

BLOOMFIELD INDUSTRIES

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Model 9470 Dispenser

**OWNERS MANUAL
for****LIQUID
COFFEE
DISPENSERS**

**MODEL:
9470
9471**

Includes:

**Installation
Operation
Use & Care
Servicing Instructions**

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in materials and workmanship for a period of one year from the date of original installation or eighteen (18) months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that:

- a. airpots carry a 30 day parts warranty only.
- b. dispensers; i.e., tea and coffee carry a 90 days parts warranty only, excludes decanters.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

BLOOMFIELD INDUSTRIES DIVISION / SPECIALTY EQUIPMENT MANUFACTURING CORPORATION SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service. The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Bloomfield Industries Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

**Service Parts Department
Bloomfield Industries
P.O. Box 280
Verdi, NV 89439**

Phone: (775) 689-5700 Fax: (888) 492-2783

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates; conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty.**
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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SPECIFICATIONS

MODEL	STYLE	VOLTS 50/60 Hz 1ø	WATTS	AMPS 1ø	POWER SUPPLY REQUIRED
9470 9471	Liquid Coffee Dispenser	208 VAC	4650 W	22.4 A @ 208V	2-Wire (L1 + L2) Plus GND (NOT SUPPLIED)
		240 VAC	6200 W	25.8 A @ 240V	

APPLICABILITY

This manual applies to the following Bloomfield Industries products:

Model 9470 Liquid Coffee Dispenser (concentration ratio up to 60:1)

Model 9471 Liquid Coffee Dispenser (concentration ratio 65:1 and higher)

FEATURES AND OPERATING CONTROLS

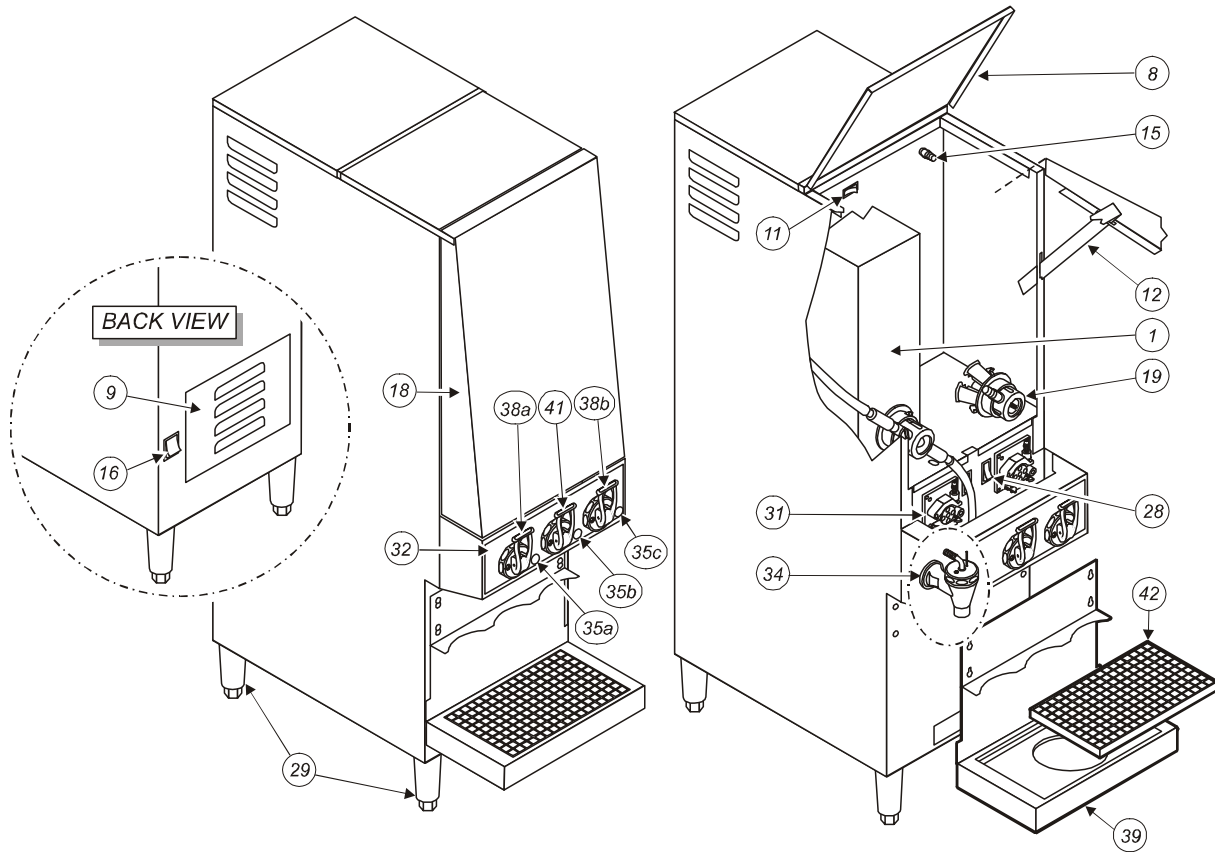


Fig. 1 Model 9470 Features & Operating Controls

ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	"BAG-IN-BOX" CONCENTRATE	31	CONCENTRATE PUMP (2 ea.)
8	TOP COVER	32	SWITCH MOUNTING PLATE
9	REAR (ELECTRIC) ACCESS PANEL	34	DISPENSE NOZZLE ASSY. (3 ea.)
11	TANK HEATER ON/OFF SWITCH	35a	LEFT B-I-B INDICATOR LIGHT
12	FRONT DOOR UP LATCH	35b	RIGHT B-I-B INDICATOR LIGHT
15	VACUUM SWITCH CONNECTION	35c	INDICATOR - POWER ON
16	POWER ON/OFF SWITCH	38a	LEFT DISPENSE SWITCH
18	FRONT DOOR (HINGED PANEL)	38b	RIGHT DISPENSE SWITCH
19	PRODUCT CONNECTOR (typ., 2 ea.)	39	DRAIN PAN ASSY.
28	COFFEE SWITCH (2 ea.)	41	"HOT WATER" DISPENSE SWITCH
29	ADJUSTABLE LEGS (4 ea.)	42	REMOVEABLE GRATE, DRIP TRAY

PRECAUTIONS AND GENERAL INFORMATION



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.



WARNING: INJURY HAZARD

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in property damage and personal injury.



WARNING: ELECTRIC SHOCK HAZARD

Appliance must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.



WARNING: BURN HAZARD

This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

This appliance is intended for commercial use only.

This appliance is intended for use to dispense beverage products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.



CAUTION: EQUIPMENT ELECTRICAL DAMAGE

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the Brewer will occur if these instructions are not followed.




CAUTION: BURN HAZARD

Exposed surfaces of the appliance and any container used to hold the dispensed liquid may be HOT to the touch, and can cause serious burns.

