BUNN®

1.0 & 1.5 Gallon TF SERVER (With & Without Base)



Stainless Steel Decor



Black Decor

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.

SERVER WITH STAND

REPLACEMENT PARTS 32	_ 6
1. 39082.1000 Shroud, Sight Gauge 1.5 Gal. (Includes Item 4)	
39082.1001 Shroud, Sight Gauge 1.0 Gal. (Includes Item 4)	2
2. 35010.0000 Plate, Decal Mounting 29	3
3. 35009.0000 Decal, Bunn	4
35009.0001 Decal, Plain Black 18	4
4. 35004.0000 Backing, Sight Gauge 1.5 Gal.	
35004.0001 Backing, Sight Gauge 1.0 Gal. 5. 35005.0000 Sight Gauge Tube 1.5 Gal.	_ 8
35005.0001 Sight Gauge Tube 1.0 Gal.	
6. 39083.0000 Cap, Shroud	_ 5
7. 02367.0000 Screw, Truss Head #6-32 x .62"	
8. 39143.0001 Washer, Sight Gauge Tube	
9. 39081.0000 Handle, Faucet, Bunn 20	. 15
39081.0002 Handle, Faucet, Plain Black	/ 10
10. 35003.0000 Nut, Faucet Spout 11. 00601.1001 Faucet Spring (Package of 6)	. 14
12. 29164.1000 Faucet Stem (Package of 6)	/
13. 00600.1000 Faucet Seat Cup (Package of 6)	9
14. 35074.0000 Screw, Hex Hd Black M4 x .7x25 22	_/
15. 39080.0001 Spout, Faucet	
16. 38932.0000 Cover, Drip Tray	W
17. 38931.1000 Drip Tray (Early Models)	
38931.0002 Drip Tray (Late Models) 18. 26186.0000 Decal, Warning Hot Liquid 13 12 11 10	16
19 39084 0000 Guard Faucet	
20. 12422.0006 Clamp, Tube .53"/.59" I.D.	
21. 35342.0000 Tube, Silicone	
22. 12422.0001 Clamp, Tube .59"/.66" I.D. 25	17
23. 35016.0001 Insert, Stand	17
24. 38929.0001 Stand, Server (Early Models) 38929.0002 Stand, Server (Late Models) 26	
25. 39617.0000 Screw, Pan Head #6-32 x .75"	
26. 38930.0001 Base Plate, Stand (Early Models) 30	•
38930.0002 Base Plate, Stand (Late Models)	
27. 35301.0000 Brush, Cleaning	01
28. 35071.0000 Decal, Black Wrap 1.5 Gal.	31
37974.0000 Decal, Black Wrap 1.0 Gal. 29. 35365.0000 Lid Assembly 1.5 Gal.	
35365.0001 Lid Assembly 1.0 Gal.	
30. 39443.0001 Pad, Adhesive Back .875" Dia.	
39443.0002 Pad, Adhesive Back .75" Dia.	
31. 38044.0000 Screw, Pan Head #6 x .375"	
32. 41977.0000 Insert, Threaded	
26	
30	
31	
Early Models ———	P4189

3 35075.1 110310

SERVER WITHOUT STAND

REPLACEMENT PARTS

1.	39082.1000	Shroud, Sight Gauge 1.5 Gal.
		(Includes Item 4)
	39082.1001	Shroud, Sight Gauge 1.0 Gal.

(Includes Item 4) 35010.0000 Plate, Decal Mounting

3. 35009.0000 Decal, Bunn 35009.0001 Decal, Plain Black

35004.0000 Backing, Sight Gauge 1.5 Gal.
 35004.0001 Backing, Sight Gauge 1.0 Gal.

5. 35005.0000 Sight Gauge Tube 1.5 Gal. 35005.0001 Sight Gauge Tube 1.0 Gal.

