



## Coffee Brewers – User Manual

**Model:** 177C30 (UB/RC360)

4/2016

***Please read and keep these instructions. Indoor use only.***

# User Manual

## Parts Diagram



## Specifications

**Model:** C30 (UB/RC360)

**Electrical:** 1690W (14.0A)

**Water Capacity:** 2.2 liters



### Parts Key

Parts Diagram #	Part Name	Replacement Part Item #
1	Power Switch	
2	Reservoir Lid	177CRESLID
3	Indicator Light	
4	Stainless Steel Brewing Funnel	177C30BASKET
5	Decanter	
6	Warming Plate	177CPLATE
7	Switch for Extra Warming Plates	
8	Warming Plate	177CPLATE
9	Foot	177CFOOT
Not Pictured	Wire Guard	177C30GUARD
Not Pictured	Sprayhead	177C30SPRAY
Not Pictured	Automatic Thermostat	177CATHM
Not Pictured	Manual Thermostat	177CMTHM
Not Pictured	51" Power Cord	177CCORD
Not Pictured	Heating Element	177CELEMENT
Not Pictured	Warmer Plate Heating Element	177CPLTELM
Not Pictured	Relay	177CRELAY
Not Pictured	Reservoir Screen	177CRSCREEN

 ***Read and understand all instructions before using the appliance. CAUTION! HOT SURFACE!***

## Warnings

- This appliance is designed for commercial use only.
- This appliance must be placed on a level surface able to adequately support its weight.
- Users should not leave the appliance unattended while it is in operation.
- Never immerse the appliance in water.
- Never pour hot water, coffee, or coffee powder into the water reservoir.
- Do not overfill the water reservoir.
- Do not unplug the appliance if your hands are wet.
- Do not unplug the appliance by pulling the cord.
- Do not attempt to repair or replace the power cord if it becomes damaged. Contact a qualified service agent.
- While the appliance is in use, some parts will become very hot. Ensure that the cord does not come in contact with any hot parts.
- Be careful not to touch any hot surfaces.
- Do not allow empty decanters to sit on the hot plate.

## Installation

***Carefully unpack the coffee brewer and inspect for damage and missing parts.***

1. Position the brewer on a sturdy, level surface. Allow enough room above it for safe and easy filling of the water reservoir.
2. Place an empty glass decanter under the funnel.
3. Fill the water reservoir with the appropriate amount of water. Wait 2 minutes for any air trapped in the machine to be released before proceeding to step 4.
4. Turn the power switch to "ON". The Readiness Indicator should light.
5. After 4-5 minutes, the Readiness Indicator should turn off, indicating that the brewing process has ended.
6. Repeat steps 2 through 5 twice to clean the machine's internal parts before brewing coffee for the first time.

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

 ***In case of overflow, turn the power switch "OFF" immediately to stop the process.***

## Operation

1. Remove the funnel, and insert a paper coffee filter. Add the appropriate amount of coffee grounds. Return the funnel to its correct position.
2. Make sure the empty decanter is positioned correctly under the funnel.
3. Fill the water reservoir, and turn the brewer "ON".
  - a. *Note: Do not add more than 1 decanter (64 oz.) of water to C30 to prevent overflow.*
  - b. *The Readiness Indicator should light up and brewed coffee will start flowing into the decanter. When the Readiness Indicator light turns off, the brewing cycle is complete.*

**CAUTION: To prevent spills or burns, wait until coffee has stopped dripping from the funnel before removing it.**

4. Dispose of the used coffee grounds and coffee filter and rinse the funnel with clean water. The unit is now ready to brew another batch.

**CAUTION: Do not leave empty decanters on the hot plates as this can damage the unit as well as the decanters.**

**NOTE: 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.**

## Cleaning

Regular cleaning ensures long life. For dirt or smudges on the brewer's exterior, a damp cloth will suffice. If necessary, a non-corrosive, non-abrasive detergent or cleaner may be used. Be sure to unplug the appliance before cleaning.



**Klearly  
Koffee**

Klearly Koffee is a simple, easy-to-use product that should be used daily to remove or prevent oil residue and mineral build-up, which turns rancid, causing bitter tasting coffee or tea.

## Directions for Cleaning Glass Decanters

Use daily for best results.

- 1) Shake bottle. Apply 3-4 squirts (approx. 1/4 oz. Per 1 gal. of liquid) Klearly Koffee into the decanters (not included). Add very hot water (not boiling).
- 2) Use a carafe brush for best results on tough stains.
- 3) Empty solution and rinse vessel thoroughly with clean, warm water. Air dry or wipe clean before next use.

## The Importance of Deliming

To prolong your coffee brewer's life and maintain a consistent, quality product, regular deliming is recommended. When hard water is heated, minerals are left behind which can inhibit optimum performance. You should perform the following deliming process at least every 6 months. If your water is extremely hard, monthly deliming is recommended.

## Deliming Procedure

- Mix 10 oz. of fresh or condensed lemon juice with 32 oz. of water and pour it into the water reservoir.
- Make sure an empty decanter is underneath the funnel, and turn the unit “ON” as if you are brewing a pot of coffee.
- If the brewer has stopped working, the use of a deliming spring (sold separately) may be necessary to loosen lime deposits in the spray head.
- After the brewer has completed its cycle, turn it “OFF” and empty the decanter.
- Run two or three brewing cycles of plain water through the machine to rinse out all traces of the lemon water solution before brewing more coffee.

**If the brewer suddenly stops working during a normal brewing cycle, deliming may be necessary.**



### **20" Deliming Spring** 3591901033

This deliming spring fits into the sprayhead opening of pour-over coffee makers to loosen lime deposits. Made of stainless steel. Sold Separately.

## Limited 6 Month Warranty

All equipment, which is sold under the AVANTCO trademark and used for commercial purposes, is warranted against defects in materials and workmanship. The warranty runs for 6 months from the date of purchase and is for the benefit of the original purchaser only. All other Warranties, Expressed, or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with AVANTCO commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set – up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions.