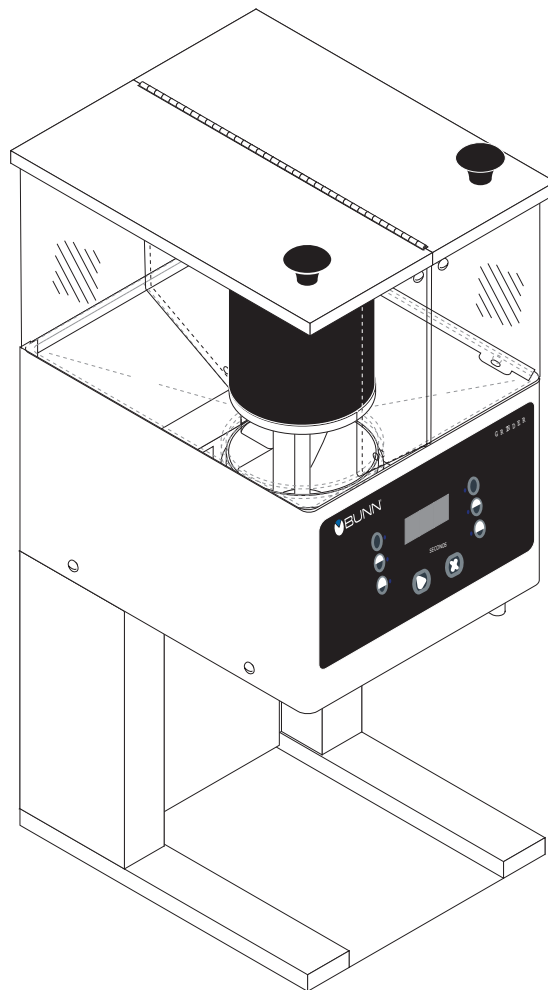




# ***FPG-2 DBC FPGA-2 DBC FPGB-2 DBC***



## **INSTALLATION & OPERATING GUIDE**

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at [www.bunn.com](http://www.bunn.com). 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 Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCP/MCA pod brewers thermal servers and Thermofresh servers (mechanical and digital)- 1 year parts and 1 year labor.
- 2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
  - a) Electronic circuit and/or control boards - parts and labor for 3 years.
  - b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
  - c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 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, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. 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 Espresso, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-O-Matic, Bunn-O-Matic, 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, Phase Brew, 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, Titan, trifacta, Velocity Brew, 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, Daypart, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Signature Series, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

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## INTRODUCTION

The FPG-2 DBC will store up-to three pounds of whole bean coffee in each of two hoppers and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.


The grind is preset at the factory to **drip** specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

## USER NOTICES

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.

 **CAUTION**  
PERSONAL INJURY  
HAZARD.  
KEEP FINGERS AND  
FOREIGN OBJECTS  
OUT OF HOPPER  
OR CHUTE OPENING.

#05876.0000

 **WARNING**  
To reduce the risk of electric shock,  
do not remove or open cover.  
No user-serviceable parts inside.  
Authorized service personnel only.  
Disconnect power before servicing.

#37881.0000

 **WARNING**

- ◆ Use only on a properly protected circuit capable of the rated load.
- ◆ Electrically ground the chassis.
- ◆ Follow national/local electrical codes.
- ◆ Do not use near combustibles.

An extension cord, when used, must be shorter than 20 feet if 16-gage 3-conductor wire, or shorter than 10 feet if 18-gage 3-conductor wire.

**FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD**

READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT

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#20545.0000



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## ELECTRICAL REQUIREMENTS

This grinder has an attached cordset and requires 2-wire, grounded service rated:  
120 volts ac, 15 amp, single phase, 60 Hz, for domestic grinders.  
220-240 volts ac, 10 amp, single phase, 50 Hz, for most international grinders.  
100 volts ac, 15 amp, single phase, for some international grinders.

## CE REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc, but not for continuous mass production of food.

## OPERATING CONTROLS (early models)

### Grind Pad (a)

Pressing **GRIND** initiates a timed grind cycle.

### Stop Pad (b)

Pressing **STOP** ends the operation of the grinder.

### ® PAD (c)

Pressing the ® pad allows programming access (see page 8).

