BUNN®

SLCC-6

INSTALLATION & OPERATING MANUAL

BUNN-O-MATIC CORPORATION
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To obtain the Illustrated Parts Catalog, visit the Bunn-O-Matic website, at www.bunn.com. This is absolutely FREE, and the quickest way to obtain the catalog. Contact Bunn-O-Matic Corporation at 1-800-286-6070 to obtain a paper copy of the required Illustrated Parts Catalog mailed via U.S. Postal Service.

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BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:
1) All equipment other than as specified below: 2 years parts and 1 year labor.
2) Electronic circuit and/or control boards: parts and labor for 3 years.
3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 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, damage or casualty. 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.

BUNN and SSLC-6 are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

INTRODUCTION

This equipment dispenses hot beverages or soups on demand from powdered product. It is indoor use only on a sturdy counter or shelf.

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USER NOTICES

The notices on this dispenser should be kept in good condition. Replace unreadable or damaged labels.

⚠WARNING

DO NOT OVERLOAD CIRCUIT.
ALWAYS ELECTRICALLY GROUND THE CHASSIS OR ADAPTOR PLUG.
DO NOT DEFORM PLUG OR CORD.
FOLLOW NATIONAL AND LOCAL ELECTRICAL CODES.
KEEP COMBUSTIBLES AWAY.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE OR SHOCK HAZARD.

READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT

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00986.0000

USE COPPER WIRE ONLY FOR POWER SUPPLY CONNECTIONS

00870.0000

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /SanitationCode.

00656.0000

39474.0000

⚠ WARNING HOT LIQUIDS ⚠ AVERTISSEMENT LIQUIDES CHAUDS

11646.0002

⚠WARNING

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.

37881.0000

RINSE ALARM

If all LED'S on control panel are flashing, and LED display shows "RINSE", a rinse function is required to clear.

1. Place minimum 32 ounce container under dispense nozzles.
2. Place top switch in "RINSE" position.
3. Press any dispense switch on front door. Rinse will automatically dispense for 15 seconds, then stop
4. Place top switch in "NORMAL" position.
5. Discard rinse water and close door.

⚠WARNING

Center container under dispense point.
Keep hands away.
All nozzles dispense HOT LIQUID.
To stop rinse, press STOP button on door.

ADVERTENCIA

Centre el recipiente debajo del punto de distribución.
Mantenga alejadas las manos.
Todas las toberas distribuyen LÍQUIDO CALIENTE.
Para detener el enjuague, pulse el botón STOP de la puerta.

ALARMA DE ENJUAGUE

Si destellan todos los LED del panel de control y en la pantalla de LED aparece "RINSE" (ENJUAGAR), se requiere aplicar la función de enjuague para borrar la alarma.

1. Coloque un recipiente de 1 l (32 onzas) como mínimo debajo de las toberas de distribución
2. Coloque el conmutador superior en la posición "RINSE".
3. Pulse cualquier interruptor de distribución de la puerta delantera. Se distribuye automáticamente el enjuague durante 15 segundos y luego se detiene.
4. Coloque el conmutador superior en la posición "NORMAL".
5. Deseche el agua de enjuague y cierre la puerta.

39591.0000

INITIAL SET-UP

1. Apply the four non-skid pads from the parts box to the bottom of the legs.
2. Remove the drip tray assembly and drip tray bracket from the parts box.
3. Place a set of key holes in the drip tray bracket over the lower two screws in the panel below the hopper access door; push down gently and tighten screws.

ELECTRICAL REQUIREMENTS

CAUTION - The dispenser must be disconnected from the power source until specified in *Electrical Hook-Up.*

The dispenser can be wired to a 120V up to 240V ac, 50 or 60Hz power source, 2 wire with ground.

Refer to the dispenser's dataplate for exact voltage requirements.

ELECTRICAL HOOK-UP

CAUTION – Improper electrical installation will damage electronic components.

1. An electrician must provide electrical service as specified.
2. Using a voltmeter, check the voltage and color coding of each conductor at the electrical source.
3. Connect the dispenser to the power source.
4. Place the main power switch in the "ON" position.
5. If plumbing is to be hooked-up later be sure the dispenser is disconnected from the power source. If plumbing has been hooked-up, the dispenser is ready for *Initial Fill & Heat.*

PLUMBING REQUIREMENTS

This dispenser must be connected to a **cold water** system with operating pressure between 20 and 100 psi (138 and 690 kPa). This water source must be capable of producing a minimum flow rate of 4.5 fl. oz. (133.1 ml) per second. A shut-off valve should be installed in the line before the dispenser. Install a regulator in the line when pressure is greater than 100 psi (690 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is .25" (9.52 mm) flare.

NOTE - At least 18 inches (457 mm) of an FDA approved flexible beverage tubing, such as reinforced braided polyethylene or silicone, before the dispenser will facilitate movement to clean the countertop. Bunn-O-Matic does not recommend the use of a saddle valve to install the dispenser. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

This equipment must be installed to comply with the Basic Plumbing Code of the Building Officials and Code Administrators International, Inc. (BOCA) and the Food Service Sanitation Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., you must comply with the applicable Plumbing/Sanitation Code for your area.

NOTE - If a backflow prevented is required by code, a shock arrestor should be installed between backflow preventer and dispenser. Installing the shock arrestor as close to the dispenser as possible will provide the best results.

PLUMBING HOOK-UP

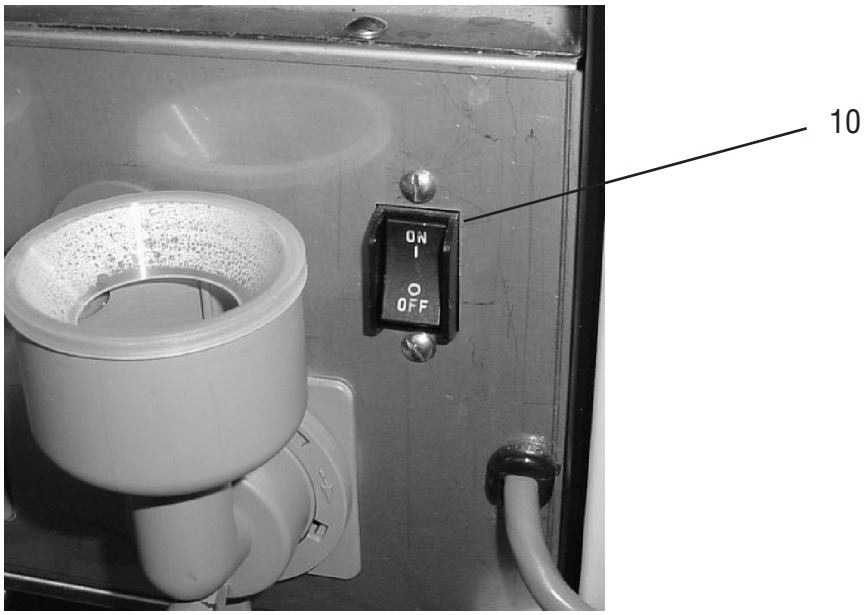
1. Flush the water line and securely attach it to the flare fitting on the bottom of the dispenser.
2. Turn-on the water supply.

OPERATING CONTROLS AND INTERFACE

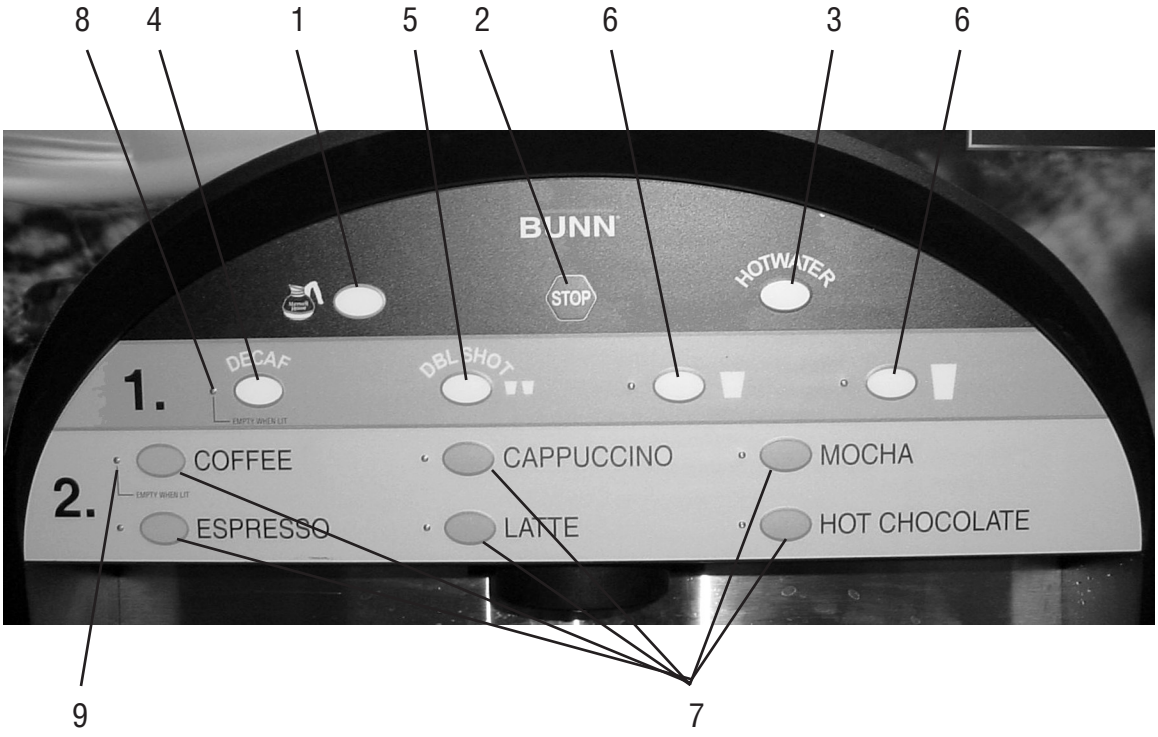
1. Carafe Button: Momentary pushed to select carafe size dispense of coffee.
2. Stop Button: Momentary pushed to stop dispensing.
3. Hot Water Button: Push and Hold to dispense hot water.
4. Decaf Button: Momentarily pushed to select Decaffeinated coffee.
5. DBL SHOT Button: Momentarily pushed to select double shot of espresso, or extra strength coffee or coffee base specialty beverages.
6. Cup Size Buttons: Momentarily pushed to select beverage size to dispense.
7. Dispense Buttons: Momentarily pushed to dispense selected beverage.
8. Decaf refill LED: Illuminates when left (Decaf) concentrate can needs replaced.
9. Coffee (Regular) refill LED: Illuminates when right (Regular) concentrate can needs replaced.
10. Main Power Switch: Removes AC power to tank heater and control circuits.
11. Function Selector Switch: Allows the user to select different dispensing functions (*Located behind the splash guard panel*)
    a. Rinse: Dispenses hot water only- Flushes the powder and coffee mixing chambers and dispense lines and tips.
    b. Prime: Dispenses concentrates only – Primes concentrate pumps.
    c. Normal: Normal dispense mode – Dispenses mixed product.
12. Mode Selector Switch: Allows the user to select different operating modes.
    a. Run: Normal operating position.
    b. Night: Anti-pilfering mode that disables dispensing, but keeps heater and chiller operational.

