EQUIPMENT
Selection Guide

BUNN®



Selecting Your BUNN Beverage Equipment

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

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

Beverage Destination Key Guide

Quick Serve Restaurant	QS
Full Service	FS
Healthcare	HC
College and University	CU
Amusement and Leisure	AL
Office System	OS
Lodging/Hospitality	LH
Convenience Store	CS
Specialty Retail/Bar	SR

Beverage Volume Guide

Look for the symbols below on the following equipment pages to indicate ideal volume of that brewer.

100 cups per hour or less	1
101 to 300 cups per hour	2
300 cups per hour or more	3

1 cup = 8oz or 237mL


COFFEE

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.



Turbulence

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



Time

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



Filtration

Paper filters produce the clearest cup of coffee.



Temperature

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



Cleanliness

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

COFFEE



VP17-1, VP17-2

- 3.8gal (14.8L) an hour
- Portable; no plumbing required
- One warmer model has low profile for under-cabinet use



VP17-3 Warmers

- 3.8gal (14.8L) an hour
- Portable; no plumbing required
- Three separately controlled warmers with simple switch controls



SmartWAVE® LP

- 3.9-6.4gal (14.8-24.2L) an hour
- Exclusive SmartWAVE technology creates more turbulence in the funnel
- Adjustable leg/tray design accommodates a variety of thermal servers



CWTF-TC

- 3.9-7.5gal (14.8-28.4L) an hour
- Accepts thermal carafe up to 8.5" tall (21.6cm)
- Ideal in quick turn environments where coffee is continuously refreshed

Complete specs and dimensions at bunn.com

Decanters, airpots, and servers sold separately, unless noted

COFFEE

MEDIUM VOLUME



AXIOM®-3

- 7.5gal (28.4L) an hour
- Fast recovery for back-to-back brewing cycles; water faucet
- Exclusive Digital Brewer Control®, BrewLOGIC®, and BrewWIZARD® for controlled extraction and simplified programming



CWTF-3

- 7.5gal (28.4L) an hour
- Simple switch control
- Hot water faucet and pourover backup feature



CWTF-APS

- 3.8-7.5gal (14.6-28.4L) an hour
- Brew directly into airpots that keep coffee hot for hours and are easily transported
- Hot water faucet and pourover backup feature



AXIOM® APS

- 4.2-7.5gal (15.9-28.4L) an hour
- Exclusive Digital Brewer Control®, BrewLOGIC®, and BrewWIZARD® for controlled extraction and simplified programming
- Hot water faucet

Decanters, airpots, and servers sold separately, unless noted.



ICB

- 5.1-11.9gal (19.3-45L) an hour
- Fast recovery for back-to-back brewing cycles; water faucet
- Exclusive Infusion Series® allows three separate profiles; use airpots or TF servers
- ICB Tall is also available



Single TF DBC

- 6.5-11.4gal (24.6-43.2L) an hour
- Insulated ThermoFresh® servers hold optimum flavor for hours without use of warming plates
- BrewWISE® intelligence; large sprayhead



Single SH and SH DBC

- 10.6-11.4gal (40.1-43.2L) an hour
- Exclusive SoftHeat® technology manages heat in the docking station
- Choose digital or switch control model



GPR Single

- 5.1-11.4gal (19.3-43.2L) an hour
- Portable reservoir included
- Simple switch control; hot water faucet

International model not available

Complete specs and dimensions at bunn.com

Decanters, airpots, and servers sold separately, unless noted

COFFEE

HIGH VOLUME



CWTF Twin APS

- 15gal (56.8L) an hour
- Brew directly into airpots that keep coffee hot for hours and are easily transported
- Hot water faucet and pourover backup feature



Dual TF DBC

- 16.3-18.9gal (61.7-71.5L) an hour
- Insulated ThermoFresh® servers hold optimum flavor for hours without use of warming plates
- BrewWISE® intelligence; large sprayhead



