

SYBO SR-CP-100B

SYBO SR-CP-100B Commercial Grade Stainless Steel 100-Cup Coffee Urn Instruction Manual

Model: SR-CP-100B

1. INTRODUCTION AND OVERVIEW

This manual provides essential information for the safe and efficient operation of your SYBO SR-CP-100B Commercial Grade Stainless Steel Percolate Coffee Maker and Hot Water Urn. Please read all instructions carefully before use and retain this manual for future reference.



Figure 1: SYBO SR-CP-100B Commercial Grade Stainless Steel 100-Cup Coffee Urn.

2. PRODUCT FEATURES

- **Commercial Capacity:** Brews up to 100 cups (16 Liters / 4.2 Gallons) in approximately 60 minutes, suitable for catering, restaurants, churches, schools, healthcare facilities, offices, and shops.
- **Durable Construction:** Made from food-grade 304 stainless steel, resistant to dents and maintaining luster.

Features a high-quality spigot dispenser designed for heavy-duty use.

- **Easy Water Measurement:** Interior coffee level markings simplify water measurement.
- **Integrated Filter:** Includes a durable and easy-to-clean 304 stainless steel filter basket, eliminating the need for paper filters.
- **Safety Certified:** All parts are ETL Intertek certified, ensuring safety and quality. Operates on 110-120 voltage.
- **Automatic Functions:** Features automatic shut-off and a keep-warm function. An easy-to-read "heat and keep-warm" indicator light illuminates when coffee is ready to serve.

3. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all removable parts (lid, filter basket, percolator stem) with warm, soapy water. Rinse thoroughly and dry. Wipe the interior and exterior of the urn with a damp cloth.
3. **Assembly:**
 - Place the percolator stem into the center hole at the bottom of the urn.
 - Place the stainless steel filter basket onto the percolator stem.
4. **Placement:** Position the coffee urn on a stable, flat, heat-resistant surface away from walls or other appliances to allow for proper ventilation.

