

BEST RESULT IN THE CUP™



LATIN AMERICA CATALOG

20
19



ISSUE THIRTY FIVE



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® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® SH	INFUSION SERIES® ICB
AXIOM® DBC®	AXIOM® DBC®	INFUSION SERIES® SH	INFUSION SERIES® SH	VP17-1, VP17-2, VP17-3	VP17-1, VP17-2, VP17-3	INFUSION SERIES® SH	INFUSION SERIES® ICB	INFUSION SERIES® SH
CW-TC	CW-TC	VP17-1, VP17-2, VP17-3	VP17-1, VP17-2, VP17-3	SMARTWAVE® THERMAL	SMARTWAVE® THERMAL	VP17-1, VP17-2, VP17-3	AXIOM® DBC®	CW-TC
CW-APS	CW-APS	SMARTWAVE® THERMAL	SMARTWAVE® THERMAL	AXIOM® DBC®	CW-TC	CW-APS	CW-TC	CW-APS
CWTF	CWTF	AXIOM® DBC®	AXIOM® DBC®	CW-TC	CW-APS	CWTF	CW-APS	CWTF-APS
CWTF-APS	CWTF-APS	CW-TC	CW-TC	CW-APS	CWTF	CW-TC	CWTF	ICB
ICB	ICB	CW-APS	CWA-APS	CWTF	CWTF-APS	CW-APS	CWTF-APS	SINGLE TF DBC®
SINGLE TF DBC®	SINGLE TF DBC®	CWTF	CWTF	CWTF-APS	ICB	CWTF	ICB	SINGLE SH
GPR SINGLE	SINGLE SH	CWTF-APS	CWTF-APS	ICB	GRINDERS	CWTF-APS	SINGLE TF DBC®	SINGLE SH DBC®
ICED TEA	SINGLE SH DBC®	ICB	ICB	ICED TEA	LOW PROFILE GRINDER (LPG)	ICB	SINGLE SH	GPR SINGLE
INFUSION SERIES® ITB	GPR SINGLE	SINGLE TF DBC®	SINGLE TF DBC®	INFUSION SERIES® ITCB	HOT WATER	SINGLE TF DBC®	SINGLE SH DBC®	GPR DUAL
TB3, TB3Q	GPR DUAL	SINGLE SH	SINGLE SH	ITCB	HW2	SINGLE SH	GPR SINGLE	TITAN®
GRINDERS	DUAL TF DBC®	SINGLE SH DBC®	SINGLE SH DBC®	GRINDERS	BEAN-TO-CUP	SINGLE SH DBC®	GPR DUAL	SURE TAMP® AUTO
LOW PROFILE GRINDER (LPG)	DUAL SH	GPR SINGLE	GPR SINGLE	PORTION CONTROL GRINDER (G9-2T HD)	CRESCENDÖ®	GPR SINGLE	DUAL TF DBC®	SURE TAMP® STEAM
FRENCH PRESS GRINDER DUAL (FPG-2 DBC)	DUAL SH DBC®	GPR DUAL	GPR DUAL	MULTI-HOPPER GRINDER (MHG)	SURE IMMERSION®	GPR DUAL	TITAN®	TRIFECTA®
MULTI-HOPPER GRINDER (MHG)	TITAN®	DUAL TF DBC®	DUAL TF DBC®	WEIGHT DRIVEN GRINDER (G9WD RH)		DUAL TF DBC®	TITAN® DUAL	ICED TEA
WEIGHT DRIVEN GRINDER (G9WD RH)	TITAN® DUAL	DUAL SH	DUAL SH	HOT CHOCOLATE/ CAPPUCCINO		DUAL SH	U3	INFUSION SERIES® ITB
HOT CHOCOLATE/ CAPPUCCINO	ICED TEA	DUAL SH DBC®	DUAL SH DBC®	IMIX-3		DUAL SH DBC®	ICED TEA	TB3, TB3Q
IMIX-3	INFUSION SERIES® ITB	TITAN®	TITAN®	IMIX-5S+		TITAN®	INFUSION SERIES® ITB	GRINDERS
IMIX-5S+A	TB3A, TB3QA	TITAN® DUAL	TITAN® DUAL	JUICE		TITAN® DUAL	TB3, TB3Q	LOW PROFILE GRINDER (LPG)
JUICE	GRINDERS	U3	U3	JDF-2S		U3	GRINDERS	PORTION CONTROL GRINDER (G9-2T HD)
JDF-2S	PORTION CONTROL GRINDER (G9-2T HD)	ICED TEA	ICED TEA	JDF-4S		ICED TEA	LOW PROFILE GRINDER (LPG)	FRENCH PRESS GRINDER DUAL (FPG-2 DBC)
JDF-4S	BULK GRINDER 2 LBS. (G2)	INFUSION SERIES® ITCB	INFUSION SERIES® ITCB	FROZEN GRANITA/ SLUSHY		TB3, TB3Q	PORTION CONTROL GRINDER (G9-2T HD)	BULK GRINDER 2 LBS. (G2)
FROZEN GRANITA/ SLUSHY	BULK GRINDER 3 LBS. (G3)	ITCB	ITCB	ULTRA-2		GRINDERS	FRENCH PRESS GRINDER DUAL (FPG-2 DBC)	BULK GRINDER 3 LBS. (G3)
ULTRA-2	MULTI-HOPPER GRINDER (MHG)	GRINDERS	GRINDERS	HOT WATER		PORTION CONTROL GRINDER (G9-2T HD)	BULK GRINDER 2 LBS. (G2)	MULTI-HOPPER GRINDER (MHG)
HOT WATER	WEIGHT DRIVEN GRINDER (G9WD RH)	PORTION CONTROL GRINDER (G9-2T HD)	PORTION CONTROL GRINDER (G9-2T HD)	H3E ELEMENT		FRENCH PRESS GRINDER DUAL (FPG-2 DBC)	BULK GRINDER 3 LBS. (G3)	WEIGHT DRIVEN GRINDER (G9WD RH)
H3E ELEMENT	HOT CHOCOLATE/ CAPPUCCINO	MULTI-HOPPER GRINDER (MHG)	MULTI-HOPPER GRINDER (MHG)	H5X ELEMENT		MULTI-HOPPER GRINDER (MHG)	MULTI-HOPPER GRINDER (MHG)	HOT CHOCOLATE/ CAPPUCCINO
H5X ELEMENT	IMIX-3	WEIGHT DRIVEN GRINDER (G9WD RH)	WEIGHT DRIVEN GRINDER (G9WD RH)	H5E PC		WEIGHT DRIVEN GRINDER (G9WD RH)	WEIGHT DRIVEN GRINDER (G9WD RH)	IMIX-3
HW2	IMIX-5S+	HOT CHOCOLATE/ CAPPUCCINO	HOT CHOCOLATE/ CAPPUCCINO	BEAN-TO-CUP		HOT CHOCOLATE/ CAPPUCCINO	HOT CHOCOLATE/ CAPPUCCINO	IMIX-5S+
H5E PC	JUICE	IMIX-3	IMIX-3	CRESCENDÖ®		IMIX-3	IMIX-3	HOT WATER
	JDF-2S	IMIX-5S+	IMIX-5S+	SURE IMMERSION®		IMIX-5S+	IMIX-5S+	H3E ELEMENT
	JDF-4S	JUICE	JUICE			JUICE	JUICE	H5X ELEMENT
	FROZEN GRANITA/ SLUSHY	JDF-2S	JDF-2S			JDF-2S	JDF-2S	HW2
	ULTRA-2	JDF-4S	JDF-4S			JDF-4S	JDF-4S	H5E PC
	HOT WATER	FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY			FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY	
H3E ELEMENT	H3E ELEMENT	ULTRA-2	ULTRA-2			ULTRA-2	ULTRA-2	
	H5X ELEMENT	WATER	HOT WATER					
		H3E ELEMENT	H3E ELEMENT					
			H5X ELEMENT					



TABLE OF CONTENTS

BREWED COFFEE

	COFFEE	3
	<i>Infusion Series® Brewers</i>	3
	<i>GPR Series Brewers</i>	10
	<i>Thermal Brewers</i>	11
	<i>Decanter Brewers</i>	15
	<i>Pourover Brewers</i>	20
	<i>High Volume Brewers</i>	26
	GRINDERS	28
	BEAN-TO-CUP	35
	ESPRESSO	38
	COLD BREW & ICED COFFEE	42
	COFFEE & TEA COMBOS	46
	ICED TEA	51
	DISPENSED BEVERAGES	
	LIQUID COFFEE	55
	HOT CHOCOLATE/CAPPUCCINO	60
	JUICE	65
	HOT WATER	69
	COLD WATER	74
	ACCESSORIES/EXTRAS	
	FROZEN GRANITA/SLUSHY	77
	SERVING & HOLDING	80
	WATER FILTRATION SYSTEMS	90
	PAPER FILTERS	92
	ACCESSORIES	94

COFFEE



Infusion Series® Platinum Edition™

The New Infusion Series Platinum Edition line of brewing equipment is equipped with an intuitive 4.3" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB DV AND DV TALL

Intuitive 4.3" touchscreen with user interface provides an enhanced experience when operating and programming the brewers

The powerful duo of a BUNN-exclusive Peak Extraction™ Sprayhead coupled with SmartWAVE® technology delivers increased turbulence in the coffee bed, unrivaled uniformity of extraction, and complexity in the finished beverage

USB port for easy programming

Digital readout displays in English, Spanish, or French ---for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip-through is complete

ICB TF 54300.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB TF 54300.0101 is compatible with both new TF 1.0-gallon and 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airpots

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



ICB TF PE



ICB DV PE



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Product #	Model	Finish	Funnel Type	Faucet	Dimensions			BUNN #	236mL cups/hr	Capacity	Electrical
					Height	x Width	x Depth (Centimetres)				
53300.0100	ICB DV PE	STAINLESS	STAINLESS/SMART	NO	68.07	25.40	59.44	20138.0000	82	120	
									136		
									181		
53300.0101	ICB DV TALL PE	STAINLESS	STAINLESS/SMART	NO	88.90	25.40	59.44	20138.0000	82	120	
									136		
									181		
54300.0100	ICB TF PE	STAINLESS	STAINLESS/SMART	YES	64.11	30.84	59.46	20138.0000	164	120/240	
									164		
54300.0101	ICB TF 1.5 PE	STAINLESS	STAINLESS/SMART	YES	86.33	30.84	56.62	20138.0000	164	120/240	



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



ICB TWIN TF PE

Infusion Series® Platinum Edition™

The New Infusion Series Platinum Edition line of brewing equipment is equipped with an intuitive 4.3" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB DV TWIN AND DV TWIN TALL

Intuitive 4.3" touchscreen with user interface provides an enhanced experience when operating and programming the brewers

The powerful duo of a BUNN-exclusive Peak Extraction™ Sprayhead coupled with SmartWAVE® technology delivers increased turbulence in the coffee bed, unrivaled uniformity of extraction, and complexity in the finished beverage

The ICB Twin Infusion Series coffee brewer delivers twice the brew capacity, from a single platform

Multiple recipes from one footprint --- with six brew buttons and two batch sizes

Large 5.6 gallon (21.2L) tank provides back-to-back brewing capacity
USB port for easy programming

Digital readout displays in English, Spanish, or French for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip- through is complete

ICB Twin TF 53400.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB Twin TF 53400.0101 is compatible with both new TF 1.0-gallon and 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airpots

ICB Twin TF 54200.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB Twin TF 54200.0101 is compatible with both new TF 1.0-gallon and 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airpots

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



Product #	Model	Finish	Funnel Type	Faucet	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
					Height x Width x Depth (Centimetres)					
53400.0100	ICB TWIN PE	STAINLESS	STAINLESS/SMART	NO	68.07	51.31	61.98	20138.0000	280	120/240
53400.0101	ICB TWIN TALL PE	STAINLESS	STAINLESS/SMART	NO	88.90	51.31	56.64	20138.0000	280	120/240
54200.0100	ICB TWIN TF PE	STAINLESS	STAINLESS/SMART	YES	63.86	57.40	59.69	20138.0000	280	120/240
54200.0101	ICB TWIN TF 1.5 PE	STAINLESS	STAINLESS/SMART	YES	86.33	57.40	56.85	20138.0000	280	120/240

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

Infusion Series® Platinum Edition™ with Soft Heat® Servers

The New Infusion Series Platinum Edition line of brewing equipment is equipped with an intuitive 4.3" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB SH AND TWIN SH

Intuitive 4.3" touchscreen with user interface provides an enhanced experience when operating and programming the brewers

The powerful duo of a BUNN-exclusive Peak Extraction™ Sprayhead coupled with SmartWAVE® technology delivers increased turbulence in the coffee bed, unrivaled uniformity of extraction, and complexity in the finished beverage

USB port for easy programming

Digital readout displays in English, Spanish, or French for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip- through is complete

New Infusion Soft Heat® servers [sold separately] are ergonomic, lighter weight, energy efficient and now offer programmable recipe/batch based holding times and temperatures, alerting staff when freshness has expired or server is empty

ICB SH 52100.0100 is compatible with new Infusion SH servers, new TF 1.5-gallon ThermoFresh® Servers (with Base), and all previous generations of TF 1.5-gallon TF Servers (with Base)

TWIN

ICB Twin SH 53600.0100 is compatible with new Infusion SH servers, new TF 1.5-gallon ThermoFresh® Servers (with Base), and all previous generations of TF 1.5-gallon TF Servers (with Base)



Infusion Series® Soft Heat®
(Stainless)



Infusion Series® Soft Heat® Twin
(Stainless)



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

DESCRIPTION					PAPER FILTER			CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			BUNN #	236mL cups/hr	Volts
52100.0100	ICB SH PE	STAINLESS	STAINLESS/SMART	83.30	30.00	58.42	20138.1000	140	120/240
53600.0100	ICB TWIN SH PE	STAINLESS	STAINLESS/SMART	83.31	55.63	58.42	20138.1000	280	120/240



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



ICB DV Tall

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 DV AND DV TALL

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; also available in a tall model designed to brew into servers with stand as well as the Titan® 1.5-gallon servers

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



ICB DV

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



Product #	Model	Finish	Funnel Type	Dimensions			BUNN #	236mL cups/hr	Capacity	Electrical
				Height	x Width	x Depth (Centimetres)				
53100.0100	ICB-DV	STAINLESS	BLACK/SMART	68.10	25.40	55.90	20138.1000	82	120	120/208
								136		
								181		
53100.0101	ICB-DV Tall	STAINLESS	BLACK/SMART	88.90	25.40	55.90	20138.1000	82	120	120/240
								136		
								181		
53100.0501	ICBA UK	STAINLESS	BLACK/SMART	68.25	25.96	53.75	20138.1000	141	220-240	
53100.0502	ICBA EURO	STAINLESS	BLACK/SMART	68.25	25.96	53.75	20138.1000	141	220-240	
53100.0503	ICBA INMETRO	STAINLESS	BLACK/SMART	68.25	25.96	53.75	20138.1000	141	220-240	

6  Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground)

and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information.

