

UNITED STATES CATALOG



 **BUNN**[®]
2021 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	LCA-2	LPG	ICB	GPR DUAL	SURE TAMP® AUTO
FPG-2 DBC	TITAN® DUAL	GPR SINGLE	GPR SINGLE	LCA-2	BEAN-TO-CUP	GPR SINGLE	TITAN®	SURE TAMP® STEAM
MHG	GRINDERS	GPR DUAL	GPR DUAL	GRINDERS	CRESCENDO®	GPR DUAL	TITAN® DUAL	TRIFECTA®
G9WD RH	G9-2T HD	TITAN®	TITAN®	G9-2T HD	SURE IMMERSION®	TITAN®	U3	GRINDERS
COLD COFFEE	G2, G3	TITAN® DUAL	TITAN® DUAL	MHG	COLD COFFEE	TITAN® DUAL	GRINDERS	LPG
NITRON ₂ ®	GVH	U3	U3	G9WD RH	NITRON ₂ ®	U3	LPG	G9-2T HD
IC3	MHG	LCA-2	GRINDERS	BEAN-TO-CUP	IC3	GRINDERS	G9-2T HD	FPG-2 DBC
ICED TEA	G9WD RH	LCA-2	G9-2T HD	CRESCENDO®	HOT WATER	G9-2T HD	FPG-2 DBC	G2, G3
INFUSION SERIES® ITB	BEAN-TO-CUP	GRINDERS	MHG	SURE IMMERSION®	HW2	FPG-2 DBC	G2, G3	GVH
TB3, TB3Q	CRESCENDO®	G9-2T HD	G9WD RH	COLD COFFEE	COLD WATER	MHG	GVH	MHG
HOT CHOCOLATE/ CAPPUCCINO	SURE IMMERSION®	MHG	BEAN-TO-CUP	NITRON ₂ ®	BUNN refresh®	G9WD RH	MHG	G9WD RH
IMIX-3	ESPRESSO	G9WD RH	CRESCENDO®	IC3	BEAN-TO-CUP	G9WD RH	G9WD RH	BEAN-TO-CUP
IMIX-3S+	BW4C	BEAN-TO-CUP	SURE IMMERSION®	ICED TEA	CRESCENDO®	CRESCENDO®	BEAN-TO-CUP	CRESCENDO®
IMIX-5	BW3	SURE IMMERSION®	ESPRESSO	INFUSION SERIES® ITCB	SURE IMMERSION®	SURE IMMERSION®	CRESCENDO®	SURE IMMERSION®
IMIX-5S+	COLD COFFEE	FAST CUP™	SURE TAMP®	HOT CHOCOLATE/ CAPPUCCINO	ESPRESSO	SURE IMMERSION®	SURE IMMERSION®	ESPRESSO
JUICE	NITRON ₂ ®	CRESCENDO®	BW4C	IMIX-3	BW4C	FAST CUP®	FAST CUP®	SURE TAMP®
JDF-2S	IC3	ESPRESSO	BW3	IMIX-3S+	BW3	COLD COFFEE	COLD COFFEE	BW3
JDF-4S	ICED TEA	BW4C	COLD COFFEE	IMIX-5S+	COLD COFFEE	NITRON ₂ ®	NITRON ₂ ®	BW4
HOT WATER	TB3A, TB3QA	COLD COFFEE	IC3	JUICE	IC3	ICED TEA	ICED TEA	COLD COFFEE
H3E ELEMENT	HOT CHOCOLATE/ CAPPUCCINO	NITRON ₂ ®	ICED TEA	JDF-2S	ICED TEA	INFUSION SERIES® ITB	INFUSION SERIES® ITB	NITRON ₂ ®
H5X ELEMENT	IMIX-3	IC3	INFUSION SERIES® ITCB	JDF-4S	TB3, TB3Q	TB3, TB3Q	TB3, TB3Q	IC3
HW2	IMIX-3S+	ICED TEA	HOT CHOCOLATE/ CAPPUCCINO	HOT WATER	HOT CHOCOLATE/ CAPPUCCINO	HOT CHOCOLATE/ CAPPUCCINO	HOT CHOCOLATE/ CAPPUCCINO	ICED TEA
H5E PC	IMIX-5	INFUSION SERIES® ITCB	IMIX-3	H3E ELEMENT	IMIX-3	IMIX-3	IMIX-3	INFUSION SERIES® ITB
COLD WATER	IMIX-5S+	HOT CHOCOLATE/ CAPPUCCINO	IMIX-3S+	H5X ELEMENT	IMIX-3S+	IMIX-3S+	IMIX-3S+	TB3, TB3Q
BUNN refresh®	JUICE	IMIX-3	IMIX-5	H5E PC	IMIX-5	IMIX-5	IMIX-5	HOT CHOCOLATE/ CAPPUCCINO
FROZEN GRANITA/ SLUSHY	JDF-2S	IMIX-3S+	IMIX-5S+	COLD WATER	IMIX-5S+	IMIX-5S+	IMIX-5S+	IMIX-3
ULTRA-2	JDF-4S	IMIX-5	JUICE	BUNN refresh®	JUICE	JUICE	JUICE	IMIX-3S+
	HOT WATER	IMIX-5S+	JDF-2S	FROZEN GRANITA/ SLUSHY	JDF-2S	JDF-2S	JDF-2S	IMIX-5
	H3E ELEMENT	JUICE	JDF-4S	ULTRA-2	JDF-4S	JDF-4S	JDF-4S	IMIX-5S+
	H5X ELEMENT	JDF-2S	HOT WATER	COLD WATER	COLD WATER	COLD WATER	COLD WATER	HOT WATER
	COLD WATER	JDF-4S	H3E ELEMENT	BUNN refresh®	BUNN refresh®	BUNN refresh®	BUNN refresh®	H3E ELEMENT
	BUNN refresh®	HOT WATER	H5X ELEMENT	FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY	FROZEN GRANITA/ SLUSHY	H5X ELEMENT
	FROZEN GRANITA/ SLUSHY	H3E ELEMENT	COLD WATER	ULTRA-2	ULTRA-2	ULTRA-2	ULTRA-2	HW2
	ULTRA-2	H5X ELEMENT	BUNN refresh®	COLD WATER	COLD WATER	COLD WATER	COLD WATER	H5E PC
		COLD WATER	FROZEN GRANITA/ SLUSHY	BUNN refresh®	BUNN refresh®	BUNN refresh®	BUNN refresh®	COLD WATER
		BUNN refresh®	ULTRA-2					BUNN refresh®
		FROZEN GRANITA/ SLUSHY						
		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 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" touchscreen, providing an enhanced user experience when operating and programming the brewers

ICB DV AND DV TALL

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 and time-saving importing/exporting of brewer settings and recipes from brewer to brewer

Comes with stainless baskets

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 and 1.5-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 1.0-gallon and 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



ICB TF 1.5 PE



ICB DV 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		
53300.0100	ICB DV PE	STAINLESS	STAINLESS	NO	26.80	10.00	23.41	20138.1000	82	120
									136	120/208
									181	120/240
53300.0101	ICB DV TALL PE	STAINLESS	STAINLESS	NO	35.00	10.00	23.41	20138.1000	82	120
									136	120/208
									181	120/240
54300.0100	ICB TF PE	STAINLESS	STAINLESS	YES	25.24	12.14	23.41	20138.1000	164	120/240
54300.0101	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" touchscreen, 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 and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

Comes with stainless baskets

Electronic funnel lock prevents removal of each brew funnel until completion of the brew cycle

ICB TF 54200.0101 is compatible with new TF 1.0-gallon and 1.5-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.5-gallon Baseless TF Servers, and Airtots

ICB TF 53400.0101 is compatible with new TF 1.0-gallon and 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.0-gallon and 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airtots

California residents see
Prop 65 Warning on page 1



Servers sold separately



ICB TWIN
TF PE



ICB TWIN
TF PE



ICB TWIN
TALL PE

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
53400.0100	ICB TWIN PE	STAINLESS	STAINLESS	YES NOT INSTALLED	26.80 20.20 24.40	20138.1000	280	120/240
53400.0101	ICB TWIN TALL PE	STAINLESS	STAINLESS	YES NOT INSTALLED	35.00 20.20 22.30	20138.1000	280	120/240
54200.0100	ICB TWIN TF PE	STAINLESS	STAINLESS	YES	25.14 22.60 23.50	20138.1000	280	120/240
54200.0101	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" touchscreen, 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 and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

