



INSTALLATION AND OPERATING GUIDE

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at www.bunn.com. This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. 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) 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.

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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.

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INTRODUCTION

This equipment will store up-to five pounds of whole bean coffee in a hopper and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.

The grind is preset at the factory to **drip** specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

USER NOTICES

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.

⚠ WARNING

- ◆ Use only on a properly protected circuit capable of the rated load.
- ◆ Electrically ground the chassis.
- ◆ Follow national/local electrical codes.
- ◆ Do not use near combustibles.

An extension cord, when used, must be shorter than 20 feet if 16-gauge 3-conductor wire, or shorter than 10 feet if 18-gauge 3-conductor wire.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD

READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT

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#20545.0000

⚠ CAUTION

PERSONAL INJURY HAZARD.

KEEP FINGERS AND FOREIGN OBJECTS OUT OF HOPPER OR CHUTE OPENING.

#05876.0000

⚠ WARNING

To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Authorized service personnel only. Disconnect power before servicing.

#37881.0000



00824.0002

NORTH AMERICAN REQUIREMENTS

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

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 is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children 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.
- Machine rated IXP1.

ELECTRICAL REQUIREMENTS

Refer to Data Plate on the Grinder, and local/national electrical codes to determine circuit requirements.

This grinder has an attached cordset and requires 2-wire, grounded service rated:

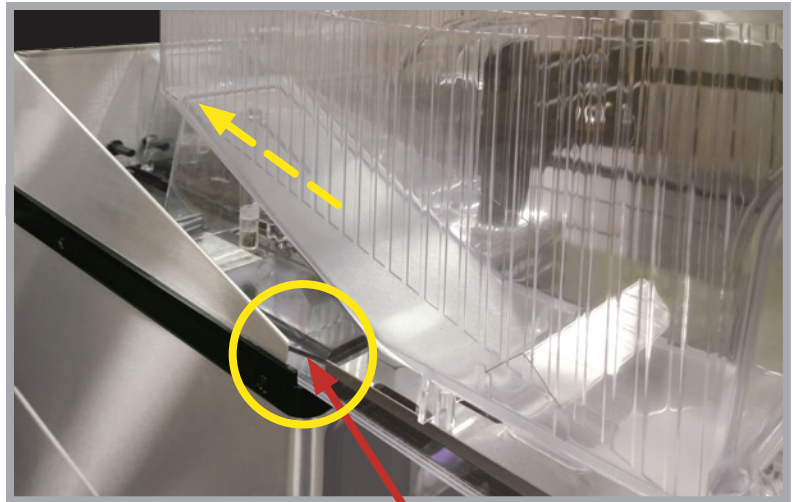
120 volts ac, 15 amp, single phase, 60 Hz, for domestic grinders.

220-240 volts ac, 10 amp, single phase, 50 Hz, for most international grinders.

100 volts ac, 15 amp, single phase, for some international grinders.

