



3010 EIIDODE MIDDIE EACT & AEDICA EO

QUALITY SINCE 1840[™]

Bunn-O-Matic Corporation[®] can trace its foundation to 1840 when Jacob Bunn opened his grocery store in a developing Springfield, IL USA, and a young Abe Lincoln was one of his first customers.

That venture grew into Bunn Capitol Wholesale Grocery Company and was later managed by George R. Bunn who founded a beverage equipment division in the late 1950s. Bunn-O-Matic Corporation was officially incorporated as a separate entity in 1963, and since that time has been at the forefront of dispensed beverage equipment manufacturers.

The company remains privately-held and family-owned through five generations of Bunn family entrepreneurship. It has evolved from a foodservice and coffee focus to include a long list of equipment innovations in all dispensed beverage categories. Now often referred to simply as "BUNN," the company has become a global partner you can count on for profitability, reliability and support wherever customers are served.

TABLE OF CONTENTS

- COFFEE 5
- GRINDERS 30
- BEAN-TO-CUP 38
- COLD BREW & ICED COFFEE 40
 - COFFEE & TEA COMBOS 42
 - ICED TEA 46

DISPENSED BEVERAGES

ACCESSORIES/EXTRAS

BREWED COFFEE

- HOT CHOCOLATE/CAPPUCCINO 48
 - JUICE 51
 - HOT WATER 56

FROZEN GRANITA/SLUSHY 60

- SERVING & HOLDING 63
- WATER FILTRATION SYSTEMS 72
 - PAPER FILTERS 74
 - ACCESSORIES 76

DID YOU KNOW THAT WE HAVE LOCATIONS AROUND THE WORLD TO SERVE YOU?

CANADA - AURORA, ONTARIO • MEXICO - MEXICO CITY • GERMANY - BERLIN UNITED KINGDOM - BIRMINGHAM • BRAZIL - SÃO PAULO • CHINA - SHANGHAI CHINA - SHENZHEN • UAE - DUBAI



ELECTRICAL PLUGS





EURO CE



IRAM





*FOR KSA, KUCAS, AND ECAS EQUIPMENT, PLEASE CONTACT YOUR BUNN SALES REPRESENTATIVE

COFFEE



Infusion Series[®] Standard Edition

The Infusion Series coffee and tea equipment platform provides Best Result In The Cup[™] performance with the proven industry knowledge to deliver the lowest cost of ownership

ICB

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

Designed to brew into 2.5-3.8L airpots or 3.8L and 5.7L ThermoFresh® servers without stand



ICB

Servers sold separately

RELATED PRODUCTS

SINGLE/DUAL FILTER PACK

SOLD SEPARATELY

Product No: 20138.1000



INLET HOSE ASSEMBLY

Product No: 32865.1002

LEGS Product No: 00511.0000

| | | DES | CRIPTION | | | | CAPACITY | | | ELECTRIC | CAL | | | AGENCY |
|------------|-------|-----------|----------------|----------|-------------------------------|---------|------------------|---------|-------|-----------|-------|-------|------|---------|
| Product # | Model | Finish | Funnel Type | Height > | imension Width entimetr | x Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 53100.0501 | ICBA | STAINLESS | BLACK/SMART | 68.10 | 25.40 | 55.90 | 141 | 220-240 | 11-12 | 2400-2900 | 50-60 | 1 | UK | CE |
| 53100.0502 | ICBA | STAINLESS | BLACK/SMART | 68.10 | 25.40 | 55.90 | 141 | 220-240 | 11-12 | 2400-2900 | 50-60 | 1 | EURO | Œ |



Infusion Series® Soft Heat®



Infusion Series[®] Soft Heat[®] Edition

BUNN-exclusive Soft Heat technology supplies controlled heat to the brewed coffee within the server whenever it's docked on the brewer, ensuring ideal holding temperatures and optimal flavor for longer periods

Sleek modernized design language on the brewer and servers

Three brew buttons and three batch sizes allow for multiple brewing profiles

Easy Pulse programing automatically adjusts contact time for optimal flavor profile

BrewWISE[®] intelligence

New 3.8L Soft Heat® servers

Exclusive multi-directional lime resistant sprayhead provides the ultimate in uniformity of extraction

Servers sold separately

RELATED PRODUCTS

SOLD SEPARATELY

SINGLE/DUAL FILTER PACK Product No: 20138.1000



SERVERS Product No: 27850.0200

INLET HOSE ASSEMBLY

Product No: 32865.1002

| | | DES | SCRIPTION | | | | CAPACITY | | | ELECTRIC | AL | | | AGENCY |
|------------|---------|-----------|----------------|--------|----------------------------------|---------|------------------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Model | Finish | Funnel Type | Height | Pimension x Width entimetr | x Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 51100.0500 | ICBA SH | STAINLESS | BLACK/SMART | 83.3 | 30.00 | 59.40 | 163 | 220-240 | 13.2-14.1 | 2900-3400 | 50-60 | 1 | EURO | (6 |

Pourover Decanter Brewer 1 Warmer - VP17A

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

Space-saving design; under 45.2cm tall

SplashGard® funnel deflects hot liquids away from the hand

Pourover brewer requires no plumbing – completely portable



VP17A-1

Servers sold separately

SOLD SEPARATELY

RELATED PRODUCTS

REGULAR FILTER PACK

Product No: 20115.0000





| | | DESCRIPTION | N | | | CAPACITY | | | ELECTR | RICAL | | | AGENCY |
|------------|---------|-------------|--------|--------------------------------------|-------|--------------------|---------|-------|-----------|-------|-------|------|-------------------|
| Product # | Model | Warmers | Height | Dimension x Width x Centimetre | Depth | 236mL cups/hour | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 13300.0024 | VP17A-1 | 1 LOWER | 43.94 | 21.59 | 44.96 | 93* | 220-240 | 9-9.9 | 2000-2375 | 50-60 | 1 | EURO | CE |
| 13300.0058 | VP17A-1 | 1 LOWER | 43.94 | 21.59 | 44.96 | 93* | 220-240 | 9-9.9 | 2000-2375 | 50-60 | 1 | No | KSA KUCAS ECAS |



Pourover Decanter Brewers 2 Warmers - VP17A

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

Two separately controlled warmers

SplashGard® funnel deflects hot liquids away from the hand

Pourover brewer requires no plumbing – completely portable

Servers sold separately

RELATED PRODUCTS

SOLD SEPARATELY

REGULAR FILTER PACK Product No: 20115.0000





 \triangle

CAPACITY ELECTRICAL DESCRIPTION AGENCY Dimensions 236mL Height x Width x Depth Listing Model Product # Warmers Volts Amps Watts Hertz Phase Plug cups/hr (Centimetres) 1 UPPER/ Œ 13300.0015 VP17A-2 48.01 21.59 45.21 104* 220-240 9.5-10.4 2100-2500 50-60 1 EURO 1 LOWER 1 UPPER/ (€ 13300.0041 VP17A-2 48.01 45.21 104* 220-240 9.5-10.4 2100-2500 50-60 UK 21.59 1 1 LOWER KSA KUCAS ECAS 1 UPPER/ 13300.0059 VP17A-2 48.01 21.59 45.21 104* 220-240 9.5-10.4 2100-2500 50-60 1 No 1 LOWER

Pourover Decanter Brewer 3 Warmers - VP17A

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

Three separately controlled warmers; two configuration options SplashGard® funnel deflects hot liquids away from the hand Pourover brewer requires no plumbing – completely portable



VP17A-3



VP17A-3

 \triangle

Servers sold separately

SOLD SEPARATELY

RELATED PRODUCTS



GOURMET FILTER PACK Product No: 20157.0001





CAPACITY DESCRIPTION ELECTRICAL AGENCY Dimensions Product # Height x Width x Depth Listing Model Warmers 236mL cups/hr Watts Phase Plug Volts Hertz Amps (Centimetres) 13300.0020 VP17A-3 50-60 EURO 3 LOWER 43.94 41.66 44.96 120* 220-240 15-16 3290-3800 KSA KUCAS ECAS 13300.0057 VP17A-3 3 LOWER 3290-3800 43.94 41.66 44.96 120* 220-240 50-60 15-16 1 No



AXIOM[®] Automatic

3 warmers

Plumbed, medium volume brewing solution with Digital Brewer Control[™] for precise extraction control

Large 5.9L tank provides back-to-back brewing capacity

For high lime areas, BrewLOGIC $^{\otimes}$ technology calculates flow rate and adjusts brew time to maintain consistent pot levels

Coffee extraction, pot level, cold brew lock-out and tank temperature controlled with programmable features

Electronic diagnostics and built-in tank drain simplify maintenance and service

Energy Saver Mode

Servers sold separately

RELATED PRODUCTS

SOLD SEPARATELY

REGULAR FILTER PACK Product No: 20115.0000





ED-17-TL

Product No: 30201.1001 Product No: 30200.1000



INLET HOSE ASSEMBLY

Product No: 32865.1001

AXIOM-3

| | | DESC | RIPTION | | | | CAPACITY | | | ELECTRICA | L | | | AGENCY |
|------------|---------|---------------------|----------------|--------|--------------------------------------|-------|------------------|---------|-----------|-----------|-------|-------|------|-------------------|
| Product # | Model | Warmers | Funnel Type | Height | Dimension x Width x Centimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 38700.0038 | AXIOM-3 | 2 UPPER/ 1 LOWER | STAINLESS | 48.01 | 21.59 | 54.36 | 79* | 220-240 | 13.2-14.4 | 2900-3500 | 50-60 | 1 | EURO | CE |
| 38700.0039 | AXIOM-3 | 2 UPPER/ 1 LOWER | STAINLESS | 48.01 | 21.59 | 54.36 | 79* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | EURO | CE |
| 38700.0004 | AXIOM-3 | 2 UPPER/ 1 LOWER | PLASTIC | 48.01 | 21.59 | 54.36 | 79* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | EURO | CE |
| 38700.0100 | AXIOM-3 | 2 UPPER/ 1 LOWER | STAINLESS | 48.01 | 21.59 | 54.36 | 80* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | UK | CE |
| 38700.0105 | AXIOM-3 | 2 UPPER/ 1 LOWER | PLASTIC | 48.01 | 21.59 | 54.36 | 80* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | No | KSA KUCAS ECAS |
| 38700.0106 | AXIOM-3 | 2 UPPER/ 1 LOWER | PLASTIC | 48.01 | 21.59 | 54.36 | 80* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | No | KSA KUCAS ECAS |
| 38700.0107 | AXIOM-3 | 2 UPPER/1 LOWER | STAINLESS | 48.01 | 21.59 | 54.36 | 80* | 220-240 | 8.6-9.0 | 1900-2100 | 50-60 | 1 | No | |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

Automatic Airpot Brewers Plumbed simple switch control brewing system brews

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

CWA-APS

Brew directly into 1.9 to 3L airpots

No hot water faucet

Choose from black plastic, stainless or Gourmet C funnel types

CWTFA-APS

Hot water faucet with pourover backup feature



Servers sold separately

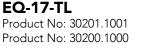
RELATED PRODUCTS

REGULAR FILTER PACK Product No: 20115.0000

SOLD SEPARATELY

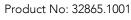


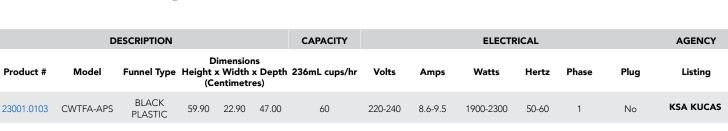
GOURMET C FILTER PACK Product No: 20157.0001











14 64

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

CWTFA-APS

BUNN



CWTF-35A

Automatics with Upper Warmers Plumbed, medium volume brewing solution with

Plumbed, medium volume brewing solution with simple switch controls

CWTF35A

SplashGard® funnel deflects hot liquids away from the hand

Plastic or Gourmet C funnel options

CWTFA

Hot water faucet and pourover backup on all models

Servers sold separately

RELATED PRODUCTS SOLD SEPARATELY

REGULAR FILTER PACK Product No: 20115.0000

GOURMET FILTER PACK

Product No: 20157.0001

ED-17-TL Product No: 30201.1001 Product No: 30200.1000





 \triangle

INLET HOSE ASSEMBLY Product No: 32865.1001

DESCRIPTION CAPACITY ELECTRICAL AGENCY Dimensions Funnel 236mL Height x Width x Depth Plug Listing Product # Model Warmers Volts Amps Watts Hertz Phase Туре cups/hr (Centimetres) 2 UPPER/ C€ ERE EURO 12950.0277 CWTF35A PLASTIC 48.01 21.59 45.21 90* 220-240 14.5-15.8 3200-3800 50-60 1 1 LOWER 2 UPPER/ C€ EĦE 12950.0317 CWTFA PLASTIC 48.01 21.59 45.21 84-90* 220-240 10.0-11.0 2200-2600 50-60 EURO 1 1 LOWER 2 UPPER/ KSA KUCAS ECAS 12950.0450 CWTF35A PLASTIC 48.01 21.59 45.21 90* 220-240 14.5-15.8 3200-3800 50-60 1 NO 1 LOWER KSA KUCAS 2 UPPER/ 12950.0451 CWTFA PLASTIC 48.01 21.59 45.21 84-90* 220-240 10.0-11.0 2200-2600 50-60 1 NO ECAS 1 LOWER

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

Urns Unique urn brewer design ensures low evaporation loss

U3 TWIN

Two spigots

Large water tank holds over 75.7L

Half-batch option



Servers sold separately



| | | DESCRIPTION | | | | CAPACITY | | | ELECTRICA | L | | | AGENCY |
|------------|----------|------------------|------------|---------------------------------------|-----------|-------------------------|-----------|-----------------|-----------------|------------|-------------|------|---------|
| Product # | Model | Funnel Type | Height | Dimensions x Width x Centimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 20500.0016 | U3A | PLASTIC | 82.30 | 87.63 | 53.34 | 278 | 220-240 | 26.4-28.6 | 5800-6850 | 50-60 | 1 | No | CE |
| | Plumbing | : 138-621 kPa. M | achines sı | upplied with | n 3/8″ Ma | e flare fitting. All pl | umbed moc | lels that are C | E listed featur | e backflov | v preventio | on. | |

For additional product specifications and images visit bunn.com.



