



After Initial Setup, if you have a USB Stick with custom configuration files, see install steps starting on page 18.

INSTALLATION & OPERATING GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

Bunn-O-Matic Corporation
Post Office Box 3227, Springfield, Illinois 62708-3227
Phone (217) 529-6601 | Fax (217) 529-6644

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corporation ("BUNN") warrants the BUNN Fast Cup system, further described below for ***a warranty period of 1 year parts and labor.***

These warranty periods run from the date of installation. BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving 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; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty. Additionally the following is excluded from the warranty period.

Warranty Exclusions:

Parts such as, but not limited to, hoppers and lids, drip trays, and plastic parts damaged due to improper handling or cleaning agents.

Replacement of wear items such as, but not limited to, O-rings, gaskets, tubes, brew box seal, hoses, and valve seats.

Repairs made necessary due to poor water quality, such as dispense valves, coils, water inlet valves, scaling in hot water boilers.

Improper voltage, (See equipment operations manual for voltage specifications)

Touch screen due to improper use or damage.

Failure to perform cleaning procedures constitutes improper maintenance.

Failure to have required preventive maintenance performed by a BUNN technician or an authorized BUNN service agent.

Parts replaced under the terms of this warranty carry the remainder of the machine's parts warranty term, or 60 days, whichever is greater.

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.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall 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, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN 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.

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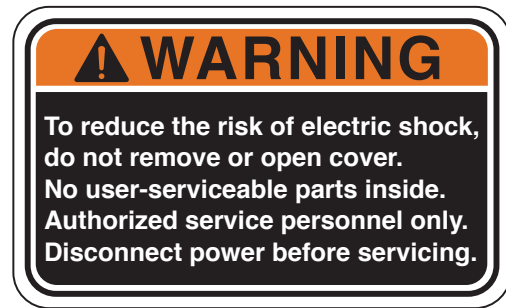
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USER NOTICES

Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices are to be kept in good condition. Replace any unreadable or damaged labels.



00986.0000



37881.0000



35710.0000



00824.0002



00656.0001

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.

NORTH AMERICAN REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotel and motel lobbies and other similar types of environments;
- Access to the service areas permitted by Authorized Service personnel only.

SITE REQUIREMENTS

Plumbing

Brewer must be connected to a cold water system with operating pressure between 30 and 90 psi (0.206 and 0.620 MPa) from a 1/2" or larger supply line. Install a regulator in the line when pressure is greater than 90 psi (0.620 MPa) to reduce it to 50 psi (0.345 MPa).

NOTE: Bunn-O-Matic recommends 3/8" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the counter top. Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

Water Treatment - for best results include:

1. No Chlorine.
2. Water hardness 6 to 10 grains or less total hardness.
3. Water Filtration System. *BUNN Filter EQHP-10L (PN 39000.0001)*

FOR INDOOR USE ONLY

Counter

1. Counter able to support at least 200 pounds (90kg).
2. Counter area large enough for machine.
3. Minimum clearance of 2" around machine.
4. Machine must be level within 2° for proper operation.
5. Confirm all legs are flat on counter surface.

NOTE: Legs can be twisted to raise or lower.

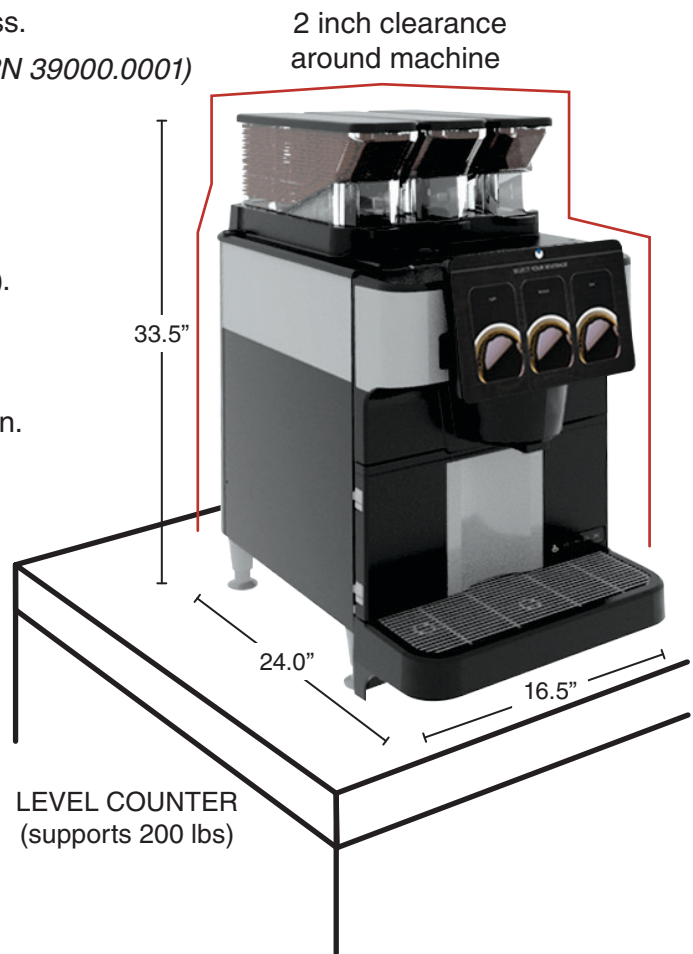
WARNING

The brewer must be disconnected from the power source until specified in Initial Setup. Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.

Electrical Hook Up

CAUTION: Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Connect the dispenser to the power source.
4. If plumbing is to be hooked up later be sure the dispenser is disconnected from the power source. If plumbing has been hooked up, the dispenser is ready for Initial Fill & Heat.

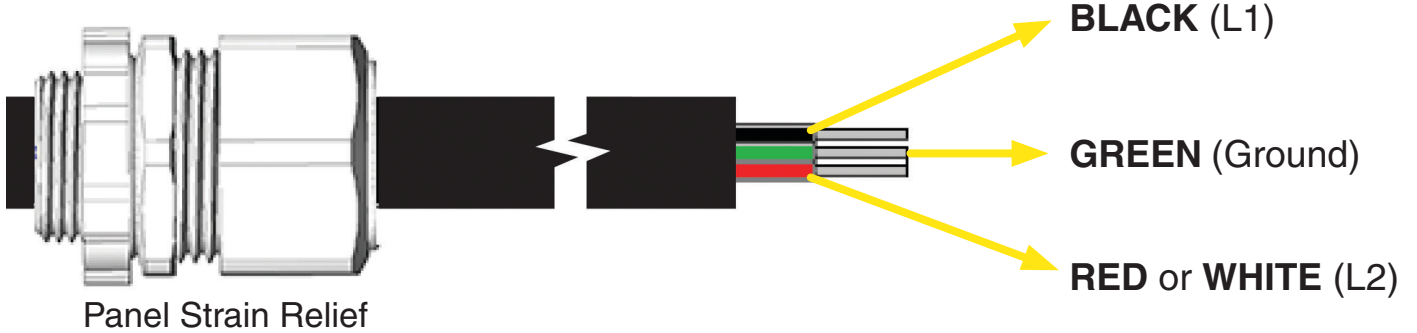


SITE REQUIREMENTS

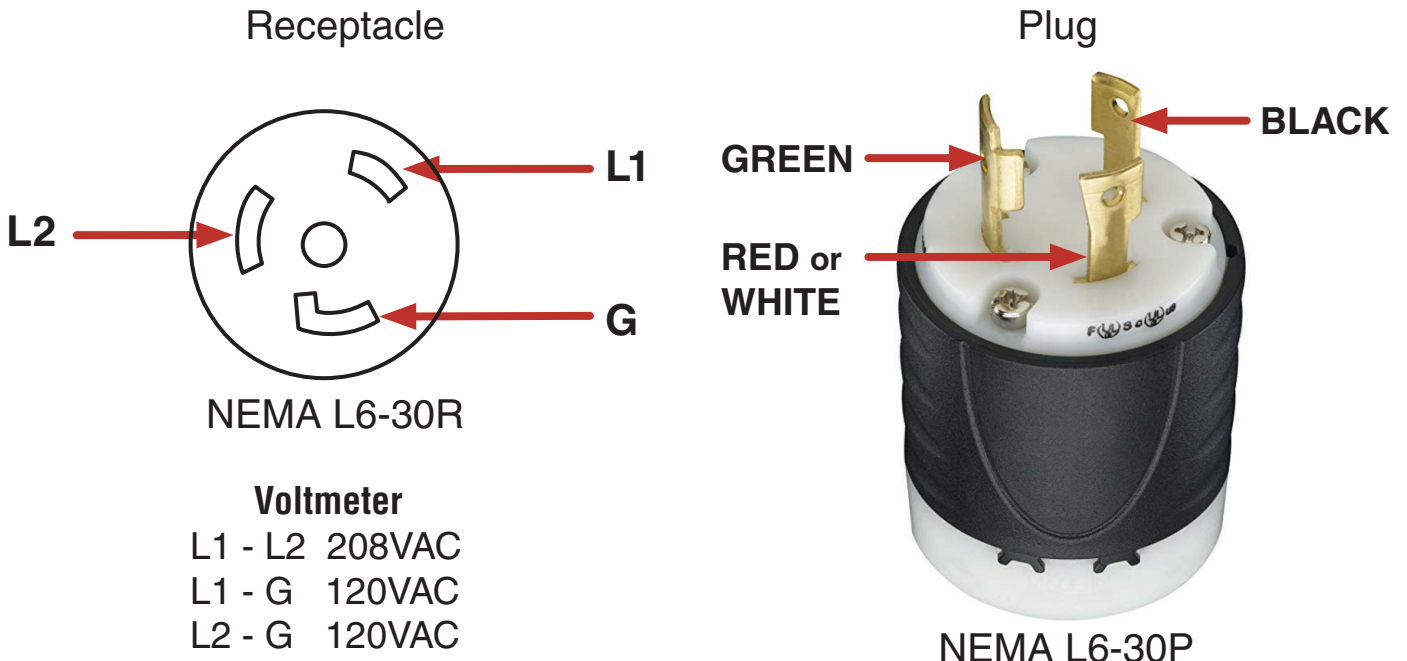
Electrical Configuration

- 208VAC circuit (voltage range +5/-10%)
 - Dedicated 30-amp circuit: cord cap, receptacle, and breaker
 - Machine is supplied with a power cord (PN 46908.0002) AWG 10/3 30A/250V with Plug L1, L2, G.
- NOTE:** (N) no neutral wire/conductor used.
- Receptacle within 4.5 feet (1.4 meters) of the machine. (Note: the length of the power cord is regulated by the machine's UL certification; the length and type of cord cannot be substituted.)
 - Machine total amp draw 24.0 amps at 208VAC
 - Determine the available on-site electrical service.

Power Cord, 10/3 30A/250V



EXAMPLE



OPTIONAL FIELD WIRING

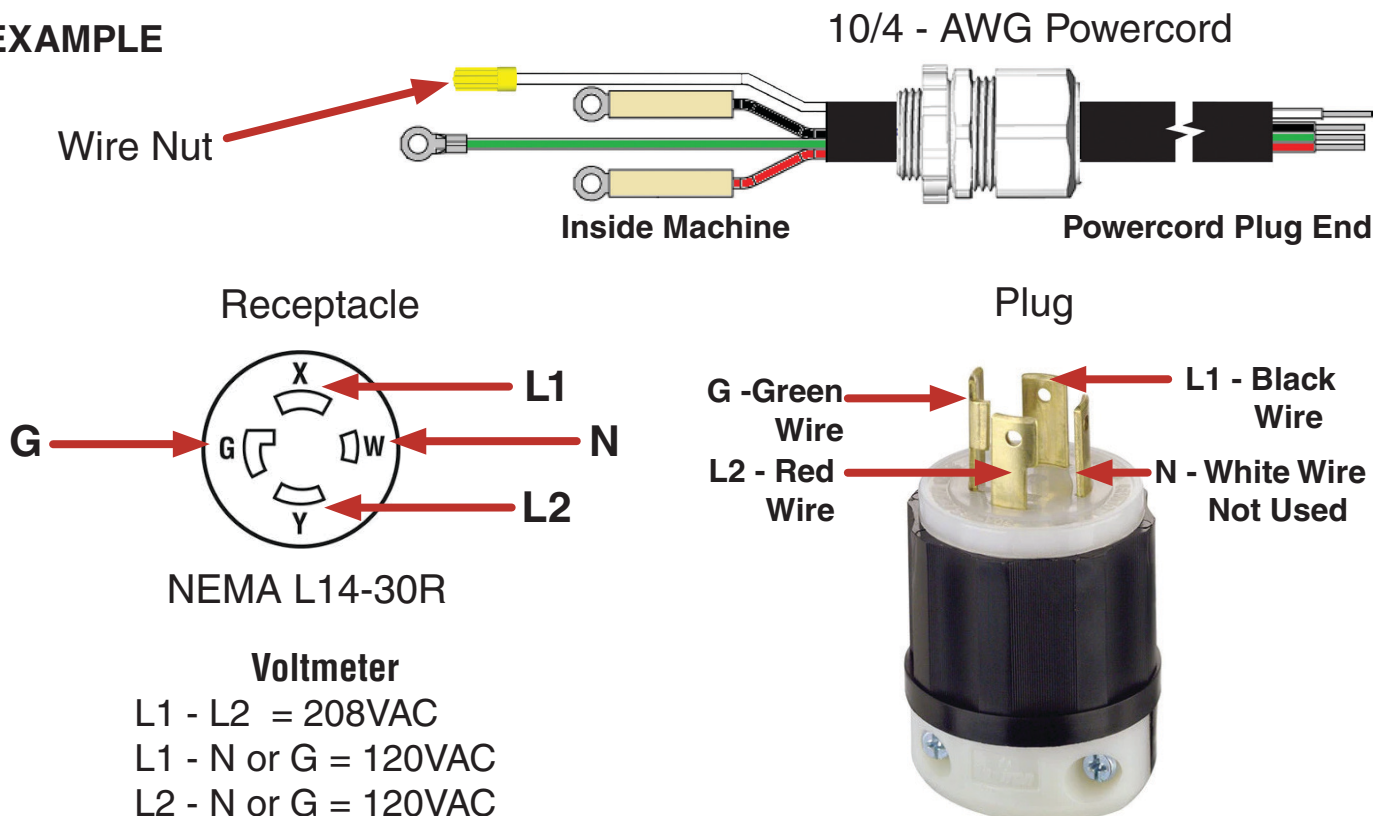
Location Receptacle Configuration

In the event the current location has an 1PH, 3 Wire plus Ground, 30 Amp electrical receptacle, the machine power cord/plug (PN 46908.0002) will need to be removed and replaced with a power cord and plug to match the current location receptacle configuration.

Electrical Configuration

- 208VAC circuit (voltage range +5/-10%)
- Dedicated 30-amp circuit: cord cap, receptacle, and breaker
- Determine the available on-site electrical receptacle is 1PH, 2 Wire plus Ground or 1PH, 3 Wire plus Ground.
- Machine is supplied with a power cord (PN 46908.0002) AWG 10/3 30A/250V with Plug L1, L2, G for use with 1PH, 2 Wire plus Ground receptacle.
NOTE: (N) no neutral wire/conductor used.
- If location electrical receptacle is a 1PH, 3 Wire plus Ground receptacle, see the attached Optional Field Wiring decal on the machine and the following "Example" below.
- Remove supplied power cord and install AWG 10/4 30A/250V powercord with correct plug to match location receptacle configuration.
NOTE: (N) Neutral wire/conductor (White Wire) from the powercord will need to be capped off in the machine.
- Use the appropriate size of wire nut inside the machine over the powercord Neutral Wire (White) end and push into the wire while twisting the nut clockwise. See Example.
- Receptacle within 4.5 feet (1.4 meters) of the machine. (Note: The length of the power cord is regulated by the machine's UL certification.)
- Machine total amp draw 24.0 amps at 208VAC

EXAMPLE



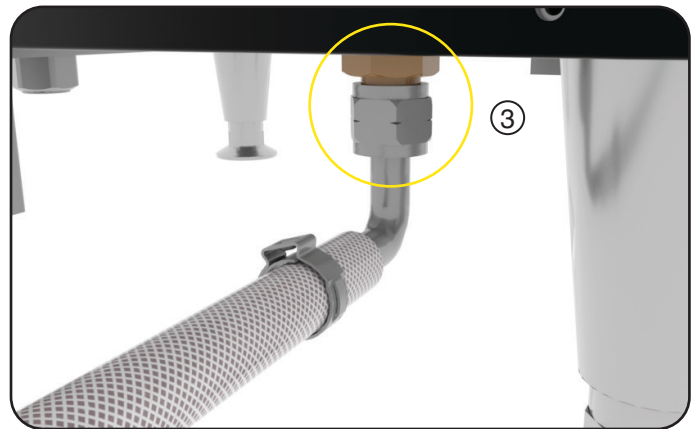
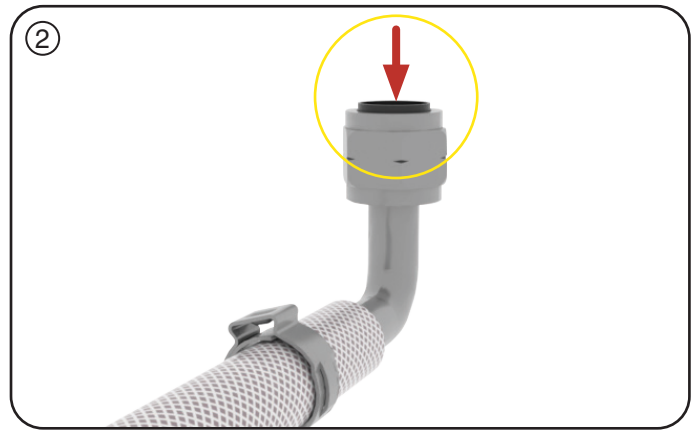
INITIAL SETUP

Plumbing Hook Up

The plumbing connection is a 3/8" male flare fitting located on the lower, left, rear of the machine as shown.

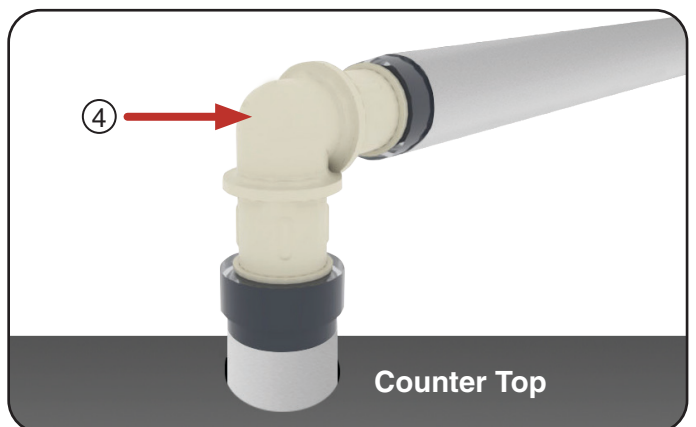
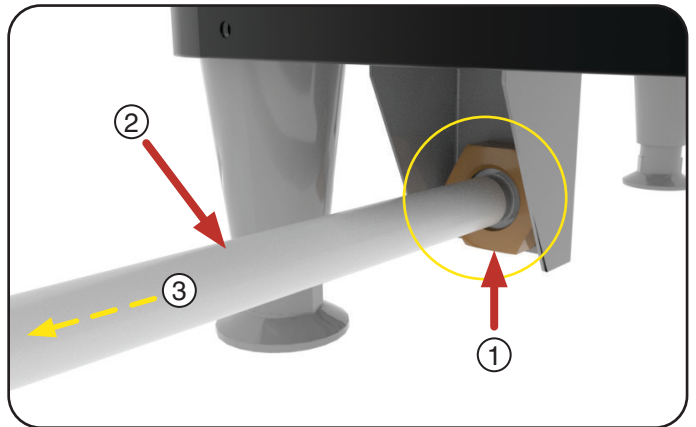
NOTE: Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with federal, state, and local codes.

1. Main water supply shut off valve should be present between water supply and machine.
2. Place Nylon Gasket (find in separate bag) into end of water line as shown. (PN 33149.0000)
3. Flush the water line and securely attach it to the inlet fitting at the rear of the brewer.
4. Turn on the water supply and check for leaks.



Drain Hook Up

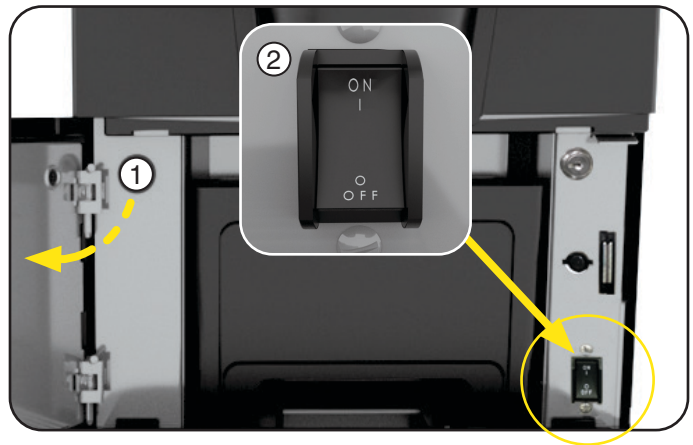
1. The drain connect is a barb fitting located at the back, right leg.
2. The drain hose must be rated to withstand temperatures of 190°F (87.8°C) and higher.
3. Installation of drain hose must be gradually sloped and routed without any kinks or rise in the tubing going to the nearest open drain.
4. For **Through Counter** drain hook up; use the included 90° Elbow Fitting (PN 38553.0001) to route hose down, through the counter.



INITIAL SETUP

Power Switch

1. Open **Customer Access** door.
2. The switch is located on the lower, right side.



Grounds Bin

1. Open **Customer Access** door.
2. Remove packing and tape from **Grounds Bin**.



Keys (for Service Access Door)

1. Open **Customer Access** door.
2. Lock is located on right side of **Grounds Bin**.



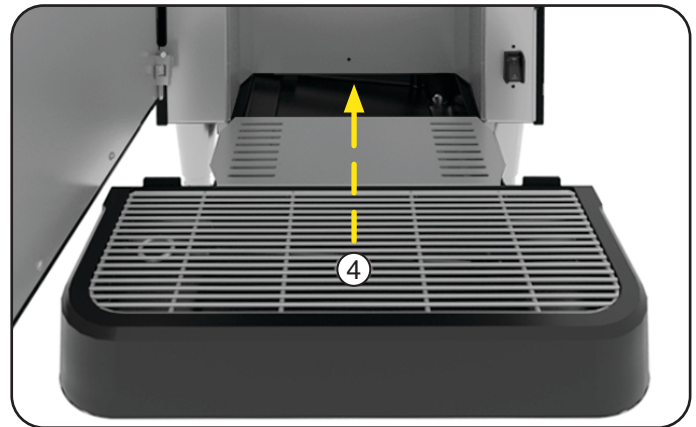
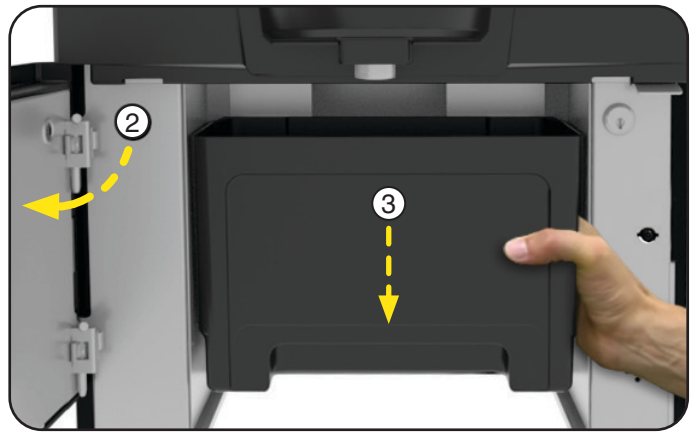
3. Remove **Grounds Bin**.
4. Keys are taped inside **Grounds Bin**.



INITIAL SETUP

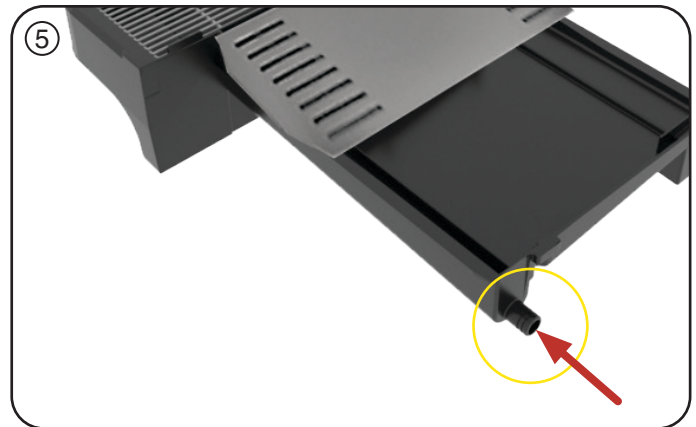
Drip Tray

1. Unpack the drip tray assembly.
2. Open **Customer Access** door.
3. Remove **Grounds Bin**.
4. Insert drip tray into the cut-out in the door.



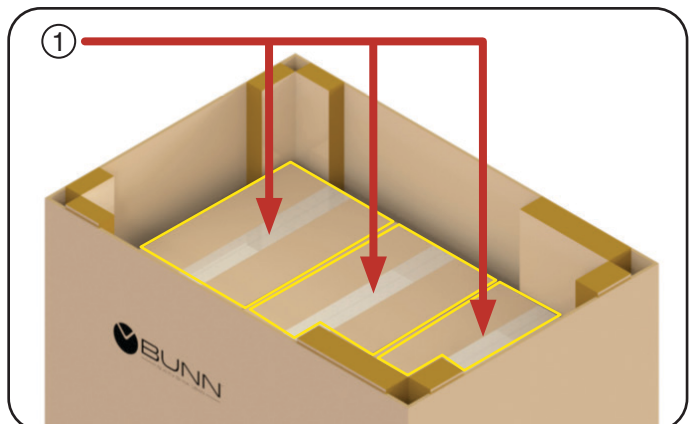
5. The drip tray is equipped with a drain outlet that will automatically connect to the drain line when the tray is installed in the correct position under the brewer.

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.



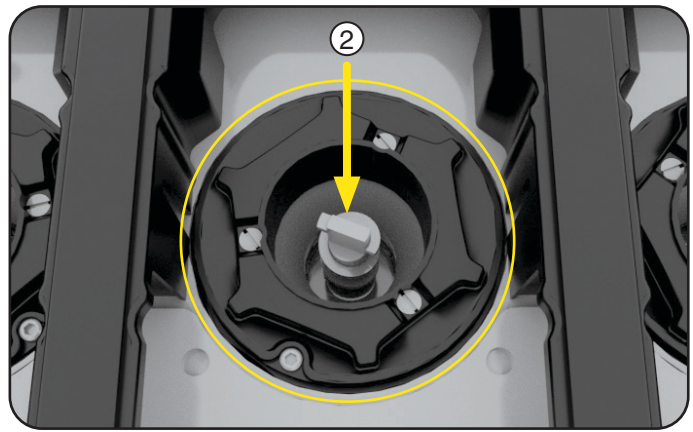
Bean Hoppers

1. Remove the three individual boxes containing the bean hoppers.



INITIAL SETUP

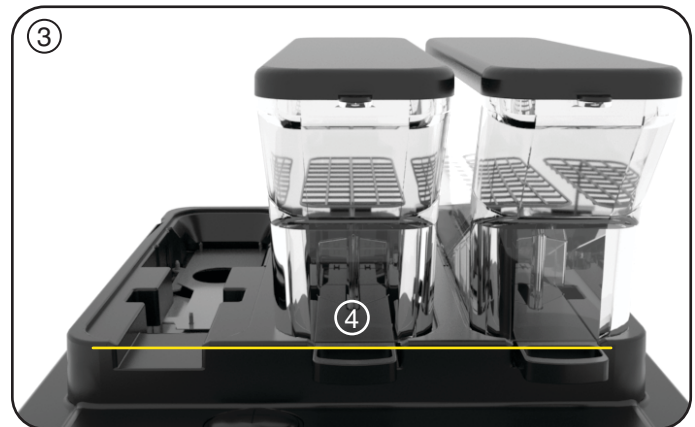
2. Prior to installing the bean hoppers, visually verify that there is no debris or obstruction blocking the bean chutes or bean detection sensors.



3. Install the bean hoppers in any order.

NOTE: Each hopper holds approximately 3.7 lbs (1.68 kg).

