



Ultra[®] NX

Frozen Beverage Dispensers



INSTALLATION & OPERATING GUIDE

BUNN

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BUNN COMMERCIAL PRODUCT WARRANTY

BUNN Commercial LP ("BUNN") warrants equipment manufactured by it as follows:

- 1) All coffee and tea dispensers/servers, MCR/MCP/MCA single cup brewers, and BUNNlink® electronic circuit and/or control boards – 1 year parts and 1 year labor.
- 2) Product-specific warranties for Premia®, Crescendo®, Fast Cup®, Sure Immersion®, Sure Tamp® and others – 1 year parts and 1 year labor. Please visit commercial.bunn.com/support/warranty-lookup for further details.
- 3) 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 for 4 years or 40,000 pounds of coffee, whichever comes first.
- 4) For customers subscribed to BUNNlink®, BUNN reserves the right to periodically auto-push critical software updates that will enhance functionality or performance of the BUNN equipment, unless the customer requests advance notice of such software updates from BUNN in writing.

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 wear with 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 5020 Ash Grove Drive, Springfield, Illinois, 62711; 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. Warranty is void if commercial equipment is used for residential or non-commercial use.

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.

CONTENTS

BUNN COMMERCIAL PRODUCT WARRANTY	2
INTRODUCTION	3
SITE PREPARATION	3
NORTH AMERICAN REQUIREMENTS	4
CE REQUIREMENTS	4
SUPPORT	5
BUNNSupportHub	5
USER NOTICES	5
ELECTRICAL REQUIREMENTS	5
120 & 220-240 Volt AC Models	5
INITIAL SETUP	6
INTERNAL BRIXING SYSTEM BRIX ADJUSTMENT INSTRUCTIONS	8
OPERATING CONTROLS	9
USING THE DISPENSER FOR GRANITA-TYPE PRODUCTS	10
USING THE DISPENSER FOR COLD LIQUID PRODUCTS	10
SOFTWARE PROGRAMMING	11
Programming Switches	11
Daily Operations	12
Software Main Menus	12
Home Screens	12
Cleaning Guide	13
Set Thickness	13
Test Augers	14
Set Date and Time	14
Settings	14
Set Night/Day Time	14
Install Date	14
OTHER RECOMMENDATIONS FOR YOUR DISPENSER	15
CLEANING	16
Assembly After Cleaning	18
PREVENTIVE MAINTENANCE	20
AUTOFILL INSTALLATION INSTRUCTIONS	21
AUTOFILL SANITIZING INSTRUCTIONS	22
Materials Required	22
Sanitizing Procedure	22
CFV AUTOFILL INSTALLATION INSTRUCTIONS	23
AUTOFILL SANITIZING INSTRUCTIONS	24

INTRODUCTION

This equipment dispenses granita-type and cold liquid drinks on demand from separate hoppers. Operating controls are accessible only through password protection.

SITE PREPARATION

The dispenser is very heavy. Place it on a sturdy counter or shelf capable of supporting at least 180 lbs. It is for indoor use only.

The dispenser must have at least six inches of space behind it. This space is needed for airflow, air filter removal, and cleaning. A clearance of at approximately six inches is recommended between the dispenser sides and the wall or another appliance. The dispenser performs better if not placed near any heating appliance. Leave some space so the dispenser can be moved for cleaning.

NORTH AMERICAN REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 90°F (5°C to 32°C).
- For proper operation, this appliance must be installed where humidity is less than 50%.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - by clients in hotel and motel lobbies and other similar types of environments
- Access to the service areas permitted by Authorized Service personnel only.

CE REQUIREMENTS

- **WARNING:** Keep clear of obstruction for all ventilation openings in the appliance enclosure.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING:** Do not damage the refrigerating circuit.
- **WARNING:** In order to reduce flammability hazards the installation of this appliance must only be carried out by suitably qualified personnel.
- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 32°C.
- For proper operation, this appliance must be installed where humidity is less than 50%.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Machine rated IX P1.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Refrigerant must be reclaimed by authorized service personnel before disposal of this equipment.
- This equipment must be properly disposed of per WEEE regulations.
Please see <https://commercial.bunn.com/help> for explanation and instructions.
- The A-weighted sound pressure level is below 70 dBA.

SUPPORT

BUNNSupportHub®

BUNN SupportHub provides easy access to comprehensive information and resources tied to the specific serial number for this product. Scan the QR code with any smart device for access to manuals, product information, training videos, service support and other related information.



USER NOTICES

Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices are to be kept in good condition. Replace any unreadable or damaged labels.

⚠ WARNING	
Risk Of Electric Shock • Use only on a properly protected circuit capable of the rated load. • Electrically ground the chassis. • Follow national/local electrical codes. • Do not use near combustibles. • Do not deform plug or cord.	Moving Parts • Do not operate unit with this panel removed. • Disconnect power before servicing unit.
• READ THE ENTIRE OPERATING MANUAL BEFORE USING THIS PRODUCT • FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE OR SHOCK HAZARD.	

57864.0000

⚠ CAUTION	
Propane (R-290)	Risk Of Fire Or Explosion. • Flammable Refrigerant Used. • Consult Instruction Manual/Repair Manual/Owner's Guide Before Attempting To Install Or Service This Product. • All Safety Precautions Must Be Followed. • Dispose Of Properly in Accordance With Federal Or Local Regulations. • Do Not Puncture Refrigerant Tubing. • Follow Handling Instructions Carefully.

57863.0000

CHARGE	
Type R290, Amount 4.16 oz (118 gm)	
Design Pressures:	GWP=3
High 430 psi (29.6 bar) (2.96 MPa)	
Low 80 psi (5.5 bar) (0.55 MPa)	

29373.0005

⚠ DANGER	
Propane (R-290)	Risk Of Fire Or Explosion. • Flammable Refrigerant Used. • To Be Repaired By R-290 Trained Service Personnel. • Do Not Puncture Refrigerant Tubing. • Do Not Braze Pressurized Vessel.

57862.0000

CHARGE	
Propane (R-290)	Type R290, Amount 4.0 oz (114 gm) Design Pressures: GWP=3 High 430 psi (29.6 bar) (2.96 MPa) Low 80 psi (5.5 bar) (0.55 MPa)

29373.0006
(50hz, 220 - 240V)

CHARGE	
Propane (R-290)	Type R290, Amount 3.95 oz (112 gm) Design Pressures: GWP=3 High 430 psi (29.6 bar) (2.96 MPa) Low 80 psi (5.5 bar) (0.55 MPa)

29373.0007
(60hz, 220 - 240V)



WARNING: Equipment contains a highly flammable refrigerant.

ELECTRICAL REQUIREMENTS

CAUTION – Improper electrical installation will damage components. An electrician must provide electrical service as specified below.

Model ULTRA-NX: This dispenser has an attached cord set and requires a 2-wire, grounded, individual branch circuit rated 120 volts ac, 15 amp, single phase, 60 Hz. The mating connector must be a NEMA 5-15R. (Refer to the data plate for exact electrical requirements.)

Model ULTRA-NXA: This dispenser has an attached cord set and requires a 2-wire, grounded, individual branch circuit rated 220-240 volts ac, 10 amp, single phase, 50 Hz. (Refer to the data plate for exact electrical requirements.)

NOTE: Bunn-O-Matic does not recommend the use of any extension cord with these dispensers.



120 Volt Models



220-240 Volt EURO Model



220-240 Volt UK Model

120 & 220-240 Volt AC Models

NOTE: This electrical service consists of 2 current carrying conductors (L1 and Neutral) and a separate conductor for chassis ground.

INITIAL SETUP

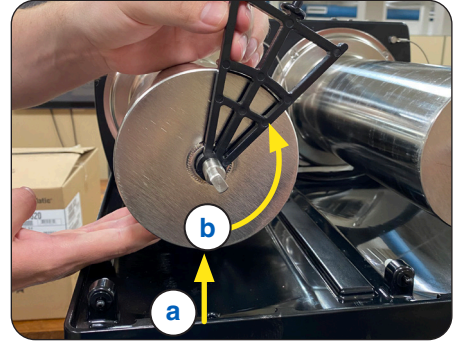
CAUTION – The dispenser is very heavy! Use care when lifting or moving it. Use at least two people to lift or move the dispenser.



1 Remove all shipping materials, including the Compressor Support Eye Bolt, the Cooling Drum Supports, the “Do Not Lift Here” signs from the Cooling Drums, and the “Rinse Before Using” signs from the hoppers.



2. Set the dispenser on a sturdy counter top. The dispenser requires a minimum of 6.0” air clearance at the rear of the dispenser. For optimum performance, **Do Not** let warm air from surrounding machines blow on the ULTRA dispenser.

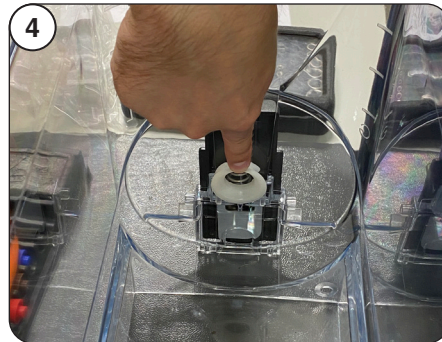


NOTE: To remove both Cooling Drum Supports.

