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*Model 9511J Satellite
Brewer
with
9340 Satellite*

**OWNERS MANUAL
for
SINGLE
SATELLITE
COFFEE BREWERS**

MODEL:

9511J

Includes:

**Installation
Operation
Use & Care
Servicing Instructions**

PRINTED IN UNITED STATES OF AMERICA

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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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.

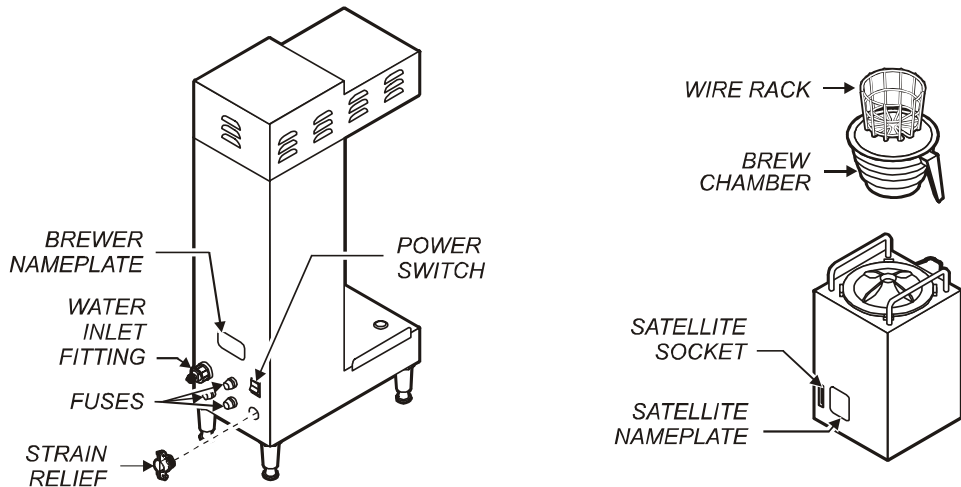
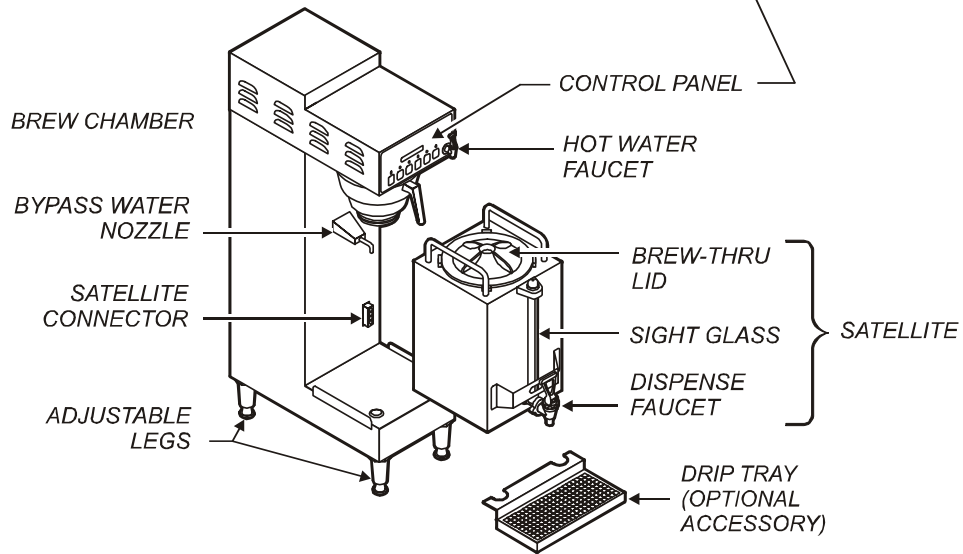
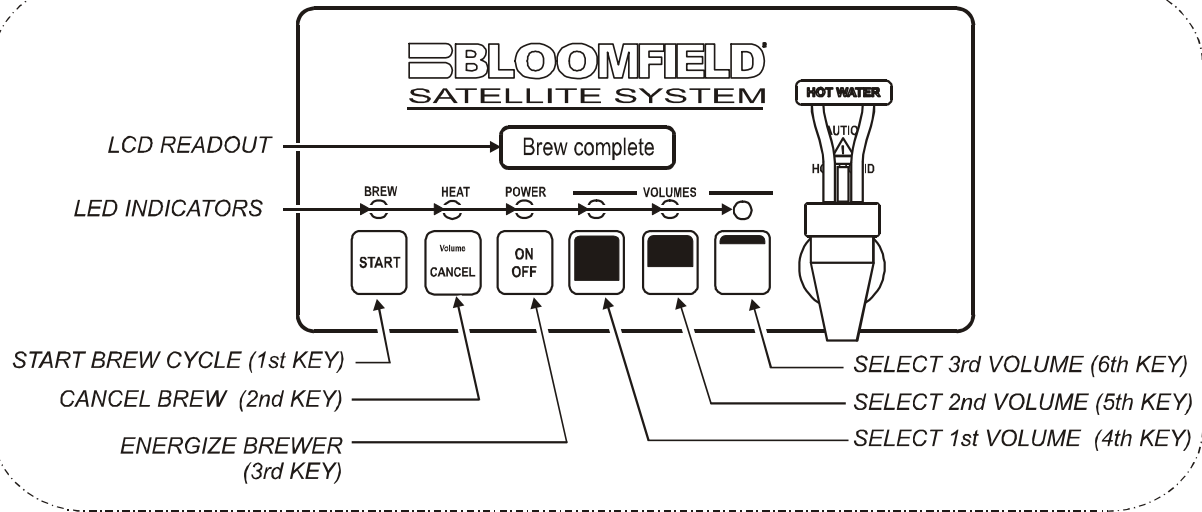
This manual contains the information needed to properly install this appliance, and to use, care for and maintain or repair the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

