

# At-A-Glance for Managers

## Cold Brew Test



## BUNN - Programming Instructions

### Programming Cold Brew in BUNN juice machine

Programming and Setting Portion Controls will take approximately 30 minutes to complete. All steps **must** be followed to ensure machine is ready to serve Gold Standard Cold Brew.

We recommend that you **read through all instructions** prior to entering the program mode (the juice machine programming mode very quickly if there is no activity). We also recommend having **two people** conduct programming: one person reads instructions while the second person performs the tasks.



### Getting Started

The following **Getting Started** steps should be completed immediately to allow sufficient time for the juice machine to be repaired and/or any parts to be replaced if necessary before the All Stores Selling Date.

- Verify restaurant has the minimum required parts for each BUNN juice machine (illustration 1) and that all parts are clean and in good working condition.
- Restaurant may want to consider having a total of 4 drawers (2 for each product) so that service times are not impacted when having to refill product.
- Verify both sides of the juice machine are working. If you are not using both sides for OJ, the easiest way to do this is to move the drawer holding OJ concentrate to the opposite side (e.g. top to bottom).
- If OJ dispenses from the opposite side, move the cassette holding OJ back to the original side. Please note: For optimal performance, Cold Brew must be placed in the bottom tray position, therefore OJ must be in the top tray.
- Call Coke immediately if:
  - OJ does not dispense from both sides
  - Replacement parts are needed



### Step 1: Ensure All Daily and Weekly Cleaning Tasks Are Complete

- To prevent any flavor cross-over, all daily and weekly procedures should be complete (procedures can be found on **page XX** of this Resource Guide).

### Step 2: Apply Magnet, Labels and Station Guide

- Clean areas with a sanitized towel and allow to dry.
- Wipe with an alcohol pad (provided in training materials) and allow to dry.
- Attach Cold Brew station guide on or near the juice machine (1).
- Attach portion size labels (2).
- Attach Cold Brew magnet (3).



### Step 3: Load Cold Brew

- Remove Cold Brew concentrate and sealed fitment from walk-in refrigerator and place on a clean, sanitized surface.
- Label product with 90-day secondary shelf life.
- Wash hands and put on clear disposable gloves.
- Open the blue cap on the Cold Brew, leaving the cap attached to product.
- Remove fitment from sealed package (to prevent cross contamination, do not remove the yellow cap).
- Insert fitment with red handle pointed downward at the indented groove of the blue cap. Gently push it down until you hear a "snap".
- Turn fitment slightly so that the red handle is away from the groove.
- Place bag of product in the holding tray with the connection tube going through the large hole in the bottom of the tray.
- There are 4 corner magnets on the tray. Use these magnets to hold the corners of the bag of product. This will hold the concentrate in place and allow for better evacuation of product.
- Slide tray into dispenser. For optimal performance, Cold Brew **must be placed in the bottom tray position**.
- Place a cup under dispenser and press any portion size button to confirm the product is dispensing.

**SEE IMAGES ON THE FOLLOWING PAGE**

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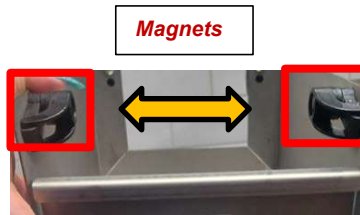


### BUNN - Programming Instructions continued . . .

#### Step 3: Load Cold Brew in BUNN juice machine



To prevent contamination, do **not** remove the yellow cap on fitment until ready to attach it in the machine.

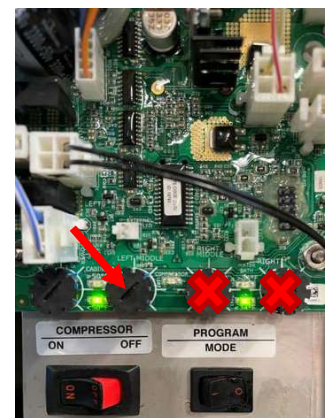


#### Step 3: Check Cold Brew Ratio

- Remove the drip tray (1) and splash pane l(2). The splash panel is held in place with 2 screws at the bottom (3). Remove the screws and place them in the cup. They will not be needed until all programming steps are complete.
- Locate the button under Program (4). Push it to the left to enter the programming mode. Display on door will read PRO (5).
- Put the splash panel in place (without replacing the screws). Replace the drip tray (the drip tray will keep the splash panel in place).
- NOTE: This step is required to prevent product splashing onto the control panel and damaging the machine.**
- Place the calibration cup under the right-hand nozzle Press and quickly release the **first** portion size button **3 times**. Record the amount of water that dispenses here  oz Discard water.
- Press and quickly release the **first portion size** button **6 times**. After a few seconds, Cold Brew will dispense. Record the amount of Cold Brew that dispenses here  oz Discard product.
- Refer to the **Cold Brew Ratio Target Chart** below. If the **Water Only Volume** column matches the corresponding **Total Product Collected** column, proceed to **Step 5 Setting Portion Controls**.  
For example, if water collected is 10oz. then total product collected should be 11oz (but less than 11.50oz.)



