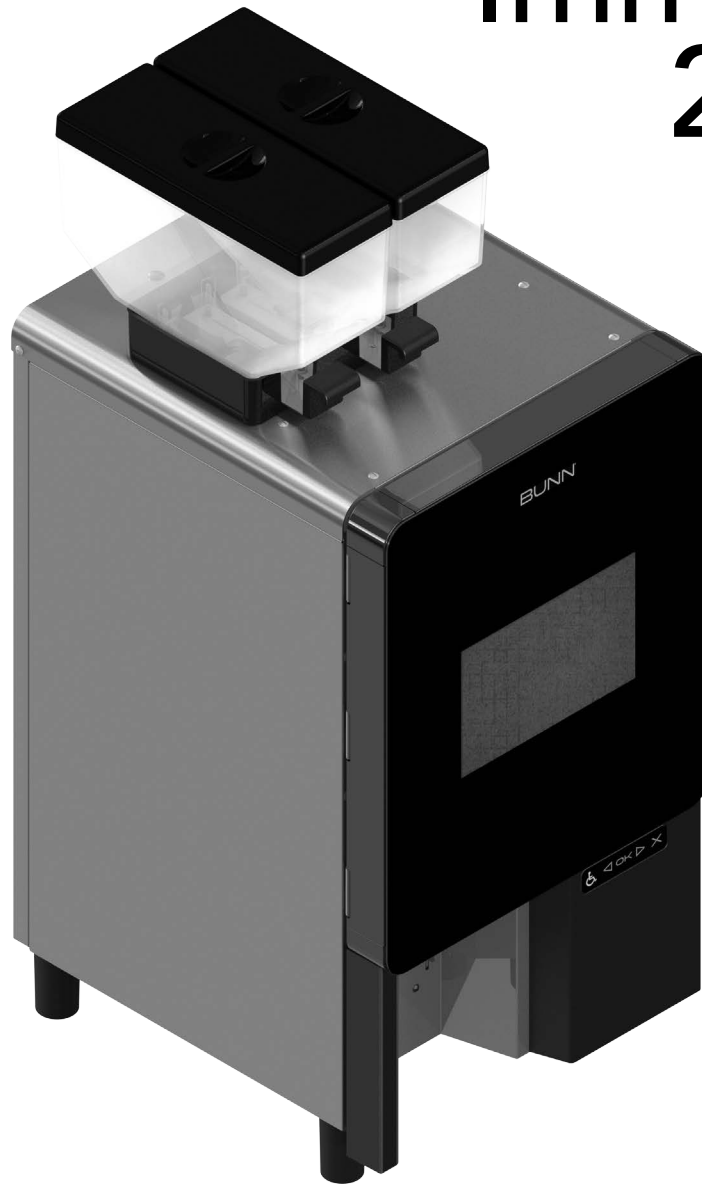




Sure Immersion 220



INSTALLATION & OPERATING GUIDE

BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227

SPRINGFIELD, ILLINOIS 62708-3227

PHONE: (217) 529-6601 FAX: (217) 529-6644

To ensure you have the latest revision of the Operating Manual, Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at www.bunn.com. This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.



BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corporation ("BUNN") warrants the Bunn Sure Immersion system, further described below for a warranty period of 1 year parts and labor.

These warranty periods run from the date of installation. BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty. Additionally the following is excluded from the warranty period

Warranty Exclusions:

- Parts such as, but not limited to, hoppers and lids, drip trays, and plastic parts damaged due to improper handling or cleaning agents.
- Replacement of wear items such as, but not limited to, O-rings, gaskets, tubes, brew box seal, hoses, and valve seats.
- Repairs made necessary due to poor water quality, such as dispense valves, coils, water inlet valves, scaling in hot water boilers.
- Improper voltage, (See equipment operations manual for voltage specifications)
- Touch screen due to improper use or damage
- Failure to perform cleaning procedures constitutes improper maintenance.
- Failure to have required preventive maintenance performed by a BUNN technician or an authorized BUNN service agent

Parts replaced under the terms of this warranty carry the remainder of the machine's parts warranty term, or 60 days, whichever is greater.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

392, A Partner You Can Count On, Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espresso, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, Phase Brew, PowerLogic, Quality Beverage Equipment Worldwide, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, Smart-WAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifecta, TRIFECTA (stylized logo), Velocity Brew, Air Brew, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., Build-A-Drink, BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Element, Milk Texturing Fusion, Nothing Brews Like a BUNN, Picture Prompted Cleaning, Pouring Profits, Signature Series, Sure Tamp, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation. The commercial trifecta® brewer housing configuration is a trademark of Bunn-O-Matic Corporation.

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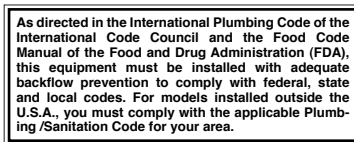
Location of the Serial Number

The serial number is located on the data plate at the rear of the machine and inside front door on left side. The complete serial number will need to be documented on all work orders and warranty tags.



USER NOTICES

Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices are to be kept in good condition. Replace any unreadable or damaged labels.



00656.0001



00824.0002



35710.0000



00986.0000



37881.0000

Warnings

- Unplug the machine or turn off the main switch before servicing the interior components of the machine.
- Never operate the machine without water.
- Never touch brew module, spouts, and hot water dispense pipes. They are HOT and could cause burns.
- The machine must be operated with clean water. Make sure to use water filters and/or softeners as needed.

NORTH AMERICAN REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons aged from 18 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 18 years.
- Appliances can be used by persons 18 years and above with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children under the age of 18 years should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Cleaning and user maintenance shall not be made by children unless they are older than 18 years and supervised.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - by clients in hotel and motel lobbies and other similar types of environments;
- Access to the service areas permitted by Authorized Service personnel only.

SITE REQUIREMENTS

Plumbing

1. These brewers must be connected to a cold water system with operating pressure between 20 and 90 psi (0.138 and 0.620 MPa) from a 1/4" or larger supply line. Install a regulator in the line when pressure is greater than 90 psi (0.620 MPa) to reduce it to 50 psi (0.345 MPa).
2. Shut off valve should be present between water supply and machine.
3. Flush the water line and securely attach it to the inlet fitting at the rear of the brewer.
4. Turn on the water supply.

NOTE - Bunn-O-Matic recommends 1/4" copper tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A tight coil of copper tubing in the water line will facilitate moving the brewer to clean the counter top. Bunn-O-Matic does not recommend the use of a saddle valve to install the brewer. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

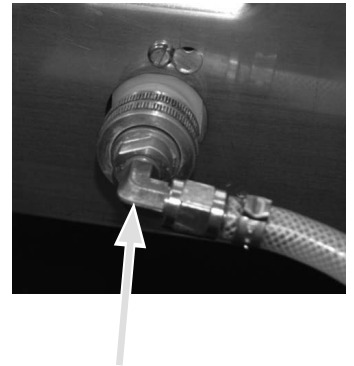
Water Treatment

1. No Chlorine.
2. Water Hardness 6 to 10 grains or less total hardness
3. Water Filtration System

PLUMBING HOOK-UP

The plumbing connection is a 1/4" male flare adapter located on the lower rear of the machine as shown.

NOTE – Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained in accordance with federal, state, and local codes.



As directed in the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA), this equipment must be installed with adequate backflow prevention to comply with federal, state and local codes. For models installed outside the U.S.A., you must comply with the applicable Plumbing /Sanitation Code for your area.

ELECTRICAL HOOKUP

FOR INDOOR USE ONLY

Site Requirements

1. Counter able to support at least 200 pounds (90kg).
2. Counter area large enough for machine.
3. Minimum clearance of 2" around machine.
4. Machine must be level within 2° for proper operation

WARNING -

The brewer must be disconnected from the power source until specified in Initial Set-Up. Refer to Data Plate on the Brewer, and local/national electrical codes to determine circuit requirements.

Electrical Hook-Up

CAUTION - Improper electrical installation will damage electronic components.

