

BRAVURA **PRESS**

INSTALLATION & OPERATIONAL MANUAL



BRAVURA PRESS
model A-1020 coffee press

Safety & Warranty

Important for your safety

Installation or adjustments of Bravura Press should only be performed by personnel trained to do so by Bravura Press, Inc., or those trained to install or teach installation of Bravura Press by Bravura Press Inc.

For your safety

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Warning

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Only Bravura Press, Inc. service technicians are permitted to perform the afore mentioned services.

Warning

All operators must thoroughly read the Operation Manual prior to use.

Warranty

Warranty will be void if someone other than a certified technician opens the back panel, front panel, bottom plate, handle interior, dispense system, or other operational parts.

See warranty paperwork for more details.

UL listed: safety, sanitation

This manual is applicable to model listed on the cover page. Procedures in this manual will apply to all models unless specified. Pictures and illustrations can be of any model unless the picture or illustration needs to be model specific.

For Most Up to Date Manual Access the Digital File Via Your QR Code.

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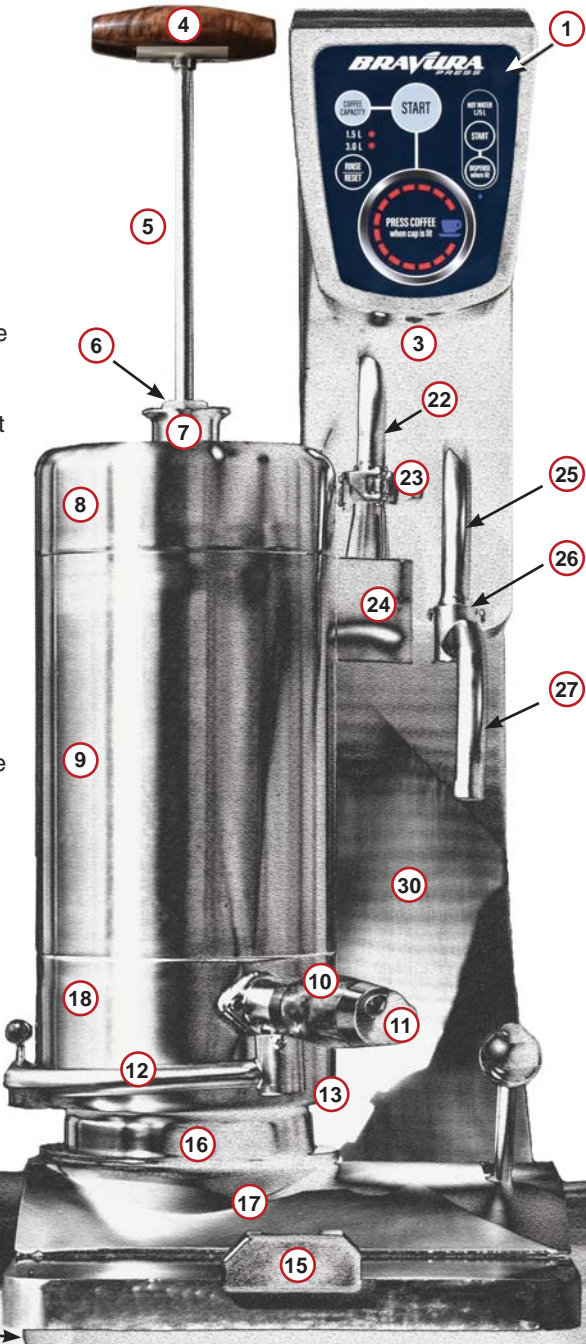
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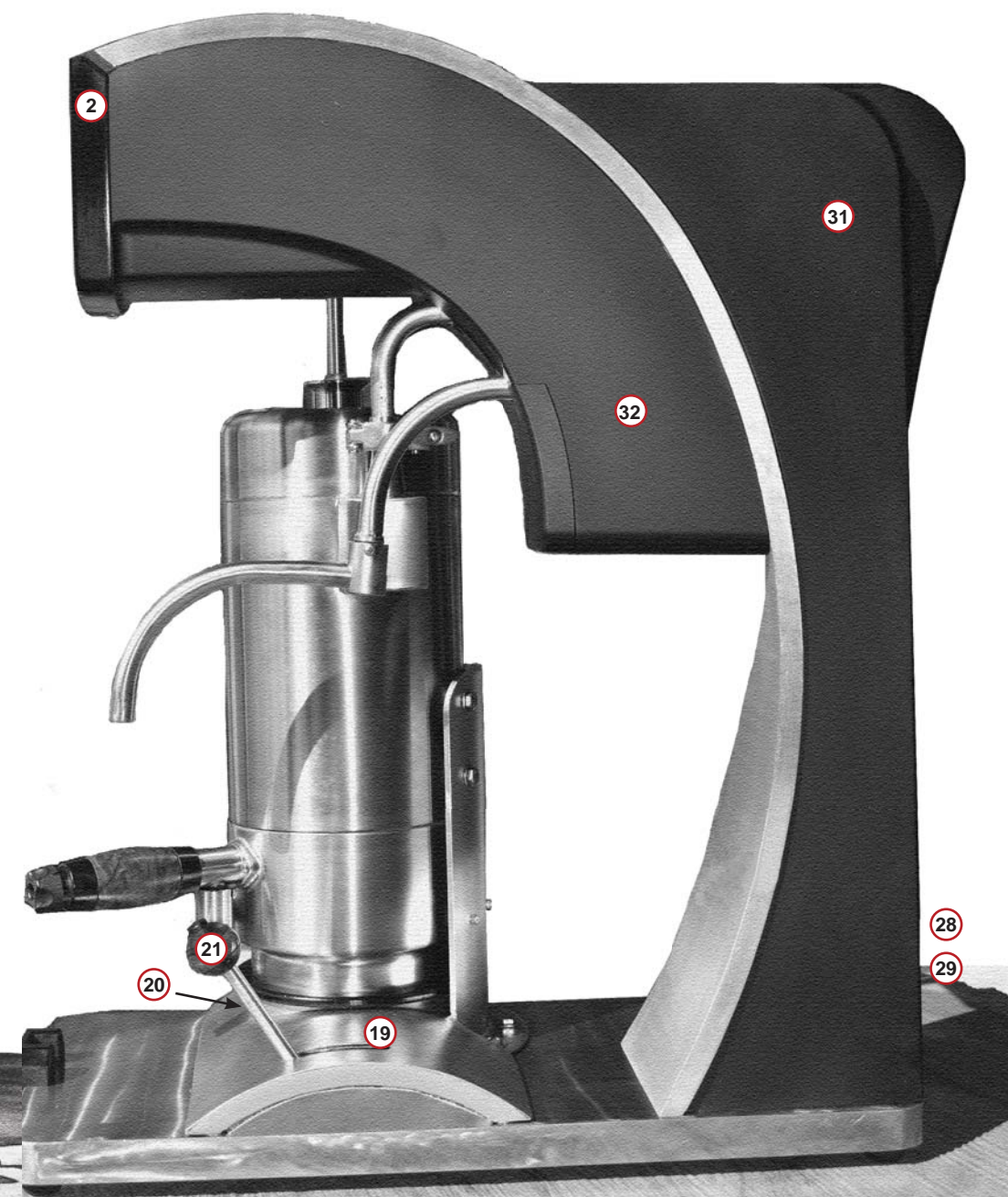
Model/Serial # Entry

