

## QUALITY SINCE 1840™

Bunn-O-Matic Corporation can trace its foundation to 1840 when Jacob Bunn opened his grocery store in a developing Springfield, IL USA, and a young Abe Lincoln was one of his first customers.

That venture grew into Bunn Capitol Wholesale Grocery Company and was later managed by George R. Bunn who founded a beverage equipment division in the late 1950's. Bunn-O-Matic Corporation was officially incorporated as a separate entity in 1963, and since that time has been at the forefront of dispensed beverage equipment manufacturers.

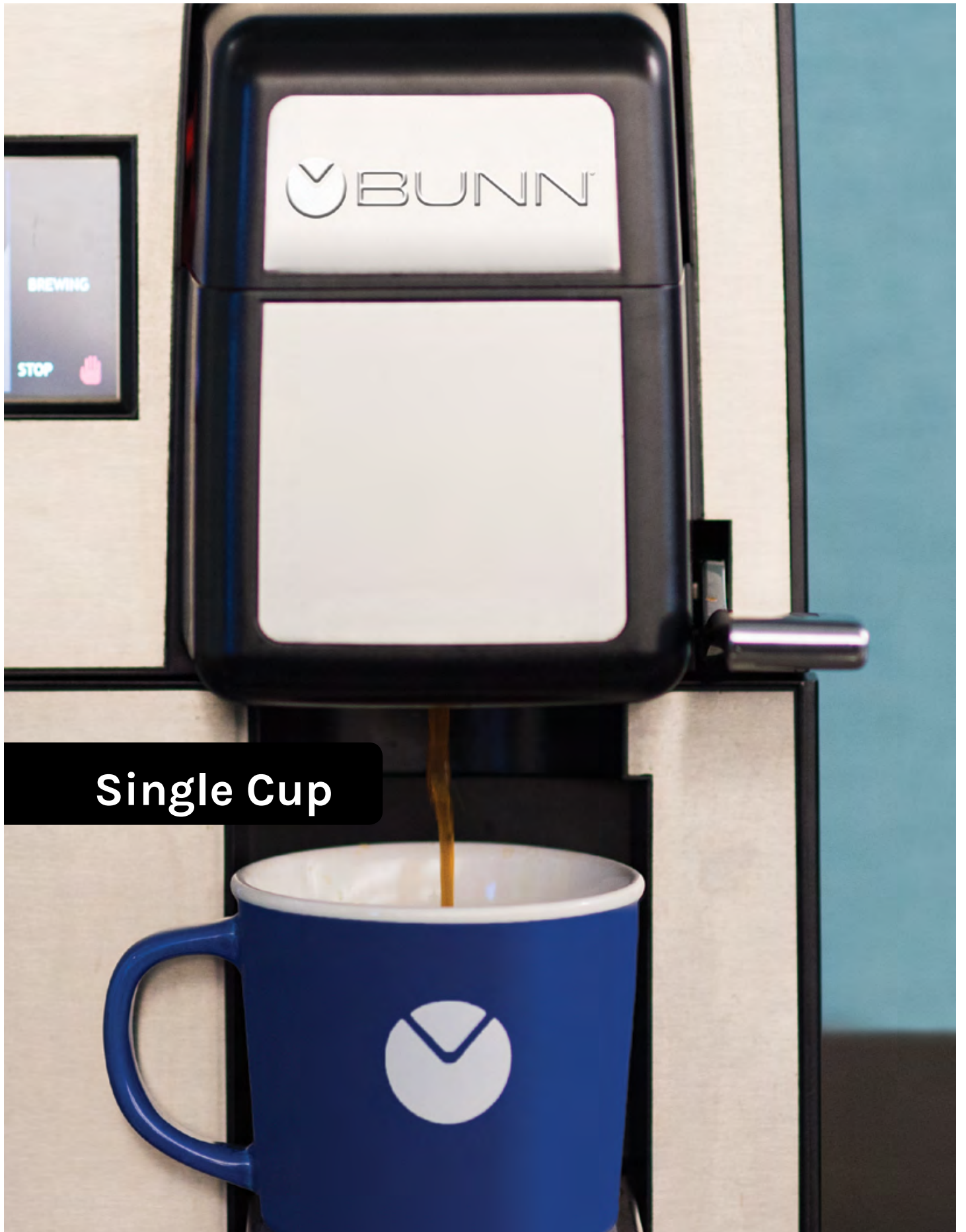
The company remains privately-held and family-owned through five generations of Bunn family entrepreneurship. It has evolved from a foodservice and coffee focus to include a long list of equipment innovations in all dispensed beverages. Now often referred to simply as "BUNN," the company has become a global partner you can count on for profitability, reliability and support wherever customers are served.



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**Single Cup**

# Single Cup My Café® Cartridge

Single serve cartridge system engineered to deliver the best result in the cup

## 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



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

For additional product specifications and images visit [bunn.com](http://bunn.com).





# Single Cup My Café® Pod

Commercial-grade, single serve pod system engineered to deliver the best result in the cup

## MY CAFÉ® AUTOMATIC

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

Automatic model is connected to a waterline, 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® POUROVER

Accommodates 45mm to 61mm pods

Pourover unit requires no plumbing

Easy to use and maintain with a removable water reservoir

## 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 (MCP)



My Café Automatic (MCA)

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





**Air Infusion®**



trifecta  
silver

## trifecta® Air Infusion®

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 a pressurized chamber so that the grounds are agitated using Air Infusion technology. The result: uniformity of extraction and a complex beverage that will be enjoyed by coffee and tea enthusiasts.

**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





**Brewed Coffee**



Infusion Series®  
Twin Soft Heat®

## New Infusion Series® with Modern Soft Heat® Servers

The new standard in batch coffee and tea brewing with the same BUNN® dedication to the Best Result in the Cup™. This first in the series features new Soft Heat Servers for the ideal coffee drinking experience.

Sleek modernized design language on the brewer and servers

Six brew buttons and three batch sizes allows 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 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

New server design is not compatible with older models

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

### NEW PRODUCT

New family of Infusion Series® arriving throughout 2017  
[bunn.com/infusion-series](http://bunn.com/infusion-series)




Servers sold separately



Product #	Model	DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
		Finish	Funnel Type	Funnel Type	Height	Width	Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts
51200.0101	Infusion 3.0 TWIN	Black/Stainless	Black Plastic	Black Plastic	32.80	22.00	22.30	20138.1000	280	120/240
51200.0100	Infusion 3.0 TWIN	Stainless	Black Plastic	Black Plastic	32.80	22.00	22.30	20138.1000	280	120/240
27825.0200	Infusion Series® 1SH Docking Stand	Stainless	n/a	n/a	9.30	10.20	11.80	n/a	n/a	120
27875.0200	Infusion Series® 2SH Docking Stand	Stainless	n/a	n/a	9.30	20.20	11.80	n/a	n/a	120
27850.0200	Infusion Series® 1.5 Gal SH Server	Black/Stainless	n/a	n/a	14.50	9.10	13.30	n/a	n/a	24

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](http://bunn.com/infusion-series)

8  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# Infusion Series®

Achieve a variety of flavor profiles and batch options with programmable Digital Brewer Control

## 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

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

## 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



ICB Twin (Black)



Servers sold separately; see Serving and Holding beginning page 75.



ICB DV (Stainless)



ICB DV LP



ICB DV Tall



ICB Twin 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
36600.0000	ICB DV	Stainless	Smart	26.20	10.00	19.90	20138.1000	78	120
								136	120/208
								181	120/240
36600.0004	ICB DV	Black	Smart	26.20	10.00	19.90	20138.1000	78	120
								136	120/208
								181	120/240
36600.0005	ICB DV TALL	Stainless	Smart	34.40	10.00	19.90	20138.1000	80	120
								136	120/208
								189	120/240
36600.0016	ICB DV LP	Stainless	Smart	23.10	10.10	23.80	20138.1000	78	120
								136	120/208
								181	120/240
37600.0002	ICB TWIN	Stainless	Smart	26.20	20.10	22.60	20138.1000	280	120/208
37600.0004	ICB TWIN	Black	Smart	26.20	20.10	22.60	20138.1000	280	120/240
37600.0010	ICB TWIN	Stainless	Smart	26.20	20.10	22.60	20138.1000	280	120/240
37600.0011	ICB TWIN TALL	Stainless	Smart	34.40	20.10	22.60	20138.1000	280	120/240

For additional product specifications and images visit [bunn.com](http://bunn.com).



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.



Single TF  
(Stainless)

## ThermoFresh® BrewWISE® DBC® - Single®

TF brewers use Digital Brewer Control with insulated ThermoFresh servers that hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

Simplify installation, calibration and use by creating coffee recipe cards and dedicated funnels with the Recipe Writer using your PC or laptop (U.S. and English MS Windows® compatible)

Variable bypass controls coffee strength

BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®




Single TF  
(Black)

Servers sold separately;  
see *Serving and Holding*  
beginning page 75.



DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Locks	Funnel Type	Dimensions			BUNN #	8oz cups/hr 236mL cups/hr	Volts
					Height	Width	Depth			
34800.0000	Single TF DBC	Stainless	Yes	Smart	35.70	12.10	19.20	20138.1000	182	120/240
34800.0002	Single TF DBC	Stainless	No	Smart	35.70	12.10	19.20	20138.1000	182	120/208
34800.0003	Single TF DBC	Stainless	Yes	Smart	35.70	12.10	19.20	20138.1000	182	120/208
34800.0004	Single TF DBC	Black	No	Smart	35.70	12.10	19.20	20138.1000	182	120/240
34800.0001	Single TF DBC	Black	Yes	Smart	35.70	12.10	19.20	20138.1000	182	120/240
34800.0008	Single TF DBC	Black	Yes	Smart	35.70	12.10	19.20	20138.1000	104	120
34800.0017	Single TF DBC	Stainless	Yes	Smart	35.70	12.10	19.20	20138.1000	104	120
34444.0000	BrewWISE Recipe Writer	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	120
34448.0000	Transfer-Ad Card	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

10  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# ThermoFresh® BrewWISE® DBC® - Dual

TF brewers use Digital Brewer Control with insulated ThermoFresh servers that hold beverages at optimum flavor profile without requiring the energy consumption of traditional warming plates

Increased brewing capacity

Simplify installation, calibration and use by creating coffee recipe cards and dedicated funnels with the Recipe Writer using your PC or laptop (U.S. and English MS Windows® compatible)

Variable bypass controls coffee strength

BrewWISE intelligence means compatible grinders and a Smart Funnel® can be programmed one time to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®



Dual TF  
(Stainless)



Dual TF  
(Black)



Servers sold separately;  
see *Serving and Holding*  
beginning page 75.

DESCRIPTION								PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Locks	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
34600.0000	Dual TF DBC	Stainless	Yes	Smart	35.70	21.80	20.20	20138.1000	302	120/240
34600.0001	Dual TF DBC	Black	Yes	Smart	35.70	21.80	20.20	20138.1000	302	120/240
34600.0002	Dual TF DBC	Stainless	No	Smart	35.70	21.80	20.20	20138.1000	302	120/240
34600.0003	Dual TF DBC	Black	No	Smart	35.70	21.80	20.20	20138.1000	302	120/240
34600.0004	Dual TF DBC	Stainless	No	Smart	35.70	21.80	20.20	20138.1000	260	120/208
34600.0005	Dual TF DBC	Black	No	Smart	35.70	21.80	20.20	20138.1000	260	120/208
34600.0006	Dual TF DBC	Stainless	Yes	Smart	35.70	21.80	20.20	20138.1000	260	120/208
34600.0007	Dual TF DBC	Black	Yes	Smart	35.70	21.80	20.20	20138.1000	260	120/208
34444.0000	BrewWISE Recipe Writer	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	120
34448.0000	Transfer-Ad Card	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

For additional product specifications and images visit [bunn.com](http://bunn.com).



