



## PROGRAMMING MANUAL

To ensure you have the latest versions of manuals, please visit the Bunn-O-Matic website, at [www.bunn.com](http://www.bunn.com). This is the quickest way to obtain the latest catalog and manual updates. 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

## BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corporation ("BUNN") warrants the BUNN Sure Immersion system, further described below for ***a warranty period of 1 year parts and labor.***

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, damage or casualty. 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. Additionally the following is excluded from the warranty period.

### Warranty Exclusions:

Parts such as, but not limited to, hoppers and lids, drip trays, and plastic parts damaged due to improper handling or cleaning agents.

Replacement of wear items such as, but not limited to, O-rings, gaskets, tubes, brew box seal, hoses, and valve seats.

Repairs made necessary due to poor water quality, such as dispense valves, coils, water inlet valves, scaling in hot water boilers.

Improper voltage, (See equipment operations manual for voltage specifications)

Touch screen due to improper use or damage.

Failure to perform cleaning procedures constitutes improper maintenance.

Failure to have required preventive maintenance performed by a BUNN technician or an authorized BUNN service agent.

Parts replaced under the terms of this warranty carry the remainder of the machine's parts warranty term, or 60 days, whichever is greater.

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.

# CONTENTS

<b>Warranty</b>	2
<b>Product and Recipe Setup</b>	
Coffee Product Setup	
Filling Bean Hoppers	4
Coffee Product Selections	5 - 7
Grinder Calibration	7 - 11
Powder Product Setup	
Filling Powder Hoppers	12 - 13
Powder Product Selections	13 - 16
Powder Calibration	16 - 20
Recipe Setup	20 - 21
Editing Product Recipes by Size	
- <i>Editing Coffee Recipes by Size</i>	22 - 23
- <i>Editing Hot Water by Size</i>	24
- <i>Editing Powder Recipes by Size</i>	24 - 25
- <i>Creating and Editing Café Beverages</i>	25 - 27
Bean Hoppers Setup	28 - 29
Powder Hoppers Setup	29 - 30
Beverages Offered Setup	31 - 33
<b>Machine Settings</b>	
Temperature	34 - 35
Bean Hopper	35
Grounds Bin	35
Low Powder	36
Hot and Ambient Water	36
BUNNlink®	36
Energy Saver	37
Scheduler	37
Vending	37
Service Information	38
Factory Reset	38
<b>Exporting Data Using USB</b>	
Setup of Multiple Machines	39 - 42
<b>Importing Data Using USB</b>	
Copying Settings from Machine to Machine	42 - 43
Adding to Your Brand	44 - 48
<b>Accessing Imported Images and Videos</b>	
Background Image	48
Home Screen	48
Ending Sequence	51
Screen Saver	52 - 53
Brew Video	54



For additional information, refer to Installation and Operating Guide.

## PRODUCT AND RECIPE SETUP

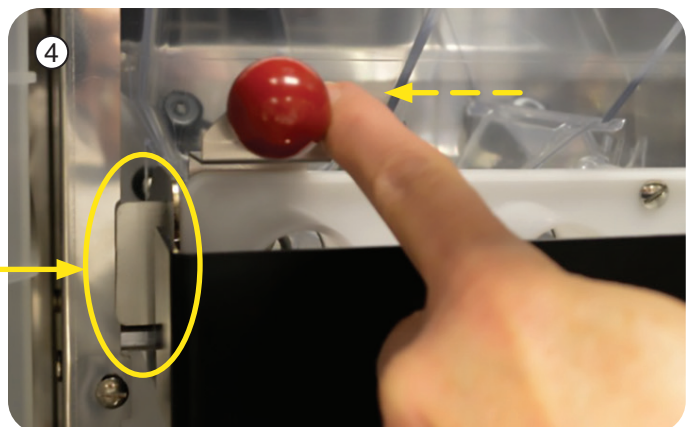
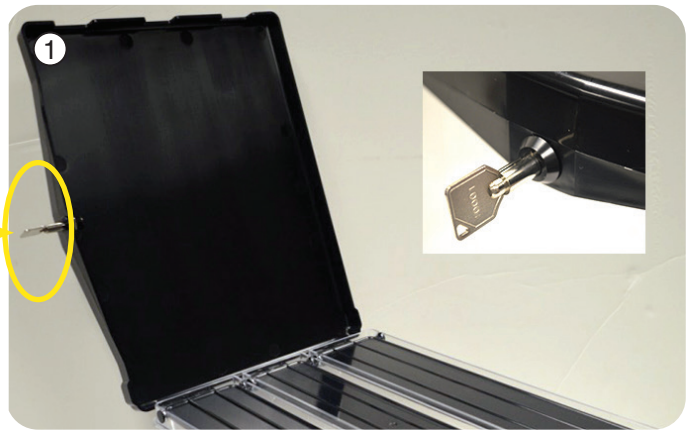
### Product Setup - COFFEE PRODUCT

**Before going further, please fill the BEAN HOPPERS with coffee – if they are not already.**

Here are the steps to fill the hoppers:

1. Use the key on the left side to unlock the top lid. Then open one of the smaller individual lids attached to each of the 3 hoppers.
2. Fill the hoppers you want to use with whole coffee beans.
3. After filling the hoppers, close the 3 small lids, then the large lid, and finally lock the large lid by pressing the plunger.
4. If you took the hopper set off the machine to fill it, make sure when replacing the hoppers that the lock mechanism (Red Ball) is pushed to the left as shown.

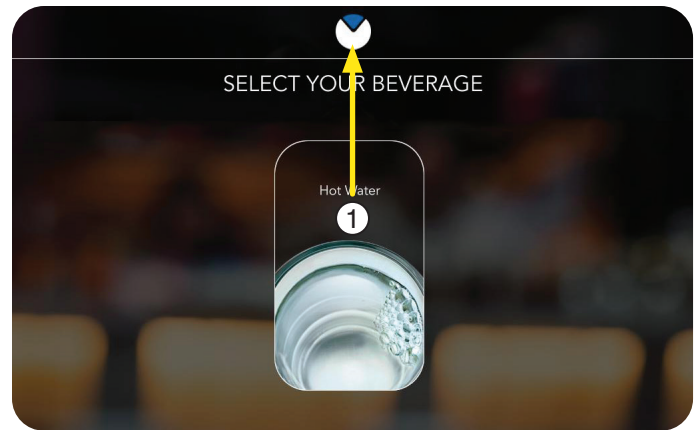
**NOTE:** Doing this will slide a metal tang into a slot (shown below in yellow oval). This prevents the hopper from being removed while allowing the beans to flow from the hoppers when the bean augers are engaged.



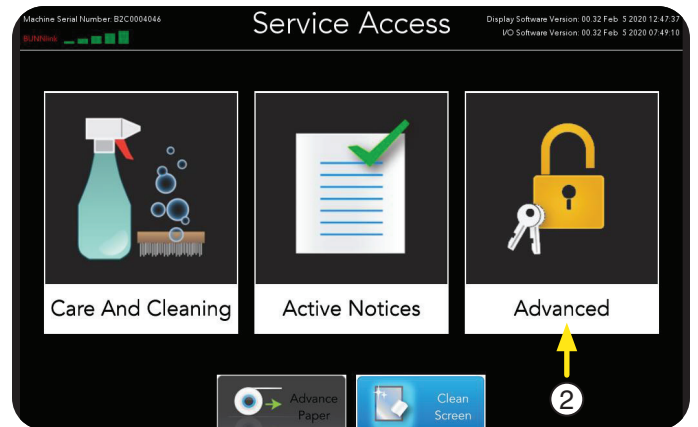


## PRODUCT AND RECIPE SETUP (Continued)

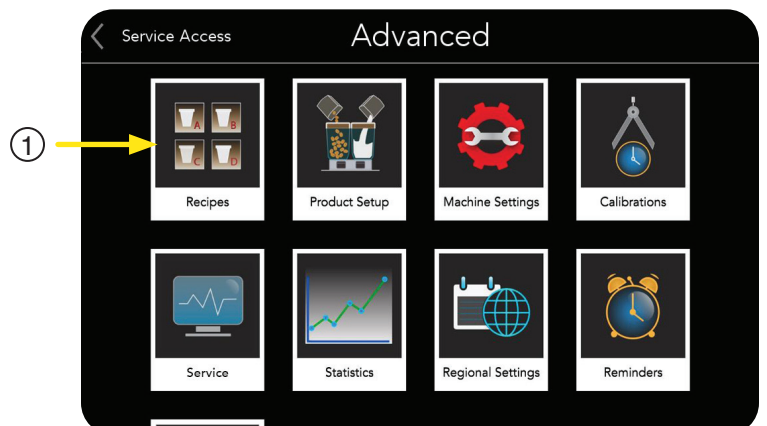
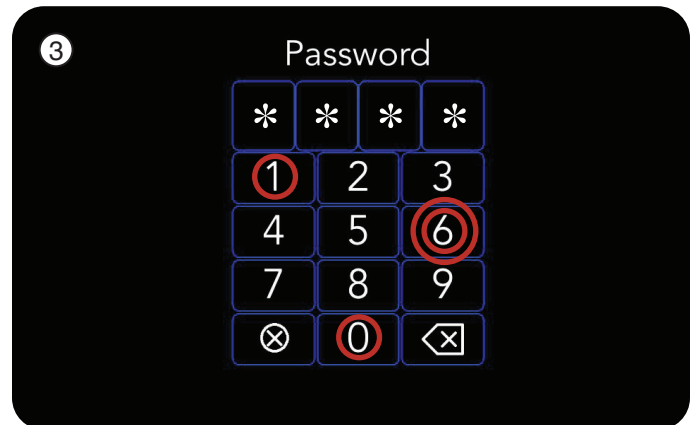
1. Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



2. Select the **ADVANCED** icon.



3. Next, enter the pass code **6601**.



How to setup a **Coffee Product** (continued).

1. Touch the **RECIPES** icon.

continued >

## PRODUCT AND RECIPE SETUP (Continued)

### Setup Coffee Product (continued).

2. Next, press the **PRODUCTS** tab.

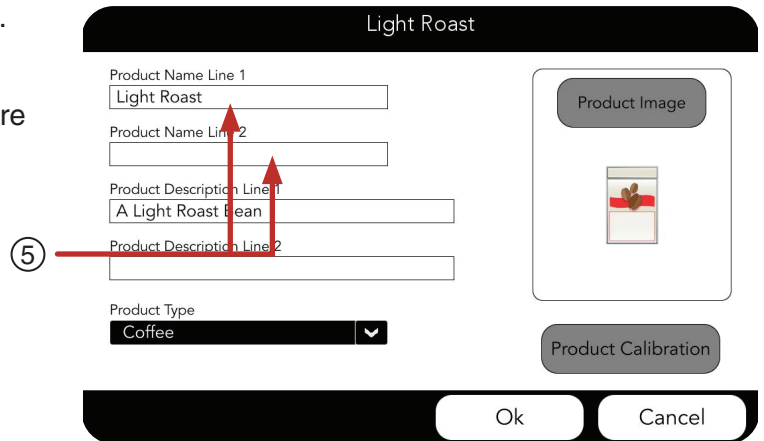
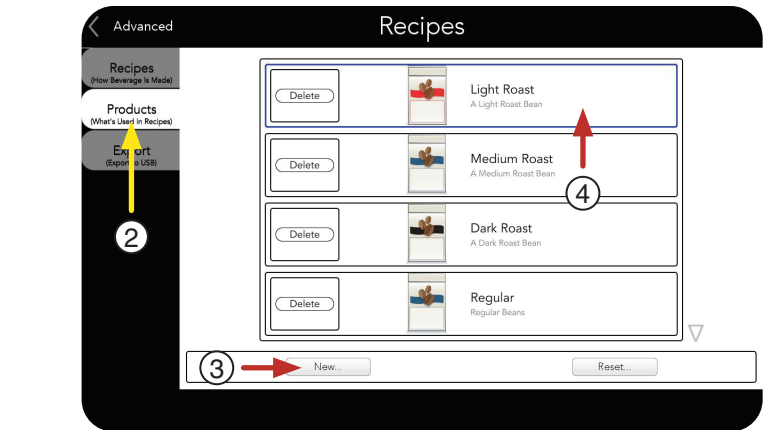
3. Create a new one.

4. Or, choose a product to edit.

We will use the “Light Roast” coffee as an example.

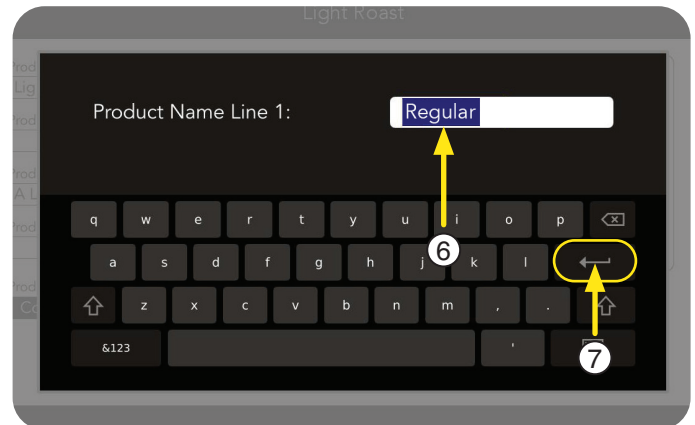
5. Next, choose the **Product Name Line 1** field.

**NOTE:** There is a second field if you need more space to name your product.



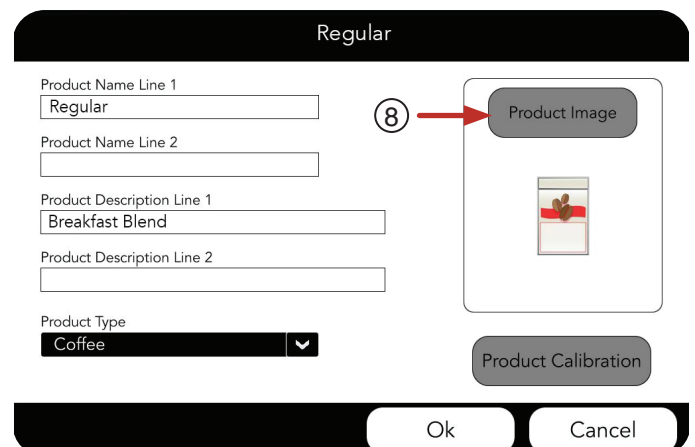
6. In the **Input Screen**, type the name of your coffee, for example “Regular”.

7. Press **Return**.



**NOTE:** The **Product Name Line 1** and **Product Description Line 1** have been updated for this example.

8. Now, choose a **Product Image**, or use the existing badge.

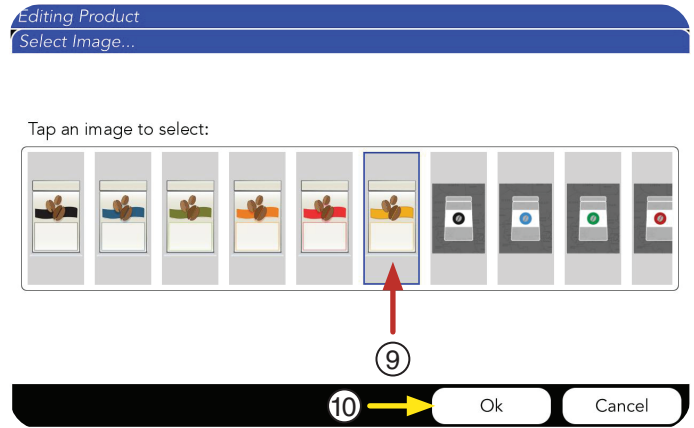


## PRODUCT AND RECIPE SETUP (Continued)

- Next, scroll **side-to-side** to see the images available.

Then, press on the **Product Image** you've selected.

- If a new image is chosen, press **OK**.

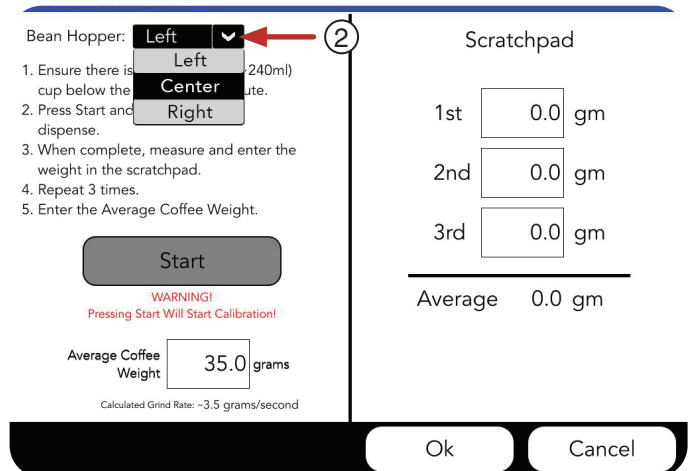


## Grinder Calibration

- Select the **Product Calibration** button.
- 
- Choose the **hopper** from the **drop down menu**.  
*The default is the left hopper.*

**NOTE:** Choosing the hopper during calibration is simply telling the machine which hopper auger to turn on.

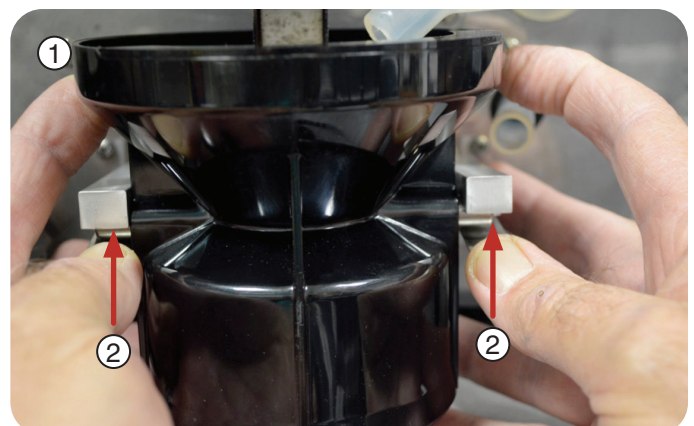
**IMPORTANT:** The roast calibration stays with the product. So, if this step is completed and saved, the recipe "Regular", for example, will move to the grinder selected without needing to recalibrate.



It's time to **Calibrate** the coffee.

- The next step is to open the machine door.
- After opening the machine door, remove the funnel.

**REMOVING FUNNEL:** While pressing down on both flat springs under the funnel arms, pull the funnel down and forward to release it from the funnel arms.

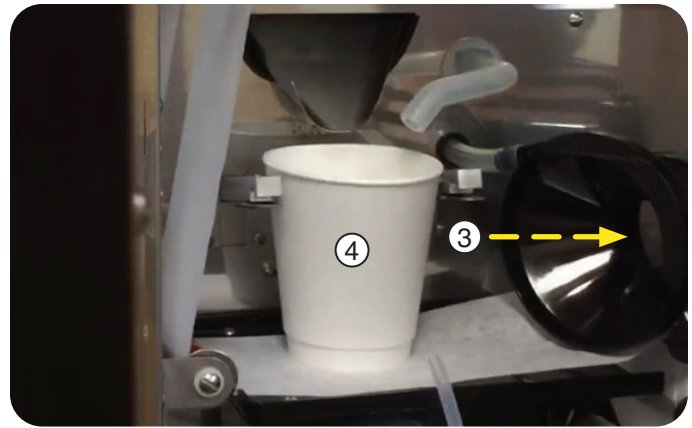


continued >

## PRODUCT AND RECIPE SETUP (Continued)

### Calibrate the Coffee (continued).

3. Place funnel to the side.
4. Place an empty cup under the **coffee chute**
5. Close door and go back to **Calibration** screen.



6. Next, press the **Start** button to **Prime** the auger.

Bean Hopper: **Left** ▼

1. Ensure there is at least an 8oz (~240ml) cup below the grinder outlet chute.  
2. Press Start and allow the unit to dispense.  
3. When complete, measure and enter the weight in the scratchpad.  
4. Repeat 3 times.  
5. Enter the Average Coffee Weight.

⑥ → **Start**

WARNING!  
Pressing Start Will Start Calibration!

Average Coffee Weight  grams

Calculated Grind Rate: ~3.5 grams/second

Scratchpad

1st	<input type="text" value="0.0"/>	gm
2nd	<input type="text" value="0.0"/>	gm
3rd	<input type="text" value="0.0"/>	gm
Average		0.0 gm

**Ok** **Cancel**

A new screen will appear showing a **20 second count down timer**.

Editing Product  
Product Calibration

Time Remaining

**9.3**

**Stop**

Scratchpad

1st	<input type="text" value="0.0"/>	gm
2nd	<input type="text" value="0.0"/>	gm
3rd	<input type="text" value="0.0"/>	gm
Average		0.0 gm

7. Open the door, empty the cup.



## PRODUCT AND RECIPE SETUP (Continued)

It's time to start **Calibrating**.

8. Select grams on the digital weigh scale.
9. **"Tare"** receiving container or cup on digital weigh scale.



10. Then place the cup under the coffee chute again.
11. Close the door.



12. Next, press the **Start** button again. The 20 second count down screen will appear.

Bean Hopper: **Left** ▼

1. Ensure there is at least an 8oz (~240ml) cup below the grinder outlet chute.  
2. Press Start and allow the unit to dispense.  
3. When complete, measure and enter the weight in the scratchpad.  
4. Repeat 3 times.  
5. Enter the Average Coffee Weight.

12 → **Start**

**WARNING!**  
Pressing Start Will Start Calibration!

Average Coffee Weight: **35.0** grams  
Calculated Grind Rate: ~3.5 grams/second

Scratchpad	
1st	0.0 gm
2nd	0.0 gm
3rd	0.0 gm
Average	0.0 gm

Ok Cancel

The **Calibration** screen will appear again when finished.

Editing Product  
Product Calibration

Time Remaining: **9.3**

**Stop**

Scratchpad	
1st	0.0 gm
2nd	0.0 gm
3rd	0.0 gm
Average	0.0 gm

continued >



## PRODUCT AND RECIPE SETUP (Continued)

### Calibrate the Coffee (continued).

13. Next, take the cup out and weigh it.

14. Then, press the **1st Field** to log the weight of the coffee in the cup.

After pressing the **1st Field** to log the weight of the coffee in the cup, the **Input Screen** will appear.

15. Type the weight of the cup.

16. Press **Enter**.

Empty the cup, then **repeat steps 8 - 16 two more times** to fill in all 3 weight fields.

1. Next, note the **Average Weight** of the three tests.

*For this example it's 32.7 grams.*

2. Press on the **Average Coffee Weight** field.

## PRODUCT AND RECIPE SETUP (Continued)

The **Input Screen** will appear.

