

Initial Set Up Guide

IMPORTANT:

Brewer is **NOT** ready to plug in until you have followed the steps below. Do **NOT** plug in brewer until step #5.







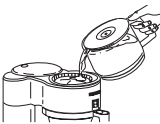

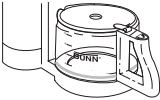
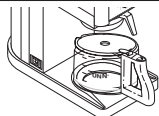
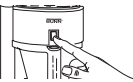

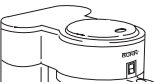




	NHBX	BTX/BX/GRX
1. Slide empty funnel into funnel guides as shown.		
2. Fill decanter with cold water. Swivel or lift brewer lid and pour water into brewer. Position decanter on base below funnel. Close the lid and wait three minutes while the internal tank partially fills.		
3. Open the lid. Remove decanter and fill with cold water again . Pour water into brewer. Position decanter on base under funnel and close the lid.		
4. Wait until water flows from the funnel. When water flow stops, pour out any water that has collected in the decanter. Replace decanter on brewer below the funnel.		
5. Now, plug in the brewer.	A circular icon with a diagonal slash through it, containing a power symbol (a circle with a vertical line and a horizontal line), indicating that the device should not be plugged in.	
6. Press the bottom of the vacation switch, located on the side of the brewer, to turn unit on (Press I to turn on and press O to turn off.) Wait 15 minutes for the water in the tank to heat.		

See steps on page 5 for brewing perfect coffee.

Brewing Perfect Coffee

See page 4 for initial set up before brewing the first time.

	NHBX	BTX/BX/GRX
1. Insert BUNN® coffee filter into the brew funnel.		
2. Measure fresh coffee into the filter and shake gently to level the bed of grounds. (We recommend 1-2 heaping Tbsps. of drip grind per cup of coffee).		
3. Slide the brew funnel into funnel guides and open lid.		
4. Pour in cold water; minimum 4 cups (20 oz), up to maximum 10 cups (50 oz) Do not close the lid without the funnel and decanter in place. Closing the lid releases the hot water.		
5. Position decanter in place on base under funnel of brewer. (With BTX, pre-heat carafe with hot water)		
6. Turn on the warmer. (not applicable with BTX ThermoFresh brewer)		
7. Close the lid to start the flow of water into the tank.		
8. When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.		



To pre-heat the thermal carafe, fill with hot water for approximately 30 seconds. Empty before brewing coffee into carafe.



BUNN filters are unique. Made with a special grade of paper for best coffee flavor, our filters are designed for strength, so the sides are taller and you don't end up with overflow and grounds in your coffee.

Better Brewing

BUNN home brewers are made to do exactly what BUNN commercial brewers do: produce great tasting coffee - quickly, simply and consistently. Cup after flavorful cup, year after year, nothing brews like a BUNN.

The BUNN Brewing Difference

Perfect coffee flavor is robust without bitterness and is determined by three elements: water temperature, the time ground coffee is exposed to the water and how much of the coffee is exposed to the water.

TEMPERATURE

The ready-to-brew internal hot water tank keeps water at the *ideal brewing temperature* of approximately 200°F.



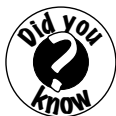
TIME

The fast 3-minute cycle is the *perfect brew cycle time* for the most coffee flavor without bitterness. Brew cycles that expose ground coffee for more than 6 minutes cause an overextracted, bitter taste.

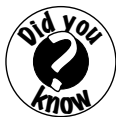


TURBULENCE

The unique sprayhead design creates *the right amount of turbulence* to suspend ground coffee and extract flavor evenly and thoroughly. With most coffee makers, water drips straight through without evenly exposing all coffee granules to the water.



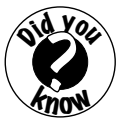
Use of decaffeinated, fine grind coffee and/or softened water may cause an overflow of grounds into your decanter. Visit www.bunn.com or call BUNN Customer Service at 800-352-2866 to order a flow restrictor sprayhead free of charge.



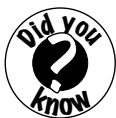
For the best cup of coffee, grind fresh beans just before brewing. Adjust the amount of coffee to suit your individual taste.

