



MEXICO CATALOG



2020 EQUIPMENT CATALOG

QUICK SERVE RESTAURANT	FULL SERVICE	HEALTHCARE	COLLEGE & UNIVERSITY	AMUSEMENT & LEISURE	OFFICE SYSTEM	LODGING & HOSPITALITY	CONVENIENCE STORE	SPECIALTY
COFFEE	COFFEE	COFFEE	COFFEE	COFFEE	COFFEE	COFFEE	COFFEE	COFFEE
INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® ICB	INFUSION SERIES® SH	INFUSION SERIES® ICB
AXIOM® DBC®	AXIOM® DBC®	INFUSION SERIES® SH	INFUSION SERIES® SH	VP17-1, VP17-2, VP17-3	VP17-1, VP17-2, VP17-3	INFUSION SERIES® SH	INFUSION SERIES® ICB	INFUSION SERIES® SH
CW-TC	CW-TC	VP17-1, VP17-2, VP17-3	VP17-1, VP17-2, 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
GRINDERS	GPR DUAL	CWTF-APS	CWTF-APS	ICB	GRINDERS	CWTF-APS	GPR SINGLE	TITAN®
LPG	TITAN®	ICB	ICB	GRINDERS	LPG	ICB	GPR DUAL	TRIFECTA®
FPG-2 DBC	TITAN® DUAL	GPR SINGLE	GPR SINGLE	G9-2T HD	BEAN-TO-CUP	GPR SINGLE	TITAN®	GRINDERS
MHG	GRINDERS	GPR DUAL	GPR DUAL	MHG	CRESCENDO®	GPR DUAL	TITAN® DUAL	LPG
G9WD RH	G9-2T HD	TITAN®	TITAN®	G9WD RH	SURE IMMERSION®	TITAN®	U3	G9-2T HD
COLD COFFEE	G2, G3	TITAN® DUAL	TITAN® DUAL	BEAN-TO-CUP	COLD COFFEE	TITAN® DUAL	GRINDERS	FPG-2 DBC
NITRON ₂ ®	GVH	U3	U3	CRESCENDO®	NITRON ₂ ®	U3	LPG	G2, G3
IC3	MHG	GRINDERS	GRINDERS	SURE IMMERSION®	IC3	GRINDERS	G9-2T HD	GVH
ESPRESSO	G9WD RH	G9-2T HD	G9-2T HD	COLD COFFEE	HOT WATER	G9-2T HD	FPG-2 DBC	MHG
BW3	BEAN-TO-CUP	MHG	MHG	NITRON ₂ ®	HW2	FPG-2 DBC	G2, G3	G9WD RH
BW4c	CRESCENDO®	G9WD RH	G9WD RH	IC3	COLD WATER	MHG	GVH	BEAN-TO-CUP
SURE TAMP	SURE IMMERSION®	BEAN-TO-CUP	BEAN-TO-CUP	ESPRESSO	BUNN REFRESH®	G9WD RH	MHG	CRESCENDO®
ICED TEA	COLD COFFEE	CRESCENDO®	CRESCENDO®	BW3	BEAN-TO-CUP	G9WD RH	G9WD RH	SURE IMMERSION®
INFUSION SERIES® ITB	NITRON ₂ ®	SURE IMMERSION®	SURE IMMERSION®	BW4c	CRESCENDO®	BEAN-TO-CUP	BEAN-TO-CUP	COLD COFFEE
TB3, TB3Q	IC3	COLD COFFEE	COLD COFFEE	ICED TEA	SURE IMMERSION®	COLD COFFEE	CRESCENDO®	NITRON ₂ ®
HOT CHOCOLATE/ CAPPUCCINO	ESPRESSO	NITRON ₂ ®	NITRON ₂ ®	INFUSION SERIES® ITB	COLD COFFEE	SURE IMMERSION®	SURE IMMERSION®	IC3
IMIX-3	BW3	IC3	IC3	TB3A, TB3QA	NITRON ₂ ®	COLD COFFEE	COLD COFFEE	ESPRESSO
IMIX-3S+	BW4c	ESPRESSO	ESPRESSO	HOT CHOCOLATE/ CAPPUCCINO	IC3	COLD COFFEE	NITRON ₂ ®	BW3
IMIX-5	SURE TAMP	BW3	BW3	IMIX-3	ESPRESSO	COLD COFFEE	IC3	BW4c
IMIX-5S+	ICED TEA	BW4c	BW4c	IMIX-3S+	BW3	ESPRESSO	ESPRESSO	ICED TEA
JUICE	INFUSION SERIES® ITB	ICED TEA	SURE TAMP	IMIX-5	BW4c	ESPRESSO	BW3	INFUSION SERIES® ITB
JDF-2S	TB3A, TB3QA	INFUSION SERIES® ITCB	ICED TEA	IMIX-5S+	SURE TAMP	ICED TEA	BW4c	TB3, TB3Q
JDF-4S	HOT CHOCOLATE/ CAPPUCCINO	ITCB	INFUSION SERIES® ITB	JUICE	ICED TEA	SURE TAMP	SURE TAMP	HOT CHOCOLATE/ CAPPUCCINO
HOT WATER	IMIX-3	HOT CHOCOLATE/ CAPPUCCINO	TB3A, TB3QA	JDF-2S	TB3, TB3Q	ICED TEA	ICED TEA	IMIX-3
H3E ELEMENT	IMIX-3S+	IMIX-3	HOT CHOCOLATE/ CAPPUCCINO	JDF-4S	HOT CHOCOLATE/ CAPPUCCINO	INFUSION SERIES® ITB	INFUSION SERIES® ITB	IMIX-3S+
H5X ELEMENT	IMIX-5	IMIX-3S+	IMIX-3	HOT WATER	IMIX-3	TB3, TB3Q	TB3, TB3Q	IMIX-5
HW2	IMIX-5S+	IMIX-5	IMIX-3S+	H3E ELEMENT	IMIX-3S+	HOT CHOCOLATE/ CAPPUCCINO	HOT CHOCOLATE/ CAPPUCCINO	IMIX-5S+
H5E PC	JUICE	IMIX-5S+	IMIX-5	H5X ELEMENT	IMIX-5	IMIX-3	IMIX-3	HOT WATER
COLD WATER	JDF-2S	JUICE	IMIX-5S+	COLD WATER	IMIX-5S+	IMIX-3S+	IMIX-3S+	H3E ELEMENT
BUNN REFRESH®	JDF-4S	JDF-2S	JUICE	BUNN REFRESH®	JUICE	IMIX-5	IMIX-5	H5X ELEMENT
FROZEN GRANITA/ SLUSHY	HOT WATER	JDF-4S	JDF-2S	FROZEN GRANITA/ SLUSHY	JDF-2S	IMIX-5S+	IMIX-5S+	HW2
ULTRA-2	H3E ELEMENT	HOT WATER	JDF-4S	ULTRA-2	JDF-4S	JUICE	JUICE	H5E PC
	H5X ELEMENT	H3E ELEMENT	HOT WATER		COLD WATER	JDF-2S	JDF-2S	COLD WATER
	COLD WATER	H5X ELEMENT	H3E ELEMENT		BUNN REFRESH®	JDF-4S	JDF-4S	BUNN REFRESH®
	BUNN REFRESH®	COLD WATER	H5X ELEMENT		FROZEN GRANITA/ SLUSHY	COLD WATER	COLD WATER	
	FROZEN GRANITA/ SLUSHY	BUNN REFRESH®	COLD WATER		ULTRA-2	BUNN REFRESH®	BUNN REFRESH®	
	ULTRA-2	FROZEN GRANITA/ SLUSHY	BUNN REFRESH®			FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY	
		ULTRA-2	FROZEN GRANITA/ SLUSHY			ULTRA-2	ULTRA-2	
			ULTRA-2					



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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 pattern of blue and white geometric shapes, resembling a honeycomb or diamond pattern. The word "COFFEE" is written in white capital letters across the middle of the mug.

