

FILTER COFFEE STANDARDS

Formula

1 gram of fresh ground illy coffee for each liquid ounce of water.

(1 gal. (128 oz) = 128 gm) | Water brewing temperature: 205°F



Standards

- Always store filters paper properly. Filters should be kept in the original plastic that will maintain their shape and protect from moisture and odors.
- Do not store paper filters on top of the brewer where it is hot
- Grinder should be clean, hoppers free of oil build-up and the chute clear of grounds
- Brewing equipment should be clean. Brew baskets and spray-head area are clean and free of build-up.
- Containers must be clean and pre-heated before use.
- Never grind coffee or open frac-packs to load the basket with ground coffee in advance. Grind or open packs only if you are ready to brew.
- If using Frac-packs, always use the proper number of bags for the batch size.
- Allow the coffee to finish the brew and dripping cycles before removing the basket.
- Never draw coffee until the brew and dripping cycles are complete. This causes an unbalanced brew.
- Never re-use spent grounds.
- Always discard old coffee and rinse container before brewing fresh coffee.
- Coffee is best served within 30 minutes of brewing. Maximum holding time is 2 hours.
- Never reheat coffee.



BUNN AXIOM BREWED COFFEE PREPARATION

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture



Formula:

1 gram of ground illy coffee for each liquid ounce of water.

Water brewing temperature: 205°F.

PROCESS



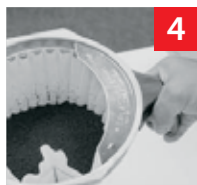
1 Place a paper filter carefully in the brew basket.



2 Slide basket on tracks below the grinder chute.



3 Push the start button. The grinder will grind the correct dose for the batch chosen. **DO NOT load the filter and basket unless you are ready to brew coffee.**



4 Gently shake grounds to level the bed.



5 Slide brew basket into the brewer all the way back along its tracks.



6 Make sure the container is positioned properly under the basket.



7 When the "ready light is illuminated, push "Brew" button to start the cycle.



8 When cycle is complete, discard the used grounds and filter.

Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

BUNN DTB BREWED COFFEE PREPARATION

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture



Formula:

1 gram of ground illy coffee for each liquid ounce of water.

Water brewing temperature: 205°F.

PROCESS



1 Place a paper filter carefully in the brew basket.



2 Slide basket on tracks below the grinder chute.



3 Push the start button. The grinder will grind the correct dose for the batch chosen. **DO NOT load the filter and basket unless you are ready to brew coffee.**



4 Gently shake grounds to level the bed.



5 Slide brew basket into the brewer all the way back along its tracks.



6 Make sure the container top is open and positioned properly under the basket.



7 When the "ready light is illuminated, push "Brew" button to start the cycle.



8 When cycle is complete, discard the used grounds and filter.

Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

BUNN BREWWISE/THERMOFRESH BREWED COFFEE PREPARATION

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture



Formula:

1 gram of ground illy coffee for each liquid ounce of water.

Water brewing temperature: 205°F.

PROCESS



1 Place a paper filter carefully in the brew basket.



2 Choose desired batch size on grinder.



3 Slide basket on tracks below the grinder chute.



4 Push the start button. The grinder will grind the correct dose for the batch chosen. **DO NOT load the filter and basket unless you are ready to brew coffee.**



5 Gently shake grounds to level the bed.



6 Slide brew basket into the brewer all the way back along its tracks.



7A For a brewer with a standard brew basket, choose desired batch size on the brewer.



7B For a brewer with smart funnel, the batch size selected on the grinder will automatically be selected for the brewer when the basket is inserted into the machine.



8 Make sure the container top is open and positioned properly under the basket.



9 Push "Brew" button to start the cycle.



10 When cycle is complete, discard the used grounds and filter.

Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

BUNN TITAN BREWED COFFEE PREPARATION

Before starting the initial brew, preheat the container; this ensures the coffee stays hot

TO PREHEAT:

Machine must be up to temperature

Slide brew basket in place and the container in position, push brew button and the cycle will begin. When the cycle completes, let the water stand for 4-8 minutes. Drain the container before brewing.



