



UNITED STATES CATALOG



# **BUNN**<sup>®</sup> 2020 EQUIPMENT CATALOG

QUICK SERVE RESTAURANT	FULL SERVICE	HEALTHCARE	COLLEGE & UNIVERSITY	AMUSEMENT & LEISURE	OFFICE SYSTEM	LODGING & HOSPITALITY	CONVENIENCE STORE	SPECIALTY
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, VP-17-3	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	SMARTWAVE® THERMAL	CW-TC	CW-APS
CWTF	CWTF	AXIOM® DBC®	AXIOM® DBC®	CW-TC	CW-APS	AXIOM® DBC®	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	GPR SINGLE
GPR SINGLE	GPR SINGLE	CWTF	CWTF	CWTF-APS	ICB	CWTF	ICB	GPR DUAL
<b>GRINDERS</b>	GPR DUAL	CWTF-APS	CWTF-APS	ICB	<b>GRINDERS</b>	CWTF-APS	GPR SINGLE	TITAN®
LPG	TITAN®	ICB	ICB	LCA-2	LPG	ICB	GPR DUAL	SURE TAMP® AUTO
FPG-2 DBC	TITAN® DUAL	GPR SINGLE	GPR SINGLE	LCA-2	<b>BEAN-TO-CUP</b>	GPR SINGLE	TITAN®	SURE TAMP® STEAM
MHG	<b>GRINDERS</b>	GPR DUAL	GPR DUAL	<b>GRINDERS</b>	CRESCENDO®	GPR DUAL	TITAN® DUAL	TRIFECTA®
G9WD RH	G9-2T HD	TITAN®	TITAN®	G9-2T HD	SURE IMMERSION®	TITAN®	U3	<b>GRINDERS</b>
<b>COLD COFFEE</b>	G2, G3	TITAN® DUAL	TITAN® DUAL	MHG	<b>COLD COFFEE</b>	TITAN® DUAL	<b>GRINDERS</b>	LPG
NITRON <sub>2</sub> ®	GVH	U3	U3	G9WD RH	NITRON <sub>2</sub> ®	U3	LPG	G9-2T HD
IC3	MHG	LCA-2	<b>GRINDERS</b>	<b>BEAN-TO-CUP</b>	IC3	<b>GRINDERS</b>	G9-2T HD	FPG-2 DBC
<b>ICED TEA</b>	G9WD RH	LCA-2	G9-2T HD	CRESCENDO®	<b>HOT WATER</b>	G9-2T HD	FPG-2 DBC	G2, G3
INFUSION SERIES® ITB	<b>BEAN-TO-CUP</b>	<b>GRINDERS</b>	MHG	SURE IMMERSION®	HW2	FPG-2 DBC	G2, G3	GVH
TB3, TB3Q	CRESCENDO®	G9-2T HD	G9WD RH	<b>COLD COFFEE</b>	<b>COLD WATER</b>	MHG	GVH	MHG
<b>HOT CHOCOLATE/ CAPPUCCINO</b>	SURE IMMERSION®	MHG	<b>BEAN-TO-CUP</b>	NITRON <sub>2</sub> ®	BUNN REFRESH®	G9WD RH	MHG	G9WD RH
IMIX-3	<b>ESPRESSO</b>	G9WD RH	CRESCENDO®	IC3	<b>BEAN-TO-CUP</b>	G9WD RH	G9WD RH	<b>BEAN-TO-CUP</b>
IMIX-3S+	BW4C	<b>BEAN-TO-CUP</b>	SURE IMMERSION®	<b>ICED TEA</b>	CRESCENDO®	CRESCENDO®	<b>BEAN-TO-CUP</b>	CRESCENDO®
IMIX-5	BW3	SURE IMMERSION®	<b>ESPRESSO</b>	INFUSION SERIES® ITCB	SURE IMMERSION®	SURE IMMERSION®	CRESCENDO®	SURE IMMERSION®
IMIX-5S+	<b>COLD COFFEE</b>	FAST CUP™	SURE TAMP®	ITCB	<b>ESPRESSO</b>	SURE IMMERSION®	SURE IMMERSION®	<b>ESPRESSO</b>
<b>JUICE</b>	NITRON <sub>2</sub> ®	CRESCENDO®	BW4C	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	BW4C	FAST CUP™	FAST CUP™	SURE TAMP®
JDF-2S	IC3	<b>ESPRESSO</b>	BW3	IMIX-3	BW3	<b>COLD COFFEE</b>	<b>COLD COFFEE</b>	BW3
JDF-4S	<b>ICED TEA</b>	BW4C	<b>COLD COFFEE</b>	IMIX-3S+	<b>COLD COFFEE</b>	NITRON <sub>2</sub> ®	NITRON <sub>2</sub> ®	BW4
H3E ELEMENT	TB3A, TB3QA	<b>COLD COFFEE</b>	IC3	IMIX-5S+	IC3	<b>ICED TEA</b>	<b>ICED TEA</b>	<b>COLD COFFEE</b>
H5X ELEMENT	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	NITRON <sub>2</sub> ®	<b>ICED TEA</b>	<b>JUICE</b>	<b>ICED TEA</b>	INFUSION SERIES® ITB	INFUSION SERIES® ITB	NITRON <sub>2</sub> ®
HW2	IMIX-3	IC3	INFUSION SERIES® ITCB	JDF-2S	TB3, TB3Q	TB3, TB3Q	TB3, TB3Q	IC3
H5E PC	IMIX-3S+	<b>ICED TEA</b>	ITCB	JDF-4S	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	<b>ICED TEA</b>
<b>COLD WATER</b>	IMIX-5	INFUSION SERIES® ITCB	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	<b>HOT WATER</b>	IMIX-3	IMIX-3	IMIX-3	INFUSION SERIES® ITB
BUNN REFRESH®	IMIX-5S+	ITCB	IMIX-3	H3E ELEMENT	IMIX-3S+	IMIX-3S+	IMIX-3S+	TB3, TB3Q
<b>FROZEN GRANITA/ SLUSHY</b>	<b>JUICE</b>	<b>HOT CHOCOLATE/ CAPPUCCINO</b>	IMIX-3S+	H5X ELEMENT	IMIX-5	IMIX-5	IMIX-5	<b>HOT CHOCOLATE/ CAPPUCCINO</b>
ULTRA-2	JDF-2S	IMIX-3	IMIX-5	H5E PC	IMIX-5S+	IMIX-5S+	IMIX-5S+	IMIX-3
	JDF-4S	IMIX-3S+	IMIX-5S+	<b>COLD WATER</b>	<b>JUICE</b>	<b>JUICE</b>	<b>JUICE</b>	IMIX-3S+
	<b>HOT WATER</b>	IMIX-5	<b>JUICE</b>	BUNN REFRESH®	JDF-2S	JDF-2S	JDF-2S	IMIX-5
	H3E ELEMENT	IMIX-5S+	JDF-2S	<b>FROZEN GRANITA/ SLUSHY</b>	JDF-4S	JDF-4S	JDF-4S	IMIX-5S+
	H5X ELEMENT	<b>JUICE</b>	JDF-4S	ULTRA-2	<b>COLD WATER</b>	<b>COLD WATER</b>	<b>COLD WATER</b>	<b>HOT WATER</b>
	<b>COLD WATER</b>	JDF-2S	<b>HOT WATER</b>		BUNN REFRESH®	BUNN REFRESH®	BUNN REFRESH®	H3E ELEMENT
	BUNN REFRESH®	JDF-4S	H3E ELEMENT		<b>FROZEN GRANITA/ SLUSHY</b>	<b>FROZEN GRANITA/ SLUSHY</b>	<b>FROZEN GRANITA/ SLUSHY</b>	H5X ELEMENT
	<b>FROZEN GRANITA/ SLUSHY</b>	<b>HOT WATER</b>	H5X ELEMENT		ULTRA-2	ULTRA-2	ULTRA-2	HW2
	ULTRA-2	H3E ELEMENT	<b>COLD WATER</b>					H5E PC
		H5X ELEMENT	BUNN REFRESH®					<b>COLD WATER</b>
		<b>COLD WATER</b>	<b>FROZEN GRANITA/ SLUSHY</b>					BUNN REFRESH®
		BUNN REFRESH®	ULTRA-2					
		<b>FROZEN GRANITA/ SLUSHY</b>						
		ULTRA-2						

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### BUNNserve PRO Programs

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A glass mug filled with dark coffee sits on a dark surface, surrounded by scattered coffee beans. The image is overlaid with a blue geometric pattern of overlapping diamond shapes. The word "COFFEE" is written in white, uppercase letters across the front of the mug.

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 and 1.5-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB TF 54300.0101 is compatible with 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 (DV) models can operate at 120V/15 amp or 120/208-240V/17 amp

California residents see Prop 65 Warning on page 1



ICB TF PE



ICB DV PE

Servers sold separately

Product #	Model	Finish	DESCRIPTION			Dimensions		PAPER FILTER	CAPACITY	ELECTRICAL
			Funnel Type	Faucet	Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts		
<a href="#">53300.0100</a>	ICB DV PE	STAINLESS	STAINLESS	NO	26.80	10.00	23.41	20138.1000	82	120
									136	120/208
									181	120/240
<a href="#">53300.0101</a>	ICB DV TALL PE	STAINLESS	STAINLESS	NO	35.00	10.00	23.41	20138.1000	82	120
									136	120/208
									181	120/240
<a href="#">54300.0100</a>	ICB TF PE	STAINLESS	STAINLESS	YES	25.24	12.14	23.41	20138.1000	164	120/240
<a href="#">54300.0101</a>	ICB TF 1.5 PE	STAINLESS	STAINLESS	YES	33.99	12.14	22.29	20138.1000	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.



# 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 TWIN AND 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

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 and 1.5-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB TF 54300.0101 is compatible with 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

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ICB TWIN  
TF PE



ICB TWIN  
TALL PE

Servers sold  
separately

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Faucet	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">53400.0100</a>	ICB TWIN PE	STAINLESS	STAINLESS	YES NOT INSTALLED	26.80 20.20 24.40	20138.1000	280	120/240
<a href="#">53400.0101</a>	ICB TWIN TALL PE	STAINLESS	STAINLESS	YES NOT INSTALLED	35.00 20.20 22.30	20138.1000	280	120/240
<a href="#">54200.0100</a>	ICB TWIN TF PE	STAINLESS	STAINLESS	YES	25.14 22.60 23.50	20138.1000	280	120/240
<a href="#">54200.0101</a>	ICB TWIN TF 1.5 PE	STAINLESS	STAINLESS	YES	33.99 22.60 22.38	20138.1000	280	120/240

# 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

Wireless Server monitoring on some models allows for remote tracking of coffee freshness on mobile devices

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)

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Servers sold separately



Infusion Series® Soft Heat® Twin (Stainless)



Infusion Series® Soft Heat® (Stainless)

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	236mL cups/hr	Volts
<a href="#">52100.0100</a>	ICB SH PE	STAINLESS	STAINLESS	32.80	11.90	23.00	20138.1000	140	120/240
<a href="#">53600.0100</a>	ICB TWIN SH PE	STAINLESS	STAINLESS	32.80	21.90	23.00	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.



# 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

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

Designed to brew into 2.5-3.8L airpots or 1gal and 1.5gal (3.8L and 5.7L) ThermoFresh® servers without stand; also available in a tall model designed to brew into 1.0 & 1.5 gallon TF servers with base

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

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Servers sold separately



ICB DV



ICB DV Tall

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">53100.0000</a>	ICB-DV	STAINLESS	BLACK/SMART	26.80	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240
<a href="#">53100.0001</a>	ICB-DV Tall	STAINLESS	BLACK/SMART	35.00	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240

# 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

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

Large 5.6gal (21.2L) tank provides back-to-back brewing capacity

Brew into 2.5-3.8L airpots or 1gal and 1.5gal ThermoFresh® servers without stand; also available in a tall model designed to brew into 1.0 & 1.5 gallon TF servers with bases

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Servers sold separately



ICB Twin Tall



ICB Twin

DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">53200.0100</a>	ICB Twin	STAINLESS	BLACK/SMART	26.80	20.20	24.40	20138.1000	280	120/240
<a href="#">53200.0101</a>	ICB Twin Tall	STAINLESS	BLACK/SMART	35.00	20.20	24.50	20138.1000	280	120/240
<a href="#">53200.0102</a>	ICB Twin	STAINLESS	BLACK/SMART	26.80	20.20	24.40	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® Soft Heat® Standard 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

## ICB TWIN

Sleek modernized design language on the brewer and servers

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

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 BrewWISE® intelligence

Wireless Server monitoring on some models allows for remote tracking of coffee freshness on mobile devices

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

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)

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Servers sold separately



Infusion Series® Twin Soft Heat®  
Stainless



Infusion Series®  
Black/Stainless

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">51200.0100</a>	ICB TWIN SH	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
<a href="#">51200.0101</a>	ICB TWIN SH	BLACK/STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
<a href="#">51200.0102</a>	ICB TWIN SH	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/208
<a href="#">51200.0103</a>	ICB TWIN SH w/ Wireless Comm	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
<a href="#">51200.0104</a>	ICB TWIN SH w/ Wireless Comm	BLACK/STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240

For info regarding the new family of Infusion Series® equipment, call your BUNN Representative at 800-626-2866 or send a request at [bunn.com/infusion-series](http://bunn.com/infusion-series)



# Infusion Series® Soft Heat® Standard 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

## ICB SH

Sleek modernized design language on the brewer and servers

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BrewWISE® intelligence

Wireless Server monitoring on some models allows for remote tracking of coffee freshness on mobile devices

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

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)

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

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Servers sold separately



Infusion Series® Soft Heat®  
Stainless



Infusion Series® Soft Heat®  
Stainless

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">51100.0100</a>	ICB SH	STAINLESS	BLACK/SMART	32.90	11.90	23.40	20138.1000	140	120/240
								82	120
<a href="#">51100.0103</a>	ICB SH DV	STAINLESS	BLACK/SMART	32.90	11.90	23.40	20138.1000	136	120/208
								1481	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.



