

## SERVICE ACCESS (continued)

### Care and Cleaning

From the "SERVICE ACCESS" screen, press the "Care and Cleaning" button to access the Care and Cleaning screens.

#### Care and Cleaning - General Cleaning Note

The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.

#### Exterior Surfaces:

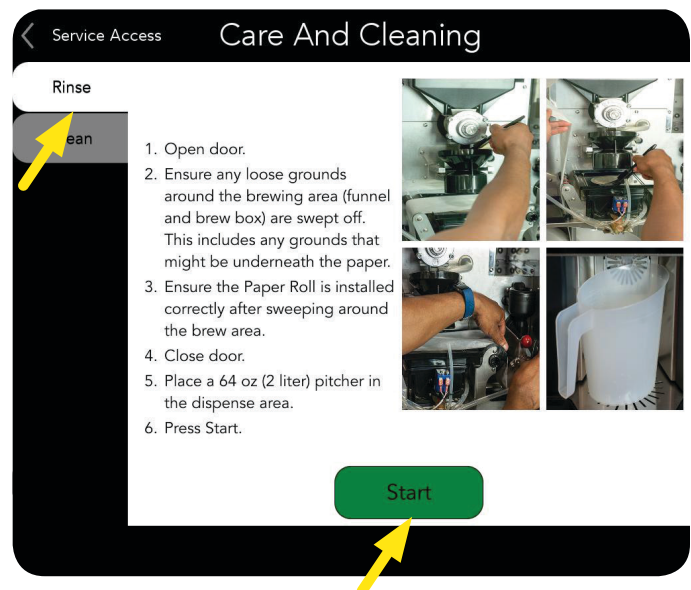
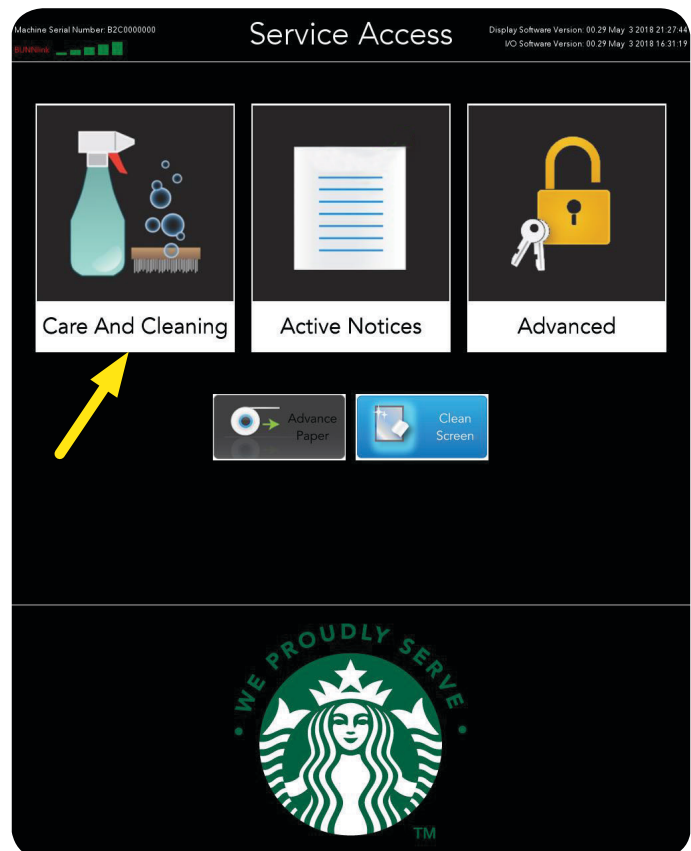
- Do not use any abrasive materials.
- Use a soft, dry cloth, wipe down the exterior surfaces of the dispenser to maintain the luster of the finish.
- Wash the stainless steel interior surfaces of the dispenser with warm, soapy water. Rinse with warm, clear water. If the water is hard, wipe the dispenser using dry soft cloth, to prevent spotting.

#### Daily: Parts Washing

1. Remove and wash the drip tray and drip tray cover in a mild detergent solution. Rinse thoroughly.
2. Wipe the lower front panel, door, and cabinet with a clean damp cloth.

