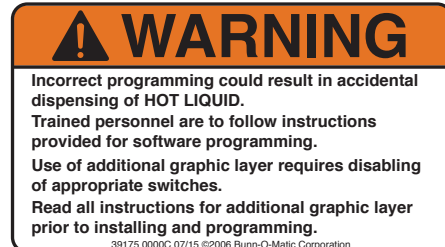


TO BE PERFORMED BY QUALIFIED PERSONNEL

Graphic overlays to be used:



NOTICE: Read all instructions prior to installing and programming. When servicing or programming, remove the additional graphic layer to access all switches.

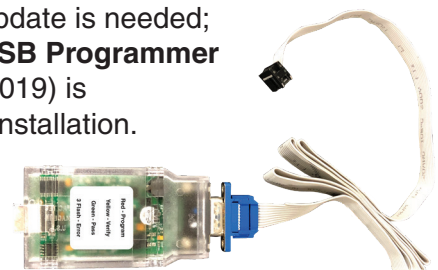


Verify Software:

1. Confirm software version is 10.79 or newer.
2. Turn power switch OFF and ON to view software version on LCD display.



3. If software update is needed; the **BUNN USB Programmer** (PN 40413.1019) is required for installation.



SOFTWARE UPGRADE & GRAPHIC OVERLAY SERVICE KIT INSTRUCTIONS

Bunn-O-Matic Corporation

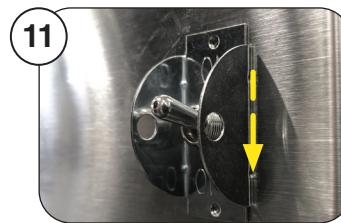
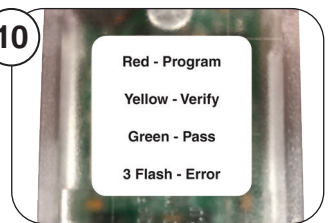
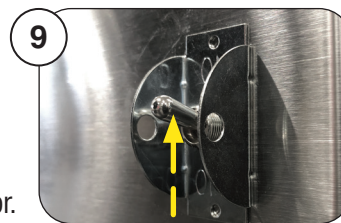
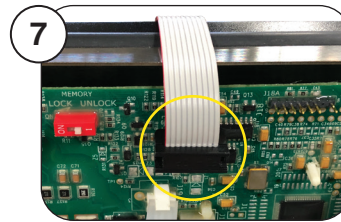
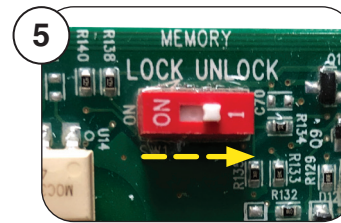
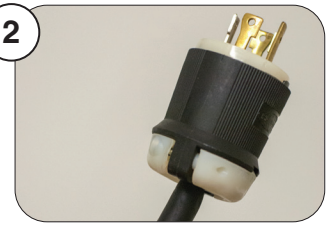
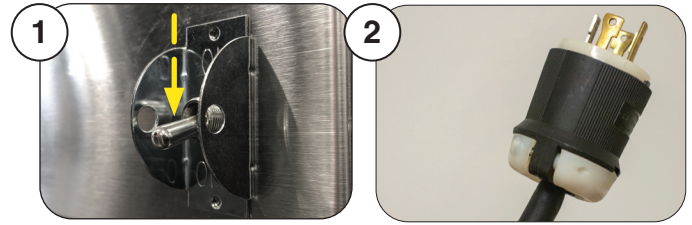
Post Office Box 3227, Springfield, Illinois 62708-3227

Phone (217) 529-6601 | Fax (217) 529-6644

INSTALLING UPDATED SOFTWARE

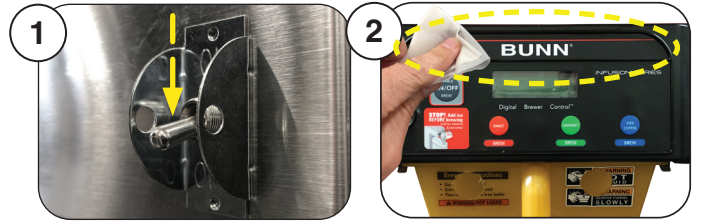
CAUTION! Read all instructions prior to installing and programming. Brewer must be turned off before updating software or applying the additional graphic overlays. Failure to turn off the brewer may result in unintentional activation of brewer, or unwanted changes to programming settings.