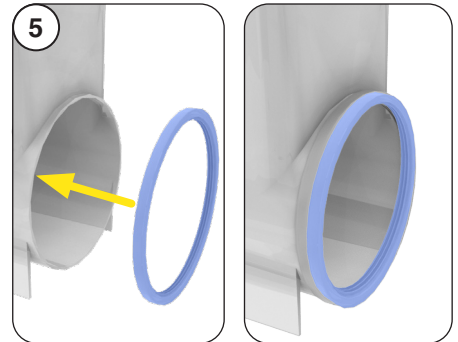
- a. Lift Cooling Drums up slightly.
- b. Spin Cooling Drum Supports and pull off.



3. Push Augers as far as they will go on Cooling Drum and rotate them so the Flat Fins are flush inside Auger.

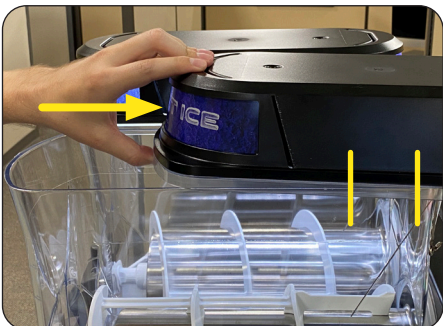


4. Install Auger Nose Bushing into interior slots of both hoppers

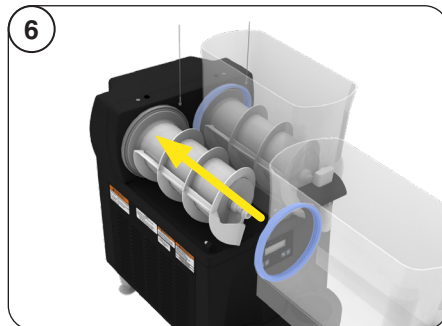


5. Install a Hopper Seal over the back of each hopper.

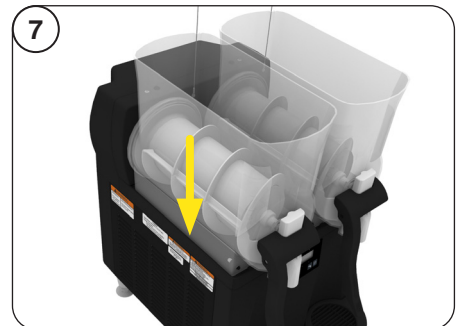
NOTE: Press firmly around the edge of the seal.



NOTE: When ready to fill with product, lift slightly and slide back until the two notches in the bottom of lid touch the back of the hopper.



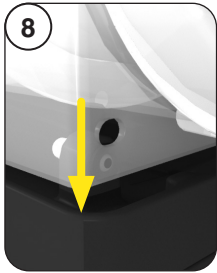
6. Thoroughly rinse the Hoppers and install them over the Augers and Cooling Drums.



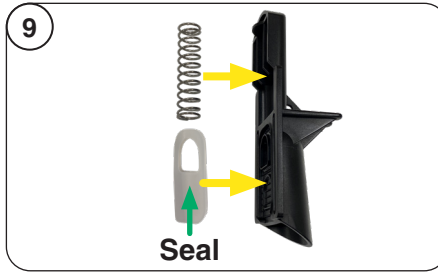
7. Slide the Hoppers into place and push down.

INITIAL SETUP

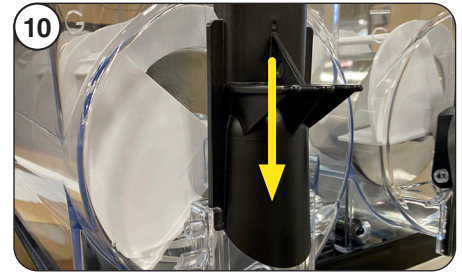
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8. The Hoppers are seated correctly when the Lock Plunger snaps into place and sticks out.



9. Place Spring and Seal in Faucet Valve.



10. Carefully slide Faucet Valve Assembly into place on the Hopper.



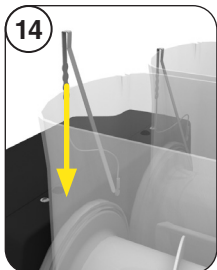
11. NOTE: If you have faucets that say "CHILLED" or "FROZEN" (optional), remember to install now as needed.



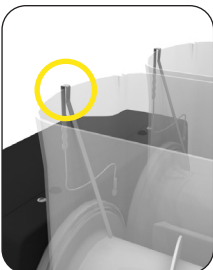
12. To install one of the Handles, start the right side over the Pivot Pin.



13. While slightly twisting the Handle, spread the left side over the left Pivot Pin to snap into place.



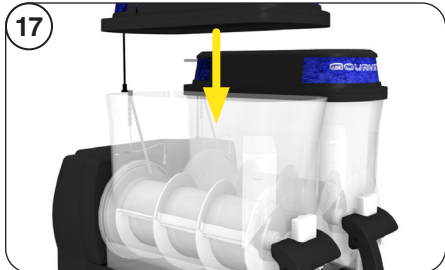
14. Install Level Probes at the top rear of the Hoppers.



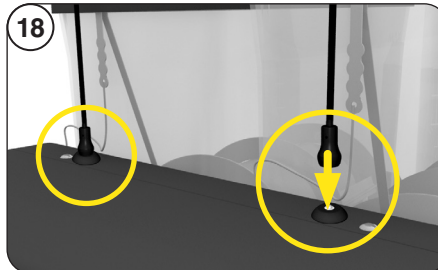
15. Remove Protective Film on Displays before installing.



16. Use slots on both sides of each Lid to slide Displays (4) into the fronts and backs of both Lids.



17. Set Lids on the Hoppers.



18. Attach each of the Hopper Lid Cords on the back of the Hoppers.

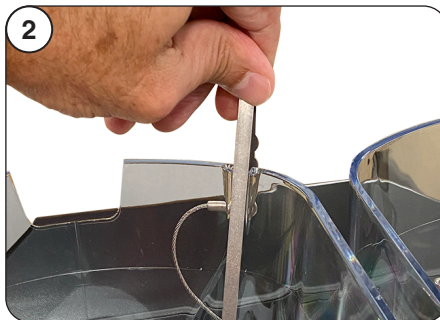


19. Assemble Drip Tray and slide onto metal extensions from base.

INTERNAL BRIXING SYSTEM BRIX ADJUSTMENT INSTRUCTIONS



1. Connect Syrup supply lines from BIB System. Connect water lines from source.



2. Install Hoppers onto machine and slide Probes onto Hoppers into slots provided.



3. Route the tubes from the motor cover together and connect to Hopper Fitting.



4. Slide Hopper Fitting into place in the slot on the Hopper.



5. Install customer supplied Pump System. Turn on Pump System and Water Supply. Check all tubing connections for leaks.

*Water supply line should be 30-80 psi (206.8-551.6 kPa)

*Syrup (Product) line should be 40-80 psi (275.8-551.6 kPa)

NOTE: Flush supply syrup lines with sanitizing solution prior to hooking up to input ports on ULTRA unit.

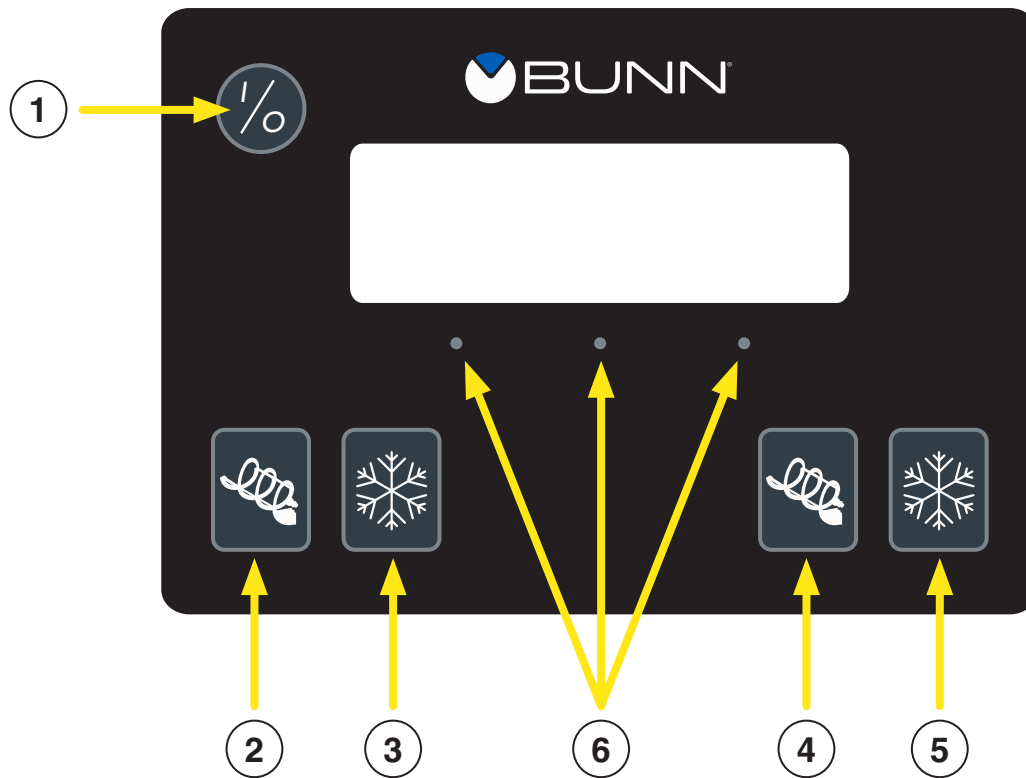
1. Apply power to machine and turn on by pressing the POWER button.
2. Enter the display menu by pressing the Center Dot (• ● •) for about 5 seconds. Press and release the Center Dot to step through the menu to the AUTO REFILL screen. Press and release the Right Dot to select YES. Press and release Center Dot to the TEST REFILL Screen. Press Right Dot for YES.
3. The Activate Valve screen will allow you to test the pumping and refill circuit. Press and hold the ULTRA button to activate the left refill system. Confirm that the left side is filling when the ULTRA button is pressed. Release the ULTRA button to stop the filling process. Repeat this process for the right side by pressing the ICE button to test. Check for leaks at the hoses while the pumping system is running.
4. Run each side until water and product are flowing freely.
5. Take a sample from each side (directly from the tubes going into the hopper) to check for proper brix ratio.
6. Make adjustments to the brix/ratio by turning the screw/valve adjuster on the water side at the top of the motor cover. Turning the screw clockwise will decrease the water flow. Counter-clockwise will increase the water flow. The flow rate on the syrup side is not adjustable.
7. Once the testing is complete, exit the programming menu.
8. The auto fill feature can be turned on by pressing the auger button for each side until the display reads "AUGER REFILL ON".

