

## USING THE COFFEE URN *(continued)*

1. Wash the Coffee Urn thoroughly before using for the first time. (See "Cleaning Instructions" section in this manual.)
2. Remove cover and basket. Check to see that spigot is closed. Use cold, fresh tap water to fill Coffee Urn. **DO NOT OVERFILL OR UNDERFILL.** Fill according to markings on inside of Urn for number of cups desired. Use cold tap water — the automatic brewing cycle is timed to begin with a cold water start.
3. 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 on the pump tube. The pump tube must be resting in center well.

The following chart suggests amount of coffee to use for medium brew; amounts can be varied to suit personal taste and particular coffees.

CUPS TO BE BREWED	AMOUNT OF GROUND COFFEE TO USE*
10	1 cup
12	1-1/4 cups
14	1-1/2 cups
18	1-3/4 cups
22	2-1/4 cups
24	2-1/2 cups
30	3 cups
36	3-1/2 cups
42	4 cups
48	4-1/2 cups
55	1 pound can

1 cup brewed coffee = 5 fluid ounces

\*Use standard measuring cups

4. Replace the Urn cover and secure in position by turning cover clockwise until cover tabs fit into handle slots.
5. Plug into standard household 120 volt AC wall outlet. To avoid unnecessary strain on the heating mechanism, **PLUG IN COFFEE URN AFTER THE WATER AND COFFEE ARE ADDED.**