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# BUNN®

## HW2 HW2A

### HOT WATER DISPENSERS

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## INSTALLATION & OPERATING INSTRUCTIONS

### INTRODUCTION

This equipment heats and dispenses water on demand for beverages and cooking purposes.

### BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

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.

**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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## BUNN-O-MATIC CORPORATION

POST OFFICE BOX 3227


SPRINGFIELD, ILLINOIS 62708-3227

PHONE: (217) 529-6601 FAX: (217) 529-6644



## USER NOTICES

The notices on this dispenser should be kept in good condition. Replace unreadable or damaged labels.

 <b>WARNING</b>
<ul style="list-style-type: none"><li>◆ Fill water tank before turning - on - thermostat or connecting appliance to power source.</li><li>◆ Use only on a properly protected circuit capable of the rated load.</li><li>◆ Electrically ground the chassis.</li><li>◆ Follow national/local electrical codes.</li><li>◆ Do not use near combustibles.</li></ul>
FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD
READ THE ENTIRE OPERATING MANUAL BEFORE BUYING OR USING THIS PRODUCT
THIS APPLIANCE IS HEATED WHENEVER CONNECTED TO A POWER SOURCE
<small>00831.0000F 3/98 ©1998 BUNN-O-MATIC CORPORATION</small>


00831.0000

This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., comply with the applicable Plumbing /Sanitation Code.

00656.0000



00657.0000

 <b>WARNING</b>
To reduce the risk of electric shock, do not remove or open cover. No user-serviceable parts inside. Authorized service personnel only. Disconnect power before servicing.

37881.0000

 <b>WARNING</b>
<b>Hot Water Use With Care</b>

12593.0000

## 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.
- 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.

## ELECTRICAL REQUIREMENTS

**CAUTION** - The dispenser must be unplugged until specified in Initial Set-Up.

The Model HW2 has an attached cordset and requires 2-wire, grounded service rated 120V ac, 15 amp, single phase, 60 Hz. The Model HW2A requires 2-wire grounded service rated 230V ac, 8 amp, single phase, 50 Hz.

## PLUMBING REQUIREMENTS

This dispenser must be connected to a cold water system with operating pressure between 20 and 90 psi (138 and 620 kPa) from a 1/2" or larger supply line. A shut-off valve should be installed in the line before the dispenser. Install a regulator in the line when pressure is greater than 90 psi (620 kPa) to reduce it to 50 psi (345 kPa). The water inlet fitting is 1/4" flare.

**NOTE** - Bunn-O-Matic recommends 1/4" tubing for installations of less than 25 feet and 3/8" for more than 25 feet from the 1/2" water supply line. A coil of tubing in the water line will facilitate moving the dispenser to clean the countertop. Bunn-O-Matic does not recommend the use of a saddle valve to install the dispenser. The size and shape of the hole made in the supply line by this type of device may restrict water flow.

**This equipment must be installed to comply with the International Plumbing Code of the International Code Council and the Food Code Manual of the Food and Drug Administration (FDA). For models installed outside the U.S.A., you must comply with the applicable Plumbing/Sanitation Code for your area.**

### Plumbing Hook-Up

1. Flush the water line and securely attach it to the bulkhead fitting on the rear of the machine.
2. Turn-on the water supply.

## INITIAL SET-UP

**CAUTION** - The dispenser must be disconnected from the power source throughout the initial set-up, except when specified in the instructions.

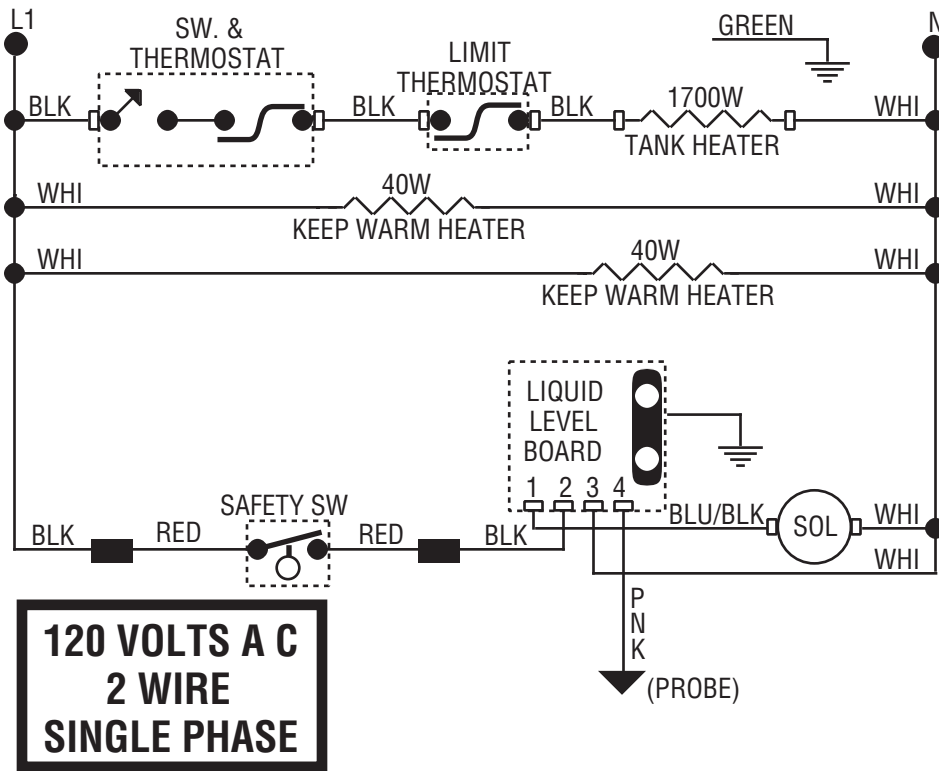
1. Remove the center rear panel and rotate the control thermostat knob fully counterclockwise to the "OFF" position and replace the panel.
2. Plug-in the dispenser.
3. Water will automatically flow into the tank to the proper level and shut-off.
4. Unplug the dispenser, remove the center rear panel and rotate the control thermostat knob fully clockwise to the "ON" position, and replace the panel.
5. Plug-in the dispenser and wait approximately twenty minutes for the water in the tank to heat. The dispenser is ready for use.

## 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.

# WIRING DIAGRAMS

## SCHEMATIC WIRING DIAGRAM HW2



## SCHEMATIC WIRING DIAGRAM HW2A

