



Infusion Series® Platinum Edition® Pro

Multi-Temp Batch Brewing Coffee & Tea System



INSTALLATION & OPERATING GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

Bunn-O-Matic Corporation
Post Office Box 3227, Springfield, Illinois 62708-3227
Phone (217) 529-6601 | Fax (217) 529-6644

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

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

- 1) All coffee and tea dispensers/servers, MCR/MCP/MCA single cup brewers, and BUNNlink® electronic circuit and/or control boards – 1 year parts and 1 year labor.
- 2) Product-specific warranties for Premia™, Crescendo®, Fast Cup®, Sure Immersion®, Sure Tamp® and others – 1 year parts and 1 year labor. Please visit commercial.bunn.com/support/warranty-lookup for further details.
- 3) 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 for 4 years or 40,000 pounds of coffee, whichever comes first.
- 4) For customers subscribed to BUNNlink®, BUNN reserves the right to periodically auto-push critical software updates that will enhance functionality or performance of the BUNN equipment, unless the customer requests advance notice of such software updates from BUNN in writing.

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 wear with 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.

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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 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.
- Appliances can be used by persons 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.
- 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.
- 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.

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.

OPERATOR 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.



29007.0005



03409.0006



03408.0008



As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate backflow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

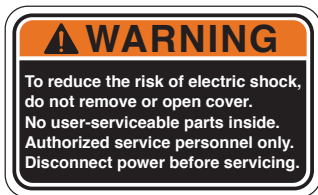
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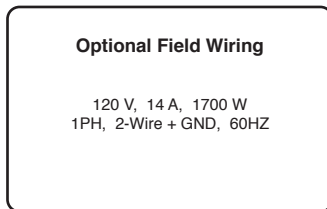
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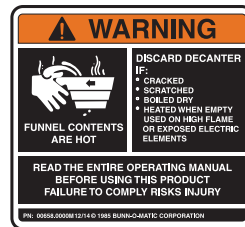
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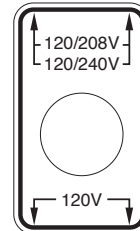
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PLUMBING REQUIREMENTS

These brewers must be connected to a cold water system with operating pressure between 20 and 90 psi (0.138 and 0.620 mPa) from a 1/2" 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 (0.620 mPa) to reduce it to 50 psi (0.345 mPa). The water inlet fitting is .75-11.5 NH (HOSE THREAD). For convenience an elbow adaptor is provided to convert to a 3/8" flare fitting. Bunn-O-Matic does not recommend the use of a reverse-osmosis or deionized water supply to this equipment. **REQUIRED: 1.25 gpm (4.73 lpm) flow rate from water supply line.**

NOTE: Bunn-O-Matic recommends 3/8" copper tubing for all installations from the 1/2" water supply line. A tight coil of 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.

As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate back flow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

Plumbing Hook-Up

1. If applicable, remove the shipping cap from the fitting on the rear of the brewer.
2. Securely attach adaptor elbow assembly to the .75-11.5 NH (HOSE THREAD) fitting at the rear of the brewer. Ensure the flare gasket is seated inside the elbow fitting before connecting.
3. Flush the water line and Securely attach it to the adaptor elbow.
4. Turn on the water supply. Inspect all water connections for leaks. If water leaks are detected, shut off the water supply and fix connections until no leaks are detected.

PLUMBING REQUIREMENTS

Tank Drain

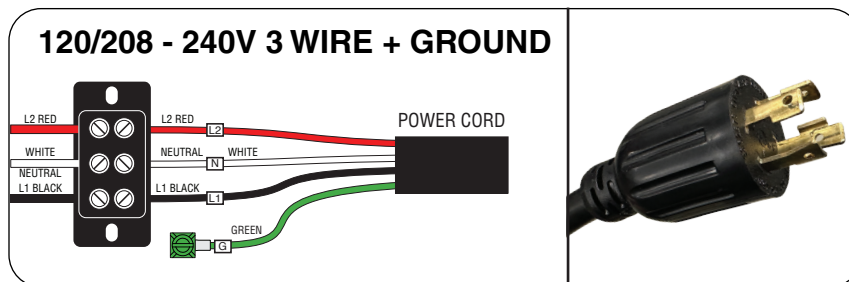
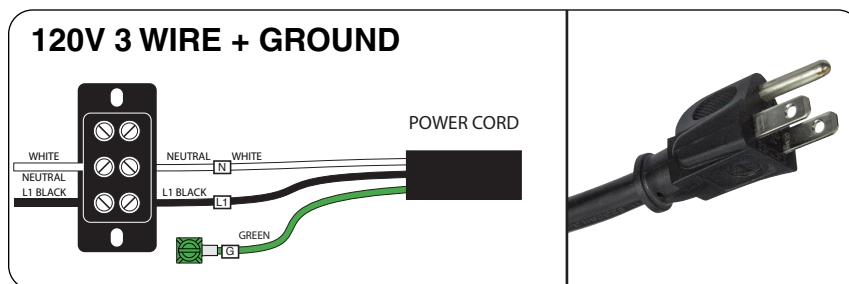
1. Remove the flip tray on the brewer.
2. Loosen screws that secure the front access panel. Remove the panel.
3. Tighten the white shutoff clamp on the long hose between the tank and inlet solenoid.
4. Disconnect the hose clamp and hose from the inlet solenoid.
5. Place the end of the drain hose in a container that has a minimum capacity of [3.5 gallons / 13.25 L Singles]. The receiving container must be rated for minimum 207°F / 97°C.
6. Release the white clamp to drain water from the tank.
7. When tank is empty, replace the hose onto the inlet solenoid, and tighten the clamp to secure tubing.
8. Plug the drain hose and place back into machine. Ensure the hose clamp is in the open position.
9. Replace the front panel and tighten the screws.

ELECTRICAL REQUIREMENTS ITCB-DV

Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements. Optional Field Wiring ratings are located on the machine near the Data Plate.

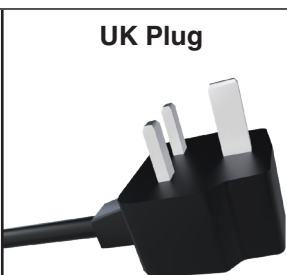
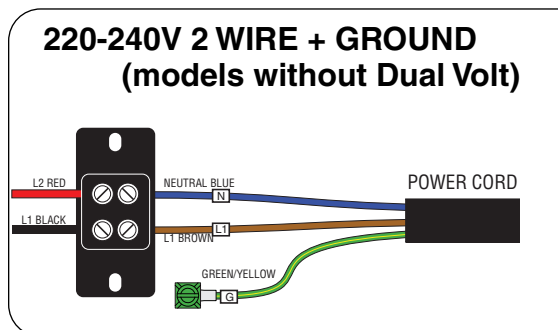
WARNING - The brewer must be disconnected from the power source until specified.

WARNING - The power cord must be UL Listed, Flexible Cord Type SO, SJO, SJTO, HSJO or SJOW, Rated 90° C, and the attachment plug cap must be UL Listed, in order to avoid a hazard. 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).



**DUAL VOLT
TOGGLE SWITCH
(DV models only)**

Located behind front panel.



ELECTRICAL HOOK-UP

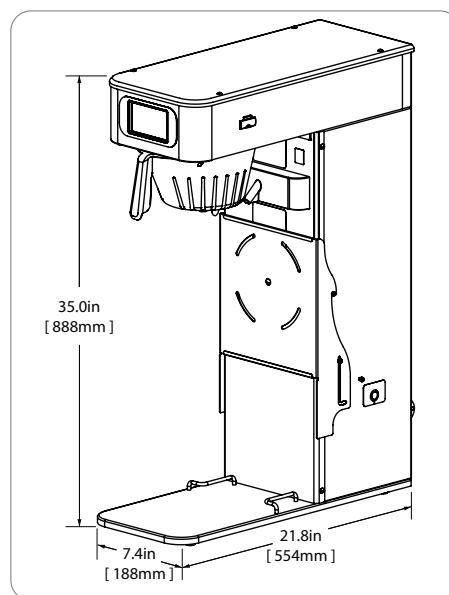
CAUTION – Improper electrical installation will damage electronic components. Damage caused by incorrect electrical connections is not covered by warranty.

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 (DV models only).
4. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
5. Remove the front access panel to gain access to the terminal block.
6. Feed the power cord through the strain relief and connect it to the terminal block(s) if applicable.
7. Connect the power cord to the terminal block as shown.
8. Before proceeding, verify the voltage at the field wiring terminal block.
9. Set voltage switch to the appropriate position and replace the access panel.
10. 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 Setup.

FOR INDOOR USE ONLY

COUNTER

- Machine must be level within 2° for proper operation.
- Counter must be a sturdy, level surface able to support 48 lbs.
- Suggested area around machine is 2 inches in all directions.



INITIAL SETUP

1. Insert an empty funnel into the funnel rails of the brew station.
2. Place empty server under the funnel.
3. Connect the brewer to the power source.
4. Turn on the main power switch.
5. Water will flow into the tank and stop when the tank is filled to its capacity.
NOTE: Pressing the recipe name button on the home screen will allow the user to select a different recipe.
6. Wait approximately 25 minutes for the water in the tank to heat to the proper temperature.
NOTE: Some water may drip from the funnels during this time; this is due to expansion and should not occur thereafter.
7. Water Flow-rate settings have been preset at the factory. Refer to Calibration section to perform a Dilution and Bypass calibration.
8. The brewer is now ready for use in accordance with the instructions for Coffee Brewing and Recipe Setup.

COFFEE BREWING

There may be certain situations in which the brew cycle will not begin when BREW is selected:

- BREW TEMPERATURE TOO LOW - wait until heated, or cancel BREW LOCKOUT option.
- CHECK FUNNEL - remove funnel, empty previously brewed grounds and replace with fresh.

Brewing without a Smart Funnel and MHG Grinder

1. Begin each brew cycle with a clean empty brew funnel.
2. Insert a BUNN filter into the funnel.
3. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
4. Slide the funnel into the funnel rails of the selected side until it stops.
5. Place an empty server under the funnel.
6. Select the desired recipe by selecting the button above the batch selections. If there are more than 6 recipes stored in the brewer, use the scroll arrow to navigate to the desired recipe.
7. Select the desired batch size for the recipe.
8. Select the START BREW button. For twin models, ensure to select the brew button for the side of the brewer that is loaded with freshly ground coffee.
9. The display will read BREWING and show the time remaining in the brew cycle. Select the STOP button to discontinue the brewing if necessary.
10. Carefully remove the brew funnel and discard the grounds and filter only after visible dripping stops.

Brewing with a Smart Funnel and MHG Grinder

1. Select the desired batch size on the grinder.
2. Insert a BUNN filter into the Smart Funnel.
3. Grind the selected amount of fresh coffee into the Smart Funnel using the MHG, and level the grounds by gently shaking. The brewer will automatically match the brew batch size to the grinder batch size:
4. Slide the funnel into the funnel rails of the selected side. The brewer will read the coffee name and size ground through the chip in the funnel handle.
5. Place an empty server under the funnel.
6. Select the START BREW button.
7. The display will read BREWING and show the time remaining in the brew cycle. Select the STOP button to discontinue the brewing if necessary.
8. Carefully remove the brew funnel and discard the grounds and filter only after visible dripping stops.

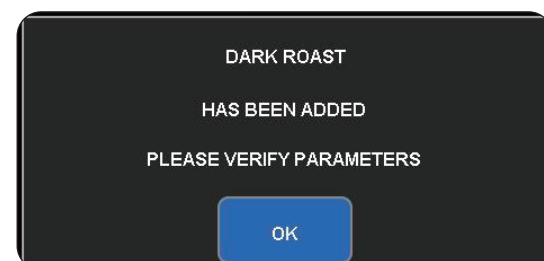
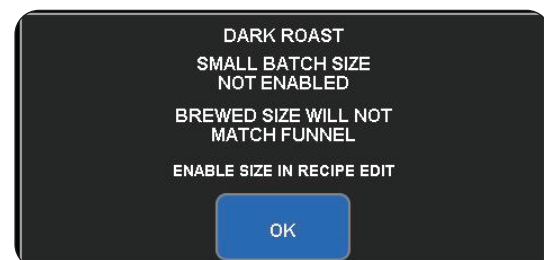
GRINDER	BREWER
Small	Small Batch
Medium	Medium Batch
Large	Large Batch

• Batch Size Not Enabled

If the batch size recorded in the Smart Funnel is not enabled for the recipe stored in the brewer, you will need to enter into the RECIPES option in programming and verify the correct batch size is enabled for the coffee name. Refer to the "MODIFYING RECIPES" section for information on how to enable or disable batch sizes.

• Please Verify Parameters

When inserting a Smart Funnel onto the funnel rails, the brewer will automatically add the coffee name if it doesn't exist in programming. In this event, the display will prompt the operator to verify that the recipe parameters are correct before starting a brew. Refer to the MODIFYING RECIPES section for information on how to review and set recipes.



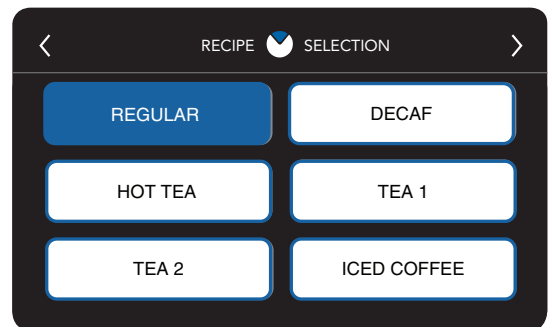
TEA BREWING

1. Begin each brew cycle with a clean empty brew funnel and server. (Ensure the server lid doesn't interfere with the flow of dilution water coming from the dilution nozzle.)
2. If not using pre-packed tea pouches, Insert a BUNN filter into the funnel.
3. Pour the packet of loose fresh tea leaves into the filter. Approximately three to five ounces is recommended for three gallons of beverage.
4. Level the bed of tea leaves by gently shaking brew funnel.
5. Slide the brew funnel into the funnel rails until it stops.
6. Select the desired recipe by selecting the button above the batch selections.

NOTE: If there are more than 6 recipes stored in the brewer, use the scroll arrow to navigate to the desired recipe.

7. Select the desired batch size for the recipe.
8. Select the START BREW button.
 - a. BREW TEMPERATURE TOO LOW - wait until heated, or disable BREW LOCKOUT option.
 - b. CHECK FUNNEL - remove funnel, empty previously brewed grounds and replace with fresh.
9. The display will read BREWING and show the time remaining in the brew cycle.

NOTE: Select the STOP button to discontinue the brewing if necessary.
10. Carefully remove the brew funnel and discard the grounds and filter only after visible dripping stops.

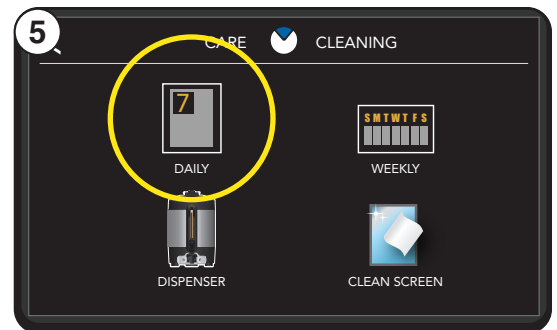
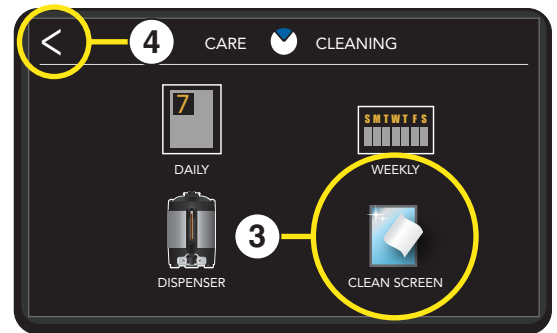
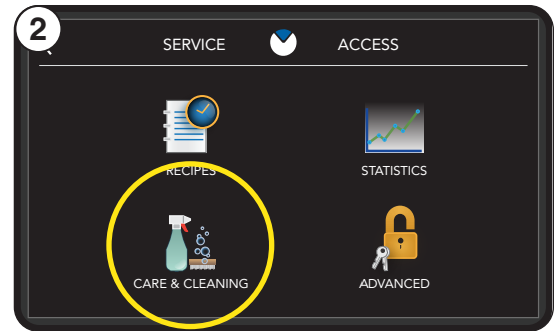


CLEANING

Daily

The intuitive Care and Cleaning instructions are accessible in the Programming section.

1. Start from Home screen, then touch the BUNN logo for 1 second to enter the Service Access screen.
2. Select the Care and Cleaning icon to prompt the Care and Cleaning buttons.
3. Select the "Clean Screen" button to deactivate the screen for :15 seconds to permit cleaning.
4. Use a soft, clean, cloth to wipe the screen free of any contaminants during the :15 second timer countdown. When finished, either choose the (<) to go back to the Care and Cleaning screen or touch the BUNN logo to exit back to the Home Screen.
5. Select the Daily Cleaning icon.
6. Prepare a warm soapy solution with nonabrasive, liquid detergent (140° F). Then use a clean, damp cloth wetted in the solution to wipe down all surfaces on the BUNN equipment. Do **NOT** clean this equipment with a water jet device.
7. If you're not using a Tea server with your machine, then Daily Cleaning is complete.

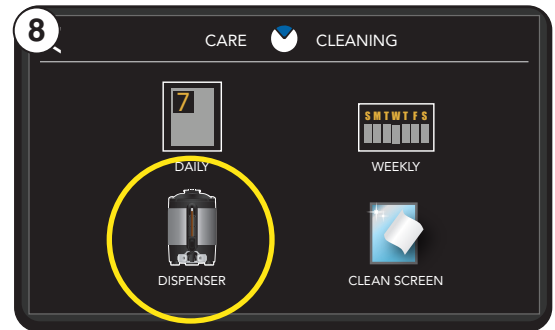


CLEANING

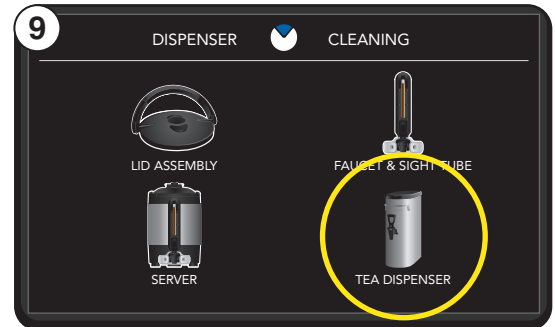
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TEA SERVER

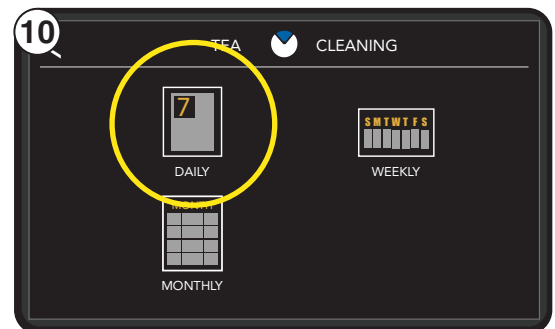
8. If you are using a Tea server, additional steps are needed.
Return to the Care and Cleaning screen and select the Dispenser icon.



9. Select Tea Dispenser.



10. Select Daily.



11. Follow the on-screen directions to complete the cleaning process.

12. Navigate between instructional screens by using the arrows at the top corners of the screen.

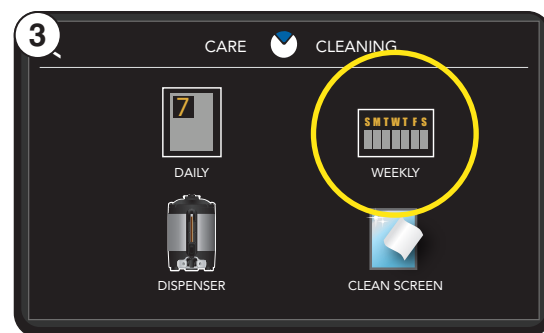
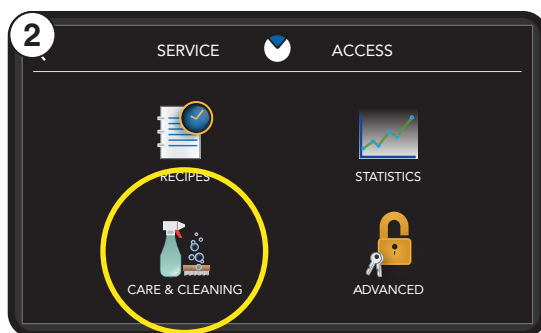


CLEANING

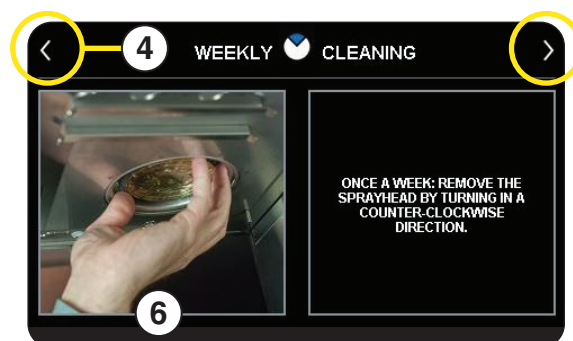
Weekly

The intuitive Care and Cleaning instructions are accessible in the Programming section.

1. Start from Home screen, then touch the BUNN logo for 1 second to enter the Service Access screen.
2. Select the Care and Cleaning icon.
3. Navigate to Care and Cleaning screen and select Weekly.



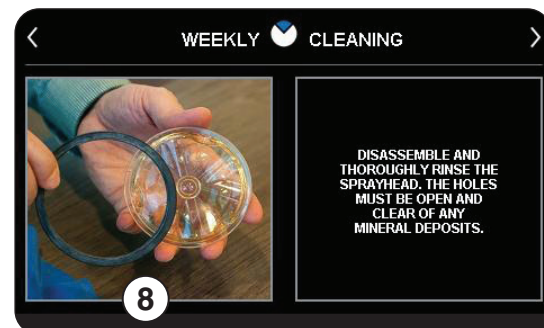
4. Follow the on-screen directions to complete the weekly cleaning process. Navigate between instructional screens by using the arrows at the top corners of the screen.



5. First, remove the Smart Funnel® and set it aside.
6. Now, unscrew the Peak Extraction® spray head counter-clockwise from the brewer, and set it aside.

NOTE: Any buildup on the spray head may restrict water flow, and impact your coffee brewing. For consistently great coffee, clean spray heads weekly. Upon visual inspection it may appear that light passes through all holes in the spray head plate, but a thin film of residue can pass light and still impede water flow.

7. Prepare a warm soapy solution with nonabrasive, liquid detergent (140° F). Then use a clean, damp cloth wetted in the solution to wipe down the spray head panel.
8. Now disassemble the Peak Extraction spray head by removing the black seal.



Submerge and wash all the individual spray head parts in the solution. Ensure all spray head holes are fully open and clear of any product residue or mineral deposit build-up.

9. Insert the spray head cleaning tool into the spray head and by-pass outlet fitting. Rotate several times to remove any mineral deposits from the fitting.



10. After washing the spray head parts, thoroughly rinse the parts with clean water.

CLEANING

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11. Reassemble the spray head and screw it back onto the threaded outlet fitting. The spray head only needs to be hand tightened.

Machine may need to be re-calibrated due to lime build-up. If machine is cleaned and build-up removed, machine must be re-calibrated to achieve desired volumes.

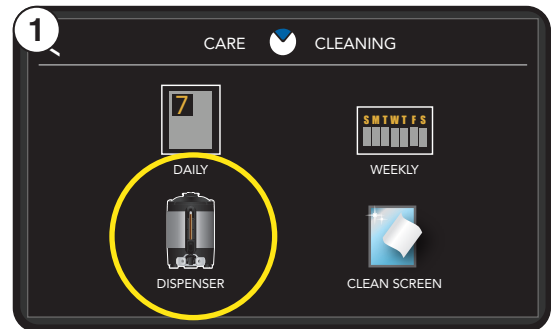
Refer to programming manual for calibration routine to verify spray head flow and by-pass rate matches programmed flow rate.

12. If you're not using a Tea server with your machine, then Weekly Cleaning is complete.



TEA SERVER

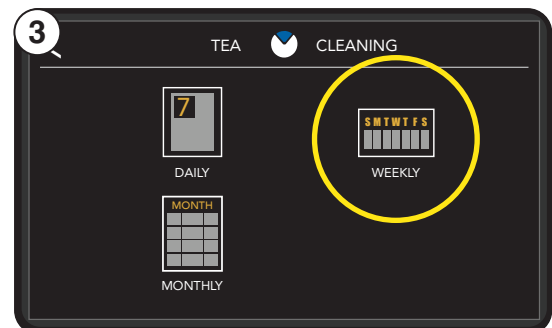
1. If you are using a Tea server, additional steps are needed.
Return to the Care and Cleaning screen and select the Dispenser icon.



2. Select Tea Dispenser.



3. Select Weekly.



4. Follow the on-screen directions to complete the cleaning process.

5. Navigate between instructional screens by using the arrows at the top corners of the screen.



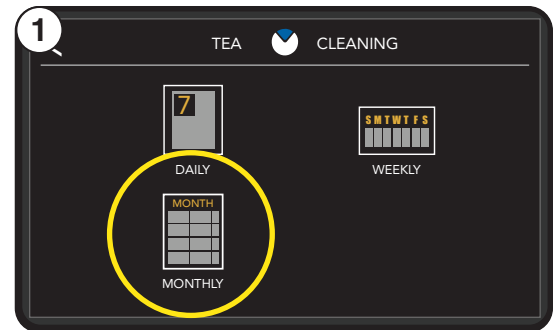
CLEANING

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Monthly

TEA SERVER

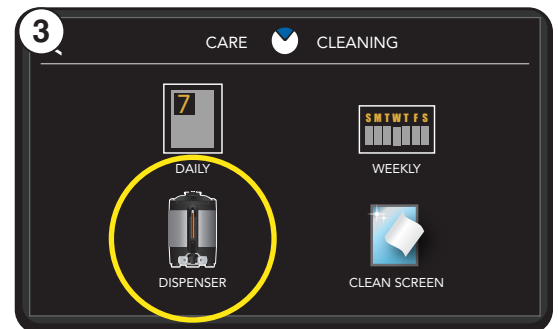
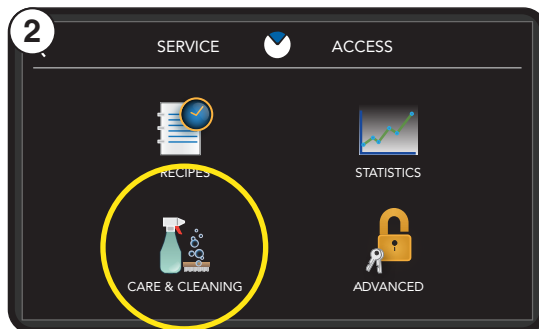
1. If Monthly Tea Server cleaning is needed, navigate to the Tea Cleaning screen and select the Monthly icon.
2. Follow the on-screen directions to complete the cleaning process.
3. Navigate between instructional screens by using the arrows at the top corners of the screen.



Dispenser

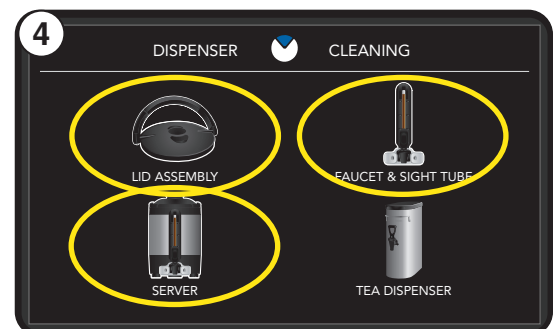
The intuitive Care and Cleaning instructions are accessible in the Programming section.

