BUNN°

iMIX® Hot Beverage System with 3 Hoppers

DATE



iMIX-3 Dimensions: 32.8"H x 12.6" W x 24.1" D (87.3cm H x 32cm W x 61.2cm D)



Features

iMIX Hot Beverage System with 3 Hoppers

- Capacity: three, 8-pound (3.6 kg) hoppers
- · Large, lighted front graphics for merchandising.
- 4.4-gallon hot water tank to meet peak serving times.
- Cup clearance at 7.25" (18.4 cm) to accommodate popular cup sizes (adjustable to 8.12" (20.6 cm)).
- Key service components easily accessible through front and top.
- · High speed, heavy-duty whipper for complete product mixing.
- Front of machine access to tank drain, dump valves, auger and whipper motors and control board for easy service.
- · Key lock on the door prevents tampering.
- Contemporary styling for striking visual statement.
- Low product detection system alerts audibly and with message on display when hoppers are low.
- New digital technology adds night mode to prevent pilferage.
- Alphanumeric display communicates advertising messages, machine status and technical support contact information.
- Spring-loaded, all metal auger drive system for easy hopper installation.
- Machine can be ordered with left or right-hinged doors to support side by side placement.
- · Front of machine set up and calibration.
- Auger motors with RPM feedback monitoring assure consistent flavors and profits by controlling powder dosing.
- Iced Coffee and other displays available.
- Top hinged, lift door model available.
- Preventive maintenance kit: 32906.0001.

For current specification sheets and other information, go to www.bunn.com.

Related Products

Easy Clear® EQHP-10 Product No.: 39000.0004

Easy Clear® EQHP-10L Product No.: 39000.0001



Features deluxe whipper chambers:

1. Robust whipper to ensure full flavor yield.

2. Specially designed self cleaning mixing chamber.

3. Exhaust fan to siphon off moisture that can cause powder buildup.

4. Hot water dispense for easy clean-out.

5. Quick disconnecting parts for thorough sanitizing.

Replacement Displays

Standard Cappuccino (shown above)

Product No.: 37457.0000

Chai Tea

Product No.: 37457.0001

Hot Chocolate Product No.: 37457.0002

Steamers

Product No.: 37457.0003

Iced Cappuccino Product No.: 37457.0006





Model

Agency Listing

iMIX-3



Dimensions & Specifications

Model	Product #	Volts	Amps	Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
iMIX-3 BLK (Cappuccino displa	36900.0000 y)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 SST (Cappuccino displa	36900.0001 y)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
iMIX-3 PC BLK (Portion control, Ca	36900.0002 appuccino display)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 BLK (Steamer display)	36900.0003	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
iMIX-3 BLK (Hot Chocolate disp	36900.0004 play)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 BLK (Specialty Tea displ	36900.0005 lay)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
iMIX-3 BLK (Iced Coffee display	36900.0026 v)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 BLK (Top hinged, lift doc	36900.0050 or, Cappuccino display	120)	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*

^{*}Power cord (NEMA 5-15P) 15 Amp-120V machine only.

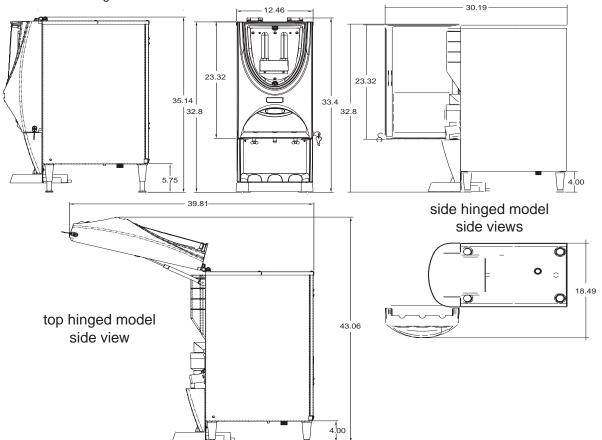
Models with door hinges on right side are available by special order.

Burst Capacity: 36-12 oz. servings in 14 minutes. (to -10°F (-23.3°C) peak serving temperature)

Electrical: 120V model requires 2-wires plus ground service rated 120V, single phase, 60 Hz.

Plumbing: 20-100 psi (138-690 kPa) from a 1/4" or larger supply line. A shut-off valve should be installed in the line before the unit. Install a regulator in line when pressure is greater than 90 psi to reduce it to 50 psi. Supplied with 1/4"

male flare fitting.



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