Commercial Kitchen Equipment Parts

BUNN CRESCENDO

Bunn CRESCENDO service-manual

Provided by PartHubz

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Crescendo®

Care and Cleaning Instructions

▶ DAILY

GENERAL CLEANING

The use of a damp cloth rinsed in any mild, non-abrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment.

Exterior Surfaces

Wipe the lower front panel, door, and cabinet with a clean, damp cloth.

- Do not use any abrasive materials.
- Use a soft, dry cloth to wipe down the exterior surfaces of the dispenser to maintain the luster of the stainless steel finish.
- Wash the stainless steel exterior surfaces of the dispenser with warm, soapy water. Rinse with warm, clear water. If the water is hard, wipe the dispenser dry with a soft cloth to prevent water spotting.
- Stainless steel polish may be used if it is sprayed on a cloth before the cloth is used to wipe down the exterior surfaces of the dispenser.

Included Cleaning Tools:

49827.0000 Brush

26367.0000 Brush

53493.0000 Brush

55605.0000 Cleaning Tablets

Drip Tray

Remove and wash the drip tray and drip tray cover in a mild detergent solution. Rinse thoroughly.

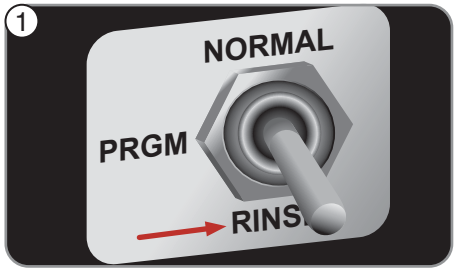
Waste Bin

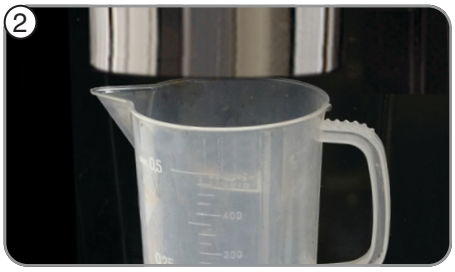
Remove and wash the waste bin in a mild detergent solution. Rinse thoroughly.

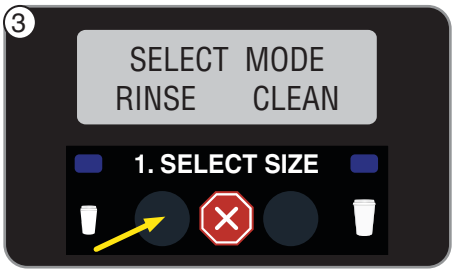
Rinse Cycle

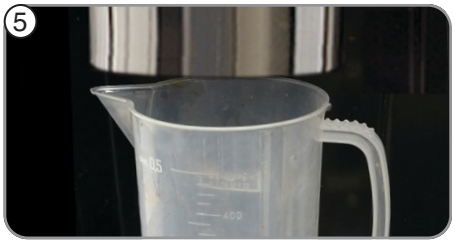
1. Open door and place the NORMAL/PROGRAM/RINSE switch in the RINSE position.
2. Place a container under the dispense nozzle with at least a 400ml capacity.
3. Press the button under RINSE on the screen.
4. Press any beverage selection button.

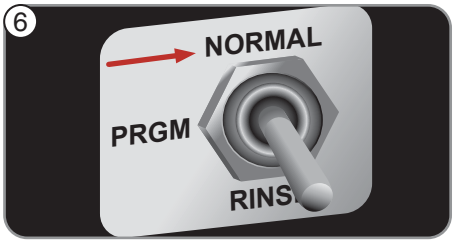
   NOTE: The dispenser will automatically run hot water through both soluble mixing chambers, and flush the espresso brew chamber with hot water.
5. After rinse cycle is complete, discard the rinse water collected in the container.
6. Open the dispenser door, and place the NORMAL/PROGRAM/RINSE switch in the NORMAL position.











