

COFFEE (MANUAL URN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
9 cal	2 g	0 g	0 g	0 mg	1 mg	5 mg

Ingredient

COFFEE,ROASTED,GROUND

Weight

13-3/4 oz

Measure

2 qts 1 cup

Issue

Method

- 1 Fill boiler with water to desired level. See Guidelines for Coffee Urn Capacities. Turn on heat.
- 2 Spread ground coffee evenly in urn bag or filter paper in wire basket; set in top of urn. Close urn cover.
- 3 When boiler water reaches a vigorous boil, open blow-over valve and spray water over coffee for 3 to 4 minutes. Close blow-over valve. Remove and discard grounds.
- 4 If urn has no agitation system, re-pour about 1/3 of the coffee directly back into boiler. Rinse urn bag and store in cold water.
- 5 Gradually replenish water no more than 1 gallon at a time whenever gauge shows less than half full.

Notes

- 1 1-7/8 pound or 2-1/4 quarts roasted and ground coffee and 6-3/4 gallon water will yield 100 8-ounce portions or 6-1/4 gallon coffee.