

BLOOMFIELD INDUSTRIES

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Place this chapter in the Beverage
Section of the Equipment Manual



*Model 8718 Brewer
with optional 8900-series
glass decanters*



**OWNERS MANUAL
for
COFFEE BREWERS**

MODELS:

**8718
8738**

Includes:

**Installation
Operation
Use & Care
Servicing Instructions**

**This instruction is for the
exclusive use of licensees
and employees of
McDonalds Systems, Inc.**

WARRANTY STATEMENT

All electrical equipment manufactured by WELLS BLOOMFIELD 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, decanters excluded.

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.

BLOOMFIELD INDUSTRIES DIVISION / SPECIALTY EQUIPMENT MANUFACTURING CORPORATION 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 Wells Bloomfield 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 Wells 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). Wells Bloomfield 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 Dr. P.O. Box 430129
St. Louis, MO 63143 USA
Phone: 1-800-807-9054 Fax: 1-800-396-2677

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 Wells 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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INTRODUCTION

Thank You for purchasing this Bloomfield Industries coffee brewer.

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

STYLE	MODEL	VOLTS 50/60 Hz	WATTS	AMPS 1ø	POWER SUPPLY REQUIRED (not provided)
3 Warmer Automatic Coffee Brewer with Hot Water Faucet	8718	120/240 VAC	3800 watts	20 amp	3-Wire (L1, L2, Neut) plus Gnd
	8738 export model	220-240 VAC	3800 watts	20 amps	2-Wire (L1, L2) Plus Gnd

APPLICABILITY

This manual applies to the following Bloomfield Industries products:

8718 8738

FEATURES AND OPERATING CONTROLS

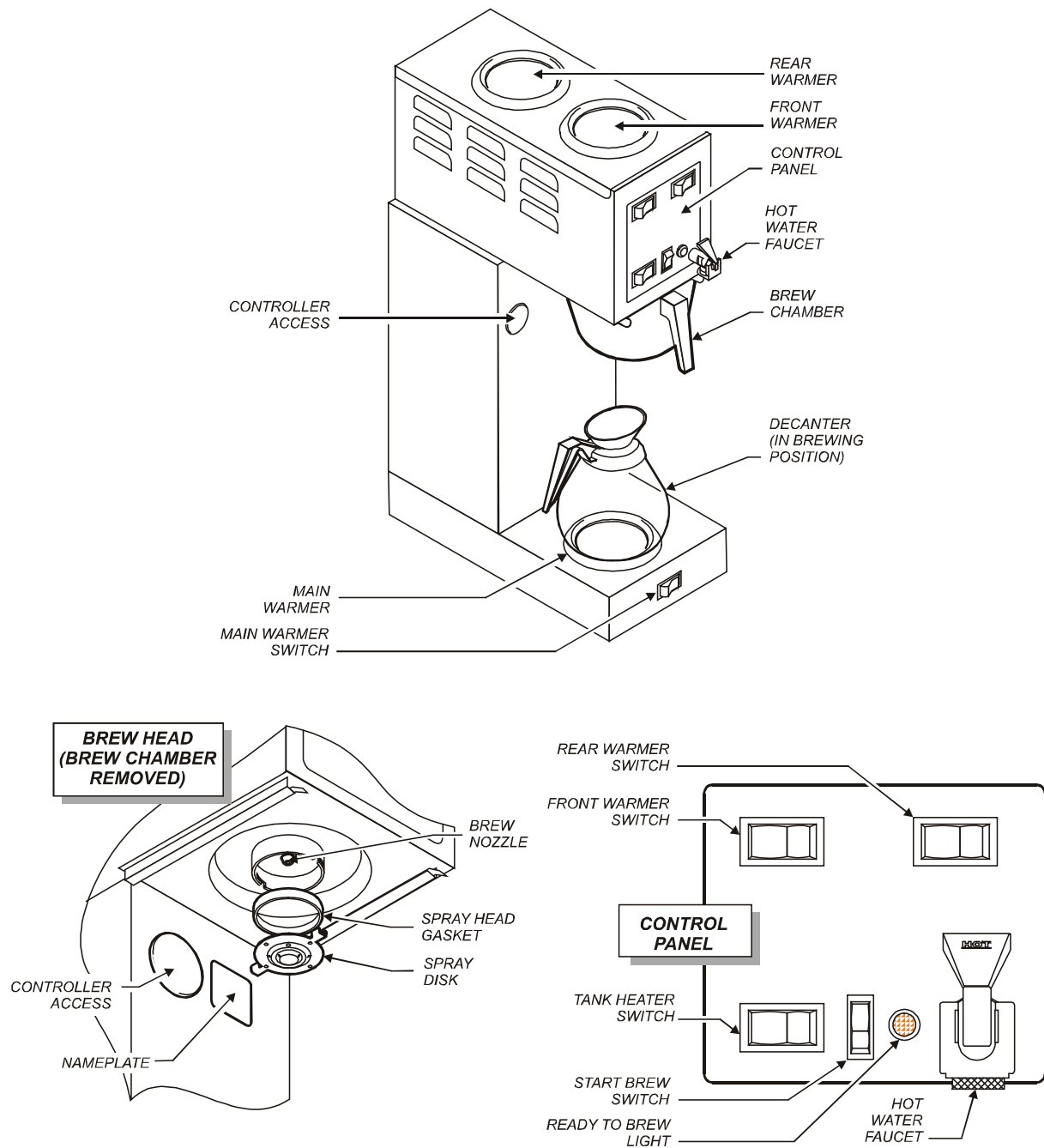


Fig. 1 Features and Operating Controls

PRECAUTIONS AND GENERAL INFORMATION



WARNING: Electric Shock Hazard

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.



WARNING: Injury Hazard

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in property damage and personal injury.



WARNING Electric Shock Hazard

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.



WARNING: Burn Hazard

This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

This appliance is intended for commercial use only.

This appliance is intended for use to brew beverage products for human consumption, and to hold brewed beverage at temperature for serving. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.



CAUTION: EQUIPMENT DAMAGE

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the Brewer will occur if these instructions are not followed.




CAUTION: BURN HAZARD

Exposed surfaces of the appliance, brew chamber and decanter may be HOT to the touch, and can cause serious burns.

AGENCY LISTING INFORMATION

Model 8718 brewer is  and  listed under UL file E9253.

This brewer meets  Standard 4 only when installed, operated and maintained in accordance with the enclosed instructions.



LISTED



C

LISTED



STD 4

INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION

IMPORTANT:

To enable the installer to make a quality installation and to minimize installation time, the following suggestions and tests should be done before the actual unit installation is started:



CAUTION: EQUIPMENT DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.



CAUTION: UNSTABLE EQUIPMENT HAZARD

It is very important for safety and for proper operation that the brewer is level and stable when standing in its final operating position. Provided adjustable, non-skid legs must be installed at each corner of the unit. Failure to do so will result in movement of the brewer which can cause personal injury and/or damage to brewer.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the brewer. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

REFER TO EXPLODED VIEWS PAGES 18 thru 22 FOR COMPONENT NAMES/NUMBERS

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

Verify that the Spray Head Gasket and Spray Disk are properly installed.