Certified Service Technician Contact Information

Detailed Unit Reference Diagram

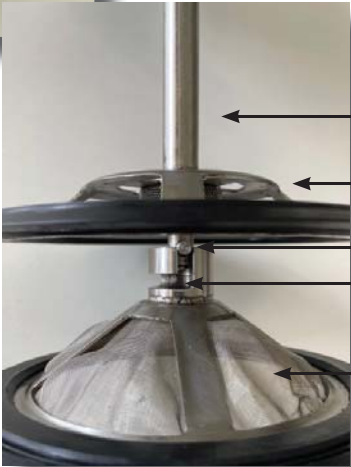
- 1. Control Panel
- 2. Control Panel Cover
- 3. Control Panel Screw
- 4. Brew Stem Handle
- 5. Brew Stem
- 6. Brew Governor
- 7. Lid Hold
- 8. Brew Chamber Lid
- 9. Brew Chamber
- 10. Handle
- 11. Dispense Control
- 12. Coffee Dispense Tube
- 13. Brew Chamber Intake Coupler
- 14. Adjustable Base Feet
- 15. Airpot Hanger Receptacle
- 16. Lift Cover
- 17. Base
- 18. Grounds Chamber
- 19. Lever Slot
- 20. Grounds Chamber Lever
- 21. Grounds Chamber Lever Knob
- 22. Brew Chamber Intake
- 23. Intake Quick Coupler
- 24. Brew Chamber Filling Spout
- 25. Hot Water Outlet
- 26. Hot Water Coupler
- 27. Hot Water Dispense Tube
- 28. Water Connection
- 29. Electric Connection
- 30. Artisan Steel Stand
- 31. Rear Cover
- 32. Front Cover