Comes with stainless baskets

Electronic funnel lock prevents removal of each brew funnel until completion of the brew cycle

New Infusion Soft Heat servers [sold separately] are ergonomic, lighter weight, energy efficient and 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 (without Base), and all previous generations of TF 1.5-gallon TF Servers (without Base)

California residents see Prop 65 Warning on page 1

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
52100.0100	ICB SH PE	STAINLESS	STAINLESS	32.80	11.90	23.00	20138.1000	140	120/240
53600.0100	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

Exclusive Peak Extraction® Sprayhead is lime resistant, multi-directional with a 17-hole design to ensure ultimate uniformity of extraction

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

USB Port for easy and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

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



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
53100.0000	ICB-DV	STAINLESS	BLACK/SMART	26.80	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240
53100.0001	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

Doubles the options for brewing profiles and batch control

Exclusive Peak Extraction® Sprayhead is lime resistant, multi-directional with a 17-hole design to ensure ultimate uniformity of extraction

Large 5.6gal tank provides back-to-back brewing capacity

USB Port for easy and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

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

California residents see Prop 65 Warning on page 1



ICB Twin Tall



ICB Twin

Servers sold separately

DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
53200.0100	ICB Twin	STAINLESS	BLACK/SMART	26.80	20.20	24.40	20138.1000	280	120/240
53200.0101	ICB Twin Tall	STAINLESS	BLACK/SMART	35.00	20.20	24.50	20138.1000	280	120/240
53200.0102	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 when docked on the brewer, ensuring ideal holding temperatures and optimal flavor for longer periods

ICB TWIN SH

Brewer and servers feature sleek, modern design

Exclusive Peak Extraction® Sprayhead is lime resistant, multi-directional with a 17-hole design to ensure ultimate 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

USB Port for easy and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

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

California residents see Prop 65 Warning on page 1

Servers sold separately



Infusion Series® Twin Soft Heat®
Black/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
51200.0100	ICB TWIN SH	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
51200.0101	ICB TWIN SH	BLACK/STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
51200.0102	ICB TWIN SH	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/208
51200.0103	ICB TWIN SH w/ Wireless Comm	STAINLESS	BLACK/SMART	32.90	21.90	23.40	20138.1000	280	120/240
51200.0104	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



Infusion Series® Soft Heat® Standard Edition

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

ICB SH

Brewer and servers feature sleek, modern design

Exclusive Peak Extraction® Sprayhead is lime resistant, multi-directional with a 17-hole design to ensure ultimate 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)

USB Port for easy and time saving importing/exporting of Brewer settings and Recipes from Brewer to Brewer

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



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
51100.0100	ICB SH	STAINLESS	BLACK/SMART	32.90	11.90	23.40	20138.1000	140	120/240
51100.0103	ICB SH DV	STAINLESS	BLACK/SMART	32.90	11.90	23.40	20138.1000	136 148	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.



GPR Series

GPR brewer design features a warmer stand, and 1.5 gallon portable reservoirs are included with each model

Coffee extraction controlled with programmable features

Troubleshoot all switches and electrical components from the front panel with 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
23050.0007	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	81	120
23050.0010	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	169	120/208
23050.0011	Single	THREE	STAINLESS	UPPER	29.30	9.30	19.00	20138.1000	182	120/240
20900.0008	Dual	ONE	BLACK PLASTIC	UPPER	29.30	18.00	19.30	20138.1000	260	120/208
20900.0010	Dual	THREE	STAINLESS	UPPER	29.30	18.00	19.30	20138.1000	260	120/208
20900.0011	Dual	THREE	STAINLESS	UPPER	29.30	18.00	19.30	20138.1000	302	120/240
20900.0088	Dual	THREE	STAINLESS	LOWER	29.30	18.00	19.30	20138.1000	302	120/240
36100.0010	Single GPR DBC DV	N/A	STAINLESS	UPPER	29.60	9.20	20.00	20138.1000	85 160 213	120 120/208 120/240
35900.0010	Dual GPR DBC	N/A	STAINLESS	LOWER	29.30	18.00	20.00	20138.1000	236-302	120/208-240
38700.0043	Single AXIOM-15	N/A	GOURMET C	UPPER	26.10	8.50	21.40	20157.0001	72	120
38700.0045	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

Thermal Carafe equipment brews directly into thermal carafes up to 8.5" 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 per hour

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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
38700.0010	AXIOM DV APS	AIRPOT	BLACK PLASTIC	23.60 9.00 18.50	20115.0000	67	120
						120	120/208
						120	120/240
38700.0011	AXIOM DV TC	THERMAL	BLACK PLASTIC	17.80 9.00 18.50	20115.0000	67	120
						120	120/208
						120	120/240
38700.0013	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			
39900.0013	WAVE15-APS	Specialty	Gourmet C	Trunk	18.69	9.71	17.24	20157.0001	62	120	
39900.0005	WAVE15-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120	
39900.0008	WAVE-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240	
39900.0006	WAVE15-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120	
39900.0009	WAVE-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240	



Automatic Thermal Brewers

Plumbed simple mechanical 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 easily converts by flipping a switch and changing the power cord

California residents see Prop 65 Warning on page 1



CWTF-DV

⚠ Servers sold separately

DESCRIPTION			DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
23001.0003	CWT15-APS	BLACK PLASTIC	23.60	9.00	18.50	20115.0000	60	120
23001.0017	CWTF15-APS	STAINLESS	23.60	9.00	18.50	20115.0000	60	120
23001.0006	CWTF15-APS	BLACK PLASTIC	23.60	9.00	18.50	20115.0000	60	120
23001.0051	CWTF15-APS	GOURMET C	23.60	9.00	18.50	20157.0000	60	120
23001.0052	CWTF35-APS	GOURMET C	23.60	9.00	18.50	20157.0000	120	120/208-240
23001.0059	CWTF-APS DV	BLACK PLASTIC/ STAINLESS	23.60	9.00	18.50	20115.0000	62 107 120	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.



Automatic Thermal Brewers

Plumbed simple mechanical 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" 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
12950.0360	CWTF15-TC	Black Plastic	17.90	9.00	18.50	20115.0000	62	120
12950.0380	CWTF20-TC	Black Plastic	17.90	9.00	18.50	20115.0000	84	120
23001.0069	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 tank provides back-to-back brewing capacity

California residents see
Prop 65 Warning on page 1



⚠ Servers sold separately

AXIOM DV-3 RFID
(Upper Warmers)

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
38700.0080	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 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



AXIOM-DV-3



AXIOM 15-3
(Lower Warmers)



AXIOM 15-3
(Upper Warmers)

Servers sold
separately

Product #	Model	Pourover Feature	Finish	Warmers	Funnel Type	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
						Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr			
38700.0000	AXIOM-15-3	No	Stainless	Two Upper/One Lower	Black Plastic	18.90	8.50	21.40	20115.0000	67	120
38700.0002	AXIOM-15-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	67	120
										67	120
38700.0008	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
38700.0009	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
38700.0023	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 mechanical 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	
12950.0356	CWT15	No	Two Upper/One Lower	Stainless	18.90	8.40	20.5	20115.0000	62	120	
12950.0211	CWTF15	Yes	One Upper/One Lower	Black Plastic	18.90	8.40	21.5	20115.0000	62	120	
12950.0213	CWTF15-3	Yes	Two Upper/One Lower	Black Plastic	18.90	8.40	21.5	20115.0000	62	120	
12950.0217	CWTF15-3	Yes	Two Upper/One Lower	Stainless	18.90	8.40	21.5	20115.0000	62	120	
12950.0283	CWTF20-3	Yes	Two Upper/One Lower	Stainless	18.90	8.40	21.5	20115.0000	81	120	
									62	120	
12950.0410	CWTF-DV	Yes	Two Upper/One Lower	Stainless	18.90	8.40	21.5	20115.0000	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 placement under cabinet

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"

Faucet included

Two individually controlled warmers

California residents see Prop 65 Warning on page 1



CWT35-3



CWTF15-3



VLPF



CRTF5-35

Servers sold separately

Product #	Model	DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
		Faucet	Warmers	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
12950.0293	CWTF15	Yes	One Lower	Black Plastic	17.30	8.50	21.40	20115.0000	62	120
12950.0298	CWTF15-3	Yes	Three Lower Left	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
12950.0212	CWTF15-3	Yes	Three Lower	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
12950.0216	CWTF15-3 with Nickel Legs	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	62	120
12950.0356	CWT35-3	Yes	2 Upper 1 Lower	Stainless	18.9	8.4	20.5	20115.0000	62	120
12950.0453	CWT35-3	Yes	2 Upper 1 Lower	Stainless	18.9	8.4	20.5	20115.0000	62 107 120	120/208 120/240
12950.0409	CWTF-DV	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	62 107 120	120 120/208 120/240
13250.0025	CRTF5-35	Yes	Five Lower	Stainless	17.40	24.40	22.90	20115.0000	120	120/240
07400.0005	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



