



Everything you need from tents to teaspoons

# Coffee Urn

We are pleased to provide to you quality equipment for an exceptional dining experience.

## Instructions:

1. Fill coffee urn with COLD water to desired level.
2. Add coffee as per the measuring guide (see below)
3. It takes approximately one minute per cup brewing time.
4. Never make less than the minimum capacity or more than the maximum capacity.
5. Please rinse coffee urn after use. Do not immerse coffee urn in water. It should be returned in the original container.

You will be charged a replacement fee for items returned dirty, broken, damaged or lost.

## COFFEE MEASURING GUIDE

<b>Cups (5 oz. serving)</b>	<b>Ground Coffee needed (8 oz dry measure)</b>
12-15 cups	$\frac{3}{4}$ cup Min. for 55 & 100 cup urn
20-25 cups	1 $\frac{1}{2}$ cups
30-36 cups	2 cups
40-45 cups	2 $\frac{1}{2}$ cups
50-55 cups	3 $\frac{1}{4}$ cups Max. for 55 cup urn
60-65 cups	3 $\frac{3}{4}$ cups
80-85 cups	5 $\frac{1}{2}$ cups
95-100 cups	6 $\frac{1}{4}$ cups Max. for 100 cup urn

**Please call us at 734.354.9591 with any concerns.**