CARE AND CLEANING

CLEANING
Unplug cord from power point then remove percolator from base. ALLOW the percolator to cool before cleaning.
Wash and rinse the inside of the percolator, water tube, lid, filter basket and basket lid with hot soapy water, then rinse with cold water after each use.
To remove coffee stains from inside percolator dissolve 1 tablespoon of Bicarbonate of Soda with 1 cup of warm water and pour into base of percolator add sufficient water to cover affected areas. Stand for several hours or overnight. Rinse thoroughly.

To clean the outside stainless steel surface, wipe with a damp cloth or spray with window cleaner and dry with a clean towel or kitchen paper.

Removal of mineral deposits
Continual use and the use of hard water can cause the build up of mineral deposits in the percolator body and water tube. If these deposits are not removed, the brew time can become excessive. The build up of oils and stains can also occur from inside the percolator.
To remove any deposits as well as oils and stains the following steps can be taken.
Periodically remove oils and stains from inside the coffee maker with a kettle descaler product available from electrical departments in major department stores.

Do not immerse the coffee percolator or cord and base in water or other liquid.

NOTE!
RECIPES

KALHUA DELIGHT
1 teaspoon Tia Maria
1 tablespoon Kalhua
1 tablespoon Malibu
1 cup percolator coffee
½ cup milk
Combine all ingredients, serve immediately.

JAMAICAN HEAVEN
1 tablespoon Jamaican Rum
1 tablespoon chocolate syrup
1 tablespoon Baileys Irish cream
1 cup strong percolator coffee
½ cup thin cream
¼ teaspoon freshly ground nutmeg
Combine all ingredients, mix well, and dust lightly with nutmeg.

FRUITY CAFFEINE DELIGHT
1 teaspoon Grand Marnier
1 teaspoon Brandy
1 teaspoon Cherry Kirsch
1 cup strong black coffee
½ cup milk
2 tablespoons double cream
Combine the first 5 ingredients, mix well. Serve topped with extra cream.

GREEK COFFEE
2 tablespoons Black Sambuca
1 cup strong black coffee
½ teaspoon pure vanilla essence
Combine all ingredients mix well, serve.

COCONUT COFFEE RUMBLE
2 tablespoons Malibu liqueur
1 tablespoon Black Sambuca
2 tablespoons Tia Maria
1 tablespoon Whisky
2 cups strong black coffee
½ cup milk
Combine all ingredients, mix well.

SICILIAN COFFEE
2 teaspoons Marsala
1 cup strong black coffee
½ teaspoon pure vanilla essence
½ cup milk
Combine all ingredients, mix well.

TROPICAL BEAN PARADISE
2 teaspoons Malibu
1 teaspoon Grand Marnier
1 teaspoon Cherry Vodka
1 tablespoon Midori
2 cups coffee
½ cup cream
¼ teaspoon cinnamon
Combine all ingredients, mix well, serve.

NOTE! These recipes can be doubled or halved depending on the number of serves required.
KNOW YOUR BREVILLE CAFÉ CORD FREE

1. Stainless steel percolator body with 12 cup capacity
2. Stainless steel percolator lid with clear handle allows you to view the coffee percolating process.
3. Easy to grip cool touch handle.
4. ‘Coffee ready’ signal light comes on automatically when coffee is ready to drink. The coffee ready light will continue to glow indicating the percolator is keeping the coffee warm.

Operating Your Breville Café Cord Free

OPERATING YOUR BREVILLE CAFÉ CORD FREE

BEFORE THE FIRST USE:
Before percolating coffee for the very first time, clean the Café Cordfree as follows:
1. Remove any promotional labels and packaging from the unit.
2. Wash the insides of the coffee percolator, lid, water tube, basket and basket lid with hot sudsy water.
3. Rinse all parts thoroughly with clean cold water.

DO NOT IMMERSE CAFÉ CORDFREE PERCOLATOR OR CORDLESS BASE IN WATER OR ANY OTHER LIQUID.

PERCOLATING COFFEE
For perfect coffee every time, always fill your percolator with fresh COLD water.
1. Remove filter basket, filter basket lid and water tube from inside the percolator body.
2. Fill the inside of the percolator body with fresh cold water to the desired cup measurement levels, marked between 6 and 12 cups inside the percolator body. Make at least 4 cups or more at a time to assure best flavour.
3. Add coffee (medium ground for percolator) evenly inside the filter basket, approximately 1 level tablespoon per cup, depending on your taste. (see suggested amounts below). When adding coffee to basket, place finger over the stem to prevent coffee from falling through. Cover the basket with basket lid.

