

BUNN®

BEVERAGE DISPENSING

USE & CARE INSTRUCTIONS for ThermoFresh® SERVER with MECHANICAL SIGHT GAUGE



STEP 1

The Server Cover needs to be removed to fill the Server when brewing from a Bunn-O-Matic® Dual TF DBC or Single TF DBC or ICB coffee brewer.



STEP 2

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.



STEP 3

Place a cup or container in center of serving platform as indicated.



STEP 4

Open the faucet handle until the desired quantity is dispensed.

DAILY CLEANING



STEP 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.



STEP 2

Remove the lid, fill server with cleaning solution and thoroughly clean the inside of server.



STEP 3

Rinse server thoroughly using fresh water rinse.



STEP 4

Fully fill server with sanitizing solution for 5 minutes then drain through fully open faucet.

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.**



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DAILY CLEANING (Continued)



STEP 5

Remove the faucet handle/stem assembly by unscrewing the faucet nut just beneath the faucet handle.



STEP 6

Remove sight gauge cap and pull sight gauge tube from the shroud.



STEP 7

Use enclosed cleaning brush to thoroughly clean the faucet spout.



STEP 8

Use enclosed cleaning brush to thoroughly clean the sight gauge tube.



STEP 9

Use enclosed cleaning brush to thoroughly clean the fill tube in the lid assembly.



STEP 10

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, then air dry completely.



STEP 11

Remove the drip tray and drip tray cover. Thoroughly wash in a mild detergent and water solution. Rinse the parts in hot water.



STEP 12

Reassemble the faucet and attach it, the lid, sight gauge and silicone tube to the dispenser.

Wash the entire outside surface of the server with a clean damp cloth. Do NOT clean this equipment with a water jet device.