



**2018**  
EQUIPMENT CATALOG  
UNITED STATES EDITION

BEST RESULT IN THE CUP™

 **BUNN**



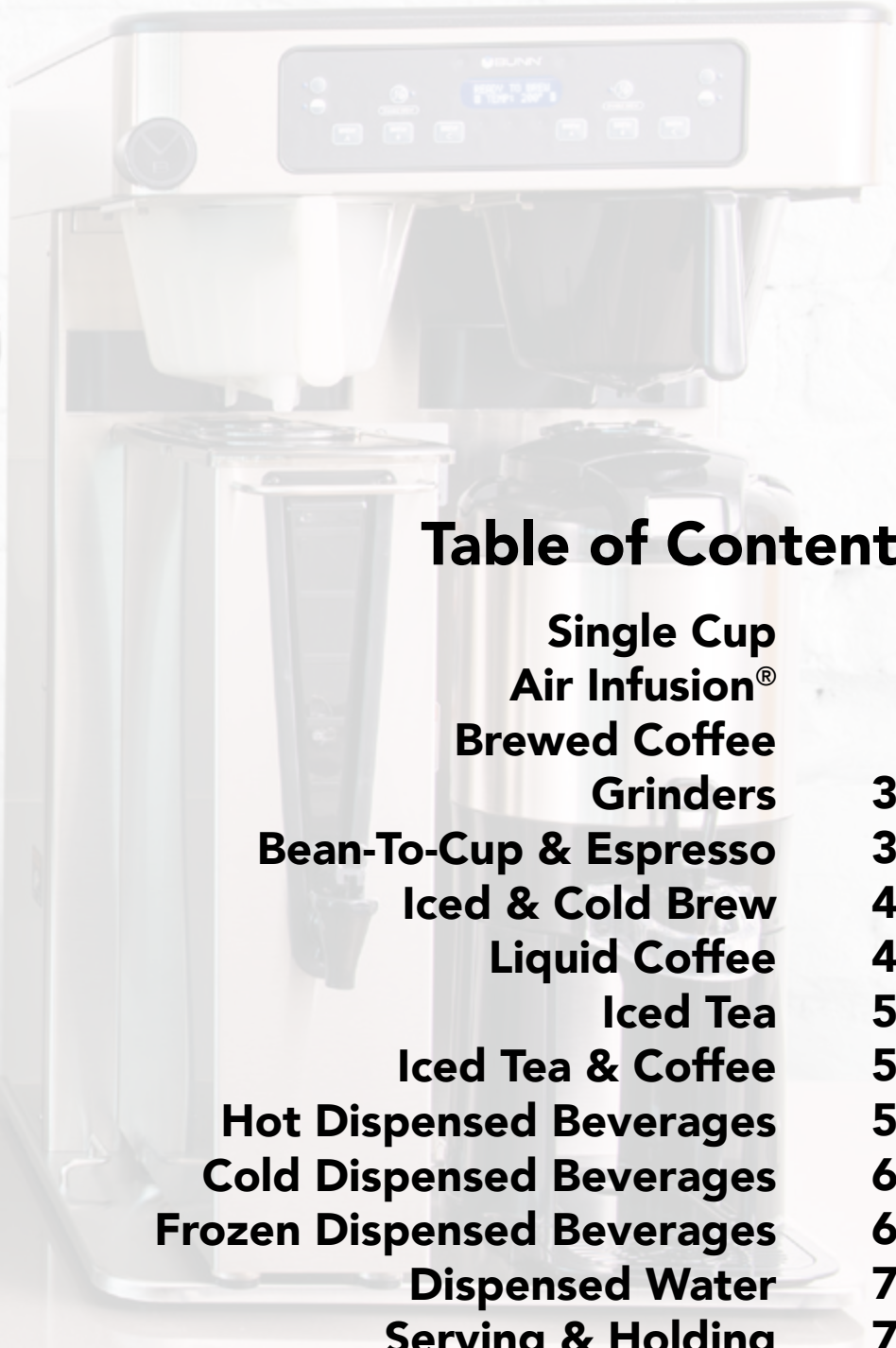
## QUALITY SINCE 1840™

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 1950s. 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 beverage categories. 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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BUNN

**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





My Café Automatic

# 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 AutoPod®

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







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

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



trifecta  
white



trifecta  
black

#### DESCRIPTION

#### ELECTRICAL

Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
			Height	Width	Depth	
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**



ICB DV Tall

## 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




Servers sold separately; see Serving and Holding beginning page 77.



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

Product #	Model	Finish	Funnel Type	DESCRIPTION			PAPER FILTER BUNN #	CAPACITY 8oz cups/hr 236mL cups/hr	ELECTRICAL Volts
				Dimensions Height x Width x Depth (Inches)					
53100.0100	ICB-DV	Stainless	Black/Smart	26.80	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240
53100.0101	ICB-DV Tall	Stainless	Black/Smart	35.00	10.00	22.00	20138.1000	82	120
								136	120/208
								181	120/240

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.



**NEW PRODUCT**

# Infusion Series®

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

## 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 Tall (Black)



Servers sold separately; see Serving and Holding beginning page 77.

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

		DESCRIPTION			DIMENSIONS		PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
53200.0100	ICB Twin	Stainless	Black/Smart	26.80	20.20	24.40	20138.1000	280	120/240
53200.0101	ICB Twin Tall	Stainless	Black/Smart	35.00	20.20	24.50	20138.1000	280	120/240



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.

**NEW PRODUCT**

## Infusion Series® Soft Heat®

*The new standard in batch coffee and tea brewing with the same BUNN® dedication to the Best Result in the Cup™*

Sleek modernized design language on the brewer and servers

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

Easy Pulse programing automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®; BrewWISE® intelligence

New 1.5gal (3.8L) Soft Heat® servers

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



Infusion Series®  
Twin Soft Heat®



Infusion Series® Twin Soft Heat®  
(Stainless)

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

*Servers sold separately;  
see Serving and Holding  
beginning page 77.*



DESCRIPTION				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
51200.0100	ICB Twin SH	Stainless	Black/Smart	32.90	21.90	23.40	20138.1000	280	120/240
51200.0101	ICB Twin SH	Black/Stainless	Black/Smart	32.90	21.90	23.40	20138.1000	280	120/240
51200.0102	ICB Twin SH	Stainless	Black/Smart	32.90	21.90	23.40	20138.1000	280	120/208
51200.0103	ICB Twin SH W/ Wireless Comm	Stainless	Black/Smart	32.90	21.90	23.40	20138.1000	280	120/240
51200.0104	ICB Twin SH W/ Wireless Comm	Black/Stainless	Black/Smart	32.90	21.90	23.40	20138.1000	280	120/240

For info regarding the new family of Infusion Series® equipment, call your BUNN Representative at 800-626-2866 or send a request at [bunn.com/infusion-series](http://bunn.com/infusion-series)



**NEW PRODUCT**

# Infusion Series® Soft Heat®

*The new standard in batch coffee and tea brewing with the same BUNN® dedication to the Best Result in the Cup™*

Sleek modernized design language on the brewer and servers

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

Easy Pulse programming automatically adjusts contact time for optimal flavor profile

Compatible with BUNNlink®, BrewWISE® intelligence

New 1.5gal (3.8L) Soft Heat® servers

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



Infusion Series® Soft Heat®  
(Stainless)



*Servers sold separately; see Serving and Holding beginning page 77.*

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

DESCRIPTION				PAPER FILTER	CAPACITY	ELECTRICAL			
Product #	Model	Finish	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
51100.0100	ICB SH	Stainless	Black/Smart	32.90	11.90	23.40	20138.1000	140	120/240



*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 to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®



Single TF  
(Black)

Servers sold separately;  
see Serving and Holding  
beginning page 77.



DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Finish	Funnel Locks	Funnel Type	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
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

# 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 to manage repeated brewing cycles from start to finish

Compatible with BUNNlink®



Dual TF  
(Black)



Dual TF  
(Stainless)



Servers sold separately;  
see Serving and Holding  
beginning page 77.

