

OWNERS MANUAL for

681

BOTTLED WATER DECANTER COFFEE BREWERS

MODEL 8372

for 3 Gallon and 5 Gallon Plastic Bottles

Includes:

Installation Operation Use & Care Servicing Instructions

PRINTED IN UNITED STATES OF AMERICA

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES 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.

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 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 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 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 Bloomfield Industries P.O. Box 280 Verdi, NV 89439

Phone: (775) 689-5700

Fax: (888) 492-2783

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:

- 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.

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.

TABLE OF CONTENTS

WARRANTY STATEMENT	xi	Thank You for purchasing this Bloomfield Industries appliance.
SPECIFICATIONS	1	
FEATURES & OPERATING CONTROLS	2	Proper installation, professional operation and consistent
PRECAUTIONS & GENERAL INFORMATION	3	maintenance of this appliance will
AGENCY APPROVAL INFORMATION	3	ensure that it gives you the very
INSTALLATION	4	best performance and a long,
OPERATION	5	economical service life.
CLEANING INSTRUCTIONS	8	This manual contains the
TROUBLESHOOTING SUGGESTIONS	10	information needed to properly
SERVICING INSTRUCTIONS	11	install this appliance, and to use,
Delime Water Tank	14	care for and maintain or repair the
EXPLODED VIEWS & PARTS LISTS	16	appliance in a manner which will
WIRING DIAGRAM	19	ensure its optimum performance.

SPECIFICATIONS

MODEL	STYLE	VOLTS	WATTS	AMPS 1ø	POWER SUPPLY CORD
8372 8372OR	3 WARMER STEP-UP DECANTER BREWER	120 VAC	1800 W	15 A	NEMA 5-15P
8372CA 쓮	with FAUCET	120 VAC	1500 W	12.5 A	NEMA 5-15P

+ meets Canadian standards

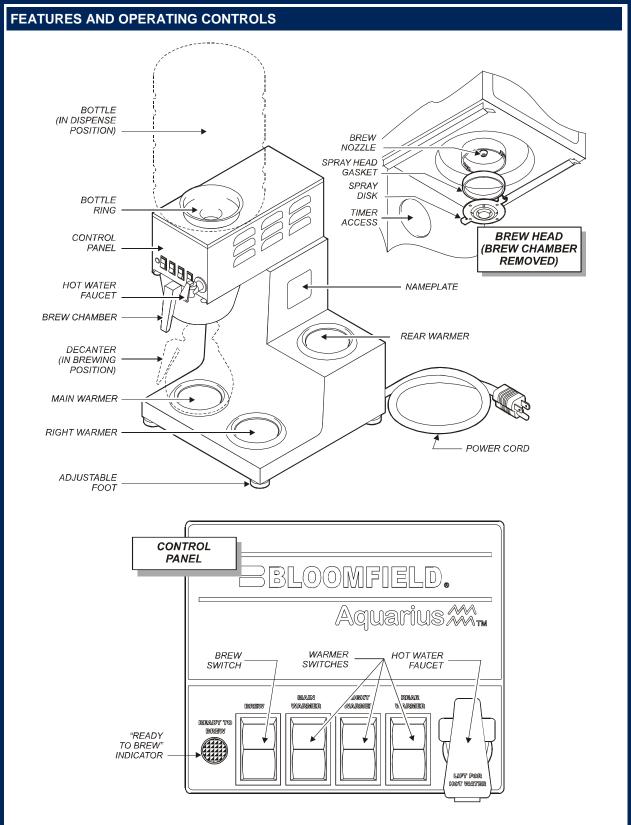
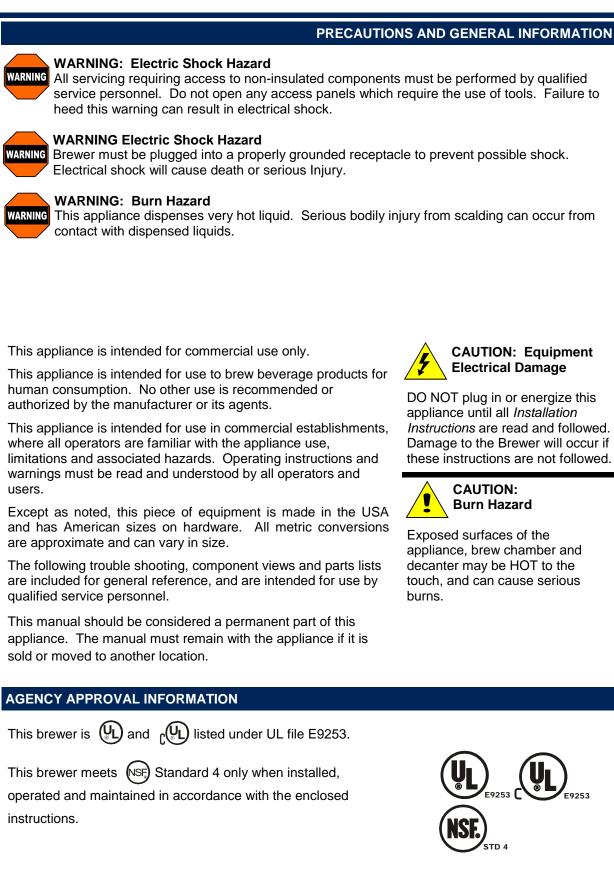


