



IC3 DBC *Infusion Series®*



INSTALLATION & OPERATING GUIDE

BUNN-O-MATIC CORPORATION

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www.bunn.com

To ensure you have the latest revision of the Operating Manual, 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 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.

INTRODUCTION

This equipment will brew coffee into an awaiting server or airpot. It is only for indoor use on a sturdy and level counter or shelf. Please install in an area where there are no water jet devices.

The Infusion Series Coffee Brewer is able to brew both tea and coffee with recipe settings and has the following features: Pre-Infusion and Pulse Brew, and LCD for digital readout. Other features are Energy Savings mode, BUNNLink compatible, Freshness Timer and Sanitation Alert.

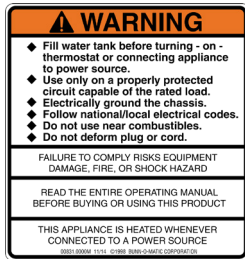
The brewer can also be programmed to adjust different functions of the brewing process, such as brew temperature, brew volumes, pulse brew, etc. This allows the operator to program a certain "recipe" for each tea or coffee flavor to be brewed.

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USER 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.



#00831.0000



#00658.0000

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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#03408.0004



#00824.0002



#03409.0004



#38125.0000

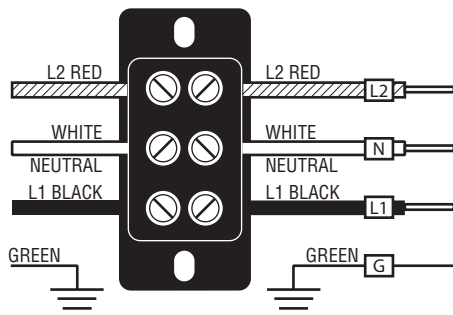
ELECTRICAL REQUIREMENTS

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

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

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 with L14-30R receptacle.
2. 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 Set-Up.



120/208 and 120/240 volt ac models

Note: This electrical service consists of 3 current carrying conductors (Neutral, L1 and L2) and a separate conductor for earth ground.

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.

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: 2.0 gpm (7.57 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 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.