Product #	Model	DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
		Finish	Funnel Locks	Funnel Type	Height	Width	Depth	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



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



Dual GPR DBC

## GPR BrewWISE® DBC®

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

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				DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Batch Size Settings	Funnel Type	Faucet Location	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts	
23050.0007	Single	Three	Stainless	Upper	29.30	9.30	19.00	20138.1000	81	120	
23050.0010	Single	Three	Stainless	Upper	29.30	9.30	19.00	20138.1000	169	120/208	
23050.0011	Single	Three	Stainless	Upper	29.30	9.30	19.00	20138.1000	182	120/240	
20900.0008	Dual	One	Black Plastic	Upper	29.30	18.00	19.30	20138.1000	260	120/208	
20900.0010	Dual	Three	Stainless	Upper	29.30	18.00	19.30	20138.1000	260	120/208	
20900.0011	Dual	Three	Stainless	Upper	29.30	18.00	19.30	20138.1000	302	120/240	
20900.0088	Dual	Three	Stainless	Lower	29.30	18.00	19.30	20138.1000	302	120/240	
36100.0010	Single GPR DBC DV	n/a	Stainless	Upper	29.60	9.20	20.00	20138.1000	85 160 213	120 120/208 120/240	
35900.0010	Dual GPR DBC	n/a	Stainless	Lower	29.30	18.00	20.00	20138.1000	236-302	120/208-240	
38700.0043	Single AXIOM-15	n/a	Gourmet C	Upper	26.10	8.50	21.40	20157.0001	72	120	
38700.0045	Single AXIOM-35	n/a	Gourmet C	Upper	26.10	8.50	21.40	20157.0001	120-144	120/208-240	



# AXIOM® Thermal Brewers

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

APS equipment brews directly into 1.9 to 3L airpots

TC Equipment brews directly into thermal carafes up to 8.5" (21.6cm) Tall

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

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



Servers sold separately; see *Serving and Holding* beginning page 77.



AXIOM-DV TC



AXIOM Twin APS

DESCRIPTION			PAPER FILTER	CAPACITY	ELECTRICAL				
Product #	Model	Server Type	Funnel Type	Dimensions Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts		
38700.0010	AXIOM DV APS	Airpot	Black Plastic	23.60	9.00	18.50	20115.0000	67	120
								120	120/208
								120	120/240
38700.0011	AXIOM DV TC	Thermal	Black Plastic	17.80	9.00	18.50	20115.0000	67	120
								120	120/208
								120	120/240
38700.0013	AXIOM Twin APS	Airpot	Stainless	23.50	16.00	17.70	20115.0000	240	120/240



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



WAVE Specialty  
(with Gourmet C funnel)

# SmartWAVE® Thermal Brewers

*BUNN exclusive brewing technology that increases turbulence in the funnel for uniformity of extraction*

Adjustable low profile design can accommodate a variety of thermal servers

Brews into a portable thermal carafe, pitcher, airpot or thermal server

Narrow footprint conserves countertop space

## SPECIALTY

Choice of 14 pulse brew settings with touch button BrewMETER® simplifies changes to water contact time during brew cycle

Includes Gourmet C funnel for larger throw weights

Large 17-hole sprayhead maximizes uniformity of extraction

Four-digit LED display for programming and brewer status (Ready, Heating, Brewing)

## STANDARD

Choice of 14 pulse brew settings with touch button BrewMETER® simplifies changes to water contact time during brew cycle

Four-digit LED display for programming and brewer status (Ready, Heating, Brewing)

## SILVER

Choice of three pulse brew routines to adjust your flavor profile

Ensures coffee brew quality with cold brew lock out capability

Analog switches accompanied by red/green LED for programming

*Servers sold separately; see Serving and Holding beginning page 77.*



WAVE Silver  
(with booster tray extended)



WAVE Standard  
(with legs extended)

		DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Series	Funnel Type	Faucet	Height	Width	Depth	BUNN #	8oz cups/hr 236mL cups/hr	Volts
					Height x Width x Depth (Inches)					
39900.0013	WAVE15-APS	Specialty	Gourmet C	Trunk	18.69	9.71	17.24	20157.0001	62	120
39900.0005	WAVE15-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120
39900.0008	WAVE-APS	Standard	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240
39900.0006	WAVE15-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	62	120
39900.0009	WAVE-S-APS	Silver	Black Plastic	Trunk	18.69	9.71	17.24	20115.0000	102	120/240

# Automatic Thermal Brewers

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

## CWTF-APS

Brew directly into 1.9 to 3L airpots

Hot water faucet with pourover backup feature

Choose from black plastic, stainless or Gourmet C funnel types

## 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 77.

DESCRIPTION		PAPER FILTER	CAPACITY			ELECTRICAL		
Product #	Model	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
23001.0003	CWT15-APS	Black Plastic	23.60	9.00	18.50	20115.0000	60	120
23001.0017	CWTF15-APS	Stainless	23.60	9.00	18.50	20115.0000	60	120
23001.0006	CWTF15-APS	Black Plastic	23.60	9.00	18.50	20115.0000	60	120
23001.0051	CWTF15-APS	Gourmet C	23.60	9.00	18.50	20157.0000	60	120
23001.0007	CWTF20-APS	Black Plastic	23.60	9.00	18.50	20115.0000	81	120
23001.0008	CWTF35-APS	Black Plastic	23.60	9.00	18.50	20115.0000	120	120/208-240
23001.0052	CWTF35-APS	Gourmet C	23.60	9.00	18.50	20157.0000	120	120/208-240
23001.0023	CWTF35-APS	Stainless	23.60	9.00	18.50	20115.0000	120	120/208-240
23001.0058	CWTF-APS DV	Black Plastic	23.60	9.00	18.50	20115.0000	62	120
							107	120/208
							120	120/240
23001.0059	CWTF-APS DV	Black Plastic/ Stainless	23.60	9.00	18.50	20115.0000	62	120
							107	120/208
							120	120/240



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





## 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

CWTF15-TC

*Servers sold separately;  
see Serving and Holding  
beginning page 77.*



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

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	120
							107	120/208
							120	120/240

# AXIOM® RFID Decanter Brewer

Plumbed, medium volume brewing solution with RFID serving tracker and Digital Brewer Control for precise extraction control

RFID Coffee Server Management technology automatically tracks and communicates the age of brewed coffee

Works with glass decanters with replaceable RFID chip collar or thermal carafes

Automatic warmers shut off when glass RFID carafe is removed from the warmer plate or freshness expires

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

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



AXIOM DV-3 RFID  
(Upper Warmers)



Servers sold separately;  
see *Serving and Holding*  
beginning page 77.

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

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



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® 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 15-3  
(Upper Warmers)



AXIOM-DV-3



AXIOM 15-3  
(Lower Warmers)

Servers sold separately;  
see *Serving and Holding*  
beginning page 77.



DESCRIPTION									PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Pourover Feature	Finish	Warmers	Funnel Type	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
38700.0000	AXIOM-15-3	No	Stainless	Two Upper/One Lower	Black Plastic	18.90	8.50	21.40	20115.0000	67	120
38700.0002	AXIOM-15-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	67	120
38700.0003	AXIOM-35-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	120	120/240
										67	120
38700.0008	AXIOM-DV-3	No	Stainless	Two Upper/One Lower	Black Plastic	18.90	8.50	21.40	20115.0000	120	120/208
										120	120/240
										67	120
38700.0009	AXIOM-DV-3	No	Stainless	Three Lower	Black Plastic	16.80	16.50	21.40	20115.0000	120	120/208
										120	120/240
										67	120
38700.0023	AXIOM-DV-3	Yes	Stainless	Two Upper/One Lower	Black Plastic	21.00	8.50	21.40	20115.0000	120	120/208
										120	120/240



# Automatic Decanter Brewers with Upper Warmers

Plumbed, medium volume brewing solution with simple switch controls

## CWT

Faucet is not included on this model

Pourover backup

## CWTF

Plastic or stainless funnel options

Hot water faucet and pourover backup on all models

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



CWT



CWTF15  
(with faucet)



Servers sold separately;  
see *Serving and Holding*  
beginning page 77.

