



BLOOMFIELD INDUSTRIES
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Verdi, NV 89439
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www.wellsbloomfield.com

801.4



SS-2 Dual Satellite Brewing System With Digital Display



Shown with optional drip tray
part no. 3901

**CLEANING
INSTRUCTIONS**

**PREVENTATIVE
MAINTENANCE**

**WARRANTY
STATEMENT**

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in material and workmanship for a period of one year from original purchase or eighteen months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that; airpots carry a 30 day warranty only; dispensers i.e. tea and coffee carry a 90 day warranty; and, decanters are excluded.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH BLOOMFIELD PRODUCTS.

This warranty is void if it is determined 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 service is performed by unauthorized personnel.

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 repair of defects without charge by a Bloomfield Industries 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 service.

In addition to restrictions contained in this warranty, specific limitations are detailed in the *ADDITIONAL WARRANTY EXCLUSIONS* section. 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, your food service equipment dealer, or, for information and other details concerning warranty write to:

Service Parts Department
Bloomfield Industries
P. O. Box 280

Verdi, Nevada 89439

☎ (775) 345-0444 fax (775) 345-0569

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.

Bloomfield Industries 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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INTRODUCTION

Thank You for purchasing this Bloomfield Industries coffee brewer. The designed-in flexibility of this Bloomfield brewer will allow you to adjust to a wide spectrum of brewing needs.

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. You will achieve maximum performance from this unit if you familiarize yourself with its many outstanding features.

This manual contains the information needed to properly care for the brewer in a manner which will ensure its optimum performance.

