

COFFEE MAKER INSTRUCTIONS

1. Fill coffeemaker with cold water to desired amount.

- Other than making coffee or heating water, no other liquid should be heated in the coffeemaker to prevent damage to the heating unit.

2. Add coffee to basket using equivalents below.

- If grinding your own coffee beans, grind to medium coarseness for best results. Do not grind coffee too finely as this can cause the coffee basket to flood.
- Before adding bulk coffee to the basket, run the basket under running water to dampen. This will help minimize coffee grounds falling into the coffeemaker.
- Using a pot holder, carefully remove the coffee basket with grounds as soon as the brewing cycle is completed. This helps maintain the coffee flavor.
- Liquid must always cover the inside bottom of the appliance. If the appliance is allowed to run dry, it will cause damage to the internal components.

3. Plug coffeemaker into standard (120 volt) electrical outlet after filling.

Limit one pot per circuit. Each unit draws 12 amps.

4. Brewing time requires no longer than 1 minute per cup.

5. When finished, turn off and unplug the coffeemaker. Allow to cool. Rinse out coffeepot and basket before returning.



100 Cup Capacity

BULK COFFEE REQUIREMENTS

30-36 cups.....	approx. 2 cups bulk coffee
55-60 cups.....	approx. 3½ cups bulk coffee
90-100 cups.....	approx. 6 cups bulk coffee

One pound of coffee is equal to approx. 4¾ cups of ground coffee.



55 Cup Capacity