

# iMIX® Silver Series® Hot Beverage System with 5 Hoppers

**PROJECT** 

DATE



iMIX-5S Dimensions: 32.8"H x 19.3" W x 24" D (83.2cm H x 59.5cm W x 61cm D)



iMIX-5S+ Dimensions: 32.8"H x 19.3" W x 24" D (83.2cm H x 59.5cm W x 61cm D)

## Features

## iMIX Silver Series Hot Beverage System

- Capacity: five, 8-pound (3.6 kg) hoppers.
- · Large, lighted front graphics for merchandising.
- 7-gallon (26.5L) 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.
- Preventive maintenance kit: 32906.7001.

#### Additional features with iMIX Silver Series Plus

- 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.
- · Iced Coffee display available.
- Preventive maintenance kit: 32906.7001.

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

## Related Products

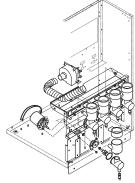
Easy Clear® EQHP-10 Product No.: 39000.0004

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.



| Model    | Agency Listing |  |
|----------|----------------|--|
| iMIX-5S  |                |  |
| iMIX-5S+ | <u> </u>       |  |

## Dimensions & Specifications





| Model    | Product #  | Volts | Amps | Watts | Capacity per hour | Cubic<br>ft <sup>3</sup> / m <sup>3</sup> | Shipping<br>lbs / kg | Cord<br>Attached |
|----------|------------|-------|------|-------|-------------------|---|----------------------|------------------|
| iMIX-5S  | 38100.6000 | 120   | 12.5 | 1400  | 3.9 gal /14.78 L  | 16.37 /.46                                | 135 / 61.23          | Yes*             |
| iMIX-5S+ | 38100.6003 | 120   | 12.5 | 1400  | 3.9 gal /14.78 L  | 16.37 /.46                                | 135 / 61.23          | Yes*             |
| iMIX-5S+ | 38100.6010 | 120   | 12.5 | 1400  | 3.9 gal /14.78 L  | 16.37 /.46                                | 135 / 61.23          | Yes*             |

(Iced Coffee display)

\*Power cord (NEMA 5-15P) 15 Amp-120V machine only. \*\*Special order models available with door hinges on right side.

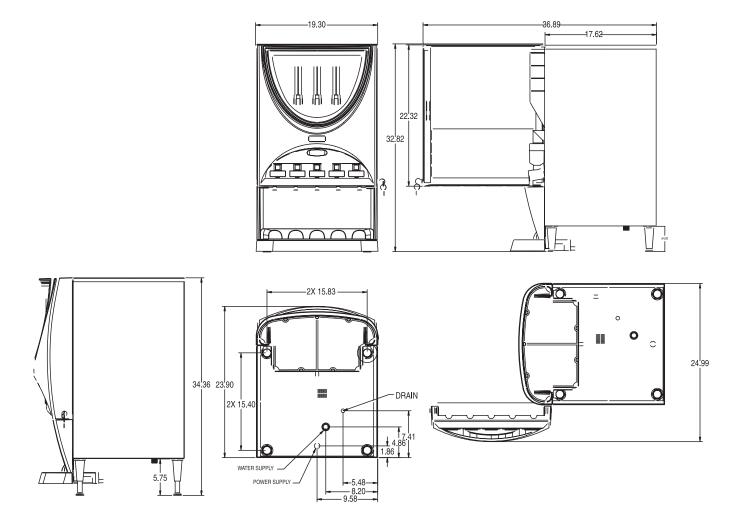
Burst Capacity: 68 - 12 oz. servings in 37 minutes. (to -10°F (-23.3°C) peak serving temperature)

Electrical: 120V model requires 2-wires plus ground service rated 120V, single phase, 60 Hz.

Plumbing: 20-100 psi (138-690 kPa) from a  $\frac{1}{4}$ " 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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