

3 Gallon Low Profile Iced Tea Brewer with Portable Server

ITEM#

PROJECT

DATE



Model TB3Q-LP with TDO-3.5 Dispenser

Dimensions: 28.75" H x 11.57" W x 21.87"D
(73cm H x 29.38cm W x 55.55cm D)

Features

Iced Tea Brewer

- Brews 26.7 gallons (101.1 litres) per hour from real tea leaves.
- Brews directly into included TDO-3.5 gallon dispenser with brew-through lid.
- Sleek, compact, low-profile styling to accommodate a variety of spaces.
- Quickbrew (Q) models available for shorter brewing cycles.
- SplashGard® funnel deflects hot liquids away from the hand.
- TB3-LP has adjustable stop time for more control over flavor extraction.
- International models available.

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-TEA
Product No. : 39000.0007



Easy Clear® EQHP-TEACRTG
Product No.: 39000.1007

TDO-3.5 – Tea Dispenser
Product No. : 37100.0000
Capacity: 3.5 gallons
Weight: 10 lbs. (4.5 kg)
10" H x 10.7" W x 13.7" D
(25.4cm H x 27.18cm W x 34.8cm D)



Translucent Pouchpack Tea Funnel
Quick dispense, TB-3Q
Product No. : 35282.0001
Standard dispense, TB-3
Product No. : 35282.0002



Single/Dual Filter Pack
Product No. : 20100.0000
Packed per case: 500

Dimensions: 5 1/4" Base x 3 3/4" Sidewall
13.34 cm Base x 9.52 cm Sidewall



Remote Stand
Product No. : 37675.0001



Model

Agency Listing

TB3Q-LP
TB3-LP



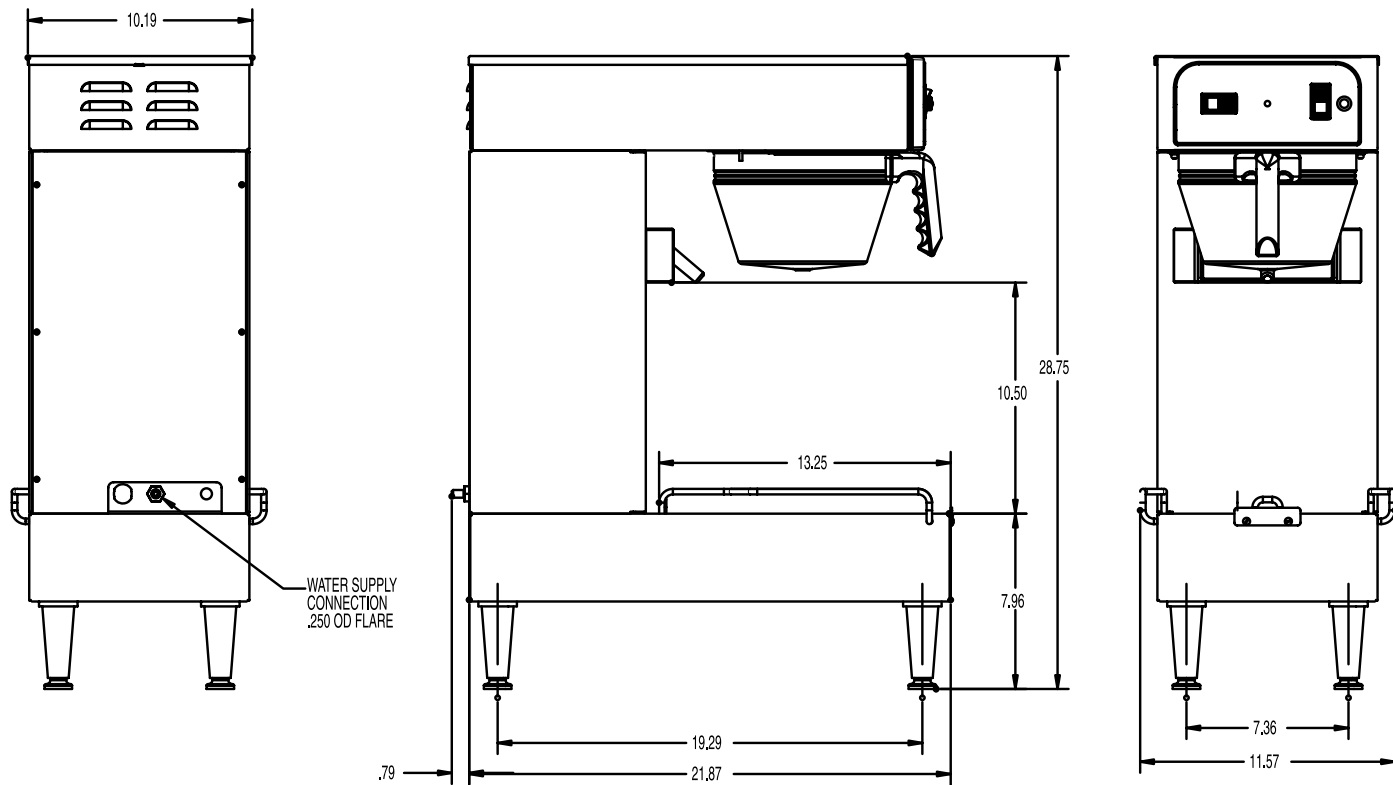
Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Brewing Capacity	Cubic Measure	Shipping Weight	Cord Attached
TB3Q-LP	36700.0100	120	14.8	1680	1780	26.7 gal./hr.	4.15 ft ³	43 lbs.	Yes*
TB3-LP	36700.0102	120	14.8	1680	1780	26.7 gal./hr.	4.15 ft ³	43 lbs.	Yes*

