



Operating Instructions



*Please read and keep
the instruction*



in door use only.



Don't discard

Commercial Coffee Maker

Model No.: SF-CB-3GA

Wattage: 1650 Watts

Input Volt: 120V~, 50-60Hz

Capacity: 12Cups, depends on each model

- 1, Brew Button**
- 2, Power Switch & (7) Warming Plate Switch**
- 3, Filling Water Indicator Light**
- 4, Heating Indicator Light**
- 5, Water Entrance (Under manual pour over mode)**
- 6, Brewing Funnel**
- 7, Warming Plate**
- 8, Switch for Extra Warming Plate**
- 9, Extra Warming Plate**
- 10, Water inlet fitting (at the rear cover of machine)**



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.

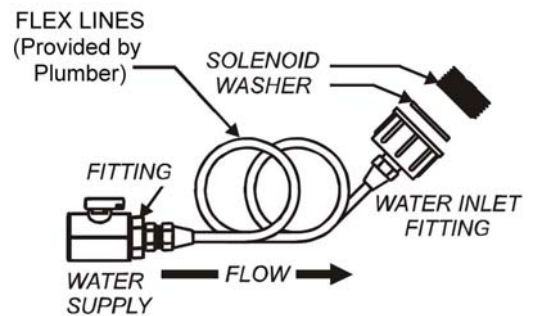


Keep away from water sprayed/spraying area.

■ **Installation:**

Please check that your brewing funnel is assembled correctly, with the wire guard firmly at the bottom of the brewing funnel.

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. Plume unit to water connection. A quality water filter or water softer is recommended. Water line must have water pressure of between 20 and 90PSI.
3. Place an empty server at correct position under the funnel.
4. Plug machine into power.
5. Turn the power switch ON. And Press the Brew button once, and the "Filling" indicator will light up and off when reservoir filling and filled. And The "Heating" indicator will light up continued.
6. HOT WATER should start to flow into pot in approximately 30 seconds.
7. About 4~5 minutes later, the "Heating" Indicator will off indicating the brewing process has ended. Do not remove vessel or funnel until water stops flowing.
8. You may 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 and to see some water vapor coming out of the machine.



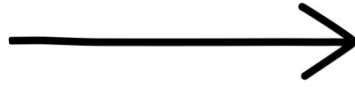
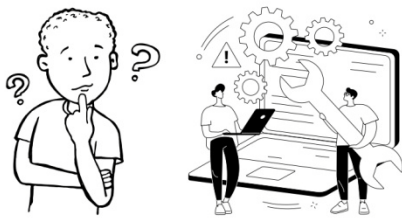
The units must away from locate of water sprayed area.



In case,if any incorrect on operates or water over flow, Please TURN-OFF power switch immediately to STOP the brewing procedure.



Caution! Hot Surface!



Questions? Comments?
Reach out to us to get expert support!



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【Operation – pour over style】

1. Pour in one pot of cold water to the brewer.
2. Place an empty glass decanter under the funnel.
3. Take out one piece of filter paper and put inside of the funnel.
4. Add the appropriate amount of coffee grounds and level across filter.
Return the funnel to its correct position.
5. Turn the main power switch on and the indicator lights up. The lower hot warmer plate starts to heat; simultaneously, red indicator light turns on
brewer enters brewing status. (Do not press the brew button or toggle the brew switch.)
6. Coffee will start to flow into the pot. When the heating indicator turns off, indicating that the brewing process has ended.
7. Do not remove the server until the coffee stops flowing.
8. For models with hot plate, there is no need to turn off the main power switch of the machine; let the lower hot plate keeps working. Put the filled hot water or coffee jug on the hot plate, the hot beverage and coffee are ready to serve anytime.
9. Dispose of used coffee grounds and filter paper.
10. Rinse the funnel with clean water. The unit is now ready to brew another batch
11. To brew a second batch, restart from step 1.



CAUTION! Do not pour hot water directly to the water tank.

CAUTION! If the hot water temperature is over 94°C above, please must follow the procedure to operating the machine for safety.

CAUTION! Do not add more than 1 decanter (1.8L) of water to machine to prevent overflow or burns.

CAUTION! It is normal to hear some brewing and pumping sounds and to see water vapor coming out of the machine during this procedure.

【Operation – Auto-filling style】

1. Place an empty glass decanter under the funnel.
2. Take out one piece of filter paper and put inside of the funnel.
3. Add the appropriate amount of coffee grounds and level across filter. Return the funnel to its correct position.
4. Turn the main power on and the indicator light turns on. The lower hot plate starts heating up.
5. Press brewing button, the orange indicator light turns on and the machine starts filling water.
6. Reach to the presetting water level in approximately 25 ~ 45 seconds, the orange indicator light turns off and the red indicator light turns on, the machine is into the brewing status.
7. Coffee starts flowing into the decanter by through the funnel. When the heating indicator turns off, indicating that the brewing process had ended.
8. The machine returns to stand by status.



CAUTION!

When the machine is no connected to the water source or water outage, please do not press brewing button. If any miss-pressing, turn the main power switch off right away, the machine can restore to stand by status.



CAUTION!

After the first use, a small amount of water will always remain in the machine. If it will not be used for an extended period, you should always pour out the remaining water and clean the machine to prepare it for storage or transport.



CAUTION!

If the machine will not be used for a short time, before using next time, you may follow the prior stated installation procedure to clean it for several times to ensure the machine is sanitary.

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.