Cold Brew Ratio Target Chart	
IF Water Only Volume Collected Is	Total Product Collected Should Be
8.00 oz.	9oz but less than 9.50oz.
8.50 oz.	9.50oz but less than 10oz.
9.00 oz.	10oz but less than 10.50oz.
9.50 oz.	10.50 but less than 11oz.
10.00 oz.	11 but less than 11.50oz.
10.50 oz.	11.50 but less than 12oz.
11.00 oz.	12 but less than 12.50oz.
11.50 oz.	12.50 but less than 13oz.



#### Step 4: Adjust Cold Brew Ratio

- If the **Total Product** is higher or lower than the **Water Only Volume**, the ratio needs to be adjusted in order to sell **Gold Standard Cold Brew**.
- Remove the drip tray and the splash panel.
- There are two adjustment knobs located above Compressor; use the knob on the right See
- NOTE: Do not** use the knobs located above Program **X**
- Using the white lines behind the adjustment knob as a guide, turn the knob approximately one line for every half ounce adjustment needed. Turn it clockwise to increase the amount of Cold Brew, or counterclockwise to decrease.
- Verify that Cold Brew has been calibrated properly by repeating the above step (press and quickly release the **small** button **6 times**. After a few seconds, Cold Brew will dispense....) **NOTE: Water level does not change, so you'll only need to check Cold Brew (total product).**
- Repeat until **Total Product** matches the **Water Only Volume** column

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### BUNN - Programming Instructions continued . . .

#### Step 6: Setting Portion Controls for Cold Brew

Please be sure to read through instructions prior to entering the program mode. We also recommend having two people conduct programming: one person reads instructions while the second person performs the tasks.

#### Tools Needed

- Calibration cup (included in training materials)
- Flat blade screwdriver
- Lots of Patience 😊



#### Notes

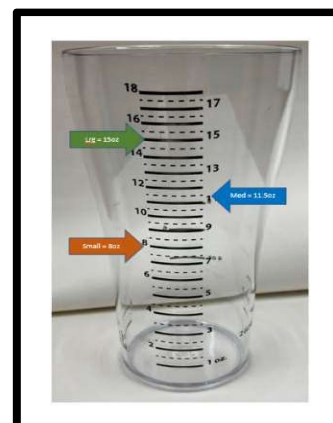
- **All sizes must be calibrated to +/- .50 ounce.**
- Measure volume at eye level for the most accurate readings.
- It may take several attempts to set volumes accurately. Recommend having your managers, crew and customers sample the product versus wasting it.

#### Best Bet:

- Product continues to dispense about .50 once the button is released Try placing your thumb on the line about half ounce below the desired volume. Release the button when product reaches your thumb.

#### While still in the Program Mode:

- Press and hold the first portion size button (on the right side of the machine) until you hear **3 beeps**, then release. Display on door will read "POR."
- Place the empty calibration cup under the **right** dispensing head.
- Press and hold the **SECOND** button until the cup is filled to **8 ounces**. This portion size button will be set up for **SMALL Cold Brew**. If the button is released and the level is not set to 8 ounces, discard product and repeat until the button is set to 8oz.
- Repeat these steps for the **third** and **fourth** buttons.
  - Set **third** button (**medium**) portion size to **11.5** ounces
  - Set **fourth** button (**large**) portion size to **15** ounces



#### Best Bet:

- Check portion controls for **Orange Juice** while you're in the program mode:
  - Small: 11 ounces
  - Medium: 15 ounces
  - Large: Fill to right under the rim of the calibration cup

#### Step 7: Exit the Program Mode:

- Exit the programming mode by pushing the **Program** button to the **right**. The display on door should show the cabinet **temperature**.
- Remove the drip tray.
- Replace the 2 screws on the splash panel.
- Replace the drip tray.
- Verify programming by dispensing one of each size Cold Brew beverages using the correct amount of ice.



#### NOTE:

- If an **error message** displays after exiting the Program mode, locate the switches on the inside of the door. Set the switch to "**Sanitize**" then back to "**Dispense**." The temperature should now display.