*Power cord (NEMA 5-15P) 15 Amp-120V machine only.

Electrical: Models require 2-wires plus ground service rated at 120V, single phase, 60 Hz.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with 1/4" OD male flare fitting.



Bunn-O-Matic® Corporation - 1400 Stevenson Drive Springfield, Illinois 62703 • 800-637-8606 • 217-529-6601 • Fax 217-529-6644 • www.bunn.com

BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches. Bunn-O-Matic Corporation owns all copyrights relating to materials in this publication. Please contact BUNN to request permission to reproduce any portion of this publication.

BUNN®

TB3/TB6 Series
Including: TB3; TB3-LP;
TB3Q; TB3Q-LP; TB6; TB6Q
STARTING WITH SERIAL NUMBER: TU00020000

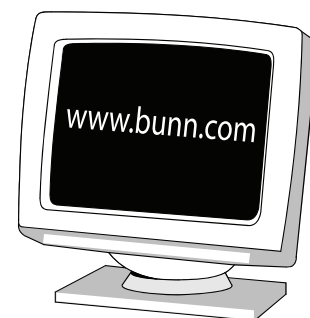


INSTALLATION & OPERATING MANUAL

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227
SPRINGFIELD, ILLINOIS 62708-3227
PHONE: (217) 529-6601 FAX: (217) 529-6644

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 COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 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, 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.

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.

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, PowerLogic, Quality Beverage Equipment Worldwide, 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, 392, Beverage Bar Creator, Beverage Profit Calculator, BUNNSource, Coffee At Its Best, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Signature Series, Tea At Its Best, The Horizontal Red Line, Titan, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

INTRODUCTION

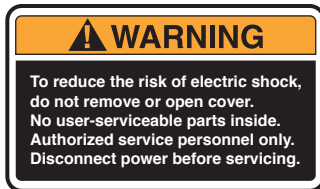
This equipment will brew a three-gallon batch of fresh tea into an awaiting dispenser. The tea will be dispensed at approximately room temperature. The brewer is only for indoor use on a sturdy counter or shelf.

CONTENTS

Warranty	2
Introduction	3
User Notices	3
Electrical Requirements	4
Plumbing Requirements	5
Initial Set-Up (TB3Q).....	6
Initial Set-Up (TB3)	7
Auto Sweetener Set-up	8
Adjusting Brew Volumes	9
Operating Controls.....	10
Tea Brewing	10
Cleaning.....	11

USER NOTICES

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



#37881.0000

This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

#00656.0000



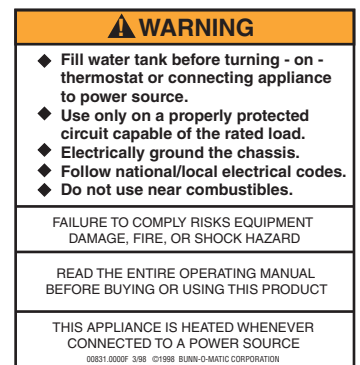
#06064.0000



#03408.0000



#00658.0000



#00831.0000



#03409.0000



#41995.0000

ELECTRICAL REQUIREMENTS

CAUTION - The brewer must be disconnected from the power source until specified in *Initial Set-Up*.

