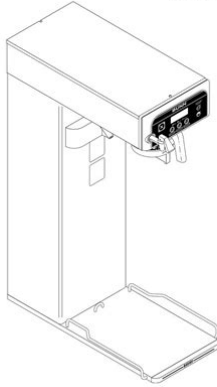


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OPERATING & SERVICE MANUAL

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File Name: bunn hg owners manual.pdf

Size: 3143 KB

Type: PDF, ePub, eBook

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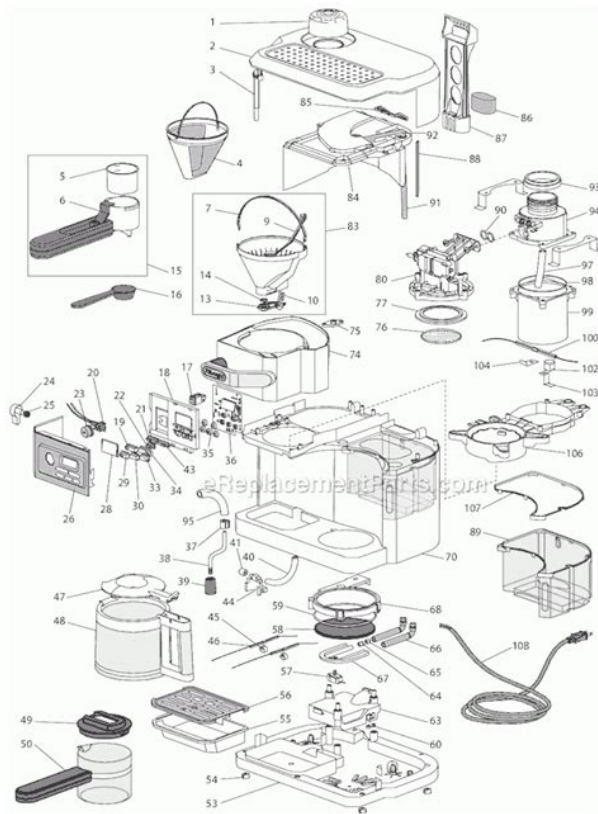
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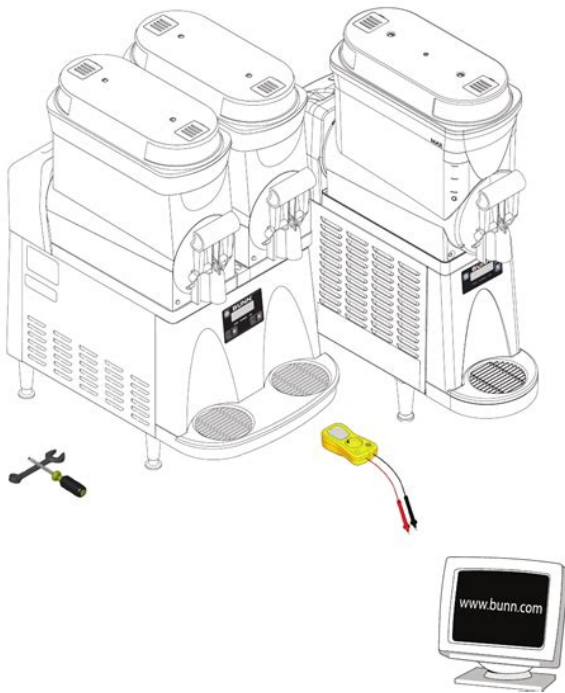


