# AutoPOD™ Preventive Maintenance



In order to maintain proper operation and long service life BUNN® recommends performing the preventive maintenance every 6 months. Individual customers will vary with some customers choosing not to receive preventive maintenance. Some of the PM items may require more frequent maintenance depending on the site conditions.

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П	2 standard	screwdrivers	(1	small tip	&	1	medium	tip	)

- Needle nose pliers
- □ Pliers
- □ 2, 8 inch crescent wrench
- Graduated measuring cup
- □ Tube Brush (.25 0D), BUNN P/N: 26367.0000

### **PM Parts:**

- □ Sprayhead Seal, BUNN PN: 42310.0000
- Water filter or cartridge
- □ Refill probe grommet, BUNN PN: 33201.0000
- □ Pod Screen Assembly BUNN PN: 40806.1000

# Prior to servicing the brewer:

- Depress open/close door switch to open door before disconnecting from power.
- Disconnect the water and electrical supply.
- □ Assess placement of brewer to perform PM process.
- Allow brewer tanks time to cool down.
- Remove top cover and rear panel.

# **PM Steps**

If customer has a BUNN® water filtration system installed before the brewer, replace the filter or filter cartridge and purge before installing to the brewer.

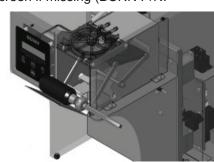
**Note:** PM Steps 1 and 2 will require the machine to be plugged in to access the "Test Outputs" screen in programming.

### Step 1: Cleaning sprayhead and replacing seal

- Press and hold the hidden programming button (under "BUNN") until display reads "Brew Lockout"
- □ Press and release the "Small" brew button until display reads "Service Tools". Select "Yes"
- □ Display should read "Test Outputs?" Select "Yes". Display should now read "Index B Motor". Press and hold "Load" (Hot Water) button until pod holder pushes the door open.
- Unscrew sprayhead counterclockwise
- Remove sprayhead and seal
- Check and clean sprayhead. The sprayhead holes must always remain open. Clean all the holes in the plastic sprayhead to remove any mineral deposits or coffee oil build up
- □ Install new sprayhead seal (BUNN P/N: 42310.0000) onto clean sprayhead
- □ Re-install sprayhead with gasket. Make sure seal is installed with the ridge facing up
- Remove and clean pod screen assembly of coffee oil build up. Replace pod screen if missing (BUNN P/N: 40806.1000)

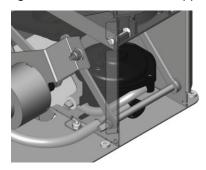
# Step 2: Clean the stream guide bowl

- □ Use a screwdriver or similar object to hold door open.
- Press and hold "Dump" (Open/Close) button until pod holder moves back and just clears the stream guide bowl.
- Disconnect brewer from power supply.
- Remove drip tray and pod bin by pulling straight towards you
- Remove stream guide bowl cap by prying up on seam



- Insert 26367.0000 cleaning brush from the underside into the coffee outlet hole (rear) and work back and forth
- □ Use clean wash cloth and wipe out the lower stream guide bowl and the cap removed earlier
- Reinstall bowl cap by aligning the tab and notch and snapping back into position





Step 3: Clean drip tray and pod bin removed earlier

- Separate the parts and wash with mild nonabrasive liquid detergent
- Reassemble components and install when PM is complete

### Step 4: Remove inlet valve connector fitting and clean inlet valve strainer

- □ Using your hand and unscrew the valve adapter fitting and set aside
- Using the needle nose pliers gently grab the strainer tab and pull the strainer out of the valve
- □ Clean and rinse strainer of any sediment or mineral build-up
- Reinstallation is the opposite of removal

### Step 5: Remove and clean refill probe

- Remove refill probe with the pink wire attached by gently prying upward with a stan dard blade screwdriver or by the use of pliers and pull tightly fitted probe out of grom met
- Clean the refill probe of any mineral build up. Use of a deliming solution is recommended.
- □ Install clean refill probe with pink wire back into grommet. Warning Do not push grommet into tank! Wet the refill probe and gently rotate back and forth while pushing the probe downward until it stops

# Step 6: Remove and clean thermistor in each tank

- Disconnect the thermistor 2 pin connector from the CBA labeled "Hot Water"
- □ Disconnect the thermistor 2 pin connector from the CBA labeled "Brew Tank"
- Remove bottom snap clamp from each of the braided tube with the thermistor and remove braided tube with the thermistor from each tank
- □ Clean both thermistors of any mineral build up. Use of a deliming solution is recommended. Do Not Immerse the Wires!
- □ Reinstall clean thermistors
- □ Re-connect the thermistor 2 pin connectors back onto the CBA in their appropriate labeled connectors

### Step 7: Calibrate the flow for the Brew tank

- Install top cover and rear cover
- Reinstall water and connector fitting
- Reinstall power
- □ Reinstall pod bin & drip tray
- Access programming and go to CALIBRATE FLOW? menu
- Depress YES button
- □ Place graduated measuring cup (minimum 10 ounces) under coffee outlet
- □ Follow the instruction on the display
- □ After dispense finishes, read number of ounces and enter that amount into brewer using the +/- switches, then press DONE to set the volume into memory



# Step 8: Calibrate the maximum H2O (Hot Water Tank) time Access programming and go to CALIBRATE FLOW ? menu Depress NO button CALIBRATE MAXIMUM H2O TIME ? will be displayed. Depress the YES button A series of informational screens will scroll and an instruction screen will display PRESS HOT WATER TO START Place graduated measuring cup (minimum 10 ounces) under outlet Depress the hot water to begin the calibration process After dispense finishes, read number of ounces and enter that amount into the brewer using the +/- switches, then press DONE to set the H2O time for a 10 ounce dispense Scroll through the remaining program menus to exit programming Step 9: Perform a coffee brew test and H2O dispense test Follow "Operation" procedure in the Installation and Operating Guide for coffee brewing and hot water dispensing Check levels against large and small brew ounce settings in the program menus "Brew OZ. A & Brew OZ B"

□ If ounces are off then repeat the calibration procedure in step 7

If ounces are off then repeat the calibration procedure in step 8

Check H2O dispense level for 10 ounce dispense