LEVELING THE UNIT

Verify that an adjustable leg is installed at each corner of the brewer, and that a rubber foot is installed on each leg.

Set Brewer in its operating location. Level the Brewer. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

Level the unit from left to right and front to back by turning the adjustable feet. Be sure all four feet touch the counter to prevent tipping.

PLUMBER'S INSTALLATION INSTRUCTIONS

IMPORTANT: This equipment must be installed to comply with all applicable federal, state and local plumbing codes and ordinances; specifically:

The Basic Plumbing Code of Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

Brewer should be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to Brewer.

DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The brewer must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve.

INSTALLATION (continued)

The water line must terminate in a 3/8" MNTF quick-disconnect fitting, which will connect to the provided flex line. See Figure 2 below.

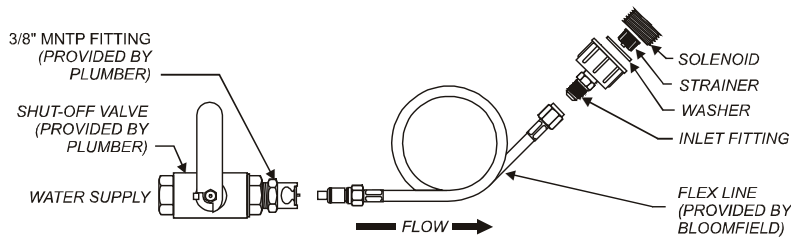


Fig. 2 Water Supply Installation

In some areas, local codes require a backflow preventer (check valve) to be installed on the inlet water line. If a backflow preventer is used, you must install a *water hammer arrester* in the incoming line, between the backflow preventer and the brewer inlet, as far away from the brewer as space will allow. This will relieve the excessive back pressures that can cause faucet leaks and solenoid malfunctions.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1
Check the nameplate to determine correct electrical service required for the Brewer to be installed.

IMPORTANT: Before connecting to electricity, make sure automatic brewers are connected to the water supply and tank is filled.

Remove front panel to access terminal block.

Model 8717 requires a 120/240 volt 3-wire (L1, L2, Neut) plus Gnd 30 amp circuit.

Model 8737 requires a 2-wire (L1, L2) plus Gnd 30 amp circuit.

Flexible conduit is recommended for electrical connection to allow brewer to be moved for cleaning underneath.

Flexible or rigid conduit must be connected to the brewer with a suitable strain relief (provided by electrical contractor).



WARNING: SHOCK HAZARD

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

IMPORTANT:

Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the brewer or result in decreased performance. Such damage is not covered by warranty.

IMPORTANT: Do not connect brewer to electrical power until you are ready to fill the tank. See instructions on page 6.

IMPORTANT: The ground lug of the brewer must be connected to a suitable building ground.

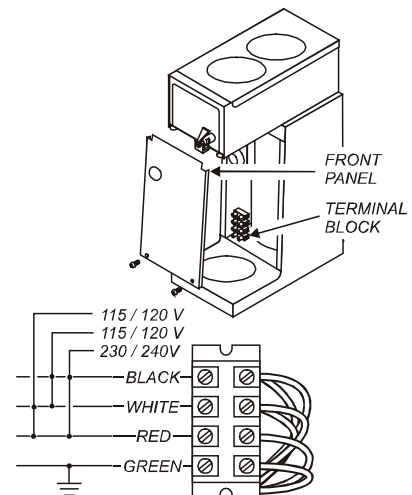


Fig. 3 120/240 Volt Terminal Block

OPERATION

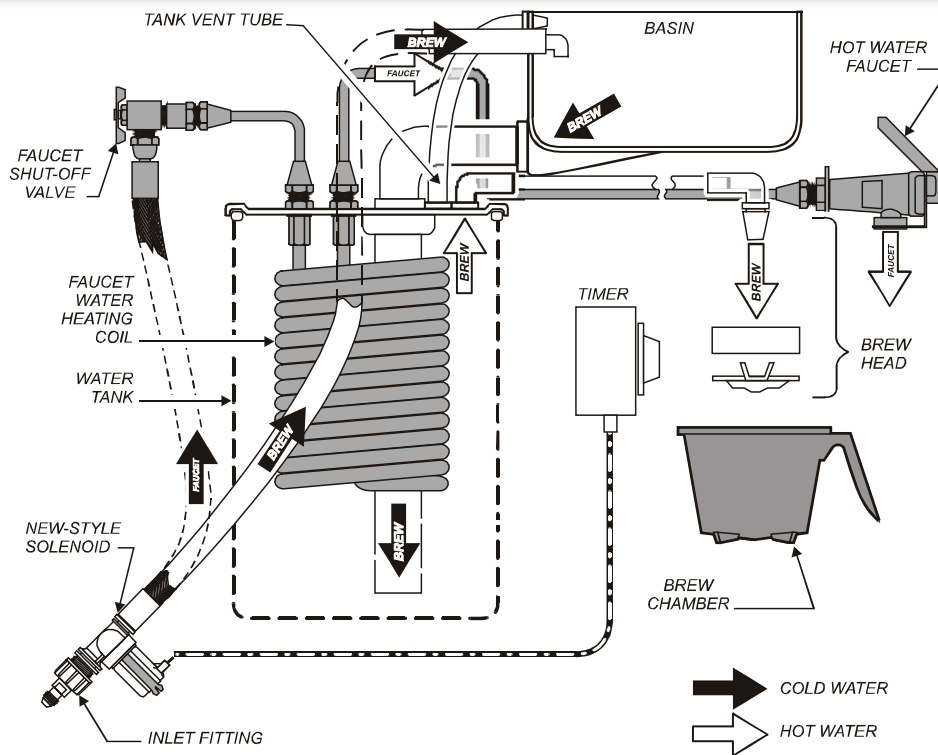


Fig. 4 Brewer Operation Diagram

IMPORTANT:

Tank must be full of water before connecting brewer to electrical power. Heating elements will be damaged if allowed to operate without being fully submerged in water. Damage caused by operating the brewer without water in the tank is **NOT COVERED BY WARRANTY**.

A. START-UP

For initial start-up, or if the brewer has not been used for an extended period of time:

- Be sure spray disk and brew gasket are properly installed in the brew head.
- Be sure the water supply is properly connected and the water supply valve is turned **ON**.
- Be sure the **WATER TANK IS FILLED**

BEFORE energizing the tank heater **THE WATER TANK MUST BE FILLED**. Place an empty decanter under the brew head. With the **TANK HEATER SWITCH OFF**, press the **START BREW SWITCH**. Run at least three full brew cycles, or until water flows from the brew head. When water stops dripping, empty the container.

Once the tank is full of water, press the **TANK HEATER SWITCH** to **ON**. The heating elements will begin heating the water in the tank. When the water has reached the proper temperature, the “**READY TO BREW**” light will glow.

OPERATION (continued)

WATER HEATER

Water temperature is sensed by a thermobulb inserted into the water tank. This temperature signal is fed to the thermostat, which controls line power to the heating element.

The setpoint temperature is adjustable at the thermostat.