AXIOM 4/2



AXIOM 0/6

⚠ Servers sold separately

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
38700.0014	AXIOM 4/2 Twin	No	Four Upper /Two Lower	Stainless	19.10	16.40	22.40	20115.0000	240	120/208-240
38700.0015	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 mechanical 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



VP17-1



VP17-2



VPR



VPS

VP17-3
Stainless

Servers sold
separately



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



Pourover Thermal Brewers

A simple mechanical 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 64oz to 101oz airpots

CW15-TC SERIES

Models are space-saving 9" wide

Accepts thermal carafes up to 8.5" tall

VPR-APS SERIES

Internal components are constructed from stainless steel

Accommodates 64oz to 101oz airpots

VPR-TC SERIES

Brew directly into 64oz 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
23001.0000	CW15-APS	Stainless	No	Black Plastic	23.60 x 9.00 x 18.50	20115.0000	61	120
23001.0062	CW15-APS	Stainless	No	Gourmet Funnel	23.60 x 9.00 x 18.50	20157.0001	61	120
23001.0040	CW15-TC	Stainless	No	Black Plastic	17.90 x 9.00 x 18.50	20115.0000	62	120
33200.0010	VPR-APS	Black	No	Black Plastic	26.60 x 15.90 x 8.00	20115.0000	62	120
33200.0014	VPR-APS	Black	Yes	Black Plastic	26.60 x 15.90 x 8.00	20115.0000	62	120
33200.0011	VPR-TC	Black	No	Black Plastic	21.30 x 15.90 x 8.00	20115.0000	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

Designed to be compliant with ADA self service requirements

Intuitive, full color graphic touchscreen guides the user through the beverage making process

Flip tray accommodates a wide range of cup sizes and travel mugs

SINGLE CUP MY CAFÉ MCR

Available as a pour-over or automatic

Pour-over requires no plumbing

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
44500.0000	MCO MY CAFE OFFICE	Automatic	16.75	11.70	20.60	60	120
44600.0000	MCR MY CAFE RESERVOIR	Pourover	15.50	8.80	16.00	60	120
44600.0001	MCR	Automatic/Pourover	15.50	8.80	16.40	60	120



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 1.75" to 2.4" pods

A removable pod drawer offers no-touch, no-mess handling of used pod

Quickly brews a single serving 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
AutoPod®



My Café
Automatic (MCA)



My Café
Pourover (MCP)

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Type	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
42300.0000	MY CAFE AP	AUTOMATIC	15.80	9.70	15.20	60	120
35400.0003	MCP	POUROVER	12.50	8.00	10.50	60	120
35400.0009	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 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
41200.0000	TRIFECTA	SILVER	26.73	11.89	11.87	120
41200.0005	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

Brews up to 22.5 gallons of coffee per hour, while ensuring "quality in the cup" for each and every cup

Hot water faucet

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

Funnel has 28oz ground coffee capacity and paper filter retainers to eliminate fold-over

Energy-saver mode reduces tank temperature during idle periods

Servers not included unless otherwise noted

BrewMETER® allows automatic programming of pulse routine

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
39200.0000	TITAN DUAL	LOWER	STAINLESS	40.00	35.60	21.70	20111.0000	560	120/208	THREE
								382	120/208	SINGLE
39200.0001	TITAN DUAL	LOWER	STAINLESS	40.00	35.60	21.70	20111.0000	560	120/208	THREE
								382	120/208	SINGLE
39300.0000	TITAN SINGLE	LOWER	STAINLESS	40.00	21.30	21.70	20111.0000	360	120/208	THREE
								272	120/208	SINGLE
39400.0001	TITAN TF SERVER 3 gal	N/A	N/A	23.70	13.70	17.10	N/A	N/A	N/A	N/A
46300.0000	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

Draw off hot water during brewing cycle without affecting coffee quality

Top mounted components for ease of service

Large water tank—over 20gal

All stainless steel construction

Unique design assures extremely low evaporation loss to maintain the brew at its flavorful peak

Half-batch option

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
20500.0000	U3	YES	STAINLESS	BLACK PLASTIC	32.40	34.50	21.00	20109.0000	268	120/208
20500.0001	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 in approximately 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



DESCRIPTION			DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Finish	Height x Width x Depth (Inches)			Per Hopper	Volts
55600.0100	GVH-1	STAINLESS	23.10	7.00	15.90	1lb .45kg	120
55600.0200	GVH-2	STAINLESS	24.60	7.00	15.90	2lb .9kg	120
55600.0300	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

USB Port on the CBA for Software importing/exporting

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

DESCRIPTION							CAPACITY	ELECTRICAL
Product #	Model	Finish	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Per Hopper	Volts
35600.0020	MHG	STAINLESS	TWO	29.10	9.36	18.00	6lbs 2.7kg	120
35600.0022	MHG	BLACK	TWO	29.10	9.36	18.00	6lbs 2.7kg	120
36760.0000	TWO POSITION RACK	N/A	N/A	11.50	10.00	16.20	N/A	N/A
36760.0001	FOUR POSITION RACK	N/A	N/A	24.30	10.00	16.20	N/A	N/A
36845.0000	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

USB for software importing/exporting"

Precision grinding burrs consistently deliver the specified quality grind, and have a four year warranty

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
40700.0001	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 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 each of regular and decaf or specialty beans

Accommodates up to 8" 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
33700.0000	G9-2T DBC	STAINLESS	TWO	25.00	8.00	18.00	6lbs 2.7kg	120
33700.0001	G9-2T DBC	BLACK	TWO	25.00	8.00	18.00	6lbs 2.7kg	120
36400.0000	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

Accommodates larger brew funnels

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

LPG - 1 HOPPER

Hopper holds 6lbs

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment

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

LPG2E - 2 HOPPERS

3lbs capacity per hopper

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

California residents see
Prop 65 Warning on page 1



LPG



LPG-2E



G9T HD

Product #	Model	Finish	Number of Hoppers	Dimensions			Capacity	Electrical
				Height	Width	Depth (Inches)		
05800.0003	G9T HD	STAINLESS	ONE	27.00	8.00	18.00	9lbs 4.2kg	120
20580.0001	LPG	STAINLESS	ONE	15.10	8.64	10.00	6lbs 2.7kg	120
26800.0000	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

Available in 1, 2 or 3 lb hopper.

Grinds 1lb in approximately 30 seconds.