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▶ WEEKLY

Clean Cycle

1. Open the door and place the NORMAL/PROGRAM/RINSE switch in the RINSE position.
2. Press the button under CLEAN on the screen.
3. Screen will prompt to ADD CLEANING TABLET.
4. Open dispenser door.
5. Drop a cleaning tablet into the opening above the espresso brew chamber.
6. Close dispenser door.
7. Place a container under the dispense nozzle with at least a 500ml capacity.
8. Press the button under NEXT.
9. Screen will display PRESS DISPENSE TO START.
10. Press any beverage selection button to begin cleaning cycle.
11. During the cleaning cycle, two messages will be displayed:

    CLEANING CYCLE IN PROGRESS

    and PRESS ⊗ TO CANCEL.
12. When cleaning cycle is complete, the screen will display SELECT MODE RINSE CLEAN.
13. Discard the waste water collected from the cleaning cycle.

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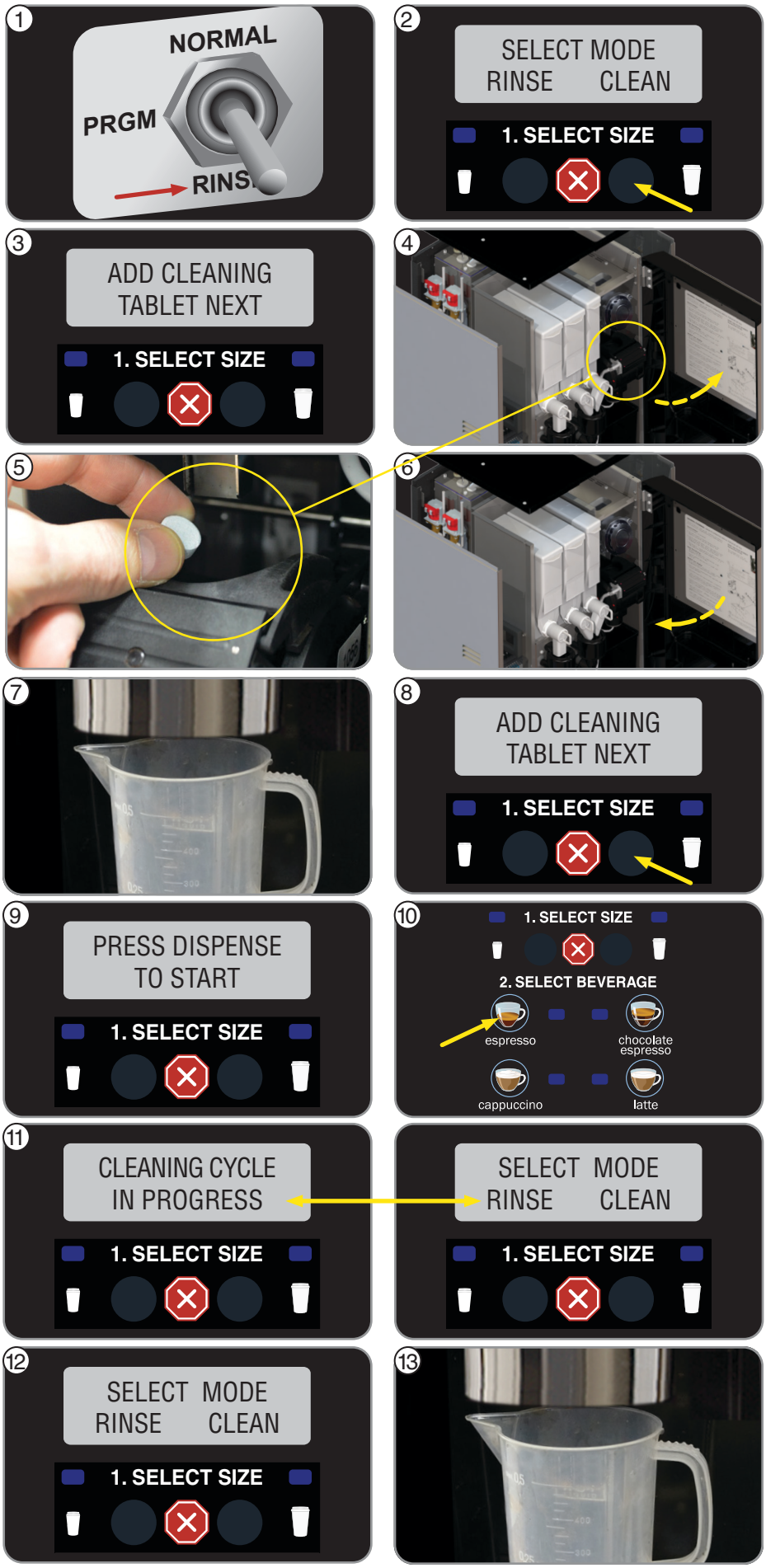
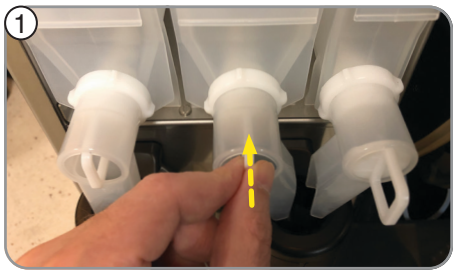


