

BLOOMFIELD INDUSTRIES

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Verdi, NV 89439

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www.wellsbloomfield.com

*Model 8740 Brewer
w/optional
7759 Airpot*

**OWNERS MANUAL
for****AIRPOT BREWER****MODELS****8764****8766****Includes:**

**Installation
Operation
Use & Care
Servicing Instructions**

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in materials and workmanship for a period of one year from the date of original installation or eighteen (18) months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that:

- a. airpots carry a 30 day parts warranty only.
- b. dispensers; i.e., tea and coffee carry a 90 days parts warranty only, excludes decanters.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

BLOOMFIELD INDUSTRIES DIVISION / SPECIALTY EQUIPMENT MANUFACTURING CORPORATION SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service. The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Bloomfield Industries Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

**Service Parts Department
Bloomfield Industries
P.O. Box 280
Verdi, NV 89439**

Phone: (775) 689-5700 Fax: (888) 492-2783

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates; conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty.**
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Bloomfield Industries appliance.

Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use, care for and maintain or repair the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	DIMENSIONS	VOLTS	WATTS	AMPS 1 ϕ	POWER SUPPLY CORD
8764	24-1/8" high 8-9/16" wide	120	1800	15.0	NEMA 5-15P
8764CA	16-5/8" deep (body) 20-1/2" deep (overall incl. faucet and inlet connection)	120	1500	12.5	NEMA 5-15P
8766		120 / 208-240	3500	14.5	not provided

Meets Canadian requirements

APPLICABILITY

This manual applies to the following Bloomfield Industries product:

8764 8764CA
8766

FEATURES AND OPERATING CONTROLS

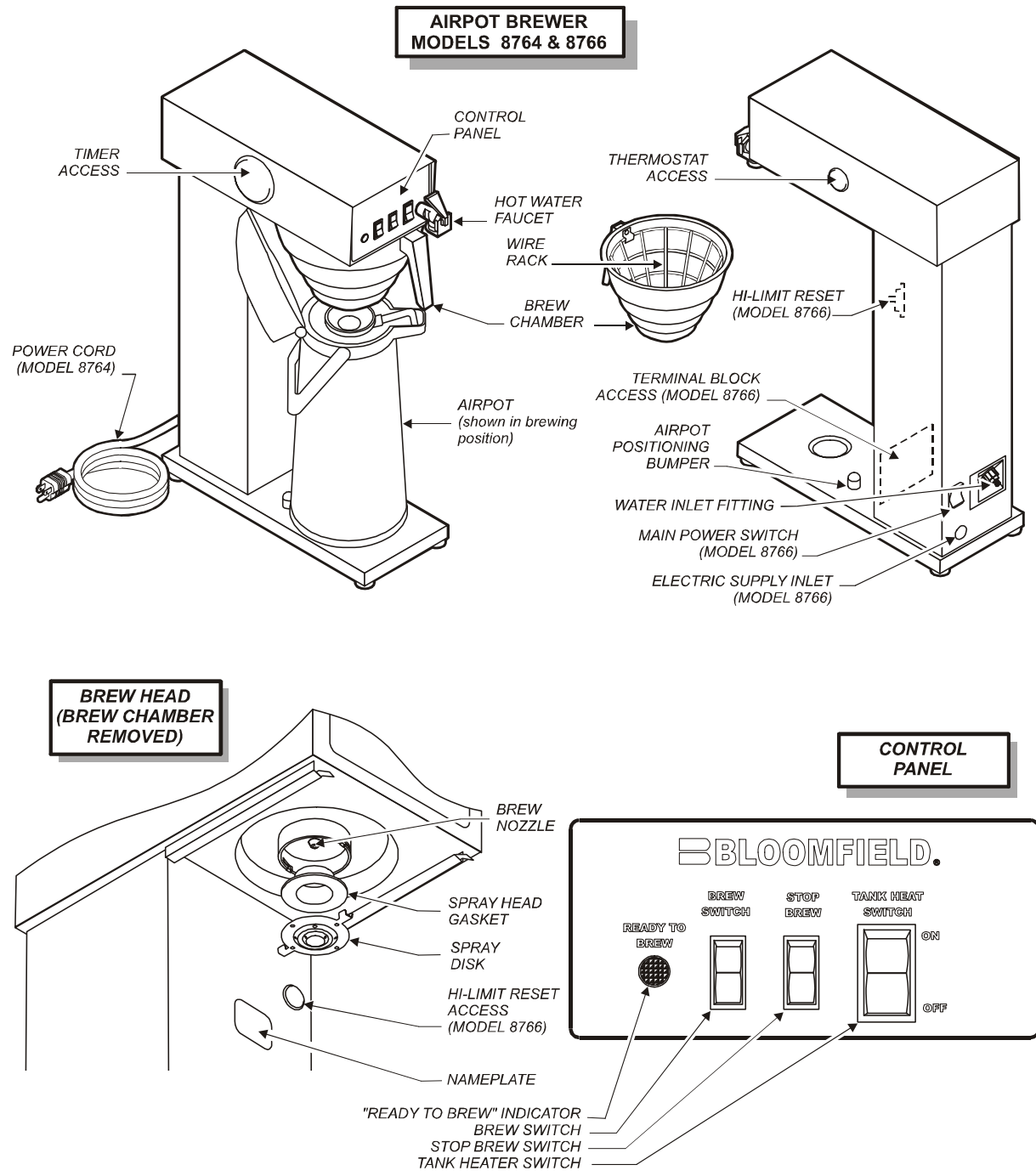


Fig. 1 Model 8764 Features and Operating Controls

PRECAUTIONS AND GENERAL INFORMATION



WARNING: Electric Shock Hazard

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.



WARNING: Injury Hazard

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in property damage and personal injury.



WARNING Electric Shock Hazard

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.



WARNING: Burn Hazard

This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

This appliance is intended for commercial use only.

This appliance is intended for use to brew beverage products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.



CAUTION: Equipment Electrical Damage

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the Brewer will occur if these instructions are not followed.




CAUTION: Burn Hazard

Exposed surfaces of the appliance, brew chamber and dispenser may be HOT to the touch, and can cause serious burns.

AGENCY LISTING INFORMATION

This brewer is  listed under UL file E9253.

This brewer meets  Standard 4 only when installed, operated and maintained in accordance with the enclosed instructions.



E9253



E9253



INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION

IMPORTANT:

To enable the installer to make a quality installation and to minimize installation time, the following suggestions and tests should be done before the actual unit installation is started:



CAUTION: EQUIPMENT DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.



CAUTION: UNSTABLE EQUIP- MENT HAZARD

It is very important for safety and for proper operation that the brewer is level and stable when standing in its final operating position.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the brewer. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

NOTE: This equipment must be installed to comply with applicable federal, state and local plumbing codes and ordinances.

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

Verify that the Spray Head Gasket and Spray Disk are properly installed.

PLUMBER'S INSTALLATION INSTRUCTIONS

Brewer must be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to Brewer.

DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The brewer must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve).

NSF requires that the brewer be able to be moved for cleaning underneath. A flex line or loops of copper tubing will satisfy this requirement. See Figure 2 below.

