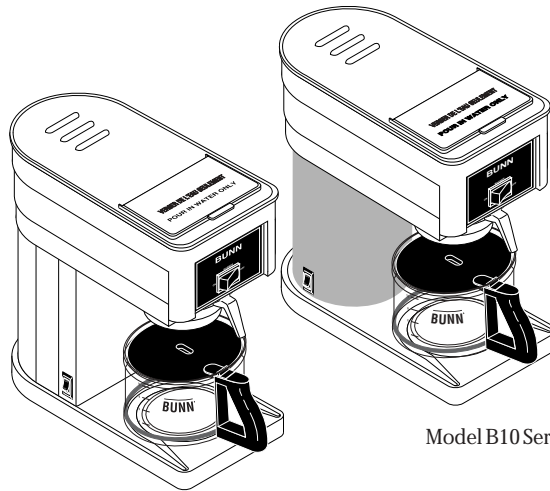




USE AND CARE OF YOUR

**BUNN**<sup>®</sup>  
www.bunnomatic.com

Coffee Brewer



Model GR10 Series

Model B10 Series

P2243/P2242

MODEL: _____	Obtain these numbers from the bottom of the brewer, before filling the brewer with water.
DATE CODE: _____	

*Welcome to the world of fine coffee. The BUNN<sup>®</sup> Pour-O-matic<sup>®</sup> Coffee Brewer will enhance your enjoyment of each cup of coffee. BUNN<sup>®</sup> coffee brewers are recognized in homes and restaurants throughout the world as the very finest. Read this booklet, and in no time you will know how to make a great cup of coffee.*



Keep this booklet for future reference  
Bunn and Bunn Pour-O-matic are registered trademarks and the Bunn logo is a trademark of Bunn-O-Matic Corporation.



**Our best wishes for your coffee enjoyment.**

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**SPECIFICATIONS**

**Electrical** - UL listed for household use only. This brewer has an attached, polarized cord and requires 2-wire service with ground, rated 120 volts ac, 7½ amps, single phase, 60 Hz. Components include an 800-watt tank heater, 34 watt tank "Keep Warm" heater, & 46 watt decanter warmer; 900 watts total.

**Dimensions** - 14¼ inches high; 7 inches wide; 13¾ inches deep

**Brew Capacity** - Four to ten 5-ounce cups per batch.

**Weight** - 8 pounds; includes decanter, filters, coffee funnel, and delimiting spring probe.

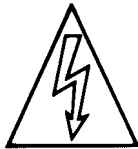
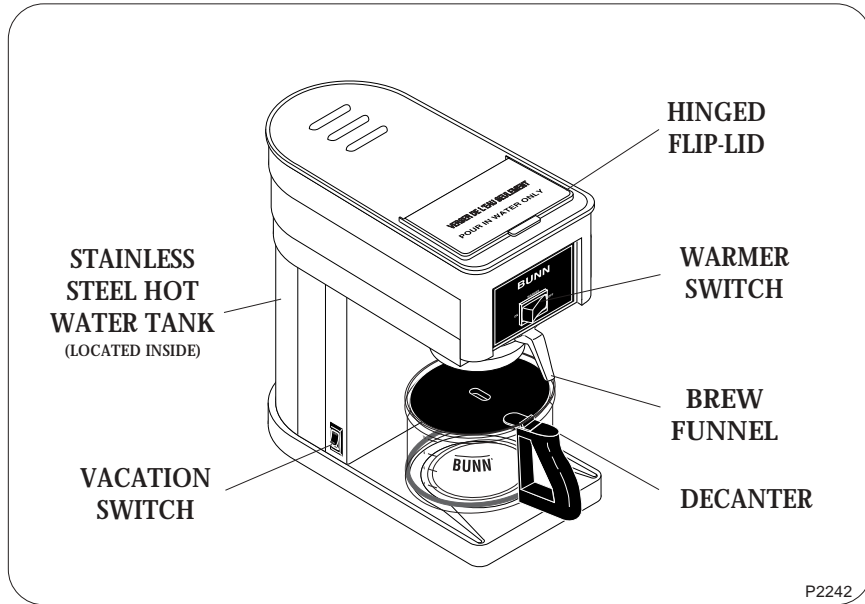
**HIGH ALTITUDE USE**

Your BUNN Pour-Omatic® coffee brewer is designed to operate in most areas of the country. For high altitude use, over 5000 feet, the models with a “(D)” designation should be used.