Single TF DBC Stainless

ThermoFresh® Single®

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

Three variable batch sizes

SplashGard[®] funnel and funnel locks help improve safety

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

Stores individual coffee recipes so operator can easily brew many varieties

Servers sold separately

⚠

RELATED PRODUCTS SOLD SEPARATELY

SINGLE/DUAL FILTER PACK

Product No: 20138.1000

EQHP-10



BREWWISE RECIPE CARD Product No: 34447.0000

SERVERS AND STANDS

EQHP-10L Product No: 39000.0001

Product No: 39000.0004

INLET HOSE ASSEMBLY

Product No: 32865.1002

Product No: 34444.0001

BREWWISE RECIPE WRITER



| | | DESCRIPTIO | ON | | | | CAPACITY | | | ELECTRICA | L | | | AGENCY |
|------------|---------------|------------|----------------|----------|--------------------------------|---------|------------------|---------|-----------|-----------|-------|-------|------|-------------------|
| Product # | Model | Finish | Funnel Type | Height > | imensior Width entimetre | x Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 34800.0009 | Single TF DBC | BLACK | SMART | 90.68 | 30.73 | 48.77 | 140-182* | 220-240 | 14.5-15.7 | 3180-3780 | 50-60 | 1 | EURO | CE 📧 ERI 💩 |
| 34800.0012 | Single TF DBC | STAINLESS | SMART | 90.68 | 30.73 | 48.77 | 140-182* | 220-240 | 14.5-15.7 | 3180-3780 | 50-60 | 1 | EURO | CE 📧 ERI 💩 |
| 34800.0033 | Single TF DBC | STAINLESS | SMART | 90.68 | 30.73 | 48.77 | 140-182* | 220-240 | 14.5-15.7 | 3180-3780 | 50-60 | 1 | NO | CE |
| 34800.0035 | Single TF DBC | STAINLESS | SMART | 90.68 | 30.73 | 48.77 | 140-182* | 220-240 | 14.5-15.7 | 3180-3780 | 50-60 | 1 | NO | KSA KUCAS ECAS |

Plumbing: 138-621 kPa. Machines supplied with 3/8" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

ThermoFresh® Dual®

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

Brews 61.7 to 71.5L of coffee per hour

Three variable batch sizes

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

Stores individual coffee recipes so operator can easily brew many varieties



Servers sold separately

⚠

SOLD SEPARATELY RELATED PRODUCTS

SINGLE/DUAL FILTER PACK 🌉

Product No: 20138.1000

EQHP-10 Product No: 39000.0004

EQHP-10L Product No: 39000.0001

INLET HOSE ASSEMBLY

Product No: 32865.1002

BREWWISE RECIPE WRITER Product No: 34444.0001

BREWWISE RECIPE CARD Product No: 34447.0000

SERVERS AND STANDS



DESCRIPTION CAPACITY ELECTRICAL AGENCY Dimensions 236mL Product # Model Finish Funnel Type Height x Width x Depth Volts Amps Watts Hertz Phase Plug Listing cups/hr (Centimetres) N₀ (€ [fi[@ Dual TF DBC STAINLESS 302* 220-240 6000-7100 34600.0011 SMART 90.68 55.37 51.31 27-29.5 50-60 1 276 230 33.5 8000 50-60 1 C€ EÆ 34600.0020 Dual TF DBC STAINLESS SMART 90.68 55.37 51.31 No 414 400 16 11125 50-60 3 KSA KUCAS 34600.0042 Dual TF DBC BLACK STAINLESS 90.68 55.37 51.31 260 220-240 27-29.5 6000-7100 50-60 No 1 ECAS

Plumbing: 138-621 kPa. Machines supplied with 3/8" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.





ICBA

Infusion Series[®] Coffee

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

ICBA

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

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

ICBA TWIN

Double the options for brewing profiles and batch control

Large 21.2L tank provides back-to-back brewing capacity





ICBA Twin

ICBA Tall

SOLD SEPARATEL

Servers sold separately

 \triangle

RELATED PRODUCTS

SINGLE/DUAL FILTER PACK Product No: 20138.1000

EQHP-10

Product No: 39000.0004

SERVERS



LEGS Product No: 00511.0000

DESCRIPTION CAPACITY ELECTRICAL AGENCY Dimensions 236mL Product # Model Funnel Type Height x Width x Depth Volts Watts Plug Listing Finish Phase Amps Hertz cups/hr (Centimetres) C€ EÆ EURO 36600.0001 **ICBA STAINLESS SMART** 66.50 25.40 50.50 149* 220-240 11-12 2400-2900 50-60 1 € 36600.0017 **ICBA** STAINLESS SMART 66.50 25.40 50.50 149* 220-240 11-12 2400-2900 50-60 1 UK Œ 36600.0020 ICBA Tall STAINLESS SMART 25.40 50.50 220-240 2400-2900 50-60 EURO 87.00 149 11-12 1 Œ 37600.0008 ICBA TWIN STAINLESS SMART 66.70 51.20 50.50 280* 220-240 24.8-27.1 5400-6500 50-60 NO 1

Plumbing: 138-621 kPa. Machines supplied with 3/8" hose thread adapter and fitting. All plumbed models that are CE listed feature backflow prevention.

EQHP-10L

Product No: 39000.0001



SmartWAVE® Thermal

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

Adjustable low profile product design can accommodate a variety of thermal servers and countertop configurations

Analog switches accompanied by red/green LED for programming and brewing status (Ready, Heating, Brewing)

Choice of 3 pulse brew settings to adjust flavour profile

Energy Saver Mode reduces tank temperature during idle periods

SPECIALITY

Includes Gourmet C funnel for larger throw weights

Large 17-hole sprayhead maximizes uniformity of extraction



WAVE -S-BF-APS with airpot



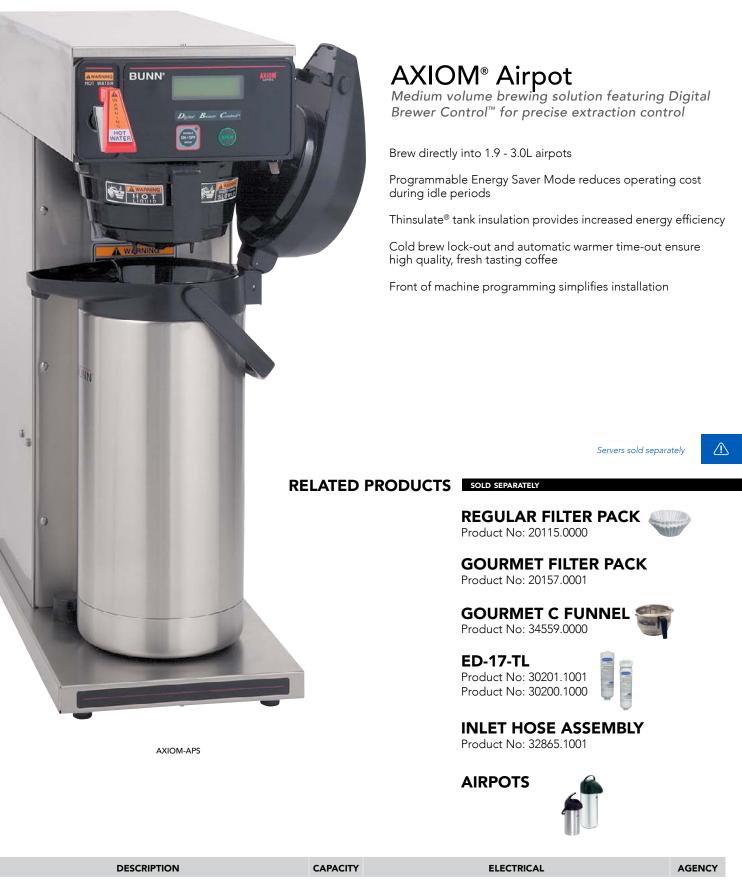
WAVE -S-BF-APS with Gourmet Funnel



WAVE-S-BF-APS with thermal carafe on slide-out booster tray

| Servers sold separ | ately | | | | | | | | | | | | |
|---|----------------------------|----------------|------------|--|----------------------------------|---------|-------|-----------|-------|-------|------|---------|--|
| | | | SOLD | SEPARATELY | RELATE | D PRC | DUC | TS | | | | | |
| REGULAR F Product No: 2011 | | :к | | | MET C FU lo: 34559.000 | | | | | | | | |
| | | СК | | SERVE | RS 🚄 | | | | | | | | |
| GOURMET FILTER PACK Product No: 20157.0001SERVERSED-17-TL Product No: 30201.1001 Product No: 30200.1000Image: Constant of the second s | | | | | | | | | | | | | |
| | DESCR | RIPTION | | | CAPACITY | | | ELECT | RICAL | | | AGENCY | |
| Product # | Model | Funnel Type | Height x V | iensions Nidth x Depth timetres) | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing | |
| 20000 001 / | 'E-S-BF-APS c peciality | GOURMET C | 47.47 2 | 24.66 43.79 | 84-90* | 220-240 | 8.3-9 | 1800-2200 | 50-60 | 1 | EURO | CE | |

Plumbing: 138-621 kPa. Machines supplied with 1/4" hose thread adapter and fitting. All plumbed models that are CE listed feature backflow prevention.



| | | -SCRIPTION | | | | CAFACITT | | | ELECTRI | CAL | | | AGENCI |
|------------|-----------|---------------|--------|----------------------------------|---------|------------------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Model | Funnel Type | Height | imension Width > entimetre | c Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 38700.0037 | AXIOM-APS | BLACK PLASTIC | 59.94 | 22.86 | 46.99 | 90* | 220-240 | 12.5-13.6 | 2750-3275 | 50-60 | 1 | EURO | C€ ER[|
| | | | | | | | | | | | | | |

Plumbing: 138-621 kPa. Machines supplied with 3/8" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

CW Airpot Simple switch controls and flexible server options

CWTFA

Brew directly into 1.9 to 3.0L airpots

Hot water faucet with pourover backup feature

Digital timer enables users to make cycle adjustments from front panel

CWA

CWA models are pourover only

Gourmet funnel available for use with heavier throw weights of coffee



 \triangle Servers sold separately

SOLD SEPARATELY

REGULAR FILTER PACK Product No: 20115.0000

GOURMET FILTER PACK

Product No: 20157.0001



RELATED PRODUCTS





CWTFA-APS

INLET HOSE ASSEMBLY

Product No: 32865.1001

| AGENCY | | | CAL | ELECTRI | | | CAPACITY | | | | N | DESCRIPTIO | |
|-------------------|------|-------|-------|-----------|-----------|---------|----------------|---------|--------------------------------|--------|---------------|--------------------------|------------|
| Listing | Plug | Phase | Hertz | Watts | Amps | Volts | 236mL cups/hr | x Depth | imensio k Width entimetr | Height | Funnel Type | Model | Product # |
| | | | | | | AUCET | OUROVER - NO I | PC | | | | | |
| C€ ER[| EURO | 1 | 50-60 | 1900-2300 | 8.6-9.5 | 220-240 | 84-90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWA-APS | 23001.0024 |
| CE | UK | 1 | 50-60 | 1900-2300 | 8.6-9.5 | 220-240 | 84-90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWA-APS Master On/Off | 23001.0074 |
| | | | | | | FAUCET | FOMATIC - WITH | AU | | | | | |
| CE | EURO | 1 | 50-60 | 3200-3800 | 14.5-15.8 | 220-240 | 90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWTFA35-APS | 23001.0019 |
| C€ ER[| EURO | 1 | 50-60 | 1900-2300 | 8.6-9.5 | 220-240 | 84-90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWTFA-APS | 23001.0021 |
| CE | UK | 1 | 50-60 | 1900-2300 | 8.6-9.5 | 220-240 | 84-90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWTFA-APS | 23001.0098 |
| KSA KUCAS ECAS | No | 1 | 50-60 | 3200-3800 | 14.5-15.8 | 220-240 | 90* | 46.99 | 22.86 | 59.94 | BLACK PLASTIC | CWTFA35-APS | 23001.0100 |
| | | | | | | | | | | | | | |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.



Thermal Carafe

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

Accepts thermal carafe up to 21.6cm

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

Simple switch controls

CWA-TC

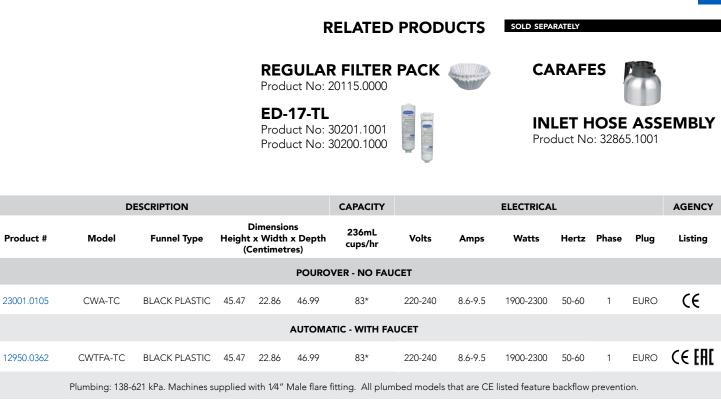
Pourover brewer requires no plumbing – completely portable

CWTFA-TC

Hot water faucet and pourover backup feature



CWA-TC



Ŵ

Servers sold separately

Soft Heat[®] Single[®]

BUNN exclusive technology automatically manages heat in the server docking system

Brews 1.9, 3.8 or 5.7L batches

Brews up to 43.2L per hour with three variable batch sizes

Instant power contact with docking station; server can be set to $79.4^{\circ}\text{--}~87.8^{\circ}\text{C}$

Metric volume and Celsius temperature settings

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



SINGLE/DUAL FILTER PACK Product No: 20138.1000 EQHP-10 Product No: 39000.0004

SOLD SEPARATELY

EQHP-10L Product No: 39000.0001

 \triangle

ONE POSITION DRIP TRAY (SINGLE/SINGLE SH) Product No: 26830.0000

RELATED PRODUCTS

INLET HOSE ASSEMBLY Product No: 32865.1001

Servers sold separately

SERVERS AND STANDS

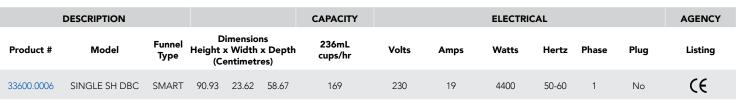
No: 32865.1001

BREWWISE RECIPE CARD Product No: 34447.0000

BREWWISE RECIPE WRITER Product No: 34444.0001







Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.