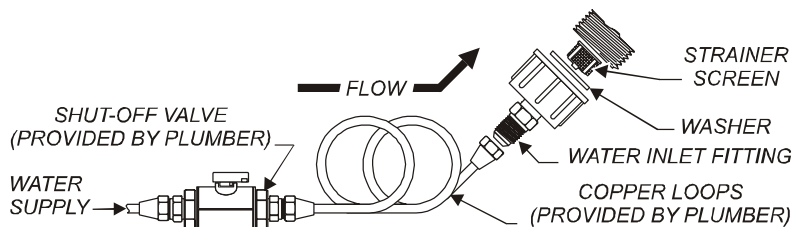


Fig. 2 Water Supply Installation

In some areas, local codes require a backflow preventer (check valve) to be installed on the inlet water line. If a backflow preventer is used, you must install a **water hammer arrester** in the incoming line, between the backflow preventer and the brewer inlet, as far away from the brewer as space will allow. This will relieve the excessive back pressures that can cause faucet leaks and solenoid malfunctions.

INSTALLATION (continued)

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1
Check the nameplate to determine correct electrical service required for the Brewer to be installed.

IMPORTANT: Before connecting to electricity, make sure automatic brewers are connected to the water supply.

Model 8764 and 8764CA are equipped with a cord and plug. They require a 115 - 125 volt 20 amp circuit (50/60 Hz, 2 wire plus ground, with NEMA 5-15R receptacle). See Fig. 3 at right.

Model 8766 must be wired by an licensed electrician, and requires a 115/230V 20A circuit (50/60 Hz, L1, L2, Neutral, plus ground). Remove access panel and solenoid door to gain access to terminal block and ground connection. Green ground connection must be connected to a suitable building ground. Circuit must be capable of 3800 Watts. See Fig. 4 below.

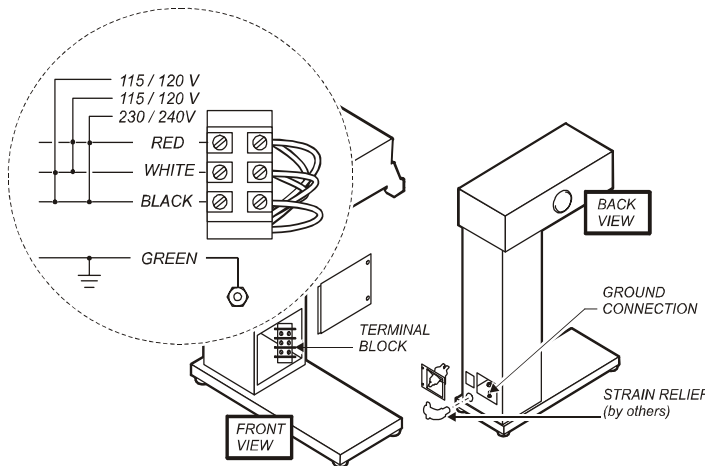


Fig. 4 Electrical Installation - Model 8766

PREPARATION

The water tank must be filled prior to operation. Slide an empty brew chamber in place under the brew head. Place an empty container under the brew chamber.

Be sure the unit is connected to the water supply, the water supply is turned ON and the "TANK HEATER SWITCH" is OFF. Connect the unit to electric power.

Press the "START BREW" switch to initiate a brew cycle. The solenoid will open and begin filling the tank. Initiate consecutive brew cycles until water begins to flow from the brew head.

When all water stops dripping, discard all water generated. Press the "TANK HEATER SWITCH" to ON. The heating elements will begin heating the water in the tank. When the



WARNING ELECTRIC SHOCK HAZARD:

Brewer must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

IMPORTANT:

Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the brewer or result in decreased performance. Such damage is not covered by warranty.

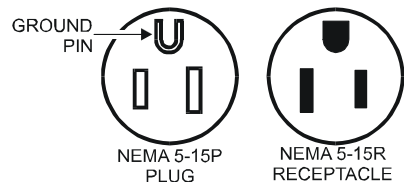


Fig. 3 Model 8764
120 Volt Plug Configuration

IMPORTANT: The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.

IMPORTANT: Do not connect brewer to electrical power until you are ready to fill the tank. See instructions at left.

OPERATION

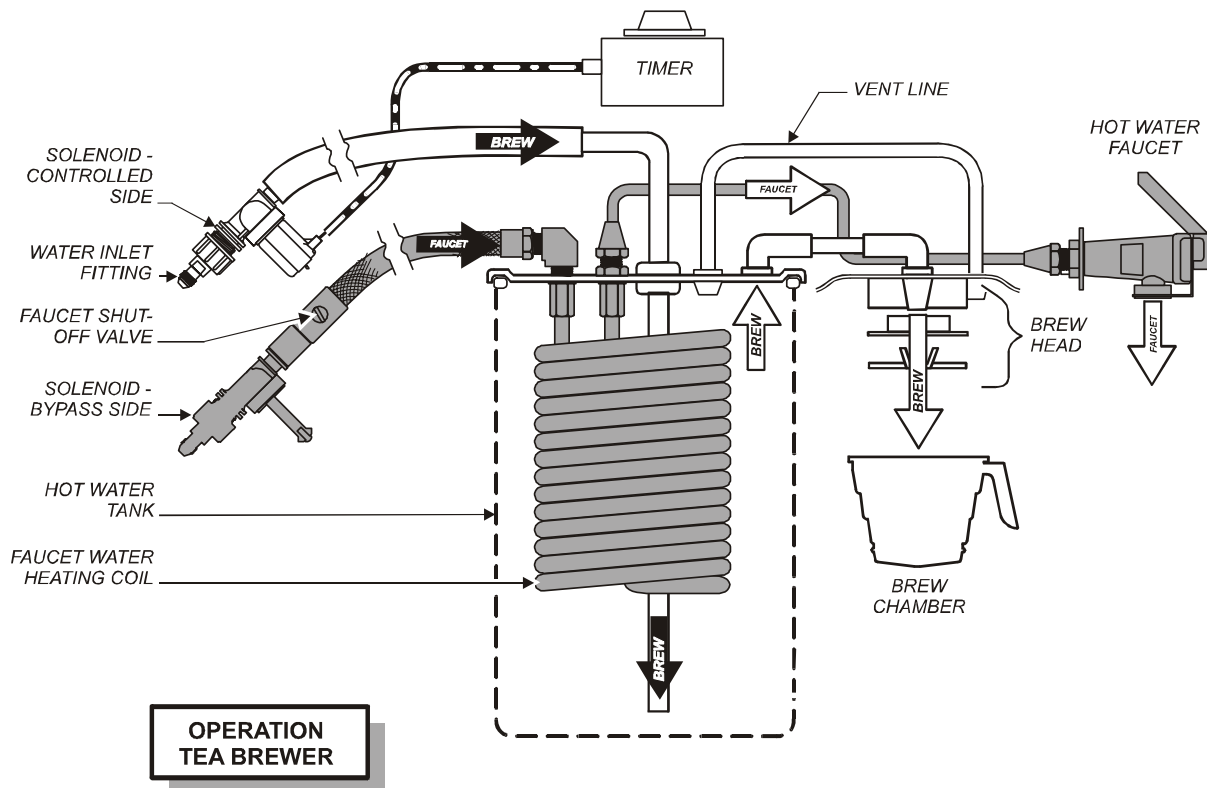


Fig. 5 Brewer Operation Diagram

IMPORTANT:

Tank must be full of water before pressing TANK HEATER SWITCH "ON". Heating elements will be damaged if allowed to operate without being fully submerged in water. Damage caused by operating the brewer without water in the tank is **NOT COVERED BY WARRANTY**.