You're about to start brewing better coffee in a whole new way. In fact, it doesn't drip at all. And they're taller, so you won't end up with overflow and grounds in your coffee. Every 2 to 4 weeks remove the sprayhead and clean. You're about to start brewing better coffee in a whole new way. The BUNN Phase Brew. Page 3 Programando su Cafetera TABLE OF CONTENTS. Get To Know Your Brewer. 1 Brew Better Tips. 5. Page 4 Colando Mejor con la Cafetera por Fases IMPORTANT SAFEGUARDS. Follow basic safety precautions when using electrical appliances to reduce the risk of fire. Page 5 Consejos para un mejor colado WHY BUNN BREWS BETTER Page 6 Limpieza y Mantenimiento BREWING BETTER Page 7 Servicio Autorizado BREW BETTER TIPS. You'll always brew better with BUNN. These BREW BETTER TIPS will help you Page 9 TROUBLESHOOTING BunnOMatic warrants the BUNN HT and HG Coffee Brewers "Brewers", except Page 11 CAFETERA Manual de uso Page 12 CAFETERA POR FASES Usted esta a punto. Page 13 TABLA DE CONTENIDO. Conozca su cafetera. 1 Consejos para un mejor colado. 5. Medidas de Seguridad Importantes. 2 Limpieza y Mantenimiento. 6. Page 14 INSTRUCCIONES IMPORTANTES DE SEGURIDAD. Siga las medidas basicas de seguridad al utilizar aparatos electrodomesticos para reducir el Page 16 COLANDO MEJOR Estos CONSEJOS DE MEJOR COLADO Lave el embudo de colar y la jarra de vidrio despues de cada uso. Page 19 DETECCION DE FALLAS Page 20 GARANTIA LIMITADA. BunnOMatic garantiza la BUNN HT y HG Cafeteras "Cafeteras" excepto la jarra. Using the online preview, you can quickly view the contents and go to the page where you will find the solution to your problem with Bunn Coffee Brewer HG. To start viewing the user manual Bunn Coffee Brewer HG on full screen, use the button Fullscreen. However, if you do not want to take up too much of your disk space, you can always download it in the future from ManualsBase. The option to print the manual has also been provided, and you can use it by clicking the link above Print the manual. <http://www.crabhomes.com/images/del-sol-factory-service-manual.xml>

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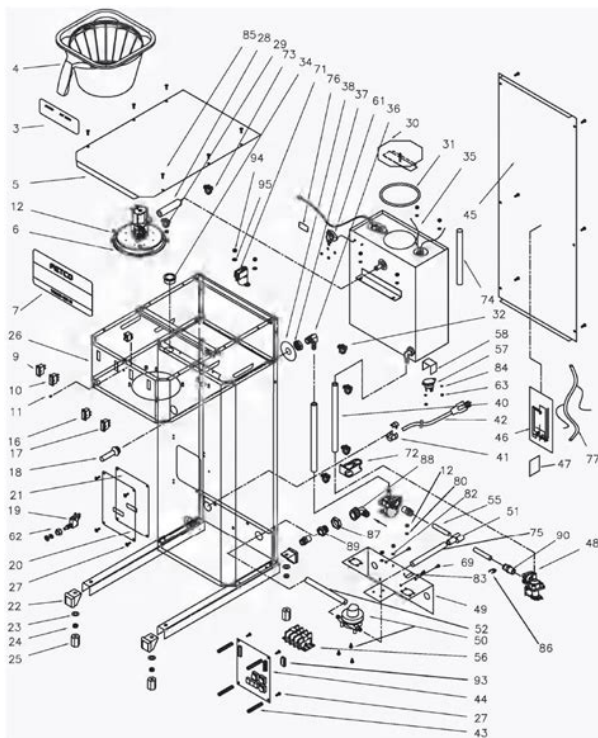
You do not have to print the entire manual Bunn Coffee Brewer HG but the selected pages only. paper. If you want to quickly view the content of pages found on the following pages of the manual, you can use them. You're about to start brewing better coffee in a whole new way. Phase Brew heats all the water to the right brewing temperature, then quickly releases it through our unique sprayhead for an optimal 4minute brewing phase and amazing coffee flavorIn fact, it doesn't drip at all. BUNN PHASE BREW VS. TYPICAL DRIP 6minuteEvery 2 to 4 weeks remove the sprayhead and clean. Occasionally wipe the outside of your brewer, including the area above the funnel, with a mild, noncitrus detergent and a damp cloth. While cleaning your brewer, check the glass carafe handle and tighten with a standard screwdriver if it's loThe later of three 3 years from the date of original purchase or one 1 year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to. A minimum of 4 cups 20oz is needed to begin brewing. Clean Sprayhead and perform Brewer Maintenance. To shut off manually, push the Brew button red light will turn off. Check the top tank to make sure brewer is filled with water. Request a part online. Your selected catalog region indicates that you are outside the U.S. Please change your region to North America U.S. if you wish to check out. For international orders please call us at 1 217 529 6601. Bunn by Product Types.Bunn NHB Coffee Maker question.Find owners guides and pdf support documentation for Bunn Coffeemaker.Reload to refresh your session. Reload to refresh your session. Only used less than a month. These elements are readily available at your local Bunn repair shop. Login to post Which means you have to fill it with water in order to brew. It should happen when the unit is filled first, plugged in then turned on.see link below for MFR instructions Aloha!<http://freshandgleam.com/userfiles/del-sol-hermosa-hot-tub-manual.xml>



