

OPERATING CONTROLS

ON/LOWER SWITCH

Placing the "ON/LOWER" switch in the "OFF" (lower) position stops brewing. 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. Placing the switch in the "ON" (upper) position enables the brew circuit and on all (*except* APS/TC models) supplies power to the brew station warmer.

START SWITCH

Momentarily pressing and releasing the switch starts a brew cycle. **DO NOT HOLD START SWITCH.**

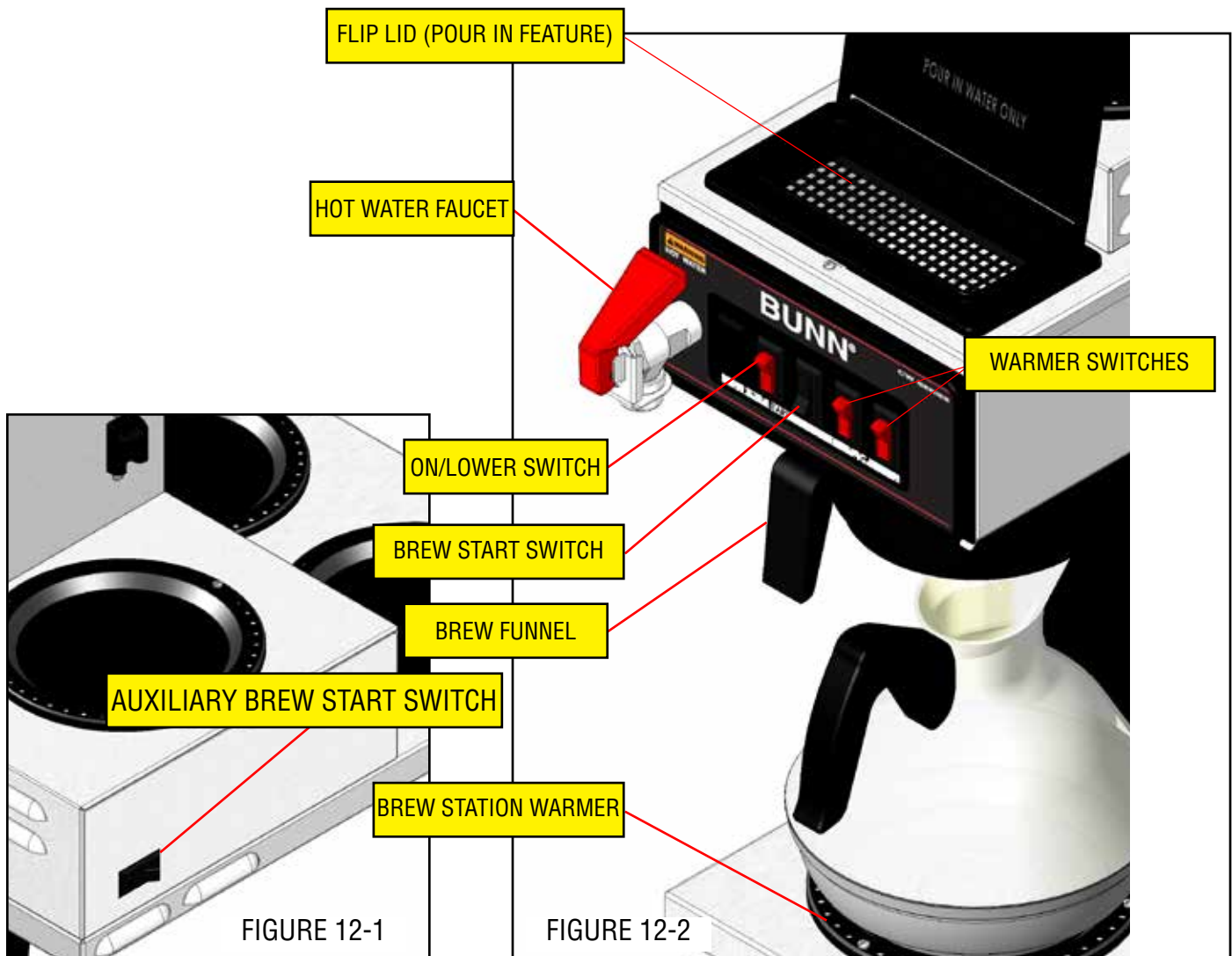
NOTE – The "ON/OFF" switch must be in the "ON" upper position to initiate and complete a brew cycle.

