

**BLOOMFIELD INDUSTRIES**

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[www.wellsbloomfield.com](http://www.wellsbloomfield.com)



*Model 9465KFT Dispenser*

**OWNERS MANUAL  
for**

**SOLUBLE  
COFFEE  
DISPENSERS  
with  
ELECTRONIC  
PORTION  
CONTROL  
KEYPAD**

**MODEL:  
9465KFT**

**Includes:**

**Installation  
Operation  
Use & Care  
Servicing Instructions**

PRINTED IN UNITED STATES OF AMERICA

## 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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| PRECAUTIONS & GENERAL INFORMATION | 3  | Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.            |
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## SPECIFICATIONS

| MODEL          | STYLE                    | VOLTS                       | WATTS             | AMPS<br>1 $\phi$               | POWER SUPPLY<br>REQUIRED                       |
|----------------|--------------------------|-----------------------------|-------------------|--------------------------------|------------------------------------------------|
| <b>9465KFT</b> | Soluble Coffee Dispenser | 208/240 VAC<br>Single Phase | 4650 W/<br>6200 W | 22.4 A @ 208V<br>25.8 A @ 240V | 2-Wire (L1 + L2)<br>Plus GND<br>(NOT SUPPLIED) |

## APPLICABILITY

This manual applies to the following Bloomfield Industries products:

Model 9465KFT Soluble Coffee Dispenser with Electronic Portion Control

## FEATURES AND OPERATING CONTROLS

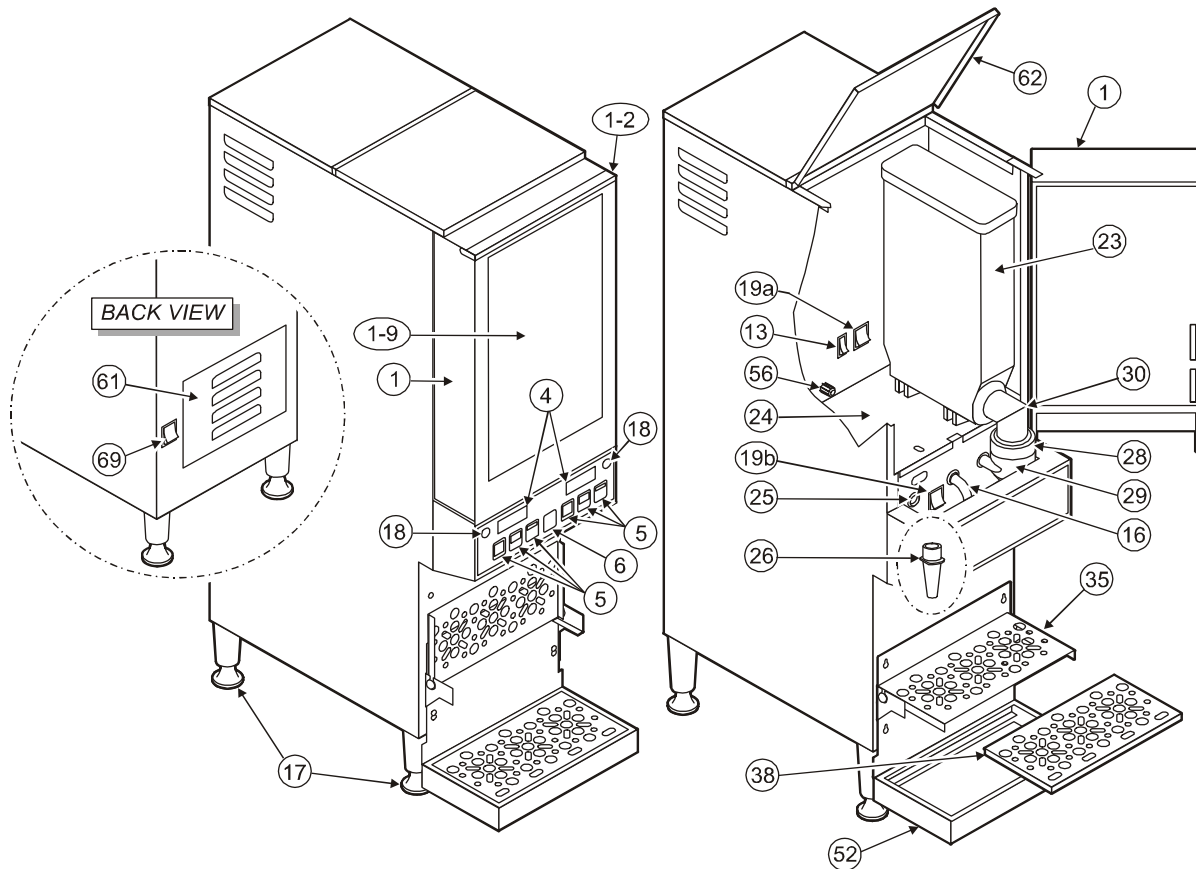


Fig. 1 Features & Operating Controls

| ITEM | DESCRIPTION                                                   | ITEM | DESCRIPTION                    |
|------|---------------------------------------------------------------|------|--------------------------------|
| 1    | DOOR ASSEMBLY                                                 | 24   | CANISTER SHELF                 |
| 1-9  | ILLUMINATED TRANSLIGHT                                        | 25   | WATER DISPENSE ADAPTER (3 ea.) |
| 4    | "WRITE-ON" LABEL AREA                                         | 26   | DISPENSING NOZZLE (3 ea.)      |
| 5    | "COFFEE" DISPENSE SWITCHES                                    | 28   | VACUUM ADAPTER (2 ea.)         |
| 6    | "HOT WATER" DISPENSE SWITCH                                   | 29   | MIXING CHAMBER (2 ea.)         |
| 13   | HEATER ON/OFF SWITCH                                          | 30   | POWER DISPENSING ELBOW (2 ea.) |
| 16   | HOT WATER DISPENSE HOSE                                       | 35   | FLIP-DOWN CUP GRID             |
| 17   | ADJUSTABLE LEGS (4 ea.)                                       | 38   | REMOVABLE DRAIN GRID           |
| 18   | (R) POWER ON INDICATOR LIGHT<br>(L) NOT READY INDICATOR LIGHT | 56   | AUGER DRIVE (2 ea.)            |
| 19a  | (TOP) SOLENOID ON/OFF SWITCH                                  | 52   | DRIP TRAY ASSEMBLY             |
| 19b  | (BOT) SERVE/SANITIZE SWITCH                                   | 61   | REAR ACCESS PANEL              |
| 23   | PRODUCT CANISTERS (2 ea.)                                     | 62   | TOP FRONT HINGED ACCESS PANEL  |
|      |                                                               | 69   | POWER ON/OFF SWITCH            |

## 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.



E9253



E9253



STD 4

## 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.

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.

