

A close-up photograph of a brown ceramic coffee cup filled with dark coffee, sitting on a textured grey cloth coaster. The cup is on a wooden surface. In the background, a book with large, bold, black letters on its cover is visible, slightly out of focus. The text 'BREWED COFFEE EQUIPMENT' is overlaid in white, bold, sans-serif font on the right side of the image.

BREWED COFFEE EQUIPMENT



A smiling couple, a woman with long red hair and a man with a beard, are sitting at a wooden table. They are both holding white coffee cups. A tablet is visible on the table in front of them. The background is a grey brick wall.

Selecting Your BUNN Beverage Equipment

by the cup, carafe, gallon or liter - anytime, any venue, wherever and whenever you need it.

- 1 What beverage type(s) do your customers demand?
Example: coffee, tea, juice
- 2 What is the estimated average daily volume your customers will consume by cup, gallon or liter?
- 3 Are multiple stations required?
- 4 How will beverages be served to customers?
Example: table or self service?
- 5 How often will beverages be served? What serving or holding solution will be necessary to ensure consistent drink quality?
- 6 What are the electrical and plumbing schematics?
Are there any countertop layout restrictions?
- 7 Are merchandising displays necessary?

NEW PRODUCT

Infusion Series® Platinum Edition™

The New Infusion Series Platinum Edition line of brewing equipment is equipped with an intuitive 4.3" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB DV AND DV TALL

Intuitive 4.3" touchscreen with user interface provides an enhanced experience when operating and programming the brewers

The powerful duo of a BUNN-exclusive Peak Extraction™ Sprayhead coupled with SmartWAVE® technology delivers increased turbulence in the coffee bed, unrivaled uniformity of extraction, and complexity in the finished beverage

USB port for easy programming

Digital readout displays in English, Spanish, or French—for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip-through is complete

ICB TF 54300.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB TF 54300.0101 is compatible with new TF 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airpots

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



ICB DV PE



ICB TF 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.



ICB TWIN TF PE



ICB TWIN TALL PE

Infusion Series® Platinum Edition™

The New Infusion Series Platinum Edition line of brewing equipment is equipped with an intuitive 4.3" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB DV TWIN AND DV 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

The ICB Twin Infusion Series coffee brewer delivers twice the brew capacity, from a single platform

Multiple recipes from one footprint --- with six brew buttons and two batch sizes

Large 5.6 gallon (21.2L) tank provides back-to-back brewing capacity
USB port for easy programming

Digital readout displays in English, Spanish, or French for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip- through is complete

ICB Twin TF 53400.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

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

ICB Twin TF 54200.0100 is compatible with new TF 1.0-gallon Baseless ThermoFresh® Servers, all previous generations of TF 1.0-gallon Baseless TF Servers, and Airpots

ICB Twin TF 54200.0101 is compatible with both new TF 1.0-gallon and 1.5-gallon ThermoFresh® Servers (with Base), all previous generations of TF 1.5-gallon TF Servers (with Base), Titan® 1.5-gallon servers, and Airpots

Servers sold separately



DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Faucet	Dimensions Height x Width x Depth (Centimetres)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
53400.0100	ICB TWIN PE	STAINLESS	STAINLESS	NO	26.80	20.20	24.40	20138.1000	280	120/240
53400.0101	ICB TWIN TALL PE	STAINLESS	STAINLESS	NO	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" touch screen, providing an enhanced user experience when operating and programming the brewers

ICB SH AND TWIN SH

Intuitive 4.3" touchscreen with user interface provides an enhanced experience when operating and programming the brewers

The powerful duo of a BUNN-exclusive Peak Extraction™ Sprayhead coupled with SmartWAVE® technology delivers increased turbulence in the coffee bed, unrivaled uniformity of extraction, and complexity in the finished beverage

USB port for easy programming

Digital readout displays in English, Spanish, or French—for easier programming and control

Electronic funnel lock prevents removal of each brew funnel until drip-through is complete

New Infusion Soft Heat® servers [sold separately] are ergonomic, lighter weight, energy efficient and now offer programmable recipe/batch based holding times and temperatures, alerting staff when freshness has expired or server is empty

ICB SH 52100.0100 is 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)

ICB Twin SH 53600.0100 is 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)



Infusion Series® Soft Heat®
(Stainless)



Infusion Series® Soft Heat® Twin
(Stainless)



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Centimetres)			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.