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 TWIN AND TWIN TALL

Double the options for brewing profiles and batch control

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

Brew into 2.5-3.8L airpots or 3.8 and 5.7L ThermoFresh® servers without stand; also available in a tall model designed to brew into servers with stand as well as the Titan® 1.5-gallon servers



ICB Twin



ICB Twin Tall



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Product #	Model	Finish	Funnel Type	Dimensions			BUNN #	236mL cups/hr	Capacity	Electrical
				Height x Width x Depth (Centimetres)						
53200.0100	ICB Twin	STAINLESS	BLACK/SMART	68.10	51.30	62.00	20138.1000	280	120/240	
53200.0101	ICB Twin Tall	STAINLESS	BLACK/SMART	88.90	51.30	62.00	20138.1000	280	120/240	
53200.0102	ICB Twin Tall	STAINLESS	BLACK/SMART	88.90	51.30	62.00	20138.1000	280	120/208	



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



Infusion Series® Twin Soft Heat®
(Black)

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

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

Easy Pulse programing automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®, BrewWISE® intelligence

New 3.8L Soft Heat® servers

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



Infusion Series® Twin Soft Heat®
(Stainless)

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
				Height	Width	Depth				
51200.0100	ICB Twin SH	STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000		280	120/240
51200.0101	ICB Twin SH	BLACK/STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000		280	120/240
51200.0102	ICB Twin SH	STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000		280	120/208
51200.0103	ICB Twin SH W/ Wireless Comm	STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000		280	120/240
51200.0104	ICB Twin SH W/ Wireless Comm	BLACK/STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000		280	120/240

For info regarding the new family of Infusion Series® equipment, call your BUNN Representative at +1 (800) 637-8606 or send a request at bunn.com/infusion-series



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

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®; BrewWISE® intelligence

New 3.8L Soft Heat® servers

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



Infusion Series® Soft Heat®
(Stainless)



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Product #	Model	DESCRIPTION				BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
		Finish	Funnel Type	Dimensions Height x Width x Depth (Centimetres)					
51100.0100	ICB SH	STAINLESS	BLACK/SMART	83.30	30.00	59.40	20138.1000	163	120/240
								82	120
51100.0103	ICB SH	STAINLESS	BLACK/SMART	83.30	30.00	59.40	20138.1000	136	120/208
								181	120/240
51100.0500	ICBA SH	STAINLESS	BLACK/SMART	83.30	30.00	59.40	20138.1000	163	220-240



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



Dual GPR DBC

GPR

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

Coffee extraction controlled with programmable features

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

GPR

Simple switch control

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

Dual model includes choice of plastic or stainless funnel

Hot water faucet

AXIOM® SINGLE WITH GPR SERVER

Smaller footprint than Single GPR DBC

Gourmet C funnel allows use of heavier throw weights



GPR Dual



Single GPR DBC



GPR Single



Single AXIOM-15

Product #	Model	DESCRIPTION					BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
		Batch Size Settings	Funnel Type	Faucet Location	Dimensions Height x Width x Depth (Centimetres)					
20900.0008	DUAL	ONE	BLACK PLASTIC	UPPER	74.40	45.72	49.02	20138.1000	260	120/208
20900.0011	DUAL	THREE	STAINLESS	UPPER	74.42	45.72	49.02	20138.1000	302	120/240
20900.0088	DUAL	THREE	STAINLESS	LOWER	74.42	45.72	49.02	20138.1000	302	120/240
23050.0007	SINGLE	THREE	STAINLESS	UPPER	74.42	23.50	48.26	20138.1000	81	120
23050.0010	SINGLE	THREE	STAINLESS	UPPER	74.42	23.50	48.26	20138.1000	169	120/208
23050.0011	SINGLE	THREE	STAINLESS	UPPER	74.42	23.50	48.26	20138.1000	182	120/240
23050.0049	SINGLE EURO	THREE	STAINLESS	UPPER	74.42	23.50	48.26	20138.1000	141	220-240
35900.0010	DUAL GPR DBC	N/A	STAINLESS	LOWER	74.40	45.70	50.80	20138.1000	236-302	120/208-240
36100.0010	SINGLE GPR DBC DV	N/A	STAINLESS	UPPER	75.20	23.40	50.80	20138.1000	85	120
									160	120/208
									213	120/240
38700.0043	SINGLE AXIOM-15	N/A	GORUMET C	UPPER	66.30	45.70	54.40	20157.0001	72	120
38700.0045	SINGLE AXIOM-35	N/A	GORUMET C	UPPER	66.30	21.60	54.40	20157.0001	120-144	120/208-240

AXIOM® Thermal Brewers

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

APS equipment brews directly into 1.9 to 3L airpots

TC equipment brews directly into thermal carafes up to 21.6cm tall

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

AXIOM-DV-APS, AXIOM-DV-TC

Voltage easily converts by flipping a switch and changing the power cord

AXIOM-TWIN-APS

Twin brew head system brews 56.8L per hour



AXIOM-DV TC



AXIOM Twin APS

AXIOM-DV APS



Servers sold separately

Product #	Model	DESCRIPTION				Dimensions Height x Width x Depth (Centimetres)	BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
		Server Type	Funnel Type	236mL cups/hr	Volts					
38700.0010	AXIOM DV APS	AIRPOT	BLACK PLASTIC	59.94	22.86	57.15	20115.0000	67	120	120/208
										120/240
38700.0011	AXIOM DV TC	THERMAL	BLACK PLASTIC	45.21	22.86	57.15	20115.0000	67	120	120/208
										120/240
38700.0013	AXIOM TWIN APS	AIRPOT	STAINLESS	59.69	40.64	56.39	20115.0000	240	120/240	
38700.0037	AXIOM-APS EURO	AIRPOT	STAINLESS	59.69	22.86	57.15	20115.0000	90	120/240	



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



WAVE Specialty
(with Gourmet C funnel)



WAVE Silver
(with booster tray extended)



WAVE Standard
(with legs extended)

SmartWAVE® Thermal Brewers

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

Adjustable low profile design can accommodate a variety of thermal servers

Brews into a portable thermal carafe, pitcher, airpot or thermal server

Narrow footprint conserves countertop space

SPECIALTY

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

Includes Gourmet C funnel for larger throw weights

Large 17-hole sprayhead maximizes uniformity of extraction

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

STANDARD

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

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

SILVER

Choice of three pulse brew routines to adjust your flavor profile

Ensures coffee brew quality with cold brew lock out capability

Analog switches accompanied by red/green LED for programming

Servers sold separately



Product #	Model	Series	Funnel Type	Faucet	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
					Height x Width x Depth (Centimetres)					
39900.0005	WAVE15-APS	STANDARD	BLACK PLASTIC	TRUNK	47.47	24.66	43.79	20115.0000	62	120
39900.0006	WAVE15-S-APS	SILVER	BLACK PLASTIC	TRUNK	47.47	24.66	43.79	20115.0000	62	120
39900.0008	WAVE-APS	STANDARD	BLACK PLASTIC	TRUNK	47.47	24.66	43.79	20115.0000	102	120/240
39900.0009	WAVE-S-APS	SILVER	BLACK PLASTIC	TRUNK	47.47	24.66	43.79	20115.0000	102	120/240
39900.0013	WAVE15-APS	SPECIALTY	GOURMET C	TRUNK	47.47	24.66	43.79	20157.0001	62	120
39900.0017	WAVE-S-APS-EURO	SILVER	GOURMET C	TRUNK	47.47	24.66	43.79	20115.0000		220-240



Automatic Thermal Brewers

Plumbed simple switch control brewing system brews directly into portable insulated servers that keep coffee at optimal flavor profile

CWTF-APS

Brew directly into 1.9 to 3L airports

Hot water faucet with pourover backup feature

Choose from black plastic, stainless or Gourmet C funnel types

CWT15-APS

No hot water faucet

CWTF-DV

Voltage converts easily by flipping a switch



Servers sold separately

CWTF-DV

Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			PAPER FILTER	CAPACITY	ELECTRICAL
			Height	Width	Depth			
23001.0003	CWT15-APS	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	60	120
23001.0006	CWTF15-APS	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	60	120
23001.0007	CWTF20-APS	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	81	120
23001.0017	CWTF15-APS	STAINLESS	59.90	22.90	47.00	20115.0000	60	120
23001.0019	CWTFA35-APS EURO	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	120	220-240
23001.0021	CWTFA-APS EURO	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	98	220-240
23001.0023	CWTF35-APS	STAINLESS	59.90	22.90	47.00	20115.0000	120	120/208-240
23001.0051	CWTF15-APS	GOURMET C	59.90	22.90	47.00	20157.0000	60	120
23001.0052	CWTF35-APS	GOURMET C	59.90	22.90	47.00	20157.0000	120	120/208-240
							62	120
23001.0058	CWTF-APS DV	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	107	120/208
							120	120/240
23001.0059	CWTF-APS DV	BLACK PLASTIC/ STAINLESS	59.90	22.90	47.00	20115.0000	62	120
							107	120/208
							120	120/240
23001.0098	CWTFA-APS UK	BLACK PLASTIC	59.90	22.90	47.00	20115.0000	98	220-240



Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground)

and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information.



CWT15-TC

Automatic Thermal Brewers

Plumbed simple switch control brewing system brews directly into portable insulated servers that keep coffee at optimal flavor profile

CWTF-TC

Accepts thermal carafe up to 21.6cm tall

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

Hot water faucet and pourover backup feature

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Servers sold separately



DESCRIPTION				Dimensions Height x Width x Depth (Centimetres)			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type		BUNN #					
12950.0360	CWTF15-TC	BLACK PLASTIC	46.22	22.86	47.00	20115.0000	62	120	
12950.0362	CWTFA-TC EURO	BLACK PLASTIC	46.22	22.86	47.00	20115.0000	86	220-240	
12950.0380	CWTF20-TC	BLACK PLASTIC	46.22	22.86	47.00	20115.0000	84	120	
							62	120	
23001.0069	CWTF-DV-TC	BLACK PLASTIC	46.74	22.86	48.51	20115.0000	107	120/208	
							120	120/240	

AXIOM® RFID Decanter Brewer

Plumbed, medium volume brewing solution with RFID serving tracker and Digital Brewer Control for precise extraction control

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

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

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

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

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



Servers sold separately

AXIOM DV-3 RFID
(Upper Warmers)

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	Finish	Warmers	Funnel Type	Dimensions			BUNN #	236mL cups/hr	Capacity	Electrical
					Height	x Width	x Depth				
38700.0080	AXIOM-DV-3 RFID	STAINLESS	TWO UPPER/ ONE LOWER	STAINLESS	50.04	21.36	54.36	20115.0000	67 120 120	120	120/208
										120	120/240



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



AXIOM 15-3
(Upper Warmers)

AXIOM® Decanter Brewer

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

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

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

Coffee extraction controlled with programmable features



AXIOM-DV-3



AXIOM 15-3
(Lower Warmers)

Servers sold separately



Product #	Model	DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL	
		Pourover Feature	Finish	Warmers	Funnel Type	Dimensions Height x Width x Depth (Centimetres)					
38700.0000	AXIOM-15-3	NO	STAINLESS	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	54.36	20115.0000	67	120
38700.0002	AXIOM-15-3	NO	STAINLESS	THREE LOWER	BLACK PLASTIC	42.67	41.91	54.36	20115.0000	67	120
38700.0003	AXIOM-35-3	NO	STAINLESS	THREE LOWER	BLACK PLASTIC	42.67	41.91	54.36	20115.0000	120	120/240
38700.0004	AXIOM-3 EURO	NO	STAINLESS	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	54.36	20115.0000	80	220-240
										67	120
38700.0008	AXIOM-DV-3	NO	STAINLESS	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	54.36	20115.0000	120	120/208
										120	120/240
										67	120
38700.0009	AXIOM-DV-3	NO	STAINLESS	THREE LOWER	BLACK PLASTIC	42.67	41.91	54.36	20115.0000	120	120/208
										120	120/240
										67	120
38700.0023	AXIOM-DV-3	YES	STAINLESS	TWO UPPER/ONE LOWER	BLACK PLASTIC	53.34	21.59	54.36	20115.0000	120	120/208
										120	120/240

Automatic Decanter Brewers with Upper Warmers

Plumbed, medium volume brewing solution with simple switch controls

CWT

Faucet is not included on this model

Pourover backup

CWTF

Plastic or stainless funnel options

Hot water faucet and pourover backup on all models

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



CWT



Servers sold separately



CWTF15
(with faucet)

Product #	Model	Faucet	Warmers	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
					Height	Width	Depth				
12950.0211	CWTF15	YES	ONE UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	45.21	20115.0000	62	120	
12950.0213	CWTF15-3	YES	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	45.21	20115.0000	62	120	
12950.0217	CWTF15-3	YES	TWO UPPER/ONE LOWER	STAINLESS	48.01	21.59	45.21	20115.0000	62	120	
12950.0253	CWTF35-3	YES	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	45.21	20115.0000	120	120/240	
12950.0261	CWTF35-3	YES	TWO UPPER/ONE LOWER	STAINLESS	48.01	21.59	45.21	20115.0000	120	120/240	
12950.0277	CWTF35A EURO	YES	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	45.21	20115.0000	109	220-240	
12950.0283	CWTF20-3	YES	TWO UPPER/ONE LOWER	STAINLESS	48.01	21.59	45.21	20115.0000	81	120	
12950.0356	CWT15	NO	TWO UPPER/ONE LOWER	STAINLESS	48.01	21.59	45.21	20115.0000	62	120	
									62	120	
12950.0410	CWTF-DV	YES	TWO UPPER/ONE LOWER	STAINLESS	48.01	21.59	45.21	20115.0000	104	120/208	
									120	120/240	
12950.0502	CWTF35A INMETRO	YES	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01	21.59	45.21	20115.0000	109	220	



Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground)

and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information.