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



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



# 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



CWTF15-3



CRTF5-35



VLPF

*Servers sold separately; see Serving and Holding beginning page 77.*



Product #	Model	DESCRIPTION			Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
		Faucet	Warmers	Funnel Type	Height	Width	Depth	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	17.30	16.50	17.70	20115.0000	62	120
12950.0293	CWTF15	Yes	One Lower	Black Plastic	17.30	8.50	21.40	20115.0000	62	120
12950.0298	CWTF15-3	Yes	Three Lower Left	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
12950.0212	CWTF15-3	Yes	Three Lower	Black Plastic	17.30	16.40	21.40	20115.0000	62	120
12950.0216	CWTF15-3 with Nickel Legs	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	62	120
12950.0252	CWTF35-3	Yes	Three Lower	Black Plastic	17.30	16.40	21.40	20115.0000	120 62	120/240 120
12950.0409	CWTF-DV	Yes	Three Lower	Stainless	17.30	16.40	21.40	20115.0000	107 120	120/208 120/240
13250.0023	CRTF5-35	Yes	Five Lower	Black Plastic	17.40	24.40	22.90	20115.0000	120	120/240
13250.0025	CRTF5-35	Yes	Five Lower	Stainless	17.40	24.40	22.90	20115.0000	120	120/240

# 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 77.

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

Product #	Model	Legs	Warmers	Funnel Type	DESCRIPTION			PAPER FILTER	CAPACITY	ELECTRICAL
					Height x Width x Depth (Inches)	BUNN #	8oz cups/hr 236mL cups/hr	Volts		
38700.0014	AXIOM 4/2 Twin	No	Four Upper /Two Lower	Stainless	19.10	16.40	22.40	20115.0000	240	120/208-240
38700.0015	AXIOM 0/6 Twin	4" Legs	Six Lower	Stainless	20.50	30.60	22.50	20115.0000	240	120/208-240



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



# 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 77.*



OT

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

Product #	Model	Faucet	Warmers	Funnel Type	Dimensions			PAPER FILTER	CAPACITY	ELECTRICAL
					Height	Width	Depth			
					(Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
20830.0000	OT 15	No	One Upper /One Lower	Stainless	22.40	12.00	18.30	20115.0000	67	120
20830.0001	OT 20	No	One Upper /One Lower	Stainless	22.40	12.00	18.30	20115.0000	84	120





# 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 77.



VP17-1



VP17-2



VPR



VPS

DESCRIPTION					PAPER FILTER	CAPACITY	ELECTRICAL			
Product #	Model	Finish	Warmers	Includes Decanter	Dimensions Height x Width x Depth (Inches)			BUNN #	8oz cups/hr 236mL cups/hr	Volts
13300.0001	VP17-1	Stainless	One Lower	No	17.30	8.40	18.80	20115.0000	60	120
13300.0002	VP17-2	Stainless	One Upper/One Lower	No	19.00	8.40	18.80	20115.0000	60	120
13300.0003	VP17-3	Stainless	Three Lower	No	17.30	16.20	18.80	20115.0000	60	120
13300.0004	VP17-3	Stainless	Two Upper/One Lower	No	19.00	8.40	18.80	20115.0000	60	120
13300.0011	VP17-1	Black	One Lower	No	17.30	8.40	18.80	20115.0000	60	120
13300.0012	VP17-2	Black	One Upper/One Lower	No	19.00	8.40	18.80	20115.0000	60	120
13300.0013	VP17-3	Black	Three Lower	No	17.30	16.20	18.80	20115.0000	60	120
04275.0031	VPS	Black	One Upper /Two Lower	No	19.20	23.00	8.00	20115.0000	62	120
33200.0000	VPR	Black	One Upper/One Lower	No	20.20	16.20	8.00	20115.0000	62	120
33200.0002	VPR	Black	One Upper/One Lower	Easy Pour	20.20	16.20	8.00	20115.0000	62	120
33200.0015	VPR	Black	One Upper/One Lower	Glass	20.20	16.20	8.00	20115.0000	62	120





VPR-APS

# Pourover Thermal Brewers

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

## CW15-APS SERIES

Simple switch controls

Brews directly into 1.9 to 3L airpots

## CW15-TC SERIES

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

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

## VPR APS SERIES

Internal components are constructed from stainless steel

Accommodates 1.9 to 3L airpots

## VPR-TC SERIES

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

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

Servers sold separately; see *Serving and Holding* beginning page 77.



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 77.



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	40.00	35.60	21.70	20111.0000	560	120/208	Three
								382	120/208	Single
39300.0000	TITAN SINGLE	Lower	Stainless	40.00	21.30	21.70	20111.0000	360	120/208	Three
								272	120/208	Single
39400.0001	TITAN TF SERVER 3 gal	n/a	n/a	23.70	13.70	17.10	n/a	n/a	n/a	n/a
46300.0000	TITAN TF SERVER 1.5 gal	n/a	n/a	22.90	11.70	15.30	n/a	n/a	n/a	n/a



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

# Urns

Unique urn brewer design ensures low evaporation loss

## U3 TWIN

Large water tank holds over 20gal (75.7L)

Half-batch option

Draw off hot water during brew cycle without affecting coffee quality



U3 - Twin

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





**Grinders**

# 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)



MHG



4 Position Storage System



2 Position Storage System



Hopper Assembly

Product #	Model	DESCRIPTION			Dimensions			CAPACITY	ELECTRICAL
		Finish	Number of Hoppers		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	11.50	10.00	16.20	n/a	n/a	
36760.0001	Four Position Rack	n/a	n/a	24.30	10.00	16.20	n/a	n/a	
36845.0000	Hopper Assembly	n/a	n/a	n/a	n/a	n/a	n/a	n/a	



**NEW PRODUCT**

# 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 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



G9WD-RH



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
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	11.50	10.00	16.20	n/a	n/a
36760.0001	Four Position Rack	n/a	n/a	24.30	10.00	16.20	n/a	n/a
36845.0000	Hopper Assembly	n/a	n/a	n/a	n/a	n/a	n/a	n/a







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

## FPG-2 DBC

Two hoppers hold 3lbs (1.4kg) 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 (4.1kg)

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					CAPACITY		ELECTRICAL
		Finish	Number of Hoppers	Dimensions 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	





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 trifacta



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 trifacta	Silver	26.50	7.30	16.00	2lb .9kg	120





**Bean-to-Cup & Espresso**

# Crescendo® Espresso

*Authentic espresso served pure, or built into your choice of 9 premium café beverages*

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 produces 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



Crescendo®



DESCRIPTION			CAPACITY			ELECTRICAL
Product #	Model	Finish	Dimensions Height x Width x Depth (Inches)			Volts
44300.0201	Crescendo	Black/Stainless	31.30	14.00	19.70	40





# Sure Immersion™ Coffee

*Cup after cup of fresh, expertly extracted coffee*

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

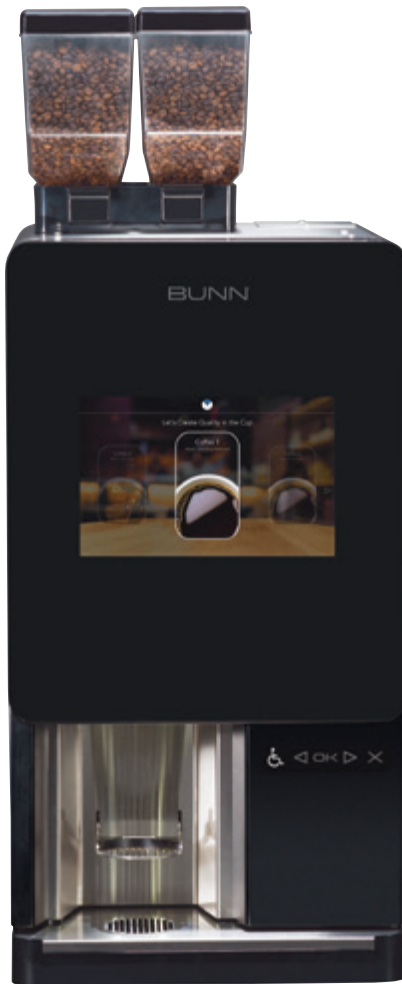
Beverage selections include iced and hot options

Each recipe has programmable air-infusion and immersion control for the Best Result in the Cup™

Dispense fresh coffee in 5 portion sizes, programmable from 6 to 24oz cup plus carafe



Sure Immersion™



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





Sure Tamp® Auto

# Sure Tamp® Superautomatic Espresso

*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

SureTamp Auto milk delivery system accommodates two milk types

## Espresso Refrigerator

Designed to accommodate two standard 1gal (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