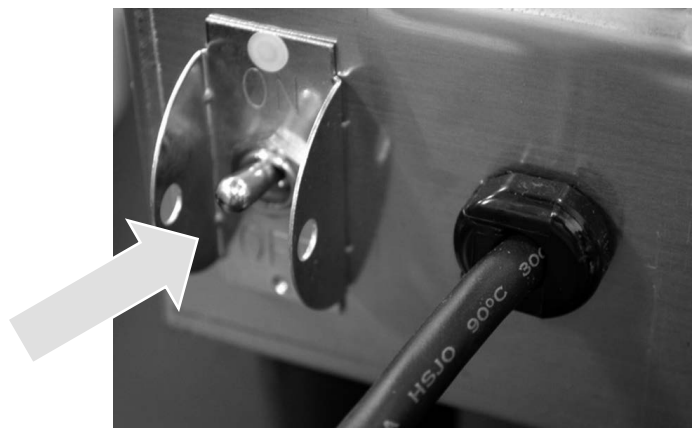
1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Connect the dispenser to the power source.
4. If plumbing is to be hooked up later be sure the dispenser is disconnected from the power source. If plumbing has been hooked up, the dispenser is ready for Initial Fill & Heat.



**120V
Models**

120 volt ac models

Note: This electrical service consists of 2 current carrying conductors (L1 and Neutral) and a separate conductor for chassis ground.



POWER SWITCH LOCATION

INITIAL SET-UP

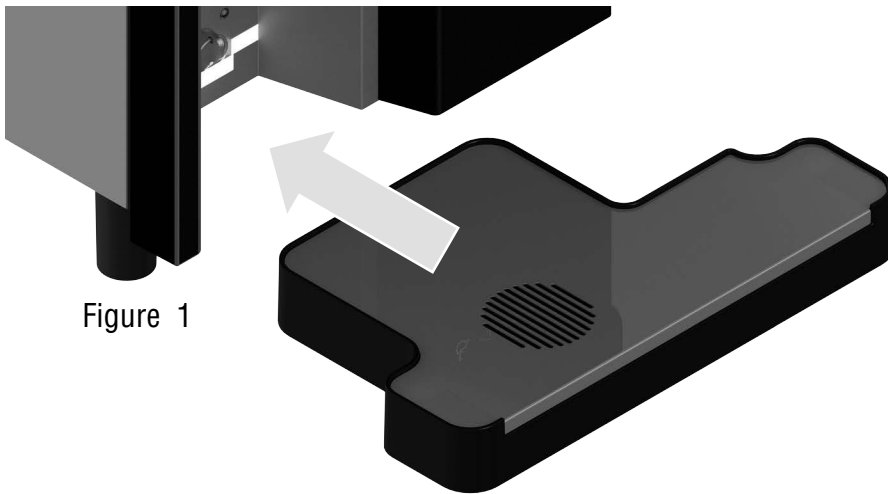


Figure 1

1. Unpack the drip tray assembly and slide it in between the front legs. Remove taped keys from above drip tray and use them to unlock the front door. (Figure 1).

2. Remove the bean hoppers from the packaging, and note the differences; shown in the image to the right; is the Left hopper and the Right hopper (Figure 2). They cannot be installed opposite to this configuration.



Figure 2

Left

Right

3. Prior to installing the bean hoppers, visually verify that there are no obstructions or debris blocking the bean chutes (Figure 3) or bean detection sensors (not shown).

Chutes

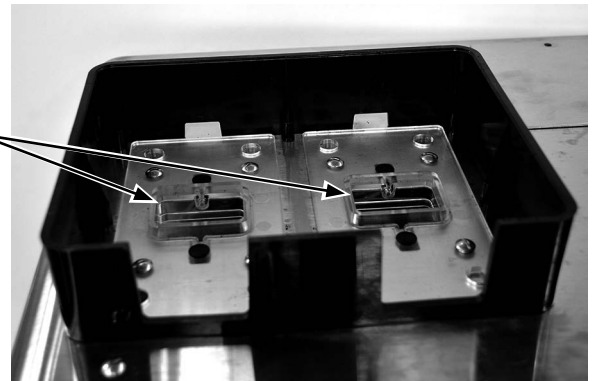


Figure 3

4. Shown is the left hopper set in place (Figure 4). The hopper should sit flat.

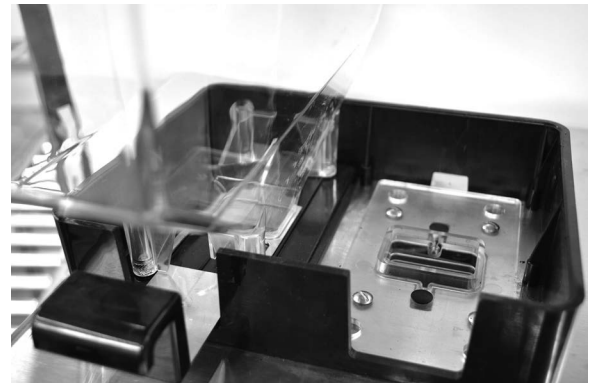


Figure 4

INITIAL SET-UP - continued

5. Push the hopper locking lever towards the back (Figure 5). This locks the hopper in place and allows beans to flow downward to the grinder.

6. Repeat Steps 3 and 4 for Right Hopper.

Lock Lever

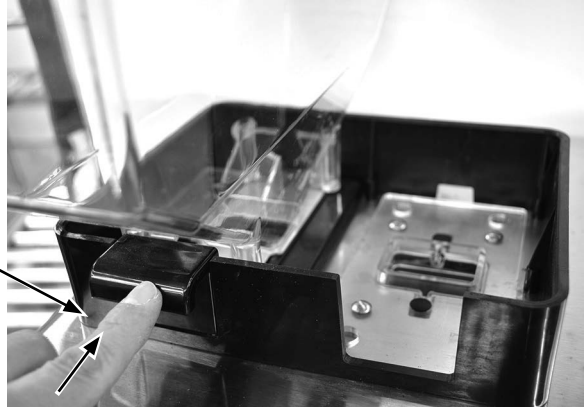


Figure 5

7. The hoppers are ready to be filled with beans (Figure 6).



Figure 6

8. Unlock and open the front door to reveal the inside of the machine. The lower right area is where the waste bin resides. Remove packing/tape from waste bin and brew funnel area. (Figure 7).

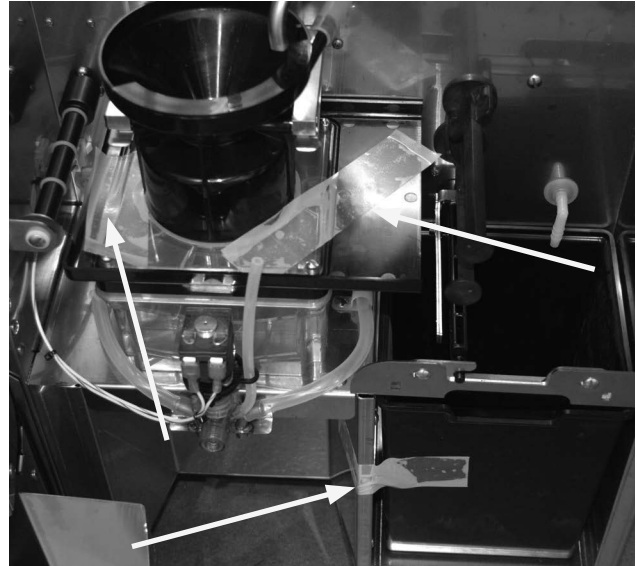


Figure 7

9. With the water supply line connected to the unit, turn the water on & check for leaks.

10. Connect the unit to the power source (plug it in), and turn the unit on by setting the power switch to the "ON" position. **NOTE:** The door must be closed to begin the initialization sequence, it may take 60-90 seconds, and the machine will cycle in preparation for operation.

11. Once the initialization sequence is complete, the filter paper must be loaded.

- Refer to "FILTER PAPER INSTALLATION" on next page.

FILTER PAPER INSTALLATION

Installing Filter Paper

1. Open the door to access the brewing system.
2. On the lower right, turn the paper roll handle to the vertical position (as shown in Figure 8), then pull forward to remove the paper take up roller.



Figure 8

3. Load the filter paper as shown in Figure 9. NOTE: Filter paper should be at least three inches (3") past the take up roller position.

