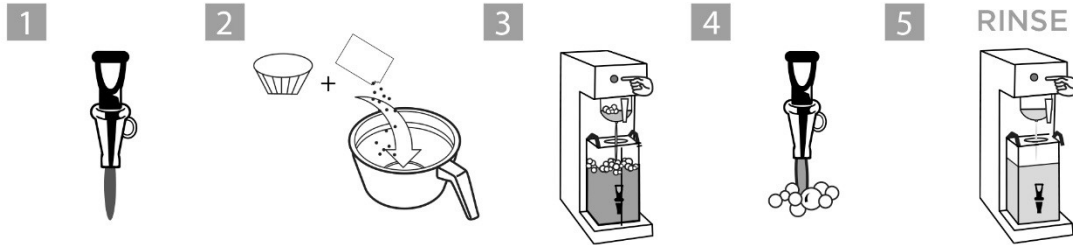




## DAILY CLEANING INSTRUCTIONS



### DOSAGE INSTRUCTIONS

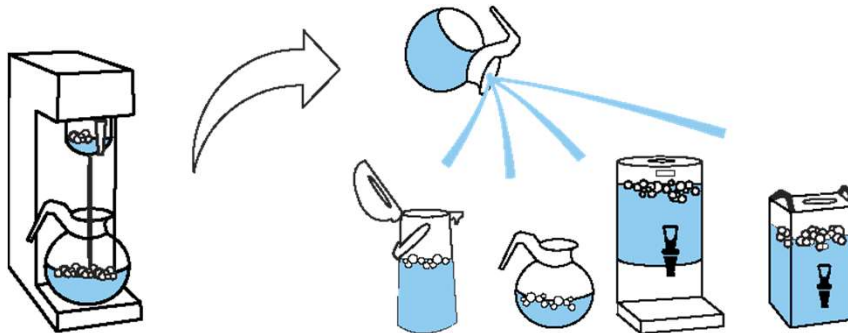
1.5 GALLON BREWER



3 GALLON BREWER



6 GALLON BREWER



### THE TRUTH:

- Coffee oils stick to whatever they touch.
- Coffee oils cannot be removed with soap and water.
- Rancid coffee oils ruin the flavor of coffee.

### THE SOLUTION:

- Daily cleaning of your brew basket and all airpots/brewing containers.
- Wiping the area above the brew basket.

### SERVING EXCELLENT COFFEE:

- Coffee should only be served after brewing cycle is 100% complete.
- Hold fresh coffee for no longer than 2 hours as oxidation causes acidic and bitter flavors to increase. If there is too much waste, brew smaller batch sizes.