



HOT WATER DISPENSERS



THE INDISPENSIBLE DISPENSER

Hot water is a staple in every type of foodservice operation. From quality beverages to efficient food preparation to reduced labor costs, the value of readily available hot water is invaluable. BUNN offers a full line of plumbed and pourover Hot Water Dispensers to meet your on-demand hot water requirements:



SPACE

Most BUNN dispensers are 7.4 inches (18.8cm) wide or less, requiring a minimal footprint.



CAPACITY

Capacities range from 80oz (2.7L) to 10gal (37.85L).



WEIGHT

When empty, each dispenser is lightweight and vent-free for easy repositioning on the countertop.



TEMPERATURE

Choose from models offering precision temperature programming or hold-and-dispense constant temperature.



DESIGN

Choose from front-of-house contemporary design with optional colors and ideal for busy commercial kitchens.

From preparing handcrafted coffees and teas in a front-of-house display to performing as the reliable workhorse in your kitchen operation, BUNN dispensers are specifically engineered for minimal heat loss during dispense for consistent and reliable temperature results. For a sample of great uses, see "[20 Ways to Use a BUNN Hot Water Dispenser.](#)"



GET WHAT YOU SEE

BUNN specifically engineers the faucet on our hot water dispensers for minimal heat loss during dispense

20 WAYS TO USE A BUNN HOT WATER DISPENSER

212°F
100°C



USE THE EASY PEEL METHOD:

1. Plunge oranges, grapefruit or tomatoes in hot water for 60 seconds, then transfer the items to iced water; let sit 2 minutes and peel with ease.

2. Rinsing areas with **212° (100°C)** water and half bleach or other detergents makes a more powerful cleaner than hot tap water.
3. Prepare pasta al dente then rinse in cold water and chill. When ready to serve, place the desired portion in a container with water at **200-212° (93.3-100°C)**. Let stand for one minute. Drain and then serve.
4. Keep floor and sink drains clear by running **212°(100°C)** water through them.

5. RECONSTITUTE FOODS FASTER SUCH AS GRAVY AND GELATIN

6. Stop stealing hot water from the faucet on your coffee brewer.
7. Add a menu item by freeing your stovetop real estate that would otherwise be used for pots and pans to boil water.
8. Save time and ensure foods and beverages will stay hotter by using hot dispensed water to preheat thermal containers prior to use.
9. Sterilize prep utensils with water from a BUNN® hot water dispenser to ensure thorough cleaning.

10. USE 110° (43.3°C) WATER FOR PERFECT YEAST ACTIVATION

PRECISE TEMPERATURE MODELS

MEDIUM VOLUME



H5X ELEMENT

- Tank capacity: 5gal (18.9L)
- Temperature Range: 60° - 212°F (15.6° - 100°C)
Each adjustable in 1° increments
- Front panel includes digital thermostat for precise display & easy programming
- Vibrant color options
- Thinsulate® tank insulation
- BUNN-engineered faucet
- Wall mount sold separately
- Product Number: 43600.xxxx*



H3EA

- Tank capacity: 3.55gal (13.4L)
- Temperature Range: 60° - 205°F (15.6° - 96°C)
- Front panel includes digital thermostat for precise display & easy programming
- Space saving 22.25" (56.52cm) high
- Push and hold dispense
- Thinsulate® tank insulation
- Exclusive for 220-240 volt international market
- Product Number: 45300.xxxx*



H5-DV PORTION CONTROL

- Tank capacity: 5gal (18.9L)
- Temperature Range:
H5E Models 60° - 210°F (15.5° - 98.9°C)
- Factory setting: 90°F and 200°F
H5X Model 60° - 212°F (15.5° - 100°C)
- Factory setting: 212°F
Each adjustable in 1° increments
- Front panel includes indicator lights for heater, power refill & ready
- All stainless design
- Product Number: 39100.xxxx*

LARGE VOLUME



H10X

- Tank capacity: 10gal (37.9L)
- Temperature Range:
Factory set at 200°F (93.3°C)
Adjustable from 65° - 212°F (18.3° - 93.3°C)
Adjustable in 1° increments
- Front panel includes indicator lights for heater, power, refill & ready
- BUNN-engineered faucet
- 10.2" wide (25.908cm)
- All stainless design
- Product Number: 26300.xxxx*

*For more information, including specific product numbers, contact your BUNN Representative by calling 1-800-626-2866, +1 217-529-6601 or browsing bunn.com.

CONSTANT TEMPERATURE MODELS

LOW VOLUME



HW2

- Tank capacity: 2gal (7.6L)
- Constant temperature set at 200°F (93.3°C)
- Indicator lights for heater, power, refill & ready
- Space saving 7.1" (18.03 cm) wide
- Also available with lower position faucet
- Product Number: 02500.xxxx*



HW2 Oatmeal

- Tank capacity: 2gal (7.6L)
- Constant temperature set at 200°F (93.3°C)
- Indicator lights for heater, power, refill & ready
- Space saving 7.1" (18.03 cm) wide
- Includes drip tray, lower faucet & oatmeal merchandising decal
- Product Number: 02500.xxxx*

POUROVER



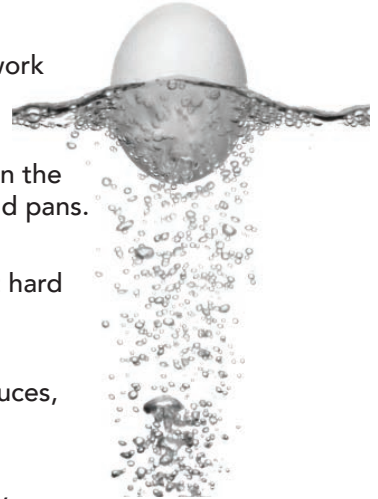
OHW

- Tank capacity: 0.6gal or 80oz (7.6L)
- Constant temperature set at 200°F (93.3°C)
- Requires no plumbing; pour water in and heats immediately
- Space saving 6.5" wide x 16.9" high (16.8cm x 42.9cm)
- Includes drip tray
- Product Number: 02550.xxxx*

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20 WAYS TO USE A BUNN HOT WATER DISPENSER

12. The average stock pot boils approximately 5gal (18.9L) at a time requiring employee labor to fill, monitor and replenish throughout the day.
13. Reduce traffic jams around the stove by placing a **BUNN®** dispenser away from congested areas.
14. Celebrate a reduced accident rate due to **improved** kitchen work flow and less time handling open pots of boiling water.
15. Prepare foods such as stuffing or bread pudding mix directly in the container in which they will be served and wash fewer pots and pans.
16. Finish gravies, smooth gelatin, mashed potatoes , and perfect hard boiled eggs easier with precise temperature on demand.
17. Control costs through batch preparation by only preparing sauces, gravies, instant potatoes and hot cereals on demand.
18. Prepare handcrafted beverages such as hand-poured specialty coffee, French press coffee, hot chocolate and cider.
19. **MAKE PERFECT TEA BY HAVING THE RECOMMENDED STEEPING TEMPERATURE AVAILABLE ON DEMAND**



20. **ENJOY THE TIME YOU SAVE BY USING HOT WATER ON DEMAND!**



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