
BUNN®

BREW BETTER, NOT BITTER.®

VELOCITY BREW®
10 CUP COFFEE BREWER



USE & CARE MANUAL



NHS



GR



BX



BT



ST

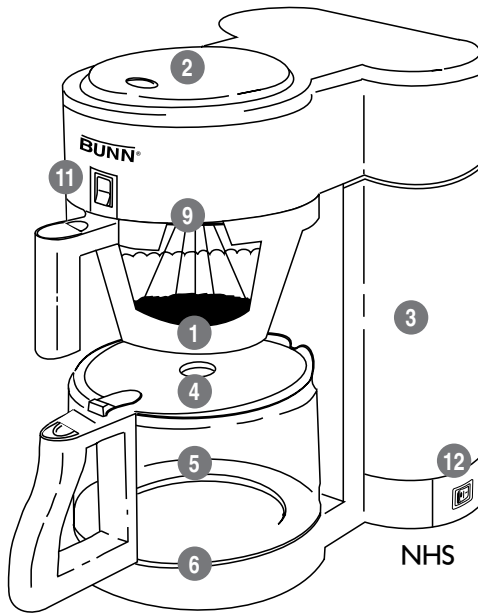
For NHS, GR, BX, BT and ST Coffee Brewers

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GET TO KNOW YOUR BREWER

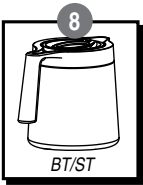
BUNN VELOCITY BREW



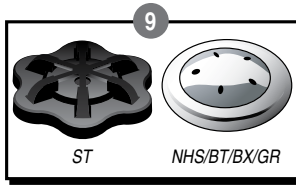
- 1 Brew Funnel
- 2 Lid (spin or flip to open)
- 3 Internal Hot Water Tank
- 4 Glass Carafe Lid (GR, BX, NHS)
- 5 Glass Carafe (GR, BX, NHS)
- 6 Warmer Plate (GR, BX, NHS)
- 7 Thermal Carafe Lid (BT, ST)
- 8 Thermal Carafe (BT, ST)
- 9 Sprayhead
- 10 Power On Light (ST)
- 11 Warmer Switch (GR, BX, NHS)
- 12 Vacation Switch (location varies depending on model)



BT/ST

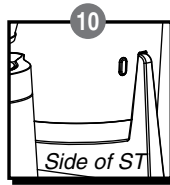


BT/ST

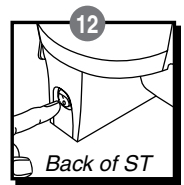


ST

NHS/BT/BX/GR



Side of ST



Back of ST

SPECIFICATIONS

ELECTRICAL: UL and C-UL Listed for Household Use Only. Brewer has an attached, 3-prong grounded cord set and requires 2-wire service with ground, rated 120 volts AC.

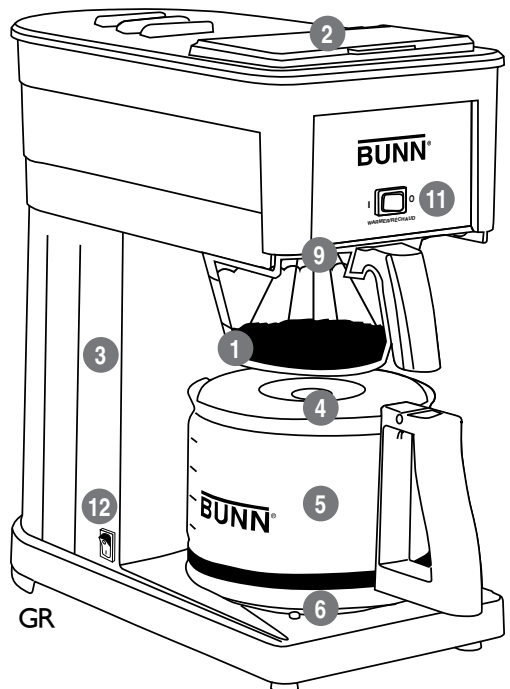
NHS: 7.9 amps, single phase, 60 Hz.
947-watts total.

ST: 7 amps, single phase, 60 Hz.
850-watts total.

BX: 7 amps, single phase, 60 Hz.
900-watts total.

