

PHASE BREW[®] 8 CUP COFFEE BREWER



PHASE BREW

WITH HEAT & RELEASE TECHNOLOGY

Welcome to Phase Brew!

You're about to start brewing better coffee in a whole new way! The BUNN Phase Brew with Heat & Release Technology is different from any coffee maker you've used before. Unlike typical drip machines, BUNN Phase Brew doesn't 'drip' right away. In fact, it doesn't drip at all – it flows.

Phase Brew heats all the water to the right brewing temperature, then quickly releases it through our unique sprayhead for an optimal 4-minute brewing phase and amazing coffee flavor in just 10 minutes!

THE BUNN PHASE BREW EXPERIENCE

THE 6-MINUTE HEATING PHASE*



When you fill the brew funnel with coffee grounds, the top tank with water, and press the On/Off button, coffee won't flow into the carafe right away — even though the 6-minute heating phase has begun.

What you'll hear: After a few minutes, you'll hear some bubbling and rumbling sounds, which are perfectly normal. It's the sound of our Cyclonic Heating SystemTM bringing the water to about 200°F – the right temperature to brew without bitterness.

What you'll see: As you look at the control panel, you'll see "Heating Water" and a moving 'racetrack'. This tells you you're in the heating phase.

THE RELEASE



When all the water reaches the optimal brewing temperature, it's released from the top tank to our unique sprayhead – beginning the optimal 4-minute brewing phase.

What you'll hear: During the release, you'll hear a 'whoosh' of water to our unique sprayhead.

What you'll see: As water is released to the sprayhead, the top tank empties and the heating element creates steam. Most of the steam is channeled back into the brew funnel, but some escapes through the top of the brewer.

THE 4-MINUTE BREWING PHASE



Following the 6-minute heating phase and release, the 4-minute brewing phase begins!

What you'll see: Rich coffee leaving the brew funnel and flowing into the carafe.

What you'll smell: Amazing coffee aroma!

10 MINUTES TO PERFECT COFFEE!

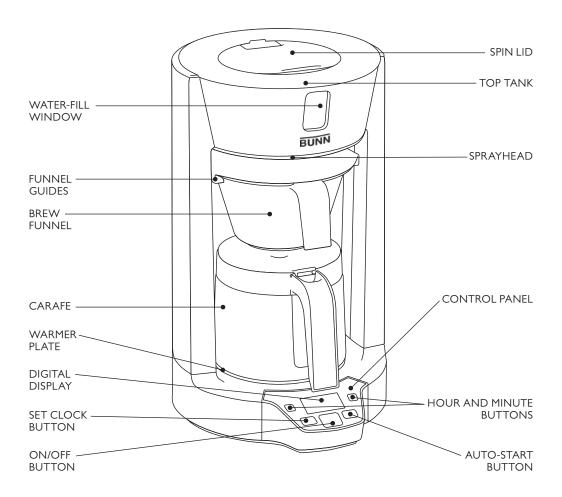
*Length of heating phase is affected by the temperature of water poured into the brewer and the room's temperature.

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GET TO KNOW YOUR BREWER

BUNN PHASE BREW



SPECIFICATIONS

ELECTRICAL: UL and C-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, 10.83 amps, single phase, 60 Hz. Total watts 1300.

BREW CAPACITY: 4 - 8 cups (5 oz.) per batch (20 - 40 oz.).

HIGH ALTITUDE USE: Water boils at a lower temperature in high altitude environments (over 4,000 feet). At high altitudes, use a model with "D" designation as the thermostat has been preset for these environments.

IMPORTANT SAFEGUARDS

Follow 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.
- Do not place cord, plugs, or brewer in water or other liquids.
- Do not open lid during heating or brewing phases.
- Close supervision is necessary when brewer is used by or around children.
- Let brewer cool before removing or replacing parts, and before cleaning.
- Do not operate brewer with a damaged cord or plug or if the brewer malfunctions or is damaged in any way. Return brewer to an authorized service center for examination, adjustment, or repair (see page 7).
- Using an accessory not evaluated for use with this brewer may cause injury.
- For indoor household use only.
- Do not let cord hang over edge of table or counter or touch hot surfaces.