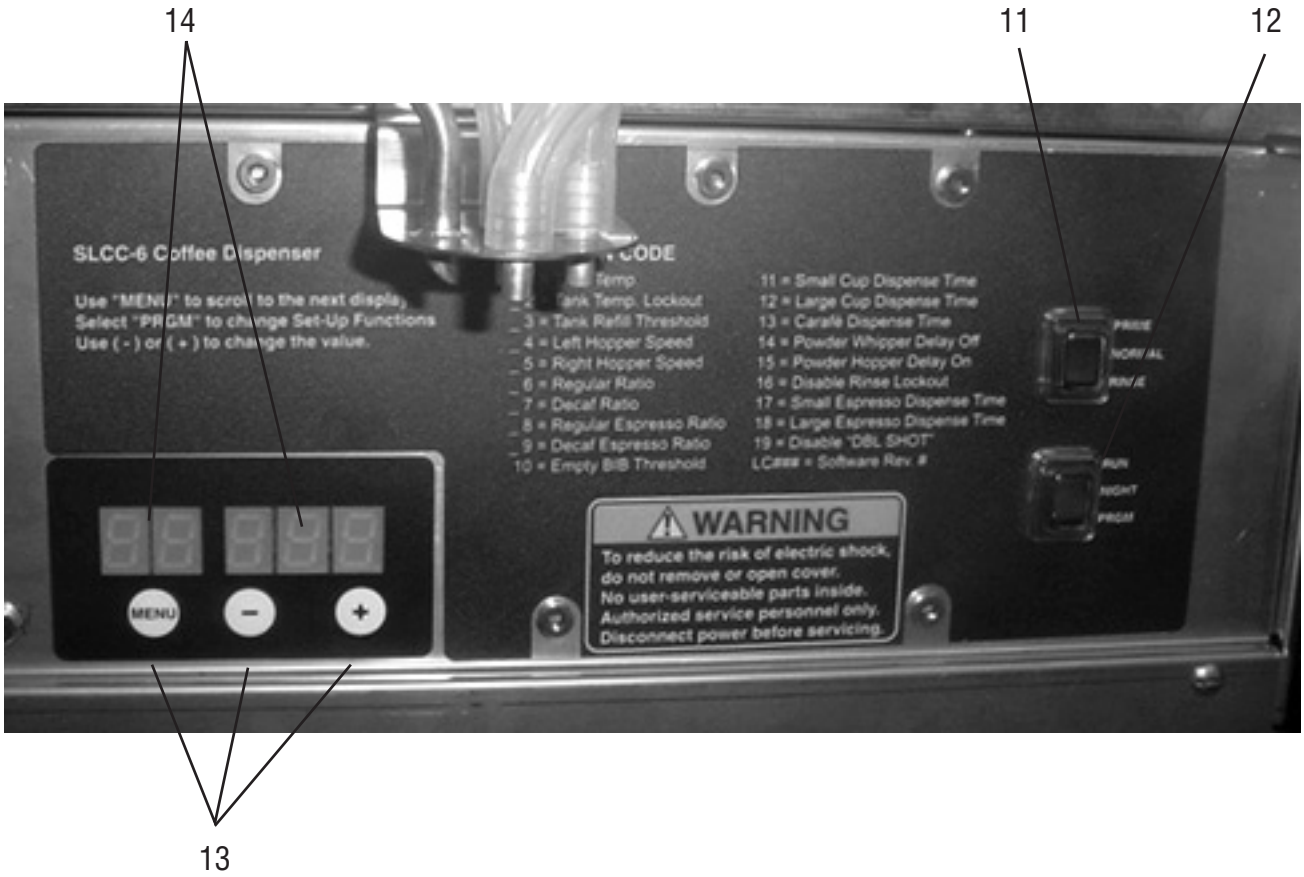
WARNING – The NIGHT Mode does not remove AC power from the dispenser. Disconnect power source before servicing the dispenser.

    c. Program: Enables programming and set up of the dispenser.
13. Programming Switches: Used in conjunction with the LED display to program and calibrate the dispenser to customer specific requirements.
    a. Menu: used to scroll to the next menu screen.
    b. (+): used to increase the display value.
    c. (-): used to decrease the display value.
14. LED Display: Displays programming menus and fault messages.



OPERATING CONTROLS (Continued)



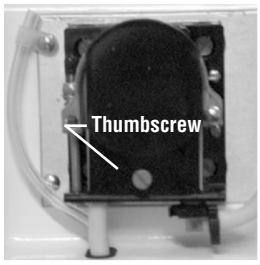


INSTALLING PUMP TUBING

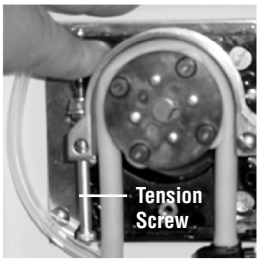
1. Loosen the thumbscrews securing the tubing retainer plates to the pump bodies and set the retainer plates aside.
2. Depress the tension screws and remove them from the notch in the pump body, releasing the spring tension on the pump bands.
3. Apply lubricant (BUNN-O-Matic part no. M2531.0001) to the middle section of the new pump tubing.
4. Insert the free end of the pump tubes over the outlet fittings in the bottom of the chiller cabinet as far as possible.
5. Carefully wrap the new tubing around the rotors, making sure that the elbows end up parallel to the rotor face.
6. Depress the tension screws and insert it in the notch in the pump body, reapplying spring tension on the pump bands.
7. Replace the tubing retainer plates and tighten the thumbscrews.
8. Open the product containers and insert the stainless steel drawtubes into the containers.

Note: Replacement Tube Kits can be purchased from BUNN-O-MATIC. Order part no. 39329.1000

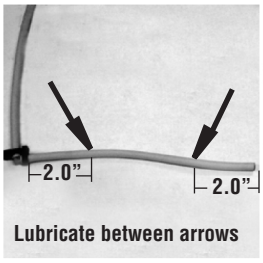
9. Seat pump tubes into notches on product shelf drip pan as shown.
10. Prime the pumps. Refer to Priming the Concentrate Lines section.



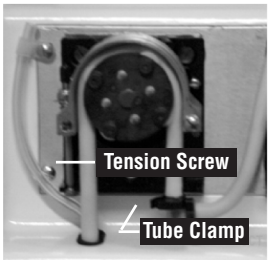
Remove Retaining Plate



Release Spring Tension



Lubricate New Tube



Install New Tubing

Completed Installation

INITIAL FILL & HEAT

1. Turn on the water supply and connect the dispenser to the power source.
2. Water will automatically flow into the tank to the proper level and then shut-off. This will take less than ten minutes.
3. A tank full of cold water will take approximately fifty minutes for the water to heat at 120 volts, approximately 15 minutes at 240 volts.
4. Fill the hoppers with the dry product to be dispensed. Hot chocolate in the left hopper, powder milk product in the right hopper.
5. The LED display on the control panel behind the door splash panel will alternately display the tank water temperature and the cold shoe temperature.

LIQUID LEVEL CONTROL

The system automatically maintains the hot water tank's level by energizing the refill solenoid when the water level drops below the liquid level probe. If the system has not successfully refilled in 15 minutes, a refill error occurs. When a refill error occurs, the refill solenoid is de-energized. Once the cause of the refill error has been investigated and cured, the system can be reset by both disconnecting (for at least 5 seconds) and then reconnecting the power to the machine.

