

DIRECTIONS For Cleaning Electro-Brew

The parts used in the Coleman Electro-Brew and Automatic Pump are constructed to stand hard use; however, they should be carefully cleaned occasionally so as to keep them sanitary. A clean, sweet coffee maker is an important factor in making continued good coffee.

There are two methods by which you can thoroughly clean this Coleman Electro-Brew Coffee Maker.

The method to use depends on amount of use to which Electro-Brew is put.

METHOD NO. 1—For cleaning Electro-Brew once each month:

Remove Lid, Spreader, Basket and Automatic Pump. Lift the Locking Cam handle and unscrew the Locking Cam. (Turn to Left).

Remove the Locking Cam and Hold Down Plate.

Turn the Electro-Brew upside down so that it rests on the top of Glass Container. (See Cut).

It is important that the Electro-Brew be turned upside down when removing the Glass Container. If you attempt to remove it in any other manner you are liable to break the glass.

By holding the Glass Container down with the hands and lifting up on the Base (turning Base to right and left), you can remove the Glass Container.

The Glass Container, Hold Down Plate and Locking Cam can now be washed in soap and water. Be sure to RINSE THOROUGHLY before drying.

NOTE: THE BASE CARRIES THE ELEMENT AND SHOULD NEVER BE PUT INTO WATER. You can clean the Base with a damp cloth.

The "Well" on which the Automatic Pump fits can be cleaned on the inside by using the handle of the Measuring Spoon.

If the time required to brew the Coffee begins to vary or take longer than usual it is a sign that the "Well" needs cleaning.

After replacing the Glass Container, replace the Holddown Plate and start the Locking Cam onto the heat unit. (Turn Locking Cam to right).

Tighten the Locking Cam until the cam lugs begin to drag on the Hold-down Plate, then press the cam lever down so that the lugs clamp tightly on the Holddown Plate.

You are now ready to install the Pump, Basket, Spreader and Lid.

METHOD NO. 2—For cleaning about every three to four months:

Remove the Lid, Spreader, Coffee Basket and Automatic Pump from the inside of Glass Container.

Unscrew the hexagon plug from bottom of Pump and take the ball and all of Pump parts and place them inside the Glass Container.

Also place the Coffee Basket and Spreader inside the Glass Container.

Pour in five cups of hot water and add two tablespoons of baking soda.

Connect Electro-Brew to current and allow water to boil for about ten minutes. This solution will clean the coffee stains and sediment from all parts.

Empty the solution out and carefully rinse each piece in clean water. Also rinse inside of Electro-Brew.

Reassemble the Automatic Pump and allow all parts to air thoroughly.

The New Coleman *Electro-Brew* COFFEE MAKER

Model No. 70
FULL AUTOMATIC



The preparation of a good cup of coffee is an art, which previous to the introduction of the Coleman Electro-Brew, few people have been fortunate enough to acquire.

In restaurants famous for their good food, the importance of this statement is recognized to the extent that only the head chef is allowed to prepare the coffee.

The Coleman Electro-Brew eliminates the necessity for this high degree of skill acquired only by long experience and makes it easy for any one, even though unskilled in the art, to prepare perfect coffee day after day.

Very little instruction is necessary; however, it is suggested that the following directions be read carefully because of the difference between this method of making coffee and those in use at the present time.



MADE IN U. S. A.

The Coleman Lamp and Stove Co.

General Offices: WICHITA, KANSAS
Branches: Philadelphia, Chicago, Los Angeles
Canadian Factory: Toronto

DIRECTIONS FOR BREWING COFFEE

with the New Coleman Electro-Brew Household Model Coffee Maker

The new Coleman Electro-Brew Coffee Maker produces scientifically prepared "HEALTH" coffee from your favorite brand of coffee. It AUTOMATICALLY extracts only the delicious, healthful oils, leaving in the grounds the bitter, harmful elements.

◀ *Tastes in coffee differ, but most "Coleman" users adopt and recommend the following method of operation* ▶

1. Start With Cold Water and Fresh Coffee—

The Coleman Electro-Brew uses an entirely new method of Brewing Coffee; therefore it is very important that you follow a certain procedure when starting the Electro-Brew.

This equipment is constructed to brew coffee from cold water start. Due to this type of starting it is necessary to have water in the "Pumping Well" before placing the "Pump" on the "Well".

1. Remove lid by raising up. Remove the spreader, coffee basket, and automatic pump from the glass container.
2. Place in the glass container the number of cups of cold water as you require cups of coffee brew.
3. Replace automatic pump and coffee basket onto well.
4. Using drip ground coffee — NOT POWDERED, place inside the coffee basket one measuring cup of coffee to each cup of water used. Spread the coffee evenly in basket and place spreader on top of basket.
5. To replace the lid insert one of the spring ends under the edge of glass container, opposite the pouring opening, then press down on lid so other spring end is in pouring opening. Now turn either to right or left.

