

COFFEE MACHINE ELECTRIC

RH
SINCE 1922

RAYNERS

CATERING EQUIPMENT HIRE

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Read instructions carefully before use

1. Read and understand the advice label which is attached to the lead.
2. Remove lid, filter and percolating tube (**PIC 2**)
3. Fill with **COLD** water to the desired level; do not fill above the maximum line indicated on the inside of the percolator.
4. **NEVER FILL WITH HOT WATER THE MACHINE WILL NOT WORK!!**
5. Insert percolating tube into the base of the machine (**PIC 3**) making sure that the tube locates firmly into the hole at the bottom, do not force into place.
6. Measure the desired amount of coffee into the coffee reservoir (**PIC 2**)
7. Place the reservoir onto the percolating tube so that it fits within the machine (**PIC 3**)
8. Replace the lid making sure that it fits securely (**PIC 1**)
9. Plug into a 13amp protected socket.
10. **If you are using an extension lead with this appliance make sure that it is fully unwound.**
11. Percolating will begin automatically when the ON/OFF switch (**PIC 1**) is switched to the on position.
12. The green light will illuminate to show that the coffee is percolating, when the coffee is ready the red light will illuminate (**PIC 4**)
13. When the percolating cycle is completed the built in thermostat will continue to cut in and out to maintain the temperature.
14. If more coffee is required refill with **COLD** water and repeat the procedure.

SAFETY

1. Empty and allow cool before attempting to move.
2. This unit will get very hot very quickly, use caution.
3. Do not remove lid while coffee is percolating.
4. Lead is a tripping hazard use caution



Pic 1



Pic 2

IMPORTANT INFORMATION!
Filter tube must be inserted correctly into base as shown



Pic 3



Pic 4

In the event of a breakdown or unsatisfactory working of hired equipment Rayners Catering Hirer Ltd should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Rayners Catering Hire to do so. No responsibility will be accepted by Rayners Catering Hire for any accident or damage resulting from the use of equipment hired whatever the cause.