

# G9-2T DBC Grinder

*Portion Control Coffee Grinder with 2 Hoppers*

for use with Smart Funnel<sup>®</sup>



## INSTALLATION & OPERATING GUIDE

For Technical Service, contact Bunn-O-Matic Corporation at 1-800-286-6070.

**Bunn-O-Matic Corporation**  
Post Office Box 3227, Springfield, Illinois 62708-3227  
Phone (217) 529-6601 | Fax (217) 529-6644

## BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

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

- 1) All coffee and tea dispensers/servers, MCR/MCP/MCA single cup brewers, and BUNNlink® electronic circuit and/or control boards – 1 year parts and 1 year labor.
- 2) Product-specific warranties for Premia™, Crescendo®, Fast Cup®, Sure Immersion®, Sure Tamp® and others – 1 year parts and 1 year labor. Please visit [commercial.bunn.com/support/warranty-lookup](https://commercial.bunn.com/support/warranty-lookup) for further details.
- 3) All other equipment – 2 years parts and 1 year labor plus added warranties as specified below:
  - a) Electronic circuit and/or control boards – parts and labor for 3 years.
  - b) Compressors on refrigeration equipment – 5 years parts and 1 year labor.
  - c) Grinding burrs on coffee grinding equipment for 4 years or 40,000 pounds of coffee, whichever comes first.
- 4) For customers subscribed to BUNNlink®, BUNN reserves the right to periodically auto-push critical software updates that will enhance functionality or performance of the BUNN equipment, unless the customer requests advance notice of such software updates from BUNN in writing.

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, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal wear with use including but not limited to user replaceable parts such as seals and gaskets. 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.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

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.

**THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.**

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

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## INTRODUCTION

This equipment will store up-to six pounds of whole bean coffee in each of two hoppers and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.

The grind is preset at the factory to drip specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

## USER NOTICES

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.



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05876.0000



20545.0000

## **NORTH AMERICAN REQUIREMENTS**

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 41°F to 95°F (5°C to 35°C).
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- This appliance is intended for commercial use in applications such as:
  - staff kitchen areas in shops, offices and other working environments
  - by clients in hotel and motel lobbies and other similar types of environments
- Access to the service areas permitted by Authorized Service personnel only.

## **CE REQUIREMENTS**

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 5°C to 35°C.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by water jet.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given instructions concerning use of this appliance by a person responsible for its safety.
- This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- Children should be supervised to ensure they do not play with the appliance.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- Machine rated IX P1.

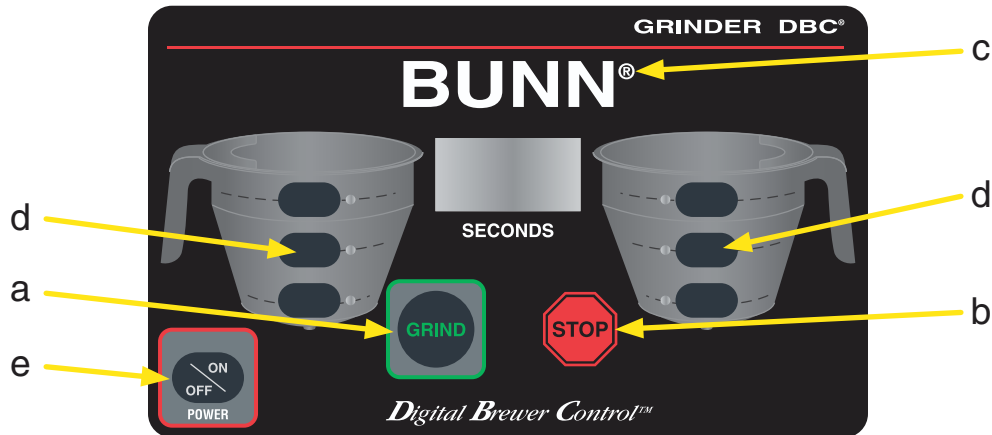
## ELECTRICAL REQUIREMENTS

This grinder has an attached cordset and requires:

- 2-wire, grounded service rated 120 volts ac, 9 amp, single phase, 60 Hz for 120 volt models,
- 2-wire, grounded service rated 220-240 volts ac, 4 amp, single phase, 50 Hz for 220-240 volt models,
- 2-wire, grounded service rated 100 volts ac, 9 amp, single phase, 50 Hz for 100 volt models.

