



Premia™

Bean-to-Batch Medium to High Volume Coffee Brewer

with Auto Clean



After Initial Setup, if you have a USB Stick with custom configuration files, see install steps starting on page 43.

INSTALLATION & OPERATING GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

Bunn-O-Matic Corporation

Post Office Box 3227, Springfield, Illinois 62708-3227

Phone (217) 529-6601 | Fax (217) 529-6644

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants the BUNN Premia™ as further described below for a warranty period of 1 year parts and labor. All coffee servers/reservoirs – 1 year parts and labor.

For customers subscribed to BUNNlink®, BUNN reserves the right to periodically auto-push critical software updates that will enhance functionality or performance of the BUNN equipment, unless the customer requests advance notice of such software updates from BUNN in writing.

These warranty periods run from the date of installation. BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty. Additionally, the following is excluded from the warranty period:

Warranty Exclusions:

- Parts such as, but not limited to, hoppers and lids, drip trays, touch screens (fail due to damage), hinges and plastic parts damaged due to improper handling or cleaning agents.
- Replacement of wear items such as, but not limited to, O-rings, gaskets, filter screens, silicone tubes, hoses, and valve seats.
- Repairs made necessary due to poor water quality such as dispense valves, water inlet valves, scaling in hot water boilers (Carbonate Hardness range of 40 - 140 ppm constant).
- Improper voltage, (See equipment operations manual for voltage specifications).
- Failure to use BUNN approved cleaning supplies constitutes improper maintenance.
- Failure to have required preventive maintenance performed by a BUNN technician or authorized Fast Cup service provider.
- Parts replaced under the terms of this warranty carry the remainder of the machine's parts warranty term, or 90 days, whichever is greater.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

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USER NOTICES

Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices are to be kept in good condition. Replace any unreadable or damaged labels.



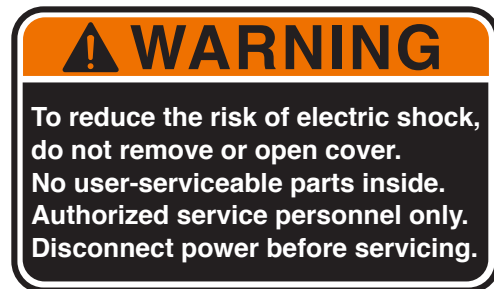
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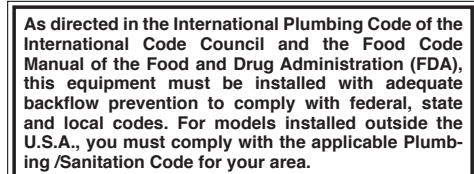
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00656.0001

WARNINGS

- Unplug the machine or turn off the main switch before servicing the interior components of the machine.
- Never operate the machine without water.
- Never touch brew module, spouts, and hot water dispense pipes. They are HOT and could cause burns.
- The machine must be operated with clean water. Make sure to use water filters and/or softeners as needed.

NORTH AMERICAN REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotel and motel lobbies and other similar types of environments;
- Access to the service areas permitted by Authorized Service personnel only.

CE REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Machine rated IX P1.

SUPPORT

BUNN SupportHub®

BUNN SupportHub provides easy access to comprehensive information and resources tied to the specific serial number for this product. Scan the QR code with any smart device for access to manuals, product information, training videos, service support and other related information.



SITE REQUIREMENTS

Plumbing

Brewer must be connected to a cold water system with operating pressure between 30 and 90 psi (0.206 and 0.620 MPa) from a 0.5 inch or larger supply line. Install a regulator in the line when pressure is greater than 90 psi (0.620 MPa) to reduce it to 50 psi (0.345 MPa).

NOTE: Bunn-O-Matic recommends .375 inch copper tubing for installations of less than 25 feet and .375 inch for more than 25 feet from the 0.5 inch water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the counter top. Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

Water Treatment

For best results include:

1. No Chlorine.
2. Water hardness 6 to 10 grains or less total hardness.
3. Water Filtration System:
 - 56000.0034 - SYSTEM, WEQ-35 (3).2L
 - 56000.0126 - CARTRIDGE, WEQ-35 (3.4).2L

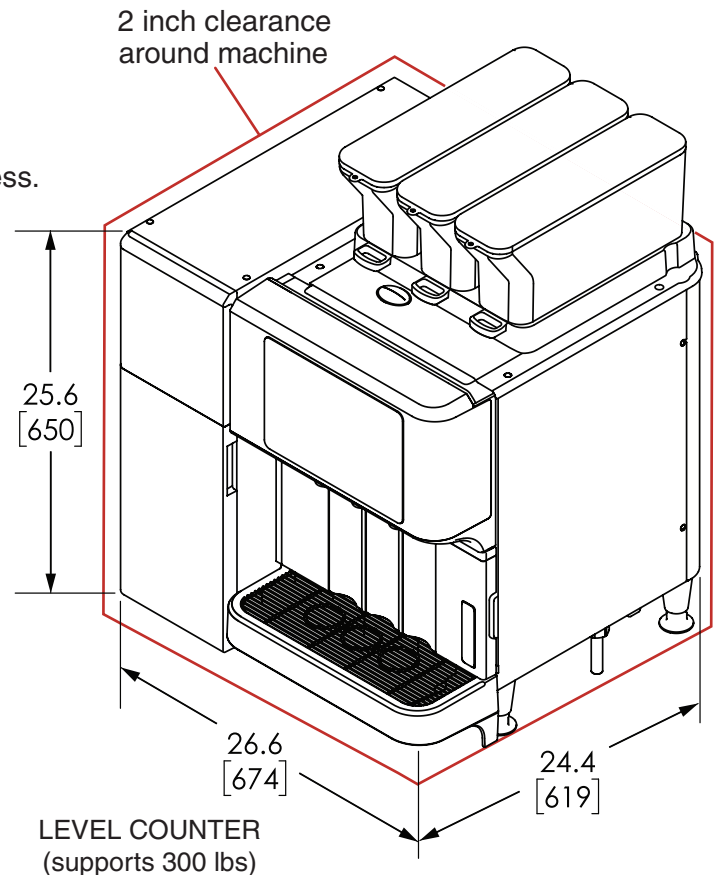
FOR INDOOR USE ONLY

Counter

- Machine must be level within 2° for proper operation.
- Counter must be a sturdy, level surface able to support 300 lbs.
- Recommend to have at least 2 people to place machine on counter.

WARNING

The brewer must be disconnected from the power source until specified in Initial Setup. Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.



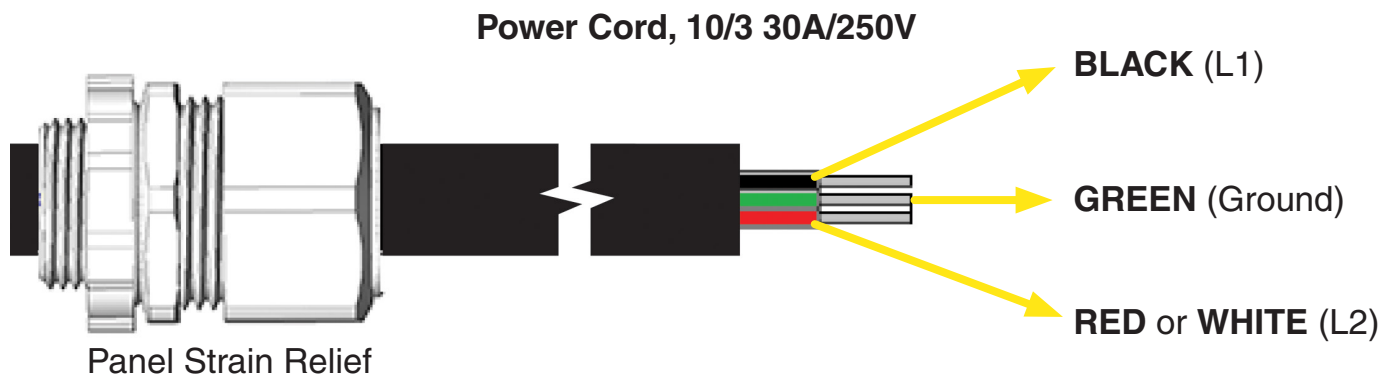
INITIAL SETUP

Electrical Configuration

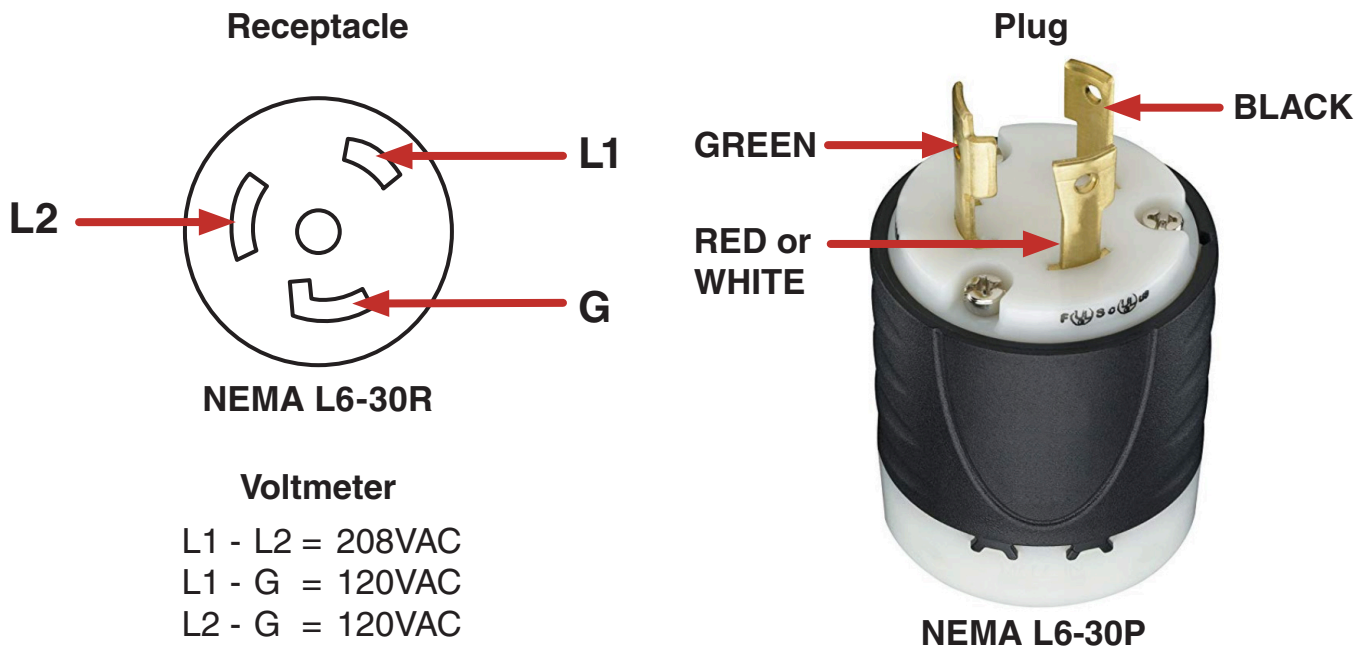
- 208/240VAC circuit (voltage range +5/-10%).
- Dedicated 30-amp circuit: cord cap, receptacle, and breaker
- Machine is supplied with a power cord (PN 46908.0002) AWG 10/3 30A/250V with Plug L1, L2, G.
NOTE: (N) no neutral wire/conductor used.
- Receptacle within 4.5 feet (1.4 meters) of the machine. (Note: the length of the power cord is regulated by the machine's UL certification; the length and type of cord cannot be substituted.)
- Machine total amp draw 24.0 amps at 208VAC, 22 amps at 240VAC.
- Determine the available on-site electrical service.

CAUTION: Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Connect the dispenser to the power source.
4. If plumbing is to be hooked up later be sure the dispenser is disconnected from the power source. If plumbing has been hooked up, the dispenser is ready for Initial Fill & Heat.



EXAMPLE



INITIAL SETUP

Optional Field Wiring

In the event the current location has an 1PH, 3 Wire plus Ground, 30 Amp electrical receptacle, the machine power cord/plug (PN 46908.0002) will need to be removed and replaced with a power cord and plug to match the current location receptacle configuration.

ELECTRICAL CONFIGURATION

- 208/240VAC circuit (voltage range +5/-10%)
- Dedicated 30-amp circuit: cord cap, receptacle, and breaker
- Determine the available on-site electrical receptacle is 1PH, 2 Wire plus Ground or 1PH, 3 Wire plus Ground.
- Machine is supplied with a power cord (PN 46908.0002) AWG 10/3 30A/250V with Plug L1, L2, G for use with 1PH, 2 Wire plus Ground receptacle.

NOTE: (N) no neutral wire/conductor used.

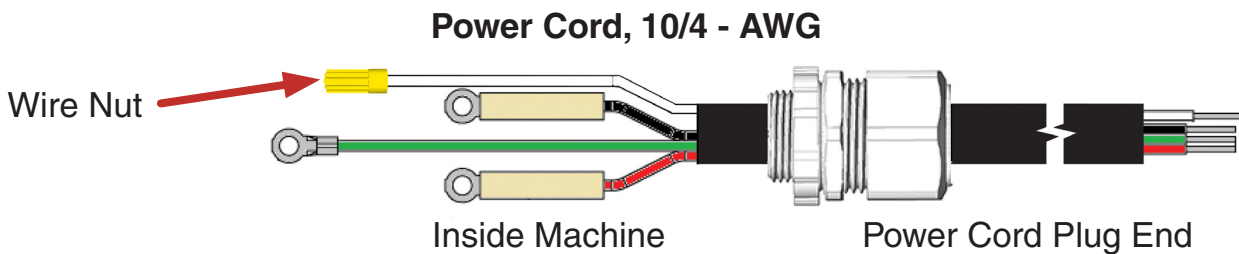
- If location electrical receptacle is a 1PH, 3 Wire plus Ground receptacle, see the attached Optional Field Wiring decal on the machine and the following "Example" below.
- Remove supplied power cord and install AWG 10/4 30A/250V power cord with correct plug to match location receptacle configuration.

NOTE: (N) Neutral wire/conductor (White Wire) from the power cord will need to be capped off in the machine.

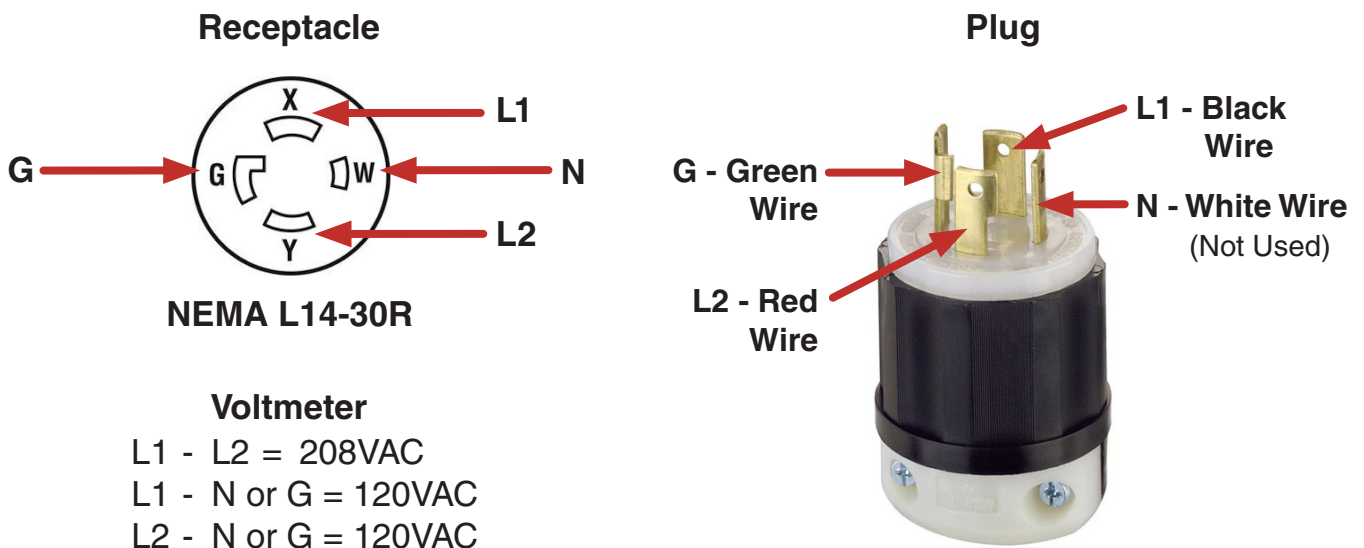
- Use the appropriate size of wire nut inside the machine over the power cord Neutral Wire (White) end and push into the wire while twisting the nut clockwise. See Example.
- Receptacle within 4.5 feet (1.4 meters) of the machine.

NOTE: The length of the power cord is regulated by the machine's UL certification.

- Machine total amp draw 24.0 amps at 208VAC



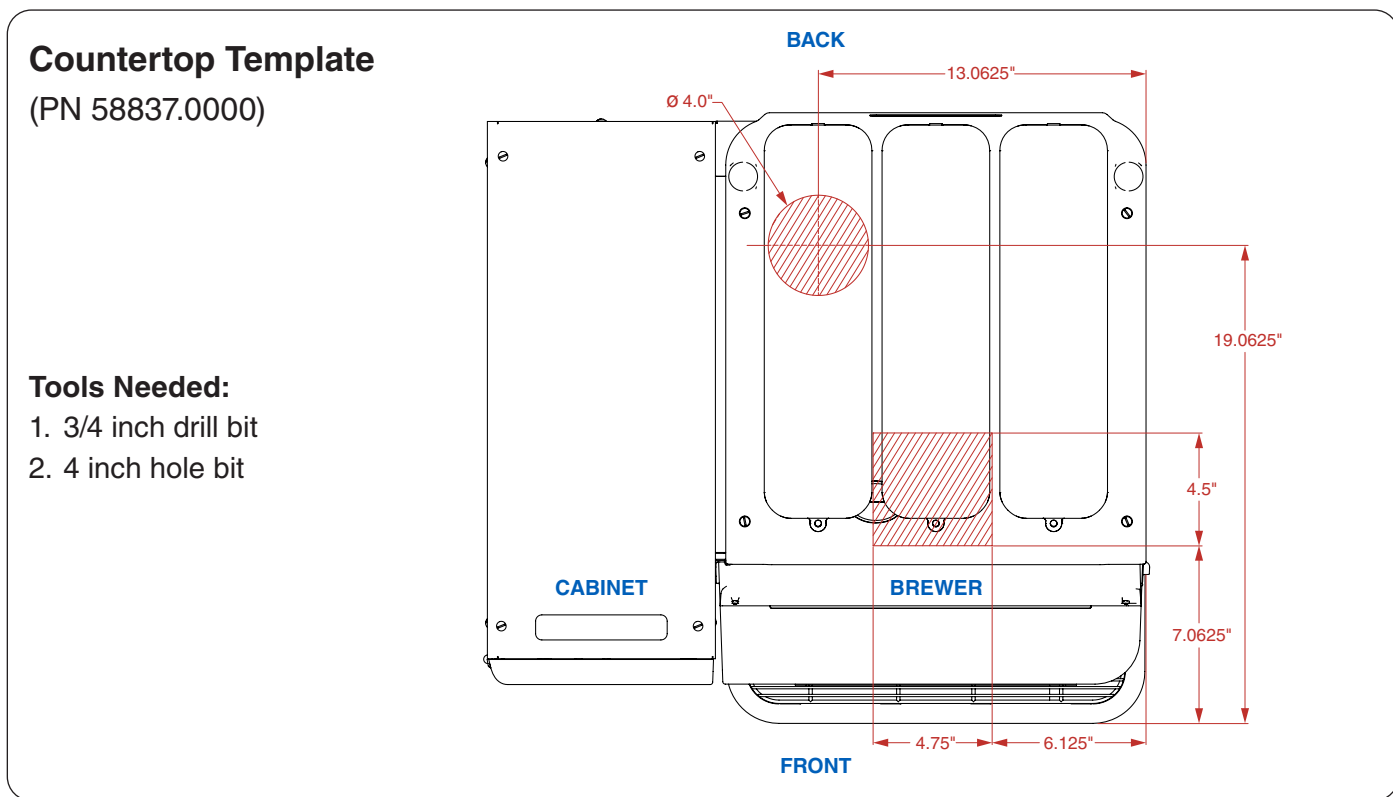
EXAMPLE (Optional Field Wiring)



INITIAL SETUP

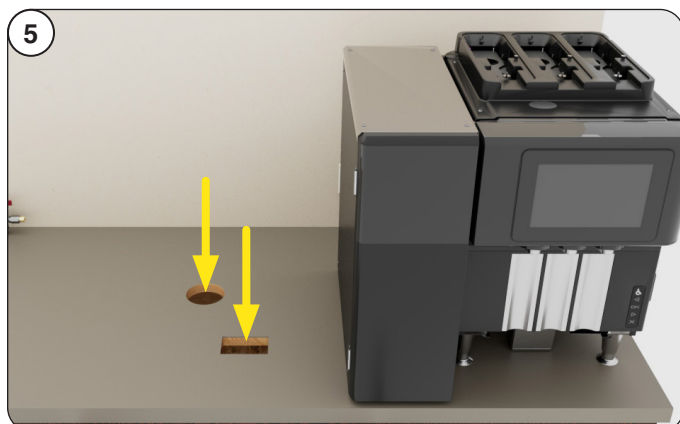
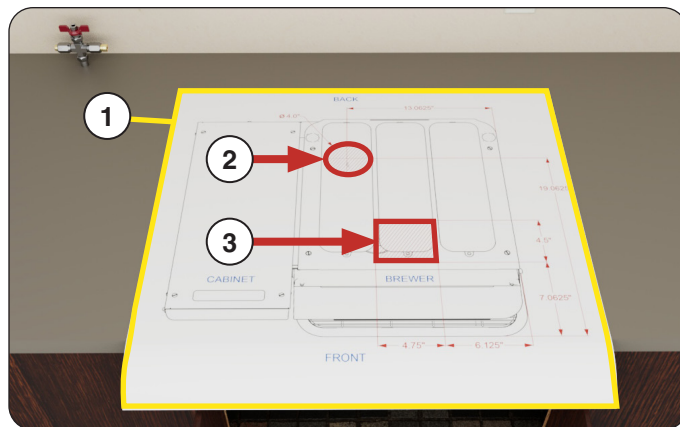
Drain and Waste Bin Setup

NOTE: The waste bin and drain line will require cutting a hole through the counter before the machine can be installed. Refer to the diagram below for cut-out placement and measurements.



