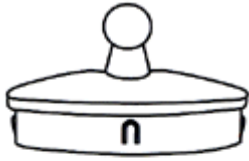


~ Percolator Parts ~
~ How to Make Percolator Coffee ~
~ How a Percolator Works ~

~ Percolator Parts ~

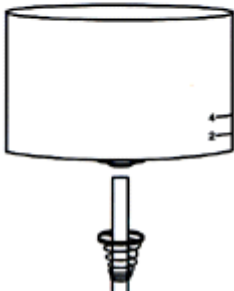


◆ **Cover Knob**

A translucent glass or plastic top cover knob helps you see the color of the coffee, and is especially desirable on stovetop percolators, to help you determine when to stop the brewing.



A clear top is not necessary for most electric percolators. They usually have timers that stop the brewing process, making it unnecessary to monitor the color of the coffee.



◆ **Spreader Cover**

Has a hole in the center, through which fits the Pump Stem. Fits snugly on top of the Basket.

Usually with a series of circular rings and lots of openings, shaped and sized to create a soaking shower effect on the grounds below.

The Spreader Cover also helps to keep grounds from splashing upwards.

◆ **Basket**

It has a central tube or round opening, through which the Pump Stem is inserted.

Small holes along the Basket bottom help keep all but the smallest coffee grounds in the Basket, while allowing the liquid infusion to pass through.

Special flat and envelope shaped paper filters can be used inside this Basket, to help smooth the taste and allow for less grounds to pass through to the infusion below.

◆ **Pump Stem**

This long tube sits in the middle of the pot, extends from the base up to the underside of the lid, supports the Basket, and operates as the non-mechanical pump which makes a percolator function.



The Pump Stem has a round base which usually sits flat on a stovetop percolator, or a ringed based which sits within a cavity or well inside an electric percolator. The base of the stem must be kept clean and undamaged for the coffeemaker to function properly.

Some distance up the stem there is usually a protruding flange, on which the Basket is seated.

On electric percolators there is a spring above this flange, which keeps the Basket pushed upwards and the Pump Stem downwards, to keep a better seal with the lid on and closer contact between the base of the Pump Stem and the heating elements underneath.



~ How to Make Percolator Coffee ~

- ◆ Add water to the empty pot, to the level desired according to the markings on the pot walls. (By the way, the standard measurement for a cup of coffee is 5 oz.)
- ◆ Place the Basket on the Pump Stem and insert them into the pot. (On electric percolators, the base of the Pump Stem must be seated properly into the cavity or well at the bottom.)
- ◆ If you are using a paper filter, place it inside the Basket.
- ◆ Add coarsely ground coffee into the Basket, allowing 1 tablespoon for each cup , or according to taste. (Consider 1-1/2 tablespoons for medium strength, and 2 tablespoons for a strong cup of coffee.)
- ◆ Place the Spreader Cover over the Basket.
- ◆ Close the pot securely.
- ◆ -- Electric percolator - Plug it in, (adjust coffee strength settings, if any,) and turn it on. It will stop brewing when it's done. Most electric percolators stay on to keep the coffee hot.
- ◆ -- Stovetop percolator - Place it over a heat source at about a medium heat. (If a flame, keep it under the pot.) When you see the desired color in the coffee that appears through the clear glass or plastic cover knob, remove from heat and serve.
- ◆ Serve when brewed. If you need to serve it later or over a period of time, transfer it to a thermal carafe to keep it hot and its taste fresh.

~ How a Percolator Works ~

The basic principle relies on air bubbles that form in boiling water at the bottom of the pot and their natural rising action. The base of the Pump Stem tube is designed to concentrate this flow of bubbles toward the tube opening. The tube is smaller in diameter than bubbles, so that each snugly-fitting bubble that passes through the tube will carry a bit of water above it along its upward journey.

As these continuous jets of water reach the top of the Pump Stem, they discharge onto the Spreader Cover, which helps disperse the water over the grounds underneath in a more uniform manner, and also keeps grounds from splashing up.

Repeatedly, the infusion will boil upwards and filter through the grounds back down into the pot. Each time the water filters through the grounds, it moves more of the oils into the infusion, making it stronger. Too much time on the stove can make a pot of coffee bitter, and too little time can make it weak.

Good quality coffee, ground and measured properly and consistently, can make your coffee taste great all the time. Experiment until you find the optimal taste for you.

Fante's Kitchen Wares Shop

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