A. START-UP

For initial start-up, or if the brewer has not been used for an extended period of time:

- ◆ Be sure spray disk and brew gasket are properly installed in the brew head.
- ◆ Be sure the water supply is properly connected and the water supply valve is turned ON.
- ◆ Be sure the WATER TANK IS FILLED.

IMPORTANT: Fill the water tank before energizing this unit:

1. Insert the brew chamber (empty) and place an empty dispenser in place under the brew chamber.
2. Be sure the TANK HEATER SWITCH is "OFF". Plug the unit into an appropriate receptacle. Press MAIN POWER SWITCH (8766) "ON".
3. Press The BREW switch. Water will start filling the tank. Run several consecutive brew cycles until water flows from the brew chamber.
5. When water stops dripping from the brew chamber, empty the dispenser, then press TANK HEAT switch "ON". The heating element will begin heating water in the tank. When the water has reached the proper brewing temperature, the "READY TO BREW" light will glow.

WATER HEATER

Water temperature is sensed by a thermobulb inserted into the water tank. This temperature signal is fed to the mechanical thermostat.

The temperature setpoint is adjustable. Heating element is energized by the thermostat.

Excessive temperature will trip the hi-limit safety switch. The hi-limit will automatically reset when the brewer cools.

WATER FLOW

AUTOMATIC OPERATION

Pressing BREW button energizes the solenoid valve, allowing water from an external water supply to flow into the basin pan and then into the hot water tank. This forces an identical amount of hot water out of the tank and through the spray head into the brew chamber

The solenoid uses a flow control device so that flow is consistent between 20 p.s.i. and 90 p.s.i.

Length of time the solenoid is open is controlled by the timer.

HOT WATER FAUCET

The faucet water coil is submerged in the hot water tank and draws heat from the brew water. Water going to the water coil is not controlled by the solenoid valve.

The faucet is at supply water pressure any time the faucet shut-off valve is *OPEN*.

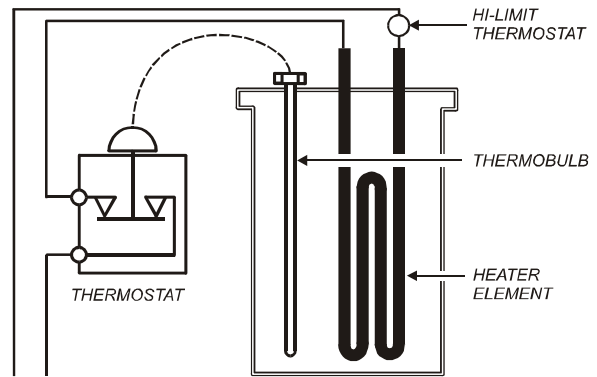


Fig. 6 Heat Control Diagram

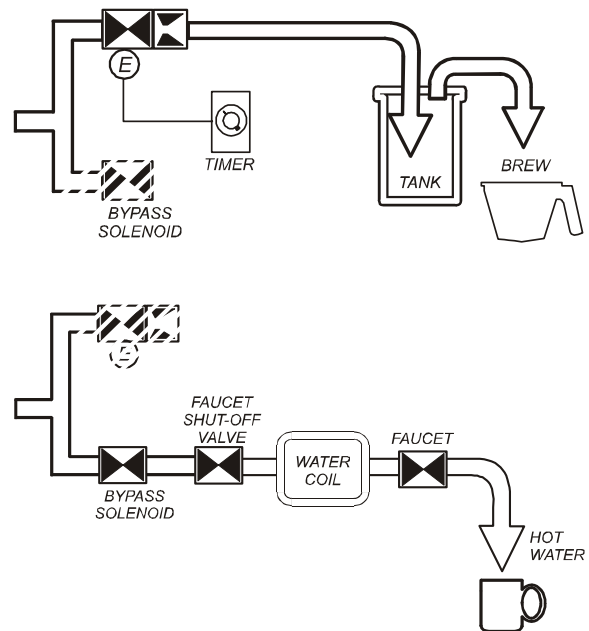


Fig. 7 Water Flow Diagrams

BREWING COFFEE



CAUTION: Burn Hazard

Exposed surfaces of the brewer, brew chamber and dispenser may be HOT to the touch, and can cause serious burns.



CAUTION: Burn Hazard

To avoid splashing or overflowing hot liquids, ALWAYS place an empty dispenser under the brew chamber before starting the brew cycle. Failure to comply can cause serious burns.



CAUTION: Burn Hazard

After a brew cycle, brew chamber contents are HOT. Remove the brew chamber and dispose of used grounds with care. Failure to comply can cause serious burns.

A. PREPARATION

Be sure wire rack is properly installed in brew chamber.

Place one (1) genuine Bloomfield paper filter into the brew chamber.

Add an amount of fresh ground coffee to the brew chamber appropriate to the brew volume.

Gently shake the brew chamber to level the coffee grounds.

Slide the brew chamber into place under the brew head.

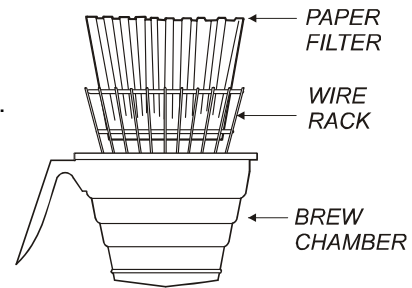


Fig. 8 Preparing the Brew Chamber

B. AUTOMATIC OPERATION

BE sure "READY TO BREW" light is lit.

Place the appropriate *EMPTY* dispenser in place under the brew chamber. If a brew-thru lid is used, be sure the bypass opening in the lid is directly under the bypass nozzle.

Press the "BREW" switch. The brew solenoid will open for an amount of time determined by the timer setting, admitting a measured quantity of water into the tank.

Inlet water will displace a like amount of heated water from the tank. The hot water will be forced into the brew head where it will spray over the bed of grounds. Freshly brewed coffee will begin to fill the dispenser.

When the flow and all dripping stops at the end of the brew cycle, the coffee is ready to serve.

Discard the contents of the brew chamber and rinse it in a sink. When the "READY TO BREW" light glows, the brewer is ready for another brew cycle.

CLEANING INSTRUCTIONS

PROCEDURE: Clean Brewer

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush

1. Disconnect brewer from electric power.
Allow brewer to cool before cleaning.
2. Remove airpot.
3. Remove and empty brew chamber.
4. Remove the spray disk from the brew head (See figure 8):
Press up on the spray disk ears, then turn the disk to the left to unlatch. Remove the gasket from inside the brew head.
5. Wipe inside of brew head and area around the brew head with a soft clean cloth or sponge moistened with clean water.
6. Wash the spray disk in a sink using warm water and a mild detergent. A bristle brush may be used to clear clogged spray holes. Rinse the spray disk with clean water and allow to air dry.
7. Wash the brew chamber in a sink using warm water and a mild detergent. Be sure wire rack is properly installed. Rinse with clean water and allow to air dry.
8. Wipe the exterior of the brewer with a soft clean cloth or sponge moistened with clean water.
10. Reinstall the gasket *INSIDE* the brew head, then reinstall the spray disk.
11. Clean airpots by filling with warm soapy water. Empty and rinse with clean water. Wipe the exterior with a soft clean cloth or sponge moistened with clean water. Invert and allow to air dry.

