



# H-CA 10 COFFEE-MAKER



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## USE

With each work cycle 10 litres of coffee are obtained.

The process takes between 40-50 minutes, depending on the temperature of the water when it is poured into the tank.

## CONSTRUCTION

The machine is constructed of 18/8 AISI-304 standard stainless steel throughout. The machine is supported on four feet with rubber buffers (A). The water is heated by an electric element. It also has the following features: a tap to empty and clean the tank (B), a filter (C) with a transparent cover (D) where the ground coffee is added, a recipient (E) for the filter, the coffee flows out of a tube (F) in the recipient. The machine is started up by an on-off button, with a light that indicates if the machine is in operation.

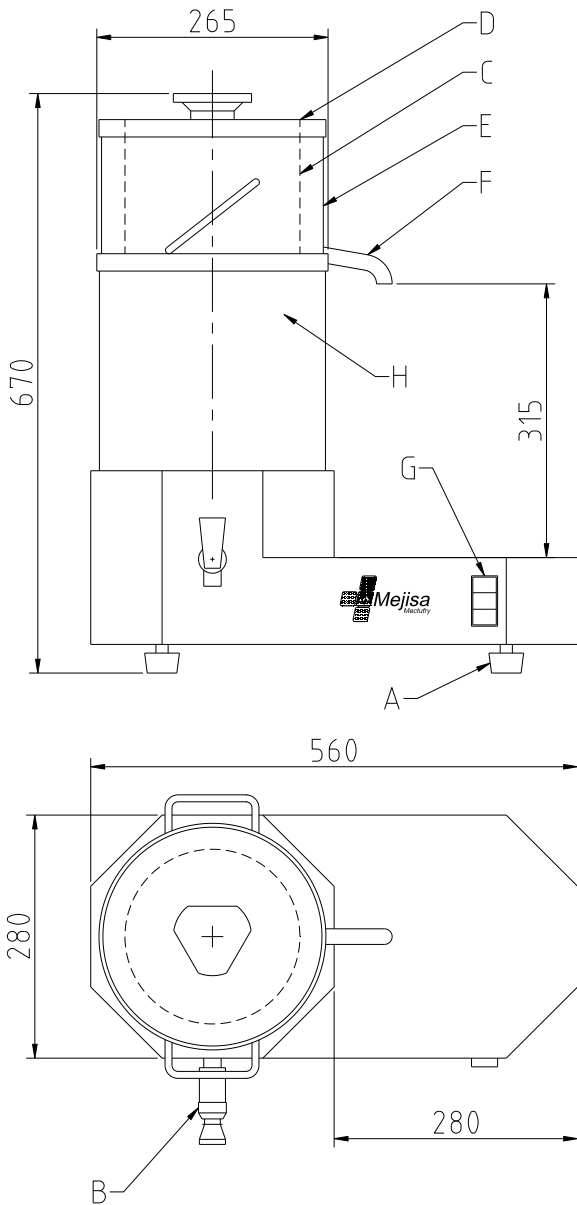
## OPERATION

Pour water into the tank (H) (10l. maximum). Put the ground coffee into the filter (C), attach the filter to the recipient and close the cover. Push the ON button (G). Liquid coffee starts flowing out of the tube (F) litre by litre, with 4 or 5 minutes gap between them.

Once the water tank is empty the machine stops automatically.

## NOTE

The manufacturer reserves the right to make partial or total modifications to the measurements or design of this machine without such changes forming grounds for complaint.



## CHARACTERISTICS

MODEL	H-CA 10
ELECTRICAL. RESISTANCE POWER (kW)	1'5
VOLTAGE AT 50 Hz. (Volts)	230 (single-phase)
TANK VOLUME (litres)	10
GROUND COFFEE CAPACITY (kg)	1
PROCESSING TIME (minutes)	45 (approx.)
NET WEIGHT (kg)	25

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