Preparing Countertop

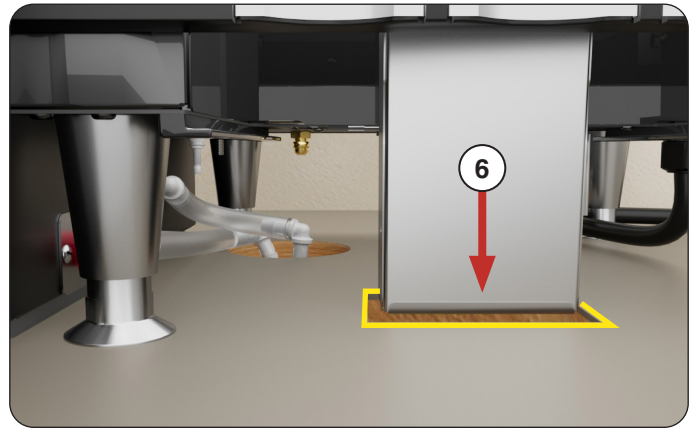
1. Place the Countertop Template on surface you plan to cut.
NOTE: Leave 2 inches of clearance around machine.
2. Cut a 4 inch diameter circular hole in the rear of the counter.
3. Cut a 4.5 inch square hole in the front of the counter.
4. Remove Countertop Template.
5. Place machine over the two holes.



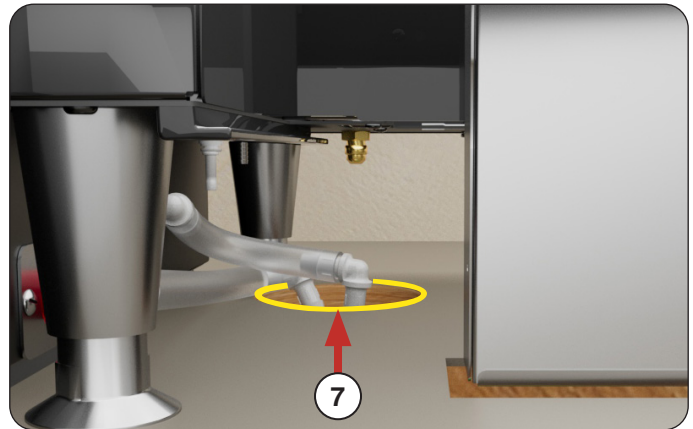
INITIAL SETUP

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- Center the Grounds Chute over the square hole in front.



- Place the 2 Reservoir Drain Hoses into the circular hole in the back.



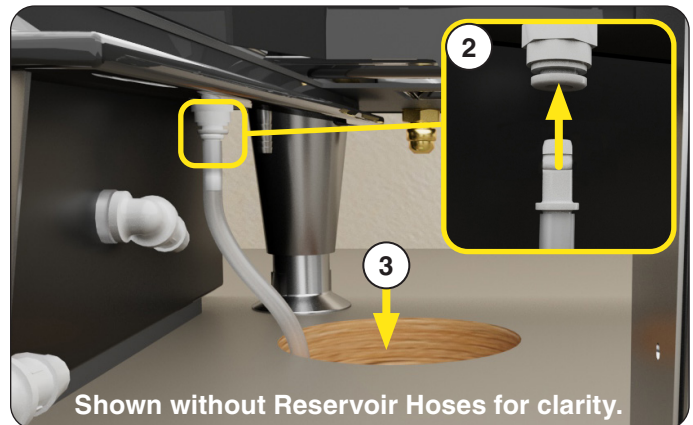
Connect Hoses and Tubes

CLEANER TUBE

A Cleaning Tube is included with the Premia for attachment to the 2.5 gallon Clearly Coffee cleaning solution container



- Remove and unravel the Cleaning Tube from the Parts Box.
NOTE: Push the fitting up until snug.
- Attach the Push-to-Connect fitting end of the Cleaner Tube into the white port under the machine.
NOTE: Push the fitting up until snug.
- Guide the end of the tube with the lid through the circular hole.
NOTE: The tube can be pushed through the circular hole from under the counter if preferred instead.

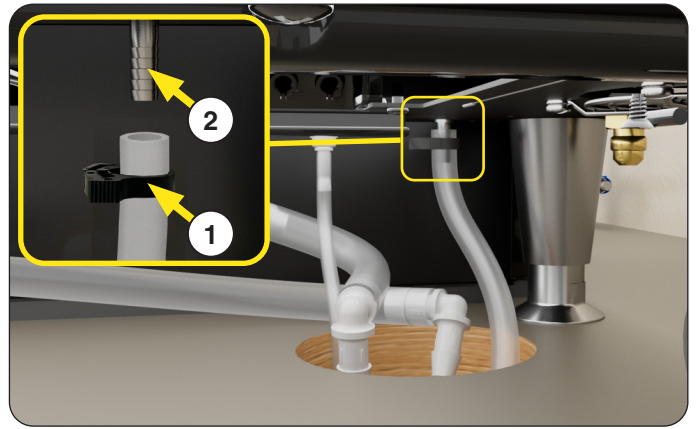


INITIAL SETUP

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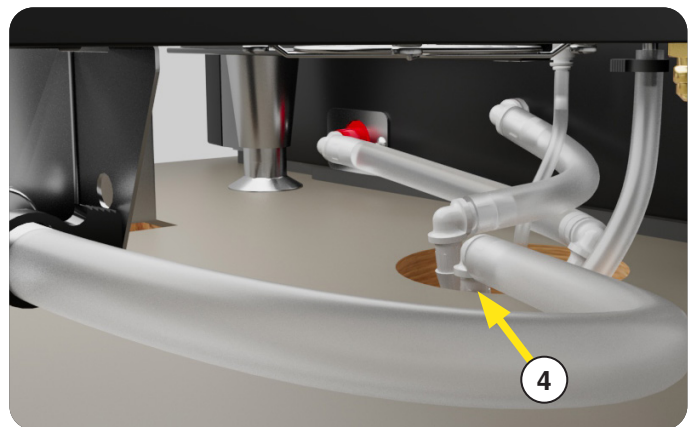
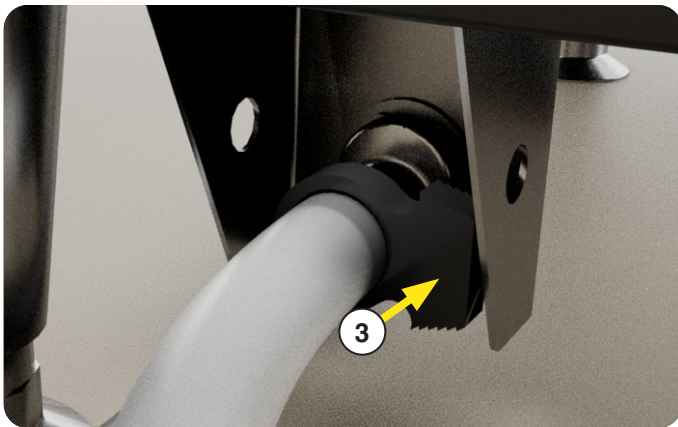
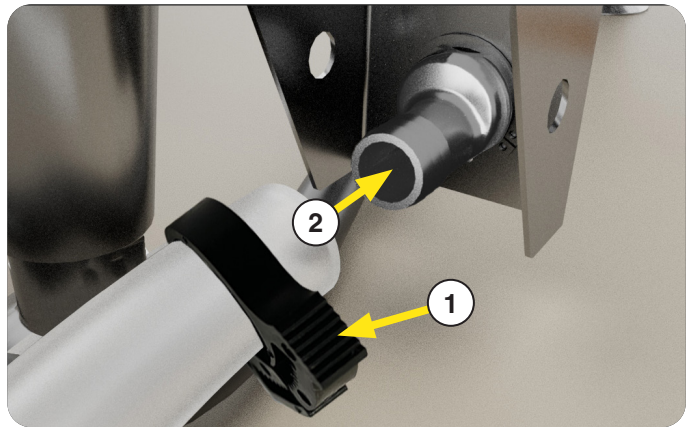
TEMPERING DRAIN HOSE

1. Attach C-Clamp to end of Tempering Drain Hose.
2. Connect hose to barbed outlet under machine.
3. Tighten C-clamp around hose when secured to outlet



DRIP TRAY DRAIN HOSE

1. Attach C-Clamp to end of Drip Tray Drain Hose.
2. Connect hose to outlet at the back of the Drip Tray.
- NOTE: The drain hose must be rated to withstand temperatures of 200°F (93.3°C).
3. Tighten C-clamp around hose when secured to outlet.
4. Place Cleaning Tube through circular hole in counter.



HOSES AND TUBES THROUGH COUNTER

Confirm Cleaning Tube and Tempering Drain Hose are through the circular hole in the countertop.



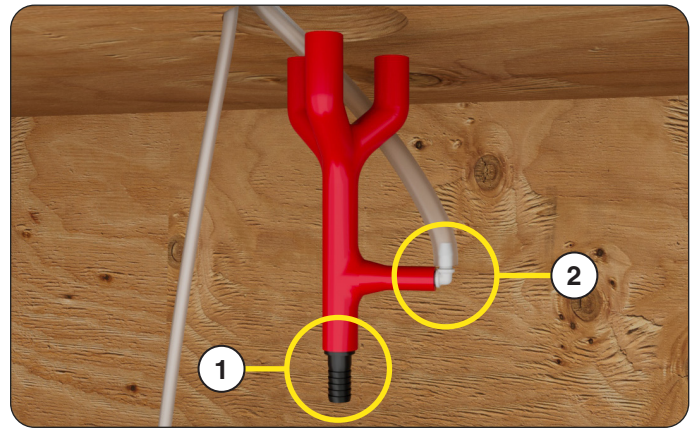
INITIAL SETUP

Install Undercounter Components

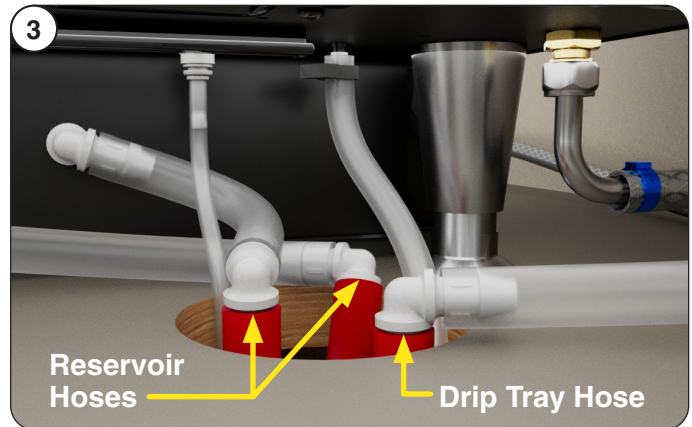
DRAIN HOSE BRANCH

The Drain Hose Branch will combine the 4 drain hoses into one drain source.

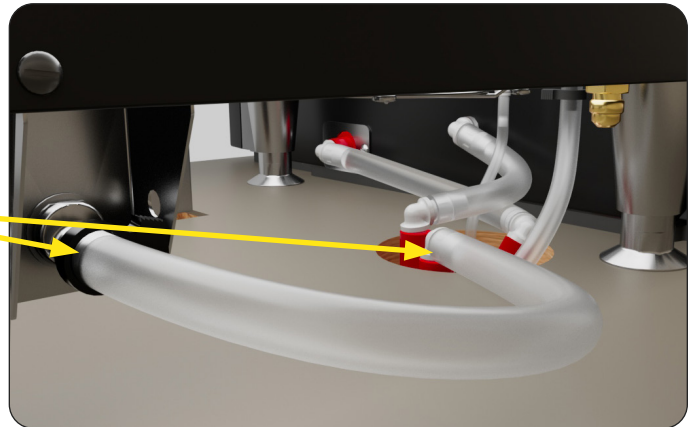
1. Install Hose Barb into bottom of Drain Hose Branch.
2. Connect the Tempering Drain Hose to lower branch of the Drain Hose Branch at the elbow.



3. Push top of Drain Hose Branch through circular hole in counter and connect the 2 Reservoir Drain Hoses and the Drip Tray Hose to the 3 branches of the Drain Hose Branch.

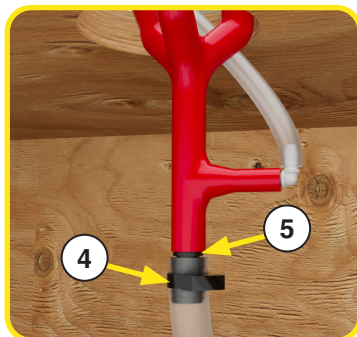


Example: View from the Drip Tray Hose connections.

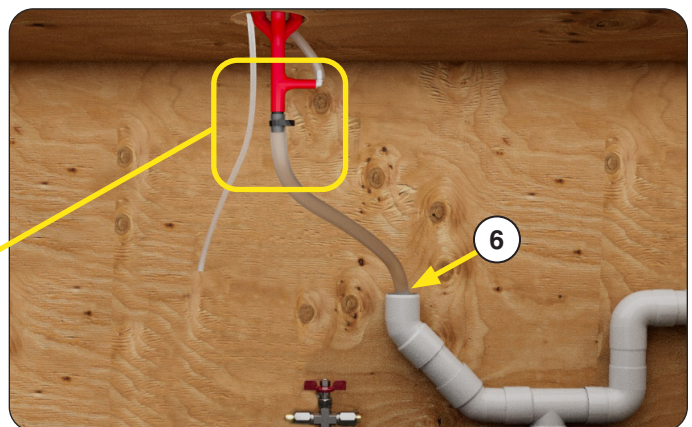


4. Attach C-Clamp to the end of the Drain Hose.

5. Attach the end of the hose with the C-Clamp to the barb at the bottom of the Hose Branch.



6. Place other end of hose inside PVC drain.



INITIAL SETUP

CLEANING LIQUID

Cleaning items included with machine:

- 1 Case (2 pack) 2.5 gallon containers with an interlocking insert in the cap (PN 59295.1000).

NOTE: Cleaner will not flow unless connected to the interlocking cap adapter.



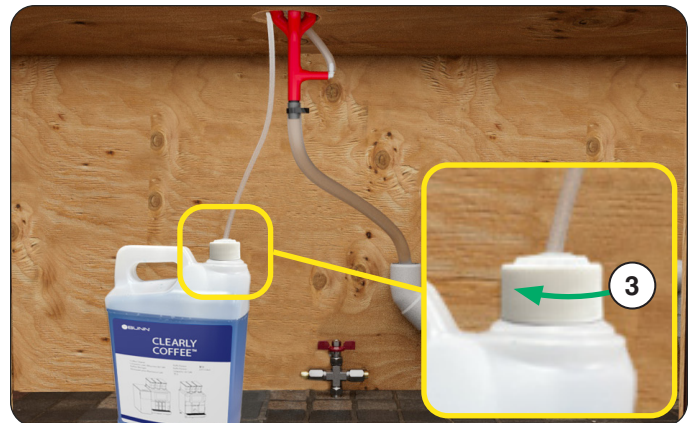
1. Remove lid from Clearly Coffee container.



2. Place the Clearly Coffee container under the counter.

3. Screw the lid attached to the Cleaning Tube on to the opening of the Clearly Coffee container.

NOTE: The Cleaning Tube is 10 feet long. Excess can be cut off, if preferred.

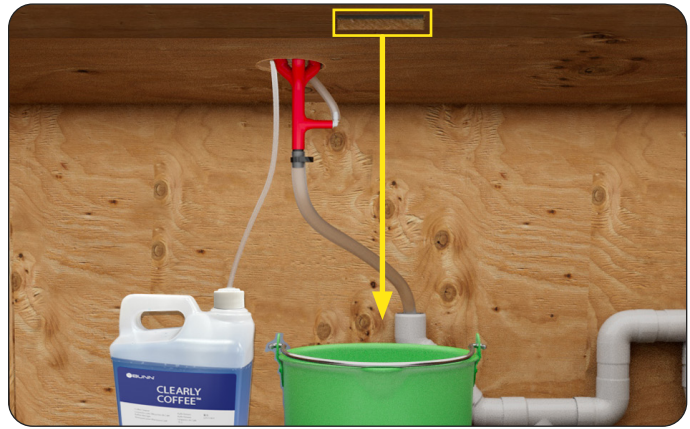


INITIAL SETUP

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COFFEE GROUNDS BUCKET

Place a 5 gallon bucket centered below the front, square cutout in the countertop.



WATER FILTRATION

The recommended Water Filtration System should be installed in the water line.



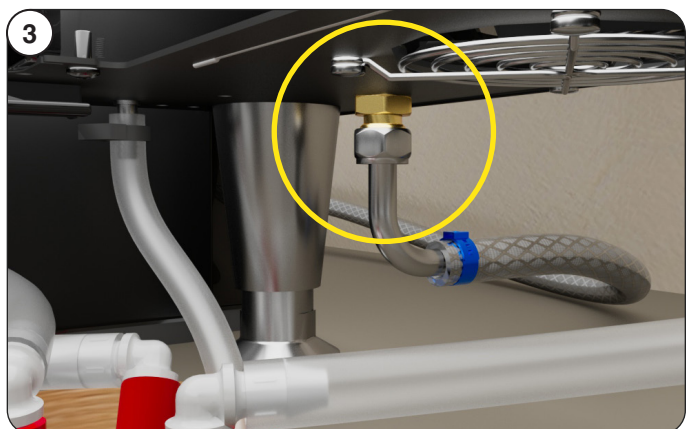
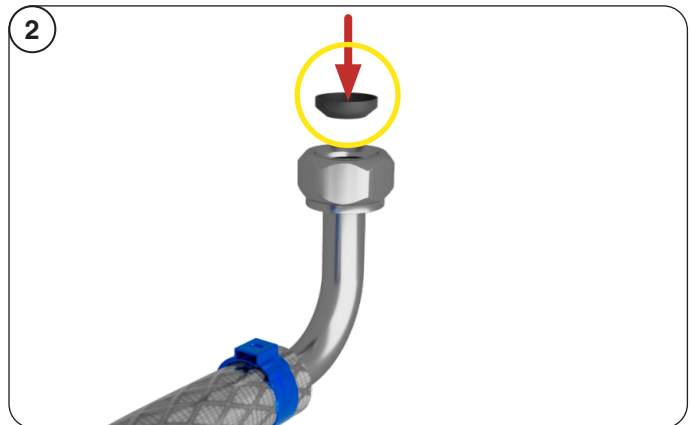
Plumbing Hook Up

As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate back flow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

The plumbing connection is a .375 inch male flare fitting located on the lower, left, rear of the machine as shown.

NOTE: Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with federal, state, and local codes.

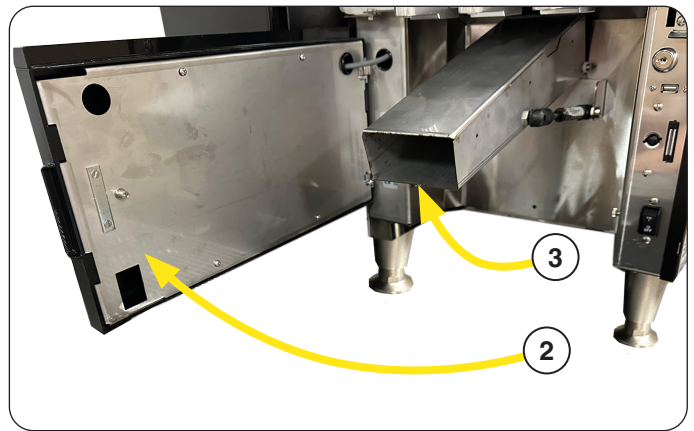
1. Main water supply shut off valve should be present between water supply and machine.
2. Place Nylon Gasket (find in separate bag) into end of water line as shown. (PN 33149.0000)
3. Flush the water line and securely attach it to the inlet fitting at the rear of the brewer.
4. Turn on the water supply and check for leaks.



INITIAL SETUP

Drip Tray

1. Unpack the drip tray assembly.
2. Open the Lower Door.
3. Lift the Grounds Chute up.



4. Place the end of the grounds chute into the opening in the drip tray.



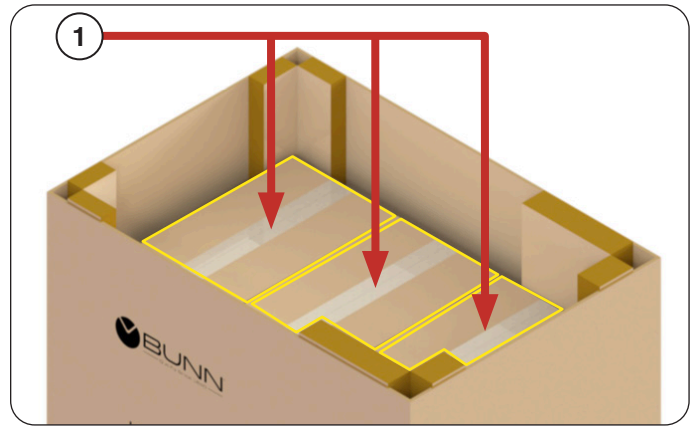
5. Push drip tray back into machine.
6. Close the Lower Door.



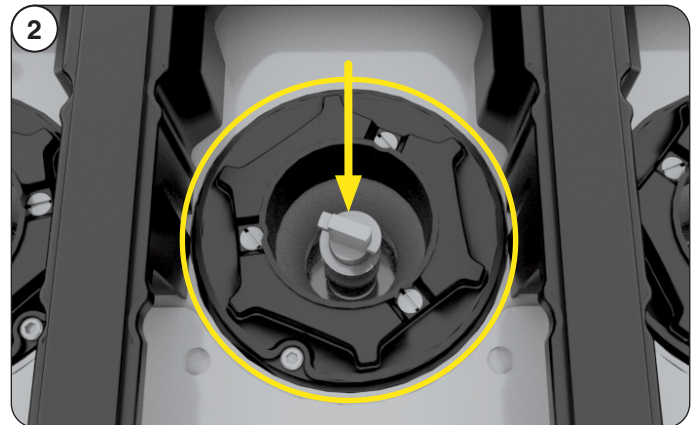
INITIAL SETUP

Bean Hoppers

1. Remove the three individual boxes containing the bean hoppers.



2. Prior to installing the bean hoppers, visually verify that there is no debris or obstruction blocking the bean chutes or bean detection sensors.



3. Unpack and Install the bean hoppers in any order.

NOTE: The hoppers are boxed with the lids on.