Fig. 1 Features & Operating Controls

PRECAUTIONS AND GENERAL INFORMATION



3

INSTALLATION INSTRUCTIONS

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 Electrical 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.



WARNING ELECTRIC SHOCK HAZARD:

Brewer must be plugged into a properly grounded electrical receptacle to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury. 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 (#33) and Spray Disk (#34) are properly installed.

LEVELING THE UNIT

Verify that an adjustable leg is installed at each corner of the brewer.

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.

FILL WATER TANK

Check the bottle ring for lint or packing materials. Wipe the interior of the bottle ring with a cloth dampened with clean water.

Brewer is designed to use a 3 gallon or 5 gallon plastic water bottle. Carefully insert a fresh water bottle into the bottle ring.

Wait 30 seconds, or until all bubbling in the bottle stops, then drain water from the hot water faucet until all air is purged from the tank.

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 a bottle of water is installed on the bottle ring, and all air has been bled from the water tank

Model 8372 is equipped with a cord and plug. It requires a 115 - 125 volt 20 amp circuit (50/60 Hz, 2 wire plus ground, with NEMA 5-15R or 5-20R Receptacle).

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: The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.

OPERATION

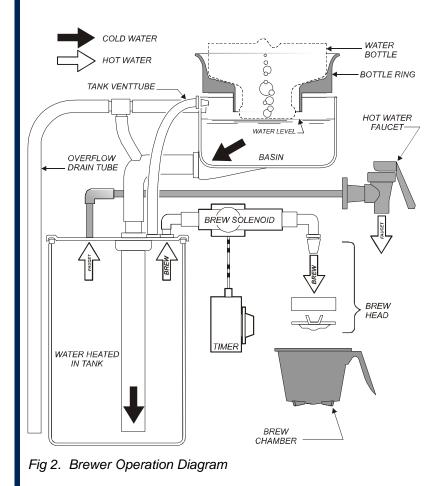
START-UP

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.
- Install a fresh bottle of water in the bottle ring.
- Allow basin and tank to fill.
- Plug unit into a properly grounded electrical receptacle.
- Draw water from the hot water faucet until all air is purged from the tank.

NOTE: This brewer will not function as a "pour-over" brewer. A water bottle with an adequate amount of water must be installed for the brewer to operate.

Once plugged into electrical power, 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.





CAUTION: Personal Injury

5 Gallon water bottle can weigh up to 50 pounds. Install bottle carefully. Injury can result from improper lifting technique or from attempting to lift a full bottle without adequate physical ability.



CAUTION: Equipment Electrical Damage

DO NOT manually fill brewer through bottle ring.

IMPORTANT: Use only 3 gallon or 5 gallon plastic water bottle.

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.

IMPORTANT:

This appliance is NOT designed to be used as a pour-over brewer. Operation without a water bottle with an adequate amount of water in place will produce very little or no brewed coffee.

IMPORTANT:

When installing water bottle, be careful to not overflow the basin pan. DO NOT fill the basin pan prior to installing the water bottle.

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 overtemperature by a hi-limit thermostat.

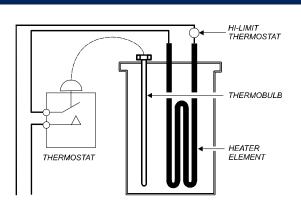


Fig. 3 Heat Control Diagram

WATER FLOW

AUTOMATIC OPERATION

Water is supplied to the hot water tank by a bottle inserted in the bottle ring. Water will flow from the bottle into the basin pan until the water level reached the open mouth of the bottle.