4. Hoppers should sit flat when in place correctly.



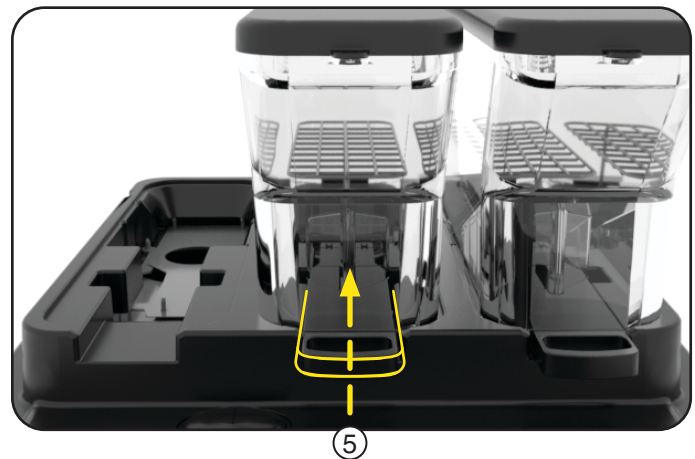
Left

Center

Right

5. Push the hopper **Locking Lever** to the back. This locks the hopper in place and allows beans to flow down into the grinder.

6. Repeat Steps 3 thru 5 for the remaining hoppers.



7. The hoppers are ready to be filled with beans.



INITIAL SETUP

Filling Bean Hoppers

If bean hoppers are already locked in place, go to Step 3.

1. Place an empty hopper in opening on top of machine.

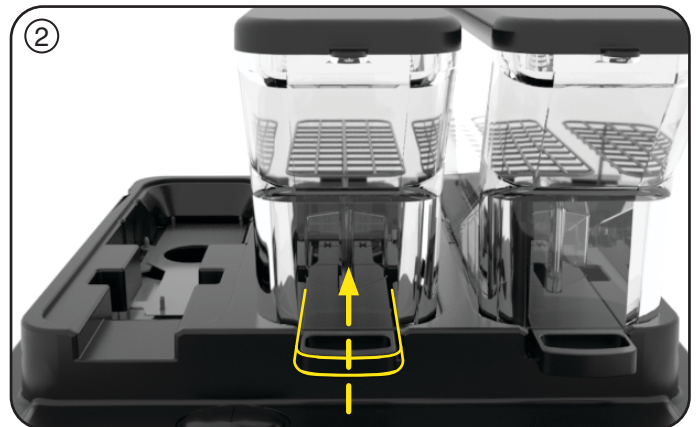


Left

Center

Right

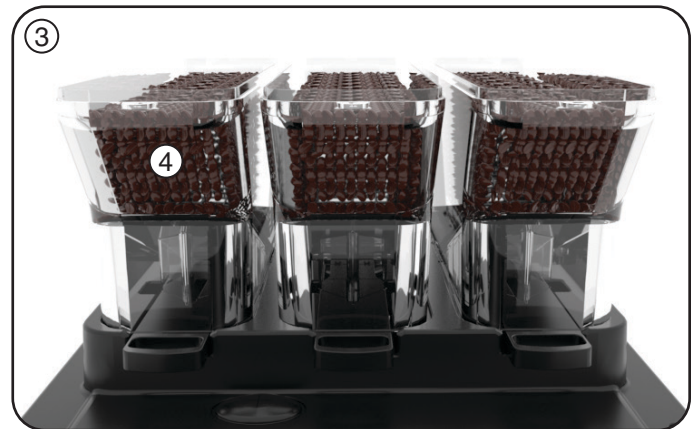
2. When placed, push gate handle back.



3. Remove lid(s).

4. Pour whole coffee beans in hopper(s).

NOTE: Apply roast decals if available.

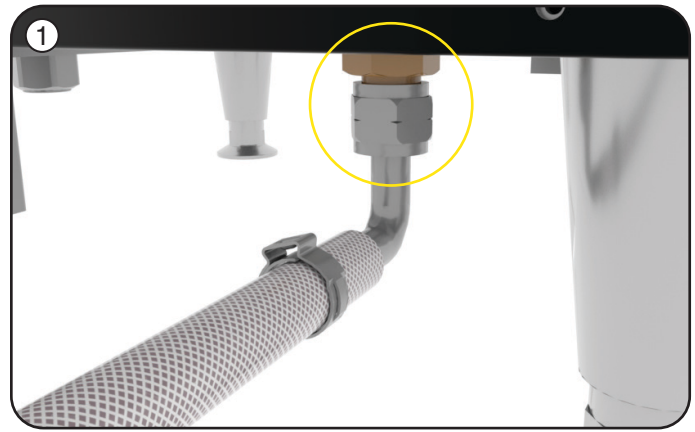


5. Once full, place lid back on top of hopper(s).

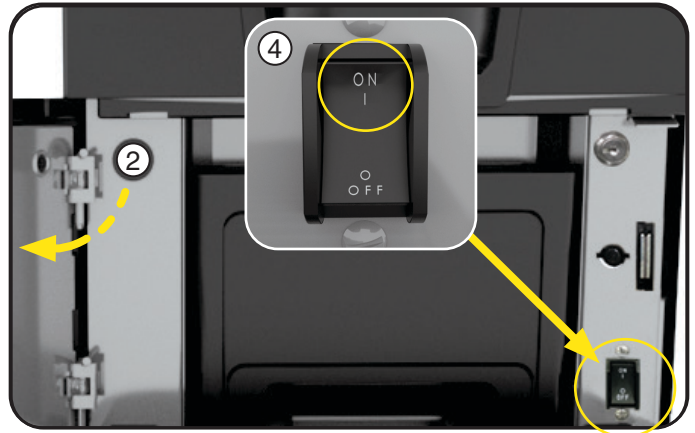


INITIALIZING

1. With the water supply line connected to the unit, turn the water on & check for leaks.



2. Open Customer Access door.
3. Connect the unit to the power source (plug it in).
4. Turn the unit on by setting the power switch to the **ON** position.



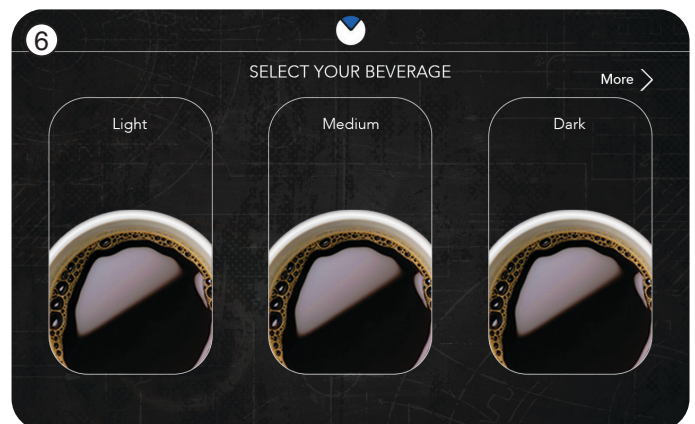
5. The door must be closed to begin the initialization sequence, it may take 60-90 seconds, and the machine will reset in preparation for user operation.



6. Once the initialization sequence is complete, the **User Interface** screen will appear.

NOTE: REMINDERS for **Daily** and **Weekly** cleaning are set for **Monday** at **1:00 AM** as a default.

If you want to change these parameters, see CONTENTS INDEX (Pg. 3), and the SCHEDULE CLEANING section, for steps to revise.

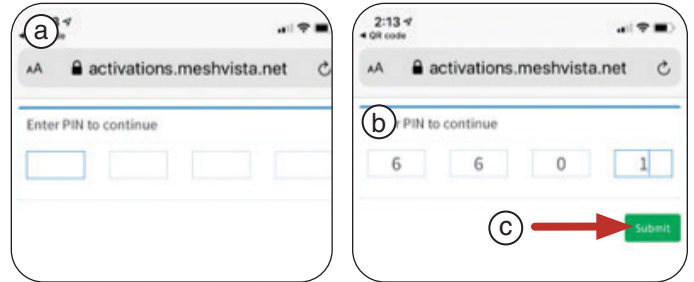


BUNNLINK ACTIVATION

LTE Activation

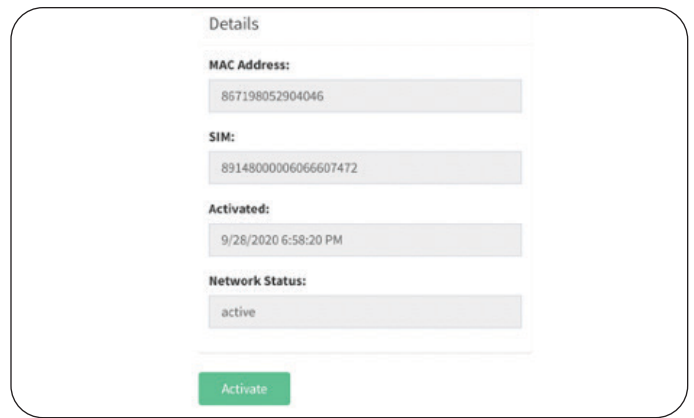
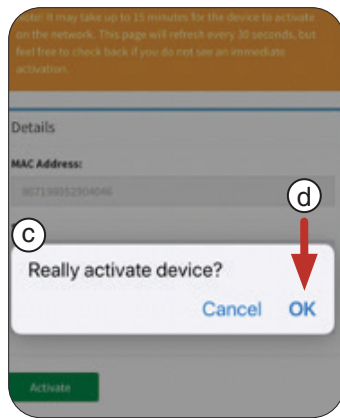
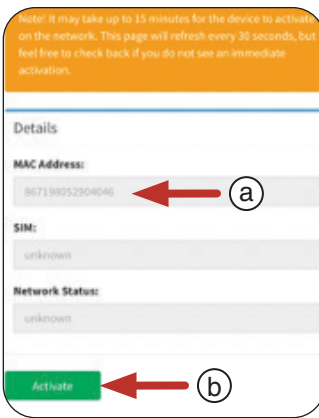
NOTE: BUNNlink® Models Only. Purchase is required if not pre-installed on machine.

If you experience any issues with activation; contact BUNN Tech Services at (800) 286-6070 or email: bunnlink@bunn.com



1. Scan the QR Code located on the machine.
*If this is a kit install, scan the QR Code decal located in the package or on the back of the BUNNlink board. If the board is already installed in the machine; make this the first step. This will allow plenty of time to establish a cloud link connection.

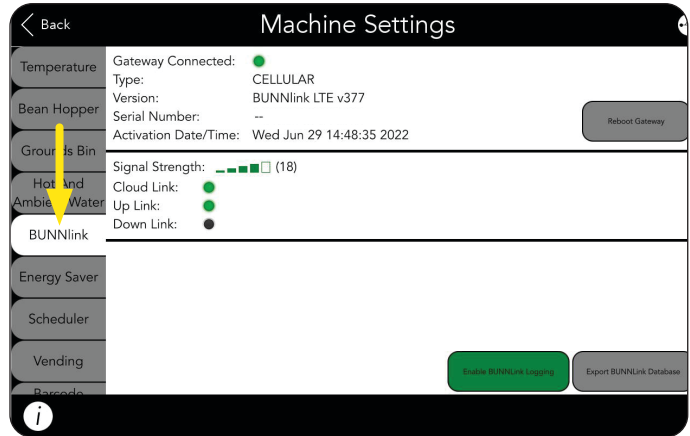
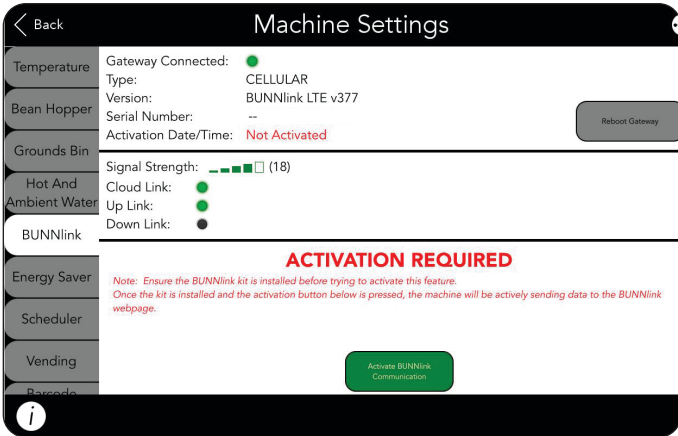
*NOTE: The Serial Number will be displayed and the Activation Date will read "Not Activated".
2. a. Once the QR code is scanned on a smart phone or tablet, this screen will appear.
b. Enter the pin #6601.
c. When the digits are entered in the text boxes click the submit button.



3. The Activation page shows the MAC address of the board.
 - a. Verify this number matches the IMEI number on the board itself.
 - b. Press activate button to continue.
 - c. A confirmation screen will appear to confirm the activation of the board.
 - d. Press OK.
4. Upon successful activation, the screen will show device information including:
 - Confirming the MAC address and IMEI match
 - SIM card information
 - Activation date
 - Network status.NOTE: Network status is not an indication of the board establishing a Cloud link connection. If there is no Cloud link, then it is not online.

BUNNLINK ACTIVATION

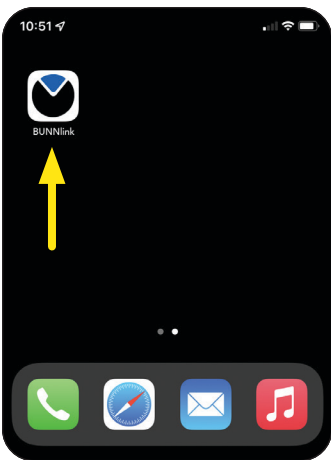
LTE Activation (continued)



NOTE: Activation of the board can take up to fifteen minutes as stated on the activation page. The board is completely activated once the LED on the board changes color from blue to green.

5. Select the BUNNlink tab from Machine Settings to verify:
 - The gateway has been connected
 - Machine serial number
 - Signal strength
 - If a cloud link has been made

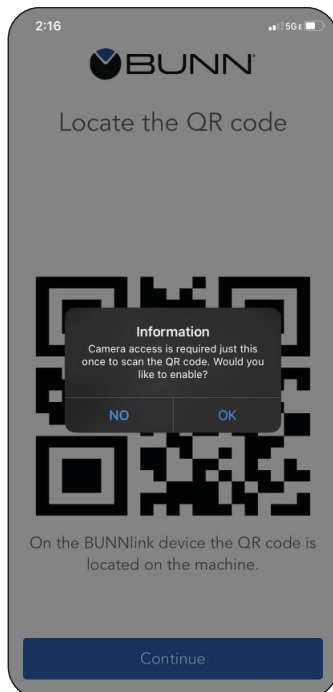
WI-FI Activation



1. Download the BUNNlink App to your smart phone through either the Apple® App Store for IOS or Google Play® store for Android.



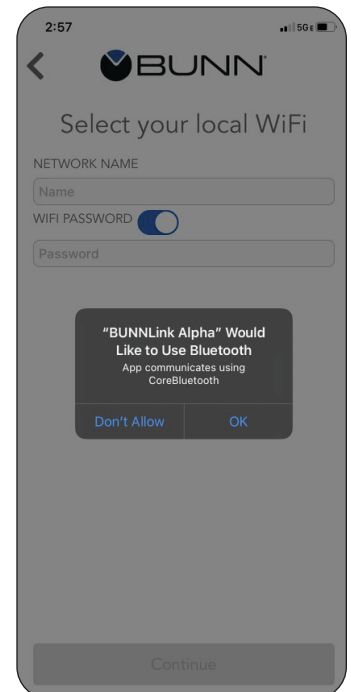
2. Access App when complete.



3. The app will ask you to enable the camera to scan the QR code. Select OK.



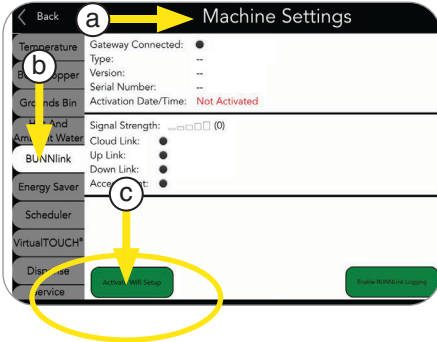
4. This screen will display once accessed. Press the CONTINUE button.



5. The app will ask permission to use Bluetooth. Select OK.

BUNNLINK ACTIVATION

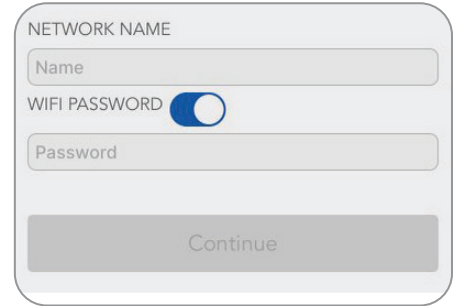
WI-FI Activation (continued)



6. a. Access Machine Settings
- b. Scroll down to the BUNNlink tab
- c. Select Activate WiFi Setup button

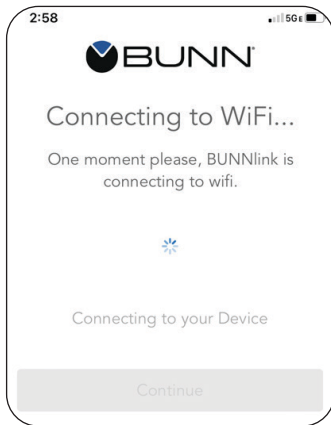


7. Scan the QR Code provided in the packaging.

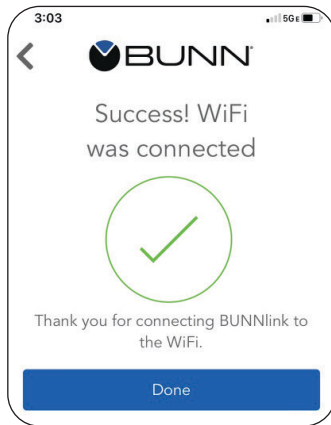


8. Enter or select the correct network name and password for that specific network.

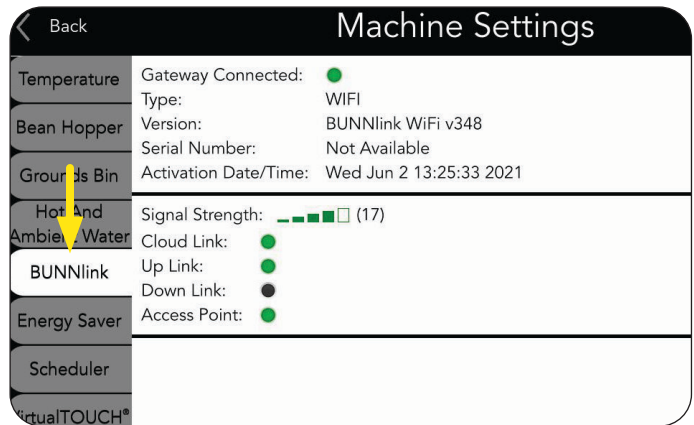
NOTE: If no networks are displayed to select from, you must enter this information.



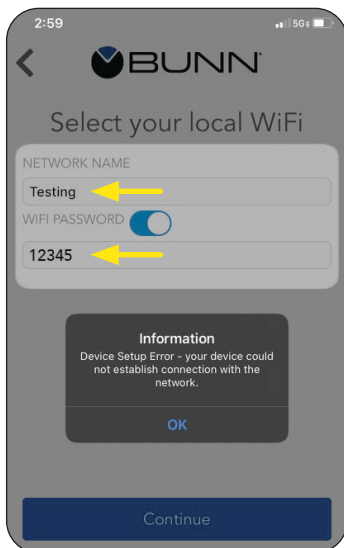
9. This screen will display while the machine is attempting to connect to the network.



10. Upon successful connection this screen will display. Press DONE.

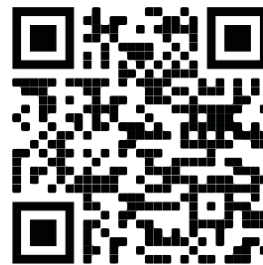


11. Select the BUNNLink tab from Machine Settings to verify:
 - The gateway has been connected
 - Machine serial number
 - Signal strength
 - If a cloud link has been made



Setup Error

If the machine does not connect to the network; ensure the name and password were typed correctly.



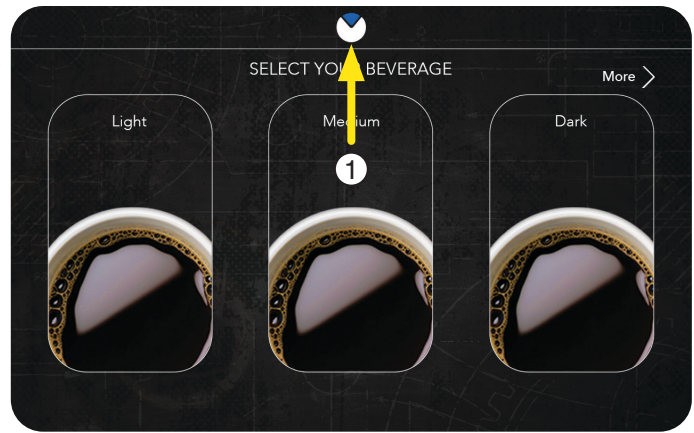
BUNNlink Product Registration

Scan to register your machine on BUNNlink® for Customer Care Alerts, reports and further support.

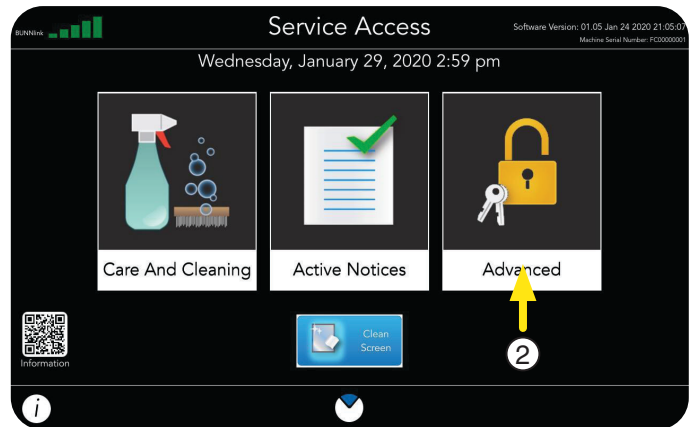
Please provide this QR code the customer or manager of the site.

PRODUCT AND RECIPE SETUP

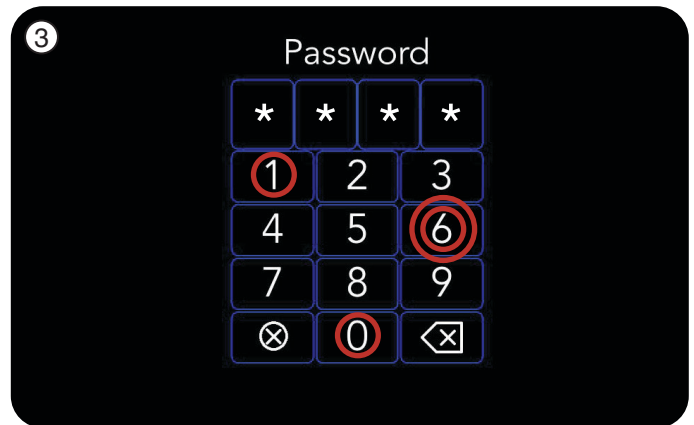
1. Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



2. Select the **ADVANCED** icon.



3. Next, enter the passcode **6601**.

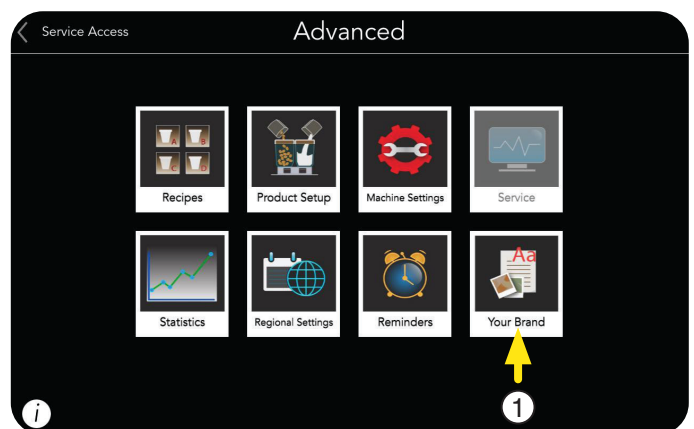


▶ Importing Custom Configuration Files

If you have a USB stick with custom files; follow these steps.

If not, go to **Product Setup** on page 16.

1. Touch the **YOUR BRAND** icon.



PRODUCT AND RECIPE SETUP

Importing Custom Configuration Files (cont.)

2. Press the **IMPORT** tab.

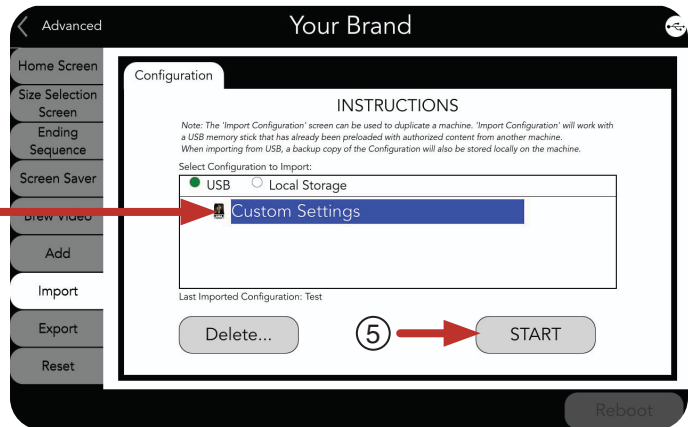


3. Insert **USB Stick**.

NOTE: The **USB port** is located behind left side of the touch screen.



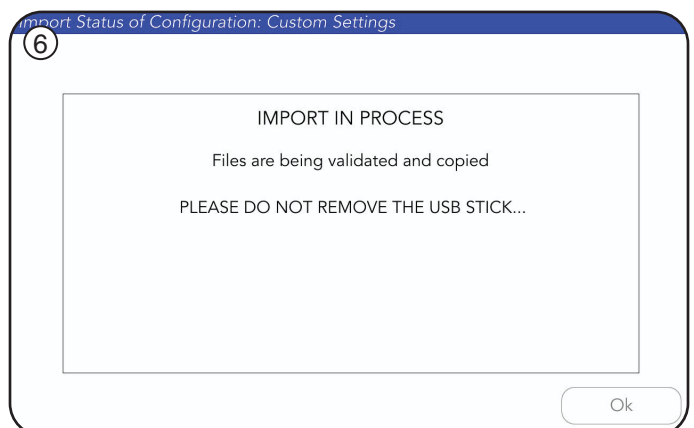
4. Select new **Configuration** file.



5. Press **Start** button.

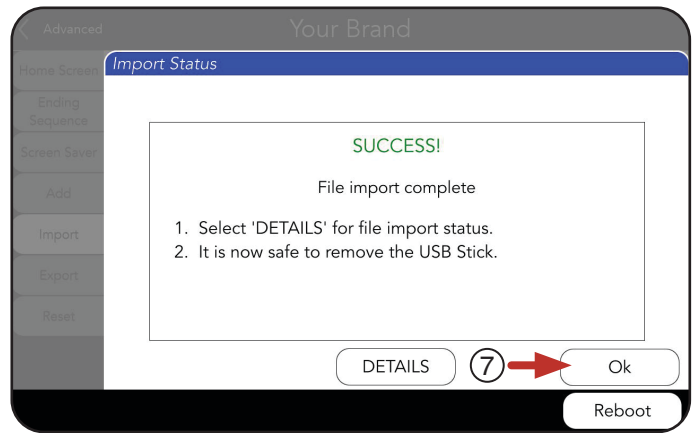
6. Screen will show progress of file import.

NOTE: Do not remove **USB Stick** while files are copying.



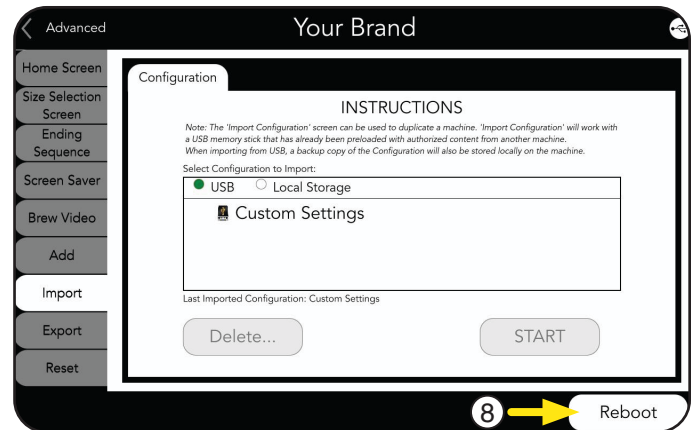
PRODUCT AND RECIPE SETUP

- When the import is completed, the **OK** button can be selected and the **USB Stick** can be safely removed.



