



INTRODUCTION

This equipment will brew a ½gallon batch of coffee into an awaiting decanter. The brewer may have a hot water faucet for allied beverage use. It is only for indoor use on a sturdy counter or shelf.

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BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving 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; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

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.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall 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, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, 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

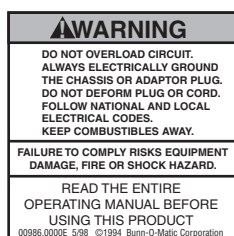
Carefully read and follow all notices in this manual and on the equipment. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels.

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). For models installed outside the U.S.A., comply with the applicable Plumbing/Sanitation Code.

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#02765.0000



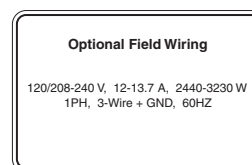
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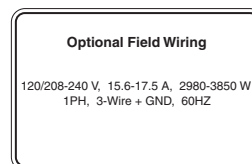
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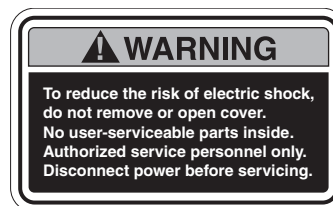
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B.U.N.N., BREWWISE, BUNN, BUNN FAMILY GOURMET, BUNN GOURMET ICE, BUNN-O-MATIC, BUNN OMATIC LOGO, BUNN, BUNNSERVE, DBC, DR. BREW LOGO, DR. BREW, DUAL, EASY CLEAR, EASY POUR, FLAVORGARD, GOURMET ICE, GOURMET JUICE, HIGH INTENSITY, INFUSION SERIES, LEGENDARY FOR QUALITY, MY CAFE, POWERLOGIC, SAFETY-FRESH, SINGLE, SMART FUNNEL, SMART HOPPER, SOFT HEAT, SPLASHGARD, SYSTEM III, THE MARK OF QUALITY IN BEVERAGE EQUIPMENT WORLDWIDE and THERMOFRESH are registered trademarks of Bunn-O-Matic Corporation in the United States and/or other countries.

AXIOM, BREWLOGIC, BREWWIZARD, BUNN ESPRESSO, BUNNLINK, BUNNLINK LOGO, COFFEE SPOT, EASYGARD, GLOBAL SOLUTIONS FOR QUALITY BEVERAGES, IMIX, NOTHING BREWS LIKE A BUNN, QUALITY BEVERAGE EQUIPMENT WORLDWIDE, SIGNATURE SERIES, SILVER SERIES, SMART WAVE, BUNNSOURCE, DIGITAL BREWER CONTROL, POURING PROFITS, SMART HEAT, THE HORIZONTAL RED LINE, ULTRA, COFFEE AT ITS BEST and TEA AT ITS BEST are trademarks of Bunn-O-Matic Corporation in the United States and/or other countries.

Unauthorized use or duplication of these marks is strictly prohibited by law.

The absence of a name or logo in this list does not constitute a waiver of any and all intellectual property rights that Bunn-O-Matic Corporation has established in any of its product, feature, or service names or logos.

ELECTRICAL REQUIREMENTS

WARNING -

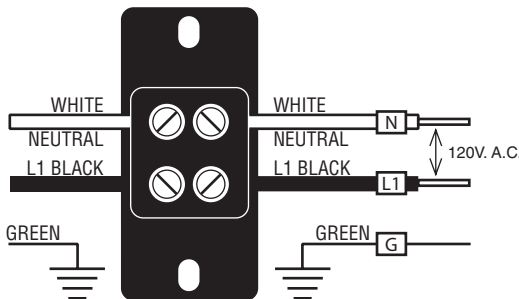
The brewer must be disconnected from the power source until specified in Initial Set-Up. Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.