Pressing BREW button energizes the solenoid valve, allowing heated water from the hot water tank to flow through the spray head into the brew chamber.

The length of time the solenoid is open is controlled by the timer.

HOT WATER FAUCET

The hot water faucet draws heated water from the water tank.

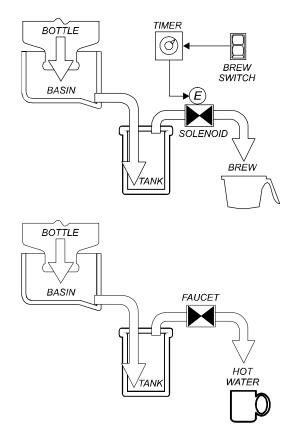


Fig. 4 Water Flow Diagrams

BREWING COFFEE

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.

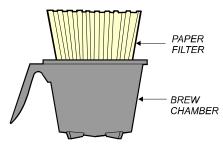


Fig. 5 Brew Chamber

AUTOMATIC OPERATION

BE sure "READY TO BREW" light is lit.

Place an *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 hot water into brew head, where it will spray over the bed of grounds.

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.



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



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: Use of the hot water 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.

CLEANING INSTRUCTIONS



CAUTION: **Burn Hazard**

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



CAUTION: **Electric Shock**

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.

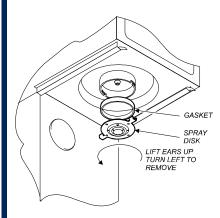


Fig. 6 Cleaning

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.

- 1. Disconnect brewer from electric power. Allow brewer to cool before cleaning.
- 2. Remove and empty decanters.
- 3. Remove and empty brew chamber.
- 4. Remove the spray disk from the brew head (See figure 6): Press up on the spray disk ears, then turn the disk to the left to unlatch. Remove the gasket from inside the brew head.
- 5. Wipe inside of brew head and area around the brew head with a soft clean cloth or sponge moistened with clean water.
- 6. 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.
- 7. 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. For stainless steel brew chambers, be sure the wire rack is properly reinstalled.
- 8. Wipe 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. Decanters may be washed in a dishwasher or sink.

Procedure is complete

	CLEAN	NING INSTRUCTIONS (continued)
PROCEDURE	: Clean and Sanitize Basin Pan	CAUTION: Electric Shock
PRECAUTIONS:	Disconnect brewer from electric power. Allow brewer to cool.	Hazard
FREQUENCY:	Monthly	Removing the top panel will expose uninsulated circuits. Unplug the brewer before
TOOLS:	#2 Phillips Head Screwdriver Mild Detergent, Food Equipment Sanitizer Clean Soft Cloth or Sponge	removing the top panel. This procedure to be performed by a qualified person only.
	rewer from electric power. to cool before cleaning.	IMPORTANT: DO NOT use steel wool, sharp
2. Remove and	empty decanters and brew chamber.	objects, or caustic, abrasive or chlorinated cleansers to clean
3. Remove wate water no long	er bottle. Drain water from hot water faucet until er flows.	basin pan or cabinet panels.
	screws holding the top panel in place. Remove . DO NOT remove the bottle ring from the top	TOP PANEL WITH BOTTLE RING
5. Remove basin the top of the	n seal by working it out from under the flange at brewer body.	SEAL
	silicone outlet elbow, overflow drain and vent sin pan. Remove the basin pan from the brewer.	VENT TUBE
7. Wash the bas mild detergen	in pan and bottle ring with a clean cloth and t.	OUTLET ELBOW
	in pan, basin seal and top panel in sanitizer per supplied with the sanitizer.	DRAIN A
	sin pan, basin seal and top panel with clean proughly with a clean cloth.	
	basin pan in brewer, making sure the vent tube, and outlet elbow are properly installed.	
10. Reinstall basi top of the bre	n seal, gasket side up, under the flange in the wer body.	·EEEEG
	op panel. Install a water bottle in the bottle ring. om the hot water faucet to purge air from the	
Procedure is com	plete	Fig. 7 Top Panel & Basin Pan