▶ WEEKLY (continued)

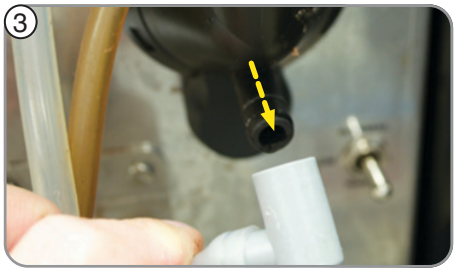
Parts Washing - Whipper Components

1. Push slide gates on the hopper elbows in to close.



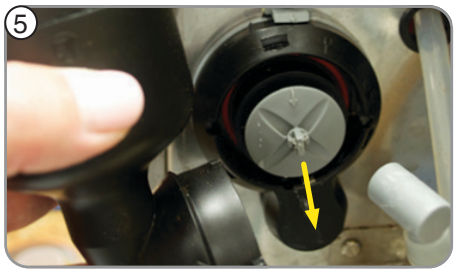
2. Remove hoppers.

3. Remove the elbow fittings from both mixing chambers.

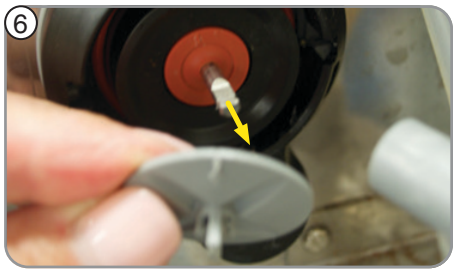


4. Rotate tab at bottom of mixing chamber bases. Twist counter clockwise to release bases.

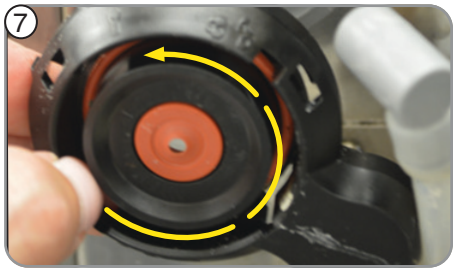
5. Remove mixing chambers by pulling straight out.



6. Remove frother disks (Impellers) from shafts by pulling straight out.

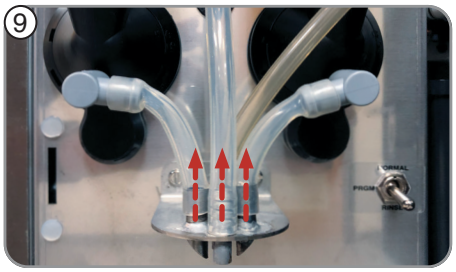


7. Rotate tab on mixing chamber bases further counter clockwise, and remove from shafts by pulling straight out.



8. Use flat brush to clean dispense tube connectors area.

9. Remove dispense tubes from dispense nozzle assembly.



continued >

▶ WEEKLY (continued)

Parts Washing - Whipper Components (continued)

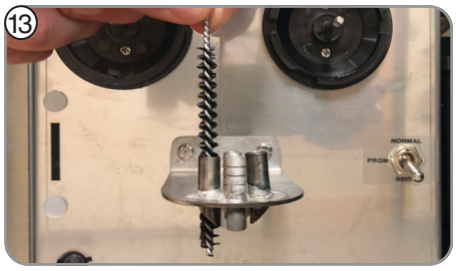
10. Prepare one-gallon (3.8 liter) of sanitizing solution with at least 100 ppm of available chlorine in 120°F (48.9°C) water. Clean all parts in compartment sink.