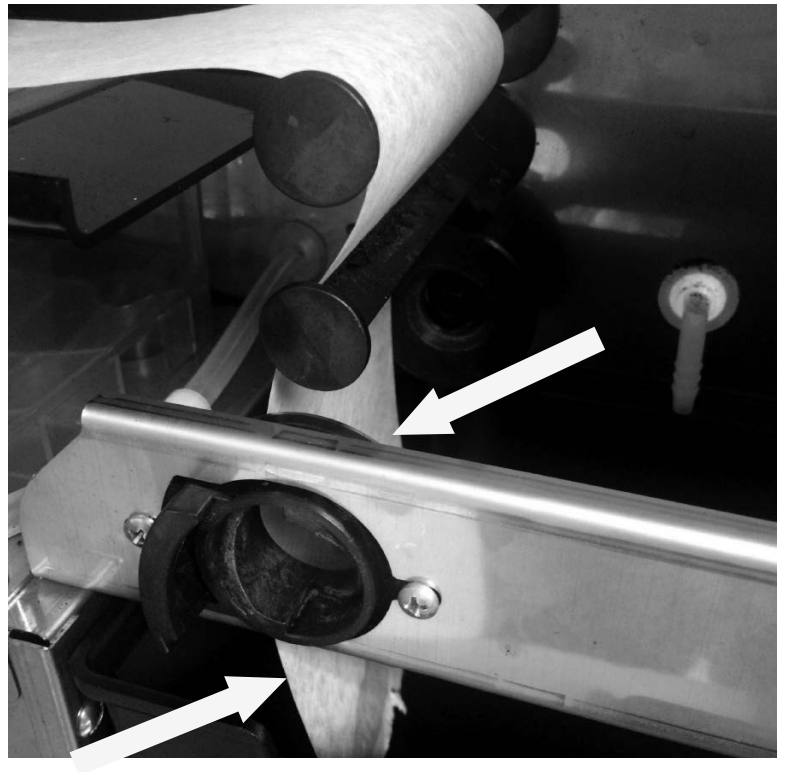


Figure 9

FILTER PAPER INSTALLATION - continued

4. With the handle in the vertical position (as shown in Figure 10), slide the roller through the guide, with filter paper engaging the slot in the roller.

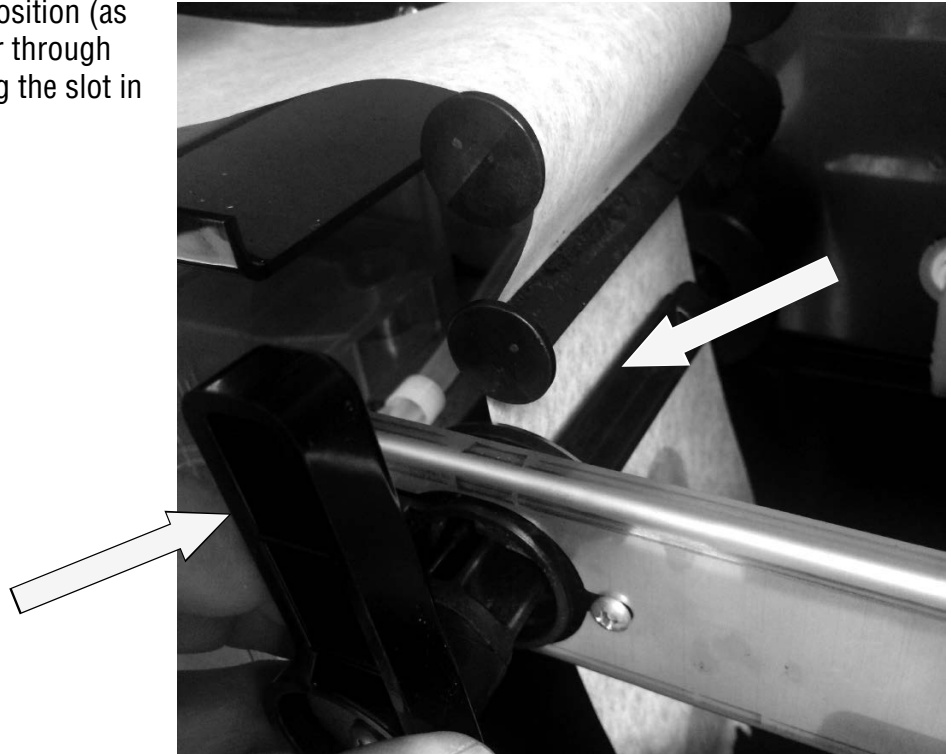


Figure 10

5. Push the roller in until it engages the roller drive, then turn the handle clockwise to the horizontal position (Figure 11).

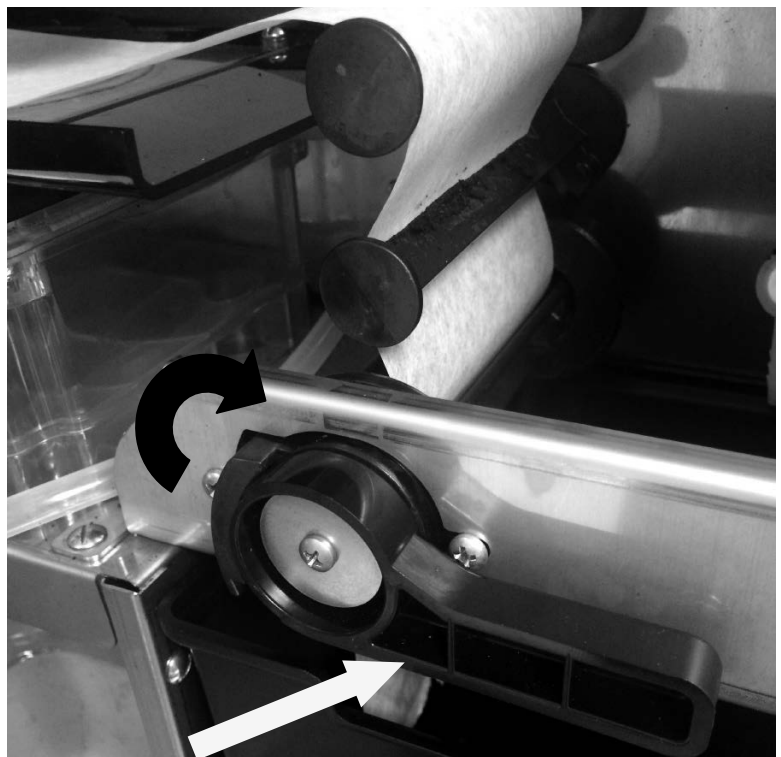


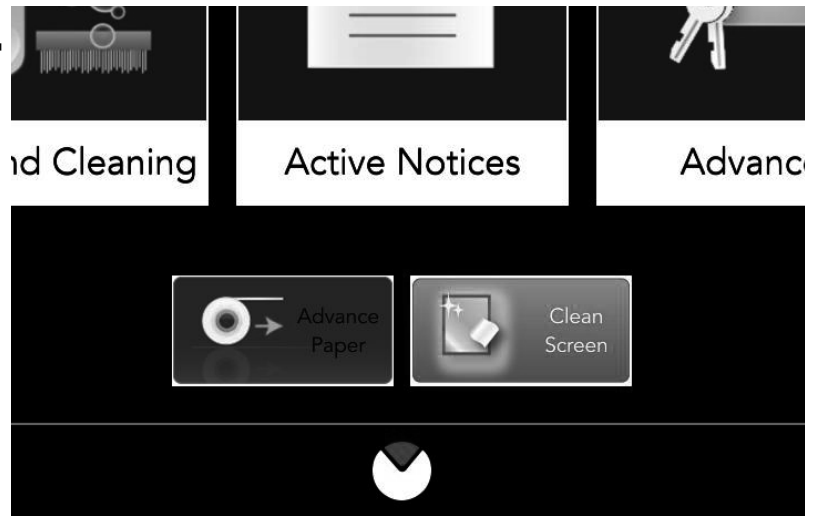
Figure 11

FILTER PAPER INSTALLATION - continued

6. Close the door, then press and hold the "BUNN" logo icon (at the top of the screen) for three (3) seconds, to access the "SERVICE ACCESS" screen.

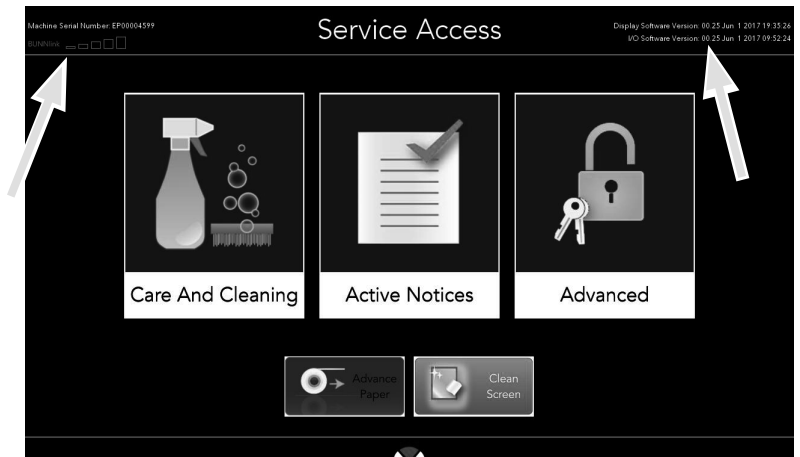
7. In the lower left corner of the "SERVICE ACCESS" screen appears a "ADVANCE PAPER" button. Press and hold the advance paper button. It will stop when there is a sufficient amount of filter paper on the take-up roller.

