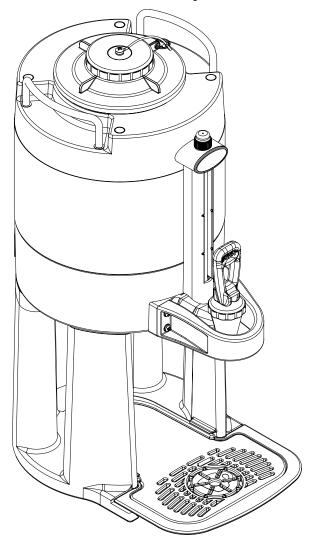
BUNN®

1.0 & 1.5 Gallon TF SERVER

(With & Without Stand)



USE & CARE INFORMATION

CAUTION: CLEAN AND SANITIZE YOUR SERVER BEFORE USING. SEE NOTE 1 of DAILY CLEANING.

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227 SPRINGFIELD, ILLINOIS 62708-3227 PHONE: (217) 529-6601 FAX: (217) 529-6644



INTRODUCTION

This server is intended for use with a BUNN® DUAL® TF DBC, SINGLE® TF DBC or ICB coffee brewer only. When proper precautions are followed, 1.0 up to 1.5 gallons of coffee may be brewed directly into the server and then transported to a remote serving location. The server must be placed on a sturdy counter or shelf.

USER NOTICES

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

#26186.0000



DAILY CLEANING

CAUTION: CLEAN AND SANITIZE YOUR SERVER **DAILY**

NOTE: Bunn-O-Matic recommends the 3 step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved non-chlorine sanitizer. Do not submerge server.

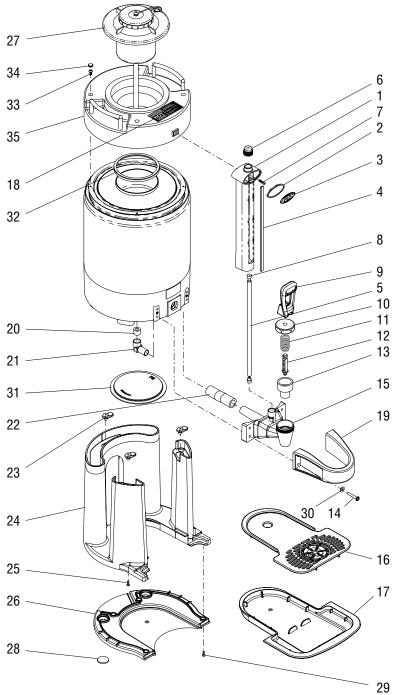
- 1. Run a complete brew cycle of just hot water into the server and let it set for a minute. Empty the server completely by opening the faucet.
- 2. Remove the lid, fill server with cleaning solution and thoroughly clean the inside of server.
- 3. Rinse server thoroughly using fresh water rinse.
- 4. Fill server with sanitizing solution and let the server set for 5 minutes, then drain through fully open faucet. Thoroughly rinse server after sanitizing.
- 5. Remove the faucet handle/stem assembly by unscrewing the faucet nut just beneath the faucet handle.
- 6. Remove sight gauge shroud by pulling straight up. Remove sight gauge tube and washers.
- 7. Use enclosed cleaning brush to thoroughly clean the fill tube of the lid assembly, faucet, and sight gauge tube.
- 8. Disassemble the faucet/stem assembly. Thoroughly wash all faucet parts, lid, and silicone tube in a mild detergent and water solution. Rinse the parts in hot water. Sanitize the parts for five minutes, thoroughly rinse, then air dry completely.
- 9. Reassemble the faucet and attach it, the lid, sight gauge and silicone tube to the dispenser.
- 10. Wash the entire outside surface of the server with a clean damp cloth.