1. Start from Home screen, then touch the BUNN logo for 1 second to enter the Service Access screen.
2. Select the Care and Cleaning icon.
3. Navigate to Care and Cleaning screen and select Weekly.



4. Select a dispenser part to be cleaned:
Lid Assembly, Faucet & Sight Tube, Server.

5. Follow the on-screen directions to complete the cleaning process.
Navigate between instructional screens by using the arrows at the top corners of the screen.

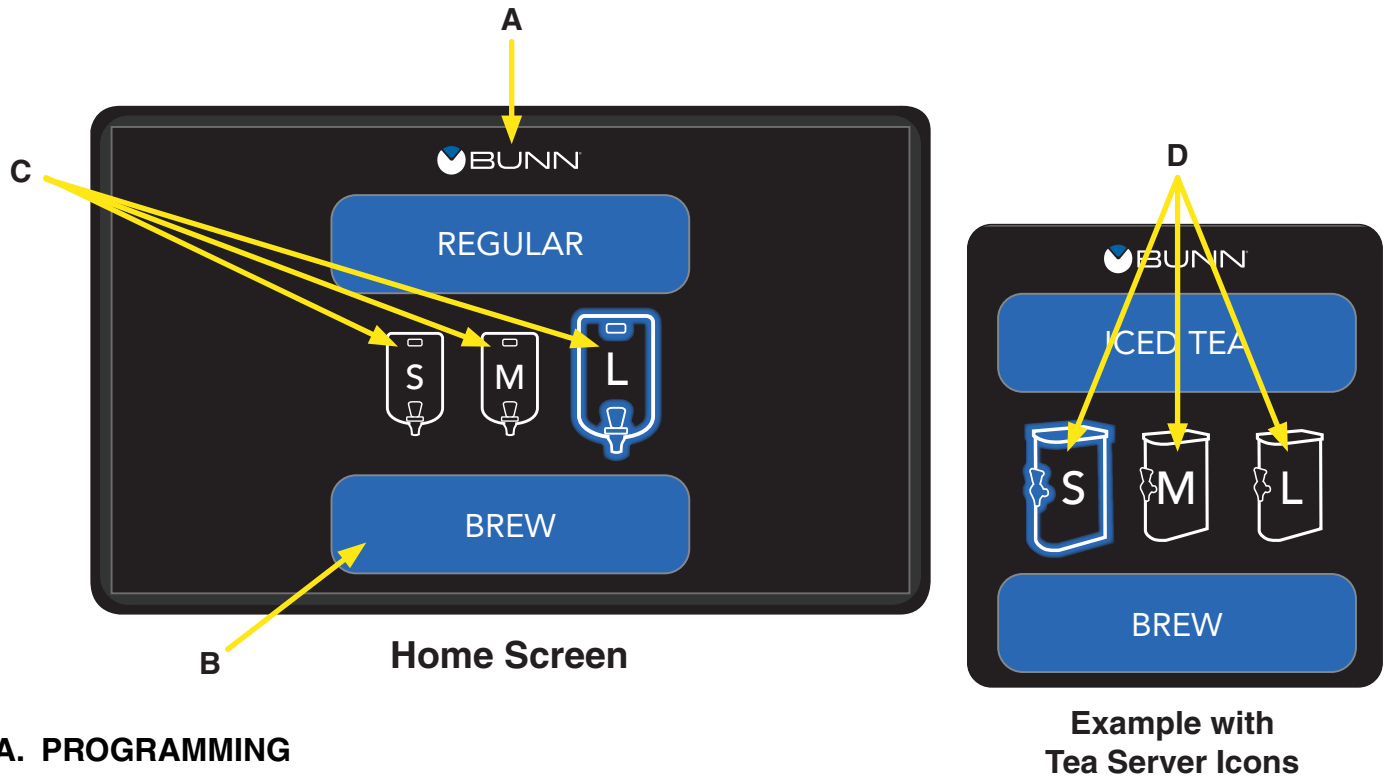


PROGRAMMING

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 temperatures, brew volumes, bypass, pulse brew, pre-infusion, SmartWAVE®, drip time and fresh time. The operator can customize the brewing process to their specifications, allowing for the precise brewing of various flavors of coffee.

Operating Controls

To access the programming mode, and to scroll through the different function screens, on screen programming buttons are used.



A. PROGRAMMING

Touch the BUNN logo for 1 second to enter the programming.

B. BREW

When the main screen is visible, select the BREW button to begin a brew cycle on the selected side.

C. BATCH SELECTOR SWITCHES (Coffee Batch Icons)

Selecting the icon corresponding to Small, Medium, and Large batch selects the amount of product to be brewed. The highlighting of the icon indicates the selected batch to brew. Coffee Batch Icons will only appear if a coffee recipe is selected from the Recipe Library.

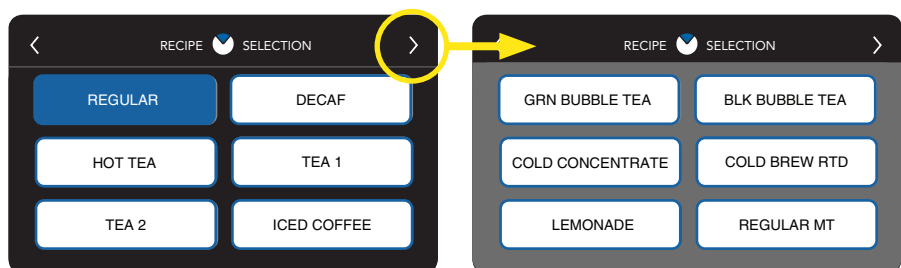
D. BATCH SELECTOR SWITCHES (Tea Batch Icons)

Selecting the icon corresponding to Small, Medium, and Large batch selects the amount of product to be brewed. The highlighting of the icon indicates the selected batch to brew. Tea Batch Icons will only appear if a tea recipe is selected from the Recipe Library.

E. RECIPE LIBRARY

Select the button to choose between any of the saved recipes stored in programming.

NOTE: Use the arrows at the top of the screen to scroll through the list of recipes available.



PROGRAMMING

IMPORTANT NOTES - READ CAREFULLY -

Always remember to place a container and funnel under the spray head when operating the brewer during the set-up of **CALIBRATE FLOW**, and testing the brew and bypass valves in **SERVICE TOOLS / TEST OUTPUTS**.

How To Access Programming

To enter programming mode, the home screen must be present on the display. Touch the BUNN logo at the top of the display for 1 second. The SERVICE ACCESS screen will appear on the display.

How To Exit Programming

To exit the programming mode at any time, select the BUNN logo at the top of the display. The display will return to the home screen.

If there is no interaction with the touchscreen within a 5-minute period while in programming mode, the display will automatically return to the home screen.

Programming Lockout

This switch is located on the graphics board located under the top panel of the brewer. The switch can be set to prevent access to the advanced programming settings of the brewer. Once all the correct brew settings are programmed, the operator can set the switch to the "ON" position to prohibit anyone from viewing and changing settings. The brewer must be powered down when setting the switch.

Service Access

To access this menu, touch the BUNN logo for 1 second with the home screen present. This is the first screen that will appear on the display when accessing programming mode. If Programming Lockout is enabled, the advanced icon will not appear until the feature is disabled. Select any icon to access the sub-menus.

Service Access Options



EVENT HISTORY - Select this icon to view current cycles, lifetime cycles, and the length/number of times certain components are activated.



STATISTICS - Select this icon to view the amount of brew cycles per batch size. Twin models will show separate numbers for left and right brew cycles. The second sub-screen within Statistics will show model, display version and I/O version number.

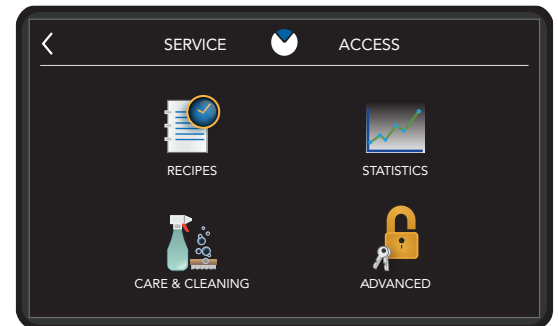
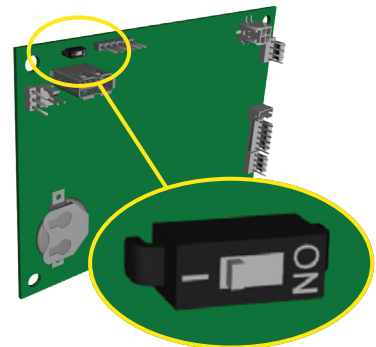
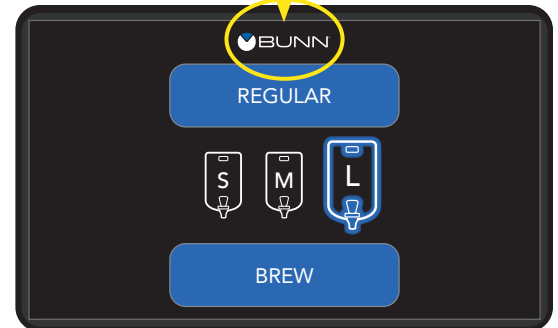


CARE & CLEANING - Select this icon to view cleaning instructions. The instructional content featured will have a picture with a short description of the action that should take place.



ADVANCED - Selecting this icon will display a password entry screen. By default, the password can be bypassed by selecting ENTER. By default, entering **7738** on this screen will allow permission for setting a password. Setting a password will prevent entry into the Service Menu.

Touch for 1 second

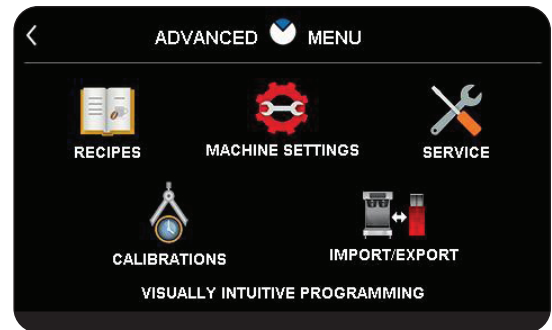


PROGRAMMING

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Service Menu

To access this menu, select the ADVANCED icon while viewing the SERVICE ACCESS screen on the display. If Programming Lockout is enabled, this menu cannot be accessed until the feature is disabled. Select any icon to access the sub-menus.



Service Menu Options



RECIPES - Select this icon to disable, enable, add or modifying recipes.



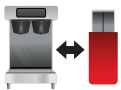
MACHINE SETTINGS - Select this icon to adjust global settings on the brewer.



SERVICE - Select this icon to access high level diagnostic functions and service information.



CALIBRATIONS - Select this icon to perform necessary adjustments to ensure accurate brewing.

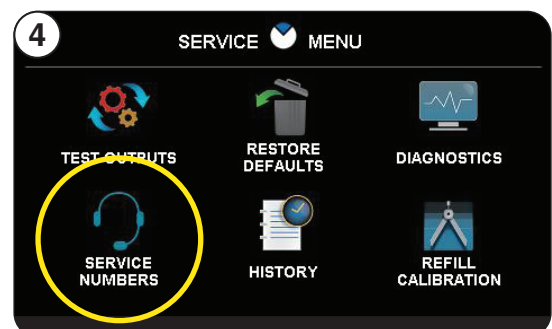
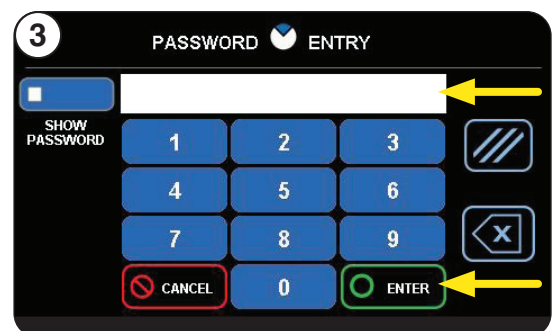


IMPORT/EXPORT - Select this icon to import/export screen graphics or recipes.

Viewing Asset, Serial and Service Number

1. Touch the BUNN logo for 1 second to enter the SERVICE ACCESS screen.
2. Select the ADVANCED icon.
3. At the PASSWORD ENTRY screen, select ENTER.
4. At the SERVICE MENU screen, select the SERVICE icon.
5. Select SERVICE NUMBERS to view the asset, serial and service numbers.

NOTE: The asset number will display if it has been setup in programming, otherwise it will not appear.

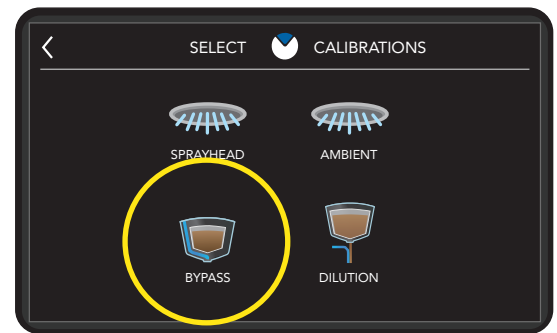


PROGRAMMING

Calibrate Bypass Flow Rate

This function allows the operator to test and enter the actual flow rate of water coming out of the bypass. The procedure includes a 1-minute dispense of water to determine the actual flow rate. Ensure that the brewer is heated to brewing temperature before performing a bypass calibration.

