Infusion Series® | Platinum Edition® Models

BUNN

The New Standard in Coffee and Tea Batch Brewing

bunn.com/infusion-series/platinum

INFUSION SERIES PLATINUM EDITION: *THE NEW STANDARD IN BATCH BREWING*

The Infusion Series Platinum Edition® models allow for ultimate control of dialing in coffees with Visually Intuitive Programming. Coupled with the powerful duo of Peak Extraction Sprayhead and SmartWAVE® Technology this edition of brewers produces unrivaled uniformity of extraction.

BREWING VERSATILITY REDEFINED WITH NEW INFUSION SERIES PLATINUM PRO®

The new Infusion Series Platinum Pro includes all the exceptional functionality of the Platinum Edition with the addition of multi-temperature recipe feature and consecutive hot or low temperature drink brewing capabilities. From cold brew and iced coffee to hot coffee, tea, and lemonade, this versatile brewer delivers exceptional performance while freeing up counter space, optimizing labor, and creating a more efficient beverage bar.

The comparison chart below showcases the features of the Infusion Series Platinum models as well as Platinum Pro.

MAIN FEATURE COMPARISON	PLATINUM	PLATINUM PRO
Peak Extraction and SmartWAVE® Technology	✔	✔
BUNNlink® (Optional)	✔	✔
Freshlink™	✔	✔
Touchscreen with Visually Intuitive Programming™	✔	✔
Versatility	✔	✔
Multi-Temperature Brewing Recipes		✔
Brew Consecutive Hot & Cold Drinks		✔

RECIPE ENHANCEMENT

What sets the Platinum Pro apart is its ability to fine-tune beverage recipes with adjustable temperatures and volumes for each stage of the brew cycle. It easily brews back-to-back beverages, seamlessly switching from hot to low-temperature brewing with very little wait time for heating or cooling.

PEAK EXTRACTION SPRAYHEAD AND SmartWAVE® TECHNOLOGY

The combination of the Peak Extraction Sprayhead and SmartWAVE technology significantly improves extraction uniformity while also reducing limescale buildup. The sprayhead's hole pattern ensures even water distribution over the coffee grounds, while its composite material and peak-and-valley design prevent clogging by trapping minerals, keeping all the sprayhead holes unobstructed.

The SmartWAVE process enables short bursts of air to force the streams of water outward through the sprayholes to both effectively saturate the perimeter of the coffee bed and blow away residual water from the sprayhead to further reduce any buildup.

BUNN SUPPORTHUB®

Available on Infusion Series Platinum Pro models, BUNN SupportHub empowers operators and improves staff knowledge of foodservice equipment. This solution offers a scannable QR code where the user can gain direct, uncomplicated access to training and troubleshooting information. It offers access to video based assistance, chat with a technical service representative, and even submit a service repair request.

BUNNLINK® COMPATIBLE

BUNNlink is an IoT machine management platform built by BUNN to provide a secure mechanism for remotely monitoring and communicating with connected equipment. BUNNlink enables data-backed business decisions and allows the deployment of a customized user interface.Two-way communication enables remote updates, including recipes, graphics, configurations, and optional notifications for critical machine information.

FRESHLINK™

FreshLink, integrated into the brewer's touchscreen display, allows operators to monitor the freshness time of up to 16 thermal servers simultaneously. Unlike traditional systems that require physical connection to each server, this built-in feature provides a real-time, visual dashboard of all active servers and their remaining freshness times. When a server's freshness time expires, its icon blinks red on the touchscreen, instantly alerting operators that action is needed.

VISUALLY INTUITIVE PROGRAMMING™

A 4.3" touchscreen with Visually Intuitive Programming for ultimate control of dialing in coffees. USB recipe programming allows the user to easily save and transfer recipes.

Icon-based recipe development and recipe review screen for quick adjustments.

Large touchscreen with VIP for ultimate control of dialing in coffees.

Set the pre-infusion and pause times -independent of the pulse brew feature-for greater recipe control.

FRESHlink® provides a quick snapshot of the freshness time on up to 16 individual servers.

VERSATILITY

Infusion Series Platinum Edition models have two different brew modes to convert the machine to a dedicated hot or cold brewer. Hot Brew mode for hot coffee, iced coffee, hot tea, iced tea, and bubble tea. Cold Brew mode for batches of cold brew on-demand.

COFFEE | ICB Models

ICB TF PE
with NEW TF Server

ICB TWIN TF PE
with NEW TF Servers

ICB SH PE
with NEW SH Server

ICB TWIN SH PE
with NEW SH Servers

COMBO | ITCB & PRO MODELS

ITCBV PE
with NEW TF Server

ITCB TWIN HV PE
with Tea Servers

ITCB DV HV PE PRO
with Tea Server

ITCB HV PE PRO CE
with TF Server

Coffee *(ICB, ICB DV Tall)*

Advanced BUNN brewing technology allows users to precisely and consistently meet specific flavor profiles while also reducing training and labor demand.

Coffee and Tea Combination *(ITCB, PRO)*

Provide the advantage of batch brewing multiple beverages including iced tea, hot coffee, and on select models, lemonade and low temperature coffee.

Soft Heat *(SH)*

A docking server system with technology that thermostatically controls and automatically shuts off heat in the docking system once the preset temperature is reached and additionally monitors server volume. This is more beneficial than traditional warmer plates that heat continuously.

