Calibrate sprayhead flow rate

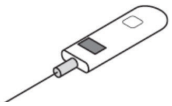
Weekly | **BE 95 W1**

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

Brew Basket, round, stainless

Coffee decanters


Pyrometer with needle probe

Stopwatch

Graduated Container

Procedure

1. **Prepare brewer for Brew Temperature Calibration.**

   Place an empty Carafe on the lower warmer.

   Remove the Brew Basket from the guide rails.

   Remove Sprayhead (turn counter-clockwise).

   Place Brew Basket on top of Carafe.

CAUTION: 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 Carafe.

CAUTION: 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 the water. Position the probe about 3/4 inch (19 mm) from the top of the stream (where the sprayhead attaches. Make sure the probe is pointed down.

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

CAUTION: Hot Surfaces. The water is hot.

5. Press the ENABLE BREW ON/OFF button to stop water flow. IMPORTANT.

continued >

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

Brew Temperature Calibration (continued)

NOTE: If the water temperature is between 195˚ and 205˚F (91˚ and 96˚C); skip this step.

6. Press and hold the Hidden Switch to the right of the display window until the display reads “BrewWIZARD”.

7. Next, the screen will change to “BREW LOCKOUT?”.

8. Repeatedly press and release the Hidden Switch until display reads “EXITING BrewWIZARD”.

9. Repeatedly press and release the Hidden Switch until display reads “SET TEMP”.

   Press (-) (left dot) to decrease or (+) (right dot) to increase temperature.

10. When finished, press DONE (center dot).

11. Press ENABLE BREW ON/OFF button to exit program mode.

12. After measuring water temperature, re-install the sprayhead (turn clockwise).

13. **Prepare brewer for Brew Volume Calibration.** Place an empty Carafe on the lower warmer, Insert an empty Brew Basket.

14. Press BREW button and allow the brewer to run for an entire cycle.

15. **Measure water volume.** Carefully pour the hot water from the Carafe 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).

CAUTION: Hot Surfaces. The water is hot.

continued >

Calibrate sprayhead and bypass flow rates

Brew Volume Calibration (continued)

16. **Adjust brew volume.**

    NOTE: 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 button until you hear the solenoid click on and off three times – This will take about 10 seconds.

17. Release the BREW button. When water reaches 60 oz, press the ENABLE BREW ON/OFF button. Allow the brew cycle to finish and measure the water volume.

18. To decrease the amount of water in the brew cycle, press and release the BREW button one time for each ounce of water to be taken away from the brew volume.

19. Then press and hold the BREW button until you hear the solenoid click on and off three times – This will take about 5 seconds. Allow the brew cycle to finish and measure the water volume.

20. **Confirm brew volume.**
    Repeat steps 15 through 19 until the brew volume measures 60 ounces (1,774 ml).

21. **Prepare brewer for Brew Time Calibration.**
    Place an empty Carafe on the lower warmer. Insert a Brew Basket with coffee filter and ground coffee.

22. **Time brew cycle.**
    Press the BREW button while starting a timing device. Stop the timing device 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.

23. **Measure coffee temperature.**
    Insert the needle probe of the Pyrometer into the Carafe of coffee just brewed. Read the temperature of the coffee. If the temperature is less than 180˚F (82˚C), contact a service technician.