ELECTRICAL SPECIFICATIONS SATELLITE BREWER

MODEL	WATTS	VOLTS	HZ	CIRCUIT REQUIRED
9511J	3890	200V 3 PHASE	50/60	3 + ground WIRE TO CIRCUIT BREAKER

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. Please note: Metric hardware is used to mount the inlet (Fill) solenoid. 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

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



CAUTION: Burn Hazard

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



CAUTION: Burn Hazard

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

INSTALLATION INSTRUCTIONS

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 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: Unstable Equipment 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. Provided adjustable, non-skid legs must be installed at each corner of the unit. Failure to do so will result in movement of the brewer which can cause personal injury and/or damage to brewer.

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 25 feet and 3/8" for more than 25 feet from a 1/2" water supply line.

UNPACKING & INITIAL INSPECTION

1. Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.
2. (See page 15) Remove the Top Cover and inspect the internal components. Verify that all wiring and hoses are connected and are properly seated. Verify that the Tank Cover Assembly and Tank Cover Gasket are securely installed. Reinstall top.
3. (See page 11) Verify that the Spray Head and Spray Head Gasket are properly installed.

LEVELING THE UNIT

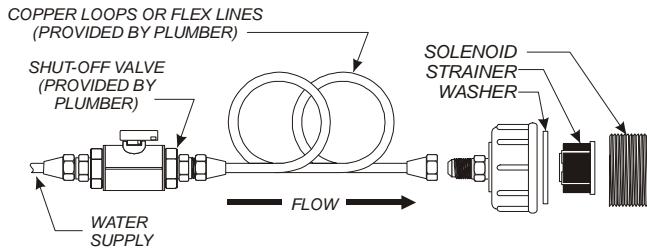
1. Verify that an adjustable leg is installed at each corner of the brewer.
2. Set Brewer in its operating location.
3. Level the Brewer. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.
4. Level the unit from left to right and front to back by turning the adjustable feet. Be sure all four feet touch the counter to prevent tipping.

PLUMBER'S INSTALLATION INSTRUCTIONS

1. Brewer should be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to brewer.
2. 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.
3. 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 filters, lines and solenoid.
4. 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.

INSTALLATION INSTRUCTIONS (continued)

5. 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.



6. 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.

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.

NOTE: Model 9511J requires a 200 Volt 3-Phase 20A circuit (50/60 Hz, L1, L2, L3 plus earth ground). Circuit must be capable of 3900 Watts.

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



**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: Do not attempt to override the automatic tank fill feature which requires that the tank must be full of water to start operations. Any attempt to override this feature will void the warranty.

IMPORTANT: Before connecting to electricity, make sure the Satellite Brewer has been properly connected to the water supply.

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.

AGENCY LISTING INFORMATION

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



OPERATION

OPERATING INSTRUCTIONS

IMPORTANT:

All satellite brewers are tested and set at the factory. If programming adjustments are required, refer to the Satellite Brewing System Programming Manual (p/n/74781).

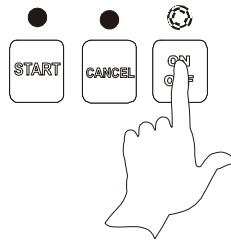
To over-ride the Brew Wait mode, press and hold the START key for 3 seconds when the brewer is in Brew Wait mode (i.e. when brew light is flashing). The brew will proceed immediately regardless of water temperature. This feature should only be used when testing water volume, otherwise the brew will proceed with the water below the precise brew temperature.

Note: the following safety features have been incorporated to prevent multiple unattended brews:

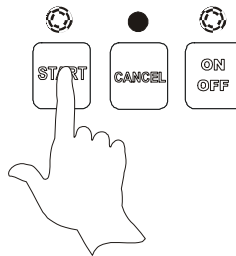
The brew key is in-operative during a brew cycle. This minimizes the possibility of double brewing.

When the "Brew" light is on or flashing, repeated pressing of the START switch will be ignored, (there will be a beep each time it is pressed). A Brew will only be activated when the "Brew" light is off.

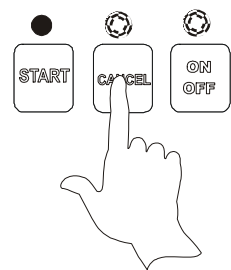
- 1. Energizing the Brewer:** When the POWER SWITCH is pressed to ON, there will be a momentary flash of the power light. Energize the brewer by pressing the ON/OFF key. The brewer will start to fill the tank. With the proper water supply the tank should be filled in about 2½ minutes. Once filled, the heating element will come on until the proper tank temperature has been reached. Heating will take about 12 minutes.