Dual SH and SH DBC

- 16.3-18.9gal (61.7-71.5L) an hour
- Exclusive SoftHeat® technology manages heat in the docking station
- Choose digital or switch control model



GPR Dual

- 16.3-18.9gal (61.7-71.5L) an hour
- Two portable reservoirs included
- Simple switch control; hot water faucet

International model not available

⚠ *Decanters, airpots, and servers sold separately, unless noted.*



Titan®

- 17-22.5gal (64.4-85.2L) an hour
- High volume solution using fresh ground coffee and featuring exclusive Digital Brewer Control® for controlled extraction
- Portable 3gal (11.36L) server



Titan® Dual

- 22.9-34.3gal (86.7-129.8L) an hour
- Accommodates two portable 3gal (11.36L) server



LCA-2

- 125-512 cup capacity
- Ambient dispense



LCR-2

- 125-512 cup capacity
- refrigerated dispense

Complete specs and dimensions at bunn.com

Decanters, airpots, and servers sold separately, unless noted

COFFEE



SRU

- Urn brewer with 11.4gal (43.4L) capacity
- Top mounted components for ease of service; faucet
- Large tank holds 10gal (37.9L)



U3

- Double urn brewer with 16.3-18.8gal (61.7-71.2L) capacity
- Top mounted components for ease of service; faucet
- Unique design assures extremely low evaporation loss




ESPRESSO

ESPRESSO



Sure Tamp® Auto



Sure Tamp® Steam

A profitable espresso beverage program that delights your customers requires equipment that is embraced by staff, safe to use, intuitive, consistent, and easily maintained. Make BUNN Espress® Sure Tamp® your fresh, new canvas for successful beverage innovation and execution.

- Milk Texturing Fusion
- IntelliSteam™
- Build-a-Drink® Touchscreen
- Refrigerator Required
- Picture Prompted Cleaning
- BUNNlink® Wellness Program
- Designed and Assembled in the USA

bunn.com/espresso





AIR INFUSION®

The Art of Air Infusion Brewing

Air Infusion is a BUNN-exclusive brewing process that heightens the quality of fine coffees and teas through these three programmable phases.

Phases of Brewing

Wetting Saturation of the coffee grounds and specialty loose leaf teas can be controlled to get the appropriate ratio of water-to-turbulence-to-pause for the selected varieties.

Extraction Air is injected into a pressurized chamber so that grounds and leaves are agitated using Air Infusion.

Hydrolysis The pressure in the chamber releases and slowly presses the beverage through a permanent, fine-gauge metal screen that filters out grounds and leaves but preserves oils and aromatics for a deep-bodied, unique flavor experience.







trifecta®

- Tech-enabled, barista-crafted single cup brewer
- Heightens the quality of coffee and teas
- Related Products: Knock Box, Rinse Station, Tab Cleaner



G2 Grinder

- Chute designed for trifecta brew chamber
- May also be used as bulk grinder in behind-the-counter applications
- Holds 2lbs (.91kg) of fresh beans

MILK TEA





Hot Beverage System for Milk Tea & Coffee

- Uniquely designed for Milk Tea and Milk Coffee in high volume serving environments in international markets
- Single model brews up to 11.4gal (43.2L) an hour and Dual model brews up to 18.9gal (71.5L) per hour
- Three variable batch sizes
- Exclusive BrewWISE® intelligence and Digital Brewer Control® for simplified programming and brewing cycles

Decanters, airpots, and servers sold separately, unless noted.



MILK TEA

FOR INTERNATIONAL MARKETS ONLY

Elements of Commercial Tea Preparation



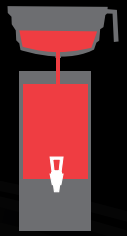
Water

Because of tea's light flavor compared to other beverages, water quality is crucial. Installation of a filtration unit on the incoming supply is recommended. This will help correct water hardness, remove any chemical taste or odor, and promote longer operational life for the brewing equipment. Brewers have valves, sprayheads and heating elements that are susceptible to clogging, especially in high mineral areas. Use a calibrated thermometer each week to make sure that brewing water in your equipment meets the recommended temperature.



