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> Garvee 10L 60 Cup Commercial Coffee Urn Instruction Manual

Garvee PHO_0X3MJIKC

Garvee 10L 60 Cup Commercial Coffee Urn Instruction Manual

Model: PHO_0X3MJIKC

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- This appliance is for commercial use. Do not use outdoors.
- Always ensure the lid is securely in place during operation to prevent scalding from hot steam or splashing.
- Do not touch hot surfaces. Use handles and knobs.
- 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 customer support for examination, repair, or adjustment.
- Close supervision is necessary when any appliance is used by or near children.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- Avoid contact with moving parts.
- Do not overfill the urn. Refer to the maximum fill line.

PRODUCT OVERVIEW

The Garvee 10L 60 Cup Commercial Coffee Urn is designed for quick brewing and efficient serving of coffee in large gatherings. It features a durable double-wall insulated 304 stainless steel construction for superior heat retention and a high-quality spigot for reliable dispensing.

Key Features:

- **Large Capacity:** Brews up to 60 cups (10 Liters) of coffee.
- **Quick Brewing:** Prepares 60 cups in approximately 40 minutes.
- **Durable Construction:** Double-wall 304 stainless steel for enhanced heat retention and longevity.
- **Temperature Control:** Automatically maintains coffee at optimal serving temperature.
- **Easy to Clean:** Features removable components for convenient cleaning.
- **High-Quality Spigot:** Designed for heavy-duty usage and reliable dispensing.

Components:

- Urn Body (Double-wall 304 Stainless Steel)
- Lid
- Brew Basket / Coffee Filter (Reusable)
- Spigot Dispenser
- Power Cord
- Water Level Indicator
- On/Off Switch with Indicator Lights



Figure 1: Front view of the Garvee Commercial Coffee Urn, showing the main body, lid, spigot, and water level indicator.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the urn body (interior), lid, and brew basket with warm, soapy water. Rinse thoroughly and dry. Wipe the exterior with a damp cloth.
3. **Placement:** Place the coffee urn on a stable, flat, heat-resistant surface, away from walls and other appliances to ensure proper ventilation. Ensure the power cord can reach a grounded electrical outlet without being stretched.

4. **Assemble:** Insert the brew basket into the urn. Ensure the spigot is securely tightened and in the closed position.

OPERATING INSTRUCTIONS

1. **Fill with Water:** Remove the lid and fill the urn with cold, fresh water up to the desired level, not exceeding the maximum fill line. The water level indicator on the side will assist you.
2. **Add Coffee Grounds:** Place the desired amount of coarse-ground coffee into the brew basket. For best results, use approximately 0.5 lbs (225g) of coffee for a full 10L (60 cup) batch. Do not use fine-ground coffee as it may clog the filter.
3. **Secure Lid:** Place the lid securely on the urn. Ensure it is properly seated to prevent steam from escaping.
4. **Plug In and Brew:** Plug the power cord into a grounded electrical outlet. Flip the ON/OFF switch to the 'ON' position. The indicator light will illuminate, signaling that the brewing process has begun.
5. **Brewing Time:** The urn will brew 60 cups (10L) in approximately 40 minutes. The brewing indicator light will turn off when brewing is complete, and the urn will automatically switch to the "Keep Warm" function.
6. **Dispensing Coffee:** To dispense coffee, push the spigot lever down. Release the lever to stop the flow.
7. **Keep Warm:** The urn will maintain the coffee at an optimal serving temperature for several hours.



Figure 2: Internal heating process of the coffee urn, illustrating efficient water heating.

