

## iMIX® Silver Series® Hot Beverage System with 3 Hoppers



Top hinged, lift door models available.

### iMIX-3S

Dimensions: 32.8" H x 12.6" W x 24.1" D  
(83.3cm H x 32cm W x 61.2cm D)



### iMIX-3S+


Dimensions: 32.8" H x 12.6" W x 24.1" D  
(83.3cm H x 32cm W x 61.2cm D)

## Features

### iMIX Silver Series Hot Beverage System

- Capacity: three, 8-pound (3.6 kg) hoppers.
- Large, lighted front graphics for merchandising.
- 4.4-gallon (16.7L) 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)].
- Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second).
- Key service components easily accessible through front and top.
- Easily removable side panels for complete access to service components.
- 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.
- Spring-loaded, all metal auger drive system for easy hopper installation.
- Front of machine set up and calibration.
- Top hinged, lift door model available.
- Preventive maintenance kit: 32906.0000. 

### Additional features with iMIX Silver Series Plus

- Can be set as push and hold or single size portion control.
- Alphanumeric display allows adjustments and service operational testing from front of machine. Also communicates advertising messages, machine status and technical support contact information.
- Iced Coffee display available.
- Preventive maintenance kit: 32906.0001. 

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

## Related Products

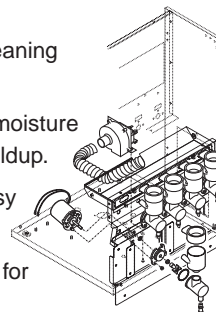
**Easy Clear® EQHP-10**  
Product No. : 39000.0004



**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

**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

iMIX-3S, iMIX 3S+

### Agency Listing



## Dimensions & Specifications

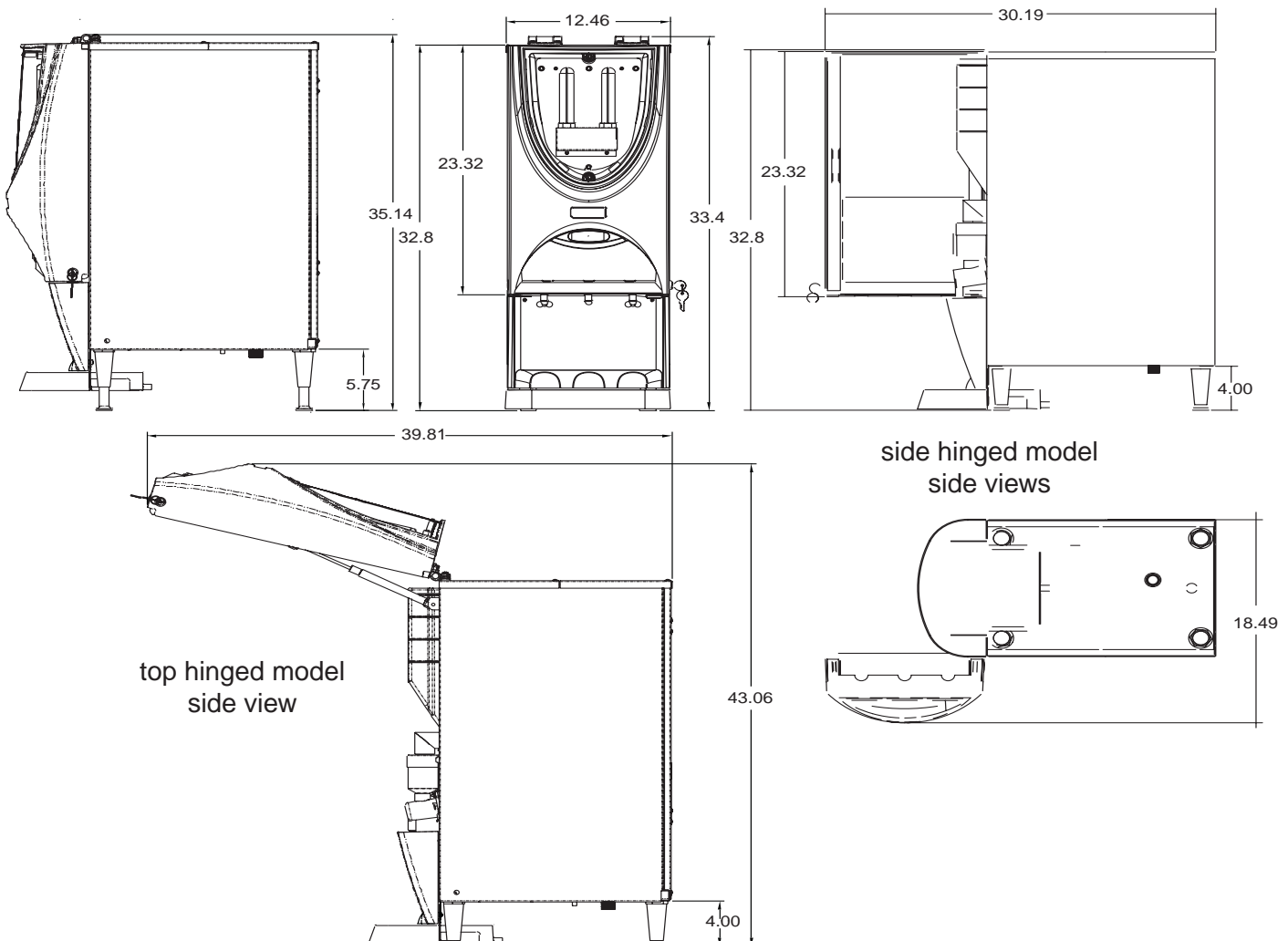
Model	Product #	Volts	Amps	Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
iMIX-3S <i>(Cappuccino display)</i>	38600.0000	120	15	1800	4.5 gal/hr	8.3 ft <sup>3</sup>	90 lbs	Yes*
iMIX-3S <i>(Top hinged, lift door, Cappuccino display)</i>	38600.0051	120	15	1800	4.5 gal/hr	8.3 ft <sup>3</sup>	90 lbs	Yes*
iMIX-3S+ <i>(Cappuccino display)</i>	38600.0001	120	15	1800	4.5 gal/hr	8.3 ft <sup>3</sup>	90 lbs	Yes*
iMIX-3S+ <i>(Top hinged, lift door, Cappuccino display)</i>	38600.0050	120	15	1800	4.5 gal/hr	8.3 ft <sup>3</sup>	90 lbs	Yes*
iMIX-3S+ <i>(Iced Coffee display)</i>	38600.0006	120	15	1800	4.5 gal/hr	8.3 ft <sup>3</sup>	90 lbs	Yes*

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

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" (6.4 mm) 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" (6.4 mm) 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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