ICB DV Tall

Infusion Series® Standard Edition

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

ICB DV AND DV TALL

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

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

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



ICB DV

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



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
53100.0100	ICB-DV	STAINLESS	BLACK/SMART	26.80	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240
53100.0101	ICB-DV Tall	STAINLESS	BLACK/SMART	35.00	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240



Infusion Series® Standard Edition

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

ICB TWIN AND TWIN TALL

Double the options for brewing profiles and batch control

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

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



ICB Twin



ICB Twin Tall



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

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
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®
Black/Stainless

Infusion Series® Soft Heat® Edition

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

Sleek modernized design language on the brewer and servers

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®, BrewWISE® intelligence

New 1.5gal (3.8L) Soft Heat® servers

Exclusive multi-directional lime resistant sprayhead provides the ultimate in uniformity of extraction



Infusion Series® Twin Soft Heat®
Stainless

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

Servers sold separately



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® Edition

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

Sleek modernized design language on the brewer and servers

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®, BrewWISE® intelligence

New 1.5gal (3.8L) Soft Heat® servers

Exclusive multi-directional lime resistant sprayhead provides the ultimate in uniformity of extraction



Infusion Series® Soft Heat®
Stainless



Servers sold separately

2016 AND EARLIER INFUSION SERIES® EQUIPMENT AVAILABLE BY
CONTACTING YOUR BUNN REPRESENTATIVE OR VISITING BUNN.COM

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
								82	120
51100.0103	ICB SH DV	STAINLESS	BLACK/SMART	32.90	11.90	23.40	20138.1000	136	120/208
								1481	120/240



Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information.



Dual GPR DBC

GPR Series

GPR brewer design features a warmer stand, and 1.5 gallon (5.7 liter) portable reservoirs are included with each model

Coffee extraction controlled with programmable features

Troubleshoot all switches and electrical components from the front panel with advanced diagnostic service tools

GPR

Simple switch control

Single model includes choice of stainless or Smart Funnel® (compatible with BrewWISE® grinders)

Dual model includes choice of plastic or stainless funnel

Hot water faucet

AXIOM® SINGLE WITH GPR SERVER

Smaller footprint than Single GPR DBC

Gourmet C funnel allows use of heavier throw weights



GPR Dual



Single GPR DBC



GPR Single



Single AXIOM-15

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Batch Size Settings	Funnel Type	Faucet Location	Dimensions Height x Width x Depth (Inches)			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	120
									160	120/208
									213	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

TC equipment brews directly into thermal carafes up to 8.5" (21.6cm) tall

Programmable "Energy Saver Mode" reduces operating cost during idle periods

AXIOM-DV-APS, AXIOM-DV-TC

Voltage easily converts by flipping a switch and changing the power cord

AXIOM-TWIN-APS

Twin brew head system brews 15gal (56.8L) per hour



AXIOM-DV APS



AXIOM-DV TC



AXIOM Twin 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.



WAVE Specialty
(with Gourmet C funnel)



WAVE Silver
(with booster tray extended)



WAVE Standard
(with legs extended)

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

Servers sold separately



DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Faucet	Dimensions 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 switch control brewing system brews directly into portable insulated servers that keep coffee at optimal flavor profile

CWTF-APS

Brew directly into 1.9 to 3L airpots

Hot water faucet with pourover backup feature

Choose from black plastic, stainless or Gourmet C funnel types

CWT15-APS

No hot water faucet

CWTF-DV

Voltage converts easily by flipping a switch



CWTF-DV



Servers sold separately

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
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
23001.0007	CWTF20-APS	Black Plastic	23.60	9.00	18.50	20115.0000	81	120
23001.0008	CWTF35-APS	Black Plastic	23.60	9.00	18.50	20115.0000	120	120/208-240
23001.0052	CWTF35-APS	Gourmet C	23.60	9.00	18.50	20157.0000	120	120/208-240
23001.0023	CWTF35-APS	Stainless	23.60	9.00	18.50	20115.0000	120	120/208-240
23001.0058	CWTF-APS DV	Black Plastic	23.60	9.00	18.50	20115.0000	62	120
							107	120/208
							120	120/240
23001.0059	CWTF-APS DV	Black Plastic/ Stainless	23.60	9.00	18.50	20115.0000	62	120
							107	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.



