



BUNN[®]
2015 PRODUCT CATALOG



WHY BUNN?

In the 1950s, company founder George Bunn was driven by the goal of making it simple and fast to brew a quality cup of coffee. Relentlessly, he designed, hand assembled, tested, modified and perfected prototypes in Springfield, Illinois USA. Since that time, BUNN® has grown into a global brand and is now a trusted partner of choice for quality home brewers and commercial dispensed beverage equipment. We've built our business on a humble passion for making it simple to create quality in every cup for every occasion. What we started then, we continue today with a portfolio that is rich with industry-leading, customer-driven patented solutions.

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**Visit us at our new
digital home.**

**Need more information
on a product?**

**Want to quickly
purchase online?**

**It's all available at
BUNN.com**

A man with short brown hair and a light beard, wearing a green t-shirt, is sitting at a dark wooden table. He is looking down at a silver laptop in front of him. On the table, there is also a white smartphone, a black camera with a lens, and a white cup of coffee on a saucer. The background is dark and out of focus, suggesting an indoor setting like a cafe or office.

BUNN[®]



Single Cup

A close-up photograph of a white ceramic coffee cup with a handle, resting on a matching white saucer. The cup and saucer are placed on a dark, reflective surface. In the background, a blurred cafe interior is visible, showing people seated at tables and a yellow cushioned bench. The lighting is warm and focused on the cup.

Single Cup

Single Cup My Café® Cartridge

Single serve cartridge system engineered to deliver great results in the cup

SINGLE CUP MY CAFÉ® MCO

Ideal for office and small business environments

Designed to be compliant with ADA self service requirements

Flip tray accommodates wide range of cup sizes and travel mugs

SINGLE CUP MY CAFÉ® MCR

Pourover unit requires no plumbing

Optional kit available for connection to a water line for automatic water fill

Accommodates a variety of single serve cartridges



MCO



MCR

| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|-----------------------|--------------------|---------------|------------------------------|------------|
| Product # | Model | Type | High Altitude | 8oz cups/hr 236mL cups/hr | Volts |
| 44500.0000 | MCO MY CAFE OFFICE | Automatic | n/a | 60 | 120 |
| 44600.0000 | MCR MY CAFE RESERVOIR | Pourover | n/a | 60 | 120 |
| 44600.0001 | MCR 120V Automatic | Automatic/Pourover | n/a | 60 | 120 |
| 49565.0000 | MCR Conversion Kit | n/a | n/a | n/a | n/a |



My Café Automatic (MCA)

Single Cup My Café® Pod

Commercial-grade, single serve pod system engineered to deliver great results in the cup

MY CAFÉ AUTOMATIC

A drawer-style pod holder keeps hands clean and dry at all times

Automatic model is connected to waterline, eliminating the need to manually refill reservoir

Fast brew coffee in about 30 seconds

Stainless steel heating tank uses a thermostat to hold water at the perfect ready-to-brew temperature

MY CAFÉ POUROVER

Accommodates 45mm to 61 mm pods

Pourover unit requires no plumbing

Easy to use and maintain with a removable water reservoir

MY CAFÉ AP

Automatically disposes of spent pods after each brew

Control extraction utilizing pulse-brew technology with BrewMETER®

New single tank pump design provides consistent brew quality on varying water pressures



My Café Pourover (MCP)



My Café AP

| Product # | Model | DESCRIPTION | | | High Altitude | CAPACITY | ELECTRICAL |
|------------|--------------|-------------|------|------------------------------|---------------|----------|------------|
| | | Type | Wrap | 8oz cups/hr 236mL cups/hr | | Volts | |
| 42300.0000 | MY CAFE AP | Automatic | No | n/a | 60 | 120 | |
| 42300.0001 | MY CAFE AP | Automatic | Yes | n/a | 60 | 120 | |
| 35400.0003 | MCP | Pourover | No | No | 60 | 120 | |
| 35400.0004 | MCP | Pourover | No | Yes | 60 | 120 | |
| 35400.0009 | MCA | Automatic | No | n/a | 60 | 120 | |
| 39501.0001 | MERCHANDISER | n/a | n/a | n/a | 60 | 120 | |
| 39502.0001 | RACK ASSY | n/a | n/a | n/a | 60 | 120 | |



Air Infusion®



Air Infusion®

tr

trifecta® Air Infusion®

Tech-enabled, barista-crafted single cup brewer that heightens the quality of coffee and tea

TRIFECTA BREWING PHASES

Wetting: The saturation of the coffee grounds and specialty loose leaf tea can be controlled to get the percentage of water and pause appropriate for the selected varieties.

Extraction: Air is injected into a pressurized chamber so that the grounds are agitated using Air Infusion technology. The result: uniformity of extraction and a complex beverage that will be enjoyed by coffee and tea enthusiasts.

Hydrolysis: Air presses the beverage through a permanent metal screen that filters out coffee grounds or tea leaves while preserving oils and aromatics for a deep-bodied, unique flavor experience.



trifecta silver



trifecta white



trifecta black

| DESCRIPTION | | | ELECTRICAL |
|-------------|----------|--------|------------|
| Product # | Model | Finish | Volts |
| 41200.0000 | TRIFECTA | Silver | 120 |
| 41200.0005 | TRIFECTA | White | 120 |
| 41200.0006 | TRIFECTA | Black | 120 |

A close-up photograph of a vibrant red ceramic mug filled with dark, rich brewed coffee. The mug is positioned on a rustic wooden surface, with the horizontal grain of the wood visible in the background. The lighting is warm and soft, highlighting the glossy finish of the mug and the smooth surface of the coffee. A dark, semi-transparent banner is overlaid on the left side of the image, containing the text "Brewed Coffee" in a clean, white, sans-serif font.

Brewed Coffee





VP17-3
Stainless

Pourover Decanter Brewers A10, VP17

Ideal simple switch control office coffee service that does not require plumbing or special wiring

A10

Attractive, space-saving to fit any counter

Separately controlled warmer

10-cup glass decanter included

VP17

One, two or three separately controlled warmers

SplashGard® funnel deflects hot liquids away from the hand

Pourover brewer requires no plumbing – completely portable

Decanters sold separately
unless noted;
see *Serving and Holding*
beginning page 87.



A10



VP17-1



VP17-2

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|--------|-----------|----------------------|-------------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Finish | Warmers | Includes Decanter | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 21250.0000 | A10 | Stainless | One Lower | Yes | One Piece | 20106.0000 | 46 | 120 |
| 13300.0001 | VP17-1 | Stainless | One Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0002 | VP17-2 | Stainless | One Upper/ One Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0003 | VP17-3 | Stainless | Three Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0004 | VP17-3 | Stainless | Two Upper/ One Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0011 | VP17-1 | Black | One Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0012 | VP17-2 | Black | One Upper/ One Lower | No | One Piece | 20115.0000 | 60 | 120 |
| 13300.0013 | VP17-3 | Black | Three Lower | No | One Piece | 20115.0000 | 60 | 120 |

Pourover Decanter Brewers

VPS, VPR

Ideal simple switch control office coffee service that does not require plumbing or special wiring

VPR

Two individually controlled warmers

Side-to-side design rests against wall, freeing countertop space

Internal components are constructed from stainless steel

VPS

Three separately controlled warmers

Pourover brewer requires no plumbing – completely portable

SplashGard® funnel deflects hot liquids away from the hand



VPR



VPS



Decanters sold separately unless noted; see *Serving and Holding* beginning page 87.

| Product # | Model | Finish | DESCRIPTION | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|-------|--------|-----------------------|------------------------|-----------|--------------|------------------------------|------------|
| | | | Warmers | Includes Two Decanters | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 04275.0031 | VPS | Black | One Upper / Two Lower | No | One Piece | 20115.0000 | 62 | 120 |
| 33200.0000 | VPR | Black | One Upper/ One Lower | No | One Piece | 20115.0000 | 62 | 120 |
| 33200.0002 | VPR | Black | One Upper/ One Lower | Easy Pour | One Piece | 20115.0000 | 62 | 120 |
| 33200.0015 | VPR | Black | One Upper/ One Lower | Glass | One Piece | 20115.0000 | 62 | 120 |

For additional product specifications and images visit bunn.com.



CW15-APS

Pourover Thermal Brewers CW15

Add water and immediately brew into portable insulated servers that hold coffee at optimal temperature

CW15-APS

Simple switch controls

Digital timer enables users to make brew cycle adjustments from the front panel

Brews directly into 1.9 to 3L airpots

CW15-TC

Models are space saving 9" wide (22.9cm)

Accepts thermal carafe up to 8.5" (21.6 cm) tall

Pourover brewer requires no plumbing – completely portable



CW15-TC

Servers sold separately;
see *Serving and Holding*
beginning page 87.



| Product # | Model | DESCRIPTION | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|----------|-------------|----------------|-----------|--------------|------------------------------|------------|
| | | Finish | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 23001.0000 | CW15-APS | Stainless | Black Plastic | One Piece | 20115.0000 | 61 | 120 |
| 23001.0062 | CW15-APS | Stainless | Gourmet Funnel | One Piece | 20157.0001 | 61 | 120 |
| 23001.0040 | CW15-TC | Stainless | Black Plastic | One Piece | 20115.0000 | 62 | 120 |

Pourover Thermal Brewers

VPR

Ideal simple switch control office coffee service that does not require plumbing or special wiring

VPR

Accommodates 1.9 to 3L airpots

Internal components are constructed from stainless steel

Simple switch controls

VPR-TC

Brew directly into 64oz (1.9L) thermal carafe with brew-thru lid

Side-to-side design rests against wall, freeing countertop space

Black finish



VPR-APS



VPR-TC



Servers sold separately unless noted; see *Serving and Holding* beginning page 87.

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|---------|--------|----------------------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Finish | Includes 2.2L Airpot | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 33200.0010 | VPR-APS | Black | No | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 33200.0014 | VPR-APS | Black | Yes | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 33200.0011 | VPR-TC | Black | No | Black Plastic | One Piece | 20115.0000 | 62 | 120 |

For additional product specifications and images visit bunn.com.



AXIOM DV-3 RFID
(Upper Warmers)

AXIOM® RFID with BreWISE® DBC®

Medium volume brewing solution with RFID serving tracker and Digital Brewer Control for precise extraction control

RFID Coffee Server Management technology automatically tracks and communicates the age of brewed coffee

Works with glass decanters with replaceable RFID chip collar or thermal carafes

Automatic warmers shut-off when glass RFID carafe is removed from plate or freshness expires

Large 200oz (5.9L) tank provides back-to-back brewing capacity



AXIOM DV-3 RFID
(Lower Warmers)

Decanters sold separately;
see *Serving and Holding*
beginning page 87.



| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-----------------|-----------|----------------------|-------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Finish | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 38700.0076 | AXIOM-DV-3 RFID | Stainless | Three Lower | Stainless | One Piece | 20115.0000 | 67 | 120 |
| | | | | | | | 120 | 120/208 |
| | | | | | | | 120 | 120/240 |
| 38700.0080 | AXIOM-DV-3 RFID | Stainless | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 67 | 120 |
| | | | | | | | 120 | 120/208 |
| | | | | | | | 120 | 120/240 |



AXIOM® DBC®

Medium volume brewing solution with Digital Brewer Control for precise extraction control

Large 200oz (5.9L) tank provides back-to-back brewing capacity

Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp

Coffee extraction controlled with programmable features



AXIOMP-DV-3



AXIOM 15-3
(Lower Warmers)



AXIOM 15-3
(Upper Warmers)



Decanters sold separately; see Serving and Holding beginning page 87.

| Product # | Model | Pourover Feature | DESCRIPTION | | | | Sprayhead | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|-------------|------------------|-------------|----------------------|---------------|-----------|------------|------------------------------|----------|------------|
| | | | Finish | Warmers | Funnel Type | BUNN # | | 8oz cups/hr 236mL cups/hr | Volts | |
| 38700.0000 | AXIOM-15-3 | No | Stainless | Two Upper/ One Lower | Black Plastic | One Piece | 20115.0000 | 67 | 120 | |
| 38700.0002 | AXIOM-15-3 | No | Stainless | Three Lower | Black Plastic | One Piece | 20115.0000 | 67 | 120 | |
| 38700.0003 | AXIOM-35-3 | No | Stainless | Three Lower | Black Plastic | One Piece | 20115.0000 | 67 | 120 | |
| 38700.0008 | AXIOM-DV-3 | No | Stainless | Two Upper/ One Lower | Black Plastic | One Piece | 20115.0000 | 120 | 120/208 | |
| 38700.0009 | AXIOM-DV-3 | No | Stainless | Three Lower | Stainless | One Piece | 20115.0000 | 120 | 120/208 | |
| 38700.0023 | AXIOMP-DV-3 | Yes | Stainless | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 120 | 120/208 | |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



CWTF15
(with faucet)

Automatics with Upper Warmers

Medium volume brewing solution with simple switch controls

CWT

Faucet is not included on this model

CWTF15-3 AND CWTF35-3

Plastic or stainless funnel options

Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp

CWTF

Hot water faucet and pourover backup on all models



CWT

Decanters sold separately;
see *Serving and Holding*
beginning page 87.



| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|----------|--------|----------------------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Faucet | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 12950.0356 | CWT15 | No | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 62 | 120 |
| 12950.0211 | CWTF15 | Yes | One Upper/ One Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0213 | CWTF15-3 | Yes | Two Upper/ One Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0217 | CWTF15-3 | Yes | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 62 | 120 |
| 12950.0283 | CWTF20-3 | Yes | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 81 | 120 |
| 12950.0253 | CWTF35-3 | Yes | Two Upper/ One Lower | Black Plastic | One Piece | 20115.0000 | 120 | 120/240 |
| 12950.0261 | CWTF35-3 | Yes | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |
| | | | | | | | 62 | 120 |
| 12950.0410 | CWTF-DV | Yes | Two Upper/ One Lower | Stainless | One Piece | 20115.0000 | 104 | 120/208 |
| | | | | | | | 120 | 120/240 |



Automatics with Lower Warmers

Medium volume brewing solution with simple switch controls and low-profile for undercabinet placement

CWT

Faucet is not included on this model

CWTF

Hot water faucet and pourover backup on all models

Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp

CRTF

Hot water faucet and pourover backup on all models

Five separately controlled warmers



CWT15-3



CWTF15-3



CRTF-35



Decanters sold separately; see *Serving and Holding* beginning page 87.

| | | DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|------------------------------|-------------|-------------|---------------|-----------|--------------|------------------------------|-------------------|
| Product # | Model | Faucet | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 12950.0112 | CWT15-3 | No | Three Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0293 | CWTF15 | Yes | One Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0298 | CWTF15-3 | Yes | Three Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0212 | CWTF15-3 | Yes | Three Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| 12950.0216 | CWTF15-3 with Nickel Legs | Yes | Three Lower | Stainless | One Piece | 20115.0000 | 62 | 120 |
| 12950.0252 | CWTF35-3 | Yes | Three Lower | Black Plastic | One Piece | 20115.0000 | 120 | 120/240 |
| 12950.0409 | CWTF-DV | Yes | Three Lower | Stainless | One Piece | 20115.0000 | 62 107 120 | 120 208 240 |
| 13250.0023 | CRTF5-35 | Yes | Five Lower | Black Plastic | One Piece | 20115.0000 | 120 | 120/240 |
| 13250.0025 | CRTF5-35 | Yes | Five Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



AXIOM DBC 4/2

Twin Brewhead Systems

High volume decanter brewing solution

CWTF

Pourover feature on both sides

Four or six individually controlled warmers available in choice of all lower or upper/lower design

Uses simple switch controls

AXIOM® DBC®

Coffee extraction controlled with programmable features

Electronic diagnostics and built-in tank drain make service easier

Six individually controlled warmers available in choice of all lower or upper/lower design



CWTF 2/2

Decanters sold separately; see *Serving and Holding* beginning page 87.



CWTF 0/6



AXIOM DBC 0/6

| Product # | Model | DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|----------------|-------------|------------------------|-------------|-----------|--------------|------------------------------|-------------|
| | | Legs | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 23400.0001 | CWTF 2/2 TWIN | No | Two Upper/ Two Lower | Stainless | One Piece | 20115.0000 | 240 | 120/240 |
| 23400.0011 | CWTF 4/2 TWIN | No | Four Upper / Two Lower | Stainless | One Piece | 20115.0000 | 240 | 120/240 |
| 23400.0020 | CWTF 0/6 TWIN | 4" Legs | Six Lower | Stainless | One Piece | 20115.0000 | 240 | 120/240 |
| 38700.0014 | AXIOM 4/2 TWIN | No | Four Upper / Two Lower | Stainless | One Piece | 20115.0000 | 240 | 120/208-240 |
| 38700.0015 | AXIOM 0/6 TWIN | 4" Legs | Six Lower | Stainless | One Piece | 20115.0000 | 240 | 120/208-240 |



Stainless Automatics

Medium volume brewing solution with simple switch controls

OL/OT

Two separately controlled warmers

Functions well in low or uneven water pressure situation and can also be operated as a pourover unit

Faucet kit available

RL/RT

Five separately controlled warmers

Newer models available with faucet; faucet kits available for existing models

RL models designed to function well in low water pressure situations and can also be operated as a pourover unit



OL/OT



RL/RT



Decanters sold separately; see *Serving and Holding* beginning page 87.

