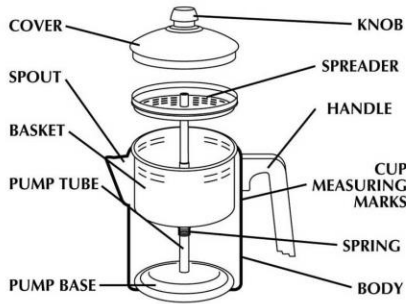


STOVE TOP PERCOLATOR USE AND CARE INSTRUCTIONS:



Important Safety, Use and Care Information

Thank you for choosing our Stovetop Percolator. To assure a long and pleasant experience, please read this information before you use your percolator. These instructions are for your general safety, use and care to avoid personal injury and damage to your percolator.

General:

- Safety: Keep small children away from the stove while you are cooking. Never allow a child to sit near or under the stove while cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- Pet Warning: Fumes from everyday cooking can be harmful to your bird and other small pets, particularly smoke from burning foods. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system cannot handle. Scorched plastic handles or utensils can also contaminate the air and endanger birds and other pets. Nonstick cookware with polytetrafluoroethylene (PTFE) coating can also emit fumes harmful to birds. Never allow the percolator to overheat and never cook with birds or small pets in or near the kitchen.
- Sliding Percolator on Stovetop: Avoid sliding or dragging your percolator over the surface of your stovetop, especially glass top ranges, as scratches may result. We are not responsible for scratched stovetops.
- Microwaves: Never use your percolator in the microwave.
- This percolator is not intended for commercial or restaurant use.

Before First Use:

- Wash percolator, including cover, basket, spreader and pump tube in hot, soapy water. Rinse and dry the exterior.

Percolator Use:

- Always place the percolator on a correctly sized burner. Do not use a burner larger than the diameter of the base of the percolator.
- Ensure that the percolator is at least half full of clean water before placing on the stovetop. Avoid over-filling. The maximum water level should be below the spout of the percolator. **NEVER ALLOW THE PERCOLATOR TO BOIL DRY.** An unattended, empty percolator on a hot burner can get extremely hot, which can cause personal injury and/or property damage.
- Ensure the cover is securely seated on top of the percolator.
- The percolator should only be heated on medium to medium-high heat.
- Use caution when pouring hot water from the percolator. Always use a potholder when removing the percolator from the stovetop as handles may get hot. Always pour water away from your body into your cup or other vessel.
- To avoid hot water splatters, pour water at a low angle to your cup or other vessel. Do not pour water from a high angle. Hot water splatters can cause burns.
- Allow your percolator to cool on a heat-resistant surface. Do not leave your percolator on a hot burner.
- Do not use the percolator which has a damaged spout or handle.

Caring for Your Percolator

- Empty your percolator after each use.
- Let percolator cool. Remove coffee basket, spreader and pump tube carefully as grounds and remaining coffee may still be warm.
- Wash with warm, soapy water. Rinse and dry. All parts except the cover knob may be cleaned in the dishwasher.
- An accumulation of coffee oil or stains may occur within the percolator which can eventually impair the taste. To remove, add 1/3 cup automatic dishwasher detergent to the basket and fill with water to the 8 cup marking. Percolate for 5 minutes.
- Do not use harsh abrasives or steel wool to clean your percolator exterior as scratching may result.
- A spotted white film may form on the exterior of the percolator. To clean, dip a brush or sponge in vinegar or lemon juice and rub the affected area. Wash, rinse and dry. Use a stainless steel cleaner and a non-abrasive cloth or sponge to remove discoloration from the exterior surface.
- If mineral deposits form on the inside of your percolator due to hard water, fill the percolator with equal amounts of water and white vinegar. Bring to a boil, reduce heat and simmer for ten minutes. Pour out water and vinegar solution and rinse well. Repeat if necessary.
- Store with cover off.
- The handle and knob can be removed and replaced. The handle is attached by a screw and may loosen over time. If this happens, simply tighten with a screwdriver to prevent handle from detaching. The knob and flange cap can also be screwed off for cleaning if desired. The flange cap must be in place and the knob securely tightened before using the percolator.

Brewing Instructions

1. Remove cover, spreader, basket and pump tube.
2. Fill with cold, fresh tap water according to markings on the inside of percolator for number of cups desired.
3. Wet coffee basket. This helps keep small particles of coffee from sifting through. Place basket on pump tube.
4. Add appropriate amount of coffee (regular or percolator grind) to basket.

The following chart is a guide for coffee/water ratios for different brew strengths. Amounts can be varied to suit your taste. Adjust brew strength by adding or decreasing coffee amounts.

Standard Coffee Measures (Measure=2 level tablespoons)

5 oz. Cups	mild	medium	strong
8	4	6	8
6	3	4	6
4	2-1/2	3	4

5. Place pump tube with basket into percolator so that the bottom of tube is resting on percolator bottom. Place spreader on top of basket and snap cover onto percolator. Cover should be seated all around the rim of the body.
6. Place percolator on burner for brewing. Adjust gas flame or select properly sized electric burner so that heat only touches the bottom of percolator and does not extend up sides.
7. **DO NOT REMOVE COVER DURING BREWING CYCLE! SCALDING MAY OCCUR.** Water pumps out from top of pump tube when boiling.
8. When water boils, adjust burner to low or medium heat. Wait about 5-7 minutes for boiling water to percolate through coffee grounds. Failure to lower heat may cause boil over.
9. At end of brewing cycle, remove from heat and serve. Do not let percolator boil dry.
10. For best flavor, remove pump tube, basket, and spreader after brewing is completed.

REMOVE PARTS CAREFULLY. PERCOLATOR AND PARTS WILL BE HOT!

Serving Suggestion

- After brewing, remove from heat and pour coffee into a thermal serving carafe to keep warm.

Reheating

- If reheating coffee, use only low heat.

Farberware® Quality Assurance

Thank you for purchasing our cookware. We wish you years of cooking enjoyment. The Farberware® Cookware Division is dedicated to producing great quality cookware. Building on a fifty year tradition of excellence, we've incorporated the latest technology into the production of this cookware. Farberware® percolators are manufactured and inspected to ensure the highest quality. Please let us know immediately if you find any defects when you open your new Farberware® percolator. All percolators found defective upon receipt will be replaced. Please contact us via our website at farberwarecookware.com. You may also contact our Consumer Relations Department at 1-800-809-7166.

farberwarecookware.com

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