ukeboy57 I put water where its suppose to go it heats up but no water come out. Is there something Im not doing. Its an older one. Any ideas on how to repair this The plastic on these trays gets brittle over time with the heating and cooling, and they crack where they mount to the tank. The only real way to repair this is to replace the pourin tray, but these are not sold anywhere that I have found. You might be able to find a used one at a Bunn dealer in your area. I have seen some people do a temporary repair by putting a washer under the mounting bolt and sealing it with silicone, but this is a temp.The exception would be vacation away from home or other times when you wont be using it for a few days. Visit www.bunnomatic.com if you have lost your user manual.This way you can make coffee faster than a regular coffee maker.Slowly pour in two pots of water using the pour pitcher. Now you can plug it in.Put a pot on thePour clean cold water intoLet it heat up then youThe water you pour in to makeTook the brew unit out and clean all the parts, not working. Tried the rinsing but no water comes out from the coffee dispenser and now got stuck. The machine is out of warranty, will be expensive for repair. Could anyone help to advise how to get out of the rinsing. Should I replace water with descaling solution and run the rinsing Please advise, thank you The brew group is stuck and I cannot get it fro. The position of discarding the coffee grounds into the holder which is out Answer questions, earn points and help others. You should have JavaScript enabled in your browser to utilize the functionality of the website Parts Town and 3Wire have joined forces and teamed up with IPC, combining the team you know with the largest inventory in the industry and cuttingedge technology to give you the absolute best experience. Things look a little different, thats true, but you are indeed in the right place. Hi there, welcome to Parts Town.

Parts Town and 3Wire have joined forces and teamed up with NDCP, combining the team you know with the largest inventory in the industry and cuttingedge technology to give you the absolute best experience. Parts Town and 3Wire have joined forces and teamed up with SMS, combining the team you know with the largest inventory in the industry and cuttingedge technology to give you the absolute best experience. Hi there! RSCS and Parts Town have joined forces, combining the team you know with the largest inventory in the industry and cuttingedge technology to give you the absolute best experience. Parts Town and 3Wire Foodservice have joined forces. Now youll work with the great team you know, while having access to the largest inventory in the industry and

cuttingedge technology. Lets go! Continue to Parts Town What You Can Expect Always Genuine OEM The Most InStock Parts on the Planet Breakthrough Innovations Exceptional Customer Experience Same Day Shipping Ready to get started. Lets go! Continue to Parts Town Looking for beverage equipment parts. Marmon Link is the new home for genuine OEM parts for the Marmon family of equipment manufacturers. Find beverage dispense parts and accessories, as well as parts for Cornelius, Prince Castle, Silver King, Angelo Po, and Saber King units. Continue to Marmon Link Please try again. Please try again later. Whether its a cover, switch or Oring, genuine OEM components and attachments are made to fit and function with your exact piece of equipment. Dont let a broken machine stop you from brewing hot coffee or making icy drinks. Find the right Bunn commercial parts for major repairs or daytoday upkeep. They make a wide variety of equipment like Each component is durable, so your coffee maker runs smoothly every day. Have other beverage equipment. Choose from a wide selection of Bunn slush machine parts, tea dispenser accessories and more for your unit.