3. Type the **Average Coffee Weight**.

4. Press **Enter**.

5. Press **Save** to complete **Coffee Calibration**.

6. Press **OK** to complete this **Product** creation.

The **Product** menu is updated.

continued >

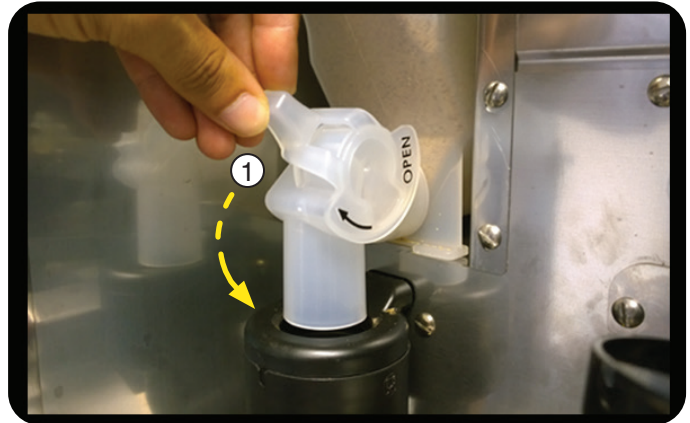
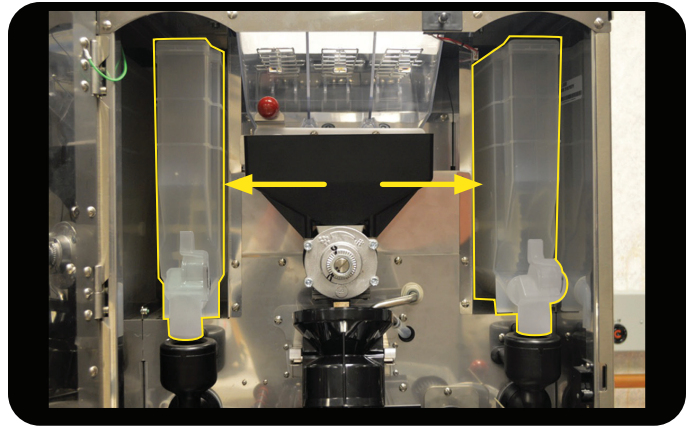
## PRODUCT AND RECIPE SETUP (Continued)

### Product Setup - POWDER PRODUCT

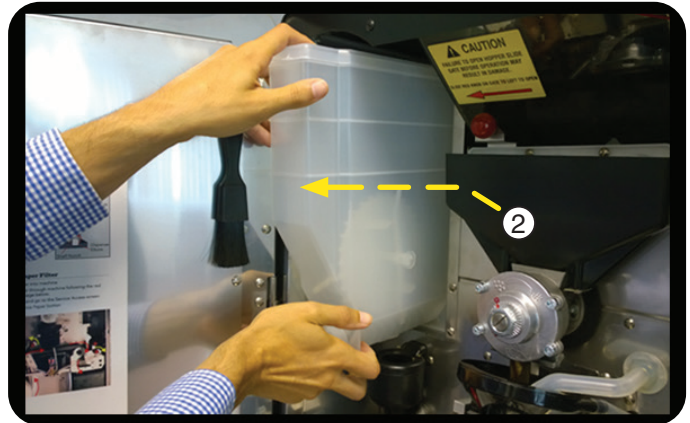
Before going further, please fill the **HOPPERS** with powder – if they are not already.

Here are the steps to fill the hoppers.

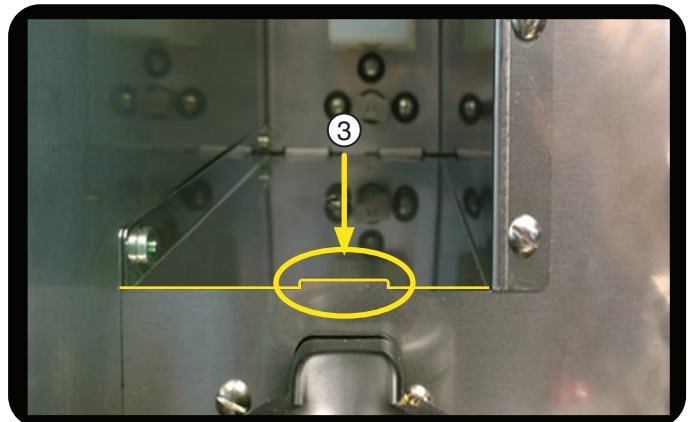
1. First, **pull the lever down** on the spout at the base of the hopper you are removing. This will close the opening in case any powder is still in the hopper.



2. Next, **pull the hopper up slightly**, then straight out. The initial upward motion is to get over the small flange at the bottom of the hopper shelf that holds it in place.

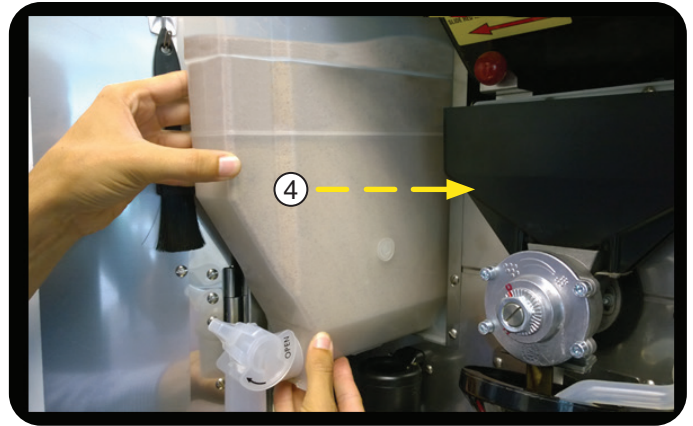


3. After filling the hopper, note the small **flange** on the bottom of the hopper shelf.



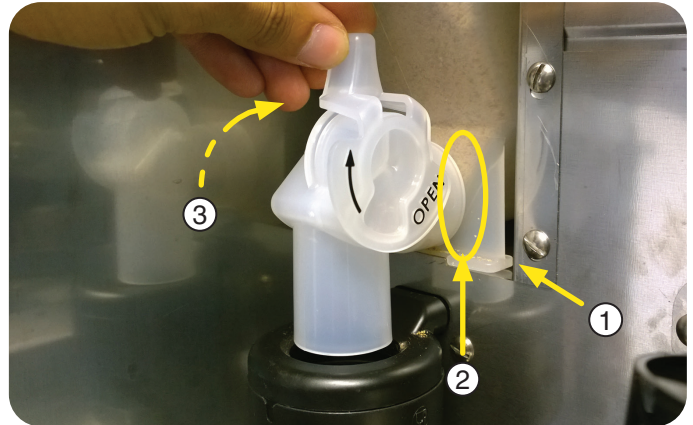
## PRODUCT AND RECIPE SETUP (Continued)

- When replacing the hopper, push it straight back until it sits behind the **flange** noted in step 3.



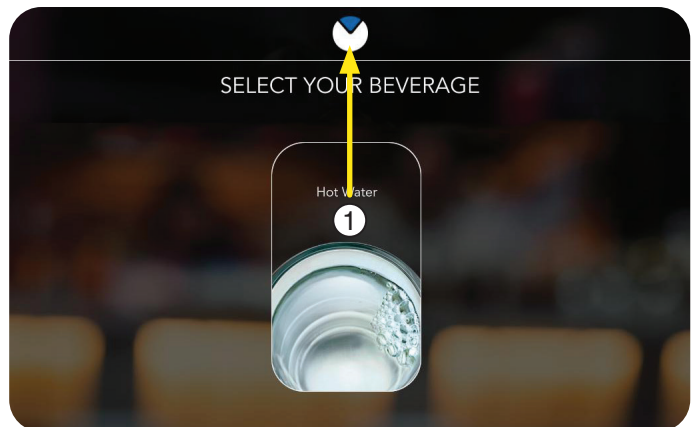
### Hopper is ready when:

- The hopper is filled and firmly seated on the shelf.
- The elbow nozzle is flush against the front of the hopper.
- The nozzle lever clicks when pushed **UP** to the **OPEN** position.

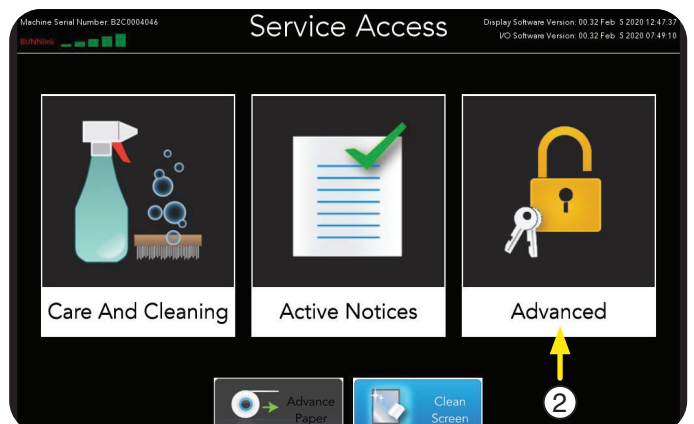


### How to setup a **Powder Product**.

- Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



- Select the **ADVANCED** icon.

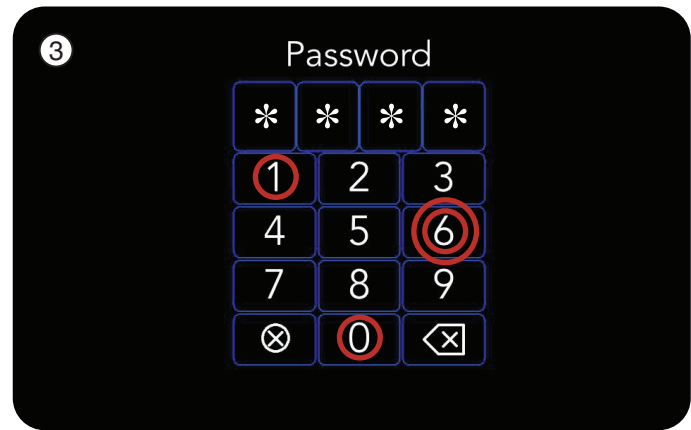


continued >

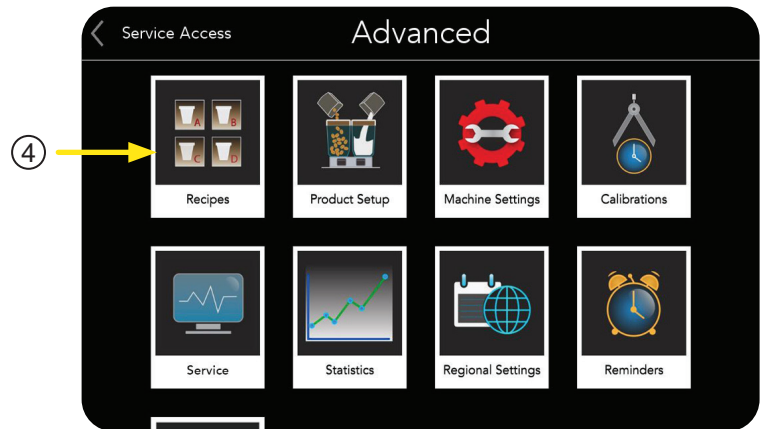
## PRODUCT AND RECIPE SETUP (Continued)

### Setup a Powder Product (continued).

3. Next, enter the pass code **6601**.



4. Touch the **RECIPES** icon.

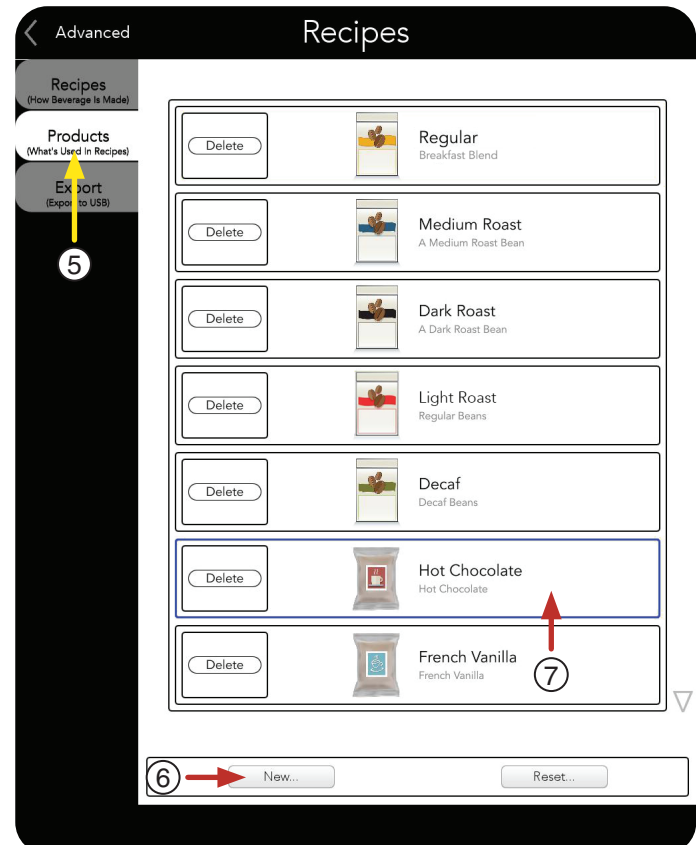


5. Press the **PRODUCTS** tab.

6. Create a new one.

7. Or, choose a product to edit.

We will use “Hot Chocolate” as an example.





## PRODUCT AND RECIPE SETUP (Continued)

8. There is a **Product Name Line 1** field.

**NOTE:** There is a second field if you need more space to name your product.

Hot Chocolate

Product Name Line 1  
Hot Chocolate

Product Name Line 2

Product Description Line 1  
Hot Chocolate

Product Description Line 2

Product Type  
Powder

Product Image

Product Calibration

Ok Cancel

9. A second set of fields called the **Product Description Line 1 and 2** are also available.

10. For this example, **Product Description Line 1** is being changed by selecting this field.

Hot Chocolate

Product Name Line 1  
Hot Chocolate

Product Name Line 2

Product Description Line 1  
Hot Chocolate

Product Description Line 2

Product Type  
Powder

Product Image

Product Calibration

Ok Cancel

11. In the **Input Screen**, type the name of your product, for example “Dark Madagascar”.

12. Press **Return**.

Light Roast

Product Description Line 1  
Dark Madagascar

q w e r t y u i o p

a s d f g h j l

z x c v b n m , .

6123

Return

**NOTE:** The **Product Description Line 1** has been updated for this example.

13. You can choose a new **Product Image**, or use the existing badge.

Hot Chocolate

Product Name Line 1  
Hot Chocolate

Product Name Line 2

Product Description Line 1  
Dark Madagascar

Product Description Line 2

Product Type  
Powder

Product Image

Product Calibration

Ok Cancel

continued >

## PRODUCT AND RECIPE SETUP (Continued)

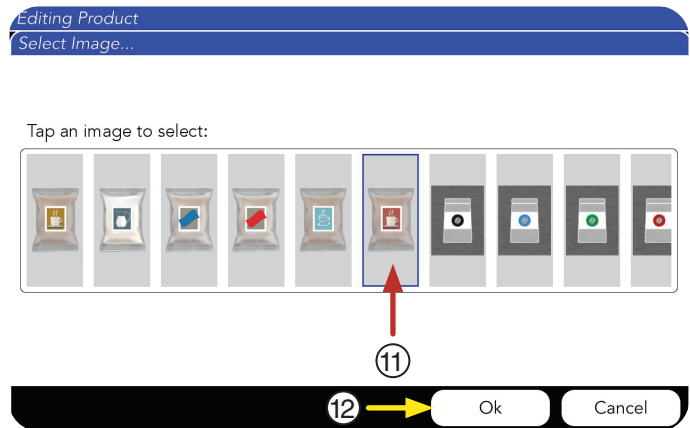
### Setup a Powder Product (continued).

11. To choose a new product image, scroll **side-to-side** to see the images available.

Then, press on the **Product Image** you've selected.

12. If a new image is chosen, press **OK**.

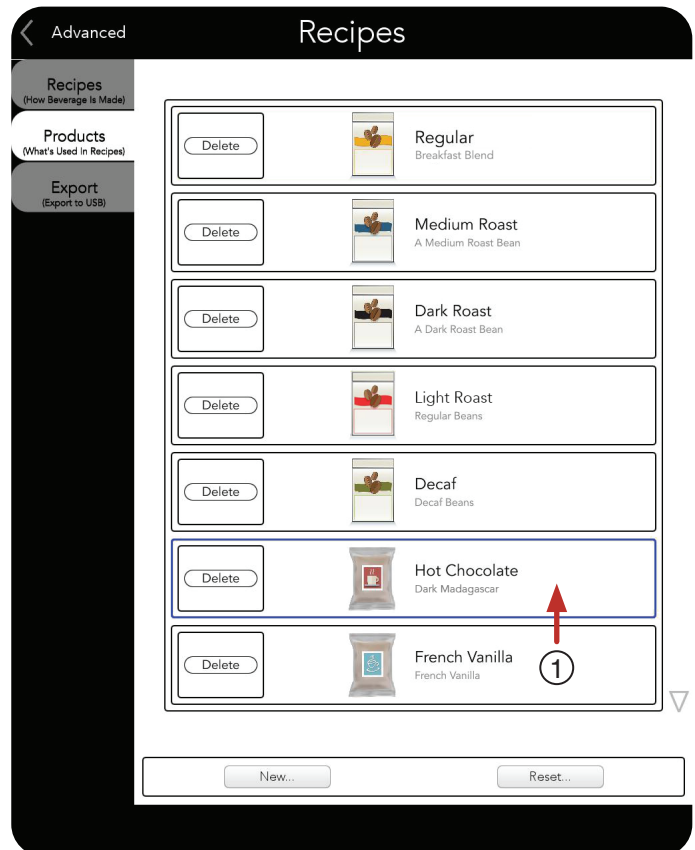
The **Product** menu is updated.



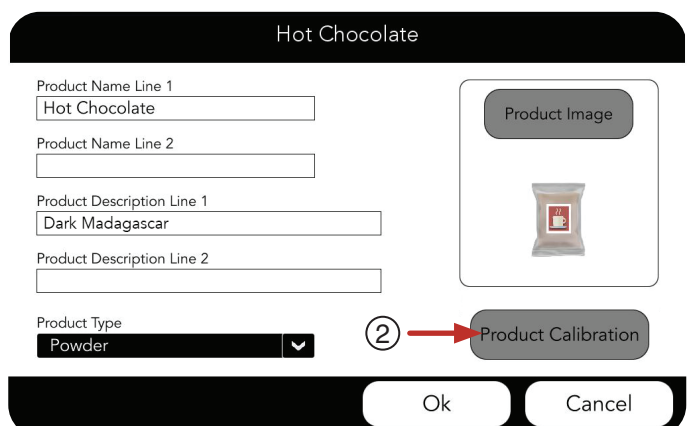
## Powder Calibration

1. Choose a powder based **Product** to edit.

We will use "Hot Chocolate" as an example.



2. Select the **Product Calibration** button.



## PRODUCT AND RECIPE SETUP (Continued)

- Choose the **Powder Hopper Location** from the **drop down menu**. *The default is the left hopper.*

**NOTE:** Choosing the left, center or right hopper during calibration is simply telling the machine which auger station to turn on to perform the throw test.

**IMPORTANT:** The powder calibration stays with the recipe flavor. So, if this step is completed and saved, the recipe “Hot Chocolate” will work in either left or right powder hopper station.

Product Calibration

Powder Hopper: 

Left

Left

Center

Right

1. Ensure there is at least 1 cup below the powder dispenser.

2. Press Start and allow the machine to dispense.

3. When complete, measure and enter the weight in the scratchpad.

4. Repeat 3 times.

5. Enter the Average Powder Weight.

Start

WARNING! Pressing Start Will Start Calibration!

Average Powder Weight

23.5 grams

Calculated Dispense Rate: ~4.7 grams/second

Scratchpad

1st

0.0 gm

2nd

0.0 gm

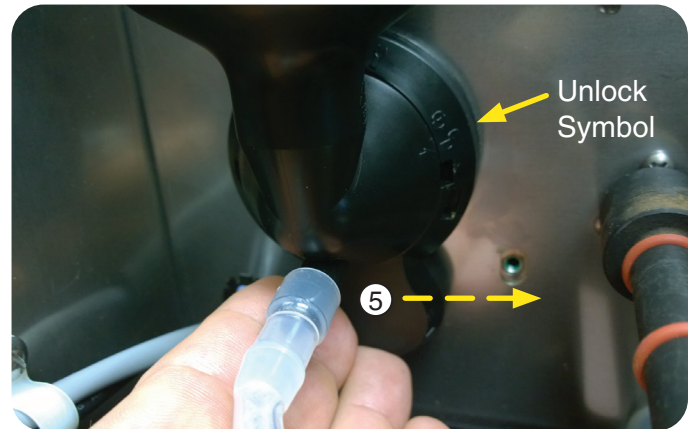
3rd

0.0 gm

Average

0.0 gm

- Open machine door.
- Unlock the whipper chamber from the receptacle by rotating the lower receptacle lever counter-clockwise to the **UNLOCK** position.

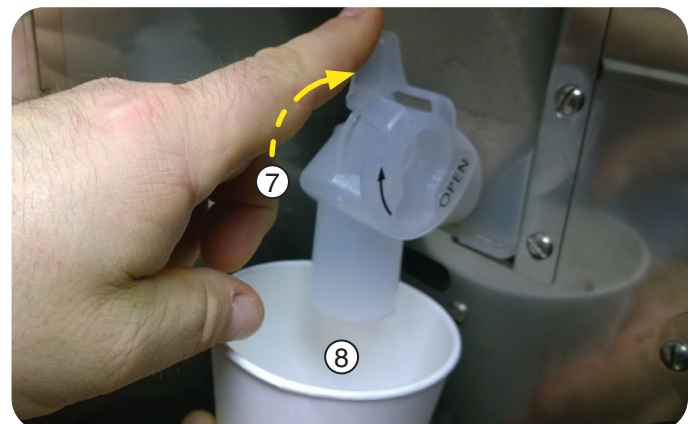


- Grab the whipper chamber and pull away from the receptacle and set aside.

**Note:** Silicone tube will still be attached to the whipper chamber.



- Ensure the nozzle lever **clicks** when pushed **UP** to the **OPEN** position.
- Position container or cup under powder hopper dispense elbow to catch powder dispense.



continued >

## PRODUCT AND RECIPE SETUP (Continued)

### Powder Calibration (continued).

9. Next, press the **Start** button to **Prime** the auger.

The 5 second count down screen will appear.

10. Discard the first powder throw weight test.

The **Calibration** screen will appear again when finished.

“**Taring**” the container or cup.

11. Select grams on the digital weigh scale.

12. “**Tare**” receiving container or cup on digital weigh scale.

13. Position **Tared** container or cup under powder hopper dispense elbow to catch powder dispense.

14. Press the **Start** button to perform the **1st** powder throw test.

15. After a 5 second throw test, weigh and record the gram throw weight on paper.

16. Empty cup.

17. Repeat steps 11 thru 13 to perform powder throw tests a **2nd** and **3rd** time.

18. Press a **Scratchpad** “field” 1, 2, or 3 to enter the **Input Field** screen.

Powder Hopper: **Left**

1. Ensure there is at least an 8oz (~240ml) cup below the powder outlet.  
2. Press Start and allow the unit to dispense.  
3. When complete, measure and enter the weight in the scratchpad.  
4. Repeat 3 times.  
5. Enter the Average Powder Weight.