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 SH DBC

## Soft Heat® BrewWISE® DBC®

BUNN exclusive technology automatically manages heat in the server docking system

Brews 0.5, 1, or 1.5gal (1.9, 3.8 or 5.7L) batches

Instant power contact with docking station; server can be set to 175°–190°F (79.4°–87.8°C)

Compatible with BUNNlink®

### DUAL LOW PROFILE

1gal servers; brews 0.5 to 1gal (1.9-3.8L) batches

Low profile height ideal for overhead space limitations



Single SH DBC



Dual SH DBC  
Low Profile

Servers sold separately;  
see *Serving and Holding*  
beginning page 75.



DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Locks	Faucet Location	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
33600.0000	Single SH DBC	Stainless	No	Upper	35.80	9.30	21.20	20138.1000	182	120/240
33600.0001	Single SH DBC	Stainless	Yes	Upper	35.80	9.30	21.20	20138.1000	182	120/240
33600.0013	Single SH DBC	Black	No	Upper	35.80	9.30	21.20	20138.1000	182	120/240
33600.0029	Single SH DBC	Stainless	Yes	Lower	35.80	9.30	21.20	20138.1000	88	120
33500.0000	Dual SH DBC	Stainless	No	Upper	35.80	18.00	21.20	20138.1000	302	120/208-240
33500.0004	Dual SH DBC	Black	No	Upper	35.80	18.00	21.20	20138.1000	302	120/208-240
33500.0042	Dual SH DBC	Stainless	No	Lower	35.80	18.00	21.20	20138.1000	302	120/208-240
33500.0046	Dual SH DBC Low Profile	Stainless	No	Lower	32.00	18.00	21.20	20138.1000	302	120/208-240

12 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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# Soft Heat® Automatic

BUNN exclusive technology automatically manages heat in the server docking system

Simple switch control

Variable batch selector knob allows 0.5, 1 or 1.5gal (1.9, 3.8 or 5.7L) batches

Instant power contact with docking station



Dual SH



Single SH



Servers sold separately;  
see Serving and Holding  
beginning page 75.

DESCRIPTION							PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Faucet Location	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
27800.0001	Single SH	Stainless	Upper	35.80	9.30	20.00	20138.1000	169	120/208
27800.0002	Single SH	Stainless	Upper	35.80	9.30	20.00	20138.1000	182	120/240
27800.0009	Single SH	Stainless	Upper	35.80	9.30	20.00	20138.1000	96	120
27900.0001	Dual SH	Stainless	Upper	35.80	18.00	20.50	20138.1000	260	120/208
27900.0002	Dual SH	Stainless	Upper	35.80	18.00	20.50	20138.1000	302	120/240
27900.0020	Dual SH	Black	Upper	35.80	18.00	20.50	20138.1000	260	120/208

For additional product specifications and images visit [bunn.com](http://bunn.com).



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.

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Dual GPR DBC

## GPR BrewWISE® DBC® and Automatic

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

### AXIOM® SINGLE

Smaller footprint than Single GPR DBC

Gourmet C funnel allows use of heavier throw weights

### GPR AUTOMATIC

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




GPR Dual

Single AXIOM-15

Single GPR DBC

GPR Single

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	n/a	Stainless	Upper	29.60	9.20	20.00	20138.1000	75	120/208-240
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

14  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# AXIOM® Thermal Brewers

Medium volume brewing solution featuring Digital Brewer Control for precise extraction control

Brew directly into 1.9 to 3L airpots or thermal carafes up to 8.5" (21.6cm) tall

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

Thinsulate® tank insulation provides increased energy efficiency

## AXIOM-DV-APS, AXIOM-DV-TC

Voltage easily converts by flipping a switch

## 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; see *Serving and Holding* beginning page 75.

DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Server Type	Funnel Type	Height	Width	Depth	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

For additional product specifications and images visit [bunn.com](http://bunn.com).



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)

# 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 Silver  
(with booster tray extended)




WAVE Standard  
(with legs extended)

Servers sold separately;  
see *Serving and Holding*  
beginning page 75.



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

16  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# 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

## CWTF-DV

Voltage converts easily by flipping a switch

## CWT15-APS

No hot water faucet



CWTF-DV



Servers sold separately; see *Serving and Holding* beginning page 75.

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
23001.0007	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

For additional product specifications and images visit [bunn.com](http://bunn.com).



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

Servers sold separately;  
see *Serving and Holding*  
beginning page 75.



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	62 107 120	120/208 120/240

18  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# 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;  
see *Serving and Holding*  
beginning page 75.

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

For additional product specifications and images visit [bunn.com](http://bunn.com).



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)

## 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

Coffee extraction controlled with programmable features



AXIOM-DV-3




AXIOM 15-3  
(Lower Warmers)

Servers sold separately;  
see *Serving and Holding*  
beginning page 75.



Product #	Model	Pourover Feature	Finish	Warmers	Funnel Type	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
						Height	Width	Depth			
						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	AXIOMP-DV-3	Yes	Stainless	Two Upper/One Lower	Black Plastic	21.00 8.50 21.40	20115.0000	120	120/208		
								120	120/240		

20  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# 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

## CWTF15-3 AND CWTF35-3

Plastic or stainless funnel options

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

## CWTF

Hot water faucet and pourover backup on all models



CWT



CWTF15  
(with faucet)



Servers sold separately; see *Serving and Holding* beginning page 75.

Product #	Model	Faucet	Warmers	Funnel Type	Dimensions			PAPER FILTER BUNN #	CAPACITY 8oz cups/hr 236mL cups/hr	ELECTRICAL Volts
					Height	Width	Depth			
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	62 104 120	120/208 120/240

For additional product specifications and images visit [bunn.com](http://bunn.com).



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; see *Serving and Holding* beginning page 75.



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
07400.0005	VLPF	Yes	Two Lower	Black Plastic	17.40	23.50	13.10	20115.0000	62	120
12950.0112	CWT15-3	No	Three Lower	Black Plastic	16.80	16.50	17.70	20115.0000	62	120
12950.0293	CWTF15	Yes	One Lower	Black Plastic	16.80	8.50	17.80	20115.0000	62	120
12950.0298	CWTF15-3	Yes	Three Lower Left	Black Plastic	16.80	16.50	17.70	20115.0000	62	120
12950.0212	CWTF15-3	Yes	Three Lower	Black Plastic	16.80	16.50	17.70	20115.0000	62	120
12950.0216	CWTF15-3 with Nickel Legs	Yes	Three Lower	Stainless	16.80	16.50	17.70	20115.0000	62	120
12950.0252	CWTF35-3	Yes	Three Lower	Black Plastic	16.80	16.50	17.70	20115.0000	120	120/240
									62	120
12950.0409	CWTF-DV	Yes	Three Lower	Stainless	16.80	16.50	17.70	20115.0000	107	120/208
									120	120/240
13250.0023	CRTF5-35	Yes	Five Lower	Black Plastic	17.10	24.50	24.75	20115.0000	120	120/240
13250.0025	CRTF5-35	Yes	Five Lower	Stainless	17.10	24.50	24.75	20115.0000	120	120/240

22  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

# Automatic Decanter Brewers with Twin Brewhead Systems

Plumbed high volume decanter brewing solution

## AXIOM® DBC®

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 DBC 0/6



AXIOM DBC 4/2



Servers sold separately; see Serving and Holding beginning page 75.

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	21.40	20115.0000	240	120/208-240
38700.0015	AXIOM 0/6 TWIN	4" Legs	Six Lower	Stainless	20.50	30.30	21.40	20115.0000	240	120/208-240

For additional product specifications and images visit [bunn.com](http://bunn.com).



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.

23



# Stainless Automatic Decanter Brewers

*Plumbed medium volume brewing solution with simple switch controls*

## OT

Two separately controlled warmers

All stainless steel construction


Faucet kit available

*Servers sold separately;  
see Serving and Holding  
beginning page 75.*



OT

			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
20830.0000	OT 15	No	One Upper /One Lower	Stainless	22.40	12.00	18.50	20115.0000	67	120
20830.0001	OT 20	No	One Upper /One Lower	Stainless	22.40	12.00	18.80	20115.0000	84	120

**24**  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).

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Doral, FL 33178

Environmental Global Solutions, LLC

Phone: 305.909.7860  
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# 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



VP17-3  
Stainless



Servers sold separately;  
see Serving and Holding  
beginning page 75.



VP17-1



VP17-2



VPR



VPS

DESCRIPTION						PAPER FILTER	CAPACITY	ELECTRICAL		
Product #	Model	Finish	Warmers	Includes Decanter	Dimensions			BUNN #	8oz cups/hr 236mL cups/hr	Volts
					Height	Width	Depth			
13300.0001	VP17-1	Stainless	One Lower	No	17.30	8.50	17.70	20115.0000	60	120
13300.0002	VP17-2	Stainless	One Upper/One Lower	No	18.90	8.50	17.70	20115.0000	60	120
13300.0003	VP17-3	Stainless	Three Lower	No	17.30	16.40	17.70	20115.0000	60	120
13300.0004	VP17-3	Stainless	Two Upper/One Lower	No	18.90	8.50	17.70	20115.0000	60	120
13300.0011	VP17-1	Black	One Lower	No	17.30	8.50	17.70	20115.0000	60	120
13300.0012	VP17-2	Black	One Upper/One Lower	No	18.90	8.50	17.70	20115.0000	60	120
13300.0013	VP17-3	Black	Three Lower	No	17.30	16.40	17.70	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

For additional product specifications and images visit [bunn.com](http://bunn.com).





VPR-APS

## Pourover Thermal Brewers

*Ideal simple switch control office coffee service that does not require plumbing, or special wiring, without requiring the energy of warming plates*

### 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 carafe 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 carafe with brew-thru lid

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

*Servers sold separately; see Serving and Holding beginning page 75.*



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 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	20115.0000	62	120
33200.0014	VPR-APS	Black	Yes	Black Plastic	26.60 15.90 8.00	20115.0000	62	120
33200.0011	VPR-TC	Black	No	Black Plastic	21.30 15.90 8.00	20115.0000	62	120



# Titan® DBC®

High volume solution using fresh ground coffee and featuring Digital Brewer 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 DBC Dual



Servers sold separately; see Serving and Holding beginning page 75.



Titan DBC Single



Titan TF Server (3 gal)



Titan TF Server (1.5 gal)

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	35.6	21.7	20111.0000	560	120/208	Three
								382	120/208	Single
39300.0000	TITAN SINGLE	Lower	Stainless	40	21.3	21.7	20111.0000	360	120/208	Three
								272	120/208	Single
39400.0001	TITAN TF SERVER 3 gal	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
46300.0000	TITAN TF SERVER 1.5 gal	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

For additional product specifications and images visit [bunn.com](http://bunn.com).



