Soft Heat® Server

Portable Server with Controlled Heat

1.0 & 1.5 Gallon (Infusion Series®)



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

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BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCR/MCP/MCA single cup brewers, thermal servers and ThermoFresh® servers (mechanical and digital) 1 year parts and 1 year labor.
2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
   a) Electronic circuit and/or control boards - parts and labor for 3 years.
   b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
   c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 pounds of coffee, whichever comes first.

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. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. 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.

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.

392, A Partner You Can Count On, Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espress, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, Phase Brew, PowerLogic, Quality Beverage Equipment Worldwide, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifecta, TRIFECTA (sylized logo), Velocity Brew, Air Brew, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., Build-A-Drink, BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Element, Milk Texturing Fusion, Nothing Brews Like a BUNN, Picture Prompted Cleaning, Pouring Profits, Signature Series, Sure Tamp, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation. The commercial trifecta® brewer housing configuration is a trademark of Bunn-O-Matic Corporation.

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 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.
- Appliances can be used by persons 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.
- 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.
- 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.

INTRODUCTION

This server allows portable storage and dispensing of up to 1½ gallons of hot beverage at remote locations. Coffee can be brewed directly into the server without removing the cover when used with a BUNN® INFUSION SH brewers. The spill-resistant design lessens the chance of hot beverage burns and splashes.

USER NOTICES

The notices on this server should be kept in good condition. Replace unreadable or damaged labels.



26186.0000

USING THE SERVER

Simply select the desired brew batch size on the brewer and place the server beneath the funnel dripout. Press and release the start switch to initiate a brew cycle. Fresh HOT coffee is immediately available at the faucet.

NOTE: Be careful not to overfill the server.

The server features liquid level monitoring, temperature monitoring, and a freshness timer. Holding temperature and freshness time are factory set, but can be adjusted by changing the programmed recipe.

The server has two LED status indicator lights. (Some servers have a blue LED only and some have a multi-colored LED)

- **LED Off**: Server is not powered.
- **LED On** (Blue): Server is powered and all is Normal . .
- **Fast Flash** (Blue): Brew is underway.
- **Slow Flash** (Blue/Red): Server needs attention – Freshness Timer is Expired and/or Server is Empty.
- **Slow Flash** (Yellow, RGB Server only): Server needs attention – Freshness Timer is within 7 minutes of Expiration.
- **Double Flash** (Blue/Red): Server needs attention – Auto-Off Timer has expired.
- **Fast Blip Off** (Blue/Red): Server needs attention – Temperature Sensor Fault.

CLEANING

NOTE: Bunn-O-Matic recommends the three step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an mild, non-citrus detergent, a fresh water rinse and an aqueous sanitizing solution using a non-chlorine sanitizer. Do not submerge the server. Failure to follow the recommended cleaning procedures can cause corrosion to the stainless steel surface. **USE OF ANY CHLORINATED PRODUCT VOIDS THE FACTORY WARRANTY.**

1. Rotate the lifting handle back completely to release the lid.



2. Grasp the lid using the two finger holds (as shown), then lift the lid straight up to remove.



3. Fill server with non-chlorine cleaning solution, and thoroughly clean inside of server using a SOFT, Non-abrasive cloth or brush. Drain and thoroughly rinse using fresh water.

4. Fill the server with non-chlorine sanitizing solution, and let server sit for no more than five (5) minutes, then drain through fully open faucet.

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CLEANING

5. Clean the Inlet Tube with the supplied brush (PN 00674.0000) using the cleaning product solution.





6. Press down on the sight gauge top to release the sight gauge tube.



7. Remove sight gauge tube and bottom seal.





8. Clean the sight gauge tube with the supplied foam brush (PN 57892.0000). Do NOT use a nylon bristle brush. Using any other brush to clean the tube VOIDS THE FACTORY WARRANTY.



9. Turn the faucet wingnut in a counter-clockwise direction, and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body, then disassemble the faucet parts.



10. Transfer all the faucet parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink is used for clean rinse (Hot Water), and the third is used for a sanitizer solution (75° F warm water and approved sanitizer).



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CLEANING

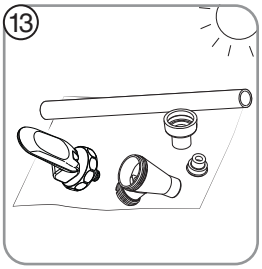
11. Using supplied nylon bristle brush (PN 00674.0000) thoroughly scrub the faucet body.



12. Allow the parts to soak in the sanitizer solution for a minimum of five (5) minutes.



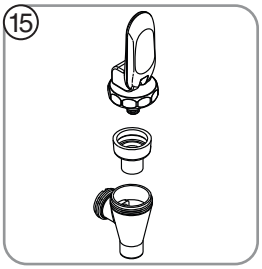
13. Remove the faucet parts from the sanitizer solution, and allow to air-dry overnight.



14. Clean the faucet shank using the supplied nylon bristle brush (PN 00674.0000).



15. Reassemble faucet.



16. Re-install sight gauge seal.



17. Re-install sight gauge tube.



18. Re-attach faucet to server shank by turning clockwise direction. When reassembling - <u>USE CAUTION: Do Not over-tighten faucet wing nut - HAND TIGHTEN ONLY</u>.



19. Clean the entire outside surface of the server, using a clean SOFT, Non-abrasive cloth dampened with any mild, non-citrus, non-abrasive, liquid detergent.



20. Thoroughly rinse the entire server after cleaning.

SCHEMATIC WIRING DIAGRAM FOR SH SERVER