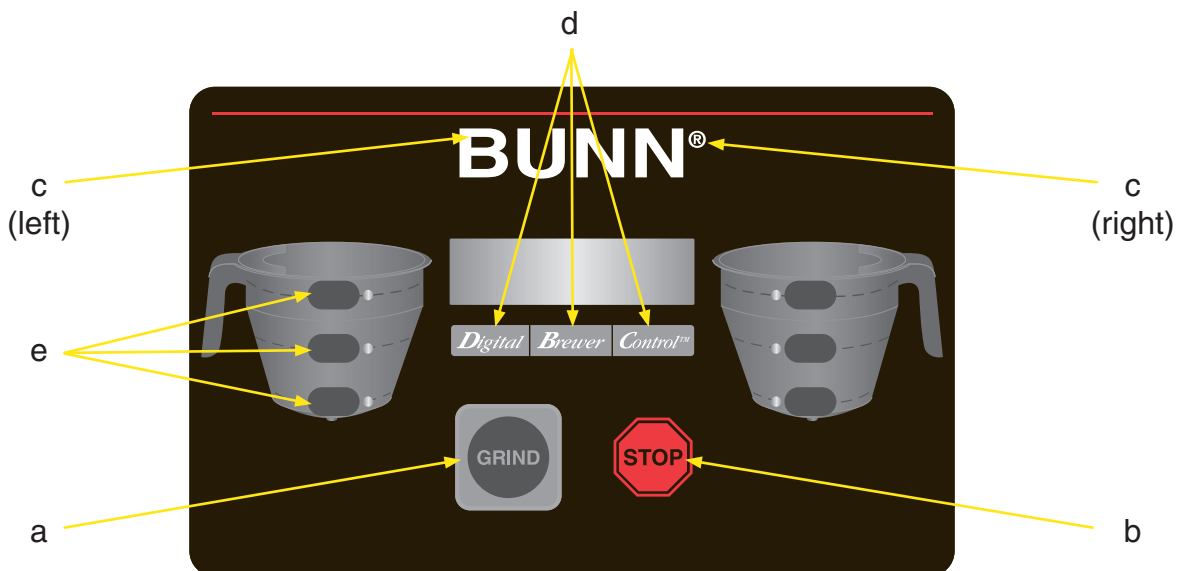
INITIAL SET-UP & PROGRAMMING

1. Grinder will not operate unless a hopper with a coffee name programmed into the chip is in place on the grinder.
2. Refer to Setup Menu "NAME HOPPER" (see page 10) to program hopper chip.
3. Remove top lid. Clear all foreign objects and shipping material from the hopper compartment.
4. Plug in the grinder. Place a hopper on top of the grinder with rear of hopper in front of metal gate and inside of center divider. Push hopper straight back until fully engaged on top of grinder. When hopper is fully engaged, LCD screen will display coffee name. To remove hopper, grasp handle and pull straight forward until rear of hopper is clear of metal gate, then remove.