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

**28**  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).



# Grinders



MHG

# Multi-Hopper BrewWISE® DBC® 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 weight 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

## 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)



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	n/a	n/a	n/a	n/a	n/a
36760.0001	Four Position Rack	n/a	n/a	n/a	n/a	n/a	n/a	n/a
36845.0000	Hopper Assembly	n/a	n/a	n/a	n/a	n/a	n/a	n/a



# Weight Driven BrewWISE® DBC®

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

Tall design accommodates large brew funnels

## 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 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



4 Position Storage System



2 Position Storage System



Hopper Assembly

Product #	Model	Finish	Number of Hoppers	Dimensions			Capacity	Electrical
				Height	Width	Depth		
40700.0001	G9WD-RH	Stainless	One	29.80	8.14	19.00	6lbs 2.7kg	120
36760.0000	Two Position Rack	n/a	n/a	n/a	n/a	n/a	n/a	n/a
36760.0001	Four Position Rack	n/a	n/a	n/a	n/a	n/a	n/a	n/a
36845.0000	Hopper Assembly	n/a	n/a	n/a	n/a	n/a	n/a	n/a

For additional product specifications and images visit [bunn.com](http://bunn.com).





G9-2T DBC

## Portion Control BrewWISE® DBC®

Portion-controlled for the right amount of coffee every time, with three batch sizes per hopper

### G9-2T DBC

Two hoppers hold 6lbs (2.7kg) each of regular and decaf or specialty beans

Stores individual coffee grind profiles

Multi-set available

### FPG-2 DBC

Two hoppers hold 3lbs (1.36kg) each of regular and decaf or specialty beans

Accommodates up to 8" (20.3cm) 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

### 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 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



FPG-2 DBC  
French Press not available

		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



# Automatic Portion Control and Low Profile

Coffee grinding systems with simple switch control operation

## G9T HD - 1 HOPPER

Single hopper holds 9lbs (4.2kg)

Accommodates larger brew funnels

Optional wired interface to compatible BUNN brewers

## LPG - 1 HOPPER

Hopper holds 6lbs (2.7kg)

Low profile height and narrow footprint conserves countertop space

Easy access on back for grind weight adjustment

## LPG2E - 2 HOPPERS

3lbs (1.4kg) capacity per hopper



G9T HD



LPG



LPG-2E

Product #	Model	DESCRIPTION			Dimensions			CAPACITY	ELECTRICAL
		Finish	Number of Hoppers	Height x Width x Depth (Inches)	Per Hopper	Volts			
05800.0003	G9T HD	Stainless	One	27.00 8.00 18.00	9lbs 4.2kg	120			
05800.0027	G9T HD Wired Interface	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			

For additional product specifications and images visit [bunn.com](http://bunn.com).





G2 HD

## Bulk

High volume grinding systems with turbo action that draws the coffee through the chamber for greater grinding speed and efficiency

### G1, G2, G3 HD

Grinds one pound (.45kg) in under 30 seconds

Wide range of grinds can be selected

G2 and G3 models available in red or black finish

### G2 TRIFECTA

Chute assembly accommodates trifacta® brew cup

Expanded range of precise grinds can be selected

May be used as a bulk grinder in behind-the-counter applications



G2 trifecta



G1 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





**Espresso & Bean-to-Cup**



Crescendo™

## Crescendo™

*Authentic espresso alone, or as the keynote for a deftly composed premium beverage*

Touchpad features two programmable portion sizes from 8 to 12oz (230 to 350ml) and 9 beverage choices, plus hot water

9 bar brew pressure used with a variable brew group to produce an excellent single or double shot with beautiful crema

Engineered with three powder hoppers; two 3.3lb (1.5kg) hoppers for the larger demand flavors and a third 2.2lb (1kg) hopper that allows for additional flavor

Pleasing design with a compact footprint



**NEW PRODUCT**

DESCRIPTION			CAPACITY			ELECTRICAL	
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Shots/hr	Volts
44300.0200	Crescendo	Black/Stainless	25.80	14.00	19.70	40	230
44300.0201	Crescendo	Black/Stainless	25.80	14.00	19.70	40	120



# Sure Immersion™

*Fresh, expertly extracted coffee one cup at a time*

Filter style coffee from a vacuum system with exclusive Air Infusion extraction control resulting in a clean, balanced cup with a smooth finish

Two independent grinders with precision burrs for accurate grind profiles

Beverage selections include Iced and Hot options

Each recipe has programmable air-infusion and immersion control for the ideal result in the cup

Dispense fresh coffee in 5 portion sizes, programmable from 6oz cup to 64oz carafe



Sure Immersion™

## NEW PRODUCT

DESCRIPTION			CAPACITY			ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
44400.0100	Sure Immersion 220	Black/Stainless	40.00	16.30	21.00	120

For additional product specifications and images visit [bunn.com](http://bunn.com).



# BUNN Espresso® Sure Tamp® Superautomatic

*BUNN exclusive design features constant and consistent tamping pressure throughout the brewing process*

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

## Espresso Refrigerator

Designed to accommodate two standard 1 gal (3.79L) milk jugs

Works in conjunction with BUNN Espresso® to deliver two types of milk

Optional use: side-by-side or below-counter design



Sure Tamp™ Steam



Sure Tamp™ Auto



Espresso Refrigerator

*Espresso Water Conditioner  
Assembly sold separately;  
see Parts and Accessories  
beginning page 85.*



DESCRIPTION		DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Height	Width	Depth	shots/hr	Volts
43400.xxx*	Sure Tamp Steam	30.06	12.40	25.28	180	208
43400.xxx*	Sure Tamp Auto	30.06	12.40	25.28	180	208
50214.0000	Espresso Refrigerator	16.70	9.00	22.30	n/a	120

\*For information regarding Espresso package options, contact your BUNN Representative by calling 800-626-2866, or browse [bunn.com](http://bunn.com), keyword: Espresso



# Black & White 3

Simple solution for exceptional espresso beverages from a sleek super automatic

Modular design of systems makes maintenance simple

Adjustable dispense spout

## CTMS

Integrated milk refrigerator holds up to 1.32gal (5L) of milk



B&W 3-CTS



B&W 3 CTMS



Espresso Water Conditioner  
Assembly sold separately;  
see Parts and Accessories  
beginning page 85.

DESCRIPTION		CAPACITY			ELECTRICAL	
Product #	Model	Dimensions Height x Width x Depth (Inches)			shots/hr	Volts
43500.xxxx*	B&W3 CTS	39.00	32.00	28.00	303	208
43500.xxxx*	B&W3 CTMS	27.60	20.47	23.60	303	208

\*For information regarding Espresso package options, contact your BUNN Representative by calling 800-626-2866

For additional product specifications and images visit [bunn.com](http://bunn.com).





**Liquid Coffee**



# Medium Volume Refrigerated Dispense

Medium volume coffee-on-demand dispenser with refrigerated cabinet to extend product flavor profile

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

Convenient flip tray allows for dispensing into decanters or carafes

Compatible with BUNNlink®



LCR-2

Product #	Model	Connector Type	DESCRIPTION		Dimensions			CAPACITY	ELECTRICAL
			Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	Height	Width	Depth	5oz cups/hr 148mL cups/hr**	Volts
34400.0036	LCR-2	Scholle	45:1-100:1	65:1-100:1	38.00	12.20	24.90	125	120
								385	208
								512	240
34400.0037	LCR-2	Scholle	25:1-45:1	25:1-65:1	38.00	12.20	24.90	125	120
								385	208
								512	240
34400.0038	LCR-2	LiquiBox QC/D II	45:1-100:1	65:1-100:1	38.00	12.20	24.90	125	120
								385	208
								512	240
34400.0039	LCR-2	LiquiBox QC/D II	25:1-45:1	25:1-65:1	38.00	12.20	24.90	125	120
								385	208
								512	240

For additional product specifications and images visit [bunn.com](http://bunn.com).

\*\*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.

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# Low Profile Dispense

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

Serves two coffee products and hot water

Accommodates two .5gal (1.9L) BIB containers

Programmable options for continuous dispense (*by the cup*) for self-serve applications or portion control by the cup or carafe

## LCC-2 LP

Chilled product cabinet utilizes thermoelectrics for optimal performance



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)			5oz cups/hr 148mL cups/hr	Volts
38800.0000	LCA-2 LP	Scholle 1910LX	25:1-100:1	23.20	15.78	20.90	120	120
38800.0001	LCA-2 LP	LiquiBox QC/D II	25:1-100:1	23.20	15.78	20.90	120	120
38800.0002	LCA-2 LP	Scholle QC	25:1-100:1	23.20	15.78	20.90	120	120
38800.0006	LCC-2 LP	Scholle QC	25:1-100:1	23.20	15.78	20.90	120	120



# Ambient Dispense

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 (1.9L) BIB container

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

## LCA-2

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

Compatible with BUNNlink®

## LCA-2 PC

Easy-to-program one touch portion control

Accommodates all .5gal (1.9L) and most 1gal (3.8L) BIB containers

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



LCA-1



LCA-2

DESCRIPTION						CAPACITY			ELECTRICAL	
Product #	Model	Portion Control	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)			5oz cups/hr 148mL cups/hr**	Volts
44100.0000	LCA-1	No	Scholle 1910LX	25:1-100:1	25:1-100:1	17.80	10.60	19.50	115	120
34400.0001	LCA-2	No	Scholle 1910LX	45:1-100:1	45:1-100:1	30.00	12.20	24.90	125**	120
34400.0002	LCA-2	No	Scholle 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	125**	120
34400.0003	LCA-2	No	LiquiBox QC/D II	45:1-100:1	45:1-100:1	30.00	12.20	24.90	125**	120
34400.0004	LCA-2	No	LiquiBox QC/D II	25:1-45:1	25:1-65:1	30.00	12.20	24.90	125**	120
34400.0026	LCA-2	No	Scholle QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	125**	120
36500.0001	LCA-2, PC	Yes	Scholle 1910LX	45:1-100:1	65:1-100:1	30.00	12.20	24.90	385**	208
36500.0002	LCA-2, PC	Yes	Scholle 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	512**	240
36500.0003	LCA-2, PC	Yes	LiquiBox QC/D II	45:1-100:1	65:1-100:1	30.00	12.20	24.90	512**	240
36500.0004	LCA-2, PC	Yes	LiquiBox QC/D II	25:1-45:1	25:1-65:1	30.00	12.20	24.90	512**	240
36500.0026	LCA-2, PC	Yes	Scholle QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	512**	240

For additional product specifications and images visit [bunn.com](http://bunn.com).



\*\*Capacity can be increased by preheating incoming water to 140°F maximum.

# High Volume DBC® Refrigerated Dispense

High volume coffee-on-demand dispenser meets the requirements of banquet halls, convention centers, stadiums and hotels

18gal (82L) tank capacity

Refrigerated product cabinet extends product flavor profile, adjustable to maintain 41° to 65°F (5° to 18°C) in the product compartment

Digital Brewer Control for programming and user interface

Holds up to three 1gal (3.79L) 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 236mL cups/hr**	Volts
40800.0000	LCR-3 HV	Scholle QC	25:1-100:1	6oz	40.00	33.00	23.60	400	120/208 1P
								532	120/240 1P
40800.0001	LCR-3 HV	Scholle 1910LX	25:1-100:1	6oz	40.00	33.00	23.60	601	120/208 3P
								793	120/240 3P

44  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).  
\*\*Capacity can be increased by preheating incoming water to 140°F maximum.



**Iced Tea**



ITB-DD

## Infusion Series® DBC® Iced Tea

Achieve 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

Single button graphic overlay to customize user interface

Quickbrew (Q) funnel tip for easy conversion

### 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

### SWEETENER

Easily adjust sweetener volume with the Sweet Meter

Separate sweetener inlet - use existing CO<sub>2</sub> systems or external third party pump for sweetener delivery

### LOW PROFILE

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

Compact, low-profile styling for variety of spaces



ITB



ITB-LP

Servers sold separately; see Serving and Holding beginning page 75.



