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Coffee Maker Operating Instructions & Information

Operating Instructions

1. Coffee Maker is clean and ready to use when you receive it.
2. Fill Coffee Maker with COLD water to desired amount.
3. Add ground coffee to basket (see equivalents below).
4. Plug Coffee Maker into standard electrical outlet.
(Note: Limit ONE coffee maker per circuit)
4. When coffee has finished brewing, remove basket. The pot will keep the coffee hot.

Cleaning Instructions

Rinse out coffee pot and basket before returning.
NEVER IMMERSE COFFEE MAKER IN WATER

100 Cup Model

Water Level	Measure of Ground Coffee	
	Strong	Mild
100 cups	8 cups	6¼ cups
80 cups	6½ cups	5 cups
60 cups	5 cups	4 cups
40 cups	3½ cups	2½ cups

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

55 Cup Model

Water Level	Measure of Ground Coffee	
	Strong	Mild
55 cups	5 cups	3½ cups
45 cups	4 cups	2¾ cups
35 cups	3¼ cups	2 cups
25 cups	2¼ cups	1½ cups

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

Note: 1 Pound of coffee is equal to approximately 4½ cups of ground coffee.

36 Cup Model

Water Level	Measure of Ground Coffee	
	Strong	Mild
36 cups	3¼ cups	2 cups
30 cups	2¾ cups	1¾ cups
24 cups	2¼ cups	1½ cups
18 cups	1¾ cups	1¼ cups

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

Note: Brewing Time:
36/55 Cup Urn 1/2 Hr.
100 Cup Urn 1 Hr.