# **BUNN**°

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**PROJECT** 

# 10 Gallon Hot Water Dispenser

DATE



#### Features

#### 10 Gallon Hot Water Dispenser

- Dispenses up to 24 gallons (90.85 litres) of boiling water per hour for food prep and cleaning.
- Precise temperature (212°F / 100°C) ensures consistent, high quality results.
- Ideal for prep of large amounts of mashed potatoes, gravy, cheese sauce, gelatin, oatmeal, and many more foods.
- Includes dry-plug prevention for easy installation.

#### Model H10X

Dimensions: 34.4"H x 10.2"W x 24.5"D (87.4cm H x 25.9cm W x 62.2cm D)

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

## Related Products

### Easy Clear® EQ-11-TL

Product No.: 30344.1001

Dimensions:

15% H x 3% W x 4% D 40.3cm H x 9.2cm W x 11.5cm D

#### Easy Clear® ED-11-TL

Product No.: 30244.1001

Dimensions:

14<sup>3</sup>/<sub>16</sub>" H x 5<sup>1</sup>/<sub>16</sub>" W x 5<sup>1</sup>/<sub>16</sub>" D 36cm H x 12.9cm W x 12.9cm D



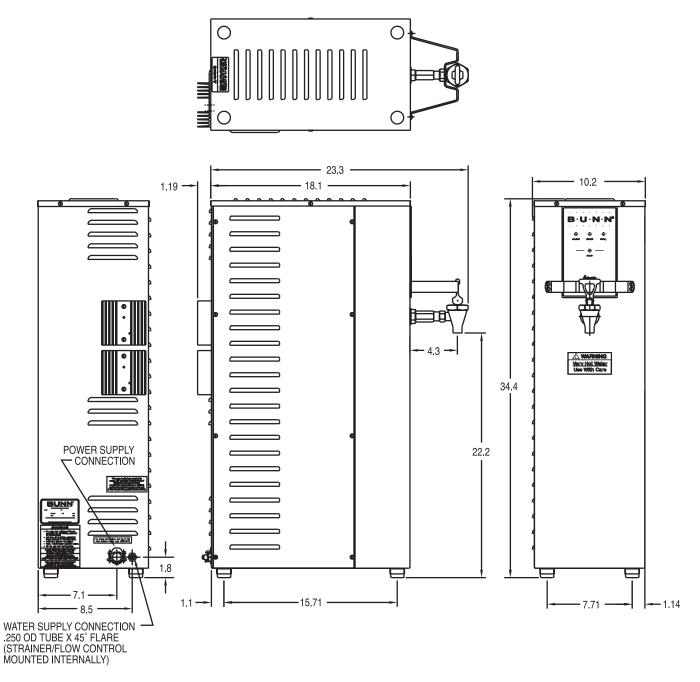
Model	<b>Agency Listing</b>
H10X	ULLISTED (NSE)

# Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	°F Settings	Gal./Hr. cold water input 35°	Gal./Hr. hot water input 140°	Cu. Ft.	Shipping Weight	Cord Attached
H10X	26300.0001	208	38.7	2 @ 4000	8050	212	13.2	24.8	9.8 ft <sup>3</sup>	66.7 lbs.	No
H10X	26300.0000	240	33.5	2 @ 4000	8050	212	13.2	24.8	9.8 ft <sup>3</sup>	66.7 lbs.	No

Electrical: 208 volt or 240 volt (depending on model) 2 wires plus ground service, single phase. Supplied strain relief on back of machine.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with  $\frac{1}{4}$ " (6.3 mm) OD male flare fitting.



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BUNN® practices continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.