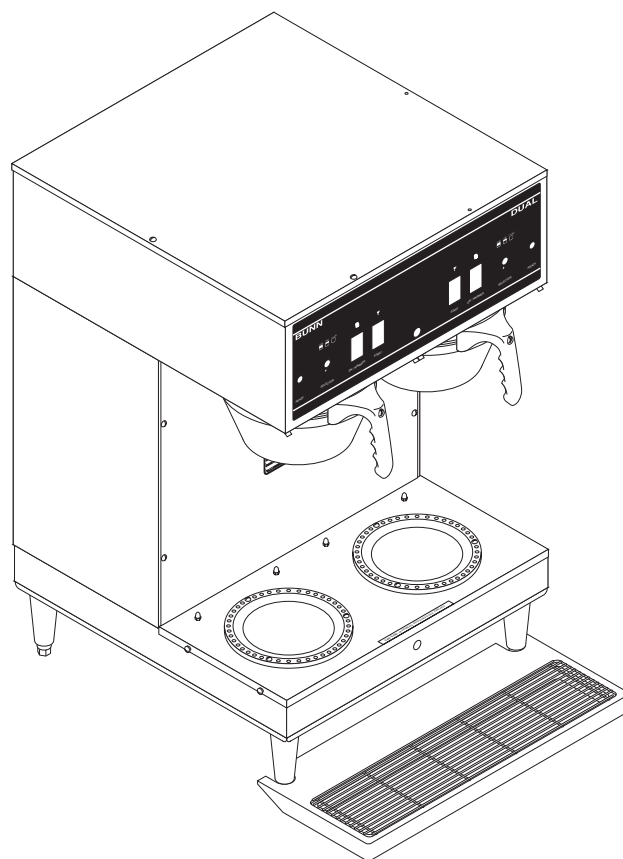
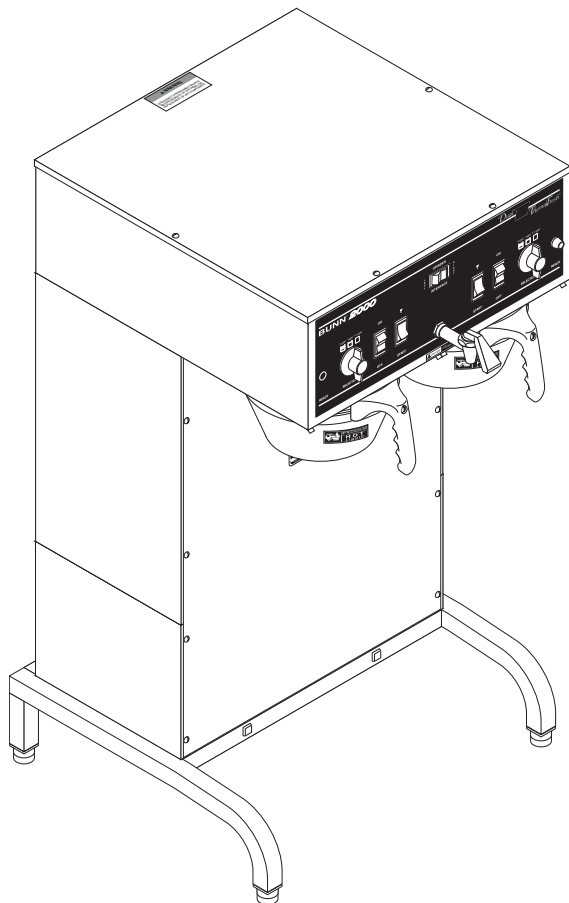

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DUAL[®] *DUAL[®] TF*



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 will brew two half-gallon, gallon, or gallon and a half batches of coffee into awaiting servers at the push of a button and includes a hot water faucet for allied beverage use. The brewer is specifically designed for use with a BUNN® 1.5GPR server. It is only for indoor use on a sturdy counter or shelf.

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. In addition:

1.) Bunn warrants electronic circuit and/or control boards to be commercially free from defects in material and workmanship for two years from the date of installation.

2.) Bunn warrants the compressor on refrigeration equipment to be commercially free from defects in material and workmanship for two years from the date of installation.

3.) Bunn warrants that the grinding burrs on coffee grinding equipment will grind coffee to meet original factory screen sieve analysis for three years from date of installation or for 30,000 pounds of coffee, whichever comes first.

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 warranty period and no charge for labor by a Bunn Authorized Service Representative during the 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.

In no event shall Bunn 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

The notices on this brewer should be kept in good condition. Replace unreadable or damaged labels.