Makes Great Tasting Coffee

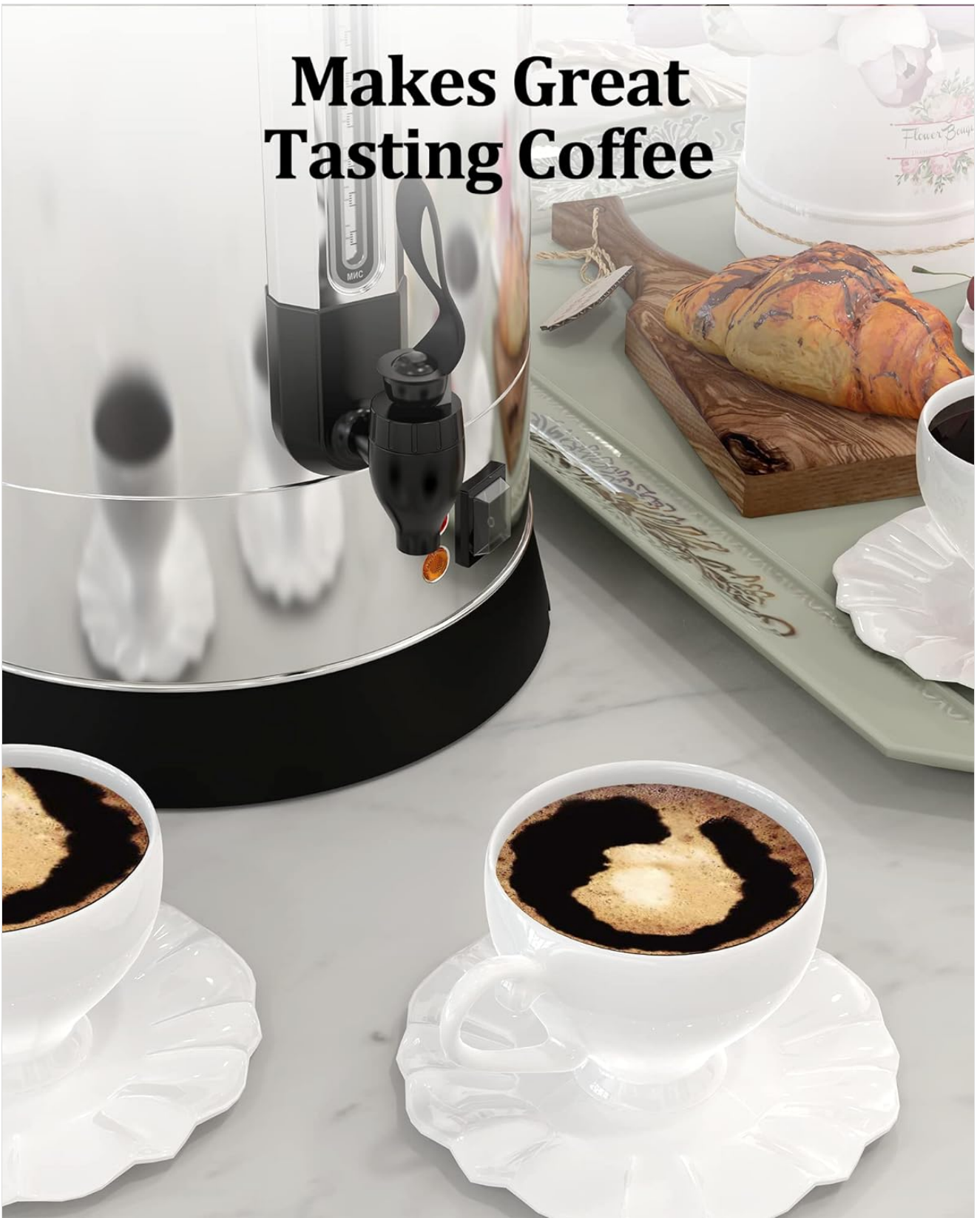


Figure 3: Dispensing coffee from the urn's spigot into a cup.



Figure 4: Illustration of the urn's quick brewing capability: 60 cups in 40 minutes.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your coffee urn.

1. Daily Cleaning:

- Unplug the urn and allow it to cool completely before cleaning.
- Remove the lid and brew basket. Discard used coffee grounds.

- Wash the brew basket, lid, and interior of the urn with warm, soapy water. Use a soft brush or sponge to remove any coffee residue.
 - Rinse all parts thoroughly with clean water.
 - Wipe the exterior of the urn with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the stainless steel finish.
 - Ensure all parts are completely dry before reassembling or storing.
2. **Spigot Cleaning:** Periodically, disassemble the spigot (if removable) and clean all components to prevent clogs and ensure proper flow. Refer to the product diagram for spigot disassembly instructions if available.
3. **Descaling:** Over time, mineral deposits (limescale) can build up inside the urn, affecting performance. Descale the urn every 1-3 months, depending on water hardness and usage.
- Fill the urn with a solution of equal parts white vinegar and water.
 - Turn on the urn and allow the solution to heat for 20-30 minutes (do not brew).
 - Turn off and unplug the urn. Let the solution sit for another 30 minutes.
 - Drain the solution through the spigot.
 - Rinse the urn thoroughly by filling it with clean water and draining it several times to remove any vinegar odor or taste.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Urn does not turn on.	Not plugged in; power switch off; no power at outlet.	Ensure the power cord is securely plugged into a working, grounded outlet. Check the ON/OFF switch. Test the outlet with another appliance.
Coffee is not brewing or brewing slowly.	Insufficient water; brew basket clogged; fine-ground coffee used.	Check water level. Ensure brew basket is clean and not overfilled. Use coarse-ground coffee. Descale the urn if mineral buildup is suspected.
Coffee tastes weak or too strong.	Incorrect coffee-to-water ratio.	Adjust the amount of coffee grounds according to your preference. For 10L, approximately 0.5 lbs (225g) is recommended.
Urn leaks or overflows during brewing.	Urn overfilled; lid not properly sealed; spigot loose or clogged; internal seal issue.	<ul style="list-style-type: none"> ◦ Do not fill water above the maximum fill line. ◦ Ensure the lid is securely and correctly placed on the urn. ◦ Check that the spigot is tightly secured and not leaking from its base. Clean the spigot if it appears clogged. ◦ If the issue persists after checking these points, discontinue use and contact customer support.
Spigot drips or is difficult to operate.	Mineral buildup; coffee grounds clogging mechanism; worn seal.	Clean the spigot thoroughly. If removable, disassemble and clean all parts. Descale the urn. If dripping continues, the spigot seal may need replacement.

SPECIFICATIONS

Feature	Detail
Brand	Garvee
Model Name	Commercial Coffee Urn
Model Number	PHO_0X3MJIKC
Capacity	10 Liters (60 Cups)
Material	Double-wall 304 Stainless Steel
Color	Sliver
Product Dimensions (D x W x H)	22.8" x 9.8" x 9.8"
Item Weight	3.86 Kilograms
Special Feature	Thermal Insulation, Automatic Temperature Control
Coffee Input Type	Pre-ground coffee (coarse-ground recommended)
Filter Type	Reusable
Operation Mode	Manual (with automatic keep-warm)

Product Size

9.8 in



22.8 in

Figure 5: Product dimensions of the Garvee Commercial Coffee Urn.

Double Layer Heat Insulation

Food Grade 304
Stainless Steel

Thickened
Stainless Steel



Figure 6: Detail of the urn's double-layer heat insulation and 304 stainless steel construction.

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Garvee customer service. Details can typically be found on the product packaging or the official Garvee website.

When contacting support, please have your model number (PHO_0X3MJIKC) and purchase information readily available.