AGENCY LISTING INFORMATION

This dispenser is  and  listed under UL file E9253.

This dispenser meets  Standard 4 only when installed, operated and maintained in accordance with the enclosed instructions.



INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION



CAUTION EQUIPMENT ELECTRIC DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.



CAUTION UNSTABLE EQUIPMENT HAZARD

It is very important for safety and for proper operation that the appliance is level and stable when standing in its final operating position. Provided adjustable legs must be installed at each corner of the unit. Failure to do so will result in movement of the dispenser which can cause personal injury and/or damage to brewer.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the dispenser. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

REFER TO EXPLODED VIEWS PAGES 14 thru 17 FOR COMPONENT NAMES/NUMBERS

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

LEVELING THE UNIT

Verify that an adjustable leg is installed at each corner of the dispenser.

Set dispenser in its operating location. Level the dispenser. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

Level the unit from left to right and front to back by turning the adjustable feet. Be sure all four feet touch the counter to prevent tipping.

PLUMBER'S INSTALLATION INSTRUCTIONS

Dispenser should be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to dispenser.

DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The dispenser must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve.

Models 9470 and 9471 require a 1/4" female flare fitting to connect to the water inlet fitting on the bottom of the unit.

INSTALLATION (continued)

NSF requires 4" legs for cleaning underneath unit. A flex line or loops of copper tubing from water supply should be used if the unit will be moved. See Figure 2 below.

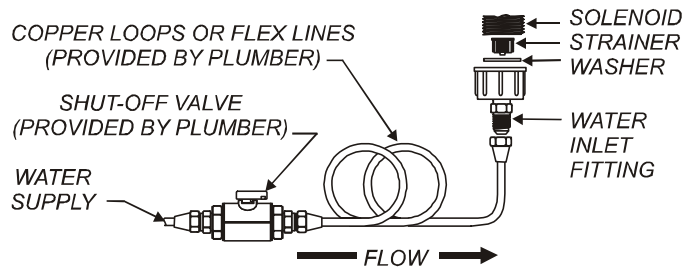


Fig. 2 Water Supply Installation

IMPORTANT:

The DRIP TRAY is equipped with a drain outlet. Bloomfield recommends that this drain outlet be connected to 1/2" I.D. flexible tubing and routed to a building drain. If a drain line is not used, the supplied plug on the pan drain fitting must remain in place.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1
Check the nameplate to determine correct electrical service required for the dispenser to be installed.

IMPORTANT: Before connecting to electricity, make sure the dispenser is connected to the water supply.

Models 9470 and 9471 require a dedicated 208 volt or 240 volt single phase 30 amp circuit. For power supply connections use 10AWG copper wire suitable for at least 90°C

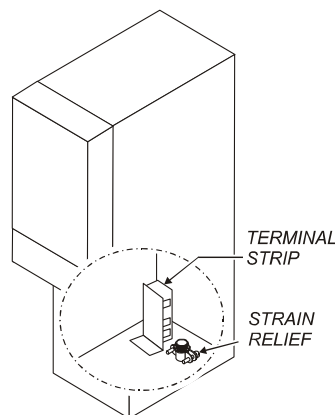


Fig. 3 Electrical Connection

NOTE: This equipment must be installed to comply with all applicable federal, state and local plumbing codes and ordinances.

WARNING
ELECTRIC SHOCK
HAZARD

Dispenser must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.

IMPORTANT:

Supply power must match nameplate for voltage and phase. Connecting to the wrong voltage will damage the dispenser or result in decreased performance. Such damage is not covered by warranty.

IMPORTANT: Do not connect dispenser to electrical power until you are ready to fill the tank. See instructions page 6.

IMPORTANT: Contact a licensed electrician to install the proper circuit to connect the brewer.

INSTALLATION (continued)

IMPORTANT: Do not connect dispenser to electrical power until you are ready to fill the tank. See instructions at left.

STARTUP

Be sure TANK HEATER ON/OFF SWITCH (item 11) is *OFF*, then connect appliance to electric power. Press the POWER ON/OFF SWITCH (item 16) *ON*. POWER ON light will glow.

The tank will begin filling. When the tank is full, press the TANK HEATER ON/OFF SWITCH to *ON*. The elements will be energized and the tank will begin to heat.

Be sure drip tray is properly assembled and installed.

Place a container under a dispense nozzle and flow water until all air is purged from the valves and lines. Repeat for each of the three nozzles.

DISPENSER TESTS

NOTE:

Water dispense solenoids are set fully open (1.6 oz. / sec.)

1. Install "Bag-In-Box" concentrate containers.
2. Place containers under dispense nozzles. Press the COFFEE switches (item #28) to "ON" until all air is purged from lines. Return switches to "OFF" position.
3. Hold the provided graduated container under the left dispense nozzle. Press the left COFFEE switch to "ON" for exactly 10 seconds.

Dispensed volume depends on the concentration ratio:

$$V_{\text{total}} = (V_{\text{water}} \div \text{Ratio}) \times 10 \quad (\text{note } V_{\text{water}} = 1.6 \text{ oz.} = 47.3 \text{ ml})$$

Example 1: concentration = **30:1**, water delivery = **47.3 ml/sec.**

$$47.3 \text{ ml} \div 30 = 1.57 \text{ ml}$$

$$1.57 \text{ ml/sec.} \times 10 \text{ sec.} = 15.7 \text{ ml (0.53 oz.)}$$

Example 2: concentration = **50:1**, water delivery = **47.3 ml/sec.**

$$47.3 \text{ ml} \div 50 = 0.95 \text{ ml}$$

$$0.95 \text{ ml/sec.} \times 10 \text{ sec.} = 9.5 \text{ ml (0.32 oz.)}$$

Example 3: concentration = **70:1**, water delivery = **47.3 ml/sec.**

$$47.3 \text{ ml} \div 70 = 0.68 \text{ ml}$$

$$0.68 \text{ ml/sec.} \times 10 \text{ sec.} = 6.8 \text{ ml (0.23 oz.)}$$

Should CONCENTRATE VOLUME adjustment be required, or if water volume has been decreased:
see page 12 for adjustment instructions.

4. Repeat steps 2 and 3 for right side.

OPERATION - DISPENSING COFFEE

PREPARATION

Be sure hoses are in place and properly routed. See Fig. 4 at right.

Dispenser uses "bag-in-box" concentrate. Be sure products are well shaken before installation.

Raise front door. Open box and withdraw spout. Set product box on shelf with spout toward the front.

Attach left PRODUCT CONNECTOR to spout of left bag-in-box:

1. Model 9470 - Screw collar of connector onto spout of "bag-in-box" product.
2. Model 9471
 - a. Slide large ring to front of connector
 - b. Mate connector to spout of product box
 - c. Slide large ring fully toward product box to lock connector to box
 - d. Slide inner portion of connector fully toward box to open product valve.

