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USE & CARE MANUAL



The **trifecta**® Experience

Get ready to experiment and produce Full Cup coffee and tea with a brew method unlike any other you have tried.

trifecta MB™ from BUNN utilizes the same Air Infusion™ technology as the commercial model **trifecta** used in specialty barista shops and tea rooms around the world. The essential flavor oils of coffee beans and tea leaves are precisely extracted in three distinct phases to produce a deep, amplified beverage described as **Full Cup**.

With 25 unique brew settings and the choice to prepare 6 to 12 oz. at a time, you essentially achieve a personalized micro brew in each small batch. Enjoy this elevated level of control and repeatability without sacrificing speed and convenience.

Turbulence Cycle

Turbulence, or a mixing of the grounds or leaves, is created when air is infused into the Brew Chamber. **trifecta's Turbulence Cycle** control adjusts the sequence of mixing and pausing. This is done to extract rich, deep flavors in coffee or tea. You can choose from five Turbulence Cycles to unlock unique tasting notes specific to individual coffee and tea origins and produce noticeable changes in your cup.

Infusion Time

The time water is in contact with coffee or tea determines the amount of material extracted, a major component affecting flavor. **trifecta's Infusion Time** control offers 5 choices ranging from 40 seconds to 3 minutes to account for different roasts of coffee beans and varying fragility of tea leaves.

Press Out

trifecta's unique press out further amplifies the result in the cup when air in the chamber presses the beverage through a fine-gauge metal screen. This pressurized filtering intensifies the concentrated oils and aromatics not typically retained in other brew methods.

With **trifecta**, whether you love to explore or find yourself repeating the same setting, you will find yourself saying, "I need a Full Cup!"