- 2. Brewing (Precise Temperature for Brewing™ — PTB™):** In the regular operating mode, the Satellite Brewer™ maintains the tank temperature within +/- .6°C of the brew temperature. Normally this will mean that a brew will be started as soon as the START key is pressed. However, there may be a slight delay if the START key is pressed immediately after a brew has been completed. If the tank temperature is below the brew temperature, the brew will be delayed, going into the "Brew Wait" mode, with the brew light flashing. As soon as the correct temperature is reached the brew will commence with the brew light on continuously during the brew. During the brew cycle, if the BREW key is pressed, it will be ignored. Only when the brew is complete can another brew be started.



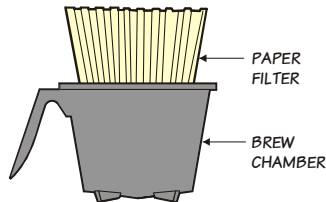
- 3. Brew Cancel:** To cancel a brew in progress, press the CANCEL KEY: two beeps will sound and the "Brew" light will go out. Water flowing to the brew chamber will be stopped immediately, but if there is already water in the brew chamber, it will take a few moments before this drips through as coffee.



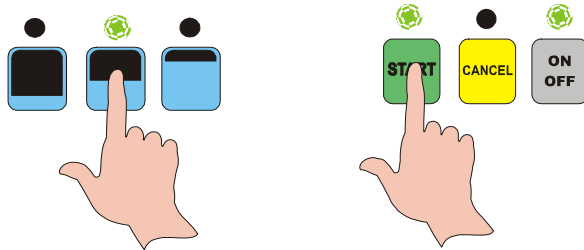
- 4. Normal Operation (Non Brewing):** When the unit is not brewing, the Satellite Brewer maintains the water temperature at the Precise Temperature for Brewing™ (PTB™). The heating element will cycle on and off automatically to maintain this temperature.
- 5. After Hours Mode:** If no brew is detected for a pre-selected length of time, the brewer will enter the After Hours mode. Temperature will be allowed to drop to save energy. Pressing the START key returns the brewer to normal operation.

USER'S GUIDE

1. Remove the **brew chamber** from under the spray head. Place one (1) genuine Bloomfield paper filter into the brew chamber. Add your choice of pre-measured ground coffee. Shake the brew chamber gently to level the coffee. Slide the brew chamber back into place.



2. Place an empty satellite under the brew chamber.
3. To begin the brew cycle, press desired VOLUME key, then press the START key. Hot water will start spraying over the coffee, and brewed coffee will start filling the decanter. When the coffee stops flowing from the brew chamber, the fresh coffee is ready to serve.



NOTE: Brewing will not begin until the Precise Temperature for Brewing™ has been reached. (See page 6)

4. At the end of the brew cycle, the view screen will read "Brew complete".

Brew complete

After all dripping has stopped, remove the brew chamber from the brewer. Discard the used paper filter and product.



5. The brewer is now be ready to begin another brewing cycle.



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



CAUTION: Burn Hazard

To avoid splashing or overflowing hot liquids, ALWAYS use an empty decanter 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 filter and grounds with care. Failure to comply can cause serious burns.



CAUTION: Burn Hazard

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

OPERATION (continued)

PROGRAMMING FEATURES AND OPTIONS

- 1. View Water Temperature in Tank:** To view the water temperature on the screen, the brewer must be ON, and not brewing or in the filling mode. Press and hold the 4th key, and depress the 6th key. The actual water temperature will be displayed for 3 seconds.
- 2. Daily Brew Count:** The brewer maintains a count of the number of completed brews for a 7-day period. To access the count, turn the brewer OFF. In the OFF mode, press and hold the CANCEL key for 3 seconds. The current day and brew count will be displayed. Depress the ON/OFF key repeatedly to view each preceding day. When all 7 days have been displayed a 7-day total will be displayed. If you wish to exit the daily brew count before viewing all of the days, press CANCEL key.
- 3. ON/OFF – Non Automatic Timer:** To turn the brewer OFF, press the ON/OFF switch: 2 beeps will be heard and the brewer will be turned OFF, indicated by all lights being off. To turn the brewer ON, press the ON/OFF switch: 2 beeps will sound, all lights will flash once, then the “Power” light will remain on, (the “Heat” light may come on if water temperature is too low).
- 4. ON/OFF – Automatic Timer Feature:** The factory programmed brewer has the automatic timer turned off. To set the automatic timer, refer to the *Satellite Brewing System Programming Manual*, “Time Functions” Menu. If the Automatic Timer feature is programmed off, the brewer can be turned on and off by depressing the ON/OFF switch, as noted above.
 - * When the Automatic Timer feature is programmed ON, the E-Max will turn on and off automatically, at a programmed time, Monday to Friday; with a separate on and off programmed time schedule for Saturday and Sunday.
 - * Temporarily Overriding the Automatic ON/OFF function. While in the automatic timed OFF mode the brewer can be started by depressing the ON/OFF switch. The brewer will remain ON until the automatic programmed off time, when it will turn OFF and resume normal automatic timed functioning. Similarly, if turned OFF during the automatic timed ON mode the brewer will remain OFF until the next programmed on time, when it will turn on and resume normal automatic timed functioning.
- 5. Automatic Start-Up in Previous Mode:** If the brewer automatic timer is OFF (the factory setting) and power is disconnected, the brewer will start up when power is restored, in the mode it had been in prior to the power disconnection. If the brewer has the timer setting ON and power is disconnected, the brewer will start up in the mode that it should be in at the time the power is restored.
- 6. Viewing Programmed Brew Volume:** The brewer can have up to 4 different brew volumes. When a volume other than the standard, or first brew volume, is selected, the brewer will complete that volume and then automatically reset to the standard, or first brew volume. With the brewer ON, press and hold the CANCEL key. The 1st, or standard, volume will be displayed for 3 seconds (i.e. **Volume #1 64 oz.**), and then the day and time will be displayed.
- 7. Changing Brew Volume:** As outlined above, display the current brew volume and, before the display changes to day and time, depress the CANCEL key momentarily, (not for 3 seconds). The next programmed brew volume (e.g. **Volume#2 32 oz.**) will be displayed on the LCD for 3 seconds, after which the display will return to the day and time. Repeatedly press CANCEL while programmed volumes are shown to view all brew volumes. (If there is only one brew volume programmed, only that volume will be displayed.) The last brew volume displayed, before the LCD returns to the day and time, is the brew volume that the brewer will brew the next time the START switch is depressed. When a brew volume other than the 1st brew volume is selected, the brewer will complete the brew then return to the 1st or standard brew volume automatically.

