



# Digital ThermoFresh® Systems 1.0 & 1.5 Gallon Servers with Countup or Countdown Timers



## USE & CARE INFORMATION

**CAUTION: CLEAN AND SANITIZE YOUR SERVER BEFORE USING. SEE NOTE #1 of DAILY CLEANING.**

### BUNN-O-MATIC CORPORATION

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## **BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY**

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

- 1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCR/MCP/MCA single cup brewers, thermal servers and ThermoFresh® servers (mechanical and digital) 1 year parts and 1 year labor.
- 2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
  - a) Electronic circuit and/or control boards - parts and labor for 3 years.
  - b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
  - c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 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, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. 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.

392, A Partner You Can Count On, Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espresso, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-O-Matic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, Phase Brew, PowerLogic, Quality Beverage Equipment Worldwide, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifacta, TRIFECTA (stylized logo), Velocity Brew, Air Brew, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., Build-A-Drink, BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Element, Milk Texturing Fusion, Nothing Brews Like a BUNN, Picture Prompted Cleaning, Pouring Profits, Signature Series, Sure Tamp, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation. The commercial trifacta® brewer housing configuration is a trademark of Bunn-O-Matic Corporation.

## **CE REQUIREMENTS**

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- This appliance not intended to be used in applications such as:
  - farm houses;
- Access to the service areas permitted by Authorized Service personnel only.
- The A-Weighted sound pressure level is below 70 dBA.

## **NORTH AMERICAN REQUIREMENTS**

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended for commercial use in applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - by clients in hotel and motel lobbies and other similar types of environments;
- Access to the service areas permitted by Authorized Service personnel only.

## INTRODUCTION

This server is intended for use with a BUNN® DUAL® TF DBC®, SINGLE® TF DBC® or ICB family brewers. When proper precautions are followed, 1.0 up to 1.5 gallons of coffee may be brewed directly into the server and then transported to a remote serving location. The server must be placed on a sturdy counter or shelf.

**NOTE:** Calibration of the brewer is required prior to the use of the Digital TF Server.

## USER NOTICES

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



35710.0000



45457.0000



#39043.0000



#39043.0001



#39043.0002

## DAILY CLEANING

### CAUTION: CLEAN AND SANITIZE YOUR SERVER DAILY

**NOTE:** Bunn-O-Matic recommends the three step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an mild, non-citrus detergent, a fresh water rinse and an aqueous sanitizing solution using a non-chlorine sanitizer. Do not submerge the server. Failure to follow the recommended cleaning procedures can cause corrosion to the stainless steel surface and damage the vacuum seal. **USE OF ANY CHLORINATED PRODUCT VOIDS THE FACTORY WARRANTY.**

1. Empty server completely by opening faucet. Remove lid, fill server with approved multi-purpose cleaning solution and thoroughly clean inside of server. Drain cleaning solution.
2. Rinse server thoroughly using fresh water rinse.
3. Remove faucet handle/stem assembly by unscrewing the faucet bonnet just beneath the faucet handle.
4. Using approved multi-purpose cleaning solution, wash and rinse faucet spout & faucet tube, using clean and sanitized cleaning brush supplied by manufacturer.
5. Using approved multi-purpose cleaning solution, wash, rinse, sanitize and air dry fill tube in lid assembly using cleaning brush supplied by manufacturer.

**NOTE:** Never submerge the Digital ThermoFresh® Server Display or sensor assembly in water.

6. Disassemble the faucet/stem assembly. Thoroughly wash all faucet parts, lid, and silicone tube in a mild detergent and water solution. Rinse the parts in hot water. Allow the parts to soak in sanitizer solution for five (5) minutes, then air dry completely.
7. Remove drip tray and drip tray cover. Thoroughly wash in approved multi-purpose cleaning solution. Rinse parts in hot water.
8. Reassembly faucet handle/stem and attach faucet handle/stem, lid and silicone tube to dispenser. When reassembling - **CAUTION: DO NOT over-tighten faucet bonnet - HAND TIGHTEN ONLY.**
9. Clean the entire outside surface of the server using a clean SOFT, Non-abrasive cloth dampened with any mild, non-citrus, non-abrasive, liquid detergent.
10. Fully fill server with non-chlorine cleaning solution and allow to sit for no more than five (5) minutes, then drain through fully open faucet. Allow to air dry (turn server upside down, resting on handles).