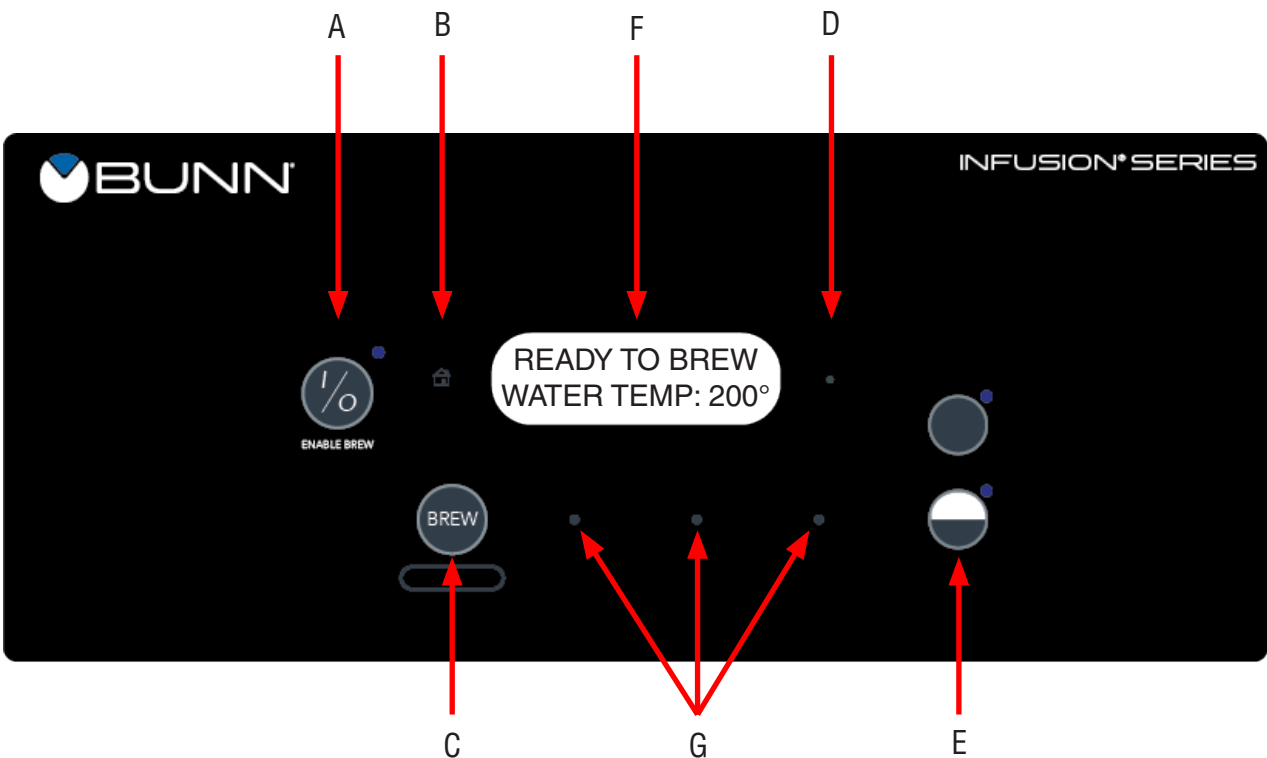
Plumbing Hook-Up

1. Flush the water line.
2. Securely attach the adaptor elbow assembly to the water supply line.
3. Securely attach adaptor elbow assembly to the the .75-11.5 NH (HOSE THREAD) fitting at the rear of the brewer.
4. Turn on the water supply.

TANK DRAIN

1. Loosen screws that secure the front access panel. Remove the panel.
2. Tighten the white shutoff clamp on the long hose between tank and inlet solenoid.
2. Disconnect the hose clamp and hose from inlet solenoid.
3. Place the end of the drain hose in a container that has a minimum capacity of 5 gallons/19 L.
4. Release the white clamp to drain water from the tank.
5. When tank is empty, replace the hose onto solenoid, and tighten the clamp.
6. Replace the front panel and tighten screws.

OPERATING CONTROLS



A. ENABLE BREW ON/OFF SWITCH

Pressing the "ENABLE BREW ON/OFF" switch (indicator on) enables the brew circuit, and energizes the tank refill circuit. Pressing the switch again (indicator off) stops tank refilling and brewing. Stopping a brew cycle after it has been started will not stop the flow of water into the server until the funnel is empty. Pressing this switch during programming of the brewer will exit the setup and return to the main screen.

B. PROGRAMMING (left)

This hidden switch can be used to scroll backwards through the function list while in programming mode.

C. BREW (A,B,C,D)

When the "ENABLE BREW ON/OFF" switch is ON and the main screen is visible, momentarily pressing and releasing this switch will begin a brew cycle on the selected side.

D. PROGRAMMING (right)

Pressing and holding this switch allows entry into the programming menus. Pressing and releasing the switch steps through each function screen while in the programming mode.

E. BATCH SELECTOR SWITCHES

Pressing the switch corresponding to the Half or Full batch selects the amount of product to be brewed on the selected side. Pressing a different switch after a brew cycle has been initiated does not change the brew batch in progress. Light indicates the selected batch to brew. Also used in programming to adjust settings on both batch sizes.

F. FUNCTION SCREEN

This is the display which shows the various functions of the brewer and allows the programming to be accomplished.

G. • • • PROGRAMMING

These are used to select options (NO/-) (DONE) (YES/+) that appear on the display during programming.

INITIAL SET-UP

1. Insert an empty funnel into the funnel rails of the brew station.
2. Place an empty server under the funnel.
3. Connect the brewer to the power source. Make sure the "ENABLE BREW ON/OFF" switch is ON (LED will be lit).
4. Water will flow into the tank and stop when the tank is filled to its capacity. Display will show **PLEASE WAIT... TANK FILLING** until tank is filled with water.
5. Wait approximately twenty-five minutes for the water in the tank to heat to the proper temperature. Display will show **READY TO BREW...WATER TEMP: 200°** when tank is at operating temperature. Some water may drip from the funnel during this time; this is due to expansion and should not occur thereafter.
6. Water volumes and flow settings have been preset at the factory. Refer to programming manual should the volume need to be increased or decreased.
7. The brewer is now ready for use in accordance with the instructions for Coffee Brewing.

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

COFFEE BREWING

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 until it stops.
5. Place an empty server under the funnel.
6. The "ENABLE BREW ON/OFF" switch must be ON. Select the desired batch size.
7. Momentarily press and release the assigned BREW button. There may be certain situations in which the brew cycle will not begin when BREW is pressed:
 - a. **SWITCH NOT ON** - "ENABLE BREW ON/OFF" switch must be ON.
 - b. **BREW TEMPERATURE TOO LOW** - wait until heated, or cancel **BREW LOCKOUT** option.
 - c. **DISABLED** - select different brew button or batch size.
8. If none of the above messages are displayed, the display will read **NOW BREWING** and show the time remaining in the brew cycle.
9. Following the brew will be a countdown of drip time **DRIPPING** which shows the time remaining until the coffee no longer drips from the funnel tip.
10. Carefully remove the brew funnel and discard the grounds and filter only after visible dripping stops.

