



INSTALLATION AND OPERATING GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070

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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 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-OMatic, 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.

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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 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.
- Appliances can be used by persons 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.
- 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.
- 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.

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.
- Machine rated IX P1.

INTRODUCTION

This equipment will store up-to six pounds of whole bean coffee in the hopper and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.

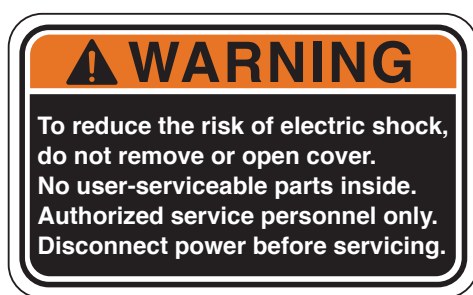
The grind is preset at the factory to drip specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

USER NOTICES

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



#05876.0000



#37881.0000



00824.0002



#20545.0000

ELECTRICAL REQUIREMENTS

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

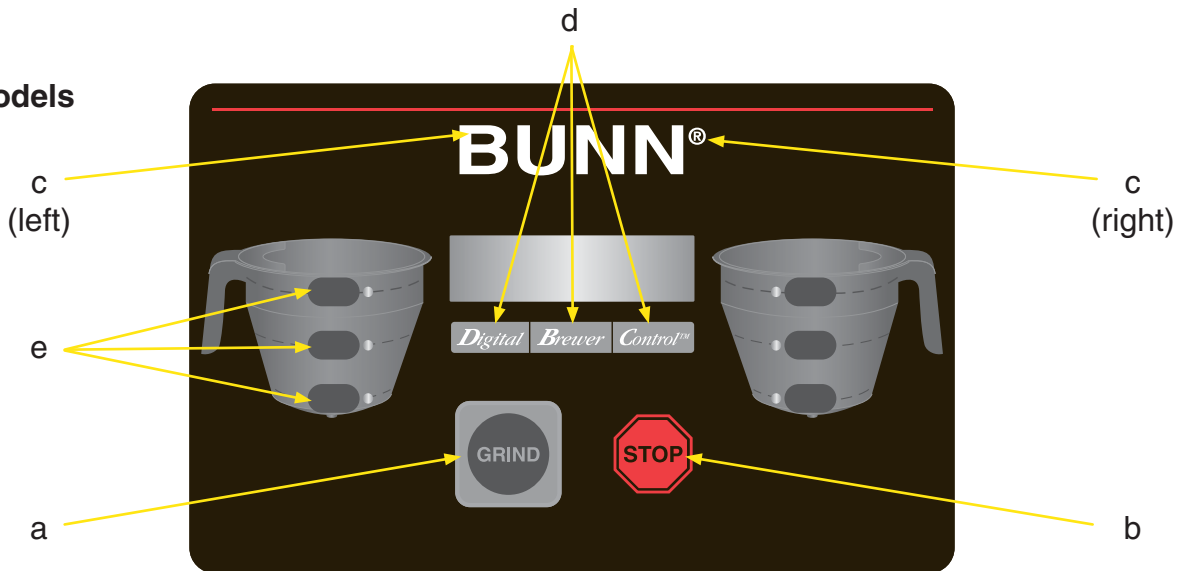
This grinder has an attached cordset and requires 2-wire, grounded service rated:

120 volts ac, 15 amp, single phase, 60 Hz, for domestic grinders.

220-240 volts ac, 10 amp, single phase, 50 Hz, for most international grinders.

OPERATING CONTROLS

Early Models



Grind Pad (a) – Pressing initiates a grind cycle.

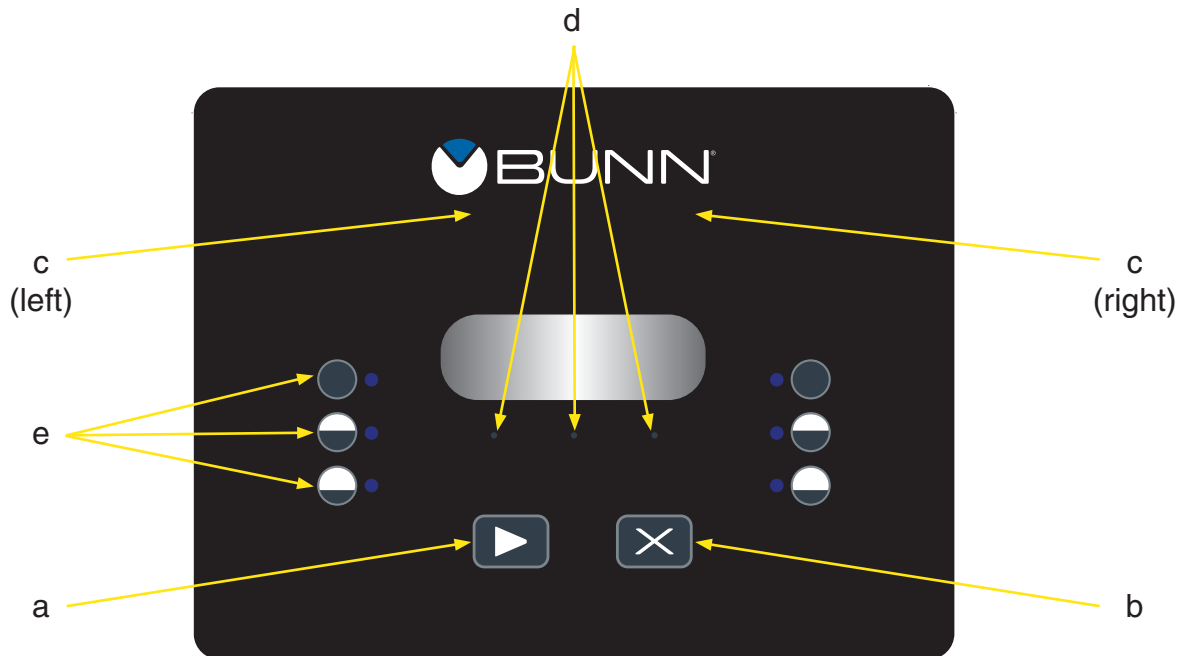
Stop Pad (b) – Pressing ends the operation of the grinder.

