



# USE & CARE INSTRUCTIONS for BrewWISE<sup>SM</sup> System

(Includes G92T DBC Grinder and DUAL SH DBC Brewer with Smart Funnel<sup>TM</sup>)

## COFFEE BREWING



STEP 1

Insert a BUNN<sup>®</sup> filter into the funnel.



STEP 2

Select the desired batch size and coffee flavor on the grinder. It is not necessary to select a size on the brewer.



STEP 3

Grind the proper amount of fresh coffee into the Smart Funnel<sup>™</sup> using the G92-HD with Smart Funnel<sup>™</sup> operation.



STEP 4

Level grounds by gently shaking.



STEP 5

Slide funnel into the funnel rails. The brewer reads the batch size and flavor ground through a chip in the funnel handle and will automatically select the correct settings to brew.



STEP 6

Place an empty server under the funnel.



STEP 7

Press the ON/OFF button to ON.



STEP 8

A batch size must be chosen at the brewer when grounds are not obtained from a Smart Funnel<sup>™</sup> compatible grinder.



STEP 9

Momentarily press and release the BREW button.



STEP 10

Discard the grounds and filter when brewing is completed.

## CLEANING



STEP 1

Remove the sprayhead.



STEP 2

Clean mineral deposits and rinse. Using a paper clip, make sure all holes are open. Replace sprayhead.



STEP 3

Reinstall the sprayhead.



STEP 4

Use a clean damp cloth rinsed in nonabrasive, mild detergent to clean all surfaces.



STEP 5

Remove the lid of the server.



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## CLEANING (Continued)



STEP 6

Pull out lid assembly.



STEP 7

Unscrew the inlet cap.



STEP 8

Clean inlet tube with the medium sized brush (BOM #00675.0000) and cleaning product solution.



STEP 9

Rinse well. Reassemble the lid making sure to replace the retainer cap.



STEP 10

Make sure reservoir is empty and unscrew the sight gauge cap.



STEP 11

Remove the glass tube.



STEP 12

Clean the sight gauge with the large brush (BOM #00674.0000) and reassemble.



STEP 13

Reinstall glass tube and the sight gauge cap.



STEP 14

Thoroughly rinse entire inside of the server. **DO NOT** immerse server in water.



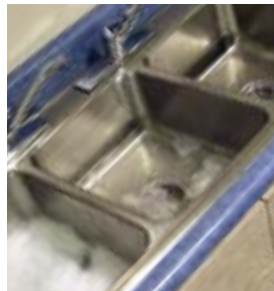
STEP 15

Use a clean damp cloth rinsed in nonabrasive, mild detergent to clean all surfaces.



STEP 16

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



STEP 17

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 with a sanitizer solution (75°F warm chlorine solution of at least 50-100 ppm) and the third sink is used for clean rinse.



STEP 18

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



STEP 19

Use a small brush (BOM #00674.0000) to thoroughly scrub the faucet shank.



STEP 20

Allow the parts to soak in a sanitizer solution for a minimum of ten minutes. Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air dry over night.