

Operator Instructions  
Coffee makers

**MOST IMPORTANT: PLEASE POUR COLD WATER INTO  
COFFEE MAKER BEFORE PLUGGING IN; IF NOT, FUSE WILL  
MELT AND COFFEE MAKER WILL NOT WORK!!!**

ALWAYS use cold water.

To insure good, flavorful coffee, brew at least 12 cups at a time

Wet basket to hold grounds – no filter is needed.

To maintain the best coffee flavor, remove basket and coffee grounds as soon as brewing cycle has been completed. Coffee maker cover can be used to carry basket and grounds.

Rinse coffee maker with cold water to cool before making a second pot. Coffee maker will not perk while hot or filled with hot water.

Remove basket and percolator tube before reheating cold coffee.

<u>Finished Brew Number of 5 oz Servings</u>	<u>Regular Grind Coffee Number of 8oz Cups</u>	<u>Approximate Brewing Time</u>
12	1 3/8 cups	12 min.
16	1 2/3 cups	16 min.
20	2 cups	20 min.
24	2 1/4 cups	24 min.
30	2 3/4 cups	30 min.
36	3 1/8 cups	36 min.
40	3 5/8 cups	40 min.
48	4 1/8 cups	48 min.
50	4 3/8 cups	50 min.
55	4 3/4 cups	55 min.
60	5 cups	60 min.
72	6 cups	60 min.
84	7 cups	60 min.
100	8 cups	60 min.