TEA BREWING

1. Begin each brew cycle with a clean empty brew funnel and server. (Be sure the server lid doesn't interfere with the flow of dilution water.)
2. 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.
5. Slide the funnel into the funnel rails until it stops.
6. The ON/OFF must be ON. Select which batch size to brew.
7. Momentarily press and release the assigned BREW switch. There may be certain situations in which the brew cycle will not begin when BREW is pressed:
 - a. **SWITCH NOT ON** - ON/OFF must be ON.
 - b. **BREW TEMPERATURE TOO LOW** – wait until heated or cancel **BREW LOCKOUT** option.
 - c. **DISABLED** - select different brew switch or batch size.
8. If none of the above messages are displayed, the display will read **NOW BREWING** and show time remaining in brew cycle. The display will also show **CONCENTRATE** with batch size and brew button used while brewing. When concentrate is finished brewer will advise that the concentrate step is complete and to press the respective brew button again.
9. Following the brew will be a countdown of drip time **DRIPPING** which shows the time remaining until the tea no longer drips from the funnel tip.
10. Pressing the respective brew button again will begin the dilution process, the display will read **NOW BREWING** and show time remaining in brew cycle. The display will also show **DILUTION** with batch size and brew button used while brewing.
11. Carefully remove the brew funnel and discard the tea leaves and filter only after visible dripping stops.

CLEANING

CAUTION – CLEAN AND SANITIZE YOUR ICED TEA BREWER **DAILY**

1. Remove and thoroughly clean the entire brew funnel. The funnel tip and screen must be free from any tea particles or residue. Reassemble the funnel.
2. Remove and thoroughly rinse the sprayhead. The holes must be open and clear of any mineral deposits. Wipe the sprayhead panel clean with a damp cloth.

NOTE – Any buildup on the sprayhead may restrict water flow, and impact your brewing. For consistently great tea and coffee, clean sprayhead weekly with sprayhead cleaning tool (#38227.0000). Upon visual inspection it may appear that light passes through all holes in the sprayhead, but a thin film of residue can pass light and still impede water flow.

- a. Remove sprayhead from brewer.
 - b. Use the pointed end of sprayhead cleaning tool to remove any mineral deposits from the sprayhead holes.
 - c. Insert the long end of sprayhead cleaning tool into the sprayhead fitting, and rotate several times to remove any mineral deposits from the fitting.
3. The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment. Do **NOT** clean this equipment with a water jet device.

CAUTION – DO NOT KEEP BREWED ICED TEA OVERNIGHT. THE SERVER MUST BE CLEANED DAILY.

CAUTION – When wiping hood down, be sure to avoid getting liquid or cleaner in USB receptacle.

VIEWING ASSIGNED RECIPES, ASSET & SERIAL NUMBER

1. Make sure the "ENABLE BREW ON/OFF" switch is OFF (LED will not be lit).
2. Press and hold "BREW A" switch. The display will show the name of the recipe assigned to Brew A along with "SWITCH NOT ON". This is to indicate that a brew cannot be initiated while the "ENABLE BREW ON/OFF" switch is OFF on this side.
3. Make sure the "ENABLE BREW ON/OFF" switch is OFF. To view the asset number of the machine, press and hold the left hidden button until the display reads: **ANXXXXXX...ASSET NUMBER**. Release the left hidden button.
4. After a 5 second delay, the display will read: **IC3XXXXXXX**. This is the serial number of the machine.

PROGRAMMING

The programming of the brewer is divided into two levels. There is one function in Level 1. All other functions are accessed in Level 2.

The following function screens are in order of appearance. Each screen will have instructions on how to access and the procedures for programming the various functions of the brewer.

IMPORTANT PROGRAMMING NOTES - READ CAREFULLY -

To exit the programming mode at any time, press and release either ON/OFF pad located on the front switch panel. The display will return to the **MAIN SCREEN**.

If none of the five programming switches are pressed within one minute during the setup of the brewer, the programming of the function screen that is being set will be exited and the display will return to the **MAIN SCREEN**.

