



ThermoFresh® Servers

GEN3 Style with Mechanical or Digital Sight Gauges

1 Gal (3.8L) or 1.5 Gal (5.7L) Capacity



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

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, MCR/MCP/MCA single cup 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 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, A Partner You Can Count On, Air Infusion, 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-OMatic, 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, TRIFECTA (stylized logo), Velocity Brew, Air Brew, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., Build-A-Drink, BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Element, Milk Texturing Fusion, Nothing Brews Like a BUNN, Picture Prompted Cleaning, Pouring Profits, Signature Series, Sure Tamp, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation. The commercial trifacta® brewer housing configuration is a trademark of Bunn-O-Matic Corporation.

NORTH AMERICAN 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 41°F to 95°F (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 pressure washer.
- This appliance can be used by persons if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 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.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - by clients in hotel and motel lobbies and other similar types of environments
- Access to the service areas permitted by Authorized Service personnel only.

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.
- This appliance is 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.
- 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.
- Machine rated IX P1.

INTRODUCTION

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



54938.0000



39043.0003

CLEANING

Daily Cleaning

CAUTION: CLEAN AND SANITIZE YOUR SERVER DAILY

NOTE: Bunn-O-Matic recommends the three step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using a mild, non-citrus detergent, a fresh water rinse and an aqueous sanitizing solution using a non-chlorine sanitizer. Do not submerge the server. Failure to follow the recommended cleaning procedures can cause corrosion to the stainless steel surface and damage the vacuum seal. **USE OF ANY CHLORINATED PRODUCT VOIDS THE FACTORY WARRANTY.**

1. Empty server completely by opening faucet. Remove lid, fill server with approved multi-purpose cleaning solution and thoroughly clean inside of server. Drain cleaning solution.
2. Rinse server thoroughly using fresh water rinse.
3. Remove faucet handle/stem assembly by unscrewing the faucet bonnet just beneath the faucet handle.
4. For Models with Mechanical Sight Gauge: Lift sight gauge slide and pull sight gauge tube from shroud.
NOTE: Do not lose washer.
5. Using approved multi-purpose cleaning solution, wash and rinse faucet spout & faucet tube, using clean and sanitized cleaning brush supplied by manufacturer.
6. Using approved multi-purpose cleaning solution, wash, rinse, sanitize and air dry fill tube in lid assembly using cleaning brush supplied by manufacturer.
7. For Models with Mechanical Sight Gauge: Use cleaning brush supplied by manufacturer to thoroughly clean sight gauge tube.
NOTE: Never submerge the Digital ThermoFresh® Server Display or sensor assembly in water.
8. Disassemble the faucet/stem assembly. Thoroughly wash all faucet parts and lid in a mild detergent and water solution. Rinse the parts in hot water. Allow the parts to soak in sanitizer solution for five (5) minutes, then air dry completely.
9. Remove drip tray and drip tray cover. Thoroughly wash in approved multi-purpose cleaning solution. Rinse parts in hot water.
10. Reassemble faucet handle/stem and attach faucet handle/stem and lid to dispenser. For Models with Mechanical Sight Gauge, assemble the sight gauge tube and washer. When reassembling -
CAUTION: DO NOT over-tighten faucet bonnet - HAND TIGHTEN ONLY.
11. Clean the entire outside surface of the server using a clean SOFT, Non-abrasive cloth dampened with any mild, non-citrus, non-abrasive, liquid detergent.
12. Fully fill server with non-chlorine cleaning solution and allow to sit for no more than five (5) minutes, then drain through fully open faucet. Allow to air dry.