- Do not place brewer on or near a hot gas or electric burner or in a heated oven.
- Do not use brewer for any purpose other than its intended use.
- Do not remove brew funnel or carafe while brewing.
- Do not use carafe on a range top or in a microwave.
- Do not set a hot carafe on a cold surface.
- Do not use a cracked carafe or a carafe with a loose or weakened handle.
- Do not pour any liquid into the water tank other than water or vinegar for cleaning, as specified in this manual.
- Do not clean carafe with cleansers, steel wool pads, or other abrasive materials.
- When brewer is not in use, keep lid in the closed position.

NOTE: The short power-supply cord supplied reduces the risk of becoming entangled in or tripping over a longer cord. If an extension cord is used, its marked electrical rating must be at least as great as the electrical rating of the brewer. Make sure the extension cord does not hang over the edge of a table or counter and that it cannot be pulled on by children or tripped over. The extension cord must be a 3-wire cord of the 3-prong, 3-socketed, grounding type (including grounding conductor).

KEEP THIS BOOKLET FOR FUTURE REFERENCE

Record the Model and Date Code before using (located on the lower back of your brewer).

MODEL:	
DATE CODE:	

Ouestions?

Visit www.bunn.com or call USA 1-800-352-BUNN (2866)

Canada 1-800-263-2256

Please have your Model and Date Code ready when calling for service.



SERVICE PERSONNEL ONLY





WHY BUNN BREWS BETTER

PHASE BREW VS. TYPICAL DRIP

BUNN Phase Brew is different from any brewer you've used before. Unlike ordinary coffee makers, BUNN Phase Brew doesn't 'drip' right away. In fact, it doesn't drip at all. That's because BUNN Heat & Release Technology heats all the water to the right temperature, then quickly releases it through our unique sprayhead for an optimal 4-minute brewing phase and amazing coffee flavor in just 10 minutes!

BUNN PHASE BREW

VS.

TYPICAL DRIP

6-minute heating phase heats water to about 200°F, the right temperature for hot, flavorful coffee that's never bitter.



Brews at an inconsistent temperature.

If water's too cold, flavor can get left behind.

If water's too hot, coffee can taste bitter.

Water in the top tank is released through our unique sprayhead – creating the turbulence needed to wet the grounds evenly and extract perfect flavor.



Drips water slowly over the grounds, so there's not enough turbulence to wet all the grounds evenly. Some grounds are over-extracted making coffee taste bitter.

4-minute brewing phase, the right time for rich, smooth coffee that's never bitter.



Heats water during the brew cycle, dripping it slowly onto grounds. The longer brew cycle makes coffee taste bitter.

PROGRAMMING YOUR BREWER

NOTE: You must set the clock to use the brewer and the optional Auto-Start function. Remember to reset the clock for time changes and power outages.

SET CLOCK

- **1.** Plug 3-prong power cord into standard electrical outlet.
- 2. Display will flash until clock is set.
- 3. Press Clock button.

- Set time using Hour and Minute buttons. Numbers scroll forward only. Take care to select correct AM/PM time.
- 5. Press Clock button again to lock in time.

AUTO-START (OPTIONAL)

- 1. Place BUNN coffee filter and coffee grounds into the brew funnel and slide into the funnel guides.
- Fill brewer with 20 40 oz. of water and place carafe on base of brewer (failure to follow steps 1 and 2 may result in property damage).
- 3. Press Auto-Start button. Hour and Minute buttons will light up, time will flash on digital display.
- Set time using Hour and Minute buttons. Numbers scroll forward only. Stop at desired Auto-Start time. Take care to select correct AM/PM time.
- 5. When desired brewing time is on the digital display, it will be set and Auto-Start will activate in 10 seconds. Once activated,

- Auto-Start button will illuminate red. Do not press the button again as it will cancel your selected Auto-Start time.
- 6. To check your Auto-Start setting at any time, press the Auto-Start button and the digital display will flash the programmed time. The flashing time will remain the set time unless you change it. After 10 seconds with no buttons pushed, the Auto-Start button will illuminate and Auto-Start is set.
- The Auto-Start function must be activated each time you want to preschedule a brew. If the Auto-Start button is not illuminated, the Auto-Start function is not activated.
- **8.** To cancel a programmed Auto-Start, press the Auto-Start button twice.

