Infusion Series® | Standard Models

BUNN

The New Standard for Coffee and Tea Batch Brewing

bunn.com/infusion-series

INFUSION SERIES®

The **NEW Infusion Series®** coffee and tea equipment platform provides BEST RESULT IN THE CUP™ performance with the proven industry knowledge to deliver the lowest cost of ownership. The platform is designed with interchangeability in mind to adapt to nearly every channel and serving environment. Every Thermal Server and Thermofresh server currently in use with the ICB and ITCB systems can be used (server heights must be matched to appropriately sized brewers).

COFFEE | ***COMBO*** | **TEA**

ICB DV

ICB DV Tall

ICB Twin SH

ICB SH

ITCB DV DBC
with Flip Tray

ITB

ITB DD,
ITB DD with Sweetener

Coffee
(ICB, ICB DV Tall)
Infusion Series standard models feature advanced BUNN brewing technology that allows users to precisely and consistently meet specific flavor profiles while also reducing training and labor costs.

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.

Iced Tea
(ITB, ITB DD, ITB DD with Sweetener)
Available with dual dilution, and/or sweetener capability. Dual dilution allows for two containers to be brewed into from a single footprint. The sweetener feature allows for sweetener to be added during the dilution cycle.

Coffee and Tea Combination *(ITCB)*
Provide the advantage of batch brewing coffee and tea from a single footprint.

Dual Voltage *(DV)*
Available for use where the electrical requirements may change or when electrical parameters have not yet been defined.

NOTE: While the New 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.

ENGAGEMENT WITH THE EQUIPMENT

A funnel lock protects the operator from removing the brew basket during programmed coffee and drip out cycles.

The SplashGard® in the brew basket directs the hot brew water and warm coffee grounds away from the operator's hands.

Create a recipe on your computer, upload it to a flash drive, then simply download that recipe via the brewer's USB port.

Ergonomic server faucets are contoured for a firm grip and easy dispensing.

The brew basket's petal-shaped handle provides operators with a sturdy, balanced grip.

Fast flow hot water faucets are ADA compatible.

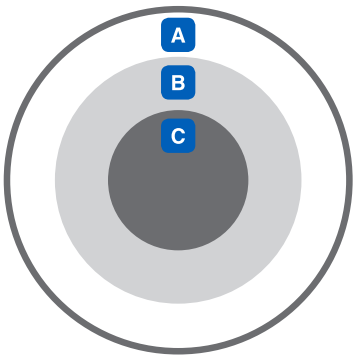
The **NEW Infusion Series®** platform achieves superior uniformity of extraction through the combination of brew basket design, Peak Extraction™ sprayhead, optimal brew water and water delivered in pulse sequences.

The unique Peak Extraction sprayhead features grooves that protect and isolate the directional stream holes and capture minerals.

Directional spray streams fully cover the coffee bed to give full saturation.

Shower jets line the peaks of our exclusive sprayhead, offering a high-performance spray that is undeterred by mineral build up.

Complete coverage of the brew basket ensures even extraction of coffee grounds.



SPRAY PATTERN COVERAGE

Sprayheads are critical to determining how and where water comes in contact with the grounds.

Proper grounds saturation will provide a balanced extraction from A, B and C zones.

MODELS

Product Number	Model	Finish	Servings/hr	Volts	Amps	Watts	Hertz	Input H2O Temp	Cord Attached	Agency
U.S. Market - *Coffee*										
53100.0100	ICB DV	SS	82, 136, 181	120, 120/208. 120/240	14, 13.8, 16.8	1700, 2900, 4050	60	60˚F (15.5˚C)	Yes	NSF, UL
53100.0101	ICB DV Tall	SS	82, 136, 181	120, 120/208. 120/240	14, 13.8, 16.8	1700, 2900, 4050	60	60˚F (15.5˚C)	Yes	NSF, UL
53200.0100	ICB Twin	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
53200.0101	ICB Twin Tall	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
U.S. Market - *Coffee/Tea Combination*										
52300.0100	ITCB DV HV	SS	Tea - 336 Coffee - 82, 136, 181	120, 120/208, 120/240	14, 13.8, 16.8	1700, 2900, 4050	60	60˚F (15.5˚C)	Yes	NSF, UL
52400.0100	ITCB Twin HV	SS	Tea - 672 Coffee - 280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
U.S. Market - *Tea*										
52200.0100	ITCB DV w/ Flip Tray	SS	Tea - 334 Coffee - 72, 120, 120	120, 120/208, 120/240	14, 13, 15	1700, 2650, 3500	60	60˚F (15.5˚C)	Yes	NSF, UL
52000.0300	ITB DD w/ Sweetener	SS	336	120	14	1700	60	60˚F (15.5˚C)	Yes	NSF, UL
52000.0100	ITB	SS	336	120	14	1700	60	60˚F (15.5˚C)	Yes	NSF, UL
52000.0301	ITB DD	SS	336	120	14	1700	60	60˚F (15.5˚C)	Yes	NSF, UL
52000.0101	ITB LP	SS	336	120	14	1700	60	60˚F (15.5˚C)	Yes	NSF, UL
U.S. Market - *Soft Heat*										
51100.0100	ICB SH	SS	163	120/240	14.1	3500	60	60˚F (15.5˚C)	Yes	NSF, UL
51200.0100	ICB Twin SH	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
51200.0101	ICB Twin SH	Black/SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
51200.0102	ICB Twin SH	SS	280	120/208	28	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
51200.0103	ICB Twin SH Wireless	SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
51200.0104	ICB Twin SH Wireless	Black/SS	280	120/240	25	6000	60	60˚F (15.5˚C)	Yes	NSF, UL
Europe, Middle East and Africa (EMEA) Market - Coffee/Tea Combination										
52200.0500	ITCBA DBC w/Flip Tray	SS	Tea - 336 Coffee - 120	220 - 240	13.2 -14.1	2900 - 3400	50-60	60˚F (15.5˚C)	Yes	CE
Europe, Middle East and Africa (EMEA) Market - Coffee										
53100.0501	ICBA	SS	141	220-240	11 - 12	2400-2900	50 - 60	60˚F (15.5˚C)	Yes	CE
53100.0502	ICBA EURO	SS	141	220-240	11 - 12	2400-2900	50 - 60	60˚F (15.5˚C)	Yes	CE
Latin America (LATAM) Market - Tea										
52000.0500	ITBA DD w/ Sweetener	SS	336	220	12.1	2900	60	60˚F (15.5˚C)	Yes	INMET-RO
51100.0103	ICB SH	SS	280	120	15	1800	60	60˚F (15.5˚C)	Yes	NSF, UL

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