# GPR Series

GPR brewer design features a warmer stand, and 1.5 gallon (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

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

Single model available with either stainless funnel or Smart Funnel® (compatible with BrewWISE® grinders)

Dual model available with either stainless funnel or black plastic funnel

Hot water faucet

## AXIOM® SINGLE WITH GPR SERVER

Smaller footprint than Single GPR DBC

Gourmet C funnel allows use of heavier throw weights

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Prop 65 Warning on page 1



GPR Dual



Single GPR DBC



GPR Single



Single AXIOM-15



Dual GPR DBC

Servers sold  
separately



Product #	Model	Batch Size Settings	Funnel Type	Faucet Location	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
					Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">23050.0007</a>	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	81	120
<a href="#">23050.0010</a>	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	169	120/208
<a href="#">23050.0011</a>	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	182	120/240
<a href="#">20900.0008</a>	Dual	ONE	BLACK PLASTIC	UPPER	29.30	18.00	19.30	20138.1000	260	120/208
<a href="#">20900.0010</a>	Dual	THREE	STAINLESS	UPPER	29.30	18.00	19.30	20138.1000	260	120/208
<a href="#">20900.0011</a>	Dual	THREE	STAINLESS	UPPER	29.30	18.00	19.30	20138.1000	302	120/240
<a href="#">20900.0088</a>	Dual	THREE	STAINLESS	LOWER	29.30	18.00	19.30	20138.1000	302	120/240
<a href="#">36100.0010</a>	Single GPR DBC DV	N/A	STAINLESS	UPPER	29.60	9.20	20.00	20138.1000	85 160 213	120 120/208 120/240
<a href="#">35900.0010</a>	Dual GPR DBC	N/A	STAINLESS	LOWER	29.30	18.00	20.00	20138.1000	236-302	120/208-240
<a href="#">38700.0043</a>	Single AXIOM-15	N/A	GOURMET C	UPPER	26.10	8.50	21.40	20157.0001	72	120
<a href="#">38700.0045</a>	Single AXIOM-35	N/A	GOURMET C	UPPER	26.10	8.50	21.40	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 8.5" (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 15gal (56.8L) per hour

California residents see  
Prop 65 Warning on page 1



AXIOM Twin APS



AXIOM-DV TC



AXIOM-DV APS

⚠ Servers sold separately

DESCRIPTION			PAPER FILTER	CAPACITY	ELECTRICAL		
Product #	Model	Server Type	Funnel Type	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">38700.0010</a>	AXIOM DV APS	AIRPOT	BLACK PLASTIC	23.60 9.00 18.50	20115.0000	67	120
						120	120/208
						120	120/240
<a href="#">38700.0011</a>	AXIOM DV TC	THERMAL	BLACK PLASTIC	17.80 9.00 18.50	20115.0000	67	120
						120	120/208
						120	120/240
<a href="#">38700.0013</a>	AXIOM Twin APS	AIRPOT	STAINLESS	23.50 16.00 17.70	20115.0000	240	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.

# 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



WAVE Specialty  
(with Gourmet C funnel)



WAVE Silver  
(with booster tray extended)



WAVE Standard  
(with legs extended)

California residents see  
Prop 65 Warning on page 1

Servers sold  
separately

Product #	Model	Series	DESCRIPTION				DIMENSIONS		PAPER FILTER	CAPACITY	ELECTRICAL
			Funnel Type	Faucet	Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts			
<a href="#">39900.0013</a>	WAVE15-APS	Specialty	Gourmet C	Trunk	18.69	9.71	17.24	20157.0001	62	120	
<a href="#">39900.0005</a>	WAVE15-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120	
<a href="#">39900.0008</a>	WAVE-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240	
<a href="#">39900.0006</a>	WAVE15-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120	
<a href="#">39900.0009</a>	WAVE-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240	

# Automatic Thermal Brewers

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

## CWTF-APS

Brew directly into 1.9 to 3L airpots

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

California residents see  
Prop 65 Warning on page 1



CWTF-DV

 Servers sold separately

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">23001.0003</a>	CWT15-APS	BLACK PLASTIC	23.60	9.00	18.50	20115.0000	60	120
<a href="#">23001.0017</a>	CWTF15-APS	STAINLESS	23.60	9.00	18.50	20115.0000	60	120
<a href="#">23001.0006</a>	CWTF15-APS	BLACK PLASTIC	23.60	9.00	18.50	20115.0000	60	120
<a href="#">23001.0051</a>	CWTF15-APS	GOURMET C	23.60	9.00	18.50	20157.0000	60	120
<a href="#">23001.0052</a>	CWTF35-APS	GOURMET C	23.60	9.00	18.50	20157.0000	120	120/208-240
<a href="#">23001.0059</a>	CWTF-APS DV	BLACK PLASTIC/ STAINLESS	23.60	9.00	18.50	20115.0000	62 107 120	120/208 120/240

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.

# Automatic Thermal Brewers

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

## CWTF-TC

Accepts thermal carafe up to 8.5" (21.6cm) tall

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

Hot water faucet and pourover backup feature

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

California residents see  
Prop 65 Warning on page 1

Servers sold  
separately



CWTF15-TC

DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">12950.0360</a>	CWTF15-TC	Black Plastic	17.90	9.00	18.50	20115.0000	62	120
<a href="#">12950.0380</a>	CWTF20-TC	Black Plastic	17.90	9.00	18.50	20115.0000	84	120
<a href="#">23001.0069</a>	CWTF-DV-TC	Black Plastic	17.90	9.00	18.50	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 (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

Large 200oz (5.9L) tank provides back-to-back brewing capacity

California residents see Prop 65 Warning on page 1



AXIOM DV-3 RFID  
(Upper Warmers)

⚠ Servers sold separately

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">38700.0080</a>	AXIOM-DV-3 RFID	Stainless	Two Upper/One Lower	Stainless	19.75 8.50 21.40	20115.0000	67 120 120	120 120/208 120/240

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® Decanter Brewer

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

Large 200oz (5.9L) tank provides back-to-back brewing capacity

Dual Voltage (DV) models can operate at 120V/15 amp or 120/208-240V/17 amp

Coffee extraction controlled with programmable features

California residents see  
Prop 65 Warning on page 1

Servers sold  
separately



AXIOMP-DV-3



AXIOM 15-3  
(Lower Warmers)



AXIOM 15-3  
(Upper Warmers)

DESCRIPTION									PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Pourover Feature	Finish	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">38700.0000</a>	AXIOM-15-3	No	Stainless	Two Upper/One Lower	Black Plastic	18.90	8.50	21.40	20115.0000	67	120
<a href="#">38700.0002</a>	AXIOM-15-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	67	120
										67	120
<a href="#">38700.0008</a>	AXIOM-DV-3	No	Stainless	Two Upper/One Lower	Black Plastic	18.90	8.50	21.40	20115.0000	120	120/208
										120	120/240
										67	120
<a href="#">38700.0009</a>	AXIOM-DV-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	120	120/208
										120	120/240
										67	120
<a href="#">38700.0023</a>	AXIOM-DV-3	Yes	Stainless	Two Upper/One Lower	Black Plastic	21.00	8.50	21.40	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 (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

California residents see Prop 65 Warning on page 1



CWT

CWTF15  
(with faucet)

 Servers sold separately

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">12950.0356</a>	CWT15	No	Two Upper/One Lower	Stainless	18.90	8.50	17.70	20115.0000	62	120
<a href="#">12950.0211</a>	CWTF15	Yes	One Upper/One Lower	Black Plastic	18.90	8.50	17.80	20115.0000	62	120
<a href="#">12950.0213</a>	CWTF15-3	Yes	Two Upper/One Lower	Black Plastic	18.90	8.50	17.80	20115.0000	62	120
<a href="#">12950.0217</a>	CWTF15-3	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.80	20115.0000	62	120
<a href="#">12950.0283</a>	CWTF20-3	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.80	20115.0000	81	120
<a href="#">12950.0410</a>	CWTF-DV	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.70	20115.0000	62	120
									104	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.

# 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 (DV) model can operate at 120V/15 amp or 120/208-240V/17 amp

## CRTF

Hot water faucet and pourover backup on all models

Five separately controlled warmers

## VLPF

Makes good use of under-cabinet space with low profile height of 17.4" (44.2cm)

Faucet included

Two individually controlled warmers



CWT15-3

California residents see  
Prop 65 Warning on page 1

Servers sold  
separately



CWTF15-3



VLPF



CRTF5-35

		DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">12950.0293</a>	CWTF15	Yes	One Lower	Black Plastic	17.30	8.50	21.40	20115.0000	62	120
<a href="#">12950.0298</a>	CWTF15-3	Yes	Three Lower Left	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
<a href="#">12950.0212</a>	CWTF15-3	Yes	Three Lower	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
<a href="#">12950.0216</a>	CWTF15-3 with Nickel Legs	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	62	120
<a href="#">12950.0409</a>	CWTF-DV	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	107 120	120/208 120/240
<a href="#">13250.0025</a>	CRTF5-35	Yes	Five Lower	Stainless	17.40	24.40	22.90	20115.0000	120	120/240
<a href="#">07400.0005</a>	VLPF	Yes	Two Lower	Black Plastic	17.40	23.50	13.10	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

California residents see  
Prop 65 Warning on page 1

⚠ Servers sold separately



AXIOM 4/2



AXIOM 0/6

			DESCRIPTION					PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Legs	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">38700.0014</a>	AXIOM 4/2 Twin	No	Four Upper /Two Lower	Stainless	19.10	16.40	22.40	20115.0000	240	120/208-240
<a href="#">38700.0015</a>	AXIOM 0/6 Twin	4" Legs	Six Lower	Stainless	20.50	30.60	22.50	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.

# Pourover Decanter Brewers

A simple switch design that requires neither plumbing nor 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



California residents see  
Prop 65 Warning on page 1

Servers sold  
separately



VP17-1



VP17-2



VPR



VPS

VP17-3  
Stainless

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Warmers	Includes Decanter	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">13300.0001</a>	VP17-1	Stainless	One Lower	No	17.30 8.40 18.80	20115.0000	60	120
<a href="#">13300.0002</a>	VP17-2	Stainless	One Upper/One Lower	No	19.00 8.40 18.80	20115.0000	60	120
<a href="#">13300.0003</a>	VP17-3	Stainless	Three Lower	No	17.30 16.20 18.80	20115.0000	60	120
<a href="#">13300.0004</a>	VP17-3	Stainless	Two Upper/One Lower	No	19.00 8.40 18.80	20115.0000	60	120
<a href="#">13300.0011</a>	VP17-1	Black	One Lower	No	17.30 8.40 18.80	20115.0000	60	120
<a href="#">13300.0012</a>	VP17-2	Black	One Upper/One Lower	No	19.00 8.40 18.80	20115.0000	60	120
<a href="#">13300.0013</a>	VP17-3	Black	Three Lower	No	17.30 16.20 18.80	20115.0000	60	120
<a href="#">04275.0031</a>	VPS	Black	One Upper /Two Lower	No	19.20 23.00 8.00	20115.0000	62	120
<a href="#">33200.0000</a>	VPR	Black	One Upper/One Lower	No	20.20 16.20 8.00	20115.0000	62	120
<a href="#">33200.0002</a>	VPR	Black	One Upper/One Lower	Easy Pour	20.20 16.20 8.00	20115.0000	62	120
<a href="#">33200.0015</a>	VPR	Black	One Upper/One Lower	Glass	20.20 16.20 8.00	20115.0000	62	120



# Pourover Thermal Brewers

A simple switch design that requires neither plumbing nor 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 9" wide (22.9cm)

Accepts thermal carafes up to 8.5" (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 64oz (1.9L) thermal carafes with brew-thru lid

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



VPR-APS

 Servers sold separately

California residents see Prop 65 Warning on page 1



CW15-APS



CW15-TC



VPR-TC

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Includes 2.2L Airpot	Funnel Type	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">23001.0000</a>	CW15-APS	Stainless	No	Black Plastic	23.60 9.00 18.50	20115.0000	61	120
<a href="#">23001.0062</a>	CW15-APS	Stainless	No	Gourmet Funnel	23.60 9.00 18.50	20157.0001	61	120
<a href="#">23001.0040</a>	CW15-TC	Stainless	No	Black Plastic	17.90 9.00 18.50	20115.0000	62	120
<a href="#">33200.0010</a>	VPR-APS	Black	No	Black Plastic	26.60 15.90 8.00	20115.000	62	120
<a href="#">33200.0014</a>	VPR-APS	Black	Yes	Black Plastic	26.60 15.90 8.00	20115.000	62	120
<a href="#">33200.0011</a>	VPR-TC	Black	No	Black Plastic	21.30 15.90 8.00	20115.000	62	120

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.