BUNN recommends you DO:

- Keep coffee stored in a clean, dry place away from heat registers and vents or extreme cold for maximum freshness.
- Use enough coffee (one to two heaping tablespoons per cup or about 1½ inches of coffee in a flat-bottom filter.)
- Use a thermal carafe if you plan to hold coffee more than 20-30 minutes. Coffee can be held in a glass decanter for up to 30 minutes or a thermal carafe for about two hours.
- Make sure to clean your decanter every day.
- Pre-heat the thermal carafe with hot water for best results.
- Use only BUNN paper filters for proper fit and function. Using a shorter filter may result in overflow.
- Dispose of filter and grounds immediately after brewing to prevent drip-through of unwanted flavors trapped in used coffee grounds.
- Clean your BUNN brewer with mild, dish soap and water at least once a week, especially the sprayhead area. (Do not use any soap or cleaner with citrus added).



Fresh, good-tasting water is essential for a perfect cup of coffee. After all, over 98% of the beverage is water. If your water contains excessive amounts of sediment, taste or odors, we recommend installing a water conditioner and requesting a flow restrictor sprayhead.



Your BUNN brewer is designed to remain plugged in at all times, except during initial set up, when cleaning or if it will not be in use for three or more days.

BUNN recommends you AVOID:

- Mixing fresh brewed coffee with previously brewed coffee.
- Brewing over previously used coffee grounds - all the flavor has already been completely extracted
- Re-heating for serving any coffee with a temperature below 175°F.
- Serving coffee brewed with beans or ground coffee past the freshness date.
- Letting coffee “bake” on a brewer warmer. Twenty to 30 minutes is the maximum time allowable for an open decanter to deliver a perfect cup of coffee.
- Serving coffee in decanters that haven’t been properly cleaned, since acids and other organic materials can taint even the best coffee.

CLEANING INSTRUCTIONS

Daily washing and cleaning of the brew funnel and decanter after each use is required. Occasionally, wipe the outside of the brewer, including the area above the funnel, with mild, no citrus added dish soap and a damp cloth. The brew funnel and decanter are top rack dishwasher safe. Please see page 9 for instructions on cleaning your thermal carafe.

DELMING

You should delime your BUNN brewer to clear any deposits that may have accumulated due to impurities in the water source. The frequency of deliming depends on the mineral content of your water.

NOTE - Unplug the brewer and let it cool down before deliming.

1. Remove the sprayhead by turning with your fingertips and set it aside.
2. Insert all but two inches of the flexible deliming tool (supplied) into the sprayhead tube. Call 800-352-2866 or visit www.bunn.com for a replacement deliming tool.
3. Slide the tool in and out five or six times to loosen lime in the sprayhead tube. You may need to twist, push and use some force when inserting the tool, then remove.
4. Prior to replacing sprayhead, pour one decanter of fresh water into the brewer. Position empty decanter on the brewer and close the lid. Water will flow into decanter.
5. Check the holes of the sprayhead. If plugged with mineral deposits or white flakes, they may be cleared by using a toothpick. Clean the sprayhead with a cloth and mild detergent. Rinse the sprayhead with water, then reinstall. Empty water from decanter.
6. Plug in the brewer and allow the water in the tank to reheat before using (approximately 15 minutes).

PERIODIC CLEANING

You should clean your BUNN brewer at least every 3 months. The frequency of cleaning depends on the mineral content of your water.

1. Slide an empty brew funnel into the brewer under the sprayhead and center an empty decanter on the base plate.
2. Open the lid and pour one quart of white vinegar into the top of the brewer; close the lid. Empty the decanter when liquid stops flowing from the funnel.
3. Allow the brewer to sit plugged in for two hours.
4. Unplug the brewer. Remove the brew funnel and sprayhead from the brewer. Clean the sprayhead with a cloth and mild detergent.
5. To drain the brewer, continue to Step 6, **OR** to clear vinegar out of brewer without draining, pour a decanter of fresh, cold water through the brewer. With funnel in place, position decanter on base plate, then close the lid to allow the water to run through the brewer. After it has run through, empty decanter and repeat the process approximately 8 - 10 times.