® Pads (c) – “Hidden” buttons used to navigate setup and programming menus.

Pads (d) – “Hidden” buttons used to navigate setup and programming menus.

Hopper/Batch Selector Pads (e) – Press button to select small, medium or large batch size.

- These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and the side from which to grind.



Grind Pad (a) – Pressing initiates a timed grind cycle.

Stop Pad (b) – Pressing ends the operation of the grinder.

Pads (c right) – Hold “Hidden” button 2 seconds to ENTER programming, then use to navigate setup and programming menus.

(c left) – Use “Hidden” button to navigate setup and programming menus.

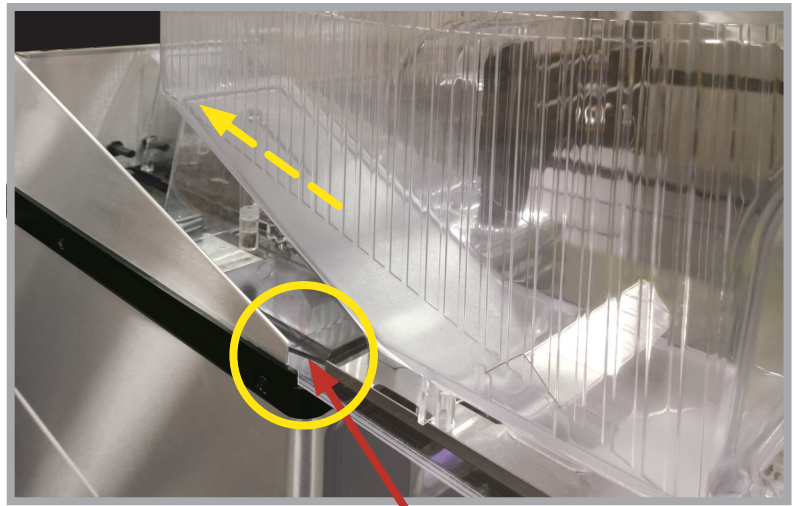
Pads (d) – “Hidden” buttons used to navigate setup and programming menus.

Hopper/Batch Selector Pads (e) – Press buttons to select small, medium or large batch size.

- These pads are located on the circles showing 1/3, 1/2 and full brews on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and the side from which to grind.

INITIAL SETUP

1. Grinder will not operate unless a hopper with a coffee name programmed into the chip is in place on the grinder.
2. Refer to Setup Menu “NAME HOPPER” (see page 10) to program hopper chip.
3. Remove top lid. Clear all foreign objects and shipping material from the hopper compartment.
4. Plug in the grinder. Place a hopper on top of the grinder with rear of hopper in front of metal gate and inside of center divider. Push hopper straight back until fully engaged on top of grinder. When hopper is fully engaged, LCD screen will display coffee name. To remove hopper, grasp handle and pull straight forward until rear of hopper is clear of metal gate, then remove.
5. Fill the hopper compartments with whole bean coffee. (Capacity 5+ pounds each). The grinder is now ready for use.



Align rear of hopper with rails on top of grinder for proper installation.

COFFEE GRINDING

1. Visually inspect the selected hopper for an ample supply of whole bean coffee.
2. Place a paper filter into the brew funnel. The filter must not be folded-over or tilted to one side.
3. Insert the funnel into the funnel rails and push until it stops.
4. Choose the batch size and side of grinder to use.
5. Press **GRIND**. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel. Pressing the **STOP** button will terminate a grind.
6. Remove the funnel from the grinder and level the bed of grounds by gently shaking.
7. The loaded funnel is now ready for use in any commercial drip coffee brewer according to the manufacturer's instructions.

PROGRAMMING

How to Access Programming

To enter programming mode, the home screen must be present on the display. Touch the area below the BUNN logo for 2 seconds. The "SELECT COFFEE" screen will appear on the display.



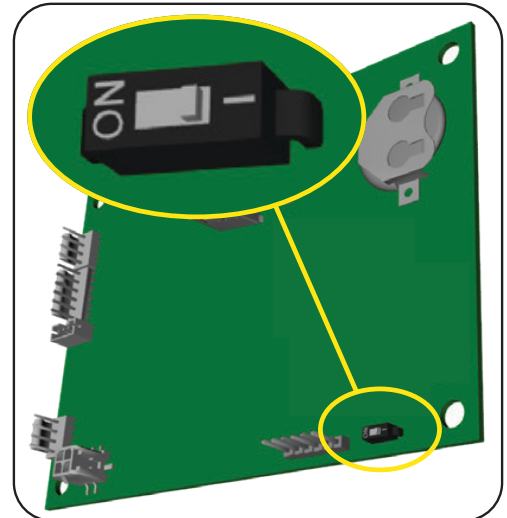
How to Navigate Programming

Once programming is accessed, use the left and right hidden switches to navigate through the list of menus.



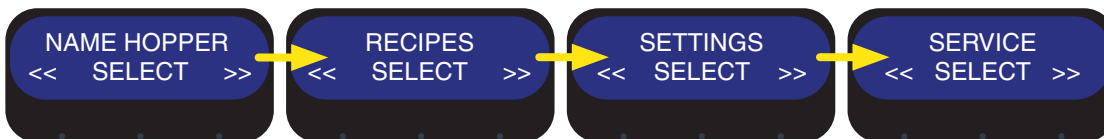
Programming Lockout

This switch is located on the control board located behind the membrane touch pad (user interface). The switch can be set to prevent access to the advanced programming settings of the grinder. Once all the settings are programmed, the operator can set the switch to the "ON" position to prohibit anyone from viewing and changing settings. The grinder must be powered down when setting the switch.



Programming Menus

The follow outlines the navigation flow of the main programming menus.

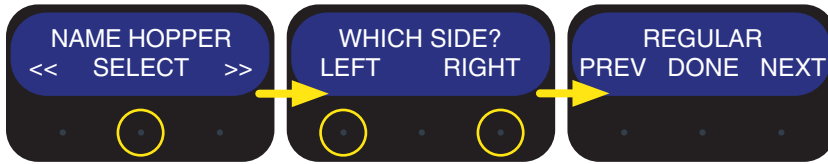


continued >

PROGRAMMING (continued)

Name Hopper

This option allows the operator to assign a recipe name to either hopper. Default hopper names are stored under this menu and can be changed.