Procedure is complete



CAUTION:
Burn Hazard

Brewing and serving temperatures of tea are extremely hot. Hot tea will cause serious skin burns.



CAUTION:
Electric Shock Hazard

Do not submerge or immerse brewer in water.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the brewer or dispensers.

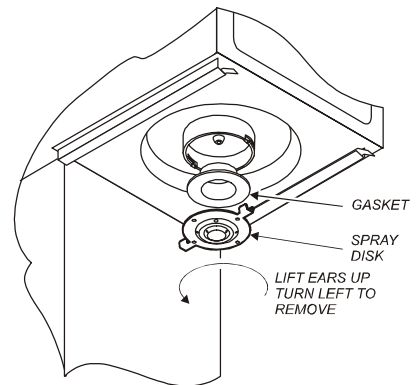


Fig. 9 Cleaning

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Water won't heat	Brewer unplugged or circuit breaker tripped	Check power supply cord Check / reset circuit breaker
	Tank heater switch OFF	Press switch to ON
	Temperature setpoint too low	Set for desired temperature
	Hi-Limit safety switch tripped	Allow to cool, reset hi-limit
	Damaged internal component or wiring	Examine wiring & connectors, controller, power board and heating element Repair/replace as needed
Coffee delivered volume too high or low	Timer out of adjustment	Adjust timer
	Too many filter papers or wrong filter paper	Use one (1) genuine Bloomfield filter per brew
Brew chamber overflows	Brew chamber dispense hole plugged	Thoroughly clean brew chamber
	Too much coffee grounds	Use correct amount of grounds
	Wire rack missing	Properly install wire rack
Sprays water from brew head	Spray gasket improperly installed	Check/reinstall gasket on INSIDE of brew head
	Spray disk plugged	Clean spray disk
	Damaged internal component or wiring	Check switches, timer and solenoid. Repair, replace as needed
No brew	Water supply OFF	Turn water supply ON
	Solenoid inlet strainer plugged	Clean strainer
	Water filter (if used) plugged	Replace filter element
No flow from faucet	Faucet shut-off closed	Turn faucet shut-off ON
Faucet leaks	Dirty or damaged seat cup	Clean faucet, repair if required.
	Backflow preventer installed without water hammer, or water hammer installed too close to brewer	Properly install water hammer
Poor coffee quality	Keep brewer and airpots clean. Install a taste and odor filter in water supply, and replace cartridges regularly. Use a quality coffee with a consistent roast. Use proper grind and amount of coffee per brew.	

SERVICING INSTRUCTIONS

ACCESS PLUGS

Use a small flat-blade screwdriver or similar implement to pry the hole plug from the access hole in the top wrap.

HOT WATER TEMPERATURE:

Remove right 7/8" hole plug to access temperature control.

WATER DELIVERED VOLUME:

Remove left 2" hole plug to access water volume timer.

HI-LIMIT RESET (8766 only):

Remove front 1/2" hole plug to access hi-limit reset.

ACCESS PANELS

TOP WRAP:

Remove top wrap to access hot water tank, thermostat, timer, switches and brew circuit tubing.

Top wrap is held by two screws at the front and two screws at the rear.

TERMINAL BLOCK ACCESS (8766 only):

Remove terminal block access panel to wire power to unit.

Access panel is held by two screws and a retaining lip.

SOLENOID DOOR:

Remove solenoid door to access wiring and brew solenoid.

Solenoid door is held by two screws and a retaining lip.



CAUTION
Electric Shock
Hazard

Opening access panels on this brew may expose uninsulated electrical components. Disconnect brewer from electrical power before removing any panel.

NOTE ;

Time and temperature controls may be accessed without removing cabinet panels by removing the appropriate hole plug from the top wrap.

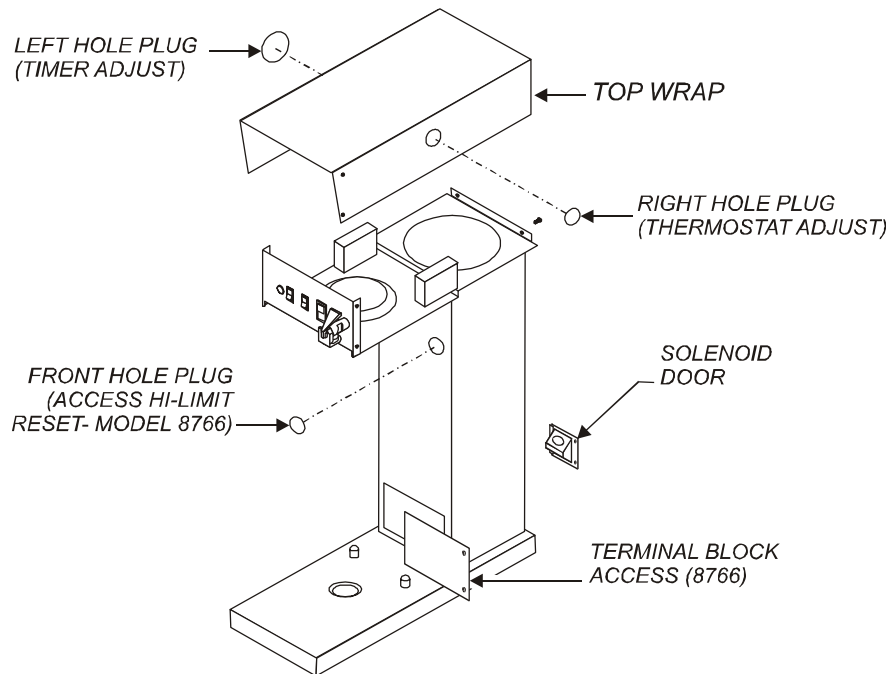


Fig. 10 Access Panels

SERVICING INSTRUCTIONS (continued)

TEMPERATURE ADJUSTMENT

Energize brewer and allow unit to heat. When the READY TO BREW light first glows, read the temperature.

Thermostat may be adjusted by removing the right button plug. Carefully check the water temperature at the outlet of the brew chamber. The temperature at this location is approximately 5° F less than the actual brew temperature.

Adjust thermostat by turning shaft; clockwise increases temperature. 1/8 turn = approximately 10°F, or 5.6°C. Refer to Table 1 below for proper brewing temperature based on altitude.

Upon completion, remove thermometer and reinstall the vent line and top wrap.