120V model brewers require 2-wire, grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.

"A" model brewers require 2-wire, grounded service rated 230 volts ac, 10 amp, single phase, 50 Hz.

"B" model brewers require 2-wire, grounded service rated 100 volts ac, 15 amp, single phase, 60 Hz.

WARNING - If the power cord is ever damaged, it must be replaced by the manufacturer or its service agent with a special cord available from the manufacturer or its service agent in order to avoid a hazard.

Electrical Hook-Up

CAUTION – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Remove top cover from the brewer.
4. Rotate the control thermostat knob fully counterclockwise to the "OFF" position and replace the top cover.
5. Connect the brewer to the power source.
6. 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*.

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.

PLUMBING REQUIREMENTS

This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

120V MODELS

These brewers must be connected to a cold water system with a minimum 1.0 gpm flow rate, and operating pressure between 20 and 90 psi (138 and 620 kPa) 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 (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is .75-11.5 NH (HOSE THREAD). For convenience an elbow adaptor is provided to convert to a 1/4" flare fitting. Bunn-O-Matic does not recommend the use of a reverse-osmosis or deionized water supply to this equipment.

NOTE - Bunn-O-Matic recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet 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.

Plumbing Hook-Up

1. Flush the water line.
2. **TB3:** Securely attach the adaptor elbow assembly to the 1/4" water supply line.
TB6: Securely attach the tube assembly (supplied in parts box) to the 1/4" water supply line.
3. **TB3:** Securely attach adaptor elbow assembly to the the .75-11.5 NH (HOSE THREAD) fitting at the rear of the brewer.
TB6: Securely attach the two elbow assemblies to the .75-11.5 NH (HOSE THREAD) fittings at the rear of the brewer. Connect the tube assembly to the elbows.
4. Turn on the water supply.

NOTE: The Flow Control/Strainer assembly is internal, located inside the inlet solenoid.

LP & "A/B" MODELS

These brewers must be connected to a cold water system with operating pressure between 20 (138) and 90 psi (620 kPa) 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 (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 1/4" flare.

NOTE - Bunn-O-Matic recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A tight coil of copper 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.

NOTE - If a backflow preventer is required by code, a shock arrestor should be installed between backflow preventer and brewer. Installing the shock arrestor as close to brewer as possible will provide best results.

Plumbing Hook-Up

1. Remove the shipping cap from the bulkhead fitting on the rear of the brewer.
2. Flush the water line and securely attach it to the bulkhead fitting on the rear of the brewer.
3. Turn on the water supply.

NOTE: The Flow Control/Strainer assembly is internal, located inside the back panel.

INITIAL SET-UP (TB3Q/TB3Q-LP/TB6Q ONLY)

CAUTION - The brewer must be disconnected from the power source throughout the Initial Set-Up, except when specified in the instructions.