Proceed to Step 9.

- Cool the brewer by pouring a full decanter of fresh, cold water into the top of the brewer. Place decanter on the base plate and close the lid. When water has stopped flowing from the brewer, empty the decanter. Repeat this process and set the decanter aside.
- Grasp the back of the brewer and turn it upside down over a sink. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
- Pour a decanter of water into the top of the brewer. Place the decanter on the base plate; close the lid and wait 3 minutes. Repeat this process with another decanter of water. Water will flow out of the funnel after the second decanter has been poured in. When flow from the funnel has stopped, empty the decanter and pour an additional decanter of water into the brewer. Place the decanter on the base plate and close lid.
- Replace the sprayhead and funnel. Pour additional decanters of fresh, cold water into the brewer as needed until the water has no vinegar taste.
- Place decanter on base plate and plug in the brewer. Allow the water in the tank to reach brewing temperature before using (approximately 15 minutes).

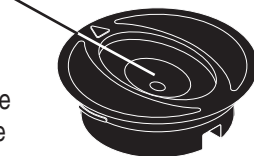


While cleaning your brewer, don't forget to check your glass decanter handle. If loose, use a standard screwdriver to tighten.

THERMAL CARAFE ROUTINE CLEANING (BTX MODEL)

The carafe may be disassembled for cleaning. Rotate the lid counterclockwise to remove. Occasionally, the brew through valve should be removed and cleaned. Lift at the edge and pull up. Use a mild, non-abrasive detergent to wash the lid thoroughly paying particular attention to the passage where the brew through valve is located. After rinsing, replace the brew through valve into the carafe lid. Do not use a scrub pad or other abrasive cleaning device to clean the caraf , as this will scratch the stainless steel surface.

brew through valve



To remove coffee stains from inside the thermal carafe, place a paper filter in the funnel and pour in two teaspoons of Cascade® powder dishwasher detergent into the paper filter. Slide funnel onto the rails and open brewer lid. Pour one carafe of cold water into brewer. Position carafe on base plate of brewer and close lid. When brewing cycle has stopped, remove the brew funnel and discard the filter and detergent; rinse funnel thoroughly. Allow carafe to sit for 10-15 minutes. Using a long handled, soft bristled brush, clean inside of carafe as well as the outer rim to remove any coffee stains or debris. Occasionally scrub the carafe pour lip and the area around it, including the lid, with a mild detergent and warm water. Use a soft cloth and scrub hard. When finished, pour out solution into sink and thoroughly rinse carafe and lid with clean water.

DRAINING YOUR BREWER

The water in your BUNN coffee brewer should be emptied whenever it is taken on a trip, shipped, stored in an unheated location with a chance of freezing, or goes unused for a extended period of time. To drain your brewer, use the following procedure:

1. Unplug the brewer. Remove the brew funnel and sprayhead from the brewer and set them aside.
2. Cool the brewer by pouring a full decanter of fresh, cold water into the top of the brewer. Place decanter on the base plate and close the lid. When water has stopped flowing from the brewer, empty the decanter. Repeat this process and set the decanter aside.
3. Grasp the back of the brewer and carefully turn it upside down over a sink. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
4. Replace the sprayhead and funnel after the water has been drained.

AUTHORIZED SERVICE

For Service Information Contact:

Bunn-O-Matic Corporation, 1400 Stevenson Drive, Springfield, IL 62703, (800) 352-2866

Bunn-O-Matic Corporation, 900 E. Townline Rd., Creston, Iowa 50801

Bunn-O-Matic Corporation Canada, 280 Industrial Parkway S., Aurora, Ontario L4G 3T9, (800) 263-2256

To receive full assistance, please have date code ready when calling for service.
(Located on the bottom of your brewer, see page 1)

BUNN Accessories

BUNN offers a complete line of accessories for your BUNN home brewer, including paper filters, decanters, thermal carafes, replacement funnels and more.



Coffee Wipes help remove coffee and other food stains from fabric. These handy towelettes are great to keep in your glove box, purse, briefcase or at home. Purchase online.



Visit www.bunn.com to order parts and accessories or call the BUNN Retail Division at 800-352-2866.