1. Using the ON/OFF switch, push down to OFF position.
2. Uplug brewer.
3. Remove screws from top cover.
4. Remove top cover.
5. Confirm Control Board is in the unlocked position/1.
6. Place USB Programmer ribbon over the front of brewer.
NOTE: Programmer and ribbon should face forward.
7. Attach connector to pins on the control board.
8. Plug in brewer.
9. Flip ON/OFF switch to ON.
10. USB Programmer will start downloading software automatically. Colored lights will communicate progress. The update will take about 2 minutes to complete.
Red = Program, Yellow = Verify, Green = Pass, All 3 Flashes = Error.
11. When USB Programmer shows Green flashing light for passing, flip ON/OFF switch to OFF.
12. Remove USB Programmer.
13. Turn ON and confirm SW 10.79 on LCD display.
NOTE: If the programmer fails and or correct software version doesn't display, repeat starting at step 5. If not successful after 2 attempts, call BUNN Technical Service - (800) 286-6070
14. Replace top cover and tighten with screws.



INSTALLING NEW TOP DECAL

1. Using the ON/OFF switch, push down to OFF position.
2. Clean the surface of the TOP decal with supplied alcohol wipe.
3. Remove protective backing exposing adhesive from the new TOP decal.
NOTE: Be careful not to peel clear, protective layer from front of decal.
4. Place new TOP decal over existing decal and press around edges to ensure the adhesive is properly engaged.

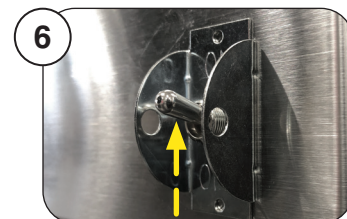


INSTALLING NEW BOTTOM OVERLAY

1. Clean bottom surface with supplied alcohol wipe.
2. Remove protective backing exposing adhesive from the new BOTTOM overlay.
NOTE: Be careful not to peel clear, protective layer from front of overlay.
3. Using the outside edge and LCD window, line up new BOTTOM overlay and place over existing membrane switch.
4. Firmly press around outer edges, corners and around the LCD window to ensure the adhesive is properly engaged.
5. Installation complete.



6. Using the ON/OFF switch, flip to ON position.



SPRAYHEAD REPLACEMENTS

NOTICE: Read all instructions prior to installing and programming.

Blue Sprayhead Replacement

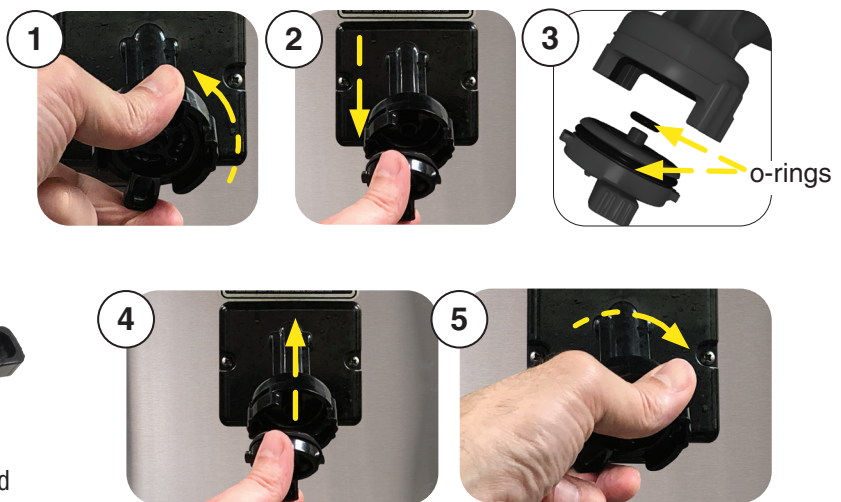
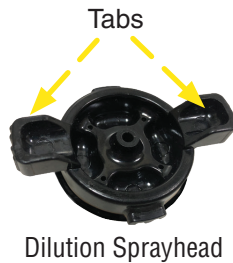
1. Remove Brew Basket.
2. Remove and discard existing Blue Sprayhead from brewer.
3. Use Delimiting Tool from kit to clean out sprayhead fitting in hood.
4. Install new Blue Sprayhead from kit.