Periodic Cleaning - Models with Digital Sight Gauge only

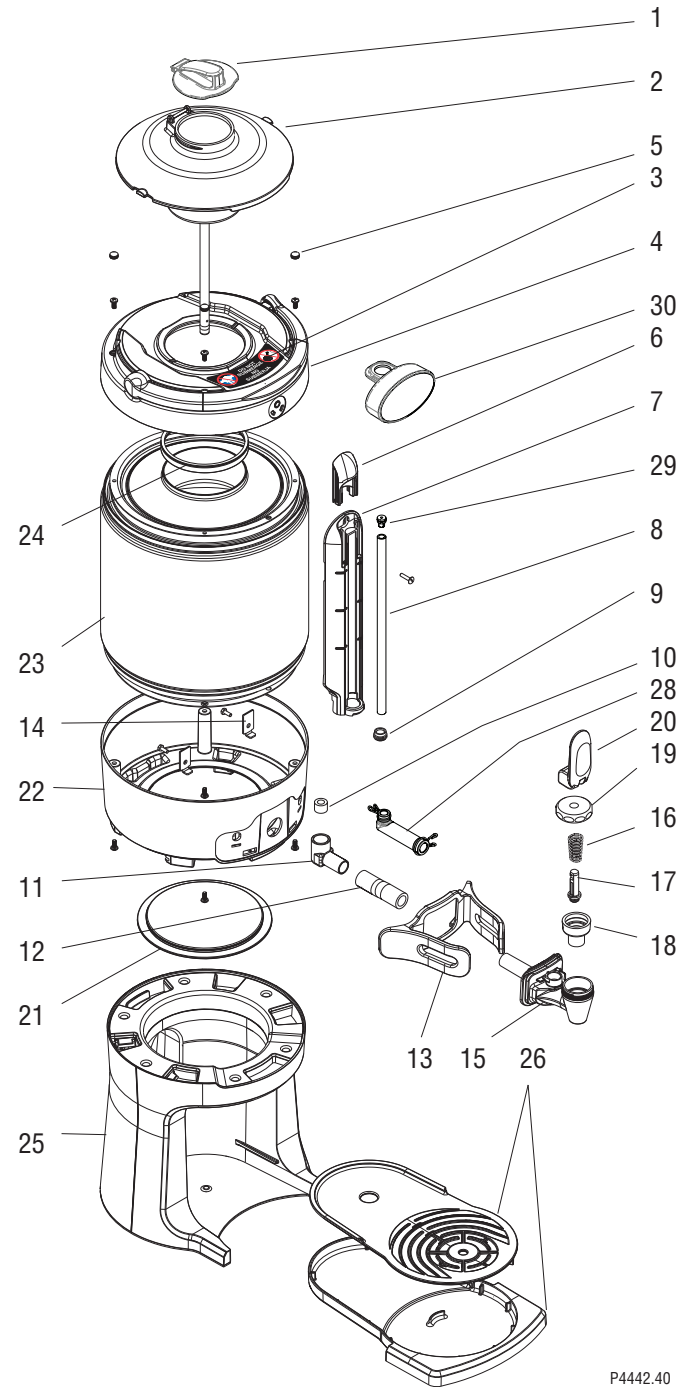
1. Remove the lid assembly from the server.
2. Wipe the surface of the display unit, and area under the lid assembly with a clean damp cloth.
3. Wash the entire outside surface of the lid assembly with a mild detergent and water solution and rinse with hot water. **DO NOT SUBMERSE.**
NOTE: Thoroughly cleaning the lid assembly will prevent inaccurate level readings.
4. Replace the display unit and lid assembly.