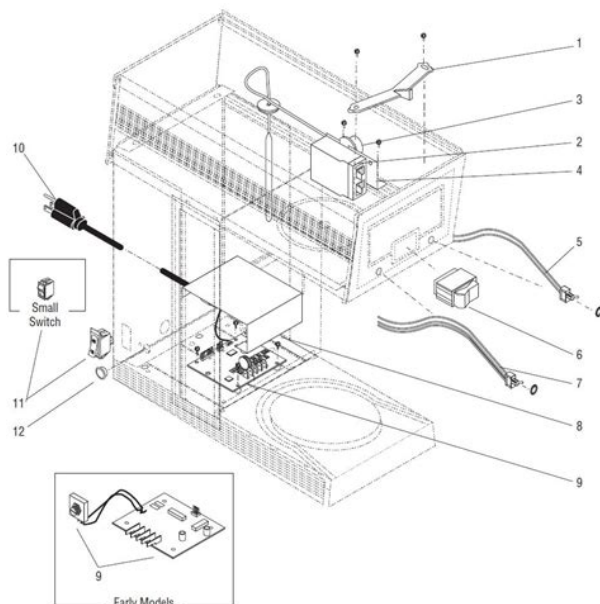


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That's why Parts Town offers same day shipping on instock replacement parts until 9 PM ET MondayFriday and all online orders until 4 PM ET Saturday. We also have a large collection of Bunn manuals and diagrams. Check out everything from maintenance advice to Bunn parts lists all in one easy place. Please try again later. No worries, it's really easy. No need to remember another username, you will now use your email address. Its listed below. Once logged in you can view pricing and order these parts. OK Please try again. Always Available free backorder shipping applies to UPS Ground shipments only. Excludes international orders, UPS Freight orders, consolidated shipments, factory drop ship orders, and ship complete orders. Program details subject to change at any time. No need to type it all again. That just makes things WAY easier. Plus, youll be able to access any discounts or contract pricing that may be available to you. Thats important. The real question is, why wouldnt you log in Everybody loves cookies. Okay, theyre not those kind of cookies, but theyre still great. Shop Online and Parts Ship Today. Call us at 1800 4585593 Find Bunn manuals at Parts Town. Call 8004585593 Not to worry, partstown.com is ready to help. Please place this order and all future international orders there. Please try again.Please try again.In order to navigate out of this

carousel please use your heading shortcut key to navigate to the next or previous heading. Register a free business account Please try your search again later.Total brewing time for a full pot is ten minutes six to heat the water and four to brew.For over 60 years BUNN has consistently and reliably brewed great tasting coffee for millions of people in their favorite restaurants and cafes. You can count on the brewing experts at BUNN to help you make the same great tasting coffee at home for your family, friends or just for you. This coffeemaker features a digital clock with a programmable brew start time.

<http://futurepointtech.com/images/boston-acoustics-mm220-manual.pdf>



Heat N brew technology heats all the water to the perfect brewing temperature and then starts the BUNN brewing process. This coffeemaker doesn't need to stay plugged in on the counter, making it ideal for those who don't brew every day. To calculate the overall star rating and percentage breakdown by star, we don't use a simple average. Instead, our system considers things like how recent a review is and if the reviewer bought the item on Amazon. It also analyzes reviews to verify trustworthiness. Please try again later. David K 4.0 out of 5 stars They have made a few design changes from the previous model that are really annoying. First, the new pot is a fish bowl shape with a weird aardvark looking lid I assume to minimize drips, but I never had that problem on the old design versus the straight sides of the old design. In order to pour out the last 2 cups, you have to tilt the pot past 90 degrees and the steam from the coffee burns your hand. Second, they took the nice stainless filter holder and switched to a cheap plastic. I threw mine away and use the old stainless filter holder as it looks better and is easier to keep clean. Third, the top where you pour in the water now has a neat stair step design that tells you how many cups of water you have poured into the machine. While this seems like a good upgrade, it was not tested properly. Now everytime I pour water into the machine, the water hits the flat part of the measuring steps and splashes all over the counter. This was a huge miss and is probably the most annoying of the three problems that did not exist in the old design. Hopefully Bunn reads this and corrects the problems in the next design. Unfortunately for me, the product is such a high quality device my last machine lasted for over 10 years with proper cleaning I will have to put up with these annoyances for a while yet. With that said, I would still highly recommend this product.

