



Coffee Percolator

Remove the basket and post from the percolator and fill the reservoir to the fill line with water. Replace the post, ensuring that it sits in the bottom hole. Replace the basket. Pour ground coffee directly into the basket and replace the top.

Turn the percolator's switch to the on position.

When the coffee is ready, a red light will come on next to the On button.

Leave the unit plugged in to keep the coffee hot once it is brewed.

For 100 cups of coffee you will need 454-500 grams of ground coffee. For 55 cups of coffee you will need 250 grams of ground coffee.

It will take about an hour to brew a pot of coffee. The units require a lot of electricity, so make sure that they are plugged into their own electrical circuit. Two percolators cannot be plugged into the same circuit.

Understand your rental contract. Know your responsibility for the equipment you have rented. We pride ourselves on the quality of our rental equipment and the cleanliness of it when it leaves the store. If for some reason you are not satisfied when you receive the machine, please call us.