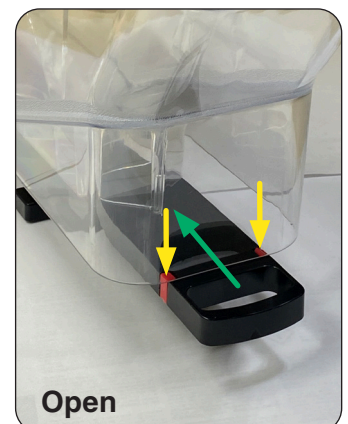
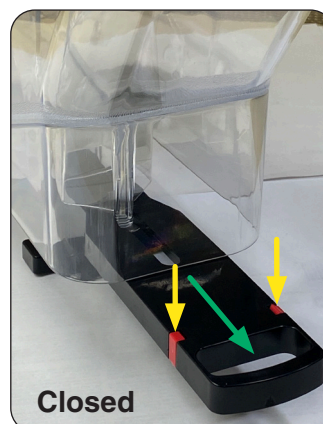
NOTE: Each hopper holds approximately 3.7 lbs (1.68 kg).



NOTE: The gate on a hopper is **closed** when the handle is pulled out and it stops beans from flowing through to the grinder.

The gate is **open** when the handle is pushed in and will let the beans through.

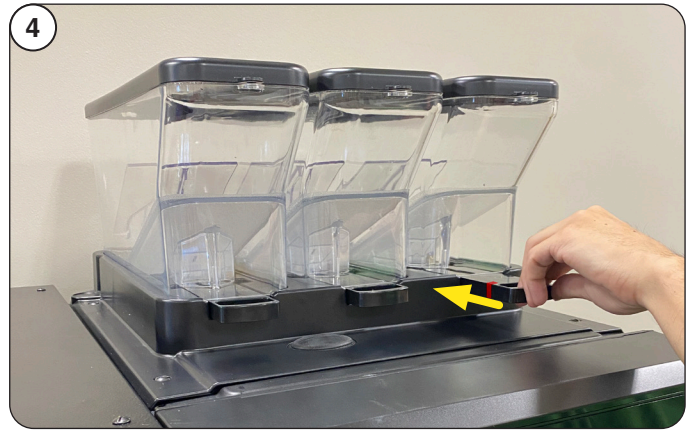
The red indicators will line-up with the front of the hopper when pushed in completely.



INITIAL SETUP

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4. When hoppers are in place, push gate handles in to let beans flow down into grinders.



5. Remove lid(s).

NOTE: Hoppers should sit flat when in place correctly.



FILLING HOPPERS

6. Pour whole coffee beans in hopper(s).

NOTE: Apply "Roast Decals" if available.



7. Replace lids on hoppers.



INITIAL SETUP

Connect to Power

1. Plug-in to power supply.

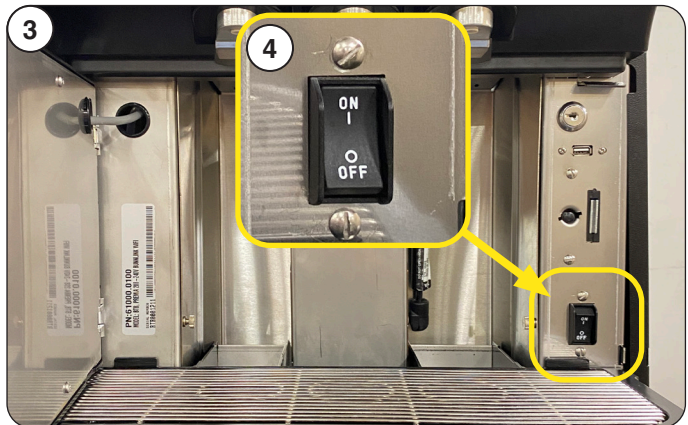


2. Open Lower door.



3. Connect the unit to the power source (plug it in).

4. Turn the unit on by setting the power switch to the ON position.



5. The door must be closed to begin the initialization sequence, it may take 60-90 seconds, and the machine will reset in preparation for user operation.



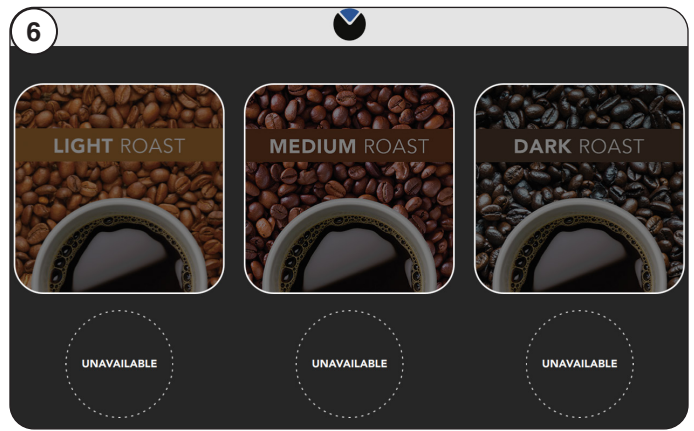
INITIAL SETUP

continued from previous page

6. Once the initialization sequence is complete, the User Interface screen will appear.

NOTE: Reminders for **Daily** and **Weekly** cleaning are set for Monday at 1:00 AM as a default.

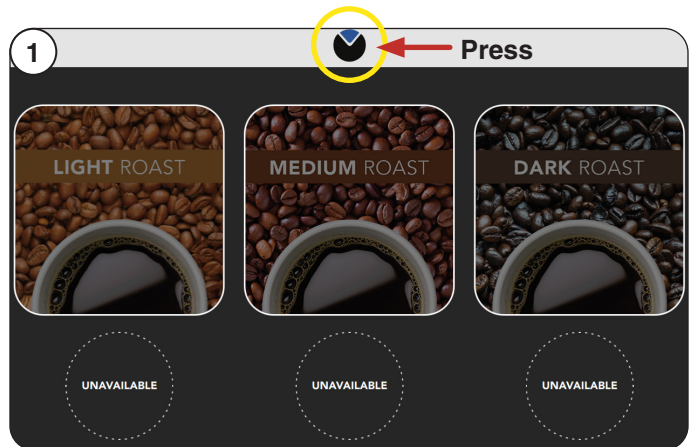
If you want to change these parameters, go to the Care and Cleaning section for steps to revise.



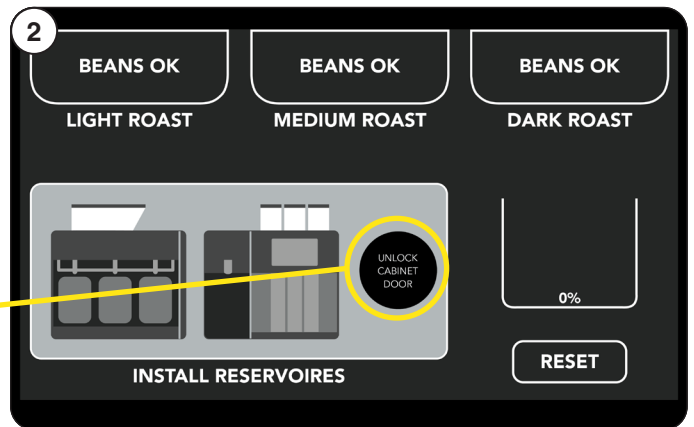
Cabinet Reservoirs

Once the initialization sequence is complete, the USER INTERFACE screen will appear.

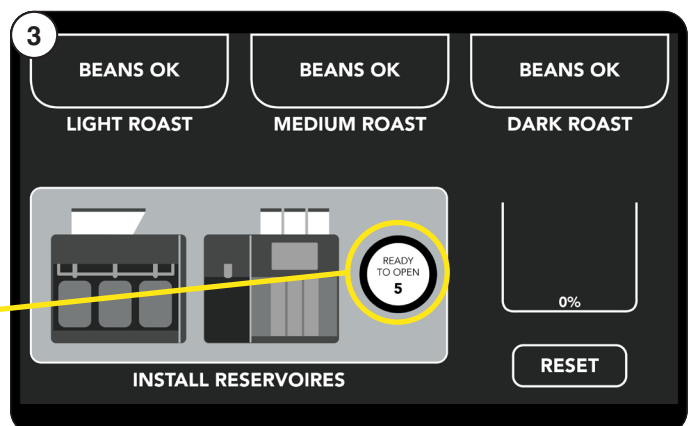
1. Press the BUNN Logo for a few seconds until the Reservoirs screen appears.



2. Select Unlock Cabinet Door button to open cabinet door.



3. A countdown of 5 seconds will start. If not opened, the Unlock Cabinet Door button will need to be pressed again.



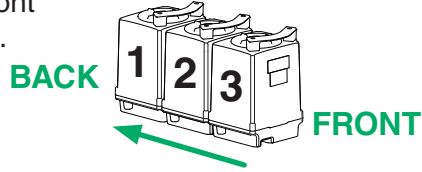
INITIAL SETUP

continued from previous page

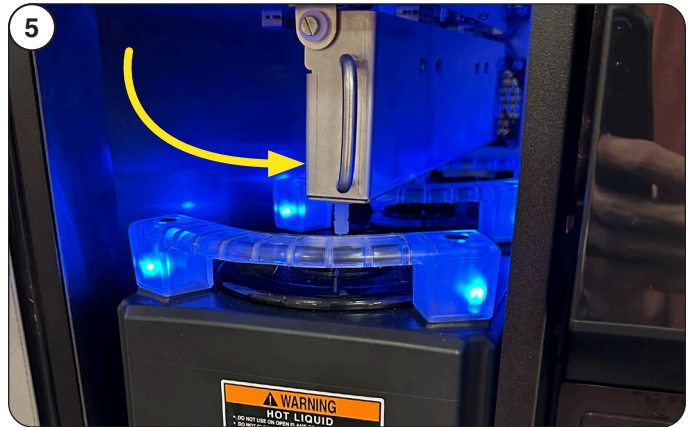
- Place all three reservoirs, one at a time, into the cabinet with the reservoir handles facing out.

NOTE: When seated correctly, the reservoirs will illuminate with blue lighting.

NOTE: The position number of each reservoir from front to back is 3, 2, 1.



- Locate the swing arm above the reservoirs and use the handle to position it downwards over the servers as shown.

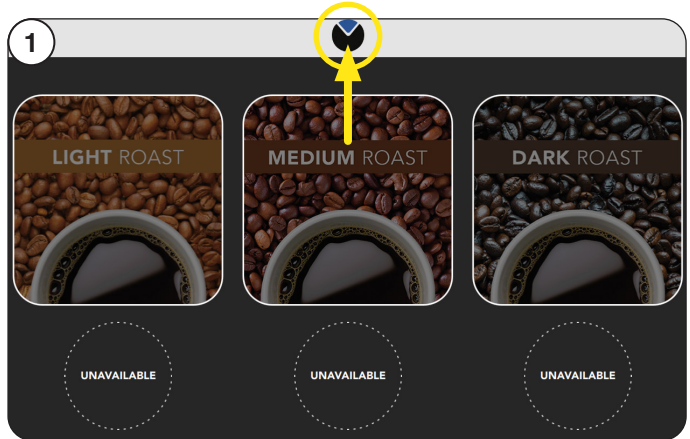


- Close cabinet door.

Waste Bin Setup

Use a waste bucket to collect used coffee grounds.

- Press the BUNN Logo for a few seconds until the Reservoirs screen appears.



- Select the SETUP icon.



INITIAL SETUP

continued from previous page

3. Enter passcode **6601**.

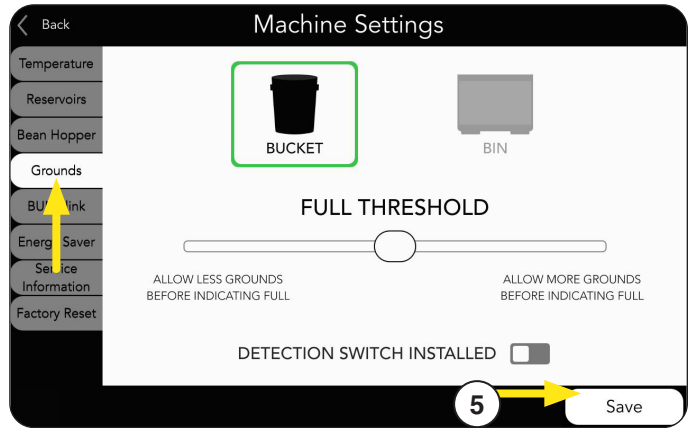


4. Go to **GROUND**s tab and select **Bucket** as receptacle to collect grounds.

NOTE: See "Adding a Waste Bin Instructions" document if you prefer to use a Waste Bin instead.



5. Select **SAVE** to complete.



BUNNLINK ACTIVATION

Ethernet WI-FI Board Activation

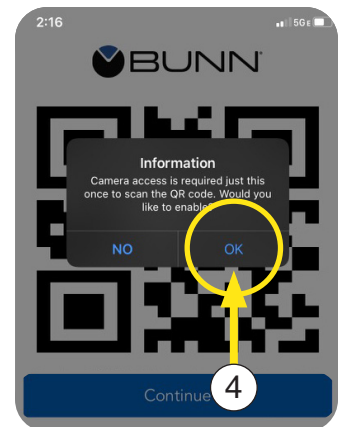
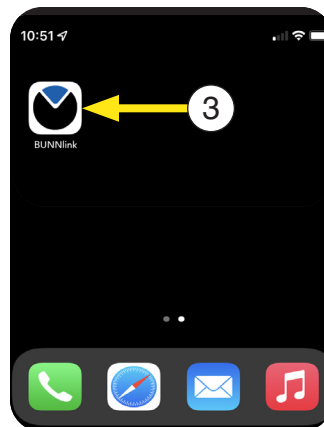
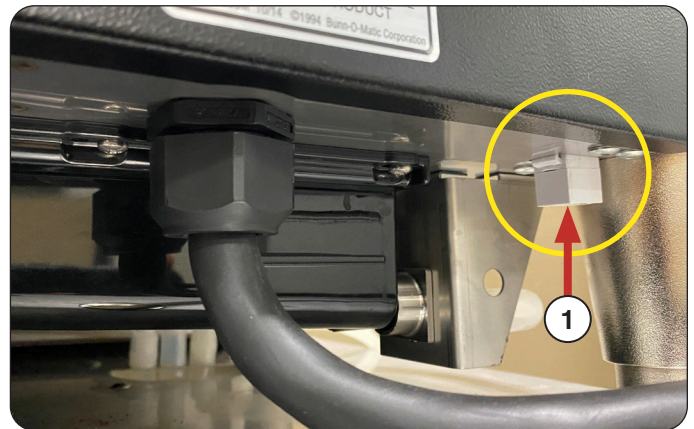
These instructions are for connecting BUNNlink from a compatible machine through WiFi using an Ethernet connection.

1. If you are connecting to an Ethernet cable, locate the Ethernet cable port. If you are using WiFi only, proceed to next step.
2. Download the latest version of the BUNNlink Mobile App to your smart phone through either the Apple® App store for IOS or Google Play® store for Android.



NOTE: It will appear with the BUNN logo icon.

3. Open App when complete.
4. The app will ask you to enable the camera to scan the QR code. Select **OK**.



BUNNLINK ACTIVATION

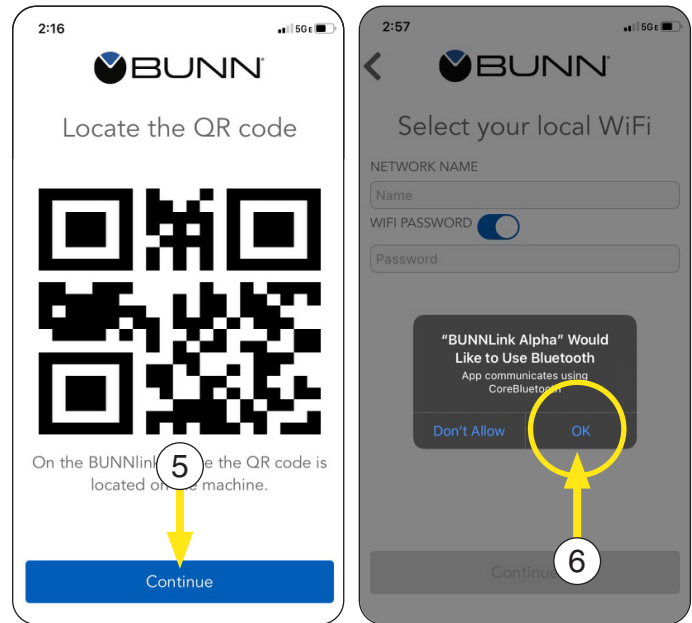
continued from previous page

5. This screen will display once accessed.

Press the CONTINUE button.

6. The app will ask permission to use Bluetooth.

Select OK.



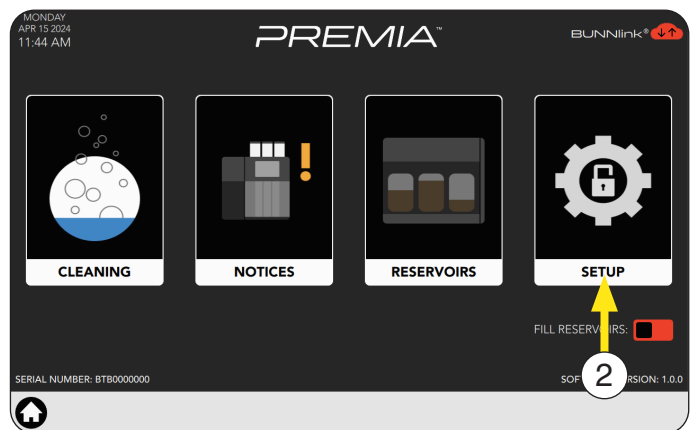
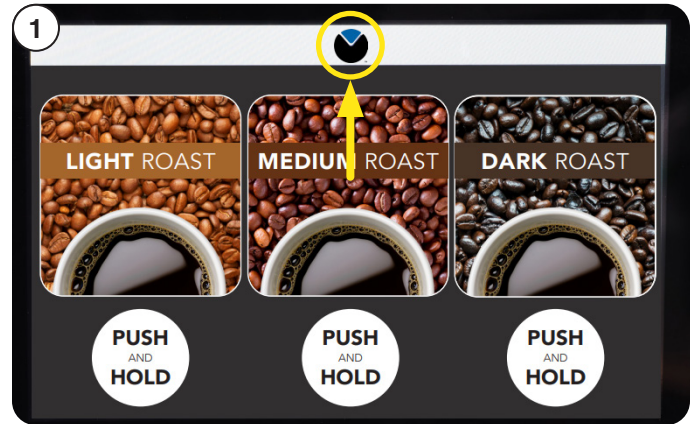
The location's Wi-Fi network name and password is required before BUNNlink activation.

If you experience any issues with activation; contact BUNN Tech Services at (800) 286-6070 or email: bunnlink@bunn.com.

Steps to find out:

1. Press the BUNN Logo to open Service Access screen.

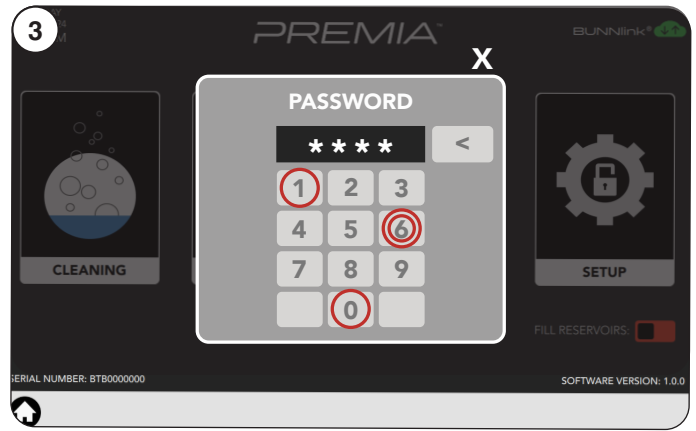
2. Select Setup button for Premia machines.



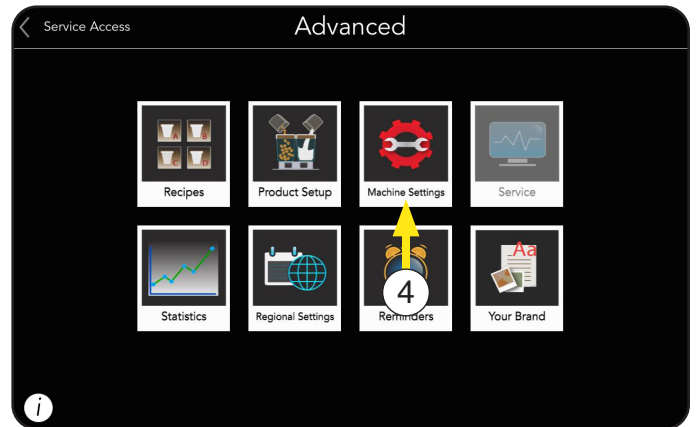
BUNNLINK ACTIVATION

continued from previous page

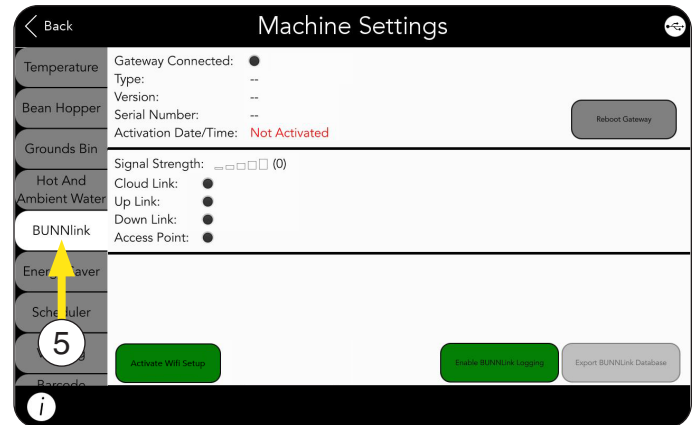
3. Enter passcode **6601**.



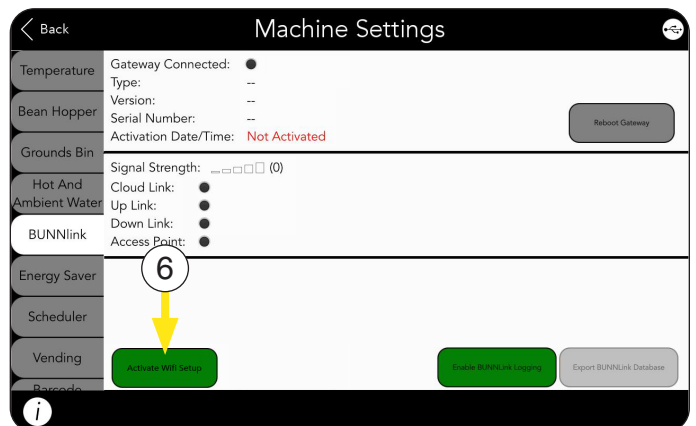
4. Select Machine Settings.



