BUNN®

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



Stainless Steel Decor

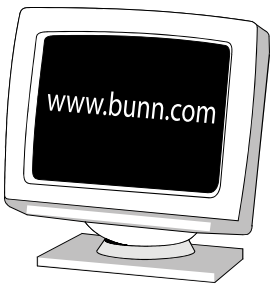


Black Decor

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



35075.0001 01/12 ©2010 Bunn-O-Matic Corporation

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**

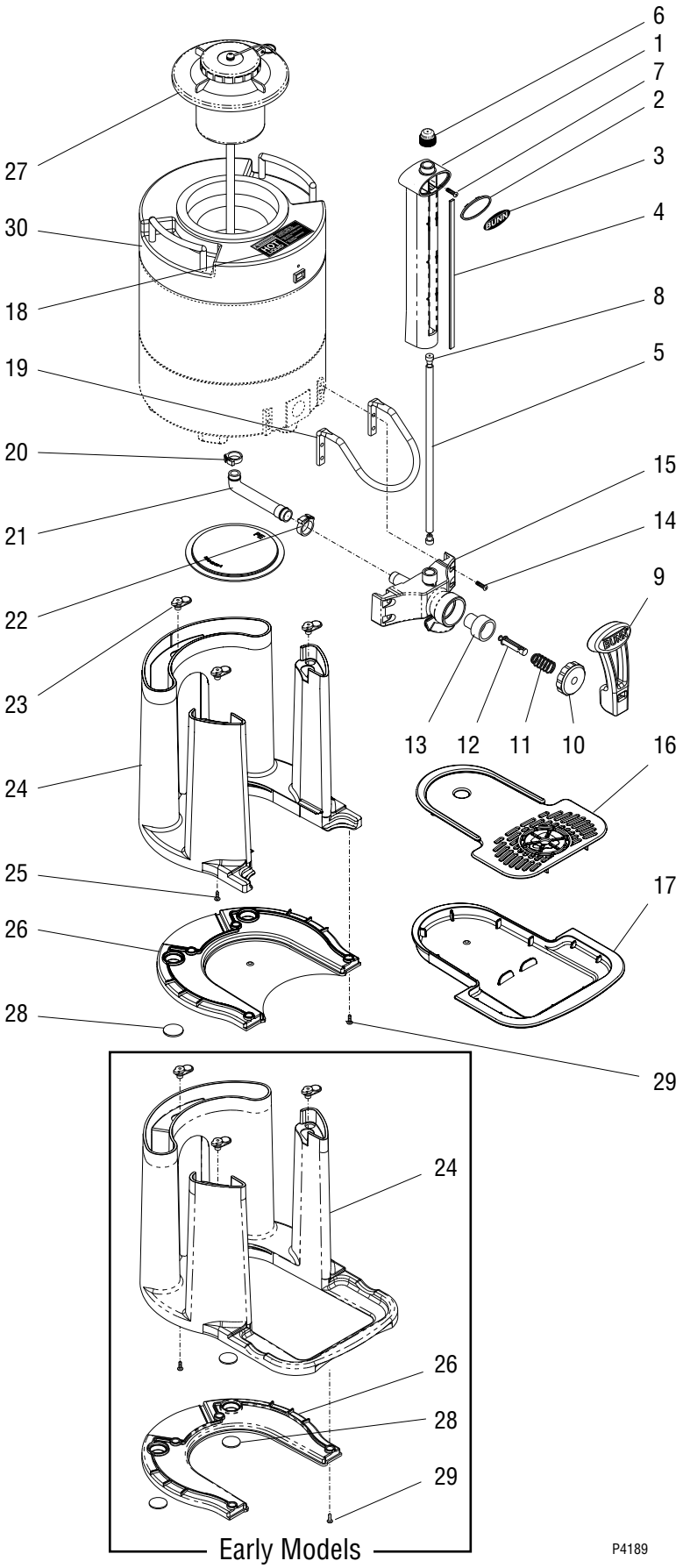
NOTE: Bunn-O-Matic recommends the 3 step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an approved detergent, a fresh water rinse, and an aqueous sanitizing solution using an approved non-chlorine sanitizer. Do not submerge server.

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 top cap from shroud around sight tube. Remove sight gauge tube by pulling straight up, do not loose gaskets that are on each end of the tube.
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, and lid 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, and sight gauge tube to the dispenser, make sure gaskets are on both ends of tube.
10. Wash the entire outside surface of the server with a clean damp cloth.