NOTE: The "Delay Refill" option is used to dose in small amounts of new product while delaying between doses. This can help the already frozen product from becoming diluted and not ready to serve. These delay and fill times are to be determined and set based on each application as desired by the end user.

NOTE: Refill system includes a "Maximum Fill Time" in the software. If the time to fill the hopper exceeds this limit, the hopper lights will flash and a "Refill Fault" will be displayed on the screen. If this occurs, check the product supply to ensure the BIB is not empty. (Change BIB if empty). Then press the Left Dot button for 3 seconds to clear the fault and restart the refill system.

OPERATING CONTROLS

There are five of these switches that will be used for the operation of the dispenser.



1. Switch - Upper left corner of the control pad:

This switch is the ON/OFF toggle switch which powers up the dispenser and the LCD display. When ON the Date and Time toggle back and forth continuously except during programming.



2. Bottom left corner:

This is used to turn the left side Auger Motor to AUGER ON, AUGER OFF or AUGER REFILL ON. (Refill only applicable when installed)



3. Bottom left corner:

This is used to turn the left side ice control to OFF, ICE, CHILL or DEFROST.



4. Bottom right corner:

This is used to turn the right side Auger Motor AUGER ON, AUGER OFF or AUGER REFILL ON. (Refill only applicable when installed)



5. Bottom right corner:

This is used to turn the right side ice control to OFF, ICE, CHILL or DEFROST.

• • •

6. Three Dots:

Where hidden buttons are located to use for Programming.

USING THE DISPENSER FOR GRANITA-TYPE PRODUCTS

1. Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
2. Place the pre-mixed liquid product in the selected hopper.



3. Press and release the ON/OFF switch to power on the dispenser.



4. Press and release the appropriate (left or right side) ON/OFF switch to start the Auger Motor and to turn on AutoFill when applicable.



5. Press and release the (OFF/ICE/CHILL) switch and select ICE to begin the cooling process for the selected hopper.

6. Wait for the liquid to freeze to the desired consistency.

HINT: BUNN recommends that the product in the dispenser be thawed each day, usually overnight. The ice granules get too large and a consistent product is difficult to maintain if left frozen for an extended period of time. Set the NIGHT mode for a few hours each night and return it to the DAY mode when the product has thawed sufficiently. You'll know it is in the NIGHT mode because the display will indicate NIGHT MODE, and the hopper light(s) will turn off.

USING THE DISPENSER FOR COLD LIQUID PRODUCTS

1. Lift the lid slightly for the selected hopper and slide back to gain access to the hopper.
2. Place the pre-mixed liquid product in the selected hopper.



3. Press and release the ON/OFF switch to power on the dispenser.



4. Press and release the appropriate (left or right side) ON/OFF switch to start the Auger Motor and to turn on AutoFill when applicable.



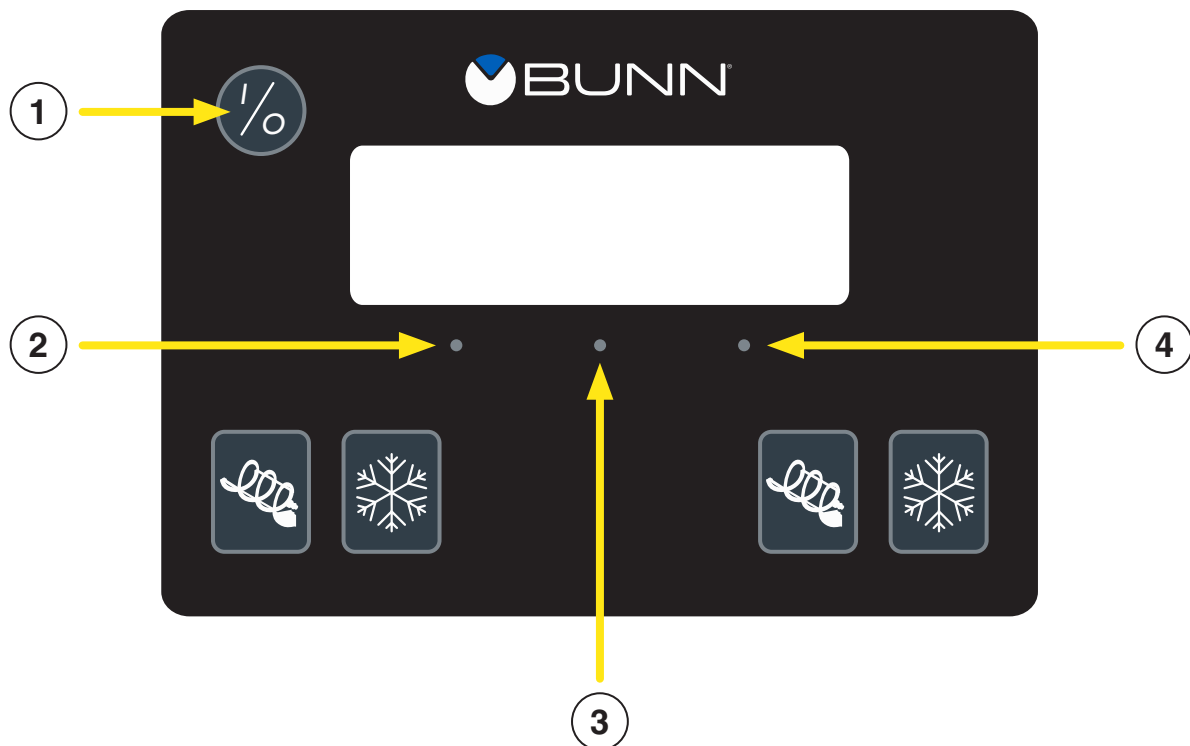
5. Press and release the (left or right side) OFF/ICE/CHILL switch and select CHILL to begin the cooling process for the selected hopper.

6. Wait for the liquid to cool.

SOFTWARE PROGRAMMING

Using the menu-driven display on the front of the dispenser, the operator has the ability to alter or modify various parameters such as beverage consistency and set day/night “ON/OFF” times. The operator is also prompted to check a variety of periodic service functions or even a step-by-step cleaning routine. There is also the opportunity to return all changes back to factory default settings.

Access to most controls can be password protected to allow only qualified personnel to make changes.



Programming Switches

To access the programming mode, and to scroll through the different function screens, hidden programming switches are used. There are three of these switches that will be used for the setup of the dispenser.

1. **I/O SWITCH** (upper left corner of the control pad)
This switch is the ON/OFF toggle switch which powers up the dispenser and the LCD display.
This switch is also used as back up switch in menu mode.
2. **LEFT DOT** (left dot under display)
When prompted by a selection from the menu to answer YES or NO, the Left Dot button is used to answer NO or (-) minus.
3. **CENTER DOT** (center dot under display)
Press and hold the Center Dot button for 5 seconds to access the Menu Function Index. This switch is also used as NEXT to scroll through the functions.
4. **RIGHT DOT** (right dot under display)
When prompted by a selection from the menu to answer YES or NO, the Right Dot button is used to answer YES or (+) plus.

SOFTWARE PROGRAMMING

Daily Operations

During normal operations, **TIME**, **DATE**, and **SERIAL NUMBER** toggle back and forth continuously.

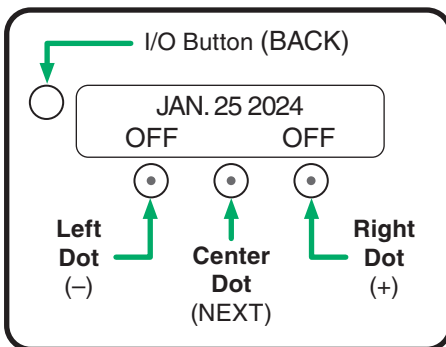
The following function screens are in the order they appear from the menu display. Each screen will have instructions and procedures to program the various functions of the dispenser.