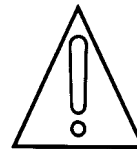
**BUNN-O-MATIC CORPORATION**  
 1400 STEVENSON DRIVE  
 SPRINGFIELD, ILLINOIS 62703  
**www.bunnomatic.com**  
 If you need any assistance, please call us at:  
**1-800-352-2866**  
 In order to receive full assistance, please have your Date Code ready when calling for service.  
 (Located on the bottom of your brewer)



# BUNN *Pour-Omatic*<sup>®</sup> HOME MODEL COFFEE BREWER



**WARNING**  
RISK OF FIRE OR ELECTRICAL SHOCK



## **Hazardous Voltage!**

### **Can Cause Fire Or Electrical Shock!**

**Do Not Disassemble The Brewer!**

**There Are No User Serviceable Parts Inside!**

**Repair Should Be Done By Authorized Service Personnel!**

(Refer to page 11 )



This symbol alerts you to the risk of fire or electrical shock in the accompanying message.



This symbol alerts you to important operating and service instructions.

P-229/P-230



## IMPORTANT SAFEGUARDS

*Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:*

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use for extended periods of time and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug or after the brewer malfunctions, or has been damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair. (Refer to page 11.)
- The use of an accessory not evaluated for use with this brewer may cause injuries.
- For household use only. Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner, or in a heated oven.
- Do not use brewer for other than its intended use.
- Do not place or remove funnel, decanter, or decanter lid while brewing.
- The decanter is designed for use with this brewer. It must never be used on a range top or in a microwave.
- Do not set a hot decanter on a cold surface.
- Do not use a cracked decanter or a decanter having a loose or weakened handle.
- Do not clean decanter with cleansers, steel wool pads, or other abrasive materials.
- When the brewer is idle, the lid should be in the closed position.

## SAVE THESE INSTRUCTIONS

- A short power-supply cord is used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the brewer and the cord should be arranged so that it will not hang over edge of table or counter where it can be pulled on by children or tripped over.



## GENERAL INFORMATION

### NOTE - THE BREWER IS NOT READY TO PLUG IN (See Page 6)

*Improper installation will result in permanent damage and void the limited warranty. Read & follow the instructions on the next page.*

- This brewer is designed to remain plugged in at all times (except during initial installation or when cleaning).
- A vacation switch is provided on the lower left side to completely shut off all electrical components when your plans take you away from home for three or more days. Safety features, designed into the BUNN® coffee brewer, make the daily use of this switch unnecessary.
- Whenever the brewer has been shut off or unplugged, fill the tank with water and allow the water in the tank to heat to the proper temperature before using (about fifteen minutes or until the heating sound stops).
- Your BUNN® coffee brewer has a specially designed tank to keep the water at the proper temperature. This constant supply of hot water assures the correct method of brewing coffee, in less than three minutes.
- The brewed coffee flows into the decanter where it is kept at serving temperature on the porcelain decanter warmer. The warmer is controlled by the lighted on/off switch on the front of the brewer.

**NOTE-** *The warmer switch only controls the decanter warmer.*

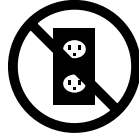
- While coffee is being brewed, the newest water in the tank is heated to the proper temperature and held until needed.
- When the brewer is not in operation, the flip lid should remain closed. Leaving the lid open may cause an unexpected drip of water from the sprayhead once cold water has been poured into the top of the brewer.
- The decanter lid reduces coffee evaporation and temperature loss.
- Use **CAUTION** when dispensing hot water from the brewer. The water is approximately 50°F hotter than that available from your hot water faucet and is always available for other uses.
- The brewer is equipped with a polarized cordset. One blade of the plug is slightly larger than the other. This is a safety feature and allows the plug to fit into the outlet only one way. If you are unable to insert the plug into the outlet, try turning it over. If the plug still does not fit, contact an electrician to update your outlet. Do not attempt to bypass the safety aspect of this polarized plug.
- The sprayhead will periodically become loose. Using extreme caution not to burn yourself, retighten the sprayhead with your finger tips.

