Sprayhead | Basics





FACTORS OF SPRAYHEAD CONSIDERATION



CLEANING

Any buildup on the sprayhead may restrict water flow and impact brewing. For consistently great tea and coffee, it is important to clean the sprayhead regularly. Remove and thoroughly rinse the sprayhead. Use the sprayhead cleaning tool (#38227.0000) to make sure all holes are open and clear of any mineral deposits. Upon visual inspection, it may appear that light passes through air holes, but a thin film of residue can pass light and still impede water flow.



FUNNEL AND FUNNEL TIP

The funnel type will dictate the bed diameter and depth of coffee grounds or tea leaves, which then dictates the necessary width of the spray pattern. The funnel outlet also plays a role in sprayhead selection because it regulates the flow rate out of the funnel. Especially when brewing coffee, the flow rate out of the funnel needs to keep up with the flow rate into the funnel which is regulated by the sprayhead.

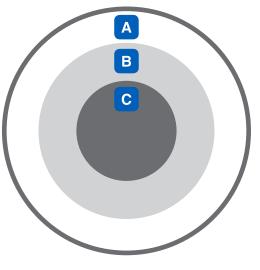


UNIFORMITY OF EXTRACTION

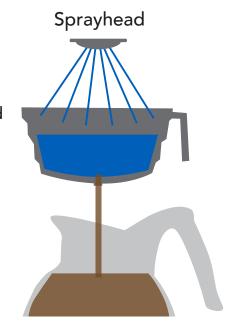
Extraction is the amount of coffee or tea dissolved during the brewing process. Ideally, the entire grounds bed will have a consistent level of extraction throughout a cross section, without having some areas over-extracted and other areas under-extracted. The sprayhead is critical in achieving this, as it determines where and how the water contacts the grounds bed.

SPRAY PATTERN COVERAGE

Sprayheads are critical to determining how and where water comes in contact with the grounds



Saturated grounds in funnel



* Proper grounds saturation will provide a balanced extraction from A, B and C zones.

FACTORS OF SPRAYHEAD CONSIDERATION



FLOW RATE INTO THE FUNNEL

Typically the sprayhead is a regulator that sets the flow rate of water into the funnel and the expanse of spray pattern over the funnel bed. This will dictate total water delivery time and how long the grounds or tea leaves will be in contact with water. The sprayhead design should be properly paired with the equipment to accommodate maximum flow rates of the machine. Daily cleaning of the sprayhead helps assist in maintaining proper flow.



HOLE CHARACTERISTICS AND SPRAY PATTERN

The quantity and placement of the holes will influence the spray pattern and angle of disbursement. This, then, determines location of water contact in the funnel and the number of contact points. It is essential the sprayhead deliver water evenly to the funnel bed. However, the spray pattern cannot be spread so far that it misses the grounds or tea leaves by directing water down the side of the funnel.



Turbulence is the mixing action in the funnel caused by water passing over, around and through the particles in the funnel. Its effectiveness is influenced by flow rate, spray pattern and spray angle. Evenly distributed turbulence action is key to uniform extraction and a smooth, rich taste.



CONSTRUCTION

A one-piece sprayhead may be convenient due to fewer parts, but a multiple piece sprayhead can be disassembled for thorough cleaning. Some sprayheads have a domed face to help with the angle of water dispersion. Others have a larger diameter to cover a large funnel diameter.



Water used in the brewing process should have a controlled mineral profile; otherwise, final taste in the cup and machine performance will be adversely affected by scale build up and corrosion.

Larger sprayhead holes are generally considered the design of choice when lime tolerance is a factor because it takes more time to accumulate a build up on the water passage. The smaller the water passage, the quicker it can "lime up" – or become restricted by build up. Material also plays a role, as some plastics are more resistant to lime build-up than metal.

BUNN BREWER SPRAYHEAD

COMPATIBILITY KEY

- Standard
- ✓ Possible Compatibility Any sprayhead change requires machine recalibration and recipe validation to ensure flavor profile is acceptable.



01082.0000 6 - 078



01082.0002 6 - 098



01082.0003 7 - 078



01082.0004 5 - 070



01082.0 5 - 05



40670.1020 21 Hole 7/16" threads



40670.1222 17 Hole 7/16" threads



21 Ho 3/4"

| | | | 7/10 tilleads | | // 10 tilleaus | 3/4 |
|-----------------|------------|------------|---------------------|----------|----------------|----------------------|
| Classification | Sprayhead | # of Holes | Material | Axiom | CWTF | SH & GPR Dual / Sing |
| one piece | 01082.0000 | 6 - 078 | SST | V | • | ✓ |
| | 01082.0002 | 6 - 098 | SST | ✓ | ✓ | • |
| | 01082.0003 | 7 - 078 | SST | ✓ | V | ✓ |
| | 01082.0004 | 5 - 070 | SST | ✓ | ✓ | ✓ |
| | 01082.0005 | 5 - 057 | SST | ✓ | ✓ | ✓ |
| | 01082.0011 | 6 - 059 | SST | ✓ | ✓ | ✓ |
| special | 24527.0000 | 6 | black plastic | | | |
| peak extraction | 35308.1004 | 21 | SST | | | |
| | 35308.1005 | 17 | SST | | | |
| | 35308.1008 | 21 wide | SST | | | |
| lime tolerant | 40670.0005 | 7 wide | blue plastic | • | ✓ | ✓ |
| | 40670.0007 | 7 narrow | white plastic | ✓ | ✓ | ✓ |
| | 40670.0008 | 7 wide | green plastic | V | ✓ | ✓ |
| | 40670.0009 | 7 wide | terra cotta plastic | ✓ | ✓ | ✓ |
| | 40670.0012 | 7 narrow | black plastic | ✓ | ✓ | ✓ |
| silicone | 41160.1000 | 17 | silicone | | | |
| | 41160.1001 | 21 | silicone | | | |
| | 41160.1002 | 21 wide | silicone | | | |

