

# Coffee Urn Instructions



## Tools Needed:

**Regular Ground Coffee - Your Favourite Brand**

<b>Cups Served</b>	<b>Quantity Needed</b>
36 Cups	1 1/3 cups regular grind
55 Cups	2 1/3 cups regular grind
100 Cups	4 3/4 cups regular grind

*Reduce amounts for weaker brew*

## Brewing Time:

<b>Cups Served</b>	<b>Brewing Time</b>
30-60 Cups	Approximately 45-60 minutes
90-100 Cups	Approximately 75-90 minutes

## Operating Tips:

***DO NOT USE EXTENSION CORD FOR BREWING***

- Coffee Urns take a great deal of energy to brew and *require a full circuit of power*, sharing an outlet will cause the Coffee Urn *NOT* to brew and could also result in blown circuits
  - Fill coffee urn to desired level with cold water
  - Add *Regular Grind* coffee according to chart
- Plug the coffee urn into proper electrical outlet ***DO NOT USE AN EXTENSION CORD***
  - Turn switch to ON

**Cleaning Instructions:**

- Empty coffee grounds from basket, rinse basket
  - Empty leftover coffee from coffee urn
- ***NEVER IMMERSE IN WATER, THIS WILL DAMAGE THE COFFEE URN*** damage fees will apply

If you have any questions or concerns please call 403-291-0686