

COFFEE (AUTOMATIC COFFEE MAKER)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
11 cal	2 g	1 g	0 g	0 mg	2 mg	6 mg

Ingredient

COFFEE,ROASTED,GROUND

Weight

1 lbs

Measure

2 qts 2-1/2 cup

Issue

Method

- 1 Place filter paper in brewing funnel.
- 2 Spread coffee evenly in filter.
- 3 Slide funnel into brewer; place empty pot on heating element.
- 4 Press switch to start automatic brewing cycle.
- 5 Let water drip through completely; discard grounds.

Notes

- 1 Serve coffee within 30 minutes.
- 2 Check water temperature. The water filtered through the grounds must be 200 F. to ensure that the coffee from the brewing chamber will be at least 190 F.
- 3 For 1 pot: Use 2-1/2 ounces or 3/4 cup roasted, ground coffee. One pot makes 11 5-ounce portions or 7 8-ounce portions.
- 4 Coffee Maker Production Rates: 2 to 3 minutes to reach water temperature. 4 minutes average brewing time. 1 pot in average of 7 minutes. 8 pots per hour.
- 5 For 5-ounce portions: In Step 1, use 1-1/2 pound or 1-7/8 quarts roasted, ground coffee to make 10 pots.
- 6 For stronger brew, use 2-13/16 pounds or 3-1/2 quarts roasted, ground coffee for 8-ounce portion; for 5-ounce portion, use 2 pounds or 2-1/2 quarts roasted, ground coffee.