

# Coffee Brewing Guide

**GOLD  
PEAK®  
COFFEE**

## FIVE STEPS TO QUALITY BREWED COFFEE

- 1 BREW IT RIGHT**  
Follow proper brewing procedures.
- 2 TEMPERATURE**  
Serve at the optimal temperature.
- 3 TASTE**  
Use the exact product recommendations to ensure a consistent and quality beverage every time.

- 4 FRESHNESS**  
Check product dates and rotate stock. The maximum hold time is 2 hours.  
Never mix freshly brewed coffee with old coffee.  
**Never store brewed coffee overnight.**

- 5 CLEANLINESS**  
Follow proper cleaning procedures.  
Keep equipment clean and sparkling to reflect your commitment to quality.

## BREWING INSTRUCTIONS

### PREPARATION FOR 64OZ BREW

- Use 1 (one) coffee frac pack for each complete brew cycle.
- Make sure to use the **BROWN COLORED** quick brew, brew basket.
- After placing a coffee filter in the brew basket, open the frac pack and pour the grounds into the filter. Air and heat are coffee's worst enemies. Never open a frac pack until it's time for the next brew cycle.
- Replace the brew basket in the brewer.
- Ensure the display screen message indicates the equipment is ready to brew.
- Press the button labeled **FULL** and make sure the indicator light comes on, then press the button labeled **COFFEE** to begin brew cycle.

### BREW IT RIGHT

- Allow the brew cycle to finish before removing the airpot.
- Discard the coffee grounds from the brew basket immediately after the brew cycle is finished.  
**Never re-use coffee grounds.**
- Immediately close the lid on the airpot.
- Discard product after 2 hours.

Bunn® ITCB



Bunn® ICB



Use the appropriate Gold Peak® wrap to identify the blend contained in each airpot.



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## CLEANING

### DISPENSER

Wash, rinse, and sanitize airpots after each use.

- 1 Open the airpot by pressing the buttons located on either side of the nozzle and lifting.
- 2 Remove the pump tube assembly.
- 3 Soak inside of the coffee airpot in hot water and dish detergent for at least 5 minutes.
- 4 Scrub the coffee airpot with a brush to remove any residue build up or stain.
- 5 Rinse thoroughly.
- 6 Sanitize and allow to air-dry.

### BREWER

- 1 Wipe the exterior of the machine daily.
- 2 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.
- 3 Thoroughly clean the brew basket after each use.
  - The funnel tip and screen must be free of any coffee particles or residue.
  - Wash with dish detergent, rinse, sanitize, and air-dry.

For in-depth cleaning information please refer to the ITCB-DV/ICB Daily Cleaning Instructions.



## TROUBLESHOOTING

### PROBLEM

### PROBABLE CAUSE

### REMEDY

Brew cycle will not start

No water or no power.

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 coffee

Missing sprayhead or missing brew funnel tip.  
Dirty Sprayhead or brew basket.

Replace the sprayhead or brew funnel tip.  
Clean and sanitize the sprayhead and brew basket.

\*Dirty dispenser faucet.

\*If dirty dispenser faucet: disassemble, clean and sanitize the dispenser faucet.