Software Main Menus

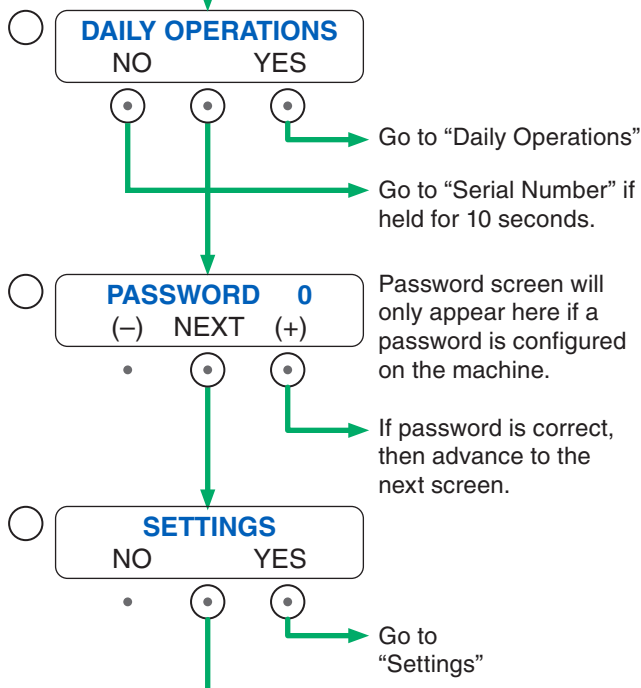
Press and hold the **Center Dot** for five seconds to enter into the **Menu Function Index**.

The following screens are in the order that they appear from the **Menu Display**.

- Pressing **NO** (Left Dot) or **NEXT** (Center Dot) will advance to the next function.
- Press **ON/OFF** (I/O) will back up to the **Previous Screen**. A one minute time out will return to the HOME SCREEN.

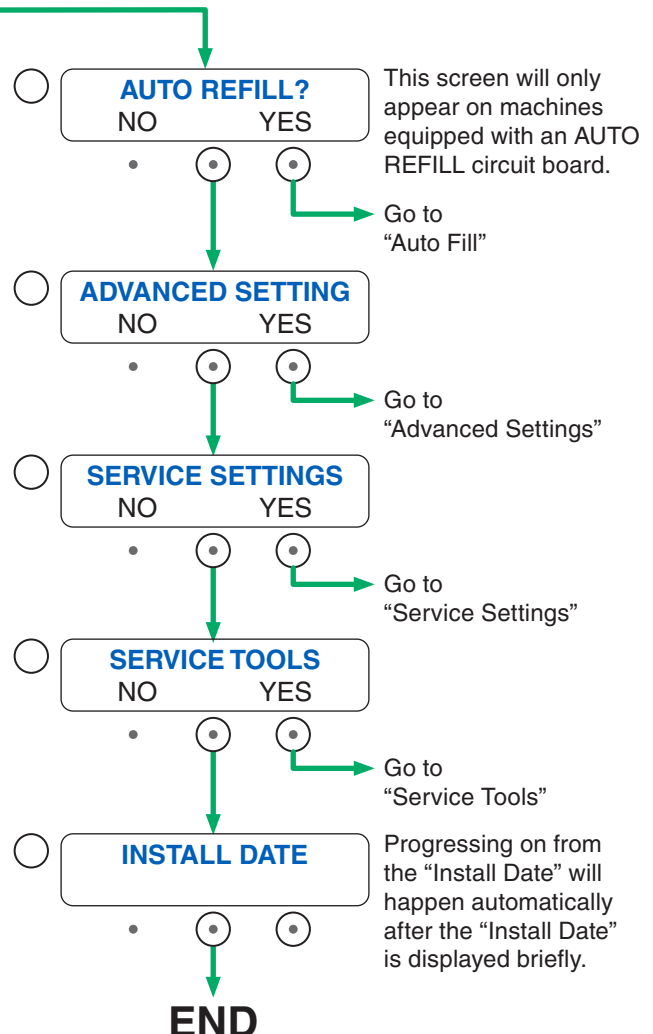
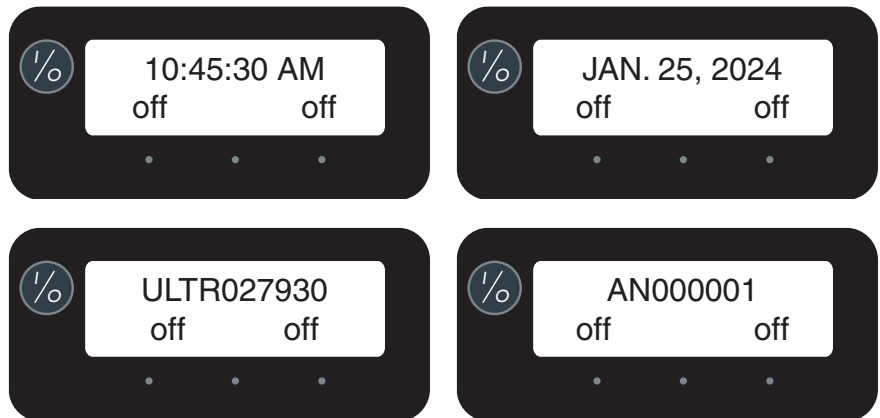


BEGIN



Home Screens

Displays the **TIME**, **DATE** and other items if setup by toggling back and forth continuously.

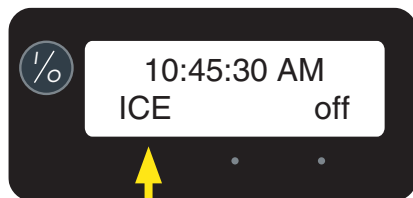


SOFTWARE PROGRAMMING

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Home Screens (continued)

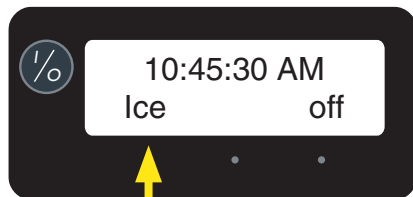
The Home Screen also displays the position of the **Refrigeration Valve** by using 3 different text variations.



1. ICE (All Capital letters) =

Refrigerant Valve is on, and the system is or will be cooling shortly.

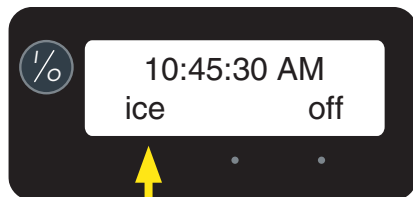
Meaning the software determined more cooling/freezing is needed, and it will happen when the compressor is running.



2. Ice (Upper and lower case letters) =

Refrigerant Valve is on, but only for equalization.

NOTE: The valve will turn off once equalization is done.

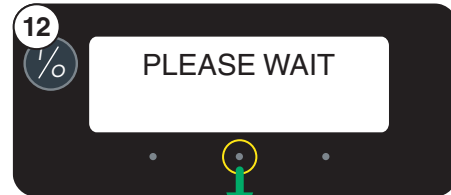
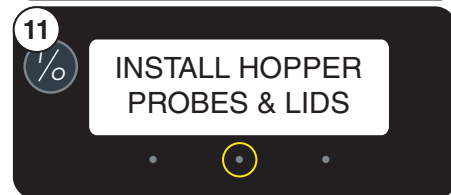
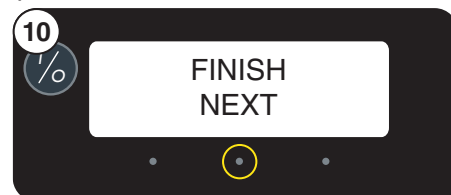
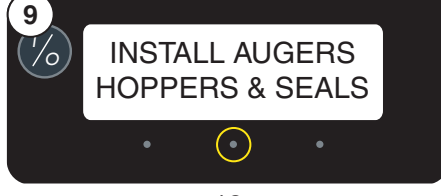
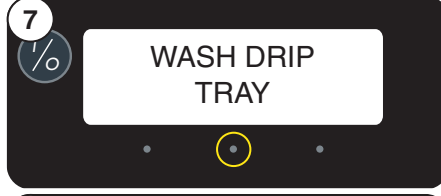
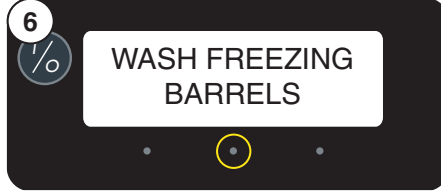
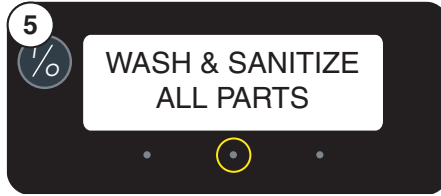
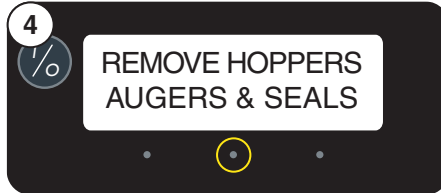
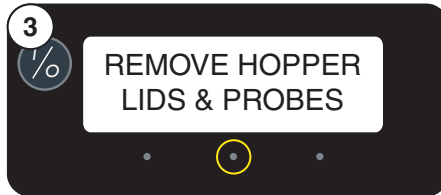
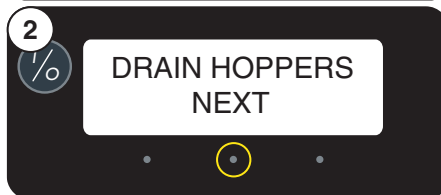
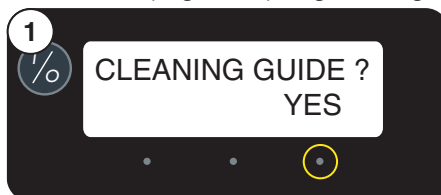


3. ice (All Lower case letters) =

Refrigerant Valve is off.

