

BLOOMFIELD

BLOOMFIELD INDUSTRIES

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GENERAL OPERATION GUIDE FOR TEA BREWERS



*Model 8748 Brewer
with optional
8602 Server*

Op600 013102 cps

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in material and workmanship for a period of one year from original purchase or eighteen months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that; airpots carry a 30 day warranty only; dispensers i.e. tea and coffee carry a 90 day warranty; and, decanters are excluded.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH BLOOMFIELD PRODUCTS.

This warranty is void if it is determined upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel.

The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to repair of defects without charge by a Bloomfield Industries Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid for service.

In addition to restrictions contained in this warranty, specific limitations are detailed in the *ADDITIONAL WARRANTY EXCLUSIONS* section. Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory, your food service equipment dealer, or, for information and other details concerning warranty write to:

Service Parts Department
Bloomfield Industries
P. O. Box 280

Verdi, Nevada 89439

☎ (775) 345-0444 fax (775) 345-0569

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates—conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty.**
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

IMPORTANT:

This is a general guide only. Always refer to the specific manual for your equipment. The Owners Manual contains electrical specifications as well as the information needed to properly install the appliance, and to use, care for and maintain or repair the appliance in a manner which will ensure its optimum performance.

GENERAL USE AND CARE

KEEP IT DRY

While all equipment must be cleaned regularly, it is important that water not be introduced into the interior. Water will degrade insulation, damage equipment components and create an electric shock hazard.

1. Never submerge brewers, airpots or servers in water unless it is specifically stated in the Owners Manual that it is safe to do so.
2. Do not use a hose or jet stream to wash equipment, or to wash over, under or around equipment. Bloomfield brewers are not jet stream approved.
3. Do not spill, pour or spray water onto or over any warmers, wiring, controls or control panel.

CARE OF STAINLESS STEEL

1. Bloomfield brewers are constructed of high quality stainless steel, As long as the stainless steel surface is intact, the equipment will not rust or corrode.
2. The surface can be damaged by mechanical abrasion, hard water deposits and chlorine:
 - a. **NEVER** use steel wool, wire brushes or metal scrapers to clean the equipment. These will damage the surface of the stainless steel.
 - b. Hard water deposits left behind when water is evaporated can damage the surface.
 - c. Chlorides from chlorinated cleansers, calcium/lime/rust removers (e.g. muriatic acid), even heavily chlorinated city water can attack the surface and allow the stainless steel to rust.
 - d. **DO NOT** use any highly caustic cleaners on equipment. Use of highly caustic cleaners will attack the surface and allow the stainless steel to rust.
 - e. **LIMIT USE** of strong caustic cleaners on equipment. Rinse thoroughly with a vinegar and water solution to neutralize any residue. Failure to do so may cause damage to the surface and allow the stainless steel to rust.
 - f. Cleansers containing ammonia will attack the surface and allow the stainless steel to rust.

3. Use the proper tools in the proper way to clean your Bloomfield equipment:
 - a. Soft cloth and plastic scouring pads are generally safe to use on stainless steel.
 - b. Stainless steel pads may be used **ONLY IF** the scrubbing motion is in the direction of the visible grain. **DO NOT** use a circular motion.
 - c. In the absence of visible grain, use only soft cloth or plastic pads. Scrub only in a linear motion along the longest axis of the equipment.
 - d. Daily cleaning should be performed with a clean, soft cloth **MOISTENED** with water and mild detergent, and rinsed with a clean, soft cloth **MOISTENED** with clean water.
4. Bloomfield brewers should never become heavily soiled. However, if heavy cleaning **IS** required, use only non-chloride and non-ammonia cleansers:
 - a. **DO NOT** use any cleanser listed as "chlorinated".
 - b. **DO NOT** use any cleanser listing "ammonia" or "ammonium" in its contents.
 - c. Contact your cleaning materials supplier for suitable alkaline cleansers.

DESCALING AND DELIMING

1. In areas where tap water has a high mineral content, brewer heating elements and tanks may develop lime deposits.
2. Regular cleaning with a coffee brewer deliming cleaner is recommended to prevent the build-up of lime and scale deposits.

Recommendation: A water softening device or a cartridge-type filtration device may be used to minimize lime build-up.

PRECAUTIONS AND GENERAL INFORMATION

Bloomfield brewers are intended for use in commercial establishments only.

Unless otherwise stated, Bloomfield brewers are intended to hot beverages for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of the equipment must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of appliances is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect the appliance from electrical power before performing any maintenance or servicing.

DO NOT submerge an appliance in water. Bloomfield brewers are not jet stream approved. Do not direct water jet or steam jet at this brewer or at any control panel or wiring. Do not splash or pour water on, in or over any warmer, controls, control panel or wiring. Do not wash floor or counter around this appliance with water or steam jet.

Exposed surfaces of appliances can be hot to the touch and may cause burns. Warmer surfaces will be very hot when in use. Contact will cause severe injury.

Do not operate any appliance if the control panel is damaged. Do not operate any appliance if the keypad section of an electronic control panel is torn or broken. Call your Bloomfield Agent for service.

