

BLOOMFIELD INDUSTRIES

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St. Louis, MO 63143
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www.wellsbloomfield.com



Model 9221 Dual Satellite Brewer

**OWNERS MANUAL
for**

**SS2 - SERIES
DUAL SATELLITE
COFFEE BREWER
with
ELECTRO-MECHANICAL
CONTROL
and
EXTERNALLY HEATED
SATELLITE SERVERS**

**MODEL:
9221**

Includes:

**Installation
Operation
Use & Care
Servicing Instructions**

WARRANTY STATEMENT

All electrical equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or eighteen (18) months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that:

- a. airpots carry a 30 day parts warranty only.
- b. dispensers; i.e., tea and coffee carry a 90 days parts warranty only, excludes decanters.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

WELLS BLOOMFIELD, LLC SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service. The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Bloomfield Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

Service Parts Department
Wells Bloomfield, LLC

10 Sunnen Drive, St. Louis, MO 63143

Phone: (314) 678-6336... Fax: (314) 781-2714

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates; conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty.**
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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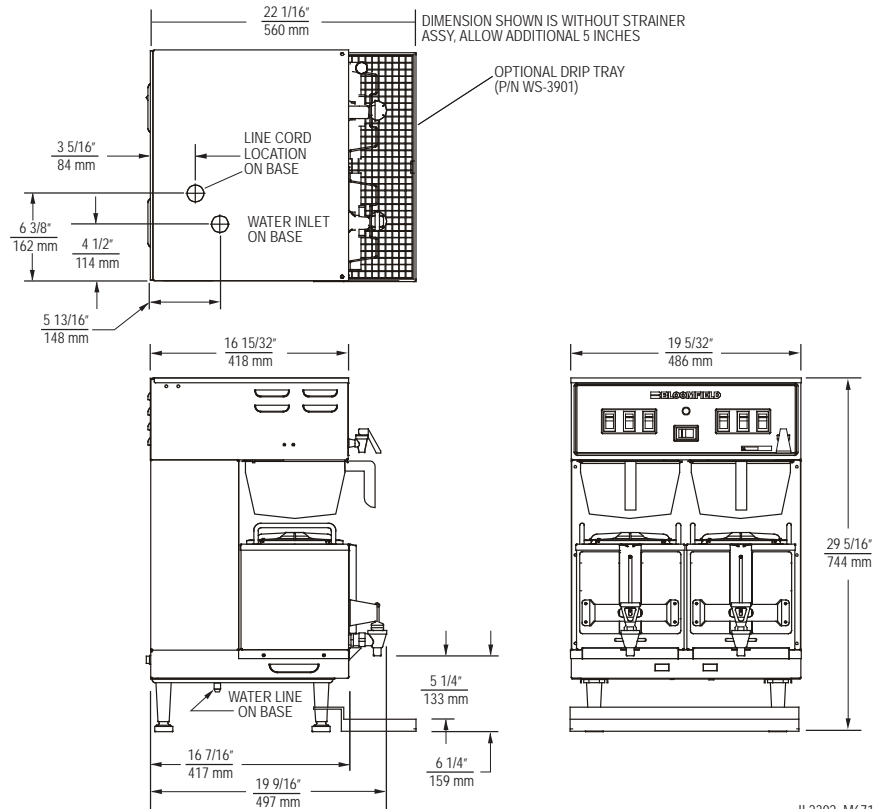
Thank You for purchasing this Wells Bloomfield appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use, care for and maintain or repair the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS 60 Hz 1ø	WATTS	AMPS	POWER CORD
9221	120/208-240V	4700/6250	23/26A	Requires 3-wire (L1, L2, N plus Gnd) cord - not provided



IL2302, M671

FEATURES AND OPERATING CONTROLS

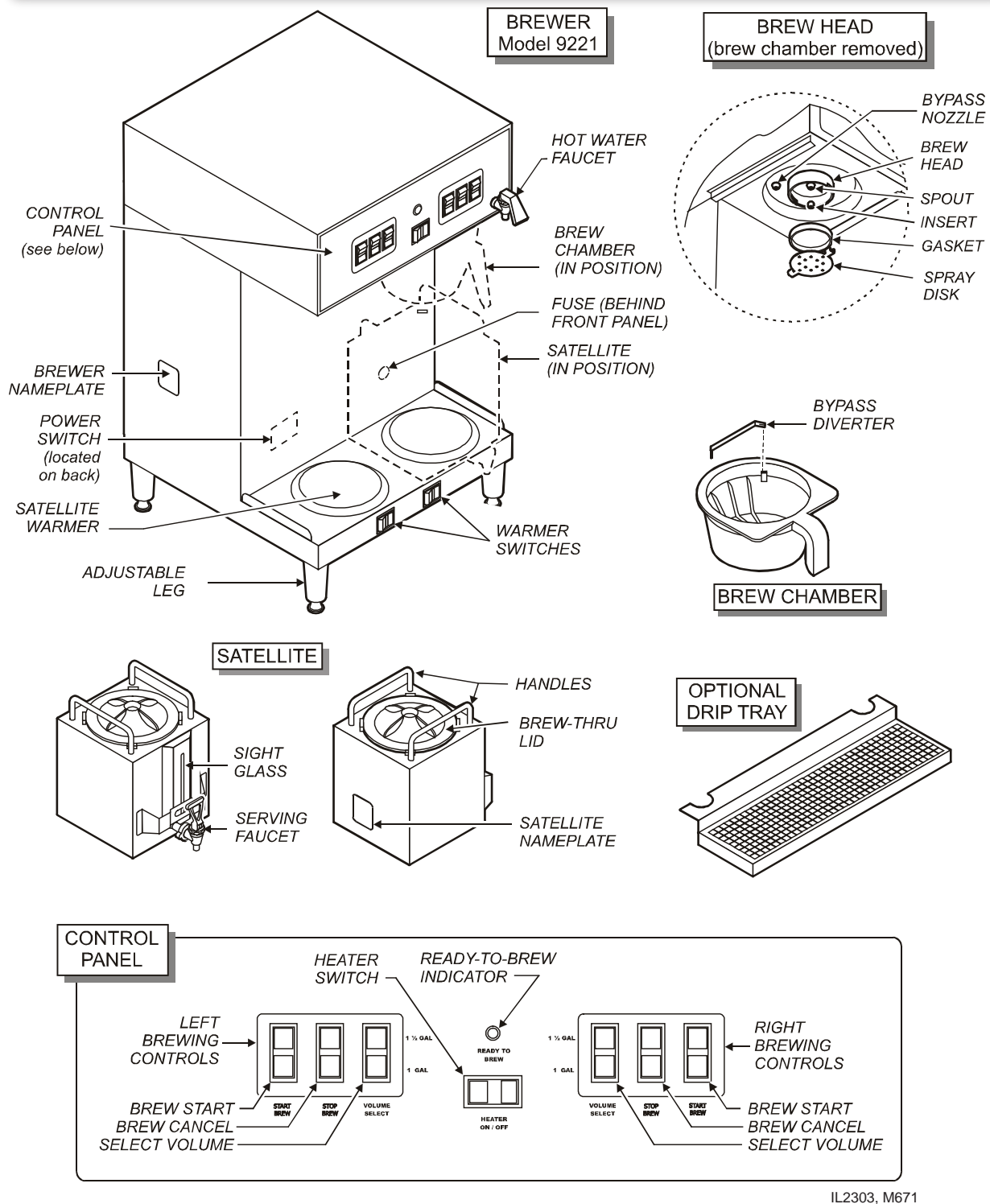


Fig 1. SS-2 Satellite Brewing System Features & Operating Controls

FEATURES AND OPERATING CONTROLS (continued)