ELECTRICAL HOOK-UP

CAUTION – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service.
2. Determine the available on-site electrical service.
3. Select the desired unit voltage based on the available on-site electrical service.
4. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
5. Remove the front access panel beneath the sprayhead to gain access to the terminal block.
6. Feed the supply leads through the rear of the brewer.
7. Using the above diagrams, connect the desired electrical service to the field wiring terminal block.
8. If wiring the machine for operation on 120/208 or 120/240 volts with a Power Supply Cord, the Power Supply Cord must be UL Listed Flexible Cord Type SO, SJO, SJTO, HSJO or SJOW, No. 12 AWG, 4 Conductor, Rated 90° C. Attachment Plug Cap must be UL Listed, NEMA 14-20P or L14-20P Configuration, Rated 125/250V, 20 AMPS. The Power Supply Cord must be at least 3 feet long and maximum 6 feet long (measured from Strain Relief to end of the Attachment Plug Cap).
9. Before proceeding, verify the voltage at the field wiring terminal block.
10. Set toggle switch on component bracket to the appropriate position and replace the access panel.
11. 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.

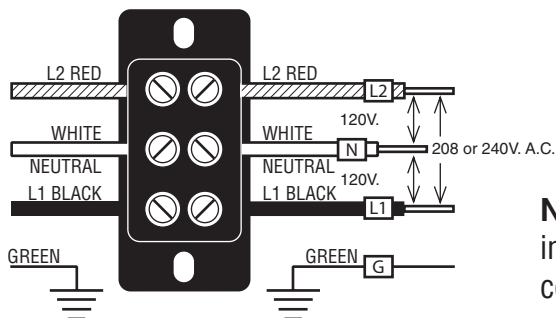
Requirements for brewers with an attached cord set are as follows:



120V AC single phase models

Note: This electrical service requires 2 current carrying conductors (Neutral, and L1) and a separate conductor for earth ground

Requirements for brewers without an attached cord set are as follows:



120/208 & 120/240V AC single phase models

Note: This electrical service require 3 current carrying conductors (Neutral, L1 and L2) and a separate conductor for earth ground



PLUMBING REQUIREMENTS

These brewers must be connected to a cold water system with operating pressure between 20 and 90 psi (138 and 620 kPa) 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 (620 kPa) to reduce it to 50 psi (345 kPa). 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 counter top. 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). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

1. Flush the water line and securely attach it to the inlet fitting at the left rear of the brewer.
2. Turn on the water supply.

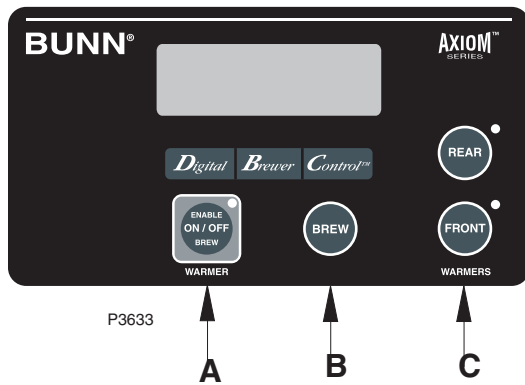
INITIAL SET-UP

1. Insert an empty funnel into the funnel rails.
2. Place an empty server under the funnel.
3. Connect the brewer to the power source.
4. Press and release the "ENABLE BREW ON/OFF" switch. (Indicator must be lit!). Water will flow into the tank and stop when the tank is filled to its capacity. Display will show "**PLEASE WAIT...TANK FILLING**" until tank is filled with water.
5. Wait approximately twenty minutes for the water in the tank to heat to the proper temperature. Display will show "**READY TO BREW...WATER TEMP: 200°**" when tank is at operating temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
6. Place a small container beneath the faucet and open the faucet handle. Release it when you hear the tank refilling.
7. Water volumes and flow settings have been preset at the factory. Refer to adjustments for the Set Brew Volumes section of this manual should the volume need to be increased or decreased.
8. The brewer is now ready for use in accordance with the instructions for Coffee Brewing.

Brew water temperature is factory set at 200° F (93.3° C). Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.

