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# BUNN®

## Digital ThermoFresh® 1.0 & 1.5 Gallon Server (With & Without Base)



## USE & CARE INFORMATION

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

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## INTRODUCTION

This server is intended for use with a BUNN® DUAL® TF DBC® or SINGLE® TF DBC® 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.

**NOTE:** Calibration of the brewer is required prior to the use of the Digital TF Server.

## USER NOTICES

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



#26186.0001



#26186.0000



#39042.0000



#39043.0000

## 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. Use enclosed cleaning brush to thoroughly clean the fill tube of the lid assembly and faucet.
7. Disassemble the faucet/stem assembly. Thoroughly wash all faucet parts 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.

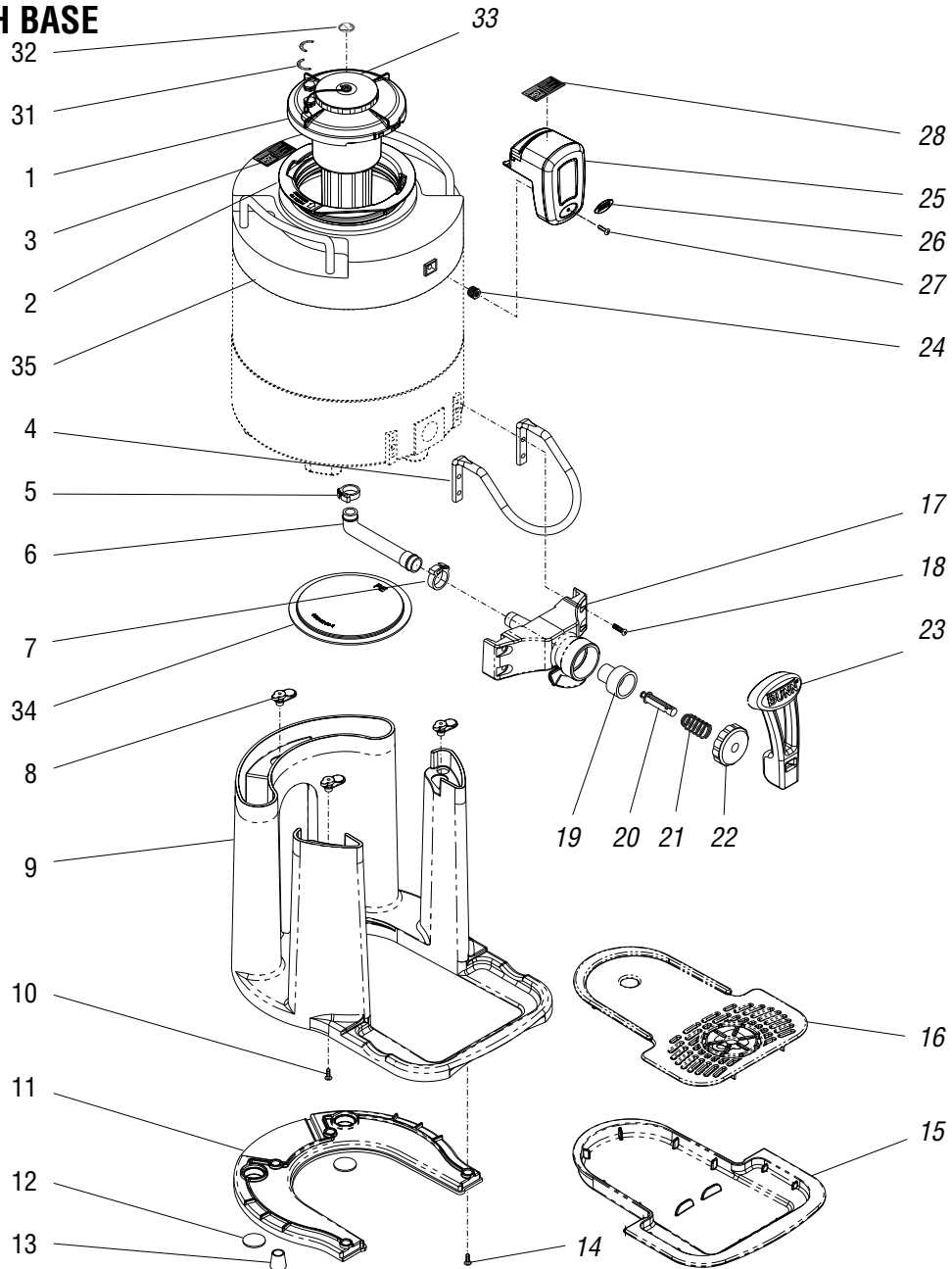
**NOTE:** Never submerge the Digital ThermoFresh® Server Display or lid assembly in water.