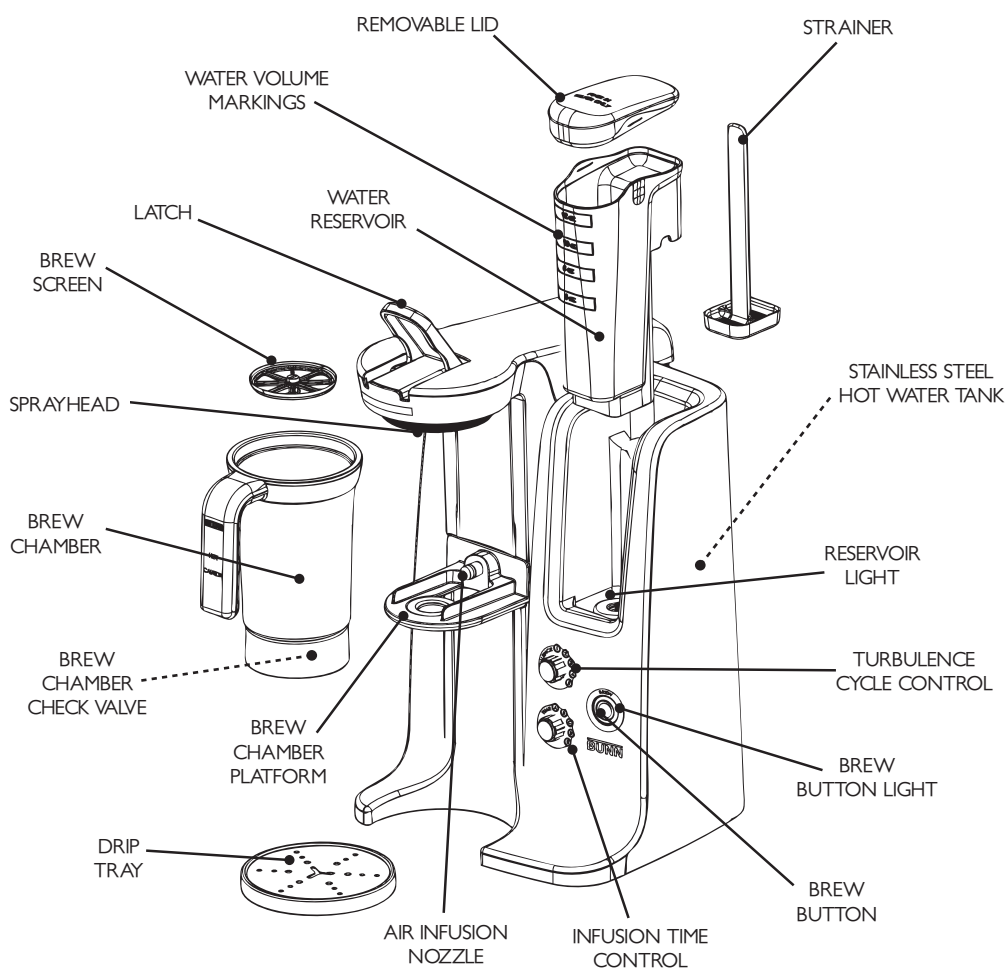
www.bunnathome.com

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GET TO KNOW YOUR BREWER

trifecta MB Coffee and Tea Brewer



ACCESSORIES INCLUDED



SPECIFICATIONS

Electrical: This brewer has an attached, 3-prong grounded cord set and requires 2-wire service with ground, rated 120 volts ac, 12 amps, 60 Hz. Components include a 1450-watt tank heater. Note: Do not operate brewer on the same outlet as other electrical appliances.

Brew Capacity: 6 to 12 oz. batch.

IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not place cord, plug, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use for extended periods of time and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug, or after the brewer malfunctions or has been damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair.
- The use of an accessory not evaluated for use with this brewer may cause injuries and is not authorized.
- For indoor use only.
- Do not let the power cord hang over edge of table or counter, or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner, or in a heated oven.
- Do not use brewer for other than its intended use.
- Do not remove Brew Chamber, Brew Pitcher or cup while brewing.
- Pressing the Brew Button during a brew will cancel the Brew Cycle. The next Brew Cycle will dispense the full volume of the Brew Chamber.
- To avoid container overflow, empty Brew Pitcher or cup before each Brew Cycle.
- Never place hands directly under the Brew Chamber. Hot water and steam can be present.
- Do not place brewer in a sink or near other water source. Remove Water Reservoir and fill separately or remove Water Reservoir Lid and fill in place with a clean water container.
- When the brewer is idle, the Lid should be in the closed position.
- Always use a Brew Pitcher or cup that is larger than the water volume you filled in the Water Reservoir.
- Keep hands away if container overflows. Wait until brew finishes, let liquid cool, then for subsequent brews pour in less liquid or use a larger cup or Brew Pitcher.
- Never brew without the Brew Chamber in place.
- Use cold water only.
- Do not pour any liquid into the Water Reservoir other than water or vinegar for cleaning, as specified in this manual.
- Do not clean Brew Chamber or Water Reservoir with cleansers, steel wool pads, or other abrasive materials.
- Never use or store brewer below freezing. Damage may occur.
- Brewer must be placed on a level surface for operation. Do not tip machine.
- Brewer must be stored upright.
- After use, brewer must be upright when moved.



This symbol alerts you to the risk of fire or electric shock in the accompanying message.



WARNING
RISK OF FIRE OR ELECTRICAL SHOCK



TO REDUCE RISK OF FIRE OR ELECTRIC SHOCK
DO NOT DISASSEMBLE THE BREWER
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED
SERVICE PERSONNEL ONLY



This symbol alerts you to important operating and service instructions.

SAVE THESE INSTRUCTIONS

SETTING UP TRIFECTA

IMPORTANT: trifecta has an internal Hot Water Tank that must be filled with water before first use.

- 1 Insert Brew Chamber by lifting the Latch, press the Brew Chamber into Air Infusion Nozzle at the base of the Brew Chamber Platform and close the Latch.



- 2 Seat the Water Reservoir on the brewer and press firmly in place.



- 3 Plug the unit into a standard 110V electrical outlet.