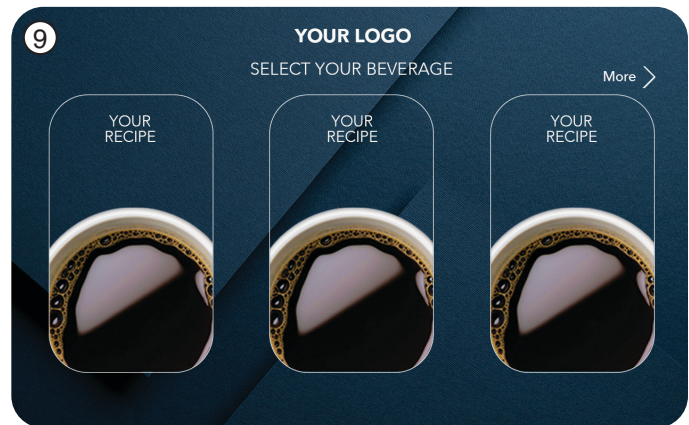
- Press **Reboot** button to complete import.

NOTE: This will restart the machine's operating system.



- The machine will update with your custom **Configuration** files.

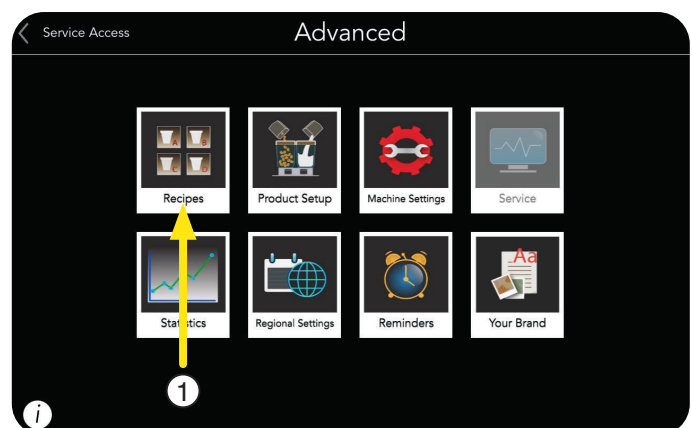
After the machine updates, the **HOME** screen should appear, and the **Products** and variables you imported should be available.



Product Setup

First we will setup a coffee **Product**.

- Touch the **RECIPES** icon.



PRODUCT AND RECIPE SETUP

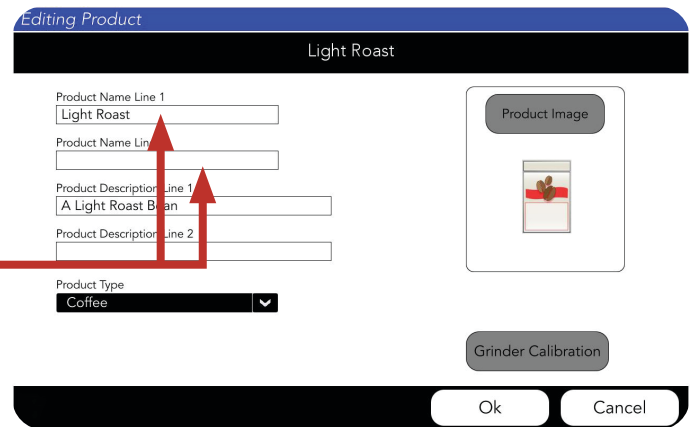
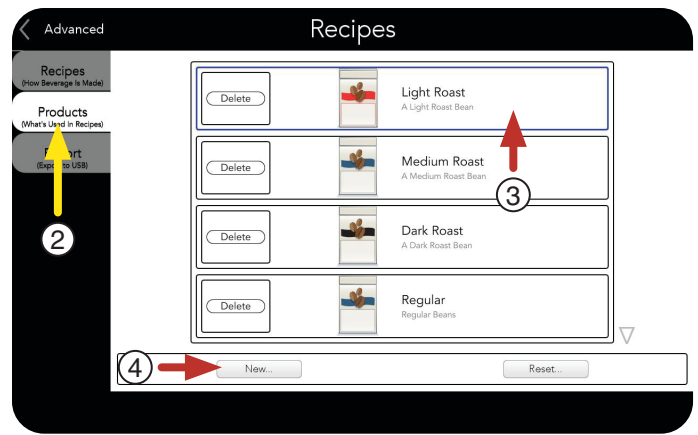
Product Setup (continued)

- Next, touch the **PRODUCTS** tab.
- Choose a product to edit.
- Or, create a **New Product**.

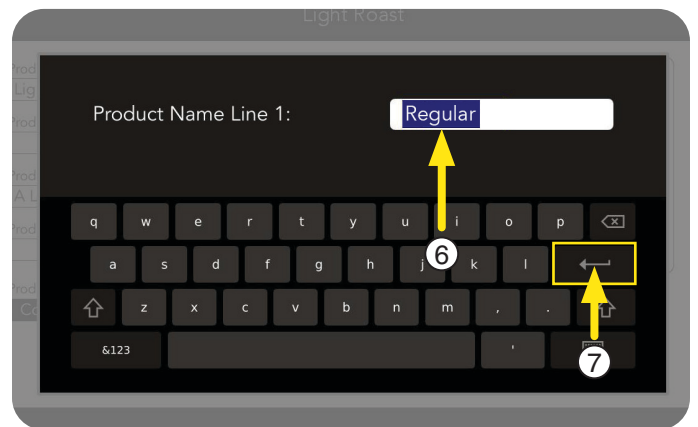
We will use the “Light Roast” as an example.

- Next, choose the **Product Name Line 1** field.

NOTE: There is a second field if you need more space to name your product.

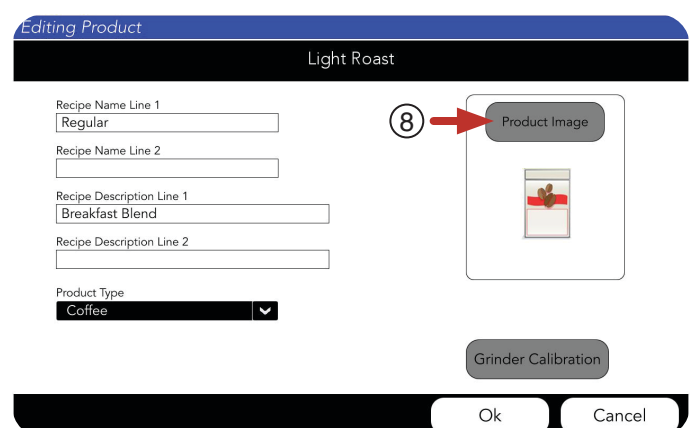


- Type the name of your coffee, for example “Regular”
- Press **Return**.



NOTE: The **Product Name Line 1** and **Product Description Line 1** have been updated for this example.

- Now, choose a **Product Image**, or use the existing badge.

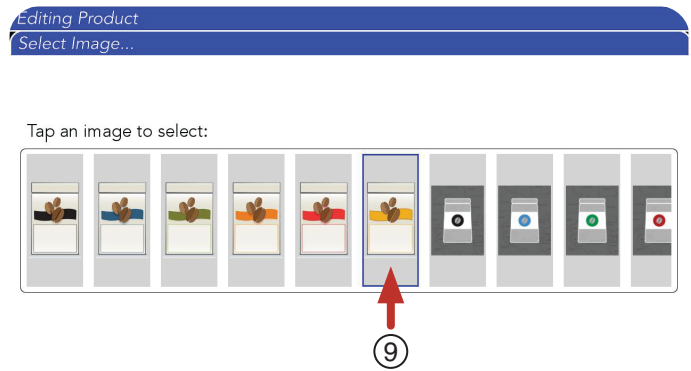


PRODUCT AND RECIPE SETUP

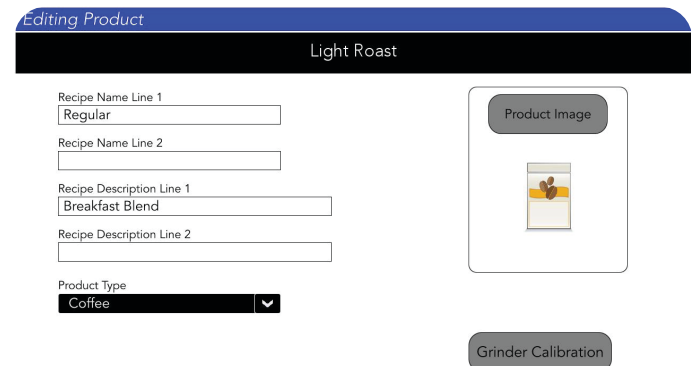
- Next, scroll **side-to-side** to see the available images.

Press the chosen **Product Image**.

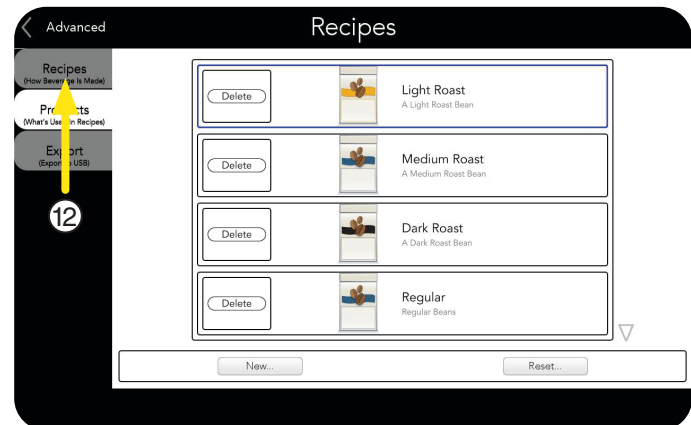
- If a new image is chosen, press **OK**.



- Press **OK** to complete this **Product** creation.

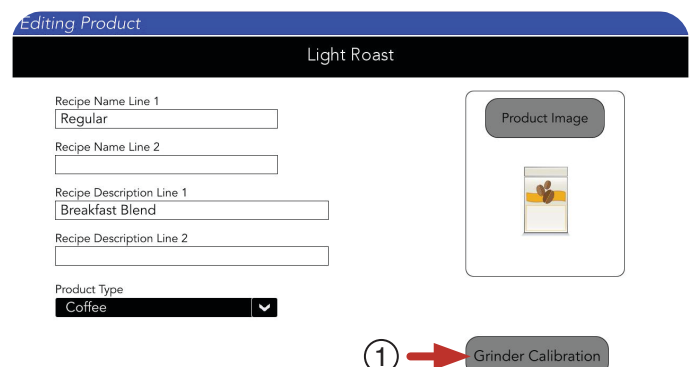


- You can choose to edit or create new **Products**, or move on to creating or editing a coffee **Recipe** by pressing the **RECIPE** tab.



Grinder Calibration

- Select the **Grinder Calibration** button.



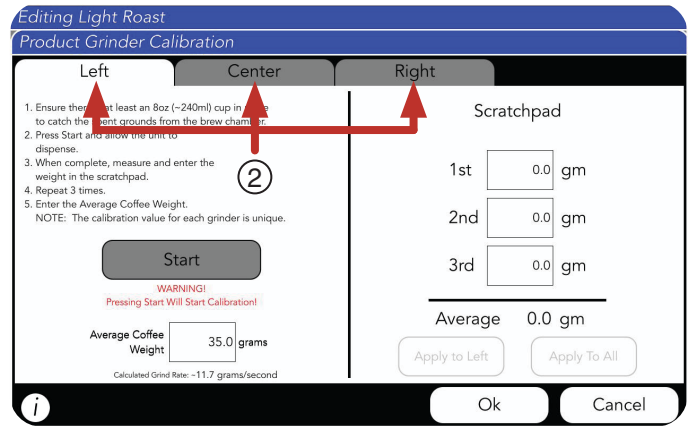
PRODUCT AND RECIPE SETUP

Grinder Calibration (continued)

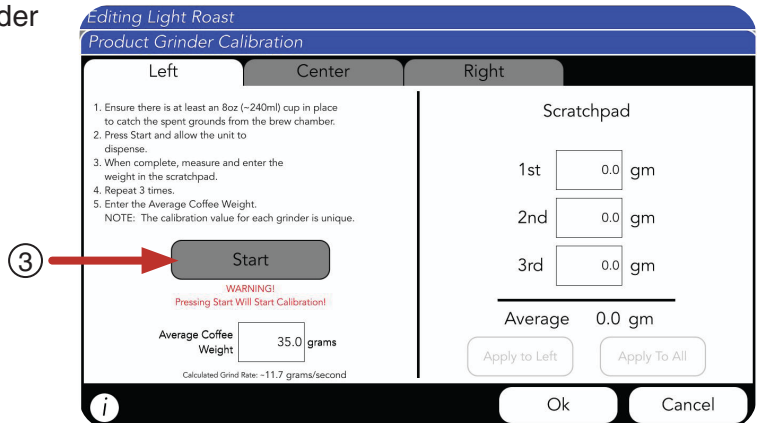
- Choose a **hopper** from the **tabs**.
The default is the left hopper.

NOTE: Choosing the hopper during calibration is simply telling the machine which grinder to turn on. A unique calibration is stored for each product.

WARNING: All three hoppers must be locked in position before starting.



- Next, press the **Start** button to prime the grinder with beans.



- Follow on-screen prompts.



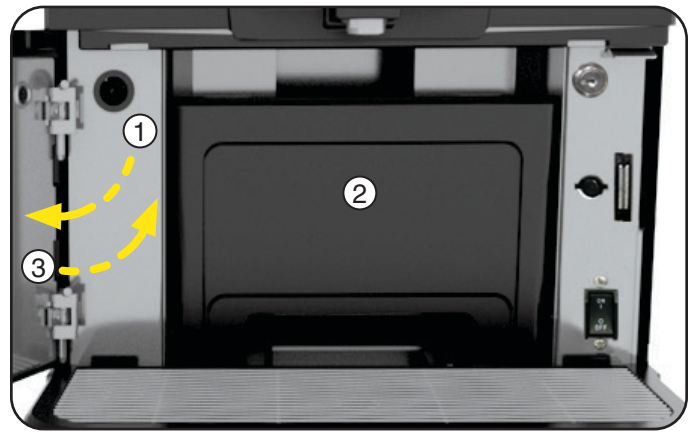
- Tare** (zero) empty receiving container (**Grounds Bin**) or cup on digital weigh scale.
 - Select Tare
 - Select grams.



PRODUCT AND RECIPE SETUP

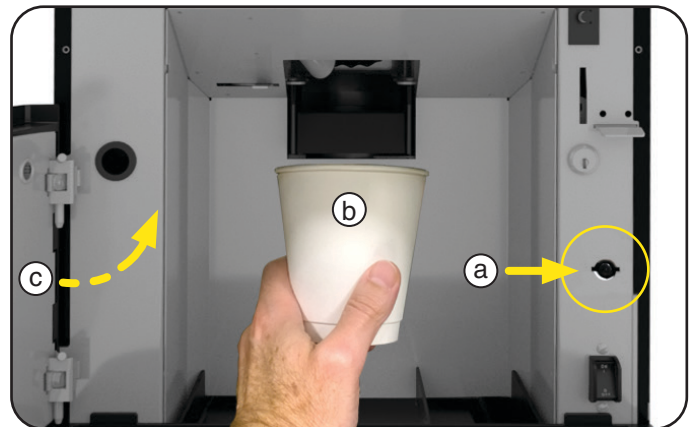
It's time to **Calibrate** the grinder.

1. First, open the machine door.
2. Place a container, like the **Grounds Bin**, under the **Coffee Chute**.
3. Close door and return to **Calibration** screen.

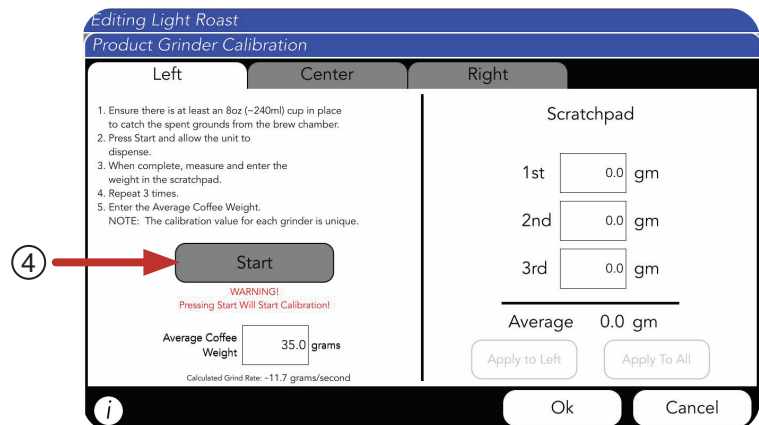


Option 2

- a. Use the **Service Key** to unlock the door interlock so the door does not need to be closed completely.
- b. Hold an empty cup under the **Coffee Chute**.
- c. Return to **Calibration** screen.

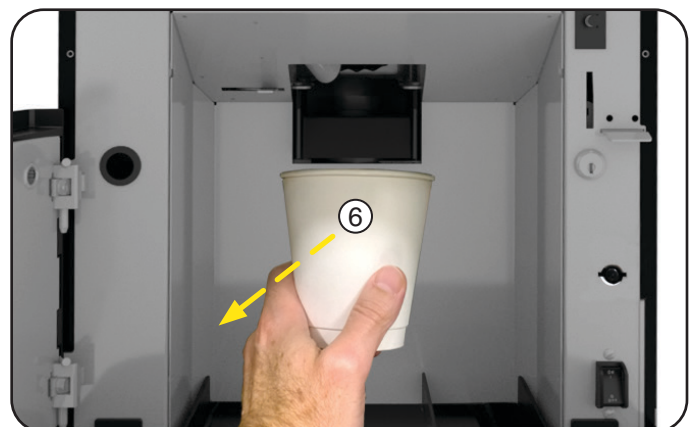


4. Press **Start** button.



5. The **Calibration** screen will appear again when finished.

6. Take the cup or container out.



PRODUCT AND RECIPE SETUP

Grinder Calibration (continued)

7. Weigh cup.



8. Then, press the **1st Field** to log the weight of the coffee in the cup.

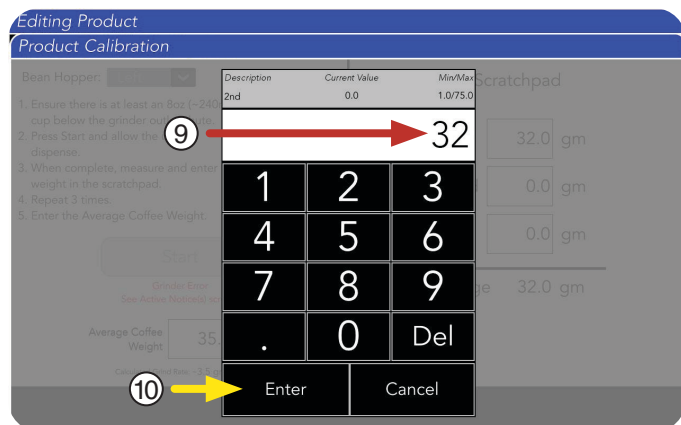


After pressing the 1st Field to log the weight of the coffee in the cup, the **Input Screen** will appear for you to input in these numbers.

9. Type the weight of the cup

10. Press **Enter**.

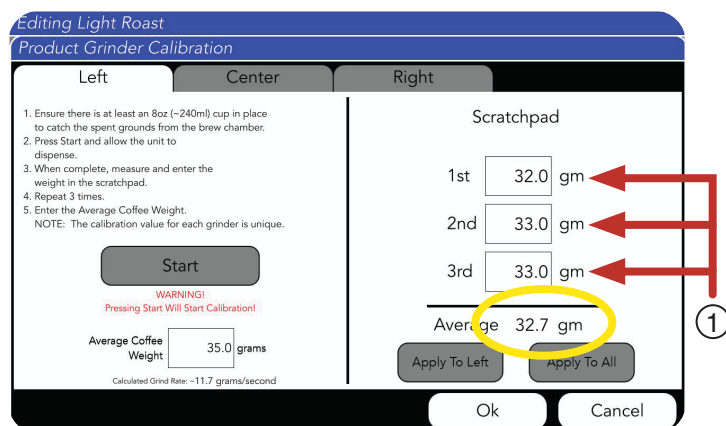
REMINDER: Remove door interlock **Cheat Key** after completing calibration.



Empty the cup, then **repeat steps 1 - 10 two more times to fill in all 3 weight fields.**

1. Note the **Average Weight** of the three tests.

For this example it's 32.7 grams.

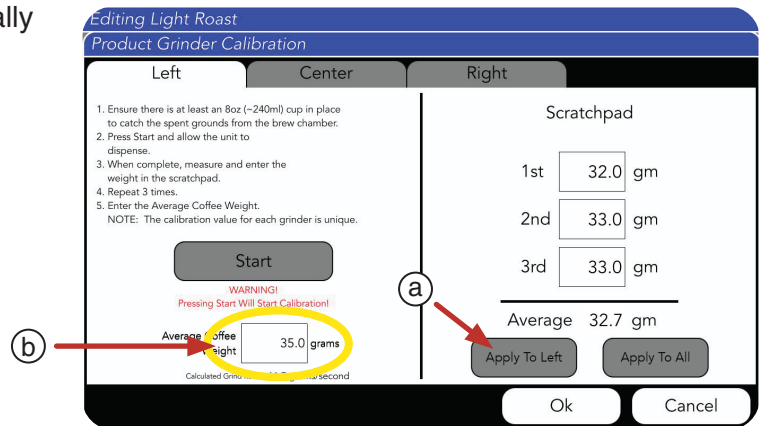


PRODUCT AND RECIPE SETUP

2. a. Press **Apply To Left** button to automatically input average.

OR

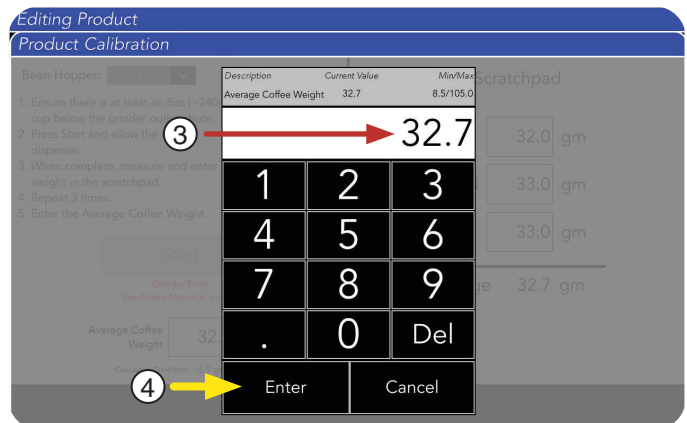
- b. Manually press on the **Average Coffee Weight** field to fill in this amount.



3. The **input screen** will appear. Type average weight.

4. Press **Enter**.

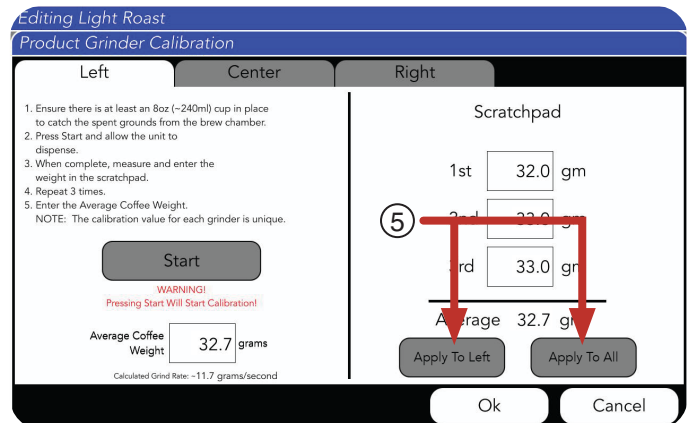
NOTE: Steps 2, 3, and 4 do not need to be done for each hopper if Step 5 (**Apply to All** button) is selected.



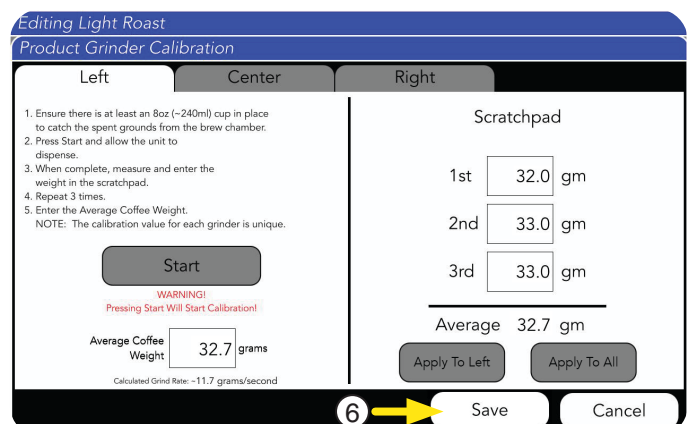
IMPORTANT: A grinder calibration for a specific product can be applied to the grinder selected (The **Left** grinder is the default), or applied to **All**.

If this step is completed and the **Apply to Left**, **Center**, or **Right** button is selected, the recipe will need to be recalibrated if it's moved from the specified grinder to either of the other two grinders. Or, it can be applied to **All**.

5. Choose to **Apply To Left** or **Apply To All**.



6. Press **Save** to complete **Grinder Calibration**.



PRODUCT AND RECIPE SETUP

Recipe Setup

1. Press the **New** button.
2. Or, edit an existing **Recipe**.
For this example, we will select **Light Roast** to edit.

NOTE: Definitions for sliders at top of screen. (they **MUST** be enabled per recipe if desired).

Bold - increases the coffee throw weight by the percentage shown.

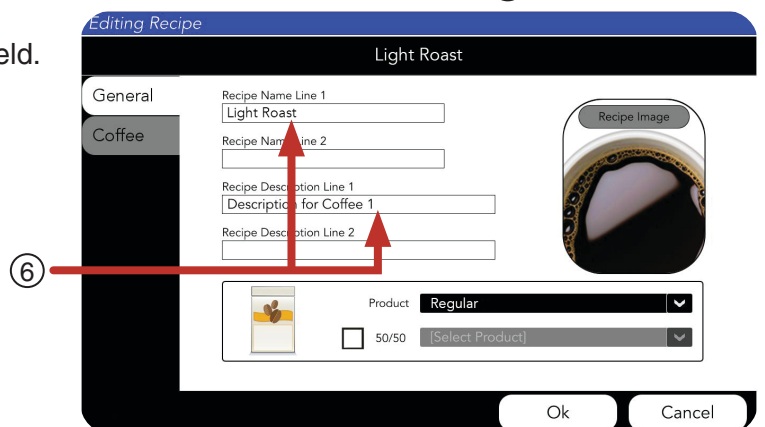
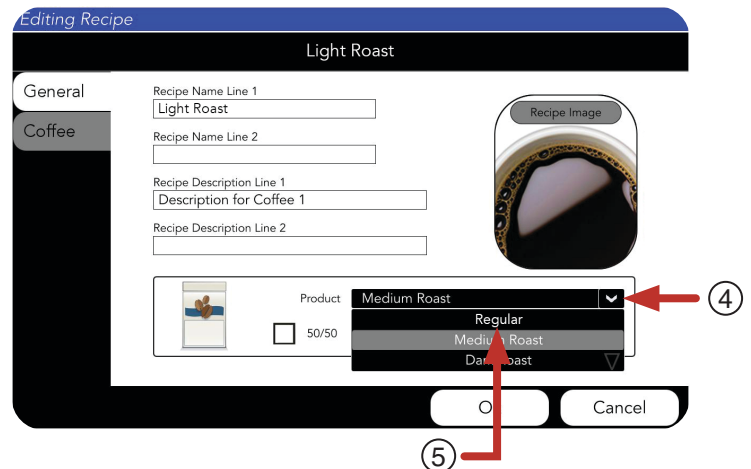
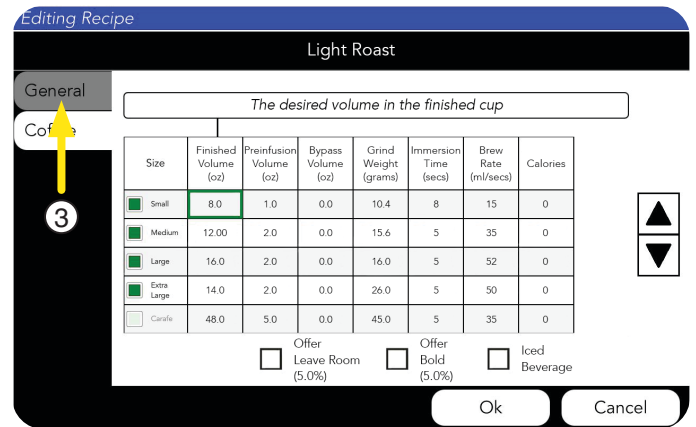
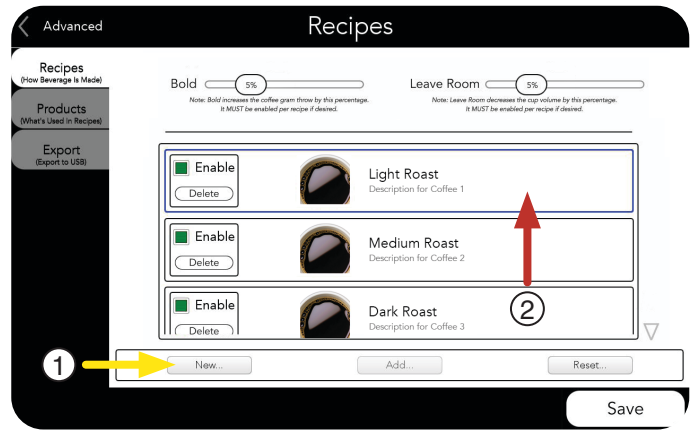
Leave Room - decreases the cup volume by the percentage shown.

