



USE & CARE GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

CAUTION - CLEAN AND SANITIZE YOUR DISPENSER BEFORE USING.
See Note 1 of DAILY CLEANING

Bunn-O-Matic Corporation
Post Office Box 3227, Springfield, Illinois 62708-3227
Phone (217) 529-6601 | Fax (217) 529-6644

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All coffee and tea dispensers/servers, MCR/MCP/MCA single cup brewers, and BUNNlink® electronic circuit and/or control boards – 1 year parts and 1 year labor.
- 2) Product-specific warranties for Crescendo®, Fast Cup®, Sure Immersion®, Sure Tamp®, and others – 1 year parts and 1 year labor. Please visit commercial.bunn.com/support/warranty-lookup for further details.
- 3) All other equipment – 2 years parts and 1 year labor plus added warranties as specified below:
 - a) Electronic circuit and/or control boards – parts and labor for 3 years.
 - b) Compressors on refrigeration equipment – 5 years parts and 1 year labor.
 - c) Grinding burrs on coffee grinding equipment for 4 years or 40,000 pounds of coffee, whichever comes first.

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, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal wear with use including but not limited to user replaceable parts such as seals and gaskets. 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.

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.

USE & CARE INFORMATION

INTRODUCTION

These dispensers are designed to hold and serve either a three and a half, four or five gallon batch of iced tea or iced coffee, depending on the model. When proper precautions are followed, tea/coffee may be brewed directly into the dispenser and then transported to a remote serving location. The dispenser must be placed on a sturdy counter or shelf.

- **YOU MUST BE CAREFUL WHEN LIFTING THESE DISPENSERS. WHEN THE DISPENSER IS HOLDING LIQUID, LIFT THE DISPENSER USING THE HANDLES ONLY.**
- **CAUTION: LIFT THE DISPENSER USING THE HANDLES ONLY.**
- **CAUTION: DO NOT LIFT THE DISPENSER FROM THE BOTTOM.**
- **CAUTION: DO NOT USE FAUCET AS HANDLE.**
- **NOTICE: DO NOT BREW INTO PLASTIC LINER BY ITSELF (If equipped) IT MUST BE IN IT'S STAINLESS STEEL HOUSING.**
- **NOTICE: DO NOT USE BREW THROUGH LID WITH POUCH PACK FUNNELS WHEN BREWING INTO TD3T-N.**
- **NOTICE: DO NOT OVERTIGHTEN FAUCET WING NUT. HAND TIGHTEN ONLY**
(Failure to observe caution may result in personal injury.)

TDO/N-3.5: Dispenser weighs approximately 35 pounds when full.

TDO/N-3.5 LP: Dispenser weighs approximately 33 pounds when full.

TDO/N-2.0 LP: Dispenser weighs approximately 31 pounds when full.

TDO/N-4: Dispenser weighs approximately 48-50 pounds when full.

TDO-5: Dispenser weighs approximately 59 pounds when full.

TDS-3S & ICD-3S: Dispenser weighs approximately 40 pounds when full.

TDS-5S: Dispenser weighs approximately 55 pounds when full.

TD4/TD4T: These dispensers are designed to hold and serve up to 4 gallons of iced tea or iced coffee.

TD4T-DR: These dispensers are designed to hold and serve up to 2 gallons of cold beverage in each of two reservoirs at remote locations. Two separate reservoirs, each having its own faucet, means you can now serve two different kinds of beverage. Easy to see indicators on the front of the dispenser shows when a refill is needed to either reservoir.

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DAILY CLEANING INSTRUCTIONS



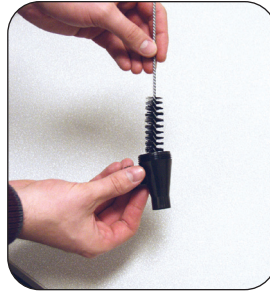
STEP 1

Once a day, turn the faucet wing nut in a clockwise direction and remove the faucet from the dispenser. Unscrew the faucet bonnet from the faucet body and disassemble all faucet parts.



STEP 2

Transfer these parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink is used for clean rinse, and the third sink with a sanitizer solution (75°F warm chlorine solution of 50-100 ppm).



STEP 3

Use a brush to thoroughly scrub the faucet body.



STEP 4

Allow the parts to soak in a sanitizer solution for a minimum of ten minutes.



STEP 5

Remove the faucet parts from the sanitizer solution. Allow parts to air dry over night. Reassemble faucet assembly prior to brewing into dispenser.

Wash the entire outside surface of the dispenser with a clean damp cloth.

NOTE: USE ONLY NONABRASIVE CLEANERS

REMOVABLE RESERVOIRS



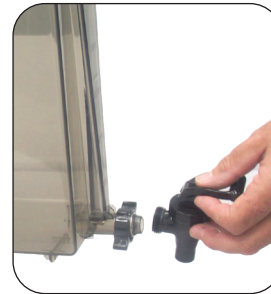
Clean reservoir in housing like other servers shown.

OR



STEP 1

Lift reservoir up, then tilt forward to clear faucet.



STEP 2

Remove faucet from reservoir and follow steps 1-5 above.



STEP 3

Soak /clean reservoir in large sink following steps above.