2. Brewing of Coffee—

After placing water and coffee in Electro-Brew, snap the switch on side of base to "HI" and attach cord to 110 to 120 volt current.

Due to use of cold water in brewing it may require a few seconds for pumping to start.

Allow pumping to continue until the automatic pump automatically stops pumping.

At this time is when you blend the brew to add richness to its flavor. This can best be done by allowing the current to remain on for a period of from three to five minutes after pumping ceases.

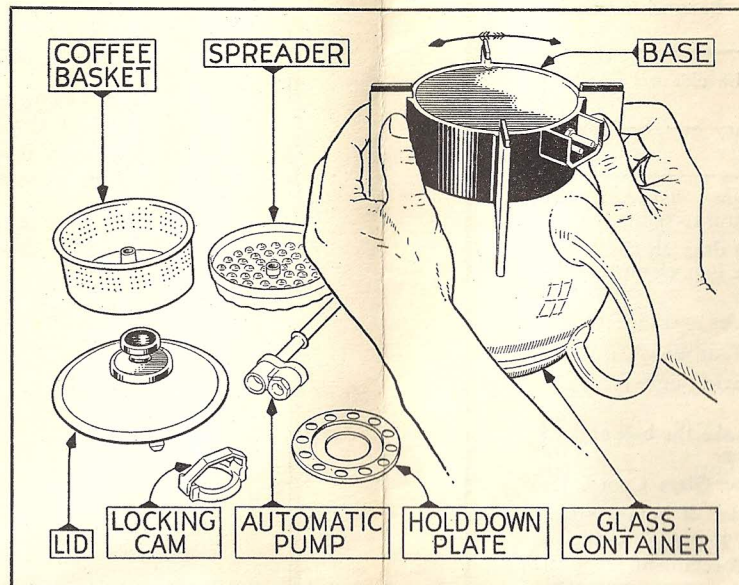
After blending the brew, snap the switch, on side of base, to "LO". This will maintain the brew at serving temperature.

The coffee basket, containing the grounds, and the automatic pump should be removed from Electro-Brew. **WARNING—NEVER** attach Electro-Brew to current unless it contains water. To do so will cause serious trouble.

3. Special Method for Brewing Three or Less Cups—

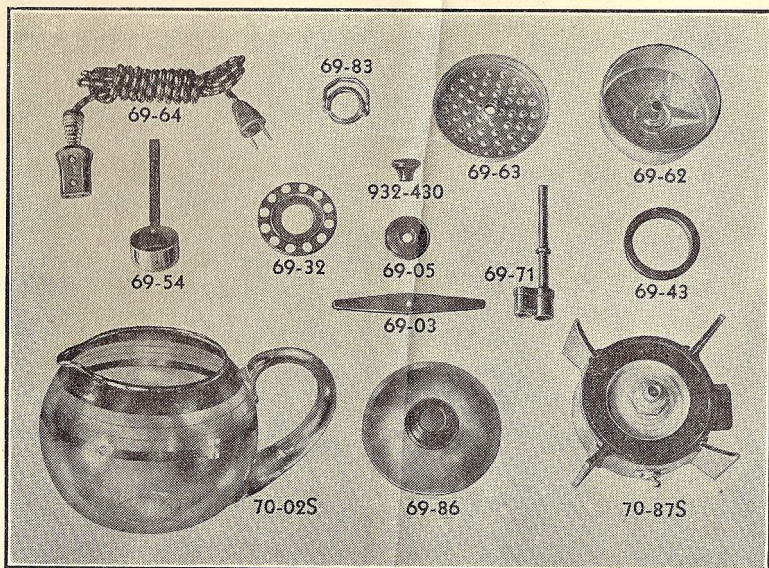
The Electro-Brew is designed to make the "Ideal" cup of coffee. However, we recommend that if three or less cups be brewed, the following method be followed:

- A. Add slightly more coffee per cup.
- B. When Automatic pump stops pumping, immediately pour out a cup of the brew and repour it over spreader. Each cup so repoured adds to the strength of the brew.



NOTE—Rinse out the GLASS CONTAINER each time before starting the Electro-Brew. DO NOT get the BASE wet as it carries the element. It will not be necessary to remove the Glass Container, for cleaning, oftner than once each month.

Repair Parts for COLEMAN COFFEE MAKER No. 70



ORDER BY NUMBER	NAME OF PART	NET RETAIL PRICE
69-03	Lid Retaining Spring.....	\$0.09
69-05	Lid Handle Spacer.....	.09
69-32	Hold Down Plate.....	.18
69-43	Rubber Gasket.....	.15
69-54	Measuring Spoon.....	.24
69-62	Coffee Basket.....	.45
69-63	Coffee Spreader.....	.24
69-64	Cord and Plug Set.....	.75
69-71	Automatic Pump Complete.....	.90
69-83	Locking Cam.....	.45
69-86	Lid Complete.....	1.50
70-02S	Glass Bowl.....	3.00
70-87S	Base Complete (with Heat Unit).....	3.00
932-430	Lid Handle.....	.15