BUNN®
Quality Since 1840

G9WD-RH
Weight-based, portion-control coffee grinder with 3 batch sizes

INSTALLATION & OPERATING GUIDE

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

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

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

1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCR/MCP/MCA single cup brewers, thermal servers and ThermoFresh® servers (mechanical and digital) 1 year parts and 1 year labor.
2) 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 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.

392, A Partner You Can Count On, Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espress, 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, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifecta, TRIFECTA (sylized 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.

CONTENTS

INTRODUCTION

This equipment will store up-to six pounds of whole bean coffee in the hopper and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.
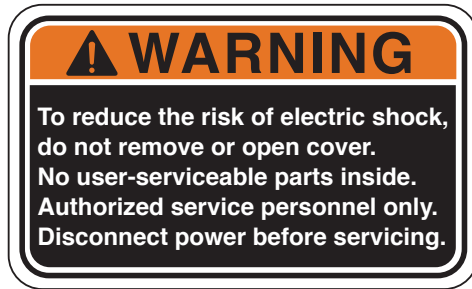
The grind is preset at the factory to drip specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

USER NOTICES

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

⚠ **CAUTION**

PERSONAL INJURY HAZARD.

KEEP FINGERS AND FOREIGN OBJECTS OUT OF HOPPER OR CHUTE OPENING.

05876.0000

⚠ **WARNING**

To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Authorized service personnel only. Disconnect power before servicing.

37881.0000

00824.0002

⚠ **WARNING**

◆ Use only on a properly protected circuit capable of the rated load.
◆ Electrically ground the chassis.
◆ Follow national/local electrical codes.
◆ Do not use near combustibles.

An extension cord, when used, must be shorter than 20 feet if 16-gauge 3-conductor wire, or shorter than 10 feet if 18-gauge 3-conductor wire.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD

READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT

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20545.0000

PACKAGING & SHIM REMOVAL
WARNING
THE FOLLOWING MUST BE COMPLETED BY A QUALIFIED SERVICE TECHNICIAN PRIOR TO OPERATING THE GRINDER.

NOTE: DISCONNECT THE GRINDER FROM THE AC POWER!

1. Remove & discard tape holding funnel arm in place.
2. Remove & discard two silicon tubes between funnel guide & housing.
3. Remove four screws in front housing panel.
4. Remove front housing panel.
5. REMOVE & DISCARD SHIM UNDER TRANSDUCER. **NOTE:** Must be removed before Calibration can be done.
6. Replace housing panel.
7. Replace four screws in front housing panel.
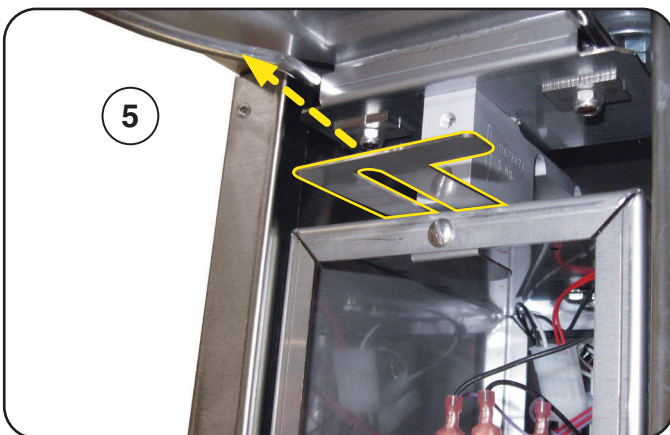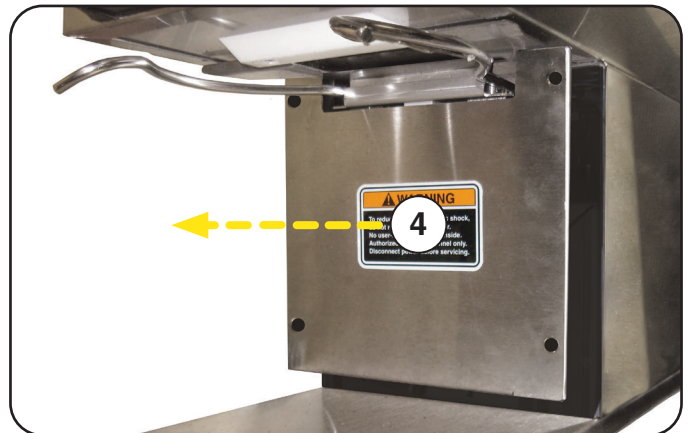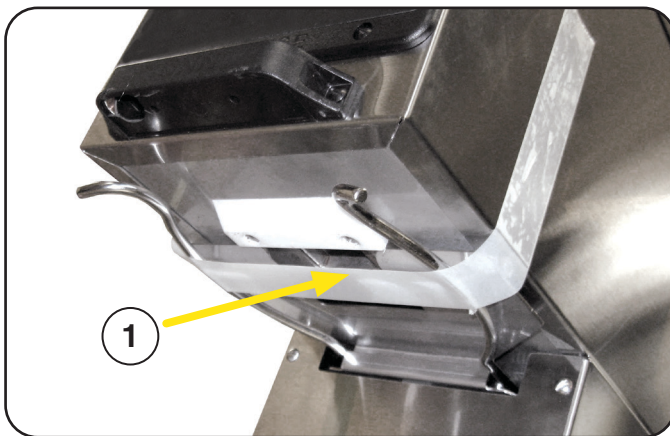
NORTH AMERICAN REQUIREMENTS

- 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.

- 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.

ELECTRICAL REQUIREMENTS

Refer to Data Plate on grinder, and local/national electrical codes to determine circuit requirements.
This grinder has an attached cordset and requires 2-wire, grounded service rated:

     120 volts ac, 15 amp, single phase, 60 Hz, for domestic grinders.
     220-240 volts ac, 10 amp, single phase, 50 Hz, for most international grinders.

