INSTRUCTIONS FOR THE BUNN TB3Q

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 (one) tea bag for each complete 3 gallon brew cycle.
3. Place the tea bag in the center of the brew basket and replace the brew basket in the brewer.
4. Slide the funnel into the funnel rails until it stops.
5. Place the ON/OFF switch in the “ON” position.
7. 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.

BREW IT RIGHT

1. Allow the brew cycle to finish before adding sugar for sweet tea.
2. Discard the tea bags from the brew basket immediately after the brew cycle is finished. NEVER RE-USE TEA BAGS.
3. For sweetened tea, please use the following guidelines when adding sugar:

   For regular Sweet Tea, add 2 cups of sugar per 3 gallon brew
   For Southern Style Sweet Tea, add a minimum of 4 cups (maximum of 6 cups of sugar per 3 gallon brew.

4. 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.
5. Mix extremely well, stirring enough times until all the sugar is dissolved.
6. Immediately place the lid on the dispenser.
7. Discard product after 6 (six) hours.

HOW HOT? 195° OR GREATER!

WHY IT’S IMPORTANT
It is important to make sure that brewed tea equipment is operating properly.

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 First In to Enjoy By, First Out!
3. Avoid using tea bags that are too old. Tea bags should be used before their “Enjoy By” date.
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.
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.

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.

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 it right! Drink quality counts

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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.

FRESHNESS

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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.

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

Weak or bitter tasting beverage

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

TB3Q Small Parts Program available through Phone Fix 1-800-241-COKE (2653) or call your Local Coca-Cola Representative.

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