

Hot Water



Precise & Constant Temperature

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Hot water is a staple in every type of foodservice operation. From quality beverages to efficient food preparation to reduced labor costs, reliable hot water is invaluable. BUNN offers a full line of plumbed and pourover Hot Water Dispensers to meet your on-demand hot water requirements:



SPACE

Most BUNN dispensers are 7.4 inches (18.8cm) wide or less, requiring a minimal footprint.



CAPACITY

Capacities range from 80oz (2.7L) to 10gal (37.85L) per hour.



WEIGHT

When empty, each dispenser is lightweight and vent-free for easy repositioning on the countertop.



TEMPERATURE

Choose from models offering precision temperature programming, push and hold or programmable portion dispensing, and hot and ambient options



DESIGN

Choose from Front-of-house contemporary design, ideal for busy kitchens.

From preparing handcrafted coffees and teas in a front-of-house display to performing as the reliable workhorse in your kitchen operation, BUNN dispensers are specifically engineered for minimal heat loss during dispense for consistent and reliable temperature results. For a sample of great uses, see "[Ways to Use a BUNN Hot Water Dispenser.](#)"



ACCURATE TEMP

BUNN hot water faucets are engineered for minimal heat loss during dispense

WAYS TO USE A BUNN HOT WATER DISPENSER

1. Use the easy peel method: Plunge oranges, grapefruit or tomatoes in hot water for 60 seconds, then transfer the items to iced water; let sit 2 minutes and peel with ease.
2. Rinsing areas with 212° (100°C) water and half bleach or other detergents makes a more powerful cleaner than hot tap water.
3. Prepare pasta al dente then rinse in cold water and chill. When ready to serve, place the desired portion in a container with water at 200-212° (93.3-100°C). Let stand for one minute. Drain and then serve.
4. Keep floor and sink drains clear by running 212°(100°C) water through them.
5. Reconstitute Foods Faster such as gravy and gelatin.
6. Stop stealing hot water from the faucet on your coffee brewer.
7. Add a menu item by freeing your stovetop real estate that would otherwise be used for pots and pans to boil water.
8. Save time and ensure foods and beverages will stay hotter by using hot dispensed water to preheat thermal containers prior to use.
9. Sterilize prep utensils with water from a BUNN® hot water dispenser to ensure thorough cleaning.
10. Use 110° (43.3°C) water for perfect yeast activation.
11. Reduce traffic jams around the stove by placing a BUNN® dispenser away from congested areas.
12. Celebrate a reduced accident rate due to improved kitchen work flow and less time handling open pots of boiling water.
13. Prepare foods such as stuffing or bread pudding mix directly in the container in which they will be served and wash fewer pots and pans.
14. Finish gravies, smooth gelatin, mashed potatoes, and perfect hard boiled eggs easier with precise temperature on demand.
15. Control costs through batch preparation by only preparing sauces, gravies, instant potatoes and hot cereals on demand.
16. Prepare handcrafted beverages such as hand-poured specialty coffee, French press coffee, hot chocolate and cider.
17. Make perfect tea by having the recommended steeping temperature available on demand
18. Dilute liquid concentrates to make finished beverages by using fresh ambient water.
19. Enjoy the time you save by using hot water on demand!



HOT WATER
READY WHEN YOU NEED IT

MODELS

Product Number	Model	Finish	Temperature Setting	Gal (L)/hr	Volts	Amps	Watts	Hertz	Agency
US Market									
45300.0006	H3X	Stainless	212° F	4.7 gal	120	15	1800	60	UL LISTED NSF
45300.0007	H3X	Stainless	212° F	8.4 gal	208	15.4	3200	60	UL LISTED NSF
45300.0008	H3X	Stainless	212° F	3.5 gal	120	11.2	1340	60	UL LISTED NSF
43600.0002	H5X	Stainless	212° F	10.5 gal	208	19.5	4050	60	UL LISTED NSF
43600.0003	H5X	Stainless	212° F	10.5 gal	240	16.9	4050	60	UL LISTED NSF
43600.0026	H5X	Stainless	212° F	4.7 gal	120	15.4	1850	60	UL LISTED NSF
43600.0027	H5X	Stainless	212° F	10.5 gal	208	19.5	4050	60	UL LISTED NSF
43600.0040	H5X	Black	212° F	4.7 gal	120	15.4	1850	60	UL LISTED NSF
43600.0042	H5X	Stainless	212° F	18.5 gal	240	25	6050	60	UL LISTED NSF
43600.0044	H5X	Stainless	212° F	18.5 gal	208	29.1	6050	60	UL LISTED NSF
43600.0010	H5X	Black	212° F	10.5 gal	208	19.5	4050	60	UL LISTED NSF
02550.0003	OHW	Stainless	200° F	pourover	120	8.6	1040	60	UL LISTED NSF
02500.0001	HW2	Stainless	200° F	4.1 gal	120	15	1800	60	UL LISTED NSF
39100.0000	H5E-DV PC	Stainless	200° F	5 gal	120 120/208 120/240	15.4 14.7 16.9	1850 3054 4050	60	UL LISTED NSF
39100.0005	H5E-DV PC	Stainless	212° F	5 gal	120 120/208 120/240	15.4 14.7 16.9	1850 3054 4050	60	UL LISTED NSF
26300.0001	H10X-80-208	Stainless	212° F	24.6 gal	208	38.7	8050	50/60	UL LISTED NSF
26300.0000	H10X-80-240	Stainless	212° F	24.6 gal	240	33.5	8050	50/60	UL LISTED NSF
43600.0048	H5X w/ Ambient	Stainless	212° F	4.7 gal	120	15.4	1850	60	UL LISTED NSF
Latin America (LATAM) Market									
45300.0000	H3EA UK	Stainless	96° C	35.6 L	220-240	11.5-12.5	2500-3000	50/60	CE
45300.0001	H3EA INMETRO	Stainless	96° C	35.6 L	220-240	11.5-12.5	2500-3000	50/60	INMETRO
45300.0002	H3EA EURO	Stainless	96° C	35.6 L	220-240	11.5-12.5	2500-3000	50/60	CE EAC
45300.0006	H3X	Stainless	96° C	17.8 L	120	15	1800	60	UL LISTED NSF
45300.0007	H3X	Stainless	96° C	31.8 L	208	15.4	3200	60	UL LISTED NSF
45300.0008	H3X	Stainless	96° C	13.2 L	120	11.2	1340	60	UL LISTED NSF

5020 Ash Grove Drive, Springfield, IL 62711 USA
(800) 637-8606 | +1 (217) 529-6601 | www.bunn.com