OPERATING CONTROLS (Early Models)
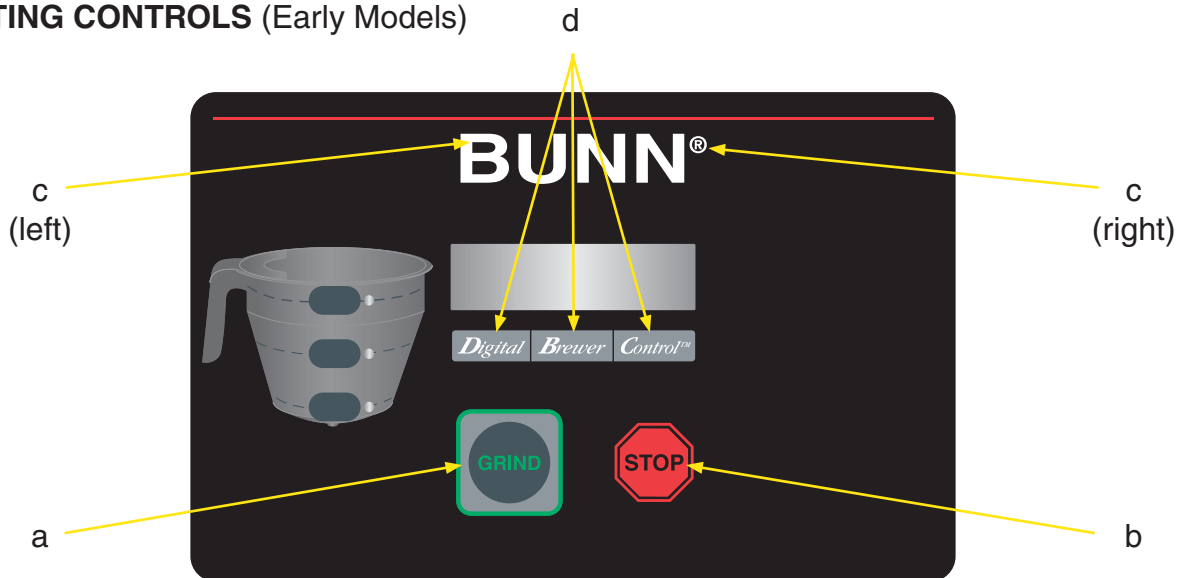
Grind Pad (a) – Pressing initiates a grind cycle.
Stop Pad (b) – Pressing ends the operation of the grinder.
® Pads (c) – Hidden" buttons used to navigate setup and programming menus.
Pads (d) – "Hidden" buttons used to navigate setup and programming menus.

OPERATING CONTROLS
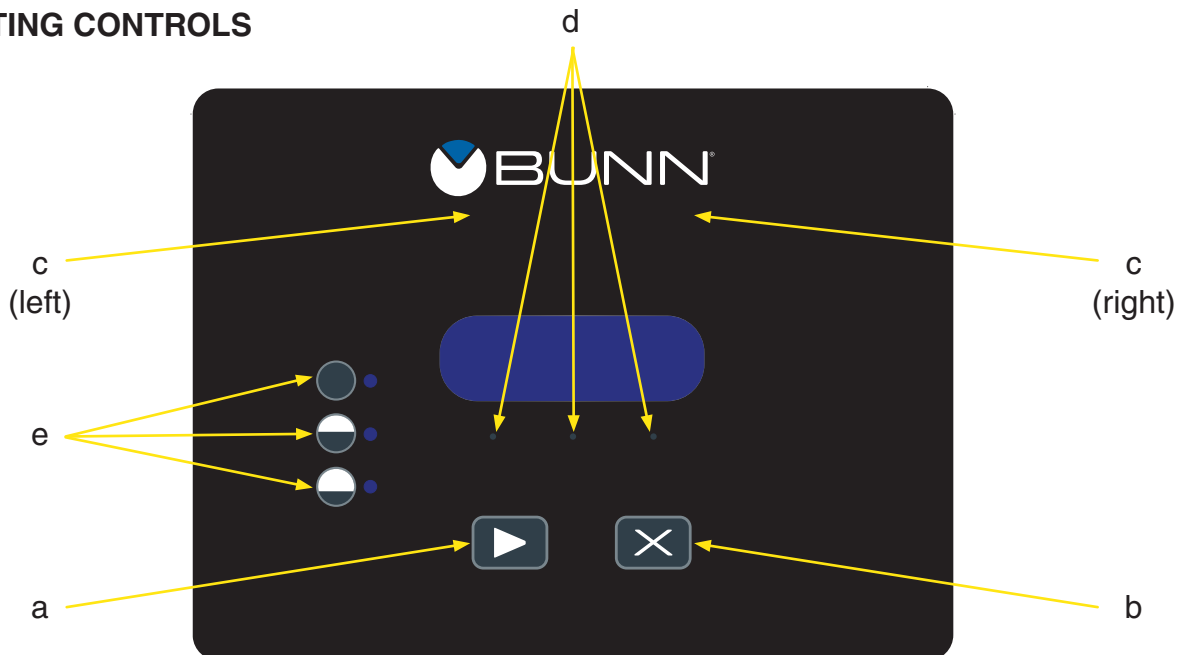
Grind Pad (a) – Pressing initiates a grind cycle.
Stop Pad (b) – Pressing ends the operation of the grinder.
Pads (c *right***)** – Hold "Hidden" button 2 seconds to ENTER programming, then use to navigate setup and programming menus.

     (c *left***) –** Use "Hidden" button to navigate setup and programming menus.

Pads (d) – "Hidden" buttons used to navigate setup and programming menus.
Pads (e) – Press button to select small, medium or large batch size.

COFFEE GRINDING

1. Visually inspect the hopper for an ample supply of whole bean coffee.

2. Place a paper filter into the brew funnel. The filter must not be folded-over or tilted to one side.

3. Insert the funnel into the funnel rails until it stops.

4. Select batch size desired (e).

5. Momentarily press the "START" switch (a). The grinding will begin after a moment. The actual weight of the coffee being ground into the funnel will be shown on the display during grinding. The grinder will automatically stop when the correct weight is reached. **DO NOT TOUCH THE FUNNEL OR FUNNEL HANDLE DURING GRINDING. THIS WILL CAUSE THE INCORRECT WEIGHT OF COFFEE TO BE GROUND.**

6. Remove the funnel from the grinder and level the bed of grounds by gently shaking.

7. The loaded funnel is now ready for use in any commercial drip coffee brewer according to the manufacturer's instructions.

INITIAL SETUP

How to Access Programming
To enter programming mode, the home screen must be present on the display. Touch the area below the BUNN logo for 2 seconds. The "SELECT COFFEE" screen will appear on the display.

How to Navigate Programming
Once programming is accessed, use the left and right hidden switches to navigate through the list of menus.

Programming Lockout
This switch is located on the control board located behind the membrane touch pad (user interface). The switch can be set to prevent access to the advanced programming settings of the grinder. Once all the settings are programmed, the operator can set the switch to the "ON" position to prohibit anyone from viewing and changing settings. The grinder must be powered down when setting the switch.
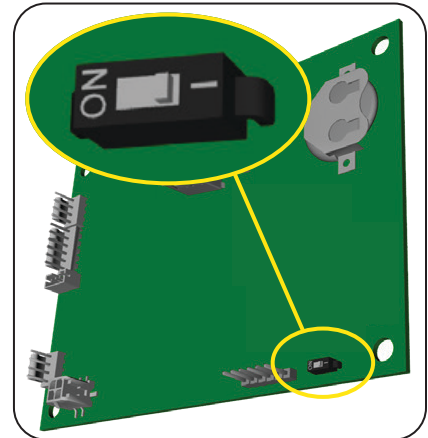
Programming Menus (Late model grinders; serial #G9WD003872 and above)
The follow outlines the navigation flow of the main programming menus.

