

BUNN®

SURE TAMP STEAM



INSTALLATION & OPERATING GUIDE

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<http://www.bunn.com/espresso/index.html>



CONTENTS

Site Requirements.....	4
Installation.....	5
Operating Controls.....	6
Operation.....	7
Cleaning.....	8
Menu Options.....	9
Troubleshooting.....	11

USER NOTICES



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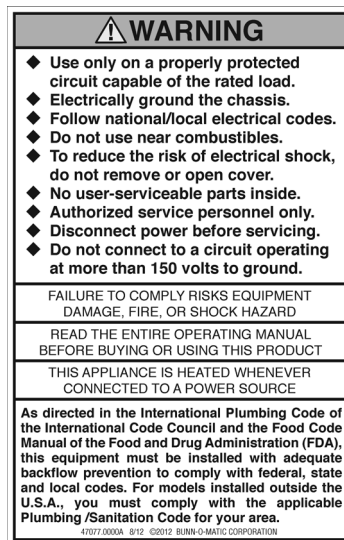
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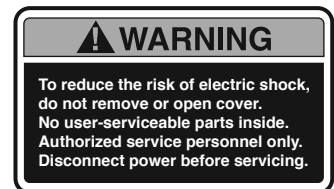
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Warnings

- Unplug the machine or turn off the main switch before servicing the interior components of the machine.
- Never operate the machine without water.
- Never touch brew module, spouts, and hot water dispense pipes. They are HOT and could cause burns.
- The machine must be operated with clean water. Make sure to use water filters and/or softeners as needed.

SITE REQUIREMENTS

Site Requirements

1. Counter able to support at least 150 pounds (68kg).
2. Counter area able to support machine placement.
3. Minimum clearance of 2" around machine.

Electrical

1. 208VAC, 2 wires with ground.
2. Dedicated 30A circuit with proper breaker and receptacle.
3. Receptacle within 5 feet (1.5 meter) of machine.
4. Power cord with leads supplied with machine.

Plumbing

1. Quick connect assembly with adapter (supplied).
2. Water hose assembly with quick connects and 1/4" flare fitting (supplied).
3. Water supply from 1/2" or larger supply line with pressure between 20 and 90 psi (0.138 and 0.620 MPa).
4. Shut off valve should be present between water supply and machine.
5. Drain available within 3.3 feet (1 meter) of machine.

As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate backflow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing / Sanitation Code for your area.

Water Treatment

1. No Chlorine.
2. Water Hardness 3 to 6 grains
3. Water Filtration System

NOTE: The water and electrical connections are on the bottom of the machine.

Location of the Serial Number

The serial number is located behind the puck bin on the right wall across from the power switch.

The complete serial number will need to be documented on all work orders and warranty tags.



REMOVE/INSTALL PUCK BIN



POWER SWITCH LOCATION

INSTALLATION

Drain Install

1. Install drip tray bracket with 3 screws (included in bag).
1. Attach the short drain hose to the drip tray fitting.
2. Slide drip tray onto guide rails on front of machine.
3. Attach other end of drain hose to manifold as shown.
4. Attach long drain hose to back of manifold and route to floor drain or sink, flowing downhill at all times.
5. Secure hose above the drain to maintain the air gap.

Water Supply Install

1. Ensure water is turned off.
2. Install the water filtration system between the water supply and the machine inlet per manufacturer's installation recommendations.
3. Connect one end of the inlet hose assembly to the adapter and the other end to the water supply.
4. Turn on the main water supply. Check for leaks; resolve any leak issues before proceeding.

Electrical Install

WARNING – Improper electrical installation will damage electronic components.

1. Determine the available electrical service.
2. Ensure the proper voltage at the electrical source.
3. Uncoil the cord completely and install the cord cap (not supplied) to the power cord. Black (L1) and white/red (L2) and green (ground).
4. Plug securely into the outlet.



