BUNN®

ITEM#

PROJECT

DATE

# Fresh Mix Dispenser with 3 Hoppers




**Model FMD-3**
Dimensions: 30"H x 11.3"W x 23.3"D
*(76.2 cm H x 28.7 cm W x 59.2 cm D)*




**Model FMD DBC-3**
Dimensions: 30"H x 11.3"W x 23.3"D
*(76.2 cm H x 28.7 cm W x 59.2 cm D)*

## Features

### Fresh Mix Dispenser

- Variable speed motors allow control of product consistency in mixing chamber (.75 to 6.6 grams of powder per second).
- Lighted front graphics for merchandising are easy to exchange: cappuccino or soup.
- Attractive high-impact resin door is dent and scratch resistant. Black finish or stainless with black door.
- Large easy-to-fill translucent hoppers hold 4 lbs. (1.81 Kg) of product each, ensuring quick and timely refilling.
- High speed heavy-duty whipper for complete product mixing.
- Improved automatic rinsing of whipper reduces run-on after beverage is dispensed.
- Adjustable legs and drip tray accommodate 20 oz. (.59 liter) mugs easily.
- Electrical and plumbing components easily accessible through front and top.
- International electrical configurations available.

### FMD DBC Dispensers

- Easy-to-program, one-touch portion control for 3 or 4 cup sizes.
- Fast fill perfect for quick service restaurants.
- Each mixing chamber has independent powder to water ratio.
- System setup is password protected for safety.
- Simple setup and hopper throw calibration system.
- 4 - Cup model includes programmable Mocha feature allowing four additional cup sizes per flavour.



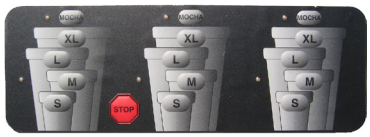

**Model FMD DBC-3 4 CUP**
Dimensions: 30"H x 11.3"W x 23.3"D
*(76.2 cm H x 28.7 cm W x 59.2 cm D)*




*Model FMD-3 available with optional Cafe Display*




**Model FMD DBC-3 Touchpad**




**Model FMD DBC-3 4 CUP Touchpad**

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

| Model | Agency Listing |
|---|---|
| FMD-3 | ETL |
| FMD DBC-3 | ETL |
| FMD DBC-3 4 CUP | ETL |