SELECT COFFEE	RECIPES	CALIBRATION	SETTINGS	SERVICE
<< SELECT >>	<< SELECT >>	<< SELECT >>	<< SELECT >>	<< SELECT >>

Select Coffee
This option allows the operator to assign a recipe for the machine.

SELECT COFFEE	REGULAR
<< SELECT >>	PREV DONE NEXT

To assign a hopper name:
1. Ensure machine is powered on.
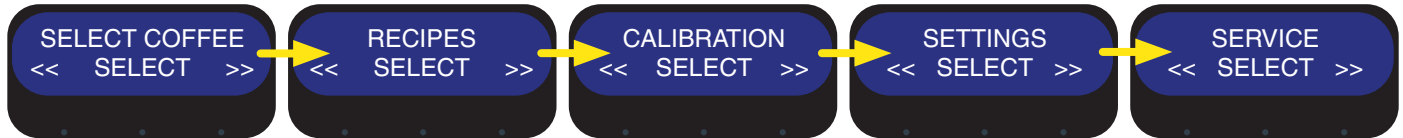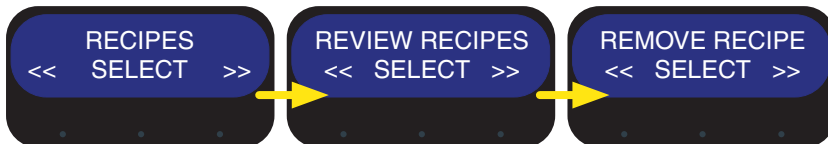2. Access programming.
3. The first screen should read "SELECT COFFEE". Press **SELECT** to enter this option.
4. The next screen will allow the operator to navigate through a list of default coffee names stored in the grinder. Use the buttons under the display to navigate. Once a name has been found, select **DONE** to confirm the name.

Recipe Menu
The follow outlines the navigation flow for the RECIPE sub-menus.

RECIPES	REVIEW RECIPES	REMOVE RECIPE
<< SELECT >>	<< SELECT >>	<< SELECT >>

Review Recipes
This option allows the operator to review recipes stored in programming.

REVIEW RECIPES	ORIGINAL	SMALL BATCH	MEDIUM BATCH	LARGE BATCH
<< SELECT >>	MODIFY SHOW NEXT	GRIND TIME: 3.2	GRIND TIME: 5.2	GRIND TIME: 7.2
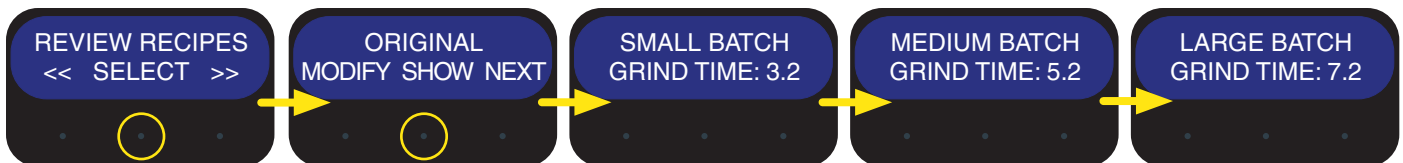
To review recipes:
1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "RECIPES".
4. At the "RECIPE" screen, press **SELECT**.
5. The next screen will read "REVIEW RECIPES". Press **SELECT.**
6. Press **NEXT** to navigate to the recipe for review. If the recipe name is the first on the display, proceed to next step.
7. Select **SHOW**.
8. Grind Weight for each recipe and corresponding batch size will be displayed, along with the Coffee Calibration number.

Modify Recipes (Weight Mode Enabled)

This option allows the operator to modify recipes stored in programming.

REVIEW RECIPES	ORIGINAL	3 BATCHES DONE?	CALIBRATE COFFEE
<< SELECT >>	MODIFY SHOW NEXT	NO YES	NO YES

To modify recipes:

1. Ensure machine is powered on.

2. Access programming.

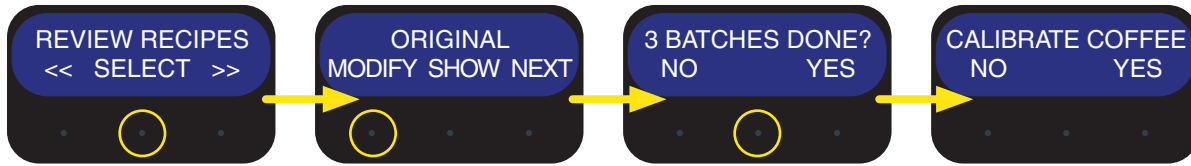3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "RECIPES".

4. At the "RECIPE" screen, press **SELECT.**

5. The next screen will read "REVIEW RECIPES". Press **SELECT.**

6. Press **NEXT** to navigate to the recipe to modify, if necessary.

7. Select **MODIFY**.

8. The first setting to appear when modifying recipes is Grind ounces (oz). Adjusting this value will affect the amount of coffee grounds being dispensed into the brew funnel. Three different batch settings are selectable; each batch is independently adjustable by setting.

9. Use the **plus (+)** or **minus (-)** buttons under the display to increase or decrease the ounces.

10. Select **DONE** to proceed with the changes.

11. The next screen will ask "3 BATCHES DONE?". If so, select **YES** to save the changes. Selecting **NO** will allow the operator to make more adjustments to the remaining batches for that particular recipe.

12 In the "3 BATCHES DONE" menu, if no further changes are to be made, press the button under "YES" to enter the "COFFEE CALIBRATION" menu.

13. This menu sets the "offset" weight for the coffee name selected, so that accurate weight grinding will be achieved.

14. With a funnel in place, press the "GRIND" button. After grinding, the coffee weight will be read and calibrated, and the "COFFEE NAME", "SETUP COMPLETE" menu will appear. Press the middle button to loop back and select another coffee name for batch size setting and calibration.

Modify Recipes (Time Mode Enabled)

This option allows the operator to modify recipes stored in programming.