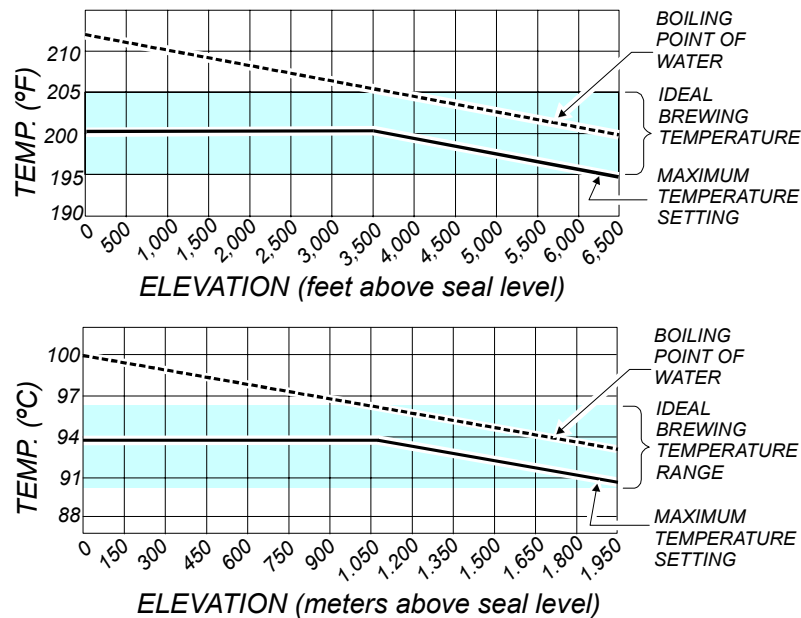


Table 1 Boiling Temperature by Altitude

NOTE: Optimum brewing temperature is 195°F to 205°F (90°C to 96°C).

Thermostat should be adjusted to a maximum temperature of 200°F (95°C).

IMPORTANT:

A mechanical thermostat will maintain temperature within ±5°F.

To prevent boiling water in the brewer, controller should be adjusted to a maximum temperature equal to the local boiling temperature minus 5°F, or 205°F (97°C), whichever is less.

NOTE: 1/8 turn = approximately 10°F (5.6°C).

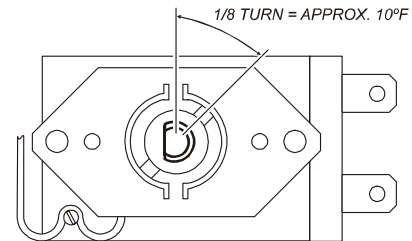


Fig. 11 Adjust Thermostat

SERVICING INSTRUCTIONS (continued)

SOLENOID TIMER ADJUSTMENT

The amount of water dispensed automatically during a brew cycle is controlled by the SOLENOID TIMER.

Place empty dispenser under brew chamber. Press the BREW switch. Measure total amount of water delivered. To adjust amount:

Remove left button plug. Adjust timer; clockwise increases time. Run several cycles to check amount of water delivered. Reinstall button plug.

REMOVE TANK LID ASSEMBLY

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top wrap.

Disconnect brew fill and outlet tubes from tank lid fittings.

Disconnect all wiring from thermostat, hi-limit and heating element.

Loosen the two nuts at the ends of the tank hold-down bracket. Remove hold-down bracket by sliding short slotted end off of locking stud and lifting it off. Remove cover assembly by lifting it straight up.

Reassemble in reverse order.

REPLACE THERMOSTAT

Unplug brewer or turn circuit breaker *OFF*. Turn *OFF* water supply. Remove top panel.

Disconnect all wiring from thermostat only. Loosen and free jam nut from pass-thru fitting securing temperature sensing bulb. Remove two screws holding thermostat to bracket.

Lift out thermostat, sensing bulb and thermostat gasket.

Reassemble in reverse order.

REPLACE HEATING ELEMENT

Remove tank lid assembly per above.

Remove two hex nuts holding element to cover. Pull element from mounting holes.

Reassemble in reverse order.

IMPORTANT: Water pressure must be between 20 p.s.i and 90 p.s.i. flowing pressure. If water pressure exceeds this value, or if water pressure varies greatly, a pressure regulator must be installed in the water supply line.

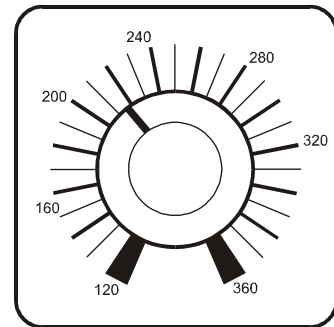


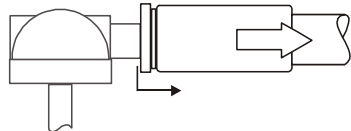
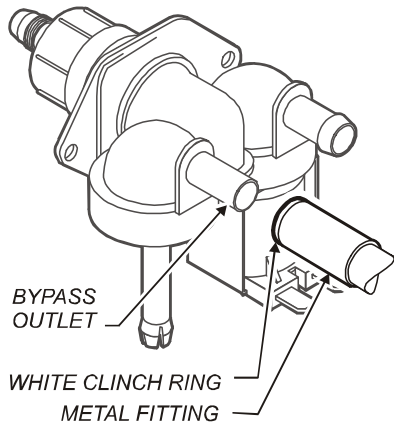
Fig. 12 Adjust Solenoid Timer

IMPORTANT: Before setting assembly into tank, make sure tank lid gasket is properly seated on flange of lid.

IMPORTANT: When mounting thermostat, be sure a new seal washer is placed below the fitting on the capillary line. Push sensing bulb thru tank lid until fitting seats. Tighten capillary lock nut only enough to ensure no water leakage. Excessive tightening is not necessary.

IMPORTANT: When replacing heating element, also replace seal gaskets.

SERVICING INSTRUCTIONS (continued)



PRESS CLINCH RING TOWARD METAL FITTING TO RELEASE

Fig. 13 Remove Faucet Supply from Solenoid

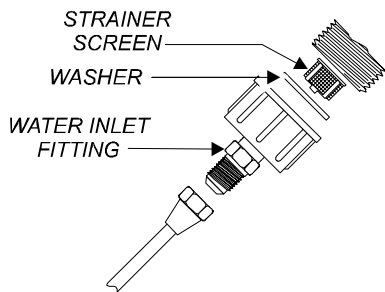


Fig. 14 Clean Strainer Screen

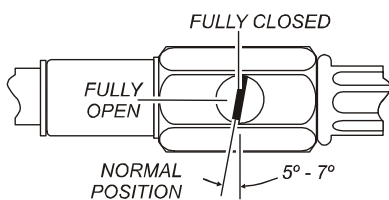


Fig. 15 Adjust Faucet Shut-Off Valve

REPLACE SOLENOID

Symptom: Automatic brewer will not flow water; or, automatic brewer drips continuously from brew head.

Unplug power cord or turn circuit breaker *OFF*. Turn *OFF* and disconnect water supply from brewer inlet fitting.

Unscrew water inlet fitting from solenoid.

Remove two screws holding access door in place. Remove two screws holding solenoid to door.

Remove brew water tube from solenoid. On faucet models, remove faucet water tube from bypass side of solenoid by pressing the white ring portion of the tube fitting tightly against the metal portion while pulling the tube off of the solenoid.

Disconnect wiring from solenoid.

Transfer solenoid bracket to new solenoid.

Reassemble in reverse order.

CLEAN SOLENOID SCREEN

Symptom: Automatic brewer will not flow water.

Unplug power cord or turn circuit breaker *OFF*. Turn *OFF* and disconnect water supply from brewer inlet fitting.

Unscrew water inlet fitting from solenoid.

Using needle-nose pliers, withdraw strainer screen from solenoid. Clean screen under faucet. A stiff bristle brush may be used if necessary.

Reinsert screen in solenoid. Be careful to maintain correct orientation. (The *OPEN END* of the screen goes in *FIRST*.)

Reassemble in reverse order.

ADJUST FAUCET FLOW

Symptom: Faucet flow to high or too low

Access the faucet shut-off valve by opening the solenoid door. The faucet shut-off valve is a 1/4-turn ball valve. Turn the slotted end of the valve stem to increase or decrease flow.