GR: 7.5 amps, single phase, 60 Hz.
900-watts total.

BT: 7.5 amps, single phase, 60 Hz.
850-watts total.



GR

BREW CAPACITY: 4 to 10 five ounce (5 oz.) cups per batch.

HIGH ALTITUDE USE: Water boils at a lower temperature in high altitude environments (over 4,000 feet). At high altitude, use a model with "D" designation as the thermostat has been preset for these environments.

IMPORTANT SAFEGUARDS

Follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- READ ALL INSTRUCTIONS.
- Do not touch hot surfaces. Use handles.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when brewer is used by or around children.
- Unplug brewer when not in use for 3 or more days and before cleaning. Allow brewer to cool before removing or replacing parts, and before cleaning.
- Do not operate brewer with a damaged cord or plug or if the brewer malfunctions or is damaged in any way. Return brewer to an Authorized Service Facility for examination, adjustment or repair (see page 11).
- Using an accessory not evaluated for use with this brewer may cause injury.
- For indoor household use only.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place brewer on or near a hot gas or electric burner or in a heated oven.
- Do not use brewer for any purpose other than its intended use.
- Do not remove brew funnel or carafe while brewing.
- Do not use the carafe on a range top or in a microwave.
- Do not set a hot carafe on a cold surface.
- Do not use a cracked carafe or a carafe with a loose or weakened handle.
- Do not pour any liquid into the water tank other than water or vinegar for cleaning, as specified in this manual.
- Do not clean carafe with cleansers, steel wool pads, or other abrasive materials.
- When brewer is not in use, keep lid in the closed position.

NOTE: The short power-supply cord supplied reduces the risk of becoming entangled in or tripping over a longer cord. If an extension cord is used, its marked electrical rating must be at least as great as the electrical rating of the brewer. Make sure the extension cord does not hang over the edge of a table or counter and that it cannot be pulled on by children or tripped over. The extension cord must be a 3-wire cord of the 3-pronged, 3-socketed, grounding type (including grounding conductor).

SAVE THESE INSTRUCTIONS

Record the Model and Date Code before using: (three possible locations: 4 digits are etched on each side of the metal prongs of your power cord. Ex. 9999 99CH, the bottom of your brewer or lower back of your brewer).

MODEL: _____

DATE CODE: _____

Questions?

Visit www.bunn.com or call

USA 1-800-352-BUNN (2866)

Canada 1-800-263-2256

Please have your Model and Date Code ready when calling for service.

**WARNING**
RISK OF FIRE OR ELECTRICAL SHOCK

TO REDUCE RISK OF FIRE OR ELECTRIC SHOCK
DO NOT DISASSEMBLE THE BREWER
NO USER-SERVICEABLE PARTS INSIDE
REPAIR SHOULD BE DONE BY AUTHORIZED
SERVICE PERSONNEL ONLY



This symbol alerts you to important operating and service instructions.



This symbol alerts you to the risk of fire or electric shock in the accompanying message.

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WELCOME

BUNN® Velocity Brew™ is different from any brewer you've used before. Unlike ordinary coffee makers, it features an internal hot water tank that keeps water at the right brewing temperature – so it's always ready to brew a perfect pot of coffee in just 3 to 4 minutes.

WHY BUNN BREWS BETTER

BUNN VELOCITY BREW

VS.

TYPICAL DRIP

Brews at about 200°F, the right temperature for hot, flavorful coffee that's never bitter.



Brews at an inconsistent temperature. If water's too cold, flavor can get left behind. If water's too hot, coffee can taste bitter.

Water travels quickly through our unique sprayhead – creating the turbulence needed to wet the grounds evenly and extract perfect flavor.



Drips water slowly over grounds, so there's not enough turbulence for even flavor extraction. Some grounds are over-extracted, making coffee taste bitter.

3 to 4 minute brew cycle, the right time for rich, smooth coffee that's never bitter. Longer brew cycles cause over-extraction and bitterness.



Heats water during the brew cycle, dripping it slowly onto grounds. The longer brew cycle makes coffee taste bitter.

BUNN VELOCITY BREW INITIAL SETUP

Before you brew coffee for the first time, you must fill the internal hot water tank with water and let it heat to the correct brewing temperature. To prevent damage to your brewer, **DO NOT PLUG IN** before completing these simple steps.