COFFEE

Infusion Series® Standard Edition

The Infusion Series coffee and tea equipment platform provides Best Result in the Cup™ performance with the proven industry knowledge to deliver the lowest cost of ownership

ICB DV AND DV TALL

Three brew buttons for three separate brewing profiles; two programmable switches for full and half batches

Designed to brew into 2.5-3.8L airpots or 3.8L and 5.7L ThermoFresh® baseless servers

Tall model designed to brew into servers with stand as well as the Titan® 5.7L servers

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/20 amp

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.



ICB DV Tall



ICB DV

 Servers sold separately

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
53100.0100	ICB-DV	STAINLESS	BLACK/SMART	68.10	25.40	55.90	20138.1000	82	120
								136	120/208
								181	120/240
53100.0101	ICB-DV Tall	STAINLESS	BLACK/SMART	88.90	25.40	55.90	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

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

Brew into 2.5-3.8L airpots or 3.8 and 5.7L ThermoFresh® baseless servers; also available in a tall model designed to brew into servers with stand as well as the Titan® 5.7L 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.

Servers sold separately



ICB Twin



ICB Twin Tall

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
53200.0100	ICB Twin	STAINLESS	BLACK/SMART	68.10	51.30	62.00	20138.1000	280	120/240
53200.0101	ICB Twin Tall	STAINLESS	BLACK/SMART	88.90	51.30	62.00	20138.1000	280	120/240

Infusion Series® Soft Heat® Edition

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

- Sleek modernized design language on the brewer and servers
- Six brew buttons and three batch sizes allow for multiple brewing profiles
- Easy Pulse programming automatically adjusts contact time for optimal flavor profile
- Compatible with BrewWISE® intelligence
- 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)

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.



Infusion Series®
Twin Soft Heat®
Stainless



Infusion Series®
Black/Stainless

 Servers sold separately

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
51200.0100	ICB Twin SH	STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000	280	120/240
51200.0101	ICB Twin SH	BLACK/STAINLESS	BLACK/SMART	94.23	65.79	71.37	20138.1000	280	120/240



Infusion Series® Soft Heat® Edition

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

Sleek modernized design language on the brewer and servers

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BrewWISE® intelligence

Dual Voltage (DV) model can operate at 120V/15 amp or 120/208-240V/20 amp

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)

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.

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 (Centimeters)			BUNN #	236mL cups/hr	Volts
51100.0100	ICB SH	STAINLESS	BLACK/SMART	83.30	30.00	59.40	20138.1000	163	120/240

GPR Series

GPR brewer design features a warmer stand, and 5.7L 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
- Hot water faucet



GPR Dual



GPR Single

 Servers sold separately

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Batch Size Settings	Funnel Type	Faucet Location	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
20900.0011	DUAL	THREE	STAINLESS	UPPER	74.42	45.72	49.02	20138.1000	302	120/240
23050.0011	SINGLE	THREE	STAINLESS	UPPER	74.42	23.50	48.26	20138.1000	182	120/240



Automatic Thermal Brewers

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

CWT15-APS

- No hot water faucet
- Brew directly into 1.9 to 3L airpots



CWTF-DV

Servers sold separately

DESCRIPTION				PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Centimeters)		236mL cups/hr	Volts
23001.0006	CWTF15-APS	BLACK PLASTIC	59.90	22.90 47.00	60	120

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 21.6cm tall
- Use in a quick-turn environment where high quality coffee is continuously refreshed
- Hot water faucet and pourover backup feature



 Servers sold separately

CWTF15-TC

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
12950.0360	CWTF15-TC	BLACK PLASTIC	46.22	22.86	47.00	20115.0000	62	120



Automatic Decanter Brewers with Upper Warmers

Plumbed, medium volume brewing solution with simple switch controls

CWTF

Plastic or stainless funnel options

Pourover backup

Hot water faucet and pourover backup on all models



CWTF15
(no faucet)

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Warmers	Funnel Type	Dimensions Height x Width x Depth (Centimeters)	BUNN #	236mL cups/hr	Volts
12950.0213	CWTF15-3	YES	TWO UPPER/ONE LOWER	BLACK PLASTIC	48.01 21.59 45.21	20115.0000	62	120

Pourover Decanter Brewers

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

VP17 SERIES

Two separately controlled warmers

SplashGard® funnel deflects hot liquids away from the hand



 Servers sold separately

VP17-2

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Warmers	Includes Decanter	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts
13300.0002	VP17-2	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	60	120
13300.0039	VP17-2 WITH READY LIGHT	STAINLESS	ONE UPPER/ONE LOWER	NO	48.26	21.34	47.75	20115.0000	60	120

Pourover Thermal Brewers

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

CW15-APS SERIES

- Simple switch controls
- Brews directly into 1.9 to 3L airpots

CW15-TC SERIES

- Models are space-saving 22.9cm wide
- Accepts thermal carafes up to 21.6 cm tall



VPR-APS



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 (Centimeters)			BUNN #	236mL cups/hr	Volts
23001.0000	CW15-APS	STAINLESS	NO	BLACK PLASTIC	59.94	22.86	46.99	20115.0000	61	120
23001.0062	CW15-APS	STAINLESS	NO	GOURMET FUNNEL	59.94	22.86	46.99	20157.0001	61	120
23001.0040	CW15-TC	STAINLESS	NO	BLACK PLASTIC	45.47	22.86	46.99	20115.0000	62	120

Titan® Series

High volume solution using fresh ground coffee and featuring Digital Brewer Control™ for precise extraction control

Coffee extraction controlled with pre-infusion and pulse brew, digital temperature control, and large sprayhead; variable bypass controls coffee strength

BrewMETER® allows automatic programming of pulse routine

Funnel has 0.8L capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

11.36L or 5.67L capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan Single



Titan Dual

 Servers sold separately

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL	
Product #	Model	Faucet	Funnel Type	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	Volts	Phase
39200.0001	TITAN DUAL	LOWER	STAINLESS	101.65	90.50	55.22	20111.0000	382	120/240	SINGLE
								560	120/240	THREE
39400.0001	TITAN TF SERVER 11.36L	N/A	N/A	60.20	34.80	43.43	N/A	N/A	N/A	N/A
46300.0000	TITAN TF SERVER 5.67L	N/A	N/A	58.17	29.72	38.86	N/A	N/A	N/A	N/A



Urns

Unique urn brewer design ensures low evaporation loss

U3 TWIN

Large water tank holds over 75.7L

Half-batch option

Draw off hot water during brew cycle without affecting coffee quality



U3 - Twin

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimeters)	BUNN #	236mL cups/hr	Volts
20500.0001	U3	YES	STAINLESS	BLACK PLASTIC	82.30 87.63 53.34	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.