3. Now choose the **GENERAL** tab to edit the recipe for **Light Roast**.

4. Use the **drop down** menu to select the preferred coffee **Product**.
5. We will use the **Product** called "Regular" for this example.

6. Edit the **Recipe Name Line 1** and **Recipe Description Line 1** by pressing on the text field.

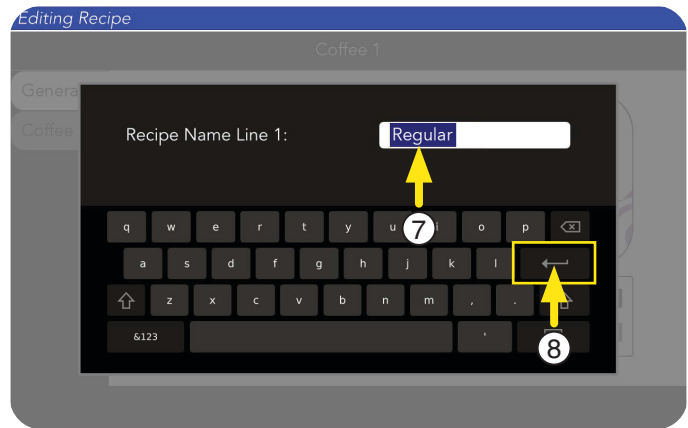
There are two fields for each if more space is needed.



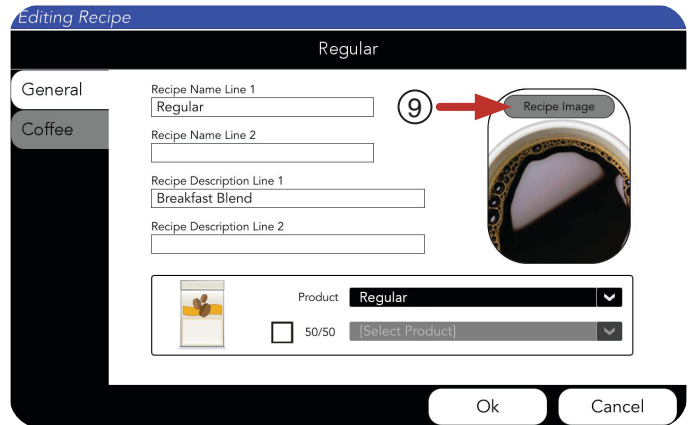
PRODUCT AND RECIPE SETUP

By pressing the **Recipe Name Line 1** and **Recipe Description Line 1** text fields, an input screen will appear.

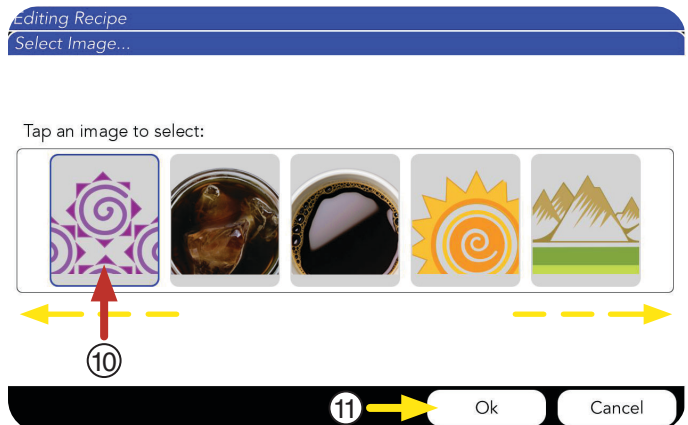
7. Type the description.
8. Press the **Return** key to complete.



9. Next, the **Recipe Image** can be changed, if preferred.



10. By swiping **side-to-side**, you can see the icon library.



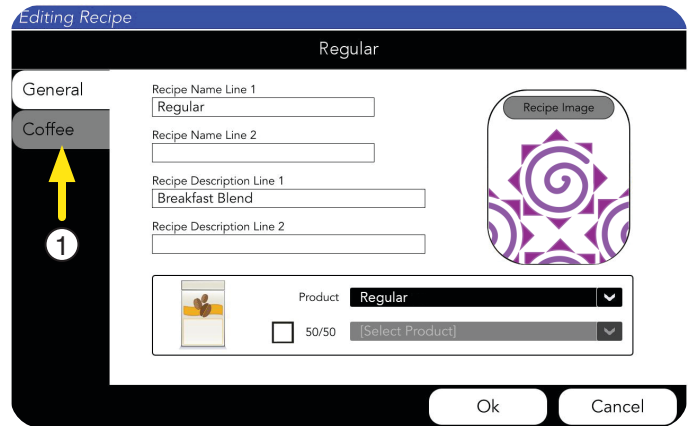
11. Select the image, and press **OK**.

PRODUCT AND RECIPE SETUP

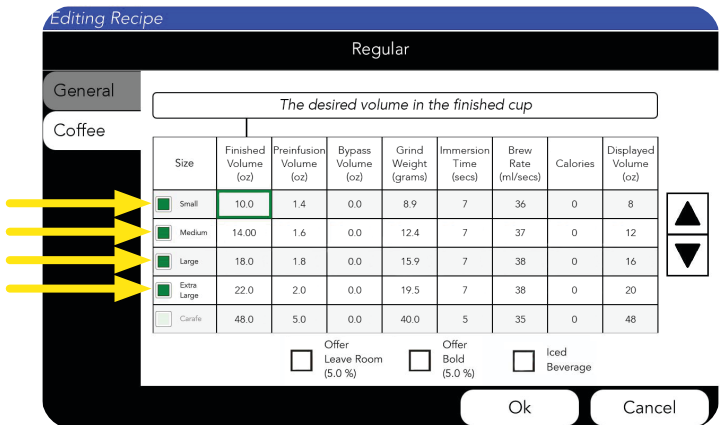
Editing Coffee Recipes

You can make changes to **Recipes** for the sizes enabled.

1. Press the **COFFEE** tab to start.

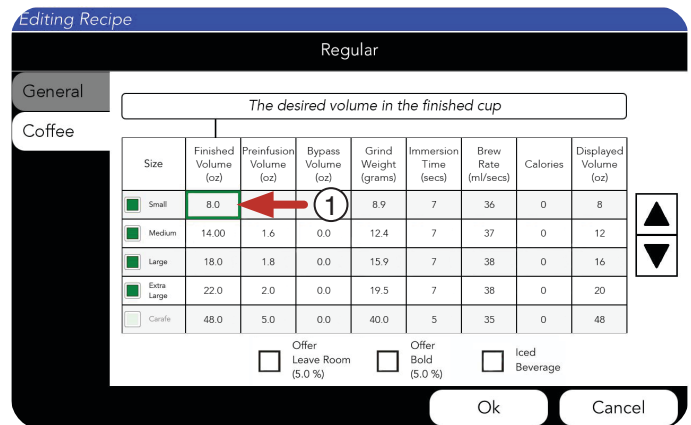


Example: Each size with a green box is enabled.

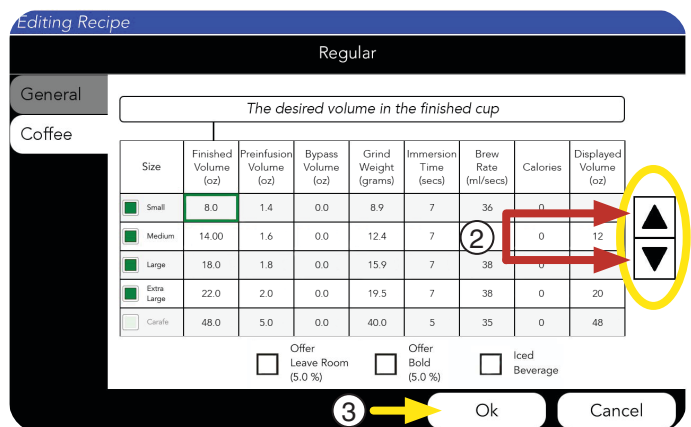


Coffee **Recipes** can be edited from this screen by clicking any of the numbers in the table cells.

1. For this example the **Small Volume** is being revised as shown by the green border.



2. The arrows on the right side of the screen can increase or decrease the selected number by decimal points. *Example: 8.0 to 8.1, 8.2, 8.3, etc.*

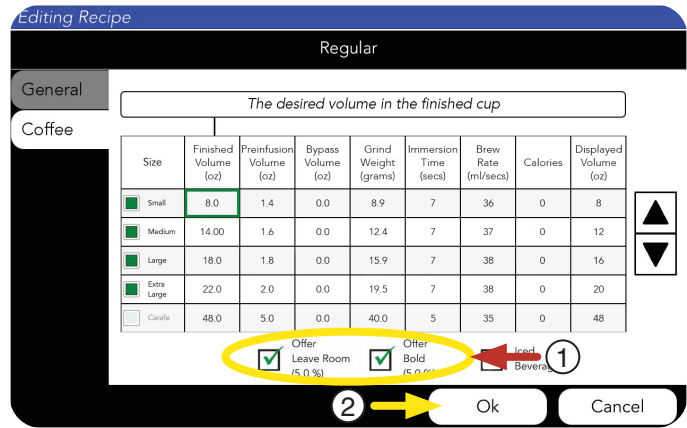


3. Press **OK** if changes are made.

PRODUCT AND RECIPE SETUP

The option to make a **Bold** beverage, or to **Leave Room**, can be enabled from this screen.

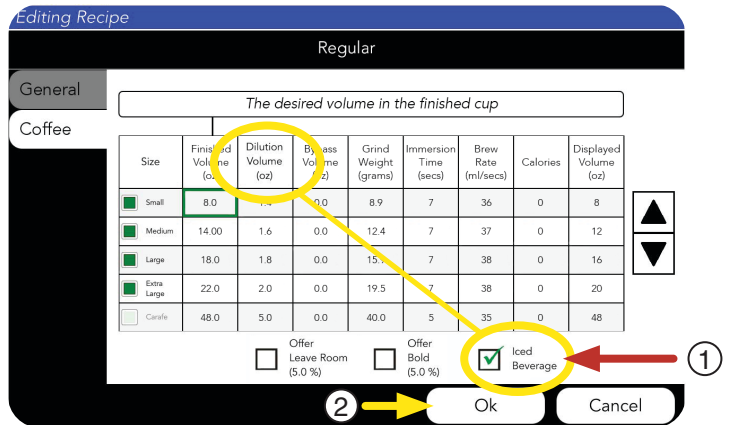
1. Press the square for either (as shown).
 - **Leaving Room** in a beverage means using 1 - 10% less total water volume, starting with the bypass.
 - A **Bold** beverage uses 1 - 10% more ground coffee above the normal grind weight.
2. Press **OK** if changes are made.



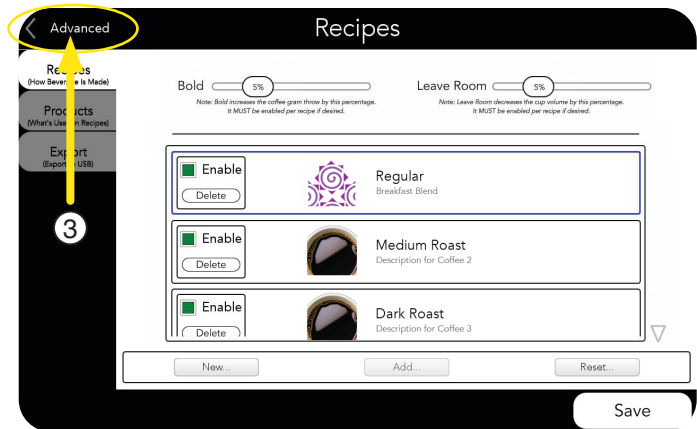
An **Iced Beverage** can be enabled from this screen.

1. Press the square labeled **Iced Beverage**.

NOTE: This programs the machine to send the finished drink through the chiller before dispensing.
2. Press **OK** if changes are made.



3. When you have all your **Products** and **Recipes** saved, press the **ADVANCED** link to return to the **ADVANCED** menu.

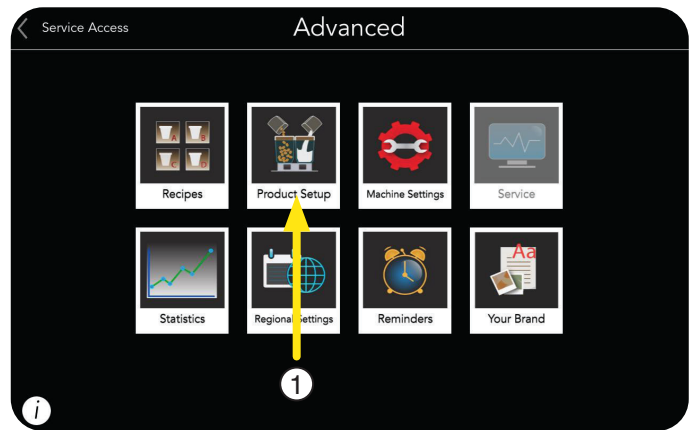


PRODUCT AND RECIPE SETUP

Enabling Products

1. Next, select the **PRODUCT SETUP** button to enable and setup the hoppers.

NOTE: The **Graphic User Interface** will be set up through the **Product Setup** button.

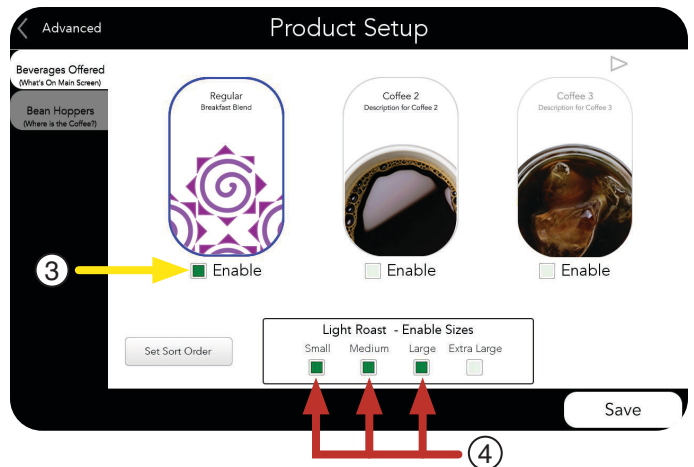


2. Next, select the **BEVERAGES OFFERED** tab.

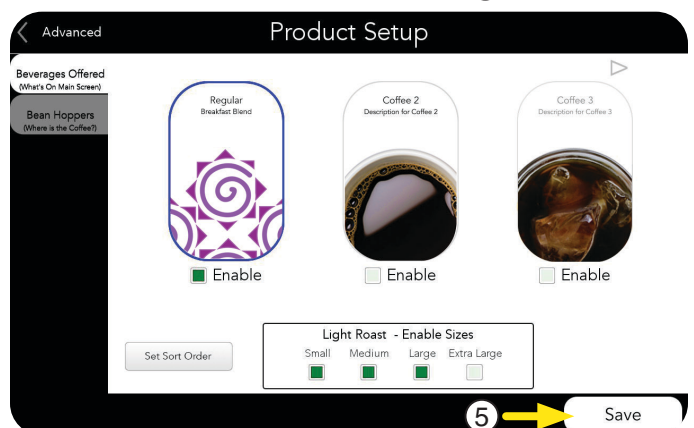


3. Choose the **Enable** boxes for the beverages you want available to brew.

4. Also, choose the **size(s)** you want available for each beverage.

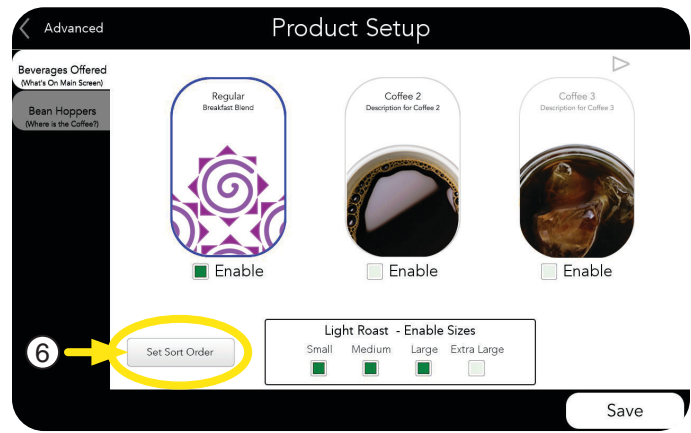


5. Press **SAVE** if changes are made.



PRODUCT AND RECIPE SETUP

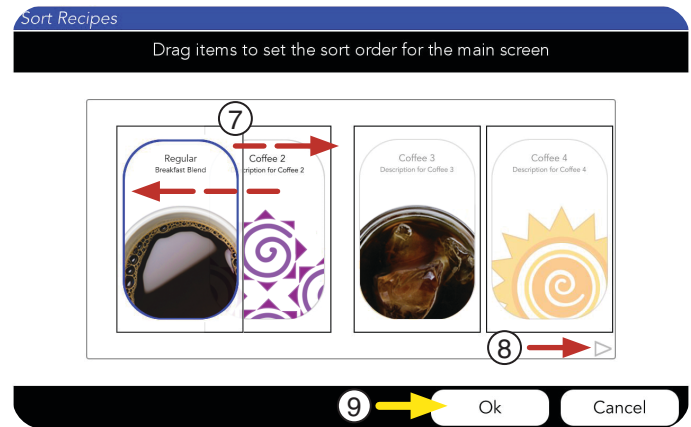
- You can organize the way the customer will view the coffees offered by pressing the **Set Sort Order** button.



- By **pressing and sliding**, you can move through the entire icon library. Then, drag the icon chosen to the preferred position.

- Or, to scroll **side-to-side**, press the arrow in the lower corner.

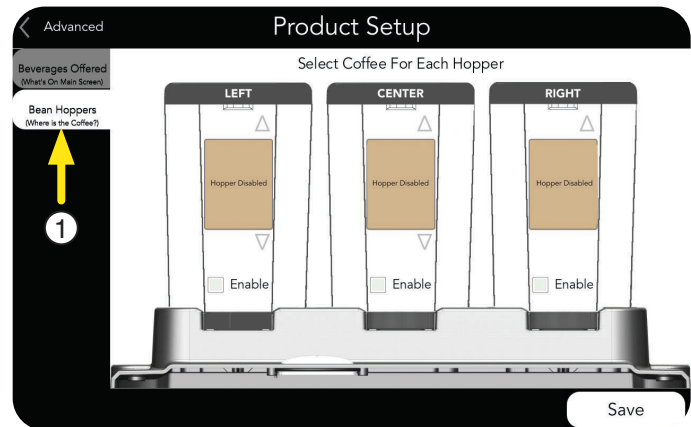
NOTE: Beverages will be shown in the order displayed on this screen.



- Press **OK** when finished.

Bean Hoppers Setup

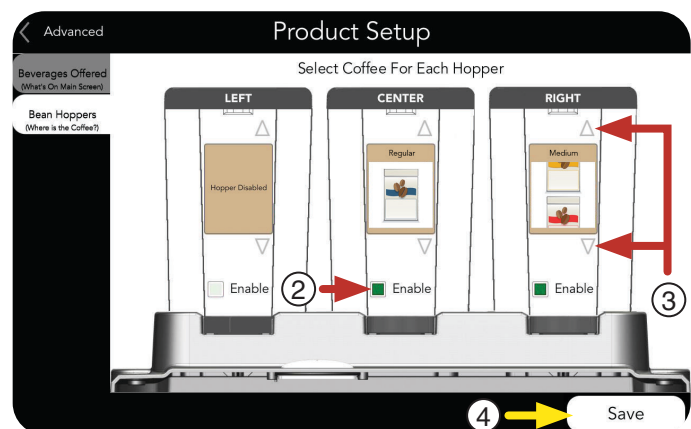
- Select the **BEAN HOPPERS** tab to assign which **Product** goes in which hopper.



- Press the **Enable** box to select which hopper to use.

- After Enabling a hopper, you can use the **up and down arrows** to select an icon for the **Product** in that hopper.

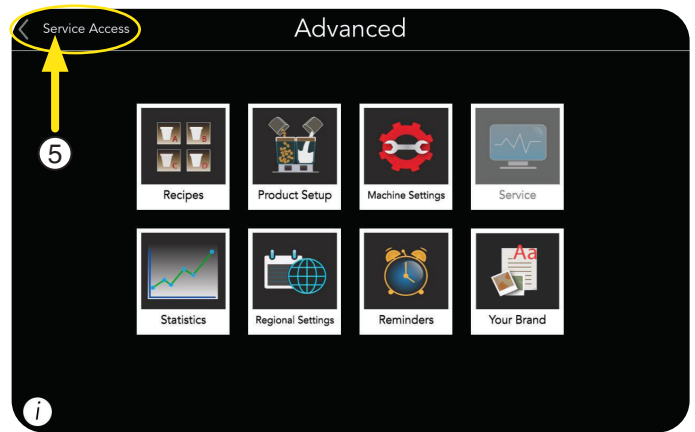
- Press **Save** when finished.



PRODUCT AND RECIPE SETUP

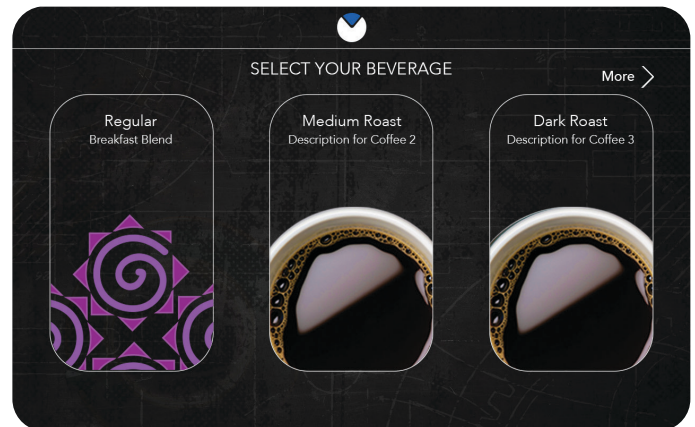
Bean Hoppers Setup (continued)

5. Select **SERVICE ACCESS** to return to **HOME** screen.



The **HOME** screen should appear, and the **Products** and variables you just created should be available.

You are ready to serve.

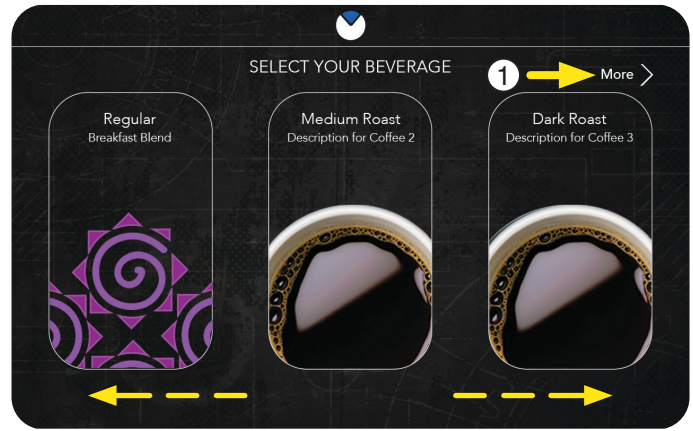


OPERATING INTERFACE

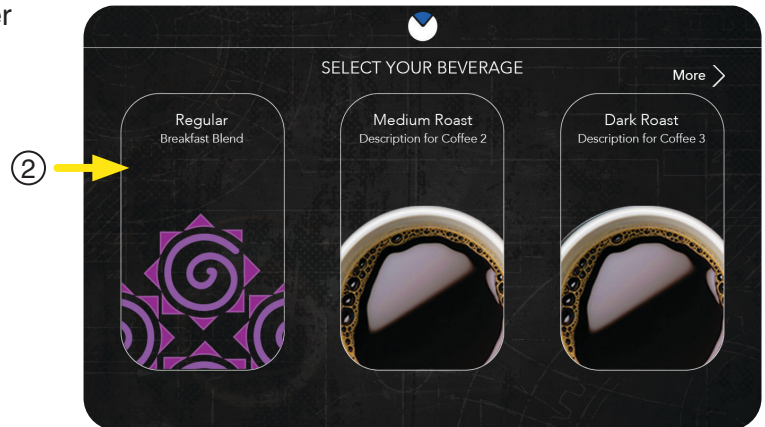
User Interface

The first screen to appear is the **User Interface** screen, also known as the beverage **Carousel**.

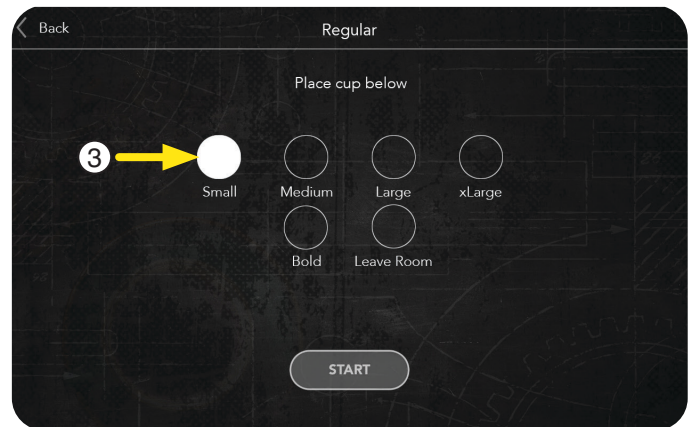
1. Available drinks are accessed by **swiping left or right** across the screen, or by **touching the arrow** located at the top right of the screen.