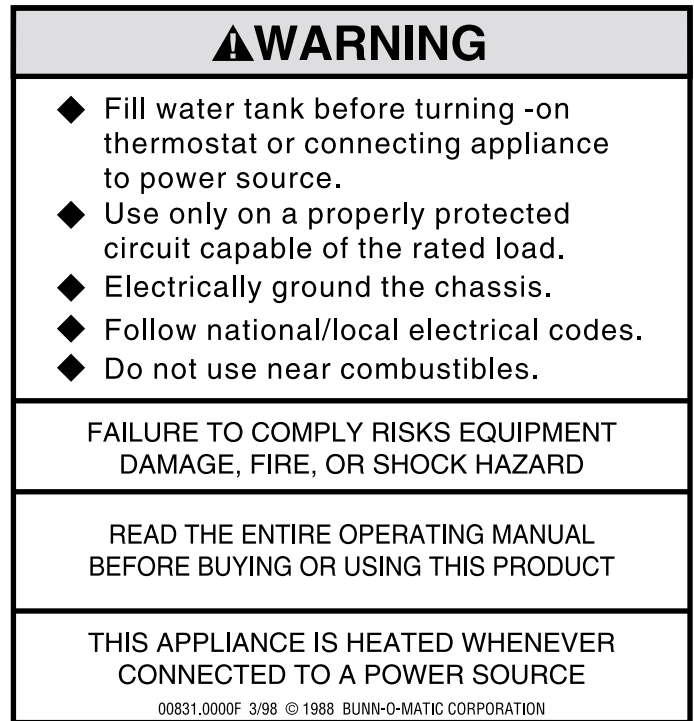


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USER NOTICES (cont.)



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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).

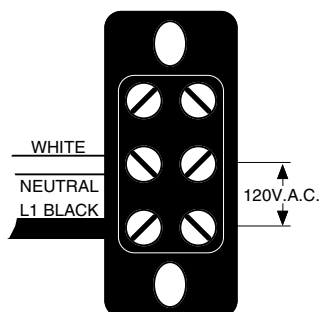
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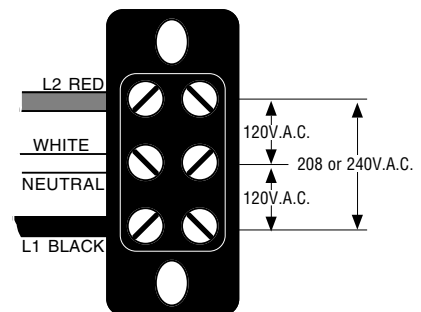
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ELECTRICAL REQUIREMENTS

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



Requires 2-wire, grounded service rated 120 volts ac, 30 amp, single phase, 60 Hz.



Requires 3-wire, grounded service rated 120/208 or 120/240 volts ac, 30 amp, single phase, 60 Hz.

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. Remove the front panel beneath the sprayheads.

Models with electronic control assemblies:

Place the tank heater switch at the top of the control assembly in the “OFF” position.

Models with electromechanical thermostats:

Rotate the control thermostat knob fully counterclockwise to the “OFF” position.

4. Feed the cord through the strain relief and connect it to the terminal block.
5. Connect the brewer to the power source and verify the voltage at the terminal block before proceeding. Replace the front panel.
6. If plumbing is to be hooked-up later be sure the brewer is disconnected from the power source. If plumbing has been hooked-up, the brewer is ready for Initial Set-Up.

PLUMBING REQUIREMENTS

This brewer must be connected to a cold water system with operating pressure between 20 and 90 psi from a ½" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90 psi to reduce it to 50 psi. The water inlet fitting is ¼" flare.

NOTE – Bunn-O-Matic recommends ¼" copper tubing for installations of less than 25 feet and ⅜" for more than 25 feet from the ½" water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the countertop. 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. Attach the flare fitting from the short piece of tubing on the flow control (supplied) to the water inlet fitting on the bottom of the brewer.
2. Flush the water line and securely attach it to the flare fitting on the strainer.
3. Turn on the water supply.

INITIAL SET-UP

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

1. Remove the front panel beneath the sprayhead.

Models with electronic control assemblies:

Place the tank heater switch at the top of the control assembly in the “OFF” position.

Models with electromechanical thermostats:

Rotate the control thermostat knob fully counterclockwise to the “OFF” position.

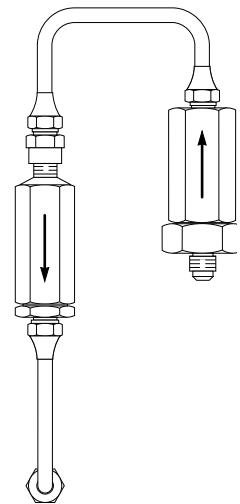
2. Connect the brewer to the power source. Water will begin flowing into the tank.
3. When water stops flowing into the tank., remove the front panel and proceed as directed:

Models with electronic control assemblies:

Place the tank heater switch at the top of the control assembly in the “ON” position and replace the front panel.