Wide range of grinds can be selected

California residents see
Prop 65 Warning on page 1



G1 HD



G2 HD

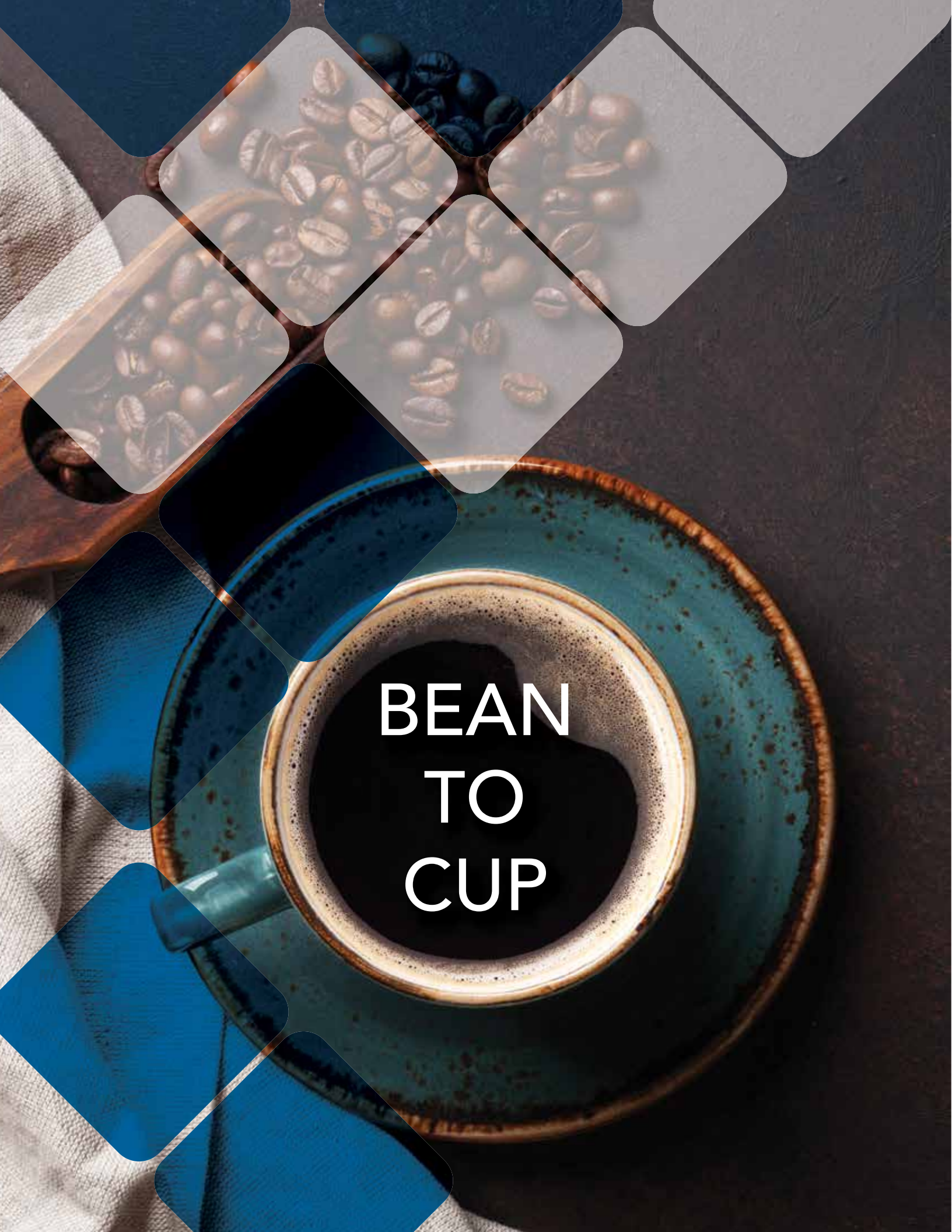


G3 HD

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

Profitable high-performance bean-to-cup coffee brewer that features an intuitive touchscreen experience, a drip-style flavor profile, and room for large cup sizes. Fresh brewed coffee 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

55400.0102 with BUNNlink®

55400.0103 without BUNNlink®

Menu features both hot and iced coffee beverages

VirtualTOUCH™ optional beverage dispensing technology using a QR code and your smart device. (BUNNlink hardware and annual subscription required. Contact your BUNN sales rep for more information.)

California residents see Prop 65 Warning on page 1

VirtualTOUCH® for FAST CUP select and dispense a beverage simply by scanning a QR code.



Fast Cup®

DESCRIPTION			CAPACITY			ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
55400.0102	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80
55400.0103	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80

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

VirtualTOUCH™ optional beverage dispensing technology using a QR code and your smart device.
(BUNNlink hardware and annual subscription required. Contact your BUNN sales rep for more information.)

Optional cashless reader from USA Technologies works with credit cards, debit cards, NFC and mobile wallets

312

Three bean hopper, one grinder and two powder hoppers for cafe style beverage.

220

2 hoppers and two independent grinders with precision burrs for accurate grind profiles

California residents see
Prop 65 Warning on page 1

VirtualTOUCH® for Sure Immersion.
Select and dispense a beverage
simply by scanning a QR code.



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
44400.0100	SURE IMMERSION 220	STAINLESS/BLACK	39.40	16.10	19.80	50	120
44400.0101	SURE IMMERSION 220 with printer port	STAINLESS/BLACK	39.40	16.10	19.80	50	120/208-240
44400.0103	SURE IMMERSION 220	STAINLESS/BLACK	39.40	16.10	19.80	50	120/208-240
44400.0104	SURE IMMERSION 220 with printer port	STAINLESS/BLACK	39.40	16.10	19.80	50	120
44400.0105	SURE IMMERSION 220 with BUNNLink®	STAINLESS/BLACK	39.40	16.10	19.80	50	120
44400.0200	SURE IMMERSION 312	STAINLESS/BLACK	40.30	20.10	22.80	50	120
44400.0201	SURE IMMERSION 312 with printer port	STAINLESS/BLACK	40.30	20.10	22.80	50	120
44400.0202	SURE IMMERSION 220 with BUNNLink®	STAINLESS/BLACK	40.30	20.10	22.80	50	120
44400.0240	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 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 hoppers for the larger demand flavors and a third 2.2lb hopper that allows for additional flavor

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

Pleasing design with a compact footprint

Model 44300.0214 has a flat metal trim panel for merchandising

VirtualTOUCH™ for Crescendo, select and dispense a beverage by hovering a fingertip without touching the machine.

California residents see
Prop 65 Warning on page 1

VirtualTOUCH™ for Crescendo.
Select and dispense a beverage by
hovering a fingertip without touching
the machine.



Crescendo®

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Shots/hr	Volts
44300.0201	CRESCENDO	BLACK/STAINLESS	31.30	14.10	19.25	40	120
44300.0240	CRESCENDO	BLACK/STAINLESS	31.30	14.10	19.25	40	120/208-240V
44300.0214	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 overlapping squares and diamonds in shades of blue and white. 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

An easy-to-use touch screen with beautiful graphics to guide the operator

Modular design of systems makes maintenance simple

Adjustable dispense spout

Integrated 1gal single-milk refrigerator with milk-level and temperature monitoring

Simple, screen-prompted cleaning process with reminder and lockout (daily cleaning for espresso and milk, weekly cleaning for powder)

BLACK & WHITE4c CTM P F RS

Two 2.2lb bean hoppers for your choice of fresh espresso beans

One 4.4lb 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 bean hoppers for your choice of fresh espresso beans

One 4.4lb 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 specialty beverages

Modular design of systems makes maintenance simple

Adjustable dispense spout

Metal brew chamber--- espresso shots made with 8.5 pounds of pressure.

Two 3.3lb bean hoppers for your choice of fresh espresso beans

BLACK & WHITE3 CTMC

One 4.4lb chocolate powder hopper to enable crafting of mochas and hot chocolates

Integrated milk refrigerator holds up to 1.32gal of milk

BLACK & WHITE3 CTM

Integrated milk refrigerator holds up to 1.32gal of milk

BLACK & WHITE3 CTMS

Intellisteam® wand automatically steams milk to proper temperature - no need to monitor with a thermometer and a side-fridge for you primary drinks

BLACK & WHITE3 CTS

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



B&W3 CTMC



B&W3 CTMS

California residents see Prop 65 Warning on page 1



B&W3-CTS



CTM

DESCRIPTION		CAPACITY			ELECTRICAL	
Product #	Model	Dimensions Height x Width x Depth (Inches)			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

BUNNlink Cellular Machine to Machine monitoring

Metal brew chamber heated for the optimal dispense temp of the espresso shot

Picture Prompted Cleaning

Bbean hoppers hold 1lb on the left and 1.5lbs on the right - sized to provide 1 day's worth of fresh beans

California residents see Prop 65 Warning on page 1



Sure Tamp® Steam



Sure Tamp® Auto

DESCRIPTION		DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Height	Width	Depth	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

*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.



The image features two tall, clear glass tumblers filled with cold coffee. The glass on the left contains a dark, rich coffee with several large, clear ice cubes. The glass on the right contains a lighter, more golden-brown coffee, also with ice cubes, and shows a distinct layer of cream or milk being stirred into the coffee. The glasses are placed on a dark, textured slate surface. Scattered around the base of the glasses are several dark brown coffee beans. The background is a dark, moody blue-grey color. The entire image is overlaid with a decorative pattern of semi-transparent, diamond-shaped geometric shapes in various shades of blue and grey.

COLD COFFEE
Fresh Brewed

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 ₂ ® Family	61-62
Cold Dispensed - JDF	63
Ultra® Family	81-82

LEARN MORE: bunn.com/cold-coffee

IC3 DBC®

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

Meets a variety of volume needs; brew either 2 or 3 gallons of iced coffee at a time

SplashGard® funnel deflects hot liquids away from the hand


Brews 20 gallons 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 hole before spraying the entire 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 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

Brews into all BUNN iced tea dispensers (except TDS-5), 0.5 to 1gal 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
29" TRUCK HEIGHT 73.66cm TRUNK HEIGHT											
52500.0100	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
54000.0100	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
54100.0100	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

Achieve a variety of flavor profiles and batch options with programmable Digital Brewer Control. BrewWISE® intelligence with pre-infusion and pulse brew ensures ultimate control of your brewing process and maximum flavor extraction.

