

COFFEE (AUTOMATIC 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 Make sure water level in urn liner does not exceed 2 inches from top or is lower than the center of glass water gauge.
- 2 Push HEAT SELECTOR switch to BREW position.
- 3 Rinse urn liner by placing spray arm over top of urn. Push START button. Push STOP button after 30 seconds and drain liner.
- 4 Set timer for desired amount of water, 3 quarts of water for every minute; weigh coffee and spread evenly in filter paper. See Guidelines for Coffee Urn Capacities.
- 5 Place wire basket containing filter paper and coffee in top of urn. Cover and position spray arm through hole in cover.
- 6 When BREW TEMPERATURE light is on, press START button.
- 7 Five minutes after brewing is completed, turn heat selector to HOLD position. Discard grounds and filter paper; rinse wire basket.
- 8 When empty, rinse out urn.

Notes

- 1 Always thoroughly drain leftover coffee from urn; do not make fresh coffee on top of old.
- 2 Never operate the urn without water. Damage to the heating elements and/or the thermostat control may result.
- 3 For a 5-ounce portion, use 5-1/2 cups roasted, ground coffee per 100 portions in Step 4.
- 4 Cleaning after each batch of coffee should be a regular routine. Coffee urns should have a special cleaning twice a week. See the operating manual for cleaning instructions.