

Automatic Coffee Makers

Models: 177CMA1B, 177CMA2B, 177CMA1L2U,
177CMA3L, 177CMAPDJ

04/2020

Please read and keep these instructions. Indoor use only.

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Important Safety Information

- 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's in operation.
- Never immerse the appliance in water.
- 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.
- Do not plug in or energize this appliance until installation directions are read and followed.
- Be careful not to touch any hot surfaces. Hot surfaces include, but are not limited to, burners, appliance surfaces, brew chamber, and servers.
- Ensure all operators of the appliance are familiar with all instructions and warnings.
- Brewer must be properly grounded to avoid shock hazard.
- Use appliance only for intended purpose.
- Please keep this manual with appliance.

Installation

As stated in the warranty, poor water quality will void warranty. Whenever installing new plumbed in equipment, water should be tested and new water filtration cartridge/system installed by a certified technician. Avantco recommends item 790OCLOKITL from C Pure

1. Position the brewer on a sturdy, level surface.
2. Connect the brewer to a water source with a water pressure between 20 and 90 psi using a 1/2" connection
3. Plug the brewer into a power source with the correct voltage.
4. Place empty glass decanter or airpot under the funnel.
5. Turn the brewer on and press the brew button
6. The filling indicator will light up
7. Hot water should start to flow into the pot after approximately 30 sec
8. Repeat steps 4-7 twice to clean the internal parts of the brewer before brewing coffee for the first time.



#790OCLOKITL
C Pure Oceanloch-L Water Filtration
System - 1 Micron Rating and 1.67 GPM

Operation

Controls

1. Power Switch – Controls power to the entire brewer
2. Brew Button – Begins brew cycle with one push (177CMAPADJ offers two brew settings)
3. Filling indicator light – Shows that the tank is filling with water
4. Heating Indicator light – Shows the water is heating in preparation to begin brew cycle
5. Warmer Switches – Each switch controls 1 warmer. On/Off setting

Decanter Brewers

1. Remove the funnel, and insert a paper coffee filter.
2. Add the appropriate amount of coffee grounds and level across filter. Return the funnel to its correct position.
3. Make sure the empty decanter is positioned correctly under the funnel.
4. Turn the power switch on.
5. Press the Brew button.
6. Coffee will start to flow into the pot in approximately 30 seconds.
7. When the Heating indicator turns off, the brew cycle has completed
8. Do not remove the server until the coffee stops flowing.
9. Dispose of used coffee grounds and filter.
10. Rinse the funnel.
11. To brew a second batch wait until filling and heating lights are off and restart from step 1

Airpot Brewer – 177CMAPADJ

1. Remove the funnel, and insert a paper coffee filter.
2. Add the appropriate amount of coffee grounds and level across filter. Return the funnel to its correct position.
3. Make sure the empty airpot or server is positioned correctly under the funnel.
4. Turn the power switch on.
5. Press the brew switch to the desired batch size.
6. Coffee will start to flow into the pot in approximately 30 seconds.
7. When the Heating indicator turns off, the brew cycle has completed
8. Do not remove the server until the coffee stops flowing.
9. Dispose of used coffee grounds and filter.
10. Rinse the funnel.
11. To brew a second batch wait until filling and heating lights are off and restart from step 1

Using Pour-over Mode (All models)

1. Follow above steps 1-4 (Do not press the brew button or toggle the brew switch)
2. Fill pour-over basin with appropriate amount of water
3. Water from the basin will displace the same amount of water from the heated tank. The hot water will go into the brew head and spray over the grounds. Coffee will begin to brew into the below container.
4. When the flow and dripping stops, the coffee is ready to serve.
5. Follow steps 9-11

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. Check and clean the sprayhead ensuring the holes remain open to provide optimal brewing.



**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) of 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 delimiting process at least every 6 months. If your water is extremely hard, monthly delimiting is recommended.

Delimiting 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 delimiting 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.

