

WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your TOTAL CHEF AUTOMATIC COFFEE & WINE URN, or you require replacement parts, please telephone the following number for assistance:

North America **1-800-265-8456**

The Service Advisors will advise you on the best course of action. Koolatron has Master Service Centres at these locations:

Koolatron USA	Koolatron Canada
4330 Commerce Dr.	27 Catharine Ave.
Batavia, NY	Brantford, ON
14020-4102	N3T 1X5
U.S.A.	CANADA

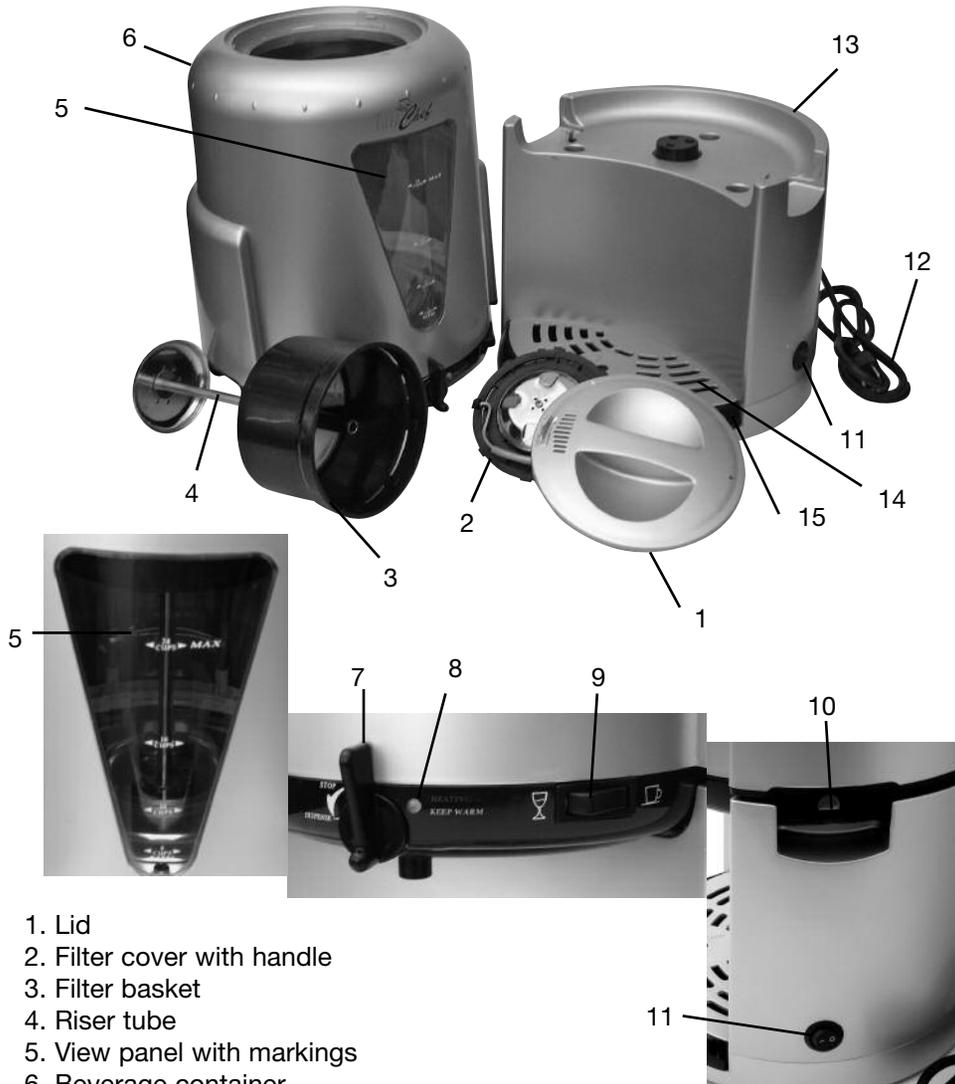
A Koolatron Master Service Centre must perform all warranty work.



