

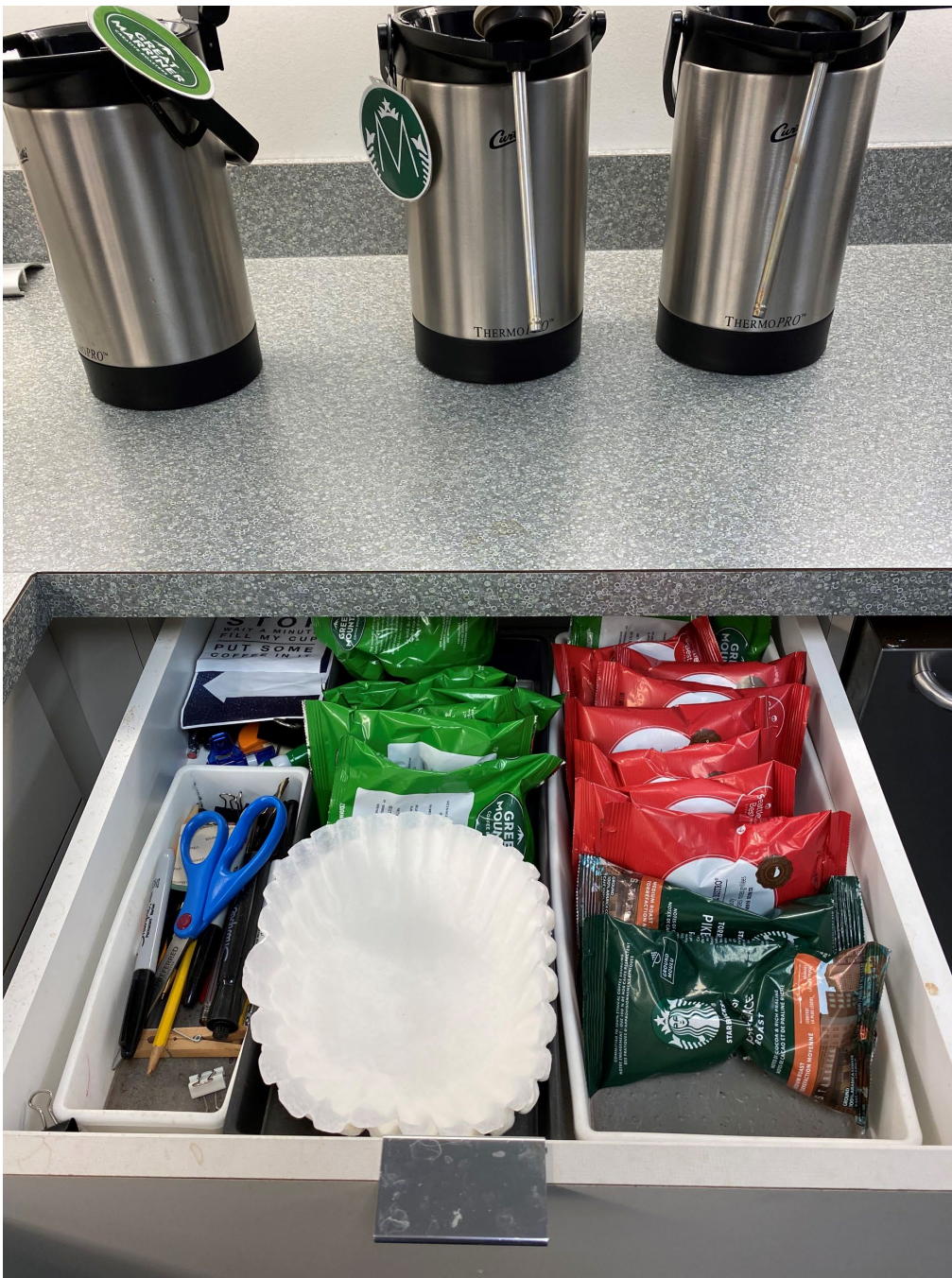
# Making Coffee at Marriner

*Rule of Thumb: If you finish the last of the coffee or a pot is empty and you want more coffee, please feel free to make a fresh pot! 😊*



Good to know: We typically have two different types of coffee – Green Mountain and Starbucks (or Seattle's Best). Examples of the packs with their branded label pots shown at left.





**Step 1:** Open the drawer near the coffee pots. Grab a filter and one of the coffee packs. Scissors in drawer to cut open the pack.





**Step 2:** Put the filter in the basket and add all of the coffee from the pack.





**Step 3:** Slide the basket (with the filter & coffee grounds) into the grooves, put the coffee pot under the spout (make sure it's lined up with the hole or else it will overflow) and push the BREW FULL green button. That's it! Hot, fresh coffee will be ready in about 5 minutes.



**Good to know:** If you fill up a glass or bottle from the water filtration machine, please keep it from spilling over and going into the bottom container. If you see the container getting full, just it slide out & empty into sink so it doesn't overflow. Thanks!

Questions? Want a live demo?

*Please see Dawn or Susan 😊*