Black Dilution Sprayhead Replacement

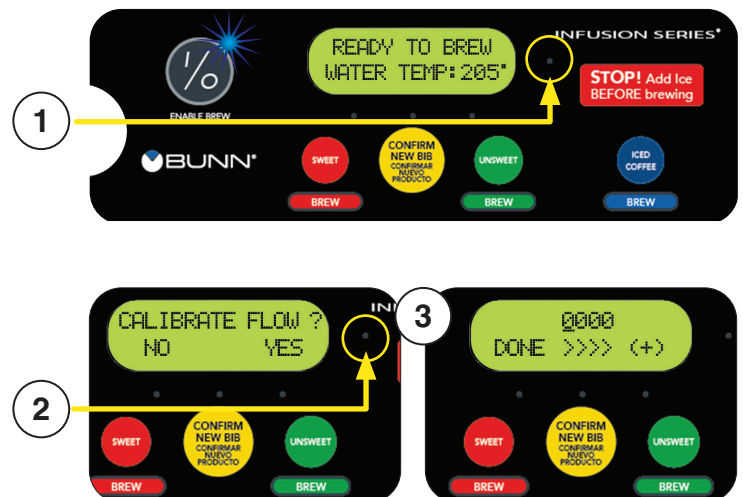
NOTE: First remove the tea urn if in place on brewer.

1. Twist Dilution Sprayhead a quarter turn to the left using tabs and pull down.
2. Discard existing Dilution Sprayhead from Brewer.
3. Confirm o-rings are on.
4. Install new Dilution Sprayhead replacement from kit.
5. Push in and twist a quarter turn to right to lock in place.



PROCESS TO ASSIGN SOUTHERN SWEET RECIPE TO RED SWEET BREW BUTTON

1. Press and hold right hidden button until the display reads CALIBRATE FLOW?.
2. Press the right hidden button again.
3. Continue till PASSWORD screen appears.



continued >

PROCESS TO ASSIGN SOUTHERN SWEET RECIPE TO RED SWEET BREW BUTTON (continued)

4. Password is **6601**. Use UNSWEET button (+) to choose number.

5. Use CONFIRM NEW BIB button to move to next number.

6. Screen should display **6601**. Press the SWEET button when DONE.

7. Press the right hidden button until the display reads ASSIGN RECIPE?.

8. Press the UNSWEET button to select YES.

9. The display should read SELECT RECIPE BREW SWITCH A, then display the recipe currently assigned to the A Brew button.

10. Select (+) until the screen displays appropriate recipe.

11. Select (+) to skip past "Sweet Tea (R1)".

12. "Southern Sweet" is the recipe that can be requested instead of standard "Sweet Tea".

