




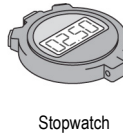
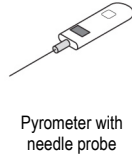


| | | |
|----------------------|---|--|
| Why | To ensure coffee quality and crew safety | |
| Time required | 5 minutes to prepare | 20 minutes to complete |
| Time of day | At close | For 24-hour restaurants: during low-volume periods |
| Hazard icons |  Chemicals  Electricity  Hot Liquids/Steam  Hot Surfaces  Manual Handling | |

Tools and supplies



Procedure

1 Prepare brewer for brew temperature calibration.

Place an empty coffee decanter on the lower warmer. Remove the brew basket from the guide rails and rest on top of decanter. Remove the spray head.



Hot Surfaces

The coffee brewer is hot.



Tip

Before calibrating the brewer, fill decanters with enough coffee to continue serving guests.

2 Press brew button.

Water will flow into the decanter.



Hot Surfaces

The water is hot.



3

Read water temperature.

Allow the hot water to dispense for 10 to 15 seconds. Insert the probe of the pyrometer into the stream of water. Position the probe about $\frac{3}{4}$ inch (19 mm) from the top of the stream (where the spray head attaches. Make sure the probe is pointed down.



Read the water temperature. If the water temperature is between 195° and 205°F (91° and 96° C), the brewer is functioning properly



Hot Surfaces

The water is hot.

Press the enable brew ON/OFF button to stop water flow. **IMPORTANT**



Calibrate brew temperatures, brew volume, and brew time (continued)

4 Adjust water temperature.

If adjustment is needed. If the water temperature is between 195° and 205°F (91° and 96° C), skip this step.

Press and hold the hidden switch to the right of the display window until the display reads “BREW WIZARD”, it will then change to “BREW LOCKOUT ?”. Repeatedly press and release the hidden switch until display reads “EXITING BREWWIZARD”. Repeatedly press and release the hidden switch until display reads “SET TEMP:” Press (-) (*Digital*) to decrease or (+) (*Control*) to increase temperature. When finished, press “DONE” then press “ENABLE BREW” switch to exit program mode.

After measuring water temperature, be sure to re-install the spray head and tighten securely.

5 Prepare brewer for brew volume calibration.

Place an empty decanter on the lower warmer. Insert an empty brew basket.



6 Press brew switch.

Allow the brewer to run for an entire cycle.




7 Measure water volume.

Carefully pour the hot water from the decanter into a volume cup. You may need to empty and refill the volume cup. The total water volume should measure 60 ounces (1,774 ml). Or, using 60oz mark on RFID.



If the brew volume is 60 ounces (1,774 ml), skip the next step.

 **Hot Surfaces**
The water is hot.

8 Adjust brew volume.

If the brew volume is 60 ounces (1,774 ml), skip this step.



To increase the amount of water in the brew cycle, press and hold the brew switch until you hear the solenoid click on and off three times. (This will take about 10 seconds.) Release the brew switch. When water reaches 60oz, press the enable brew ON/OFF button. Allow the brew cycle to finish and measure the water volume.

To decrease the amount of water in the brew cycle, press and release the brew switch one time for each ounce of water to be taken away from the brew volume. Then press and hold the brew switch until you hear the solenoid click on and off three times. (This will take about 5 seconds.) Release the brew switch. Allow the brew cycle to finish and measure the water volume.

Calibrate brew temperatures, brew volume, and brew time (continued)

- 9 Confirm brew volume.**
Repeat steps 5 through 8 until the brew volume measures 60 ounces (1,774 ml).



- 10 Prepare brewer for brew time calibration.**
Place an empty decanter on the lower warmer. Insert a brew basket with coffee filter and ground coffee.



- 11 Time brew cycle.**
Press the brew button and start the stopwatch. Stop the stopwatch when the brew cycle is complete. Brew time should be between 3 minutes and 4 minutes, 45 seconds. If brew time is longer than 4 minutes, 45 seconds, contact a service technician.



- 12 Measure coffee temperature.**
Insert the needle probe of the pyrometer into the decanter of coffee just brewed. Read the temperature of the coffee. If the coffee temperature is less than 180°F (82°C), contact a service technician. Insure dispenser water is at brewing temperature. Is warmer ON ?



Hot Surfaces

The brewed coffee is hot.