Model 9465KFT requires 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.

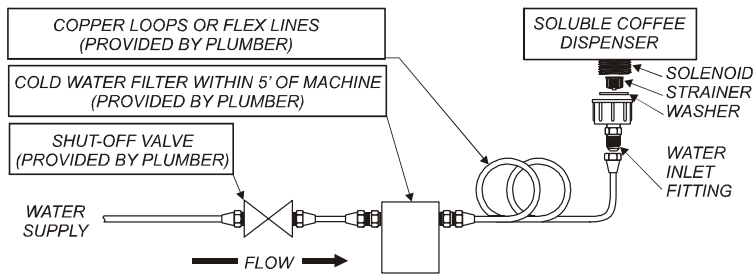


Fig. 2a Water Supply Installation - Cold Water

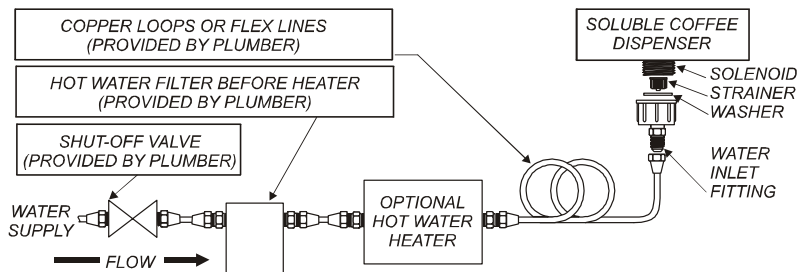


Fig. 2b Water Supply Installation - Hot Water

The DRIP TRAY pan 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.

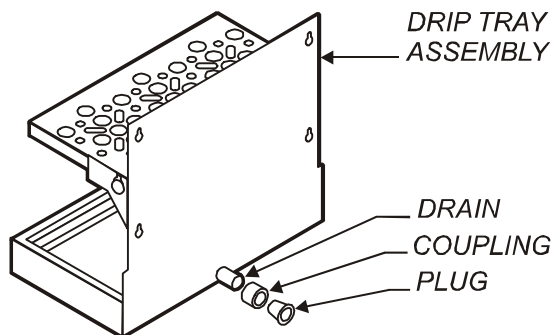


Fig. 3 Drain Line Connection

## INSTALLATION (continued)



### **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:**

Unit is shipped from the factory wired for 208 volts. If the incoming voltage measures 240 volts, the red input lead of each transformer must be switched with the blue lead.

The correct configuration is:

208V BLACK + RED leads

240V BLACK + BLUE leads

Be sure to switch leads on BOTH transformers. Refer to Wiring Diagram, page 19.

Connecting the unit 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 at left.

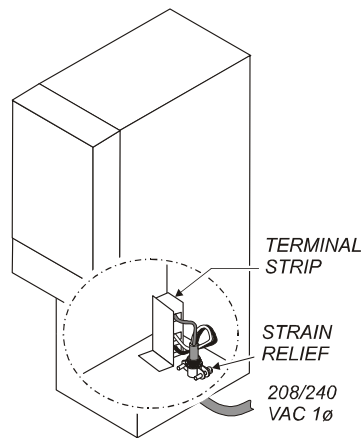
**IMPORTANT:** Contact a licensed electrician to install the proper circuit to connect the brewer.

### **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.

Model 9465KFT requires 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. 4 Electrical Connection*

### **STARTUP**

Be sure the HEATER ON/OFF SWITCH (item 13) is *OFF*, then connect appliance to electric power. Press the POWER ON/OFF SWITCH (item 69) to the *ON* position. POWER ON light will glow.

The tank will begin filling. When the tank is full, press the HEATER ON/OFF SWITCH to *ON*. The elements will be energized and the tank will begin to heat. When the water has reached proper dispensing temperature, NOT READY light will go off.

Do not install product canisters yet. Press the SOLENOID SWITCH (19a) to *ON*. 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.

Be sure drip pan/drip tray is properly assembled and installed.

### **INITIAL ADJUSTMENTS**

Tank temperature thermostat is factory set at 198°F. If a lower temperature is necessary:

Remove cabinet top panel. Thermostat on right controls tank temperature. To lower temperature setting, turn stem counter-clockwise.

## OPERATION - DISPENSING COFFEE

### PREPARATION

Press the SOLENOID ON/OFF SWITCH to *ON*.

Press the SERVE/SANITIZE switch to *SERVE*.

Fill PRODUCT CANISTERS with the appropriate product.

Left (large canister) - Regular Coffee

Right (small canister) - Decaf Coffee

Install PRODUCT CANISTERS on the CANISTER SHELF.

The AUGER DRIVE must engage the AUGER COUPLING.

Turn POWDER DISPENSE ELBOWS *DOWN*, so that they are centered in the opening of the UPPER MIXING CHAMBERS.