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-------|--------|-------------------------|-------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Faucet | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 20820.0001 | OL 20 | No | One Upper / One Lower | Stainless | One Piece | 20115.0000 | 96 | 120 |
| 20820.0002 | OL 35 | No | One Upper / One Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |
| 20830.0000 | OT 15 | No | One Upper / One Lower | Stainless | One Piece | 20115.0000 | 67 | 120 |
| 20830.0001 | OT 20 | No | One Upper / One Lower | Stainless | One Piece | 20115.0000 | 84 | 120 |
| 20835.0000 | RT | No | Two Upper / Three Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |
| 20835.0004 | RTF | Yes | Two Upper / Three Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |
| 20825.0000 | RL 35 | No | Two Upper / Three Lower | Stainless | One Piece | 20115.0000 | 120 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

Side-by-Side Low Profile Automatic

Medium volume brewing solution with simple switch controls

Makes good use of under-cabinet space with low profile height of 17.4" (44.2cm)

Faucet included

Two individually controlled warmers



VLPF

Decanters sold separately;
see *Serving and Holding*
beginning page 87.



| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-------|--------|-----------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Faucet | Warmers | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 07400.0005 | VLPF | Yes | Two Lower | Black Plastic | One Piece | 20115.0000 | 62 | 120 |

Urns

Unique urn brewer design ensures low evaporation loss

SRU Single

Large water tank holds over 10gal (37.9L)

Use faucet to draw off hot water during brewing cycle without affecting delivery of coffee

Ideal for use with BUNN GPR portable servers and warmer stands (page 96)

U3 TWIN

Large water tank holds over 20gal (75.7L)



SRU - Single



U3 - TWIN

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-------|--------|-----------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Faucet | Finish | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 06325.0001 | SRU | Yes | Stainless | Black Plastic | Urn | 20109.0000 | 184 | 120/208 |
| 06325.0002 | SRU | Yes | Stainless | Black Plastic | Urn | 20109.0000 | 184 | 120/240 |
| 20500.0000 | U3 | Yes | Stainless | Black Plastic | Urn | 20109.0000 | 268 | 120/208 |
| 20500.0001 | U3 | Yes | Stainless | Black Plastic | Urn | 20109.0000 | 310 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



Single TF
(Stainless)

ThermoFresh® BrewWISE® DBC® - Single®

TF brewers use Digital Brewer Control with insulated ThermoFresh servers that hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

Simplify installation, calibration and use by creating coffee recipe cards and dedicated funnels with the Recipe Writer using your PC (U.S. and English MS Windows® compatible)

Variable bypass controls coffee strength

BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®



Single TF
(Black)

Servers sold separately;
see Serving and Holding
beginning page 87.



| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|------------------------|-----------|--------------|-------------|-------------|--------------|------------------------------|------------|
| Product # | Model | Finish | Funnel Locks | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 34800.0000 | Single TF DBC | Stainless | Yes | Smart | Three Piece | 20138.1000 | 182 | 120/240 |
| 34800.0002 | Single TF DBC | Stainless | No | Smart | Three Piece | 20138.1000 | 182 | 120/208 |
| 34800.0003 | Single TF DBC | Stainless | Yes | Smart | Three Piece | 20138.1000 | 182 | 120/208 |
| 34800.0004 | Single TF DBC | Black | No | Smart | Three Piece | 20138.1000 | 182 | 120/240 |
| 34800.0001 | Single TF DBC | Black | Yes | Smart | Three Piece | 20138.1000 | 182 | 120/240 |
| 34800.0008 | Single TF DBC | Black | Yes | Smart | Three Piece | 20138.1000 | 104 | 120 |
| 34800.0017 | Single TF DBC | Stainless | Yes | Smart | Three Piece | 20138.1000 | 104 | 120 |
| 34444.0000 | BrewWISE Recipe Writer | n/a | n/a | n/a | n/a | n/a | n/a | 120 |
| 34447.0000 | Recipe Transfer Card | n/a | n/a | n/a | n/a | n/a | n/a | n/a |
| 34448.0000 | Transfer-Ad Card | n/a | n/a | n/a | n/a | n/a | n/a | n/a |



ThermoFresh® BrewWISE® DBC® - Dual

TF brewers use Digital Brewer Control with insulated ThermoFresh servers that hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

Increased brewing capacity

Simplify installation, calibration and use by creating coffee recipe cards and dedicated funnels with the Recipe Writer using your PC (U.S. and English MS Windows® compatible)

Variable bypass controls coffee strength

BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®



Dual TF
(Stainless)



Dual TF
(Black)



Servers sold separately;
see *Serving and Holding*
beginning page 87.

| DESCRIPTION | | | PAPER FILTER | CAPACITY | ELECTRICAL | | | |
|-------------|------------------------|-----------|--------------|-------------|-------------|------------|------------------------------|---------|
| Product # | Model | Finish | Funnel Locks | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 34600.0000 | Dual TF DBC | Stainless | Yes | Smart | Three Piece | 20138.1000 | 302 | 120/240 |
| 34600.0001 | Dual TF DBC | Black | Yes | Smart | Three Piece | 20138.1000 | 302 | 120/240 |
| 34600.0002 | Dual TF DBC | Stainless | No | Smart | Three Piece | 20138.1000 | 302 | 120/240 |
| 34600.0003 | Dual TF DBC | Black | No | Smart | Three Piece | 20138.1000 | 302 | 120/240 |
| 34600.0004 | Dual TF DBC | Stainless | No | Smart | Three Piece | 20138.1000 | 260 | 120/208 |
| 34600.0005 | Dual TF DBC | Black | No | Smart | Three Piece | 20138.1000 | 260 | 120/208 |
| 34600.0006 | Dual TF DBC | Stainless | Yes | Smart | Three Piece | 20138.1000 | 260 | 120/208 |
| 34600.0007 | Dual TF DBC | Black | Yes | Smart | Three Piece | 20138.1000 | 260 | 120/208 |
| 34444.0000 | BrewWISE Recipe Writer | n/a | n/a | n/a | n/a | n/a | n/a | 120 |
| 34447.0000 | Recipe Transfer Card | n/a | n/a | n/a | n/a | n/a | n/a | n/a |
| 34448.0000 | Transfer-Ad Card | n/a | n/a | n/a | n/a | n/a | n/a | n/a |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



ICB Twin
(Black)

Infusion Series® BrewWISE® DBC® Coffee

Achieve a variety of flavor profiles and batch options with programmable Digital Brewer Control

ICB DV

Three brew buttons for three separate brewing profiles; two programmable switches for full and half batches

Designed to brew into 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers with stand

Dual voltage model; can operate at 120V/15 amp or 120/208-240V/20 amp

ICB TWIN

Double the options for brewing profiles and batch control

Large 5.6gal (21.2L) tank provides back-to-back brewing capacity

Brew into 2.5-3.8L airpots 1gal and 1.5gal ThermoFresh® servers without stand



ICB DV
(Stainless)

Servers sold separately; see *Serving and Holding* beginning page 87.



| DESCRIPTION | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-----------|-----------|-------------|---------------|--------------|------------------------------|------------|
| Product # | Model | Finish | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 36600.0000 | ICB DV | Stainless | Smart | Lime Tolerant | 20138.1000 | 80 | 120 |
| | | | | | | 136 | 120/208 |
| | | | | | | 189 | 120/240 |
| 36600.0004 | ICB DV | Black | Smart | Lime Tolerant | 20138.1000 | 80 | 120 |
| | | | | | | 136 | 120/208 |
| | | | | | | 189 | 120/240 |
| 36600.0016 | ICB DV LP | Stainless | Smart | Lime Tolerant | 20138.1000 | 80 | 120 |
| | | | | | | 136 | 120/208 |
| | | | | | | 189 | 120/240 |
| 37600.0002 | ICB Twin | Stainless | Smart | Lime Tolerant | 20138.1000 | 280 | 120/208 |
| 37600.0004 | ICB Twin | Black | Smart | Lime Tolerant | 20138.1000 | 280 | 120/208 |



Infusion Series®

BrewWISE® DBC® Coffee - Tall

Achieve a variety of flavor profiles and batch options with programmable Digital Brewer Control

ICB DV TALL

Three brew buttons for three separate brewing profiles; two programmable switches for full and half batches

Dual voltage model; can operate at 120V/15 amp or 120/208-240V/20 amp

Designed to brew into 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers with stand

ICB TWIN TALL


Designed to brew into 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers with stand

Large 5.6gal (21.2L) tank provides back-to-back brewing capacity

Brew into 2.5-3.8L airpots 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers without stand



ICB Twin Tall

 Servers sold separately; see *Serving and Holding* beginning page 87.



ICB DV Tall

| | | DESCRIPTION | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------------|---------------|-------------|-------------|---------------|-------------------|------------------------------|------------|
| Product # | Model | Finish | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 36600.0005 | ICB DV TALL | Stainless | Smart | Lime Tolerant | 20138.1000 | 80 | 120 |
| | | | | | | 136 | 120/208 |
| | | | | | | 189 | 120/240 |
| 37600.0010 | ICB TWIN | Stainless | Smart | Lime Tolerant | 20138.1000 | 280 | 120/240 |
| 37600.0011 | ICB TWIN TALL | Stainless | Smart | Lime Tolerant | 20138.1000 | 280 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



AXIOM DV APS

AXIOM® Thermal

Medium volume brewing solution featuring Digital Brewer Control for precise extraction control

Brew directly into 1.9 to 3.0L airpots or thermal carafes up to 8.5" (21.6cm) tall

Programmable "Energy Saver Mode" reduces operating cost during idle periods

Thinsulate® tank insulation provides increased energy efficiency

AXIOM-DV-APS, AXIOM-DV-TC

Voltage easily converts by flipping a switch

AXIOM-TWIN-APS

Twin brew head system brews 15gal (56.8L) per hour

Servers sold separately; see Serving and Holding beginning page 87.



AXIOM DV TC



AXIOM Twin APS

| DESCRIPTION | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|----------------|-------------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Server Type | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 38700.0010 | AXIOM DV APS | Thermal | Black Plastic | One Piece | 20115.0000 | 67 | 120 |
| | | Carafe | | | | 120 | 120/208 |
| | | | | | | 120 | 120/240 |
| 38700.0011 | AXIOM DV TC | Airpot | Black Plastic | One Piece | 20115.0000 | 67 | 120 |
| | | | | | | 120 | 120/208 |
| | | | | | | 120 | 120/240 |
| 38700.0013 | AXIOM TWIN APS | Airpot | Stainless | One Piece | 20115.0000 | 240 | 120/240 |



SmartWAVE® Thermal

BUNN exclusive brewing technology that increases turbulence in the funnel for uniformity of extraction

Adjustable low profile design can accommodate a variety of thermal servers

Brew into portable thermal carafe, pitcher, airpot or thermal server

Narrow footprint conserves countertop space

SPECIALTY

Choice of 14 pulse brew settings with touch button BrewMETER® simplifies changes to water contact time during brew cycle

Includes Gourmet C funnel for larger throw weights

Large 17-hole sprayhead maximizes uniformity of extraction

Four-digit LED display for programming and brewer status (Ready, Heating, Brewing)

STANDARD

Four-digit LED display for programming and brewer status (Ready, Heating, Brewing)

Choice of 14 pulse brew settings with touch button BrewMETER® simplifies changes to water contact time during brew cycle

SILVER

Choice of three pulse brew routines to adjust your flavor profile

Ensures coffee brew quality with cold brew lock out capability

Analog switches accompanied by red/green LED for programming



WAVE Specialty
(with Gourmet C funnel)



Servers sold separately;
see *Serving and Holding*
beginning page 87.



WAVE Silver
(with booster tray extended)



WAVE Standard
(with legs extended)

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|--------------|-----------|---------------|--------|-----------|--------------|------------------------------|------------|
| Product # | Model | Series | Funnel Type | Faucet | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 39900.0013 | WAVE15-APS | Specialty | Gourmet C | Trunk | Silicone | 20157.0001 | 62 | 120 |
| 39900.0005 | WAVE15-APS | Standard | Black Plastic | Trunk | One Piece | 20115.0000 | 62 | 120 |
| 39900.0008 | WAVE-APS | Standard | Black Plastic | Trunk | One Piece | 20115.0000 | 102 | 120/240 |
| 39900.0006 | WAVE15-S-APS | Silver | Black Plastic | Trunk | One Piece | 20115.0000 | 62 | 120 |
| 39900.0009 | WAVE-S-APS | Silver | Black Plastic | Trunk | One Piece | 20115.0000 | 102 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



CWTF Airpot

Simple switch controls and flexible server options

Brew directly into 1.9 to 3.0L airpots

Hot water faucet with pourover backup feature

Choose from black plastic, stainless or Gourmet C funnel types

Twin brewhead model available

CWTF-DV

Voltage converts easily by flipping a switch

Servers sold separately;
see *Serving and Holding*
beginning page 87.



| DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|---------------|---------------|-----------|--------------|------------------------------|-------------|
| Product # | Model | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 23001.0003 | CWT15-APS | Black Plastic | One Piece | 20115.0000 | 60 | 120 |
| 23001.0017 | CWTF15-APS | Stainless | One Piece | 20115.0000 | 60 | 120 |
| 23001.0006 | CWTF15-APS | Black Plastic | One Piece | 20115.0000 | 60 | 120 |
| 23001.0051 | CWTF15-APS | Gourmet C | One Piece | 20157.0000 | 60 | 120 |
| 23001.0007 | CWTF20-APS | Black Plastic | One Piece | 20115.0000 | 81 | 120 |
| 23001.0008 | CWTF35-APS | Black Plastic | One Piece | 20115.0000 | 120 | 120/208-240 |
| 23001.0052 | CWTF35-APS | Gourmet C | One Piece | 20157.0000 | 120 | 120/208-240 |
| 23001.0023 | CWTF35-APS | Stainless | One Piece | 20115.0000 | 120 | 120/208-240 |
| 23001.0058 | CWTF-APS DV | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| | | | | | 107 | 120/208 |
| | | | | | 120 | 120/240 |
| 23001.0059 | CWTF-APS DV | Black Plastic | Five Hole | 20115.0000 | 62 | 120 |
| | | | | | 107 | 120/208 |
| | | | | | 120 | 120/240 |
| 23400.0041 | CWTF TWIN-APS | Black Plastic | One Piece | 20115.0000 | 240 | 120/240 |
| 23400.0046 | CWTF TWIN-APS | Gourmet C | One Piece | 20157.0000 | 240 | 120/240 |



CWTF Thermal Carafe

Brew directly into portable insulated servers that keep coffee at optimal flavor profile

CWTF-TC

Accepts thermal carafe up to 8.5" (21.6cm) tall

Use in quick-turn environment where high quality coffee is continuously refreshed

Hot water faucet and pourover backup feature

CWTF TWIN-TC

Twin brewhead model with stainless funnel for higher brewing volume



CWTF15-TC



CWTF Twin-TC



Servers sold separately; see *Serving and Holding* beginning page 87.

| DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|--------------|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 12950.0360 | CWTF15-TC | Black Plastic | One Piece | 20157.0000 | 62 | 120 |
| 12950.0380 | CWTF20-TC | Black Plastic | One Piece | 20115.0000 | 84 | 120 |
| 23001.0069 | CWTF-DV-TC | Black Plastic | One Piece | 20115.0000 | 62 | 120 |
| | | | | | 107 | 120/208 |
| 23400.0047 | CWTF TWIN-TC | Stainless | One Piece | 20157.0000 | 120 | 120/240 |
| | | | | | 240 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



Titan DBC Dual

Titan® DBC®

High volume solution using fresh ground coffee and featuring Digital Brewer Control

Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; variable bypass controls coffee strength

BrewMETER® allows automatic programming of pulse routine

Funnel has 28oz (0.8L) capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

3gal (11.36L) capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan DBC Single



Titan TF Server

Servers sold separately; see Serving and Holding beginning page 87.



| DESCRIPTION | | | | | PAPER FILTER | CAPACITY | ELECTRICAL | |
|-------------|-----------------|--------|-------------|-------------|--------------|------------------------------|------------|--------|
| Product # | Model | Faucet | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts | Phase |
| 39200.0000 | TITAN DUAL | Lower | Stainless | Three Piece | 20111.0000 | 3662 | 120/208 | Three |
| | | | | | | 548 | 120/208 | Single |
| 39300.0000 | TITAN SINGLE | Lower | Stainless | Three Piece | 20111.0000 | 360 | 120/208 | Three |
| | | | | | | 272 | 120/208 | Single |
| 39400.0001 | TITAN TF SERVER | n/a | n/a | n/a | n/a | n/a | n/a | n/a |



Soft Heat® BrewWISE® DBC®

BUNN exclusive technology automatically manages heat in the server docking system

Brews 0.5, 1, or 1.5gal (1.9, 3.8 or 5.7L) batches

Instant power contact with docking station; server can be set to 175°–190°F (79.4°–87.8°C)

Compatible with BUNNlink®

DUAL LOW PROFILE

1gal servers; brews 0.5 to 1gal (1.9-3.8L) batches

Ideal for medium volume serving and overhead space limitations



Single SH DBC



Dual SH DBC
Low Profile



Dual SH DBC



Servers and Docking Station
sold separately;
see *Serving and Holding*
beginning page 87.

