Soft Heat® Server

Portable Servers with Controlled Heat

1.0 & 1.5 Gallon



INSTALLATION & OPERATING GUIDE

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

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

28167.0005 C 05/25 © 2015 - 2025 Bunn-O-Matic Corporation **www.bunn.com**

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 Premia™,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.
4) For customers subscribed to BUNNlink®, BUNN reserves the right to periodically auto-push critical software updates that will enhance functionality or performance of the BUNN equipment, unless the customer requests advance notice of such software updates from BUNN in writing.

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.

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 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.
- Appliances can be used by persons 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.
- 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.
- 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.

CE 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 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 water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- Children 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.
- Machine rated IX P1.

INTRODUCTION

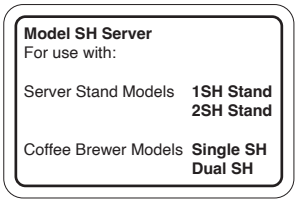
These servers allows portable storage and dispensing of hot beverages at remote locations. Coffee can be brewed directly into the server without removing the cover when used with a BUNN Dual® SH or Single® SH coffee brewer. The spill-resistant design lessens the chance of hot beverage burns and splashes.

USER NOTICES

The notices on this server should be kept in good condition. Replace unreadable or damaged labels.



26186.0000

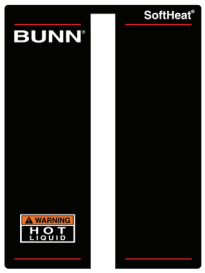


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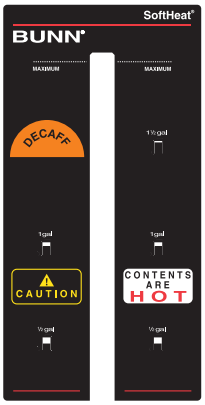


DO NOT SUBMERGE

28151.0001



40695.0000
(1 Gal)



28159.0000
(1.5 Gal)

USING THE SERVER

Simply select the desired brew batch size on the brewer and place the server beneath the funnel drip-out. One half or one gallon batches may be brewed into the 1 gallon server and one half, one, or one and one half gallon batches may be brewed into the 1½ gallon server. Press and release the start switch to initiate a brew cycle. For the 1½ gal server, place the decaffeinated coffee indicator in the proper position for the type of coffee being brewed. Fresh HOT coffee is immediately available at the faucet.

NOTE: Be careful not to overfill the server.

CLEANING

NOTE: Bunn-O-Matic recommends the three step method for cleaning and sanitizing the server. The 3 step method consists of hot soapy water using an mild, non-citrus detergent, a fresh water rinse and an aqueous sanitizing solution using a non-chlorine sanitizer. Do not submerge the server. Failure to follow the recommended cleaning procedures can cause corrosion to the stainless steel surface. **USE OF ANY CHLORINATED PRODUCT VOIDS THE FACTORY WARRANTY.**

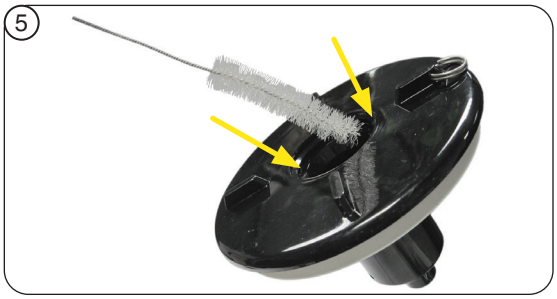
1. Turn the entire lid assembly one-quarter turn counter-clockwise to remove it for daily dishwasher cleaning.



2. Remove the cap from the lid assembly by unscrewing in a counterclockwise direction. Remove the gasket from the bottom side of the lid assembly.
3. Fill server with non-chlorine cleaning solution and thoroughly clean inside of server using a SOFT, Non-abrasive cloth or brush. Drain and thoroughly rinse using fresh water.
4. Fill server with non-chlorine sanitizing solution and let server set for no more than five (5) minutes, then drain through fully open faucet.