The element is protected from over-temperature by a hi-limit thermostat.

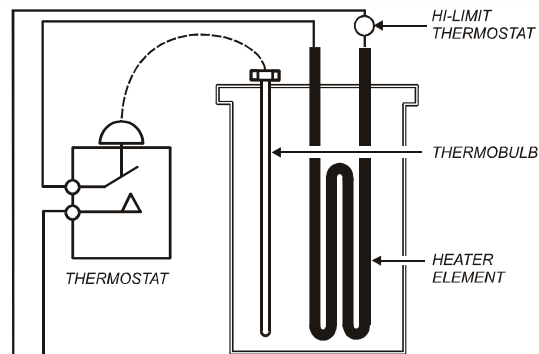


Fig. 5 Heat Control Diagram

WATER FLOW

AUTOMATIC OPERATION

Pressing BREW button energizes the solenoid valve, allowing water from an external water supply to flow into the basin pan and then into the hot water tank. This forces an identical amount of hot water out of the tank and through the spray head into the brew chamber

The solenoid uses a flow control device so that flow is consistent between 20 p.s.i. and 90 p.s.i.

Length of time the solenoid is open is controlled by the timer.

HOT WATER FAUCET

The faucet water coil is submerged in the hot water tank and draws heat from the brew water. Water going to the water coil is not controlled by the solenoid valve.

The faucet is at supply water pressure any time the faucet shut-off valve is *OPEN*.

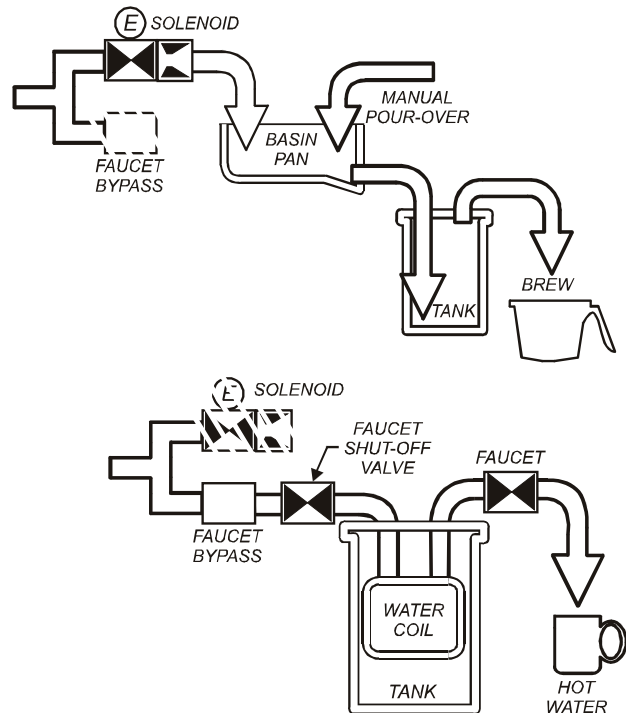


Fig. 6 Water Flow Diagram

BREWING COFFEE



CAUTION: BURN HAZARD

Exposed surfaces of the brewer, brew chamber and decanter may be HOT to the touch, and can cause serious burns.



CAUTION: BURN HAZARD

To avoid splashing or overflowing hot liquids, ALWAYS place an empty decanter under the brew chamber before starting the brew cycle. Failure to comply can cause serious burns.



CAUTION: BURN HAZARD

After a brew cycle, brew chamber contents are HOT. Remove the brew chamber and dispose of used grounds with care. Failure to comply can cause serious burns.

NOTE: Water for the hot water faucet is heated in a coil inside of the water tank. Use of the faucet will not affect the volume of water delivered for a brew. However, overuse of the faucet during a brew may lower the temperature of the brew water.

A. PREPARATION

Place one (1) genuine Bloomfield paper filter in the brew chamber. Add a pre-measured amount of fresh coffee grounds. Gently shake the brew chamber to level the bed of grounds. Slide the brew chamber into place under the brew head.

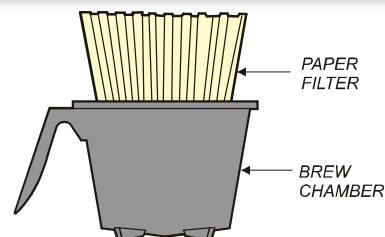


Fig. 7 Brew Chamber

B. AUTOMATIC OPERATION

BE sure "HEAT" light is not lit.

Place the appropriate *EMPTY* decanter in place under the brew chamber.

Press the "BREW" switch. The solenoid will open for an amount of time determined by the timer setting, admitting a measured quantity of water into the tank.

Inlet water will displace a like amount of heated water from the tank. The hot water will be forced into the brew head where it will spray over the bed of grounds. Freshly brewed coffee will begin to fill the decanter under the brew chamber.

At the end of the brew cycle, some time will be required for all water drips out of the brew chamber as coffee. When the flow and all dripping stops, the coffee is ready to serve.

Discard the contents of the brew chamber and rinse it in a sink. When the "READY TO BREW" light comes on, the brewer is ready for another brew cycle.

C. WARMERS

Press either the MAIN warmer switch to energize the main warmer, or the FRONT or REAR warmer switch to energize an auxiliary warmer. Set the filled decanter on the selected warmer to keep it warm.

CLEANING INSTRUCTIONS

PROCEDURE: Clean Coffee Brewer

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

FREQUENCY: Daily

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

1. Disconnect brewer from electric power.
Allow brewer to cool before cleaning.
2. Remove decanters.
3. Remove and empty brew chamber.
4. Remove the spray disk from the brew head (See figure 8):
5. Press up on the spray disk ears, then turn the disk to the left to unlatch. Remove the gasket from inside the brew head.
6. Wipe inside of brew head and area around the brew head with a soft clean cloth or sponge moistened with clean water.
7. Wash the spray disk in a sink using warm water and a mild detergent. A bristle brush may be used to clear clogged spray holes. Rinse the spray disk with clean water and allow to air dry.
8. Wash the brew chamber in a sink using warm water and a mild detergent. A bristle brush may be used to clean the inside. Rinse with clean water and allow to air dry.
9. Wipe warmer plates and the exterior of the brewer with a soft clean cloth or sponge moistened with clean water.
10. Reinstall the gasket *INSIDE* the brew head, then reinstall the spray disk.
11. Reinstall the brew chamber.
12. Clean decanters by filling with warm soapy water. Scrub the inside with a bottle brush. Empty and rinse with clean water. Wipe the exterior with a soft clean cloth or sponge moistened with clean water. Invert and allow to air dry.

Procedure is complete



CAUTION: BURN HAZARD

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



CAUTION: SHOCK HAZARD

Do not submerge or immerse brewer in water.

