

Serves	Coffee Quantity	Approx Brew Time
20	2 Cups	20 Minutes
40	3 - 4 Cups	40 Minutes
60	5 Cups	45 Minutes
100+	8 Cups	75 Minutes



Set Up & Use

Never operate the percolator without water covering the element

Remove the basket and fill the percolator with fresh COLD water to desired fill line.

Do not fill beyond the top line. Never use hot water to make coffee.

- Measure the appropriate amount of REGULAR GRIND COFFEE into basket (consult the table below). Place the basket on the tube and position percolator tube in the heating well. PLEASE: DON'T FORCE THE TUBE INTO PLACE.
- Place the percolator lid on and turn power switch on, the brewing cycle will start. Once the brewing is complete the percolator will automatically reduce heat and maintain the coffee at serving temperature until it is unplugged or the on/off switch is turned off.

Helpful Hints

- For full flavoured coffee brew at least 12 cups at a time.
- To maintain the best coffee flavour, remove basket and coffee grounds as soon as brewing cycles has been completed.
- Before making a second pot, rinse the percolator with cold water to cool it, do not immerse the base in water.

Note: Brewing time decreases as the number of serving increases. For 55 cups allow approximately one minute per cup, allow about 45 seconds per cup when brewing larger quantities. This chart shows recommended quantities only – the amount of coffee used can be adjusted to allow for personal taste by adding or subtracting from quantities given.

- Do not run the percolator dry
- Do not use warm or hot water to make coffee
- Do not immerse the base in water

Please note Place Settings takes all precautions to ensure that this unit is properly maintained and checked prior to delivery.

For further assistance please contact the Place Settings Duty Manager (03)9681 9191.

Innovative Hiring