5. Fill the hopper compartments with whole bean coffee. (Capacity 5+ pounds each). The grinder is now ready for use.



Align rear of hopper with rails on top of grinder for proper installation.

OPERATING CONTROLS (Early Models)



Grind Pad (a) – Pressing initiates a grind cycle.

Stop Pad (b) – Pressing ends the operation of the grinder.

® Pads (c) – “Hidden” buttons used to navigate setup and programming menus.

Pads (d) – “Hidden” buttons used to navigate setup and programming menus.

Hopper/Batch Selector Pads (e) – Press button to select small, medium or large batch size.

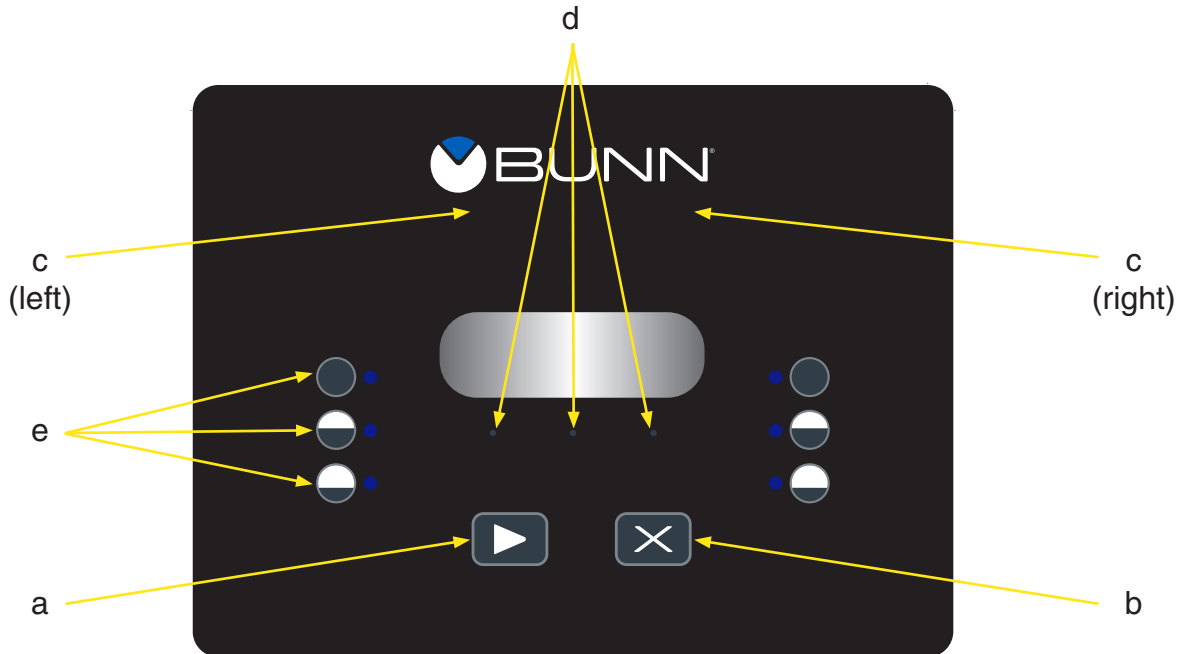
- These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and the side from which to grind.

