



BREWERS OF GOLD

CHECK THESE 5 STEPS TO QUALITY

Pour on the profits with Gold Peak®

INSTRUCTIONS FOR THE BUNN ITCB/MIS

1

BREW IT RIGHT

PREPARATION FOR 3 GALLON BREW

1. Begin each brew cycle with a clean, empty brew funnel and urn. (Be sure the urn lid doesn't interfere with the flow of dilution water.)
2. Use 1 tea bag for each complete brew cycle.
3. Make sure to use the **GRAY COLORED** quick brew, brew basket.
4. Place the tea bag in the center of the brew basket and replace the brew basket in the brewer. (Figure A)
5. Slide the funnel into the funnel rails until it stops.
6. Make sure the "ON/OFF" switch is "ON" and the LED light is lit.
7. Ensure the display screen message indicates the brewer is ready to brew.



Figure A

FOR UNSWEET TEA

1. Press the button labeled "FULL" and make sure the indicator light comes on, then press the button labeled "UNSWEET ICED TEA" to begin brew cycle.
2. After brew cycle has finished and tea no longer drips from the funnel tip, carefully remove the brew funnel and discard used tea bags. **NEVER RE-USE TEA BAGS.**
3. Immediately place the lid on the urn.
4. Discard product after 6 (six) hours.

FOR SWEET TEA

1. Press the button labeled "FULL" and make sure the indicator light comes on, then press the button labeled "SWEET ICED TEA" to begin brew cycle.
2. After brew cycle has finished and tea no longer drips from the funnel tip, carefully remove the brew funnel and discard used tea bags. **NEVER RE-USE TEA BAGS.**
3. Wear a foodservice glove and use a clean, stainless steel spoon (or whisk) sufficient in length to reach the bottom of the container holding the tea.
4. Mix, stirring enough times until all the sweetener is evenly distributed through the container.
5. Immediately place the lid on the urn.
6. Discard product after 6 (six) hours.

USE THE APPROPRIATE URN WRAP TO IDENTIFY THE FLAVOR CONTAINED IN EACH URN.

3

TASTE

It is important to make sure that brewed tea equipment is operating properly.



IS THE FUNNEL INTERIOR CLEAN? IS THE STRAINER CLEAN?

The flow of water/tea through the funnel must not be slowed because of a clogged or dirty strainer. The interior of the funnel should not have any stains or residues that might add bitter notes to the tea. Replacement funnel tip & screen kit (pictured) is available from Coca-Cola Parts, #121048.



2

TEMPERATURE

HOW HOT? 195° OR GREATER!

WHY IT'S IMPORTANT It is important that the water be sufficiently hot to extract the tea beverage from the tea leaves.



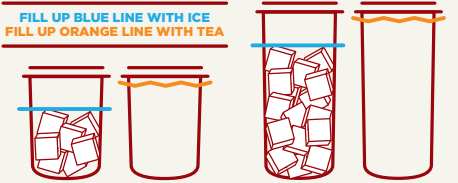
To make sure you are serving quality iced tea, just follow these steps:

SERVING TEMPERATURE

1. Never use a warm glass.
2. Always use correct Ice Fill.

Fill the cup with **3/4 ice** for the best drink!

FILL UP BLUE LINE WITH ICE
FILL UP ORANGE LINE WITH TEA



BREWING TEMPERATURE

1. Measure the brew water temperature at the spray head. The temperature should be 195 Degrees or higher. A suitable digital thermometer is available from Coca-Cola Parts (**CCP#121235**).
2. If the water is not 195 Degrees ($\pm 10^{\circ}\text{F}$):
 - The temperature probe and/or thermostat may not be functioning properly.
 - The temperature probe and boiler may be coated with lime scale from the hardness in the water.
3. Call 1-800-241-COKE (2653) for service.

Fill it right!
Drink quality counts

*Always use extreme care when dealing with beverages of high temperatures.

4

FRESHNESS

WHY IT'S IMPORTANT

Remember, great taste is why your guest orders iced tea. Your guests expect to experience great tasting, fresh brewed iced tea! Fresh tea bags are essential to producing quality brewed iced tea.



Gold Peak Tea



Liquid Sweetener

WHAT TO CHECK

Tea Bags and liquid sweetener produced by The Coca-Cola Company for your fresh brewed tea are packaged by the case and by 2.5 BIB. To make certain you always serve only fresh tea bags and liquid sweetener, pay attention to these conditions:

1. Check the date code on the case: Each case of tea bags is stamped with a date code indicating the "Enjoy By" date. The date code is on a label affixed to the box.
2. Rotate your BIB and tea bag stock. Always use the oldest tea bags and liquid \ sweetener first to maintain freshness. Remember First to Enjoy By...First Out!
3. Avoid using tea bags and sweetener that are too old. Tea bags and sweetener should be used before "Enjoy By" date.
4. Discard the tea bags from the brew basket immediately after the brew cycle is finished. **NEVER RE-USE TEABAGS.**
5. The maximum hold time is 6 (six) hours.
6. Store tea at room temperature away from items that could impact taste (e.g.onions).
7. Keep boxes closed when not in use to avoid moisture getting into the box which can cause mold.



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5

CLEANLINESS

WHY IT'S IMPORTANT

Keeping your dispensing system clean helps keep it operating properly. A clean, sanitary appearance communicates quality to your customers.

