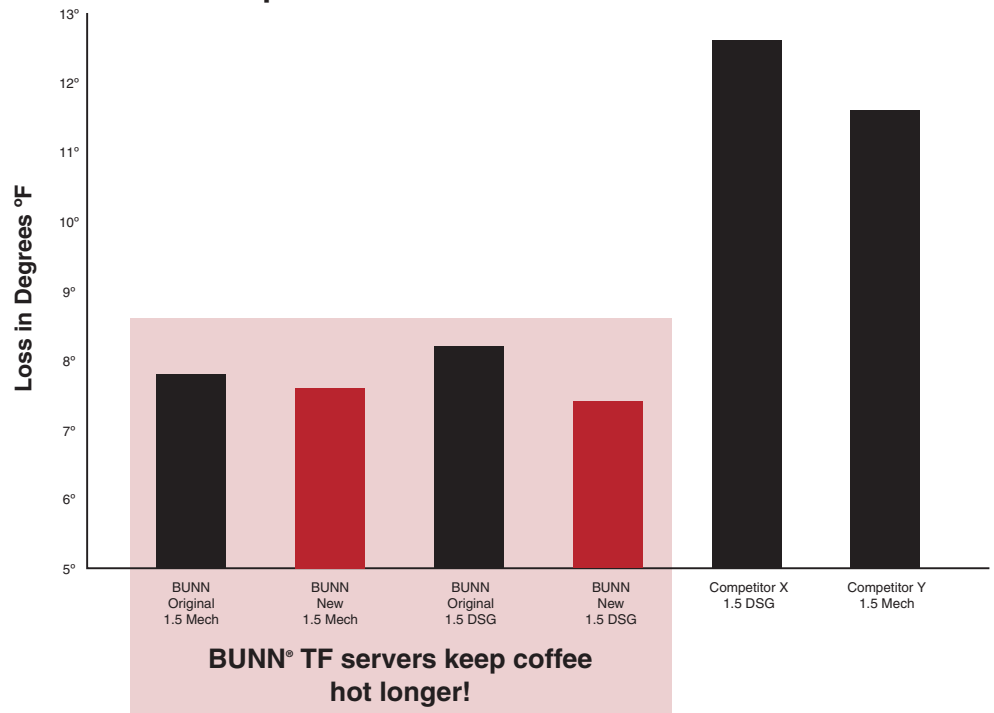




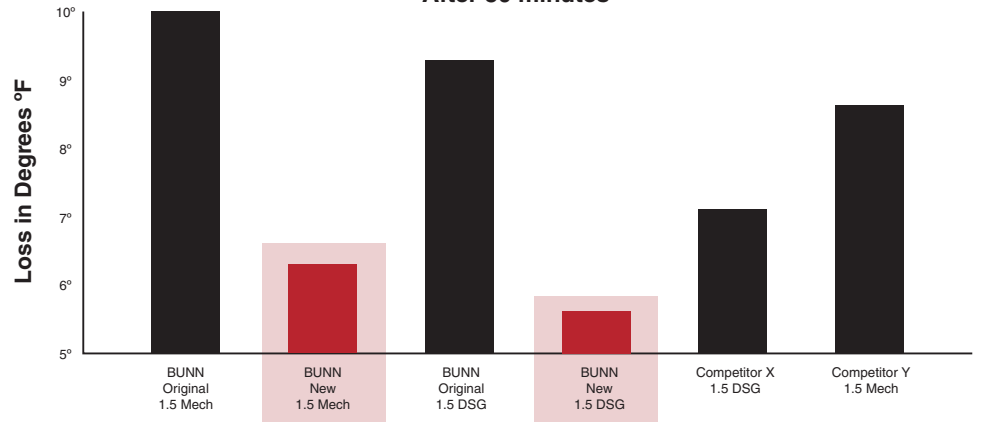
ThermoFresh® Server Performance Comparison



Temperature Loss in Reservoir After 3 Hours



Average Temperature Loss on First Cup After 30 minutes



Hotter first cup with new BUNN faucet design!

Test Conditions:

1. All servers were at room temperature when brewed into.
2. Brewer was Dual TF, 205°F tank temperature.
3. Brews for 1.5 gallon were 192 oz. water over 6.5 oz. coffee.
4. Cup was 8 oz. Styrofoam.
5. Protocol was to brew into room temperature server, record reservoir temperature, dispense 3 cups back-to-back, recording all temperatures.
6. Dispensing routine was conducted immediately after drip out, then every 30 minutes, for a total of 3 hours.
7. At the end of the test, approximately 16-20 oz. of coffee was remaining in the servers.

BUNN®

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■ = New BUNN ThermoFresh Servers