**NOTE-** *A severe burn may result if the sprayhead becomes loose and falls off while brewing.*





## PREPARING THE BREWER FOR USE

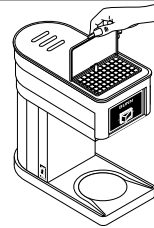


**NOTE - THE BREWER IS NOT READY TO PLUG IN.**  
Do **NOT** plug in until Step #3.

### Step 1

Raise the hinged flip-lid.

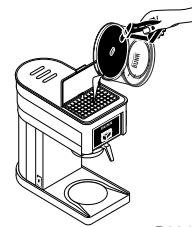
**NOTE:** The post protruding from the screen is connected to a stopper which controls the flow of water into the tank. When lid is closed (post depressed), the stopper is raised and water will flow into the tank.



P2240

### Step 2

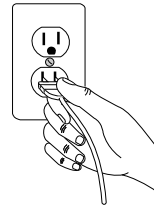
Slide an empty brew funnel into the brewer under the warmer switch. Pour one decanter full of water into the screened area on top of the brewer. Place decanter on the warmer. Close lid. Wait three minutes to allow the water to flow into the tank. **Repeat this process.** When the tank is full, some water will flow through the funnel and into the decanter.



P2247

### Step 3

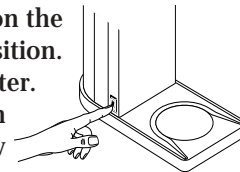
Plug in the brewer.



P-214

### Step 4

Press the bottom of the vacation switch, located on the lower left side of the brewer, to the "ON" (lower) position. The vacation switch controls power to the tank heater. Initially you will have to wait approximately fifteen minutes in order for the water to reach brew temperature.



P-219

**Empty any water that has collected in the decanter.**

**You're not done yet! The next page leads you through the five easy steps to 'BREWING DELICIOUS COFFEE'**



## BREWING DELICIOUS COFFEE

### Step 1

Insert a BUNN® coffee filter into the brew funnel. (Be sure to use BUNN® coffee filters for proper brewing. There is a difference.) Order more paper filters direct from BUNN® at: [www.bunnomatic.com](http://www.bunnomatic.com)



P-206

### Step 2

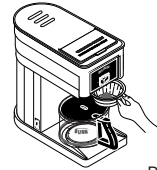
Measure coffee into the filter and gently shake the filter to level the bed of grounds. To determine the amount of coffee to be used, see Page 8.



P-205

### Step 3

Make sure that the sprayhead is tight. Slide the brew funnel into the brewer under the warmer switch. Place the lighted warmer switch in the "ON" position.



P2241

### Step 4

Raise the hinged flip-lid and pour a decanter of water into the top of the brewer. Place the decanter on the warmer, THEN close the lid. Your BUNN® brewer will begin brewing coffee immediately. Flip-lid should also remain closed when brewer is not in operation.



P2247

### Step 5

When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.



P-215

**NOTE:** Opening the lid during brew cycle will interrupt the flow of water into the tank, but will not interrupt the brewing process. The brewed coffee already in the funnel will empty into the decanter. When lid is closed, the flow of water into the funnel will resume until the brewing cycle is complete.

**WARNING:** Do not close the lid after pouring in water, without the decanter in place. Closing the lid releases the hot water.

### HOT WATER (USE WITH CAUTION)

The same basic steps can be used to obtain hot water by omitting the filter and coffee. The water from your BUNN® coffee brewer is approximately 200° F. This is hotter than the hot water from your faucet and must be handled with care.