High volume model includes Smart Funnel® for coffee; compatible with BrewWISE® grinders

Large 3gal 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
52300.0100	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
52400.0000	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

Exclusive Peak Extraction® Sprayhead is lime resistant, multi-directional with a 17-hole design to ensure ultimate uniformity of extraction.

Brews into all BUNN iced tea dispensers (except TDS-5), 64oz to 128.5oz 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

Servers sold
separately



ITCB

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
29" TRUNK HEIGHT												
52200.0000	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
<i>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</i>												



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 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							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
39900.0020	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

Offers 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, multi-directional Peak Extraction® Sprayhead is lime-resistant and ensures ultimate 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


Sweetener volume adjusts easily with the Sweet Meter

Separate sweetener inlet accommodates either CO₂ systems or external third party pump for sweetener delivery

ITB-LP LOW PROFILE

Brews directly into TDO-3.5 LP dispenser with brew-thru lid

Compact, low-profile styling for variety of spaces

Servers sold separately 



ITB-DD



ITB



ITB-LP

DESCRIPTION						PAPER FILTER	CAPACITY	CAPACITY W/Q FUNNEL TIP	ELECTRICAL
Product #	Model	Sweetener	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	8oz cups/hr 236mL cups/hr	Volts
52000.0000	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>									
52000.0300	ITB DD w/ Sweetener	YES	35.00	12.20	21.80	20100.0000	336	523	120
52000.0301	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>									
52000.0101	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, mechanical 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



TB3

TB3Q-LP

TB3QT w/TD4T

Servers sold separately

DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Quickbrew	Ready Light	Dispenser Included	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
29" TRUNK HEIGHT										
36700.0009	TB3	NO	NO	NO	34.00	11.60	22.00	20100.0000	303	120
36700.0013	TB3Q	YES	NO	NO	34.00	11.60	22.00	20100.0000	523	120
36700.0041	TB3Q	YES	NO	YES (TD4T)	34.00	11.60	22.00	20100.0000	523	120
36700.0055	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>										
25.75" TRUNK HEIGHT										
36700.0030	TB3	NO	NO	NO	31.00	11.60	22.00	20100.0000	303	120
36700.0059	TB3Q	YES	NO	NO	31.00	11.60	22.00	20100.0000	523	120
<i>Compatible tea dispensers - TD4, TDS-3, TDO-4</i>										
LOW PROFILE										
36700.0100	TB3Q-LP	YES	NO	YES (TDO03.5 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, mechanical 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



TB6

⚠ Servers sold separately

DESCRIPTION			DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Quickbrew	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
36700.0300	TB6	NO	34.00	12.20	22.60	20100.0000	303	120
36700.0301	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 and most 1gal BIB containers

Serves two coffee products and hot water

Convenient flip tray allows for dispensing into decanters or carafes

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 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	
34400.0036	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
34400.0037	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
34400.0060	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.

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.



Low-Profile Dispenser

Low-to-medium volume, coffee-on-demand dispenser designed to conveniently fit a variety of locations

Serves two coffee products and hot water

Accommodates two .5gal 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 1.7oz/Second Dispense Rate	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 237mL cups/hr**	Volts
38800.0000	LCA-2 LP	SCHOLLE 1910LX	25:1-100:1	23.20	15.78	20.90	69	120
38800.0002	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 BIB container

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

LCA-2

Accommodates all .5gal and most 1gal BIB containers

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

Equipped with PowerLogic®. PowerLogic® 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 and most 1gal BIB containers

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

Equipped with PowerLogic®. PowerLogic® allows the equipment to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)



LCA-2



LCA-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		
34400.0001	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
34400.0002	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
34400.0026	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
34400.0031	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
36500.0001	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
36500.0002	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
36500.0026	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
44100.0000	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 tank capacity

Refrigerated product cabinet extends product flavor profile, adjustable to maintain 41° to 65°F in the product compartment

LCD screen for programming and user interface

Holds up to three 1gal 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 (Inches)			8oz cups/hr 237mL cups/hr**	Volts
40800.0000	LCR-3 HV	SCHOLLE QC	25:1-100:1	6oz	40.00	33.00	23.60	370	120/208 1P
								493	120/240 1P
40800.0001	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 Dispensed

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
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Ultra® Family	81-82
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LEARN MORE: bunn.com/cold-coffee

Nitron₂[®] Cold Draft

Keg-free design delivers authentic Cold Brew taste without the 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 concentrate BIBs or BUNN refillable containers (for Ball-valve models), two 1/2-gal 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: 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



Nitron₂[®] 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
51600.0018	NITRON COLD DRAFT C-TOP 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
51600.0020	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
51600.0022	NITRON COLD DRAFT ALL-NITRO 4:1 to 12:1	YES	NO	41	34.0	9.8	29.8	120
51600.0028	NITRON COLD DRAFT WITH NITRON GAS MODULE	YES	NO	41	34.0	9.8	29.8	120
51600.0029	NITRON COLD DRAFT SCHOLLE WITH NITRON GAS MODULE	YES	NO	41	34.0	9.8	29.8	120
51600.0030	NITRON COLD DRAFT ALL-NITRO WITH NITRON GAS MODULE	YES	NO	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.



Nitron²® Cold Draft

Keg-free design delivers authentic Cold Brew taste without the 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 concentrate BIBs or BUNN refillable containers (for Ball-valve models), two 1/2-gal 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: 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



Nitron²® Cold Draft
(All Black Door)

DESCRIPTION								ELECTRICAL
Product #	Model	Removable Graphic Door	All Black Door	Temperature Setting °F	Dimensions Height x Width x Depth (Inches)			Volts
51600.0009	NITRON COLD DRAFT SCHOLLE 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
51600.0011	NITRON COLD DRAFT ALL NITRO 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
51600.0016	NITRON COLD DRAFT C-TOP 4:1 to 12:1	NO	YES	41	34.0	9.8	29.8	120
51600.0042	NITRON COLD DRAFT SINGLE 1-GAL SCHOLLE	NO	YES	41	34.0	9.8	29.8	120



Iced Coffee

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

JDF-2S

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

8lb 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)

JDF-4S

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

18lb 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-2S IC LD
(Lighted Door)



JDF-4S IC
with cold water dispense

DESCRIPTION							ELECTRICAL
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37300.0016	JDF-4S IC	NO	YES	33.40	15.70	27.50	120
37900.0009	JDF-2S IC LD	YES	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.





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 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, and technical support contact information, and promotional 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

Product #	Model	DESCRIPTION			Dimensions			ELECTRICAL
		Display	Top Hinge Door	Height x Width x Depth (Inches)	Height x Width x Depth (Inches)	Volts		
36900.0000	iMIX-3	CAPPUCCINO	NO	32.80	12.60	24.10	120	
36900.0001	iMIX-3 (SST PANELS)	CAPPUCCINO	NO	32.80	12.60	24.10	120	
36900.0050	iMIX-3	CAPPUCCINO	YES	32.80	12.60	24.10	120	
38600.0001	iMIX-3S+	CAPPUCCINO	NO	32.80	12.60	24.10	120	
38600.0050	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 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, and technical support contact information, and promotional messages

iMIX-5S+

Set as push-and-hold or single size portion control

California residents see
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
37000.0000	iMIX-5	NO	NO	32.80	19.30	24.00	120
37000.0020	iMIX-5	NO	YES	32.80	19.30	24.00	120
37000.0022	iMIX-5	YES	YES	32.80	19.30	24.00	120
38100.0003	iMIX-5S+	NO	NO	32.80	19.30	24.00	120
38100.0050	iMIX-5S+	NO	YES	32.80	19.30	24.00	120



Fresh Mix

Variable-speed motor enables control of product consistency in mixing chamber

FMD-1: One 8lb hopper

FMD-2: Two 4lb hoppers

FMD-3: Three 4lb hoppers

FMD-5: Five 4lb 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-3



FMD-5



FMD-1

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

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 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
37300.0079	JDF-4S PB	YES	NO	NO	NO	33.40	15.70	27.50	120
37300.0080	JDF-4S PC	YES	YES	NO	NO	33.40	15.70	27.50	120
37300.0094	JDF-4S	YES	YES	NO	YES	33.40	15.70	27.50	120
37900.0061	JDF-2S PB	NO	NO	NO	NO	33.40	10.50	27.00	120
37900.0063	JDF-2S PB	YES	NO	NO	NO	33.40	10.50	27.00	120
37900.0064	JDF-2S PC	YES	YES	NO	NO	33.40	10.50	27.00	120
37900.0070	JDF-2S w/LOCK	NO	NO	NO	NO	33.40	10.50	27.00	120
37900.0071	JDF-2S w/LOCK	YES	NO	NO	NO	33.40	10.50	27.00	120
37900.0072	JDF-2S w/LOCK	YES	YES	NO	NO	33.40	10.50	27.00	120
37900.0076	JDF-2S w/LOCK	YES	YES	NO	YES	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