8. Clock

- A. Time – Battery Backup.** The brewer has a battery backup system which will maintain the proper time during power failures, or when the brewer is unplugged (even for very prolonged periods of time). Normally there will not be a need to set the time except for Daylight Saving Time changes, or moving the brewer to different time zones.
- B. Changing Day and Time:** To change time, turn the brewer *OFF*. Press the 2nd key twice followed by the 1st key twice to access the time change mode, (i.e. press CANCEL, CANCEL, START, START). In the time change mode the screen will read “**Day:**” followed by the current day setting. Use the 6th key to advance the day, or the 5th key to reverse. When day has been properly set, press the 3rd key. The screen will now read “**Time:**” with the set time on the screen, the hour and am or pm flashing. Use the 5th key to go back or the 6th key to advance the hour, making sure that the am or pm is correct. When the hour and am/pm is correctly set, press the 3rd key, and the screen will read “**Time:**” with the set time on the screen, minutes flashing. As previously use the 5th or 6th keys to adjust the minutes, and press the 3rd key when complete. The brewer will return to the off mode. (Changing time can also be done in the regular programming mode. Consult the *Programming Manual*)
- C. After Hours™:** Consult the *Programming Manual* to set the After Hours™ mode. The factory programming has the After Hours™ mode turned OFF. The After Hours™ can be programmed to come on from 1 to 6 hours after the last brew. When the brewer goes into the After Hours™ mode, the water in the tank will be allowed to drop from the normal brewing temperature and will reheat less frequently – this feature saves energy and extend component life. *While in the After Hours mode, the power light will flash continuously.* When the START switch is pressed the brewer automatically reverts back to normal operation, heating the water to the Precise Temperature for Brewing™ (PTB™), before starting the brew. (The power light will be on continuously and the Brew light will flash until the correct water temperature is reached.)

- 9. Countdown Quality Timer™:** The brewer factory programming has the Countdown Quality Timer™ turned OFF. Consult the *Programming Manual* to activate the Countdown Quality Timer™ feature:

- 10. Pulse or Pre-Infusion Volume Options:** To set these features, refer to *Programming Manual*, Brew Settings Menu. If a particular brew volume has utilized the pulse or pre-infusion option, that volume will be displayed with an asterisk (*) after the volume. As an example “**Volume#2 64oz***” would indicate that the second programmed brew volume has utilized the pulse or pre-infusion program options.

- 11. Keypadlock™:** This feature is OFF in the standard factory settings. To set the feature refer to *Programming Manual*, Machine Settings Menu. If the Keypadlock™ feature is activated, there will be no response by the brewer when the keys are depressed (except for the beep after a key is depressed). To temporarily “unlock” the keypad, press and hold the CANCEL key for 6 seconds. A beep will be heard indicating the keypad is now “unlocked”, — a brew can be initiated, warmer plates turned on or off, etc. The keypad will remain unlocked until the brew is completed, then automatically return to keypadlock™ mode. If a brew is not initiated 60 seconds after “unlocking”, the system will time out and return to the “locked” position.

OPERATION (continued)

- 12. View Filter Statistics:** To view filter statistics, turn the brewer off. Press and hold the 1st key (START), and depress the 3rd key (ON/OFF). Total water volume will be displayed (TotalVol.). Press the 3rd key to view the Filter Life (FiltrLife:). Press the 3rd key to view the percentage of the filter that has been used.
- 13. Diagnostic Messages – Programmed Safety Features:** When the brewer senses a problem, it will automatically turn off all valves, flash lights, display the message “**Call For Service**” and display one of the messages below. (Additionally: a service phone number may appear if it has been programmed into the system.)