CLEANING GUIDE

Select YES (Right Dot) to go through steps to clean unit.

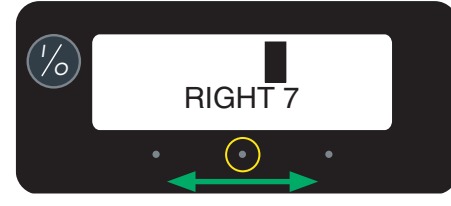
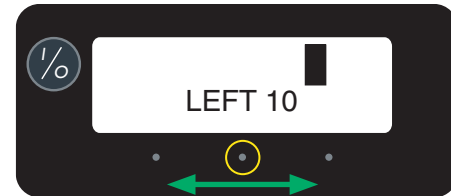


Exits program mode menu.

NOTE: Exiting the cleaning guide will walk through this automatically.

SET THICKNESS

This function adjusts the ice consistency, or torque of each auger when answered YES (Right Dot). Two screens will appear for left and right. The operator can scroll through a range of a minimum of 1 (Center Dot) to a maximum of 16 (Right Dot). Factory default is 7.

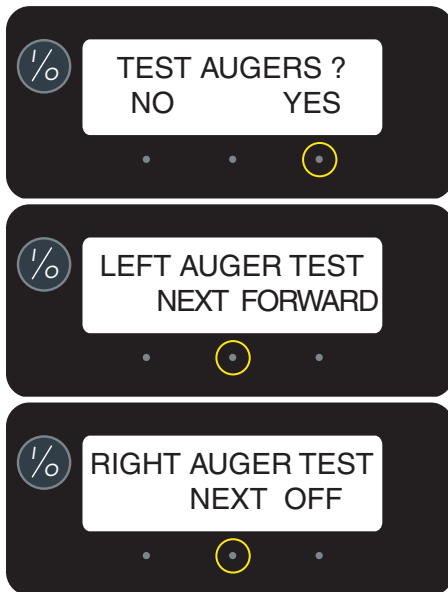


SOFTWARE PROGRAMMING

continued from previous page

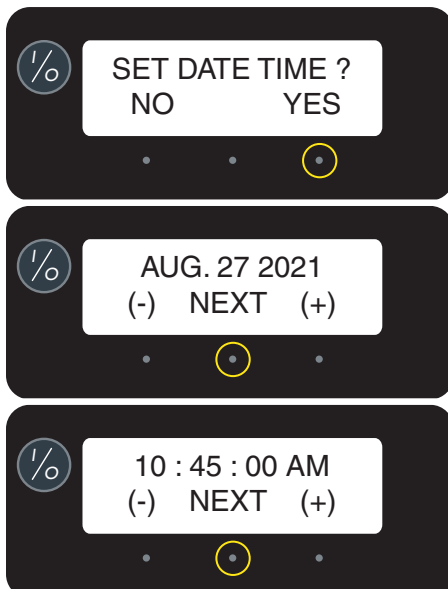
TEST AUGERS

This function tests the operation of forward and reverse for each Auger Motor. The Left Auger Motor appears first. Press YES (Right Dot) to continue to LEFT AUGER TEST screen to toggle between OFF, FORWARD and REVERSE. Press NEXT (Center Dot) to repeat the operation for the Right Auger Motor. A one minute time out will return to the HOME SCREEN.



SET DATE AND TIME

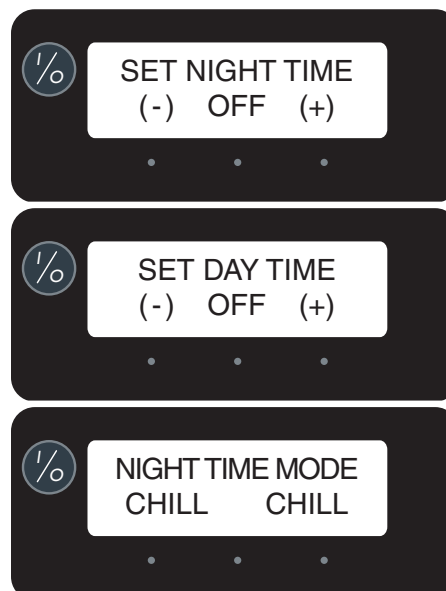
Selecting YES (Right Dot) allows the operator to set the **DATE** (YY MM DD) and **TIME** (HR MIN SEC) for display on the HOME SCREEN.



Settings

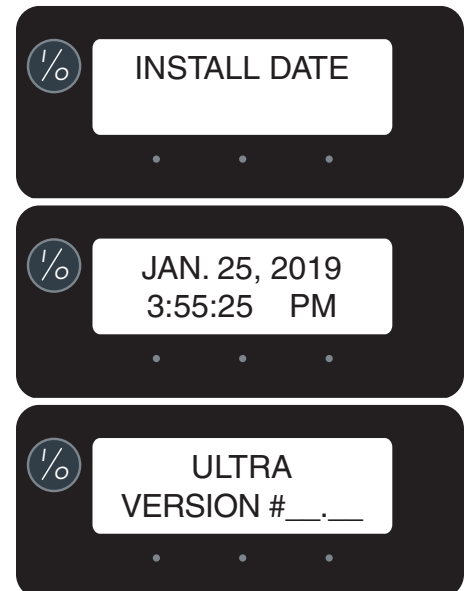
SET NIGHT/DAY TIME

The setting of the **Day/Night** mode allows the dispenser to “Power Down” during off hours. The bottom corners displaying “ICE” will change to “CHILL” during the night mode. During the night mode, the product will be kept chilled to below 38°F. “ICE” reading will return after night mode elapses. With “OFF” representing 12:00 AM, the operator can scroll to the times desired for the night time mode to begin and end.



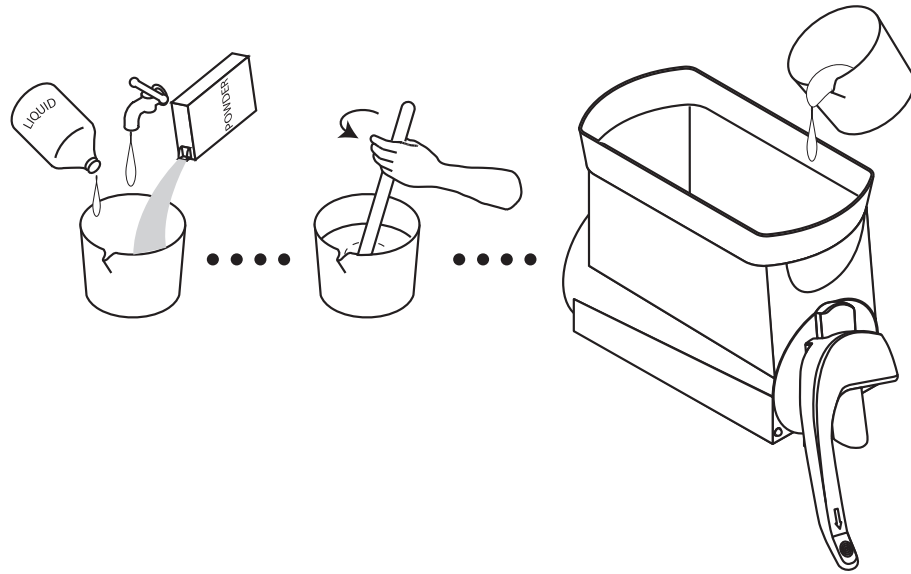
INSTALL DATE

The following three screens will scroll after advancing past the function “Restore Defaults”. The Install Date and Time is recorded when the dispenser is powered on for the first 100 hours. The Install Date and Time cannot be reset and is stored in permanent memory.



NOTE: Several other menu functions are included in this dispenser. Please refer the PROGRAMMING MANUAL available on the BUNN website at www.bunn.com.

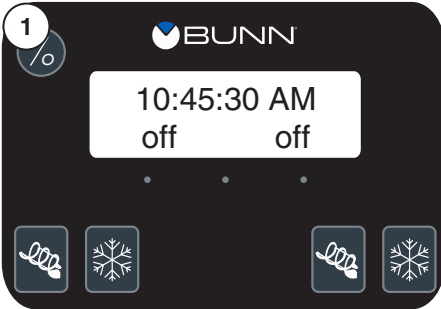
OTHER RECOMMENDATIONS FOR YOUR DISPENSER



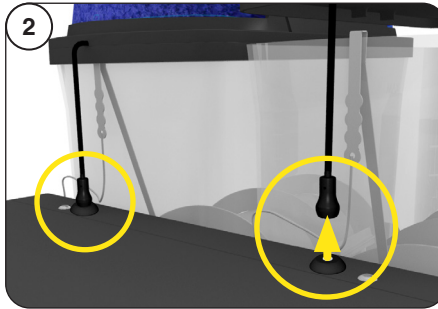
- Whether liquid concentrate or granulated powder, all product must be thoroughly mixed **BEFORE** adding it to the hoppers.
- For best results with granita-type products, use only products with an apparent brix of 12 or higher. Some products may work with an apparent brix as low as 9. Your experimentation with other products will be the best guide in this area. Using products with a brix lower than 12 may cause physical damage to the equipment drive system.
- Keep the pre-mixed liquid product refrigerated. This reduces cooling/freezing time in the dispenser.
- Keep the hoppers topped-off during peak serving periods. Add pre-mixed liquid product as it is dispensed. This reduces the cooling/freezing time and assures you of always having product ready to dispense.
- Keep the product level in the hoppers higher than the auger. If the auger is exposed, air will become entrapped in the mixture resulting in a clouded foamy consistency. This condition could also cause physical damage to the equipment drive system.
- You may find it beneficial to turn down the ice controls to keep the ice granules from growing too large. Refer to Programming on page 12 for Setting the Consistency.
- Some products freeze at a lower temperature than others. You may notice frost or ice on the hoppers. This is normal and should not be a concern.
- Humidity in the air may cause sweating on the outside surfaces of the hoppers. This is to be expected and should not be a concern. The drip trays beneath the hoppers will capture this and cause it to flow to the lower drip tray for disposal.
- Some noises are to be expected during normal operation of the dispenser. By becoming familiar with the noises made during normal operation, you will be better able to listen for problems.
- Any signage attached to the equipment must not be made with PVC, also known as Vinyl or Polyvinyl Chloride.

