

## Liquid Coffee Refrigerated Dispenser with 2 heads

### Features

#### Liquid Coffee Refrigerated Dispenser

- Refrigerated product cabinet extends product flavor profile, maintains 38°-42°F (3.3°-5.5°C) in product compartment.
- Attractive appearance and narrow 12" (30.48 cm) width.
- Accommodates all ½ gallon (1.9 litre) and most 1 gallon (3.8 litre) bag-in-box (BIB) containers.
- Refill or rinse LED lights alert the operator when more concentrate or cleaning is needed.
- FlavorGard™ technology continuously monitors extract-to-water ratio and assures flavor consistency.
- Easy-to-program, one-touch portion control model is available for self-serve applications.
- Dispenses hot water on demand.



#### LCR-2

Dimensions: 38" H x 12.2" W x 24.9" D  
(96.5 cm H x 31 cm W x 63.2 cm D)



#### LCR-2, PC

*LCR is also available  
with portion control*

For current specification sheets and other information, go to [www.bunn.com](http://www.bunn.com).

*International models may vary in appearance.*

### Related Products

**Easy Clear® EQHP-10**  
Product No. : 39000.0004

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

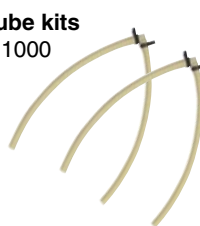
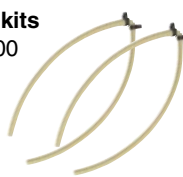
**Easy Clear® EQHP-25**  
Product No. : 39000.0005

**Easy Clear® EQHP-25L**  
Product No.: 39000.0002



**1/8" Replacement tube kits**  
Product No. : 34728.1000

**3/16" Replacement tube kits**  
Product No. : 34727.1000



**Scholle BIB connector**  
Product No. : 35057.0000



**LiquiBox QC/D II  
BIB connector**  
Product No. : 35055.0000

**50ml Graduated Cylinder Kit**  
Product No. : 34843.1000  
*For use in calibration of pumps.*



## Dimensions & Specifications

Model	Product Number	Dispense Rate/Sec.		Connector Type	Volts	Amps	Heater Watts	Capacity**	Shipping Weight	Cord Attached	Agency
		1.8 oz.	2.5 oz.*								
<b>Product Ratios</b>											
LCR-2A	34400.0040	45:1-100:1	65:1-100:1	1/8 tube	230	20	3700	313 cups/hr. (74 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A	34400.0041	25:1-45:1	25:1-65:1	3/16 tube	230	20	3700	313 cups/hr. (74 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A	34400.0042	45:1-100:1	65:1-100:1	1/8 tube	230	30	5500	470 cups/hr. (111.1 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A	34400.0043	25:1-45:1	25:1-65:1	3/16 tube	230	30	5500	470 cups/hr. (111.1 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A, PC	36500.0040	45:1-100:1	65:1-100:1	1/8 tube	230	20	3700	313 cups/hr. (74 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A, PC	36500.0041	25:1-45:1	25:1-65:1	3/16 tube	230	20	3700	313 cups/hr. (74 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-2A, PC	36500.0042	45:1-100:1	65:1-100:1	1/8 tube	230	30	5500	470 cups/hr. (111.1 L/hr.)	85 lbs. (38.6 kg)	No	CE
LCR-A2, PC	36500.0043	25:1-45:1	25:1-65:1	3/16 tube	230	30	5500	470 cups/hr. (111.1 L/hr.)	85 lbs. (38.6 kg)	No	CE

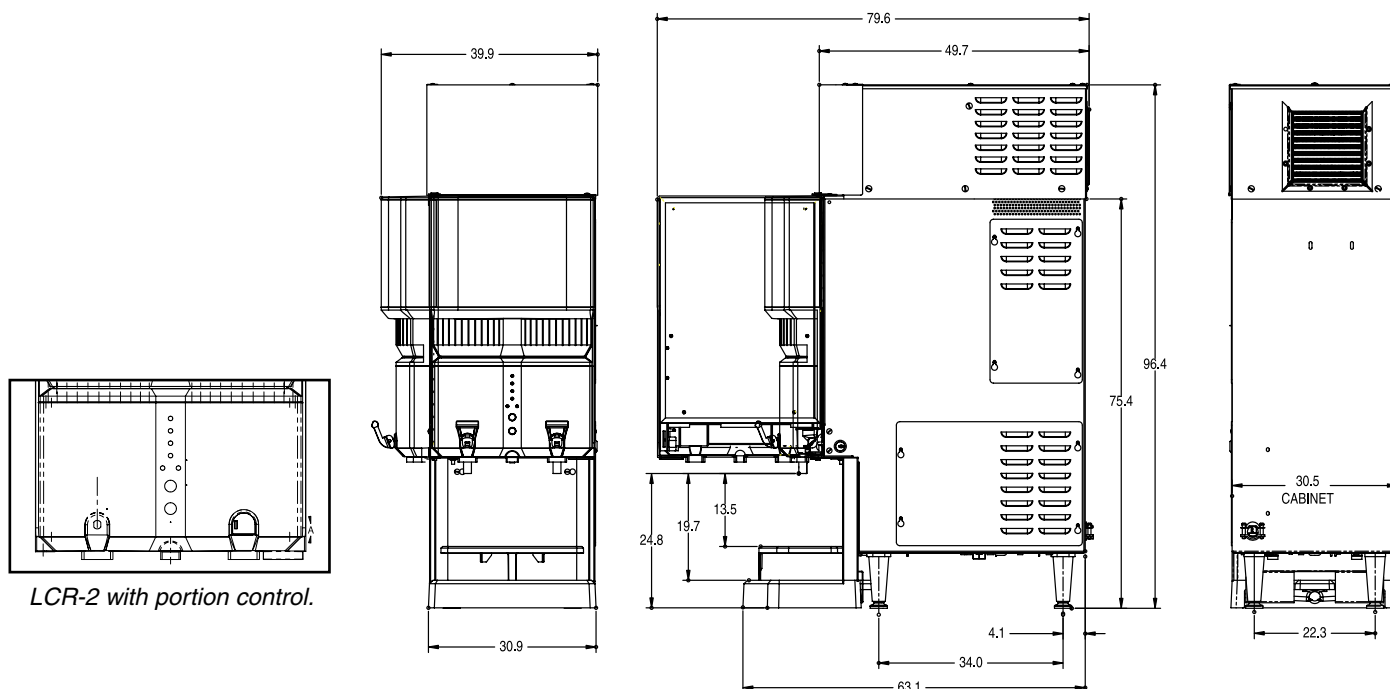
**\*Unit shipped with dispense rate set at 1.8 oz./sec. Dispense rate increases to 2.5 oz./sec. if restrictor plug is removed.**

**\*\*Capacity measured with a 5 oz. cup.**

**Brewing capacity:** based on incoming water temp of 60°F/15°C (140°F/60°C rise) per 1/2 gallon (1.89 litre) brew time of 4 minutes.

**Electrical:** Models require 2-wires plus ground service rated 220-240V, single phase, 50/60 hz.

**Plumbing:** 20-90 psi (138-621 kPa) from a 3/8" or larger supply line. Unit requires a 2.2 gpm line flow capacity. 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 pressure to 50 psi. Supplied with 3/8" male flare fitting.



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