



MODELS

Product #	Model	Finish	Servings /hr	Volts	Amps	Watts	Hertz	Input H ₂ O Temp	Cord Attached	Agency
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US Market - Coffee

54300.0100	ICB TF PE	SS	163	120/240	15	3500	60	60°F (15.5°C)	Yes	 
54200.0100	ICB TWIN TF PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 
54300.0101	ICB TF 1.5 PE	SS	163	120/240	15	3500	60	60°F (15.5°C)	Yes	 
54200.0101	ICB TWIN TF 1.5 PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 
53600.0100	ICB TWIN SH PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 
52100.0100	ICB SH PE	SS	163	120/240	15	3500	60	60°F (15.5°C)	Yes	 
53400.0100	ICB TWIN PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 
53300.0100	ICB DV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	 
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
53300.0101	ICB DV TALL PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	 
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
53400.0101	ICB TWIN TALL PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 

US Market - Coffee & Tea Combination

52500.0100	ITCB DV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	 
			136	120/208	13-15	2610				
			181	120/240	13-15	3500				
54000.0100	ITCB HV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	 
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
54100.0100	ITCB TWIN HV PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	 

Europe, Middle East and Africa (EMEA) Market

53300.0500	ICBA PE	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	
53300.0501	ICBA PE UK	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	

Servers/Stands

27850.0200	SH Server	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	 
27825.0200	1SH Stand	SS	1 SH Server	120	1.2	138	60	NA	Yes	 
27875.0200	2SH Stand	SS	2 SH Servers	120	1.8	216	60	NA	Yes	 
44000.0200	TF Server, Mech., Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
44000.0250	TF Server, Mech., Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
44050.0200	TF Server, Mech., Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
44050.0250	TF Server, Mech., Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
42700.0200	TF Server, Digital, Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
42700.0250	TF Server, Digital, Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
42750.0200	TF Server, Digital, Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
42750.0250	TF Server, Digital, Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
54473.1000	TF Server Stand Assy	Black	1 TF Stand	NA	NA	NA	NA	NA	NA	

Available Kits

57132.0003	BUNNlink Wi-Fi Kit
57133.0003	BUNNlink LTE Kit

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



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Infusion Series® | Platinum Edition® Models



The New Standard in Coffee and Tea Batch Brewing

bunn.com/infusion-series/platinum

THE NEW STANDARD IN COFFEE AND TEA BREWING

The **NEW Platinum Edition®** allows for ultimate control of dialing in coffees with Visually Intuitive Programming. Coupled with the powerful duo of Peak Extraction Sprayhead and SmartWave Technology this edition of brewers produces unrivaled uniformity of extraction.

COFFEE (ICB Models)



COMBO (ITCB Models)



Coffee (ICB, ICB DV Tall)

Infusion Series Platinum Edition models feature advanced BUNN brewing technology that allows users to precisely and consistently meet specific flavor profiles while also reducing training and labor costs.

Coffee and Tea Combination (ITCB)

Provide the advantage of batch brewing coffee and tea from a single footprint.

Soft Heat (SH)

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

Dual Voltage (DV)

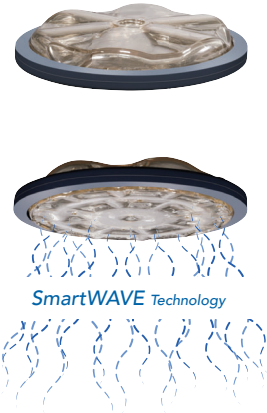
Available for use where the electrical requirements may change or when electrical parameters have not yet been defined.

PEAK EXTRACTION SPRAYHEAD AND SmartWAVE® TECHNOLOGY

The Infusion Series® Platinum Edition relies on the powerful duo of the Peak Extraction Sprayhead and SmartWAVE® technology to further enhance the uniformity of extraction and resistance to limescale buildup.

A strategically designed pattern of holes channel streams of water evenly over the coffee grounds increasing the uniformity of extraction and delivering a complex and well balanced result in the cup. The composite material, combined with a series of peaks and valleys, help reduce buildup and clogging of the holes in the sprayhead. Limescale and other minerals settle into the valleys keeping all the sprayhead holes unobstructed and the spray pattern consistent and uniform.

The SmartWAVE process enables short bursts of air to force the streams of water outward through the spray holes to effectively saturate the perimeter of the coffee bed. At the end of the brew cycle, the bursts of air blow away residual water from the sprayhead to further reduce buildup of lime deposits.



SAFETY FEATURES

A funnel lock protects the operator from removing the brew basket during programmed coffee and drip cycles. The SplashGard® in the brew basket directs the hot brew water and warm coffee grounds away from the operator's hands.

BUNNLINK® COMPATIBLE

BUNNlink® is an IoT machine management platform built by BUNN to provide a secure mechanism to remotely monitor and communicate with connected equipment. BUNNlink enables data backed business decisions and allows the deployment of a customized user interface.

FRESHLINK®

FRESHlink® provides a quick snapshot of the freshness time on up to 16 individual servers. When enabled the Platinum Edition touchscreen will provide visual, real-time display of each server and the freshness time remaining. Once a server's freshness time has expired the server will blink red on the touchscreen indicating attention is needed.

VISUALLY INTUITIVE PROGRAMMING™

A 4.3" touchscreen with **Visually Intuitive Programming™** (VIP) for ultimate control of dialing in coffees. USB recipe programming allows the user to easily save and transfer recipes.



Icon-based recipe development and recipe review screen for quick adjustments.



Large touchscreen with VIP for ultimate control of dialing in coffees.



Set the pre-infusion and pause times independent of the pulse brew feature- for greater recipe control.



FRESHlink® provides a quick snapshot of the freshness time on up to 16 individual servers.

SERVER COMPATIBILITY

NEW restyled **BUNN ThermoFresh® Servers** are compatible with Platinum Edition® in 1 and 1.5 gallon models.

Product #	Model	Airpot	New 1gal TF Server with Stand	New 1gal TF Server without Stand	1gal TF Server with Stand	1gal TF Server without Stand	New 1.5gal TF Server with Stand	New 1.5gal TF Server without Stand	1.5gal TF Server with Stand	1.5gal TF Server without Stand	Soft Heat® Servers	Titan® 1.5gal TF Server	TDO-N-3.5 Tea Dispenser
54300.0100	ICB TF PE	•		•		•							
54200.0100	ICB TWIN TF PE	•		•		•							
54300.0101	ICB TF 1.5 PE	•	•		•		•		•			•	
54200.0101	ICB TWIN TF 1.5 PE	•	•		•		•		•			•	
53600.0100	ICB TWIN SH PE			•		•		•		•	•		
52100.0100	ICB SH PE			•		•		•		•	•		
53400.0100	ICB TWIN PE	•		•		•							
53300.0100	ICB DV PE	•		•		•							
53300.0101	ICB DV TALL PE		•		•		•		•			•	
53400.0101	ICB TWIN TALL PE		•		•		•		•			•	
53300.0500	ICBA PE	•		•		•							
53300.0501	ICBA PE	•		•		•							
52500.0100	ITCB DV PE	•		•		•						•	•
54000.0100	ITCB HV PE		•		•		•		•			•	•
54100.0100	ITCB TWIN HV PE		•		•		•		•			•	•

NOTE: While the New Soft Heat brewers can accommodate the current line of Thermal and Thermofresh server, only New Infusion Soft Heat Servers will work with the New Infusion Soft Heat Systems.