Protect electric power cords from damage and abrasion. Do not drape an electric power cord over sharp edges or hot objects.

Maintain all required clearances. Do not stack or store materials within clearance areas. Do not store flammable or combustible materials near appliances.

Any procedure which requires the use of tools must be performed by a qualified technician.

Operation manual are considered to be a permanent part of the associated appliance. The manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

Bloomfield brewers are made in the USA. Unless otherwise noted, appliances have American sizes on all hardware.



WARNING: Electric Shock Hazard

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician. DO NOT open any access panel which requires the use of tools.



CAUTION: Risk of Damage

DO NOT connect or energize any appliance until all installation instructions are read and followed. Damage to the appliance will result if installation instructions are not followed.



CAUTION: Hot Surface

Exposed surfaces can be hot to the touch and may cause burns.

OPERATION



CAUTION: Hot Surface

Exposed surfaces can be hot to the touch and may cause burns.



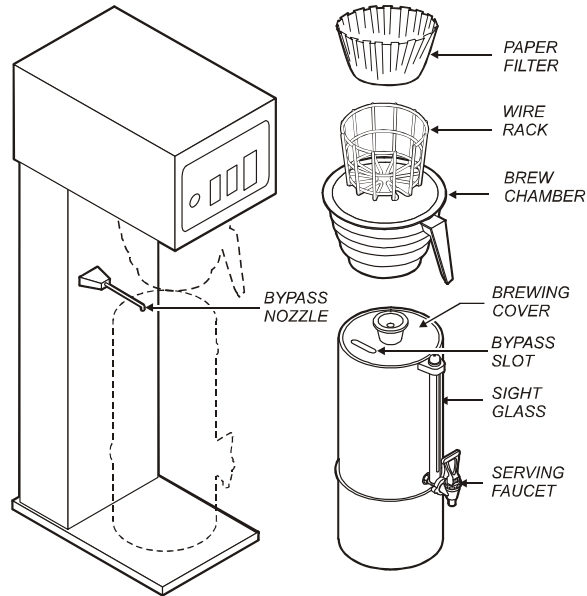
CAUTION: Hot

Brew chamber and contents will be hot.



BREWING TEA

1. Use a clean brew chamber. Inspect the brew chamber to ensure that it is free from tea leave from the previous brew.



2. Be sure the wire rack is in place in the bottom of the brew chamber.
3. Insert one (1) genuine Bloomfield paper filter in the bottom of the brew chamber.
4. Pour the proper amount of fresh tea leaves into the brew chamber.
5. Gently shake the brew chamber to ensure an even distribution of tea leaves.
6. Slide the brew chamber into place under the brew head.
7. Position an empty dispenser on the base of the brewer. Be sure the brewing cover is properly positioned so that the cold water bypass nozzle is aligned with the slot in the cover.
8. When the "Ready-to-Brew" light glows the brewer is ready to brew tea. Press and release the "Brew Start" switch to begin the brew cycle.
9. The brew cycle is completed when tea is finished dripping from the brew chamber. Remove the brew chamber and discard the used filter and tea leaves.
10. Fresh brewed tea is now ready to serve from the faucet on the dispenser.

PROCEDURE: Clean Tea Brewer

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: Daily

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush.



CAUTION:
Burn Hazard

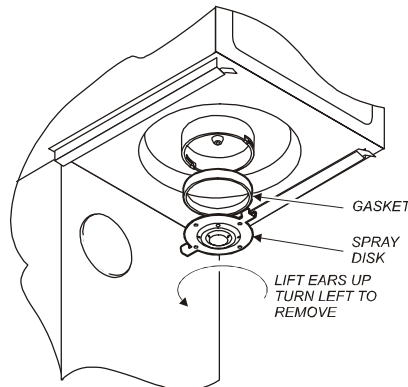
Brewing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.

1. Disconnect brewer from electric power.
Allow brewer to cool before cleaning.

2. Remove and empty dispenser.

3. Remove and empty brew chamber.

4. Remove the spray disk from the brew head:
Press up on the spray disk ears, then turn the disk to the left to unlatch. Remove the gasket from inside the brew head.



5. Wipe inside of brew head and area around the brew head with a soft clean cloth or sponge moistened with clean water.

6. Wash the spray disk in a sink using warm water and a mild detergent. A bristle brush may be used to clear clogged spray holes. Rinse the spray disk with clean water and allow to air dry.

7. Wash the brew chamber in a sink using warm water and a mild detergent. A bristle brush may be used to clean the inside. Rinse with clean water and allow to air dry. Be sure the wire rack is properly reinstalled.

8. Wipe the exterior of the brewer with a soft clean cloth or sponge moistened with clean water.

10. Reinstall the gasket *INSIDE* the brew head, then reinstall the spray disk.

11. Reinstall the brew chamber.

12. Clean dispenser interior and brew cover with mild detergent. A bristle brush may be used. Rinse with clean water and allow to air dry.