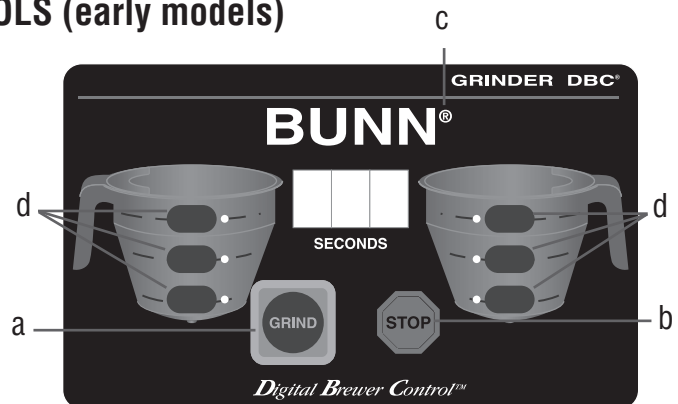
### Hopper/Batch Selector Pads (d)

These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and side from which to grind.

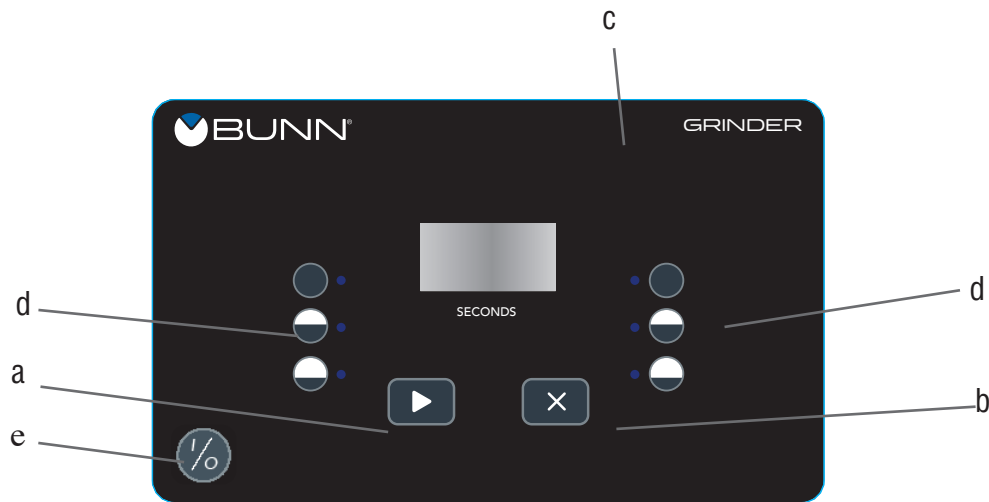
Example: Selecting the lower pad on the left side will grind enough beans from the left side of the grinder to brew the amount programmed into grinder.

### Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds. Refer to the Adjustments section for timer setting chart (page 5).



## OPERATING CONTROLS



### Grind Pad (a)

Pressing the **GRIND** button initiates a timed grind cycle.

### Stop Pad (b)

Pressing the **STOP** button ends the operation of the grinder.

### PAD (c)

Pressing the **hidden button** allows programming access (see page 8).

### Hopper/Batch Selector Pads (d)

These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and side from which to grind.

Example: Selecting the lower pad on the left side will grind enough beans from the left side of the grinder to brew the amount programmed into grinder.

### Power ON/OFF Pad (e) (100V Models)

Pressing the ON/OFF pad alternately turns the grinder on and off.

### Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds for software version XX.41 and lower, and 0.4 to 60 seconds for software version XX.42 and higher. Refer to the Adjustments section for timer setting chart (page 8).

## INITIAL SET-UP

1. Open the top lid. Clear all foreign objects and shipping material from the hopper compartment and the entrance to the grind chamber.
2. Plug in the grinder.
3. Fill the hopper compartments with whole bean coffee. (Capacity 6 pounds each). The grinder is now ready for use.

## WEEKLY CLEANING

Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.

## 6 MONTH CLEANING

**WARNING** - Unplug the grinder before the removal of any panel or grind chamber-housing parts.

1. Empty all beans from both hopper(s).
2. Plug-in the grinder, place funnel with filter into funnel rails. Press the Off/On/Start switch to the "START" lower position and release. Run a few grind cycles until all the coffee in the grind chamber is dispensed and disconnect grinder from the power source.
3. Remove the funnel with filter and carefully tip the grinder over on it's back.
4. Remove the two #10-32 screws securing burr housing cap assembly to the burr housing and remove the burr housing cap assembly.
5. Remove load disc and slide rotator with lower burr, spring and brass bushing off to the motor shaft.
6. Clean the grind chamber and all parts with a dry non-metallic bristle brush and wipe with a dry clean cloth.
7. Reinstall brass bushing (flanged end first), spring and rotor with lower burr onto the motor shaft. Reinstall load disc flat side toward rotar and burr housing cap assembly to the burr housing.
8. Refer to the initial setup/adjustments section to vary grind or weight of dispensed coffee if necessary.