Soft Heat[®] Dual[®]

BUNN exclusive technology automatically manages heat in the server docking system

Brews up to 71.5L per hour with three variable batch sizes

Instant power contact with docking station; server can be set to $79.4^{\circ}\text{--}87.8^{\circ}\text{C}$

Metric volume and Celsius temperature settings

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

| | | | | | | | | | | | Ser | vers sold s | eparately 🔨 |
|---|------------------------|----------------------------|-------------|--------------------------------|----------|------------------------|-----------|----------------|--------------------|---------------|-------------|-------------|-------------|
| | | | | | | REL | ATED F | PRODU | СТЅ | OLD SEPA | RATELY | | |
| | | LE/DUA No: 20138 | | TER I | РАСК | | | | REWW roduct No: | | | E CAI | |
| | EQHF Product | P-10 No: 39000 |).0004 | | | | | C (1 | DUAL PO | DSITI OUAL | ON E SH) | ORIP 1 | IRAY |
| | EQHF Product | P-10L No: 39000 | 0.0001 | | | | | P | roduct No: | 27150. | 0000 | | |
| | | HOSE No: 32865 | | MBLY | 1 | | | S | ERVER | 5 AN | D STA | ANDS | |
| | | /WISE F No: 34444 | - | E WR | ITER | | | | | | | | ,1 .1 |
| 0 | DESCRIPTION | | | | | CAPACITY | | | ELECTRICAL | L | | | AGENCY |
| | Model | Funnel Type | Height x | mension Width x ntimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 3 | DUAL SH | SMART | 90.93 | 45.72 | 53.85 | 302* | 220-240 | 25.4-27.6 | 5600-6200 | 50-60 | 1 | No | C€ ERE |
| | Plumbing: 138 | -621 kPa. Ma | chines supp | olied with | 1⁄4″ Mal | e flare fitting. All p | lumbed mc | odels that are | e CE listed fea | ture back | flow prev | ention. | |

Product #

33500.0008

Soft Heat Automatic Single[®] BUNN exclusive technology automatically manages heat in

the server docking system

Variable batch selector knob allows 1.9, 3.8 or 5.7L batches

Brews up to 40.1L per hour

Instant power contact with docking station

Simple switch control

∕!∖

Servers sold separately

Product No: 20138.1000

Product No: 39000.0004

Product No: 39000.0001

Product No: 32865.1001

INLET HOSE ASSEMBLY

EQHP-10

EQHP-10L

SINGLE/DUAL FILTER PACK



| | | DESCRIPTIC | N | | | CAPACITY | | | ELECTR | ICAL | | | AGENCY |
|------------|-----------|----------------|--------|------------------------------------|-------|---------------|---------|-----------|-----------|-------|-------|------|-----------|
| Product # | Model | Funnel Type | Height | imension x Width x entimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 27800.0025 | SINGLE SH | STAINLESS | 90.93 | 23.62 | 50.80 | 139* | 220-240 | 12.7-13.8 | 2800-3300 | 50-60 | 1 | No | KSA KUCAS |
| | | | | | | | | | | | | | |

(SINGLE/SINGLE SH)

Product No: 26830.0000

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.



GPR Automatic Single[®] GPR brewer design features a warmer stand, and a

5.7L portable reservoirs is included with each model

Simple switch control

Brews 19.3 - 43.2L per hour with three variable batch sizes

Hot water faucet

Servers sold separately

 \triangle

RELATED PRODUCTS SOLD SEPARATELY

SINGLE/DUAL FILTER PACK Product No: 20138.1000

EQHP-10 Product No: 39000.0004

EQHP-10L Product No: 39000.0001

INLET HOSE ASSEMBLY Product No: 32865.1001

ONE POSITION DRIP TRAY (SINGLE/SINGLE SH) Product No: 26830.0000





| | | DESCRIPTION | ı | | | CAPACITY | | | ELECTRIC | AL | | | AGENCY |
|------------|--------|----------------|--------|--------------------------------------|-------|---------------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Model | Funnel Type | Height | Dimension x Width x Centimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 23050.0049 | SINGLE | STAINLESS | 74.42 | 23.50 | 48.26 | 141.2* | 220-240 | 12.7-13.8 | 2800-3300 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

GPR Automatic Dual[®]

GPR brewer design features a warmer stand, and two 5.7L portable reservoirs are included with each model

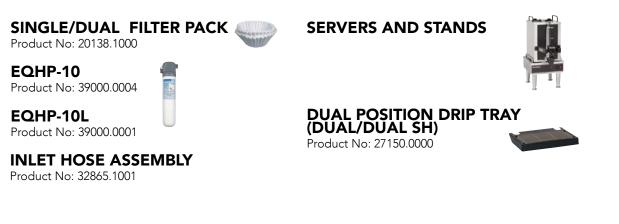
Simple switch control

Brews 61.7 to 71.5L per hour with three variable batch sizes

Hot water faucet



SOLD SEPARATELY RELATED PRODUCTS



| | | DESCRIPTIO | N | | | CAPACITY | | | AGENCY | | | | |
|------------|-------|------------------|------------|--------------------------------------|-------------|------------------------|-------------|---------------|-----------------|-----------|-------------|---------|-----------|
| Product # | Model | Funnel Type | Height | Dimension x Width x Centimetre | Depth | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 20900.0063 | DUAL | STAINLESS | 74.42 | 45.72 | 49.02 | 276* | 220-240 | 25.4-27.6 | 5600-6600 | 50-60 | 1 | No | KSA KUCAS |
| | Plumb | ing: 138-621 kPa | a. Machine | es supplied | with 1/4" I | Male flare fitting. Al | l plumbed r | models that a | re CE listed fe | ature bac | kflow preve | ention. | |



trifecta

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 speciality loose leaf tea can be controlled to get the percentage of water and pause appropriate for the selected varieties.

Extraction: Air is injected into the 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 flavour experience.

RELATED PRODUCTS

SOLD SEPARATELY

BOOSTER Product No: 42722.1000 KNOCK BOX Product No: 43245.0000

RINSER Product No: 43244.0000 **TEA HANDLE** Product No: 42388.1001

ACCESSORY KIT

Product No: 42768.1000

Product No: 43279.1000

Product No: 42388.1000

BREW CHAMBER

INLET HOSE

Product No: 32865.1001

| | DESCRIPTION | | | | | Y ELECTRICAL | | | | | | | | |
|------------|-------------|---|-------|-------|--------------------|--------------|---------|-----------|-------|-------|------|-------------------|--|--|
| Product # | Model | Dimensions Model Height x Width x Depth (Centimetres) | | | 236mL cups/hour | Volts | Amps | Watts | Hertz | Phase | Plug | Listing | | |
| 41200.0001 | TRIFECTA | 67.89 | 30.20 | 30.15 | 62* | 220-240 | 5.9-6.4 | 1300-1550 | 50-60 | 1 | EURO | C€ ERE | | |
| 41200.0009 | TRIFECTA | 67.89 | 30.20 | 30.15 | 62* | 220-240 | 5.9-6.4 | 1300-1550 | 50-60 | 1 | UK | KSA KUCAS ECAS | | |

For additional product specifications and images visit bunn.com.

Titan[®] Single[®]

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 0.8kg capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

11.36L capacity

Insulated and portable; brew-thru lids

Large cup clearance for a variety of dispensing options



 \triangle

Servers sold separately

SOLD SEPARATELY

RELATED PRODUCTS

Titan Single

SINGLE/DUAL FILTER PACK

TITAN FUNNEL Product No: 40114.0000

INLET HOSE ASSEMBLY

Product No: 32865.1002

EQHP-54

EQHP-54L

Product No: 39000.0010

FLAVOUR LABEL

Product No: 41745.1000

Product No: 39000.0004

11.3L TITAN SERVER Product No: 39400.0001



5.7L TITAN SERVER Product No: 46300.0000



DESCRIPTION CAPACITY ELECTRICAL AGENCY Dimensions Product # Height x Width x Depth Plug Model **Funnel Type** 236mL cups/hr Volts Amps Watts Hertz Phase Listing (Centimetres) 400 503 11125 16 50-60 3 (€ 💩 39300.0002 TITAN SINGLE STAINLESS 101.65 54.10 55.22 No 307-366* 220-240 28-33 6200-8000 50-60 1

Plumbing: 138-621 kPa. Machines supplied with 3/8" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.



Titan Dual

Titan[®] Dual[®]

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

Increased brewing capacity

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 0.8kg capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

11.36L capacity

Insulated and portable

Large cup clearance for a variety of dispensing options

Servers sold separately

 \triangle

RELATED PRODUCTS

SOLD SEPARATELY

SINGLE/DUAL FILTER PACK

TITAN FUNNEL

Product No: 40114.0000

INLET HOSE ASSEMBLY

Product No: 32865.1002



EQHP-54 Product No: 39000.0004

EQHP-54L Product No: 39000.0010

FLAVOUR LABEL Product No: 41745.1000



11.3L TITAN SERVER Product No: 39400.0001

5.7L TITAN SERVER Product No: 46300.0000



| | | CAPACITY | CAPACITY ELECTRICAL | | | | | | AGENCY | | | | |
|------------|------------|-------------|---------------------|---|-------|-----------------|----------------|-------------|--------------------|----------------|--------|------|---------|
| Product # | Model | Funnel Type | Height | Dimensions Height x Width x Depth (Centimetres) | | 236mL cups/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 39200.0002 | TITAN DUAL | STAINLESS | 101.65 | 90.50 | 55.22 | 503 307-366* | 400 220-240 | 16 28-33 | 11125 6200-8000 | 50-60 50-60 | 3 1 | No | (€ゐ |

Plumbing: 138-621 kPa. Machines supplied with 3/8" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

GRINDERS





GVH-3

G Series VH Grinder Retail bulk grinding system that offers consumers 340° of

Retail bulk grinding system that offers consumers 340° of range on the selection dial for the perfect grind particle size

New sleek styling with visual hopper promotes freshly ground coffee

Versatile design allows grinding into bags, cans, and cups and other containers to meet a multitude of customer needs

Fast grinding – one pound (.45kg) in about 30 seconds – maximizes speed of service

340° dial resolution for precise tuning of grind particle size

Ergonomic clamp for holding smaller size bags and containers in place for hands-free operation

Easy to use cleaning lever for complete removal of coffee from grind chamber ensures the customer gets all the coffee ground for them

Precision Rockwell 65C hard burrs provide consistency, grind after grind

Bag switch prevents grinding before bag/container is in place

Four-year warranty on grinding burrs



GVH-2

| | САРАС | CITY . | | AGENCY | | | | | | | | | | |
|------------|---------------------|-----------|--------|---|-------|---|------------------|---------|------|----------|-------|-------|------|---------|
| Product # | Model | Finish | Height | Dimensions Height x Width x Depth (Centimetres) | | | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 55600.0301 | GVH-3A | STAINLESS | 65.50 | 17.80 | 40.40 | 1 | 1.36 | 220-240 | 6.5 | 990-1080 | 50 | 1 | EURO | CE |
| 55600.0201 | GVH-2A TURK BURR | STAINLESS | 62.50 | 17.80 | 40.40 | 1 | .90 | 220-240 | 6.5 | 990-1080 | 50 | 1 | EURO | CE |
| 55600.0303 | GVH-3A | STAINLESS | 65.50 | 17.80 | 40.40 | 1 | 1.36 | 220-240 | 6.5 | 990-1080 | 60 | 1 | UK | KSA |

Multi-Hopper Series Grinder and Storage System An intuitive, portion-controlled coffee grinding system that

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 batch size and coffee name 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 for lids sold separately)



MHGA

Funnels sold separately

/!\

SOLD SEPARATELY

RELATED PRODUCTS

2 POSITION RACK

Product No: 36760.0000

4 POSITION RACK Product No: 36760.0001 HOPPER/LID ASSEMBLY Product No: 36845.0000

HOPPER PARTITION

Product No: 36053.0000

Product No: 34444.0001

BREWWISE RECIPE WRITER

BREWWISE RECIPE CARD

Product No: 34447.0000

| DE | SCRIPTION | | | | CAPAC | TTY | | | ELECTR | ICAL | | | AGENCY | |
|------------|-----------|-----------|--------|---|-------|----------------------|------------------|---------|--------|-------|-------|-------|--------|---------|
| Product # | Model | Finish | Height | Dimensions Height x Width x Depth (Centimetres) | | Number of Hoppers | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 35600.0021 | MHGA | STAINLESS | 73.91 | 23.77 | 45.72 | 2 | 2.72 | 220-240 | 6.5 | 920 | 50-60 | 1 | Euro | C€ EAI |
| 35600.0023 | MHGA | BLACK | 73.91 | 23.77 | 45.72 | 2 | 2.72 | 220-240 | 6.5 | 920 | 50-60 | 1 | Euro | CE |
| 35600.0137 | MHGA | STAINLESS | 73.91 | 23.77 | 45.72 | 2 | 2.72 | 220-240 | 6.5 | 920 | 50-60 | 1 | UK | CE |



G9WD-RH

Weight Driven Series Grinder 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 communicates coffee weight to the Smart Funnel during the grinding process

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

Funnels sold separately

RELATED PRODUCTS

SOLD SEPARATELY

HOPPER/LID ASSEMBL Product No: 36845.0000



HOPPER PARTITION Product No: 36053.0000

BREWWISE RECIPE WRITER Product No: 34444.0001



 \triangle

BREWWISE RECIPE CARD

Product No: 34447.0000



| | САРАС | CITY | | AGENCY | | | | | | | | | | |
|------------|---------|-----------|--------|---|-------|---|------------------|---------|------|-------|-------|-------|------|------------|
| Product # | Model | Finish | Height | Dimensions Height x Width x Depth (Centimetres) | | | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 40700.0006 | G9WD-RH | STAINLESS | 75.69 | 20.68 | 48.26 | 1 | 2.72 | 220-240 | 6.5 | 920 | 50 | 1 | UK | ECAS KUCAS |
| 40700.0132 | G9WD-RH | STAINLESS | 75.69 | 20.68 | 48.26 | 1 | 2.72 | 220-240 | 6.5 | 920 | 50 | 1 | EURO | C€ EÆ |
| 40700.0137 | G9WD-RH | STAINLESS | 75.69 | 20.68 | 48.26 | 1 | 2.72 | 220-240 | 6.5 | 920 | 50 | 1 | UK | CE |

Portion Control Series Grinder Portion controlled for the right amount of coffee every time,

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

Two hoppers hold 2.7kg each of regular, decaf or specialty coffee beans

Three batch sizes per hopper, with individual grind profiles

Compatible with BrewWISE TF, SG, ICB

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 batch size and coffee name 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