The tinted and durable hoppers are available in .45kg, .90kg and 1.3kg versions

Versatile design allows grinding into bags, cans, and cups and other containers to meet a multitude of customer needs

Fast grinding – 0.45kg in about 30 seconds – maximizes speed of service

340° dial resolution for precise tuning of grind particle size

Ergonomic clamp for holding smaller size bags and containers in place for hands-free operation

Easy-to-use cleaning lever for complete removal of coffee from grind chamber ensures the customer gets all the coffee ground for them

Precision Rockwell 65C hard burrs provide consistency, grind after grind

Bag switch prevents grinding before bag/container is in place

Four-year warranty on grinding burrs



GVH-1



GVH-2



GVH-3

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Centimeters)			Per Hopper	Volts
55600.0100	GVH-1	STAINLESS	58.70	17.80	40.40	.45kg	120
55600.0200	GVH-2	STAINLESS	62.50	17.80	40.40	.90kg	120
55600.0300	GVH-3	STAINLESS	65.50	17.80	40.40	1.3kg	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)



4 Position Storage System



2 Position Storage System



Hopper Assembly



MHG

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Centimeters)			Per Hopper	Volts
35600.0020	MHG	STAINLESS	73.91	23.77	45.72	2.7kg	120
35600.0022	MHG	BLACK	73.91	23.77	45.72	2.7kg	120
36760.0000	TWO POSITION RACK	N/A	29.21	25.40	41.15	N/A	N/A
36760.0001	FOUR POSITION RACK	N/A	61.72	25.40	41.15	N/A	N/A
36845.0000	HOPPER ASSEMBLY	N/A	N/A	N/A	N/A	N/A	N/A



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



G9WD-RH

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Centimeters)			Per Hopper	Volts
40700.0001	G9WD-RH	STAINLESS	75.69	20.68	48.26	2.7kg	120
36845.0000	HOPPER ASSEMBLY	N/A	N/A	N/A	N/A	N/A	N/A

Portion Control Series Grinder

With three batch sizes per hopper and Digital Brewer Control

G9-2T DBC

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

Stores individual coffee grind profiles

BrewWISE® intelligence means the Smart Funnel® manages the grinding and brewing process from start to finish:

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

Grinder communicates 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 1.4kg each of regular and decaf or specialty beans

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

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

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 (Centimeters)			Per Hopper	Volts
33700.0000	G9-2T DBC	STAINLESS	TWO	68.83	21.08	45.72	2.7kg	120
33700.0001	G9-2T DBC	BLACK	TWO	68.83	21.08	45.72	2.7kg	120
36400.0000	FPG-2 DBC	STAINLESS	TWO	56.90	21.08	25.40	1.4kg	120

Portion Control and Low Profile Series Grinder

Coffee grinding systems with simple switch control operation

G9T HD & G9-2T

Accommodates larger brew funnels

Optional wired interface to compatible BUNN brewers

LPG & LPG2E

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment



LPG



LPG-2E



G9T HD

DESCRIPTION							CAPACITY	ELECTRICAL
Product #	Model	Finish	Number of Hoppers	Dimensions Height x Width x Depth (Centimeters)			Per Hopper	Volts
05800.0003	G9T HD TALL	STAINLESS	ONE	68.58	20.32	45.72	4.2kg	120
05800.0027	G9T HD TALL Wired Interface	STAINLESS	ONE	68.58	20.32	45.72	4.2kg	120
20580.0001	LPG	STAINLESS	ONE	38.35	21.95	25.40	2.7kg	120
26800.0000	LPG-2E	STAINLESS	TWO	44.45	21.84	27.94	1.4kg	120
24250.0021	G9-2T HD TALL Wired Interface	STAINLESS	TWO	63.50	20.32	45.72	2.7kg	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 0.45kg in approximately 30 seconds

Wide range of grinds can be selected



G1 HD

G2 HD

G3 HD

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Centimeters)			Per Hopper	Volts
22104.0000	G1 HD	BLACK	57.91	18.54	40.64	.45kg	120
22102.0000	G2 HD	BLACK	67.31	18.54	40.64	.9kg	120
22102.0001	G2 HD	RED	67.31	18.54	40.64	.9kg	120
22100.0001	G3 HD	BLACK	69.09	18.80	40.64	1.4kg	120
22102.0001	G3 HD	RED	69.09	18.80	40.64	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.





BEAN
TO
CUP

Crescendo® Espresso

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

Touchpad features two programmable portion sizes, 230 and 350ml and 9 beverage choices, plus hot water

9 bar brew pressure used with a variable brew group produces an excellent single or double shot with beautiful crema

Engineered with three powder hoppers; two 1.5kg hoppers for the larger demand flavors and a third 1kg hopper that allows for additional flavor

Pleasing design with a compact footprint

Large 1kg hopper displays fresh whole bean coffee



Crescendo®

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Centimeters)			Shots/hr	Volts
44300.0201	CRESCENDO	STAINLESS/BLACK	79.44	35.88	47.94	40	120
44300.0212	CRESCENDO SPA	STAINLESS/BLACK	79.44	35.88	47.94	40	220-240

A close-up photograph of a silver espresso machine spout pouring a thick, golden-brown stream of espresso into a white ceramic cup. The cup is partially filled with coffee. The background is slightly blurred, showing the machine's body and a textured grey surface. Overlaid on the left side of the image is a series of blue and white diamond-shaped geometric patterns.

ESPRESSO

Superautomatic Espresso

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

Sure Tamp®

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

Two hoppers allow for your choice of fresh espresso beans

Sure Tamp Auto can be set up as self serve or crew serve

SureTamp Auto milk delivery system accommodates two milk types

Espresso Refrigerator

Designed to accommodate two standard 3.8L milk jugs

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

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



Sure Tamp® Steam



Sure Tamp® Auto



Espresso Refrigerator

DESCRIPTION					CAPACITY	ELECTRICAL
Product #	Model	Dimensions Height x Width x Depth (Inches)			shots/hr	Volts
43400.xxxx*	SURE TAMP STEAM	30.06	12.40	25.28	180	208
43400.xxxx*	SURE TAMP AUTO	30.06	12.40	25.28	180	208
50214.0000	ESPRESSO REFRIGERATOR	16.70	9.00	22.30	N/A	120

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





ICED TEA

Infusion Series® Standard Edition Iced Tea

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

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

Single button graphic overlay to customize user interface

Quickbrew (Q) funnel tip for easy conversion

ITB-DD SWEETENER

Easily adjust sweetener volume with the Sweet Meter

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

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.



 Servers sold separately

ITB-DD

DESCRIPTION						PAPER FILTER	CAPACITY	CAPACITY W/Q FUNNEL TIP	ELECTRICAL
Product #	Model	Sweetener	Dimensions Height x Width x Depth (Centimeters)			BUNN #	236mL cups/hr	236mL cups/hr	Volts
52000.0300	ITB DD w/ Sweetener	YES	88.90	31.00	59.18	20100.0000	336	523	120

Compatible tea dispensers -TDO-N 3.5, TDO-N 4, TD3T-N



LIQUID COFFEE

Refrigerated Dispenser *Medium Volume*

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

- Serves two coffee products and hot water
- Accommodates all 1.9L and most 3.8L BIB containers
- Convenient flip tray allows for dispensing into decanters or carafes
- Compatible with BUNNlink®
- Power Logic allows the machine to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)
- FlavorGard® technology continuously monitors extract-to-water ratio and assures flavor consistency



LCR-2

DESCRIPTION								CAPACITY	ELECTRICAL
Product #	Model	Connector Type	Product Ratio at 58.23ml/Second Dispense Rate	Product Ratio at 73.93ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimeters)			237mL cups/hr**	Volts
34400.0036	LCR-2	SCHOLLE	45:1-100:1	65:1-100:1	96.52	30.99	63.25	67	120
								202	120/208; 208
								270	120/240; 240
34400.0037	LCR-2	SCHOLLE	25:1-45:1	25:1-65:1	96.52	30.99	63.25	67	120
								202	120/208; 208
								270	120/240; 240
34400.0060	LCR-2	SCHOLLE	25:1-45:1	5:1-65:1	96.52	30.99	63.25	67	120
								202	120/208; 208
								270	120/240; 240