Models with electromechanical thermostats:

Rotate the control thermostat knob fully clockwise to the “ON” position and replace the front panel.



INITIAL SET-UP (cont.)

4. Wait approximately twenty minutes for the water in the tank to heat to the proper temperature.
5. Place an empty server beneath either of the brew stations. Place its associated Selector switch in the one-gallon position, the On/Warmer switch in the upper position and initiate a brew cycle.
6. Place the On/Warmer switch in the lower "OFF" position after water has stopped flowing from the funnel, and check the water volume in the server. It should be 128 ounces.
7. If not, disconnect the brewer from the power source, remove the front panel, and adjust the brew timer dial for that brew station up-or-down as required. Replace the front panel, connect the brewer to the power source, allow the water to reheat, start, and measure another brew cycle.
8. Repeat step 7 until the proper water volume is achieved.
9. Repeat steps 5 through 8 for the other brew station.
10. The brewer is now ready for use in accordance with the coffee brewing instructions.

OPERATING CONTROLS

Selector Switch

Placing the switch in the ½ Gal, 1 Gal, or 1½ Gal position selects the amount of coffee to be brewed in subsequent brew cycles. Repositioning this switch after a brew cycle has been initiated does not change the brew batch in progress.

On/Warmer Switch

Placing the switch in the unlighted lower position cuts power to the brew station warmer and stops brewing. Stopping a brew cycle after it has been started will not stop the flow of water from the funnel. Placing the switch in the lighted upper position supplies power to the brew station warmer and enables the brew circuit.

Start

Momentarily pressing and releasing this switch starts a brew cycle when the On/Warmer switch is in the lighted upper position.

NOTE – The On/Warmer switch must be in the lighted upper position to initiate and complete a brew cycle.

COFFEE BREWING

1. Select the desired batch size.
2. Insert a BUNN® filter into the funnel.
3. Pour the proper amount of fresh coffee into the filter and level the bed of grounds by gently shaking.
4. Slide the funnel into the funnel rails.
5. Place an empty server under the funnel.
6. Place the On/Warmer switch in the lighted upper position. Momentarily press and release the start switch.
7. When brewing is completed, simply discard the grounds and filter.

CLEANING

1. 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.
2. Check and clean the sprayhead. The sprayhead holes must always remain open.

NOTE – In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.

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(W)ONE-GRINDER INTERFACE OPTION