## PERIODIC CLEANING

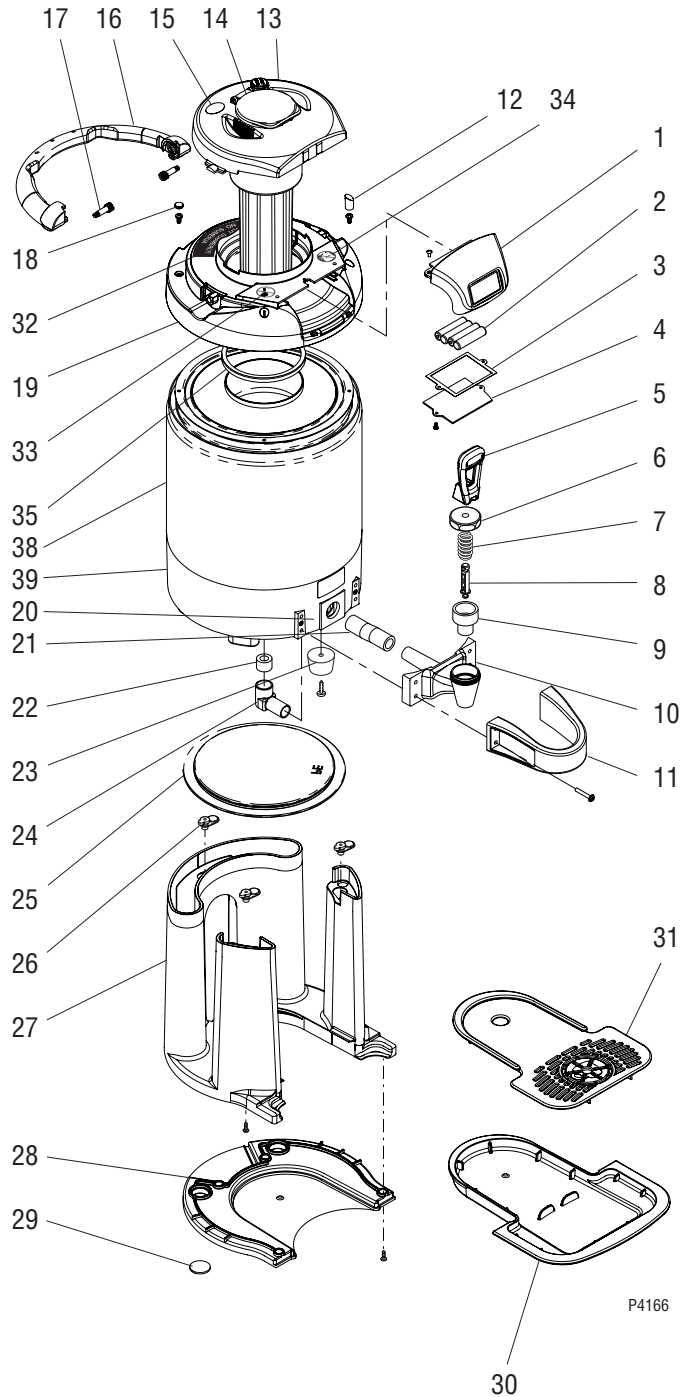
1. Remove the sensor assembly from the server.
2. Remove the two thumb screws and slide display assembly from the server.
3. Wipe the surface of the display unit, area under the display unit, and sensor assembly with a clean damp cloth.
4. Wash the entire outside surface of the sensor assembly with a mild detergent and water solution and rinse with hot water. **Do not submerge. NOTE:** Thoroughly cleaning the sensor assembly fins will prevent inaccurate level readings.
5. Replace the display unit and sensor assembly.