Formula:

1 gram of ground illy coffee for each liquid ounce of water.

Water brewing temperature: 205°F.

PROCESS



1 Place a paper filter carefully in the brew basket hold filter in place using the 4 wire loops on the filter basket.



2 Put a blind filter basket (no hole) or a large bowl under the grinder. Choose batch size and activate the grinder. It will grind the correct dose for the batch chosen.



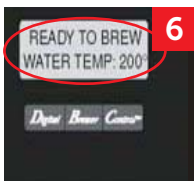
3 Transfer the ground coffee into filter. Level the bed of grounds by gently shaking basket.



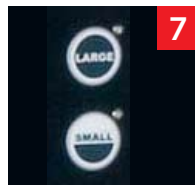
4 Position the brew basket all the way back on its tracks.



5 Make sure the "on" light is illuminated.



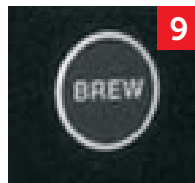
6 The digital display will indicate when the brewer is fully heated and ready to brew.



7 Chose batch size to correspond with grinder dose. Full or half batch.



8 Make sure the container is positioned properly under the basket.



9 Push the brew button once to initiate the brew cycle.



10 Allow the coffee to finish pouring through the basket completely before dispensing coffee.



11 Immediately after brewing, secure the lid on the thermal container.



12 Discard used grounds and filter immediately.

FILTER COFFEE REMINDERS:

Do not grind extra coffee in advance.

Do not load the filter and basket unless you are ready to brew coffee.

Always allow the brew cycle to complete before taking any coffee; this will affect the quality of the entire batch.

Do not mix fresh brewed coffee with previously brewed coffee as this will dilute the taste and affect the flavor of the whole batch.

Never use grounds more than once.

Never re-heat coffee.

Always make sure all coffee containers are cleaned before use. Acids and other organic materials can taint even the best brewed coffee.

Always discard any coffee that has not been served in the 2 hour recommended holding time.

Clean your brewing equipment daily

BUNN AXIOM BREWED COFFEE PREPARATION WITH FRAC PACK

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture

Preheat containers before the first brew of the day.



Formula:

1 - 64 gram Frac pack for each 1.9 liters (64 ounces) of water.

Water brewing temperature: 205°F.

1 pack for ½ gallon

PROCESS



1 Place a paper filter carefully in the brew basket.



2 Open the frac pack by tearing one of the vertical precuts at the top of the pack.



3 Empty the contents of 1 frac pack into the coffee filter.
1 pack for ½ gallon



4 Gently shake grounds to even the bed of coffee.



5 Insert the brew basket into the brewer guiding it all the way back on the tracks.



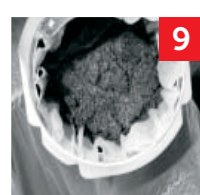
6 Make sure the container is positioned properly under the basket.



7 Make sure the red light is illuminated on the on/off switch.



8 Push the green "brew" switch to start the brew cycle.



9 When brew cycle is complete, discard the spent filter and coffee grounds before serving coffee.

NEVER load the coffee into the basket until it is time to brew.

ALWAYS Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

CLEAN EQUIPMENT DAILY

BUNN DTB BREWED COFFEE PREPARATION WITH FRAC PACK

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture

Preheat containers before the first brew of the day.



Formula:

1 - 64 gram Frac pack for each 1.9 liters (64 ounces) of water.

Water brewing temperature: 205°F.

1 pack for ½ gallon

PROCESS



1

Place a paper filter carefully in the brew basket.



2

Open the frac pack by tearing one of the vertical precuts at the top of the pack.



3

Empty the contents of 1 frac pack into the coffee filter.
1 pack for ½ gallon



4

Gently shake grounds to even the bed of coffee.



