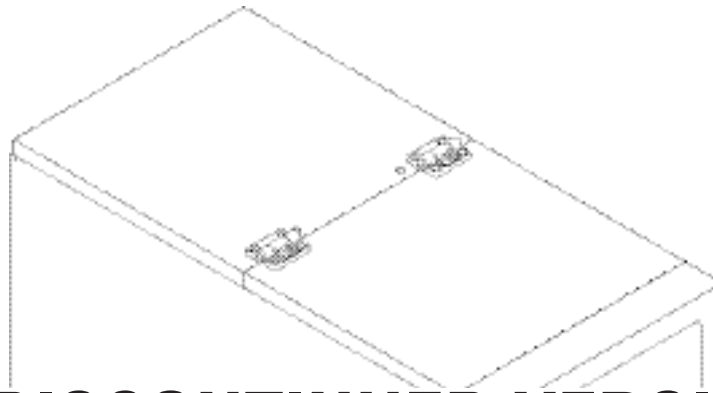


# BUNN®

*HC-1*

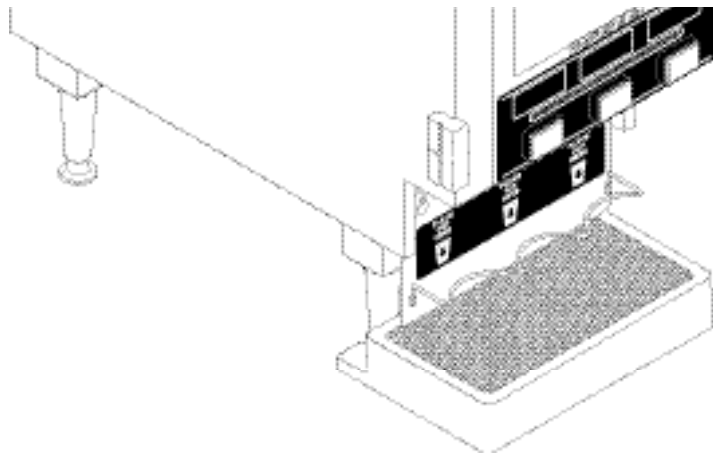
*HC-2*

*HC-3*



**DISCONTINUED VERSION**

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is no longer current.**



## **OPERATING & SERVICE MANUAL**

**BUNN-O-MATIC CORPORATION**

**POST OFFICE BOX 3227**

**SPRINGFIELD, ILLINOIS 62708-3227**

**PHONE: (217) 529-6601 FAX: (217) 529-6644**

## INTRODUCTION

This equipment dispenses hot powdered beverages on demand. It has one, two, or three hoppers. The two and three hopper models may also dispense cold powdered beverages from their left dispense station. It is for indoor use only on a sturdy counter or shelf.

## 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.

## USER NOTICES

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



11646.0000

## ▲WARNING

- ◆ Fill water tank before turning -on thermostat or connecting appliance to power source.
- ◆ Use only on a properly protected circuit capable of the rated load.
- ◆ Electrically ground the chassis.
- ◆ Follow national/local electrical codes.
- ◆ Do not use near combustibles.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD

READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT

THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE

00831.0000F 3/98 © 1988 BUNN-O-MATIC CORPORATION

00831.0000

This equipment is to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

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12368.0001

## INITIAL SET-UP

1. Locate the drip tray assembly beneath the dispenser nested in the packing material.
2. Remove the cup locator plate from the drip tray and the drip tray cover and set them aside.
3. Remove the water strainer assembly from the drip tray and set it aside.
4. Remove the four legs from the drip tray and securely install them in the dispenser base.

## ELECTRICAL REQUIREMENTS

**CAUTION** - The dispenser must be disconnected from the power source until specified in *Initial Set-Up*.

The 120 volt version of this dispenser has an attached cordset and requires 2-wire, grounded service rated 120 volts ac, 20 amp, single phase, 60 Hz. The mating connector must be a NEMA 5-20R.

The 120/208 or 120/240 volt version of this dispenser requires 3-wire, grounded service rated 120/208 or 120/240 volt ac, 20 amp, single phase, 60 Hz.

(Refer to the dispenser's dataplate for exact voltage requirement.)

## ELECTRICAL HOOK-UP

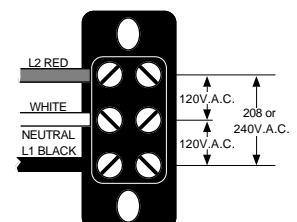
**CAUTION** – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Open the front door of the dispenser and place the heater switch in the "OFF" (upper position).

120 volt versions skip to step 6.

120/208 or 120/240 volt versions proceed to next step.

4. Remove the right side panel of the dispenser.
5. Install the electrical wiring to the terminal block as illustrated at right.
6. Connect the dispenser to the power source and verify the voltage at the terminal block. Reinstall the side panel.
7. If plumbing is to be hooked-up later be sure the dispenser is disconnected from the power source. If Plumbing has been hooked-up, the dispenser is ready for *Initial Set-Up*.