IMPORTANT:

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

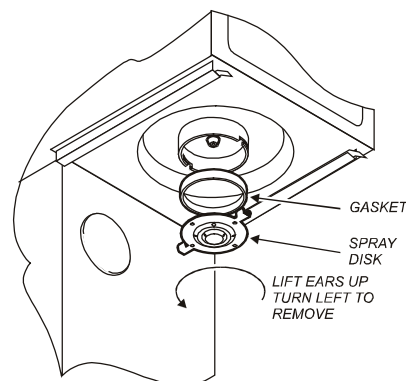


Fig. 8 Cleaning

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Water won't heat	Brewer unplugged or circuit breaker tripped	Check power supply cord Check / reset circuit breaker
	Tank heater switch OFF	Press tank heater switch to ON
	Temperature setpoint too low	Set for desired temperature
	Hi-Limit safety switch tripped	Allow to cool hi-limit will self-reset
	Damaged internal component or wiring	Examine wiring & connectors, controller, power board and heating element Repair/replace as needed
Coffee level too high or low	Timer out of adjustment	Adjust controller
Brew chamber overflows	Too many filter papers or wrong filter paper	Use one (1) genuine Bloomfield filter per brew
	Brew Chamber dispense hole plugged	Thoroughly clean brew chamber
	Too much coffee or too fine a grind	Use correct grind and amount of coffee
Sprays water from brew head	Spray gasket improperly installed	Check/reinstall gasket on INSIDE of brew head
	Spray disk plugged	Clean spray disk
No brew (faucet flows OK)	Damaged internal component or wiring	Check brew switch, brew timer, & solenoid. Repair, replace as needed
No brew plus no flow from hot faucet	Water supply OFF	Turn water supply ON
	Solenoid inlet strainer plugged	Clean strainer
	Water filter (if used) plugged	Replace filter element
No flow from hot water faucet	Faucet valve turned OFF	Turn faucet valve ON
	Faucet plugged	Disassemble faucet, clean
Poor coffee quality	Keep brewer and decanters 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.	

SERVICING INSTRUCTIONS

ACCESS PANELS

TOP PANEL:

Remove top panel to access hot water tank, thermostat, heating element, brew circuit tubing, faucet valve and piping.

Top panel is held by two screws at the front and a retaining lip at the rear.

FRONT PANEL:

Remove front panel to access timer, terminal block and solenoid.

Front panel is held by two retaining clips under the main warmer plate and a retaining lip at the top.

SOLENOID DOOR:

Remove solenoid door to access solenoid plumbing connections.

Solenoid door is held by two screws and a retaining lip.

WARMER PLATES

Warmer plates unscrew counterclockwise



CAUTION: SHOCK HAZARD

Opening access panels or removing warmer plates on this brew may expose uninsulated electrical components. Disconnect brewer from electrical power before removing any panel.

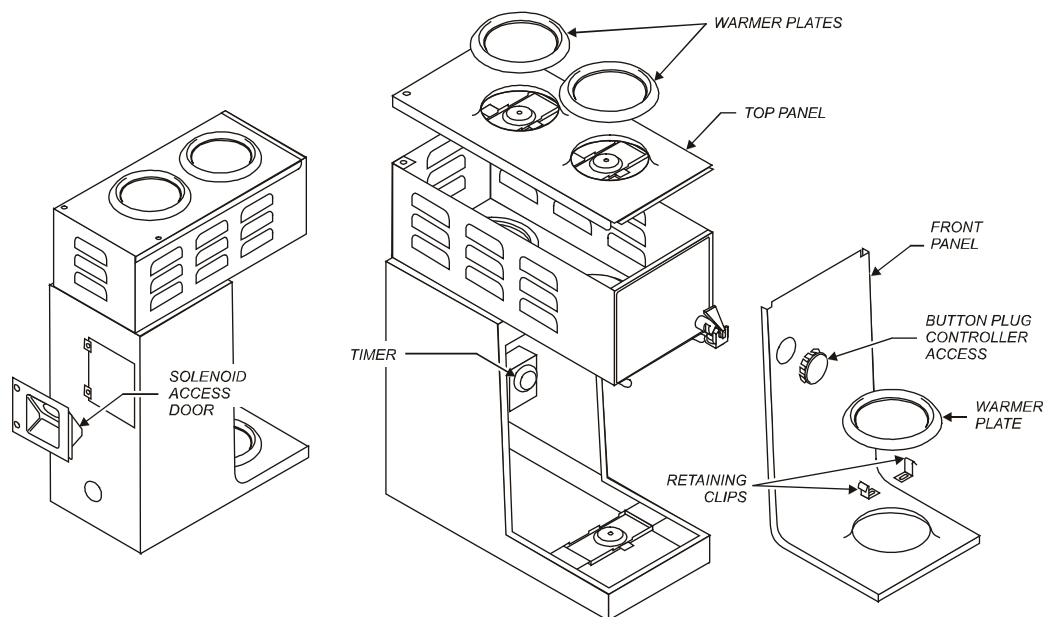


Fig. 9 Access Panels

SERVICING INSTRUCTIONS (continued)



CAUTION: SHOCK HAZARD

These procedures involve exposed electrical circuits. These procedures are to be performed by qualified technical personnel only.

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.

TEMPERATURE ADJUSTMENT

Unplug power cord or turn circuit breaker OFF. Remove top panel.

Pull vent tube out of tank lid and insert a thermometer of known accuracy in vent hole. Reconnect brewer to electrical power.

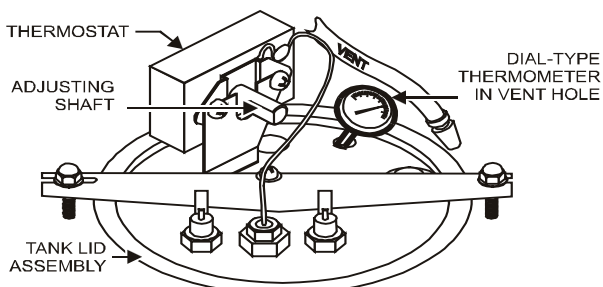


Fig. 10 Checking and Adjusting Brew Temperature

Place an empty decanter under brew chamber. Energize brewer and pour one decanter (64 oz.) of cold water into pour-over opening. When READY TO BREW light comes on, read temperature displayed on thermometer.

Adjust thermostat by turning shaft; clockwise increases temperature. 1/8 turn = approximately 10°F. Refer to Table 1 below for proper brewing temperature based on altitude.

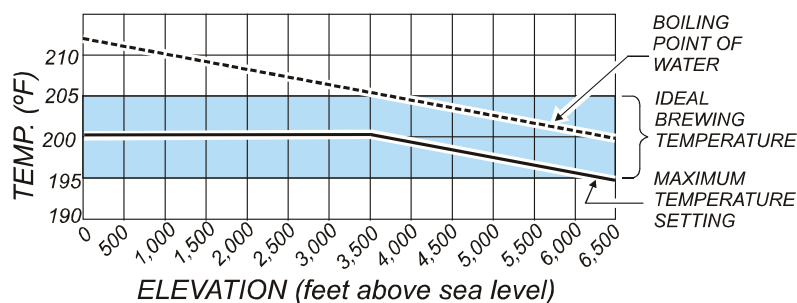


Table 1 Boiling Temperature by Altitude

Upon completion, remove thermometer and reinstall vent tube.

SERVICING INSTRUCTIONS (continued)

TIMER ADJUSTMENT

The amount of water dispensed automatically during a brew cycle is controlled by the timer.