Altitude (Feet)	Boiling point of water		Recommended water temperature	
	° F	° C	° F	° C
-1000	213.8	101.0	200	93.3
-500	212.9	100.5	200	93.3
0	212.0	100.0	200	93.3
500	211.1	99.5	200	93.3
1000	210.2	99.0	200	93.3
1500	209.3	98.5	200	93.3
2000	208.4	98.0	200	93.3
2500	207.4	97.4	200	93.3
3000	206.5	96.9	199	92.8
3500	205.6	96.4	198	92.2
4000	204.7	95.9	197	91.7
4500	203.8	95.4	196	91.1
5000	202.9	94.9	195	90.6
5500	201.9	94.4	195	90.6
6000	201.0	93.9	194	90.0
6500	200.1	93.4	193	89.4
7000	199.2	92.9	192	88.9
7500	198.3	92.4	191	88.3
8000	197.4	91.9	190	87.8
8500	196.5	91.4	189	87.2
9000	195.5	90.8	188	86.7
9500	194.6	90.3	187	86.1
10000	193.7	89.8	186	85.6

OPERATING CONTROLS



(A) ENABLE BREW ON/OFF SWITCH

Pressing the "ENABLE BREW ON/OFF" switch (indicator on) supplies power to the brew station warmer, enables the brew circuit, and energizes the tank refill circuit. Pressing the switch again (indicator off) stops tank refilling and brewing and de-energizes the brew station warmer. Stopping a brew cycle after it has been started will not stop the flow of water into the server until the funnel is empty.

NOTE – Hot water will be available at the faucet in a limited amount when the "ENABLE BREW ON/OFF" switch is in the "OFF" position because the tank will not refill.

(B) BREW SWITCH

Momentarily pressing and releasing the switch starts a brew cycle when the "ENABLE BREW ON/OFF" indicator is on.

(C) ADDITIONAL WARMER SWITCHES

Pressing any additional warmer switch so that the indicator is on, supplies power to the associated warmer.

COFFEE BREWING

1. Begin each brew cycle with a clean empty brew funnel.
2. Insert a BUNN filter into the funnel.
3. Pour (or grind) fresh coffee into the filter and level the bed of grounds by gently shaking.
4. Slide the funnel into the funnel rails until it stops.
5. Place an empty server under the funnel.
6. Verify that the "ENABLE BREW ON/OFF" indicator is on.
7. Momentarily press and release the "BREW" switch. There may be certain situations in which the brew cycle will not begin when the "BREW" switch is pressed:
 - a. "SWITCH NOT ON" - The "ENABLE BREW ON/OFF" indicator must be on.
 - b. "BREW TEMPERATURE TOO LOW" – wait until heated, or disable "BREW LOCKOUT".
8. If none of the above messages are displayed, the display will read "NOW BREWING", and show the time remaining in the brew cycle.
9. Following the brew, the display reads "DRIPPING" which shows the time remaining until the coffee no longer drips from the funnel tip.
10. After the coffee finishes dripping from the funnel tip, carefully remove the brew funnel and discard the grounds and filter.

CLEANING

1. The use of a damp cloth rinsed in any mild, nonabrasive, 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. Insert the short end of the sprayhead cleaning tool into each of the five water outlets of the plastic sprayhead to remove any mineral deposits (Refer to Fig 1)
3. Insert the long end of sprayhead cleaning tool into the sprayhead fitting, and rotate several times to remove any mineral deposits from the fitting (Refer to Fig 2).

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.

NOTE: In the event that the *"Brew Logic"* circuit activates (compensating for high lime build up), it will temporarily disable the *"Recovery Booster"* and *"Pulse Brewing"* systems until the unit has been de-limed. Refer to the Troubleshooting section for more details.

