

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, the 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.

Brew Tek 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.

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 Brew Tek replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. Any use of non-genuine Brew Tek 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

WARRANTY DESCRIPTION

All electrical equipment manufactured by Brew Tek 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.

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. Brew Tek 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 Brew Tek 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 Brew Tek 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). This warranty is valid in the United States and void elsewhere.

www.BrewTekBrewers.com



Operating Instructions

Energy Saver ES Series

Commercial Coffee Brewer

Please read and keep these instructions. Indoor use only. Do not discard.

ESA: 1450W

EST:1450W

Capacity: 2.2 LT/ 75 oz

Input Volt: 120V~, 60 Hz

- Read the instructions before using.
- Caution! Hot Surface!



Thermal Includes Carafe
Part# EST/
ESTA (Automatic)



Intertek
3154156

Conforms to NSF/ANSI 4-2007e



Airtop
Part# ESA/
ESAA (Automatic)



Intertek
3154156

Conforms to ANSI/UL Std. 197.
Cert. to CAN/GSA Std. C22.2 No. 109.

WARNING!

- This coffee brewer is a professional type appliance, it must be operated by trained personnel.
- Remain in the vicinity of the machine while brewing.
- Never immerse the brewer in water. If brewer becomes wet, it must be dried and checked by a service technician before use.
- Never pour hot water, coffee, or other liquids into the water reservoir.
- Never pour more than 2.2 liters (75 oz.) of water into the Water Reservoir
- Do not disconnect brewer with wet hands and do not pull the power cord.
- When the brewer is in use, some parts of the machine will become very hot. Ensure the line cord does not touch the hot parts. The user should also be careful not to touch the hot parts.

INSTALLATION

1. Place the machine on a solid surface with plenty of room above to allow easy and safe filling of the water tank.
2. Plug machine into power.
3. Place an empty decanter at correct position under the filterbasket.
4. Pour cold water (no more than 2.2 LT) into the water reservoir. (For ESA and EST models)
5. Turn the power switch ON.
6. **HOT WATER** should start to flow into decanter.
7. 4-5 minutes later, the "Heating" indicator will turn off indicating the brewing process has ended.
8. You should repeat the above process twice to clean the internal parts of the machine before brewing coffee for first time.
9. During above operation, it is normal to hear some brewing and pumping sounds and to see some water vapor coming out of the machine.

⚠ In case of water over flow, Please **TURN-OFF** the power switch immediately to **STOP** the procedure.

OPERATION

1. Remove filterbasket, and place a paper filter into the filterbasket. Put appropriate amount of coffee in the paper filter.
2. Slide the filterbasket into position.
3. Place the empty decanter (airpot or thermal carafe) at the correct position under filterbasket.
4. Pour 1 full decanter of cold water into the Water Reservoir.
5. Switch the power ON.
6. Brewed coffee will start to flow into the decanter.
7. When the "Heating" light turns off, the brewing cycle has completed.
8. Dispose of used coffee grounds and filter paper, rinse filterbasket in clean water.

⚠ Some water will always remain in the hoses and boiler of the machine. If the brewer should be moved or removed for service, always pour out the remaining water.

MAINTENANCE

Cleaning

It is important that the Brewer and its accessories be kept clean.

Clean with a soft damp cloth, and if necessary, with a non-corrosive and/or non-abrasive detergent or cleaner.

De-Liming

Hard water will cause calcium and limestone to accumulate in the boiler. To keep the Brewer in the best operating condition, it is recommended that when brewer becomes slow to heat that a de-liming operation be carried out in the following manner:

1. Mix 64 oz. of de-liming solution per manufacturer's directions. Follow operation steps.
2. Place filterbasket in proper position.
3. Place an empty decanter at the correct position under the filterbasket.
4. Pour de-liming solution into water reservoir.
5. Turn the switch ON.
6. Allow some solution to enter the decanter then turn the switch OFF.
7. Wait 5-6 minutes, then turn the switch ON.
8. When the solution is no longer dripping out, set switch OFF and discard solution.
9. Some de-liming solution will remain in the brewer. Run at least 3 brewing cycles and discard all water generated.



1. Power Switch
2. Pour Thru Lid To Water Reservoir (ESAA and ESTA do not have this feature)
3. Brewing Indicator
4. Brew Chamber
5. Thermal Decanter, Thermo or Airpot. (Separate purchase)