JDF-2S LD

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Dual Dispense*	Dimensions Height x Width x Depth (Inches)			Volts
37900.0001	JDF-2S	NO	NO	NO	NO	33.40	10.50	27.00	120
37900.0008	JDF-2S LD	YES	NO	NO	NO	33.40	10.50	27.00	120
37900.0016	JDF-2S PC LD	YES	YES	NO	NO	33.40	10.50	27.00	120
37900.0025	JDF-2S	NO	NO	NO	YES	33.40	10.50	27.00	120
37900.0044	JDF-2S LD	YES	NO	YES	NO	33.40	10.50	27.00	120
37900.0054	JDF-4S COASTAL	YES	NO	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
(with cold water dispensed)



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
37300.0000	JDF-4S	NO	NO	NO	NO	33.40	15.70	27.50	120
37300.0002	JDF-4S	NO	NO	NO	YES	33.40	15.70	27.50	120
37300.0004	JDF-4S LD	YES	NO	NO	NO	33.40	15.70	27.50	120
37300.0006	JDF-4S LD	YES	NO	NO	YES	33.40	15.70	27.50	120
37300.0023	JDF-4S PC LD	YES	YES	NO	NO	33.40	15.70	27.50	120
37300.0054	JDF-4S LD	YES	NO	YES	NO	33.40	15.70	27.50	120
37300.0083	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 rounded squares. The text "HOT WATER" is centered on the mug in white, bold, sans-serif font.

**HOT
WATER**

Precision Temperature *Medium Volume*

3gal tank

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

Programmable single portion control option

Contemporary, low profile design for front-of-house and self-service

Equipped with Energy Saving Mode

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						
45300.0006	H3X	STAINLESS	212	100	22.30	7.60	20.48	5.5	17.8	120
45300.0007	H3X	STAINLESS	212	100	22.30	7.60	20.48	9.8	31.8	208
45300.0008	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 tank

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

Equipped with Energy Saving Mode

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 x Width x Depth (Inches)					
43600.0002	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	208
43600.0003	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	240
43600.0010	H5X	BLACK	212	100	28.50	7.40	18.90	10.5	39.7	208
43600.0026	H5X	STAINLESS	212	100	28.50	7.40	18.90	4.7	17.8	120
43600.0027	H5X	STAINLESS	212	100	28.50	7.40	18.90	10.5	39.7	208
43600.0040	H5X	BLACK	212	100	28.50	7.40	18.90	4.7	17.8	120
43600.0042	H5X	STAINLESS	212	100	28.50	7.40	18.90	18.5	70.0	240
43600.0044	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 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			Temperature Setting		gal	L	gal/hr	L/hr	Volts
		Height	Width	Depth	°F	°C					
02500.0001	HW2	23.80	7.10	14.30	200	93.3	2	7.6	4.1	15.5	120
02550.0003	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 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 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 ensures consistent, high quality results

California residents see
Prop 65 Warning on page 1



H5E-DV PC

H10X

		DESCRIPTION				CAPACITY		ELECTRICAL			
						WATER INPUT 60°F / 15.5°C					
Product #	Model	Dimensions Height x Width x Depth (Inches)			Temperature Setting		Tank Size		gal/hr	L/hr	Volts
					°F	°C	gal	L			
39100.0000	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
39100.0005	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
26300.0001	H10X-80-208	34.40	10.20	24.50	212	100	10	37.9	10.5	39.7	208
26300.0000	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 white, bold, uppercase letters.

COLD WATER

BUNN refresh® Tower

Purified, cold water dispenser for still and sparkling water using a patented in-line mistifier

Sleek visual design worthy of front-of-house settings

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 waterborne 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 worthy of front-of-house settings

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)			
45900.0100	BUNN REFRESH TOWER PULL & HOLD	SATIN CHROME/BLACK	40	4.4	24.75	7.80	14.60	120
45900.0101	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

BUNN refresh® Counter Top

Purified, cold water dispenser for still and sparkling water using a patented in-line mistifier

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 waterborne 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 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 x Depth (Inches)		
45800.0000	BUNN REFRESH COUNTERTOP PUSH BUTTON	BLACK/STAINLESS	40	4.4	27	10	26.5	120
45800.0001	BUNN REFRESH COUNTERTOP PORTION CONTROL	BLACK/STAINLESS	40	4.4	27	10	26.5	120
45800.0002	BUNN REFRESH COUNTERTOP PUSH BUTTON	WHITE/STAINLESS	40	4.4	27	10	26.5	120
45800.0003	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 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

LED back lighting on lighted graphics models also helps showcase beverage in hopper

R452A Refrigerant reduces impact on environment by lowering Global Warming Potential (GWP)

Anti-microbial dispense handles

California residents see
Prop 65 Warning on page 1



Ultra-2 HP
Black | Flat Lid



Ultra-2 HP
Stainless & Black

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

LED back lighting on lighted graphics models also helps showcase beverage in hopper

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

Two 3gal hoppers

R452A Refrigerant reduces impact on environment by lowering Global Warming Potential (GWP)

CF VALVE AUTOFILL

Constant flow control for accurate brixing of product

Internal brixing allows interface with standard BIB pumping

LIQUID AUTOFILL

Liquid autofill product hoppers automatically replenish

Designed to be used with Brix Pumps

POWDERED AUTOFILL

Powdered autofill product hoppers automatically replenish

5lb dry product capacity

large 2gal 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	
34000.0099	ULTRA-2 LAFI	STAINLESS/BLACK	31.90	16.00	24.50	120
34000.0515	ULTRA-2 LAFI	BLACK	31.90	16.00	24.50	120
34000.0520	ULTRA-2 CFV	BLACK	31.90	16.00	27.50	120
34000.0522	ULTRA-2 CFV	STAINLESS/BLACK	31.90	16.00	27.50	120

POWDERED AUTOFILL

Product #	Model	Finish	Dimensions			Volts
			Height	Width	Depth	
34000.0501	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 drink and ice cubes. 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

Open face faucet guard protects the faucet from damage while providing a clear view for 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; 7.1 inch 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			
42700.0200	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
42750.0200	TF SERVER DSG3	22.70	9.30	13.00	1.5g	5.7L	YES	STAINLESS	
42700.0250	TF SERVER DSG3	12.60	9.10	11.90	1.0g	3.8L	NO	STAINLESS	ICB-DV ICB Twin
42750.0250	TF SERVER DSG3	14.70	9.10	11.90	1.5g	5.7L	NO	STAINLESS	
54473.1000	TF SERVER STAND	8.77	9.24	12.99	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

Open face faucet guard protects the faucet from damage while providing a clear view for dispensing

Ideal for use with Single or Dual TF DBC® Brewers

TF SERVER STAND

Use for easy dispensing; 7.1 inch cup clearance

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

TITAN TF SERVER

3gal or 1.5gal 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 (Inches)	Width (Inches)	Depth (Inches)	Gal	L			
44000.0200	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
44050.0200	TF SERVER	22.74	9.24	12.99	1.5g	5.7L	YES	STAINLESS	
46300.0000	TITAN TF SERVER	22.90	11.70	15.30	1.5g	5.7L	NO	STAINLESS	Titan Single, Titan Dual
39400.0001	TITAN TF SERVER	23.70	13.80	17.30	3.0g	11.4L	NO	STAINLESS	
44000.0250	TF SERVER	12.60	9.10	11.80	1.0g	3.8L	NO	STAINLESS	ICB-DV ICB Twin
44050.0250	TF SERVER	14.68	9.07	11.87	1.0g	3.8L	NO	STAINLESS	
54473.1000	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				
06026.0000	STAINLESS	64oz	1.9L	BLACK	1	12 Cup Decanter Brewers: VP17 VPR VPS AXIOM CW CWT CWTF CRTF RL VLPF	
06100.0101	EASY POUR	64oz	1.9L	BLACK	1		
06100.0102	EASY POUR	64oz	1.9L	BLACK	2		
06100.0103	EASY POUR	64oz	1.9L	BLACK	3		
06100.0106	EASY POUR	64oz	1.9L	BLACK	6		
06100.0112	EASY POUR	64oz	1.9L	BLACK	12		
06100.0124	EASY POUR	64oz	1.9L	BLACK	24		
06101.0101	EASY POUR	64oz	1.9L	ORANGE	1		
06101.0102	EASY POUR	64oz	1.9L	ORANGE	2		
06101.0103	EASY POUR	64oz	1.9L	ORANGE	3		
06101.0124	EASY POUR	64oz	1.9L	ORANGE	24		
42400.0024	GLASS	64oz	1.9L	BLACK	24		
42400.0101	GLASS	64oz	1.9L	BLACK	1		
42400.0103	GLASS	64oz	1.9L	BLACK	3		
42401.0024	GLASS	64oz	1.9L	ORANGE	24		
42401.0101	GLASS	64oz	1.9L	ORANGE	1		
42401.0103	GLASS	64oz	1.9L	ORANGE	3		
42400.0203	GLASS	64oz	1.9L	BLACK	3		AXIOM RFID
42401.0203	GLASS	64oz	1.9L	ORANGE	3		AXIOM RFID

