**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.

**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.

**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:**

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 (CCPR921235).
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.

**BREW FRESHNESS**

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).

**HOW HOT? 195° OR GREATER!**

1. Never use a warm glass.
2. Always use correct Ice Fill.
3. Fill the cup with 3/4 ice for the best drink!

**FILL UP ORANGE LINE WITH TEA**

**FILL UP BLUE LINE WITH ICE**

**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.

**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 BIBs.
- 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.

**Fill it right! Drink quality counts**

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

**BREW IT RIGHT**

1. Prepare for 3 gallon brew

**UNIT OF MEASURE**

*53x536 to 215x718*
INSTRUCTIONS FOR THE BUNN ITCB/MIS

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.

CLEANLINESS

Your customers associate a clean, tidy area with quality.

SLIMLINE URN DAILY CLEANING INSTRUCTIONS

1. Turn the ON/OFF switch to the “OFF” position.
2. Make sure the ON/OFF switch is working properly. A clean, orderly dispensing area communicates quality to your customers.

WEEKLY CLEANING

SWEETENER PORT CONNECTOR CLEANING INSTRUCTIONS

1. Wash hands with soap and water.
2. Using a clean plastic pad, prepare 3.5 gallons 100 ppm sanitizing solution in lukewarm water (95 – 101°F) using 1 pack of Kay-5™ sanitizer (CP #42322). Make sure all of the Kay-5™ crystals have dissolved completely.
3. Discontinue daily use of the dispenser. Use a bristle brush to clean all the way through the faucet and dispenser. Assemble the faucet components and reassemble.

6 MONTH CLEANING

1. Thoroughly clean the bowl using a large plastic bristle brush (CP #18616). Make sure all of the Kay-5™ crystals have dissolved completely.
2. Pour a small amount of sanitizer solution into the dispenser. Use a bristle brush (CP #18616) to clean all the way through the faucet and dispenser. Repeat 3 times.

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

SWEETENER PORT DAILY CLEANING INSTRUCTIONS

1. The sweetener port is the square port.
2. Using a clean plastic pad, prepare 3.5 gallons 100 ppm sanitizing solution in lukewarm water (95 – 101°F) using 1 pack of Kay-5™ sanitizer (CP #42322). Make sure all of the Kay-5™ crystals have dissolved completely.
3. Clean the inner surface of the sweetener port using a clean and sanitized cloth. Never use a bristle brush.

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 fault in enable/off switch

PROBLEM: Weak or bitter tasting beverage

PROBABLE CAUSE: Missing sprayhead or brew funnel tip

REMEDY: Replace sprayhead or brew funnel. Clean and sanitize the sprayhead and brew basket.