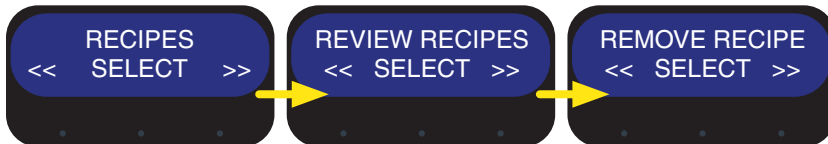
To assign a hopper name:

1. Ensure machine is powered on.
2. Access programming by pressing the right hidden button until the program menu appears.
3. The first screen should read “NAME HOPPER”. Press **SELECT** to enter this option.
4. The next screen will ask which side to name (left or right hopper). Select **LEFT** or **RIGHT**. You can always revisit this step to choose the other side to name at a later time.
5. The next screen will allow the operator to navigate through a list of default coffee names stored in the grinder. Use the buttons under the display to navigate. Once a name has been found, select **SAVE** to confirm the name.
6. The next screen will ask “Are you sure?”. Select **YES** to save the name.

NOTE: If the hopper wasn’t named when performing this procedure, ensure the hopper is properly installed on top of the grinder as described on page 6.

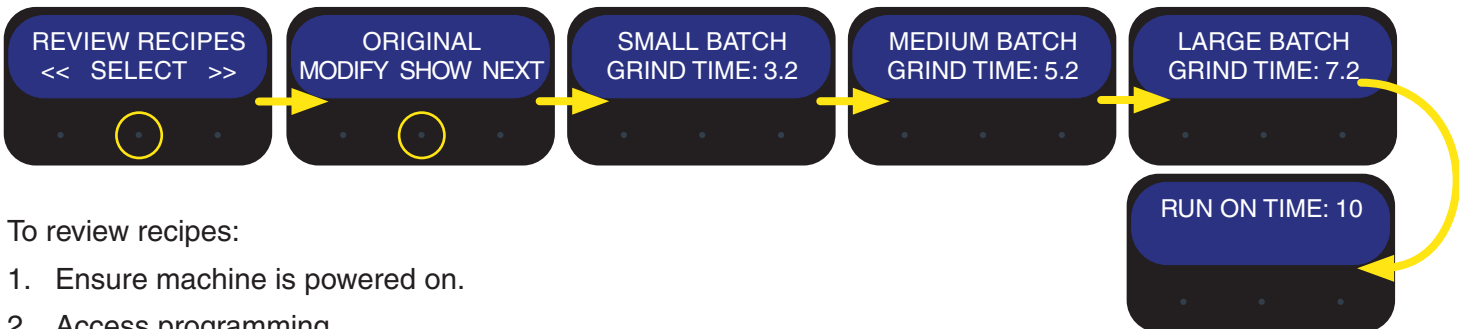
Recipe Menu

The following outlines the navigation flow for the RECIPE sub-menus.



Review Recipes

This option allows the operator to review recipes stored in programming.



To review recipes:

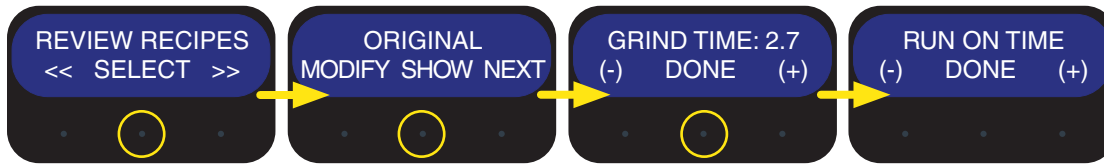
1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “NAME HOPPER”. Use the **right hidden button** to navigate to “RECIPES”.
4. At the “RECIPE” screen, press **SELECT**.
5. The next screen will read “REVIEW RECIPES”. Press **SELECT**.
6. Press **NEXT** to navigate to the recipe for review. If the recipe name is the first on the display, proceed to next step.
7. Select **SHOW**.
8. Grind Weight for each recipe and corresponding batch size will be displayed. Press the batch selector pads to view settings that pertain to the batch size.

[continued >](#)

PROGRAMMING (continued)

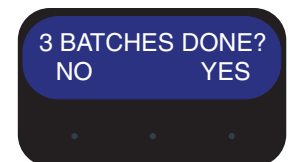
Modify Recipes

This option allows the operator to modify recipes stored in programming.



To modify recipes:

1. Ensure machine is powered on.
2. Access programming by pressing the **right hidden button** until the program menu appears.
3. The first screen should read “NAME HOPPER”. Use the **right hidden button** to navigate to “RECIPES”.
4. At the “RECIPE” screen, press **SELECT**.
5. The next screen will read “REVIEW RECIPES”. Press **SELECT**.
6. Press **NEXT** to navigate to the recipe to modify, if necessary.
7. Select **MODIFY**.
8. The first setting to appear when modifying recipes is Grind Time. Adjusting this value will affect the amount of coffee grounds being dispensed into the brew funnel. A longer grind time will increase the weight of coffee grounds dispensed into the brew funnel. A shorter grind time will decrease the weight of coffee grounds dispensed. Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting.
9. Use the **plus (+)** or **minus (-)** buttons under the display to increase or decrease the grind time.
10. Select **DONE** to proceed with the changes.
11. The next screen will ask “3 BATCHES DONE?”. If so, select **YES** to save the changes. Selecting **NO** will allow the operator to make more adjustments to the remaining batches for that particular recipe.
12. The next setting to appear when modifying recipes is Run Time. Adjusting this value will affect how long the grind motor continues to run after the slide gate closes. This time is set long enough to ensure that all the beans dropped into the grind chamber are ground and dispensed. A shorter grind time will decrease the weight of coffee grounds dispensed. Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting.
13. Use the **plus (+)** or **minus (-)** buttons under the display to increase or decrease the run time.
14. Select **DONE** to proceed with the changes.
15. The next screen will ask “3 BATCHES DONE?”. If so, select **YES** to save the changes. Selecting **NO** will allow the operator to make more adjustments to the remaining batches for that particular recipe.
16. Repeat steps to modify other recipes.