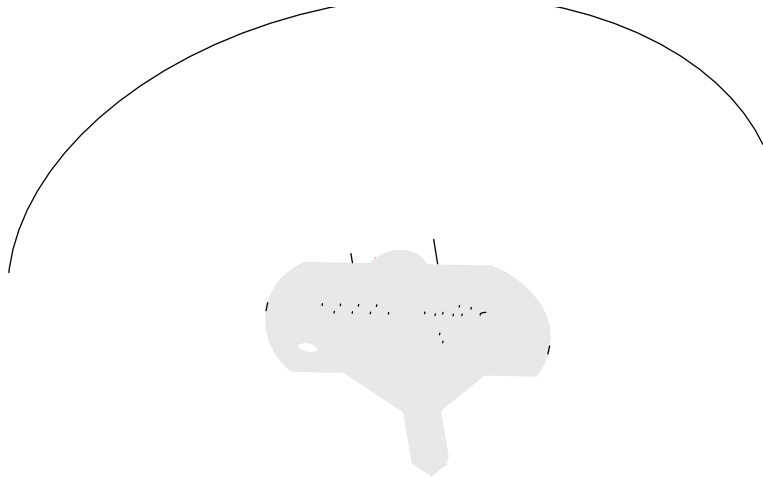


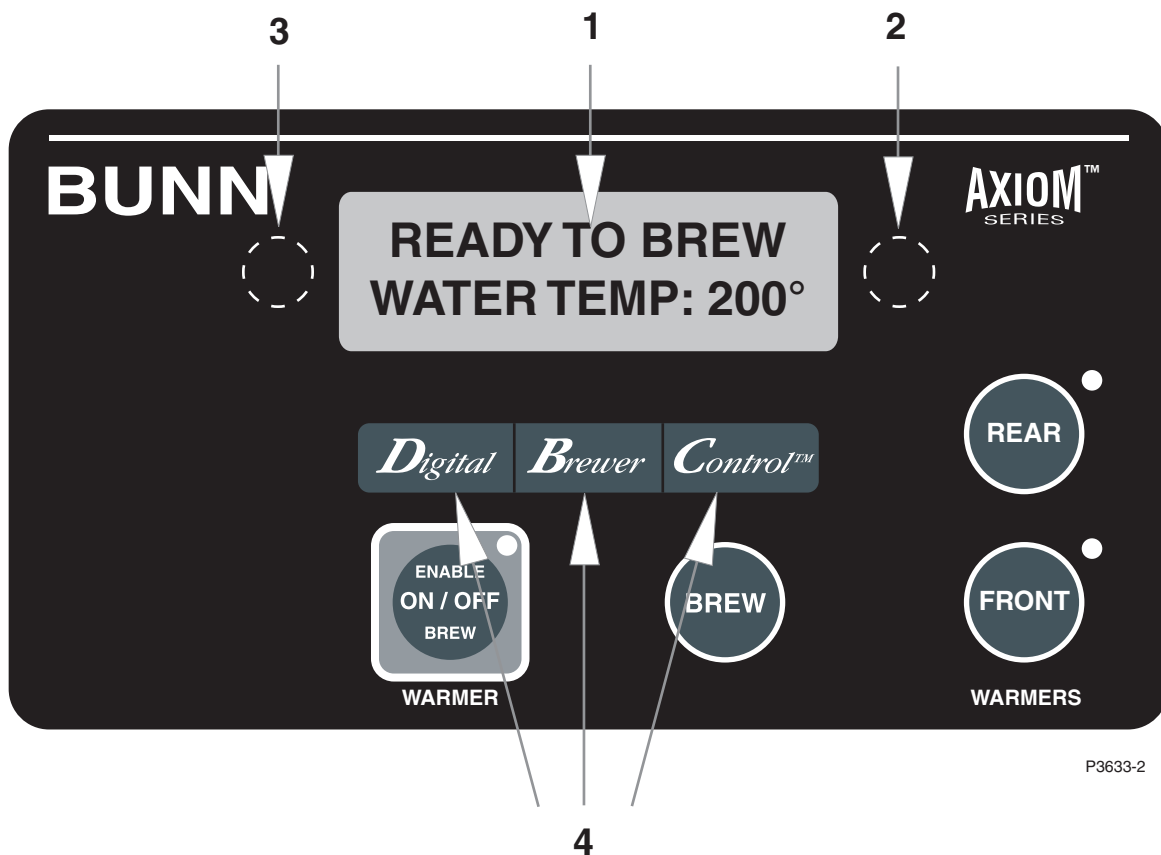
FIGURE 1

FIGURE 2

TANK DRAIN

1. Loosen screws that secure the front access panel. Remove the panel.
2. Unfasten the hose clamp at the end of the drain hose. Remove the plug.
3. Place the end of the drain hose in a container that has a minimum capacity of 200 oz (5.9 L).
4. Release the white clamp to drain water from the tank.
5. When tank is empty, close the white clamp, replace the plug, and tighten the clamp at the end of the drain hose.
6. Replace the front panel and tighten screws.

