

VEVOR Electric Coffee Maker Urn

VEVOR Commercial Coffee Urn (65 Cups) Instruction Manual

Model: Electric Coffee Maker Urn

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your VEVOR Commercial Coffee Urn. Please read this manual thoroughly before initial use and retain it for future reference.

The VEVOR Commercial Coffee Urn is designed for brewing and dispensing coffee for large gatherings, offering a capacity of approximately 65 cups (9.75 liters). It features rapid brewing and a temperature retention function to keep beverages warm.

2. SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles and knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact VEVOR customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, level, heat-resistant surface away from flammable materials.

3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your coffee urn:

- **Lid:** Covers the brewing chamber.
- **Handles:** For safe transportation.
- **Water Gauge:** Indicates the water level inside the urn.
- **Dispensing Tap:** For serving brewed coffee.
- **Drip Tray:** Collects any drips from the tap, keeping the serving area clean.
- **Heating Indicator Light:** Illuminates when the urn is actively heating.
- **Keep Warm Indicator Light:** Illuminates when the urn is maintaining the warm temperature.
- **Power Switch:** On/Off control for the appliance.
- **Stainless Steel Filter:** Reusable filter for coffee grounds, eliminating the need for paper filters.
- **Double-wall Tank:** Inner 304 SUS (Stainless Steel) for food contact, Outer 430 stainless iron for durability and insulation.

BREW 65 CUPS AT A TIME

Just One Minute Per Cup



65 Cup Capacity



1 Cup \approx 150 ML

Quickly brewed fresh and hot coffee



This image illustrates the key features of the coffee urn, including the unique release design for dispensing without tilting, the viewable water gauge to monitor liquid levels, and the removable drip tray for easy cleaning.

COMMERCIAL GRADE SUS COFFEE URN

Your Reliable Five-star Assistant



An exploded diagram of the coffee urn, highlighting its construction with a spill-proof lid, a reusable stainless steel filter, a double-wall tank made of 304 SUS and 430 stainless iron, and the location of the indicator lights.

4. SETUP

- 1. Unpacking:** Carefully remove the coffee urn and all accessories from the packaging. Retain packaging for future storage or transport.
- 2. Initial Cleaning:** Before first use, wash the lid, stainless steel filter, and drip tray with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the urn with a damp cloth. Do not immerse the main unit in water.
- 3. Placement:** Place the coffee urn on a stable, level, and heat-resistant surface. Ensure there is adequate clearance around the unit for ventilation.
- 4. Power Connection:** Ensure the power switch is in the "Off" position before plugging the unit into a standard 120V 50/60Hz electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Brewing Coffee

1. **Fill with Water:** Open the lid and fill the urn with cold water up to the desired level, observing the water gauge. Do not overfill.
2. **Add Coffee Grounds:** Place the stainless steel filter into the urn. Add the appropriate amount of pre-ground coffee to the filter. For best results, follow coffee-to-water ratio recommendations.
3. **Secure Lid:** Close the lid securely.
4. **Start Brewing:** Plug in the urn and turn the power switch to the "On" position. The red "Heating" indicator light will illuminate. The urn will begin the brewing process, which takes approximately 1 minute per cup.
5. **Keep Warm:** Once brewing is complete, the urn will automatically switch to the "Keep Warm" function, and the orange indicator light will illuminate, maintaining the coffee temperature between 90-98°C.



The coffee urn is shown in a kitchen environment, emphasizing its function to keep brewed coffee warm within the optimal temperature range of 90-98°C.

BREW 65 CUPS AT A TIME

Just One Minute Per Cup



65 Cup Capacity



1 Cup ≈ 150 ML

Quickly brewed fresh and hot coffee



This image illustrates the 65-cup capacity of the urn, indicating that each cup is approximately 150ml, and highlights the rapid brewing time of one minute per cup.

5.2 Dispensing Coffee

The urn offers two methods for dispensing coffee:

- **One-way Push:** Push the tap handle back to dispense coffee. Release the handle to stop the flow.
- **Continuous Filling:** Lift the tap handle upwards to lock it in the open position for continuous dispensing. Push it down to close.