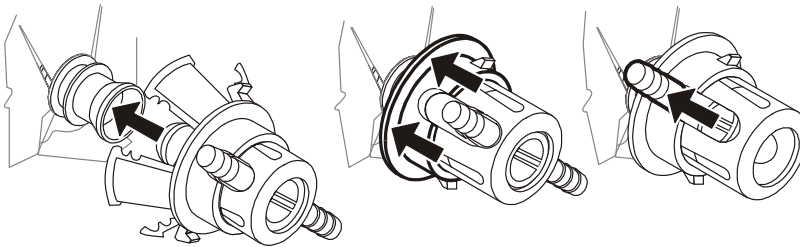


Fig. 5 "Model 9471 Latch-Lock" Connect for "Bag-in-Box" Product

NOTE: Alternate product connectors are available upon request.

Place a container under LEFT DISPENSE NOZZLE. Press and hold left COFFEE SWITCH until concentrate begins to flow into the container. Release switch.

Repeat for right side.

SERVING

Place an appropriate container under the DISPENSE NOZZLE. Use the POSITIONING BRACKET to accurately position the container.

If the PRODUCT OUT light is lit, product in the box is depleted or product connect is improperly installed.

Pull the handle of the DISPENSE SWITCH until the product in the container is near the desired level, then release the handle.

DO NOT remove the container for a second or two after releasing the handle. Water in the dispense nozzle will require this time to completely drip out.



CAUTION BURN HAZARD

Dispense nozzles may be HOT to the touch, and can cause serious burns.

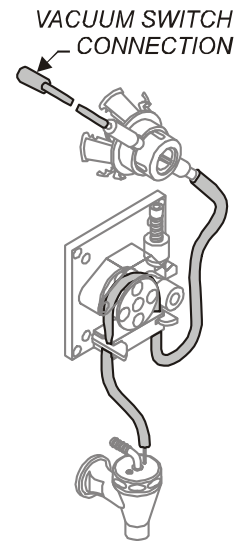


Fig. 4 Hose Routing



CAUTION BURN HAZARD

To avoid splashing or overflowing hot liquids, ALWAYS place an empty container under the dispense nozzle before pulling the dispense handle. Failure to comply can cause serious burns.

IMPORTANT:

Coffee will continue to flow for a second or two after the dispense handle is released.

DO NOT remove the container until all flow has stopped.

CLEANING INSTRUCTIONS



CAUTION BURN HAZARD

Dispensing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.



CAUTION ELECTRIC SHOCK HAZARD

DO NOT pour or splash water into any controls or wiring.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic or abrasive cleansers to clean the dispenser or components.

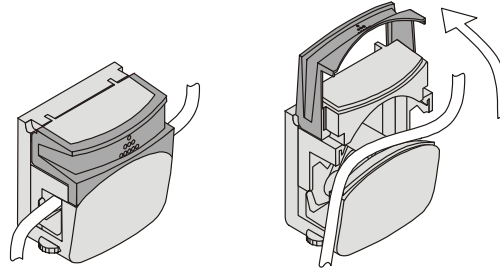
PROCEDURE: Dispenser Daily Cleaning

PRECAUTIONS: None

FREQUENCY: Daily

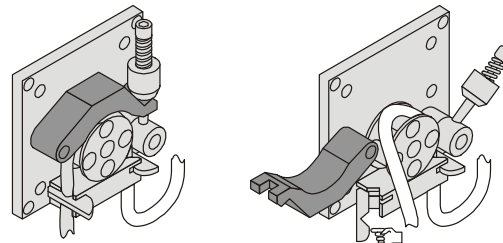
TOOLS: Soft Cloth, Mild Detergent

Model 9470:



Model 9471:

PUMP COVER CLOSED PUMP COVER RAISED - HOSE RELEASED



PUMP CLOSED PUMP COVER OPENED - HOSE RELEASED

1. Open concentrate pumps. On Model 9471, press left hose keepers to the left and release hoses from pumps.
2. Place an empty container under the left dispense nozzle. Pull the left dispense handle for 15 seconds. Discard all water generated.
3. Repeat for the right dispenser.
4. Visually inspect hoses, pumps and dispense nozzles for condition and proper assembly.
5. Visually inspect product "bag-in-box" containers for contents and condition. Replace if leaking. Have replacements available if contents are low.
6. Reinstall hoses and close concentrate pumps.
7. Turn power switch *OFF*.
Wipe all interior and exterior cabinet and components with a cloth or sponge dampened with wash solution, Rinse with a cloth dampened with clean water. Dry with a soft cloth.
8. Close all panels.
9. Empty drain pan, if required.

Procedure is complete

CLEANING INSTRUCTIONS (continued)

PROCEDURE: Clean and Sanitize Dispenser

PRECAUTIONS: None
FREQUENCY: Weekly
TOOLS: Clean Soft Cloth or Sponge Soft Bristle Brush
(2 ea.) Cleaning Adapters
1 Gal. and 1/2 Gal. Containers
MATERIALS: Non-sudsing Detergent
Household Bleach or Sanitizer

1. Remove product connectors from bag-in-box spouts. Install adapters into product connectors.
2. Immerse connectors into a 1/2 gal. container of hot (180°F) water. Place empty containers under dispense nozzles. Activate COFFEE switches until water drips from nozzle. Turn COFFEE switches *OFF*, then open top of concentrate pump and allow water to siphon. When water from nozzles runs clear, close pump tops.
3. Prepare wash solution:
Add 1/2 oz. detergent to 1/2 gal. warm water. Immerse connectors into wash solution. Place containers under dispense nozzles. Activate COFFEE switches until water drips from nozzle. Turn COFFEE switches *OFF*, then open top of concentrate pump and allow water to siphon. After 15 seconds, close pump tops. Allow wash solution to remain in tubes for at least 5 min., then repeat step 2.
4. Prepare sanitizer solution:
Prepare 1/2 gal. sanitizer per manufacturer's instructions, or add 1/2 oz. household bleach to 1/2 gal. warm water. Immerse connectors into wash solution. Place empty containers under dispense nozzles. Activate COFFEE switches until water drips from nozzle. Turn COFFEE switches *OFF*, then open top of concentrate pump and allow water to siphon. After 15 seconds, close pump tops. Allow sanitizer solution to remain in tubes for at least 30 min., then repeat step 2.
5. Remove adapters from product connectors. Connect product connectors to bag-in-box spouts. Place empty containers under dispense nozzles. Activate COFFEE switches until concentrate drips from nozzles. Empty and clean containers.
6. Turn power switch *OFF*.
Wipe all interior and exterior cabinet and components with a cloth or sponge dampened with wash solution, Rinse with a cloth dampened with clean water. Dry with a soft cloth
7. Turn power switch *ON*. Sample drink quality to assure there is no off-taste, and that proper concentrate ratio is resumed.

Procedure is complete



CAUTION BURN HAZARD

Dispensing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.