# 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

California residents see  
Prop 65 Warning on page 1



MCO



MCR

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Type	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
<a href="#">44500.0000</a>	MCO MY CAFE OFFICE	Automatic	16.75	11.70	20.60	60	120
<a href="#">44600.0000</a>	MCR MY CAFE RESERVOIR	Pourover	15.50	8.80	16.00	60	120
<a href="#">44600.0001</a>	MCR	Automatic/Pourover	15.50	8.80	16.40	60	120
<a href="#">49565.0000</a>	MCR Conversion Kit	N/A	N/A	N/A	N/A	N/A	N/A

# 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® MCP & MCA

Accommodates 45mm to 61mm pods

A drawer style pod holder keeps hands allows for mess-free pod disposal

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® MCP POUROVER

Pourover unit requires no plumbing, and is easy to use and maintain with a removable water reservoir

## MY CAFÉ® MCA AUTOMATIC

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

California residents see  
Prop 65 Warning on page 1



My Café  
Pourover (MCP)



My Café  
Automatic (MCA)



My Café  
AutoPod®

		DESCRIPTION				CAPACITY	ELECTRICAL
Product #	Model	Type	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
<a href="#">42300.0000</a>	MY CAFE AP	AUTOMATIC	15.80	9.70	15.20	60	120
<a href="#">35400.0003</a>	MCP	POUROVER	12.50	8.00	10.50	60	120
<a href="#">35400.0009</a>	MCA	AUTOMATIC	13.60	8.00	10.50	60	120

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.

# 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 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.

California residents see  
Prop 65 Warning on page 1



trifecta  
silver



trifecta  
white

DESCRIPTION						ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">41200.0000</a>	TRIFECTA	SILVER	26.73	11.89	11.87	120
<a href="#">41200.0005</a>	TRIFECTA	WHITE	26.73	11.89	11.87	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 easy programming of pulse routine

Funnel has 28oz (794g) capacity and paper filter retainers to eliminate fold-over

California residents see  
Prop 65 Warning on page 1



Titan Single



Titan Dual

⚠ Servers sold separately

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL	
Product #	Model	Faucet	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts	Phase
<a href="#">39200.0000</a>	TITAN DUAL	LOWER	STAINLESS	40.00	35.60	21.70	20111.0000	560	120/208	THREE
								382	120/208	SINGLE
<a href="#">39200.0001</a>	TITAN DUAL	LOWER	STAINLESS	40.00	35.60	21.70	20111.0000	560	120/208	THREE
								382	120/208	SINGLE
<a href="#">39300.0000</a>	TITAN SINGLE	LOWER	STAINLESS	40.00	21.30	21.70	20111.0000	360	120/208	THREE
								272	120/208	SINGLE
<a href="#">39400.0001</a>	TITAN TF SERVER 3 gal	N/A	N/A	23.70	13.70	17.10	N/A	N/A	N/A	N/A
<a href="#">46300.0000</a>	TITAN TF SERVER 1.5 gal	N/A	N/A	22.90	11.70	15.30	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 20gal (75.7L)

Half-batch option

Draw off hot water during brew cycle without affecting coffee quality

California residents see  
Prop 65 Warning on page 1



U3 - Twin

DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Finish	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">20500.0000</a>	U3	YES	STAINLESS	BLACK PLASTIC	32.40	34.50	21.00	20109.0000	268	120/208
<a href="#">20500.0001</a>	U3	YES	STAINLESS	BLACK PLASTIC	32.40	34.50	21.00	20109.0000	310	120/240



# GRINDERS

# G Series VH Grinder

Users have 340° of grind resolution on the “no-click” selection dial, giving them complete freedom when dialing-in their ideal grind particle size.

Available in 1lb, 2lb, and 3lb versions, the GVH features hoppers that are sleek, tinted, and incredibly durable

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

California residents see  
Prop 65 Warning on page 1



GVH-1

GVH-2

GVH-3

DESCRIPTION			DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Finish	Height x Width x Depth (Inches)			Per Hopper	Volts
<a href="#">55600.0100</a>	GVH-1	STAINLESS	23.10	7.00	15.90	1lb .45kg	120
<a href="#">55600.0200</a>	GVH-2	STAINLESS	24.60	7.00	15.90	2lb .9kg	120
<a href="#">55600.0300</a>	GVH-3	STAINLESS	25.80	7.00	15.90	3lb 1.4kg	120

# 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 coffee batch size and coffee name to the Smart Funnel during grinding process

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

## RACK AND HOPPER

Store and display coffee varieties and promote fresh ground coffee program

Hoppers with locking lids serve as storage containers when not in the grinder (lock for lids sold separately)

California residents see Prop 65 Warning on page 1



4 Position Storage System



2 Position Storage System



Hopper Assembly



MHG

		DESCRIPTION			DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Finish	Number of Hoppers	Height	Width	Depth	Per Hopper	Volts	
<a href="#">35600.0020</a>	MHG	STAINLESS	TWO	29.10	9.36	18.00	6lbs 2.7kg	120	
<a href="#">35600.0022</a>	MHG	BLACK	TWO	29.10	9.36	18.00	6lbs 2.7kg	120	
<a href="#">36760.0000</a>	TWO POSITION RACK	N/A	N/A	11.50	10.00	16.20	N/A	N/A	
<a href="#">36760.0001</a>	FOUR POSITION RACK	N/A	N/A	24.30	10.00	16.20	N/A	N/A	
<a href="#">36845.0000</a>	HOPPER ASSEMBLY	N/A	N/A	N/A	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.

# 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

**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

California residents see  
Prop 65 Warning on page 1



G9WD-RH

DESCRIPTION					CAPACITY		ELECTRICAL	
Product #	Model	Finish	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Per Hopper	Volts
<a href="#">40700.0001</a>	G9WD-RH	STAINLESS	ONE	29.80	8.14	19.00	6lbs 2.7kg	120

# Portion Control Series Grinder

With three batch sizes per hopper

## G9-2T DBC

Two hoppers hold 6lbs (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 coffee batch size and coffee name 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

## FPG-2 DBC

Two hoppers hold 3lbs (1.4kg) each of regular and decaf or specialty beans

Accommodates up to 8" (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

California residents see Prop 65 Warning on page 1

French press for display purposes only, not available for purchase



FPG-2 DBC

G9-2T DBC

DESCRIPTION				CAPACITY			ELECTRICAL	
Product #	Model	Finish	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Per Hopper	Volts
<a href="#">33700.0000</a>	G9-2T DBC	STAINLESS	TWO	25.00	8.00	18.00	6lbs 2.7kg	120
<a href="#">33700.0001</a>	G9-2T DBC	BLACK	TWO	25.00	8.00	18.00	6lbs 2.7kg	120
<a href="#">36400.0000</a>	FPG-2 DBC	STAINLESS	TWO	22.40	8.30	10.00	3lbs 1.4kg	120

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.

# Portion Control Series Grinder

Coffee grinding systems with simple switch control operation

## G9T HD - 1 HOPPER

Single hopper holds 9lbs (4.1kg)

Accommodates larger brew funnels

## LPG - 1 HOPPER

Hopper holds 6lbs (2.7kg)

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment

## LPG2E - 2 HOPPERS

3lbs (1.4kg) capacity per hopper

California residents see  
Prop 65 Warning on page 1



G9T HD



LPG



LPG-2E

Product #	Model	Finish	Number of Hoppers	Dimensions			Capacity	Electrical
				Height (Inches)	Width (Inches)	Depth (Inches)		
<a href="#">05800.0003</a>	G9T HD	STAINLESS	ONE	27.00	8.00	18.00	9lbs 4.2kg	120
<a href="#">20580.0001</a>	LPG	STAINLESS	ONE	15.10	8.64	10.00	6lbs 2.7kg	120
<a href="#">26800.0000</a>	LPG-2E	STAINLESS	TWO	17.50	8.60	11.00	3lbs 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 1lb (.45kg) in approximately 30 seconds

Wide range of grinds can be selected

California residents see Prop 65 Warning on page 1



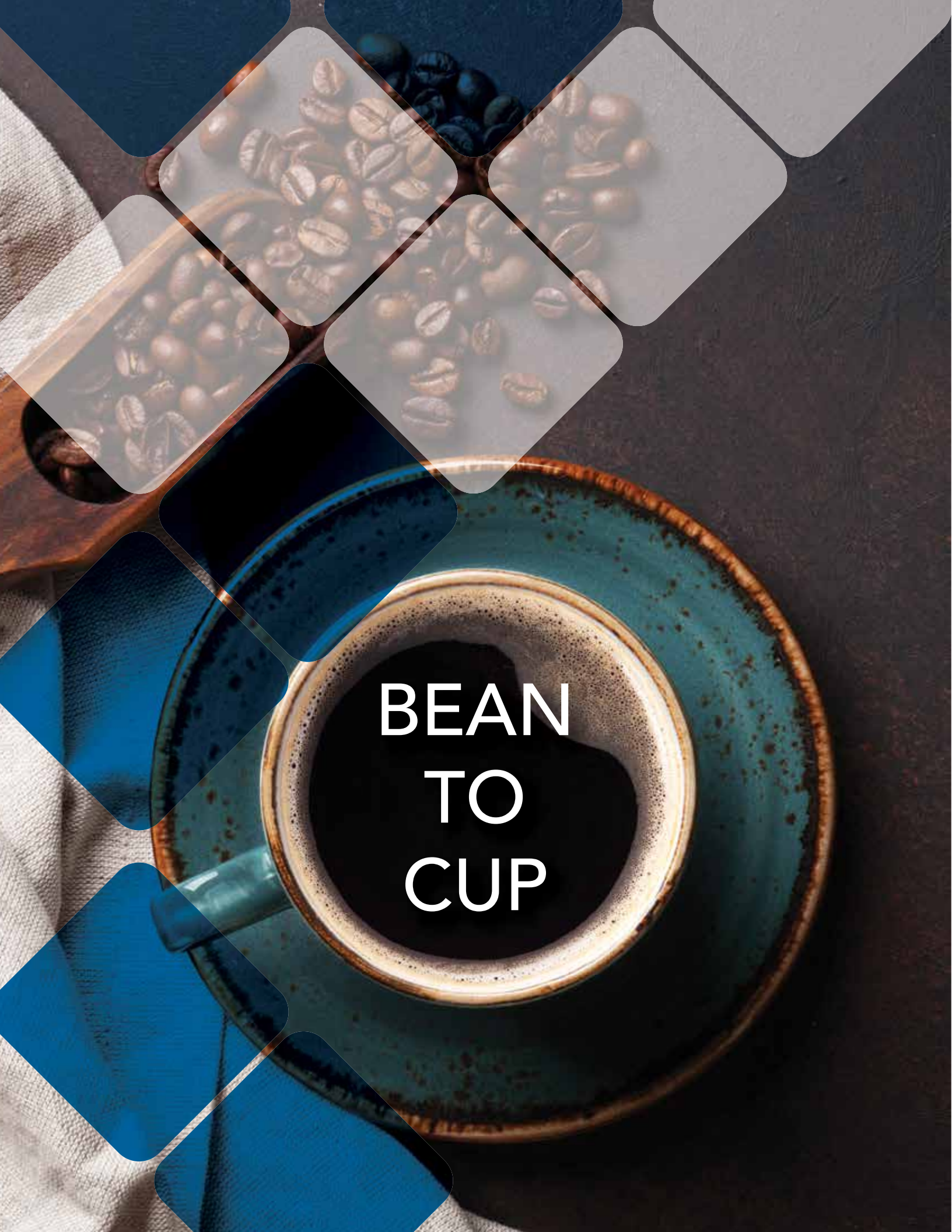
G1 HD

G2 HD

G3 HD

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Per Hopper	Volts
<a href="#">22104.0000</a>	G1 HD	BLACK	22.80	7.30	16.00	1lb .45kg	120
<a href="#">22102.0000</a>	G2 HD	BLACK	26.50	7.30	16.00	2lb .9kg	120
<a href="#">22102.0001</a>	G2 HD	RED	26.50	7.30	16.00	2LB .9kg	120
<a href="#">22100.0000</a>	G3 HD	BLACK	27.20	7.40	16.00	3lb 1.4kg	120
<a href="#">22100.0001</a>	G3 HD	RED	27.20	7.40	16.00	3lb 1.4kg	120
<a href="#">41900.0000</a>	G2 TRIFECTA	SILVER	26.50	7.30	16.00	2lb .9kg	120

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.



BEAN  
TO  
CUP

# FAST CUP™

*Fast Cup™ offers an expanded selection of drinks, including options for both hot and iced coffee.*

Profitable high-performance bean-to-cup coffee brewer that features an intuitive touchscreen experience, a drip-style flavor profile, and accommodations for larger cup sizes - delivered to your customer in approximately 30 seconds.

The bean-to-cup system delivers single cups of fresh coffee, ensuring all your beans are brewed into your customer's cup - complementing dayparts with varying demand for coffee

Three large 3lb+ bean hoppers provide enough holding capacity for over seventy 16oz cups of coffee each

Large bin holds spent grounds from up to fifty beverages, or a through-counter grounds option allows for an even greater capacity

No paper filter to replace

Picture Prompted Cleaning™ on the touchscreen eases training and maintenance routines

55400.0100 with BUNNlink®

55400.0101 without BUNNlink®

Both have chillers

California residents see  
Prop 65 Warning on page 1



Fast Cup™

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Shots/hr	Volts
<a href="#">55400.0100</a>	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80	208
<a href="#">55400.0101</a>	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80	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.