5. Select BUNNlink Tab.



6. If not active, click on the Activate WiFi Setup button.



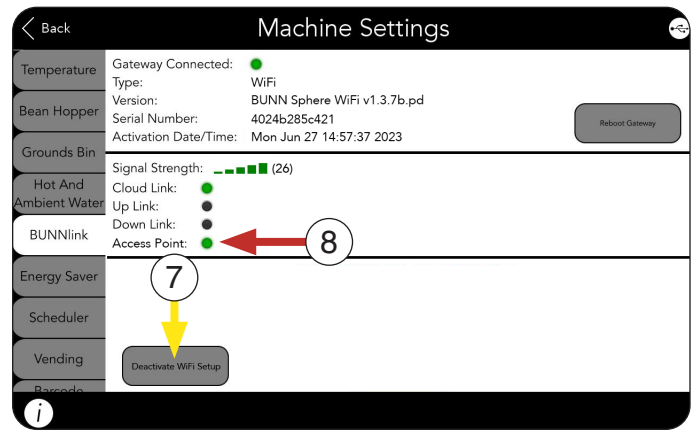
BUNNLINK ACTIVATION

continued from previous page

7. The button should change to grey and say Deactivate WIFI Setup.

8. The Access Point dot should turn green.

NOTE: If Access Point is dark, power cycle the machine for 5 minutes and start over.

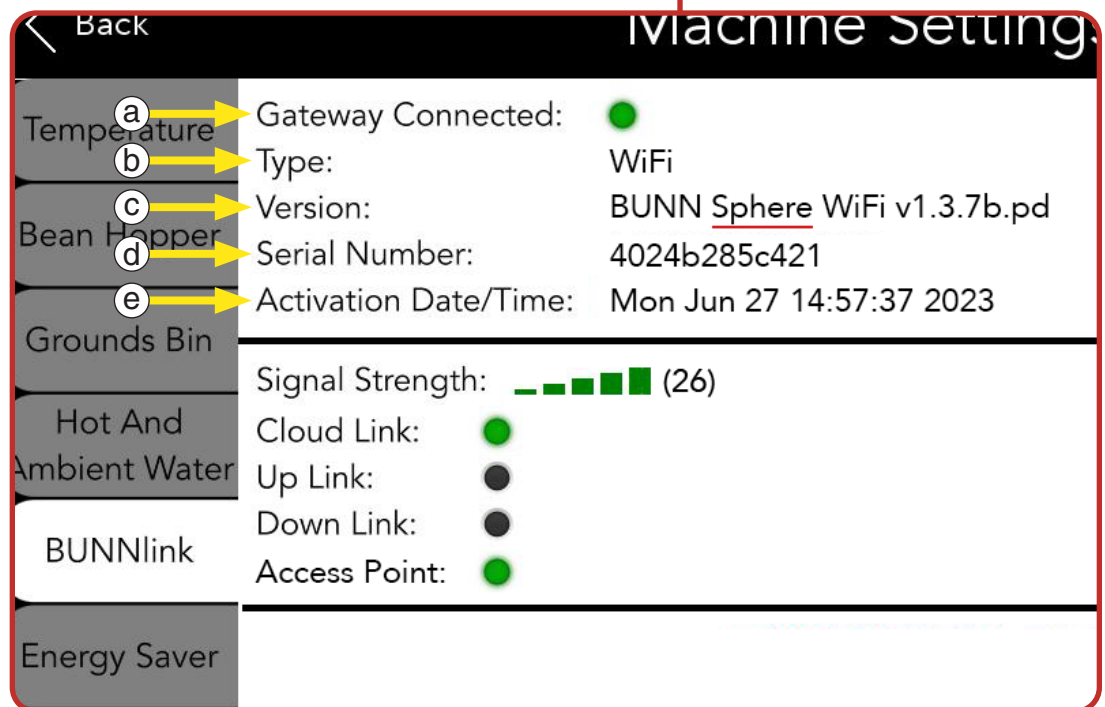
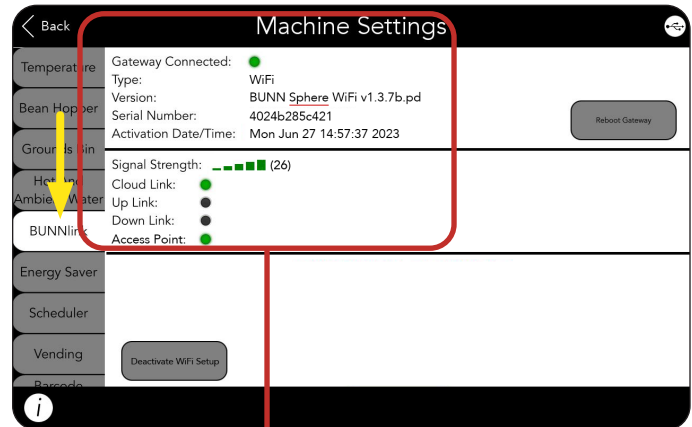


BUNNlink Tab Information When Active

- Gateway Connected should be green to indicate the machine and BUNNlink gateway see each other.
- Type of board shown as WiFi.
- Sphere WiFi type should appear with/its software version.
- The Serial Number that appears on this screen is the Mac Address for a Bunnlink WiFi board.

NOTE: If white listing is needed, this is the 12-digit Mac Address that should be added to the list.

- Activation Date/Time when BUNNlink was first enabled on the machine's interface.



BUNNLINK ACTIVATION

continued from previous page

9. Locate the QR Code decal either behind the display or behind the door.

The decal should say it is for an Ethernet WiFi Board and include a Serial Number with 12 alpha numeric characters underneath the QR code image.

NOTE: The Serial Number that appears on the decal should match the one on the screen example in Step 8d.

NOTE: New kits will have a decal behind the board, on the anti-static packaging, plus a spare decal to stick on the machine when replacing or installing a board.

10. From the machine, go to the BUNNlink tab.

The Access Point should be green.

Proceed to step 12.

11. If the Access Point is not green, click on the Activate WiFi button.

When Access Point is green, proceed to step 12.

12. Scan the QR code using the BUNNlink Mobile App.

NOTE: It may take a couple of attempts.

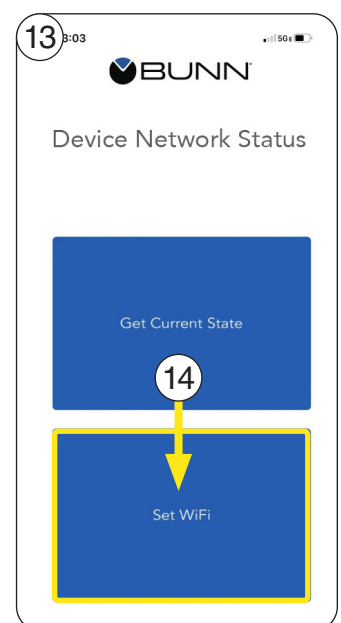
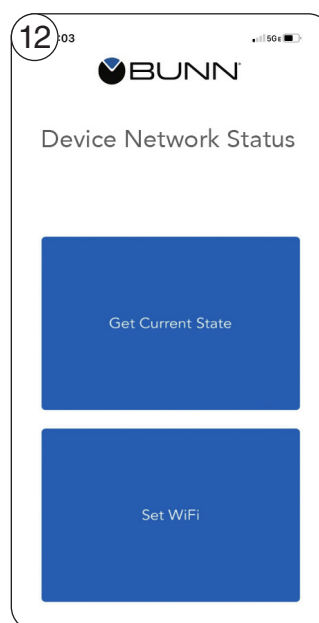
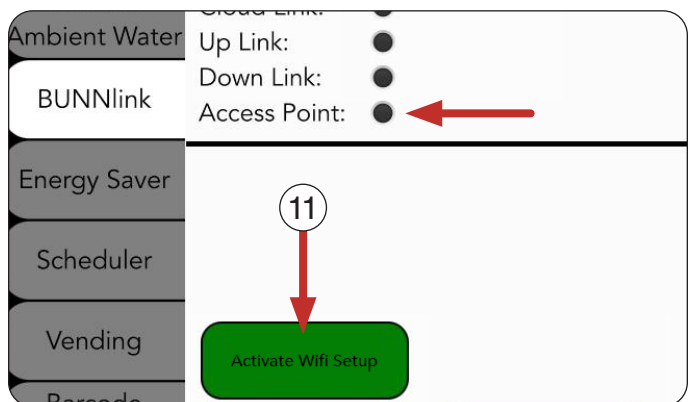
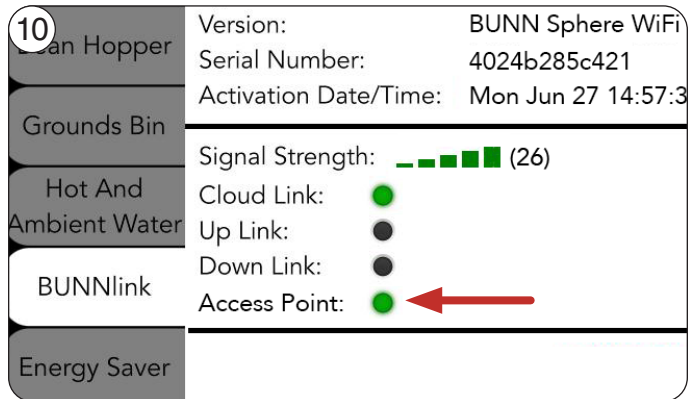
Sometimes pulling back away from the image while scanning works better than trying to get the camera too close.

If you can't scan the QR code, contact bunnlink@bunn.com or 217-331-8428.

Leave a message if necessary. Your call will be returned.

13. Connect to the WIFI Board. After a successful QR Code scan, two buttons will appear on the mobile app – Get Current State and Set WiFi on the Device Network Status screen.

14. On the mobile app, click on Set WiFi.



BUNNLINK ACTIVATION

continued from previous page

15. If you are connecting to a hidden network, enable the Hidden toggle located on the app before Scanning for WiFi.

If successful, a list of available networks will appear.

16. If you have the location's network name and password, you may enter it manually, or select the name from the list of available networks and enter the password.

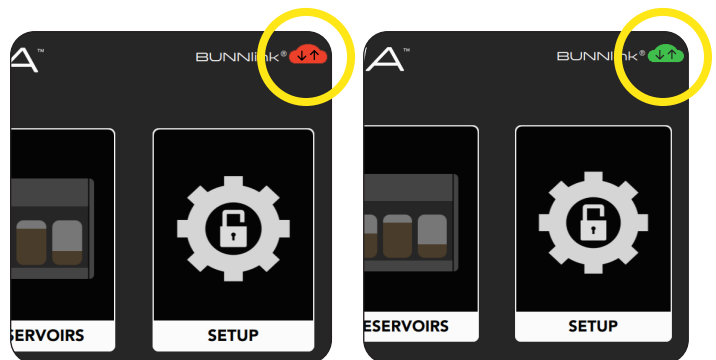
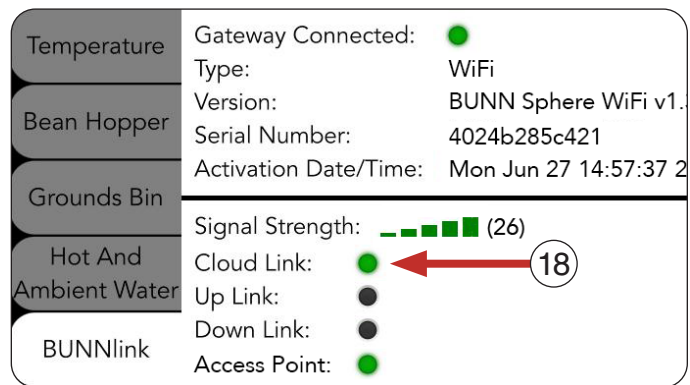
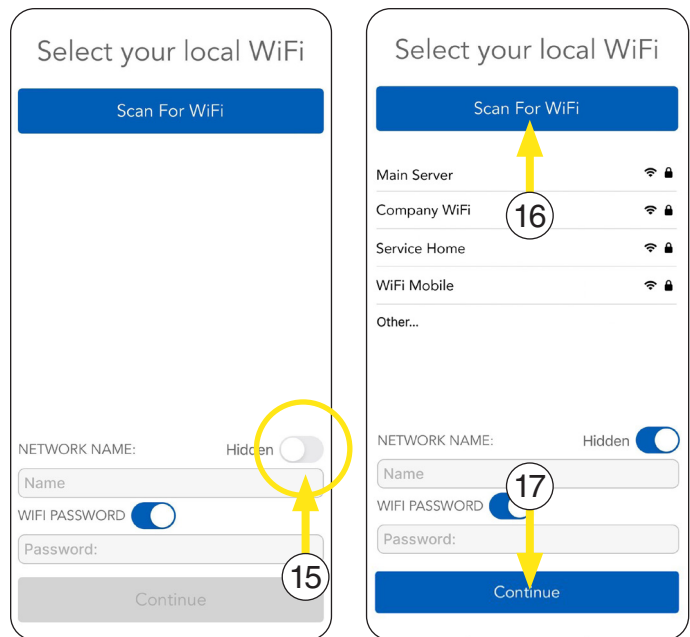
17. Click Continue.

NOTE: If it fails, see Troubleshooting section.

18. If successful, Cloud Link will turn green and become steady, signal strength will show green bars.

YOUR CONNECTION IS NOW COMPLETE.

NOTE: BUNNlink connection is also shown with the color change of the cloud icon in the upper right corner of the Service Access screen from Red to Green.



Product Registration

Scan to register your machine on BUNNlink® for Customer Care Alerts, reports and further support.

Please provide this QR code to the customer or manager of the site.



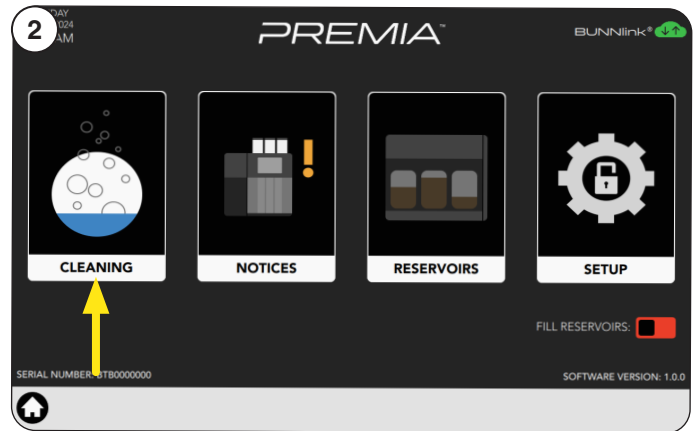
CARE AND CLEANING

Accessing Care and Cleaning

1. Press the BUNN logo for a few seconds until SERVICE ACCESS appears on the display.



2. Select the Cleaning icon.

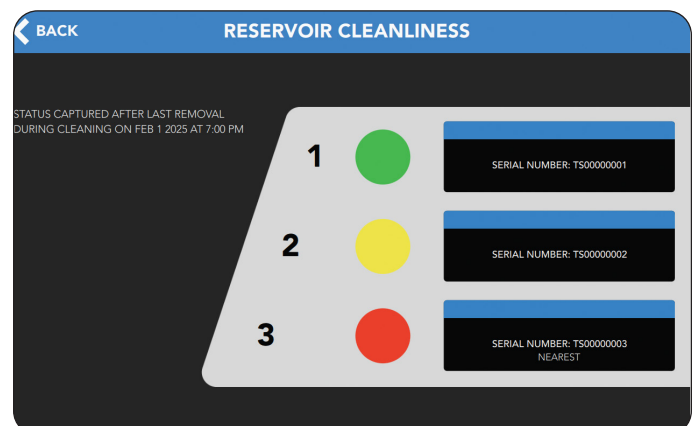
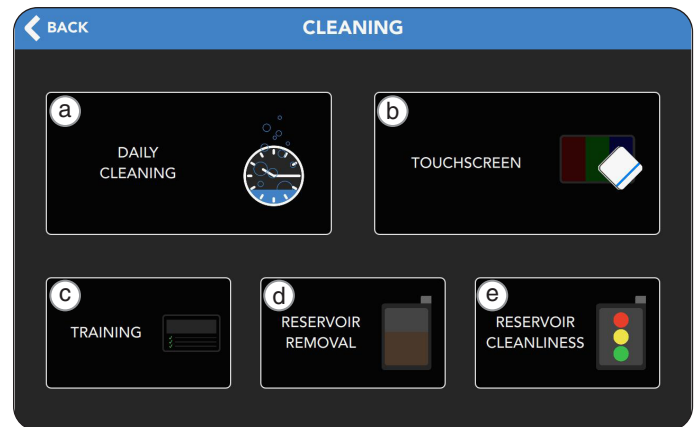


CLEANING MENU

- Daily/Weekly Cleaning: Select this icon to begin a cleaning cycle.
- Touchscreen: Select this icon to deactivate the display for a brief period to allow for touchscreen cleaning.
- Training: Select this icon to view the weekly cleaning steps for training purposes.
- Reservoir Removal: Select this icon to unlock the cabinet for reservoir removal.
- Reservoir Cleanliness: Select this icon to view the status of each reservoir. The status is color coded to indicate how well the reservoirs have been manually cleaned.

- Green = Clean
- Yellow = Moderately Clean
- Red = Cleaning Recommended

Use the Reservoir Removal icon (d) to remove the reservoirs and perform a manual cleaning.



CARE AND CLEANING

Interior and Exterior Surfaces

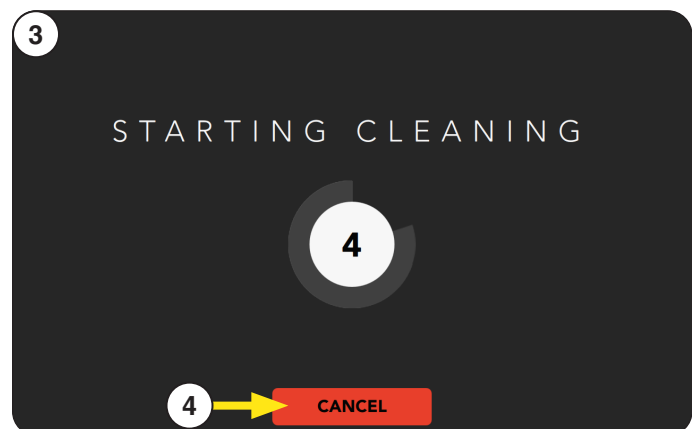
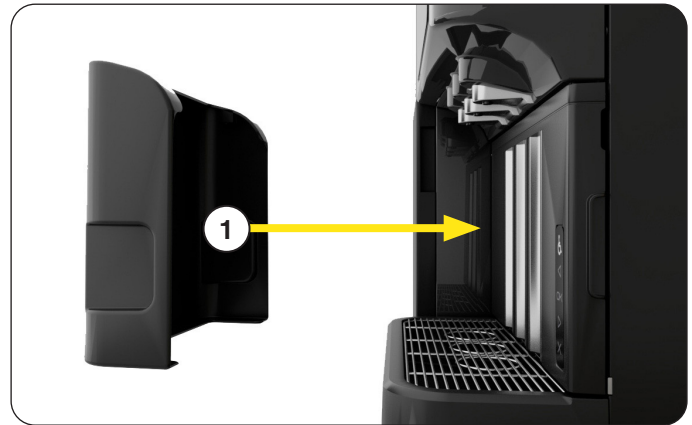
BEFORE STARTING

- Do not use any abrasive materials.
- Use a soft, dry cloth to wipe down the exterior surfaces of the dispenser to maintain the luster of the stainless steel finish.
- Wash the stainless steel interior surfaces of the dispenser with warm, soapy water. Rinse with warm, clear water. If the water is hard, wipe the dispenser dry with a soft cloth to prevent spotting.
- Use cleaning cloth (provided) to clean the acrylic door panel.
- Use only mild, non-abrasive and citrus-free soaps and detergents for cleaning surfaces.

How to Begin a Cleaning Cycle

You can initiate a cleaning cycle through the Cleaning menu (see section Accessing Care and Cleaning). If Cleaning is already scheduled and you're operating within the time frame of the schedule, then you can simply place the cleaning shield on the machine to begin cleaning:

1. Place the Cleaning Shield on the drip tray and over the dispense area to initiate a cleaning cycle.
2. When placed properly, the decals on the cleaning shield will face the operator.
3. If the machine is ready to begin the cleaning without further interaction, the "Start Cleaning" countdown will appear.
4. Follow the prompts on the display to complete the cleaning cycle. Do not remove the Cleaning Shield until the process is complete.
NOTE: While cleaning is in process, you can touch the display to see a status bar with details about the cleaning cycle. Use the Cancel button to stop the cleaning cycle.



CARE AND CLEANING

Refilling the Cleaning System

The machine will automatically refill the system with cleaner until the external container is empty.

- Once empty, you will have an estimated 3 days until the machine will ask you at the end of a cleaning cycle to refill the system.
- If the system is not refilled with cleaner, the machine will allow you to continue operation for the next 3 cleaning cycles before locking out.
- The type of liquid cleaner used during the cycle is also important, because the system will only recognize an approved type. If an incorrect cleaner is used during the refill process, the machine will notify you to change cleaner.
- NOTE: See installation section for details on Liquid Cleaner.



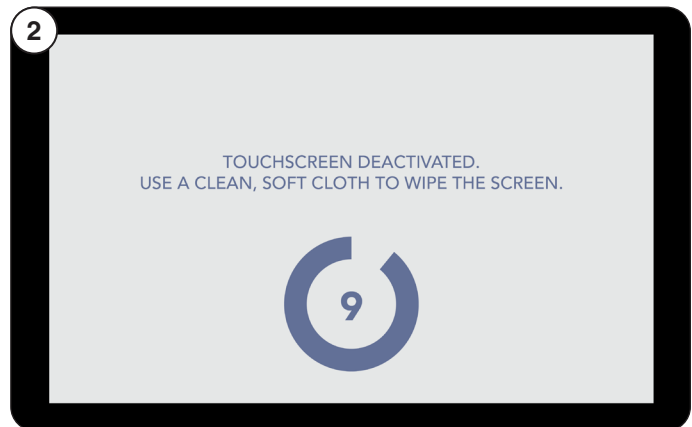
CARE AND CLEANING

Touch Screen – As Needed

1. Select the Touchscreen tab to start a countdown screen to temporarily shut off the sensitivity of the screen so that it can be cleaned.



2. The screen will stay inactive for 10 seconds.



3. Clean the touchscreen using cloth provided in the cleaning products. The surface should be free of debris and dry to the touch once completed.



Front Panel – As Needed

Clean the dispense area using a soft, dry cloth.