# SERVER WITH STAND

## REPLACEMENT PARTS

- 1. 42554.1001 Display Kit, Countup (Includes items 2 - 4)
- 42554.1002 Display Kit, Countdown (Includes items 2 - 4)
- 42826.1000 Screw, Thumb #6-32 x .25"
- 2. 46247.1000 Batteries, 4 Pack AAA
- 3. 42546.0001 Gasket, Battery Cover
- 4. 42547.0001 Cover, Battery
- 02361.0000 Screw, Pan Head #4-40 x .25"
- 5. 43135.0000 Handle, Faucet Black
- 43135.1002 Handle, Faucet Orange
- 43135.1004 Handle, Faucet Green
- 6. 29165.1002 Faucet Bonnet
- 7. 00601.1000 Faucet Spring (Package of 6)
- 8. 29164.1000 Faucet Stem (Package of 6)
- 9. 00600.1000 Faucet Seat Cup (Package of 6)
- 10. 42567.0000 Faucet Body
- 11. 42543.0000 Guard, Faucet
- 35074.1000 Screw, Pan Head M4 x .7 x .25
- 43231.0000 Washer, M4 x 9MM
- 12. 42584.1000 Plug, Front (Package of 10)
- 13. 42818.1001 Sensor Assy, 1.0 Gal (Includes items 14 &15)
- 42565.1000 Sensor Assy, 1.5 Gal (Includes items 14 &15)
- 14. 42563.1002 Cap, Sensor Assy (Package of 5)
- 15. 39043.0000 Decal, Do Not Submerge
- 16. 42562.0000\* Handle, Server
- 17. 42758.0000\* Shoulder Screw
- 18. 42585.1000 Plug, Rear (Package of 10)
- 19. 43246.1000 Cover Assy, Top
- 42761.0000\* Screw, Pan Head M4 x 9
- 20. 35710.0000 Decal, Warning Hot Liquid
- 21. 32591.1000 Tube, Silicone .50" ID x 12.0" LG (cut to length)
- 22. 28526.1000 Tube, Silicone .31" ID x 12.0" LG (cut to length)
- 23. 42912.0000 Foot, Rubber
- 43163.0000 Screw, Pan Head #8 x .75"
- 24. 42295.0001 Elbow, 90°
- 25. 42890.1000 Base Cover
- 26. 35016.0001 Insert, Stand
- 27. 38929.0002 Stand, Server
- 39617.0000 Screw, Pan Hd Plastite #6 x .75"
- 28. 38930.0002 Base Plate, Stand
- 44010.0000 Screw, Pan Head #8 x .50"
- 29. 39443.1003 Pad, Adhesive Back .75" Dia.
- 30. 38931.1002 Kit, Drip Tray (Includes item 31)
- 31. 38932.0000 Cover, Drip Tray
- 32. 45457.0000\* Decal, Do not Submerge
- 33. 39043.0002\* Decal, Do not Spray
- 34. 39043.0001\* Decal, Do not Submerge Server
- 35. 42889.0000 Seal
- 36. 35071.0000 Decal, Black Wrap 1.5 Gal. (Not Illustrated)
- 37974.0000 Decal, Black Wrap 1.0 Gal. (Not Illustrated)
- 37. 35301.0001 Brush, Cleaning (Not Illustrated)

