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Garvee Fast Brew Commercial Coffee Urn

Garvee 120 Cup Fast Brew Commercial Coffee Urn

Instruction Manual

Introduction

Thank you for choosing the Garvee 120 Cup Fast Brew Commercial Coffee Urn. This appliance is designed for efficient and large-scale coffee brewing, ideal for commercial settings, events, and large gatherings. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your coffee urn. Please read all instructions carefully before use and retain this manual for future reference.

Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse 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 customer service for examination, repair, or adjustment.
- 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 cord hang over edge of 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 plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off,” then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Scalding may occur if the lid is removed during the brewing cycles.

Product Overview

The Garvee Commercial Coffee Urn is constructed from food-grade stainless steel, designed for durability and ease of

cleaning. It features a high-capacity brewing system and a reliable spigot dispenser.



Image: Front view of the Garvee Commercial Coffee Urn, showcasing its stainless steel exterior and dispenser.

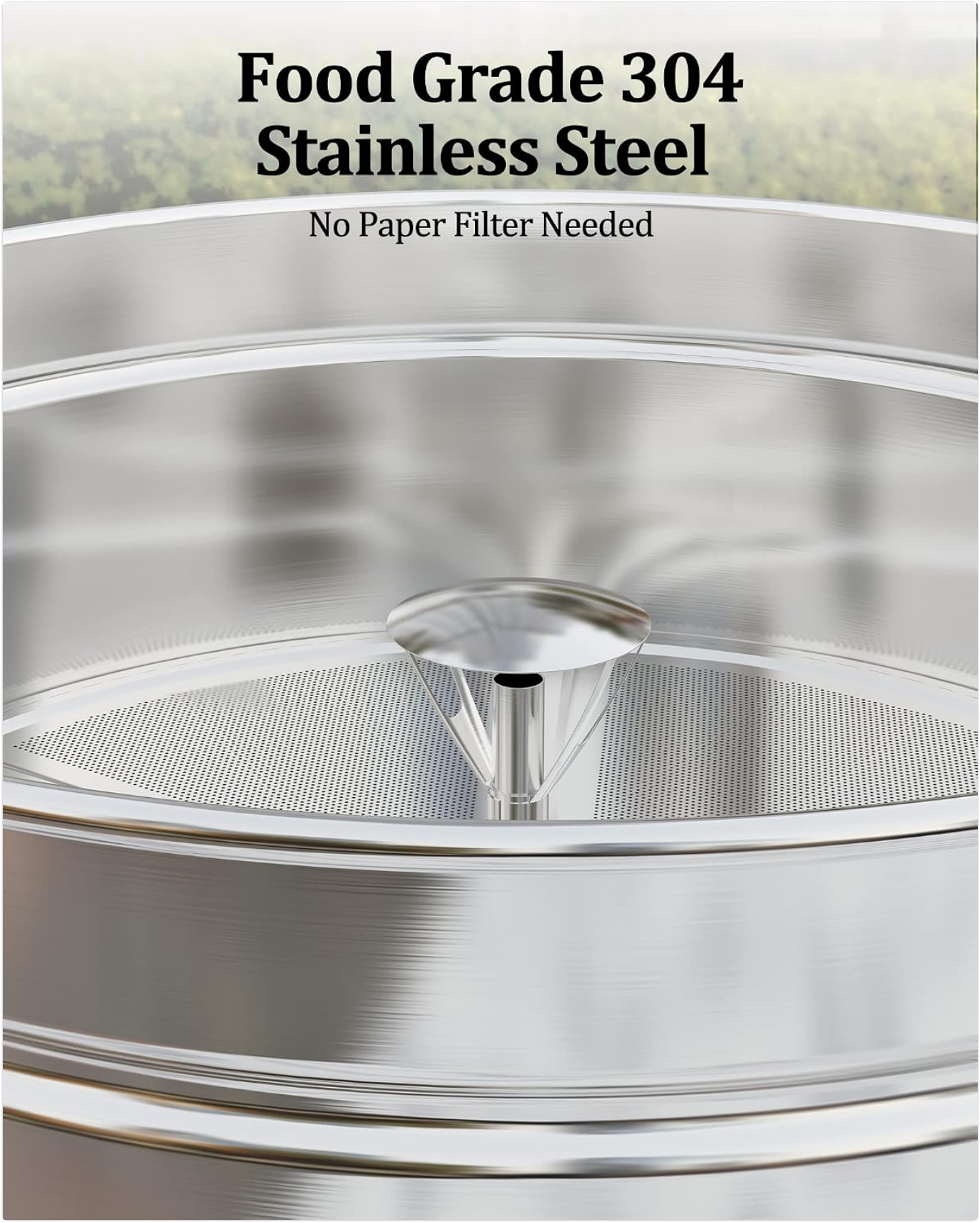

Image: Close-up view of the internal food-grade 304 stainless steel filter, indicating no paper filter is needed.