13. Clean sight glass with a sight glass brush.

14. Disassemble faucet to clean. Rinse and reassemble.

Procedure is complete

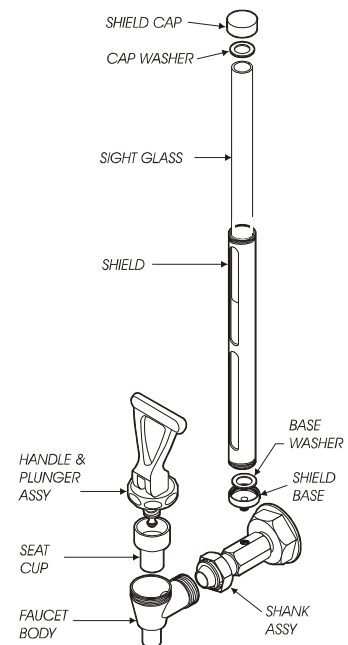


CAUTION:
Electric Shock Hazard

Do not submerge or immerse brewer in water.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the brewer.



MAINTENANCE



CAUTION - CHEMICAL BURN HAZARD

Deliming chemicals are caustic. Wear appropriate protective gloves and goggles during this procedure.

Never siphon deliming chemicals or solutions by mouth.

This operation should only be performed by qualified and experienced service personnel.

IMPORTANT: DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

IMPORTANT: DO NOT allow any internal components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 5 as required to remove all scale and lime build-up.

PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect brewer from electric power. Allow brewer to cool.

FREQUENCY: As required (Brewer slow to heat)

TOOLS: Deliming Solution
Protective Gloves, Goggles & Apron
Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush
Large Sink (or other appropriate work area)

-
1. Disconnect brewer from the electrical supply. Turn off the water shut-off valve and disconnect the water supply line from the brewer inlet fitting.
 2. Remove the tank lid assembly as described on page 13.
 3. Remove the water tank from the brewer body by lifting straight up. Empty all water from the tank. Set the tank back into the brewer.
 4. Mix 2 quarts of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Lower the lid assembly back onto the tank. Allow to sit for 30 minutes, or as directed by the manufacturer.
 5. At end of soaking period, remove lid assembly from tank. Thoroughly rinse internal components of lid assembly with clear water. Using a stiff bristle brush, scrub the heating element (and faucet water coil on automatic brewers) to remove lime and calcium build-up. Rinse with clean water. Store lid assembly in a safe location .
 6. Remove the tank from the brewer and empty. Using a stiff bristle brush, scrub the interior of the water tank to remove lime and calcium build-up. Rinse with clean water.

7. Set the tank back into the brewer. Reassemble the tank lid to the water tank. Make sure the gasket is properly in place, then reinstall the hold-down strap.
8. Reinstall wiring to heating element and thermostat. Reinstall the hi-limit thermostat (if removed). For brewers with hot water faucet, reassemble faucet piping. Verify that all internal components are dry, then reinstall the top panel.
10. Reconnect brewer to electrical supply and, for automatic brewers, reconnect water supply.
11. Install the brew chamber without filter paper or grounds. Run at least three full brew cycles and discard all water generated.
12. Brewer is ready to use.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Water won't heat	Brewer unplugged or circuit breaker tripped	Check power supply cord Check / reset circuit breaker
	Thermostat set too low	Set for desired temperature
	Hi-Limit thermostat tripped	Allow to cool Reset hi-limit (8786, 8788)
	Damaged internal component or wiring	Examine wiring & connectors, thermostat and heating element Repair/replace as needed
Coffee level too high or low	Timer out of adjustment	Adjust timer
Brew chamber overflows	Too many filter papers or wrong filter paper	Use one (1) genuine Bloomfield filter per brew
	Brew chamber dispense hole plugged	Thoroughly clean brew chamber
	Too much tea leaves	Adjust tea amount
Sprays water from brew head	Spray gasket improperly installed	Check/reinstall gasket on INSIDE of brew head
	Spray disk plugged	Clean spray disk
No brew	Water supply OFF	Turn water supply ON
	Water line strainer plugged	Clean strainer (see pg. 14)
	Water filter (if used) plugged	Replace filter element
	Bad BREW switch	Replace switch
	Damaged internal component or wiring	Examine wiring & connectors, brew switch and solenoid Repair/replace as needed
No flow from dilution nozzle	Dilution ratio out of adjustment	Adjust dilution ratio
	Nozzle or tubing plugged	Disassemble, clean
Poor coffee quality	Water not hot enough	Adjust water temp 195-205°F
	Dilution ratio out of adjustment	Adjust dilution ratio
	Keep brewer and dispenser clean. Install a taste and odor filter in water supply, and replace cartridges regularly. Use a quality tea. Use proper amount of tea per brew.	

SURVIVAL GUIDE

Keep a spare brewer available.

Due to the potential for injury, alternate methods of brewing tea are not recommended.

AUTHORIZED BLOOMFIELD SERVICE CENTER _____

CONTACT _____

ADDRESS _____

PHONE # _____



BLOOMFIELD

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