NOTE: The Brew Button and Reservoir Lights will alternately flash indicating that the Hot Water Tank needs to be filled.

- 4 Remove Lid on Water Reservoir and pour in cold water to the top 12 ounce mark. Wait as the water level drops and the Water Reservoir empties completely.

Pour in another 12 ounces and wait for the water level to stabilize.



- 5 Add water to fill the Water Reservoir to the top 12 ounce mark. Place a cup with 12 ounce capacity or the Brew Pitcher under the Brew Chamber and press the Brew Button.

Water will automatically pump from the Water Reservoir through the internal Hot Water Tank and into the Brew Chamber. Then the water in the Brew Chamber will press out into the cup or Brew Pitcher.



- 6 After the water presses out, you should begin to hear the sound of the heater bringing water to the proper temperature. The Brew Button will begin to flash. When the Brew Button light stays solid blue trifecta MB is ready to use.



HIGH ALTITUDE PROGRAMMING: Water boils at a lower temperature in high altitude environments (over 4,000 feet). To program trifecta for use at high altitude, remove the Brew Chamber and press the Brew Button 5 times quickly (within five seconds). The Brew Button Light will quickly flash 5 times to indicate the brewer is programmed for high altitude use. To return trifecta to normal operation, remove the Brew Chamber and press the Brew Button 5 times (in under 5 seconds). The Brew Button Light will quickly flash 10 times to indicate the brewer is programmed for regular altitudes.

NOTE: High Altitude Programming can only be done after setup is completed and trifecta MB is ready to use.

BREWING WITH TRIFECTA



Remove Brew Chamber by lifting the Latch and pulling on Brew Chamber handle.



Pour ground coffee[†] or loose tea into the Brew Chamber.
typical coffee ratio = 2 grams coffee / 1 ounce water
typical tea ratio = 2.5 grams / 6 ounces of water

CAUTION: Do not use more than 35 grams of coffee.

Note: See Brewing Guide for additional information.

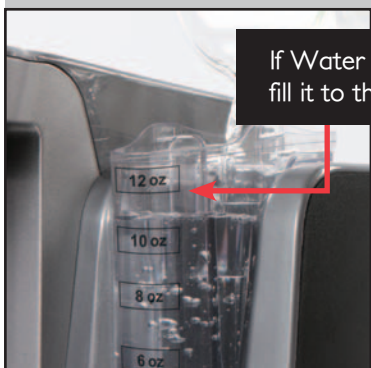


Replace Brew Chamber and fully close the Latch.

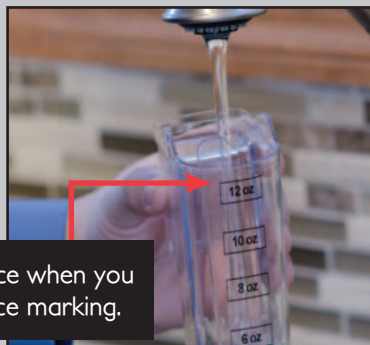
Note: Brew Chamber must be fully engaged with Air Infusion Nozzle. Confirm by ensuring that the Brew Chamber base is pushed into the bottom edge of the Brew Chamber Platform with about 1/8 inch of the Aluminum Rail showing.



Fill Water Reservoir to preferred level from 6 to 12 ounces. Always use clean water. Remember, the amount you put in is what will press out.



If Water Reservoir is in the machine when you pour in water, fill it to the **Bottom Line** of the desired ounce marking.



If Water Reservoir is at a faucet or other water source when you put in water, fill it to the **Top Line** of the desired ounce marking.

Note: For very precise measurement, use a calibrated liquid measuring device.

[†] Grinders vary, we recommend a drip to coarse grind. If the grind is too fine, trifacta may not push out all the brewed coffee.

BREWING WITH TRIFECTA



Place a cup or Brew Pitcher centered on the Drip Tray just below the Brew Chamber. Use a cup large enough to hold the amount of water you poured in.



Select Turbulence Cycle and Infusion Time by turning controls to desired position.

