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SYBO SR-CP40B

SYBO SR-CP40B 6L Commercial Coffee Urn Instruction Manual

Model: SR-CP40B | Brand: SYBO

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the SYBO SR-CP40B Commercial Coffee Urn. Failure to follow these safety guidelines may result in fire, electric shock, serious injury, or property damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a properly grounded 110-120V AC outlet. Do not immerse the power cord, plug, or appliance in water or other liquids. Unplug the urn from the outlet when not in use and before cleaning.
- **Hot Surfaces:** The exterior surfaces of the coffee urn become hot during operation and remain hot for some time after use. Always use the insulated handles when moving the urn. Avoid direct contact with hot surfaces.
- **Children and Pets:** Keep the appliance out of reach of children and pets. Close supervision is necessary when any appliance is used by or near children.
- **Proper Placement:** Place the urn on a stable, flat, heat-resistant surface, away from edges and out of reach of children. Do not place on or near a hot gas or electric burner, or in a heated oven.
- **Intended Use:** Use this appliance only for its intended purpose of brewing coffee or heating water. Do not use for other liquids or food items.
- **Damage:** 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 assistance.

PRODUCT OVERVIEW

The SYBO SR-CP40B Commercial Coffee Urn is designed for efficient and large-volume coffee brewing or hot water dispensing. It features durable stainless steel construction and user-friendly components.



Image: The SYBO SR-CP40B 6L Commercial Coffee Urn, showcasing its stainless steel body and spigot.

Key Components:

- **Urn Body:** Constructed from food-grade 304 stainless steel for durability and dent resistance.
- **Lid:** Features a twist-lock mechanism for secure placement and safe handling.
- **Insulated Handles:** Located on the sides and top for safe transport and handling when hot.
- **Spigot Dispenser:** High-quality, drip-free spigot for reliable and effortless dispensing.
- **Filter Basket:** Durable, reusable filter basket eliminates the need for paper filters.
- **Percolating Stem:** Central component for the brewing process.
- **Water Level Markings:** Clear internal and external markings for accurate filling.
- **Indicator Lights:** "Heating" (red) and "Keep Warm" (orange) lights to show operational status.

- **On/Off Switch:** Sealed switch for safe power control.

Stainless Strong, Safely Served

Food Grade 304 Stainless Steel



Durable Side Handles



Dent Resistant Body



Drip-free Spigot

SYBO commercial coffee urn guarantees safe, long-lasting performance with every pour.

Image: Detailed view of the urn's interior, showing the durable stainless steel, filter basket, and insulated side handles.

Simplified Refill Process

Save Money, Save Time



Interior water level markings for easy refilling

You'll always know precisely how much water to add for refilling.

No paper filter needed!

Durable & Easy to clean duty
filter basket ready to go.



Image: Close-up of the internal water level markings and the reusable filter basket, highlighting the simplified refill process.

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, lid, filter basket, and percolating stem with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the coffee urn on a stable, level, heat-resistant surface near a grounded electrical outlet. Ensure adequate

clearance around the unit for ventilation.

4. Assemble Internal Components:

- Insert the percolating stem into the center hole at the bottom of the urn.
- Place the filter basket onto the percolating stem.

Your browser does not support the video tag.

Video: This video provides a general overview of the SYBO stainless steel coffee maker, including assembly of internal components.

OPERATING INSTRUCTIONS

1. **Fill with Water:** Pour cold water into the urn, ensuring it does not exceed the "MAX" fill line. Use the internal or external water level markings for accurate measurement. The 6L model brews approximately 40-45 cups.
2. **Add Coffee Grounds:** Place desired amount of medium-ground coffee into the filter basket. Do not use fine-ground coffee as it may clog the filter. No paper filters are required.
3. **Secure the Lid:** Place the lid on the urn and twist it clockwise to lock it securely in place. This prevents accidental spills and maintains heat.
4. **Power On:** Plug the power cord into a grounded electrical outlet. Flip the On/Off switch to the "On" position. The red "Heating" indicator light will illuminate.
5. **Brewing Process:** The urn will begin heating and percolating. Brewing typically takes 30-40 minutes for a full pot. Once brewing is complete, the red "Heating" light will turn off, and the orange "Keep Warm" light will illuminate, indicating the coffee is ready to serve and will be maintained at an optimal temperature.
6. **Dispensing Coffee:** To dispense, press the spigot lever backward for a quick pour, or lift it upward to lock it in the open position for continuous dispensing. Release the lever to stop the flow.

Brew Safely, Serve Warm



CE Listed



ETL US &
Canada



NSF Listed



SYBO coffee urn offers automatic shut-off, keep-warm function, and a ready-to-serve indicator light.

Image: Close-up of the control panel, showing the "Heating" and "Keep Warm" indicator lights and the On/Off switch.

