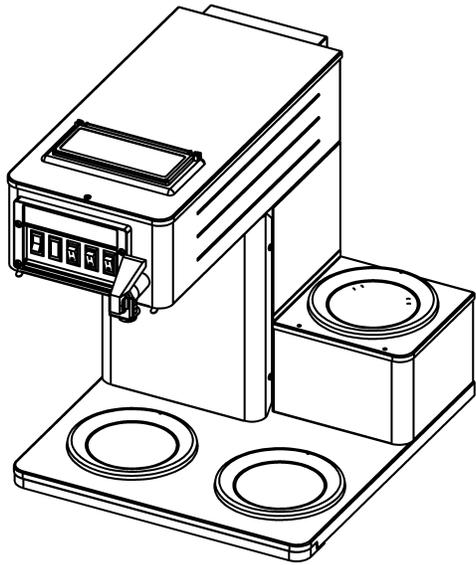
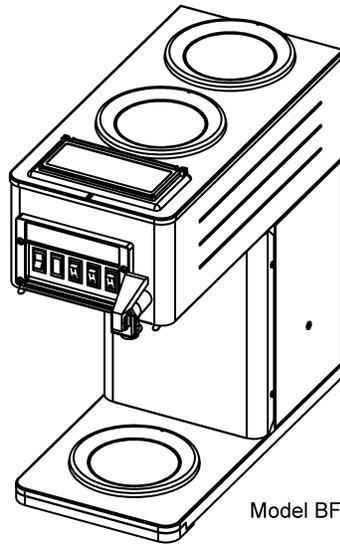


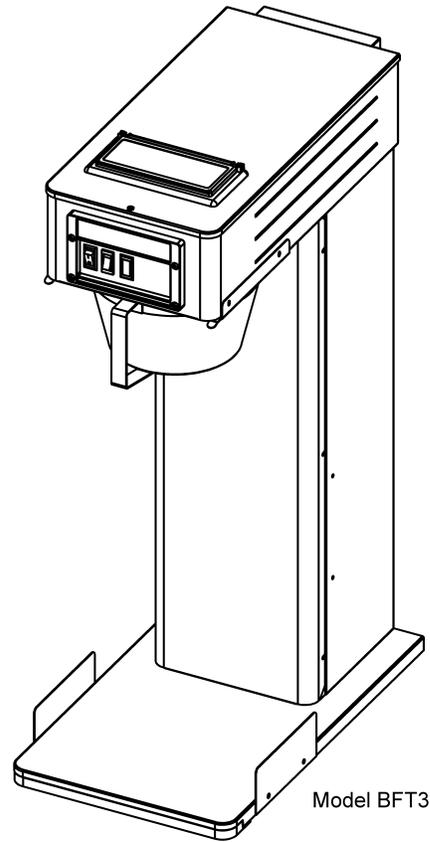
BF Series Brewer Operation Manual



Model BFLP3AF



Model BF3A



Model BFT3

Brewer Dimensions and Warmer Configuration Table

Vessel Type	BF Series Models			Cabinet Dimensions			Warmer Location	
	Pourover	Automatic	Faucet	Height	Width	Depth	Cover	Base
Glass Bowl	BF3	BF3A	BF3AF	18.1	8.5	16.9	2	1
Glass Bowl	BFLP3	BFLP3A	BFLP3AF	17.1	16.4	16.9	0	3
3 Gal Tea Urn		BFT3	BFT3AF	32.3	11	19.4	N/A	N/A
5 Gal Tea Urn		BFT5	BFT5AF	35.3	11	19.4	N/A	N/A

Electrical Ratings Table

Brewer Type	BF Series Models	Max Electrical Rating				Canadian	
		120V - W	120V - A	240V - W	240V - A	120V - W	120V - A
3 Station Inline	BF3, BF3A, BF3AF	1700	14.2	3800	17.1	1400	11.7
3 Station Low Profile	BFLP3, BFLP3A, BFLP3AF	1700	14.2	3800	17.1	1400	11.7
3 Gallon Tea	BFT3, BFT3AF	1750	14.6	3500	14.6	1400	11.7
5 Gallon Tea	BFT5, BFT5AF	1750	14.6	3500	14.6	1400	11.7

INSTALLATION / SETUP INSTRUCTIONS

WARNING: - Read and follow all installation / setup instructions before plugging or wiring in machine to electrical circuit. Tank must be filled prior to connecting brewer to electrical circuit. Warranty will be void if machine is connected to any voltage other than that specified on the name plate. Brewer must be level.

Plumber's Installation Instructions

- 1) Brewer must be installed to comply with all applicable federal, state and local plumbing codes and ordinances.
- 2) Plumb brewer in to water supply using 1/4 inch copper tubing. Flush water line before installing brewer to remove sediment. Brewer should be connected to COLD WATER LINE for best operation.
- 3) Water pressure should be at least 20 lbs. For less than a 25 ft run, use 1/4" tubing and connect to 1/2" or larger water line. The inlet water fitting on the back of the brewer is a 1/4" flare fitting. It may be necessary to remove the plumbing cover box on the rear of brewer to access water connection point.
- 4) If installed with saddle valve, the valve should have a minimum of 1/8" port hole for up to 25 ft run, and 5/16" port hole for over 25 ft runs.
- 5) Check for leaks. Replace plumbing cover box on rear and front access panel if removed previously.