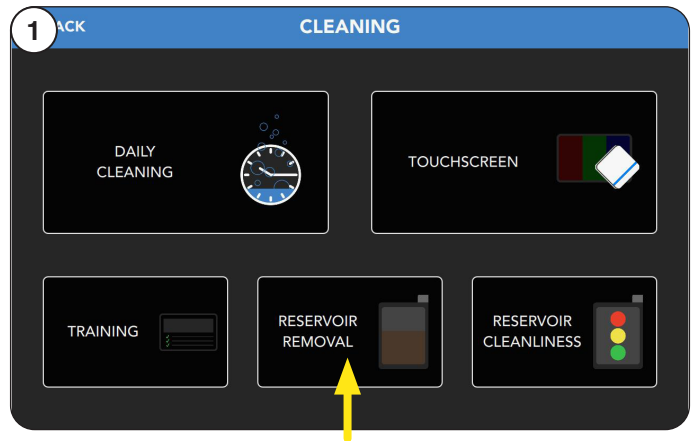


CARE AND CLEANING

Reservoir Removal – As Needed

Reservoir cleaning is included in scheduled Weekly cleaning, but if access to reservoirs at other times is needed, follow these steps.

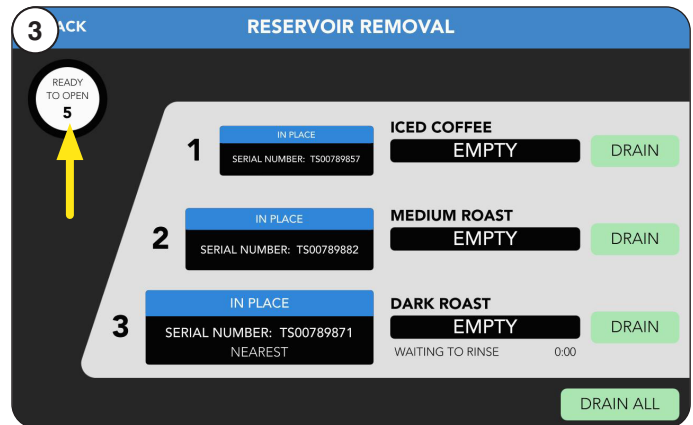
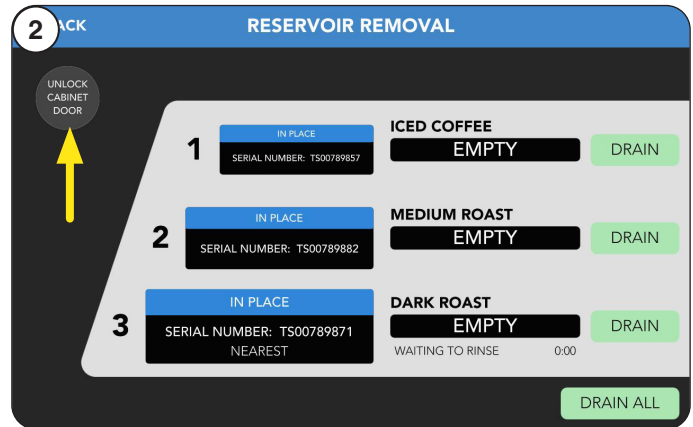
1. Select the Reservoir Removal button.
2. Select Unlock Cabinet Door button to access reservoirs.



3. A countdown of 5 seconds will start.
If not opened, the Unlock Cabinet Door button will need to be pressed again.

CAUTION: If there is liquid in a reservoir; the option to drain each or all reservoirs can be done by pressing the Drain buttons.

A countdown timer will show progress of draining.



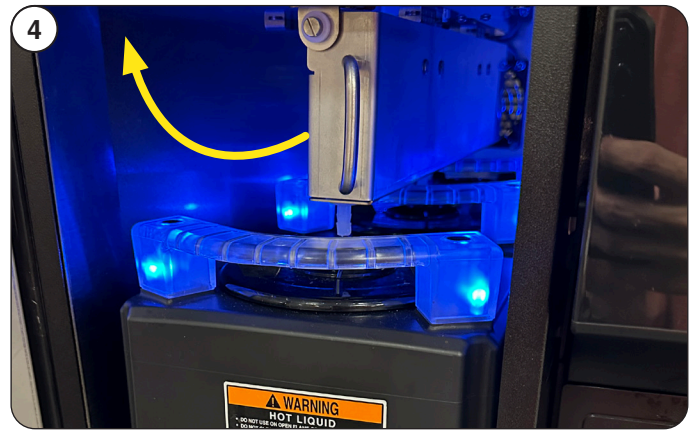
NOTE: If reservoirs are removed without draining, then a warning screen will show to remove with caution because they may contain hot liquid.



CARE AND CLEANING

continued from previous page

4. Locate the swing arm above the reservoirs and use the handle to pull it up over the reservoirs.



5. Remove the 3 reservoirs.



6. Clean the inside of the cabinet deck area using a soft, dry cloth.



7. Place all three reservoirs in the cabinet with the reservoir handles facing out.

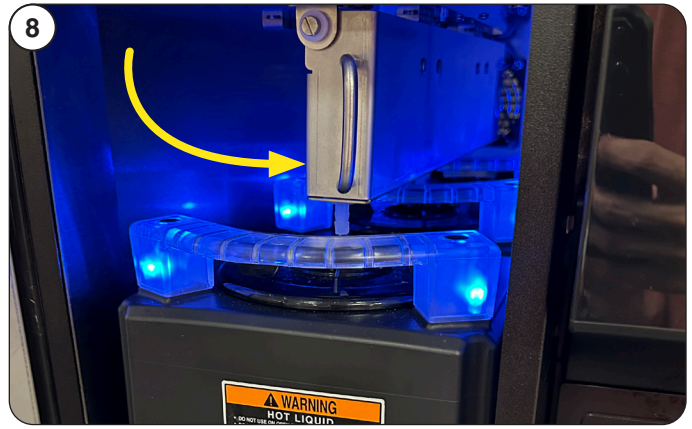
NOTE: When seated correctly, the reservoirs will illuminate with blue lighting.



CARE AND CLEANING

continued from previous page

8. Locate the swing arm above the reservoirs and use the handle to pull it down over the reservoirs.
9. Close cabinet door.

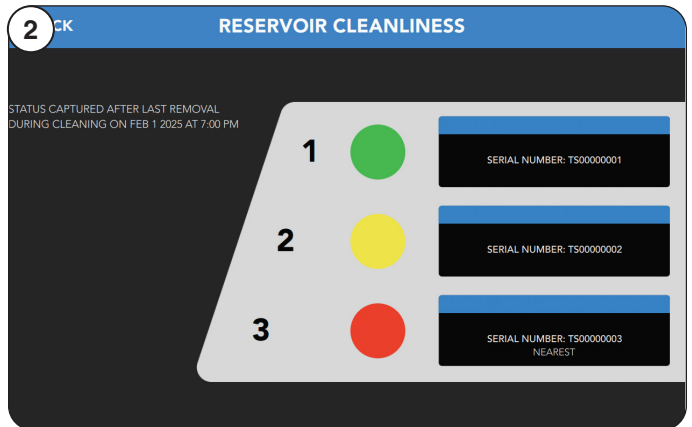
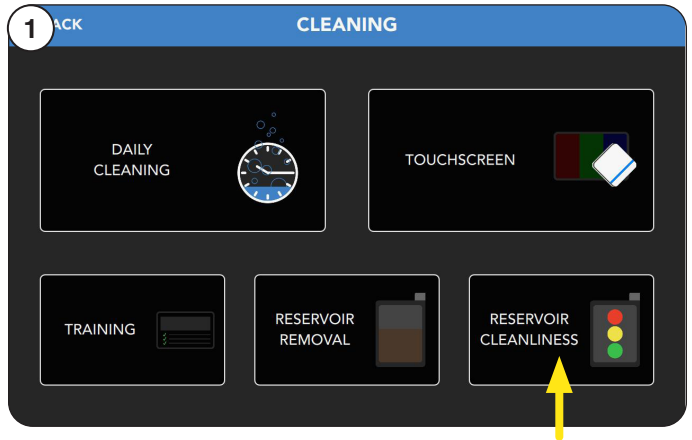


Reservoir Cleanliness

Reservoir Cleanliness: Select this icon to view the status of each reservoir. The status is color coded to indicate how well the reservoirs have been manually cleaned.

2. Dot color represents level of cleanliness for each reservoir.
 - Green = Clean
 - Yellow = Moderately Clean
 - Red = Cleaning Recommended

NOTE: Use the Reservoir Removal icon to remove the reservoirs and perform a manual cleaning.



PRODUCT AND RECIPE SETUP

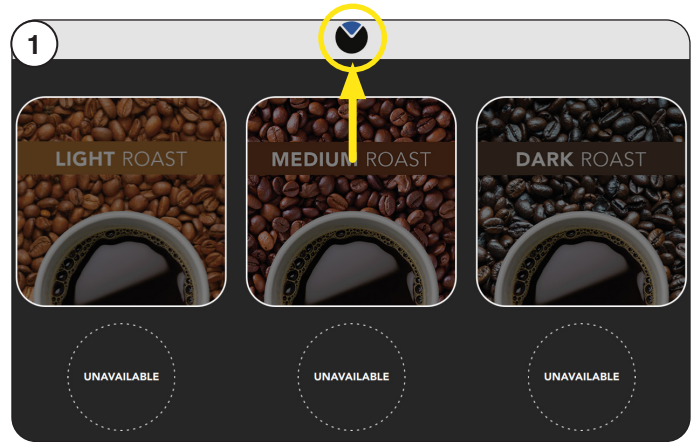
Product Setup

First, setup a coffee Product.

If you have a custom configuration saved on a USB stick, skip to "Importing Custom Configuration Files" on page 40 for more information.

How to Access:

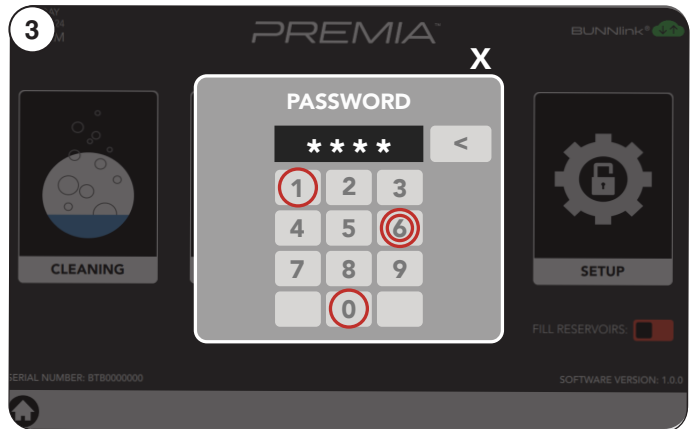
1. Touch and hold the BUNN logo for a few seconds until the SERVICE ACCESS screen appears.



2. Select the SETUP icon.

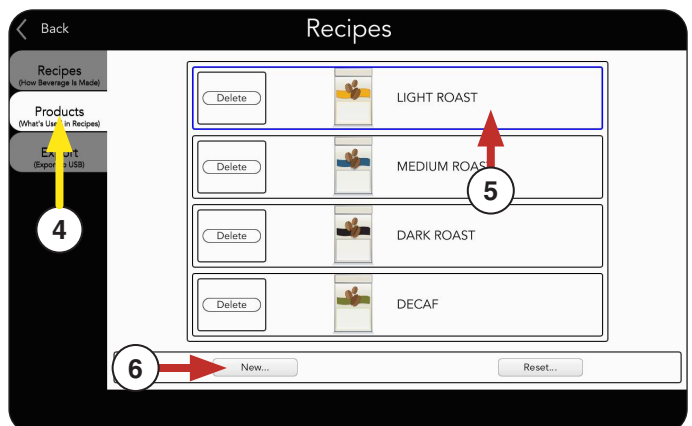


3. Enter passcode 6601.



4. Select the PRODUCTS tab.
5. Choose an existing product to edit.
For this example, we will select "Light Roast".
6. Or, create a new product by selecting the New button.

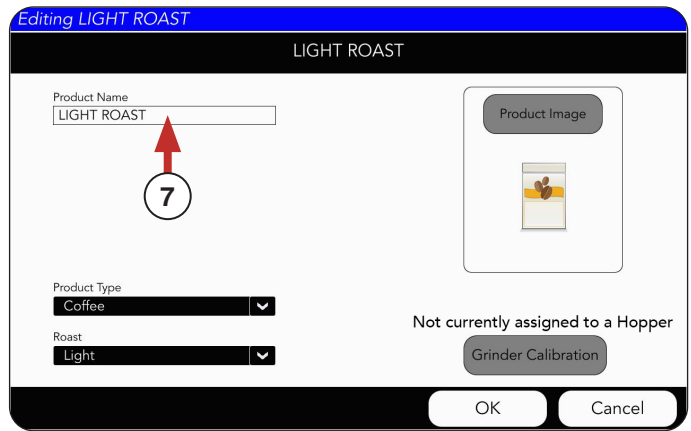
NOTE: If you decide not to use an available product on the screen, then you will need to create new recipe(s) before they can be assigned to a hopper.



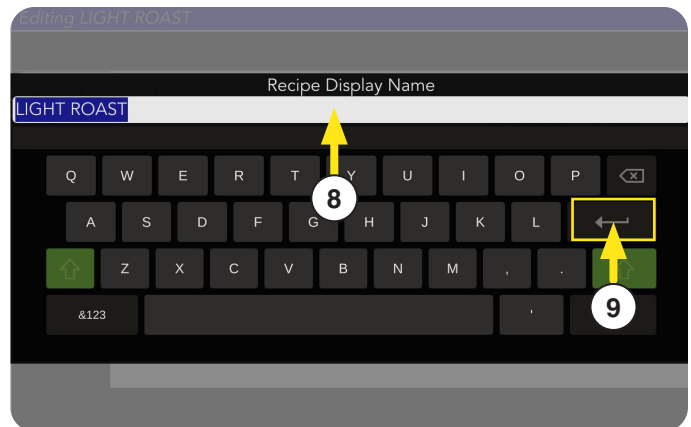
RECIPE AND PRODUCT SETUP

continued from previous page

7. Choose the Product Name field if you want to change the current name.

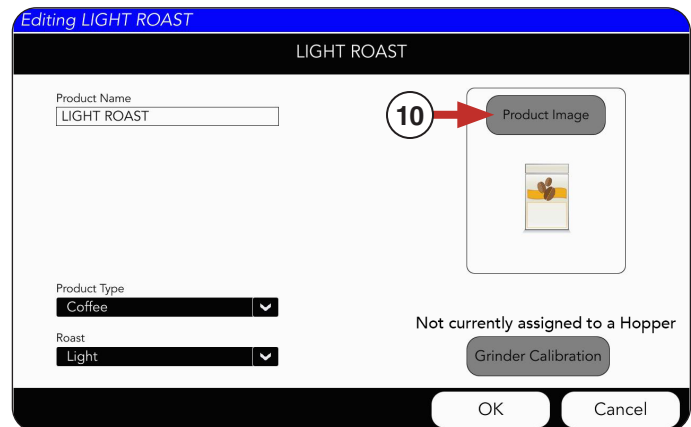


8. The Product Name screen will appear. Click in the text field and type a new Product name, if preferred.

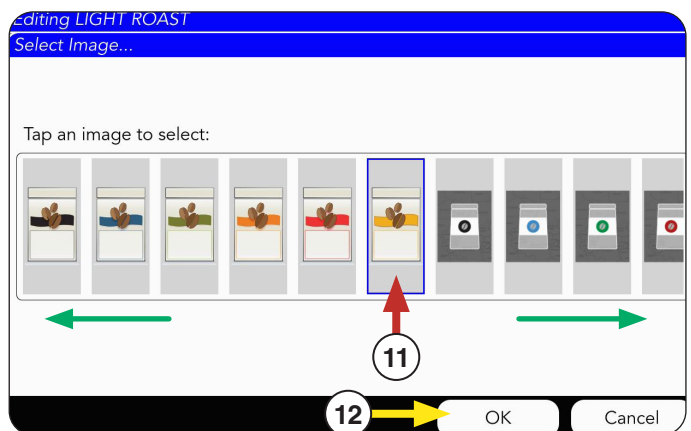


9. Press the Return key to complete.

10. Choose the Product Image button if you want to change the current image.



11. Next, scroll *side-to-side* to see available images. Select the chosen Product Image.

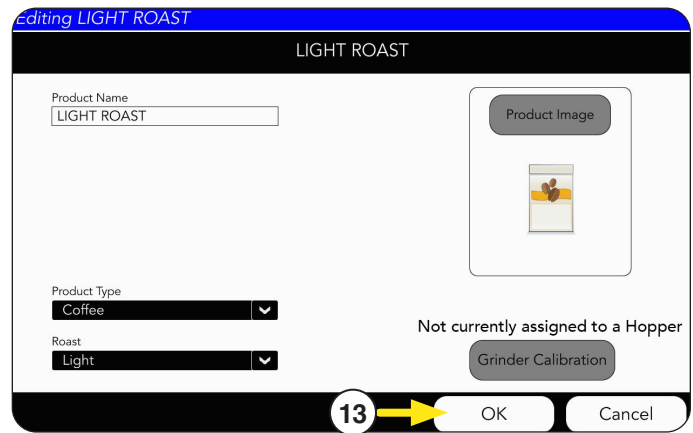


12. If a new image is chosen, press OK.

RECIPE AND PRODUCT SETUP

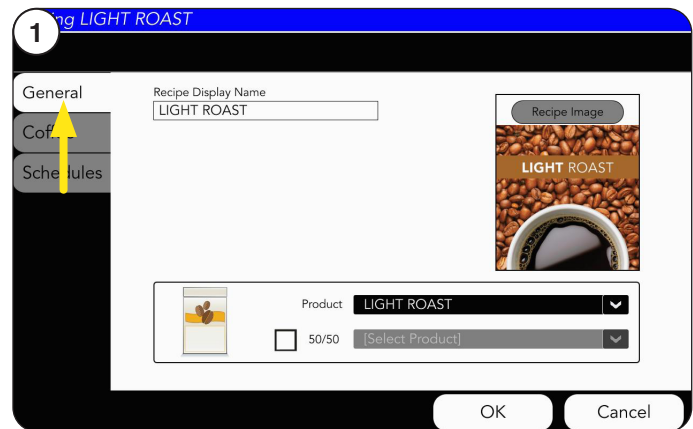
continued from previous page

13. Press OK to complete this Product creation.

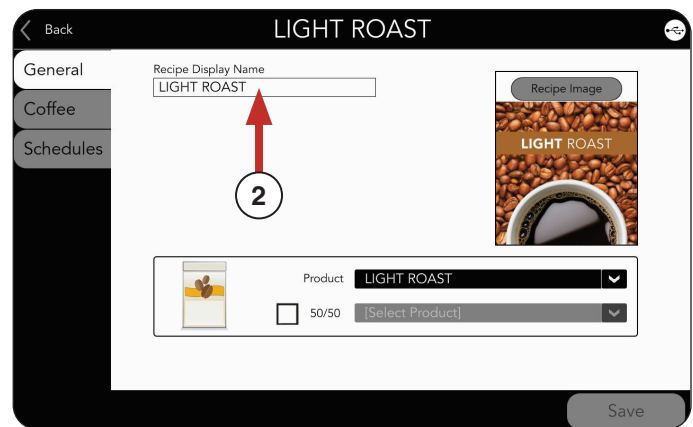


Recipe Setup

1. Choose the GENERAL tab.



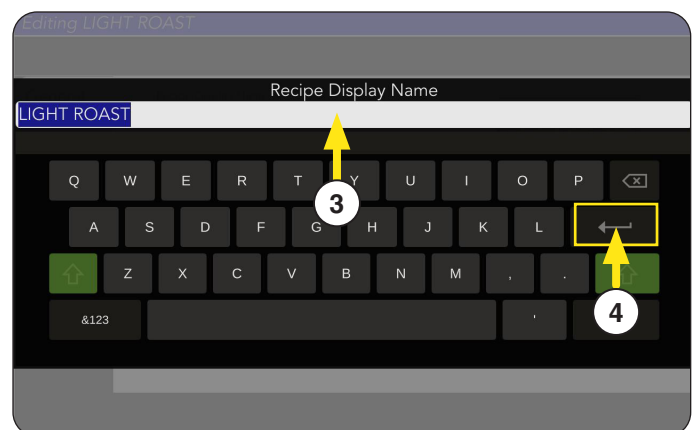
2. The coffee product name can be edited by pressing on the text field.



3. The Recipe Display Name screen will appear

Click in the text field and type a new recipe name, if preferred.

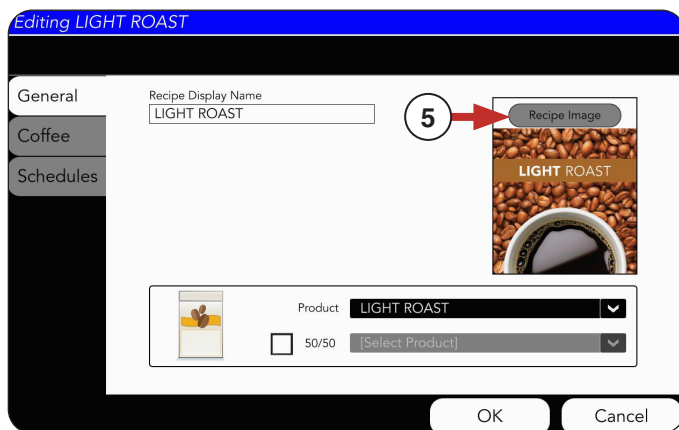
4. Press the Return key to complete.



RECIPE AND PRODUCT SETUP

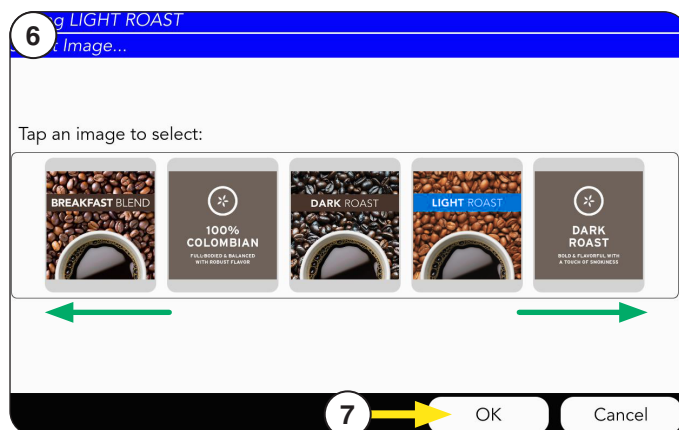
continued from previous page

- Next, the Recipe Image can be changed, if preferred.