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|----------------------------|-----------|--------------|-----------------|-----------|--------------|------------------------------|-------------|
| Product # | Model | Finish | Funnel Locks | Faucet Location | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 33600.0000 | Single SH DBC | Stainless | No | Upper | One Piece | 20138.1000 | 182 | 120/240 |
| 33600.0001 | Single SH DBC | Stainless | Yes | Upper | One Piece | 20138.1000 | 182 | 120/240 |
| 33600.0013 | Single SH DBC | Black | No | Upper | One Piece | 20138.1000 | 182 | 120/240 |
| 33600.0028 | Single SH DBC | Stainless | No | Lower | One Piece | 20138.1000 | 182 | 120/240 |
| 33600.0029 | Single SH DBC | Stainless | Yes | Lower | One Piece | 20138.1000 | 88 | 120 |
| 33500.0000 | Dual SH DBC | Stainless | No | Upper | One Piece | 20138.1000 | 302 | 120/240 |
| 33500.0004 | Dual SH DBC | Black | No | Upper | One Piece | 20138.1000 | 302 | 120/240 |
| 33500.0042 | Dual SH DBC | Stainless | No | Lower | One Piece | 20138.1000 | 302 | 120/208-240 |
| 33500.0046 | Dual SH DBC Low Profile | Stainless | No | Lower | One Piece | 20138.1000 | 302 | 120/208-240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



Single SH

Soft Heat® Automatic

BUNN exclusive technology automatically manages heat in the server docking system

Variable batch selector knob allows 0.5, 1 or 1.5gal (1.9, 3.8 or 5.7L) batches

Instant power contact with docking station

Simple switch control



Dual SH

Servers and Docking Station sold separately; see Serving and Holding beginning page 87.



| | | DESCRIPTION | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|------------|-----------|-------------|-----------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Finish | Faucet Location | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 27800.0001 | Single SH | Stainless | Upper | One Piece | 20138.1000 | 169 | 120/208 |
| 27800.0002 | Single SH | Stainless | Upper | One Piece | 20138.1000 | 182 | 120/240 |
| 27800.0009 | Single SH | Stainless | Upper | One Piece | 20138.1000 | 96 | 120 |
| 27800.0024 | Single SH | Stainless | Lower | One Piece | 20138.1000 | 96 | 120 |
| 27800.0023 | Single SH | Stainless | Lower | One Piece | 20138.1000 | 182 | 120/240 |
| 27900.0001 | Dual SH | Stainless | Upper | One Piece | 20138.1000 | 260 | 120/208 |
| 27900.0002 | Dual SH | Stainless | Upper | One Piece | 20138.1000 | 302 | 120/240 |
| 27900.0042 | Dual SH | Stainless | Lower | One Piece | 20138.1000 | 302 | 120/240 |
| 27900.0020 | Dual SH | Black | Upper | One Piece | 20138.1000 | 260 | 120/208 |



GPR BrewWISE® DBC®

GPR brewer design features a warmer stand, and 1.5gal (5.7L) portable reservoirs included with each model

Coffee extraction controlled with programmable features

Troubleshoot all switches and electrical components from the front panel with advanced diagnostic service tools

AXIOM® SINGLE

Smaller footprint than Single GPR DBC

Gourmet C funnel allows use of heavier throw weights



Dual GPR DBC



Single GPR DBC



Single AXIOM-15

| DESCRIPTION | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-----------------|-------------|-----------------|-------------|--------------|------------------------------|-------------|
| Product # | Model | Funnel Type | Faucet Location | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 36100.0010 | Single GPR DBC | Stainless | Upper | One Piece | 20138.1000 | 75 | 120/208-240 |
| 35900.0010 | Dual GPR DBC | Stainless | Lower | One Piece | 20138.1000 | 236-302 | 120/208-240 |
| 38700.0043 | Single AXIOM-15 | Gourmet C | Upper | Three Piece | 20157.0001 | 72 | 120 |
| 38700.0045 | Single AXIOM-35 | Gourmet C | Upper | Three Piece | 20157.0001 | 120-144 | 120/208-240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



GPR Single®

GPR Automatic

GPR brewer design features a warmer stand, and 1.5 gallon (5.7 liter) portable reservoirs are included with each model

Simple switch control

Single model includes choice of stainless or Smart Funnel® (compatible with BrewWise grinders)

Dual model includes choice of plastic or stainless funnel

Hot water faucet



GPR Dual®

| DESCRIPTION | | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|--------|---------------------|---------------|-----------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Batch Size Settings | Funnel Type | Faucet Location | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 23050.0007 | Single | Three | Stainless | Upper | One Piece | 20138.1000 | 81 | 120 |
| 23050.0088 | Single | Three | Stainless | Lower | One Piece | 20138.1000 | 81 | 120 |
| 23050.0010 | Single | Three | Stainless | Upper | One Piece | 20138.1000 | 169 | 120/208 |
| | Single | Three | Smart | Upper | One Piece | 20138.1000 | 182 | 120/240 |
| 23050.0089 | Single | Three | Smart | Lower | One Piece | 20138.1000 | 182 | 120/240 |
| 20900.0008 | Dual | One | Black Plastic | Upper | One Piece | 20138.1000 | 260 | 120/208 |
| 20900.0010 | Dual | Three | Stainless | Upper | One Piece | 20138.1000 | 260 | 120/208 |
| 20900.0011 | Dual | Three | Stainless | Upper | One Piece | 20138.1000 | 302 | 120/240 |
| 20900.0088 | Dual | Three | Stainless | Lower | One Piece | 20138.1000 | 302 | 120/240 |



A close-up photograph of a manual grinder. The image shows several dark, cylindrical grinding stones arranged in a row on a blue metal plate. The stones are positioned to grind coffee beans. The background is filled with a large quantity of brown coffee beans, some of which are in sharp focus in the foreground. A dark grey rectangular box is overlaid on the right side of the image, containing the word "Grinders" in white text.

Grinders

A close-up photograph of a coffee grinder's burrs. The burrs are made of metal and have a series of sharp, pointed teeth. The teeth are arranged in a circular pattern. The burrs are surrounded by coffee beans, which are in focus in the foreground and background. The lighting is dramatic, highlighting the texture of the metal and the smooth surface of the beans.

Grinders

Multi-Hopper BrewWISE® DBC® and Storage System

An intuitive, portion-controlled coffee grinding system that handles multiple bean varieties

Portion-controlled for the right amount of coffee every time, with 3 batch sizes per hopper

Convenient, front-loading hoppers are easy to clean and store individual coffee grind weight profiles

Choice of black or stainless finish

BREWWISE® INTELLIGENCE MEANS THE SMART FUNNEL® MANAGES THE GRINDING AND BREWING PROCESS FROM START TO FINISH:

Grinder adjusts the grind time for each batch to deliver just the right grind volumes

Grinder communicates coffee weight to the Smart Funnel during grinding process

BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a flavorful batch of coffee

RACK AND HOPPER

Store and display coffee varieties and promote fresh ground coffee program

Hoppers with locking lids serve as storage containers when not in the grinder (lock sold separately)



MHG



4 Position Storage System



2 Position Storage System



Hopper Assembly

| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|--------------------|-----------|-------------------|---------------|------------|
| Product # | Model | Finish | Number of Hoppers | Per Hopper | Volts |
| 35600.0020 | MHG | Stainless | Two | 6lbs 2.7kg | 120 |
| 35600.0022 | MHG | Black | Two | 6lbs 2.7kg | 120 |
| 36760.0000 | Two Position Rack | n/a | n/a | n/a | n/a |
| 36760.0001 | Four Position Rack | n/a | n/a | n/a | n/a |
| 36845.0000 | Hopper Assembly | n/a | n/a | n/a | n/a |

For additional product specifications and images visit bunn.com.



Weight Driven BrewWISE® DBC®

Weight-based, portion-control for the right amount of coffee every time with three batch sizes

Unparalleled grind weight accuracy

Front-loading, removable hopper is easy to clean

Tall design accommodates large brew funnels

BREWWISE® INTELLIGENCE MEANS THE SMART FUNNEL® MANAGES THE GRINDING AND BREWING PROCESS FROM START TO FINISH:

Grinder adjusts the grind time for each batch to deliver just the right grind volumes

Grinder communicates coffee weight to the Smart Funnel during grinding process

BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a flavorful batch of coffee

Funnels sold separately;
see Related Products
beginning page 98.



4 Position Storage System



2 Position Storage System



Hopper Assembly

| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|--------------------|-----------|-------------------|---------------|------------|
| Product # | Model | Finish | Number of Hoppers | Per Hopper | Volts |
| 40700.0001 | G9WD-RH | Stainless | One | 6lbs 2.7kg | 120 |
| 36760.0000 | Two Position Rack | n/a | n/a | n/a | n/a |
| 36760.0001 | Four Position Rack | n/a | n/a | n/a | n/a |
| 36845.0000 | Hopper Assembly | n/a | n/a | n/a | n/a |

Portion Control BrewWISE® DBC®

Portion-controlled for the right amount of coffee every time, with three batch sizes per hopper

G9-2T DBC

Two hoppers hold 6lbs (2.7kg) each of regular and decaf or specialty beans

Stores individual coffee grind profiles

Multi-set available

FPG-2 DBC

Two hoppers hold 3lbs (1.36kg) each of regular and decaf or specialty beans

Accommodates up to 8" (20.3cm) tall French press or funnel for drip-style brewer

Multi-batch setting allows users to specify a French Press brew size or grind enough coffee into a funnel to brew larger amounts of drip-style coffee

BREWWISE® INTELLIGENCE MEANS THE SMART FUNNEL® MANAGES THE GRINDING AND BREWING PROCESS FROM START TO FINISH:

Grinder adjusts the grind time for each batch to deliver just the right grind volumes

Grinder communicates coffee weight to the Smart Funnel during grinding process

BrewWISE brewer reads the information in the Smart Funnel, adjusts the recipe, and brews a flavorful batch of coffee



FPG-2 DBC
French Press not available



G9-2T DBC

| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|-----------|-----------|-------------------|---------------|------------|
| Product # | Model | Finish | Number of Hoppers | Per Hopper | Volts |
| 33700.0000 | G9-2T DBC | Stainless | Two | 6lbs 2.7kg | 120 |
| 33700.0001 | G9-2T DBC | Black | Two | 6lbs 2.7kg | 120 |
| 36400.0000 | FPG-2 DBC | Stainless | Two | 3lbs 1.4kg | 120 |

For additional product specifications and images visit bunn.com.



G9T HD

Automatic Portion Control and Low Profile

Coffee grinding systems with simple switch control operation

G9T HD - 1 HOPPER

Single hopper holds 9lbs (4.2kg)

Accommodates larger brew funnels

Optional wired interface to compatible BUNN brewers

G9-2T HD - 2 HOPPERS

Two hoppers holds 6lbs (2.7kg) each

Accommodates larger brew funnels

Select models feature wired interface to compatible BUNN brewers

LPG - 1 HOPPER

Hopper holds 3lbs (1.4kg)

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment

LPG2E - 2 HOPPERS

Choice of two models; 3lbs (1.4kg) capacity each or 6lbs (2.7kg) each



LPG



LPG-2E w/ 4" Legs

Funnels sold separately; see Related Products beginning page 98.



| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|-------------------------------|-----------|-------------------|---------------|------------|
| Product # | Model | Finish | Number of Hoppers | Per Hopper | Volts |
| 05800.0003 | G9T HD | Stainless | One | 9lbs 4.2kg | 120 |
| 05800.0027 | G9T HD Wired Interface | Stainless | One | 9lbs 4.2kg | 120 |
| 24250.0021 | G9-2T HD | Stainless | Two | 6lbs 2.7kg | 120 |
| 20580.0001 | LPG | Stainless | One | 3lbs 2.7kg | 120 |
| 26800.0000 | LPG-2E | Stainless | Two | 3lbs 1.4kg | 120 |
| 26800.0001 | LPG-2E with Stainless Legs | Stainless | Two | 6lbs 2.7kg | 120 |

Bulk

High volume grinding systems with turbo action that draws the coffee through the chamber for greater grinding speed and efficiency

G1, G2, G3 HD

Grinds one pound (.45kg) in under 30 seconds

Wide range of grinds can be selected

G2 and G3 models available in red or black finish

G2 TRIFECTA

Chute assembly accommodates trifecta brew cup

Expanded range of precise grinds can be selected

May be used as a bulk grinder in behind-the-counter applications



G1 HD



G2 HD



G3 HD



G2 trifecta

| DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|-------------|-------------|--------|-------------------|--------------|------------|
| Product # | Model | Finish | Number of Hoppers | Per Hopper | Volts |
| 22104.0000 | G1 HD | Black | One | 1lb .45kg | 120 |
| 22102.0000 | G2 HD | Black | One | 2lb .9kg | 120 |
| 22102.0001 | G2 HD | Red | One | 2lb .9kg | 120 |
| 22100.0000 | G3 HD | Black | One | 3lb 1.4kg | 120 |
| 22100.0001 | G3 HD | Red | One | 3lb 1.4kg | 120 |
| 41900.0000 | G2 trifecta | Silver | One | 2lb .9kg | 120 |

For additional product specifications and images visit bunn.com.



Espresso





Sure Tamp™ Steam

BUNN Espresso® Sure Tamp™ Superautomatic

BUNN exclusive design features constant and consistent tamping pressure throughout the brewing process

Intellisteam® wand on SureTamp Steam model automatically steams to proper milk temperature

Two hoppers allow for your choice of fresh espresso beans

SureTamp Auto can be set up as self serve or crew serve

Espresso Refrigerator

Designed to accommodate two standard 1 gal (3.79L) milk jugs

Works in conjunction with BUNN Espresso to deliver two types of milk

Optional use: side-by-side or below-counter design

*Espresso Water Conditioner
Assembly sold separately;
see Parts and Accessories
beginning page 98.*



Sure Tamp™ Auto



Espresso Refrigerator

| DESCRIPTION | | CAPACITY | ELECTRICAL |
|-------------|-----------------------|----------|------------|
| Product # | Model | shots/hr | Volts |
| 43400.xxxx* | Sure Tamp Steam | 180 | 120 |
| 43400.xxxx* | Sure Tamp Auto | 180 | 120 |
| 35800.0403 | Espresso Refrigerator | n/a | 115 |

*For information regarding Espresso package options, contact your BUNN Representative by calling 800-626-2866, or browse bunn.com, keyword: Espresso

Black & White 3

Simple solution for exceptional espresso beverages from a sleek super automatic

Modular design of systems makes maintenance simple

Adjustable dispense spout

CTMS

Integrated milk refrigerator holds up to 1.32gal (5L) of milk



B&W 3-CTS



B&W 3 CTMS

Espresso Water Conditioner
 Assembly sold separately;
 see Parts and Accessories
 beginning page 98.



| DESCRIPTION | | CAPACITY | ELECTRICAL |
|-------------|-----------------|----------|------------|
| Product # | Model | shots/hr | Volts |
| 43500.xxxx* | B&W3-CTS | 303 | 208 |
| 43500.xxxx* | B&W3, CTMS BASE | 303 | 208 |

*For information regarding Espresso package options, contact your BUNN Representative by calling 800-626-2866



Liquid Coffee



High Volume DBC[®] Refrigerated Dispense

High volume coffee-on-demand dispenser meets the requirements of banquet halls, convention centers, stadiums and hotels

18gal (82L) tank capacity

Refrigerated product cabinet extends product flavor profile, adjustable to maintain 41° to 65°F (5° to 18°C) in the product compartment

Digital Brewer Control for programming and user interface

Holds up to three 1gal (3.79L) BIBs

Three-phase or single phase operation

Three buttons allow operator to dispense three independent ratios



LCR-3 HV

| DESCRIPTION | | | | | CAPACITY | ELECTRICAL |
|-------------|----------|------------------|---------------|----------------------|--------------------------------|------------|
| Product # | Model | Connector Type | Product Ratio | Dispense Rate/Second | 8oz cups/hr 236mL cups/hr** | Volts |
| 40800.0000 | LCR-3 HV | Scholle QC | 25:1-100:1 | 6oz | 400 | 120/208 1P |
| 40800.0001 | LCR-3 HV | Scholle 1910LX | 25:1-100:1 | 6oz | 532 | 120/240 1P |
| 40800.0002 | LCR-3 HV | LiquiBox QC/D II | 25:1-100:1 | 6oz | 601 | 120/208 3P |
| | | | | | 793 | 120/240 3P |