9

Start

WARNING!  
Pressing Start Will Start Calibration!

Average Powder Weight  grams

Calculated Dispense Rate: ~4.7 grams/second

Scratchpad

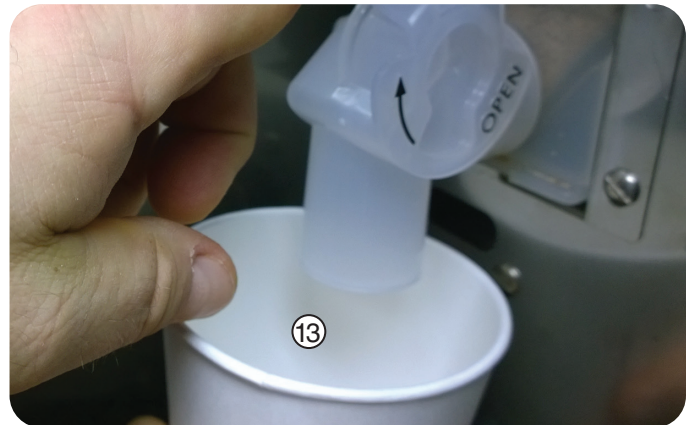
1st  gm

2nd  gm

3rd  gm

---

Average  gm



Powder Hopper: **Left**

1. Ensure there is at least an 8oz (~240ml) cup below the powder outlet.  
2. Press Start and allow the unit to dispense.  
3. When complete, measure and enter the weight in the scratchpad.  
4. Repeat 3 times.  
5. Enter the Average Powder Weight.

14

Start

WARNING!  
Pressing Start Will Start Calibration!

Average Powder Weight  grams

Calculated Dispense Rate: ~4.7 grams/second

Scratchpad

1st  gm

2nd  gm

3rd  gm

---

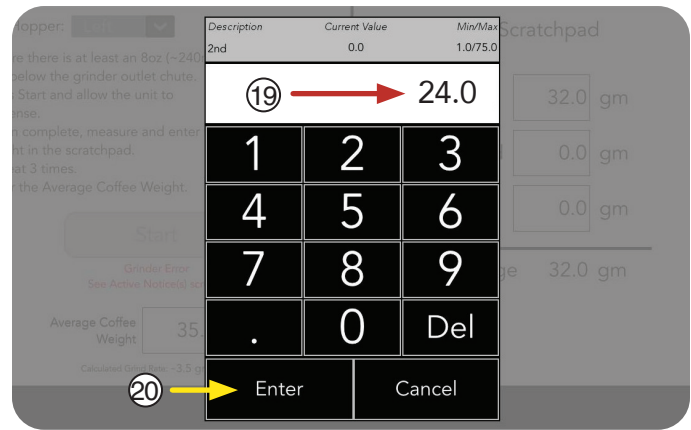
Average  gm

## PRODUCT AND RECIPE SETUP (Continued)

19. The **Input Field** screen will come up according to which field is selected. Type in the throw weight (grams).

20. Press **Enter** to record the weight in the field.

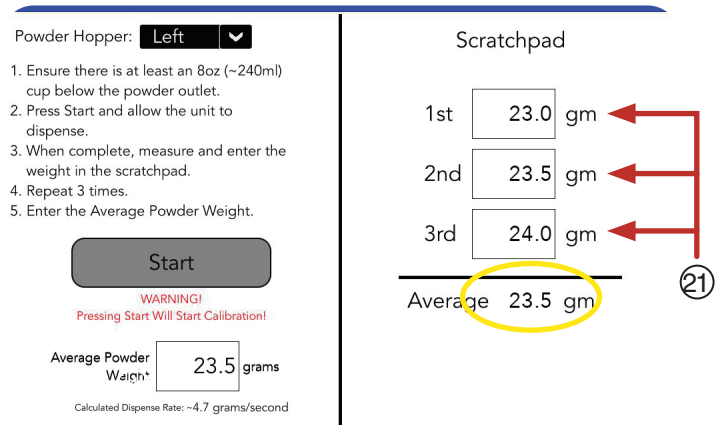
Repeat for the other remaining **Fields**.



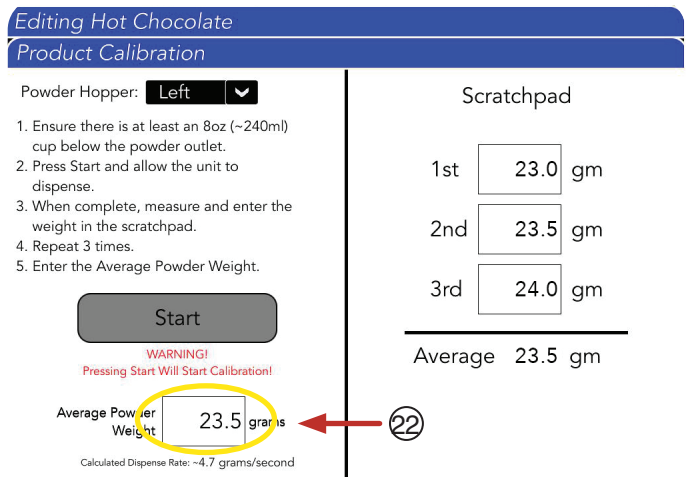
21. After all **Scratchpad** fields (1, 2 and 3) are recorded with a throw weight, the machine will automatically average the weights.

Next, note the **Average** throw weight of the 3 field tests.

*For this example it's 23.5 grams.*

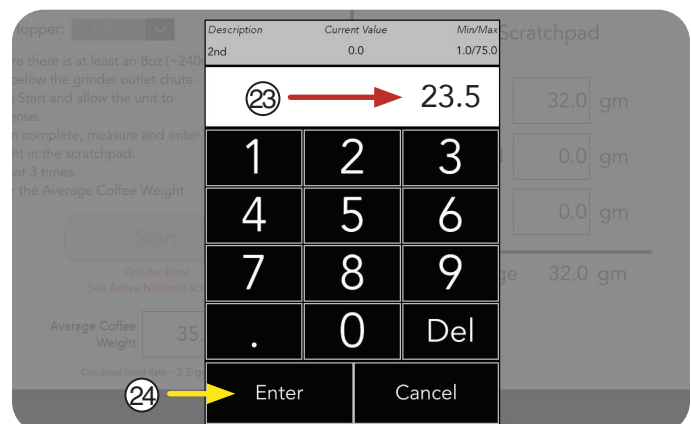


22. Now, press on the **Average Powder Weight** field to enter the **input field** screen.



23. Enter the **Average Powder Weight** into the input field screen and

24. Press **Enter**.



continued >



## PRODUCT AND RECIPE SETUP (Continued)

### Powder Calibration (continued).

25. Press **SAVE** to complete **Powder Product Calibration**.

Powder Hopper: **Left** ▼

1. Ensure there is at least an 8oz (~240ml) cup below the powder outlet.
2. Press Start and allow the unit to dispense.
3. When complete, measure and enter the weight in the scratchpad.
4. Repeat 3 times.
5. Enter the Average Powder Weight.

**Start**

WARNING!  
Pressing Start Will Start Calibration!

Average Powder Weight:  grams

Calculated Dispense Rate: ~4.7 grams/second

Scratchpad

1st	<input type="text" value="23.0"/>	gm
2nd	<input type="text" value="23.5"/>	gm
3rd	<input type="text" value="24.0"/>	gm
<hr/>		
Average	<input type="text" value="23.5"/>	gm

25 → **Save** **Cancel**

26. You can choose to edit or create **New Products**.

27. Or, move on to create or edit a **Recipe**.

← **Advanced** **Recipes**

**Recipes**  
(How Beverage Is Made)

**Products**  
(What's Used in Recipes)

**Export**  
(Export to USB)

27

<b>Delete</b>		<b>Regular</b> Breakfast Blend
<b>Delete</b>		<b>Medium Roast</b> A Medium Roast Bean
<b>Delete</b>		<b>Dark Roast</b> A Dark Roast Bean
<b>Delete</b>		<b>Light Roast</b> Regular Beans

26 → **New...** **Reset...**

## Recipe Setup

1. Press the **RECIPE** tab.
2. Choose the **New** button.
3. Or, edit an existing **Recipe**.  
For this example, we will select **Coffee 1** to edit.

**NOTE:** Definitions for the sliders at the top of this screen. **Bold:** increases the coffee throw weight by the percentage shown. **Leave Room:** decreases the cup volume by this percentage. It MUST be enabled per recipe if desired.

4. Now choose the **GENERAL** tab to edit the recipe for **Coffee 1**.

← **Back** **Recipes**

**Recipes**  
(How Beverage Is Made)

**Products**  
(What's Used in Recipes)

**Export**  
(Export to USB)

1

**Bold**

Note: Bold increases the coffee gram throw by this percentage. It MUST be enabled per recipe if desired.

**Leave Room**

Note: Leave Room decreases the cup volume by this percentage. It MUST be enabled per recipe if desired.

<input checked="" type="checkbox"/> <b>Enable</b>		<b>Coffee 1</b> Description for Coffee 1	3
<b>Delete</b>			
<input checked="" type="checkbox"/> <b>Enable</b>		<b>Coffee 2</b> Description for Coffee 2	
<b>Delete</b>			

2 → **New...** **Reset...**

**Editing Coffee 1**

4 → **General** **Coffee**

Amount of hot water dispensed over the coffee grounds

Size	Volume (oz)	Bypass Volume (oz)	Grind Weight (grams)	Infusion Time (secs)	Infusion Power (%)	Immersion Time (secs)	Calories
<input checked="" type="checkbox"/> Small	<input type="text" value="8.0"/>	0.0	10.4	10	30	8	0
<input type="checkbox"/> Medium	12.0	0.0	15.6	10	30	4	0
<input type="checkbox"/> Large	16.0	0.0	20.8	6	30	0	0
<input type="checkbox"/> Extra Large	14.0	6.0	26.0	10	30	5	0
<input type="checkbox"/> Canale	48.0	0.0	75.0	10	30	5	0

▲ ▼

## PRODUCT AND RECIPE SETUP (Continued)

5. Choose **Coffee** in the **Type** selection area.
6. Use the **drop down** menu to select the preferred coffee.
7. We will use the product called "Regular" for this example.

8. Edit the **Recipe Name Line 1** and **Recipe Description Line 1** by pressing on the text field.

**NOTE:** There are two extra fields for each description if more space is needed. If both descriptions are used, they will appear to the customer in this order.

An **Input Screen** will appear.

9. Type the description.
10. Press the **Return** key to complete.

11. Next, the **Recipe Image** can be changed, if preferred.

continued >

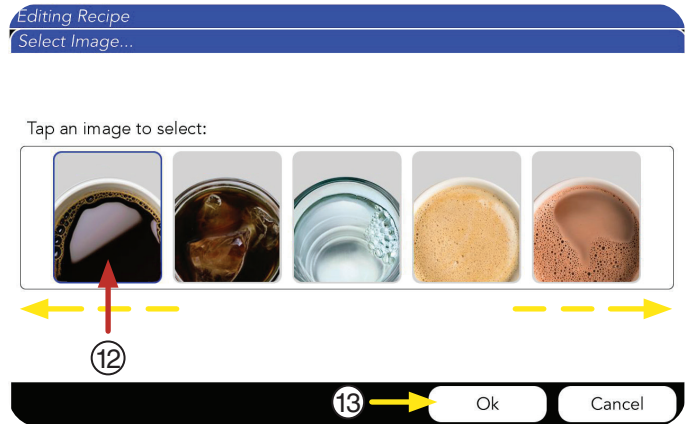
## PRODUCT AND RECIPE SETUP (Continued)

### Recipe Setup (continued).

12. By swiping **side-to-side**, you can see the image library.

13. Select the image, and press **OK**.

**NOTE:** Customized images will appear here after they have been imported. See index for “**Adding to Your Brand**” section for more information on customizing images.



### Editing Coffee Recipes By Size

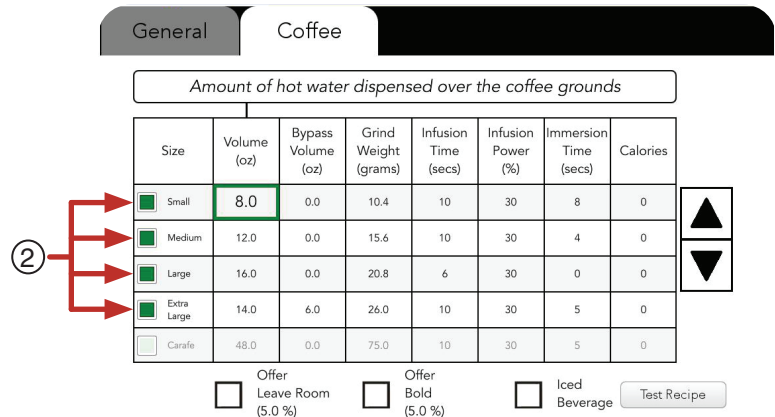
You can make changes to **Recipes** for the sizes enabled.

1. Press the **COFFEE** tab to start.



2. **Enable** coffee sizes you want to use.

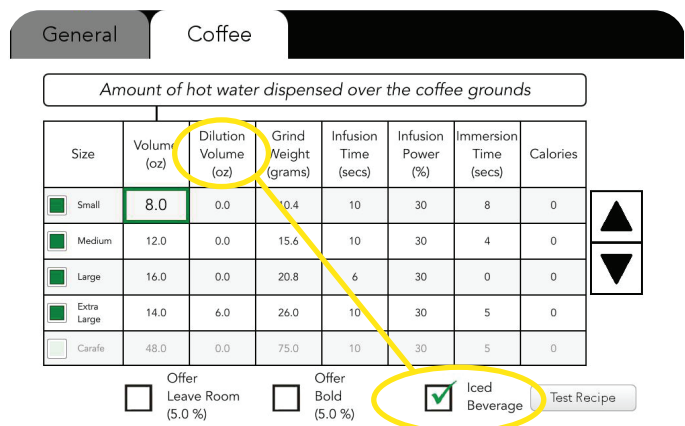
**Example:** Each size with a green box is enabled.



An **Iced Beverage** can be enabled from this screen also.

Press the square labeled **Iced Beverage**.

This will program the ambient dilution valve in place of the hot water bypass valve.



## PRODUCT AND RECIPE SETUP (Continued)

The option to make a **Bold** Beverage or to **Leave Room** can be enabled from this screen.

Press the square for either (as shown).

- **Leaving Room** in a beverage means using 5% less total water volume, starting with the bypass.
- A **Bold** beverage is 5% more ground coffee above the normal grind weight.

Editing Recipe

General Coffee

Amount of hot water dispensed over the coffee grounds

Size	Volume (oz)	Bypass Volume (oz)	Grind Weight (grams)	Infusion Time (secs)	Infusion Power (%)	Immersion Time (secs)	Calories
<input checked="" type="checkbox"/> Small	8.0	0.0	10.4	10	30	8	0
<input checked="" type="checkbox"/> Medium	12.0	0.0	15.6	10	30	4	0
<input checked="" type="checkbox"/> Large	16.0	0.0	20.8	6	30	0	0
<input checked="" type="checkbox"/> Extra Large	14.0	6.0	26.0	10	30	5	0
<input type="checkbox"/> Carafe	48.0	0.0	75.0	10	30	5	0

☐ Offer Leave Room (5.0 %)
 ☒ Offer Bold (5.0 %)
 ☐ Iced Beverage

Ok Cancel

Coffee **Recipes** can be edited from this screen by clicking any of the numbers in the table cells.

1. After edits, the **Recipe** can be tested by selecting the **Test Recipe** button.
2. This will test the **Recipe** with the **highlighted** cell.

For this example the **Small** will be tested because the **Volume** is being revised as shown by the green border.

3. Press **OK** if changes are made.

Editing Recipe

General Coffee

Amount of hot water dispensed over the coffee grounds

Size	Volume (oz)	Bypass Volume (oz)	Grind Weight (grams)	Infusion Time (secs)	Infusion Power (%)	Immersion Time (secs)	Calories
<input checked="" type="checkbox"/> Small	8.0	0.0	10.4	10	30	8	0
<input checked="" type="checkbox"/> Medium	12.0	0.0	15.6	10	30	4	0
<input checked="" type="checkbox"/> Large	16.0	0.0	20.8	6	30	0	0
<input checked="" type="checkbox"/> Extra Large	14.0	6.0	26.0	10	30	5	0
<input type="checkbox"/> Carafe	48.0	0.0	75.0	10	30	5	0

☐ Offer Leave Room (5.0 %)
 ☐ Offer Bold (5.0 %)
 ☐ Iced Beverage

3 → Ok Cancel

**NOTE:** There is also an option to create a **blend in a recipe**.

1. Press the **50/50** check box. The bottom **drop down menu** will become active.
2. Now, select a **Product** from the top and bottom **drop down menus** to be blended in your **Recipe**.
3. Press **OK** if changes are made.

Editing Coffee

General Coffee

Name  
House Blend

Description  
Lunch Blend

Type  
☒ Coffee
 ☐ Hot Water
 ☐ Powder
 ☐ Cafe

☒ 50/50
 ☐ Regular
 ☐ Light Roast

1 → 3 → Ok Cancel

## PRODUCT AND RECIPE SETUP (Continued)

### Editing Hot Water By Size

You can make changes to **Recipes** for the sizes enabled.

1. Choose **Hot Water** in the **Type** selection area.
2. Press the **Hot Water** tab to start.

**Example:** Each size with a green box is enabled.

Hot Water **Recipes** can be edited from this screen by clicking any of the numbers in the table cells.

3. For this example the **Small Volume** is being revised as shown by the green border.
4. Press **OK** if changes are made.

### Editing Powder Recipes By Size

You can make changes to **Recipes** for the sizes enabled.

1. Select the **General** tab.
2. Choose **Powder** in the **Type** selection area.
3. Press the **Powder** tab.

**Example:** Each size with a green box is enabled.

4. Powder **Recipes** can be edited from this screen by clicking any of the numbers in the table cells.
5. Next, the **Powder to Water Ratio** can be changed if needed.
6. Press **OK** if changes are made.



## PRODUCT AND RECIPE SETUP (Continued)

**NOTE:** There is also an option to create a **50/50 blend** in a recipe by combining two powders in one recipe.

1. Press the **50/50** check box. The bottom **drop down menu** will become active.
2. Now, select a **Product** from the top and bottom **drop down menus** to be blended in your **Recipe**.
3. Press **OK** if changes are made.

Editing Hot Chocolate

General Powder 4

Name  
Hot Chocolate

Description

Type  
Coffee Hot Water Powder Cafe

Product Hot Chocolate French Vanilla 2

50/50 1

Ok Cancel 3

Ratio changes can be made to both powders in a **50/50 Blended Recipe**.

1. Select the **Powder** tab to continue.

If a size is **Enabled** by pressing its green box, then it can be revised.

2. Click any enabled number in the table cells to edit it.
3. Next, the **Powder to Water Ratio** can be changed for both powders.
4. Press **OK** if changes are made.

Editing Hot Chocolate

General Powder

Size	Volume (oz)	Calories
Small	6.4	0
Medium	8.0	0
Large	9.6	0
Extra Large	11.2	0
Carafe	12.8	0

Powder to Water Ratio For:

Hot Chocolate 4.7 g/oz

French Vanilla 4.7 g/oz

Test Recipe 3

Ok Cancel

## Creating & Editing Cafe Beverages

► **Café Beverage** recipes can include coffee and powders combined in one recipe.

1. Choose **Café** in the **Type** selection area. The Coffee and Powder product menus will appear.
2. Saved recipes for these two products can be selected from the **drop down menus**.

If revisions are not needed for this recipe then the new **Café Beverage** recipe can be completed.

3. Add a **Name** and **Description**.
4. Add a **New Image** (if preferred).
5. Press **OK**.

Editing Cafe Recipe

General Cafe

Name  
Cafe Recipe 3

Description 4

Type  
Coffee Hot Water Powder Cafe 1

Coffee  
Product Light Roast 2

Powder  
Product Hot Chocolate 2

Ok 5

continued >

## PRODUCT AND RECIPE SETUP (Continued)

### Creating & Editing Cafe Beverages (continued).

► Second **Café Beverage** recipe option can include a **50/50** blend of two coffees combined with one powder.

1. Choose the **50/50** square.
2. If the coffee you want is not shown, use the **drop down menus** to view the list of coffees available.

If revisions are not needed for this recipe then complete steps 3 - 5 from the original **Café Beverage** recipe steps.

The screenshot shows the 'Editing Cafe Recipe' interface. At the top, there's a 'Back' button and a 'Recipes' header. Below is a blue bar with 'Editing Cafe Recipe'. The 'General' and 'Cafe' tabs are visible, with 'Cafe' being the active tab. The 'Name' field contains 'Cafe Recipe'. The 'Description' field is empty. The 'Type' section has four radio buttons: 'Coffee', 'Hot Water', 'Powder', and 'Cafe', with 'Cafe' selected. The 'Coffee' section shows two 50/50 blend options. The first option is selected, indicated by a green checkmark and a red arrow labeled '1'. The second option is also shown. The 'Powder' section shows one 50/50 blend option, also indicated by a green checkmark and a red arrow labeled '2'. A red arrow labeled '2' also points to the 'Product' dropdown menus for both coffee and powder. At the bottom, there's an 'Ok' button.

► Third **Café Beverage** recipe option can include a **50/50** blend of two coffees combined with a **50/50** blend of two powders.

1. Choose the **50/50** squares for both coffee and powder.
2. If the coffee or powder you want is not shown, use the **drop down menus** to view the list of coffees and powders available.

If revisions are not needed for this recipe then complete steps 3 - 5 from the original **Café Beverage** recipe steps.

The screenshot shows the 'Editing Cafe Recipe' interface. At the top, there's a 'Back' button and a 'Recipes' header. Below is a blue bar with 'Editing Cafe Recipe'. The 'General' and 'Cafe' tabs are visible, with 'Cafe' being the active tab. The 'Name' field contains 'Harmony'. The 'Description' field contains 'An Aria of Coffee and Chocolate'. The 'Type' section has four radio buttons: 'Coffee', 'Hot Water', 'Powder', and 'Cafe', with 'Cafe' selected. The 'Coffee' section shows two 50/50 blend options. The first option is selected, indicated by a green checkmark and a red arrow labeled '1'. The second option is also shown. The 'Powder' section shows two 50/50 blend options. The first option is selected, indicated by a green checkmark and a red arrow labeled '1'. The second option is also shown. Red arrows labeled '2' point to the 'Product' dropdown menus for both coffee and powder. At the bottom, there's an 'Ok' button.

3. If revisions are needed for the individual parts of the recipe, select the **Café** tab.

## PRODUCT AND RECIPE SETUP (Continued)

4. Ratio changes can be made to all ingredients in a **Blended Recipe**. If a size is **Enabled** by pressing its green box, then it can be revised.

5. Click any **Enabled** number in the table cells to edit it.

6. Next, the **Powder to Water Ratio** can be changed for individual powders.

7. After edits, the **Recipe** can be tested by selecting the **Test Recipe** button.

This will test the **Recipe** with the **highlighted** cell with the **green** border.