CWT15-3



CWTF15-3



CRTF5-35



VLFP

Automatic Decanter Brewers with Lower Warmers

Plumbed, medium volume brewing solution with simple switch controls and low-profile for undercabinet placement

CWT

Faucet is not included on this model

Pourover backup

CWTF

Hot water faucet and pourover backup on all models

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

CRTF

Hot water faucet and pourover backup on all models

Five separately controlled warmers

VLFP

Makes good use of under-cabinet space with low profile height of 44.2cm

Faucet included

Two individually controlled warmers

Servers sold separately



DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Warmers	Funnel Type	Dimensions Height x Width x Depth (Centimetres)	BUNN #	236mL cups/hr	Volts
12950.0112	CWT15-3	NO	THREE LOWER	BLACK PLASTIC	43.94 41.66 44.96	20115.0000	62	120
12950.0212	CWTF15-3	YES	THREE LOWER	BLACK PLASTIC	43.94 41.66 54.36	20115.0000	62	120
12950.0216	CWTF15-3 with Nickel Legs	YES	THREE LOWER	STAINLESS	43.94 41.66 54.36	20115.0000	62	120
12950.0252	CWTF35-3	YES	THREE LOWER	BLACK PLASTIC	43.94 41.66 54.36	20115.0000	120	120/240
12950.0293	CWTF15	YES	ONE LOWER	BLACK PLASTIC	43.94 21.59 54.36	20115.0000	62	120
12950.0298	CWTF15-3	YES	THREE LOWER LEFT	BLACK PLASTIC	43.94 41.66 54.36	20115.0000	62	120
12950.0409	CWTF-DV	YES	THREE LOWER	STAINLESS	43.94 41.66 54.36	20115.0000	107	120/208
							120	120/240
13250.0023	CRTF5-35	YES	FIVE LOWER	BLACK PLASTIC	44.20 61.98 58.17	20115.0000	120	120/240
13250.0025	CRTF5-35	YES	FIVE LOWER	STAINLESS	44.20 61.98 58.17	20115.0000	120	120/240
07400.0005	VLFP	YES	TWO LOWER	BLACK PLASTIC	44.20 59.69 33.27	20115.0000	62	120

Automatic Decanter Brewers with Twin Brewhead Systems

Plumbed high volume decanter brewing solution with Digital Brewer Control for precise extraction control

AXIOM® 4/2, 0/6

Coffee extraction controlled with programmable features

Electronic diagnostics and built-in tank drain make service easier

Six individually controlled warmers available in either lower or upper/lower design



AXIOM 0/6



AXIOM 4/2



Servers sold separately

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	Legs	Warmers	Funnel Type	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
					Height	Width	Depth			
38700.0014	AXIOM 4/2 Twin	NO	FOUR UPPER /TWO LOWER	STAINLESS	48.51	41.66	56.90	20115.0000	240	120/208-240
38700.0015	AXIOM 0/6 Twin	10.16CM LEGS	SIX LOWER	STAINLESS	52.07	77.72	57.15	20115.0000	240	120/208-240



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



VP17-3
Stainless

Pourover Decanter Brewers

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

VP17 SERIES

One, two, or three separately controlled warmers

SplashGard® funnel deflects hot liquids away from the hand

VPR SERIES

Two individually controlled warmers

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

Internal components are constructed from stainless steel

VPS SERIES

Three individually controlled warmers

SplashGard® funnel deflects hot liquids away from the hand



VP17-1



VP17-2



VPR

Servers sold separately



Product #	Model	Finish	Warmers	Includes Decanter	Dimensions Height x Width x Depth (Centimetres)			PAPER FILTER	CAPACITY	ELECTRICAL
					BUNN #	236mL cups/hr	Volts			
13300.0001	VP17-1	STAINLESS	ONE LOWER	NO	43.94	21.34	47.75	20115.0000	60	120
13300.0002	VP17-2	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	60	120
13300.0003	VP17-3	STAINLESS	THREE LOWER	NO	43.94	41.15	47.75	20115.0000	60	120
13300.0004	VP17-3	STAINLESS	TWO UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	60	120
13300.0011	VP17-1	BLACK	ONE LOWER	NO	43.94	21.34	47.75	20115.0000	60	120
13300.0012	VP17-2	BLACK	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	60	120
13300.0013	VP17-3	BLACK	THREE LOWER	NO	43.94	41.15	47.75	20115.0000	60	120
13300.0015	VP17A-2 EURO	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	104	220-240
13300.0024	VP17A-1 EURO	STAINLESS/BLACK	ONE LOWER	NO	43.94	21.34	47.75	20115.0000	93	220-240
13300.0041	VP17A-2 UK	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	104	220-240
13300.0053	VP17A-2 IRAM	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	104	230
13300.0054	VP17A-2 INMETRO	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	96	220-240
33200.0000	VPR	BLACK	ONE UPPER/ONE LOWER	NO	51.31	41.15	20.32	20115.0000	62	120
33200.0002	VPR	BLACK	ONE UPPER/ONE LOWER	EASY POUR	51.31	41.15	20.32	20115.0000	62	120
33200.0015	VPR	BLACK	ONE UPPER/ONE LOWER	GLASS	51.31	41.15	20.32	20115.0000	62	120

Pourover Thermal Brewers

Simple switch design requires no plumbing or special wiring, and brews directly into portable insulated servers

CW15-APS SERIES

Simple switch controls

Brews directly into 1.9 to 3L airpots

CW15-TC SERIES

Models are space-saving 22.9cm wide

Accepts thermal carafes up to 21.6 cm tall

VPR-APS SERIES

Internal components are constructed from stainless steel

Accommodates 1.9 to 3L airpots

VPR-TC SERIES

Brew directly into 1.9L thermal carafes with brew-thru lid

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



VPR-APS



CW15-APS



CW15-TC



VPR-TC



Servers sold separately

Product #	Model	Finish	DESCRIPTION				BUNN #	PAPER FILTER	CAPACITY	ELECTRICAL
			Includes 2.2L Airpot	Funnel Type	Dimensions Height x Width x Depth (Centimetres)					
23001.0000	CW15-APS	STAINLESS	NO	BLACK PLASTIC	59.94	22.86	46.99	20115.0000	61	120
23001.0024	CWA-APS EURO	STAINLESS	NO	BLACK PLASTIC	59.94	22.86	46.99	20115.0000	98	240
23001.0040	CW15-TC	STAINLESS	NO	BLACK PLASTIC	45.47	22.86	46.99	20115.0000	62	120
23001.0062	CW15-APS	STAINLESS	NO	GOURMET FUNNEL	59.94	22.86	46.99	20157.0001	61	120
23001.0074	CWA-APS UK	STAINLESS	NO	BLACK PLASTIC	59.94	22.86	46.99	20115.0000	98	240
23001.0093	CWA-APS IRAM	STAINLESS	NO	BLACK PLASTIC	59.94	22.86	46.99	20115.0000	88	230
23001.0105	CWA-TC EURO	STAINLESS	NO	BLACK PLASTIC	45.47	22.86	46.99	20115.0000	86	250
33200.0010	VPR-APS	BLACK	NO	BLACK PLASTIC	67.56	40.39	20.32	20115.000	62	120
33200.0011	VPR-TC	BLACK	NO	BLACK PLASTIC	54.10	40.39	20.32	20115.000	62	120
33200.0014	VPR-APS	BLACK	YES	BLACK PLASTIC	67.56	40.39	20.32	20115.000	62	120



MCO

My Café® Cartridge

Commercial-grade single serve cartridge system

SINGLE CUP MY CAFÉ® MCO

Ideal for office and small business environments

Designed to be compliant with ADA self service requirements

Flip tray accommodates a wide range of cup sizes and travel mugs

SINGLE CUP MY CAFÉ® MCR

Pourover unit requires no plumbing

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

Accommodates a variety of single serve cartridges



MCR

Product #	Model	Type	Dimensions			236mL cups/hr	Volts	CAPACITY	ELECTRICAL
			Height x Width x Depth (Centimetres)						
44500.0000	MCO MY CAFE OFFICE	AUTOMATIC	42.55	29.72	52.32	60	120		
44600.0000	MCR MY CAFE RESERVOIR	POUROVER	39.37	22.35	40.64	60	120		
44600.0001	MCR	AUTOMATIC/POUROVER	39.37	22.35	40.64	60	120		

My Café® Pod

Commercial-grade, single serve pod system

MY CAFÉ® AP

Automatically disposes of spent pods after each brew

Control extraction utilizing pulse-brew technology with BrewMETER®

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

MY CAFÉ® POUROVER

Accommodates 45mm to 61mm pods

Pourover unit requires no plumbing

Easy to use and maintain with a removable water reservoir

MY CAFÉ® AUTOMATIC

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

Automatic model is connected to a water line, eliminating the need to manually refill reservoir

Fast brew coffee in about 30 seconds

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



My Café
Pourover
(MCP)



My Café
AutoPod®



My Café
Automatic

Product #	Model	Type	High Altitude	Dimensions			CAPACITY	ELECTRICAL
				Height x Width x Depth (Centimetres)				
35400.0003	MCP	POUROVER	No	31.75	20.32	26.67	60	120
35400.0009	MCA	AUTOMATIC	n/a	34.54	20.32	26.67	60	120
42300.0000	MY CAFE AP	AUTOMATIC	n/a	40.13	24.64	38.61	60	120



trifecta
silver

trifecta®

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

TRIFECTA BREWING PHASES

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

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

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



trifecta
white



trifecta
black

Product #	Model	Finish	DESCRIPTION			ELECTRICAL
			Dimensions Height x Width x Depth (Centimetres)			
41200.0000	TRIFECTA	SILVER	67.89	30.20	30.15	120
41200.0001	TRIFECTA	SILVER	67.89	30.20	30.15	220-240
41200.0005	TRIFECTA	WHITE	67.89	30.20	30.15	120
41200.0006	TRIFECTA	BLACK	67.89	30.20	30.15	120

Titan® Series

High volume solution using fresh ground coffee and featuring Digital Brewer Control™ for precise extraction 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 0.8L capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

11.36L or 5.67L capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan Dual



Titan Single



Titan TF Server
11.36L



Titan TF Server
5.67L



Servers sold separately

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL		
Product #	Model	Faucet	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			BUNN #	236mL cups/hr	Volts	Phase
39200.0000	TITAN DUAL	LOWER	STAINLESS	101.65	90.50	55.22	20111.0000	382 560	120/208 120/208	SINGLE THREE
39200.0001	TITAN DUAL	LOWER	STAINLESS	101.65	90.50	55.22	20111.0000	346 480	120/240 120/240	SINGLE THREE
39200.0002	TITAN DUAL CE	LOWER	STAINLESS	101.65	90.50	55.22	20111.0000	346 480	230/400 230/400	SINGLE THREE
39300.0002	TITAN SINGLE CE	LOWER	STAINLESS	101.65	54.10	55.22	20111.0000	346 480	230/400 230/400	SINGLE THREE
39300.0000	TITAN SINGLE	LOWER	STAINLESS	101.65	54.10	55.22	20111.0000	360 272	120/208 120/208	THREE SINGLE
39400.0001	TITAN TF SERVER 11.36L	n/a	n/a	60.20	34.80	43.43	n/a	n/a	n/a	n/a
46300.0000	TITAN TF SERVER 5.67L	n/a	n/a	58.17	29.72	38.86	n/a	n/a	n/a	n/a



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

Urns

Unique urn brewer design ensures low evaporation loss

U3 TWIN

Large water tank holds over 75.7L

Half-batch option

Draw off hot water during brew cycle without affecting coffee quality



U3 - Twin

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimetres)	BUNN #	236mL cups/hr	Volts
20500.0000	U3	YES	STAINLESS	BLACK PLASTIC	82.30 87.63 53.34	20109.0000	268	120/208
20500.0001	U3	YES	STAINLESS	BLACK PLASTIC	82.30 87.63 53.34	20109.0000	310	120/240
20500.0016	U3A CE	YES	STAINLESS	BLACK PLASTIC	82.30 87.63 53.34	20109.0000	285	220-240

GRINDERS





GVH-3

G Series VH Grinder

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-1



GVH-2

Product #	Model	Finish	Dimensions			Per Hopper	Volts	ELECTRICAL
			Height x Width x Depth (Centimetres)					
55600.0100	GVH-1	STAINLESS	58.70	17.80	40.40	.45kg	120	
55600.0200	GVH-2	STAINLESS	62.50	17.80	40.40	.91kg	120	
55600.0300	GVH-3	STAINLESS	65.50	17.80	40.40	1.36kg	120	
55600.0201	GVH-2A EURO TURK BURR	STAINLESS	62.50	17.80	40.40	.91kg	220-240	
55600.0301	GVH-3A EURO	STAINLESS	65.50	17.80	40.40	1.36kg	220-240	

