

# A10 Automatic & A10A Automatic

Supplement to A10 Use & Care Booklet #10070.0000

# **INSTALLATION & OPERATION**

#### INTRODUCTION

This equipment will automatically brew a 48 ounce batch of coffee into an awaiting decanter and has a pour-over feature for emergency use. It is only for indoor use on a sturdy counter or shelf.

#### **BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY**

Bunn-O-Matic Corp. ("Bunn") warrants the equipment manufactured by it to be commercially free from defects in material and workmanship existing at the time of manufacture and appearing within one year from the date of installation. 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, damage or casualty.

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.

The Buyer shall give 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. If requested by Bunn, the Buyer shall ship the defective equipment prepaid to an authorized Bunn service location. If Bunn determines, in its sole discretion, that the equipment does not conform to the warranty, Bunn shall repair the equipment with no charge for parts during the one year warranty period and no charge for labor by a Bunn Authorized Service Representative during the one year warranty period. If Bunn determines that repair is not feasible, Bunn shall, at its sole option, 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, AS SPECIFIED HEREIN, TO REPAIR OR, AT BUNN'S SOLE OPTION, REPLACEMENT OR REFUND. Bunn shall not 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.

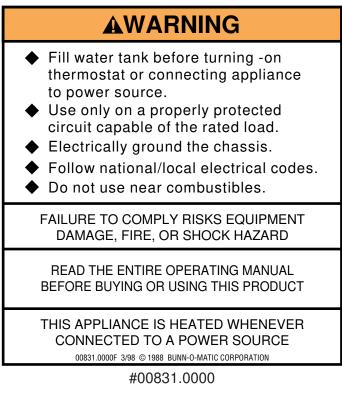
#### BUNN-O-MATIC CORPORATION POST OFFICE BOX 3227

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## **USER NOTICES**

The notices on this brewer should be kept in good condition. Replace unreadable or damaged labels.



This equipment is to be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

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#00658.0000

## **ELECTRICAL REQUIREMENTS**

**CAUTION** - Do not plug-in the brewer until specified in Initial Set-Up.

The A10 Automatic Brewer has an attached cordset and requires 2-wire grounded service rated 120 volts ac, 10 amp, single phase, 60 Hz.

The A10A Automatic Brewer has an IEC 320 connector and matching cordset and requires 2-wire grounded service rated 230 volts ac, 10 amp, single phase, 50-60 Hz. The appropriate cordset connector must be supplied when installing the brewer.

#### PLUMBING REQUIREMENTS

This brewer must be connected to a cold water system with operating pressure between 20 and 90 psi from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the brewer. Install a regulator in the line when pressure is greater than 90 psi to reduce it to 50 psi. The water inlet fitting is 1/4" flare.

**NOTE** – Bunn-O-Matic recommends <sup>1</sup>/<sub>4</sub>" copper tubing for installations of less than 25 feet and <sup>3</sup>/<sub>8</sub>" for more than 25 feet from the <sup>1</sup>/<sub>2</sub>" water supply line. At least 18 inches of an FDA approved flexible beverage tubing, such as reinforced braided polyethylene or silicone, before the brewer will facilitate movement to clean the countertop. It can be purchased direct from Bunn-O-Matic (part number 00326-0000).

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA).

#### **Plumbing Hook-Up**

- 1. Attach the flare fitting from the short piece of tubing on the flow control (supplied) to the water inlet fitting on the left rear side of the brewer.
- 2. Flush the water line and securely attach it to the flare fitting on the strainer.
- 3. Turn on the water supply.

## **INITIAL SET-UP**

**CAUTION** – The brewer must be unplugged throughout the initial set-up, except when specified in the instructions.

- 1. Insert an empty funnel into the funnel rails.
- 2. Place an empty decanter under the funnel.
- 3. Pour three pitchers of tap water into the screened area on top of the brewer. Allow approximately two minutes between pitchers for water to flow into the tank. While the third pitcher of water is entering the tank, the tank will fill to capacity and the excess will flow from the sprayhead, out of the funnel, and into the decanter.
- 4. When the flow of water from the funnel stops, plug-in the brewer and place the heater switch on the left side of the brewer in the "ON" lower position. Wait approximately twenty minutes for the water in the tank to heat to the proper temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
- 5. Empty the decanter, return it to the warmer, place the warmer switch in the "ON" (lighted) position, and momentarily press and release the start switch.
- 6. Place the warmer switch in the "OFF" (unlighted) position after water has stopped flowing from the funnel, and let the water in the tank reheat to the proper temperature.
- 7. Empty the decanter, place the warmer switch in the "ON" (lighted) position, and momentarily press and release the start switch. Check the water volume in the decanter after water has stopped flowing from the funnel. It should be 48 ounces.