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

MAIN SCREEN

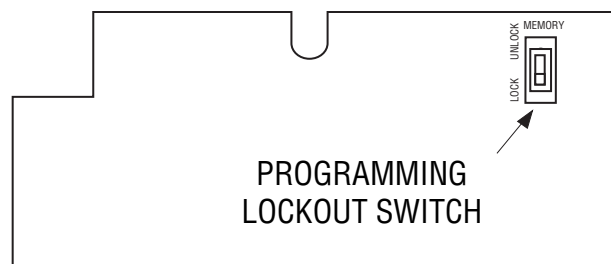


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This screen will be shown when the brewer is ready for use. The screen displays the water temperature in the tank. When the water in the tank reaches the correct set temperature, the display will change from **HEATING** to **READY TO BREW**.

PROGRAMMING LOCKOUT SWITCH (located on the main circuit board).

This switch can be set to prevent access to the 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 changing the settings. With the switch in the "ON" position, the programming menus can still be accessed to view the current settings. However, no changes will be saved.

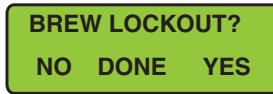


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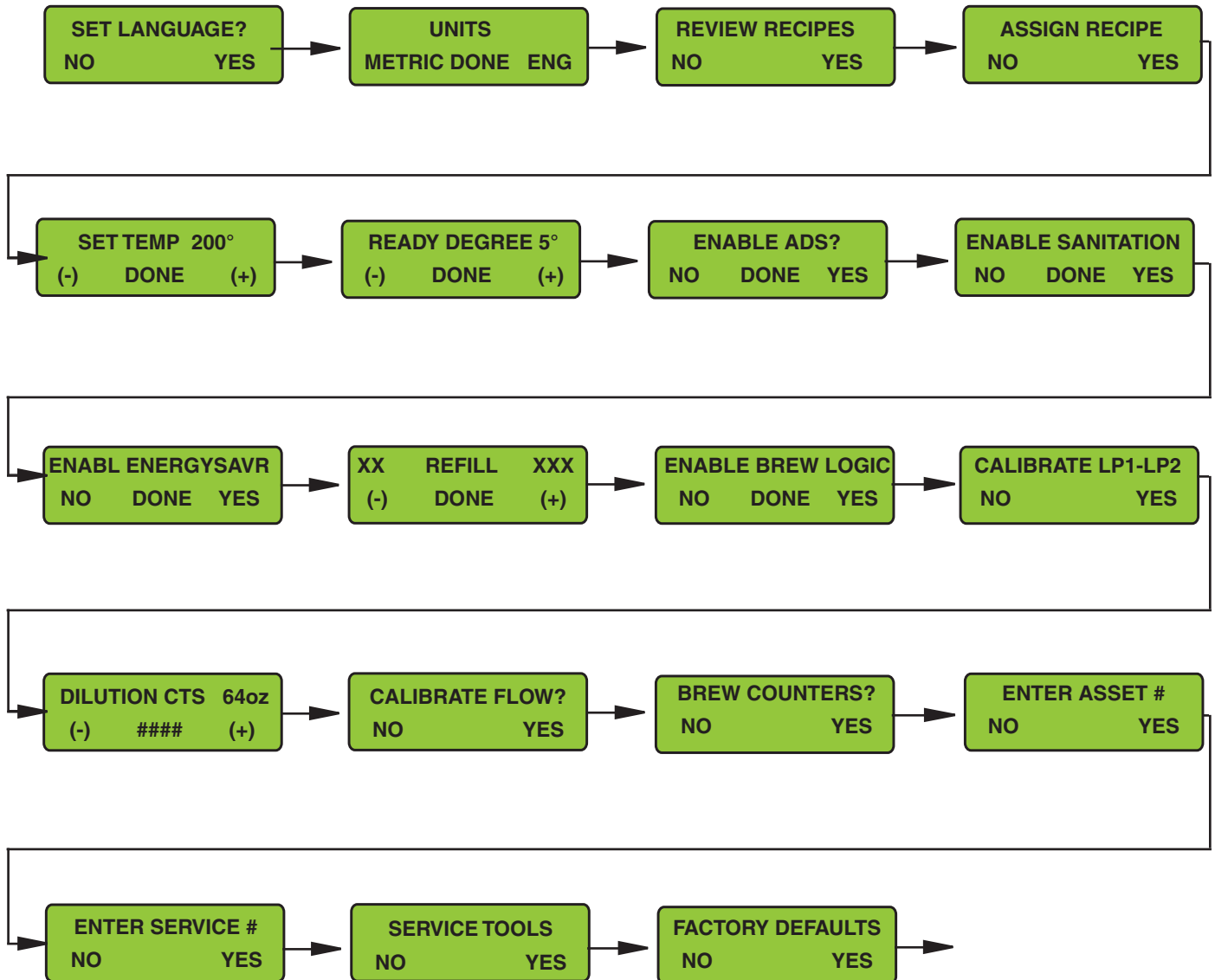
PROGRAMMING (cont.)