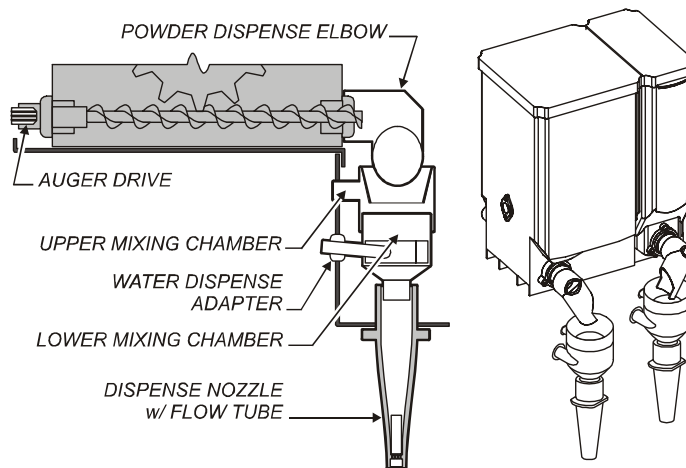


Fig. 5 Dispensing System Assembly

### SERVING

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

If the NOT READY light is lit, water temperature is too low for dispensing. Wait until the NOT READY light goes off.

COFFEE: Press and release the appropriate DISPENSE SWITCH.

CANCEL: Press any switch at any time during dispense to cancel.

HOT WATER: Press and hold the HOT WATER DISPENSE SWITCH. Release the switch when the container approaches full.

DO NOT remove the container until all flow from the dispense nozzle stops.



**CAUTION**  
Burn Hazard

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



**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:

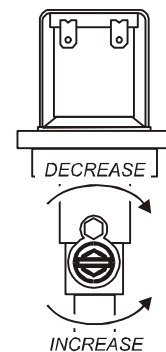
DO NOT remove the container until all flow has stopped.

Press and release portion key to dispense coffee. Unit will not dispense until key is released.

### NOTE:

For PORTION CONTROL adjustment, see page 14.

Should WATER VOLUME adjustment be required: See page 12 for adjustment instructions. Turn adjustment screw CLOCKWISE to decrease water flow; COUNTERCLOCKWISE to increase water flow.



## 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, abrasive or chlorinated cleansers to clean the dispenser or components.

### **PROCEDURE: Clean Coffee Dispenser**

PRECAUTIONS: None

FREQUENCY: Daily

TOOLS: None Required

1. Press the SERVE/SANITIZE SWITCH to *SANITIZE*.
2. Place an empty 1/2 gallon container under the "COFFEE" dispense nozzle. Press the "COFFEE" dispense key for 15 seconds. Discard all water generated.
3. Repeat for the "DECAF" dispenser.
4. Visually inspect UPPER and LOWER MIXING CHAMBERS for condition and proper assembly.
5. Visually inspect PRODUCT CANISTERS for condition. Refill as necessary.
6. Press the SERVE/SANITIZE SWITCH to *SERVE*.
7. Close all panels.

Procedure is complete

## CLEANING INSTRUCTIONS (continued)

### PROCEDURE: Clean Coffee Dispenser

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

**FREQUENCY:** Weekly

**TOOLS:** Mild Detergent, Clean Soft Cloth or Sponge  
Soft Bristle Brush, Bottle Brush

1. Disconnect dispenser from electric power.  
Allow dispenser to cool.
2. Remove PRODUCT CANISTERS and DRIP TRAY.
3. Remove DISPENSING NOZZLES by turning 1/4 turn and pulling straight down.
4. Remove UPPER and LOWER MIXING CHAMBERS.  
Disassemble into separate components.
5. Wash nozzles and mixing chamber components in warm water with mild detergent. Use appropriate soft brushes to clean caked-on product.
6. Rinse mixing components with clear water. Drain thoroughly and allow to air dry.
7. Empty and clean product canisters (See page 10).
8. Empty and clean DRIP TRAY.
9. Clean DRAIN PAN:
  - a. If not plumbed to drain, remove, empty and rinse with clear water. Allow to dry, then reinstall.
  - b. If plumbed to drain, scrub with a mild detergent solution and a soft bristle brush. Rinse with clear water.
10. Remove CANISTER SHELF. Wipe VACUUM CHAMBER and underside of shelf. Reinstall shelf.
11. Wipe interior and exterior of dispenser with a clean cloth dampened with warm water and mild detergent. Rinse with a clean cloth dampened with warm water. Be sure to clean mixing chamber area behind dispense switches thoroughly. **IMPORTANT:** DO NOT allow water to drip or spill into any controls or wiring.
12. Reassemble:  
Verify that TANK HEAT SWITCH is ON, SOLENOID OFF ON SWITCH is ON, and that SERVE/SANITIZE SWITCH is in the SERVE position.

Reinstall DISPENSE NOZZLES.  
Reinstall UPPER and LOWER MIXING CHAMBERS.  
Reinstall PRODUCT CANISTERS and DRIP TRAY.

Close all panels and reconnect dispenser to electric power.

Procedure is complete



### CAUTION BURN HAZARD

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

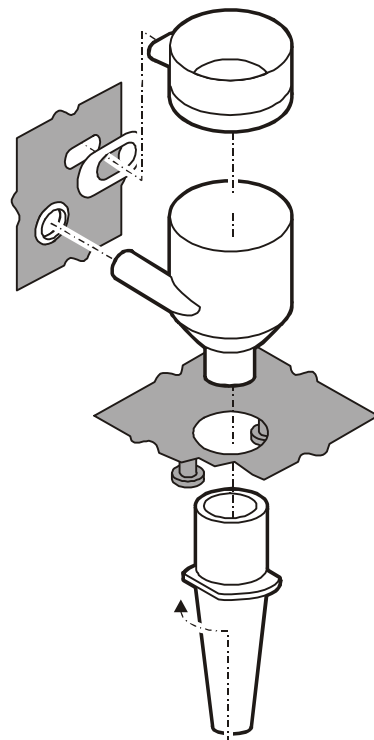


### CAUTION ELECTRIC SHOCK HAZARD

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, abrasive or chlorinated cleansers to clean the dispenser or components.