Multi-Hopper Series Grinder and Storage System

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

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

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

Choice of black or stainless finish

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

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

Grinder communicates 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)



MHG
(Black)



2 Position Storage System



Hopper Assembly

MHG

Product #	Model	Finish	DESCRIPTION			CAPACITY	ELECTRICAL
			Dimensions Height x Width x Depth (Centimetres)				
35600.0020	MHG	STAINLESS	73.91	23.77	45.72	2.7kg	120
35600.0021	MHGA EURO	STAINLESS	73.91	23.77	45.72	2.7kg	220-240
35600.0022	MHG	BLACK	73.91	23.77	45.72	2.7kg	120
35600.0023	MHGA EURO	BLACK	73.91	23.77	45.72	2.7kg	220-240
35600.0137	MHGA UK	STAINLESS	73.91	23.77	45.72	2.7kg	220-240
36760.0000	Two Position Rack	n/a	29.21	25.40	41.20	n/a	n/a
36760.0001	Four Position Rack	n/a	61.72	23.77	45.72	n/a	n/a
36845.0000	Hopper Assembly	n/a	n/a	n/a	n/a	n/a	n/a



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

Product #	Model	Finish	Dimensions			Capacity	Electrical
			Height x Width x Depth (Centimetres)				
40700.0001	G9WD-RH	STAINLESS	75.69	20.68	48.26	2.7kg	120
40700.0132	G9WD-RH EURO	STAINLESS	75.69	20.68	48.26	2.7kg	220-240
40700.0137	G9WD-RH UK	STAINLESS	75.69	20.68	48.26	2.7kg	220-240

Portion Control Series Grinder

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

G9-2T DBC

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

Stores individual coffee grind profiles

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 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

FPG-2 DBC

Two hoppers hold 1.4kg each of regular and decaf or specialty beans

Accommodates up to 20.3cm tall French Press or funnel for drip-style brewer

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



FPG-2 DBC
French Press not available



G9-2T DBC

Product #	Model	Finish	Number of Hoppers	DESCRIPTION			CAPACITY	ELECTRICAL
				Dimensions Height x Width x Depth (Centimetres)				
33700.0000	G9-2T DBC	STAINLESS	TWO	68.83	21.08	45.72	2.7kg	120
33700.0001	G9-2T DBC	BLACK	TWO	68.83	21.08	45.72	2.7kg	120
33700.0035	G9-2TA DBC INMETRO	BLACK	TWO	68.83	21.08	45.72	2.7kg	220
36400.0000	FPG-2 DBC	STAINLESS	TWO	56.90	21.08	25.40	1.4kg	120



G9T HD

Portion Control and Low Profile Series Grinder

Coffee grinding systems with simple switch control operation

G9T HD - 1 HOPPER

Single hopper holds 4.1kg

Accommodates larger brew funnels

Optional wired interface to compatible BUNN brewers

LPG - 1 HOPPER

Hopper holds 2.7kg

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment

LPG2E - 2 HOPPERS

1.4kg capacity per hopper



LPG



LPG-2E

Product #	Model	DESCRIPTION				Dimensions Height x Width x Depth (Centimetres)	CAPACITY	ELECTRICAL
		Finish	Number of Hoppers	Per Hopper	Volts			
05800.0003	G9T HD TALL	STAINLESS	ONE	68.58	20.32	45.72	4.2kg	120
05800.0027 TALL	G9T HD TALL Wired Interface	STAINLESS	ONE	68.58	20.32	45.72	4.2kg	120
20580.0001	LPG	STAINLESS	ONE	38.35	21.95	25.40	2.7kg	120
26800.0000	LPG-2E	STAINLESS	TWO	44.45	21.84	27.94	1.4kg	120

Bulk Series Grinder

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

G1, G2, G3 HD

Grinds .45kg in approximately 30 seconds

Wide range of grinds can be selected



G1 HD



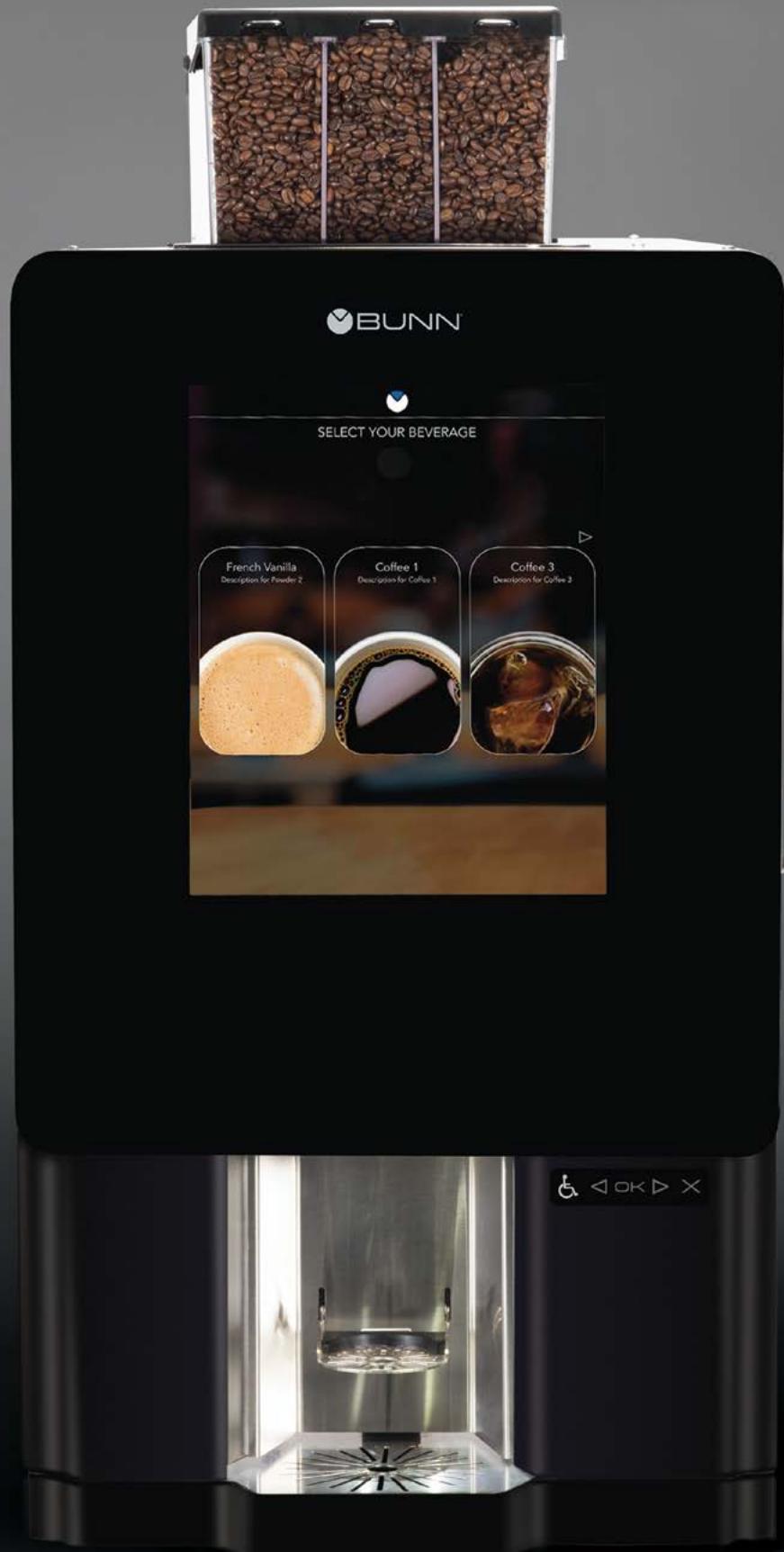
G3 HD



G2 HD

Product #	Model	Finish	Dimensions			Capacity	ELECTRICAL
			Height	Width	Depth		
22100.0000	G3 HD	BLACK	69.09	18.80	40.64	1.4kg	120
22100.0035	G3A HD INMETRO	BLACK	69.09	18.80	40.64	1.4kg	220
22100.0232	G3A HD EURO	BLACK	69.09	18.80	40.64	1.4kg	220-240
22102.0000	G2 HD	BLACK	67.31	18.54	40.64	.9kg	120
22102.0232	G2A HD EURO	BLACK	67.31	18.54	40.64	.9kg	220-240
22104.0000	G1 HD	BLACK	57.91	18.54	40.64	.45kg	120

BEAN - TO - CUP



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-of-house and self-service environments



Crescendo®

Product #	Model	Finish	Dimensions			Capacity	Electrical
			Height x Width x Depth (Centimetres)				
44300.0200	CRESCENDO EURO	STAINLESS/BLACK	79.44	35.88	47.94	40	230
44300.0201	CRESCENDO	STAINLESS/BLACK	79.44	35.88	47.94	40	120
44300.0202	CRESCENDO	STAINLESS/BLACK	79.44	35.88	47.94	40	230
44300.0212	CRESCENDO SPA	STAINLESS/BLACK	79.44	35.88	47.94	40	220
44300.0213	CRESCENDO UK	STAINLESS/BLACK	79.44	35.88	47.94	40	230
44300.0240	CRESCENDO	STAINLESS/BLACK	79.44	35.88	47.94	40	120/208-240



Sure Immersion® 312

Sure Immersion® Coffee

Fresh, expertly-extracted coffee from an intuitive touchscreen experience

Filter style coffee from a vacuum system with exclusive Air Infusion® extraction control resulting in a clean, balanced cup with a smooth finish

Coffee selections include iced and hot options

Each recipe has programmable air-infusion and immersion control for the Best Result in the Cup™

Dispenses fresh coffee by the cup or by the carafe, in 5 programmable portion sizes from 177 to 1893ml

312

Three bean hoppers, one grinder and two soluble hoppers for cafe style beverages

220

Two independent grinders with precision burrs for accurate grind profiles



Sure Immersion® 220

Product #	Model	Finish	Dimensions			CAPACITY	ELECTRICAL
			Height x Width x Depth (Centimetres)				
44400.0100	SURE IMMERSION 220	STAINLESS/BLACK	100.20	40.90	50.30	50	120
44400.0103	SURE IMMERSION 220	STAINLESS/BLACK	102.30	51.00	58.00	50	120/208-240
44400.0200	SURE IMMERSION 312	STAINLESS/BLACK	102.30	51.00	58.00	50	120

ESPRESSO





B&W4c CTM P F RS

Superautomatic Espresso

Reliably serve espresso from an intuitive touchscreen interface, with options to expand your espresso offerings into lattes, cocoa, and other flavors

Modular design of systems makes maintenance simple

Adjustable dispense spout

BLACK & WHITE4c CTM P F RS

Two 1kg bean hoppers for your choice of fresh espresso beans

One 2kg chocolate powder hopper and four flavors (standard syrup bottle) enable crafting of your favorite café treats, such as vanilla latte and seasonal offerings – your beverage menu is limited only by your imagination

BLACK & WHITE4c CTM P RS

Two 1kg bean hoppers for your choice of fresh espresso beans

One 2kg chocolate powder hopper to enable crafting of mochas and hot chocolates



B&W4c CTM P RS

DESCRIPTION			Dimensions			CAPACITY	ELECTRICAL
Product #	Model		Height x Width x Depth (Inches)			shots/hr	Volts
55300.xxxx*	B&W4c CTM P RS		26.60	19.30	23.60	180	208
55300.xxxx*	B&W4c CTM P F RS		26.60	26.00	23.60	180	208

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

Superautomatic Espresso

Reliably serve espresso from an intuitive touchscreen interface, with options to expand your espresso offerings into lattes, cocoa, and other flavors

Modular design of systems makes maintenance simple

Adjustable dispense spout

BLACK & WHITE3 CTMC

Two 1.5kg bean hoppers for your choice of fresh espresso beans

One 2kg chocolate powder hopper to enable crafting of mochas and hot chocolates

Integrated milk refrigerator holds up to 5L of milk

BLACK & WHITE3 CTMS

Two 1.5kg bean hoppers for your choice of fresh espresso beans

Integrated milk refrigerator holds up to 5L of milk

BLACK & WHITE3 CTS

Two 1.5kg bean hoppers for your choice of fresh espresso beans

Intellisteam® wand automatically steams milk to proper temperature - no need to monitor with a thermometer

Ability to steam 1L of milk in under one minute



B&W3 CTMC



B&W3-CTS



B&W3 CTMS

Product #	Model	DESCRIPTION			CAPACITY	ELECTRICAL
		Dimensions Height x Width x Depth (Inches)				
43500.xxxx*	B&W3 CTS	30.50	20.40	23.60	240	208
43500.xxxx*	B&W3 CTMS	30.50	30.30	23.60	240	208
43500.xxxx*	B&W CTMC	31.10	30.30	23.60	240	208

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



Sure Tamp® Auto

Superautomatic Espresso

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

Sure Tamp®

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

Two hoppers allow for your choice of fresh espresso beans

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

SureTamp Auto milk delivery system accommodates two milk types

Espresso Refrigerator

Designed to accommodate two standard 3.79L milk jugs

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

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



Sure Tamp® Steam

Espresso Refrigerator

Product #	Model	DESCRIPTION			CAPACITY	ELECTRICAL
		Dimensions Height x Width x Depth (Inches)				
43400.xxxx*	Sure Tamp Steam	30.06	12.40	25.28	180	208
43400.xxxx*	Sure Tamp Auto	30.06	12.40	25.28	180	208
50214.0000	Espresso Refrigerator	16.70	9.00	22.30	n/a	120

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

COLD BREW & ICED COFFEE





Nitron₂® Cold Draft
(Nitro/Still Door)

Nitron₂® 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 (for Ball-valve models) or two 1.8L concentrate BIBs (for Scholle models) 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 micro-bubbles*, 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



Nitron₂® Cold Draft
(All Nitro Door)