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	
	Thermostat set too low	Set for desired temperature	
	Hi-Limit thermostat tripped	Allow to cool Reset hi-limit (8786, 8788)	
	Damaged internal component or wiring	Examine wiring & connectors, thermostat and heating element Repair/replace as needed	
Coffee level low	Water bottle empty	Replace water bottle	
	Too much coffee grounds	Adjust amount of grounds	
Coffee level too high or low	Timer out of adjustment	Adjust timer	
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	Adjust coffee amount and grind	
Sprays water from brew head	Spray gasket improperly installed	Check/reinstall gasket on INSIDE of brew head	
	Spray disk plugged	Plug into electrical power	
No brew	Brewer not plugged in	Clean spray disk	
	Water bottle empty	Replace water bottle	
	Bad BREW switch	Replace switch	
	Damaged internal component or wiring	Examine wiring & connectors, brew switch and solenoid Repair/replace as needed	
No flow from hot water faucet	Water bottle empty	Replace water bottle	
Brewer overflows from basin	Damaged water bottle	Install new water bottle	
Poor coffee quality	Water not hot enough	Adjust water temp 195-205°F	
	Suggestions for consistently good coffee: Keep brewer clean. Use a quality coffee with a consistent roast. Use proper grind and amount of coffee per brew.		

SERVICING INSTRUCTIONS

ACCESS PANELS

Top panel is held by four screws at the corners.

Front panel is held by two clips under each warmer plate, three screws at the bottom and a retaining lip at the top.

Top rear panel is held by two clips under the warmer plate.

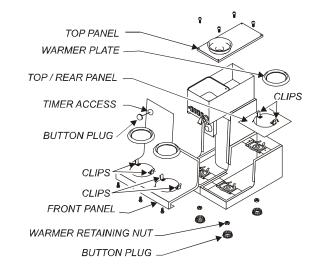


Fig. 8 Access Panels

TEMPERATURE ADJUSTMENT

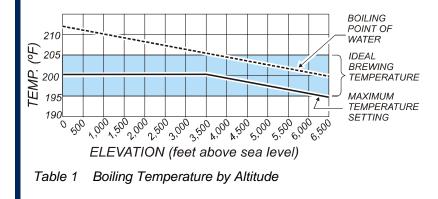
With the "READY TO BREW" light *ON*, draw a cup of water from the hot water faucet. Check the temperature of the water with a thermometer of known accuracy.

If temperature adjustment is necessary, remove water bottle and top panel.

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.

Upon completion, reinstall top panel.



CAUTION Electric 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 or warmer plate.

NOTE:

Each warmer plate has a center stud which screws into a bracket. Warmer plates on Canadian brewers are secured with a nut. Remove button plug on bottom of brewer to access nut on warmer plate. Remove warmer plates by turning counter-clockwise.

NOTE:

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

IMPORTANT:

A mechanical thermostat will maintain temperature within $\pm 5^{\circ}$ 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.

IMPORTANT: Adjust timer with a full water bottle installed in the bottle ring.

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

IMPORTANT: When removing tank lid assembly, be careful to not damage or kink thermostat capillary tube.

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.

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*. Remove water bottle. Run water from the hot water faucet until no more water flows Remove top panel. Siphon water from the tank through the faucet supply fitting until the water level in the tank is below the tank lid.

Pull vent tube and inlet elbow out of basin pan. Remove basin pan.

Disconnect faucet supply from tank lid.

Disconnect wires from thermostat. Remove screws holding thermostat to bracket. Do not remove thermobulb from tank lid. Thermostat is removed with the tank lid.

Disconnect all wiring from heating element. Slide hi-limit out of the way.

Loosen center screw on tank hold-down bracket and loosen acorn nuts. Remove hold-down bracket by sliding short slotted end off of locking stud and lifting it off. Remove tank lid assembly by lifting it straight up.

Reassemble in reverse order.

REPLACE THERMOSTAT

Unplug brewer or turn circuit breaker *OFF*. Remove water bottle and drain water from hot water faucet until no more water flows. 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.

REPLACE WARMER ELEMENT

Remove warmer plate by turning counter-clockwise.

Lift element from bracket. Disconnect wiring.

Reassemble in reverse order.

REPLACE SOLENOID

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

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

Remove water bottle and top panel.

Cut tie straps from solenoid hose connections. Remove wiring connections from solenoid coil. Remove solenoid

Reassemble in reverse order.

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 12.

REPLACE BREW READY LIGHT, BREW SWITCH OR WARMER SWITCH

Unplug power cord or turn circuit breaker OFF.

Remove water bottle, top panel and basin pan.