Place empty decanter under brew chamber. Press BREW button. Brewer should dispense one decanter of water. To adjust amount:

Remove brew chamber and button plug. Adjust knob on timer; clockwise increases time. Run several cycles to check amount of water delivered. Replace button plug.

REMOVE TANK LID ASSEMBLY

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top panel. Pull vent tube and inlet elbow out of basin pan.

Pull water inlet tube out of basin pan. Remove basin pan.

On models with faucet, disconnect inlet pipe at faucet shut-off valve and outlet pipe at faucet.

Disconnect all wiring from thermostat, hi-limit, and heating element.

Loosen center screw on tank hold-down bracket. Remove hold-down bracket by sliding short slotted end off of locking stud and lifting it off.

Remove cover assembly by lifting it straight up.

Reassemble in reverse order.

REPLACE THERMOSTAT

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top panel.

Disconnect all wiring from thermostat only. Loosen and free jam nut from pass-thru fitting securing temperature sensing bulb. Remove two screws holding thermostat to bracket.

Lift out thermostat, sensing bulb and thermostat gasket.

Reassemble in reverse order.

REPLACE HEATING ELEMENT

Remove tank lid assembly per above.

Remove two hex nuts holding element to cover. Pull element from mounting holes.

Reassemble in reverse order.

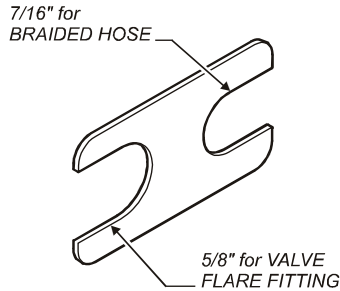
IMPORTANT: Water pressure must be between 20 p.s.i. and 90 p.s.i. flowing pressure. If water pressure exceeds this value, or if water pressure varies greatly, a pressure regulator must be installed in the water supply line.

IMPORTANT: Before setting assembly into tank, make sure tank lid gasket is properly seated on flange of lid.
DO NOT OVER-TIGHTEN.

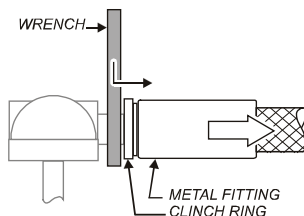
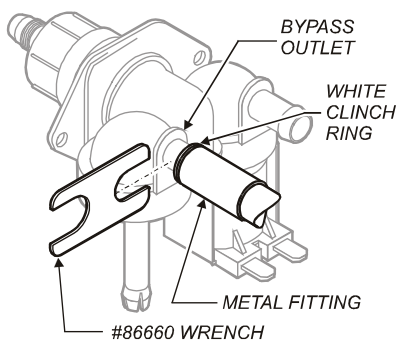
IMPORTANT: When mounting thermostat, be sure a new seal washer is placed below the fitting on the capillary line. Push sensing bulb thru tank lid until fitting seats. Tighten capillary lock nut only enough to ensure no water leakage. Excessive tightening is not necessary.

IMPORTANT: When replacing heating element, also replace seal gaskets.

SERVICING INSTRUCTIONS (continued)



P/N 86660 Braided Hose Wrench



SLIDE WRENCH BETWEEN
VALVE AND HOSE FITTING
PRESS CLINCH RING TOWARD
METAL FITTING TO RELEASE

Fig. 11 Remove Faucet
Supply from Solenoid

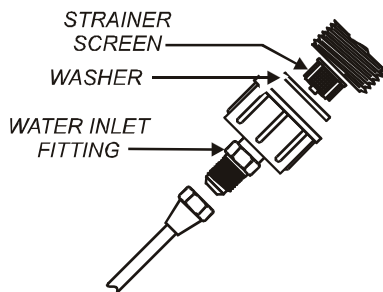


Fig. 12 Clean Strainer Screen

REPLACE SOLENOID

Symptom: Automatic brewer will not flow water; or, automatic brewer drips continuously from brew head.

Unplug power cord or turn circuit breaker *OFF*. Turn *OFF* and disconnect water supply from brewer inlet fitting.

A. (OLD-STYLE)

Remove hex nut holding inlet fitting into back of brewer. Remove two screws holding access door in place. Remove access door. Remove front panel.

On faucet models, remove flare connection from "tee" inlet fitting.

Push solenoid forward slightly and lift to release it from bracket.

Disconnect wiring and remove rubber tubing from solenoid.

Remove fittings from old solenoid and transfer to new solenoid. If necessary, replace flow control at this time.

B. (NEW-STYLE)

Unscrew water inlet fitting from solenoid.

Remove two screws holding access door in place. Remove two screws holding solenoid to door.

Remove brew water tube from solenoid. On faucet models, remove faucet water tube from bypass side of solenoid by pressing the white ring portion of the tube fitting tightly against the metal portion while pulling the tube off of the solenoid.

Disconnect wiring from solenoid.

Transfer solenoid bracket to new solenoid.

Reassemble in reverse order.

CLEAN SOLENOID SCREEN (NEW-STYLE)

Symptom: Automatic brewer will not flow water.

Unplug power cord or turn circuit breaker *OFF*. Turn *OFF* and disconnect water supply from brewer inlet fitting.

Unscrew water inlet fitting from solenoid.

Using needle-nose pliers, withdraw strainer screen from solenoid. Clean screen under faucet. A stiff bristle brush may be used if necessary.

Reinsert screen in solenoid. Be careful to maintain correct orientation. (The *OPEN END* of the screen goes in *FIRST*.)

Reassemble in reverse order.

SERVICING INSTRUCTIONS (continued)

REPLACE TIMER ASSEMBLY

Unplug power cord or turn circuit breaker OFF.

Remove front panel. Remove knob and three screws holding timer to bracket. Disconnect wiring to timer.

Reassemble in reverse order.

Adjust timer as described on page 13

REPLACE HOT WATER FAUCET COIL

Symptom: Brewer drips continuously from brew head, except when faucet valve is turned OFF.

Remove tank lid assembly per above.

Remove two hex nuts hot water coil to cover. Pull coil from mounting holes.

Reassemble in reverse order.

REPAIR HOT WATER FAUCET

Remove top panel and turn faucet valve OFF.

Unscrew aerator cap from faucet and remove handle retaining clip. Do not let faucet body turn.

Pull bonnet assembly from faucet body.

Examine the interior of the faucet body and the surface of the seat cup. Clean out any debris in the faucet body, using a stiff bristle brush if necessary.

Examine the aerator. Clean any debris from the screen or flow straightener, using a stiff bristle brush if necessary.

Reassemble in reverse order.

REPLACE BREW READY LIGHT or BREW BUTTON

Unplug power cord or turn circuit breaker OFF.

Using Switch Removal Tool (p/n 83209) or a thin screwdriver, pry light or switch from mounting hole. Disconnect leads.

Reassemble in reverse order.

IMPORTANT: When replacing water faucet coil, also replace seal gaskets.

NOTE: Any abrasion or roughness on the flat end of the seat cup will require replacing the seat cup:

Work the seat cup out of the bonnet and off of the end of the stem.