8. Press **OK** if changes are complete.

**NOTE:** The total volume in the cup is a combination of coffee volume and powder volume. Example: The **Medium** size shown = 12 oz of coffee combined with 10 oz of powder.

Editing Cafe Recipe

General Cafe

Amount of hot water dispensed over the coffee grounds

Size	Coffee Volume (oz)	Powder Volume (oz)	Grind Weight (grams)	Infusion Time (secs)	Infusion Power (%)	Immersion Time (secs)	Calories
<input checked="" type="checkbox"/> Small	8.0	10.0	15.6	10	30	8	0
<input checked="" type="checkbox"/> Medium	12.0	10.0	15.6	10	30	4	0
<input checked="" type="checkbox"/> Large	16.0	12.0	20.8	6	30	0	0
<input checked="" type="checkbox"/> Extra Large	14.0	14.0	26.0	10	30	5	0
<input type="checkbox"/> Carafe	24.0	16.0	75.0	10	30	5	0

☐ Offer Bold (5.0 %)

Powder To Water Ratio For:

Hot Chocolate 4.7 g/oz

French Vanilla 4.7 g/oz

Note: Powder Volume is split evenly between these two powders.

Test Recipe

Ok

9. When you have all your **Products** and **Recipes** saved, check that the products you want available to customers have been **Enabled** by selecting the green box.

10. Next, press the **BACK** link to return to the **ADVANCED** menu.

Back Recipes

Bold 5%

Note: Bold increases the coffee gram throw by this percentage. It MUST be enabled per recipe if desired.

Leave Room 5%

Note: Leave Room decreases the cup volume by this percentage. It MUST be enabled per recipe if desired.

Enable Delete Regular Breakfast Blend

Enable Delete House Blend Lunch Blend

Enable Delete Iced Coffee Dark Roast

Enable Delete Caramel Iced Coffee Caramel Mocha

Enable Delete Hot Chocolate Dark Madagascar

Enable Delete Harmony Coffee and Hot Chocolate Blend

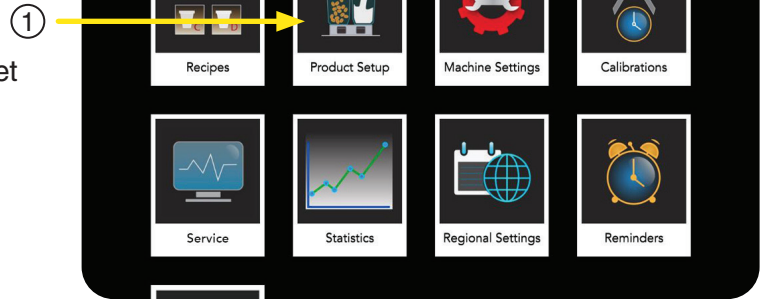
Back

## PRODUCT AND RECIPE SETUP (Continued)

### Bean Hoppers Setup

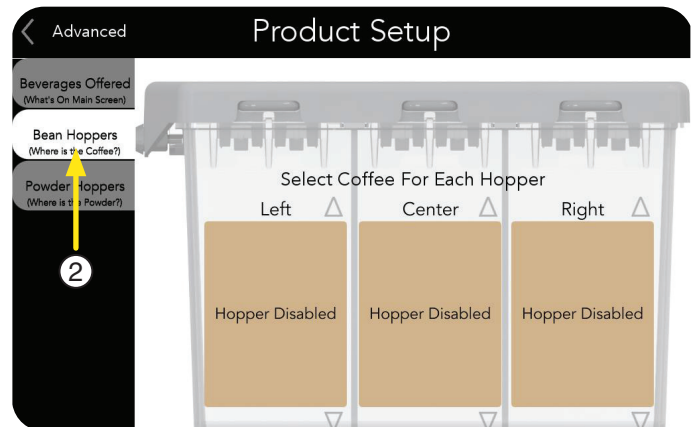
1. Next, select the **Product Setup** icon to enable and setup the hoppers.

**NOTE:** The **Graphic User Interface** will be set up through the **Product Setup** icon.



2. Select the **BEAN HOPPERS** tab to assign which coffee goes in which hopper.

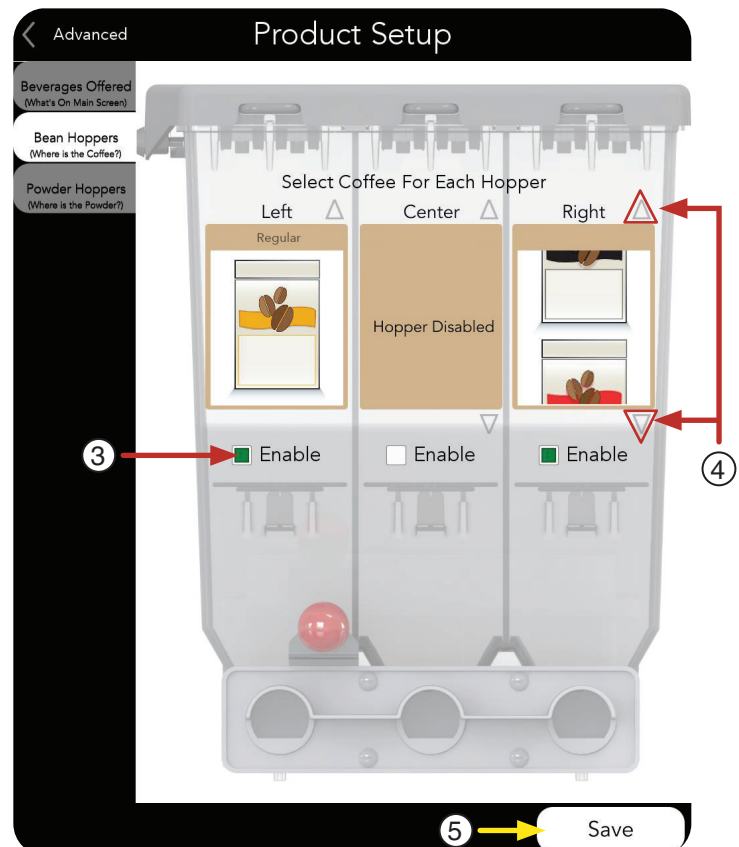
**NOTE:** This is the **BEAN HOPPERS** screen before setup.



3. Press the **Enable** box to select which **Hopper** to use.

4. After **Enabling** a hopper, you can use the **up and down arrows** to select an icon for the coffee in that hopper.

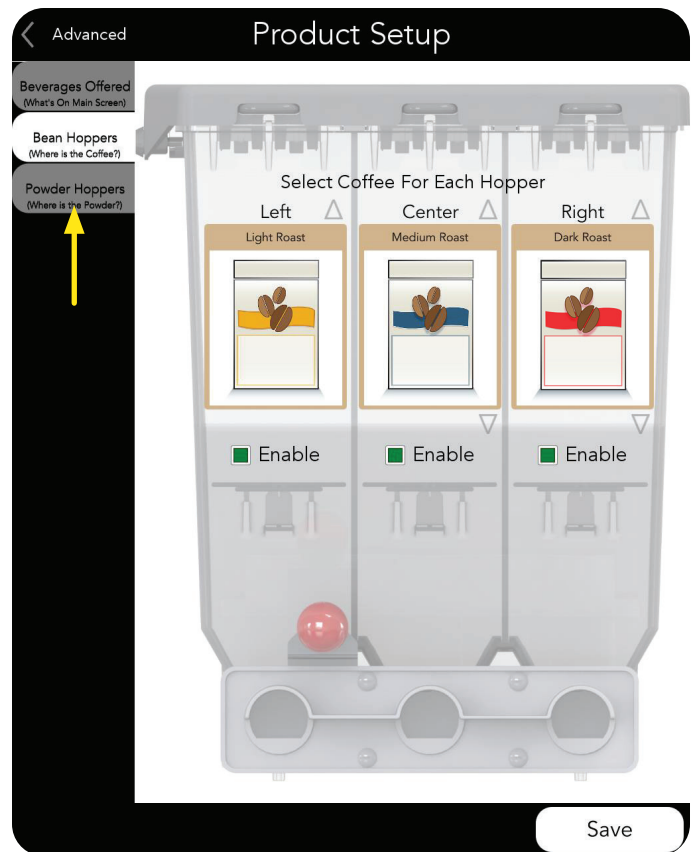
5. Press **Save** when finished.



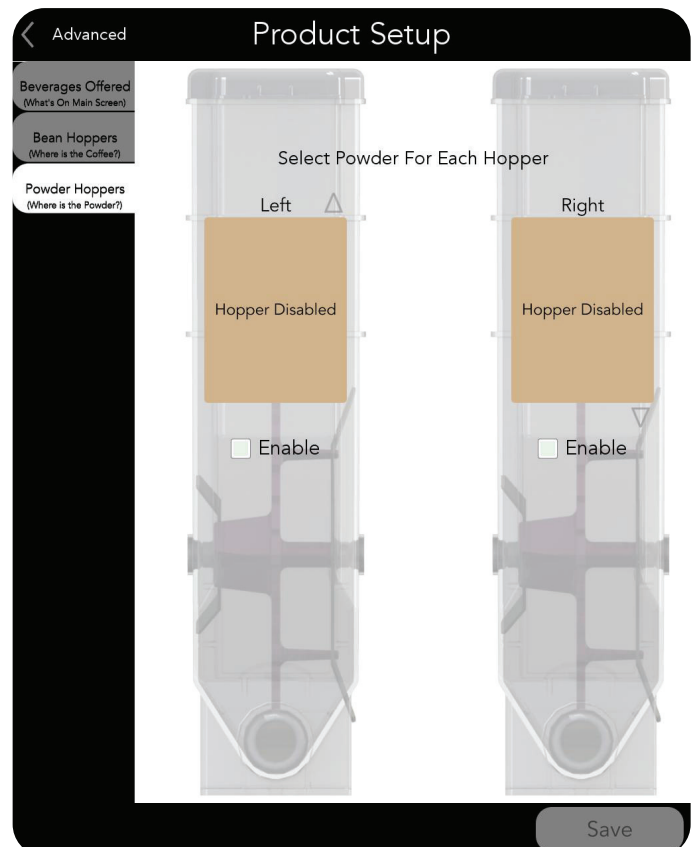
## PRODUCT AND RECIPE SETUP (Continued)

### Powder Hoppers Setup

Next, select the **POWDER HOPPERS** tab to assign which powder goes in which hopper.



**NOTE:** This is the **POWDER HOPPERS** screen before setup.

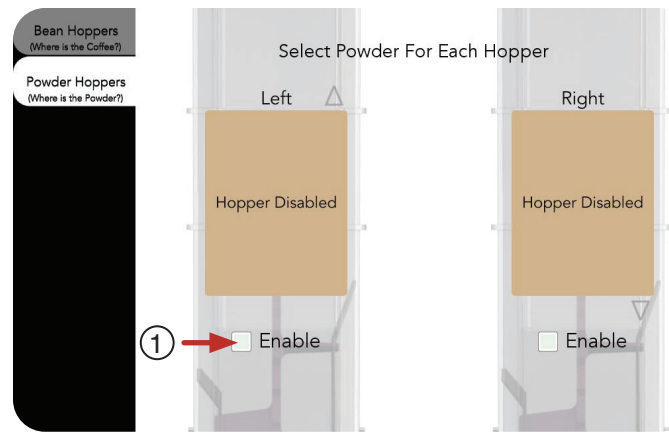




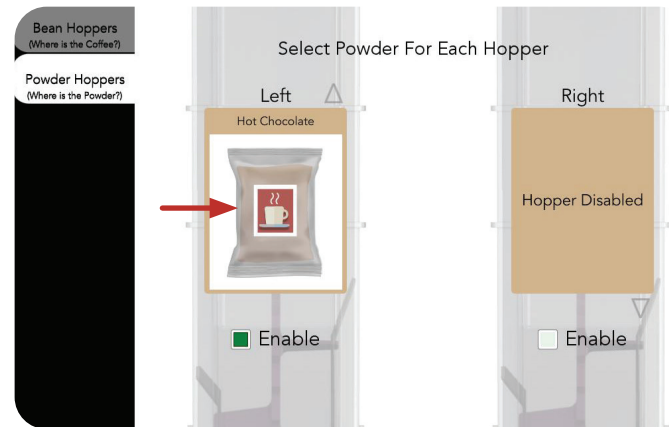
## PRODUCT AND RECIPE SETUP (Continued)

### Enabling Powder Hoppers

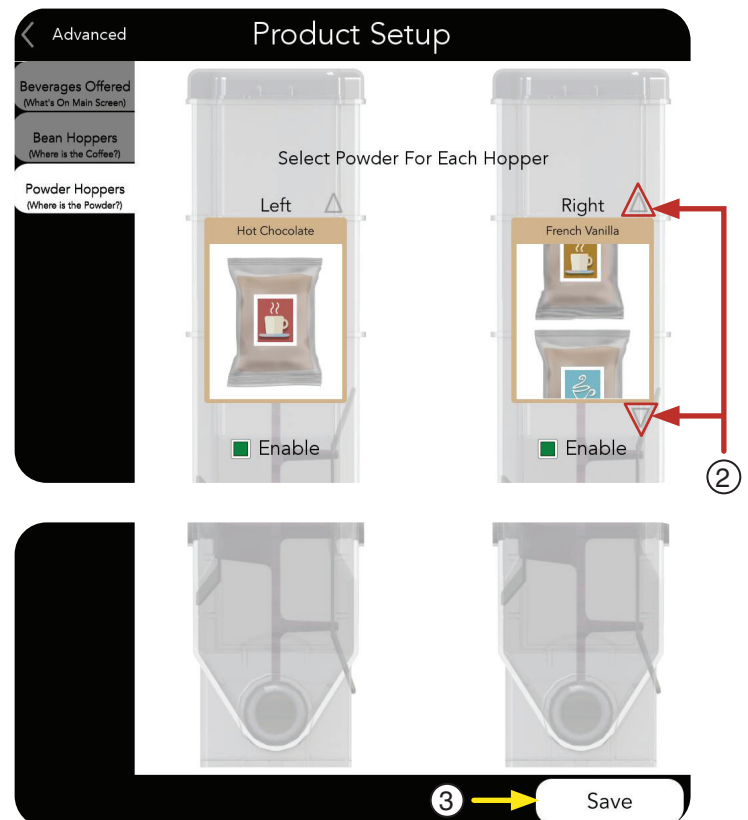
1. Press the **ENABLE** box to select which hopper to use.



Example of **Icon** shown in enabled hopper.



2. After enabling a hopper, a different icon can be chosen by scrolling **UP** or **DOWN**.

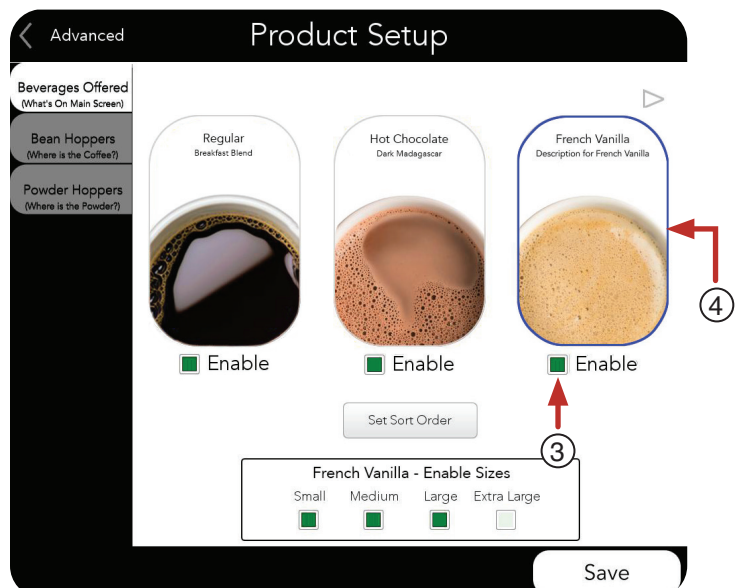
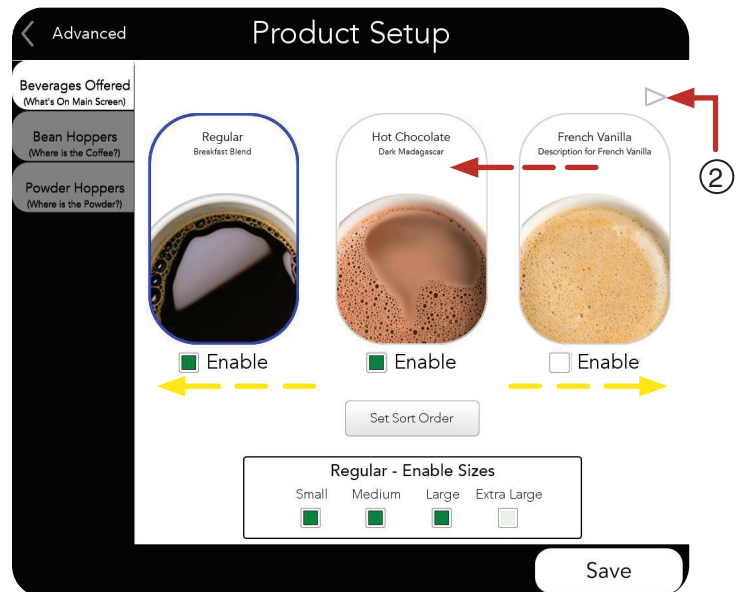
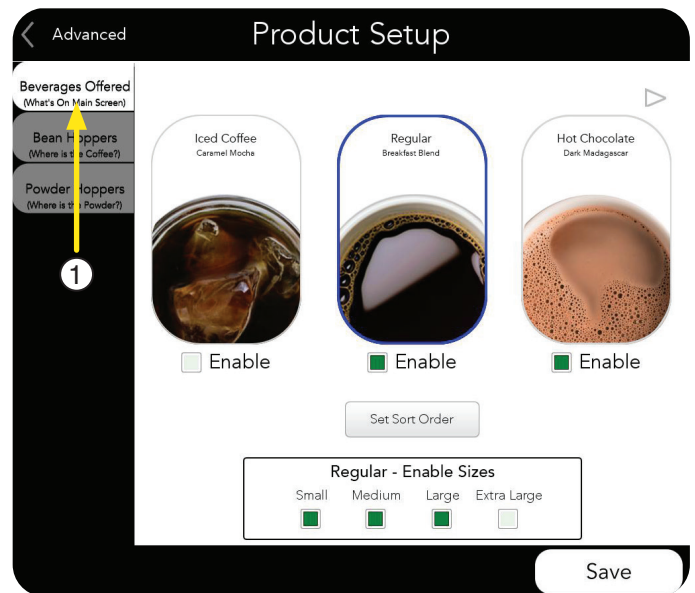


3. Press **Save** when finished.

## PRODUCT AND RECIPE SETUP (Continued)

### Beverages Offered Setup

1. Now that **Powder Hoppers** are enabled, and **Coffee Recipes** are created and saved, they can all be seen by pressing the **BEVERAGES OFFERED** tab.
2. If you have more than three **Recipes** set up, and you don't see all on the screen, press the **Arrows** in the top corners to scroll, or swipe **side-to-side** to view all available **Recipes**.
3. Find your beverage choice and **Enable** it (if needed) by pressing the **square** below the image.
4. Next, **select** the beverage by pressing on the image. *Shown by the blue border.*



continued >

## PRODUCT AND RECIPE SETUP (Continued)

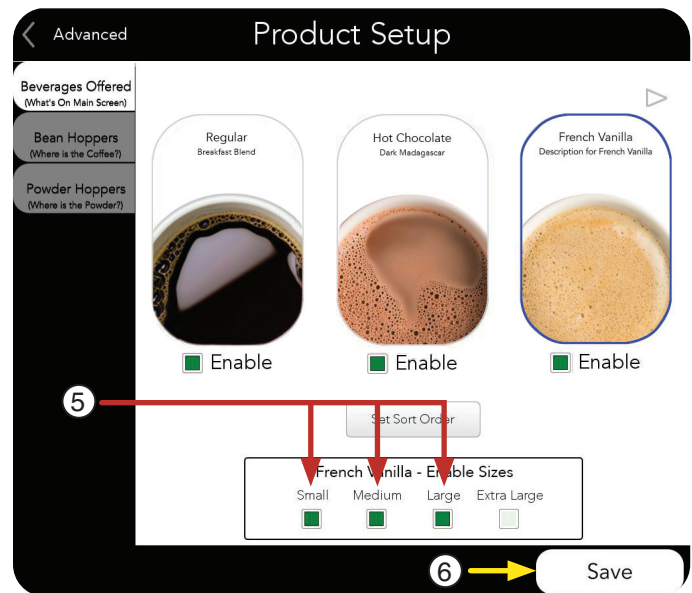
### Beverages Offered Setup (continued).

- Also, choose the **size(s)** you want to serve from the enabled beverage.

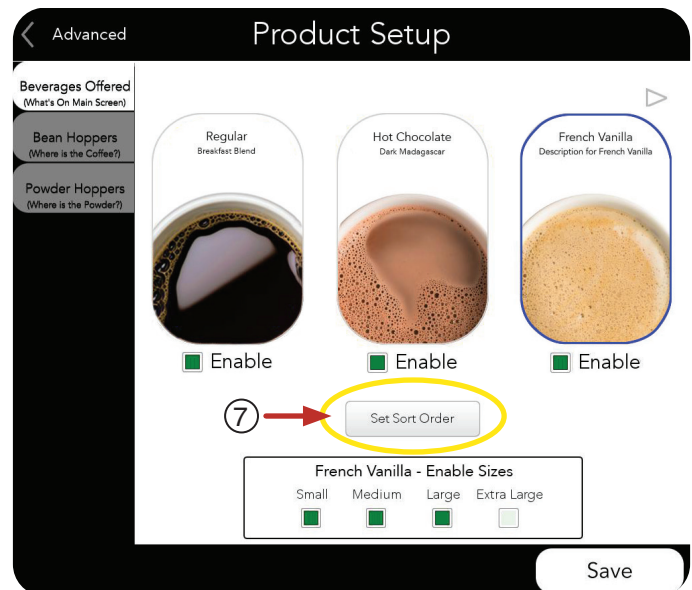
In the example Small, Medium and Large are **Enabled**.

**NOTE:** Complete steps 3 to 5 for each beverage you want to make available.

- Press **Save**.



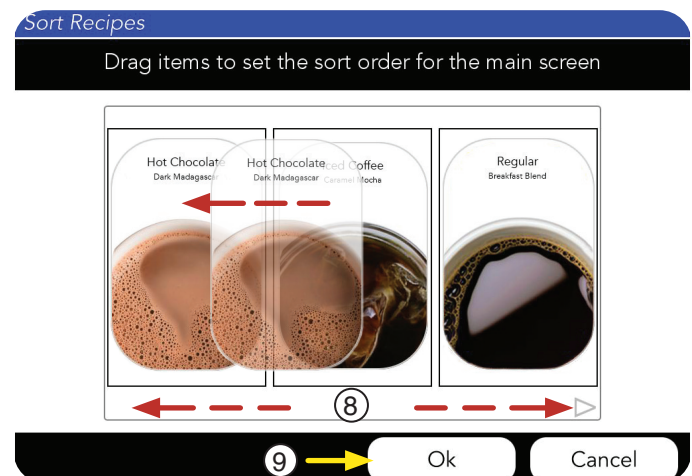
- You can organize the way the customer will view the coffees offered by pressing the **Set Sort Order** button.