<table>
<thead>
<tr>
<th>Cups of brew</th>
<th>Tablespoons of coffee</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>4-5</td>
</tr>
<tr>
<td>6</td>
<td>5-6</td>
</tr>
<tr>
<td>8</td>
<td>6-8</td>
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<tr>
<td>10</td>
<td>8-10</td>
</tr>
<tr>
<td>12</td>
<td>8-12</td>
</tr>
</tbody>
</table>

4. Seat the water tube into the bottom of the percolator (rounded bottom of tube sits in bottom of the percolator). If the water tube is not seated properly, the percolator will not perk. Slip the basket on the water tube.

COFFEE READY SIGNAL LIGHT

‘Coffee ready’ signal light comes on automatically when coffee is ready to drink. The coffee ready light will continue to glow indicating the percolator is keeping the coffee warm.

NOTE!

Failure to replace the basket lid may result in the coffee grounds overflowing into the liquid.

Firmly replace percolator lid.

5. Place the power base on a level surface and place percolator on base. Connect power plug to a 240V power outlet and switch power on.

NOTE!

Never turn the power to the percolator on without water or liquid coffee in it. Never operate percolator when empty.

NOTE!

The ‘Coffee ready’ indicator light will not illuminate UNTIL the coffee percolating process is finished.

When the coffee has finished percolating the ‘coffee ready’ signal light will illuminate to indicate the coffee is ready. The coffee will then automatically keep the coffee warm until the percolator is switched “off”.

Switch the percolator “off” at the power point when the percolator is empty or when you no longer want to keep the coffee warm.

NOTE!

NEVER leave the percolator plugged into the power point if it is empty of liquid as permanent damage may result.
TO REHEAT COFFEE.
- To reheat, remove the filter basket and water tube from the percolator.
- Replace lid and place percolator on the power base.
- Switch “on” at the power point.
- Café Cordfree will heat and ready light will illuminate when coffee has reached the correct temperature. The time will vary depending on the amount of coffee in the percolator.
- Do not reheat with less than 4 cups in the coffee maker.

BREVILLE RECOMMENDS SAFETY FIRST

Congratulations on your purchase of your new Breville Café Cordfree coffee maker. We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind.

In addition, we ask that you exercise a degree of care when using an electrical appliance and adhere to the following instructions.

READ THESE INSTRUCTIONS BEFORE OPERATING AND SAVE FOR FUTURE REFERENCE.

Do not touch hot surfaces. Use handles.
Do not immerse power base, plug or percolator body in water or any other liquid.
Do not allow the cord to hang over counters, benchtops or similar. Use the cord shortener facility in the power base.
Do not open lid while the percolator is in use. Make certain the lid is firmly in place before the percolator is switched on.
Do not place the percolator on an electric hot plate, gas flame or in an electric oven.
If this appliance becomes damaged in any way return to your nearest authorised Breville Service Centre for examination, adjustment or repair.

In the interests of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Should there be any signs that the cord is worn, cracked or damaged in the slightest degree, the entire appliance should be returned to your nearest authorised Breville Service Centre for repair or replacement.

This appliance is not intended for use by young children or infirm persons without supervision.

This appliance is intended for household use only. Do not use this appliance for other than its intended use. Do not use outdoors.
Always use the appliance on a dry level surface.

Warning – External Surfaces may become hot during operation and could cause injury. Breville recommends using handles only, when unit is heated.

HINTS FOR BEST RESULTS

Ensure that the percolator jug, basket, water tube and lid are all kept clean and free from grease or sediment which can impair the coffee flavour - clean them after each time used.

Use only coffee recommended for use in percolators. Medium coarse ground. Using finely ground coffee such as that suitable for a filter coffee maker can result in the ground coffee falling through into the percolated coffee.

It is recommended that you use 1 level tablespoon of medium coarse ground coffee for each cupful, but adjust according to taste.
Always use fresh cold water for making the coffee.
Coffee left on keep warm for longer than 1 hour will loose flavour and become bitter.
Never boil brewed coffee as it will become bitter.

To maintain coffee freshness, reseal opened packets of coffee or place in airtight container, then store in the refrigerator or freezer.

TO MAKE ADDITIONAL COFFEE IMMEDIATELY.
- Switch the Café Cordfree off at the power point.
- Taking care not to touch hot parts, wash and rinse the inside of the percolator body, filter basket and water tube, rinsing with COLD water.
- Follow the steps under “Percolating Coffee”.

Always use fresh cold water for making the coffee.
Coffee left on keep warm for longer than 1 hour will loose flavour and become bitter.

To maintain coffee freshness, reseal opened packets of coffee or place in airtight container, then store in the refrigerator or freezer.