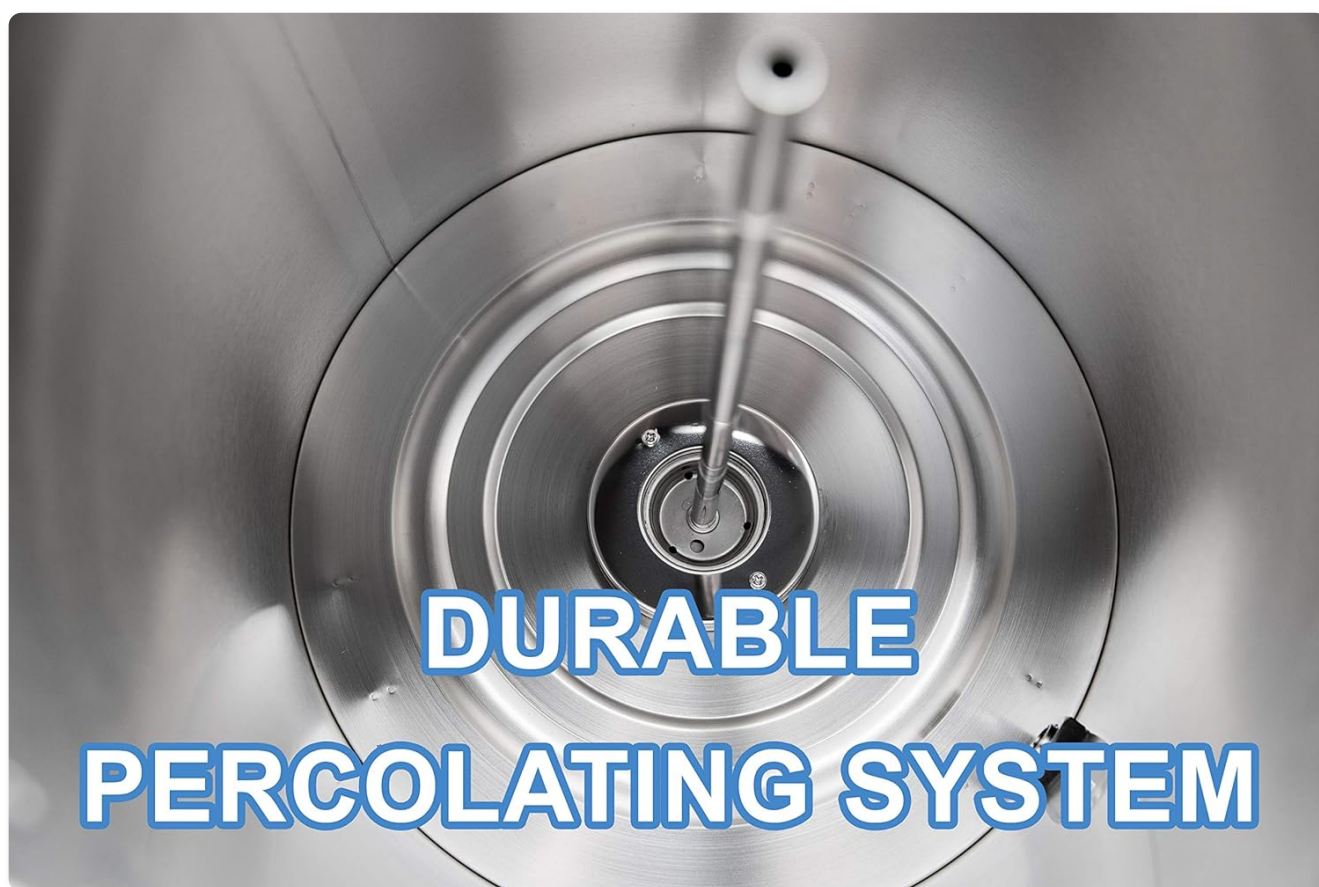


Figure 2: View of the percolating system and water level markings inside the urn.

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Video 1: Overview of SYBO coffee maker setup and features (40-cup model shown, principles apply).

4. OPERATING INSTRUCTIONS

1. **Add Water:** Pour cold, fresh water into the urn, ensuring the water level is below the "MAX" line. Use the internal markings for accurate measurement.
2. **Add Coffee Grounds:** Place the desired amount of coffee grounds into the filter basket. For best results, use a medium-coarse grind. Do not overfill the basket.
3. **Secure Lid:** Place the lid on the urn and twist it to lock it securely in place.
4. **Power On:** Plug the power cord into a standard 110-120V electrical outlet. Flip the ON/OFF switch to the "ON" position. The red "Heating" indicator light will illuminate.
5. **Brewing:** The urn will begin the percolating process. Brewing time for a full 100-cup batch is approximately 60 minutes.
6. **Keep Warm:** Once brewing is complete, the red "Heating" light will turn off, and the amber "Keep Warm" light will illuminate, indicating the coffee is ready to serve and will be maintained at an optimal temperature.
7. **Dispensing:** Place a cup under the spigot and press the lever down to dispense coffee. The non-drip tap ensures a clean serving area.

304 S/S BASKET

**NO PAPER FILTER
NEEDED**

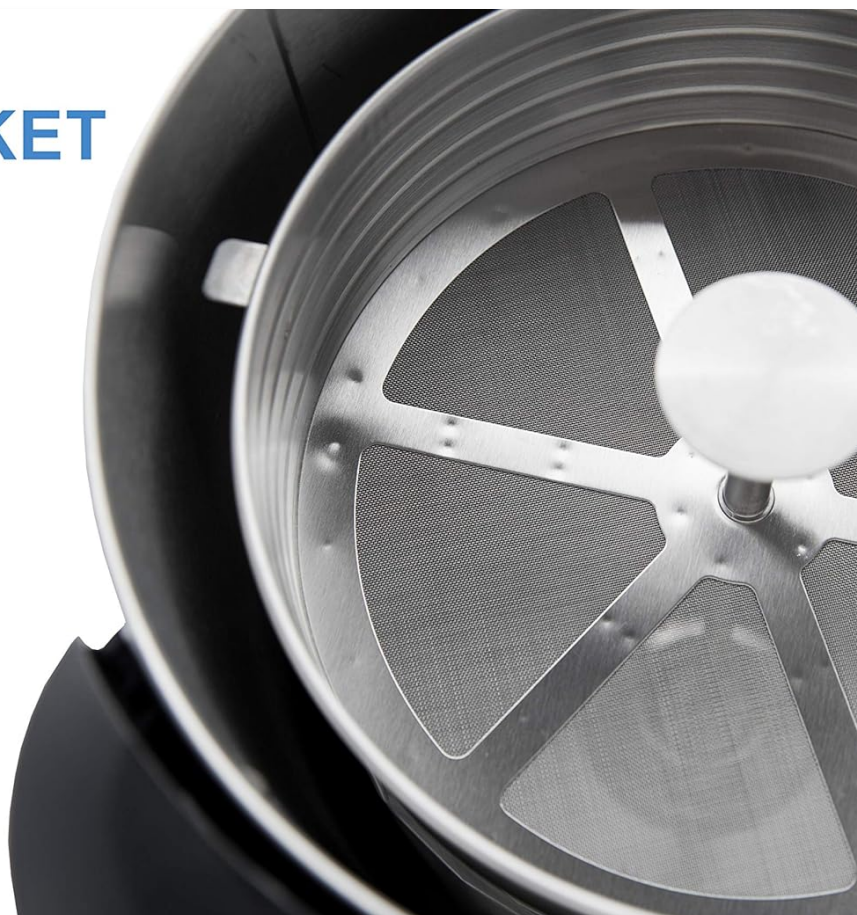


Figure 3: The integrated 304 S/S filter basket eliminates the need for paper filters.



