

Beverage Range

Operating Manual Beverage Collection

CP15, MB20, MB30



PANTHEON
Catering Equipment



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Featured Devices

Beverage Collection

This Manual covers the following Devices from the Servery Range:

- CP15 – Coffee Percolator
(Pictured Bottom Left)
- MB20 – 20 Litre Water Boiler
(Pictured Top Right)
- MB30 – 30 Litre Water Boiler
(Pictured Bottom Right)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

General

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the Product match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.

Coffee Percolator

- Coarsely ground coffee is the most suitable for this appliance
- Never immerse the appliance in water
- Never switch on the appliance if there is no water in the tank
- Always use the appliance on a dry, level, heat-resistant surface, away from the edges.
- Ensure that your hands are dry when using this product

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Coffee Percolator

Model	CP15
Voltage (V)	230V 50Hz
Power (w)	1520W / 200W
Volume (L)	15
Minimum Quantity (L)	7.5
Capacity per Hour (L) approx.	20
Time to Make Max Qty (Mins) approx.	50
Weight (Kg)	5.4 Kg
Dimensions (mm)	260δ x 606h

Water Boilers

Model	MB20	MB30
Voltage(V)	220-240V 50Hz	220-240V 50Hz
Power (W)	2600	2600
Temperature Range (°C)	30-100	30-100
Brewing Time (Mins)	20	30
Weight (Kg)	5	6
Dimensions (mm)	276 ø x 549h	385 ø x 486h

Specifications are subject to change. Please check the rating label on the back of the machine.

Installation

- The installation of the unit must be performed by a qualified technician only.
- Place the device on top of a solid, even, safe and stable surface that tolerates the weight of the unit.
- Ensure no flammable products are placed near the unit as it will get hot.
- Position the device appropriately so that the plug is always accessible.
- Ensure the unit isn't placed close to any water.

Coffee Percolator

- Before using the appliance, first clean the filter basket, filter cover, percolator pipe and inside of tank with a non-abrasive detergent
- Place the grate in the tank

Operating Instructions

Coffee Percolator

Heating Water for Instant Beverages

Please follow the instructions below to correctly operate the Coffee Percolator:

- Plain water may be heated in the percolator for use with instant beverages.
- Simply fill the clean appliance with cold water to the desired cup level and place the percolator pipe and the empty basket into position as for making coffee.
- Plug the appliance in and switch to the "on" position until the percolator stops.
- Unplug the appliance when less than 3 cups of water remain.
- When the appliance is used to heat water only, it must be thoroughly cleaned after each use.
- In addition, a special weekly clean using vinegar to remove mineral deposits must be carried out. If these deposits are not removed, pitting of the metal can occur and this will result in damage to the appliance. Please see special cleaning instructions below for full details.

Warning: The outside of the appliance gets very hot during use. DO NOT touch.

Making Coffee

Please follow the instructions below to correctly operate the Coffee Percolator:

- When making coffee, at least half of the total capacity of the machine must be utilized.
- Coarsely ground coffee is preferable.
- If another type of coffee is used, a paper filter is required.
- Fill the tank with COLD water in accordance with the amount of coffee required
- Place the ground coffee in the filter basket. 6 grams per cup is a general indication of the quantity required.
- Seal the filter basket by attaching the filter cover.
- Place the percolator pipe and the filter basket in the tank. Ensure that the bottom of the percolator pipe is positioned firmly on the cavity of the base.
- Replace the top cover on the appliance.
- Switch on the appliance. The light in the switch should now illuminate.
- When the green pilot goes on, the coffee is ready and will be kept warm automatically.
- When approximately three cups of coffee remain in the tank or when coffee can no longer be seen in the glass gauge, unplug the cord from the electric outlet and turn off the switch.
- To reheat cold coffee, first ensure that the basket and percolator pipe are removed and that at least 12 cups of coffee remain in the tank. Then, simply plug the appliance in and turn the switch on.

Warning: The outside of the appliance gets very hot during use. DO NOT touch.