    NOTE: Do not use any abrasive materials.

11. Rinse parts thouroughly.

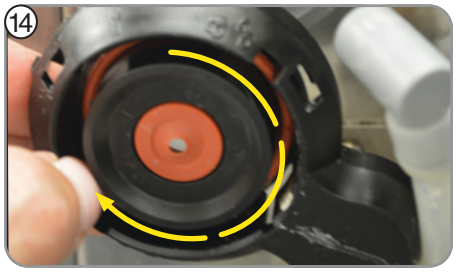
12. Soak all cleaned parts in sanitizing solution for 5 minutes, then allow to air dry.

13. Rinse cleaning brush, dip in sanitizing solution, and brush the bores of the dispense nozzles. Repeat this procedure for each nozzle separately.

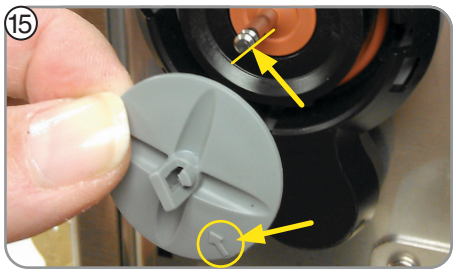


14. Replace whipper base. Rotate tab on whipper base clockwise to the vertical position to lock mixing chamber.

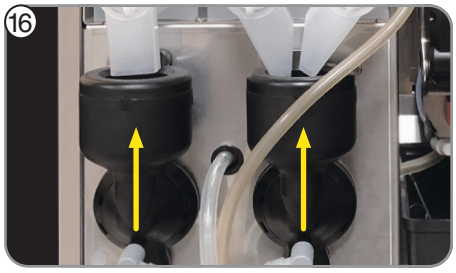
    NOTE: Ensure O-ring and shaft seal are in place during re-assembly.



15. Replace frother disks. Confirm that the arrows are aligned with the flat side of the whipper motor shafts.

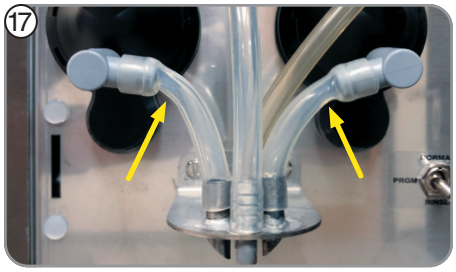


16. Replace mixing chambers.



17. Replace dispense tubes.

    NOTE: Confirm tubes don't kink.



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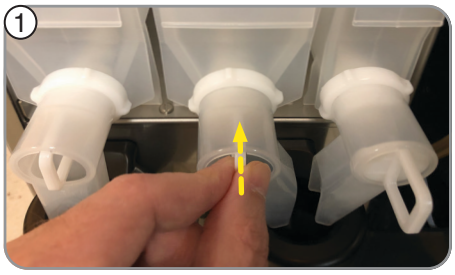
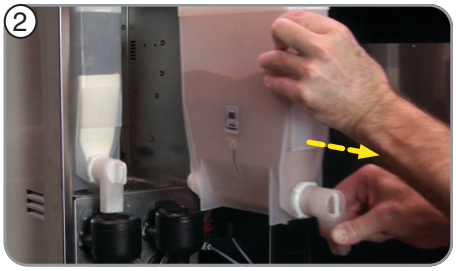
▶ WEEKLY (continued)

Parts Washing - Hopper Components

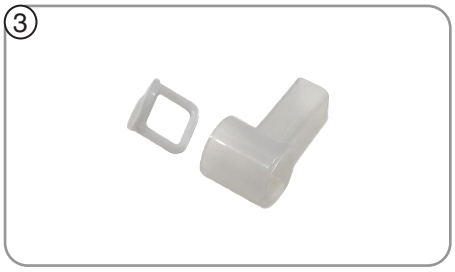
1. If not already removed, push the slide gates on the hopper elbows in to close.



