

Operating Instructions

For Coffee Maker

Measuring Water

Remove the basket and lid from the coffee maker. Fill the coffee maker with fresh COLD water to the desired fill line. Never fill beyond the top fill line. Never use HOT water to make coffee. **It take approx. a minute per cup to brew.**

Measuring Coffee

Measure ground coffee into the basket according to the chart. Place the basket assembly into the coffee maker heating well. Do not force the tube into place. Place lid on coffee maker. The lid is designed to distribute water over the coffee grounds. No perforated basket cover is needed for operation of coffee maker.

36-cup Model

Finished Brew (cups)	Ground Coffee (cups - strong)	Ground Coffee (cups - medium)
36	3 ¼	2
30	2 ¾	1 ¾
24	2 ¼	1 ½
18	1 ¾	1 ¼
12	1 ¼	1

Do not make less the 12 or more than 36 cups of coffee at one time.

55-cup Model

Finished Brew (cups)	Ground Coffee (cups - strong)	Ground Coffee (cups - medium)
55	6	4
45	5	3 ½
35	3 ¾	2 ¾
25	2 2/3	2

Do not make less the 25 or more than 55 cups of coffee at one time.

100-cup Model

Finished Brew (cups)	Ground Coffee (cups - strong)	Ground Coffee (cups - medium)
100	10	7 ½
80	8	6
60	6	4 ½
40	4	3

Do not make less the 40 or more than 100 cups of coffee at one time.

Brewing Coffee

To brew coffee plug in to 110v outlet. Red indicator light shows power on to unit. Coffee maker will heat water and brew coffee. Coffee is held at serving temperature until power is unplug.

Serving Coffee

To fill cups, gently pull the tap handle forward. Release to shut off. To fill pots, press down on the tap to lock open. Flip up to shut off.

Helpful Hints

For best results, make at least twelve cups of coffee at one time. To preserve flavor, remove basket & grounds when brewing is complete. Before brewing a second batch, cool coffee maker by rinsing with cold water. Use the lid as a drip catcher when removing basket and grounds. To reheat cold coffee, remove basket and tube before plugging in. If the tap drips, check that the tap bonnet is firmly tightened. If drip persists, unscrew the tap bonnet, then remove and replace silicone seat cup.

COFFEE MEASUREMENT TABLE

The amount of coffee grounds used can be adjusted to personnel taste by adding to or subtracting from these recommended qualities. Allow about one minute brewing time per cup of coffee when brewing less than 55 cups. Allow 45 to 50 seconds per cup for 55 cups and over.