Product #	Model	DESCRIPTION					ELECTRICAL	
		Removable Graphic Door	All Black Door	Temperature Setting °C	Dimensions Height x Width x Depth (Centimetres)			Volts
51600.0009	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0011	NITRON COLD DRAFT ALL NITRO 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0016	NITRON COLD DRAFT C-TOP 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0018	NITRON COLD DRAFT C-TOP 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0020	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0022	NITRON COLD DRAFT ALL-NITRO 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0024	NITRON COLD DRAFT EURO C-TOP 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	230
51600.0025	NITRON COLD DRAFT UK C-TOP 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	230

Iced Coffee – JDF-2S

Cold beverage concentrate dispenser with High Intensity® mixing chamber delivers superior quality from an operator friendly design

One dispenser delivers frozen and ambient concentrate products to maximize profitability by providing greater flexibility in product offerings

3.6kg ice bank provides superior cold drink capacity

Push-and-Hold dispense and Single Size portion control dispense available on the same machine

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



JDF-2S IC LD
(Lighted Door)

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

DESCRIPTION					ELECTRICAL		
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Centimetres)			Volts
37900.0009	JDF-2S IC LD	YES	NO	84.84	26.67	68.58	120
37900.0011	JDF-2SA IC LD EURO	YES	NO	84.84	26.67	68.58	220-230



JDF-4S IC

Iced Coffee – JDF-4S

Cold beverage concentrate dispenser with High Intensity® mixing chamber delivers superior quality from an operator friendly design

One dispenser delivers frozen and ambient concentrate products to maximize profitability by providing greater flexibility in product offerings

3.6kg ice bank provides superior cold drink capacity

Push-and-Hold dispense and Single Size portion control dispense available on the same machine

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)

Cold water dispense

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

DESCRIPTION					ELECTRICAL		
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Centimetres)			
37300.0016	JDF-4S IC	NO	NO	84.84	39.88	69.85	120
37300.0021	JDF-4SA EURO	NO	NO	84.84	39.88	69.85	220-230

COFFEE & TEA COMBOS





ITCB

Infusion Series® Platinum 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-DV

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

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

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



DESCRIPTION							PAPER FILTER		CAPACITY COFFEE	CAPACITY TEA	ELECTRICAL
Product #	Model	Flip Tray	Funnel Type Coffee	Funnel Type Tea	Dimensions Height x Width x Depth (Centimetres)			BUNN # Coffee	BUNN # Tea	236mL cups/hr	Volts
73.66cm TRUNK HEIGHT											
52500.0100	ITCB-DV 73.66cm w/ Tray	YES	STAINLESS	QUICK TIP TEA	88.90	29.46	57.30	20138.1000	20100.0000	78	334
										136	334
										162	334
54000.0100	ITCB-HV-PE	NO	STAINLESS	QUICK TIP TEA	88.90	25.40	60.90	20138.1000	20100.0000	81	336
										136	336
										183	336
54100.0100	ITCB-HV TWIN	NO	STAINLESS	QUICK TIP TEA	88.90	52.10	66.10	20138.1000	20100.0000	280	672

Compatible Dispensers - TD4, TD4T, TDS-3, TDS-3.5, TD-4, TDO-5, TDO-N-3.5, TDO-N-4, TD3T-N Tea Dispensers, 3.8 and 5.7L ThermoFresh® Servers;
With Flip Tray - 2.5 - 3.8L Airpots and 1.9L Thermal Carafes

Infusion Series® Standard Edition Coffee and Tea Combo - High Volume

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

High volume model includes Smart Funnel for coffee; compatible with BrewWISE® grinders

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

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



ITCB-Twin HV



ITCB-DV HV

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



DESCRIPTION				Dimensions Height x Width x Depth (Centimetres)			PAPER FILTER	CAPACITY COFFEE	CAPACITY TEA	ELECTRICAL
Product #	Model	Funnel Type Coffee	Funnel Type Tea	BUNN # Coffee	BUNN # Tea	236mL cups/hr	Volts			
52300.0100	ITCB-DV HV	BLACK/SMART	QUICK TIP TEA	88.90	25.40	61.72	20138.1000	82	334	120
52400.0100	ITCB Twin HV	BLACK/SMART	QUICK TIP TEA	88.90	52.07	60.45	20100.0000	136	334	120/208
								181	334	120/240
Compatible Dispensers - TD4T, TDS-3, TDO-4, TDO-N-3.5, TDO-N-4 Tea Dispensers, 3.8 and 5.7L ThermoFresh® Servers										



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



ITCB

Infusion Series® Standard Edition Coffee and Tea Combo - Medium Volume

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-DV

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

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

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



Product #	Model	DESCRIPTION					Dimensions Height x Width x Depth (Centimetres)	BUNN # Coffee	BUNN # Tea	236mL cups/hr	Capacity COFFEE	Capacity TEA	ELECTRICAL
		Flip Tray	Sweetener	Funnel Type Coffee	Funnel Type Tea								
73.66cm TRUNK HEIGHT													
52200.0100	ITCB-DV 73.66cm w/ Tray	YES	NO	BLACK PLASTIC	QUICK TIP TEA	88.90	29.46	55.37	20138.1000	20100.0000	78 136 162	334	120 120/208 120/240

Compatible Dispensers - TD4, TD4T, TDS-3, TDS-3.5, TD-4, TDO-5, TDO-N-3.5, TDO-N-4, TD3T-N Tea Dispensers, 3.8 and 5.7L ThermoFresh® Servers;
With Flip Tray - 2.5 - 3.8L Airpots and 1.9L Thermal Carafes

SmartWAVE® Low Profile

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

SmartWAVE technology increases turbulence in the brew funnel

Iced Tea: 35oz concentrate, 90oz dilution

Brew into 1.9L thermal carafes using the slide-out booster tray

Includes both coffee and tea funnels

Adjustable legs to accommodate up to 3L lever-action and 2.5L push-button BUNN® airpots and thermal servers



WAVE Combo



Servers sold separately

DESCRIPTION					PAPER FILTER		CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Dimensions Height x Width x Depth (Centimetres)	BUNN #	236mL cups/hr	Volts	
39900.0020	WAVE Combo	Standard	Plastic	44.20 24.64 45.21	20115.0000	62	120	

Compatible Dispensers - 2.5L - 3.0L Lever-Action Airpots, 2.2L - Push Button Airpots, 1.9L Thermal Carafes, 1.9L Thermal Pitcher, 2.5L Thermal Server

ICED TEA



Infusion Series®

Standard Edition Iced Tea

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

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

Single button graphic overlay to customize user interface

Quickbrew (Q) funnel tip for easy conversion

ITB-DD DUAL DILUTION

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

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

ITB & ITB-DD SWEETENER

Easily adjust sweetener volume with the Sweet Meter

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

ITB-LP LOW PROFILE

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

Compact, low-profile styling for variety of spaces



ITB-LP

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

DESCRIPTION				PAPER FILTER	CAPACITY	CAPACITY W/Q FUNNEL TIP	ELECTRICAL
Product #	Model	Sweetener	Dimensions Height x Width x Depth (Centimetres)	BUNN #	236mL cups/hr	236mL cups/hr	Volts
52000.0100	ITB	YES	88.90 29.46 55.40	20100.0000	336	523	120
Compatible tea dispensers - TDO-5, TDO-4, TD4T, TDS-3, TDS-3.5, TDO-N 3.5, TDO-N 4, TD3T-N							
52000.0300	ITB DD w/ Sweetener	YES	88.90 31.00 59.18	20100.0000	336	523	120
52000.0301	ITB DDIL	NO	88.90 31.00 59.18	20100.0000	336	523	120
Compatible tea dispensers - TDO-N 3.5, TDO-N 4, TD3T-N							
52000.0101	ITB-LP	YES	74.93 29.46 55.40	20100.0000	336	523	120
Compatible tea dispensers - TDO-3.5 LP							



TB3QT w/TD4T

Automatic Iced Tea Single

Fresh iced tea brewing solution with simple switch operation

TB3, TB3Q

Choose between 65.41cm or 73.66cm trunk heights (see table for compatible dispensers)

Dispenser sold separately (except TB3Q w/TD4T)

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

TB3Q-LP LOW PROFILE

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

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

Compact, low profile styling to accommodate a variety of space



TB3



TB3Q-LP

Product #	Model	DESCRIPTION					PAPER FILTER	CAPACITY	ELECTRICAL		
		Quickbrew	Ready Light	Dispenser Included	Dimensions Height x Width x Depth (Centimetres)						
73.66cm TRUNK HEIGHT											
36700.0009	TB3	NO	NO	NO	86.36	29.46	55.88	20100.0000	303		
36700.0013	TB3Q	YES	NO	NO	86.36	29.46	55.88	20100.0000	523		
36700.0041	TB3Q	YES	NO	YES (TD4T)	86.36	29.46	55.88	20100.0000	523		
36700.0055	TB3	NO	YES	NO	86.36	29.46	55.88	20100.0000	303		
Compatible tea dispensers - TDO-5, TDO-4, TD4T (Included with TB3QT), TDS-3, TDS-3.5, TDO-N-3.5, TD3T-N, TDO-N-4											
65.41cm TRUNK HEIGHT											
36700.0030	TB3	NO	NO	NO	78.74	29.46	55.88	20100.0000	303		
36700.0059	TB3Q	YES	NO	NO	78.74	29.46	55.88	20100.0000	523		
Compatible tea dispensers - TD4, TDS-3, TDO-4											
LOW PROFILE											
36700.0100	TB3Q-LP	YES	NO	YES (TDO 3.5 LP)	73.03	29.39	55.55	20100.0000	523		
Compatible tea dispensers - TDO-3.5 LP (Included)											

Automatic Iced Tea Twin Narrow

Fresh iced tea brewing solution with simple switch operation

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

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

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



TB6

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

DESCRIPTION					PAPER FILTER	CAPACITY	ELECTRICAL	
Product #	Model	Quickbrew	Dimensions Height x Width x Depth (Centimetres)			BUNN #	236mL cups/hr	Volts
36700.0300	TB6	NO	86.36	30.99	57.40	20100.0000	303	120
36700.0301	TB6Q	YES	86.36	30.99	57.40	20100.0000	523	120
36700.0304	TB6 W/ FNL LOCK	NO	86.36	30.99	57.40	20100.0000	303	120

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

LIQUID COFFEE



Medium Volume Refrigerated Dispense

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

Accommodates all 1.9L and most 3.8L BIB containers

Convenient flip tray allows for dispensing into decanters or carafes

Compatible with BUNNlink®

Power Logic allows the machine to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)

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



LCR-2

Product #	Model	Connector Type	DESCRIPTION				Capacity	Electrical							
			Product Ratio at 58.23ml/Second Dispense Rate	Product Ratio at 73.93ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimetres)										
34400.0036	LCR-2	SCHOLLE	45:1-100:1	65:1-100:1	96.52	30.99	63.25	67							
								120							
								208							
								240							
34400.0037	LCR-2	SCHOLLE	25:1-45:1	25:1-65:1	96.52	30.99	63.25	67							
								120							
								208							
								240							
34400.0060	LCR-2	SCHOLLE	25:1-45:1	5:1-65:1	96.52	30.99	63.25	67							
								120							
								208							
								240							



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

** Based on incoming water temperature of 21°C, capacity can be increased by preheating incoming water to 60°C maximum. 55

Low Profile Dispense

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

Serves two coffee products and hot water

Accommodates two 1.9L BIB containers

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



LCA-2 LP

Product #	Model	Connector Type	DESCRIPTION			CAPACITY	ELECTRICAL	
			Product Ratio at 50.28ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimetres)				
38800.0000	LCA-2 LP	Scholle 1910LX	25:1-100:1	58.93	40.08	53.09	69	120
38800.0002	LCA-2 LP	Scholle QC	25:1-100:1	58.93	40.08	53.09	69	120

56 ** Based on incoming water temperature of 70°F, capacity can be increased by preheating incoming water to 140°F maximum.