TWO WAY DISPENSING

Choose Either Way to Fill up Your Coffee



One-way push or continuous filling
Coffee can be easily dispensed into any type of cup

This visual guide demonstrates the two dispensing options: a momentary push for single servings and an upward lift to lock the tap for continuous flow, accommodating various cup sizes.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and longevity of your coffee urn.

1. **Unplug and Cool:** Always unplug the urn from the power outlet and allow it to cool completely before cleaning.
2. **Empty Urn:** Empty any remaining coffee. The unique release design allows for complete emptying without tilting.
3. **Clean Components:** Remove the lid, stainless steel filter, and drip tray. Wash these parts with warm, soapy water, rinse thoroughly, and dry.
4. **Clean Interior:** Wipe the interior of the urn with a soft, damp cloth. For stubborn stains, a mild detergent can be used, followed by thorough rinsing with clean water.
5. **Clean Exterior:** Wipe the exterior of the urn with a damp cloth. Do not use abrasive cleaners or scouring

pads, as they may scratch the stainless steel finish.

- 6. Descaling:** Over time, mineral deposits may accumulate. Descale the urn periodically (e.g., monthly, depending on water hardness) using a commercial descaling solution or a mixture of white vinegar and water. Follow the descaling product's instructions or fill the urn with a 1:1 solution of white vinegar and water, let it sit for an hour, then brew a cycle with the solution, and finally rinse thoroughly with clean water multiple times.
- 7. Storage:** Store the clean and dry urn in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your VEVOR Commercial Coffee Urn, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Urn does not heat or brew.	Not plugged in; Power switch off; Power outage.	Ensure the urn is securely plugged into a working outlet. Turn the power switch to "On." Check your circuit breaker.
Coffee is not hot enough.	Keep warm function not active; Urn not fully heated.	Ensure the urn has completed its brewing cycle and the orange "Keep Warm" light is on. Allow sufficient time for the urn to reach and maintain temperature.
Coffee dispenses slowly or is clogged.	Coffee grounds in the tap; Mineral buildup.	Clean the dispensing tap thoroughly. Descale the urn as per maintenance instructions. Ensure coffee grounds are not too fine for the filter.
Water leaks from the urn.	Tap not fully closed; Seal issue.	Ensure the dispensing tap is fully closed. If leaking persists, contact VEVOR customer support.

If the problem persists after attempting these solutions, please contact VEVOR customer support for further assistance.

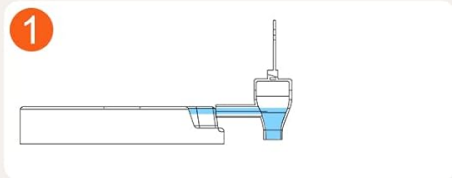
8. SPECIFICATIONS

Feature	Detail
Brand	VEVOR
Model Name	Commercial Coffee Urn
Item Model Number	Electric Coffee Maker Urn
Capacity	65 Cups (approx. 9.75 Liters)
Voltage	120V 50/60Hz
Input Power	1500W

Feature	Detail
Holding Temperature	90-98°C (194-208.4°F)
Material	Inner: 304 Stainless Steel (SUS), Outer: 430 Stainless Iron
Special Feature	Auto Shut-Off
Coffee Maker Type	Drip Coffee Machine
Operation Mode	Fully Automatic
Human Interface Input	Buttons
Coffee Input Type	Pre-Ground Coffee/Filters
Product Dimensions (L x W x H)	8.7 x 8.7 x 19.3 inches (22 x 22 x 48.9 cm)
Item Weight	11.5 pounds (approx. 5.2 kg)
UPC	840281562312

UNIQUE INNOVATIVE DESIGN

No Coffee Left in the Urn



Release Without Tilting
Not a drop wasted



Viewable Water Gauge
Determine the correct time to refill



Drip Tray
Keep your desk clean



This image provides a visual representation of the coffee urn's dimensions, measuring 8.7 inches (22 cm) in width and 19.3 inches (48.9 cm) in height.

9. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or service inquiries, please contact VEVOR customer support through their official website or the retailer where the product was purchased.

Please have your model number (Electric Coffee Maker Urn) and UPC (840281562312) available when contacting support.