Recommended starting point for coffee is C :45.
Recommended starting point for tea is C 3:00. See Brewing Guide for more details.



Press Brew Button to begin the brewing process. Water will enter the Brew Chamber and your selected Turbulence Cycle will occur followed by a final press out. Wait for the press out to finish before removing cup or Brew Pitcher.

CAUTION: beverage will be hot!



To clean Brew Chamber, turn it over, knock to loosen grounds and dispose of grounds. Rinse the Brew Chamber with water and wipe clean with damp cloth or paper towel to remove coffee oils if necessary.

TIP: Rinsing the Brew Chamber with a water only Brew Cycle is recommended. Remember the water that will be dispensed is hot.

NOTE: Do not remove Brew Screen after each use. See page 8 for instructions to clean the Brew Screen.

USE & CARE TIPS

- Run a water only Brew Cycle on a regular basis to help flush out any residual coffee or tea particles or oils. This is especially important before or after extended periods of non-use.
- Distilled, reverse osmosis, and highly purified water are not recommended for brewing coffee as it lacks the minerals to bring out the natural flavors of coffee. Some common bottled water may be too purified. If you want to use bottled water, look for words like “filtered”, “spring water”, “mineral water” or “drinking water”. Avoid using bottled water with words like “purified”, “distilled” or “mineral free”.
- Do not leave brewed coffee grounds or tea leaves in the Brew Chamber for extended periods of time (overnight etc.). This makes the Brew Chamber more difficult to clean and may lead to particles in the Brew Chamber Check Valve.
- BREW CANCEL - A brew can be canceled during the Brew Cycle by pressing the Brew Button. Although some water may drip out, the pump will immediately stop forcing water through the Brew Chamber. Always wait for hot liquid to stop dripping before removing the Brew Chamber.
CAUTION: When a Brew Cycle is canceled, it will stop the Brew Cycle in progress. Press the Brew Button to press out all contents of the Brew Chamber. Always ensure there is a cup of adequate capacity or Brew Pitcher to hold the contents of the Brew Chamber.
- WATER LEVEL MARKINGS - The Water Reservoir has water level markings from 6 to 12 ounces. Minimum brew is 6 ounces and maximum brew is 12 ounces. Remember, the amount of water you put in the Water Reservoir is the amount that will press out. If Water Reservoir is in the machine when you pour in water, fill it to the Bottom Line of the desired ounce marking. If Water Reservoir is at a faucet or other water source when you put in water, fill it to the Top Line of the desired ounce marking.

ENERGY SAVING FUNCTIONS

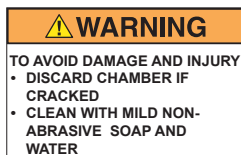
- After 6 hours idle, the heater inside the Stainless Steel Hot Water Tank drops to 140°F to conserve energy. The Brew Button will change from a bright blue to a dim blue light. To exit energy saver/ sleep mode, press the Brew Button or lift the Latch. The Brew Button light will flash and the heater will begin heating. It takes about 1 minute to get back to the optimal brewing temperature of 200°F.
- After 26 hours idle, the heater inside the Stainless Steel Hot Water Tank will turn off for sleep mode and the Brew Button will glow dimly. To exit energy saver/ sleep mode, press the Brew Button or lift the Latch. The Brew Button light will flash and the heater will begin heating. It takes about 2 minutes to get back to the optimal brewing temperature of 200°F.

USER NOTICES

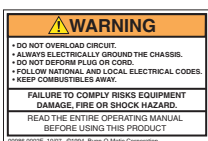
Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices on the equipment should be kept in good condition. Replace any unreadable or damaged labels by visiting our web site at www.bunn.com.



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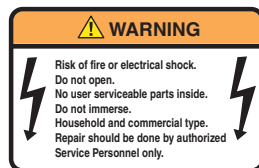
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DAILY CLEANING

Follow all cleaning by running a Brew Cycle with water only to flush out any residual cleaners or soap.