SERVERS WITH STAND

Mechanical Sight Gauge

REPLACEMENT PARTS

- | | | |
|-----|------------|---|
| 1. | 53905.0001 | Cap |
| 2. | 54489.0001 | Lid, 1.0 gal |
| | 54489.0000 | Lid, 1.5 gal |
| 3. | 54938.0000 | Decal, Do Not Submerge/Do Not Spray |
| 4. | 54086.1000 | Top Cover with Handle and decal |
| | 42761.0001 | Screw, Pan Head M4 x 9 |
| 5. | 54470.0000 | Plug |
| 6. | 54472.0000 | Slide, Shroud |
| 7. | 54080.0002 | Shroud, 1.0 gal |
| | 54080.0001 | Shroud, 1.5 gal |
| 8. | 54530.0010 | Tube, Sight Glass, 1.0 gal |
| | 54530.0009 | Tube, Sight Glass, 1.5 gal |
| 9. | 53911.0000 | Seal, Sight Gauge |
| 10. | 28526.1000 | Tube, Silicone .31" ID x 12.0" LG (cut to length) |
| 11. | 42295.0001 | Elbow, 90° |
| | 42295.0002 | Silicone elbow with clamps |
| 12. | 32591.1000 | Tube, Silicone .50" ID x 12.0" LG (cut to length) |
| 13. | 53908.0000 | Guard, Faucet |
| 14. | 53909.0000 | Plate |
| | 02340.0001 | Screw, Hex Hd. #8-32 x .38" |
| 15. | 53907.0001 | Body, Faucet |
| 16. | 00601.1000 | Faucet Spring (Package of 6) |
| 17. | 29164.1000 | Faucet Stem (Package of 6) |
| 18. | 00600.1000 | Faucet Seat Cup (Package of 6) |
| 19. | 29165.0002 | Faucet Bonnet |
| 20. | 51315.0001 | Handle, Faucet |
| 21. | 42890.1000 | Base Cover |
| 22. | 53906.0002 | Base |
| | 42761.0001 | Screw, Pan Head M4 x 9 |
| 23. | ----- | Reservoir, 1.0 gal |
| | ----- | Reservoir, 1.5 gal |
| 24. | 42889.0000 | Seal |
| 25. | 54473.1000 | Stand, Assy (Includes items 26) |
| 26. | 54083.1000 | Drip Tray Kit (Includes Cover) |
| 27. | 35301.0000 | Brush, Cleaning (Not Illustrated) |
| 28. | 42295.0002 | Elbow, Silicone (Includes clamps) |
| 29. | 39143.0003 | Shoulder Washer |
| 30. | 51973.1001 | Kit, LED Timer (Includes Shroud Slide) |
| | | Not used on all models |

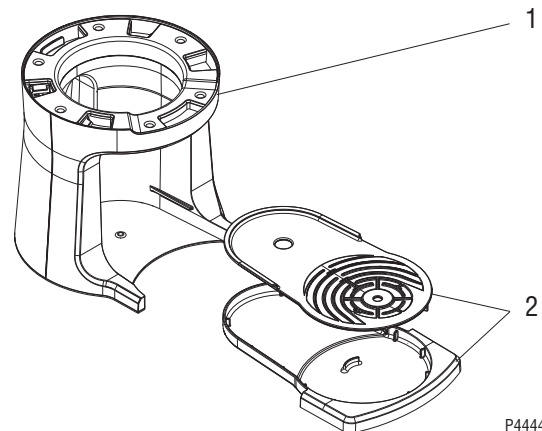


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STAND FOR SERVERS WITHOUT STAND

REPLACEMENT PARTS

- | | | |
|----|------------|--------------------------------|
| 1. | 54473.1000 | Stand, Assy (Includes item 2) |
| 2. | 54083.1000 | Drip Tray Kit (Includes Cover) |