CWTF15-TC

Automatic Thermal Brewers

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

CWTF-TC

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

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

Hot water faucet and pourover backup feature

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN REPRESENTATIVE AT 800-637-8606 OR VISIT BUNN.COM

Servers sold separately



DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
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	62	120
							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 model available; can operate at 120V/15 amp or 120/208-240V/20 amp

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



AXIOM DV-3 RFID
(Upper Warmers)

 Servers sold separately

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN REPRESENTATIVE AT 800-637-8606 OR VISIT BUNN.COM

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	120/208
									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.



AXIOM 15-3
(Upper Warmers)



AXIOMP-DV-3



AXIOM 15-3
(Lower Warmers)

AXIOM® Decanter Brewer

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

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

Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp

Servers sold separately



DESCRIPTION									PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Pourover Feature	Finish	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
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
38700.0003	AXIOM-35-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	120	120/240
										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 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 model available; can operate at 120V/15 amp
or 120/208-240V/20 amp



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	8.50	17.70	20115.0000	62	120
12950.0211	CWTF15	Yes	One Upper/One Lower	Black Plastic	18.90	8.50	17.80	20115.0000	62	120
12950.0213	CWTF15-3	Yes	Two Upper/One Lower	Black Plastic	18.90	8.50	17.80	20115.0000	62	120
12950.0217	CWTF15-3	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.80	20115.0000	62	120
12950.0283	CWTF20-3	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.80	20115.0000	81	120
12950.0253	CWTF35-3	Yes	Two Upper/One Lower	Black Plastic	18.90	8.50	17.80	20115.0000	120	120/240
12950.0261	CWTF35-3	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.70	20115.0000	120	120/240
12950.0410	CWTF-DV	Yes	Two Upper/One Lower	Stainless	18.90	8.50	17.70	20115.0000	62	120
									104	120/208
									120	120/240



Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground)
and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information.



CWT15-3

Automatic Decanter Brewers with Lower Warmers

Plumbed, medium volume brewing solution with simple switch controls and low-profile for undercabinet placement

CWT

Faucet is not included on this model

Pourover backup

CWTF

Hot water faucet and pourover backup on all models

Dual voltage model available; can operate at 120V/15 amp or 120/208-240V/20 amp

CRTF

Hot water faucet and pourover backup on all models

Five separately controlled warmers

VLPF

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

Faucet included

Two individually controlled warmers



CWT15-3



CRTF5-35



VLPF

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
12950.0112	CWT15-3	No	Three Lower	Black Plastic	17.30	16.40	17.70	20115.0000	62	120
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
12950.0252	CWTF35-3	Yes	Three Lower	Black Plastic	17.30	16.40	21.40	20115.0000	120	120/240
12950.0409	CWTF-DV	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	62	120
									107	120/208
									120	120/240
13250.0023	CRTF5-35	Yes	Five Lower	Black Plastic	17.40	24.40	22.90	20115.0000	120	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



AXIOM 4/2



AXIOM 0/6



Servers sold separately

DON'T SEE WHAT YOU NEED? CONTACT YOUR BUNN REPRESENTATIVE AT 800-637-8606 OR VISIT BUNN.COM

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.



VP17-3
Stainless

Pourover Decanter Brewers

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

Servers sold separately



DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Warmers	Includes Decanter	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
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

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

CW15-APS SERIES

Simple switch controls

Brews directly into 1.9 to 3L airpots

CW15-TC SERIES

Models are space-saving 9" wide (22.9cm)

Accepts thermal carafes up to 8.5" (21.6 cm) Tall

VPR-APS SERIES

Internal components are constructed from stainless steel

Accommodates 1.9 to 3L airpots

VPR-TC SERIES

Brew directly into 64oz (1.9L) thermal carafes with brew-thru lid

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

California residents see Prop 65 Warning on page 1



VPR-APS



CW15-APS



CW15-TC



VPR-TC



Servers sold separately

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	9.00	18.50	20115.0000	61	120
23001.0062	CW15-APS	Stainless	No	Gourmet Funnel	23.60	9.00	18.50	20157.0001	61	120
23001.0040	CW15-TC	Stainless	No	Black Plastic	17.90	9.00	18.50	20115.0000	62	120
33200.0010	VPR-APS	Black	No	Black Plastic	26.60	15.90	8.00	20115.000	62	120
33200.0014	VPR-APS	Black	Yes	Black Plastic	26.60	15.90	8.00	20115.000	62	120
33200.0011	VPR-TC	Black	No	Black Plastic	21.30	15.90	8.00	20115.000	62	120