Installation / Setup Instructions continue on next page

Initial Setup Instructions

CAUTION: On faucet models the water faucet will dispense hot water when the handle is operated. The faucet system is independent of the brewing system and can be operated during brew cycle. Once brewer is pressurized operate faucet until water flows smoothly.

- 1) Brewer is shipped with thermostat turned on. Ensure that tank has been prefilled as outlined below to prevent tripping of hi limit or otherwise damaging the brewer. Place brewbasket and a suitable container in place below brew head. Lift evaporation cover on pour in opening and pour 3, 60 oz decanters of water through the opening. Water should begin to flow from the sprayhead as the third decanter of water drains out of the pour in basin.
- 2) Ensure power switch on left rear of unit is in the off position.
- 3) Plug or wire brewer to the appropriate voltage circuit as indicated on the serial tag.
- 4) Turn power switch to the on position. The brewer will begin to heat.
- 5) Allow 10 to 15 minutes for water in tank to heat to brewing temperature. (Additional water may drip from brew basket on initial expansion of water in the tank). This will not occur thereafter. Ready light (if so equipped) will come on to indicate tank has finished heating.
- 6) After water has reached brewing temperature turn lower warmer switch (warmer models), or lighted rocker switch (thermal and tea brewers), to the on position. Depress brew start switch and run a cycle of water to remove expanded water from tank. (Brew cycle may be canceled by turning the rocker switch back to the OFF position.)
- 7) Run one cycle to check for the proper temperature setting with an accurate thermometer. Take the temperature of this water at a point below the brew basket opening, at the start of the brew cycle and when the decanter is half full. Recommended temperature of the water is approximately 195 F. In higher altitude locations (5000 feet above sea level) the thermostat may have to be adjusted lower to prevent boiling.

Continued on next page

- 8) Brewer should be preset to deliver the appropriate brew volume at the factory. If adjustment is necessary a qualified technician should make the adjustments. The brew timer is located behind the front access panel. Turn timer dial clockwise to increase volume of water, and counter clockwise to decrease water volume. The adjustable water flow control valve on the rear of the unit should not be turned above the factory setting as this can result in overflowing the pour in basin. See next steps below for additional information for adjusting tea brewers.
- 9) Tea brewers split the flow of water through the fill valve to direct a percentage of the fluid into the pour in basin to brew the hot concentrate portion of the beverage. The balance of the water will be delivered directly into the tea container as cold water dilution. Follow subsequent steps to adjust the volume and the concentrate/dilution ratio.
- 10) Close needle valve, located near timer behind the front access panel, by turning clockwise. Put brewbasket in place, place tea urn below basket outlet and appropriate cold water dilution tube.
- 11) Start brew cycle by turning lighted rocker switch on and pressing brew start switch. Tea urn should fill with one brew cycle. If not, adjust timer until desired level in tea urn is achieved (3 gallons).
- 12) Open needle valve by turning counter clockwise 3 to 4 full revolutions. This should give about 75 oz of hot water for concentrate through the sprayhead and the balance of the 3 gallons as cold water through the dilution tube. Separate containers may be used if desired to verify and adjust this ratio.
- 13) Dual dilution tea brewers for brewing into side by side slim tea dispensers will have a switch for selection of the side to brew, left or right. Adjustments are independent of each other so the left and right side require separate adjustments.
- 14) Replace front access panel.

WARRANTY

Newco coffee brewers are warranted against defects in workmanship or materials, under normal use, for 90 days from the date of purchase. Brewer parts are warranted against defect for 12 months from date of purchase.

Liability in all events is limited to the purchase price paid and liability under the aforesaid warranty is limited to replacing or repairing any part or parts which are defective in material or workmanship, and returned to our factory, shipping cost prepaid. No warranty expressed or implied, other than the aforesaid is made or authorized by Newco Enterprises, Inc.

Prompt disposition will be made if item proves to be defective, within warranty. Before returning any item, write or call Newco, or the dealer from whom the product was purchased, giving model number, serial number, and date of purchase, and describe nature of the defect. If damage was incurred during transit to you, file claim with the carrier.

OPERATION INSTRUCTIONS

Coffee/Tea Preparation Procedures

- 1) Place filter into brew basket.
- 2) Put the proper amount of coffee/tea into the filter.
- 3) Slide the brew basket into holder.
- 4) Place the appropriate empty decanter into position below the brew basket. For airpots first open lid and remove pump stem unless of a brew through design. For other dispensers remove the lid unless it is a brew through design.
- 5) Turn on the power or lower warmer switch, as appropriate, located on the face of the brewer.
- 6) For tea brewers capable of brewing into side by side containers, use the selector switch to select left or right side as appropriate. Rotate the brew basket so the outlet is directed into the corresponding container.
- 7) Press the brew start switch. Note: a brew cycle may be initiated even if the ready light is not on (or if heating light is on, for models with this option).
- 8) Do not remove decanter. Brew cycle may be canceled by turning off the power or lower warmer switch as appropriate. Water already in the system will continue to drain.
- 9) Hot water will be delivered through the sprayhead. This distributes the hot water evenly over the coffee/tea within the brew basket. The brew will drain from the brew basket into the decanter below.
- 10) Do not remove decanter until the brewing process has stopped and all liquid has stopped flowing from the brewbasket.
- 11) The resultant coffee brew should be crystal clear and have the desired properties attainable through excellent extraction.
- 12) To clean brew basket simply remove from brew rails and dump filter into waste basket. The brewing process, as described above, can now be started again.

BF Series Wiring Diagrams