Espresso Refrigerator

*Espresso Water Conditioner  
Assembly sold separately;  
see Parts and Accessories  
beginning page 87.*



DESCRIPTION		CAPACITY			ELECTRICAL	
Product #	Model	Dimensions Height x Width x Depth (Inches)			shots/hr	Volts
43400.xxxx*	Sure Tamp Steam	30.06	12.40	25.28	180	208
43400.xxxx*	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



# Superautomatic Espresso

*Simple solution for exceptional espresso beverages from a sleek superautomatic*

Modular design of systems makes maintenance simple

Adjustable dispense spout

## BLACK & WHITE3 CTS

Two 3.3lb (1.5kg) bean hoppers for your choice of fresh espresso beans

Intellisteam® wand automatically steams milk to proper temperature - no need to monitor with a thermometer

Ability to steam 1L of milk in under one minute

## BLACK & WHITE3 CTMS

Two 3.3lb (1.5kg) bean hoppers for your choice of fresh espresso beans

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

## BLACK & WHITE3 CTMC

Two 3.3lb (1.5kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (2kg) powder hopper to enable crafting of mochas and hot chocolates

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

## BLACK & WHITE4c CTM P F RS

Two 2.2lb (1kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (2kg) powder and four flavors (standard syrup bottle) enable crafting of your favorite café treats, such as vanilla latte and seasonal offerings – your beverage menu is limited only by your imagination

## BLACK & WHITE4c CTM P RS

Two 2.2lb (1kg) bean hoppers for your choice of fresh espresso beans

One 4.4lb (2kg) powder hopper to enable crafting of mochas and hot chocolates



B&W4c CTM P F RS



B&W4c CTM P RS



B&W3 CTMS



B&W3 CTMC



B&W3-CTS

DESCRIPTION		DIMENSIONS			CAPACITY	ELECTRICAL
Product #	Model	Height	Width	Depth	shots/hr	Volts
		Height x Width x Depth (Inches)				
43500.xxxx*	B&W3 CTS	30.50	20.40	23.60	240	208
43500.xxxx*	B&W3 CTMS	30.50	30.30	23.60	240	208
43500.xxxx*	B&W CTMC	31.10	30.30	23.60	240	208
55300.xxxx*	B&W4c CTM P RS	26.60	19.30	23.60	180	208
55300.xxxx*	B&W4c CTM P F RS	26.60	26.00	23.60	180	208

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





nitro<sub>2</sub>  
COLD DRAFT

NITRO

COLD

**Iced & Cold Brew**



**NEW PRODUCT**

# Nitron<sub>2</sub><sup>®</sup> Cold Draft

*From pour to pour, serve Cold Brew and Nitro Coffee consistently without sacrificing quality*

Achieve a nitro infusion with no kegs to change-out, store, clean or sanitize! Uses one gallon concentrate BIBs or caddy packs that staff are already familiar with and each BIB yields 5 to 33 gallons of finished drinks

The Nitro Coffee Experience: No milk or sugar needed! BUNN's patent-pending in-line gas infuser produces up to 3 minutes of cascading micro-bubbles, resulting in a nitro cold brew crowned with a smooth, silky stout-like head that tastes distinctively creamy with a velvety soft mouthfeel.

Outfit the standard and nitro taps with separate beverages - your choice of cold brew coffee, iced coffee, or iced tea - all from one slim, 10-inch wide countertop design

At a rate of one 16oz drink per minute, can dispense 60 drinks before exceeding 41°F



Nitron<sub>2</sub><sup>®</sup> Cold Draft  
(Nitro/Still Door)



Nitron<sub>2</sub><sup>®</sup> Cold Draft  
(All Nitro Door)

		DESCRIPTION					ELECTRICAL
Product #	Model	Temperature Setting		Height	Dimensions Height x Width x Depth (Inches)		Volts
		°F	°C		Width	Depth	
51600.0000	120V NITRON Countertop 4:1 to 12:1	41	5	34.00	10.00	28.40	120
51600.0003	120V NITRON Countertop High Ratio 10:1 to 32:1	41	5	34.00	10.00	28.40	120
51600.0009	120V NITRON SCHOLLE 4:1 to 12:1	41	5	34.00	10.00	28.40	120
51600.0010	120V NITRON SCHOLLE 10:1 to 32:1	41	5	34.00	10.00	28.40	120
51600.0011	120V NITRON ALL NITRO 4:1 to 12:1	41	5	34.00	10.00	28.40	120





JDF-2S IC LD  
(Lighted Door)

## Iced Coffee – JDF-2S

*Cold beverage concentrate dispenser with High Intensity® mixing chamber delivers superior quality from an operator friendly design*

One dispenser delivers frozen and ambient concentrate products to maximize profitability by providing greater flexibility in product offerings

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

Push-and-Hold dispense and Single Size portion control dispense available on the same machine

Burst Capacity: At rate of one 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)

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

DESCRIPTION				ELECTRICAL			
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37900.0009	JDF-2S IC LD	Yes	No	33.40	10.50	27.00	120



# Iced Coffee – JDF-4S

*Cold beverage concentrate dispenser with High Intensity® mixing chamber delivers superior quality from an operator friendly design*

One dispenser delivers frozen and ambient concentrate products to maximize profitability by providing greater flexibility in product offerings

18lb (3.6kg) ice bank provides superior cold drink capacity

Push-and-Hold dispense and Single Size portion control dispense available on the same machine

Burst Capacity: At rate of three 12 oz drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)



JDF-4S IC

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

DESCRIPTION				ELECTRICAL			
Product #	Model	Lighted Display	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37300.0016	JDF-4S IC	No	Yes	33.40	15.70	27.50	120





# 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®

Power Logic allows the machine to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)



LCR-2

Product #	Model	Connector Type	DESCRIPTION			CAPACITY		ELECTRICAL	
			Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	Dimensions Height x Width x Depth (Inches)	8oz cups/hr 237mL cups/hr**	Volts		
34400.0036	LCR-2	Scholle	45:1-100:1	65:1-100:1	38.00	12.20	24.90	67	120
								202	208
								270	240
34400.0037	LCR-2	Scholle	25:1-45:1	25:1-65:1	38.00	12.20	24.90	67	120
								202	208
								270	240

 Product #s listed as 120/208V or 120/240V require 3 wires plus ground (2 hot, 1 neutral, ground) and must be connected to 208V service or 240V service, respectively. Please refer to the installation manual for more information, by preheating incoming water to 140°F maximum. **45**

# 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)			8oz cups/hr 237mL cups/hr	Volts
38800.0000	LCA-2 LP	Scholle 1910LX	25:1-100:1	23.20	15.78	20.90	69	120
38800.0002	LCA-2 LP	Scholle QC	25:1-100:1	23.20	15.78	20.90	69	120
38800.0006	LCC-2 LP	Scholle QC	25:1-100:1	23.20	15.78	20.90	69	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®

Equipped with Power Logic®. Power Logic allows all machines so equipped to be wired/configured to operate on any voltage from 100 to 240V, (50 or 60 Hz)

## 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-2



LCA-1

Product #	Model	Portion Control	DESCRIPTION			Dimensions			CAPACITY	ELECTRICAL
			Connector Type	Product Ratio at 1.8oz/Second Dispense Rate	Product Ratio at 2.5oz/Second Dispense Rate	Height x Width x Depth (Inches)	8oz cups/hr 237mL cups/hr**	Volts		
44100.0000	LCA-1	No	Scholle 1910LX	25:1-100:1	25:1-100:1	17.80	10.60	19.50	64	120
									67	120
34400.0001	LCA-2	No	Scholle 1910LX	45:1-100:1	65:1-100:1	30.00	12.20	24.90	202	120/208
									270	120/240
34400.0002	LCA-2	No	Scholle 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
34400.0026	LCA-2	No	Scholle QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	270	120/240
									67	120
36500.0001	LCA-2, PC	Yes	Scholle 1910LX	45:1-100:1	65:1-100:1	30.00	12.20	24.90	202	120/208
									270	120/240
36500.0002	LCA-2, PC	Yes	Scholle 1910LX	25:1-45:1	25:1-65:1	30.00	12.20	24.90	67	120
									202	120/208
36500.0026	LCA-2, PC	Yes	Scholle QC	25:1-45:1	25:1-65:1	30.00	12.20	24.90	270	120/240
									67	120



\*\*Capacity can be increased by preheating incoming water to 140°F maximum. 47

# High Volume DBC<sup>®</sup> 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 237mL cups/hr**	Volts
40800.0000	LCR-3 HV	Scholle QC	25:1-100:1	6oz	40.00	33.00	23.60	370	120/208 1P
								493	120/240 1P
								542	120/208 3P
40800.0001	LCR-3 HV	Scholle 1910LX	25:1-100:1	6oz	40.00	33.00	23.60	742	120/240 3P





Iced Tea

# 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

## ITB-DD 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

## ITB & ITB-DD 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

## ITB-LP LOW PROFILE

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

Compact, low-profile styling for variety of spaces



ITB-LP



ITB-DD



ITB

Servers sold separately; see *Serving and Holding* beginning page 77.