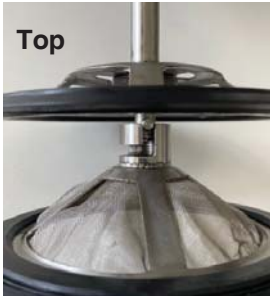


Lid Assembly Diagram

Lid Assembly



Wiper Lock Progression



Control Panel Diagram



Introduction

General

Bravura Press coffee brewers are produced with quality workmanship and material. Proper installation, usage and maintenance will result in years of satisfactory performance.

Before installing

Thoroughly read this manual and carefully follow all instructions. This manual is applicable to model listed on the cover page. Procedures in this manual will apply to all models unless specified. Pictures and illustrations can be of any model unless the picture or illustration needs to be model specific.

Unpacking

This Bravura Press was carefully inspected and tested for a 48 hour period before being shipped to you. Units do not ship until they pass our rigorous testing and are in perfect working order. Upon acceptance of the shipment by the transportation company, the transportation company assumes full responsibility for safe delivery. Lift unit only with the base. Do not lift using the brew chamber, steel tubes, electric cable, water connection, or top portion of the Bravura Press (which contains all electronics and the heat system).

Some parts of Bravura Press are artisan pieces and may not be as uniform in appearance as machined parts.

Contents

Check that the following have been included:
(this list includes basics, not accessories)

- Bravura Press including all parts
- Lid with brew stem/plastic handle/top wiper
- Screen Wiper
- Removable bottom with plastic handle
- Screen Wiper remover
- Bar mat
- Manual, or qr code for online manual, and warranty
- Sample pack of compostable cellulose liners for faster clean-up

Ordering parts

Customers may order accessories directly from their local authorized service center. Parts may only be ordered by certified Bravura Press technicians.

To speed up your order, provide the model number, serial number, part needed, item part number (if known) and quantity needed.

Specifications

- H - 27 7/8"
- W - 11 7/8" - Operational width - 13.6/8"
- Use of water dispense makes usable width 14"
- D- 24"
- Weight 79.5#
- Volts - 240
- Amps - 30
- Max Watts - 6000 (unit only hits 6000 watts momentarily during heating which is a minor portion of the brew cycle)
- Hertz - 60
- Minimum Watts - 0 (most of the brew cycle uses no energy).
- No energy used when not in use. Unlike competitors which draw energy 24 hours per day.
- Single phase
- Plug L14-30
- Water Line - 3/8"

Verification

Before installing the brewer, verify that the electrical requirements agree with the specification on the brewer data plate, which is located on the rear of unit.

Ensure that the water line supplying Bravura Press has the suggested water filtration system attached.

Prior to Installation

Make sure:

- The counter space is the proper fit for the Bravura Press specifications.
- The electric is built-in to the proper required code and proper outlet is installed.
- The proper water hook-up is ready for installation.
- The suggested water filtration system is installed on the water line that supplies Bravura Press.

Place Bravura Press on the counter with the front edge of the base directly in line with the counter edge.

Confirm that the base of Bravura Press is level front-to-back and left-to-right.

Rotate feet accordingly until it is level.

Bravura Press operation is best when in close proximity to a sink and trash receptacle.

Record your Bravura Press model and serial numbers for future reference in the space provided below. This information can be found on the brewer data plate.

Codes and Standards

The Bravura Press must be installed in accordance with:

In the United States: State and local codes, or in the absence of local codes, with: National Electrical Code, ANSI/NFPA-70 (or latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA 02169-7471.

In Canada: local codes CSA C22.1 Canadian Electric Code L4W 5N6.