2. Next, press the desired drink icon. The border will change when selected.



3. The user is prompted to select a desired beverage **size**.



4. Next, place the beverage container (cup) on tray below.

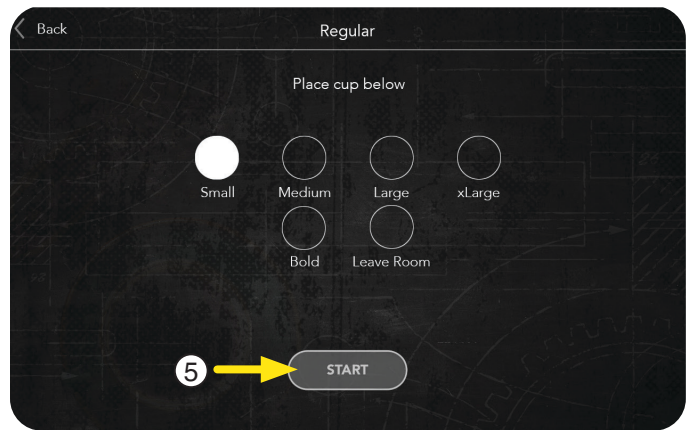


OPERATING INTERFACE

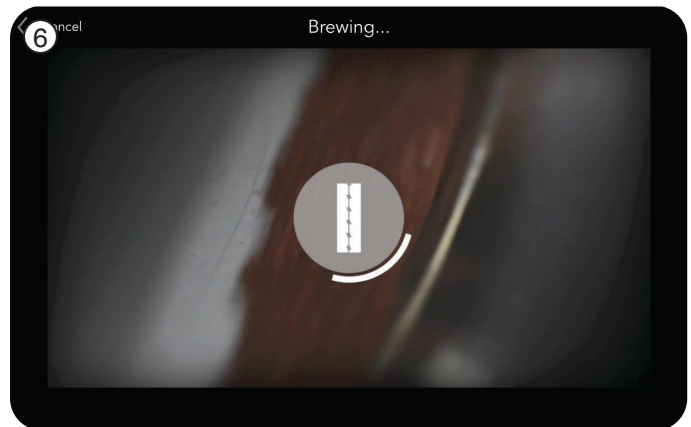
User Interface (continued)

5. Next, press the **START** button to begin.

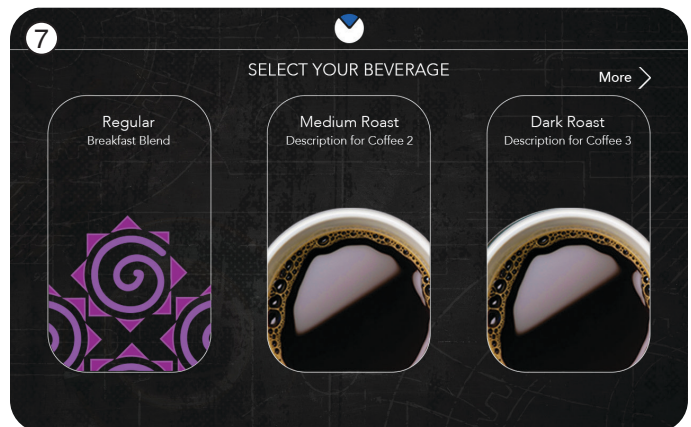
NOTE: If the beverage selected is an iced beverage, the screen will prompt the user to fill the cup with ice prior to placing the beverage container (cup) on the tray.



6. Next, the chosen beverage preparation is shown in step-by-step visuals... Grinding... Immersion... Brewing... and dispensing.



7. The user will then be returned to the original selection screen to choose again.



Cancelling Beverage Preparation

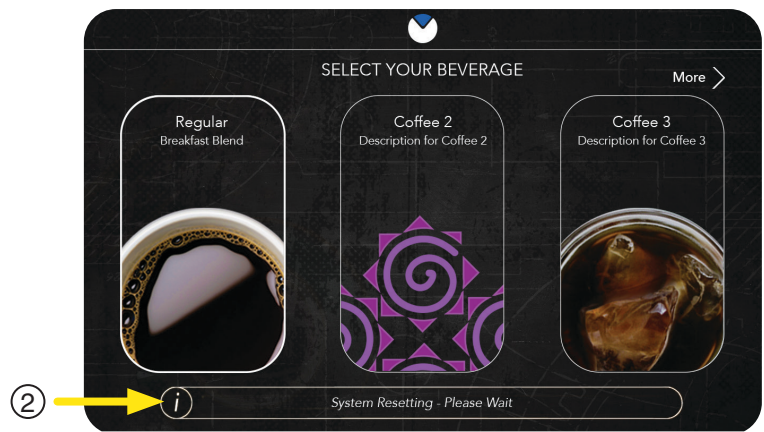
The user can stop a beverage preparation during processing.

1. Press **CANCEL** button.

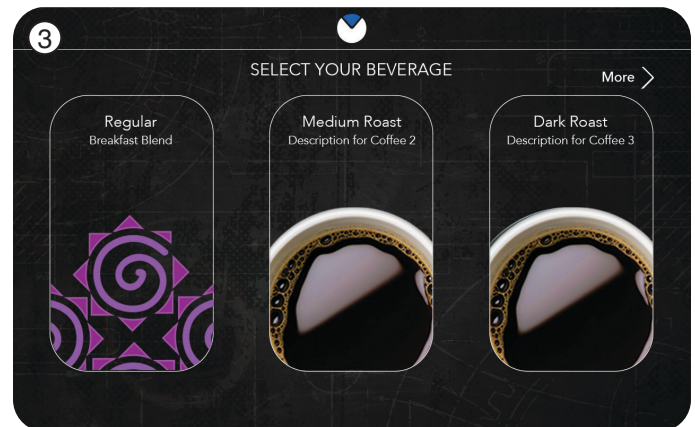


OPERATING INTERFACE

- The user will be presented with a new **Customer Care Alert** indicating that the machine is **Resetting**.

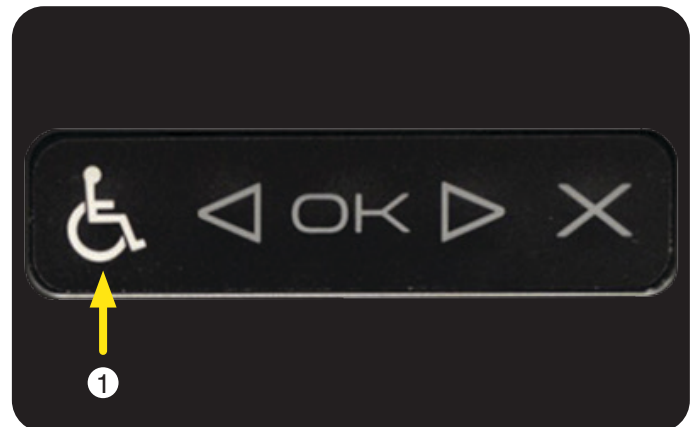


- The user will then be returned to the original selection screen to choose again.

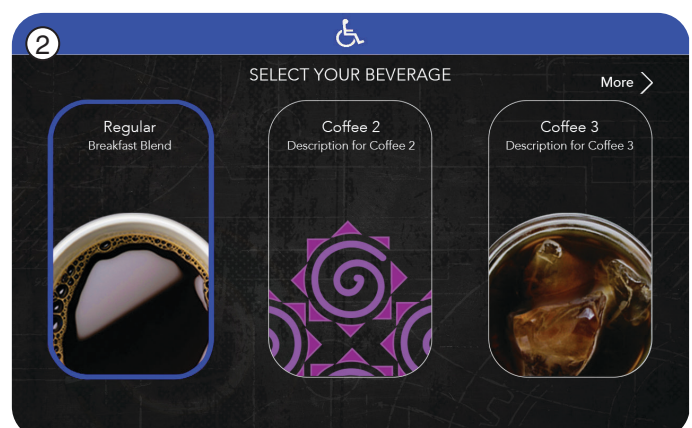


ADA Interface

- To activate the ADA screen interface, the user must press the **Accessibility** symbol (wheelchair icon).



- When activated, the screen will have a blue banner across the top, and a blue highlight around the item being selected.

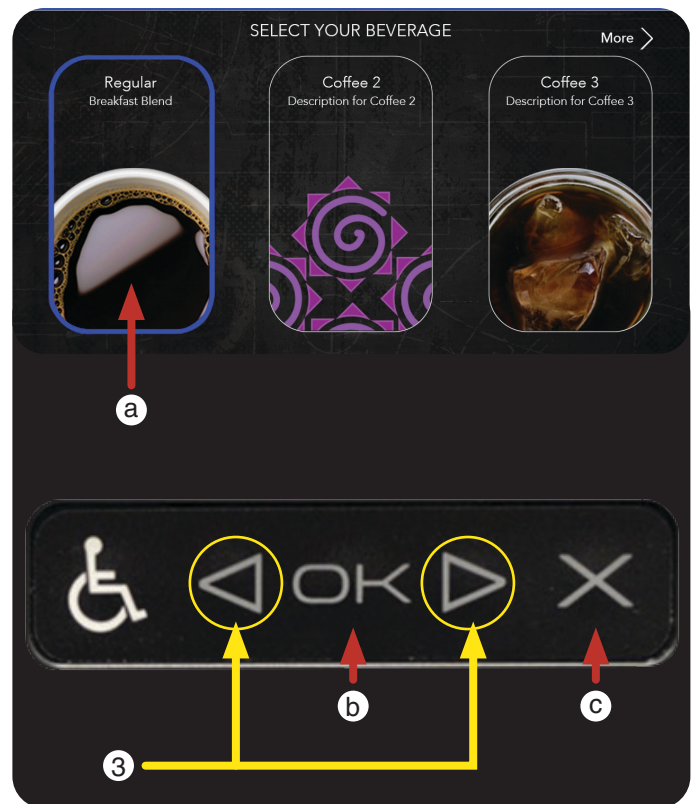


OPERATING INTERFACE

ADA Interface (continued)

3. Navigate around the screens using the **Left** and **Right** arrows on the ADA interface.
 - a. Select a beverage.
 - b. Press the **OK** button to confirm.
 - c. Pressing the **X** cancels the selection.

NOTE: If the beverage selected is an **Iced Beverage**, the screen will prompt the user to fill the cup with ice prior to placing the beverage container (cup) on the tray.



4. Selections available through the ADA interface on this screen; **Previous, Small, Medium, Large, Extra Large, Bold, Leave Room** and **Start**.

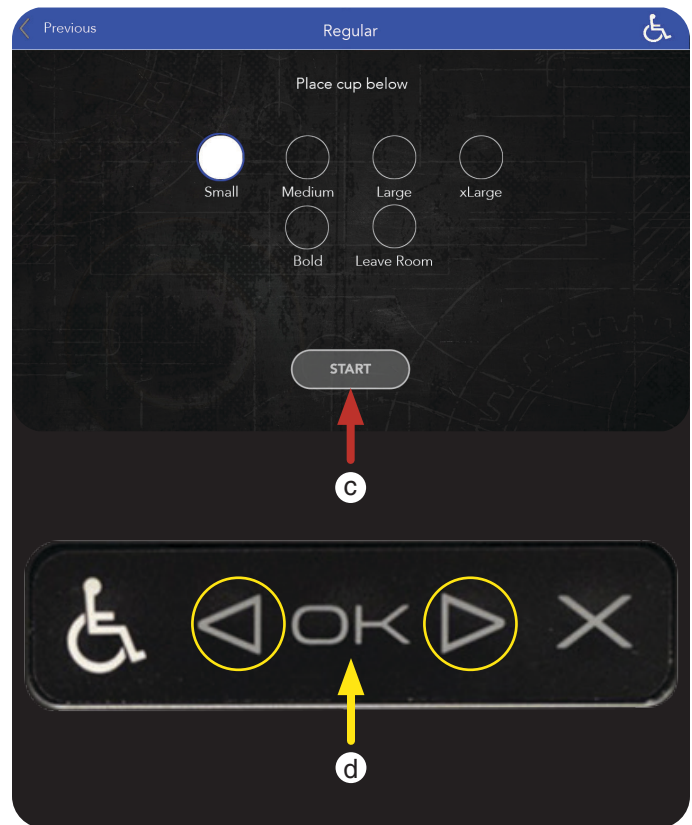
- a. Next, using the ADA arrows, choose a beverage size.
- b. Press **OK** to enter selection.



OPERATING INTERFACE

c. Navigate to the **START** button using the ADA arrows.

d. Press **OK** to complete selection.



OPERATING INTERFACE

VirtualTOUCH®

VirtualTOUCH is a beverage dispensing experience that is powered by BUNNlink®, our state-of-the-art cloud based IoT (Internet of Things) solution. Your customers now have the option of selecting and dispensing a beverage on their favorite bean to cup machine using the most convenient device, their personal smartphone.

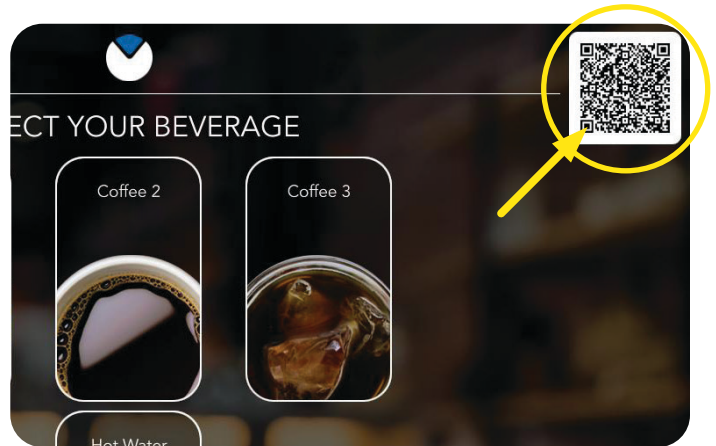
What is needed:

- Installed and registered BUNNlink connectivity on the machine.
- VirtualTOUCH feature enabled on the machine
- Smartphone that can read QR codes (most of the smartphones today are already capable or you can easily download a free QR code app)

BUNN VirtualTOUCH requires a QR code scanner to access the application to dispense a drink. Depending on what brand tablet or smartphone you carry, it may require you to download a QR code app before using VirtualTOUCH.

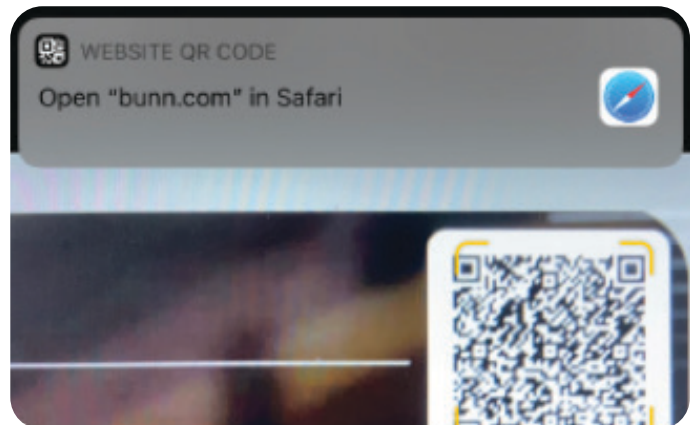
How to use VirtualTOUCH:

1. Use the smartphone to scan the **QR Code** visible on the display of the machine.

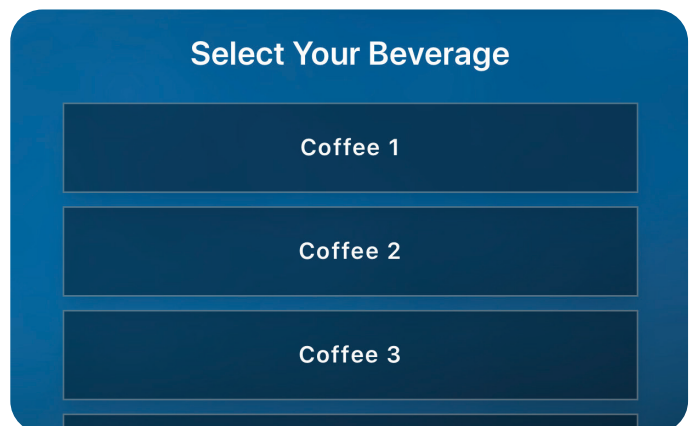


2. When prompted click on the link to open the BUNN VirtualTOUCH webpage: (www.bunn.com/clean-contact-solutions). It acts just like an APP without the need to install one from an app store.

NOTE: Your default web browser will vary.



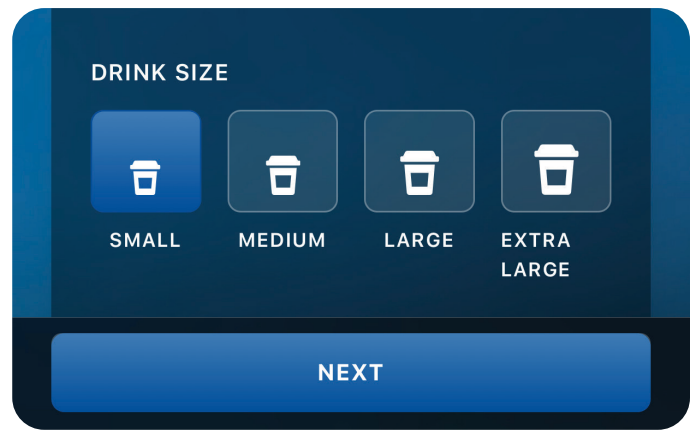
3. Select your favorite beverage shown on the VirtualTOUCH webpage.



OPERATING INTERFACE

4. Select Size.

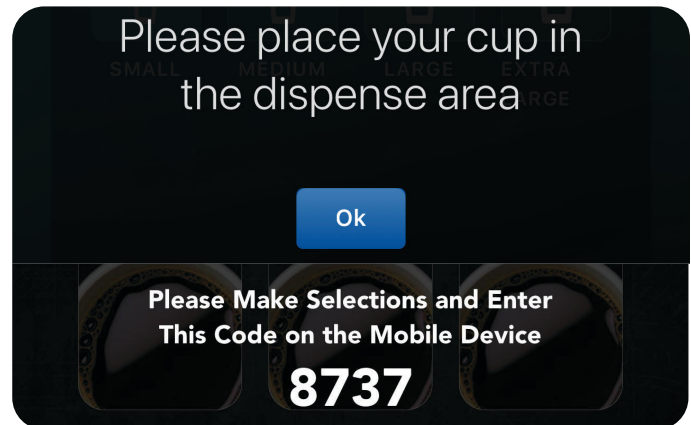
Press NEXT.



5. Place your Cup in position. For iced beverage, place cup with ice in position. Press OK.

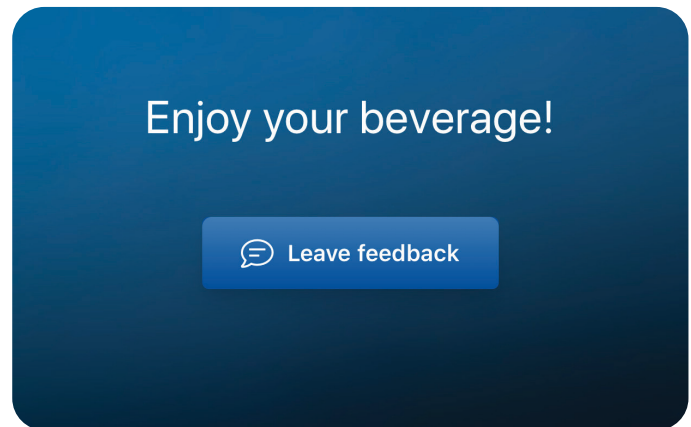
6. Enter the 4-digit code as it is shown on the display of the machine and press DISPENSE.

NOTE: This is to confirm that you are standing in front of the machine and ready to take the drink.



7. Allow time for the beverage to finish dispensing before removing the cup.

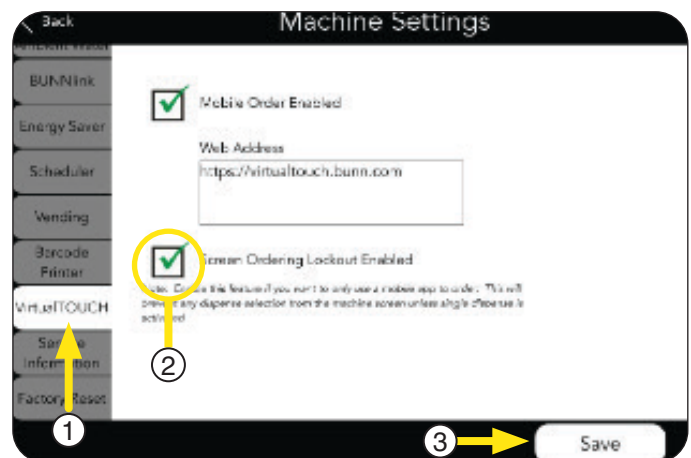
Enjoy!



Screen Ordering Lockout

Allows you to enable lockout for touchless dispensing only.

1. In **MACHINE SETTINGS** select **VirtualTOUCH** tab.
2. Select Checkbox next to **Screen Ordering Lockout Enabled** to use this feature.
3. Press **Save**.



CARE AND CLEANING

Supplies

Cleaning supplies included with machine:
Brush (PN 47745.0000) and Microfiber Cloth (PN 53465.0000) for touchscreen cleaning,
Cleaning Tube (PN 48236.1001) and
Tabz™ coffee equipment cleaning tablets.
(120 tablets, PN 39637.0000)

General

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.

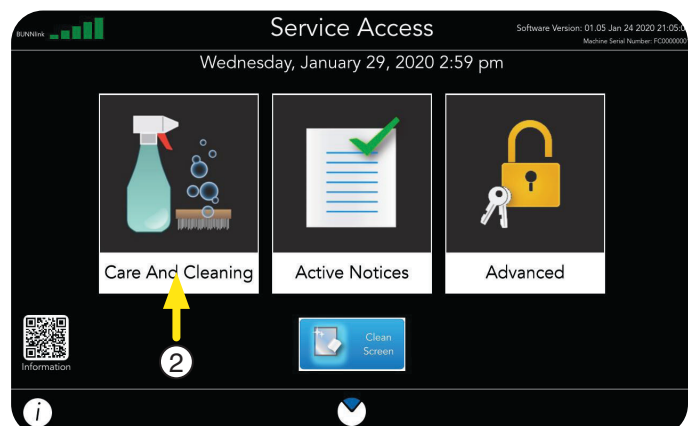
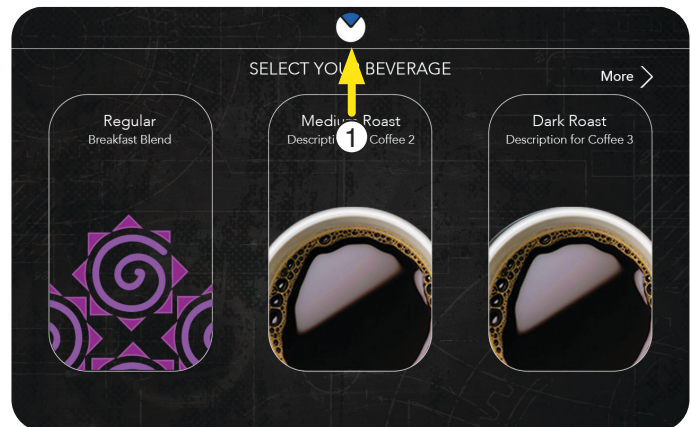
Interior and Exterior Surfaces

- Do not use any abrasive materials.
- Use a soft, dry cloth to wipe down the exterior surfaces of the dispenser to maintain the luster of the stainless steel finish.
- Wash the stainless steel interior surfaces of the dispenser with warm, soapy water. Rinse with warm, clear water. If the water is hard, wipe the dispenser dry with a soft cloth to prevent spotting.
- Use cleaning cloth provided, to clean the acrylic door panel.



Accessing Care and Cleaning

1. Touch and hold the **BUNN** logo for a few seconds until the **SERVICE ACCESS** screen appears.
2. From the **SERVICE ACCESS** screen, press the **CARE AND CLEANING** button.



CARE AND CLEANING

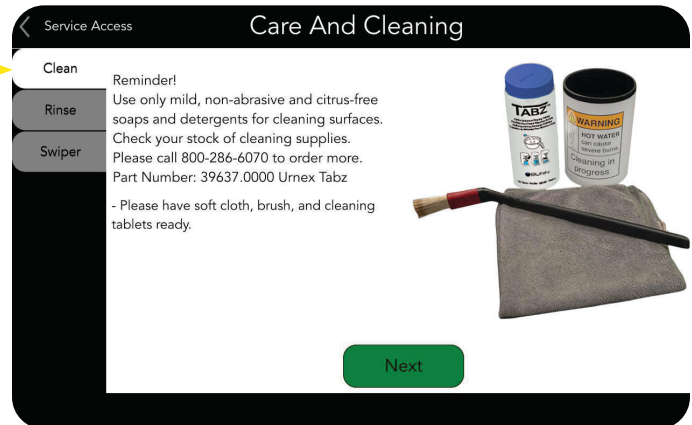
Cleaning Tab Descriptions

Three cleaning tabs: **Clean**, **Rinse**, and **Swiper**.

CLEAN Tab - use for daily and weekly cleanings.

- ▶ **Daily Cleaning** - includes wiping interior and exterior surfaces, emptying and cleaning **Grounds Bin** and inserting a **Cleaning Tablet** for an automatic cleaning cycle.
- ▶ **Weekly Cleaning** - includes wiping interior and exterior surfaces, emptying and cleaning **Grounds Bin**, inserting a **Cleaning Tablet** for an automatic cleaning cycle and cleaning **Drip Tray**.
- ▶ **Weekly Cleaning (every 3 weeks)** - includes wiping interior and exterior surfaces, emptying and cleaning **Grounds Bin**, a **Rinse Cycle**, inserting a **Cleaning Tablet** for an automatic cleaning cycle plus removing and cleaning **Drip Tray**, and removing and cleaning **Swiper**.

NOTE: The default **Weekly DAY** and **TIME** for cleaning from the factory is Monday at 1:00 am. To change; see Cleaning Reminders section.



RINSE Tab

Use when a **Rinse Cycle** is needed.

NOTE: Rinse cycles will run automatically as part of the daily/weekly clean cycle.

NOTE: You can set a reminder to run a rinse cycle after a certain amount of drink dispenses. See Cleaning Reminders for more information.

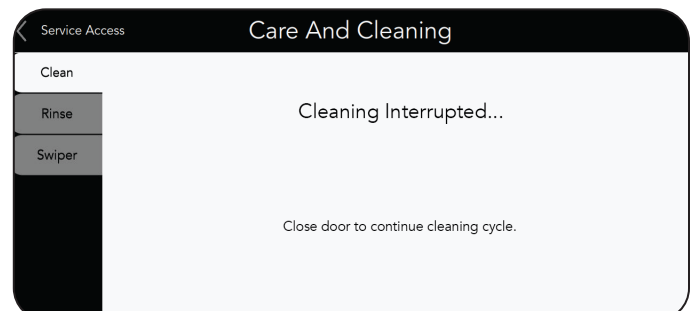


SWIPER Tab

Use when a **Swiper** cleaning is needed.

NOTE: If screen says *Cleaning Interrupted...* "Close door to continue cleaning cycle".

Close door to proceed with cleaning.



CARE AND CLEANING

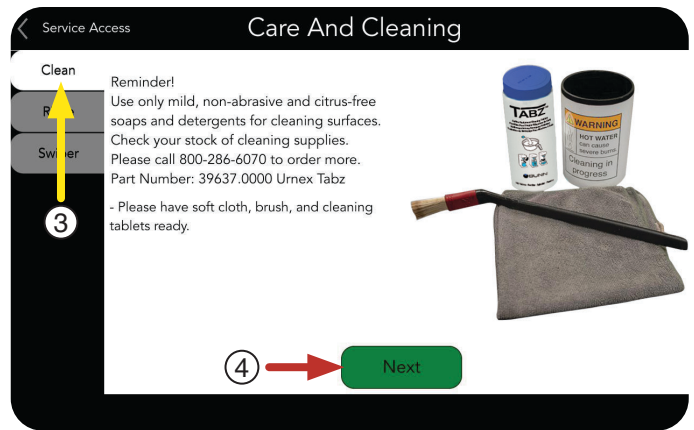
► Daily Cleaning

3. Press the **CLEAN** tab.
Follow directions shown on the screen.

NOTE: The **CLEAN** tab prepares the brew system for cleaning.

4. Press **Next** to continue.

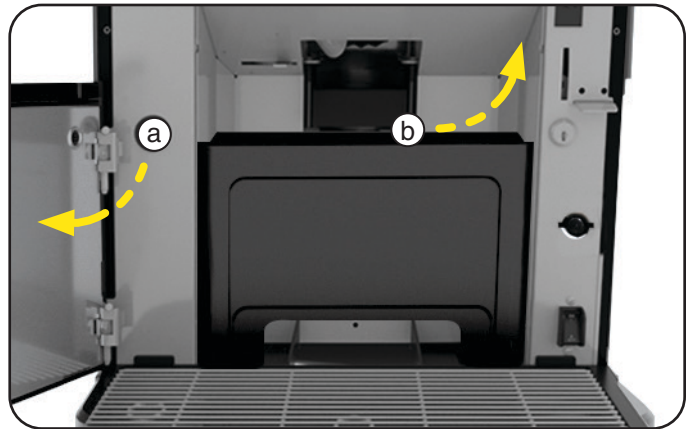
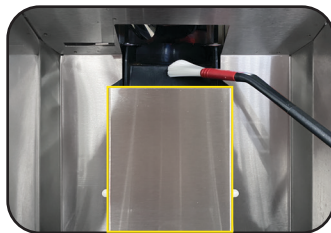
NOTE: If cleaning process has not been completed within 2 hours of the scheduled time; the machine will lock-out until cleaned.



Close-ups of steps.

