



BUNNserve

TIM HORTON'S FRESH BREWER INSTALLATION CHECKLIST

SRO NO:

RESTAURANT INFORMATION

RESTAURANT NO.:	RESTAURANT NAME:	CONTACT ON-SITE	CONTACT TITLE:	RESTAURANT PHONE NO.:
ADDRESS:		CITY:	PROV:	POSTAL CODE:

INSTALLER INFORMATION

INSTALLING COMPANY (TECHNICIAN 1)	INSTALLING TECHNICIAN 1:	INSTALL DATE:
INSTALLING COMPANY (TECHNICIAN 2)	INSTALLING TECHNICIAN 2:	ARRIVAL TIME: DEPARTURE TIME:

FOLLOW ALL INSTRUCTIONS LISTED BELOW AND CHECK CORRESPONDING CHECK BOX

CHECK BOX

- CHECK AND CONFIRM SITE IS READY WITH APPLICABLE POWER AND WATER REQUIREMENTS PER SPECIFICATIONS.** ☐
- 30A NEMA L14-30P receptacle for each brewer, 1/4" waterline for each brewer, 120V receptacles for stands, space for equipment.
DO NOT PROCEED IF STORE IS NOT COMPLETELY READY FOR INSTALL. CONTACT BUNNserve IF ANY DEFICIENCIES ARE NOTED.
- REMOVE APPLICABLE IDENTIFIED BREWERS. DRAIN AND LEAVE AT RESTAURANT.** ☐
- INSTALL NEW "FRESH BREWER", STANDS AND SERVER TO SUPPLIED WATER LINES AND RECEPTACLES.** ☐
- Ensure all brewers and stands are levelled before powering "ON", and verify there are no leaks at plumbing connections.
Press I/O switch to allow brewer to automatically fill and heat to correct specifications. Discard packaging in available external bins.
- CONFIRM SOFTWARE VERSION IS "INFUS 315.33". UPDATE SOFTWARE WITH USB DRIVE AS NECESSARY** ☐
- ADJUST SET TEMPERATURE IN THE "SECURED" MENU IF NECESSARY FOR ALTITUDE (WHEN ABOVE 2500 FT), CHECK BOX ACCORDINGLY.** ☐

NOTICE

Brew water temperature is factory set at 198° F (93.3°C). Areas of high altitude will require lowering this temperature to prevent boiling. This chart should be used as a guide when readjusting the brew water temperature.

Altitude Altitude (Feet)	Boiling point of water		Fresh Brewer Recommended water temperature		CHECK FINAL ALTITUDE / SET TEMPERATURE ↓
	°F	°C	°F	°C	
0 - 2500	213.8 - 207.4	101.0	198.0	92.2	<input type="checkbox"/>
3000	206.5	96.9	197.0	91.7	<input type="checkbox"/>
3500	205.6	96.4	196.0	91.1	<input type="checkbox"/>
4000	204.7	95.9	195.0	90.6	<input type="checkbox"/>
4500	203.8	95.4	194.0	90.0	<input type="checkbox"/>
5000	202.9	94.9	193.0	89.4	<input type="checkbox"/>
5500	201.9	94.4	193.0	89.4	<input type="checkbox"/>
6000	201.0	93.9	192.0	88.9	<input type="checkbox"/>

- ONCE DISPLAY INDICATES READY TO BREW, INITIATE A MEDIUM BREW CYCLE OF WATER ONLY TO PRIME SPRAYHEAD, BYPASS AND TO PURGE THE TANK FROM EXPANSION WATER.** ☐
- CALIBRATE SPRAYHEAD AND BYPASS FLOW RATES AND ADJUST AS NECESSARY (CALIBRATION MENU)** ☐
RECORD VALUES BELOW IN THE "EQUIPMENT SERIAL NUMBERS AND FINAL CALIBRATIONS" CHART BELOW.
- VERIFY ALL RECIPE SETTINGS FOR "ORIGINAL ROAST" MATCH BELOW CHART (SOFTWARE "INFUS 315.33")** ☐

ORIGINAL ROAST RECIPE SETUP						
SIZE	VOLUME	BYPASS	PULSE BREW	DRIP	SH TEMP	FRESH TIME
LARGE	192	30%	DISABLED	2:00	185	0:20
MEDIUM	128	25%	DISABLED	2:00	185	0:20
SMALL	64	0%	0:20/0:10/Prel	1:00	185	0:20

- BREW SMALL, MEDIUM, & LARGE BATCH SIZES WITH COFFEE TO IDENTIFY ANY CHANGE TO DRIP-OUT TIME THAT MAY BE REQUIRED. ADJUST THE DRIP-OUT TIME ON EACH BATCH SIZE IN THE "ORIGINAL ROAST" RECIPE ACCORDINGLY TO PRECISELY MATCH THE ACTUAL TIMES. RECORD VALUES BELOW IN THE "EQUIPMENT SERIAL NUMBERS AND FINAL CALIBRATIONS" CHART BELOW.** ☐
- RECORD ALL SERIAL NUMBERS OF THE BREWERS AND ACCESSORIES ON STORE EQUIPMENT LIST.** ☐
- TRAIN ON-SITE AVAILABLE STAFF ON BREWER OPERATION, CLEANING, MAINTENANCE AND CALIBRATIONS AS DESCRIBED IN THE "TIM HORTONS FRESH BREWER" MANUAL. ADVISE STAFF THESE MANUALS ARE AVAILABLE ON "TIMZONE" WEB PORTAL.** ☐
a) Brewing of coffee, removal of sprayhead, cleaning of sprayhead, sprayhead fitting and bypass ports.
b) Calibration of sprayhead and bypass (after cleaning is completed).

- 12 INSTRUCT STORE REPRESENTATIVE(S) ON HOW TO CLEAN SOFT HEAT SERVERS. ☐
- 13 DEMONSTRATE HOW TO REMOVE AND REPLACE SIGHT GAUGE ON SH SERVERS. ☐
- 14 LEAVE ALL TIM HORTONS MANUALS, CLEANING KEYS AND BRUSHES WITH STAFF. ☐
- 15 COMPLETE ALL FIELDS BELOW AND ATTACH PHOTOS TO WO. ☐

EQUIPMENT SERIAL NUMBERS AND FINAL CALIBRATIONS

BREWER SERIAL NUMBERS	SPRAYHEAD FLOW RATE	BYPASS FLOW RATE	DRIP OUT TIME SMALL	DRIP OUT TIME MEDIUM	DRIP OUT TIME LARGE	BREW VOLUME SMALL	BREW VOLUME MEDIUM	BREW VOLUME LARGE
ICB00								
ICB00								
ICB00								
ICB00								
ICB00								

STAND SERIAL NUMBERS	ISH00	ISH00	ISH00
	ISH00	ISH00	ISH00

SERVER SERIAL NUMBERS	TS00	TS00	TS00
	TS00	TS00	TS00
	TS00	TS00	TS00

COMMENTS

RESTAURANT REP SIGNATURE:	TECHNICIAN SIGNATURE:
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