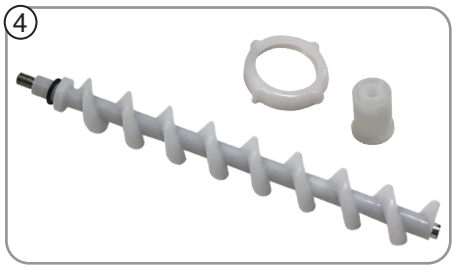
2. Remove hoppers, and empty product in a separate clean container.



3. Remove powder hopper dispense elbow.



4. Remove rear auger nut, then pull the auger and the rear auger bearing out of the hopper.



5. Remove mixing wheel with springs from hopper by spreading the hopper side wall with hand to release wheel from hopper.

6. If not already done, prepare one-gallon (3.8 liter) of sanitizing solution with at least 100 ppm of available chlorine in 120°F (48.9°C) water.

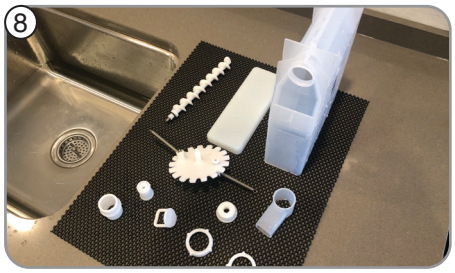
7. Clean all parts in a 3 compartment sink. Do not use any abrasive materials. Rinse parts thouroughly.

continued >

▶ WEEKLY (continued)

Parts Washing - Hopper Components (continued)

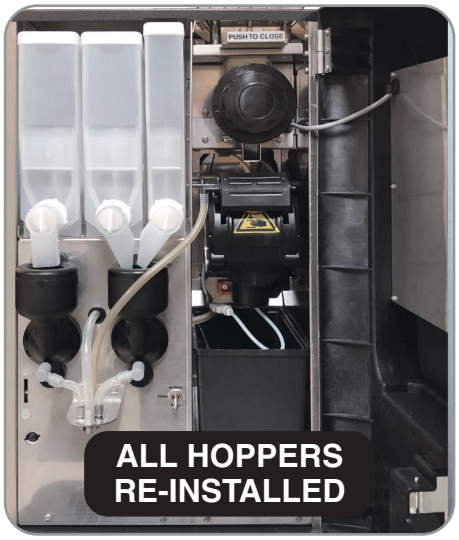
8. Soak all cleaned parts in sanitizing solution for 5 minutes, then allow to air dry.



