How Hot?
195 Degrees (+_ 10°F) 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:

**BREWING TEMPERATURE**

1. Measure the brew water temperature at the spray head. The temperature should be 195 Degrees or higher.
2. If the water is not 195 Degrees (+_ 10°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.

**SERVING TEMPERATURE**

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

Is the funnel interior clean?
Is the strainer clean?
The flow of brew 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.

For more information, refer to the TB3Q Brew Volume Calibration Instructions from Bunn, found on their website www.bunn.com.
Freshness

**First in….First Out!**

**WHY IT’S IMPORTANT**
Remember, great taste is why your customer orders iced tea. Your customers expect to experience great tasting, fresh brewed iced tea. Fresh tea bags are essential to producing quality brewed iced tea.

**WHAT TO CHECK**
Tea Bags produced by The Coca-Cola Company for your fresh brewed tea are packaged by the case. To make certain you always serve only fresh tea bags, 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 tea bag stock. Always use the oldest tea bags first to maintain freshness. Remember FIFO… first in, first out.
3. Avoid using tea bags that are too old. Tea bags should be used before “Enjoy By” date. The shelf life for each product from the date of each manufacturer is 12 months.
4. Discard the tea bags from the brew basket immediately after the brew cycle is finished. NEVER RE-USE TEA BAGS.
5. The maximum hold time is 6 (six) hours. To help ensure the tea you serve is always fresh, a brew date sticker is available via the Coke Catalog for use with your dispenser urns. Place the sticker on the side of the urn and simply write in the date and time the tea was placed in the urn. Contact your Coca-Cola Sales Representative should you want these stickers.
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.

Cleanliness

**SLIMLINE URN DAILY CLEANING INSTRUCTIONS**

**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.

1. **BREWER CLEANING INSTRUCTIONS**
   1. Place the ON/OFF switch in the “OFF” position.
   2. Wipe the exterior of the machine daily.
   3. 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.
      - Ensure sprayhead holes are not blocked.
   4. 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.
   5. The maximum hold time is 6 (six) hours. (B.O.M. #00600.0000). Can be ordered for replacement.
   6. Thoroughly clean the inside surfaces of the dispenser and the faucet shank using a soft brush (BOM #00674.0000) and detergent and water solution. Thoroughly rinse the dispenser with clean water.
   7. Prepare a sanitizer solution to a clean basket (1/4 gallon). Use a commercial sanitizer that has 50-100 ppm available chlorine (KAY-5 Sanitizer) and a concentration level of at least 3% available chlorine (15°F-30°F warm chlorine solution of at least 50-100 ppm). (75°F warm chlorine solution of at least 50-100 ppm).
   8. Once a week, fill the dispenser turning clockwise.
   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.

2. **WEELKY CLEANING**
   1. Thoroughly clean the paint and dispenser turning counter clockwise.
   2. Pour a small amount of sanitizer solution into the dispenser. Use a soft brush (BOM #00674.1000) to thoroughly brush the faucet body.
   3. Use a bristle brush (BOM #00674.0000) to thoroughly scrub the faucet seat cup. Repeat 3 times.
   4. Draw a small amount (2 oz.) of sanitizer solution into the dispenser. Use a soft brush (BOM #00674.1000) to clean all the way through the faucet seat cup. Repeat 3 times.
   5. Disassemble the faucet seat cup. The faucet seat cup (B.O.M. #00674.0000) can be ordered for replacement.

**PROBLEM**

Brew cycle will not start.

Weak or bitter tasting beverage

**PROBABLE CAUSE**

No water or no power

Missing sprayhead or brew funnel tip

**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.

**MONTHLY CLEANING**

1. It is recommended that the faucet seat cup be replaced every 6 months. (B.O.M. #00600.0000).

2. Scratches/dent in cup. The faucet assembly (B.O.M. #00674.0000) can be ordered for replacement.

**TROUBLESHOOTING**

*Dirty dispenser faucet* 

**Coca-Cola FOODSERVICE**

*Proper Sanitation, Proper Sanitation* 

**GOOD UNTIL:**

Brew date sticker