

## iMIX® Hot Beverage System with 4 and 5 Hoppers



**iMIX-4**

Dimensions: 32.8"H x 19.3" W x 24" D  
(83.2cm H x 59.5cm W x 61cm D)



**iMIX-5**

Dimensions: 32.8"H x 19.3" W x 24" D  
(83.2cm H x 59.5cm W x 61cm D)

### Features

#### iMIX Hot Beverage System with 4 and 5 Hoppers

- Capacity: iMIX-4: Four, 8-pound (3.6 kg) hoppers  
iMIX-5: Five, 8-pound (3.6 kg) hoppers
- Large, lighted front graphics for merchandising.
- 7-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.
- Contemporary styling for striking visual statement.
- New digital technology adds night mode to prevent pilferage.
- Low product detection system alerts audibly and with message on display when hoppers are low.
- Alphanumeric display communicates advertising messages, machine status and technical support contact information.
- Spring-loaded, all metal auger drive system for easy hopper installation.
- Front of machine set up and calibration.
- Auger motors with RPM feedback monitoring assure consistent flavors and profits by controlling powder dosing.
- Key lock on the door prevents tampering.
- Iced Coffee display available.
- Top hinged, lift door models available.
- Preventive maintenance kit: 32906.0001.



Top hinged door  
inside view



For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

### Related Products

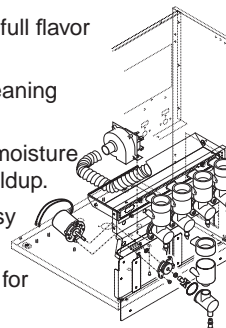
**Easy Clear® EQHP-10**  
Product No. : 39000.0004



**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

**Cappuccino**  
Product No. : 36768.0000



**Iced Cappuccino**  
Product No. : 36768.0005



#### Model

#### Agency Listing

iMIX-4  
iMIX-5



## Dimensions & Specifications

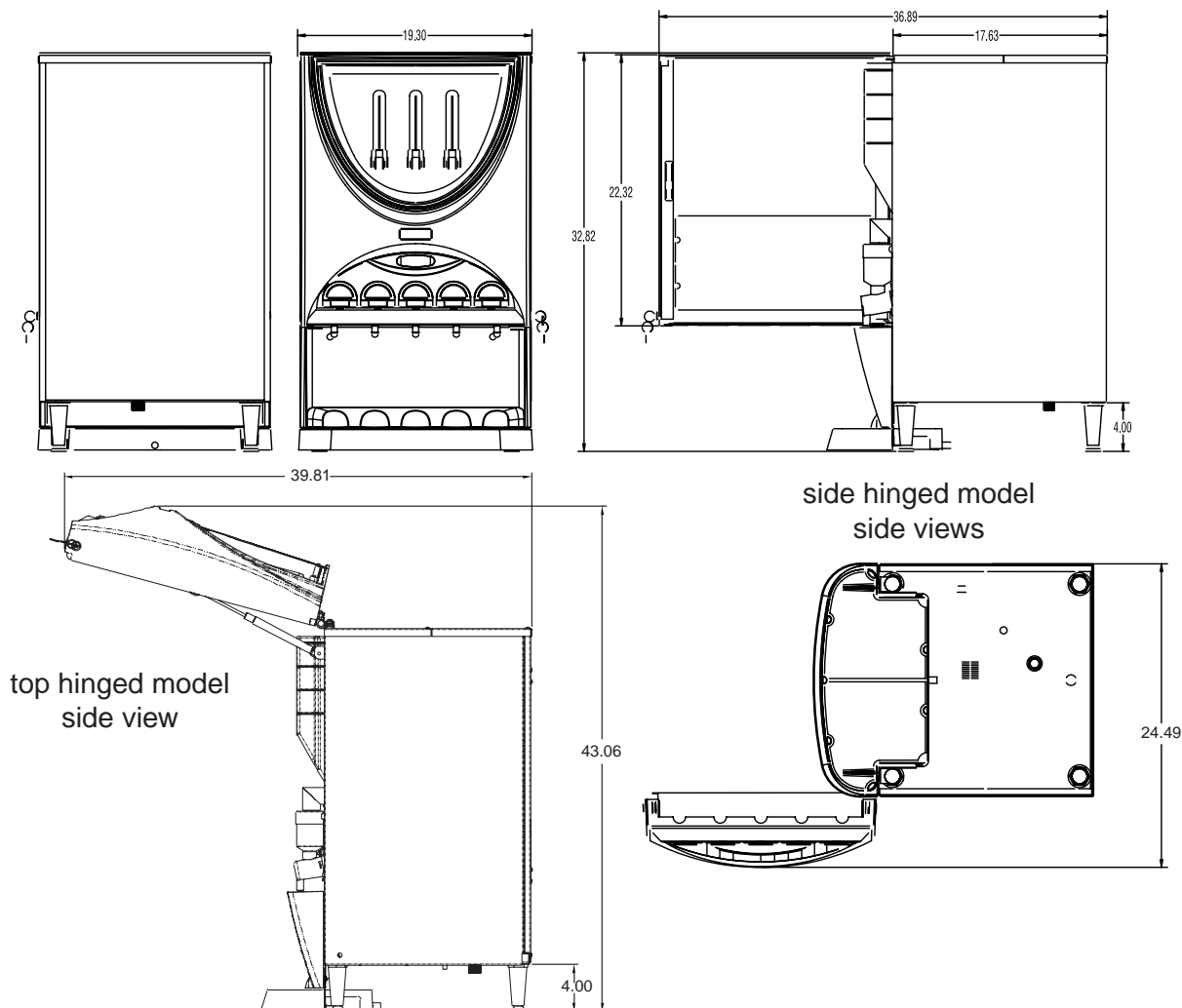
Model	Product #	Volts	Amps	Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
iMIX-4 BLK	37000.0004	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	132 lbs.	Yes*
iMIX-4 BLK	TBA	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	132 lbs.	Yes*
<i>(Top hinged, lift door, Cappuccino display)</i>								
iMIX-5 BLK	37000.0000	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	135 lbs	Yes*
iMIX-5 BLK	37000.0002	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	135 lbs	Yes*
<i>(Iced Coffee display)</i>								
iMIX-5 BLK	37000.0013	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	135 lbs	Yes*
<i>(with hot water dispense)</i>								
iMIX-5 BLK	37000.0020	120	15	1800	4.5 gal/hr	16.37 ft <sup>3</sup>	135 lbs	Yes*
<i>(Top hinged, lift door, Cappuccino display)</i>								

\*Power cord (NEMA 5-15P) 15 Amp-120V machine only.  
Models with door hinges on right side are available by special order.

Burst Capacity: 68 - 12 oz. servings in 37 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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BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

All dimensions shown in inches.

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