TANK HEATERS (TWO)
 1650W EACH @120V
 2800W EACH @208V
 3300W EACH @240V

READY INDICATORS
 SW. & THERMOSTAT

LIMIT THERMOSTAT
 SAFETY SW

OPTIONAL RECOVERY BOOSTER
 K2 N.O. 1 RED 1 BLK N.O. 1

LIQUID LEVEL BOARD
 VIO BLU SOL WHI
 1 2 3 4
 PIN-20 PROBE

OPTIONAL 3-SET SELECTOR SWITCHES SHOWN WITH ONE-GRINDER INTERFACE OPTION

RIGHT BREW TIMER
 1 D WHI/VIO
 2 D WHI/ORA
 3 D WHI/GRN
 4 D WHI/YEL

OPTIONAL WATER BYPASS SOL
 SOL L WHI/GRN

RIGHT SW.
 WHI
 WHI/VIO

LEFT BREW TIMER
 1 D WHI/RED
 2 D ORA
 3 D WHI/BRN
 4 D YEL

OPTIONAL WATER BYPASS SOL
 SOL WHI/GRN

OPTIONAL RECOVERY BOOSTER
 WHI/VIO WHI/GRN K2

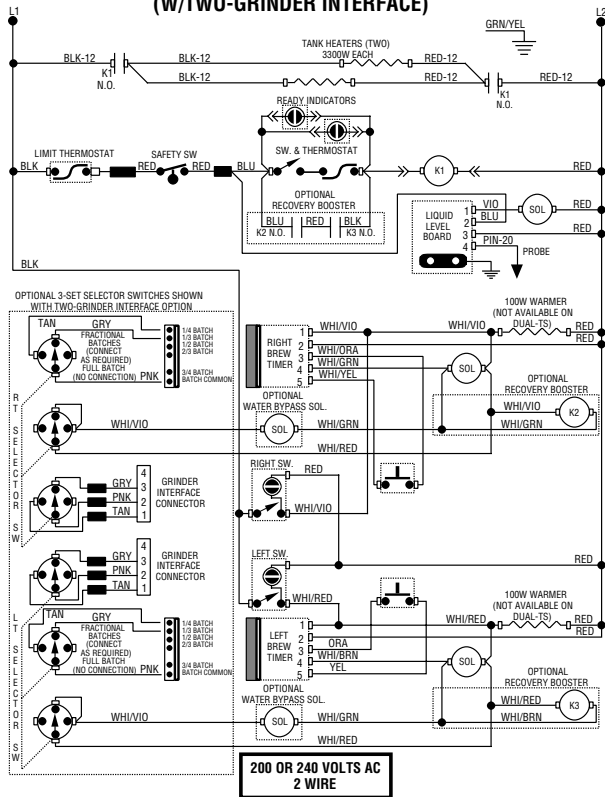
OPTIONAL RECOVERY BOOSTER
 WHI/RED WHI/BRN K3

100W WARMER (NOT AVAILABLE ON DUAL-TS)

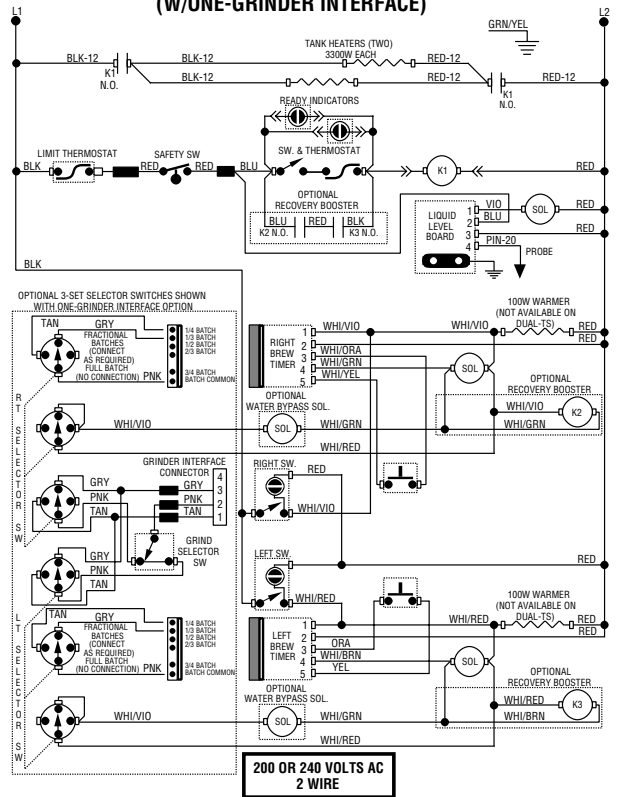
**120 VOLTS AC 2 WIRE
 120/208 VOLTS AC OR
 120/240 VOLTS AC
 3 WIRE**

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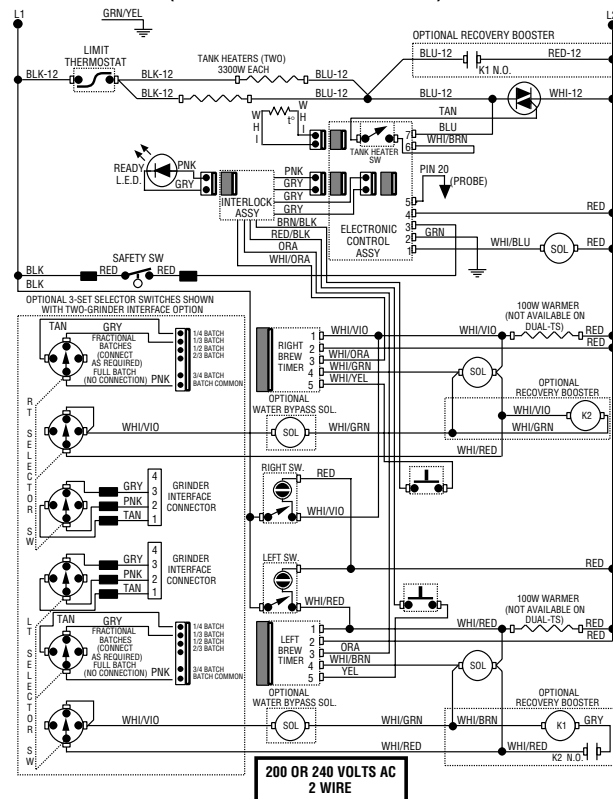
**SCHEMATIC WIRING DIAGRAM DUAL-A & -B BREWER
(W/TWO-GRINDER INTERFACE)**



**SCHEMATIC WIRING DIAGRAM DUAL-A & -B BREWER
(W/ONE-GRINDER INTERFACE)**



**SCHEMATIC WIRING DIAGRAM DUAL-A & -B BREWER ECA
(W/TWO-GRINDER INTERFACE)**



**SCHEMATIC WIRING DIAGRAM DUAL-A & -B BREWER ECA
(W/ONE-GRINDER INTERFACE)**