#### Care and Cleaning - Rinse

Selecting the "Rinse" tab from the Care and Cleaning screen will prepare the equipment for rinsing the brew funnel and brew box. Follow the directions shown on the screen.

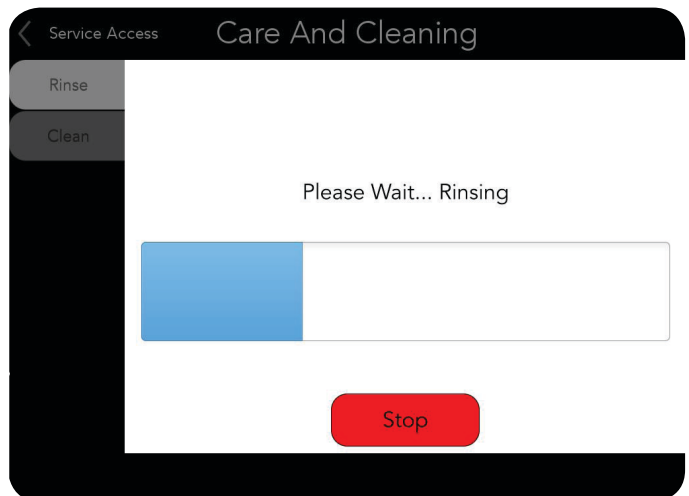


## SERVICE ACCESS (Care and Cleaning continued)

### Care and Cleaning - Rinsing, Please Wait

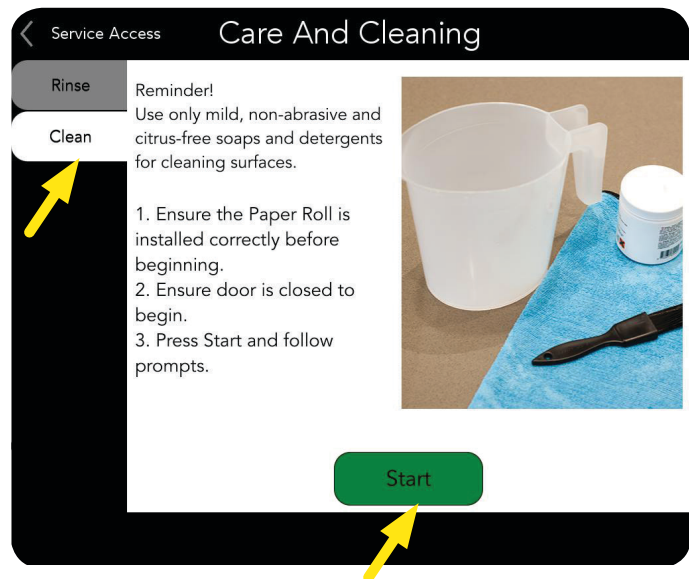
Once the "Start" button has been pressed, the care and cleaning screen will show a progress bar - with the message "Please Wait - Rinsing".

If for any reason the rinsing process needs to be halted, press the "Stop" button. If the rinse is stopped before it is finished, the rinse cycle will need to be restarted to clear the Customer Care Alert on the information bar.

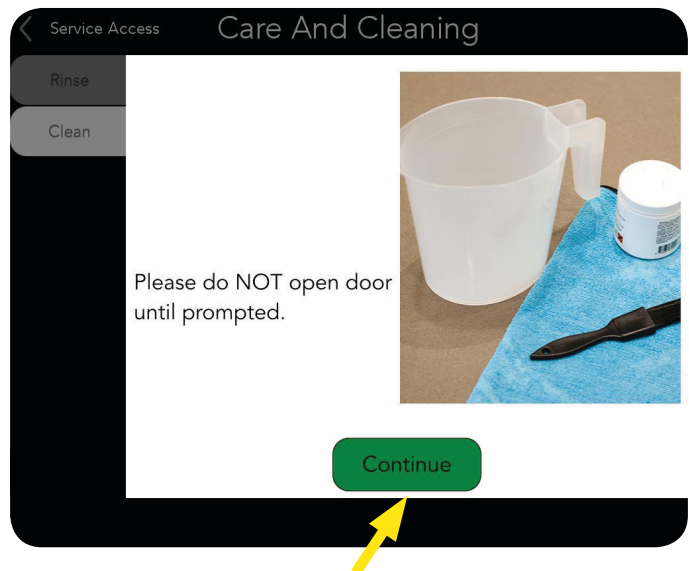


### Care and Cleaning - Clean

1. Selecting the "Clean" tab from the Care and Cleaning screen will prepare the equipment for cleaning the brew funnel and brew box. Follow the directions shown on the screen.