## COFFEE FUNDAMENTALS

Brewing delicious coffee is similar to cooking any favorite food. Both require a good recipe. Proper coffee making needs quality equipment to precisely control water temperature, volume, and brew time. The BUNN® coffee brewer assures consistency in your recipe by controlling all of these elements. The only variables remaining in the recipe are the grind and amount of coffee used.

The amount of ground coffee is generally determined by the grind. For best results, we recommend a drip (medium) grind.

Hot water extracts many elements from the ground coffee, some desirable, some not. The taste and aroma are referred to as strength, the acidity as bitterness. Increasing the amount of ground coffee results in a stronger beverage, and decreasing it results in a weaker beverage.

As the amount of ground coffee decreases, you'll note an increase in the bitterness of the beverage. This happens because the hot water begins to remove the undesirable elements such as acidity after all of the desirable tastes and aroma have been removed.

Fresh ground coffee gives the best results. Always store the ground coffee in a cool, dry area away from other food items with strong odors. When stored in a refrigerator, keep it in an airtight container.

## BREWING TIPS

When properly brewed, the difference between the best quality ground coffee and a poor quality ground coffee becomes very dramatic. Proper brewing requires little effort with the BUNN® coffee brewer.

You'll always have a great coffee experience if you follow these tips:

- 1) Always start with clean equipment.
- 2) Always use fresh cold water.
- 3) Always use BUNN® paper coffee filters for proper extraction.
- 4) Using a minimum of 2 ounces of fresh drip grind coffee for each full pot will give you a consistently great pot of coffee with a full-bodied flavor and aroma. However, the real criteria is personal taste. **Adjust the recipe until it suits you. If you need to make a smaller batch, experiment with less water and ground coffee. Minimum batch is 4 cups as indicated on the decanter.**
- 5) Keep the beverage at the correct serving temperature by setting the decanter on the porcelain warmer. For the freshest flavor, don't hold brewed coffee on the warmer for longer than an hour.

## DECANTER HANDLE MAINTENANCE

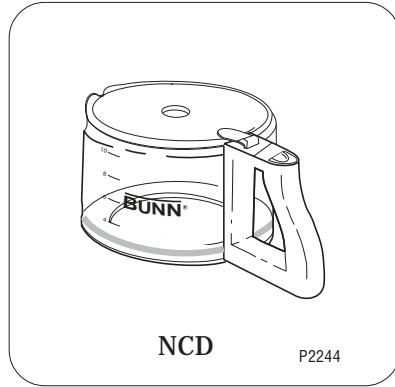
Using a standard screw driver, periodically tighten the screw in the handle. Be careful not to overtighten the screw.







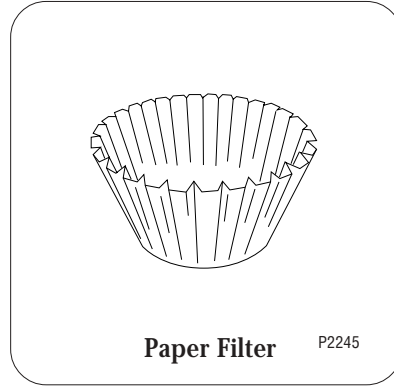
## BUNN® COMPANION PRODUCTS



NCD P2244

### NCD DECANTERS

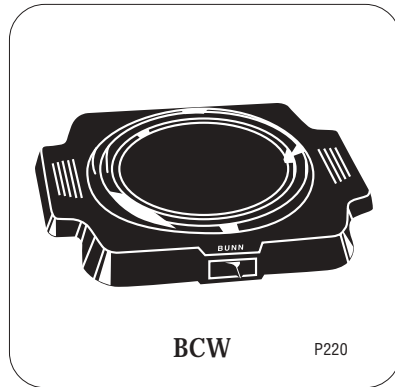
Extra glass decanters are an attractive and useful way to serve coffee, hot or iced tea, soups, cold juices, hot chocolate, etc.