G9-2TA DBC

Funnels sold separately

 \triangle

| | DESCRIPTION | | | | | | | | AGENCY | | | | | |
|------------|-------------|-----------|--------|--------------------------------------|-------|----------------------|------------------|---------|--------|-------|-------|-------|------|---------|
| Product # | Model | Finish | Height | Dimension x Width x Centimetre | Depth | Number of Hoppers | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 33700.0133 | G9-2TA DBC | STAINLESS | 68.83 | 21.08 | 45.72 | 2 | 2.72 | 220-240 | 6.5 | 920 | 50 | 1 | UK | KUCAS |
| 33700.0134 | G9-2TA DBC | STAINLESS | 68.83 | 21.08 | 45.72 | 2 | 2.72 | 220-240 | 6.5 | 920 | 60 | 1 | UK | KSA |

Portion Control and Low Profile Series Grinder Coffee grinding systems with simple switch control operation

Low profile height and narrow footprint conserves countertop space Large, clear bean hopper merchandises 2.72kg of fresh coffee beans Easy access on back for grind weight adjustment

Compatible with VP, CW, Axiom®



LPGA

AGENCY ELECTRICAL

| | | DESCRIPTION | N | | | CAPA | СІТҮ | | | ELECT | RICAL | | | AGENCY |
|------------|-------|-------------|--------|---------------------------------------|-------|----------------------|------------------|---------|------|---------|-------|-------|------|-----------|
| Product # | Model | Finish | Height | Dimensions x Width x Centimetre | Depth | Number of Hoppers | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 20580.0133 | LPGA | STAINLESS | 38.35 | 21.95 | 25.40 | 1 | 2.72 | 220-240 | 1.5 | 330-360 | 50-60 | 1 | UK | KSA KUCAS |

 \triangle

Funnels sold separately

French Press Portion Control Series Grinder

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

Accommodates up to 20.3cm tall cafetière 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

Compatible with VP, CW, Axiom, SmartWAVE®

FPG-2

Two hoppers hold 1.36kg each of regular and decaf or specialty beans

Digital touch pad for front-of-machine programming and LCD readout

FPGA

One hopper holds 2.72kg of regular, decaf, or specialty beans

Accommodates Gourmet C funnel for heavier throw weights of coffee



FPGA

French press for display purposes only, not available for purchase



FPG-2 DBC

| | D | ESCRIPTION | | | | CAPAC | TTY | | | ELECT | RICAL | | | AGENCY |
|------------|------------|------------|--------|-------------------------------------|-------|----------------------|------------------|---------|------|---------|-------|-------|------|---------|
| Product # | Model | Finish | Height | Dimension x Width > entimetre | Depth | Number of Hoppers | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 36400.0132 | FPGA-2 DBC | STAINLESS | 56.90 | 21.08 | 25.40 | 2 | 1.36 | 220-240 | 1.5 | 360 | 50-60 | 1 | EURO | C€ EÆ |
| 36400.0137 | FPGA-2 DBC | STAINLESS | 56.90 | 21.08 | 25.40 | 2 | 1.36 | 220-240 | 1.5 | 360 | 50-60 | 1 | UK | |
| 36800.0132 | FPGA | STAINLESS | 50.80 | 21.84 | 25.40 | 1 | 2.72 | 220-240 | 1.5 | 330-360 | 50-60 | 1 | EURO | C€ EÆ |
| 36800.0137 | FPGA | STAINLESS | 50.80 | 21.84 | 25.40 | 1 | 2.72 | 220-240 | 1.5 | 330-360 | 50-60 | 1 | UK | Œ |



G3A HD

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

G2A, G3A HD

Grinds .45kg in approximately 30 seconds

Wide range of grinds can be selected

Convenient cleaning lever ensures complete clean out of grind chamber



G2A HD

| | DESC | RIPTION | | | | CAPAC | CITY | | | ELECTR | ICAL | | | AGENCY |
|------------|--------|---------|--------|------------------------------------|---------|----------------------|------------------|---------|------|----------|-------|-------|------|---------|
| Product # | Model | Finish | Height | imensior « Width : entimetre | x Depth | Number of Hoppers | Kg per Hopper | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 22102.0232 | G2A HD | BLACK | 67.31 | 18.54 | 40.64 | 1 | 0.91 | 220-240 | 6.5 | 990-1080 | 50 | 1 | EURO | C€ EÆ |
| 22100.0039 | G3A HD | BLACK | 67.31 | 18.54 | 40.64 | 1 | 1.36 | 220-240 | 6.5 | 990-1080 | 60 | 1 | UK | KSA |

BEAN-TO-CUP





Crescendo

Crescendo[®] **Espresso** Authentic single-cup espresso served pure, or built into your choice of 9 café beverages

Touchpad features two programmable portion sizes, 230 and 350ml and 9 beverage choices, plus hot water

9 bar brew pressure used with a variable brew group produces an excellent single or double shot with beautiful crema

Engineered with three powder hoppers; two 1.5kg hoppers for the larger demand flavors and a third 1kg hopper that allows for additional flavor

Waterfall design and compact footprint compliment front-ofhouse and self-service environments



| | DESCRIP | TION | | | CAPACITY | | | E | LECTRICA | L | | |
|------------|-----------|--------|---|-------|----------|---------|-----------|-----------|----------|-------|------|--------|
| Product # | Model | Height | Dimensions Height x Width x Depth (Centimetres) | | | Volts | Amps | Watts | Hertz | Phase | Plug | Agency |
| 44300.0200 | CRESCENDO | 79.40 | 35.90 | 49.90 | 40 | 220-240 | 11.5-12.2 | 2500-2900 | 50 | 1 | EURO | (€ |
| 44300.0202 | CRESCENDO | 79.40 | 35.90 | 49.90 | 40 | 220-240 | 11.5-12.2 | 2500-2900 | 50 | 1 | NO | Œ |
| 44300.0211 | CRESCENDO | 79.40 | 35.90 | 49.90 | 40 | 220-240 | 11.5-12.2 | 2500-2900 | 60 | 1 | NO | KSA |
| 44300.0213 | CRESCENDO | 79.40 | 35.90 | 49.90 | 40 | 220-240 | 11.5-12.2 | 2500-2900 | 50 | 1 | UK | CE |

Plumbing: 20-90 PSI. Machine supplied with garden hose fitting.

COLD BREW & ICED COFFEE





Nitron₂® Cold Draft

Nitron[®] Cold Draft Deliver nitro coffee and authentic cold brew taste without

the need for a complex or lengthy brewing process

Achieve a nitro infusion with no kegs to change-out, store, clean, or sanitize. Uses two 3.8L concentrate BIBs or BUNN refillable containers that staff are already familiar with and each BIB yields multiple liters of finished drinks

The Nitro Experience: No milk or sugar needed! BUNN's patented in-line gas infuser produces up to 3 minutes of cascading microbubbles*, resulting in a nitro cold brew crowned with a smooth, silky stout-like head that tastes distinctively creamy with a velvety soft mouthfeel.

Outfit the standard and nitro taps with separate beverages - your choice of cold brew coffee, iced coffee, or iced tea - all from one slim, 25.40cm wide countertop design

At a rate of one 473mL drink per minute, can dispense 60 drinks before exceeding 5°C

*based on product concentrate used

| | DESC | RIPTION | | | | | | | ELECTRICAL | | | |
|------------|--|------------------------------|--------|---|-------|---------|-----------|---------|------------|-------|------|--------|
| Product # | Model | Temperature Setting °C | Height | Dimensions Height x Width x Depth (Centimetres) | | Volts | Amps | Watts | Hertz | Phase | Plug | Agency |
| 51600.0024 | NITRON COLD DRAFT C-TOP 4:1 to 12:1 | 5 | 86.36 | 25.40 | 72.14 | 220-240 | 2.25-2.75 | 410-520 | 50-60 | 1 | EURO | CE |
| 51600.0025 | NITRON COLD DRAFT C-TOP 4:1 to 12:1 | 5 | 86.36 | 25.40 | 72.14 | 220-240 | 2.25-2.75 | 410-520 | 50-60 | 1 | UK | (€ |

COFFEE & TEA COMBOS





Infusion Series[®] Standard Edition Coffee and Tea Combo

The Infusion Series coffee and tea equipment platform provides Best Result in the Cup[™] performance with the proven industry knowledge to deliver the lowest cost of ownership

ITCB

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

Servers sold separately

 \triangle

SOLD SEPARATELY

COFFEE/TEA FILTER PACK

Product No: 20138.1000

Image: Comparison of the second second

| | DESCRI | PTION | | | CAPACITY COFFEE | CAPACITY TEA | | | ELECTRIC | CAL | | | AGENCY | |
|------------|--------|--------|---------------------------------|---------|--------------------|--------------------|---------|-----------|-----------|-------|-------|------|---------|--|
| Product # | Model | Height | 9imensio x Width entimetr | x Depth | 236mL cups/hour | 236mL cups/hour | Volts | Amps | Watts | Hertz | Phase | Plug | Listing | |
| 52200.0500 | ITCBA | 88.90 | 25.65 | 60.45 | 120* | 337 | 220-240 | 13.2-14.1 | 2900-3400 | 50-60 | 1 | EURO | CE | |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

Infusion Series[®] Coffee and Tea Combo

Achieve a variety of beverages in a single unit with programmable Digital Brewer Control[™]

Same functionality as model on page 40, but with high volume brewing capacity

Large 11.36L tank provides back-to-back brewing capacity

SOLD SEPARATELY

Optional side mount for hot water faucet

Includes both coffee and tea funnels

Servers sold separately

43000.0001



BUNN

EQHP-10 **TEA DISPENSERS** Product No: 39000.0004 EQHP-10L Product No: 39000.0001 **SERVERS** EQHP-TEA AND STANDS Product No: 39000.0007 **EQHP-TEA** CARTRIDGE **COFFEE FILTER PACK** Product No: 39000.1007 Product No: 20138.1000 **INLET HOSE ASSEMBLY TEA FILTER PACK** Product No: 32865.1001 Product No: 20100.0000 CAPACITY CAPACITY DESCRIPTION ELECTRICAL COFFEE TEA Dimensions Height x Width x Depth 236mL cups/hour 236mL cups/hour Phase Product # Model Volts Amps Watts Hertz Plug (Centimetres)

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

524

149*

220-240

11-12

2400-2900

87.38

25.65 60.45

ITCBA HV

1

50-60

AGEN-

CY

Listing

CE

EURO



Height

65.41cm

trunk

73.66cm

trunk

Compatible Dispensers

TD4, TDS-3, TDO-3.5, TDO-4

TD4, TD4T, TDO-3.5, TDO-4,

TDO-5, TDO-N-3.5, TDO-N-4

Infusion Series[®] Coffee and Tea Combo

Achieve a variety of beverages in a single unit with programmable Digital 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

Back-to-back brewing capability and allows 11.4 to 18.9L tea batches

Two programmable batch switches allow full and half batches of iced tea

RELATED PRODUCTS

SOLD SEPARATELY

COFFEE FILTER PACK Product No: 20138.1000



TEA FILTER PACK Product No: 20100.0000



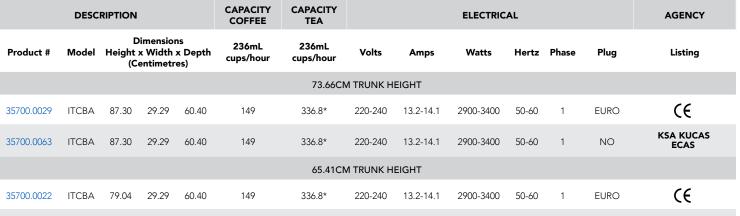
STAINLESS STEEL SMART FUNNEL Product No: 32643.0000

INLET HOSE ASSEMBLY Product No: 32865.1001

TEA DISPENSERS



AIRPOTS AND THERMAL CARAFES



Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

ICED TEA





TB3QA

Automatic Iced Tea

Fresh iced tea brewing solution with simple switch operation

Choose between 65.4cm or 73.7cm trunk height (see table for compatible dispensers)

Quickbrew (Q) funnel tip for shorter brewing cycles

Brews directly into any style server

Has adjustable steep time for more control over flavour extraction

| Height | Compatible Dispensers |
|------------------|---|
| 65.41cm trunk | TD4, TDS-3,TDO-3.5, TDO-4 |
| 73.7cm trunk | TD4, TD4T, TDO-3.5, TDO-4, TDO-5, TDO-N-3.5, TDO-N-4 |

RELATED PRODUCTS

SOLD SEPARATELY

TEA FILTER PACK Product No: 20100.0000 Product No: 20138.1000



INLET HOSE ASSEMBLY

Product No: 32865.1001

TEA DISPENSERS



| | DESC | RIPTION | | | CAPACITY | | | ELECTRIC | AL | | | AGENCY | | |
|------------|---------------------|--------------|---|-------------|-----------------------------|---------------|------------|------------------|------------|------------|------------|-------------------|--|--|
| Product # | Model | Height | Dimensions Height x Width x Depth (Centimetres) | | 236mL cups/hour | Volts | Amps | Watts | Hertz | Phase | Plug | Listing | | |
| | 73.7CM TRUNK HEIGHT | | | | | | | | | | | | | |
| 36700.0467 | ТВЗА | 87.00 | 29.29 | 57.67 | 303* | 220-240 | 6.9-7.5 | 1500-1800 | 50/60 | 1 | NO | KSA KUCAS ECAS | | |
| | 65.4CM TRUNK HEIGHT | | | | | | | | | | | | | |
| 36700.0466 | TB3QA | 79.10 | 29.29 | 57.67 | 523* | 220-240 | 6.9-7.5 | 1500-1800 | 50/60 | 1 | NO | KSA KUCAS | | |
| | Plumbing | g: 138-621 k | kPa. Machii | nes supplie | d with 1⁄4″ Male flare fitt | ing. All plum | bed models | that are CE list | ed feature | backflow p | revention. | | | |

CAPPUCCINO HOT CHOCOLATE





iMIX-5S+A

iMIX[®] 5S+

Sleek powdered beverage dispenser delivers hot drinks with exceptional reliability and taste - all from an operator friendly design

Five 8lb (3.6kg) hoppers

Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6g powder per second)

Left or top-hinged door option

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

Dispense 68 twelve oz cups in 37 minutes before dropping 10°F from first cup serving temperature

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

Set as push and hold or single size portion control

RELATED PRODUCTS SOLD SEPARATELY

EQHP-10 Product No: 39000.0004

EQHP-10L



Product No: 39000.0001

INLET HOSE ASSEMBLY

Product No: 32865.1001

| | DESCRI | PTION | | | | | ELECTRIC | AL | | | AGENCY |
|------------|---|-------|-------|-------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Dimensions Model Height x Width x Depth (Centimetres) | | | Depth | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 38100.0005 | iMIX-5S+A | 83.31 | 49.02 | 60.96 | 220-240 | 13.6-14.5 | 3000-3500 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

iMIX[®] 3

Sleek powdered beverage dispenser delivers hot drinks with exceptional reliability and taste - all from an operator friendly design