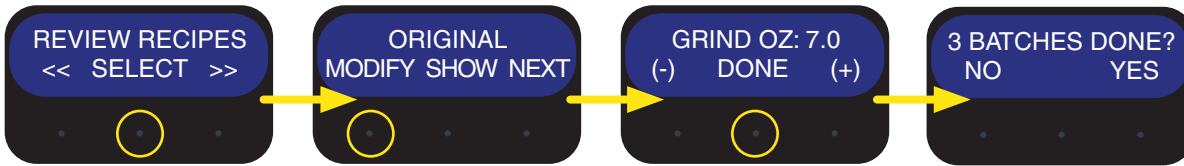| REVIEW RECIPES	ORIGINAL	GRIND OZ: 7.0	3 BATCHES DONE?
<< SELECT >>	MODIFY SHOW NEXT	(-) DONE (+)	NO YES

To modify recipes:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "RECIPES".

4. At the "RECIPE" screen, press **SELECT.**

5. The next screen will read "REVIEW RECIPES". Press **SELECT.**

6. Press **NEXT** to navigate to the recipe to modify, if necessary.

7. Select **MODIFY**.

8. The first setting to appear when modifying recipes is Grind Time. Adjusting this value will affect the amount of coffee grounds being dispensed into the brew funnel. A longer grind time will increase the weight of coffee grounds dispensed into the brew funnel. A shorter grind time will decrease the weight of coffee grounds dispensed. Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting.

9. The next screen will ask "3 BATCHES DONE?". If so, select **YES** to save the changes. Selecting **NO** will allow the operator to make more adjustments to the remaining batches for that particular recipe.

Remove Recipe

This option allows the operator to remove recipes stored in programming.

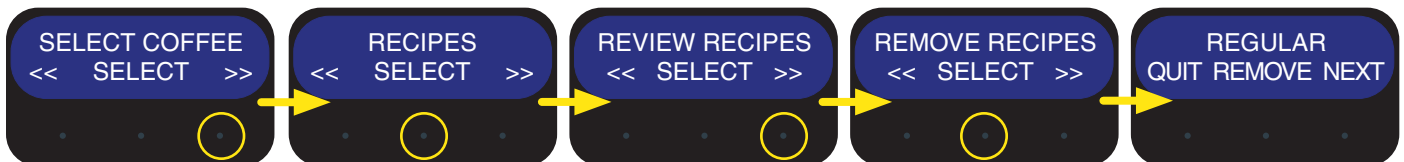| SELECT COFFEE	RECIPES	REVIEW RECIPES	REMOVE RECIPES	REGULAR
<< SELECT >>	<< SELECT >>	<< SELECT >>	<< SELECT >>	QUIT REMOVE NEXT

To remove a recipe:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "RECIPES".

4. At the "RECIPE" screen, press **SELECT**.

5. The next screen will read "REVIEW RECIPES". Select the right hidden button to navigate to "REMOVE RECIPES".

5. Press **SELECT**.

6. Press **NEXT** to navigate to the desired recipe to be removed, if necessary.

7. Select **REMOVE** to remove the desired recipe.

GRINDER CALIBRATION

Calibration Menu

1. Confirm machine is powered on.

2. Access programming mode by pressing the area below the **Right** side of the BUNN logo for 3 seconds.

   NOTE: The first screen should read "SELECT COFFEE".

2

> SELECT COFFEE
> <<   SELECT   >>

3. Select **Right** hidden button under BUNN logo.

   NOTE: Screen should read "RECIPES".

3

> RECIPES
> <<   SELECT   >>

4. Select **Right** hidden button under BUNN logo.

   NOTE: Screen should read "CALIBRATION".

4

> CALIBRATION
> <<   SELECT   >>

5. Once the Calibration sub-menu is accessed, use the 3 switches (marked by dots) below the LCD screen to navigate through the list of menus.

   Press **Select**.

5

> CALIBRATION
> <<   SELECT   >>

6. Press **Weight** or **Timed** grinder type, or choose **Center** to continue.

   NOTE: This screen allows the operator to choose whether recipes are referencing weight or timed-based parameters. The selected option will flash on the display.

6

> TYPE OF GRINDER
> WEIGHT   TIMED

7. The "CALIBRATE SCALES" screen will appear.

   Press **Select**.

7

> CALIBRATE SCALES
> <<   SELECT   >>

8. Adjust value to match precision weight to be used.

   Press **Center** to continue.

   NOTE: If precision weight is not available; proceed with a known object weight.

   NOTE: If using BUNN Precision Weight (48256.0000), set weight to 7.05 oz.

8

> CALIBRATION OZ
> (-)   7.05   (+)

9. The "CALIBRATE SCALES" screen will appear.

   Place empty **Brew Funnel** on funnel rails.