RINSE ALARM FEATURE

Periodic rinsing of the mix chambers and dispense tips is essential for proper maintenance and optimum performance of the dispenser. The dispenser is shipped from the factory with the rinse timer enabled.
The rinse timer automatically keeps track of the time since the dispenser was last run through a rinse sequence. If the dispenser detects that a rinse sequence has not been run for the desired time, all LEDs' on the membrane switch on the front door will flash, and "**RINSE**" will be displayed on the LED display behind the door splash panel.

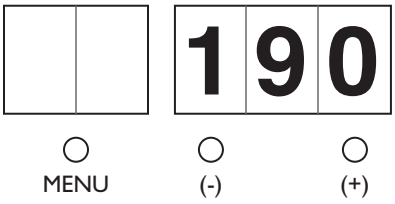
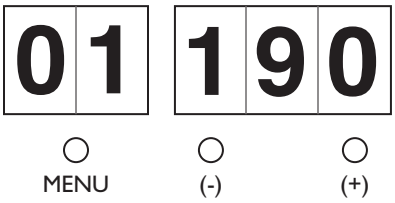
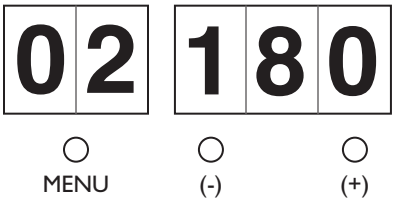
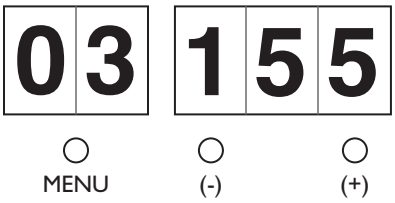
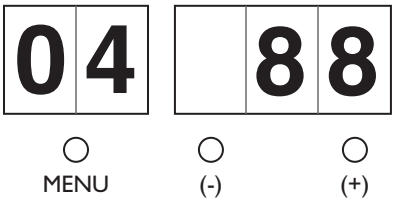
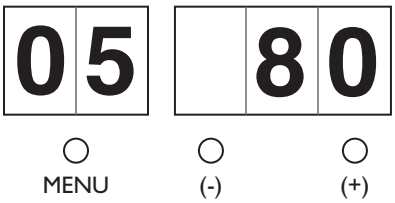
Rinse Procedure:

1. Open the front door and place the Normal/Program/Rinse switch in the **RINSE** position.
2. Place a large container under the dispense nozzle. Press any dispense button on the front door. The LED display above the programming buttons will begin counting down from 15. The rinse will terminate when the display reaches "0".
3. Return the Normal/Program/Rinse switch to the **NORMAL** position, and close the front door.

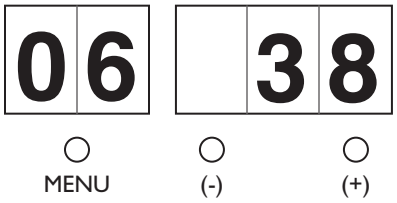
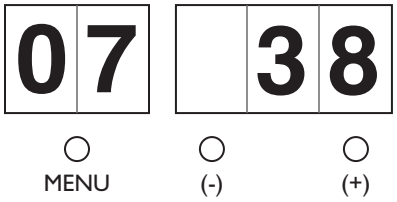
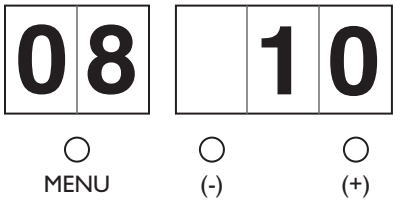
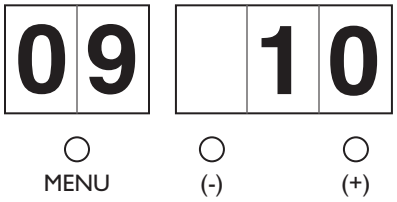
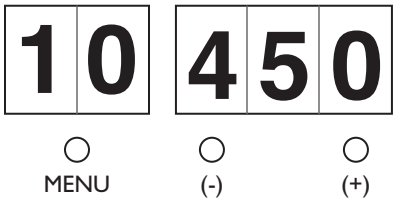
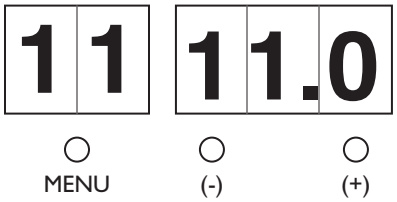
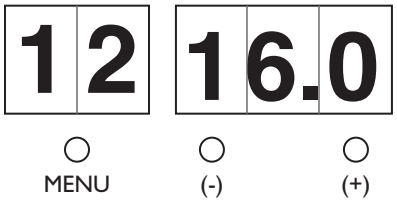
PROGRAMMING THE DISPENSER

Open the dispenser door to access the digital programming module with LED display.
Two basic modes are available to the operator: Display Mode and Program Mode.
To enter the Display Mode, Set the RUN/NIGHT/PROGRAM Switch to the **RUN** position.
To enter the Program Mode, Set the RUN/NIGHT/PROGRAM Switch to the **PROGRAM** position.

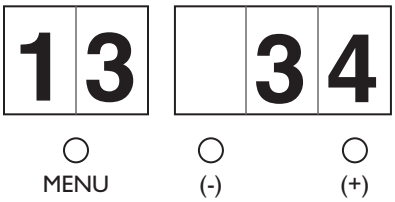
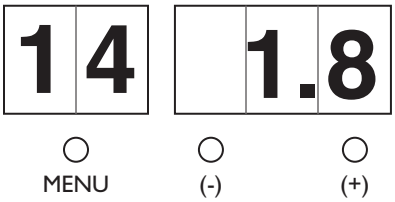
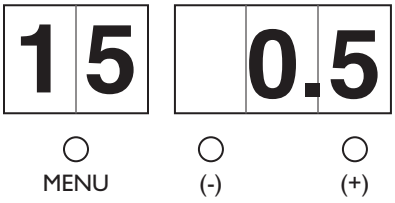
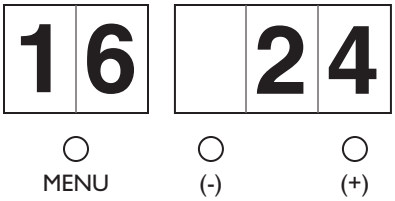
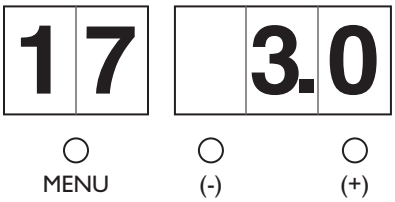
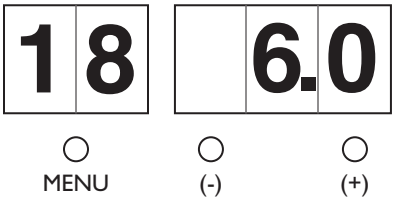
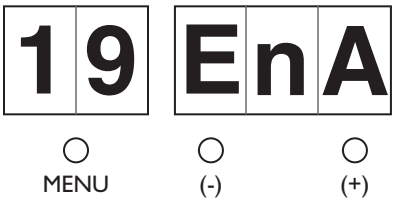
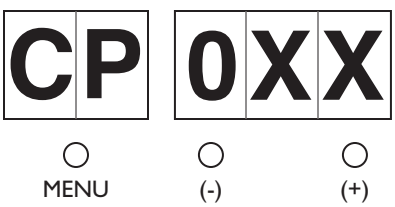
Display Mode: Used to view the current set-up values. Use the **MENU** button to scroll to the next display.
NOTE: The display blanks out after two minutes of inactivity. Press the **MENU** button to activate the display.

LCD DISPLAY	DISPLAY MODE	DESCRIPTION
	Home View	Alternates between Tank Temperature and Cold Shoe Temperature
	Tank Temperature	Displays target Tank Temperature (°F)
	Set Tank Ready Temperature	Displays target Tank Lockout Temperature (°F)
	Refill Threshold	Display tank Refill Threshold
	Left hopper motor	Displays default power setting for Left Hopper Motor
	Right hopper motor	Displays default power setting for Right Hopper Motor

PROGRAMMING (Continued)