** Based on incoming water temperature of 21°C, capacity can be increased by preheating incoming water to 60°C 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 1.9L BIB containers

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



LCA-2 LP

DESCRIPTION							CAPACITY	ELECTRICAL
Product #	Model	Connector Type	Product Ratio at 50.28ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimeters)			237mL cups/hr**	Volts
38800.0000	LCA-2 LP	SCHOLLE 1910LX	25:1-100:1	58.93	40.08	53.09	69	120
38800.0002	LCA-2 LP	SCHOLLE QC	25:1-100:1	58.93	40.08	53.09	69	120

** 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 1.9L BIB container

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



LCA-1

LCA-2

Accommodates all 1.9L and most 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 1.9L and most 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

DESCRIPTION						CAPACITY			ELECTRICAL	
Product #	Model	Portion Control	Connector Type	Product Ratio at 58.23ml/Second Dispense Rate	Product Ratio at 73.93ml/Second Dispense Rate	Dimensions Height x Width x Depth (Centimeters)			237mL cups/hr**	Volts
34400.0001	LCA-2 1/8" TUBE	NO	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
34400.0002	LCA-2 3/16" TUBE	NO	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
34400.0026	LCA-2 3/16" TUBE	NO	SCHOLLE QC	25:1-45:1	25:1-65:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
34400.0031	LCA-2 3/16" TUBE LONG FEED	NO	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
36500.0001	LCA-2, PC 1/8" TUBE	YES	SCHOLLE 1910LX	45:1-100:1	65:1-100:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
36500.0002	LCA-2, PC 3/16" TUBE	YES	SCHOLLE 1910LX	25:1-45:1	25:1-65:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
36500.0026	LCA-2, PC 3/16" TUBE	YES	SCHOLLE QC	25:1-45:1	25:1-65:1	76.20	30.99	63.25	67	120
									202	120/208; 208
									270	120/240; 240
44100.0000	LCA-1	NO	SCHOLLE 1910LX	25:1-100:1	25:1-100:1	45.21	26.92	49.53	64	120

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



Refrigerated Dispense *High Volume*

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

- 68L tank capacity
- Refrigerated product cabinet extends product flavor profile, adjustable to maintain 5° to 18°C in the product compartment
- Digital Brewer Control for programming and user interface
- Holds up to three 3.L BIBs
- Three-phase or single phase operation
- Three buttons allow operator to dispense three independent ratios



LCR-3 HV

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

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

A photograph of two cold coffee drinks. On the left is an iced coffee with large ice cubes in a tall glass. On the right is a latte with a thick layer of white foam. The background is a dark surface with scattered coffee beans. Overlaid on the image are several semi-transparent geometric shapes: blue diamonds and light gray squares, some of which are partially overlapping each other and the coffee glasses.

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
Infusion Series® Coffee Brewer Family - ICB	3-5
Nitron₂® Family	35
Cold Dispensed - JDF	36-37
Ultra® Family	55

LEARN MORE: bunn.com/cold-coffee

Nitron₂[®] 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 3.8L concentrate BIBs or BUNN refillable containers (for Ball-valve models), two 1.9L concentrate BIBs or a single 3.8L 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! BUNN's patented in-line gas infuser produces up to 3 minutes of cascading micro-bubbles*, resulting in a nitro cold brew crowned with a smooth, silky stout-like head that tastes distinctively creamy with a velvety soft mouthfeel.

Outfit the standard and nitro taps with separate beverages - your choice of cold brew coffee, iced coffee, or iced tea - all from one slim, 25.40cm wide countertop design

At a rate of one 473ml drink per minute, can dispense 60 drinks before exceeding 5°C

**based on product concentrate used*



Nitron₂[®] Cold Draft
(Removable Graphic Door)



Nitron₂[®] Cold Draft
(All Black Door)

DESCRIPTION								ELECTRICAL
Product #	Model	Removable Graphic Door	All Black Door	Temperature Setting °C	Dimensions Height x Width x Depth (Centimeters)			Volts
51600.0009	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0011	NITRON COLD DRAFT ALL NITRO 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0016	NITRON COLD DRAFT C-TOP 4:1 to 12:1	NO	YES	5	86.36	25.40	72.14	120
51600.0018	NITRON COLD DRAFT C-TOP 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0020	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0022	NITRON COLD DRAFT ALL-NITRO 4:1 to 12:1	YES	NO	5	86.36	25.40	72.14	120
51600.0028	NITRON COLD DRAFT WITH NITRON GAS MODULE	YES	NO	5	86.36	25.40	72.14	120
51600.0029	NITRON COLD DRAFT SCHOLLE WITH NITRON GAS MODULE	YES	NO	5	86.36	25.40	72.14	120
51600.0030	NITRON COLD DRAFT ALL-NITRO WITH NITRON GAS MODULE	YES	NO	5	86.36	25.40	72.14	120
51600.0042	NITRON COLD DRAFT SINGLE 1-GAL SCHOLLE	NO	YES	5	86.36	25.40	72.14	120



Iced Coffee – JDF-2S

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

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

3.6kg ice bank provides superior cold drink capacity

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

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



JDF-2S IC LD
(Lighted Door)

DESCRIPTION							ELECTRICAL
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Centimeters)			Volts
37900.0009	JDF-2S IC LD	YES	NO	84.84	26.67	68.58	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

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 355ml drinks/min, 145 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)

Cold water dispense



JDF-4S IC
(with cold water dispense)

DESCRIPTION							ELECTRICAL
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Centimeters)			Volts
37300.0016	JDF-4S IC	NO	YES	84.84	39.88	69.85	120



CAPPUCCINO HOT CHOCOLATE

iMIX® 3

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

- Three 3.6kg hoppers
- LED backlit door graphics
- Variable speed motors allow control of product consistency in mixing chamber (0.75 to 6.6g powder per second)
- Left or top-hinged door option
- Dispense 36 355ml cups in 14 minutes before dropping 5.6°C from first cup serving temperature
- Display allows adjustments and service operational testing from front of machine, communicates machine status, technical support contact information, and advertising messages

iMIX-3S+

Set as push and hold or single size portion control



iMIX-3S+



iMIX-3 (Top Hinge)



iMIX-3

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

iMIX® 5

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

Five 3.6kg hoppers

LED backlit door graphics

Variable speed motors allow control of product consistency in mixing chamber (0.75 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 355ml cups in 37 minutes before dropping 5.6°C from first cup serving temperature

iMIX-5S+

Set as push and hold or single size portion control



iMIX-5S+



iMIX-5

DESCRIPTION							ELECTRICAL
Product #	Model	Hot Water Dispense	Top Hinge Door	Dimensions Height x Width x Depth (Centimeters)			Volts
37000.0000	iMIX-5	No	No	83.31	49.02	60.96	120
37000.0020	iMIX-5	No	Yes	83.31	49.02	60.96	120
37000.0022	iMIX-5	Yes	Yes	83.31	49.02	60.96	120
38100.0003	iMIX-5S+	No	No	83.31	49.02	60.96	120
38100.0050	iMIX-5S+	No	Yes	83.31	49.02	60.96	120