ADJUSTMENTS & OPTIONAL SETTINGS



Using the menu-driven display on the front of the brewer, the operator has the ability to alter or modify various brewing parameters such as brew lockout, brew volume, brew strength, etc. This allows for the precise brewing of various flavors of coffee.

Programming of the brewer is achieved by entering a certain function. Then, by the use of *hidden* programming switches, the operator can customize the brewing process to their specifications.

PROGRAMMING SWITCHES

1. FUNCTION SCREEN

This is the display which shows the various functions.

2. (Right of the display)

This is used to access the program mode and is also used to step forward through the menu.

3. (Left of the display)

This is used to step backwards through the function list.

4. "Digital" (lower left under the display)

This is used to select options that appear on the display during programming (NO/-)

"Brewer" (center under the display)

This is used to select options that appear on the display during programming (DONE)

"Control" (lower right under the display)

This is used to select options that appear on the display during programming (YES/+)





ADJUSTMENTS & OPTIONAL SETTINGS (CONT.)

MAIN SCREEN



Digital Brewer Control™

BREW LOCKOUT



ADJUSTMENTS & OPTIONAL SETTINGS (CONT.)

ENABLE ADS

This function allows the operator to choose whether or not to display an advertising message. An ad can be saved to the brewer by writing the ad using the programming commands. This message will be displayed when the brewer is idle.

Procedure to Enable/Disable Ads:

1. Press and hold the right hidden switch until the display reads "BREW WIZARD" then release. Press and release the right hidden switch until the display reads "ENABLE ADS?". The "YES" or "NO" will be flashing to indicate the current selection.
2. Press and release the "NO" switch to disable this function, or:
3. Press and release the "YES" switch to enable this function.
4. When finished, press and release "DONE" to save the new setting and advance to the next function screen.
5. If "NO" was selected, the display should now read "ENTER SERVICE #?". To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
6. If "YES" was selected, the display should now read "NEW AD?". This screen allows you to write a new ad.
7. The display should now read "2 LINES 16 CHARS AVAILABLE", and then "SCROLL THRU ALPHA, NEXT -> NEXT LETTER", and then "WRITE TOP LINE?". The ad can be up to 32 characters long, 16 per line. The ad will be written in two steps, first the top line, then the bottom line.
9. To write the top line of a new ad, press and release "YES". To skip the top line and only write a bottom line, press and release "NO" and proceed to step 13. To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
10. The display will now read "A" with a flashing cursor below it. Press and hold the "SCROLL" switch to scroll through the alphabet and available characters. When the desired character is shown on the display, press and release "NEXT" to move to the next character in the top line.
11. Repeat step 10 until the top line is complete.
12. Press and release "DONE". The display should now read "WRITE BTM LINE?".
13. To write the bottom line of the new ad, press and release "YES".
14. To skip the bottom line, press and release "NO".
 - a. If neither a top nor bottom line was written, the display should now read "ENTER SERVICE #?".
 - b. If only a top line was written, the ad will be displayed followed by "SAVE?" Proceed to step 18.
15. The display will now read A with a flashing cursor below it. Press and hold the "SCROLL" switch to scroll through the alphabet and available characters. When the desired character is shown on the display, press and release "NEXT" to move to the next character in the bottom line.
16. Repeat step 15 until the bottom line is complete.
17. Press and release "DONE". The display will now show the written ad, and then "SAVE?"
18. To cancel saving the ad, press and release "NO". The display should now read "ADVERTISEMENT NOT SAVED!" and then will return to the "NEW AD" screen. To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
19. To correct or edit the ad, press and release "EDIT". The display should now read "WRITE TOP LINE?" Repeat steps 10 through 17.
20. To save the ad as it is shown, press and release "YES". The display should now read "ADVERTISEMENT SETUP COMPLETE", and then "ENTER SERVICE #?". To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.



Digital Brewer Control

SERVICE NUMBER

This function allows you to enter a telephone number to call a service number. If there is a fault message on the display, you must first clear the fault message before you can use this function.

