

CROWN

STAINLESS STEEL COFFEE MAKER MODELS CM55SS AND CM100SS

INSTRUCTIONS FOR USE AND CARE

Please observe the following instructions before using.

1. Remove Crown Coffee Maker lid, basket and stem and wash in hot sudsy water before using the first time. Check to see that the tap is closed. Fill vessel with cold, fresh tap water, see markings on side of gauge tube for number of desired cups. Be sure to only use cold water as the brewing process is timed to begin from a cold water start.
2. Wet coffee basket to keep small particles of coffee from sifting through the basket. Place desired amount of ground coffee in basket and place on the pump stem and lower the assembly into the coffee maker and make sure the stem is located in the pump element well. The following chart suggests the amounts of coarse coffee to use for a regular brew. The amount of coffee may be varied to suit personal taste; for milder brew, use less, for stronger brew, use more.
3. Place the lid on the Crown Coffee Maker and plug the cord into the nearest power point, switch unit on and allow the Coffee Maker to brew the contents of the vessel. When the process is complete, the ready light will come on and stay on, immediately remove lid and take out the basket and stem to stop bitter oils from dripping from the ground coffee affecting the flavour of the coffee, refit lid and contents will remain hot until unit is empty.

The brewing process is completed when the ready light comes on and the unit stops pumping. The keep hot process starts at the same time and continues until the contents of the percolator is consumed. The room temperature will determine the temperature of the brewed coffee and it can vary from 94°C down to 80°C.

Brewed Coffee	Coarse Ground Coffee
40 cups	240 grams
60 cups	360grams
80 cups	480 grams
100 cups	600 grams
Use one level dessertspoon (6g) per brewed cup	

DO NOT BOIL DRY, when level of brewed coffee can no longer be seen in glass gauge tube, switch unit off and rinse out in readiness for the next brewing process.

CARE AND MAINTENANCE

If Coffee Maker is used daily, it is recommended that the unit be cleaned once a month by scouring the heating element, stem and basket with a nylon scouring pad. Clean the gauge tube by removing top cap and remove the glass tube then insert brush supplied and scrub in hot soapy water. Clean the tap by unscrewing top cap and cleaning away the built up residue. Clean the outside of the Coffee Maker with a good stainless steel cleaner and polish with dry cloth.

WARNING: IF THIS APPLIANCE MALFUNCTIONS IN ANY WAY IT MUST BE REPAIRED BY THE MANUFACTURER OR ITS AGENT TO AVOID A HAZARD.