8. Wipe lid assembly with a clean, damp cloth.
9. Reassemble the faucet and attach it, and the lid to the dispenser.
10. Wash the entire outside surface of the server and display with a clean damp cloth.

## PERIODIC CLEANING

1. Unscrew the lid assembly and remove.
2. Remove the retaining ring from the top of the server.
3. Remove the BUNN® logo cover plate from the front of the display unit.
4. Remove the screw located under the cover, and lift the digital display from the ThermoFresh® Server.
5. Wipe the surface of the display unit and lid assembly with a clean damp cloth.
6. Wipe the area under the retaining ring and display unit and lid assembly with a clean damp cloth.
7. Replace the display unit and retaining ring.

# SERVER WITH BASE

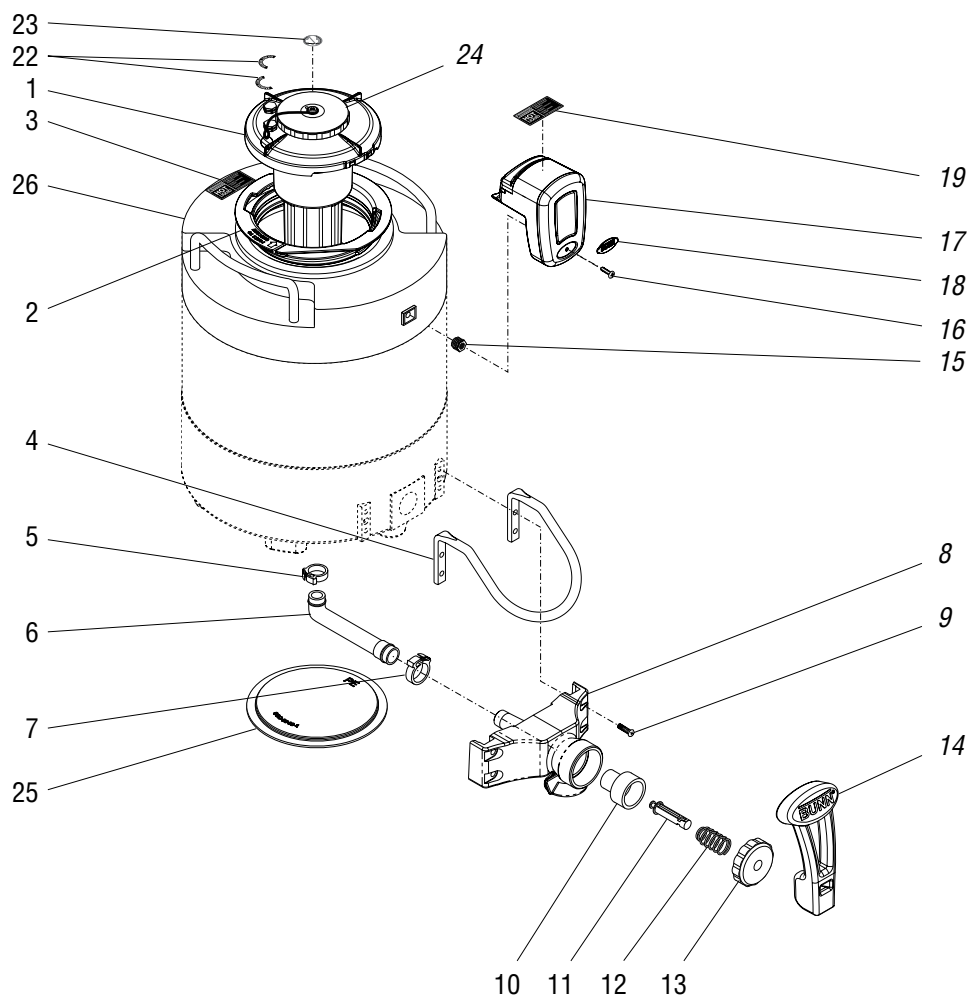


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## REPLACEMENT PARTS

1.	40193.1000	Lid Assy (1.5 Models)(Includes items 31 - 33)	20.	29164.1000	Faucet Stem (Package of 6)
	40194.1000	Lid Assy (1.0 Models)(Includes items 31 - 33)	21.	00601.1001	Faucet Spring (Package of 6)
2.	37215.0001	Ring, Adaptor	22.	29165.1002	Faucet Bonnet
3.	26186.0000	Decal, Warning Hot Liquid	23.	39081.0000	Handle, Faucet (Bunn)
