

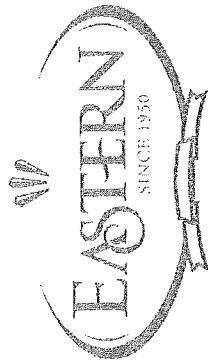
# Insulated Coffee Urn Instructions

Congratulations on your first-class purchase- The insulated Coffee Urn by Eastern. These supreme insulated coffee urns are crafted with the utmost precision using insulation to maintain the preliminary coffee temperatures, resulting in the best tasting coffee. Follow these simple directions to retain a suitable serving temperature:

## Use & Care

Use water based spray or non-abrasive cleaner. For silver or copper, use non-abrasive liquid polish.

Enjoy!



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**1 Brew** - Coffee must be brewed at a minimum of 200 F°. The hotter the brewing temperatures, the better the serving results.

**2 Preheat** - To preheat the body of the unit, fill the urn to the very top with boiling water. Put the lid on for 5 minutes. Remove water from preheated urn.

**3 Transfer** - You are now ready to pour your brewing coffee into the Eastern Urn. To prevent heat loss, transferring the coffee should be done as quickly as possible. A direct pour from your coffee brewing system into the Eastern preheated urn is most recommended. A second alternative is using a hose attached to the coffee brewer spout and the other end into the Eastern Urn. *Place the lid on the insulated urn immediately to minimize heat loss. Also do not attempt to transfer brewed coffee, one pitcher at a time, into the insulated urn, Doing so, will result in tremendous heat loss.*

**4 Size Counts** - Do not use a 5-gallon urn and fill it only with 3 gallons of coffee. The urn was constructed to function and maintain temperature only if it starts completely filled.

**5 No Peeking** - Do not lift off lid to sneak a peek. Doing so will result in heat loss.