Install a new seat cup, making sure the knob on the stem is fully inserted into the pocket of the seat cup, and the skirt of the seat cup is fully inserted into the bonnet.

SERVICING INSTRUCTIONS (continued)



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.

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 thru 5 as required to remove all scale and lime build-up.

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

PROCEDURE: Delime the Water Tank

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

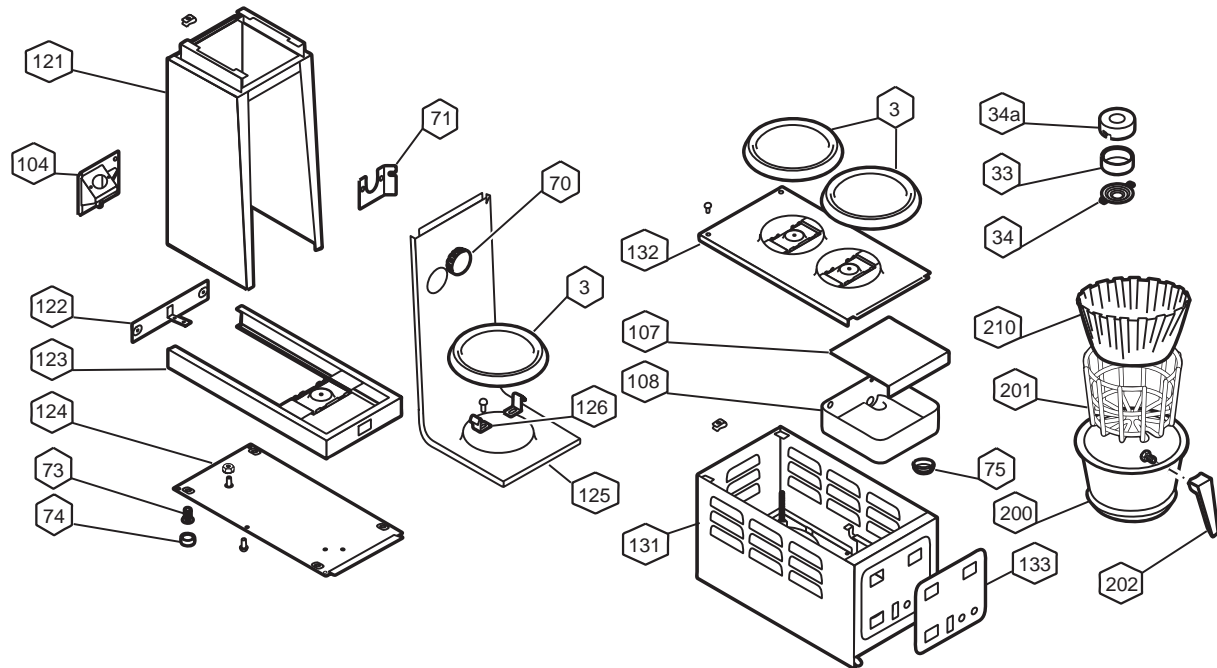
FREQUENCY: As required (Brewer slow to heat)

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)

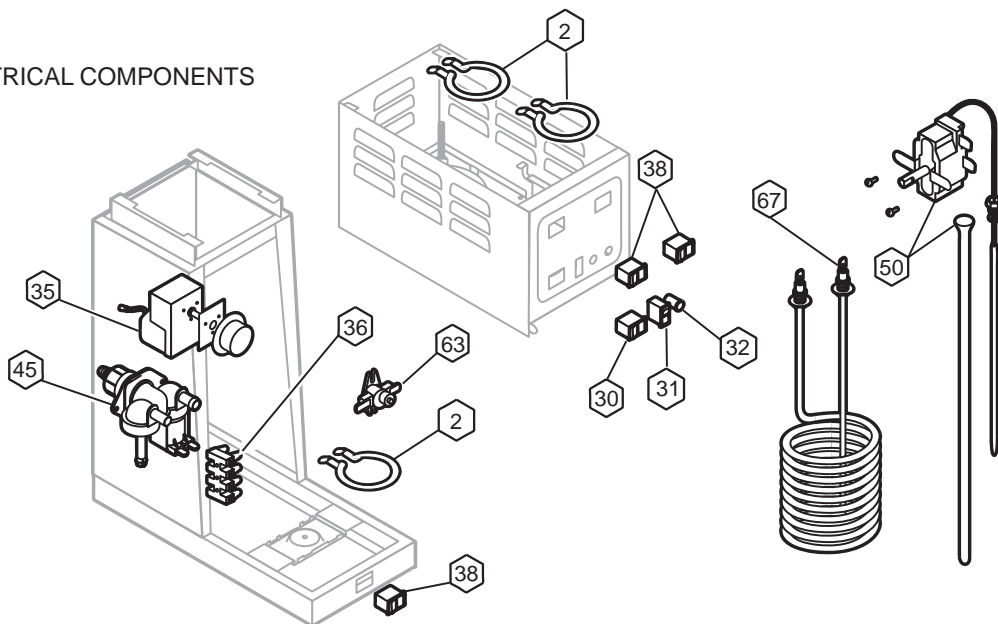
1. Disconnect brewer from the electrical supply. Turn off the water shut-off valve and disconnect the water supply line from the brewer inlet fitting.
2. Remove the tank lid assembly as described on page 13.
3. Remove the water tank from the brewer body by lifting straight up. Empty all water from the tank. Set the tank back into the brewer.
4. Mix 2 quarts 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 manufacturer.
5. At end of soaking period, remove lid assembly from tank. Thoroughly rinse internal components of lid assembly with clear water. Using a stiff bristle brush, scrub the heating element (and faucet water coil on automatic brewers) to remove lime and calcium build-up. Rinse with clean water. Store lid assembly in a safe location .
6. Remove the tank from the brewer and empty. Using a stiff bristle brush, scrub the interior of the water tank to remove lime and calcium build-up. Rinse with clean water.
7. Set the tank back into the brewer. Reassemble the tank lid to the water tank. Make sure the gasket is properly in place, then reinstall the hold-down strap.
8. Reinstall wiring to heating element and thermostat. Reinstall the hi-limit thermostat (if removed). For brewers with hot water faucet, reassemble faucet piping. Verify that all internal components are dry, then reinstall the top panel.
9. Reconnect brewer to electrical supply and, for automatic brewers, reconnect water supply.
10. Install the brew chamber without filter paper or grounds. Run at least three full brew cycles and discard all water generated.
11. Brewer is ready to use.