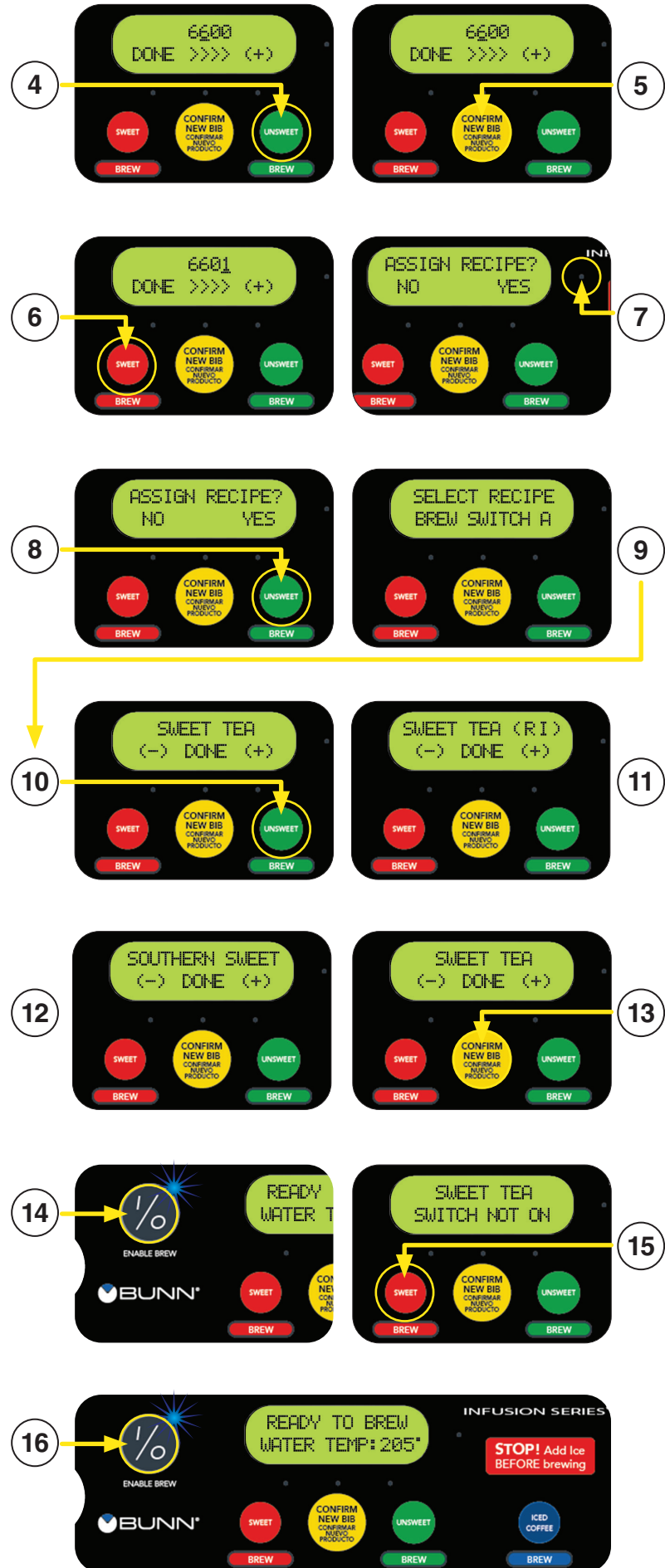
13. Press the CONFIRM NEW BIB button when DONE.

14. Press ENABLE BREW ON/OFF to exit programming.

15. While ENABLE BREW is OFF, press the Brew Button (SWEET) to confirm that the display reads the desired recipe (should not brew since ENABLE BREW is OFF).

16. Press ENABLE BREW to switch back ON. New recipe is now assigned to red sweet button.

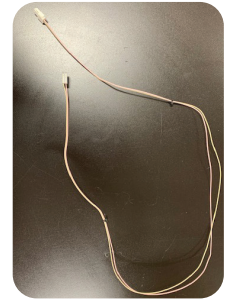
17. Apply appropriate color decal to the back-right lower side of the brewer.



READY TO BREW SCREEN

If dots appear on the LCD screen, this is an indication of an open Thermistor Circuit, identical to information on page 6 of 42461.0003

1



THERMISTOR HARNESS

2. Check that the **Thermistor Wire Harness** is attached properly at the bulkhead and control board fitting area.
3. If wiring connection is good, the **Thermistor** may need replaced.

