

INTEGRAL

BrewWISE® System

Coffee perfection through simplified brewing.



BUNN®

BrewWISE® Intelligence

Coffee Grinding Intelligence

The **Multi-Hopper Grinder (MHG)** uses the Smart Hopper™ and Smart Funnel® to manage coffee grinding and brewing from start to finish.

Convenient, front-loading **Smart Hoppers** hold six pounds each of regular, decaf or specialty beans. Using a microchip, the Smart Hopper tells the grinder what coffee is inside, adjusting the grind time for each batch.

Merchandise fresh coffee beans in the clear plastic hoppers. Hoppers also serve as storage containers to keep the beans fresh.

Smart Funnel® and **BrewWISE®** technology makes it easy to focus on your customer's needs. Transfer information from grinder to brewer using the Smart Funnel. When the funnel is placed in the BrewWISE brewer, information is communicated and the brewing process begins.



*Multi-Hopper Grinder
(funnel sold separately)
(additional hoppers available)*

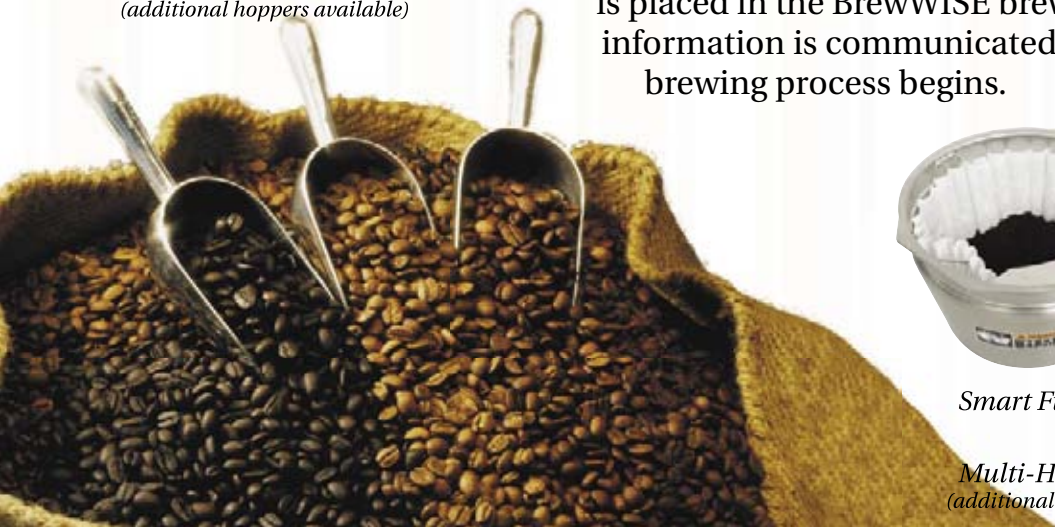


*Hopper
Assembly*



Smart Funnel

*Multi-Hopper Grinder
(additional hoppers available)*



Exclusive Wrap Program
BUNN offers an exclusive wrap program for the thermal servers to maximize merchandising.

**Minimum orders required.*

Three Easy Steps
1. Grind in funnel.
2. Place funnel in brewer.
3. Brew perfect coffee every time.

Mix and Match
BrewWISE grinders and brewers can be combined to fit your needs.

BU

ce from Start to Finish

Brew and Serve Consistently Great Coffee

Create coffee recipes for custom recipe cards with the Recipe Writer. Program your BrewWISE brewer by passing the card under the reader.

Use the same card to program each BrewWISE brewer quickly and easily. This will assure your coffee's quality and consistency from machine to machine, location to location.

BUNN **Soft Heat**[®] features programmable freshness indicators. The system uses patented, super-insulated, low-BTU Soft Heat servers with an indirect internal heating system to gently keep gourmet coffee's temperature at an ideal 175° to 180° F, retaining its optimum flavor and temperature for hours.

The **ThermoFresh**[®] brewing system offers contemporary styling using unheated, insulated servers. Brew coffee directly into the server then easily transport it to any remote location.

*Single ThermoFresh[®]
(server sold separately)*

Brew Anywhere!
Wireless interface between brewer and grinder lets you place them wherever space permits.

BrewWISE Recipe Writer
The BrewWISE Recipe Writer allows you to create custom coffee recipe cards, messages that display on the brewer LCD and program dedicated funnels for special coffees.



*BrewWISE
Recipe Writer*



*BrewWISE
Dual SH DBC
(server sold separately)*



BUNN[®]

Specialty Coffee Brewing Made Simple with BrewWISE®

*The Multi-Hopper
Grinder and added
hoppers makes it easy to
offer a variety of freshly
ground specialty coffees
for your customers.*

Infusion Series™ Tea and Coffee Brewer
*Brews hot coffee, hot tea, iced coffee, or iced tea
with BrewWISE technology. Ideal for brewing
areas with limited space.*

ITCB

Check out the complete line of BrewWISE beverage equipment at www.bunn.com.



*BrewWISE
Dual SH DBC*



*BrewWISE
Single SH DBC*



*BrewWISE
Dual TF*



*BrewWISE
Single TF*



*BrewWISE
ICB*



*BrewWISE
MHG*



*BrewWISE
G9-2T DBC*



*BrewWISE
ITCB*

Most models available with black or stainless finish.

For calls within the United States, dial 800-637-8606 to contact your BUNN Sales Representative or visit www.bunn.com.

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BUNN®
www.bunn.com

Corporate Office 1400 Stevenson Drive, Springfield, IL 62703
Tel: (217) 529-6601 or (800) 637-8606 Fax: (217) 529-6644
Email: bunn@bunn.com

Technical Services (800) 286-6070 or Email: tech.service@bunn.com

Western Regional Office 16431 Carmenita Road, Cerritos, CA 90701
Tel: (562) 926-0764 or (800) 637-2866 Fax: (562) 926-0858

Canada 280 Industrial Parkway South, Aurora, Ontario L4G 3T9
Tel: (905) 841-2866 Fax: (905) 841-2775

International +1-217-529-6601
Email: international@bunn.com