1. Remove the top cover from the brewer.
2. Rotate the control thermostat knob fully counterclockwise to the "OFF" position and replace the top lid.
3. Insert an empty funnel into the funnel rails. On TB6Q models, rotate the funnel handle left or right to align the funnel discharge over the reservoir.
4. Place an empty dispenser on the brewer base. Be prepared to empty the dispenser during these initial steps. Be sure funnel discharge is directly above the dispenser.
5. Plug in the brewer, place the ON/OFF switch in the "ON" position ("SWEET" or "UNSWEET" position for models with a sweetener option) (LEFT or RIGHT on TB6Q), and momentarily press the START switch. Water will flow into the tank and dispenser for three and one-half minutes. Empty the dispenser when this first cycle stops and press the START switch again. Empty the dispenser when the second cycle stops and press the START switch once more. During the third cycle, the tank will fill to its capacity and the excess will flow from the funnel into the dispenser. Empty the dispenser when this third cycle stops.
6. Begin another brew cycle and measure the total water volume from the dispenser. It should be approximately 3 gallons and 12 ounces. (396 ounces). **CONCENTRATE MACHINES WILL YIELD ONLY 76 OZ.**
7. If not, adjust the timer as required. See Adjusting Brew Volumes.
8. Unplug the brewer, remove the top lid, rotate the control thermostat knob fully clockwise to the "ON" position and replace the top lid.
9. Empty the dispenser.
10. Plug in the brewer and wait for the water in the tank to heat to brewing temperature (approximately 20 minutes). Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
11. Begin another brew cycle. Empty the reservoir after water has stopped flowing from the funnel.
12. Allow the water in the tank to heat to the proper temperature.
13. The brewer is now ready to brew approximately 3 gallons of freshly brewed room temperature tea from three to five ounces of loose leaves.

Brew water temperature is factory set at 205° F (96.1° 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

INITIAL SET-UP (TB3/TB3-LP/TB6 ONLY)

CAUTION - The brewer must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

1. Remove the top lid from the brewer.
2. Rotate the control thermostat knob fully counterclockwise to the "OFF" position and replace the top lid.
3. Set the delay dial on the timer at three minutes and set the dilution dial at three to four minutes.
4. Remove the metal discharge tip from the funnel to speed up the set-up procedure. Insert the empty funnel into the funnel rails. On TB6 models, rotate the funnel handle left or right to align the funnel to the reservoir.
5. Place an empty dispenser on the brewer base. Be sure the funnel discharge is directly above the hole in the dispenser top lid.
6. Plug in the brewer and place the ON/OFF switch in the "ON" position ("SWEET" or "UNSWEET" position for models with a sweetener option) (LEFT or RIGHT on TB6). Momentarily press the start switch. Water will flow into the tank. When the fill valve shuts off, place ON/OFF switch to "OFF" position, then back ON. Press the start switch again. During the second period, the tank will fill up and the excess will flow from the funnel into the dispenser.
7. Place the ON/OFF switch in the "OFF" position.
8. Disconnect the brewer from the power source and remove the top lid.
9. Rotate the control thermostat knob fully clockwise to the "ON" position and replace the top lid.
10. Plug in the brewer and wait for the water in the tank to heat to the set temperature (approx. 20 minutes). Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
11. Place the ON/OFF switch in the "ON" position and press the start switch. Empty the dispenser after water has stopped flowing from the funnel.
12. Allow the water in the tank to reheat to the proper temperature.
13. Place the ON/OFF switch in the "ON" position (LEFT or RIGHT on TB6) and press the start switch.
14. Place the ON/OFF switch in the "OFF" position immediately after water stops flowing from the funnel. Check the water volume in the dispenser. It should be seventy-six ounces.
15. If not, adjust the digital timer as required. See *Adjusting Brew Volumes*, and measure another brew cycle.
16. Repeat steps 12-15 until the proper water volume is achieved. Empty the dispenser.
17. Place the ON/OFF switch in the "ON" position (LEFT or RIGHT on TB6), momentarily press the start switch, and allow both the concentrate and dilution cycles to finish.
18. When all water stops flowing, check the water volume in the dispenser. It should be 396 ounces.
19. If not, unplug the brewer and remove the top lid. Adjust the dilution dial on the timer as required.
20. Replace the top lid, plug in the brewer, start, and measure another brew cycle.
21. Repeat steps 17-20 until the proper water volume is achieved.
22. Return the delay dial on the timer to eight minutes. Replace the top lid and plug in the brewer.
23. Reinstall the metal discharge tip into the funnel.
24. Load the funnel with a BUNN® paper filter and approximately four ounces of loose tea leaves.
25. Place the ON/OFF switch in the "ON" position, momentarily press the start switch, and allow both the concentrate and dilution cycles to occur. Observe the funnel discharge and the dilution streams near the end of the brew cycle. The dilution stream should stop approx. 30 seconds after the funnel discharge has stopped.
26. If not, unplug the brewer and remove the top lid.
27. Adjust the delay dial on the timer as required. Replace the top lid and plug in the brewer.
28. Repeat steps 24-27 until the proper dilution timing is achieved.