SERVICING INSTRUCTIONS (continued)

PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required (Brewer slow to heat)

TOOLS: Deliming Solution
Protective Gloves, Goggles & Apron
Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush
Large Sink (or other appropriate work area)

1. Unplug power cord. Turn off the water shut-off valve and disconnect the water supply line from the brewer inlet fitting.
2. Remove the tank lid assembly as described on page 13.
3. Remove the water tank from the brewer body by lifting straight up. Empty all water from the tank. Set the tank back into the brewer.
4. Mix 2 quarts of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Lower the lid assembly back onto the tank. Allow to sit for 30 minutes, or as directed by the manufacturer.
5. At end of soaking period, remove lid assembly from tank. Thoroughly rinse internal components of lid assembly with clear water. Using a stiff bristle brush, scrub the heating element and faucet water coil to remove lime and calcium build-up. Rinse with clean water. Store lid assembly in a safe location.
6. Remove the tank from the brewer and empty. Using a stiff bristle brush, scrub the interior of the water tank to remove lime and calcium build-up. Rinse with clean water.
7. Set the tank back into the brewer. Reassemble the tank lid to the water tank. Make sure the gasket is properly in place, then reinstall lid clamps.
8. Reinstall wiring to heating element and thermostat. Reassemble piping for the faucet. Verify that all internal components are dry, then reinstall the top panel.
10. Reconnect brewer to electrical supply and reconnect water supply.
11. Install the brew chamber without filter paper or grounds. Run at least three full brew cycles and discard all water generated.
12. Brewer is ready to use.



CAUTION - CHEMICAL BURN HAZARD

Deliming chemicals are caustic. Wear appropriate protective gloves and goggles during this procedure.

Never siphon deliming chemicals or solutions by mouth.

This operation should only be performed by qualified and experienced service personnel.

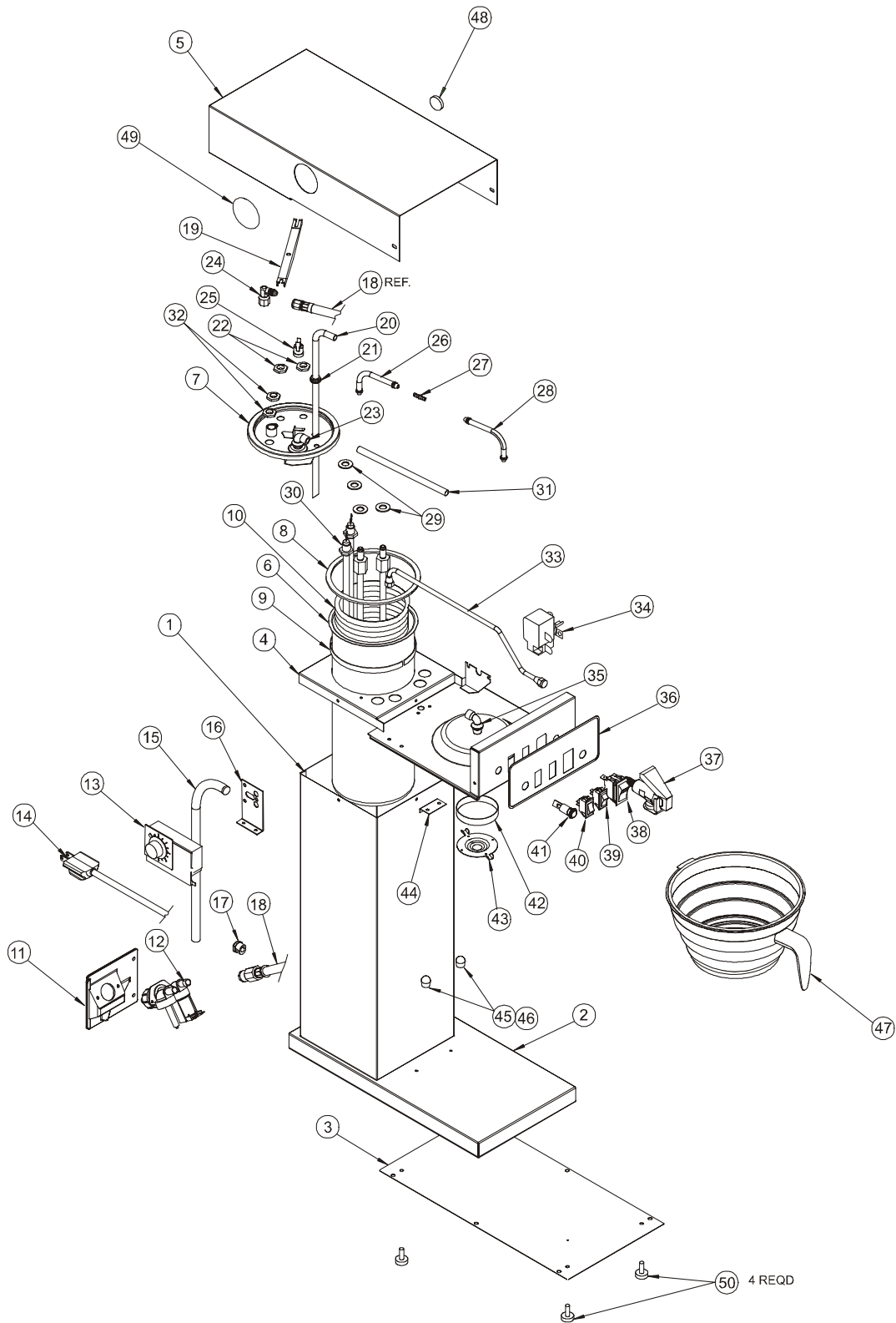
IMPORTANT: DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

IMPORTANT: DO NOT allow any internal components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 5 as required to remove all scale and lime build-up.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

