

iMIX® Hot Beverage System with 3 Hoppers

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 (20 liter) 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.
- Preventive maintenance kit: 32906.7001. 



iMIX-3 Self-Serve and Portion Control Models

Dimensions: 32.8"H x 12.6" W x 24.1" D
(87.3cm H x 32cm W x 61.2cm D)

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

Related Products

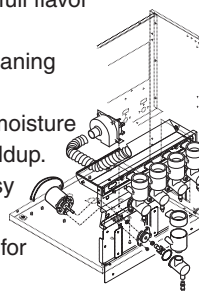
Easy Clear® EQHP-10
Product No. : 39000.0004

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.



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-3

Agency Listing



Dimensions & Specifications

CANADA



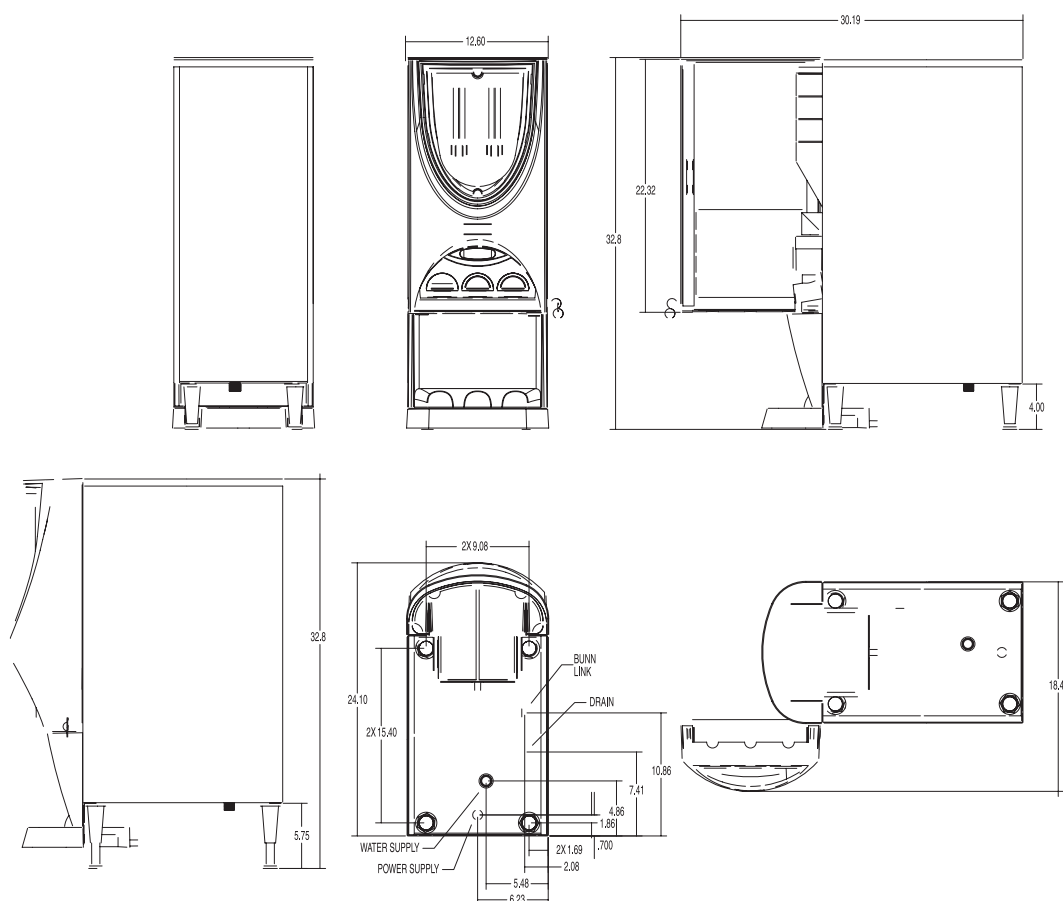
Model	Product #	Volts	Amps	Total Watts	Capacity per hour	Cubic ft ³ /m ³	Weight lbs/kg	Cord Attached
iMIX-3 BLK Cappuccino	36900.6000	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	Yes*
iMIX-3 BLK** Cappuccino	36900.6006	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	Yes*
iMIX-3 SST Cappuccino	36900.6001	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	Yes*
iMIX-3 BLK Hot Chocolate	36900.6004	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	Yes*
iMIX-3 BLK Specialty Tea	36900.6005	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	Yes*
iMIX-3 PC BLK Cappuccino	36900.6009	120	11.7	1400	4.5 gal/ 17 liters	8.3 / 0.24	90 / 40.8	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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