PROGRAMMING FUNCTIONS - FLOW CHART

PROGRAMMING FUNCTIONS - LEVEL 1



PROGRAMMING FUNCTIONS - LEVEL 2



PROGRAMMING (cont.)

BREW LOCKOUT?
NO DONE YES

This function allows the operator to prevent or allow brewing if the water temperature is less than the set READY temperature. The YES or NO should be flashing. Select YES to prevent brewing if the water temperature is below the set READY temperature. Select NO to permit brewing at any water temperature. When finished, press and release DONE. This will step to the next function screen. To return to the MAIN SCREEN at any time, press and release "ENABLE BREW ON/ OFF".

NOTE: Access to the remaining functions in LEVEL 2 is intended for trained service personnel only.

SET LANGUAGE
NO YES

Choose between English or Spanish. After selecting "YES", press either (+) or (-) to select, then choose "YES" again when asked, "ARE YOU SURE?"

UNITS
METRIC DONE ENG

Choose between English or Metric units. Display will read: "CHANGING UNITS WILL CAUSE" "ALL SETUP INFO TO BE LOST" "ARE YOU SURE?" "NO YES". **NOTE:** If the brewer is set for Metric Units, displays will be different. (ex: Brew oz will become Brew Liters, ° F will be ° C).

REVIEW RECIPES
NO YES

This function has two parts:

1. It allows the operator to view the brew settings for the various recipes stored into the brewer.
2. It allows the operator to modify (change) any of the brew settings for a particular recipe stored in the brewer.

Procedure for reviewing the recipes:

1. Press and hold the right hidden switch until the display reads **BREW LOCKOUT?** Press and release the right hidden switch until the display reads **REVIEW RECIPES**. Select **YES**.
2. The display should now read the name of the first recipe, along with **MODIFY SHOW** and **NEXT**.
3. Select **SHOW**. The screen will scroll through all the brew settings for that particular recipe. When finished, the display will return to the recipe name just viewed.
4. To see the settings again, select **SHOW**. To change settings, select **MODIFY**. Then the screen will display **BREW OZ** and a batch light will be blinking.
5. Using (-) or (+), set the amount of brew water to be dispensed for that batch size.
6. When finished, press the other batch size and repeat step #8.
7. When finished setting both batch sizes, select **DONE**. The display should

PROGRAMMING (cont.)

read **2 BATCHES DONE?**

8. If both batch sizes are not correct press and release **NO** to return to the **BREW OZ** setup screen and repeat steps #8, 9 and 10.
9. If both batch sizes are correct, press **YES**. This will advance to the **DILUTE OZ**.
10. Using (-) or (+), set the amount of dilution water for that particular batch size to be dispensed through the dilution nozzle into the dispenser.
11. When finished, press the other batch size and repeat step #10.
12. When finished setting both batch sizes, press and release **DONE**. The display should read **2 BATCHES DONE?**
13. If both batch sizes are not correct, select **NO** to return to the **DILUTE OZ** function and repeat steps #10-12.
14. If both batch sizes are correct, press **YES**. This will advance to the **DILUTE DELAY** function.
15. Press and release **YES**. The display should now read **DILUTE DELAY:** and a batch light will be blinking. Press and release the batch size to be modified.
16. Using (-) or (+), set the time delay for the dilution water to start for that particular batch size.
17. When finished, press the other batch size and repeat step # 16.
18. When finished setting both batch sizes, press and release **DONE**. The display should read **2 BATCHES DONE?**
19. If both batch sizes are not correct, press and release **NO** to return to the **DILUTE DELAY** setup screen and repeat steps 16 - 18.
20. If both batch sizes are correct, press **YES**. The display should now read **SET PULSE BREW**.
21. To set **PULSE BREW** press **YES**. The display should now read **SELECT METHOD**. To set the **EASY** method, continue to step # 22. To set by **MANUAL** method, jump to step # 28.