BREW CHAMBER

Coffee oils will build up on the inside of the Brew Chamber. We suggest cleaning your Brew Chamber every day it is used.

IMPORTANT: There is no need to remove your Brew Screen for daily cleaning. Removing the Brew Screen can allow coffee particles into the Brew Chamber Check Valve and cause it to clog.

HAND CLEANING

1. Wash with warm, soapy water and a soft cloth, being careful not to press on or rotate the Brew Screen at the bottom. Be sure to turn the Brew Chamber over and rinse the bottom of the Brew Chamber.
2. Rinse thoroughly.
3. Allow to air dry.

DISHWASHER CLEANING

1. Rinse the Brew Chamber with warm water.
2. Wipe inside of Brew Chamber walls with soft cloth to remove coffee oils.
3. Place Brew Chamber in dishwasher on the top rack.

PERIODIC CLEANING

EXTERIOR SURFACES

WARNING: Never place brewer in sink or dishwasher or submerge in water.

The exterior surfaces of your brewer will need periodic hand cleaning. Unplug brewer and use a soft damp cloth to wipe down the outside surfaces. Use a soft cloth and mild detergent to clean the Sprayhead area above the Brew Chamber, the Brew Chamber Platform just below the Brew Chamber and the Air Infusion Nozzle. Rinse with a clean damp cloth and allow brewer to fully dry before plugging into the electrical outlet.

DRIP TRAY

HAND CLEANING

1. Separate the metal grate from the tray and clean both parts with warm soapy water and soft cloth.
2. Rinse thoroughly with clean water, dry and replace.

DISHWASHER CLEANING

1. Separate the metal grate from the tray.
2. Place on the top rack.
3. When clean and dry, re-install metal grate back into the tray.

PERIODIC CLEANING *continued*

WATER RESERVOIR

IMPORTANT: Do not force the Strainer into position. It will only fit properly into the Water Reservoir one way. If the Strainer does not drop all the way to the bottom, rotate 180° and try again.

HAND CLEANING

1. Remove Strainer by gently rocking it from side to side while pulling it out of the Water Reservoir.
2. Wash both parts with warm soapy water and a soft lint free towel. Be careful not to get debris in the mesh screen area of the strainer or in the bottom area of the Water Reservoir.
3. Thoroughly rinse with clean water.
4. Allow to air dry.
5. Replace Strainer by dropping into the Water Reservoir and gently rocking side to side while pushing down.

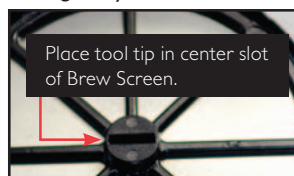


DISHWASHER CLEANING

1. Separate the Strainer from the Water Reservoir.
2. Place on the top rack.
3. When clean and dry, re-install Strainer into the Water Reservoir. Confirm that there is no debris under the Strainer or in the bottom area of the Water Reservoir.

BREW CHAMBER FILTER SCREEN

1. Rinse the inside of your Brew Chamber thoroughly to remove any particles.
2. Using the Brew Chamber Tool or a flat head screw driver, gently rotate the Brew Screen counterclockwise 180 degrees and remove from the Brew Chamber. Be careful not to damage the metal screen material when using a tool or cleaning the Brew Screen.
3. Wash with warm soapy water and a soft lint free towel.
4. Gently place the Brew Screen back into position in the bottom of the Brew Chamber. With the Brew Chamber Tool or a flat head screw driver gently push down and rotate clockwise until Brew Screen is secure.



DEEP CLEANING

INTERNAL COMPONENTS

Deep clean your brewer at least every 3 months. Mineral deposits may accumulate due to impurities in the water used to brew. If deposits are not removed, they can impair the operation of the brewer and reduce product life. The frequency of cleaning depends on the mineral content of your water (the higher the mineral content -- the more often you should deep clean).

1. Remove Water Reservoir Lid and fill Water Reservoir with 12 oz. white vinegar
2. Replace Water Reservoir Lid.
3. Push Brew Button to cycle vinegar through the brewer.
4. Run at least 5 Brew Cycles with water only to flush remaining vinegar from the internal system.