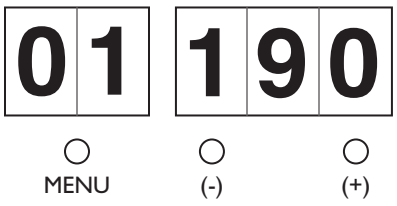
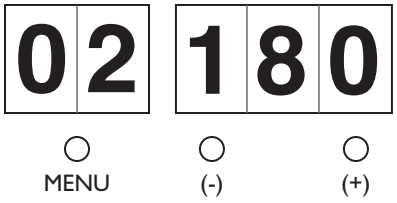
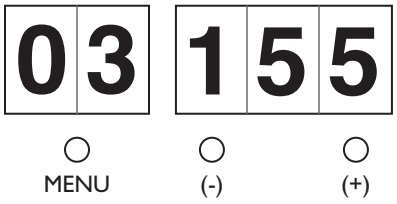
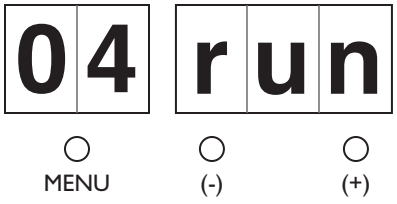
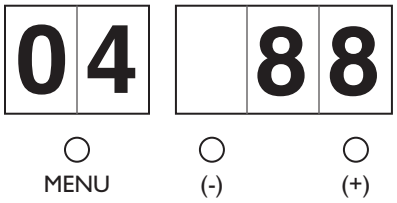
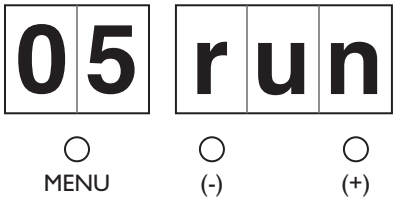
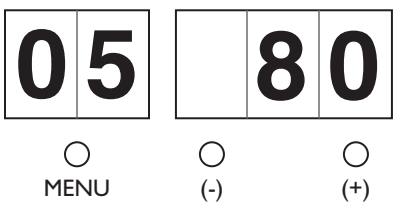
LCD DISPLAY	DISPLAY MODE	DESCRIPTION
	Decaf Dispense Ration	Displays Left Coffee Dispense Ration (XXX:1)
	Regular Dispense Ration	Displays Right Coffee Dispense Ration (XXX:1)
	Decaf Espresso Ration	Displays Left Espresso Dispense Ration (XXX:1)
	Regular Espresso Ration	Displays Right Espresso Dispense Ration (XXX:1)
	Empty Product Threshold	Displays Empty Product Threhold
	Small Cup Dispense Time	Displays Small Cup Dispense time
	Large Cup Dispense Time	Displays Large Cup Dispense time

PROGRAMMING (Continued)

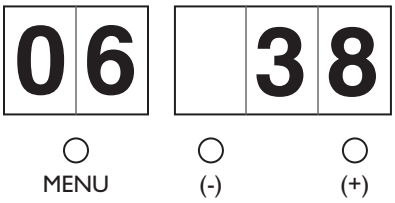
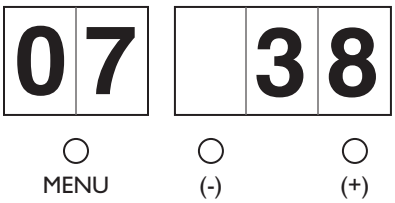
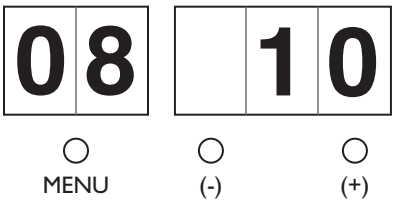
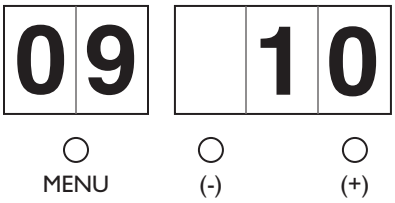
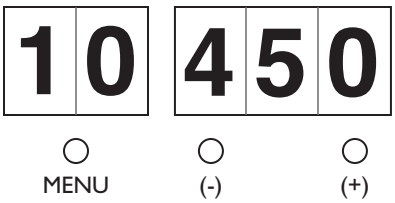
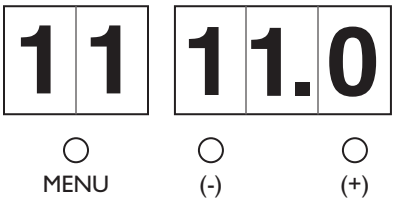
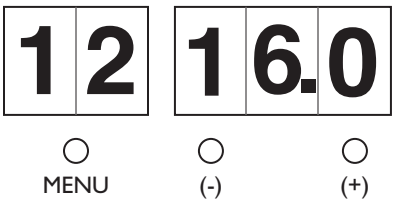
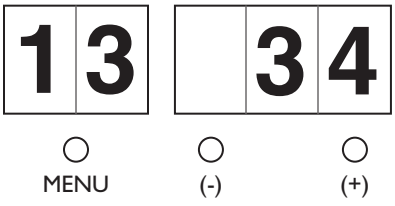
LCD DISPLAY	DISPLAY MODE	DESCRIPTION
	Decanter Dispense Time	Displays Decanter Dispense time
	Powder Whipper Delay Off	Displays Powder Whipper Motor Delay Off time
	Powder Auger Motor Delay on	Displays Powder Auger Motor Delay On time
	Rinse Required time	Displays hours for Rinse Required
	Small Espresso Dispense time	Displays Small Espresso Dispense time
	Large Espresso Dispense time	Displays Large Espresso Dispense time
	"DBL SHOT" disable	Displays enable/disable selection of "DBL SHOT"
		Displays Software Version # - Exits to home View After 3 sec.

PROGRAMMING (Continued)

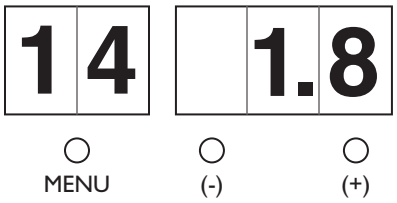
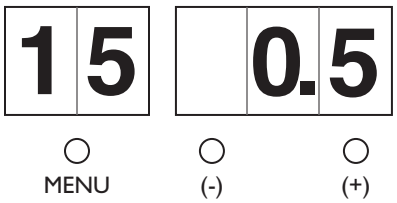
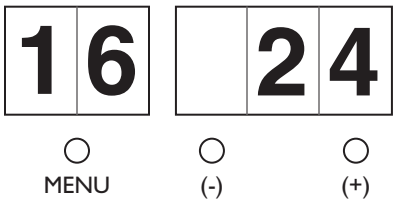
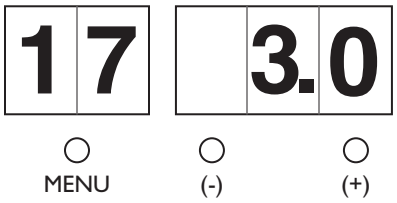
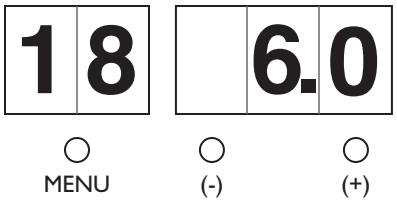
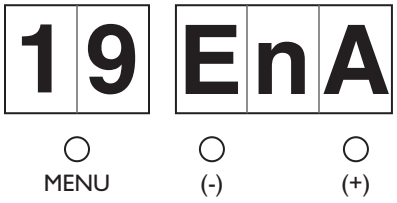
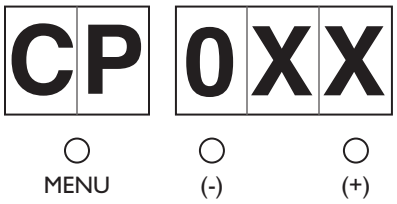
Program Mode: Used to change or enter new set-up values.
To enter the **Program Mode**, Set the RUN/NIGHT/PROGRAM Switch to the **PROGRAM** position, the unit will display "__PPP" to indicate it is in the Program Mode. Use the **MENU** switch to scroll to the next display. Use the Increase (+) and Decrease (-) switch to adjust the values.

LCD DISPLAY	PROGRAM MODE	DESCRIPTION
	Tank Temperature	Default = 190°F
	Set Tank Ready Temperature	Default = 180°F
	Refill Threshold	Set tank refill threshold Default = 155
	Left hopper motor	Press any beverage dispense switch, left hopper motor will run for 10 seconds. Refer to *Field Calibration of Powder Hoppers*
	Left hopper motor	Set left hopper auger power level Default = 88
	Right hopper motor	Press any beverage dispense switch, right hopper motor will run for 10 seconds. Refer to *Field Calibration of Powder Hoppers*
	Right hopper motor	Set right hopper auger power level Default = 80

PROGRAMMING (Continued)

LCD DISPLAY	PROGRAM MODE	DESCRIPTION
	Decaf Dispense Ration	Set Decaf Coffee Ratio Default = 38:1
	Regular Dispense Ration	Set Regular Coffee Ratio Default = 38:1
	Decaf Espresso Ration	Set Left Espresso Ration Default = 10:1
	Regular Espresso Ration	Set Right Espresso Ration Default = 10:1
	Empty Product Threshold	Set Conductance Threshold Default = 450
	Small Cup Dispense Time	Set Small Cup Dispense time Default= 11.0 seconds
	Large Cup Dispense Time	Set Large Cup Dispense time Default= 16.0 seconds
	Decanter Dispense Time	Set Decanter Dispense time Default= 34.0 seconds

PROGRAMMING (Continued)

LCD DISPLAY	PROGRAM MODE	DESCRIPTION
	Powder Whipper Delay Off	Set Powder Whipper Motor Delay Off time Default = 1.8 seconds
	Powder Auger Motor Delay on	Set Powder Auger Motor Delay On time Default = .5 seconds
	Rinse Alarm Timer	Displays hours for Rinse Alarm Default = 24 hours
	Small Espresso Dispense time	Set Small Espresso Dispense time. Default = 3.0 seconds
	Large Espresso Dispense time	Set Large Espresso Dispense time. Default = 6.0 seconds
	"DBL SHOT" disable	Displays enable/disable selection of "DBL SHOT" Default = Enable
		Displays Software Version # - Exits to Home View After 3 sec.

