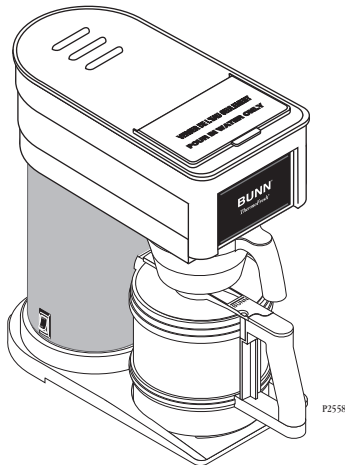


USE AND CARE OF YOUR

BUNN[®]
www.bunn.com

Thermal Carafe Coffee Brewer



Model BT10 and BTC

MODEL: _____

Record these numbers from the
bottom of the brewer before filling
the brewer with water.

DATE CODE: _____

Welcome to the world of fine coffee. The BUNN[®] Thermal Carafe Coffee Brewer will enhance your enjoyment of each cup of coffee. BUNN[®] coffee brewers are recognized in homes and restaurants throughout the world as the very finest. This booklet will show you how to make a great cup of coffee.

Keep this booklet for future reference.



BUNN[®] and ThermoFresh[®] are registered trademarks and the BUNN logo is a trademark of Bunn-O-Matic Corporation.

Our best wishes for your coffee enjoyment.

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SPECIFICATIONS

Electrical - UL listed for household use only. This brewer has an attached, 3 prong grounded cord set and requires 2-wire service with ground, rated 120 volts ac, 7 amps, single phase, 60 Hz. Components include an 800-watt tank heater and a 3/4 watt tank “Keep Warm” heater; 850 watts total.

Dimensions - 15¼ inches high; 7 inches wide; 13¾ inches deep.

Brew Capacity - Four to ten 5-ounce cups per batch.

Weight - 9 pounds; includes carafe, filters, coffee funnel, and deliming spring probe.

HIGH ALTITUDE USE

Your BUNN® ThermoFresh® coffee brewer is designed to operate in most areas of the country. For high altitude use, over 5000 feet, the models with a “D” designation should be used.

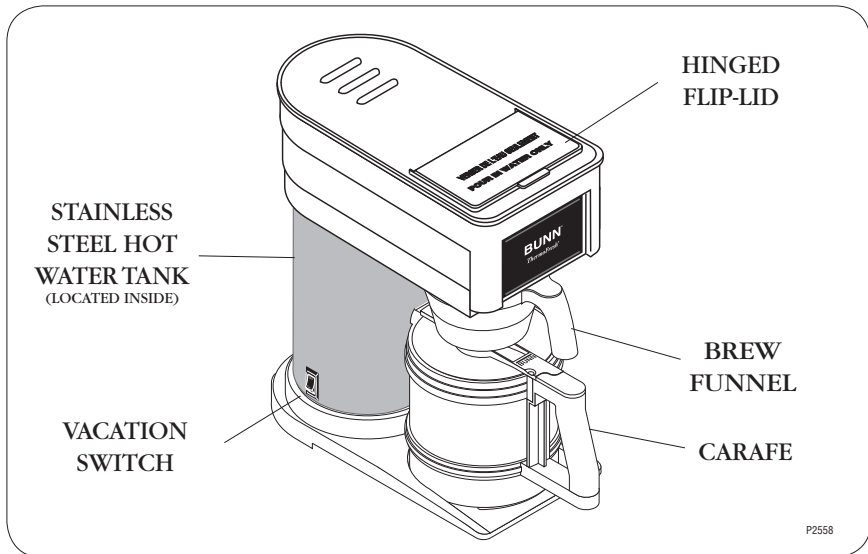
BUNN CORPORATION
1400 STEVENSON DRIVE
SPRINGFIELD, ILLINOIS 62703
www.bunn.com

If you need any assistance, please call us at:
1-800-352-2866

In order to receive full assistance, please have your date code ready when calling for service.
(Located on the bottom of your brewer)

BUNN® ThermoFresh®

HOME MODEL THERMAL CARAFE COFFEE BREWER



Hazardous Voltage!

