

COFFEE MAINTENANCE PM

To be completed every 6 months (with Char PM)

1. Check the flow hole in the bottom of all coffee and tea filter cones / funnels and clean out if plugged.
2. Remove the brewer sprayhead and clean. Replace if damaged or plugged. (Bunn – metal; Curtis – purple plastic)
3. Remove the tank lid and check for lime build-up (Bunn especially). Clean the tank if lime build-up is high.
4. Bunn – run de-liming spring from brew nozzle (where sprayhead attaches) into tank to clean water line.
5. Clean the hot water nozzle and check water flow. Clean line and replace nozzle if flow is low.
6. Replace the water filter. Write the replacement date on the new filter. Flush air from Curtis filter. Run brew cycle.
Minimum filter spec: 4500 gal. capacity, 0.75 gal/min flow rate, 10 micron, lime-scale prevention; sediment, taste, odor & chlorine reduction.
7. Check the on/off switches (front & back), power cord and outlets.
8. Replace damaged parts.
9. Check the green Ready light (Bunn) or display readout (Curtis). Replace if not working.
10. Check brew water temperature when green Ready light or Ready to Brew display is on. Water dispensed at nozzle where sprayhead attaches must be $\geq 190^{\circ}\text{F}$ to yield 180°F coffee temperature.
11. Check brew water volume – 64-66 ounces per brew. Use brew tube or suitable measure to test brew volume. Adjust if necessary. Recheck brew volume after adjustment. Curtis: use 'Set By Volume' procedure.
12. Reinstall clean sprayhead. Run brew cycle for final check.