Specialty Dispenser

Medium-to-high volume coffee-on-demand dispenser with added flavor options

Dispenses two coffees from liquid concentrate plus milk and chocolate powders (20:1 to 50:1 products)

Accommodates two 0.5gal (1.9L) BIBs and two 8lbs (3.63kg) hoppers

Global multi-volt design is easily converted to ratings from 100 - 240volts (50-60hertz) eliminating the need to inventory multiple electrical configurations

Set up for portion control dispense with a 7.25" (18.4cm) cup clearance

Serves seven set drinks, all in a 19.7" (50cm) footprint



SLCA-7

| DESCRIPTION | | | | | CAPACITY | ELECTRICAL |
|-------------|--------|----------------|---------------|----------------------|------------------------------|------------|
| Product # | Model | Connector Type | Product Ratio | Dispense Rate/Second | 8oz cups/hr 236mL cups/hr | Volts |
| 38900.0305 | SLCA-7 | Scholle QC | 20:1-50:1 | 1.7oz | 43 | 120 |
| | | | | | 385 | 120/208 |
| | | | | | 512 | 120/240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



LCR-2

Medium Volume Refrigerated Dispense

Medium volume coffee-on-demand dispenser with refrigerated cabinet to extend product flavor profile

Accommodates all 0.5gal (1.9L) and most 1gal (3.8L) BIB containers

Convenient flip tray allows for dispensing into decanters or carafes

Global multi-volt design is easily converted to ratings from 100-240volts (50-60hertz), eliminating the need to inventory multiple electrical configurations

Compatible with BUNNlink®

| | | DESCRIPTION | | | CAPACITY | ELECTRICAL |
|------------|-------|------------------|---|---|--------------------------------|------------|
| Product # | Model | Connector Type | Product Ratio at 1.8oz/Second Dispense Rate | Product Ratio at 2.5oz/Second Dispense Rate | 5oz cups/hr 148mL cups/hr** | Volts |
| 34400.0036 | LCR-2 | Scholle | 45:1-100:1 | 65:1-100:1 | 125 | 120 |
| | | | | | 385 | 208 |
| | | | | | 512 | 240 |
| 34400.0037 | LCR-2 | Scholle | 25:1-45:1 | 25:1-65:1 | 125 | 120 |
| | | | | | 385 | 208 |
| | | | | | 512 | 240 |
| 34400.0038 | LCR-2 | LiquiBox QC/D II | 45:1-100:1 | 65:1-100:1 | 125 | 120 |
| | | | | | 385 | 208 |
| | | | | | 512 | 240 |
| 34400.0039 | LCR-2 | LiquiBox QC/D II | 25:1-45:1 | 25:1-65:1 | 125 | 120 |
| | | | | | 385 | 208 |
| | | | | | 512 | 240 |



Low Profile Dispense

Low-to-medium volume coffee-on-demand dispenser designed to conveniently fit a variety of places

Serves two coffee products and hot water

Accommodates two 0.5gal (1.9L) BIB containers

Programmable options for continuous dispense (by the cup) for self-serve applications or portion control by the cup or carafe

LCC-2 LP

Chilled product cabinet utilizes thermoelectrics for optimal performance



LCA-2 LP

| | | DESCRIPTION | | CAPACITY | ELECTRICAL |
|------------|----------|------------------|---|--------------------------------|------------|
| Product # | Model | Connector Type | Product Ratio at 1.7oz/Second Dispense Rate | 5oz cups/hr 148mL cups/hr** | Volts |
| 38800.0000 | LCA-2 LP | Scholle 1910LX | 25:1-100:1 | 120 | 120 |
| 38800.0001 | LCA-2 LP | LiquiBox QC/D II | 25:1-100:1 | 120 | 120 |
| 38800.0002 | LCA-2 LP | Scholle QC | 25:1-100:1 | 120 | 120 |
| 38800.0004 | LCC-2 LP | Scholle 1910LX | 25:1-100:1 | 120 | 120 |
| 38800.0005 | LCC-2 LP | LiquiBox QC/D II | 25:1-100:1 | 120 | 120 |
| 38800.0006 | LCC-2 LP | Scholle QC | 25:1-100:1 | 120 | 120 |

For additional product specifications and images visit bunn.com.



LCA-1

Ambient Dispense

Low-to-medium volume coffee-on-demand dispensers for shelf-stable products

LCA-1

Compact, low profile design fits a variety of spaces

Accommodates one 0.5gal (1.9L) BIB container

Preset for push-and-hold dispense; optional portion control button can be programmed

LCA-2

Accommodates all 0.5gal (1.9L) and most 1gal (3.8L) BIB containers

Global multi-volt design is easily converted to ratings from 100-240volts (50-60hertz)

Compatible with BUNNlink®

LCA-2 PC

Easy-to-program one touch portion control

Accommodates all 0.5gal (1.9L) and most 1gal (3.8L) BIB containers

FlavorGard® technology continuously monitors extract-to- water ratio and assures flavor consistency

| DESCRIPTION | | | | | | CAPACITY | ELECTRICAL |
|-------------|-----------|-----------------|------------------|---|---|--------------------------------|------------|
| Product # | Model | Portion Control | Connector Type | Product Ratio at 1.8oz/Second Dispense Rate | Product Ratio at 2.5oz/Second Dispense Rate | 5oz cups/hr 148mL cups/hr** | Volts |
| 44100.0000 | LCA-1 | No | Scholle 1910LX | 25:1-100:1 | 25:1-100:1 | 115 | 120 |
| 44100.0001 | LCA-1 | No | LiquiBox QC/D II | 25:1-100:1 | 25:1-100:1 | 115 | 120 |
| 44100.0002 | LCA-1 | No | Scholle QC | 25:1-100:1 | 25:1-100:1 | 115 | 120 |
| 34400.0001 | LCA-2 | No | Scholle 1910LX | 45:1-100:1 | 45:1-100:1 | 125 | 120 |
| 34400.0002 | LCA-2 | No | Scholle 1910LX | 25:1-45:1 | 25:1-65:1 | 125 | 120 |
| 34400.0003 | LCA-2 | No | LiquiBox QC/D II | 45:1-100:1 | 45:1-100:1 | 125 | 120 |
| 34400.0004 | LCA-2 | No | LiquiBox QC/D II | 25:1-45:1 | 25:1-65:1 | 125 | 120 |
| 34400.0026 | LCA-2 | No | Scholle QC | 25:1-45:1 | 25:1-65:1 | 125 | 120 |
| 36500.0001 | LCA-2, PC | Yes | Scholle 1910LX | 45:1-100:1 | 65:1-100:1 | 385 | 208 |
| 36500.0002 | LCA-2, PC | Yes | Scholle 1910LX | 25:1-45:1 | 25:1-65:1 | 512 | 240 |
| 36500.0003 | LCA-2, PC | Yes | LiquiBox QC/D II | 45:1-100:1 | 65:1-100:1 | 512 | 240 |
| 36500.0004 | LCA-2, PC | Yes | LiquiBox QC/D II | 25:1-45:1 | 25:1-65:1 | 512 | 240 |
| 36500.0026 | LCA-2, PC | Yes | Scholle QC | 25:1-45:1 | 25:1-65:1 | 512 | 240 |



Iced Tea



Iced Tea

Infusion Series® DBC® Iced Tea

Achieve a variety of flavor profiles and batch options in a single unit

Three recipe buttons and full/half options for maximum flexibility; brew counter tracks number of batches

Single button graphic overlay to customize user interface

Quickbrew (Q) funnel tip for easy conversion

DUAL DILUTION

Narrow footprint, designed to brew into two BUNN® TDO-N 3.5gal dispensers

Rotating brew basket, base adapter, color-coded decals, and dedicated dilution nozzles included

SWEETENER

Easily adjust sweetener volume with the Sweet Meter

Separate sweetener inlet - use existing CO₂ systems or external third party pump for sweetener delivery

LOW PROFILE

Brew directly into TDO-3.5 LP dispenser with brew-thru lid

Compact, low-profile styling for variety of spaces



ITB-DD



ITB



ITB-LP



Dispensers sold separately; see *Serving and Holding* beginning page 87.

| DESCRIPTION | | | | PAPER FILTER | CAPACITY | CAPACITY W/Q FUNNEL TIP | ELECTRICAL |
|--|--------|-----------|---------------|--------------|------------------------------|------------------------------|------------|
| Product # | Model | Sweetener | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | 8oz cups/hr 236mL cups/hr | Volts |
| 41400.0000 | ITB | No | Lime Tolerant | 20100.0000 | 303 | 523 | 120 |
| 41400.0001 | ITB | Yes | Lime Tolerant | 20100.0000 | 303 | 523 | 120 |
| <i>Compatible tea dispensers - TDO-5, TDO-4, TD4T, TDS-3, TDS-3.5, TDO-N, TD3T-N</i> | | | | | | | |
| 41400.0002 | ITB-DD | No | Lime Tolerant | 20100.0000 | 303 | 523 | 120 |
| 41400.0003 | ITB-DD | Yes | Lime Tolerant | 20100.0000 | 303 | 523 | 120 |
| <i>Compatible tea dispensers - TDO-N, TD3T-N</i> | | | | | | | |
| 41400.0004 | ITB-LP | No | Lime Tolerant | 20100.0000 | 303 | 523 | 120 |
| <i>Compatible tea dispensers - TDO-3.5 LP</i> | | | | | | | |

For additional product specifications and images visit bunn.com.



TB3QT w/TD4T

Automatic Iced Tea Brewers

Fresh iced tea brewing solution with simple switch operation

TB3, TB3Q

Choose between 25.75" or 29" trunk heights (see table for compatible dispensers)

Dispenser sold separately (except TB3Q w/TD4T)

Quickbrew (Q) models include special funnel tip for shorter brewing cycle

LOW PROFILE

Brew directly into TDO-3.5 LP dispenser (included) with brew-thru lid

Quickbrew (Q) models include special funnel tip for shorter brewing cycle

Compact, low profile styling to accommodate a variety of space



TB3



TB3Q-LP

Dispensers sold separately unless noted; see Serving and Holding beginning page 87.



| Product # | Model | DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|---|---------|-------------|-------------|--------------------|---------------|--------------|------------------------------|------------|
| | | Quickbrew | Ready Light | Dispenser Included | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 29" TRUNK HEIGHT | | | | | | | | |
| 36700.0009 | TB3 | No | No | No | Lime Tolerant | 20100.0000 | 303 | 120 |
| 36700.0013 | TB3Q | Yes | No | No | Lime Tolerant | 20100.0000 | 523 | 120 |
| 36700.0041 | TB3QT | Yes | No | Yes (TD4T) | Lime Tolerant | 20100.0000 | 523 | 120 |
| 36700.0055 | TB3 | No | Yes | No | Lime Tolerant | 20100.0000 | 303 | 120 |
| 36700.0093 | TB3Q | Yes | Yes | No | Lime Tolerant | 20100.0000 | 523 | 120 |
| <i>Compatible tea dispensers - TDO-5, TDO-4, TD4T (Included with TB3QT), TDS-3, TDS-3.5, TDO-N-3.5, TD3T-N, TDO-N-4</i> | | | | | | | | |
| 25.75" TRUNK HEIGHT | | | | | | | | |
| 36700.0030 | TB3 | No | No | No | Lime Tolerant | 20100.0000 | 303 | 120 |
| 36700.0059 | TB3Q | Yes | No | No | Lime Tolerant | 20100.0000 | 523 | 120 |
| <i>Compatible tea dispensers - TD4, TDS-3, TDO-4</i> | | | | | | | | |
| LOW PROFILE | | | | | | | | |
| 36700.0100 | TB3Q-LP | Yes | No | Yes (TDO3.5 LP) | Lime Tolerant | 20100.0000 | 523 | 120 |
| <i>Compatible tea dispensers - TDO-3.5 LP (Included)</i> | | | | | | | | |

Automatic Iced Tea Twin Narrow

Fresh iced tea brewing solution with simple switch operation

Specifically designed to accommodate and brew into two BUNN® Narrow Tea Dispensers (can also brew directly into standard tea dispensers)

Includes rotating brew basket, base platform adapter, dedicated dilution nozzles and brew selection switch

Quickbrew (Q) model includes special funnel tip for shorter brewing cycles



TB6



Dispensers sold separately; see *Serving and Holding* beginning page 87.

| DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|-------------|-------|-----------|---------------|--------------|------------------------------|------------|
| Product # | Model | Quickbrew | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 36700.0300 | TB6 | No | Lime Tolerant | 20100.0000 | 303 | 120 |
| 36700.0301 | TB6Q | Yes | Lime Tolerant | 20100.0000 | 523 | 120 |

Compatible tea dispensers - TDO-N-3.5, TDO-N-4, TD4T, TDS-3, TDS-3.5

For additional product specifications and images visit bunn.com.



Iced Tea & Coffee



SmartWAVE® Low Profile Coffee & Tea

Low profile brewer featuring SmartWAVE technology, simple operation, and flexible server options

SmartWAVE technology increases turbulence in the brew funnel

Iced Tea: 35oz concentrate, 90oz dilution

Brew into 64oz (1.9L) thermal carafe using the slide-out booster tray

Adjustable legs to accommodate up to 3.0L lever-action and 2.5L push-button BUNN® airpots and thermal servers



Dispensers sold separately; see Serving and Holding beginning page 87.



WAVE Combo

| DESCRIPTION | | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|---|------------|----------|-------------|---------------|--------------|------------------------------|------------|
| Product # | Model | Series | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 39900.0020 | WAVE Combo | Standard | Plastic | Lime Tolerant | 20115.0000 | 62 | 120 |
| Compatible Dispensers - 2.5L - 3.0L Lever-Action Airpots, 2.2L - Push Button Airpots, 1.9L Thermal Carafes, 1.9L Thermal Pitcher, 2.5L Thermal Server | | | | | | | |

Infusion Series® BrewWISE® DBC® Tea and Coffee

Achieve a variety of beverages in a single unit with programmable brewer control

Brews into all BUNN iced tea dispensers (except TDS-5), 1.9 to 3.8L airpots, thermal carafes and can accommodate BUNN® ThermoFresh® Servers

Includes both coffee and tea funnels

Dual voltage adaptable; can operate at 120V/15amp or 208-240V/20amp

SWEETENER MODEL

Easily adjust volume of sweetener with the Sweet Meter

“Out of Sweetener” LCD indicator blinks to aid operator

Separate sweetener inlet uses existing CO₂ systems or external third party pump for sweetener delivery



ITCB



Dispensers sold separately; see Serving and Holding beginning page 87.

| Product # | Model | DESCRIPTION | | | | | PAPER FILTER | | CAPACITY COFFEE | CAPACITY TEA | ELECTRICAL |
|--|---------|-------------|-----------|--------------------|-----------------|-----------------|-------------------|-------------------|------------------------------|--------------|------------|
| | | Flip Tray | Sweetener | Funnel Type Coffee | Funnel Type Tea | Spray Head Type | BUNN # Coffee | BUNN # Tea | 8oz cups/hr 236mL cups/hr | | Volts |
| 29" TRUNK HEIGHT | | | | | | | | | | | |
| 35700.0000 | ITCB-DV | No | No | Black Plastic | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | | | 123 | 523 | 120/208 |
| | | | | | | | | | 163 | 523 | 120/240 |
| 35700.0019 | ITCB-DV | Yes | No | Black Plastic | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | | | 123 | 523 | 120/208 |
| | | | | | | | | | 163 | 523 | 120/240 |
| <i>Compatible Dispensers - TD4, TD4T, TDS-3, TDS-3.5, TDJ-4, TDO-5, TDO-N-3.5, TDO-N-4, TD3T-N Tea Dispensers, 1 and 1.5gal ThermoFresh® Servers; With Flip Tray - 2.5 - 3.8L Airpots and 1.9L Thermal Carafes</i> | | | | | | | | | | | |
| 25.75" TRUNK HEIGHT | | | | | | | | | | | |
| 35700.0001 | ITCB-DV | No | No | Black Plastic | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | | | 123 | 523 | 120/208 |
| | | | | | | | | | 163 | 523 | 120/240 |
| 35700.0033 | ITCB-DV | No | Yes | Black Plastic | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | | | 123 | 523 | 120/208 |
| | | | | | | | | | 163 | 523 | 120/240 |
| 35700.0020 | ITCB-DV | Yes | No | Black Plastic | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | | | 123 | 523 | 120/208 |
| | | | | | | | | | 163 | 523 | 120/240 |
| <i>Compatible Dispensers - TD4, TDS-3, TDO-4, Tea Dispensers; With Flip Tray - 1gal ThermoFresh® Servers Without Stands, 2.5 - 3.0L Airpots and 1.9L Thermal Carafes</i> | | | | | | | | | | | |



ITCB-Twin HV

Infusion Series® BrewWISE® DBC® Tea and Coffee - High Volume

Achieve a variety of beverages with programmable Digital Brewer Control

Same functionality as models on page 63, but high volume include Smart Funnel for coffee; compatible with BrewWISE grinders

Large 3gal (11.36L) tank provides back-to-back brewing capacity

Single model is dual voltage adaptable; can operate at 120V/15amp, 120/208V/20amp or 120/240V/20amp



ITCB-DV HV

Dispensers sold separately;
see Serving and Holding
beginning page 87.



| DESCRIPTION | | | | | PAPER FILTER | | CAPACITY COFFEE | CAPACITY TEA | ELECTRICAL |
|-------------|--------------|--------------------|-----------------|-----------------|---------------|------------|------------------------------|--------------|------------|
| Product # | Model | Funnel Type Coffee | Funnel Type Tea | Spray Head Type | BUNN # Coffee | BUNN # Tea | 8oz cups/hr 236mL cups/hr | | Volts |
| 43000.0000 | ITCB-DV HV | Smart | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 80 | 523 | 120 |
| | | | | | | | 136 | 523 | 120/208 |
| | | | | | | | 189 | 523 | 120/240 |
| 43100.0000 | ITCB-Twin HV | Smart | Quick Tip Tea | Lime Tolerant | 20138.1000 | 20100.0000 | 280 | 523 | 120/240 |

Compatible Dispensers - TD4T, TDS-3, TDO-4, TDO-N-3.5, TDO-N-4 Tea Dispensers, 1 and 1.5gal ThermoFresh® Servers



Iced Coffee

High volume brewer engineered specifically for tailored flavor profiles of iced coffee

Brews directly into any style portable server up to 20" tall (50.8cm)

Height is easily changed by adding or removing trunk extensions

Brew either 2 or 3gal (7.57 or 11.36L) at a time



IC3



Dispensers sold separately; see Serving and Holding beginning page 87.

| DESCRIPTION | | | | PAPER FILTER | CAPACITY | ELECTRICAL |
|--|---|---------------|-----------|--------------|------------------------------|------------|
| Product # | Model | Funnel Type | Sprayhead | BUNN # | 8oz cups/hr 236mL cups/hr | Volts |
| 24450.0000 | IC3 | Black Plastic | Special | 20109.0000 | 320 | 120/208 |
| 24427.0000 | Trunk Extension & Rear Panel For ICD4T Dispenser | n/a | n/a | n/a | n/a | n/a |
| Compatible Dispensers - ICD-3, ICD4T (Requires trunk extension and rear panel) | | | | | | |

For additional product specifications and images visit bunn.com.



Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.



Hot Dispensed Beverages





iMIX-3

iMIX® 3 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

Three, 8lb (3.6kg) hoppers

Spring-loaded, all metal auger drive system for easy hopper installation

Left or top-hinged door option

iMIX-3S (OATMEAL)

Serves three instant oatmeals

Top-hinged design minimizes machine footprint

iMIX-3S+

Set as push and hold or single size portion control

Display allows adjustments and service operational testing from front of machine, communicates machine status, technical support contact information, and advertising messages



iMIX-3



iMIX-3 (Oatmeal)



iMIX-3S+



Chai Display
Product No.: 37457.0001



Steamer Display
Product No.: 37457.0003



Hot Chocolate Display
Product No.: 37457.0002

| Product # | Model | DESCRIPTION | | | Top Hinge Door | CAPACITY 8oz cups/hr 236mL cups/hr | ELECTRICAL Volts |
|------------|----------|---------------|--------|--|----------------|--|---------------------|
| | | Display | Finish | | | | |
| 36900.0000 | iMIX-3 | Cappuccino | Black | | No | 72 | 120 |
| 36900.0001 | iMIX-3 | Cappuccino | Black | | No | 72 | 120 |
| 36900.0003 | iMIX-3 | Standard | Black | | No | 72 | 120 |
| 36900.0004 | iMIX-3 | Hot Chocolate | Black | | No | 72 | 120 |
| 36900.0005 | iMIX-3 | Specialty Tea | Black | | No | 72 | 120 |
| 36900.0050 | iMIX-3 | Cappuccino | Black | | Yes | 72 | 120 |
| 38600.0001 | iMIX-3S+ | Cappuccino | Black | | No | 72 | 120 |
| 38600.0050 | iMIX-3S+ | Cappuccino | Black | | Yes | 72 | 120 |
| 38600.0054 | iMIX-3S | Oatmeal | Black | | Yes | 72 | 120 |

iMIX® 5 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

Five, 8lb (3.6kg) hoppers

Variable speed motors allow control of product consistency in mixing chamber (0.75 to 6.6 grams of powder per second)

High speed, heavy-duty whipper for complete product mixing

iMIX-5S+

Programmable for push and hold or single size portion control

Display allows adjustments and service operational testing from front of machine, communicates advertising messages, machine status and technical support contact information



iMIX-5S+



iMIX-5

| Product # | Model | DESCRIPTION | | | CAPACITY 8oz cups/hr 236mL cups/hr | ELECTRICAL Volts |
|------------|----------|--------------------|--------|----------------|--|---------------------|
| | | Hot Water Dispense | Finish | Top Hinge Door | | |
| 37000.0000 | iMIX-5 | No | Black | No | 72 | 120 |
| 37000.0020 | iMIX-5 | No | Black | Yes | 72 | 120 |
| 37000.0022 | iMIX-5 | Yes | Black | Yes | 72 | 120 |
| 38100.0003 | iMIX-5S+ | No | Black | No | 72 | 120 |
| 38100.0050 | iMIX-5S+ | No | Black | Yes | 72 | 120 |

For additional product specifications and images visit bunn.com.



FMD-1

Fresh Mix

Variable speed motors allow control of product consistency in mixing chamber

FMD-1: One, 8lb (3.6kg) hopper

FMD-2: Two, 4lb (1.81kg) hoppers

FMD-3: Three, 4lb (1.81kg) hoppers

FMD-5: Five, 4lb (1.81kg) hoppers

Variable speed hopper motors offer a wide range of product mix ratios

Lighted graphics for merchandising

FMC DBC

Digital Brewer Control programming

Fast fill – perfect for quick service restaurants

Each mixing chamber has independent powder to water ratio



FMD-3



FMD-5

| Product # | Model | DESCRIPTION | | | CAPACITY 8oz cups/hr 236mL cups/hr | ELECTRICAL Volts |
|------------|-----------|---------------|-----------|-------------------|--|---------------------|
| | | Display | Finish | Number of Hoppers | | |
| SET00.0196 | FMD-1 | Mug Display | Black | One | 67 | 120 |
| SET00.0197 | FMD-3 | Mug Display | Black | Three | 67 | 120 |
| SET00.0198 | FMD-3 | Mug Display | Stainless | Three | 67 | 120 |
| SET00.0199 | FMD-3 | Soup | Black | Three | 67 | 120 |
| SET00.0200 | FMD-2 | Mug Display | Black | Two | 67 | 120 |
| SET00.0203 | FMD-1 | Hot Chocolate | Black | One | 67 | 120 |
| SET00.0207 | FMD-2 | Mug Display | Black | Two | 67 | 120 |
| 29250.0000 | FMD-3 DBC | Mug Display | Black | Three | 67 | 120 |
| 34900.0000 | FMD-5 | Mug Display | Black | Five | 67 | 120 |

iMIX®-14

Expands hot powdered offerings and attracts customer attention with contemporary styling and digital advertising board

Capacity: Four 6.5lb (2.94kg) hoppers for base powders
Two 2lb (0.91kg) hoppers for flavor concentrate powders

7" diagonal touchscreen communicates advertising messages, machine status, technical support contact information and provides programming for settings and service adjustment

Cappuccino (43800.0102) and soluble coffee (43800.0103) models available

IMIX® HOT AND ICED BEVERAGE

Three dispense nozzles for hot drinks and two for iced cappuccino with split hot/iced cappuccino lighted display

Capacity: Five, 8lb (3.6kg) hoppers

One 3gal (11.35L) and one 2gal (7.57L) hot water tank, with individually controlled thermostats, adjustable from 50° - 200°F (10° - 93.3°C), for optimum drink quality for hot and cold products



iMIX-14



iMIX-5S+ H&C

| Product # | Model | DESCRIPTION | | | Number of Hoppers | CAPACITY 8oz cups/hr 236mL cups/hr | ELECTRICAL Volts |
|------------|-------------|----------------|--------|------|-------------------|--|---------------------|
| | | Top Hinge Door | Finish | | | | |
| 43800.0103 | IMIX-14 | Yes | Black | Six | 72 | 120 | |
| 40900.0000 | iMIX-5S+H&C | No | Black | Five | 72 | 120 | |
| 40900.0050 | iMIX-5S+H&C | Yes | Black | Five | 72 | 120 | |

A close-up photograph of a woman with dark, curly hair, smiling and holding a tall glass of orange juice. The glass is condensation-covered and filled with bright orange liquid. The woman is wearing a white top. The background is softly blurred.

Cold Dispensed Beverages





JDF-2S

Juice – JDF-2S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

One dispenser delivers both frozen and ambient products increasing profits by lowering costs

Drink consistency assured with BUNN® exclusive High Intensity mixing technology

Pumps and mixes 2:1 to 11:1 concentrated beverages, including 4:1 high viscosity and 5:1 juices accurately and consistently



JDF-2S PC LD
(Lighted Door with Portion Control)

| Product # | Model | DESCRIPTION | | | | CAPACITY | ELECTRICAL |
|------------|--------------|-----------------|-----------------|-----------------|---------------|------------------------------------|------------|
| | | Lighted Display | Portion Control | Remote Switches | Dual Dispense | 5oz drinks/min 147mL drinks/min | Volts |
| 37900.0001 | JDF-2S | No | No | No | No | 4 | 120 |
| 37900.0025 | JDF-2S | No | No | No | Yes | 4 | 120 |
| 37900.0008 | JDF-2S LD | Yes | No | No | No | 4 | 120 |
| 37900.0044 | JDF-2S LD | Yes | No | Yes | No | 4 | 120 |
| 37900.0016 | JDF-2S PC LD | Yes | Yes | No | No | 4 | 120 |

Juice – JDF-4S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

One dispenser delivers both frozen and ambient products increasing profits by lowering costs

Drink consistency assured with BUNN® exclusive High Intensity mixing technology

Pumps and mixes 2:1 to 11:1 concentrated beverages, including 4:1 high viscosity and 5:1 juices accurately and consistently



JDF-4S PC LD
(Lighted Door with Portion control)



JDF-4S



JDF-4S LD
(Lighted Door)

| Product # | Model | DESCRIPTION | | | Cold Water Dispense | CAPACITY | ELECTRICAL |
|------------|--------------|-----------------|-----------------|-----------------|---------------------|-------------------------------------|------------|
| | | Lighted Display | Portion Control | Remote Switches | | 12oz drinks/min 354mL drinks/min | Volts |
| 37300.0000 | JDF-4S | No | No | No | No | 3 | 120 |
| 37300.0002 | JDF-4S | No | No | No | Yes | 3 | 120 |
| 37300.0004 | JDF-4S LD | Yes | No | No | No | 3 | 120 |
| 37300.0006 | JDF-4S LD | Yes | No | No | Yes | 3 | 120 |
| 37300.0023 | JDF-4S PC LD | Yes | Yes | No | No | 3 | 120 |
| 37300.0054 | JDF-4S LD | Yes | No | Yes | No | 3 | 120 |



Iced Coffee – JDF-2, 4

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

One dispenser delivers both frozen and ambient products increasing profits by lowering costs

8lb (3.6kg) ice bank provides superior cold drink capacity

Both push-button and portion control in the same machine



JDF-2S IC



JDF-4S IC



JDF-4S IC LD
(Lighted Door)

JDF-2S IC LD
(Lighted Door)

| Product # | Model | DESCRIPTION | | CAPACITY | | ELECTRICAL |
|------------|--------------|-----------------|---------------------|------------------------------------|-------------------------------------|------------|
| | | Lighted Display | Cold Water Dispense | 5oz drinks/min 147mL drinks/min | 12oz drinks/min 354mL drinks/min | Volts |
| 37900.0002 | JDF-2S IC | No | No | 4 | n/a | 120 |
| 37900.0009 | JDF-2S IC LD | Yes | No | 4 | n/a | 120 |
| 37300.0016 | JDF-4S IC | No | Yes | n/a | 3 | 120 |
| 37300.0020 | JDF-4S IC LD | Yes | No | n/a | 3 | 120 |

iMIX® Iced Cappuccino

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional cold drinks

High speed, heavy-duty whipper for complete product mixing

Front-of-machine access for easy service, set up and calibration

Spring-loaded, all metal auger drive system for easy hopper installation

iMIX-3 IC

Three, 8lb (3.6kg) hoppers

iMIX-5 IC

Five, 8lb (3.6kg) hoppers

iMIX-3S+ and iMIX-5s+

High efficiency LED lighted front graphics for merchandising
Silver color back panel and square dispenser buttons



iMIX-5 IC



iMIX-5S+ IC



iMIX-3S+ IC



Iced Cappuccino Display
Product No.: 37457.0006



iMIX-3 IC

| DESCRIPTION | | CAPACITY | | ELECTRICAL |
|-------------|-------------|-------------------|------------------------------|------------|
| Product # | Model | Number of Hoppers | 8oz cups/hr 236mL cups/hr | Volts |
| 36900.0026 | iMIX-3 IC | Three | 303 | 120 |
| 37000.0002 | iMIX-5 IC | Five | 303 | 120 |
| 38600.0006 | iMIX-3S+ IC | Three | 303 | 120 |
| 38100.0010 | iMIX-5S+ IC | Five | 303 | 120 |



Frozen Dispensed Beverages





Ultra™ Systems Manual Fill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

Two 3gal (11.36L) hoppers

Pour water and product mix directly into hopper; special plumbing not required

Torque sensory technology maintains consistent product thickness for superior beverages

Reversing auger design quickens freeze time and reduces air mixing with product

Designed to be compliant with ADA self service requirements

Ultra-2 HP

| DESCRIPTION | | | | | ELECTRICAL |
|-------------|------------|-----------------|-----------------------|----------|------------|
| Product # | Model | Finish | Painted Frame/Spanish | Flat Lid | Volts |
| 34000.0012 | ULTRA-2 HP | Stainless/White | No | Yes | 120 |
| 34000.0013 | ULTRA-2 HP | Black | No | Yes | 120 |
| 34000.0079 | ULTRA-2 HP | Stainless/White | No | No | 120 |
| 34000.0080 | ULTRA-2 HP | Black | No | No | 120 |
| 34000.0081 | ULTRA-2 HP | Stainless/Black | No | No | 120 |

Ultra™ Systems

Powdered, Liquid Autofill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

ULTRA-2 POWDERED

Powdered autofill product hoppers automatically replenish
5lb (2.27kg) dry product capacity; large 2gal (7.57L) hoppers

High efficiency LED lighting

Compatible with BUNNlink®

ULTRA-2 LIQUID

Liquid autofill product hoppers automatically replenish

ULTRA-2 CF VALVE

Constant flow control for accurate brixing of product

Internal brixing allows interface with standard BIB pumping

Designed to be compliant with ADA self service requirements



Ultra-2 CF Valve



Ultra-2 LAFI

| POWDERED AUTOFILL | | | | | |
|-------------------|--------------|-----------------|----------|-----------------------|-------|
| Product # | Model | Finish | | Logo on PAF Unit | Volts |
| 34000.0500 | ULTRA-2 PAF | Stainless/White | | Yes | 120 |
| 34000.0501 | ULTRA-2 PAF | Stainless/Black | | Yes | 120 |
| 34000.0504 | ULTRA-2 PAF | Black | | No | 120 |
| LIQUID AUTOFILL | | | | | |
| Product # | Model | Finish | CF Valve | Painted Frame/Spanish | Volts |
| 34000.0067 | ULTRA-2 LAFI | Stainless/White | No | No | 120 |
| 34000.0099 | ULTRA-2 LAFI | Stainless/Black | No | No | 120 |
| 34000.0515 | ULTRA-2 LAFI | Black | No | No | 120 |
| 34000.0520 | ULTRA-2 CFV | Black | Yes | No | 120 |
| 34000.0521 | ULTRA-2 CFV | Stainless/White | Yes | No | 120 |
| 34000.0522 | ULTRA-2 CFV | Stainless/Black | Yes | No | 120 |

For additional product specifications and images visit bunn.com.