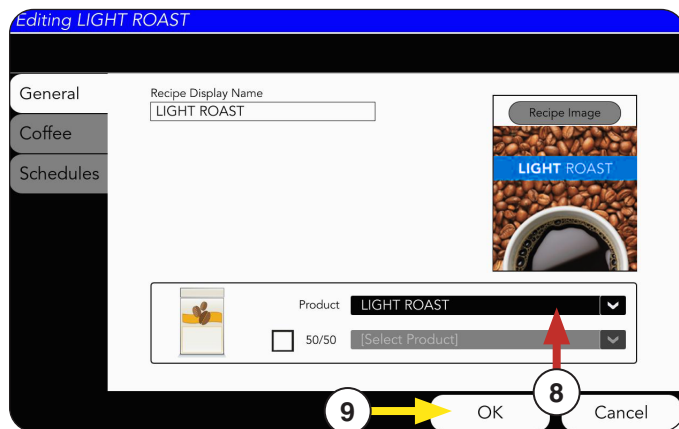
- By swiping *side-to-side*, you can view the icon library.

- Select the image, and press OK.



- Use the *drop down* menu to select the preferred coffee Product. This will be the coffee bean that is used for this recipe.

- Select OK button when complete.



- Choose the Coffee tab to edit the recipe.



RECIPE AND PRODUCT SETUP

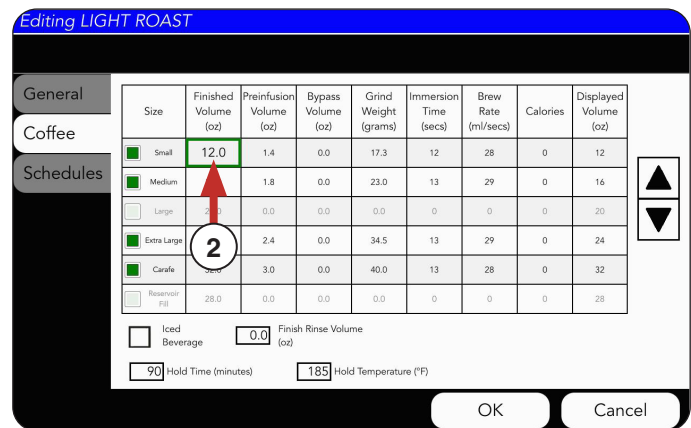
continued from previous page

NOTE: Each size with a green box is enabled.

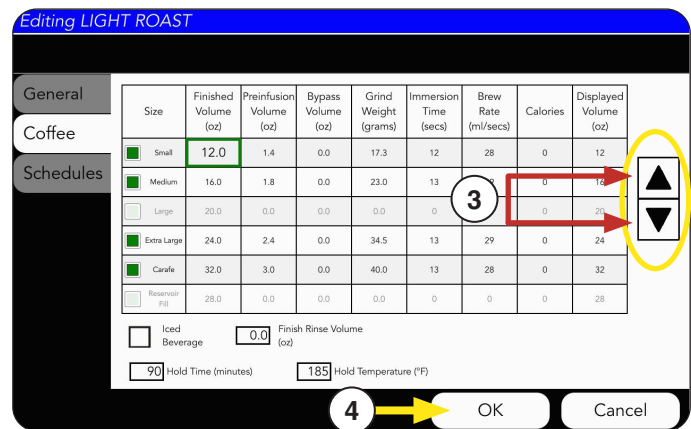


Coffee Recipes can be edited from this screen by clicking any of the numbers in the table cells.

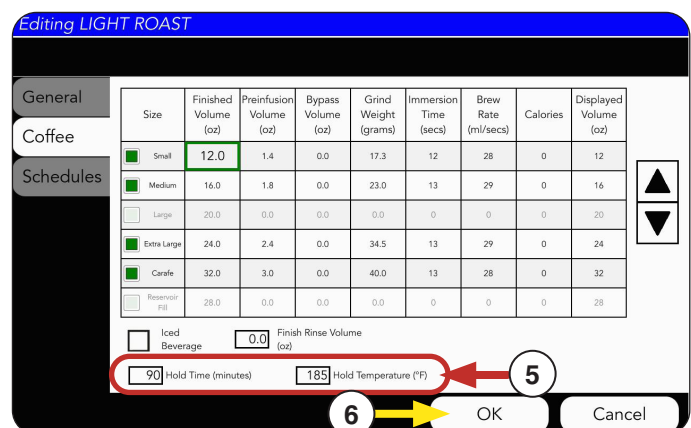
- For this example the Small Volume is being revised as shown by the green border.



- The arrows on the right side of the screen can increase or decrease the selected number by decimal points. Example: 8.0 to 8.1, 8.2, 8.3, etc.



- Press OK if changes are made.



- You can also adjust the hold time and hold temperature for the recipe.

- Press OK if changes are made.

RECIPE AND PRODUCT SETUP

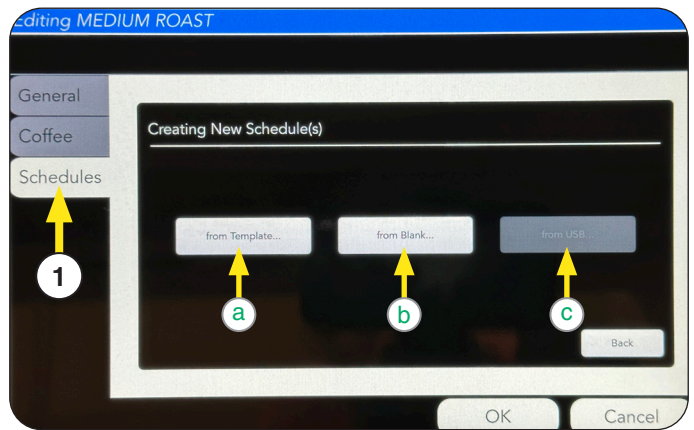
continued from previous page

1. Choose the Schedules tab to edit the recipe hold volumes for each hour/day.

Select an option:

- a. Use an existing template to edit by selecting "from Template" to open schedule window.
- b. Create a new schedule by pressing "from Blank" button.
- c. Upload an existing schedule from a saved file using a USB stick.

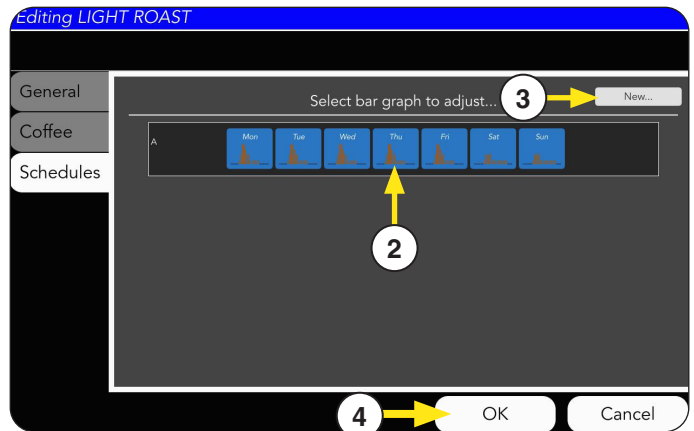
See "Importing Custom Configuration Files" for more information.



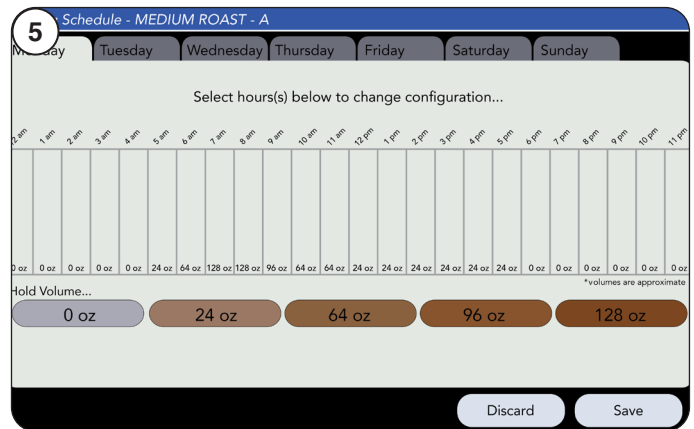
2. Select Schedule window to see more daily adjustments.

3. Select New button to create a new schedule.

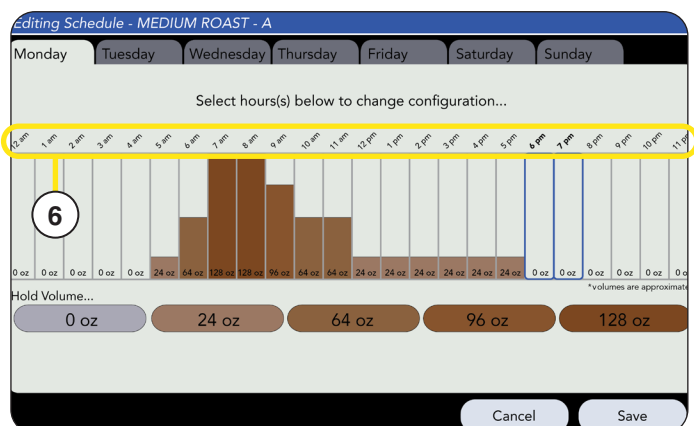
4. Select OK if changes are made.



5. The Schedules Tab allows you to adjust hold volume for different times of each day. This is useful when trying to conserve energy and waste during down times as well as keep up with high volume peak times.



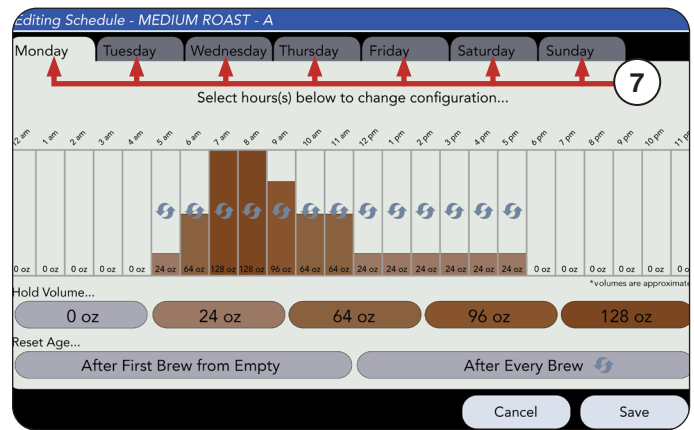
6. To adjust the hold volume, Select the hours(s) on the screen to change the configuration.



RECIPE AND PRODUCT SETUP

continued from previous page

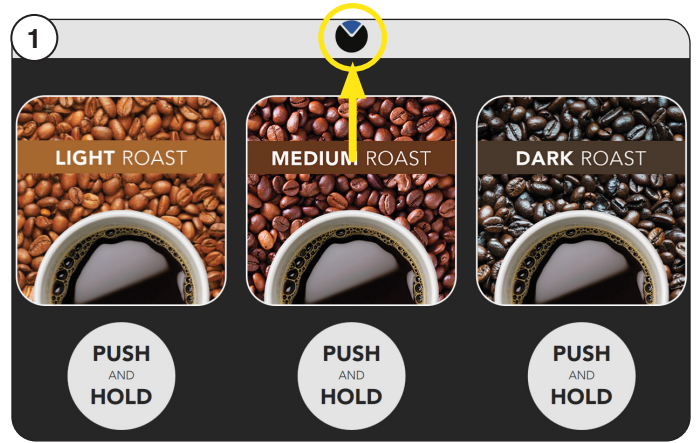
7. Select another tab (day) to make further adjustments and select **SAVE** when finished.



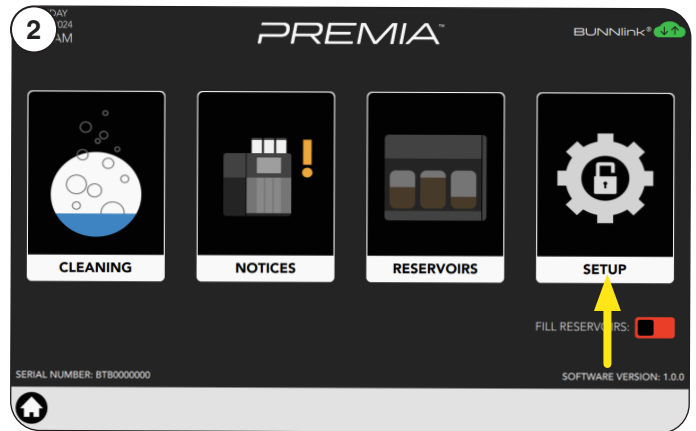
RECIPE AND PRODUCT SETUP

Bean Hoppers Assignment

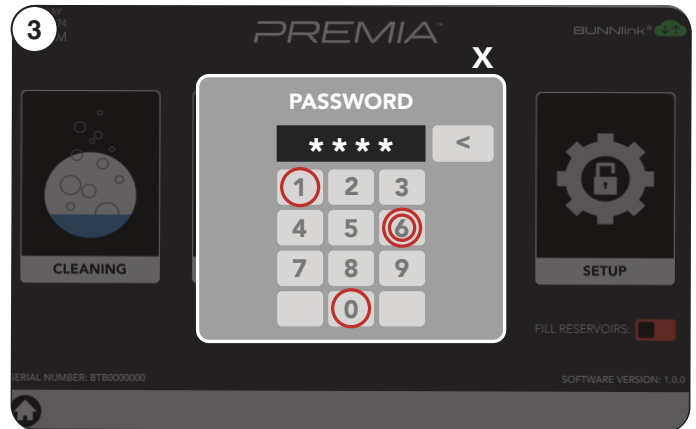
1. Touch and hold the BUNN logo for a few seconds until Service Access appears on the display.



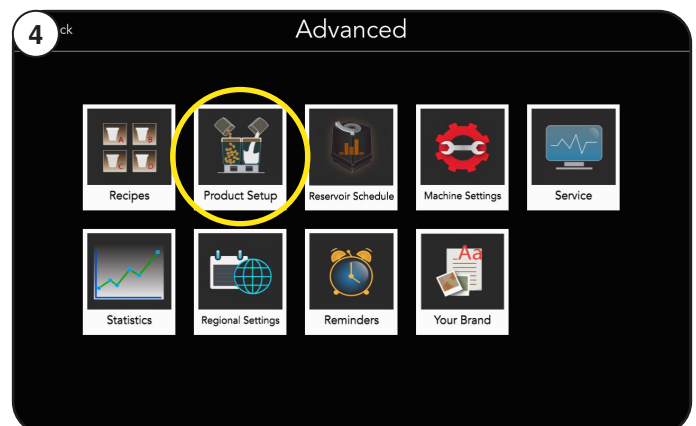
2. Select the Advanced Setup icon.



3. Next, enter the passcode 6601.



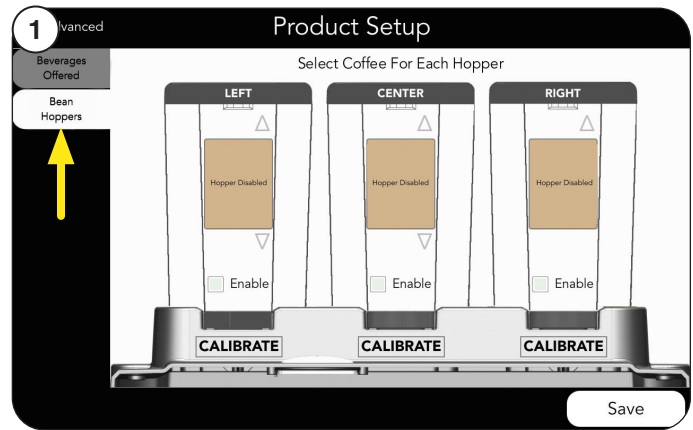
4. Touch the PRODUCT SETUP icon.



RECIPE AND PRODUCT SETUP

Bean Hoppers Setup

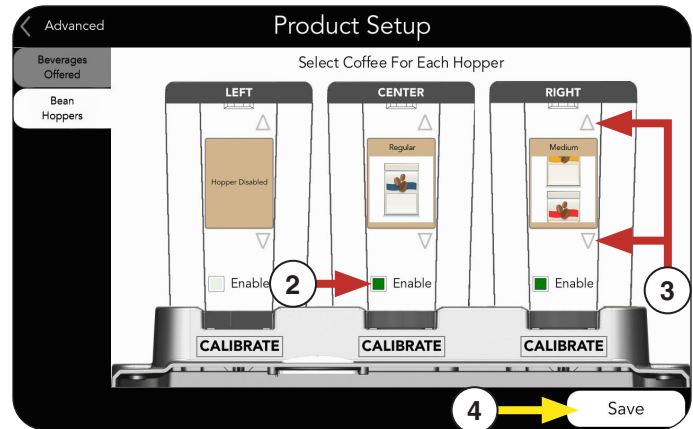
1. Select the Bean Hoppers tab to assign which Product goes in which hopper.



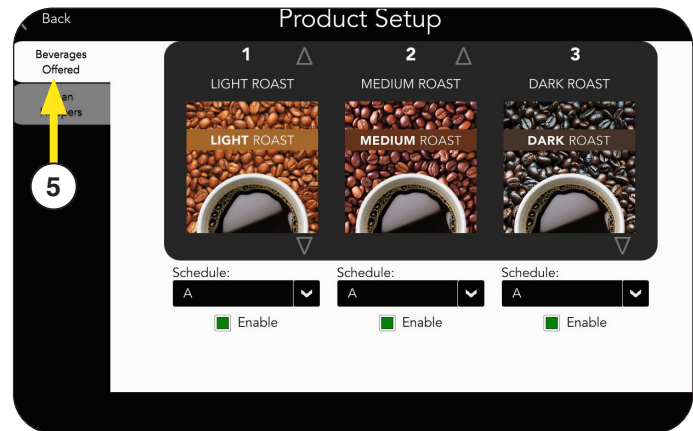
2. Press the Enable box to select which hopper to use.

3. After enabling a Hopper, you can use the UP and DOWN arrows to select an icon for the Product in that hopper.

4. Press Save button when finished.

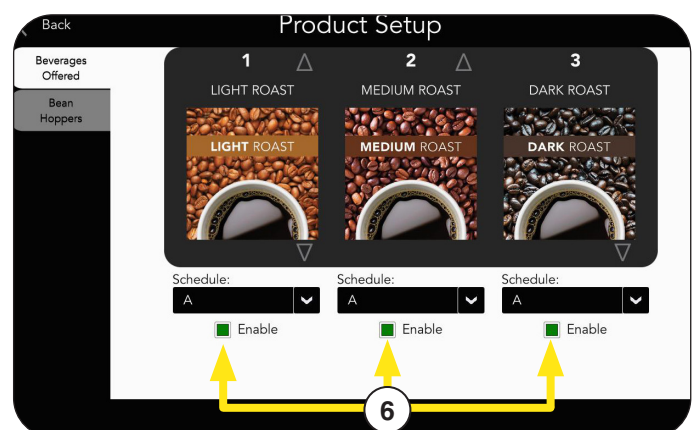


5. Select Beverages Offered tab.



6. Enable the drink options available for dispensing.
NOTE: You can also enable drink sizes for each beverage.

7. Select SAVE if any changes were made.



RECIPE AND PRODUCT SETUP

Importing Custom Configuration Files

If you have a USB stick with custom files; follow these steps.

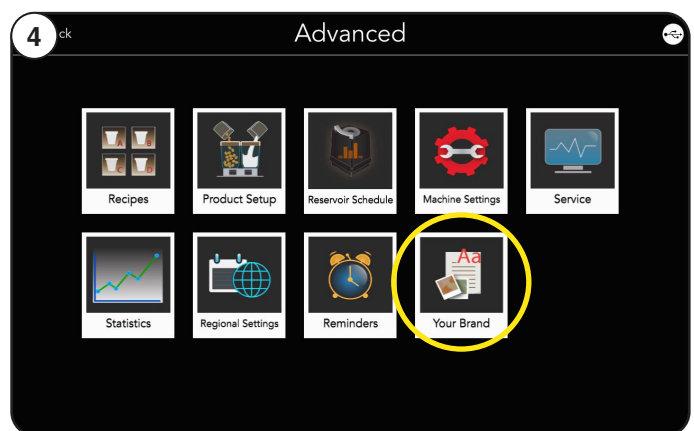
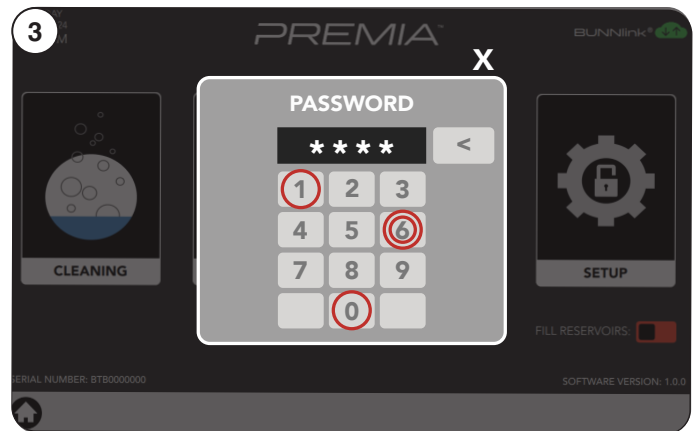
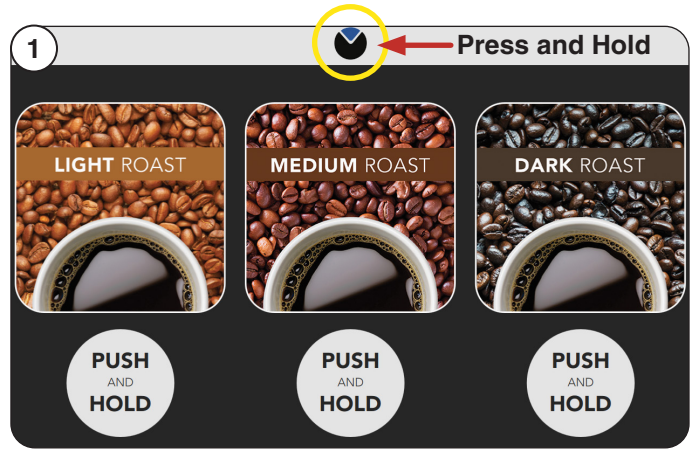
If not, go to Grinder Calibration section.