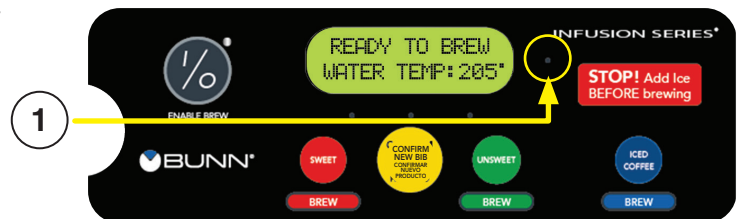
NOTE: Do not confuse with dots that indicate BIB pressure that are seen at the upper left and upper right

SWEETENER CALIBRATION

NOTE: Must have a 40 ounce or 1000 milliliter container available with 1 ounce or 1 milliliter increments.

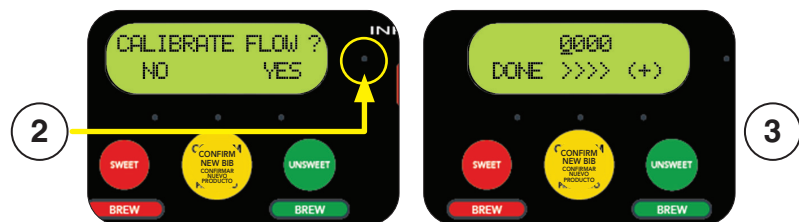
NOTE: Conversion for ml to oz: multiply by .033814.
Conversion for oz to ml: multiply by 29.5735.

1. Press and hold right hidden button until the display reads CALIBRATE FLOW?.

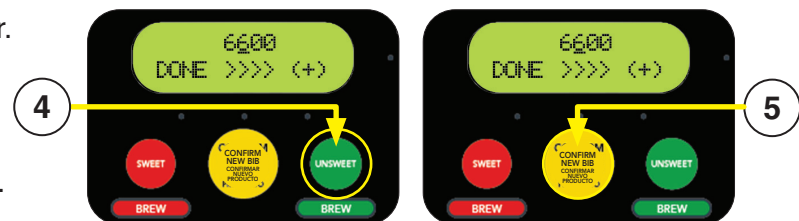


2. Press the right hidden button again.
3. Continue until PASSWORD screen appears.

NOTE: Password is 6601.



4. Press the + button (UNSWEET) to choose number.
5. Press the >>>> button (CONFIRM NEW BIB) to move to next number.
Repeat steps 4 and 5 until all four digits are added.



6. Press **Done** (SWEET).
The SET LANGUAGE screen will appear.
7. Press the right hidden button to advance to the CALIBRATE SWEET screen.



NOTE: This takes approximately 16 steps.

SWEETENER CALIBRATION (continued)

8. Select **Yes**.



9. Place an empty measuring container under dilution nozzle. Use the Coca-Cola Universal Measuring Cup (CCP#12754) - This measurement is in milliliters (ml).

10. Display will say CONTAINER READY?.

Press **Yes** (UNSWEET) button.



11. Display will show CAL FLOW SWEET 1.

Press **Yes** (UNSWEET) button.

12. Display shows measure #1. Discard Sweetener

NOTE: Repeat Steps 8 thru 11 two more times. Record after third time is completed.



13. Display shows measure #2. Discard Sweetener.

14. Display shows measure #3.

NOTE: You CANNOT record until a minimum of three readings is completed and the syrup temperature has stabilized. If the temperature has not stabilized the machine will not allow you to input a value and you will have to repeat additional syrup draws. (To minimize fluctuation of temperature during calibration, be sure to press start again on calibration with empty container immediately after previous reading).



15. Record the final reading on the sweetener value screen.



16. Reading should be between 11.8oz/350ml to 35oz/1035ml during the 60 second catch test, anything outside this range review the following:

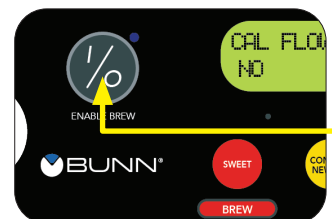
- a. BIB may not be within target temperature or pressure may not be set correctly.
- b. Evaluate flow of sweetener components.
- c. Insure proper air pressure and air supply.

