DESCRIPTION:
The FETCO D041 (3 liter) and D063 (1 gallon) airpots are lever type, air pressure evacuated beverage dispenser featuring double-wall, vacuum insulated construction.

The hermetically sealed vacuum double-wall construction provides excellent heat or cold retention, while the stainless steel outer and inner liners provide robust durability.

PARTS:
- Locking Tab
- Lever
- Bellow Cap
- Bellow
- Bellow Cap Plate
- Spout Tube
- Drip-Through
- Down Tube
- Lip Release Button
Dispenser Operation Instructions

FETCO
DRIVEN TO INNOVATION®

D041 (3 liter) and
D063 (1 gallon) Airpot

To Fill:

1. Set brewer to dispense the proper amount into the airpot:
   - 3 liters (FETCO D041)
   - 1 gallon (FETCO D063)

2. Squeeze the Lid Release Buttons to release the lid. Swing the lid completely backwards.

3. Place the airpot under the brewer against the airpot dispenser Locator (if featured). Align the center of the airpot Drip-Through with the outlet of the brewbasket.

To Dispense:

1. After the brew cycle is completed:
   Remove the airpot from under the brewbasket and close the lid.

2. Lift the handle up until the Lever Lock drops into position, and engages the pump mechanism.

3. Push the lever downwards multiple times to dispense the desired amount.
Dispenser Cleaning & Maintenance

To Clean:

1. Squeeze the Lid Release Buttons to release the lid. Press the Lid Detach Button that will completely detach the lid. Remove the Lid Cover.

2. Remove the **Drip-Through** Detach the **Down-Tube** and the **Spout-Tube**. Clean with warm water, detergent and a brush. Proprietary airpot cleaners may also be used.

3. Carefully remove the bellows Cap. Handling the parts gently, clean the **Bellows**, **Bellows Cap**, and **Bellow Cap Plate** with warm water, and non-abrasive mild detergent.

4. Clean the interior of the tank with warm water, detergent and a brush. Proprietary airpot cleaners may also be used. **Do not put the airpot into an automatic dishwasher. Do not allow solutions containing chlorine to remain in tank.**

5. Clean the exterior of the unit with warm water, non-abrasive mild detergent. **Do not submerge the unit in water**

6. Do not use petroleum based or organic cleaners on food equipment. Never use a cleaner that contains the solvent diethylene glycol butyl ether (DGBE) on any equipment.