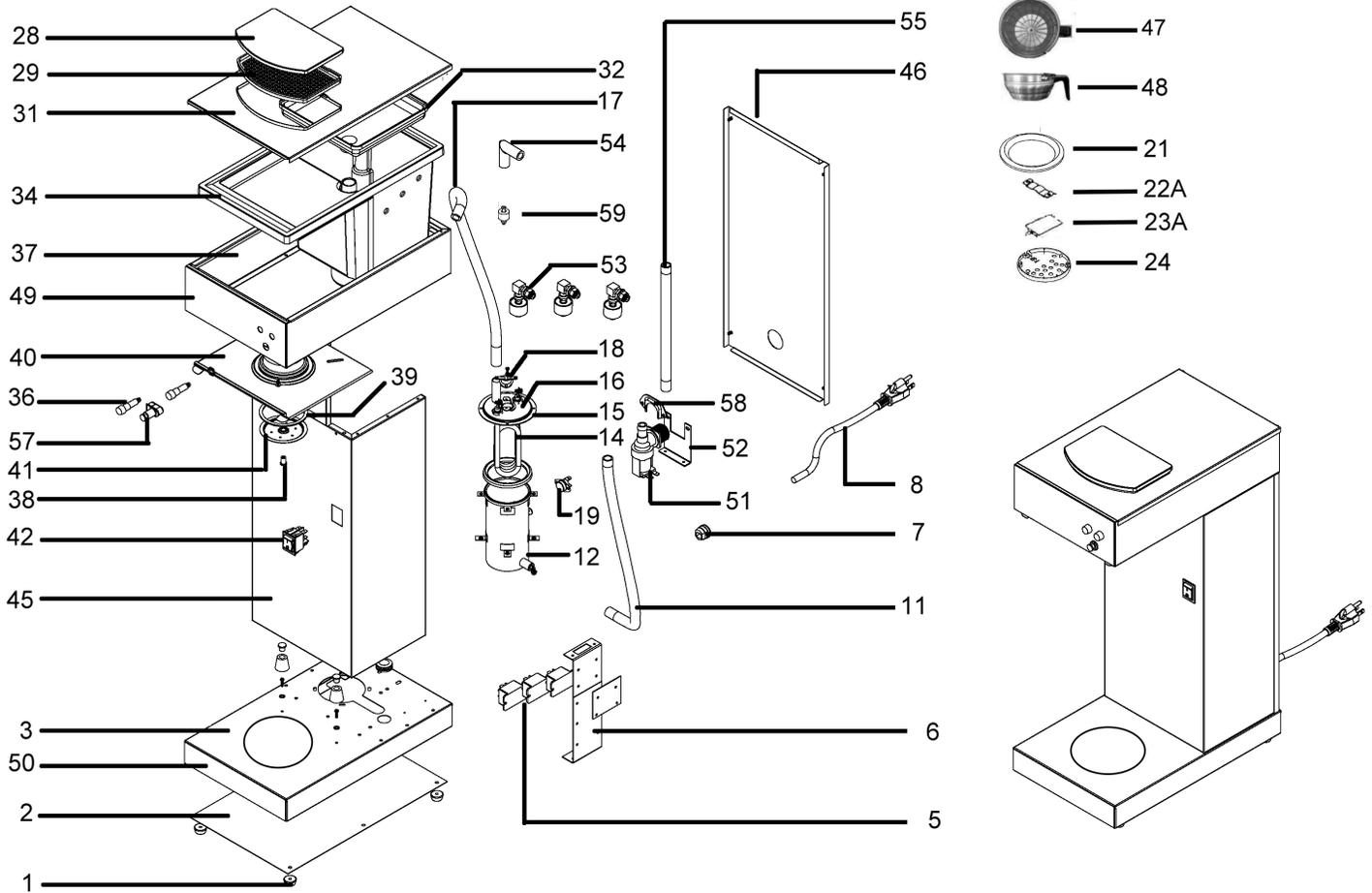
If the brewer suddenly stops working during a normal brewing cycle, delimiting may be necessary.