Fresh Mix

Variable speed motor allows control of product consistency in mixing chamber

FMD-1: One 3.6kg hopper

FMD-2: Two 1.81kg hoppers

FMD-3: Three 1.81kg hoppers

FMD-5: Five 1.81kg hoppers

Lighted graphics for merchandising

Fast fill – perfect for quick service restaurants

Each mixing chamber has independent powder to water ratio

FMD DBC

Digital Brewer Control programming



FMD-3



FMD-5



FMD-1

DESCRIPTION							ELECTRICAL
Product #	Model	Display	Number of Hoppers	Dimensions Height x Width x Depth (Centimeters)			Volts
SET00.0203	FMD-1	HOT CHOCOLATE DISPLAY	ONE	74.93	20.83	53.34	120
SET00.0196	FMD-1	MUG DISPLAY	ONE	74.93	20.83	53.34	120
SET00.0200	FMD-2 BLACK	MUG DISPLAY	TWO	74.93	20.83	53.34	120
SET00.0207	FMD-2 STAINLESS	MUG DISPLAY	TWO	74.93	20.83	53.34	120
29250.0000	FMD-3 DBC	CAPPUCCINO DISPLAY	THREE	75.70	29.72	59.18	120
SET00.0197	FMD-3 BLACK	CAPPUCCINO DISPLAY	THREE	75.70	29.72	59.18	120
SET00.0198	FMD-3 STAINLESS	CAPPUCCINO DISPLAY	THREE	75.70	29.72	59.18	120
34900.0000	FMD-5	CAPPUCCINO DISPLAY	FIVE	74.42	46.23	53.85	120





JUICE

Juice – JDF Segmented Door

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

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 reset for a single size portion dispense)

Burst Capacity for JDF-4S: at rate of three 355ml drinks/min, 145 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)



JDF-4S PC
(Segmented Lit Door)



JDF-2S PB
(Segmented Lit Door)

DESCRIPTION								ELECTRICAL
Product #	Model	Lighted Display	Portion Control	Cold Water Dispense	Dimensions Height x Width x Depth (Centimeters)			Volts
37300.0079	JDF-4S PB	YES	NO	NO	84.07	39.88	69.85	120
37300.0080	JDF-4S PC	YES	YES	NO	84.07	39.88	69.85	120
37900.0061	JDF-2S	NO	NO	NO	88.84	26.67	68.58	120
37900.0063	JDF-2S	YES	NO	NO	88.84	26.67	68.58	120
37900.0064	JDF-2S	YES	YES	NO	88.84	26.67	68.58	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.



Juice – JDF-2S

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

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

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

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

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



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



JDF-2S
(Door with Portion Control)

JDF-2S LD

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Dual Dispense*	Dimensions Height x Width x Depth (Centimeters)	Volts		
37900.0001	JDF-2S	NO	NO	NO	NO	84.84 26.67 68.58	120		
37900.0008	JDF-2S LD	YES	NO	NO	NO	84.84 26.67 68.58	120		
37900.0016	JDF-2S PC LD	YES	YES	NO	NO	84.84 26.67 68.58	120		
37900.0025	JDF-2S	NO	NO	NO	YES	84.84 26.67 68.58	120		
37900.0044	JDF-2S LD	YES	NO	YES	NO	84.84 26.67 68.58	120		
37900.0054	JDF-2S COASTAL	YES	NO	NO	NO	84.84 26.67 68.58	120		

*Equipment will dispense via multiple nozzles simultaneously

Juice – JDF-4S

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

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

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 models can be set to single size portion control.

Burst Capacity: at rate of three 355ml drinks/min, 145 drinks before exceeding 5°C (24°C ambient and 24°C incoming water temp)



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



JDF-4S
(non lit push and hold unit
with cold water dispense)



JDF-4S LD
(Lighted Door with cold water dispense)

DESCRIPTION							ELECTRICAL	
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Centimeters)	Volts	
37300.0000	JDF-4S	NO	NO	NO	NO	84.84 39.88 69.85	120	
37300.0002	JDF-4S	NO	NO	NO	YES	84.84 39.88 69.85	120	
37300.0004	JDF-4S LD	YES	NO	NO	NO	84.84 39.88 69.85	120	
37300.0006	JDF-4S LD	YES	NO	NO	YES	84.84 39.88 69.85	120	
37300.0023	JDF-4S PC LD	YES	YES	NO	NO	84.84 39.88 69.85	120	
37300.0054	JDF-4S LD	YES	NO	YES	NO	84.84 39.88 69.85	120	
37300.0083	JDF-4S COASTAL	YES	NO	NO	YES	84.84 39.88 69.85	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.

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

HOT
WATER

Precision Temperature *Medium Volume*

- 11.4L tank
- Digital thermostat provides consistent and accurate temperatures, programmable from 15.6°-100°C
- Contemporary, low profile design for front-of-house and self-service
- Thinsulate® tank insulation provides increased energy efficiency
- LED display provides simple temperature adjustment
- Drip tray included



H3X Element

DESCRIPTION							CAPACITY	ELECTRICAL
							WATER INPUT 15.5°C	
Product #	Model	Finish	Temperature Setting °C	Dimensions Height x Width x Depth (Centimeters)			L/hr	Volts
45300.0006	H3X	STAINLESS	100	56.64	19.3	52.02	17.8	120
45300.0007	H3X	STAINLESS	100	56.64	19.3	52.02	31.8	208
45300.0008	H3X	STAINLESS	100	56.64	19.3	52.02	13.2	120

Precision Temperature *Medium Volume*

18.9L tank

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

LED display provides simple temperature adjustment



H5X Element
(Black)



H5X Element
(Stainless)

DESCRIPTION							CAPACITY	ELECTRICAL
							WATER INPUT 15.5°C	
Product #	Model	Finish	Temperature Setting °C	Dimensions Height x Width x Depth (Centimeters)			L/hr	Volts
43600.0002	H5X	STAINLESS	100	72.40	18.80	48.00	39.7	208
43600.0003	H5X	STAINLESS	100	72.40	18.80	48.00	70.0	240
43600.0010	H5X	BLACK	100	72.40	18.80	48.00	39.7	208
43600.0026	H5X	STAINLESS	100	72.40	18.80	48.00	17.8	120
43600.0027	H5X	STAINLESS	100	72.40	18.80	48.00	39.7	208
43600.0040	H5X	BLACK	100	72.40	18.80	48.00	17.8	120
43600.0042	H5X	STAINLESS	100	72.40	18.80	48.00	70.0	240
43600.0044	H5X	STAINLESS	100	72.40	18.80	48.00	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

7.57L of hot water in a space-saving machine

OHW

Compact styling to accommodate a variety of spaces

Pourover model. No plumbing needed



OHW

HW2

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Temperature Setting °C	L	Volts
02500.0001	HW2	60.96	18.03	36.32	93.3	7.6	120
02550.0003	OHW	42.93	16.51	27.43	93.3	POUROVER	120

Constant Temperature *Large Volume*

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

H5E-DV PC

Constant temperature control between 18.3°C-96.1°C ensures consistent water temperature

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

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

H5X-DV-PC

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

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

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

H10X

Dry-plug prevention for easy installation

Precise temperature 100°C ensures consistent, high quality results



H51E-DV PC

H10X

DESCRIPTION							CAPACITY	ELECTRICAL
							WATER INPUT 15.5°C	
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Temperature Setting °C	Tank Size L	L/hr	Volts
26300.0000	H10X-80-240	87.38	25.91	62.23	100	37.9	39.7	240
26300.0001	H10X-80-208	87.38	25.91	62.23	100	37.9	39.7	208
39100.0000	H5E-DV PC	72.14	17.78	39.37	93.3	18.9	19.3	120
							32.6	120/208
							43.2	120/240
39100.0005	H5X-DV PC	72.14	17.78	39.37	100	18.9	17.8	120
							29.9	120/208
							39.7	120/240

