

## **50 CUP COFFEE MAKER INSTRUCTIONS:**

### **Important Safeguards**

1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or base in water or other hot liquid.
4. Close supervision is necessary when used near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors in inclement weather without shelter.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. Do not use appliance for other than intended use.
12. In replacing the cover, make sure that it is seated all around the rim of the body. To remove, grasp knob and lift off.
13. Scalding may occur if the lid is removed during the brewing cycles.
14. This coffee maker is equipped with a 3-prong grounding plug and must be plugged into a correctly polarized 3-prong grounding type wall receptacle.

### **Using the Coffee Urn**

1. Remove cover and basket. Check to see that spigot is closed. Fill urn with COLD, fresh tap water – fill according to markings on inside of urn for number of cups desired (see guide below). Do not overfill or underfill. Use COLD tap water – the automatic brewing cycle is timed to begin with a cold water start. If you start with warm or hot water, the coffee will brew very weak.

NOTE: MINIMUM BREW VOLUME IS 25 CUPS.

Wet coffee basket to help keep small particles of coffee from sifting through. Add desired amount of regular or percolator grind coffee to

basket and place basket on the pump tube. Use bottom of measuring cup to smooth out the grounds so you have a flat, even surface. Pump tube must be resting in center well.

Note: ground coffee quantities are printed on the side of the brew basket and on the following page. The number of cups is based on the use of a standard dry measuring cup.

The following chart suggests the amount of coffee to use for medium brew; amounts can be

varied to suit personal taste and particular coffees: Number of Cups

Number of

Cups

Amount of Coffee Number of Cups Amount of Coffee

25 2 cups 45 3 ¼ cups

30 2 ¼ cups 50 3 ½ cups

35 2 2/3 cups 55 4 cups

1. Replace the urn cover and secure into position by turning cover clockwise .
2. Plug into standard household 120 volt AC wall outlet only. To avoid unnecessary strain

on the heating mechanism, PLUG IN COFFEE URN AFTER THE WATER AND COFFEE ARE ADDED.

3. When coffee brewing is complete, percolating will stop and the green indicator light will

come on. The urn automatically switches to the “keep warm” setting to preserve fresh tasting coffee at hot, ready-to-serve temperature. For best flavor, remove coffee basket and pump tube when brewing is complete. REMOVE PARTS CAREFULLY; COFFEE MAKER AND PARTS WILL BE HOT. Also, be sure to unplug the urn when only 1 or 2 cups of coffee remain. Hot fruit or wine punches may be prepared in this coffee urn.

***Cleaning Instructions***

1. After each use, make sure plug is removed from wall outlet. Let urn cool. Remove cover,

coffee basket, and pump tube carefully – grounds and remaining coffee may still be warm.

2. Wash urn with warm water and detergent – NEVER IMMERSE BASE OF URN!

3. The cover, basket, and pump tube (with spring) may be placed in dishwasher. NEVER WASH URN BODY IN DISHWASHER!

4. Rinse all parts thoroughly and dry.