1. Touch and hold the BUNN logo for a few seconds until Service Access screen appears.

2. Select the SETUP icon.

3. Next, enter the passcode **6601**.

4. Touch the Your Brand icon.

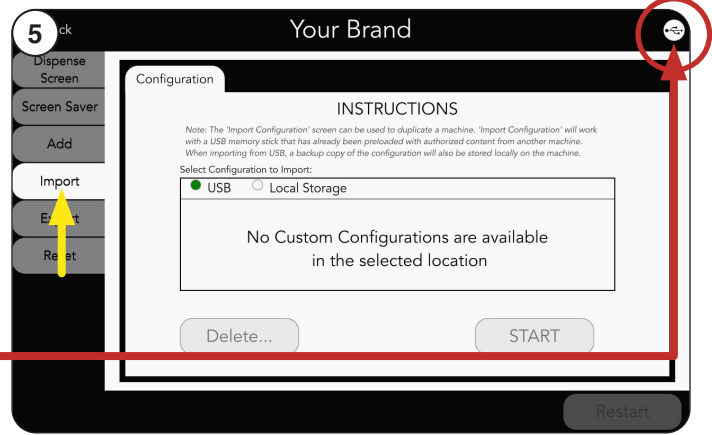


RECIPE AND PRODUCT SETUP

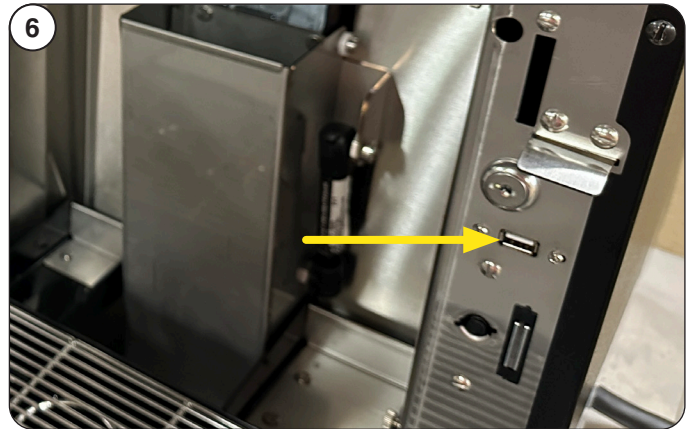
continued from previous page

5. Press the Import tab.

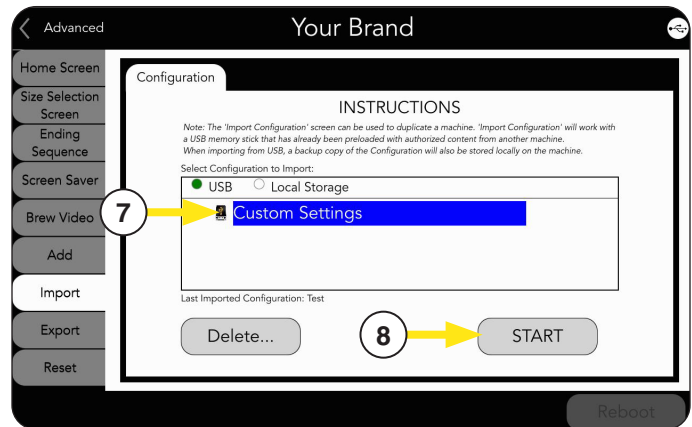
NOTE: To verify a USB is recognized, look for the connection icon in the upper right corner of the screen.



6. Open the Lower Door and Insert USB Stick.



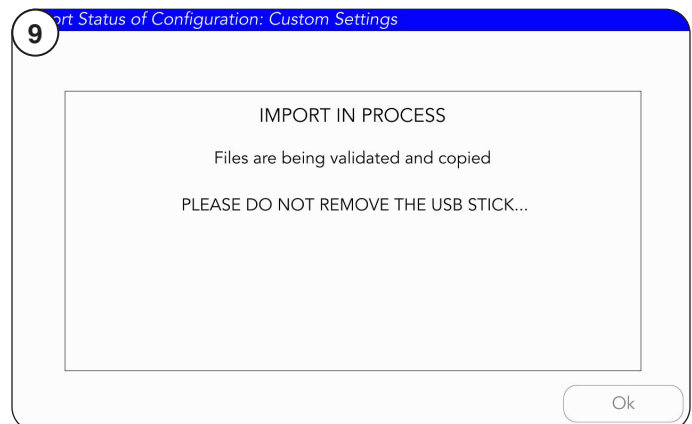
7. Select new Configuration file.



8. Press Start button.

9. Screen will show progress of file import.

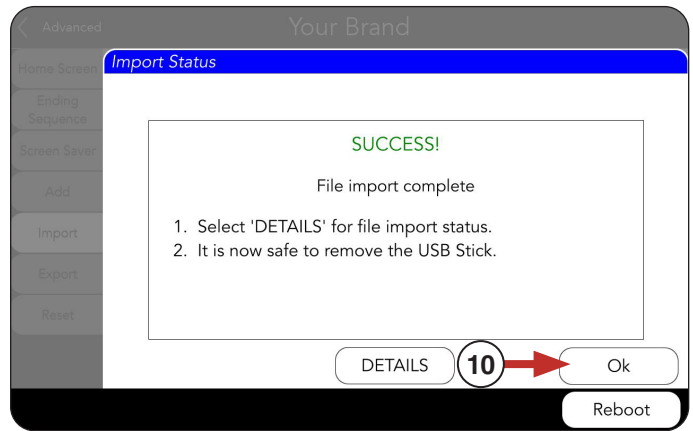
NOTE: Do not remove USB Stick while files are copying.



RECIPE AND PRODUCT SETUP

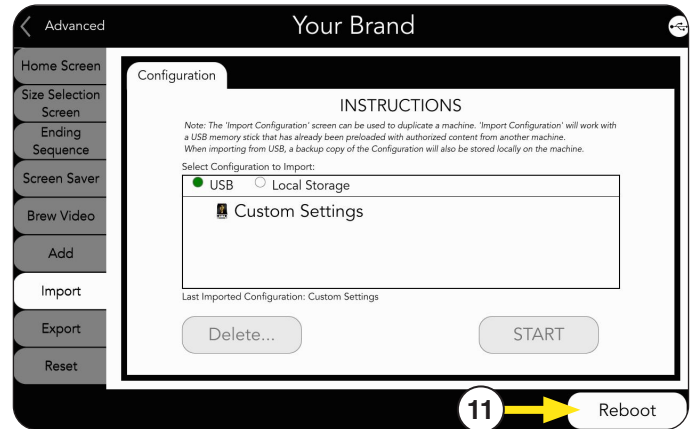
continued from previous page

10. When the import is completed, the OK button can be selected and the USB stick can be safely removed.



11. Press Reboot button to complete import.

NOTE: This will restart the machine's operating system.



12. The machine will update with your custom Configuration files.

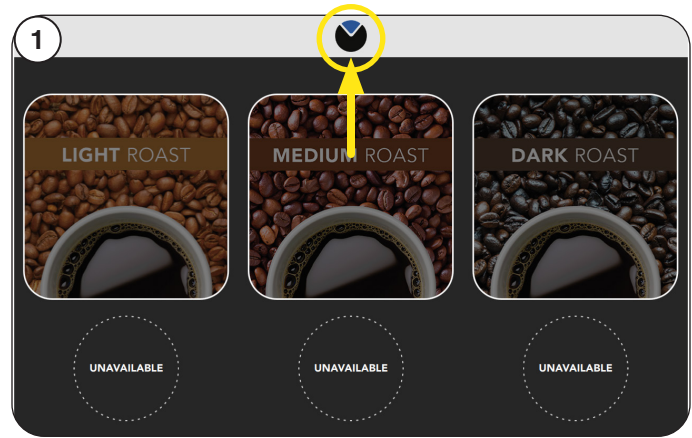
After the machine updates, the Home screen should appear, and the Products and variables you imported should be available.



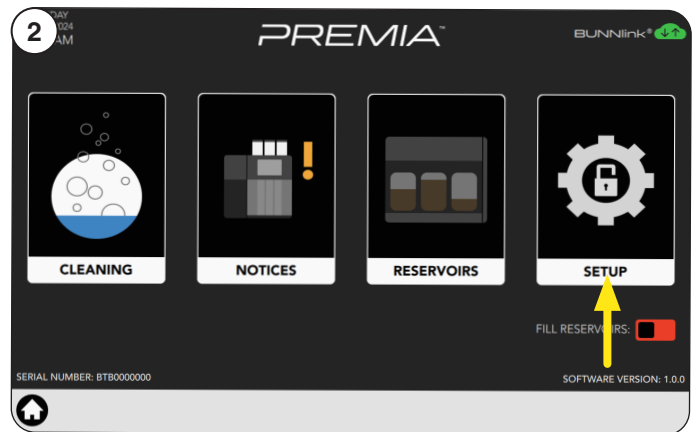
PRODUCT AND RECIPE SETUP

Grinder Calibration

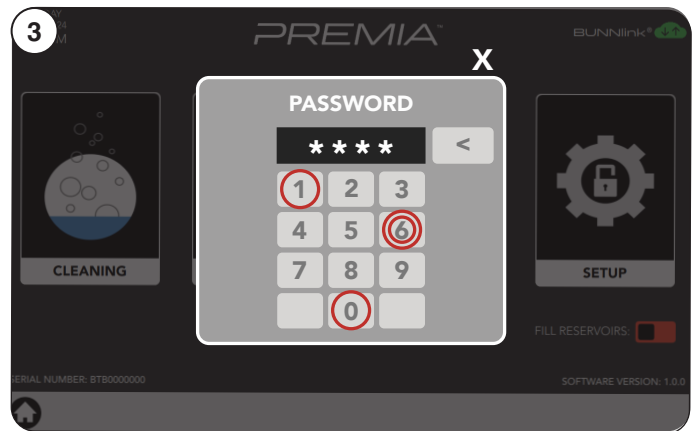
1. Touch and hold the BUNN logo for a few seconds until Service Access appears on the display.



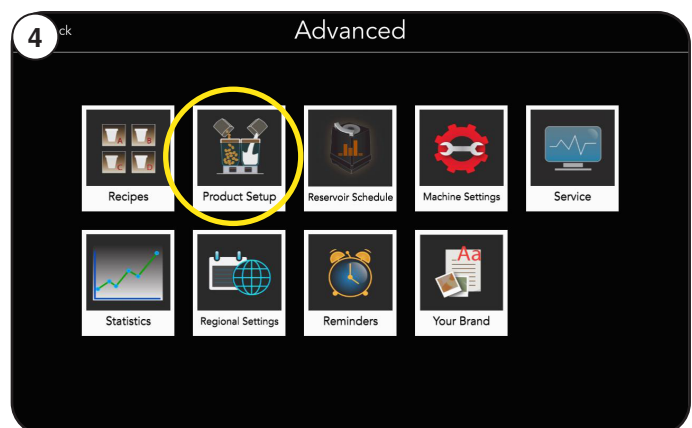
2. Select the Advanced icon.



3. Next, enter the passcode 6601.



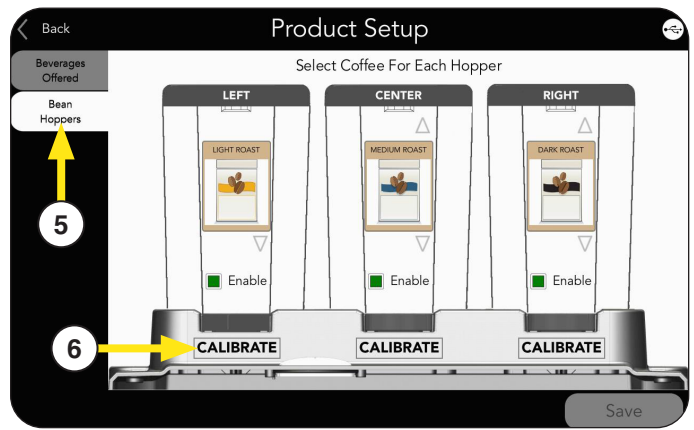
4. Touch the Product icon.



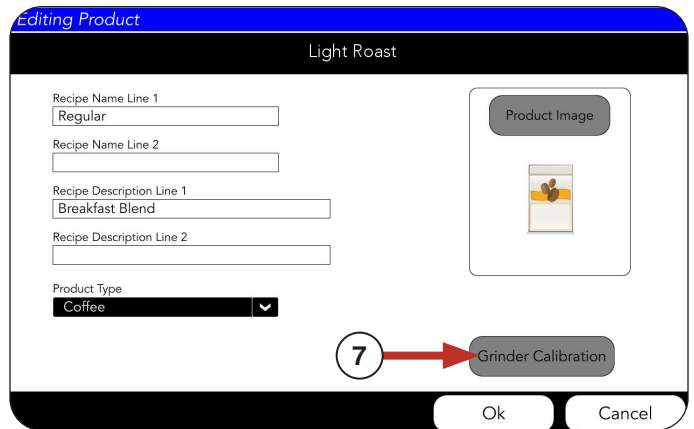
PRODUCT AND RECIPE SETUP

continued from previous page

- Next, touch the Bean hoppers tab.
- Choose a product to edit.
NOTE: We will use the "Light" as an example.



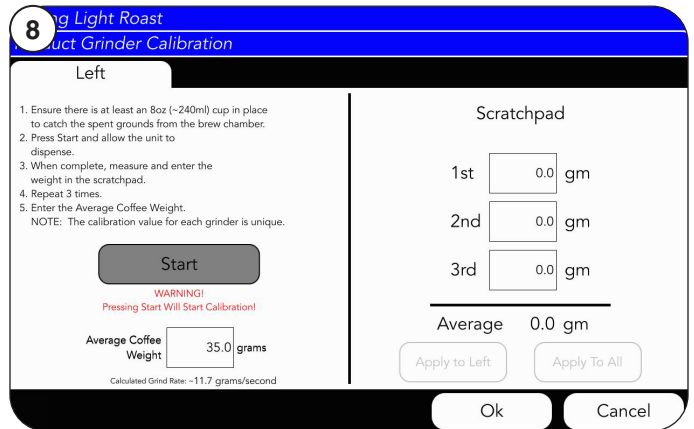
NOTE: The Grinder Calibration button can also be accessed from the Product tab under Recipe setup.



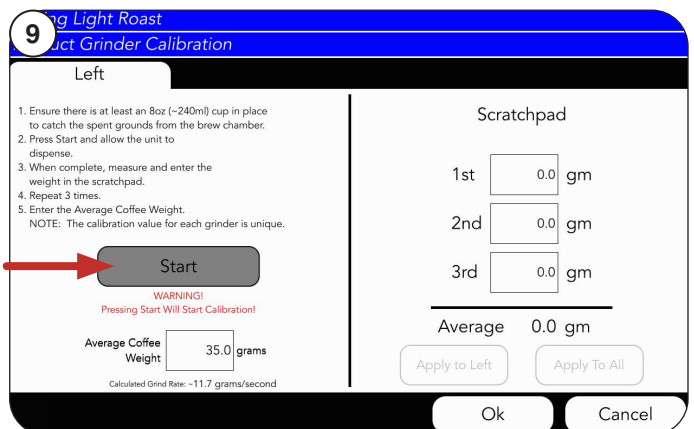
- After choosing a hopper to calibrate, the calibration screen will appear

NOTE: Choosing the hopper during calibration is simply telling the machine which grinder to turn on. A unique calibration is stored for each product.

WARNING: All three hoppers must be locked in position before starting.



- Next, press the Start button to prime the grinder with beans.



PRODUCT AND RECIPE SETUP

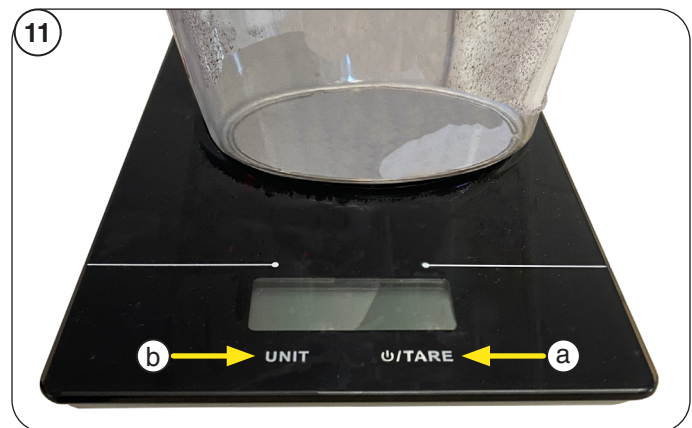
continued from previous page

10. Follow on-screen prompts.



11. Tare (zero) empty receiving container on a digital weigh scale.
- Select Tare with empty container on scale.
 - Select grams as unit of measurement.

It's time to Calibrate the grinder.



12. Place the empty tared container under the Grounds Chute below the counter.

Grounds Chute opening shown below counter

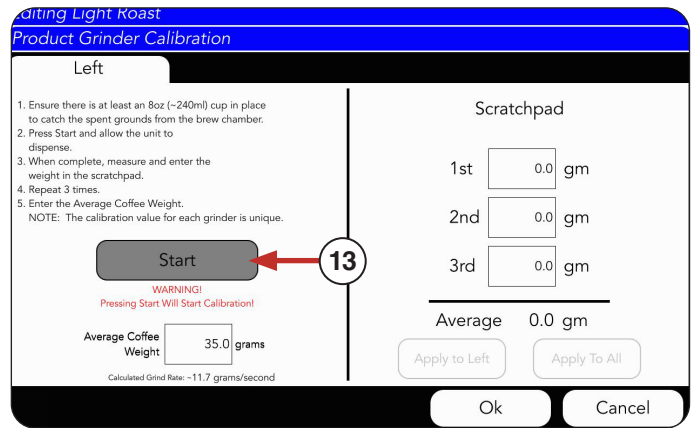


PRODUCT AND RECIPE SETUP

continued from previous page

13. Return to Calibration screen.

Press Start button.

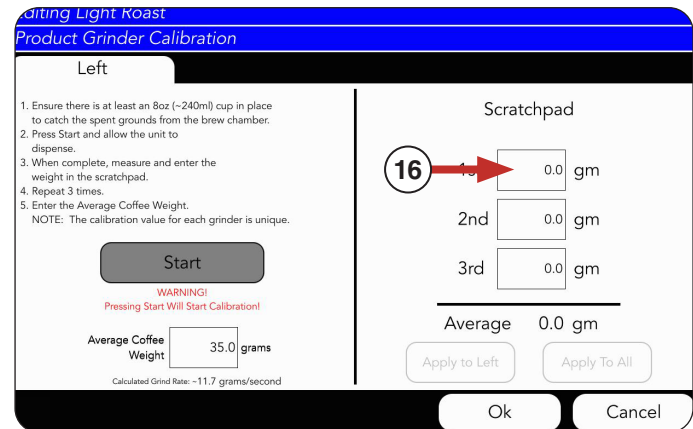


14. Allow time for the grind to finish. Once the grind is finished, take the container and place it on the digital scale.



15. Weigh cup.

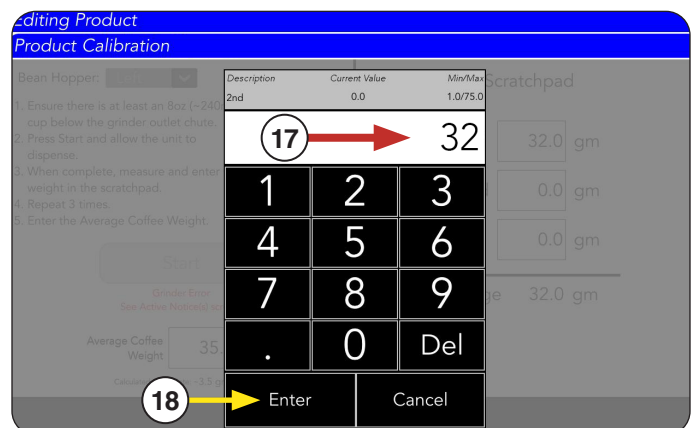
16. Press the 1st Field to log the weight of the coffee in the cup.



After pressing the 1st Field to log the weight of the coffee in the cup, the INPUT Screen will appear for you to input in these numbers.

17. Type the weight of the cup

18. Press Enter.



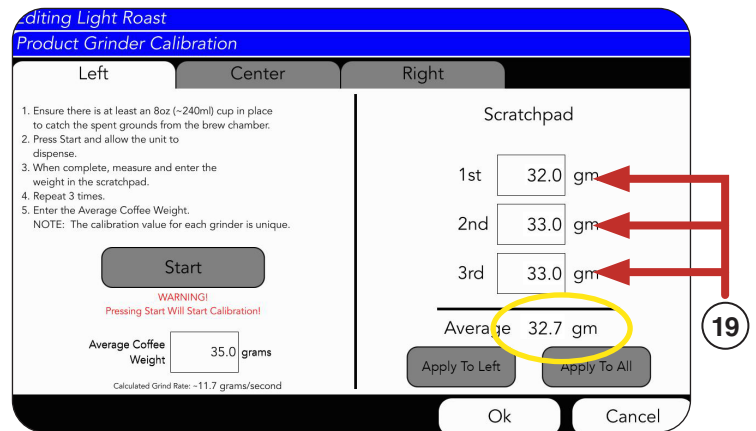
PRODUCT AND RECIPE SETUP

continued from previous page

Empty the cup, then repeat Steps 1 - 10 two more times to fill in all 3 weight fields.

19. Note the Average Weight of the three tests.

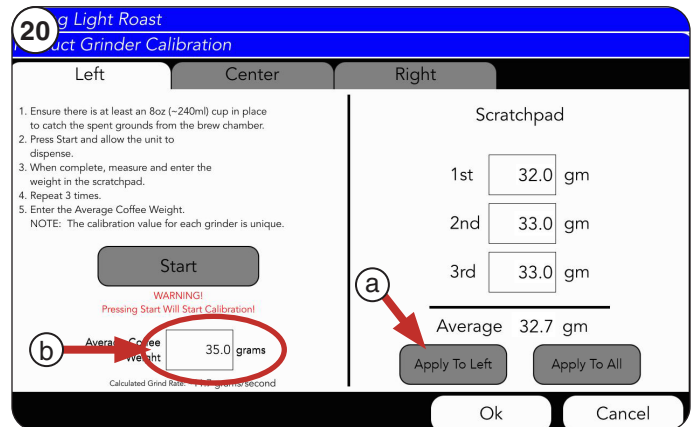
For this example it's 32.7 grams.



20. a. Press Apply To Left button to automatically input average.

OR

b. Manually press on the Average Coffee Weight field to fill in this amount.