NOTE: If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

## OPERATING CONTROLS (Early Models)



### (a) Grind Pad

Pressing the GRIND button initiates a timed grind cycle.

### (b) Stop Pad

Pressing the STOP button ends the operation of the grinder.

### (c) ® PAD

Pressing the ® pad allows programming access (see page 8).

### (d) Hopper/Batch Selector Pads

These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and side from which to grind.

Example: Selecting the lower pad on the left side will grind enough beans from the left side of the grinder to brew the amount programmed into grinder.

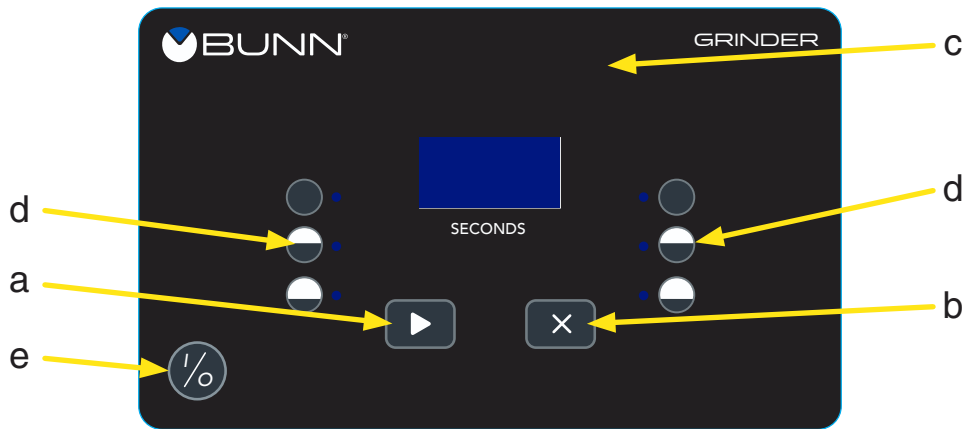
### (e) Power ON/OFF Pad (100V Models)

Pressing the ON/OFF pad alternately turns the grinder on and off.

## Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds. Refer to the Adjustments section for timer setting chart (page 8).

## OPERATING CONTROLS



### (a) Grind Pad

Pressing the GRIND button initiates a timed grind cycle.

### (b) Stop Pad

Pressing the STOP button ends the operation of the grinder.

### (c) PAD

Pressing the hidden button allows programming access (see page 8).

### (d) Hopper/Batch Selector Pads

These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and side from which to grind.

Example: Selecting the lower pad on the left side will grind enough beans from the left side of the grinder to brew the amount programmed into grinder.

### (e) Power ON/OFF Pad (100V Models)

Pressing the ON/OFF pad alternately turns the grinder on and off.

## Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds for software version XX.41 and lower, and 0.4 to 60 seconds for software version XX.42 and higher. Refer to the Adjustments section for timer setting chart (page 8).

## INITIAL SETUP

1. Open the top lid. Clear all foreign objects and shipping material from the hopper compartment and the entrance to the grind chamber.
2. Plug in the grinder.
3. Fill the hopper compartments with whole bean coffee. (Capacity 6 pounds each). The grinder is now ready for use.

## CARE AND CLEANING

### Daily

Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.

### 6 Month

**WARNING** - Unplug the grinder before the removal of any panel or grind chamber-housing parts.

1. Clean all exterior surfaces using a damp cloth rinsed in any mild, nonabrasive, liquid detergent. Care should be taken not to scratch the grinder with any abrasive material.
2. Empty all beans from hopper(s). Plug in the grinder; place an empty funnel with filter into the funnel rails. Press and release the "GRIND" button. Run a few cycles until all coffee in the grind chamber is dispensed and disconnect the grinder from the power source.
3. Remove the upper front inspection panel.
4. Remove the two screws holding the front cover to the burr housing. Carefully remove the burr housing front cover. Clean inside surface with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
5. Carefully remove the rotor cup, shear plate burr rotor and motor shaft extension from the grinder. Clean all parts with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
6. Clean the grind chamber with a dry stiff non-metallic bristle brush and wipe with a dry clean cloth.
7. Reinstall the motor shaft extension, burr rotor, shear plate, rotor cup and front cover to the burr housing.
8. Reinstall the upper front inspection panel,
9. Refer to the "Adjustment" section of the Operating and Service manual for burr adjustments.