Brewer

Adjustable Legs	Allows brewer to be leveled. Also allow clearance for cleaning underneath brewer.
Brewing Controls	Start or stop brew and select brew volume. Right and left section are independent.
Bypass Nozzle	Dilution water flows into brew chamber channel from here. Dilution water DOES NOT flow through the coffee grounds.
Heater Switch	Turns power to tank heater <i>ON</i> or <i>OFF</i> .
Hot Water Faucet	Hot water dispensed here.
Nameplate	Lists manufacturer, model and serial number. Also lists voltage and wattage rating of brewer.
Ready-To-Brew Light	Glowes when the tank water is up to temperature.
System Switch (not shown)	Located on lower right rear of brewer. Turns main power to brewer <i>ON</i> or <i>OFF</i> .
Satellite Locator/Warmer	Positions externally heated satellite on brewer. Maintains temperature of product in satellite.
Warmer Switches	Control individual warmers for externally heated satellite.

Brew Chamber

Brew Chamber	Holds coffee grounds during brew cycle.
Bypass Diverter	Forms dilution flow channel by holding filter clear of the brew chamber wall.

Satellite

Brew-Thru Lid	Allows entry of brewed coffee and dilution water into satellite. Minimizes splashing in the event satellite is tipped.
Handles	Allow the satellite to be safely carried.
Nameplate	Lists manufacturer, model and serial number. Also lists voltage and wattage rating of satellite.
Serving Faucet	Fresh coffee dispensed from satellite here.
Sight Glass	Check the level of coffee remaining here.

Drip Tray (optional)

Optional drip tray catches drips and spills from serving faucet. Easily removed for cleaning.

GENERAL INFORMATION AND PRECAUTIONS



WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel that requires the use of tools. Failure to follow this warning can result in severe electrical shock.



CAUTION: BURN HAZARD

Surfaces of this brewer can be hot and can cause burns on contact.

This appliance is intended for use in commercial establishments only.

This appliance is intended to brew hot beverage, specifically coffee, for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Surfaces of the brewer, brew basket and satellite can be hot to the touch, and may cause burns on contact.

Disconnect the brewer from electrical power before performing any maintenance or servicing.

DO NOT submerge satellites in water.

DO NOT splash or pour water over, onto or into any controls, control panel or wiring.



Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

AGENCY APPROVAL INFORMATION



This dual satellite brewing system is  listed under E9253 and  listed under E9253.

This dual satellite brewing system meets NSF Standard 4 only when installed and maintained per the instructions in this manual.

INSTALLATION INSTRUCTIONS

INSTALL LEGS

The brewer is provided with 4" adjustable legs and rubber feet. Be sure the legs are securely screwed into the base of the brewer, and that the rubber feet are properly installed.

LEVEL THE UNIT

The adjustable legs allow the brewer to be leveled. Set the brewer in its ultimate operating location and check for level with a spirit level. Adjust the brewer for level from front-to-rear, and from side-to-side. Be sure all four feet rest firmly on the counter.

PLUMBER'S INSTALLATION INSTRUCTIONS

IMPORTANT:

This equipment must be installed in accordance with the Basic Plumbing Code of the Building Officials and Code Administrators International (BOCA), and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). Also, this equipment installation must comply with all local plumbing codes and ordinances.

IMPORTANT:

Brewer must be installed on a water line with a full-flow pressure between 20 psi and 90 psi.

NOTE: If water pressure varies greatly, or exceeds 90 psi at any time, a water pressure regulator must be installed. Plumbing installer must supply the regulator.

Brewer must be connected to a potable water supply. Bloomfield recommends not less than 1/4" copper tubing for installations of 12' or less, and not less than 3/8" copper tubing for installations exceeding 12'. Brewer must be connected to a COLD water line.

NOTE: DO NOT use a saddle tap for this water line connection.

A shut-off valve must be installed between the main water supply and the brewer. Plumbing installer must supply the shut-off valve. A 1/4-turn ball valve is recommended.

Bloomfield highly recommends the use of the provided water strainer to help prevent deposits in the brewing system.

Flush the water line before connecting to the brewer.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

Brewer requires a dedicated single-phase circuit:

Model 9221 120/208-240 Volt AC, 60 Hz 30 Amp circuit
3-Wire (L1, L2, N plus Gnd)

NOTE:

To enable the installer to make a quality installation and to minimize installation time, these tests and suggestions should be completed before the actual installation is begun.



CAUTION: UNSTABLE EQUIPMENT HAZARD

Rubber feet must be installed on each leg of the brewer. Legs must be adjusted so that all four feet rest firmly on the counter. Failure to properly install the feet can result in movement of the brewer, which can cause personal injury and/or damage to the brewer.

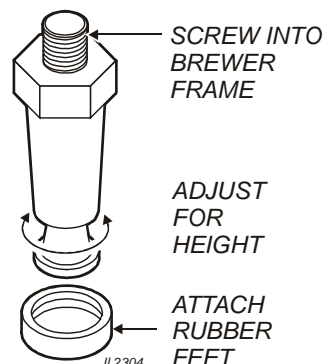


Fig. 2 Adjustable Legs



CAUTION: SHOCK HAZARD

Brewer must be properly grounded to a reliable earth ground to prevent possible shock hazard. Do not assume a plumbing line will provide such a ground. Electrical shock may cause serious injury.

INSTALLATION INSTRUCTIONS (continued)

IMPORTANT:

Initial set-up must be performed by a qualified installer or qualified service technician. Improper set-up will damage the brewer and void the warranty.

IMPORTANT:

Complete water line installation before connecting brewer to electrical power.

MAKE SURE THE FRONT PANEL "HEATER ON/OFF" SWITCH IS IN THE OFF POSITION BEFORE CONNECTING BREWER TO ELECTRICAL POWER.

DO NOT turn the HEATER ON/OFF switch on until the water tank is filled. Heating elements must be completely submerged in water at all times. Damage to the brewer caused by operating the heating elements dry is NOT covered by warranty.

NOTE: Brewer will not operate unless the appropriate WARMER SWITCH is turned ON.

INITIAL SET-UP INSTRUCTIONS

Plumber's and Electrician's installation procedures must be completed before proceeding with the set-up.

Be sure all electrical connections are secure, and that all plumbing connections are secure and leak-proof.

1. CHECK BREWER FOR PROPER CONFIGURATION

Make sure spray disk gaskets are in place INSIDE of spray heads.

Make sure spray disks are properly installed.

Check hot water faucet for proper operation and leaks.

Place empty satellites in position.

2. START BREWER OPERATION

Be sure HEATER ON/OFF switch is OFF, then press POWER SWITCH on back of unit to energize brewer.

Water Inlet Solenoid will energize, filling the tank with water. Fill time is approximately 13 minutes. Tank will fill until water is sensed at the water level probe. Water level will be maintained automatically once the tank is filled.

Press HEATER ON/OFF switch ON. Water in tank will heat to brewing temperature in approximately 30 minutes. When the water temperature reaches the brew temperature set point, the READY-TO-BREW light will glow.