Example: Selecting the lower pad (small batch) on the left side will grind enough beans from the left hopper of the grinder to brew the amount programmed into grinder.

Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds. Refer to the Adjustments section for timer setting chart (page 11).

OPERATING CONTROLS



Grind Pad (a) – Pressing initiates a timed grind cycle.

Stop Pad (b) – Pressing ends the operation of the grinder.

Pads (c) – “Hidden” buttons used to navigate setup and programming menus.

Pads (d) – “Hidden” buttons used to navigate setup and programming menus.

Hopper/Batch Selector Pads (e) – Press buttons to select small, medium or large batch size.

- These pads are located on the circles showing $\frac{1}{3}$, $\frac{1}{2}$ and full brews on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and the side from which to grind.

Example: Selecting the lower pad ($\frac{1}{3}$ or “small batch”) on the left side will grind enough beans from the left hopper of the grinder to brew the amount programmed into grinder.

Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds. Refer to the Adjustments section for timer setting chart (page 11).

CLEANING

WARNING - Prior to cleaning the grind chamber, unplug the grinder.

Weekly Cleaning

1. Empty all beans from hopper(s).
2. Remove the hoppers by sliding all the way forward.
3. Remove the hopper lid from the hopper.
4. Clean and sanitize the hoppers and lids. Care should be taken not to scratch the hoppers with any abrasive materials.

NOTE - Bunn-O-Matic recommends the 3-step method for cleaning and sanitizing the hoppers and lids. The 3-step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved **non-chlorine** sanitizer.

5. Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.
6. Replace the hoppers and fill with fresh whole bean coffee. Replace the hopper lids.

6 Month Cleaning

1. Empty all beans from hopper(s). Plug in the grinder; place an empty funnel with filter into the funnel rails. Press and release the "GRIND" button. Run a few cycles until all coffee in the grind chamber is dispensed and disconnect the grinder from the power source.

WARNING - Prior to cleaning the grind chamber, unplug the grinder.

2. Remove the funnel and filter and discard any remaining coffee grounds.
3. Remove the upper front inspection panel.
4. Remove the two screws holding the front cover to the burr housing. Carefully remove the burr housing front cover. Clean inside surface with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
5. Carefully remove the rotor cup, shear plate burr rotor and motor shaft extension from the grinder. Clean all parts with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
6. Clean the grind chamber with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
7. Reinstall the motor shaft extension, burr rotor, shear plate, rotor cup and front cover to the burr housing.
8. Refer to the "**Adjustment**" section to readjust burrs. Then verify/adjust gate times as needed.
9. Reinstall the upper front inspection panel.

6 MONTH PREVENTIVE MAINTENANCE

Bunn-O-Matic Corporation recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

NOTE: Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

Follow cleaning procedure and replace the dechaffer plate. Part Number **05995.0000** - Dechaffer Plate

1-Year

1. On grinders with slide plates check the slide plates and clean.
2. Inspect and clean/replace burrs and grind chamber if necessary.
3. Adjust the burrs and grind time to your specifications for particulate size and throw weight.