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
41400.0000	ITB	No	34.00	11.60	22.00	20100.0000	303	523	120
41400.0001	ITB	Yes	34.00	11.60	22.00	20100.0000	303	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>									
41400.0002	ITB-DD	No	34.00	12.20	22.60	20100.0000	303	523	120
41400.0003	ITB-DD	Yes	34.00	12.20	22.60	20100.0000	303	523	120
<i>Compatible tea dispensers -TDO-N 3.5, TDO-N 4, TD3T-N</i>									
41400.0004	ITB-LP	No	28.75	11.57	21.87	20100.0000	303	523	120
<i>Compatible tea dispensers - TDO-3.5 LP</i>									



# Automatic Iced Tea Brewers

Fresh iced tea brewing solution with simple 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

### 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; see Serving and Holding beginning page 75.

DESCRIPTION		PAPER FILTER	CAPACITY	ELECTRICAL						
Product #	Model	Quickbrew	Ready Light	Dispenser Included	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
<b>29" TRUNK HEIGHT</b>										
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	TB3QT	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>										
<b>25.75" TRUNK HEIGHT</b>										
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>										
<b>LOW PROFILE</b>										
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>										

For additional product specifications and images visit [bunn.com](http://bunn.com).





TB6

## Automatic Iced Tea Twin Narrow

*Fresh iced tea brewing solution with simple 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

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*





**Iced Tea & Coffee**

# SmartWAVE® Low Profile Coffee & Tea

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 (1.9L) 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



Servers sold separately; see Serving and Holding beginning page 75.



WAVE Combo

DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Height	Width	Depth	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									



# Infusion Series® BrewWISE® DBC® Tea and Coffee

Achieve a variety of beverages in a single unit with programmable brewer control

Brews into all BUNN iced tea dispensers (except TDS-5 and TDO-N), 1.9 to 3.8L airpots, thermal carafes and can accommodate BUNN® ThermoFresh® Servers

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

## SWEETENER MODEL

Easily adjust volume of sweetener with the Sweet Meter

“Out of Sweetener” LCD indicator blinks to aid operator

Separate sweetener inlet uses existing CO<sub>2</sub> systems or external third party pump for sweetener delivery



ITCB



Servers sold separately; see Serving and Holding beginning page 75.

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
<b>29" TRUNK HEIGHT</b>												
35700.0000	ITCB-DV	No	No	Black Plastic	Quick Tip Tea	34.37	11.53	23.78	20138.1000	20100.0000	80	120
											123	120/208
											163	120/240
35700.0019	ITCB-DV	Yes	No	Black Plastic	Quick Tip Tea	34.37	11.53	23.78	20138.1000	20100.0000	80	120
											123	120/208
											163	120/240
<i>Compatible Dispensers - TD4, TD4T, TDS-3, TDS-3.5, TDJ-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>												
<b>25.75" TRUNK HEIGHT</b>												
35700.0001	ITCB-DV	No	No	Black Plastic	Quick Tip Tea	31.12	11.53	23.78	20138.1000	20100.0000	80	120
											123	120/208
											163	120/240
35700.0033	ITCB-DV	No	Yes	Black Plastic	Quick Tip Tea	31.12	11.53	23.78	20138.1000	20100.0000	80	120
											123	120/208
											163	120/240
35700.0020	ITCB-DV	Yes	No	Black Plastic	Quick Tip Tea	31.12	11.53	23.78	20138.1000	20100.0000	80	120
											123	120/208
											163	120/240

Compatible Dispensers - TD4, TDS-3, TDO-4, Tea Dispensers; With Flip Tray - 1gal ThermoFresh® Servers Without Stands, 2.5 - 3.0L Airpots and 1.9L Thermal Carafes

For additional product specifications and images visit [bunn.com](http://bunn.com).



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.



ITCB-Twin HV

# Infusion Series® BrewWISE® DBC® Tea and Coffee - High Volume

Achieve a variety of beverages with programmable Digital Brewer Control

Same functionality as models on page 63, but high volume model includes Smart Funnel for coffee; compatible with BrewWISE grinders

Large 3gal (11.36L) tank provides back-to-back brewing capacity

Single model is dual voltage adaptable; can operate at 120V/15amp, 120/208V/20amp or 120/240V/20amp




ITCB-DV HV

Servers sold separately; see *Serving and Holding* beginning page 75.



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
43000.0000	ITCB-DV HV	Smart	Quick Tip Tea	34.40	10.10	23.80	20138.1000	20100.0000	80 136 189	523 523 523	120 120/208 120/240
43100.0000	ITCB Twin HV	Smart	Quick Tip Tea	34.40	20.10	23.80	20138.1000	20100.0000	280	523	120/240

Compatible Dispensers - TD4T, TDS-3, TDO-4, TDO-N-3.5, TDO-N-4 Tea Dispensers, 1 and 1.5gal ThermoFresh® Servers

52  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.

For additional product specifications and images visit [bunn.com](http://bunn.com).



**Hot Dispensed Beverages**



iMIX-3

## iMIX® 3 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

Three 8lb (3.6kg) hoppers

Spring-loaded, all metal auger drive system for easy hopper installation

Left or top-hinged door option

### iMIX-3S (OATMEAL)

Serves three instant oatmeals

Top-hinged design makes routine service easy

### iMIX-3S+

Set as push and hold or single size portion control

Display allows adjustments and service operational testing from front of machine, communicates machine status, technical support contact information, and advertising messages



iMIX-3 (Top Hinge)



iMIX-3S+

		DESCRIPTION					CAPACITY	ELECTRICAL
Product #	Model	Display	Top Hinge Door	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
36900.0000	iMIX-3	Cappuccino	No	32.80	12.60	24.10	72	120
36900.0001	iMIX-3 Stainless	Cappuccino	No	32.80	12.60	24.10	72	120
36900.0050	iMIX-3	Cappuccino	Yes	32.80	12.60	24.10	72	120
38600.0001	iMIX-3S+	Cappuccino	No	32.80	12.60	24.10	72	120
38600.0050	iMIX-3S+	Cappuccino	Yes	32.80	12.60	24.10	72	120



# iMIX® 5 Hoppers

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional hot drinks

Five 8lb (3.6kg) hoppers

Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6g powder per second)

High speed, heavy-duty whipper for complete product mixing

## iMIX-5S+

Programmable for push and hold or single size portion control

Display allows adjustments and service operational testing from front of machine, communicates advertising messages, machine status, and technical support contact information



iMIX-5S+



iMIX-5

Product #	Model	DESCRIPTION			DIMENSIONS			CAPACITY	ELECTRICAL
		Hot Water Dispense	Top Hinge Door	Height x Width x Depth (Inches)	8oz cups/hr 236mL cups/hr	Volts			
37000.0000	iMIX-5	No	No	32.80 19.30 24.00	72	120			
37000.0020	iMIX-5	No	Yes	32.80 19.30 24.00	72	120			
37000.0022	iMIX-5	Yes	Yes	32.80 19.30 24.00	72	120			
38100.0003	iMIX-5S+	No	No	32.80 19.30 24.00	72	120			
38100.0050	iMIX-5S+	No	Yes	32.80 19.30 24.00	72	120			

For additional product specifications and images visit [bunn.com](http://bunn.com).





iMIX-14

## iMIX®-14

Expands hot powdered offerings and attracts customer attention with contemporary styling and digital advertising board

Capacity: Four, 6.5lb (2.94kg) hoppers for base powders  
Two, 2lb (.91kg) hoppers for flavor concentrate powders

7" diagonal touchscreen communicates advertising messages, machine status, technical support contact information and provides programming for settings and service adjustment

Cappuccino (43800.0102) and soluble coffee (43800.0103) models available

		DESCRIPTION			CAPACITY		ELECTRICAL	
Product #	Model	Top Hinge Door	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
43800.0102	IMIX-14	Yes	Six	32.60	19.20	24.00	72	120



# Fresh Mix

Variable speed motor allows control of product consistency in mixing chamber

FMD-1: One 8lb (3.6kg) hopper

FMD-2: Two 4lb (1.81kg) hoppers

FMD-3: Three 4lb (1.81kg) hoppers

FMD-5: Five 4lb (1.81kg) hoppers

Variable speed hopper motors offer a wide range of product mix ratios

Lighted graphics for merchandising

## FMD DBC

Digital Brewer Control programming

Fast fill – perfect for quick service restaurants

Each mixing chamber has independent powder to water ratio



FMD-3



FMD-5



FMD-1

DESCRIPTION				CAPACITY			ELECTRICAL	
Product #	Model	Display	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			8oz cups/hr 236mL cups/hr	Volts
SET00.0196	FMD-1	Mug Display	One	30.00	7.90	21.00	67	120
SET00.0197	FMD-3 Black	Cappuccino Display	Three	30.00	11.30	23.30	67	120
SET00.0198	FMD-3 Stainless	Cappuccino Display	Three	30.00	11.30	23.30	67	120
SET00.0200	FMD-2 Black	Mug Display	Two	30.00	7.90	21.00	67	120
SET00.0203	FMD-1	Hot Chocolate Display	One	30.00	7.90	21.00	67	120
SET00.0207	FMD-2 Stainless	Mug Display	Two	30.00	7.90	21.00	67	120
29250.0000	FMD-3 DBC	Cappuccino Display	Three	30.00	11.30	23.30	67	120
34900.0000	FMD-5	Cappuccino Display	Five	29.30	18.60	21.20	67	120

For additional product specifications and images visit [bunn.com](http://bunn.com).





## Cold Dispensed Beverages

# Juice – JDF-4S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

New segmented LED lighted door features four 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

18lb (8.2kg) ice bank provides superior cold drink capacity



JDF-4S PC  
(Segmented Lit Door)



JDF-4S PB  
(Segmented Lit Door)

## NEW PRODUCT

Product #	Model	DESCRIPTION				CAPACITY			ELECTRICAL
		Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)	12oz drinks/min 354mL drinks/min	Volts	
37300.0079	JDF-4S PB	Yes	No	No	No	33.10 15.70 25.50	3	120	
37300.0080	JDF-4S PC	Yes	Yes	No	No	33.10 15.70 25.50	3	120	

For additional product specifications and images visit [bunn.com](http://bunn.com).