4.	39084.0000	Guard, Faucet		39081.0002	Handle, Faucet (Plain Black)
5.	12422.0006	Clamp, Tube .53"/.59" I.D.		39081.0001	Handle, Faucet (Orange)
6.	35342.0000	Tube, Silicone	24.	38151.0000	Insert, threaded #6-32 (Early models)
7.	12422.0001	Clamp, Tube .59"/.66" I.D.	25.	37196.1000	Display Assy, Hour Glass Timer
8.	35016.0001	Insert, Stand		37196.1003	Display Assy, Countdown Timer
9.	38929.1001	Stand, Server			(Each includes item 28)
10.	39617.0000	Screw, Pan Hd Plastite #6 x .75"	26.	37217.0000	Cover, Logo
11.	38930.0001	Base Plate, Stand	27.	01383.0003	Screw, Pan Hd #6-32 x 1.0"
12.	39443.1003	Pad, Adhesive Back .75" Dia.	28.	26186.0001	Decal, Warning Hot Liquid
13.	04811.0000	Foot, Rubber-Black .62" Dia.	29.	35301.0000	Brush, Cleaning (Not Illustrated)
14.	44010.0000	Screw, Pan Head #8 x .50"	30.	46247.1000	Batteries, 4 Pack AAA (Not Illustrated)
15.	38931.1000	Drip Tray Kit (Includes item 16)	31.	39042.0000	Decal, Do Not Remove
16.	38932.0000	Cover, Drip Tray	32.	39043.0000	Decal, Do Not Submerge
17.	39349.0001	Spout, Faucet	33.	38070.0000	Cap w/Tether
18.	35074.0000	Screw, Hex Hd Black M4 x .7x25	34.	41510.1000	Base Cover
19.	00600.1000	Faucet Seat Cup (Package of 6)	35.	41366.1001	Kit, Top Cover Assembly (Includes item 3)