5

Insert the brew basket into the brewer guiding it all the way back on the tracks.



6

Make sure the container top is open and positioned properly under the basket.



7

Make sure the red light is illuminated on the on/off switch.



8

Push the green "brew" switch to start the brew cycle.



9

When brew cycle is complete, discard the spent filter and coffee grounds before serving coffee.

NEVER load the coffee into the basket until it is time to brew.

ALWAYS Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

CLEAN EQUIPMENT DAILY

BUNN BREWWISE/THERMOFRESH BREWED COFFEE PREPARATION WITH FRAC PACK

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture

Preheat containers before the first brew of the day.



Formula:

1 - 64 gram Frac pack for each 1.9 liters (64 ounces) of water.

Water brewing temperature: 205°F.

- 1 pack for ½ gallon
- 2 packs for 1 gallon
- 3 packs for 1 ½ gallon

PROCESS



1 Place a paper filter carefully in the brew basket.



2 Open the frac pack by tearing one of the vertical precuts at the top of the pack.



3 Empty the contents of 1 frac pack into the coffee filter.
1 pack for ½ gallon
2 packs for 1 gallon
3 packs for 1 ½ gallon

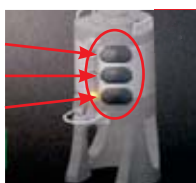


4 Gently shake grounds to even the bed of coffee.



5 Insert the brew basket into the brewer guiding it all the way back on the tracks.

1 1/2 gal
1 gal
1/2 gal



Choose the correct batch size on the brewer for the number of frac packs used.



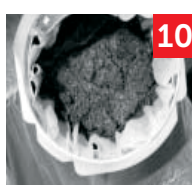
7 Align the container under the brew basket.



8 Make sure the red light is illuminated on the on/off switch.



9 Push the green "brew" switch to start the brew cycle.



10 When brew cycle is complete, discard the spent filter and coffee grounds before serving coffee.

NEVER load the coffee into the basket until it is time to brew.

ALWAYS Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

CLEAN EQUIPMENT DAILY

BUNN TITAN BREWED COFFEE PREPARATION WITH FRAC PACK

ALWAYS store paper filters in their original plastic sleeves to ensure they maintain their structural integrity and do not take on odors or moisture

Preheat containers before the first brew of the day.



Formula:

1 - 64 gram Frac pack for each 1.9 liters (64 ounces) of water.

Water brewing temperature: 205°F.

3 packs for 1 ½ gallon
6 packs for 3 gallons

PROCESS



1 Place a paper filter carefully in the brew basket.



2 Open the frac pack by tearing one of the vertical precuts at the top of the pack.



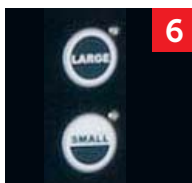
3 Empty the contents of 1 frac pack into the coffee filter.
3 packs for 1 ½ gallon
6 packs for 3 gallons



4 Gently shake grounds to even the bed of coffee.



5 Insert the brew basket into the brewer guiding it all the way back on the tracks.



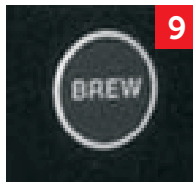
6 Choose the proper batch size. Large for 3 gallon brew and Small for 1 ½ gallon brew.



7 Make sure the 'ready to brew' light is on.



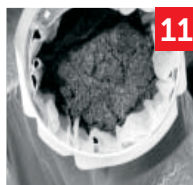
8 Align the container under the brew basket.



9 Push "brew" button.



10 DO NOT serve coffee until the brew and drip cycle are completed!.



11 Discard used grounds and filter immediately.

NEVER load the coffee into the basket until it is time to brew.

ALWAYS Allow the coffee to finish pouring through the basket completely before removing the container or dispensing coffee.

After 2 hours, coffee has expired and must be discarded.

CLEAN EQUIPMENT DAILY