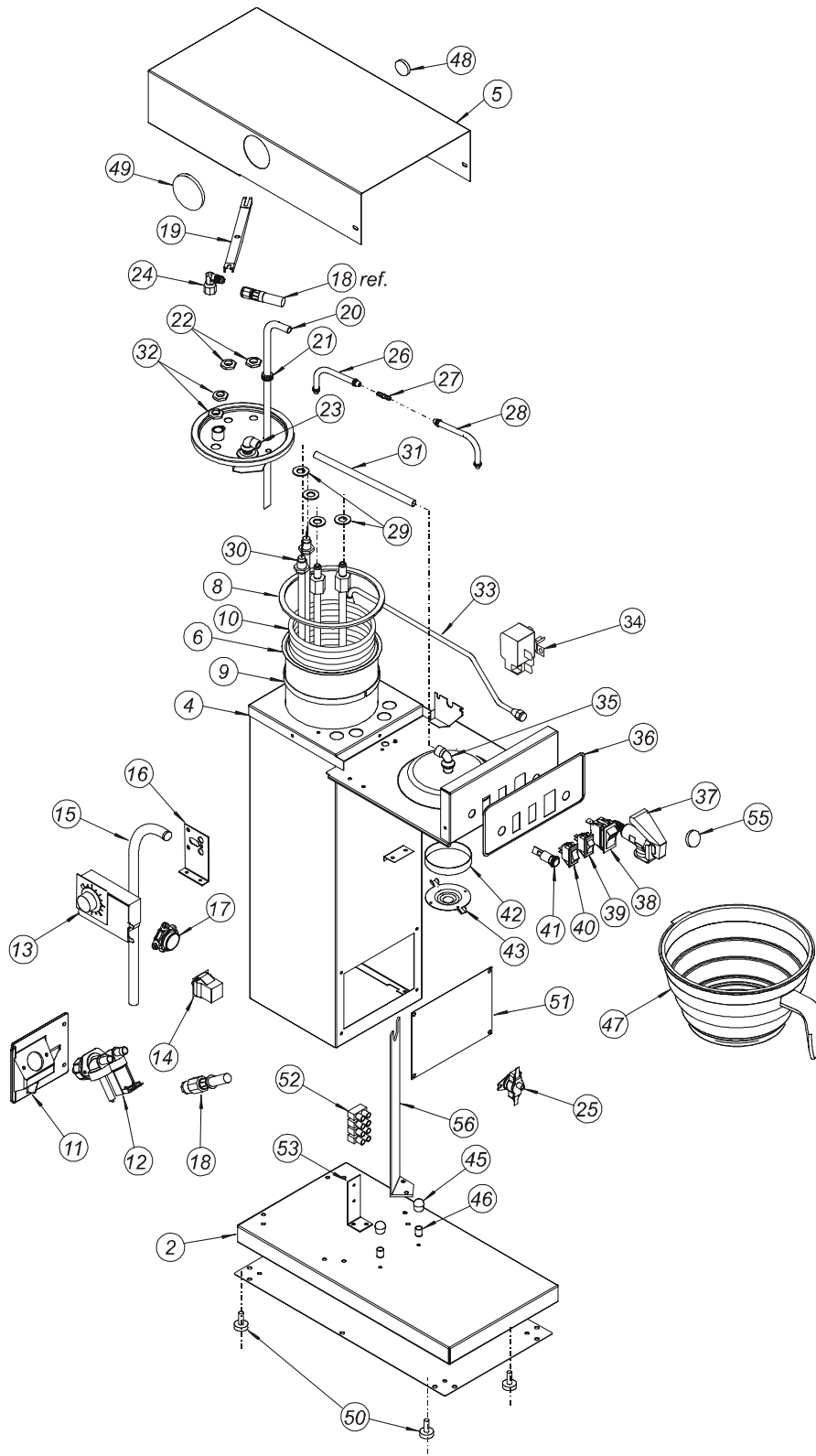
MODEL 8764 EXPLODED VIEW & PARTS LIST



MODEL 8764 EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART #	DESCRIPTION	ITEM	PART #	DESCRIPTION
1		BODY 8764	31		TUBE, SPRAYHEAD
2		BASE 8764	32	8043-28	NUT, ELEMENT 1/2-20 BR
3		COVER, BASE	33		TUBE ASSY, FAUCET
4		TOP FRAME	34	86280	THERMOSTAT CONTROL
5		COVER, TOP	35	8043-13	ELBOW, SPRAYER
6	8043-10	TANK	36		OVERLAY DECAL
7		TANK LID	37	82556	ASSY, FAUCET
8	8043-12	TANK LID GASKET	38	82214	SWITCH, TANK HEATER
9		SPACER, TANK	39	8812-40	SWITCH, STOP BREW
10	8540-6	HOT WATER COIL	40	8707-55	SWITCH, START BREW
11	85089	SOLENOID DOOR	41	8718-31	LIGHT, PILOT GREEN 125V
12	85752	SOLENOID, 120V .15 GPM	42	82215	GASKET, SPRAYHEAD 1.5"
13	8812-61	TIMER 120V 8 MIN	43	82727	SPRAY DISK
14		POWER CORD	44		PLATE, SPRAY PANEL
15		TUBE, WATER 23"	45	8861-18	BUMPER, BLACK
16		BRACKET, TIMER	46	8861-19	FERRULE, EYELET
17	76118	STRAIN RELIEF	47	83100	BREW CHAMBER, SS
18	86490	HOSE, BRAIDED ASSY	48	8705-36	BUTTON PLUG 7/8"
19	8043-5	STRAP, TANK HOLD-DOWN	49	8706-75	BUTTON PLUG, 2"
20	83034	TUBE, FILL 90° BEND	50	81732	LEG, ADJUSTABLE
21	82390	GROMMET, FILL TUBE			
22	8941-21	NUTS 7/16-20 BRASS			
23	8043-11	ELBOW, OUTLET			
24	83745	ELBOW, SWIVEL 7/16-20			
25	8552-50	THERMO HI-LIMIT			
26	8043-15	VENT TUBE, SHORT			
27	82241	FITTING HOSE CONNECTOR			
28	8706-20	VENT TUBE LONG			
29	8043-30	GASKET, ELEMENT			
30	8780-18 8043-14	ELEMENT 120V 1800W ELEMENT 120V 1500W			

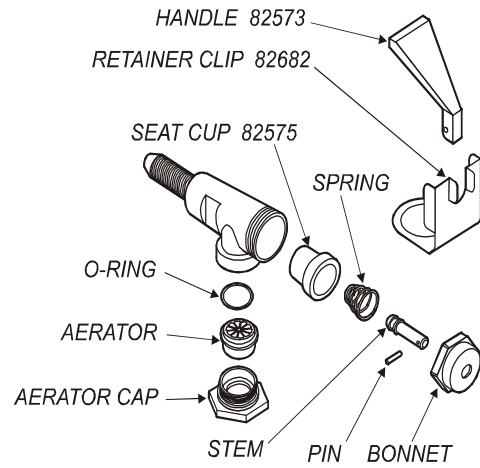
MODEL 8766 EXPLODED VIEW & PARTS LIST



MODEL 8766 EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART #	DESCRIPTION	ITEM	PART #	DESCRIPTION
1		BODY 8766	31		TUBE, SPRAYHEAD
2		BASE 8764	32	8043-28	NUT, ELEMENT 1/2-20 BR
3		COVER, BASE	33		TUBE ASSY, FAUCET
4		TOP FRAME	34	86280	THERMOSTAT CONTROL
5		COVER, TOP	35	8043-13	ELBOW, SPRAYER
6	8043-10	TANK	36		OVERLAY DECAL
7		TANK LID	37	82556	ASSY, FAUCET
8	8043-12	GASKET, TANK LID	38	82214	SWITCH, TANK HEATER
9		SPACER, TANK	39	8812-40	SWITCH, STOP BREW
10	8540-6	HOT WATER COIL	40	8707-55	SWITCH, START BREW
11	85089	SOLENOID DOOR	41	8718-31	LIGHT, PILOT GREEN 125V
12	85752	SOLENOID, 120V .15 GPM	42	82215	GASKET, SPRAYHEAD 1.5"
13	8812-61	TIMER 120V 8 MIN	43	82727	SPRAY DISK
14	82936	SWITCH, ROCKER 240V	44		PLATE, SPRAY PANEL
15		TUBE, WATER 23"	45	8861-18	BUMPER, BLACK
16		BRACKET, TIMER	46	8861-19	FERRULE, EYELET
17	66385	STRAIN RELIEF	47	83100	BREW CHAMBER, SS
18	86490	HOSE, BRAIDED ASSY	48	8705-36	BUTTON PLUG 7/8"
19	8043-5	STRAP, TANK HOLD-DOWN	49	8706-75	BUTTON PLUG, 2"
20	83034	TUBE, FILL 90° BEND	50	81732	LEG, ADJUSTABLE
21	82390	GROMMET, FILL TUBE	51		PANEL, TERM BLK ACCESS
22	8941-21	NUTS 7/16-20 BRASS	52	80709	TERMINAL BLOCK 4P
23	8043-11	ELBOW, OUTLET	53		BRACKET, TERM BLOCK
24	83745	ELBOW, SWIVEL 7/16-20	54		BRACKET, HI-LIMIT
25	8552-50	THERMO HI-LIMIT	55	80272	BUTTON PLUG 1/2"
26	8043-15	VENT TUBE, SHORT			
27	82241	FITTING HOSE CONNECTOR			
28	8706-20	VENT TUBE LONG			
29	8043-30	GASKET, ELEMENT			
30	8716-1	ELEMENT 230V 3500W			