Assembly

Install on a level surface. The bottom support feet are levelers. They can be adjusted by spinning them to the proper height.

Notice: Bravura Press will warn of error states and pause the cycles if the unit is not level. (see pg. 14 for error states)

Notice: Do not remove the control panel or your warranty will be void. After leveling unit on counter, attach screen wiper to brew stem by inserting bottom of the stem into the keyhole on the top of the screen wiper and turn top handle 180 degrees to lock into place.

- The grounds chamber can be attached by placing it underneath the brew chamber when grounds chamber lever is in the rear position. Handle of grounds chamber should be set half-way between the airport hanger receptacle and the grounds chamber lever.
- Lock grounds chamber into brewing position by pulling grounds chamber lever to the front of Bravura Press.
- The water gauge on the back of the unit on the water line should be set between 25-30.

Notice: Removable grounds chamber should be in locked position at all times except to extract the spent grounds after the hot liquid has been dispensed.

Electrical Connection Warnings

- **Warning** - electrical and grounding connections must comply with the national electrical code and/or other local codes.
- **Warning** - do not remove or damage any grounding prongs or receptacles. If the receptacle is not the proper grounding type, contact a licensed electrician.
- **Warning** - the servicing agent must disconnect the electrical connection before removing the rear encasement.
- **Warning** - only plug the L14-30 plug into the proper corresponding L14-30 outlet.

Operational Warnings

- **Warning** - hot water can cause burns. Use care when operating, cleaning, and servicing the Bravura Press.
- **Warning** - do not remove the removable grounds chamber while liquid is still inside the brew chamber. Doing so will result in the contents spilling onto other work surfaces and possibly nearby equipment. If in question as to contents of the brew chamber lift the lid and peer inside to confirm.
- **Warning** - always peer inside the brew chamber before starting a new cycle, and also before removing the removable grounds chamber.
- **Warning** - when locking grounds chamber into place make sure that any parts of your body or other items, including coffee grounds, are free from the seal area.
- **Warning** - to prevent burns or other negative results, do not put your hands into the unit from the top, and do not put your face into the hot steam when the hot water is dispensing.
- **Warning** - parts of the steel tubing may be hot when in use.
Do not touch.
- **Warning** - hot water will dispense from the hot water dispense tube when the user touches the “dispense when lit” button on the right of the control panel. Always make sure there is a container that can hold up to 1.75 liters under the tube when dispensing.



Order of Operations

Pre-Day

*Put a 1.75 liter or bigger container under the hot water dispense tube, lock grounds chamber in place, and press reset for three seconds. Any extra/remaining water will evacuate through the hot water dispense tube. Once there is confirmation that the tank is clear start an empty 1.5 liter batch on the coffee side to preheat the unit. Make sure that the grounds chamber is securely attached by angling the handle half-way between the airpot hanger receptacle and the lever slot for the grounds chamber lever, then lifting the grounds chamber into a locked position by pulling the grounds chamber lever towards the front of Bravura Press.

Brewing Operations

1. Confirm that no liquid is in brew chamber by lifting lid to peer inside.
2. If liquid remains in brew chamber, follow dispense instructions until liquid is below the dispense hole located on the inner wall of the grounds chamber, remove grounds chamber and dump the liquid.
3. If brew chamber is free from liquid and the grounds chamber is clean and clear of any contents, then push the grounds chamber lever to the rear position to lower the grounds chamber. If choosing to use the compostable liner, place liner on top of the grounds chamber and using both hands press the liner to the bottom of the inside of the grounds chamber so that the fanned edges hug the inside wall.
4. Fill the inside of the grounds chamber with ground coffee, preferably a french press grind setting: 1.5 cups for a 1.5 L pot, 3 cups for a 3.0 L pot. Overfilling grounds past the 3 cup volume can lead to grounds in the coffee, or even the inability to dispense.
5. Place grounds chamber in position under brew chamber, align handle half-way between the airpot hanger receptacle and the front of the lever slot for the grounds chamber lever.
6. You will know the grounds chamber is positioned in the proper center position because you will feel the subtle placement of a nipple and receiver on the bottom of the grounds chamber.
7. Once in position, pull the grounds chamber lever towards the front of Bravura Press until it locks in place.
8. Attach a clean screen wiper onto the bottom of the press stem by fitting the key at the end of the stem into the key hole on the top of the screen wiper, then turning the brew stem handle 180° until it latches.