continued >

PROGRAMMING (continued)

Modify Recipes (continued)

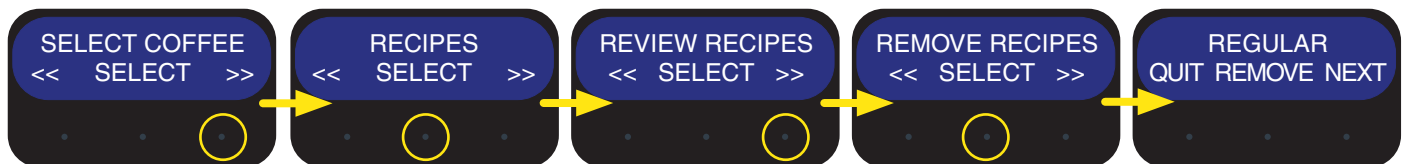
APPROXIMATE TIMER SETTINGS IN SECONDS+			
Weight (ounces)	Fine (7*)	Drip (8*)	Regular (12*)
1.5	0.5	0.5	0.5
1.75	0.7	0.6	0.6
2.0	1.0	0.8	0.8
2.25	1.4	1.4	1.2
2.5	1.9	1.8	1.6
2.75	2.4	2.2	2.0
3.0	2.9	2.7	2.5
3.25	3.3	3.1	2.9
4.0	4.8	4.4	4.0
6.0	8.6	7.9	7.5
8.0	12.0	11.5	10.9
10.0	15.7	15.1	14.1
12.0	19.6	18.5	17.5
14.0	23.5	22.0	20.9
16.0	27.0	25.3	24.3

* Hash mark settings. Refer to Burr Adjustment section.

+ These are approximate timer settings for regular roast coffee. Settings will vary with coffee types and roasts.

Remove Recipe

This option allows the operator to remove recipes stored in programming.

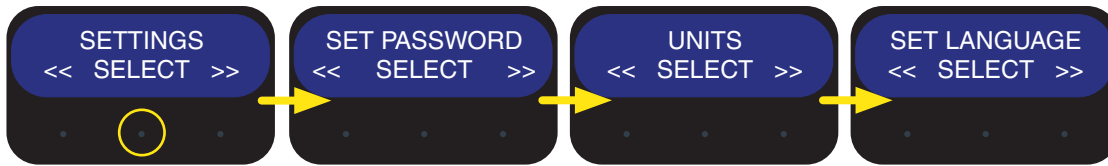


To remove a recipe:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "RECIPES".
4. At the "RECIPE" screen, press **SELECT**.
5. The next screen will read "REVIEW RECIPES". Select the **right hidden button** to navigate to "REMOVE RECIPES".
6. Press **SELECT**.
7. Press **NEXT** to navigate to the desired recipe to be removed, if necessary.
8. Select **REMOVE** to remove the desired recipe.

SETTINGS MENU

The following outlines the navigation flow for the SETTINGS sub-menus.

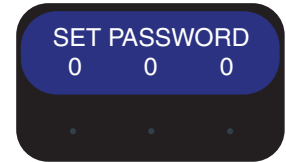


Set Password

This option allows the operator to set a password to protect software settings from being modified without authentication.

To set a password:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “SELECT COFFEE”. Use the **right hidden button** to navigate to “**SETTINGS**”.
4. At the “SETTINGS” screen, press **SELECT**.
5. The next screen will read “SET PASSWORD”. Press **SELECT**.
6. Use the buttons under the display to change the corresponding value.
7. When the password is set on the display, select the right hidden switch to proceed with the changes.

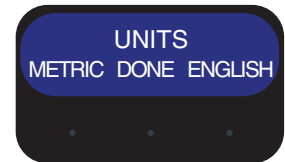


Set Units

This option allows the operator to change units of measurement on the LCD display.

To change the units:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “SELECT COFFEE”. Use the right hidden button to navigate to “SETTINGS”.
4. At the “SETTINGS” screen, press **SELECT**.
5. The next screen will read “SET PASSWORD”. Use the right hidden button to navigate to “UNITS”.
6. Press **SELECT**.
7. Use the left and right buttons under the display to change the units of measurement.

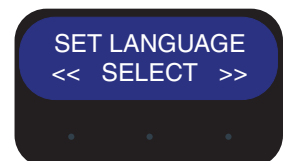


Set Language

This option allows the operator to change languages on the LCD display. English, Spanish, or French can be selected.

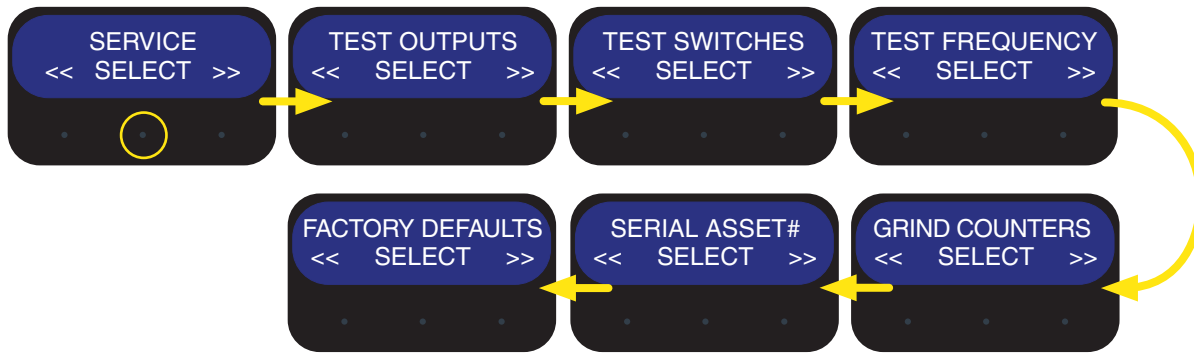
To change the language:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “SELECT COFFEE”. Use the right hidden button to navigate to “SETTINGS”.
4. At the “SETTINGS” screen, press **SELECT**.
5. The next screen will read “SET PASSWORD”. Select the right hidden button under the display.
6. The next screen will read “SET LANGUAGE”. Press **SELECT**.
7. Use the left and right buttons under the display to change the language.
8. When the language is set on the display, press **SELECT**.