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 heating element, also replace seal gaskets.



CAUTION -CHEMICAL BURN HAZARD

Deliming chemicals are 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 electrical wiring or components to come into contact with the deliming solution. Take care to keep all electrical components and wiring dry.

NOTE: Repeat steps 4 thru 5 as required to remove all scale and lime build-up.

PROCEDURE: Delime the Water Tank

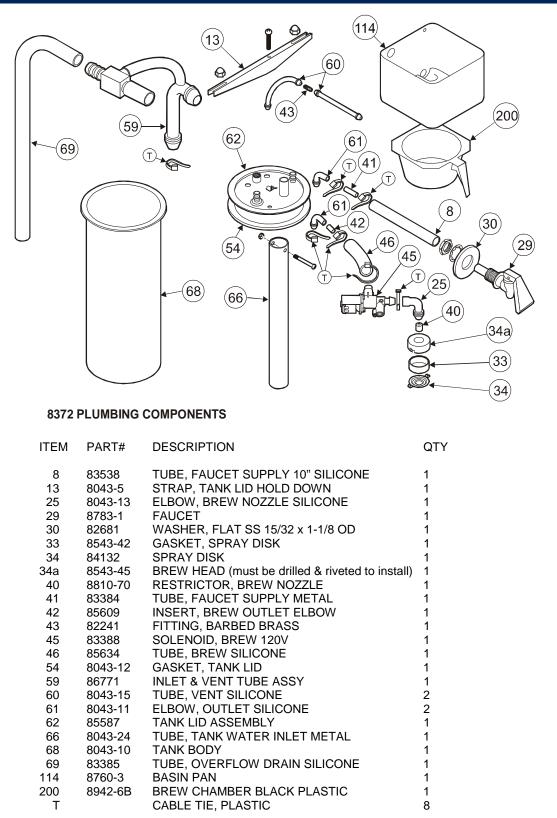
PRECAUTIONS:	Disconnect brewer from electric power. Allow brewer to cool.
FREQUENCY:	As required (Brewer slow to heat)
TOOLS:	Deliming Solution Protective Gloves, Goggles & Apron Mild Detergent, Clean Soft Cloth or Sponge Bristle Brush, Bottle Brush Large Sink (or other appropriate work area)

- 1. Disconnect brewer from the electrical supply. Remove the water bottle and drain the tank by running water from the hot water faucet until no more water flows.
- 2. Remove the tank lid assembly as described on page 12.
- 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 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 . Verify that all internal components are dry, then reinstall the top panel.
- 10. Reconnect brewer to electrical supply.
- 11. Install the brew chamber without filter paper or grounds. Run at least three full brew cycles and discard all water generated.
- 12. Brewer is ready to use.

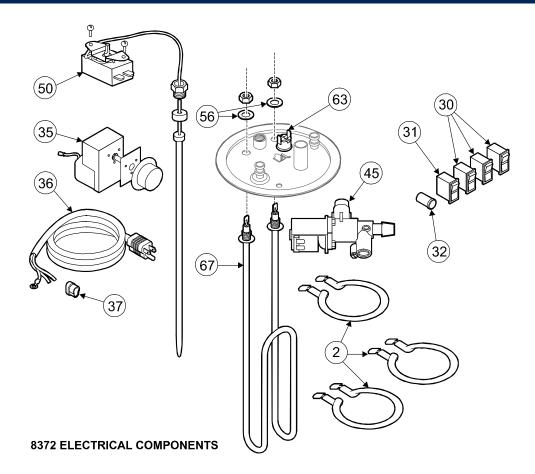
NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