Setting Pulse Brew – EASY Pulse Brew

Range: Minimum: will adjust to the minimum time required to brew that batch using the set brew volumes and flow rate for the sprayhead. Maximum – will adjust depending on settings and will always be minimum time + 3 minutes. The brewer will automatically calculate what the **1ST ON TIME**, **OFF TIMES**, and **LAST ON TIME** will be using **THE INITIAL ON TIME**, plus a 7 pulse routine.

22. Select **EASY**. With **EASY** flashing, select **NEXT**.
23. The display should now read **BREW TIME:** and a batch light will be blinking. Select the batch size to be modified.
24. Using (-) or (+), set the total brew time desired including spray times and off times.
25. When finished, press the other batch size and repeat step # 24.
26. When finished setting both batch sizes, press **DONE**. The display will show the pulse settings to accommodate the brew time entered. Press and release each batch size to display the settings for that batch. After a delay, the display should read **2 BATCHES DONE?**
27. If both batch sizes are not correct, press **NO** to return to the **BREW TIME** setup screen and repeat steps 24-26.

Setting Pulse Brew/PreInfusion – MANUAL

28. Select **MANUAL**. With **MANUAL** flashing, select **NEXT**.
 29. The display should now read, **1ST ON TIME** and a batch light will be blinking. Select the batch size to be modified.
 30. Using (-) or (+), adjust the **1ST ON TIME**.
 31. When finished, press the other batch size and repeat step # 30.
- NOTE:** To disable pulse brew, set **1ST ON TIME** to **OFF**. Brewer will automatically pulse on tea recipes with a brew volume greater than 86.0 oz.
32. When finished setting both batch sizes, press **DONE**.
 33. The display should now read **OFF TIME**. Adjust the **OFF TIME** using (-) or (+).

PROGRAMMING (cont.)

34. When finished, press the other batch size and repeat step # 33.
35. When finished setting both batch sizes, press and release **DONE**.
36. The display should now read **LAST ON:**. Adjust the **LAST ON TIME** using (-) or (+). If **PREINFUSION** is desired, set the **LAST ON TIME** to **PreI**.
37. When finished, press the other batch size and repeat step # 36.
38. When finished setting both batch sizes, press and release **DONE**.
39. The display will show the three times just entered. Press and release each batch size to display the settings for that batch. If the **1ST ON TIME** is set to **OFF**, the display will read **PULSE BREW DISABLED**. After a 5 second delay, the display will read **2 BATCHES DONE?**
40. If both the pulse brew settings for both batch sizes are not correct, press and release **NO** to return to the **1ST ON TIME** setup screen and repeat steps 24 through 39.
41. If both batch sizes are correct, press **YES**. The display should now read **DRIP TIME**.

Setting DRIP TIME:

42. The display should now read **DRIP TIME**, along with either the word **OFF** or a time showing. A batch light will also be blinking.
43. Using (-) or (+), set the amount of time from when the brew spray ends to when the funnel is emptied of hot liquid.
44. When finished, press the other batch size and repeat step #43.
45. When finished setting both batch sizes, press and release **DONE**. The display should read **2 BATCHES DONE?**
46. Select **YES**. The screen should show the name of the recipe being programmed (modified) along with **SETUP COMPLETE**.

ASSIGN RECIPE

NO

YES

This function allows the operator to assign a recipe to (or disable) each of the 4 brew switches (A, B, C & D). Any saved recipes listed under "REVIEW RECIPES" can be assigned to a brew switch. Only one recipe per brew switch is allowed.

Procedure to select switch recipes

1. Press and hold the right hidden switch until the display reads **BREW LOCKOUT**. Press and release the right hidden switch until the display reads **ASSIGN RECIPE?** Press **YES**.
2. The display should now read **SELECT RECIPE BREW SWITCH A**, and then **"RECIPE NAME"**.
3. Using (-) and (+), scroll through the stored recipes in the brewer's memory until the desired recipe name is reached.
4. Select **DONE** to set that recipe.

Procedure to disable a Brew Switch:

1. Follow the same procedure as above. Choose **DISABLED** instead of recipe name.
2. Select **DONE** to disable that brew switch.

PROGRAMMING (cont.)

SET TEMP: 200°
(-) DONE (+)

Adjusts brew tank temperature.
RANGE: (185 to 205° F) or (85 to 96° C)

READY DEGREE 5°
(-) DONE (+)

This function sets the minimum temperature allowable to start a brew cycle. Range: (2°F to 20°F) or (-16°C to -6°C) below the set temperature. The water must be at the "READY" temperature or higher for the display to indicate "READY TO BREW".

