

### BREWING



1. Select desired brew side using “LEFT” or “RIGHT” rocker switch.



2. Select desired batch size.



3. Insert a BUNN® filter into the funnel. *If no grinder is being used, go to step #7.*



4. Place funnel in grinder.



5. For two hopper grinders, select coffee type by pressing “RIGHT” or “LEFT” hopper. *Skip this step for 1 hopper grinders.*



6. Press and release the “START” switch to begin grinding. Once grind cycle is complete, remove funnel from grinder. *Go to step #8.*



7. Pour in fresh coffee.



8. Shake funnel gently to level grounds.



9. Slide funnel into the funnel rails of the brewer.



10. Place an empty server under the funnel.



11. Place “ON/OFF” switch in lighted upper position.



12. Press and release the “START” switch.

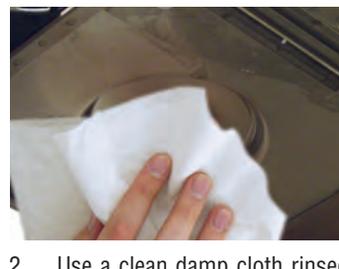
### CLEANING



13. When brewing is complete, discard the grounds and filter.



1. Clean and sanitize the funnel.

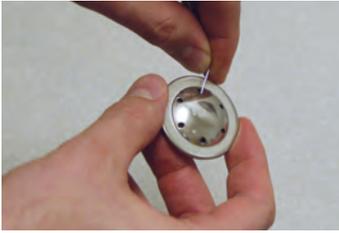


2. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean the sprayhead panel.



3. Remove the sprayhead.

### CLEANING (Continued)



4. Clean mineral deposits and rinse. Make sure all holes are open. Replace Sprayhead.



5. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean all outer surfaces.



6. Tilt server forward and drain completely. Unlock and remove the lid assembly.



7. Unscrew the inlet cap.



8. Clean the airvent with the small brush provided (26367.0000) using a cleaning product and water solution. Clean the inlet tube with the medium-sized brush and the cleaning product solution.



9. Rinse well. Reassemble the lid making sure to replace the ball and inlet tube assembly.



10. Unscrew the sight gauge cap. Remove the glass tube.



11. Clean the sight gauge with the large brush (00675.0000) and reassemble.



12. Turn the faucet in a counter-clockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



13. Transfer these parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink is used for clean rinse and the third sink is used for a sanitizer solution (75°F warm chlorine solution of at least 50-100 ppm).



14. Use a small brush (00674.0000) to thoroughly scrub the faucet body.



15. Allow the parts to soak in a sanitizer solution for a minimum of ten minutes. Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air-dry overnight.



16. Fill SH server with hot water and \*approved sanitizer. Let soak overnight. Using a non-abrasive nylon brush, clean inside of server. Thoroughly rinse the entire inside of the server. **DO NOT** submerge the server in water.



17. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean all surfaces.

#### CAUTION:

**DO NOT** submerge the server in water. Damage to internal components may result.

\*Use a commercial sanitizer that has 50-100 ppm of available chlorine with a concentration level of at least 3% available chlorine (KAY-5 Sanitizer). Follow the mixing instructions to ensure 100 ppm of available chlorine. **DO NOT** use bleach.

**NOTE** - Bunn-O-Matic recommends CASCADE® dishwashing detergent for thorough cleaning. CASCADE® is a registered trademark of Procter & Gamble Co., Cincinnati, Ohio.