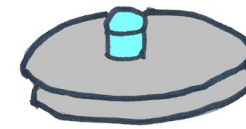


## COFFEE PERCOLATION

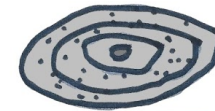
### BREWING COFFEE LIKE GRANDPA

- \* START BY ADDING WATER TO THE POT FOR THE DESIRED AMOUNT OF COFFEE.
- \* PLACE THE PUMP IN THE POT AND PLACE THE COFFEE BASKET ON THE PUMP TUBE. MAKE SURE THAT THE WATER LEVEL IS BELOW THE BOTTOM OF THE BASKET.
- \* ADD 1 TABLESPOON COARSE GROUND COFFEE PER SIX OUNCE CUP TO THE BASKET.
- \* PUT THE BASKET LID / SPREADER PLATE ON THE BASKET AND THEN PUT ON THE POT LID.
- \* START HEATING THE WATER. WATCH THE CLEAR KNOB ON THE LID FOR WATER RISING THROUGH THE TUBE.
- \* WHEN THE WATER STARTS TO BUBBLE, YOU MAY NEED TO REDUCE THE HEAT...YOU DO NOT WANT A ROLLING BOIL, JUST WANT ENOUGH HEAT SO THAT WATER CONTINUES TO FLOW UP THROUGH THE TUBE.
- \* AFTER IT BUBBLES UP, THE WATER THEN FALLS ON THE SPREADER PLATE AND THROUGH IT ONTO THE GROUNDS. AS IT PERCOLATES THROUGH THE GROUNDS, IT RELEASES THE COFFEE GOODNESS.
- \* LET IT BUBBLE AND PERCOLATE FOR FIVE TO EIGHT MINUTES, THEN REMOVE IT FROM THE HEAT.
- \* YOUR COFFEE IS READY. POUR A CUP AND ENJOY.

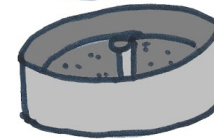
### YOUR COFFEE PERCOLATOR



POT LID



BASKET LID /  
SPREADER PLATE

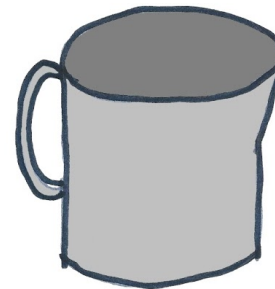


COFFEE  
BASKET



PUMP

PUMP TUBE →



THE POT