SWEETENER CALIBRATION FLOW 2

17. REPEAT steps starting at #11 to #16 to calibrate the second sweetener by advancing until you see CAL FLOW SWEET 2.

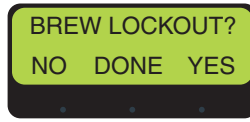


18. Press "ENABLE ON/OFF BREW" switch to exit programming.

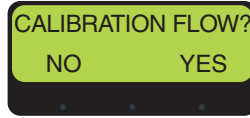


PROGRAMMING SCREENS FOR SWEETENER CALIBRATION

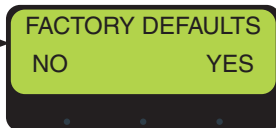
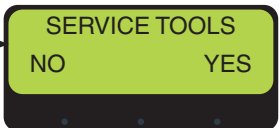
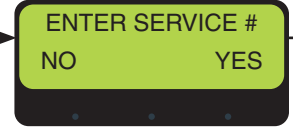
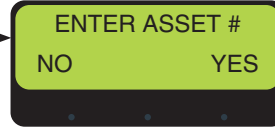
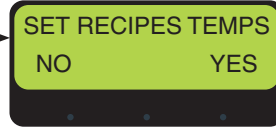
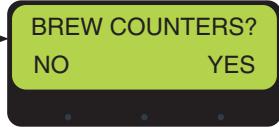
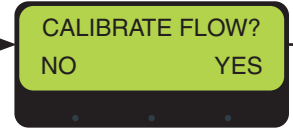
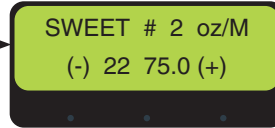
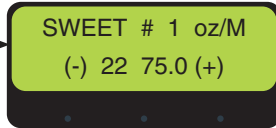
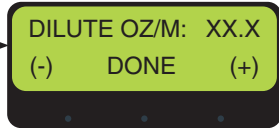
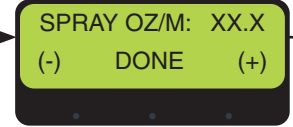
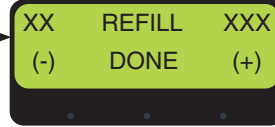
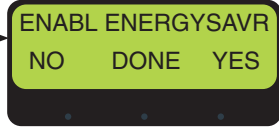
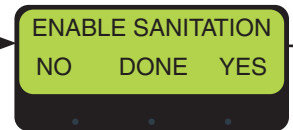
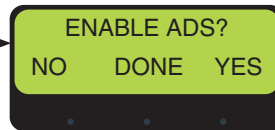
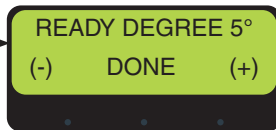
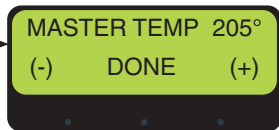
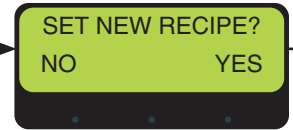
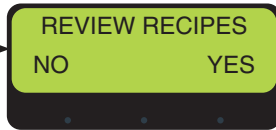
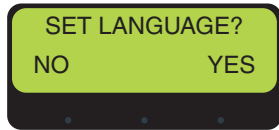
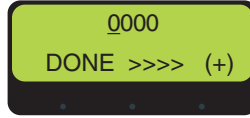
PROGRAMMING FUNCTIONS - LEVEL 1



