

## **USE & CARE INSTRUCTIONS for ThermoFresh® SERVER** with MECHANICAL SIGHT GAUGE









STEP 1

The Server Cover needs to be removed to fill the Server when brewing from a Bunn-O-Matic® Dual TF DBC or brewed directly into the Single TF DBC or ICB coffee server and then transported brewer.

When proper precautions are followed, 1.0 up to 1.5 gallons of coffee may be to a remote serving location. The server must be placed on a sturdy counter or shelf.

Place a cup or container in center of serving platform as indicated.

Open the faucet handle until the desired quantity is dispensed.

## DAILY CLEANING









STEP 1

Runa complete brew cycle of Remove the lid. fill server Empty the server completely of server. by opening the faucet.

STEP 2

just hot water into the server with cleaning solution and and let it set for a minute. thoroughly clean the inside

STEP 3

Rinse server thoroughly using fresh water rinse.

STEP 4

Fully fill server with sanitizing solution for 5 minutes then drain through fully open faucet.

**NOTE:** Bunn-O-Matic recommends the 3 step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved non-chlorine sanitizer. Do not submerge server.



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## **DAILY CLEANING (Continued)**



STEP 5

BUNN

STFP 6



STEP 7



STEP 8

Remove the faucet handle/ stem assembly by unscrewing the faucet nut just beneath the faucet handle.

Remove sight gauge cap and pull sight gauge tube from the shroud.

Use enclosed cleaning brush to thoroughly clean the faucet spout.

Use enclosed cleaning brush to thoroughly clean the sight gauge tube.



STEP 9

NNUB

STEP 10



STEP 11



STEP 12

Use enclosed cleaning brush to thoroughly clean the fill tube in the lid assembly.

Disassemble the faucet/ stem assembly. Thoroughly wash all faucet parts, lid, and silicone tube in a mild detergent and water solution. Rinse the parts in hot water. Sanitize the parts for five minutes, then air dry completely. Remove the drip tray and drip tray cover. Thoroughly wash in a mild detergent and water solution. Rinse the parts in hot water.

Reassemble the faucet and attach it, the lid, sight gauge and silicone tube to the dispenser.

Wash the entire outside surface of the server with a clean damp cloth. Do NOT clean this equipment with a water jet device.