SERVER WITH 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)
2.	35010.0000	Plate, Decal Mounting
3.	35009.0000	Decal, Bunn
	35009.0001	Decal, Plain Black
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.
	35005.0001	Sight Gauge Tube 1.0 Gal.
6.	39083.0000	Cap, Shroud
7.	02367.0000	Screw, Truss Head #6-32 x .62”
8.	39143.0001	Washer, Sight Gauge Tube
9.	39081.0000	Handle, Faucet, Bunn
	39081.0001	Handle, Faucet, Orange
	39081.0002	Handle, Faucet, Plain Black
10.	29165.1002	Faucet Bonnet
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.	39080.1002	Spout, Faucet
16.	38932.0000	Grate, Drip Tray
17.	38931.1000	Drip Tray Kit (Early Models) (Includes item 16)
	38931.1002	Drip Tray Kit (Late Models) (Includes item 16)
18.	26186.0000	Decal, Warning Hot Liquid
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.
23.	35016.0001	Insert, Stand
24.	38929.1001	Stand, Server (Early Models)
	38929.1002	Stand, Server (Late Models)
25.	39617.0000	Screw, Pan Head #6-32 x .75"
26.	38930.0001	Base Plate, Stand (Early Models)
	38930.0002	Base Plate, Stand (Late Models)
27.	35365.1000	Lid Assembly 1.5 Gal.
	35365.1001	Lid Assembly 1.0 Gal.
28.	39443.1003	Kit Pad, Adhesive Back .75” Dia. (Includes 4 Pads)
29.	44010.0000	Screw, Pan Head #8-18 x .50”
30.	41366.1001	Kit, Top Cover Assembly (Includes item 18)
31.	35071.0000	Decal, Black Wrap 1.5 Gal.
	37974.0000	Decal, Black Wrap 1.0 Gal.
32.	35301.0000	Brush, Cleaning