INSTALL DRAIN HOSE AND DRIP TRAY

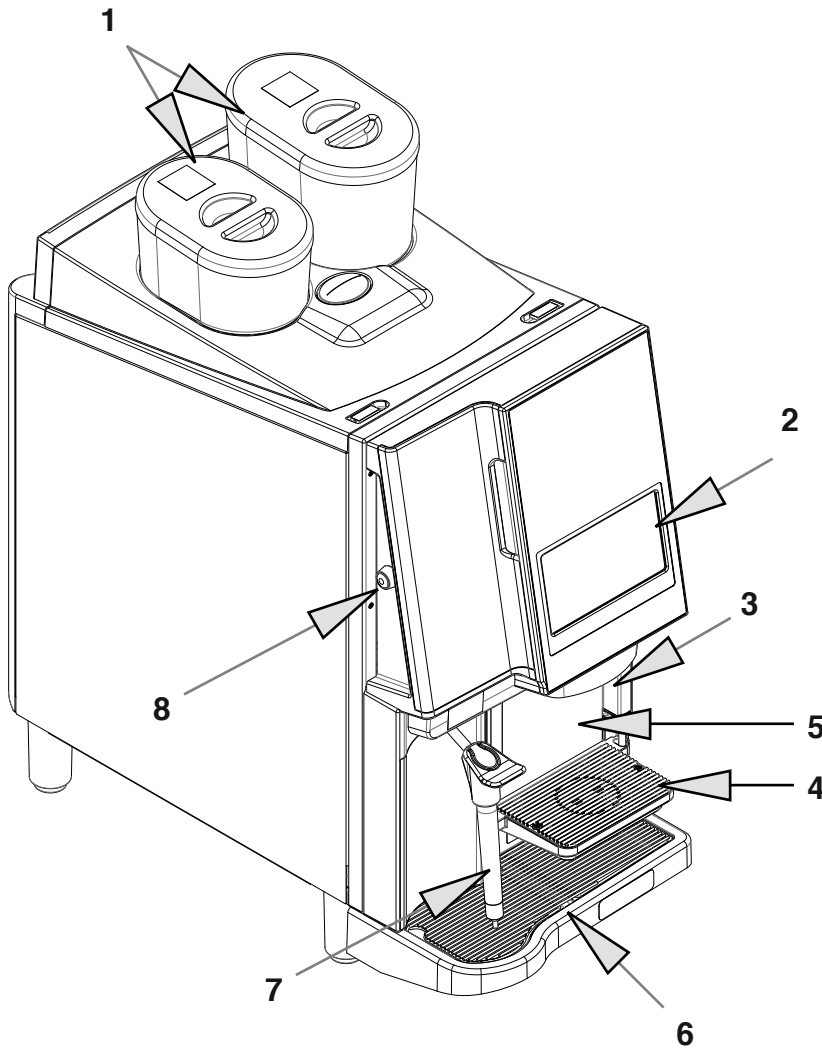


INSTALL DRAIN HOSES TO MANIFOLD



INSTALL WATER SUPPLY LINE

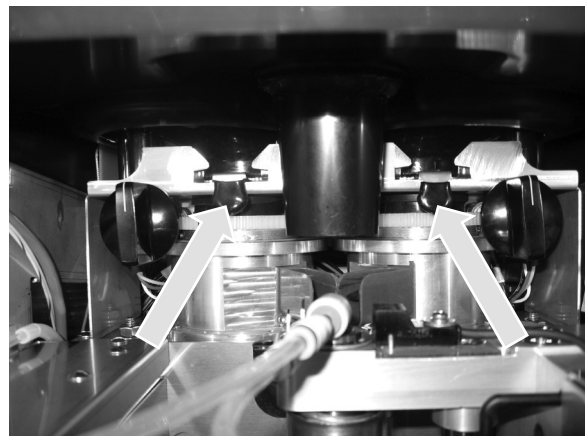
OPERATING CONTROLS



- 1. Bean hopper:
- 2. Touch screen display:
- 3. Dispense nozzles:
- 4. Small cup shelf:
- 5. Puck bin:
- 6. Drip tray:
- 7. Steam Wand:
- 8. Key Lock:

Start up

1. Pull puck bin out, turn the main switch on, replace puck bin.
2. The filling process will proceed automatically. When the boilers are filled, unit will automatically start heating. You will see a message "Please wait - heating in progress".
3. Install hoppers on top of brewer. NOTE: Brewer will not operate without hoppers in place. Open front door and pull each slide gate tab forward. (This also locks hoppers in place). Close door and fill hoppers as needed.
4. Select rinse to introduce fresh water into the system or select cancel to proceed.
5. The machine is ready to use when "Ready to brew" is displayed.