6. 02367.0000 Screw, Truss Head #6-32 x .62"

7. 41977.0000 Insert, Threaded

8. 39143.0001 Washer, Sight Gauge Tube

9. 39081.0000 Handle, Faucet, Bunn 39081.0002 Handle, Faucet, Plain Black

10. 35003.0000 Nut, Faucet Spout

11. 00601.1001 Faucet Spring (Package of 6)

12. 29164.1000 Faucet Stem (Package of 6)

13. 00600.1000 Faucet Seat Cup (Package of 6)

14. 35074.0000 Screw, Hex Hd Black M4 x .7x25

15. 39080.0001 Spout, Faucet

16. 26186.0000 Decal, Warning Hot Liquid

17. 39084.0000 Guard, Faucet

18. 12422.0006 Clamp, Tube .53"/.59" I.D.

19. 35342.0000 Tube, Silicone

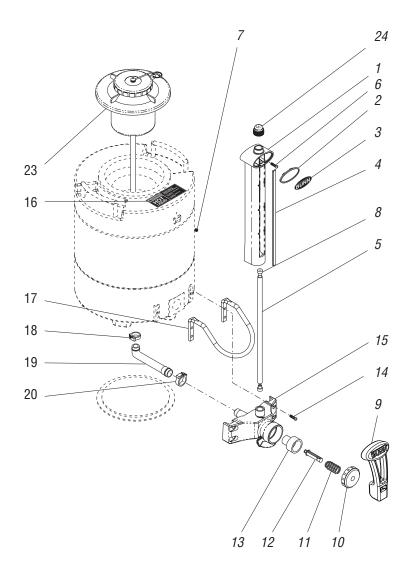
20. 12422.0001 Clamp, Tube .59"/.66" I.D.

21. 35301.0000 Brush, Cleaning

22. 35071.0000 Decal, Black Wrap 1.5 Gal. 37974.0000 Decal, Black Wrap 1.0 Gal.

23. 35365.0000 Lid Assembly 1.5 Gal. 35365.0001 Lid Assembly 1.0 Gal.

24. 39083.0000 Cap, Shroud

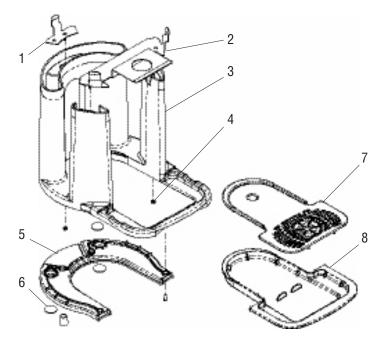


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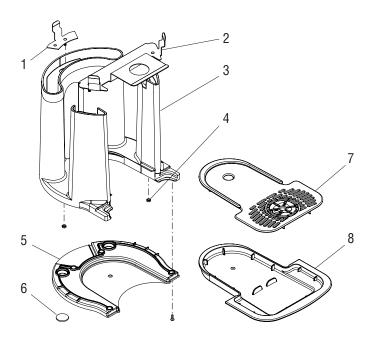
STAND FOR SERVERS WITHOUT STAND

REPLACEMENT PARTS

39795.0003	Stand, Assy (Includes items 1 - 8)
39449.0005	Bracket, Rear
39448.0003	Bracket, Front
38929.0001	Stand, Server (Early Models)
38929.0002	Stand, Server (Late Models)
00970.0000	Nut, Keps #8-32
38930.0001	Base Plate, Stand (Early Models)
38930.0002	Base Plate, Stand (Late Models)
38044.0000	Screw, Pan Head #6 x .375"
39443.0001	Pad, Adhesive Back .875" Dia.
39443.0002	Pad, Adhesive Back .75" Dia.
38932.0000	Cover, Drip Tray
38931.1000	Drip Tray (Early Models)
38931.0002	Drip Tray (Late Models)
	39449.0005 39448.0003 38929.0001 38929.0002 00970.0000 38930.0001 38930.0002 38044.0000 39443.0001 39443.0002 38932.0000 38931.1000



Early Models



Late Models

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

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

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 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, 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.

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, 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, 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, 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, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Signature Series, Tea At Its Best, Phase Brew, The Horizontal Red Line, Titan, trifecta, Ultra, Velocity Brew are either trademarks or registered trademarks of Bunn-O-Matic Corporation.