3. FINAL CHECKS

After initial heat-up and before brewing, draw water from the hot water faucet until the inlet solenoid actuates. This will prevent volume differences to the initial brew caused by water expansion.

Press SATELLITE WARMER switch on. Brewer will not operate unless the appropriate SATELLITE WARMER switch on.

OPERATING INSTRUCTIONS

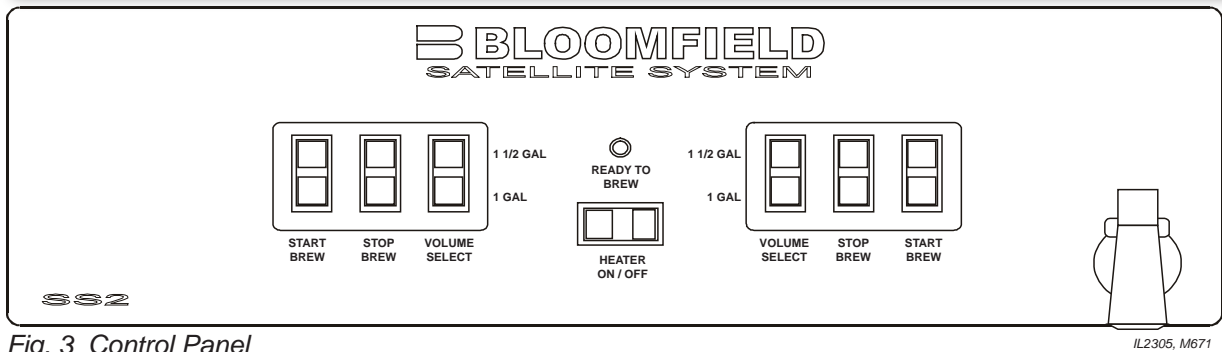


Fig. 3 Control Panel

GETTING STARTED

Check the brewer and satellites:

Check that the brewer is clean and the drip tray (if used) is empty.

Check that the satellites are empty and clean with lids properly installed.

Check the spray heads:

Remove the brew chambers. Check the spray heads. Verify that the spray disks are clean and properly installed. Verify that the gaskets are properly installed inside the spray heads.

Check the brew chambers:

Check that the brew chambers are clean.

Check that the bypass diverters are properly installed in the brew chambers.

START-UP

Press POWER SWITCH (back of brewer) to *ON*. Brewer water tank will begin filling.

When tank stops filling, press **HEATER ON/OFF switch to ON**: READY-TO-BREW light will glow when water is at proper temperature for brewing.

Press SATELLITE WARMER switches to OFF until ready to begin brewing.

OPERATING INSTRUCTIONS (continued)

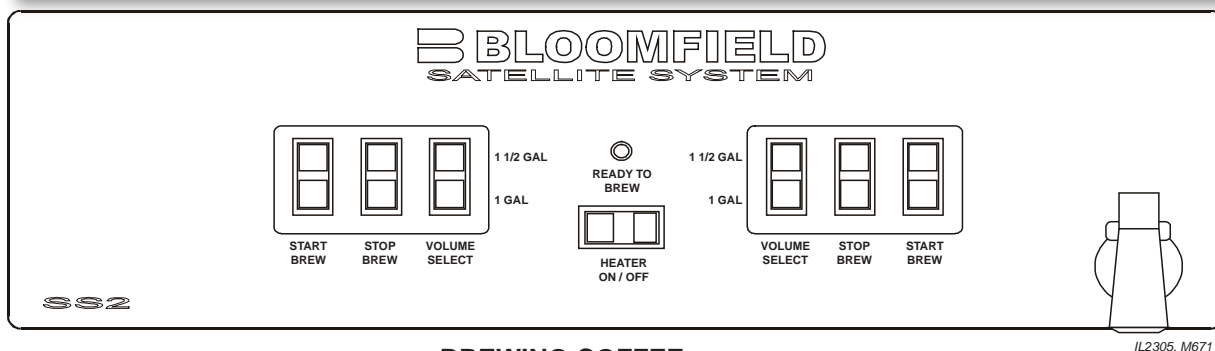


Fig. 4 Operating Controls

BREWING COFFEE

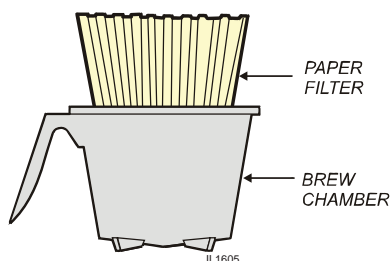


Fig. 5 Brew Basket



**CAUTION:
BURN HAZARD**

Basket and contents are hot to the touch and may cause burns on contact.



Prepare the Brew Baskets:

Make sure the bypass diverter is properly installed in each brew chamber.

Insert one (1) Bloomfield paper filter into each brew chamber.

Add a measured amount of grounds to each brew basket. Gently shake the basket to level the grounds.

Slide one brew chamber under each brew head.

Insert Satellites:

Slide one satellite under each brew chamber until it is fully seated.

Press appropriate WARMER SWITCH to ON.

Select Brew Volume:

Press VOLUME SELECT switch to **1 GAL** or **1-1/2 GAL**.

Start the Brew:

Press either the right or left **START BREW** key.

NOTE: The brew can be cancelled at any time by pressing the **BREW STOP** key.

At the end of the brew, be sure all water has stopped dripping before removing the brew chamber.

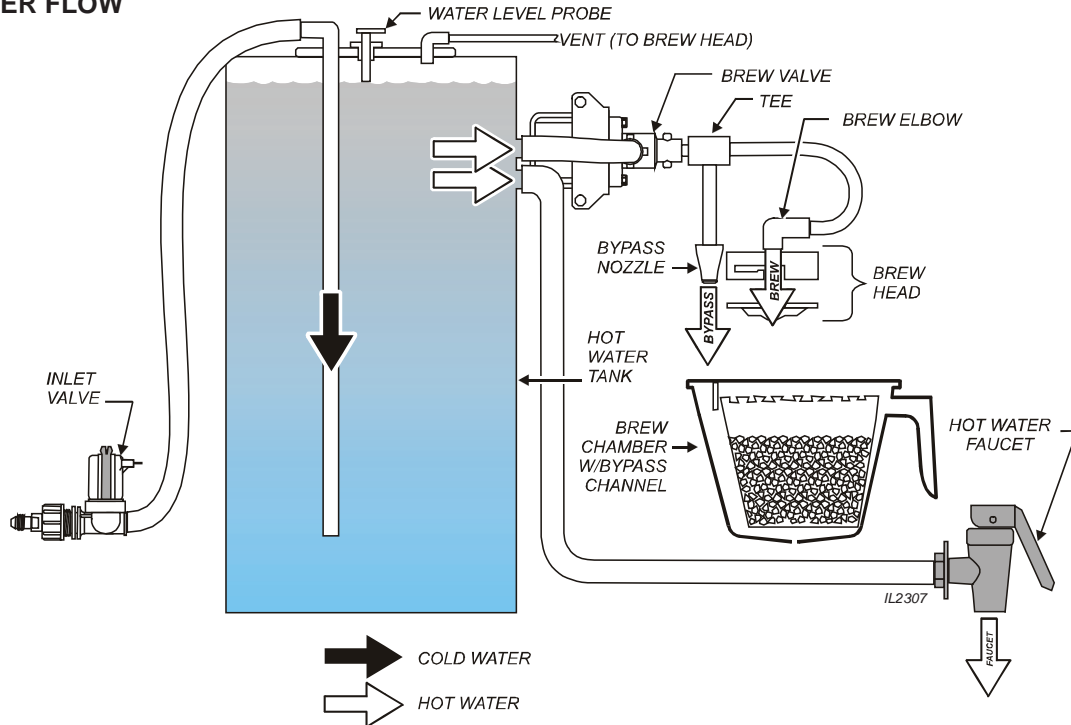
When the READY-TO-BREW light comes on, the brewer is ready to run another brew cycle.