ENABLE ADS?
NO DONE YES

This function allows the operator to choose whether or not to display an advertising message. An ad can be saved to the brewer by writing the ad using the programming commands. This message will be displayed when the brewer is idle.

Procedure to Enable/Disable Ads:

1. The "YES" or "NO" will be flashing to indicate the current selection.
2. Press and release the "NO" switch to disable this function, or: Press and release the "YES" switch to enable this function.
3. When finished, press and release "DONE" to save the new setting and advance to the next function screen.
4. If "NO" was selected, the display should now read "ENTER SERVICE #?". To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
5. If "YES" was selected, the display should now read "NEW AD?". This screen allows you to write a new ad.
6. The display should now read "2 LINES 16 CHARS AVAILABLE", and then "SCROL THRU ALPHA, NEXT -> NEXT LETTER", and then "WRITE TOP LINE?". The ad can be up to 32 characters long, 16 per line. The ad will be written in two steps, first the top line, then the bottom line.
7. To write the top line of a new ad, press and release "YES". To skip the top line and only write a bottom line, press and release "NO" and proceed to step 11. To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
8. The display will now read "A" with a flashing cursor below it. Press and hold the "SCROLL" switch to scroll through the alphabet and available characters. When the desired character is shown on the display, press and release "NEXT" to move to the next character in the top line.

PROGRAMMING (cont.)

9. Repeat step 10 until the top line is complete.
10. Press and release "DONE". The display should now read "WRITE BTM LINE?".
11. To write the bottom line of the new ad, press and release "YES".
12. To skip the bottom line, press and release "NO".
13. a. If neither a top nor bottom line was written, the display should now read "ENTER SERVICE #?".
b. If only a top line was written, the ad will be displayed followed by "SAVE?". Proceed to step 16.
14. The display will now read A with a flashing cursor below it. Press and hold the "SCROLL" switch to scroll through the alphabet and available characters. When the desired character is shown on the display, press and release "NEXT" to move to the next character in the bottom line.
15. Repeat step 14 until the bottom line is complete.
16. Press and release "DONE". The display will now show the written ad, and then "SAVE?".
17. To cancel saving the ad, press and release "NO". The display should now read "ADVERTISEMENT NOT SAVED!" and then will return to the "NEW AD" screen. To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.
18. To correct or edit the ad, press and release "EDIT". The display should now read "WRITE TOP LINE?" Repeat steps 10 through 17.
19. To save the ad as it is shown, press and release "YES". The display should now read "ADVERTISEMENT SETUP COMPLETE", and then "ENTER SERVICE #?". To exit programming and return to the MAIN SCREEN, press and release the "ENABLE BREW ON/OFF" switch.

ENABLE SANITATION

NO DONE YES

Set the time before a cleaning alert will be displayed.

RANGE: 1 to 30 days

Enabl EnergySavr

NO DONE YES

Enables the mode function and sets the idle time. Then choose to have the tank heater(s) turn off, or reduce the tank temp to (140° F) or (60° C) once the set idle time has expired.

Range: 0.5 to 24.0 hrs

0 REFILL 155
(-) DONE (+)

Adjusts the sensitivity of the refill circuit. Water in different geographical locations can have different conductivities. Make sure the water in the tank is touching the refill probe. **NOTE:** Always make sure that the # on the right is larger than the # on the left when water is contacting the tank refill probe.

PROGRAMMING (cont.)

ENABLE BrewLOGIC
NO DONE YES

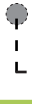
Go to
SPRAY OZ/M:



**PLACE BREWER IN
FINAL LOCATION**



CALIBRATE NOW?
NO YES



ACCURACY RISK!!!
OK CAL.

Go to CAL
LP1-LP2



**TOO HOT-WILL
COOL TANK NOW**



**PRESS BREW WHEN
CONTAINER READY**

**COOLING TANK
PLEASE WAIT**

The BrewLogic system allows the brewer to be calibrated to high mineral locations and compensate as deposits build up internally. Press YES, then press DONE. Follow the prompts.

Select a sturdy, level location.
Brewer must not be bumped during calibration!

Select YES for calibration. Selecting NO warns of accuracy risk

Select CAL. to start calibration procedure. Selecting OK will skip to level probe calibration screen.

Automatically checks to see if tank temperature is between 130°-170°F (54°-76°C)

Verify brew funnel and decanter/airpot/thermal server (depending on which model you have) are in place. Then press the "BREW START" button.

