



(845)-225-9200

**COFFE MAKER INSTRUCTIONS**

**Instructions:**

1. Always use on a dry, level surface away from any edge. Be sure hands are dry
2. With basket and stem removed, fill the coffeemaker with COLD water to desired cup level. Marks are inside of coffeemaker to show cup levels. Do not fill past maximum cup level.
3. Place stem into heating unit “well” in bottom of coffeemaker, then put basket on stem. Add electric perk or regular grind coffee to basket. Spread grounds evenly in basket. Use standard measuring cup to measure coffee. Do not let any 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.
4. Place cover onto coffeemaker, twisting clock wise to lock in place inside handles. This will also help minimize coffee spills if coffeemaker is accidentally tipped over. Care should still be used when moving coffeemaker as the lock on cover only temporarily prevent most coffee from spilling, if tipped over.
5. Plug cord into 120-volt ac ground electric outlet only. Also on some models you may have to turn the switch “ON”.

**CAUTION** – Your Coffeemaker has a long cord for easy access to electric outlet. To prevent injury or property damage, do not allow long cord to drape over the edge of countertop or tabletop where it can be pulled on by children or tripped over accidentally. Do not allow children near or to use this coffeemaker without close adult supervision.

6. Coffeemaker will stop perking automatically. [Each cup requires no longer than one minute brewing time.] Coffee is ready when light at base glows. Coffee will remain at serving temperature as long as the coffeemaker is plugged in [and switch is “on”] before serving, unlock and remove cover. Using a hot pad, remove coffee basket and stem. If basket and stem are not removed, bitter oils from the extracted grounds will drip the coffee. Replace cover making sure it is completely locked into handles.
7. For cup-on-saucer filling, press faucet handle down. Release handle when filled. For continuous flow when filling coffee server, lift handles straight up until it locks into open position, Lower handle when server is filled.
8. When about 3 cups of coffee remain in coffeemaker [or when coffee can no longer be seen in glass gauge], unplug cord from electric outlet [and turn switch to “off”].
9. To reheat cold coffee, simply plug coffeemaker in [turn switch to “on”]. Be sure basket and stem are removed. There must be at least 12 cups of coffee in coffeemaker to reheat.

**Cleaning**

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| <ol style="list-style-type: none"> <li>1. Empty coffeemaker of all coffee</li> <li>2. Empty basket of all grounds</li> <li>3. We take care of the rest</li> </ol> | <p><u>Cups of coffee</u></p> <p>12</p> <p>36</p> <p>55</p> <p>100</p> | <p><u>Amount of coffee to use</u></p> <p>1¼ cups</p> <p>3½ cups</p> <p>1 pound can</p> <p>9¼ cups or little less than (2) 1 pound can</p> |
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