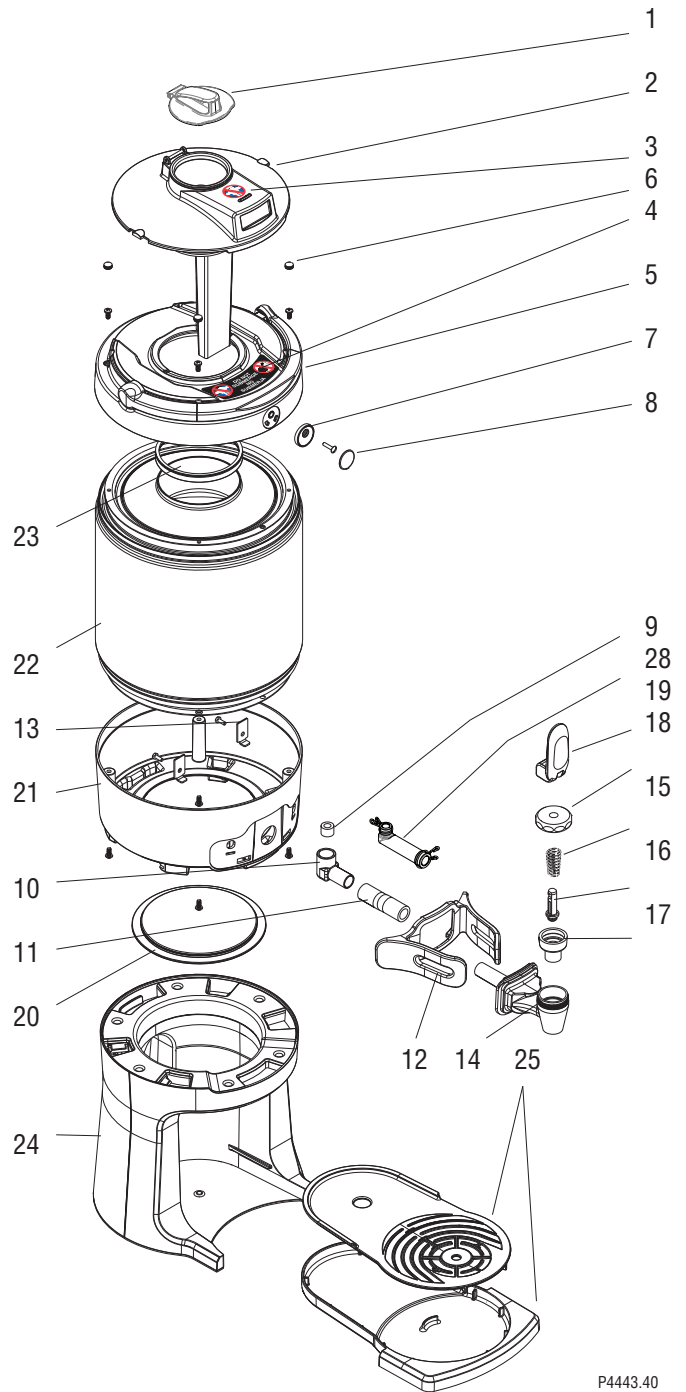
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SERVERS WITH STAND

Digital Sight Gauge

REPLACEMENT PARTS

- | | | |
|-----|------------|---|
| 1. | 53905.0001 | Cap |
| 2. | 53912.1000 | DSG Lid Assy, 1.0 gal (Includes items 1 & 27) |
| | 53912.1001 | DSG Lid Assy, 1.5 gal (Includes items 1 & 27) |
| 3. | 39043.0003 | Decal, Do Not Submerge Server |
| 4. | 54938.0000 | Decal, Do Not Submerge/Do Not Spray |
| 5. | 54086.1000 | Top Cover with Handle and decal |
| 6. | 54470.0000 | Plug |
| 7. | 54468.0000 | Backer, Badge |
| | 02367.0000 | Screw |
| 8. | 54925.0000 | Badge, Logo |
| 9. | 28526.1000 | Tube, Silicone .31" ID x 12.0" LG (cut to length) |
| 10. | 42295.0001 | Elbow, 90° |
| | 42295-0002 | Silicone elbow with clamps |
| 11. | 32591.1000 | Tube, Silicone .50" ID x 12.0" LG (cut to length) |
| 12. | 53908.0000 | Guard, Faucet |
| 13. | 53909.0000 | Plate |
| | 02340.0001 | Screw, Hex Hd. #8-32 x .38" |
| 14. | 53907.0000 | Body, Faucet |
| 15. | 00601.1000 | Faucet Spring (Package of 6) |
| 16. | 29164.1000 | Faucet Stem (Package of 6) |
| 17. | 00600.1000 | Faucet Seat Cup (Package of 6) |
| 18. | 29165.0002 | Faucet Bonnet |
| 19. | 51315.0001 | Handle, Faucet |
| 20. | 42890.1000 | Base Cover |
| 21. | 53906.0002 | Base |
| | 42761.0001 | Screw, Pan Head M4 x 9 |
| 22. | ----- | Reservoir, 1.0 gal |
| | ----- | Reservoir, 1.5 gal |
| 23. | 42889.0000 | Seal |
| 24. | 54473.1000 | Stand, Assy (Includes items 25) |
| 25. | 54083.1000 | Drip Tray Kit (Includes Cover) |
| 26. | 35301.0000 | Brush, Cleaning (Not Illustrated) |
| 27. | 46247.1000 | Batteries, 4 Pack AAA |
| 28. | 42295.0002 | Elbow, Silicone (Includes clamps) |