Can Cause Fire Or Electrical Shock!

Do not disassemble the brewer

There are no user serviceable parts inside

Repair should be done by authorized service personnel

(Refer to page 11)



This symbol alerts you to the risk of fire or electrical shock in the accompanying message.



This symbol alerts you to important operating and service instructions.

IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use for extended periods of time and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug or if the brewer malfunctions or is damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair. (Refer to page 11.)
- The use of an accessory not evaluated for use with this brewer may cause injuries.
- For household use only. Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner or in a heated oven.
- Do not use brewer for other than its intended use.
- Do not remove funnel or carafe while brewing.
- The carafe must not be used on a range top or in a microwave.
- Do not use a carafe with a loose or weakened handle
- Do not clean carafe with cleansers, steel wool pads, or other abrasive materials.
- When the brewer is idle, the flip lid should be in the closed position.

SAVE THESE INSTRUCTIONS

- A short power-supply cord is used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the brewer. The cord should be arranged so that it will not hang over edge of table or counter where it can be pulled on by children or tripped over.
- The extension cord must be of the 3-pronged, 3-socketed, grounding type, 3-wire cord. (Including grounding conductor).

GENERAL INFORMATION

NOTE - THE BREWER IS NOT READY TO PLUG IN

(See Page 6)

Improper installation will result in permanent damage and void the limited warranty. Read and follow the instructions on the next page.

- This brewer is designed to remain plugged in at all times (except during initial installation or when cleaning).
- A vacation switch is provided on the lower left side to completely shut off all electrical components when your plans take you away from home for three or more days. Safety features, designed into the BUNN® coffee brewer, make the daily use of this switch unnecessary.
- If the brewer has been shut off or unplugged, fill the tank with water and allow the water in the tank to heat to the proper temperature before using (about fifteen minutes or until the heating sound stops).
- Your BUNN® coffee brewer has a specially designed tank to keep the water at the proper temperature. This constant supply of hot water assures correctly brewed coffee in less than three minutes.
- **The brewed coffee flows into a non-heated thermal carafe server. The stainless steel construction will hold coffee at serving temperature for 2 hours minimum.**
- The carafe lid reduces coffee evaporation and temperature loss.
- While coffee is being brewed, the newest water in the tank is heated to the proper temperature and held until needed.
- When the brewer is not in operation, the flip lid should be closed. If the lid is left open, water could drip from the sprayhead when cold water is poured into the top of the brewer.
- Use CAUTION when dispensing hot water from the brewer. The water is approximately 50°F hotter than that available from your hot water faucet and is always available for other uses.
- The brewer is equipped with a 120 volt, 3-prong, grounded cord set. The plug is provided with a round grounding pin. This is a safety feature and allows the plug to fit into a properly grounded outlet. If the plug does not fit into the outlet, contact an electrician to update your outlet. Do not attempt to bypass the safety aspect of this plug.
- The sprayhead may periodically become loose. Using extreme caution since it may be hot, retighten the sprayhead with your finger tips.

NOTE- A severe burn may result if the sprayhead becomes loose and falls off while brewing.

PREPARING THE BREWER FOR USE

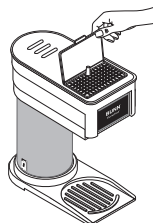


NOTE - THE BREWER IS NOT READY TO PLUG IN.
Do **NOT** plug in until Step #3.

Step 1

Raise the hinged flip-lid.

NOTE: The post protruding from the screen is connected to a stopper that controls the flow of water into the tank. When lid is closed (post depressed), the stopper is raised and water will flow into the tank.



P2559

Step 2

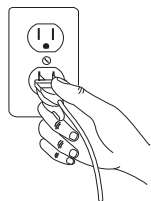
Slide an empty brew funnel into the brewer. Pour one carafe full of water into the screened area on top of the brewer (there is no need to have the lid on the carafe at this time). Place carafe in position on the brewer. Close lid. Wait three minutes to allow the water to flow into the tank. Repeat this process. When the tank is full, some water will flow through the funnel and into the carafe. Leave the carafe in place.



P2561

Step 3

Plug in the brewer.