*To reset the brewer it can be re-energized (or press and hold CANCEL for 3 seconds for all faults except the Valve Fault, which must be reset by re-energizing). The brewer will try to re-start, but if the same problem persists, the appropriate error message will appear again. Consult the Trouble Shooting section to determine how to solve the problem.

- A. “Probe/Heater Error”:** Overheating Detection (1): If the heating element is on for 5 minutes and the temperature does not change by +1°C in the five minute period, the unit will go into the Over Temperature Mode *with all lights flashing*. When in this mode the brewer turns off the heating elements, the solenoid valves are turned off; the switches disabled; (and all lights flashing continuously). The LCD display will read “**Probe/Heater Error**”, followed by the message “**Call for Service**”, and then the service phone number (if it has been entered into memory). To reset press and hold CANCEL for 3 seconds, or re-energize the brewer. (Possible causes of problem: high limit needs to be re-set; defective high limit, element, triac, water level probe or control board.)
- B. “Overheat Error”:** Overheating Detection; If the brewer senses a temperature over the Maximum Temperature set in the program (factory set at 208°F or 98°C) it will go into the over temperature mode as above with all lights flashing, except the LCD will read “**overheat error**”, and “**Call for Service**”. To reset press and hold CANCEL for 3 seconds, or re-energize the brewer. (Possible cause of problem is a defective triac, temperature probe or related wiring and connections.)
- C. “No Water Sensed” — Time-Out — Inlet Valve:** When filling for the first time, the inlet valve will remain open for 4¼ minutes, (the screen will read “**filling...**”). If water is not detected at the end of this time the brewer will shut down with the message “**no water sensed**”. The valves and all elements are turned off, and the Brew and Power light flash alternately with the Heat light, until the brewer is reset. To reset press and hold CANCEL for 3 seconds, or re-energize the brewer. (Possible causes of the problem are: no incoming water; slow flow of incoming water (i.e. less than 45 oz/minute); sensor not reading (check for placement, connections or lime scale).)
- D. “No Water Sensed” — Time-Out – Brew Valve:** During the brew the inlet solenoid valve cycles on intermittently to maintain the proper level in the tank. If the valve is open for 60 seconds without water being detected at the proper level, the brewer will go into the same error mode as above (“**no water sensed**”). To reset press and hold CANCEL for 3 seconds, or re-energize the brewer. (Possible causes of the problem are: no incoming water; slow flow of incoming water, sensor not reading, etc.)
- E. Keyswitch Locked:** If a key switch is depressed for 10 seconds this error message will occur. Lights will flash alternately and the brewer will turn off all valves and elements. Press and hold the CANCEL key for 3 seconds to reset the brewer (or re-energize the brewer). If the problem re-occurs this indicates a defective switch on the key pad.
- F. “Valve Fault”- Faulty Valve Detection:** When an electric or switching problem is detected with either the inlet or brew valve the brewer turns off all elements and valves and displays “**valve fault...**”. All of the lights will be turned on. Before re-setting the brewer the valves must be checked to determine the problem. The brewer must be re-energized to re-set, (pressing CANCEL for 3 seconds will not reset a valve fault).

CLEANING INSTRUCTIONS

PROCEDURE: Clean Coffee Brewer

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

FREQUENCY: Daily

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

1. Disconnect brewer from electric power.
Allow brewer to cool before cleaning.
2. Remove satellite.
3. Remove and empty brew chamber.
4. Remove the spray disk from the brew head:
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. If insert is removed from spout, be sure it is properly reinstalled.
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. A bristle brush may be used to clean the inside. 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. Reinstall the brew chamber.
12. Wipe the interior and exterior of satellites with a soft cloth dampened with clean water and a mild detergent. Rinse by wiping with a clean cloth dampened with clean water.

Procedure is complete



CAUTION:
Burn Hazard

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



CAUTION:
Electric Shock Hazard

Do not submerge or immerse brewer in water. Do not pour or splash water into or over air vents or control panel.

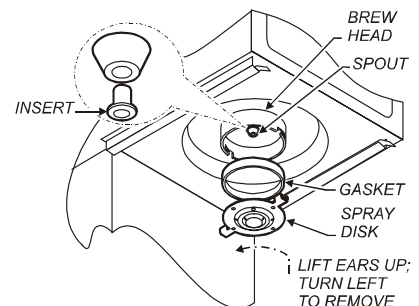


CAUTION:
Electric Shock Hazard

Do not submerge or immerse satellite in water.

IMPORTANT:

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



SERVICING INSTRUCTIONS — DE-LIMING HEATER TANK



CAUTION - CHEMICAL BURN HAZARD

De-liming chemicals are caustic. Wear appropriate protective gloves and goggles during this procedure.



CAUTION - CHEMICAL BURN HAZARD

Never siphon de-liming chemicals or solutions by mouth. This operation must only be performed by qualified and experienced service personnel.

IMPORTANT: DO NOT spill, splash or pour water or de-liming 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 de-liming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 7 as required to remove all scale and lime build-up.

NOTE: Normally, silicone hoses do not need to be de-limed. Should de-liming hoses become necessary, Bloomfield Industries recommends replacing the hoses.