CLEANING

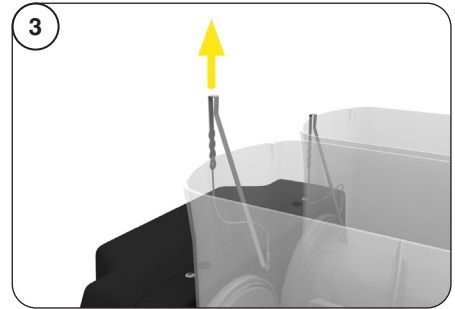
Frequency of cleaning should be as directed by the product manufacturer.



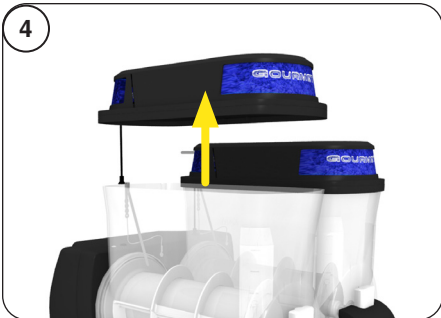
1. Set cooling to OFF.
Empty all product from the Hoppers.
Turn Auger to OFF selection.



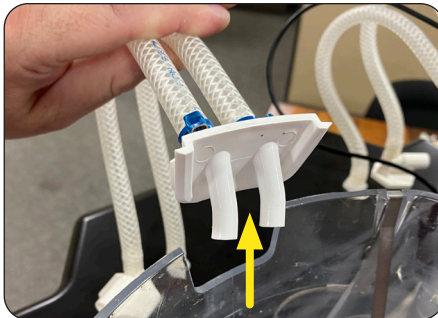
2. Disconnect the Hopper Lid Cords on the back of the Hoppers.



3. Disconnect the Level Probes at the top rear of the Hoppers.



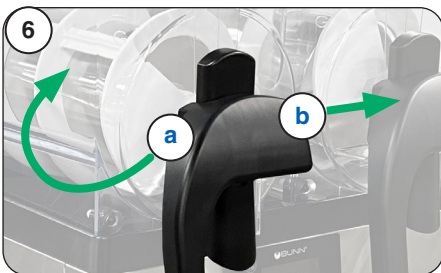
4. Remove Hopper Lids.



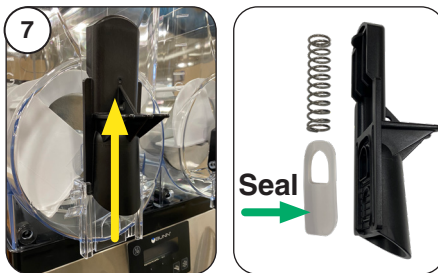
NOTE: If it's an Autofill unit; disconnect the Fill Hoses from the back of the Hoppers also.



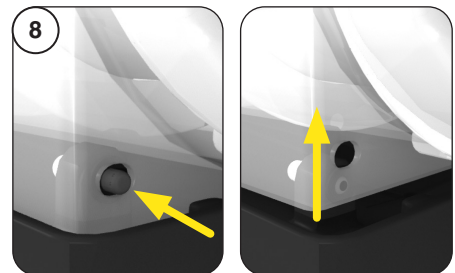
5. Remove the Faucet Assembly.
CAUTION: The Faucet Valve is under Spring tension. Use tab on left side of the Handle to pull off Pivot Pin.



6. Removing Handles
 - a. While slightly twisting the Handle, pull the left side off the left Pivot Pin.
 - b. Then spread Handle on right side to remove from right Pivot Pin.



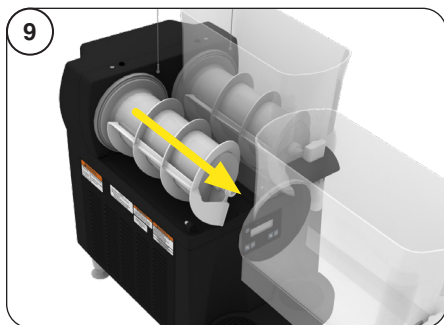
7. Carefully slide the Faucet Valve up to remove the Spring and Faucet Seal.
NOTE: Extra care should be taken when handling the seal to prevent damage. Do not fold the seal as this will cause damage to the Teflon® sealing surface.



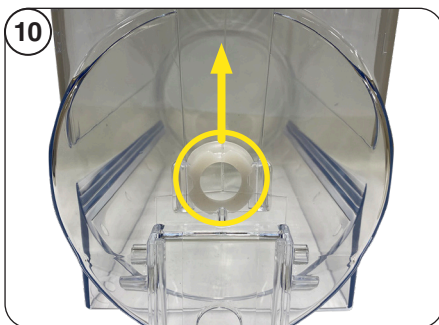
8. Depress the Hopper Lock Plunger and lift the Hopper up slightly.

CLEANING

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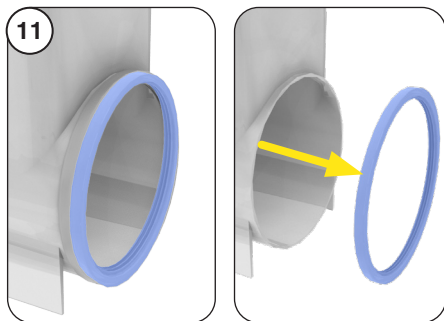
9. Pull Hopper forward to remove.



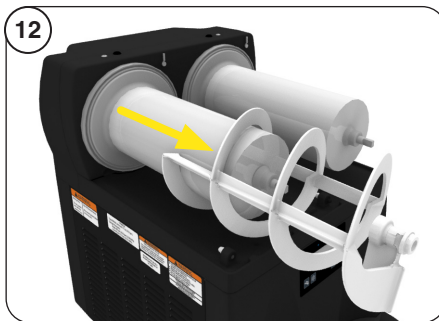
10. Remove Auger Nose Bushing from inside the Hopper.



NOTE: Care must be taken to ensure this surface does not get scratched during cleaning. Deep scratches could cause leakage around the Seal.



11. Remove the Seal from the back of the Hopper.



12. Pull Auger from Cooling Drum.



13. Wash all parts in a clean sink with mild soap and hot water (120°F).



14. Place all parts in a clean sink with *Sanitizer Solution. Allow all parts to soak for at least 5 minutes.



15. Carefully wash all components with a clean wash cloth in the hot water and ***Sanitizer Solution**. Use a clean, soft, bristle brush as needed for the smaller components and tight areas.

NOTE: Do not immerse Hopper Lids and use a commercial sanitizer.



16. Wash the Cooling Drums, Hoppers, Drip Trays, Top Covers, Level Probes and outer enclosure using a clean wash cloth that has been soaked in the warm water and Sanitizer Solution.

*Sanitizer Options

Chlorine Sanitizers: 1 packet of KAY-5® sanitizer (or equivalent active ingredients) into 2.5 gallons (9.46L) of minimum 80°F (26.6°C) water to ensure 100 ppm chlorine.

CLEANING

continued from previous page

NOTE: Pay particular attention to the shaft area and make sure it is thoroughly cleaned and sanitized.

NOTE: If this is a Liquid Autofill model, also wash (with wash cloth soaked in sanitizer) the Autofill Inlet Fitting.

NOTE: Although most parts are dishwasher safe, they may be affected by the chemicals in some commercial sanitizing agents. Do not place the hopper or hopper lids in a dishwasher. Rinse thoroughly before assembly.

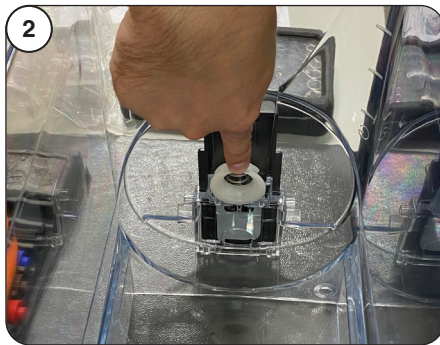


17. Thoroughly rinse all surfaces with a clean wash cloth that has been dampened with warm water and sanitizer. Wipe dry with a clean, dry wash cloth before reassembling the dispenser.

