



Increase Consistency & Quality

Quality espresso requires precise timing, puck tamping, temperature, and extraction. Sure Tamp offers masterful precision in all of these elements, producing a top-quality shot of espresso every time. With innovations like our tamping sensors that ensure consistently tight pucks, or a nozzle that refines milk in three stages to produce a rich and creamy finish - Sure Tamp brings masterful espresso to your menu.



Exclusive Design Assures Tight Espresso Pucks and Top Shot Quality



Patent-pending process to deliver café-quality steamed and frothed milk for both hot and cold lattes and cappuccinos



Intellisteam® Engineered for the Barista but Designed for Staff with Varying Levels of Experience



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

Intuitive Touchscreens



An engaged, empowered staff is a critical element to a profitable beverage program. The large 7 inch touchscreen on **BUNN Sure Tamp® Steam** is an easy-to-use and intuitive control console that gives an operator what he or she needs to produce a full menu of espresso-based beverages. The Build-A-Drink™ touchscreen has placement options for nine of your most popular drinks. Icons are chosen from a library, which can then be organized on the front screen for your serving situations.



Milk production and steam wand control are especially delightful to work with on the touchscreen. For example, the Intellisteam® function is engineered to produce steamed and frothed milk to the same programmed temperature each time.

Two additional options can accommodate drink requests at both cooler and warmer temperatures.

Baristas and more experienced operators will enjoy the Intellisteam Wand on the BUNN Sure Tamp Steam that enables a manual, self-programmed milk steaming process. Between brews, the Purge function is an efficient and convenient way to clear the steam wand and protect beverage taste. All of this can be accessed and programmed using the touchscreen and gives baristas full control over their espresso process.

Picture Prompted Cleaning™ - Profitable espresso programs depend on an engaged staff who understand the ins-and-outs of their equipment. However, in fast-moving and newer serving environments; training often takes a back seat because there simply isn't enough time.

Picture Prompted Cleaning utilizes the Intuitive Touchscreen on Sure Tamp to offer a new approach to daily cleaning and maintenance requirements. Instead of spending precious time reading manuals or viewing training videos, the 7" touchscreen displays high resolution images for easy step-by-step tutorials. In minutes, staff can work through the full maintenance or cleaning process with complete confidence.

With every step thoroughly accounted for, Picture Prompted Cleaning allows drink quality to flourish, gives your staff more time to focus on profitable tasks, and ensures your Sure Tamp enjoys longer uptime and less service visits.

On-Screen Diagnostics - Sure Tamp lets the operator concentrate on executing great beverages that build profitable beverage programs. This is possible because the machine self-monitors individual working components and provides status alerts when normal operation is affected. The 7" touchscreen is the ideal message alert center for status updates such as:

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





Projecting Profit with an Espresso Based Beverage Menu

An espresso-based beverage menu can add profit to your operation. BUNN® works with you to understand the true picture of top line revenue and operational costs. The BUNN Beverage Profit Calculator™ is a tool to project the return on your investment based on your business plan of daily drink sales.

The calculator has interactive input screens where your values can be entered. Your own input is then used to give a full picture of the costs of executing an espresso program.

The BUNN Beverage Profit Calculator gives you the ability to project your daily drink sales for espresso, cappuccino and latte beverages. Develop your business plan with precision! It gives you a tool to project the profit based on scenarios that you design for your espresso menu based on size of beverage and sale price.

A full picture of annual profit can be calculated in a detailed summary page.



MODELS



2-Step | Steam Features

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



1-Step | Automatic Features

- Build-A-Drink™ Touchscreen
- Self Serv Touchscreen Flexibility
- Milk Texturing Fusion™
- Picture Prompted Cleaning™
- On-Screen Diagnostics

sure Tamp®



Espresso Refrigerator

(sold with 1-Step machine)

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

U.S. Market

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

Plumbing: 20-90 PSI. Machine supplied with 9.525mm (3/8") garden hose fitting.

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