



Why	To maintain food quality standards for iced tea	
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	 Hot Liquids/Steam	 Hot Surfaces

Tools and supplies



Brew Basket



Iced tea Dispenser, Empty




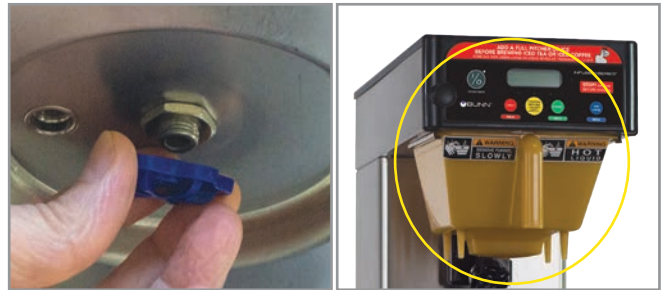
Graduated Container

Procedure

1. Ensure **Sprayhead** is clean and free from debris as indicated in the **Daily** cleaning procedures.
2. Insert an empty **Brew Basket** into the brewer rails.
3. Insert a new disposable **Tea Liner** in **Dispenser**.
4. Place the dispenser on the brewer.
5. Confirm the **Enabled** light is **ON** and the display on the brewer reads **Ready To Brew**.
6. Press the **UNSWEET** brew button to start a brew cycle.
Allow the brewer to run it's entire cycle.
7. Pour the water from the **Dispenser** into a graduated container.

NOTE: Depending on the size of your container, you may need to empty and refill the container multiple times. If so, add these volumes together.

 Hot Liquids/Steam
The water is hot



continued >

Check Brew Volume (continued)

NOTE: Ensure you have captured all of the water from inside the tea dispenser. You may have to adjust the bag liner to complete this task.

- The total water volume should be 259 oz (7.7 L).
Range: 246 – 272 oz (7.3 – 8.0 L).





If volume is out of range, refer to **Instructions for Calibrating Sprayhead and Dilution Flow Rate.**



NOTE: At any given moment if you feel you need to stop the brew cycle you may do so by:

- Pushing the **Enable Brew** button
OR
- Push down master ON/OFF switch located on bottom right side of brewer trunk - to the **Off** position.

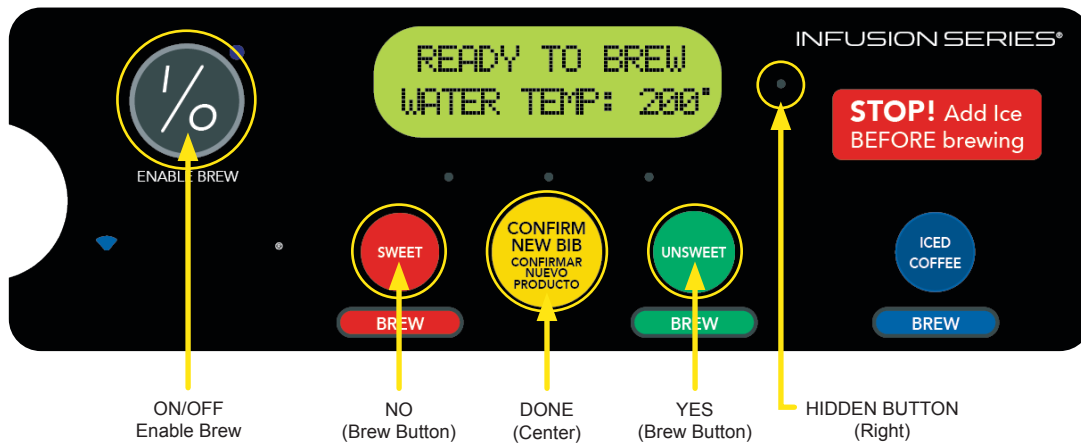


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PROGRAMMING CONTROLS




Procedure

1. Press and hold the right hidden button until the display reads **Calibrate Flow?**.
2. Place empty dispenser beneath brew basket.
3. Press **Yes** to advance to **Spray Head Cal?** screen.



continued >

4. Press **Yes** once again to see **Container Ready?** screen.
5. Press **Yes** if container is placed under brew basket.
6. Display will read **Calibrate Spray**.
7. Press a **Brew Button** to begin calibration.
Display will start a countdown of 60 seconds.
8. When finished, pour contents from dispenser into measuring container.
 Hot Liquids/Steam
The water is hot
9. Display will show previous amount measured.
10. Measure and enter the amount of water collected using the (-) or (+) to adjust the number.
11. Press **Done** to accept new value.
12. The display will read **New Spray Flow:** along with the correct flow.
Then, display will return to **Calibrate Flow?**
13. Press **Yes**.
14. Display will read **Spray Head Cal?**.
15. Press **No** to advance to **Dilution Calibrate?**.
16. Press **Yes**.



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17. Place empty dispenser under the **Dilution Nozzle**.



18. The display will read **Container Ready?**.



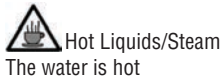
19. Press **Yes** if empty container is in place.

20. The display will read **Calibrate Dilute**.
Press a **Brew Button** to begin calibration.



21. The display will show a countdown of 60 seconds.

22. When finished, pour contents from dispenser into measuring container.



NOTE: Depending on the size of your container, you may need to empty and refill the container multiple times.

23. Ensure you have captured all of the water from inside the dispenser.

NOTE: You may have to adjust the bag liner to complete this task.

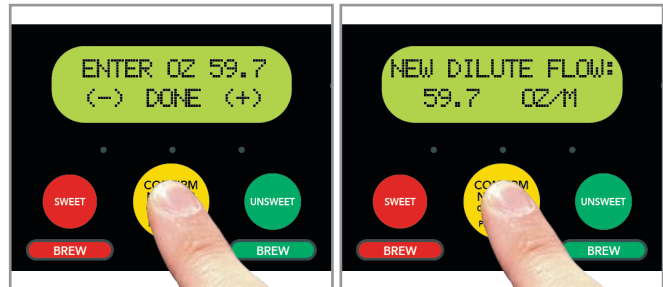
24. Display will show previous amount measured.
Measure and enter the amount of water collected using the (-) or (+) to adjust the number.



25. Press **Done** to accept new value.

26. The display will read **New Dilute Flow:** along with the correct flow.

Press **Done**.



27. Display will return to **Calibrate Flow?**.

28. Press the **Enable Brew** button to exit programming.