BREW CHAMBER CHECK VALVE MAINTENANCE

Cleaning the Check Valve is only necessary if slow or incomplete press out occurs or if dripping occurs before press out.

The Brew Chamber Check Valve may need periodic cleaning because your coffee or tea is pressed through it after every brew. It can clog causing slow or incomplete press out, or particles can stick in the valve causing dripping before press out.

STEP 1 - Clean Brew Chamber and Run a Brew Cycle with Water Only

Rinse the inside of your Brew Chamber thoroughly to remove any particles. Rinse the outside of the Brew Chamber, concentrating on the Exit Check Valve area on the underside of the Brew Chamber. Directing a stream of water into the Check Valve will help flush particles away. Wipe the walls to remove any coffee oils. Confirm that the Filter Screen is installed correctly. Run a water only Brew Cycle to flush particles from the Brew Chamber Check Valve. If still clogged or stuck open, repeat the water only Brew Cycle 2-3 more times. If symptoms persist go to step 2.

STEP 2 - Remove Brew Screen and Flush the Brew Chamber Check Valve

Using the Brew Chamber Tool or a flat head screw driver rotate the Filter Screen counterclockwise 180 degrees and remove it from the Brew Chamber (fig 9-1).

Visually inspect the bottom of the Brew Chamber and the top of the Check Valve for particles. Using the Brew Chamber Tool or a straw or toothpick, depress the center plunger of the Check Valve and flush or spray with water (fig 9-2). When satisfied that the Check Valve is clean, confirm by filling the Brew Chamber with



fig. 9-1

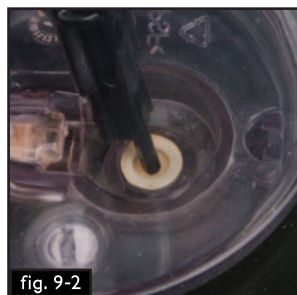


fig. 9-2

clean water and look to see if water drips through the valve. If no drip, replace the Brew Screen and confirm proper operation by running a water only brew. If Check Valve still drips after repeated flushes, go to step 3.

STEP 3 - Remove Brew Screen , Remove Brew Chamber Check Valve, and Flush

With Brew Screen removed, turn the Brew Chamber over and place the open end on a flat surface. Locate the exit opening on the bottom of the Brew Chamber. It has 7 small holes arranged in a circle. Using the Brew Chamber Tool or a toothpick, press

down into the center hole and pop the Check Valve loose (fig 9-3). It should fall inside the Brew Chamber and onto the flat surface. Flush or spray the Check Valve with clean water while depressing the spring loaded center plunger with the Brew Chamber Tool or a toothpick. When satisfied that it is clean, reinstall the Check Valve into the Brew Chamber. To reinstall using the Brew Chamber Tool, place the Check Valve (the end with the black o-ring) into the end of the Brew Chamber Tool and insert the Check Valve into the inside bottom of the Brew Chamber.



fig. 9-3

Then push it in place using the opposite end of the Brew Chamber Tool. If not using the Brew Chamber Tool, drop the Check Valve into the chamber and shake till the valve is in position above the hole at the bottom of the Brew Chamber. Confirm that the black o-ring on the Check Valve is facing upwards as you use finger or like tool to press the valve into the pocket. Make sure it is pressed in until flush with the bottom surface. Fill the Brew Chamber with water to check for drips. If there is no drip re-install the Filter Screen and confirm proper operation by running a water only Brew Cycle. If Check Valve is still leaking repeat step 3.

NOTE: Be careful not to damage the Filter Screen when using a tool or cleaning

STORING THE BREWER

Unplug the brewer and wait for it to cool. Brewer must be stored upright and above 32°F/ 0°C to prevent damage to the Stainless Steel Hot Water Tank. If you do not use trifecta for an extended period of time, we recommend running two or three cycles of water through the brewer prior to brewing coffee or tea.

