

COFFEE MAKERS

Operating Tips

1. Fill coffee maker to desired level with COLD water.
2. Add coffee according to manufacturer's recommendations or chart below.
3. Plug coffee maker into proper electrical outlet.
4. Remove coffee grounds when coffee has finished brewing.

Cleaning Instructions

1. Rinse coffee maker before returning.
2. NEVER IMMERSE COFFEE MAKER IN WATER.

Brewing Time (approximate)

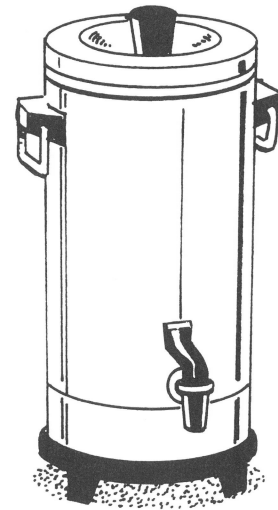
30-60 cups	60 minutes
.....
90-100 cups	90 minutes

Coffee Equivalents

Number of Cups	Coffee Measure
30.....	2 cups
55-60.....	3.5 cups
90.....	6 cups

NOTE: One pound of coffee is equal to 4.75 cups of ground coffee.

Consult your rental center for additional equipment and accessories for your event.



UNDERSTAND YOUR RENTAL CONTRACT KNOW YOUR RESPONSIBILITY FOR THE EQUIPMENT YOU HAVE RENTED

These guidelines and tips are common-sense suggestions designed to promote coffee maker efficiency and safety. Compiled from literature of leading experts in the field, they are believed to be reliable, and are offered as suggestions and illustrations to deal principally with common practices and conditions encountered in the use of coffee makers. The guidelines are not intended to be all-inclusive, complete descriptions of safe practices, or to supplant or replace other additional precautionary measures to cover usual or unusual conditions or situations where common sense might otherwise dictate. Accordingly, the American Rental Association and its member firms disclaim all liability for, and make no warranty or guarantee of, the accuracy or applicability of this information in any situation.