Tea

Finished tea is only as good as the water and the tea variety used. Start with high quality tea and ask suppliers about specific blends and controls used in the supply chain. Tea leaves quickly absorb odors from the air, so store it in airtight containers in a dark, cool place. Because of its natural properties, brewed tea is susceptible to bacterial contamination and growth. Never hold it for more than 12 hours at room temperature and only brew what you reasonably expect to sell in that time.



Equipment

Digital programming in today's brewing equipment offers simple yet precise control over the steeping process. Special funnels designed for tea preparation are available, and the correct dispenser is also important in protecting optimum flavor and potential profit. BUNN offers portable, insulated options for every serving environment.



Cleanliness

Every surface touched by brewed tea becomes susceptible to bacteria growth. Clean and sterilize tea equipment at least once a day. A commercial hot water dispenser is very helpful in the following steps:

Completely dismantle dispensing spigots, hoses, dispenser reservoirs, including removal of O-rings and gaskets. Take special care to sterilize the dispensing spigot according to manufacturer directions.

Wash all parts with detergent or sterilize in 200°F (96.1°C) hot water, removing any deposits with a brush. Rinse with warm water. Replace worn gaskets, O-rings, or other damaged parts before reassembling.



ICED TEA





ITB-DBC

- Each brewer's sweetener button may be independently set and easily adjusted using the Sweet Meter
- Brews into all BUNN iced tea dispensers (except TDS-5)



ITCB

- Brew three beverages from one model - iced tea, hot tea, hot coffee; tea and coffee funnels included
- Exclusive Infusion Series and BrewWISE intelligence
- Two programmable batch switches allow full and half batch brewing of iced tea



ITCB-HV

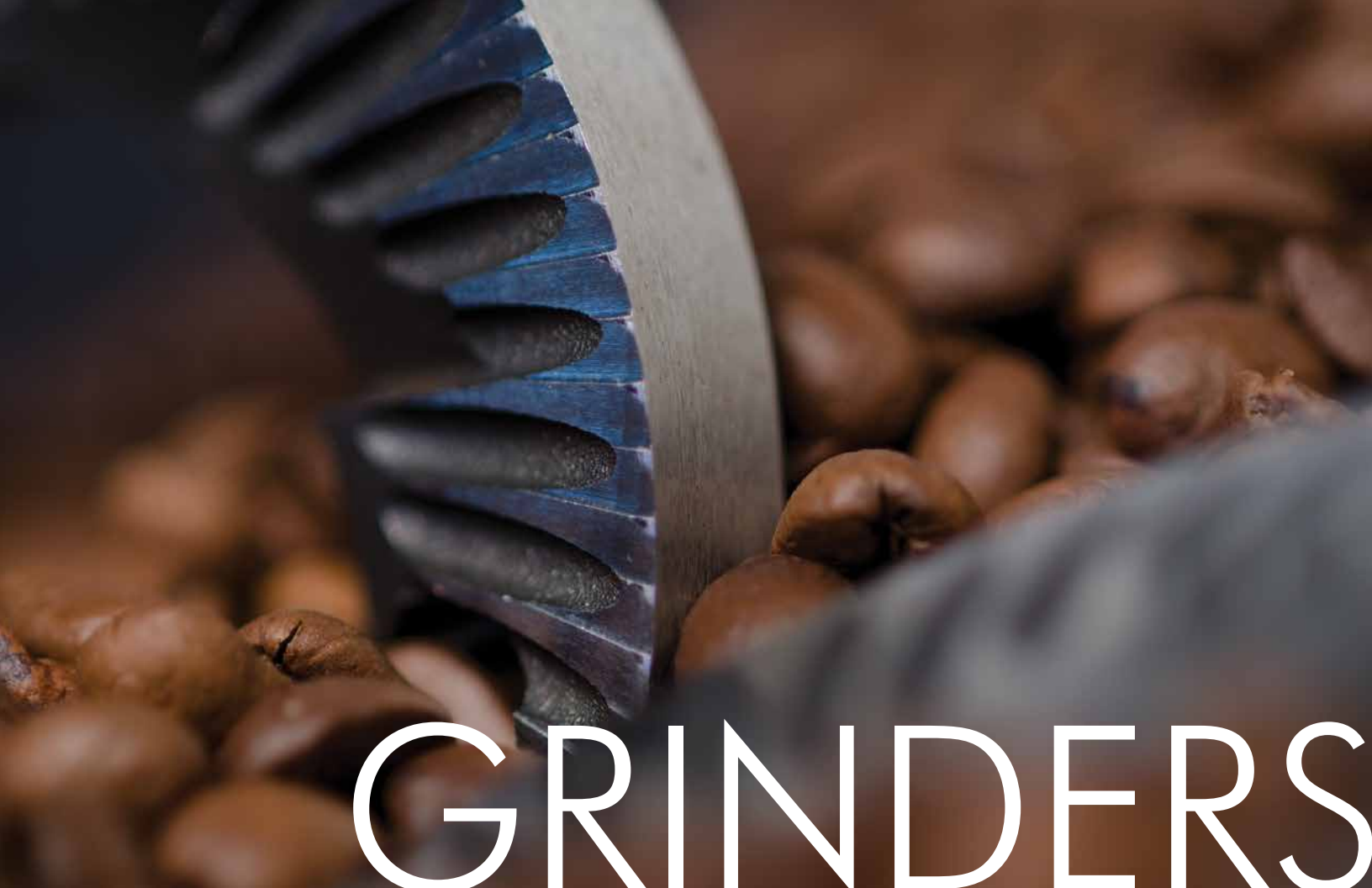
- Same features as ITCB with large 3 gal (11.36L) tank for quick recovery and back-to-back brewing capacity