# Sure Immersion®

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™

Dispense fresh coffee in 5 portion sizes, programmable from 6 to 24oz cup plus carafe

## 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

California residents see  
Prop 65 Warning on page 1



Sure Immersion® 220



Sure Immersion® 312

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 296mL cups/hr	Volts
<a href="#">44400.0100</a>	SURE IMMERSION 220	STAINLESS/BLACK	39.40	16.10	19.80	50	120
<a href="#">44400.0101</a>	SURE IMMERSION 220 with printer port	STAINLESS/BLACK	39.40	16.10	19.80	50	120/208-240
<a href="#">44400.0103</a>	SURE IMMERSION 220	STAINLESS/BLACK	39.40	16.10	19.80	50	120/208-240
<a href="#">44400.0104</a>	SURE IMMERSION 220 with printer port	STAINLESS/BLACK	39.40	16.10	19.80	50	120
<a href="#">44400.0105</a>	SURE IMMERSION 220 with BUNNLink®	STAINLESS/BLACK	39.40	16.10	19.80	50	120
<a href="#">44400.0200</a>	SURE IMMERSION 312	STAINLESS/BLACK	40.30	20.10	22.80	50	120
<a href="#">44400.0201</a>	SURE IMMERSION 312 with printer port	STAINLESS/BLACK	40.30	20.10	22.80	50	120
<a href="#">44400.0240</a>	SURE IMMERSION 312	STAINLESS/BLACK	40.30	20.10	22.80	50	120/208-240

# Crescendo®

*Authentic espresso served pure, or built into your choice of 9 café beverages*

Touchpad features two programmable portion sizes, 8 and 12oz (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 3.3lb (1.5kg) hoppers for the larger demand flavors and a third 2.2lb (1kg) hopper that allows for additional flavor

Large 2.2 lb (1kg) hopper displays whole coffee beans to provide the visualization of fresh ground coffee for each cup

Pleasing design with a compact footprint

.0214 has a flat metal trim panel for merchandising

California residents see  
Prop 65 Warning on page 1



Crescendo®

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Shots/hr	Volts
<a href="#">44300.0201</a>	CRESCENDO	BLACK/STAINLESS	31.30	14.10	19.25	40	120
<a href="#">44300.0240</a>	CRESCENDO	BLACK/STAINLESS	31.30	14.10	19.25	40	120/208-240V
<a href="#">44300.0214</a>	CRESCENDO	BLACK/STAINLESS	31.30	14.10	19.25	40	120

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.

A white ceramic espresso cup is shown from a high angle, with two streams of dark coffee being poured into it from above. The cup sits on a silver metal drip tray. The background is dark, and the entire scene is overlaid with a complex, semi-transparent geometric pattern of blue and white shapes, including diamonds and polygons. The word "ESPRESSO" is printed in white, bold, sans-serif capital letters across the center of the cup.

ESPRESSO

# 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

Integrated 1gal (4L) single-milk refrigerator with milk-level and temperature monitoring

## BLACK & WHITE4c CTM P F RS

Two 2.2lb (1kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (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 2.2lb (1kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (2kg) chocolate powder hopper to enable crafting of mochas and hot chocolates

California residents see  
Prop 65 Warning on page 1



B&W4c CTM P F RS



B&W4c CTM P RS

DESCRIPTION			CAPACITY		ELECTRICAL
Product #	Model	Dimensions 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

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.

# 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 3.3lb (1.5kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (2kg) chocolate powder hopper to enable crafting of mochas and hot chocolates

Integrated milk refrigerator holds up to 1.32gal (5L) of milk

## BLACK & WHITE3 CTM

Two 3.3lb (1.5kg) bean hoppers for your choice of fresh espresso beans

Integrated milk refrigerator holds up to 1.32gal (5L) of milk

## BLACK & WHITE3 CTMS

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

## BLACK & WHITE3 CTS

Two 3.3lb (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 .26gal (1L) of milk in under one minute

California residents see Prop 65 Warning on page 1



B&W3 CTMC



B&W3 CTMS



B&W3-CTS



CTM

DESCRIPTION		DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Height	Width	Depth	shots/hr	Volts
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
43500.xxxx*	B&W3 CTM	30.71	23.60	23.60	240	208

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

# 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 1gal (3.8L) milk jugs

Works in conjunction with Sure Tamp to deliver two types of milk

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

California residents see  
Prop 65 Warning on page 1



Espresso Refrigerator



Sure Tamp® Steam



Sure Tamp® Auto

DESCRIPTION			CAPACITY		ELECTRICAL	
Product #	Model	Dimensions Height x Width x Depth (Inches)			shots/hr	Volts
<a href="#">43400.xxxx*</a>	SURE TAMP STEAM	30.06	12.40	25.28	180	208
<a href="#">43400.xxxx*</a>	SURE TAMP AUTO	30.06	12.40	25.28	180	208
<a href="#">50214.0000</a>	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](http://bunn.com), keyword: Espresso

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.





# COLD COFFEE

# COLD COFFEE SOLUTIONS



BUNN offers a variety of profitable solutions for your Cold Coffee menu. From fresh-brewed tailored recipes by the batch to cold brew concentrate dispensers for multiple gallons of finished drinks, we have you covered.

PRODUCT	PAGE NUMBER
IC3 DBC	44
Infusion Series® Coffee Brewer Family - ICB	3-9
Infusion Series® Tea & Coffee Combo Brewer Family - ITCB	46-48
Nitron <sub>2</sub> ® Family	61
Cold Dispensed - JDF	62-63
Ultra® Family	81-82

LEARN MORE: [bunn.com/cold-coffee](https://www.bunn.com/cold-coffee)

# IC3 DBC®

High volume brewer engineered specifically for consistently delivering tailored flavor profiles of iced coffee

Meet your volume needs; brew either 2 or 3 gallons (7.57 or 11.36 liters) of iced coffee at a time

SplashGard® funnel deflects hot liquids away from the hand

Brews 20 gallons (75.7 liters) of perfect iced coffee per hour

Customizable recipes

Designed to brew directly into the TDO-5 Dispenser

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

California residents see  
Prop 65 Warning on page 1

Servers sold  
separately



IC3 DBC

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			LITERS/HR	Volts
45100.0101	IC3 DBC	STAINLESS	37.5	13.3	24.3	20	220-240



COFFEE &  
TEA COMBOS

# 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

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

Brews into all BUNN iced tea dispensers (except TDS-5), 1.9 to 3.8L airpots, thermal carafes and can accommodate BUNN® ThermoFresh® 1.0 Gallon Baseless Servers.

Dual Voltage (DV) models can operate at 120V/15 amp or 120/208-240V/17 amp

California residents see  
Prop 65 Warning on page 1



ITCB

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 (Inches)			BUNN # Coffee	BUNN # Tea	8oz cups/hr 236mL cups/hr	Volts
<b>29" TRUCK HEIGHT 73.66cm TRUNK HEIGHT</b>											
<a href="#">52500.0100</a>	ITCB-DV-PE	YES	STAINLESS	QUICK TIP TEA	35.00	11.60	22.60	20138.1000	20100.0000	78 136 162	120 120/208 120/240
<a href="#">54000.0100</a>	ITCB-DV-HV-PE	NO	STAINLESS	QUICK TIP TEA	35.00	10.00	22.60	20138.1000	20100.0000	81 136 183	120 120/208 120/240
<a href="#">54100.0100</a>	ITCB-HV-PE TWIN	NO	STAINLESS	QUICK TIP TEA	35.00	20.20	26.00	20138.1000	20100.0000	280	672 120/240

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

# 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 3gal (11.36L) tank provides back-to-back brewing capacity

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

California residents see  
Prop 65 Warning on page 1



ITCB-DV HV



ITCB-Twin HV

⚠ Servers sold separately

DESCRIPTION							PAPER FILTER		CAPACITY COFFEE	CAPACITY TEA	ELECTRICAL
Product #	Model	Funnel Type Coffee	Funnel Type Tea	Dimensions Height x Width x Depth (Inches)			BUNN # Coffee	BUNN # Tea	8oz cups/hr 236mL cups/hr		Volts
<a href="#">52300.0100</a>	ITCB-DV HV	BLACK/SMART	QUICK TIP TEA	35.00	10.00	24.30	20138.1000	20100.0000	82	334	120
									136	334	120/208
									181	334	120/240
<a href="#">52400.0000</a>	ITCB Twin HV	BLACK/SMART	QUICK TIP TEA	35.00	20.50	23.80	20138.1000	20100.0000	280	672	120/240

Compatible Dispensers - TD4T, TDS-3, TDO-4, TDO-N-3.5, TDO-N-4 Tea Dispensers, 1 and 1.5gal 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.

# 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

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

Brews into all BUNN iced tea dispensers (except TDS-5), 1.9 to 3.8L airpots, thermal carafes and can accommodate BUNN® ThermoFresh® 1.0 Gallon Baseless Servers.

Dual Voltage (DV) models can operate at 120V/15 amp or 120/208-240V/17 amp

California residents see  
Prop 65 Warning on page 1



ITCB

Servers sold  
separately

DESCRIPTION						PAPER FILTER		CAPACITY COFFEE	CAPACITY TEA	ELECTRICAL		
Product #	Model	Flip Tray	Sweetener	Funnel Type Coffee	Funnel Type Tea	Dimensions Height x Width x Depth (Inches)			BUNN # Coffee	BUNN # Tea	8oz cups/hr 236mL cups/hr	Volts
<b>29" TRUNK HEIGHT</b>												
<a href="#">52200.0000</a>	ITCB-DV 29" w/ Tray	YES	NO	BLACK PLASTIC	QUICK TIP TEA	35.00	11.60	21.80	20138.1000	20100.0000	78 136 162	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, 1 and 1.5gal ThermoFresh® Servers; With Flip Tray - 2.5 - 3.8L Airpots and 1.9L Thermal Carafes												

# SmartWAVE® Low Profile Combo

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 64oz (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

California residents see  
Prop 65 Warning on page 1



WAVE Combo

⚠ Servers sold separately

DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">39900.0020</a>	WAVE COMBO	STANDARD	PLASTIC	16.9	9.71	17.21	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

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.



# 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

The exclusive Peak Extraction® Sprayhead features grooves that capture minerals and isolate the directional stream holes which then spray the whole coffee bed, providing full saturation and the ideal uniformity of extraction.

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 CO<sub>2</sub> 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

Servers sold separately 



California residents see Prop 65 Warning on page 1

DESCRIPTION			DIMENSIONS			PAPER FILTER	CAPACITY	CAPACITY W/Q FUNNEL TIP	ELECTRICAL
Product #	Model	Sweetener	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	8oz cups/hr 236mL cups/hr	Volts
<a href="#">52000.0000</a>	ITB	NO	35.00	11.60	21.80	20100.0000	336	523	120
<i>Compatible tea dispensers - TDO-5, TDO-4, TD4T, TDS-3, TDS-3.5, TDO-N 3.5, TDO-N 4, TD3T-N</i>									
<a href="#">52000.0300</a>	ITB DD w/ Sweetener	YES	35.00	12.20	21.80	20100.0000	336	523	120
<a href="#">52000.0301</a>	ITB DDIL	NO	35.00	12.20	21.80	20100.0000	336	523	120
<i>Compatible tea dispensers - TDO-N 3.5, TDO-N 4, TD3T-N</i>									
<a href="#">52000.0101</a>	ITB-LP	NO	29.50	11.60	21.80	20100.0000	336	523	120
<i>Compatible tea dispensers - TDO-3.5 LP</i>									

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.

# Automatic Iced Tea Single

Fresh iced tea brewing solution with simple switch operation

## TB3, TB3Q

Choose between 25.75" or 29" 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

California residents see Prop 65 Warning on page 1



TB3



TB3Q-LP



TB3QT w/TD4T

Servers sold separately

DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Quickbrew	Ready Light	Dispenser Included	Height (Inches)	Width (Inches)	Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<b>29" TRUNK HEIGHT</b>										
<a href="#">36700.0009</a>	TB3	NO	NO	NO	34.00	11.60	22.00	20100.0000	303	120
<a href="#">36700.0013</a>	TB3Q	YES	NO	NO	34.00	11.60	22.00	20100.0000	523	120
<a href="#">36700.0041</a>	TB3Q	YES	NO	YES (TD4T)	34.00	11.60	22.00	20100.0000	523	120
<a href="#">36700.0055</a>	TB3	NO	YES	NO	34.00	11.60	22.00	20100.0000	303	120
<i>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</i>										
<b>25.75" TRUNK HEIGHT</b>										
<a href="#">36700.0030</a>	TB3	NO	NO	NO	31.00	11.60	22.00	20100.0000	303	120
<a href="#">36700.0059</a>	TB3Q	YES	NO	NO	31.00	11.60	22.00	20100.0000	523	120
<i>Compatible tea dispensers - TD4, TDS-3, TDO-4</i>										
<b>LOW PROFILE</b>										
<a href="#">36700.0100</a>	TB3Q-LP	YES	NO	YES (TDO3.5 LP)	28.75	11.57	21.87	20100.0000	523	120
<i>Compatible tea dispensers - TDO-3.5 LP (Included)</i>										

# 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

California residents see  
Prop 65 Warning on page 1



TB6

⚠ Servers sold separately

DESCRIPTION			DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Quickbrew	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
<a href="#">36700.0300</a>	TB6	NO	34.00	12.20	22.60	20100.0000	303	120
<a href="#">36700.0301</a>	TB6Q	YES	34.00	12.20	22.60	20100.0000	523	120

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

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.



