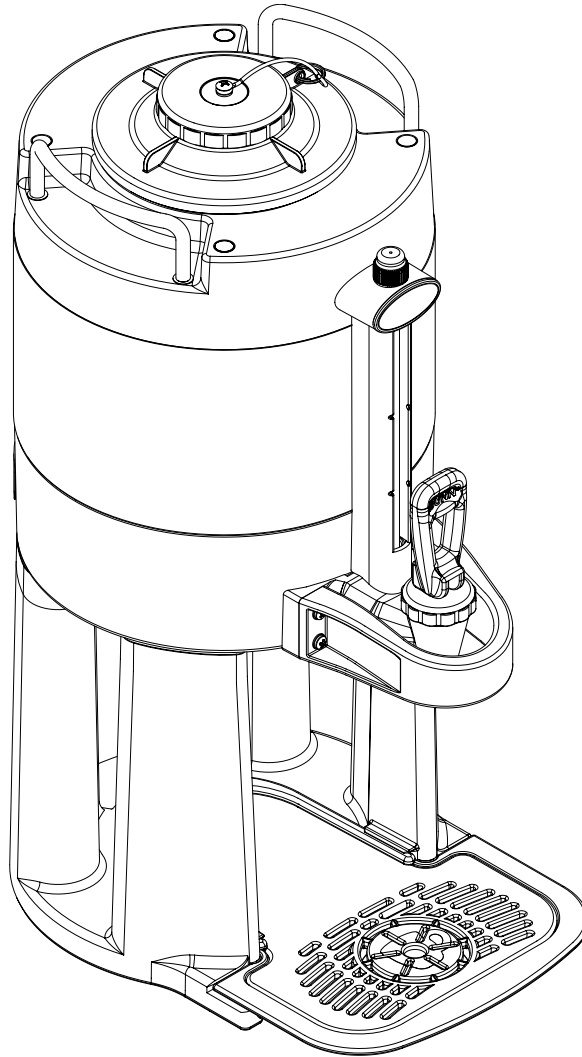


BUNN®

1.0 & 1.5 Gallon TF SERVER (With & Without Stand)

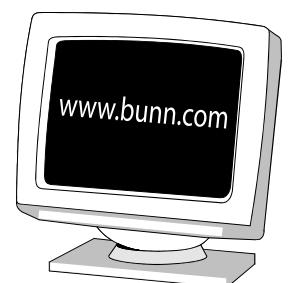


USE & CARE INFORMATION

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

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227
SPRINGFIELD, ILLINOIS 62708-3227
PHONE: (217) 529-6601 FAX: (217) 529-6644



INTRODUCTION

This server is intended for use with a BUNN® DUAL® TF DBC, SINGLE® TF DBC or ICB coffee brewer only. 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.