Water

Precise Temperature - Medium Volume

5gal (18.9L) tank

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment

H5E

Digital thermostat provides consistent and accurate temperatures of 60°-200°F (15.6°-93.3°C)

H5X

Digital thermostat provides consistent and accurate temperatures of 60°-212°F (15.6°-100°C)



H5X/E Element
(White)

additional colors



H5X/E Element
(Black)



| DESCRIPTION | | | | | CAPACITY | | | | ELECTRICAL |
|-------------|-------|-----------|---------------------|------|----------------------------------|------|---------------------------------|------|------------|
| | | | | | COLD WATER INPUT 35°F / 1.6°C | | HOT WATER INPUT 140°F / 60°C | | |
| Product # | Model | Finish | Temperature Setting | | gal/hr | L/hr | gal/hr | L/hr | Volts |
| | | | °F | °C | | | | | |
| 43600.0000 | H5E | Stainless | 200 | 93.3 | varies with application | | | | 208 |
| 43600.0001 | H5E | Stainless | 200 | 93.3 | varies with application | | | | 240 |
| 43600.0025 | H5E | Stainless | 200 | 93.3 | varies with application | | | | 120 |
| 43600.0002 | H5X | Stainless | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 208 |
| 43600.0003 | H5X | Stainless | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 240 |
| 43600.0026 | H5X | Stainless | 212 | 100 | 3.7 | 14.0 | 8.1 | 30.7 | 120 |
| 43600.0004 | H5E | Red | 200 | 93.3 | varies with application | | | | 208 |
| 43600.0008 | H5X | Red | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 208 |
| 43600.0006 | H5E | Black | 200 | 93.3 | varies with application | | | | 208 |
| 43600.0010 | H5X | Black | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 208 |
| 43600.0005 | H5E | Copper | 200 | 93.3 | varies with application | | | | 208 |
| 43600.0009 | H5X | Copper | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 208 |
| 43600.0007 | H5E | White | 200 | 93.3 | varies with application | | | | 208 |
| 43600.0011 | H5X | White | 212 | 100 | 7.3 | 27.6 | 14.7 | 55.6 | 208 |

For additional product specifications and images visit bunn.com.



OHW

Constant Temperature - Pourover & Low Volume

High quality, easy-to-clean stainless steel exterior and tank for a long life

Includes drip tray

OHW

Compact styling to accommodate a variety of spaces

Pourover model no plumbing needed

HW2

Fresh, hot water is always available since the HW2 is hooked to your water line

2gal (7.57L) of hot water in a space-saving machine

HW2 Oatmeal

Includes oatmeal decal



HW2



HW2
(Oatmeal)

| DESCRIPTION | | | | TANK SIZE | | CAPACITY | | ELECTRICAL |
|-------------|-------------|---------------------|------|-----------|-----|----------|------|------------|
| Product # | Model | Temperature Setting | | gal | L | gal/hr | L/hr | Volts |
| | | °F | °C | | | | | |
| 02550.0003 | OHW | 200 | 93.3 | .625 | 2.4 | Pourover | | 120 |
| 02500.0001 | HW2 | 200 | 93.3 | 2 | 7.6 | 4.2 | 15.9 | 120 |
| 02500.0012 | HW2 Oatmeal | 200 | 93.3 | 2 | 7.6 | 4.2 | 15.9 | 120 |

Constant Temperature - Large Volume

High quality, easy to clean stainless steel exterior and tank for a long life

H5E-DV PC

Constant temperature control between (65°F-200°F) (18.3°C-96.1°C) ensures consistent water temperature

Dual voltage model; can operate at 120V/15 amp or 120/208-240V/17 amp

Three programmable volume settings and one push and hold continuous dispense button

H5X-DV-PC

Dispenses at temperatures up to boiling (212°F) (100°C) for food prep and cleaning

Dual voltage model; can operate at 120V/15 amp or 120/208-240V/17 amp

Three programmable volume settings and one push and hold continuous dispense button

H10X

Dry-plug prevention for easy installation

Precise temperature (212°F / 100°C) ensures consistent, high quality results



H10X



H5E-DV PC

| DESCRIPTION | | | | | | CAPACITY | | | | ELECTRICAL |
|-------------|-------------|---------------------|-----------|----|------|----------------------------------|------|---------------------------------|------|------------|
| | | | | | | COLD WATER INPUT 35°F / 1.6°C | | HOT WATER INPUT 140°F / 60°C | | |
| Product # | Model | Temperature Setting | Tank Size | | | gal/hr | L/hr | gal/hr | L/hr | Volts |
| | | | gal | L | | | | | | |
| 39100.0000 | H5E-DV PC | 200 | 93.3 | 5 | 18.9 | 3.7 | 14 | 8.1 | 30.7 | 120 |
| | | | | | | 7.3 | 27.6 | 14.7 | 55.6 | 120/208 |
| | | | | | | 7.3 | 27.6 | 14.7 | 55.6 | 120/240 |
| 39100.0001 | H5E-DV PC | 90 | 32.2 | 5 | 18.9 | 8.1 | 30.7 | n/a | n/a | 120 |
| | | | | | | 14.7 | 55.6 | n/a | n/a | 120/208 |
| | | | | | | 7.3 | 27.6 | 14.7 | 55.6 | 120/240 |
| 39100.0005 | H5X-DV PC | 212 | 100 | 5 | 18.9 | 8.1 | 30.7 | n/a | n/a | 120 |
| | | | | | | 14.7 | 55.6 | n/a | n/a | 120/208 |
| | | | | | | 7.3 | 27.6 | 14.7 | 55.6 | 120/240 |
| 26300.0001 | H10X-80-208 | 212 | 100 | 10 | 37.9 | 13.2 | 50 | 24.8 | 93.9 | 208 |
| 26300.0000 | H10X-80-240 | 212 | 100 | 10 | 37.9 | 13.2 | 50 | 24.8 | 93.9 | 240 |

For additional product specifications and images visit bunn.com.



Product #'s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service and 240V service, respectively. Please refer to the installation manual for more information.

Serving & Holding





HOT LIQUID

Decaf

Coffee

Decaf

BUNN

WARNING
HOT LIQUID

Coffee

Blue Mountain

BUNN

WARNING
HOT LIQUID

Coffee

Columbian

BUNN

WARNING
HOT LIQUID

Coffee Decanters and Warmers

High quality, durable serving option for quick-turn serving environments

EASY POUR®

BUNN® exclusive design; high quality stainless steel base with drip proof, fast-pour lip

RFID DECANTERS

Replaceable RFID collar tracks coffee freshness with compatible brewers



GLASS DECANTERS

Reliable, shatter-resistant, and perfectly balanced with laboratory-grade, stress-free glass

WARMERS

Ideal solution for remote serving; separate "on/off" switch



| DECANTERS | | | | | COMPATIBLE EQUIPMENT | |
|------------|------------------|-----------|-------------------|-------------------|--|------------|
| Product # | Model | Capacity | Handle Color | Quantity Per Case | Brewers | |
| 06100.0101 | Easy Pour | 64oz | Black | 1 | 12 Cup Decanter Brewers: VP17 VPR VPS AXIOM CW CWT CWTF CRTF OL OT RT RTF RL VLPF | |
| 06100.0102 | Easy Pour | 64oz | Black | 2 | | |
| 06100.0103 | Easy Pour | 64oz | Black | 3 | | |
| 06100.0106 | Easy Pour | 64oz | Black | 6 | | |
| 06100.0112 | Easy Pour | 64oz | Black | 12 | | |
| 06100.0124 | Easy Pour | 64oz | Black | 24 | | |
| 06100.0156 | Easy Pour | 64oz | Black | 6 | | |
| 06101.0101 | Easy Pour | 64oz | Orange | 1 | | |
| 06101.0102 | Easy Pour | 64oz | Orange | 2 | | |
| 06101.0103 | Easy Pour | 64oz | Orange | 3 | | |
| 06101.0106 | Easy Pour | 64oz | Orange | 6 | | |
| 06101.0112 | Easy Pour | 64oz | Orange | 12 | | |
| 06101.0124 | Easy Pour | 64oz | Orange | 24 | | |
| 42400.0024 | Glass | 64oz | Black | 24 | | |
| 42400.0101 | Glass | 64oz | Orange | 1 | | |
| 42400.0103 | Glass | 64oz | Black | 3 | | |
| 42401.0024 | Glass | 64oz | Orange | 24 | | |
| 42401.0101 | Glass | 64oz | Black | 1 | | |
| 42401.0103 | Glass | 64oz | Orange | 3 | | |
| 42400.0203 | Glass | 64oz | Black | 3 | | AXIOM RFID |
| 42401.0203 | Glass | 64oz | Orange | 3 | | AXIOM RFID |
| 34116.0001 | NCD | 50oz | Black | 1 | | A10 |
| WARMERS | | | | | | |
| Product # | Model | Finish | Number of Warmers | Volts | | |
| 11402.0001 | WL2 Step Up | Stainless | 1 | 120 | | |
| 06450.0004 | WX1 | Stainless | 1 | 120 | | |
| 06310.0004 | WX2 Side by Side | Stainless | 2 | 120 | | |



Thermal Carafe



Vacuum Pitcher



Lever-Action Airpot

Thermal Carafes, Pitchers and Airpots

Portable, low volume serving options that hold optimal flavor profile

| CARAFES | | | | | | | COMPATIBLE EQUIPMENT | |
|------------|-----------------------------|----------|-----|-----------------|-----------|-------------------|--|---------------------|
| Product # | Model | Capacity | | Liner | Lid Color | Quantity per Case | Brewers | |
| | | oz | L | | | | | |
| 36029.0001 | Deluxe Thermal Carafe | 64 | 1.9 | Stainless Steel | Black | One | VPR-TC CW15-TC AXIOM-DV-TC SmartWAVE CWTF-TC CWTF Twin-TC | |
| 36029.0000 | Deluxe Thermal Carafe | 64 | 1.9 | Stainless Steel | Black | Twelve | | |
| 36252.0001 | Deluxe Thermal Carafe | 64 | 1.9 | Stainless Steel | Orange | One | | |
| 36252.0000 | Deluxe Thermal Carafe | 64 | 1.9 | Stainless Steel | Orange | Twelve | | |
| 40163.0000 | Economy Thermal Carafe | 64 | 1.9 | Stainless Steel | Black | One | | |
| 40163.0100 | Economy Thermal Carafe | 64 | 1.9 | Stainless Steel | Black | Twelve | | |
| 40163.0001 | Economy Thermal Carafe | 64 | 1.9 | Stainless Steel | Orange | One | | |
| 40163.0101 | Economy Thermal Carafe | 64 | 1.9 | Stainless Steel | Orange | Twelve | | |
| 43873.0000 | RFID Economy Thermal Carafe | 64 | 1.9 | Stainless Steel | Black | One | | AXIOM BrewWISE RFID |
| PITCHERS | | | | | | | | |
| Product # | Model | Capacity | | Liner | | Quantity per Case | Brewers | |
| | | oz | L | | | | | |
| 39430.0000 | Vacuum | 64 | 1.9 | Stainless Steel | | One | SmartWAVE | |
| 39430.0100 | Vacuum | 64 | 1.9 | Stainless Steel | | Six | SmartWAVE | |
| AIRPOTS | | | | | | | COMPATIBLE EQUIPMENT | |
| Product # | Model | Capacity | | Liner | | Quantity per Case | Brewers | |
| | | oz | L | | | | | |
| 28696.0002 | Push-Button | 74 | 2.2 | Glass | | One | VPR-APS CW15-APS ICB-DV AXIOM-DV-APS AXIOM Twin APS SmartWAVE CWTF-APS CWTF Twin APS ITCB-DV (flip tray) | |
| 28696.0006 | Push-Button | 74 | 2.2 | Glass | | Six | | |
| 13041.0001 | Push-Button | 84 | 2.5 | Glass | | One | | |
| 13041.0101 | Push-Button | 84 | 2.5 | Glass | | Six | | |
| 32700.0000 | Lever-Action | 74 | 2.2 | Glass | | Six | | |
| 44311.0000 | Lever-Action | 74 | 2.2 | Stainless Steel | | One | | |
| 44311.0100 | Lever-Action | 74 | 2.2 | Stainless Steel | | Six | | |
| 32125.0000 | Lever-Action | 84 | 2.5 | Stainless Steel | | One | | |
| 32125.0100 | Lever-Action | 84 | 2.5 | Stainless Steel | | Six | | |
| 32130.0000 | Lever-Action | 102 | 3 | Stainless Steel | | One | | |
| 32130.0100 | Lever-Action | 102 | 3 | Stainless Steel | | Six | | |
| 36725.0000 | Lever-Action | 128 | 3.8 | Stainless Steel | | One | | |
| 36725.0100 | Lever-Action | 128 | 3.8 | Stainless Steel | | Six | | |

Universal Airpot Racks

Versatile merchandising system for airpots

Displays can be combined or taken apart easily for greater flexibility

Sturdy, carbon-steel wire construction with vinyl coating resists corrosion, easy to clean

Configurations available for two to six airpots



UNIV-3 APR



UNIV-4 APR

UNIV-2 APR

| Product # | Model | Capacity |
|------------|-------------------------------|---------------|
| 35728.0000 | UNIV-2 APR (1 Upper, 1 Lower) | Two Airpots |
| 35728.0001 | UNIV-2 APR (2 Lower) | Two Airpots |
| 35728.0002 | UNIV-3 APR (3 Lower) | Three Airpots |
| 35728.0003 | UNIV-4 APR (2 Upper, 2 Lower) | Four Airpots |
| 35728.0004 | UNIV-5 APR (3 Upper, 2 Lower) | Five Airpots |
| 35728.0005 | UNIV-6 APR (3 Upper, 3 Lower) | Six Airpots |

ThermoFresh® Digital Gauge Servers

Holds flavor profile for hours without traditional warming plates

TF SERVER

Digital timer begins to count up in one minute increments to specifically display how long the brewed beverage has been stored; requires four AAA batteries; display shows low battery symbol

Choose from stainless or black finishes

Brew-thru lid design also features a pour spout for easy emptying and cleaning

Translucent faucet guard for visibility while dispensing

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 7.05" (17.9cm) cup clearance

Built-in drip tray is easily removed for cleaning or providing extra clearance for large vessels

Ideal for use with Single or Dual DBC Brewers



1.5gal TF Server
(Stand included)



1.5gal TF Server
without stand



TF Server Stand

| Product # | Model | Holding Capacity | | Includes Stand | Finish | Compatible Brewers |
|------------|-----------------|------------------|------|----------------|-----------------|--|
| | | gal | L | | | |
| 42700.0000 | TF Server DSG2 | 1.0 | 3.8L | Yes | Stainless/Black | Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV |
| 42700.0001 | TF Server DSG2 | 1.0 | 3.8L | Yes | Black | |
| 42750.0000 | TF Server DSG2 | 1.5 | 5.7L | Yes | Stainless/Black | |
| 42750.0001 | TF Server DSG2 | 1.5 | 5.7L | Yes | Black | |
| 42700.0050 | TF Server DSG2 | 1.0 | 3.8L | No | Stainless | ICB-DV ICB Twin |
| 42700.0051 | TF Server DSG2 | 1.0 | 3.8L | No | Black | |
| 42750.0050 | TF Server DSG2 | 1.5 | 5.7L | No | Stainless | |
| 42750.0051 | TF Server DSG2 | 1.5 | 5.7L | No | Black | |
| 39795.0003 | TF Server Stand | n/a | n/a | n/a | Black | n/a |



1.5gal TF Server
(Stand Included)

Thermofresh® Mechanical Gauge Servers

Holds flavor profile for hours without traditional warming plates

TF SERVER

Glass sight gauge on front of server allows for visible indication of level capacity

Brew-thru lid design also features a pour spout for easy emptying and cleaning

Translucent faucet guard for visibility while dispensing

Choose from stainless or black finishes

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 7.05" (17.9cm) cup clearance

Built-in drip tray is easily removed for cleaning or providing extra clearance for large vessels

Ideal for use with Single or Dual DBC Brewers



1gal TF Server
without Stand



TF Server Stand

| Product # | Model | Holding Capacity | | Includes Stand | Finish | Compatible Brewers |
|------------|-----------------|------------------|------|----------------|-----------|--|
| | | gal | L | | | |
| 44000.0000 | TF Server | 1.0 | 3.8L | Yes | Stainless | Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV |
| 44000.0001 | TF Server | 1.0 | 3.8L | Yes | Black | |
| 44050.0000 | TF Server | 1.5 | 5.7L | Yes | Stainless | |
| 44050.0001 | TF Server | 1.5 | 5.7L | Yes | Black | |
| 44000.0050 | TF Server | 1.0 | 3.8L | No | Stainless | ICB-DV ICB Twin |
| 44000.0051 | TF Server | 1.0 | 3.8L | No | Black | |
| 44050.0050 | TF Server | 1.5 | 5.7L | No | Stainless | |
| 44050.0051 | TF Server | 1.5 | 5.7L | No | Black | |
| 39795.0003 | TF Server Stand | n/a | | n/a | Black | n/a |

Thermal Servers with Mechanical Gauge

Economical, portable self-service system

With stand, server can accommodate up to 6.5" (16.51cm) cup

THERMAL SERVER BOOSTER

Accommodates one Thermal Server without Stand

THERMAL SERVER RACK

Holds one or two Thermal Servers without Stands

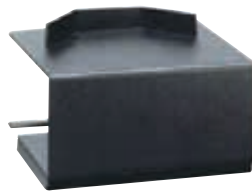
Made of durable, easy to clean plastic with drip trays to catch spills and keep serving areas clean



TS
(Stand included)



TS Racks
(shown with TS Servers without Stands)



TS Booster

| Product # | Model | Holding Capacity | | Includes Stand | Quantity per Case | Brewers |
|------------|----------------|------------------|------|----------------|-------------------|-----------|
| | | oz | L | | | |
| 45882.0002 | Thermal Server | 84 | 2.5L | Yes | One | SmartWAVE |
| 45882.0000 | Thermal Server | 84 | 2.5L | Yes | Six | SmartWAVE |
| 45882.0003 | Thermal Server | 84 | 2.5L | No | One | SmartWAVE |
| 45882.0001 | Thermal Server | 84 | 2.5L | No | Six | SmartWAVE |
| 45882.0004 | Thermal Server | 84 | 2.5L | Yes (Raised) | One | n/a |
| 18008.6001 | TSR-1 Rack | n/a | n/a | n/a | n/a | n/a |
| 18008.6002 | TSR-2 Rack | n/a | n/a | n/a | n/a | n/a |
| 18010.6000 | TS Booster | n/a | n/a | n/a | n/a | n/a |

For additional product specifications and images visit bunn.com.