Key Components:

- **Lid:** Secures the brewing chamber.
- **Brew Basket/Filter:** Holds coffee grounds (integrated stainless steel filter).
- **Water Level Indicator:** Shows the amount of water inside the urn.
- **Spigot Dispenser:** For easy serving of brewed coffee.
- **Power Switch:** On/Off control.

- **Indicator Lights:** Typically for 'Brewing' and 'Keep Warm' status.

Setup

1. **Unpacking:** Carefully remove the coffee urn and all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the lid, brew basket, and inside of the urn 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 the edge of the counter. Ensure there is adequate ventilation around the unit. Do not place near flammable materials.
4. **Power Connection:** Ensure the power switch is in the 'OFF' position before plugging the unit into a grounded electrical outlet.

Operating Instructions

Follow these steps for brewing coffee:

1. **Fill with Water:** Remove the lid and brew basket. Fill the urn with cold, fresh water up to the desired level, indicated by the water level gauge. Do not overfill or underfill.
2. **Add Coffee Grounds:** Place the brew basket back into the urn. Add the appropriate amount of coarse-ground coffee to the brew basket. For best results, use approximately 0.5 to 0.6 ounces (14-17 grams) of coffee per cup (6 oz). Adjust to taste. The integrated stainless steel filter eliminates the need for paper filters.
3. **Secure Lid:** Place the lid firmly on the urn. Ensure it is properly seated to prevent steam from escaping during brewing.
4. **Start Brewing:** Plug the power cord into a suitable electrical outlet. Flip the power switch to the 'ON' position. The brewing indicator light will illuminate. The urn will begin heating water and percolating coffee.



Image: Graphic illustrating the brewing capacity of 120 cups in approximately 60 minutes.



Image: Diagram showing the internal heating process, reaching 100°C for brewing.

5. **Brewing Completion:** Once brewing is complete (approximately 60 minutes for 120 cups), the brewing indicator light will turn off, and the 'Keep Warm' indicator light will illuminate. The urn will automatically switch to a warming cycle to maintain the coffee at an optimal serving temperature.
6. **Dispensing Coffee:** Place a cup under the spigot. Push the spigot lever down to dispense coffee. Release the lever to stop the flow.