**PULL HOPPER SLIDE GATE
TABS FORWARD**

**NOTE: POUR IN ONLY ENOUGH BEANS FOR THE DAY'S USE.
DO NOT STORE BEANS IN HOPPER OVERNIGHT, FRESHNESS WILL BE COMPROMISED.**

OPERATION

DRINK TYPES

1. espresso: x1=single shot; x2=double shot.
2. americano regular; americano large.

BREWING

1. Select "cup preheat" to dispense hot water into cup before running a brew cycle.
2. Select between left or right bean hopper from the tabs on the top of touchscreen.
3. Place appropriate size cup on drip tray or shelf.
4. Select one of the drink types.

FROTHING

1. Position steam wand over the drip tray.
2. Press the "purge" button to clear any condensed water from the steam wand.
3. Place the steam wand into container of milk. For hot milk insert the wand deeper, for frothed milk keep the the tip just below the surface of the milk.
4. If you select manual steam, it will run until you press stop. Intellisteam will shut off automatically when the milk reaches a set temperature. Precise = 155° F; warm = 135° F; x-hot = 170° F. When finished, press "purge" to clear nozzle. NOTE: Steam function can be used during brew cycle.

STOP

STOP: Pressing the STOP button will stop both brewing and steam functions, and will reset unit back to ready mode.

NOTE: Empty puck drawer when prompted.

DO NOT ALLOW USED PUCKS TO BACK UP INTO BREW CHAMBER AREA AS THIS CAN CAUSE DAMAGE!

RINSING/CLEANING

RINSING

NOTE 1: – Press the "care & cleaning" tab to access. Press RINSE. Runs for approx. 2 seconds.

RINSE: Press to rinse the coffee dispense tips after sitting idle or when desired.

DAILY CLEANING

NOTE: You will need pitcher, brush, cleaning tablets, Rinza and cleaning tube on hand.

1. Press the "care & cleaning" tab on the touch screen.
2. Press the "clean" icon. Follow the picture prompted cleaning guide.

WEEKLY CLEANING

1. Press the "care & cleaning" tab on the touch screen, follow the picture prompted cleaning guide.
2. Open brew chamber door.
3. Push hopper slide gate all the way in.
4. Lift hopper with both hands. **DO NOT LIFT HOPPER BY THE LID.**
5. Empty beans from hopper and wash/rinse with mild nonabrasive detergent and fresh water.

MENU OPTIONS

Press and hold "BUNN" logo
to enter "menu options"



regional settings

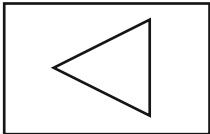
Set date and time

cup count

View/reset usage of various beverages

machine statistics

View/reset usage of water, grinders,
brew and cleaning cycles (resettable)



press to return to
previous screen

advanced
menu options

Reserved for authorized
service technicians only.

CONTINUED ON NEXT PAGE

MENU OPTIONS

date and time

date (mm/dd/yyyy)

1

1

14



time (hh/mm/AM)

8

00

AM



1. Press to highlight box.
2. Press arrows to adjust.
3. Press "save" when finished.

save

cup count

1. Press left or right (hopper)
2. Press to highlight box.
3. Press "reset"

left
0

right
0

espresso x1
0

espresso x1
0

ristretto
0

large
americano
0

americano
0

reset

machine statistics

cycle counts

0

water usage

0 gal

steam time

0 sec

right grinder

0 lbs

clean cycles

0

left grinder

0 lbs

clean cycle
errors

0

highlight box then press "reset"

reset

lifetime
totals

TROUBLESHOOTING

Notices	Description
“cleaning interrupted”,	Redo cleaning cycle to remove this error
“cleaning due now - shut down”,	Machine will not dispense until cleaning is completed
“steam wand temperature error”,	Intellisteam will not function due to sensor error, manual steaming can still be performed
“check right hopper”,	Right hopper is out of beans.
“check left hopper”,	Left hopper is out of beans.
“right brew time too long”,	Grind size on right hopper needs to be adjusted. Coarsen by one turn at a time until error is cleared.
“left brew time too long”,	Grind size on left hopper needs to be adjusted. Coarsen by one turn at a time until error is cleared.