Soft Heat® Server System

BUNN exclusive technology automatically manages heat in the docking system

SH SERVER

1.5gal capacity; choose from five optional holding time settings

Safety-Fresh® brew-thru lid with vapor seal and spill prevention

Soft grip handle for secure portability

SH DOCKING STATION

Remote one and two server docking stations with 4" legs

Instant power contact with servers

Add additional remote stations to increase volume



1 SH Server
and Docking Station

2SH Docking Station

| Product # | Model | Capacity | | Setting | Finish | Volts | Compatible Brewers |
|------------|---------------------|-------------|-----|------------------|-----------------|-------|--|
| | | gal | L | | | | |
| 27850.0001 | SH Server | 1.5 | 5.7 | n/a | Stainless/Black | n/a | |
| 27850.0004 | SH Server | 1.5 | 5.7 | n/a | Black | n/a | |
| 27850.0006 | SH Server | 1.5 | 5.7 | 45min | Stainless | n/a | Single SH DBC Dual SH DBC Single SH Dual SH |
| 27850.0008 | SH Server | 1.5 | 5.7 | 60min | Black | n/a | |
| 27850.0009 | SH Server | 1.5 | 5.7 | Adjustable Timer | Stainless/Black | n/a | |
| 27850.0016 | SH Server | 1.5 | 5.7 | 240min | Stainless | n/a | |
| 27850.0022 | SH Server | 1.5 | 5.7 | 120min | Black | n/a | |
| 27850.0046 | SH-S Server | 1.0 | 3.8 | n/a | Stainless/Black | n/a | Dual SH DBC LP |
| 27825.0000 | 1SH Docking Station | 1SH Server | | n/a | Stainless | 120 | 1SH Server |
| 27825.0003 | 1SH Docking Station | 1SH Server | | n/a | Black | 120 | 1SH Server |
| 27875.0000 | 2SH Docking Station | 2SH Servers | | n/a | Stainless | 120 | 2SH Servers |
| 27875.0003 | 2SH Docking Station | 2SH Servers | | n/a | Black | 120 | 2SH Servers |

GPR Servers and Remote Warmers

Holds optimum flavor profile without traditional warming plates

1.5gal (5.7L) capacity

Top handle allows for easy transport to remote service

Safety-Fresh® brew-thru lid with vapor seal and spill prevention

WARMER

Available with adjustable plastic or satin nickel legs



1.5 GPR-FF



RWS1
Warmer

| Product # | Model | Capacity | | Finish | Volts | Compatible Brewers |
|------------|---------------------------------|-------------------|-----|-----------|-------|---|
| | | gal | L | | | |
| 20950.0004 | 1.5 GPR-FF | 1.5 | 5.7 | Stainless | n/a | Single GPR DBC, Dual GPR DBC, AXIOM Single, Single and Dual |
| 12203.0010 | RWS1 Warmer Black Legs | One GPR Server | | Stainless | 120 | 1.5GPR |
| 12203.0014 | RWS1 Warmer Satin Nikel Legs | One GPR Server | | Stainless | 120 | 1.5GPR |

For additional product specifications and images visit bunn.com.

Iced Tea and Iced Coffee Dispensers

Solid stainless construction stands up to demands of foodservice environments

Sump dispense valves assure complete dispensing of beverage

Variety of shapes and sizes for every counter configuration



| NARROW | | | | | | |
|----------------------------|---------------------|----------|------|------------|-------------------------------|--|
| Product # | Model | Capacity | | Handles | Additional Feature | Compatible Brewers |
| | | gal | L | | | |
| 39600.0001 | TDO-N-3.5 | 3.5 | 13.2 | Front/Back | Lift Handle | Tall models w/29" trunk: TB3, TB6 ITB, ITB DD ITCB, ITCB HV ITCB Twin HV |
| 39600.0031 | TDO-N-3.5 | 3.5 | 13.2 | Front/Back | Lift Handle | |
| 39600.0002 | TDO-N-4.0 | 4 | 15 | Front/Back | Lift Handle | |
| 43900.0001 | TD3T-N | 3.5 | 13.2 | Front/Back | Lift Handle, Brew-Thru Lid | |
| 43900.0002 | TD3T-N | 3.5 | 13.2 | Front/Back | Lift Handle, Solid Lid | |
| SQUARE | | | | | | |
| 03250.0003 | TD4 | 4 | 15.1 | Side | Solid Lid | Short models w/ 25.75" trunk: TB3 ITB ITCB |
| 03250.0006 | TD4T | 4 | 15.1 | Side | Brew-Thru Lid | |
| 03250.0004 | TD4 | 4 | 15.1 | Side | Solid Lid, Tall | Tall models w/ 29" trunk: ITB ITCB ITCB HV |
| 03250.0005 | TD4T | 4 | 15.1 | Side | Brew-Thru Lid, Tall | |
| 03250.0018 | TD4T | 4 | 15.1 | Side | Brew-Thru Lid, Tall, No Decal | |
| CYLINDER - ROUND | | | | | | |
| 33000.0000 | TDS-3 | 3 | 11.4 | Side | Stainless Lid | TB3 ITB |
| 33000.0023 | TDS-3.5 | 3.5 | 13.2 | Side | Stainless Lid | ITCB ITCBHV |
| 33000.0001 | TDS-5 | 5 | 18.9 | Side | Stainless Lid | TU5 |
| CYLINDER - OVAL | | | | | | |
| 34100.0000 | TDO-4 | 4 | 15 | Side | Solid, Plastic Lid | TB3 ITB ICB ITCB HV |
| 34100.0002 | TDO-4 | 4 | 15 | Side | Brew-Thru Plastic Lid | |
| 34100.0001 | TDO-5 | 5 | 18.9 | Side | Solid, Plastic Lid | |
| 34100.0003 | TDO-5 | 5 | 18.9 | Side | Brew-Thru Plastic Lid | |
| LOW PROFILE | | | | | | |
| 37100.0000 | TDO-3.5 LP | 3.5 | 13.2 | Side | Low Profile | TB3 LP, ITB LP |
| SERVER STAND | | | | | | |
| 37675.0001 | Remote Server Stand | n/a | n/a | Top | n/a | TDO-3.5 LP |
| TEA CONCENTRATE DISPENSERS | | | | | | |
| 37750.0000 | TCD-1 | 2 | 7.6 | Side | One Nozzle | |
| 37750.0002 | TCD-2 | 2 | 7.6 | Side | Two Nozzle | |
| ICED COFFEE | | | | | | |
| 33000.0002 | ICD-3 | 3 | 11.4 | Side | Stainless Lid | IC3 |

A close-up photograph of a perforated metal surface. The surface is light gray and features a grid of rectangular slots. In the center, there is a prominent circular hole. The lighting creates soft shadows, highlighting the texture and depth of the perforations.

Parts and Accessories

A close-up photograph of a perforated metal surface. The surface is light gray and features a grid of holes. Most holes are elongated and horizontal, but one hole in the center-left is circular. The lighting creates soft shadows, highlighting the texture and depth of the perforations.

Parts and Accessories



EQHP 54

Water Quality Filter Systems

Quality beverages begin with quality water

BUNN® water quality filtration systems, when used with BUNN brewing equipment, ensure that your customers are getting the best tasting beverage possible. The Easy Clear® filters are manufactured to BUNN specifications and address water characteristics such as taste, odor, sediment, and hardness.



EQHP Twin 70L

| Part # | Model | Capacity @ Flow Rate | Replacement Cartridges |
|------------|--------------------------|--------------------------------|----------------------------------|
| 39000.0001 | EQHP-10L | 10,000 gal US @ 1.5gpm | 39000.1001 |
| 39000.0004 | EQHP-10 | 10,000 gal US @ 1.5gpm | 39000.1004 |
| 39000.0002 | EQHP-25L | 25,000 gal US @ 1.5gpm | 39000.1002 |
| 39000.0005 | EQHP-25 | 25,000 gal US @ 1.5gpm | 39000.1005 |
| 39000.0011 | EQHP-35L | 35,000 gal US @ 1.5gpm | 39000.1011 |
| 39000.0003 | EQHP-54L | 54,000 gal US @ 1.5gpm | 39000.1003 |
| 39000.0006 | EQHP-54 | 54,000 gal US @ 1.5gpm | 39000.1006 |
| 39000.0012 | EQHP-TWIN70L | 70,000 gal US @ 1.5gpm | (2) 39000.1011 |
| 39000.0013 | EQHP-TWIN108SP | 108,000 gal US @ 1.5gpm | (2) 39000.1006 (1) 39000.1010 |
| 39000.0010 | SCALE-PRO | Recommended 6 Month change-out | 39000.1010 |
| 39000.0008 | EQHP-ESP | 422 @ 10.5ppg @ 0.5gpm | 39000.1008 |
| 39000.0009 | EQHP-SFTN | 1350grains @ 0.5gpm | 39000.1009 |
| 39000.0007 | EQHP-TEA | 4350grains @ 1.0gpm | 39000.1007 |
| 39000.1000 | EQHP Water Filter Head | 108,000 gal US @ 1.5gpm | |
| 30200.1000 | EQ-17-TL (Quick Connect) | 1,500 gal US @ 1.5gpm | 30200.1001 |
| 30201.1001 | ED-17-TL (Inline System) | 1,500 gal US @ 1.5gpm | 30201.0001 |
| 30370.1000 | EDSS-11 (Hot Water) | 2,500 gal US @ 1.5gpm | 30370.1001 |



C300 Water Filter



TABZ Brewer Cleaner

Espresso Water Conditioning System

100% treatment of the water including the bypass to reduce taste and odor

Quick Connect valve-in-head design simultaneously shuts off and vents water, allowing for simple and trouble-free cartridge change-outs

System maximum operating pressure is 125psi (862kPa) and operating temperature 100°F (38°C)

Cleaning Agents and Accessories

Use the proper cleaning solutions to maximize machine efficiency and ensure a long product life cycle

| Part # | Model | Capacity @ Flow Rate | Replacement Cartridges |
|------------|------------------------------|-------------------------|------------------------|
| 45961.0000 | C300 Kit | 1,057gal @ 10gpg @ 1gpm | 39000.1001 |
| 47152.0000 | C500 Kit | 1,796gal @ 10gpg @ 1gpm | 39000.1004 |
| 45961.1002 | Replacement Head C300 & C500 | | |

CLEANING AGENTS AND ACCESSORIES

| Part # | Model | Quantity Per Case |
|------------|--------------------------------|-------------------|
| 24634.0000 | KAY-5 Sanitizer | 200 Packets |
| 24634.0001 | KAY-5 Sanitizer | 50 Packets |
| 36000.1188 | CAFIZA Cleaning Tablets | Twelve Containers |
| 36000.1189 | CAFIZA Cleaning Tablets | One Container |
| 37306.0000 | URNEX Descaler | One 1oz Packet |
| 39159.0000 | GRINDZ Grinder Cleaner | One Container |
| 39159.0001 | GRINDZ Grinder Cleaner | Twelve Bottles |
| 39265.0000 | RINZA Milk Cleaner | One Bottle |
| 39265.0001 | RINZA Milk Cleaner | Six Bottles |
| 39265.0010 | COMPLETE CAFE Milk Cleaner | One Bottle |
| 39265.0011 | COMPLETE CAFE Milk Cleaner | Six Bottles |
| 39637.0000 | TABZ Brewer Cleaner | One Container |
| 39637.0001 | TABZ Brewer Cleaner | Twelve Containers |
| 24700.0000 | FROTH-AWAY | One |
| 29875.0000 | KIT,PUMP-WATER DISPENSE FLOJET | One |

Paper Filters

Selection of coffee filters is a vital step in brewing perfect coffee - don't settle for anything less than BUNN® quality coffee filters. Using the results of years of research, BUNN manufactures the best filters from high quality, heavy weight paper, so the water flows properly through the coffee. Our filters are uniquely designed for strength with taller walls to help reduce overflow and grounds in your coffee.

BUNN's paper stock used in the manufacturing of our coffee filters is produced using an elemental chlorine-free (ECF) bleaching method.



| Product # | Filter Type | Description | Number per Bag | Bags per Case | Number Cluster | Overall Measure x Base Diameter (inches) | Packed per Case | Case Weight (lbs/kg) | Cases per Skid/Tier |
|------------|------------------|---|----------------|---------------|----------------|--|-----------------|----------------------|---------------------|
| 20115.0000 | Decanter Filters | Regular C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 9 3/4 x 4 1/4 | 1000 | 4.2/1.91 | 180/15 |
| 20116.0000 | | Regular Narrow C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 9 1/2 x 3 1/4 | 1000 | 4.2/1.91 | 180/15 |
| 20122.0000 | | Regular Fast Flow C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 9 3/4 x 4 1/4 | 1000 | 4.5/2.04 | 180/15 |
| 20106.0000 | | A10/Retail - 8&10 cup brewers | 500 | 2 | 50 | 8 1/2 x 3 1/4 | 1000 | 3.4/1.54 | 231/21 |
| 20109.0000 | Urn Filters | Urn - U3, SRU, IC-3 | 252 | 1 | 36 | 17 3/4 x 7 1/4 | 252 | 5.5/2.49 | 88/11 |
| 20112.0000 | | Narrow Base Urn | 250 | 1 | 25 | 18 1/2 x 6 1/4 | 250 | 5.5/2.49 | 88/11 |
| 20124.0000 | | Urn, 11.4L | 252 | 1 | 36 | 19 x 7 1/4 | 252 | 6.1/2.77 | 88/11 |
| 20111.0000 | | Titan, Urn | 252 | 1 | 36 | 20 x 7 3/4 | 252 | 6.6/2.99 | 84/12 |
| 20125.0000 | | Urn, 22.7L | 250 | 1 | 25 | 21 x 8 3/4 | 250 | 7.5/3.4 | 72/9 |
| 20113.0000 | | Urn, 37.9L | 250 | 1 | 25 | 23 3/4 x 8 3/4 | 250 | 9.3/4.22 | 54/9 |
| 20131.0000 | | Urn, 37.9L | 252 | 1 | 36 | 24 1/4 x 10 3/4 | 252 | 9.7/4.40 | 36/6 |
| 20120.0000 | Other Filters | System III | 252 | 2 | 36 | 15 1/8 x 5 3/8 | 504 | 8.5/3.86 | 108/12 |
| 20100.0000 | | Tea Brewers, Single & Dual Coffee brewers, 1.5gal urns, ITCB, System II | 500 | 1 | 50 | 12 3/4 x 5 1/4 | 500 | 4.7/2.13 | 150/15 |
| 20157.0001 | | Gourmet C Funnel | 500 | 2 | 50 | 12 1/2 x 4 3/4 | 1000 | 8.25/3.74 | 60 |
| 20138.1000 | | Gourmet, Single TF, Dual TF, Single SH, Dual SH, Single, Dual, 1.5gal urns | 252 | 2 | 36 | 13 3/4 x 5 1/4 | 504 | 5.5/2.49 | 108/12 |

Stock Funnels



BLACK PLASTIC FUNNEL

Product #: 38766.0002

- For use with A10 brewer



URN FUNNEL

Product #: 07022.0012

- For use with SRU and U3 brewers



BLACK PLASTIC SPLASHGARD® FUNNEL WITH DECALS

Product #: 20583.0003 (7.12" width)

- For use with CDBC, CWT, AXIOM® and SmartWAVE® brewers

Product #: 29351.0001 (7.62" width)

- For use with O, R, CDBC Twin, CWT Twin and AXIOM® Twin brewers



BLACK PLASTIC ITCB FUNNEL

Product #: 03021.0008

- For use with ITCB when brewing coffee



BLACK PLASTIC SINGLE/DUAL FUNNEL

Product #: 22735.0000 w/bypass

- For use with Single®, Dual® and Soft Heat® brewers, ITCB-HV



STAINLESS STEEL SPLASHGARD® FUNNEL

Product #: 20216.0000 (7.12" width)

- For use with CDBC, CWT AXIOM® and SmartWAVE® brewers

Product #: 20217.0000 (7.62" width)

- For use with O, R, CDBC Twin, CWT Twin and AXIOM® Twin brewers



STAINLESS STEEL DUAL/SINGLE FUNNEL

Product #: 20201.1201

- For use with Single®, Dual®, and Soft Heat® brewers



SMART FUNNEL®

Product #: 32643.0000

- Standard w/bypass

Product #: 32643.0010 w/D-Ring basket

- For use with BrewWISE®, ThermoFresh®, Soft Heat®, DBC® and ICB brewers



TITAN® FUNNEL

Product #: 40114.0000

- For use with Titan® brewers



IC3 FUNNEL

Product #: 24657.0000 Plastic

Product #: 45845.1000 Stainless (Black Handles)

Product #: 45845.0001 Stainless (Green handles - for tea)

- For use with IC3 brewers



GOURMET C FUNNEL

Product #: 34559.0000 (7.12" width)

- For use with CDBC, CWT AXIOM® and SmartWAVE® APS and TC brewers

Product #: 34559.0001 (7.62" width)

- For use with CDBC Twin, CWT Twin and AXIOM® Twin APS and TC brewers
- Universal design – handle may be moved to appropriate side
- Allows brewing heavier throw weights



TRANSLUCENT COFFEE FUNNEL

Product #: 20583.0002 (7.12" width)

- For use with S, VP, and CWTF brewers

Product #: 29351.0000 (7.62" width)

- For use with O, R, and CDBC Twin, CWT Twin and AXIOM® Twin brewers



TRANSLUCENT TEA FUNNEL

Product #: 03021.0016 (7.12" width)

- For use with SmartWAVE Combo brewer



TRANSLUCENT TEA FUNNEL

Product #: 03021.0004 (standard)

- For use with ITCB, TB3 and TU3 brewers

Product #: 03021.0005 (quick dispense)

- For use with ITB, TB3Q and TU3Q brewers



TRANSLUCENT DUAL DILUTION TEA FUNNEL

Product #: 03021.0013 (standard)

- For use with TB6 brewer

Product #: 03021.0014 (quick dispense)

- For use with TB6Q brewer

NOTE: All funnels shown on this page (excluding #38766.0002 and #07022.0012) are designed with SplashGard® to help deflect hot liquids away from the hand.