Automatic Coffee & Wine Urn



COMPONENTS



1. Lid
2. Filter cover with handle
3. Filter basket
4. Riser tube
5. View panel with markings
6. Beverage container
7. Tap
8. Indicator lamp
9. Selection switch
10. Grip with unlock button (both sides)
11. On/off switch
12. Power cord
13. Unit Base
14. Drip plate
15. Removable drip tray

TECHNICAL SPECS

Rating: 120V / 60Hz
 Power: 1000W
 Dimensions: H 18.5" x D 10.5"
 Capacity: 24 cups

**Carefully read the following directions. They provide important information with regard to safety, use and maintenance.
 Keep this booklet safe for future reference.**

GENERAL SAFEGUARD

- After unpacking the appliance, check that it is undamaged and that no parts are missing. If this is not the case, contact our customer service centre.
- All packaging (plastic bags, polystyrene foam, etc.) should be kept out of the reach of children as it could be dangerous.
- Before connecting check that the supply voltage details marked on the appliance agree with those of the electricity supply. The label is found on the bottom of the appliance.
- Do not touch the appliance with wet or damp hands.
- This appliance is suited to prepare and keep warm tea, coffee and mulled wine; not suitable for use with other beverages.
- Indoor use ONLY, and placed on a level, sturdy and heat-resistant surface.
- The appliance is not intended to be filled with warmed beverages in order to keep them warm, because the beverages are automatically heated or boiled.
- Keep electrical cord away from water or other liquids, hot surfaces or open flames.
- Handle the electrical cord carefully; pull only on the plug not the cord.
- Always unplug the unit during assembly, cleaning, or when not in use.
- Do not touch the casing of the appliance during operation. When in use, the casing becomes very warm. To remove the lid, turn off the appliance and wait until cooled.
- Do not transport the appliance when filled with hot liquid.
- Should not be used with other parts or accessories that are not part of the set. Using such unauthorized parts or accessories may cause injury.
- Only adults should operate the appliance. During operation, never leave it unattended.
- Do not overfill the appliance.
- Make sure the lid is tightly closed, the beverage container is locked into place on the base unit and the drip tray is in place before switching the unit ON.
- Do not open the container during the brewing or heating process.
- Make certain that the filter cover is firmly in place on the filter basket.
- Carefully clean the appliance following each usage.
- Do not use corrosive or abrasive cleaning agents to clean the surface of the appliance. If needed, clean the appliance with a soft, dry towel.
- The appliance is NOT dishwasher safe.

USAGE

FILLING WITH WINE OR WATER

1. Turn the lid in the OPEN direction and remove it.
2. Turn the filter cover counter-clockwise and remove it and remove the filter basket.
3. Add the wine or water to the beverage container, do not exceed the maximum amount indicated. Use a measuring cup or something similar to fill with water. Do not hold the container directly under a water tap.
4. Set the filter basket in place, with the basket facing upward.
5. Preparation of mulled wine: You can add spices to your wine according to taste by placing the spices of your choice into the filter basket.

PREPARING TEA OR COFFEE

1. Place the tea or ground coffee into the filter basket according to the amount of water that has been filled.
2. Place the filter cover onto the filter basket. Turn the filter cover clockwise, until the filter cover latch fits into the notches on the filter basket.
3. Place the casing lid onto the beverage container. The arrow must be pointing toward the marking OPEN.
4. To close the lid, press it down while turning in the CLOSE direction.
5. Set the selection switch to the correct position.

SETTING THE BEVERAGE SELECTION SWITCH

Each individual switch position is setting different temperatures. Mulled wine and some teas require only warming and should not be boiled. For other teas or coffees, the water must boil to facilitate brewing.

1. To prepare mulled wine, set the selection switch to the symbol of the glass.
2. To prepare coffee or tea, set the selection switch to the symbol of the cup.

