

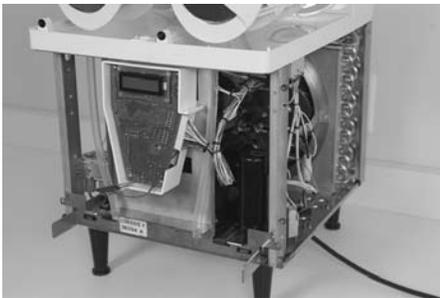
### INTRODUCTION

These instructions are for installing the Liquid Autofill Kits on Autofill ready ULTRA-2 cold drink dispensers. There are three different kits available:

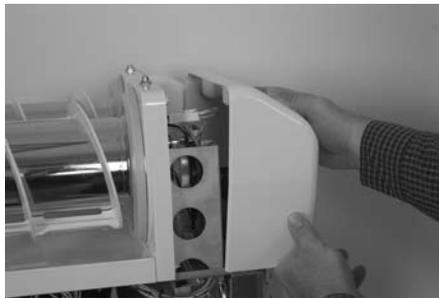
- 37960.0000 ULTRA-2 Liquid Autofill Kit 120V with Separate Water Lines
- 37960.0001 ULTRA-2 Liquid Autofill Kit 120V without Water Lines
- 37960.0002 ULTRA-2 Liquid Autofill Kit 230V with Separate Water Lines

### INSTRUCTIONS

1. Unplug machine from power source before removing any panels.
2. Drain both hoppers and clean the machine if needed before proceeding.



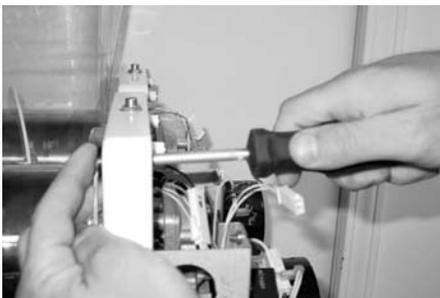
3. Remove hoppers, drip tray, both side panels and front panel.



4. Remove both motor covers and locate .50" round knock out in top right area of plastic drum mount.



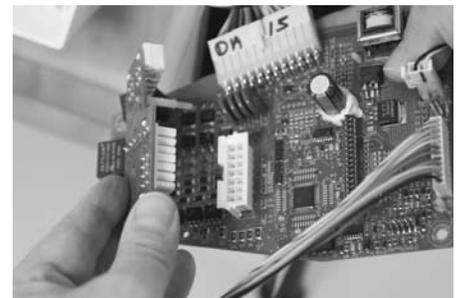
5. With a standard screwdriver and a hammer, punch out the hole needed for the level probe. Repeat this step for both sides.



6. Install level probe assembly into hole and secure with nut provided.



7. Remove 4 screws holding in the main circuit board.

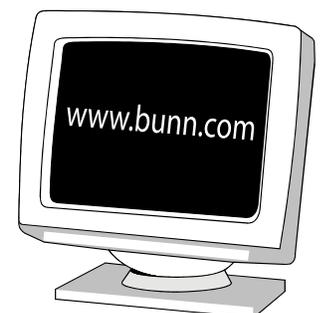


8. Connect Auto Fill board to main board. Be sure to snap the plastic stand off's completely into the main board.

(Continued)

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## INSTRUCTIONS (Continued)



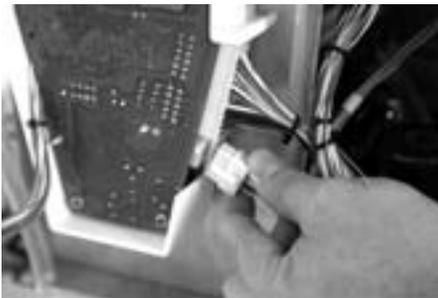
9. Reinstall the main board into the machine using the original mounting screws.



10. Remove hole covers from the base of the machine as needed to route water and product tubing through base.



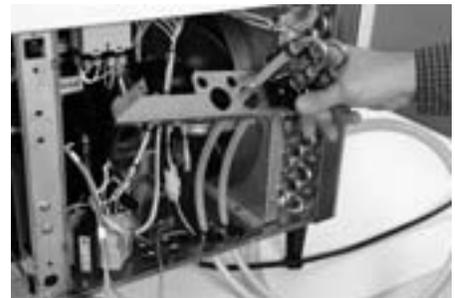
11. Install provided bushings into product/water holes to protect the tubing.



12. Plug wire harness (supplied with kit) into Auto Fill board connector and route wires back into the machine.



13. Remove top nut off of grounding stud in the base of the machine, add on the green grounding wire from the new harness and reinstall the nut onto the stud. Make sure that all the other grounding wires remain on the ground stud.