<https://www.agence-immotech.com/images/boston-acoustics-pro-6.53-manual.pdf>



Easy to use, love that I can set it up the night before and wake up to a fresh pot of coffee. The water measurement guide on the machine can be hard to see and confusing, I just follow the lines on the coffee pot. Coffee pot has a unique looking pour spout but it seems to work, no issues pouring. I noticed that if I made more than 6 cups of coffee the grounds would come up over the filter, even if using the bunn provided filters. Evidently this can occur if you have softened water, which I have. So after some investigation I contacted bunn and requested a low flow water spray head which they sent me for free. It helped reduce the frequency of spill over but did not eliminate it. Overall I am satisfied. I love this coffee maker. It is just what I was looking for. It takes a while longer to brew than your typical home coffee maker but its worth it. The water is heated to the proper temperature before brewing starts and the water is sprayed evenly over the grounds. I checked the water temperature with a digital thermometer and it comes in at a perfect 197 degrees. Admittedly the water level indicator is not easy to use but I overcame this by determining the proper amount of water using the carafe and just pour it in, ignoring the level indicator. I dont think you can find a better home coffee maker. In comes the Bunn HB, which makes amazing coffee and is programmable. This machine is easy to use, easy to clean, and is programmable. I also think they made changes to the coffee holding basket as it is far less likely to keep dripping after it is done brewing. I have no real complaints. Love Bunn! Ive used Bunn machines for many years, but with the advent of the Keurig machines, I kind of left the Bunn behind and moved on. I have been using the kcups with several different machines over the past several years and basically forgot how good real coffee used to be. I do buy coffee beans online and grind my own, and also will use the actual kcups, which Im not a fan of.

The Bunn is definitely not as quick as a Keurig machine, but while Im preparing breakfast, I start the brewing, and its done within 5 minutes since I measure out 24oz of water; so about 5 cups of coffee on the pots cup indicator. Havent made a full pot yet, but Im sure it will take about 8-10 minutes. Easy cleanup too. Brews so nice and hot. It actually just meets the bottom of the cabinet. But It works out fine for me as I have a lot of space. It is also a nicely designed unit. I havent used the programming yet, but Im sure it works. I dont have the need to autostart the machine in the morning. Had the one that has a reservoir that keeps the water hot but unfortunately it broke down after more than a few years. Thought wed give this one a try. We are loving it. It does take a few minutes longer to brew as this one does not have the reservoir. However I dont see that as a problem. It has been working great and the coffee tastes as good as it did with the former Bunn coffee maker. You can also set it so that you wake up to fresh brewed coffee. Nice perk! Sorry, we failed to record your vote. Please try again Generic coffee filters are too small to hold enough grinds to make strong full pot of coffee. Sorry, we failed to record your vote. Please try again Sorry, we

failed to record your vote. Please try again Autobrew enables you to do it with fresh water every day. Sorry, we failed to record your vote. Please try again Its easy to use and we love the coffee. Sorry, we failed to record your vote. Please try again In order to navigate out of this carousel please use your heading shortcut key to navigate to the next or previous heading. Replaces your BUNN Coffee Filter 10 Cup Basket and BUNN Permanent Coffee Filter. Please check your inbox, and if you can't find it, check your spam folder to make sure it didnt end up there. Please also check your spam folder.

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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 judgement, 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 905 8412866 or by writing to 280 Industrial Parkway South, Aurora, Ontario, L4G 3T9. 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. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels. Continue to Marmon Link Please try again later. Please try again later. No worries, it's really easy. No need to remember another username, you will now use your email address. Its listed below. Once logged in you can view pricing and order these parts. OK Please try again. We commit to carrying additional stock of these critical items to help ensure they are always available when you need them. No need to type it all again. The stock codes below may be the product itself, or they may be associated stock codes related to the product being displayed.

Please read the stock code description below to ensure you are ordering the correct item. Please call customer service if you have any questions regarding the correct stock code to choose. Use of the website signifies your agreement to the Terms of Use and Online Privacy Policy Please navigate our catalog to find your desired product. Your bicycle has been carefully manufactured with the benefit of years of experience and fully tested to ensure the highest standards of safety and comfort for the rider. This Owner's Manual is not intended as a fully comprehensive workshop manual but it will guide you in the assembly, safe usage and correct maintenance of your new bicycle. If you have any doubt or difficulty with any of the tasks described, please seek the assistance of a specialist bicycle dealer. This Manual will help ensure that your new bicycle keeps working properly and safely, and continues to give you years of enjoyable cycling. For European Manuals please visit WOODWAY.de. Our purpose is to manufacture products and provide service that exceeds our customers expectations through continuous improvements in quality and design. All Rights Reserved. All Rights Reserved 3 Unit 1 Installation Unit Objectives Given a realistic scenario depicting a new site install, the learner will be able to install and setup the brewer for retail turnover without error. Given a new machine, all the necessary tools and safety equipment, the learner will be able to install the brewer without error. The learner will be able to verify that the site requirements have been met. The learner will be able to locate and document the serial number. The learner will be able to hook up the water supply. Verify the electrical specifications of the unit and the location prior to installation. The complete serial number will need to be documented on all work orders and warranty tags.