#### **INITIAL SET-UP** (CONT.)

- 8. If not, locate the brew timer near the heater switch on the left side of the brewer, adjust the brew timer dial up-or-down as required and allow the water to reheat. Start, and measure another brew cycle.
- 9. Repeat step 8 until 48oz water volume is achieved.
- 10. The brewer is now ready for use in accordance with the coffee brewing instructions.

## **OPERATING CONTROLS**

#### Warmer Switch

Placing the switch in the unlighted position cuts power to the brew station warmer and stops brewing. Stopping a brew cycle after it has been started will not stop the flow of water into the funnel until the tank syphons down to its proper level. Placing the switch in the lighted position supplies power to the brew station warmer and enables the brew circuit.

#### Start

Momentarily pressing and releasing this switch starts a brew cycle when the warmer switch is in the lighted position.

**NOTE –** The warmer switch must be in the lighted position to initiate and complete a brew cycle.

#### Full/Half

Placing this switch in the half position yields approximately 24 ounces.

#### **COFFEE BREWING**

- 1. Insert a BUNN<sup>®</sup> filter into the funnel.
- 2. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
- 3. Slide the funnel into the funnel rails.
- 4. Place an empty decanter under the funnel.
- 5. Place the warmer switch in the lighted position. Momentarily press and release the start switch.
- 6. When brewing is completed, simply discard the grounds and filter.

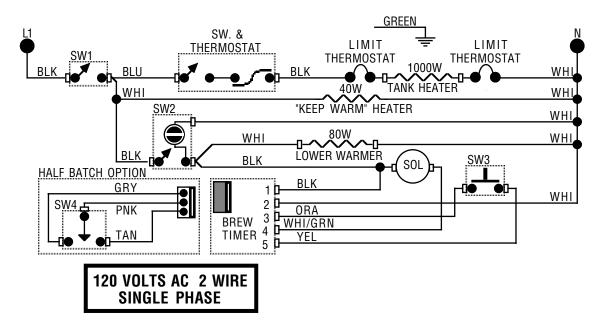
## CLEANING

- 1. The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.
- 2. Check and clean the sprayhead. The sprayhead holes must always remain open.
- 3. With the sprayhead removed, insert the deliming spring (provided) all the way into the sprayhead tube. When inserted properly, no more than two inches of spring should be visible. Saw back and forth five or six times.
- **NOTE** In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.

## **REPLACEMENT PARTS**

04060.0000 BASE EXTRUSION 04067.0001 SWITCH, LIGHTED ON/OFF 120V (A10)   04040.0004 BREW FUNNEL, BLACK 04039.0000 SWITCH, LIGHTED ON/OFF 240V (A10A)   04069.0003 CONTROL THERMOSTAT ASSY. 21274.0000 SWITCH, START   01716.0000 CORD, POWER 250V 10 AMP, IEC320 (A10A) 04786.0002 SWITCH, VACATION   01837.0000 CORDSET, 16/3HSJ0 NEMA 5-15P (A10) 0518.0000 SYPHON HUB   04123.0001 COVER, TOP BLACK 04174.0000 TANK HEATER 1000W 240V (A10A)   00658.0000 DECAL, CAUTION DECANTER & FUNNEL 00943.0000 TANK HEATER 1000W 120V (A10)   01133.0001 DECAL, WARNING ELECTRICAL 04144.0000 TANK KEEP WARM HEATER, 34W 240V (A10A)   01133.0001 DELIMING SPRING 01932.0000 TANK KEEP WARM HEATER, 40W 120V (A10)   01142.0001 FLIP LID, BLACK 04140.0000 TANK KEP WARM HEATER, 40W 120V (A10)   01143.0001 FLOW TONTROL & STRAINER ASSY, .222 GPM 04442.0000 TANK KEP WARM HEATER, 40W 120V (A10A)   04062.0000 HOOD EXTRUSION, LEFT 01960.0001 TANK LID INLET FITTING 17167.001   04063.0000 HOOD EXTRUSION, RIGHT 04167.0001 TANK LID INLET GASKET 04065.0
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## SCHEMATIC WIRING DIAGRAM A10 AUTO



# SCHEMATIC WIRING DIAGRAM A10 A AUTO

