

# BUNN® LPG CLEANING & ADJUSTMENT

## CLEANING EXTERIOR SURFACES

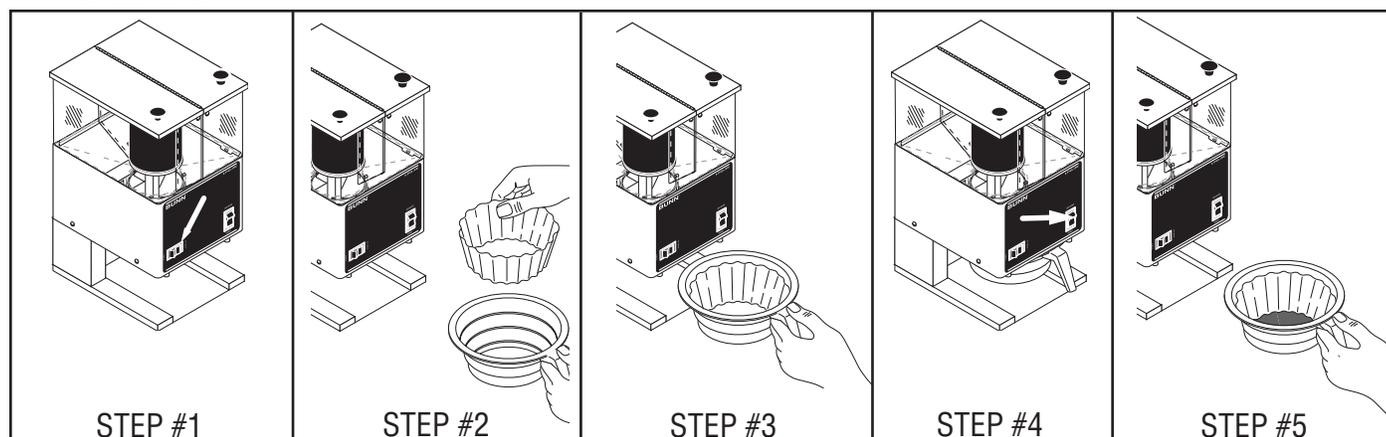
The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment. Care should be taken not to scratch the hopper or windows with any abrasive material. Regular cleaning will keep your grinder looking new for years.

## GRIND CHAMBER

1. **WARNING** - Unplug grinder before removal of any panel or grind chamber housing parts.
2. Empty all beans from both hopper(s).
3. Plug-in the grinder, place funnel with filter into funnel rails. Press the Off/On/Start switch to the “START” lower position and release. Run a few grind cycles until all the coffee in the grind chamber is dispensed and disconnect grinder from the power source.
4. Remove the funnel with filter and carefully tip the grinder over on it’s back.
5. Remove the two #10-32 screws securing burr housing cap assembly to the burr housing and remove burr housing cap assembly.
6. Remove load disc and slide rotor with lower burr, spring and brass bushing off of the motor shaft.
7. Clean the grind chamber and all parts with a dry non metallic bristle brush and wipe with a dry clean cloth.
8. Reinstall brass bushing (flanged end first), spring and rotor with lower burr onto the motor shaft. Reinstall load disc flat side toward rotor and burr housing cap assembly to the burr housing.
9. Refer to Initial Set-up/Adjustments section to vary grind or weight of dispensed coffee if necessary.

## COFFEE GRINDING

1. On models LPG-2E, select (either left or right hopper) with selector switch and visually inspect the desired 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. Momentarily press Off/On/Start switch to the “START” lower position and release. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel.
5. Remove the funnel from the grinder and level the bed of grounds by gently shaking.
6. The loaded funnel is now ready for use in any commercial drip coffee brewer according to the manufacturer’s instructions.



# LPG CLEANING & ADJUSTMENT (Continued)

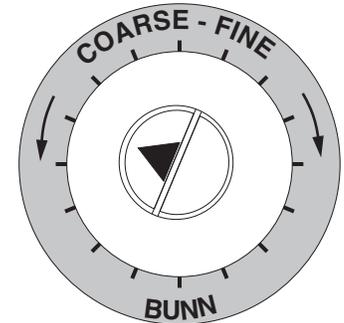
## INITIAL SET-UP/ADJUSTMENTS

The grind can be set from fine to very coarse. The grind may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments.

**NOTE** - A change in the burr adjustment will also change the amount dispensed. Any adjustment to the burrs should be followed by an adjustment of the timer dials.

### Burr Adjustment

1. Unplug the grinder and empty all beans from the hopper(s).
2. Plug-in the grinder, place funnel with filter into the funnel rails. Momentarily press the Off/On/Start switch to the "START" (lower) position (with desired hopper selected) and release, run a few grind cycles until all of the coffee in the grind chamber is dispensed.
3. Remove the funnel with filter and carefully tip the grinder over on it's back.
4. Place the Off/On/Start switch in the "START" (lower) position and, using the grind adjustment key provided, 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 the sound).
5. Make a mark with a pen on the decal to note the position of the arrow on the grind adjustment screw.
6. The following settings approximately correspond to the CBC recognized grinds. All are referenced from the arrow position marked in step #5.



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

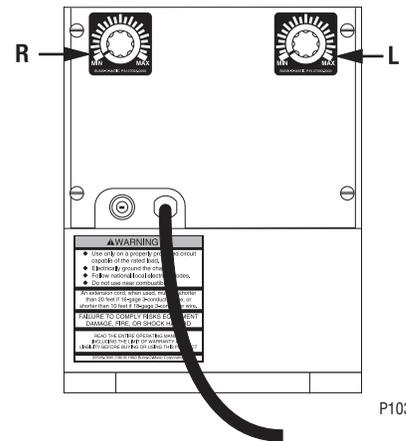
**DRIP GRIND:** Rotate the adjusting screw 8 hash marks in a counterclockwise direction.

**REGULAR (COARSE) GRIND:** Rotate the adjusting screw 10 hash marks in a counterclockwise direction.

NOTE: Exact adjustment will vary according to bean roast or added flavoring.

### Timer Adjustment (Model LPG-2E)

1. Fill hoppers with whole bean coffee and select hopper to be adjusted.
2. Remove the cover from the timer dials.
3. Set the timer dial to 2 seconds for each 1-1/2 ounces of ground coffee desired.
4. Grind a few cycles to verify the setting by weighing samples.
5. Adjust the timer to correspond with the chart below.



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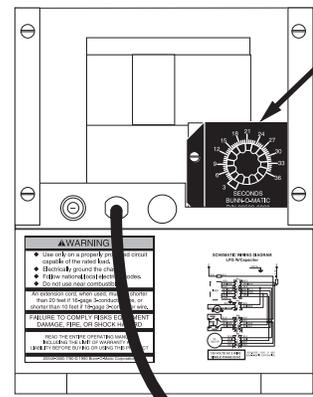
Approximate Amount (in Ounces)	Timer Settings (in Seconds)
1-1/2	2
2-1/4	3
3	4

6. Repeat steps 2 - 4 for remaining hopper.

### Timer Adjustment (Model LPG)

1. Unplug the grinder and remove the 2" hole plug in the rear cover.
2. Set the timer dial to 5 seconds for each ounce of ground coffee desired.
3. Verify the setting by weighing a few samples.

**Use this 5 second per ounce figure as an APPROXIMATE guide only.**



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