BUNN®

ITEM#

PROJECT

DATE

10 Gallon Hot Water Machine



Model H10X
Dimensions: 34.4”H x 10.2”W x 24.5”D
(87.4cm H x 25.9cm W x 62.2cm D)

Features

10 Gallon Hot Water Machine

- Dispenses up to 24 gallons (90.85 liters) of boiling water per hour for food prep and cleaning.
- Precise temperature (212ºF / 100ºC) ensures consistent, high quality results.
- Ideal for prep of large amounts of mashed potatoes, gravy, cheese sauce, gelatin, oatmeal, and many more foods.
- Includes dry-plug prevention for easy installation.
- Available with 3” and 8” faucet extensions.

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-10CRTG
Product No.: 39000.1004



Model	Agency Listing
H10X	

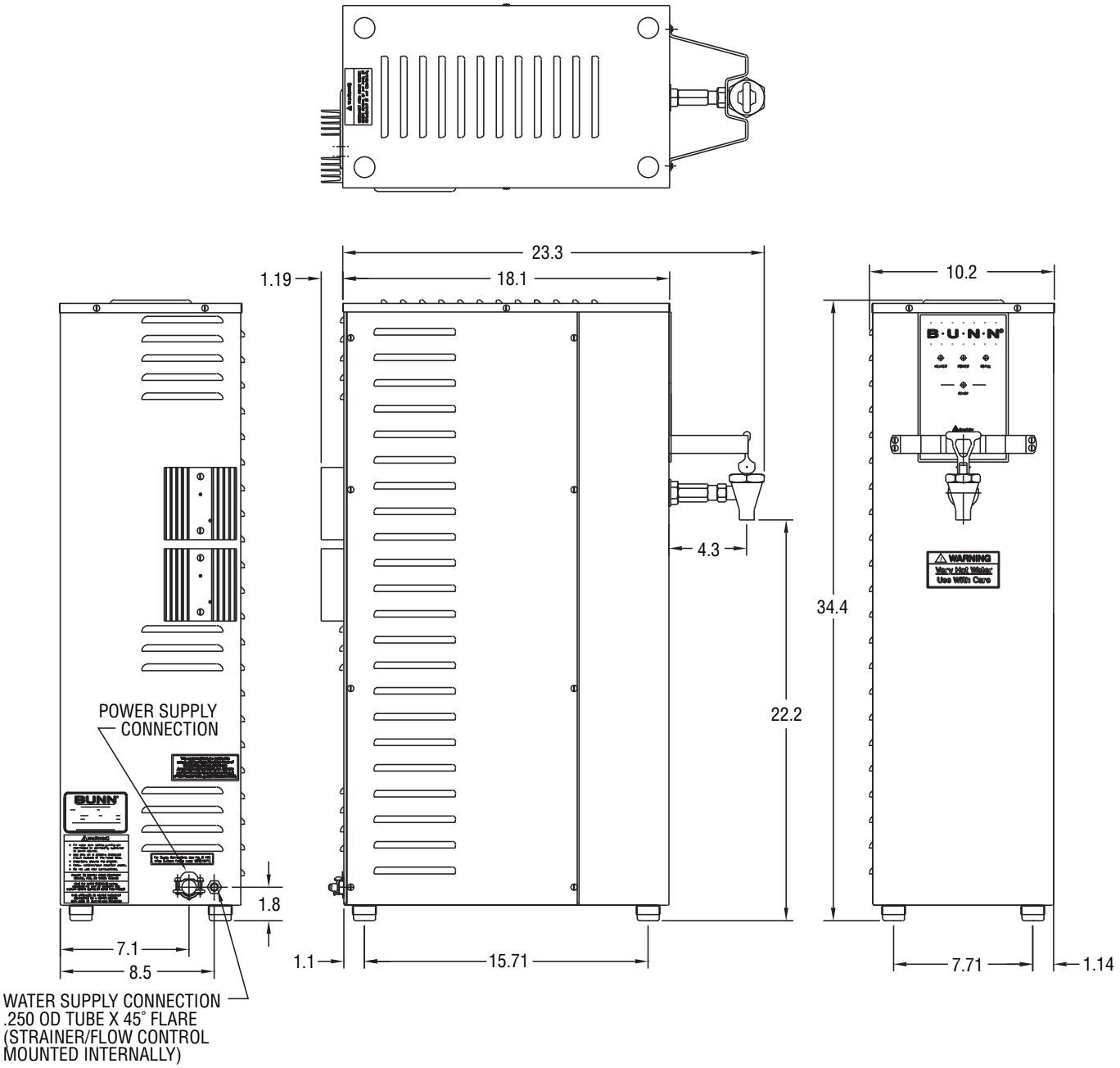
Dimensions & Specifications

CANADA

Model	Product #	Volts	Amps	Tank Htr Watts	Total Watts	˚F / ˚C Settings	Capacity / Hr. cold water input 35˚F / 1.7˚C	Capacity / Hr. hot water input 140˚F / 60˚C	Cubic ft³/m³	Weight lbs/kg	Cord Attached
H10X	26300.6000	208	38.7	2 @ 4000	8000	212 / 100	13.2 gal / 50 liter	24.8 gal / 94 liter	9.8/.28	81 / 36.7	NO
H10X	26300.6001	240	34.0	2 @ 4000	8000	212 / 100	13.2 gal / 50 liter	24.8 gal / 94 liter	9.8/.28	81 / 36.7	NO

Electrical: 208 volt or 240 volt (depending on model) 2 wires plus ground service, single phase. Supplied strain relief on back of machine.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with ¼" (6.3 mm) OD male flare fitting.



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