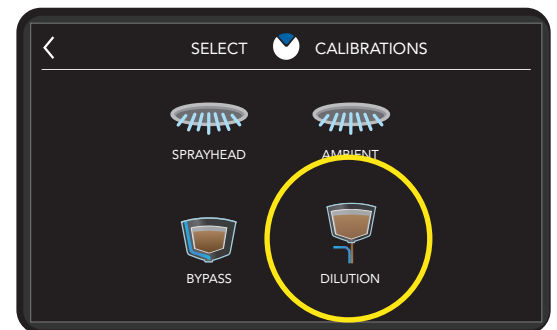
1. Place a container, accurately graduated with a minimum capacity of 60 ounces, under the funnel.
2. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
3. Select the ADVANCED icon.
4. At the PASSWORD ENTRY screen, select ENTER. If a password is required, enter the code at this screen.
5. At SERVICE MENU screen, select the CALIBRATIONS icon.
6. Ensure the container is under the brew station.
7. Select the START button to begin a 1-minute dispense of hot water from the bypass.
8. The display will show the time remaining for dispense along with the option to stop the dispense if necessary. The 60-second timer on the display will count down to zero.
9. When the counter reaches zero, the display will change to allow the measured amount of water in the container to be entered and saved in programming. Measure the amount of water in the container and select the white box area on the screen to enter the value to match the amount in the container.
10. Select SAVE.
11. The display should now show the actual flow rate of the bypass.



Calibrate Dilution Flow Rate

This function allows the operator to test and enter the actual flow rate of water coming out of the dilution. The procedure includes a 1-minute dispense of water to determine the actual flow rate.

1. Place a container, accurately graduated with a minimum capacity of 60 ounces, under the funnel.
2. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
3. Select the ADVANCED icon.
4. At the PASSWORD ENTRY screen, select ENTER. If a password is required, enter the code at this screen.
5. At the SERVICE MENU screen, select the CALIBRATION icon. Then select Dilution Calibration.
6. Ensure the container is under the dilution nozzle.
7. Select the START button to begin a 1-minute dispense of hot water from the dilution nozzle.
8. The display will show the time remaining for dispense along with the option to stop the dispense if necessary. The 60-second timer on the display will count down to zero.
9. When the counter reaches zero, the display will change to allow the measured amount of water in the container to be entered and saved in programming. Measure the amount of water in the container and select the white box area on the screen to enter the value to match the amount in the container.
10. Select SAVE.
11. The display should now show the actual flow rate for dilution water.



PROGRAMMING

Edit Recipe Settings

By default, recipe settings are preset from the factory. The operator has the choice of enabling, disabling and modifying any recipe setting.

NOTE: By default, recipe settings are preset from the factory. The operator has the choice of enabling, disabling and modifying any recipe setting.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.

2. Select the ADVANCED icon.

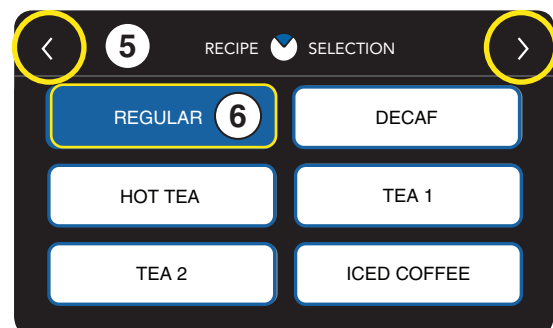
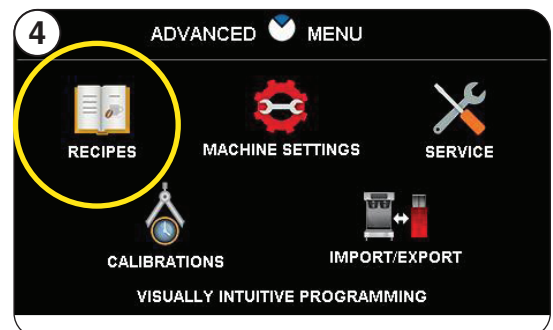
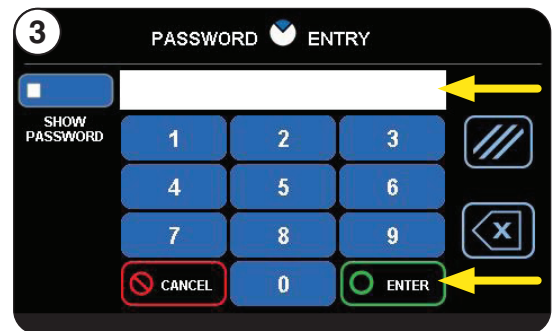
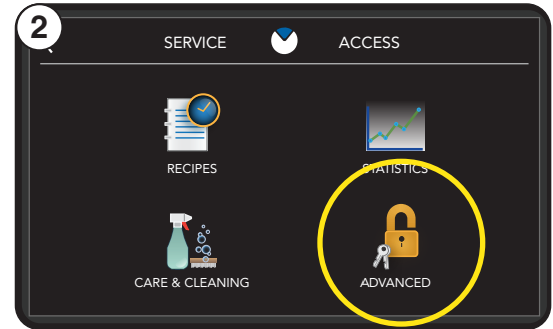
3. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).

4. In the SERVICE MENU screen, select the RECIPES icon.

5. The Select Recipes screen will appear with default recipes.

6. Select a Recipe you want to edit.

NOTE: If necessary, use the scroll arrows at the top of the screen to navigate to a desired recipe name if not shown.



PROGRAMMING

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7. The RECIPE EDIT screen will appear for the chosen recipe.
8. Enable the batch size you wish to modify by selecting the white check box. If the batch size is already enabled as indicated by the green check mark, proceed to the next step.
9. Select the batch icon above the size you wish to modify (small, medium and large) by pressing the icon.
12. The screen that will appear has a menu of icons that represent settings you can enable, disable or modify.

CHOOSING BEVERAGE TYPE

1. With the RECIPE EDIT screen on the display, choose a beverage type from the options available (Coffee, Iced Coffee or Tea).

NOTE: When choosing Tea as a beverage type, the batch selector icons will change to represent tea servers.



Tea
Server
Icon



Coffee
Server
Icon

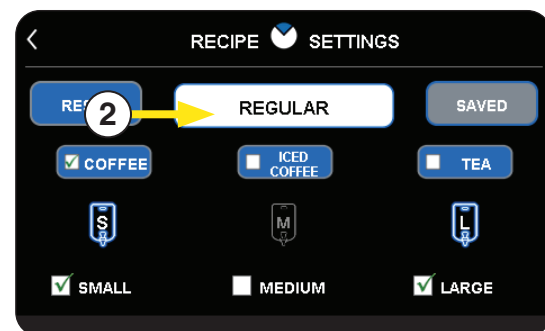
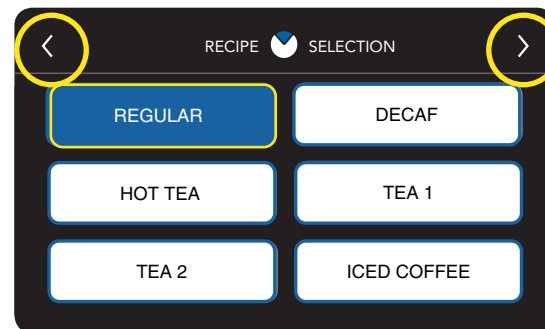
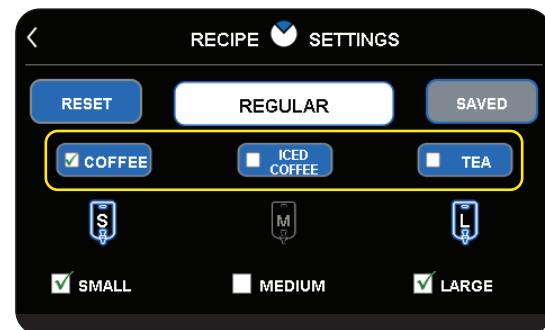
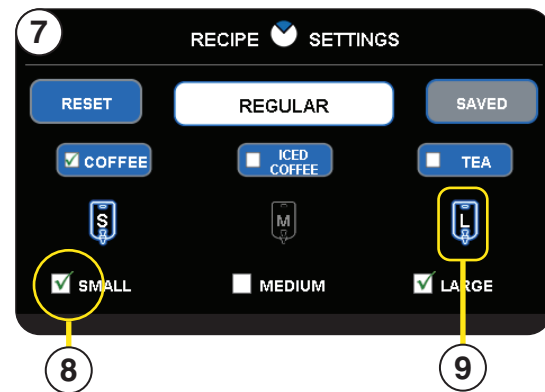
RENAMING A RECIPE

There are 5 pages containing 6 recipe names (30 total). By default, recipe names are preset from the factory. The operator has the choice of renaming any recipe.

1. With the SELECT RECIPE screen displayed, use the scroll arrow at the top of the screen to navigate to the desired recipe name to edit. Select the recipe name.

NOTE: Blue-filled buttons represent recipes with enabled batch sizes; these recipes will appear in the recipe selection list from the home screen. Grey-filled buttons represent recipes with all batch sizes disabled; these recipe names will not appear in the recipe selection list from the home screen until a batch size is enabled.

2. Select the white rectangle that contains the current name for the recipe.
3. Use the touchscreen to enter a new recipe name. Select ENTER when finished.
4. Select SAVE to store the new recipe name in programming.



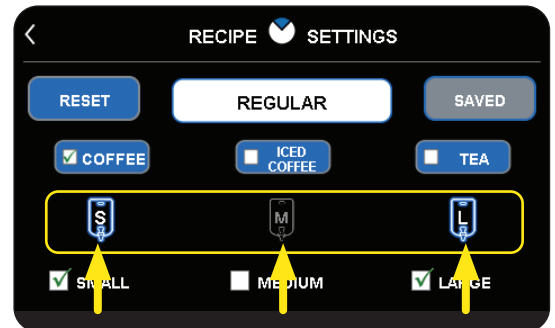
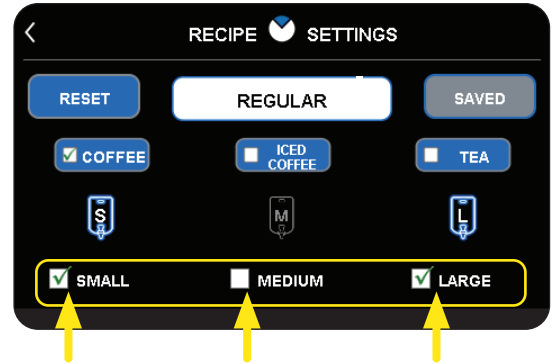
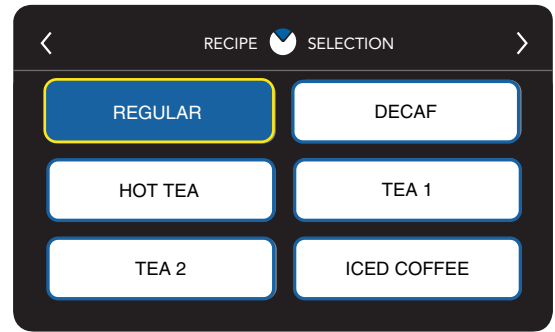
PROGRAMMING

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ENABLING/DISABLING BATCH SIZES

The operator has the option to setup a recipe to include up to 3 batch sizes. Disabling all batch sizes for any given recipe will remove it from the recipe selection list at the home screen.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select the ADVANCED icon.
3. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).
4. In the SERVICE MENU screen, select the RECIPE icon.
5. The RECIPE EDIT screen will appear on the display. If necessary, use the scroll arrow at the top of the screen to navigate to the desired recipe name to edit. Select the recipe name.
6. Select the desired batch sizes to be offered with the recipe by selecting the white check box next to each batch size icon. Enabling the batch size without editing the batch recipe settings will automatically set recipe parameters to default settings (Volume, Bypass, Pre-infusion, etc).
7. Select SAVE to keep the changes made to the recipe.



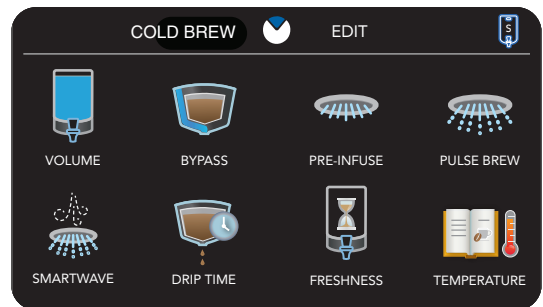
Recipe Edit Information

The operator can edit the recipe default settings for the beverage chosen by selecting the beverage buttons in the RECIPE SETTINGS screen.

Tea Recipe



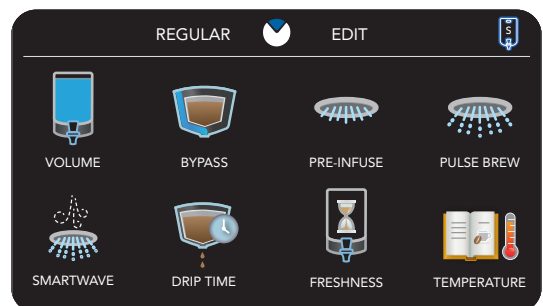
Cold Brew Coffee Recipe



Iced Coffee Recipe



Regular Coffee Recipe



PROGRAMMING

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VOLUME - This icon allows for volume adjustments. Each batch size, small, medium, and large will have adjustable brew volume ranges to choose from. Pressing SAVE after the number has been entered will confirm the change and exit back out to the recipe parameter screen.



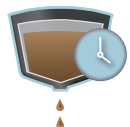
BYPASS - This icon adjusts the bypass as a percentage of the total brew volume. This means the set percentage will bypass the coffee grounds through the funnel to the server. If bypass is used in a recipe, it will only turn on after 30 seconds of spray head time. The operator will press SAVE to confirm their entry, which will exit them back to the recipe parameter screen.



DILUTION - Dilution is used in tea brewing to dilute the concentrate of tea brewed in the funnel. The user will set the amount desired in ounces or ml. The user can adjust the volume by touching the text field and prompting the numeric keypad or use the plus or minus buttons to increment or decrement the volume. Save confirms the change and exits the user back to the recipe parameters screen. The arrow will just take user back to the recipe parameter screen.



DILUTION DELAY - This feature allows the user to set a time when the dilution water should turn on after a brew cycle has been initiated. The user can adjust the time by touching the text field and prompting the numeric keypad or use the plus or minus buttons to increment or decrement the time. Save confirms the change and exits the user back to the recipe parameters screen. The arrow will just take user back to the recipe parameter screen.