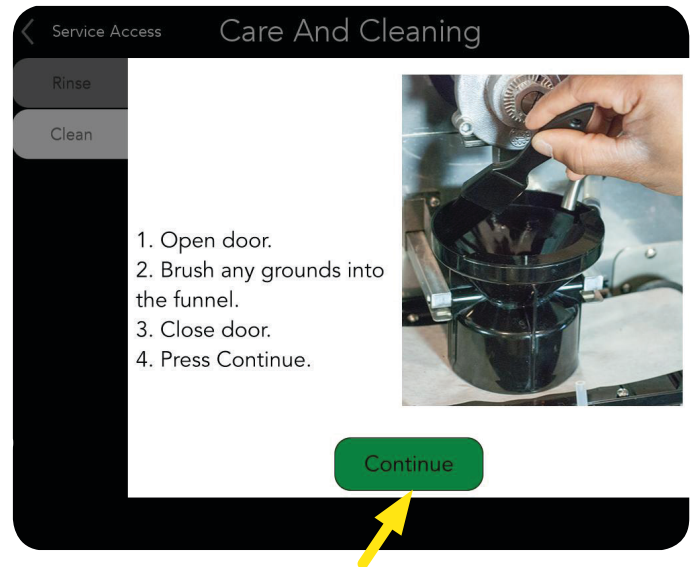


2. Once the "Start" button has been pressed, the care and cleaning screen will indicate to the user to "Please do NOT open door until prompted". Press continue to move to the next step.

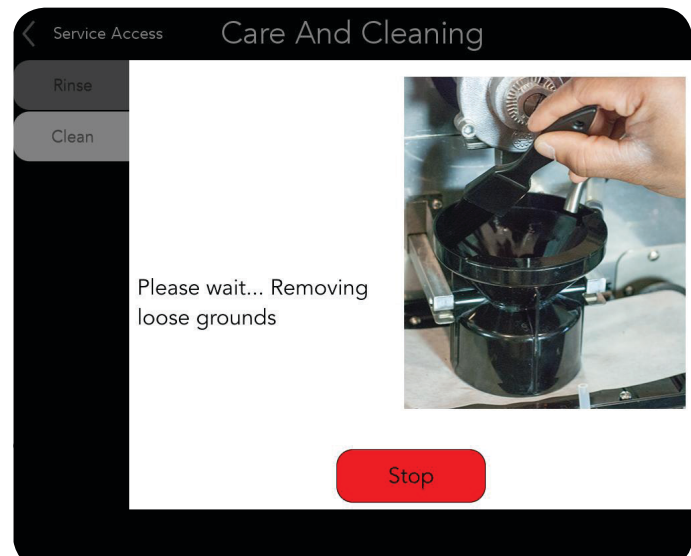


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3. Follow the instructions. Press continue.



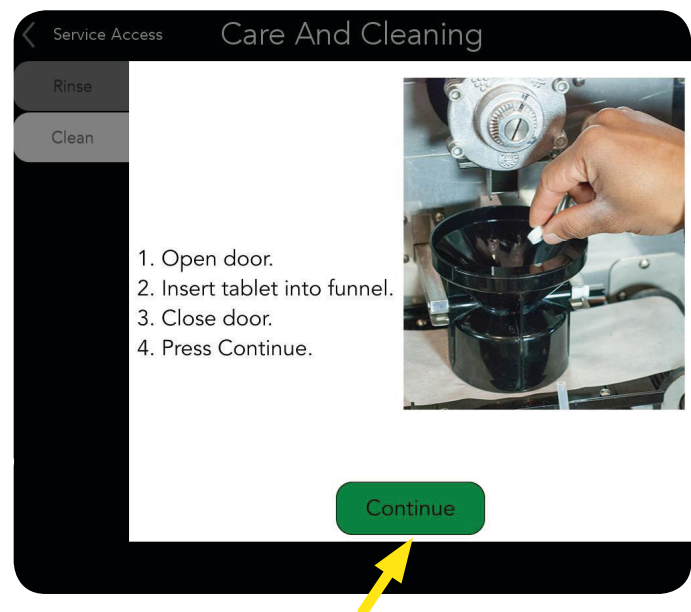
4. The machine will begin rinsing any loose grounds from the brew funnel.



