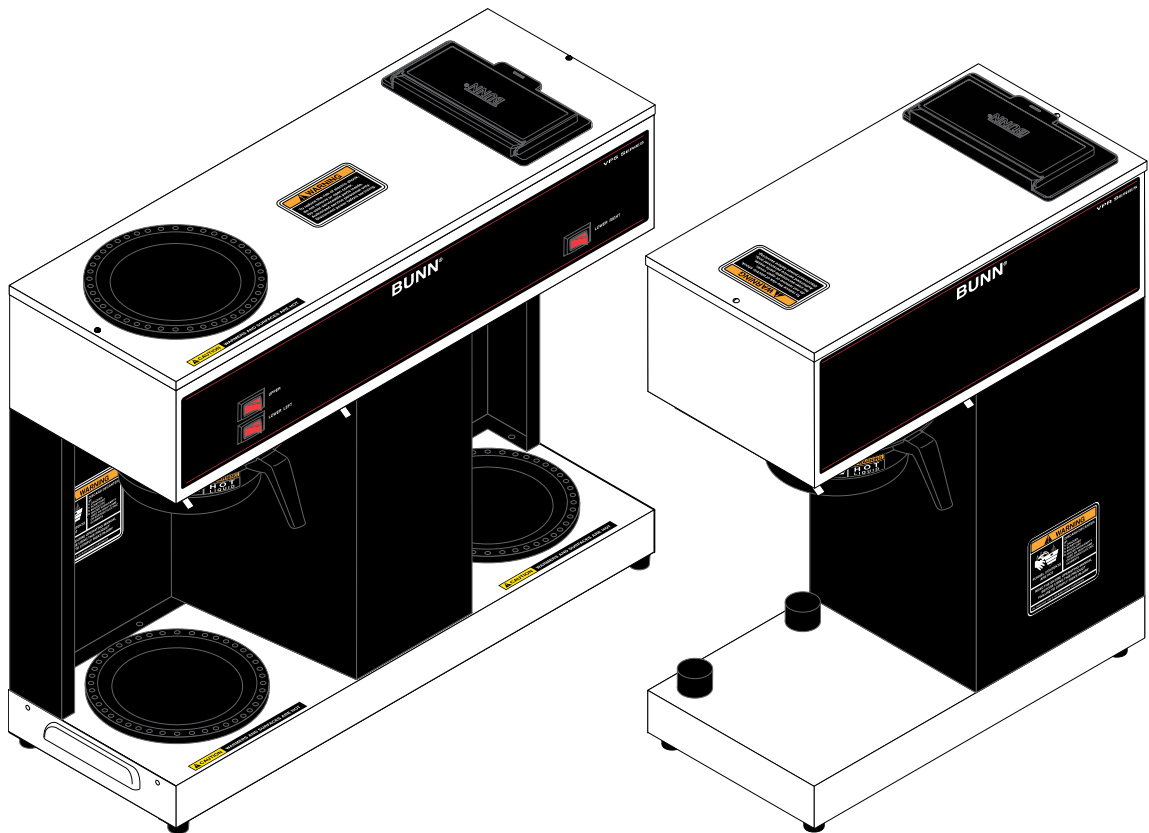


# BUNN®

## VPR-VPS SERIES

Supersedes Operating Manuals:  
10053.0000 & 39064.0000



## INSTALLATION & OPERATING GUIDE

### BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227

SPRINGFIELD, ILLINOIS 62708-3227

PHONE: (217) 529-6601 FAX: (217) 529-6644

To ensure you have the latest revision of the Operating Manual, or to view the Illustrated Parts Catalog, Programming Manual, or Service Manual, please visit the Bunn-O-Matic website, at [www.bunn.com](http://www.bunn.com). This is absolutely FREE, and the quickest way to obtain the latest catalog and manual updates. For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.



## **BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY**

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCP/MCA pod brewers thermal servers and ThermoFresh servers (mechanical and digital)- 1 year parts and 1 year labor.
- 2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
  - a) Electronic circuit and/or control boards - parts and labor for 3 years.
  - b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
  - c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

**THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.**

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

392, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espresso, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, Phase Brew, PowerLogic, Quality Beverage Equipment Worldwide, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, Titan, trifecta, Velocity Brew, A Partner You Can Count On, Air Brew, Air Infusion, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Daypart, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Signature Series, Tea At Its Best, The Horizontal Red Line, Ultra are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

## USER NOTICES

Carefully read and follow all notices in this manual and on the equipment. All labels on the equipment should be kept in good condition. Replace any unreadable or damaged labels.

