

EPIC *event rental*

Coffee Urn

Tools Needed:

Regular Ground Coffee – Your Favorite Brand

<u>Cups Served</u>	<u>Quantity Needed</u>
36 Cups	1 1/3 cups regular grind
55 Cups	2 1/3 cups regular grind
100 Cups	4 3/4 cups regular grind

Reduce amounts for weaker brew

Brewing Time:

<u>Cups Served</u>	<u>Brewing Time</u>
30–60 Cups	Approximately 45–60 minutes
90–100 Cups	Approximately 75–90 minutes

Operating Tips:

DO NOT USE EXTENSION CORD FOR BREWING

- Coffee Urns take a great deal of energy to brew and require a full circuit of power, sharing an outlet will cause the Coffee Urn NOT to brew and could also result in blown circuits
- Fill coffee urn to desired level with cold water
- Add Regular Grind coffee according to chart
- Plug the coffee urn into proper electrical outlet DO NOT USE AN EXTENSION CORD
- Turn switch to ON

Cleaning Instructions:

- Empty coffee grounds from basket, rinse basket
- Empty leftover coffee from coffee urn

NEVER IMMERSE IN WATER, THIS WILL DAMAGE THE COFFEE URN

