

INSTRUCTIONS FOR MAKING COFFEE

Caution: To prevent personal injury or electric shock, do not immerse coffee maker, its base, its cord or plug in water or other liquid.

2. Always use coffee maker on a dry, level, heat-resistant surface, away from any edge. Be sure hands are dry.
3. With basket and stem removed, fill coffeemaker with COLD water to desired cup level. Marks on inside of coffeemaker show cup levels. Do not fill past maximum cup level.
4. Place stem into heating unit well in bottom of coffeemaker, then put basket onto stem. To basket, add electric perk ground coffee or coffee ground for all coffeemakers. See Chart for recommended amounts of ground coffee to use depending on number of cups being made. A filter is not needed in the bottom of the basket. Spread grounds evenly in basket. Use standard measuring cups to measure coffee. Do not let grounds fall into stem opening. *Do not use "Drip" or finely ground coffee as basket can flood.* The amount of ground coffee recommended will make mild-strength coffee which most people prefer. The amount of coffee used can be adjusted to suit your preference.

SPECIAL NOTE ON GRINDING COFFEE BEANS

If grinding your own coffee beans, grind to medium coarseness for best results. **DO NOT** grind too fine (powder-like) as this can cause basket to flood.

100-CUP MODEL

WATER LEVEL	MEASURE OF GROUND COFFEE
100 cups	6 ¼ cups
80 cups	5 cups
60 cups	4 cups
40 cups	2 ½ cups

Do not make less than 40 or more than 100 cups of coffee at one time.

55-CUP MODEL

WATER LEVEL	MEASURE OF GROUND COFFEE
55 cups	3 ½ cups
45 cups	2 ¾ cups
35 cups	2 cups
25 cups	1 ½ cups

Do not make less than 25 cups or more than 55 cups of coffee at any one time.

36-CUP MODEL

WATER LEVEL	MEASURE OF GROUND COFFEE
36 cups	2 cups
30 cups	1 ¾ cups
24 cups	1 ½ cups
18 cups	1 ¼ cups
12 cups	1 cup

Do not make less than 12 cups or more than 36 cups of coffee at one time.

5. Place cover on the coffeemaker and turn to secure in place inside handles. Note arrows on cover for correct turning. To reduce coffee spills, especially if coffee maker is tipped over, make sure cover has been turned clockwise until the cover