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› 110 Cup Commercial Coffee Maker 16L, Large Capacity Coffee Urns with Double-wall 304 Stainless Steel, Quick Brewing Coffee Dispenser for Meeting Rooms and Other Large Gatherings

KYBOLT Commercial Coffee Maker

Instruction Manual for KYBOLT 110 Cup Commercial Coffee Maker

Model: Commercial Coffee Maker

Introduction	Safety Instructions	Parts List	Setup Specifications	Operation Support	Maintenance	Troubleshooting
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1. INTRODUCTION

Thank you for choosing the KYBOLT 110 Cup Commercial Coffee Maker. This large-capacity coffee urn is designed for quick and efficient brewing, making it ideal for meeting rooms, large gatherings, and commercial settings. Constructed with double-wall 304 stainless steel, it ensures durability and superior heat retention, keeping coffee warm for extended periods.



Figure 1: KYBOLT 110 Cup Commercial Coffee Maker. This image shows the coffee maker alongside a cup of brewed coffee and a bag of coffee beans, illustrating its primary function.

2. 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.
- Always unplug the appliance from the 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.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- 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.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- This appliance is for commercial use only.
- The anti-scald handle and lid are designed to protect from burns; always use them when handling the hot urn.

3. PARTS LIST

Familiarize yourself with the components of your KYBOLT Commercial Coffee Maker:

1. **Main Urn Body:** Double-wall 304 stainless steel construction.
2. **Lid:** Spill-proof design with anti-scald handle.
3. **Coffee Basket/Filter Basket:** Holds coffee grounds.
4. **Percolator Tube:** Circulates water for brewing.
5. **Spigot/Dispenser:** For easy pouring of brewed coffee.
6. **Power Switch:** On/Off control.
7. **Indicator Lights:** Typically for "Brewing" and "Keep Warm" status.
8. **Water Level Indicator:** Shows current water/coffee level.

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials and inspect the coffee maker for any damage.
2. **Initial Cleaning:** Before first use, wash the lid, coffee basket, and percolator tube in warm, soapy water. Rinse thoroughly and dry. Wipe the exterior of the urn with a damp cloth.
3. **Assemble:**
 - Place the percolator tube into the center well of the urn.
 - Place the coffee basket onto the percolator tube.
 - Ensure the spigot is securely closed.
4. **First Cycle (Water Only):** Fill the urn with cold water up to the maximum fill line. Do not add coffee grounds for this cycle. Place the lid securely. Plug the unit into a grounded electrical outlet. Turn the power switch ON. Allow the unit to complete a full brewing cycle with water only. This cleans the internal components and removes any manufacturing residues.
5. **Empty and Rinse:** Once the cycle is complete and the unit has cooled, empty the water and rinse the interior thoroughly.

5. OPERATING INSTRUCTIONS

Brewing Coffee

1. **Prepare:** Ensure the urn is clean and the spigot is closed.
2. **Add Water:** Fill the urn with fresh, cold water. Refer to the water level indicator for desired capacity. Do not exceed the maximum fill line.
3. **Add Coffee Grounds:** For best results, use regular or percolator grind coffee. Place the coffee basket onto the percolator tube. Add the desired amount of coffee grounds to the basket. A general guideline is 0.5 oz (approx. 2 tablespoons) of coffee per cup (5 oz). Adjust to taste.
4. **Secure Lid:** Place the lid firmly on the urn. Ensure it is properly seated to prevent steam escape and maintain brewing efficiency.
5. **Plug In and Brew:** Plug the power cord into a grounded electrical outlet. Turn the power switch to the "ON" position. The brewing indicator light will illuminate. The coffee maker will begin the brewing process, which typically takes about 40 minutes for a full 110-cup capacity.
6. **Keep Warm:** Once brewing is complete, the brewing indicator light will turn off, and the "Keep Warm" indicator light (if present) will illuminate. The unit will automatically switch to a warming cycle, maintaining the coffee at an optimal serving temperature for hours.



Figure 2: Internal heating process. This image illustrates the internal heating mechanism, showing water being heated to 100°C for efficient brewing.

Dispensing Coffee

- Place a cup or carafe under the spigot.
- Push the spigot lever down to dispense coffee. Release the lever to stop the flow.
- The high-quality spigot dispenser is designed for heavy-duty usage.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your coffee maker. Always unplug the unit and allow it to cool completely before cleaning.

Daily Cleaning

- Empty Grounds:** Remove the lid, coffee basket, and percolator tube. Discard used coffee grounds.
- Wash Removable Parts:** Wash the lid, coffee basket, and percolator tube in warm, soapy water. Rinse thoroughly and dry.
- Clean Interior:** Wipe the interior of the urn with a damp cloth to remove any coffee residue. For stubborn stains, use a soft brush or sponge.
- 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.
- Clean Spigot:** Ensure the spigot is clean and free of clogs. Run warm water through it if necessary.

Descaling (Monthly or as Needed)

Mineral deposits from water can build up over time, affecting performance. Descale your coffee maker regularly.

- Fill the urn with a solution of equal parts white vinegar and water (e.g., 8 cups water, 8 cups vinegar).
- Place the percolator tube and empty coffee basket back into the urn.
- Brew the solution as if brewing coffee.
- After the cycle, let the solution sit in the urn for 15-30 minutes.
- Empty the solution and rinse the urn thoroughly with fresh water. Run 2-3 cycles with fresh water only to remove any vinegar taste.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee not brewing.	Not plugged in; Power switch off; Insufficient water.	Ensure unit is plugged in and power switch is ON. Add water to the appropriate level.
Coffee not hot enough.	Brewing cycle not complete; Unit not in "Keep Warm" mode; Mineral buildup.	Allow full brewing cycle to complete. Check indicator lights. Descale the unit.
Slow brewing.	Mineral buildup; Coffee grounds too fine.	Descale the unit. Use a coarser grind of coffee.
Spigot leaking or dripping.	Spigot not fully closed; Debris in spigot; Worn seal.	Ensure spigot is fully closed. Clean spigot thoroughly. Contact customer support if seal is worn.
Coffee grounds in brewed coffee.	Coffee basket overflowing; Coffee grind too fine.	Do not overfill coffee basket. Use a coarser grind.

8. SPECIFICATIONS

Feature	Detail
Brand	KYBOLT

Feature	Detail
Model Number	Commercial Coffee Maker
Capacity	110 Cups (16 Liters)
Material	Double-wall 304 Stainless Steel
Color	Silver
Product Dimensions	11.4"D x 11.4"W x 22.4"H (29 cm D x 29 cm W x 57 cm H)
Item Weight	12 Pounds (5.44 kg)
Brewing Time (Full Capacity)	Approximately 40 minutes
Special Features	Quick Brewing, Double-wall Insulation, Spill-proof Lid, Anti-scald Handle, High-quality Spigot

Product Size

11.4 in



Figure 3: Product Dimensions. This diagram illustrates the height and diameter of the coffee maker for accurate sizing.

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information or technical support, please contact KYBOLT customer service. Keep your purchase receipt as proof of purchase.

For assistance, please refer to the contact information provided with your product packaging or visit the official KYBOLT website.

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