

# COFFEE URN

Item # 1415

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## OPERATION INSTRUCTIONS:

1. REMOVE TOP, BASKET AND WAND FROM INSIDE THE URN
2. FILL COFFEE MAKER TO DESIRED LEVEL WITH COLD WATER
3. REPLACE WAND AND BASKET INSIDE THE URN
4. THE BASKET IS YOUR FILTER – NO PAPER FILTER IS NEEDED. ADD COFFEE GROUNDS AS PER MANUFACTURER’S RECOMMENDATIONS.
5. REPLACE TOP AND PLUG COFFEE MAKER INTO A DEDICATED 20 AMP OUTLET. BE SURE THERE IS NOTHING ELSE PLUGGED INTO THE OUTLET.
6. ALLOW 60-90 MINUTES FOR COFFEE TO BREW

**CLEAN UP:** EMPTY REMAINING COFFEE FROM URN. REMOVE ANY REMAINING COFFEE GROUNDS. FLUSH UNIT WITH HOT WATER VIA SPIGOT. WIPE OUTSIDE DRIPS WITH HOT, SOAPY WATER, THEN RINSE. DRY ENTIRE UNIT IMMEDIATELY AFTER WASHING.

- USE ONLY HOT, SOAPY WATER ON THE SURFACE OF URN
- DO NOT USE CHEMICAL CLEANERS AS THEY MAY CORRODE THE METAL
- DO NOT CLEAN THE INTERIOR OF THE SPOUT
- NEVER IMMERSE COFFEE MAKER IN WATER!

**DO NOT IMMERSE THE BASE OF THE FOUNTAIN IN WATER – IT IS ELECTRICAL!!**

**DO NOT USE CHEMICAL CLEANERS AS THEY MAY CORRODE THE METAL AND RUBBER RINGS.**



## POWER REQUIREMENTS:

Dedicated 20 AMP Circuit.

\*\* Be Sure that nothing else is plugged into the same circuit



## SPACE REQUIREMENTS:



## OPTIONAL EQUIPMENT:

Samovar

6' Table



## OTHER REQUIREMENTS:

Water/coffee

FOR 30 CUPS  
OF COFFEE – 2  
CUPS GROUNDS

FOR 60 CUPS  
OF COFFEE –  
3.5 CUPS  
GROUNDS

FOR 100 CUPS  
OF COFFEE –  
6.5 CUPS  
GROUNDS