Empty the Brew Basket:

Discard the grounds and the paper filter. Rinse the brew chamber under clear water.

OPERATING INSTRUCTIONS (continued)

WATER FLOW



INLET

The INLET VALVE is controlled by a signal from the CONTROL BOARD. If the WATER LEVEL PROBE does not detect water, the inlet solenoid is opened until water is again sensed.

BREW AND BYPASS

The BREW VALVE is fed by gravity from the hot water tank. The brew valve is opened for a length of time as determined by the TIMER setting. The brew valve discharges through the BREW HEAD in two ways:

- A portion of water is fed to the BYPASS through a reducing "tee". The amount of bypass water is controlled by the opening size of the leg of the "tee". Bypass water flows through the brew basket, but is diverted from the grounds by a bypass channel.
- The remainder of the brew water is discharged through the SPRAY DISK and flows over the grounds in the brew basket.

Each half of the brewer is independently controlled.

HOT WATER FAUCET

The HOT WATER FAUCET is fed by gravity from the hot water tank. The faucet is spring-loaded closed and manually opened.

The 9221-Series of brewers have two independent brewing systems sharing a common hot water tank.

The hot water faucet is fed by the hot water tank, but is otherwise independent of the brewing systems.

NOTE:

Use of the hot water faucet during a brew cycle will not change the delivered volume. However, excessive use of the faucet during brew may lower the brew water temperature.

CLEANING INSTRUCTIONS



CAUTION: BURN HAZARD

Brewing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.

PROCEDURE: Clean Coffee Brewer

PRECAUTIONS: Press POWER key to OFF.
Allow brewer to cool.

FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the brewer, brew baskets or satellites.

DO NOT immerse or submerge satellites in water.

1. Press POWER key to OFF.
Allow brewer to cool.
2. Remove satellites.
3. Remove and empty brew baskets.
4. Remove spray disks and gaskets from spray heads
5. Wipe inside of spray head and area around spray head with a soft clean cloth or sponge moistened with clean water.
6. Wash spray disks in a sink using warm water and a mild detergent. A bristle brush may be used to clear clogged spray holes. Rinse spray disks with clean water and allow to air dry.
7. Wash brew baskets in a sink using warm water and a mild detergent. A bristle brush may be used to clean around the bypass diverters. Rinse with clean water and allow to air dry. Be sure bypass diverters are properly installed.
8. Remove and drain the drip tray. Rinse in a sink under warm running water. Allow to air dry, then reinstall on brewer.
9. Wipe exterior of brewer and satellites with a soft clean cloth or sponge moistened with clean water.
10. Reinstall gaskets INSIDE brew heads, and then reinstall spray disks.
11. Reinstall brew chambers.
12. Reinstall satellites.

Procedure is complete

CLEANING INSTRUCTIONS (continued)

PROCEDURE: Clean Satellite

PRECAUTIONS: Drain Satellite before Cleaning

FREQUENCY: Twice Weekly

TOOLS: Sight Glass Brush, Sanitizer
Soft Clean Cloth, Bucket

1. Remove and drain satellites. Remove lids.
2. Place 1 packet of Sanitizer into 2-1/2 gallons of warm tap water. Pour approximately 1 gallon of sanitizer solution into each satellite. Allow to stand for 2 minutes.
3. Drain sanitizer solution from satellite into the bucket.
4. Disassemble faucet. Brush clean with sanitizer solution. Reassemble faucet.
5. If necessary, disassemble and clean sight glass.
 - a. Push down on ears on sight glass guard. Then, pull ears forward. Lift guard off of retaining clip.
 - b. Remove sight glass tube from silicone elbow. Run the sight glass brush through the tube at least ten times.
 - c. Reassemble the tube to the silicone elbow. Be sure the elbow has not been pulled from the satellite body.
 - d. Reinstall the sight glass guard.
6. Reinstall lids. Install satellites on brewer.
7. Rinse satellites: With an empty brew chamber in place, press the BREW key and run 1 full cycle into each satellite.
8. Drain water from satellites.

Procedure is complete



CAUTION: BURN HAZARD

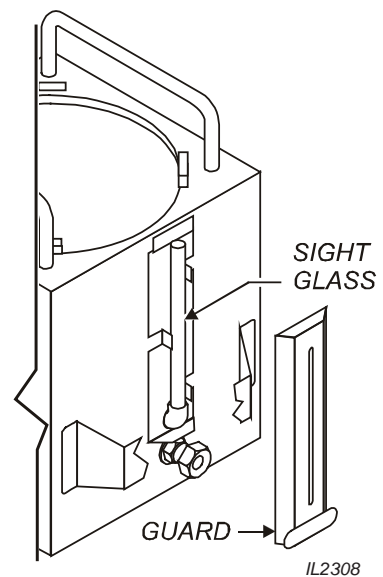
Brewing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.

IMPORTANT:

DO NOT submerge satellite in water.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the satellites.



Sight Glass

SERVICING INSTRUCTIONS



CAUTION: CHEMICAL BURN HAZARD

Deliming chemicals may be caustic. Wear appropriate protective gloves and goggles during this procedure. Never siphon deliming chemicals or solutions by mouth.

This operation should only be performed by qualified and experienced service personnel.

PROCEDURE: Delime the Water Tank

PRECAUTIONS:	Disconnect brewer from electric power. Allow brewer to cool.
FREQUENCY:	As required (Brewer slow to heat)
TOOLS:	Deliming Solution Protective Gloves, Goggles & Apron Mild Detergent, Clean Soft Cloth or Sponge Bristle Brush, Bottle Brush Large Sink (or other appropriate work area)

IMPORTANT: DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

IMPORTANT: DO NOT allow any internal components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 and 7 as required to remove all build-up.

1. Disconnect brewer from the electrical supply.
2. Remove the brewer top panel, then remove the tank lid assembly. Do not disconnect the tank assembly at this time.
3. Siphon all water from the hot water tank.
4. Mix 10 gallons of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Lower the lid assembly back onto the tank. Allow to sit for 30 minutes, or as directed by the chemical manufacturer.
5. At end of soaking period, reconnect brewer to electrical power. Install the brew chamber without filter paper or grounds. Place an empty satellite under the brew chamber. Force a 1-1/2 gallon brew:
 - a. Press the 1-1/2 gallon key
 - b. Press the brew key, then press and hold the brew key until a brew is initiated.Empty the satellite and repeat for the other side.
6. Disconnect brewer from electrical power and allow to cool.
7. Remove lid assembly from tank.
 - a. Using a stiff bristle brush, scrub internal components to remove lime and calcium build-up.
 - b. Thoroughly rinse internal components of lid assembly with clear water.
 - c. Store lid assembly in a safe location.
8. Using a stiff bristle brush, scrub exposed portions of the heating element and the inside surfaces of the tank to remove lime and calcium build-up.
9. Siphon all solution from the tank.