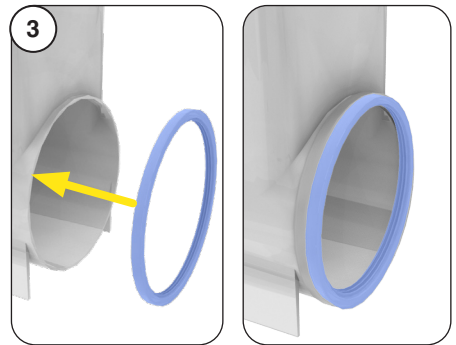
Assembly After Cleaning



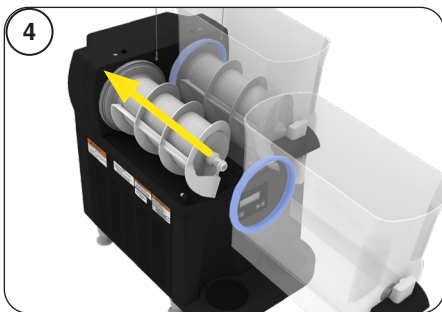
1. Push Augers as far as they will go on Cooling Drum and rotate them so the Flat Fins are flush inside Auger.



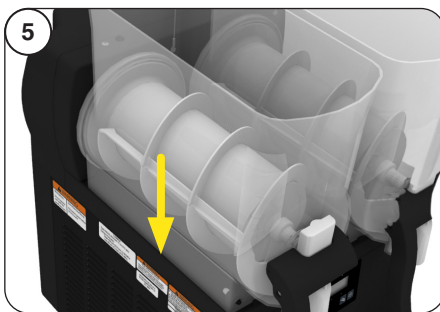
2. Install Auger Nose Bushing into interior slots of both hoppers



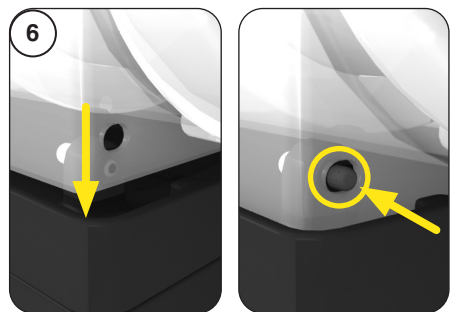
3. Install a Hopper Seal over the back of each hopper.
NOTE: Press firmly around the edge of the seal.



4. Install Hoppers over the Augers and Cooling Drums.



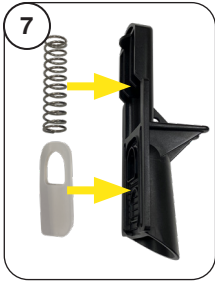
5. Slide the Hoppers into place and push down.



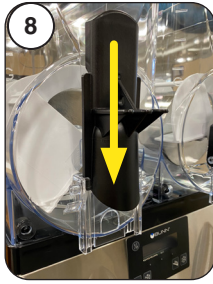
6. The Hoppers are seated when the Lock Plunger snaps into place and sticks out.

CLEANING

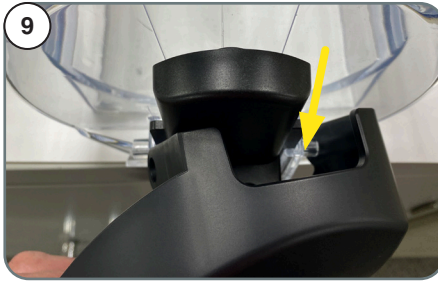
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7. Place Spring and Seal in Faucet Valve.



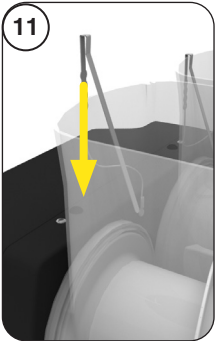
8. Carefully slide Faucet Valve Assembly into place on the Hopper.



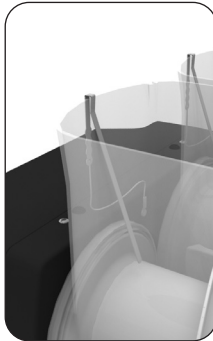
9. Install a Handle by starting the right side over the right Pivot Pin.



10. While slightly twisting the Handle, spread the left side over the left Pivot Pin to snap into place.



11. Install Level Probes at the top rear of the Hoppers.



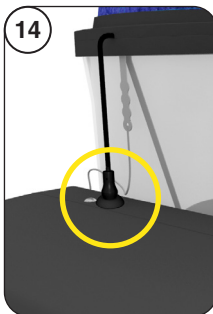
12. Set Lids on the Hoppers.



NOTE: If this is an Autofill unit, slide the Hopper Fitting into place in the slot on the Hopper.



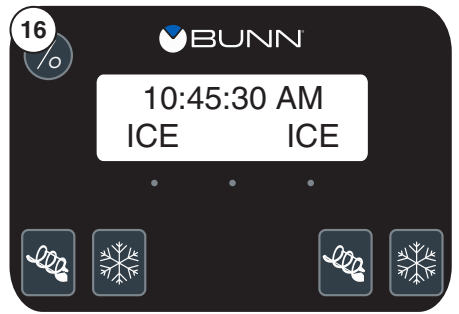
13. Use dry, cotton cloth to clean magnetic contacts on Hopper Lid Cords.



14. Attach each of the Lid Cords on the back of the Hoppers.



15. Assemble Drip Tray and slide onto metal extensions from base.



16. Turn ON Augers and cooling function to desired settings.

PREVENTIVE MAINTENANCE

BUNN recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician.

For Technical Service, contact BUNN at 1-800-286-6070.

NOTE: Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

NOTE: Equipment failure caused by product related issues are not covered by warranty.

CYCLE (Months)	ITEM
12	Replace hopper drum seal
12	Replace faucet seal
12	Inspect auger shaft for abnormal wear
12	Replace the auger shaft bushing
12	Replace the cooling shaft seal
12	Lubricate the motor shaft and motor shaft groove
Monthly	Clean condenser air filter
6 or as needed	Clean condenser coil
12	Inspect and clean the condenser fan

AUTOFILL INSTALLATION INSTRUCTIONS

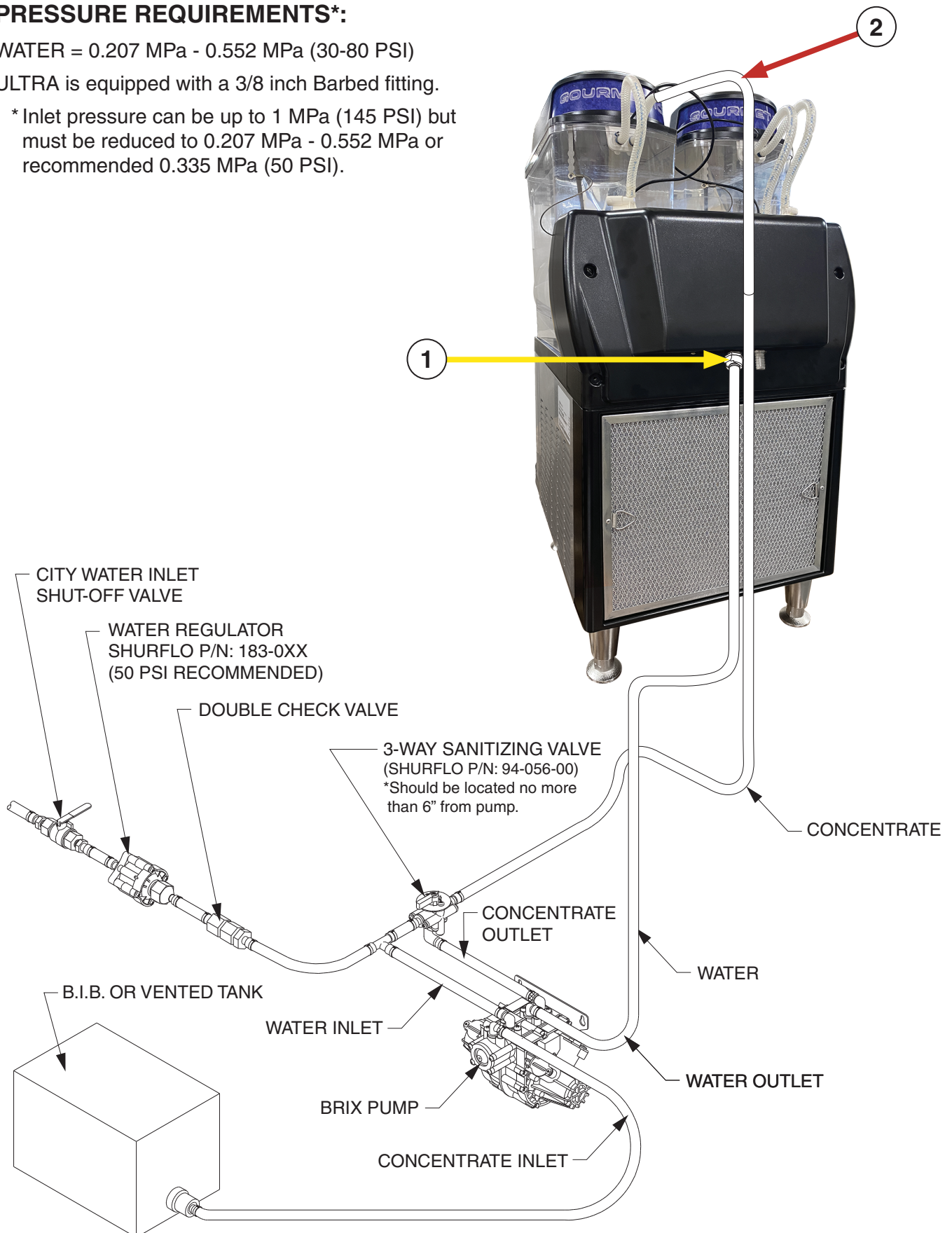
1. Connect the water line to the water fitting in the ULTRA hopper.
2. Connect the concentrate line from the syrup pump to the product fitting in the ULTRA hopper.