*Mixing Components  
Assembly Diagram*

## CLEANING INSTRUCTIONS (continued)

### PROCEDURE: Clean Product Canisters

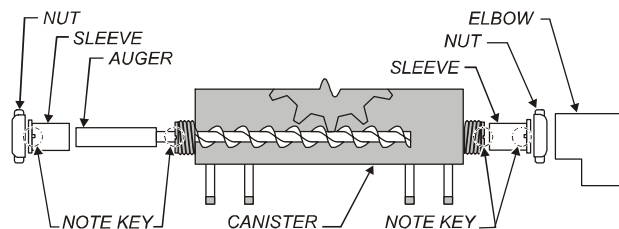
PRECAUTIONS: None

FREQUENCY: Monthly

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge  
Soft Bristle Brush, Bottle Brush

1. Remove CANISTERS from dispenser.
2. Remove CANISTER LIDS and empty all product from CANISTERS.
3. Disassemble AUGER from canister.  
NOTE: While the AGITATOR wheel and spring assembly *may* be removed from the canister, Bloomfield recommends that it be removed *only if necessary for repair*.
4. Wash canister components in warm water with mild detergent. Use appropriate soft brushes to clean caked-on product.
5. Rinse canister components with clear water. Drain thoroughly and allow to air dry.
6. Reassemble CANISTERS.
7. Install POWDER DISPENSE ELBOWS on canisters.  
Fill PRODUCT CANISTERS with the appropriate product.  
Left hopper - Regular Coffee  
Right hopper - Decaf Coffee  
Reinstall CANISTERS LIDS
8. Install PRODUCT CANISTERS on the CANISTER SHELF.  
The AUGER DRIVE must engage the AUGER COUPLING.

Procedure is complete



### CAUTION BURN HAZARD

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

### IMPORTANT:

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

### IMPORTANT:

Left and right canisters use identical internal components. Use care to reassemble components in the proper order and position so that "COFFEE" mounts to the left and "DECAF" mounts to the right.

## 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                                                                            |
| Not ready light does not go off<br>(water is at desired temperature) | Dispense thermostat set too high          | Set to desired temperature                                                                     |
| No product dispensed                                                 | Canister empty                            | Refill canister                                                                                |
|                                                                      | Serve/sanitize switch in <i>sanitize</i>  | Set switch to <i>serve</i>                                                                     |
|                                                                      | Hopper improperly assembled or damaged    | Reassemble or replace hopper                                                                   |
|                                                                      | Speed control not properly set or damaged | Adjust or replace speed control                                                                |
|                                                                      | Auger motor damaged                       | Replace auger motor                                                                            |
| No water dispensed<br>(both coffee and decaf)                        | Solenoid switch <i>off</i>                | Set switch to <i>on</i>                                                                        |
| No water dispensed<br>(any one dispenser)                            | Damaged brew solenoid                     | Replace brew solenoid                                                                          |
| No product or water dispensed                                        | Damaged portion control board             | Replace control board                                                                          |
| Product clumps instead of mixing                                     | Mixing assembly mis-assembled             | Assemble properly                                                                              |
|                                                                      | Hopper shelf misassembled                 | Properly install shelf                                                                         |
|                                                                      | Vacuum system clogged                     | Clean vacuum blower, chamber and tubing <b>MUST BE PERFORMED BY QUALIFIED TECHNICIAN ONLY!</b> |
|                                                                      | Vacuum blower damaged                     | Replace vacuum blower                                                                          |

NOTE: Always check wiring for damage and tight connections.

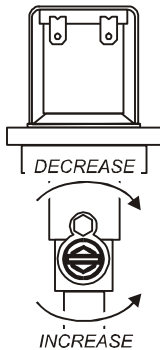
## SERVICING INSTRUCTIONS

### PROCEDURE: Adjust Water Volume

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

FREQUENCY: As required (water volume is too high or low,  
or as required for coffee taste)

TOOLS: Flat Blade Screwdriver  
#2 Phillips Screwdriver



1. Carefully remove canisters. Position an appropriate container under the dispense nozzles.
2. Carefully remove panel #33 to access water valves. Position panel out of the way. Be careful not to damage fan or connecting wires attached to panel.
3. Set the SERVE/SANITIZE SWITCH to *SANITIZE*.
4. Press a portion dispense key, then turn associated water valve adjustment screw until the desired level in the mixing chamber is achieved.  
Turn **COUNTERCLOCKWISE** to increase flow  
Turn **CLOCKWISE** to decrease flow.
5. Press each dispense key to verify new flow settings.
6. Replace rear panel. Set SERVE/SANITIZE SWITCH to *SERVE*, then reinstall product hoppers.

Procedure is complete

## SERVICING INSTRUCTIONS (continued)

### PROCEDURE: Adjust Mixture

**PRECAUTIONS:** None:

**FREQUENCY:** Initial Setup, or as required

**TOOLS:** Water volume calibrated in fluid ounces  
Scale calibrated in grams  
Stopwatch  
Container to collect dispensed powder

NOTE; Adjust water volume (see page 12) before adjusting mixture.

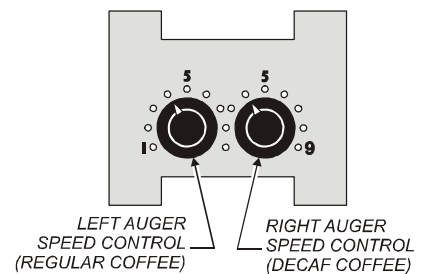
Recommended ratio is:  
 $\frac{0.25 \text{ grams of powder}}{\text{fluid ounce of water.}}$

1. Place a volume measure under the "COFFEE" dispense nozzle.
2. Set the SERVE/SANITIZE SWITCH to *SANITIZE*. This allows water to be dispensed without activating the auger motor.
3. With an accurate stopwatch, time how long the dispense key must be held in order to deliver ten ounces to the volume measure. Note this time. Return the SERVE/SANITIZE SWITCH to *SERVE*.
4. Calibrate the scale for the tare weight of the container to be used to collect the powder.
5. Thoroughly dry all components of the "COFFEE" mixing assembly.
6. Set SOLENOID SWITCH to *OFF*. This allows the auger motor to run without dispensing water.
7. Activate the dispense for an amount of time noted in step 3.
8. Weigh the dispensed powder. The recommended ratio is: 0.25 grams of powder per fluid ounce of water. The auger should deliver exactly 2.5 grams of powder in the time noted in step 3.
9. If necessary, adjust the LEFT AUGER SPEED CONTROL on the SPEED CONTROL BOARD. Turn clockwise to increase delivered weight of powder, counterclockwise to decrease.
10. Repeat procedure for "DECAF" side.
11. Return SERVE/SANITIZE to *SERVE*. and SOLENOID SWITCH to *ON*.