Insert Funnel

9

> CALIBRATE SCALES
> EXIT   TARE

10. Press **Tare**.

10
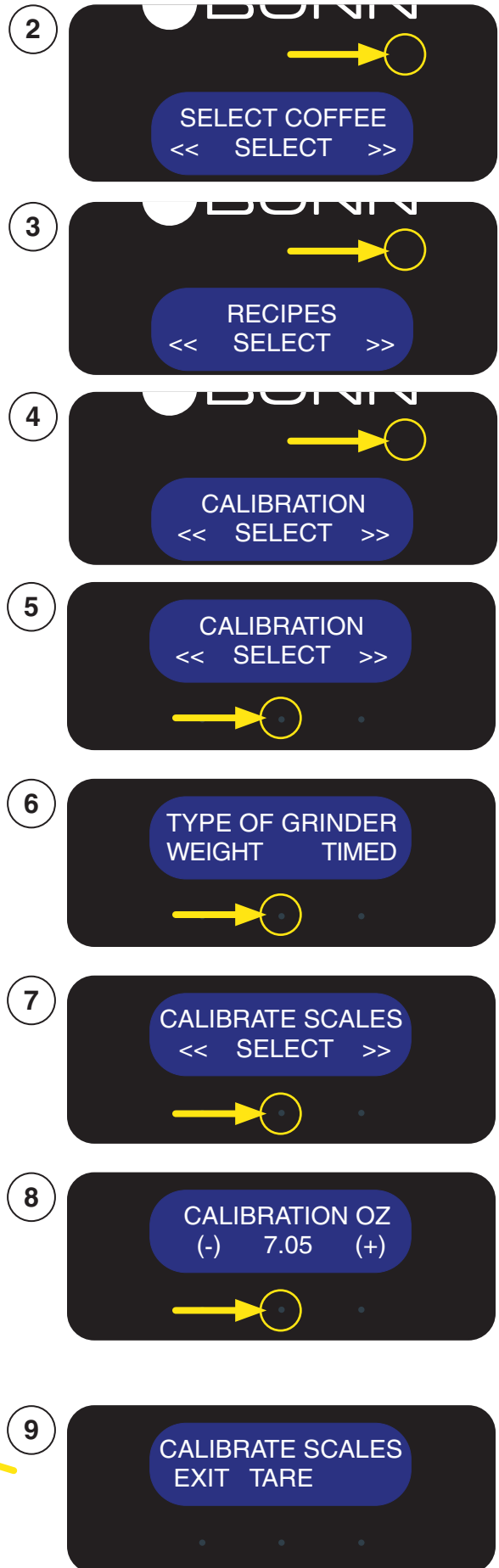
CALIBRATE SCALES
EXIT   TARE

11. Remove **Brew Funnel**.

11

Remove Funnel

12. Place **Precision Weight** inside the funnel.

Insert Weight

12

WEIGHT IN FUNNEL
EXIT   DONE
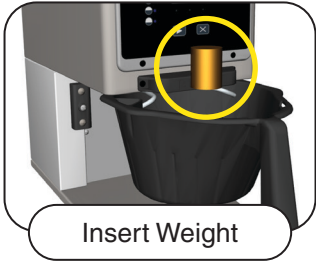
13. Replace **Brew Funnel** with weight on funnel rails.

13

Insert Funnel
with Weight

14. Press **Done**.

14

PLACE 7.05 oz
EXIT   DONE

15. Press **Right** hidden button 4 times to exit programming.

NOTE: "VERSION" screen will appear when back to beginning.

15

BUNN

VERSION
G9WD   000.00

SETTINGS MENU

The following outlines the navigation flow for the SETTINGS sub-menus.

Set Password

This option allows the operator to set a password to protect software settings from being modified without authentication. To set a password:

SET PASSWORD
0   0   0

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SETTINGS".

4. At the "SETTINGS" screen, press **SELECT**.

5. The next screen will read "SET PASSWORD". Press **SELECT**.

6. Use the buttons under the display to change the corresponding value.

7. When the password is set on the display, select the right hidden switch to proceed with the changes.
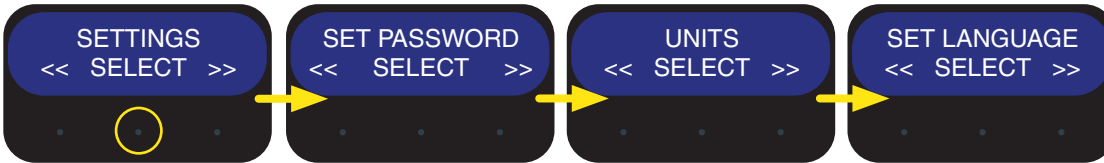
Set Units

This option allows the operator to change units of measurement on the LCD display.

To change the units:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SETTINGS".

4. At the "SETTINGS" screen, press **SELECT**.

5. The next screen will read "SET PASSWORD". Use the right hidden button to navigate to "UNITS".

UNITS
METRIC DONE ENGLISH

6. Press **SELECT**.

7. Use the left and right buttons under the display to change the units of measurement.
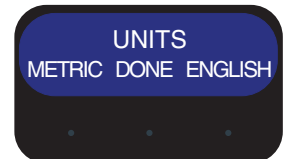
Set Language

This option allows the operator to change languages on the LCD display. English, Spanish, or French can be selected.

To change the language:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SETTINGS".

4. At the "SETTINGS" screen, press **SELECT**.

5. The next screen will read "SET PASSWORD". Select the right hidden button under the display.

6. The next screen will read "SET LANGUAGE". Press **SELECT**.

SET LANGUAGE
<<   SELECT   >>

7. Use the left and right buttons under the display to change the language.

8. When the language is set on the display, press **SELECT**.
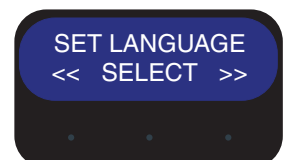
SERVICE MENU

The follow outlines the navigation flow for the SERVICE sub-menus.

Test Outputs

Accessing "Test Outputs" will give you the option of turning On and Off the output voltage to the load component individually. A voltmeter can be used across the load component to measure the output voltage when commanded. This function is intended for qualified service technicians to use when diagnosing an issue.

To access Test Outputs:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Press **SELECT**.
6. Press **NEXT** to navigate to the component for testing. Activate/deactivate the component using the left and right hidden switches under the display.

Test Switches

Accessing "Test Switches" will give you the option of selecting the control switches individually and displaying the switch name on the display screen for switch recognition. Pressing the right hidden button under the BUNN logo button will exit the test mode.
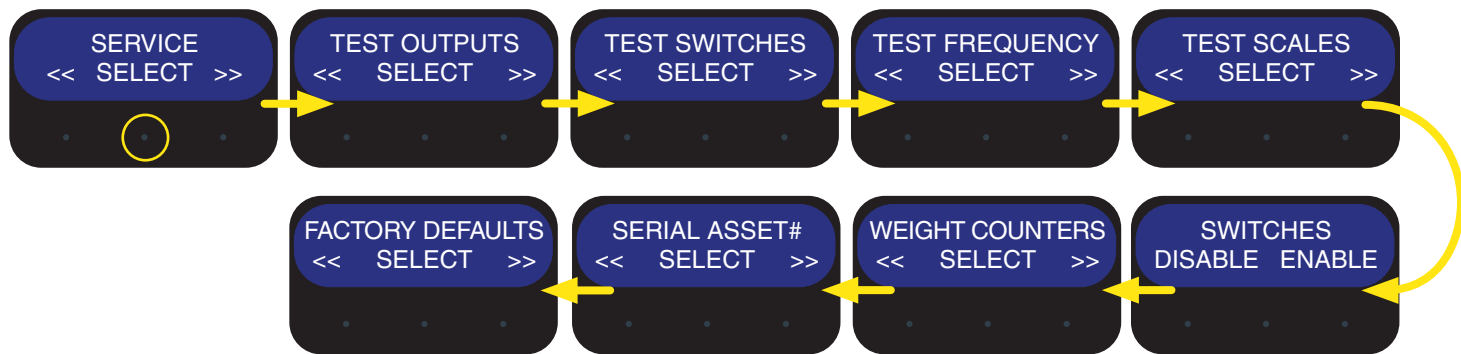
To access Test Outputs:

1. Ensure machine is powered on.
2. Access programming.
3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SERVICE".
4. At the "SERVICE" screen, press **SELECT**.
5. The next screen will read "TEST OUTPUTS". Press the right hidden button to navigate to "TEST SWITCHES". Press **SELECT**.
6. Select any switch on the touch pad. The name of the switch will appear on the display, if working properly.
7. Press the right hidden button to exit.