TB3

- Brews 3gal (11.36L) directly into most portable servers
- Simple switch control
- Choose 25.75in (65.4cm) or 29in (73.7cm) trunk heights
- Quickbrew models available for faster brew cycles

Decanters, airpots, and servers sold separately, unless noted.



GRINDERS

Match the Grind to Brew Time

The brewing or water contact time with the grounds is primarily determined by the grind size and bed depth. A longer brew time is required for the water to penetrate the larger grind particles.



General Guidline: The finer the grind, the shorter the time.

Cycle Timing

The brew cycle delivery time of a coffee brewer assists in determining the recommended coffee grind to produce a quality cup. Experimenting with a coarser or finer grind will help operators discover the preferred coffee recipe.

Bed Depth

The ideal depth of the coffee bed in the brew basket is 1-2 inches (2.54-5.08cm) regardless of the volume of brew. If a coffee bed is less than 1 inch (2.54cm), the water may move through it too quickly and under-extract. Water moving too slowly through a bed depth of more than 2 inches (5.08cm) may cause over-extraction and a bitter taste.

GRINDERS



LPG

- Just 8.64in (21.95cm) wide and a low profile height of 15.1in (38cm)
- Professional grind by large diameter burrs
- Easy access on back for grind weight adjustment



G9 2T DBC

- Two hoppers for regular, decaf or specialty beans
- Stores individual coffee grind profiles
- Exclusive BrewWISE intelligence



FPG

- Accommodates up to 8in (20.3cm) tall French press or funnel for drip-style brewer
- Multi-batch setting allows users to specify a French press or drip-style brew size
- Accommodates gourmet funnnel for heavier throw weights



FPG-2

- Both hoppers can hold 3lbs (1.36kg) each
- Digital touchpad for front of machine programming

Complete specs and dimensions at bunn.com

GRINDERS



Bulk G2

- Hopper holds 2lbs (.91kg) of fresh coffee beans
- Turbo action draws coffee through grind chamber for greater grinding efficiency
- Fast grinding – 1lb (.45kg) in under 30 seconds