WHAT TO DO

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

Your customers associate a **clean, tidy area with quality**



SLIMLINE URN DAILY CLEANING INSTRUCTIONS



1 Once a day, turn the faucet in a counterclockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



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



3 Use a bristle brush (CCP #18616) to thoroughly scrub the faucet body.



4 Allow the parts to soak in a sanitizer solution for a minimum of ten minutes.



5 Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air dry over night.



6 Thoroughly clean the entire inside surface of the dispenser using a large plastic bristle brush (CCP #28884) and the faucet shank using a small brush, (CCP #18616) mild detergent and water solution. Thoroughly rinse the dispenser with clean water.



7 Using a clean plastic pail, prepare 2.5 gallons 100 ppm sanitizing solution in lukewarm water (85 - 105° F), using 1 pack of Kay-5™ sanitizer (CCP #25823). Make sure all of the Kay-5™ crystals have dissolved completely.



8 Pour a small amount of sanitizer solution into the dispenser. Use a bristle brush, (CCP #18616) to clean all the way through the faucet shank. Repeat 3 times.



9 Thoroughly rinse the dispenser with clean water. Allow the dispenser to air dry over night.



10 Assemble the faucet components and attach the faucet to the dispenser turning clockwise.

WEEKLY CLEANING



1 Once a week, fill the dispenser with a chlorine solution (75°F warm chlorine solution of at least 50-100 ppm).



2 Draw a small amount (2 oz.) of pre-soak through the faucet making contact with the faucet components. Allow the dispenser to soak over night. The next morning, perform the daily cleaning procedures on the faucet and dispenser.

6 MONTH CLEANING



1 It is recommended to replace the faucet seat cup every 6 months (CCP #118348).



2 Discard the old seat cup and reassemble. Alternatively, the faucet assembly, (CCP #112334), can be ordered for replacement.

BREWER CLEANING INSTRUCTIONS

- Place the ON/OFF switch in the "OFF" position.
- Wipe the exterior of the machine daily.
- Remove the sprayhead daily.
 - Wash in hot water and dish detergent, rinse, sanitize, and air-dry.
 - Ensure sprayhead holes are not blocked.
 - Wipe the sprayhead area of the brewer.
- Thoroughly clean the brew basket after each use.
 - The funnel tip and screen must be free of any tea particles or residue.
 - Wash with dish detergent, rinse, sanitize, and air-dry.



SWEETENER PORT DAILY CLEANING INSTRUCTIONS



1 The sweetener port is the upper port.



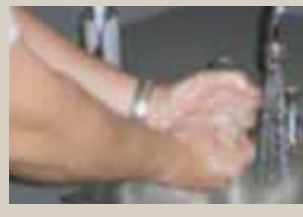
2 Using a clean plastic pail, prepare 2.5 gallons 100 ppm sanitizing solution in lukewarm water (85 - 105° F), using 1 pack of Kay-5™ sanitizer (CCP #25823). Make sure all of the Kay-5™ crystals have dissolved completely.



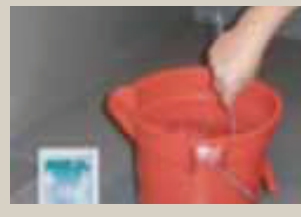
3 Dip the urn cleaning brush into the sanitizer and use to clean the inner surface and end of the port. Do not use a wire-bristled brush.
4 Dip clean cloth or paper towels in sanitizer and wipe the exterior surface of both ports and external surfaces of the brewer and base.
5. Allow to air dry.

EVERY 6 MONTHS:
Schedule a service call to sanitize the syrup (MIS) line.

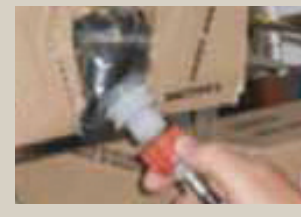
SWEETENER PORT CONNECTOR CLEANING INSTRUCTIONS



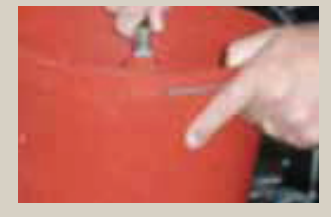
1 Wash hands with soap and water.



2 Using a clean plastic pail, prepare 2.5 gallons 100 ppm sanitizing solution in lukewarm water (85 - 105° F), using 1 pack of Kay-5™ sanitizer (CCP #25823). Make sure all of the Kay-5™ crystals have dissolved completely.



3 Unscrew the MIS syrup line connector and remove the empty box.



4 Soak connector in chlorine based sanitizer solution for 1 minute. Shake BIB connector a couple times to remove excess sanitizer.
5 Reconnect to the correct Bag-in-Box. Tighten until the connector is fully engaged.

TROUBLESHOOTING:

PROBLEM:

Brew cycle will not start

PROBABLE CAUSE:

No water or no power

REMEDY:

- Make sure the water lines and valves are open
- Make sure the brewer is plugged in, or check the circuit breaker
- Make sure the ON/OFF switch is working
- Could be front enable/on-off switch

Weak or bitter tasting beverage

- Missing sprayhead or brew funnel tip
- Dirty sprayhead or brew basket

- Replace sprayhead or brew funnel
- Clean and sanitize the sprayhead and brew basket
- If dirty dispenser faucet: disassemble, clean and sanitize the dispenser faucet

ITCB Small Parts Program available through **Phone Fix 1-800-241-COKE (2653)** or call your Local Coca-Cola Representative.

WWW.GOLDPEAKBEVERAGES.COM