Paper Filter P2245

### COFFEE & TEA FILTERS

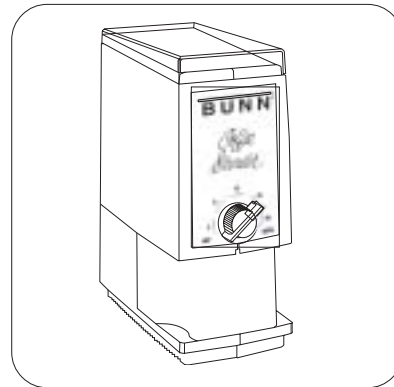
Constant quality testing assures consistent flavor without any grounds in the cup. BUNN® paper filters are packaged to maintain their fluted shape for use in most basket-type drip coffee makers.



BCW P220

### AUXILIARY WARMERS

Durable, porcelain coated, scratch-resistant warmer with lighted ON/OFF switch keeps an extra decanter of coffee, tea, hot chocolate or soups at perfect temperature.



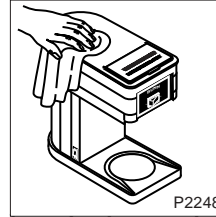
### BCG GRINDER

Large burrs flake beans (not pulverize) to the correct size and shape for maximum flavor extraction. High capacity bean hopper keeps up to one full pound of coffee fresh for days.



## ROUTINE CLEANING

Rinsing the brew funnel and decanter after each use is the only routine cleaning required. Occasionally, wipe the outside of the brewer including the area above the funnel with a damp cloth. (The brew funnel and decanter are top-rack dishwasher safe.)

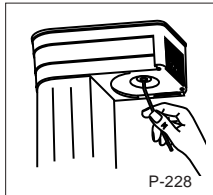
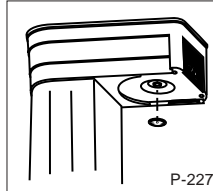


## DELIMING

Periodically, you should delime the brewer to clear any deposits that may have accumulated due to impurities in the water source.

**NOTE-** *Unplug the brewer and let it cool down before deliming.*

- 1) Unscrew the sprayhead with your fingertips and set it aside.
- 2) Insert all but two inches of the flexible deliming tool (supplied) into the sprayhead tube.
- 3) Slide the tool in and out five or six times to loosen lime in the sprayhead tube. Remove the tool.
- 4) Pour one decanter of fresh water into the brewer, set the empty decanter on the warmer, and close the lid.
- 5) Check the holes in the sprayhead. If plugged with lime, they may be cleared by using a toothpick. Clean the sprayhead with a cloth and mild detergent. Rinse the sprayhead with water before reinstalling.
- 6) Plug in the brewer and allow the water in the tank to reheat before using. The frequency of deliming depends on the mineral content of your water.



## PERIODIC CLEANING

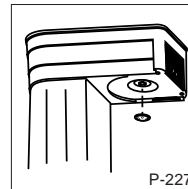
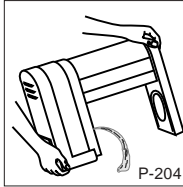
**(Recommended At Least Every Three Months.)**

- 1) Slide an empty brew funnel into the brewer under the warmer switch and center an empty decanter on the warmer.
- 2) Pour one quart of **white vinegar** into the top of the brewer and close the lid. Empty the decanter when liquid stops flowing from the funnel.
- 3) Allow the brewer to sit for two hours.
- 4) **Unplug the brewer.** Remove the brew funnel and sprayhead from the brewer and set them aside. Clean the sprayhead with a cloth and mild detergent.
- 5) To drain the brewer, continue to Step 6, **OR** to clear vinegar out of brewer without draining, pour a decanter of fresh, cold water through the brewer. Place decanter on warmer, then close the lid to allow the water to run through the brewer. After it has run through, empty decanter, and repeat the process approximately 8 - 10 times. Proceed to Step 9.
- 6) Cool the brewer by pouring a full decanter of fresh, cold water into the top of the brewer. Place decanter on warmer, close lid. When flow from the brewer has stopped, empty the decanter. Repeat this process one more time, then set the decanter aside.