## PREVENTIVE MAINTENANCE

Bunn-O-Matic® Corporation recommends that preventive maintenance be performed at regular intervals. Maintenance should be performed by a qualified service technician. For Technical Service, contact Bunn-O-Matic® Corporation at 1-800-286-6070.

NOTE: Replacement parts or service caused by failure to perform required maintenance is not covered by warranty.

### 6 Month

Replace the dechaffer assembly.

05995.1000 Dechaffer Plate (package of 6)

### 1-Year

1. On grinders with slide plates check the slide plates and clean.
2. Inspect and clean/replace burrs and grind chamber if necessary.
3. Adjust the burrs and grind time to your specifications for particulate size and throw weight.

## COFFEE GRINDING

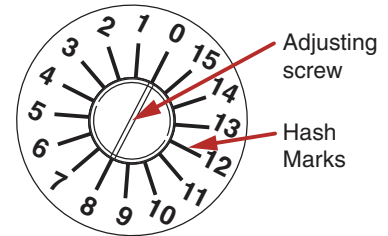
1. Visually inspect the selected hopper for an ample supply of whole bean coffee.
2. Place a paper filter into the brew funnel. The filter must not be folded-over or tilted to one side.
3. Insert the funnel into the funnel rails and push until it stops.
4. Choose the batch size and side of grinder to use.
5. Press the GRIND button. The grinding action will stop automatically after the preset amount of ground coffee is dispensed into the funnel.

## ADJUSTMENTS

The grind can be set from very fine to very coarse. The amount may be adjusted for use in most commercial coffee brewers. The following procedures should be used to make adjustments. A change in the burr adjustment will also change the amount dispensed. Any adjustment of the burrs should be followed by an adjustment of the timer.

### Burr Adjustment

1. Unplug the grinder and empty all beans from the hoppers.
2. Plug in the grinder, press and release the GRIND button (with either hopper selected). Run a few grind cycles until all of the coffee in the grind chamber is used.
3. Remove the upper front inspection panel.
4. Loosen the locknut by one turn.
5. Press the GRIND button and slowly turn the adjusting screw in a clockwise direction until a metallic whine is heard due to the rubbing of the grinding burrs. (It may be necessary to start more than one grind cycle to obtain this sound.)
6. Turn plastic grind indicator until screw slot lines up with "O" on the indicator.
7. The following settings approximately correspond to the CBC recognized grinds. All are referenced from the arrow position noted in #6.



**FINE GRIND:** Rotate the adjusting screw 7 hash marks in a counterclockwise direction.

**DRIP GRIND:** Rotate the adjusting screw 8 hash marks in a counterclockwise direction.

**REGULAR (COARSE) GRIND:** Rotate the adjusting screw 12 hash marks in a counterclockwise direction.

## COMMUNICATING WITH COFFEE BREWER

When the grinder is used with its companion brewer, the name of the coffee and the size of the batch ground is communicated to the brewer through the chip in the funnel handle as it is placed into the brewer. Therefore, it is necessary to "tell" the grinder the names of the coffees that have been loaded into the hoppers. The names are chosen from the Coffee Chart shown below. Contact the factory if custom names that are not on the chart are required.

## SELECTING COFFEE NAMES

### Entering a name from the Coffee Chart

1. Simultaneously press and hold the STOP button and any one of the three batch buttons on the side to be programmed. After 3 seconds all three indicators on the side selected will begin flashing. The display will show a number from the coffee chart below. This number represents the name of the coffee that is to be loaded into the hopper.
2. Press and release the GRIND button to increase the number or press and release the STOP button to decrease it.
3. When the correct number for the coffee being used is displayed, press any of the batch buttons on the other side. All three indicators on that side will begin flashing.
4. Repeat step 2 to enter the name for the coffee being used on this side.
5. To exit the setup mode, press and release the hidden button anytime during this procedure.