\* Components of item 19



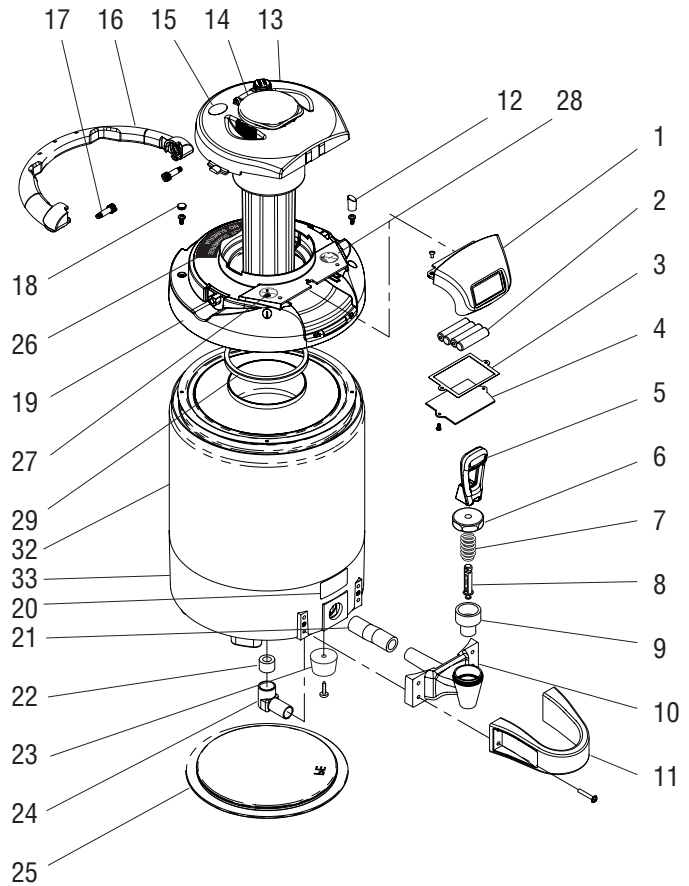
## REPLACEMENT PARTS - continued

- 38. ----- Server Tank (NS)
- 39. 50634.1000 Bottom Cover Assembly
- 40. 44929.0002 Faucet Replacement Kit  
(Includes items 5-11,21,22,24)

# SERVER WITHOUT STAND

## REPLACEMENT PARTS

1. 42554.1001 Display Kit, Countup(Includes items 2 - 4)
  2. 42554.1002 Display Kit, Countdown (Includes items 2 - 4)
  3. 42826.1000 Screw, Thumb #6-32 x .25"
  4. 46247.1000 Batteries, 4 Pack AAA
  5. 42546.0001 Gasket, Battery Cover
  6. 42547.0001 Cover, Battery
  7. 02361.0000 Screw, Pan Head #4-40 x .25"
  8. 43135.0000 Handle, Faucet Black
  9. 43135.1002 Handle, Faucet Orange
  10. 43135.1004 Handle, Faucet Green
  11. 29165.1002 Faucet Bonnet
  12. 00601.1000 Faucet Spring (Package of 6)
  13. 29164.1000 Faucet Stem (Package of 6)
  14. 00600.1000 Faucet Seat Cup (Package of 6)
  15. 42567.0000 Faucet Body
  16. 42543.0000 Guard, Faucet
  17. 35074.1000 Screw, Pan Head M4 x .7 x .25
  18. 43231.0000 Washer, M4 x 9MM
  19. 42584.1000 Plug, Front (Package of 10)
  20. 42818.1001 Sensor Assy, 1.0 Gal (Includes items 14 & 15)
  21. 42565.1000 Sensor Assy, 1.5 Gal (Includes items 14 & 15)
  22. 42563.1002 Cap
  23. 39043.0000 Decal, Do Not Submerge
  24. 42562.0000\* Handle, Server
  25. 42758.0000\* Shoulder Screw
  26. 42585.1000 Plug, Rear (Package of 10)
  27. 43246.1000 Cover Assy,
  28. 42761.0000\* Screw, Pan Head M4 x 9
  29. 35710.0000 Decal, Warning Hot Liquid
  30. 32591.1000 Tube, Silicone .50" ID x 12.0" (cut to length)
  31. 28526.1000 Tube, Silicone .313" ID x 12.0" (cut to length)
  32. 42912.0000 Foot, Rubber
  33. 43163.0000 Screw, Pan Head #8 x .75"
  34. 42295.0001 Elbow, 90°
  35. 42890.1000 Base Cover
  36. 45457.0000\* Decal, Do not Submerge
  37. 39043.0002\* Decal, Do not Spray
  38. 39043.0001\* Decal, Do not Submerge Server
  39. 42889.0000 Seal
  40. 35071.0000 Decal, Black Wrap 1.5 Gal. (Not Illustrated)
  41. 37974.0000 Decal, Black Wrap 1.0 Gal. (Not Illustrated)
  42. 35301.0001 Brush, Cleaning (Not Illustrated)
- \* Components of item 19