PRIMING THE CONCENTRATE LINES

1. Open the dispenser door.
2. Select **Prime** on the Function Selector Switch and **Run** on the Mode Selector Switch.
3. Close the dispenser door.
4. Place a container under the dispense tip.
5. Activate the appropriate dispense button, (DECAF or COFFEE) until concentrate flows from the dispense nozzle. Priming may take 10 to 20 seconds.
6. Open the dispenser door; select Normal on the Function Selector Switch.

Note: Concentrate may continue to drip out of dispense tip. The user may wish to Rinse (refer to Rinsing) the dispenser to clean out the remaining concentrate.

DRAINING THE HOT WATER TANK

CAUTION - The dispenser must be disconnected from the power source throughout these steps

1. Disconnect the dispenser from the power source.
2. Open front door and place Main Power Switch in the **OFF** position and let the water in the tank cool before draining.
3. Shut off and disconnect the incoming water supply.
4. Remove the drip tray and access panels below the door.
5. Pull the clamped end of the silicone tube out of the dispenser and direct it into a drain or a container large enough to hold the volume of water in the tank, 4.0 gallons.
6. Make certain the shut off clamp is locked tightly on the tube, and then remove the snap type clamp and plug from end of tube.
7. Carefully release the shut off clamp to let the water drain from the tank.

NOTE - The dispenser must be refilled using the INITIAL FILL & HEAT steps before reconnecting to the power source.

OPERATING THE DISPENSER

Set the Function Selector Switch to NORMAL and the Mode Selector Switch to RUN

1. Simply place a cup on the drip tray beneath the center dispense nozzle.
2. Press the **DECAF** button if a decaffeinated beverage is desired.
3. Press the **DBL SHOT** button if an extra strength coffee based beverage is desired.
4. Select desired beverage size, small or large cup.
5. Press the button to dispense the desired beverage. Dispensing is portion controlled, and will automatically stop when correct amount of beverage has been dispensed.
6. Pressing the **STOP** button in the center of the membrane switch will stop dispensing.

CARAFE DISPENSE MODE. Refer to *Programming Functions* to set up this volume

1. Place the appropriate size container beneath the dispensing tip.
2. Press the button with the decanter icon, and then press either **DECAF** or the **COFFEE** button to begin dispensing.
3. The dispensing can be stopped at any time by pressing the **STOP** button.

HOT WATER MODE

1. Place a container under the dispense tip.
2. Press and hold the **HOT WATER** button to dispense hot water.
3. Remove the container.

CLEANING & PREVENTATIVE MAINTENANCE

General Cleaning and Sanitizing Procedures Note: The BUNN¨ SLCC-6 dispenser incorporates a "user selectable" rinse reminder feature, which flashes the LED's on the front panel when it is time to rinse.

Daily: RINSING

1. Open the front door and place the Normal/Program/Rinse switch in the **RINSE** position.
2. Place a ½ gal (2 liter) container under the dispense nozzle. Press any dispense button on the front door. The LED display above the programming switches will begin counting down from "15". The rinse will terminate when the display reaches "0".
3. Return the Normal/Program/Rinse switch to the **NORMAL** position, and close the front door.

Daily: PARTS WASHING

1. Remove and wash the drip tray and drip tray cover in a mild detergent solution. Rinse thoroughly.
2. Wipe the splash panel, dispense nozzles, door, and cabinet with a clean damp cloth.

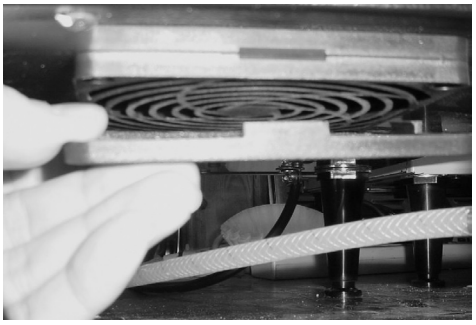
Weekly: SANITIZING

1. Open the dispenser door and set the Function Switch to **Prime** and the Mode Selector Switch to **Run**.
2. Remove stainless steel drawtube from the product container and set the product container aside.
3. Place the stainless steel drawtube into a one-quart (1 liter) container of warm soapy tap water 140°F (60°C).
4. Place an empty container under dispense nozzle area and depress the corresponding dispense button (**COFFEE** or **DECAF**) until the clean soapy water is dispensed from the dispense nozzle.
5. Repeat steps 3 and 4 with warm tap water 140°F (60°C) to rinse the soapy water from the pump tubing. Continue depressing the dispense switch until the water is clear, and no soapy water is being dispensed.
6. Prepare one-quart (1 liter) of sanitizing solution with at least 100 ppm of available chlorine in 120°F (48.9°C) water.
7. Repeat steps 3 and 4 with the sanitizing solution. Once sanitizing solution is being dispensed, release the dispense switch and allow the solution to sit for 5 minutes.
8. After the sanitizer has set in the lines for 5 minutes, repeat step 5 with warm tap water to flush out the sanitizing solution.
9. Wipe the outside of the draw tube with a clean, damp cloth, and insert the drawtube into the product container and return it to the cabinet.
10. Repeat steps 1 through 9 for other dispense head.
11. Clean mixing/whipping chamber components, hoses and nozzles per **Weekly: Parts Washing and Sanitizing** procedure.
12. Rinse machine per the **Daily: Rinsing** procedure.
13. Select **Normal** on the Function Switch and **Run** on the Mode Selector Switch.
14. Dispense coffee, **Regular** or **Decaf**, until the concentrate and water mixture appears at the dispense nozzle. Continue to dispense at least 12 ounce (355 ml) of concentrate/water mixture and discard.

Air Filter Cleaning

Monthly cleaning of the air filter is recommended. Severe conditions may require more frequent cleaning.

1. From right side, reach under machine and snap filter retainer off of the fan guard.
2. Remove filter, rinse with water, pat dry, and replace in retainer
3. Snap filter and retainer assembly back onto fan guard.



Weekly: Parts Washing and Sanitizing

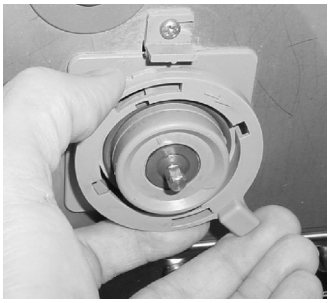
1. Remove elbows from both hoppers.

2. Remove elbows from mixing chambers, twisting slightly to help release.

3. Rotate tab at bottom of mixing chamber bases counter clock wise to release base.

4. Remove mixing chamber and steam collector by pulling straight out.

5. Remove frother disk from shaft by pulling straight out.



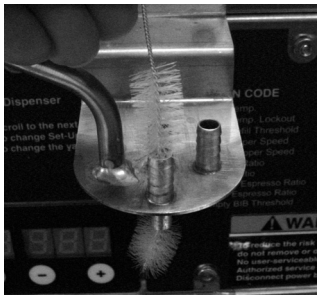
6. Rotate tab on mixing chamber base further counter clock wise, and remover from shaft by pulling straight out.

NOTE: Insure O-ring and shaft seal are in place during re-assembly.

7. Remove dispense hoses from dispense nozzle assembly.

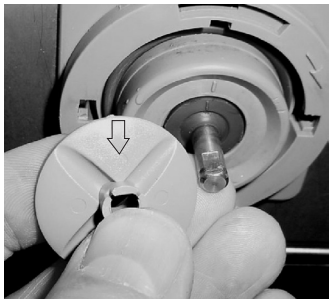
8. Clean all parts removed in warm soapy water. Use Bunn P/N 33685.0000 cleaning brush provided to clean bores and orifices. Rinse in cold water.

9. Prepare one-gallon (3.8 liter) of sanitizing solution with at least 100 ppm of available chlorine in 120°F (48.9°C) water. Soak all cleaned parts in sanitizing solution for 5 minutes, then rinse thoroughly in cold water, and dry.



10. Rinse cleaning brush, dip in sanitizing solution, and brush the bore of each of four dispense nozzles.

NOTE: Repeat this procedure for each nozzle separately.



11. When reassembling parts, be sure to align arrow on frother disk with flat on whipper motor shaft, and rotate tab on whipper base clock wise to the vertical position to lock mixing chamber.

REPLACING THE PUMP TUBING

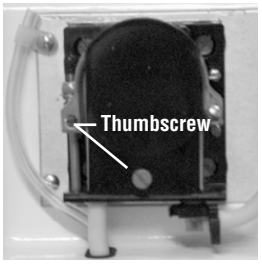
The pumps and tubing used in the dispenser are designed to give maximum performance and long life. However, the tubes are a wear item and must be replaced periodically. How long the tube last is dependent on usage and properties of the concentrate. Excessive wear will reduce the output of the pumps resulting in a weak mixed beverage. Bunn-O-Matic recommends replacing the Pump Tubing a minimum of once every 6 months or sooner if warranted.
Refer to the Tube Replacement Instruction inside the Cabinet door.