A tall, clear glass filled with cold water, ice cubes, and fresh raspberries and blueberries. The glass is set on a rustic wooden surface. In the foreground, more raspberries and blueberries are scattered on the wood. The image is overlaid with a decorative pattern of blue and white geometric shapes, including diamonds and squares, some of which are semi-transparent. 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 4.4°C water

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

Fast flow faucet accommodates large cups or carafes up to 30.5cm tall

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

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



BUNN refresh® Tower
Pull & Hold



BUNN refresh® Tower
Portion Control

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

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

*Dimensions for tower unit. For tower and undercounter base dimensions please visit [bunn.com](https://www.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 4.4°C water

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

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

Visual design language worthy of front-of-house settings

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

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



BUNN refresh®
Portion Control



BUNN refresh®
Push Button



BUNN® refresh®
Push Button

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

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



A close-up photograph of a glass filled with a bright red, frozen granita slushy. The slushy has a textured, crystalline appearance. A small sprig of green dill is tucked into the top of the drink. The glass is set against a solid blue background. Overlaid on the left side of the image are several semi-transparent, overlapping diamond shapes in various shades of blue and teal. The text "FROZEN GRANITA SLUSHY" is printed in white, uppercase letters across the middle of the glass.

FROZEN GRANITA SLUSHY

Ultra® Series

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

MANUAL FILL

- Two 11.36L hoppers
- Pour water and product mix directly into hopper; special plumbing not required
- Torque sensor technology maintains consistent product thickness for superior beverages
- Reversing auger insures product quality and product presentation in the hopper
- Designed to be compliant with ADA self service requirements



Ultra-2 HP
Manual Fill, Coastal, Standard Handle

DESCRIPTION							ELECTRICAL
Product #	Model	Finish	Flat Lid	Dimensions Height x Width x Depth (Centimeters)			Volts
34000.0575	ULTRA-2 HP COASTAL	STAINLESS/WHITE	NO	81.28	40.64	62.23	120



A waiter in a blue uniform is holding a silver tray. On the tray, there is a white cup of coffee with a blue lid and a tall glass of iced whiskey. The background is blurred, showing other people in a social setting. The image is overlaid with a pattern of blue and white 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 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



3.8L TF Server
without Stand



TF Server Stand



3.8L TF Server
(Stand included)

DESCRIPTION								COMPATIBLE BREWERS
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Holding Capacity	Includes Stand	Finish	Compatible Brewers
42700.0200	TF SERVER DSG3	52.58	23.11	33.02	3.8L	YES	STAINLESS	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
42750.0200	TF SERVER DSG3	57.66	23.11	33.02	5.7L	YES	STAINLESS	
42700.0250	TF SERVER DSG3	32.00	23.11	30.23	3.8L	NO	STAINLESS	
42750.0250	TF SERVER DSG3	37.34	23.11	30.23	5.7L	NO	STAINLESS	ICB-DV ICB TWIN
54473.1000	TF SERVER STAND	24.64	23.50	33.02	N/A	N/A	BLACK	N/A

ThermoFresh® Mechanical Gauge Servers

Holds 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

TITAN TF SERVER

11.4L or 5.7L capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan TF Server
(11.4L)



Titan TF Server
(5.7L)



3.8L TF Server
without Stand



TF Server Stand



5.7L TF Server
(Stand included)

DESCRIPTION								COMPATIBLE EQUIPMENT
Product #	Model	Dimensions Height x Width x Depth (centimeters)			Holding Capacity	Includes Stand	Finish	Brewers
44000.0200	TF SERVER	57.66	23.11	33.02	3.8L	YES	STAINLESS	SINGLE TF DBC, DUAL TF DBC, ICB TALL, ICB TWIN TALL, ITCB-DV, ITCB-DV HV, ITCB TWIN HV
44050.0200	TF SERVER	57.66	23.11	33.02	5.7L	YES	STAINLESS	
46300.0000	TITAN TF SERVER	58.17	29.72	38.86	5.7L	NO	STAINLESS	TITAN SINGLE, TITAN DUAL
39400.0001	TITAN TF SERVER	60.20	34.80	43.43	11.4L	NO	STAINLESS	
44000.0250	TF SERVER	32.26	23.11	32.26	3.8L	NO	STAINLESS	ICB-DV ICB TWIN
44050.0250	TF SERVER	32.26	23.11	32.26	3.8L	NO	STAINLESS	
54473.1000	TF SERVER STAND	24.64	23.50	33.02	N/A	N/A	BLACK	N/A

Coffee Decanters and Warmers

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

EASY POUR®

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

RFID DECANTERS

Replaceable RFID collar tracks
coffee freshness with
compatible brewers

GLASS DECANTERS

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

WARMERS

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



Easy Pour® Carafe



WX2 Warmer

DECANTERS					COMPATIBLE EQUIPMENT
Product #	Model	Capacity	Handle Color	Quantity Per Case	Brewers
06026.0000	STAINLESS	1.9L	BLACK	1	12 Cup Decanter Brewers: VP17 VPR VPS AXIOM CW CWT CWTF CRTF RL VLPF
06100.0101	EASY POUR	1.9L	BLACK	1	
06100.0102	EASY POUR	1.9L	BLACK	2	
06100.0103	EASY POUR	1.9L	BLACK	3	
06100.0106	EASY POUR	1.9L	BLACK	6	
06100.0112	EASY POUR	1.9L	BLACK	12	
06100.0124	EASY POUR	1.9L	BLACK	24	
06101.0101	EASY POUR	1.9L	ORANGE	1	
06101.0102	EASY POUR	1.9L	ORANGE	2	
06101.0103	EASY POUR	1.9L	ORANGE	3	
06101.0124	EASY POUR	1.9L	ORANGE	24	
42400.0024	GLASS	1.9L	BLACK	24	
42400.0101	GLASS	1.9L	BLACK	1	
42400.0103	GLASS	1.9L	BLACK	3	
42401.0024	GLASS	1.9L	ORANGE	24	
42401.0101	GLASS	1.9L	ORANGE	1	
42401.0103	GLASS	1.9L	ORANGE	3	
42400.0203	GLASS	1.9L	BLACK	3	AXIOM RFID
42401.0203	GLASS	1.9L	ORANGE	3	AXIOM RFID
WARMERS					
Product #	Model	Finish	Number of Warmers	Volts	
06310.0004	WX2 SIDE BY SIDE	STAINLESS	2	120	
06310.0006	WX2A SIDE BY SIDE	STAINLESS	1	230	
06450.0004	WX1	STAINLESS	1	120	
11402.0001	WL2 STEP UP	STAINLESS	2	120	



Thermal Carafes, Pitchers and Airpots

Portable, low volume serving options that hold optimal temperature

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



Seamless Thermal Carafe



Thermal Carafe



Vacuum Pitcher



Lever-Action Airpot

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

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



2SH Docking Station



1 SH Server and Docking Station

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

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



DESCRIPTION						
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Capacity	
35728.0000	UNIV-2 APR (1 Upper, 1 Lower)	35.81	19.05	61.21	TWO AIRPOTS	
35728.0001	UNIV-2 APR (2 Lower)	17.53	37.85	28.45	TWO AIRPOTS	
35728.0002	UNIV-3 APR (3 Lower)	17.53	58.17	28.45	THREE AIRPOTS	
35728.0003	UNIV-4 APR (2 Upper, 2 Lower)	35.56	37.85	63.25	FOUR AIRPOTS	
35728.0004	UNIV-5 APR (3 Upper, 2 Lower)	35.56	58.17	63.25	FIVE AIRPOTS	
35728.0005	UNIV-6 APR (3 Upper, 3 Lower)	35.56	58.17	63.25	SIX AIRPOTS	

