

5082 Bolsa Ave. #111 Huntington Beach, CA 92649

Office: 714 891.4535 Fax: 714 891-7169

sales@hprents.com
www.hprents.com

Coffee Brewer Instructions:

- 1. With basket and stem removed, fill coffee brewer with COLD water. Marks on inside of coffee brewer show water level.
- 2. Press stem into heating unit (well) in bottom of coffee brewer; put basket on stem. Put coffee in the basket. Spread evenly in basket, use the chart below to determine amount of coffee. (No filter required)
- 3. Place cover on coffee brewer, twisting to lock cover in place inside handles.
- 4. Plug cord into a 120 volt AC grounded electric outlet only. This rental item must be used on an isolated electrical circuit. This item will not operate properly on a shared circuit. Turn switch to 'on'.
- 5. The coffee brewer will stop perking automatically. Coffee will remain at serving temperature as long as coffeemaker is plugged in (and/or if switch is 'on').
- **TIP:** Before serving, unlock and remove cover. Using a hot pad, remove coffee basket and stem. If not removed bitter oils from the coffee grounds will drip into the coffee. Replace cover making sure it locked into the handle slots.
- 6. For serving by the cup, press faucet handle down. Release when cup is full. For a continuous flow when filling coffee server, lift handle straight up until it locks into the open position. Lower handle when full.
- 7. When about three cups of coffee remain in coffee brewer unplug cord from the wall outlet (and/or turn off switch).
- 8. To reheat coffee there must be at least 6 cups of coffee in the coffee brewer. Simply plug in (and/or turn switch on).

How Much Coffee to use:

100 cup Coffee Brewer:

Water Level	Strong	Mild
100 cups	8 cups	6 1/4 cups
80 cups	6 1/2 cups	5 cups
60 cups	5 cups	4 cups
40 cups	3 1/2 cups	2 1/2 cups

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

60 cup Coffee Brewer:

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Water Level	Strong	Mild
60 cups	5 cups	3 1/4 cups
50 cups	4 cups	2 1/2 cups
40 cups	3 1/4 cups	2 cups
30 cups	2 1/2 cups	2 cups
20 cups	1 3/4 cups	1 1/4 cups

[:] Do not make less than 20 or more than 60 cups of coffee at one time.