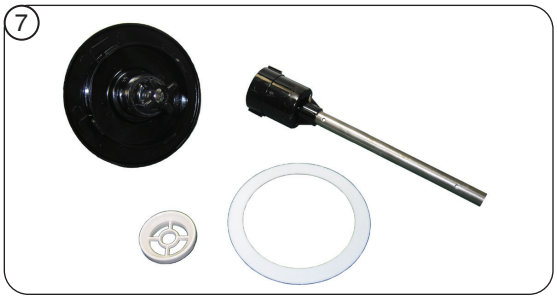
5. Clean the air vents with the small brush provided (PN 26367.0000) using a cleaning product and water solution.



6. Clean the inlet tube with the medium-size brush using the cleaning product solution. Clean gasket with cleaning product solution.



7. Rinse all lid assembly components well. Reassemble lid components.

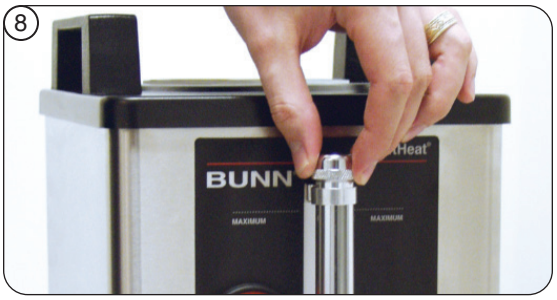


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CLEANING

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8. Unscrew the sight gauge cap. Remove the sight gauge glass tube and washers.



9. Clean the sight gauge with the large brush (00675.0000) and reassemble.



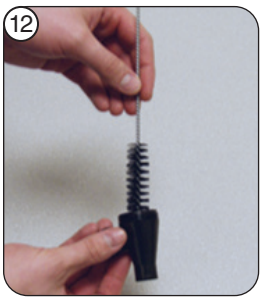
10. Turn the faucet wing nut in a counter-clockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



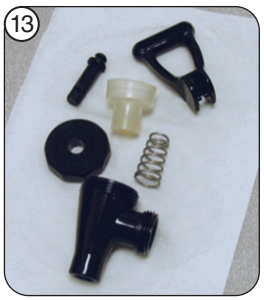
11. Transfer all the faucet parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink is used for clean rinse (Hot Water), and the third is used for a sanitizer solution (75° F warm water and approved sanitizer).



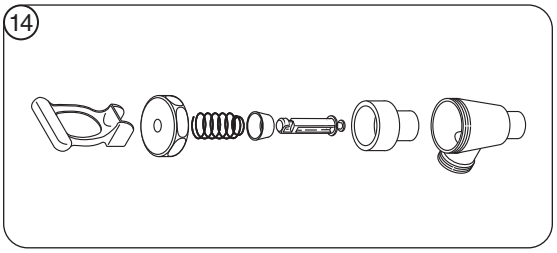
12. Use a small brush (00674.0000) to thoroughly scrub the faucet body.



13. Allow the parts to soak in the sanitizer solution for a minimum of five (5) minutes. Remove the faucet parts from the sanitizer solution and allow to air-dry overnight.



14. Reassemble faucet.



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CLEANING

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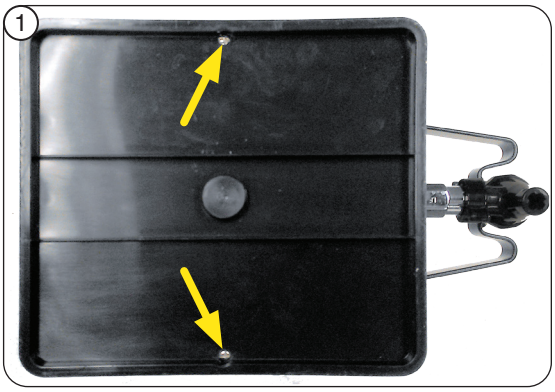
15. Clean the faucet shank with the supplied brush (00674.0000).
16. Re-attach faucet to server faucet shank.

    CAUTION: When reassembling - DO NOT over-tighten faucet wing nut - HAND TIGHTEN ONLY.
17. Clean the entire outside surface of the server using a clean SOFT, Non-abrasive cloth dampened with any mild, non-citrus, non-abrasive, liquid detergent.
18. Thoroughly rinse the entire server after cleaning.