9. Pull the wipers to the base of the lid. Wet the wipers if it is a dry machine, (ie. first run of the day). The bottom wiper should be about an inch from the bottom of the lid.
10. To place screen wiper into the brew chamber you must first place the lid above the brew chamber and angle the handle and brew stem towards the front of the machine at about a 10° angle. Start the silicone wiper at it's widest point into the brew chamber and carefully pull the front of the bottom wiper to the front of Bravura Press as you reposition the brew stem straight above the brew chamber. At this point both wipers and the lid should be seeded in place and you can now pull the lower wiper into the lid by lifting the brew stem handle to the highest point.
11. Before any actuation you must first unlock Bravura by **clicking the RINSE/RESET button**. The unit has this safety measure in place to make you think twice before you actuate any command.
12. If you have been pulled away from your brew duty before you had a chance to hit start, check under the lid for contents that may not yet have been removed. Helpful coworkers can sometimes forget to tell you that they already brewed.
13. **Choose your capacity** by toggling between **1.5 L** and **3.0 L**. The red light will be next to your desired brew volume.
14. **Press START** (If you make a mistake you have **10 seconds to click RESET** and start again)



What happens after you **press START: (ring of red lights)**

- a. Water enters into the heater from the building's water supply. It is normal to hear a thump in the water line during this process.
- b. The heater begins to heat and you will hear a bit of a steam chug sound before the water is released onto the grounds.
- c. The water comes out forcefully in order to ensure full coverage of the grounds.

Warning: Steer clear of the incoming hot water. Water enters the brew chamber between 198F-212F. It is programmed this way so that by the time the water hits the coffee it is between 196-204F.

- d. The steam chug sound happens **once for the 1.5 Liter brew on the coffee side**, and **twice for the 3 Liter brew on the coffee side** (once for each 1.5 Liter cycle).
- e. The **ring of red lights** indicates the point of the brewing process. For the **hot water side**, the red lights run counter-clockwise starting with the red light above the blue cup light. For the **coffee brewing side**, lights run clockwise starting at the red light below the blue cup light.

15. Brewing is complete when blue cup light illuminates.

16. Press handle of brew stem down slowly to the down position.
17. Place airpot with hanger into the hanger receptacle on the front of the base of Bravura Press. Open airpot and remove the airpot stem.
18. Move the brewer dispense tube so that the point of coffee exit is directly over the fill hole on the airpot.
19. Turn the knob on the end of the grounds chamber clockwise to release coffee liquid from the coffee dispense tube.
20. When coffee begins to trickle at the end of dispensing you can release the knob, move the dispense tube to it's original position to the side of Bravura Press, and remove the airpot for serving.
21. If using a carafe, there is no airpot stem to remove, and no hanger.

Cleaning Operations

Removing the Grounds

1. Turn brew stem handle 180° counter-clockwise.
(This releases screen wiper to stay on top of the grounds)
2. Lift brew stem up to the tallest position while pushing down on lid hold.
3. While keeping the stem straight up and holding the lid by both the stem handle and the lid hold, remove the lid assembly and rinse top wiper.
4. With one hand on the grounds chamber handle and the other hand on the gearshift, push the gear shift towards the rear of the Bravura Press.
5. The grounds chamber will stick a bit to the brew chamber by design. Carefully pull the grounds chamber down from the brew chamber where some liquid will remain.
6. Pull free grounds chamber out from underneath the brew chamber.
7. With the wiper screen remover (attached the same way as the brew stem) pull the wiper screen from the top of the spent grounds. Rinse wiper screen and reattach to lid assembly.
8. Using the handle of the grounds chamber, decisively turn the pot upside down over a trash receptacle and knock it to release grounds. If a liner was used a quick rinse is all that is needed to prepare for the next brew cycle. If a liner was not used, a spatula may be used to aid in grounds removal before the quick rinse.

Surface Cleaning of Stainless Steel

- Use soft cloth and a stainless steel cleaner for the exterior parts of the Bravura Press

Deep Cleaning

This deep cleaning process should be done at the end of every day, and/or inbetween brews if anything other than coffee has been in the brew chamber or grounds chamber.

