



Operating Instructions



Please read and keep
the instruction



in door use only.



Don't discard

Commercial Coffee Maker

Model No.:	Wattage:
SF-CB-2GA	1610W
SF-UT1A	1450W
SF-UA1A	1450W
SF-CB-1AA	1450W
SF-CB-2GA	1650W
SF-BA1A	1450W

Input Volt: 120V~, 50-60 Hz

Capacity: 2Cups, depends on each model



- 1, Switch for Extra Hot Plate
- 2, Water Entrance
- 3, Brewing Indicate
- 4, Brew Chamber (also know as Filter Pan)
- 5, Decanter, Thermo or Airpot. (Separate purchase)
- 6, Main Hot Plate
- 7, Power Switch
- 8, Extra Hot Plate



Read the instructions before using the appliance.



Caution! Hot Surface!

■ Warnings :

- This appliance is only suitable for commercial usage.
- The coffee maker has to be placed in a horizontal position.
- This Coffee Maker is a professional appliance, it must be operated by trained professionals.
- The Coffee Maker shall only be used for indoor with room temperature around 25 °C.
- The appliance is only to be installed in locations where its use and maintenance is restricted to trained personnel.
- Remain in the vicinity of the machine while machine is in operation.

- Never immerse the machine in the water. If the machine has been soaked, it must be dried and checked by specialist before using it again.
- Never pour Hot Water, Coffee, or Coffee Powder into the water reservoir.
- Never pour more than 2.2 liter of water into the Water Reservoir
- Don't disconnect appliance with wet hands and don't pull the power cord.
- The power cord should be replaced by qualified person with specified type, please contact the service agent or for further advice.
- When the machine is in use, some parts of the machine will become very hot. Ensure the line of cord does not touch the hot parts. The use should also be careful not to touch the hot parts.



Keep away from water sprayed/spraying area.

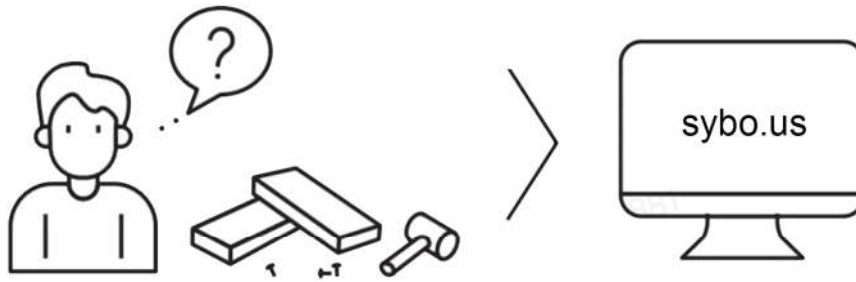
■ **Installation:**

Please check that your filter basket is assembled correctly, with the spring wedged firmly at the bottom of the filter basket.

1. Place the Machine on a firm and horizontal surface with plenty of room above to allow easy and safe filling of the water tank.
2. Plug machine with a 110-120V~ power.
3. Place an empty glass decanter at correct position under the filter basket.
4. Pour cold water (no more than 2 liters) into the water reservoir and wait for 2 minute for water to force the air out of the machine.
5. Turn the switch ON and the "In Use" indicator lights up.
6. Some **HOT WATER** should start to flow into glass decanter.
7. 4~5 minutes later, the "In Use" indicator will turn off indicating the brewing process has ended.
8. You should repeat the above process twice to clean the internal parts of the machine before brewing coffee for first time.
9. During above operation, it is normal to hear some brewing and pumping sounds of water and to see some water vapor coming out of the machine.



In case, if any incorrect on operates or over flow, please **TURN-OFF** the switch immediately to **STOP** the procedure.



**Question? Comments?
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Operation

- Place a filter paper into the filter basket and put appropriate amount of coffee in the filter paper (your coffee supplier should be able to provide you with information about correct yields).
- Slide the filter basket into position.
- Place the empty decanter (Pot or Airpot) at the correct position under filter basket.
- Pour 1 full glass decanter of cold water into the water reservoir.
- Turn the switch ON, the "**Indicator**" will light up.
- Brewed coffee will start to flow into the glass decanter.
- When the "**Indicator**" light turns off, the brewing cycle has completed.
- Dispose of used coffee grounds and filter paper, rinse filter basket in clean water – unit is now ready to make another brew of coffee.



The Hot plate is specially designed for coffee in coffee decanter to keep warm only. Don't put empty coffee decanter or other thermos on it.



The coffee maker must not be cleaned by a water jet.



There are some water will always remaining in the hoses, boiler of the machine, if the unit will not be used for some time, or machine should be to removed, you should always pour out the remaining water and clean it for storage.



Keep away from water sprayed/spraying area.



Remain in the vicinity of the machine while machine is in operation.

Maintenance

■ Cleaning:

It is important that the Machine and its accessories be kept clean after using.

For dirt or smudges on the Machine, it is better to clean them with a soft damp cloth, and if necessary, with a non-corrosive and/or non-abrasive detergent or cleaner.

■ De-sediments

On areas in the water boiler, hard water will cause chalk and limestone will to accumulate when machine is used. To keep the machine in the best condition and ensure each coffee brewing resulted in the best taste, we recommend that of the machine has successive brewed for 200 time used for 6 months, a **De-sediments** operation be carried out as the following:

- Add 300 ml fresh lemon juice or condensed lemon juice to 1 liter of water.
- Slide filter pan into position.
- Place an empty pot at the correct position under the filter pan.
- Pour the lemon juice solution into the water reservoir.
- Turn the switch ON.
- Some of hot water will drop into the jug, until the solution of lemon juice push out the water remained inside of the machine and there is some solution of lemon juice start to drop into the jug, than turn the switch OFF.
- Wait for 5~6 minutes to enable the rest of solution to run through with sediments, than turn the switch ON again.
- When solution of lemon juice is no longer dripping out, set switch OFF and flush the solution away.
- Since some solution of lemon juice will remain in the machine, we must run brewing process several times with water only until there is no more taste and smell of lemon juice in the hot water that flow out from the machine.



Due to lime may build up much fast than you imagine, we suggest usurer to De-sediments even month for once at least.



In case, if the units stop works (no power) during the normal operate suddenly, but when the unit cooling down the unit is re-workable again, than it is very probably causing the limes built up. Please run the De-sediment process.



In case, if the thermostat reaction causing the lime build up, user must to presses down and clicks the thermostat before de-scale or next operation.