EXPLODED VIEW & PARTS LIST

CABINET & ASSOCIATED COMPONENTS



ELECTRICAL COMPONENTS



MODEL: 8718 & 8738 Coffee Brewers

BLOOMFIELD

IL1897

Rev. A

913 p/n 2M-75937 Owners Manual 8718, 8738 Coffee Brewer

EXPLODED VIEW & PARTS LIST (continued)

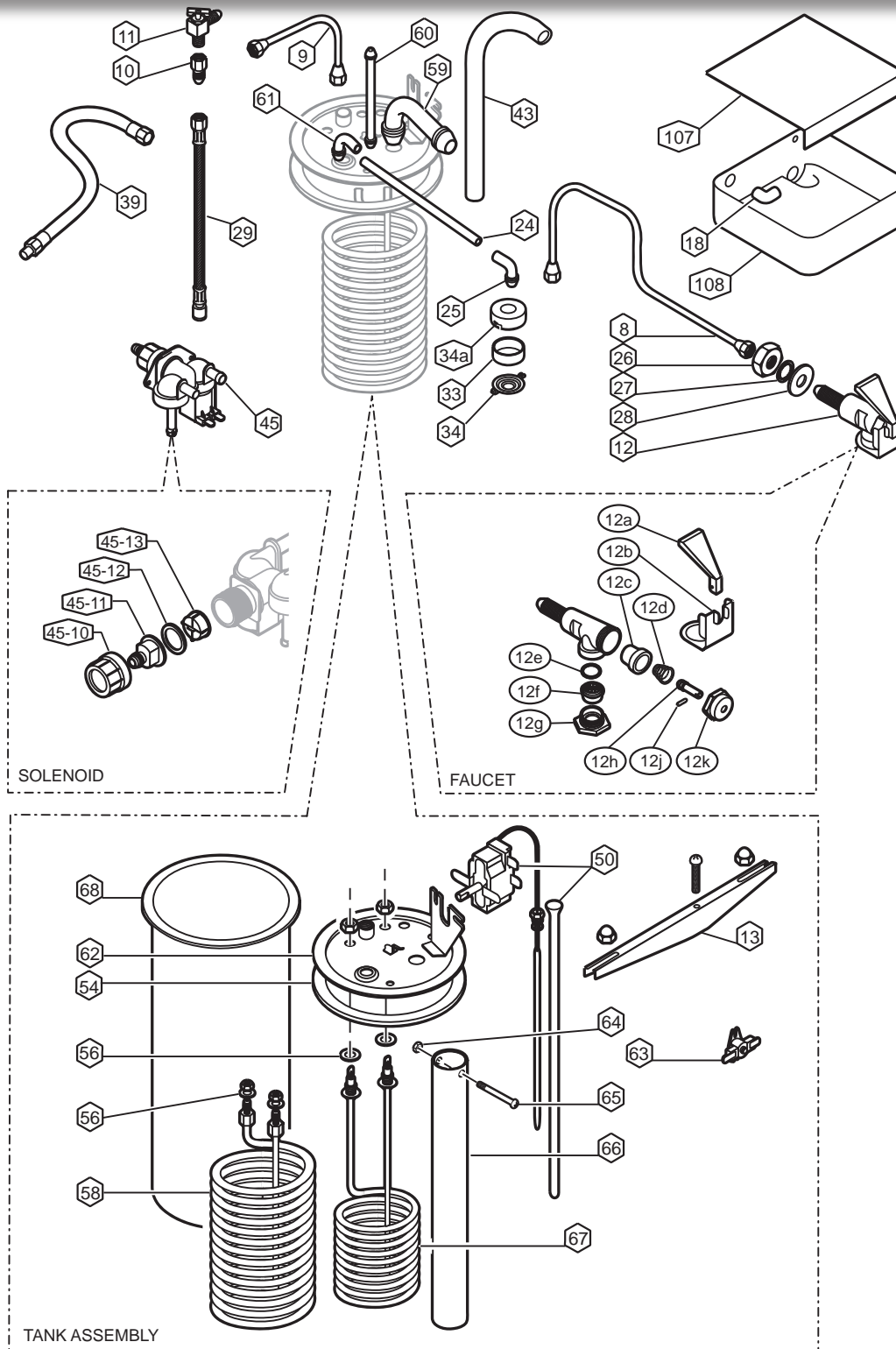
CABINET & ASSOCIATED COMPONENTS

CABINET & ASSOCIATES COMPONENTS			
ITEM	PART #	DESCRIPTION	QTY
3	2D-70090	WARMER PLATE	3
33	2I-70139	GASKET, SPRAY HEAD	1
34	A6-72727	SPRAY DISK	1
34a	A6-70163	RETAINER SPRAY HEAD (Requires drilling and riveting to install)	
70	2P-70053	BUTTON PLUG 2"	1
71	A6-70625	BRACKET, HI-LIMIT	1
73	2A-71732	LEG, ADJUSTABLE	4
74	2A-71732	FOOT, RUBBER	4
75	2Q-75089	BUSHING, HEYCO	1
104	2Q-75089	DOOR, SOLENOID	1
107		SPLASH GUARD, BASIN	1
108	2D-70095	BASIN	1
121		ASSY BODY UPPER	1
122	A6-70961	ASSY BASE BACK	1
123	WS-8528-75	ASSY BASE	1
124	A6-70256	ASSY BOTTOM PLATE	1
125	A6-70973	PANEL, FRONT	1
126	2C-70098	CLIP, MOUNTING	2
131		ASSY BASIN BODY	1
132	A6-70969	PANEL, TOP	1
133	2M-70972	LABEL, BASIN FRONT	1
200	2D-70114	ASSY BREW CHAMBER COMPLETE	1
	NLA	BREW CHAMBER, CUP ONLY	
201	2V-70116	WIRE RACK (ONLY) BREW CHAMBER	
202	2R-70112	HANDLE (ONLY) BREW CHAMBER	
210	WS-POF	FILTER PAPER (pk 1000)	

ELECTRICAL COMPONENTS

ITEM	PART #	DESCRIPTION	QTY
2	2N-70091UL	ELEMENT WARMER 120V 100W	3
30	2E-70395	SWITCH MAIN (TANK HEATER) 240V	1
31	2E-70733	SWITCH, BREW START 120V	1
32	2J-72671	LIGHT INDICATOR GREEN 120V	1
35	2P-70128	ASSY TIMER COMPLETE 2-MIN 120V	1
	2P-70054	ASSY TIMER COMPLETE 2-MIN 240V	
36	2E-70709	TERMINAL BLOCK 4P 240V	1
38	2E-70411	SWITCH WARMERS LIGHTED 120V	3
45	2E-75685	SOLENOID W/BYPASS 120V	1
50	WS-8512-51	THERMOSTAT W/THERMO WELL	1
63	2T-70716	THERMO HI-LIMIT RESET 240V	1
67	2N-70715UL	ELEMENT TANK HEAT 3800W 240V	1

EXPLODED VIEW & PARTS LIST (continued)