## SELECTING COFFEE NAMES

*continued from previous page*

### Entering a coffee name using a Recipe Card

1. Press the STOP button and place the chip portion of the card under the sensor coil on the front of the grinder.
2. After a short pause, the display will show 3 “dashes”.
3. Remove the card and press any batch switch on the side to be programmed.
4. The display should show the number of the coffee name loaded into the grinder.
5. The grinder display will then return to the normal operating mode.

NOTE: If a number is chosen from the chart below, and entered into the grinder, check to be sure the number entered represents the name of the coffee on the chart.

6. Grind into the funnel then insert the funnel into the brewer funnel rails.
7. The display will read the coffee name that was ground into the funnel.
8. If this name is different from the name on the chart, the grinder’s memory needs to be reset.

### Resetting the grinder memory (to match Coffee Chart)

1. Unplug grinder from the outlet.
2. Press in and hold both the STOP and the GRIND buttons and plug cordset into the outlet. After a short pause, the display will show a series of 3 dashes followed by a series of 9 dashes.
3. When the 9 dashes appear, release the STOP and GRIND buttons, then press and release the STOP button.
4. The display will count down then return to the normal operating mode. The grinder should now be set to match the coffee names with the numbers on the chart below.

## COFFEE CHART

| NUMBER | NAME             | NUMBER | NAME                  |
|--------|------------------|--------|-----------------------|
| 1      | Regular          | 15     | Jamaica Blue Mountain |
| 2      | Decaf            | 16     | Guatemalan            |
| 3      | Colombian        | 17     | Light Roast           |
| 4      | Colombia Supremo | 18     | Dark Roast            |
| 5      | Costa Rican      | 19     | Espresso              |
| 6      | Ethiopian        | 20     | Amaretto              |
| 7      | Kona             | 21     | Hazelnut              |
| 8      | Kenya AA         | 22     | French Vanilla        |
| 9      | Sumatran         | 23     | Irish Creme           |
| 10     | French Roast     | 24     | Vanilla Nut           |
| 11     | Italian Roast    | 25     | Caramel               |
| 12     | Mocha Java       | 26     | Raspberry             |
| 13     | House Blend      | 27     | Almond                |
| 14     | Breakfast Blend  | 28     | Dark Mountain Roast   |

## TIMER ADJUSTMENT (CONTROL BOARD)

Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting the length of time a slide gate opens to allow beans to drop into the grinding chamber. A second time setting for each batch determines how long the grind motor continues to run after the slide gate closes. This time is set long enough to insure that all the beans dropped into the grind chamber are ground and dispensed.

1. Determine the grind setting. (The factory setting is drip, to determine other settings, refer to the previous section.)
2. Use the table below to find approximate timer setting for the grind and amount of coffee desired.
3. To enter the setup mode and make an adjustment, press and hold the hidden programming button. One of the batch indicators will begin to flash off and on. At this point, release the hidden button.
4. Push the hopper/batch selector button for the batch to be adjusted. Note that the digital display shows the current slide gate time setting (in seconds).
5. To increase the time, press the GRIND button. To decrease, press the STOP button.
6. To change the chamber clean-out time, press the same batch button again and note that the indicator light begins to blink more rapidly and the display shows the current clean-out time.
7. To increase the time, press the GRIND button. To decrease it, press the STOP button.
8. After the cleanout time has been entered, press another batch pad and repeat steps 4 to 7. Otherwise, to exit the programming mode, press and release the hidden button and the grinder returns to the normal operating mode, using the new settings.

NOTE: While in the setup mode, if no buttons are pushed for 60 seconds, the grinder will return to normal operations, retaining any settings made while in the setup mode.

