

BUNN Espresso[®]

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DISCONTINUED VERSION

**The information in this manual
is no longer current.**



Espresso/Cappuccino Coffee Grinder

OPERATING & SERVICE MANUAL

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227

SPRINGFIELD, ILLINOIS 62708-3227

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This equipment will store up to 2½ pounds of whole bean coffee in the hopper, grind it to a preset grind, and deposit it into a ground coffee chamber. Each pull of the lever dispenses a pre-determined dose into an awaiting filter holder for use in an espresso brewer. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.

BUNN-O-MATIC COMMERCIAL WARRANTY

Bunn-O-Matic Corp. ("Bunn") warrants the equipment manufactured by it to be commercially free from defects in material and workmanship existing at the time of manufacture and appearing within one year from the date of installation. This warranty does not apply to any equipment, component or part that was not manufactured by Bunn or that, in Bunn's judgement, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of Bunn are not authorized to make modifications to this warranty or to make additional warranties that are binding on Bunn. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

The Buyer shall give Bunn prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois, 62708-3227. If requested by Bunn, the Buyer shall ship the defective equipment prepaid to an authorized Bunn service location. If Bunn determines, in its sole discretion, that the equipment does not conform to the warranty, Bunn shall repair the equipment with no charge for parts during the one year warranty period and no charge for labor by a Bunn Authorized Service Representative during the one year warranty period. If Bunn determines that repair is not feasible, Bunn shall, at its sole option, replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AS SPECIFIED HEREIN, TO REPAIR OR, AT BUNN'S SOLE OPTION, REPLACEMENT OR REFUND. Bunn shall not be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.



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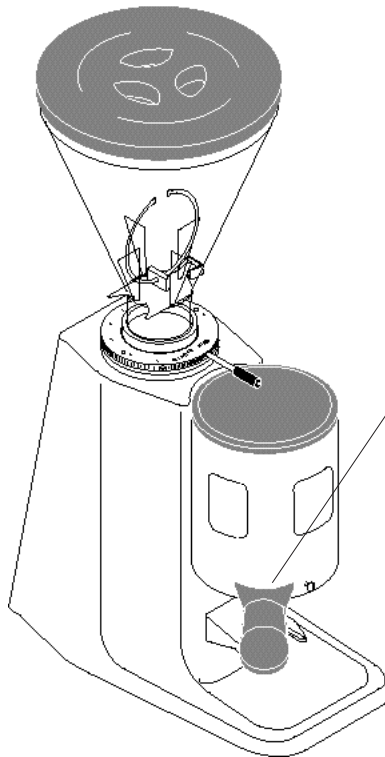
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TECHNICAL SPECIFICATIONS

Motor Power	0.5 HP
Power Consumption	5.0 amps
Motor Speed	1400 rpm
Grinding Capacity	22-31 pounds/hour
Bean Hopper Capacity	2.6 pounds
Ground Coffee Container Capacity.....	0.3 pounds
Weight (Empty)	28 pounds

ELECTRICAL REQUIREMENTS

This grinder has an attached cordset and requires 2-wire, grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.

INSTALLATION

1. Clear all foreign objects and shipping materials from the entrance to the grind chamber and the hopper.
2. Place the hopper on top of the grinder. The indentation in the hopper neck must align with the screw on the grinder. Tighten the screw into the hopper.
3. Remove the two fillister head screws on the left side of the front of the grinder.
4. Securely fasten the enclosed tamper to the grinder so that it extends down past the bottom edge of the ground coffee container.
5. Check the voltage at the electrical outlet for the proper voltage.
6. The grinder can now be filled with beans, plugged-in, and put into service.

AUTOMATIC GRINDING

Place the rotary OFF/ON/START switch in the ON position. Grinding will begin after the doser lever is actuated twelve times and will cease when the ground coffee container is filled to a predetermined level. Placing the switch in the OFF position stops the grinder.

MANUAL GRINDING

Momentarily place the rotary OFF/ON/START switch in the START position. Grinding will begin immediately and will cease when the ground coffee container is filled to a predetermined level. Placing the switch in the OFF position stops the grinder.

NOTE – The motor must not be used more than 30 minutes per hour.

DISPENSING

Pull the doser lever until it stops and release it. The ground coffee container must be full to a level above the star partitions in order to accurately and consistently dispense full doses with each pull of the lever.

GRIND ADJUSTMENT

Adjustments to the grind must always be made with the hopper emptied and the motor running. Turn the adjustment disc beneath the hopper to change the grind. The disc will remain where set until further adjustments are made.

Turn the disc clockwise for a coarser grind.

Turn the disc counterclockwise for a finer grind.

DOSAGE ADJUSTMENT

Adjustments to the dosage must always be made with the ground coffee container filled to a level above the star partitions to accurately and consistently dispense full doses with each pull of the lever. Turn the adjustment knob in the center of the container to change the dose.

Turn the knob clockwise to reduce the amount of coffee in each dose.

Turn the knob counterclockwise to increase the amount of coffee in each dose.

CLEANING

The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on the grinder. Care should be taken not to scratch the plastic parts with any abrasive materials.