### **PERIODIC CLEANING (cont.)**

- 7) Grasp the back of the brewer and quickly turn it upside down over a sink as shown. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
- 8) Replace the sprayhead and funnel after the water has been drained. Pour a decanter of water into the top of the brewer. Place the decanter on the warmer, close the lid. Repeat this process with another decanter of water. Water will flow out of the funnel after the second decanter. When flow from the funnel has stopped, empty the decanter and pour an additional decanter of water into the brewer. Place the decanter on the warmer and close the lid.
- 9) *If you have not replaced the sprayhead and funnel, do so now before proceeding.* Taste the water coming out of the brewer. Pour additional decanters of fresh, cold water into the brewer as needed until the water has no vinegar taste.
- 10) Plug in the brewer and allow the water in the tank to reach brewing temperature before using. (approximately 15 minutes.)



### **DRAINING THE BREWER**

The water in your BUNN® Coffee Brewer should be emptied whenever it is taken on a trip, shipped, or stored in an unheated location with a chance of freezing. Follow steps 4-7 of the PERIODIC CLEANING section.

### **WATER QUALITY**

Install a water conditioner if your water contains excessive amounts of sediment, taste, or odors.

### **SOFTENED WATER / DECAFFEINATED COFFEE**

Use of decaffeinated coffee and/or softened water may cause the brewed coffee to drain more slowly through the paper filter, occasionally resulting in an overflow of grounds into the decanter. While this is not unusual in coffee brewing, it can be avoided by using slightly less coffee, a coarser grind, or both. If the overflow persists, please contact BUNN® to order a special sprayhead free of charge.

### **AUTHORIZED SERVICE**

**For Service Information Contact:  
Bunn-O-Matic Corporation  
(800) 352-2866**

To receive full assistance, please have Date code ready when calling for service.  
(Located on the bottom of your brewer)

#### **Service Center Locations:**

**Bunn-O-Matic Corporation  
900 E. Townline Rd.  
Creston, IA 50801**

**Bunn-O-Matic Corporation  
16431 Carmenita Road  
Cerritos, California 90701  
(800) 637-2866**





## LIMITED WARRANTY

Bunn-O-Matic warrants the BUNN Pour-Omatic® Coffee Brewer (“Brewer”), except glass serving bowl, to be free from defects in material and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

- a) Three (3) years from the date of original purchase of a NEW BREWER.
- b) The later of three (3) years from the date of original purchase or one (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic before the new Brewer warranty has expired.
- c) One (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic after the new Brewer warranty has expired.
- d) One (1) year from the date of purchase of a REMANUFACTURED BREWER.

If such a defect appears during the warranty period, we will (at our sole option) repair or replace the defective Brewer with no charge for service or parts, provided the Brewer is delivered at the customer’s expense to one of the authorized service centers listed on page 11 of this booklet.

This warranty does not cover claims resulting from misuse, failure to follow instructions on installation and use, use with water having a high mineral content, neglect, use of unauthorized attachments, commercial use, use on a current or voltage other than specified on the Brewer, or unauthorized service during the warranty period on conditions otherwise covered by warranty.

THIS WARRANTY SHALL BE EXCLUSIVE AND SHALL BE IN LIEU OF ANY OTHER EXPRESS WARRANTY, WRITTEN OR ORAL, INCLUDING BUT NOT LIMITED TO ANY EXPRESS WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

THE CUSTOMER’S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY OR OF ANY IMPLIED WARRANTY OR OF ANY OTHER OBLIGATION ARISING BY OPERATION OF LAW OR OTHERWISE SHALL BE LIMITED AS SPECIFIED HEREIN TO REPAIR OR REPLACEMENT, AT OUR SOLE OPTION. IN ANY EVENT, RESPONSIBILITY FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES IS EXPRESSLY EXCLUDED.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.