## Care and Cleaning - Cleaning Tablets

1. After the funnel has been rinsed, the user will be prompted with a new screen and directions.

**NOTE:** Use only the cleaning tablets provided with this unit. (PN 42933.0001)

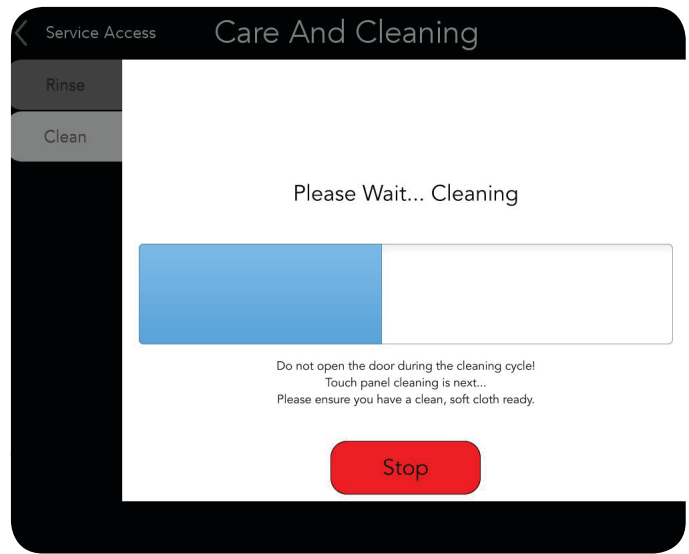


## SERVICE ACCESS (Care and Cleaning continued)

- The machine will begin the cleaning cycle - hot water will be added to the cleaning tablet, dissolving it for use as a cleaning agent. The cleaning process can take up to five (5) minutes to complete. If for any reason the cleaning process needs to be aborted, a "STOP" button is provided at the bottom of the screen.

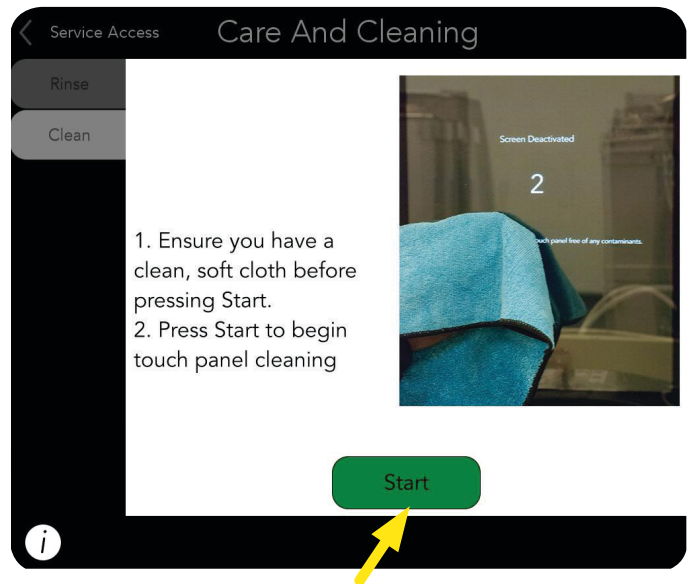
If the "STOP" button is pressed any time during the cleaning process, the clean cycle will be aborted, and the machine will again prompt the user to "DO NOT PRESS STOP" - the machine is resetting. The machine will rinse, then return to the beginning "Clean" screen.

- During the cleaning process, the user will be provided with a progress bar and given a notice regarding the next cleaning procedure (Touch Panel Cleaning).



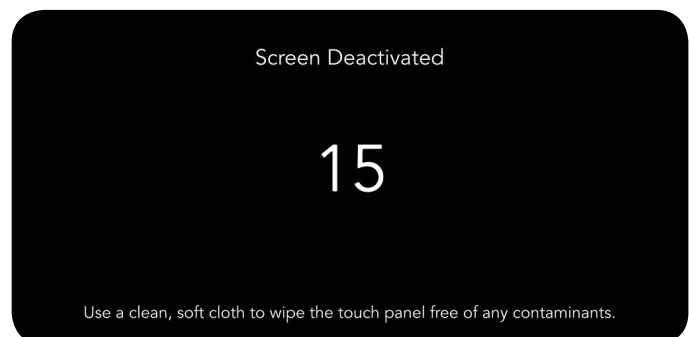
### Care and Cleaning - Cleaning Touch Panel

- The final cleaning process is the "Touch Panel Cleaning". The user is prompted to have the provided cloth ready before starting the next step. With the cloth in hand, the user is to press the "Start" button.