CAUTION ELECTRIC SHOCK HAZARD

Do not submerge or immerse dispenser in water. DO NOT pour or splash water into any controls or wiring.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic or abrasive cleansers to clean the dispenser or components.

NOTE:

Adapters are required to hold concentrate connectors open during cleaning. Fabricate cleaning adapters by cutting spouts from empty concentrate bags.

FLUSH
WASH



Wait 5 min.

SANITIZE



Wait 30 Min.

PRIME

NOTE:

Discard all water generated after each step.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to brewer	Power switch <i>off</i>	Turn power switch <i>on</i>
	Circuit breaker off or tripped	Reset circuit breaker
	Hi-limit tripped	Allow to cool, reset hi-limit
Water not heating	Tank heat switch off	Turn tank heat switch on
	Heating thermostat set too low	Set to desired temperature
	Damaged element(s)	Replace element(s)
	Damaged thermostat	Replace heating thermostat
	Damaged contactor	Replace contactor
Tank does not fill	Power switch <i>off</i>	Turn power switch <i>on</i>
	Water supply off	Reestablish water supply
	Inlet solenoid screen plugged	Clean solenoid screen
	Water level probe damaged	Replace probe
	Water level board damaged	Replace water level board
	Inlet solenoid damaged	Replace solenoid
Power light does not come on	Power light damaged	Replace power light
No product dispensed (water only)	Bag-in-box empty	Replace bag-in-box
	Pump not assembled properly	Properly assemble pump
	Hoses pinched or damaged	Repair/replace hose
	Speed control not properly set or damaged	Adjust or replace speed control
	Pump motor damaged	Replace pump motor
No water dispensed (any one dispenser)	Damaged or disconnected wiring to water valve.	Repair wiring
	Damaged brew solenoid	Replace brew solenoid
No product or water dispensed	Damaged dispense switch	Replace dispense switch
Concentrate drips from nozzle	Concentrate switch ON	Set switch to serve
	Hose not properly assembled to pump	Properly assemble pump
Product out light lit	Product depleted	Replace bag-in-box
	Product connector not properly attached to bag-in-box	Attach product connector

NOTE: Always check wiring for damage and tight connections.

SERVICING INSTRUCTIONS

PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect dispenser from electric power.
Allow brewer to cool.

FREQUENCY: As required (dispenser slow to heat)

TOOLS: Deliming Solution
Protective Gloves, Goggles & Apron
Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush
Large Sink (or other appropriate work area)

1. Disconnect dispenser from electric power. Turn off the water shut-off valve.
2. Remove the tank lid assembly.
3. Mix 8 quarts of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Lower the lid assembly back onto the tank. Allow to sit for 30 minutes, or as directed by the manufacturer.
4. At end of soaking period, open the drain assembly and drain solution from tank into an appropriate contain for disposal.
5. Remove lid assembly from tank. Thoroughly rinse internal components of lid assembly with clear water. Using a stiff bristle brush, scrub the heating element to remove lime and calcium build-up. Rinse with clean water. Store lid assembly in a safe location.
6. Using a stiff bristle brush, scrub the interior of the water tank to remove lime and calcium build-up. Rinse with clean water and drain.
7. Reinstall tank lid assembly. Verify that all internal components of the dispenser are dry, then reinstall the top panel.
8. Reconnect dispenser to electrical supply and reconnect water supply.
9. Unlatch tops of concentrate pumps. Press left hose keepers to the left and release hoses from pumps. Run at least 2 gallons through each dispense nozzle and discard all water generated.
10. Verify that TANK HEAT SWITCH is *ON*, pumps are properly re-assembled. Close all panels.

Procedure is complete



CAUTION - CHEMICAL BURN HAZARD

Deliming chemicals are caustic. Wear appropriate protective gloves and goggles during this procedure.

Never siphon deliming chemicals or solutions by mouth.

This operation should only be performed by qualified and experienced service personnel.

IMPORTANT: DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

IMPORTANT: DO NOT allow any internal wiring components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 6 as required to remove all scale and lime build-up.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

SERVICING INSTRUCTIONS (continued)

NOTE:

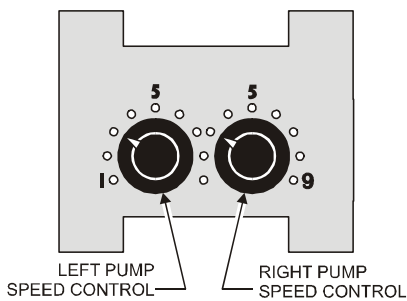
Water dispense solenoids are set fully open at 47.3 ml/sec.

PROCEDURE: Adjust Mixture

PRECAUTIONS: None:

FREQUENCY: Initial Setup, or as required

TOOLS: Water volume measure
Stopwatch
Graduated cylinder (provided)



NOTE: This procedure provides the standard setting for coffee flavor. From this setting, coffee strength may be adjusted to taste with the PUMP SPEED CONTROLS.

1. Install 'Bag-In-Box' concentrate containers.
2. Place containers under dispense nozzles. Press the COFFEE switches to "ON" until all air is purged from lines. Return switches to "OFF" position.
3. Hold the provided graduated container under the left dispense nozzle. Press the left COFFEE switch to "ON" for exactly 10 seconds.
4. Calculate dispensed ratio:
$$\text{Ratio} = V_{\text{water}} \div V_{\text{concentrate}}$$

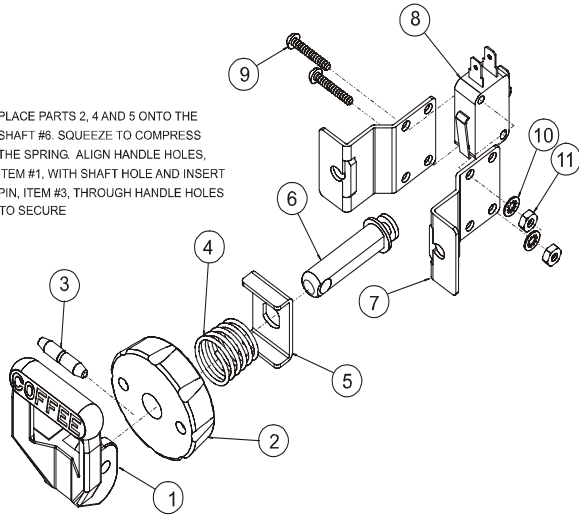
Example: for concentration = **50:1**
Concentrate dispensed volume = 0.95 ml
Water dispensed volume = 4703 ml
Ratio = 47.3 ml \div 0.95 ml = **50:1**
5. Dispensed ratio should match product concentration ratio: If calculated ratio does not match product concentration, adjust left pump speed control knob:
Turn clockwise to increase delivery;
Turn counter-clockwise to decrease.
6. Repeat steps 3 thru 5 for right side.