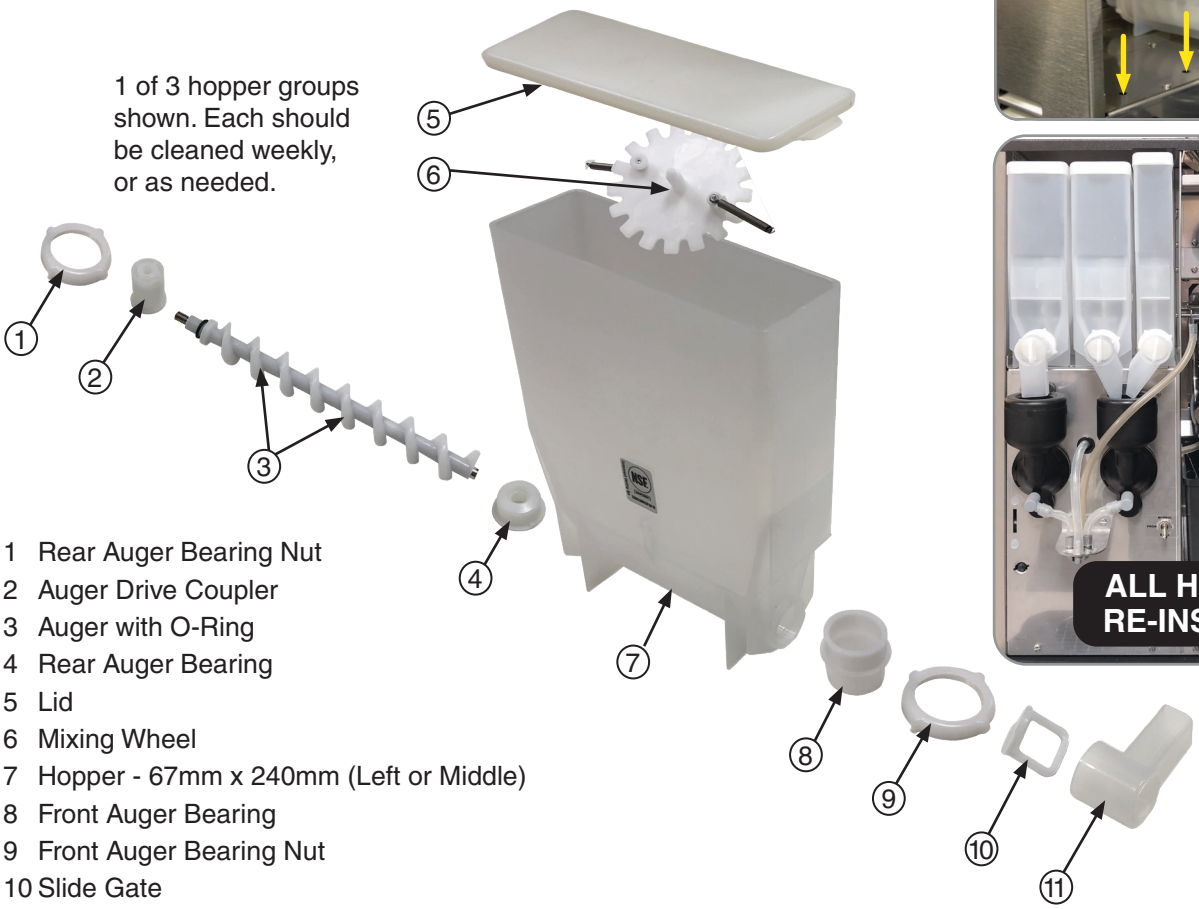
9. Reassemble each hopper.

10. Refill hoppers with product.

11. Reinstall hoppers onto compartment platform. Ensure auger and hopper locator peg are properly seated in position.



1 of 3 hopper groups shown. Each should be cleaned weekly, or as needed.



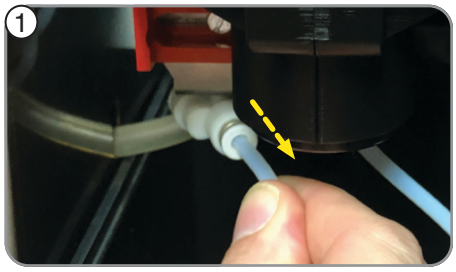
1 Rear Auger Bearing Nut
2 Auger Drive Coupler
3 Auger with O-Ring
4 Rear Auger Bearing
5 Lid
6 Mixing Wheel
7 Hopper - 67mm x 240mm (Left or Middle)
8 Front Auger Bearing
9 Front Auger Bearing Nut
10 Slide Gate
11 Elbow

▶ BI-WEEKLY (OR EVERY 1,000 CYCLES)

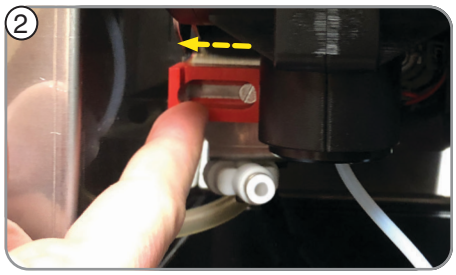
Espresso Brew Chamber

REMOVE BREW CHAMBER FROM ESPRESSO DRIVE

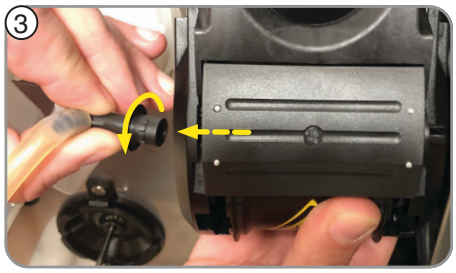
1. Remove water inlet tube.
   NOTE: To release, press ring on fitting, and pull tube out.



