



COFFEE MAKER

OPERATING INSTRUCTIONS:

1. Fill coffeepot with COLD water to desired amount.
2. Insert stem and basket into pot (use a paper towel for filter if desired).
3. Add coffee to basket (see equivalents below).
4. Plug coffeepot into standard electrical outlet.
5. When coffee has finished brewing, remove basket (be careful-basket is HOT). The pot will keep the coffee hot.

CLEANING INSTRUCTIONS:

1. Unplug coffeepot 30 minutes before finished serving, to give coffee time to cool off.
2. Carefully pour remaining coffee down drain.
3. Rinse out coffeepot and basket with warm water. NEVER IMMERGE COFFEEPOT IN WATER.

BREWING TIME:

It takes approximately 30 minutes to brew coffee in a 30 to 60 cup urn, 1 hour in a 90 to 100 cup urn.

COFFEE EQUIVALENTS

<u>Number of Cups</u>	<u>Coffee Measure</u>
30	3 Cups
55 to 60	4 Cups
90	7 Cups
100	8 Cups

One pound of coffee is equal to approximately 4 $\frac{3}{4}$ cups of ground coffee.

REMEMBER, you are renting this equipment. Be sure you are aware of the terms of the rental contract.

Always return equipment clean to avoid additional cleaning charges.

Questions or Trouble, Monday - Friday, 8 - 5: 708-485-8010
After Hours: 708-570-1701