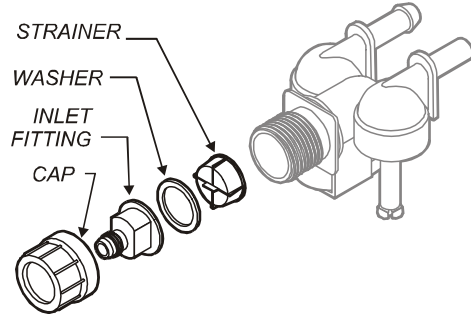
SERVICE KITS



SERVICE KITS

FAUCET REPAIR KITS

- 82573 Handle
- 82575 Seat Cup
- 82576 Faucet Repair Kit (Includes Handle, Seat Cup, Spring, Stem, Pin & Bonnet)
- 82682 Retainer Clip
- 84804 Aerator Replacement Kit (Includes O-Ring, Aerator Disk & Aerator Cap)
- 84870 Aerator Repair Kit (Includes O-Ring & Aerator Disk)
- 86398 Bonnet (only)
- 86399 Stem (only)



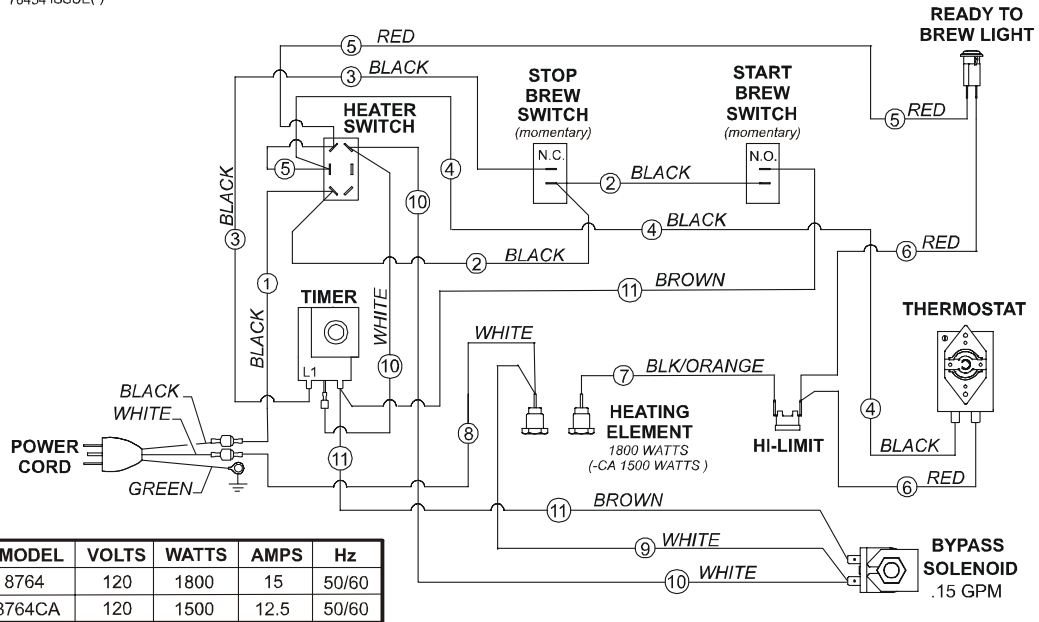
SOLENOID REPAIR KITS

- 85752 Solenoid, Complete, with bypass
- 85218 Inlet Fitting Kit (includes cap, inlet fitting, washer and screen)
- 85219 Inlet Strainer

WIRING DIAGRAMS

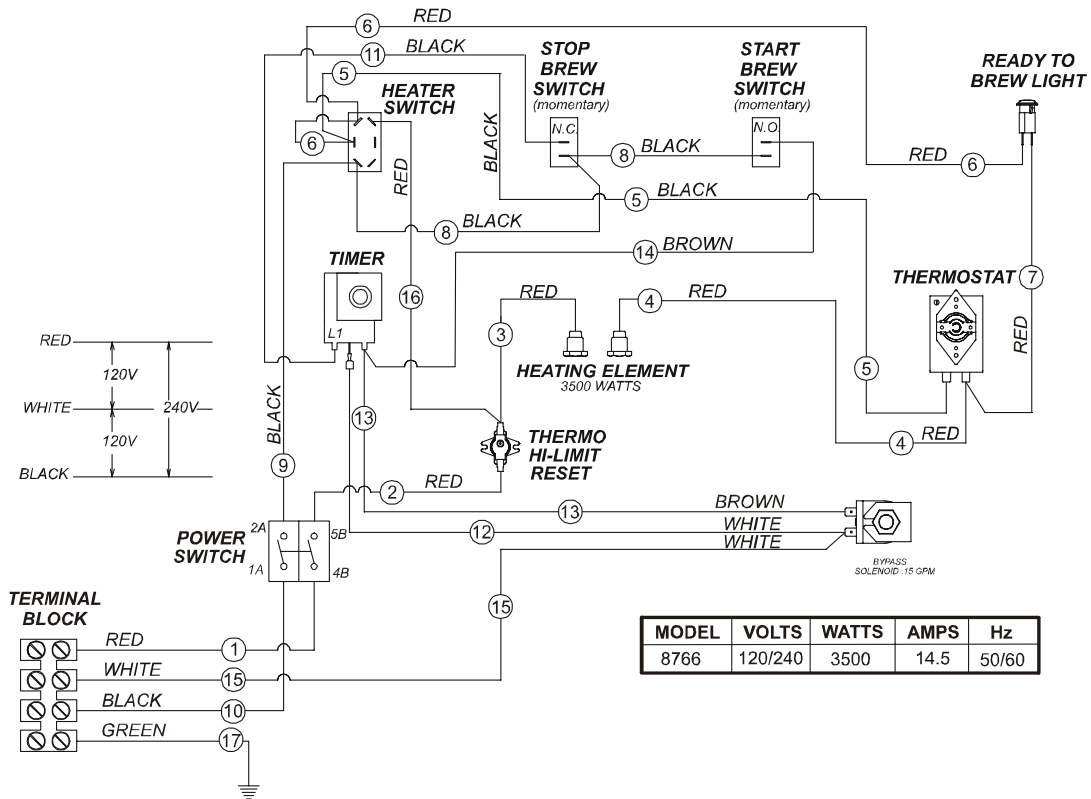
8764 WIRING DIAGRAM

76454 ISSUE(-)



8766 WIRING DIAGRAM

76507 ISSUE(-)





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