WARNING: DO NOT PLUG IN BREWER UNTIL STEP 5!
Improper setup will result in permanent damage to your brewer and void the limited warranty.

Before filling brewer with water, record its Model Number and Date Code in the Use & Care Manual. This information is located on the lower back, bottom of your brewer or etched on each side of the metal prongs of the power cord.

FILL THE HOT WATER TANK

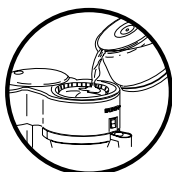
NHS/ST



BT/BX/GR

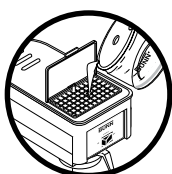


1. Slide empty brew funnel into funnel guides as shown.



2. Fill carafe with cold water.

Spin or flip brewer lid open and pour water into brewer. Position carafe on base below brew funnel. Close lid and wait 3 minutes while internal tank partially fills.



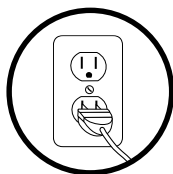
3. Repeat step 2.

Open the brewer lid. Remove the carafe and fill with cold water again. Pour water into brewer. Position carafe on base below brew funnel. Close lid.

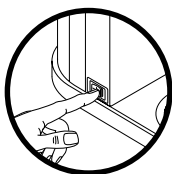
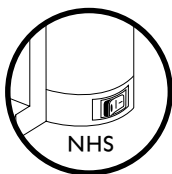


4. Wait until water flows from the brew funnel.

If any water flows, the tank is full. When water flow stops, pour out water that has collected in the carafe. Replace carafe on base below brew funnel. NOTE: It takes two full carafes to fill the internal hot water tank completely.



5. Plug in the brewer.



6. Turn on the brewer.

Press the vacation switch located on the side (NHS, GR, BT, BX) or back (ST) of the brewer (press I to turn ON; press O to turn OFF). If you see red on the end of the switch, machine is ON. Wait 15 minutes for water in the tank to heat. NOTE: Your brewer is designed to remain on at all times following initial setup, except when cleaning or if brewer will not be used for 3 or more days.

You have now filled the hot water tank and are ready to brew your first pot of coffee! See the brewing instructions that follow.

BREWING BETTER

WITH VELOCITY BREW

See previous page for Initial Setup before brewing the first time.

NOTE: Decaffeinated, fine grind coffee and/or softened water may cause an overflow of grounds into your carafe. Visit www.bunn.com or call BUNN Customer Service at 1-800-352-2866 to request a flow restrictor sprayhead free of charge.



1. Place BUNN coffee filter into the brew funnel.



2. Measure fresh coffee into the filter, shaking gently to level the grounds.

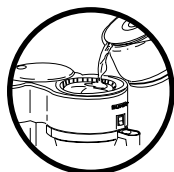
We recommend 1-2 heaping Tbsp. of drip grind per cup.



3. Slide brew funnel into filter guides and open lid.



4. Fill carafe with cold water (minimum 4 cups (20 oz), maximum 10 cups (50 oz.)).



5. Pour cold water into brewer.

DO NOT close lid unless brew funnel and carafe are in place. Closing lid releases hot water.



6. Position carafe on base under brew funnel.

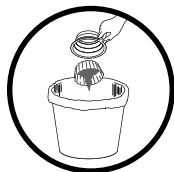
With BT or ST, pre-heat carafe with hot water. See page 6 for instructions.



7. Turn on warmer (not applicable with BT or ST).



8. Close the lid to start brew cycle.



9. When brew cycle is complete, remove brew funnel and discard filter and grounds.

Do not touch hot grounds.

BREW BETTER TIPS

You'll always brew better with BUNN! Our BREW BETTER TIPS will help you get the most flavor from every cup!

- Use BUNN paper filters – they're made with a special grade of paper to extract the purest coffee flavor. And they're taller, so you won't end up with overflow and grounds in your coffee.
- Decaffeinated, fine grind coffee and/or softened water may cause an overflow of grounds into your carafe. Visit www.bunn.com or call BUNN Customer Service at 1-800-352-2866 to request a flow restrictor sprayhead free of charge.
- For the best coffee flavor, grind beans just before brewing and be sure to use enough coffee. We recommend 1-2 heaping Tbsp. of drip grind per cup, or about 1.5 inches of coffee in a flat-bottom filter.