## SERVER WITHOUT BASE

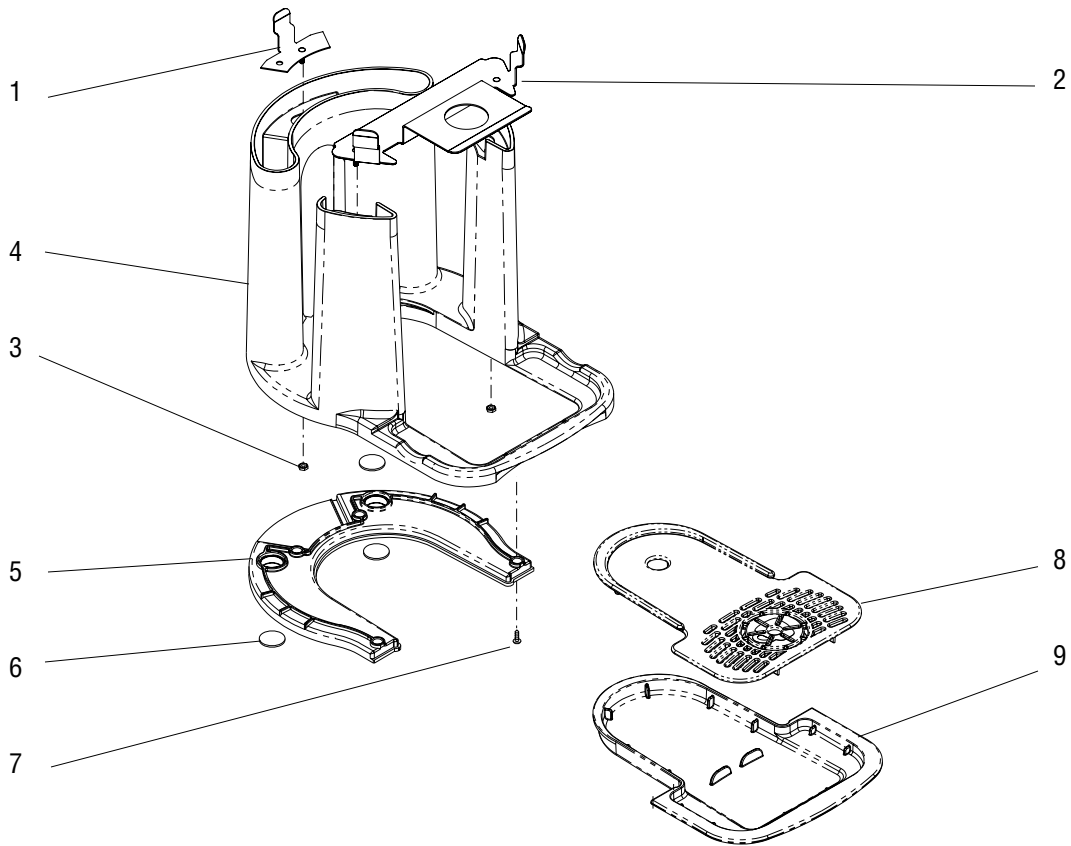


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## REPLACEMENT PARTS

1.	40193.1000	Lid Assy (1.5 Models)(Includes items 22 - 24)	15.	38151.0000	Insert, Threaded #6-32 (Early models)
	40194.1000	Lid Assy (1.0 Models)(Includes items 22 - 24)	16.	01383.0003	Screw, Pan Hd #6-32 x 1.0"
2.	37215.0000	Ring, Adaptor	17.	37196.1000	Display Assy, Hour Glass Timer
3.	26186.0000	Decal, Warning Hot Liquid		37196.1003	Display Assy, Countdown Timer (Each includes item 28)
4.	39084.0000	Guard, Faucet	18.	37217.0000	Cover, Logo
5.	12422.0006	Clamp, Tube .53"/.59" I.D.	19.	26186.0001	Decal, Warning Hot Liquid
6.	35342.0000	Tube, Silicone	20.	35301.0000	Brush, Cleaning (Not Illustrated)
7.	12422.0001	Clamp, Tube .59"/.66" I.D.	21.	46247.1000	Batteries, 4 Pack AAA (Not Illustrated)
8.	39349.0001	Spout, Faucet	22.	39042.0000	Decal, Do Not Remove
9.	35074.0000	Screw, Hex Hd Black M4 x .7x25	23.	39043.0000	Decal, Do Not Submerge
10.	00600.1000	Faucet Seat Cup (Package of 6)	24.	38070.0000	Cap w/Tether
11.	29164.1000	Faucet Stem (Package of 6)	25.	41510.0000	Base Cover
12.	00601.1001	Faucet Spring (Package of 6)	26.	41366.1001	Kit, Top Cover Assembly (Includes item 3)
13.	29165.1002	Faucet Bonnet			
14.	39081.0000	Handle, Faucet (Bunn)			
	39081.0002	Handle, Faucet (Plain Black)			
	39081.0001	Handle, Faucet (Orange)			