Bulk G3

- Hopper holds 3lbs (1.36kg) of fresh coffee beans



Multi Hopper

- Convenient, front-loading hoppers allow grinding of a wide variety of coffees
- Hoppers hold up to 6lbs (2.72kg) each
- Stores individual coffee grind weight profiles with three batch sizes per hopper



Weight Driven

- Weight-based, portion-control for the right amount of coffee every time, with three batch sizes
- Easy-to-clean removable front-loading hopper
- Hopper holds up to 6lbs (2.72kg)



POWDER BEVERAGE SYSTEMS

Consistency in Every Cup

BUNN® innovation and technology are an unbeatable combination in the iMIX hot powdered drink dispensers. The iMIX-5, iMIX-4 and iMIX-3 allow your customers to choose from a variety of hot beverages: French Vanilla, Hot Chocolate, Chai or Steamers.

Serve your customers more cups before refilling the large 8-pound (3.6kg) transparent hoppers. In addition, the hoppers, with an all-metal auger drive system and spring-loaded connectors are designed for easy loading, dependability and long-life.



Eliminate product waste and ensure consistency from cup-to-cup with the feedback system that monitors revolutions per minute (rpm). It controls powder dispensing for each beverage, helping you increase your profits.



IMIX-3

- Capacity: Three, 8lbs (3.6kg) hoppers, with 4.4gal (16.7L) hot water tank to meet peak serving times
- Display graphics for hot chocolate, steamers and chai
- Adjustable cup clearance accommodates popular cup sizes



IMIX-3 Oatmeal

- 4.5gal (17L) hot water tank to meet peak serving times
- Serves three instant oatmeals
- Top hinge design makes maintenance and service easier



IMIX-5S

- Five hoppers
- Large, lighted front graphics for merchandising
- 7.3gal (27.63L) hot water tank to meet peak serving times



Complete specs and dimensions at bunn.com

Decanters, airpots, and servers sold separately, unless noted

Crowd-Pleasing Frozen Beverages with BUNN Ultra®



Consistency

BUNN Ultra provides high-quality frozen drinks prepared quickly so your customers won't have to wait. The electronic sensor drive gives you guaranteed drink consistency, and the refrigeration system is electronically monitored to ensure long-lasting performance.

Reliability

With its heavy-duty motors and seals, stainless steel construction and advanced electronics, Ultra is engineered to work reliably every day, through high demand serving periods.

Ease in Operation and Cleaning

Ultra's simple three-piece faucet is a breeze to disassemble and clean. We've eliminated the tricky O-rings. The auger assembly slides easily off the hoppers for easy cleaning.

Because dust can clog a condenser and greatly reduce its efficiency, every Ultra features a removable, cleanable filter to ensure peak cooling performance for longer product life.


COLD &
FROZEN

Authentic Juice Flavor with Exclusive High-Intensity® Mixing

BUNN® Cold Beverage Dispensers can serve cold beverages from frozen caddies, ambient caddies, or bag-in-a-box. So you have flexibility and control to serve a variety of products that make the most profit.

Because the viscosity or thickness of concentrate can vary widely, BUNN has developed the High Intensity mixing chamber to assure that your customer receives great-tasting cold beverages.

In the mixing chamber, water under high pressure is injected with the concentrate and thoroughly mixed to create a quality finished beverage. You can mix high-viscosity concentrate at ratios of 4+1 and 5+1 (water to concentrate) accurately and consistently in every cup.





ULTRA-2

- Exclusive reversing auger design quickens freeze time
- Easy programming and cleaning with touchpad display and diagnostics
- "No-lube" design on faucets and seals simplifies installation and cleaning



JDF-2S

- Cost effective and authentic tasting juice dispensing
- Delivers both frozen or ambient products and a variety of concentrated beverages
- Consistency assured with exclusive High Intensity® mixing process

