

11/2022

Mod: PDR-A1/C

Production code: 6.0.145.0014



Operating Instructions



*Please read and
keep the instruction*



in door use only.



Don't discard

Commercial Coffee Maker

Model No.: PDR-A1/C (C200)

Input Volt: 220-240V~, 50-60Hz

Wattage: 1739-2069W

Capacity: 2.5 Liter

1, Power Switch

2, Brew Chamber (also known as Filter Pan)

3, Filling Indicate. (Green)

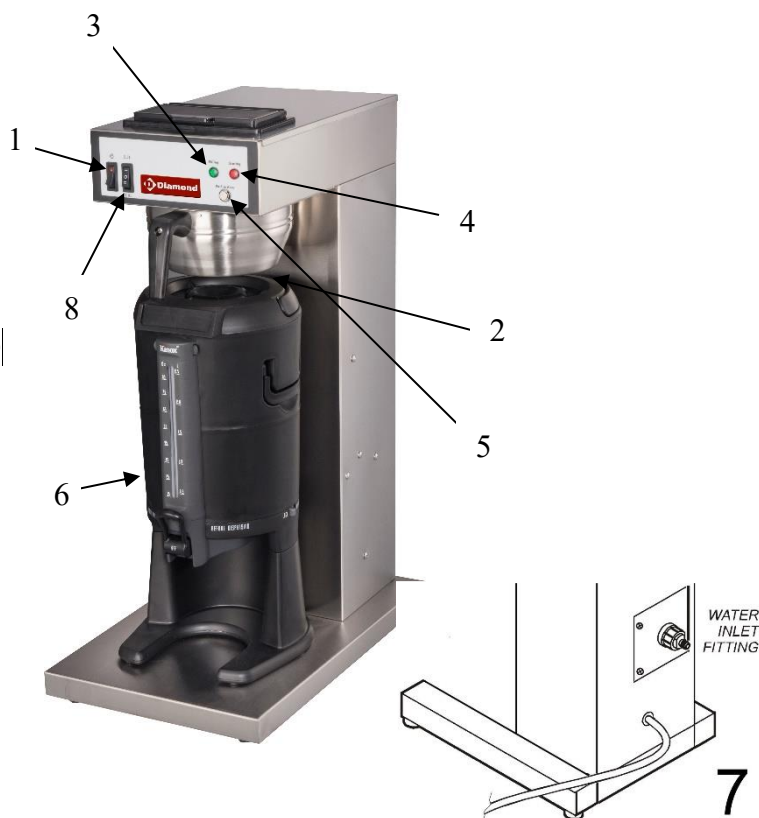
4, Brewing Indicate. (Red)

5, Push to Brew Button

6, Thermo Dispenser. (Separate purchase)

7, Water Inlet Fitting. (Back of machine)

8, Capacity Switch.



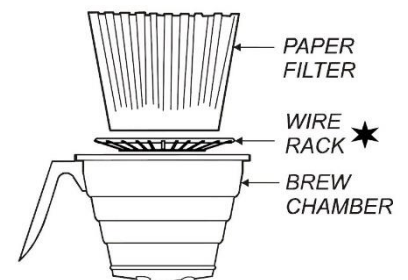
Read the instructions before using the appliance.

◆ 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 type appliance, it must be operated by trained professional personnel.
- 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.
- 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 user should also be careful not to touch the hot parts.

◆ Installation:

Please check the Brew Chamber is assembled correctly. The spring (Wire Rack) MUST be wedged firmly at the bottom of the Filter Basket.

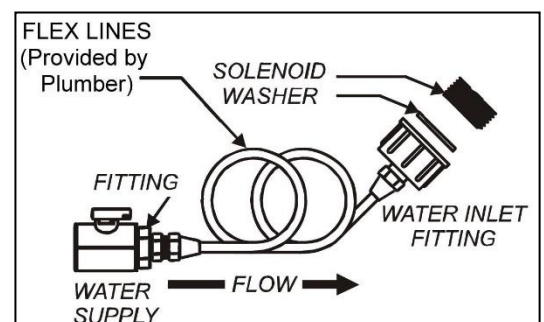


1. Place the Machine on a firm and horizontal surface with plenty of room above to allow easy and safe filling of the water tank.

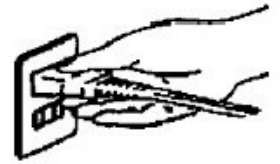
2. Plumb unit to water connection. A quality water filter or water softer is recommended. Water line must have water pressure of between 20 and 90PSI.

3. Place an empty Server at correct position under the Brew Chamber

4. Plug machine into power.

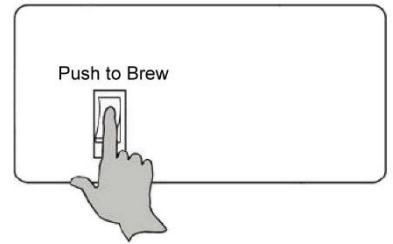


5. Turn the power switch ON. And Press the Brew button once, and the "Filling" indicator will light up and off when reservoir filling and filled. And The "Heating" indicator will light up continued.



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 Brew Cone 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** the power switch immediately to **STOP** the brewing procedure.



Caution! Hot Surface!

◆ Operation

- Remove the Filter Basket, and place a Filter Paper into the Filter Basket. 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 empty Server at the correct position under Filter Basket.
- Turn the power switch ON. and **Press** the Brew button once; the **"Filling"** & **"Heating"** indicator will lights up and off automatically during the operate.
- Coffee will start to flow into the pot in approximately 30 seconds.
- When the **"Heating"** indicator lights off, the brewing cycle has completed. But, don't remove Server or Brew Chamber away until coffee stops flowing.
- Dispose of used grounds coffee and filter paper form the Brew Chamber; and rinse Brew Chamber in clean water.
- You may remove the Server of Coffee to place that you need.



Some water will always remain in the hoses and boiler of machines. Please always pour out the remaining water when brewer to be removed or stoage.



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.



The units must away from locate of water sprayed 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 calcium and limestone to accumulate when machine is used. To keep the Machine in the best operating 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 in the following manner:

- Add 300 ml fresh lemon juice or condensed lemon juice to 1 liter of water.
- Place filter basket in proper position.
- Place an empty pot at the correct position under the filter basket.
- Pour the lemon juice solution into the Water Reservoir.
- Turn the power switch ON and Push the “Brew Button” once.
- 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 are some solutions 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, then turn the Switch ON and Push the “Brew Button” once again for the unit to complete the brew cycle.
- 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 cycles 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.



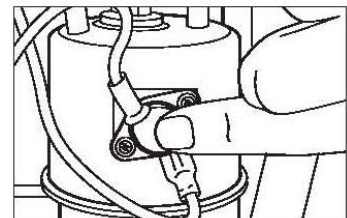
Due to lime may build up much fast than you imagine, we suggest usurer to De-sediments even month for once at least.



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.



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



If you have any questions please feel free to contact with as below:

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