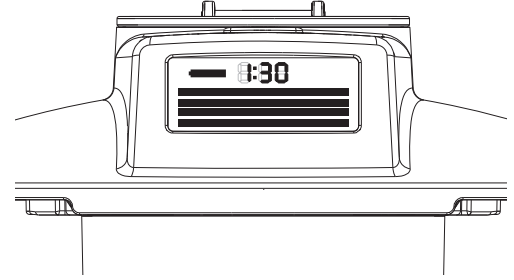
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DIGITAL DISPLAY

The Digital Sight Gauge (DSG) senses liquid levels and monitors hold times.

Before using the digital display, the device needs to be powered. Remove the lid assembly from the server, turn over, remove the plastic pull tab from the battery cover, discard the pull tab and reinstall the lid in the server. Remove and discard the decal on the top of the lid assembly instructing the user to remove the pull tab.

Horizontal bars indicate the liquid level. The 1.0 gallon sensor displays a total of 4 bars and the 1.5 gallon sensor displays 6 bars. Each bar represents approximately 32 ounces of liquid. All bars will be displayed when the server is full. As liquid is dispensed the number of bars displayed decreases beginning with the upper most bar. When the server is close to empty no bars are displayed.



Hold times are displayed by a freshness timer. As liquid level increases, the DSG Display will show 1 Bar, and the freshness timer will show the initial value (0:00 for default count up timer).

As the liquid level continues to increase, typical during a brew, the timer may reset on every bar increase, depending on the length of time it takes to increment to the next bar. When the liquid level has stabilized, the timer will start counting up in 1 minute increments until the server is empty or the time has expired. Whenever the liquid level is decreased to zero bars the timer is replaced with three dashes.

Warning of freshness time expiration is indicated by the timer flashing as it continues to count (flashing from 2:00 until 4:00 is the default setting).

A status LED will flash to indicate the liquid level is near empty (zero bars), the freshness time warning has been reached or the freshness time has expired.

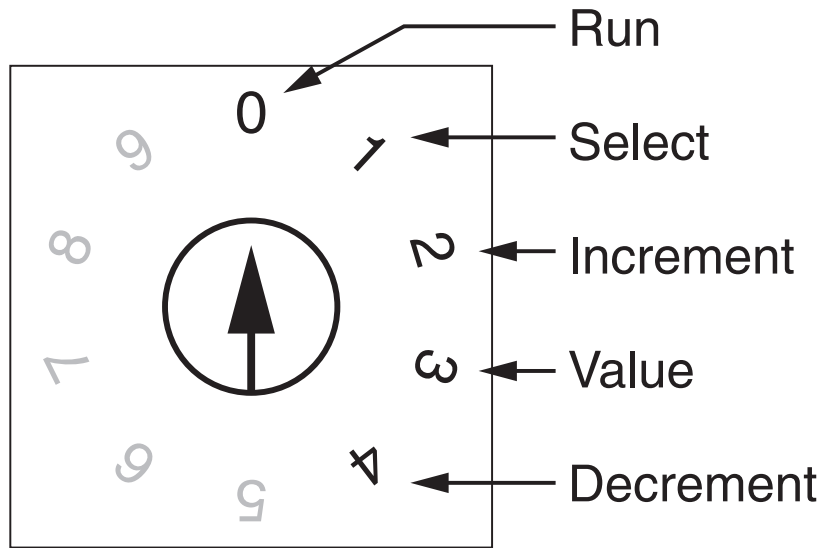
CONFIGURATION PARAMETERS

These parameters define how the digital display functions.

