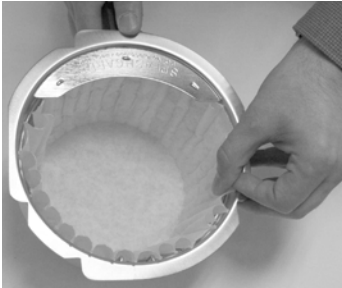


# BUNN®

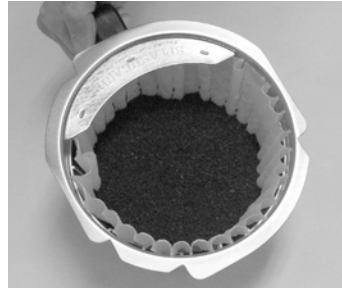
## SINGLE CD BREWING INSTRUCTIONS



1. Insert a BUNN® filter into the funnel.



2. Pour fresh coffee grounds into the filter.



3. Shake funnel gently to level grounds.



4. Slide funnel into funnel rails of the brewer.



5. Place an empty server on beneath the funnel.



6. Place the ON/OFF switch in the "ON" position.

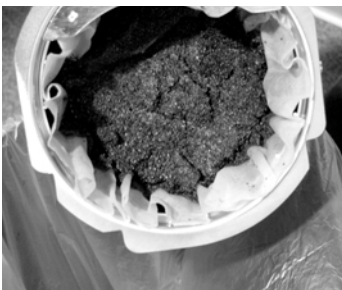


7. Select the desired 1/2 Or 1 gallon batch size.

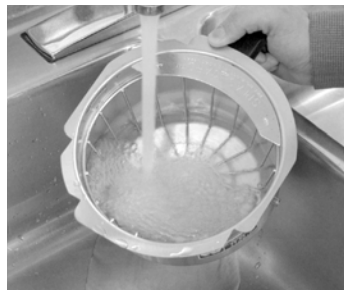


8. Momentarily press and release the BREW switch.

## SINGLE CD with 1.5 Gallon GPR CLEANING INSTRUCTIONS



9. When brewing is complete, discard the grounds and filter.



1. Clean and sanitize the funnel. **NOTE:** Do NOT clean this equipment with a water jet device.



2. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean the sprayhead panel and all surfaces of the brewer.



3. Remove the sprayhead.



4. Use the pointed end of sprayhead cleaning tool to remove any mineral deposits from the sprayhead holes. The sprayhead holes must always remain open.

**NOTE:** Any buildup on the sprayhead and fitting may restrict water flow, and impact your coffee brewing. For consistently great coffee, clean sprayheads and fittings weekly with sprayhead cleaning tool (#38227.0000). Upon visual inspection it may appear that light passes through all holes in the sprayhead plate, but a thin film of residue can pass light and still impede water flow.



5. Insert the long end of sprayhead cleaning tool into the sprayhead fittings, and rotate several times to remove any mineral deposits from the fitting.



6. Re-install the sprayhead.



7. Remove the lid of the server.



8. Pull out the lid assembly.



9. Unscrew the inlet cap.



10. Clean the inlet tube with the medium sized brush and the cleaning solution.



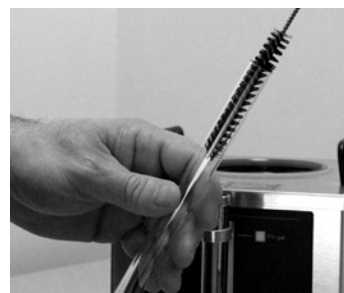
11. Rinse well and reassemble the lid.



12. Unscrew the sight gauge cap.



13. Remove the glass tube.



14. Clean the sight gauge with the large brush and reassemble the sight gauge.



15. Turn the faucet in a counter-clockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



16. Transfer these parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink with a sanitizer solution (75°F warm chlorine solution of at least 50-100 ppm) and the third sink is used for clean rinse.



17. Use a small brush (BOM #00674.0000) to thoroughly scrub the faucet body.



18. Allow the parts to soak in a sanitizer solution for a minimum of ten minutes. Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air dry over night.



19. Thoroughly rinse the entire inside of the server. DO NOT immerse the server in water.



20. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean all surfaces.