SERVICING INSTRUCTIONS (continued)

10. Reinstall tank lid assembly into hot water tank. Make sure the lid gasket is properly in place, then reinstall the hold-down clamps.
11. Remove spray disks and gaskets. Rinse both brew heads with clean water. Using a stiff brush, scrub spray disk to remove any lime or calcium build-up. Reinstall gaskets and spray disks.
13. Reconnect brewer to electrical supply .
14. Install the brew chamber without filter paper or grounds.
15. Place an empty satellite under the brew chamber. Run at least five 1-1/2 gallon brew cycles and discard all water generated at the end of each cycle.
Repeat for the other side.
16. Rinse satellite with clean water. Reinstall one empty satellite under each brew chamber.

Brewer is ready to use.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

SERVICING INSTRUCTIONS (continued)



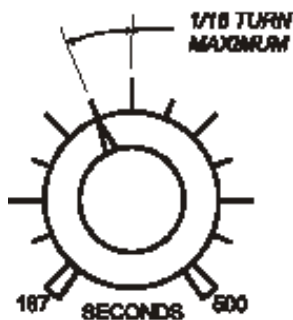
CAUTION: SHOCK HAZARD

Disconnect brewer from electric power before opening the access panel.

Adjustments to be performed by qualified technician only.

NOTE:

Brewer is pre-adjusted to deliver 1 and 1-1/2 gallons of coffee at a water pressure of 50 p.s.i. Use this procedure to adjust the delivered volume to suit local conditions.



TIMER ADJUSTMENT

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required to adjust delivered volume

TOOLS: Phillips head screwdriver
Satellite or other container to calibrate volume

1. Press HEATER ON/OFF switch to *OFF*. Turn POWER switch on back of brewer *OFF*.
2. Remove TOP PANEL. Operating controls are accessible through the top panel only.
3. Adjust the TIMER setting.

NOTE: Each side has its own timer. The LEFT TIMER is for the LEFT SIDE; the RIGHT TIMER is for the RIGHT SIDE.

Turn *CLOCKWISE* to increase time;

Turn *COUNTER-CLOCKWISE* to decrease time.

Adjust only in small increments to avoid large volume variations. Recommend no more than 1/16 turn.

4. Replace TOP PANEL. Turn POWER switch *ON*. Press HEATER ON/OFF switch to *ON*.
5. Allow the brewer to come up to brewing temperature, then perform a test brew. Check delivered volume. Readjust as necessary.

When desired volume is achieved, procedure is complete.

SERVICING INSTRUCTIONS (continued)

TEMPERATURE ADJUSTMENT

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required to adjust delivered volume

TOOLS: Phillips head screwdriver
Satellite or other container to calibrate volume



CAUTION:
SHOCK HAZARD

Live electrical circuits are exposed during this procedure. Use care to avoid uninsulated electrical connectors.

NOTE:

Optimum brewing temperature range is 195°F to 205°F (90°C to 96°C).

IMPORTANT:

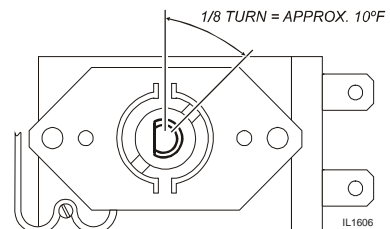
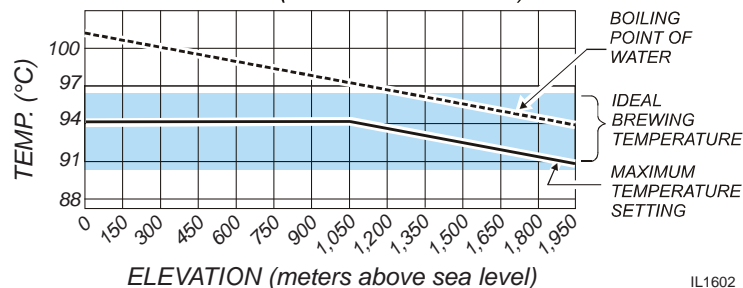
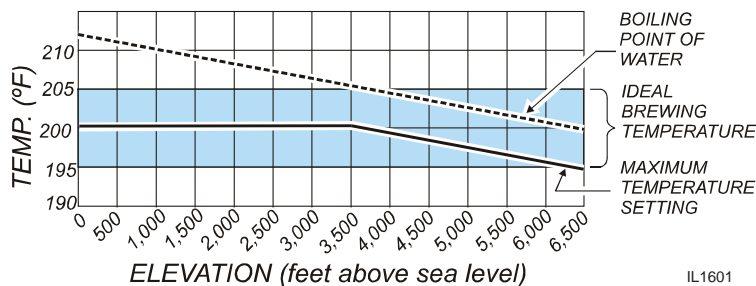
A mechanical thermostat will maintain temperature within $\pm 5^\circ\text{F}$. To prevent boiling water in the brewer, thermostat should be adjusted to a maximum temperature equal to the local boiling temperature minus 5°F .

Adjustments to be performed by qualified technician only.

NOTE:

1/8 turn = approx 10°F (5.5°C)

1. Press HEATER ON/OFF switch to **OFF**. Turn POWER switch on back of brewer **OFF**.
2. Remove TOP PANEL. Operating controls are accessible through the top panel only.
3. Remove one of the plugs in the tank cover and insert a thermometer of known accuracy.
4. Locate the CONTROL THERMOSTAT on the right side of the top housing:
Turn **CLOCKWISE** to increase temperature
Turn **COUNTER-CLOCKWISE** to decrease temperature
1/8 turn is equal to approximately 10°F change.
5. Turn POWER switch **ON**. Press HEATER ON/OFF switch to **ON**.
6. Allow the brewer to come up to brewing temperature. When **READY-TO-BREW** light comes on, check temperature on thermometer. Readjust thermostat as necessary.
7. When desired temperature is achieved, remove thermometer, replace tank plug and reinstall top panel.