Procedure is complete

From this setting, weight of delivered powder may be adjusted to taste with the AUGER SPEED CONTROLS.

NOTE: Speed control position 4 will deliver approximately .25 grams per ounce



## SERVICING INSTRUCTIONS (continued)

### PROCEDURE: Program Portion Dispense Keys

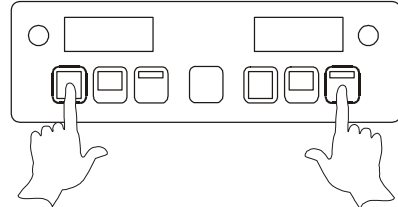
PRECAUTIONS: None

FREQUENCY: As required (volume to match container)

TOOLS: None

1. Turn SERVE/SANITIZE switch to *SANITIZE*, and SOLENOID switch *on*. Position container under dispense nozzle.
2. Enter "LEARN" mode. Press and hold left "SMALL" and right "LARGE" keys until a beep sounds.
3. Within 30 seconds, press and release key to be programmed. When container is almost at desired level, press key again. Water will require a few seconds to drip out. Test several times to verify setting. Repeat for next key.
4. When complete, wait 30 seconds. A beep will sound and setting will be stored in memory.

Procedure is complete



To enter "LEARN" mode, press and hold left "SMALL" and right "LARGE" keys until a beep sounds. A key must be pressed within 30 seconds of entering mode, or from programming the last key. If no key is pressed within 30 seconds, current settings are stored in memory and unit returns to normal operation.

## SERVICING INSTRUCTIONS (continued)

### 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. Place the SERVE/SANITIZE SWITCH in SANITIZE position. Run at least 2 gallons through each dispense nozzle and discard all water generated.
10. Verify that TANK HEAT SWITCH is *ON*, SERVE/SANITIZE is in the *SERVE position*, and SOLENOID SWITCH to *ON*. 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.

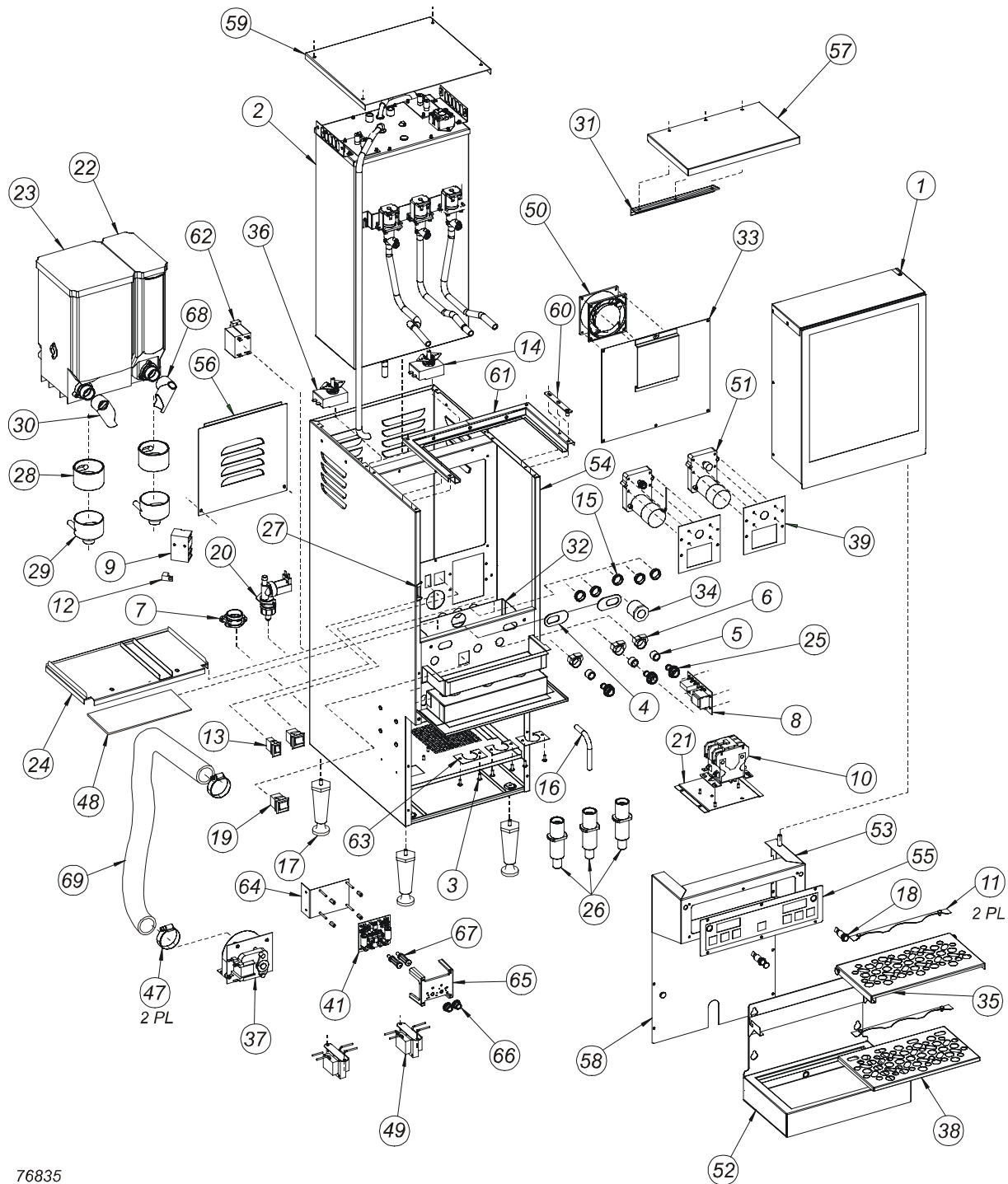
**IMPORTANT:** DO NOT allow any internal wiring components to come into contact with the deliming solution. Take care to keep all internal components dry.