WARMERS				
Product #	Model	Finish	Number of Warmers	Volts
06310.0004	WX2 SIDE BY SIDE	STAINLESS	2	120
06450.0004	WX1	STAINLESS	1	120
11402.0001	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
36029.0001	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	ONE	VPR-TC CW15-TC AXIOM-DV-TC SmartWAVE CWTF-TC
36029.0000	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	TWELVE	
36252.0001	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEELL	ORANGE	ONE	
36252.0000	DELUXE THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	ORANGE	TWELVE	
51746.0001	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	ONE	
51746.0101	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK	TWELVE	
51746.0002	RFIDSEAMLESS THERMAL CARAFE	64OZ	1.9L	STAINLESS STEEL	RED	ONE	
51746.0003	SEAMLESS THERMAL CARAFE	64oz	1.9L	STAINLESS STEEL	BLACK/ORANGE	ONE	
PITCHERS							
Product #	Model	Capacity OZ	L	Liner		Quantity per Case	Brewers
39430.0000	VACUUM	64oz	1.9L	STAINLESS STEEL		ONE	SmartWAVE
39430.0100	VACUUM	64oz	1.9L	STAINLESS STEEL		SIX	SmartWAVE
AIRPOTS							COMPATIBLE EQUIPMENT
Product #	Model	Capacity OZ	L	Liner		Quantity per Case	Brewers
28696.0002	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)
28696.0006	PUSH-BUTTON	74oz	2.2L	GLASS		SIX	
13041.0001	PUSH-BUTTON	84oz	2.5L	GLASS		ONE	
13041.0101	PUSH-BUTTON	64oz	2.5L	GLASS		SIX	
32700.0000	LEVER-ACTION	74oz	2.2L	GLASS		SIX	
32125.0000	LEVER-ACTION	84oz	2.5L	STAINLESS STEEL		ONE	
32125.0100	LEVER-ACTION	84oz	2.5L	STAINLESS STEEL		SIX	
32130.0000	LEVER-ACTION	102oz	3.0L	STAINLESS STEEL		ONE	
32130.0100	LEVER-ACTION	102oz	3.0L	STAINLESS STEEL		SIX	
36725.0000	LEVER-ACTION	128oz	3.8L	STAINLESS STEEL		ONE	
36725.0100	LEVER-ACTION	128oz	3.8L	STAINLESS STEEL		SIX	

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.



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 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 4 inch legs

Instant power contact with servers

Add additional remote stations to increase volume

California residents see
Prop 65 Warning on page 1



1 SH Server and Docking Station



2SH Docking Station

DESCRIPTION						ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
27825.0200	INFUSION SERIES® 1SH DOCKING STAND	STAINLESS	9.30	10.20	11.80	120
27825.0201	INFUSION SERIES® 1SH DOCKING STAND W/ COMM *	STAINLESS	9.30	10.20	11.80	120
27875.0200	INFUSION SERIES® 2SH DOCKING STAND	STAINLESS	9.30	20.20	11.80	120
27875.0201	INFUSION SERIES® 2SH DOCKING STAND W/ COMM*	STAINLESS	9.30	20.20	11.80	120
27850.0200	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](#)



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
35728.0000	UNIV-2 APR (1 Upper, 1 Lower)	14.10	7.50	24.10	Two Airpots
35728.0001	UNIV-2 APR (2 Lower)	6.90	14.90	11.20	Two Airpots
35728.0002	UNIV-3 APR (3 Lower)	6.90	22.90	28.45	Three Airpots
35728.0003	UNIV-4 APR (2 Upper, 2 Lower)	14.00	14.90	24.90	Four Airpots
35728.0004	UNIV-5 APR (3 Upper, 2 Lower)	14.00	22.90	24.90	Five Airpots
35728.0005	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 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			
12203.0010	RWS1 WARMER Black Legs	7.50	8.25	9.30	One GPR Server		STAINLESS	120	1.5GPR
20950.0004	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

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.

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

A glass of water with blue diamond-shaped filters overlaid on it. The glass is filled with clear water and has condensation droplets on its surface. The background is a light blue gradient with water droplets scattered across it. The text "WATER FILTERS" is centered over the glass in a bold, black, sans-serif font.

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 EasyClear® 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 and operating temperature 100°F



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	2gpm 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	422grains 1,600L	.5gpm 1.9Lpm	•			•	39000.1008
39000.0009	EQHP-SFTN	1350 grains	10.5gpm 1.9Lpm	•			•	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
20115.0000	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
20116.0000		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
20122.0000		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
20106.0000		RETAIL - 8 & 10 CUP BREWERS	500	2	50	8 1/2 x 3 1/4	1000	3.2/1.45	231/21
20109.0000	URN FILTERS	URN - U3	252	1	36	17 3/4 x 7 1/4	252	5.45/2.47	88/11
20112.0000		NARROW BASE URN	250	1	25	18 1/2 x 6 1/4	250	5.75/2.61	88/11
20124.0000		URN, 11.4L	250	1	25	19 x 7 1/4	250	6.05/2.74	88/11
20111.0000		TITAN, URN	252	1	36	20 x 7 3/4	252	6.6/2.99	84/12
20125.0000		URN, 22.7L	250	1	25	21 x 8 3/4	250	7.5/3.4	72/9
20113.0000		URN, 37.9L	250	1	25	23 3/4 x 8 3/4	250	9.8/4.45	54/9
20131.0000		URN, 37.9L	252	1	36	24 1/4 x 10 3/4	252	9.7/4.40	36/6
20120.0000		SYSTEM III	252	2	36	15 1/8 x 5 3/8	504	6.25/2.83	108/12
20100.0000	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
20157.0001		GOURMET C FUNNEL	500	2	50	12 1/2 x 4 3/4	1000	8.0/3.63	60
20138.1000		GOURMET, SINGLE TF, DUAL TF, SINGLE SH, DUAL SH, SINGLE, DUAL, 1.5GAL URNS INFUSION (standard, platinum), ICB, ITCB	500	1	50	13 3/4 x 5 1/4	500	5.05/2.29	108/12



ACCESSORIES

Accessories and Cleaning Agents



Cleaning Tablets



CO2 Regulator



Nitron Gas Module

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 (100 COUNT)	ONE CONTAINER
37306.0000	URNEX DESCALER	ONE 1OZ PACKET
39159.0000	GRINDZ GRINDER CLEANER	ONE CONTAINER
39159.0001	GRINDZ GRINDER CLEANER	TWELVE BOTTLES
39265.0000	SURE TAMP® STEAM RINZA MILK CLEANER	ONE BOTTLE
39265.0001	SURE TAMP STEAM 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
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
54060.0000	PRIMARY NITROGEN REGULATOR KIT	ONE
55660.0005	NITRON ₂ ®GAS MODULE	ONE
45536.1002	NITRON ₂ ® ADA KIT	ONE
55011.0005	NITRON ₂ ®SCHOLLE SR Y-FITTING TUBE ASSEMBLY	ONE
55605.0000	CAFIZA -CRESCENDO- CLEANING TABLETS (32/BOX)	ONE
40199.0001	SURE TAMP AUTO RINZA MILK CLEANING TABLETS	ONE
43500.1446	BW3 AND BW4c TABLETS, 62 -MILK SYSTEM CLEANING	ONE
43500.1325	CLEANING TABLETS 90 TABS/JAR (compatible with BW3)	ONE
55300.1522	BW4c JAR THERMO COFFEE TABS, 31 COUNT	ONE
50766.0001	SURE IMMERSION FILTER PAPER	ONE ROLL
42933.0001	SURE IMMERSION CLEANING TABLET	ONE JAR

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® brewers



TRANSLUCENT TEA FUNNEL

PRODUCT NUMBER [03021.0016](#)

For use with SmartWAVE® 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



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 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

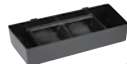
PRODUCT NUMBER [38029.1000](#)

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 [28286.0000](#) 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

Clean Contact Solutions



ANTI-MICROBIAL FILM

Covers your common contact points and allow your equipment to function normally and won't leave a sticky residue when replaced. EPA registered and NSF approved for food and water contact

ANTI-MICROBIAL PARTS

Anti-microbial replacement parts for high-frequency contact points such as faucets, handles and dispense membrane switches. Please contact your BUNN Sales representative for availability.