# LIQUID COFFEE

# Refrigerated Dispenser *Medium Volume*

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

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

Serves two coffee products and hot water

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

California residents see  
Prop 65 Warning on page 1



LCR-2

DESCRIPTION			CAPACITY			ELECTRICAL			
Product #	Model	Connector Type	Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 237mL cups/hr**	Volts
<a href="#">34400.0036</a>	LCR-2	SCHOLLE	45:1-100:1	65:1-100:1	38.00	12.20	24.90	67	120
								202	120/208;208
								270	120/240;240
<a href="#">34400.0037</a>	LCR-2	SCHOLLE	25:1-45:1	25:1-65:1	38.00	12.20	24.90	67	120
								202	120/208;208
								270	120/240;240
<a href="#">34400.0060</a>	LCR-2	SCHOLLE QC	25:1-45:1	25:1-65:1	38.00	12.20	24.90	67	120
								202	120/208;208
								270	120/240;240

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

# Low Profile Dispenser

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 .5gal (1.9L) BIB containers

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

California residents see  
Prop 65 Warning on page 1



LCA-2 LP

		DESCRIPTION					CAPACITY	ELECTRICAL
Product #	Model	Connector Type	Product Ratio at 1.7oz/Second Dispense Rate	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 237mL cups/hr**	Volts
<a href="#">38800.0000</a>	LCA-2 LP	SCHOLLE 1910LX	25:1-100:1	23.20	15.78	20.90	69	120
<a href="#">38800.0002</a>	LCA-2 LP	SCHOLLE QC	25:1-100:1	23.20	15.78	20.90	69	120

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

# Ambient Product Holding

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 .5gal (1.9L) BIB container

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

## LCA-2

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

Compatible with BUNNlink®

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

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)

## LCA-2 PC

Easy-to-program one touch portion control

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

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

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)



LCA-2



LCA-1

California residents see Prop 65 Warning on page 1

Product #	Model	Portion Control	DESCRIPTION			Dimensions			CAPACITY	ELECTRICAL
			Connector Type	Product Ratio at 58.23ml/Second Dispense Rate	Product Ratio at 73.93ml/Second Dispense Rate	Height x Width x Depth (inches)	237mL cups/hr**	Volts		
<a href="#">34400.0001</a>	LCA-2 1/8" TUBE	NO	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">34400.0002</a>	LCA-2 3/16" TUBE	NO	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">34400.0026</a>	LCA-2 3/16" TUBE	NO	SCHOLLE QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">34400.0031</a>	LCA-2 3/16" TUBE LONG FEED	NO	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">36500.0001</a>	LCA-2, PC 1/8" TUBE	YES	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">36500.0002</a>	LCA-2, PC 3/16" TUBE	YES	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">36500.0026</a>	LCA-2, PC 3/16" TUBE	YES	SCHOLLE QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
									270	120/240
<a href="#">44100.0000</a>	LCA-1	NO	SCHOLLE 1910LX	25:1-100:1	25:1-100:1	17.80	10.60	19.50	64	120

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

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.

# Refrigerated Dispense *High Volume*

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

18gal (82L) tank capacity

Refrigerated product cabinet extends product flavor profile, adjustable to maintain 41° to 65°F (5° to 18°C) in the product compartment

Digital Brewer Control for programming and user interface

Holds up to three 1gal (3.8L) BIBs

Three-phase or single phase operation

Three buttons allow operator to dispense three independent ratios

California residents see  
Prop 65 Warning on page 1



LCR-3 HV

DESCRIPTION								CAPACITY	ELECTRICAL
Product #	Model	Connector Type	Product Ratio	Dispense Rate/Second	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 237mL cups/hr**	Volts
<a href="#">40800.0000</a>	LCR-3 HV	SCHOLLE QC	25:1-100:1	6oz	40.00	33.00	23.60	370	120/208 1P
								493	120/240 1P
<a href="#">40800.0001</a>	LCR-3 HV	SCHOLLE 1910LX	25:1-100:1	6oz	40.00	33.00	23.60	542	120/208 3P
								742	120/240 3P

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



# COLD COFFEE

# COLD COFFEE SOLUTIONS



BUNN offers a variety of profitable solutions for your Cold Coffee menu. From fresh-brewed tailored recipes by the batch to cold brew concentrate dispensers for multiple gallons of finished drinks, we have you covered.

PRODUCT	PAGE NUMBER
Nitron <sub>2</sub> ® Family	61
Cold Dispensed - JDF	62-63
Ultra® Family	81-82
IC3 DBC	44
Infusion Series® Coffee Brewer Family - ICB	3-9
Infusion Series® Tea & Coffee Combo Brewer Family - ITCB	46-48

LEARN MORE: [bunn.com/cold-coffee](https://www.bunn.com/cold-coffee)

# Nitron<sup>2</sup>® Cold Draft

*Keg-free design delivers authentic Cold Brew taste without need for a complex brewing process*

Achieve a nitro infusion with no kegs to change-out, store, clean, or sanitize. Various models available using either two 1-gal (3.8L) concentrate BIBs or BUNN refillable containers (for Ball-valve models), two 1/2-gal (1.9L) concentrate BIBs or a single 1-gal concentrate BIB (for Scholle models) that staff are already familiar with and each BIB yields multiple gallons of finished drinks

The Nitron Experience: No milk or sugar needed! 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, 10-inch wide countertop design

At a rate of one 16oz drink per minute, can dispense 60 drinks before exceeding 41°F

*\*based on product concentrate used*

California residents see  
Prop 65 Warning on page 1



Nitron<sup>2</sup>® Cold Draft  
(All Black Door)



Nitron<sup>2</sup>® Cold Draft  
(Removable Graphic Door)

DESCRIPTION								ELECTRICAL
Product #	Model	Removable Graphic Door	All Black Door	Temperature Setting °F	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">51600.0009</a>	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
<a href="#">51600.0011</a>	NITRON COLD DRAFT ALL NITRO 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
<a href="#">51600.0016</a>	NITRON COLD DRAFT C-TOP 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
<a href="#">51600.0018</a>	NITRON COLD DRAFT C-TOP 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0020</a>	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0022</a>	NITRON COLD DRAFT ALL-NITRO 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0028</a>	NITRON COLD DRAFT WITH NITRON GAS MODULE	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0029</a>	NITRON COLD DRAFT SCHOLLE WITH NITRON GAS MODULE	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0030</a>	NITRON COLD DRAFT ALL-NITRO WITH NITRON GAS MODULE	YES	NO	41	34.0	9.8	29.8	120
<a href="#">51600.0042</a>	NITRON COLD DRAFT SINGLE 1-GAL SCHOLLE	NO	YES	41	34.0	9.8	29.8	120

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.

# 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

8lb (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 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

California residents see  
Prop 65 Warning on page 1



JDF-2S IC LD  
(Lighted Door)

DESCRIPTION					ELECTRICAL		
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37900.0009	JDF-2S IC LD	YES	NO	33.40	10.50	27.00	120

# 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

18lb (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 12 oz drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

Cold water dispense

California residents see  
Prop 65 Warning on page 1



JDF-4S IC  
with cold water dispense

DESCRIPTION					ELECTRICAL		
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">37300.0016</a>	JDF-4S IC	NO	YES	33.40	15.70	27.50	120

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.



# CAPPUCCINO HOT CHOCOLATE

# iMIX® 3

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

Three 8lb (3.6kg) hoppers

LED backlit door graphics

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 12oz 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

California residents see  
Prop 65 Warning on page 1



iMIX-3 (Top Hinge)



iMIX-3S+



iMIX-3

DESCRIPTION							ELECTRICAL
Product #	Model	Display	Top Hinge Door	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">36900.0000</a>	iMIX-3	CAPPUCCINO	NO	32.80	12.60	24.10	120
<a href="#">38600.0001</a>	iMIX-3S+	CAPPUCCINO	NO	32.80	12.60	24.10	120
<a href="#">38600.0050</a>	iMIX-3S+	CAPPUCCINO	YES	32.80	12.60	24.10	120

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.

# 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

LED backlit door graphics

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 12oz cups in 37 minutes before dropping 10°F from first cup serving temperature

## iMIX-5S+

Set as push and hold or single size portion control

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Prop 65 Warning on page 1



iMIX-5S+



iMIX-5

DESCRIPTION							ELECTRICAL
Product #	Model	Hot Water Dispense	Top Hinge Door	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">37000.0000</a>	iMIX-5	NO	NO	32.80	19.30	24.00	120
<a href="#">37000.0020</a>	iMIX-5	NO	YES	32.80	19.30	24.00	120
<a href="#">37000.0022</a>	iMIX-5	YES	YES	32.80	19.30	24.00	120
<a href="#">38100.0003</a>	iMIX-5S+	NO	NO	32.80	19.30	24.00	120
<a href="#">38100.0050</a>	iMIX-5S+	NO	YES	32.80	19.30	24.00	120

# Fresh Mix

Variable speed motor allows control of product consistency in mixing chamber

FMD-1: One 8lb (3.6kg) hopper

FMD-2: Two 4lb (1.81kg) hoppers

FMD-3: Three 4lb (1.81kg) hoppers

FMD-5: Five 4lb (1.81kg) hoppers

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

Lighted graphics for merchandising

Fast fill – perfect for quick service restaurants

Each mixing chamber has independent powder to water ratio

California residents see Prop 65 Warning on page 1



FMD-1



FMD-3



FMD-5

		DESCRIPTION					ELECTRICAL
Product #	Model	Display	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">SET00.0196</a>	FMD-1	MUG DISPLAY	ONE	29.50	8.20	21.00	120
<a href="#">SET00.0203</a>	FMD-1	HOT CHOCOLATE DISPLAY	ONE	29.50	8.20	21.00	120
<a href="#">SET00.0200</a>	FMD-2 Black	MUG DISPLAY	TWO	29.50	8.20	21.00	120
<a href="#">SET00.0207</a>	FMD-2 Stainless	MUG DISPLAY	TWO	29.50	8.20	21.00	120
<a href="#">SET00.0197</a>	FMD-3 Black	CAPPUCCINO DISPLAY	THREE	29.80	11.70	23.30	120
<a href="#">SET00.0198</a>	FMD-3 Stainless	CAPPUCCINO DISPLAY	THREE	29.80	11.70	23.30	120
<a href="#">34900.0000</a>	FMD-5	CAPPUCCINO DISPLAY	FIVE	29.30	18.2-	21.20	120

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.



JUICE

# Juice – JDF Segmented Door

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 and 5+1 high viscosity concentrates accurately and consistently

Push and Hold and Portion Control models, (Push and Hold can also be set for a single size portion dispense)

JDF-2S Burst Capacity: At rate of one 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

JDF-4S Burst Capacity: at rate of three 12 oz (355ml) drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

California residents see  
Prop 65 Warning on page 1



JDF-4S PC  
(Segmented Lit Door)



JDF-2S PB  
(Segmented Lit Door)

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">37300.0079</a>	JDF-4S PB	YES	NO	NO	NO	33.40	15.70	27.50	120
<a href="#">37300.0080</a>	JDF-4S PC	YES	YES	NO	NO	33.40	15.70	27.50	120
<a href="#">37900.0061</a>	JDF-2S PB	NO	NO	NO	NO	33.40	10.50	27.00	120
<a href="#">37900.0063</a>	JDF-2S PB	YES	NO	NO	NO	33.40	10.50	27.00	120
<a href="#">37900.0064</a>	JDF-2S PC	YES	YES	NO	NO	33.40	10.50	27.00	120
<a href="#">37900.0070</a>	JDF-2S w/LOCK	NO	NO	NO	NO	33.40	10.50	27.00	120
<a href="#">37900.0071</a>	JDF-2S w/LOCK	YES	NO	NO	NO	33.40	10.50	27.00	120
<a href="#">37900.0072</a>	JDF-2S w/LOCK	YES	YES	NO	NO	33.40	10.50	27.00	120

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.