Procedure to use:

1. Press and release the "NEXT NUMBER" switch. The display will now read "NEXT NUMBER". Press and release the "NEXT NUMBER" switch. The display will now read "DONE NEXT NUMBER".
2. Press and release the "NEXT NUMBER" switch. The display will now read "NEXT NUMBER". Press and release the "NEXT NUMBER" switch. The display will now read "DONE NEXT NUMBER".
3. Press the "SERVICE NUMBER" switch. When the display reads "SERVICE NUMBER", press and release the "NEXT NUMBER" switch. The display will now read "NEXT NUMBER". Repeat Step 3 until the display reads "DONE NEXT NUMBER".
4. Repeat Step 3 until the display reads "DONE NEXT NUMBER".
5. Press and release the "DONE" switch. The display will now read "EXITING BREW WIZARD" and then "EXITING BREW WIZARD".

ENTER PASSWORD

This function allows the user to enter a digit number to access a function.

ADJUSTMENTS & OPTIONAL SETTINGS (CONT.)

PROGRAMMING FUNCTIONS - LEVEL 2 (cont.)

NOTE: Access to the remaining functions in LEVEL 2 is intended for trained service personnel only. More in depth information can be found in the *Axiom Service Manual* 39132.0000

SET PASSWORD		
0	0	0



Any 3 digit number may be programmed to prevent unauthorized access of LEVEL 2. **BE CAREFUL TO USE A CODE YOU WILL REMEMBER!**

SET LANGUAGE	
NO	YES



Choose between English or Spanish. After selecting "YES", press either (+) or (-) to select, then choose "YES" again when asked, "ARE YOU SURE?"

UNITS	
METRIC DONE	ENG



Choose between English or Metric units. Display will read: "CHANGING UNITS WILL CAUSE" "ALL SETUP INFO TO BE LOST" "ARE YOU SURE?" "NO YES". **NOTE:** If the brewer is set for Metric Units, displays will be different. (ex: Brew oz will become Brew Liters, ° F will be ° C).

SET TEMP:	200°
(-) DONE (+)	



Adjusts brew tank temperature.
RANGE: (185 to 205° F) or (85 to 96° C)

SET READY:	195°
(-) DONE (+)	



This function sets the minimum temperature allowable to start a brew cycle. Range: (2° to 20° F) or (2° to 10° C) below the set temperature. The water must be at the "READY" temperature or higher for the display to indicate "READY TO BREW".

ENTER ASSET # ?	
NO	YES



This function allows the you to enter in an optional asset number. This can be useful for tracking the usage or service of an individual machine within a group.



ADJUSTMENTS & OPTIONAL SETTINGS (CONT.)

PROGRAMMING FUNCTIONS - LEVEL 2 (cont.)

SPRAY OZ/M: 25.0

(-) DONE (+)



View or enter the actual flow rate coming out of the sprayhead. This is used to tell the internal controller how fast the water is flowing. Use the "CALIBRATE FLOW" screen to obtain the most current flow rate.

Range: (3.0 to 75.0 oz) or (100 to 2200ml)

CALIBRATE FLOW ?

NO YES



This function provides a 60 second test mode to capture water from the sprayhead. This measurement will then give you the numbers to enter into the "SPRAY OZ/M: xx" screen above. **NOTE:** Should be performed after deliming and/or changing sprayhead.

BREW COUNTERS ?

NO YES



Tracks the total number of brews completed. 120000 is 120000 of 0 reset-able counter, and one life counter that is not reset-able

SERVICE TOOLS ?