PRESSURE REQUIREMENTS*:

WATER = 0.207 MPa - 0.552 MPa (30-80 PSI)

ULTRA is equipped with a 3/8 inch Barbed fitting.

* Inlet pressure can be up to 1 MPa (145 PSI) but must be reduced to 0.207 MPa - 0.552 MPa or recommended 0.335 MPa (50 PSI).



AUTOFILL SANITIZING INSTRUCTIONS

(WITH BRIKING PUMP INSTALLED)

Materials Required

1. Non-sudsing liquid detergent (such as common household automatic dishwasher liquid detergent).
2. Household bleach (Sodium chloride solution: 5.25%) or equivalent.
3. Clean five (5) gallon bucket.
4. Measuring Cup
5. An adaptor is needed to hold the Q.C.D. (Quick Connect/Disconnect) fitting on the concentrate suction line open. A connector from an empty bag will work.

Sanitizing Procedure

1. Fill bucket with 4 gallons of warm water (120-180 deg. F).
2. Measure 4 ounces (1/2 cup) of the liquid detergent and add to the water.
3. Measure 2 ounces (1/4 cup) of bleach and add to the water, then stir, mixing evenly.
4. Ensure that the refill for the Ultra hopper is turned off.
5. Empty all product from the Ultra hopper
6. Disconnect the concentrate line from the B-I-B and install adaptor on the quick disconnect so the line is open to the sanitizing solution. Place concentrate inlet line into the bucket so that the Q.C.D. will stay at the bottom.
7. Press the auger button to turn on the "Auger Refill On" feature.
8. Allow system to run until the level in the hopper reaches 2 gallons.
9. Switch three way sanitize valve to the Sanitize position.
10. Drain the hopper.
11. Turn refill system on and let run until the level in the hopper reaches 2 gallons.
12. Allow sanitizer to sit in system for 20 minutes.
13. Drain sanitizer from hopper and remove the Q.C.D. from the sanitizer bucket.
14. Empty remaining sanitizer and refill bucket with about 2 gallons of warm (120-180 deg. F) rinse water.
15. Turn sanitize valve back to dispense position.
16. Place Q.C.D. into rinse water and turn on refill system.
17. Turn refill system on and let run until the level in the hopper reaches 2 gallons.
18. Turn off refill system and drain hoppers.
19. Refer to the RECOMMENDED CLEANING instructions and follow these steps to clean the hopper, lid and other dispense parts.

CFV AUTOFILL INSTALLATION INSTRUCTIONS

1. Connect the water line to the water fitting in the ULTRA motor cover.
2. Connect the concentrate line from the syrup pump to the product fitting in the ULTRA motor cover.

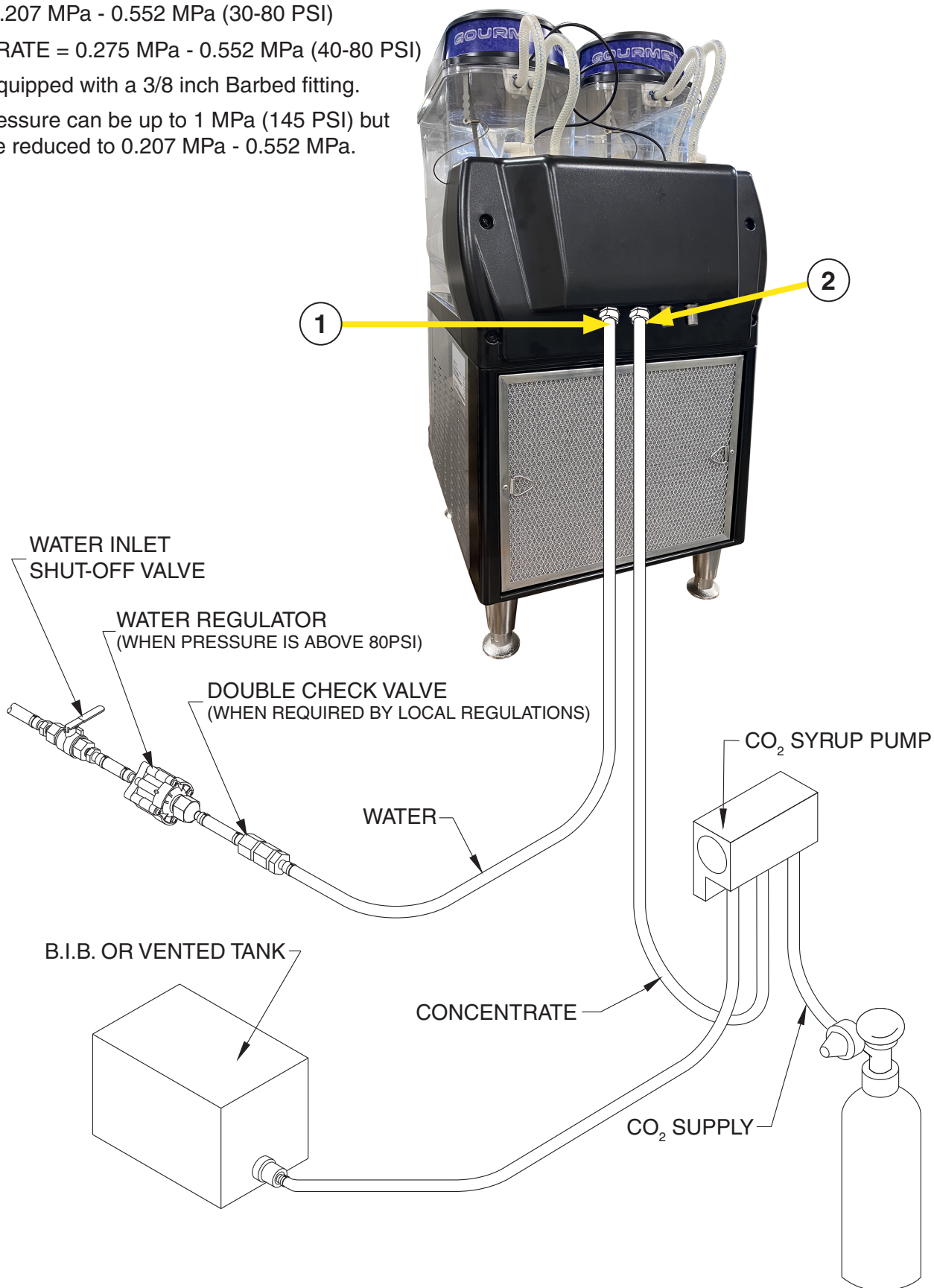
Pressure Requirements**:

WATER = 0.207 MPa - 0.552 MPa (30-80 PSI)

CONCENTRATE = 0.275 MPa - 0.552 MPa (40-80 PSI)

ULTRA is equipped with a 3/8 inch Barbed fitting.

** Inlet pressure can be up to 1 MPa (145 PSI) but must be reduced to 0.207 MPa - 0.552 MPa.



AUTOFILL SANITIZING INSTRUCTIONS

(WITH INTERNAL BRIXING SYSTEM INSTALLED)

Tools Required

- 1 bucket (larger than 5 gallons)
- Sanitizer (from options below)
- Empty pitcher
- Clean wash rags
- BIB connector cut from empty product BIB

1. Fill bucket with 5 gallons of approximately 80F (26.6C) water and sanitizing solution (from options below).

Note: Some installations may require more sanitizer solution to fill the supply lines completely.

2. Select “auger on” and set the cooling mode to “off” for each hopper being sanitized.
3. Empty product from each hopper being sanitized.
4. Pour one gallon of warm water into each hopper to rinse the remaining product, and then drain hopper(s).
5. Disconnect concentrate line from BIB and attach BIB connector that has been cut from an empty bag so the sanitizer can flow freely through it. Place the connector in the bottom of the sanitizer solution bucket.
6. Select “auger refill on” for each hopper being sanitized. Allow hoppers to fill until system reaches the fill probe. If a refill fault occurs, press the Ultra button to clear and continue filling. Repeat this process until the product line runs clear.

Note: You may need to drain the hopper again and allow filling until the product line runs clear, indicating sanitizer has completely filled the lines. If the delay refill system is activated, you may also need to turn the auger off, then back to “auger refill on” to fill the hopper without the delay.

7. Once full, allow sanitizer to sit in the hopper(s) for 20 minutes.
8. Select “auger off” for each hopper being sanitized. Drain the sanitizer from the hopper(s).
9. Remove the B-I-B connector(s) from the sanitizer bucket and reconnect to the product B-I-B(s).
10. Refer to the RECOMMENDED CLEANING instructions of this manual and follow the steps to remove, clean and sanitize the hopper(s), lid(s) and other dispense parts.
11. Select “auger refill on” for each hopper being sanitized and allow to run until product starts flowing into the hopper(s).
12. Select “auger off” for each hopper being sanitized, then drain hopper(s).
13. The dispenser is now ready to be turned on and filled for use.

Sanitizer Options

Chlorine Sanitizers: 1 packet of KAY-5® sanitizer (or equivalent active ingredients) into 2.5 gallons (9.46L) of minimum 80°F (26.6°C) water to ensure 100 ppm chlorine.