8. Press the "BUNN" logo icon button at the bottom of the screen to return to the home screen.

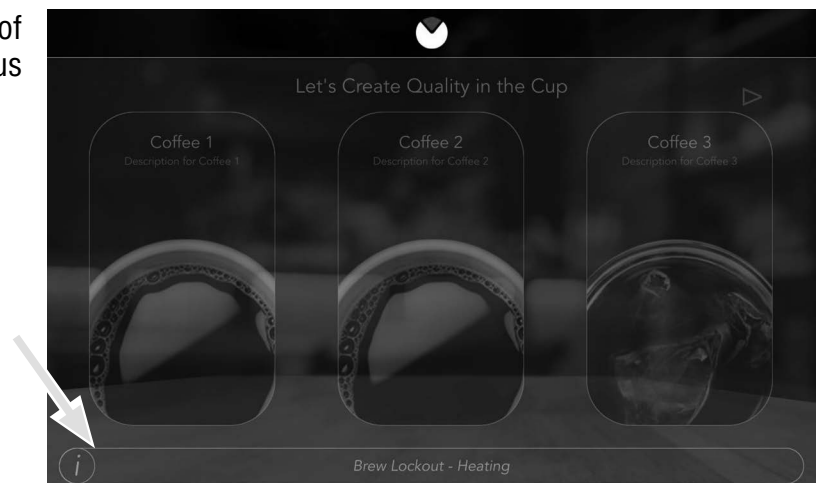


TOUCH SCREEN

1. The machine serial number is found on the Service Access screen, upper left corner as shown. The Software version is shown in the upper right corner of the Service Access screen as shown.



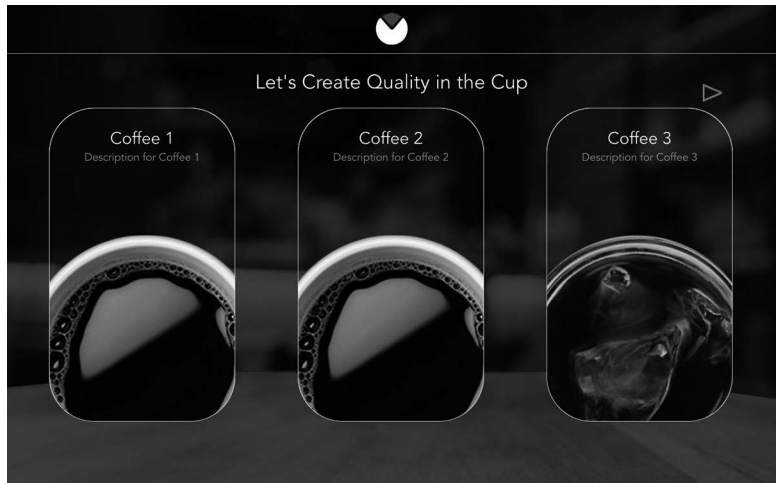
2. The Information Bar located at the bottom of the home screens (as shown), provides status of active notice information.



OPERATING INTERFACE

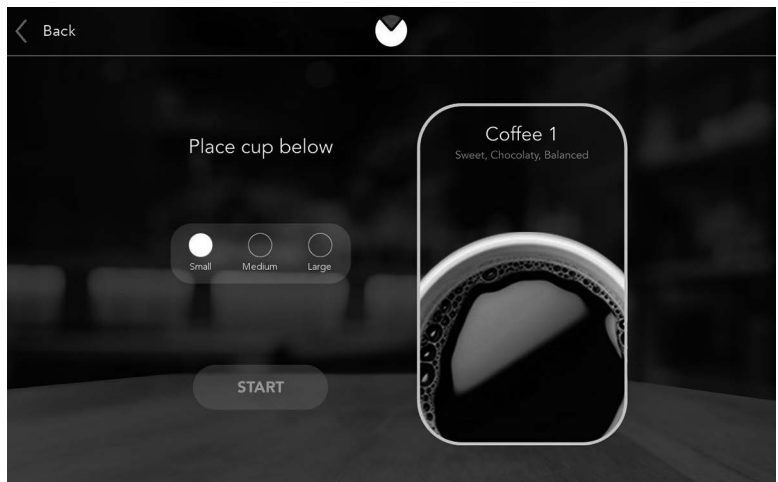
NOTE: The machine comes pre-loaded with four (4) recipes; two (2) hot beverage, and two (2) cold beverage.

1. The first screen to appear is a "User" interface screen, also known as the beverage "Carousel". Drink selections viewable are accessed by swiping left or right across the screen, or by touching the arrows located on the left and right. Press the desired drink icon to select.



2. Once a selection has been made by touching the screen, the user is prompted to select the desired beverage size, and then to place the beverage container (cup) on tray below. The user will then touch the "START" button on the screen to begin.

Note: If the beverage selected is an iced beverage, the screen will prompt the user to fill the cup with ice prior placing the beverage container (cup) on the tray.

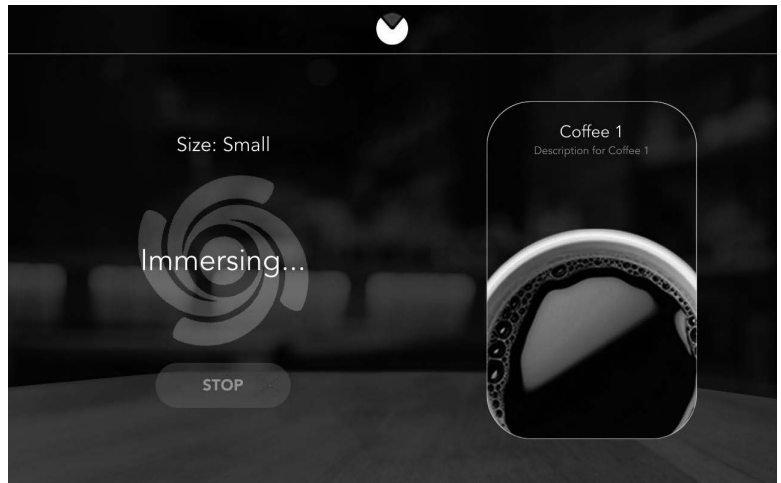


3. The next screen after pressing the start button is the "Grinding" screen. The user is shown the coffee selection and that the coffee beans are being ground. The user can press the "STOP" during this process to cancel this beverage.



OPERATING INTERFACE - continued

4. The next screen shown after "Grinding" is "Immersing" where brew water is added to the ground beans.



5. The next screen after "Immersing", is the "Brewing" screen. The the ground beans and brew water is allowed to sit permitting the flavors to bloom.



OPERATING INTERFACE - continued

7. The next screen shown to the user is the "Dispensing" screen. The user's selection is now being dispensed.



8. If the "STOP" button has been pressed, the user will be presented with a new screen that indicates that the unit has "Paused" (cancelling) the beverage selection.

9. After pressing the "RESET" button, the user will be presented with a new screen indicating that the machine is "RESETTING". **Note: Do not remove your cup from the drip tray while the machine is resetting.** This is a system reset & the machine will perform a reset cycle - liquid may be dispensed.



The user will then be returned to the original selection screen.

ADA OPERATING INTERFACE

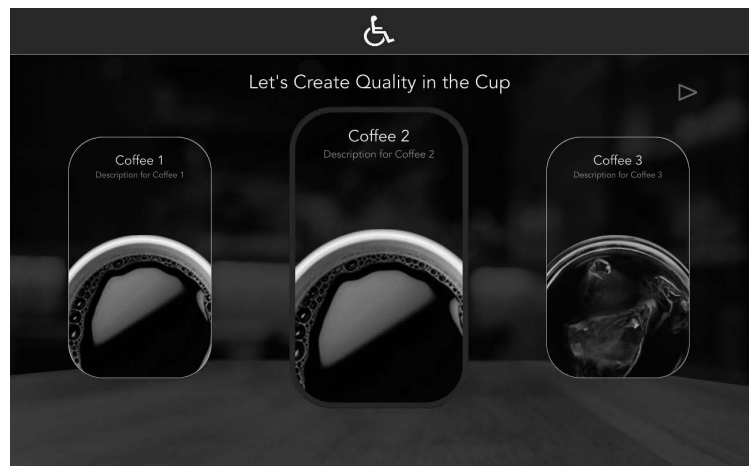
1. To activate the ADA screen interface, the user must press the accessibility symbol (wheelchair icon).

