



# BREWERS OF GOLD

CHECK THESE 5 STEPS TO QUALITY

Pour on the profits with Gold Peak®

## INSTRUCTIONS FOR THE BUNN TB3Q

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### BREW IT RIGHT

#### PREPARATION FOR 3 GALLON BREW

1. Begin each brew cycle with a clean, empty brew funnel and urn. (Be sure the urn lid doesn't interfere with the flow of dilution water.)
2. Use 1 (one) tea bag for each complete 3 gallon brew cycle.
3. Place the tea bag in the center of the brew basket and replace the brew basket in the brewer.
4. Slide the funnel into the funnel rails until it stops.
5. Place the ON/OFF switch in the "ON" position.
6. Momentarily press the start switch.
7. After brew cycle has finished and tea no longer drips from the funnel tip, carefully remove the brew funnel and discard used tea bags. **NEVER RE-USE TEA BAGS.**

#### BREW IT RIGHT

1. Allow the brew cycle to finish before adding sugar for sweet tea.
2. Discard the tea bags from the brew basket immediately after the brew cycle is finished. **NEVER RE-USE TEA BAGS.**
3. For sweetened tea, please use the following guidelines when adding sugar:

**For regular Sweet Tea,** add 2 cups of sugar per 3 gallon brew

**For Southern Style Sweet Tea,** add a minimum of 4 cups (maximum of 6 cups of sugar per 3 gallon brew

4. Wear a foodservice glove, and use a clean, stainless steel spoon (or whisk) sufficient in length to reach the bottom of the container holding the tea.
5. Mix extremely well, stirring enough times until all the sugar is dissolved.
6. Immediately place the lid on the dispenser.
7. Discard product after 6 (six) hours.



Figure A

USE THE APPROPRIATE URN WRAP TO IDENTIFY THE FLAVOR CONTAINED IN EACH URN.

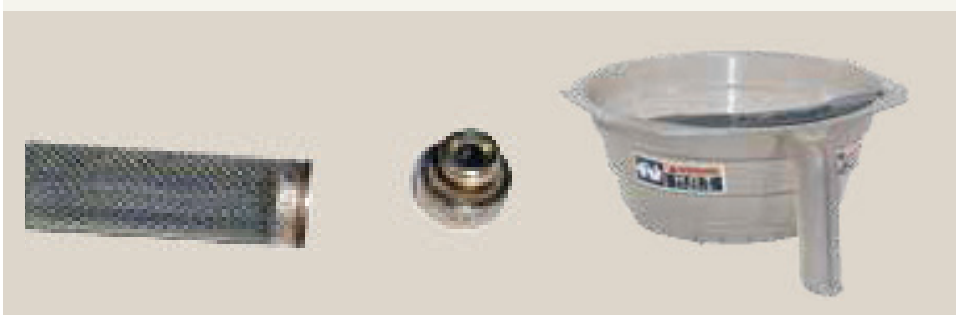
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### TASTE

It is important to make sure that brewed tea equipment is operating properly.

#### IS THE FUNNEL INTERIOR CLEAN? IS THE STRAINER CLEAN?

The flow of water/tea through the funnel must not be slowed because of a clogged or dirty strainer. The interior of the funnel should not have any stains or residues that might add bitter notes to the tea. Replacement funnel tip & screen kit (pictured) is available from Coca-Cola Parts, #121048.



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### TEMPERATURE

#### HOW HOT? 195° OR GREATER!

**WHY IT'S IMPORTANT** It is important that the water be sufficiently hot to extract the tea beverage from the tea leaves.



To make sure you are Serving quality iced tea, just follow these steps:

#### SERVING TEMPERATURE

1. Never use a warm glass.
2. Always use correct Ice Fill.

Fill the cup with **3/4 ice** for the best drink!

FILL UP BLUE LINE WITH ICE  
FILL UP ORANGE LINE WITH TEA



Fill it right!  
Drink quality counts

\*Always use extreme care when dealing with beverages of high temperatures.