DRIP TIME - Drip time is the time allotted to allow for any excess coffee to drip from the funnel after a brew has been completed. The operator will be able to add up to 5 minutes worth of time. If no time is added the brew will complete and funnel locks will raise.



PRE-INFUSE - Pre-Infusion is defined as two parts; the first initial wetting of the coffee grounds and the first initial "OFF" period before the rest of the brew cycle begins. The operator will have the ability to brew with just pre-infusion only, if they prefer to do so. The operator must enable the feature by selecting the check box. To set an "ON" time, the operator can select the text field. This will prompt the numeric keypad to enter the desired time. To confirm a change, the operator must press the SAVE button. The batch size icon in the upper right hand corner of the screen will allow the operator to cycle between batch sizes. If the operator switches to a different batch size, those parameters must be updated in the fields. Disabling the feature will gray out the white text fields. The operator will not be able to adjust this setting unless the feature is enabled.



SMARTWAVE® - This is a brewing feature that alters the trajectory of water coming out of the spray head in order to enhance uniformity of extraction. This is accomplished by activating the air pump during the spray head on times only. When the spray head valve is on, the air pump will activate and blow a pulse of air which will widen the pattern of water that hits the bed of coffee. The operator will be able to set the SmartWAVE from 1-14. The plus/minus buttons will increment and decrement by 1. Each number represents the air pump turning on twice during that brew cycle. 1 (2) - 14 (28). There will always be a blowout period of 5 seconds at the end of the brew. This will evacuate water in the spray head to help avoid lime build up.

PROGRAMMING

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PULSE BREW - Pre-infusion and bypass settings will be taken into account if set already. The operator will use the text fields to enter times. When entering the spray head on time, the ounces or milliliters (depends on units set on the machine) being dispersed for that amount of time will display. The quantity of water dispersed will be larger the longer the time is on. If the time is decreased, the volume should lower as well. The volume displayed will be gathered from an average of both the left and right spray head calibration settings. When setting the pause time, the operator is choosing how long to turn the spray head off; this is not an accumulated time. This time is the length that the spray head will turn off during the pulse routine then turn back on. Both on and off times will have limits the operator is able to set depending on the parameters of the recipe. When configuring the routine, the total brew time will change to be shorter or longer depending on the routine settings. Longer pause times extend total brew time in most cases. The Auto calculate button will automatically set a routine based on the parameters for the recipe. Save will confirm and save the settings for that recipes batch size. The batch size icon will cycle through the other enabled sizes to allow the operator to set the pulse brew for a different size batch from this screen.

Easy Pulse Brew - An auto pulse brew is a set routine of 7 pulses that has been calculated by parameters the operator has set. The operator must specify the batch volume, percentage of bypass, pre-infusion time, and drip time. The pulse off time is calculated off a 60 second additional Brew time for the 6 off pulses between the 7 on pulses.
Off time = 10 sec / pulse = 60 sec / 6 pulses

Manual Pulse Brew - If a operator would like to adjust the brewing time which they have been given in Auto pulse, they can change or make adjustments to the remaining on/off times Doing this can extend or shorten the brew time originally calculated for the Auto Pulse brew thus the operator is now going to control what on and off times the brewer will use to make a pulse routine.



FRESHNESS - This time is used to help control beverage quality. An alert will pop-up full screen and state that the recipe has expired. Once acknowledged, the operator can brew as normal.



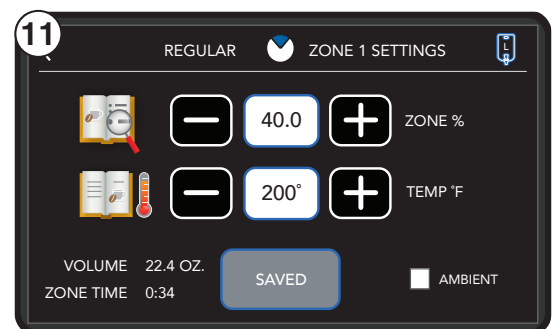
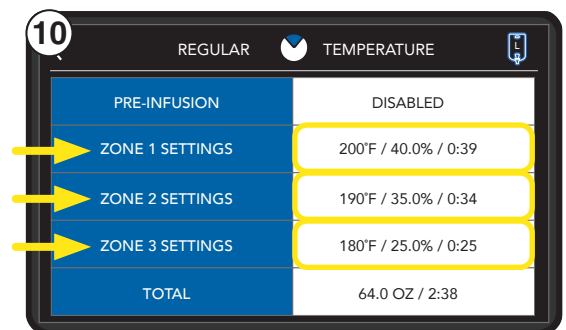
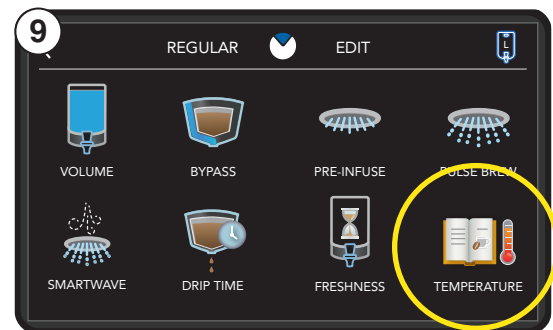
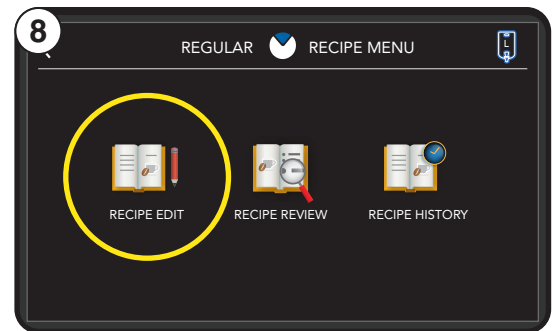
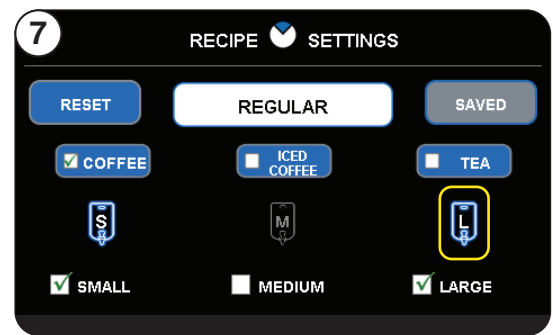
TEMPERATURE - This button allows the user to review the temperature percentage and settings for all the zones, including pre-infusion. It is displayed in a table layout that shows the parameters and the values that are set. Selecting the white area will take the user directly to the edit page for that setting. Here the user can change the value, save, and exit back to the temperature screen. The batch size icon in the upper right-hand corner of the screen cycles through other enabled sizes in the recipe. This allows the user to quickly setup all the enabled batch sizes without returning to the recipe settings screen. A° is used to display an ambient temperature for pre-infusion or the zone.

PROGRAMMING

Editing Temperature Zones

This feature allows the user to review the temperature percentage and settings for all the zones.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select the ADVANCED icon.
3. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).
4. In the SERVICE MENU screen, select the RECIPE icon.
5. The RECIPE EDIT screen will appear on the display. If necessary, use the scroll arrow at the top of the screen to navigate to the desired recipe to edit.
6. Select the recipe name.
7. Select the desired batch size icon to edit.
NOTE: The Large size is selected for this example.
8. Choose the Recipe Edit icon from the RECIPE MENU screen.
9. Choose the Temperature icon from Regular Edit screen.
10. Select any of the zone number fields to edit the variables.
NOTE: Zone 1 is the only field selected for this example.
11. Press the minus or plus buttons to change the Zone % or Temperature values.
NOTE: Zone %: Min value = 0.0 to Max value = 100
Temperature: Min value = 100° F to Max value = 207° F
12. Select SAVE to keep any changes made.

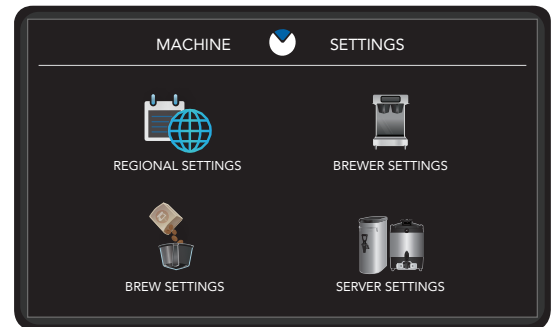
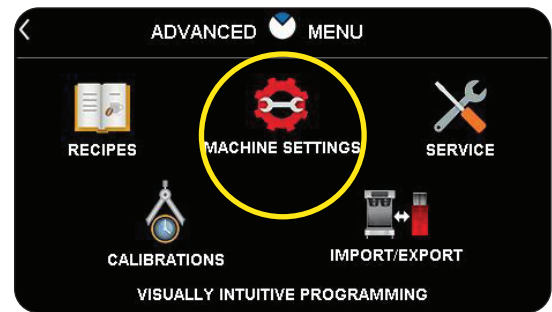


PROGRAMMING

Machine Settings

HOW TO ACCESS MACHINE SETTINGS

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select the ADVANCED icon.
3. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).
4. In the SERVICE MENU screen, select the MACHINE SETTINGS icon.
5. The MACHINE SETTINGS screen will appear on the display. There will be a menu of icons that represent settings you can enable, disable or modify.



REGIONAL SETTINGS - Regional settings will allow the user to change the language, time & date, units, and password for the brewer. Selecting each button will navigate the user to that respective category. The BUNN programming button will navigate the user to the main home screen.



BREWER SETTINGS - Machine settings lets the operator make changes to the energy saver, funnel detect, and screen saver. The green check mark means the feature is enabled. Pressing the button again will disable that feature and the check mark will go away to leave just an empty white box. Once enabled if the feature has settings that must be set, the user will be taken directly to the set up screens.



BREW SETTINGS - Users can press the temp set temperature number to go to a keypad entry screen to change the value. The ready temperature will work similarly, but can only be accessed if brew lockout is enabled. If brew lockout is disabled, then the ready temperature is greyed out and the button will become inactive. Selecting the brew lockout check box will alternate states between enabled and disabled. If the ready temperature is active, it allows a value to be entered in a range of 140 to 207 degrees below the tank set temperature.

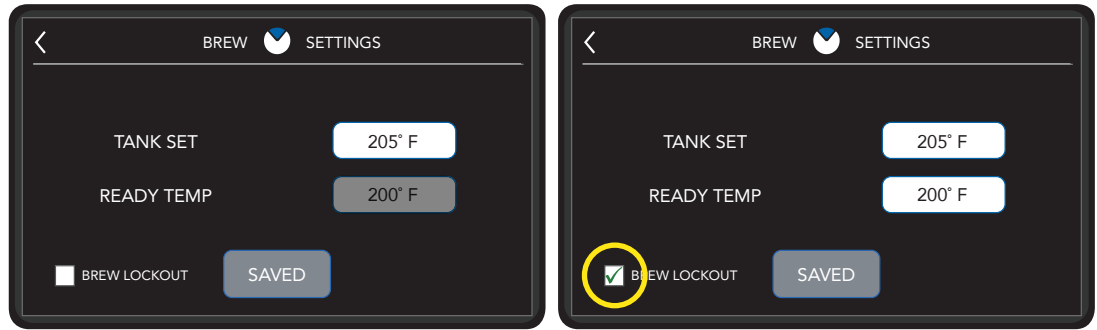


SERVER SETTINGS - This menu will have settings related to the servers. Server preheat, auto off, server detect, and smart server will all be available to enable or disable from this screen. When the buttons have a green check mark next to the text that feature is enabled. If there is just a white box with no check the feature is disabled. Select the buttons toggles the features on or off.

PROGRAMMING

Brew Settings

Accessed from MACHINE SETTINGS, there are several adjustable settings shown within the Brew Settings options.



Default Screen for Brew Settings

Brew Settings with Brew Lockout enabled

Tank Set - The TANK SET is a temperature setting for water inside the tank. The value entered and saved will be used as the default temperature for brewing coffee. Minimum and maximum temperature ranges are dependent on Brew Mode that is selected.

Ready Temp: The READY TEMP is the lowest temperature required for the water inside the tank before the machine can brew coffee. This option is only available when BREW LOCKOUT is enabled.

Brew Lockout - If BREW LOCKOUT is enabled, the machine will not allow coffee to be brewed until the water inside the tank reaches a minimum temperature specified within the READY TEMP. If BREW LOCKOUT is disabled, the READY TEMPERATURE is greyed out and the button will become inactive.

NOTICE

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.

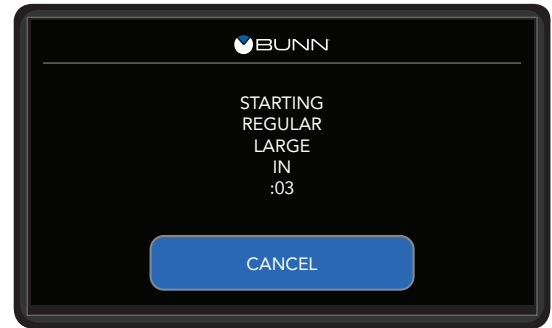
Altitude (Feet)	Boiling point of water		Recommended water temperature	
	°F	°C	°F	°C
-1000	213.8	101.0	200	93.3
-500	212.9	100.5	200	93.3
0	212.0	100.0	200	93.3
500	211.1	99.5	200	93.3
1000	210.2	99.0	200	93.3
1500	209.3	98.5	200	93.3
2000	208.4	98.0	200	93.3
2500	207.4	97.4	200	93.3
3000	206.5	96.9	199	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

PROGRAMMING

CANCELING AN INITIATED BREW CYCLE

Once Brew is selected, a countdown timer will display along with a Cancel button that can be pressed at any time to cancel the brewing. While in the delay prior to a brew starting, the funnel lock will engage to prevent the funnel from being removed before the brew begins.

If the Cancel button is pressed, the Brew Timer is aborted and the user is returned to the Home Screen. Funnel locks will be disengaged when brew start has been cancelled.