Ambient Dispense

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

LCA-1

Compact, low profile design fits a variety of spaces

Accommodates one 1.9L BIB container

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

LCA-2

Accommodates all 1.9L and most 3.8L BIB containers

Compatible with BUNNlink®

Equipped with Power Logic®. Power Logic allows the equipment to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)

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

LCA-2 PC

Easy-to-program one touch portion control

Accommodates all 1.9L and most 3.8L BIB containers

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



LCA-2

LCA-1

DESCRIPTION							CAPACITY		ELECTRICAL
Product #	Model	Portion Control	Connector Type	Product Ratio at 58.23ml/Second Dispense Rate	Product Ratio at 73.93ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimetres)	237mL cups/hr**	Volts	
34400.0001	LCA-2	NO	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
34400.0026	LCA-2	NO	SCHOLLE QC	25:1-45:1	25:1-65:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
34400.0031	LCA-2	NO	SCHOLLE LG	25:1-45:1	25:1-65:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
36500.0001	LCA-2, PC	YES	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
36500.0002	LCA-2, PC	YES	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
36500.0026	LCA-2, PC	YES	SCHOLLE QC	25:1-45:1	25:1-65:1	76.20 30.99 63.25	67	120	
							202	120/208	270 120/240
44100.0000	LCA-1	NO	SCHOLLE 1910LX	25:1-100:1	25:1-100:1	45.21 26.92 49.53	64	120	

Refrigerated Dispense - High Volume

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

82L tank capacity

Refrigerated product cabinet extends product flavor profile, adjustable to maintain 5° to 18°C in the product compartment

Digital Brewer Control for programming and user interface

Holds up to three 3.8L BIBs

Three-phase or single phase operation

Three buttons allow operator to dispense three independent ratios



LCR-3 HV

DESCRIPTION							CAPACITY	ELECTRICAL	
Product #	Model	Connector Type	Product Ratio	Dispense Rate/Second	Dimensions Height x Width x Depth (Centimetres)			237mL cups/hr**	Volts
40800.0000	LCR-3 HV	Scholle QC	25:1-100:1	177.44ml	101.60	83.82	59.64	370	120/208 1P
								493	120/208 3P
								542	120/240 1P
								742	120/240 3P
40800.0001	LCR-3 HV	Scholle 1910LX	25:1-100:1	177.44ml	101.60	83.82	59.64	370	120/208 1P
								493	120/208 3P
								542	120/240 1P
								742	120/240 3P

CAPPUCCINO HOT CHOCOLATE





iMIX-3

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

iMIX-3S+

Set as push and hold or single size portion control



iMIX-3 (Top Hinge)



iMIX-3S+

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	DESCRIPTION				ELECTRICAL	
		Display	Top Hinge Door	Dimensions Height x Width x Depth (Centimetres)		Volts	
36900.0000	iMIX-3	CAPPUCCINO	NO	83.31	31.24	61.21	120
36900.0001	iMIX-3 Stainless	CAPPUCCINO	NO	83.31	31.24	61.21	120
36900.0014	iMIX-3A EURO	CAPPUCCINO	NO	83.31	31.24	61.21	230
36900.0050	iMIX-3	CAPPUCCINO	YES	83.31	31.24	61.21	120
38600.0001	iMIX-3S+	CAPPUCCINO	NO	83.31	31.24	61.21	120
38600.0050	iMIX-3S+	CAPPUCCINO	YES	83.31	31.24	61.21	120

iMIX® 5

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

iMIX-5S+

Set as push and hold or single size portion control



iMIX-5S+



iMIX-5

Product #	Model	DESCRIPTION				ELECTRICAL	
		Hot Water Dispense	Top Hinge Door	Dimensions Height x Width x Depth (Centimetres)		Volts	
37000.0000	iMIX-5	NO	NO	83.31	49.02	60.96	120
37000.0020	iMIX-5	NO	YES	83.31	49.02	60.96	120
37000.0022	iMIX-5	YES	YES	83.31	49.02	60.96	120
38100.0003	iMIX-5S+	NO	NO	83.31	49.02	60.96	120
38100.0005	iMIX-5S+A EURO	NO	NO	83.31	49.02	60.96	230
38100.0050	iMIX-5S+	NO	YES	83.31	49.02	60.96	120



iMIX-14

iMIX®-14

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

Capacity: Four, 6.5lb (2.94kg) hoppers for base powders
Two, 2lb (.91kg) hoppers for flavor concentrate powders

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

Increases product offerings by providing 14 beverages in an iMIX-5 footprint

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

DESCRIPTION					ELECTRICAL		
Product #	Model	Top Hinge Door	Number of Hoppers	Dimensions Height x Width x Depth (Centimetres)	Volts		
43800.0102	IMIX-14	Yes	Six	84.33 x 48.77 x 61.21	48.77	61.21	120

Fresh Mix

Variable speed motor allows control of product consistency in mixing chamber

FMD-1: One 3.6kg hopper

FMD-2: Two 1.81kg hoppers

FMD-3: Three 1.81kg hoppers

FMD-5: Five 1.81kg hoppers

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

Lighted graphics for merchandising

Fast fill – perfect for quick service restaurants

Each mixing chamber has independent powder to water ratio

FMD DBC

Digital Brewer Control programming



FMD-3



FMD-5



FMD-1

Product #	Model	Display	Number of Hoppers	Dimensions Height x Width x Depth (Centimetres)			Electrical Volts
				Height	Width	Depth	
29250.0000	FMD-3 DBC	Cappuccino Display	Three	75.70	29.72	59.18	120
34900.0000	FMD-5	Cappuccino Display	Five	74.42	46.23	53.85	120
SET00.0196	FMD-1	Mug Display	One	74.93	20.83	53.34	120
SET00.0197	FMD-3 Black	Cappuccino Display	Three	75.70	29.72	59.18	120
SET00.0198	FMD-3 Stainless	Cappuccino Display	Three	75.70	29.72	59.18	120
SET00.0200	FMD-2 Black	Mug Display	Two	74.93	20.83	53.34	120
SET00.0203	FMD-1	Hot Chocolate Display	One	74.93	20.83	53.34	120
SET00.0207	FMD-2 Stainless	Mug Display	Two	74.93	20.83	53.34	120

J U I C E



Juice – JDF-4S

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

New segmented LED lighted door features different display slots and eight different graphics allowing for easy adaptability to beverage menu

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

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

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

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)



JDF-4S PC
(Segmented Lit Door)



JDF-4S PB
(Segmented Lit Door)

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	DESCRIPTION					ELECTRICAL	
		Lighted Display	Portion Control	Cold Water Dispense	Dimensions Height x Width x Depth (Centimetres)		Volts	
37300.0079	JDF-4S PB	YES	NO	NO	84.07	39.88	69.85	120
37300.0080	JDF-4S PC	YES	YES	NO	84.07	39.88	69.85	120
37300.0087	JDF-4S PC INMETRO	YES	NO	NO	84.07	39.88	69.85	230



JDF-2S LD

Juice – JDF-2S

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



JDF-2S
(Lighted Door with Portion Control)

DESCRIPTION

ELECTRICAL

Product #	Model	Lighted Display	Portion Control	Remote Switches	Dual Dispense*	Dimensions Height x Width x Depth (Centimetres)			
37900.0001	JDF-2S	NO	NO	NO	NO	84.84	26.67	68.58	120
37900.0003	JDF-2SA EURO	NO	NO	NO	NO	84.84	26.67	68.58	220-230
37900.0008	JDF-2S LD	YES	NO	NO	NO	84.84	26.67	68.58	120
37900.0010	JDF-2SA EURO	YES	NO	NO	NO	84.84	26.67	68.58	220-230
37900.0016	JDF-2S PC LD	YES	YES	NO	NO	84.84	26.67	68.58	120
37900.0017	JDF-2SA EURO	YES	YES	NO	NO	84.84	26.67	68.58	220-230
37900.0025	JDF-2S	NO	NO	NO	YES	84.84	26.67	68.58	120
37900.0041	JDF-2SA INMETRO	NO	NO	NO	NO	84.84	26.67	68.58	230
37900.0044	JDF-2S LD	YES	NO	YES	NO	84.84	26.67	68.58	120
37900.0054	JDF-2S COASTAL	YES	NO	NO	NO	84.84	26.67	68.58	120

*Equipment will dispense via multiple nozzles simultaneously

Juice – JDF-4S

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)



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



JDF-4S

JDF-4S LD
(Lighted Door)

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	DESCRIPTION						ELECTRICAL	
		Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Centimetres)			
37300.0000	JDF-4S	NO	NO	NO	NO	84.84	39.88	69.85	120
37300.0002	JDF-4S	NO	NO	NO	YES	84.84	39.88	69.85	120
37300.0003	JDF-4SA EURO	NO	NO	NO	YES	84.84	39.88	69.85	220-230
37300.0004	JDF-4S LD	YES	NO	NO	NO	84.84	39.88	69.85	120
37300.0006	JDF-4S LD	YES	NO	NO	YES	84.84	39.88	69.85	120
37300.0007	JDF-4SA EURO	YES	NO	NO	YES	84.84	39.88	69.85	220-230
37300.0023	JDF-4S PC LD	YES	YES	NO	NO	84.84	39.88	69.85	120
37300.0054	JDF-4S LD	YES	NO	YES	NO	84.84	39.88	69.85	120

HOT WATER



Precision Temperature - Medium Volume

11.4L tank

Digital thermostat provides consistent and accurate temperatures, programmable from 15.6°-100°C

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

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment

Drip tray included



H3X Element

Product #	Model	Finish	Temperature Setting °C	Dimensions Height x Width x Depth (Centimetres)	CAPACITY		ELECTRICAL
					WATER INPUT 15.5°C	L/hr	
45300.0000	H3EA UK	STAINLESS	96	56.64 x 19.3 x 52.02	35.6	220-240	
45300.0001	H3EA INMETRO	STAINLESS	96	56.64 x 19.3 x 52.02	35.6	220-240	
45300.0002	H3EA EURO	STAINLESS	96	56.64 x 19.3 x 52.02	35.6	220-240	
45300.0006	H3X	STAINLESS	96	56.64 x 19.3 x 52.02	17.8	120	
45300.0007	H3X	STAINLESS	96	56.64 x 19.3 x 52.02	31.8	208	
45300.0008	H3X	STAINLESS	96	56.64 x 19.3 x 52.02	13.2	120	



H5X Element
(Black)

Precision Temperature - Medium Volume

18.9L tank

Digital thermostat provides consistent and accurate temperatures, programmable from 15.6°-100°C

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment



H5X Element
(Stainless)

Product #	Model	Finish	Temperature Setting °C	DESCRIPTION			CAPACITY WATER INPUT 15.5°C	ELECTRICAL
				Dimensions Height x Width x Depth (Centimetres)				
43600.0002	H5X	STAINLESS	100	72.40	18.80	48.00	39.7	208
43600.0003	H5X	STAINLESS	100	72.40	18.80	48.00	39.7	240
43600.0010	H5X	BLACK	100	72.40	18.80	48.00	39.7	208
43600.0026	H5X	STAINLESS	100	72.40	18.80	48.00	17.8	120
43600.0013	H5XA EURO	STAINLESS	100	72.40	18.80	48.00	36.6	220-240
43600.0022	H5XA EURO	BLACK	100	72.40	18.80	48.00	36.6	220-240
43600.0023	H5XA, EURO	WHITE	100	72.40	18.80	48.00	36.6	220-240
43600.0024	H5XA INMETRO	STAINLESS	100	72.40	18.80	48.00	36.6	220-240
43600.0032	H5XA UK	STAINLESS	100	72.40	18.80	48.00	36.6	220-240
43600.0040	H5X ELEMENT	STAINLESS/BLACK	100	72.40	18.80	48.00	17.8	120

Constant Temperature - PourOver & Low Volume

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

Includes drip tray

HW2

Hooked to water line so fresh, hot water is always available

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

OHW

Compact styling to accommodate a variety of spaces

PourOver model. No plumbing needed



HW2



OHW

Product #	Model	DESCRIPTION			Temperature Setting °C	L	L/hr	ELECTRICAL
		Dimensions Height x Width x Depth (Centimetres)						
02500.0001	HW2	60.45	18.03	36.32	93.3	7.6	15.5	120
02500.0002	HW2A EURO	60.45	18.03	36.32	93.3	7.6	15.5	220-240
02550.0003	OHW	42.93	16.51	27.43	93.3	2.4	PourOver	120



H5E-DV PC

Constant Temperature - Large Volume

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

H5E-DV PC

Constant temperature control between 18.3°C-93.3°C ensures consistent water temperature

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

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

H5X-DV-PC

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

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

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

H10X

Dry-plug prevention for easy installation

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



H10X

Product #	Model	DESCRIPTION				CAPACITY	ELECTRICAL
		Dimensions Height x Width x Depth (Centimetres)			Temperature Setting		
		°C	L	L/hr	Volts		
26300.0000	H10X-80-240	87.38	25.91	62.23	100	37.9	39.7 240
26300.0001	H10X-80-208	87.38	25.91	62.23	100	37.9	39.7 208
						19.3	120
39100.0000	H5E-DV PC	72.14	17.78	39.37	93.3	18.9	32.6 120/208
						43.2	120/240
39100.0003	H5EA-DV PC	72.14	17.78	39.37	93.3	18.9	39.7 220-240
						17.8	120
39100.0005	H5X-DV PC	72.14	17.78	39.37	100	18.9	29.9 120/208
						39.7	120/240



C O L D W A T E R





BUNN refresh® Tower
Pull & Hold

BUNN refresh®

Purified, cold water dispenser for still and sparkling water using a patented in-line mistifier

Sleek visual design language worthy of front-of-house settings

One water filtration system included. Purity achieved with water filtration technology certified to reduce cyst, lead, particulates, chloramines, chlorine taste and odor, and 99.99% of common water-borne bacteria*

Recirculation loop ensures cold water is constantly circulating for consistently low casual drink temperature of 4.4°C water

In-line patented water mistifier provides delicate balance of purified, cold water and "light" carbonation for longer lasting sparkling water and optimal absorption of flavors

Fast flow faucet accommodates large cups or carafes up to 30.50cm tall

At a rate of two 355ml drinks per minute, can dispense 120 drinks before exceeding 5°C

*As tested with E.Coli ATCC (11229) by manufacturer's laboratory.



BUNN refresh® Tower
Portion Control

Product #	Model	Finish	DESCRIPTION			ELECTRICAL	
			Temperature Setting °C	Dimensions Height x Width x Depth (Centimetres)		Volts	
45900.0100	BUNN REFRESH TOWER PULL & HOLD	SATIN CHROME/BLACK	4.4	62.74	19.81	37.08	120
45900.0101	BUNN REFRESH PUSH BUTTON	SATIN CHROME/BLACK	4.4	51.05	19.81	37.08	120

Plumbing: 30-100 PSI. Machine supplied with 3/8" male flare fitting

*Dimensions for tower unit. For tower and undercounter base dimensions please visit bunn.com

BUNN refresh®

Purified, cold water dispenser for still and sparkling water using a patented mistifier

One water filtration system included. Purity achieved with water filtration technology certified to reduce cyst, lead, particulates, chloramines, chlorine taste and odor, and 99.99% of common water-borne bacteria*

Recirculation loop ensures cold water is constantly circulating for consistently low casual drink temperature of 4.4°C water

In-line patented water mistifier provides delicate balance of purified, cold water and "light" carbonation for longer lasting sparkling water and optimal absorption of flavors

The perfect instrument to incorporate infusions and natural ingredients for crafted beverages

New visual design language worthy of front-of-house settings

At a rate of one 355ml drink per minute, can dispense 60 drinks before exceeding 5°C

*As tested with E.Coli ATCC (11229) by manufacturer's laboratory.