COFFEE GRINDING

1. Visually inspect the selected hopper for an ample supply of whole bean coffee.
2. Place a paper filter into the brew funnel. The filter must not be folded-over or tilted to one side.
3. Insert the funnel into the funnel rails and push until it stops.
4. Choose the batch size and side of grinder to use.
5. Press **GRIND**. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel. Pressing the **STOP** button will terminate a grind.

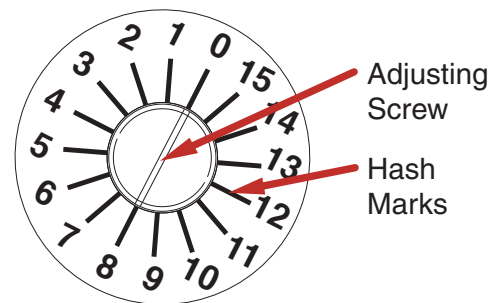
ADJUSTMENTS

The grind can be set from very fine to very coarse. The amount may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments. A change in the burr adjustment will also change the amount dispensed. Any adjustment of the burrs should be followed by an adjustment of the timer.

Burr Adjustment

1. Remove the two screws from front control panel. Hang the panel under metal hooks at bottom of opening.
2. Enter the Setup Menu "TEST OUTPUTS" - "GRIND MOTOR" (See page 14). Turn grinder motor ON.
3. After all of the coffee in the grind chamber is used, slowly turn the adjusting screw in a clockwise direction until a metallic whine is heard due to the rubbing of the grinding burrs. (It may be necessary to start more than one grind cycle to obtain this sound.)
4. Turn plastic grind indicator until screw slot lines up with "0" on the indicator.
5. The following settings approximately correspond to the CBC recognized grinds.

Turn the adjusting screw counterclockwise to the desired setting as noted below.



P2820

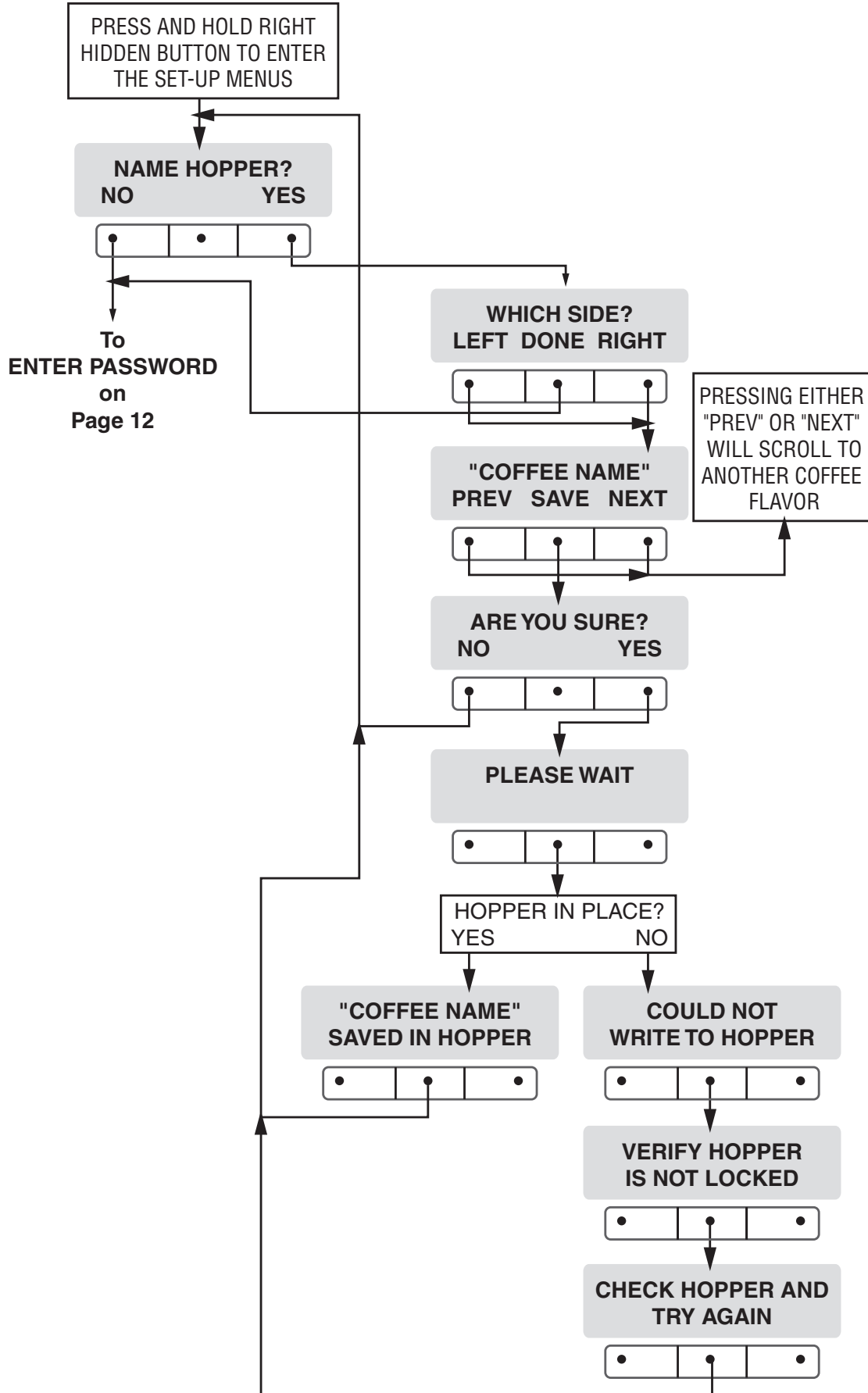
FINE GRIND: Rotate the adjusting screw 7 hash marks in a counterclockwise direction.