Special Purpose Funnels



TRANSLUCENT POUCH PACK FUNNEL

Product #: **35282.0001**

- For use with TU3Q

Product #: **35282.0002**

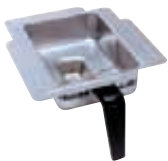
- For use with TU3, TB3
- Use with rectangular tea pouch pack



POUCH PACK FUNNEL FOR SATELLITE BREWERS

Product #: **35282.0000** (black)

- For Duals and Singles

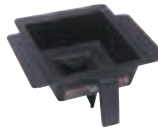


UNIVERSAL STAINLESS POUCH PACK FUNNEL

Product #: **29151.0000** (black handle)

Product #: **29151.0001** (orange handle)

- Interchangeable handle allows use in all BUNN decanter brewers



POUCH PACK FUNNEL - SMALL BREW CHAMBER

Product #: **02073.0010** (black)

- 7.62" width
- For use with F, O, R & X brewers

Product #: **02774.0011** (black)

Product #: **02774.0010** (brown)

- 7.12" width
- For use with S, VP, & CWTF brewers



POUCH PACK FUNNEL - LARGE BREW CHAMBER

Product #: **02074.0010** (black)

- 7.62" width
- For use with F, O, R & X brewers

Product #: **04274.0012** (black)

Product #: **04274.0010** (brown)

- 7.12" width
- For use with S, VP, & CWTF brewers

Drip Trays Coffee

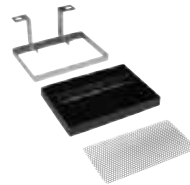


SINGLE®, SINGLE SH BREWERS AND SINGLE SH STAND

Product #: **26830.0000** Kit

Product #: **26918.1000** Drip Tray

Product #: **26801.0000** Drip Tray Cover



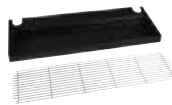
RWS1 WARMER

Product #: **20213.0103** Kit

Product #: **20213.0301** Bracket

Product #: **20213.0200** Drip Tray

Product #: **03229.0000** Drip Tray Cover



DUAL®, DUAL SH BREWERS AND 2SH STAND

Product #: **27150.0000** Kit

Product #: **26971.1000** Drip Tray

Product #: **26916.0000** Drip Tray Cover



DUAL® BREWERS

Product #: 20213.0101 Kit

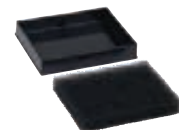
- Includes Drip Tray, Drip Tray Cover, and Bracket



LCR-3 HV

Product #: **41656.0000** Kit

- Includes Drip Tray, Drip Tray Cover, and Bracket



AIRPOT RACK

Product #: **25368.0000** Drip Tray

Product #: **25367.0000** Drip Tray

Sponge Liner

NOTE: Only funnels #35282.0001, #35282.0002, and #35282.0000 on this page are designed with SplashGard® to help deflect hot liquids away from the hand.

Drip Trays Coffee *continued*



THERMOFRESH® SERVER
 Product #: 35008.0000 Drip Tray
 Product #: 35014.0000 Drip Tray Cover



NEW THERMOFRESH® SERVER
 Product #: 38931.0000 Drip Tray
 Product #: 38932.0000 Drip Tray Cover



SRU COFFEE URN
 Product #: 06465.0000 Kit



U3 COFFEE URN
 Product #: 07284.0000 Kit
 Product #: 07286.0000 Drip Tray
 Product #: 07285.0000 Drip Tray Cover

Drip Trays Dispensed Water



HW2, H5M, H5E, AND H5X
 Product #: 02497.0000 Kit
 Product #: 02545.0000 Drip Tray Only
 Product #: 02546.0000 Drip Tray Cover
 Product #: 02547.0000 Foot, Rubber
 (Four rubber feet required)



OHW
 Product #: 02497.0001 Kit
 Product #: 02571.0000 Drip Tray
 Product #: 02572.0000 Drip Tray Cover
 Product #: 02547.0000 Foot, Rubber
 (Not pictured - Four (4) are required)

Drip Trays Tea



TCD AND TDO
 Product #: 38029.1000 Kit
 Product #: 03207.0004 Drip Tray
 Product #: 26801.0000 Drip Tray Cover



ITB DUAL DILUTION
 Product #: 38029.1002 Drip Tray Kit Product
 #: 03207.0007 Drip Tray

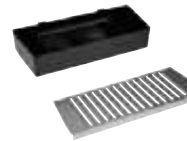


TDO-N
 Product #: 39626.0000 Drip Tray
 Product #: 39627.0000 Drip Tray Cover

Drip Trays Hot Beverage



FMD-1 AND FMD-2
 Product #: 02571.0000 Drip Tray
 Product #: 28966.0000 Drip Tray Cover



FMD-3
 Product #: 28699.0000 Drip Tray
 Product #: 28267.0000 Drip Tray Cover



FMD-4 AND FMD-5
 Product #: 34716.0000 Drip Tray
 Product #: 34717.0000 Drip Tray Cover



iMIX-3
 Product #: 36984.0000 Drip Tray
 Product #: 36985.0000 Drip Tray Cover



iMIX-4 AND iMIX-5
 Product #: 36670.0000 Drip Tray
 Product #: 36739.0000 Drip Tray Cover

Drip Trays Cold Beverage



JDF-2 S

Product #: **38765.1000** Kit
Product #: 38764.0000 Drip Tray
Product #: **26801.0000** Drip Tray Cover



JDF-2 S EXTENDED

Product #: **44015.1000** Kit
Product #: **26801.0000** Drip Tray Cover
• Increases cup clearance to 10.25"



JDF-4 S

Product #: **38764.1001** Kit
• Includes drip tray and cover



JDF-4 S EXTENDED

Product #: **40789.1000** Kit
Product #: **39613.0000** Drip Tray Cover
• Increases cup clearance to 10.25"

Drip Trays Frozen Beverage



ULTRA-2 WHITE

Product #: **28086.0000** Drip Tray
Product #: **32068.0000** Drip Tray Cover



ULTRA-2 BLACK

Product #: **28086.0001** Drip Tray
Product #: **32068.0001** Drip Tray Cover



trusted by restaurants and cafés worldwide

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EXCLUSIVE BUNN PROGRAMMING AND DESIGN FEATURES

BrewLOGIC®: A programming feature that compensates for flow rate variations to maintain consistent dispense levels when water quality is a consideration.

BrewMETER®: A programming feature that simplifies Pulse Brew and allows extraction manipulation with the touch of a button.

BrewWISE®: A programming feature with Radio Frequency Identification (RFID) communications that may include compatibility between decanter, grinder, funnel and brewer for custom warmer and recipe management without error. Works in conjunction with SM ART Hopper, SMART Funnel, and a Recipe Writer/Card.

BrewWISE® Recipe Writer/Card: Creates recipe cards or dedicated funnels for coffees, dramatically reducing equipment installation and calibration time. A box connects to a Windows® PC with a standard serial port and uses BUNN software to transfer information to the cards or a SMART Funnel, then to and from the BUNN BrewWISE brewer and grinder. Ensures consistently high quality coffee flavor at every location and can also make cards for advertising messages onto the brewer's display.

BrewWIZARD® – A programming feature that provides quick access to the most utilized setup parameters including a lock-out feature to prevent brewing when actual water temperature is below the Ready temperature. Features include: brew lock-out, brew ounces, enable ads, enter service number, and BrewMETER®.

BUNNLink®: An automated monitoring and communication system that detects pending service problems and forwards alerts for service.

Cool Froth®: Technology used in BUNN super automatic espresso systems that perfectly foams cold milk for great tasting iced beverages.

DBC®: Digital Brewer Control. BUNN was among the first in the dispensed beverage industry to introduce advanced beverage technology to the industry with Digital Brewer Control systems that allows users to precisely and consistently meet specific flavor profiles while also reducing training and labor costs.

Easy Pour®: An exclusive design used in decanters to assure convenient serving with a drip-proof, fast pouring lip from front or either side.

FlavorGard®: Technology that continuously monitors extract-to-water ratio and assures flavor consistency.

High Intensity®: Technology that mixes high viscosity concentrates thoroughly, consistently, and accurately to the required brix setting. The consistent results ensure the best

quality beverage in the cup and contribute to maximum profits in the beverage program.

Infusion Series®: A product line of coffee/tea brewers that allow different brewing profiles from the same machine/footprint, saving valuable counter space.

Intellisteam®: Technology that allows the customer to see the milk frothing in the BUNN super automatic espresso systems with an integrated temperature sensor that simply cuts off steam through a wand when the milk reaches the preset temperature, eliminating the need to manually use a thermometer.

RPM Feedback: Technology on auger motors in BUNN specialty drink systems that monitor the auger revolutions per minute (RPM) and controls powder dosing for each beverage, eliminating product waste and ensuring consistency cup to cup.

Safety-Fresh®: A brew-thru lid with a spill prevention design and a vapor seal to maintain freshness.

Smart Funnel®: A funnel designed with a microchip that can receive information from an enabled grinder and transfer that information to an enabled brewer, managing the grinding and brewing process from start to finish. A SMART Funnel can be programmed to accept dedicated recipe information, reducing labor costs and minimizing brewing errors. Used in conjunction with BrewWISE technology.

Smart Hopper®: A hopper designed with a microchip that communicates the type of coffee contained in the hopper to an enabled grinder, managing the grinding and brewing process from start to finish. Used in conjunction with BrewWISE technology.

SmartWAVE®: Turbulence is an important element in brewing perfect coffee. SmartWAVE is a BUNN exclusive product design that uses technology to increase turbulence in the brew funnel, providing more contact between water and coffee and uniformity of extraction.

Soft Heat®: A docking server system with technology that thermostatically controls and automatically shuts off heat in the docking system once the preset temperature is reached and additionally monitors server volume. This is more beneficial than traditional warmer plates that heat continuously.

SplashGard®: An exclusive design with a shield next to the funnel handle that deflects hot liquids away from the user's hand.

ThermoFresh®: BUNN offers a full line of vacuum-insulated servers and brewers that brew directly into these servers that keep coffee at optimal flavor for hours and save on energy consumption and by not requiring warming plates.

BUNN SUSTAINABILITY FEATURES

RoHS Compliant: In keeping with our Sustainability Mission, BUNN electronics design can be made with NO hazardous substances and part assemblies are recyclable wherever possible.

Lead-free Solder is specified in the production of all electronic control boards.

Energy Saver Modes will lower power usage by disabling warmers and tank heater during periods of inactivity.

LED Lighting is being specified where possible for product displays. LED lights use less energy than fluorescent or incandescent lighting and have a longer life.

Corrugated, Biodegradable Materials are gradually replacing Styrofoam packing.

HFC-free Foam Insulation (no hydro fluorocarbons) is now used exclusively to insulate Soft Heat® servers and the cabinets of liquid coffee and cold beverage dispensers.

GENERAL TERMS

Bypass (and variable bypass): A function, like dilution, that reduces strength of a concentrate but it is intended for hot beverages. Generally, hot water is blended with coffee concentrate. Variable bypass allows different bypass rates for various brew volumes (small, medium and large) within a recipe.

Cold Brew Lock-out: A programming feature that prevents brewing when actual water temperature is below the Ready temperature.

Dilution: A function used to reduce strength of a concentrate for cold beverages. Generally cold tap water is blended with tea or coffee concentrate.

Drip Time: Setting of time from the end of the spray head flow until the funnel flow stops (also applies to funnel lock).

Easy Pulse: This is a simplified version of Pulse Brew. It is programmed by selecting the time period of brew water dispense. Easy Pulse allows the operator to input a set time for which the brewer software will determine a pulse sequence.

Extraction: Water-soluble materials dissolve and move out of the coffee grounds and into the water. Part of the brewing process that includes Wetting and Hydrolysis.

Funnel lock: A safety feature to prevent funnel removal during drip time.

Hydrolysis: A chemical reaction where the materials created during extraction break down further into water-soluble proteins and sugars. Part of the brewing process that includes Wetting and Extraction.

Pre-Infusion: A minor adjustment to a brew cycle when an initial volume is dispensed, followed by a pause to allow for saturation of the material, then the remainder of the brew cycle progresses. This is also described as a “pre-soak.”

Pulse Brew: A method used to increase the water contact time during a brew cycle. Pulse Brew can be programmed manually, by set time or through BrewMETER adjustments. This method is very useful for smaller volumes.

Satellite Brewer: A system that includes a mother brewing system that remains in one location (e.g., kitchen) and dispenses into portable, or removable, servers for remote service.

Wetting: Grounds begin to absorb hot water from the sprayhead and release gasses from the coffee. Part of the brewing process that includes Extraction and Hydrolysis.

TRADEMARKS

392; Air Infusion, AutoPOD, AXIOM, BrewLOGIC, BrewMETER, Brew Better Not Bitter, BrewWISE, BrewWIZARD, BUNN Espresso, BUNN Family Gourmet, BUNN Gourmet, BUNN Pour-O-Matic, BUNN, BUNN with the stylized red line, BUNNlink, Bunn-OMatic, Bunn-O-Matic, BUNNserve, BUNNSERVE with the stylized wrench design, Cool Froth, DBC, Dr. Brew stylized Dr. design, Dual, Easy Pour, EasyClear, EasyGard, FlavorGard, Gourmet Ice, Gourmet Juice, High Intensity, iMIX, Infusion Series, Intellisteam, My Café, PowerLogic, Quality Beverage Equipment Worldwide, Safety-Fresh, savemycoffee.com, Scale-Pro, Silver Series, Single, Smart Funnel, Smart Hopper, SmartWAVE, Soft Heat, SplashGard, The Mark of Quality in Beverage Equipment Worldwide, ThermoFresh, A Partner You Can Count On, Air Brew, Air Infusion, Beverage Bar Creator, Beverage Profit Calculator, Brew better, not bitter., BUNNSource, Coffee At Its Best, Cyclonic Heating System, Digital Brewer Control, Nothing Brews Like a BUNN, Pouring Profits, Respect Earth, Respect Earth with the stylized leaf and coffee cherry design, Signature Series, Tea At Its Best, Phase Brew, The Horizontal Red Line, Titan, trifecta, Ultra, Velocity Brew are either trademarks or registered trademarks of Bunn-O-Matic Corporation.

Commercial Product Warranty

Bunn-O-Matic Commercial Product Warranty

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

- 1) Airpots, thermal carafes, decanters, GPR servers, iced tea/coffee dispensers, MCR/MCP/MCA single cup brewers thermal servers and ThermoFresh servers (mechanical and digital)- 1 year parts and 1 year labor.
- 2) All other equipment - 2 years parts and 1 year labor plus added warranties as specified below:
 - a) Electronic circuit and/or control boards - parts and labor for 3 years.
 - b) Compressors on refrigeration equipment - 5 years parts and 1 year labor.
 - c) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis - parts and labor for 4 years or 40,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation. BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, non periodic cleaning and descaling, equipment failures related to poor water quality, damage or casualty. In addition, the warranty does not apply to replacement of items subject to normal use including but not limited to user replaceable parts such as seals and gaskets. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.



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