# 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

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

Push and Hold and Portion Control models, (Push and Hold can also be reset for a single size portion dispense)

Burst Capacity: at rate of one 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

California residents see  
Prop 65 Warning on page 1



JDF-2S PC LD  
(Lighted door with portion control)



JDF-2S PB LD  
(with remote switches)



JDF-2S  
(with cold water dispensed)



JDF-2S LD

DESCRIPTION							ELECTRICAL			
Product #	Model	Lighted Display	Portion Control	Remote Switches	Dual Dispense*	Dimensions Height x Width x Depth (Inches)			Volts	
<a href="#">37900.0001</a>	JDF-2S	NO	NO	NO	NO	33.40	10.50	27.00	120	
<a href="#">37900.0008</a>	JDF-2S LD	YES	NO	NO	NO	33.40	10.50	27.00	120	
<a href="#">37900.0025</a>	JDF-2S	NO	NO	NO	YES	33.40	10.50	27.00	120	
<a href="#">37900.0044</a>	JDF-2S LD	YES	NO	YES	NO	33.40	10.50	27.00	120	
<a href="#">37900.0016</a>	JDF-2S PC LD	YES	YES	NO	NO	33.40	10.50	27.00	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

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

Push and Hold and Portion Control models, (Push and Hold can also be reset for a single size portion dispense)

Burst Capacity: at rate of three 12 oz drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

California residents see  
Prop 65 Warning on page 1



JDF-4S PC LD  
(Lighted door with portion control)



JDF-4S



JDF-4S LD  
(Lighted door with cold water dispensed)

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">37300.0000</a>	JDF-4S	NO	NO	NO	NO	33.40	15.70	27.50	120
<a href="#">37300.0002</a>	JDF-4S	NO	NO	NO	YES	33.40	15.70	27.50	120
<a href="#">37300.0004</a>	JDF-4S LD	YES	NO	NO	NO	33.40	15.70	27.50	120
<a href="#">37300.0006</a>	JDF-4S LD	YES	NO	NO	YES	33.40	15.70	27.50	120
<a href="#">37300.0023</a>	JDF-4S PC LD	YES	YES	NO	NO	33.40	15.70	27.50	120
<a href="#">37300.0054</a>	JDF-4S LD	YES	NO	YES	NO	33.40	15.70	27.50	120
<a href="#">37300.0083</a>	JDF-4S COASTAL	YES	NO	NO	NO	33.40	15.70	27.50	120

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.

A glass mug filled with water, showing condensation on the rim, sits on a wooden surface. The image is overlaid with a decorative pattern of dark blue and light grey diamonds. The text "HOT WATER" is centered on the mug in white, bold, sans-serif font.

**HOT  
WATER**

# Precision Temperature *Medium Volume*

3gal (11.4L) tank

Digital thermostat provides consistent and accurate temperatures, programmable from 60°-212°F (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

California residents see  
Prop 65 Warning on page 1



H3X Element

DESCRIPTION								CAPACITY		ELECTRICAL
								WATER INPUT 60°F / 15.5°C		
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			gal/hr	L/hr	
			°F	°C						
<a href="#">45300.0006</a>	H3X	STAINLESS	212	100	22.30	7.60	20.48	5.5	17.8	120
<a href="#">45300.0007</a>	H3X	STAINLESS	212	100	22.30	7.60	20.48	9.8	31.8	208
<a href="#">45300.0008</a>	H3X	STAINLESS	212	100	22.30	7.60	20.48	4.1	13.2	120

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.

# Precision Temperature *Medium Volume*

5gal (18.9L) tank

Digital thermostat provides consistent and accurate temperatures, programmable from 60°-212°F (15.6°-100°C)

LED display provides simple temperature adjustment

California residents see  
Prop 65 Warning on page 1



H5X Element  
(Black)



H5X Element  
(Stainless)

DESCRIPTION								CAPACITY		ELECTRICAL
								WATER INPUT 60°F / 15.5°C		
Product #	Model	Finish	Temperature Setting		Dimensions			gal/hr	L/hr	Volts
			°F	°C	Height	Width	Depth			
<a href="#">43600.0002</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	208
<a href="#">43600.0003</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	240
<a href="#">43600.0010</a>	H5X	BLACK	212	100	28.50	7.40	18.90	10.5	39.7	208
<a href="#">43600.0026</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	4.7	17.8	120
<a href="#">43600.0027</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	208
<a href="#">43600.0040</a>	H5X	BLACK	212	100	28.50	7.40	18.90	4.7	17.8	120
<a href="#">43600.0042</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	18.5	70.0	240
<a href="#">43600.0044</a>	H5X	STAINLESS	212	100	28.50	7.40	18.90	18.5	70.0	208

# 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

California residents see  
Prop 65 Warning on page 1



OHW

HW2

DESCRIPTION					TANK SIZE		CAPACITY		ELECTRICAL		
Product #	Model	Dimensions Height x Width x Depth (Inches)			Temperature Setting		gal	L	gal/hr	L/hr	Volts
		Height	Width	Depth	°F	°C					
<a href="#">02500.0001</a>	HW2	23.80	7.10	14.30	200	93.3	2	7.6	4.1	15.5	120
<a href="#">02550.0003</a>	OHW	16.90	6.50	10.80	200	93.3	.625	2.4	POUROVER		120

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.

# 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 65°F-200°F (18.3°C-96.1°C) ensures consistent water temperature

Dual Voltage (DV) 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 212°F (100°C) for food prep and cleaning

Dual Voltage (DV) 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 (212°F / 100°C) ensures consistent, high quality results

California residents see  
Prop 65 Warning on page 1



H51E-DV PC

H10X

		DESCRIPTION			Temperature Setting		Tank Size		CAPACITY		ELECTRICAL
Product #	Model								Dimensions Height x Width x Depth (Inches)	°F	
<a href="#">39100.0000</a>	H5E-DV PC	28.40	7.00	15.50	200	93.3	5	18.9	5.1	19.3	120
									8.6	32.6	120/208
									11.4	43.2	120/240
<a href="#">39100.0005</a>	H5X-DV PC	28.40	7.00	15.50	212	100	5	18.9	4.7	17.8	120
									7.9	29.9	120/208
									10.5	39.7	120/240
<a href="#">26300.0001</a>	H10X-80-208	34.40	10.20	24.50	212	100	10	37.9	10.5	39.7	208
<a href="#">26300.0000</a>	H10X-80-240	34.40	10.20	24.50	212	100	10	37.9	10.5	39.7	240

A tall, clear glass filled with cold water, ice cubes, and fresh raspberries and blueberries. The glass is set on a wooden surface. The image is overlaid with several blue, diamond-shaped graphic elements. The text "COLD WATER" is centered in the lower half of the image.

COLD WATER

# BUNN refresh® Tower

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 40°F 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 12" tall

At a rate of two 12oz drinks per minute, can dispense 120 drinks before exceeding 41°F

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

California residents see  
Prop 65 Warning on page 1



BUNN refresh® Tower  
Portion Control

BUNN refresh® Tower  
Pull & Hold

DESCRIPTION							ELECTRICAL	
Product #	Model	Finish	Temperature Setting		Dimensions*			Volts
			°F	°C	Height x Width x Depth (Inches)			
<a href="#">45900.0100</a>	BUNN REFRESH TOWER PULL & HOLD	SATIN CHROME/BLACK	40	4.4	24.75	7.75	14.50	120
<a href="#">45900.0101</a>	BUNN REFRESH PUSH BUTTON	SATIN CHROME/BLACK	40	4.4	20.10	7.80	14.60	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](http://bunn.com)

# BUNN refresh® Counter Top

Purified, cold water dispenser for still and sparkling water using a patented in-line 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 40°F 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

Visual design language worthy of front-of-house settings

At a rate of one 12oz drink per minute, can dispense 60 drinks before exceeding 41°F

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

California residents see  
Prop 65 Warning on page 1



BUNN refresh®  
Portion Control



BUNN refresh®  
Push Button



BUNN® refresh®  
Push Button

DESCRIPTION								ELECTRICAL
Product #	Model	Finish	Temperature Setting		Dimensions			Volts
			°F	°C	Height	Width	Depth (Inches)	
<a href="#">45800.0000</a>	BUNN REFRESH COUNTERTOP PUSH BUTTON	BLACK/STAINLESS	40	4.4	27	10	26.5	120
<a href="#">45800.0001</a>	BUNN REFRESH COUNTERTOP PORTION CONTROL	BLACK/STAINLESS	40	4.4	27	10	26.5	120
<a href="#">45800.0002</a>	BUNN REFRESH COUNTERTOP PUSH BUTTON	WHITE/STAINLESS	40	4.4	27	10	26.5	120
<a href="#">45800.0003</a>	BUNN REFRESH COUNTERTOP PORTION CONTROL	WHITE/STAINLESS	40	4.4	27	10	26.5	120

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

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.



FROZEN GRANITA  
SLUSHY

# Ultra® Series

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

## MANUAL FILL

Two 3gal (11.36L) hoppers

Mix concentrate product and water and pour 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

Designed to be compliant with ADA self service requirements

California residents see  
Prop 65 Warning on page 1



Ultra-2 HP  
Black I Flat Lid



Ultra-2 HP  
Stainless & Black

DESCRIPTION							ELECTRICAL
Product #	Model	Finish	Flat Lid	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">34000.0012</a>	ULTRA-2 HP	STAINLESS/WHITE	Yes	29.90	16.00	24.50	120
<a href="#">34000.0013</a>	ULTRA-2 HP	BLACK	Yes	29.90	16.00	24.50	120
<a href="#">34000.0079</a>	ULTRA-2 HP	STAINLESS/WHITE	No	31.90	16.00	24.50	120
<a href="#">34000.0080</a>	ULTRA-2 HP	BLACK	No	31.90	16.00	24.50	120
<a href="#">34000.0081</a>	ULTRA-2 HP	STAINLESS/BLACK	No	31.90	16.00	24.50	120

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.

# Ultra® Series

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

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

Designed to be compliant with ADA self service requirements

## CF VALVE AUTOFILL

Constant flow control for accurate brixing of product

Internal brixing allows interface with standard BIB pumping

## LIQUID AUTOFILL

Two 3gal (11.36L) hoppers

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

California residents see  
Prop 65 Warning on page 1



Ultra-2 LAFI



Ultra-2 PAF



Ultra-2 CF Valve

### LIQUID AUTOFILL

Product #	Model	Finish	Dimensions			Volts
			Height	Width	Depth	
<a href="#">34000.0099</a>	ULTRA-2 LAFI	STAINLESS/BLACK	31.90	16.00	24.50	120
<a href="#">34000.0515</a>	ULTRA-2 LAFI	BLACK	31.90	16.00	24.50	120
<a href="#">34000.0520</a>	ULTRA-2 CFV	BLACK	31.90	16.00	27.50	120
<a href="#">34000.0522</a>	ULTRA-2 CFV	STAINLESS/BLACK	31.90	16.00	27.50	120

### POWDERED AUTOFILL

Product #	Model	Finish	Dimensions			Volts
			Height	Width	Depth	
<a href="#">34000.0501</a>	ULTRA-2 PAF	STAINLESS/BLACK	41.80	16.00	25.00	120

A waiter in a blue uniform is holding a silver tray. On the tray, there is a white coffee cup with a saucer and a tall glass filled with an amber-colored beverage and ice cubes. The background is blurred, showing other people in a social setting. The image is overlaid with a pattern of blue and grey diamond shapes.

# SERVING & HOLDING

# ThermoFresh® Digital Gauge Servers

*Holds temperature 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

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

Translucent faucet guard for visibility while dispensing

Ideal for use with Single or Dual TF DBC and Infusion Series® Brewers

## TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

## TF SERVER STAND

Use for easy dispensing; 17.9cm cup clearance

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

California residents see  
Prop 65 Warning on page 1



3.8L TF Server  
without Stand



TF Server Stand



3.8L TF Server  
(Stand included)

Product #	Model	Dimensions			Holding Capacity		Includes Stand	Finish	Compatible Brewers
		Height	Width	Depth	Gal	L			
<a href="#">42700.0200</a>	TF SERVER DSG3	20.70	9.30	13.00	1.0g	3.8L	YES	STAINLESS	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
<a href="#">42750.0200</a>	TF SERVER DSG3	22.70	9.30	13.00	1.5g	5.7L	YES	STAINLESS	
<a href="#">42700.0250</a>	TF SERVER DSG3	12.60	9.10	11.90	1.0g	3.8L	NO	STAINLESS	ICB-DV ICB Twin
<a href="#">42750.0250</a>	TF SERVER DSG3	14.70	9.10	11.90	1.5g	5.7L	NO	STAINLESS	
<a href="#">54473.1000</a>	TF SERVER STAND	24.64	23.50	33.02	N/A	N/A	N/A	BLACK	N/A

# ThermoFresh® Mechanical Gauge Servers

*Holds temperature for hours without traditional warming plates*

## TF SERVER

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

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

Translucent faucet guard for visibility while dispensing

Ideal for use with Single or Dual TF DBC Brewers

## 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

## TITAN TF SERVER

3gal (11.4L) or 1.5gal (5.7L) capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan TF Server  
(3 gal)



Titan TF Server  
(1.5 gal)



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	Width	Depth	Gal	L			
<a href="#">44000.0200</a>	TF SERVER	20.70	9.30	13.00	1.0g	3.8L	YES	STAINLESS	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
<a href="#">44050.0200</a>	TF SERVER	22.74	9.24	12.99	1.5g	5.7L	YES	STAINLESS	
<a href="#">46300.0000</a>	TITAN TF SERVER	22.90	11.70	15.30	1.5g	5.7L	NO	STAINLESS	Titan Single, Titan Dual
<a href="#">39400.0001</a>	TITAN TF SERVER	23.70	13.80	17.30	3.0g	11.4L	NO	STAINLESS	
<a href="#">44000.0250</a>	TF SERVER	12.60	9.10	11.80	1.0g	3.8L	NO	STAINLESS	ICB-DV ICB Twin
<a href="#">44050.0250</a>	TF SERVER	14.68	9.07	11.87	1.0g	3.8L	NO	STAINLESS	
<a href="#">54473.1000</a>	TF SERVER STAND	8.77	9.25	12.99	N/A	N/A	N/A	BLACK	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.*