SWITCHING ON THE APPLIANCE

1. Plug the power cord into an AC receptacle.
2. Set the ON/OFF switch to "I", the indicator lamp lights up.
3. When the mulled wine is hot enough, or when the brewing process for coffee or tea has been completed, the heating function is automatically and audibly switched off. The temperature maintenance function is automatically switched on. The green indicator lamp will illuminate.
4. The beverage is ready for pouring.

Note: We recommend that you do not keep heated beverages warm for more than 2 hours.

POURING BEVERAGES

1. Place a cup under the tap, turn the tap in the direction of DISPENSE.
2. Set the tap back to STOP.

REMOVING AND REPLACING THE BEVERAGE CONTAINER

1. Set the on/off switch to "O".
2. Press the unlocking buttons on both grips, and remove the container from the base unit.
3. To return the container, set it into place on the base unit with its view panel facing forward. It must audibly and noticeably lock into place.

REMOVING THE FILTER BASKET

- We recommend that you remove the filter basket and empty it, when the appliance has switched itself off and the temperature maintenance function has been switched on. Otherwise, the beverage will steep too long and have an overly strong or bitter flavour.
 - Be aware that the filter basket is not able to filter as finely as a normal tea or coffee filter. For this reason, some tea or coffee residue may remain in the container.
1. Turn the lid in the OPEN direction and remove it.
 2. Hold the handles of the filter cover and remove the entire filter basket.
 3. In order to close it, set the lid in place again and turn it in the CLOSE direction.

CLEANING

- Do not submerge the device in water or rinse it with running water.
- Do not use any solvents or abrasive cleaning agents.
- The appliance is not suited for cleaning in a dishwasher.
 1. Switch off the appliance and remove the plug from the AC receptacle.
 2. Allow it to cool completely before you begin cleaning.
 3. Hold down the unlocking buttons on both grips and remove the beverage container from the base unit.
 4. Remove the appliance lid and then the filter cover.
 5. Remove the filter basket.
 6. Rinse the filter basket and filter cover with warm water, and when necessary with a mild cleaning agent. Rinse with clear water.
 7. Clean the inner part of the beverage container carefully with a soft sponge and clear water. Rinse out with clear water, and let the water pour out through the tap.
 8. Wipe the exterior of the beverage container with a soft, dry towel.
 9. Remove the drip tray from the appliance and rinse with warm water, and when necessary with mild cleaning agent.
 10. Wipe the drip plate and outer surface of the appliance.
 11. Allow all parts to dry completely before putting the appliance away for storage, and always store the appliance with its lid left open.

TROUBLESHOOTING

PROBLEM

- During the heating process, liquid flows into the drip tray.

POSSIBLE CAUSE

- The tap is set to the DISPENSE position.

SOLUTION

- Move the tap into the CLOSE position.
- Only fill the container up to the max. filling point.

PROBLEM

- Your coffee or tea is not hot.

POSSIBLE CAUSE

- The selection switch is set to the symbol of the glass.

SOLUTION

- Set the selection switch to the symbol of the cup. In this position, the proper temperature for brewing tea or coffee will be reached. This is higher than the necessary temperature for preparing mulled wine.

PROBLEM

- The appliance does not function.

POSSIBLE CAUSE

- Plug not connected to AC receptacle?
- Appliance not switched on?
- Beverage container not set correctly in place on the lower part of the appliance?

SOLUTION

- Check to see if the power cord has been plugged in, if the appliance has been switched on, and if the beverage container has been placed correctly on the base unit.

RECIPES

MULLED RED WINE

makes approx. 4 portions

INGREDIENTS

1 L of good-quality, dry red wine, 1 lemon or orange (sliced), 2 cinnamon sticks, 3 cloves, 3 tbs. sugar

optional

1 pinch of cardamom and/or a vanilla bean

PREPARATION

Heat the red wine together with the spices as described in the user's manual.

SERVING SUGGESTION

Hold the rims of the glasses for the mulled wine briefly under cold water, then dip the brims into sugar – and you already have decorative and delicious rim of sugar. An orange slice can be used to garnish the rim.

