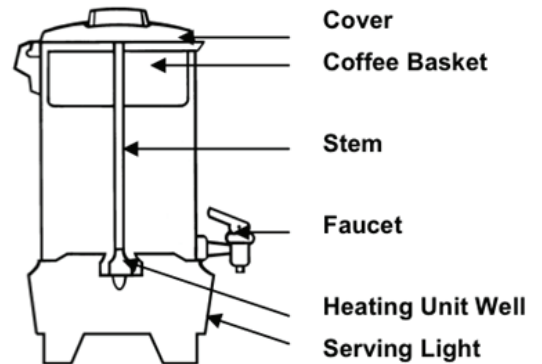


How to:

COFFEEMAKER INSTRUCTIONS

1. Remove basket and stem.
2. Fill coffeemaker with COLD water to desired cup level. Marks on the inside of the coffeemaker show cup levels. Do not fill past maximum.
3. Place stem into heating unit "well" in bottom of coffeemaker. Insert basket onto stem. Add coffee to basket (use Chart below). Spread grounds evenly in basket. Use standard measuring cups to measure coffee. Do not let any grounds fall into stem opening.



DO NOT USE "Drip" or finely ground coffee. This will cause the basket to flood.

100 CUP MODEL		55 CUP MODEL		36 CUP MODEL	
Water Level	Coffee	Water Level	Coffee	Water Level	Coffee
100 cups	6 ¼ cups	55 cups	3 ½ cups	36 cups	2 cups
80 cups	5 cups	44 cups	2 ¾ cups	30 cups	1 ¾ cups
60 cups	4 cups	35 cups	2 cups	24 cups	1 ½ cups
40 cups	2 ½ cups	25 cups	1 ½ cups	18 cups	1 ¼ cups
				12 cups	1 cup

Brewing time is approximately one minute per one cup of coffee

4. Place cover onto coffeemaker. Plug in and turn switch to 'ON'. The coffeemaker will stop perking automatically. Coffee is ready when the light in the base glows. Coffee will remain at serving temperature as long as coffeemaker is plugged in and the switch is "ON".
5. Before serving, use a hot pad to remove the coffee basket and stem. Replace cover and lock by turning clockwise until locked into handle slots.
6. For cup-on-saucer filling, press faucet handle down. For a continuous flow when filling a coffee server, lift handle straight up until it locks into an open position.
7. When about 3 cups remain in the coffeemaker (or when coffee can no longer be seen in the glass gauge), unplug cord from outlet and switch to "OFF".



Peter Corvallis Productions

S I N C E 1 9 5 9