

Infusion Series®

Platinum Edition®  
Models



The New Standard in Coffee and Tea Batch Brewing

[bunn.com/infusion-series/platinum](http://bunn.com/infusion-series/platinum)

## INFUSION SERIES PLATINUM EDITION: THE NEW STANDARD IN BATCH BREWING

The Infusion Series Platinum Edition® models allow for ultimate control of dialing in coffees with Visually Intuitive Programming. Coupled with the powerful duo of Peak Extraction Sprayhead and SmartWAVE® Technology this edition of brewers produces unrivaled uniformity of extraction.

## BREWING VERSATILITY REDEFINED WITH NEW INFUSION SERIES PLATINUM PRO™

The new Infusion Series Platinum Pro includes all the exceptional functionality of the Platinum Edition with the addition of multi-temperature recipe feature and consecutive hot or low temperature drink brewing capabilities. From cold brew and iced coffee to hot coffee, tea, and lemonade, this versatile brewer delivers exceptional performance while freeing up counter space, optimizing labor, and creating a more efficient beverage bar.

The comparison chart below showcases the features of the Infusion Series Platinum models as well as Platinum Pro.

MAIN FEATURE COMPARISON	PLATINUM	PLATINUM PRO
Peak Extraction and SmartWAVE® Technology	✓	✓
BUNNlink® (Optional)	✓	✓
Freshlink™	✓	✓
Touchscreen with Visually Intuitive Programming™	✓	✓
Versatility	✓	✓
Multi-Temperature Brewing Recipes		✓
Brew Consecutive Hot & Cold Drinks		✓

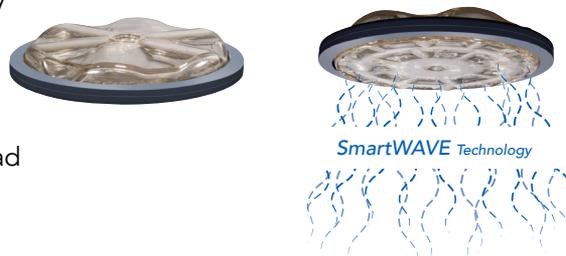
## RECIPE ENHANCEMENT

What sets the Platinum Pro apart is its ability to fine-tune beverage recipes with adjustable temperatures and volumes for each stage of the brew cycle. It easily brews back-to-back beverages, seamlessly switching from hot to low-temperature brewing with very little wait time for heating or cooling.

## PEAK EXTRACTION SPRAYHEAD AND SmartWAVE® TECHNOLOGY

The combination of the Peak Extraction Sprayhead and SmartWAVE technology significantly improves extraction uniformity while also reducing limescale buildup. The sprayhead's hole pattern ensures even water distribution over the coffee grounds, while its composite material and peak-and-valley design prevent clogging by trapping minerals, keeping all the sprayhead holes unobstructed.

The SmartWAVE process enables short bursts of air to force the streams of water outward through the sprayholes to both effectively saturate the perimeter of the coffee bed and blow away residual water from the sprayhead to further reduce any buildup.



## BUNN SUPPORTHUB®

Available on Infusion Series Platinum Pro models, BUNN SupportHub empowers operators and improves staff knowledge of foodservice equipment. This solution offers a scannable QR code where the user can gain direct, uncomplicated access to training and troubleshooting information. It offers access to video based assistance, chat with a technical service representative, and even submit a service repair request.

## BUNNLINK® COMPATIBLE

BUNNlink is an IoT machine management platform built by BUNN to provide a secure mechanism for remotely monitoring and communicating with connected equipment. BUNNlink enables data-backed business decisions and allows the deployment of a customized user interface. Two-way communication enables remote updates, including recipes, graphics, configurations, and optional notifications for critical machine information.

## FRESHLINK™

FreshLink, integrated into the brewer's touchscreen display, allows operators to monitor the freshness time of up to 16 thermal servers simultaneously. Unlike traditional systems that require physical connection to each server, this built-in feature provides a real-time, visual dashboard of all active servers and their remaining freshness times. When a server's freshness time expires, its icon blinks red on the touchscreen, instantly alerting operators that action is needed.

## VISUALLY INTUITIVE PROGRAMMING™

A 4.3" touchscreen with Visually Intuitive Programming for ultimate control of dialing in coffees. USB recipe programming allows the user to easily save and transfer recipes.



Icon-based recipe development and recipe review screen for quick adjustments.



Large touchscreen with VIP for ultimate control of dialing in coffees.



Set the pre-infusion and pause times independent of the pulse brew feature for greater recipe control.



FRESHlink® provides a quick snapshot of the freshness time on up to 16 individual servers.

## VERSATILITY

Infusion Series Platinum Edition models have two different brew modes to convert the machine to a dedicated hot or cold brewer. Hot Brew mode for hot coffee, iced coffee, hot tea, iced tea, and bubble tea. Cold Brew mode for batches of cold brew on-demand.

### COFFEE | ICB Models



ICB TF PE  
with NEW TF Server

ICB TWIN TF PE  
with NEW TF Servers

ICB SH PE  
with NEW SH Server

ICB TWIN SH PE  
with NEW SH Servers

### COMBO | ITCB & PRO MODELS



ITCB DV PE  
with NEW TF Server

ITCB TWIN HV PE  
with Tea Servers

ITCB DV HV PE PRO  
with Tea Server

ITCB HV PE PRO CE  
with TF Server

### Coffee (ICB, ICB DV Tall)

Advanced BUNN brewing technology allows users to precisely and consistently meet specific flavor profiles while also reducing training and labor demand.

