of coffee.

NOTE: 0.7 kg or 1.5lb of medium-coarse Ground coffee will be adequate for 100 cups the coffee must reach no higher than 2cm below the top of the filter.

- 5) Put on the lid and twist to lock clockwise.
- 6) Insert plug into an appropriate outlet, switch on the unit. The heating indicator will light up.

NOTE: do not open the lid when the unit is heating.

- 7) When the coffee is made the unit will switch to the keep warm mode. This will keep the coffee at a suitable temperature: The warm indicator will light up.
- 8) After use, switch off the coffee percolator and unplug it, leave to cool.

Cleaning

- 1) DO NOT IMMERSE THE UNIT AT ANY TIME.
- 2) Ensure the unit is unplugged and cool before cleaning.
- 3) Dispose the contents of the coffee filter, then clean the inside of the unit with water and a soft brush, clean the outside with a soft cloth and water only.

WARNING

This appliance gets very hot. Take special care when children or elderly people are present. Take care NOT to touch the top or sides of the percolator as these areas get extremely hot, and will result in burns.

Fax: 01242 820050
www.rrhire.co.uk

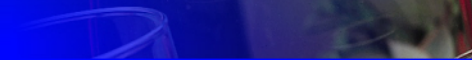
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Electrical & Gas Safety Instructions



SAFETY INSTRUCTIONS - PLEASE READ

Before Starting Work

- ✓ CHECK ALL YOUR EQUIPMENT. DO NOT USE ANYTHING FOUND DAMAGED.
- ✓ CHECK THAT THE PLUG / REGULATOR ON THE EQUIPMENT MATCHES THE SUPPLY.
- ✓ DO NOT TRY TO IMPROVISE CONNECTIONS.
- ✓ KEEP ELECTRICAL EQUIPMENT AWAY FROM RAIN, WATER AND GAS.
- ✓ MAKE SURE YOU KNOW HOW TO USE THE EQUIPMENT.
- ✓ YOU NEED TO KNOW HOW TO TURN IT OFF.

Safety Notice

PLEASE NOTE THIS MACHINE IS INTENDED FOR STATIC USE ONLY. ONCE CONNECTED TO ELECTRICITY AND OR LPG GAS SUPPLY IT SHOULD NOT BE MOVED. SOME GENERATORS SUPPLY 240V, 415V AND 110V. PLEASE CHECK FOR CORRECT VOLTAGE BEFORE USE.

LPG Safety

- ✓ CONNECT PROPANE REGULATORS WITH THE SPANNER PROVIDED. DO NOT USE TOOLS WHICH MAY DAMAGE THE REGULATOR.
- ✓ ALWAYS TREAT REGULATORS AND HOSES WITH CARE.
- ✓ ALWAYS KEEP GAS CYLINDERS UPRIGHT AND TURN OFF AT GAS VALVE ON CYLINDER BEFORE DISCONNECTING FROM THE MACHINE.
- ✓ USE ONLY THE GAS INDICATED ON THE MACHINE OR BY R & R CATERING HIRE LTD.
- ✓ DIRECT MACHINE AWAY FROM FLAMMABLE MATERIALS.
- ✓ SHOULD A GAS LEAK BE SUSPECTED, CLOSE THE CYLINDER VALVE AND EXTINGUISH ALL NAKED FLAMES. TURN THE CYLINDER BACK ON IN ORDER TO LOCATE THE LEAK BY APPLYING SOAPY WATER AND CHECK FOR BUBBLES OF ESCAPING GAS. NEVER USE A NAKED FLAME.

General Safety

- ✓ READ AND COMPLY WITH THE INSTRUCTION LEAFLET OR LABEL BEFORE USING THE EQUIPMENT.
- ✓ TAKE ALL SAFETY PRECAUTIONS REQUIRED AND RECOMMENDED.
- ✓ DO NOT REMOVE OR BYPASS GUARDS OR SAFETY DEVICES FITTED TO THE EQUIPMENT.
- ✓ USE ONLY THE CORRECT ACCESSORIES.
- ✓ DO NOT OVERLOAD THE EQUIPMENT.
- ✓ KEEP EQUIPMENT CLEAN. PLACE AWAY FROM WORK AREA IF POSSIBLE.
- ✓ WEAR APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT AT ALL TIMES.
- ✓ REMEMBER SOME CATERING EQUIPMENT MAY GET HOT IN USE.
- ✓ ALLOW TO COOL BEFORE HANDLING.
- ✓ TAKE SPECIAL CARE WHEN CHILDREN OR ELDERLY PEOPLE ARE PRESENT.
- ✓ TAKE CARE NOT TO TOUCH THE TOP OR SIDES OF ANY HOT EQUIPMENT, AS THIS WILL RESULT IN BURNS.

IF THE EQUIPMENT DOES NOT WORK PROPERLY PLEASE **DO NOT REPAIR IT!** CONTACT US ON **01242 820100**

240v Electrical Safety

- ✓ ELECTRICITY IS DANGEROUS AND MUST ALWAYS BE USED WITH GREAT CARE.
- ✓ WATER AND ELECTRICITY MAKE A VERY DANGEROUS COMBINATION, TAKE GREAT CARE IN KEEPING THEM APART.
- ✓ USE THE EQUIPMENT ONLY FOR THE PURPOSE FOR WHICH IT WAS DESIGNED.
- ✓ CARELESSNESS OR MISUSE COULD CAUSE ELECTRIC SHOCK OR FIRE.
- ✓ IT IS ADVISED TO USE A RESIDUAL CURRENT DEVICE WITH ALL 240V APPLIANCES.
- ✓ CHECK YOUR SUPPLY FOR SUFFICIENT AMPAGE BEFORE USING EQUIPMENT WITH A HEATING ELEMENT.

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