MCO

My Café® Cartridge

Commercial-grade single serve cartridge system

SINGLE CUP MY CAFÉ® MCO

Ideal for office and small business environments

Designed to be compliant with ADA self service requirements

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

SINGLE CUP MY CAFÉ® MCR

Pourover unit requires no plumbing

Optional kit available for connection to a water line for automatic water fill

Accommodates a variety of single serve cartridges



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
49565.0000	MCR Conversion Kit	n/a	n/a			n/a	n/a

My Café® Pod

Commercial-grade, single serve pod system

MY CAFÉ® AP

Automatically disposes of spent pods after each brew

Control extraction utilizing pulse-brew technology with BrewMETER®

New single tank pump design provides consistent brew quality on varying water pressures

MY CAFÉ® POUROVER

Accommodates 45mm to 61mm pods

Pourover unit requires no plumbing

Easy to use and maintain with a removable water reservoir

MY CAFÉ® AUTOMATIC

A drawer style pod holder keeps hands clean and dry at all times

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

Fast brew coffee in about 30 seconds

Stainless steel heating tank uses a thermostat to hold water at the perfect ready-to-brew temperature



My Café Automatic



My Café Pourover (MCP)



My Café AutoPod®

DESCRIPTION							CAPACITY	ELECTRICAL
Product #	Model	Type	High Altitude	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
42300.0000	MY CAFE AP	Automatic	n/a	15.80	9.70	15.20	60	120
35400.0003	MCP	Pourover	No	12.50	8.00	10.50	60	120
35400.0009	MCA	Automatic	n/a	13.60	8.00	10.50	60	120
39501.0001	MERCHANDISER	n/a	n/a	16.00	26.20	16.00	n/a	n/a
39502.0001	RACK ASSY	n/a	n/a	16.00	9.50	16.00	n/a	n/a



trifecta
silver

trifecta®

Tech-enabled, barista-crafted single cup brewer that heightens the quality of coffee and tea

TRIFECTA BREWING PHASES

Wetting: The saturation of the coffee grounds and specialty loose leaf tea can be controlled to get the percentage of water and pause appropriate for the selected varieties.

Extraction: Air is injected into the chamber so that the grounds are agitated using Air Infusion technology. The result: uniformity of extraction and a complex beverage complex beverage that coffee and tea enthusiasts will enjoy.

Hydrolysis: Air presses the beverage through a permanent metal screen that filters out coffee grounds or tea leaves while preserving oils and aromatics for a deep-bodied, unique flavor experience.



trifecta
white



trifecta
black

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
41200.0006	TRIFECTA	BLACK	26.73	11.89	11.87	120

Titan® Series

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

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

BrewMETER® allows automatic programming of pulse routine

Funnel has 28oz (0.8L) capacity and paper filter retainers to eliminate fold-over

TITAN TF SERVER

3gal (11.36L) or 1.5gal (5.67L) capacity

Insulated and portable

Large cup clearance for a variety of dispensing options



Titan Dual



Titan Single



Titan TF Server
(3 gal)



Titan TF Server
(1.5 gal)



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
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

Large water tank holds over 20gal (75.7L)

Half-batch option

Draw off hot water during brew cycle without affecting coffee quality



U3 - Twin

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Faucet	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			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

Elements of Brewing

for the Ideal Coffee Drinking Experience



Water

Water makes up more than 98% of the cup, so fresh, good-tasting water is essential.



Time

The length of time water is in contact with the coffee grind influences final flavor.



Temperature

Water temperature affects flavor and extraction. The ideal range is 195°F-205°F or 92°C- 96°C.



Turbulence

Water should spray into the funnel so it creates an even flow around and through all of the coffee grind in the basket.



Filtration

Paper filters produce the clearest cup of coffee.



Cleanliness

Everything related to brewing and serving should be clean and free from lime and hard water deposits.



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