NOTE – Some TWINS are equipped with auxiliary brew start switches on each side of brewer. Use care not to place other items too close to start switches so they don't block or accidentally start a brew cycle! FIG 11-1

FLIP LID (POUR IN FEATURE)

Place server under brew funnel. Open flip lid to pour in (water only). **DO NOT POUR IN COFFEE!**

WARNING: DO NOT USE THE POUR IN FEATURE AND START SWITCH SIMULTANEOUSLY, OVER FLOWING OF HOT WATER WILL OCCUR!



OPERATING CONTROLS

MASTER ON/OFF SWITCH(S)

The master ON/OFF switch disables power the entire brewer (including tank heaters).

NOTE – TWINS with 2 power cords will have 2 power switches, (one left, one right).

TANK HEATER ON/OFF SWITCH(S)

The tank heater ON/OFF switch disables power to the tank heater circuits only. Power to brew timer and warmer circuits are not affected. All Twins have 2 tank heater switches. **NOTE:** Leaving the tank heater switch(s) off will result in brewing with cold water.

LATE MODEL SWITCHS

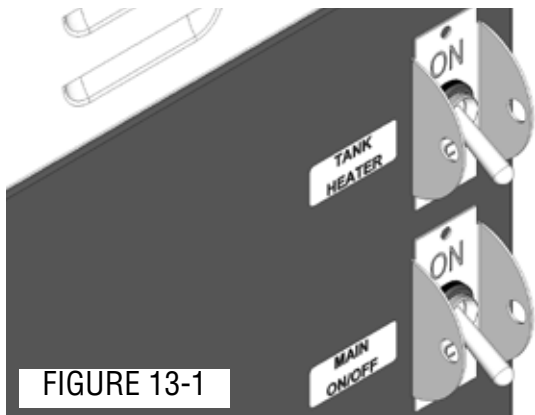


FIGURE 13-1

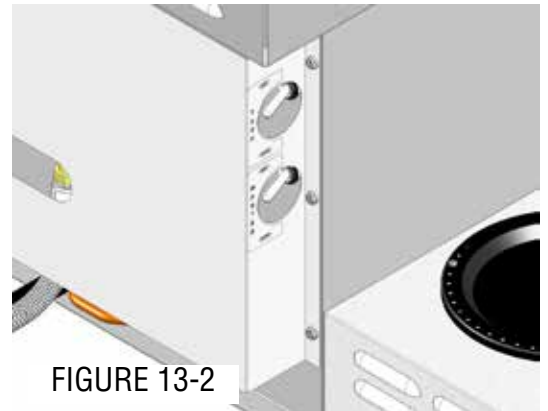


FIGURE 13-2

EARLY MODEL SWITCHS

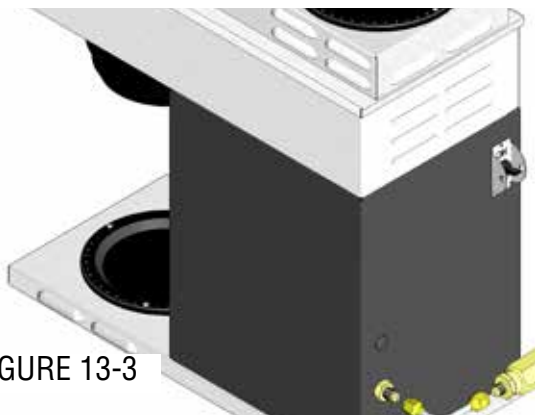


FIGURE 13-3



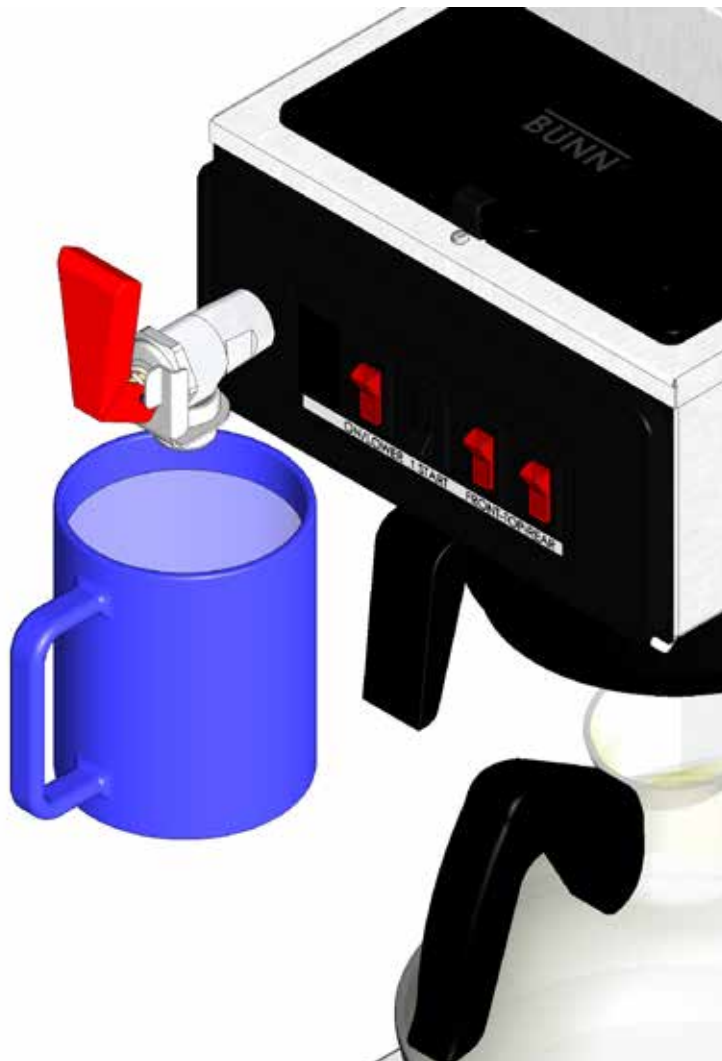
FIGURE 13-4

COFFEE BREWING

1. Insert a BUNN® filter into the funnel.
2. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
3. Slide the funnel into the funnel rails.
4. Place an empty dispenser beneath the funnel.