- Once the "Start" button has been pressed for the "Touch Panel Cleaning", the touch panel is deactivated for fifteen (15) seconds. During this time, the screen will change and provide a countdown allowing the touch panel to be cleaned without activating any other operation.

After the touch panel cleaning reaches the end of its countdown, the machine resets and returns to the main selection screen.





## SERVICE ACCESS (Care and Cleaning continued)

### Weekly Cleaning

#### Brew Funnel: Removal & Washing

The brew funnel can be removed for a more thorough cleaning; this is recommended weekly or more often if required (heavy usage of the machine).

1. Open front door to remove brew funnel. Funnel must be in the upper position to be removed.
2. Slide the rubber hose (Figure 1) (attached to the brew funnel) towards the rear of the machine to disconnect it from the brew funnel.
3. While pressing down on both flat springs under the funnel arms, pull the funnel down and forward to release it from the funnel arms (Figure 2).
4. Clean the funnel using any mild, non-abrasive, liquid detergent. Do Not use abrasives to clean as this can damage the surface of the funnel. Rinse and Dry.
5. To reinstall the funnel, position the metal pins on the flat springs. Push down and toward the rear of the machine to snap the funnel into the funnel arms (Figure 3).
6. Reconnect the rubber hose by sliding it over the funnel inlet fitting. The hose must be fully engaged on the fitting (Figure 4).