Model Axiom

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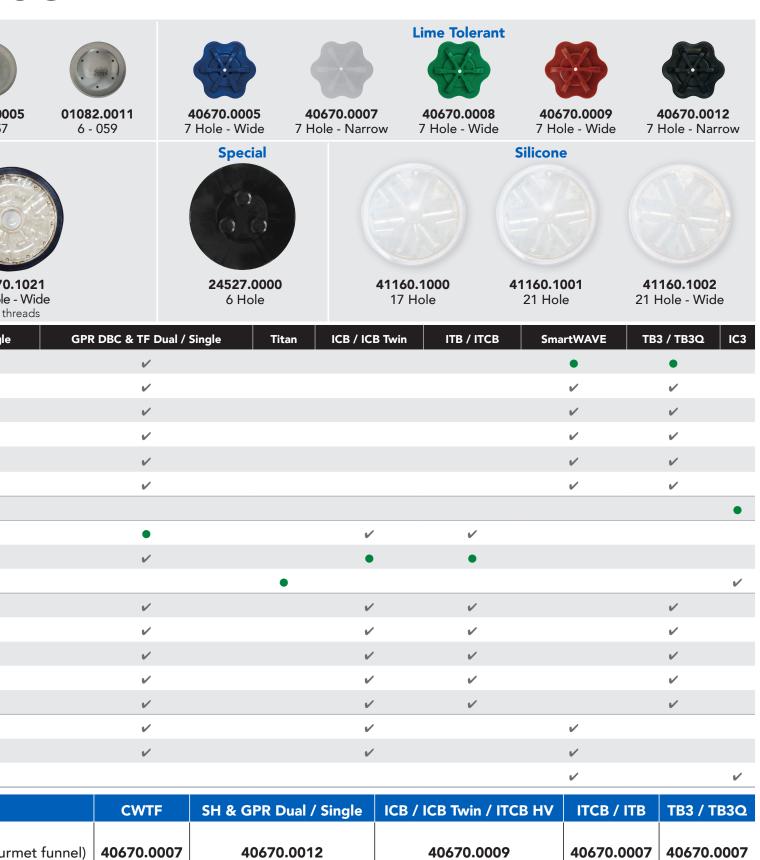
These lime tolerant sprayheads are recommended for the following equipment if conversion is desired from the standard one or three piece versions.

Not recommended for Titan® or SmartWAVE® Models.

40670.0005, 40670.0007 (go



COMPATIBILITY



IMPORTANCE OF SPRAYHEADS

The small but mighty sprayhead is the unheralded work horse of any coffee and tea equipment. The average beverage drinker probably is unaware of the importance of this component and its function in a quality cup.

The sprayhead controls the flow rate going into the funnel and uses its hole design and pattern to regulate how water contacts the product in the funnel. This interaction can either enhance or detract from final flavor.

While this brochure explores various sprayhead design factors, several other elements of commercial beverage preparation should also be considered to achieve the desired flavor profile:

- Water quality
- Product grind and throw weight
- Water temperature
- Brewer recipe programming



BUNN TECHNOLOGY GIVES YOU CONTROL

BUNN offers a line of precision brewing and serving systems that are designed to produce optimum flavor. Look for equipment featuring Digital Brewer Control® that gives the operator these programmable features to control sprayhead action and create a variety of recipes. The machine matters!

Pre-infusion: Control over the wetting process

The sprayhead dispenses hot water and then turns off, allowing the wetting phase to complete. Pre-infusion ensures that material in the funnel will be ready for the extraction phase when the sprayhead turns back on.

Pulse Brew: Control over the extraction phase

The sprayhead dispenses hot water then goes through a cycle of turning off and back on. Pulse brew enables you to adjust the flavor of your coffee or tea by extending brew times.

SmartWAVE® Brew cycle air purge

Platinum Edition models are also equipped with SmartWAVE® a timed air purge at the end of the brew cycle, removing residual water from the sprayhead. This reduces lime build up and ultimately extends the life of the equipment.

Variable Bypass: Control over brew strength

Bypassing a percentage of the water around the grounds allows you to create unique flavors.

Extraction Systems: Control over water distribution

From traditional BUNN sprayhead designs to the BUNN 21-hole sprayhead, you can choose the spray pattern that yields the ideal flavor for your taste profile.

Peak Extraction: The exclusive Peak Extraction™ Sprayhead provides improved uniformity of extraction and greater resistance to limescale buildup.