- By swiping **side-to-side**, you can scroll through the entire set of recipes. Then, drag the icon chosen to the preferred position.

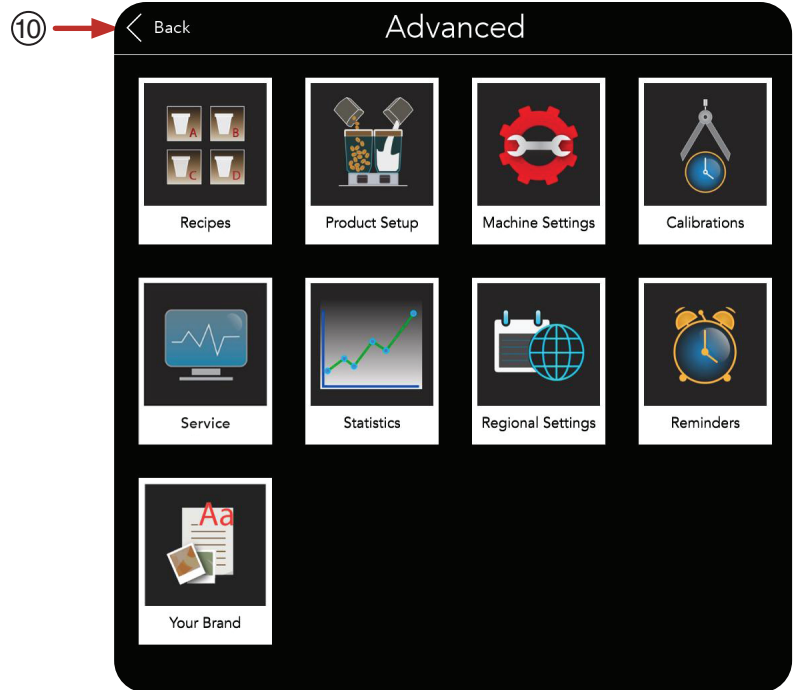
**NOTE:** This layout will be shown on the customer screen.

- Press **OK** when finished.



## PRODUCT AND RECIPE SETUP (Continued)

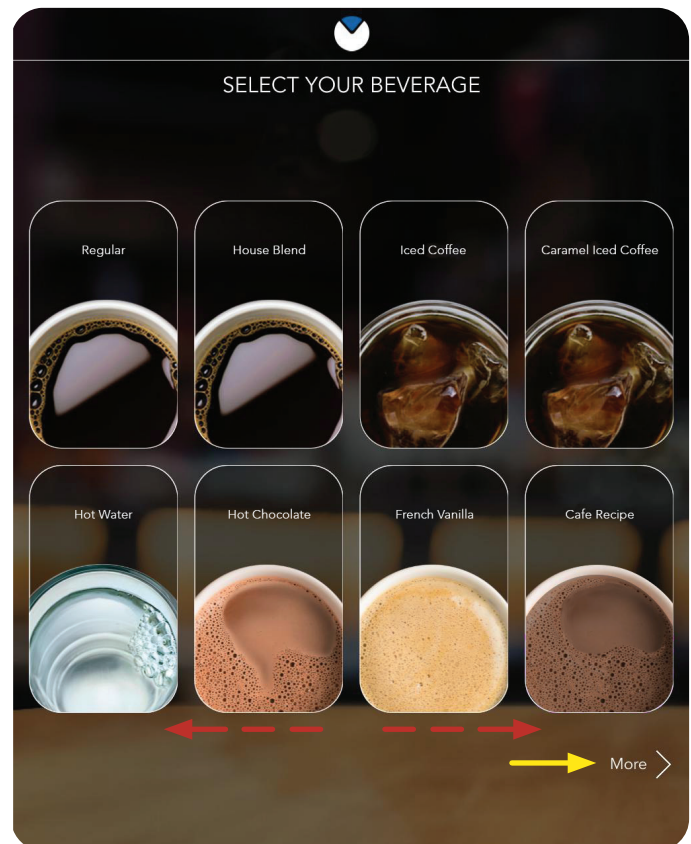
10. Select **Back** arrow.



After the machine updates, your front screen should show the products and variables you just created.

You are ready to serve.

**NOTE:** If you have more than eight Beverages set up, and you don't see all of them on the screen, either swipe **side-to-side by pressing the images**, or press the **More Arrow** on the bottom right corner to scroll through.



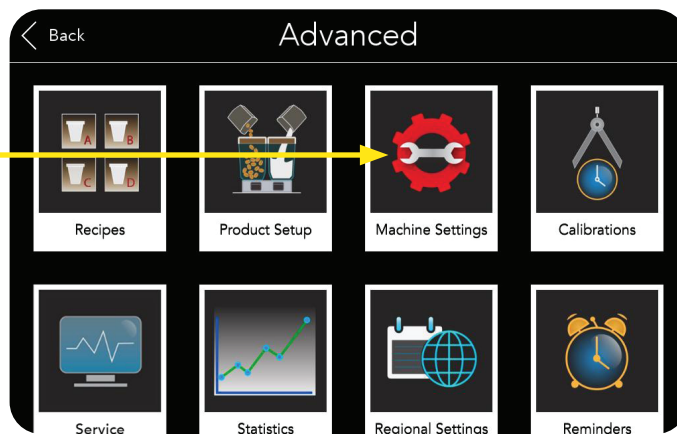
# MACHINE SETTINGS

## Making Changes in Machine Settings

1. Refer to page 5, steps 1 - 3, to access the **ADVANCED** menu screen.

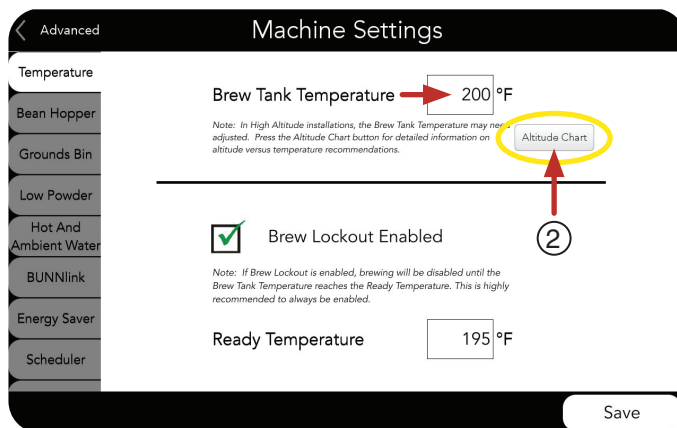
Then choose the **MACHINE SETTINGS** icon.

①



## Temperature

2. The brew tank temperature default is 200°F. If the temperature needs to be adjusted for high altitude, press the **Altitude Chart** button.



3. On the chart, find your current **Altitude**, then move to the right to find the suggested tank temperature setting.

The chart will scroll down for more altitude settings.

Press **OK** to return to the temperature screen.

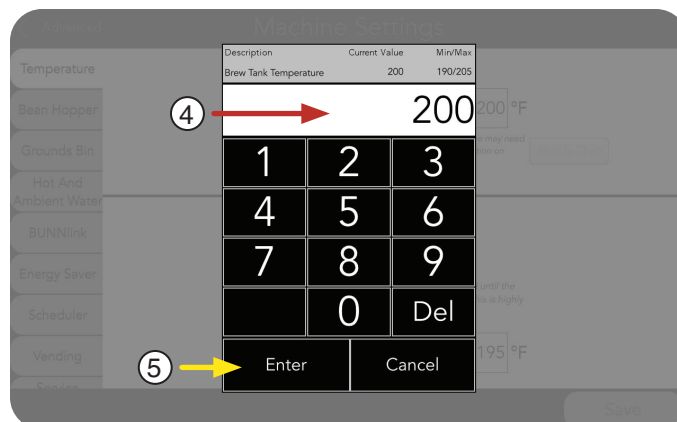
Altitude (Feet)	Boiling point of Water		Recommended water temperature	
	°F	°C	°F	°C
-1000	213.8	101.0	200	93.3
-500	212.9	100.5	200	93.3
0	212.0	100.0	200	93.3
500	211.1	99.5	200	93.3
1000	210.2	99.0	200	93.3
1500	209.3	98.5	200	93.3
2000	208.4	98.0	200	93.3
2500	207.4	97.4	200	93.3
3000	206.5	96.9	199	92.8
3500	205.6	96.4	198	92.2

③

Ok

4. Touch the **Temperature** box to edit the temperature setting.

5. Press **Enter** to accept.





## MACHINE SETTINGS (Continued)

- If the tank temperature falls below the ready temperature setting, brewing will be disabled until the ready temperature is reached.

Press the **Ready Temperature** box to alter the ready temperature.

- Press in the check box to remove the green check mark, and disable **Brew Lockout**. Coffee brewing can be performed regardless of tank temperature.
- If any changes are made to the **Temperature** screen, press **Save** to confirm.

### Bean Hoppers

- Hoppers have sensors which will indicate when beans are low. To disable bean hopper level monitoring, press the check box of any of the hoppers to remove green check mark.
- If any changes have been made, press **Save** to confirm.

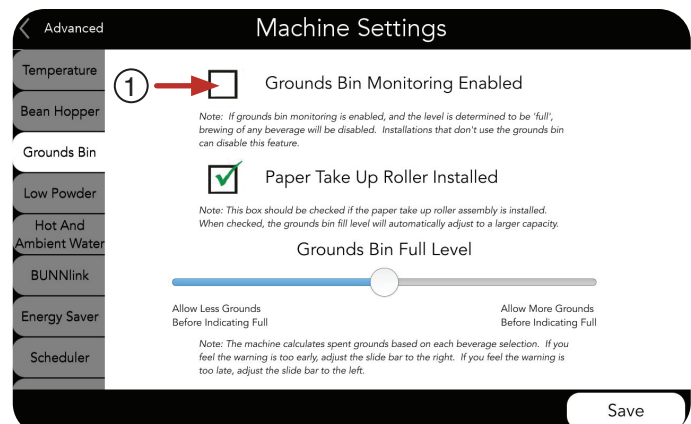
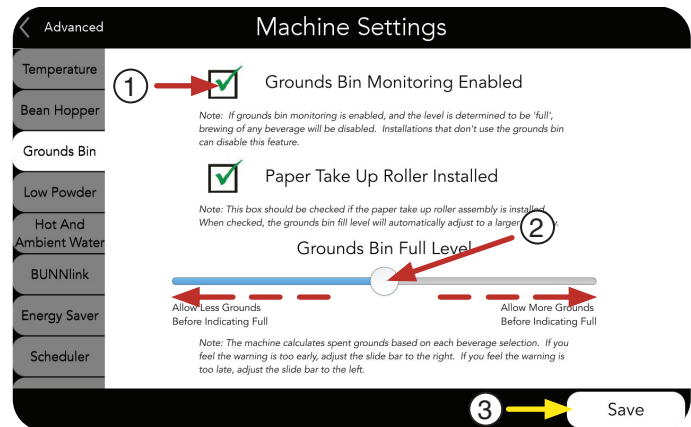
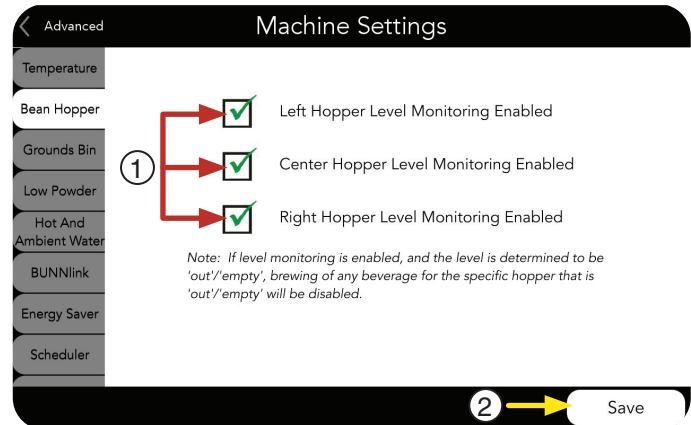
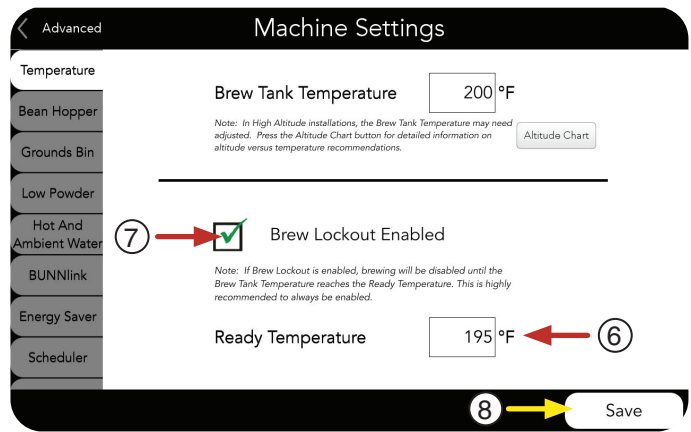
### Grounds Bin

- The grounds bin level is monitored by measuring the grinder on time. When the machine has determined that enough coffee has been used, a grounds bin full message will be displayed.
- If the grounds bucket is too full, sliding the button to the left will reduce the amount of grounds in the bucket before indicating full. If there is extra room in the bucket at the full signal, sliding the button to the right will allow more grounds before indicating full.
- If any changes to the screen have been made, press **Save** to confirm.

The grounds bin can be removed for “**through the counter**” grounds disposal. In this mode, the grounds bin detection must be disabled to allow brewing.

- Press the check box next to “**Grounds Bin Monitoring Enabled**” to remove the green check mark, and disable grounds bin monitoring.

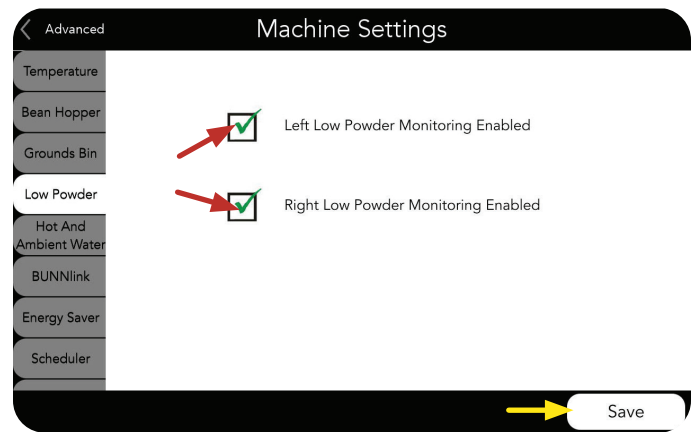
**NOTE:** “**Paper Take Up Roller Installed**” should remain “checked” unless your machine has a *Tractor Drive*.



## MACHINE SETTINGS (Continued)

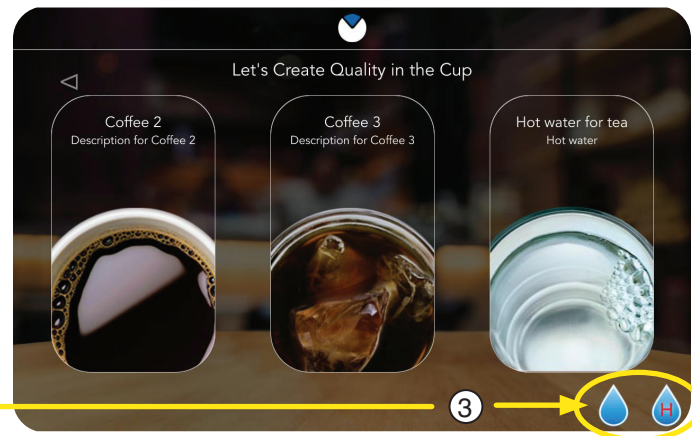
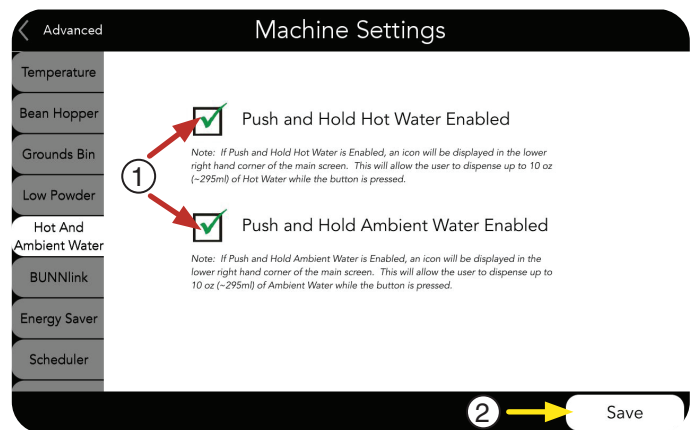
### Low Powder

1. Hoppers have sensors which will indicate when powder is low. To disable powder hopper level monitoring, press in the check box for either or both hoppers to remove green check mark.
2. If any changes have been made, press **Save** to confirm.



### Hot and Ambient Water

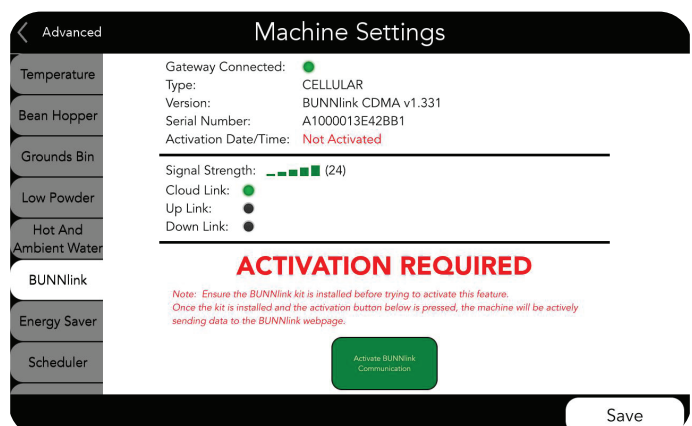
1. With the check boxes enabled for **Hot and Ambient Water**, icons will be displayed on the lower right of the main screen for push and hold dispensing. Either **Hot or Ambient Water** dispensing can be disabled by pressing the check box to remove the green check mark and disable. *This will also remove the corresponding icon from the main screen.*
2. If any changes to the screen have been made, press **Save** to confirm.
3. Once enabled, the blue droplet (**Ambient**) and (**Red H**) droplet (**Hot**) will be displayed on the main screen.



### BUNNlink®

If BUNNlink hardware has been installed in the machine, this screen will indicate that it is active, and provide other data. There is no editable information on this screen.

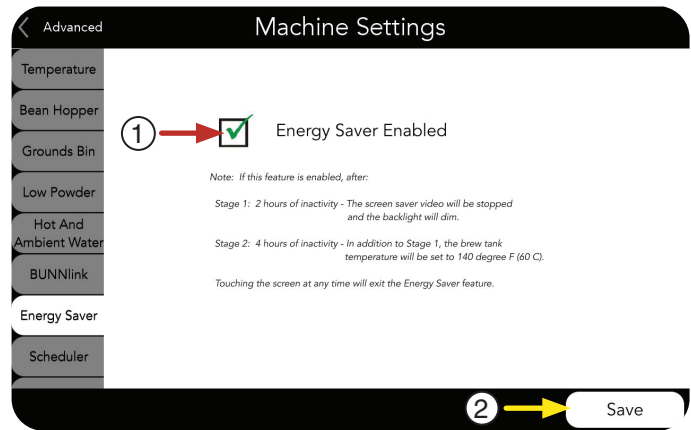
**NOTE:** BUNNlink has to be **Enabled at Setup** after it is installed.



## MACHINE SETTINGS (Continued)

### Energy Saver

1. Touching the check box will add the green arrow and enable the **Energy Saver** feature. If the check box is enabled, the machine will operate in an energy saver mode. After two hours of inactivity, the screen saver video will be stopped, and the backlight will dim. After four hours of inactivity, the brew tank temperature setting will drop to 140°F.
2. Touching the main screen at any time will exit the **Energy Saver** feature. If any changes to the screen have been made, press **Save** to confirm.

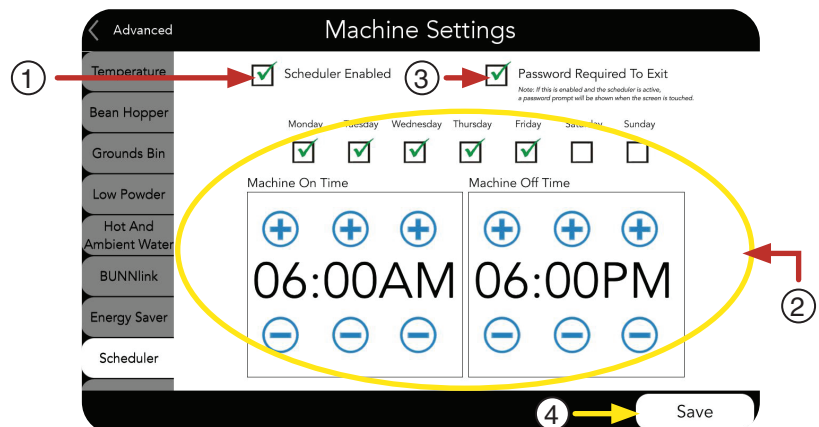
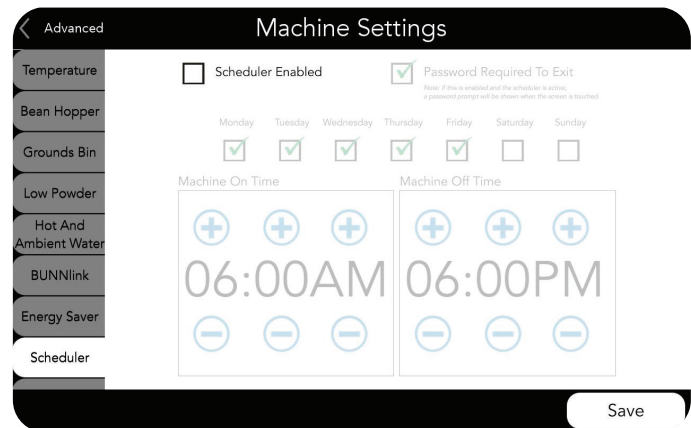


### Scheduler

1. When **Scheduler** is enabled, the on/off, times/days of the week can be set to allow vending (brewing/dispensing). This can be used in conjunction with **Energy Saver**.
2. Example: the machine is set to allow use between 6:00 AM through 6:00 PM on Monday through Friday.