## BASE FOR SERVERS WITHOUT BASE



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### REPLACEMENT PARTS

- 39795.0000 Stand, Assy (Includes items 1 - 9)
- 1. 39449.0002 Bracket, Rear
- 2. 39448.0002 Bracket, Front
- 3. 00970.0000 Nut, Keps #8-32
- 4. 38929.0001 Stand, Server
- 5. 38930.0001 Base Plate, Stand
- 6. 39443.1003 Pad, Adhesive Back .75" Dia.
- 7. 44010.0000 Screw, Pan Head #8 x .50"
- 8. 38932.0000 Cover, Drip Tray
- 9. 38931.1000 Drip Tray Kit (Includes item 8)

## DIGITAL DISPLAY

The Digital ThermoFresh® Server is equipped with a digital probe and display called a Digital Sight Gauge. The probe contains a circuit board designed to sense liquid levels & hold times. During the monitoring process, the probe sends information to the display. The display then allows the user to monitor the liquid level and freshness (hold time) of the beverage held in the server.

### HORIZONTAL BAR

Using the Digital Sight Gauge display, the liquid level in the server can be monitored by watching the horizontal bars. The 1.0 gallon display is equipped with 4 bars and the 1.5 gallon with 6 bars to represent the level inside the dispenser. (each bar represents a quart, or one quarter of a gallon)

All four/six bars will be displayed when the server is full. When the level of the liquid drops to a certain level, the highest bar on the display will no longer be illuminated. These bars will continue to disappear as the level inside the dispenser drops.

### Models with HOUR GLASS TIMER

In addition to the horizontal bars, the display also has a series of four hour glass icons at the top of the display. After fifteen minutes have passed, the bottom quarter of the first hour glass will light. When a half hour has gone by, half of the hour glass will be lit. This will continue until the first hour has completed. The first icon will be completely full. (See FIG. 2)

The process of hour glasses filling will continue until all four hour glasses are displayed full. When the fourth hour has passed all of the icons will be full to indicate that the beverage is no longer fresh and must be disposed of and replaced with a fresh beverage.

### Models with COUNTDOWN TIMER

The Digital display can be set to up to 4:00 hours in 30 minute increments. The display counts down in one minute increments, flashing at 15 minutes and continuing to flash once it reaches 0. (see Fig. 3)

### TIMER RESET

The display will reset to 0 when any of the following occurs:

- The liquid level in the server is increased by 2 bars. (brewing into, or adding additional liquid to existing beverage)
- A fresh new beverage is brewed into the server.
- When the lid is loosened and then retightened provided the delay is more than 20 seconds. (the contact pins disengage and then reengage)

### DISPLAY OFF

When the lid on the server is removed or loosened for more than 20 seconds, the display on the Digital Sight Gauge breaks contact with the pins on the surface of the server. When this happens, the outline that surrounds the Horizontal Level Bars will flash on and off. This indicates that the display has been disengaged from the probe and cannot receive data.

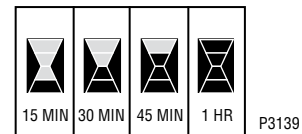
When the display is in place and engaged, but the server is empty, the outline surrounding the Horizontal Level Bars will be on but not flashing. All other portions of the display, such as the hour glasses and horizontal bars, will not be visible. This indicates the display is engaged and ready to receive data from the probe, but the server is empty.

The only time the display will be completely off, is when the batteries have been removed or have expired. (See the “Battery Replacement” section for additional information.)