SERVICE MENU

The follow outlines the navigation flow for the SERVICE sub-menus.



Test Outputs

Accessing “Test Outputs” will give you the option of turning On and Off the output voltage to the load component individually. A voltmeter can be used across the load component to measure the output voltage when commanded. This function is intended for qualified service technicians to use when diagnosing an issue.

To access Test Outputs:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “SELECT COFFEE”. Use the **right hidden button** to navigate to “SERVICE”.
4. At the “SERVICE” screen, press **SELECT**.
5. The next screen will read “TEST OUTPUTS”. Press **SELECT**.
6. Press **NEXT** to navigate to the component for testing. Activate/deactivate the component using the left and right hidden switches under the display.

Test Switches

Accessing “Test Switches” will give you the option of selecting the control switches individually and displaying the switch name on the display screen for switch recognition. Pressing the **right hidden button** under the BUNN logo button will exit the test mode.

To access Test Outputs:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read “SELECT COFFEE”. Use the **right hidden button** to navigate to “SERVICE”.
4. At the “SERVICE” screen, press **SELECT**.
5. The next screen will read “TEST OUTPUTS”. Press the **right hidden button** to navigate to “TEST SWITCHES”. Press **SELECT**.
6. Select any switch on the touch pad. The name of the switch will appear on the display, if working properly.
7. Press the **right hidden button** to exit.

SERVICE MENU (continued)

Test Frequency

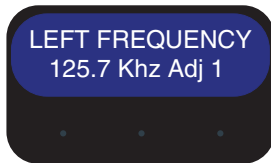
The menu screen is used to see and test the frequency value for the read/write coils that may or may not be on the equipment. The read/write capability operates between 124 to 127 Khz.

To access Test Frequency:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "SELECT". Use the **right hidden button** to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Select the **right hidden button** to navigate to "TEST FREQUENCY". Press **SELECT**.
6. Press the **right hidden button** to EXIT.



NOTE: When a hopper or Smart Funnel® is in place and detected, an asterisk (*) will appear next to the "Adj".



Left Frequency refers to the left bean hopper.



Center Frequency refers to the Smart Funnel®.



Right Frequency refers to the right bean hopper.

Grind Counters

This menu displays analytics in regards to total grinds, total grinds per batch or side, as well as flavor counts.

To access Grind Counters:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "NAME HOPPER". Use the right hidden button to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Select the right hidden switch to navigate to "GRIND COUNTERS". Press **SELECT**.
6. Use the right button under the display to navigate through the information presented on the display.

NOTE: The values displayed can be reset using the left hidden switch (reset).

Serial Asset Number

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

To access Serial Asset Number:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "NAME HOPPER". Use the right hidden button to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Select the right hidden button to navigate to "SERIAL ASSET NUMBER". Press **SELECT**.
6. The next screen to appear is "ENTER ASSET #". Use the left and right buttons under the display to change the values. Select **DONE** when complete.
7. The next screen to appear is "SERIAL-ASSET #". Use the left and right buttons under the display to change the values. Select the **DONE** when complete.

SERVICE MENU (continued)

Factory Defaults

This function allows the operator to reset the grinder to factory settings.

To access Factory Defaults:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "NAME HOPPER". Use the right hidden button to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Press the **right hidden button** to navigate to "Factory Defaults".
6. Press **SELECT** to enter this option.
7. The grinder should now be set to match the coffee names with the numbers on the chart below.

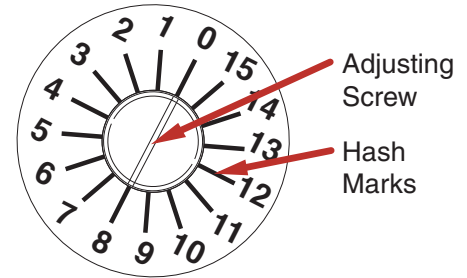
COFFEE CHART			
NUMBER	NAME	NUMBER	NAME
1	Regular	17	Light Roast
2	Decaf	18	Dark Roast
3	Colombian	19	Espresso
4	Colombia Supremo	20	Amaretto
5	Costa Rican	21	Hazelnut
6	Ethiopian	22	French Vanilla
7	Kona	23	Irish Creme
8	Kenya AA	24	Vanilla Nut
9	Sumatran	25	Caramel
10	French Roast	26	Raspberry
11	Italian Roast	27	Almond
12	Mocha Java	28	Dark Mountain Roast
13	House Blend	29	Classic Premium
14	Breakfast Blend	30	Special Blend
15	Jamaica Blue Mountain	31	Original
16	Guatemalan	32	Bold

ADJUSTMENTS

The grind can be set from very fine to very coarse. The amount may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments. A change in the burr adjustment will also change the amount dispensed. Any adjustment of the burrs should be followed by an adjustment of the timer.

Burr Adjustment

1. Remove the two screws from front control panel. Hang the panel under metal hooks at bottom of opening.
2. Enter the Service Menu “TEST OUTPUTS” - “GRIND MOTOR”. Turn grinder motor **ON**.
3. After all of the coffee in the grind chamber is used, slowly turn the adjusting screw in a clockwise direction until a metallic whine is heard due to the rubbing of the grinding burrs. (reverse the adjusting screw until the whining sound stops)
4. Turn plastic grind indicator until screw slot lines up with “0” on the indicator.
5. The following settings approximately correspond to the SCA recognized grinds. Coffee type, roast and other variables can also impact particle size. Turn the adjusting screw counterclockwise to the desired setting as noted below.



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

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

REGULAR (COARSE) GRIND: Rotate the adjusting screw 12 hash marks in a counterclockwise direction.

CLEANING

Weekly

Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.

6 Month

WARNING - Unplug the grinder before the removal of any panel or grind chamber-housing parts.

