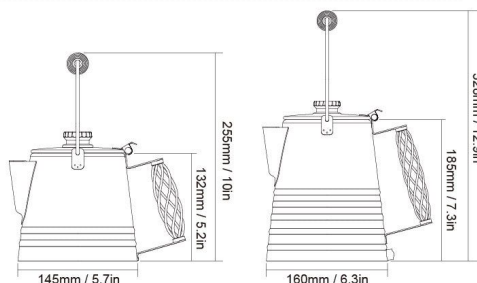


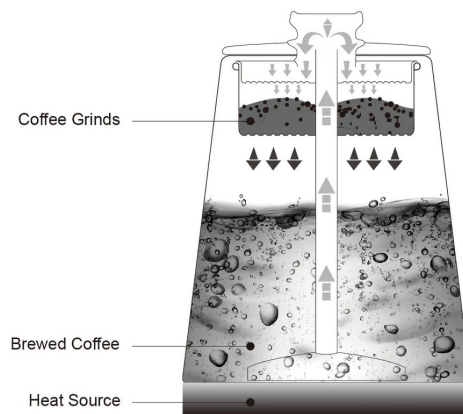
Winnerwell® Stainless Percolator Coffee Pot

Instruction Manual — 9 Cup & 14 Cup

	9 Cup Percolator	14 Cup Percolator
SKU	910481	910434
Material	AISI304 Stainless Steel	AISI304 Stainless Steel
Full Capacity	1.6 L	2.5 L
Bottom Diameter	145 mm / 5.7 in	160 mm / 6.3 in
Top Diameter	116 mm / 4.5 in	116 mm / 4.5 in
Height	132 mm / 5.2 in	185 mm / 7.3 in
Net Weight	approx. 0.87 kg / 1.9 lbs	approx. 1.1 kg / 2.4 lbs



Working Principle & Part Details



Working Principle



Part Details

Instructions

1. Open the percolator and take out the Stem and Filter Basket with lid.



2. Fill the percolator with water.

Fill the inner chamber with cold water to the desired level. To brew a full pot of coffee, stop filling the percolator when the water reaches the 3rd row of holes inside the percolator (counting from the bottom).



Water level: 3rd row of holes

WARNING: Overfilling can saturate the coffee grinds, or cause the percolator to leak or burst under the pressure of heat.

3. Add coffee to the basket.

Scoop your coffee of choice into the Filter Basket, put on the Basket Lid once the desired amount of coffee is added, and place the Stem with basket inside the percolator.



NOTE: We recommend using a paper filter inside the Filter Basket to help remove the oils in the coffee if desired, but it is not a must.

NOTE: We recommend using a coarse grind — the bigger, rougher pieces make it less likely that acids and other unappetizing compounds in the beans will begin to seep out once the temperature nears boiling.

NOTE: A finely ground coffee will also work, as long as you monitor its progress closely.

WARNING: NEVER use instant coffee in a percolator.

4. Place the percolator on the fire.

Make sure the percolator is in a safe place for you to retrieve it when it has finished brewing. Don't let the water inside the percolator come to a boil — boiling coffee strips it of its subtle tones and leaves it bitter and burnt-tasting.



5. Keep an eye on the brewing process through the Clear Dome.

The transparent dome window will help you judge when the coffee is sufficiently brewed.



6. Remove the percolator from the fire and serve.

When the coffee turns a rich dark color and begins to bubble against the dome, it is ready to serve. Take the percolator off the fire very carefully using tongs or heat-resistant gloves.



WARNING: Keep your gloves on while serving the coffee. Due to its predominantly metal construction, the percolator will stay hot for a while, even after it has been removed from the fire.

Usage Demonstration



1. Use on the Firepit



2. Use on the Stove

3. Use by hanging

Move the spring grip to one side of the wire bail handle for convenient hanging.



Made from food-grade 304 stainless steel, the Winnerwell® percolator coffee pot is built tough and great for brewing coffee on camping trips or for weekend leisure at the recreational cabin or the backyard firepit / grill. Simply fill with water and coffee grounds, and place it over the stove or campfire. Enjoy the classic twisted metal handle and the clear-view knob that allows you to keep an eye on the brew time.