BREWING BETTER

WITH PHASE BREW



1. Place BUNN coffee filter into the brew funnel.



2. Measure fresh coffee into the filter, shaking gently to level the grounds.

We recommend 1-2 heaping Tbsp. of drip grind per cup.



3. Slide brew funnel into funnel guides.



4. Fill carafe with water – minimum 4 cups (20 oz.), to maximum 8 cups (40 oz.).

Open spin lid on top of brewer; pour water into top tank.

Close spin lid. Do not open lid during heating or brewing phases.



5. Position carafe on base under brew funnel.

Preheating for models with a thermal carafe is recommended. See Brew Better Tips on page 5 for details.



6. Press On/Off button to begin 6-minute heating phase.

Brewer is on when the red light under the button is illuminated. The warmer plate will also be on - and will automatically shut off after 2 hours.

Digital display will read 'Heating Water' and a moving 'racetrack' graphic will be displayed.



7. 4-minute brewing phase begins immediately after heating phase is completed.

At the end of the brewing phase, remove brew funnel and discard filter and grounds. Do not touch hot grounds.

To turn the warmer off when the brewing phase completes, push the On/Off button (no red light visible).

BREW BETTER TIPS

You'll always brew better with BUNN! These BREW BETTER TIPS will help you get the most flavor from every cup!

- Use BUNN paper filters they're made with a special grade of paper to extract the purest coffee flavor. And they're taller, so you won't end up with overflow and grounds in your coffee.
- For the best coffee flavor, grind beans just before brewing and be sure to use enough coffee. For a full pot of coffee (40 oz.), we recommend 1 2 heaping Tbsp. of drip grind per cup, or about 1 1.5 inches of coffee in a flat-bottom filter.

NUMBER OF CUPS (5 oz.)

NUMBER OF TBSP.

4	4 – 8
6	6 – 12
8	8 – 16

- Dispose of filter and grounds immediately after brewing to prevent drip-through of bitter flavors trapped in used coffee grounds.
- For best coffee flavor, coffee can be held in a glass carafe for up to 30 minutes or in a thermal carafe for about 2 hours.
- Preheat thermal carafe for best results. Fill with hot water for about 30 seconds, and then empty before brewing coffee into carafe. Preheating the thermal carafe prevents coffee from losing temperature when it enters the carafe.
- For maximum freshness, store coffee in a clean, dry place away from heat, vents, and extreme cold.
- Fresh, good-tasting water is essential for a perfect cup. If your water contains excessive sediment, or has an 'off' taste or odor, we recommend using filtered water.

BUNN ACCESSORIES

BUNN offers a complete line of brewer accessories, including paper filters, glass carafes, thermal carafes, replacement funnels, and more.

Visit www.bunn.com to order parts and accessories or call the BUNN Retail Division at 1-800-352-BUNN (2866).

CLEANING & MAINTENANCE

BASIC CLEANING

Wash the brew funnel and glass carafe after each use – they're top rack dishwasher safe. If using a thermal carafe, hand wash the carafe and lid after each use. Every 2 to 4 weeks remove the sprayhead and clean. Occasionally wipe the outside of your brewer, including the area above the funnel, with a mild, non-citrus detergent and a damp cloth. While cleaning your brewer, check the glass carafe handle and tighten with a standard screwdriver if it's loose.

DEEP CLEANING

Deep clean your brewer at least every 3 months or if the digital display flashes between the time and 'CLE.' The frequency of cleaning depends on the mineral content of your water (the higher the mineral content, the more often you should deep clean).

- 1. Remove the sprayhead by turning with your fingertips.
- 2. Check the sprayhead. If plugged with mineral deposits or white flakes, use a toothpick to remove. Clean the sprayhead with a cloth and mild detergent. Rinse the sprayhead with water.
- **3.** Slide empty brew funnel into the funnel guides under the sprayhead.
- 4. Open the spin lid on top of the brewer and fill brewer with water to the 6-cup (30 oz.) mark.