1. Empty all beans from hopper(s). Plug in the grinder; place an empty funnel with filter into the funnel rails. Press and release the “GRIND” button. Run a few cycles until all coffee in the grind chamber is dispensed and disconnect the grinder from the power source.

WARNING - Prior to cleaning the grind chamber, unplug the grinder.

2. Remove the funnel and filter and discard any remaining coffee grounds.
3. Remove the hoppers by sliding all the way forward.
4. Remove the hopper lid from the hopper.
5. Clean and sanitize the hoppers and lids. Care should be taken not to scratch the hoppers with any abrasive materials.

NOTE: Bunn-O-Matic recommends the 3-step method for cleaning and sanitizing the hoppers and lids. The 3-step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved **non-chlorine** sanitizer.

6. Remove the upper front inspection panel.
7. Remove the two screws holding the front cover to the burr housing. Carefully remove the burr housing front cover. Clean inside surface with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
8. Carefully remove the rotor cup, shear plate burr rotor and motor shaft extension from the grinder. Clean all parts with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
9. Clean the grind chamber with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
10. Reinstall the motor shaft extension, burr rotor, shear plate, rotor cup and front cover to the burr housing.
11. Reinstall the upper front inspection panel,
12. Refer to the “**Adjustment**” section of the Operating and Service manual for burr adjustments.
13. Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.
14. Replace the hoppers and fill with fresh whole bean coffee. Replace the hopper lids.

PREVENTIVE MAINTENANCE

BUNN recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician. For technical service, contact BUNN at 1-800-286-6070.

NOTE: Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

6 Month

Replace the dechaffer assembly.

05995.1000 Dechaffer Plate (package of 6)

1 Year

1. On grinders with slide plates, check the slide plates and clean.
2. Inspect and clean/replace burrs and grind chamber is necessary.
3. Adjust the burrs and grind time to your specifications for particulate size and throw weight.

UPDATE PROGRAMMING USING USB STICK

1. Press and hold right hidden button to enter setup menus (reference page 8 for steps). Scroll to “REVIEW RECIPES?” screen, and push the button under “YES”.

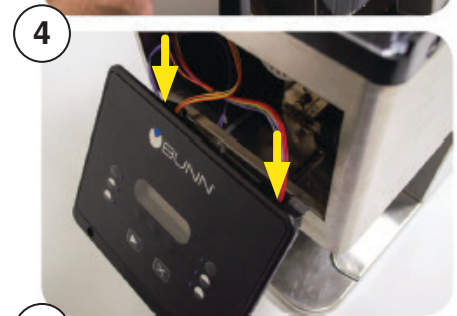
Then, scroll to each coffee name corresponding to the names on the hoppers being used, and press the button under “SHOW”.

NOTE: Record the grind times for each batch size of each coffee used, for later use.

2. Disconnect grinder from power source.
3. Remove two (2) screws holding control panel on the front of the grinder, and set screws aside.



4. Hang the control panel on the designated tab holders as shown.



5. Remove the protective cover on the USB port on the control board.



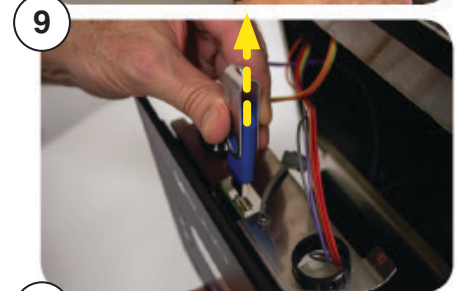
6. Insert the USB stick into the port.



7. Plug in the grinder. When prompted on the display to proceed with software update, select the right hidden switch under the display.

8. Allow time for the software update to finish.

9. When complete, remove the USB from the port.



10. Place the protective cover back onto the USB port on the control board.

11. Reinstall the control panel and secure using the two screws.



12. Power cycle the grinder, the new software version will display on the screen before initializing the home screen.

continued >

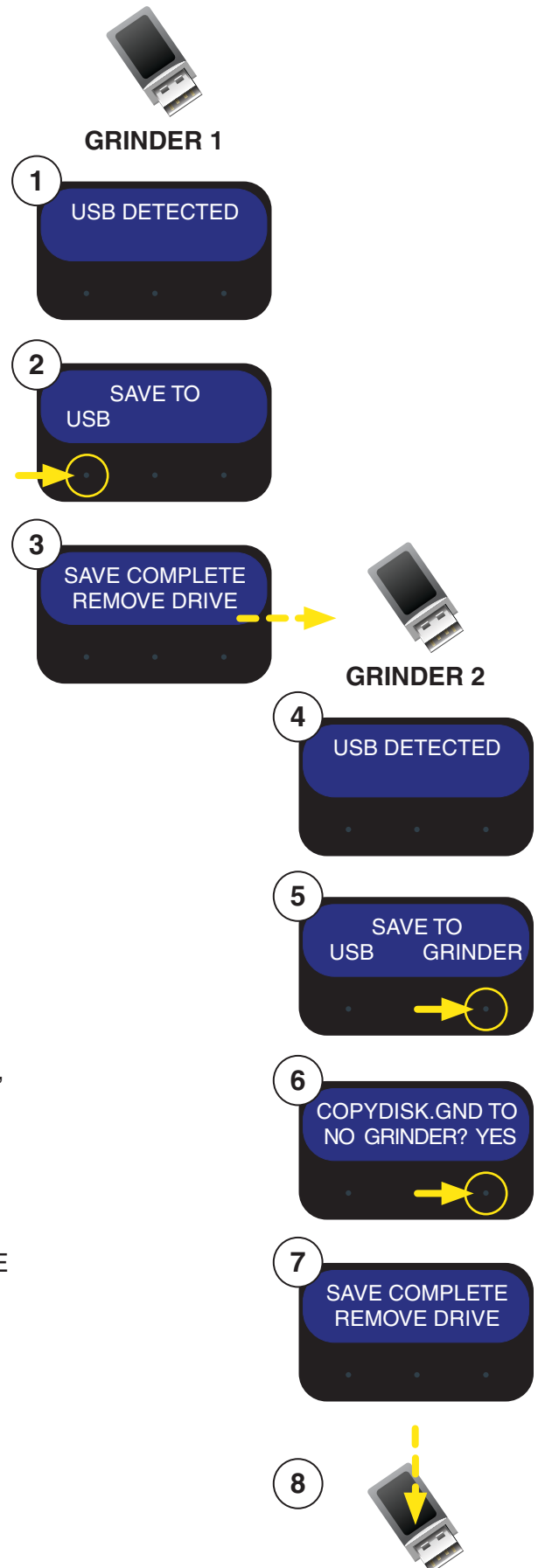
UPDATE PROGRAMMING USING USB STICK (continued)

Copy Settings From Machine To Machine

Procedure for copying settings from one grinder to another grinder of the same model.