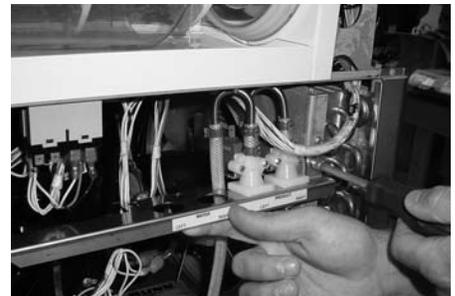
14. Install valve and bracket assembly by feeding the attached tubing through the smaller snap bushings in the base of the machine.



15. Connect the wires to the fill valves both water and product as needed according to the wiring schematic provided. Red and White wires to the right valve(s), Blue and white wires to the left valve(s). Please note that Left and Right are from the front of the machine, Users left and right.



16. Route Pink and Tan wires up to level probes and attach using nuts provided. Pink is the right probe and Tan is the left probe.



17. Position the valve and bracket assembly between the right front corner post and the right side fan shroud and secure with screws provided.

## INSTRUCTIONS (Continued)



18. Reinstall front panel, left panel and both motor covers.



19. Assemble a .25" quick disconnect fitting, 1.25" neoprene tube and barbed elbow as shown with the .50" barb pointing down.



20. Remove one or both plugs from the hopper depending on whether a separate water line is being installed. Install the quick disconnect fitting into the hole on the hopper and secure with nut provided with fitting.



21. Install hoppers onto machine and slide probes onto hoppers into slots provided.



22. Route the tubes from the solenoids up to the quick disconnect fittings on the hoppers. The tubes are supplied with extra length to allow for trimming if desired. Slip a clamp over the end of the tube and install a .25" male disconnect fitting. Position the clamp over the barb area of the fitting and crimp into place.

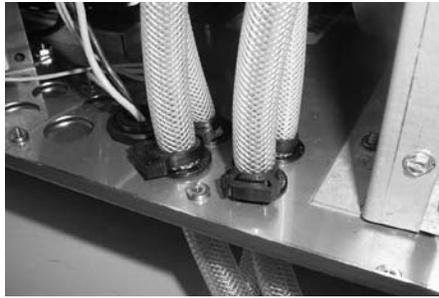
**NOTE:** Make certain the tubes are routed to the correct hoppers to prevent product from being mixed or hoppers overflowing.



23. Connect the tubes to the hoppers.



24. Install customer supplied pump system. Turn on pump system and water supply. Check all tubing connections for leaks.



25. Install snap clamps on to hoses just above the bushings to prevent hoses from being pulled loose from the solenoid valves.

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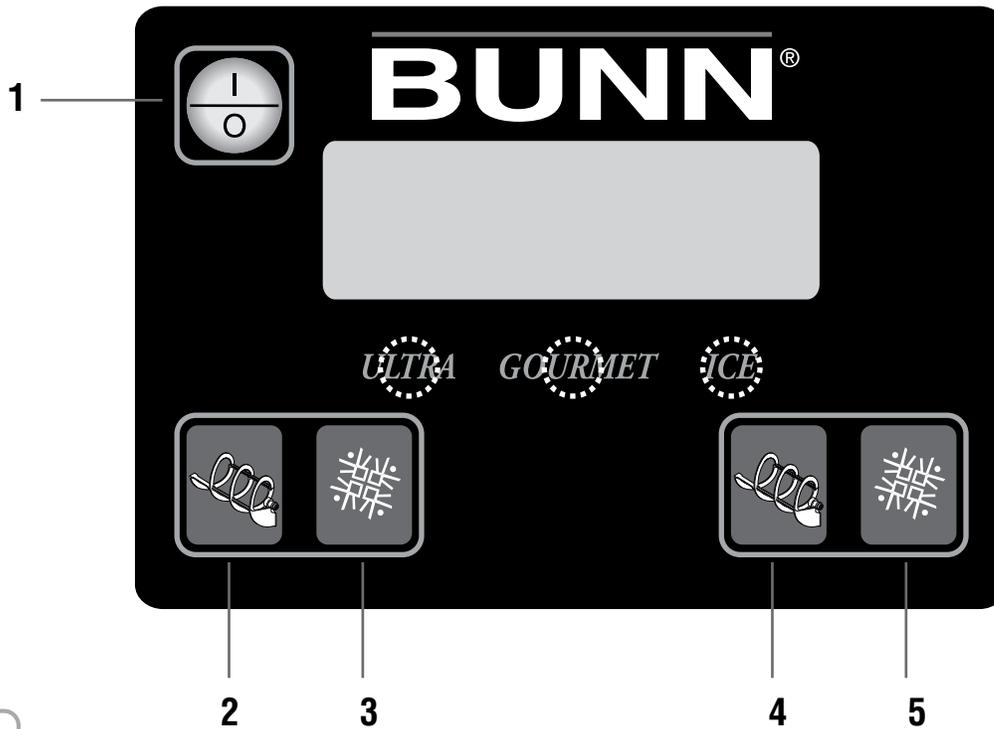
## INSTRUCTIONS (Continued)

26. Apply power to machine and turn water on for Brix Pump operation. Refer to the Programming section of this manual in the Refill Threshold section to check refill for proper operation.
27. At the threshold screen, with no product in the hopper, confirm the number on the left (top) of the screen is around 250. The number on the right of the screen is factory set to 155. The factory set point should not need any adjustment.
28. After confirming that both hoppers are reading about 250 for the threshold, proceed to the next screen to test the refill circuit.
29. At the test refill screen, select yes.
30. 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 pumping system is running.
31. Once the testing is complete, exit the programming menu and reinstall the right side panel.
32. The auto fill feature can be turned on by pressing the auger button for each side until the display reads "AUGER REFILL ON".