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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
52000.0100	ITB	No	35.00	11.60	21.80	20100.0000	336	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>									
52000.0300	ITB DD w/ Sweetener	Yes	35.00	12.20	21.80	20100.0000	336	523	120
52000.0301	ITB DDIL	No	35.00	12.20	21.80	20100.0000	336	523	120
<i>Compatible tea dispensers - TDO-N 3.5, TDO-N 4, TD3T-N</i>									
52000.0101	ITB-LP	No	29.50	11.60	21.80	20100.0000	336	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

## TB3Q-LP 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 77.

DESCRIPTION					DIMENSIONS			PAPER FILTER	CAPACITY	ELECTRICAL
Product #	Model	Quickbrew	Ready Light	Dispenser Included	Height	Width	Depth	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	TB3Q	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>										





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

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

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**



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 55, 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 77.*



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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		
52300.0100	ITCB-DV HV	Smart	Quick Tip Tea	35.00	10.00	24.30	20138.1000	20100.0000	82	334	120
									136	334	120/208
									181	334	120/240
52400.0100	ITCB Twin HV	Smart	Quick Tip Tea	35.00	20.50	23.80	20138.1000	20100.0000	280	672	120/240

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

**NEW PRODUCT**

# Infusion Series® BrewWISE® DBC® Tea and Coffee

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

## ITCB-DV

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



ITCB



Servers sold separately; see Serving and Holding beginning page 77.

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

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>											78	334	120
52200.0100	ITCB-DV 29" w/ Tray	Yes	No	Black Plastic	Quick Tip Tea	35.00	11.60	21.80	20138.1000	20100.0000	136	334	120/208
											162	334	120/240
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													



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.

# 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 77.



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									







## Hot Dispensed Beverages





iMIX-3

## iMIX® 3 Hoppers

*Sleek powdered beverage dispenser features a High Intensity® mixing chamber that delivers hot drinks with exceptional reliability and taste - all from an operator friendly design*

Three 8lb (3.6kg) hoppers

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

Left or top-hinged door option

Dispense 36 twelve oz cups in 14 minutes before dropping 10°F from first cup serving temperature

### 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+

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

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





# iMIX® 5 Hoppers

Sleek powdered beverage dispenser features a High Intensity® mixing chamber that delivers hot drinks with exceptional reliability and taste - all from an operator friendly design

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

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

Dispense 68 twelve oz cups in 37 minutes before dropping 10°F from first cup serving temperature

## iMIX-5S+

Programmable for push and hold or single size portion control



iMIX-5S+



iMIX-5

		DESCRIPTION					ELECTRICAL
Product #	Model	Hot Water Dispense	Top Hinge Door	Dimensions Height x Width x Depth (Inches)			Volts
37000.0000	iMIX-5	No	No	32.80	19.30	24.00	120
37000.0020	iMIX-5	No	Yes	32.80	19.30	24.00	120
37000.0022	iMIX-5	Yes	Yes	32.80	19.30	24.00	120
38100.0003	iMIX-5S+	No	No	32.80	19.30	24.00	120
38100.0050	iMIX-5S+	No	Yes	32.80	19.30	24.00	120





## 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) model available

iMIX-14

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

DESCRIPTION							ELECTRICAL
Product #	Model	Top Hinge Door	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Volts
43800.0102	IMIX-14	Yes	Six	33.20	19.20	24.00	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							ELECTRICAL
Product #	Model	Display	Number of Hoppers	Dimensions Height x Width x Depth (Inches)			Volts
SET00.0196	FMD-1	Mug Display	One	29.50	8.20	21.00	120
SET00.0203	FMD-1	Hot Chocolate Display	One	29.50	8.20	21.00	120
SET00.0200	FMD-2 Black	Mug Display	Two	29.50	8.20	21.00	120
SET00.0207	FMD-2 Stainless	Mug Display	Two	29.50	8.20	21.00	120
SET00.0197	FMD-3 Black	Cappuccino Display	Three	29.80	11.70	23.30	120
SET00.0198	FMD-3 Stainless	Cappuccino Display	Three	29.80	11.70	23.30	120
29250.0000	FMD-3 DBC	Cappuccino Display	Three	29.80	11.70	23.30	120
34900.0000	FMD-5	Cappuccino Display	Five	29.30	18.20-	21.20	120





**Cold Dispensed Beverages**

# Juice – JDF-4S

*Cold beverage concentrate dispenser with High Intensity® mixing system delivers quality cold beverages from an operator friendly design*

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

Burst Capacity: At rate of three 12 oz drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)



JDF-4S PC  
(Segmented Lit Door)



JDF-4S PB  
(Segmented Lit Door)

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

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37300.0079	JDF-4S PB	Yes	No	No	No	33.40	15.70	27.50	120
37300.0080	JDF-4S PC	Yes	Yes	No	No	33.40	15.70	27.50	120







JDF-2S LD

## Juice – JDF-2S

*Cold beverage concentrate dispenser with High Intensity® mixing system delivers quality cold beverages from an operator friendly design*

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

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

Burst Capacity: At rate of one 12 oz drink/min, 70 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)



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



JDF-2S  
(Lighted Door with Portion Control)



JDF w/ Open Door

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

DESCRIPTION							ELECTRICAL		
Product #	Model	Lighted Display	Portion Control	Remote Switches	Dual Dispense	Dimensions Height x Width x Depth (Inches)			Volts
37900.0001	JDF-2S	No	No	No	No	33.40	10.50	27.00	120
37900.0025	JDF-2S	No	No	No	Yes	33.40	10.50	27.00	120
37900.0008	JDF-2S LD	Yes	No	No	No	33.40	10.50	27.00	120
37900.0044	JDF-2S LD	Yes	No	Yes	No	33.40	10.50	27.00	120
37900.0016	JDF-2S PC LD	Yes	Yes	No	No	33.40	10.50	27.00	120





# Juice – JDF-4S

Cold beverage concentrate dispenser with High Intensity® mixing system delivers quality cold beverages from an operator friendly design

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

Superior brix accuracy and burst capacity ensure consistent drinks throughout the day

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

Burst Capacity: At rate of three 12 oz drinks/min, 145 drinks before exceeding 41°F (75°F ambient and 75°F incoming water temp)



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



JDF-4S



JDF-4S LD  
(Lighted Door)

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

DESCRIPTION							ELECTRICAL			
Product #	Model	Lighted Display	Portion Control	Remote Switches	Cold Water Dispense	Dimensions Height x Width x Depth (Inches)			Volts	
37300.0000	JDF-4S	No	No	No	No	33.40	15.70	27.50	120	
37300.0002	JDF-4S	No	No	No	Yes	33.40	15.70	27.50	120	
37300.0004	JDF-4S LD	Yes	No	No	No	33.40	15.70	27.50	120	
37300.0006	JDF-4S LD	Yes	No	No	Yes	33.40	15.70	27.50	120	
37300.0023	JDF-4S PC LD	Yes	Yes	No	No	33.40	15.70	27.50	120	
37300.0054	JDF-4S LD	Yes	No	Yes	No	33.40	15.70	27.50	120	