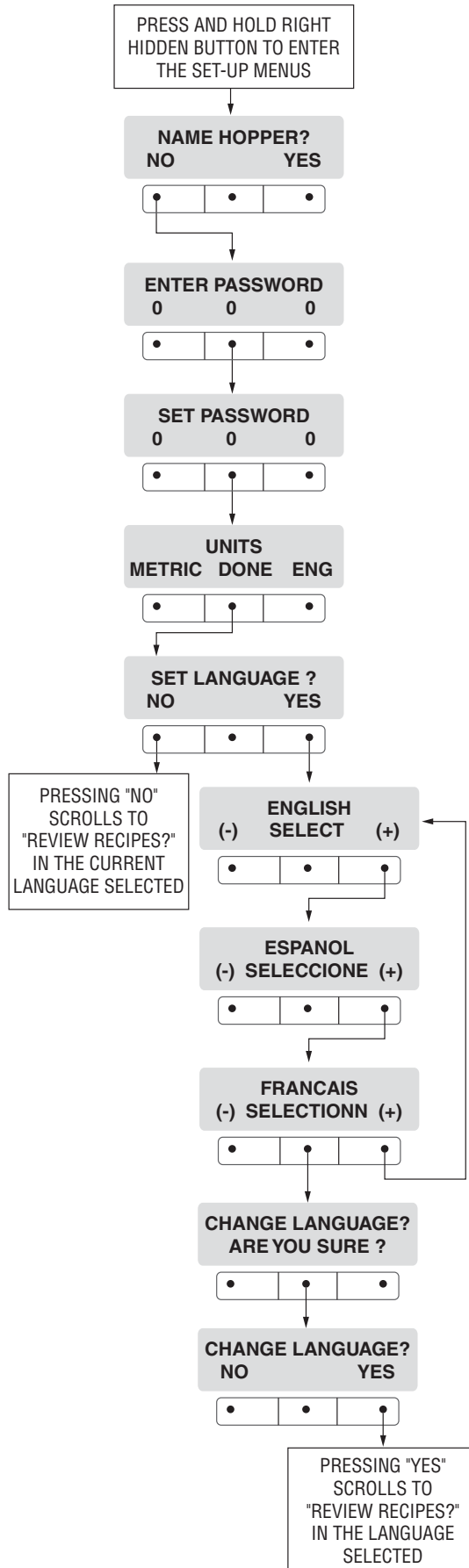
NOTE: See steps to access USB port on previous page.

1. Insert empty USB Flash Drive into grinder.
Screen should read "USB DETECTED"
2. Next, the screen will read "SAVE TO."
Select "USB" which will be the only option.
3. When finished the screen will read "SAVE COMPLETE REMOVE DRIVE."
Remove the flash drive.
4. When in front of the next grinder, insert USB Flash Drive into grinder.
The screen should then read "USB DETECTED"
5. Next, the screen will read "SAVE TO."
Select "GRINDER".
6. Next, screen will read "COPYDISK.GND TO GRINDER?"
Select "YES".
7. When completed the screen will read "SAVE COMPLETE REMOVE DRIVE."
8. Remove USB Flash Drive.



PROGRAMMING FLOW SCREENS (LEGACY SW) (continued)