1. Disconnect brewer from the electrical supply. Turn off the water supply and disconnect water supply from the brewer inlet fitting.
2. Remove the top panel or top warmer section to gain access to internal components.
3. Disconnect water level sensor and water temperature sensor from the controller. On 120V units, slip hi-limit thermostat from under its holder clip. Disassemble the three lid clips and lift the lid off of the water tank. Store lid assembly in a safe location.
4. Mix de-liming solution according to the manufacturer's directions. Add the de-liming solution to the water tank. Set lid assembly back on 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 interior components of lid assembly with clear water. Wipe temperature sensor and water level sensor with a clean, soft cloth. Store lid assembly in a safe location.
6. Using a stiff bristle brush, scrub the coils of the heating element and the interior surfaces of the water tank.
7. Siphon the used solution and loose lime/scale into an appropriate container. Dispose of the used solution as required by local ordinances.
CAUTION: Never siphon by mouth. Serious injury can result!
8. Fill the water tank with clean tap water. Rinse thoroughly, then siphon the rinse water into an appropriate container for disposal. Again, take care to keep all internal components dry.
9. Reassemble the tank lid to the water tank. Make sure the gasket is properly attached to the lid before assembling the lid clips. Re-connect the water level and temperature probes, then reinstall the hi-limit thermostat (if removed). Verify that all internal components are dry, then reinstall the top panel.
10. Reconnect brewer to water and electrical. Run and discard at least three full decanters from the faucet. Install the brew chamber without filter paper or grounds, then run and discard at least three full decanters as normal brew.
11. Brewer is ready to use.

TROUBLESHOOTING SUGGESTIONS

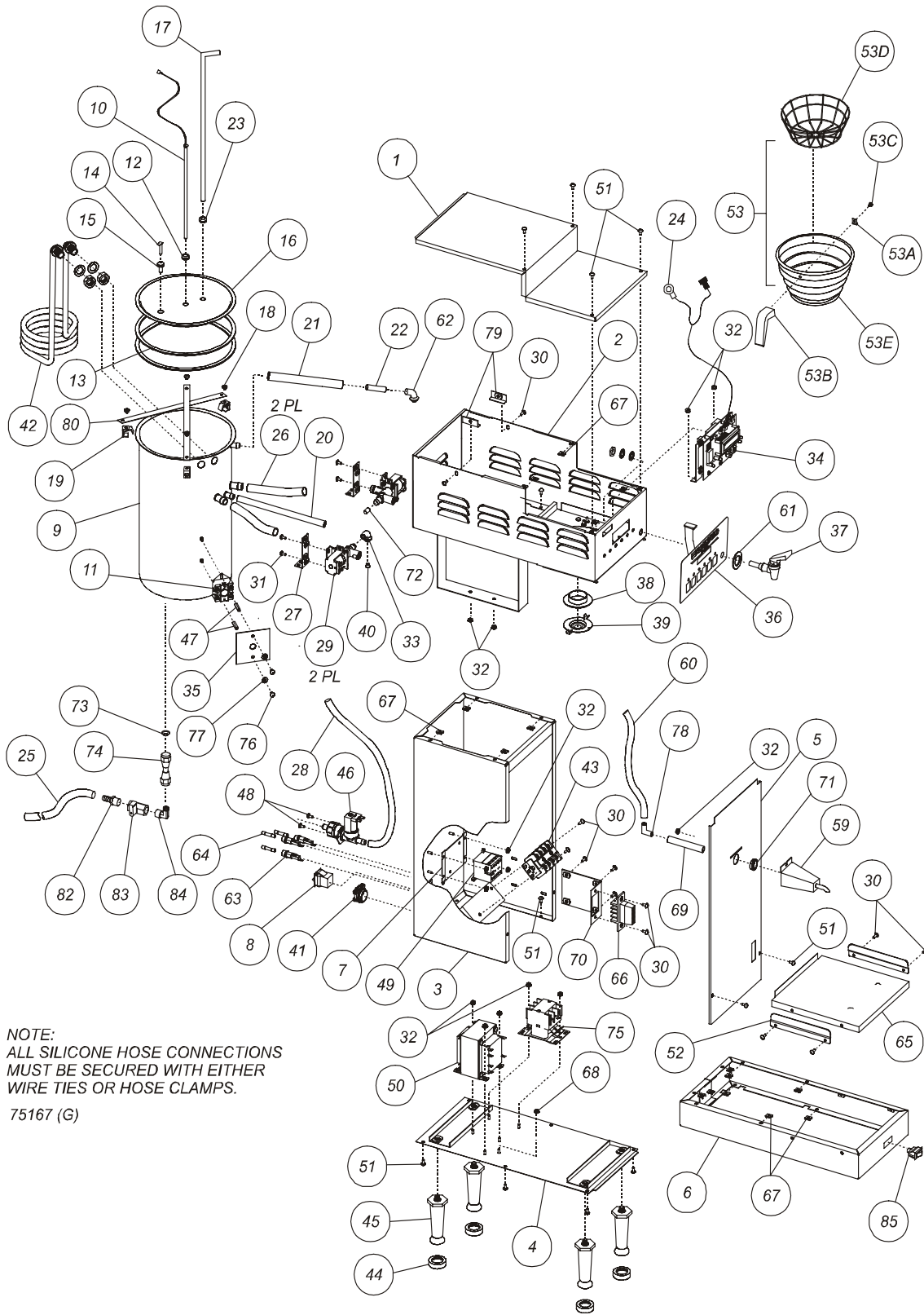
If the brewer goes into the error diagnostic mode as outlined below, it will likely be necessary to reset the brewer in order to test individual components. Note the reset procedure below:

- * For the first four error modes, press and hold CANCEL for 3 seconds, or RE-ENERGIZE the brewer by disconnecting from electric power for 5 seconds, then reconnecting.
- * From "VALVE FAULT", the brewer must be RE-ENERGIZED! Using the CANCEL button will not reset the brewer from "Valve Fault".

