PROGRAMMING MANUAL

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 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

www.bunn.com
BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corporation (“BUNN”) warrants the BUNN Sure Immersion system, further described below for a warranty period of 1 year parts and labor.

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, damage or casualty. 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. Additionally the following is excluded from the warranty period.

Warranty Exclusions:
Parts such as, but not limited to, hoppers and lids, drip trays, and plastic parts damaged due to improper handling or cleaning agents.

Replacement of wear items such as, but not limited to, O-rings, gaskets, tubes, brew box seal, hoses, and valve seats.

Repairs made necessary due to poor water quality, such as dispense valves, coils, water inlet valves, scaling in hot water boilers.

Improper voltage, (See equipment operations manual for voltage specifications)

Touch screen due to improper use or damage.

Failure to perform cleaning procedures constitutes improper maintenance.

Failure to have required preventive maintenance performed by a BUNN technician or an authorized BUNN service agent.

Parts replaced under the terms of this warranty carry the remainder of the machine’s parts warranty term, or 60 days, whichever is greater.

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.
CONTENTS

Warranty ................................................................................................. 2
Filling Coffee Bean Hoppers ................................................................. 4
Product and Recipe Setup
   Product Setup .................................................................................. 5
   Ginder Calibration ............................................................................ 7
   Recipe Setup .................................................................................... 11
      Editing Coffee Recipes by Size.................................................. 13
   Enabling Products ........................................................................... 15
   Hopper Setup .................................................................................. 16
Machine Settings
   Temperature ..................................................................................... 17
   Bean Hopper .................................................................................... 18
   Grounds Bin .................................................................................... 18
   Hot and Ambient Water ................................................................. 19
   BUNNlink ....................................................................................... 19
   Energy Saver ................................................................................... 19
   Scheduler ......................................................................................... 20
   Vending ............................................................................................ 20
   Service Information ........................................................................ 20
   Factory Reset .................................................................................. 20
Exporting Data Using USB
   Setup of Multiple Machines ............................................................ 21 - 23
Importing Data Using USB
   Copying Settings from Machine to Machine ................................... 24 - 25
   Adding to Your Brand .................................................................... 25 - 38

For additional information, refer to Installation and Operating Guide.
FILLING BEAN HOPPERS

Fill the hoppers with coffee beans.

1. Place an empty hopper in opening on top of machine.

2. When placed, push gate handle back.

3. Remove lid and pour whole coffee beans in top of hopper.

4. Once full, place lid back on top of hopper.
PRODUCT AND RECIPE SETUP

1. Touch and hold the BUNN logo for a few seconds until SERVICE ACCESS appears on the display.

2. Select the ADVANCED icon.

3. Next, enter the passcode 6601.

Product Setup

First we will setup a coffee Product.

1. Touch the RECIPES icon.
2. Next, press the **PRODUCTS** tab.

3. Now, choose a product to edit or create.

   We will use the “Light Roast” as an example.

   **NOTE:** The machine comes pre-loaded with four (4) recipes; two (2) hot beverage, and two (2) cold beverage.

4. Next, choose the **Product Name Line 1** field.

   **NOTE:** There is a second field if you need more space to name your product.

5. Type the name of your coffee, for example “Regular”

6. Press **Return**.

   **NOTE:** The **Product Name Line 1** and **Product Description Line 1** have been updated for this example.

7. Now, choose a **Product Image**, or use the existing badge.
8. Next, scroll side-to-side to see the available images.

Press the chosen Product Image.

9. If a new image is chosen, press OK.

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**Grinder Calibration**

1. Select the **Grinder Calibration** button.

2. Choose the hopper from the drop down menu. *The default is the left hopper.*

**NOTE:** Choosing the hopper during calibration is simply telling the machine which grinder to turn on.

**IMPORTANT:** The roast calibration stays with the product. So, if this step is completed and saved, the recipe “Regular”, for example, will move to the grinder selected without needing to recalibrate.
PRODUCT AND RECIPE SETUP

It’s time to **Calibrate** the grinder.

1. Open the machine door.

2. Remove funnel.

   **REMOVING FUNNEL:** While pressing both flat springs below the funnel arms, pull the funnel down and forward to release it from the funnel arms.