DRIP GRIND: Rotate the adjusting screw 8 hash marks in a counterclockwise direction.

REGULAR (COARSE) GRIND: Rotate the adjusting screw 12 hash marks in a counterclockwise direction.

COMMUNICATING WITH THE GRINDER

To Write A Name To A Hopper



COMMUNICATING WITH THE GRINDER (Continued)

Timer Adjustment (Control Board)

Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting the length of time a slide gate opens to allow beans to drop into the grinding chamber. A second time setting for each batch determines how long the grind motor continues to run after the slide gate closes. This time is set long enough to insure that all the beans dropped into the grind chamber are ground and dispensed.

1. Determine the grind setting. (The factory setting is **drip**, to determine other settings, refer to the previous section.)
2. Use the table below to find approximate timer setting for the grind and amount of coffee desired.
3. In the Setup Menu, go to “REVIEW RECIPES” - “MODIFY” (See page 13) to change grind and run times for each hopper.

NOTE: While in the setup mode, if no buttons are pushed for 60 seconds, the grinder will return to normal operations, retaining any settings made while in the setup mode.

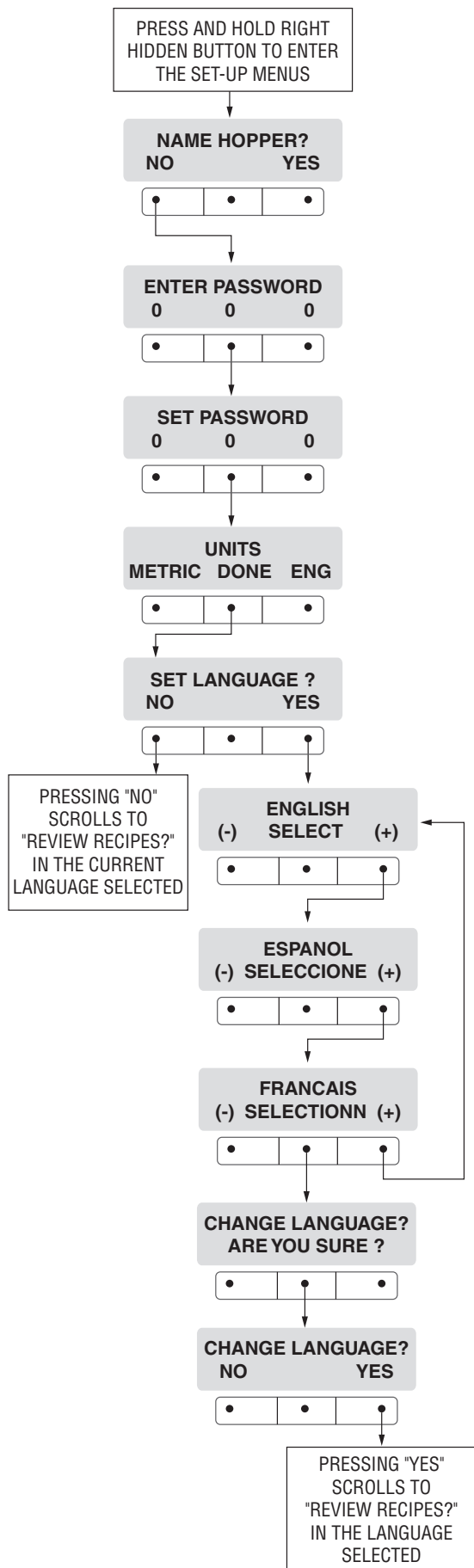
| APPROXIMATE TIMER SETTINGS IN SECONDS⁺ | | | |
|--|------------------|------------------|----------------------|
| Weight (ounces) | Fine (7*) | Drip (8*) | Regular (12*) |
| 1.5 | 0.5 | 0.5 | 0.5 |
| 1.75 | 0.7 | 0.6 | 0.6 |
| 2.0 | 1.0 | 0.8 | 0.8 |
| 2.25 | 1.4 | 1.4 | 1.2 |
| 2.5 | 1.9 | 1.8 | 1.6 |
| 2.75 | 2.4 | 2.2 | 2.0 |
| 3.0 | 2.9 | 2.7 | 2.5 |
| 3.25 | 3.3 | 3.1 | 2.9 |
| 4.0 | 4.8 | 4.4 | 4.0 |
| 6.0 | 8.6 | 7.9 | 7.5 |
| 8.0 | 12.0 | 11.5 | 10.9 |
| 10.0 | 15.7 | 15.1 | 14.1 |
| 12.0 | 19.6 | 18.5 | 17.5 |
| 14.0 | 23.5 | 22.0 | 20.9 |
| 16.0 | 27.0 | 25.3 | 24.3 |

* Hash mark settings. Refer to Burr Adjustment section.

+ These are approximate timer settings for regular roast coffee. Settings will vary with coffee types and roasts.