# Coffee Decanters and Warmers

## EASY POUR®

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

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

## Glass decanters

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

## RFID decanters

Replaceable RFID collar tracks coffee freshness with compatible brewers

## Warmers

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



Glass



Easy Pour®



Stainless Steel



Glass with RFID



WX2 Side by Side

California residents see  
Prop 65 Warning on page 1

DECANTERS						COMPATIBLE EQUIPMENT	
Product #	Model	Capacity		Handle Color	Quantity Per Case	Brewers	
		OZ	L				
<a href="#">06026.0000</a>	STAINLESS	64oz	1.9L	BLACK	1	12 Cup Decanter Brewers:  VP17 VPR VPS AXIOM CW CWT CWTF CRTF RL VLFP	
<a href="#">06100.0101</a>	EASY POUR	64oz	1.9L	BLACK	1		
<a href="#">06100.0102</a>	EASY POUR	64oz	1.9L	BLACK	2		
<a href="#">06100.0103</a>	EASY POUR	64oz	1.9L	BLACK	3		
<a href="#">06100.0106</a>	EASY POUR	64oz	1.9L	BLACK	6		
<a href="#">06100.0112</a>	EASY POUR	64oz	1.9L	BLACK	12		
<a href="#">06100.0124</a>	EASY POUR	64oz	1.9L	BLACK	24		
<a href="#">06101.0101</a>	EASY POUR	64oz	1.9L	ORANGE	1		
<a href="#">06101.0102</a>	EASY POUR	64oz	1.9L	ORANGE	2		
<a href="#">06101.0103</a>	EASY POUR	64oz	1.9L	ORANGE	3		
<a href="#">06101.0124</a>	EASY POUR	64oz	1.9L	ORANGE	24		
<a href="#">42400.0024</a>	GLASS	64oz	1.9L	BLACK	24		
<a href="#">42400.0101</a>	GLASS	64oz	1.9L	BLACK	1		
<a href="#">42400.0103</a>	GLASS	64oz	1.9L	BLACK	3		
<a href="#">42401.0024</a>	GLASS	64oz	1.9L	ORANGE	24		
<a href="#">42401.0101</a>	GLASS	64oz	1.9L	ORANGE	1		
<a href="#">42401.0103</a>	GLASS	64oz	1.9L	ORANGE	3		
<a href="#">42400.0203</a>	GLASS	64oz	1.9L	BLACK	3		AXIOM RFID
<a href="#">42401.0203</a>	GLASS	64oz	1.9L	ORANGE	3		AXIOM RFID

WARMERS				
Product #	Model	Finish	Number of Warmers	Volts
<a href="#">06310.0004</a>	WX2 SIDE BY SIDE	STAINLESS	2	120
<a href="#">06450.0004</a>	WX1	STAINLESS	1	120
<a href="#">11402.0001</a>	WL2 STEP UP	STAINLESS	2	120

# Thermal Carafes, Pitchers and Airpots

## Thermal Carafe

Highly durable stainless steel interior and exterior

## Thermal Pitcher

Stainless steel lining ensures hot coffee for hours

## Push Button Airpot

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

## Lever-Action Airpot

Brew-thru lid with lever-action for easy use



Vacuum Pitcher



Lever-Action Airpot



Push-Button Airpot



Seamless Thermal Carafe



Thermal Carafe

California residents see Prop 65 Warning on page 1

CARAFES							COMPATIBLE EQUIPMENT
Product #	Model	Capacity OZ	L	Liner	Lid Color	Quantity per Case	Brewers
<a href="#">36029.0001</a>	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	ONE	VPR-TC CW15-TC AXIOM-DV-TC SmartWAVE CWTF-TC
<a href="#">36029.0000</a>	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	TWELVE	
<a href="#">36252.0001</a>	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	ORANGE	ONE	
<a href="#">36252.0000</a>	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	ORANGE	TWELVE	
<a href="#">51746.0001</a>	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	ONE	
<a href="#">51746.0101</a>	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	TWELVE	
<a href="#">51746.0003</a>	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK/ORANGE	ONE	
PITCHERS							
Product #	Model	Capacity OZ	L	Liner		Quantity per Case	Brewers
<a href="#">39430.0000</a>	VACUUM	64oz	1.9L	STAINLESS STEEL		ONE	SmartWAVE
<a href="#">39430.0100</a>	VACUUM	64oz	1.9L	STAINLESS STEEL		SIX	SmartWAVE
AIRPOTS							COMPATIBLE EQUIPMENT
Product #	Model	Capacity OZ	L	Liner		Quantity per Case	Brewers
<a href="#">28696.0002</a>	PUSH-BUTTON	74oz	2.2L	GLASS		ONE	VPR-APS CW15-APS ICB-DV AXIOM-DV-APS AXIOM Twin APS SmartWAVE CWTF-APS ITCB-DV (flip tray)
<a href="#">28696.0006</a>	PUSH-BUTTON	74oz	2.2L	GLASS		SIX	
<a href="#">13041.0001</a>	PUSH-BUTTON	84oz	2.5L	GLASS		ONE	
<a href="#">13041.0101</a>	PUSH-BUTTON	64oz	2.5L	GLASS		SIX	
<a href="#">32700.0000</a>	LEVER-ACTION	74oz	2.2L	GLASS		SIX	
<a href="#">32125.0000</a>	LEVER-ACTION	84oz	2.5L	STAINLESS STEEL		ONE	
<a href="#">32125.0100</a>	LEVER-ACTION	84oz	2.5L	STAINLESS STEEL		SIX	
<a href="#">32130.0000</a>	LEVER-ACTION	102oz	3.0L	STAINLESS STEEL		ONE	
<a href="#">32130.0100</a>	LEVER-ACTION	102oz	3.0L	STAINLESS STEEL		SIX	
<a href="#">36725.0000</a>	LEVER-ACTION	128oz	3.8L	STAINLESS STEEL		ONE	
<a href="#">36725.0100</a>	LEVER-ACTION	128oz	3.8L	STAINLESS STEEL		SIX	

# Soft Heat® Server System

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

## SH Server

1.5Gal (5.7L) capacity; choose from five optional holding time settings

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

Soft grip handle for secure portability

## SH Docking Station

Remote one and two server docking stations with 10.2cm legs

Instant power contact with servers

Add additional remote stations to increase volume

California residents see  
Prop 65 Warning on page 1



2SH Docking Station



1 SH Server and Docking Station

DESCRIPTION						ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
<a href="#">27825.0200</a>	INFUSION SERIES® 1SH DOCKING STAND	STAINLESS	9.30	10.20	11.80	120
<a href="#">27825.0201</a>	INFUSION SERIES® 1SH DOCKING STAND W/ COMM *	STAINLESS	9.30	10.20	11.80	120
<a href="#">27875.0200</a>	INFUSION SERIES® 2SH DOCKING STAND	STAINLESS	9.30	20.20	11.80	120
<a href="#">27875.0201</a>	INFUSION SERIES® 2SH DOCKING STAND W/ COMM*	STAINLESS	9.30	20.20	11.80	120
<a href="#">27850.0200</a>	INFUSION SERIES® 5.7L SH SERVER	BLACK/STAINLESS	14.50	9.10	13.30	24

\*For More Information on stands with wi-fi communication visit [bunn.com](http://bunn.com)



# Universal Airpot Racks

Versatile merchandising system for airpots

Displays can be combined or taken apart easily for greater flexibility

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

Configurations available for two to six airpots

California residents see  
Prop 65 Warning on page 1



UNIV-4 APR



UNIV-3 APR



UNIV-2 APR

## DESCRIPTION

Product #	Model	Dimensions Height x Width x Depth (Inches)			Capacity
<a href="#">35728.0000</a>	UNIV-2 APR (1 Upper, 1 Lower)	14.10	7.50	24.10	Two Airpots
<a href="#">35728.0001</a>	UNIV-2 APR (2 Lower)	6.90	14.90	11.20	Two Airpots
<a href="#">35728.0002</a>	UNIV-3 APR (3 Lower)	6.90	22.90	28.45	Three Airpots
<a href="#">35728.0003</a>	UNIV-4 APR (2 Upper, 2 Lower)	14.00	14.90	24.90	Four Airpots
<a href="#">35728.0004</a>	UNIV-5 APR (3 Upper, 2 Lower)	14.00	22.90	24.90	Five Airpots
<a href="#">35728.0005</a>	UNIV-6 APR (3 Upper, 3 Lower)	14.00	22.90	24.90	Six Airpots

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.

# GPR Servers and Remote Warmers

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

## PORTABLE SERVER

1.5gal (5.7L) capacity

Top handle allows for easy transport to remote service

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

## WARMER

Adjustable black plastic legs

California residents see  
Prop 65 Warning on page 1



RWS1 Warmer



1.5 GPR-FF

DESCRIPTION									
Product #	Model	Dimensions			Capacity		Finish	Volts	Compatible Equipment
		Height	Width	Depth	gal	L			
<a href="#">12203.0010</a>	RWS1 WARMER Black Legs	7.50	8.25	9.30	One GPR Server		STAINLESS	120	1.5GPR
<a href="#">20950.0004</a>	1.5 GPR-FF	9.10	6.70	12.73	1.5	5.7	STAINLESS	N/A	Single GPR DBC, Dual GPR DBC, AXIOM Single, Single and Dual

# Iced Tea and Iced Coffee Dispensers

Solid stainless construction stands up to demands of foodservice environments

Sump dispense valves assure complete dispensing of beverage

Variety of shapes and sizes for every counter configuration

California residents see  
Prop 65 Warning on page 1



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			Capacity		Handles	Additional Feature	Compatible Equipment
		Height	Width	Depth	gal	L			
<a href="#">39600.0001</a>	TDO-N-3.5	21.8	6.2	13.6	3.5	13.2	FRONT/BACK	STANDARD DISPENSE FAUCET	TALL MODELS w/29" TRUNK: TB3, TB6 ITB, ITB DD ITCB, ITCB HV ITCB TWIN HV
<a href="#">39600.0031</a>	TDO-N-3.5	21.8	6.2	13.6	3.5	13.2	FRONT/BACK	LIFT DISPENSE FAUCET	
<a href="#">39600.0047</a>	TDO-N-3.5	21.8	6.2	13.6	3.5	13.2	FRONT/BACK	SOLID LID, PINCH TUBE FAUCET	
<a href="#">39600.0002</a>	TDO-N-4.0	21.0	6.0	23.6	4	15	FRONT/BACK	STANDARD DISPENSE FAUCET	
<a href="#">43900.0001</a>	TD3T-N	22.7	6.2	15.1	3.5	13.2	FRONT/BACK	LIFT HANDLE, BREW-THRU LID	
<a href="#">43900.0002</a>	TD3T-N	22.7	6.2	15.1	3.5	13.2	FRONT/BACK	LIFT HANDLE, SOLID LID	
SQUARE									
<a href="#">03250.0003</a>	TD4	17.1	9.1	15.7	4	15.1	SIDE	SOLID LID	SHORT MODELS w/ 25.75" TRUNK: TB3 ITB ITCB
<a href="#">03250.0006</a>	TD4	17.1	9.1	15.7	4	15.1	SIDE	BREW-THRU LID	
<a href="#">03250.0004</a>	TD4T	22.0	9.1	15.7	4	15.1	SIDE	SOLID LID, TALL	
<a href="#">03250.0005</a>	TD4T	22.0	9.1	15.7	4	15.1	SIDE	BREW-THRU LID, TALL	TALL MODELS w/ 29" TRUNK: ITB ITCB ITCB HV
<a href="#">03250.0018</a>	TD4T	22.0	9.1	15.7	4	15.1	SIDE	BREW-THRU LID, TALL, NO DECAL	
CYLINDER - ROUND									
<a href="#">33000.0000</a>	TDS-3	19.0	9.8	12.8	3	11.4	SIDE	STAINLESS LID	TB3 ITB
<a href="#">33000.0023</a>	TDS-3.5	20.4	9.8	12.8	3.5	13.2	SIDE	STAINLESS LID	ITCB ITCBHV
<a href="#">33000.0001</a>	TDS-5	25.6	9.8	14.8	5	18.9	SIDE	STAINLESS LID	TU5
CYLINDER - OVAL									
<a href="#">34100.0000</a>	TDO-4	19.0	10.7	13.7	4	15	SIDE	SOLID, PLASTIC LID	TB3 ITB ICB ITCB HV
<a href="#">34100.0002</a>	TDO-4	19.0	10.7	13.7	4	15	SIDE	BREW-THRU PLASTIC LID	
<a href="#">34100.0001</a>	TDO-5	22.0	10.7	13.7	5	18.9	SIDE	SOLID, PLASTIC LID	
<a href="#">34100.0003</a>	TDO-5	22.0	10.7	13.7	5	18.9	SIDE	BREW-THRU PLASTIC LID	
LOW PROFILE									
<a href="#">39600.0066</a>	TDO-N-2.0 LP	10.3	6.2	13.6	2	7.5	FRONT/BACK	STANDARD DISPENSE FAUCET	SHORT MODELS w/ 25.75" TRUNK: TB3 ITB ITCB
<a href="#">39600.0065</a>	TDO-N-3.5 LP	15.2	6.2	13.6	3.5	13.2	FRONT/BACK	STANDARD DISPENSE FAUCET	
<a href="#">37100.0000</a>	TDO-3.5 LP	10.0	9.8	16.1	3.5	13.2	SIDE	BREW-THRU PLASTIC LID	
ACCESSORIES									
<a href="#">49634.0000</a>	DISPENSE RACK SINGLE LP	24.5	6.5	17.8	N/A	N/A	SIDE	N/A	TDO-N-2.0 LP TDO-N-3.5 LP
<a href="#">50845.0000</a>	BOOSTER WIRE FORM	11.0	8.9	13.7	N/A	N/A	SIDE	N/A	TDO-N-2.0 LP TDO-N-3.5 LP
<a href="#">37675.0001</a>	REMOTE SERVER STAND	9.1	11.6	14.0	N/A	N/A	TOP	N/A	TDO-3.5 LP
<a href="#">50534.1000</a>	SLIDE LID ASSEMBLY	1.5	6.3	15.0	N/A	N/A	N/A	N/A	TDO-N-2.0 LP TDO-N-3.5 LP