Message will be displayed while dispense is being performed. Tank heaters are turned off and the unit will dispense for ~1 minute to cool tank temperature.

(CONT.)

PROGRAMMING (cont.)

CONTAINER READY?
QUIT YES

Go to CAL
LP1-LP2



CALIBRATE SPRAY
PRESS BREW START

WaitingTilCycle 4
CYCLE x COMPLETE



ENTER OZ XX.X
(-) DONE (+)

SPRAY OZ/M: XX.X
LP1-LP2 OZ XX.X

CALIBRATE LP1-LP2
NO YES

Go to
DILUTION COUNTS

Go to CAL
LP1-LP2

When the dispensing finishes, empty the decanter/server and place back under brew funnel.

Select YES for calibration. Selecting QUIT will skip to level probe calibration screen.

Press the "BREW START" button. Will perform the sprayhead flow-rate calibration as well as the level probe calibration.

Brewer must not be bumped during calibration!

Machine will dispense volume between upper probe and lower probe 4 times. (The total dispense will be about half of a decanter)

Brewer must not be bumped during calibration!

Enter volume dispensed into container.

Use the (+) to increase the numeric value or (-) to decrease.

Displays sprayhead flow-rate and volume of water between the upper and lower level probes.

Allows you to perform calibration again if you want to verify results.

PROGRAMMING (cont.)

DILUTION CTS 64oz
 (-) #### (+)

Displays number of pulses counted by flow meter to dilution nozzle. May be adjusted using +/- if you know the flow rate.

CALIBRATE FLOW?
 NO YES

This function provides a 60 second test mode to capture water from the sprayhead or dilution nozzle. This measurement will then give you the numbers to enter into the "SPRAY OZ/M: xx" screen. (**"SPRAY OZ/M: will not display when "BrewLogic" is enabled"**)

NOTE: Should be performed after delimiting and/or changing sprayhead.

CALIBRATE DILUTION?
 NO YES

Choice of calibrating dilution, or by selecting "NO" can calibrate sprayhead.

CONTAINER READY?
 NO YES

Place measuring container of at least one gallon capacity under the dilution nozzle or sprayhead as needed.

CALIBRATE DILUTE
 FLOW COUNT ###

Screen shot during the test run. Actual numbers will vary.

ENTER oz ##.#
 (-) DONE (+)

Take the reading captured in container and enter into this screen using the +/- . Press "DONE" to save the number.

BREW COUNTERS?
 NO YES

Tracks the total number of brew cycles completed. There is one reset-able counter, and one life counter that is not reset-able

PROGRAMMING (cont.)

ENTER ASSET # ?

NO YES

This function allows the you to enter in an optional asset number. This can be useful for tracking the usage or service of an individual machine within a group.

ENTER SERVICE

NO YES

This function allows the operator to enter in the telephone number to call if service is needed. The service number will be displayed anytime there is a fault message displayed.

Procedure to enter the service number:

1. Press and hold the right hidden switch until the display reads "Brew-LOCKOUT" then release. Press and release the right hidden switch until the display reads: "ENTER SERVICE #?"
2. Press and release "YES" switch. The display will now read "SCROL THRU #'S NEXT - > NEXT NUMBER", followed by "SCROLL DONE NEXT".
3. Press the "SCROLL" switch to increment the number. When the desired number is shown, press and release the "NEXT" switch to move to the next digit in the phone number.
4. Repeat Step 3 until the entire number is entered.
5. Press and release the "DONE" switch. The display will now read "EXITING BrewWIZARD" and then "ENTER PASSWORD".

SERVICE TOOLS ?

NO YES

Allows the testing of individual components and the ability to check the membrane switches for proper function. (Diagnostic tool for troubleshooting purposes only)

FACTORY DEFAULTS

NO YES

Reset ALL of the previously entered brew settings, ad message, calibrations, etc. Factory-set default values will replace ALL previous settings.

NOTE: Items not affected; Service #, Password, Language, Units, Asset #, Counters and Serial Number.

INITIAL FACTORY DEFAULT VALUES

BREW LOCKOUT	NO	ENABLE ENERGY SAVER -	NO
LANGUAGE	ENGLISH	REFILL -	###
UNITS	ENGLISH	ENABLE BREWLOGIC	ON
SET TEMP	200° F (93.3° C)	DILUTION COUNTS	64
READY DEGREE	195° F (90.6° C)	BREW COUNTERS	0
ENABLE ADS	NO	ENTER ASSET # -	0
ENABLE SANITATION	NO	SERVICE #	-