#### BREWING TEMPERATURE

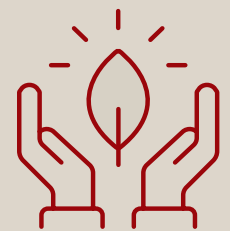
1. Measure the brew water temperature at the spray head. The temperature should be 195 Degrees or higher. A suitable digital thermometer is available from Coca-Cola Parts (CCP#121235).
2. If the water is not 195 Degrees ( $\pm 10^{\circ}\text{F}$ ):
  - The temperature probe and/or thermostat may not be functioning properly.
  - The temperature probe and boiler may be coated with lime scale from the hardness in the water.
3. Call 1-800-241-COKE (2653) for service.

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### FRESHNESS

#### WHY IT'S IMPORTANT

Remember, great taste is why your guest orders iced tea. Your guests expect to experience great tasting, fresh brewed iced tea! Fresh tea bags are essential to producing quality brewed iced tea.



#### WHAT TO CHECK

Tea Bags produced by The Coca-Cola Company for your fresh brewed tea are packaged by the case. To make certain you always serve only fresh tea bags, pay attention to these conditions:



Gold Peak Tea

1. Check the date code on the case: Each case of tea bags is stamped with a date code indicating the "Enjoy By" date. The date code is on a label affixed to the box.
2. Rotate your tea bag stock. Always use the oldest tea bags first to maintain freshness. Remember First to Enjoy By, First Out!
3. Avoid using tea bags that are too old. Tea bags should be used before "Enjoy By" date.
4. Discard the tea bags from the brew basket immediately after the brew cycle is finished. **NEVER REUSE TEA BAGS.**
5. The maximum hold time is 6 (six) hours.
6. Store tea at room temperature away from items that could impact taste (e.g. onions).
7. Keep boxes closed when not in use to avoid moisture getting into the box which can cause mold.



# INSTRUCTIONS FOR THE BUNN TB3Q

## 5

### CLEANLINESS

#### WHY IT'S IMPORTANT

Keeping your dispensing system clean helps keep it operating properly. A clean, sanitary appearance communicates quality to your customers.

#### WHAT TO DO

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.



Your customers associate a **clean, tidy area with quality**

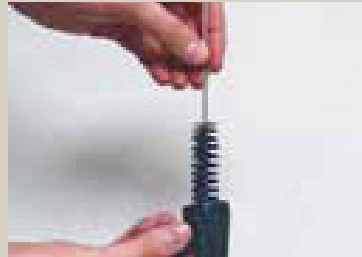
### SLIMLINE URN DAILY CLEANING INSTRUCTIONS



**1** Once a day, turn the faucet in a counterclockwise direction and remove the faucet from the dispenser. Unscrew the faucet cap from the faucet body and disassemble all faucet parts.



**2** Transfer these parts to a three compartment sink for cleaning. Fill the first sink with a soap solution using a mild detergent, the second sink is used for clean rinse, and the third sink with a sanitizer solution (75°F warm chlorine solution of at least 50-100 ppm).



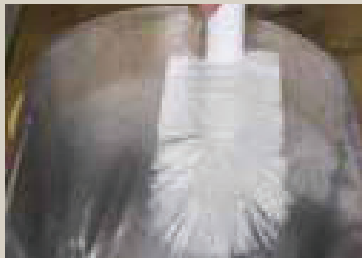
**3** Use a bristle brush (CCP #18616) to thoroughly scrub the faucet body.



**4** Allow the parts to soak in a sanitizer solution for a minimum of ten minutes.



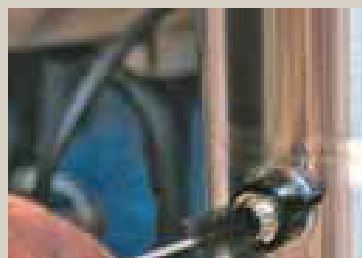
**5** Remove the faucet parts from the sanitizer solution and rinse thoroughly. Allow parts to air dry over night.