Procedure is complete

EXPLODED VIEW & PARTS LIST

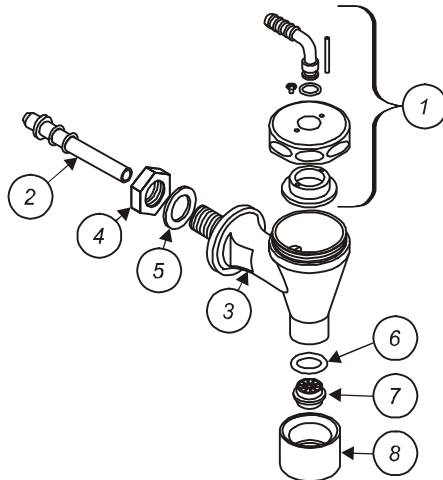
MISCELLANEOUS ASSEMBLIES

PLACE PARTS 2, 4 AND 5 ONTO THE SHAFT #6. SQUEEZE TO COMPRESS THE SPRING. ALIGN HANDLE HOLES, ITEM #1, WITH SHAFT HOLE AND INSERT PIN, ITEM #3, THROUGH HANDLE HOLES TO SECURE



ITEM	PART NO.	DESCRIPTION	QTY
1	85504	HANDLE, SWITCH, COFFEE	1
	85513	HANDLE, SWITCH, DECAF	
	85514	HANDLE, SWITCH, HOT WATER	
2	85502	BONNET, SWITCH ASSY	1
3	85507	PIN, HANDLE	1
4	85506	SPRING, LQ COFFEE SWITCH	1
5	85501	WASHER, SHAFT STOP	1
6	85503	SHAFT, SWITCH	1
7	85500	BRACKET, SWITCH MOUNTING	2
8	50198	SWITCH UNIMAX	1
9		SCREW, 4-40 X .63, SS	2
10		WASHER, LOCK. INT. , SS #4	2
11		NUT, 4-40, SS	2

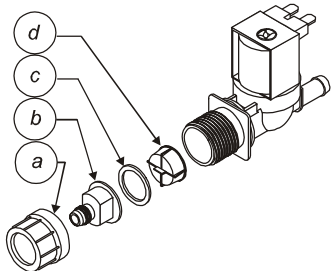
ISSUE (-) 75508 and ISSUE (-) 75509



Dispense Nozzle Assembly

qty per nozzle

ITEM	PART NO.	DESCRIPTION	QTY
1	85487	BONNET ASSY	1
2	85492	CONNECTOR ASSY	1
3	85499	BODY	1
4	85497	NUT, JAM	1
5	85498	WASHER, 188W	1
6	86395	O-RING, .487 ID x .103 WALL	1
7	85939	AERATOR DISK	1
8	86390	VALVE FITTING	1

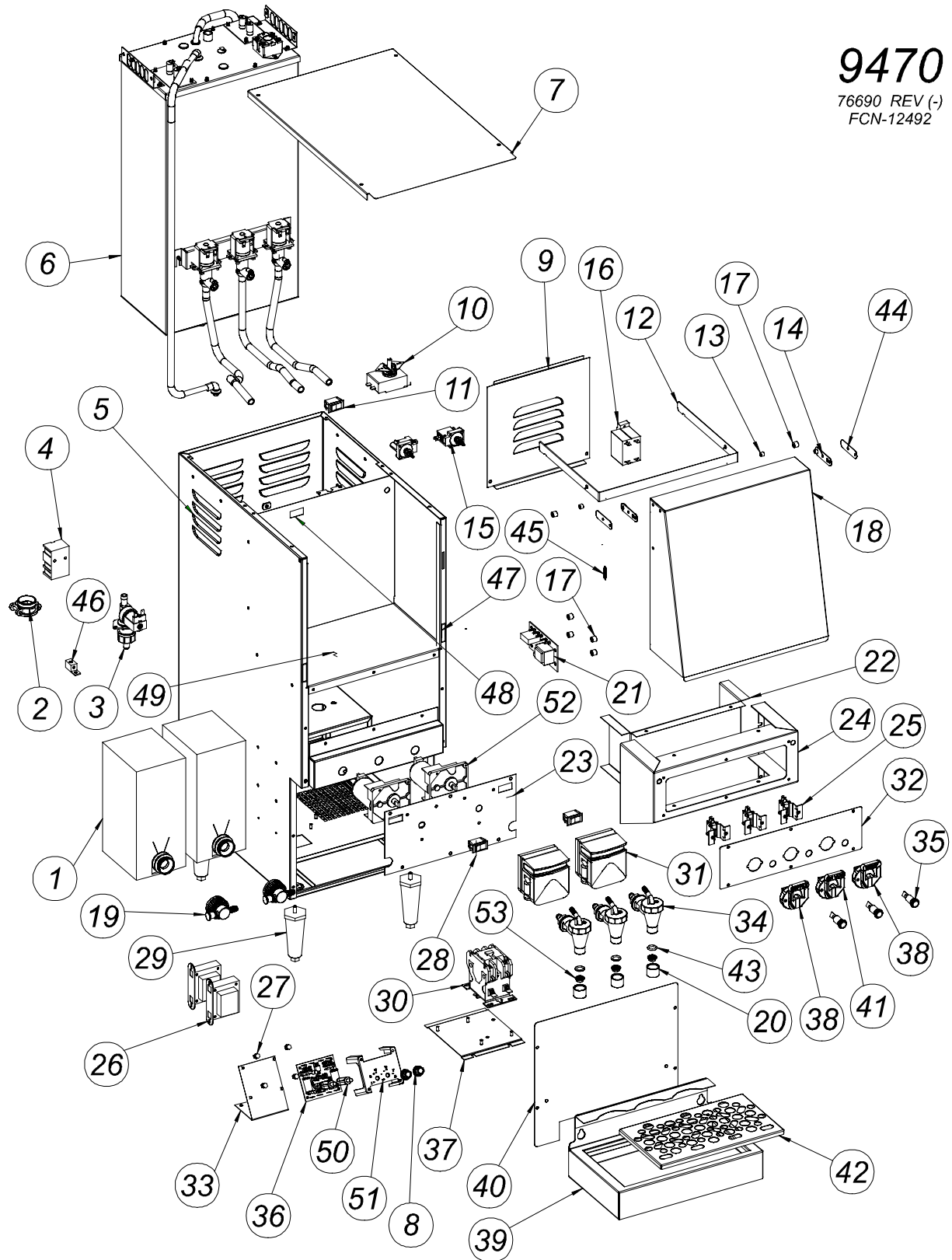


SOLENOID REPAIR KITS

85760	Solenoid Complete, Single
85218	Inlet Fitting Kit (items a, b, c, d)
85219	Inlet Strainer (item d)

EXPLODED VIEW & PARTS LIST (continued)