AUTO SWEETENER SET-UP

CAUTION - The brewer must be disconnected from the power source throughout the Initial Set-Up, except when specified in the instructions.

1. Remove the top lid and both rear panels.
 2. Make sure the brewer water supply is off.
 3. Connect sweetener hose from the bag in a box delivery system to the rear fitting marked "Sweetener" .
- IMPORTANT** - System delivery pressure must be regulated between 30-40 psi. System also needs to deliver product for at least 4 minutes without shutting off. Some pump systems shut off after a few minutes of continuous running.

(TB3Q/TB3Q-LP ONLY)

4. Plug brewer into the power source.
5. Place an empty reservoir under the dilution nozzle of the brewer.
6. Close the adjustment valve on the rear of the brewer fully (clockwise), then open (counterclockwise) 1/2 turn.
7. Set the selector switch to the "Sweetened" side and press the "Start" switch momentarily. (The sweetener will come out immediately.)
8. Run sweetener for 1 minute, then set selector switch to the "Off" position. The flow will stop.
9. Measure the amount of sweetener dispensed and calculate if the volume needs to be increased or decreased (Dilution cycle is usually between 3 to 3 1/2 minutes).
10. If adjustment is needed, turning the adjustment valve clockwise decreases the amount of sweetener dispensed and turning the adjustment valve counterclockwise increases the amount of sweetener dispensed.
11. After the desired volume has been set, turn the water supply on.
12. Reinstall the top lid and rear panels. The brewer may now be returned to service.

(TB3/TB3-LP ONLY)

4. Set the "Delay knob on the dilution timer to the 3 minute setting. (The minimum delay setting)
5. Plug brewer into the power source.
6. Place an empty reservoir under the dilution nozzle of the brewer.
7. Close the adjustment valve on the rear of the brewer fully (clockwise), then open (counterclockwise) 1/2 turn.
8. Set the selector switch to the "Sweetened" side and press the "Start" switch momentarily. (After approximately 3 minutes the sweetener will come out of the dilution nozzle.)
9. Run sweetener for 1 minute, then set selector switch to the "Off" position. The flow will stop.
10. Measure the amount of sweetener dispensed and calculate if the volume needs to be increased or decreased (Dilution cycle is usually between 3 to 3 1/2 minutes).
11. If adjustment is needed, turning the adjustment valve clockwise decreases the amount of sweetener dispensed and turning the adjustment valve counterclockwise increases the amount of sweetener dispensed.
12. Set the "Delay" knob on the dilution timer back to the 6 to 7 minute setting.
13. After the desired volume has been set, turn the water supply on.
14. Reinstall the top lid and rear panel. The brewer may now be returned to service.

ADJUSTING BREW VOLUMES

NOTE: Check that the brewer is connected to water supply, the tank is properly filled, and a funnel and server are in place, prior to setting or modifying batch sizes.

1. To adjust concentrate volume on TB3/TB6 models, and dilution volume on TB3Q/TB6Q models:

Modifying batch sizes. To modify a batch volume, first check that the SET/LOCK switch is in the “SET” position on the circuit board. If the brewer has a batch selector switch, position it to the size to be changed.

To increase a batch size, Press and hold the START or BREW switch until three clicks are heard. Release the switch (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory) and press it again one or more times. Each time the switch is pressed, two seconds are added to the brew time period. Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

To decrease a batch size, Press and release the START or BREW switch once for every two-second interval to be removed from the total brew time period; then immediately press and hold down the START or BREW switch until three clicks are heard. Release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). Allow the brew cycle to finish in order to verify that the desired volume has been achieved.

To save the new setting: To set a batch volume, first check that the SET/LOCK switch is in the “SET” position on the circuit board. Press and hold the START or BREW switch until three distinct clicks are heard (this will take approximately ten seconds), and then release the switch. (Failure to release the switch within two seconds after the third click causes the volume setting to be aborted and previous volume setting will remain in memory). View the level of the liquid being dispensed. When the desired level is reached, turn the ON/OFF switch to “OFF”. The brewer remembers this volume and will continue to brew batches of this size until the volume setting procedure is repeated. Empty server, flip selector switch to position that has yet to be set, and repeat batch setting procedure until both batch sizes are set.