## Juice – JDF-2S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

One dispenser delivers both frozen and ambient products increasing profits by lowering costs

Drink consistency assured with BUNN® exclusive High Intensity® mixing technology

Pumps and mixes 2:1 to 11:1 concentrated beverages, including 4:1 high viscosity and 5:1 juices accurately and consistently



JDF-2S PC LD  
(Lighted Door with Portion Control)



JDF w/ Open Door

JDF-2S

Product #	Model	DESCRIPTION				CAPACITY			ELECTRICAL	
		Lighted Display	Portion Control	Remote Switches	Dual Dispense	Dimensions Height x Width x Depth (Inches)			5oz drinks/min 147mL drinks/min	Volts
37900.0001	JDF-2S	No	No	No	No	33.10	10.00	25.50	4	120
37900.0025	JDF-2S	No	No	No	Yes	33.10	10.00	25.50	4	120
37900.0008	JDF-2S LD	Yes	No	No	No	33.10	10.00	25.50	4	120
37900.0044	JDF-2S LD	Yes	No	Yes	No	33.10	10.00	25.50	4	120
37900.0016	JDF-2S PC LD	Yes	Yes	No	No	33.10	10.00	25.50	4	120



# Juice – JDF-4S

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

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Drink consistency assured with BUNN® exclusive High Intensity® mixing technology

Pumps and mixes 2:1 to 11:1 concentrated beverages, including 4:1 high viscosity and 5:1 juices accurately and consistently



JDF-4S PC LD  
(Lighted Door with Portion control)



JDF-4S



JDF-4S LD  
(Lighted Door)

		DESCRIPTION					CAPACITY			ELECTRICAL
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			12oz drinks/min 354mL drinks/min	Volts
37300.0000	JDF-4S	No	No	No	No	33.10	15.70	25.50	3	120
37300.0002	JDF-4S	No	No	No	Yes	33.10	15.70	25.50	3	120
37300.0004	JDF-4S LD	Yes	No	No	No	33.10	15.70	25.50	3	120
37300.0006	JDF-4S LD	Yes	No	No	Yes	33.10	15.70	25.50	3	120
37300.0023	JDF-4S PC LD	Yes	Yes	No	No	33.10	15.70	25.50	3	120
37300.0054	JDF-4S LD	Yes	No	Yes	No	33.10	15.70	25.50	3	120

For additional product specifications and images visit [bunn.com](http://bunn.com).





## Iced Coffee – JDF-2, 4

Cold beverage dispenser with High Intensity® mixing delivers superior drinks consistently

One dispenser delivers both frozen and ambient products increasing profits by lowering costs

8lb (3.6kg) ice bank provides superior cold drink capacity

Both push-button and portion control in the same machine

JDF-2S IC LD  
(Lighted Door)



JDF-4S IC LD  
(Lighted Door)



JDF-4S IC

Product #	Model	DESCRIPTION			DIMENSIONS			CAPACITY		ELECTRICAL
		Lighted Display	Cold Water Dispense		Height	Width	Depth	5oz drinks/min 147mL drinks/min	12oz drinks/min 354mL drinks/min	Volts
37900.0009	JDF-2S IC LD	Yes	No	33.10	10.00	25.50	4	n/a	120	
37300.0016	JDF-4S IC	No	Yes	33.10	15.70	25.50	n/a	3	120	
37300.0020	JDF-4S IC LD	Yes	No	33.10	15.70	25.50	n/a	3	120	



# iMIX® Iced Cappuccino

Sleek, eye-catching powdered beverage dispenser featuring advanced mixing technology delivers exceptional cold drinks

Five 8lb (3.6kg) hoppers

High speed, heavy-duty whipper for complete product mixing

Front-of-machine access for easy service, set up and calibration

Spring-loaded, all metal auger drive system for easy hopper installation

High efficiency LED lighted front graphics for merchandising  
Silver color back panel and square dispenser buttons



Iced Cappuccino Display  
Product No.: 37457.0006



iMIX-5S+ IC

DESCRIPTION			CAPACITY			ELECTRICAL
Product #	Model	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Volts
38100.0010	iMIX-5S+ IC	Five	32.80	19.30	24.00	120

For additional product specifications and images visit [bunn.com](http://bunn.com).





# Frozen Dispensed Beverages

# Ultra® Systems Manual Fill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

Two 3gal (11.36L) hoppers

Pour water and product mix directly into hopper; special plumbing not required

Torque sensory technology maintains consistent product thickness for superior beverages

Reversing auger design quickens freeze time and reduces air mixing with product

Designed to be compliant with ADA self service requirements



Ultra-2 HP

DESCRIPTION							ELECTRICAL
Product #	Model	Finish	Flat Lid	Dimensions Height x Width x Depth (Inches)			Volts
34000.0012	ULTRA-2 HP	Stainless/White	Yes	32.00	16.00	24.50	120
34000.0013	ULTRA-2 HP	Black	Yes	32.00	16.00	24.50	120
34000.0079	ULTRA-2 HP	Stainless/White	No	32.00	16.00	24.50	120
34000.0080	ULTRA-2 HP	Black	No	32.00	16.00	24.50	120
34000.0081	ULTRA-2 HP	Stainless/Black	No	32.00	16.00	24.50	120

For additional product specifications and images visit [bunn.com](http://bunn.com).





Ultra-2 CF Valve

## Ultra® Systems Powdered, Liquid Autofill

Frozen beverage dispenser with reversing auger technology for superior mixing and freezing

### ULTRA-2 POWDERED

Powdered autofill product hoppers automatically replenish  
5lb (2.27kg) dry product capacity; large 2gal (7.57L) hoppers  
High efficiency LED lighting  
Compatible with BUNNlink®

### ULTRA-2 LIQUID

Liquid autofill product hoppers automatically replenish

### ULTRA-2 CF VALVE

Constant flow control for accurate brixing of product  
Internal brixing allows interface with standard BIB pumping  
Designed to be compliant with ADA self service requirements



Ultra-2 LAFI



Ultra-2 PAF

#### POWDERED AUTOFILL

Product #	Model	Finish	Logo on PAF Unit	Dimensions			Volts
				Height	Width	Depth	
34000.0501	ULTRA-2 PAF	Stainless/Black	Yes	42.00	16.00	25.00	120
34000.0504	ULTRA-2 PAF	Black	No	42.00	16.00	25.00	120

#### LIQUID AUTOFILL

Product #	Model	Finish	CF Valve	Dimensions			Volts
				Height	Width	Depth	
34000.0099	ULTRA-2 LAFI	Stainless/Black	No	32.00	16.00	24.50	120
34000.0515	ULTRA-2 LAFI	Black	No	32.00	16.00	24.50	120
34000.0520	ULTRA-2 CFV	Black	Yes	32.00	16.00	27.50	120
34000.0521	ULTRA-2 CFV	Stainless/White	Yes	32.00	16.00	27.50	120
34000.0522	ULTRA-2 CFV	Stainless/Black	Yes	32.00	16.00	27.50	120





**Dispensed Water**

## Precise Temperature - Medium Volume

3gal (11.4L) tank

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

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment

Drip tray included

Digital thermostat provides consistent and accurate temperatures of 60°-212°F (15.6°-100°C)



H3X Element



### NEW PRODUCT

Product #	Model	Finish	DESCRIPTION		CAPACITY		ELECTRICAL					
					COLD WATER INPUT 60°F / 15.5°C	HOT WATER INPUT 140°F / 60°C						
			Temperature Setting °F	°C	Dimensions Height x Width x Depth (Inches)		gal/hr	L/hr	gal/hr	L/hr	Volts	
45300.0006	H3X	Stainless	60-212	15.6-100	22.30	7.60	13.30	7.9	29.9	19.2	73.0	120
45300.0007	H3X	Stainless	60-212	15.6-100	22.30	7.60	13.30	7.9	29.9	19.2	73.0	208
45300.0008	H3X	Stainless	60-212	15.6-100	22.30	7.60	13.30	7.9	29.9	19.2	73.0	120



# BUNN® refresh®

Sparkling and still cold water dispenser with patent-pending mistifier delivers purified premium water elevating the customer beverage experience

Purity achieved with water filtration certified to reduce cysts, lead, particulates, chloramines, chlorine taste and odor and 99.99% of water-borne bacteria

Recirculation loop ensures cold water is constantly circulating for consistently low casual drink temperature of 40°F water

In-line patent-pending 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

New visual design language worthy of front-of-house settings



BUNN® refresh®



BUNN® refresh®  
Portion Control



BUNN® refresh®



BUNN® refresh®  
Portion Control

DESCRIPTION						CAPACITY		ELECTRICAL		
Product #	Model	Finish	Temperature Setting		Dimensions			gal/hr	L/hr	Volts
			°F	°C	Height	Width	Depth			
45800.0000	DWSLV PB	Black/Stainless	40	4.4	27	10	26.5	5.6	21.2	120
45800.0001	DWSLV PC	Black/Stainless	40	4.4	27	10	26.5	5.6	21.2	120
45800.0002	DWSLV PB	White/Stainless	40	4.4	27	10	26.5	5.6	21.2	120
45800.0003	DWSLV PC	White/Stainless	40	4.4	27	10	26.5	5.6	21.2	120

Plumbing: 30-100 PSI. Machine supplied with 3/8" male flare fitting

For additional product specifications and images visit [bunn.com](http://bunn.com).





BUNN® refresh® Tower  
Pull & Hold

## BUNN® refresh®

Sparkling and still cold water dispenser with patent-pending mistifier delivers purified premium water elevating the customer beverage experience

Sleek visual design language worthy of front-of-house settings

Purity achieved with water filtration certified to reduce cysts, lead, particulates, chloramines, chlorine taste and odor and 99.99% of water-borne bacteria

Recirculation loop ensures cold water is constantly circulating for consistently low casual drink temperature of 40°F water

In-line patent-pending water mistifier provides delicate balance of purified, cold water and "light" carbonation for longer lasting sparkling water and optimal absorption of flavors

Fast flow faucet accommodates large cups or carafes up to 12" tall



BUNN® refresh® Tower  
Portion Control

**NEW PRODUCT**

DESCRIPTION						CAPACITY		ELECTRICAL		
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			gal/hr	L/hr	Volts
			°F	°C						
45900.0100	DWSUC PH	Chrome Plated	40	4.4	24.70	14.60	7.80	11.2	21.2	120
45900.0101	DWSUC PC	Chrome Plated	40	4.4	20.10	14.60	7.80	11.2	21.2	120

Plumbing: 30-100 PSI. Machine supplied with 3/8" male flare fitting



# Precise Temperature - Medium Volume

5gal (18.9L) tank

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment

Digital thermostat provides consistent and accurate temperatures of 60°-212°F (15.6°-100°C)



H5X Element  
(Stainless)



H5X Element  
(Black)

DESCRIPTION					CAPACITY				ELECTRICAL			
					COLD WATER INPUT 35°F / 1.6°C		HOT WATER INPUT 140°F / 60°C					
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			gal/hr	L/hr	gal/hr	L/hr	Volts
			°F	°C	Height	Width	Depth					
43600.0002	H5X	Stainless	212	100	28.50	7.40	17.60	7.3	27.6	14.7	55.6	208
43600.0003	H5X	Stainless	212	100	28.50	7.40	17.60	7.3	27.6	14.7	55.6	240
43600.0026	H5X	Stainless	212	100	28.50	7.40	17.60	3.7	14.0	8.1	30.7	120
43600.0010	H5X	Black	212	100	28.50	7.40	17.60	7.3	27.6	14.7	55.6	208

For additional product specifications and images visit [bunn.com](http://bunn.com).