Three 3.6kg hoppers

Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6g powder per second)

Left or top-hinged door option

Dispense 36 355ml cups in 14 minutes before dropping 10°F from first cup serving temperature

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



SOLD SEPARATELY

EQHP-10 Product No: 39000.0004

Product No: 39000.0001

INLET HOSE ASSEMBLY

Product No: 32865.1001

EQHP-10L

| | DESC | RIPTION | | | | | ELECTRIC | CAL | | | AGENCY |
|------------|---------|---------|---|-------|---------|-----------|-----------|-------|-------|------|----------|
| Product # | Model | | Dimensions Height x Width x Depth (Centimetres) | | | Amps | Watts | Hertz | Phase | Plug | Listing |
| 36900.0014 | iMIX-3A | 83.31 | 31.24 | 61.21 | 220-240 | 13.6-14.5 | 3000-3500 | 50-60 | 1 | EURO | CE |
| 36900.0051 | iMIX-3A | 83.31 | 31.24 | 61.21 | 220-240 | 13.6-14.5 | 3000-3500 | 50-60 | 1 | NO | KSA KUCA |
| | | | | | | | | | | | |

RELATED PRODUCTS

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

iMIX-3A

JUICE



Cold Beverage Four Dispense Heads Lit Display

Cold beverage concentrate dispenser with High Intensity[®] mixing system delivers quality cold beverages from an operator friendly design

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

Push Button and Push-and-hold models. Can also be re-set for a single size portion dispense

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

Burst Capacity: at rate of three 355 ml drinks/min, 145 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)



Segmented Door Kit*

JDF-4SA LD

SOLD SEPARATELY

RELATED PRODUCTS

EQHP-10 Product No: 39000.0004

EQHP-10L Product No: 39000.0001



REFILLABLE JUICE CONTAINER Product No: 39302.0000

AMBIENT CONCENTRATE CONVERSION KIT

Product No: 33699.0001

| | DESC | RIPTION | | | | | | ELECTRI | CAL | | | AGENCY |
|------------|---------|---------|---|-------|-----|---------|-----------|---------|-------|-------|------|---------|
| Product # | Model | Height | Dimensions Height x Width x Depth (Centimetres) | | | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 37300.0005 | JDF-4SA | 84.07 | 39.88 | 64.77 | No | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |
| 37300.0007 | JDF-4SA | 84.07 | 39.88 | 64.77 | Yes | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |
| | | | | | | | | | | | | |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

*Please contact your BUNN representative for more information about the segmented door conversion kit

Cold Beverage Two Dispense Heads Lit Display

Cold beverage concentrate dispenser with High Intensity[®] mixing system delivers quality cold beverages from an operator friendly design

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

Push Button and Push-and-hold models. Can also be re-set for a single size portion dispense

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

Burst Capacity: at rate of one 355 ml drinks/min, 70 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)



JDF-2SA IC LD

RELATED PRODUCTS

SOLD SEPARATELY

Product No: 39000.0004

EQHP-10L Product No: 39000.0001

EQHP-10

JDF-2SA LD





AMBIENT CONCENTRATE CONVERSION KIT

Product No: 33699.0001

| | DESCRIPTIC | N | | | | | ELECT | RICAL | | | AGENCY |
|------------|--------------------------------|-------|---|-------|---------|-----------|---------|-------|-------|------|---------|
| Product # | Model | Heigh | Dimensions Height x Width x Depth (Centimetres) | | | Amps | Watts | Hertz | Phase | Plug | Listing |
| 37900.0010 | JDF-2SA | 84.07 | 25.40 | 64.77 | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |
| 37900.0011 | JDF-2SA Iced Coffee Display | 84.07 | 25.40 | 64.77 | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |
| 37900.0017 | JDF-2SA Portion Control | 84.07 | 25.40 | 64.77 | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

Cold Beverage Four Dispense Heads Unlit Display

Cold beverage concentrate dispenser with High Intensity[®] mixing system delivers quality cold beverages from an operator friendly design

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

Push Button and Push-and-hold models. Can also be re-set for a single size portion dispense

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

Burst Capacity: at rate of three 355 ml drinks/min, 145 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)





Segmented Door Kit*

SOLD SEPARATELY

EQHP-10 Product No: 39000.0004

EQHP-10L Product No: 39000.0001

RELATED PRODUCTS



AMBIENT CONCENTRATE CONVERSION KIT

Product No: 33699.0001

| | DI | ESCRIPTIC | N | | | | | ELECTRICA | L | | | AGENCY |
|------------|--------------------------------|-----------|---|-------|------------------------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Model | Heigh | Dimensions t x Width x Centimetre | Depth | Cold Water Dispense | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 37300.0003 | JDF-4SA | 84.07 | 39.88 | 64.77 | Yes | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |
| 37300.0021 | JDF-4SA Iced Coffee Display | 84.07 | 39.88 | 64.77 | Yes | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

*Please contact your BUNN representative for more information about the segmented door conversion kit



huic

JDF-4SA



JDF-2SA

Cold Beverage Twin Dispense Unlit Display

Cold beverage concentrate dispenser with High Intensity[®] mixing system delivers quality cold beverages from an operator friendly design

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

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

Burst Capacity: at rate of one 355 mL drink/min, 70 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)

20.8cm cup clearance accommodates most juice containers

EQHP-10 Product No: 39000.0004

Product No: 39000.0001

Product No: 32865.1002

INLET HOSE ASSEMBLY

EQHP-10L



RELATED PRODUCTS

REFILLABLE

SOLD SEPARATELY

JUICE CONTAINER Product No: 39302.0000



AMBIENT CONCENTRATE CONVERSION KIT

Product No: 33699.0001

| | DESCRIPT | ION | | | | | ELECT | RICAL | | | AGENCY |
|------------|----------|--------|--|-------|---------|-----------|---------|-------|-------|------|---------|
| Product # | Model | Height | Dimensions x Width x Centimetres | Depth | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 37900.0003 | JDF-2SA | 84.07 | 25.40 | 64.77 | 220-230 | 2.65-2.85 | 450-480 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

HOT WATER





H3EA

Precise Temperature - Medium Volume

Accuracy, adjustability, energy efficiency and styling in a quality hot water dispenser

11.4L tank

Precise temperature control and hot water on-demand to 96°

Contemporary, low profile design for front-of-house and self-service

Eco-friendly technology maximizes energy use

 $\mathsf{Thinsulate}^{\texttt{®}}$ tank insulation improves energy efficiency

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

LED display provides simple temperature adjustment

Intuitive blue LED dispense button

Cup clearance accommodates a range of serving options for custom-crafted, hand pour coffees and teas

Backed by standard BUNN® Commercial Warranty

| | | DESCRI | PTION | | | CAPACITY WATER INPUT 15.6°C | | | ELECTRIC | AL | | | AGENCY |
|------------|-----------------|--------|-------------------------------------|---------|---------------------------|-----------------------------------|---------|-----------|-----------|-------|-------|------|---------|
| Product # | Model | Height | vimensior x Width x entimetre | x Depth | Temperature Setting °C | L/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 45300.0000 | H3EA Element | 56.39 | 19.3 | 51.82 | 96 | 29.9 | 220-240 | 11.5-12.5 | 2500-3000 | 50-60 | 1 | UK | CE |
| 45300.0002 | H3EA Element | 56.39 | 19.3 | 51.82 | 96 | 29.9 | 220-240 | 11.5-12.5 | 2500-3000 | 50-60 | 1 | EURO | C€ ERE |

Plumbing: 138-621 kPa. Machine supplied with 1/4" BSPP Male flare fitting.

Precise Temperature - Medium Volume

Accuracy, adjustability, energy efficiency and styling in a quality hot water dispenser

18.9L tank

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment

Digital thermostat provides consistent and accurate temperatures of $15.6^{\circ}\text{-}100^{\circ}\text{C}$

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



H5XA Element (Stainless)



H5XA Element

SOLD SEPARATELY RELATE

RELATED PRODUCTS

INLET HOSE

Product No: 32865.1001

SHELF KIT

Product No: 12599.0000

WALL BRACKET KIT, SIDE MOUNT Product No: 12542.0005

| | | DE | SCRIPTIC | N | | | CAPACITY WATER INPUT 15.6°C | | | ELECTRIC | AL | | | AGENCY |
|------------|-----------------|-----------------|------------------------------------|---------|-----------|---------------------------|-----------------------------------|---------|---------|-----------|-------|-------|------|---------|
| Product # | Model | Height 2 | imensior x Width : entimetre | x Depth | Finish | Temperature Setting °C | L/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 43600.0013 | H5XA Element | 72.40 | 18.00 | 48.00 | STAINLESS | 100 | 36.6* | 220-240 | 15.5-16 | 3400-3800 | 50/60 | 1 | EURO | C€ ER[|
| 43600.0022 | H5XA Element | 72.40 | 18.00 | 48.00 | BLACK | 100 | 36.6* | 220-240 | 15.5-16 | 3400-3800 | 50/60 | 1 | EURO | C€ EĦE |
| 43600.0023 | H5XA Element | 72.40 | 18.00 | 48.00 | WHITE | 100 | 36.6* | 220-240 | 15.5-16 | 3400-3800 | 50/60 | 1 | EURO | C€ ER[|
| 43600.0032 | H5XA Element | 72.40 | 18.00 | 48.00 | STAINLESS | 100 | 36.6* | 220-240 | 15.5-16 | 3400-3800 | 50/60 | 1 | NO | CE |

Plumbing: 138-621 kPa. Machine supplied with 1/4" OD Male flare fitting.



Constant Temperature - Medium Volume

Space-saving machine just 18cm wide to fit any counter

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

Includes drip tray

H5E/EA PC

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



RELATED PRODUCTS

SOLD SEPARATELY



Product No: 30201.1001

ED-17-TL Product No: 30201.1000

Product No: 30201.1000



| | l | DESCRIPTIC | N | | | CAPACITY | | | ELECTRICA | L | | | AGENCY |
|------------|---------|------------|-----------------------------------|----------|---------------------------|-----------------------------------|---------------|---------------|------------|-------|-------|------|-----------|
| Product # | Model | Height | imensior x Width : entimetr | x Depth | Temperature Setting °C | L/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 02500.0002 | HW2A | 60.96 | 18.03 | 36.32 | 93.3 | 19.3 | 220-240 | 7.3-7.9 | 1600-1900 | 50-60 | 1 | EURO | C€ EÆ |
| 02500.0017 | HW2A | 60.96 | 18.03 | 36.32 | 93.3 | 19.3 | 220-240 | 7.3-7.9 | 1600-1900 | 50-60 | 1 | NO | KSA KUCAS |
| | | DESCRIPTIC | ON | | | CAPACITY WATER INPUT 15.6°C | | | ELECTRICA | L | | | AGENCY |
| Product # | Model | Height | Pimension x Width entimetr | x Depth | Temperature Setting °C | L/hr | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 39100.0003 | H5EA PC | 72.14 | 17.78 | 39.37 | 18.3-96.1 | 40.1* | 220-240 | 15.5-16 | 3400-3800 | 50-60 | 1 | EURO | CE ERE |
| | | | Plu | mbing: 1 | 38-621 kPa. Mac | chine supplied wit | th 1/4 inch C | DD Male flare | e fitting. | | | | |

58 *Capacity based on equipment voltage of 230V and a set temperature of 93°

FROZEN GRANITA SLUSHY





Ultra-2A

Ultra[®] Series

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

MANUAL FILL

Two 11.36L hoppers

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

Torque sensor technology maintains consistent product thickness for superior beverages

Reversing auger insures product quality and product presentation in the hopper

High efficiency LED lighting on units without a flat lid

| | | DESCR | IPTION | | | | | ELECT | RICAL | | | AGENCY |
|------------|----------|--------|--------------------------------------|-------|-----------------|---------|---------|-----------|-------|-------|------|----------|
| Product # | Model | Height | Dimension x Width x Centimetre | Depth | Finish | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 34000.0002 | ULTRA-2A | 81.28 | 40.64 | 62.23 | BLACK | 220-240 | 4.7-5.1 | 1050-1100 | 50-60 | 1 | EURO | CE |
| 34000.0003 | ULTRA-2A | 81.28 | 40.64 | 62.23 | STAINLESS/WHITE | 220-240 | 4.7-5.1 | 1050-1100 | 50-60 | 1 | EURO | CE |
| 34000.0573 | ULTRA-2A | 81.28 | 40.64 | 69.85 | BLACK | 220-240 | 4.7-5.1 | 1050-1100 | 50-60 | 1 | No | CE (NSE) |

Ultra[®] Series

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

LIQUID AUTOFILL

Two 11.36L hoppers

High efficiency LED lighting

Torque sensor technology maintains consistent product thickness for superior beverages

Reversing auger insures product quality and product presentation in the hopper

Liquid Autofill product hoppers automatically replenish

Designed to be used with Brix Pumps



Ultra-2A

| | | DESC | | I | | | | | ELECTRICA | L | | | AGENCY |
|------------|-----------------------------|--------|------------------------------------|---------|-----------------|-------------|---------|---------|-----------|-------|-------|------|---------|
| Product # | Model | Height | Pimensior x Width : entimetr | x Depth | Finish | CF Valve | Volts | Amps | Watts | Hertz | Phase | Plug | Listing |
| 34000.0066 | ULTRA-2A Liquid Autofill | 81.28 | 40.64 | 62.23 | STAINLESS/BLACK | NO | 220-240 | 4.7-5.1 | 1050-1100 | 50-60 | 1 | EURO | CE |

Plumbing: 138-621 kPa. Machines supplied with 1/4" Male flare fitting. All plumbed models that are CE listed feature backflow prevention.

