

CURTIS STBA48026

Sweet Tea Brewing System

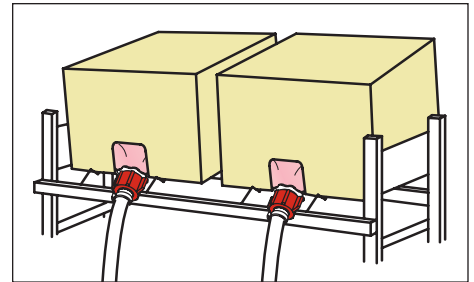
OPERATING INSTRUCTIONS



WARNING: HOT LIQUID - TO AVOID SCALDING, AVOID SPLASHING. DO NOT REMOVE BREW BASKET WHILE "BREWING" APPEARS ON THE DISPLAY.

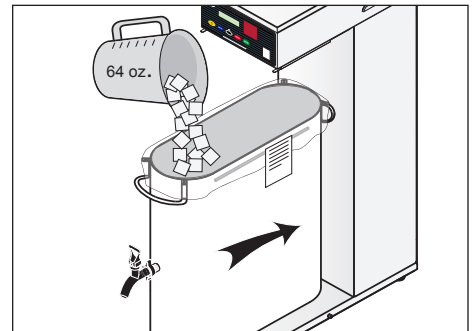
1. Check BIBs

Make sure that the spouts are down and the BIBs are angle down toward the spouts.



2. Check Liner and Place Dispenser

Make sure that the dispenser is lined. Place the dispenser on the brew deck. Slide it all the way back and center it left to right under the spray head. Maximum holding time is 24 hours.



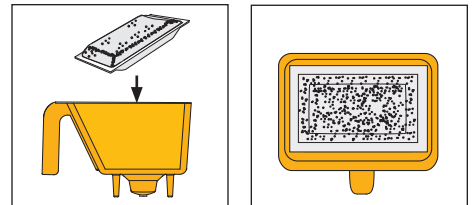
STOP!!!
ADD 64 oz. of ice BEFORE brewing iced tea, sweet tea or iced coffee.

3. Add Ice

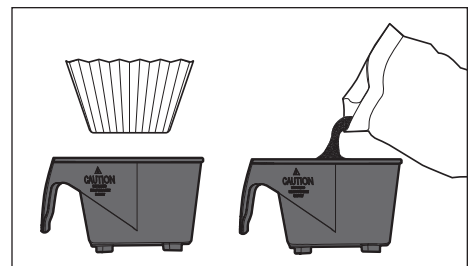
Pour 64 oz. of ice into the dispenser.

4. Place, Then Slide Basket

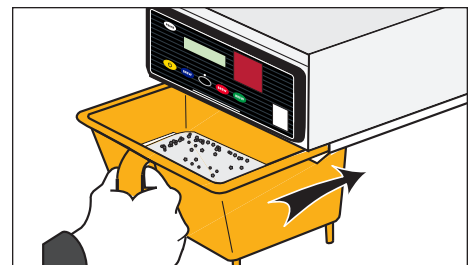
Iced Tea and Sweet Tea: Place the tea bag flat inside the brew basket.



Iced Coffee: Place the filter in the brew basket. Pour in iced coffee grounds. Shake side to side to level the coffee in the basket.



Insert the brew basket into the brew rails. Slide it in all the way until it stops.

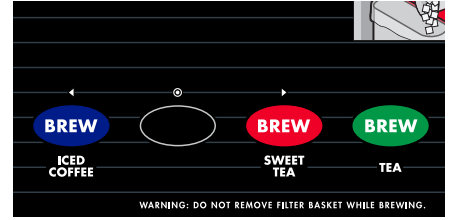


Iced Coffee Only
Repeat steps 3 thru 5
for double batch
(if needed). First batch
must finish brewing
before starting second
batch.

5. Check Brewer and Press Button

Make sure the brewer is on and "Ready to Brew" appears on the display. Press the appropriate BREW button.

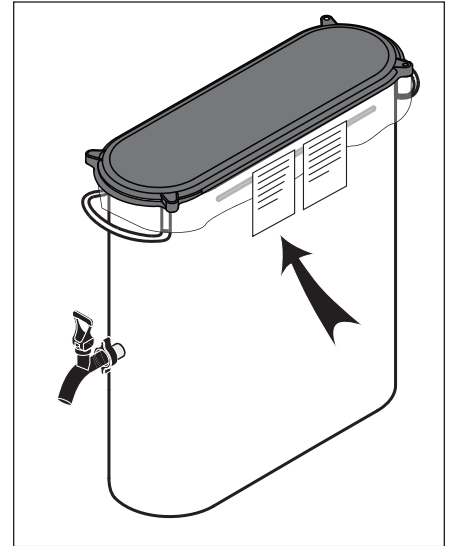
IMPORTANT: The flow of tea/coffee may pause for up to 10 seconds during brewing. This is normal.



6. Remove, Cover and Label

Remove the dispenser from the brewer and put the cover on the top. Label the dispenser with the brew time.

Iced and Sweet Tea: 8 hours.
Iced Coffee: 12 hours.



7. Clean

Remove the brew basket and discard the filter and grounds. Wipe the spray head with a soft, damp cloth

