

COFFEE MAKER INSTRUCTIONS FOR USE

1. Remove the cover. Take out basket, spreader and tube assembly. Fill with COLD, fresh tap water to the marking (see front of the body for glass tube and inside the body for level indicator) for number of cups desired.

NOTE: The Delonghi Deluxe Stainless Steel Coffee Urn makes 20-60 cups.

Make at least the minimum number of cups to assure the best flavour.

NOTE: the maximum capacity of the coffee urn is in the middle of the spring tube assembly. DO NOT OVERFILL THE COFFEE URN.

2. Wet the basket (this helps to keep small particles of coffee from sitting through). Add coffee to basket using standard tablespoon or measuring cup. We recommend percolator grind coffee for best results. The amount of coffee can be adjusted to suit personal tastes from the following chart for different brew strengths.

Cups to Make	Tablespoons	Measuring Cups
10	8-11	½
20	18-21	1
30	28-31	1 ½
40	38-41	2
50	48-51	2 ½
60	58-61	3

NOTE: 1 cup brewed coffee = 5 fluid ounces

3. Place the basket on the tube and cover with spreader. Then, by holding the top end of the tube, place it into the Coffee Urn so bottom of the tube is properly seated on the perk well in the center (If not, coffee urn may not perk).
4. Lock the cover into the Coffee Urn.
5. Plug the power cord into a standard 120 volt AC wall outlet. The coffee brewing begins within seconds. You can see the coffee percolating action through the glass knob. When it stops and the green ready light is on, the coffee is ready to serve. Never plug in the Coffee Urn without water or liquid inside.
6. When the coffee brewing cycle is completed and percolating stops, the Coffee Urn automatically switched to the keep warm cycle. This means that the Coffee Urn will keep fresh coffee hot as long as it is plugged in. If you wish, remove basket, tube and spreader before serving or when brewing is complete. Use CAUTION – Coffee Urn and parts will be HOT.
7. Disconnect plug from wall outlet first. Let the Coffee Urn cool before washing.