SERVING & HOLDING



ThermoFresh[®] Digital Gauge Servers

Holds flavour 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

Ideal for use with Single or Dual TF DBC Brewers

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 17.9cm cup clearance

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



3.8L TF Server without Stand



TF Server Stand



3.8L TF Server (Stand included)

| Product # | Model | Height | Dimension x Width x Centimetre | Depth | Holding Capacity | Includes Stand | Finish | Compatible Brewers | Agency |
|------------|-----------------|--------|--------------------------------------|-------|------------------|----------------|---------------------|--------------------------------|--------|
| 42700.0200 | TF Server DSG3 | 52.58 | 23.62 | 33.02 | 3.8L | YES | STAINLESS/ BLACK | Single TF DBC, Dual TF DBC, | |
| 42750.0200 | TF Server DSG3 | 57.66 | 23.62 | 33.02 | 5.7L | YES | STAINLESS/BLACK | ITCB, ITCB HV | (NSF.) |
| 42700.0250 | TF Server DSG3 | 32.00 | 23.11 | 32.26 | 3.8L | NO | STAINLESS | ICB | |
| 42750.0250 | TF Server DSG3 | 37.34 | 23.11 | 32.26 | 5.7L | NO | STAINLESS | ICB Twin | |
| 54473.1000 | TF Server Stand | 24.64 | 23.50 | 33.02 | n/a | n/a | BLACK | TF Servers Without Stand | |



5.7L TF Server (Stand included)

ThermoFresh® Mechanical Gauge Servers Holds flavour 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

Ideal for use with Single or Dual TF DBC Brewers

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 17.9cm cup clearance

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



3.8L TF Server wihtout Stand



TF Server Stand

| Product # | Model | Height | Dimension x Width x Centimetre | Depth | Holding Capacity | Includes Stand | Finish | Compatible Brewers | Agency |
|------------|-----------------|--------|--------------------------------------|-------|------------------|----------------|-----------|-------------------------------|--------|
| 44000.0200 | TF SERVER | 52.83 | 23.62 | 33.02 | 3.8L | YES | STAINLESS | SINGLE TF DBC DUAL TF DBC, | |
| 44050.0200 | TF SERVER | 58.17 | 23.62 | 33.02 | 5.7L | YES | STAINLESS | ITCB ITCB HV | (NSE) |
| 44000.0250 | TF SERVER | 32.04 | 23.11 | 30.15 | 3.8L | NO | STAINLESS | ICB | |
| 44050.0250 | TF SERVER | 32.04 | 23.11 | 30.15 | 5.7L | NO | STAINLESS | ICB TWIN | |
| 54473.1000 | TF SERVER STAND | 24.64 | 23.50 | 33.02 | n/a | n/a | BLACK | TF SERVERS WITHOUT STAND | |

Soft Heat[®] Server System BUNN-exclusive Soft Heat technology supplies controlled heat

BUNN-exclusive Soft Heat technology supplies controlled heat to the brewed coffee within the server whenever it's docked on the brewer, ensuring ideal holding temperatures and optimal flavor for longer periods

SH SERVER

5.7L 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 10.2cm legs

Instant power contact with servers

Add additional remote stations to increase volume







1 SH Server and Docking Station



2SH Docking Station



1 SH Server and Docking Station

| Product # | MODEL | Height | imensio x Width entimetr | x Depth | Holding Capacity | Setting | Finish | Volts | Amps | Watts | Hertz | Phase | Plug | Compatible Brewers | Agency |
|------------|-----------------------------------|--------|--------------------------------|---------|---------------------|---------------------|---------------------|---------|-----------|---------|-------|-------|------|---|----------------------|
| 27850.0200 | SH SERVER NEW | 36.83 | 23.11 | 33.78 | 5.7L | N/A | STAINLESS/ BLACK | | | | | | | | (NSF) (UL) LISTED |
| 27850.0001 | SH SERVER | 42.16 | 21.59 | 35.56 | 5.7L | N/A | STAINLESS/ BLACK | | | | | | | | |
| 27850.0006 | SH SERVER | 42.16 | 21.59 | 35.56 | 5.7L | 45MIN | STAINLESS | | | 1 | | | | SINGLE SH DBC | |
| 27850.0009 | SH SERVER | 42.16 | 21.59 | 35.56 | 5.7L | ADJUSTABLE TIMER | STAINLESS/ BLACK | | | n/a | | | | DUAL SH DBC SINGLE SH | |
| 27850.0016 | SH SERVER | 42.16 | 21.59 | 35.56 | 5.7L | 240MIN | STAINLESS | | | | | | | DUAL SH | |
| 27850.0022 | SH SERVER | 42.16 | 21.59 | 35.56 | 5.7L | 120MIN | BLACK | | | | | | | | |
| 27825.0300 | 1SH DOCKING STATIONS NEW | 23.60 | 25.90 | 30.00 | 1 SH SERVER | | STAINLESS | 220-240 | 0.45-0.49 | 70-80 | 50-60 | 1 | EURO | NEW INFUSION SERIES 51100.0500 | CE |
| 27875.0300 | 2SH DOCKING STATION NEW | 23.60 | 51.30 | 30.00 | 2 SH SERVER | | STAINLESS | 220-240 | 0.75-0.82 | 150-160 | 50/60 | 1 | EURO | NEW INFUSION SERIES 51100.0500 | CE |
| 27825.0001 | 1SH DOCKING STATIONS | 34.42 | 25.65 | 33.53 | 1 SH SERVER | N/A | STAINLESS | 220-240 | 0.33-0.36 | 70-85 | 50/60 | 1 | EURO | 1 SH SERVER | CENSE ERC |
| 27875.0001 | 2SH DOCKING STATION | 34.42 | 47.50 | 33.53 | 2 SH Server | N/A | BLACK | 220-230 | 0.68-0.76 | 140-170 | 50/60 | 1 | EURO | 2 SH Server | CE (NSE) ERC |



Vacuum

Pitcher



L



Seamless Thermal Carafe



Lever-Action Airpot



Push-Button

Airpot

Thermal Carafe

Thermal Carafes, Pitchers and Airpots

THERMAL CARAFE

Unbreakable stainless steel interior and exterior

THERMAL PITCHER

Stainless steel lining ensures hot coffee for hours

PUSH-BUTTON AIRPOT

Brew-thru pump assembly - no need to remove for brewing

LEVER-ACTION AIRPOT

Brew-thu lid with lever-action for easy use

| Product # 36029.0001 | Model | | | | | | |
|-----------------------------|-------------------------|----------|-----------------|-----------|-------------------|-----------------------|--------|
| 36029.0001 | | Capacity | Liner | Lid Color | Quantity per Case | Compatible Brewers | Agency |
| | DELUXE THERMAL CARAFE | 1.9L | STAINLESS STEEL | BLACK | 1 | | |
| 36029.0000 | DELUXE THERMAL CARAFE | 1.9L | STAINLESS STEEL | BLACK | 12 | | |
| 36252.0001 | DELUXE THERMAL CARAFE | 1.9L | STAINLESS STEEL | ORANGE | 1 | SmartWAVE | (NSE) |
| 36252.0000 | DELUXE THERMAL CARAFE | 1.9L | STAINLESS STEEL | ORANGE | 12 | CWTF-TC | Mar |
| 51746.0001 | SEAMLESS THERMAL CARAFE | 1.9L | STAINLESS STEEL | BLACK | 1 | | |
| 51746.0101 | SEAMLESS THERMAL CARAFE | 1.9L | STAINLESS STEEL | BLACK | 12 | | |
| | | | PITCHE | ERS | | | |
| Product # | Model | Capacity | Liner | Qua | ntity per Case | Brewers | Agency |
| 39430.0000 | VACUUM | 1.9L | STAINLESS STEEL | | 1 | SmartWAVE | (NSE) |
| 39430.0100 | VACUUM | 1.9L | STAINLESS STEEL | | 6 | SmartWAVE | |
| | | | AIRPO | TS | | | |
| Product # | Model | Capacity | Liner | Qua | ntity per Case | Brewers | Agency |
| 28696.0002 | PUSH-BUTTON | 2.2L | GLASS | | 1 | | |
| 28696.0006 | PUSH-BUTTON | 2.2L | GLASS | | 6 | | 0 |
| 13041.0001 | PUSH-BUTTON | 2.5L | GLASS | | 1 | | |
| 13041.0101 | PUSH-BUTTON | 2.5L | GLASS | | 6 | | |
| 32700.0000 | LEVER-ACTION | 2.2L | GLASS | | 6 | CW-APS | |
| 44311.0000 | LEVER-ACTION | 2.2L | STAINLESS STEEL | | 1 | ICB ICB Twin | |
| 44311.0100 | LEVER-ACTION | 2.2L | STAINLESS STEEL | | 6 | SmartWAVE CWTF-APS | |
| 32125.0000 | LEVER-ACTION | 2.5L | STAINLESS STEEL | | 1 | CWTF Twin APS ITCB | |
| 32125.0100 | LEVER-ACTION | 2.5L | STAINLESS STEEL | | 6 | AXIOM APS | (NSF.) |
| 32130.0000 | LEVER-ACTION | 3L | STAINLESS STEEL | | 1 | | NJL |
| 32130.0100 | LEVER-ACTION | 3L | STAINLESS STEEL | | 6 | | |
| 36725.0000 | LEVER-ACTION | 3.8L | STAINLESS STEEL | | 1 | | |
| 36725.0100 | LEVER-ACTION | 3.8L | STAINLESS STEEL | | 6 | | |

Coffee Decanters

EASY POUR®

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

Clear, impact-resistant material complies with FDA regulations for food contact

GLASS DECANTERS

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



Easy Pour®

Glass



Stainless Steel

| | | DESCRIPTION | | | COMPATIBLE EQUIPMENT | |
|------------|-----------|-------------|--------------|-------------------|--------------------------|--------|
| Product # | Model | Capacity | Handle Color | Quantity Per Case | Brewers | Agency |
| 06100.0101 | EASY POUR | 1.9L | BLACK | 1 | | |
| 06100.0102 | EASY POUR | 1.9L | BLACK | 2 | | |
| 06100.0103 | EASY POUR | 1.9L | BLACK | 3 | | |
| 06100.0106 | EASY POUR | 1.9L | BLACK | 6 | | |
| 06100.0112 | EASY POUR | 1.9L | BLACK | 12 | | |
| 06100.0124 | EASY POUR | 1.9L | BLACK | 24 | | |
| 06101.0101 | EASY POUR | 1.9L | ORANGE | 1 | | |
| 06101.0103 | EASY POUR | 1.9L | ORANGE | 3 | Decanter Brewers VP17 | |
| 06101.0106 | EASY POUR | 1.9L | ORANGE | 6 | AXIOM | |
| 06101.0124 | EASY POUR | 1.9L | ORANGE | 24 | CW | |
| 42400.0024 | GLASS | 1.9L | BLACK | 24 | | |
| 42401.0101 | GLASS | 1.9L | ORANGE | 1 | | |
| 42400.0103 | GLASS | 1.9L | BLACK | 3 | | |
| 42401.0024 | GLASS | 1.9L | ORANGE | 24 | | |
| 42400.0101 | GLASS | 1.9L | BLACK | 1 | | |
| 42401.0103 | GLASS | 1.9L | ORANGE | 3 | | |
| 06026.0000 | STAINLESS | 1.9L | BLACK | 1 | | |



UNIV-2 APR

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

| Product # | Model | He | Dimensions eight x Width x De (Centimetres) | pth | Capacity |
|------------|-------------------------------|-------|---|-------|---------------|
| 35728.0000 | UNIV-2 APR (1 Upper, 1 Lower) | 35.81 | 19.05 | 61.21 | TWO AIRPOTS |
| 35728.0001 | UNIV-2 APR (2 Lower) | 17.53 | 37.85 | 28.45 | TWO AIRPOTS |
| 35728.0002 | UNIV-3 APR (3 Lower) | 17.53 | 58.17 | 28.45 | THREE AIRPOTS |
| 35728.0003 | UNIV-4 APR (2 Upper, 2 Lower) | 35.56 | 37.85 | 63.25 | FOUR AIRPOTS |
| 35728.0004 | UNIV-5 APR (3 Upper, 2 Lower) | 35.56 | 58.17 | 63.25 | FIVE AIRPOTS |
| 35728.0005 | UNIV-6 APR (3 Upper, 3 Lower) | 35.56 | 58.17 | 63.25 | SIX AIRPOTS |

GPR Servers and Remote Warmers

Remote Warmers Convenient servers and warming stands allow for easy set-up and maintenance of remote serving stations

PORTABLE SERVER

5.7L capacity

Top handle allows for easy transport to remote service

BUNN

RWS1 Warmer

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

WARMER

Adjustable black plastic legs



1.5 GPR-FF

| | | | | | | SERV | /ER | | | | | | | |
|------------|-----------|---|----------------------------------|-------|-----------------|-----------|-------|--------|---------|-------|-----------------------|-------------|-----------------------|----------|
| Product # | Model | Dimensions Height x Width x Depth (Centimetres) | | | h | Capacity | | Finish | | | Compatible Brewers | | | Agency |
| 20950.0004 | 1.5GPR-FF | 24.89 | 17.02 | 32.3 | 3 | 5.7 | | STAIN | LESS/BL | ACK | SIN | IGLE AND DU | IAL | NSE |
| 20950.0019 | 1.5GPR-FF | 24.89 | 17.02 | 32.3 | 3 | 5.7 | | STAIN | LESS/BL | ACK | SIN | IGLE AND DU | IAL I | SA KUCAS |
| | | | | | | WAR | MER | | | | | | | |
| Product # | Model | Height x | mensions Width x ntimetres | Depth | Capacity | Finish | Volts | Amps | Watts | Hertz | Phase | Plug | Compatible Servers | Agency |
| 12203.0010 | RWS1 | 22.86 | 21.59 | 23.62 | 1 GPR Server | STAINLESS | 120 | 1 | 100 | 60 | 1 | NEMA 5-15P | 1.5GPR | |





Oval

TD3T-N

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

For Accessories please visit BUNN.com

 \triangle

| | | | | NARROW | | | | |
|------------|-----------|--|------------|----------------------------------|---------------------------------------|--------|--|--|
| Product # | Model | Capacity | Handles | Additional Feature | Brewers | Agency | | |
| 39600.0001 | TDO-N-3.5 | 13.2L | FRONT/BACK | STANDARD DISPENSE FAUCET | | _ | | |
| 39600.0031 | TDO-N-3.5 | 13.2L | FRONT/BACK | LIFT DISPENSE FAUCET | Tall models w/ 73.66cm trunk: | | | |
| 39600.0002 | TDO-N-4.0 | TDO-N-4.0 15L FRONT/BACK STANDARD DISPENSE FAUCET TB3 ITCB, ITCB HV | | | | | | |
| 43900.0001 | TD3T-N | 13.2L | FRONT/BACK | LIFT HANDLE, BREW-THRU LID | | | | |
| 43900.0002 | TD3T-N | 13.2L | FRONT/BACK | LIFT HANDLE, SOLID LID | | | | |
| | | | | SQUARE | | | | |
| 03250.0003 | TD4 | 15.1L | SIDE | SOLID LID | Short models w/ 65.41cm trunk: | | | |
| 03250.0006 | TD4T | 15.1L | SIDE | BREW-THRU LID | TB3 ITCB | | | |
| 03250.0004 | TD4 | 15.1L | SIDE | SOLID LID, TALL | | NSF. | | |
| 03250.0005 | TD4T | 15.1L | SIDE | BREW-THRU LID, TALL | Tall models w/ 73.66cm trunk: ITCB | | | |
| 03250.0018 | TD4T | 15.1L | SIDE | BREW-THRU LID, TALL, NO DECAL | ITCB HV | | | |
| | | | CYL | INDER - ROUND | | | | |
| 33000.0000 | TDS-3 | 11.4L | SIDE | STAINLESS LID | TB3 ITCB ITCB HV | NSF. | | |
| 33000.0001 | TDS-5 | 18.9L | SIDE | STAINLESS LID | TU5 | | | |
| | | | CY | LINDER - OVAL | | | | |
| 34100.0000 | TDO-4 | 15L | SIDE | SOLID, PLASTIC LID | | NSE | | |
| 34100.0002 | TDO-4 | 15L | SIDE | BREW-THRU PLASTIC LID | TB3 | | | |
| 34100.0001 | TDO-5 | 18.9L | SIDE | SOLID, PLASTIC LID | ICB ITCB HV | | | |
| 34100.0003 | TDO-5 | 18.9L | SIDE | BREW-THRU PLASTIC LID | | | | |
| | | | TEA CONO | ENTRATE DISPENERS | | | | |
| 37750.0002 | TCD-2 | 253.6L/hr | SIDE | TWO NOZZLE | | (NSF.) | | |

WATER FILTRATION SYSTEMS





EQHP Twin 70L

Water Filtration Systems Quality beverages begin with quality water

BUNN® water 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.