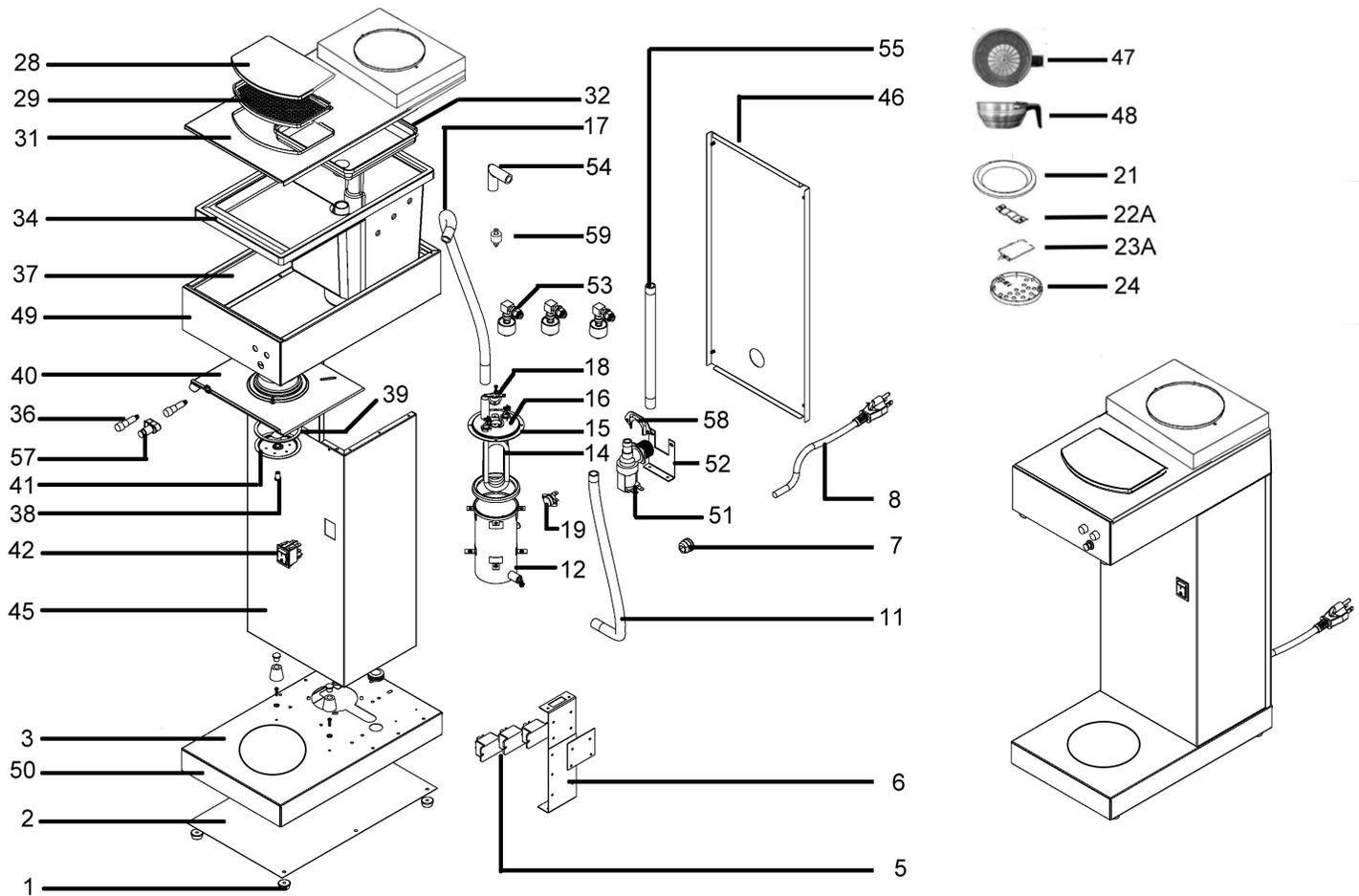
20" Delimiting Spring

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

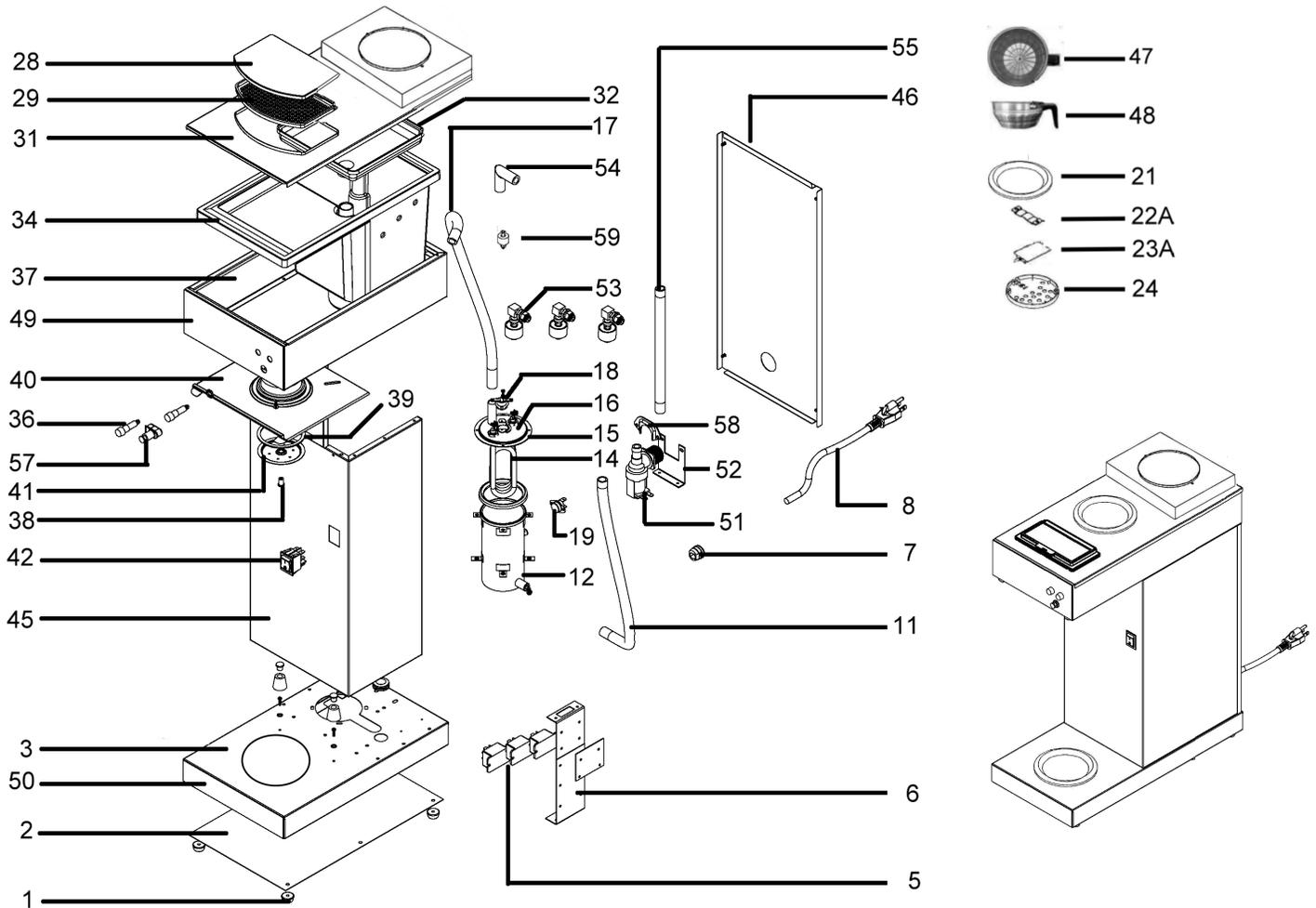
177CMA1B Parts Diagram



177CMA2B Parts Diagram



177CMA1L2U Parts Diagram

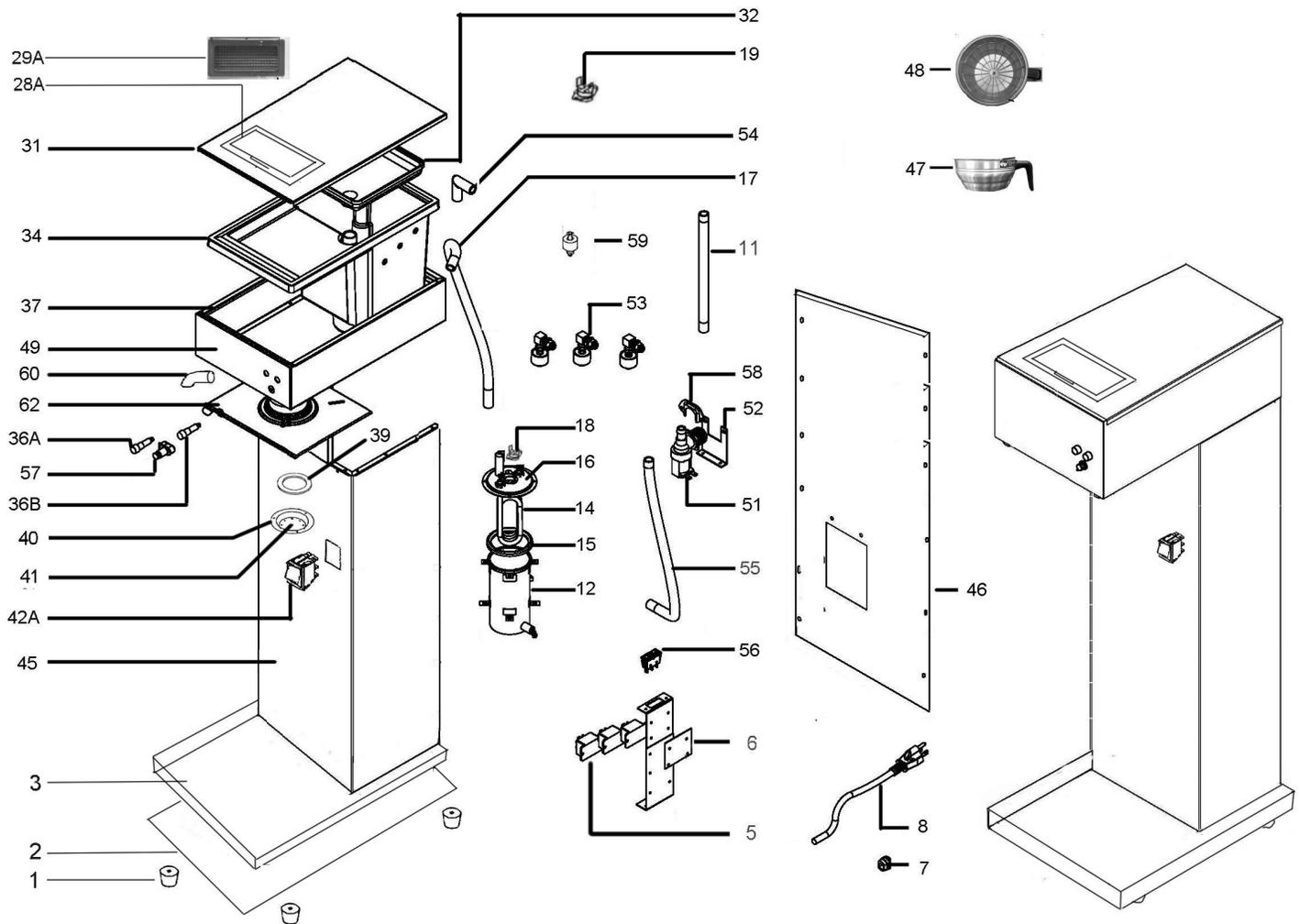


Decanter Brewers Spare Parts List

#	DESCRIPTION	VENDOR #
1	Foot	NUB001
2	Bottom Cover	NUB002
3	Base Frame	NUB003
5	Relay	NUB005
6	Relay Holder	NUB006
7	Wire Clip	NUB007
8	Power Cord + Plug	NUB008
11	Inflow Pipe	NUB011
12	Boiler Tank	NUB012
14	Main Heater	NUB014
15	Sealing Ring Of Boiler	NUB015
16	Lid Of Boiler Tank	NUB016
17	Outflow Pipe	NUB017
18	Auto Thermostat	NUB018
19	Manual Thermostat	NUB019
21	Fever Partition	NUB021
22	Mica Warming Plate Holder	NUB022A