NO YES



Allows the testing of individual components and the ability

FACTORY DEFAULTS

NO YES



TROUBLESHOOTING

PROBLEM	PROBABLE CAUSE	REMEDY
Temperature Too Low	1. Water temperature in the tank does not meet the ready temperature.	A) Wait for the brewer to heat to the proper temperature. B) Disable the BREW LOCK-OUT function. See page 12 for procedure.
Heating Time Too Long	1. Tank Heater failure. 2. Control Board/Thermistor failure	Service required Service required
Fill Time Too Long	1. Water shut off to brewer 2. Supply line too small or obstructed 3. Inlet Solenoid failure 4. Control Board Failure 5. ON/OFF switch is OFF	Check water supply shut-off Replace or repair as needed Service Required Service Required Turn switch ON
Temp Sensor Out Of Range, Check For Bad Connections	1. Temperature Sensor Probe wire(s) broken or not making connection	Service required
Temp Sensor Out Of Range, Check Wire For Shorts	1. Temperature Sensor Probe wire(s) shorted to housing or to each other.	Service required
Equipment will not operate	1. No power 2. incorrect voltage	Verify power cord is plugged into outlet. Service required
Water flows into tank continuously with power removed from brewer.	1. Refill valve	Service required

TROUBLESHOOTING (cont.)

PROBLEM	PROBABLE CAUSE	REMEDY
Brew cycle will not start	1. No water	Check plumbing and shut-off valves
	2. Water temperature in the tank does not meet the ready temperature.	A) Wait for the brewer to heat to the proper temperature B) Disable the BREW LOCK-OUT function. See page 12 for procedure
	3. "ENABLE BREW ON/OFF" switch not on.	Turn on
	4. Brew switch	Service required
	5. Brew valve	Service required
	6. Control Board	Service required
Spitting or unusual steaming from sprayhead or air vent.	1. Lime buildup	Refer to page # 8
	2. Temperature probe	Service required
	3. Control Board	Service required
Inconsistent beverage level	1. Lime buildup	Refer to page # 8
	2. Brew valve	Service required
Dripping from sprayhead.	1. Brew valve	Service required
Water overflows filter.	1. Type of paper filter	BUNN paper filters should be used for proper extraction
	2. No sprayhead	Replace sprayhead
Beverage overflows decanter	1. Beverage left in decanter from previous brew	The brew cycle should be started only with an empty decanter under the funnel.
	2. Brew volume adjustment	Adjust the brew volume, calibrate sprayhead as required to achieve the desired volume for each brew cycle.

TROUBLESHOOTING (cont.)

PROBLEM	PROBABLE CAUSE	REMEDY
Weak beverage.	1. Type of paper filter	BUNN paper filters should be used for proper extraction
	2. Coffee	For coffee, a sufficient quantity of fresh drip or regular grind should be used for proper extraction.
	3. Sprayhead	A BUNN sprayhead should be used to properly wet the bed of ground coffee in the funnel
	4. Funnel Loading	The BUNN paper filter should be centered in the funnel and the bed of grounds leveled by gently shaking.
	5. Water temperature	Place empty funnel on top of an empty server (not in the funnel rails). NOTE: Do not remove sprayhead! WARNING: HOT WATER Press brew. Check water temperature immediately below the sprayhead with a thermometer. <i>Recommended</i> reading should be at least 195°F (90°C).
	6. Incorrect recipe	Consider adjusting brew volume, and/or BREW METER.

TROUBLESHOOTING (cont.)

PROBLEM	PROBABLE CAUSE	REMEDY
Brewer is making unusual noises.	1. Solenoids vibrating	Service required
	2. Plumbing lines	Plumbing lines should not be resting on the countertop.
	3. Water supply	The brewer must be connected to a cold water line. Water pressure to the brewer must not be higher than 90 psi (620 kPa). Install a regulator if necessary to lower the working pressure to approximately 50 psi (345 kPa).
	4. Tank heaters	Service required
"CHECK SPRAYHEAD FOR LIME" - "CHECK FITTINGS FOR LIME"	1. Lime buildup in sprayhead	Refer to page # 8
	2. Lime buildup in brew valve	Refer to page # 8
	3. Lime buildup in brew tank	Service required
"WARNING INACCURATE FLOW" - "TOO MUCH LIME PLEASE REPAIR"	1. Lime buildup in sprayhead	Refer to page # 8
	2. Lime buildup in brew valve	Refer to page # 8
	3. Lime buildup in brew tank	Service required
"WARNING VERY LOW FLOW" - "PLEASE REPAIR"	1. Lime buildup in sprayhead	Refer to page # 8
	2. Lime buildup in brew valve	Refer to page # 8
	3. Lime buildup in brew tank	Service required