9470
76690 REV (-)
FCN-12492



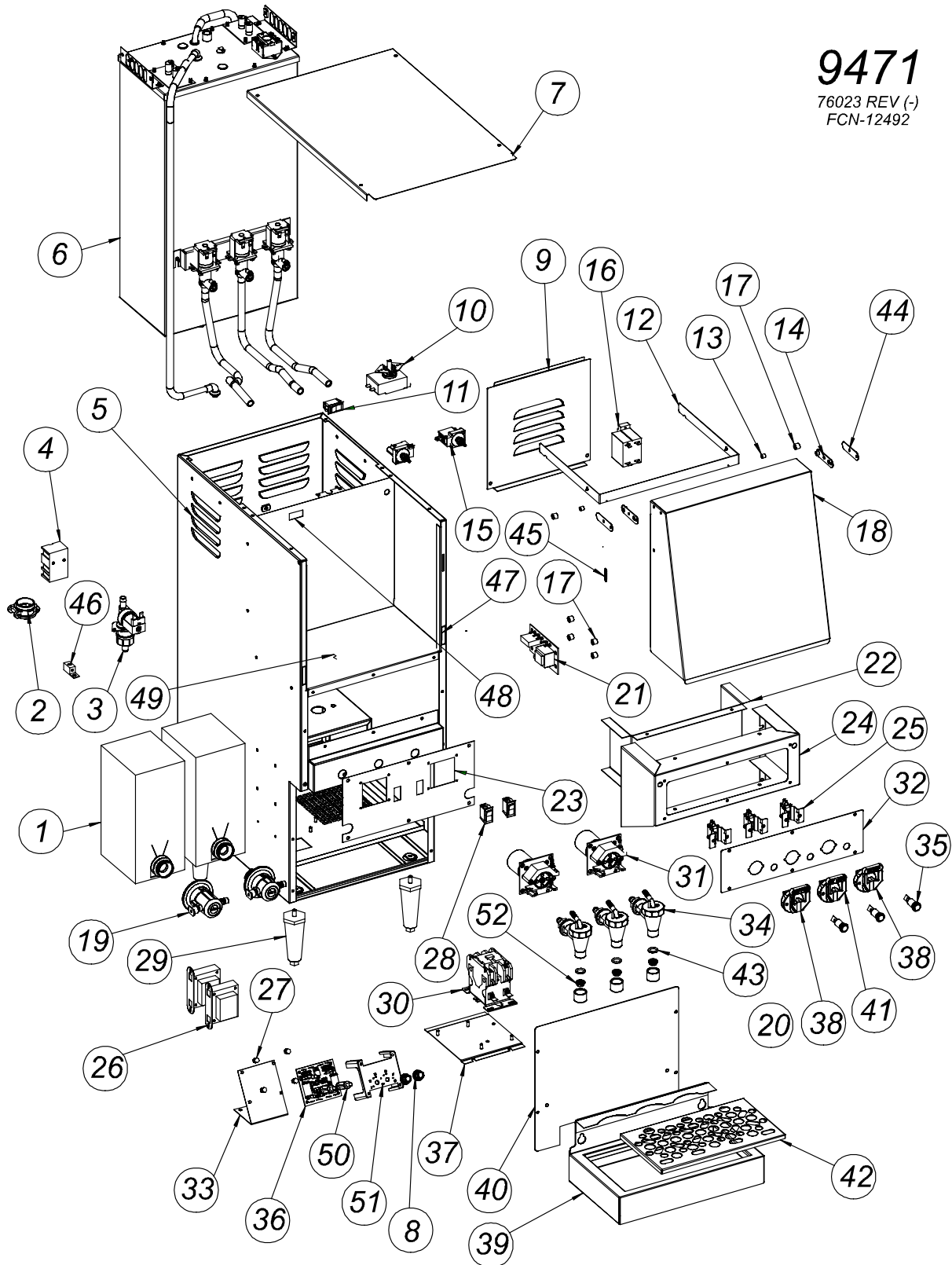
EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	REF ONLY	B-I-B CONCENTRATE	2	40		SPLASH SHIELD	1
2	500102	STRAIN RELIEF 1 NPT	1	41	SEE Pg.13	SWITCH HANDLE, HOT WATER	1
3	85760	SOLENOID, WATER INLET	1	42	86310	GRID, DRAIN PAN	1
4	50131	TERMINAL BLOCK	1	43	SEE Pg.13	O-RING	3
5		HOUSING ASSEMBLY	1	44		CAP, PIVOT	2
6	REF ONLY	SEE TANK EXPLODED VIEW Pg. 18	1	45		SPRING, EXTENSION, DOOR	2
7		COVER, TOP REAR	1	46		GROUND LUG	1
8	86675	KNOB, SPEED CONTROL	2	47	85722	LATCH, MAGNETIC	2
9		ACCESS PANEL	1	48		ASSY BULKHEAD	1
10	86280	THERMOSTAT	1	49		SHELF, COFFEE B-I-B	1
11	66947	SWITCH, VISIROCKER ON/OFF	1	50		SHAFT, SPEED CONTROL	2
12		BRACKET, OPEN DOOR	1	51		DIAL PLATE, SPEED CONTROL	1
13		SPACER, 1/4D x 1/8L x .171ID	2	52	86671	PUMP MOTOR, 24VDC, 462 RPM	2
14		BRACKET, DOOR PIVOT	2	53	SEE Pg. 13	AERATOR DISK	3
15	86689	SWITCH, VACUUM	2	N O T S H O W N		CONNECTOR, 1/8FPT x1/4 TUBE (VACUUM SWITCH TO TUBE)	2
16	84098	SWITCH, 2P 50A	2			TUBE, B-I-B CONNECTOR TO PUMP CONNECTOR	2
17		SPACER, 3/8D x 5/16L	6			TUBE, B-I-B TO VACUUM SWITCH	2
18		DOOR, FRONT	1			TUBE, B-I-B CONNECTOR TO VALVE	2
19	86086	SCREW-ON B-I-B CONNECTOR	2			CLAMP, PLASTIC 1/2"	4
20	86390	VALVE FITTING	3			CLAMP, PLASTIC 7/16"	4
21	503141	CONTROL, LIQUID LEVEL	1			TUBE, 1/8 ID x 1/4OD x 2"	6
22		LINER, SWITCH HOUSING	1			TUBE, PUMP TO VALVE 1/16 x 30" CONVERT TO RATIO 40:1 THRU 60:1 SHIP W/ LITERATURE	2
23		PLATE, PUMP MOUNTING	1			LABEL, FRESH COFFEE	1
24		SWITCH HOUSING	1				
25	SEE Pg.13	ASSY SWITCH	3				
26	85998	ASSY TRANSFORMER, 240/24V	2				
27	83730	NUT 6-32 x .5 HEX ALUM	4				
28	9102-27	SWITCH, SPDT 120/240V 3/4HP	2				
29	83098	LEG 4" FLANGE BLACK	4				
30	84282	CONTACTOR	1				
31	86066	PUMP, PERISTALIC (LATCH TOP)	2				
32		PLATE, SWITCH MOUNTING	1				
33		BRACKET, SPEED CONTROL	1				
34	REF ONLY	VALVE - SEE EXP. VIEW Pg. 13	3				
35	8738-2	LIGHT, PILOT GREEN 250V	3				
36	85889	SPEED CONTROL	1				
37		MOUNTING PLATE, CONTACTOR	1				
38	SEE Pg.13	ASSY, SWITCH HANDLE COFFEE	2				
39	85462	DRAIN PAN	1				