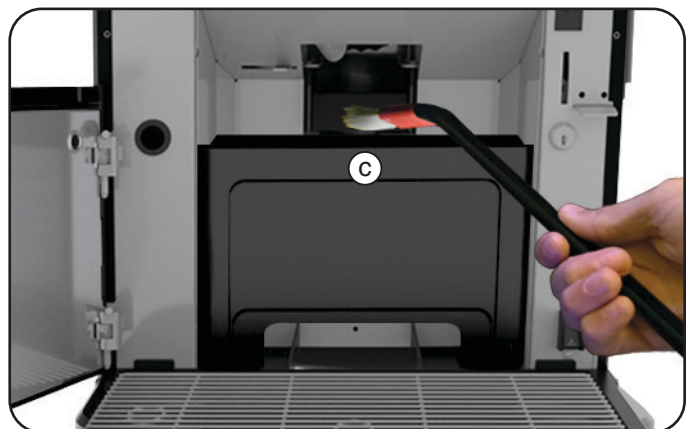
- a. Open **Lower Door**.
- b. Raise **Upper Door**.

NOTE: Screen images will differ if **Grounds Chute** is installed.



- c. Use **Brush** to sweep loose grounds from **Brewing Chamber** into **Grounds Bin**.

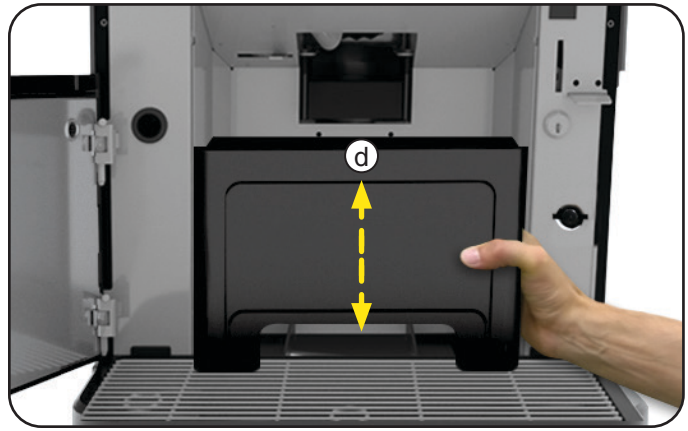
NOTE: Upper Door can be opened and **Swiper** handle can be pulled approximately 3/4" forward to allow grounds to be swept from under **Swiper** blade.



CARE AND CLEANING

► Daily Cleaning (continued)

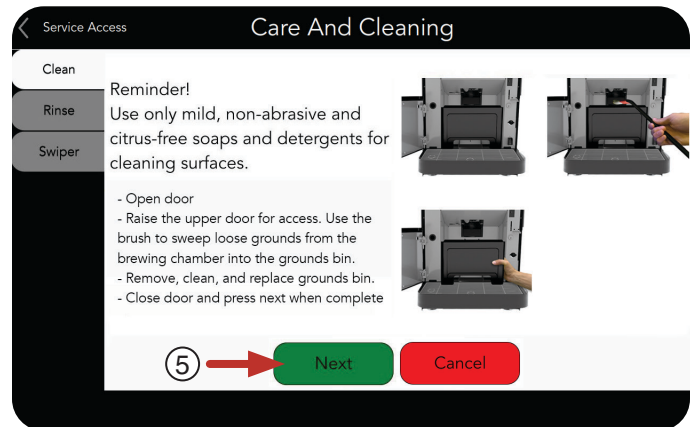
- d. Remove, clean and replace **Grounds Bin**.
- e. Close both **Doors**.



NOTE: If **Weekly** cleaning has been setup, and is due, this screen will appear. This process can be stopped by pressing the **Cancel** button.

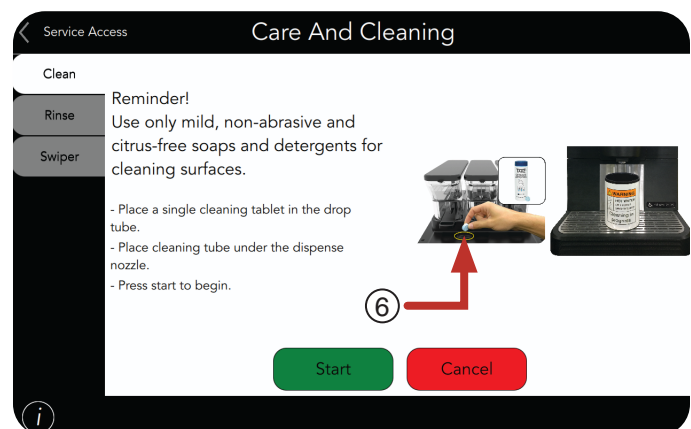


5. Press **Next** to continue.



NOTE: The doors must be closed to continue with cleaning process.

6. Place a **Tabz™ Cleaning Tablet** in the the opening on top of the machine.



CARE AND CLEANING

► Daily Cleaning (continued)

Close-up

Inserting a single **Cleaning Tablet** into the **Drop Tube** opening on top of the machine.



7. Press **Start** to continue.



8. Place the **Cleaning Tube** under the dispense nozzle.



9. Press **Start** to begin.

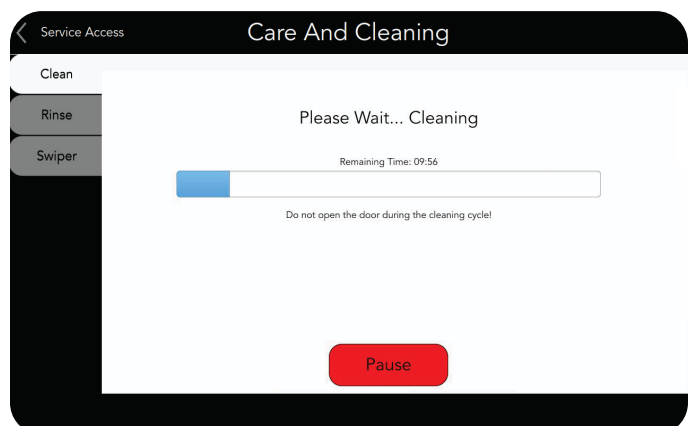
NOTE: This process can be stopped by pressing the **Cancel** button. This will reset the machine.

NOTE: An automatic **Clean** cycle will start.

A progress bar will appear to keep the operator informed.

NOTE: This process can be interrupted by pressing the **Pause** button.

10. When screen says "Machine Rinse is Complete", press **Done** button.

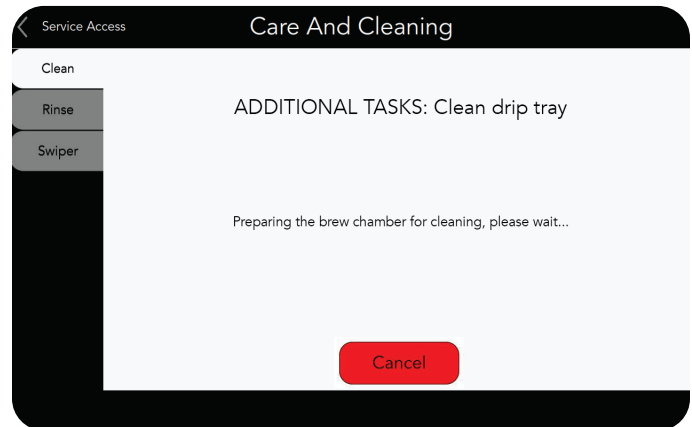
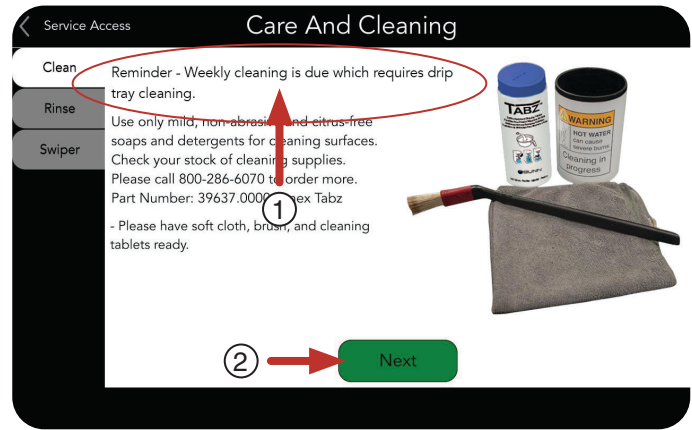


CARE AND CLEANING

▶ Weekly Cleaning

1. When weekly cleaning is due, the screen will show a *Reminder* and ask for the **Drip Tray** to be cleaned.
2. Press **Next** to begin.

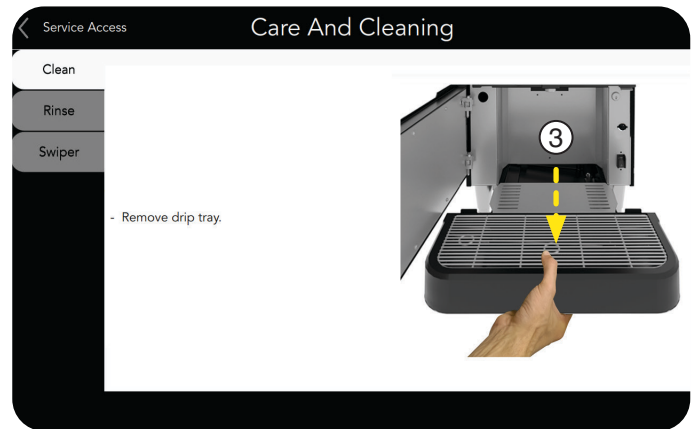
NOTE: Next, the screen will say “Preparing the brew chamber for cleaning, please wait...”



3. Remove **Drip Tray**.

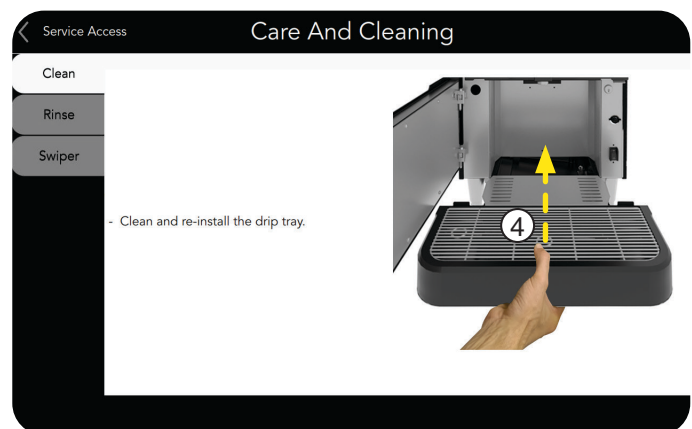
NOTE: Screen will transition to next step once Drip Tray is removed. Program allows about 15 seconds.

NOTE: Screen images will differ if **Grounds Chute** is installed.



4. Clean and re-install **Drip Tray**.

NOTE: Wash both **Drip Tray** and **Grate**.



CARE AND CLEANING

▶ Weekly Cleaning (continued)

5. install **Grounds Bin**.

6. Close **Door**.

NOTE: A reminder will appear if the door is not closed.

7. Place a **Tabz™ Cleaning Tablet** in the the opening on top of the machine.

8. Press **Start** to continue.

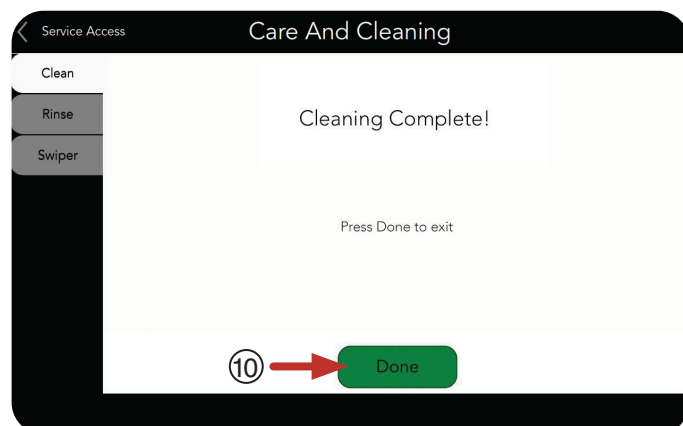
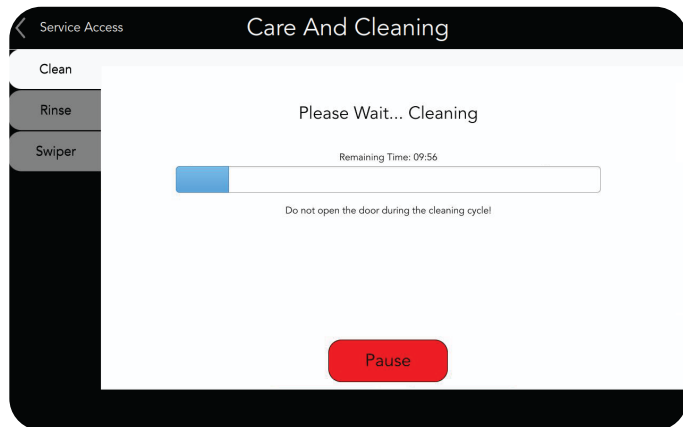
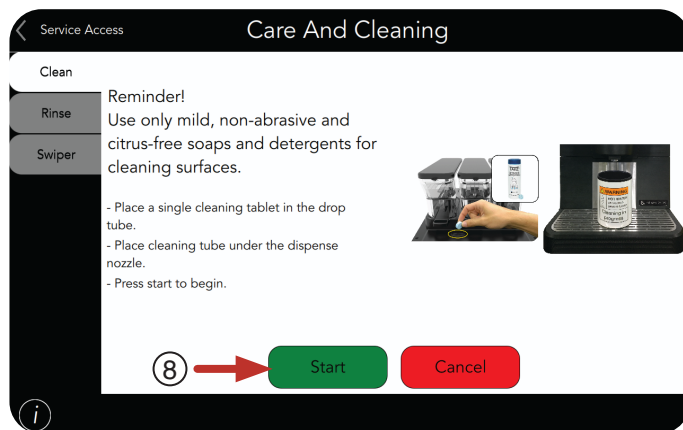
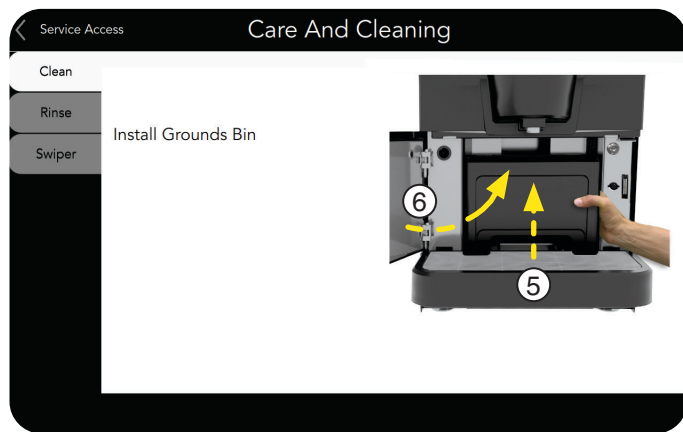
NOTE: An automatic **Clean** cycle will start.

A progress bar will appear to keep the operator informed. Cleaning will take approximately 10 minutes.

NOTE: This process can be interrupted by pressing the **Pause** button.

9. When screen says “Machine Rinse is Complete”, press **Done** button.

10. Press **Done** button when complete.



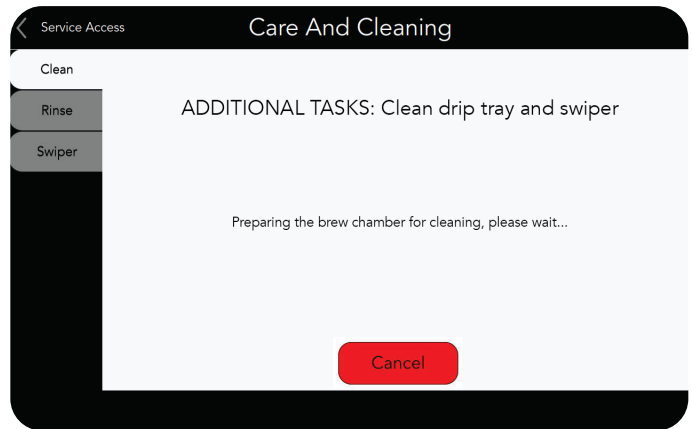
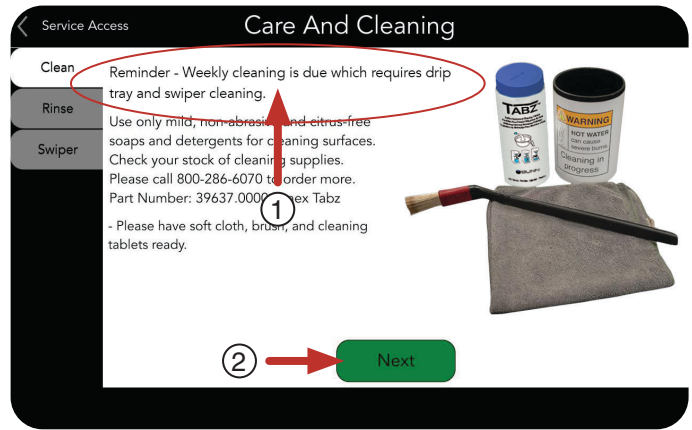
CARE AND CLEANING

▶ Weekly Cleaning (Every 3 Weeks)

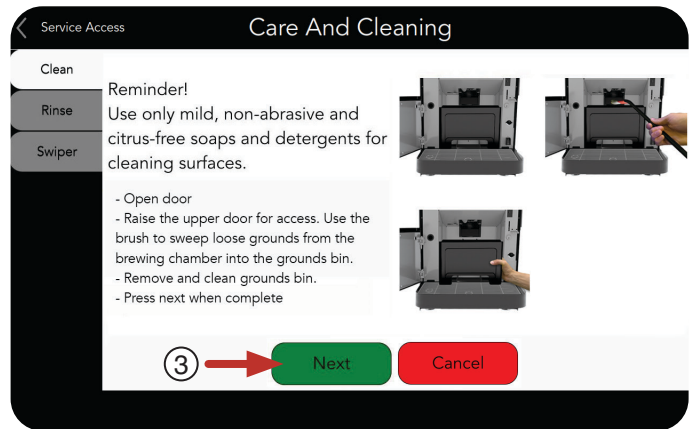
Drip Tray and Swiper - (when scheduled)

1. *Reminder* appears saying **Drip Tray** and **Swiper** are scheduled for cleaning
2. Press **Next** to begin.

NOTE: Next, the screen will say “Preparing the brew chamber for cleaning, please wait...”



3. Complete cleaning steps listed.
- Press **Next** button when finished.



4. The screen will now show steps needed to remove the **Swiper** for cleaning.



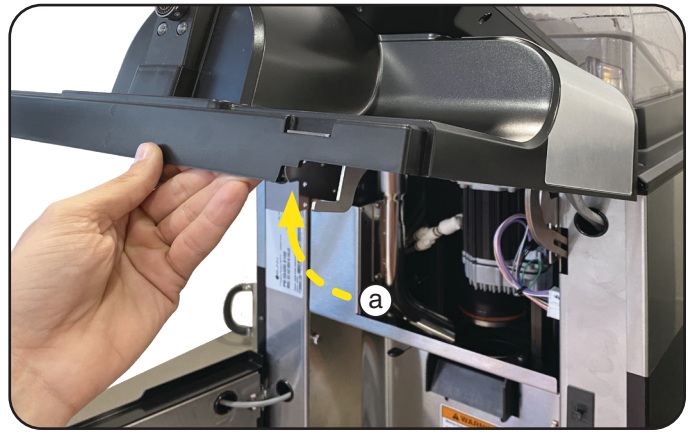
CARE AND CLEANING

► Weekly Cleaning (Every 3 Weeks)

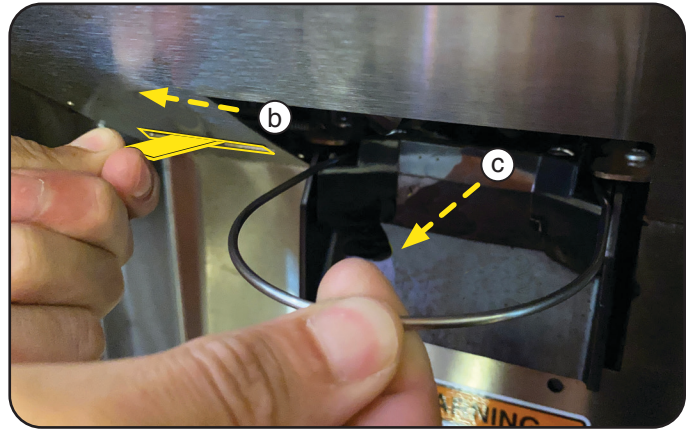
(continued)

Close-ups of steps.

- a. If **Upper Door** is not open, raise now for access.

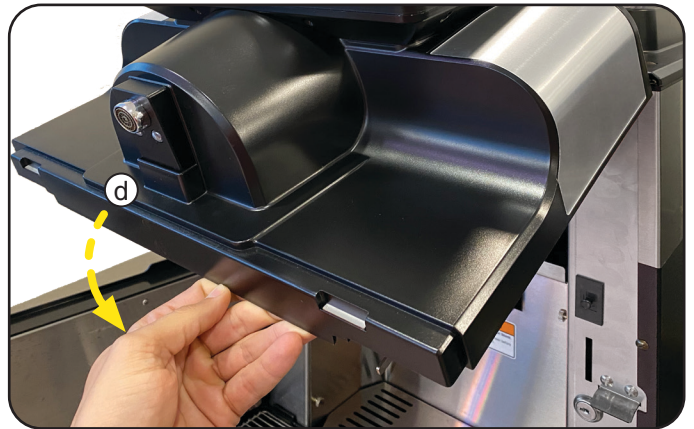


- b. Push **Release Lever** to the left.

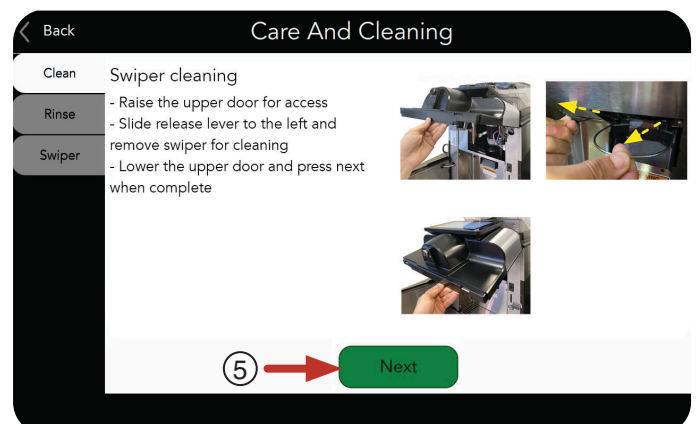


- c. Pull **Swiper** out.

- d. Pull **Upper Door** down.



5. Press **Next** button when complete.

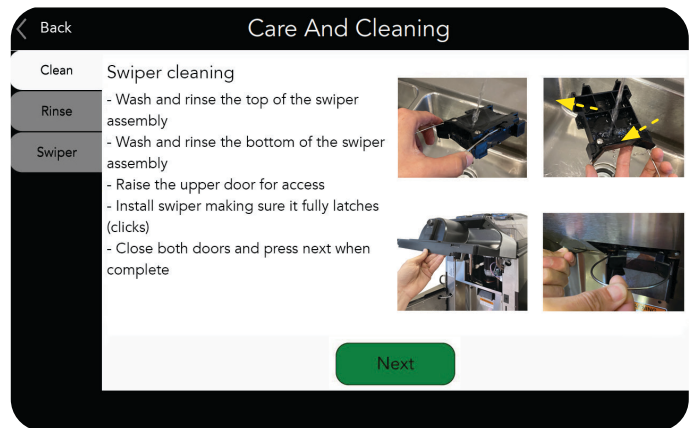


CARE AND CLEANING

► Weekly Cleaning (Every 3 Weeks)

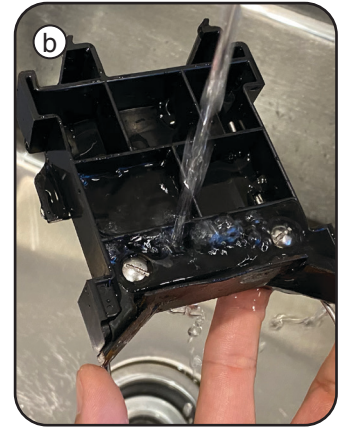
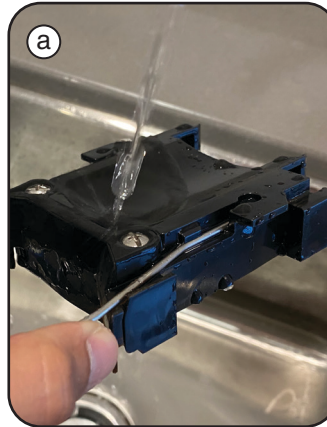
(continued)

6. The screen will now show steps needed to wash and re-install the **Swiper**.

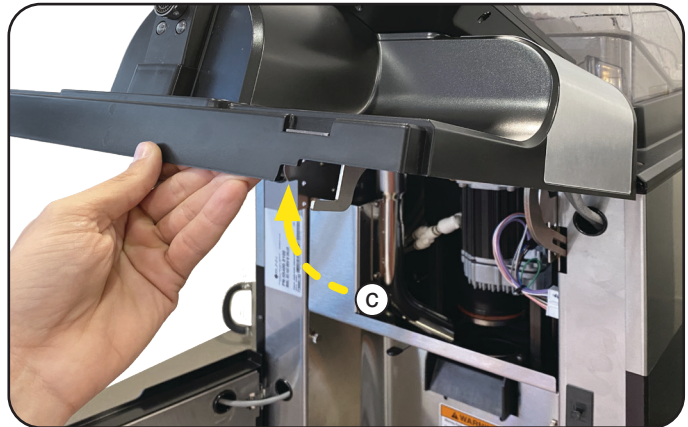


Close-ups of steps.

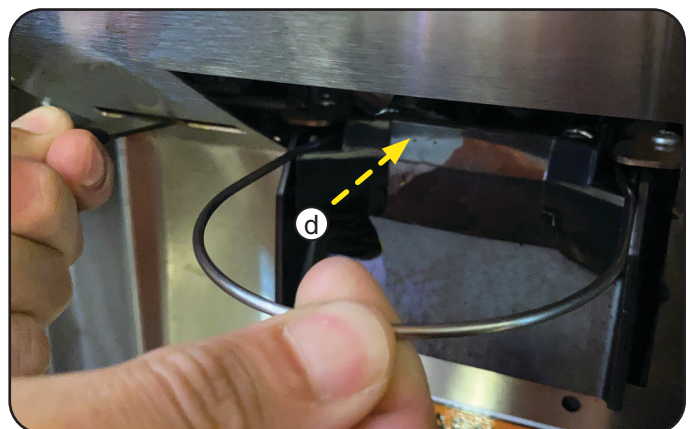
- Wash and rinse the top of the **Swiper** assembly.
- Wash and rinse the bottom of the **Swiper** assembly.



- If **Upper Door** is not open, raise now for access.



- Install **Swiper** making sure it fully latches (clicks).



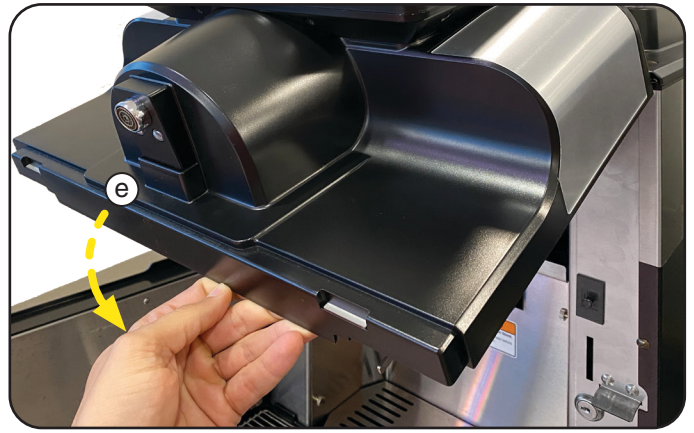
NOTE: If **Swiper** is not found after pressing **Next** button, machine will position the piston and ask you to install again.