OHW

## Constant Temperature - Pourover & Low Volume

High quality, easy-to-clean stainless steel exterior and tank for a long life

Includes drip tray

### OHW

Compact styling to accommodate a variety of spaces

Pourover model. No plumbing needed

### HW2

Hooked to water line so fresh, hot water is always available

2gal (7.57L) of hot water in a space-saving machine



HW2

Product #	Model	DESCRIPTION				TANK SIZE		CAPACITY		ELECTRICAL	
		Dimensions Height x Width x Depth (Inches)			Temperature Setting		gal	L	gal/hr	L/hr	Volts
02550.0003	OHW	16.90	6.50	10.80	200	93.3	.625	2.4	Pourover		120
02500.0001	HW2	24.00	7.10	14.30	200	93.3	2	7.6	4.2	15.9	120



# 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) (18.3°C-96.1°C) ensures consistent water temperature

Dual voltage 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) (100°C) for food prep and cleaning

Dual voltage 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 / 100°C) ensures consistent, high quality results



H10X



H5E-DV PC

		DESCRIPTION		CAPACITY				ELECTRICAL					
				COLD WATER INPUT 35°F / 1.6°C		HOT WATER INPUT 140°F / 60°C							
Product #	Model	Dimensions Height x Width x Depth (Inches)			Temperature Setting		Tank Size		gal/hr	L/hr	gal/hr	L/hr	Volts
		Height	Width	Depth	°F	°C	gal	L					
39100.0000	H5E-DV PC	28.40	7.00	15.50	200	93.3	5	18.9	3.7	14	8.1	30.7	120
									7.3	27.6	14.7	55.6	120/208
									7.3	27.6	14.7	55.6	120/240
39100.0001	H5E-DV PC	28.40	7.00	15.50	90	32.2	5	18.9	8.1	30.7	n/a	n/a	120
									14.7	55.6	n/a	n/a	120/208
									7.3	27.6	14.7	55.6	120/240
39100.0005	H5X-DV PC	28.40	7.00	15.50	212	100	5	18.9	8.1	30.7	n/a	n/a	120
									14.7	55.6	n/a	n/a	120/208
									7.3	27.6	14.7	55.6	120/240
26300.0001	H10X-80-208	34.40	10.20	24.50	212	100	10	37.9	13.2	50	24.8	93.9	208
26300.0000	H10X-80-240	34.40	10.20	24.50	212	100	10	37.9	13.2	50	24.8	93.9	240

For additional product specifications and images visit [bunn.com](http://bunn.com).



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.



## Serving & Holding



# Coffee Decanters and Warmers

High quality, durable serving option for quick-turn serving environments

## EASY POUR®

BUNN® exclusive design; high quality stainless steel base with drip proof, fast-pour lip

## RFID DECANTERS

Replaceable RFID collar tracks coffee freshness with compatible brewers

## GLASS DECANTERS

Reliable, shatter-resistant, and perfectly balanced with laboratory-grade, stress-free glass

## WARMERS

Ideal solution for remote serving; separate "on/off" switch

DECANTERS					COMPATIBLE EQUIPMENT	
Product #	Model	Capacity	Handle Color	Quantity Per Case	Brewers	
06100.0101	Easy Pour	64oz	Black	1	12 Cup Decanter Brewers:  VP17 VPR VPS AXIOM CW CWT CWTF CRTF OL OT RT RTF RL VLPF	
06100.0102	Easy Pour	64oz	Black	2		
06100.0103	Easy Pour	64oz	Black	3		
06100.0106	Easy Pour	64oz	Black	6		
06100.0112	Easy Pour	64oz	Black	12		
06100.0124	Easy Pour	64oz	Black	24		
06100.0156	Easy Pour	64oz	Black	6		
06101.0101	Easy Pour	64oz	Orange	1		
06101.0102	Easy Pour	64oz	Orange	2		
06101.0103	Easy Pour	64oz	Orange	3		
06101.0106	Easy Pour	64oz	Orange	6		
06101.0112	Easy Pour	64oz	Orange	12		
06101.0124	Easy Pour	64oz	Orange	24		
42400.0024	Glass	64oz	Black	24		
42400.0101	Glass	64oz	Black	1		
42400.0103	Glass	64oz	Black	3		
42401.0024	Glass	64oz	Orange	24		
42401.0101	Glass	64oz	Orange	1		
42401.0103	Glass	64oz	Orange	3		
42400.0203	Glass	64oz	Black	3		AXIOM RFID
42401.0203	Glass	64oz	Orange	3		AXIOM RFID
WARMERS						
Product #	Model	Finish	Number of Warmers	Volts		
11402.0001	WL2 Step Up	Stainless	2	120		
06450.0004	WX1	Stainless	1	120		
06310.0004	WX2 Side by Side	Stainless	2	120		

For additional product specifications and images visit [bunn.com](http://bunn.com).





Seamless Thermal Carafe



Thermal Carafe



Vacuum Pitcher



Lever-Action Airpot

# Thermal Carafes, Pitchers and Airpots

Portable, low volume serving options that hold optimal flavor profile

CARAFES							COMPATIBLE EQUIPMENT
Product #	Model	Capacity		Liner	Lid Color	Quantity per Case	Brewers
		oz	L				
36029.0001	Deluxe Thermal Carafe	64	1.9	Stainless Steel	Black	One	VPR-TC CW15-TC AXIOM-DV-TC SmartWAVE CWTF-TC
36029.0000	Deluxe Thermal Carafe	64	1.9	Stainless Steel	Black	Twelve	
36252.0001	Deluxe Thermal Carafe	64	1.9	Stainless Steel	Orange	One	
36252.0000	Deluxe Thermal Carafe	64	1.9	Stainless Steel	Orange	Twelve	
51746.0001	Seamless Thermal Carafe	64	1.9	Stainless Steel	Black	One	
51746.0101	Seamless Thermal Carafe	64	1.9	Stainless Steel	Black	Twelve	
51746.0003	Seamless Thermal Carafe	64	1.9	Stainless Steel	Black/Orange	One	
51746.0103	Seamless Thermal Carafe	64	1.9	Stainless Steel	Black/Orange	Twelve	
PITCHERS							
Product #	Model	Capacity		Liner	Quantity per Case	Brewers	
		oz	L				
39430.0000	Vacuum	64	1.9	Stainless Steel	One	SmartWAVE	
39430.0100	Vacuum	64	1.9	Stainless Steel	Six	SmartWAVE	
AIRPOTS							COMPATIBLE EQUIPMENT
Product #	Model	Capacity		Liner	Quantity per Case	Brewers	
		oz	L				
28696.0002	Push-Button	74	2.2	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	74	2.2	Glass	Six		
13041.0001	Push-Button	84	2.5	Glass	One		
13041.0101	Push-Button	84	2.5	Glass	Six		
32700.0000	Lever-Action	74	2.2	Glass	Six		
32125.0000	Lever-Action	84	2.5	Stainless Steel	One		
32125.0100	Lever-Action	84	2.5	Stainless Steel	Six		
32130.0000	Lever-Action	102	3	Stainless Steel	One		
32130.0100	Lever-Action	102	3	Stainless Steel	Six		
36725.0000	Lever-Action	128	3.8	Stainless Steel	One		
36725.0100	Lever-Action	128	3.8	Stainless Steel	Six		



# 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



UNIV-3 APR



UNIV-4 APR



UNIV-2 APR

Product #	Model	Dimensions			Capacity
		Height	Width	Depth	
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	11.20	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

For additional product specifications and images visit [bunn.com](http://bunn.com).





1.5gal TF Server  
(Stand included)

# ThermoFresh® Digital Gauge Servers

*Holds flavor profile 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

Choose from stainless or black finishes

Brew-thru lid design also features a pour spout for easy emptying and cleaning

Translucent faucet guard for visibility while dispensing

## TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

## TF SERVER STAND

Use for easy dispensing; 7.05" (17.9cm) cup clearance

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

Ideal for use with Single or Dual DBC Brewers



1.5gal TF Server  
without stand



TF Server Stand

Product #	Model	Dimensions			Holding Capacity		Includes Stand	Finish	Compatible Brewers
		Height	Width	Depth	gal	L			
42700.0000	TF Server DSG2	20.70	9.30	13.00	1.0	3.8L	Yes	Stainless	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
42750.0000	TF Server DSG2	22.70	9.30	13.00	1.5	5.7L	Yes	Stainless	
42750.0001	TF Server DSG2	22.70	9.30	13.00	1.5	5.7L	Yes	Black	
42700.0050	TF Server DSG2	12.60	9.10	12.70	1.0	3.8L	No	Stainless	ICB-DV ICB Twin
42700.0051	TF Server DSG2	12.60	9.10	12.70	1.0	3.8L	No	Black	
42750.0050	TF Server DSG2	14.70	9.10	12.70	1.5	5.7L	No	Stainless	
42750.0051	TF Server DSG2	14.70	9.10	12.70	1.5	5.7L	No	Black	
39795.0003	TF Server Stand	n/a	n/a	n/a	n/a	n/a	n/a	Black	n/a



# Thermofresh® Mechanical Gauge Servers

Holds flavor profile 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

Choose from stainless or black finishes

## TF SERVER WITHOUT STAND

Ideal with Infusion Series® Coffee Brewer (ICB)

## TF SERVER STAND

Use for easy dispensing; 7.05" (17.9cm) cup clearance

Ideal for use with Single or Dual DBC Brewers

## TITAN TF SERVER

Brew-through lid with tethered cap

Compatible with BUNN Thermofresh® and Infusion Series® Tall Systems

Eco-friendly foam insulated

Contemporary styling and wrap program for maximum merchandising



1.5gal TF Server  
(Stand Included)



Titan TF Server  
(1.5 gal)



1gal TF Server  
without Stand



TF Server Stand

Product #	Model	Dimensions			Holding Capacity		Includes Stand	Finish	Compatible Brewers
		Height	Width	Depth	gal	L			
44000.0000	TF Server	20.80	9.10	13.00	1.0	3.8L	Yes	Stainless	Single TF DBC, Dual TF DBC, ICB Tall, ICB Twin Tall, ITCB-DV, ITCB-DV HV, ITCB Twin HV
44000.0001	TF Server	20.80	9.10	13.00	1.0	3.8L	Yes	Black	
44050.0000	TF Server	22.90	9.30	13.00	1.5	5.7L	Yes	Stainless	
44050.0001	TF Server	22.90	9.30	13.00	1.5	5.7L	Yes	Black	
46300.0000	Titan TF Server	22.90	11.70	15.30	1.5	5.7L	No	Stainless	ICB-DV ICB Twin
44000.0050	TF Server	12.70	9.10	12.70	1.0	3.8L	No	Stainless	
44000.0051	TF Server	12.70	9.10	12.70	1.0	3.8L	No	Black	
44050.0050	TF Server	14.80	9.10	12.70	1.5	5.7L	No	Stainless	
44050.0051	TF Server	14.80	9.10	12.70	1.5	5.7L	No	Black	
39795.0003	TF Server Stand	n/a	n/a	n/a	n/a	n/a	n/a	Black	n/a

For additional product specifications and images visit [bunn.com](http://bunn.com).