2. To adjust concentrate volume on TB3Q/TB6Q models:

Remove front access panel, adjust the needle valve counterclockwise to increase, clockwise to decrease.

NOTE: When brewing tea, batch volumes will decrease due to absorption by the tea leaves.

NOTE: For TB6/TB6-Q models, volume settings will be the same for left and right sides.

3. To set dilution volumes on TB3/TB6 models,

disconnect brewer from the power source, remove the top cover, adjust the lower (dilution minutes) dial on the timer board.

4. Setting programming disable feature.

If it becomes necessary to prevent anyone from changing brew times once programmed, disconnect brewer from the power source, remove the top cover, slide the SET/LOCK switch to the “LOCK” position. This will prevent any programming to be done.

NOTE: If the clicks can not be heard, lightly grip the incoming water line to feel when the valve cycles on and off.

OPERATING CONTROLS

A. ON/OFF Switch

ON - Placing the switch in the left position allows the start switch to activate a timed brew cycle for three gallons of tea.

OFF - Placing the switch in the right position stops the brew cycle. Stopping a brew cycle after it has been started will not stop the flow of water into the funnel until the tank siphons down to its proper level. **The switch should always be placed in this position after a brew cycle and whenever the brewer is unattended.**

B. UNSWEET/OFF/SWEET Selector Switch (Models with Sweetener Only)

UNSWEET - Placing the switch in the left positional allows the start switch to activate a timed brew cycle for three gallons of tea without sweetener.

OFF - Placing the switch in the middle position stops the brew cycle. Stopping a brew cycle after it has been started will not stop the flow of water into the funnel until the tank siphons down to its proper level. **The switch should always be placed in this position after a brew cycle and whenever the brewer is unattended.**

SWEET - Placing the switch in the right position allows the start switch to activate a timed brew cycle for three gallons of tea with sweetener.

C. LEFT/OFF/RIGHT Selector Switch (TB6/TB6Q Models Only)

LEFT - Placing the switch in the left position allows the start switch to activate a timed brew cycle for three gallons of tea for the left side dispenser.

OFF - Placing the switch in the middle position stops the brew cycle. Stopping a brew cycle after it has been started will not stop the flow of water into the funnel until the tank siphons down to its proper level. **The switch should always be placed in this position after a brew cycle and whenever the brewer is unattended.**

RIGHT - Placing the switch in the right position allows the start switch to activate a timed brew cycle for three gallons of tea for the right side dispenser.

CAUTION - Make sure the switch, funnel and dispenser are in the correct positions before starting brew cycle.

D. Start Switch

Starts a brew cycle when the ON/OFF switch is in the "ON" position.

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. On TB6/TB6Q models, rotate the funnel handle left or right to align the funnel discharge over the reservoir.
6. Place the ON/OFF switch in the "ON" position. (For brewers with a sweetener, place the UNSWEET/OFF/SWEET switch in the "SWEET" or "UNSWEET" position)(LEFT or RIGHT on TB6/TB6Q)
7. Momentarily press the START switch.
8. After brew cycle has finished and tea no longer drips from the funnel tip, carefully remove the brew funnel and discard the used filter.

CAUTION - The funnel contains hot liquids. Remove funnel slowly.

9. Place the ON/OFF (UNSWEET/OFF/SWEET) (LEFT/OFF/RIGHT) switch in the "OFF" position to prevent a false start.
10. Fresh tea is available at the server faucet.

CLEANING

CAUTION - CLEAN AND SANITIZE YOUR ICED TEA BREWER DAILY

DAILY:

1. Remove, disassemble and thoroughly clean and sanitize the entire brew funnel. The funnel tip and screen must be free from any tea particles or residue. Reassemble the funnel.
2. Place the ON/OFF switch in the "OFF" position. 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.
3. Insert the delimiting spring into the sprayhead fitting until no more than two inches is visible and move it in and out 5 or 6 times. Reattach the sprayhead.
4. Wash the entire outside surface of the brewer (including the sprayhead panel) with a clean damp cloth.

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

WEEKLY:

1. Remove and thoroughly rinse the sprayhead. The holes must be open and clear of any mineral deposits. Reattach the sprayhead.