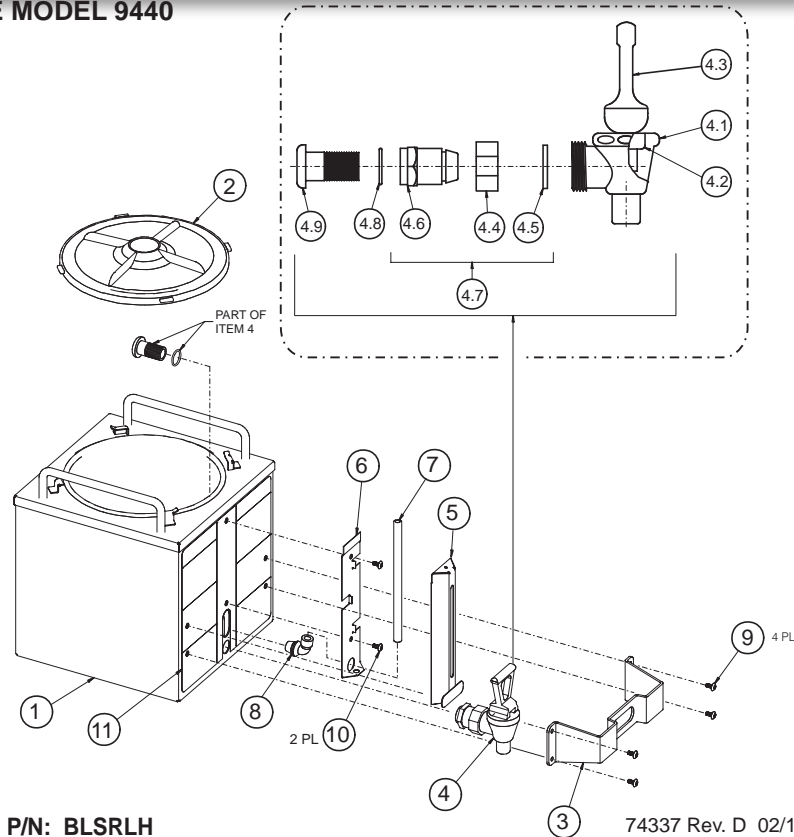
Procedure is complete

TROUBLESHOOTING SUGGESTIONS

DESCRIPTION OF PROBLEM	POSSIBLE CAUSE	SUGGESTED REMEDY
No lights or heat	Unit not plugged in or circuit breaker tripped	Restore electric power
No heat	Power switch OFF	Turn power switch ON
	Hi-limit safety tripped	Allow brewer to cool, verify water level, reset hi-limit
	Thermostat damaged	Replace thermostat
	Damaged hi-limit safety	Replace hi-limit
	Damaged heater switch	Replace heater switch
	Damaged heating element	Replace heating element
Brewer overflows	Water level probe corroded	Clean water level probe
	Poor ground connection	Verify ground connection
	Dirt in inlet valve or valve damaged	Replace inlet valve
	Brew valve damaged	Replace brew valve
	Tank water boiling	Adjust or replace thermostat
Brew chamber overflows	Too many paper filters or wrong filter used.	Use one genuine Bloomfield paper filter per brew
	Chamber discharge hole plugged	Clean brew chamber
	Timer not set properly	Set timer
	Too much coffee or too fine a grind	Check with coffee supplier for recommended grind and quantity
Heats slow	Connected to wrong voltage	Verify supply voltage
	Scale build-up on heating elements	De-lime hot water tank
	Damaged heating element	Replace element
Slow to fill	Insufficient water pressure	Brewer must be operated on a dedicated water line. Other equipment on line may be robbing water volume.
	Plugged water line strainer	Clean strainer
No heat to satellite	Warmer switch not on	Turn warmer switch on
	Damaged element or wiring	Replace as required
Poor coffee quality	Keep brewer and servers clean. Install a taste and odor filter in water supply, and replace cartridges regularly. Use a quality coffee with a consistent roast. Use proper grind and amount of coffee per brew.	

SATELLITE EXPLODED VIEW & PARTS LIST

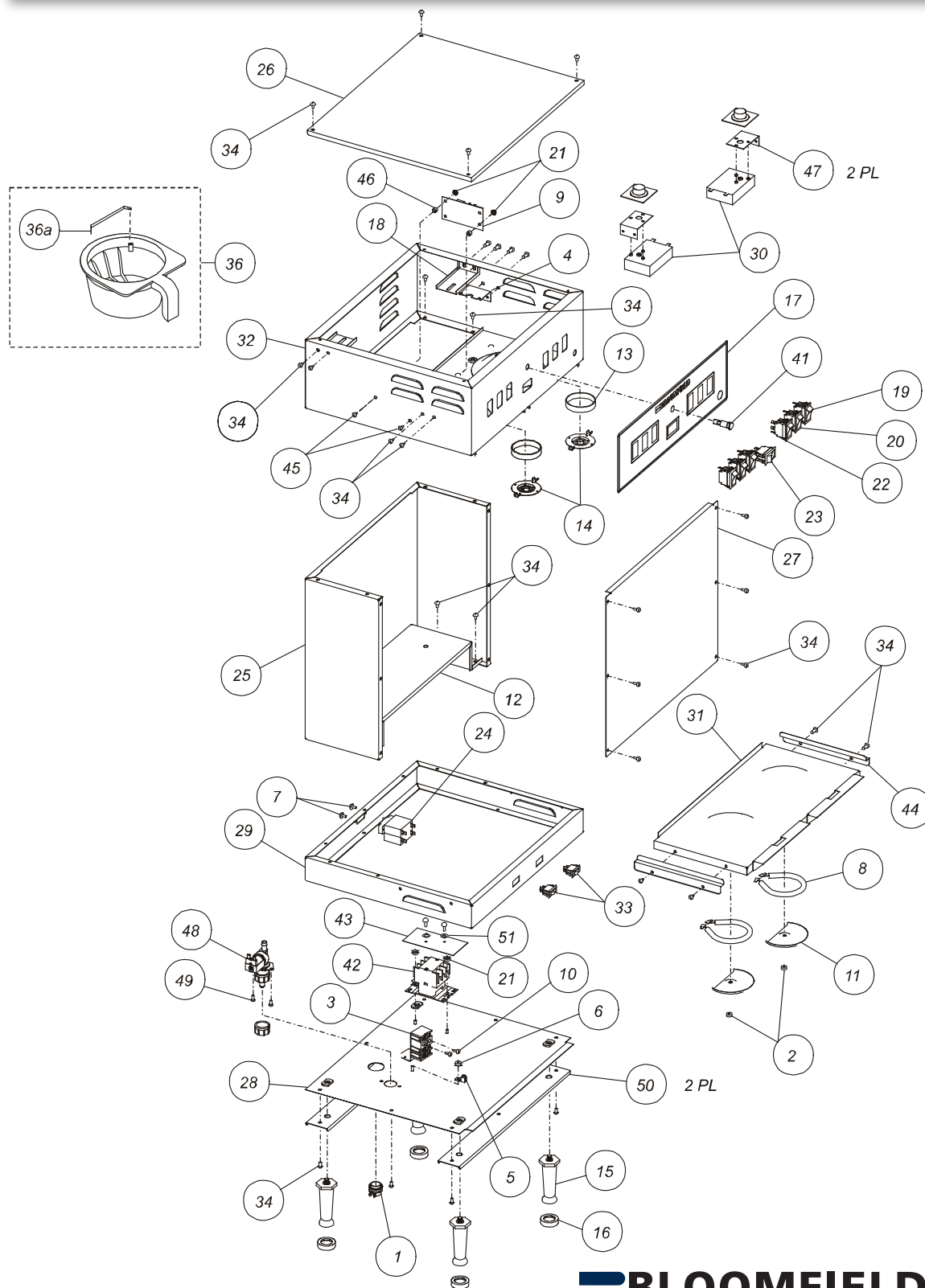
SATELLITE MODEL 9440



SATELLITE ASSEMBLY 9440

Fig No	Part No	Quantity	Description
1	D7-76657	1	WELDMENT SATELLITE ASSY
2	2L-73863	1	TANK LID ASSY, SRL-DP
3	2R-74313	1	HANDLE FAUCET GUARD
4	2U-76577	1	FAUCET & SHANK ASY
4.1	2V-Z15411	1	FAUCET ESP ULTEM HI TEMP
4.2	2U-71460	1	SEAT CUP TEA DISP FAUCET
4.3	WS-84393	1	HANDLE FAUCET
4.4	2C-84393	1	HEX NUT-SPOUT VALVE
4.5	2C-H2016	1	WASHER-C-TOMLINSON
4.6	2A-84395	1	SHANK-FAUCET
4.7	2U-84396	1	SHANK ASSY FAUCET
4.8	2C-84489	1	WASHER-FIBER
4.9	2A-84488	1	FERRULE-VALVE SHANK
5	D7-74539	1	ASSY SIGHT GAUGE HOUSING
6	D7-74300	1	BRKT SIGHT GAUGE
7	D7-74354	1	TUBE SIGHT GAUGE
8	2K-70130	1	ELBOW SPRAYER
9	2C-76008	4	SCREW 8X1/2 PAN PH DRILL
10	2C-76007	2	SCREW 8AX1/2 SS TR PH SMS
11	2M-74342	1	DECAL SRL-H SATELLITE FRO