## Dimensions & Specifications

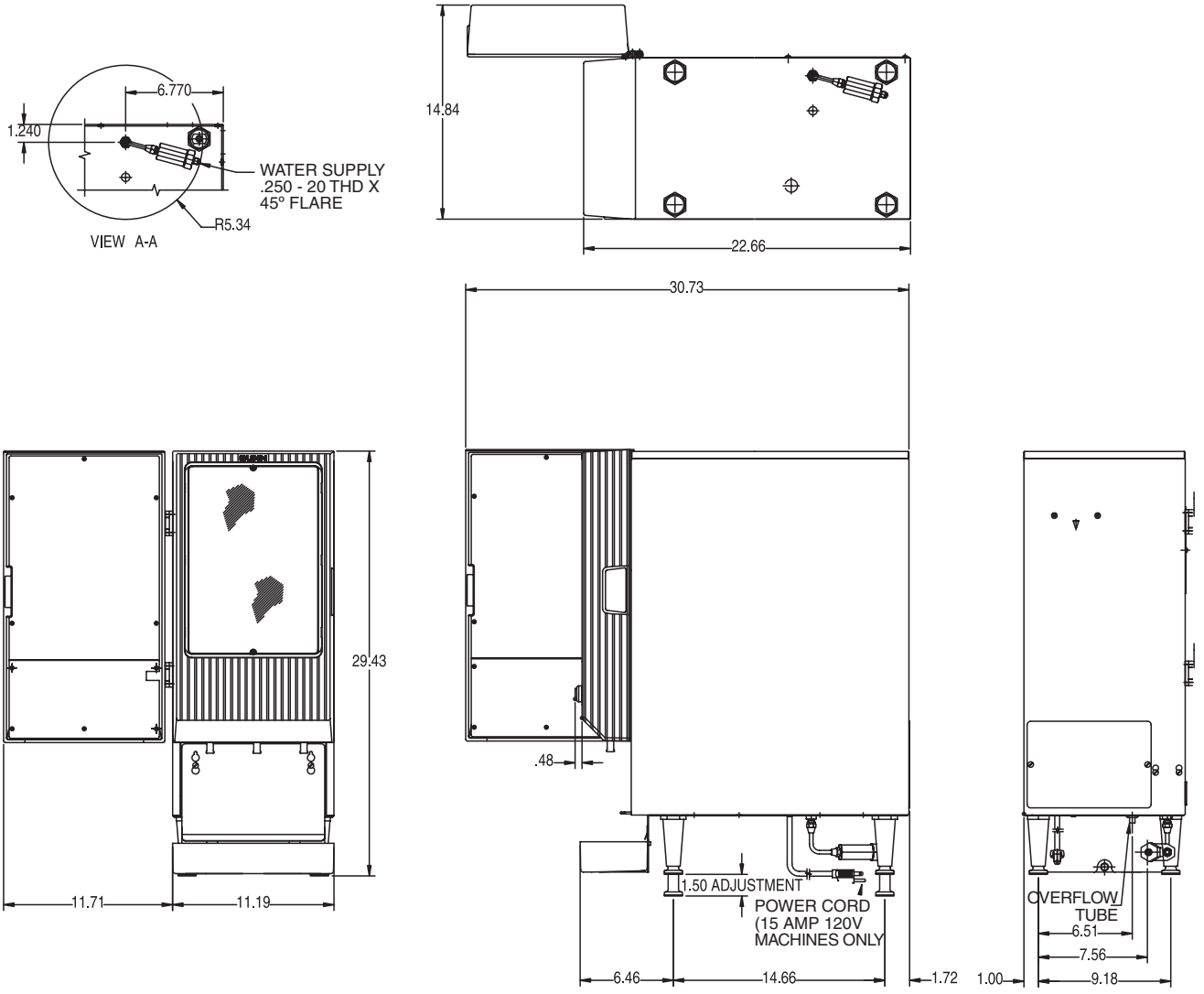
**CANADA**

| Model | Product # | Volts | Amps | Tank Heater Watts | Total Watts | Capacity gal/liters** | Cubic ft³/m³ | Weight lbs/kg | Cord Attached |
|---|---|---|---|---|---|---|---|---|---|
| FMD-3 BLK | 28200.6000 | 120 | 11.7 | 1320 | 1400 | 4.2 / 15.9 per hr. | 8.3/.23 | 84 / 38.1 | Yes* |
| FMD-3 BLK | 28200.6002 | 120/240 | 15.4 | 3500 | 3600 | 8.5 / 32.2 per hr. | 8.3/.23 | 84 / 38.1 | Yes† |
| FMD-3 SS | 28200.6001 | 120 | 11.7 | 1320 | 1400 | 4.2 / 15.9 per hr. | 8.3/.23 | 78 / 35.3 | Yes* |
| FMD-3 SS | 28200.6003 | 120/240 | 15.4 | 3500 | 3600 | 8.5 / 32.2 per hr. | 8.3/.23 | 78 / 35.3 | Yes† |
| FMD DBC-3 | 29250.6000 | 120 | 11.7 | 1320 | 1400 | 4.2 / 15.9 per hr. | 8.3/.23 | 84 / 38.1 | Yes* |
| FMD DBC-3 4 CUP | 29250.6016 | 120 | 11.7 | 1320 | 1400 | 4.2 / 15.9 per hr | 8.3/.23 | 84 / 38.1 | Yes* |

*Power cord (NEMA 5-15P) 15 Amp-120V machine only. † Power cord (NEMA L14-20P) 120/240 V machine only.
**Based on incoming water temperature of 50ºF.
Note: SS=stainless steel cabinet with black door, BLK=black decor.

Electrical: 120V model requires 2-wires plus ground service rated 120V, single phase, 60 hz. 120/240V model requires 3-wires plus ground service rated 120/208 or 120/240V, single phase, 60Hz.

Plumbing: 20-90 psi (138-621 kPa) from a ⅜" (10 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 ¼" (6.4 mm) male flare fitting.




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