

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

Table of Contents

IMPORTANT SAFEGUARDS	4
GENERAL INFORMATION	5
PREPARING THE BREWER FOR USE	6
BREWING DELICIOUS COFFEE	7
HOT WATER	7
COFFEE FUNDAMENTALS	8
BREWING TIPS	8
ROUTINE CLEANING	9
HANDLE MAINTENANCE	9
DELIMING	9
SOFTENED WATER AND/OR DECAFFEINATED COFFEE	9
WATER QUALITY	9
DRAINING THE BREWER	10
HIGH ALTITUDE USE	10
AUTHORIZED SERVICE	10
BUNN COMPANION PRODUCTS	11
LIMITED WARRANTY	Back Cover

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, 10 amps, single phase, 60 Hz. Components include a 1000-watt tank heater, 40-watt tank “Keep Warm” heater, & 80-watt decanter warmer; 1120 watts total.

Dimensions - 14 1/4 inches high; 6 3/4 inches wide; 13 1/2 inches deep.

Capacity - Two to eight 6-ounce cups (12-48 ounces) per batch.

Tank Size - 75 ounces.

Weight - 15 pounds; Includes decanter, water pitcher, filters, coffee funnel, water funnel and deliming spring probe.

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)

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 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 10.)
- 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.

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 drape over the counter top or table top where it can be pulled on by children or tripped over.