**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 sensor 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

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

DESCRIPTION					ELECTRICAL		
Product #	Model	Finish	Flat Lid	Dimensions Height x Width x Depth (Inches)			Volts
34000.0012	ULTRA-2 HP	Stainless/White	Yes	29.90	16.00	24.50	120
34000.0013	ULTRA-2 HP	Black	Yes	29.90	16.00	24.50	120
34000.0079	ULTRA-2 HP	Stainless/White	No	31.90	16.00	24.50	120
34000.0080	ULTRA-2 HP	Black	No	31.90	16.00	24.50	120
34000.0081	ULTRA-2 HP	Stainless/Black	No	31.90	16.00	24.50	120







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

Designed to be compliant with ADA self service requirements

### ULTRA-2 LIQUID

Liquid autofill product hoppers automatically replenish

Designed to be compliant with ADA self service requirements

### 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	41.80	16.00	25.00	120
34000.0504	ULTRA-2 PAF	Black	No	41.80	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	31.90	16.00	24.50	120
34000.0515	ULTRA-2 LAFI	Black	No	31.90	16.00	24.50	120
34000.0520	ULTRA-2 CFV	Black	Yes	31.90	16.00	27.50	120
34000.0521	ULTRA-2 CFV	Stainless/White	Yes	31.90	16.00	27.50	120
34000.0522	ULTRA-2 CFV	Stainless/Black	Yes	31.90	16.00	27.50	120







**Dispensed Water**



BUNN refresh® Tower  
Pull & Hold

## BUNN refresh®

*Dispensed cold filtered water from tap, and long lasting sparkling water from the other*

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

At a rate of two 12oz drinks per minute, can dispense 120 drinks before exceeding 41°F



BUNN refresh® Tower  
Portion Control

DESCRIPTION							ELECTRICAL	
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			Volts
			°F	°C				
45900.0100	BUNN refresh Tower Pull & Hold	Chrome Plated	40	4.4	24.70	7.80	14.60	120
45900.0101	BUNN refresh Push Button	Chrome Plated	40	4.4	20.10	7.80	14.60	120

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



# 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

At a rate of one 12oz drink per minute, can dispense 60 drinks before exceeding 41°F



BUNN® refresh®  
Push Button



BUNN refresh®  
Portion Control



BUNN refresh®  
Push Button



BUNN refresh®  
Portion Control

DESCRIPTION								ELECTRICAL
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			Volts
			°F	°C				
45800.0000	BUNN refresh Countertop Push Button	Black/Stainless	40	4.4	27	10	26.5	120
45800.0001	BUNN refresh Countertop Portion Control	Black/Stainless	40	4.4	27	10	26.5	120
45800.0002	BUNN refresh Countertop Push Button	White/Stainless	40	4.4	27	10	26.5	120
45800.0003	BUNN refresh Countertop Portion Control	White/Stainless	40	4.4	27	10	26.5	120

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





H3X Element

## Precise Temperature - Medium Volume

3gal (11.4L) tank

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

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



DESCRIPTION								CAPACITY		ELECTRICAL
								WATER INPUT 60°F / 15.5°C		
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			gal/hr	L/hr	Volts
			°F	°C						
45300.0006	H3X	Stainless	212	100	22.30	7.60	13.30	4.7	17.8	120
45300.0007	H3X	Stainless	212	100	22.30	7.60	13.30	8.4	31.8	208
45300.0008	H3X	Stainless	212	100	22.30	7.60	13.30	3.5	13.2	120





# Precise Temperature - Medium Volume

5gal (18.9L) tank

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

Thinsulate® tank insulation provides increased energy efficiency

LED display provides simple temperature adjustment



H5X Element (Stainless)



H5X Element (Black)

DESCRIPTION								CAPACITY		ELECTRICAL
								WATER INPUT 60°F / 15.5°C		
Product #	Model	Finish	Temperature Setting		Dimensions Height x Width x Depth (Inches)			gal/hr	L/hr	Volts
			°F	°C						
43600.0002	H5X	Stainless	212	100	28.50	7.40	17.60	10.5	39.7	208
43600.0003	H5X	Stainless	212	100	28.50	7.40	17.60	10.5	39.7	240
43600.0026	H5X	Stainless	212	100	28.50	7.40	17.60	4.7	17.8	120
43600.0010	H5X	Black	212	100	28.50	7.40	17.60	10.5	39.7v cb	208





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

DESCRIPTION					TANK SIZE		CAPACITY		ELECTRICAL		
Product #	Model	Dimensions Height x Width x Depth (Inches)			Temperature Setting		gal	L	gal/hr	L/hr	Volts
		Height	Width	Depth	°F	°C					
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	4.1	15.5	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			Temperature Setting		Tank Size		CAPACITY		ELECTRICAL
Product #	Model								Dimensions Height x Width x Depth (Inches)	°F	
39100.0000	H5E-DV PC	28.40	7.00	15.50	200	93.3	5	18.9	5.1	19.3	120
									8.6	32.6	120/208
									11.4	43.2	120/240
39100.0001	H5E-DV PC	28.40	7.00	15.50	90	32.2	5	18.9	24	90	120
									40	151	120/208
									53	200.6	120/240
39100.0005	H5X-DV PC	28.40	7.00	15.50	212	100	5	18.9	4.7	17.8	120
									7.9	29.9	120/208
									10.5	39.7	120/240
26300.0001	H10X-80-208	34.40	10.20	24.50	212	100	10	37.9	10.5	39.7	208
26300.0000	H10X-80-240	34.40	10.20	24.50	212	100	10	37.9	10.5	39.7	240



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



**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 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	24		
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		





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





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 x Width x Depth (Inches)	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	9.70	9.25	13.00	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



Titan TF Server  
(1.5 gal)



1gal TF Server  
without Stand



TF Server  
Stand

1.5gal TF Server  
(Stand Included)

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	9.70	9.25	13.00	n/a	n/a	n/a	Black	n/a



1 SH Server  
and Docking Station

# 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



2SH Docking Station

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

Product #	Model	Finish	DESCRIPTION			ELECTRICAL
			Dimensions Height x Width x Depth (Inches)			Volts
27825.0200	Infusion Series® 1SH Docking Stand	Stainless	9.30	10.40	11.80	120
27825.0201	Infusion Series® 1SH Docking Stand w/ Comm	Stainless	9.30	10.40	11.80	120
27875.0200	Infusion Series® 2SH Docking Stand	Stainless	9.30	20.40	11.80	120
27875.0201	Infusion Series® 2SH Docking Stand w/ Comm	Stainless	9.30	20.40	11.80	120
27850.0200	Infusion Series® 1.5 Gal SH Server	Black/Stainless	14.50	9.10	13.30	24



# GPR Servers and Remote Warmers

*Safety-Fresh® brew-through lid with vapor seal and spill protection*

1.5gal (5.7L) capacity

Top handle allows for easy placement on warmer stations

## WARMER

Available with adjustable plastic or satin nickel legs



RWS1  
Warmer



1.5 GPR-FF

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

Product #	Model	Dimensions Height x Width x Depth (Inches)			Capacity		Finish	Volts	Compatible Brewers
		Height	Width	Depth	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



# Iced Tea and Iced Coffee Dispensers

*BUNN exclusive technology automatically manages heat in the docking system*

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	Width	Depth	gal	L			
39600.0001	TDO-N-3.5	21.8	6.2	13.6	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	21.8	6.2	13.6	3.5	13.2	Front/Back	Lift Dispense Faucet	
39600.0047	TDO-N-3.5	21.8	6.2	13.6	3.5	13.2	Front/Back	Solid Lid, Pinch Tube Faucet	
39600.0002	TDO-N-4.0	21.0	6.0	23.6	4	15	Front/Back	Standard Dispense Faucet	
43900.0001	TD3T-N	22.7	6.2	15.1	3.5	13.2	Front/Back	Lift Handle, Brew-Thru Lid	
43900.0002	TD3T-N	22.7	6.2	15.1	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	
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	
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	9.1	11.6	14.0	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 @ 2.1gpm	39000.1002
39000.0005	EQHP-25	25,000 gal US @ 2.1gpm	39000.1005
39000.0011	EQHP-35L	35,000 gal US @ 3.0gpm	39000.1011
39000.0003	EQHP-54L	54,000 gal US @ 5.0gpm	39000.1003
39000.0006	EQHP-54	54,000 gal US @ 5.0gpm	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 @ 6.0gpm	(2) 39000.1011
39000.0013	EQHP-Twin108SP	108,000 gal US @ 10.0gpm	(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