IMPORTANT HANDLING INFORMATION

To avoid dropping and damaging the brewer, always grasp the brewer by the sides and bottom, or top and bottom of the brewer.

INDICATOR LIGHT REFERENCE

trifecta MB is equipped with a system for displaying helpful feedback. The Brew Button Light in conjunction with the Reservoir Light provides valuable feedback or can help you troubleshoot.

INDICATOR LIGHTS	SUGGESTIONS
Brew Button Light and Reservoir Light flash (alternate flashing)	<ul style="list-style-type: none">• Brewer is in initial setup mode and must be primed with water. See Setting Up trifecta on page 3.
Brew Button slowly flashes	<ul style="list-style-type: none">• Water in the brewer is not up to proper temperature yet. Wait for the water to heat – the Brew Button will illuminate solid blue when ready.
Brew Button is lit (steady glow)	<ul style="list-style-type: none">• Water is hot and trifecta is ready to brew.
Reservoir Light flashes 4 times after pushing Brew Button	<ul style="list-style-type: none">• The Brew Chamber is missing, Latch is not closed or Latch has not been opened and closed since last brew cycle.• Open Latch, remove Brew Chamber, replace Brew Chamber, close Latch and press the Brew Button again.
Reservoir Light flashes rapidly after pushing Brew Button	<ul style="list-style-type: none">• Add water. A minimum of 6 ounces of water is required.
Brew Button flashes quickly	<ul style="list-style-type: none">• Brew was interrupted by lifting the Latch or pushing the Brew Button. The button will continue to flash until you push the Brew Button again. Push the Brew Button again and (after a brief pause) the brewer will push out the contents of the Brew Chamber. Note: Make sure that a cup is positioned on the Drip Tray under the Brew Chamber prior to pushing Brew Button.

TROUBLESHOOTING

PROBLEM	SUGGESTIONS
Brewer doesn't turn on	<ul style="list-style-type: none"> • Make sure brewer is plugged into a working outlet. • Brew Button will be illuminated or flashing if there is power to the machine.
Result in the cup is weak	<ul style="list-style-type: none"> • Try using less water or more coffee or tea (at least 2 grams of coffee per oz. of water or 2.5 grams of tea per 6 oz. of water). • See Brewing Guide.
Not all of the beverage presses out into the cup	<ul style="list-style-type: none"> • Brew Chamber is not fully installed. Confirm that Brew Chamber base is pushed onto Brew Chamber Platform with about 1/8" of aluminum rail showing. See page 4
Brew Chamber will not come out of the brewer or is difficult to remove	<ul style="list-style-type: none"> • Lift the Latch all the way up and gently pull out the Brew Chamber. Clean the Brew Chamber Platform, Air Infusion Nozzle and Brew Chamber Air Inlet with a soft cloth and mild detergent.
Brew Latch will not engage or push down	<ul style="list-style-type: none"> • Lift Latch and make sure that Brew Chamber is fully pushed into the Brew Chamber platform.
Brewer continues to heat and Brew Button light continues to flash	<ul style="list-style-type: none"> • You may be at a higher altitude. See page 3 to program your machine for high altitude use.
Brew Button is pressed but brew does not start	<ul style="list-style-type: none"> • Make sure brewer is plugged into a working outlet. • Make sure setup was completed. See Setting Up trifacta on page 3. • Make sure Water Reservoir has at least 6 ounces of water. • Ensure Brew Chamber is fully inserted and Latch is engaged. • Remove Strainer from Water Reservoir and inspect for foreign material or any film. Perform Deep Cleaning if film is present. • If Brew Button flashes slowly, brewer is heating water to proper brew temperature – wait approximately 2 minutes until the Brew Button is steady blue. • Press Brew Button to begin brew.
Brew Button is pushed but Water Reservoir doesn't empty or some water remains in the Water Reservoir	<ul style="list-style-type: none"> • Remove Water Reservoir, put back in machine, and confirm that Water Reservoir is seated properly. • Lift up Latch and push back down to reset the machine. • If problem persists, remove Water Reservoir, separate Strainer and clean thoroughly. Replace Strainer and Water Reservoir and run a water only Brew Cycle to test.

