



Stainless Steel Coffee Urns



Models: 177CU45ETL, 177CU65ETL, 177CU100ETL

03/2021

Please read and keep these instructions. Indoor use only.

NOTE: Save these instructions for future reference.

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IMPORTANT SAFETY INFORMATION

1. Read all instructions carefully. Remember to follow basic safety measures when using electrical equipment.
2. Only use urn with a grounded 120V AC socket.
3. Do not use the coffee urn if the cord or plug is damaged. Replace before use.
 - a. Only a qualified electrician may replace or repair a damaged cord.
 - b. If the coffee urn is otherwise damaged or malfunctions, return it to the nearest authorized service facility for examination and repair.
4. Do not attempt to disassemble the urn. This will void the warranty.
5. Always switch OFF after each use.
6. Always switch OFF before unplugging.
7. Always switch OFF before moving.
8. Unplug by grasping the plug; never pull on the cord.
9. Place the coffee urn securely in the center of a counter or work space. Keep away from edges.
10. Place the coffee urn on a flat, stable surface. Never place urn on a tilted or warped surface.
11. Do not let the cord hang over the edge of a counter, table, or other surface.
12. Do not place the coffee urn on or near hot surfaces.
13. Do not place the coffee urn on or near a gas stove, electric burner, or oven.
14. Never operate this machine without at least 3 cups of water in the tank.
15. Do not touch the cord to any hot surface, including the urn itself.
16. Never immerse the coffee urn in water, even when cleaning.
17. Turn off, unplug, and allow the urn to cool before cleaning.
18. Do not use this product outdoors.
19. Never fill the urn to less than the minimum or more than the maximum capacity.
20. Always ensure the lid is secured to the urn whenever the urn has water inside.
21. Keep hands and face clear from the top of the coffee urn when removing the lid after use.
22. Children, inexperienced persons, or anyone unfamiliar with this machine should not operate it without proper supervision.
23. Improper use or handling of this coffee urn may result in scalding or other injury.

Specifications

MODEL NO.	POWER	VOLTAGE	VOLUME
177CU45ETL	950W	120V/60Hz	45 cups (225 oz.)
177CU65ETL	1500W	120V/60Hz	65 cups (325 oz.)
177CU100ETL	1500W	120V/60Hz	100 cups (500 oz.)

Coffee Measuring Guide

CUPS (5 OZ. SERVING)	GROUND COFFEE (8 OZ. DRY)
12-15	3/4 Cup
20-25	1 1/2 Cups
30-36	2 Cups
40-45	2 1/2 Cups
50-55	3 1/4 Cups
60-65	3 3/4 Cups
80-85	5 1/2 Cups
95-100	6 1/4 Cups

Prior to First Use

1. Remove all packaging from inside and outside of the coffee urn.
2. Fill the coffee urn with water, boil and discard. This clears the urn of any packaging residue.

Helpful Hints

1. Do not use soft water. Soft water may cause the coffee basket to flood.
2. Use regular electric perk grind coffee or coffee ground for all coffee makers for best results.
3. Do not use drip or finely ground coffee as it may cause the coffee basket to flood.
 - a. When grinding beans, grind to medium coarseness for best results.
 - b. Do not grind beans into a fine, powder-like texture, since this may cause the coffee basket to flood.
4. Remove coffee basket and grounds as soon as brewing is completed. This will also help maintain coffee flavor.
6. The urn's lid can be used as a carrying tray when disposing of wet coffee grounds.
7. Before brewing a second time, allow urn to cool and rinse it out.

How to Use

1. Place on a flat, level surface.
2. Turn the lid counter-clockwise to open.
3. Pour in water. Make sure the water is above the "MIN" indicator and below the "MAX" indicator.
4. Place lid on top of urn and turn clockwise to lock into place.
5. Plug in the urn.
 - a. To brew coffee, place the percolator tube and filter basket in the tank and pour the desired amount of coffee grounds into the basket.
 - b. Make sure that the percolator tube is fitted properly inside the coffee urn before operation.
6. The percolator filter and basket are not required for boiling water.
7. Switch ON.
 - a. The "HEATING" light will turn on to indicate the boiling process has begun.
8. Tilt faucet lever to dispense.

Boil Dry Protection

Boil dry accidents are the result of boiling all the water out of an urn. **These kinds of accidents shorten component and product life in all water boiling appliances.**

To prevent boil dry accidents, this appliance is equipped with a thermal limiter with an auto reset limit on. If the water in the tank is below certain low level, the appliance will turn itself off automatically. It takes urn up to 8 minutes back to work after the temperature cools down.

To decrease the chance of boil dry accident, operators are advised to turn the appliance off when not in use, especially overnight. Otherwise, the auto reset limit will keep urn run from being heating to being off back and forth, therefore damaging the heating system.