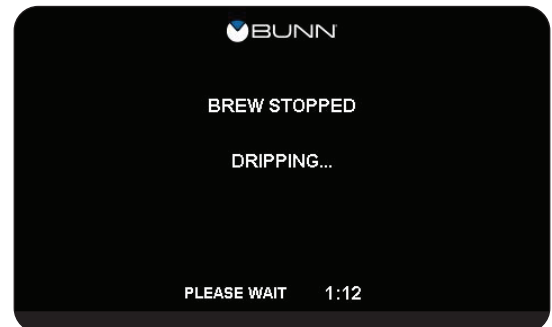


CANCELING A BREW CYCLE IN PROCESS

Once a brew begins the brew animation will display and show the Bunn logo filling from the bottom. Once brewing is complete the home screen will display. The user will have the ability to stop a brewing at anytime in the brew cycle. The stop button is highlighted by the white border around the STOP text and the brewing animation.

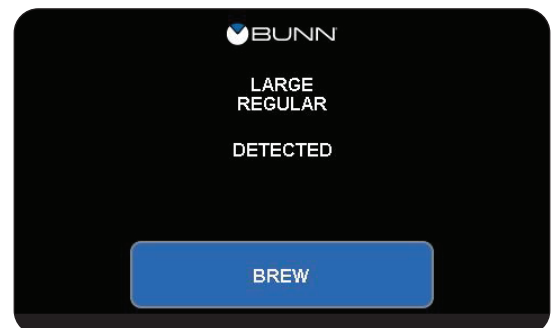


NOTE: After pressing the stop button, there is a delay before the brew funnel can be removed. You must wait for the drip out time to complete before the funnel locks will disengage.

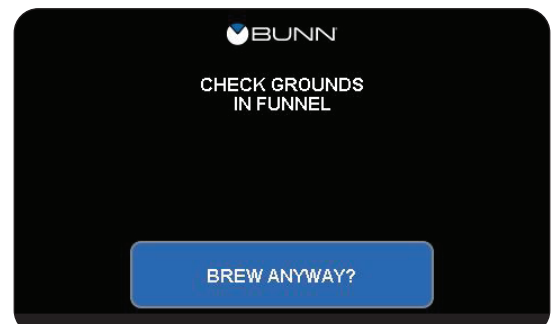


SMART FUNNEL

Funnel Detected - If a Smart Funnel is used to brew then the machine will recognize this and immediately jump to the start brew screen. The RFID will only be read for the side in which the funnel has been inserted. The name and batch size should be read from the RFID chip in the funnel and be reflected on the screen. The user can confirm the brew by pressing the brew button.



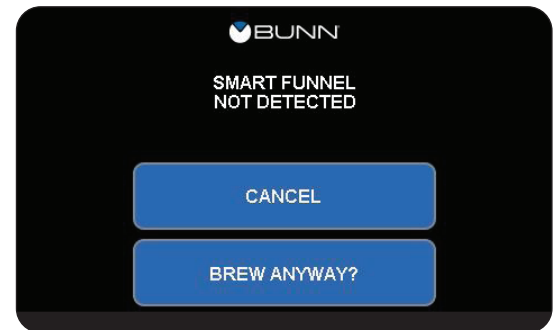
Check Grounds in Funnel - If the funnel detect is enabled and the funnel has not been removed since the last brew the user will be prompted to check grounds in the funnel. This message will display if there is a funnel that has been brewed into (RFID has been cleared) but not had a new recipe wrote from a grinder. The brew anyway button will allow the user to begin the brew sequence.



PROGRAMMING

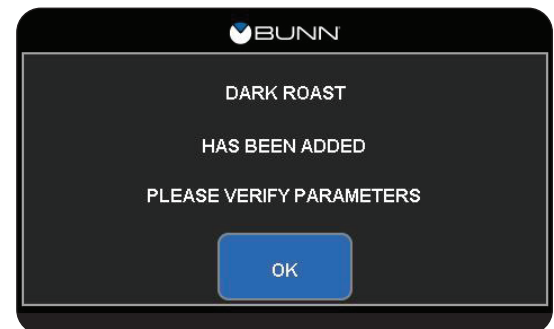
continued from previous page

Smart Funnel Not Detected - If funnel detect is enabled and the user selects the brew button, this screen will display. The machine has the ability to brew without a smart funnel, but the user needs to confirm or deny this action. This screen will also display if the brew button has been pressed and no funnel is present at all. From here the user may select cancel and exit to the home screen.



Recipe Not in Library - When a smart funnel is inserted and the recipe is not in the Recipe library, the system will attempt to add the funnel recipe to the recipe library. If there is an empty recipe it will be added in the first available empty slot in the library.

When this occurs a pop up event/alarm will be shown to indicate that a new recipe has been added to the library.



Recipe List is Full - If there is not an empty slot in the library the funnel will be treated as an empty funnel and when this occurs a pop up event/alarm will be shown to indicate that the library is full and the funnel recipe will be ignored.

This should prompt them to reset recipes in the library to make room for this funnel recipe or just ignore the funnel.

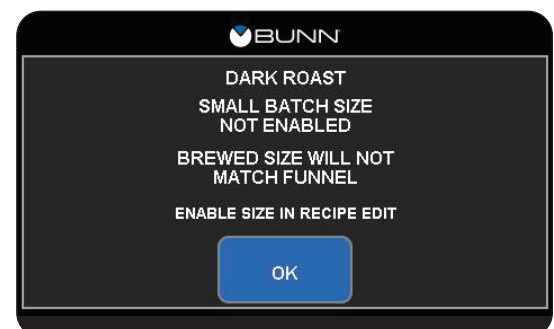


RFID Recipe Size Not Shown - If a RFID recipe is in the library, but the size is not available, the recipe will be selected, but the size selection will not be auto selected.

The main screen will show this as an empty funnel, but has size icons selectable. When this occurs a pop up event/alarm will be shown to indicate that the recipe does not support this size and will be ignored or the recipe library is full and the funnel recipe will be ignored. It should also prompt you to correct the recipe size selection in the recipe library.

There will be three different screens, one for each possible size.

NOTE: If the funnel is inserted during a brew, instead of a full-screen pop-up a partial screen pop-up is shown with an OK button.



PROGRAMMING

Enabling FRESHlink Server Settings

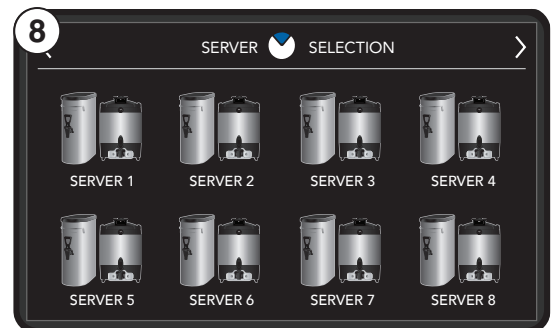
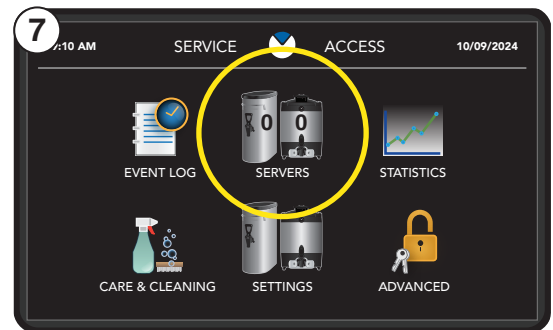
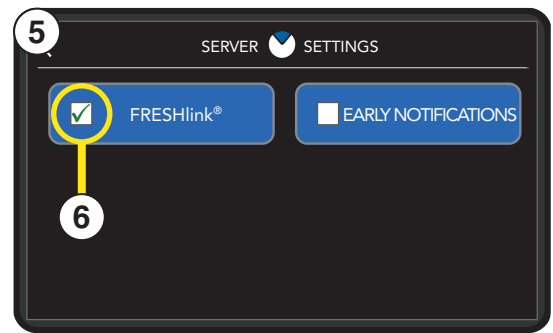
1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select the ADVANCED icon.
3. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).
4. In the ADVANCED MENU screen, select MACHINE SETTINGS and then the SERVER SETTINGS icon.
5. The SERVER SETTINGS screen will appear on the display.
6. Select the white check box to enable FRESHlink. A green check mark will appear in the box when enabled.
7. When complete, a new SERVERS icon will appear on the SERVICE ACCESS screen.

NOTE: The feature is enabled but will not function correctly (as indicated by the 0 on the server(s) since no servers are enabled.

Numbers on the servers communicate how many server(s) are enabled. There are 16 servers possible.



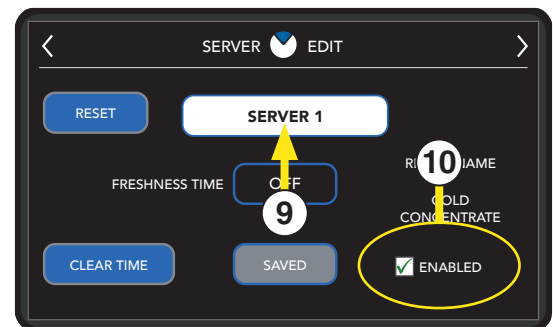
8. Select one of the server icons on the SERVER SELECTION screen.



9. Once a server is selected, the Server Edit screen appears. This allows the user to name the server.

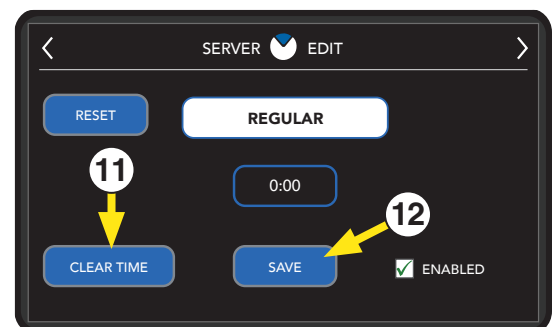
10. To enable the server, select the Enabled box.

When the green check mark appears, this server will be available to choose when brewing on the machine.



11. The user can clear the time left on a server at anytime by pressing the Clear Time button. This will stop the freshness time and keep it from showing alarm on the displayed screen saver.

12. Select SAVE when complete.



PROGRAMMING

continued from previous page

13. When the operator presses the brew button the server selection screen will display. The user can choose what server they would like to brew their recipe in.

14. The NO TRACKING icon allows a recipe to be brewed without the freshness time being tracked.

15. After selecting the server, the brewer goes to the countdown screen. The machine will now brew the batch as intended.

NOTE: If a server is selected with time remaining, the following screen will also be shown to confirm the brew.

17. After thirty seconds of idle time a screen saver displaying the servers and freshness times will display.

The servers with the least amount of freshness time will display first.

NOTE: If the screen is touched it will return to the home screen.

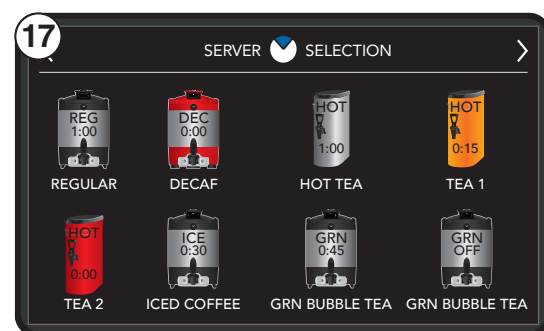
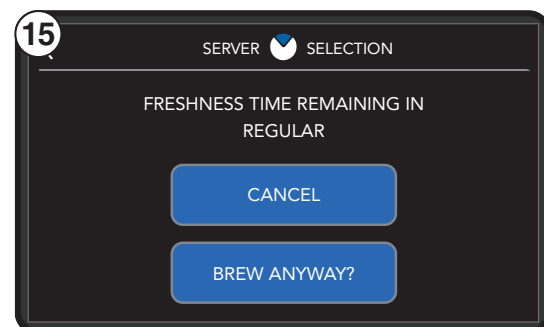
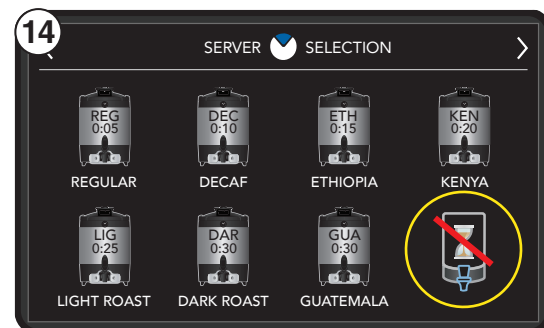
18. When a server expires, it will flash red.

When a server early notification is set, it will flash yellow at the designated time.

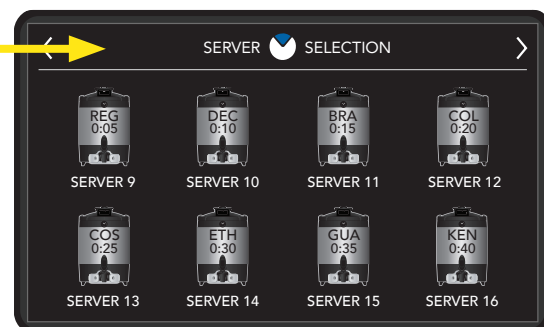
If no Freshness Time is set, then OFF will be displayed in the server.

19. Selecting the Servers icon from the SERVICE ACCESS screen will allow the user to view all active servers being monitored.

20. If more than 8 servers are being monitored an arrow will appear in the upper right hand corner of the screen. This will allow the user to advance to a second page to view another maximum of eight servers.



Example of servers showing different stages of freshness countdown.



PROGRAMMING

Screen Lock Settings

This feature allows the user to lock the display after a certain amount of idle time. This action keeps the machine from accidentally brewing while also protecting it from unauthorized access.

NOTE: A password will need to be entered if the display is touched while the machine is locked.

After successful entry the user will be allowed to brew and access programming parameters.

HOW TO ACCESS SCREEN LOCK SETTINGS

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.