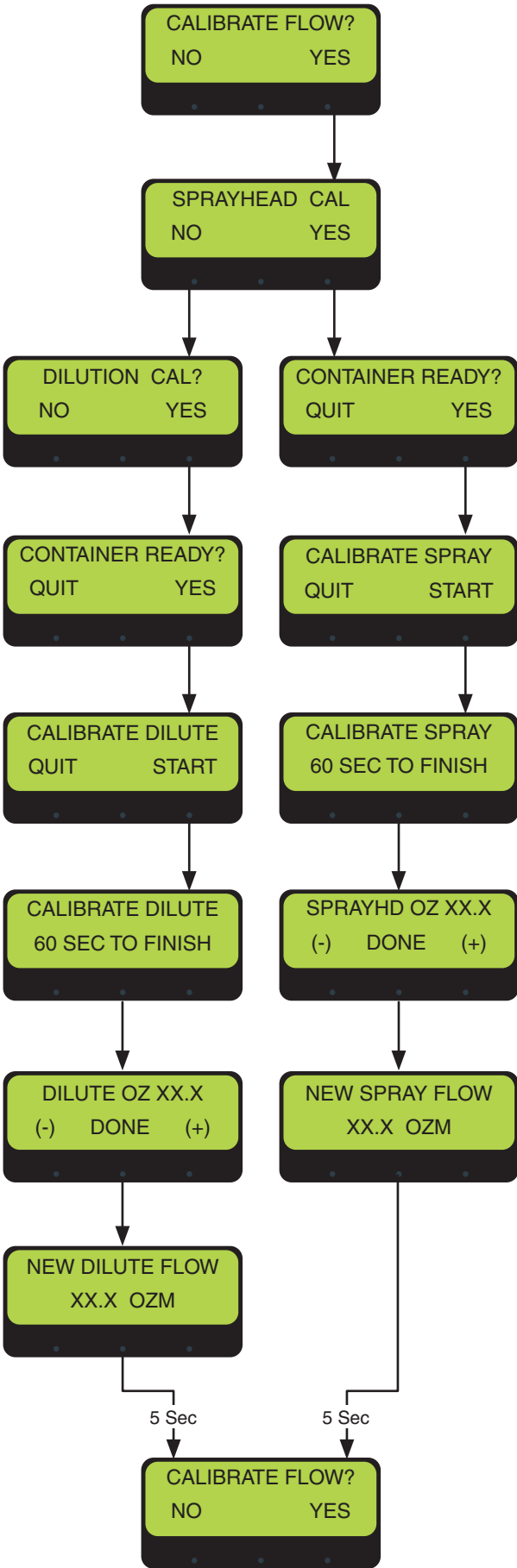
PROGRAMMING FUNCTIONS - LEVEL 2



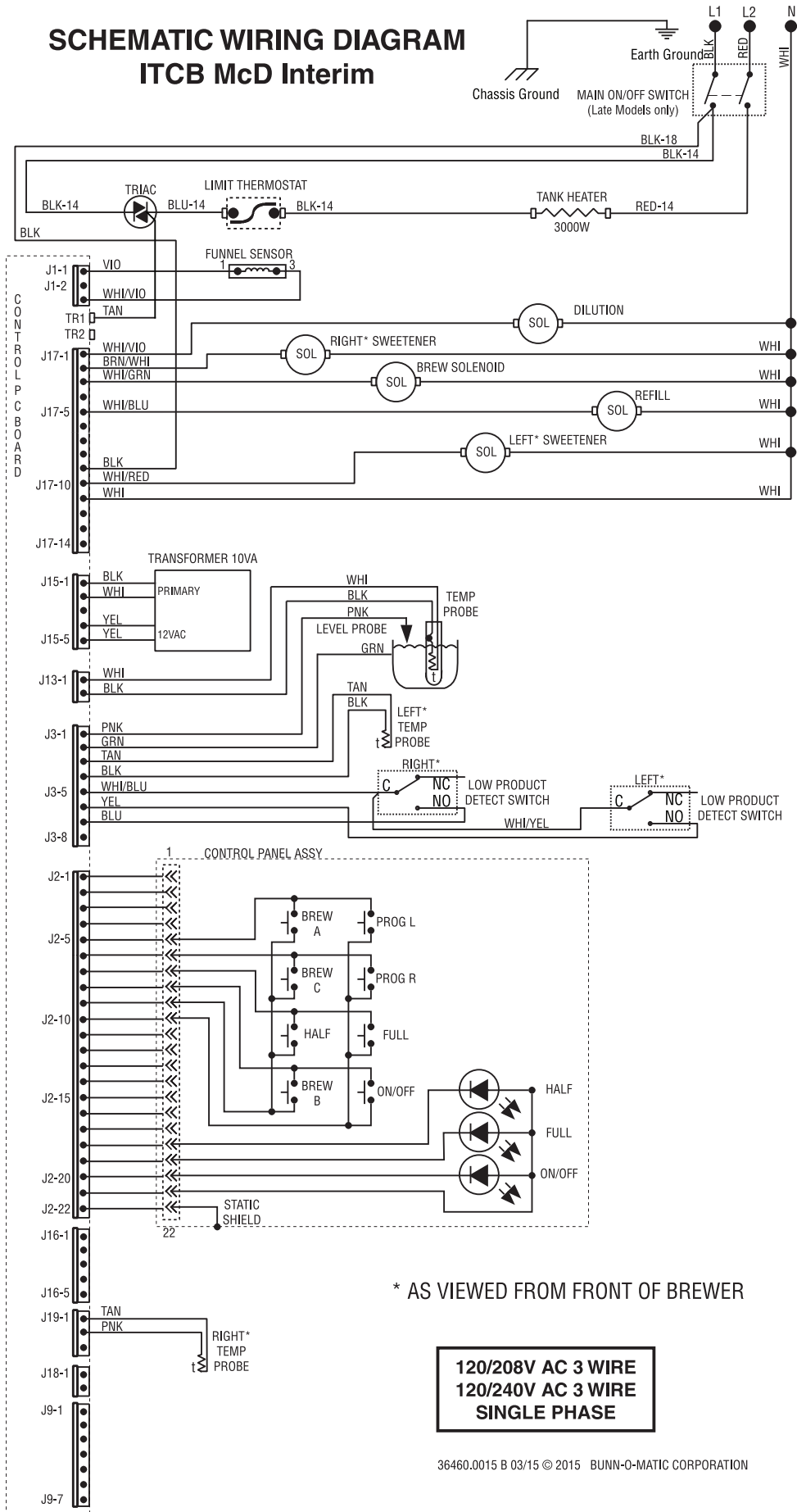
PROGRAMMING FUNCTIONS - LEVEL 3



PROGRAMMING SCREENS FOR BREW & DILUTION VOLUMES



SCHEMATIC WIRING DIAGRAM ITCB McD Interim



* AS VIEWED FROM FRONT OF BREWER

**120/208V AC 3 WIRE
120/240V AC 3 WIRE
SINGLE PHASE**

36460.0015 B 03/15 © 2015 BUNN-O-MATIC CORPORATION

IMPLEMENTATION CHECKLIST

Update software
○ Refer to page 2 of McDonalds ITCB instructions

Remove overlay and apply new overlay
○ Refer to page 3 of McDonalds ITCB instructions

Remove existing dispense sprayhead and delime port with key
○ Refer to page 4 of McDonalds ITCB instructions

Install new sprayhead
○ Refer to page 4 of McDonalds ITCB instructions

Remove existing dilution nozzle sprayhead
○ Refer to page 4 of McDonalds ITBC instructions

Install new dilution nozzle sprayhead
○ Refer to page 4 of McDonalds ITBC instructions

Assign & verify new recipes are installed correctly
○ Refer to page 4/5 of McDonalds ITBC instructions

Verify recipe/button assignments:
○ Brew A _____
○ Brew B No Recipe Assigned
○ Brew C _____

Calibrate sweetener, enter sweet oz/m: _____oz/m
○ Refer to pages 6 thru 8 of McDonalds ITCB Instructions

Calibrate brew, enter spray oz/m: _____oz/m
○ Refer to page 9/10 of McDonalds ITCB instructions

Calibrate dilute, enter dilution oz/m: _____oz/m
○ Refer to page 9/10 of McDonalds ITCB instructions

Brew test batch of sweet tea "A"

Verify brew temperature, enter temp: _____ f

Adjusted ABS in drive-thru ice levels: _____

National Store # _____
Work Order # _____
Date _____

Customer Signature: _____

Date _____