Test Frequency

The menu screen is used to see and test the frequency value for the read/write coils that may or may not be on the equipment. The read/write capability operates between 124 to 127 Khz.

To access Test Frequency:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT". Use the right hidden button to navigate to "SERVICE".

4. At the "SERVICE" screen, press **SELECT**.

5. The next screen will read "TEST OUTPUTS". Select the right hidden button to navigate to "TEST FREQUENCY". Press **SELECT**.

FREQUENCY
125.7 Khz* Adj 1

NOTE: The asterisk indicates the grinder detects the component.

6. Press the right hidden button to EXIT.

Test Scales

The "Test Scale" menu converts the electrical voltage into a readable form on the menu referred to as "Bits' and is also referenced by ounces on the display when you add a calibrated weight to check the scale. The menu allows you test the scale by the means of taring the funnel and by adding a precision weight to check the scale. The electrical signal is converted to readable information on the display called "Bits" and is referenced by weight in ounces.

Switches

Allows switches to be disabled when cleaning the front panel.

Weight Counters

This menu displays analytics in regards to total weight, as well as flavor counts.
To access Grind Counters:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SERVICE".

4. At the "SERVICE" screen, press **SELECT**.

5. The next screen will read "TEST OUTPUTS". Select the right hidden switch to navigate to "WEIGHT COUNTER". Press **SELECT**.

6. Press right hidden button to navigate through the information presented.

Serial Asset Number

This function allows the operator to enter in an optional asset number. This can be useful for tracking the usage or service of an individual machine within a group.
To access Serial Asset Number:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "SELECT COFFEE". Use the right hidden button to navigate to "SERVICE".

4. At the "SERVICE" screen, press **SELECT**.

5. The next screen is "TEST OUTPUTS". Select the right hidden button to navigate to "SERIAL ASSET NUMBER". Press **SELECT**.

6. The next screen is "ENTER ASSET #". Use the left and right buttons under the display to change values. Select **right hidden button.**

7. The next screen is "SERIAL-ASSET #". Use the left and right buttons under the display to change values. Select the **right hidden button.**

SERVICE MENU (continued)

Factory Defaults

This function allows the operator to reset the grinder to factory settings.
To access Factory Defaults:

1. Ensure machine is powered on.

2. Access programming.

3. The first screen should read "NAME HOPPER". Use the right hidden button to navigate to "SERVICE".

4. At the "SERVICE" screen, press **SELECT**.

5. The next screen will read "TEST OUTPUTS". Press the right hidden button to navigate to "Factory Defaults".

6. Press **SELECT** to enter this option.

COFFEE CHART			
NUMBER	**NAME**	**NUMBER**	**NAME**
1	Regular	17	Light Roast
2	Decaf	18	Dark Roast
3	Colombian	19	Espresso
4	Colombia Supremo	20	Amaretto
5	Costa Rican	21	Hazelnut
6	Ethiopian	22	French Vanilla
7	Kona	23	Irish Creme
8	Kenya AA	24	Vanilla Nut
9	Sumatran	25	Caramel
10	French Roast	26	Raspberry
11	Italian Roast	27	Almond
12	Mocha Java	28	Dark Mountain Roast
13	House Blend	29	Classic Premium
14	Breakfast Blend	30	Special Blend
15	Jamaica Blue Mountain	31	Orginal
16	Guatemalan	32	Bold

ADJUSTMENTS

The grind can be set from fine to very coarse. The grind may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments.

Burr Adjustment

1. Unplug the grinder and remove the hopper by pulling forward with the handle.

2. Plug-in the grinder, place funnel with filter into the funnel rails. Momentarily press the "START" button and release.

   NOTE: Run grind cycles until all of the coffee in the grind chamber is dispensed.

3. Remove two black screws from the lower control panel bezel.

4. Remove the control panel and hang the control panel on front of grinder by inserting metal tabs on the back of control panel into slots on the front of grinder.

5. Make sure funnel with filter is still in place in the funnel rails. Press the right hidden button to access programming.

6. Select "SERVICE", then select "TEST OUTPUTS?".

7. In the "GRIND MOTOR" menu, select "ON".

8. Slowly turn the adjusting screw in a clockwise direction until a metallic whine is heard due to the rubbing of the grinding burrs. Reverse the adjusting screw just until the whining stops. Turn off the motor and exit to home screen.

9. Remove the white plastic cap, and replace it on the end of the grinder with the "0" aligned with the adjusting screw slot.

10. The following settings approximately correspond to SCA recognized grinds. Coffee type, roast and other variables can also impact particle size..

    FINE GRIND: Rotate the adjusting screw to the "7" in a counterclockwise direction.

    DRIP GRIND: Rotate the adjusting screw to the "8" in a counterclockwise direction.
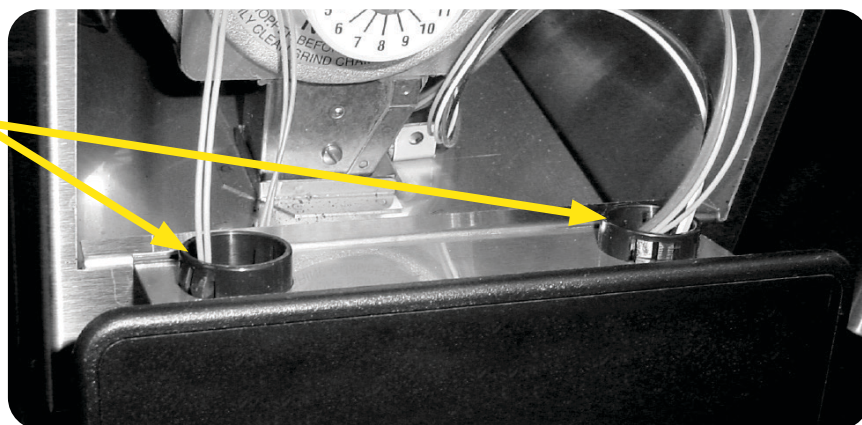
    REGULAR (COARSE) GRIND: Rotate the adjusting screw to the "12" counterclockwise direction.

    NOTE: Exact adjustment will vary according to bean roast or added flavoring.

11. Reinstall front control panel.
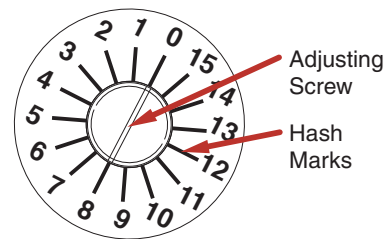
Tabs into slots on front of grinder.

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CLEANING

Weekly

Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.

6 Month

WARNING – Unplug grinder before the removal of any panel or grind chamber-housing parts.

1. Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.
2. Remove the hopper by sliding all the way forward.
3. Remove the lid from the hopper, and empty of beans.
4. Clean and sanitize the hopper and lid. Care should be taken not to scratch the hoppers with any abrasive material.
5. Place an empty funnel with filter in the funnel rails. Press and release the "GRIND" button. Run a few cycles until all coffee in the grind chamber is dispensed and disconnect the grinder from the power source.
6. Remove the funnel and filter and discard any remaining coffee grounds.
7. Remove two black screws from the lower control panel bezel.
8. Remove the control panel and hang the control panel on front of grinder by inserting metal tabs on the back of control panel into slots on the front of grinder.
9. Remove the two screws holding the front cover to the burr housing. Carefully remove the burr housing front cover. Clean inside surface with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
10. Carefully remove the rotor cup, shear plate, burr rotor and motor shaft extension from the grinder. Clean all parts with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
11. Clean the grind chamber with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
12. Reinstall the motor shaft extension, burr rotor, shear plate, rotor cup and front cover to the burr housing.
13. Reinstall the front control panel.
14. Refer to the "Adjustment" section of the Operating and Service manual for burr adjustment.
15. Reinstall the cleaned hopper on the grinder.

PREVENTIVE MAINTENANCE

BUNN recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician. For technical service, contact BUNN at 1-800-286-6070.

NOTE: Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

6 Month

Replace the dechaffer assembly.
05995.0000 Dechaffer Plate

1 Year

1. Inspect and clean/replace burrs and grind chamber if necessary.
2. Adjust the burrs to your specifications for particulate size.

UPDATE PROGRAMMING USING USB STICK

1. Press and hold right hidden button to enter setup menus (reference page 8 for steps). Scroll to "REVIEW RECIPES?" screen, and push the button under "YES".

   Then, scroll to each coffee name
   corresponding to the names on the hoppers being used, and press the button under "SHOW".

   NOTE: Record the grind times for each batch size of each coffee used, for later use.

2. Disconnect grinder from power source.

3. Remove two (2) screws holding control panel on the front of the grinder, and set screws aside.

4. Hang the control panel on the designated tab holders as shown.

5. Remove the protective cover on the USB port on the control board.

6. Insert the USB stick into the port.

7. Plug in the grinder. When prompted on the display to proceed with software update, select the right hidden switch under the display.

8. Allow time for the software update to finish.

9. When complete, remove the USB from the port.

10. Place the protective cover back onto the USB port on the control board.

11. Reinstall the control panel and secure using the two screws.

12. Power cycle the grinder, the new software version will display on the screen before initializing the home screen.

Copy Settings From Machine To Machine

Procedure for copying settings from one grinder to another grinder of the same model.

GRINDER 1

NOTE: See steps to access USB port on previous page.

1. Insert empty USB Flash Drive into grinder.

   Screen should read "USB DETECTED"

   ① USB DETECTED

2. Next, the screen will read "SAVE TO."

   Select "USB" which will be the only option.

   ② SAVE TO USB

3. When finished the screen will read "SAVE COMPLETE REMOVE DRIVE."

   Remove the flash drive.

   ③ SAVE COMPLETE REMOVE DRIVE

GRINDER 2

4. When in front of the next grinder, insert USB Flash Drive into grinder.

   The screen should then read "USB DETECTED"

   ④ USB DETECTED

5. Next, the screen will read "SAVE TO."

   Select "GRINDER".

   ⑤ SAVE TO USB   GRINDER

6. Next, screen will read "COPYDISK.GND TO GRINDER?"

   Select "YES".

   ⑥ COPYDISK.GND TO NO GRINDER? YES

7. When completed the screen will read "SAVE COMPLETE REMOVE DRIVE."

   ⑦ SAVE COMPLETE REMOVE DRIVE

8. Remove USB Flash Drive.

   ⑧
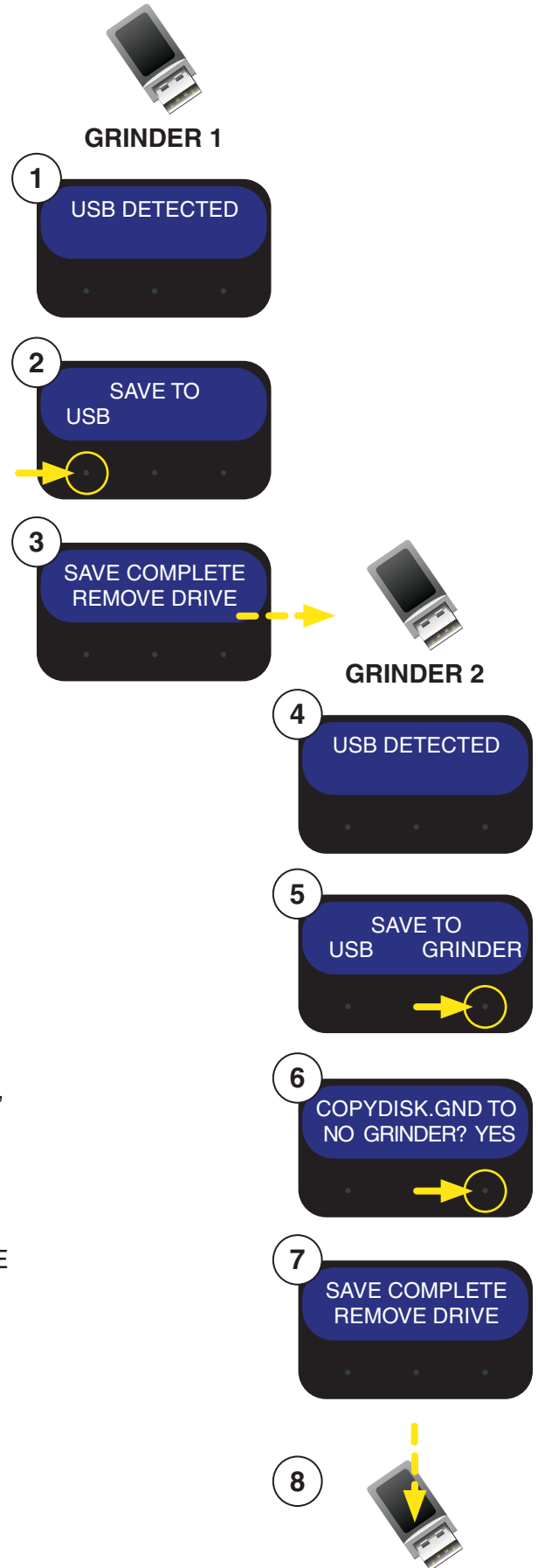
RESETTING GRINDER MEMORY

1. Unplug grinder from the outlet.
2. Press in and hold both the **STOP** and **GRIND** buttons and plug cordset into the outlet. After a short pause, the display will show four rows of dashes.
3. When the dashes appear, release the **STOP** and **GRIND** buttons, then press and release the **STOP** button.
4. The display will count down then return to the normal operating mode. The grinder should now be set to match the coffee names with the numbers on the chart below.