Water Boilers

Please follow the instructions below to ensure the Water Boiler is used correctly:

- Ensure that the temperature controller is set at the “0” position.
- Fill the boiler with cold water to at least half of the total capacity.
- Put the lid on the boiler.
- Plug the power cord into a suitable electric socket.
- Turn the power switch to “ON”. The switch will illuminate to indicate that the power is connected.
- Turn the temperature control knob to the preferred temperature.
- The indicator will illuminate and the water in the boiler will begin to heat up.
- When the indicator goes out, the brewing process is completed. The hot water is now ready to be served.
- When the temperature drops to approximately 5-10 °C less than the setting you have chosen, the system will restart and will heat up automatically to maintain your required temperature.

Note: If the user sets the temperature control knob beyond, or very close to the maximum setting of 100, the machine will stay in a state of boiling and will not stop until the user turns the power switch off or turns the temperature control knob down.

Maintenance

General Cleaning

When Cleaning the Coffee Percolator you should always follow the following conditions:

- Remove the filter basket and percolator pipe from the tank and empty the filter basket. This process is best carried out once the coffee dregs have dried slightly as this makes it easier.
- Rinse the filter basket, filter cover and percolator pipe under a tap.
- Rinse the inside of the tank until it is clean.
- The appliance is now ready to use again.

Coffee Percolator

Special Cleaning

Failure to regularly clean the appliance properly following these instructions will cause degradation in performance, resulting in weak, lukewarm coffee and may even cause the appliance to stop percolating.

To keep the appliance working properly, please follow these instructions. If the appliance is used daily for coffee, a special cleaning every two weeks is required. If the appliance is used daily for heating water, then the special cleaning is required every week.

- Clean the filter basket, filter cover and top cover with a non-abrasive detergent and then dry them off with a soft dry cloth.
- The inside of the tank and the percolator pipe are made of stainless steel and can be cleaned with a scouring agent, possibly in combination with a scouring pad.
- If the appliance is to function properly, the cavity in the middle of the base must be kept free of lime scale and coffee deposits. Use a scale remover if necessary.
- The inside of the glass gauge can be cleaned with the aid of the enclosed pipe cleaner. First, unscrew the gauge cap, and then insert the pipe cleaner into the glass gauge from above. A brush may also be used to clean the percolator. Do not dismantle the glass gauge in the process.
- To clean the tap, unscrew the handle and then move a brush up and down through the tap.
- Next, insert a brush through the opening inside the appliance to clean the tap connection. Wash the tap handle in hot, soapy water and rinse.
- Replace the tap.
- Do not use baking soda to clean the appliance as it can discolour and pit the metal.

Water Boilers

Descale

Over time, in hard water areas, lime scale will accumulate on the heating element.

To keep the element in good condition and prolong the life of the boiler it is necessary to de-scale when there is a build-up of lime scale.

To de-scale, follow this procedure:

- Switch the boiler off at the mains and at the power switch, ensuring it is empty of all water.
- Pour 200ml lemon juice (fresh or condensed) on the heating element at the bottom of the boiler.
- Wait for 5-6 minutes to allow the lemon juice to soak into the scale.
- Gently brush the heating element with a soft-bristled brush.
- Repeat the first 3 steps until the lime scale is removed.
- Use a dry cloth to wipe the lemon juice away.
- Pour some clean water into the boiler and brush the element gently until there is no remaining lemon taste or smell.
- The machine is now ready to be used again.

Troubleshooting

Coffee Percolator

The appliance is fitted with a thermal cut-out. If this is activated, the appliance will turn itself off, although the lamp in the switch will remain on.

- In order to make the appliance operation again follow these instructions:
- The appliance must be unplugged before it can reset and should then be allowed to cool down to a safe temperature.
- Once this has occurred, the reset button on the base of the appliance can be pressed.
- If this does not cause the appliance to start working again, please consult the dealer from whom you purchased the appliance.

Note: This safety device may have been activated during transportation of the appliance, so if it does not work on initial use, please follow these instructions.

Water Boiler

Problem	Possible Cause	Solution
The Boiler has turned off and it will not turn back on	The Boiler has been allowed to boil-dry. The Overheat reset has activated	Press the reset button located on the base of the unit

Please Note: If none of these are the case please cease use of the product and contact the manufacture

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Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
Heated Displays / Veg Prep Machines / Bains Marie / Mincers and more



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