EXPLODED VIEW & PARTS LIST



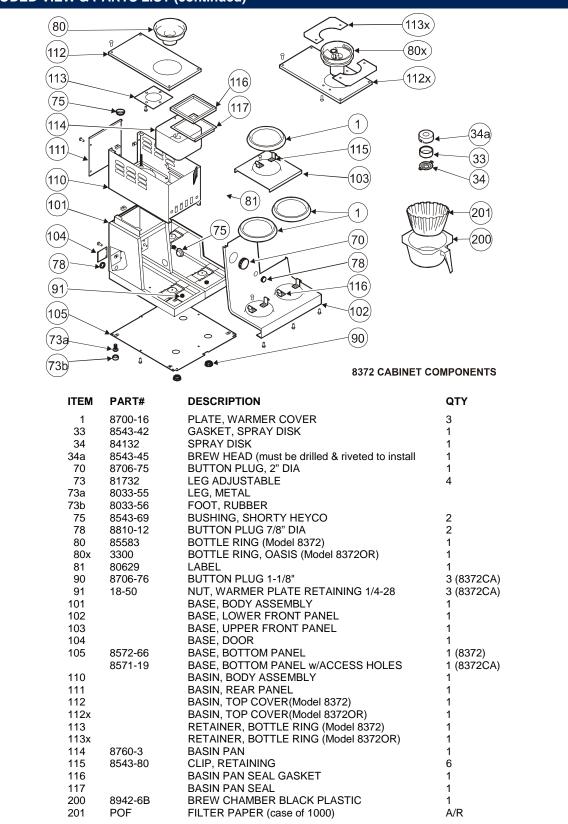
16

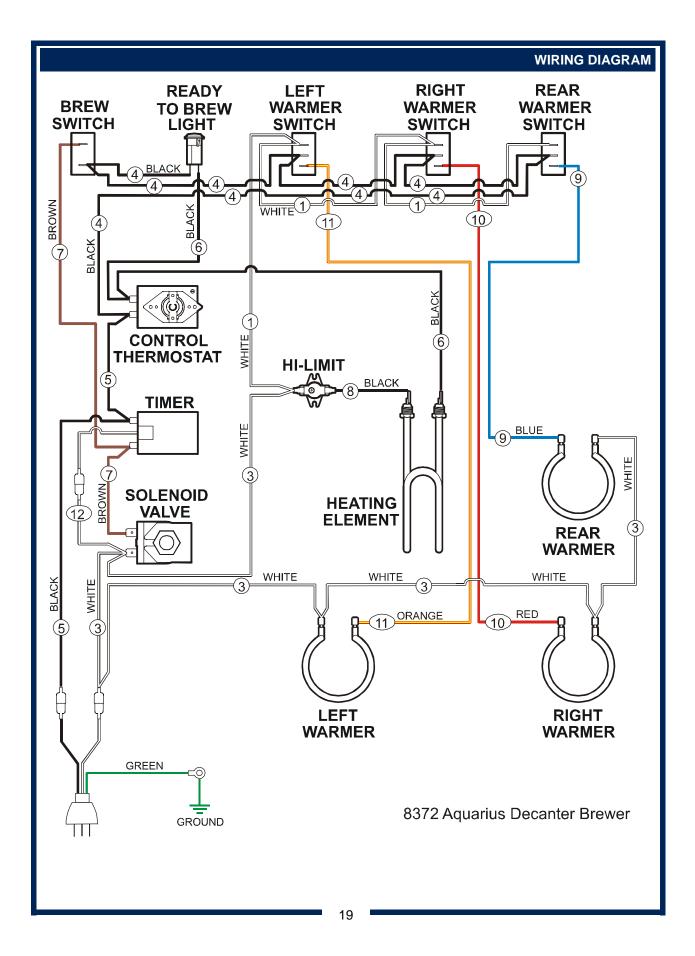
EXPLODED VIEW & PARTS LIST (continued)



ITEM	PART#	DESCRIPTION	QTY
2 30 31 32 35 36 37 45 50 56	8572-18 85647 85646 8718-31 8812-61 6407-15 35-210 83388 86280 8043-30	WARMER, 120V 100W SWITCH, WARMER ON/OFF 120V SWITCH, BREW MOMENTARY 120V INDICATOR LIGHT, GREEN 120V TIMER, 8 MIN POWER CORD, NEMA 5-15P STRAIN RELIEF SOLENOID, BREW 120V THERMOSTAT, 199°F SEAL, HEATING ELEMENT	3 3 1 1 1 1 1 1 1 2
63 67	8043-83 8043-14	THERMOSTAT, HI-LIMIT 120V HEATING ELEMENT, 120V 1500W	1 1
	* 8043-93	HEATING ELEMENT, 120V 1200W	·

EXPLODED VIEW & PARTS LIST (continued)







Bloomfield Industries proudly supports CFESA Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE





Bloomfield Industries, Inc. Division of Carrier Commercial Refrigeration

In US and Canada

 Telephone:
 775-689-5700

 Fax:
 888-492-2783

 Fax:
 800-356-5142 (for orders only)

website: www.wellsbloomfield.com

PRINTED IN UNITED STATES OF AMERICA