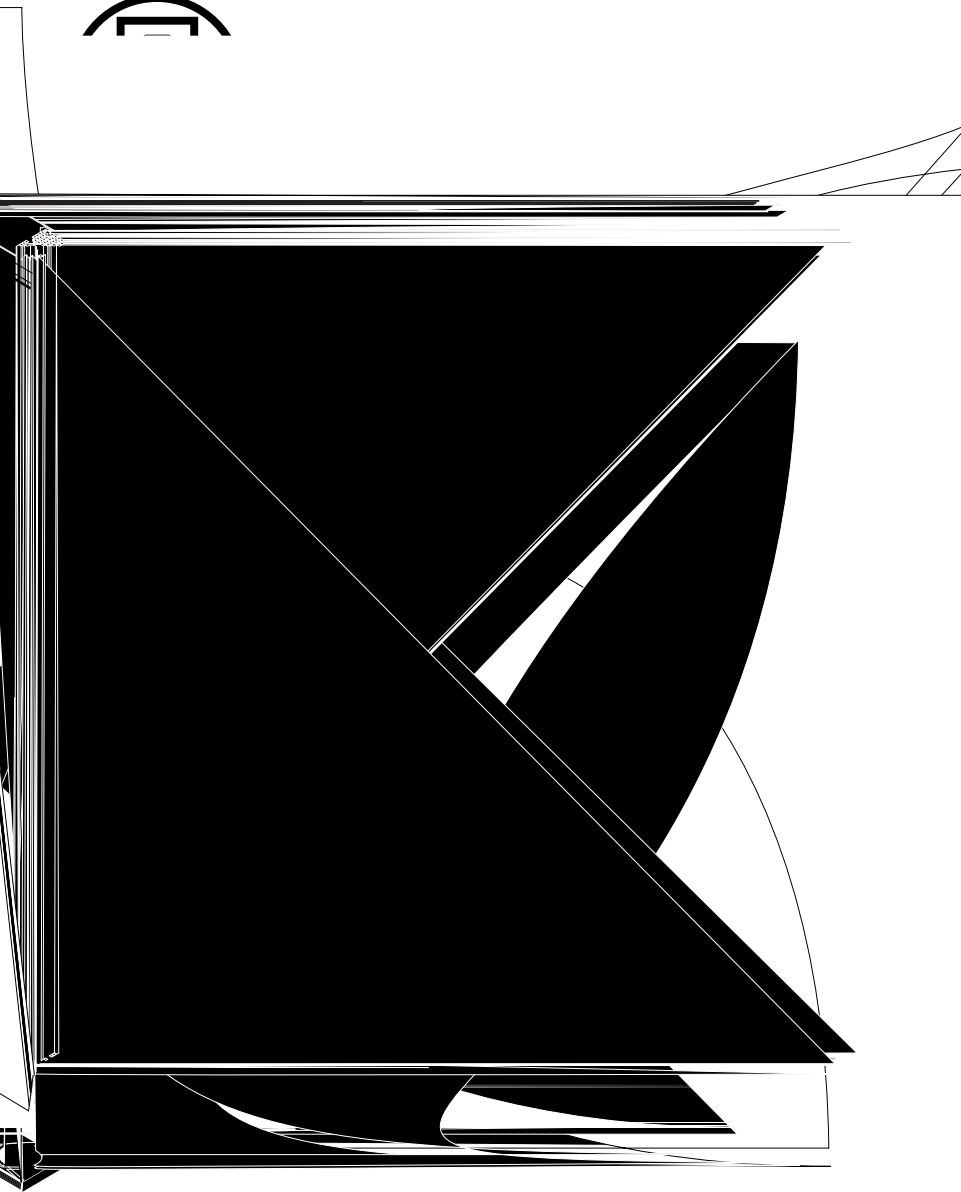
GENERAL INFORMATION

NOTE - THE BREWER IS NOT READY TO PLUG IN

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

-

PREPARING THE BREWER FOR USE

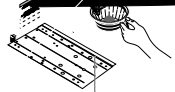


BREWING DELICIOUS COFFEE

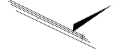
Insert a Bunn® coffee filter into the brew funnel. (Be sure to use Bunn® coffee filters for proper brewing. There is a difference.)

Measure coffee into the filter and gently shake to level the bed of grounds.

Make sure that the sprayhead is tight. Slide the brew funnel into the brewer under the warmer switch. Snap the decanter cover in the decanter and place the decanter on the warmer beneath the brew funnel. Place the lighted warmer switch in the "ON" position.



Raise the hinged flip-lid and pour water into the top of the brewer. The water pitcher, supplied, will yield approximately eight 6 ounce cups of brewed coffee when filled to the top line. Your Bunn® Pour-Omatic® will brew coffee immediately.



When brewing has stopped, discard the filter and

discard the filter and
hot water from your Bunn®
hotter than the hot water from your

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 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® Pour-Omatic® coffee brewer.

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

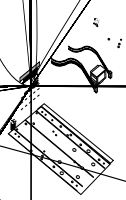
- 1) Always start with clean equipment.
- 2) Always use fresh cold water.
- 3) Always use Bunn® paper coffee filters for proper extraction.
- 4) Using 2 ounces of fresh drip grind coffee for each full pot (4 oz) will give you a consistently great pot of coffee with a full-bodied flavor and aroma. However, 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.
- 5) Keep the beverage at the correct serving temperature by setting the decanter on the porcelain warmer. For the freshest flavor, don't keep brewed coffee for longer than an hour.

HANDLE MAINTENANCE

Using a phillips screw driver, periodically tighten the screw in the handle.

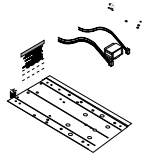
DELIMING

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



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.

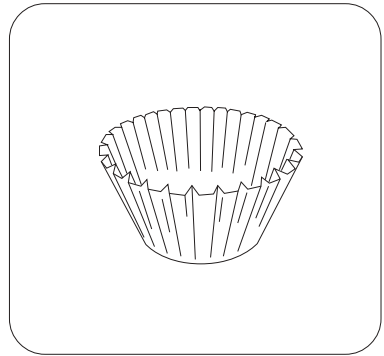


BUNN® COMPANION PRODUCTS



NCD DECANTERS

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



COFFEE & TEA FILTERS

Constant quality testing assures consistency from pot to pot. The best 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 and the Bunn® Easy Tea™ Pitcher.



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.

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 judgment, 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.