This will cause the screens to be modified with a blue banner at the top and a blue highlight around the item being selected. The left/right arrows will move the blue highlight from one selection to the next.

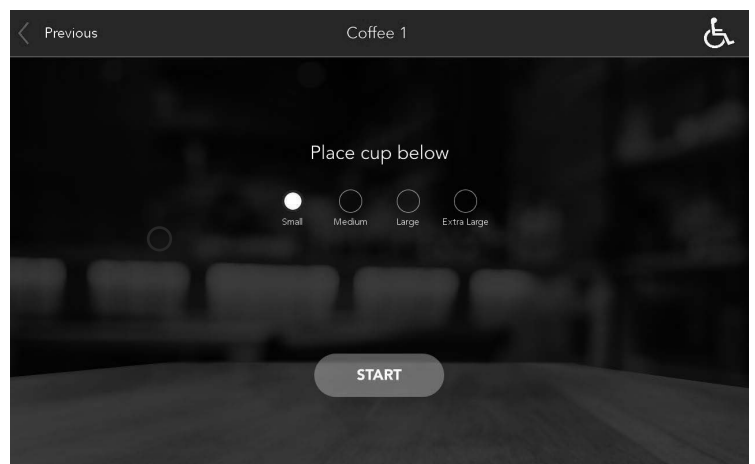


2. From the ADA interface, the user uses the Left and Right arrows to navigate the screens. First, select one of beverages. Pressing the "OK" button enters a selection. Pressing the "X" cancels the selection.

Note: If the beverage selected is an iced beverage, the screen will prompt the user to fill the cup with ice prior placing the beverage container (cup) on the tray.

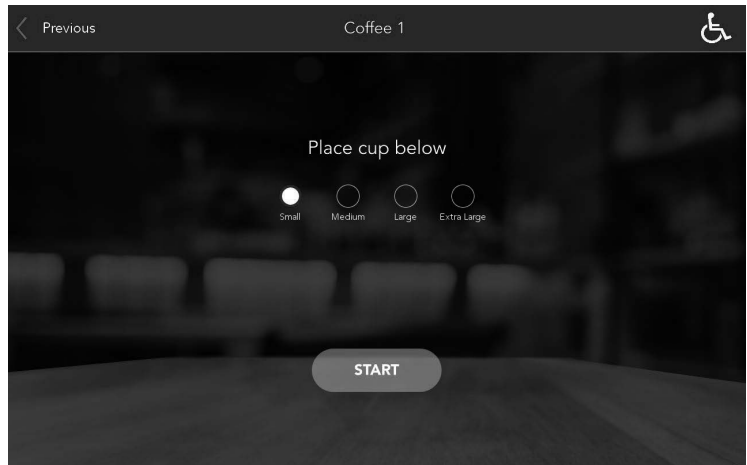


3. All buttons (previous, small, medium, large, and start) are selected using left/right arrows. Press "OK" to enter selection.

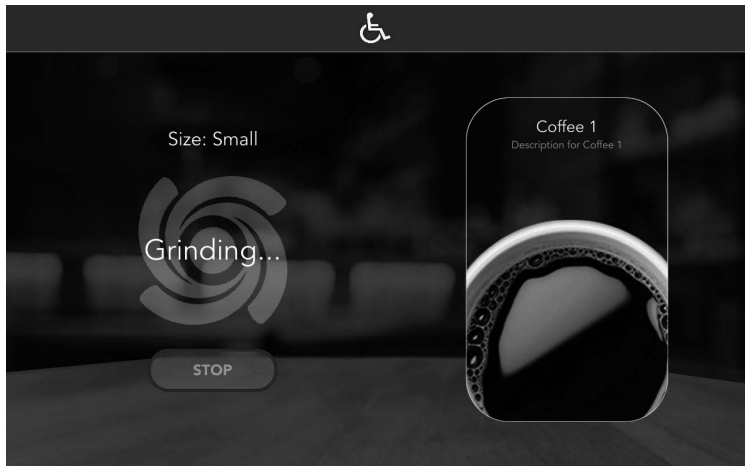


ADA OPERATING INTERFACE

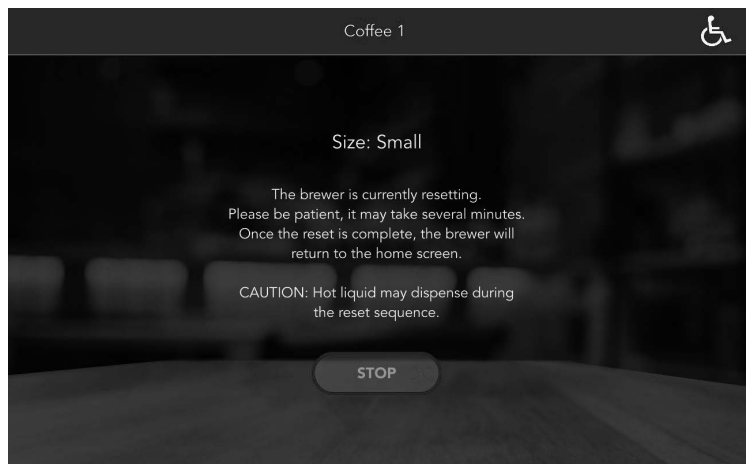
4. Press start.



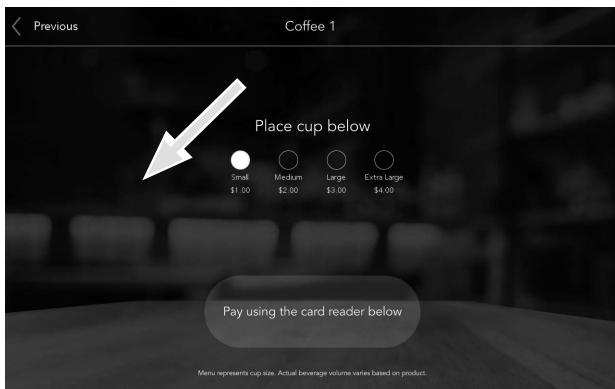
5. During operation, the following screens will appear in this order: Grinding, Immersing, Brewing, Dispensing. The user can press the "STOP" during this process to cancel this recipe selection.



6. The Stop/Reset is automatically highlighted. The user can cancel and reset by pressing "OK" or "X".



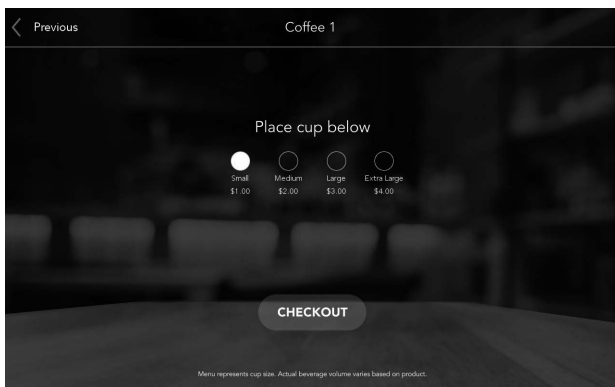
OPTIONAL CASHLESS PAYMENT SYSTEM



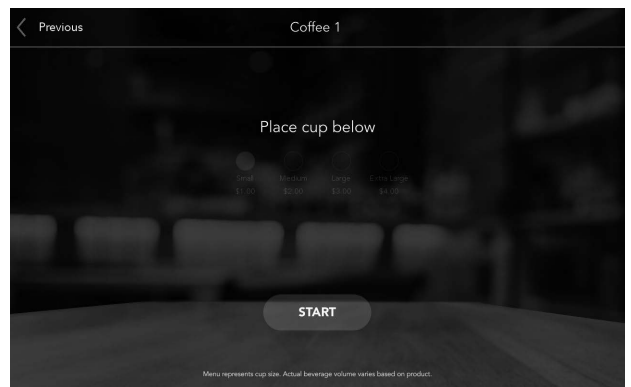
1. Place cup under dispense nozzle. Select cup size.