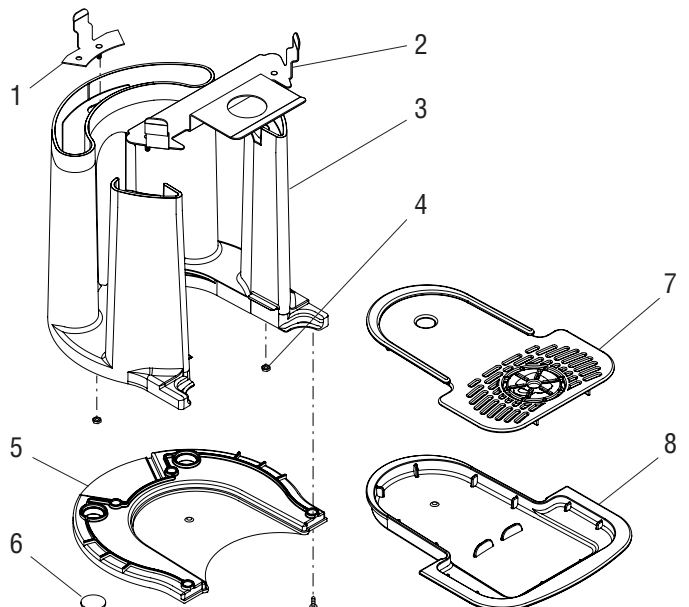


- 32. ----- Server Tank (NS)
- 33. 50634.1000 Bottom Cover Assembly
- 34. 44929.0002 Faucet Replacement Kit (Includes items 5-11,21,22,24)

# STAND FOR SERVERS WITHOUT STAND

## REPLACEMENT PARTS

- 39795.0003 Stand, Assy (Includes items 1 - 8)
- 1. 39449.0005 Bracket, Rear
- 2. 39448.0003 Bracket, Front
- 3. 38929.0002 Stand, Server
- 4. 00970.0000 Nut, Keps #8-32
- 5. 38930.0002 Base Plate, Stand
- 6. 44010.0000 Screw, Pan Head #8 x .50"
- 7. 39443.1003 Pad, Adhesive Back .75" Dia.
- 8. 38932.0000 Cover, Drip Tray
- 9. 38931.1002 Drip Tray Kit (Includes item 7)



## DIGITAL DISPLAY

The Digital ThermoFresh® Server is equipped with a digital probe and display called a Digital Sight Gauge. The probe contains a circuit board designed to sense liquid levels & hold times. During the monitoring process, the probe sends information to the display. The display then allows the user to monitor the liquid level and freshness (hold time) of the beverage held in the server.

### HORIZONTAL BAR

Using the Digital Sight Gauge display, the liquid level in the server can be monitored by watching the horizontal bars. The 1.0 gallon display is equipped with 4 bars and the 1.5 gallon with 6 bars to represent the level inside the dispenser. (each bar represents a quart, or one quarter of a gallon)

All four/six bars will be displayed when the server is full. When the level of the liquid drops to a certain level, the highest bar on the display will no longer be illuminated. These bars will continue to disappear as the level inside the dispenser drops. (See Fig. 1)

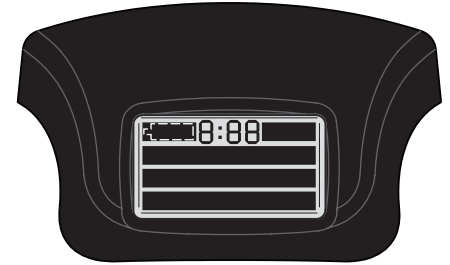


FIG. 1

### COUNT UP TIMER

The Digital display is set to count up to 4:00 hours. The display counts up in one minute increments, flashing at 2:00 hours and continuing to flash once it reaches 4:00 hours. (See Fig. 1)

### COUNTDOWN TIMER

The Digital display is set to countdown 2:00 hours. The display counts down in one minute increments, flashing at 15 minutes and continuing to flash once it reaches 0. (See Fig. 1)

### TIMER RESET

The display will reset to 0 when any of the following occurs:

- The liquid level in the server is increased by 1 bar for a sustained period of time. (brewing into, or adding additional liquid to existing beverage)
- A fresh new beverage is brewed into the server.
- When the contact pins of the sensor assembly are disengaged from the display for more than 20 seconds.

### DISPLAY OFF

When the sensor assembly on the server is removed or loosened for more than 20 seconds, the display on the Digital Sight Gauge breaks contact with the pins on the surface of the server. When this happens, the outline that surrounds the Horizontal Level Bars will flash on and off and the time disappears. This indicates that the display has been disengaged from the probe and cannot receive data.

When the display is in place and engaged, but the server is empty, the outline surrounding the Horizontal Level Bars will be on but not flashing and the Freshness Time will not be displayed. All other portions of the display will not be visible. This indicates the display is engaged and ready to receive data from the probe, but the server is empty.

