

# GENERAL INSTRUCTIONS

**MEASURE WATER-** Remove cover and basket assembly. Fill coffeemaker with fresh, cold water to desired fill line. Do not fill coffeemaker past top fill line. Never use hot water to make coffee.

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

**WASH BEFORE RETURNING-** Before returning unit and after each use, wash coffee basket, percolating tube and interior of the coffeemaker with warm, soapy water. Rinse thoroughly and dry. Wipe exterior with a damp cloth- **NEVER IMMERSER BASE IN WATER.**

## COFFEE MEASURING GUIDE

These are recommended amounts only- coffee strength can be adjusted to personal taste by adding or subtracting from these quantities.

<u>CUPS</u> (5 oz serving)	<u>GROUND COFFEE</u> (8 oz dry measure)
12-15	$\frac{3}{4}$ cups
20-25	1 $\frac{1}{2}$ cups
30-36	2 cups
40-45	2 $\frac{1}{2}$ cups
50-55	3 $\frac{1}{4}$ cups
60-65	3 $\frac{3}{4}$ cups
80-85	5 $\frac{1}{2}$ cups
95-101	6 $\frac{1}{4}$ cups

1 lb. of coffee equals 5 cups