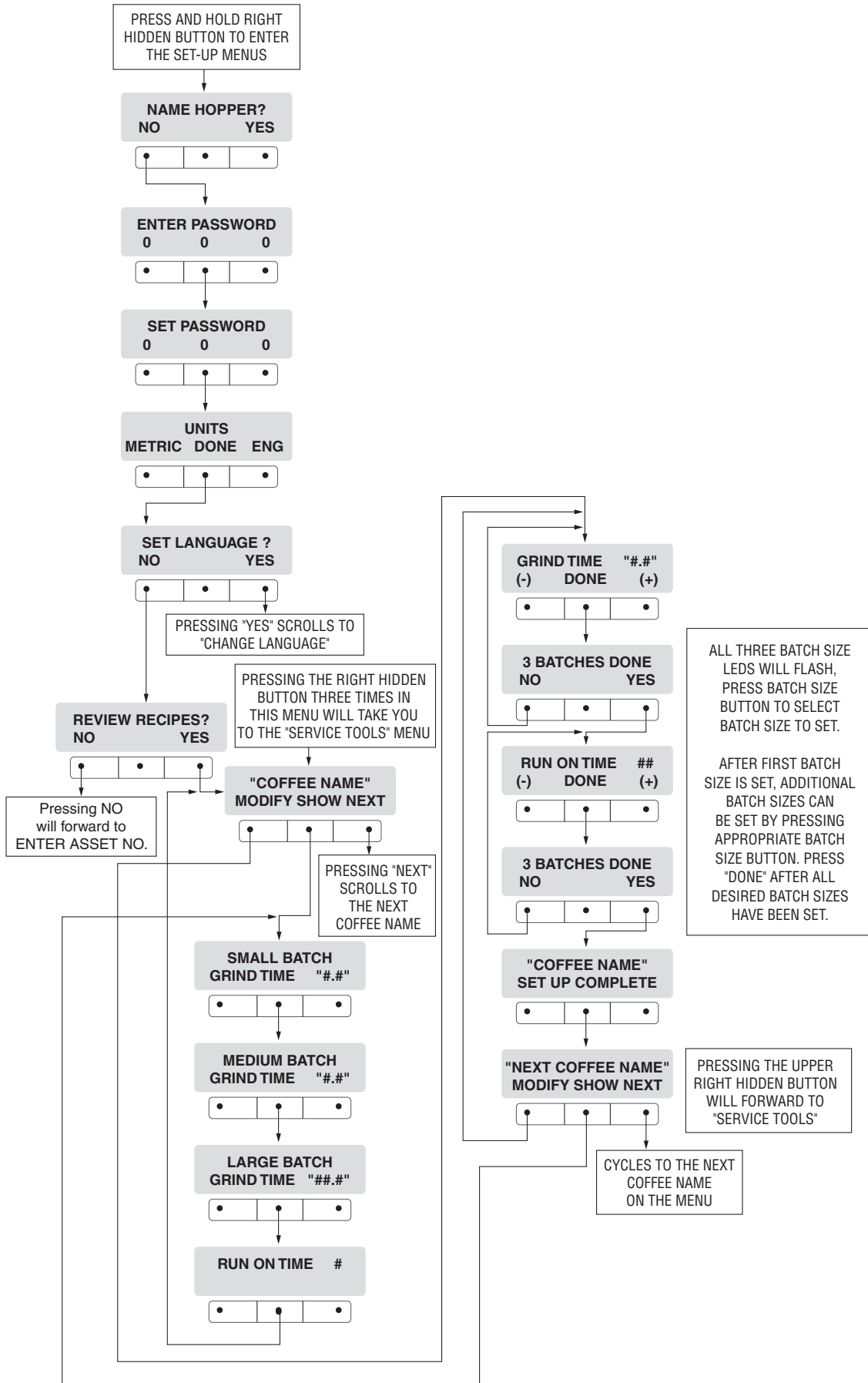
To Change Language



continued >

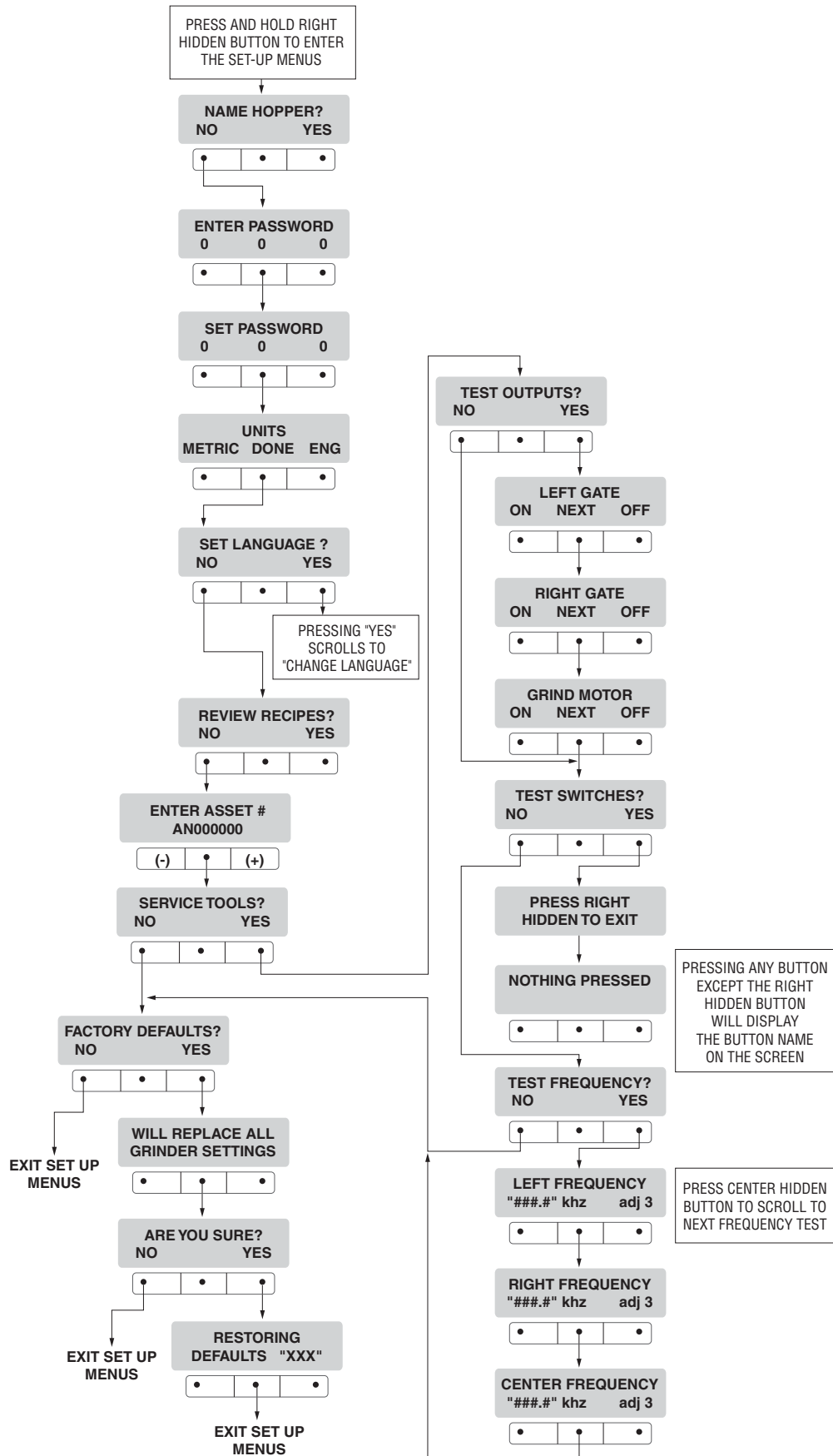
COMMUNICATING WITH GRINDER (LEGACY SW) (continued)

To Review Or Change Grind Time



COMMUNICATING WITH GRINDER (LEGACY SW) (continued)

To Restore Factory Defaults or Test Outputs and Switches



continued >

COMMUNICATING WITH GRINDER (LEGACY SW) (continued)

Entering A Coffee Name Using A Recipe Card

Press the **STOP** button and place the chip portion of the card under the sensor coil on the front of the grinder. The LCD display will enter the RECIPE CARD menu.