The Test Program will also assist in isolating and testing specific components. As an example to test the three main components in the heater system, go to the test program and proceed to turn the "heater on". Use a meter or test light to determine if power is getting to and from: the triac, the high limit and the element.

ERROR MESSAGE	CAUSE	SUGGESTIONS FOR REMEDIAL ACTION
1. "Probe/Heater" Error RESET by holding CANCEL switch for 3 seconds	Controller has turned heating element on for 5 minutes without sensing a +2°F change in water temperature.	<ol style="list-style-type: none"> 1. Temp Probe may not be connected properly, or may be defective. CHECK & CORRECT. To test probe, go to Test Program and view probe value. A value of over 155 indicates a defective probe; a value of under 15 indicates a bad connection of the probe to the board. With an ohmmeter measure resistance of probe. At 212°F, resistance is approx. 2,000Ω. If less than 1800Ω at room temperature, probe is defective. 2. May be boiling due to high altitude (boiling point below Brew Temp.) or Triac has failed ON and hi-limit has interrupted power to heating element. REDUCE BREW TEMP. CHECK TRIAC; REPLACE IF DEFECTIVE. 3. Heating element defective. CHECK ELEMENT; REPLACE IF DEFECTIVE. 4. Hi-limit thermostat may be cutting out at too low a temperature. CHECK HI-LIMIT THERMOSTAT; REPLACE IF DEFECTIVE. (Note: hi-limit will reset itself if allowed to cool by 30°F, making troubleshooting a challenge as the brewer cools then functions normally.) 5. Heating element may be encrusted with lime or scale build-up. DELIME BREWER AS DETAILED ON PAGE 16.
2. "Overheat" Error RESET by holding CANCEL switch for 3 seconds	Water temperature has exceeded Maximum Water Temperature programmed into "Machine Settings" menu.	<ol style="list-style-type: none"> 1. Brew Temperature may be set too close to Maximum Temperature. Brew Temperature should be at least 5°F below Maximum Water Temperature. LOWER BREW TEMPERATURE or RAISE MAXIMUM TEMPERATURE (Software versions after May, 1999 enforce the 5°F differential) 2. Triac has failed ON; element continues to heat even when controller is OFF. CHECK TRIAC; REPLACE IF DEFECTIVE. 3. Temp Probe defective. See probe test procedure in Item #1 above. CHECK PROBE; REPLACE IF DEFECTIVE.
3. "No Water Sensed" Error RESET by holding CANCEL switch for 3 seconds	Inlet valve energized but no water is sensed during regular operation for 60 seconds; or, no water sensed during start-up (manual or timed) for 4½ minutes.	<ol style="list-style-type: none"> 1. Sleeve on water level sensor is too long, or sensor is not pushed down fully. Sensor should extend beyond sleeve a minimum of ¼" to a maximum of ¾". REMOVE TANK LID, CUT SLEEVE TO PROPER LENGTH. ENSURE SENSOR IS PUSHED DOWN ALL THE WAY. 2. Wiring to water level sensor disconnected or defective; or, sensor pulled out of tank. CHECK & CORRECT. 3. Water level sensor may be encrusted with lime build-up. CLEAN SENSOR. 4. Water supply may be OFF. CHECK & RESTORE WATER SUPPLY.
4. "Keypad Locked" Error RESET as above	A switch on the keypad has been held down for more than 10 seconds.	<ol style="list-style-type: none"> 1. Switch has been accidentally held for 10 or more seconds. RELEASE SWITCH 2. Defective keypad. PRESS & HOLD "CANCEL" FOR 3 SECONDS. Observe brewer to determine if problem persists. (Note: available on software versions MFW 275 Rev. 3.4 and later versions only).
5. "Valve Fault" Error RESET by disconnecting/reconnecting electric power	Detection of a problem with the valve switching system, or with the wiring to the valves.	<ol style="list-style-type: none"> 1. Wiring to either inlet or outlet valve not properly connected. CHECK WIRING AND CONNECTIONS. 2. The controller has two switches for each valve and one or both has been detected as failing ON. (This prevents the brewer from operating unless both switches are working properly.) REPLACE CONTROLLER.

EXPLODED VIEW



NOTE:
 ALL SILICONE HOSE CONNECTIONS
 MUST BE SECURED WITH EITHER
 WIRE TIES OR HOSE CLAMPS.