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	4.0/1.81	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	3.2/1.45	231/21
20109.0000	Urn Filters	Urn - U3	252	1	36	17 3/4 x 7 1/4	252	5.45/2.47	88/11
20112.0000		Narrow Base Urn	250	1	25	18 1/2 x 6 1/4	250	5.75/2.61	88/11
20124.0000		Urn, 11.4L	250	1	25	19 x 7 1/4	250	6.05/2.74	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	9.8/4.45	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		System III	252	2	36	15 1/8 x 5 3/8	504	6.25/2.83	108/12
20100.0000	Other Filters	Tea Brewers, Single & Dual Coffee brewers, 1.5gal urns, ITCB, System II	500	1	50	12 3/4 x 5 1/4	500	4.5/2.04	150/15
20157.0001		Gourmet C Funnel	500	2	50	12 1/2 x 4 3/4	1000	8.0/3.63	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	5.05/2.29	108/12



## Stock Funnels

	<p><b>URN FUNNEL</b></p> <p>Product Number <a href="#">07022.0012</a></p> <p>For use with U3 brewers</p>		<p><b>TITAN® FUNNEL</b></p> <p>Product Number <a href="#">40114.0000</a></p> <p>For use with Titan® brewers</p>
	<p><b>BLACK PLASTIC SPLASHGARD® FUNNEL WITH DECALS</b></p> <p>Product Number <a href="#">20583.0003</a></p> <p>For use with CDBC, CWT, AXIOM®, Smart WAVE® Brewers</p> <p>Product Number <a href="#">29351.0001</a></p> <p>For use with O, R, CDBD Twin, CWT Twin and AXIOM® Twin Brewers</p>		<p><b>GOURMET C FUNNEL</b></p> <p>Product Number <a href="#">34559.0000</a></p> <p>For use with CDBC, CWT AXIOM® and Smart-WAVE® APS and TC brewers</p> <p>Product Number <a href="#">34559.0001</a></p> <p>For use with CDBC Twin, CWT Twin and AXIOM® Twin APS and TC brewers</p> <p>Universal design – handle may be moved to appropriate side</p> <p>Allows brewing heavier throw weights</p> <p>Product Number <a href="#">34559.0003</a></p> <p>For use with older ITCB</p>
	<p><b>BLACK PLASTIC ITCB FUNNEL</b></p> <p>Product Number <a href="#">53463.0008</a></p> <p>For use when brewing coffee with new Infusion Series® ITB and ITCB Brewers</p>		<p><b>TRANSLUCENT COFFEE FUNNEL</b></p> <p>Product Number <a href="#">20583.0002</a></p> <p>For use with VP and CWTB brewers</p> <p>Product Number <a href="#">29351.0000</a></p> <p>For use with O, R, CDBC Twin, CWT Twin and AXIOM® Twin brewers</p>
	<p><b>BLACK PLASTIC SINGLE/DUAL FUNNEL</b></p> <p>Product Number <a href="#">53463.0008</a></p> <p>For use with new Infusion Series® SH and Twin SH Brewers</p>		<p><b>TRANSLUCENT TEA FUNNEL</b></p> <p>Product Number <a href="#">03021.0016</a></p> <p>For use with Smart WAVE® brewer</p>
	<p><b>STAINLESS STEEL SPLASHGARD® FUNNEL</b></p> <p>Product Number <a href="#">20216.0000</a></p> <p>For use with CDBC, CWT AXIOM® and Smart WAVE® brewers</p> <p>Product Number <a href="#">20217.0000</a></p> <p>For use with O, R, CDBC Twin, CWT Twin and AXIOM® brewers</p>		<p><b>TRANSLUCENT TEA FUNNEL</b></p> <p>Product Number <a href="#">03021.0004</a></p> <p>For use with TB3, TU3, and older ITCB brewers</p> <p>Product Number <a href="#">03021.0005</a> (Quick Dispense)</p> <p>For use with TB3Q, TU3Q, and older ITB brewers</p>
	<p><b>STAINLESS STEEL SINGLE/DUAL FUNNEL</b></p> <p>Product Number <a href="#">20201.1201</a></p> <p>For use with older Single®, Dual®, and Soft Heat® brewers</p>		<p><b>TRANSLUCENT DUAL DILLUTION TEA FUNNEL</b></p> <p>Product Number <a href="#">03021.0013</a></p> <p>For use with TB6 brewer</p> <p>Product Number <a href="#">03021.0014</a></p> <p>For use with TB6Q brewer</p>
	<p><b>SMART FUNNEL®</b></p> <p>Product Number <a href="#">32643.0000</a></p> <p>Standard w/ bypass</p> <p>Product Number <a href="#">32643.0010</a></p> <p>w/D-Ring basket</p> <p>For use with older BrewWISE®, ThermoFresh®, Soft Heat®, DBC® and ICB brewers</p>		<p><b>TRANSLUCENT TEA FUNNEL</b></p> <p>Product Number <a href="#">53463.0010</a></p> <p>For use with new Infusion Series® ITCB Brewers</p>

*NOTE: All funnels shown on this page are designed with SplashGard® to help deflect hot liquids away from the hand.*



## Special Purpose Funnels

## Drip Trays **Coffee**



### TRANSLUCENT POUCH PACK FUNNEL

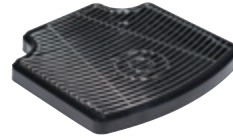
Product Number [35282.0001](#)

For use with TU3Q brewer

Product Number [35282.0002](#)

For use with TU3 and TB3 brewers

Use with rectangular tea pouch pack



### INFUSION SERIES® SH BREWERS AND SH STAND

Product Number [53452.00001](#)



### POUCH PACK FUNNEL FOR SATELLITE BREWERS

Product Number [35282.0000](#)

For use with older Single and Dual SH brewers



### RWS1 WARMER

Product Number [20213.0103](#)



### POUCH PACK FUNNEL FOR SATELLITE BREWERS

Product Number [29151.0000](#)  
Black Handle

Product Number [29151.0001](#)  
Orange Handle

Interchangeable handle allows use will  
all BUNN decanter brewers



### INFUSION SERIES® TWIN SH BREWERS AND 2 SH STAND

Product Number [53452.0000](#)



### POUCH PACK FUNNEL FOR SMALL BREW CHAMBER BREWERS

Product Number [02073.0010](#)

For use with O and R brewers

Product Number [02774.0010](#) Brown

Product Number [02774.0011](#) Black

For use with VP and CWTF brewers



### DUAL® BREWERS

Product Number [20213.0101](#)



### POUCH PACK FUNNEL FOR LARGE BREW CHAMBER BREWERS

Product Number [02074.0010](#)

For use with O and R brewers

Product Number [04274.0010](#) Brown

Product Number [04274.0012](#) Black

For use with VP and CWTF brewers



### LCR-3 HV

Product Number [41656.0000](#)

*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.*



### AIRPOT RACK

Product Number [25368.0000](#) Tray

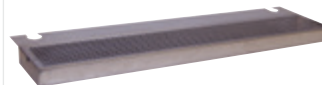
Product Number [25367.0000](#) Tray Liner



### THERMOFRESH SERVER®

Product Number [38931.0000](#) Tray

Product Number [38932.0000](#)  
Tray Cover



### U3 COFFEE URN

Product Number [07284.0000](#)

## Drip Trays **Dispensed Water**



### HW2, H5M, and H5X

Product Number [02497.0000](#)



### OHW

Product Number [02497.0001](#)

## Drip Trays **Tea**



### TCD and TDO

Product Number [38029.1000](#)



### TDO-N

Product Number [39626.0000](#) Tray

Product Number [39627.0000](#)  
Tray Cover

## Drip Trays **Hot Beverage**

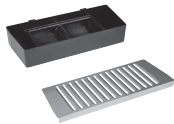


### FMD-1 and FMD-2

Product Number [02571.0000](#) Tray



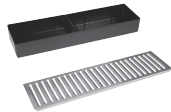
Product Number [28966.0000](#)  
Tray Cover