**NOTE:** Some models also include a "Delay Refill" option. This feature is used to dose in small amounts of new product while delaying between doses. This can help the already frozen product from becoming deluted 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.

## OPERATING CONTROLS ULTRA-2

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



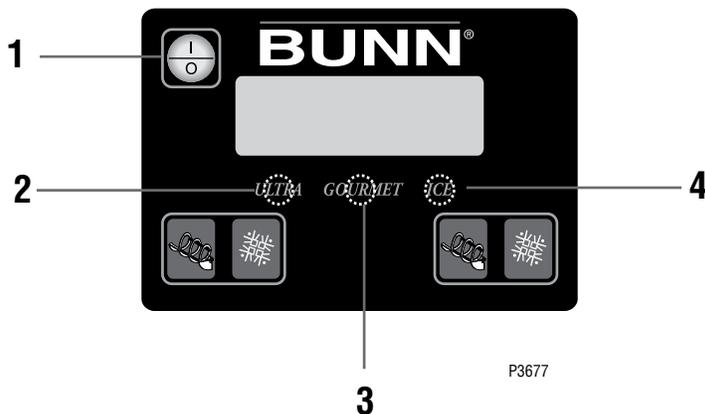
P3677

-  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.
-  (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)
-  (bottom left corner)  
This is used to turn the left side ice control to OFF, ICE or CHILL. (In ICE or CHILL mode, Auger will turn ON)
-  (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)
-  (bottom right corner)  
This is used to turn the right side ice control to OFF, ICE or CHILL. (In ICE or CHILL mode, Auger will turn ON)

## 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.



### ULTRA-2

## 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. **“GOURMET”** (center under display)

Press and hold this switch 5 seconds to access the Menu Function Index. This switch is also used as “NEXT” to scroll through the functions.

3. **“ULTRA”** (left under display)

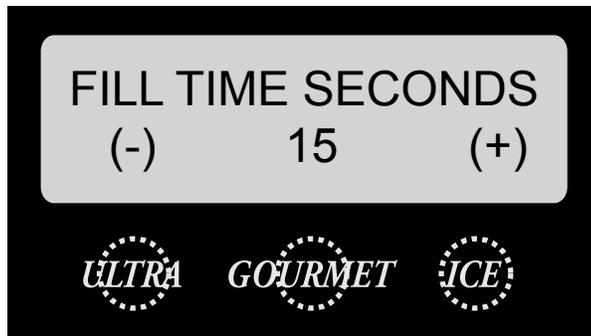
When prompted by a selection from the menu to answer yes or no, the “ULTRA” switch is used to answer “NO” or (-) minus.

4. **“ICE”** (right under display)

When prompted by a selection from the menu to answer yes or no, the “ICE” switch is used to answer “YES” or (+) plus.

Delayed Refill (Late Model Dispensers with Refill Kit Installed only)

This function allows the operator to dose in small amounts of new product while delaying between doses. This can help the already frozen product from becoming deluted 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.



Refill Threshold (Late Model Dispensers with Refill Kit Installed only)

This function allows the operator to adjust the Refill Threshold depending on the type of product being dispensed.



## **Auto-fill Cleaning Instructions (With Brixing 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. 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 to 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 hopper is about 1/4 full then turn off refill.
9. Switch three way sanitize valve to the Sanitize position.
10. Turn refill system back on and let run until the hopper is almost full then turn off refill.
11. Allow sanitizer to sit in system for 10 minutes.
12. Drain sanitizer from hopper and remove the Q.C.D. from the sanitizer bucket.
13. Empty remaining sanitizer and refill bucket with about 2 gallons of warm (120-180 deg. F) rinse water.
14. Turn sanitize valve back to dispense position.
15. Place Q.C.D. into rinse water and turn on refill system.
16. Run until hopper is about 1/4 full.
17. Turn off refill system and drain hoppers.
18. Refer to the recommended daily cleaning instructions on page 26 and follow these steps to clean the hopper, lid and other dispense parts.

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Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor.
- 2) Electronic circuit and/or control boards: parts and labor for 3 years.
- 3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
- 4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

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, damage or casualty. 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 Post Office Box 3227, Springfield, Illinois 62708-3227; 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.

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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.

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