The only time the display will be completely blank, is when the batteries have been removed or have expired. (See the “Battery Replacement” section for additional information.)

### FRESHNESS TIME (Countup)

This unit is factory set to count up to 2:00 hours, and begin flashing. If a reset condition has not occurred, it will continue to flash and count up to a maximum of 4:00 hours. Flashing notification is adjustable and can be set between 15 minutes and 3 hours 45 minutes in 15 minute increments. Setting changed by opening battery compartment and positioning rotary switch using a small screwdriver. Settings are defined in the Flashing Notification Table.

### FRESHNESS TIME (Countdown)

This unit is factory set to count down to 15 minutes, and begin flashing. If a reset condition has not occurred, it will continue to flash and count down to 0.

Position	Minutes
0	30
1	60
2	90
3	120 (Default)
4	150
5	180
6	210
7	240
8	15
9	45
A	75
B	105
C	135
D	165
E	195
F	Disable Timer

## LOW BATTERY INDICATOR

When the batteries in the display unit are running low, the display is also equipped with a battery icon. The upper most bar used in monitoring liquid levels, will begin to flash in the shape of a battery to indicate that it is time to replace the batteries. (See FIG. 1)

## BATTERY REPLACEMENT

The Digital Sight Gauge display comes equipped with 4 AAA batteries. The batteries have a use life of approximately 1 1/2 years under normal operating conditions.

**NOTE:** *Batteries are not covered under product warranty.*

### To replace the batteries:

1. Remove the sensor assembly from the server.
2. Remove the two thumb screws and slide display assembly from the server.
3. Remove the two screws and cover on bottom of the display, Fig 2.
4. Replace used batteries with 4 AAA alkaline batteries.
5. Replace cover and two screws.
6. Replace display assembly and secure with two thumb screws.

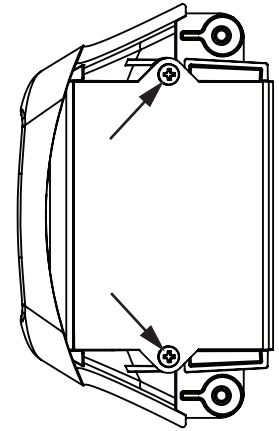


FIG. 2

## SENSOR ASSEMBLY INSTALLATION

Proper installation of the sensor assembly is achieved by aligning the contacts of the sensor assembly (B) with the contacts on the back of the sight gauge (A) when the sever handle is in the fully open position. Once the sensor assembly is engaged into the server, it is locked in place by flipping the handle over approximately 180° as shown in Fig 3.

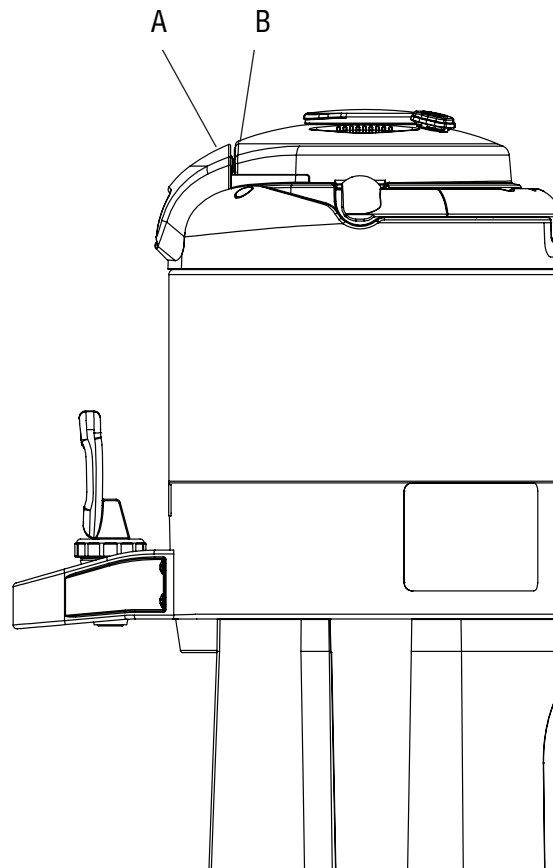


FIG. 3

P4164