CARE AND CLEANING

▶ Weekly Cleaning (Every 3 Weeks)

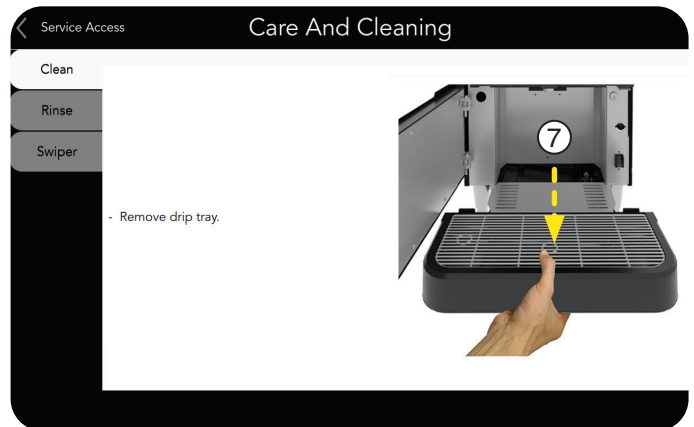
(continued)

e. Pull **Upper Door** down.



7. Remove **Drip Tray**.

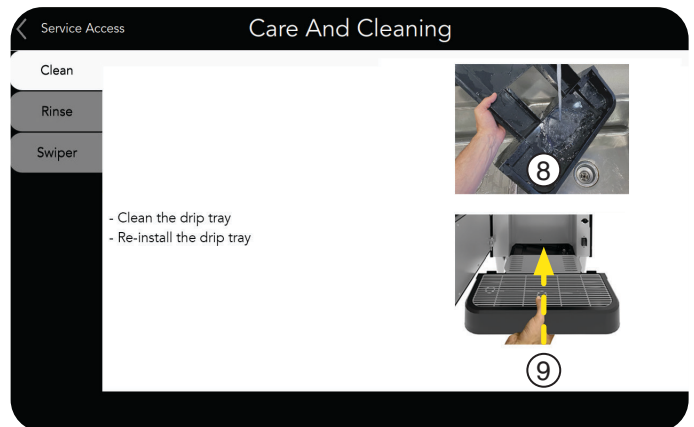
NOTE: Screen will transition to next step once Drip Tray is removed. Program allows about 15 seconds.



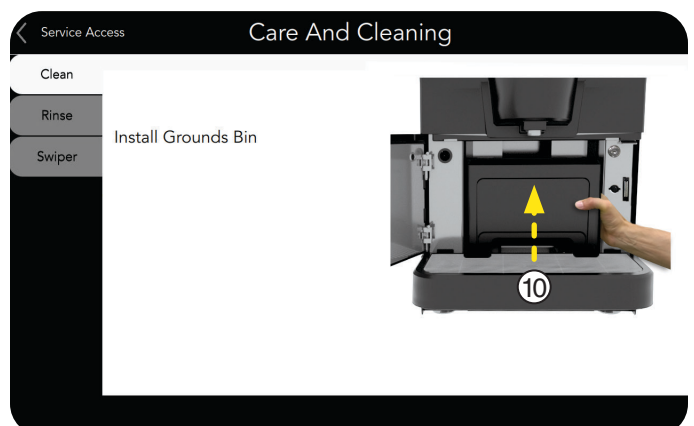
8. Clean **Drip Tray**.

9. Re-install **Drip Tray**.

NOTE: Wash both **Drip Tray** and **Grate**.



10. install **Grounds Bin**.



CARE AND CLEANING

► Weekly Cleaning (Every 3 Weeks)

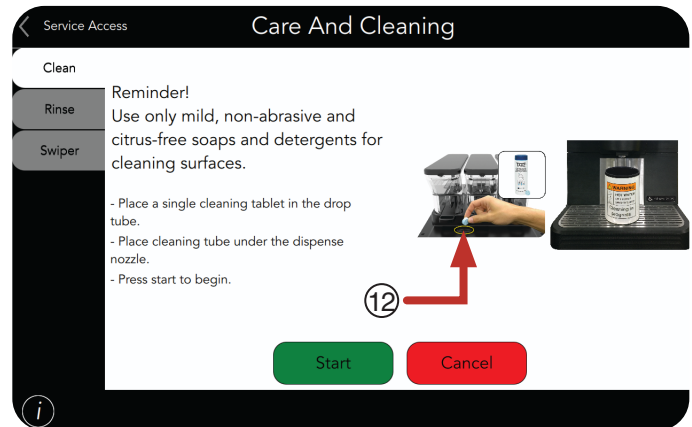
(continued)

11. Close **Lower Door** to prepare **Brew Chamber**.



NOTE: The doors must be closed to continue with cleaning process.

12. Place a **Tabz™ Cleaning Tablet** in the the opening on top of the machine.



Close-up

Inserting a single **Cleaning Tablet** into the **Drop Tube** opening on top of the machine.



13. Press **Start** to continue.



CARE AND CLEANING

► Weekly Cleaning (Every 3 Weeks)

(continued)

14. Place the **Cleaning Tube** under the dispense nozzle.

15. Press **Start** to begin.

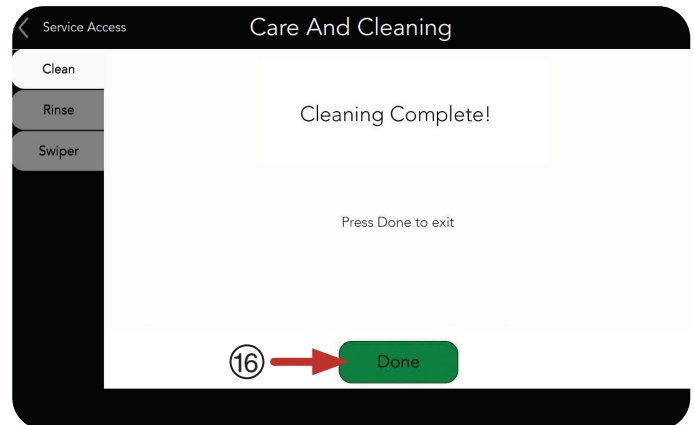
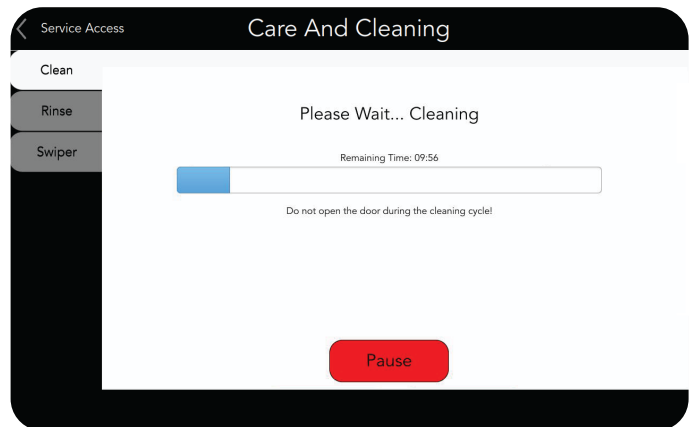
NOTE: This process can be stopped by pressing the **Cancel** button. This will reset the machine.

NOTE: An automatic **Clean** cycle will start.

A progress bar will appear to keep the operator informed.

NOTE: This process can be interrupted by pressing the **Pause** button.

16. Press **Done** button when complete.



CARE AND CLEANING

► RINSE Tab

1. Selecting the **RINSE** tab from the **Care and Cleaning** screen will prepare the equipment for rinsing. Follow the directions shown on the screen.

NOTE: You can set a reminder to run a rinse cycle after a certain amount of drink dispenses. See **Cleaning Reminders** for more information.

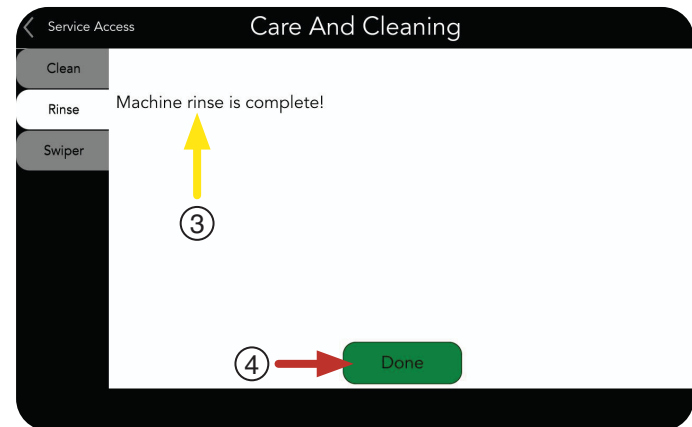
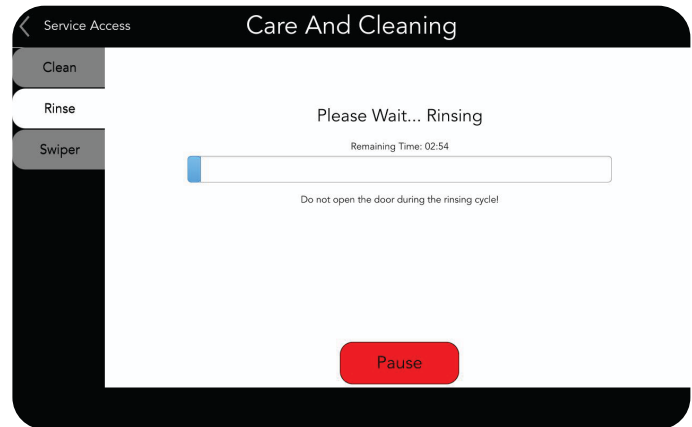
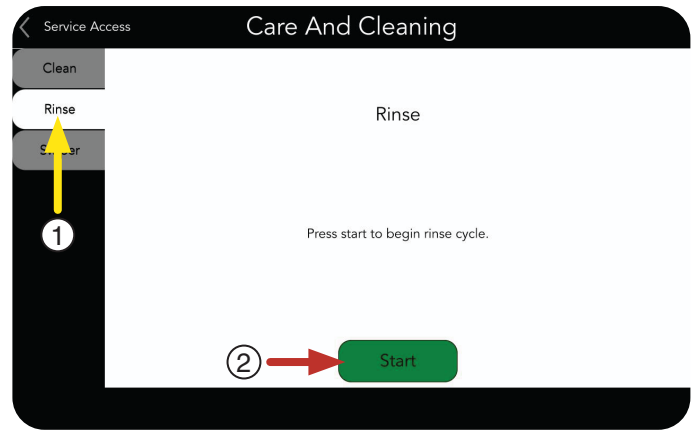
2. Press the **Start** button.

NOTE: An automatic **Rinse** cycle will commence.

A progress screen will appear to keep the operator informed.

NOTE: This process can be interrupted by pressing the **Pause** button.

3. Screen will read **Machine Rinse is Complete** when finished.
4. Press **Done** when finished.



CARE AND CLEANING

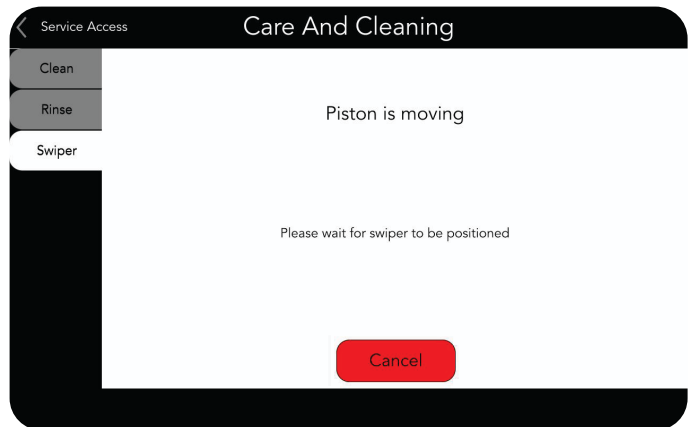
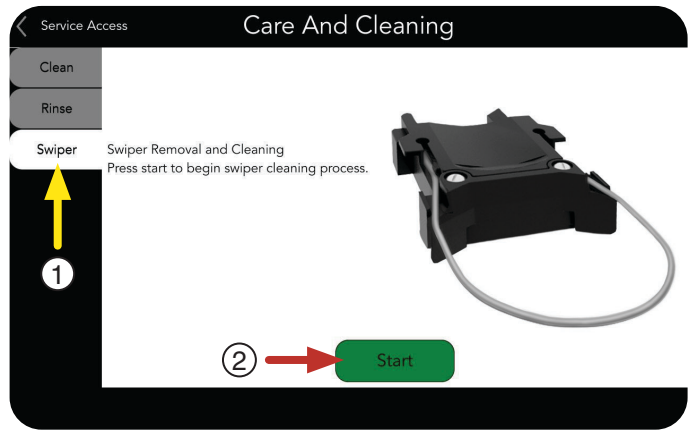
► SWIPER Tab - As Needed

1. Selecting the **Swiper** tab from the **Care and Cleaning** screen to show steps to remove the **Swiper**.
2. Press the **Start** button.

The **Piston** will slide up to give access to the **Swiper**.

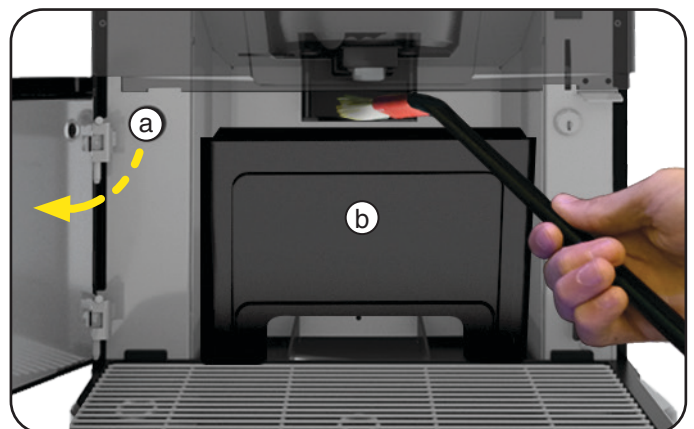
NOTE: This process can be stopped by pressing the **Cancel** button.

3. Cleaning steps screen will appear.



Close-ups of SWIPER Tab screens.

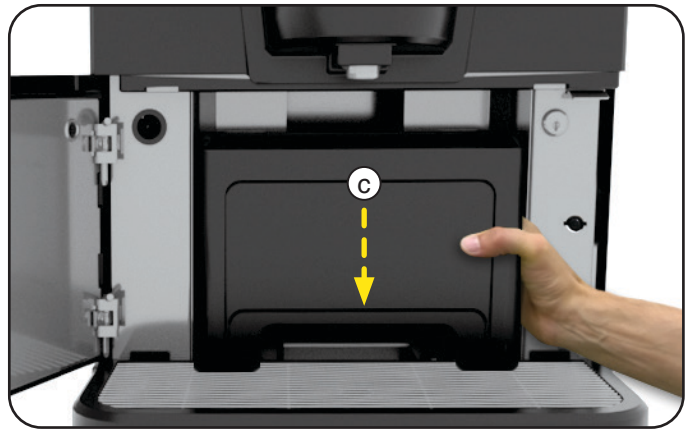
- a. Open Door.
- b. Use **Brush** to sweep loose grounds from the **Brewing Chamber** into the **Grounds Bin**.



CARE AND CLEANING

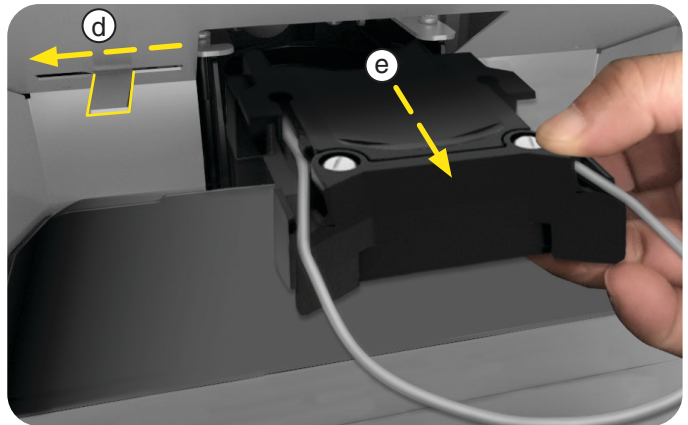
► SWIPER Tab (continued)

c. Remove **Grounds Bin**.

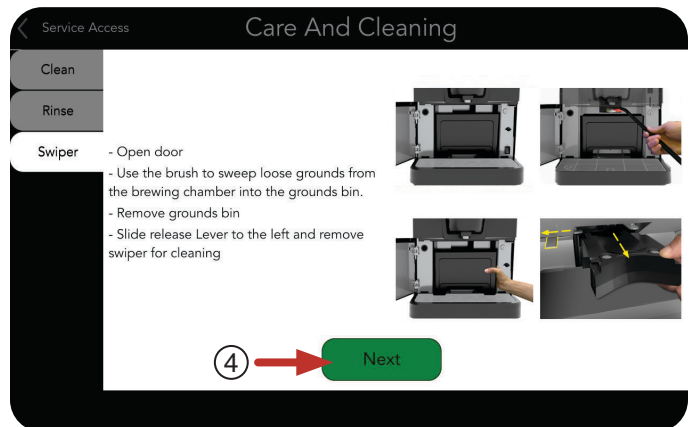


d. Slide **Release Lever** to the left.

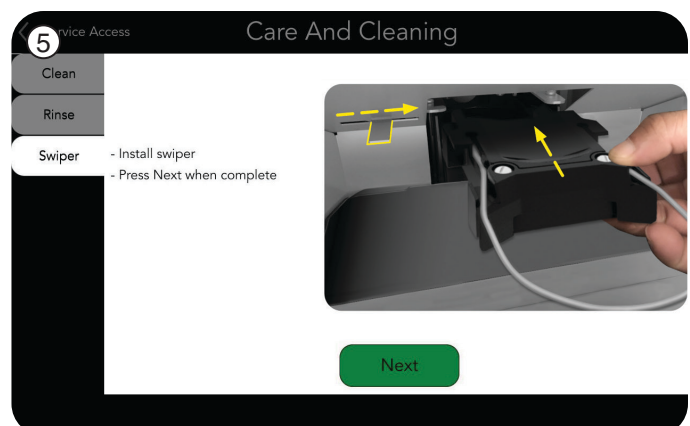
e. Remove **Swiper**.



4. Press **Next** to continue.



5. Install **Swiper**.

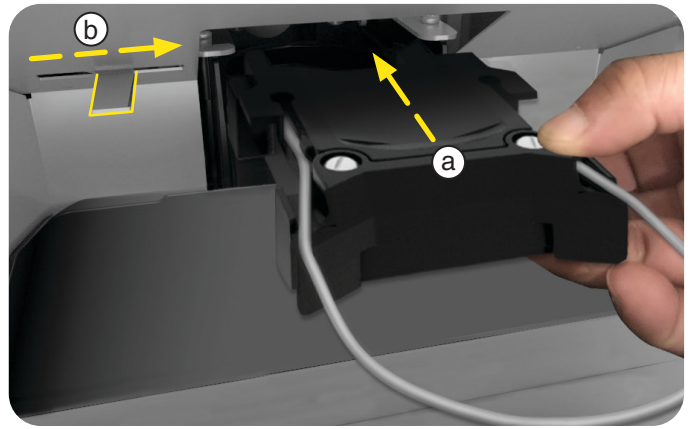


CARE AND CLEANING

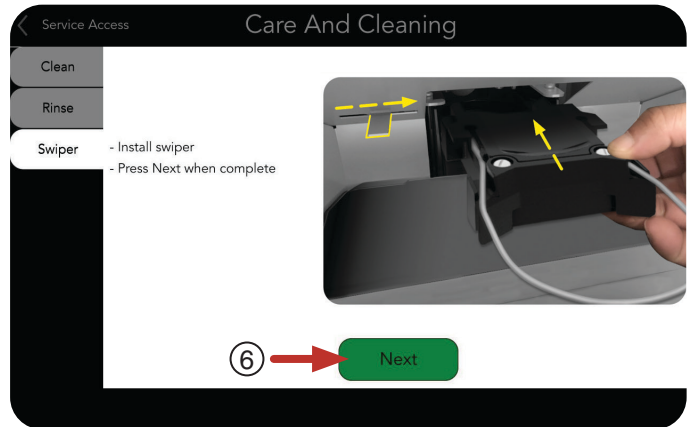
► **SWIPER Tab** (continued)

Close-up showing **Swiper** installation.

- a. Push **Swiper** into machine.
- b. The **Release Lever** is spring loaded and should return to the right.

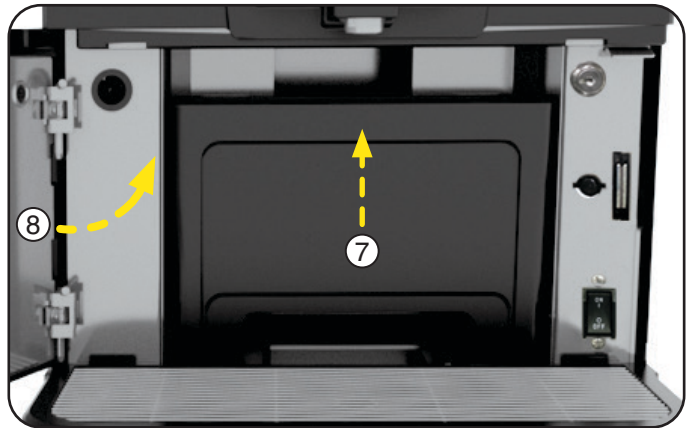


6. Press **Next** to continue.

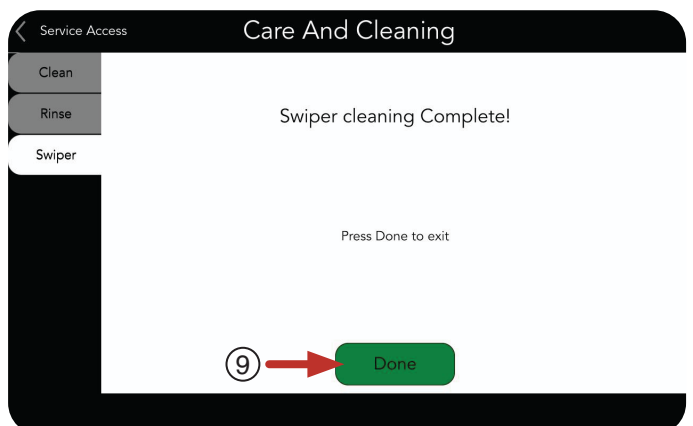


7. Replace **Grounds Bin**.

8. Close **Door**.



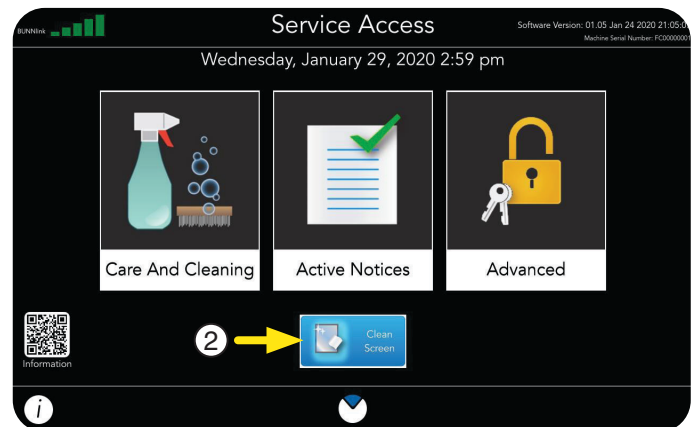
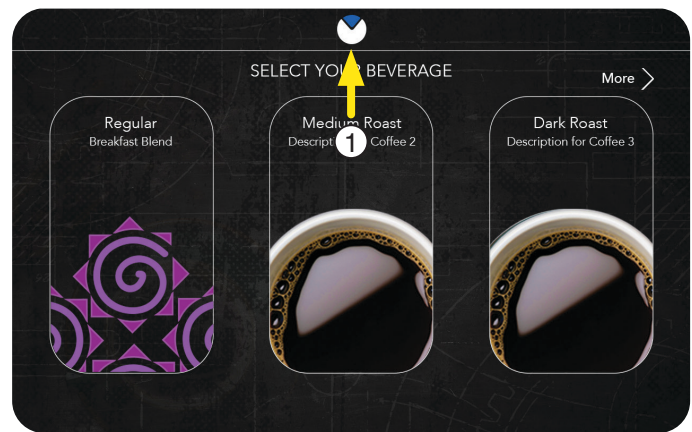
9. Press **Done** when complete.



CARE AND CLEANING

Touch Screen - As Needed

1. Touch and hold the BUNN logo for a few seconds until the **SERVICE ACCESS** screen appears.
2. From the **SERVICE ACCESS** screen, press the **Clean Screen** button.



3. During **Touch Screen Cleaning**, a countdown screen will appear, indicating time remaining to clean the touchscreen.

NOTE: During this time, screen functions will be disabled.

Clean the touchscreen using the cloth provided in the cleaning products. Surface should be free of debris and dry to the touch once completed.

Once the allotted time for touch screen cleaning has expired, the system will reset, and return to the home screen.



CARE AND CLEANING

SCHEDULE CLEANING

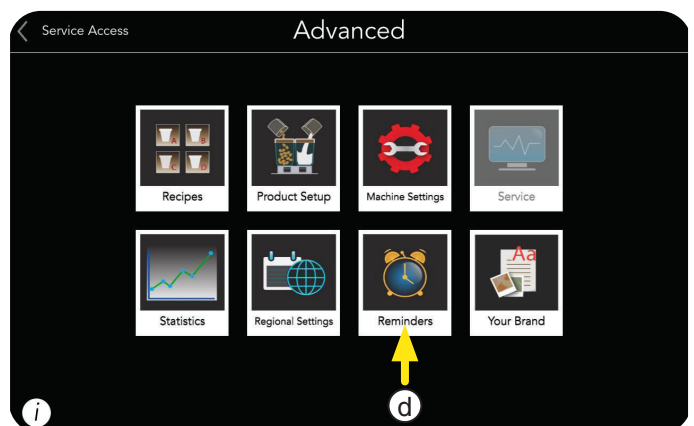
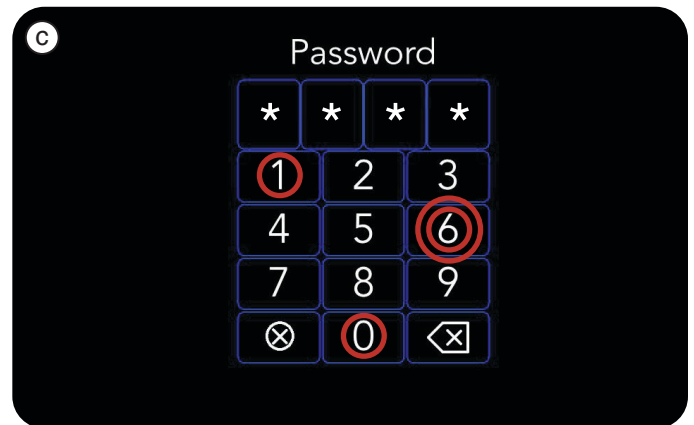
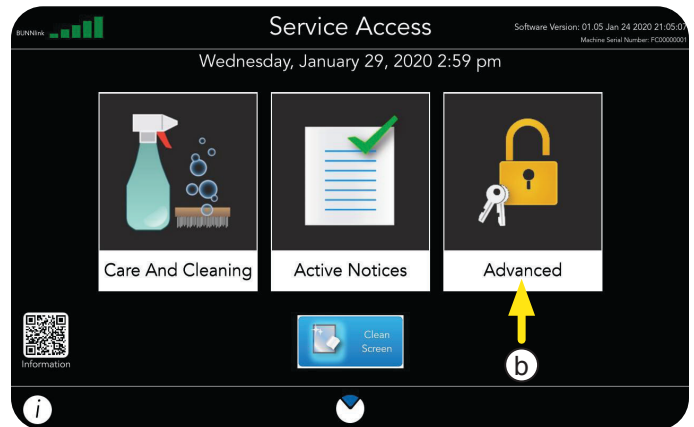
Setting a preferred **DAY** and **TIME** for **Weekly** cleaning must be scheduled through the **SERVICE ACCESS** section called **REMINDERS**.

Here are the programming steps, (if not already setup):

- a. Select **SERVICE ACCESS**.
- b. Select the **ADVANCED** icon.

c. Enter the passcode **6601**.

d. Press the **REMINDERS** icon.



CARE AND CLEANING

SCHEDULE CLEANING (continued)

e. Use the **drop down** menu to select the preferred **Day of the Week** to clean.