Dual Voltage *(DV)*

Available for use where the electrical requirements may change or when electrical parameters have not yet been defined.

Airpot

TF Server 1 Gal with stand

TF Digital Server 1 Gal with stand

TF Server 1.5 Gal with stand

TF Digital Server 1.5 Gal with stand

TD3T-N Dispenser 3.5 Gal

TDO-N-3.5 Dispenser

TDO-N-2.0 LP Dispenser

SERVER COMPATIBILITY

Product #	Model	Airpot	1gal TF Server with Stand	1gal TF Server without Stand	1.5gal TF Server with Stand	1.5gal TF Server without Stand	Soft Heat® Servers	Titan® 1.5gal TF Server	3.5gal Iced Tea/Coffee Server	3.5gal Oval Iced Tea/Coffee Server	2.0 gal Low Profile Iced Tea/Coffee Server
54300.0100	ICB TF PE	•		•							
54200.0100	ICB TWIN TF PE	•		•							
54300.0101	ICB TF 1.5 PE	•	•		•			•			
54200.0101	ICB TWIN TF 1.5 PE	•	•		•			•			
53600.0100	ICB TWIN SH PE			•		•	•				
53400.0100	ICB TWIN PE	•		•							
53300.0100	ICB DV PE	•		•							
53300.0101	ICB DV TALL PE		•		•			•			
53400.0101	ICB TWIN TALL PE		•		•			•			
53300.0500	ICBA PE	•		•							
53300.0501	ICBA PE	•		•							
52500.0100	ITCB PE	•		•					•	•	
54000.0100	ITCB HV PE		•		•			•	•	•	
54100.0100	ITCB TWIN HV PE		•		•			•	•	•	
63000.0100	ITCB-DV HV PE PRO	•	•	•	•	•		•	•	•	
63000.0500	ITCBA HV PE PRO	•		•		•					•
63000.0501	ITCBA HV PE PRO	•		•		•					•
63000.0502	ITCBA HV PE PRO	•		•		•					•

NOTE: While the Soft Heat brewers can accommodate the current line of Thermal and Thermofresh server, only New Infusion Soft Heat Servers will work with the New Infusion Soft Heat Systems.

MODELS

Product #	Model	Finish	Servings /hr	Volts	Amps	Watts	Hertz	Input H²O Temp	Cord Attached	Agency
US Market - *Coffee*										
54300.0100	ICB TF PE	SS	163	120/240	15	3500	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
54200.0100	ICB TWIN TF PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
54300.0101	ICB TF 1.5 PE	SS	163	120/240	15	3500	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
54200.0101	ICB TWIN TF 1.5 PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
53600.0100	ICB TWIN SH PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
53400.0100	ICB TWIN PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
53300.0100	ICB DV PE	SS	82 136 181	120 120/208 120/240	14 13.8-16.8 13.8-16.8	1700 2900 4050	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
53300.0101	ICB DV TALL PE	SS	82 136 181	120 120/208 120/240	14 13.8-16.8 13.8-16.8	1700 2900 4050	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
53400.0101	ICB TWIN TALL PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
US Market - *Coffee & Tea Combination*										
52500.0100	ITCB PE	SS	82	120	14	1700	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
54000.0100	ITCB HV PE	SS	82 136 181	120 120/208 120/240	14 13.8-16.8 13.8-16.8	1700 2900 4050	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
54100.0100	ITCB TWIN HV PE	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
63000.0100	ITCB DV HV PE PRO	SS	82 136 181	120 120/208 120/240	14 13.8-16.8 13.8-16.8	1700 2900 4050	60	60˚F (15.5˚C)	Yes	UL LISTED, NSF
Europe, Middle East and Africa (EMEA) Market										
53300.0500	ICBA PE	SS	141	220-240	11-12	2400-2900	50-60	60˚F (15.5˚C)	Yes	CE
53300.0501	ICBA PE UK	SS	141	220-240	11-12	2400-2900	50-60	60˚F (15.5˚C)	Yes	CE
63000.0500	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60˚F (15.5˚C)	Yes	CE
63000.0501	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60˚F (15.5˚C)	Yes	CE
63000.0502	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60˚F (15.5˚C)	-	CE
Servers/Stands										
27850.0200	SH Server	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	UL LISTED, NSF
27825.0200	1SH Stand	SS	1 SH Server	120	1.2	138	60	NA	Yes	UL LISTED, NSF
27875.0200	2SH Stand	SS	2 SH Servers	120	1.8	216	60	NA	Yes	UL LISTED, NSF
44000.0200	TF Server, Mech., Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	NSF
44000.0250	TF Server, Mech., Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	NSF
44050.0200	TF Server, Mech., Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	NSF
44050.0250	TF Server, Mech., Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	NSF
42700.0200	TF Server, Digital, Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	NSF
42700.0250	TF Server, Digital, Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	NSF
42750.0200	TF Server, Digital, Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	NSF
42750.0250	TF Server, Digital, Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	NSF
54473.1000	TF Server Stand Assy	Black	1 TF Stand	NA	NA	NA	NA	NA	NA	NSF

Available Kits

57132.0003	BUNNlink Wi-Fi Kit
57133.0003	BUNNlink LTE Kit

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