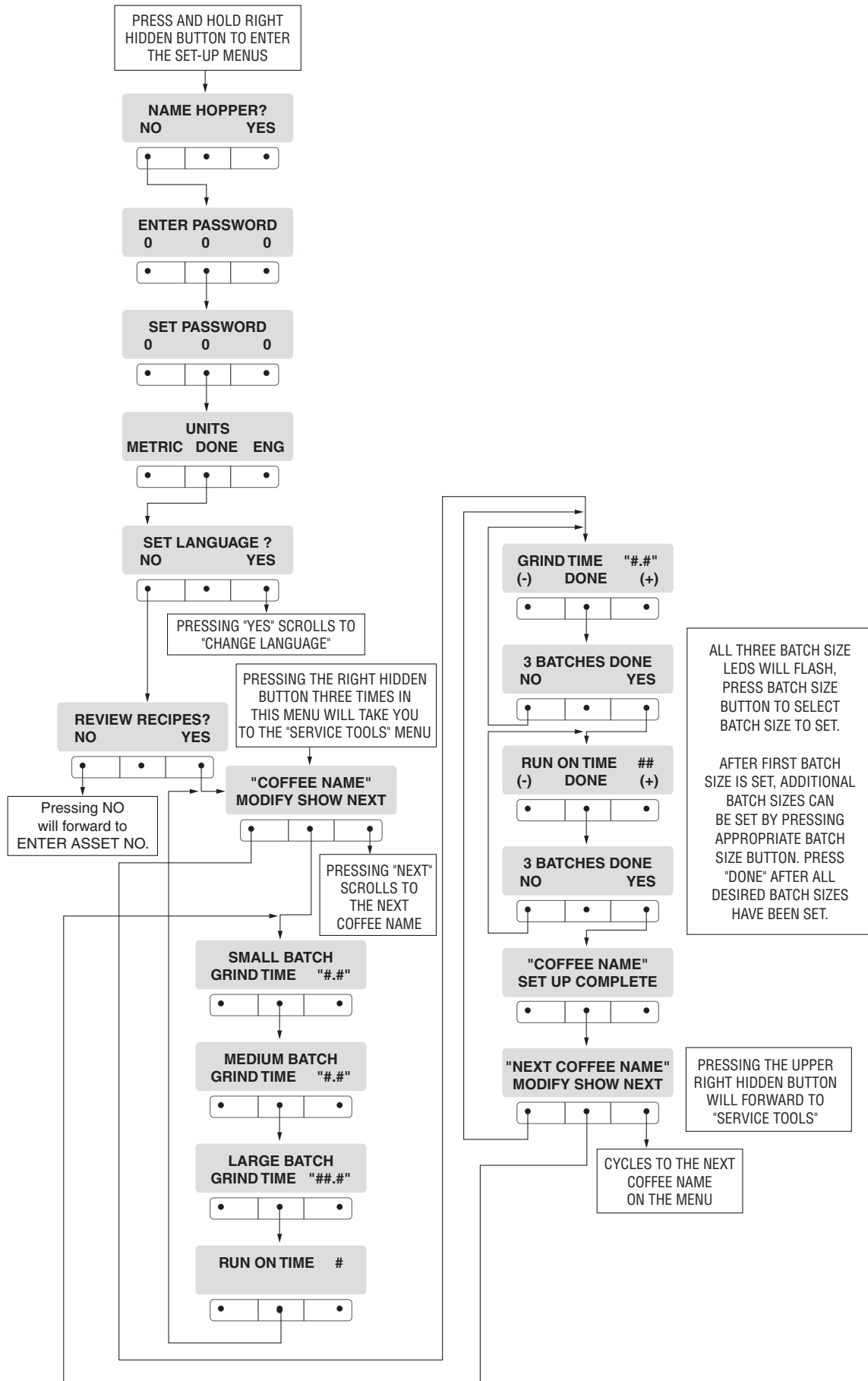
COMMUNICATING WITH THE GRINDER (Continued)