3. Remove the funnel and place it to the side.

4. Place empty cup under **Coffee Chute**.

5. Close door and go back to **Calibration** screen.

6. Press the **Start** button to clear existing beans. *If there are any.*

   *This may take more than one time to clear completely.*

A new screen will appear showing a **10 second Count Down Timer.**

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*Note:* The images and diagrams provided are not transcribed in the textual content.
7. Open door.

8. Empty cup.

9. **Tare** (zero) receiving container or cup on digital weigh scale.
   a. Select Tare
   b. Select grams.

10. Open door.

11. Place cup under **Coffee Chute**.

12. Next, press the **Start** button again. The 10 second count down screen will appear.
The **Calibration** screen will appear again when finished.

13. Next, take the cup out and weigh it.

14. Then, press the **1st Field** to log the weight of the coffee in the cup.

After pressing the 1st Field to log the weight of the coffee in the cup, the **Input Screen** will appear for you to plug in these numbers.

15. Type the weight of the cup

16. Press **Enter**.

Empty the cup, then **repeat steps 7 - 16 two more times** to fill in all 3 weight fields.

1. Next, note the **Average Weight** of the three tests.

   *For this example it’s 32.7 grams.*
2. Now, press on the **Average Coffee Weight** field to fill in this amount.

The **Input Screen** will appear.

3. Type the **Average Coffee Weight**.

4. Press **Enter**.

5. Press **Save** to complete **Grinder Calibration**.

6. Press **OK** to complete this **Product** creation.
Recipe Setup

1. Press the RECIPE tab.
2. Choose the New button.
3. Or, edit an existing Recipe.
   For this example, we will select Coffee 1 to edit.

   NOTE: Definitions for the sliders at the top of this screen. Bold: increases the coffee throw weight by the percentage shown. Leave Room: decreases the cup volume by this percentage. It MUST be enabled per recipe if desired.

4. Now choose the GENERAL tab to edit the recipe for Coffee 1.

5. Choose Coffee in the Type selection area.

6. Use the drop down menu to select the preferred coffee

7. We will use the product called “Regular” for this example.
8. Edit the Recipe Name Line 1 and Recipe Description Line 1 by pressing on the text field.

**NOTE:** There are two extra fields for each description if more space is needed. If both descriptions are used, they will appear to the customer in this order.

An **Input Screen** will appear.

9. Type the description.

10. Press the **Return** key to complete.

11. Next, the Recipe Image can be changed, if preferred.

12. By swiping **side-to-side**, you can see the image library.

13. Select the image, and press **OK**.
**PRODUCT AND RECIPE SETUP (Continued)**

**Editing Coffee Recipes By Size**

You can make changes to Recipes for the sizes enabled.

1. Press the COFFEE tab to start.

**Example:** Each size with a green box is enabled.

An Iced Beverage can be enabled from this screen also.

Press the square labeled Iced Beverage.

This will program the ambient dilution valve in place of the hot water bypass valve.

The option to make a Bold Beverage or to Leave Room can be enabled from this screen.

Press the square for either (as shown).

- **Leaving Room** in a beverage means using 5% less total water volume, starting with the bypass.
- A **Bold** beverage is 5% more ground coffee above the normal grind weight.
Coffee Recipes can be edited from this screen by clicking any of the numbers in the table cells.

1. After edits, the Recipe can be tested by selecting the Test Recipe button.

2. This will test the Recipe with the highlighted cell.
   For this example the Small will be tested because the Volume is being revised as shown by the green border.

3. Press OK if changes are made.

4. When you have all your Products and Recipes saved, press the ADVANCED link to return to the ADVANCED menu.

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### Enabling Products

1. Next, select the Product Setup button to enable and set up the hoppers.

   **NOTE:** The Graphic User Interface will be set up through the Product Setup button.

2. Next, select the BEVERAGES OFFERED tab.
3. Choose the **Enable** boxes for the beverages.

4. Also, choose the **size(s)** you want available for each beverage.

5. You can organize the way the customer will view the coffees offered by pressing the **Set Sort Order** button.

6. By swiping **side-to-side**, you can scroll through the entire icon library. Then, drag the icon chosen to the preferred position.

This layout will be shown on the customer screen.

7. Press **OK** when finished.

**Bean Hoppers Setup**

1. Select the **BEAN HOPPERS** tab to assign which coffee goes in which hopper.
2. Press the **Enable** box to select which hopper to use.