Cleaning and Maintenance

1. Unplug the unit and pour out any remaining water or coffee. Allow the unit to cool.
2. After the urn has cooled, add hot water, brush the interior sides, and rinse with hot water until water exiting the faucet runs clear.
3. Clean the filter unit and the lid with a non-abrasive detergent. Dry both components with a soft, dry cloth. The Noble Chemical Klearly Koffee Cleaner (#147KKOFFEE QT) is recommended.
4. The stainless steel as well as the tube inside can be cleaned with detergent and a scouring pad.
5. The urn's tap must also be cleaned to ensure proper cleaning. If necessary, use a de-scaling agent on the tap.
6. Clean the urn's faucet with a bottle brush. Then wash the tap with warm, soapy water and rinse.
7. Use a soft cloth to wipe the urn body dry. Do NOT use benzene, thinners, or harsh abrasives for cleaning, as these will damage the exterior finish of the urn.
8. Always clean the coffee urn immediately after each use.

De-Scaling

1. Scale buildup can affect the urn, tap, and faucet.
2. Supermarket de-scaling agents work well, along with a variety of other techniques. We recommend Urnex (#15-DLQ12-1) 1 Liter Dezcal Coffee Equipment Liquid Scale Remover as a de-scaling agent.
3. For a more natural approach, follow these steps.
 - a. Slice a lemon into four pieces, wrap them in a cloth, and place them in the urn.
 - b. Pour in water up to the "MAX" water level indicator.
 - c. Boil the water and allow the lemons to sit inside the unit for about 1 hour.
 - d. Pour out the water and lemons, and use a nylon brush to scrub the inside of the urn.
 - e. To completely remove the smell or aftertaste, refill the urn, boil the water again and dispose of the water.



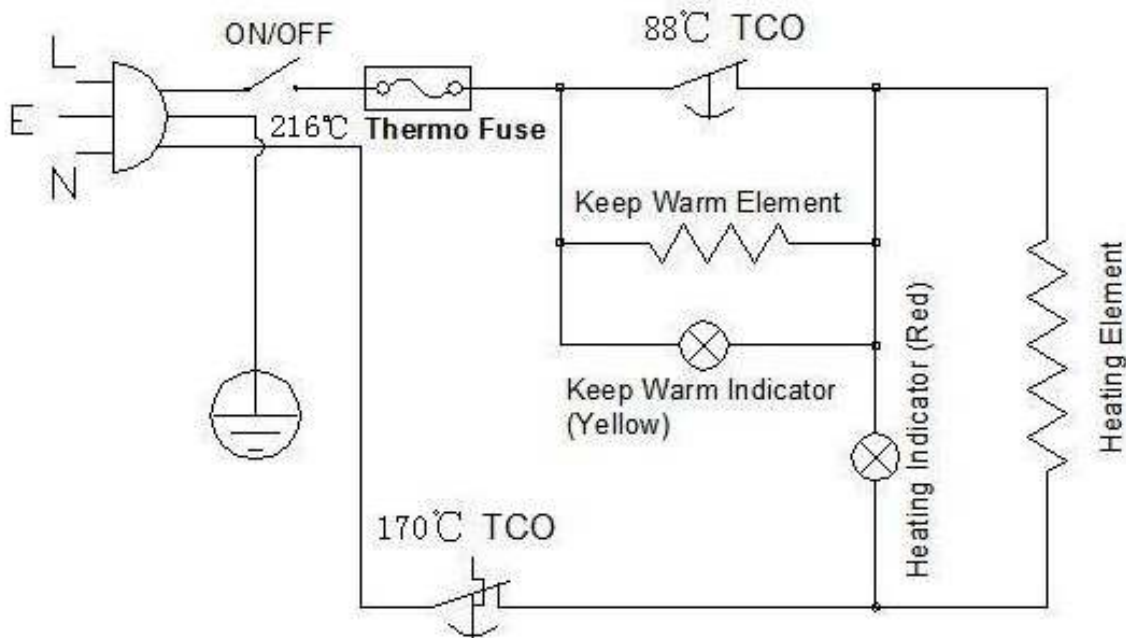
This product cannot be thrown away with other domestic waste. It requires an authorized electronic recycling center to properly dispose of it. By recycling this product, you help save natural resources. Make sure this product is disposed of in a natural manner.

Thermal Fuse

This coffee urn is fitted with a thermal fuse for added safety. If this appliance's boil dry protection measures fail, its thermal fuse will activate and shut off the appliance.

The thermal fuse is a one-time-use component. Once it activates, the fuse automatically breaks and cannot be used again.

Electrical Circuit Diagram



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.