BUNN refresh®
Portion Control



BUNN refresh®
Push Button

BUNN® refresh®
Push Button

Product #	Model	Finish	DESCRIPTION			ELECTRICAL	
			Temperature Setting °C	Dimensions Height x Width x Depth (Centimetres)		Volts	
45800.0000	BUNN REFRESH COUNTERTOP PUSH BUTTON	BLACK/STAINLESS	4.4	68.58	25.40	67.31	120
45800.0001	BUNN REFRESH COUNTERTOP PORTION CONTROL	BLACK/STAINLESS	4.4	68.58	25.40	67.31	120
45800.0002	BUNN REFRESH COUNTERTOP PUSH BUTTON	WHITE/STAINLESS	4.4	68.58	25.40	67.31	120
45800.0003	BUNN REFRESH COUNTERTOP PORTION CONTROL	WHITE/STAINLESS	4.4	68.58	25.40	67.31	120
45800.0008	BUNN REFRESH COUNTERTOP PORTION CONTROL INMETRO	BLACK/STAINLESS	4.4	68.58	25.40	67.31	230

Plumbing: 30-100 PSI. Machine supplied with 3/8" male flare fitting

FROZEN GRANITA SLUSHY



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



Ultra-2 HP

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	Finish	Flat Lid	Dimensions			Electrical
				Height	Width	Depth	
34000.0002	ULTRA-2A EURO	BLACK	NO	81.28	40.64	62.23	230
34000.0003	ULTRA-2A EURO	STAINLESS/WHITE	NO	81.28	40.64	62.23	230
34000.0012	ULTRA-2 HP	STAINLESS/WHITE	YES	75.95	40.64	62.23	120
34000.0013	ULTRA-2 HP	BLACK	YES	75.95	40.64	62.23	120
34000.0079	ULTRA-2 HP	STAINLESS/WHITE	NO	81.28	40.64	62.23	120
34000.0080	ULTRA-2 HP	BLACK	NO	81.28	40.64	62.23	120
34000.0081	ULTRA-2 HP	STAINLESS/BLACK	NO	81.28	40.64	62.23	120
34000.0571	ULTRA-2 HP COASTAL	STAINLESS/WHITE	NO	81.28	40.64	62.23	120
34000.0575	ULTRA-2 HP COASTAL	STAINLESS/WHITE	NO	81.28	40.64	62.23	120



Ultra-2 CF Valve

Ultra® Series

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

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

CF VALVE AUTOFILL

Constant flow control for accurate brixing of product

Internal brixing allows interface with standard BIB pumping

LIQUID AUTOFILL

Liquid autofill product hoppers automatically replenish

Designed to be used with Brix Pumps

POWDERED AUTOFILL

Powdered autofill product hoppers automatically replenish

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



Ultra-2 LAFI



Ultra-2 PAF

POWDERED AUTOFILL

Product #	Model	Finish	Dimensions Height x Width x Depth (Centimetres)			Volts
34000.0501	ULTRA-2 PAF	STAINLESS/BLACK	106.17	40.64	63.50	120
34000.0581	ULTRA-2 PAF MX	STAINLESS/BLACK	106.17	40.64	63.50	120

LIQUID AUTOFILL

Product #	Model	Finish	CF Valve	Dimensions Height x Width x Depth (Centimetres)			Volts
34000.0066	ULTRA-2A EURO	STAINLESS/BLACK	NO	81.03	40.64	62.23	230
34000.0099	ULTRA-2 LAFI	STAINLESS/BLACK	NO	81.03	40.64	62.23	120
34000.0515	ULTRA-2 LAFI	BLACK	NO	81.03	40.64	62.23	120
34000.0520	ULTRA-2 CFV	BLACK	YES	81.03	40.64	69.85	120
34000.0522	ULTRA-2 CFV	STAINLESS/BLACK	YES	81.03	40.64	62.23	120
34000.0557	ULTRA-2A EURO	BLACK	YES	81.03	40.64	62.23	220-240

S E R V I N G
& H O L D I N G





5.7L TF Server
(Stand included)

ThermoFresh® Digital Gauge Servers

Holds flavor profile for hours without traditional warming plates

TF SERVER

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

Choose from stainless or black finishes

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

Translucent faucet guard for visibility while dispensing

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 17.9cm cup clearance

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

Ideal for use with Single or Dual DBC Brewers



5.7L TF Server
without stand



3.8L TF Server
without stand



TF Server
Stand

Product #	Model	Dimensions Height x Width x Depth (Inches)			Holding Capacity	Includes Stand	Finish	Compatible Brewers
42700.0200	TF SERVER DSG3	20.70	9.30	13.00	3.8L	YES	STAINLESS	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
42750.0200	TF SERVER DSG3	22.70	9.30	13.00	5.7L	YES	STAINLESS	
42700.0250	TF SERVER DSG3	12.60	9.10	11.90	3.8L	NO	STAINLESS	ICB-DV
42750.0250	TF SERVER DSG3	14.70	9.10	11.90	5.7L	NO	STAINLESS	ICB Twin
54473.1000	TF SERVER STAND	24.64	23.50	33.02	n/a	n/a	BLACK	n/a

ThermoFresh® Mechanical Gauge Servers

Holds flavor profile for hours without traditional warming plates

TF SERVER

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

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

Choose from stainless or black finishes

TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

TF SERVER STAND

Use for easy dispensing; 17.9cm cup clearance

Ideal for use with Single or Dual DBC Brewers

TITAN TF SERVER

Brew-through lid with tethered cap

Compatible with BUNN Thermofresh® and Infusion Series® Tall Systems

Eco-friendly foam insulated

Contemporary styling and wrap program for maximum merchandising



Titan TF Server 5.7L



3.8L TF Server without Stand



TF Server Stand



5.7L TF Server
(Stand Included)

Product #	Model	Dimensions			Holding Capacity	Includes Stand	Finish	Compatible Brewers
		Height	x Width	x Depth (Inches)				
44000.0200	TF SERVER	57.66	23.11	33.02	3.8L	YES	STAINLESS	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
44050.0200	TF SERVER	57.66	23.11	33.02	5.7L	YES	BLACK	
46300.0000	TITAN TF SERVER	58.17	29.72	38.86	5.7L	NO	STAINLESS	
44000.0250	TF SERVER	32.26	23.11	32.26	3.8L	NO	STAINLESS	ICB-DV ICB Twin
44050.0250	TF SERVER	32.26	23.11	32.26	3.8L	NO	BLACK	
54473.1000	TF SERVER STAND	24.64	23.50	33.02	n/a	n/a	BLACK	n/a



Easy Pour® Carafe



WX2 Warmer

Coffee Decanters and Warmers

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

EASY POUR®

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

GLASS DECANTERS

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

RFID DECANTERS

Replaceable RFID collar tracks coffee freshness with compatible brewers

WARMERS

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

DECANTERS					COMPATIBLE EQUIPMENT
Product #	Model	Capacity	Handle Color	Quantity Per Case	Brewers
06026.0000	STAINLESS	1.9L	BLACK	1	
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	12 Cup Decanter Brewers:
06101.0101	EASY POUR	1.9L	ORANGE	1	VP17
06101.0102	EASY POUR	1.9L	ORANGE	2	VPR
06101.0103	EASY POUR	1.9L	ORANGE	3	VPS
06101.0124	EASY POUR	1.9L	ORANGE	24	AXIOM
42400.0024	GLASS	1.9L	BLACK	24	CW
42400.0101	GLASS	1.9L	BLACK	1	CWT
42400.0103	GLASS	1.9L	BLACK	3	CWTF
42401.0024	GLASS	1.9L	ORANGE	24	CRTF
42401.0101	GLASS	1.9L	ORANGE	1	RL
42401.0103	GLASS	1.9L	ORANGE	3	VLPF
42400.0203	GLASS	1.9L	BLACK	3	AXIOM RFID
42401.0203	GLASS	1.9L	ORANGE	3	AXIOM RFID
WARMERS					
Product #	Model	Finish	Number of Warmers		Volts
06310.0004	WX2 SIDE BY SIDE	STAINLESS	2		120
06310.0006	WX2A SIDE BY SIDE	STAINLESS	1		230
06450.0004	WX1	STAINLESS	1		120
11402.0001	WL2 STEP UP	STAINLESS	2		120

Thermal Carafes, Pitchers and Airpots

Portable, low volume serving options
that hold optimal flavor profile



Seamless Thermal Carafe

Thermal Carafe

Vacuum Pitcher

Lever-Action Airpot

CARAFES					COMPATIBLE EQUIPMENT	
Product #	Model	Capacity L	Liner	Lid Color	Quantity per Case	Brewers
36029.0001	DELUXE THERMAL CARAFE	1.9	STAINLESS STEEL	Black	One	
36029.0000	DELUXE THERMAL CARAFE	1.9	STAINLESS STEEL	Black	Twelve	
36252.0001	DELUXE THERMAL CARAFE	1.9	STAINLESS STEEL	Orange	One	VPR-TC
36252.0000	DELUXE THERMAL CARAFE	1.9	STAINLESS STEEL	Orange	Twelve	CW15-TC
51746.0001	SEAMLESS THERMAL CARAFE	1.9	STAINLESS STEEL	Black	One	AXIOM-DV-TC
51746.0101	SEAMLESS THERMAL CARAFE	1.9	STAINLESS STEEL	Black	Twelve	SmartWAVE
51746.0003	SEAMLESS THERMAL CARAFE	1.9	STAINLESS STEEL	Black/Orange	One	CWTF-TC
51746.0103	SEAMLESS THERMAL CARAFE	1.9	STAINLESS STEEL	Black/Orange	Twelve	
PITCHERS						
Product #	Model	Capacity L	Liner	Quantity per Case		Brewers
39430.0000	VACUUM	1.9	STAINLESS STEEL	One		SmartWAVE
39430.0100	VACUUM	1.9	STAINLESS STEEL	Six		SmartWAVE
AIRPOTS					COMPATIBLE EQUIPMENT	
Product #	Model	Capacity L	Liner	Quantity per Case		Brewers
28696.0002	PUSH-BUTTON	2.2	GLASS	One		
28696.0006	PUSH-BUTTON	2.2	GLASS	Six		
13041.0001	PUSH-BUTTON	2.5	GLASS	One		VPR-APS
13041.0101	PUSH-BUTTON	2.5	GLASS	Six		CW15-APS
32700.0000	LEVER-ACTION	2.2	GLASS	Six		ICB-DV
32125.0000	LEVER-ACTION	2.5	STAINLESS STEEL	One		AXIOM-DV-APS
32125.0100	LEVER-ACTION	2.5	STAINLESS STEEL	Six		AXIOM Twin APS
36725.0000	LEVER-ACTION	3.8	STAINLESS STEEL	One		SmartWAVE
36725.0100	LEVER-ACTION	3.8	STAINLESS STEEL	Six		CWTF-APS
						ITCB-DV (flip tray)



1 SH Server
and Docking Station

Soft Heat® Server System

BUNN exclusive technology automatically manages heat in the docking system

SH SERVER

3.8L and 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 10.16cm legs

Instant power contact with servers

Add additional remote stations to increase volume



2SH Docking Station

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	Finish	Dimensions Height x Width x Depth (Centimetres)			Volts	ELECTRICAL
			Height	Width	Depth		
27825.0200	INFUSION SERIES® 1SH DOCKING STAND	STAINLESS	23.62	25.91	29.97	120	
27825.0201	INFUSION SERIES® 1SH DOCKING STAND W/ COMM*	STAINLESS	23.62	25.91	29.97	120	
27825.0300	INFUSION SERIES® 1SH DOCKING STAND	STAINLESS	23.62	25.91	29.97	220-240	
27875.0200	INFUSION SERIES® 2SH DOCKING STAND	STAINLESS	23.62	51.31	29.97	120	
27875.0201	INFUSION SERIES® 2SH DOCKING STAND W/ COMM*	STAINLESS	23.62	51.31	29.97	120	
27875.0300	INFUSION SERIES® 2SH DOCKING STAND	STAINLESS	23.62	51.31	29.97	220-240	
27850.0200	INFUSION SERIES® 5.7L SH SERVER	BLACK/STAINLESS	36.83	23.11	33.78	24	

*For More Information on stands with wi-fi communication visit bunn.com

Universal Airpot Racks

Versatile merchandising system for airports

Displays can be combined or taken apart easily for greater flexibility

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

Configurations available for two to six airpots



UNIV-3 APR



UNIV-4 APR



UNIV-2 APR

Product #	Model	Dimensions Height x Width x Depth (Centimetres)			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



1.5 GPR-FF

GPR Servers and Remote Warmers

Safety-Fresh® brew-through lid with vapor seal and spill protection

5.7L capacity

Top handle allows for easy placement on warmer stations

WARMER

Available with adjustable plastic or satin nickel legs



RWS1
Warmer

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
REPRESENTATIVE AT +1 (800) 637-8606 OR VISIT BUNN.COM

Product #	Model	Dimensions Height x Width x Depth (Centimetres)			Capacity gal L	Finish	Volts	Compatible Brewers
12203.0010	RWS1 Warmer Black Legs	19.05	20.96	23.62	One GPR Server	Stainless	120	1.5GPR
12203.0014	RWS1 Warmer Satin Nickel Legs	19.05	20.96	23.62	One GPR Server	Stainless	120	1.5GPR
20950.0004	1.5 GPR-FF	24.89	17.02	32.33	1.5 5.7	Stainless	n/a	Single GPR DBC, Dual GPR DBC, AXIOM Single, Single and Dual

Iced Tea and Iced Coffee Dispensers

BUNN exclusive technology automatically manages heat in the docking system

Solid stainless construction stands up to demands of foodservice environments

Durable handle construction

Sump dispense valves assure complete dispensing of beverage

Variety of shapes and sizes for every counter configuration



Square



Oval



Round



Narrow



TDO-N Low Profile Dispenser (Top)
TDO-N Narrow Dispenser (Lower)
w/ Dispense Rack Single LP