3. After Enabling a hopper, you can use the **up and down arrows** to select an icon for the coffee in that hopper.

4. Press **Save** when finished.

5. Select **SERVICE ACCESS**.

After the machine updates, the **HOME** screen should appear and the products and variables you just created should be available.

You are ready to serve.
1. Refer to page 5, steps 1 - 3, to access the **ADVANCED** menu screen.

   Then choose the **MACHINE SETTINGS** icon.

**Temperature**

2. The brew tank temperature default is 200°F. If the temperature needs to be adjusted for high altitude, press the “**Altitude Chart**” button.

3. On the chart, find your current **Altitude**, then move to the right to find the suggested tank temperature setting.

   The chart will scroll down for more altitude settings.

   Press **OK** to return to the temperature screen.

4. Touch the **Temperature** box to edit the temperature setting.

5. Press **Enter** to accept.
6. If the tank temperature falls below the ready temperature setting, brewing will be disabled until the ready temperature is reached.

Press the Ready Temperature box to alter the ready temperature.

7. Press in the check box to remove the green check mark, and disable Brew Lockout. Coffee brewing can be performed regardless of tank temperature.

8. If any changes are made to the Temperature screen, press Save to confirm.

Bean Hopper

1. Hoppers have sensors which will indicate when the hopper is low on beans. To disable bean hopper level monitoring, press in the check box for either or both hoppers to remove green check mark.

2. If any changes have been made, press Save to confirm.

Grounds Bin

1. The grounds bin level is monitored by measuring the grinder on time. When the machine has determined that enough coffee has been used, a grounds bin full message will be displayed.

2. If the grounds bucket is too full, sliding the button to the left will reduce the amount of grounds in the bucket before indicating full. If there is extra room in the bucket at the full signal, sliding the button to the right will allow more grounds before indicating full.

3. If any changes to the screen have been made, press Save to confirm.

The grounds bin can be removed for “through the counter” grounds disposal. In this mode, the grounds bin detection must be disabled to allow brewing.

1. Press the check box next to “Grounds Bin Monitoring Enabled” to remove the green check mark, and disable grounds bin monitoring.

**NOTE:** “Paper Take Up Roller Installed” should remain “checked” unless your machine has a Tractor Drive.

2. Press Save.
Hot and Ambient Water

1. With the check boxes enabled for Hot and Ambient Water, icons will be displayed on the lower right of the main screen for push and hold dispensing. Either Hot or Ambient Water dispensing can be disabled by pressing the check box to remove the green check mark and disable. This will also remove the corresponding icon from the main screen.

2. If any changes to the screen have been made, press Save to confirm.

3. Once enabled, the blue droplet (Ambient) and (Red H) droplet (Hot) will be displayed on the main screen.

BUNNlink®

If BUNNlink hardware has been installed in the machine, this screen will indicate that it is active, and provide other data. There is no editable information on this screen.

NOTE: BUNNlink has to be Enabled at Setup after it is installed.

Energy Saver

1. Touching the check box will add the green arrow and enable the Energy Saver feature. If the check box is enabled, the machine will operate in an energy saver mode. After two hours of inactivity, the screen saver video will be stopped, and the backlight will dim. After four hours of inactivity, the brew tank temperature setting will drop to 140°F.

2. Touching the main screen at any time will exit the Energy Saver feature. If any changes to the screen have been made, press Save to confirm.
Scheduler

1. When **Scheduler** is enabled, the on/off, times/days of the week can be set to allow vending (brewing/dispensing). This can be used in conjunction with **Energy Saver**.

2. In this example, the machine is set to allow vending between 6:00 AM through 6:00 PM on Monday through Friday.

3. The **Password Required To Exit** checkbox means that a password (number) must be entered to allow vending.

4. Press **Save** to confirm.

Vending

1. If the cashless vending kit has been installed, press the box to enable the **Vending** mode. If the information shown is populated, Serial Number:, Software Version:, etc, then a successful connection to the vending card reader has been established.

2. If any changes to the screen have been made, press **Save** to confirm.

Service Information

1. In the event service may be required, information for contacting the appropriate service provider may be entered on this screen for ready access.

2. If any changes to the screen have been made, press **Save** to confirm.
Factory Reset

Pressing the red button will cause stored values to be restored to the default setting the machine had when it shipped from the factory.