2. Swipe credit/debit card to start process.



3. Press the "CHECKOUT" button to lock in size selection.



4. Press the "START" button to dispense.

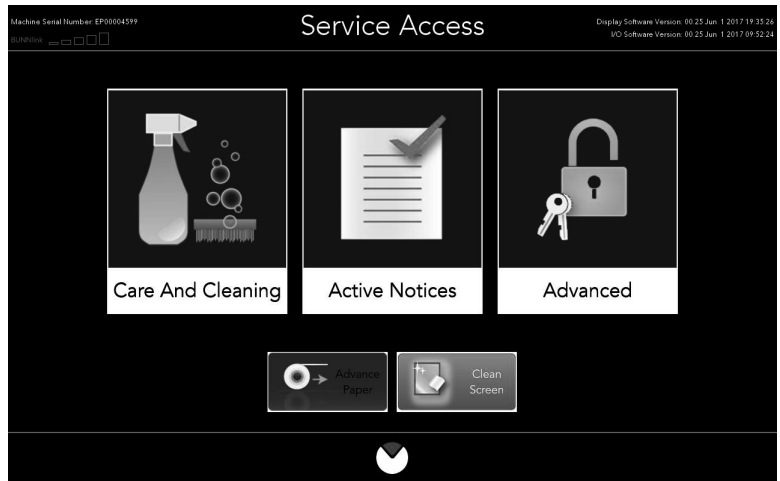
MAINTENANCE

Removing Spent Filter Paper

When the take-up roller has reached the maximum allowable amount, the machine will signal a paper roller full condition, and lock out brewing. **The used paper must be removed.**

1. To remove the used paper, press and hold the "BUNN" logo icon at the top of the screen for three (3) seconds, to access the "SERVICE ACCESS" screen.

2. In the lower left corner of the "SERVICE ACCESS" screen appears a "ADVANCE PAPER" button. Press & hold the advance paper button for three (3) seconds to dispense all of the used grounds. **DOOR MUST REMAIN CLOSED!**



3. Open the brewer door, and cut or tear the filter as shown in Figure 12.



Figure 12

Removing Spent Filter Paper (Continued)

4. Turn the handle for the paper take-up roller to the vertical position (as shown in Figure 13), then pull the handle away from the machine to remove.



Figure 13

5. Remove the used paper roll from the machine (Figure 14), or push it into the grounds bin.

Refer to "Filter Paper Installation" to reset the take-up roller.



Figure 14

SERVICE ACCESS - Care And Cleaning

Care and Cleaning - General Cleaning

The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.

Exterior Surfaces:

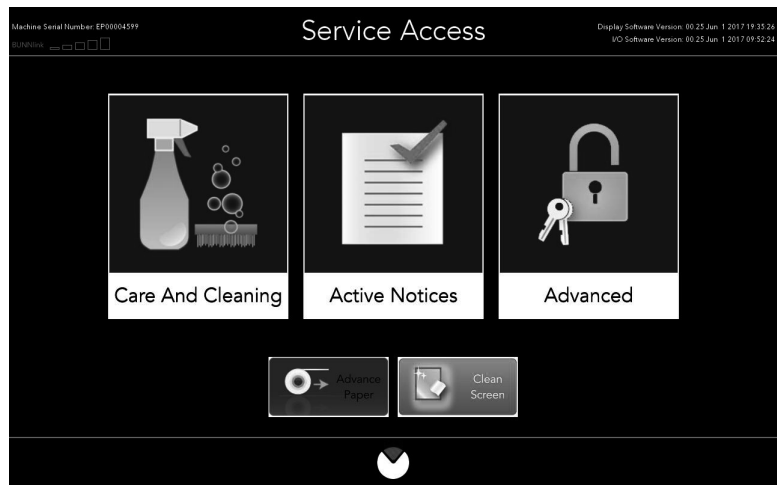
- Do not use any abrasive materials.
- Use a soft, dry cloth to wipe down the exterior surfaces of the dispenser to maintain the luster of the stainless steel finish.
- Wash the stainless steel interior surfaces of the dispenser with warm, soapy water. Rinse with warm, clear water. If the water is hard, wipe the dispenser dry with a soft cloth to prevent spotting.
- Use cleaning cloth provided, to clean the acrylic door panel.

Daily: Parts Washing

1. Remove and wash the drip tray and drip tray cover in a mild detergent solution. Rinse thoroughly.
2. Wipe the lower front panel, door, and cabinet with a clean damp cloth.

Care and Cleaning

From the "Service Access" screen, press the "Care and Cleaning" button to access the Care and Cleaning screens.



Cleaning supplies included with machine. Brush and cloth for touchscreen cleaning, low foam tablets formulated specifically for the Sure Immersion™.

SERVICE ACCESS - Care And Cleaning - continued

Daily - System Rinse Cycle

Care and Cleaning - Rinse

Selecting the "Rinse" tab from the Care and Cleaning screen will prepare the equipment for rinsing the brew funnel and brew box. Follow the directions shown on the screen.



Care and Cleaning - Rinse - Please Wait

Once the "Start" button has been pressed, the care and cleaning screen will show a progress bar - with the message "Please Wait - Rinsing".

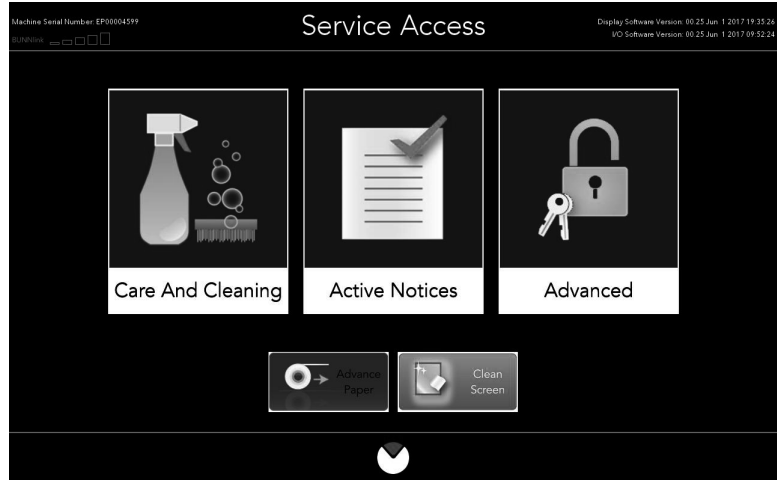
If for any reason the rinsing process needs to be halted, press the "Stop" button. The machine will pause. The user will then need to press the reset button to reset the machine. Insure the 64oz (2 liter) pitcher is ready to capture any water that is dispensed during the reset sequence.



SERVICE ACCESS - Care And Cleaning - continued

Weekly - Care and Cleaning

From the "Service Access" screen, press the "Care and Cleaning" button to access the Care and Cleaning screens.

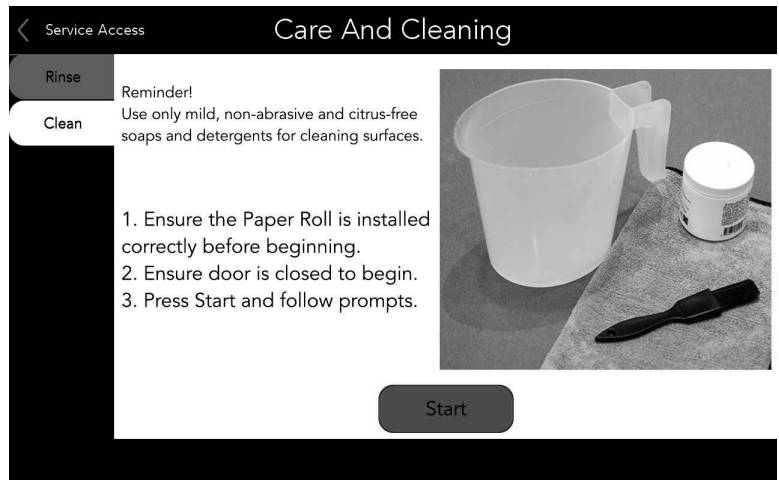


Care and Cleaning - Clean

Selecting the "Clean" tab from the "Care and Cleaning" screen will prepare the equipment for cleaning of the brew system. Follow the directions shown on the screen.

Press the "Start" button to begin.