FAUCET ADAPTERS

Your existing equipment and servers can be part of a clean contact beverage program. Stainless-steel faucet adapters attach to BUNN Soft Heat®, ThermoFresh®, and tea dispensers, allowing for easy cup-push service.



PUSH-STYLE FAUCETS

BUNN servers, new or old, can be outfitted with push-style faucets that emphasize clean contact. These faucets are easy to install and require little effort to dispense.



TAP-KINS™

Tap-Kins are biodegradable and recyclable sleeves that users can easily take from a dispenser, slide over any handle, and discard without any direct surface contact.

ANTI MICROBIOAL FILM		DESCRIPTION			
Product #	Model	Count	Dimensions Height x Width (Inches)		
57460.0000	ANTI-MICROBIAL FILM	50 pack	9.0	12.0	
57460.1002	ANTI-MICROBIAL FILM	10 pack	1.0	1.0	
57460.1003	ANTI-MICROBIAL FILM	10 pack	4.0	4.0	
57460.1004	ANTI-MICROBIAL FILM	10 pack	2.25	5	

FAUCET ADAPTERS		DESCRIPTION			
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)		
57483.0000	PLASTIC FAUCET PUSH HANDLE	BLACK	5.5	2.3	1.5
57516.0000	PINCH TUBE FAUCET ADAPTER	STAINLESS			

FAUCET ADAPTERS		DESCRIPTION	
Product #	Model	Finish	
57480.0000	SST ADAPTER	STAINLESS	
57514.0000	SST ADAPTER WITH PEDAL HANDLE	STAINLESS	
57509.0000	SST ADAPTER WITH WIRE FORM	STAINLESS	

TAP-KINS™ ADAPTERS		DESCRIPTION			
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)		
57472.0000	TAP-KINS™ DISPENSER	BLACK	7.25	3.5	8.9
57473.0000	TAP-KINS™ SLEEVES	BIODEGRADEABLE			

VirtualTOUCH™

A Touchless Beverage Selection & Dispensing Solution

VirtualTOUCH FOR SURE IMMERSION & FAST CUP

Touchless coffee experience via smartphone. Just place and take the cup when finished

Access to full beverage menu with intuitive step-by-step instructions to reduce shared contact points

Powered by BUNNlink®, cloud-based solution (BUNNlink hardware and annual subscription required. Contact your BUNN sales rep for more information.)

VirtualTOUCH FOR CRESCENDO

The operator selects and dispenses a beverage by hovering a fingertip in front of a selection button without touching the machine.



Sure Immersion® 220



VirtualTOUCH® ready



Fast Cup®



Crescendo®



VirtualTOUCH® ready

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 296mL cups/hr	Volts
44400.0105	SURE IMMERSION 220 with BUNNLink®	STAINLESS/BLACK	39.40	16.10	19.80	50	120
44400.0202	SURE IMMERSION 220 with BUNNLink®	STAINLESS/BLACK	40.30	20.10	22.80	50	120

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

DESCRIPTION						CAPACITY	ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			16-oz/hr	Volts
55400.0102	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80	208-240
55400.0103	FAST CUP	BLACK/STAINLESS	33.49	16.77	24.37	80	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.





BUNNserve[®] PRO

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

WARNING
HOT LIQUID

WARNING
HOT LIQUID

WARNING
HOT LIQUID

WARNING
HOT LIQUID



Protection *BASIC*[™]

NO SURPRISE FEES FOR BASIC SERVICE

Go beyond your BUNN[®] equipment warranty with Protection *BASIC*[™]

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[®] 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[®] beverage equipment to customer provided specifications during normal business hours (8:00AM-4:30PM, Monday-Friday).
- Available on all BUNN[®] 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 to start a quote.

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.

Protection PLUS™

2-YEAR PEACE OF MIND SUPPORT

Protection PLUS™ is an equipment and service bundle available at the time of a new order for any customer purchasing all BUNN® equipment.

This plan covers all warranty and non-warranty service calls for 2 years from the date of equipment purchase or from the date of installation*. Advanced equipment includes required preventive maintenance visits.

Installation and filtration are available upon request.

**Excluding damage caused by improper handling and abuse by the customer. Accessories not included.*

ELIGIBLE BUNN EQUIPMENT

BUNNserve Protection PLUS™	
DESCRIPTION	PROTECTION PLAN PRODUCT NUMBER
CORE EQUIPMENT	
Low Volume Coffee	24500.6030
High Volume Coffee	24500.6031
Grinder	24500.6032
Tea	24500.6033
Tea/Coffee Combo	24500.6034
Hot Water	24500.6035
ADVANCED EQUIPMENT	
Ultra® Series	24500.6014
Nitron ₂ ®	24500.6038
Nitron ₂ ® (with gas module)	24500.6039
JDF-2	24500.6036
JDF-4	24500.6037
iMix®-3	24500.6040
iMix®-5	24500.6041

Terms and conditions apply, [click here](#) for details.

VALUE

- No prior authorization required
- 24/7/365 call center
- Concierge customer service line
- Service available Monday through Friday 8am to 4:30pm local time
- Priority dispatch and on-site services
- Technical support is available 8am - 5pm CT
- Utilize only BUNN® authorized service technicians

EASY IN-FIELD ACTIVATION

The customer will apply the decal to their machine(s) at the time of installation to ensure staff know the priority number to call for a service event and to ensure the services are covered under Protection PLUS™.



BUNN OEM Warranty

Coverage, against defects in material or workmanship.

BUNN Protection PLUS™

2-yr service plan available at the time of a new order for any customer purchasing the BUNN® equipment models listed above.

Protection PLUS™

Bean-to-Cup Systems

2-YEAR PEACE OF MIND SUPPORT

Professionally managed service by BUNNserve® will protect your investment through the life of your equipment.

Protection Plus for all BUNN “Bean-to-Cup” equipment includes installation, calibration, water filtration, required preventative maintenance, all reactive service, and BUNNlink®† during your 2 year plan. Using BUNNlink – our proprietary IoT technology – we’ll monitor your equipment and provide your contact of choice with alerts, weekly-overview reports, remote phone-support and troubleshooting for the operator.

†BUNNlink not included on Crescendo.

BUNNserve® PREVENTATIVE MAINTENANCE

Maximize uptime and profitability with BUNNserve® Preventative Maintenance. We will clean, calibrate, replace filtration and update software for your location.

ELIGIBLE BUNN EQUIPMENT

BUNNserve Protection PLUS™		
DESCRIPTION	PROTECTION PLAN PRODUCT NUMBER	
BEAN-TO-CUP EQUIPMENT		
	Cellular	WiFi
Sure Immersion® 220	24500.6042	24500.6015
Sure Immersion® 312	24500.6043	24500.6016
Fast Cup®	24500.6045	24500.6044
Crescendo®	24500.6017*	

*BUNNlink not included

Terms and conditions apply, [click here](#) for details.

EASY IN-FIELD ACTIVATION

The customer will apply the decal to their machine(s) at the time of installation to ensure staff know the priority number to call for a service event and to ensure the services are covered under Protection PLUS™.



VALUE

- 24/7/365 call center
- Service available Monday through Friday 8am to 4:30pm local time
- Technical support is available 8am - 5pm CT
- Utilize only BUNN® authorized service technicians
- Nationwide network of Field Service Engineers
- Payment plan available



BUNN OEM Warranty

Coverage, against defects in material or workmanship.

BUNN Protection PLUS™

2-yr service plan available at the time of a new order for any customer purchasing the BUNN® equipment models listed above.

Best Result in the Cup™



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