Note: To avoid concentrate spills, rinse the pump tubing with warm tap water prior to removing the tubes, (Refer to steps 1 - 4 of the Weekly Sanitizing instructions).

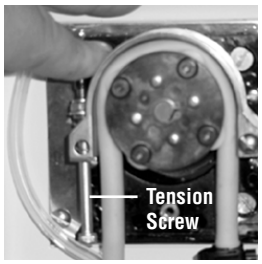
1. Loosen the thumbscrews securing the tubing retainer plates to the pump bodies and set the retainer plates aside.
2. Depress the tension screws and remove them from the notch in the pump body, releasing the spring tension on the pump bands. Remove and discard pump tube assemblies.
3. Apply lubricant (BUNN-O-Matic part no. M2531.0001) to the middle section of the new pump tubing.
4. Insert the free end of the pump tubes over the outlet fittings in the bottom of the chiller cabinet as far as possible.
5. Carefully wrap the new tubing around the rotors, making sure that the elbows end up parallel to the rotor face.
6. Depress the tension screws and insert it in the notch in the pump body, reapplying spring tension on the pump bands.
7. Replace the tubing retainer plates and tighten the thumbscrews.
8. Open the product containers and insert the stainless steel drawtubes into the containers.

Note: Replacement Tube Kits can be purchased from BUNN-O-MATIC. Order part no. 39329.1000

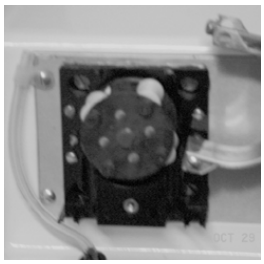
9. Seat pump tubes into notches on product shelf drip pan as shown.
10. Prime the pumps. Refer to *Priming the Concentrate Lines* section.

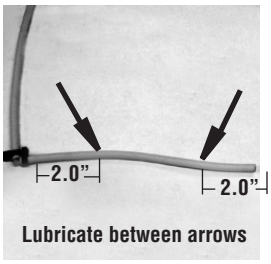


Remove Retaining Plate

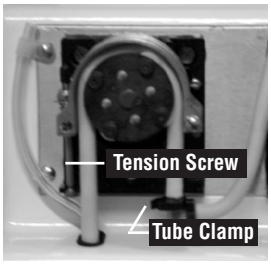


Release Spring Tension


Remove Tubing



Lubricate New Tube

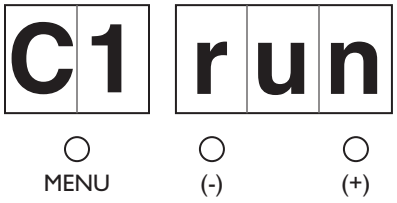
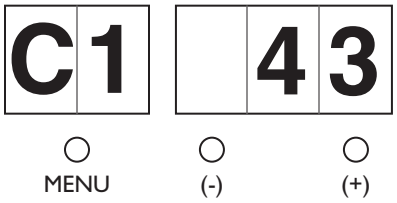
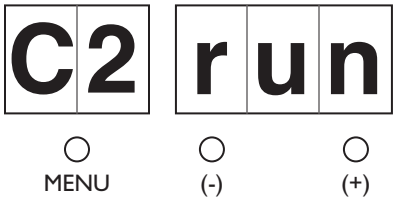
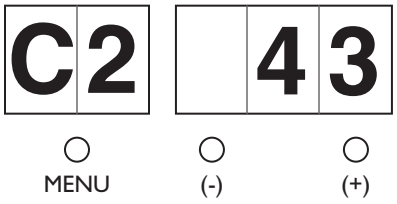
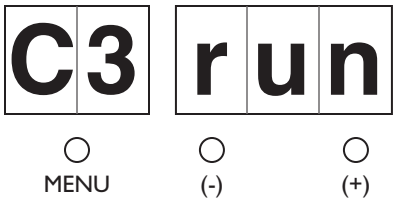
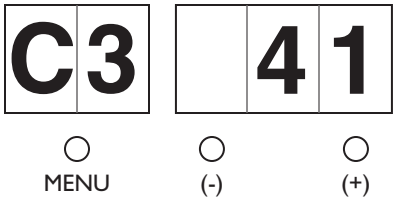


Install New Tubing

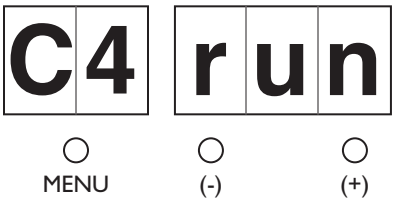
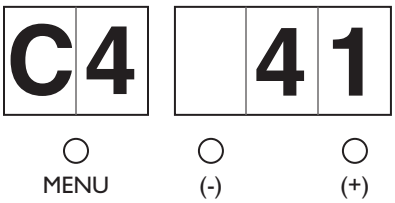
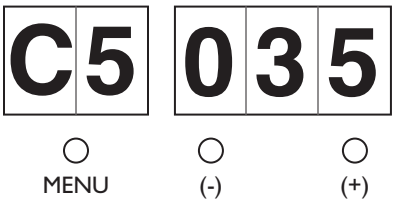
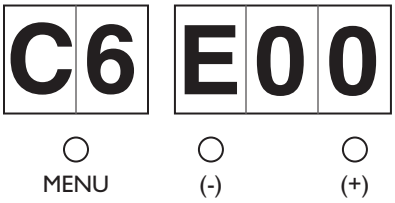
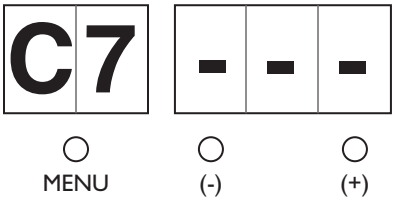
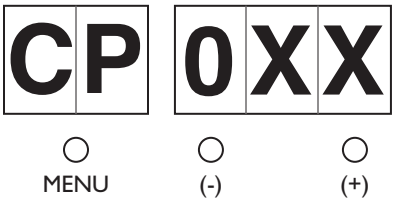
Completed Installation

CALIBRATING THE DISPENSER

NOTE: The SLCC-6 is calibrated at the factory and does not normally need to be re-calibrated. To enter the **Calibration Mode**, Set the RUN/NIGHT/PROGRAM Switch to the **PROGRAM** position and then hold the **MENU** switch down for 10 seconds.

LCD DISPLAY	CALIBRATION MODE	DESCRIPTION
	Left (Decaf) Pump Cal.	Set PRIME-NORMAL-RINSE switch to PRIME position. Press the DECAF button, left pump will run for 20 seconds. Refer to Field Calibration of the Concentrate Pumps
	Left (Decaf) Pump Cal.	Enter ml collected from the 20 sec. test above. Default = 43
	Right (Regular) Pump Cal.	Set PRIME-NORMAL-RINSE switch to PRIME position Press the COFFEE button, right pump will run for 20 seconds. Refer to Field Calibration of the Concentrate Pumps
	Right (Regular) Pump Cal.	Enter ml collected from the 20 sec. test above. Default = 43
	Left (Decaf) Water Rate	Set PRIME-NORMAL-RINSE switch to RINSE position Press the DECAF button, water will flow for 20 seconds. Refer to Field Calibration of the Concentrate Pumps
	Left (Decaf) Water Rate	Enter Liters collected from 20 sec. test above Default = 41

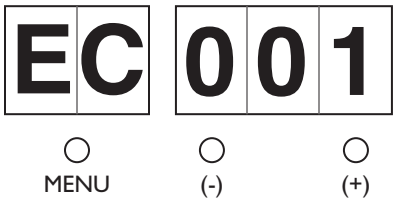
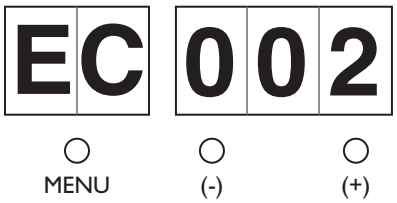
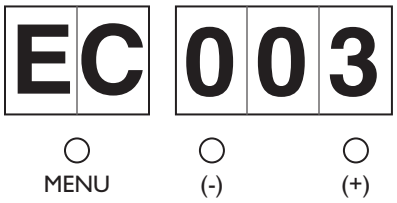
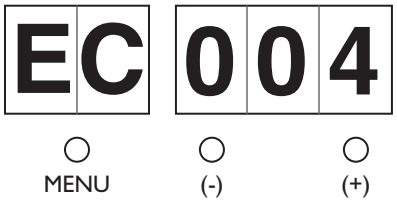
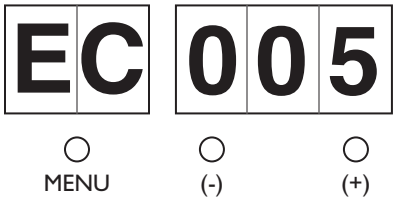
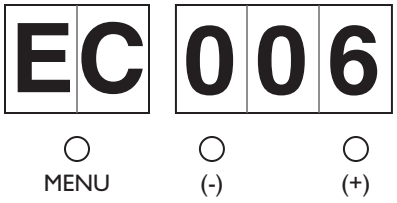
CALIBRATING THE DISPENSER (Continued)

LCD DISPLAY	CALIBRATION MODE	DESCRIPTION
	Right (Regular) Water Rate	Set PRIME-NORMAL-RINSE switch to RINSE position Press the COFFEE button, water will flow for 20 seconds. Refer to Field Calibration of the Concentrate Pumps
	Right (Regular) Water Rate	Enter Liters collected from 20 sec. test above Default = 41
	Cooler Control Temperature	Used to set the target temperature that Product will be held at. Default = 35°F
	Displays fault	Use the (+) or (-) button to scroll forward or backward through faults.
	Reset Factory Defaults	Resets all set up values to the Factory Default Setting. Hold both Increase (+) and Decrease (-) buttons for 10 seconds
		Displays Software Version #- Exits to home view after 3 sec.