[Please see specification table on following page](#)

NARROW							
Product #	Model	Dimensions Height x Width x Depth (Centimetres)		Capacity	Handles	Additional Feature	Compatible Brewers
39600.0001	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	Tall models w/ 73.66cm trunk: TB3, TB6 ITB, ITB DD ITCB, ITCB HV ITCB Twin HV
39600.0031	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	
39600.0047	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	
39600.0002	TDO-N-4.0	55.34	15.24	59.94	15L	FRONT/BACK	
39600.0081	TDO-N-3.5	55.88	17.78	41.91	13.2L	FRONT/BACK	
39600.0083	TDO-N-3.5	58.42	17.78	39.37	15L	FRONT/BACK	
43900.0001	TD3T-N	57.66	15.75	38.35	13.2L	FRONT/BACK	
43900.0002	TD3T-N	57.66	15.75	38.35	13.2L	FRONT/BACK	
SQUARE							
03250.0003	TD4	43.43	31.24	43.18	15.1L	SIDE	Short models w/ 65.41cm trunk: TB3 ITB ITCB
03250.0006	TD4	43.43	31.24	43.18	15.1L	SIDE	
03250.0005	TD4T	55.63	31.24	45.47	15.1L	SIDE	
CYLINDER - ROUND							
33000.0000	TDS-3	48.26	24.89	32.51	11.4L	SIDE	TB3 ITB ITCB ITCBHV
33000.0023	TDS-3.5	51.82	24.89	32.51	13.2L	SIDE	
33000.0001	TDS-5	65.02	24.89	32.51	18.9L	SIDE	
CYLINDER - OVAL							
34100.0000	TDO-4	48.77	32.51	40.64	15L	SIDE	SOLID, PLASTIC LID BREW-THRU PLASTIC LID SOLID, PLASTIC LID BREW-THRU PLASTIC LID
34100.0002	TDO-4	48.77	32.51	40.64	15L	SIDE	
34100.0001	TDO-5	56.64	32.51	40.64	18.9L	SIDE	
34100.0003	TDO-5	56.64	32.51	40.64	18.9L	SIDE	
LOW PROFILE							
39600.0066	TDO-N-2.0 LP	26.16	15.75	34.54	7.5L	FRONT/BACK	STANDARD DISPENSE FAUCET STANDARD DISPENSE FAUCET BREW-THRU PLASTIC LID
39600.0065	TDO-N-3.5 LP	38.61	15.75	34.54	13.2L	FRONT/BACK	
37100.0000	TDO-3.5 LP	25.40	24.89	40.89	13.2L	SIDE	
ACCESSORIES							
49634.0000	Dispense Rack Single LP	62.23	16.51	45.21	n/a	SIDE	n/a n/a n/a
50845.0000	Booster Wire Form	25.40	24.89	40.89	n/a	SIDE	
37675.0001	Remote Server Stand	23.11	29.46	35.56	n/a	TOP	
50534.1000	Slide Lid Assembly	3.81	16.00	38.10	n/a	n/a	TDO-N-2.0 LP TDO-N-3.5 LP
TEA CONCENTRATE DISPENERS							
37750.0002	TCD-2	56.64	32.51	48.01	7.6	SIDE	TWO NOZZLE

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.

ESPRESSO WATER FILTRATION SYSTEMS

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

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

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 month 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						45961.1001
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.

Product #	Filter Type	Description	Number per Bag	Bags per Case	Number Cluster	Overall Measure x Base Diameter (Centimetres)	Packed per Case	Case Weight	Cases per Skid/Tier
20115.0000	Decanter Filters	Regular C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.77 x 10.80	1000	1.81kg	180/15
20116.0000		Regular Narrow C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.13 x 8.26	1000	1.91kg	180/15
20122.0000		Regular Fast Flow C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.77 x 10.80	1000	2.04kg	180/15
20106.0000		Retail - 8 & 10 cup brewers	500	2	50	21.59 x 8.26	1000	1.45kg	231/21
20109.0000	Urn Filters	Urn - U3	252	1	36	45.09 x 18.42	252	2.47kg	88/11
20112.0000		Narrow Base Urn	250	1	25	47.00 x 15.88	250	2.61kg	88/11
20124.0000		Urn, 11.4L	250	1	25	48.26 x 18.42	250	2.74kg	88/11
20111.0000		Titan, Urn	252	1	36	50.80 x 19.69	252	2.99kg	84/12
20125.0000	Other Filters	Urn, 22.7L	250	1	25	53.34 x 22.22	250	3.4kg	72/9
20113.0000		Urn, 37.9L	250	1	25	60.33 x 22.22	250	4.45kg	54/9
20131.0000		Urn, 37.9L	252	1	36	61.60 x 27.30	252	4.40kg	36/6
20120.0000		System III	252	2	36	38.42 x 13.65	504	2.83kg	108/12
20100.0000	Other Filters	Tea Brewers, Single & Dual Coffee brewers, 5.7L urns, ITCB, System II	500	1	50	32.38 x 13.34	500	2.04kg	150/15
20157.0001		Gourmet C Funnel	500	2	50	31.75 x 12.07	1000	3.63kg	60
20138.1000		Gourmet, Single TF, Dual TF, Single SH, Dual SH, Single, Dual, 5.7L urns	500	1	50	34.93 x 13.34	500	2.29kg	108/12

ACCESSORIES



Accessories and Cleaning Agents



Nitrogen Regulator Kit

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 1OZ PACKET
39000.0100	EQHP WATER FILTER GAUGE	ONE
39000.0101	SCALE-PRO INSTALLATION KIT	ONE
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
45961.1001	C300 & C500 REPLACEMENT HEAD	ONE
52820.0000	PRIMARY CO2 REGULATOR KIT	ONE
52367.1000	CO2 TWIN 20LB TANK RACK W/ REGULATOR KIT	ONE
55324.0000	NITRON ₂ SCHOLLE QUICK CONNECT ASSEMBLY	ONE
55325.0000	NITRON ₂ SCHOLLE QUICK CONNECT EXTENSION TUBE ASSEMBLY	ONE
54060.0000	PRIMARY NITROGEN REGULATOR KIT	ONE

Stock Funnels



URN FUNNEL

PRODUCT NUMBER 07022.0012

For use with U3 brewers

BLACK PLASTIC SPLASHGARD® FUNNEL WITH DECALS

PRODUCT NUMBER 20583.0003



For use with CDBC, CWT, AXIOM®, Smart WAVE® Brewers

PRODUCT NUMBER 29351.0001

For use with O, R, CDBD Twin, CWT Twin and AXIOM® Twin Brewers



BLACK PLASTIC ITCB FUNNEL

PRODUCT NUMBER 53463.0008

For use when brewing coffee with new Infusion Series® ITB and ITCB Brewers



BLACK PLASTIC SINGLE/DUAL FUNNEL

PRODUCT NUMBER 53463.0008

For use with new Infusion Series® SH and Twin SH Brewers



STAINLESS STEEL SPLASHGARD® FUNNEL

PRODUCT NUMBER 20216.0000

For use with CDBC, CWT AXIOM® and Smart WAVE® brewers



STAINLESS STEEL SINGLE/DUAL FUNNEL

PRODUCT NUMBER 20201.1201

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



SMART FUNNEL®

PRODUCT NUMBER 32643.0000

Standard w/ bypass

PRODUCT NUMBER 32643.0010

w/D-Ring basket

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



TITAN® FUNNEL

PRODUCT NUMBER 40114.0000

For use with Titan® brewers



GOURMET C FUNNEL

PRODUCT NUMBER 34559.0000

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



PRODUCT NUMBER 34559.0001

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



Universal design – handle may be moved to appropriate side

Allows brewing heavier throw weights

PRODUCT NUMBER 34559.0003

For use with older ITCB



TRANSLUCENT COFFEE FUNNEL

PRODUCT NUMBER 20583.0002

For use with VP and CWTB brewers



PRODUCT NUMBER 29351.0000

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



TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 03021.0016

For use with Smart WAVE® brewer



TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 03021.0004

For use with TB3, TU3, and older ITCB brewers



PRODUCT NUMBER 03021.0005 (Quick Dispense)

For use with TB3Q, TU3Q, and older ITB brewers



TRANSLUCENT DUAL DILLUTION TEA FUNNEL

PRODUCT NUMBER 03021.0013

For use with TB6 brewer



PRODUCT NUMBER 03021.0014

For use with TB6Q brewer



TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 53463.0010

For use with new Infusion Series® ITCB Brewers

NOTE: All funnels shown on this page are designed with **SplashGard®** to help deflect hot liquids away from the hand.

Special Purpose Funnels



TRANSLUCENT POUCH PACK FUNNEL

PRODUCT NUMBER [35282.0001](#)

For use with TU3Q brewer

PRODUCT NUMBER [35282.0002](#)

For use with TU3 and TB3 brewers

Use with rectangular tea pouch pack



POUCH PACK FUNNEL FOR SATELLITE BREWERS

PRODUCT NUMBER [35282.0000](#)

For use with older Single and Dual SH brewers



POUCH PACK FUNNEL FOR SATELLITE BREWERS

PRODUCT NUMBER [29151.0000](#)
Black Handle

PRODUCT NUMBER [29151.0001](#)
Orange Handle

Interchangeable handle allows use with all BUNN decanter brewers



POUCH PACK FUNNEL FOR SMALL BREW CHAMBER BREWERS

PRODUCT NUMBER [02073.0010](#)

For use with O and R brewers

PRODUCT NUMBER [02774.0010](#) Brown

PRODUCT NUMBER [02774.0011](#) Black

For use with VP and CWTB brewers



POUCH PACK FUNNEL FOR LARGE BREW CHAMBER BREWERS

PRODUCT NUMBER [02074.0010](#)

For use with O and R brewers

PRODUCT NUMBER [04274.0010](#) Brown

PRODUCT NUMBER [04274.0012](#) Black

For use with VP and CWTB brewers

Drip Trays - Coffee



INFUSION SERIES® SH BREWERS AND SH STAND

PRODUCT NUMBER [53452.0001](#)



INFUSION SERIES® TWIN SH BREWERS AND 2 SH STAND

PRODUCT NUMBER [53452.0000](#)



RWS1 WARMER

PRODUCT NUMBER [20213.0103](#)



DUAL® BREWERS

PRODUCT NUMBER [20213.0101](#)



LCR-3 HV

PRODUCT NUMBER [41656.0000](#)



AIRPOT RACK

PRODUCT NUMBER [25368.0000](#) Tray

PRODUCT NUMBER [25367.0000](#) Tray Liner



THERMOFRESH SERVER®

PRODUCT NUMBER [38931.0000](#) Tray

PRODUCT NUMBER [38932.0000](#)
Tray Cover



U3 COFFEE URN

PRODUCT NUMBER [07284.0000](#)

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

Drip Trays - Dispensed Water Drip Trays - Juice



HW2, H5M, and H5X	
PRODUCT NUMBER	02497.0000
OHW	
PRODUCT NUMBER	02497.0001



JDF-2S	
PRODUCT NUMBER	38765.1000
JDF-2S EXTENDED	
PRODUCT NUMBER	44015.1000
Increases cup clearance to 10.25"	
JDF-4S and LCR-3	
PRODUCT NUMBER	38764.1001
JDF-4S EXTENDED	
PRODUCT NUMBER	40789.1000
Increases cup clearance to 10.25"	

Drip Trays - Tea



TCD and TDO	
PRODUCT NUMBER	38029.1000
TDO-N	
PRODUCT NUMBER	39626.0000 Tray



Drip Trays - Frozen Beverage



ULTRA-2 WHITE	
PRODUCT NUMBER	28086.0000 Tray
Tray Cover	
PRODUCT NUMBER	32068.0000
ULTRA-2 BLACK	
PRODUCT NUMBER	28086.0001 Tray
Tray Cover	
PRODUCT NUMBER	32068.0001

Drip Trays - Hot Beverage



FMD-1 and FMD-2	
PRODUCT NUMBER	02571.0000 Tray
Tray Cover	
PRODUCT NUMBER	28966.0000
FMD-3	
PRODUCT NUMBER	28699.0000 Tray
Tray Cover	
PRODUCT NUMBER	28267.0000
FMD-4 and FMD-5	
PRODUCT NUMBER	34716.0000 Tray
Tray Cover	
PRODUCT NUMBER	34717.0000
iMIX-3	
PRODUCT NUMBER	36984.0000 Tray
Tray Cover	
PRODUCT NUMBER	36985.0000
iMIX-4 and iMIX-5	
PRODUCT NUMBER	36670.0000 Tray
Tray Cover	
PRODUCT NUMBER	36739.0000

SALES | SERVICE | SUPPORT CONTACTS

Victor Rodriguez
VP International Sales
Latin America, Caribbean
 Mobile: (+1) 305-588-0350
 Fax: (+1) 217-585-5958
 victor.rodriguez@bunn.com

Jose Varela
Sales Manager
Andean Region
 Mobile: (+57) (320) 222-6291
 Mobile (U.S.): (+1) 217-341-2921
 jose.varela@bunn.com

Luiz Salomão
Regional Sales Manager
South America, Southern Cone
 Mobile: (+55) 11-99452-4312
 Office: (+55) 11-2774-3444
 Fax: (+1) 217-585-3049
 luiz.salomao@bunn.com

André Silva
Technical Manager
Brazil
 Mobile: (+55) 11-99730-3876
 andre.silva@bunn.com

Dago Castro
Regional Sales Manager
Latin America, Caribbean
 Mobile: (+1) 305-439-9462
 Fax: (+1) 217-585-4957
 dago.castro@bunn.com

Rudy Cartagena
Technical Manager
Latin America, Caribbean
 Mobile: (+1) 217-381-5276
 rudy.cartagena@bunn.com

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN
 REPRESENTATIVE AT 800-637-8606 OR VISIT BUNN.COM



CORPORATE HEADQUARTERS

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

CONNECT

