

SARO 317-1000

SARO 6.75 Litre Stainless Steel Coffee Percolator Model 317-1000 Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your SARO 6.75 Litre Stainless Steel Coffee Percolator, Model 317-1000. Please read these instructions carefully before first use and retain them for future reference. This appliance is designed for preparing and keeping coffee warm, suitable for various settings requiring large capacities.





Image 1.1: Front view of the SARO 6.75 Litre Stainless Steel Coffee Percolator.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always observe the following safety precautions:

- Read all instructions before operating the appliance.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children and supervise them when near the appliance.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Place the percolator on a stable, heat-resistant surface, away from edges and flammable materials.
- **Caution:** Surfaces become hot during use. Use handles and knobs. Avoid contact with hot steam.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before handling parts.
- Do not use accessories not recommended by the manufacturer.
- This appliance is for indoor use only.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your coffee percolator:

1. Percolator Body (Stainless Steel)
2. Lid with Knob
3. Percolator Stem
4. Filter Basket (Stainless Steel)
5. Spigot/Tap
6. Water Level Indicator
7. Handles (Heat-resistant)
8. Power Indicator Light



Image 3.1: The percolator lid with a black knob.



Image 3.2: The stainless steel filter basket, designed for ground coffee without paper filters.



Image 3.3: The percolator stem inserted into the filter basket.

4. SETUP

Before using your percolator for the first time:

1. **Unpacking:** Carefully remove all packaging materials and inspect the appliance for any damage.
2. **Initial Cleaning:** Wash the lid, percolator stem, and filter basket in warm, soapy water. Rinse thoroughly and dry. Wipe the interior and exterior of the percolator body with a damp cloth.
3. **First Use Cycle:** Fill the percolator with water up to the maximum level (without coffee grounds). Assemble the stem and filter basket. Place the lid. Plug in the appliance and allow it to complete a full brewing cycle. Discard this water. This cleans the internal components and removes any manufacturing residues.
4. **Placement:** Position the percolator on a flat, stable, and heat-resistant surface. Ensure adequate ventilation around the unit.

5. OPERATING INSTRUCTIONS

Follow these steps to brew coffee:

1. **Fill with Water:** Remove the lid, filter basket, and percolator stem. Fill the percolator body with cold,

fresh water. Do not exceed the maximum fill line indicated on the water level gauge. The capacity is 6.75 litres.

2. **Add Coffee Grounds:** Place the percolator stem into the center well of the percolator body. Place the filter basket onto the stem. Add desired amount of coarse ground coffee into the filter basket. **Note:** Fine grounds may seep through the filter. No paper filter is required.
3. **Assemble:** Place the lid securely on the percolator body.
4. **Start Brewing:** Plug the power cord into a suitable electrical outlet. The power indicator light will illuminate, indicating the brewing process has begun.
5. **Brewing Process:** Water will heat and cycle up through the stem, showering over the coffee grounds. This process will continue until the coffee reaches the optimal brewing temperature. The brewing time varies depending on the volume of water.
6. **Keep Warm Function:** Once brewing is complete, the percolator automatically switches to a keep-warm function, maintaining the coffee at an ideal serving temperature.
7. **Serve Coffee:** Place a cup under the spigot and press the lever to dispense coffee.
8. **Unplug:** After use, unplug the percolator from the power outlet.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your percolator.

Daily Cleaning:

- Ensure the appliance is unplugged and completely cooled before cleaning.
- Remove the lid, filter basket, and percolator stem. Discard used coffee grounds.
- Wash the lid, stem, and filter basket in warm, soapy water. Rinse thoroughly and dry.
- Wipe the interior of the percolator body with a damp cloth to remove any coffee residue. Do not immerse the main body in water.
- Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the stainless steel finish.
- Clean the spigot regularly to prevent blockages and ensure hygienic dispensing.

Descaling:

Mineral deposits from water can build up over time, affecting performance. Descale your percolator every 2-4 weeks, or more frequently in hard water areas.

1. Fill the percolator with a solution of water and white vinegar (e.g., 4 parts water to 1 part vinegar) or a commercial descaling agent according to its instructions.
2. Run a brewing cycle with the descaling solution (without coffee grounds).
3. After the cycle, unplug the appliance and let the solution sit for 15-30 minutes.
4. Empty the solution and rinse the interior thoroughly with fresh water several times.
5. Run 2-3 cycles with fresh water to remove any residual descaling agent taste or odor.