### Coffee and Tea Combination (ITCB, PRO)

Provide the advantage of batch brewing multiple beverages including iced tea, hot coffee, and on select models, lemonade and low temperature coffee.

### Soft Heat (SH)

A docking server system with technology that thermostatically controls and automatically shuts off heat in the docking system once the preset temperature is reached and additionally monitors server volume. This is more beneficial than traditional warmer plates that heat continuously.

### Dual Voltage (DV)

Available for use where the electrical requirements may change or when electrical parameters have not yet been defined.



Airpot



TF Server 1 Gal with stand



TF Digital Server 1 Gal with stand



TF Server 1.5 Gal with stand



TF Digital Server 1.5 Gal with stand



TD3T-N Dispenser 3.5 Gal



TDO-N-3.5 Dispenser



TDO-N-2.0 LP Dispenser

## SERVER COMPATIBILITY

Product #	Model	Airpot	1gal TF Server with Stand	1gal TF Server without Stand	1.5gal TF Server with Stand	1.5gal TF Server without Stand	Soft Heat® Servers	Titan® 1.5gal TF Server	3.5gal Iced Tea/Coffee Server	3.5gal Oval Iced Tea/Coffee Server	2.0 gal Low Profile Iced Tea/Coffee Server
54300.0100	ICB TF PE	•		•							
54200.0100	ICB TWIN TF PE	•		•							
54300.0101	ICB TF 1.5 PE	•	•		•			•			
54200.0101	ICB TWIN TF 1.5 PE	•	•		•			•			
53600.0100	ICB TWIN SH PE			•		•	•				
53400.0100	ICB TWIN PE	•		•							
53300.0100	ICB DV PE	•		•							
53300.0101	ICB DV TALL PE		•		•			•			
53400.0101	ICB TWIN TALL PE		•		•			•			
53300.0500	ICBA PE	•		•							
53300.0501	ICBA PE	•		•							
52500.0100	ITCB DV PE	•		•					•	•	
54000.0100	ITCB HV PE		•		•			•	•	•	
54100.0100	ITCB TWIN HV PE		•		•			•	•	•	
63000.0100	ITCB-DV HV PE PRO	•	•	•	•	•		•	•	•	
63000.0501	ITCBA HV PE PRO	•		•		•					•
63000.0502	ITCBA HV PE PRO	•		•		•					•
63000.0503	ITCBA HV PE PRO	•		•		•					•

NOTE: While the Soft Heat brewers can accommodate the current line of Thermal and Thermofresh server, only New Infusion Soft Heat Servers will work with the New Infusion Soft Heat Systems.

# MODELS

Product #	Model	Finish	Servings /hr	Volts	Amps	Watts	Hertz	Input H <sup>2</sup> O Temp	Cord Attached	Agency
<b>US Market - Coffee</b>										
54300.0100	ICB TF PE	SS	163	120/240	15	3500	60	60°F (15.5°C)	Yes	
54200.0100	ICB TWIN TF PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
54300.0101	ICB TF 1.5 PE	SS	163	120/240	15	3500	60	60°F (15.5°C)	Yes	
54200.0101	ICB TWIN TF 1.5 PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
53600.0100	ICB TWIN SH PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
53400.0100	ICB TWIN PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
53300.0100	ICB DV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
53300.0101	ICB DV TALL PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
53400.0101	ICB TWIN TALL PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
<b>US Market - Coffee &amp; Tea Combination</b>										
52500.0100	ITCB DV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	
			136	120/208	13-15	2610				
			181	120/240	13-15	3500				
54000.0100	ITCB HV PE	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
54100.0100	ITCB TWIN HV PE	SS	280	120/240	25	6000	60	60°F (15.5°C)	Yes	
63000.0100	ITCB DV HV PE PRO	SS	82	120	14	1700	60	60°F (15.5°C)	Yes	
			136	120/208	13.8-16.8	2900				
			181	120/240	13.8-16.8	4050				
<b>Europe, Middle East and Africa (EMEA) Market</b>										
53300.0500	ICBA PE	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	
53300.0501	ICBA PE UK	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	
63000.0500	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	
63000.0501	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	Yes	
63000.0502	ITCBA HV PE PRO	SS	141	220-240	11-12	2400-2900	50-60	60°F (15.5°C)	-	
<b>Servers/Stands</b>										
27850.0200	SH Server	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
27825.0200	1SH Stand	SS	1 SH Server	120	1.2	138	60	NA	Yes	
27875.0200	2SH Stand	SS	2 SH Servers	120	1.8	216	60	NA	Yes	
44000.0200	TF Server, Mech., Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
44000.0250	TF Server, Mech., Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
44050.0200	TF Server, Mech., Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
44050.0250	TF Server, Mech., Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
42700.0200	TF Server, Digital, Gen3	SS	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
42700.0250	TF Server, Digital, Gen3	SS, No Base	1gal (3.78L)	NA	NA	NA	NA	NA	NA	
42750.0200	TF Server, Digital, Gen3	SS	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
42750.0250	TF Server, Digital, Gen3	SS, No Base	1.5gal (5.7L)	NA	NA	NA	NA	NA	NA	
54473.1000	TF Server Stand Assy	Black	1 TF Stand	NA	NA	NA	NA	NA	NA	
<b>Available Kits</b>										
57132.0003	BUNNlink Wi-Fi Kit									
57133.0003	BUNNlink LTE Kit									

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