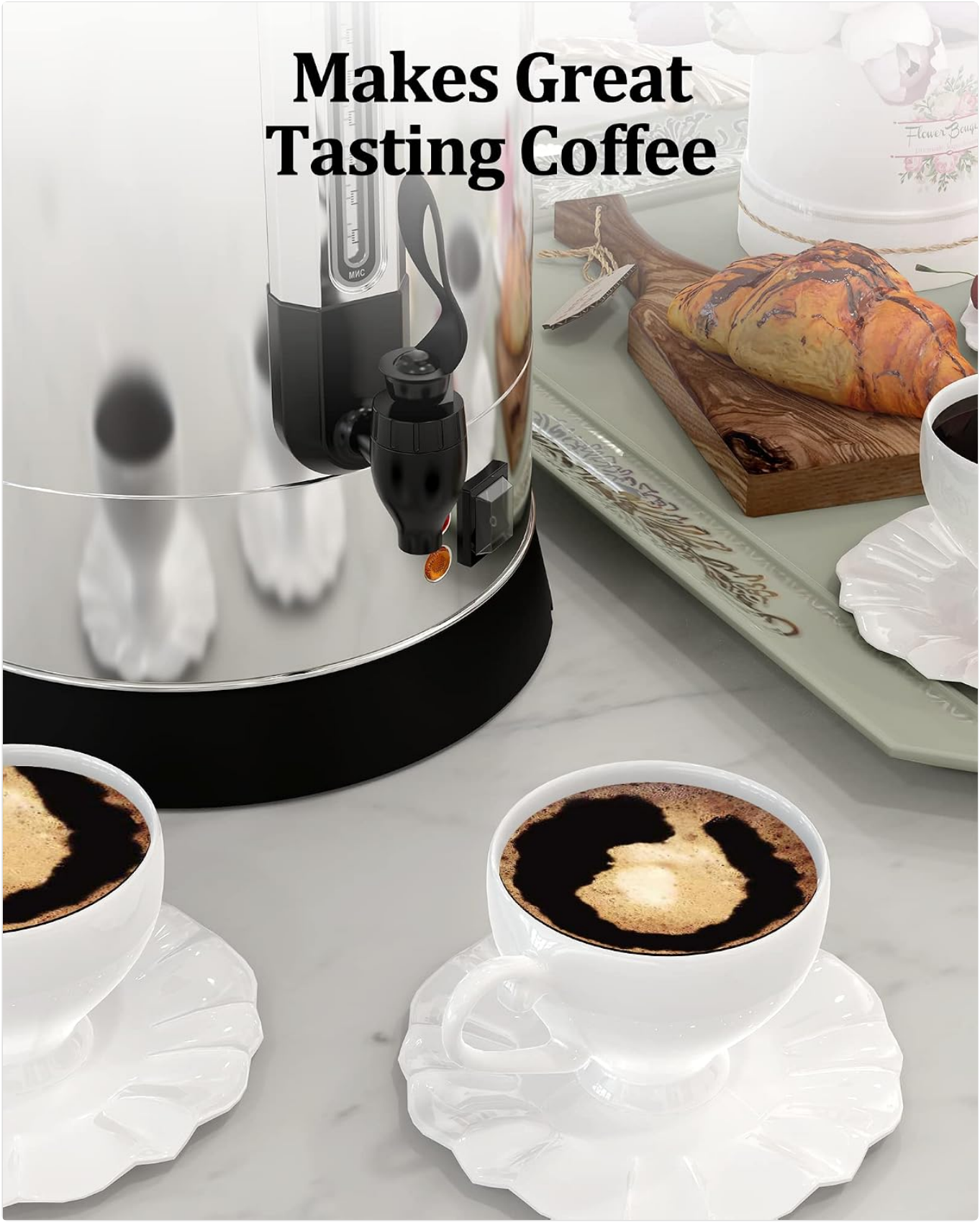

Image: The coffee urn dispensing freshly brewed coffee into two white cups.

Temperature Control: The urn automatically maintains the coffee at a suitable serving temperature after brewing. There are no manual temperature adjustments required for this function.

Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life 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 lid, brew basket, and the inside of the urn with warm, soapy water. Use a soft brush or sponge to remove any coffee residue.
    - Rinse all components thoroughly with clean water.
    - Wipe the exterior of the urn with a damp cloth. Do not immerse the base of the urn in water.
    - Dry all parts completely before reassembling or storing.
2. **Descaling (Monthly or as needed):** Mineral deposits from water can build up over time, affecting performance. Descale your urn regularly.
    - Fill the urn with a solution of equal parts white vinegar and water, or use a commercial descaling agent according to its instructions.
    - Place the brew basket (empty) and lid back on the urn.
    - Turn the urn on and allow it to complete a full brewing cycle with the descaling solution.
    - After the cycle, turn off and unplug the urn. Let the solution sit for 15-30 minutes.
    - Drain the solution through the spigot.
    - Rinse the urn thoroughly by filling it with clean water and running 2-3 full brewing cycles with just water to remove any vinegar taste or descaling agent residue.
3. **Storage:** Store the clean, dry coffee urn in a cool, dry place.

Troubleshooting

Problem	Possible Cause	Solution
Coffee not brewing.	Urn not plugged in; power switch off; no water.	Ensure unit is plugged in and power switch is ON. Check water level.
Coffee tastes weak.	Not enough coffee grounds; grounds too coarse; brewing too quickly.	Increase amount of coffee grounds. Use medium-coarse grind. Ensure proper water-to-coffee ratio.
Coffee tastes bitter.	Too many coffee grounds; grounds too fine; over-extraction.	Reduce amount of coffee grounds. Use coarse grind. Clean the urn thoroughly.
Slow brewing.	Mineral buildup (scaling).	Perform descaling procedure as outlined in the Maintenance section.
Spigot drips.	Residue in spigot; spigot not fully closed.	Clean the spigot thoroughly. Ensure the lever is fully released to the closed position.

Specifications

Feature	Detail
Brand	Garvee

Feature	Detail
Model Name	Fast Brew Commercial Coffee Urn
Capacity	18 Liters (approx. 120 cups)
Material	Food Grade Stainless Steel
Color	Silver
Product Dimensions	11.4"D x 11.4"W x 22.8"H
Item Weight	10.73 pounds
Operation Mode	Fully Automatic
Coffee Input Type	Ground Coffee
UPC	198290435012



Image: Diagram showing the product dimensions: 11.4 inches diameter and 22.8 inches height.

Warranty and Support

For warranty information or technical support, please refer to the product packaging or contact Garvee customer service directly. Keep your purchase receipt as proof of purchase.

Contact Information: Please visit the official Garvee website or refer to the contact details provided with your product for support.

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