EXPLODED VIEW & PARTS LIST (continued)

9471

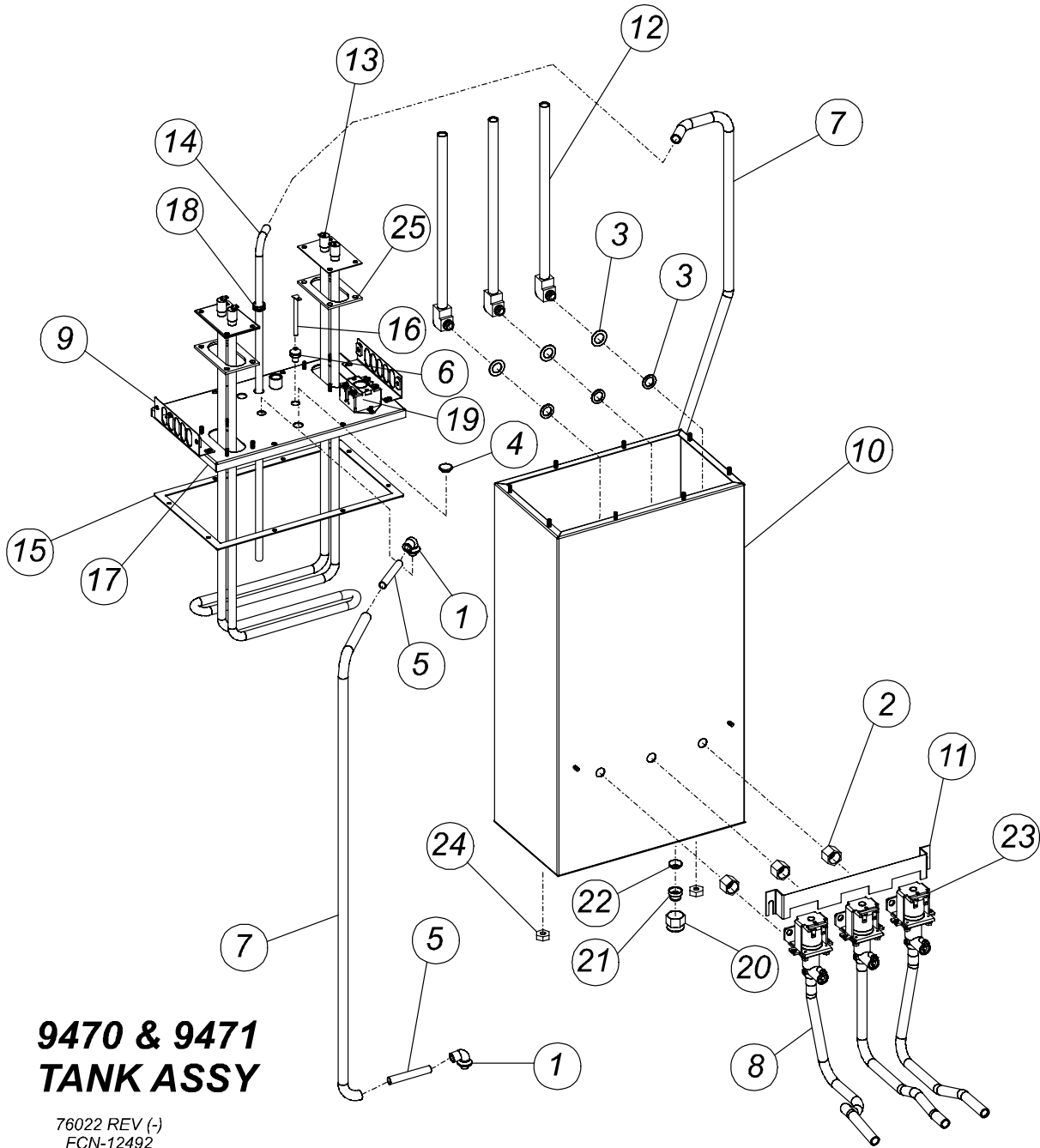
76023 REV (-)
FCN-12492



EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1	REF ONLY	B-I-B CONCENTRATE	2	40		SPLASH SHIELD	1
2	500102	STRAIN RELIEF 1 NPT	1	41	SEE Pg. 13	SWITCH HANDLE, HOT WATER	1
3	85760	SOLENOID, WATER INLET	1	42	86310	GRID, DRAIN PAN	1
4	50103	TERMINAL BLOCK	1	43	SEE Pg. 13	O-RING	3
5		HOUSING ASSEMBLY	1	44		CAP, PIVOT	2
6	REF ONLY	SEE TANK EXPLODED VIEW Pg. 18	1	45		SPRING, EXTENSION, DOOR	2
7		COVER, TOP REAR	1	46		GROUND LUG	1
8	86675	KNOB, SPEED CONTROL	2	47	85722	LATCH, MAGNETIC	2
9		ACCESS PANEL	1	48		ASSY BULKHEAD	1
10	86280	THERMOSTAT	1	49		SHELF, COFFEE B-I-B	1
11	66947	SWITCH, VISIROCKER ON/OFF	1	50		SHAFT, SPEED CONTROL	2
12		BRACKET, OPEN DOOR	1	51		DIAL PLATE, SPEED CONTROL	1
13		SPACER, 1/4D x 1/8L x .171ID	2	52	SEE Pg. 13	AERATOR DISK	3
14		BRACKET, DOOR PIVOT	2	N O T S H O W N		CONNECTOR, 1/8FPT x1/4 TUBE (VACUUM SWITCH TO TUBE)	2
15	86689	SWITCH, VACUUM	2			TUBE, B-I-B CONNECTOR TO PUMP CONNECTOR	2
16	84098	SWITCH, 2P 50A	2			TUBE, B-I-B TO VACUUM SWITCH	2
17		SPACER, 3/8D x 5/16L	6			TUBE, B-I-B CONNECTOR TO VALVE	2
18		DOOR, FRONT	1			CLAMP, PLASTIC 1/2"	4
19	85529	LOCK-LATCH B-I-B CONNECTOR	2			CLAMP, PLASTIC 7/16"	4
20	86390	VALVE FITTING	3			TUBE, 1/8 ID x 1/4OD x 2"	6
21	503141	CONTROL, LIQUID LEVEL	1			TUBE, PUMP TO VALVE .062" x 8" CONVERT TO RATIO 65:1 THRU 80:1 SHIP W/ LITERATURE	2
22		LINER, SWITCH HOUSING	1			LABEL, FRESH COFFEE	1
23		PLATE, PUMP MOUNTING	1				
24		SWITCH HOUSING	1				
25	SEE Pg. 13	ASSY SWITCH	3				
26	85998	ASSY TRANSFORMER, 240/24V	2				
27	83730	NUT 6-32 x .5 HEX ALUM	4				
28	9102-27	SWITCH, SPDT 120/240V 3/4HP	2				
29	83098	LEG 4" FLANGE BLACK	4				
30	84282	CONTACTOR	1				
31	85880	PUMP, PERISTALIC (FLIP-TOP)	2				
32		PLATE, SWITCH MOUNTING	1				
33		BRACKET, SPEED CONTROL	1				
34	REF ONLY	VALVE - SEE EXP. VIEW Pg. 13	3				
35	8738-2	LIGHT, PILOT GREEN 250V	3				
36	85889	SPEED CONTROL	1				
37		MOUNTING PLATE, CONTACTOR	1				
38	SEE Pg. 13	ASSY, SWITCH HANDLE COFFEE	2				
39	85462	DRAIN PAN	1				