TROUBLESHOOTING

A troubleshooting guide is provided to suggest probable causes and remedies for the most likely problems encountered. If the problem remains after exhausting the troubleshooting steps, contact the Bunn-O-Matic Technical Service Department.

- Inspection, testing and repair of electrical equipment should be performed only by qualified service personnel.
- All electronic components have 120 volts ac and low voltage dc potential on their terminals. Shorting of terminals or the application of external voltage may result in board failure.
- Intermittent operation of electronic circuit boards is unlikely. Board failure will normally be permanent. Of an intermittent condition is encountered, the cause will likely be a switch contact or a loose connection at a terminal or crimp.
- Make certain that all electrical connections are tight and isolated.

WARNING

- Exercise extreme caution when servicing electrical equipment.
- Turn power OFF when servicing, except when electrical tests are specified.
- Follow recommended service procedures.
- Replace all protective shields or safety notices.

Problem	Probable Cause	Remedy
Grinder will not start	1. Motor overload protector	Remove the metal plug located on the right side of the housing. Press the red "Reset" button. Listen carefully for a "click". This resets the motor protection circuit and indicates that the motor may have encountered an overload. (An overload can occur when something other than coffee is inserted into the hopper for grinding)
	2. No power	Check the voltage at the power cord with a voltmeter. Voltage must be 120 volts across the black and white wires.

Problem	Probable Cause	Remedy
Grinder will not start (continued)	3. START button	Use "TEST SWITCHES?" menu under "SERVICE TOOLS?" menu in level 1 functions to test START button.
	4. Circuit board	Circuit board. Check that there is 24VDC to the relay coil when the Start button is pressed.
	5. Relay	Check that relay contacts close when start switch is pressed.
	6. Motor	With a voltmeter, check that 120 volts AC is present across L1 and L2 on the rear of the motor when the Start switch is pressed. If voltage is present, and motor does not start, replace motor.
Grinder will not shut off	1. STOP button	Use "TEST SWITCHES?" menu under "SERVICE TOOLS?" menu in level 1 functions to test STOP button.
	2. Relay	With power removed from the machine, check that there is no continuity across the relay contacts.
Incorrect weight of coffee dispensed	1. Grinder scale requires calibration.	Refer to GRINDER WEIGHT CALIBRATION procedure.
	2. Funnel handle touched during grinding.	Do not touch funnel or funnel handle during grinding operation.

COMMUNICATING WITH GRINDER

LEVEL 1 FUNCTIONS:

EARLY SOFTWARE (Serial #'s up to G9WD003872)

Press and Hold the upper right hidden button (3 sec) to enter Level 1 Functions

SELECT COFFEE
NO   YES

"COFFEE NAME"
PREV   DONE   NEXT

Pressing "PREV" scrolls to the previous coffee name

Pressing "NEXT" scrolls to the next coffee name

ENTER PASSWORD
0   0   0

Press upper right button to scroll to next screen

SET PASSWORD
0   0   0

Press upper right button to scroll to next screen

UNITS
METRIC   DONE   ENG

"COFFEE NAME"
MODIFY SHOW NEXT

Press upper right button to scroll to next screen

SET LANGUAGE?
NO   YES

SMALL BATCH
GRIND oz   #.##

Pressing "NEXT" scrolls to the next coffee name

REVIEW RECIPES?
NO   YES

continue to (C)

MEDIUM BATCH
GRIND oz   #.##

ENTER ASSET #
0   0   0

Press upper right button to scroll to next screen

LARGE BATCH
GRIND oz   #.##

continue to (A)

SERVICE TOOLS?
NO   YES

COFFE CAL #   ##

continue to (B)

from (A)

From previous
page

FACTORY DEFAULT
NO   YES

FINISHED, returns
to main screen

GRIND oz   #.##
(-)   DONE   (+)

The small batch size will
flash, press (-) or (+) to
adjust grind weight. After
first batch size is set,
additional batch sizes can
be set by pressing appropriate
batch size button. Press "DONE"
after all three batch sizes
have been set.

THREE BATCHES DONE
NO   YES

CALIBRATE COFFEE
NO   ?   YES

Press "GRIND" button to
start coffee calibration

"COFFEE NAME"
SETUP COMPLETE

Loop back to
"COFFEE NAME"

from (B)

TEST OUTPUTS
NO   YES

TEST GRIND MOTOR
NO   YES

GRIND MOTOR
ON   NEXT   OFF

TEST SWITCHES ?
NO   YES

PRESS RIGHT
HIDDEN TO EXIT

Pressing any switch in this mode will display the switch name in the grinder display.

TEST FREQUENCY ?
NO   YES

CENTER SW TARE

This screen may also be reached from home screen by holding the center BREW button for 5 seconds

TEST SCALE ?
NO   YES

PLEASE WAIT
TARE

SWITCHES
ENABL   DISABLE

PmBurrLBS   #
RESET

SENSOR BITS ####
Weight   ##oz

After the funnel is "tared" add a calibrated weight to check scale.

return to
"FACTORY DEFAULTS"
screen

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LEVEL 1 FUNCTIONS:

from (C)

SET LANGUAGE?
NO   YES

Pressing "NO" scrolls to
"REVIEW RECIPES"
in the currect language
selected

ENGLISH
(-)   SELECT   (+)

ESPANOL
(-) SELECCIONE (+)

FRANCAIS
(-) SELECTIONN (+)

CHANGE LANGUAGE?
ARE YOU SURE ?

CHANGE LANGUAGE?
NO   YES

Pressing "YES" scrolls to
"REVIEW RECIPES"
in the language selected

From Level 1 Program Functions,
Press and Hold (3 sec) the upper
left hidden button to enter
Level 2 Functions.

TYPE OF GRINDER
WEIGHT   TIMED

CALIBRATE SCALE ?
NO   YES

MODIFY MAXBIT
NO   SPREAD?   YES

SHUToff Bits   ##
(-)   DONE   (+)

MaxBits read   #
(-)   DONE   (+)

Finished, returns
to main screen

CALIBRATION OZ
(-)   8.00   (+)

CALIBRATE SCALES
EXIT   TARE

PLEASE WAIT
TARE

PLACE 8.00 oz
EXIT   DONE

PLEASE WAIT
CAL

BUNN