



COFFEE MAKERS

OPERATING INSTRUCTIONS:

1. Always use coffee maker on a dry, level surface.
2. With basket and stem removed, fill coffeemaker with COLD water to desired cup level. Markings are on the inside of the coffeemaker.
3. Press stem into heating unit "well" in bottom of the coffeemaker, put basket on stem. You do not require any filters.
Place regular grind coffee in the basket, do not let any fall into the stem.
Do not use fine or drip grind coffee.
4. Plug coffee pot into standard electrical outlet with nothing else on the same circuit. **IMPORTANT --Unit draws full power while brewing.**
5. When coffee has finished brewing, remove the basket and stem using oven mitts.
USE CAUTION.. IT IS VERY HOT!!
You can leave unit plugged in to keep coffee hot.
6. ENJOY!!!!

BREWING TIME:

Allow approximately 1 minute brewing time for each cup of coffee.
The coffeemaker will stop perking automatically.

WATER AND COFFEE MEASUREMENTS:

Use approximately 1 cup of coffee per 20 cups of water.
One pound of coffee is equal to 4 ³/₄ cups of ground coffee.

CLEANING INSTRUCTIONS:

Empty and rinse out the coffee pot and basket before returning.

NEVER IMMERSE BASE IN WATER. DO NOT PUT IN DISHWASHER