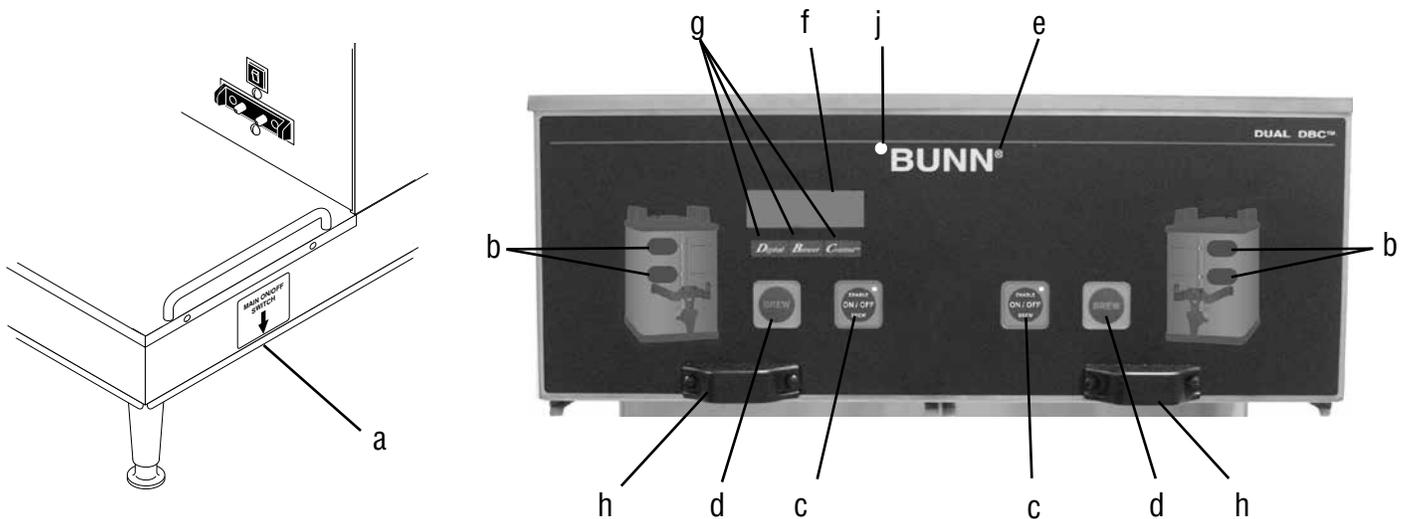


## OPERATING CONTROLS



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### (a) MAIN ON/OFF SWITCH

This switch, located under the brewer behind the right front leg, turns power on and off to all components in the brewer.

### (b) BATCH SELECTOR SWITCHES

Pressing the switch corresponding to the Small, or Large batch selects the amount of coffee to be brewed. 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.

### (c) ON/OFF SWITCH (ENABLE BREW)

Pressing the ON/OFF switch alternately turns the brewing side on and off. Pressing this switch during the brew cycle will interrupt the brew cycle, stopping the flow of water. Pressing this switch during the programming of the brewer will exit the setup and return to the main screen.

### (d) BREW SWITCH

Momentarily pressing and releasing this switch begins a brew cycle.

### (e) PROGRAM SWITCH

Pressing and holding the upper right hidden switch allows entry to the programming menus. Pressing and releasing the switch steps through each function screen during programming.

### (f) FUNCTION SCREEN

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

### (g) FUNCTION SCREEN SWITCHES

These are the hidden switches which are used to program the brewer.

### (h) FUNNEL SENSING COILS

These are used to "receive" information from the Smart Funnel handle (coffee name and batch size), and also from **RECIPE CARDS**.

### (j) SCROLL BACKWARDS

The upper left hidden switch can be used to scroll backwards through the function list.

## TEMPERATURE SELECTION (cont)

### SET READY - Range: 165°F (73.9°C) to 203°F (95°C)

This function allows the operator to set the minimum temperature allowable to start a brew cycle. The range can be from 185°F (73.9°C) to within 2°F (-1.7°C) of the **SET TEMP**. The water must be at the **SET READY** temperature or higher for the display to indicate **READY TO BREW**. If brew lockout is enabled, the brewing process will not start below this **READY** temperature.

**NOTE:** The upper limit for SET READY temperature is 2°F (-1.7°C) less than the water temperature (SET TEMP) setting.



### Procedure to set ready temperature:

1. Press and hold upper right hidden switch until the display reads **SELECT RECIPE**. Release switch. Continue to press and release switch until the display reads **SET READY**.
2. To adjust the ready temperature, press the **(-)** button to decrease, or **(+)** to increase the ready temperature.
3. When finished, press and release **DONE** to save the new setting, exit the **SET READY** function and advance to the next function screen, **REFILL**. Another alternative is to press and release the ON/OFF switch (either on DUAL brewers) located on the front switch panel to exit the **SET READY** function and return to the **MAIN SCREEN**.

## COFFEE BREWING

1. Insert a BUNN filter into the Funnel.
2. If a grinder is not used to obtain the coffee grounds, pour the proper amount of fresh coffee grounds into the funnel and level by gently shaking. Slide the funnel into the funnel rails and select batch size. Proceed to step 5.
3. If a G9-2T DBC or MHG grinder is used with a compatible Smart Funnel, select the desired batch size on the grinder. Grind the selected amount of fresh coffee into funnel and level grounds by gently shaking. It is not necessary to select a size on the brewer.
4. Slide the funnel into the funnel rails. The brewer will read the size ground through the chip in the funnel handle and will automatically select the correct size to brew.
5. Place an empty server under the funnel.
6. The ENABLE BREW switch must be ON. Momentarily press and release the "BREW" switch. There may be certain situations in which the brew cycle will not begin when the brew switch is pressed:
  - a) **BREW TEMPERATURE TOO LOW** - wait until heated or cancel **BREW LOCKOUT** option.
  - b) **FUNNEL NOT IN PLACE** (or using a standard brew funnel) - cancel **FUNNEL DETECT** option.
  - c) **CHECK FUNNEL** - remove funnel, empty previously brewed grounds and grind a new batch into funnel.
  - d) **SERVER NOT IN PLACE** - place Soft Heat Server, or cancel **SERVER DETECT** option.
7. If none of the above messages are displayed, the display will read **NOW BREWING** and the time remaining in the brew cycle. Arrows will point to the side which is brewing. If both sides are brewing simultaneously, the arrows will alternate from left to right on the display.
8. Following the BREW will be a countdown of **DRIPPING** time which shows the time remaining until the funnel lock will release. Discard the grounds and filter only after visible dripping stops.

## CLEANING

1. The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.
2. Check and clean the sprayhead. Use the pointed end of sprayhead cleaning tool (#38227.0000) to remove any mineral deposits from the sprayhead holes.
3. Insert the long end of sprayhead cleaning tool into the sprayhead fitting, and rotate several times to remove any mineral deposits from the fitting.
4. Insert the short end of sprayhead cleaning tool into the bypass fitting, and rotate several times to remove any mineral deposits from the fitting.

**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.