**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.

# EXPLODED VIEW & PARTS LIST

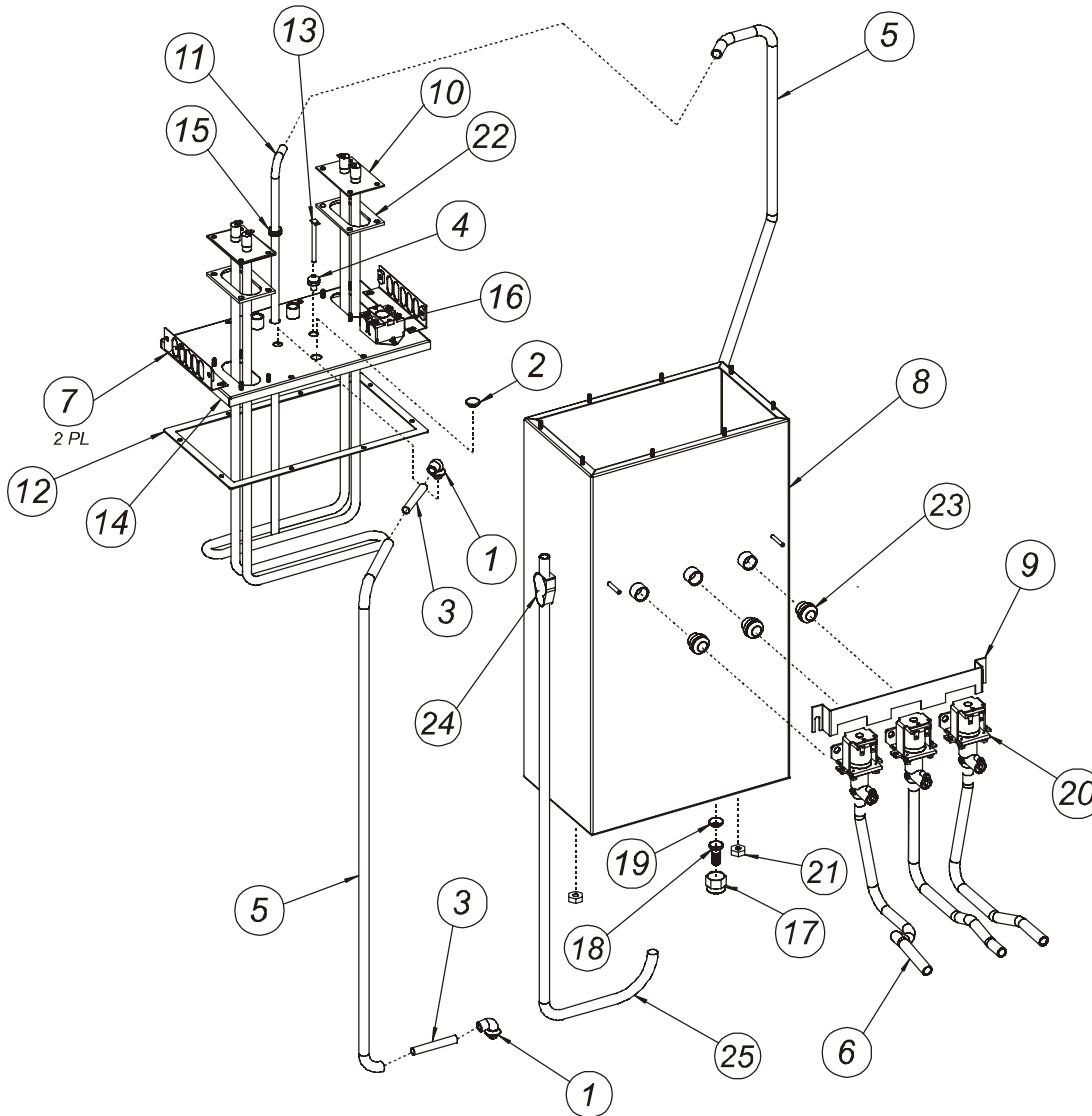
## 9465 SOLUBLE COFFEE DISPENSER WITH ELECTRONIC PORTION CONTROL



## EXPLODED VIEW & PARTS LIST (continued)

| ITEM | PART NO. | DESCRIPTION                                             | QTY | ITEM | PART NO. | DESCRIPTION                | QTY |
|------|----------|---------------------------------------------------------|-----|------|----------|----------------------------|-----|
| 1    |          | ILLUMINATED DOOR ASSEMBLY<br>SEE EXPLODED VIEW, PAGE 15 | 1   | 32   | 85732    | VACUUM CHAMBER             | 1   |
| 2    |          | HOT WATER TANK ASSEMBLY<br>SEE EXPLODED VIEW, PAGE 18   | 1   | 33   | 85733    | PANEL ASSY, ACCESS         | 1   |
| 3    |          | SCREW, SHOULDER 10-32                                   | 6   | 34   | 85741    | BUSHING, REDUCER           | 1   |
| 4    | 86003    | SEAL, STEAM TRAP                                        | 2   | 35   | 86281    | CUP GRID                   | 1   |
| 5    |          | TUBE, SILICONE 1/2 ID X 1/2 LG                          | 3   | 36   | 86902    | THERMOSTAT, 174°           | 1   |
| 6    |          | CLAMP, SNAPPER 3/4 PLASTIC                              | 3   | 37   | 85834    | BLOWER                     | 1   |
| 7    | 500102   | STRAIN RELIEF                                           | 1   | 38   | 86310    | GRID, DRAIN PAN            | 1   |
| 8    | 503141   | CONTROL, LIQUID LEVEL                                   | 1   | 39   | 86828    | PLATE, GEAR MOTOR MTG      | 2   |
| 9    | 57465    | TERMINAL BLOCK                                          | 1   | 41   | 85889    | SPEED CONTROL BOARD        | 1   |
| 10   | 84282    | CONTACTOR                                               | 1   | 47   | 85906    | HOSE CLAMP                 | 2   |
| 11   | 87012    | CUP BRACKET                                             | 2   | 48   | 85907    | GASKET, VACUUM CHAMBER     | 1   |
| 12   |          | GROUND LUG                                              | 1   | 49   | 85998    | ASSY TRANSFORMER           | 2   |
| 13   | 66947    | SWITCH, ON/OFF VISIROCKER                               | 1   | 50   | 85923    | FAN ASSY                   | 1   |
| 14   | 86280    | THERMOSTAT, 198°                                        | 1   | 51   | 86829    | GEAR MOTOR, CANISTERS      | 2   |
| 15   | 8543-69  | BUSHING, SHORTY                                         | 5   | 52   |          | DRAIN PAN                  | 1   |
| 16   |          | TUBE, HOT WATER                                         | 1   | 53   |          | SWITCH HOUSING             | 1   |
| 17   | 83098    | LEG, BLACK 4" W/ FLANGE (pk 4)                          | 4   | 54   |          | HOUSING ASSY               | 1   |
| 18   | 8738-2   | LIGHT, PILOT, GREEN                                     | 2   | 55   | 86025    | PORTION CONTROL ASSY       | 1   |
| 19   | 82936    | SWITCH, ROCKER, ON/OFF                                  | 2   | 56   |          | ACCESS PANEL               | 1   |
| 20   | 85760    | SOLENOID, WATER INLET                                   | 1   | 57   |          | LID, TOP                   | 1   |
| 21   |          | MOUNTING PLATE, CONTACTOR                               | 1   | 58   |          | SPLASH SHIELD              | 1   |
