

iMIX Silver Series Dispenser with 3 Hoppers

**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 Plus Dispenser

- 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.
- 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.

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

Related Products

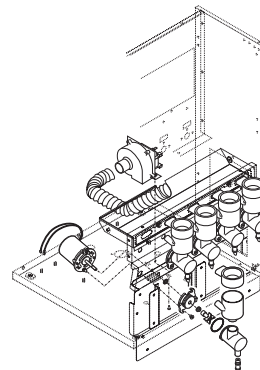
Easy Clear® EQHP-10
Product No. : 39000.0004

Easy Clear® EQHP-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.



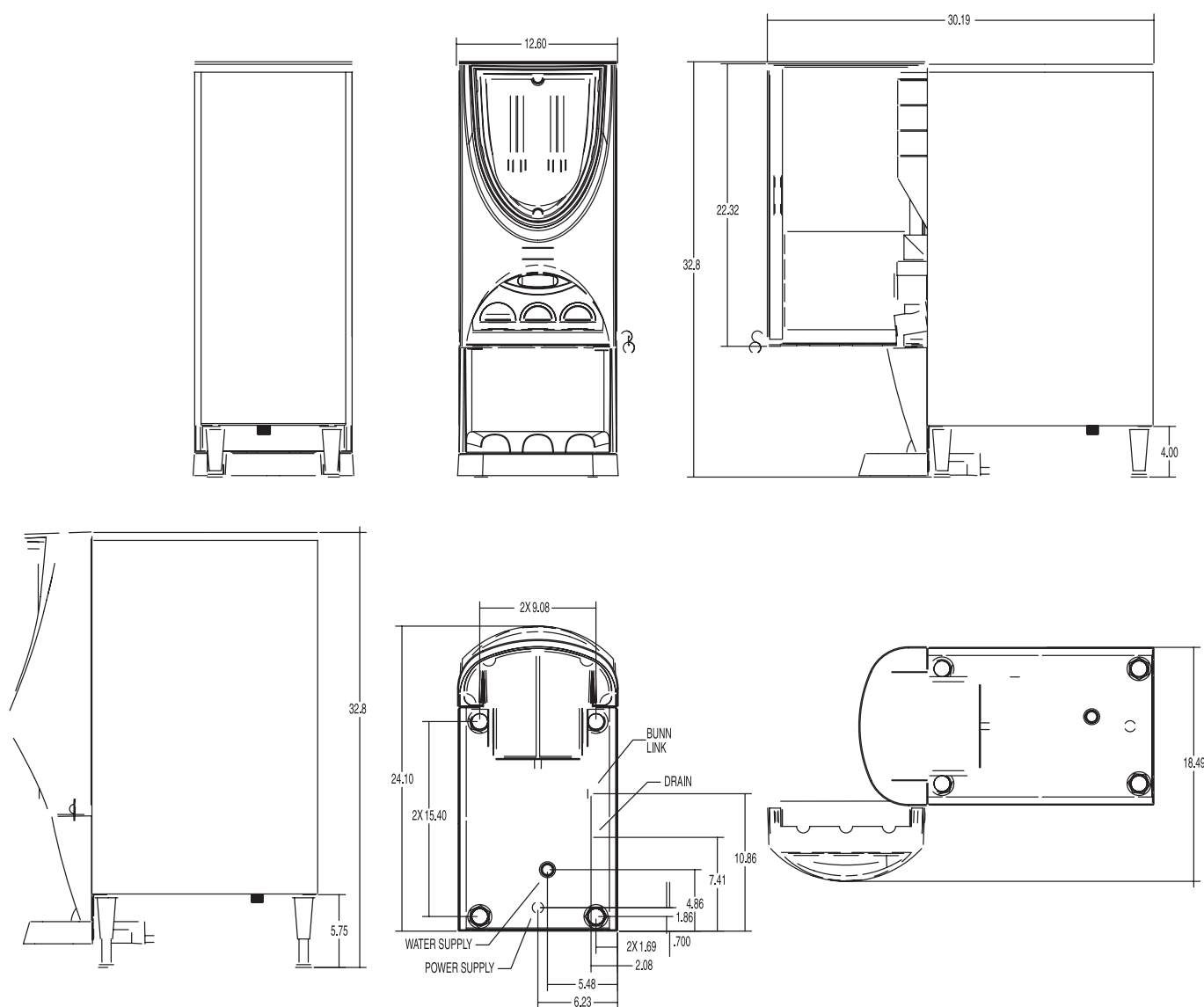
Dimensions & Specifications

Model	Product #	Volts	Amps	Watts	Capacity	Shipping Weight	Cord Attached	Agency
iMIX-3S+	38600.0004	230	15	3350	8.5 gal/hr (32.2 L/hr)	90 lbs (40.8 kg)	No	CE

Burst Capacity: Minimum 36 - 12 oz. servings in 14 minutes. (to -10°F (-23.3°C) peak serving temperature)

Electrical: 230V model requires 2-wires plus ground service rated 220-240V, single phase, 50/60 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 centimeters.

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