- 5. Add 2 cups (10 oz.) of white vinegar to brewer, filling it to the 8-cup mark.
- 6. Close the spin lid.
- 7. Place empty carafe on the base plate of brewer.
- **8.** Press the On/Off button to cycle the vinegar solution through the brewer.
- 9. Empty carafe at end of cycle.
- **10.**Run 2 3 additional cycles with full carafes of water to flush remaining vinegar solution from the brewer.
- 11. Reinstall sprayhead.

THERMAL CARAFE CLEANING

To disassemble the thermal carafe for cleaning, rotate lid counterclockwise to remove. Use a mild, non-abrasive detergent to wash the lid thoroughly – paying particular attention to the passage where the coffee brews through the lid. Do not use a scrub pad or other abrasive cleaners, as this will scratch the stainless steel carafe.

To remove coffee stains from inside the thermal carafe, place a paper filter into the brew funnel and pour two teaspoons of powder dishwasher detergent into the paper filter. Slide brew funnel into funnel guides and open spin lid. Pour one carafe of cold water into brewer. Position carafe on base plate of brewer and press the On/Off button. When cycle is complete, remove brew funnel and discard the filter and detergent; rinse brew funnel thoroughly. Let carafe cool for 10-15 minutes. Using a long-handled, soft-bristled brush, clean the inside of carafe and the outer rim to remove any stains or debris. Occasionally scrub the carafe pour lip and the area around it, including the lid, with a mild detergent and warm water. Use a soft cloth and scrub hard. When finished, pour solution into sink and thoroughly rinse carafe and lid with clean water.

TROUBLESHOOTING

PROBLEM	SUGGESTIONS
Brewer does not turn on	 Make sure brewer is plugged into a working outlet. Press the On/Off button to begin brew (red light will be illuminated).
Coffee is not brewing	 Make sure brewer is plugged into a working outlet. Make sure brewer is filled with water. A minimum of 4 cups (20 oz.) is needed to begin brewing. Make sure brewer clock is set. Press the On/Off button to begin brew (red light will be illuminated). Check to see if Auto-Start time was programmed accurately.
Brew time is longer than usual	Check sprayhead holes for debris. Clean sprayhead and perform deep cleaning. See Deep Cleaning instructions (page 6).
Brew funnel overflows	 Be sure filter basket is properly inserted. Use BUNN paper filters – they are taller to prevent overflow. Be sure sprayhead is in place. If overflow continues, contact BUNN for a flow restrictor sprayhead.
Warmer plate stays on after brewing phase	Warmer plate automatically shuts off after 2 hours. To shut off manually, push the On/Off button (red light will turn off).
Programmed Auto-Start did not work	 Make sure AM/PM was accurately selected. Reprogram for Daylight Savings Time or a power outage if needed. Make sure Auto-Start button is illuminated.
Digital display flashes between time and 'CLE'	Perform deep cleaning. See Deep Cleaning instructions (page 6).
Rumbling noise	 Normal while water is heating. Will occur if you pour fresh water into unit immediately after brewing. Will occur if you pour fresh water into unit when the warmer is still on

AUTHORIZED SERVICE

from previous brew.

WWW.BUNN.COM

BUNN-O-MATIC CORPORATION

IN THE UNITED STATES:

1400 Stevenson Drive, Springfield, IL 62703 900 E. Townline Rd., Creston, Iowa 50801 1-800-352-BUNN (2866)

IN CANADA:

280 Industrial Parkway S., Aurora, Ontario L4G 3T9 1-800-263-2256

To receive full assistance, have the Model and Date Code ready when calling.

LIMITED WARRANTY

Bunn-O-Matic warrants the BUNN HT and HG Coffee Brewers ("Brewers"), except glass carafe, to be free from defects in materials and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

Three (3) years from the date of original purchase of a NEW BREWER.

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.

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.

One (1) year from the date of purchase of a REMANUFACTURED BREWER.

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 Brewer is delivered at the customer's expense to one of the authorized service centers listed on page 7 of this booklet.

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

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



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