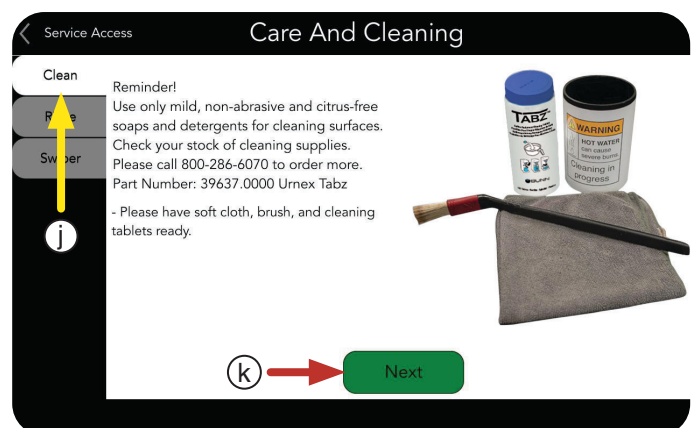
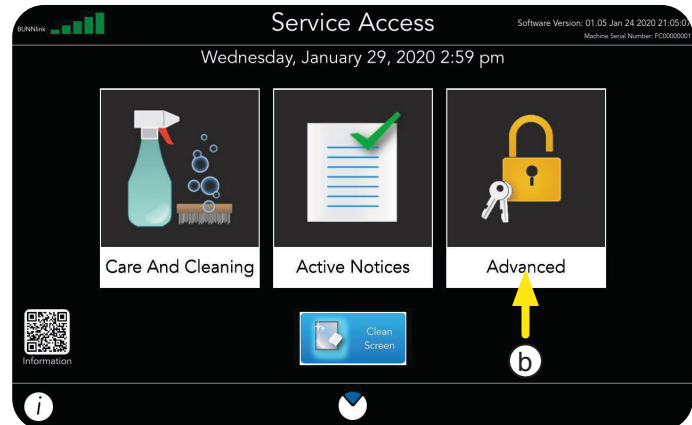
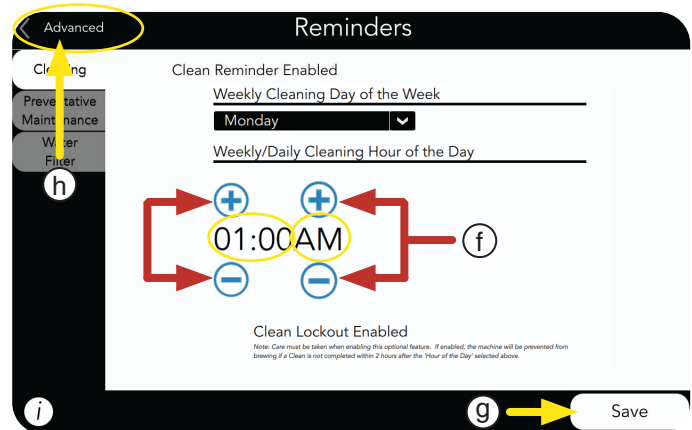
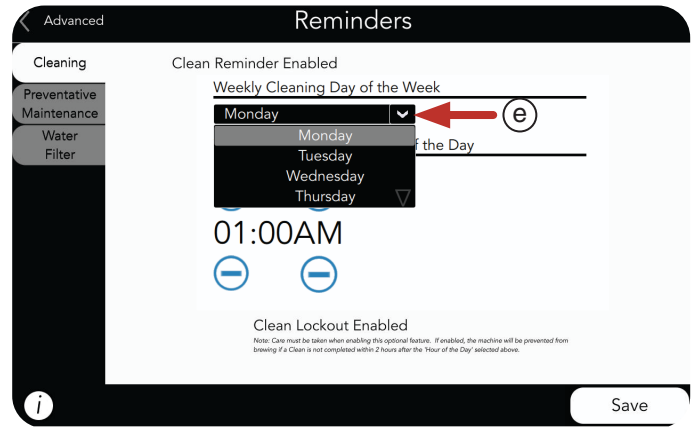
f. Next, press the **+** and **-** symbols to change the **Time**, then **AM** or **PM**.

g. Press **SAVE** if changes are made.

i. From the **SERVICE ACCESS** screen, press the **CARE AND CLEANING** button.

j. Press the **CLEAN** tab.
Follow directions shown on the screen.

k. Press **Next** to continue.



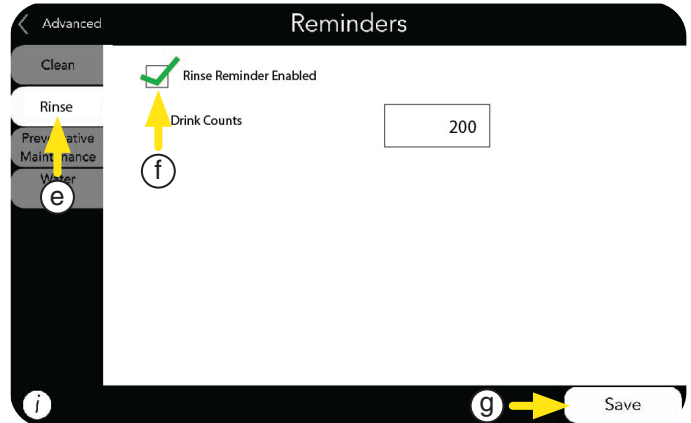
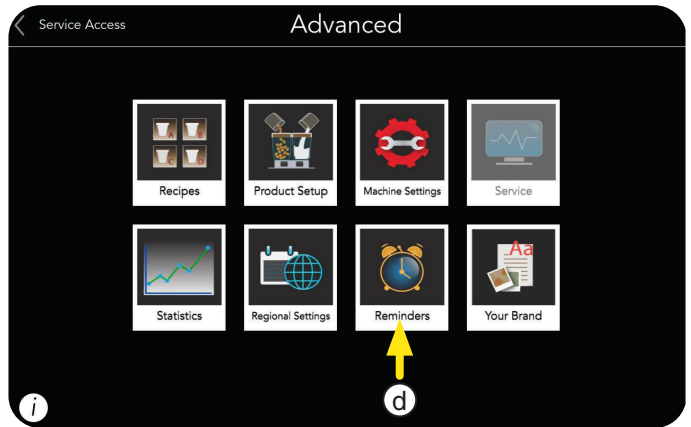
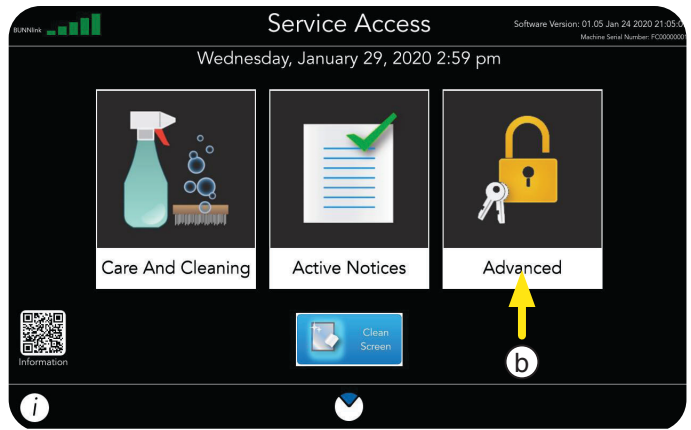
CARE AND CLEANING

SCHEDULE RINSING

Setting the amount of drinks dispensed will prompt the user to perform a rinse cycle once the number of drinks is met. **Rinse Reminders** must be set through the **SERVICE ACCESS** section called **REMINDERS**.

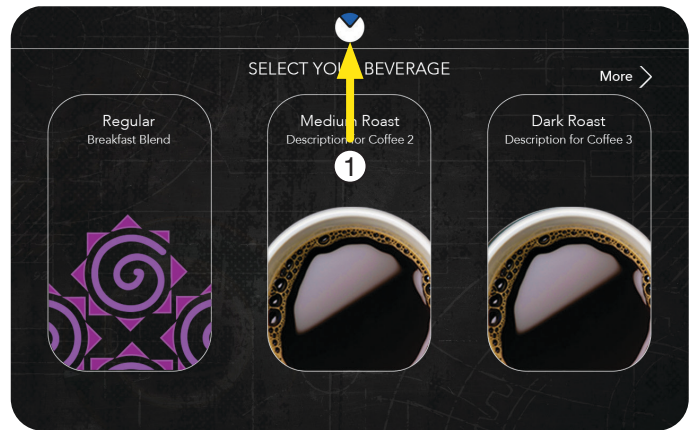
Here are the programming steps:

- a. Enter **SERVICE ACCESS** from the home screen.
- b. Select the **ADVANCED** icon.
- c. Enter the passcode **6601**.
- d. Press the **REMINDERS** icon.
- e. Select the Rinse tab
- f. Use the checkbox to toggle the rinse reminder feature On or Off. The green checkmark indicates that the feature is turned On and allows the user to set the drink counts (number of drink dispensed before the reminder appears).
- g. Press **SAVE** if changes are made.

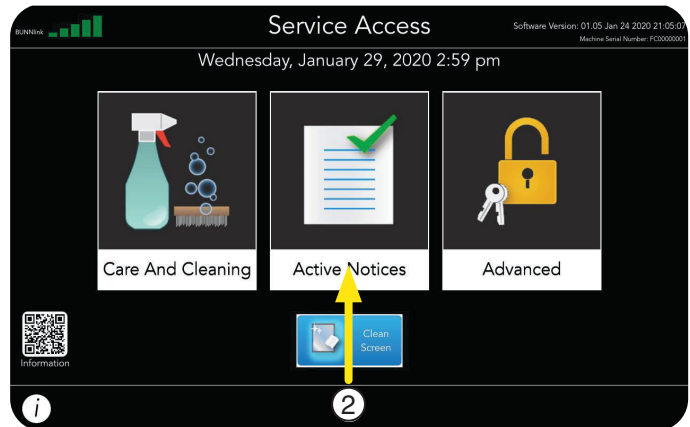


ACTIVE NOTICES

1. Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



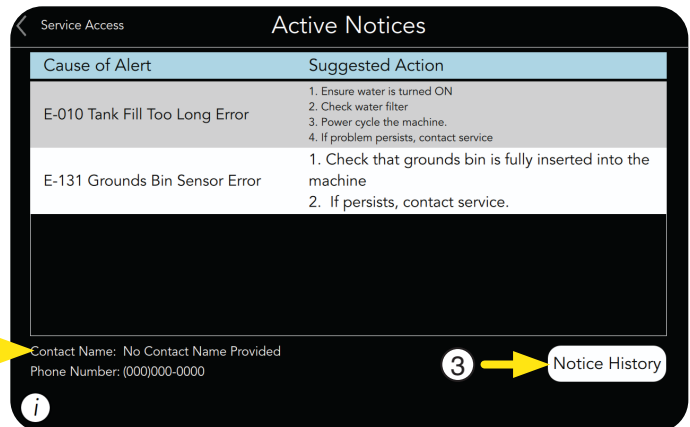
2. From the **SERVICE ACCESS** screen, press the **ACTIVE NOTICES** icon.



3. The screen will display by **Name & Description**, any faults that have occurred, give probable causes, and a solution to clear the fault.

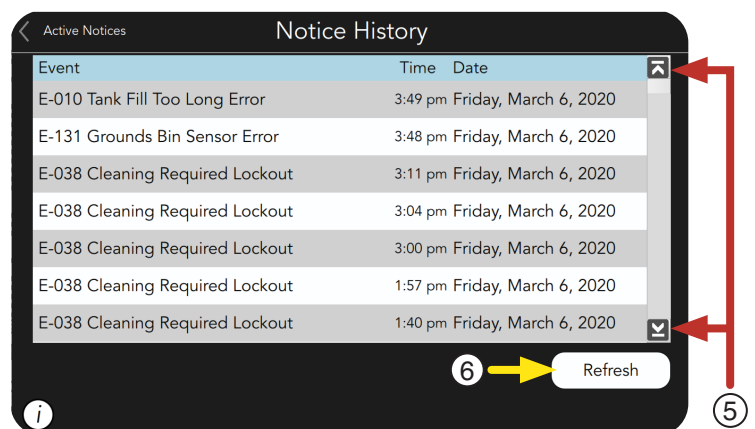
The **Notice History** button is located in the lower right corner of the screen, and can be used to view previous events (Notices).

4. **Service Contact** information is also provided.



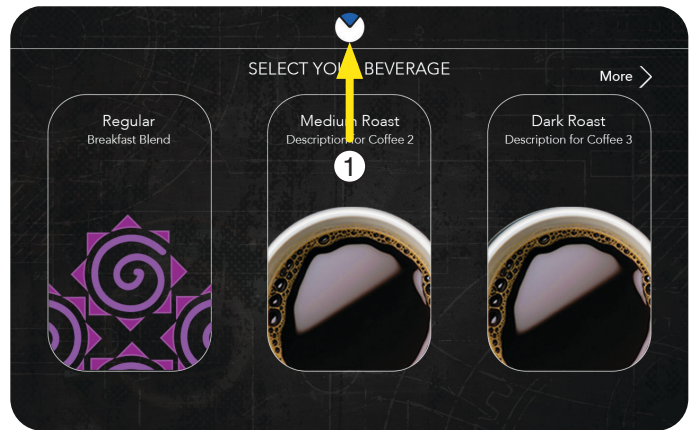
5. Use the **Up** or **Down Arrows** shown on the right side of the screen to scroll through the events list.

6. Press the **Refresh** button located in the lower right portion of the screen to refresh the list.

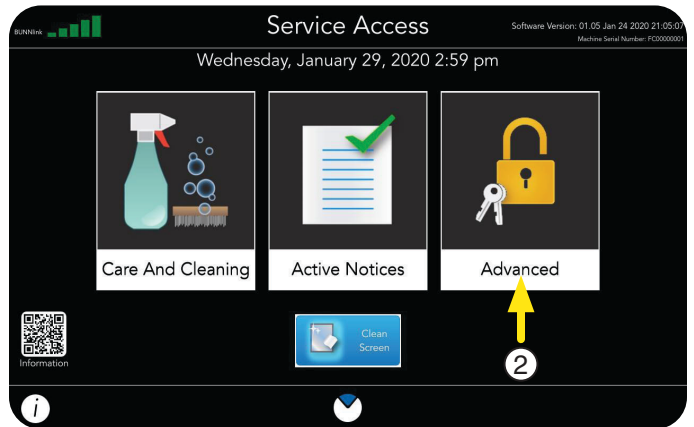


YOUR BRAND

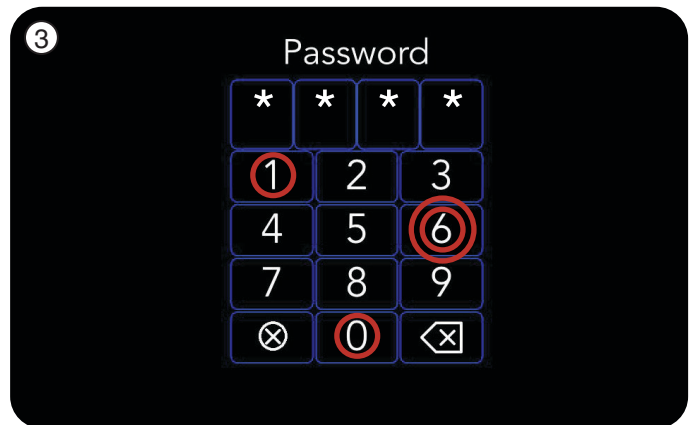
1. Touch and hold the **BUNN** logo for a few seconds until **SERVICE ACCESS** appears on the display.



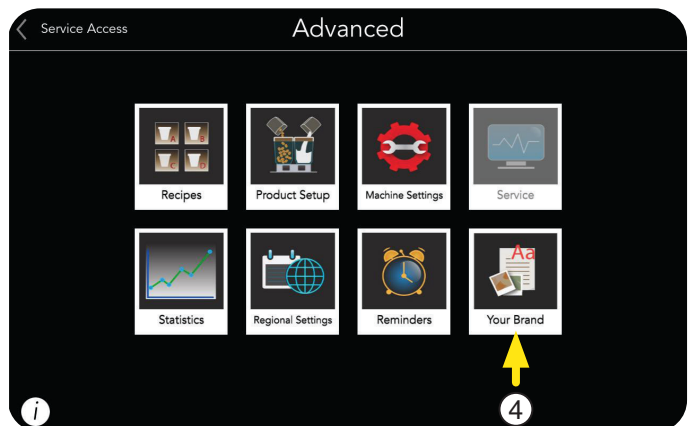
2. Select the **ADVANCED** icon.



3. Next, enter the passcode **6601**.



4. Touch the **YOUR BRAND** icon.

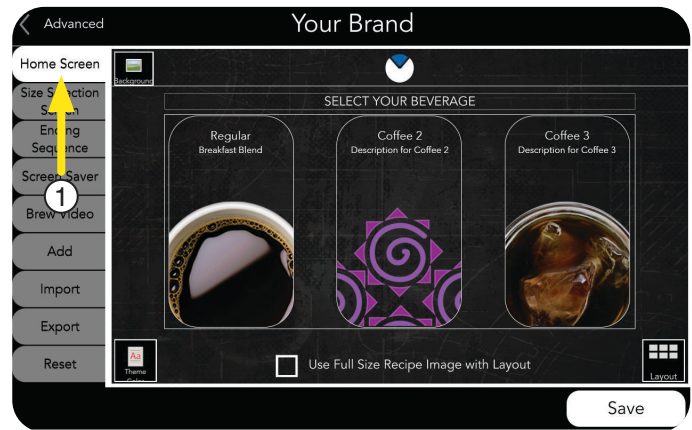


YOUR BRAND

From the **Your Brand** home screen, you can customize the look of your layout.

HOME SCREEN Tab

1. Press **Home Screen** tab to select the area you want to customize.



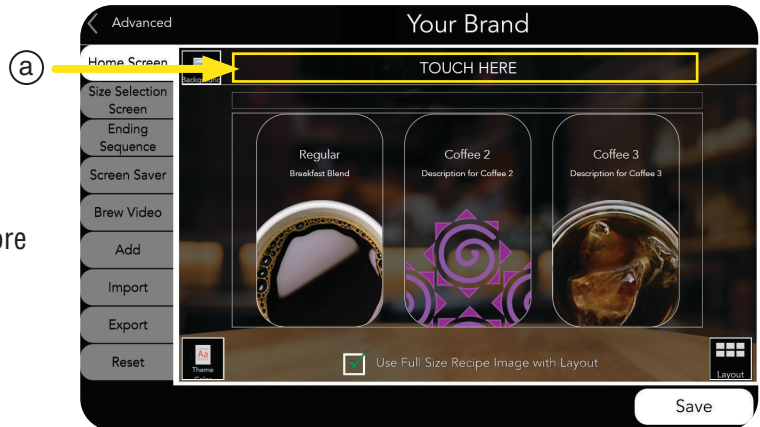
Options Available:

■ CHANGE BRANDING LOGO

- a. Select **LOGO** field.

NOTE: Logo size should be up to 500 x 53 pixels.

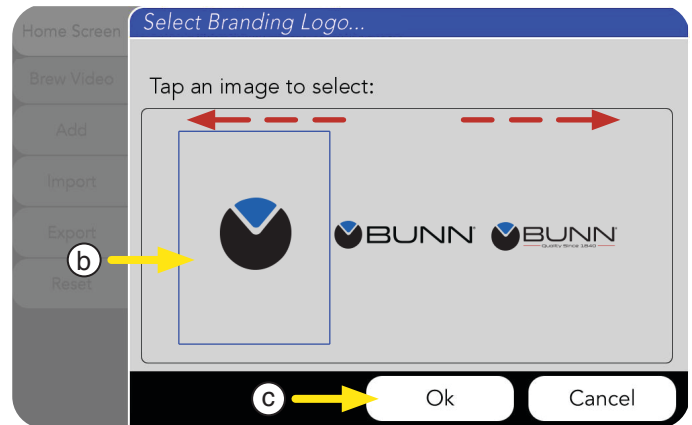
NOTE: Additional logos need to be added first before the selection window will appear.



- b. The **Branding Logo** screen will appear.

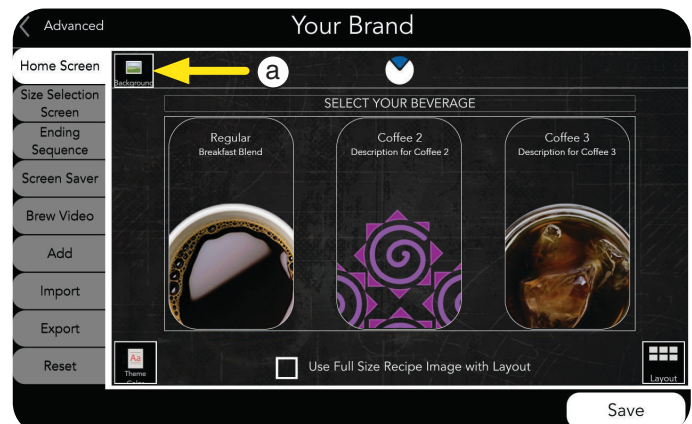
Scroll **side-to-side** to view image library. Then click selected image.

- c. If a new logo is chosen, press **OK**.



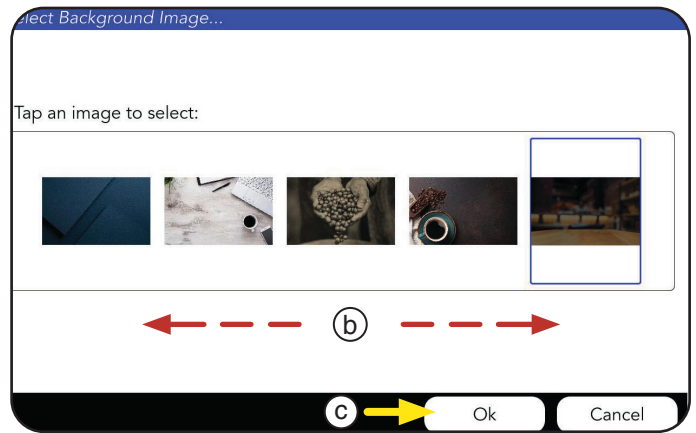
■ BACKGROUND IMAGE

- a. Select **Background Images** icon.



YOUR BRAND

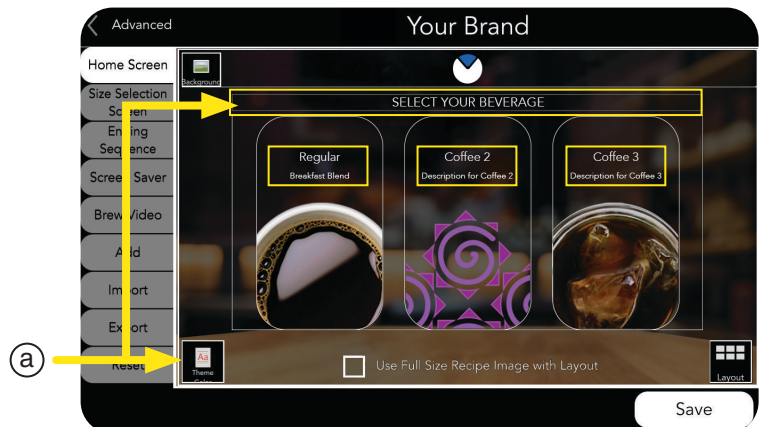
- b. The **Background Images** screen will appear.
By swiping **side-to-side**, you can see the image library.
Press the chosen **Background Image**.
- c. If a new image is chosen, press **OK**.



THEME COLOR

- a. Select icon to change **Theme Color**.

NOTE: The **Theme** currently says “Select Your Beverage”. If the **Theme Color** icon is selected, the color of this text and the beverage descriptions will be changed.



- i. The color picker will appear.
Use the **sliders** to choose a color.

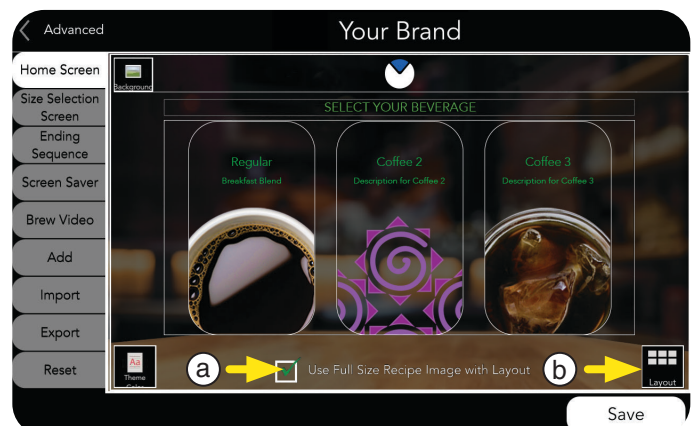
- b. If a new color is chosen, press **Save**.



BEVERAGE ICON LAYOUT

- a. To change layout, the **Full Size Recipe Image with Layout** box must be checked to show the layout icon.
- b. Select **Layout** icon to change of layout Beverage Icons.

NOTE: This example shows the current layout.



YOUR BRAND

■ BEVERAGE ICON LAYOUT (continued)

b. **Layout** screen appears.

- i. To change the columns and rows of the beverage icons, select the **Plus** or **Minus** buttons to edit the numbers.

NOTE: Images will conform to the size selected. The optimal size for the layout selected is shown in the upper right corner of the screen.

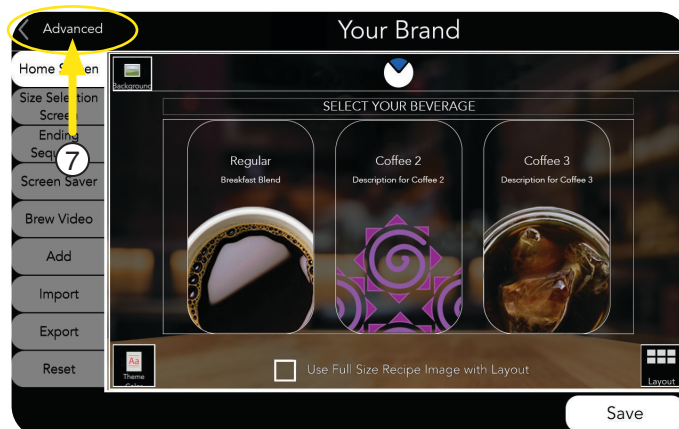
c. If a new layout is chosen, press **OK**.

d. To enable **Full Size Recipe Images with Layout**, check box.

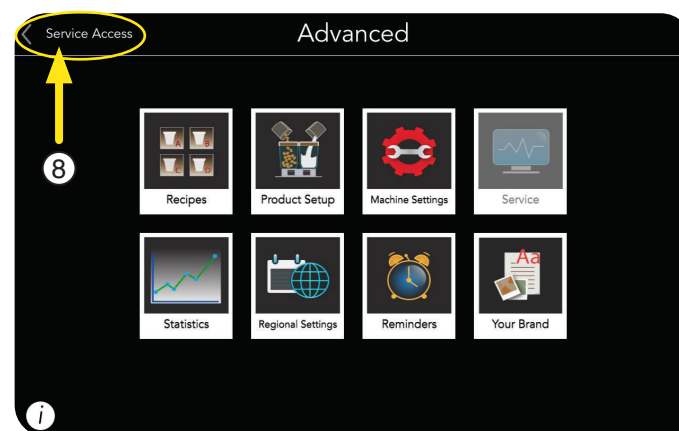
e. Select **Save** if any changes were made.



2. Select **ADVANCED** to close out of **Your Brand**.

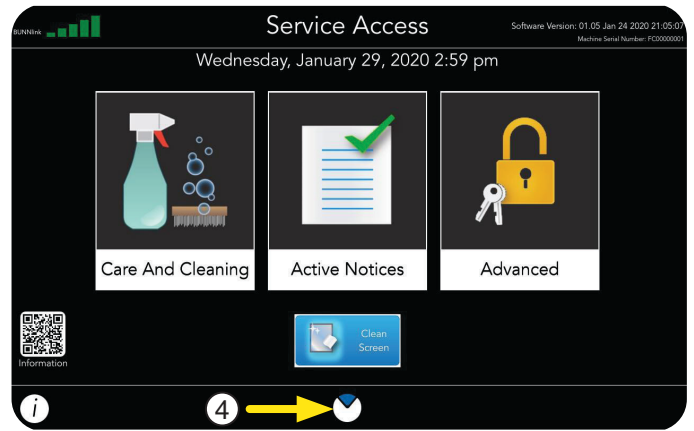


3. Select **SERVICE ACCESS**.



YOUR BRAND

4. Touch and hold the **BUNN** logo for a few seconds until the screen starts to reset.



After the machine updates, the **HOME** screen will appear with any changes that were saved.

You are ready to serve.