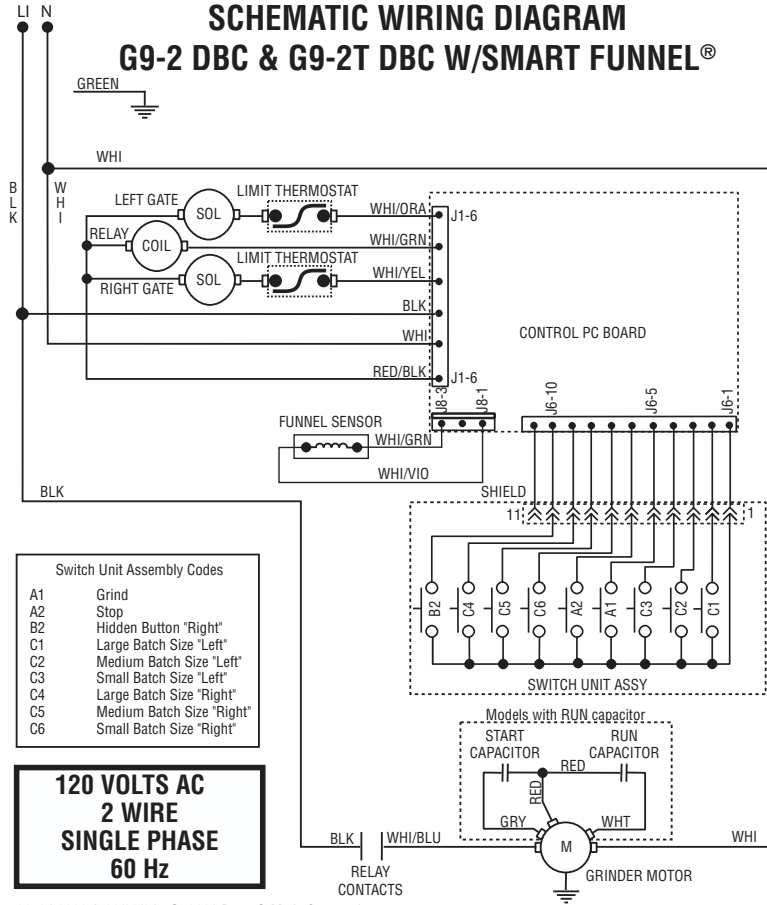
| <b>APPROXIMATE TIMER SETTINGS IN SECONDS+</b> |                  |                  |                      |
|---|------------------|------------------|----------------------|
| <b>Weight (ounces)</b>                        | <b>Fine (7*)</b> | <b>Drip (8*)</b> | <b>Regular (12*)</b> |
| 1.5   | 0.5              | 0.5              | 0.5                  |
| 1.75  | 0.7              | 0.6              | 0.6                  |
| 2.0   | 1.0              | 0.8              | 0.8                  |
| 2.25  | 1.4              | 1.4              | 1.2                  |
| 2.5   | 1.9              | 1.8              | 1.6                  |
| 2.75  | 2.4              | 2.2              | 2.0                  |
| 3.0   | 2.9              | 2.7              | 2.5                  |
| 3.25  | 3.3              | 3.1              | 2.9                  |
| 4.0   | 4.8              | 4.4              | 4.0                  |
| 6.0   | 8.6              | 7.9              | 7.5                  |
| 8.0   | 12.0             | 11.5             | 10.9                 |
| 10.0  | 15.7             | 15.1             | 14.1                 |
| 12.0  | 19.6             | 18.5             | 17.5                 |
| 14.0  | 23.5             | 22.0             | 20.9                 |
| 16.0  | 27.0             | 25.3             | 24.3                 |

\* Hash mark settings. Refer to Burr Adjustment section.

+ These are approximate timer settings for regular roast coffee. Settings will vary with coffee types and roasts.