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FIG. 1



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FIG. 2



FIG. 3

## LOW BATTERY INDICATOR

When the batteries in the display unit are running low, the display is also equipped with a battery icon. The upper most bar used in monitoring liquid levels, will begin to flash in the shape of a battery to indicate that it is time to replace the batteries. (See FIG. 1)

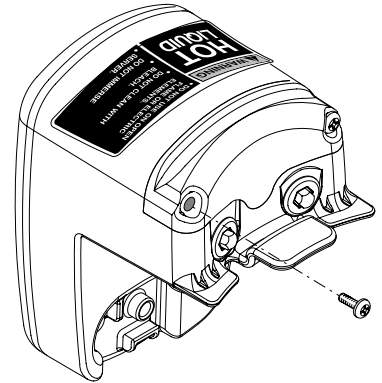
## BATTERY REPLACEMENT

The Digital Sight Gauge display comes equipped with 4 AAA batteries. The batteries have a use life of approximately 1 1/2 years under normal operating conditions.

**NOTE:** Batteries are not covered under product warranty.

### To replace the batteries:

1. Remove the lid assembly and retaining ring from the server.
2. Remove the two screws from the back of the display and slide off the cover.
3. Replace used batteries with 4 AAA alkaline batteries.

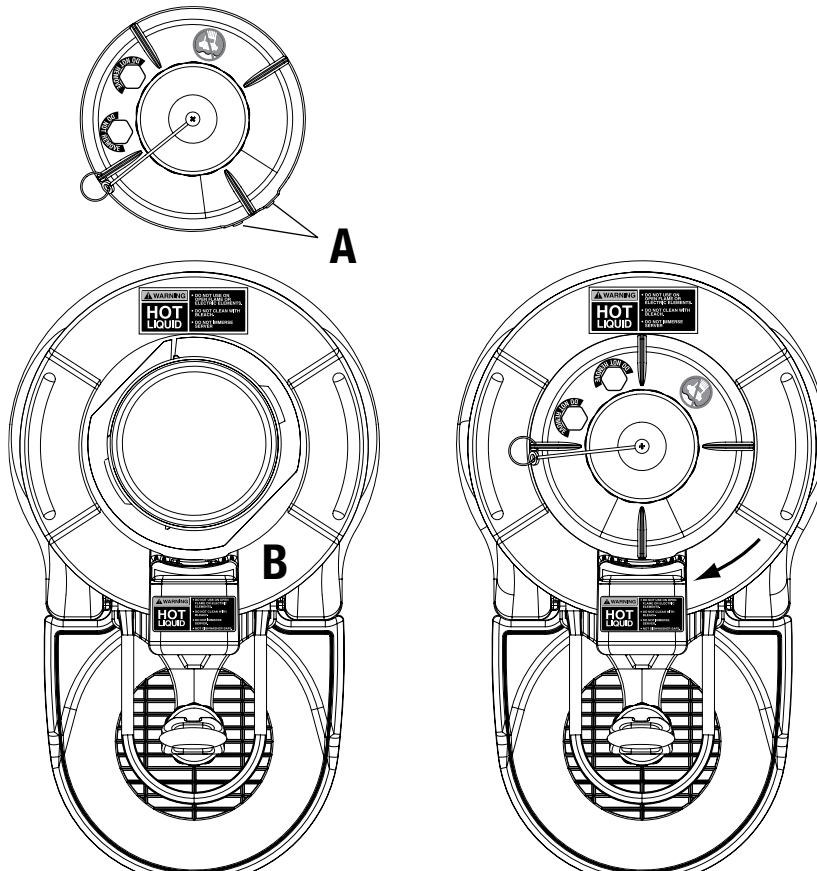


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FIG. 3

## LID INSTALLATION

Proper installation of the server Lid is achieved by aligning the contacts of the Lid (A) with the area on the server (B) between the Sight Gauge and the right side handle. Once the Lid is engaged with the Adapter Ring, the Lid is locked into place by rotating approximately 30° clockwise, until the stop tab on the lid rests against the sight gauge.



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## **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.

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