




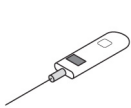


Why	To ensure temperature, dispense volume, and crew safety	
Time required	5 minutes to prepare	5 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Electricity  Hot Liquids/Steam  Hot Surfaces  Manual Handling	

Tools and supplies



Pyrometer with needle probe



Graduated Container

Procedure

- 1 Read water temperature.**
Place empty container under the dispense outlet.
- 2** For H5E PC, depress any portion control button to start dispense. For HW2, pull handle to dispense. Place pyrometer in the stream of water being dispensed.



Hot Surfaces
The dispenser is hot.

- 3 Record temperature reading.**
If the reading is at least 185°F (85°C) minimum, test is complete. If reading is too low, contact your local service representative.



HW2



4 Check volume calibration for Model H5E-DV (Portion Control) Only.

★ Tip

The dispenser should be at operating temperature before setting dispense volumes.

Volume for oatmeal should be 5+/-0.5 oz.

- Press and hold the hidden programming button located under the ® next to the BUNN logo on the front of the dispenser until the 3 LED's begin flashing from the left to the right. Release the button. Place an empty graduated container under the dispense nozzle.
- Press and release the batch size to be set. The LED's will stop flashing, and the LED over the button just pressed will come on steady. Water will begin to dispense into the container. When the desired amount of water is dispensed, press and release the same button. The water will stop dispensing and the batch size is now set. The LED's will begin flashing from left to right again.
- Repeat these steps to set up the other batch sizes.
- To exit the programming set up at any time, press and release the hidden button once.

Model H5E-DV PC (Portion Control) Only.