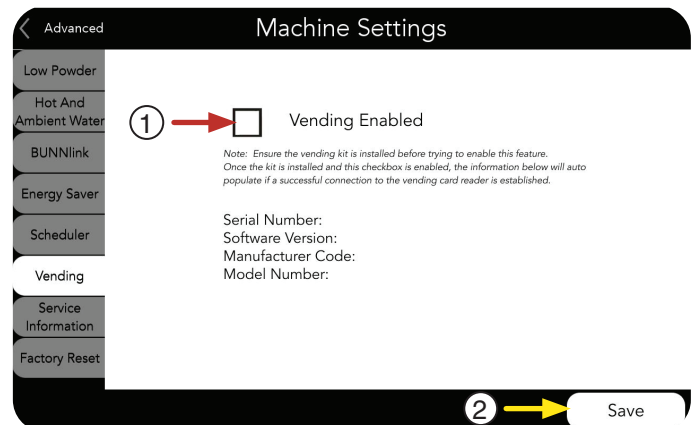
**NOTE:** When not enabled, heater is turned off and machine will not dispense.

3. The **Password Required To Exit** checkbox means that a password (number) must be entered to disable the scheduler.
4. Press **Save** to confirm.



### Vending

1. If the cashless vending kit has been installed, press the box to enable the **Vending** mode. If the information shown is populated, Serial Number:, Software Version:, etc, then a successful connection to the vending card reader has been established.
2. If any changes to the screen have been made, press **Save** to confirm.



## EXPORTING DATA USING USB

### Service Information

1. In the event service may be required, information for contacting the appropriate service provider may be entered on this screen for ready access.
2. If any changes to the screen have been made, press **Save** to confirm.

The screenshot shows the 'Machine Settings' screen with the 'Service Information' tab selected. The left sidebar contains options: Temperature, Bean Hopper, Grounds Bin, Low Powder, Hot And Ambient Water, BUNNlink, Energy Saver, Scheduler, Vending, Service Information (selected), and Factory Reset. The main area contains contact information fields: Contact Name, Company, Location, Phone Number, Asset Tag Number, and Serial Number (B2C0000000). Below these is an 'Install Date' field with a calendar icon and the text '[Select Date]'. A calendar for June 2018 is displayed, showing dates from 1 to 31. At the bottom right, there is a 'Save' button with a yellow arrow pointing to it and the number '2' next to it.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
1	2	3	4	5	6	7

### Factory Reset

Pressing the red button will cause stored values to be restored to the default setting the machine had at the last software download.

**Caution! This will remove custom setting and images, and can NOT be undone without reloading!**

A warning screen will appear for a second opportunity to confirm that the **Factory Reset** should proceed.

The screenshot shows the 'Machine Settings' screen with the 'Factory Reset' tab selected. The left sidebar contains options: Low Powder, Hot And Ambient Water, BUNNlink, Energy Saver, Scheduler, Vending, Service Information, and Factory Reset (selected). The main area features a large red button labeled 'Reset to Factory Defaults'. Below the button is a note: 'Note: A Factory Reset will remove any custom settings and images. This operation can not be undone!'. At the bottom right, there is a 'Save' button.

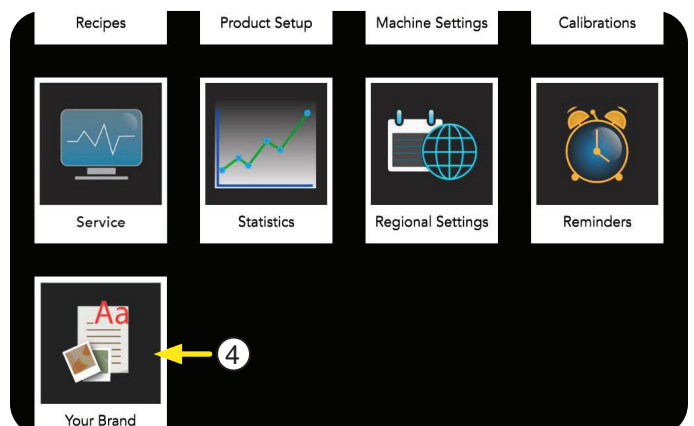
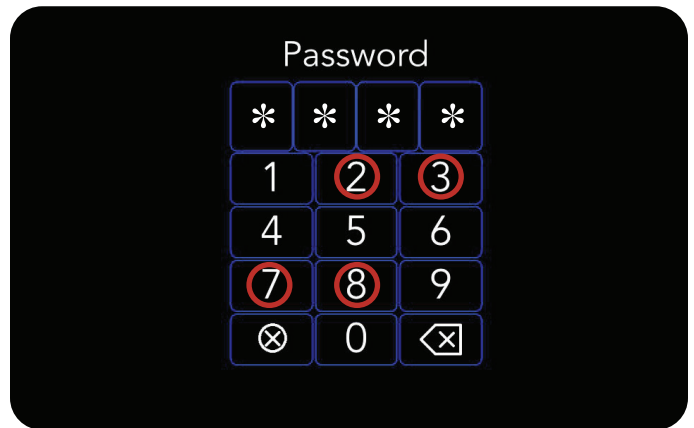
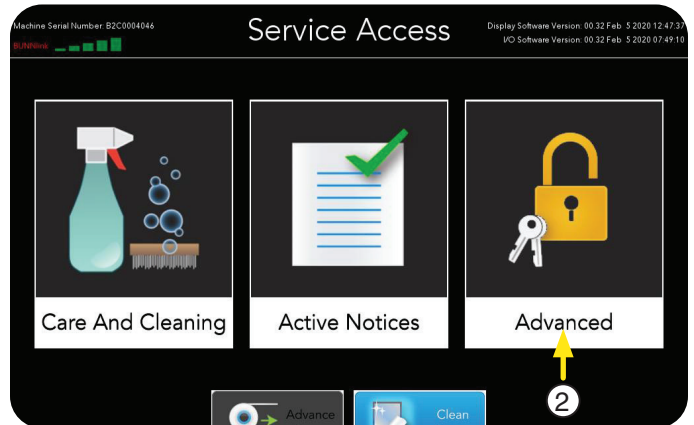
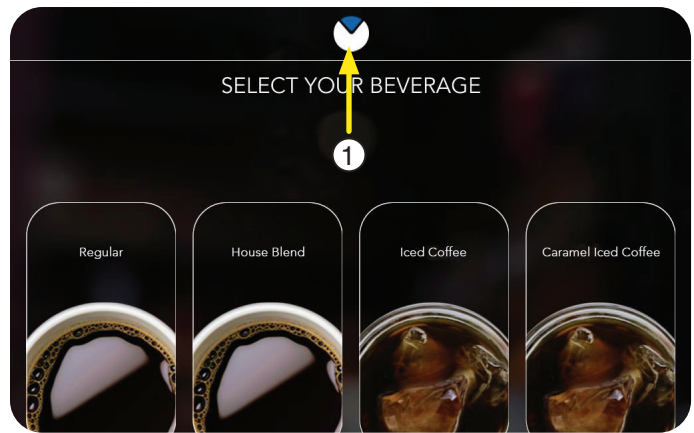
The screenshot shows a 'Factory Reset' warning screen. The title bar is red and says 'Factory Reset'. The main text reads: 'Warning - Factory settings will be restored and all custom settings will be lost. A reboot will be required to complete the process. During this process the screen will go black/blank for several minutes. DO NOT SHUT OFF THE MACHINE DURING THIS TIME! Continue?'. At the bottom, there are two buttons: 'Yes' and 'No'.

## EXPORTING DATA USING USB (Continued)

### Setup of Multiple Machines

Once a machine is setup, you can export all of the **Recipes**, or all of the **Settings** and **Recipes**, to a USB flashdrive, and then copy this information to other machines. (if they are to be setup the same way).

1. Press and hold the **BUNN** Logo Icon for three (3) seconds to access the **SERVICE ACCESS** screen.
2. At the **SERVICE ACCESS** screen, select the **Advanced** button.
3. At the **PASSWORD** screen, enter **2738**.
4. Next, At the **ADVANCED** service screen select the **YOUR BRAND** icon.



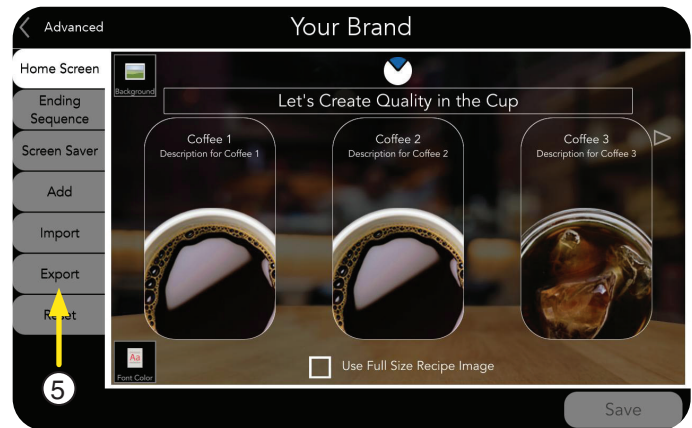
continued >



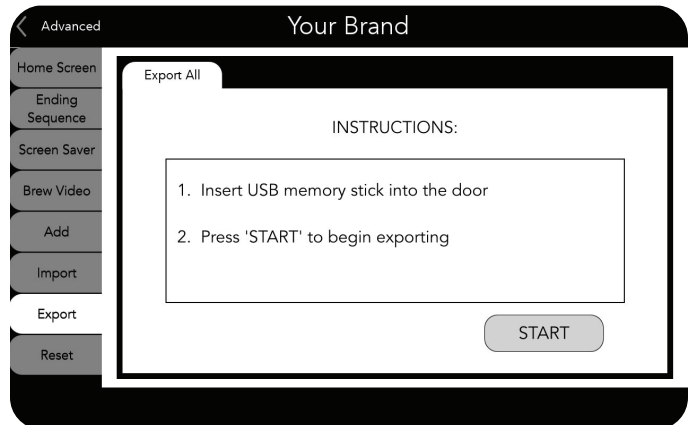
## EXPORTING DATA USING USB (Continued)

### Setup of Multiple Machines (continued)

- At the **YOUR BRAND** screen select the **EXPORT** tab.



- Next, the user is prompted to insert the USB stick.



- Open door.

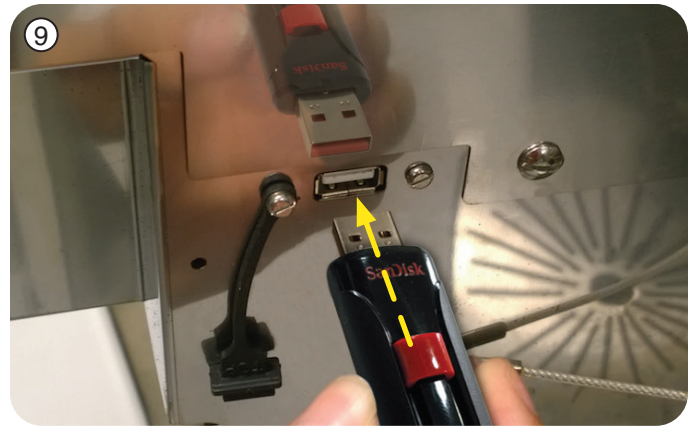


- Look for the rubber cover on the back of the door, and remove it.

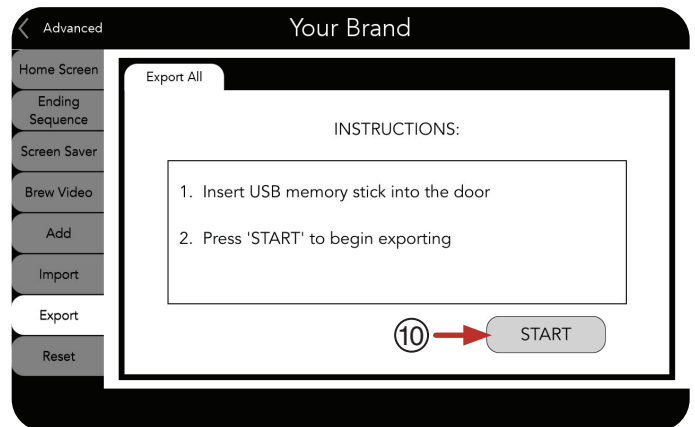


## EXPORTING DATA USING USB (Continued)

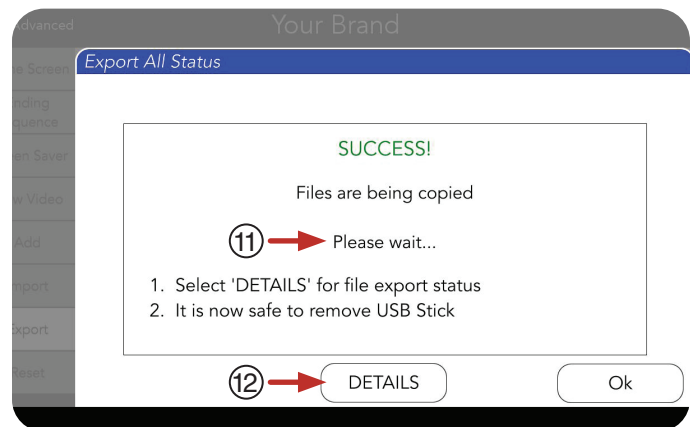
9. Insert the USB stick into the port.



10. Now that the USB stick is inserted, press **Start**.



11. A confirmation screen will appear showing the progress of the export.

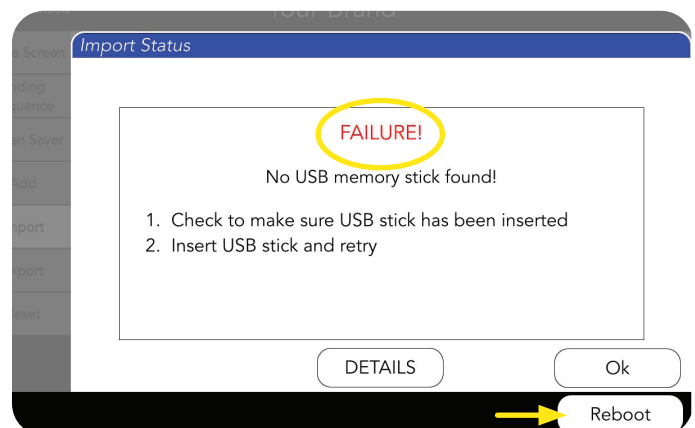


12. For more information about the status of the export, press the **Details** button.

**NOTE:** If the screen says FAILURE!, no USB memory stick found! Then press the **Reboot** button to **Power Cycle** the machine.

The USB should be recognized after machine is fully powered up.

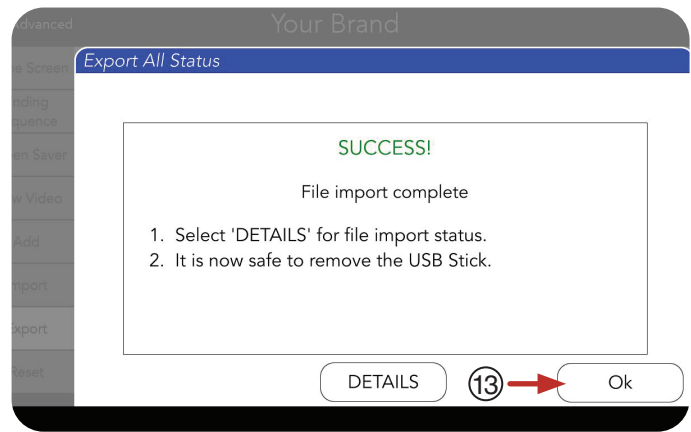
Refer back to step 11 for confirmation and details information.



## IMPORTING DATA USING USB (Continued)

- When the export is completed, the **OK** button can be selected and the USB stick can be safely removed.

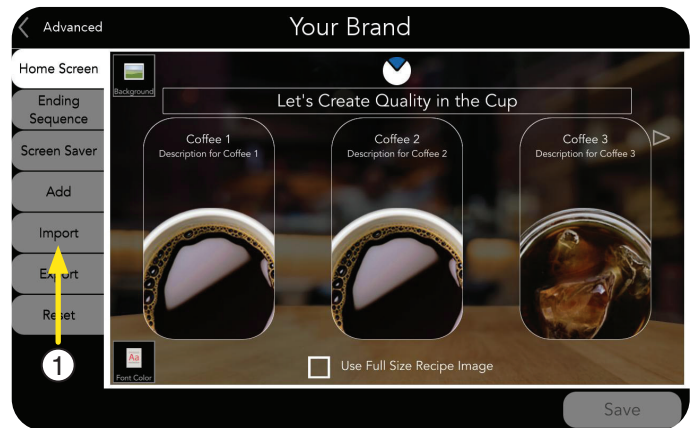
*You are now ready to import the settings onto another machine if preferred.*



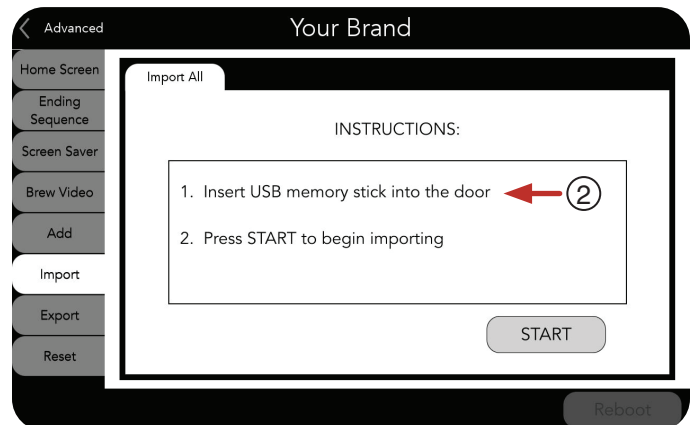
## IMPORTING DATA USING USB

### Copying Settings from Machine to Machine

- If you have a USB stick with a copy of all the settings and recipes from one machine, and you want to copy this information to another machine; repeat the process from page 36 in steps 1 - 4, from the section “**Setup of Multiple Machines**”. Then, at the **YOUR BRAND** screen on the unit you are moving the settings to, select the **IMPORT** tab.



- The user is prompted to insert the USB stick.



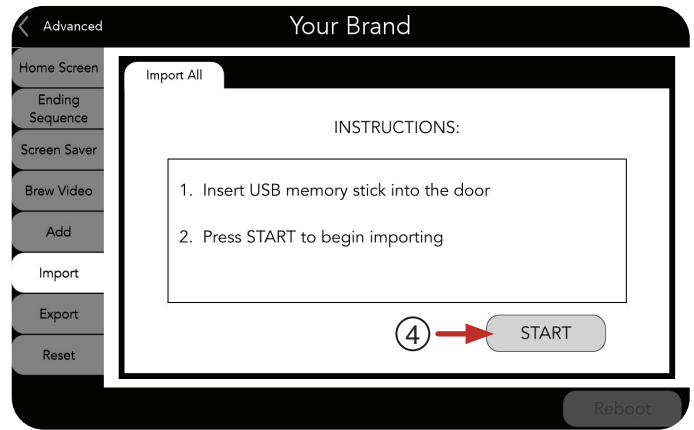
- Insert the USB stick.

**NOTE:** The USB port is located on the inside of the door. Look for the rubber cover on the back of the door, and remove it.



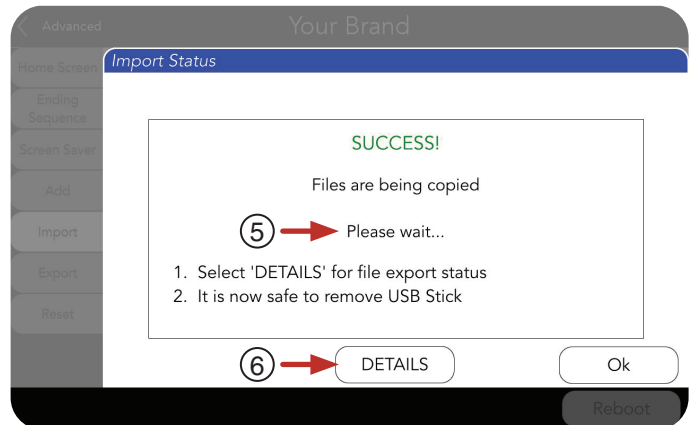
## IMPORTING DATA USING USB (Continued)

- Now that the USB stick is inserted, press **Start**.



- A confirmation screen will appear showing the progress of the import.

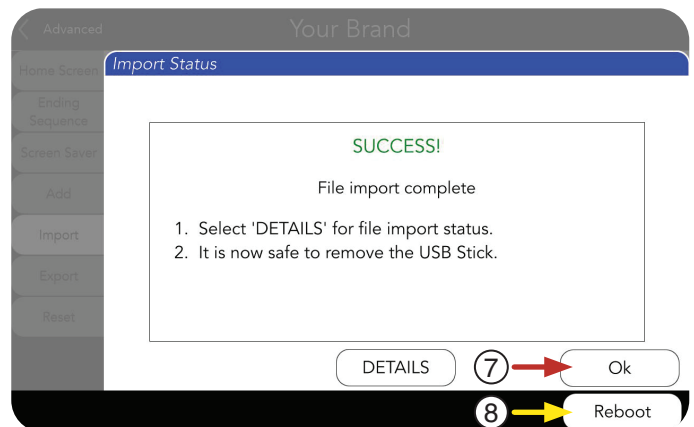
- For more information about the status of the import, press the **Details** button.



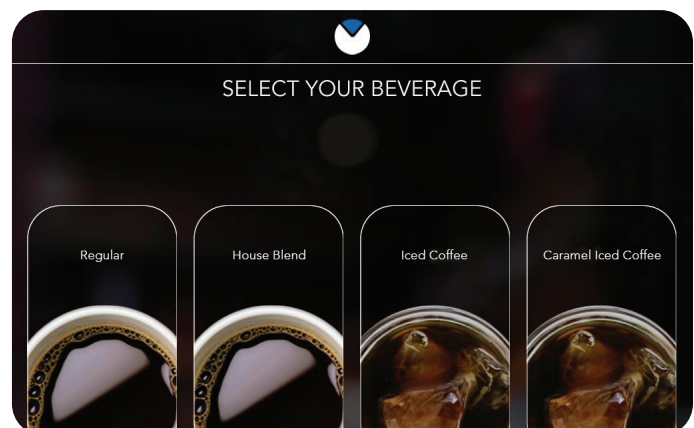
- When the import is completed, the **OK** button can be selected and the USB stick can be safely removed.

- Next, the **Reboot** button needs to be selected to complete the import. This will restart the machine's operating system.

**NOTE: DO NOT** power down during the **Reboot**.



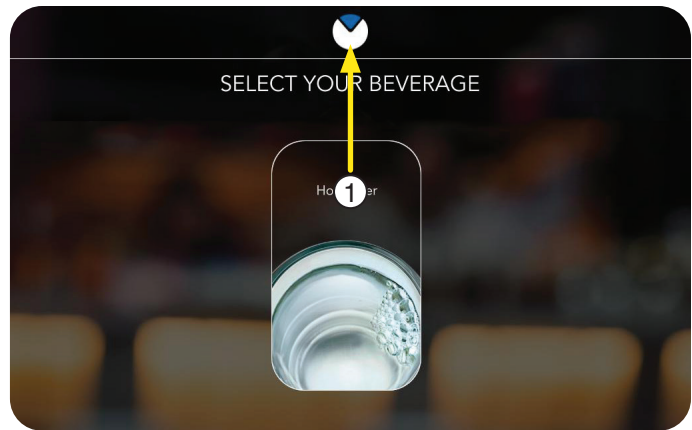
The **Importing Data** steps are complete. The imported settings and recipes should be available for use.