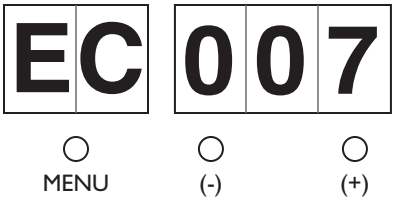
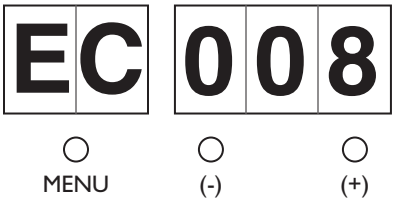
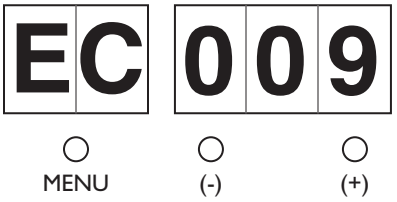
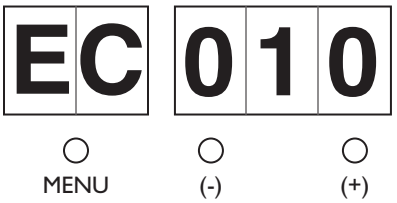
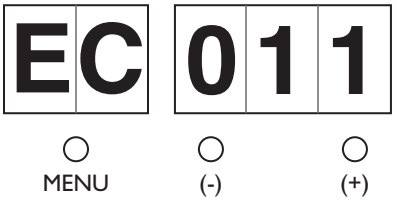
TROUBLESHOOTING GUIDE

Error Codes

When an error has occurred, all Door LED's will be flashing. Open the Door to access the LED Display and record the Error Code. Refer to the list of Error Codes below to identify the problem. A troubleshooting guide is provided to suggest probable causes and remedies for the most likely problems encountered. If the problem remains after exhausting the troubleshooting steps, contact the Bunn-O-Matic Technical Service Department.

LCD DISPLAY	ERROR	DESCRIPTION/TROUBLESHOOTING
	Left (Decaf) Pump Failure	Left Motor or RPM Sensor Failure. Check Motor and RPM sensor wires for shorts or open connections
	Right (Regular) Pump Failure	Right Motor or RPM Sensor Failure. Check Motor and RPM sensor wires for shorts or open connections
	Heating Time Too Long	Tank Heater ON Continuous For More Than 1.5 Hour. Check heater wires for open connections.
	Fill Time Too Long	Fill Valve ON Continuous For More Than 15 minutes. Water Turned OFF. Refill Valve disconnected. Faulty Valve.
	Cool Time Too Long	Cool Temp Sensor Above 40°F For More Than 12 Hours. Cabinet Door open or faulty seal. Check T.E. unit wires for shorts or open connections.
	Heat Sink Temp Too High	Heat Sink Temp Higher Than 190°F. Air Filter plugged or blocked. Ambient Temperature too high.

TROUBLESHOOTING GUIDE (Continued)

LCD DISPLAY	ERROR	DESCRIPTION/TROUBLESHOOTING
	Tank Temp Sensor Failed	Sensor Reading Out Of Range (High or Low). Faulty Sensor wiring.
	Cooling Temp Sensor Failed	Sensor Reading Out Of Range (High or Low). Faulty Sensor wiring.
	Heat Sink Temp Sensor Failed	Sensor Reading Out Of Range (High or Low). Faulty Sensor wiring.
	Overflow Switch Fault	Water In Overflow Cup. Check liquid level probe in tank lid for lime builup. Check level probe wiring for open circuit.
	Power Supply Fault	Excessive load on power supply, or failing power supply.

Field Calibration of the Concentrate Pumps, Dispenser Flow Rates, and Hopper Powder Throw

The factory set default values for the Pump & Dispenser Flow Rates are very accurate and typically do not need to be field calibrated. However, if the mix ratio accuracy is ever in question, this procedure can be used to recalibrate the unit in the field. Equipment Required:

50 or 100 ml graduated cylinder, with 1 ml graduations.
1000 ml graduated container.

NOTE: You can calibrate either the Concentrate Pump, Dispenser Flow Rate and set the Hopper Throw Rate independently. Simply scroll through the menu screen to the desired section and perform only those steps. (Refer to Calibrating the Dispenser)

Calibrating the Concentrate Pumps.

Decaf Coffee - Concentrate Pump Calibration

1. Open the door of the dispenser and select PROGRAM on the Mode Selector Switch.
2. Depress and Hold the MENU switch for approximately 10 sec. The unit will display "C1 run" when it has entered the Calibration Mode.
3. Select PRIME on the Function Selector Switch.
4. Remove the elbow from the Left (Decaf) Coffee Mixing Chamber and place a container under the mixing chamber outlet. Press & Hold the DECAF dispense button. The dispenser will display a 20 second count down timer and then shut the pump OFF automatically. Release the dispense switch.
5. Stop priming and allow the tip to stop dripping. Discard the concentrate collected.
6. Place a 50 ml graduated cylinder under the Left (Decaf) Coffee Mixing Chamber outlet.
7. Press & Hold the DECAF dispense button. The dispenser will display a 20 second count down timer and then shut the pump OFF automatically. Release the dispense switch.
8. Keep the graduated cylinder under dispense tip until all the concentrate has dripped out.
9. Measure the volume of concentrate collected in the graduated cylinder.

   The acceptable range for the volume of concentrate collected is 40 - 48 ml

10. If the amount collected is not within the acceptable range, empty the graduated cylinder and repeat STEPS 6 – 9.
11. If the amount collected is still not within range, replace the pump tubing with a new Tube Kit, (refer to the Tube Replacement Instructions).
12. When satisfied with the volume of concentrate collected, press the MENU switch. The current Calibration volume "C1 XX" will be displayed.
13. Use the (-) / (+) keys to adjust number displayed to the amount measured in STEP 9.

Regular Coffee - Concentrate Pump Calibration

Depress the MENU button to display the Regular Concentrate Pump calibration menu "C2 run". Repeat STEPS 3 – 13 above for the right side "Regular" pump, using the COFFEE dispense button.

(Continued)

Calibrating the Dispenser Flow Rates

Decaf Coffee - Dispenser Flow Rate Calibration

1. Select RINSE on the Function Selector Switch, and PROGAM of the Mode Selector Switch. Depress and Hold the MENU switch for approximately 10 sec. The unit will display “C1 run” when it has entered the Calibration Mode
2. Press the MENU button to display the Decaf Coffee Flow Rate calibration menu “C3 run”
3. Reconnect the elbow to the Left (Decaf) Coffee Mixing Chamber outlet. Place a container under Dispense Tip and depress the DECAF dispense button. A steady stream of water comes out the tip (20 seconds).
4. Allow the tip to stop dripping. Discard the water collected
5. Place a 1000 ml graduated container under Dispense Tip.
6. Press the DECAF dispense button. The dispenser will display a 20 second count down timer and then stop dispensing automatically.
7. Keep the graduated container under dispense tip until all the water stops dripping.
8. Measure the volume of water collected in the graduated container.
   The acceptable range for the volume of water collected is .39 - .43 liters
9. If the amount of water collected is not within the acceptable range, empty the graduated container and repeat STEPS 5 – 8.
10. If the amount collected is still not within range, inspect the dispense valves, tubing and mix chamber for lime, kinks or other obstructions.
11. When satisfied with the volume of water collected, press the MENU switch. The current Water Calibration volume “C3 XX” will be displayed.
12. Use the (-) / (+) keys to adjust number displayed to the amount measured in STEP 8.

Regular Coffee - Dispenser Flow Rate Calibration

Depress the MENU button to display the Regular Coffee Flow Rate calibration menu “C4 run”.
Repeat STEPS 3 – 12 above for the right side Regular dispense valve, using the COFFEE dispense button.

Field Calibrating the Empty Product Warning

The dispenser will automatically turn on the Regular or Decaf “REFILL LED”, see Operating Controls and Interface, when the corresponding container is Empty. The Refill message is triggered when the conductance sensor reading drops below the minimum setting. The factory set minimum is 450 and should be correct for most locations. However, in some areas the hardness of the local water supply may effect this reading. If the Refill message doesn’t come on when the container is empty or the message comes on too early and there is still concentrate left in the container, use the following procedure to find the correct Empty Product Threshold.

Calibrating The Empty Product Threshold

1. Remove the Coffee Concentrate Cans from the unit.
2. Open the dispenser door to access the digital programming module with LED.
3. Place a large container under the dispenser tip
4. Dispense several Large cups of Regular coffee to rinse all the concentrate out of the mix chamber and for the Conductance reading to stabilize and stop dropping.
5. Record the nominal Conductance value displayed. (NOTE: It is typical for this value to fluctuate (+/¬25) points about the nominal value.) This is the conductance reading of the water in your area.
6. Repeat steps 2, 3 & 4 for the Decaf Coffee dispenser.
7. Add 80 points to the larger of the Regular or Decaf conductance value. This is the new Empty Product threshold value for your dispenser.
8. Enter this new value into the Empty Product Alarm threshold position “P8 XXX”, see Programming the Dispenser.