Water Supply Install Step 1 Remove the shipping cap from the fitting on the rear of the brewer.

Step 3 Flush the water line. Step 5 Turn on the water supply. Electrical Install An electrician must provide electrical service as specified in conformance with all local, state, and federal electrical codes. ICB The ICB is available as a dual voltage unit. There is a voltage switch located on the front of the brewer behind the front panel. For 120VAC Brewers Step 1 Plug brewer into the power source. Step 4 Attach the wire ends to the terminal block. Step 5 Attach the ground wire to connector below the terminal block. Step 6 Check that all connections are tight. Step 7 Place the dual voltage toggle switch in the correct position. Step 8 Tighten the strain relief and replace the front panel. Step 9 Plug the unit into the power source. ICBTwin The ICBTwin is available configured for either VAC or VAC. Verify that the electrical specifications of the brewer and the electrical availability of the location match prior to installation. The ICBTwin is supplied with the power cord installed. The technician will need to provide the required 30amp cord cap. Step 1 Install the cord cap on the power cord. Step 2 Plug brewer into the power source. PLEASE WAIT TANK FILLING After the tank fills the machine will automatically begin the heating cycle. This will take approximately 20 minutes. The machine will continue to heat until it reaches its programmed shutoff temperature. Given an installed machine, all the necessary tools and safety equipment, the learner will be able to set the machine up for initial operation. The learner will be able to power on the machine. The learner will be able to access and scroll through the programming options. The learner will be able to perform the calibrations. 8 Setup and Programming Accessing and using the brewer's programming features is done from the front panel and requires no special tools. The programming menu is accessed through a hidden switch located on the right side of the display.

The hidden switch on the left side will allow you to scroll backwards. The display will return to the main screen. Programming Lockout If the programming cannot be access then the programming lockout switch is in the Lock position. The switch is located on the control board. Remove the top panel, locate the switch and place it into the Unlock position. Level 1 Programming Press the hidden switch for one second to access. P3048 BREW LOCKOUT DONE This function allows the operator to prevent or allow brewing if the water temperature is less than the Set Ready temperature. 8 ICB Training Manual 9 Level 2 Programming Press and hold the hidden switch for 5 seconds Set Language. This function allows the operator to select the language used for the display. Metric UNITS DONE ENG This function allows the operator to select if numeric settings are displayed in English or Metric units. REVIEW RECIPES This function allows the operator to view the brew settings for the carious coffee recipes stored into the brewer. It also allows the operator to modify any of the brew settings for a particular recipe stored in the brewer. ASSIGN RECIPE This function allows the operator to assign a recipe to or disable each of the 3 brew switches A, B, C. Any saved recipes listed under Review Recipes can be assigned to a brew switch. Only one recipe per brew switch is allowed. This also sets the hot water faucet dispense temperature. The range can be from 2 to 20 F below the set temperature. The water must be at the Ready temperature or higher for the display to indicate Ready To Brew. If brew lockout is enabled, the brewing process won't start below this Ready temperature. ENABLE ADS DONE This function allows the operator to choose whether or not to display an advertising message. An ad can be saved to the brewer by either writing the ad using the programming commands, or by entering the ad into the brewer using an Ad Card. This message will be displayed when the brewer is not in use.

ENABLE SANITATION DONE This function allows the operator to enable the sanitation function and set the time before a cleaning alert will be displayed. ENABL ENERGYSAVR DONE This function allows the operator to enable the Energy Savings mode function and set the idle time. Once the set idle time has expired, the operator can choose to have the heaters either turn off, or reduce the tank holding temp to 140 F 60 C. ENABLE FRESH TIMER DONE This function allows the operator to enable the Freshness Alert and set the expiration time. This is mainly a troubleshooting feature.