GPR Servers and Remote Warmers

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

5.7L capacity

Top handle allows for easy placement on warmer stations

WARMER

Available with adjustable plastic or satin nickel legs



RWS1 Warmer



1.5 GPR-FF

DESCRIPTION								COMPATIBLE EQUIPMENT	
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Capacity gal L		Finish	Volts	Brewers
12203.0010	RWS1 WARMER Black Legs	19.05	20.96	23.62	One GPR Server		STAINLESS	120	1.5GPR
20950.0004	1.5 GPR-FF	24.89	17.02	32.33	1.5	5.7	STAINLESS	N/A	Single GPR DBC, Dual GPR DBC, AXIOM Single, Single and Dual

Iced Tea and Iced Coffee Dispensers

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



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



Square



Oval



Round



Narrow

Please see specification table on following page

NARROW								
Product #	Model	Dimensions Height x Width x Depth (Centimeters)			Capacity	Handles	Additional Feature	Compatible Equipment
39600.0001	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	STANDARD DISPENSE FAUCET	Tall models w/ 73.66cm trunk: TB3, TB6 ITB, ITB DD ITCB, ITCB HV ITCB Twin HV
39600.0031	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	LIFT DISPENSE FAUCET	
39600.0047	TDO-N-3.5	55.37	15.75	34.54	13.2L	FRONT/BACK	SOLID LID PINCH TUBE FAUCET	
39600.0002	TDO-N-4.0	55.34	15.24	59.94	15.1L	FRONT/BACK	STANDARD DISPENSE FAUCET	
39600.0081	TDO-N-3.5	55.88	17.78	41.91	13.2L	FRONT/BACK	BREW THRU LID	
39600.0083	TDO-N-3.5	58.42	17.78	39.37	13.2L	FRONT/BACK	PINCH TUBE FAUCET BREW THRU LID	
43900.0001	TD3T-N	57.66	15.75	38.35	13.2L	FRONT/BACK	LIFT HANDLE BREW-THRU LID	
43900.0002	TD3T-N	57.66	15.75	38.35	13.2L	FRONT/BACK	LIFT HANDLE, SOLID LID	
SQUARE								
03250.0003	TD4	43.43	31.24	43.18	15.1L	SIDE	SOLID LID	Short models w/ 65.41cm trunk: TB3 ITB ITCB
03250.0006	TD4	43.43	31.24	43.18	15.1L	SIDE	BREW-THRU LID	
03250.0004	TD4T	55.63	31.24	45.47	15.1L	SIDE	SOLID LID	Tall models w/ 73.66cm trunk: ITB ITCB ITCB HV
03250.0005	TD4T	55.63	31.24	45.47	15.1L	SIDE	BREW-THRU LID, TALL	
CYLINDER - ROUND								
33000.0000	TDS-3	48.26	24.89	32.51	11.4L	SIDE	STAINLESS LID	TB3 ITB
33000.0023	TDS-3.5	51.82	24.89	32.51	13.2L	SIDE	STAINLESS LID	ITCB ITCBHV
33000.0001	TDS-5	65.02	24.89	32.51	18.9L	SIDE	STAINLESS LID	TU5
CYLINDER - OVAL								
34100.0000	TDO-4	48.77	32.51	40.64	15.1L	SIDE	SOLID, PLASTIC LID	TB3 ITB ICB ITCB HV
34100.0002	TDO-4	48.77	32.51	40.64	15.1L	SIDE	BREW-THRU PLASTIC LID	
34100.0001	TDO-5	56.64	32.51	40.64	18.9L	SIDE	SOLID, PLASTIC LID	
34100.0003	TDO-5	56.64	32.51	40.64	18.9L	SIDE	BREW-THRU PLASTIC LID	
LOW PROFILE								
39600.0066	TDO-N-2.0 LP	26.16	15.75	34.54	7.5L	FRONT/BACK	STANDARD DISPENSE FAUCET	Short models w/ 65.4cm trunk: TB3 ITB ITCB
39600.0065	TDO-N-3.5 LP	38.61	15.75	34.54	13.2L	FRONT/BACK	STANDARD DISPENSE FAUCET	
37100.0000	TDO-3.5 LP	25.40	24.89	40.89	13.2L	SIDE	BREW-THRU PLASTIC LID	TB3 LP, ITB LP
ACCESSORIES								
49634.0000	Dispense Rack Single LP	62.23	16.51	45.21	N/A	SIDE	N/A	TDO-N-2.0 LP TDO-N-3.5 LP
50845.0000	Booster Wire Form	25.40	24.89	40.89	N/A	SIDE	N/A	TDO-N-2.0 LP TDO-N-3.5 LP
37675.0001	Remote Server Stand	23.11	29.46	35.56	N/A	TOP	N/A	TDO-3.5 LP
50534.1000	Slide Lid Assembly	3.81	16.00	38.10	N/A	N/A	N/A	TDO-N-2.0 LP TDO-N-3.5 LP

A high-quality photograph of a clear glass filled with water, set against a light blue background. The glass is partially filled, and the water's surface is slightly rippled. Overlaid on the image are several dark blue, semi-transparent diamond shapes of varying sizes, arranged in a pattern that suggests a filter or a clean, modern aesthetic. The text 'WATER FILTERS' is centered in the lower half of the image, within a white rectangular box.

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.

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 862kPa and operating temperature 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	5600L	1.9Lpm	•		•		30200.1001
30201.1001	IN-LINE ED-17-TL	5600L	1.9Lpm	•		•		30231.1001
30331.1001	EQ-TL-1	5600L	1.9Lpm	•		•		
30370.1000	EDSS-11-T200F	5600L	1.9Lpm	•	•	•		30370.1001
39000.0001	EQHP10L	37,800L	5.7Lpm	•	•	•		39000.1001
39000.0002	EQHP25L	94,600L	7.9Lpm	•	•	•		39000.1002
39000.0003	EQHP54L	204,400L	18.9Lpm	•	•	•		39000.1003
39000.0004	EQHP10	37,800L	5.7Lpm	•	•			39000.1004
39000.0005	EQHP25	94,600L	7.9Lpm	•	•			39000.1005
39000.0006	EQHP54	204,400L	18.9Lpm	•	•			39000.1006
39000.0007	EQHP-TEA	4350 grains	3.8Lpm	•			•	39000.1007
39000.0008	EQHP-ESP	1,600L	1.9Lpm	•		•		39000.1008
39000.0009	EQHP-SFTN	1350 grains		•			•	39000.1009
39000.0010	SCALE-PRO®	Recommended 6 month change-out				•		39000.1010
39000.0011	EQHP35L	132,400L	12.6Lpm	•	•	•		39000.1011
39000.0012	EQHP-TWIN 70L*	264,900L	25.3Lpm	•	•	•		(2) 39000.1011
39000.0013	EQHP-TWIN 108SP**	408,800L	37.8Lpm	•	•	•		(2) 39000.1006, (1) 39000.1010
39000.0014	EQHP-5C	18,927L	5.7Lpm	•	•			39000.1014
45961.0000	C300 KIT	15,140L		•		•		45961.1001
47152.0000	C500 KIT	25,740L		•		•		47159.0000

*Requires two (2) cartridges. **Requires three (3) cartridges

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.