To Change Language



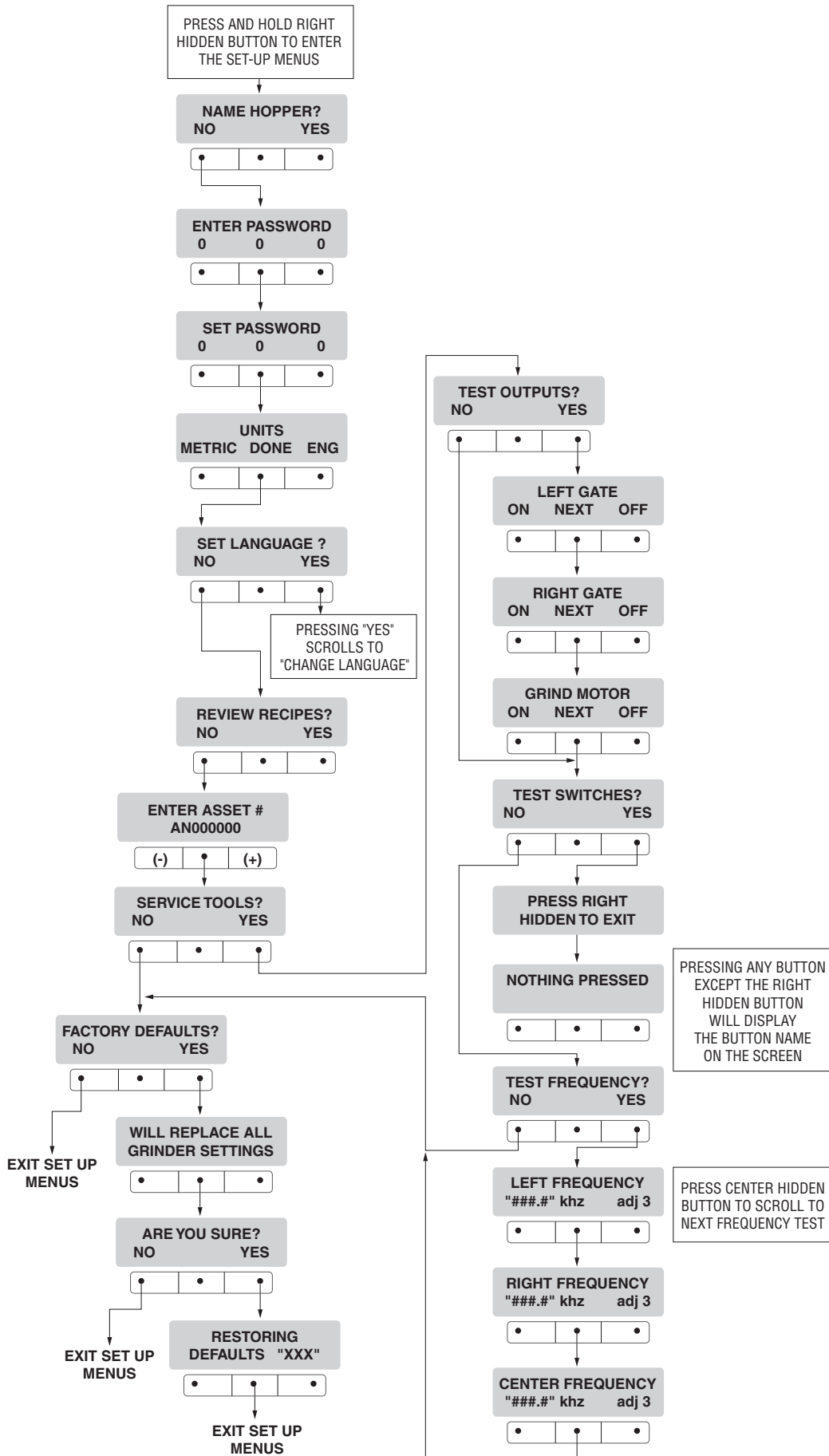
COMMUNICATING WITH THE GRINDER (Continued)

To Review Or Change Grind Time



COMMUNICATING WITH THE GRINDER (Continued)

To Restore Factory Defaults or Test Outputs and Switches



COMMUNICATING WITH THE GRINDER (Continued)
Resetting The Grinder Memory (To Match Chart Below)

1. Unplug grinder from the outlet.
2. Press in and hold both the **STOP** and **GRIND** buttons and plug cordset into the outlet. After a short pause, the display will show four rows of dashes.
3. When the dashes appear, release the **STOP** and **GRIND** buttons, then press and release the **STOP** button.
4. The display will count down then return to the normal operating mode. The grinder should now be set to match the coffee names with the numbers on the chart below.

| COFFEE CHART | | | |
|---------------------|------------------|---------------|-----------------------|
| NUMBER | NAME | NUMBER | NAME |
| 1 | Regular | 15 | Jamaica Blue Mountain |
| 2 | Decaf | 16 | Guatemalan |
| 3 | Colombian | 17 | Light Roast |
| 4 | Colombia Supremo | 18 | Dark Roast |
| 5 | Costa Rican | 19 | Espresso |
| 6 | Ethiopian | 20 | Amaretto |
| 7 | Kona | 21 | Hazelnut |
| 8 | Kenya AA | 22 | French Vanilla |
| 9 | Sumatran | 23 | Irish Creme |
| 10 | French Roast | 24 | Vanilla Nut |
| 11 | Italian Roast | 25 | Caramel |
| 12 | Mocha Java | 26 | Raspberry |
| 13 | House Blend | 27 | Almond |
| 14 | Breakfast Blend | 28 | Dark Mountain Roast |

COMMUNICATING WITH THE GRINDER (Continued)

Entering A Coffee Name Using A Recipe Card

Press the **STOP** button and place the chip portion of the card under the sensor coil on the front of the grinder. The LCD display will enter the RECIPE CARD menu.