## PREVENTIVE MAINTENANCE

Bunn-O-Matic® Corporation recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician. For Technical Service, contact Bunn-O-Matic® Corporation at 1-800-286-6070.

**NOTE:** Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

### 6 Month

Replace the dechaffer assembly.

[20588.0000](#) Dechaffer Plate (2 required)

### 1-Year

1. On grinders with slide plates check the slide plates and clean.
2. Inspect and clean/replace burrs and grind chamber if necessary.
3. Adjust the burrs and grind time to your specifications for particulate size and throw weight.

## COFFEE GRINDING

1. Visually inspect the selected hopper for an ample supply of whole bean coffee.
2. Carafe Brewing: Place a paper filter into brew funnel. Insert funnel into rails and push until it stops.
3. French Press: Place French Press on grinder base and push towards rear until it stops.
4. Choose the batch size and side of grinder to use.
5. Press **GRIND**. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel.

## ADJUSTMENTS

The grind can be set from very fine to very coarse. The amount may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments. A change in the burr adjustment will also change the amount dispensed. Any adjustment of the burrs should be followed by an adjustment of the timer.

### Burr Adjustment

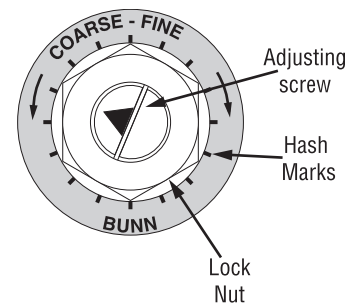
1. Unplug the grinder and empty all beans from the hoppers.
2. Plug in the grinder, press and release **GRIND** (with either hopper selected). Run a few grind cycles until all of the coffee in the grind chamber is used.
3. Remove funnel with filter and carefully tip the grinder over on its back.
4. Press **GRIND** and slowly turn the adjusting screw in a clockwise direction until a metallic whine is heard due to the rubbing of the grinding burrs. (It may be necessary to start more than one grind cycle to obtain this sound.)
5. Make a mark with a pen on the decal to note the position of the arrow on the grind adjustment screw.
6. The following settings approximately correspond to the CBC recognized grinds. All are referenced from the arrow position noted in #5.

**FINE GRIND:** Rotate the adjusting screw 7 hash marks in a counterclockwise direction.

**DRIP GRIND:** Rotate the adjusting screw 8 hash marks in a counterclockwise direction.

**REGULAR (COARSE) GRIND:** Rotate the adjusting screw 10 hash marks in a counterclockwise direction.

NOTE: Exact adjustment will vary according to bean roast or added flavoring.



## TIMER ADJUSTMENT (CONTROL BOARD)

Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting the length of time a slide gate opens to allow beans to drop into the grinding chamber. A second time setting for each batch determines how long the grind motor continues to run after the slide gate closes. This time is set long enough to insure that all the beans dropped into the grind chamber are ground and dispensed.

1. Determine the grind setting. (The factory setting is **drip**, to determine other settings, refer to the previous section.)
2. Use the table below to find approximate timer setting for the amount of coffee desired.
3. To enter the setup mode and make an adjustment, press and hold the hidden programming button. One of the batch indicators will begin to flash off and on. At this point, release the button.
4. Push the hopper/batch selector button for the batch to be adjusted. Note that the digital display shows the current slide gate time setting (in seconds).
5. To increase the time, press **GRIND**. To decrease, press **STOP**.
6. To change the chamber clean-out time, press the same batch button again and note that the indicator light begins to blink more rapidly and the display shows the current clean-out time.
7. To increase the time, press **GRIND**. To decrease it, press **STOP**.
8. After the cleanout time has been entered, press another batch pad and repeat steps 4 to 7. Otherwise, to exit the programming mode, press and release the hidden button and the grinder returns to the normal operating mode, using the new settings.

**NOTE:** While in the setup mode, if no buttons are pushed for 60 seconds, the grinder will return to normal operations, retaining any settings made while in the setup mode.

<u>Approximate Amount (in Ounces)</u>	<u>Timer Settings (in Seconds)</u>
1-1/2	2.5
2	4.5
2-1/2	7.5
3	10.5

These times are for medium roast, regular grind coffee.  
Roast of coffee and grinds size will vary timer setting.