FEATURES AND OPERATING CONTROLS

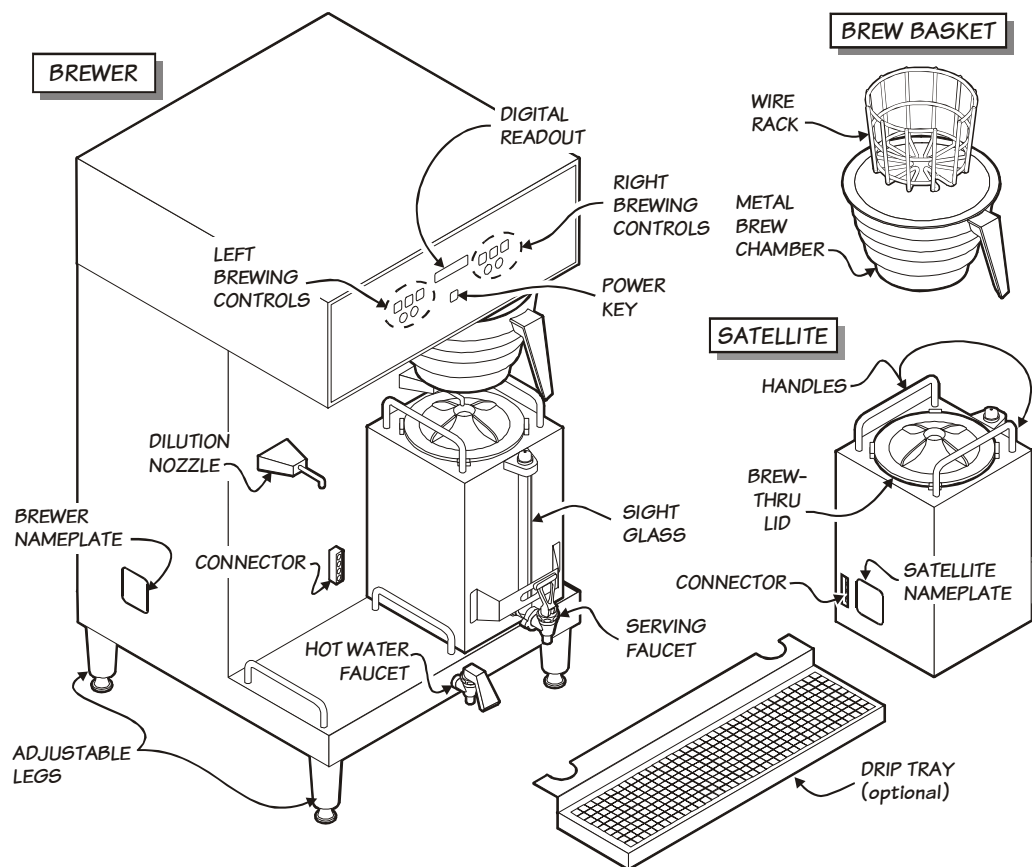


Fig 1. SS-2 Satellite Brewing System Features & Operating Controls

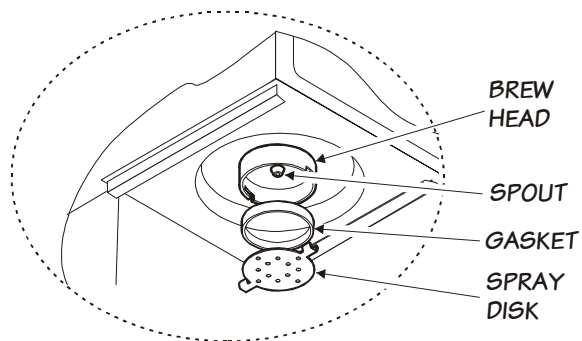


Fig 2. Brew Head Components

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. Also, used to program brewer in programming mode.
Connector	Connects to satellite. Allows satellite heater to be energized. Allows brewer to sense that a satellite is in place.
Digital Readout	Displays information pertaining to brew cycle and status. Displays programming information in programming mode.
Dilution Nozzle	Dilution water flows into satellite from here.
Hot Water Faucet	Hot water dispensed here.
Nameplate	Lists manufacturer, model and serial number. Also lists voltage and wattage rating of brewer.
Power Key	Controls brewer <i>ON MODE</i> and <i>OFF MODE</i> .
System Switch (not shown)	Located on lower right rear of brewer. Turns main power to brewer <i>ON</i> or <i>OFF</i> .

Brew Basket

Brew Chamber	Holds coffee grounds during brew cycle.
Wire Rack	Holds paper filter and coffee grounds in proper position in brew chamber.

Satellite

Brew-Thru Lid	Allows entry of brewed coffee and dilution water into satellite. Minimizes splashing in the event satellite is tipped.
Connector	Connects to brewer. Allows heater to be energized. Allows brewer to sense that a satellite is in place.
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. Optional drip tray catches drips and spills from serving faucet.

Drip Tray

Optional. Easily removed for cleaning.

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



WARNING: **Electric Shock Hazard**

DO NOT immerse or submerge satellites. Fluid may saturate the insulation and short-circuit the receptacle connectors.
Electric shock may cause injury and property damage.

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 wire rack. Rinse with clean water and allow to air dry. Be sure wire racks 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, then reinstall spray disks.
11. Reinstall brew chambers.
12. Reinstall satellites.

IMPORTANT:

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

Procedure is complete

PROCEDURE: Clean Satellite

PRECAUTIONS: Drain Satellite before Cleaning

FREQUENCY: Twice Weekly

TOOLS: Sight Glass Brush, Sanitizer (HCS)
Soft Clean Cloth, Bucket

1. Remove and drain satellites.
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. Remove the shield cap (large vent) on top of the sight glass.

NOTE: It is not necessary to remove the sight glass unless it is broken and replacement is required.
4. Run the sight glass brush up and down through the sight glass at least 10 times.
5. Reinstall and tighten the shield cap.
6. Drain sanitizer solution from satellite into the bucket.
7. Disassemble faucet. Brush clean with sanitizer solution. Reassemble faucet.
8. Install satellite on brewer.
9. Rinse satellites: With an empty brew chamber in place, press the BREW key and run 1 full cycle into each satellite.
10. Drain water from satellites.

Procedure is complete



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IMPORTANT:

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



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Carrier

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