MODEL: 8718 & 8738 Internal Components

BLOOMFIELD
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EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART #	DESCRIPTION	QTY	ITEM	PART #	DESCRIPTION	QTY
8	2V-70104	FORMED TUBE FAUCET OUTLET	1	60	2V-70102	VENT TUBE	1
9	2V-70111	FORMED TUBE WATER COIL INLET	1	61	2K-70103	ELBOW, TANK OUTLET	1
10	2E-70451	ADAPTER 1/4 MFLARE x 1/8FPT	1	62	A6-70142	TANK COVER, 8-HOLE	1
11	2V-70352	NEEDLE VALVE, FAUCET SHUTOFF	1	63	2T-70716	THERMO HI-LIMIT 240V RESET	1
12	WS-82556	ASSEMBLY FAUCET	1	64	2C-70146	NUT, HEX 4-40 SS	1
13	2C-70134	HOLD DOWN STRAP	1	65	2C-70145	SCREW, 4-40 x 1, SS PAN HEAD	1
18	2K-70096	ELBOW BASIN INLET	1	66	2V-70144	TUBE INLET METAL	1
24	2V-70131	TUBE BREW METAL	1	67	2N-70715UL	ELEMENT TANK HEAT 3800W 240V	1
25	2K-70130	ELBOW SPRAYER	1	68	2D-70110	TANK BODY	1
26	2C-72680	NUT HEX LOCK	1	107	A6-70981	SPLASH GUARD, BASIN	1
27	2C-70107	WASHER LOCK 7/16	1	108	2D-70095	PAN BASIN A/F	1
28	2C-72681	WASHER	1				
29	2J-75681	ASSY INLET TUBE	1				
33	2I-70139	GASKET, SPRAY HEAD	1				
34	A6-72727	SPRAY DISK	1				
34A	A6-70163	RETAINER SPRAY HEAD (Requires drilling and riveting to install)					
39	WS-82256	HOSE POLY-BRAID	1				
43	A6-70276	TUBE BASIN INLET SILICONE	1				
45	2E-75685	SOLENOID NYLON 120V	1				
	2E-74570	SOLENOID NYLON 240V					
50	WS-8512-51	THERMOSTAT W/THERMO WELL	1				
54	2I-70147	GASKET TANK COVER	1				
56	2I-70152	SEAL WASHER	4				
58	2N-70149	HOT WATER COIL	1				
59	2K-70101	ELBOW, TANK INLET	1				

SERVICE KITS

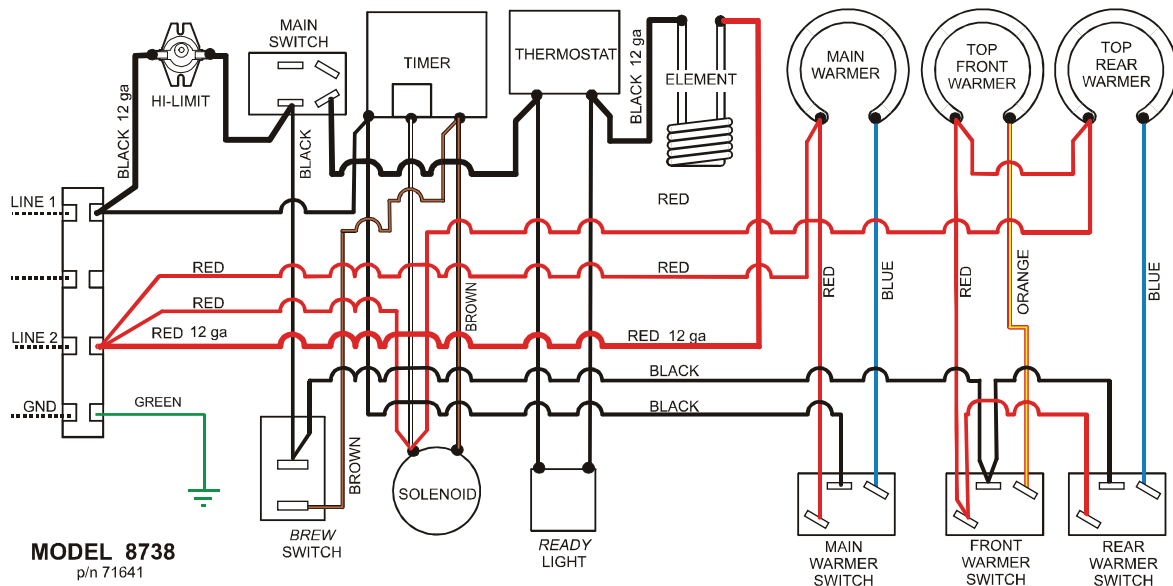
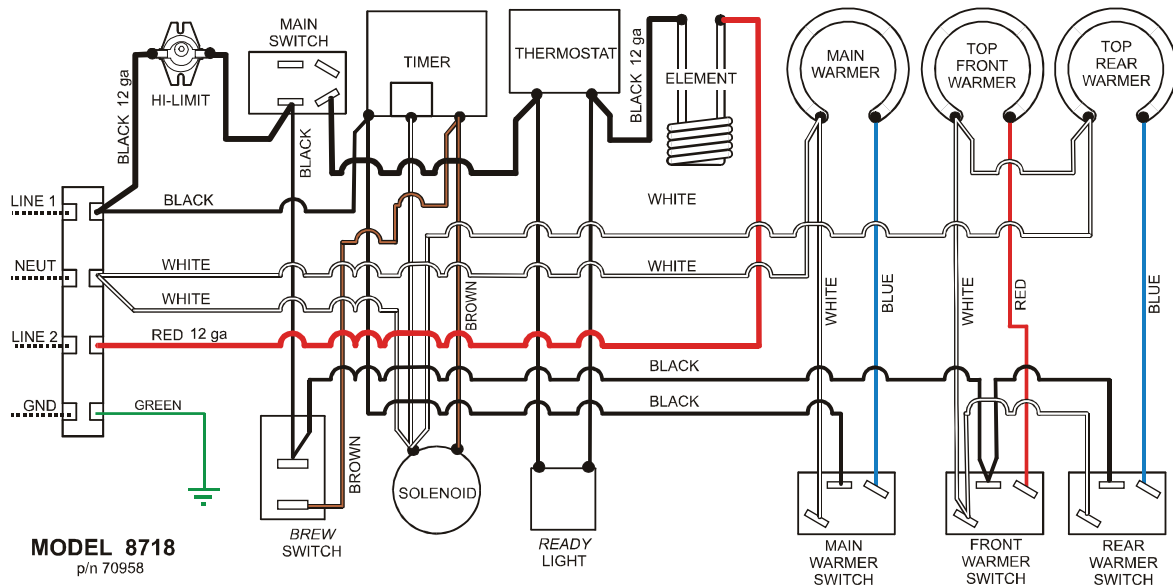
FAUCET REPAIR KITS

- WS-82573 Handle (item 12a)
- WS-82575 Seat Cup (item 12c)
- WS-82576 Faucet Repair Kit (Includes 12a Handle, 12c Seat Cup, 12d Spring, 12h Stem, 12j Pin & 12k Bonnet)
- WS-82682 Retainer Clip (item 12b)
- WS-84804 Aerator Replacement Kit (Includes 12e O-Ring, 12f Aerator Disk & 12g Aerator Cap)
- WS-84870 Aerator Repair Kit (Includes 12e O-Ring & 12f Aerator Disk)

SOLENOID REPAIR KITS

- 2E-75685 Solenoid, Complete, with Bypass 120V (Model 8718)
- 2E-74570 Solenoid, Complete, with Bypass 240V (Model 8738)
- WS-85218 Inlet Fitting Kit (items 45-10, 45-11, 45-12, 45-13)
- WS-5219 Inlet Strainer (item 45-13)

WIRING DIAGRAM



NOTES

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CUSTOMER SATISFACTION

BLOOMFIELD

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