The background of the image is a white, textured surface resembling crumpled paper. Overlaid on this are several diamond-shaped elements. A series of blue diamonds with rounded corners are arranged in a diagonal line from the top-left towards the bottom-left. In the top-right corner, there are grey diamonds with rounded corners, also arranged in a diagonal pattern. The text 'PAPER FILTERS' is centered in the lower half of the image.

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 (Centimeters)	Packed per Case	Case Weight	Cases per Skid/Tier
20115.0000	DECANTER FILTERS	REGULAR C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.77 x 10.80	1000	1.81kg	180/15
20116.0000		REGULAR NARROW C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.13 x 8.26	1000	1.91kg	180/15
20122.0000		REGULAR FAST FLOW C, S, R, O, VLPF, VPR, VPS, VP-17	500	2	50	24.77 x 10.80	1000	2.04kg	180/15
20106.0000		RETAIL - 8 & 10 CUP BREWERS	500	2	50	21.59 x 8.26	1000	1.45kg	231/21
20109.0000	URN FILTERS	URN - U3	252	1	36	45.09 x 18.42	252	2.47kg	88/11
20112.0000		NARROW BASE URN	250	1	25	47.00 x 15.88	250	2.61kg	88/11
20124.0000		URN, 11.4L	250	1	25	48.26 x 18.42	250	2.74kg	88/11
20111.0000		TITAN, URN	252	1	36	50.80 x 19.69	252	2.99kg	84/12
20125.0000		URN, 22.7L	250	1	25	53.34 x 22.22	250	3.4kg	72/9
20113.0000		URN, 37.9L	250	1	25	60.33 x 22.22	250	4.45kg	54/9
20131.0000	OTHER FILTERS	URN, 37.9L	252	1	36	61.60 x 27.30	252	4.40kg	36/6
20120.0000		SYSTEM III	252	2	36	38.42 x 13.65	504	2.83kg	108/12
20100.0000		TEA BREWERS, SINGLE & DUAL COFFEE BREWERS, 5.7L URNS, ITCB, SYSTEM II	500	1	50	32.38 x 13.34	500	2.04kg	150/15
20157.0001		GOURMET C FUNNEL	500	2	50	31.75 x 12.07	1000	3.63kg	60
20138.1000		GOURMET, SINGLE TF, DUAL TF, SINGLE SH, DUAL SH, SINGLE, DUAL, 5.7L URNS	500	1	50	34.93 x 13.34	500	2.29kg	108/12



ACCESSORIES

Accessories and Cleaning Agents



Nitrogen Regulator Kit

CLEANING AGENTS AND ACCESSORIES		
Part #	Model	Quantity Per Case
29875.0000	FLOWJET® SYSTEM	ONE
24634.0000	KAY-5 SANITIZER	200 PACKETS
24634.0001	KAY-5 SANITIZER	50 PACKETS
36000.1188	CAFIZA CLEANING TABLETS	TWELVE CONTAINERS
36000.1189	CAFIZA CLEANING TABLETS	ONE CONTAINER
37306.0000	URNEX DESCALER	ONE 1OZ PACKET
39000.0100	EQHP WATER FILTER GAUGE	ONE
39000.0101	SCALE-PRO INSTALLATION KIT	ONE
39000.0105	TWIN MANIFOLD WATER FILTER EQHP	ONE
39000.0106	TWIN-SP MANIFOLD WATER FILTER EQHP	ONE
39159.0000	GRINDZ GRINDER CLEANER	ONE CONTAINER
39159.0001	GRINDZ GRINDER CLEANER	TWELVE BOTTLES
39265.0000	RINZA MILK CLEANER	ONE BOTTLE
39265.0001	RINZA MILK CLEANER	SIX BOTTLES
39302.0000	REFILLABLE CONTAINER ASSEMBLY	ONE
39637.0000	TABZ BREWER CLEANER	ONE CONTAINER
39637.0001	TABZ BREWER CLEANER	TWELVE CONTAINERS
45961.1001	C300 & C500 REPLACEMENT HEAD	ONE
52820.0000	PRIMARY CO2 REGULATOR KIT	ONE
52367.1000	CO2 TWIN 20LB TANK RACK W/ REGULATOR KIT	ONE
55324.0000	NITRON ₂ ® SCHOLLE QUICK CONNECT ASSEMBLY	ONE
55325.0000	NITRON ₂ ® SCHOLLE QUICK CONNECT EXTENSION TUBE ASSEMBLY	ONE
55011.0005	NITRON ₂ ® SCHOLLE SR Y-FITTING TUBE ASSEMBLY	ONE
55660.0001	NITRON GAS MODULE	ONE
54060.0000	PRIMARY NITROGEN REGULATOR KIT	ONE
55605.0000	CAFIZA FOR CRESCENDO	ONE
50199.0001	RINZA MILK TABLETS FOR SURE TAMP AUTO	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



TITAN® FUNNEL

PRODUCT NUMBER 40114.0000

For use with Titan® brewers

GOURMET C FUNNEL

PRODUCT NUMBER 34559.0000

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

PRODUCT NUMBER 34559.0001

For use with CDBC Twin, CWT Twin and AXI-
OM® Twin APS and TC brewers

Universal design – handle may be moved to
appropriate side

Allows brewing heavier throw weights

PRODUCT NUMBER 34559.0003

For use with older ITCB

TRANSLUCENT COFFEE FUNNEL

PRODUCT NUMBER 20583.0002

For use with VP and CWTB brewers

PRODUCT NUMBER 29351.0000

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



TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 03021.0016

For use with Smart WAVE® brewer

TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 03021.0004

For use with TB3, TU3, and older
ITCB brewers

PRODUCT NUMBER 03021.0005
(Quick Dispense)

For use with TB3Q, TU3Q, and
older ITB brewers



TRANSLUCENT DUAL DILLUTION TEA FUNNEL

PRODUCT NUMBER 03021.0013

For use with TB6 brewer

PRODUCT NUMBER 03021.0014

For use with TB6Q brewer

TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER 53463.0010

For use with new
Infusion Series® ITCB Brewers



BLACK PLASTIC SINGLE/DUAL FUNNEL

PRODUCT NUMBER 53463.0008

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

STAINLESS STEEL SPLASHGARD® FUNNEL

PRODUCT NUMBER 20216.0000

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

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



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

Special Purpose Funnels



TRANSLUCENT POUCH PACK FUNNEL

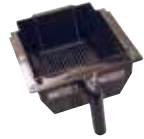
PRODUCT NUMBER 35282.0001

For use with TU3Q brewer

PRODUCT NUMBER 35282.0002

For use with TU3 and TB3 brewers

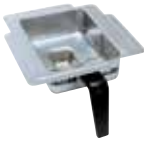
Use with rectangular tea pouch pack



POUCH PACK FUNNEL FOR SATELLITE BREWERS

PRODUCT NUMBER 35282.0000

For use with older Single and Dual SH brewers



POUCH PACK FUNNEL FOR SATELLITE BREWERS

PRODUCT NUMBER 29151.0000
Black Handle

PRODUCT NUMBER 29151.0001
Orange Handle

Interchangeable handle allows use with all BUNN decenter 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 53452.00001



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](#)



OHX

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



ULTRA-2 BLACK

PRODUCT NUMBER [28086.0001](#) Tray

PRODUCT NUMBER [32068.0000](#)
Tray Cover

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Best Result in the Cup™



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