4. Select Brewer Settings.

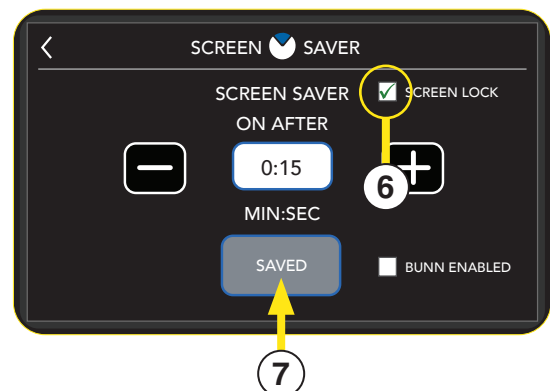
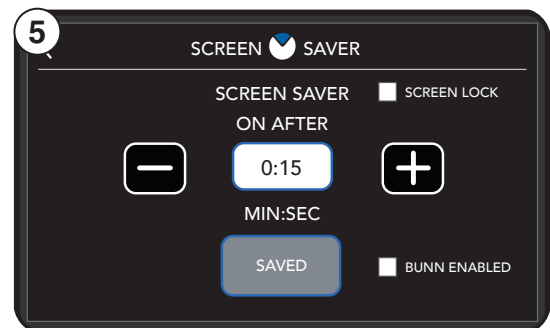
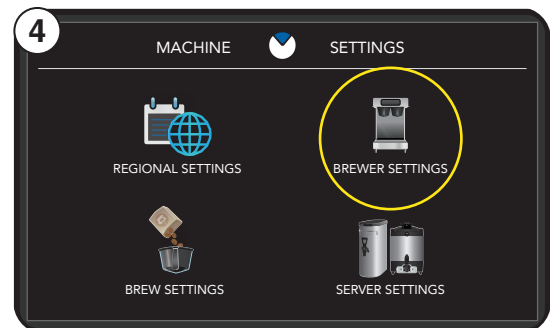
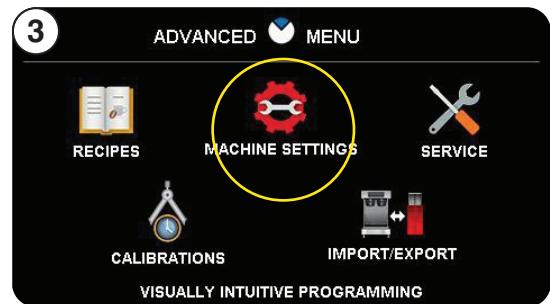
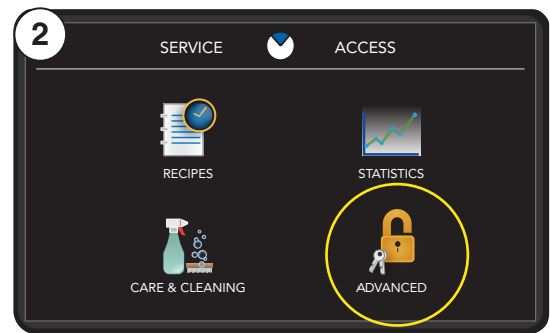
5. The screen SAVER screen will appear.

6. Screen Lock is active when the user presses the white box next to the Screen lock text and the green check mark appears.

NOTE: The Screen lock feature can be used along with other Screen Saver options.

NOTE: Screen Lock will have a minimum time of five seconds and a maximum time of five minutes.

7. Select SAVED to complete.



Import / Export

The user will be allowed to import and export machine settings, recipes, and screen savers.

When import export is selected, the user will be given three selection choices of Import, Export, and Update. The user can enter through the service screen and select the Import Export icon. Inserting a USB on the home screen will prompt the Import/Export passcode and when entered, will navigate the user to the import export screen.



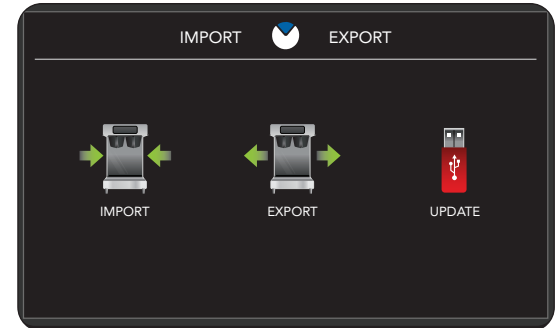
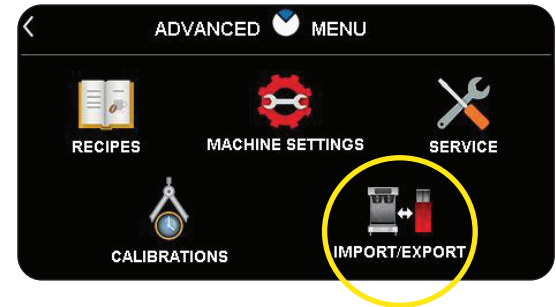
Use the Import feature to load recipes, graphics and machine settings into a machine.



Use the Export feature to load recipes, graphics and machines settings from a machine to an external USB device.



The Update feature is used when newer software files are loaded onto an external USB device.



IMPORT/EXPORT MENU

The icons that have no files available will be grayed out and not available for selection.



Recipes: Users will have the ability to import or export the full recipe banks. Once the USB has been detected, and the user selects the Recipes icon, then the user must confirm the import or export of the recipes. Any recipes present on the stick will then be imported/exported into the system.



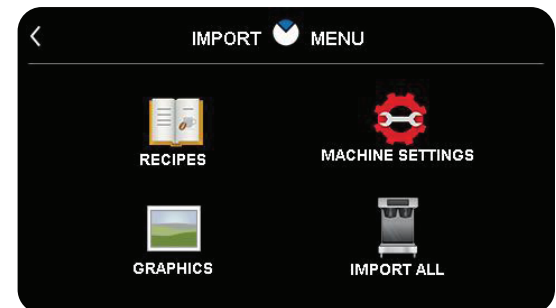
Graphics: Custom images for a Screen Saver can be imported into a machine and used in place of the default screen savers. Once loaded, the user can export the customer graphic to an external USB. See section for Custom Screen Saver.



Import/Export All: This icon can be used to import or export all files detected on an external USB.



Machine Settings: Selecting machine settings will allow the user to import or export all the settings from another brewer. This includes all regional, brewer, brew, and server settings. Calibrations and serial number will be exported into the file, but are read only, and as such will be ignored during importing. Selecting yes will confirm the import.



PROGRAMMING

Screen Saver

The brewer ships with four default Screen Saver images. This feature will be shipped default disabled. After the idle time has been met, the Screen Savers will show in a rotating order.

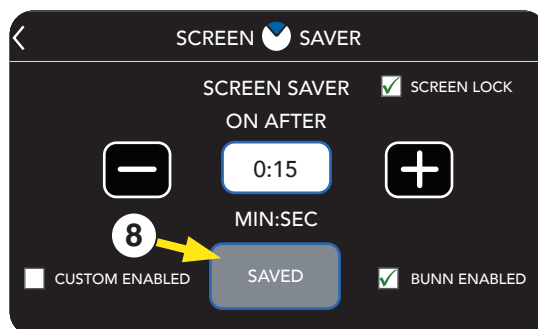
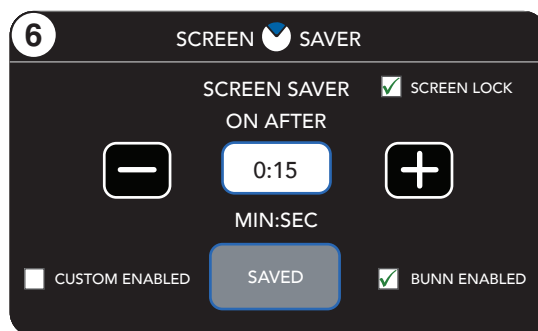
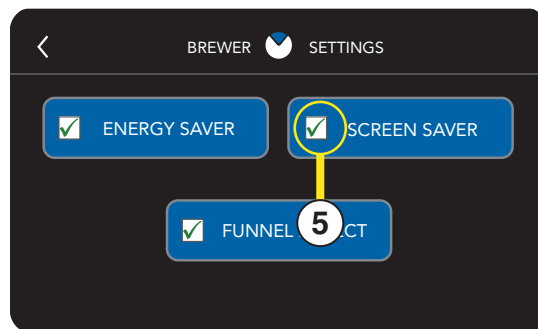
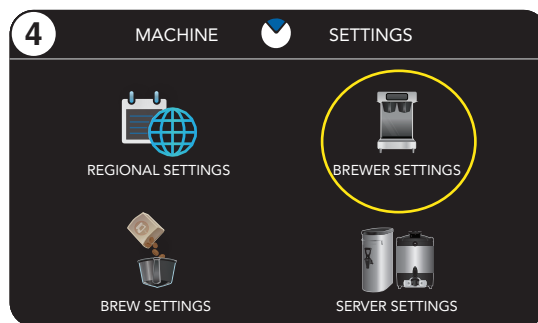
NOTE: The four images are always in the brewer and rotate every 15 seconds.



HOW TO ACCESS SCREEN SAVER SETTINGS

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.
4. Select Brewer Settings.
5. Select Screen Saver
6. The screen SAVER screen will appear.
7. To activate Screen Saver, press the white box next to either Custom Enabled or BUNN Enabled (default images). When enabled, a green check mark appears.
8. Select SAVED to complete.

NOTE: See next page for instructions on setting up a custom screen saver.



Custom Screen Saver

Custom Screen Saver images can be imported using the Import/Export feature in the Service Menu.

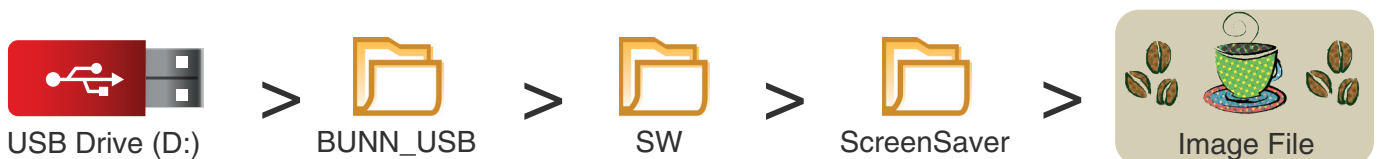
CUSTOM IMAGE REQUIREMENTS

- Custom screen images must be 480 x 272 pixels in size.
- 10 images are the maximum allowed
 - Images should be labeled "Screen1.jpg" sequentially up to "Screen10.jpg".



USB FOLDER STRUCTURE

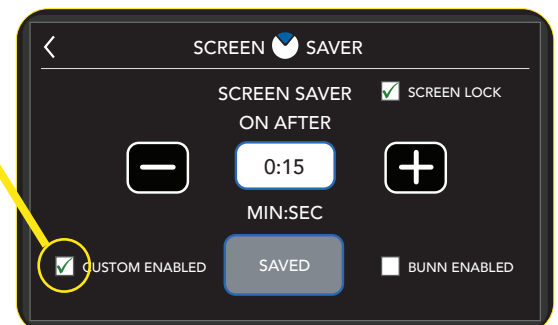
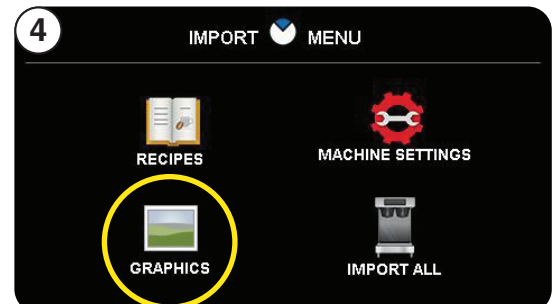
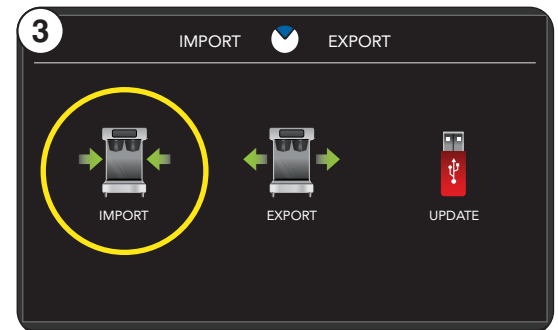
The image file(s) must reside in a specific folder structure as shown below. Ensure images are labeled correctly before placing inside the ScreenSaver folder:



IMPORTING CUSTOM SCREEN SAVER

1. Insert a USB drive with the custom images to be imported.
2. At the PASSWORD ENTRY screen, select ENTER (If a password is required, enter the code at this screen).
3. Choose Import from the 3 choices shown.
4. Select Graphics.
5. Select Yes to Import Graphics. Allow some time for the image files to import.
6. You will be prompted when importing is complete. You can exit the screen.

NOTE: If Screen Saver is not appearing on the display, please refer to previous page for Enabling Screen Saver.