# Soft Heat® Server System

BUNN exclusive technology automatically manages heat in the docking system

## SH SERVER

1gal and 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" legs

Instant power contact with servers

Add additional remote stations to increase volume



1 SH Server and Docking Station

2SH Docking Station

Product #	Model	Dimensions Height x Width x Depth (Inches)			Capacity		Setting	Finish	Volts	Compatible Brewers
					gal	L				
27850.0001	SH Server	16.60	8.50	14.00	1.5	5.7	n/a	Stainless/	n/a	
27850.0004	SH Server	16.60	8.50	14.00	1.5	5.7	n/a	Black	n/a	
27850.0006	SH Server	16.60	8.50	14.00	1.5	5.7	45min	Stainless	n/a	Single SH DBC Dual SH DBC Single SH Dual SH
27850.0008	SH Server	16.60	8.50	14.00	1.5	5.7	60min	Black	n/a	
27850.0009	SH Server	16.60	8.50	14.00	1.5	5.7	Adjustable Timer	Stainless	n/a	
27850.0016	SH Server	16.60	8.50	14.00	1.5	5.7	240min	Stainless	n/a	
27850.0022	SH Server	16.60	8.50	14.00	1.5	5.7	120min	Black	n/a	
27850.0046	SH-S Server	12.70	8.50	14.00	1.0	3.8	60min	Stainless	n/a	Dual SH DBC LP
27825.0000	1SH Docking Station	11.60	10.10	13.20	1SH Server		n/a	Stainless	120	1SH Server
27825.0003	1SH Docking Station	11.60	10.10	13.20	1SH Server		n/a	Black	120	1SH Server
27875.0000	2SH Docking Station	11.60	18.70	13.20	2SH Servers		n/a	Stainless	120	2SH Servers
27875.0003	2SH Docking Station	11.60	18.70	13.20	2SH Servers		n/a	Black	120	2SH Servers



# GPR Servers and Remote Warmers

*Holds optimum flavor profile without traditional warming plates*

1.5gal (5.7L) capacity

Top handle allows for easy transport to remote service

Safety-Fresh® brew-thru lid with vapor seal and spill prevention

## WARMER

Available with adjustable plastic or satin nickel legs



1.5 GPR-FF



RWS1 Warmer

Product #	Model	Dimensions			Capacity		Finish	Volts	Compatible Brewers
		Height (Inches)	Width (Inches)	Depth (Inches)	gal	L			
20950.0004	1.5 GPR-FF	9.80	6.70	12.73	1.5	5.7	Stainless	n/a	Single GPR DBC, Dual GPR DBC, AXIOM Single, Single and Dual
12203.0010	RWS1 Warmer Black Legs	7.50	8.25	9.30	One GPR Server		Stainless	120	1.5GPR
12203.0014	RWS1 Warmer Satin Nickel Legs	7.50	8.25	9.30	One GPR Server		Stainless	120	1.5GPR

For additional product specifications and images visit [bunn.com](http://bunn.com).



## Iced Tea and Iced Coffee Dispensers

Solid stainless construction stands up to demands of foodservice environments

Durable handle construction

Sump dispense valves assure complete dispensing of beverage

Variety of shapes and sizes for every counter configuration



TDO-N Low Profile Dispenser (Top)  
TDO-N Narrow Dispenser (Lower)  
w/ Dispense Rack Single LP



Square



Oval



Round



Narrow



NARROW									
Product #	Model	Dimensions			Capacity		Handles	Additional Feature	Compatible Brewers
		Height x Width x Depth (Inches)	gal	L					
39600.0001	TDO-N-3.5	21.6	6.2	13.5	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	21.6	6.2	13.5	3.5	13.2	Front/Back	Lift Dispense Faucet	
39600.0047	TDO-N-3.5	21.6	6.2	13.5	3.5	13.2	Front/Back	Solid Lid, Pinch Tube Faucet	
39600.0002	TDO-N-4.0	21.0	6.1	23.6	4	15	Front/Back	Lift Handle	
43900.0001	TD3T-N	21.6	6.2	13.5	3.5	13.2	Front/Back	Lift Handle, Brew-Thru Lid	
43900.0002	TD3T-N	21.6	6.2	13.5	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	Tall models w/ 29" trunk: ITB ITCB ITCB HV
03250.0005	TD4T	22.0	9.1	15.7	4	15.1	Side	Brew-Thru Lid, Tall	
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	TB3 LP, ITB LP
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				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
TEA CONCENTRATE DISPENSERS									
37750.0002	TCD-2	22.3	12.8	18.9	2	7.6	Side	Two Nozzle	





## Parts and Accessories

# Water Quality Filter Systems

Quality beverages begin with quality water

BUNN® water quality filtration systems, when used with BUNN brewing equipment, ensure that your customers are getting the best tasting beverage possible. The Easy Clear® filters are manufactured to BUNN specifications and address water characteristics such as taste, odor, sediment, and hardness.



EQHP Twin 70L



EQHP 54

Part #	Model	Capacity @ Flow Rate	Replacement Cartridges
39000.0014	EQHP-5C	5,000 gal US @ 1.5gpm	39000.1014
39000.0001	EQHP-10L	10,000 gal US @ 1.5gpm	39000.1001
39000.0004	EQHP-10	10,000 gal US @ 1.5gpm	39000.1004
39000.0002	EQHP-25L	25,000 gal US @ 1.5gpm	39000.1002
39000.0005	EQHP-25	25,000 gal US @ 2.1gpm	39000.1005
39000.0011	EQHP-35L	35,000 gal US @ 1.5gpm	39000.1011
39000.0003	EQHP-54L	54,000 gal US @ 1.5gpm	39000.1003
39000.0006	EQHP-54	54,000 gal US @ 1.5gpm	39000.1006
39000.0015	EQHP-TWIN60C-SP	60,000 gal US @ 1.5gpm	(2) 39000.1015 (1) 39000.1010
39000.0012	EQHP-TWIN70L	70,000 gal US @ 1.5gpm	(2) 39000.1011
39000.0013	EQHP-TWIN108SP	108,000 gal US @ 1.5gpm	(2) 39000.1006 (1) 39000.1010
39000.0010	SCALE-PRO	Recommended 6 Month change-out	39000.1010
39000.0008	EQHP-ESP	422 @ 10.5gpg @ 0.5gpm	39000.1008
39000.0009	EQHP-SFTN	1350grains @ 0.5gpm	39000.1009
39000.0007	EQHP-TEA	4350grains @ 1.0gpm	39000.1007
39000.1000	EQHP Water Filter Head	108,000 gal US @ 1.5gpm	
30200.1000	EQ-17-TL (Quick Connect)	1,500 gal US @ 1.5gpm	30200.1001
30201.1001	ED-17-TL (Inline System)	1,500 gal US @ 1.5gpm	30201.0001
30370.1000	EDSS-11 (Hot Water)	2,500 gal US @ 1.5gpm	30370.1001

For additional product specifications and images visit [bunn.com](http://bunn.com).



"L" indicates scale inhibitor



C300 Water Filter



TABZ Brewer Cleaner

# Espresso Water Conditioning System

100% treatment of the water including the bypass to reduce taste and odor

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 (862kPa) and operating temperature 100°F (38°C)

## Cleaning Agents and Accessories

Use the proper cleaning solutions to maximize machine efficiency and ensure a long product life cycle

Part #	Model	Capacity @ Flow Rate	Replacement Cartridges
45961.0000	C300 Kit	1,057gal @ 10gpg @ 1gpm	45961.1001
47152.0000	C500 Kit	1,796gal @ 10gpg @ 1gpm	47159.0000
45961.1002	Replacement Head C300 & C500		

### CLEANING AGENTS AND ACCESSORIES

Part #	Model	Quantity Per Case
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	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	RINZA Milk Cleaner	One Bottle
39265.0001	RINZA Milk Cleaner	Six Bottles
39265.0010	COMPLETE CAFE Milk Cleaner	One Bottle
39265.0011	COMPLETE CAFE Milk Cleaner	Six Bottles
39637.0000	TABZ Brewer Cleaner	One Container
39637.0001	TABZ Brewer Cleaner	Twelve Containers
24700.0000	FROTH-AWAY	One
52820.0000	Primary CO2 Regulator Kit	One
52367.1000	CO2 Twin 20lb Tank Rack w/ Regulator Kit	One
29875.0000	KIT,PUMP-WATER DISPENSE FLOJET	One
52720.0001	Glass Water Bottles	Twelve Bottles



# 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	4.2/1.91	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	3.4/1.54	231/21
20109.0000	Urn Filters	Urn - U3	252	1	36	17 3/4 x 7 1/4	252	5.5/2.49	88/11
20112.0000		Narrow Base Urn	250	1	25	18 1/2 x 6 1/4	250	5.5/2.49	88/11
20124.0000		Urn, 11.4L	250	1	25	19 x 7 1/4	250	6.1/2.77	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	9.3/4.22	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	Other Filters	System III	252	2	36	15 1/8 x 5 3/8	504	8.5/3.86	108/12
20100.0000		Tea Brewers, Single & Dual Coffee brewers, 1.5gal urns, ITCB, System II	500	1	50	12 3/4 x 5 1/4	500	4.7/2.13	150/15
20157.0001		Gourmet C Funnel	500	2	50	12 1/2 x 4 3/4	1000	8.25/3.74	60
20138.1000		Gourmet, Single TF, Dual TF, Single SH, Dual SH, Single, Dual, 1.5gal urns	500	1	50	13 3/4 x 5 1/4	500	5.5/2.49	108/12

For additional product specifications and images visit [bunn.com](http://bunn.com).



# Stock Funnels



## URN FUNNEL

Product #: [07022.0012](#)

- For use with U3 brewers



## BLACK PLASTIC SPLASHGARD® FUNNEL WITH DECALS

Product #: [20583.0003](#) (7.12" width)

- For use with CDBC, CWT, AXIOM® and SmartWAVE® brewers

Product #: [29351.0001](#) (7.62" width)

- For use with O, R, CDBC Twin, CWT Twin and AXIOM® Twin brewers



## BLACK PLASTIC ITCB FUNNEL

Product #: [03021.0008](#)

- For use with ITCB when brewing coffee



## BLACK PLASTIC SINGLE/DUAL FUNNEL

Product #: [22735.0000](#) w/bypass

- For use with Single®, Dual® and Soft Heat® brewers, ITCB-HV



## STAINLESS STEEL SPLASHGARD® FUNNEL

Product #: [20216.0000](#) (7.12" width)

- For use with CDBC, CWT AXIOM® and SmartWAVE® brewers

Product #: [20217.0000](#) (7.62" width)

- For use with O, R, CDBC Twin, CWT Twin and AXIOM® Twin brewers



## STAINLESS STEEL DUAL/SINGLE FUNNEL

Product #: [20201.1201](#)

- For use with Single®, Dual®, and Soft Heat® brewers



## SMART FUNNEL®

Product #: [32643.0000](#)

- Standard w/bypass

Product #: [32643.0010](#) w/D-Ring basket

- For use with BrewWISE®, ThermoFresh®, Soft Heat®, DBC® and ICB brewers



## TITAN® FUNNEL

Product #: [40114.0000](#)

- For use with Titan® brewers



## GOURMET C FUNNEL

Product #: [34559.0000](#) (7.12" width)

- For use with CDBC, CWT AXIOM® and SmartWAVE® APS and TC brewers

Product #: [34559.0001](#) (7.62" width)

- For use with CDBC Twin, CWT Twin and AXIOM® Twin APS and TC brewers

- Universal design – handle may be moved to appropriate side

- Allows brewing heavier throw weights

Product #: [34559.0003](#) (8.7" width)

- For Use with ITCB



## TRANSLUCENT COFFEE FUNNEL

Product #: [20583.0002](#) (7.12" width)

- For use with VP, and CWTF brewers

Product #: [29351.0000](#) (7.62" width)

- For use with O, R, and CDBC Twin, CWT Twin and AXIOM® Twin brewers



## TRANSLUCENT TEA FUNNEL

Product #: [03021.0016](#) (7.12" width)

- For use with SmartWAVE Combo brewer



## TRANSLUCENT TEA FUNNEL

Product #: [03021.0004](#) (standard)

- For use with ITCB, TB3 and TU3 brewers

Product #: [03021.0005](#) (quick dispense)

- For use with ITB, TB3Q and TU3Q brewers



## TRANSLUCENT DUAL DILUTION TEA FUNNEL

Product #: [03021.0013](#) (standard)

- For use with TB6 brewer

Product #: [03021.0014](#) (quick dispense)

- For use with TB6Q brewer

NOTE: All funnels shown on this page (excluding #38766.0002 and #07022.0012) are designed with SplashGard® to help deflect hot liquids away from the hand.



