BUNN[®]

SINGLE CW BREWING INSTRUCTIONS



1. Insert a BUNN® filter into the 2. Pour in fresh coffee. funnel.





3. Shake funnel gently to level grounds.



4. Slide funnel into funnel rails of the brewer.



5. Place an empty dispenser on the brewer base beneath the funnel.



6. Select the desired batch size.

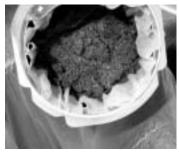


7. Place the "ON/OFF" switch in the "ON" upper position.

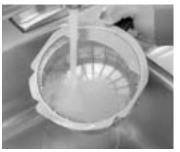


8. Momentarily press and release the "START" switch.

SINGLE CW with 1.5 Gallon GPR CLEANING INSTRUCTIONS



9. When brewing is complete, 1. Clean and sanitize the funnel. discard the grounds and filter.





2. Use a clean damp cloth rinsed in mild, non-abrasive detergent to clean the sprayhead panel.



3. Remove the sprayhead.



4. Clean mineral deposits and rinse. Make sure all holes are open.



5. With the sprayhead removed, insert a deliming spring into the sprayhead tube until approximately two inches of the spring remain visible. Saw back and forth five or six times to loosen any lime deposits. Flush the tube by running a brew cycle using an empty funnel and dispener. When the cycle is completed, replace the sprayhead.



6. Remove the lid of the server.



7. Pull out the lid assembly.



8. Unscrew the inlet cap.



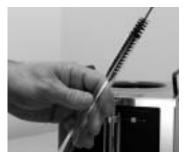
9. Clean the inlet tube with the medium sized brush and the cleaning solution.



10. Rinse well and reassemble 11. Unscrew the sight gauge cap. 12. Remove the glass tube. the lid.







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



14. Turn the faucet in a counterclockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



15. 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.



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



17. 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.



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



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