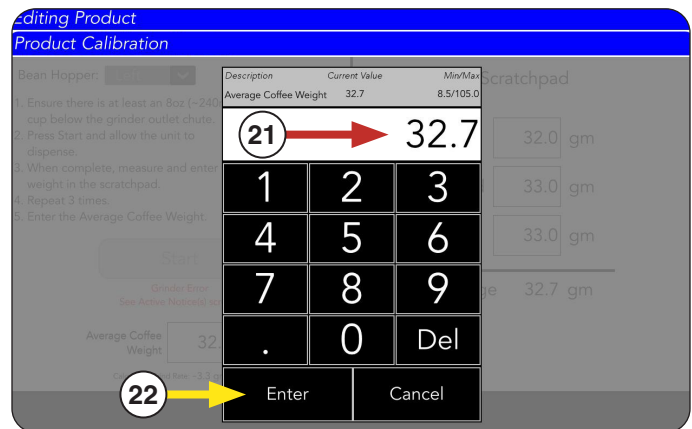


21. The Input screen will appear.

Type Average Weight.

22. Press Enter.

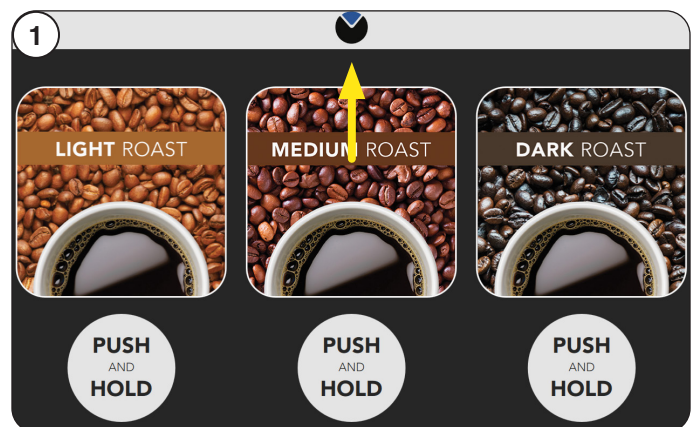
NOTE: Repeat calibration steps for the Center and Right grinders to complete grinder calibration.



Filling Reservoirs

You can check the status of each reservoir using the Service Access screen.

1. Press the BUNN logo for a few seconds until Service Access appears on the display.



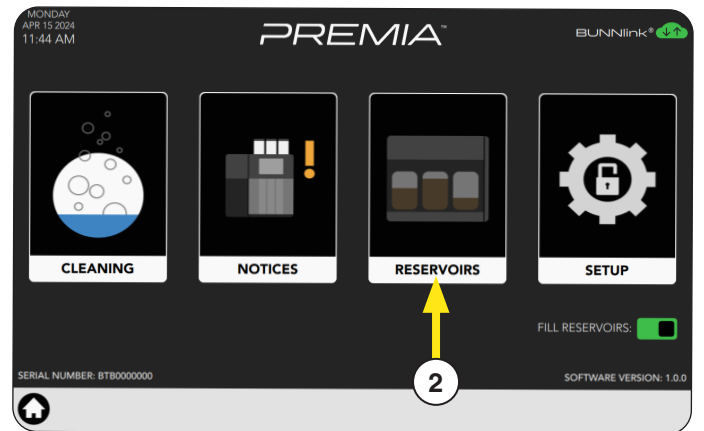
PRODUCT AND RECIPE SETUP

Filling Reservoirs

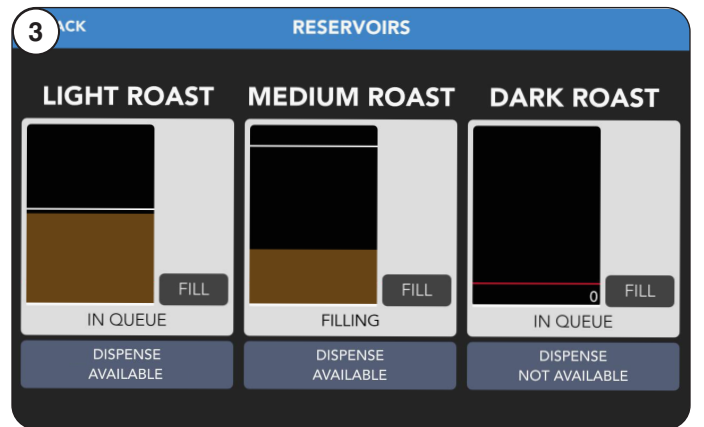
2. Select the Fill Reservoirs button.



2. Select the Reservoirs icon.



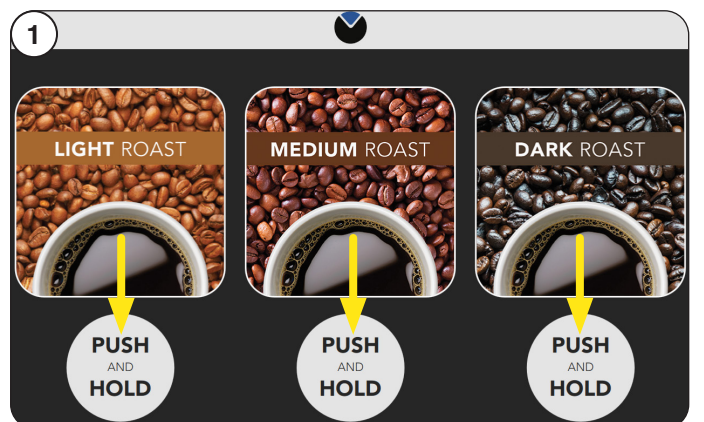
3. This screen will display the volume level for each reservoir.



Customer Interface

The first screen to appear is the Customer Interface screen, also known as the Home Screen.

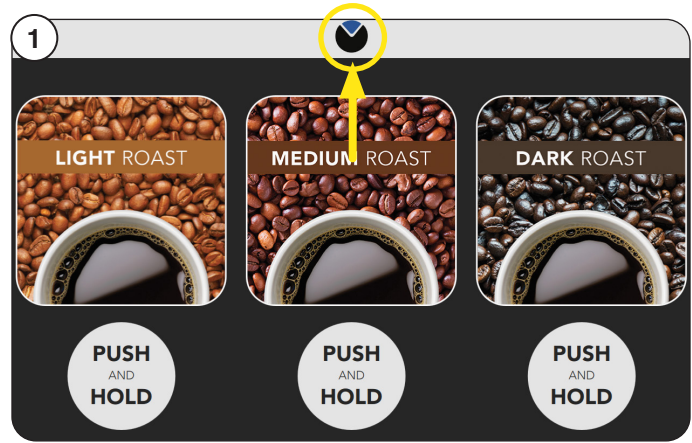
1. After placing a cup under the dispense nozzle, available drinks are dispensed by pushing and holding the on-screen button below the beverage of choice.



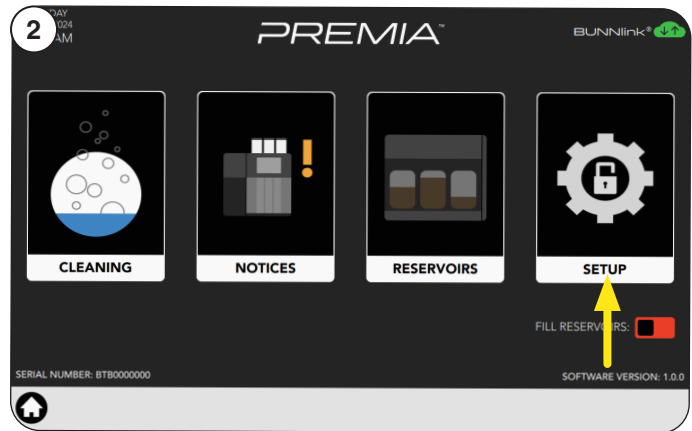
SETUP MENU

Your Brand

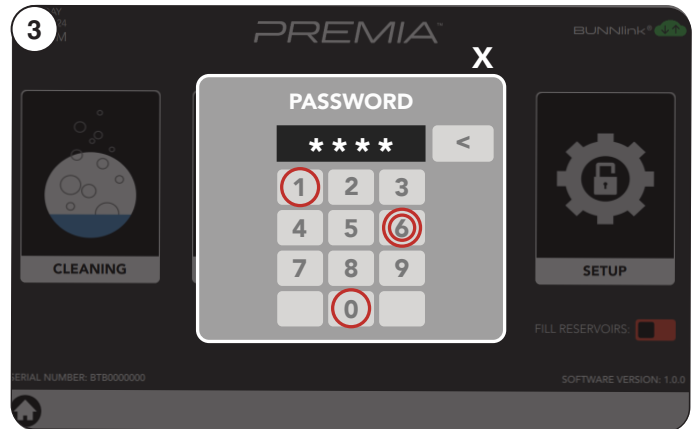
1. Press the BUNN logo for a few seconds until Service Access appears on the display.



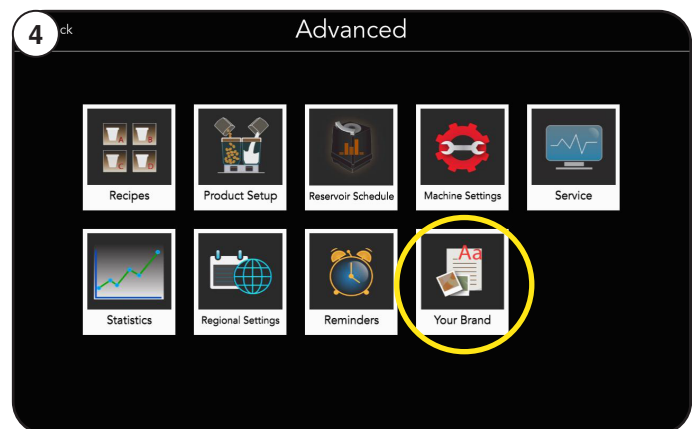
2. Select the Advanced Setup icon.



3. Next, enter the passcode 6601.



4. Touch the Your Brand icon.



SETUP MENU

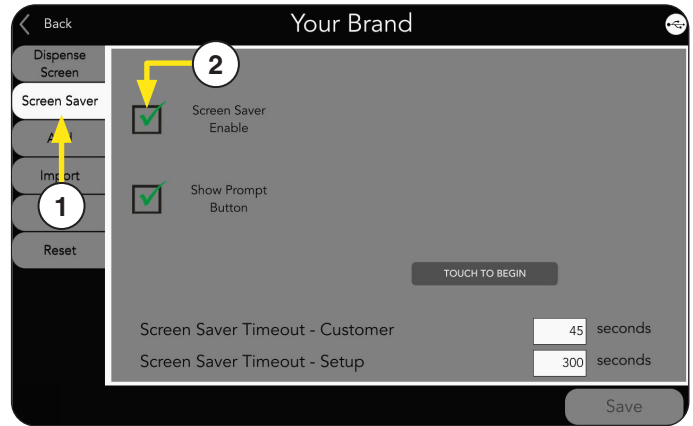
continued from previous page

The Your Brand screen contains pages that can be accessed by selecting a tab on the left of the screen and contains customization options for the machine.

SCREEN SAVER

When enabled, the screensaver can be adjusted:

1. Select Screensaver tab.
2. Check Screen Saver Enable box.

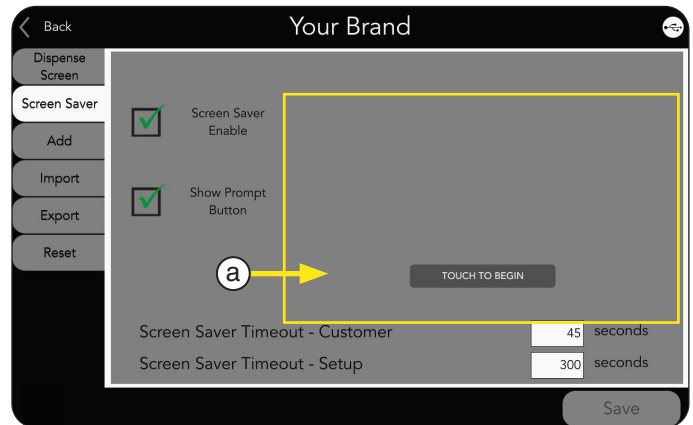


Options Available:

1. CHANGING SCREENSAVER IMAGE

- a. Select Screen Saver image.

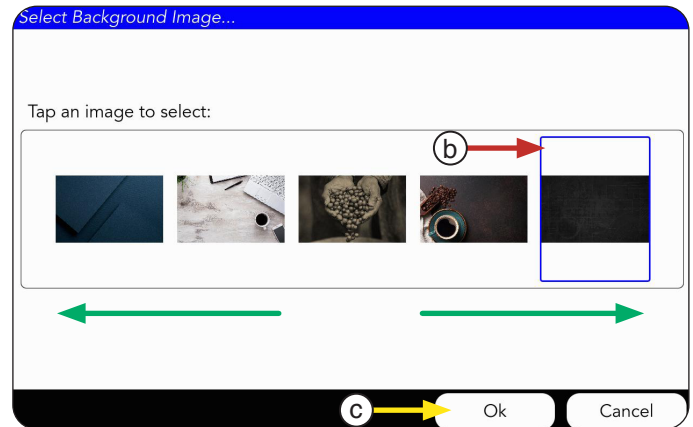
NOTE: Screen Saver size should be 1024 x 1280 pixels.



- b. A selection screen will open. If there are more images available than shown, scroll side-to-side to view library.

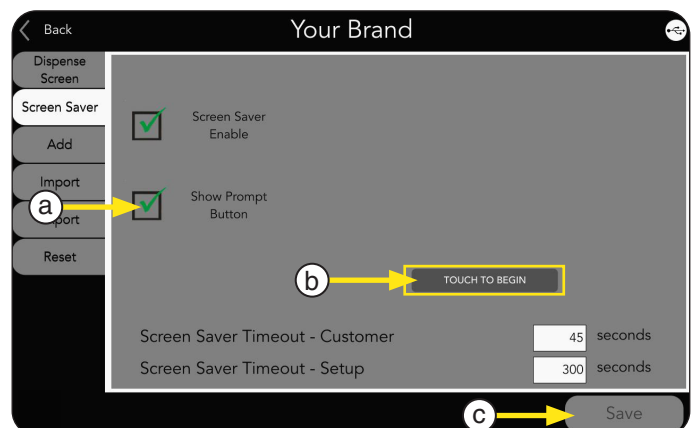
Then click selected image.

- c. Press OK.



2. SHOW PROMPT BUTTON

- a. Select Show Prompt Button box.
- b. Select Prompt Button to edit text.
- c. Select Save.

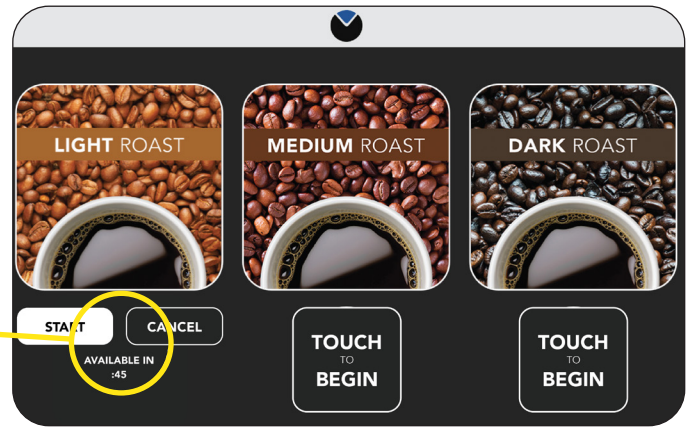
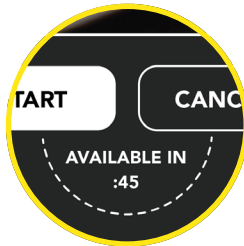


OPERATION

Customer Interface

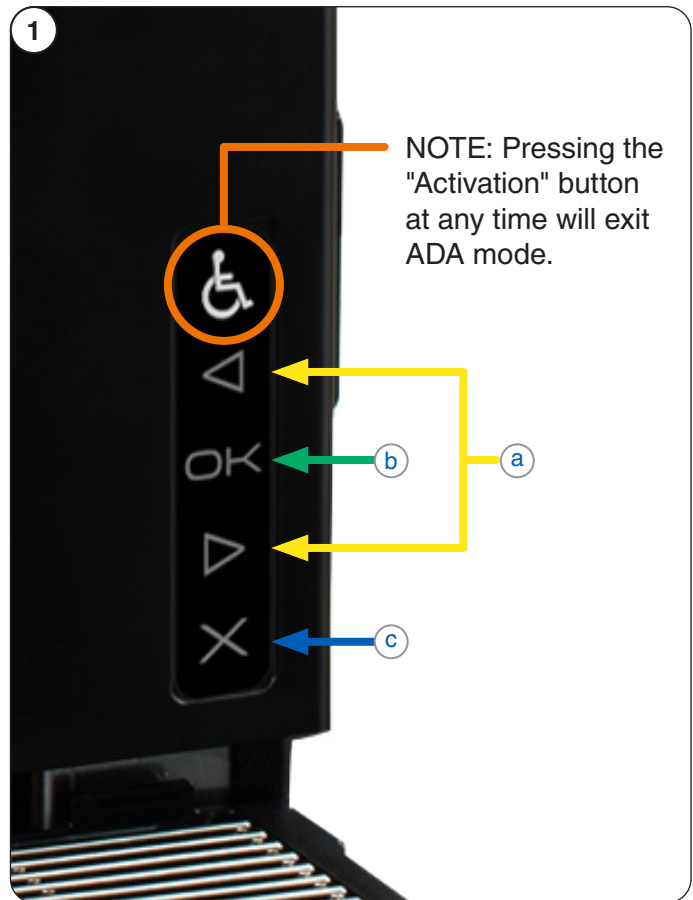
Brew on Demand mode.

Anytime a reservoir schedule is programmed to hold zero ounces then the machine will operate in the Brew on Demand mode.

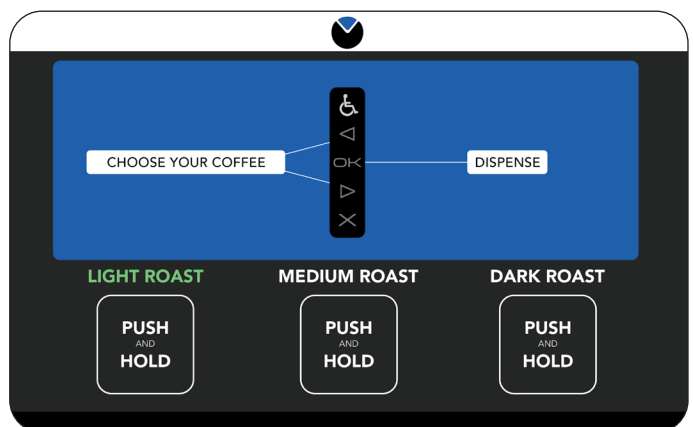


ADA Interface

1. To activate the ADA screen interface, the user must press the Accessibility symbol (wheelchair icon).
2. When activated, the screen will have a blue banner across the top, and a blue highlight around the item being selected.
3. Navigate around the screens using the Left and Right arrows on the ADA interface.
 - a. Select a beverage.
 - b. Press and Hold the OK button to dispense.
 - c. Pressing the X cancels the selection.

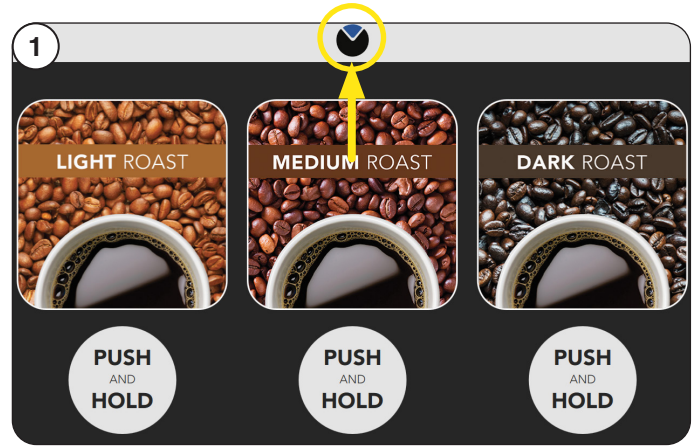


NOTE: A description of the button functions can be accessed through the Accessibility symbol (wheelchair icon).

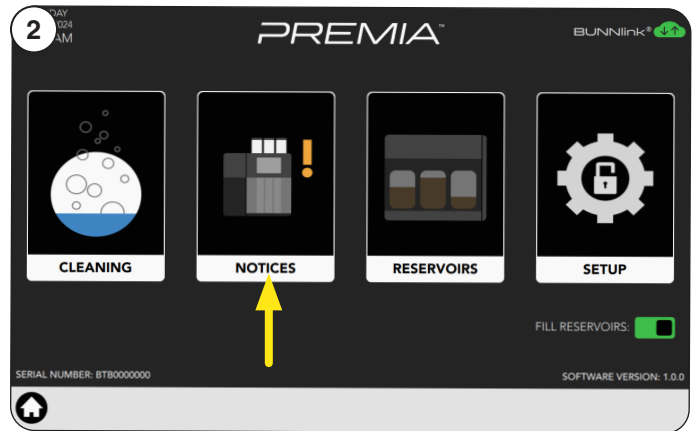


ACTIVE NOTICES

1. Touch and hold the BUNN logo for a few seconds until Service Access appears on the display.

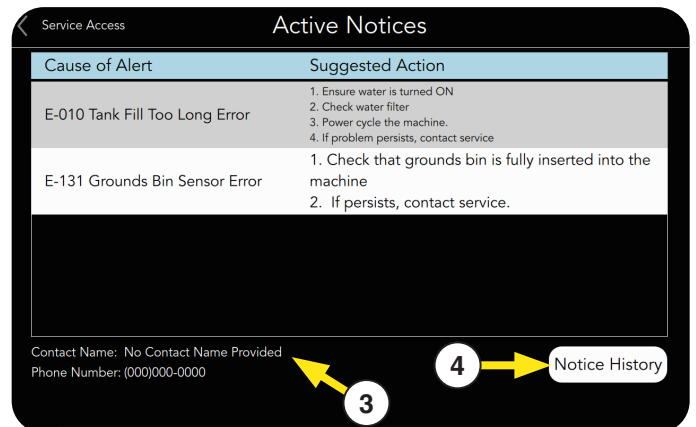


2. From the Service Access screen, press the Active Notices icon.



3. The screen will display by Name & Description, any faults that have occurred, give probable causes, and a solution to clear the fault.

The Notice History button is located in the lower right corner of the screen, and can be used to view previous events (Notices).



4. Service Contact information is also provided.

5. Use the Up or Down Arrows shown on the right side of the screen to scroll through the events list.

6. Press the Refresh button located in the lower right portion of the screen to refresh the list.