| 22   | 86805    | CANISTER ASSY, SMALL (RIGHT)                            | 1   | 59   |          | TOP COVER, REAR            | 1   |
| 23   | 86804    | CANISTER, ASSY, LARGE (LEFT)                            | 1   | 60   |          | TOP PIVOT                  | 1   |
| 24   |          | SHELF, CANISTERS                                        | 1   | 61   |          | TOP FRAME                  | 1   |
| 25   | 86397    | ADAPTER, WATER INLET                                    | 3   | 62   | 84098    | SWITCH, 2 POLE 50A 50/60HZ | 1   |
| 26   | 86315    | NOZZLE, DISPENSING                                      | 3   | 63   | 86282    | NOZZLE STOP                | 3   |
| 27   | 85722    | LATCH, MAGNETIC                                         | 1   | 64   | 87082    | BRACKET, SPEED CONTROL     | 1   |
| 28   | 85724    | MIXING CHAMBER, UPPER                                   | 2   | 65   | 86595    | DIAL PLATE, SPEED CONTROL  | 1   |
| 29   | 85725    | MIXING CHAMBER, LOWER                                   | 2   | 66   | 86675    | KNOB, SPEED CONTROL        | 2   |
| 30   | 86811    | CHUTE, LEFT CANISTER                                    | 1   | 67   | 86594    | SHAFT, SPEED CONTROL       | 2   |
| 31   | 85731    | HINGE                                                   | 1   | 68   | 86812    | CHUTE, RIGHT CANISTER      | 1   |
|      |          |                                                         |     | 69   | 86831    | HOSE DUCT                  | 1   |

# EXPLODED VIEW & PARTS LIST (continued)



## TANK ASSEMBLY

| ITEM | PART NO. | DESCRIPTION                  | QTY | ITEM | PART NO. | DESCRIPTION                   | QTY |
|------|----------|------------------------------|-----|------|----------|-------------------------------|-----|
| 1    | 8043-11  | ELBOW, SILICONE              | 2   | 14   |          | ASSY TANK COVER               | 1   |
| 2    | 83318    | PLUG, SILICONE               | 1   | 15   | 82390    | GROMMET, .375 ID SILICONE     | 1   |
| 3    | 83384    | TUBE, STN STL                | 2   | 16   | 83312    | THERMOSTAT, HI-LIMIT          | 1   |
| 4    | 83532    | SLEEVE, PROBE                | 1   | 17   | 83357    | NUT, TANK DRAIN               | 1   |
| 5    | 83978    | TUBE, SILICONE .312 ID X 30" | 2   | 18   | 86930    | FITTING, HOSE BARB .38        | 1   |
| 6    | 84600    | TUBE SILICONE .312 ID X 14"  | 3   | 19   | 83359    | WASHER, TANK DRAIN            | 1   |
| 7    |          | TANK, BRACKET                | 2   | 20   | 86796    | SOLENOID, ADJ. 240V HIGH FLOW | 3   |
| 8    |          | TANK                         | 1   | 21   | 55485    | NUT, HEX 1/4-20               | 2   |
| 9    |          | BRACKET, BYPASS VALVES       | 1   | 22   | 83309    | GASKET, TANK HEATER           | 2   |
| 10   | 85522    | ELEMENT, 240V, 3000 WATTS    | 2   | 23   | 87000    | SLEEVE, SOLENOID              | 3   |
| 11   | 85524    | FILL TUBE                    | 1   | 24   | 86564    | CLAMP, HOSE SHUT OFF          | 1   |
| 12   | 85530    | TANK GASKET                  | 1   | 25   | 82269    | TUBE, .312 X 37"              | 1   |
| 13   | 85746    | PROBE ASSY, LIQUID LEVEL     | 1   |      |          |                               |     |