EXPLODED VIEW CABINET AND EXTERIOR COMPONENTS



BLOOMFIELD

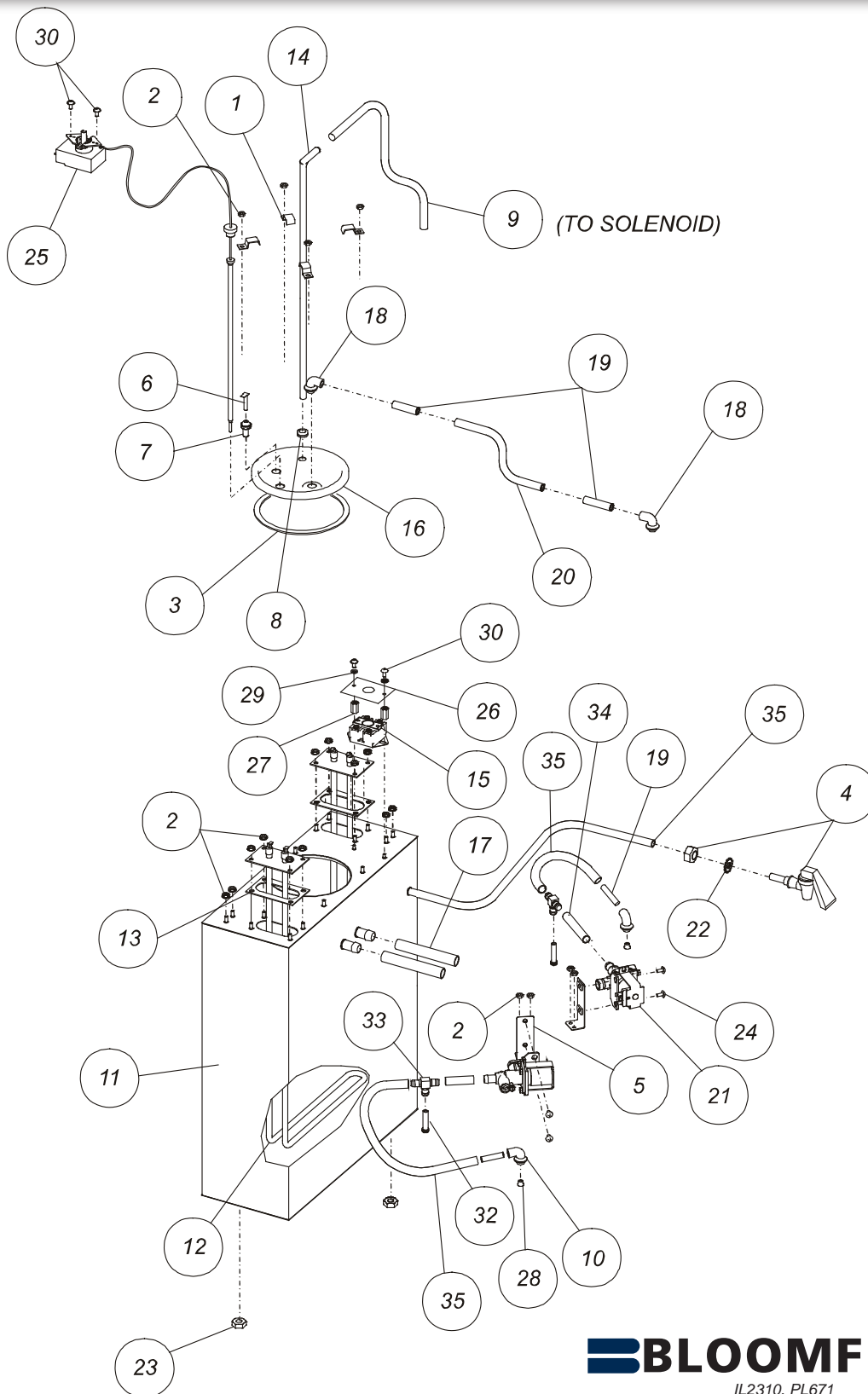
IL2309, PL671

671 2M-Z15419 Owners Manual 922 1 Dual Satellite Brewer

PARTS LIST : CABINET AND EXTERIOR COMPONENTS

Model: Dual Satellite Brewers, Cabinet & Exterior Comp			
Fig No.	Part Number	Qty	Description
1	2K-300102	1	STRAIN RELIEF 1NPT.375-1.
2	2C-35485	6	NUT 1/4-20 HEX FINISHED S
3	WS-50131	1	TERM BLK KIT-3 POLE .85AMP
4	D7-76588	1	BRKT THERMOSTAT
5	2C-46672	1	LUG GROUND SOLDERLESS 6-1
6	2C-35736	1	NUT 8-32 HEX KEPS MS GREE
7	2C-70405	6	SCREW 6-32X1/4 PH RD HD M
8	2N-70091UL	2	ELEM WARMER 120V 100W
9	2E-306865	1	CONTROL LIQ LEVEL 208/240
10	2C-70866	2	SCREW 6-32X7/8 PH PAN HD
11	D7-71220	2	RETAINER WARMER ELEMENT
12	D7-76583	1	TANK SUPPORT
13	2I-72215	2	GASKET SPRAY HEAD 1.5 ID
14	A6-72727	2	SPRAY HEAD DISC EMBOSSED
15	2A-73098	4	LEG 4 BLK PLASTIC W/FLAN
16	2A-73107	4	FEET RUBBER BLACK
17	2M-74604	1	DECAL SS2 9221 CONTROL PA
18	D7-76631	2	BRKT TANK SUPPORT TOP SS2
19	2E-74620	2	SWITCH LIGHTED SP OFF MOM
20	2E-74621	2	SWITCH DP ON MOM OFF 10A
21	2C-73457	25	NUT 8-32 HEX HEAD KEPS MS
22	2E-74622	2	SWITCH DP ON NONE ON 10A
23	2E-72395	1	SWITCH ROCKER 250V 20A AM
24	2E-74098	1	SWITCH 2 POLE 50A 50/60HZ
25	D7-76573	1	HOUSING LOWER
26	D7-76589	1	COVER TOP HOUSING
27	D7-76587	1	PANEL FRONT
28	D7-76584	1	PLATE BOTTOM ASSY
29	D7-76572	1	BASE WRAP
30	2P-74623	2	TIMER FULL 2/3 1/3
31	D7-74327	1	WARMER BASE ASSY SS2
32	D7-76591	1	UPPER HOUSING ASSY
33	2E-74382	2	SWITCH ON OFF VISIROCKER(
35	2L-72387M	2	BREW CHAMBER MOLDED BLACK
36	D7-76652	2	CHAMBER BREW ASSY
36a	D7-76651	2	BRKT BYPASS PLASTIC BREW
41	2J-70644	1	LIGHT PILOT GREEN 250V 1/
42	2E-37728	1	CONTACTOR 2P 240V 35A RES
43	2I-73885	1	SHEILD DRIP CONTACTOR
44	D7-74719	2	GUIDE SATELLITE 9441 9442
45	2C-70049	2	SCREW #8-32X1/2 PAN HD PH
46	2A-73362	2	SPACER .375 OD .250 L .17
47	D7-76590	2	BRKT TIMER
48	2V-74427	1	SOLENOID SINGLE 120V 1.0
49	2C-73205	2	SCREW 4MMX6MM SL PAN MS S
50	D7-76592	2	STIFFENER BOTTOM PLATE
51	2C-35496	4	WASHER FLAT SS #4 .312OD
NI	F4-73978	1	TUBE SIL .312 ID X 30

