



BUNN® CW15 APS SINGLE POUR OVER BREWER EQUIPMENT CARD

On this card you'll find instructions for operating, cleaning and troubleshooting minor problems with your coffee brewer plus product hold time standards and water filter ordering information.

Brewer Specifications

Brand:	 Starbucks Coffee®	 Seattle's Best Coffee®
Portion Size:	5 oz	2 oz
Water Amount to Pour:	3.3L	2L
Coffee Yield:	3 L	1.9L
Server Type:	3L Airpot	2.2L Airpot
Brew Basket:	Gourmet Basket	
Filter Size:	12.3" x 4.75"	
Filter #s	SKU# 12420933, SUPC# 0478406	



Instructions

Always fill servers with hot water at the end of the business day so your servers are pre-heated when you brew the next day and it will help keep your servers clean.

Note — If your brewer has been sitting unused for more than a couple days you may short pot the first batch due to water evaporation.



1 Place one filter into the brew basket



4 Make sure the server is pre-heated, remove the lid and place airpot under brew basket with the stem in to help retain heat in server.



2 Pour the entire portion pack into the brew basket. Shake to level.



5 Pour measured amount of water (see chart above) slowly into the top of brewer using a pitcher with a measured amount of water. The amount poured into the brewer is the amount of water that will pass over the grounds into the server. (see Note above)



3 Slide the brew basket into the rails of the brewer until it stops.



6 Do not remove the server until the coffee has stopped dripping.

Brewer and Server Cleaning

Daily

- Rinse brew basket and airpot with hot water after each brew cycle.
- Wipe around spray head of brewer daily. Do not use soap or abrasives.
- Wipe exterior of brewer daily. Do not use abrasives.

Weekly

1. Use Urnex® cleaner or similar cleaner once a week in all airpots and brew baskets.
2. Pour ½ contents of package into airpot.
3. Add hot water and soak for 15 minutes.
4. Drain and rinse thoroughly.

Brewed Coffee Hold-Time Standard

2 hours - When using pre-heated airpots.

Tip - Set a timer or write (with an erasable marker) the time the coffee was brewed on the back of the server so you know when to discard the brewed coffee.

Brewer & Server Troubleshooting Guide

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
Weak coffee	Improper dose	Make sure you are using recommended dosage
	Not waiting for ready light	Do not start brew until ready light is on
Strong coffee/ Coffee tastes burnt	Improper dose	Make sure correct dosage is used
Brew basket overflows	Grounds uneven	Make sure coffee grounds are even in brew basket
	Wrong dose	Make sure proper dose of coffee is used
	Wrong brew basket, too small	Use correct brew basket
Coffee is cold	Coffee brewed before ready light was on	Make sure green ready light is on before brewing
	Coffee was brewed into a cold airpot	Always pre-heat airpot before serving
	Airpot lid was not closed right after brewing	Close lid immediately after brewing
	Coffee remained in airpot more than 2 hours	Use coffee within 2 hours
Short potting	Brewer sat idle, water evaporated	Will resolve itself after brewing first batch
Airpot overflowing	Airpot not empty	Make sure airpot is empty before brewing
	Too much water poured into brewer	Check amount poured in and adjust as necessary