Configuration Parameter	Rotary Switch Access	Values (Default setting in Blue)	Display
Freshness Time Duration	Yes	0:30, 1:00, 1:30, 2:00, 2:30, 3:00, 3:30, 4:00	Ftd...2:00...
Flashing Notification Time	Yes	Off, 0:00, 0:30, 1:00, 1:30, 2:00 , 2:30, 3:00, 3:30, 4:00	Fnt...oFF... Fnt...0:30..
Freshness Timer Direction	Yes	Off – Timer is disabled Up – Timer counts from 0:00 to FTD Down – Timer counts down from FTD to 0:00	dir...oFF... dir...up... dir...dn...
Status LED	Yes	Off – Status LED is Disabled Freshness Time Expired Flashing Notification Server Empty Freshness Time Expired & Server Empty Flashing Notification & Server Empty	LEd...oFF... LEd...Ft... LEd...Fn... LEd...E... LEd...FtE... LEd...FnE...

PROGRAMMING

A 10 position rotary switch is used to view and change the configuration parameters. The rotary switch is accessible when the battery cover and holder are removed.



Position 0 Run – This is the normal rotary switch setting and allows the DSG to run with the given configuration. The rotary switch must be in this position for normal operation.

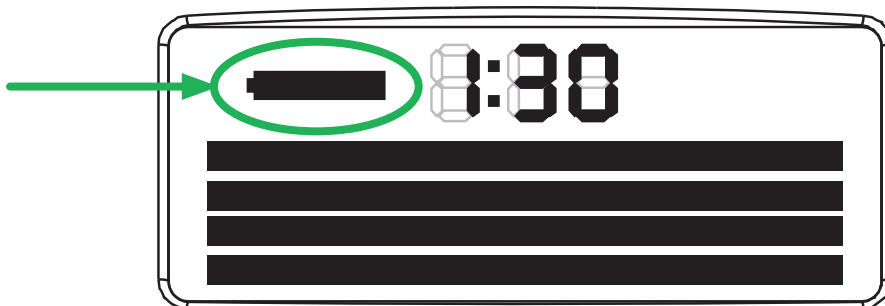
Position 1 Select – In this position the display will toggle between the selected configuration parameter and the value. For example, Freshness Time Duration = 3:00 hrs is shown as Ftd...3:00...Ftd...3:00...

Position 2 Increment – Move to this position and back to Position 1 to change the configuration parameter. Repeat until you reach the parameter you want to change.

Position 3 Value – Move to this position to allow the value for the selected parameter to be changed. In this position the display will toggle between the selected configuration parameter and the value. Move to Position 2 and back to Position 3 to increment the value or move to Position 4 and back to Position 3 to decrement the value. Each time you return to Position 3 the display will toggle between the selected configuration parameter and the new value. Repeat until the desired value is displayed in Position 3. When no more changes are needed return to Position 0.

LOW BATTERY INDICATION

When the battery voltage is low, a battery icon will flash in the upper left corner of the LCD indicating it is time to replace the (4) AAA batteries.



BATTERY REPLACEMENT

The Digital Sight Gauge lid comes equipped with 4 AAA batteries. The batteries have a use life of approximately 1½ years under normal operating conditions.

NOTE: Batteries are not covered under product warranty.

To replace the batteries:

1. Remove the lid assembly from the server.
2. Remove the two screws and then the cover on bottom of the lid.
3. Replace used batteries with 4 AAA alkaline batteries.
4. Replace cover and two screws.
5. Replace lid assembly.