FRESHNESS TIMER SETTINGS

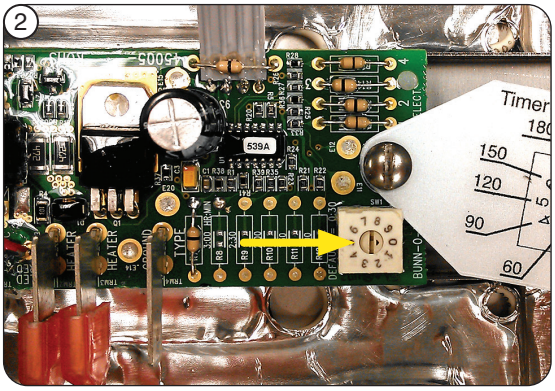
SH servers have adjustable Freshness timers that are factory preset. If an adjustment or change to the indicator is desired:

1. Remove the two (2) screws securing the bottom of the server and remove the bottom cover.



2. The freshness timer adjustment is made by using a small screwdriver and rotating the timer to the desired setting.

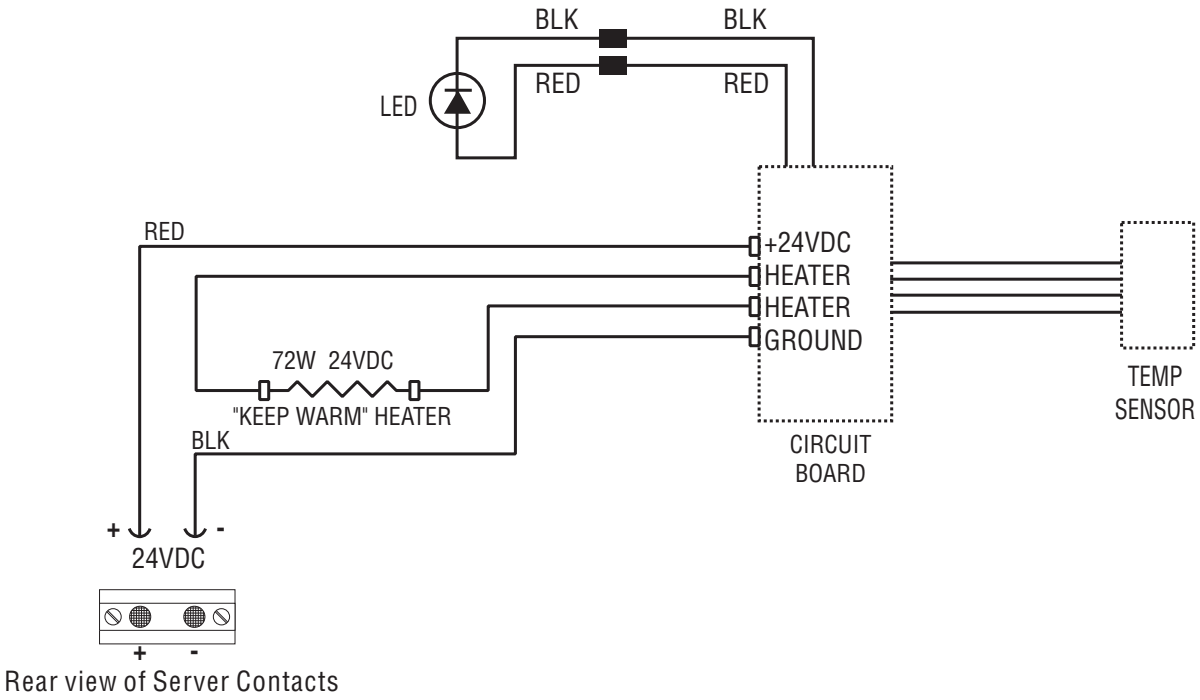
   NOTE: The circuit board has a tag attached that indicates Timer Setting (minutes) positions.



3. When adjustments are complete, replace bottom cover and secure with previously removed screws.

   NOTE: Any power interruption or docking/undocking of the servers, will reset the server's timers.

SCHEMATIC WIRING DIAGRAM



Rear view of Server Contacts

24 VOLTS DC

28169.0000 B 9/97 © 1997 BUNN-O-MATIC CORPORATION