23	Mica Warming Plate	NUB023A
24	Warming Plate	NUB024
28	SS Lid Of Water Reservoir	NUB028
29	Net Of Water Entrance	NUB029
31	Upper Cover	NUB031
32	Waterproof Panel	NUB032

#	DESCRIPTION	VENDOR #
34	Water Reservoir	NUB034
36	Indicator (Red)	NUB036A
36	Indicator (Green)	NUB036B
37	Upper Frame	NUB037
38	Screw of Sprinkler	NUB038
39	Sealing Ring of Sprinkler	NUB039
40	Sprinkler Holder	NUB040
41	Sprinkler	NUB041
42	Power Switch Single	NUB042A
45	Body Frame	NUB045
46	Rear Cover	NUB046
47	SS Filter Bowl	NUB047
48	Filter Supporter of Filter Bowl	NUB048
49	Upper Panel	NUB049
50	Lower Panel	NUB050
51	Solenoid Valve	NUB051
52	Solenoid Fixer	NUB052
53	Level Switch	NUB053
54	Elbow in Tank	NUB054
55	Inflow Pipe	NUB055
57	Push Switch	NUB057
58	Solenoid Valve Holder	NUB058
59	Double Float Switch	NUB059

177CMAPADJ Parts Diagram



177CMAPADJ Spare Parts List

#	DESCRIPTION	VENDOR #
1	Foot	NUB001
2	Bottom Cover	NUB002
3	Base Frame	NUB003
5	Relay	NUB005
6	Relay Holder	NUB006
7	Wire Clip	NUB007
8	Power Cord + Plug	NUB008
11	Inflow Pipe 10x15x300mm	NUB011
12	Boiler Tank	NUB012
14	Main Heater	NUB014
15	Sealing Ring Of Boiler	NUB015
16	Lid Of Boiler Tank	NUB016
17	Outflow Pipe 10x15x375mm	NUB017
18	Auto Thermostat 105°C	NUB018
19	Manual Thermostat 145°C	NUB019
28	Plastic Lid of Water Reservoir	NUB028
29	Net Of Water Entrance	NUB029
31	Upper Cover	NUB031
32	Waterproof Panel (SS)	NUB032
34	Plastic Water Reservoir	NUB034
36	Indicator (Red)	NUB036A
36	Indicator (Green)	NUB036B

#	DESCRIPTION	VENDOR #
37	Upper Frame	NUB037
39	Sealing Ring of Sprinkler	NUB039
40	Sprinkler Holder	NUB040
41	Sprinkler	NUB041
42	Power Switch Single (black)	NUB042A
45	Body Frame	NUB045
46	Rear Cover	NUB046
47	Filter Pan	NUB047
48	Spring	NUB048
49	Upper Panel	NUB049
51	Solenoid Valve	NUB051
52	Solenoid Fixer	NUB052
53	Level Switch 2.2L/2.5L/2.6L	NUB053
54	Elbow in Tank 10x40x40mm	NUB054
55	Solenoid Inflow Pipe 10x15x330	NUB055
56	Shift Switch of Capacity	NUB056
57	Push Switch	NUB057
58	Solenoid Valve Holder	NUB058
59	Float Switch	NUB059
60	Elbow-out	NUB060
62	Sprinkler Cover	NUB062

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** 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 1 year 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.