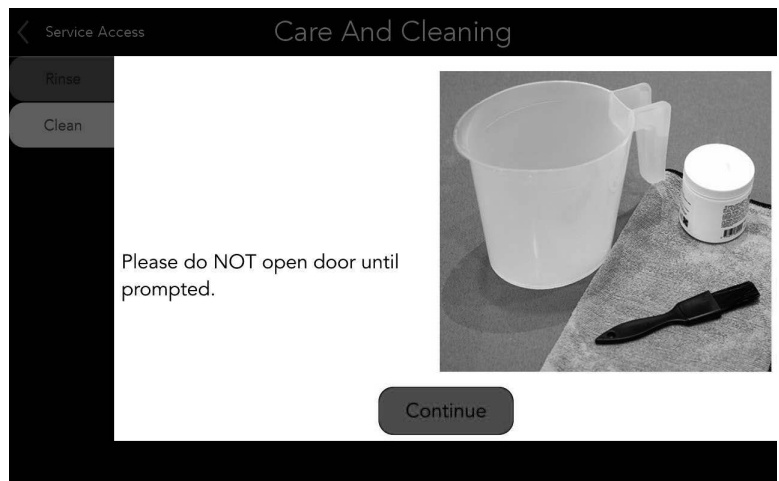
NOTE: In the upper left corner of the screen is a back arrow button that will allow the user to return to the previous Advanced Access screen.



Care and Cleaning - Clean continued

Once the "Start" button has been pressed, the "Care and Cleaning" screen will change providing the operator with new instructions.

Once a clean has been started, the user can not exit without completing the cleaning or performing a stop/reset.

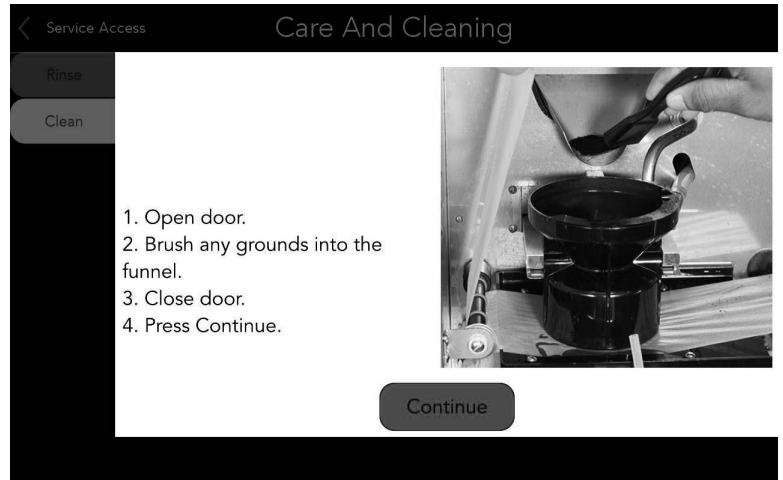


SERVICE ACCESS - Care And Cleaning - continued

Weekly Care and Cleaning - Clean continued

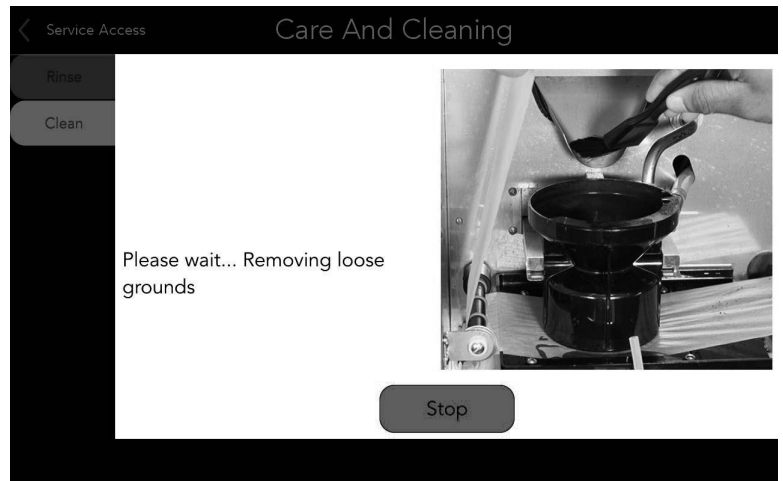
Once the "Continue" button has been pressed, the operator will be presented with a new screen indicating that the cleaning process has begun, and to "Please Wait ... Removing Loose Grounds".

If at any time during the cleaning cycle, the process needs to be halted, press the "Stop" button. The machine will reset, and return to the original start-up screen.



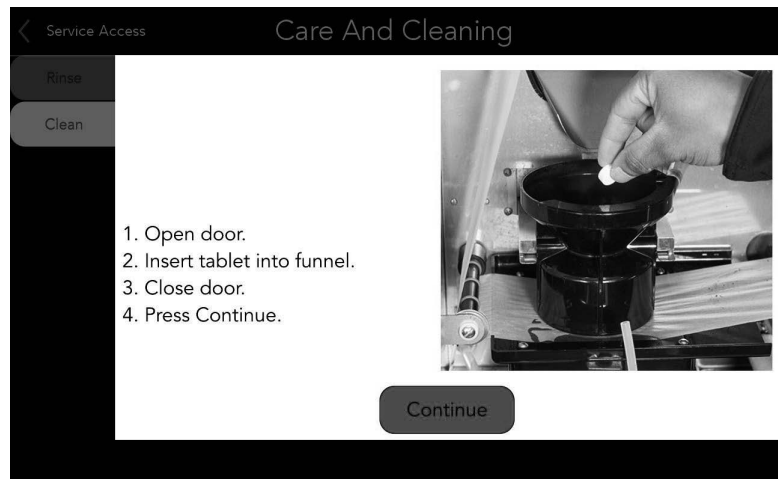
Care and Cleaning - Clean continued

During the "Removing Loose grounds" step, there is no operator interaction except for waiting. After the "Removing Loose Grounds" step has been completed, the operator will be prompted with a new screen. Follow the directions indicated on the screen. Press the "Continue" button to resume the cleaning process.



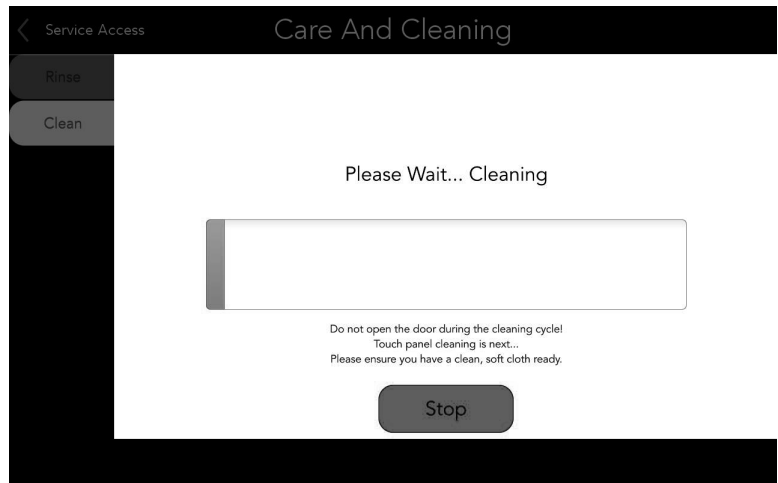
Care and Cleaning - Clean continued

With the cleaning tablet inserted into the funnel, and the continue button pressed, the operator will be shown a new screen indicating that cleaning is in process. (top of next page)



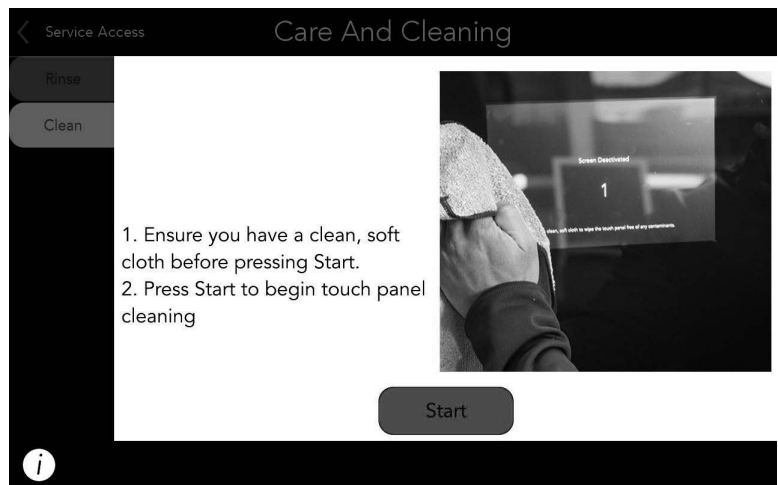
SERVICE ACCESS - Care And Cleaning - continued

Care and Cleaning - Clean continued



Weekly Care and Cleaning - Touch Screen Cleaning

With internal cleaning complete, the operator will be prompted with a new screen to "Begin Cleaning Touch Screen", by pressing "Start".