USER NOTICES

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

#26186.0000



DAILY CLEANING

CAUTION: CLEAN AND SANITIZE YOUR SERVER DAILY

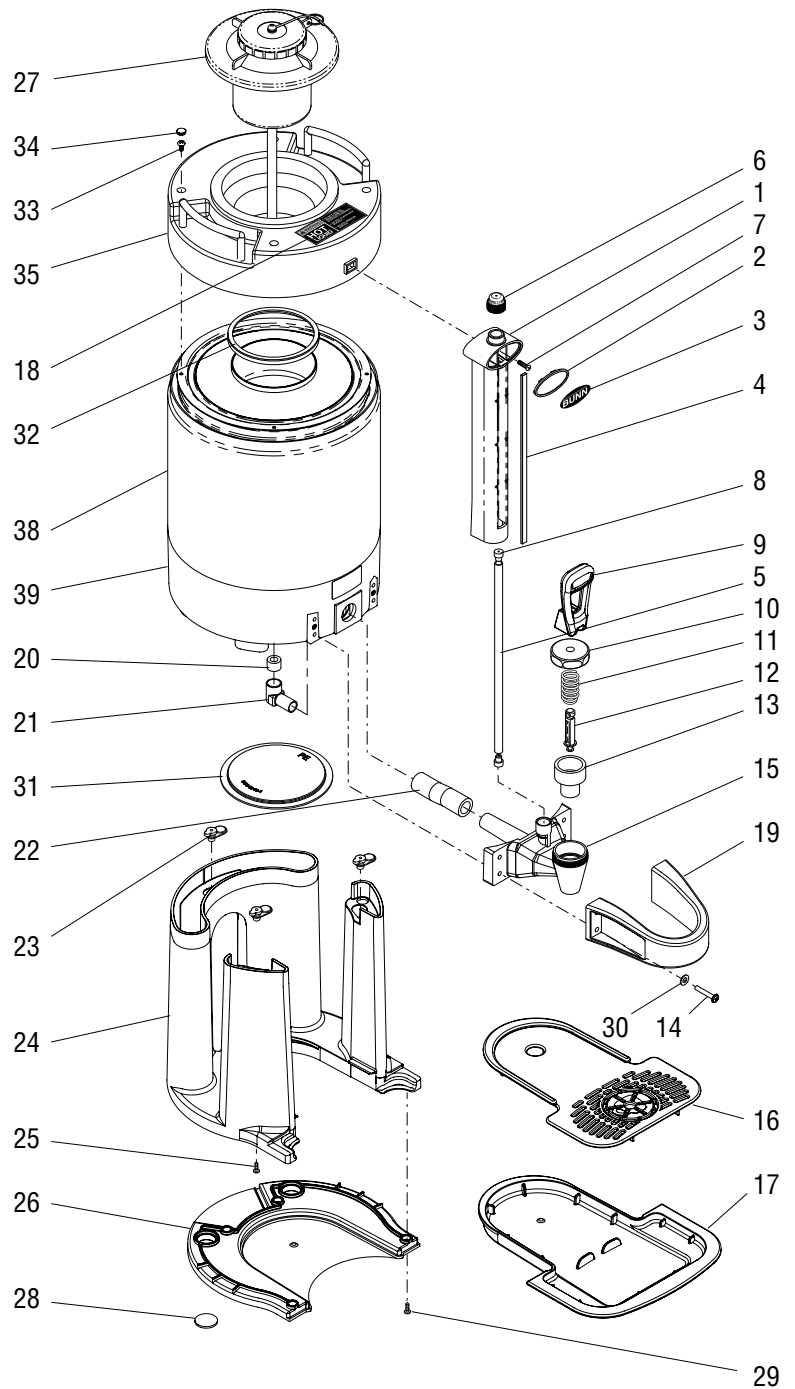
NOTE: Bunn-O-Matic recommends the three step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using a mild, non-citrus detergent, a fresh water rinse and an aqueous sanitizing solution using a non-chlorine sanitizer. Do not submerge the server. Failure to follow 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 nut just beneath the faucet handle.
4. Remove sight gauge cap and pull sight gauge tube from shroud. NOTE: Contains small parts. Be sure to not lose washers.
5. Using approved multi-purpose cleaning solution, wash and rinse faucet spout & faucet tube, using clean and sanitized cleaning brush supplied by manufacturer.
6. Use cleaning brush supplied by manufacturer to thoroughly clean sight gauge tube.
7. Using approved multi-purpose cleaning solution, wash, rinse, sanitize and air dry fill tube in lid assembly using cleaning brush supplied by manufacturer.
8. 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.
9. Remove drip tray and drip tray cover. Thoroughly wash in approved multi-purpose cleaning solution. Rinse parts in hot water.
10. Reassembly faucet handle/stem and attach faucet handle/stem, sight tube gauge with washers, lid and silicone tube to dispenser. When reassembling - CAUTION: DO NOT over-tighten faucet bonnet - HAND TIGHTEN ONLY.
11. 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.
12. 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).