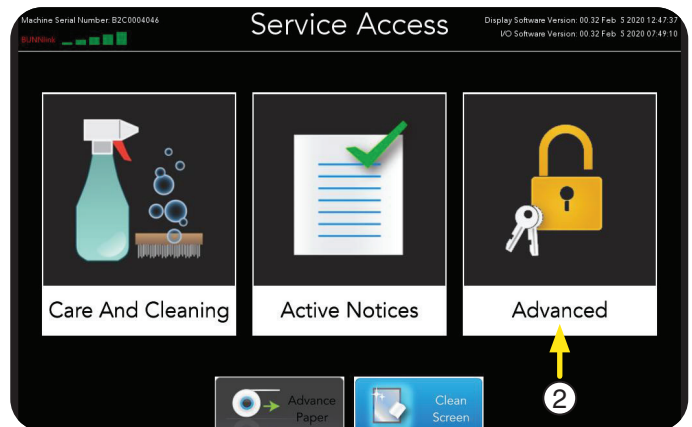
## IMPORTING DATA USING USB (Continued)

### Adding to Your Brand

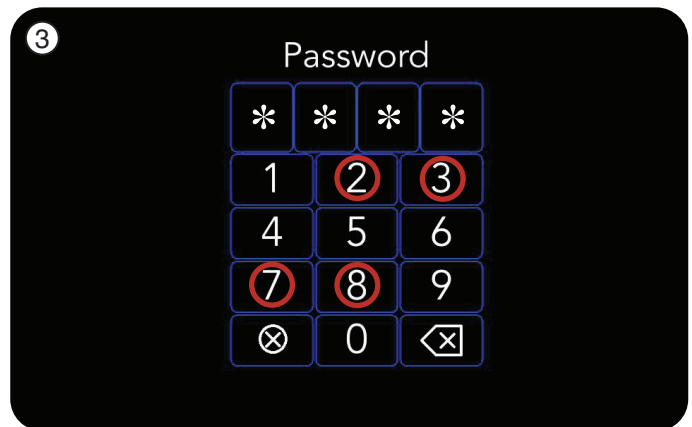
1. Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



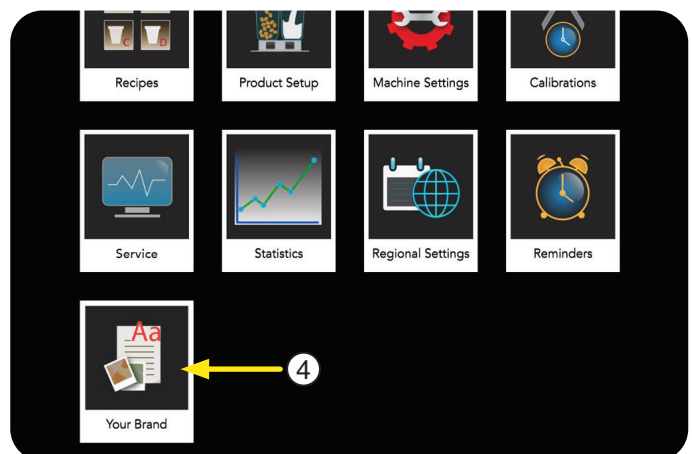
2. Select the **ADVANCED** icon.



3. Next, enter the pass code **2738**.



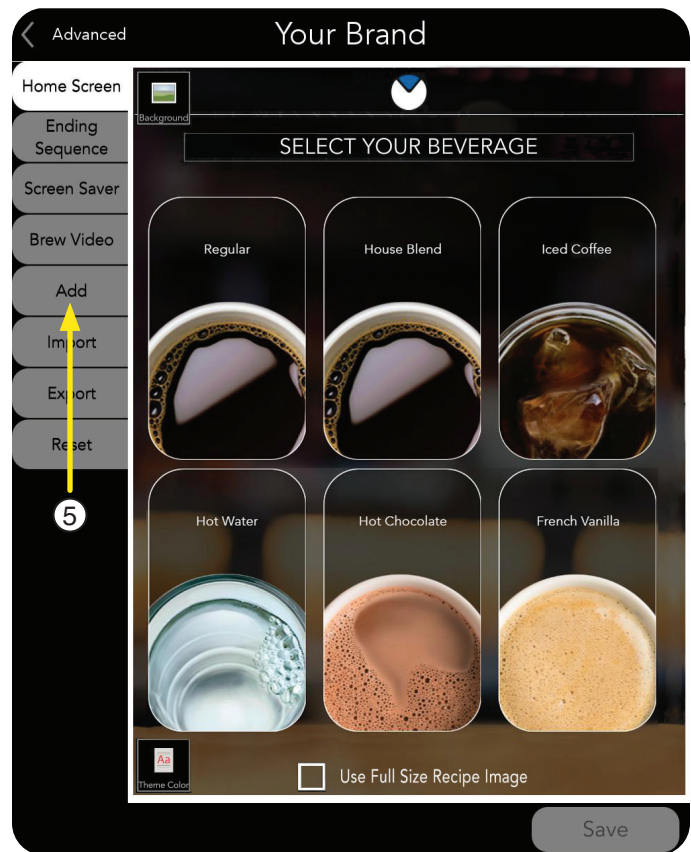
4. Touch the **YOUR BRAND** icon.





## IMPORTING DATA USING USB (Continued)

5. Select the **ADD** tab.



The **YOUR BRAND** screen will help you navigate to the customizable areas of the machine.

### Customizable Areas Include:

Background Images	Product Images
Recipe Images	Brew Videos
Screensaver Videos	Ending Sequence Banner
Branding Logos	Training Material

In addition to images and videos, sections have options within each branding opportunity, like changing font color, editing text, enabling/disabling videos, etc.

**NOTE:** The **ADD** tab should be used by people approved to make changes since your customers will see the changes.

**NOTE:** This is the 1st step to loading graphics onto a single machine. If you want to setup multiple machines, see page 39 for **Copying Settings from Machine to Machine**.

6. For this example, we selected the **"Recipe Images"** button.



## IMPORTING DATA USING USB (Continued)

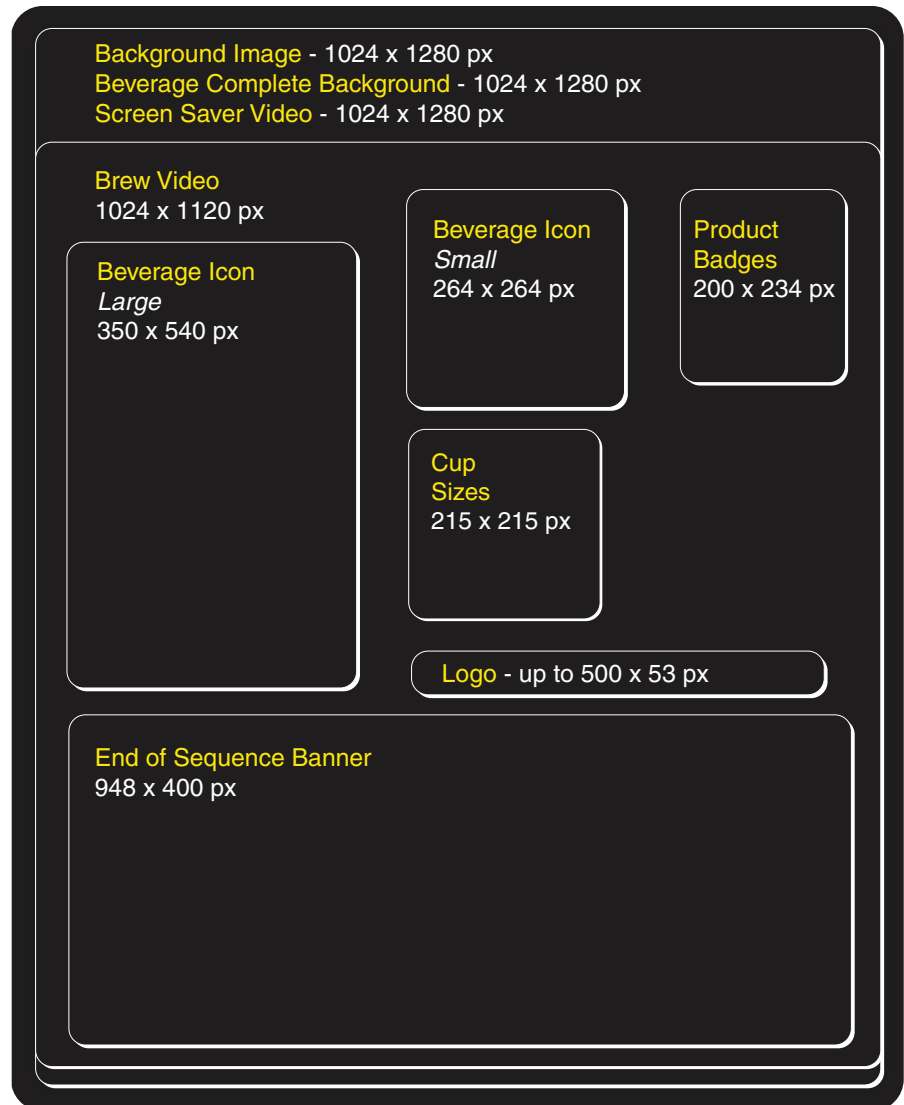
**NOTE:** Here is a list of standards to use in these customizable areas (for compatibility with the software):

### General Specifications

- Images - .png or .jpg files saved in RGB mode.
- Videos - .mp4 files (no sound)

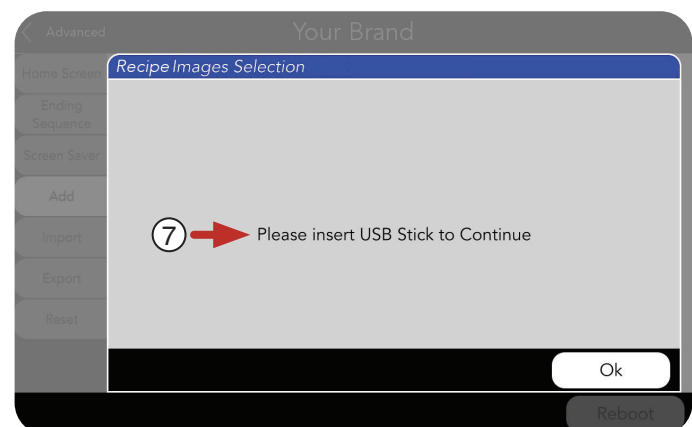
All should use clear naming structures **without** these keyboard symbols: /, ;, \*, ?, ", <, >, |.

### Image and Video sizes:



7. A screen will prompt you to insert the USB stick.

**NOTE:** The BUNN default USB stick is part number 64165.0000.

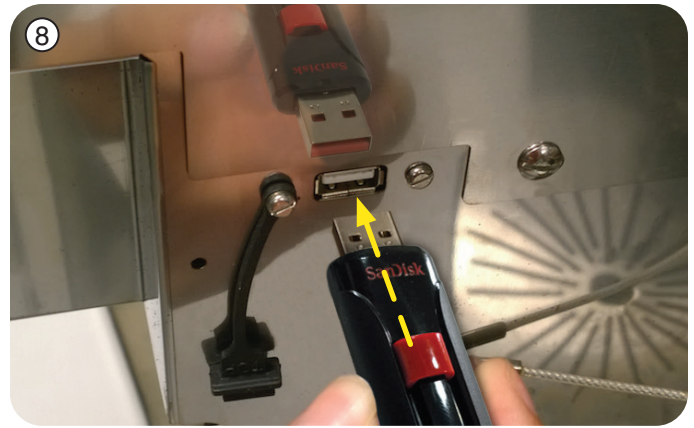


## IMPORTING DATA USING USB (Continued)

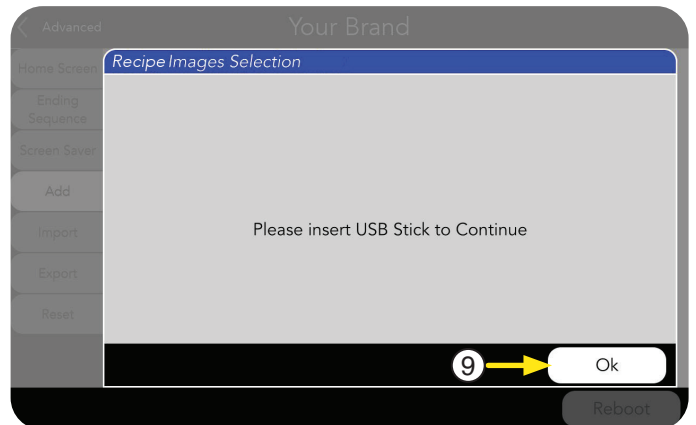
8. Insert the USB stick.

**NOTE:** The USB port is located on the inside of the door. Look for the rubber cover on the back of the door, and remove it.

**CAUTION:** Do not close door until step 18 is completed.

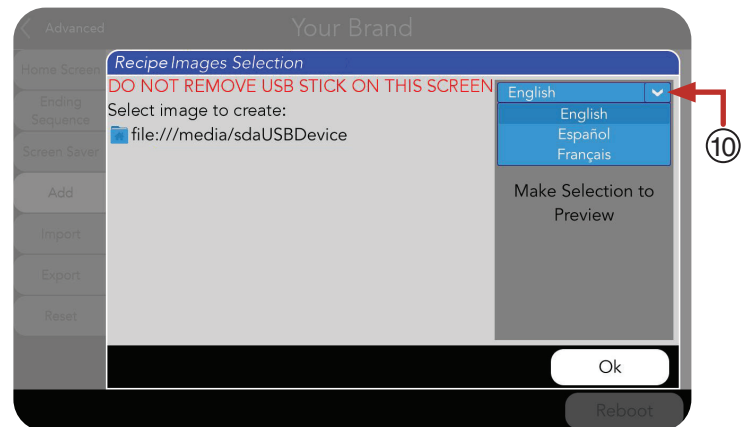


9. Select **OK** to continue.

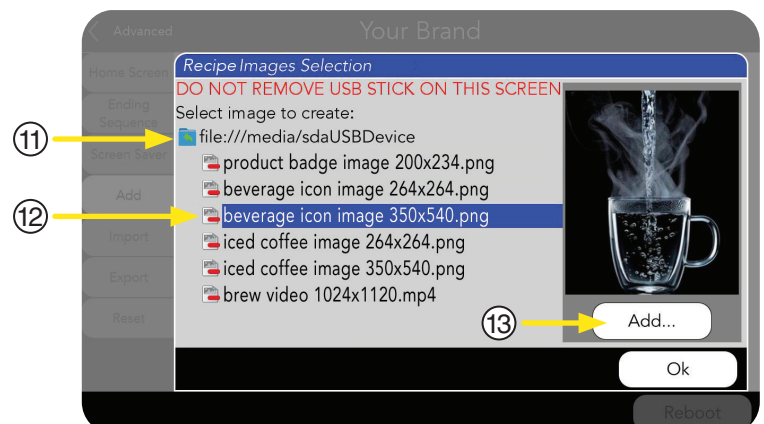


10. Once the USB is detected, the file browser screen will appear. **(Do not press OK yet).**

Select which **language** the files should be imported into (where applicable) by pressing the arrow on the **drop down menu**.



11. Select the folder location (source).
12. Contents in the folder should appear, showing either more folders or individual files. Press the name of the chosen file. A **preview** will appear.
13. If the file is correct, press **Add**.

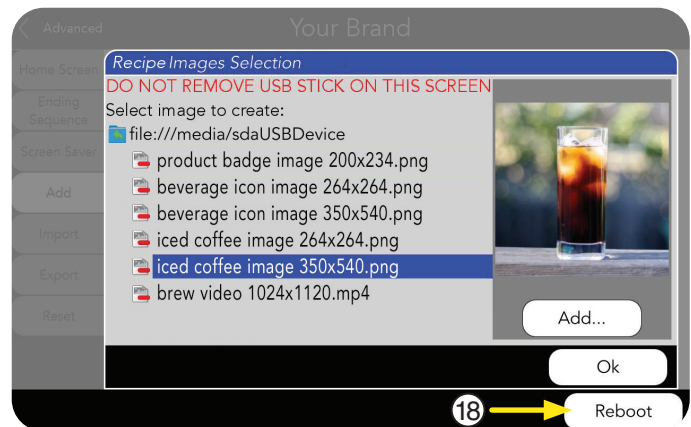


**TIP:** Including dimensions of files in descriptions can make choosing the correct file easier.

## IMPORTING DATA USING USB (Continued)

14. The SUCCESS screen will appear when a file finishes importing.
15. When the import is completed, select the **OK** button.
16. For more information about the status and history of the imports, press the **Details** button.
17. If needed, repeat steps 11 thru 15 to add more files. When the files are done importing, press **OK**.
18. If you are done adding files, the USB stick can be safely removed, and the **Reboot** button should be pressed.

**NOTE:** The **Reboot** button will restart the machine's operating system.



## Accessing Imported Images and Videos

Follow steps on page 41 to access the **Your Brand** screen.

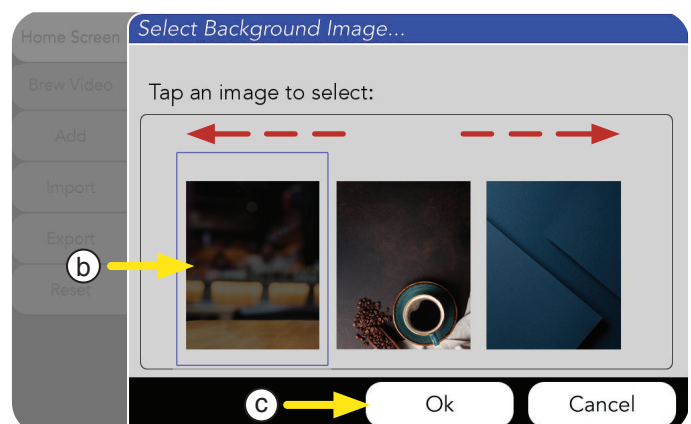
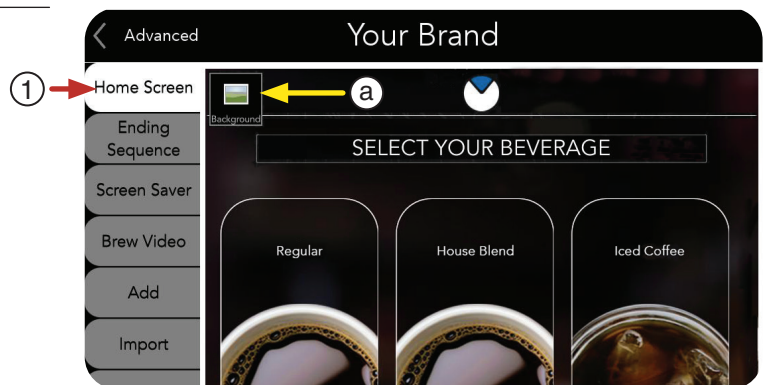
### Home Screen Tab

1. Select **Home Screen** tab to change the area you want to customize.

### Options Available:

#### ► BACKGROUND IMAGE

- a. Select **Background Images** icon.
- b. Scroll side-to-side to view image library. Then click selected image.
- c. Select **OK**.

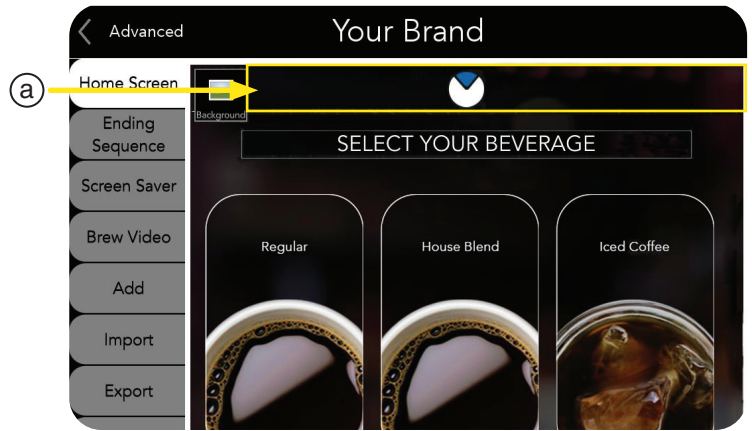


## IMPORTING DATA USING USB (Continued)

### ► CHANGE LOGO

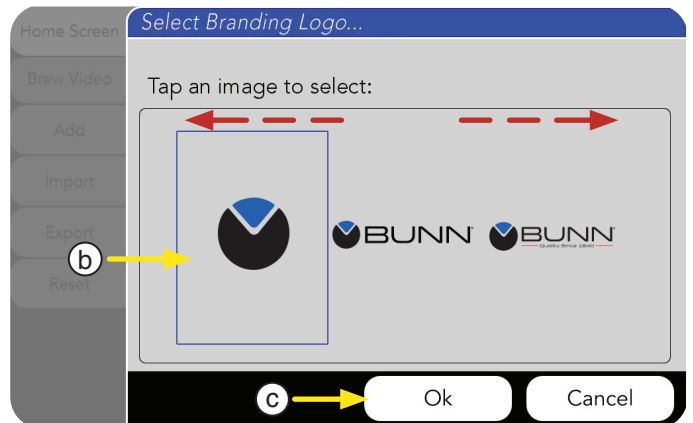
- Select **LOGO** field.

**NOTE:** Logo size should be up to 500 x 53 pixels.



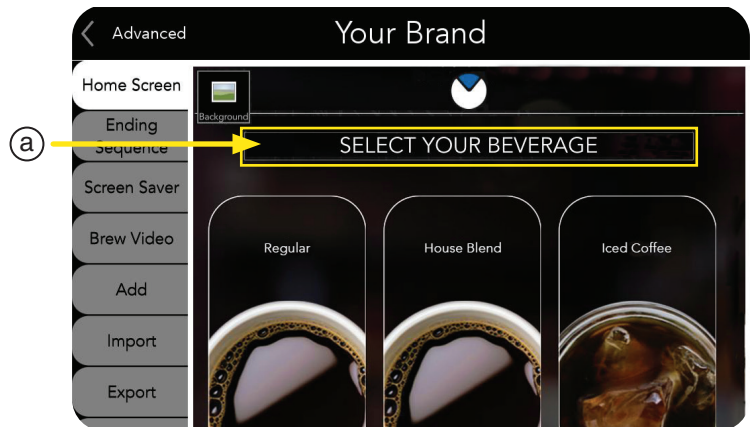
- Scroll **side-to-side** to view image library. Then click selected image.

- Select **OK**.