TROUBLESHOOTING *continued*

PROBLEM	SUGGESTIONS
Liquid drips from the Brew Chamber during the Brew Cycle	<ul style="list-style-type: none"> Coffee grounds or tea particles may be in the Brew Chamber Check Valve. Run a water only Brew Cycle to flush the system. If problem persists, see page 9 to clean the Brew Chamber Check Valve.
Liquid drips or leaks from below the Brew Chamber during press out	<ul style="list-style-type: none"> Brew Chamber is not fully installed. Confirm that Brew Chamber base is pushed onto Brew Chamber Platform with about 1/8" of aluminum rail showing (see page 4).
Some or all of the coffee or tea does not press out at the end of the Brew Cycle	<ul style="list-style-type: none"> The Check Valve in the Brew Chamber may be stuck closed. See page 9 to clean the Brew Chamber Check Valve. Seal around the top of the Brew Chamber may be misaligned or damaged. Re-align the seal if possible. If seal is damaged, call Customer Service for a replacement.
Water Reservoir is accidentally filled with coffee	<ul style="list-style-type: none"> Remove Water Reservoir and clean Water Reservoir and Strainer thoroughly. Please remember to put only water in the Water Reservoir. Run a water only Brew Cycle to flush the system.
Excessive grounds are in the beverage	<ul style="list-style-type: none"> Rinse Brew Chamber thoroughly Remove Brew Screen on bottom of Brew Chamber. Rinse area under the Brew Screen and check for holes or damage to metal screen material. If the Brew Screen is damaged, call Customer Service for a replacement. Reassemble screen properly (see page 8).

Record these numbers from the back of the brewer, before filling the brewer with water.

MODEL: **trifecta MB** SERIAL NUMBER: _____

Questions?

Visit www.bunn.com or call USA 1-888-436-0296

Please have your Model and Serial Number ready when calling for service.

NOTE: Do not disassemble. There are no user serviceable parts inside the brewer.

AUTHORIZED SERVICE

www.bunn.com

BUNN-O-MATIC® CORPORATION IN THE UNITED STATES:

1400 Stevenson Drive, Springfield, IL 62703 • 900 E. Townline Rd., Creston, Iowa 50801
1-888-436-0296

To receive full assistance, have the Model and Serial Number
(located on the back of your brewer) ready when calling.

LIMITED WARRANTY

Model: trifecta MB

Bunn-O-Matic Corp. (“BUNN” or “we”) warrants to the original user (the “buyer” or “you”) of this equipment that the equipment is free from defects in material and workmanship existing at the time of manufacture and appearing within two years from the original date of purchase.

If such a defect appears during the warranty period, you must notify us promptly by either (1) calling us toll-free at 888-436-0296, (2) contacting us through our website (www.BunnAtHome.com) or (3) writing us at Bunn-O-Matic Corp., Attn. At Home Warranty Administrator, P.O. Box 3227, Springfield, IL 62708-3227.

If we determine, in our sole discretion, that the unit is not in the warranted condition during the warranty period, we will (at our exclusive option) either (1) arrange for the unit to be repaired, at no cost to you for parts or labor, by BUNN, or (2) replace the unit at no charge to you.

Coverage under this warranty is conditioned on you (1) providing us with prompt notice of any condition for which you seek warranty coverage, (2) providing us, if we request, with proof of the price and date of your purchase, and (3) returning the unit, if we request, to BUNN for inspection or repair.

This warranty does not apply to any equipment, component or part that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, lack of periodic cleaning and descaling, high volume commercial use, use on a current or voltage other than specified, poor water quality, damage, casualty, or unauthorized service during the warranty period. In addition, the warranty does not apply to replacement of user replaceable parts, such as seals and gaskets, due to normal wear and tear.

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