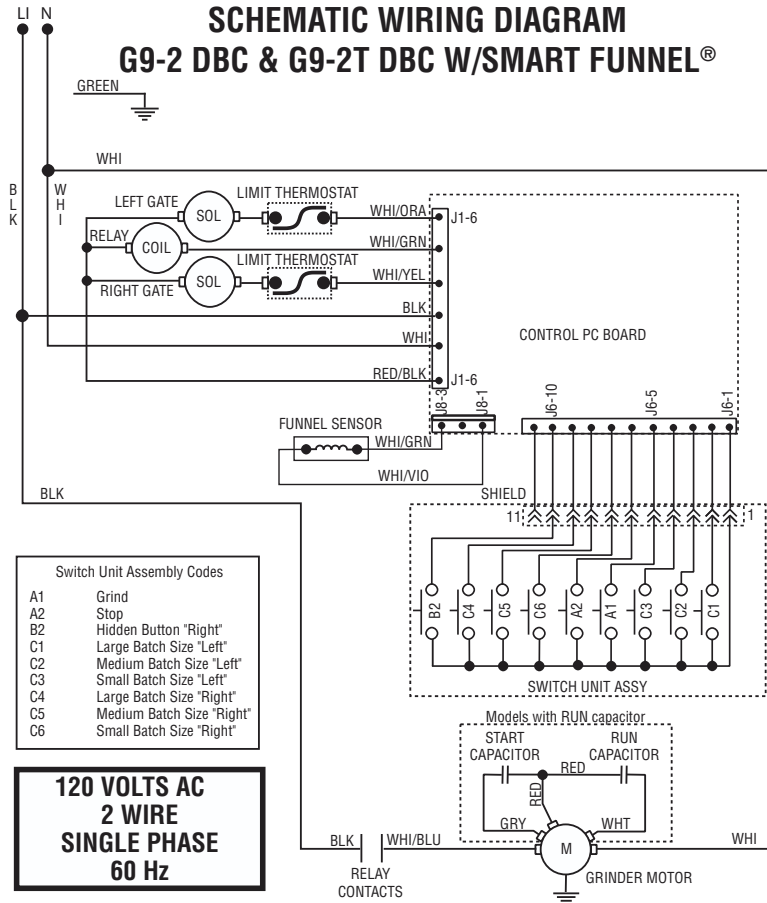
# SCHEMATICS

## SCHEMATIC WIRING DIAGRAM G9-2 DBC & G9-2T DBC W/SMART FUNNEL®



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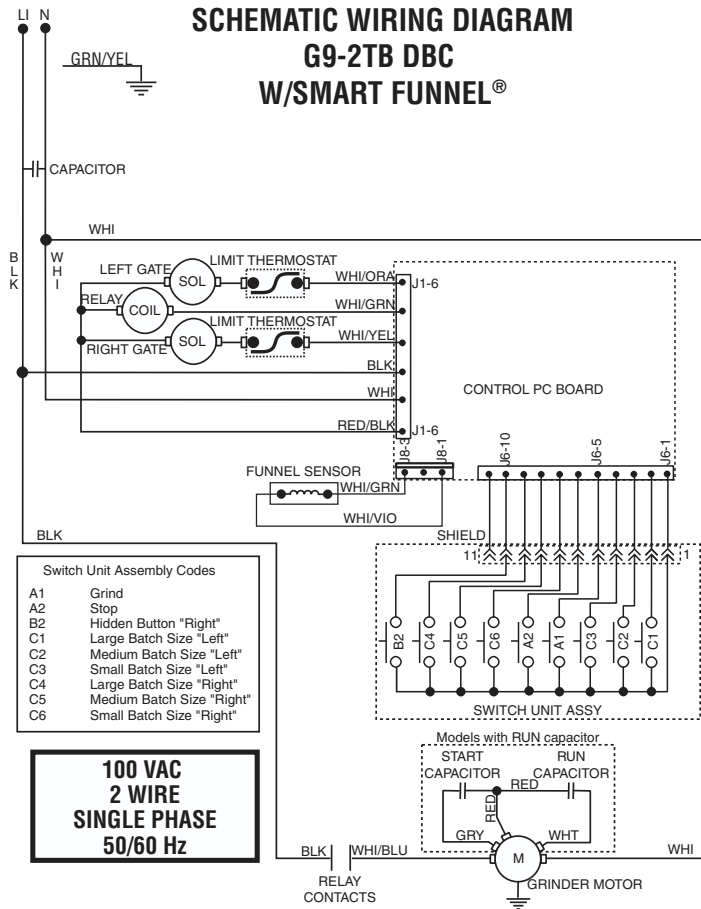
## SCHEMATIC WIRING DIAGRAM G9-2 DBC & G9-2T DBC W/SMART FUNNEL®



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# SCHEMATICS

## SCHEMATIC WIRING DIAGRAM G9-2TB DBC W/SMART FUNNEL®



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