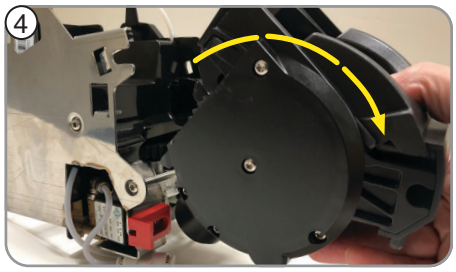
2. Slide red lock to left to unlock.



3. Remove brew chamber outlet tube.
   NOTE: Turn elbow until it releases from hole.

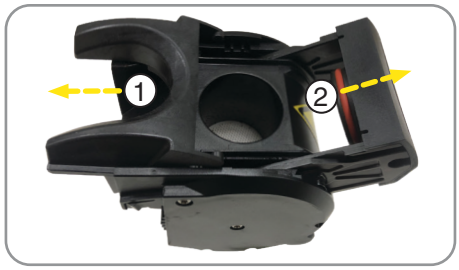


4. Pull brew chamber group out.



SEPARATING BREW CHAMBER PARTS

1. Slide cake pusher forward.
2. Pull sieve head out from brew chamber.



3. Remove cake pusher.

4. Remove sieve head.

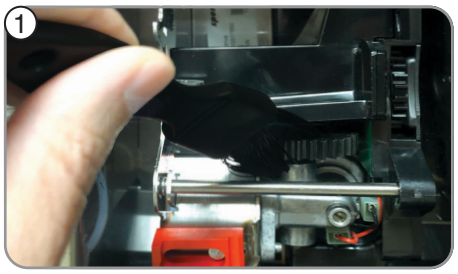
continued >

▶ BI-WEEKLY (OR EVERY 1,000 CYCLES) (continued)

Espresso Brew Chamber (continued)

CLEANING BREW CHAMBER PARTS

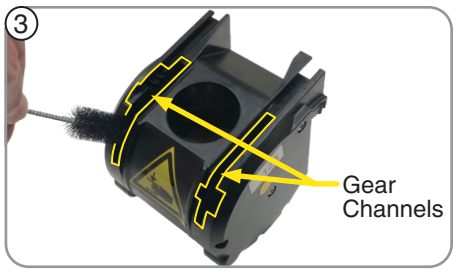
1. Brush espresso drive gears.



2. Brush sieve head

   NOTE: Pay special attention to the channels.

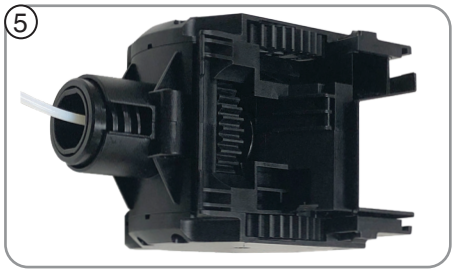
3. Use brush to clean brew chamber housing and gear channels.



4. Use luke warm water only to rinse all parts.

5. Clean all sides of brew chamber.

   NOTE: Turn gears in back of brew chamber to clean all sections.



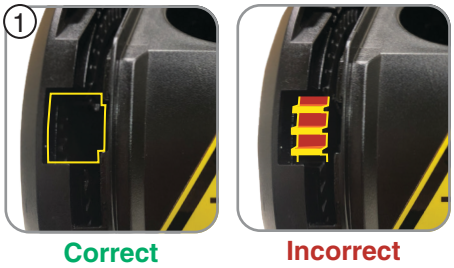
6. Clean cake pusher and sieve head in warm water.