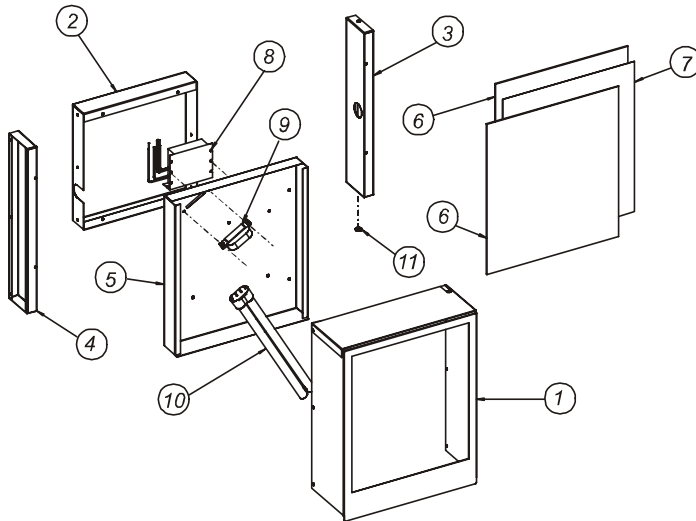
MODEL 9460 & 9465 TANK ASSEMBLY

DWG# 76795

## EXPLODED VIEW & PARTS LIST (continued)

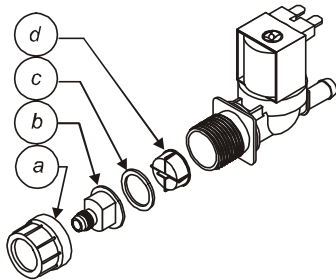
### MISCELLANEOUS ASSEMBLIES

#### ILLUMINATED DOOR ASSEMBLY



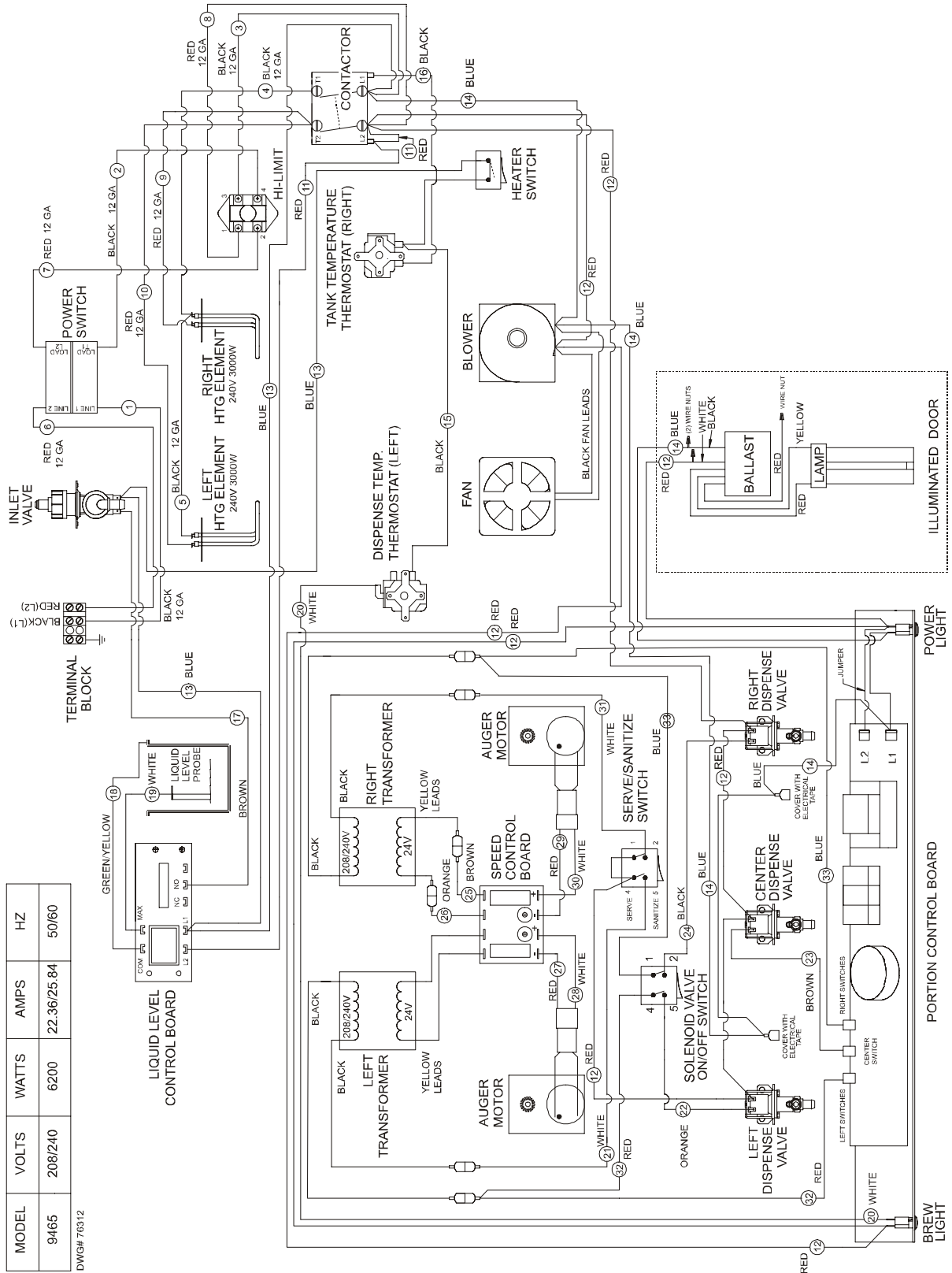
| ITEM | PART NO. | DESCRIPTION                  | QTY |
|------|----------|------------------------------|-----|
| 1    |          | DOOR BODY                    | 1   |
| 2    |          | DOOR, REAR                   | 1   |
| 3    |          | DOOR SUPPORT, RIGHT          | 1   |
| 4    |          | DOOR SUPPORT, LEFT           | 1   |
| 5    |          | REFLECTOR                    | 1   |
| 6    | 85482    | SIGN PANEL                   | 2   |
| 7    |          | TRANSLITE (GRAPHIC PANEL)    | 1   |
| 8    | 85518    | BALLAST, LAMP, 240V          | 1   |
| 9    | 85519    | LAMP BASE                    | 1   |
| 10   | 85520    | LAMP, FLUORESCENT            | 1   |
| 11   | 85851    | WASHER, NYLON, .317 ID X .06 | 1   |

#### SOLENOID ASSEMBLY



| PART NO. | DESCRIPTION                          |
|----------|--------------------------------------|
| 84427    | SOLENOID, SINGLE 120V (COMPLETE)     |
| 85218    | INLET FITTING KIT (Items a, b, c, d) |
| 82519    | INLET STRAINER (Item d)              |

# WIRING DIAGRAM - MODEL 9465KFT



| MODEL | VOLTS   | WATTS | AMPS        | HZ    |
|-------|---------|-------|-------------|-------|
| 9465  | 208/240 | 6200  | 22.36/25.84 | 50/60 |

DWG# 76312





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