EXPLODED VIEW INTERIOR COMPONENTS



BLOOMFIELD

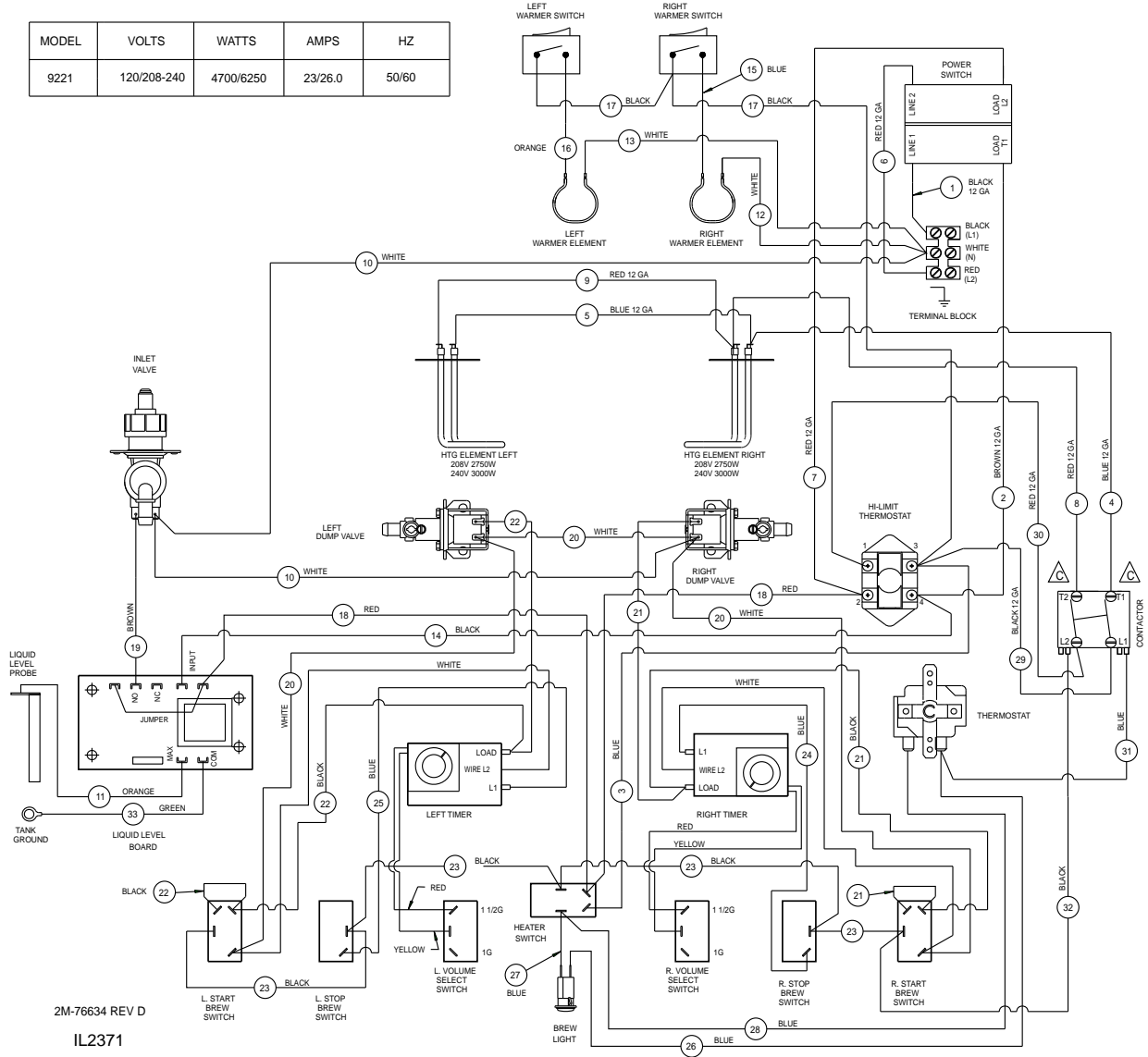
IL2310, PL671

PARTS LIST: INTERIOR COMPONENTS

Model: Dual Satellite Brewers, Interior Components			
Fig No.	Part Number	Qty	Description
1	D7-73778	4	RETAINING CLIP TANK LID
3	2I-70147	1	GASKET TANK COVER
4	2U-71061	1	FAUCET HOT WATER
5	D7-76576	2	BRKT OUTLET VALVE
6	A6-73521	1	PROBE ASSY WATER LEVEL
7	2A-73532	1	SLEEVE WATER LEVEL PROBE
8	2I-72390	1	GROMMET .375 ID TRANSLUCE
9	F4-73978	1	TUBE SIL .312 ID X 30
10	2K-73152	2	ELBOW SPRAYER 1/4 ID
11	D7-74309	1	TANK WELDMENT
12	2N-74344UL	2	ELEM 240V/3000W
13	2I-73309	2	GASKET TANK HEATER SS2
14	2A-74343	1	TUBE FILL 90 DEGREE
15	2T-73312	1	THERMO HI LIMIT DBL POLE
16	D7-74319	2	TANK/LID ASSY
17	D7-74630	2	TUBE SIL .50 ID X 4.25
18	2K-70103	2	ELBOW OUTLET
19	2A-73384	4	TUBE SPRAY HEAD 2 3/8 LG
20	A6-73537	1	TUBE SIL .312 ID X 9 LG
21	2V-73388	2	VALVE ADJUST WATER OUTLET
22	2C-72148	1	WASHER LOCK 1/2 ID INT SE
23	2C-35485	1	NUT 1/4-20 HEX FINISHD SS
24	2C-76007	4	SCREW 8AX1/2 SS TR PH SMS
25	WS-8512-51	1	THERMO CNTRL,W-WSHR/SCREW
26	D7-73414	1	SHIELD HI-LIMIT
27	2C-73415	2	NUT 6-32 HEX 1.00 LG ALUM
28	2G-73571	2	INSERT SPRAY HEAD SS2
29	2C-33926	2	WASHER FLAT #8 SS .38 O.D
30	2C-44355	2	WELD SCREW 6-32X1/4 NELSO
32	2A-76574	2	TUBE BYPASS
33	2A-76582	2	FTG TEE REDUCING BRASS
34	D7-76773	2	TUBE SIL .312 ID X 1.5
35	A6-73538	3	TUBE SIL .312 ID X 10 LG

WIRING DIAGRAM

MODEL	VOLTS	WATTS	AMPS	HZ
9221	120/208-240	4700/6250	23/26.0	50/60



2M-76634 REV D
IL2371