Caution! This will remove custom setting and images, and can NOT be undone!

A warning screen will appear for a second opportunity to confirm that the Factory Reset should proceed.

Setup of Multiple Machines

Once a machine is setup, you can export all of the settings and recipes to a USB flashdrive, and then copy this information to other machines (if they are to be setup the same way).

1. Press and hold the BUNN Logo Icon for three (3) seconds to access the SERVICE ACCESS screen.

2. At the SERVICE ACCESS screen, select the Advanced button.
3. At the **PASSWORD** screen, enter **2738**.

4. **Next,** at the **ADVANCED** service screen select the **YOUR BRAND** icon.

5. **At the **YOUR BRAND** screen select the **EXPORT** tab.

6. **Next,** the user is prompted to insert the USB stick.
7. Open door.

8. Remove the two screws from the large Stainless Steel Cover on the inside of the door.

9. With the Stainless Steel Cover removed, find the USB port on top of the display screen.

10. Insert the USB stick into the port.
11. Now that the USB stick is inserted, press **Start**.

12. A confirmation screen will appear showing the progress of the export.

13. For more information about the status of the export, press the **Details** button.

14. When the export is completed, the **OK** button can be selected and the USB stick can be safely removed.

**NOTE:** If the screen says FAILURE!, no USB memory stick found! Then press the **Reboot** button to **Power Cycle** the machine.

The USB should be recognized after machine is fully powered up.

Refer back to step 11 for confirmation and details information.
**IMPORTING DATA USING USB**

**Copying Settings from Machine to Machine**

1. If you have a USB stick with a copy of all the settings and recipes from one machine, and you want to copy this information to another machine; repeat the process from page 22, in steps 1 - 4, from the section “Setup of Multiple Machines”. Then, at the YOUR BRAND screen on the unit you are moving the settings to, select the IMPORT tab.

2. The user is prompted to insert the USB stick.

3. Insert the USB stick.

   **NOTE:** See description of the USB port location on page 24, steps 7 - 10 in the previous section called “Exporting Using USB”.

4. Now that the USB stick is inserted, press Start.
5. A confirmation screen will appear showing the progress of the import.

6. For more information about the status of the import, press the Details button.

7. When the import is completed, the OK button can be selected and the USB stick can be safely removed.

8. Next, the Reboot button needs to be selected to complete the import. This will restart the machine’s operating system.

The Update screen will appear.

The Importing Data steps are complete. The imported settings and recipes should be available for use.
1. Press and hold the BUNN Logo Icon for three (3) seconds to access the SERVICE ACCESS screen.

2. At the SERVICE ACCESS screen, select the Advanced button.

3. At the PASSWORD screen, enter 2738.

4. Next, at the ADVANCED service screen select the YOUR BRAND icon.
5. Select the **ADD** tab.

The **YOUR BRAND** screen will help you navigate to the customizable areas of the machine.

**Customizable Areas Include:**
- Background Images
- Recipe Images
- Screensaver Videos
- Branding Logos
- Product Images
- Brew Videos
- Ending Sequence Banner
- Training Material

In addition to images and videos, sections have options within each branding opportunity, like changing font color, editing text, enabling/disabling videos, etc.

**NOTE:** The **ADD** tab should be used by people approved to make changes since your customers will see the changes.

**NOTE:** This is the 1st step to loading graphics onto a single machine. If you want to set up multiple machines, see page 26 for **Copying Settings from Machine to Machine.**

6. For this example, we selected the “Recipe Images” button.
**NOTE:** Here is a list of standards to use in these customizable areas (for compatibility with the software):

**General Specifications**
- Images - .png or .jpg files saved in RGB mode.
- Videos - .mp4 files (no sound)

All should use clear naming structures **without** these keyboard symbols: /, ;, *, ?, “, <, >, |.

**Image and Video sizes:**

- **Background Image** - 1280 x 800 px
- **Beverage Complete Background** - 1280 x 800 px
- **Screen Saver Video** - 1280 x 800 px
- **Beverage Icon** - 350 x 350 px
- **Product Badges** - 100 x 132 px
- **Logo** - up to 160 x 80 px
- **Brew Video** - 1280 x 720 px
- **End of Sequence Banner** - 1240 x 400 px

7. A screen will prompt you to insert the USB stick.

**NOTE:** The BUNN default USB stick is part number 64165.0000.
8. Insert the USB stick.

**NOTE:** See description of the USB port location on page 18, steps 7 - 9, in the section called “Exporting Using USB”.

9. Once the USB is detected, the file browser screen will appear. (Do not press OK yet).

Select which **language** the files should be imported into (where applicable) by pressing the arrow on the drop down menu.

