



## Insulated Urn Preparation

*To maintain an acceptable serving temperature for up to three hours, the following steps must be taken:*

- 1) Coffee must be brewed at a minimum of 200-206°F for the best tasting coffee. The hotter the brewing temperature, the better the result.
- 2) Preheat the urn by filling to the top with 200°F water and put the lid on.
- 3) After three minutes, remove the water and fill the urn with coffee at 200°F, as quickly as possible. A direct pour from your coffee brewing system into your preheated urn is best. A second method is to use a food-safe fill hose. This hose slips onto your coffee brewer spout and the other end goes into the urn. The urn needs to be positioned lower than the brewing system in order for the coffee to gravity feed to the insulated urn. The cover should be placed on top of the insulated urn as quickly as possible to keep heat loss to a minimum. The least favorable method would be to transfer the coffee one pitcher at a time. Heat loss can be considerable using this method.
- 4) Use the proper size urn. Do not use a 3-gallon urn for 1 1/2 gallons of coffee. The urn was designed to maintain temperature only if it starts full.
- 5) Avoid removing the cover or loss of temperature will occur.

## Care & Maintenance (Insulated & Non-Insulated)

To keep your Bon Chef urn looking like new, use a water-based spray polish or a nonabrasive Stainless steel liquid polish. For silver, gold or copper plating, use non-abrasive liquid polish. For brass trim: use non-abrasive cleaner. Abrasive cleaners will remove the protective clear coat lacquer and tarnishing will occur.

## Cleaning (Insulated & Non-Insulated)

To clean your Bon Chef coffee urn, fill the urn half way with clean water.

Open the spigot and allow the water to run through the coffee urn and out of the spigot. This will clean the internal plumbing of your urn and not allow the acidic coffee to cause damage.

## Caution (insulated)

To avoid damage, never submerge your insulated urn in water or put into a dishwasher.

Never use any canned fuel or electric heating elements with insulated urns. Use of any of these items will burn out insulation of urn. Canned Heat and electric heating elements are not needed to maintain coffee temperature due to the fully insulated properties of the urn. Canned fuel or electric heating elements can only be used with non-insulated urns.