NUMBER OF CUPS (5 oz.)	NUMBER OF TBSP.
4	4 – 8
6	6 – 12
8	8 – 16

- Dispose of filter and grounds immediately after brewing to prevent drip-through of bitter flavors trapped in used coffee grounds.
- For best coffee flavor, coffee can be held in a glass carafe for up to 30 minutes or in a thermal carafe for about 2 hours.
- Preheat a thermal carafe for best results. Fill with hot water for about 30 seconds, then empty before brewing coffee into carafe. Preheating the thermal carafe prevents coffee from losing temperature when it enters the carafe.
- For maximum freshness, store coffee in a clean, dry place away from heat, vents or extreme cold.
- Fresh, good-tasting water is essential for a perfect cup. If your water contains excessive sediment, or has an 'off' taste or odor, we recommend using filtered water.
- Your BUNN Velocity Brew is designed to remain plugged in, and the vacation switch on, at all times, except during initial setup, when cleaning, or if it won't be used for 3 or more days.

BUNN ACCESSORIES

BUNN offers a complete line of brewer accessories, including paper filters, carafes, thermal carafes, replacement funnels and more.

Visit www.bunn.com to order parts and accessories or call the BUNN Retail Division at 1-800-352-BUNN (2866)

CLEANING AND MAINTENANCE

BASIC CLEANING

Wash the brew funnel and glass carafe after each use – they're top rack dishwasher safe. Hand wash the thermal carafe and lid after each use. Occasionally wipe the outside of the brewer, including the area above the funnel, with mild, no citrus added dish soap and a damp cloth. Every 2 to 4 weeks remove the sprayhead and clean. While cleaning your brewer, check the glass carafe handle and tighten with a standard screwdriver if it's loose.

DELIMING

Deliming your brewer clears any deposits that have accumulated due to impurities in the water source. The frequency of deliming depends on the mineral content of your water.

NOTE: Unplug the brewer and let it cool before deliming!

1. Remove the sprayhead by turning with your fingertips; set aside.
2. Insert all but two inches of the flexible deliming tool into the sprayhead tube. Different models use different deliming tools. Please use the one supplied to prevent damage to your brewer. Call 1-800-352-2866 or visit www.bunn.com for a replacement deliming tool.
3. Slide deliming tool in and out of the sprayhead tube five or six times to loosen lime. You may need to twist, push and use some force when inserting the tool. Remove tool.
4. Prior to replacing the sprayhead, pour one carafe of fresh water into the brewer. Position empty carafe on the brewer and close the lid. Water will flow into the carafe.
5. Check the sprayhead holes. If they're plugged with mineral deposits or white flakes, clear with a toothpick. Clean sprayhead with a cloth and mild detergent, rinse with water, then reinstall. Empty water from carafe.
6. Plug in brewer and allow approximately 15 minutes for the water in the tank to reach brewing temperature.

DEEP CLEANING

You should clean your brewer at least every 3 months. The frequency of cleaning depends on the mineral content of your water.

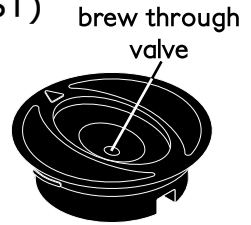
1. Slide empty brew funnel into the funnel guides under the sprayhead and place empty carafe on the base plate.
2. Open lid and pour 1 quart of white vinegar into the top of the brewer; close lid. Empty the carafe when liquid stops flowing from the brew funnel.
3. Allow brewer to sit plugged in with the Vacation Switch on for 2 hours.
4. Unplug the brewer. Remove brew funnel and sprayhead from the brewer. Clean sprayhead with a cloth and mild detergent.

CLEANING AND MAINTENANCE (cont.)

5. To clear vinegar out of brewer, pour a carafe of fresh, cold water through the brewer. With brew funnel in place, position carafe on base plate, then close the lid to allow the water to run through the brewer. After it has run through, empty carafe and repeat the process approximately 8-10 times
6. Replace sprayhead and brew funnel. Pour additional carafes of fresh, cold water into the brewer as needed until water has no vinegar smell or taste.
7. Place carafe on base plate and plug in the brewer. Allow the water in the tank to reach brewing temperature before using (approximately 15 minutes).