EXPLODED VIEW & PARTS LIST (continued)



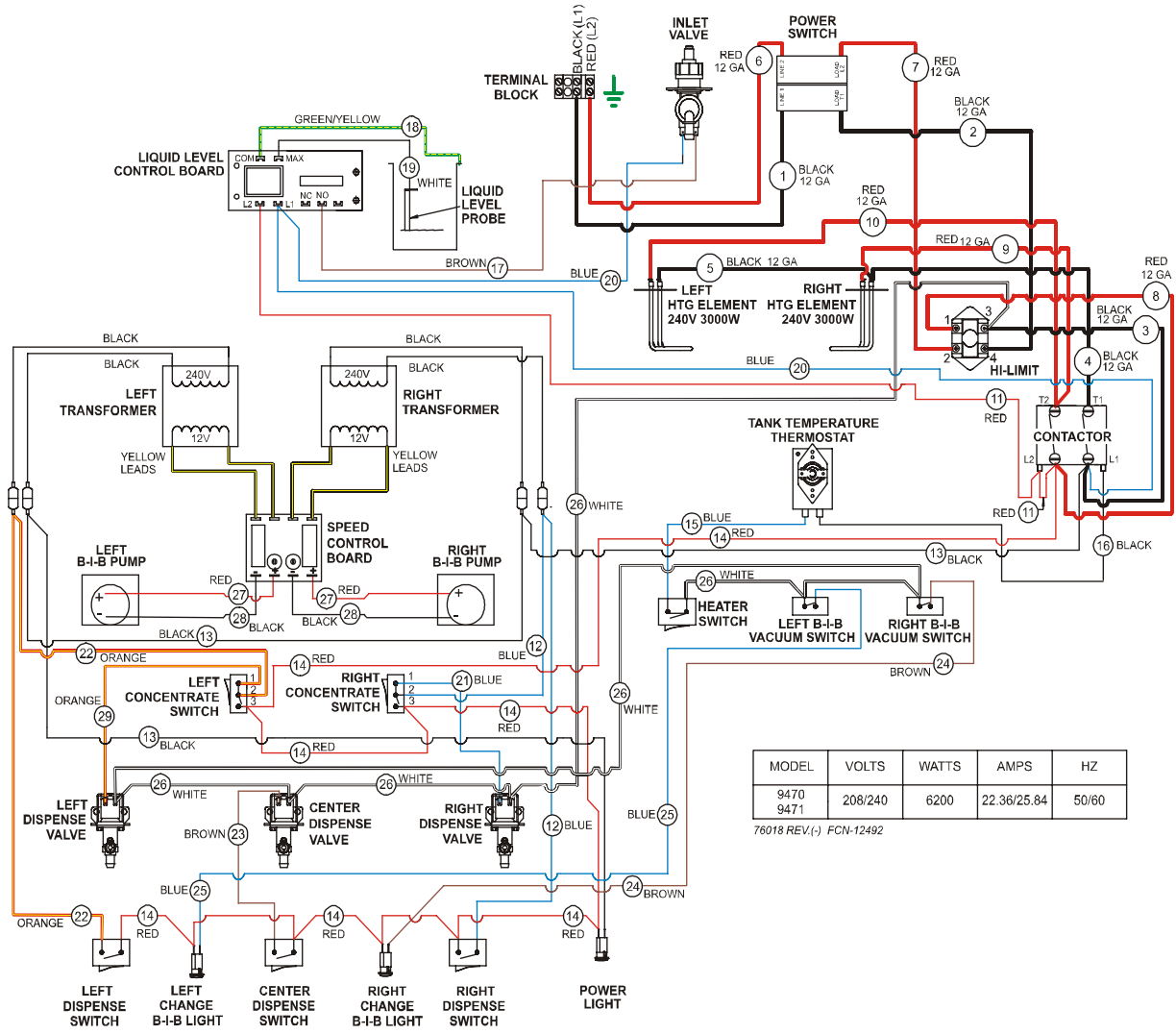
**9470 & 9471
TANK ASSY**

76022 REV (-)
FCN-12492

EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART NO.	DESCRIPTION	QTY
1	8043-11	ELBOW, SILICONE	2
2	82739	NUT, TANK FITTING	3
3	83147	WASHER, GYLON	6
4	83318	PLUG, SILICONE	2
5	83384	TUBE, STAINLESS STEEL	2
6	83532	SLEEVE, PROBE	1
7	82661	TUBE, SILICONE, WATER IN	2
8	84715	TUBE, SILICONE, WATER OUT	3
9		BRACKET, TANK	2
10		TANK, 9470/9471	1
11		BRACKET, WATER VALVES	1
12		ASSEMBLY, ELBOW	3
13	85522	ELEMENT, 240V, 3000W	2
14	85524	FILL TUBE	1
15	85530	GASKET, TANK	1
16	85746	PROBE ASSY, LIQUID LEVEL	1
17		ASSEMBLY, TANK COVER	1
18	82390	GROMMET, .375ID SILICONE	1
19	83312	THERMOSTAT, HI-LIMIT	1
20	83357	NUT, TANK DRAIN	1
21	83358	PLUG, TANK DRAIN	1
22	83359	WASHER, TANK DRAIN	1
23	84619	SOLENOID, HOT WATER 240V	3
24	55485	NUT, HEX 1/4-20	2
25	83309	GASKET, TANK HEATER	2

WIRING DIAGRAM



MODEL	VOLTS	WATTS	AMPS	HZ
9470	208/240	6200	22.36/25.84	50/60
9471				

76018 REV.(-) FCN-12492

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