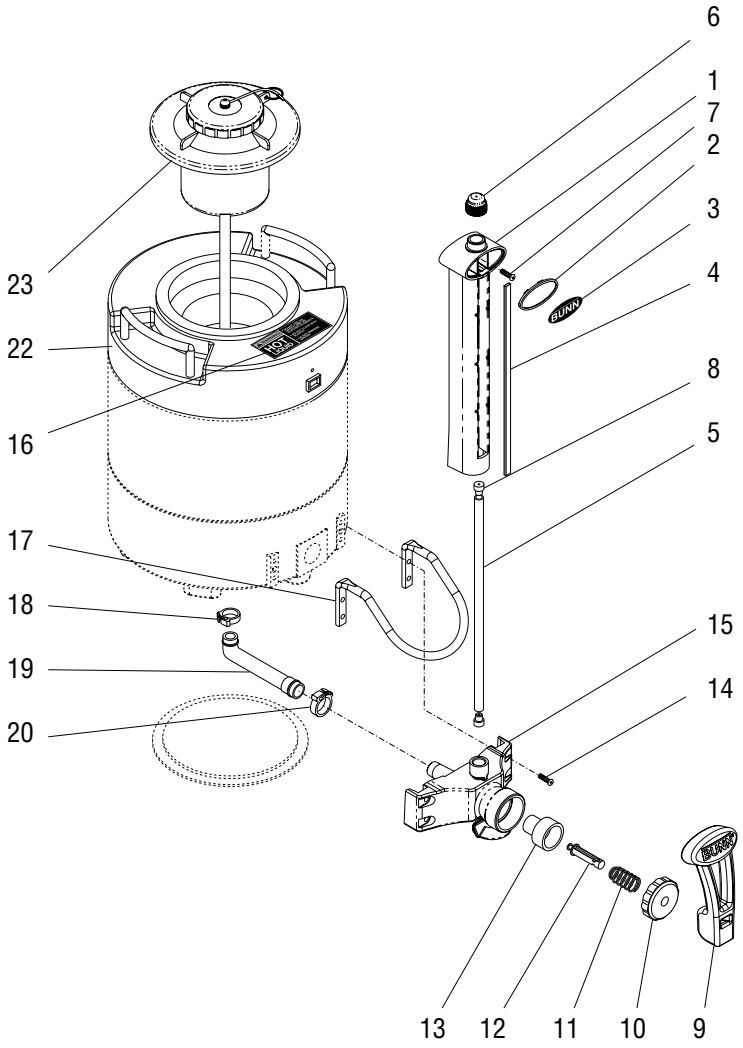


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SERVER WITHOUT STAND

REPLACEMENT PARTS

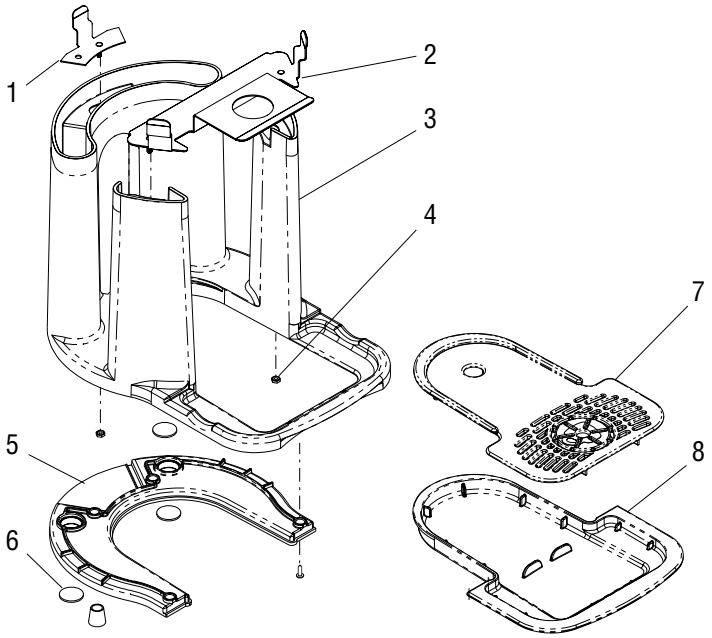
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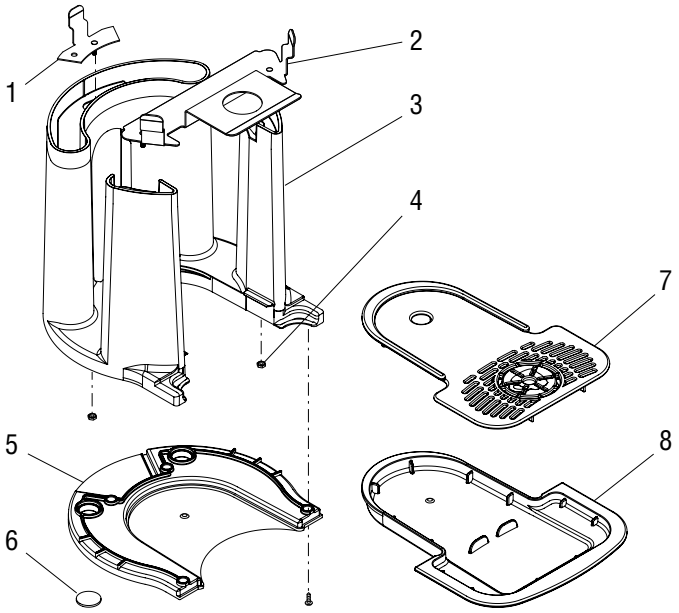
STAND FOR SERVERS WITHOUT STAND

REPLACEMENT PARTS

-	39795.0003	Stand, Assy (Includes items 1 - 8)
1.	39449.0005	Bracket, Rear
2.	39448.0003	Bracket, Front
3.	38929.1001	Stand, Server (Early Models)
	38929.1002	Stand, Server (Late Models)
4.	00970.0000	Nut, Keps #8-32
5.	38930.0001	Base Plate, Stand (Early Models)
	38930.0002	Base Plate, Stand (Late Models)
	44010.0000	Screw, Pan Head #8-18 x .50”
6.	39443.1003	Kit Pad, Adhesive Back .75” Dia. (Includes 4 Pads)
7.	38932.0000	Grate, Drip Tray
8.	38931.1000	Drip Tray Kit (Early Models) (Includes item 7)
	38931.1002	Drip Tray Kit (Late Models) (Includes item 7)



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, 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, Titan, 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, trifecta, Ultra, Velocity Brew are either trademarks or registered trademarks of Bunn-O-Matic Corporation.