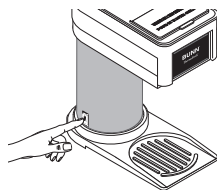


P214

Step 4

Press the bottom of the vacation switch, located on the lower left side of the brewer, to the "ON" (lower) position. The vacation switch controls power to the tank heater. Initially you will have to wait approximately fifteen minutes in order for the water to reach brew temperature.

Empty any water that has collected in the carafe.



P2560

The next page leads you through the five easy steps to
'BREWING DELICIOUS COFFEE'

BREWING DELICIOUS COFFEE

Step 1

Insert a BUNN® coffee filter into the brew funnel. Be sure to use BUNN® coffee filters for proper brewing. Order more paper filters direct from BUNN® at www.bunn.com



P2562

Step 2

Measure coffee into the filter and gently shake the filter to level the bed of grounds. To determine the amount of coffee to be used, see Page 8.



P2563

Step 3

Make sure that the sprayhead is tight. Slide the brew funnel into the brewer.



P2564

Step 4

Raise the hinged flip-lid and pour a carafe of water into the top of the brewer. See Brewing Tips (page 8) for pre-heating the carafe. Place the carafe on the brewer, THEN close the lid. Your BUNN® brewer will begin brewing coffee immediately. Flip-lid should also remain closed when brewer is not in operation.



P2561

Step 5

When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.



P215

NOTE: Opening the lid during brew cycle will interrupt the flow of water into the tank, but will not interrupt the brewing process. The brewed coffee already in the funnel will empty into the carafe. When lid is closed, the flow of water into the funnel will resume until the brewing cycle is complete.

WARNING: Do not close the lid after pouring in water, without the decanter in place. Closing the lid releases the hot water.

HOT WATER (USE WITH CAUTION)

The same basic steps can be used to obtain hot water by omitting the filter and coffee. The water from your BUNN® coffee brewer is approximately 200° F. This is hotter than the hot water from your faucet and must be handled with care.

COFFEE FUNDAMENTALS

Brewing delicious coffee is similar to cooking any favorite food. Both require a good recipe. Proper coffee brewing requires quality equipment to precisely control water temperature, volume, and brew time. The BUNN® coffee brewer assures consistency in your recipe by controlling all of these elements. The only variables remaining in the recipe are the grind and amount of coffee used.

The amount of ground coffee is generally determined by the grind. For best results, we recommend a drip (medium) grind.

Hot water extracts many elements from the coffee. The amount of coffee used and the amount of water passed through the coffee determines strength. Increasing the amount of coffee results in a stronger beverage. Decreasing the amount of coffee with the same amount of water results in a weaker beverage.

As the amount of coffee decreases, you'll note an increase in the bitterness of the beverage. This happens because the hot water begins to remove the undesirable elements after all of the desirable elements have been extracted.

Fresh-ground coffee gives the best results. Always store the ground coffee in a cool, dry area away from other food items with strong odors. When stored in a refrigerator, keep coffee in an airtight container.

BREWING TIPS

When coffee is properly brewed, the difference between the best quality ground coffee and a poor quality ground coffee becomes very dramatic. Proper brewing requires little effort with the BUNN coffee brewer.

You'll have a great coffee experience if you follow these tips:

- 1) Start with clean equipment.
- 2) Use fresh cold water.
- 3) Use BUNN® paper coffee filters for proper extraction.
- 4) Using a minimum of 2 ounces of fresh drip grind coffee for each full pot will give you a consistently great pot of coffee with a full-bodied flavor and aroma. However, the real criteria is personal taste. Adjust the recipe until it suits you. If you need to make a smaller batch, experiment with less water and ground coffee. Minimum batch is 20 ounces.
- 5) After filling the pour-in bowl with water from the carafe, the carafe can be pre-heated by filling it with hot water for approximately 1/2 minute. Empty before filling with fresh brewed coffee. For the freshest flavor, don't hold brewed coffee in the carafe for longer than four hours.