- Use only coffee maker cleaning tablets or powder for the interior of the brew chamber, lid, grounds chamber, brew stem, wipers, dispense tube, dispense handle.
- Do not use scouring pads
- This cleaning process should be done at the end of every day, and/or in between brews if anything other than coffee has been in the brew chamber or grounds pot.

Interior Cleaning

- Place one tablet of coffee brewer cleaner, or the equivalent in powder (according to the cleaner product instructions) into the removable grounds chamber. Lock grounds chamber into place under the brew chamber. Place lid in place on top of the brew chamber. Press wipers to the bottom of the grounds chamber. Press **RESET**, then **3.0L**, followed by **START** for the coffee portion on the control panel.
- Follow tablet/powder instructions for the amount of time the cleaner should soak in the machine. Raise the wipers to the top of the brew chamber. Dispense liquid, as if you were dispensing coffee.
- Remove the grounds chamber and dump the remaining liquid.
- Replace the grounds chamber and lock in place. Push the wipers again to the bottom of the grounds chamber. Hit **RESET, 3.0L, START** on the control panel. Continue this rinse process until the cleaner is completely rinsed from the interior surfaces.
- This cleaning process should be done at the end of every day, and/or inbetween brews if anything other than coffee has been in the brew chamber or grounds chamber.
- Maintain all safety measures during cleaning that you would during brewing.
- If there is any oil residue remaining in the interior portions of Bravura Press where the product is brewed or dispensed, simply wipe with a clean paper towel if it is coffee residue. For residue from other products brewed use a wet cloth soaked in your health department's suggestion for dishwashing and then dry completely with a dry towel.



Hot Water Operations

1.75 Liter Dispensing Only



1. Confirm removable bottom is locked in brew position.
2. Place a vessel of at least 1.75 liters under the hot water dispense tube.
3. On the control panel:
 - a. press **RINSE/RESET**
 - b. press **START** under **HOT WATER**
4. Red Lights will light up counter-clockwise beginning above blue mug on the control panel.
5. When hot water is ready to dispense the blue water drop will light up under the **DISPENSE WHEN LIT** button.
6. Press **DISPENSE WHEN LIT** to empty tank into serving vessel.

Notice: You may stop the flow at anytime by pressing the **RINSE/RESET** button.

Error States & Codes

Error States

Where error states display and how to identify the error.

Error states display on the control panel on the coffee brew dial.

The associated bar on the dial below will quickly spin with illumination 2 times around clockwise and then the associated error light will blink for a short series before remaining illuminated, notifying the user of the exact error state.



Error code #	Fault Description	Meaning	Directive
1	Fill Fault	Water not entering unit to fill heater	<ol style="list-style-type: none"> 1. Confirm water is turned on at building source and at Bravura Press connection to source. 2. If still happening: Place a 1.75 L or larger container under the hot water dispenser and make sure that the grounds chamber is locked in place, press and hold RINSE/RESET for 10 seconds, expel all of the water from the unit. When complete, run batches as normal. If still happening after steps 1 and 2, contact service agent before running more batches.
2	Heater Fault	Water Temp Not Raising	Contact Service Agent
3	RTD Fault	May or may not see water dripping from water dispense tube or into the brew chamber. May see inconsistent brew batches	<ol style="list-style-type: none"> 1. Make sure your Adjustable Base Feet are adjusted to make the Bravura Press level. 2. Follow Directive #2 of Error Code 1. 3. Contact Servicing Agent if light #3 continues or if dripping persists.
5	Water < 33°F	Unit is too cold	Bravura Press must only be set up and operated in non-freezing temperatures. At set-up let unit stand until it reaches 50°F.
6	Water > 250°F	Contact Service Agent	<ol style="list-style-type: none"> 1. Unplug Unit 2. Contact Service Agent
9	Water Full Fault	Possible remaining water in tank after an untimely reset	<ol style="list-style-type: none"> 1. Follow Directive #2 of Error Code 1 2. If Light #9 continues after following number 1, Contact Service Agent.



BRAVURA
PRESS

BREWER. REVOLUTION. SIMPLICITY.

**The World's First Commercial
Automated French Press Brewing System.**

For additional information on Bravura Press
or to locate an authorized parts and service provider in your area.
info@bravurapress.com
Bravura Press, Inc.