75167 (G)

PARTS LIST

ITEM	SERVICE #	DESCRIPTION	QTY	ITEM	SERVICE #	DESCRIPTION	QTY
1		COVER	1	46	85987	ASSY WATER INLET SOLENOID 120V 1.0GPM	1
2		ASSEMBLY UPPER HOUSING	1	47	83415	NUT HEX 6-32 x 1" ALUM	2
3		HOUSING LOWER	1	48		SCREW PAN 4mm x 6mm	2
4		PLATE ASSEMBLY BOTTOM	1	49	85275	CONTACTOR MINI	1
5		PANEL FRONT	1	50	85162	TRANSFORMER 200V	1
6		BASE ASSEMBLY	1	51	8543-52	SCREW #8 x 3/8" SHEET METAL	22
7		MOUNTING PLATE, CONTACTOR	1	52	83059	GUIDE BASE	2
8	82936	SWITCH ROCKER ON/OFF 125/250V	1	53	83100	ASSEMBLY BREW CHAMBER (.187 HOLE)	1
9	84710	TANK ASSEMBLY 3 GAL.	1	53A	8812-73	CLIP BREW BASKET	1
10	83313	THERMISTOR	1	53B	8707-2	HANDLE BLACK	1
11	83312	THERMO HI-LIMIT DBL POLE	1	53C	8707-3	SCREW HEX 10-32 x 5/16	1
12	84063	GROMMET .510 O.D. x .250 I.D.	1	53D	8706-6	RACK WIRE BREW CHAMBER	1
13	83499	GASKET TANK COVER	1	53E	83101	BREW CHAMBER	1
14	85976	PROBE ASSEMBLY WATER LEVEL	1	54			
15	83532	SLEEVE WATER LEVEL PROBE	1	55			
16	83504	COVER ASSEMBLY TANK	1	56			
17	85086	FILL TUBE 90° BEND L=14.5	1	57			
18		SCREW PAN PHL 10-32 x 1/2	4	58			
19	86256	TANK CLAMP	4	59	82738	SPOUT ASSEMBLY	1
20	84715	TUBE SILICONE ø .312 x 11"L (FAUCET)	1	60	85929	TUBE SILICONE ø .312 x 13.5"L (BYPASS)	1
21	83537	TUBE SILICONE ø .312 x 9"L (OVERFLOW)	1	61	82681	WASHER .47 I.D. x 1.12 O.D. SS	1
22	83384	TUBE SPRAY HEAD 2.3"L SS	1	62	8043-11	ELBOW OUTLET	1
23	82390	GROMMET .375 I.D.	1	63	83795	FUSE HOLDER	3
24	83533	HARNESS WIRE WATER LEVEL PROBE	1	64	83794	FUSE 5A	3
25	83553	TUBE SILICONE 72" DRAIN	1	65		COVER BASE	1
26	85928	TUBE SILICONE ø .50 I.D. x 5"	2	66	83046	CONNECTOR ASSEMBLY	1
27		BRACKET OUTLET VALVES	2	67	8543-23	NUT TNE #8 Zi	22
28	85094	TUBE SILICONE ø .312 x 32"L (FILL TUBE)	1	68	55313	NUT 10-32 SS	1
29	83388	VALVE WATER OUTLET ADJUSTABLE	2	69	85204	TUBE SILICONE ø .312 x 3"	1
30		SCREW TRS PHL 8-32 x 1/2 SS	14	70		BRACKET CONNECTOR	1
31	D 20002-3	SCREW PAN PHL 10-32 x 5/16 SS	4	71	8543-69	BUSHING SHORTY HEYCO	1
32	8942-92	NUT KEP 8-32	12	72	83570	INSERT BYPASS	
33	83152	ELBOW SPRAYER	1	73	83359	WASHER FLARE TANK DRAIN	1
34	84711	BOARD SET CONTROL 9511 120V	1	74	83380	TUBE ASSEMBLY COPPER 2.25"L	1
35	83414	SHIELD HI-LIMIT	1	75	87780	CONTACTOR 3 PH 240V 40A	1
36	84748	OVERLAY DECAL KEYPAD	1	76		SCREW #6-32 x 38" SS	2
37	84215	FAUCET HOT WATER	1	77		WASHER FLAT #8 SS	2
38	82215	GASKET SPRAY HEAD 1.5 I.D.	1	78	8540-30	ELBOW POLYPROPYLENE	1
39	82727	DISK SPRAY HEAD EMBOSSED	1	79		BRACKET, TANK HOLDING	2
40	83571	INSERT SPRAY HEAD	1	80	86629	STRAP C-CLAMP	2
41	66385	FITTING CONDUIT STRAIGHT	1	81			
42	84712	ELEMENT HEATING 3600W 200V 3PH	1	82	67662	FITTING 3/8 BARB x 3/8 NPT	1
43	60310	TERMINAL BLOCK 4 POLE 75A	1	83	66575	VALVE SHUTOFF DRAIN	1
44	83107	FEET RUBBER BLACK (PK OF 4)	1	84	83605	ELBOW MALE 5/8 x 3/8 90°	1
45	83098	LEG PLASTIC BLACK 4" W/FLANGE	4	85	84382	SWITCH ROCKER HI-TEMP	1

CFESA

Commercial Food Equipment Service Association

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