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SERVER WITH STAND

REPLACEMENT PARTS

REPLACEMENT PARTS						
1.	43931.1000	Shroud, Sight Gauge 1.5 Gal. (Includes Item 4)	27			
	43931.1001	Shroud, Sight Gauge 1.0 Gal. (Includes Item 4)	34			
2.	35010.0000	Plate, Decal Mounting				
3.	35009.0000	Decal, Bunn	33			
٠.	35009.0001	Decal, Plain Black				
4.	35004.0000	Backing, Sight Gauge 1.5 Gal.	35			
	35004.0001	Backing, Sight Gauge 1.0 Gal.				
5.	35005.0000	Sight Gauge Tube 1.5 Gal.				
٠.	35005.0001	Sight Gauge Tube 1.0 Gal.	18			
6.	39083.0000	Cap, Shroud				
7.	02367.0000	Screw, Truss Head #6-32 x .62"	32			
8.	39143.0001	Washer, Sight Gauge Tube				
9.	43135.0000	Handle, Faucet, Bunn				
-	43135.1002	Handle, Faucet, Orange				
	43135.0003	Handle, Faucet, Plain Black				
	43135.0004	Handle, Faucet, Green				
10.	29165.1002	Faucet Bonnet				
11.	00601.1000	Faucet Spring (Package of 6)	20			
12.	29164.1000	Faucet Stem (Package of 6)	04			
13.	00600.1000	Faucet Seat Cup (Package of 6)	21			
14.	35074.0000	Screw, Hex Hd Black M4 x .7x25	04			
15.	43930.0000	Spout, Faucet	31			
16.	38932.0000	Cover, Drip Tray	00			
17.	38931.1002	Drip Tray Kit (Includes item 16)	22			
18.	26186.0000	Decal, Warning Hot Liquid				
19.	42543.0000	Guard, Faucet	23			
20.	28526.1000	Tube, Silicone .31"ID x 12.0" LG	23			
21.	42295.0001	Elbow, 90°				
22.	32591.1001	Tube, Silicone .50" ID x 12.0" LG	24			
23.	35016.0001	Insert, Stand	4			
24.	38929.1002	Stand, Server				
25.	39617.0000	Screw, Pan Head #6-32 x .75"	25			
26.	38930.0002	Base Plate, Stand	20			
27.	35365.1000	Lid Assembly 1.5 Gal.	26			
	35365.1001	Lid Assembly 1.0 Gal.	20			
28.	39443.1003	Pad, Adhesive Back .75" Dia.				
29.	44010.0000	Screw, Pan Head #8-18 x .50"	28			
30.	43231.0000	Washer, M4				
31.	42890.1000	Plug, Base Cover				
32.	42889.0000	Gasket				
33.	42761.0000	Screw, M4 x .7 x 9M				
34.	42914.0000	Plug, Top Cover				
35.	41366.1001	Kit, Top Cover Assembly (Includes item 18)				
36.	35301.0000	Brush, Cleaning				
37.	35071.0000	Decal, Black Wrap 1.5 Gal.				
	37974.0000	Decal, Black Wrap 1.0 Gal.				



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SERVER WITHOUT STAND

REPLACEMENT PARTS

1.	43931.1000	Shroud, Sight Gauge 1.5 Gal.		
	40004 4004	(Includes Item 4)		
	43931.1001	Shroud, Sight Gauge 1.0 Gal. (Includes Item 4)		
2.	35010.0000	Plate, Decal Mounting	20	
3.	35009.0000	Decal, Bunn	26	;
	35009.0001	Decal, Plain Black	20	
4.	35004.0000	Backing, Sight Gauge 1.5 Gal.	25	/ .
	35004.0001	Backing, Sight Gauge 1.0 Gal.		///
5.	35005.0000		27	
_	35005.0001	0 0		
6.	02367.0000	•	15	
7.	39143.0001	Washer, Sight Gauge Tube		
8.	43135.0000	Handle, Faucet, Bunn		
	43135.1002	, ,	24	
	43135.0003			
9.	43135.0004 29165.1002		===	.
	00601.1000			
	29164.1000			
	00600.1000			
	35074.0000	Screw, Hex Hd Black M4 x .7x25		
	43930.0000	Spout, Faucet		· ·
	26186.0000	Decal, Warning Hot Liquid	17	
	42543.0000	Guard, Faucet	W	
17.	28526.1000	Tube, Silicone .31"ID x 12.0" LG	18	
18.	42295.0001	Elbow, 90°	10	
	32591.1001	Tube, Silicone .50"ID x 12.0" LG		
20.	35365.1000	Lid Assembly 1.5 Gal.	23	, · , · G
	35365.1001	Lid Assembly 1.0 Gal.		*
	39083.0000	Cap, Shroud	19	
	43231.0000	Washer		
	42890.1000	Plug, Base Cover		
	42889.0000	Gasket		
	42761.0000	Screw, M4 x .7 x 9M		
	42914.0000	Plug, Top Cover		
27.	41366.1001	Kit, Top Cover Assembly (Includes item 15)		
20	35301.0000	Brush, Cleaning		14 16 22 13
	35071.0000	Decal, Black Wrap 1.5 Gal.		17 10 22 13
۷۵.	37974.0000	Decal, Black Wrap 1.0 Gal.		P4195
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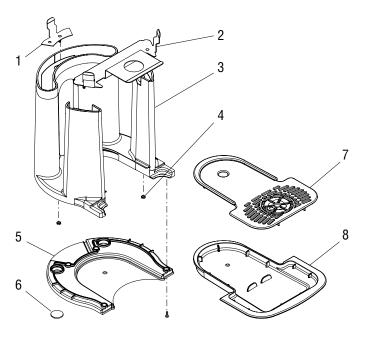
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STAND FOR SERVERS WITHOUT STAND

REPLACEMENT PARTS

-	39795.0003	Stand, Assy (Includes items 1 - 8)
1.	39449.0005	Bracket, Rear
2.	39448.0003	Bracket, Front
3.	38929.0001	Stand, Server (Early Models)
	38929.1002	Stand, Server (Late Models)
4.	00970.0000	Nut, Keps #8-32
5.	38930.0001	Base Plate, Stand (Early Models)
	38930.0002	Base Plate, Stand (Late Models)
	44010.0000	Screw, Pan Head #8-18 x .50"
6.	39443.1003	Pad, Adhesive Back .75" Dia.
7.	38932.0000	Cover, Drip Tray
8.	38931.1000	Drip Tray (Early Models)
	38931.0002	Drip Tray (Late Models)



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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, MCP/MCA pod 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, 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, 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, Velocity Brew, A Partner You Can Count On, Air Brew, Air Infusion, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Signature Series, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

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