7. TROUBLESHOOTING

Refer to the following table for common issues and their solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Percolator does not turn on.	No power supply.	Check if the plug is securely inserted into a working outlet. Check circuit breaker.
Coffee is too weak or too strong.	Incorrect coffee-to-water ratio or grind size.	Adjust the amount of coffee grounds. Use coarse ground coffee.
Coffee grounds in brewed coffee.	Coffee grounds too fine.	Use coarser ground coffee. Ensure filter basket is properly seated.
Slow brewing or no percolation.	Mineral buildup (scale) or clogged stem.	Descalc the percolator. Ensure the percolator stem is clear of obstructions.
Leaking from spigot.	Spigot not fully closed or damaged seal.	Ensure spigot is fully closed. If problem persists, contact customer support for seal replacement.

8. SPECIFICATIONS

Brand	SARO
Model Number	317-1000
Capacity	6.75 Litres (approx. 40-48 cups)
Material	Stainless Steel
Power	1500 W
Voltage	230 V
Dimensions (L x W x H)	23.4 x 23.5 x 48 cm
Weight	3 kg
Special Features	Integrated stainless steel filter, thick anti-scald body, two separate heating systems, anti-drip safety tap with level indicator.










Image 8.1: Dimensional overview of the SARO coffee percolator.

9. WARRANTY AND SUPPORT

SARO Gastro-Products GmbH offers quality products. This product typically comes with a **2-year warranty**. Please retain your proof of purchase for warranty claims.

For technical support, spare parts, or warranty inquiries, please contact your retailer or SARO customer service. Information regarding spare parts availability may vary.

Related Documents - 317-1000

 Operation manual Coffee Machine Model ECO / ECO 48 Serial No. 317-0080 / 317-0084 © 2024 SARO Gastro-Products GmbH	SARO ECO / ECO 48 Coffee Machine Operation Manual Comprehensive operation manual for the SARO ECO and ECO 48 coffee machines, covering installation, operation, cleaning, maintenance, and troubleshooting.
 TECHNICAL DATA SHEET Model No. PZ 2600 TN Serial No. 317-0080 / 317-0084 © 2024 SARO Gastro-Products GmbH	SARO PZ 2600 TN Pizza Prep Workstation - Technical Data & Safety Detailed technical specifications and safety instructions for the SARO PZ 2600 TN pizza preparation workstation, featuring stainless steel construction, granite worktop, and efficient cooling.
 Operating Instructions Coffee maker model SAROMICA THERMO 24 Serial No. 317-0080 © 2024 SARO Gastro-Products GmbH	SARO SAROMICA THERMO 24 Coffee Maker Operating Instructions Comprehensive operating instructions for the SARO SAROMICA THERMO 24 coffee maker, covering setup, operation, cleaning, maintenance, and troubleshooting.
 Operating Instructions Mulled wine- and Hot water kettle HOT DRINK - HOT DRINK MAXI - HOT DRINK MINI Serial No. 317-0080 / 317-0084 / 317-0085 © 2024 SARO Gastro-Products GmbH	SARO HOT DRINK Mulled Wine and Hot Water Kettle Operating Instructions Operating instructions for SARO HOT DRINK, HOT DRINK MAXI, and HOT DRINK MINI commercial mulled wine and hot water kettles. Includes technical specifications, safety guidelines, installation, operation, cleaning, maintenance, troubleshooting, and disposal information.
 Operating Instructions Coffee Maker Model SAROMICA 6005 / 6010 / 6015 Serial No. 317-0080 / 317-0084 / 317-0085 © 2024 SARO Gastro-Products GmbH	SARO SAROMICA Coffee Maker Operating Instructions and Technical Data Comprehensive operating instructions, safety notes, and technical specifications for the SARO SAROMICA coffee maker models 6005, 6010, and 6015. Learn how to make coffee, heat water, clean, and maintain your appliance.



Betriebsanleitung
Waffelisen Modell Atria



[SARO Waffle Maker Model Atria - Operating Instructions and Technical Specifications](#)

Comprehensive operating instructions, technical overview, safety guidelines, and troubleshooting for the SARO Waffle Maker Model Atria (Art-Nr. 443-1100), designed for commercial foodservice use.