7. Place all parts out to air dry.

REASSEMBLING GROUP HEAD

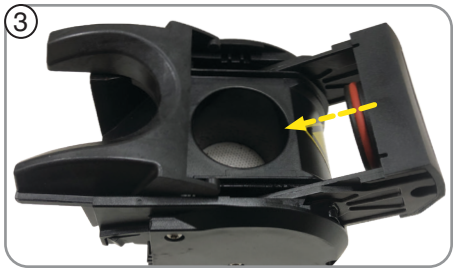
1. Confirm all gears are aligned, and the slots to put the sieve head are open.

   NOTE: Gap in gears should be showing.



2. Replace cake pusher in channels.

3. Place sieve head in gear opening, and push in.



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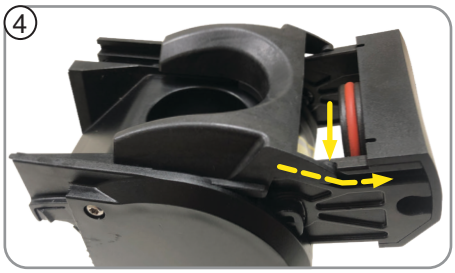
▶ BI-WEEKLY (OR EVERY 1,000 CYCLES) (continued)

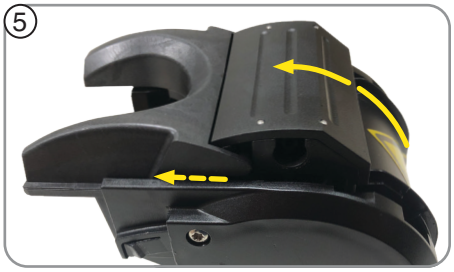
Espresso Brew Chamber (continued)

REASSEMBLING GROUP HEAD (continued)

4. Align cake pusher tabs into slots on sides of sieve head.

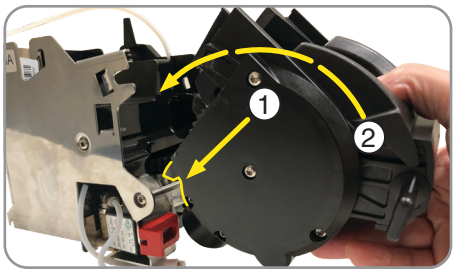


5. Press sieve head and cake pusher forward until seated



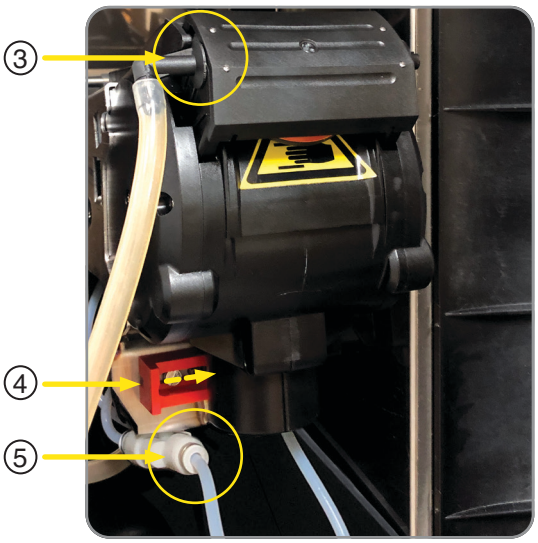
REATTACHING GROUP HEAD TO ESPRESSO DRIVE

1. Place groove on lower front of brew chamber onto mounting bar on espresso drive.



2. Rotate the top of group head toward rear of machine until it snaps into place.

3. Connect brew chamber outlet tube.

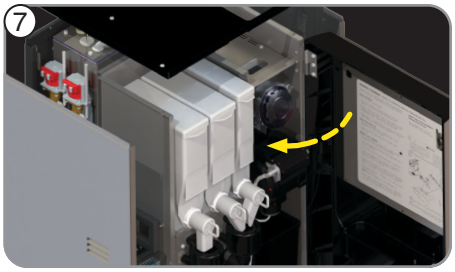


4 Slide red lock to right until it locks.

5. Connect water inlet tube.

6. Place the NORMAL/PROGRAM/RINSE switch in the NORMAL position.

7. Close door.



Commercial Kitchen Equipment Parts

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parthubz.com