HIGH PERFORMANCE FILTRATION SYSTEMS

| Part # | Model # | Lifetime Capacity/ Chlorine Reduction | Output Flow Rate | Taste & Odor | Sediment | Lime | Softwater | Replacement Cartridges |
|------------|-------------------|--|---------------------|-----------------|----------|------|-----------|-----------------------------------|
| 30200.1000 | EQ-17-TL | 5600L | 1.9Lpm | • | | • | | 30200.1001 |
| 30201.1001 | IN-LINE ED-17-TL | 5600L | 1.9Lpm | • | | • | | 30200.1001 |
| 30331.1001 | EQ-TL-1 | 5600L | 1.9Lpm | • | | • | | |
| 30370.1000 | EDSS-11-T200F | 5600L | 1.9Lpm | • | • | • | | 30370.1001 |
| 39000.0001 | EQHP10L | 37,800L | 5.7Lpm | • | • | • | | 39000.1001 |
| 39000.0002 | EQHP25L | 94,600L | 7.9Lpm | • | • | • | | 39000.1002 |
| 39000.0003 | EQHP54L | 204,400L | 18.9Lpm | • | • | • | | 39000.1003 |
| 39000.0004 | EQHP10 | 37,800L | 5.7Lpm | • | • | | | 39000.1004 |
| 39000.0005 | EQHP25 | 94,600L | 7.9Lpm | • | • | | | 39000.1005 |
| 39000.0006 | EQHP54 | 204,400L | 18.9Lpm | • | • | | | 39000.1006 |
| 39000.0007 | EQHP-TEA | 4350 grains | 3.8Lpm | • | | | | 39000.1007 |
| 39000.0008 | EQHP-ESP | 1,600L | 1.9Lpm | • | | | | 39000.1008 |
| 39000.0009 | EQHP-SFTN | 1350 grains | | • | | | • | 39000.1009 |
| 39000.0010 | SCALE-PRO® | Recommended 6 mc | onth change-out | | | • | | 39000.1010 |
| 39000.0011 | EQHP35L | 132,400L | 12.6Lpm | • | • | • | | 39000.1011 |
| 39000.0012 | EQHP-TWIN 70L* | 264,900L | 25.3Lpm | • | • | • | | (2) 39000.1011 |
| 39000.0013 | EQHP-TWIN 108SP** | 408,800L | 37.8Lpm | • | • | • | | (2) 39000.1006, (1) 39000.1010 |
| 39000.0014 | EQHP-5C | 18,927gal | 5.7Lpm | | | | | 39000.1014 |
| 45961.0000 | C300 KIT | 4,000gal | | | | | | 45961.1000 |
| 47152.0000 | C500 KIT | 6,800gal | | | | | | 47159.0000 |

*Requires two (2) cartridges. **Requires three (3) cartridges

PAPER FILTERS



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.

BUNN PAPER FILTER MATERIALS MEET:

Restrictive limits as stated in Resolution ResAP(2002)1 on paper and board materials intended to come into contact with foodstuff

Compositional and end product requirements stated in the Dutch legislation "Regeling Verpakkingen en gebruiksartikelen, Chapter II, Paper and board, pt 2 Paper and board used as cooking paper and for filtering above 80°C"

Limits stated in the German recommendation BfR XXXVI Paper and board for food contact and the special requirements in BfR XXXVI/1 for Cooking Papers, hot filter papers and filter layers



Overall Measure x

| Product # | Filter Type | Description | Number per Bag | рег Case | Number Cluster | Base Diameter (millimetres) | Packed per Case | Case Weight (lbs/kg) | Cases per Skid/Tier |
|------------|---------------------|---|-------------------|-------------|-------------------|--------------------------------|--------------------|-------------------------|------------------------|
| 20115.0000 | | REGULAR C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 247.65 x 107.95 | 1000 | 4.2/1.91 | 180/15 |
| 20116.0000 | DECANTER FILTERS | REGULAR NARROW C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 241.3 x 82.55 | 1000 | 4.2/1.91 | 180/15 |
| 20122.0000 | | REGULAR FAST FLOW C, S, R, O, VLPF, VPR, VPS, VP-17 | 500 | 2 | 50 | 247.65 x 107.95 | 1000 | 4.5/2.04 | 180/15 |
| 20109.0000 | | URN - U3, SRU, IC-3 | 252 | 1 | 36 | 450.85 x 184.15 | 252 | 5.5/2.49 | 88/11 |
| 20112.0000 | | NARROW BASE URN | 250 | 1 | 25 | 469.9 x 158.75 | 250 | 5.5/2.49 | 88/11 |
| 20124.0000 | | URN, 11.4L | 252 | 1 | 36 | 482.6 x 184.15 | 252 | 6.1/2.77 | 88/11 |
| 20111.0000 | URN FILTERS | TITAN, URN | 252 | 1 | 36 | 508 x 196.85 | 252 | 6.6/2.99 | 84/12 |
| 20125.0000 | | URN, 22.7L | 250 | 1 | 25 | 533.4 x 222.25 | 250 | 7.5/3.4 | 72/9 |
| 20113.0000 | | URN, 37.9L | 250 | 1 | 25 | 603.25 x 222.25 | 250 | 9.3/4.22 | 54/9 |
| 20131.0000 | | URN, 37.9L | 252 | 1 | 36 | 615.95 x 273.05 | 252 | 9.7/4.40 | 36/6 |
| 20120.0000 | | SYSTEM III | 252 | 2 | 36 | 384.18 x 136.53 | 504 | 8.5/3.86 | 108/12 |
| 20100.0000 | OTHER | TEA BREWERS, SINGLE & DUAL COFFEE BREWERS, 57L URNS, ITCB, SYSTEM II | 500 | 1 | 50 | 323.85 x 133.35 | 500 | 4.7/2.13 | 150/15 |
| 20157.0001 | FILTERS | GOURMET C FUNNEL | 500 | 2 | 50 | 349.25 x 133.35 | 1000 | 8.25/3.74 | 60 |
| 20138.1000 | | GOURMET, SINGLE TF, DUAL TF, SINGLE SH, DUAL SH, SINGLE, DUAL, 5.7L URNS | 500 | 1 | 36 | 349.25 x 133.35 | 504 | 5.5/2.49 | 108/12 |

Bags

ACCESSORIES

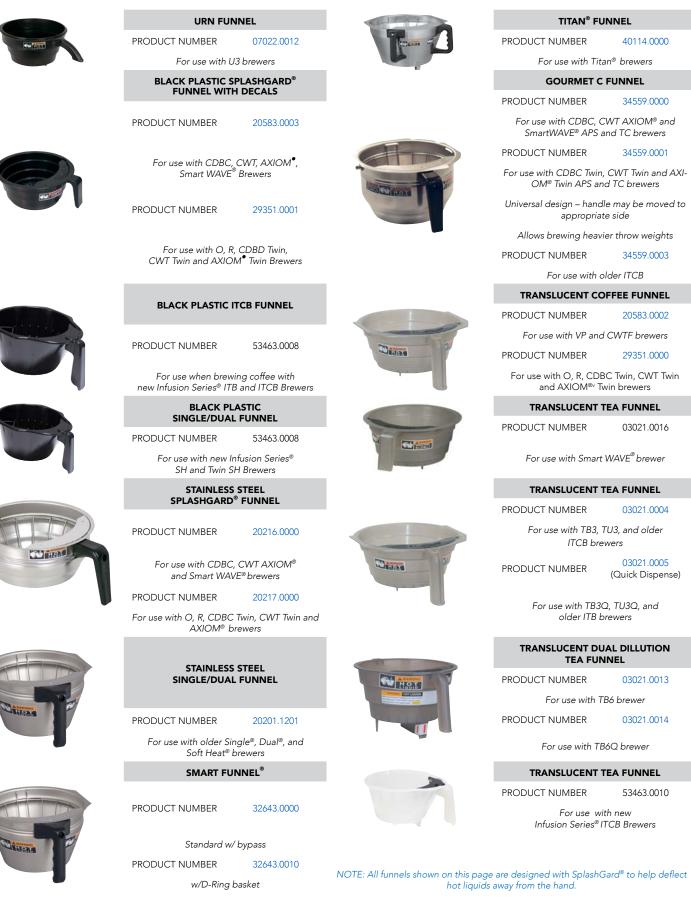




Accessories and Cleaning Agents

| CLEANING AGENTS AND ACCESSORIES | | | | | | | |
|---------------------------------|-------------------------------|----------------------|--|--|--|--|--|
| Part # | Model | Quantity Per Case | | | | | |
| 29875.0000 | FLOWJET® SYSTEM | ONE | | | | | |
| 29875.0001 | FLOWJET® SYSTEM | ONE | | | | | |
| 24634.0000 | KAY-5 SANITIZER | 200 PACKETS | | | | | |
| 24634.0001 | KAY-5 SANITIZER | 50 PACKETS | | | | | |
| 24700.0000 | FROTH-AWAY | ONE | | | | | |
| 36000.1188 | CAFIZA CLEANING TABLETS | TWELVE CONTAINERS | | | | | |
| 36000.1189 | CAFIZA CLEANING TABLETS | ONE CONTAINER | | | | | |
| 37306.0000 | URNEX DESCALER | ONE 10Z 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 | | | | | |
| 39302.0000 | REFILLABLE CONTAINER ASSEMBLY | ONE | | | | | |
| 39637.0000 | TABZ BREWER CLEANER | ONE CONTAINER | | | | | |
| 39637.0001 | TABZ BREWER CLEANER | TWELVE CONTAINERS | | | | | |
| | | | | | | | |

Stock Funnels



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

Special Purpose Funnels

| TRANSLUCENT POUC | CH PACK FUNNEL | | | | N SERIES [®] AND SH STAND |
|--|-----------------------------|--------|----|---------------------|---|
| PRODUCT NUMBER | 35282.0001 | 1111 | | | |
| For use with TU | | 5 | | | |
| PRODUCT NUMBER | 35282.0002 | | | PRODUCT NUMBER | 53452.0001 |
| For use with TU3 ar | nd TB3 brewers | | | | |
| Use with rectangula | r tea pouch pack | | | | |
| POUCH PACK F SATELLITE B | | 7 | F | RWS1 V | VARMER |
| PRODUCT NUMBER | 35282.0000 | | | PRODUCT NUMBER | 20213.0103 |
| For use with older Single | and Dual SH brewers | | | | |
| POUCH PACK F SATELLITE B | | | | | N SERIES [®] S AND 2 SH STAND |
| PRODUCT NUMBER | 29151.0000 Black Handle | | | | |
| PRODUCT NUMBER | 29151.0001 Orange Handle | | | PRODUCT NUMBER | 53452.0000 |
| Interchangeable hand all BUNN decar | | | | | |
| POUCH PACK F SMALL BREW CHAI | | | | DUAL [®] I | BREWERS |
| PRODUCT NUMBER | 02073.0010 | | | PRODUCT NUMBER | 20213.0101 |
| For use with O a | | | | | |
| PRODUCT NUMBER | 02774.0010 Brown | | | | |
| PRODUCT NUMBER | 02774.0011 Black | | | | |
| For use with VP and | CWTF brewers | | | | |
| POUCH PACK F LARGE BREW CHAI | | | | | -3 HV |
| PRODUCT NUMBER | 02074.0010 | | | PRODUCT NUMBER | 41656.0000 |
| For use with O a | nd R brewers | | | | |
| PRODUCT NUMBER | 04274.0010 Brown | | | | |
| PRODUCT NUMBER | 04274.0012 Black | \sim | >> | | |
| For use with VP and | I CWTF brewers | | | | |
| | | | | AIRPO | T RACK |
| | | | | PRODUCT NUMBER | 25368.0000 Tray |
| | | | | PRODUCT NUMBER | 25367.0000 Tray Li |
| 82.0001, #35282.0 | 0002, and | | | THERMOFR | ESH SERVER [®] |
| designed with Spla | | | | PRODUCT NUMBER | 38931.0000 Tray |
| away from the han | ia. | - Hinn | | PRODUCT NUMBER | 38932.0000 Tray Cover |
| | | | | U3 COF | FEE URN |
| | | | | PRODUCT NUMBER | 07284.0000 |

Drip Trays - Coffee







| For use with VP an | d CWTF brewers |
|--------------------|-----------------|
| POUCH PACK | |
| PRODUCT NUMBER | 02074.0010 |
| For use with O | and R brewers |
| PRODUCT NUMBER | 04274.0010 Brow |
| PRODUCT NUMBER | 04274.0012 Blac |
| For use with VP an | d CW/TE browers |

NOTE: Only funnels #35282. #35282.0000 on this page are des deflect hot liquids av

