

Cindy's Jumpers www.CindysJumpers.com (562) 841-7719

Coffee Urn (100 cup) User Instructions

INSTALLATION

1. Measure Water – Remove cover, percolating tube and basket assembly. Fill coffeemaker with fresh, cold water to desired fill line. Don not fill coffeemaker past top fill line.

NOTE: Never use hot water to make coffee.

2. Measure Coffee – Measure appropriate amount of coffee (see chart below) into coffee basket and set coffee basket on percolating tube. Position the bottom of percolating tube into heating well, but **DO NOT FORCE INTO PLACE**. Place cover on coffeemaker and turn to secure in place.

NOTE:	
<u>CUPS</u>	GROUND COFFEE
(5 oz serving)	(8 oz dry measure)
12-15	¾ cup
20-25	1 ½ cups
30-36	2 cups
40-45	2 ½ cups
50-55	3 ¼ cups
60-65	3 ¾ cups
80-85	5 ½ cups
95-100	6 ¼ cups

1 lb. of coffee equals 5 cups

GENERAL OPERATING PROCEDURES

- 1. Allow approximately 1 minute per cup brewing time.
 - **NOTE:** Never make less than the minimum capacity or more than the maxium capacity of your coffeemaker.
- Begin Brewing Plug cord into any AC grounded outlet (use 110-120 volts only).
 Select the "ON" position to start brewing. Signal light glows when coffee is ready to serve.
- After brewing, coffeemaker automatically witches to low heat and will keep coffee at proper serving temperature until unit is unplugged or the on/off switch is turned "OFF".
- 4. Using a hot pad, remove coffee basket and percolating tube. If coffee basket and percolating tube are not removed, bitter oils from the extracted grounds will drip into the coffee. Replace cover making sure it is completely secured into handle slot.
 - **NOTE:** Never plug in coffeemaker without water or liquid coffee in it. This will damage the coffeemaker and you will be responsible to pay the full retail value to place it.
- 5. Serve push or pull faucet and hold cup until full.

CLEANING

1.	No cleaning is required, just empty pour out all unused coffee and clean out the coffeemaker basket from used coffee grounds.