PROGRAMMING

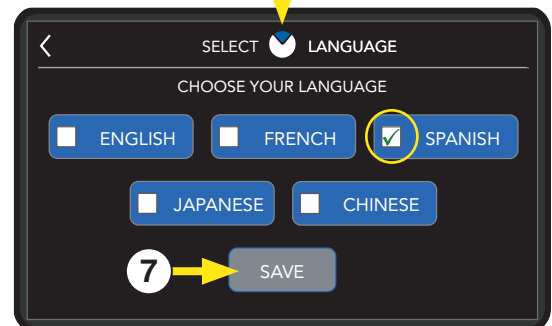
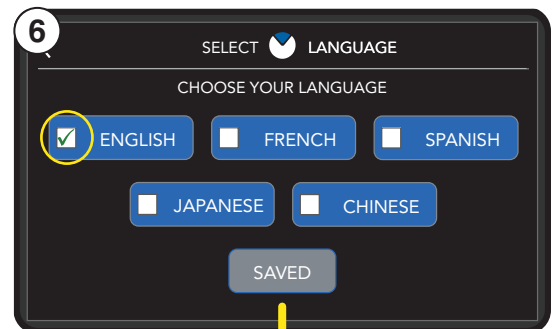
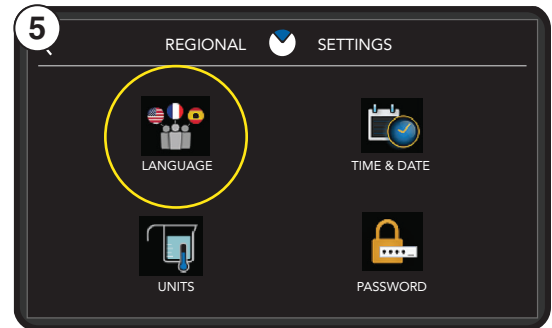
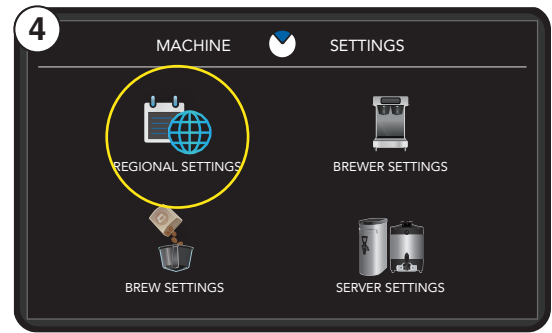
Language

When the Language button is selected, the user will be able to choose French, English, Spanish, Japanese, or Chinese to display on the machine.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.
4. Select REGIONAL SETTINGS.
5. Select Language icon.
6. English is the default language the brewer is shipped with. To select a new language the user must press the preferred language box.

NOTE: The check mark will move to the new language.

7. Pressing the Save button will confirm and switch the language of the machine.



PROGRAMMING

Time and Date

To set the time and date, the user must select Time & Date from the Regional Settings menu.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.
4. Select REGIONAL SETTINGS.
5. Select Time & Date.

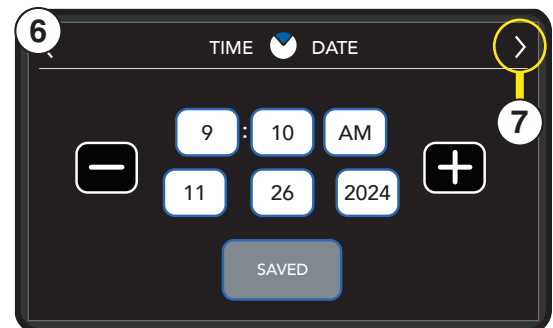
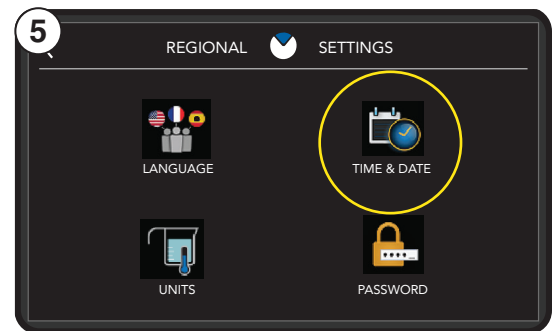
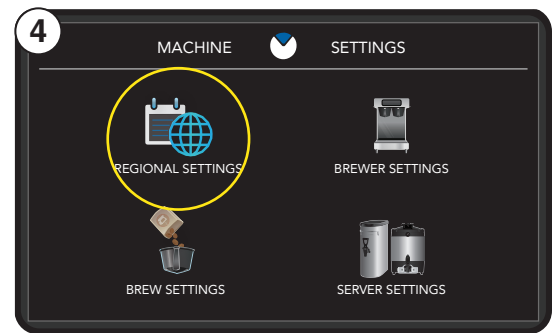
NOTE: The 12-hour format is the default for the clock.

6. To set the time, select a text field to change by clicking in the preferred box, then use the plus or minus button to change the number for that field.
7. To choose another format, select the arrow in the upper right corner to view the Time Format screen.

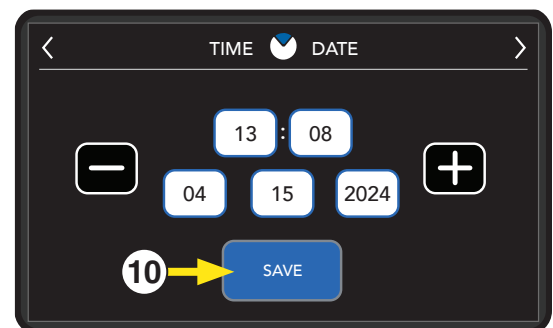
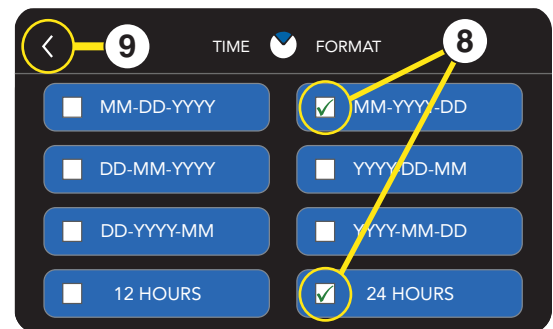
8. To change the format, select the preferred Month, Day, Year button or Hour button to change the date and time display.

NOTE: The selected formats will show a green arrow in the white boxes.

9. Select the arrow in the upper left corner to return to the Time & Date screen.
10. Select SAVE to confirm and exit back to the Regional Settings screen.



12 Hour / MM-DD-YYYY Format



24 Hour / MM-DD-YYYY Format

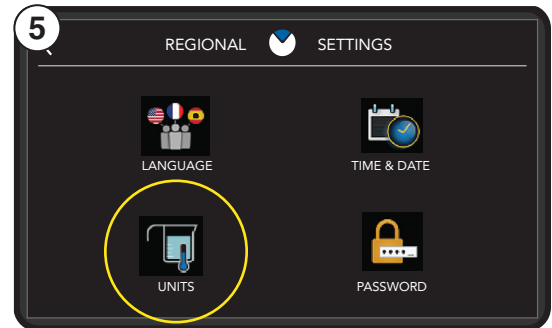
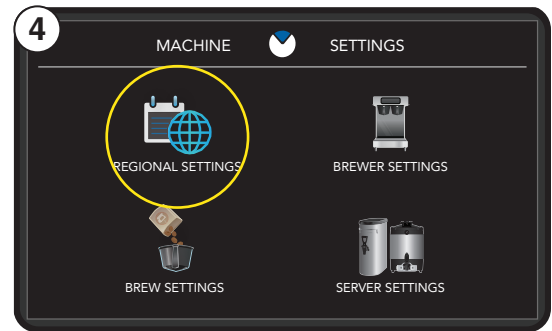
PROGRAMMING

Units

This feature can change the display to English or Metric units.

NOTE: Default units are set to English

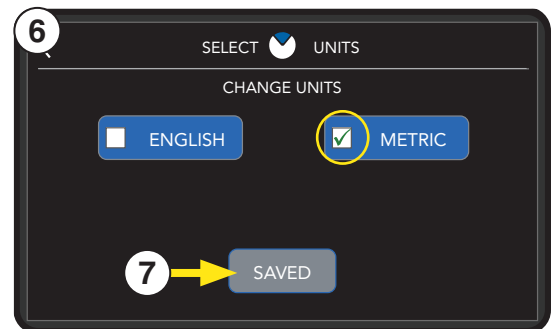
1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.
4. Select REGIONAL SETTINGS.
5. Select Units icon.



6. To change the Unit type, select the button of the preferred type.

NOTE: The check mark will move to the new selection.

7. Select SAVE to confirm and exit back to the Regional Settings screen.

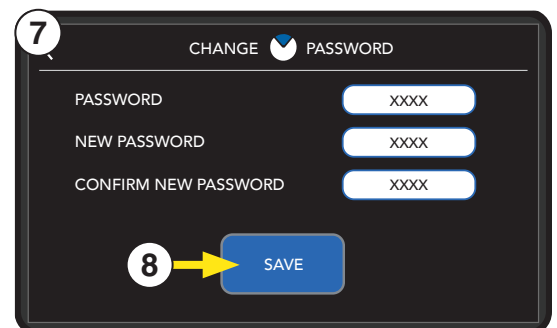
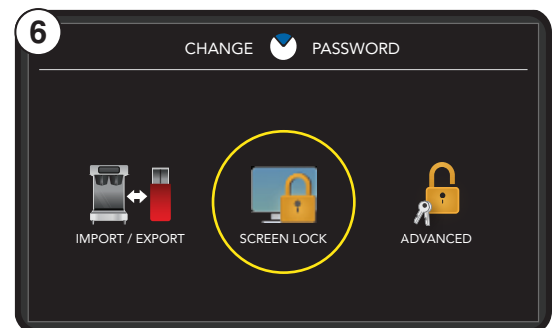
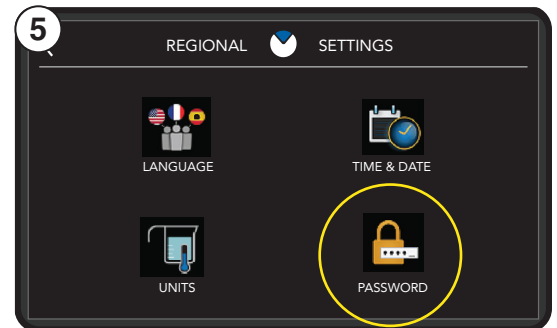


PROGRAMMING

Change Password

This feature allows the user to set passwords for different regions of the machine.

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.
4. Select REGIONAL SETTINGS.
5. Select PASSWORD.
6. For this example select screen LOCK.
7. Passwords can be created or reset from this screen.
8. Select SAVE if changed.



PROGRAMMING

Energy Saver

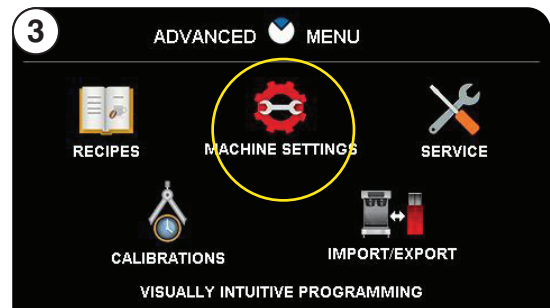
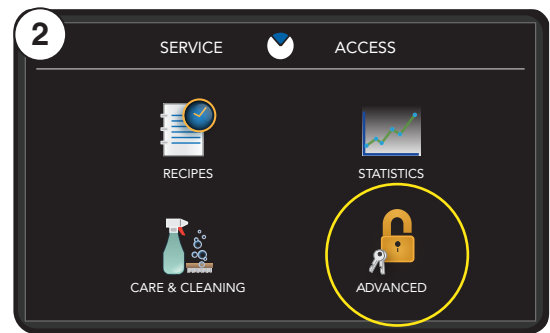
Accessed through Brewer Settings, the Energy Saver feature can be enabled to either turn the tank heater off or drop the temperature to 140° to save energy.

NOTE: A password will need to be entered if the display is touched while the machine is locked.

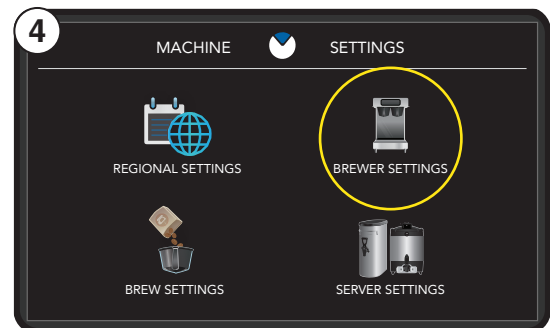
After successful entry the user will be allowed to brew and access programming parameters.

HOW TO ACCESS

1. Touch the BUNN logo for 1 second to enter SERVICE ACCESS.
2. Select ADVANCED.
3. Select Machine Settings.

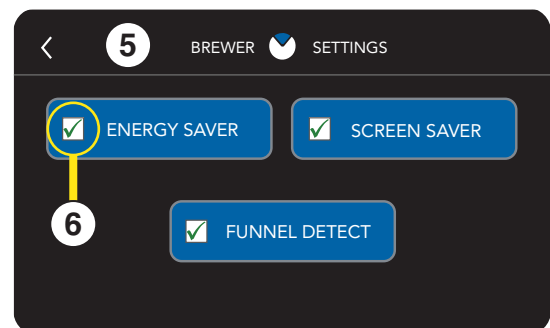


4. Select Brewer Settings icon.

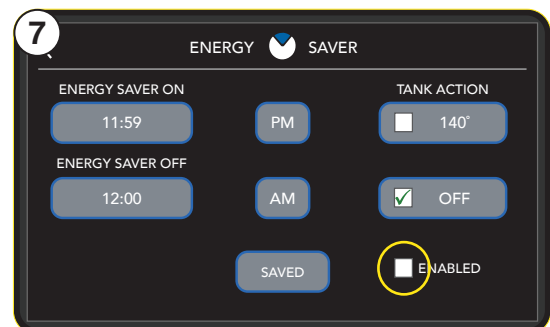


5. The BREWER SETTINGS screen will appear.

6. Select the Energy Saver button.
The green check mark will appear in the box.



7. By default Energy Saver is disabled.
Select the check box to enable.



Disabled in 12 Hour format

PROGRAMMING

- Set times by pressing in the white fields.

NOTE: The AM and PM fields will allow the user to set the time when the tank heater will shut off or drop in temperature to 140° as noted by the check mark.

8

ENERGY SAVER

ENERGY SAVER ON: 11:59 PM

ENERGY SAVER OFF: 12:00 AM

TANK ACTION: 140° OFF

SAVED

ENABLED

- When pressed, a numeric keypad will prompt the user to enter the time desired.

Enter the time, then press Enter to confirm.

9

ENERGY SAVER ON

MIN 1:00 | CURRENT 11:59 | MAX 12:59

10:30

1 2 3

4 5 6

7 8 9

Cancel 0 . ENTER

- If time is changed, press Save to complete.

10

ENERGY SAVER

ENERGY SAVER ON: 10:30 PM

ENERGY SAVER OFF: 12:00 AM

TANK ACTION: 140° OFF

SAVE

ENABLED