## PLUMBING REQUIREMENTS

This dispenser must be connected to a **COLD WATER** system with operating pressure between 20 and 90 psi from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the dispenser. Install a regulator in the line when pressure is greater than 90 psi to reduce it to 50 psi. The water inlet fitting is 1/4" flare.

**NOTE** - Bunn-O-Matic recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. At least 18 inches of an FDA approved flexible beverage tubing, such as reinforced braided polyethylene or silicone, before the brewer will facilitate movement to clean the countertop. It can be purchased direct from Bunn-O-Matic (part number 00326-0000). Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

**This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).**

### Plumbing Hook-Up

1. Securely attach the short piece of tubing on the water strainer assembly to the inlet fitting on the bottom of the dispenser.
2. Flush the water line and securely attach it to the flare fitting on the water strainer assembly.
3. Turn-on the water supply.

### INITIAL FILL & HEAT

**CAUTION** - The dispenser must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

1. Connect the dispenser to the power source and turn-on the water supply.
2. Water will automatically flow into the tank to the proper level and then shut-off. This will take less than five minutes.
3. When the tank is full of water, open the front door and place the heater switch in the "ON" (lower) position. A tank full of cold water will take approximately forty minutes for the water to heat on 120 volt versions, and 20 minutes on 120/208 or 120/240 volt versions.

During this waiting period, complete these dispenser set-up steps:

- a. Place the drip tray in front of the dispenser. Set the drip tray cover in place.
- b. Place a set of keyholes in the cup locator plate over the shoulder screws beneath the hopper access door and push down gently.
- c. Fill the hopper(s) with the dry product to be dispensed.

## DISPENSER USE

1. Simply place a cup on the drip tray in front of the desired dispensing button.
2. Press the button to whip and dispense the beverage.
3. Release the button when the cup is approximately  $\frac{2}{3}$  full and allow the mixing chamber to drain.

**NOTE** - The mixing chamber must drain at the end of each dispense.

## COLD BEVERAGE SET-UP

Cold beverages may be dispensed from the left dispense position on the HC-2 & HC-3 models. Simply place the HOT/COLD switch near the left whipper chamber in the "COLD" (upper) position.

## CLEANING

Refer to the decal inside the hopper access door for cleaning recommendations and procedures.

The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.

## ADJUSTMENTS

The hot beverage solenoid(s) is(are) preset to dispense approximately one ounce per second. This amount can be adjusted:

1. Disconnect the dispenser from the power source.
2. Remove the right side panel.
3. Rotate the control at the base of the desired solenoid(s) clockwise to decrease or counterclockwise to increase the amount of water.

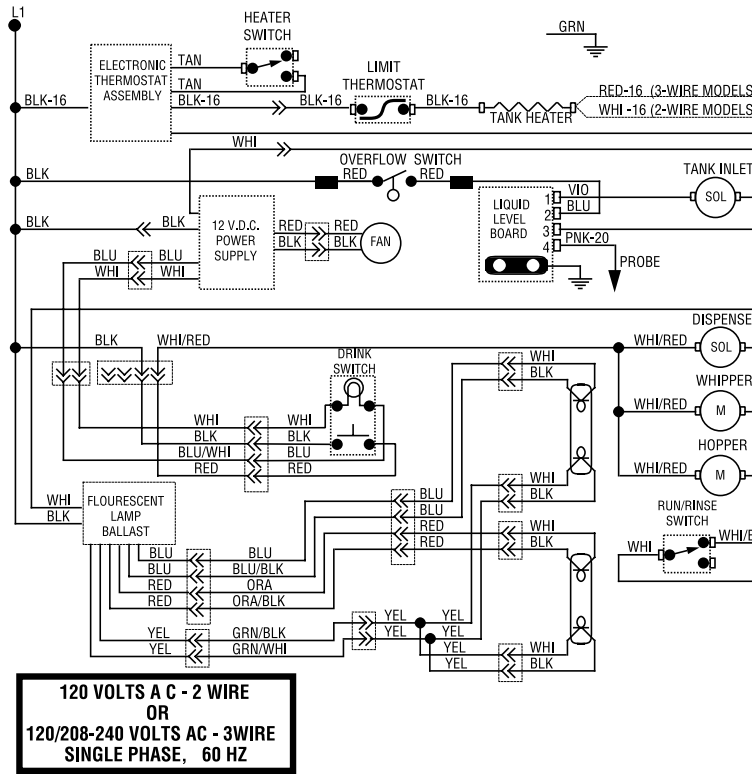
## DRAINING THE HOT WATER TANK

**CAUTION** - The dispenser must be disconnected from the power source throughout these steps.

1. Disconnect the dispenser from the power source.
2. Shut-off and disconnect the incoming water supply
3. Remove the top panel.
4. Gently remove one of the grommets from the tank lid.
5. Insert a tube to the bottom of the tank and syphon ALL of the water out.  
(Bunn-O-Matic has a syphon assembly #12440.0000 available for this purpose.)

**NOTE** - The dispenser must be full using the INITIAL FILL & HEAT steps before reconnecting to the power source.

### SCHEMATIC WIRING DIAGRAM HC-1



### SCHEMATIC WIRING DIAGRAM HC-3 & HC-2 (CENTER COMPONENTS ELIMINATED ON HC-2)