THERMAL CARAFE CLEANING (BT & ST)

To disassemble the thermal carafe for cleaning, rotate the lid counterclockwise to remove. Occasionally, the brew through valve should be removed and cleaned. Lift at the edge and pull up. Use a mild, non-abrasive detergent to wash the lid thoroughly – paying particular attention to the passage where the brew through valve is located. After rinsing, replace the brew through valve into the carafe lid. Do not use a scrub pad or other abrasive cleaning device to clean the carafe, as this will scratch the stainless steel surface.



To remove coffee stains from inside the thermal carafe, place a paper filter in the brew funnel and pour 2 teaspoons of Cascade® powder dishwasher detergent into the paper filter. Slide brew funnel onto the funnel guide and open brewer lid. Pour one carafe of cold water into brewer. Position carafe on brewer base plate and close lid. When brewing cycle stops, remove brew funnel and discard the filter and detergent; rinse funnel thoroughly. Allow carafe to sit for 10-15 minutes. Using a long handled, soft bristled brush, clean inside of carafe as well as the outer rim to remove any coffee stains or debris. Occasionally scrub the carafe pour lip and the area around it, including the lid, with a mild detergent and warm water. Use a soft cloth and scrub hard. When finished, pour out solution into sink and thoroughly rinse carafe and lid with clean water.

DRAINING YOUR BREWER

The water in your brewer should be emptied whenever the brewer is taken on a trip, shipped, stored in an unheated location with a chance of freezing, or will not be used for an extended period of time. To drain your brewer:

1. Unplug brewer. Remove the brew funnel and sprayhead and set them aside.
2. Cool brewer by pouring a full carafe of fresh, cold water into the top. Place the carafe on the base plate and close the lid. When water has stopped flowing from the brewer, empty the carafe. Repeat this process and set the carafe aside.
3. Grasp the back of the brewer and carefully turn it upside down over a sink. Most of the water in the tank will flow from the sprayhead tube opening. Some water may flow from the area around the top lid. Continue tipping the brewer until the flow stops.
4. Replace the sprayhead and funnel after the water has been drained.

MORE ABOUT YOUR BREWER

HOT WATER TANK

- Brewer is designed to be plugged in at all times, except during initial setup or when cleaning.
- The stainless steel hot water tank is designed to keep water at the proper brewing temperature at all times. During a brew cycle, the newest water added to the tank is heated to proper brewing temperature and held until needed.
- Use vacation switch to completely shut off all electrical components when brewer will not be used for 3 or more days. Safety features built into the BUNN Velocity Brew make daily use of the vacation switch unnecessary.
- If brewer is shut off or unplugged for an extended period of time, allow water to heat to the proper temperature before using (about 15 minutes or until the heating sound stops).
- If brewer has been shut off and drained of all water, follow Initial Setup (page 4) before brewing again. Improper setup will result in permanent damage to your brewer and void the limited warranty.

GLASS AND THERMAL CARAFES

- NHS, GR, BX – Brewed coffee flows into a glass carafe and is kept at serving temperature by the porcelain carafe warmer. Warmer is controlled by the on/off switch at the front of the brewer. NOTE: The warmer switch controls only the carafe warmer. It is NOT the vacation switch.
- ST, BT – Brewed coffee flows into an unheated thermal carafe. The double wall stainless steel construction holds coffee at serving temperature for about 2 hours at maximum flavor. Pre-heating (instructions on page 6) carafe with hot water increases the time coffee stays warm.

ADDITIONAL INFORMATION

- When brewer is not in operation, the spin or flip lid should be closed. If lid is left open, water can drip from the sprayhead when cold water is poured in.
- Hot water for cooking may be dispensed through the brewer when there are no coffee grounds in the filter basket. Use caution when dispensing hot water from the brewer. The water is approximately 50°F hotter than a hot water faucet.
- If the sprayhead becomes loose and needs to be retightened with your fingertips, make sure it has cooled sufficiently to avoid burning your fingers.