## Special Purpose Funnels



### TRANSLUCENT POUCH PACK FUNNEL

Product #: [35282.0001](#)

- For use with TU3Q
- Product #: [35282.0002](#)
- For use with TU3, TB3
- Use with rectangular tea pouch pack



### POUCH PACK FUNNEL FOR SATELLITE BREWERS

Product #: [35282.0000](#) (black)

- For Duals and Singles



### UNIVERSAL STAINLESS POUCH PACK FUNNEL

Product #: [29151.0000](#) (black handle)

Product #: [29151.0001](#) (orange handle)

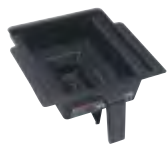
- Interchangeable handle allows use in all BUNN decanter brewers



### POUCH PACK FUNNEL - SMALL BREW CHAMBER

Product #: [02073.0010](#) (black)

- 7.62" width
- For use with O, R & brewers
- Product #: [02774.0011](#) (black)
- Product #: [02774.0010](#) (brown)
- 7.12" width
- For use with VP, & CWTF brewers



### POUCH PACK FUNNEL - LARGE BREW CHAMBER

Product #: [02074.0010](#) (black)

- 7.62" width
- For use with O, R & brewers
- Product #: [04274.0012](#) (black)
- Product #: [04274.0010](#) (brown)
- 7.12" width
- For use with VP, & CWTF brewers

## Drip Trays Coffee

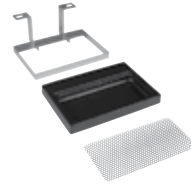


### SINGLE®, SINGLE SH BREWERS AND SINGLE SH STAND

Product #: [26830.0000](#) Kit

Product #: [26918.1000](#) Drip Tray

Product #: [26801.0000](#) Drip Tray Cover



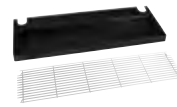
### RWS1 WARMER

Product #: [20213.0103](#) Kit

Product #: [20213.0301](#) Bracket

Product #: [20213.0200](#) Drip Tray

Product #: [03229.0000](#) Drip Tray Cover



### DUAL®, DUAL SH BREWERS AND 2SH STAND

Product #: [27150.0000](#) Kit

Product #: [26971.1000](#) Drip Tray

Product #: [26916.0000](#) Drip Tray Cover



### DUAL® BREWERS

Product #: [20213.0101](#) Kit

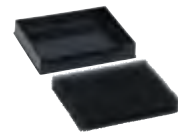
- Includes Drip Tray, Drip Tray Cover, and Bracket



### LCR-3 HV

Product #: [41656.0000](#) Kit

- Includes Drip Tray, Drip Tray Cover, and Bracket



### AIRPOT RACK

Product #: [25368.0000](#) Drip Tray

Product #: [25367.0000](#) Drip Tray

Sponge Liner

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 *continued*



### **THERMOFRESH® SERVER**

Product #: [35008.0000](#) Drip Tray  
Product #: [35014.0000](#) Drip Tray Cover



### **NEW THERMOFRESH® SERVER**

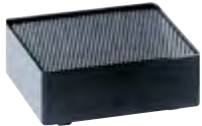
Product #: [38931.0000](#) Drip Tray  
Product #: [38932.0000](#) Drip Tray Cover



### **U3 COFFEE URN**

Product #: [07284.0000](#) Kit  
Product #: [07286.0000](#) Drip Tray  
Product #: [07285.0000](#) Drip Tray Cover

## Drip Trays Dispensed Water



### **HW2, H5M, H5E, AND H5X**

Product #: [02497.0000](#) Kit  
Product #: [02545.0000](#) Drip Tray Only  
Product #: [02546.0000](#) Drip Tray Cover  
Product #: [02547.0000](#) Foot, Rubber  
(Four rubber feet required)



### **OHW**

Product #: [02497.0001](#) Kit  
Product #: [02571.0000](#) Drip Tray  
Product #: [02572.0000](#) Drip Tray Cover  
Product #: [02547.0000](#) Foot, Rubber  
(Not pictured - Four (4) are required)

## Drip Trays Tea



### **TCD AND TDO**

Product #: [38029.1000](#) Kit  
Product #: [03207.0004](#) Drip Tray  
Product #: [26801.0000](#) Drip Tray Cover



### **ITB DUAL DILUTION**

Product #: [38029.1002](#) Drip Tray Kit  
Product #: [03207.0007](#) Drip Tray



### **TDO-N**

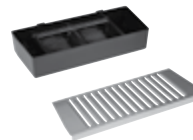
Product #: [39626.0000](#) Drip Tray  
Product #: [39627.0000](#) Drip Tray Cover

## Drip Trays Hot Beverage



### **FMD-1 AND FMD-2**

Product #: [02571.0000](#) Drip Tray  
Product #: [28966.0000](#) Drip Tray Cover



### **FMD-3**

Product #: [28699.0000](#) Drip Tray  
Product #: [28267.0000](#) Drip Tray Cover



### **FMD-4 AND FMD-5**

Product #: [34716.0000](#) Drip Tray  
Product #: [34717.0000](#) Drip Tray Cover



### **iMIX-3**

Product #: [36984.0000](#) Drip Tray  
Product #: [36985.0000](#) Drip Tray Cover



### **iMIX-4 AND iMIX-5**

Product #: [36670.0000](#) Drip Tray  
Product #: [36739.0000](#) Drip Tray Cover



## Drip Trays Cold Beverage



### JDF-2 S

Product #: [38765.1000](#) Kit  
Product #: [26801.0000](#) Drip Tray Cover



### JDF-2 S EXTENDED

Product #: [44015.1000](#) Kit  
Product #: [26801.0000](#) Drip Tray Cover  
• Increases cup clearance to 10.25"



### JDF-4 S AND LCR3

Product #: [38764.1001](#) Kit  
• Includes drip tray and cover



### JDF-4 S EXTENDED

Product #: [40789.1000](#) Kit  
Product #: [39613.0000](#) Drip Tray Cover  
• Increases cup clearance to 10.25"

## Drip Trays Frozen Beverage



### ULTRA-2 WHITE

Product #: [28086.0000](#) Drip Tray  
Product #: [32068.0000](#) Drip Tray Cover



### ULTRA-2 BLACK

Product #: [28086.0001](#) Drip Tray  
Product #: [32068.0001](#) Drip Tray Cover



# CHANNEL RECOMMENDATION INDEX

## QUICK SERVE RESTAURANT

### COFFEE

Infusion Series®	8
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
GPR Single	14

### ICED TEA

ITCB	51-52
TB3	47

### COFFEE GRINDERS

Low Profile Grinder (LPG)	33
French Press Grinder Dual (FPG-2 DBC)	32
Multi-Hopper Grinder (MHG)	30
Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
HW2	72
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## FULL SERVICE

### COFFEE

CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC®	12-13
GPR Single, GPR Dual	14
Dual TF DBC®	11
Dual SH and SH DBC®	12-13
Titan®, Titan® Dual	27
LCA-2	42-43

### BEAN-TO-CUP

Sure Immersion	37
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### ICED TEA

ITCB	51-52
TB3	47

### COFFEE GRINDERS

Portion Control Grinder (G9 2T HD)	36
Bulk Grinder 2 lbs. (G2)	34
Bulk Grinder 3 lbs. (G3)	34
Multi-Hopper Grinder (MHG)	30
Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
HW2	72
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## HEALTHCARE

### COFFEE

VP17-1, VP17-2, VP17-3	25
SmartWAVE® LP	50
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9

AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC	15-16
GPR Single, GPR Dual	14
Dual TF DBC®	11
Dual SH and SH DBC	15-16
Titan®, Titan® Dual	27
LCA-2	42-43
LCR-3	44
U3	28

### ICED TEA

ITCB-HV	52
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### COFFEE GRINDERS

Portion Control Grinder (G9 2T DBC)	32
Multi-Hopper Grinder (MHG)	30
Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## COLLEGE AND UNIVERSITY

### COFFEE

VP17-1, VP17-2, VP17-3	25
SmartWAVE® LP	50
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC	12-13
GPR Single, GPR Dual	14
Dual TF DBC®	11
Dual SH and SH DBC	12-13
Titan®, Titan® Dual	27
LCA-2	42-43
LCR-3	44
U3	28

### BEAN-TO-CUP

Crescendo	36
Sure Immersion	37

### ICED TEA

ITCB-HV	52
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### COFFEE GRINDERS

Portion Control Grinder (G9 2T DBC)	32
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Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## AMUSEMENT AND LEISURE

### COFFEE

VP17-1, VP17-2, VP17-3	25
SmartWAVE® LP	50
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9

### ICED TEA

ITCB-HV	52
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### COFFEE GRINDERS

Portion Control Grinder (G9 2T HD)	36
Multi-Hopper Grinder (MHG)	30
Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## OFFICE SYSTEM

### SINGLE CUP

MCO, MCR	3
MCA, MCP	4

### COFFEE

VP17-1, VP17-2, VP17-3	25
SmartWAVE® LP	50
CWTF-TC	18
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9

### BEAN-TO-CUP

Crescendo	36
Sure Immersion	37

### COFFEE GRINDERS

Low Profile Grinder (LPG)	33
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### PRECISE TEMPERATURE WATER

HW2	72
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### DISPENSED WATER

BUNN refresh	69-70
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## LODGING/HOSPITALITY

### COFFEE

Infusion Series®	8
VP17-1, VP17-2, VP17-3	25
SmartWAVE® LP	50
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC	12-13
GPR Single, GPR Dual	14
Dual TF DBC®	11
Dual SH and SH DBC	12-13
Titan®, Titan® Dual	27
LCA-2	42-43
LCR-3	44
U3	28

### BEAN-TO-CUP

Crescendo	36
Sure Immersion	37

### ICED TEA

TB3	47
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### COFFEE GRINDERS

Portion Control Grinder (G9 2T DBC)	32
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Weight Driven Grinder (G9WD RH)	31

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### COLD & FROZEN

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JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
HW2	72
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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## CONVENIENCE STORE

### COFFEE

Infusion Series®	8
CWTF-TC	18
AXIOM® DBC®	23
CWTF-3	21
CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC	12-13
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Dual TF DBC®	11
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### BEAN-TO-CUP

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iMIX-5	55

### COLD & FROZEN

JDF-2S	60, 62
JDF-4S	59, 61-62
ULTRA-2	65
ULTRA-2 PAF	66

### DISPENSED WATER

BUNN refresh	69-70
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## SPECIALTY RETAIL/BAR

### COFFEE

CWTF APS	17
AXIOM® Thermal	15
ICB	9
Single TF DBC®	10
Single SH and SH DBC	12-13
GPR Single, GPR Dual	14
Titan®	27
Sure Temp™ Auto	38
Sure Temp™ Steam	38
trifecta®	6

### BEAN-TO-CUP

Sure Immersion	37
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### ICED TEA

ITCB	51-52
TB3	47

### COFFEE GRINDERS

G2 Grinder	34
Low Profile Grinder (LPG)	33
Portion Control Grinder (G9 2T DBC)	32
French Press Grinder Dual (FPG-2 DBC)	32
Bulk Grinder 2 lbs. (G2)	34
Bulk Grinder 3 lbs. (G3)	34
Multi-Hopper Grinder (MHG)	30
Weight Driven Grinder (G9WD RH)	31

### HOT POWDERED

iMIX-3	54
FMD-3 DBC	57
iMIX-5	55

### PRECISE TEMPERATURE WATER

H3X Element	68
H5X Element	71
HW2	72
H5E PC	73

### DISPENSED WATER

BUNN refresh	69-70
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# THE BEST RESULT IN THE CUP®



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