Drip Trays - Dispensed Water Drip Trays - Cold Beverage

| | | | Drip | | | |
|----------------|--|---|-------------------|-----------|--------------------|---|
| | HW2, H5M, | and H5X | • | | JDF- | 25 |
| | PRODUCT NUMBER | 02497.0000 | | | PRODUCT NUMBER | 38765.1000 |
| | ОН | w | | | JDF-25 EX | TENDED |
| | | | | | PRODUCT NUMBER | 44015.1000 |
| | PRODUCT NUMBER | 02497.0001 | | - | Increases cup clea | arance to 10.25" |
| Drin Trava 7 | | | | | JDF-4S an | d LCR-3 |
| Drip Trays - T | lea | | | L.M.L.L. | PRODUCT NUMBER | 38764.1001 |
| | TCD and | TDO | | | JDF-4S EX | TENDED |
| | | | E | | PRODUCT NUMBER | 40789.1000 |
| 1 A | PRODUCT NUMBER | 38029.1000 | | | Increases cup clea | rance to 10.25" |
| ٠. | TDO | -N | Drip ⁻ | Trays - F | Frozen Be | verage |
| | PRODUCT NUMBER | 20424 0000 Trov | | | ULTRA-2 | WHITE |
| | PRODUCT NUMBER | 39626.0000 Tray | 0 | | PRODUCT NUMBER | 28086.0000 Tray |
| | PRODUCT NUMBER | 39627.0000 Tray Cover | | | PRODUCT NUMBER | 32068.0000 Tray Cover |
| Drip Trays - H | Hot Bever | age | 4 | A A | ULTRA-2 | BLACK |
| | | | | | | |
| | FMD-1 and | fMD-2 | | | PRODUCT NUMBER | 28086.0001 Tray |
| | FMD-1 and PRODUCT NUMBER | 1 FMD-2 02571.0000 Tray | | | PRODUCT NUMBER | 28086.0001 Tray 32068.0001 Tray Cover |
| | | | | | | 32068.0001 |
| | PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER FMD | 02571.0000 Tray 28966.0000 Tray Cover >-3 28699.0000 Tray 28267.0000 | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER FMD PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER FMD PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER FMD PRODUCT NUMBER PRODUCT NUMBER FMD-4 and | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 4 FMD-5 | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER FMD PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 4 FMD-5 34716.0000 Tray 34717.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 4 FMD-5 34716.0000 Tray 34717.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 4 FMD-5 34716.0000 Tray 34717.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER IMIX | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 34716.0000 Tray 34716.0000 Tray 34717.0000 Tray Cover 36984.0000 Tray 36985.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER IMIX PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 34716.0000 Tray 34716.0000 Tray 34717.0000 Tray Cover 36984.0000 Tray 36985.0000 Tray Cover | | | | 32068.0001 |
| | PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER PRODUCT NUMBER IMIX PRODUCT NUMBER PRODUCT NUMBER | 02571.0000 Tray 28966.0000 Tray Cover 28699.0000 Tray 28267.0000 Tray Cover 34716.0000 Tray 34716.0000 Tray 34717.0000 Tray Cover 36984.0000 Tray 36985.0000 Tray Cover | | | | 32068.0001 |

SALES | SERVICE | SUPPORT OFFICES

CORPORATE OFFICES

5020 Ash Grove Dr Springfield, Illinois 62711 USA (800) 637-8606 or (+1) 217-529-6601

INTERNATIONAL OFFICE

5020 Ash Grove Dr Springfield, Illinois 62711 USA (+1) 217-529-6601 international@bunn.com

UNITED KINGDOM OFFICE

Unit 24 Monkspath Business Park Highlands Road Shirley, Solihull West Midlands B90 4NZ United Kingdom +44 (0) 121 745 8104

GERMANY Showroom

Niemetzstrasse 47-49 Berlin, Berlin 12055 Germany (+49) 30-680-81-061

U.A.E. OFFICE

Office 1902, 19th Floor Jumeirah Business Center 4 Jumeirah Lake Towers Dubai, United Arab Emirates

EMEA Technical Service

+44 (0) 121 745 8104 emea.warranty@bunn.com

SALES | SERVICE | SUPPORT CONTACTS

EUROPE, MIDDLE EAST, AFRICA & INDIA

Lina Chiodo SVP Asia Pacific/EMEA Office: (+1) 416-233-1200 UK office: +44 (0) 121 745 8104 Mobile: (+1) 647-998-4809 lina.chiodo@bunn.com

Louise Felton Director of Sales

EMEA and India UK office: +44 (0) 121 745 8104 Mobile: +44 7879 944537 Iouise.felton@bunn.com

Ed Gooding

Regional Sales Manager UK and Africa UK office: +44 (0) 121 745 8104 Mobile: +44 (0) 778 751 0062 ed.gooding@bunn.com Paul Whitehead Regional Sales Manager UK and Ireland Office: (+44) (0) 121 745 8104

Mobile: (+44) (0) 753 408 8339 paul.whitehead@bunn.com

Nicole Pilz

Regional Sales Manager Europe Mobile: +49 (0)160 99656080 nicole.pilz@bunn.com

Fouad Malaeb Regional Sales Manager Middle East and India Mobile: (+971) 505120315 fouad.malaeb@bunn.com

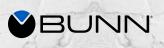
Keith Collins Director Technical Services Europe, Middle East, India UK office: +44 (0) 121 745 8104 Mobile: +44 (0) 7792 052 386 keith.collins@bunn.com

Simon Green Technical Manager

Europe, UK, Ireland UK office: +44 (0) 121 745 8104 Mobile: +44 (0) 7988 135 147 simon.green@bunn.com

Ronnie Van Gelder Technical Manager Europe and Africa Mobile: (+31) 624 965609 ronnie.vangelder@bunn.com

| QUICK SERVE RESTAURANT | FULL SERVICE | HEALTHCARE | COLLEGE & UNIVERSITY | AMUSEMENT & LEISURE | OFFICE SYSTEM | LODGING & HOSPITALITY | CONVENIENCE STORE | SPECIALTY |
|--|---------------------------------------|---------------------------------------|---------------------------------------|---------------------------------------|-------------------------------|--|---|--|
| COFFEE | COFFEE | COFFEE | COFFEE | COFFEE | COFFEE | COFFEE | COFFEE | COFFEE |
| INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® ICBA | INFUSION SERIES® SH | INFUSION SERIES® ICBA |
| AXIOM® | AXIOM® | INFUSION SERIES [®] SH | INFUSION SERIES® SH | VP17A-1, VP17A-2, VP17A-3 | VP17A-1, VP17A-2, VP17A-3 | INFUSION SERIES® SH | INFUSION SERIES® ICBA | INFUSION SERIES® SH |
| CWA-TC | CWA-TC | VP17A-1, VP17A-2, VP17A-3 | VP17A-1, VP17A-2, VP-17-3 | SMARTWAVE® THERMAL | SMARTWAVE® THERMAL | VP17A-1, VP17A-2, VP17A-3 | AXIOM® DBC® | CWA-TC |
| CWA-APS | CWA-APS | SMARTWAVE® THERMAL | SMARTWAVE® THERMAL | AXIOM® DBC® | CWA-TC | SMARTWAVE® THERMAL | CWA-TC | CWA-APS |
| CWTFA | CWTFA | AXIOM® | AXIOM® | CWA-TC | CWA-APS | AXIOM® DBC® | CWA-APS | CWTFA-APS |
| CWTFA-APS | CWTFA-APS | CWA-TC | CWA-TC | CWA-APS | CWTFA | CWA-TC | CWTFA | ICBA |
| ICBA | ICBA | CWA-APS | CWA-APS | CWTFA | CWTFA-APS | CWA-APS | CWTFA-APS | SINGLE TF DBC® |
| SINGLE TF DBC® | SINGLE TF DBC® | CWTFA | CWTFA | CWTFA-APS | ICBA | CWTFA | ICBA | INFUSION SERIES® SH |
| GPR SINGLE | INFUSION SERIES® SH | CWTFA-APS | CWTFA-APS | ICBA | GRINDERS | CWTFA-APS | SINGLE TF DBC® | INFUSION SERIES® SH DBC® |
| ICED TEA | GPR SINGLE | ICBA | ICBA | ICED TEA | LOW PROFILE GRINDER (LPGA) | ICBA | INFUSION SERIES® SH | GPR SINGLE |
| INFUSION SERIES® ITBA | GPR DUAL | SINGLE TF DBC® | SINGLE TF DBC® | INFUSION SERIES® ITCBA | HOT WATER | SINGLE TF DBC® | INFUSION SERIES® SH DBC® | GPR DUAL |
| твза, твзоа | DUAL TF DBC® | INFUSION SERIES® SH | INFUSION SERIES® SH | ITCB | HW2A | INFUSION SERIES® SH | GPR SINGLE | TITAN® |
| GRINDERS | DUAL SH | INFUSION SERIES® SH DBC® | INFUSION SERIES® SH DBC® | GRINDERS | BEAN-TO-CUP | INFUSION SERIES® SH DBC® | GPR DUAL | SURE TAMP® AUTO |
| LOW PROFILE GRINDER (LPGA) | DUAL SH DBC® | GPR SINGLE | GPR SINGLE | PORTION CONTROL GRINDER (G9-2T HD) | CRESCENDO [®] | GPR SINGLE | DUAL TF DBC® | SURE TAMP® STEAM |
| FRENCH PRESS GRINDER DUAL (FPGA-2 DBC) | TITAN® | GPR DUAL | GPR DUAL | MULTI-HOPPER GRINDER (MHGA) | | GPR DUAL | TITAN® | TRIFECTA® |
| MULTI-HOPPER GRINDER (MHGA) | TITAN® DUAL | DUAL TF | DUAL TF DBC® | WEIGHT DRIVEN GRINDER (G9WD RH) | | DUAL TF DBC® | TITAN® DUAL | ICED TEA |
| WEIGHT DRIVEN GRINDER (G9WD RH) | ICED TEA | DUAL SH | DUAL SH | HOT CHOCOLATE/ CAPPUCCINO | | DUAL SH | U3A | INFUSION SERIES® ITBA |
| HOT CHOCOLATE/ CAPPUCCINO | INFUSION SERIES® ITBA | DUAL SH | DUAL SH DBC® | IMIX-3A | | DUAL SH DBC® | ICED TEA | твза, твзда |
| IMIX-3A | твза, твзоа | TITAN® | TITAN® | IMIX-5S+A | | TITAN® | INFUSION SERIES® ITBA | GRINDERS |
| IMIX-5S+A | GRINDERS | TITAN® DUAL | TITAN® DUAL | JUICE | | TITAN [®] DUAL | ТВЗА, ТВЗQА | LOW PROFILE GRINDER (LPGA) |
| JUICE | PORTION CONTROL GRINDER (G9-2T HD) | U3A | U3A | JDF-2SA | | U3A | GRINDERS | PORTION CONTROL GRINDER (G9-2T HD) |
| JDF-2SA | BULK GRINDER 2 LBS. (G2) | ICED TEA | ICED TEA | JDF-4SA | | ICED TEA | LOW PROFILE GRINDER (LPGA) | FRENCH PRESS GRINDER DUAL (FPGA-2 DBC) |
| JDF-4SA | BULK GRINDER 3 LBS. (G3) | INFUSION SERIES® ITCBA | INFUSION SERIES® ITCBA | FROZEN GRANITA/ SLUSHY | | твза, твзда | PORTION CONTROL GRINDER (G9-2T HD) | BULK GRINDER 2 LBS. (G2) |
| FROZEN GRANITA/ SLUSHY | MULTI-HOPPER GRINDER (MHGA) | ITCBA | ITCB | ULTRA-2A | | GRINDERS | FRENCH PRESS GRINDER DUAL (FPGA-2 DBC) | BULK GRINDER 3 LBS. (G3) |
| ULTRA-2A | WEIGHT DRIVEN GRINDER (G9WD RH) | GRINDERS | GRINDERS | HOT WATER | | PORTION CONTROL GRINDER (G9-2T HD) | BULK GRINDER 2 LBS. (G2) | MULTI-HOPPER GRINDER (MHGA) |
| HOT WATER | HOT CHOCOLATE/ CAPPUCCINO | PORTION CONTROL GRINDER (G9-2T HD) | PORTION CONTROL GRINDER (G9-2T HD) | H3EA ELEMENT | | FRENCH PRESS GRINDER DUAL (FPGA-2 DBC) | BULK GRINDER 3 LBS. (G3) | WEIGHT DRIVEN GRINDER (G9WD RH) |
| H3EA ELEMENT | IMIX-3A | MULTI-HOPPER GRINDER (MHGA) | MULTI-HOPPER GRINDER (MHGA) | H5XA ELEMENT | | MULTI-HOPPER GRINDER (MHGA) | MULTI-HOPPER GRINDER (MHGA) | HOT CHOCOLATE/ CAPPUCCINO |
| H5XA ELEMENT | IMIX-5S+A | WEIGHT DRIVEN GRINDER (G9WD RH) | WEIGHT DRIVEN GRINDER (G9WD RH) | H5E PC | | WEIGHT DRIVEN GRINDER (G9WD RH) | WEIGHT DRIVEN GRINDER (G9WD RH) | IMIX-3A |
| HW2A | JUICE | HOT CHOCOLATE/ CAPPUCCINO | HOT CHOCOLATE/ CAPPUCCINO | BEAN-TO-CUP | | HOT CHOCOLATE/ CAPPUCCINO | HOT CHOCOLATE /CAPPUCCINO | IMIX-5S+A |
| H5E PC | JDF-2SA | IMIX-3A | IMIX-3A | CRESCENDO | | IMIX-3A | IMIX-3A | HOT WATER |
| | JDF-4SA | IMIX-5S+A | IMIX-5S+A | | | IMIX-5S+A | IMIX-5S+A | H3EA ELEMENT |
| | FROZEN GRANITA/ SLUSHY | JUICE | JUICE | | | JUICE | JUICE | H5XA ELEMENT |
| | ULTRA-2A | JDF-2SA | JDF-2SA | | | JDF-2SA | JDF-2SA | HW2A |
| | HOT WATER | JDF-4SA | JDF-4SA | | | JDF-4SA | JDF-4SA | H5E PC |
| | H3EA ELEMENT | FROZEN GRANITA/ SLUSHY | FROZEN GRANITA/ SLUSHY | | | FROZEN GRANITA/ SLUSHY | FROZEN GRANITA/ SLUSHY | |
| | H5XA ELEMENT | ULTRA-2A | ULTRA-2A | | | ULTRA-2A | ULTRA-2A | |
| | | WATER | HOT WATER | | | | | |
| | | H3EA ELEMENT | H3EA ELEMENT | | | | | |



CORPORATE HEADQUARTERS 5020 Ash Grove Drive, Springfield, IL USA 62711 (+1) 217-529-6601 • 800-637-8606