TROUBLESHOOTING

PROBLEM	SUGGESTION
Coffee doesn't come out	• Go through Initial Setup (page 4). • Close lid. • Evaporation can occur over time, so tank may need to be refilled (see Initial Setup, page 4). Brewer requires a minimum of 4 cups (20 oz.) to begin brewing. • Check sprayhead holes. If they're clogged, clean. See deliming instructions (step 5) on page 7.
Brewed only partial carafe	• Evaporation can occur over time, so tank may need refilled (see Initial Setup, page 4). • Coffee grounds and filter absorb some water. You may need to increase water input.
Funnel is overflowing	• Use BUNN® paper filters. • Check to make sure sprayhead is in place. • If you use decaffeinated, fine grind coffee or softened water, see page 11 to request a flow restrictor sprayhead or order BUNN paper filters.
Coffee is cold	• Plug in brewer and turn on vacation switch on side or back of brewer. Allow 15 minutes for water to heat to proper temperature.
Coffee is not staying hot	• Make sure warmer switch is in the ON position (NHS, GR, BX). • Pre-heat the thermal carafe (BT, ST). See page 6.
Loud rumbling noise	• Normal while water is heating. • Brewer may need deliming. See page 7.
Water flow begins before lid is closed	• Make sure lid is completely open. • Brewer is not designed to hold water in upper tray for extended periods. • Remove top lid to ensure rocker arm is in place and rubber stopper area is thoroughly cleaned.
Deliming tool doesn't go in all the way	• Follow deliming instructions (step 3) on page 7.
Brewer leaks	• For repair information, visit www.bunn.com (Home Coffee Brewers) or call 1-800-352-2866.

Do not disassemble.
There are no user serviceable parts inside the brewer.

BUNN-O-MATIC CORPORATION

1400 Stevenson Drive, Springfield, IL 62703
900 E. Townline Rd., Creston, Iowa 50801
1-800-352-BUNN (2866)

To receive full assistance, have Model and Date Code (three possible locations: 4 digits are etched on each side of the metal prongs of your power cord. Ex. 9999 99CH, the bottom of your brewer or lower back of your brewer) ready when calling.

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

LIMITED WARRANTY

BUNN® Batch Brewers for Home

Models: GR (GRX), BX, NHS, BT (BTX), ST (STX), HT, HG

Bunn-O-Matic® Corp ("BUNN") warrants the BUNN Home Batch Coffee Brewers ("Brewers") to be free from defects in materials and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

- a) Three (3) years from the date of original purchase of a NEW BREWER with delivery of a valid receipt evidencing such purchase or, in the absence of such a receipt, from the date of manufacture as determined by date code of the machine
- b) Three (3) years from the date of customer's receipt of a REPLACEMENT BREWER, if the original warranty on the replaced Brewer warranty has not expired.
- c) One (1) year from the date of purchase of a REMANUFACTURED BREWER.

If such a defect appears during the warranty period, we will (at our sole option) repair or replace the defective Brewer with no charge for service or parts, provided the Brewer is delivered at the customer's expense to one of our authorized service centers.

Warranty does not cover claims resulting from misuse, failure to follow instructions on installation and use, use with having a high mineral content, neglect, use of unauthorized attachments, commercial use, use of a current or voltage other than specified on the Brewer, or unauthorized service during the warranty period on conditions otherwise covered by warranty.

THIS WARRANTY SHALL BE EXCLUSIVE AND SHALL BE IN LIEU OF ANY OTHER EXPRESS WARRANTY, WRITTEN OR ORAL, INCLUDING BUT NOT LIMITED TO ANY EXPRESS WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THE DURATION OF ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY.

Some states do not allow limitation on how long an implied warranty lasts, so the above limitations may not apply to you.

THE CUSTOMER'S EXCLUSIVE REMEDY FOR BREACH OF THIS WARRANTY OR OF ANY IMPLIED WARRANTY OR OF ANY OTHER OBLIGATION ARISING BY OPERATION OF LAW OR OTHERWISE SHALL BE LIMITED AS SPECIFIED HEREIN TO REPAIR OR REPLACEMENT, AT OUR SOLE OPTION. IN ANY EVENT, RESPONSIBILITY FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES IS EXPRESSLY EXCLUDED.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.



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www.bunn.com