



7501 East Brundage Lane
Bakersfield, Ca 93307

Office: 661-325-0855
Fax: 661-325-0888

Coffee Maker

1. Always use the coffeemaker on a dry, level, heat-resistant surface, away from any edge. Be sure hands are dry.
2. With the basket and stem removed, fill the coffeemaker with COLD water to the desired cup level. (Marks on inside of the coffeemaker show cup levels. Do not fill past maximum cup level.)
3. Place the stem into the heating unit well in the bottom of the coffeemaker, then put the basket on the stem. Add electric perk or regular grind coffee to the basket using the chart below for the amount to use depending on the cup level. Spread the grounds evenly in the basket. Use standard measuring cups to measure the grounds. Do not let any grounds fall into the stem opening. Do not use "Drip" or finely ground coffee because the basket can flood. The amount of ground coffee will make mild-strength coffee which most people prefer. The amount of coffee used can be adjusted to suit your preference.
4. Place the cover on the coffeemaker and turn to lock into the handle slots. **NOTE:** While moving an appliance containing hot liquids is not recommended, if you must move the coffeemaker, extreme caution should be used because the cover only temporarily reduces coffee from spilling if the coffeemaker is tipped over.
5. Plug the cord into a 120 volt AC grounded electric outlet ONLY. Turn the switch "ON" for models 13500 and 33600.
6. The coffeemaker will stop perking automatically (each cup requires no longer than 1 minute brewing time.) Coffee is ready when the light in the base glows. Coffee will remain at serving temperature as long as the coffeemaker is plugged in (and the switch is "ON"). Before serving, turn the cover to remove the basket and stem. Using a hot pad, remove the coffee basket, and stem. If the coffee basket and stem are not removed, bitter oils from the extracted grounds will drip into the coffee. Replace the cover making sure it is completely locked into the handle slot.
7. For cup-on-saucer filling, press the faucet handle down. Release the the handle when filled. For continuous flow when filling the coffee server, lift handle straight up until it locks into the open position. Lower the handle when the server is filled.
8. When about 3 cups of coffee remain in the coffeemaker, or when the coffee can no longer be seen in the view tube, turn the switch "OFF" and unplug the cord from the electrical outlet.

SPECIAL NOTE ON GRINDING COFFEE BEANS: If you grind your own beans, grind medium coarseness for best results. DO NOT grind too fine (powder-like) because this can cause the basket to flood.

Coffee Maker

100 CUP MODEL

WATER	GROUND COFFEE
100 Cups	6 1/4 Cups
80 Cups	5 Cups
60 Cups	4 Cups
40 Cups	2 1/2 Cups

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

55 CUP MODEL

WATER	GROUND COFFEE
55 Cups	3 1/2 Cups
45 Cups	2 3/4 Cups
35 Cups	2 Cups
25 Cups	1 1/2 Cups

Do not make less than 25 or more than 55 cups of coffee at one time.

36 CUP MODEL

WATER	GROUND COFFEE
36 Cups	2 Cups
30 Cups	1 3/4 Cups
24 Cups	1 1/2 Cups
18 Cups	1 1/4 Cups
12 Cups	1 Cup

Do not make less than 12 or more than 36 cups of coffee at one time.