### FMD-3

Product Number [28699.0000](#) Tray

Product Number [28267.0000](#)  
Tray Cover



### FMD-4 and FMD-5

Product Number [34716.0000](#) Tray

Product Number [34717.0000](#)  
Tray Cover



### iMIX-3

Product Number [36984.0000](#) Tray

Product Number [36985.0000](#)  
Tray Cover



### iMIX-4 and iMIX-5

Product Number [36670.0000](#) Tray

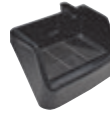
Product Number [36739.0000](#)  
Tray Cover

## Drip Trays **Cold Beverage**



### JDF-2S

Product Number [38765.1000](#)



### JDF-2S EXTENDED

Product Number [44015.1000](#)

Increases cup clearance to 10.25"



### JDF-4S and LCR-3

Product Number [38764.1001](#)



### JDF-4S EXTENDED

Product Number [40789.1000](#)

Increases cup clearance to 10.25"

## Drip Trays **Frozen Beverage**



### ULTRA-2 WHITE

Product Number [28086.0000](#) Tray

Product Number [32068.0000](#)  
Tray Cover



### ULTRA-2 BLACK

Product Number [28086.0001](#) Tray

Product Number [32068.0001](#)  
Tray Cover

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





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Infusion Series® ICB .....8-11  
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 VP17-1, VP17-2, VP17-3 .....25  
 SmartWAVE® LP .....16,56  
 CWTF-TC.....18  
 AXIOM AXIOM® DBC® .....19-20,23  
 CWTF-3 .....21-22  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Infusion Series® ICB .....8-11  
 Single TF DBC® .....12  
 Infusion Series® Single SH .....11  
 GPR Single, GPR Dual.....14  
 Dual TF DBC® .....13  
 Infusion Series® Twin SH .....10  
 Titan®, Titan® Dual .....27  
 LCA-2 .....46-47  
 LCR-3 .....48  
 U3 .....28

**BEAN-TO-CUP**  
 Crescendo.....36  
 Sure Immersion.....37

**ICED TEA**  
 ITB .....50  
 ITCB-HV .....54

**COFFEE GRINDERS**  
 Portion Control Grinder (G92T DBC)32  
 Multi-Hopper Grinder (MHG) .....30  
 Weight Driven Grinder (G9WD RH).....31

**HOT POWDERED**  
 iMIX-3 .....58  
 FMD-3 DBC.....61  
 iMIX-5 .....59

**COLD & FROZEN**  
 JDF-2S .....42,64  
 JDF-4S .....43,63,65  
 ULTRA-2 .....67  
 ULTRA-2 PAF.....68

**PRECISE TEMPERATURE WATER**  
 H3X Element .....72  
 H5X Element .....73  
 H5E PC .....75

**DISPENSED WATER**  
 BUNN refresh .....70-71

## AMUSEMENT AND LEISURE

**COFFEE**  
 VP17-1, VP17-2, VP17-3 .....25  
 SmartWAVE® LP .....16,56  
 CWTF-TC.....18  
 AXIOM AXIOM® DBC® .....19-20,23  
 CWTF-3 .....21-22  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Infusion Series® ICB .....8-11

**ICED TEA**  
 ITB .....50  
 ITCB-HV .....54

**COFFEE GRINDERS**  
 Portion Control Grinder (G92T HD).....32  
 Multi-Hopper Grinder (MHG) .....30  
 Weight Driven Grinder (G9WD RH).....31

**HOT POWDERED**  
 iMIX-3 .....58  
 FMD-3 DBC.....61  
 iMIX-5 .....59

**COLD & FROZEN**  
 JDF-2S .....42,64  
 JDF-4S .....43,63,65  
 ULTRA-2 .....67  
 ULTRA-2 PAF.....68

**PRECISE TEMPERATURE WATER**  
 H3X Element .....72  
 H5X Element .....73  
 H5E PC .....75

**DISPENSED WATER**  
 BUNN refresh .....70-71

## OFFICE SYSTEM

**SINGLE CUP**  
 MCO, MCR.....3  
 MCA, MCP .....4

**COFFEE**  
 VP17-1, VP17-2, VP17-3 .....25  
 SmartWAVE® LP .....16,56  
 CWTF-TC.....18  
 CWTF-3 .....21-22  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Infusion Series® ICB .....8-11

**BEAN-TO-CUP**  
 Crescendo.....36  
 Sure Immersion.....37

**COFFEE GRINDERS**  
 Low Profile Grinder (LPG) .....33

**PRECISE TEMPERATURE WATER**  
 HW2.....74

**DISPENSED WATER**  
 BUNN refresh .....70-71

## LODGING/HOSPITALITY

**COFFEE**  
 Infusion Series® ICB .....8-11  
 VP17-1, VP17-2, VP17-3 .....25  
 SmartWAVE® LP .....16,56  
 CWTF-TC.....18  
 AXIOM AXIOM® DBC® .....19-20,23  
 CWTF-3 .....21-22  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Single TF DBC® .....12  
 Infusion Series® Single SH .....11  
 GPR Single, GPR Dual.....14  
 Dual TF DBC® .....13  
 Infusion Series® Twin SH .....10  
 Titan®, Titan® Dual .....27  
 LCA-2 .....46-47  
 LCR-3 .....48  
 U3 .....28

**BEAN-TO-CUP**  
 Crescendo.....36  
 Sure Immersion.....37

**ICED TEA**  
 ITB .....50  
 TB3 .....51

**COFFEE GRINDERS**  
 Portion Control Grinder (G92T DBC)36  
 French Press Grinder Dual (FPG-2 DBC).32  
 Multi-Hopper Grinder (MHG) .....30  
 Weight Driven Grinder (G9WD RH).....31

**HOT POWDERED**  
 iMIX-3 .....58  
 FMD-3 DBC.....61  
 iMIX-5 .....59

**COLD & FROZEN**  
 JDF-2S .....42, 64  
 JDF-4S .....43,63,65  
 ULTRA-2 .....67  
 ULTRA-2 PAF.....68

**PRECISE TEMPERATURE WATER**  
 H3X Element .....72  
 H5X Element .....73  
 HW2.....74

**H5E PC .....75**  
**DISPENSED WATER**  
 BUNN refresh .....70-71

## CONVENIENCE STORE

**COFFEE**  
 Infusion Series® ICB .....8-11  
 CWTF-TC.....18  
 AXIOM, AXIOM® DBC® .....19-20,23  
 CWTF-3 .....21-22  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Single TF DBC® .....12  
 Infusion Series® Single SH .....11  
 GPR Single, GPR Dual.....14  
 Dual TF DBC® .....13  
 Titan®, Titan® Dual .....27  
 LCA-2 .....46-47  
 U3 .....28

**BEAN-TO-CUP**  
 Crescendo.....36  
 Sure Immersion.....37

**ICED TEA**  
 ITB .....50  
 ITCB .....54-55  
 TB3 .....51

**COFFEE GRINDERS**  
 Low Profile Grinder (LPG) .....33  
 Portion Control Grinder (G92T 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 .....58  
 FMD-3 DBC.....61  
 iMIX-5 .....59

**COLD & FROZEN**  
 JDF-2S .....42, 64  
 JDF-4S .....43,63,65  
 ULTRA-2 .....67  
 ULTRA-2 PAF.....68

**DISPENSED WATER**  
 BUNN refresh .....70-71

## SPECIALTY RETAIL/BAR

**COFFEE**  
 CWTF APS .....17  
 AXIOM® Thermal.....15  
 Infusion Series® ICB .....8-11  
 Single TF DBC® .....12  
 Infusion Series® Single SH .....11  
 GPR Single, GPR Dual.....14  
 Titan® .....27  
 Sure Tamp™ Auto .....38  
 Sure Tamp™ Steam .....38  
 trifecta® .....6

**BEAN-TO-CUP**  
 Sure Immersion.....37

**COLD BREW**  
 Nitron Cold Draft™ .....41

**ICED TEA**  
 ITCB .....54-55  
 TB3 .....51

**COFFEE GRINDERS**  
 G2 Grinder.....34  
 Low Profile Grinder (LPG) .....33  
 Portion Control Grinder (G92T 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 .....58  
 FMD-3 DBC.....61  
 iMIX-5 .....59

**PRECISE TEMPERATURE WATER**  
 H3X Element .....72  
 H5X Element .....73  
 HW2.....74  
 H5E PC .....75

**DISPENSED WATER**  
 BUNN refresh .....70-71





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