Your browser does not support the video tag.

Video: This video demonstrates the setup and operation of the SYBO coffee maker, including filling, adding grounds, and dispensing.

MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the urn and allow it to cool completely before cleaning.
2. **Disassemble:** Remove the lid, filter basket, and percolating stem. Discard used coffee grounds.
3. **Wash Components:** Wash the lid, filter basket, and percolating stem in warm, soapy water. Rinse thoroughly and dry.
4. **Clean Urn Interior:** Wash the interior of the urn with warm, soapy water and a soft cloth or sponge. Avoid abrasive cleaners or scouring pads that could scratch the stainless steel. Rinse thoroughly.
5. **Clean Urn Exterior:** Wipe the exterior with a damp cloth. Do not immerse the urn body in water.
6. **Descaling:** Over time, mineral deposits may build up. Descale the urn periodically (e.g., monthly or as needed based 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, brew a cycle, let it sit for an hour, then rinse thoroughly multiple times.
7. **Spigot Maintenance:** If the spigot becomes clogged or needs replacement, refer to the video below for detailed instructions.

Your browser does not support the video tag.

Video: This video demonstrates how to replace the spigot on the SYBO stainless steel percolator coffee pot.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee is weak/watery.	Insufficient coffee grounds, too coarse grind, or too much water.	Increase coffee grounds, use a medium grind, or reduce water volume.
Coffee is too strong/bitter.	Too many coffee grounds, too fine grind, or over-extraction.	Reduce coffee grounds, use a coarser grind, or ensure proper water-to-coffee ratio.
Urn not heating.	Not plugged in, power switch off, or electrical issue.	Ensure power cord is securely plugged in and the On/Off switch is in the "On" position. Check power outlet.
Spigot is dripping.	Spigot not fully closed or internal seal issue.	Ensure the spigot lever is fully released. If dripping persists, the spigot may need cleaning or replacement (refer to Maintenance section).
Brewing is noisy or vibrating.	Normal operation for percolators, especially during initial heating.	This is typically normal. Ensure the urn is on a stable surface.

SPECIFICATIONS

Feature	Detail
Model Number	SR-CP40B
Capacity	6 Liters (approx. 40-45 cups)
Material	Food-grade 304 Stainless Steel
Power	110-120V
Product Dimensions	9.5"D x 9.5"W x 16"H

Feature	Detail
Weight	5.56 Pounds
Special Features	Lightweight, Portable, Thermal, Water Filter (built-in), Heat/Keep Warm Indicator Lights
Coffee Maker Type	Percolator
Certifications	ETL Certified
Color	Black (base and handles)

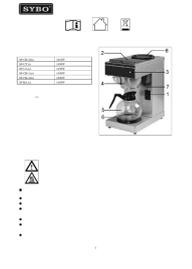
WARRANTY AND SUPPORT

SYBO offers a reliable warranty for your peace of mind:

- 30-Day Refund/Replacement:** If you are not satisfied with your product, you may be eligible for a refund or replacement within 30 days of purchase.
- 2-Year New Replacement Warranty:** This product is covered by a 2-year warranty for new replacements in case of manufacturing defects or malfunctions under normal use.

For warranty claims, technical support, or any questions regarding your SYBO Commercial Coffee Urn, please contact SYBO customer service through the retailer where the product was purchased or visit the official SYBO website for contact information.

Related Documents - SR-CP40B

	<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>

User Manual

HEAT LAMP

Model: DL2112-ADL2112-B

Rated voltage: 115/220V, 50/60Hz

PLEASE READ AND KEEP THESE INSTRUCTIONS INDOOR USE ONLY



[SYBO DL2112 Heat Lamp User Manual](#)

User manual for the SYBO DL2112 Heat Lamp, covering safety instructions, preparation, operation, cleaning, maintenance, disposal, and warranty information.

BAIN MARIE

INSTRUCTIONS FOR THE WET HEAT SOUP WARMER

Specifications Capacity: 2L
Voltage: 220V, 240V AC 50Hz
120V AC 60Hz

Important Information

* This is a hot surface. Please use caution when handling. Do not touch the heating element or the inner pot when the warmer is hot. The temperature control knob is an automatic control. Do not operate the warmer at the lowest setting to maintain correct cooking temperature. Heat is maintained when the warmer is on.

* Always use dry hands when touching the warmer. Do not touch the warmer when it is hot. Do not touch the warmer when it is hot. Do not touch the warmer when it is hot.

* The warmer is not to be used for cooking. Do not use the warmer for cooking. Do not use the warmer for cooking. Do not use the warmer for cooking.

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[Sybo Bain Marie Wet Heat Soup Warmer Instructions and Operation Guide](#)

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.