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WEEKLY CLEANING INSTRUCTIONS



STEP 1

Once a week, fill the dispenser with a chlorine solution: (75°F warm chlorine solution of 50-100 ppm).



STEP 2

Draw a small amount (2 oz.) of presoak through the faucet making contact with the faucet components. Allow the dispenser to soak over night.



STEP 3

The next morning, perform the daily cleaning procedures on the faucet and dispenser.



STEP 4

Once a month, replace the faucet seat cup. Discard the old seat cup.



STEP 5







The faucet assembly can be ordered for replacement.

NOTE: When cleaning a hinged, two-piece, brew-thru lid, DO NOT separate the two pieces.



– DO NOT KEEP BREWED BEVERAGES OVERNIGHT –

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	TD4/TD4T TD4T-DR	TDS-3/3.5/ ICD-3	TDO- 3.5/3.5LP/4/5	TDO-N-3.5/LP TDO-N-2.0LP	TDO-N-4/4-LP	TD3T-N
DESCRIPTION	PART NUMBER					
Decal, Fresh Brewed Tea	03043.0002	03043.0004	03043.0004	03043.0004 (3.5) 03043.0013 (2.0)	03043.0004	47501.0000
Decal, Iced Coffee	X	21412.0001	X	X	X	X
Decal, BUNN	00651.0001	00651.0001	00651.0001	00651.0001	00651.0001	X
Cleaning Card	49562.0000	49562.0000	49562.0000	49562.0000	49562.0000	49562.0000
Lid, Solid	03255.0000 4/4T 27155.1000 D.R.	33130.0000 SST 49203.0000 Plas	34093.0000	40851.0000	39624.0000	44310.0004
Lid, Brew Thru	03255.0002	X	34093.0001	50534.0000	X	44310.0003
Reservoir	03078.1002 TD4 26941.1000 D.R.	X	X	X	X	44309.1003
Feet	01175.0000	X	X	43379.1000	43379.1000	01175.0000
Drip Tray Cover	X	X	X	X	39626.0000	X
Drip Tray	X	X	X	X	39627.0000	X
Handle	X	X	X	40854.0000	X	40854.0000

COMMON REPLACEMENT PARTS

Refer to www.bunn.com for complete Illustrated Parts Catalog.

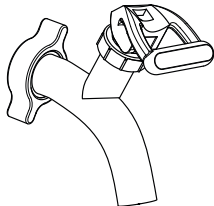
NUDGER HANDLE



LIFT HANDLE

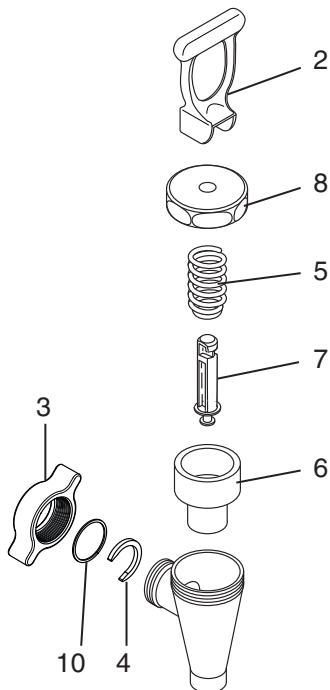


PINCH TUBE FAUCET



No repair kit available

STANDARD



- 03260.0101 Faucet Assy (Bunn Black) (Includes 2, 5 - 8)
- 03260.0102 Faucet Assy (Swt/Unswt) (Includes 2, 5 - 8)
- 03260.0103 Faucet Assy (Blank) Black (Includes 2, 5 - 8)
- 03260.0119 Faucet Assy (Nudger) (Includes 2, 5 - 8)
- 47326.1000 Pinch Tube Faucet Assy
- 03260.0021 Lift Handle Faucet Assy (Includes items 2, 5 - 8)
- 29163.0101 Faucet Handle, Bunn Black
- 29163.0103 Faucet Handle, (Swt/Unswt)
- 29163.0106 Faucet Handle, (Blank) Black
- 32253.0101 Faucet Handle, Nudger
- 45946.0100 Faucet Handle, Lift
- 03093.0002 Faucet Wing Nut
- 01221.0000 C-Ring, Faucet Shank (Except Nudger Assy)
- 00601.0000 Faucet Spring (Except pinch)
- 00600.0000 Faucet Seat Cup (Except pinch)
- 29164.0000 Faucet Stem (Except pinch)
- 29165.0101 Faucet Bonnet, Black (Except pinch)
- 29166.0001 Faucet Repair Kit (Bunn-O-Matic) (Incl 2, 5-7)
- 29166.0002 Faucet Repair Kit (Swt/Unswt) (Incl 2, 5-7)
- 41183.0000 Faucet Repair Kit (Swt/Unswt) (Includes 1, 3, 4)
- 41183.0001 Faucet Repair Kit (Blank) (Incl 1, 3, 4, 10)
- 29166.0008 Faucet Repair Kit, Nudger (Incl 2, 5-7)
- 29166.0009 Faucet Repair Kit, Lift Handle (Incl 2, 5-7)
- 41183.0002 Faucet Repair Kit, Lift Handle (Incl 1, 3, 4, 10)
- 45415.0000 Washer