SERVER WITH STAND

REPLACEMENT PARTS

- 1. 43931.1000 Shroud, Sight Gauge 1.5 Gal.
(Includes Item 4)
- 43931.1001 Shroud, Sight Gauge 1.0 Gal.
(Includes Item 4)
- 2. 35010.0000 Plate, Decal Mounting
- 3. 35009.0000 Decal, Bunn
- 35009.0001 Decal, Plain Black
- 4. 35004.0000 Backing, Sight Gauge 1.5 Gal.
- 35004.0001 Backing, Sight Gauge 1.0 Gal.
- 5. 35005.0000 Sight Gauge Tube 1.5 Gal.
- 35005.0001 Sight Gauge Tube 1.0 Gal.
- 6. 39083.0000 Cap, Shroud
- 7. 02367.0000 Screw, Truss Head #6-32 x .62"
- 8. 39143.0001 Washer, Sight Gauge Tube
- 9. 43135.0000 Handle, Faucet, Bunn
- 43135.1002 Handle, Faucet, Orange
- 43135.0003 Handle, Faucet, Plain Black
- 43135.0004 Handle, Faucet, Green
- 10. 29165.1002 Faucet Bonnet
- 11. 00601.1000 Faucet Spring (Package of 6)
- 12. 29164.1000 Faucet Stem (Package of 6)
- 13. 00600.1000 Faucet Seat Cup (Package of 6)
- 14. 35074.0000 Screw, Hex Hd Black M4 x .7x25
- 15. 43930.0000 Spout, Faucet
- 16. 38932.0000 Cover, Drip Tray
- 17. 38931.1002 Drip Tray Kit (Includes item 16)
- 18. 26186.0000 Decal, Warning Hot Liquid
- 19. 42543.0000 Guard, Faucet
- 20. 28526.1000 Tube, Silicone .31"ID x 12.0" LG
- 21. 42295.0001 Elbow, 90°
- 22. 32591.1001 Tube, Silicone .50" ID x 12.0" LG
- 23. 35016.0001 Insert, Stand
- 24. 38929.1002 Stand, Server
- 25. 39617.0000 Screw, Pan Head #6-32 x .75"
- 26. 38930.0002 Base Plate, Stand
- 27. 35365.1000 Lid Assembly 1.5 Gal.
- 35365.1001 Lid Assembly 1.0 Gal.
- 28. 39443.1003 Pad, Adhesive Back .75" Dia.
- 29. 44010.0000 Screw, Pan Head #8-18 x .50"
- 30. 43231.0000 Washer, M4
- 31. 42890.1000 Plug, Base Cover
- 32. 42889.0000 Gasket
- 33. 42761.0000 Screw, M4 x .7 x 9M
- 34. 42914.0000 Plug, Top Cover
- 35. 41366.1001 Kit, Top Cover Assembly (Includes
item 18)
- 36. 35301.0000 Brush, Cleaning
- 37. 35071.0000 Decal, Black Wrap 1.5 Gal.
- 37974.0000 Decal, Black Wrap 1.0 Gal.
- 38. ----- Server Tank (NS)
- 39. 50634.1000 Bottom Cover Assembly

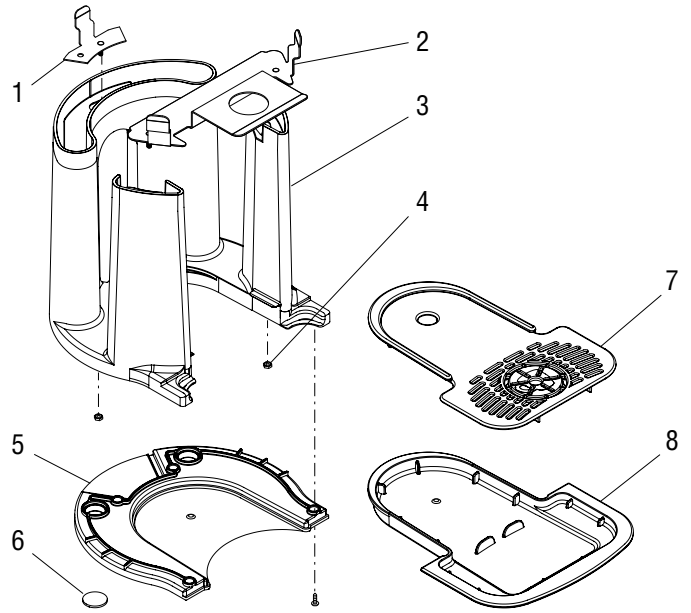


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STAND FOR SERVERS WITHOUT STAND

REPLACEMENT PARTS

- 39795.0003 Stand, Assy (Includes items 1 - 8)
- 1. 39449.0005 Bracket, Rear
- 2. 39448.0003 Bracket, Front
- 3. 38929.0001 Stand, Server (Early Models)
- 38929.1002 Stand, Server (Late Models)
- 4. 00970.0000 Nut, Keps #8-32
- 5. 38930.0001 Base Plate, Stand (Early Models)
- 38930.0002 Base Plate, Stand (Late Models)
- 44010.0000 Screw, Pan Head #8-18 x .50"
- 6. 39443.1003 Pad, Adhesive Back .75" Dia.
- 7. 38932.0000 Cover, Drip Tray
- 8. 38931.1000 Drip Tray (Early Models)
- 38931.0002 Drip Tray (Late Models)



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.