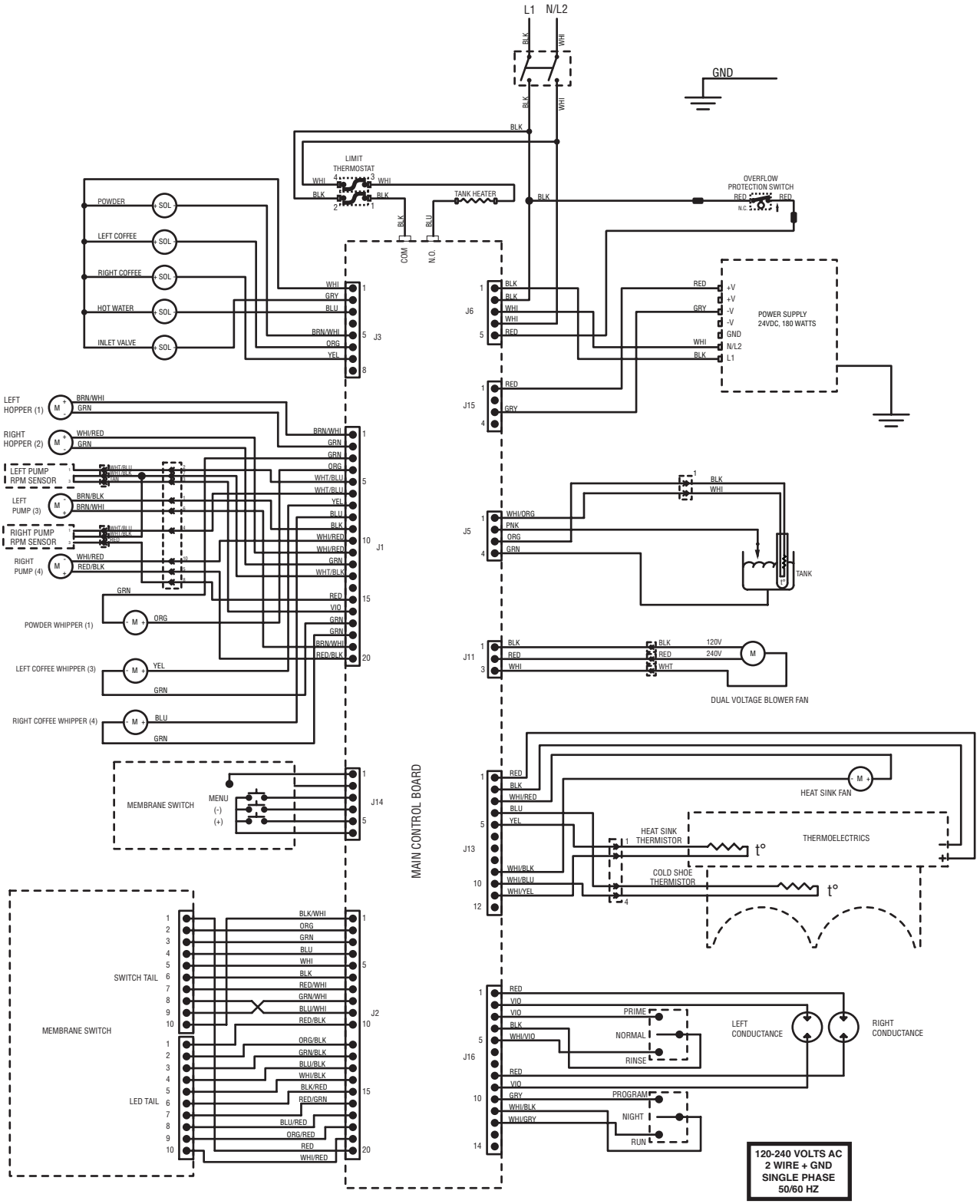
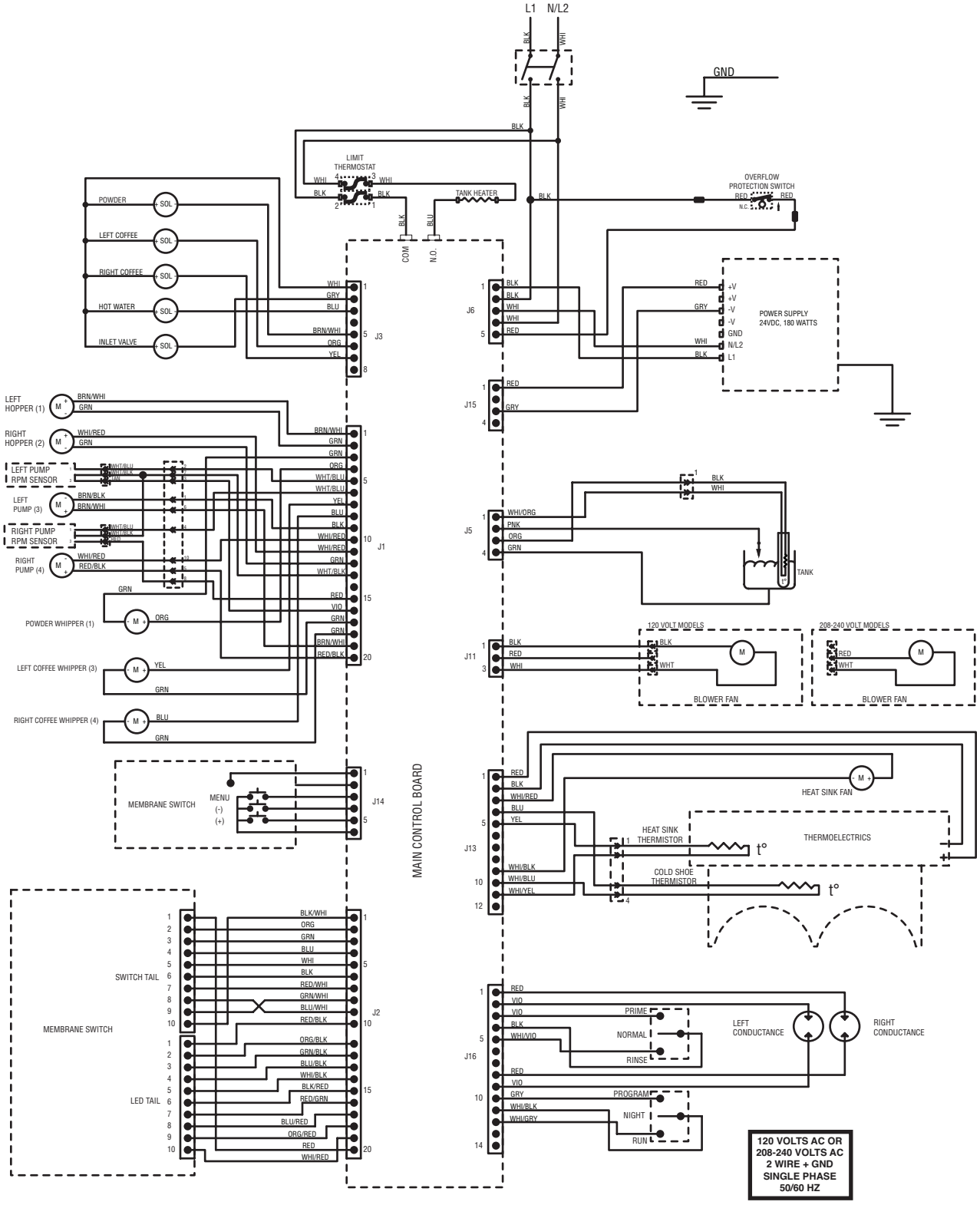
Field Adjustment of Powder Hoppers

The powder throw for the powder products is pre-set from the factory. It can be checked and adjusted in the field using this calibration procedure.

Adjusting the Hopper Throw Weight

1. Open the dispenser door to access the digital programming module with LED.
2. Remove the mixing chamber below the hopper outlet elbow.
3. Select PROGRAM on the Function Selector Switch, and NORMAL for the Mode Selector Switch.
4. Press the MENU button to display the Left Hopper Motor calibration menu “04 run”
5. Hold a container under the hopper outlet elbows, and press any beverage button on the front door.
6. The left hopper will run automatically for 10 second, and then stop.
7. Weight the contents of the container. Divide by 10 to determine grams or ounce per second of throw.
8. Press the MENU button to increment the display to menu “O4 XXX”. The number displayed is the power level drive of the hopper motor. The power level can be increased or decreased by pressing (-) or (+) button. Each increment is equal to approximately a 1% increase or decrease in hopper motor speed.
9. Press the MENU button to display the Right Hopper Motor calibration menu “05 run”.
10. Repeat steps 5 – 8 to measure and adjust the right hopper throw weight.
11. Replace the powder-mixing chamber, and return the Function Selector Switch to the RUN position.

ELECTRICAL WIRING DIAGRAM SLCC-6



ELECTRICAL WIRING DIAGRAM SLCC-6