MULLED WHITE WINE

makes approx. 8-10 portions

INGREDIENTS

2 L of white wine, 250 ml orange juice, 7 tbs. sugar, 6 tbs. mulled wine spice mix, 1 cinnamon stick, 1 pinch of cloves powder

Note: Mulled Wine Spice Mix - available at specialty food stores.

PREPARATION

Heat the white wine together with the spices as described in the user's manual. Vary and refine the recipe according to your own taste!

RED WINE PUNCH

INGREDIENTS

700 ml red wine, 1 clove, 1/4 cinnamon stick, 1/2 lemon, 2 oranges, 3 tbs. sugar, 200 ml black tea, 125 ml rum

PREPARATION

Boil the tea as described in the user's manual. Add the freshly squeezed juice together with the red wine and rum. Place the clove, cinnamon, orange and lemon rind in the strainer and boil as described in the user's manual, selector switch to the glass symbol. Serve hot!

IRISH COFFEE

INGREDIENTS (per serving)

40 ml Irish whiskey, 2 tbs. cane sugar, 300 ml strong, hot coffee, whipped cream, sliced orange rind & cloves for garnish

PREPARATION

Prepare the coffee as described in the user's manual. Warm Irish whiskey in a suitable container, pour into a glass and mix in the cane sugar. Fill the glasses up to just below the brim with coffee, top with whipped cream and garnish with orange rind & cloves.

CAFÉ AU LAIT

INGREDIENTS

1 L coffee, 1 L milk, 160 g grated milk chocolate

PREPARATION

Prepare coffee as described in the user's manual and pour into cups together with warmed milk one part to one part. Mix 1 tbs of grated chocolate into each cup and top generously with whipped cream. Garnish with additional chocolate and serve.

RECIPES

HAVANA COFFEE

INGREDIENTS (per serving)

125 ml strong coffee, 20 ml rum, 100 g whipping cream, 1 tbs sugar, zest from 1 orange

PREPARATION

Whip cream with sugar. Brew strong coffee and fill large cups or mugs with it. Add rum, top with whipped cream and garnish with orange zest.

ANDALUSE COFFEE

INGREDIENTS (for 2 servings)

125 ml condensed milk, 1 tbs. cocoa powder, 2 tbs. sugar, 125 ml strong, hot coffee, 40 ml dry sherry, 2 pinches of grated bittersweet chocolate

PREPARATION

Prepare coffee as described in the user's manual. In the meantime, bring the condensed milk together with cocoa powder and sugar to a boil in a suitable container and add to the coffee after the unit's brewing process has finished. Stir in sherry. Fill cups with the coffee mix and sprinkle a pinch of semisweet chocolate into each cup.

AMARETTO TEA

INGREDIENTS (per serving)

200 ml black tea, 1 tbs brown sugar, 40 ml Amaretto, 50 g whipping cream

PREPARATION

Prepare the tea as described in the user's manual. Fill a punch glass with 200 ml and mix well with brown sugar, then add the amaretto. Whip cream and add 2 tbs to the Amaretto Tea.

PINK TEA

INGREDIENTS

6 tbs black tea, 2 tbs rose petals, 500 ml water, sugar and Cognac to taste

Note: Rose Petals - available at specialty food stores.

PREPARATION

Brew tea and rose petals as described in the user's manual. Serve with sugar and cognac.

APPLE TEA

INGREDIENTS

1 L water, 3 apple peels, 5 tbs black tea, 1 tbs lemon tea

PREPARATION

Place the apple peels in filter and boil with water (selector switch to cup symbol). Add black tea to the filter and repeat the boiling process. Can be consumed warm or cold.

HOSTESS' DELIGHT

INGREDIENTS (per serving)

40 ml liquor of choice, 2 tbs. sugar, 300 ml strong, hot coffee, whipped cream

PREPARATION

Prepare the coffee as described in the user's manual. Pour liquor into a glass and mix in the sugar. Fill the glasses up to just below the brim with coffee, top with whipped cream.