
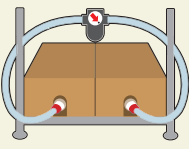
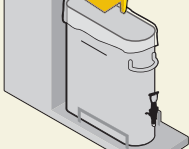







Operations Procedures – Brewing Using the Bunn ITCB Brewer

Procedures for brewing Iced Tea and Sweet Tea are the same with the exception of selecting the SWEETENED or UNSWEETENED brew button in the “Press” step.

NOTE: **One batch yields 3 gallons of fresh-brewed tea.**

Action	Station Guide
<ol style="list-style-type: none"> 1. Check BIB / Product <ul style="list-style-type: none"> Check 3-ounce tea pouches. Check BIB of MIS. 2. Check Liner <ul style="list-style-type: none"> Make sure tea dispenser is completely empty before brewing another batch of tea. Inspect the disposable liner. Discard and replace it if it is damaged or has exceeded the 24-hour holding time. 3. Place Dispenser <ul style="list-style-type: none"> If using a tall dispenser, place it directly on the brewer in between the rails. If using a short dispenser, place it on the booster stand. Make sure the dispenser is pushed all the way to the back of the brewer and centered under the brew basket and the dilution/mixing nozzle to avoid tea splattering. 4. Slide Basket <ul style="list-style-type: none"> Place a 3 oz. tea pouch in an empty yellow brew basket. Inspect the pouch for tears and discard if any tears are present. Make sure the tea pouch is placed flat and in the middle of the brew basket. Slide the yellow brew basket completely into the guide rails. 5. Check Brewer <ul style="list-style-type: none"> Ensure the Enabled light is ON and the display reads “READY TO BREW.” 6. Press <ul style="list-style-type: none"> Sweet Tea: Push the Brew button labeled “SWEET.” Unsweetened Tea: Push the Brew button labeled “UNSWEET.” 7. Remove & Label <ul style="list-style-type: none"> After the tea has stopped flowing, remove the yellow brew basket and discard the used tea pouch. Remove dispenser from brewer. Mark the tea with an 8-hour holding time using your restaurant’s labeling system. 8. Secure Lid <ul style="list-style-type: none"> Place the lid on the dispenser. Secure it with an approved device such as clips, cable ties or luggage locks if it is being placed on a self-service beverage bar. 	<div data-bbox="915 485 1468 1646"> <h3 style="background-color: #4CAF50; color: white; padding: 5px;">Brewing Sweet Tea or Iced Tea</h3> <ol style="list-style-type: none"> 1 Check BIBs* Revisar los BIBs*  2 Check Liner Revisar el forro 24-hour holding time tiempo de espera de 24 horas  3 Place Dispenser Colocar el dispensador  4 Slide Basket Poner la cesta en su lugar lay bag flat in basket pon la bolsa plana en la cesta  5 Check Brewer Revisar la máquina READY TO BREW LISTO PARA FUNCIONAR light on luz encendida  6 Press Oprimir SWEETENED for sweet tea para té dulce  UNSWEETENED for iced tea para té helado  7 Remove, Label & Cover Sacar, poner etiqueta y tapar 8-hour holding time tiempo de espera de 8 horas  <p style="text-align: right; font-size: small;">SAP Page 14 10/22/15</p> </div>