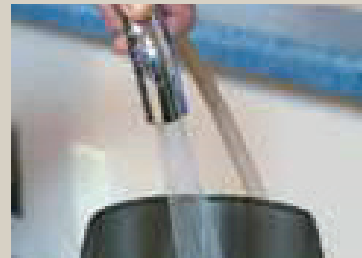
**6** Thoroughly clean the entire inside surface of the dispenser using a large plastic bristle brush (CCP #28884) and the faucet shank using a small brush, (CCP #18616) mild detergent and water solution. Thoroughly rinse the dispenser with clean water.



**7** Using a clean plastic pail, prepare 2.5 gallons 100 ppm sanitizing solution in lukewarm water (85 – 105° F), using 1 pack of Kay-5™ sanitizer (CCP #25823). Make sure all of the Kay-5™ crystals have dissolved completely.



**8** Pour a small amount of sanitizer solution into the dispenser. Use a bristle brush, (CCP #18616) to clean all the way through the faucet shank. Repeat 3 times.

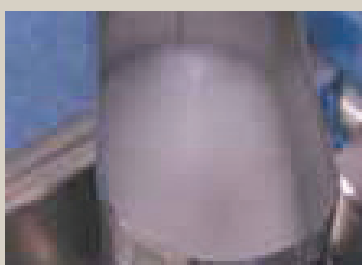


**9** Thoroughly rinse the dispenser with clean water. Allow the dispenser to air dry over night.

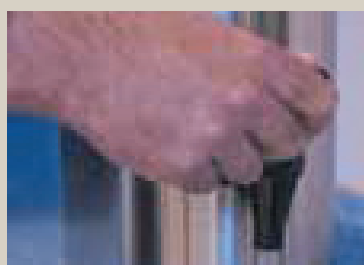


**10** Assemble the faucet components and attach the faucet to the dispenser turning clockwise.

### WEEKLY CLEANING



**1** Once a week, fill the dispenser with a chlorine solution (75°F warm chlorine solution of at least 50-100 ppm).



**2** Draw a small amount (2 oz.) of presoak through the faucet making contact with the faucet components. Allow the dispenser to soak over night. The next morning, perform the daily cleaning procedures on the faucet and dispenser.

### 6 MONTH CLEANING



**1** It is recommended to replace the faucet seat cup every 6 months (CCP #118348).



**2** Discard the old seat cup and reassemble. Alternatively, the faucet assembly, (CCP #122334), can be ordered for replacement.

## TROUBLESHOOTING:

PROBLEM:	Brew cycle will not start	Weak or bitter tasting beverage
PROBABLE CAUSE:	No water or no power	<ul style="list-style-type: none"> <li>Missing sprayhead or brew funnel tip</li> <li>Dirty sprayhead or brew basket</li> </ul>
REMEDY:	<ul style="list-style-type: none"> <li>Make sure the water lines and valves are open</li> <li>Make sure the brewer is plugged in, or check the circuit breaker</li> <li>Make sure the ON/OFF switch is working</li> <li>Could be front enable/on-off switch</li> </ul>	<ul style="list-style-type: none"> <li>Replace sprayhead or brew funnel</li> <li>Clean and sanitize the sprayhead and brew basket</li> <li>If dirty dispenser faucet: disassemble, clean and sanitize the dispenser faucet</li> </ul>

### BREWER CLEANING



- Place the ON/OFF switch in the "OFF" position.
- Wipe the exterior of the machine daily.
- Remove the sprayhead daily.
  - Wash in hot water and dish detergent, rinse, sanitize, and air-dry.
  - Ensure sprayhead holes are not blocked.
  - Wipe the sprayhead area of the brewer.
- Thoroughly clean the brew basket after each use.
  - The funnel tip and screen must be free of any tea particles or residue.
  - Wash with dish detergent, rinse, sanitize, and air-dry.

TB3Q Small Parts Program available through Phone Fix 1-800-241-COKE (2653) or call your Local Coca-Cola Representative.

WWW.GOLDPEAKBEVERAGES.COM