5. Place the "ON/OFF" switch in the "ON" upper position. Momentarily press and release the start switch.
6. When brewing is completed, simply discard the grounds and filter.

HOT WATER FAUCET

The hot water faucet may be used to dispense a cup of hot water at any time. Not intended for filling carafes, pitchers, etc. Attempting to dispense more than 8-10 ounces will result in cool water. **NOTE** – Faucet will not work with the pour in feature, brewer must be plumbed to a working water supply line.



CLEANING

1. The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment. *Use care when cleaning around the heater switch with a cloth, so as not to accidentally turn off the tank heater!*
2. Clean out the sprayhead holes. A properly cleaned sprayhead will leave a dimple in the bed of coffee grounds for each hole. Example: 6 holes = 6 dimples. FIG 15-1/2
3. With the sprayhead removed, insert the delimiting spring (provided) all the way into the sprayhead tube. When inserted properly, no more than two inches of spring should be visible. Saw back and forth five or six times. FIG 15-3. **NOTE** – In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.
4. The faucet aerator may be removed for cleaning. Unscrew aerator assembly (counterclockwise from bottom) FIG 15-5

WARNING: DO NOT ATTEMPT TO DISASSEMBLE REMAINDER OF FAUCET ASSEMBLY UNTIL BREWER IS DISCONNECTED FROM WATER LINE.