WATER QUALITY

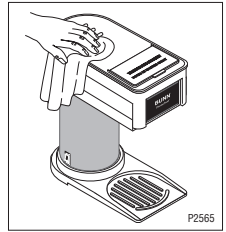
Install a water conditioner if your water contains excessive amounts of sediment, taste, or odors.

SOFTENED WATER / DECAFFEINATED COFFEE

Use of decaffeinated coffee and/or softened water may cause the brewed coffee to drain more slowly through the paper filter, occasionally resulting in an overflow of grounds into the carafe. While this is not unusual in coffee brewing, it can be avoided by using slightly less coffee, a courser grind, or both. If the overflow persists, please contact BUNN® to order a special sprayhead free of charge.

ROUTINE CLEANING

Rinsing the brew funnel and carafe after each use is the only routine cleaning required. Occasionally, wipe the outside of the brewer including the area above the funnel with a damp cloth. The carafe may be disassembled for cleaning. Rotate the lid counterclockwise to remove. Occasionally, the FlavorGard® valve should be removed and cleaned. Lift at the edge and pull up. After rinsing, replace by aligning the tab on the FlavorGard® valve with the slot inside the carafe lid and press in place. Use of a mild, non-abrasive detergent is recommended. Do not use a scrub pad or other abrasive cleaning device as this will scratch the stainless steel surface. (The brew funnel and carafe are top-rack dishwasher safe.)

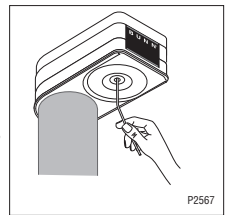
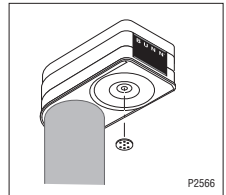


DELIMING

Periodically, you should delime the brewer to clear any deposits that may have accumulated due to impurities in the water source.

NOTE - Unplug the brewer and let it cool down before deliming.

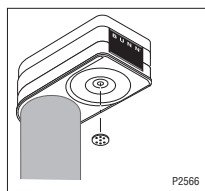
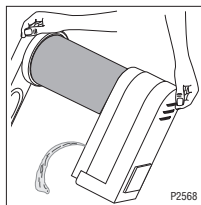
- 1) Unscrew the sprayhead with your fingertips and set it aside.
- 2) Insert all but two inches of the flexible deliming tool (Supplied) into the sprayhead tube.
- 3) Slide the tool in and out five or six times to loosen lime in the sprayhead tube. Remove the tool.
- 4) Pour one carafe of fresh water into the brewer, set the empty carafe on the brewer, and close the lid.
- 5) Check the holes in the sprayhead. If plugged with lime, they may be cleared by using a toothpick. Clean the sprayhead with a cloth and mild detergent. Rinse the sprayhead with water before reinstalling.
- 6) Plug in the brewer and allow the water in the tank to reheat before using. The frequency of deliming depends on the mineral content of your water.



PERIODIC CLEANING

(Recommended at least every three months)

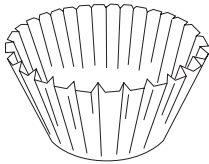
- 1) Slide an empty brew funnel into the brewer and center an empty carafe in position on the brewer.
- 2) Pour one quart of white vinegar into the top of the brewer and close the lid. Empty the carafe when liquid stops flowing from the funnel.
- 3) Allow the brewer to sit for two hours.
- 4) Unplug the brewer. Remove the brew funnel and sprayhead from the brewer and set them aside. Clean the sprayhead with a cloth and mild detergent.
- 5) To drain the brewer, continue to Step 6, OR to clear vinegar out of brewer without draining, pour a carafe of fresh, cold water through the brewer. Place carafe on brewer base, then close the lid to allow the water to run through the brewer. After it has run through, empty carafe, and repeat the process approximately 8 - 10 times. Proceed to Step 9.
- 6) Cool the brewer by pouring a full carafe of fresh, cold water into the top of the brewer. Place carafe on brewer base, close lid. When water has stopped flowing from the brewer, empty the carafe. Repeat this process, then set the carafe aside.
- 7) Grasp the back of the brewer and quickly turn it upside down over a sink as shown. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
- 8) Replace the sprayhead and funnel after the water has been drained. Pour a carafe of water into the top of the brewer. Place the carafe on the brewer, close the lid. Repeat this process with another carafe of water. Water will flow out of the funnel after the second carafe. When flow from the funnel has stopped, empty the carafe and pour an additional carafe of water into the brewer. Place the carafe on the brewer and close the lid.
- 9) *If you have not replaced the sprayhead and funnel, do so now before proceeding.* Taste the water coming out of the brewer. Pour additional carafes of fresh, cold water into the brewer as needed until the water has no vinegar taste.
- 10) Plug in the brewer and allow the water in the tank to reach brewing temperature before using. (Approximately 15 minutes.)