Water in different geographical locations can have different conductivities. By adjusting the sensitivity of the refill circuit, this will allow the brewer to operate under various water conditions. This is Not used to control the actual flow rate, but to tell the internal processor how fast the water is flowing. This is not used to control the actual flow rate, but to tell the internal processor how fast the water is flowing. The volumes are then entered into the brewer. BREW COUNTERS This function allows the operator to track the total number of brew cycles completed, as well as the number of batches brewed using each of the brew buttons. There are up to three resettable counters, and one life counter that is not resettable. This can be useful for tracking the usage or service of an individual machine within a group. The service number will be displayed anytime there is a fault message displayed. SERVICE TOOLS For Authorized Service Personnel Only This function allows the testing of individual components and the ability to check switches for proper function. This function also tests the funnel sensor coil s frequency diagnostic tool for troubleshooting purposes only. Refer to Service Manual for in depth procedures. FACTORY DEFAULTS This function allows the operator to erase all of the previously entered recipes and ad messages. Factoryset default values will replace All previous settings.

Level 3 Programming Press and hold the hidden switch for 10 seconds. The information from the recipe card is loaded into the brewer s memory by holding the chip area up to the brewer s sensing coil. This information can include all the recipe settings for that particular name. These can all be loaded in seconds. Note Instructions to program the brewer are printed on the recipe card, along with the tea or coffee name that is being programmed. Procedure to program the coffee name Step 1 Remove the funnel. Step 2 Position the recipe card vertically, so that the top end of the chip is beneath the sensing coil located on the under side of the front panel. Step 3 After a short pause the display will read CARD CONTAINS RECIPE FOR then will change to RECIPE NAME SHOWQUITSAVE. All brewing parameters for that recipe are now transferred from the CARD to the brewer. Step 4 To show view this information, press and release SHOW. The display will scroll through all of the brew settings for that recipe. This display will then return to CARD CONTAINS RECIPE FOR then will change to RECIPE NAME SHOWQUITSAVE. Step 5 If all brew settings are correct, press SAVE. The display will read RECIPE NAME SETUP COMPLETE. All brew settings for that name are now stored in the brewer s memory. Step 6 If the brewing information is not correct, or it is desired to exit the setup before the settings are loaded into the brewer s memory, press QUIT. The display will read RECIPE NAME T SAVED. The display will then return to the main screen. Note The recipe is now saved in the brewer s memory. To brew using this recipe, it must be assigned to a brew button. Calibrating the Sprayhead Flow Rate Step 1 Place a measuring container with a minimum capacity of 60 ounces beneath the funnel of the brewer. Water can also be dispensed into the server and then into the measuring container. Step 2 Press and hold the right hidden switch to enter level 2 programming.

Continue to press the right hidden switch until the display reads CALIBRATE FLOW. Step 3 Press to advance to the SPRAY HEAD CAL.If the container is under the funnel, press. The display will read CALIBRATE SPRAY PRESS BREW TO START. Step 5 Press and release the BREW switch on the side to be calibrated for DUAL brewers. The display will read CALIBRATE SPRAY 60 SEC TO FINISH. The 60 second timer on the display will count down to zero. When the counter reaches zero, the display will change to OZ, along with the existing ounces per minute. Then press DONE. Step 7 The display should now read NEW SPRAY FLOW along with the correct flow rate of the sprayhead in ounces per minute. After 5 seconds, the display will return to the CALIBRATE FLOW screen.Step 1 Place the measuring container with a minimum capacity of 60 ounces beneath the funnel of the brewer. Continue to press the right hidden switch until the display reads CALIBRATE FLOW. Step 3 Press and release to advance to the SPRAYHEAD CAL.Step 5 Press. The display will read CONTAINER READY. If the container is under the funnel, press. The display should read CALIBRATE BYPASS.The display will read CALIBRATE BYPASS.60 SEC TO FINISH. The 60 second

timer on the display will count down to zero. Then press DONE. Step 8 The display should now read NEW BYPASS FLOW, along with the correct flow rate of the bypass in ounces per minute. After about 5 seconds, the display will return to the CALIBRATE FLOW screen SPRAYHEAD CAL BYPASS CAL. The learner will remove the rear panel and top panel. Given an operating machine the learner will be able to give a general explanation of how the unit operates. The learner will be able to identify the functions of the main control board. The learner will be able to identify the components and functions of the filling system. The learner will be able to identify the components and functions of the heating system.

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