Figure 1

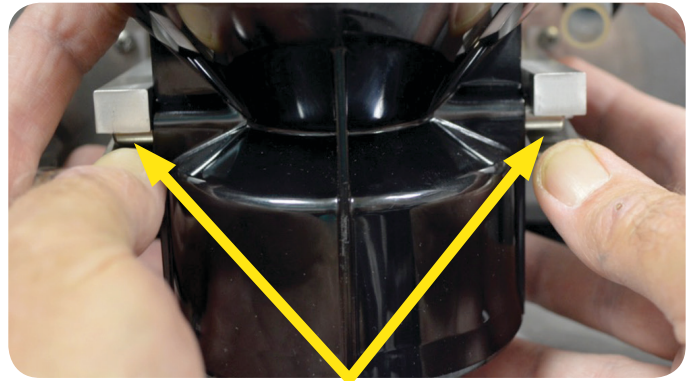


Figure 2



Figure 3

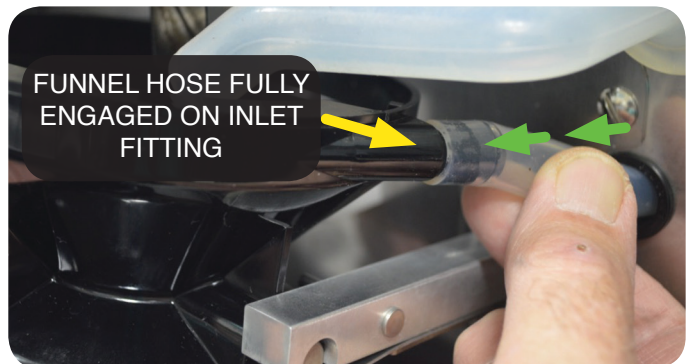


Figure 4

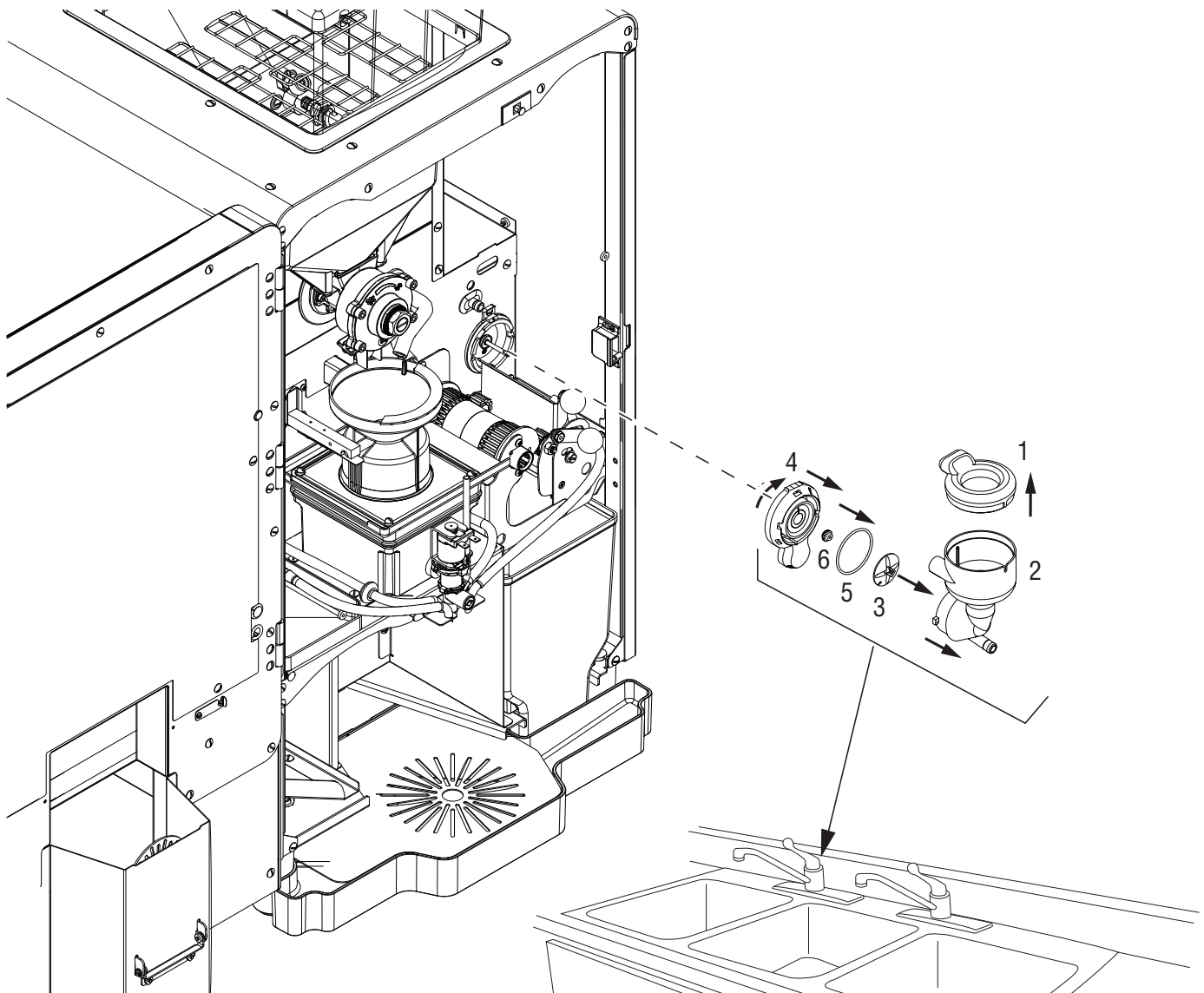
## SERVICE ACCESS (Care and Cleaning continued)

### Weekly Cleaning - Continued

- Remove the powder mixing chambers, steam traps, frothers and mixing chamber bases.
- Remove the dispense hoses from the dispense nozzle assembly.
- Clean all parts removed in warm soapy water. Use the provided cleaning brush (PN 26367.0000) to clean bores and orifices. Rinse in cold water.
- Prepare one-gallon (3.8 liter) of sanitizing solution with at least 100 ppm of available chlorine in 120°F (48.9°C) water. Soak all cleaned parts in sanitizing solution for 5 minutes, then allow to air dry.
- Rinse cleaning brush, dip in sanitizing solution, and brush the bore of all dispense nozzles

**NOTE:** Repeat this procedure for each nozzle separately.

- When reassembling parts, be sure to align arrow on frother disk with flat on whipper motor shaft, and rotate tab on whipper base clock wise to the vertical position to lock mixing chamber.



7. Close the front door to resume normal operation.