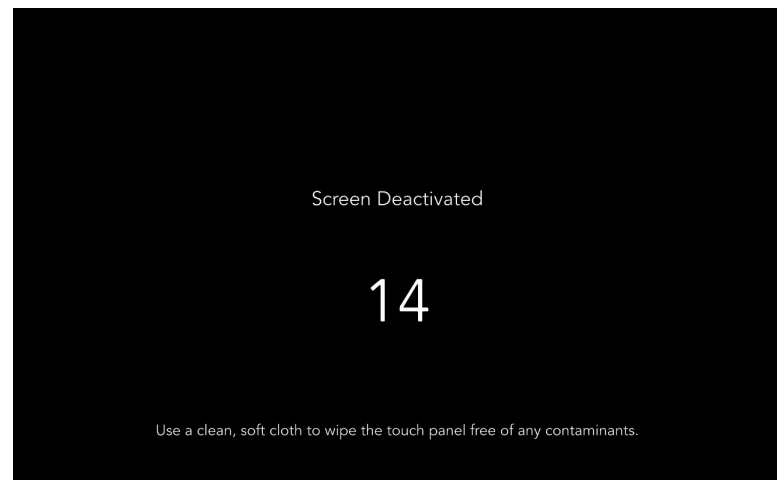
Care and Cleaning - Touch Screen Cleaning - continued

During the "Touch Screen Cleaning", the system will shown a countdown, indicating time remaining to clean the touchscreen.

During the time allotted for cleaning the touch screen, screen functions will be disabled.

Clean the touchscreen using the cloth provided in the cleaning products. Surface should be free of debris and dry to the touch once completed.

Once the allotted time for touch screen cleaning has expired, the system will reset, and return to the home screen.



Care and Cleaning - Weekly Cleaning

Brew Funnel: Removal & Washing

The brew funnel can be removed for a more thorough cleaning; this is recommended weekly or more often if required (heavy usage of the machine).

1. Open front door to remove brew funnel. Funnel must be in the upper position to be removed.

2. Slide the rubber hose (Figure 15) (attached to the brew funnel) towards the rear of the machine to disconnect it from the brew funnel.



Figure 15

3. While pressing down on both flat springs under the funnel arms, pull the funnel down and toward front of machine to release it from the funnel arms (Figure 16).



Figure 16

Care and Cleaning - Weekly Cleaning continued

4. Clean the funnel using any mild, non-abrasive, liquid detergent. Do Not use abrasives to clean as this can damage the surface of the funnel. Rinse and Dry.

5. To reinstall the funnel, tip the top edge of the funnel under the coffee chute, and place the metal pins on the flat springs. Push down and toward the rear of the machine to snap the funnel into the funnel arms (Figure 17).

Rear of funnel
engaged under
coffee chute



Figure 17

Funnel pins on
flat spring

6. Reconnect the rubber hose by sliding it over the funnel inlet fitting. The hose must be fully engaged on the fitting (Figure 18).

Engage funnel
hose fully on
inlet fitting

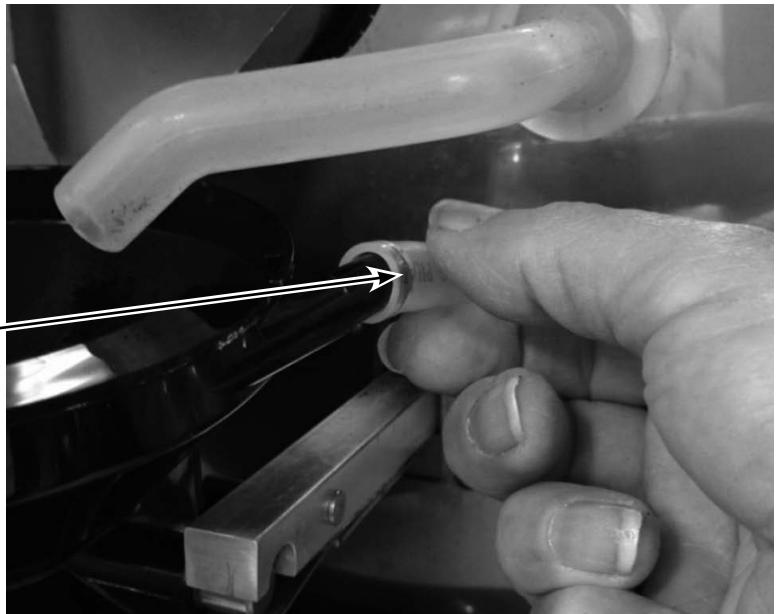


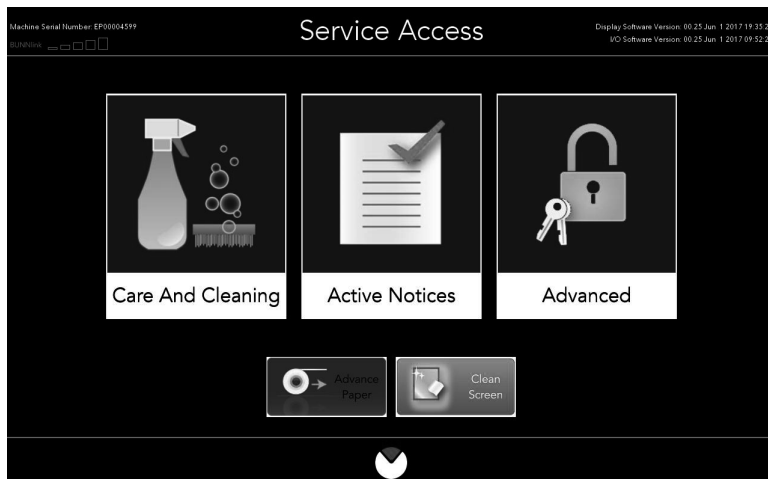
Figure 18

7. Close the front door to resume normal operation.

SERVICE ACCESS - ACTIVE NOTICES

Active Notices

From the "Service Access" screen, press the "Active Notices" button to access the Active Notices screens.

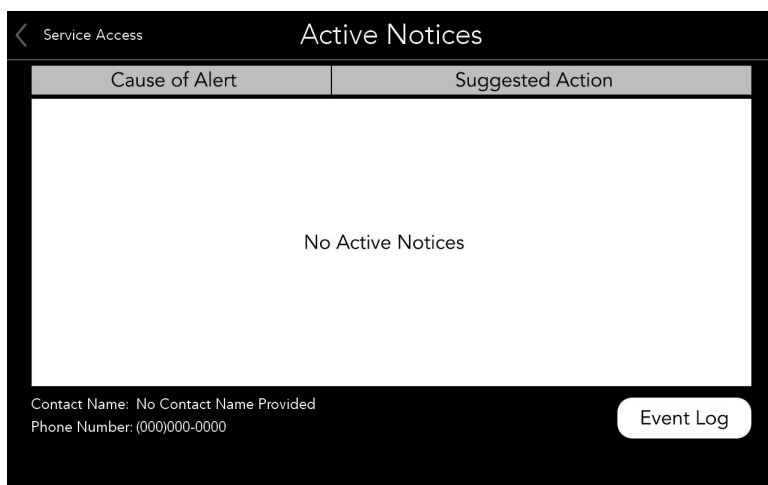


Active Notices

The "Active Notices" screen will display by name & description, any faults that have occurred, and give probable causes, and a solution to clear the fault.

An "Event Log" button is located in the lower right portion of the screen, and can be used to view previous events (Notices).

Service contact information is also provided.



Event Log

On the "Event Log" screen, press the "Date Range" button to access the a complete history of events based upon calander dates. This screen will display the event name, the date it occurred, what time of the day it occurred, how many times it happened, and the machine's state. Use the up or down arrows shown on the left side of the screen to scroll through the events list.

Pressing the "Refresh Log" button located in the lower right portion of the screen will refresh the list.

Pressing the "Export Log" button located in the lower right portion of the screen will allow the user to export the log to a USB stick.