10. Select the folder location (source).

11. Contents in the folder should appear, showing either more folders or individual images. Press the file name of the chosen image. A **preview** will appear.

12. If the image is approved, press **Add**.

**TIP:** Including dimensions of files in descriptions can make choosing the correct file easier.

13. The SUCCESS screen will appear when a file finishes importing.

14. When the import is completed, select the **OK** button.

15. For more information about the status and history of the imports, press the **Details** button.
NOTE: If needed, repeat steps 10 thru 14 to add more files.

16. When the files are done importing, press OK.

17. If you are done adding files, the USB stick can be safely removed, and the Reboot button should be pressed.

NOTE: The Reboot button will restart the machine’s operating system.

Accessing Imported Images and Videos

Follow steps on page 28 to access the Your Brand screen.

Home Screen Tab

1. Select Home Screen tab to change the area you want to customize.

Options Available:

► BACKGROUND IMAGE

A. Select Background Images icon.

B. Scroll side-to-side to view image library. Then click selected image.

C. Select OK.
CHANGE LOGO
A. Select **LOGO** field.

**NOTE:** Logo size should be up to 500 x 53 pixels.

B. Scroll **side-to-side** to view image library. Then click selected image.

C. Select **OK**.

THEME TITLE
A. Select **Theme Title** field.

B. The **Input Screen** will open to edit theme.

C. Press the **Return** key to complete.
D. The Theme Color button will open a color slider to change the color of the Theme Title.

E. Move the three sliders (Circles) to create the preferred color.

F. Press Save.

► RECIPE IMAGE SIZE
A. Check the “Use Full Size Recipe Image” box, if you want the Large image (350 x 350 px) as shown in this example.

B. Click Save.

Ending Sequence Tab
1. Select Ending Sequence tab.

2. Check the box to enable the “Show Ending Sequence”.

34
Options Available:

CHANGING BACKGROUND
A. Select Background icon.

NOTE: Background Image size should be 1024 x 1280 pixels.

B. Scroll side-to-side to view image library. Then click selected image.

C. Select OK.

END OF SEQUENCE BANNER
A. Select End of Sequence field.

NOTE: End of Sequence Banner size should be 948 x 400 pixels.

B. Selection Screen will open. Scroll side-to-side to view image library. Then click selected image.

C. Press OK.

3. The Preview button can be selected after any edits to view changes.

4. Select SAVE when edits are complete.
Screen Saver Tab
1. Select Screen Saver tab.
2. Check Screen Saver Enable box.

Options Available:

- CHANGING SCREENSAVER IMAGE
  A. Select Screen Saver image.
  
  **NOTE:** Screen Saver size should be 1024 x 1280 pixels.

B. A selection screen will open. If there are more images available than shown, scroll side-to-side to view library. Then click selected image.

C. Press OK.

- SHOW PROMPT BUTTON
  A. Select Show Prompt Button box.
  
  B. Select Prompt Button to edit text.
  
  C. Select Save.
Screen Saver Tab (Continued)

3. Select either Screen Saver Timeout field.
   - **Customer** field edits seconds after customer dispenses beverage.
   - **Setup** field edits seconds after machine, while in setup mode.

4. Change time in **Input Field**.

5. **Enter**

6. **Save**
IMPORTING DATA USING USB (Continued)

Brew Video Tab
1. Select **Brew Video** tab.
2. Click on preview area to view available videos.
   
   **NOTE:** Brewing video size should be 1024 x 1120 pixels.

3. Brew Video Enable box must be checked to make **Brew Video** active.

   A. A selection screen will open. If there are more videos available than shown, scroll **side-to-side** to view library. Then click selected image.

   B. Press **OK**.

4. Select **Save**.
After the machine updates, the HOME screen should appear and the products and variables you just added should be available.

You are ready to serve.

**NOTE:** If you have more than eight Beverages set up, and you don’t see all of them on the screen, either swipe side-to-side by pressing the images, or press the More Arrow on the bottom right corner to scroll through.

**ENJOY**