Figure 4: The non-drip water tap for convenient and clean dispensing.

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Video 2: Introduction and basic operating instructions for a similar coffee urn.

5. MAINTENANCE AND CLEANING

1. **Unplug and Cool:** Always unplug the urn and allow it to cool completely before cleaning.
2. **Disassemble:** Remove the lid, filter basket, and percolator stem.
3. **Wash Components:** The lid, filter basket, and percolator stem are dishwasher safe. Alternatively, wash them with warm, soapy water and rinse thoroughly.
4. **Clean Urn Interior:** Wipe the interior of the urn with a damp cloth. For stubborn stains, a mild descaling solution designed for coffee makers can be used, followed by thorough rinsing.
5. **Clean Urn Exterior:** Wipe the exterior with a damp cloth. Do not immerse the base of the urn in water.
6. **Dry and Store:** Ensure all parts are completely dry before reassembling and storing the urn.

6. TROUBLESHOOTING

- **Coffee is Weak:**
 - Ensure you are using the correct coffee-to-water ratio.
 - Check that the coffee grounds are a medium-coarse grind. Fine grounds can lead to weak coffee or clogging.
 - Verify that the percolator stem is properly seated and water is circulating.

- **Coffee is Too Strong/Bitter:**

- Reduce the amount of coffee grounds used.
- Ensure the coffee is not left on the "Keep Warm" setting for excessively long periods, which can lead to bitterness.

- **Urn Not Heating:**

- Check if the power cord is securely plugged into a working outlet.
- Ensure the ON/OFF switch is in the "ON" position and the red "Heating" light is illuminated.

- **Water Not Percolating:**

- Ensure the water level is above the minimum required for percolation (typically 4 cups or more).
- Verify the percolator stem is correctly assembled and not obstructed.

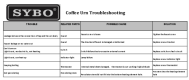



7. SPECIFICATIONS

Feature	Specification
Brand	SYBO
Model Name	SR-CP-100B
Capacity	100 Cups (16 Liters / 4.2 Gallons)
Material	Food Grade 304 Stainless Steel
Voltage	110-120 Volts
Operation Mode	Semi-Automatic
Special Features	Stain resistant, viewable water gauge, durable, automatic shut-off, keep warm function
Coffee Input Type	Ground Coffee
Dishwasher Safe Parts	Yes (Filter basket, lid, percolator stem)
Product Dimensions	14.57"D x 14.57"W x 21.06"H
Item Weight	10.78 pounds
Certifications	ETL Intertek Certified

8. WARRANTY AND SUPPORT

SYBO offers a **2-year new replacement warranty** for this product. If you encounter any issues or believe there is a problem with your SYBO SR-CP-100B, please contact customer support directly.

For support, please contact: cs@sybo.us

	<p>SYBO Coffee Urn Troubleshooting Guide</p> <p>A troubleshooting guide for SYBO coffee urns, covering common issues like leakage, power problems, and heating malfunctions, with solutions for each.</p>
	<p>SYBO Commercial Coffee Maker Operating Instructions Installation & Maintenance Guide</p> <p>SYBO Commercial Coffee Maker operating instructions and maintenance guide. Learn how to install, operate, and clean your SYBO coffee machine, including models SF-CB-2GA, SF-UT1A, SF-UA1A, SF-CB-1AA, and SF-BALA. Features safety warnings and de-scaling procedures.</p>
	<p>SYBO Commercial Coffee Maker Operating Instructions and Manual</p> <p>Official operating instructions and user manual for the SYBO Commercial Coffee Maker. Includes model information, safety warnings, installation guide, operation procedures, and maintenance tips for models like SF-CB-2GA, SF-UT1A, and others.</p>
	<p>Sybo Bain Marie Wet Heat Soup Warmer Instructions and Operation Guide</p> <p>Detailed instructions and operating guide for the Sybo Bain Marie Wet Heat Soup Warmer, including specifications, maintenance, safety warnings, and contact information for support and warranty claims.</p>