# WATER FILTERS

# 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)



EQHP Twin 70L

### 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	1500gal 5600L	.5gpm 1.9Lpm	•		•		30200.1001
30201.1001	IN-LINE ED-17-TL	1500gal 5600L	.5gpm 1.9Lpm	•		•		30231.1001
30331.1001	EQ-TL-1	1500gal 5600L	.5gpm 1.9Lpm	•		•		
30370.1000	EDSS-11-T200F	1500gal 5600L	.5gpm 1.9Lpm	•	•	•		30370.1001
39000.0001	EQHP10L	10,000gal 37,800L	1.5gpm 5.7Lpm	•	•	•		39000.1001
39000.0002	EQHP25L	25,000gal 94,600L	2gpm 7.9Lpm	•	•	•		39000.1002
39000.0003	EQHP54L	54,000gal 204,400L	5gpm 18.9Lpm	•	•	•		39000.1003
39000.0004	EQHP10	10,000gal 37,800L	1.5gpm 5.7Lpm	•	•			39000.1004
39000.0005	EQHP25	25,000gal 94,600L	5gpm 7.9Lpm	•	•			39000.1005
39000.0006	EQHP54	54,000gal 204,400L	5gpm 18.9Lpm	•	•			39000.1006
39000.0007	EQHP-TEA	4350 grains	1gpm 3.8Lpm	•			•	39000.1007
39000.0008	EQHP-ESP	422gal 1,600L	10.5gpm 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	35,000gal 132,400L	3.3gpm 12.6Lpm	•	•	•		39000.1011
39000.0012	EQHP-TWIN 70L*	70,000gal 264,900L	6.7gpm 25.3Lpm	•	•	•		(2) 39000.1011
39000.0013	EQHP-TWIN 108SP**	108,000gal 408,824L	10gpm 37.8Lpm	•	•	•		(2) 39000.1006, (1) 39000.1010
39000.0014	EQHP-5C	5,000gal 18,927L	1.5gpm 5.7Lpm	•	•			39000.1014
45961.0000	C300 KIT	1057gal 4,000L		•			•	45961.1001
47152.0000	C500 KIT	1796gal 6,800L		•			•	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 (Inches)	Packed per Case	Case Weight (lbs/kg)	Cases per Skid/Tier
<a href="#">20115.0000</a>	DECANTER FILTERS	REGULAR C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 3/4 x 4 1/4	1000	4.0/1.81	180/15
<a href="#">20116.0000</a>		REGULAR NARROW C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 1/2 x 3 1/4	1000	4.2/1.91	180/15
<a href="#">20122.0000</a>		REGULAR FAST FLOW C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	9 3/4 x 4 1/4	1000	4.5/2.04	180/15
<a href="#">20106.0000</a>		RETAIL - 8 & 10 CUP BREWERS	500	2	50	8 1/2 x 3 1/4	1000	3.2/1.45	231/21
<a href="#">20109.0000</a>	URN FILTERS	URN - U3	252	1	36	17 3/4 x 7 1/4	252	5.45/2.47	88/11
<a href="#">20112.0000</a>		NARROW BASE URN	250	1	25	18 1/2 x 6 1/4	250	5.75/2.61	88/11
<a href="#">20124.0000</a>		URN, 11.4L	250	1	25	19 x 7 1/4	250	6.05/2.74	88/11
<a href="#">20111.0000</a>		TITAN, URN	252	1	36	20 x 7 3/4	252	6.6/2.99	84/12
<a href="#">20125.0000</a>		URN, 22.7L	250	1	25	21 x 8 3/4	250	7.5/3.4	72/9
<a href="#">20113.0000</a>		URN, 37.9L	250	1	25	23 3/4 x 8 3/4	250	9.8/4.45	54/9
<a href="#">20131.0000</a>		URN, 37.9L	252	1	36	24 1/4 x 10 3/4	252	9.7/4.40	36/6
<a href="#">20120.0000</a>		SYSTEM III	252	2	36	15 1/8 x 5 3/8	504	6.25/2.83	108/12
<a href="#">20100.0000</a>	OTHER FILTERS	TEA BREWERS, SINGLE & DUAL COFFEE BREWERS, 1.5GAL URNS, ITCB, SYSTEM II	500	1	50	12 3/4 x 5 1/4	500	4.5/2.04	150/15
<a href="#">20157.0001</a>		GOURMET C FUNNEL	500	2	50	12 1/2 x 4 3/4	1000	8.0/3.63	60
<a href="#">20138.1000</a>		GOURMET, SINGLE TF, DUAL TF, SINGLE SH, DUAL SH, SINGLE, DUAL, 1.5GAL URNS	500	1	50	13 3/4 x 5 1/4	500	5.05/2.29	108/12



# ACCESSORIES

# Accessories and Cleaning Agents



Nitrogen Regulator Kit

## CLEANING AGENTS AND ACCESSORIES

Part #	Model	Quantity Per Case
<a href="#">29875.0000</a>	FLOWJET® SYSTEM	ONE
<a href="#">24634.0000</a>	KAY-5 SANITIZER	200 PACKETS
<a href="#">24634.0001</a>	KAY-5 SANITIZER	50 PACKETS
<a href="#">36000.1188</a>	CAFIZA CLEANING TABLETS	TWELVE CONTAINERS
<a href="#">36000.1189</a>	CAFIZA CLEANING TABLETS (100 COUNT)	ONE CONTAINER
<a href="#">37306.0000</a>	URNEX DESCALER	ONE 1OZ PACKET
<a href="#">39000.0100</a>	EQHP WATER FILTER GAUGE	ONE
<a href="#">39000.0101</a>	SCALE-PRO INSTALLATION KIT	ONE
<a href="#">39159.0000</a>	GRINDZ GRINDER CLEANER	ONE CONTAINER
<a href="#">39159.0001</a>	GRINDZ GRINDER CLEANER	TWELVE BOTTLES
<a href="#">39265.0000</a>	RINZA MILK CLEANER	ONE BOTTLE
<a href="#">39265.0001</a>	RINZA MILK CLEANER	SIX BOTTLES
<a href="#">39302.0000</a>	REFILLABLE CONTAINER ASSEMBLY	ONE
<a href="#">39637.0000</a>	TABZ BREWER CLEANER	ONE CONTAINER
<a href="#">39637.0001</a>	TABZ BREWER CLEANER	TWELVE CONTAINERS
<a href="#">45961.1001</a>	C300 & C500 REPLACEMENT HEAD	ONE
<a href="#">52820.0000</a>	PRIMARY CO2 REGULATOR KIT	ONE
<a href="#">52367.1000</a>	CO2 TWIN 20LB TANK RACK W/ REGULATOR KIT	ONE
<a href="#">55324.0000</a>	NITRON <sub>2</sub> ® SCHOLLE QUICK CONNECT ASSEMBLY	ONE
<a href="#">55325.0000</a>	NITRON <sub>2</sub> ® SCHOLLE QUICK CONNECT EXTENSION TUBE ASSEMBLY	ONE
<a href="#">54060.0000</a>	PRIMARY NITROGEN REGULATOR KIT	ONE
<a href="#">55660.0001</a>	NITRON <sub>2</sub> ® GAS MODULE	ONE
<a href="#">45536.1002</a>	NITRON <sub>2</sub> ® ADA KIT	ONE
<a href="#">55011.0005</a>	NITRON <sub>2</sub> ® SCHOLLE SR Y-FITTING TUBE ASSEMBLY	ONE
<a href="#">55605.0000</a>	CAFIZA -CRESCENDO- CLEANING TABLETS (32/BOX)	ONE
<a href="#">40199.0001</a>	RINZA MILK CLEANING TABLETS	ONE
<a href="#">43500.1446</a>	TABLETS, 62 -MILK SYSTEM CLEANING	ONE
<a href="#">43500.1325</a>	CLEANING TABLETS 90 TABS/JAR	ONE
<a href="#">55300.1522</a>	JAR THERMO COFFEE TABS, 31 COUNT	ONE
<a href="#">50766.0001</a>	SURE IMMERSION FILTER PAPER	ONE
<a href="#">42933.0001</a>	SURE IMMERSION CLEANING TABLET	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*

## STAINLESS STEEL SPLASHGARD® FUNNEL

PRODUCT NUMBER [20216.0000](#)

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

PRODUCT NUMBER [20217.0000](#)

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



## SST PLATINUM FUNNEL

PRODUCT NUMBER [54675.0008](#)

*For use with new Infusion Series® 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 SmartWAVE® APS and TC brewers*

PRODUCT NUMBER [34559.0001](#)

*For use with CDBC Twin, CWT Twin and AXIOM® Twin 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 CWTf 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 DILUTION 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](#)

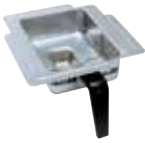
*For use with older Single and Dual SH brewers*

## POUCH PACK FUNNEL FOR SATELLITE BREWERS

PRODUCT NUMBER [29151.0000](#)  
Black Handle

PRODUCT NUMBER [29151.0001](#)  
Orange Handle

*Interchangeable handle allows use will 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 CWTF 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 CWTF brewers*



*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 *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](#)

## Drip Trays *Dispensed Water*



### HW2, H5M, and H5X

PRODUCT NUMBER [02497.0000](#)

### OHW

PRODUCT NUMBER [02497.0001](#)

## Drip Trays *Tea*



### TCD and TDO

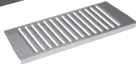
PRODUCT NUMBER [38029.1000](#)

### TDO-N

PRODUCT NUMBER [39626.0000](#) Tray

PRODUCT NUMBER [39627.0000](#)  
Tray Cover

## Drip Trays *Hot Dispensed*



### FMD-1 and FMD-2

PRODUCT NUMBER [02571.0000](#) Tray

PRODUCT NUMBER [28966.0000](#)  
Tray Cover

### FMD-3

PRODUCT NUMBER [28699.0000](#) Tray

PRODUCT NUMBER [28267.0000](#)  
Tray Cover

### FMD-4 and FMD-5

PRODUCT NUMBER [34716.0000](#) Tray

PRODUCT NUMBER [34717.0000](#)  
Tray Cover

### iMIX-3

PRODUCT NUMBER [36984.0000](#) Tray

PRODUCT NUMBER [36985.0000](#)  
Tray Cover

### iMIX-4 and iMIX-5

PRODUCT NUMBER [36670.0000](#) Tray

PRODUCT NUMBER [36739.0000](#)  
Tray Cover

## Drip Trays *Cold Dispensed*



### JDF-2S

PRODUCT NUMBER [38765.1000](#)

### JDF-2S/ NITRON 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 *Frozen Dispensed*



### ULTRA-2 WHITE

PRODUCT NUMBER [28086.0000](#) Tray

PRODUCT NUMBER [32068.0000](#)  
Tray Cover

### ULTRA-2 BLACK

PRODUCT NUMBER [28086.0001](#)T Tray

PRODUCT NUMBER [32068.0001](#)  
Tray Cover



# BUNNserve<sup>®</sup> PRO

Expert Support Throughout the Life of Your Equipment. Available on BUNN Platforms and Most Competitive Equipment Brands.



## Protection *BASIC*<sup>™</sup>

### NO SURPRISE FEES FOR BASIC SERVICE

Go beyond your BUNN<sup>®</sup> equipment warranty with Protection *BASIC*<sup>™</sup>

Flat rates for Installation, Removal and Preventative Maintenance. Reactive Service available at cost of time and materials.†

### VALUE

- Professional installation handled by certified technicians
- Priority dispatch and on-site services
- BUNNserve<sup>®</sup> concierge customer service
- Minimize uncertainty for your service and repair expenses
- Best-in class response times
- No prior authorization required

### FLAT RATE PRICING

- Flat rate pricing is available for installation and preventative maintenance.
- One simple price includes labor, travel and standard parts for BUNN<sup>®</sup> beverage equipment to customer provided specifications during normal business hours (8:00AM-4:30PM, Monday-Friday).
- Available on all BUNN<sup>®</sup> models and other beverage equipment platforms.
- **Installations** are professionally completed within 10 days of request, based on equipment availability and site readiness\*. *\*Lead times may vary for multiple units or locations.*
- **Preventative Maintenance** ensures proper equipment operation, safety, cleanliness, calibration and reduces downtime.

### TIME & MATERIAL PRICING

Time & material pricing is available for reactive service anytime, anywhere.

- 24/7/365 call center
- Expert technical support and authorized service nationwide
- Service dispatch
- Technicians arrive on-site within 24 hours during normal business hours
- Agreed upon Not-to-Exceed limits prevent unexpected fees

† Talk to your BUNN Sales Representative for specific pricing quotes or go to [BUNN.com/bunnserve](http://BUNN.com/bunnserve) to start a quote.

Best Result in the Cup™



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