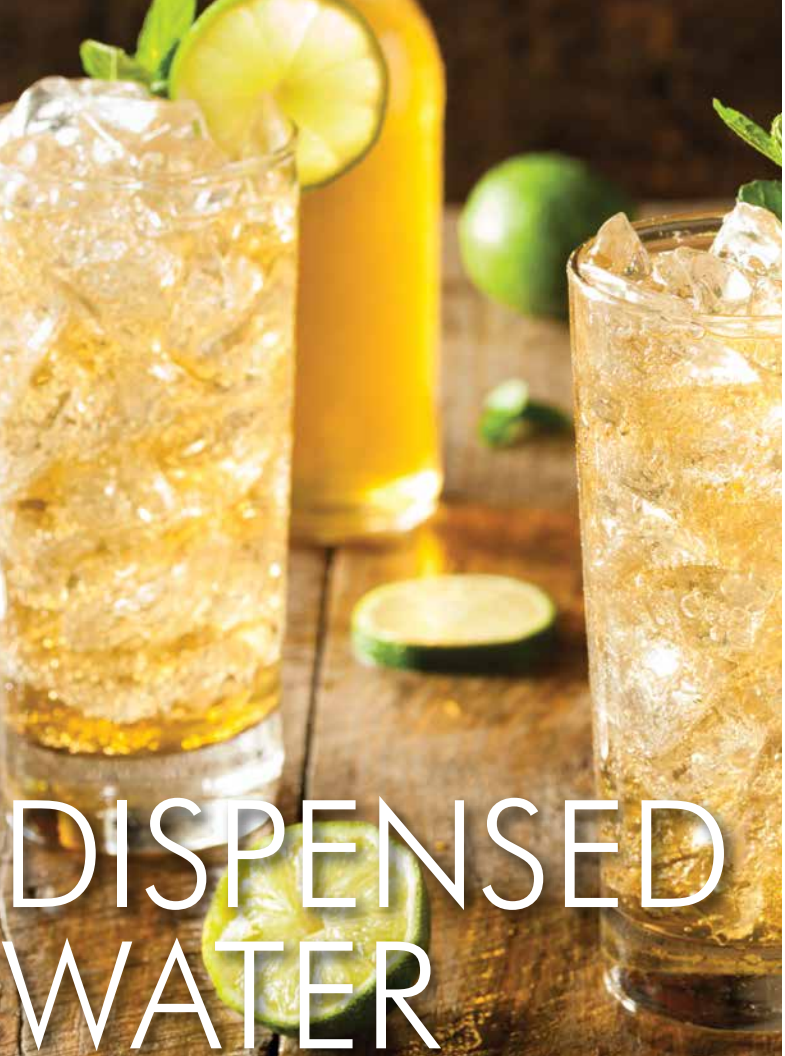


JDF-4S

- More juice options with 4 hopper-design
- Delivers both frozen or ambient products and a variety of concentrated beverages
- Consistency assured with exclusive High Intensity® mixing process



Complete specs and dimensions at bunn.com



DISPENSED WATER



DWSLV PB

- Push Button System
- The perfect instrument to incorporate infusions and natural ingredients for crafted beverages
- Recommended for the majority of beverage channels



DWSLV PC

- Portion Control System
- The perfect instrument to incorporate infusions and natural ingredients for crafted beverages
- Recommended for the majority of beverage channels

Sold in120 volt markets only

Complete specs and dimensions at bunn.com



HOT WATER

HOT WATER



H3EA

- Dispenses up to 7.6gal (29.1L) per hour
- Includes drip tray
- Cup clearance: 7.75in (196mm)
- Contemporary, space saving design

International model only



H5X Element

- Dispenses up to 25gal (94.6L) per hour
- Consistent and accurate temperatures; faucet design ensures minimal heat loss during dispense
- Front-of-house design available in several colors



HW2

- Dispenses up to 8.1gal (30.7L) per hour
- Includes drip tray
- High quality, easy-to-clean stainless steel exterior and tank for a long, dependable life



H5E PC

- Dispenses up to 18.1gal (68.14L) per hour
- Touchpad for easy selection of three portion sizes
- Hot water on-demand for commercial food preparation

 H10, 10 gallon dispenser also available. Complete Specs and dimension at bunn.com

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