NOTE: Refer to the "Care and Cleaning" card (37244.0000) at <http://www.bunnomatic.com/pdfs/commercial/careclean/37244.0000.pdf> for detailed instructions on cleaning and sanitizing the brewer and dispensers.

AUTO SWEETENER CLEANING

1. Remove the connector off of the bag in a box.
2. Place the end in a bucket of hot water (120°-130°F)
3. Place an empty reservoir on the base under the dilution nozzle.
4. Set the selector switch to the "Sweetened" setting.
5. Press and release the "Start" switch.
6. Run three brew cycles in a row, emptying the reservoir after each cycle.
7. When the three cycles have been completed, hook the connector back up to the bag in a box system. (This will keep buildup from occurring in the system.)

This procedure should be performed weekly or as needed to keep the system clear.

TB3, TB3Q & TDO-4

DAILY BREWING & CLEANING INSTRUCTIONS

BREWING**STEP 1**

Begin each brew cycle with a clean, empty funnel and server.

**STEP 2**

Insert **one tea pouch** into the funnel.

**STEP 3**

Slide the loaded brew funnel into the funnel rails until it stops. Place the power switch in the ON position. Momentarily press and release the START switch.

**STEP 4**

When tea no longer drips from the funnel tip, carefully remove the brew funnel and discard the used tea pouch. Return the power switch to OFF to prevent a false start. Thoroughly clean and sanitize the brew funnel and funnel tip screen.

**STEP 5**

Fresh tea is available at the faucet. Drain the reservoir before starting another brew cycle.

CLEANING**STEP 1**

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.

**STEP 2**

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 with a sanitizer solution (75°F warm chlorine solution of at least 50-100 ppm).

**STEP 3**

Use a brush to thoroughly scrub the faucet body. (BOM #00674.0000)

**STEP 4**

Allow the parts to soak in a sanitizer solution for a minimum of ten minutes.

**STEP 5**

Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air dry over night.

DO NOT KEEP BREWED BEVERAGES OVERNIGHT

TB3, TB3Q & TDO-4

DAILY BREWING & CLEANING INSTRUCTIONS

CLEANING (Continued)



STEP 6

Thoroughly clean the entire inside surface of the dispenser and the faucet shank using a small brush (BOM #00674.0000) mild detergent and water solution. Thoroughly rinse the dispenser with clean water.



STEP 7

Prepare a sanitizer solution in a clean bucket (1/4 gallon). 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.



STEP 8

Pour a small amount of sanitizer solution into the dispenser. Use a small brush (BOM #00674.0000) to clean all the way through the faucet shank. Repeat several times.



STEP 9

Thoroughly rinse the dispenser with clean water.



STEP 10

Allow the dispenser to air dry over night



STEP 11

Assemble the faucet components and attach the faucet to the dispenser turning clockwise.



STEP 12

Once a week, fill the dispenser with a chlorine solution (75°F warm chlorine solution of at least 50-100 ppm).



STEP 13

Draw a small amount (2 oz.) of presoak through the faucet making contact with the faucet components. Allow the dispenser to soak over night. The next morning, perform the daily cleaning procedures on the faucet and dispenser.



STEP 14

Once a month, replace the faucet seat cup (B.O.M. #00600.0000). Discard the old seat cup.



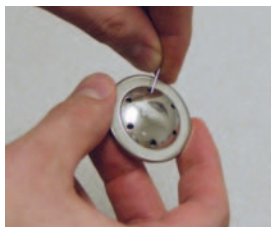
STEP 15

The faucet assembly (B.O.M. #03260.0001) can be ordered for replacement.



STEP 16

Clean and sanitize the brew funnel, funnel tip and screen assembly.



STEP 17

Remove and thoroughly rinse the sprayhead. The holes must be open and clear of any mineral deposits.



STEP 18

Wipe the sprayhead panel clean with a damp cloth.



STEP 19

Insert the deliming spring into the sprayhead tube until about an inch is visible and move it in and out five or six times. Insert the spring into the air vent hole in the sprayhead panel and move it in and out five or six times. Reinstall the sprayhead.



STEP 20

Wipe down the entire outside surface of the brewer with a clean damp cloth.