

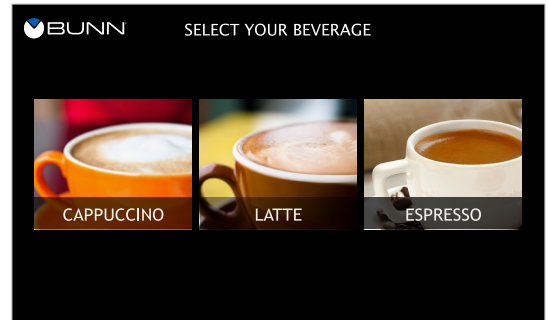


Increase Consistency

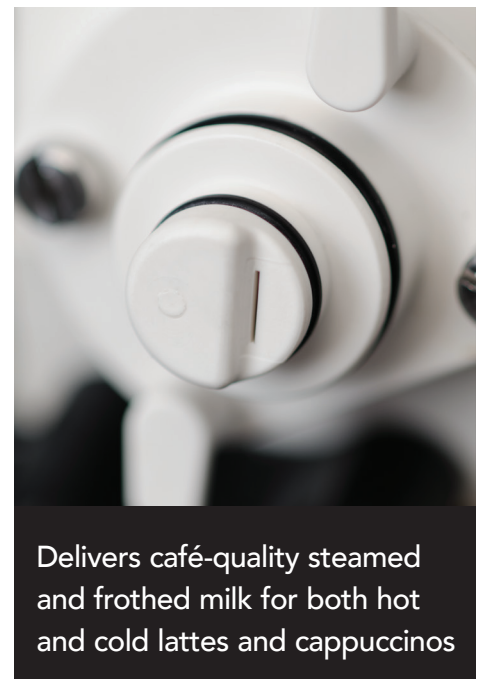
Extracting the perfect shot of espresso requires precise tamping, timing and temperature. Consistently producing a top-quality shot of espresso. With innovations like our Sure Tamp stages, producing a rich and creamy finish - Sure Tamp brings masterful espresso

The Sure Tamp Superautomatic espresso system delivers café-quality steamed and frothed milk for hot and cold lattes and cappuccinos.

the BUNN-exclusive milk system creates the rich, creamy milk micro-foam that will delight your guests with just the right amount of sweetness.



Exclusive design assures tight pucks and top shot quality



Delivers café-quality steamed and frothed milk for both hot and cold lattes and cappuccinos

Picture Prompted Cleaning™ - Profitable espresso programs rely on daily maintenance as the lifeblood of equipment.

The Picture Prompted Cleaning function utilizes the touchscreen to offer a simple approach to routine cleaning and maintenance. Instead of manuals or training videos, high resolution images of step-by-step tutorials are displayed on screen allowing for a full maintenance or cleaning process to be completed confidently in minutes.



Accuracy and Quality

temperature. Sure Tamp offers masterful precision in all of these elements, including temperature-compensating sensors that ensure tight pucks, or a nozzle that refines milk in three stages to your menu.

BUNN Sure Tamp® Steam features a 7-inch touchscreen as an easy-to-use control center for production of a full espresso-based beverage menu.

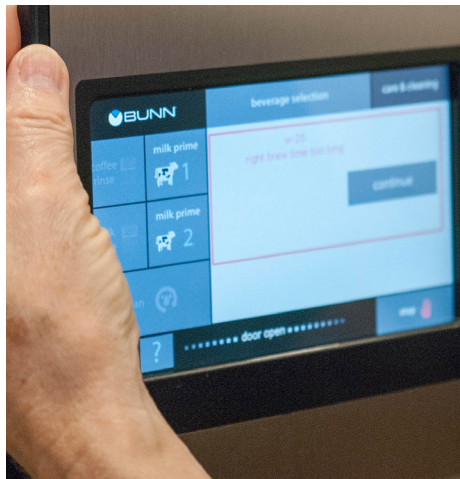
The Build-A-Drink™ screen will display up to nine drinks per hopper from a library of icons that can be organized on screen for easy selection.



Milk production and steam wand controls are simple to run on screen as well. The Intellisteam® function is engineered to produce steamed and frothed milk consistently at 3 pre-programmed temperatures. Two additional options may be set for drinks that require cooler or warmer milk temperatures.



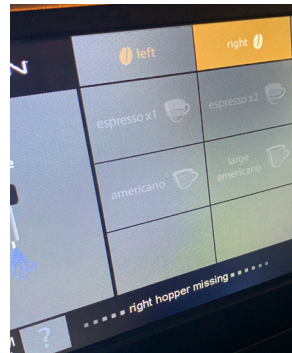
Intellisteam® Wand
Engineered for the barista and designed for staff with varying levels of experience



Intuitive Touchscreen for refining Build-A-Drink™ recipes, controlling output and displaying system diagnostics

On-Screen Diagnostics - Sure Tamp self-monitors all working components and provides status alerts via the touchscreen when disruption of normal operations occur such as:

- Bean hopper low on beans
- Cleaning cycle has not been completed
- Milk container is empty
- Brew time too short



MODELS



2-Step | Steam Features

- Build-A-Drink™ Touchscreen
- Intellisteam®
- Picture Prompted Cleaning™
- On-Screen Diagnostics



1-Step | Automatic Features

- Build-A-Drink™ Touchscreen
- Self Serve Touchscreen Flexibility
- Picture Prompted Cleaning™
- On-Screen Diagnostics

**sure
Tamp®**



Espresso Refrigerator

(sold with 1-Step machine)

- Accommodates two standard 1gal (3.79L) milk jugs
- Works with BUNN Espresso to deliver two types of milk
- Designed to be used side-by-side or below counter

U.S. Market

Product #	Model	Finish	Shots/hr	Volts	Amps	Watts	Hertz	Plug	Cord	Shipping Weight	Agency
43400.0036	Sure Tamp Steam	Black/SS	180	208	20.4	4300	60	NEMA L6-30P	Yes	57.6kg (127lb)	NSF, ETL Intertek
43400.0536	Sure Tamp Automatic	Black/SS	180	208	20.4	4300	60	NEMA L6-30P	Yes	57.6kg (127lb)	NSF, ETL Intertek

Plumbing: 20-90 PSI. Machine supplied with 1/4" water line.

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