<b>⚠ WARNING</b>
<ul style="list-style-type: none"> <li>◆ Fill water tank before turning - on - thermostat or connecting appliance to power source.</li> <li>◆ Use only on a properly protected circuit capable of the rated load.</li> <li>◆ Electrically ground the chassis.</li> <li>◆ Follow national/local electrical codes.</li> <li>◆ Do not use near combustibles.</li> </ul>
FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD
READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT
THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE
00831.0000F 3/98 ©1998 BUNN-O-MATIC CORPORATION

#00831.0000

<b>⚠ WARNING</b>	
 <b>FUNNEL CONTENTS ARE HOT</b>	<b>DISCARD DECANTER IF:</b> <ul style="list-style-type: none"> <li>• CRACKED</li> <li>• SCRATCHED</li> <li>• BOILED DRY</li> <li>• HEATED WHEN EMPTY</li> <li>• USED ON HIGH FLAME OR EXPOSED ELECTRIC ELEMENTS</li> </ul>
<b>READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT</b> <b>FAILURE TO COMPLY RISKS INJURY</b>	
PN: 00658.0000G 02/08 © 1985 BUNN-O-MATIC CORPORATION	

#00658.0000

<b>⚠ WARNING</b>
<p><b>To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Authorized service personnel only. Disconnect power before servicing.</b></p>

#37881.0000

	<b>⚠ WARNING</b>
<b>REMOVE FUNNEL SLOWLY</b>	

#03408.0002

	<b>⚠ WARNING</b>
<b>HOT LIQUID</b>	

#03409.0002

<b>⚠ CAUTION</b>	<b>WARMERS AND SURFACES ARE HOT</b>
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#12364.0000

## ELECTRICAL REQUIREMENTS

**CAUTION** - The brewer must be disconnected from the power source until specified in *Initial Set-Up*.

The brewer has an attached cordset and requires 2-wire grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.

## INITIAL SET-UP

**CAUTION** - The brewer must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

1. Insert an empty funnel into the funnel rails.
2. Place an empty dispenser under the funnel.
3. Open the flip lid on top of the brewer and pour in three pitchers of tap water. Allow approximately two minutes between pitchers for water to flow into the tank. While the third pitcher of water is entering the tank, the tank will fill to capacity and the excess will flow from the sprayhead, out of the funnel, and into the dispenser. FIG. 1
4. When the flow of water from the funnel stops, connect the brewer to the power source and wait approximately twenty minutes for the water in the tank to heat to the proper temperature. Some water will drip from the funnel during this time; this is due to expansion and should not occur thereafter.
5. Empty the dispenser and replace it under the funnel.
6. Open the flip lid on top of the brewer and pour in one pitcher of tap water.
7. When water has stopped flowing from the funnel let the water in the tank reheat to the proper temperature.
8. Empty the dispenser. The brewer is now ready for use in accordance with the coffee brewing instructions below.

**NOTE:** The control thermostat will need to be adjusted downward to compensate for high altitudes. Refer to Service Manual for instructions.

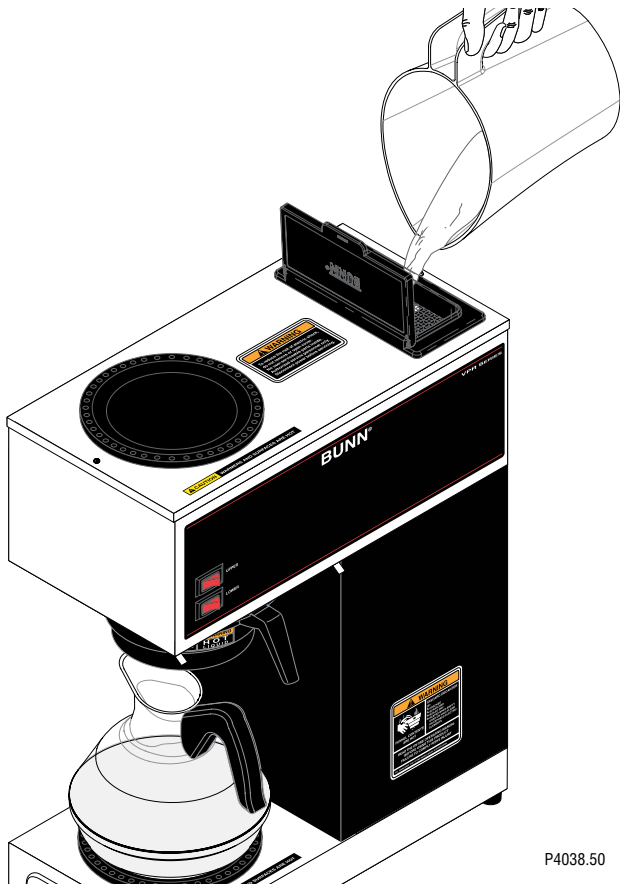


FIG. 1 POUR IN WATER ONLY

## COFFEE BREWING

1. Insert a BUNN® filter into the funnel.
2. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
3. Slide the funnel into the funnel rails.
4. Place an empty dispenser beneath the funnel.  
**Models with warmers** - Turn on lower warmer switch.
5. Open the flip lid on top of the brewer and pour in one pitcher of tap water. FIG. 1
6. When brewing is completed, simply discard the grounds and filter.

P4038.50

## CLEANING

1. The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.
2. Check and clean the sprayhead. The sprayhead holes must always remain open.
3. With the sprayhead removed, insert the deliming spring (provided) all the way into the sprayhead tube. When inserted properly, no more than two inches of spring should be visible. Saw back and forth five or six times.

**NOTE** – In hard water areas, this may need to be done daily. It will help prevent liming problems in the brewer and takes less than a minute.