DRAINING THE BREWER

The water in your BUNN® Coffee Brewer should be emptied whenever it is taken on a trip, shipped, or stored in an unheated location with a chance of freezing. Follow steps 4-7 of the PERIODIC CLEANING section.

OTHER BUNN® PRODUCTS



Paper Filter

P2245

COFFEE AND TEA FILTERS

Constant quality testing assures consistent flavor without any grounds in the cup. BUNN® paper filters are packaged to maintain their fluted shape for use in most basket-type drip coffee makers.

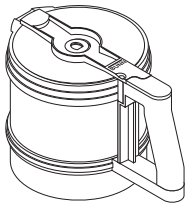


BCG

P2801

BUNN COFFEE GRINDER

Large burrs flake beans (not pulverize) to the correct size and shape for maximum flavor extraction. High capacity bean hopper keeps up to one full pound of coffee fresh for days.



BTC

P2818

THERMAL CARAFE

10-cup, 50 oz. thermal carafe (for use only with BT10-B Brewer). Thermal carafe lid also available separately.

AUTHORIZED SERVICE

For Service Information Contact:

BUNN Corporation

(800) 352-2866

To receive full assistance, please have date code ready when calling for service.

(Located on the bottom of your brewer)

Service Center Locations:

BUNN Corporation
900 E. Townline Rd.
Creston, IA 50801

BUNN Corporation
16431 Carmenita Road
Cerritos, California 90701
(800) 637-2866

LIMITED WARRANTY

Bunn-O-Matic warrants the BUNN Pour-O-matic® Coffee Brewer ("Brewer") to be free from defects in material and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

- a) Three (3) years from the date of original purchase of a NEW BREWER.
- b) The later of three (3) years from the date of original purchase or one (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic before the new Brewer warranty has expired.
- c) One (1) year from the date REPAIRED OR REPLACEMENT BREWER is received by the customer when returned to Bunn-O-Matic after the new Brewer warranty has expired.
- d) One (1) year from the date of purchase of a REMANUFACTURED BREWER.
- e) One (1) year from the date of purchase for thermal carafes or one (1) year from the date REPAIRED OR REPLACEMENT THERMAL CARAFE is received by the customer when returned to Bunn-O-Matic before the new Brewer warranty period has expired.

If such a defect appears during the warranty period, we will (at our sole option) repair or replace the defective Brewer with no charge for service or parts, provided the Brewer is delivered at the customer's expense to one of the authorized service centers listed on page [11] of this booklet.

This warranty does not cover claims resulting from misuse, failure to follow instructions on installation and use, use with water having a high mineral content, neglect, use of unauthorized attachments, commercial use, use on a current or voltage other than specified on the Brewer, or unauthorized service during the warranty period on conditions otherwise covered by warranty.

THIS WARRANTY SHALL BE EXCLUSIVE AND SHALL BE IN LIEU OF ANY OTHER EXPRESS WARRANTY, WRITTEN OR ORAL, INCLUDING BUT NOT LIMITED TO ANY EXPRESS WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

THE CUSTOMER'S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY OR OF ANY IMPLIED WARRANTY OR OF ANY OTHER OBLIGATION ARISING BY OPERATION OF LAW OR OTHERWISE SHALL BE LIMITED AS SPECIFIED HEREIN TO REPAIR OR REPLACEMENT, AT OUR SOLE OPTION. IN ANY EVENT, RESPONSIBILITY FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES IS EXPRESSLY EXCLUDED.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.