

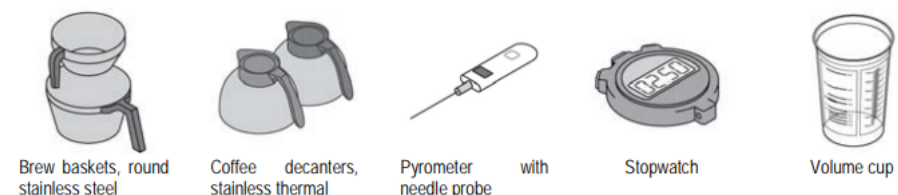
Calibrate brew temperatures, brew volume, and brew time

Monthly

BE 3 M1

Why	To ensure coffee quality and crew safety	
Time required	5 minutes to prepare	15 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods
Hazard icons	Chemicals Electricity Hot Liquids/Steam Hot Surfaces Manual Handling	

Tools and supplies



Procedure

1 Prepare brewer for brew temperature calibration. Place an empty coffee decanter on the lower warmer. Remove the brew basket from the guide rails. Carefully place the brew basket directly on the decanter. The spray head should be accessible.

Hot Surfaces
The coffee brewer is hot.

Tip
Before calibrating the brewer, fill decanters with enough coffee to continue serving guests.

2 Press brew switch. Water will flow from the spray head into the brew basket and decanter.

Hot Surfaces
The water is hot.



3 Read water temperature. Allow the hot water to dispense for 10 to 15 seconds. Insert the probe of the pyrometer into one of the streams of water from the spray head. Position the probe about 1/2 inch (12.7 mm) from the opening in the spray head. Make sure the probe is pointed down.



continued ▶

Read the water temperature. If the water temperature is between 195° and 205°F (91° and 96° C), the brewer is functioning properly, and skip to step 5.

Hot Surfaces
The water is hot.

Bunn-O-Matic® Corporation Coffee Brewer Model Axiom

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