BUNN

iMIX[®] Hot Beverage System with 3 Hoppers

ITEM#

PROJECT

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)



Top hinged, lift door model available.

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 <u>www.bunn.com</u>.

Related Products

Easy Clear® EQHP-10 Product No. : 39000.0004

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

Model

iMIX-3

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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.

Agency Listing

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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



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Dimensions & Specifications

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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 ppuccino 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 blay)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 BLK (Specialty Tea displ	36900.0005 ay)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs	Yes*
iMIX-3 BLK (Iced Cappuccino d	36900.0026 lisplay)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*
iMIX-3 BLK	36900.0050 or Cappuccipo display)	120	15	1800	4.5 gal/hr	8.3 ft ³	90 lbs.	Yes*

(Top hinged, lift door, Cappuccino display)

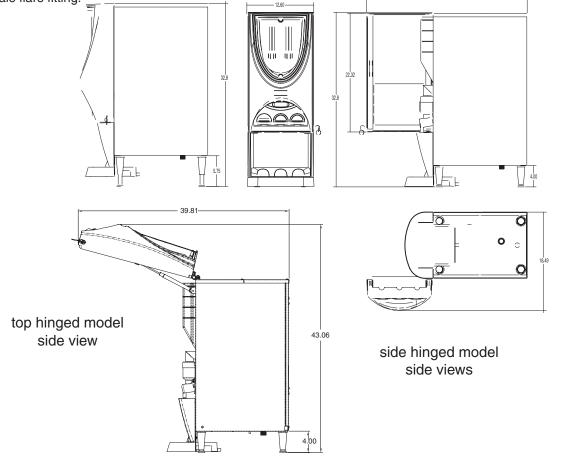
*Power cord (NEMA 5-15P) 15 Amp-120V machine only.

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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