FIG 15-1

Normal pattern



FIG 15-2

Plugged Sprayhead Hole



FIG 15-3

Clean Sprayhead Holes

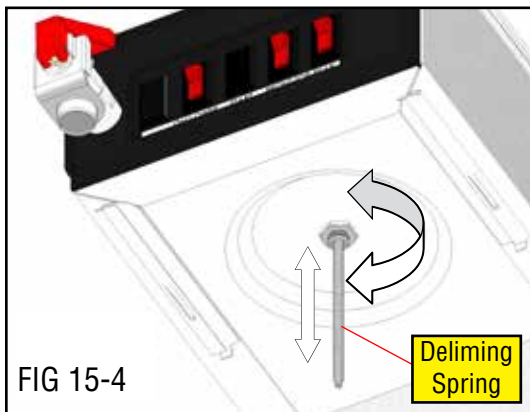


FIG 15-4

Twist delimiting spring while pushing in

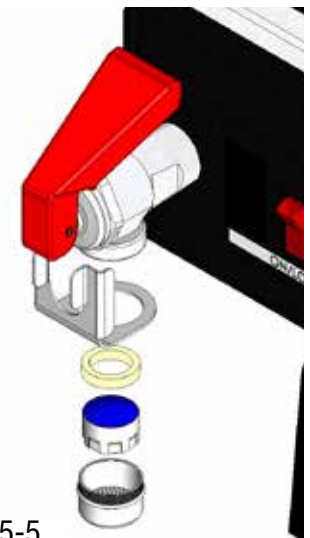


FIG 15-5

Aerator disassembly

TROUBLESHOOTING

A troubleshooting guide is provided to suggest probable causes and remedies for the most likely problems encountered. If the problem remains after exhausting the troubleshooting steps, contact the Bunn-O-Matic Technical Service Department.

- Inspection, testing, and repair of electrical equipment should be performed only by qualified service personnel.
- All electronic components have 120 volt ac and low voltage dc potential on their terminals. Shorting of terminals or the application of external voltages may result in board failure.
- Intermittent operation of electronic circuit boards is unlikely. Board failure will normally be permanent. If an intermittent condition is encountered, the cause will likely be a switch contact or a loose connection at a terminal or crimp.
- Solenoid removal requires interrupting the water supply to the valve. Damage may result if solenoids are energized for more than ten minutes without a supply of water.
- The use of two wrenches is recommended whenever plumbing fittings are tightened or loosened. This will help to avoid twists and kinks in the tubing.
- Make certain that all plumbing connections are sealed and electrical connections tight and isolated.
- This brewer is heated at all times. Keep away from combustibles.

- WARNING** –
- Exercise extreme caution when servicing electrical equipment.
 - Unplug the brewer when servicing, except when electrical tests are specified.
 - Follow recommended service procedures
 - Replace all protective shields or safety notices

PROBLEM	PROBABLE CAUSE	REMEDY
Brew cycle will not start	1. ON/LOWER Switch is off.	Turn on switch.
	2. No power	(A) Turn on main power switch. (B) Check that the power cord is securely plugged into outlet. (C) Check circuit breakers or fuses.
	3. No water	(A) Water lines and valves to the brewer must be open. (B) Check for plugged water filter
Water is not hot	1. Heater switch turned off.	Turn on switch
Inconsistent beverage level	1. Lime Build-up	(A) Use deliming spring. (B) Clean sprayhead. (Page 11)
	2. Water Pressure fluctuating.	Have a pressure regulator Installed.
Consistently low or high beverage level.	1. Timer adjustment.	Adjust timer (Page 10)

TROUBLESHOOTING (cont.)

PROBLEM	PROBABLE CAUSE	REMEDY
Spitting or excessive steaming	1. Lime Build-up	(A) Use deliming spring. (B) Clean sprayhead. (Page 11)
Dripping from sprayhead	1. Syphon System	The brewer must be level or slightly lower in front to syphon properly.
Brew cycle starts when ON/ LOWER Switch is turned on.	Auxiliary brew start switch on TWINS inadvertently activated.	Move objects away from brewer.
Weak beverage	1. Filter Type	BUNN® paper filters must be used for proper extraction.
	2. Coffee Grind	A fine or drip grind must be used for proper extraction.
	3. Sprayhead	A clean spray-head must be used for proper extraction.
	4. Funnel Loading	The BUNN® paper filter must be centered in the funnel and the bed of ground leveled by gentle shaking.
	5. Water Temperature	Place an empty funnel on an empty dispenser beneath the sprayhead. Initiate a brew cycle and check the water temperature immediately below the sprayhead with a thermometer. The reading should not be less than 195°F (76°C). Adjust the control thermostat to increase the water temperature. Replace if necessary.
Dry coffee grounds remain in the funnel	1. Funnel Loading	The BUNN® paper filter must be centered in the funnel and the bed of grounds leveled by gently shaking.
	2. Sprayhead	A clean spray-head must be used for proper extraction.