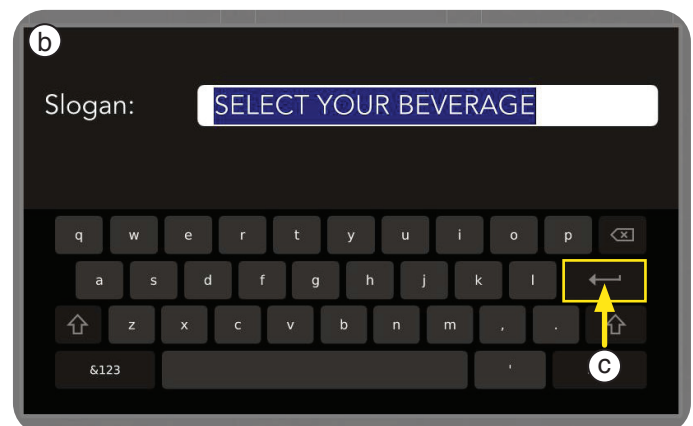


### ► THEME TITLE

- Select **Theme Title** field.



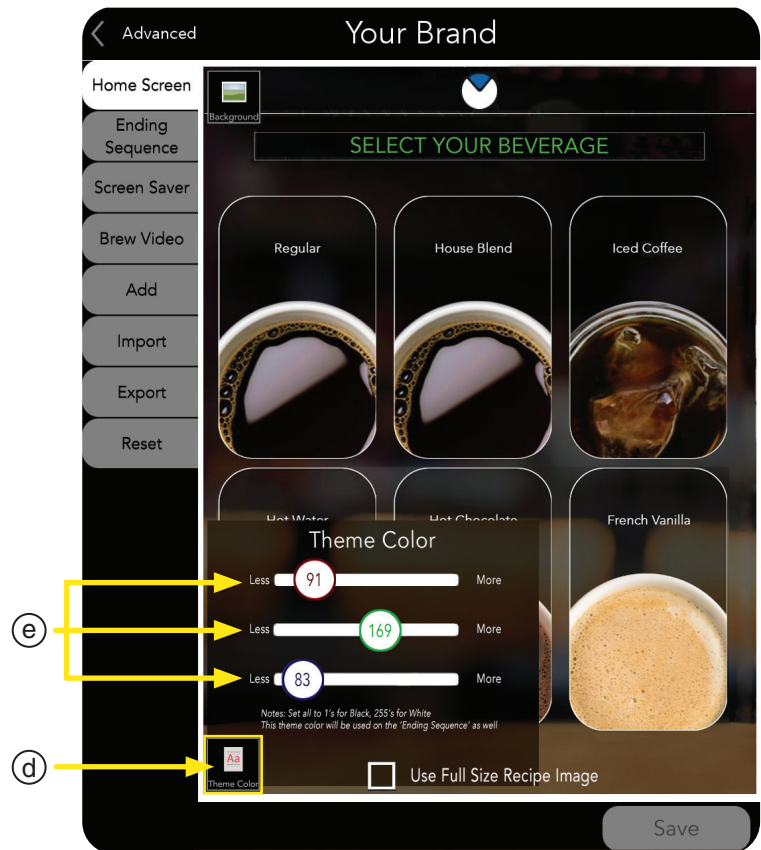
- The **Input Screen** will open to edit theme.
- Press the **Return** key to complete.





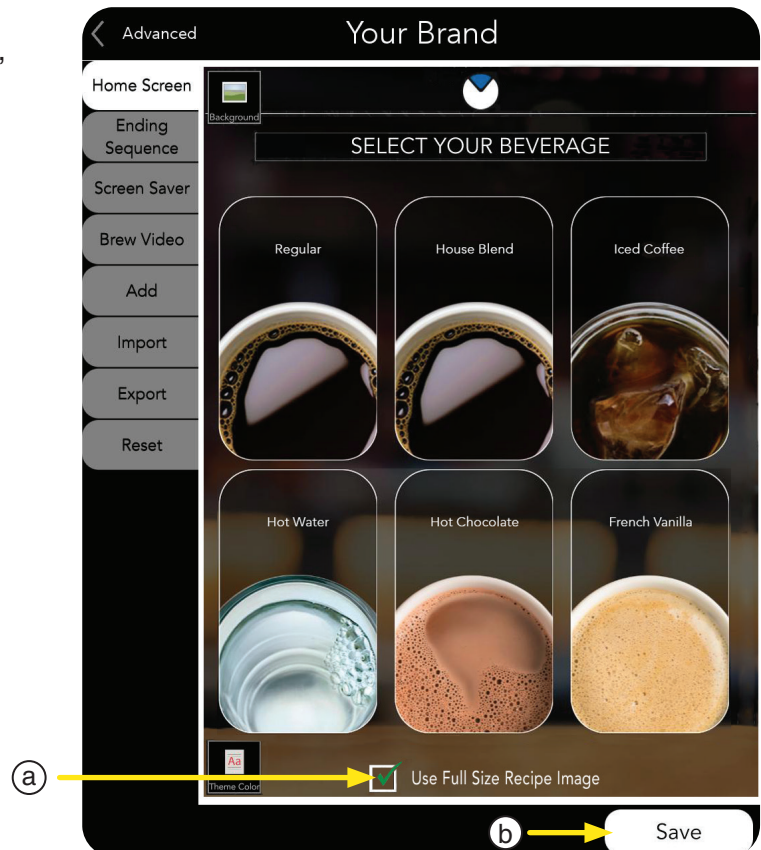
## IMPORTING DATA USING USB (Continued)

- d. The **Theme Color** button will open a color slider to change the color of the **Theme Title**.
- e. Move the three sliders (Circles) to create the preferred color.



### ► RECIPE IMAGE SIZE

- a. Check the **"Use Full Size Recipe Image"** box, if you want the **Large** image (350 x 540 px) as shown in this example.
- b. Click **Save**.



## IMPORTING DATA USING USB (Continued)

### Ending Sequence Tab

1. Select **Ending Sequence** tab.
2. Check the box to enable the **"Show Ending Sequence"**.

#### Options Available:

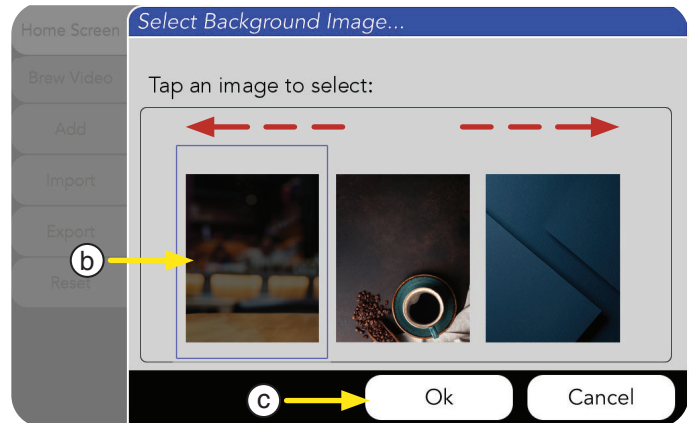
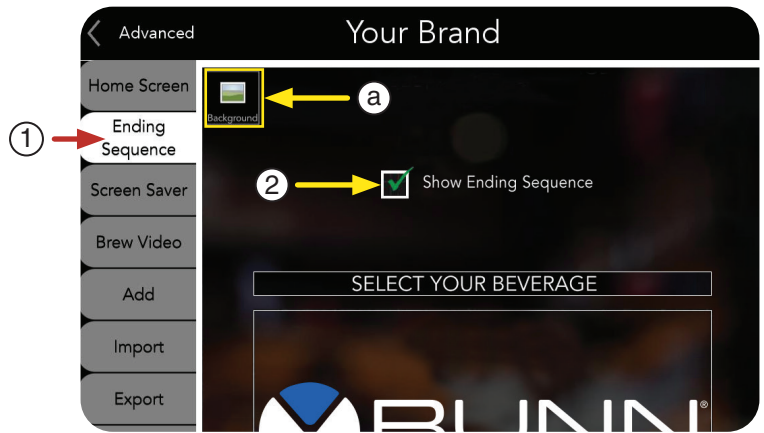
##### ► CHANGING BACKGROUND

- a. Select **Background** icon.

**NOTE:** Background Image size should be 1024 x 1280 pixels.

- b. Scroll **side-to-side** to view image library. Then click selected image.

- c. Select **OK**.



##### ► END OF SEQUENCE BANNER

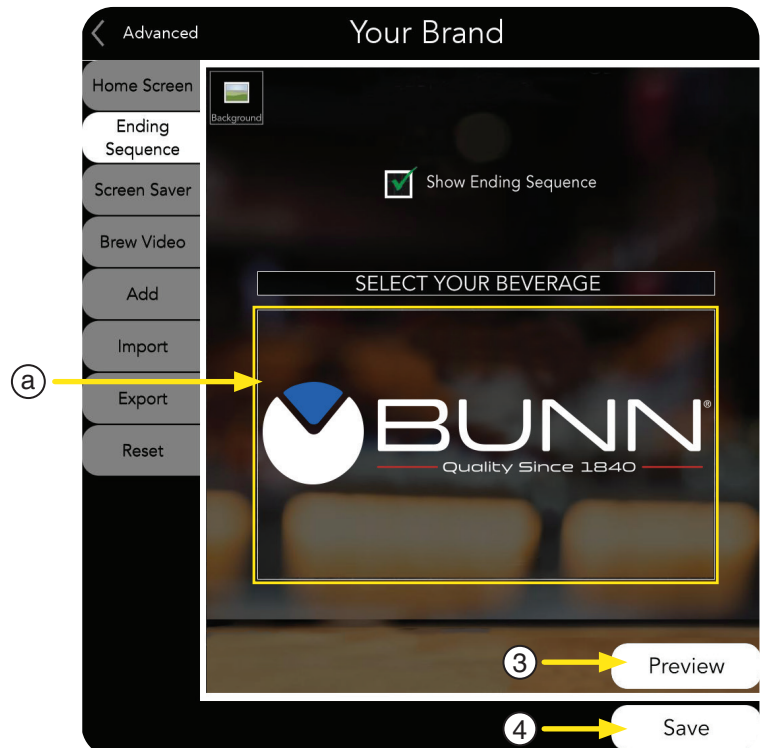
- a. Select **End of Sequence** field.

**NOTE:** End of Sequence Banner size should be 948 x 400 pixels.

- b. Selection Screen will open. Scroll **side-to-side** to view image library. Then click selected image.

- c. Press **OK**.

3. The **Preview** button can be selected after any edits to view changes.
4. Select **SAVE** when edits are complete.



## IMPORTING DATA USING USB (Continued)

### Screen Saver Tab

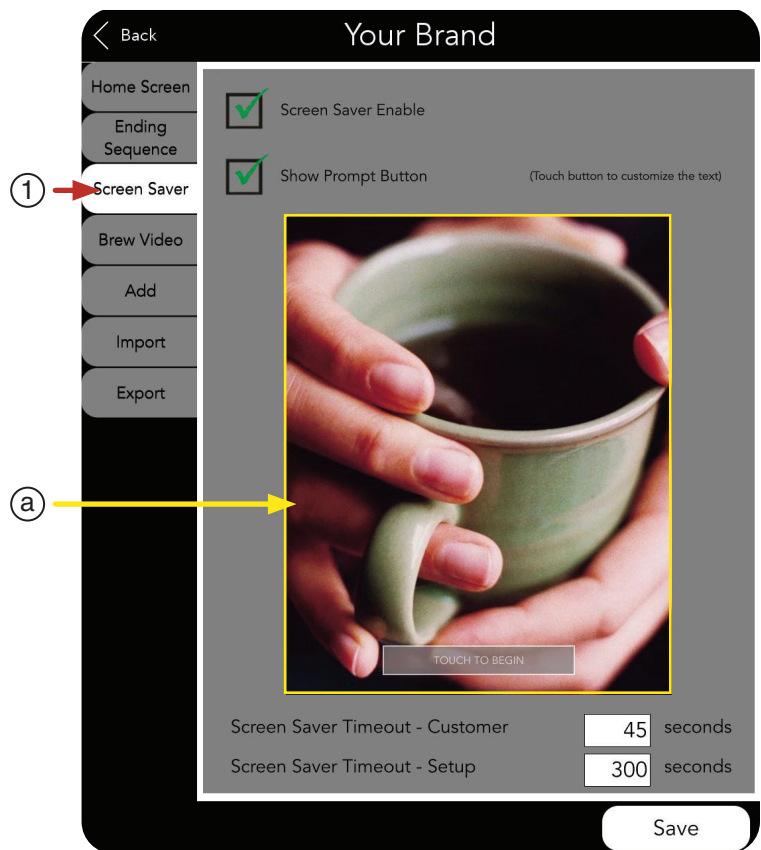
1. Select **Screen Saver** tab.

#### Options Available:

##### ► CHANGING SCREENSAVER IMAGE

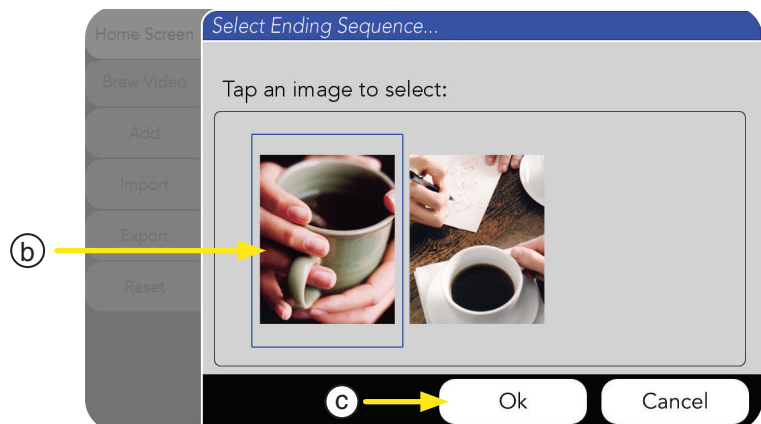
- a. Select **Screen Saver** image.

**NOTE:** Screen Saver size should be 1024 x 1280 pixels.



- b. A selection screen will open. If there are more images available than shown, scroll **side-to-side** to view library. Then click selected image.

- c. Press **OK**.

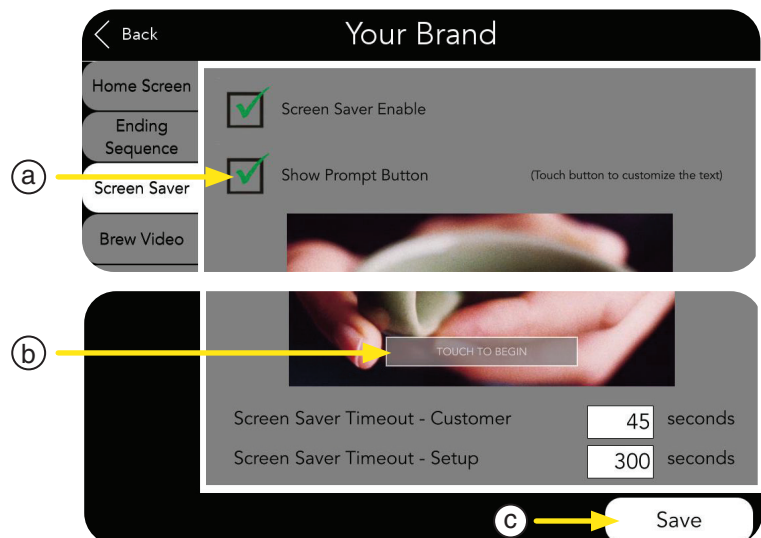


##### ► SHOW PROMPT BUTTON

- a. Select **Show Prompt Button** box.

- b. Select **Prompt Button** to edit text.

- c. Select **Save**.



## IMPORTING DATA USING USB (Continued)

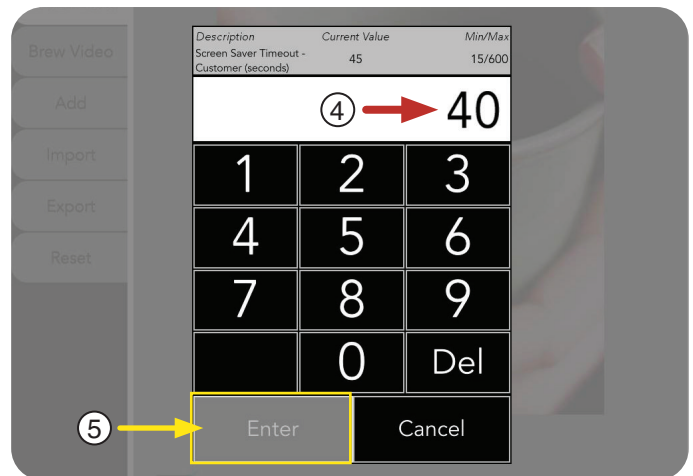
2. Check **Screen Saver Enable** box.



3. Select either **Screen Saver Timeout** field.

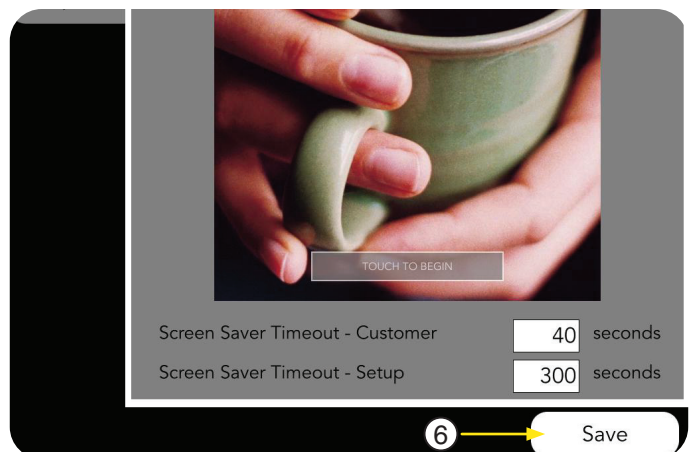
- **Customer** field edits seconds after customer dispenses beverage.
- **Setup** field edits seconds after machine, while in setup mode.

4. Change time in **Input Field**.



5. **Enter**

6. **Save**



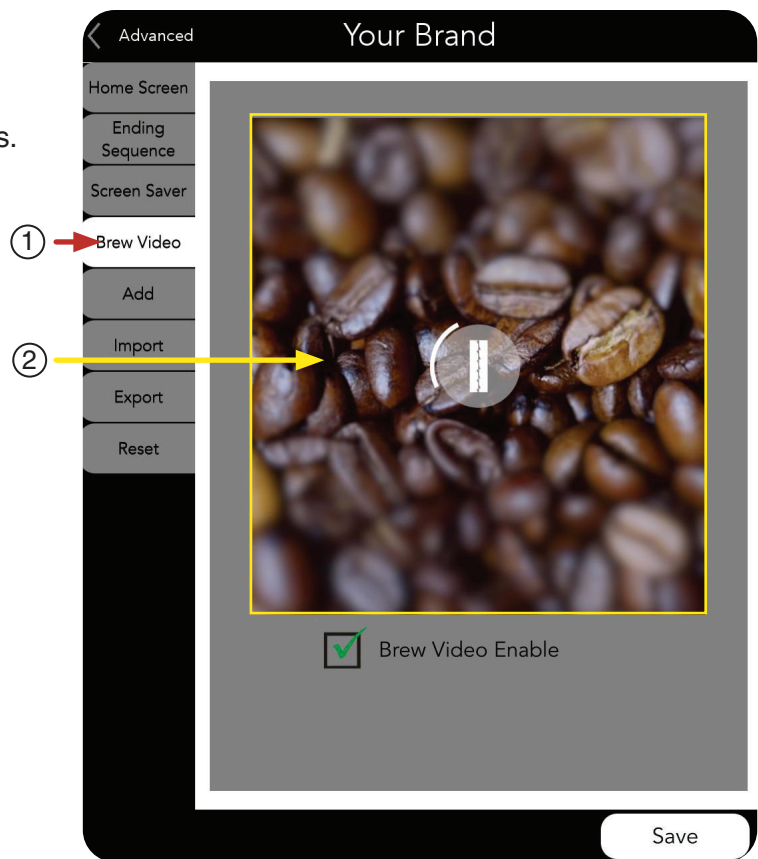


## IMPORTING DATA USING USB (Continued)

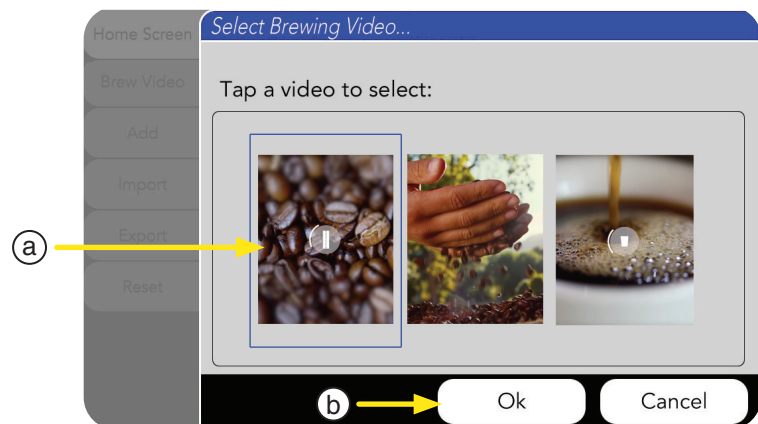
### Brew Video Tab

1. Select **Brew Video** tab.
2. Click on preview area to view available videos.

**NOTE:** Brewing video size should be 1024 x 1120 pixels.

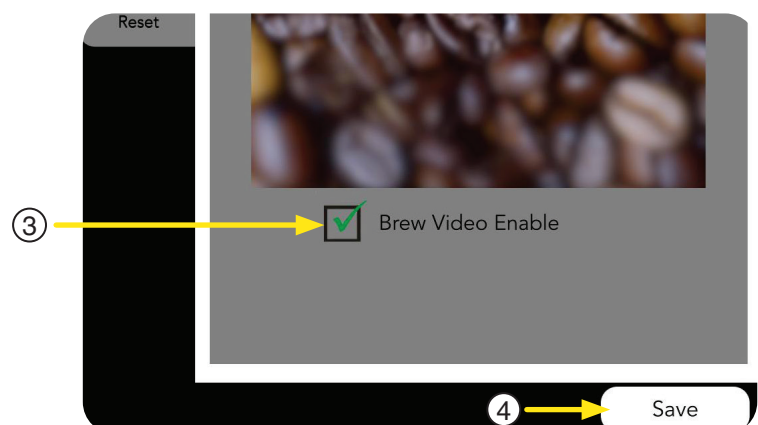


- a. A selection screen will open. If there are more videos available than shown, scroll **side-to-side** to view library. Then click selected image.



- b. Press **OK**.

3. **Brew Video Enable** box must be checked to make **Brew Video** active.



4. Select **Save**.



## IMPORTING DATA USING USB (Continued)

After the machine updates, the **HOME** screen should appear and the products and variables you just added should be available.

You are ready to serve.

**NOTE:** If you have more than eight **Beverages** set up, and you don't see all of them on the screen, either swipe **side-to-side by pressing the images**, or press the **More Arrow** on the bottom right corner to scroll through.

ENJOY

