



## Coffee Maker Operating Instructions

1. Fill coffee maker to the desired level with **COLD** water (Maker will not work with hot water).
2. Place **REGULAR/COARSE GRIND COFFEE** in the basket. There are no paper filters required so the coffee must be coarse enough so it does not fall through the holes in the basket provided.
3. Set the long metal pump into the heat well inside the coffee maker.
4. Gently set the basket with coffee grinds onto the pump. **DO NOT FORCE THE BASKET DOWN.**
5. Place the lid on the coffee maker.
6. Plug coffee maker into a regular 110 – 120 volt AC outlet.
7. Switch coffee maker **ON** (on 100 cup machines only). There is no **ON/OFF** switch on 36 or 55 cup machines.
8. Light will come on when coffee is ready. Coffee will remain at serving temperature as long as the urn is plugged in.

**If your maker does not work, check your fuse. If you are using an extension cord, plug the maker directly into the socket. These machines require a tremendous amount of power while they are percolating and you will not be able to plug in or operate any other electric appliances at the same time. Please remember that many sockets are often on the same fuse and one socket does not usually have a designated fuse.**

### CAUTION

**Do not** plug in without water in the percolator

Turn switch to **OFF** before disconnecting the cord from the wall outlet

This unit is for **coffee or water only**. Use for anything else will result in replacement charges

### Helpful Hints

**1 pound of coffee = 5 ½ cups coffee grounds**

36 cups requires about 3 cups coffee grounds

55 cups requires about 5.5 cups coffee grounds

75 cups requires about 6 cups coffee grounds

100 cups requires about 7.5 cups coffee grounds

35 minutes brew time

40 minutes brew time

55 minutes brew time

70 minutes brew time