



Bunn Coffee Maker Buying Guide

Factors to consider when choosing a Bunn Coffee Maker

<p>Home or Commercial</p>	<p>Determined by where is the machine going to be located, how many people are going to be using it, and how much room do you have. Home models use brew 10 cups at a time, standard commercial models brew 12. Some people like having a commercial model in their home, and some offices can get by with a home model. A good compromise between the two is the A10 or A10A, a small, commercial-quality, 10 cup model that can hook up to a waterline (the A10A).</p>
<p>Type</p>	<p>Regular - brews coffee into pots. Warmers keep coffee hot. Numerous models to choose from.</p> <p>Pod - brews coffee by the cup using coffee pods instead of grounds.</p> <p>Airpot - brews coffee into airpots. The advantage of using an airpot is that the coffee stays hotter and fresher longer. Since airpot brewers do not have warmers, the airpots can be taken to a different location for use. Some Bunn airpot brewers feature a gourmet funnel, which means the funnel is larger to accomodate the larger amount of coffee grounds you need for brewing gourmet coffee.</p> <p>Thermal - brews coffee into thermal servers or thermal carafes. Similar advantages and features as airpot brewers.</p> <p>Satellite -brews large volumes (.5 to 1 gallon batches) of coffee quickly. Multiple servers can be used with brewer and can be set on warmers in different locations.</p> <p>SoftHeat - similar to satellite brewers. Can brew .5, 1 or 1.5 gallon batches of coffee. Patented server heat control automatically shuts off once target temperature is reached. Can be set to 175°-190°F (79.4°-87.8°). Electronic grinder interface communicates to grinder on exact amount of coffee for selected brew batch size.</p> <p>ThermoFresh - brews .5, 1 or 1.5 gallon batches. Stores individual coffee recipes so operator can easily brew many varieties. Smart funnel allows wireless brewer-grinder interface for error-free opertaion. Coffee extraction controlled with pre-infusion and Pulse-Brew™, digital temperature control, and large sprayhead; coffee strength controlled with variable by-pass.</p>

	<p>Liquid - for large volume production using liquid coffee concentrate. Can brew over 125 - 5 oz. (1.48 litre) cups per hour with a 120 volt, 15 amp electrical connection or over 500 - 5 oz. (1.48 litre) cups per hour with a 240 volt / 30 amp electrical connection.</p> <p>Urn - for very large brewing capacity - from Brews 11.4 to 18.8 gallons of coffee per hour depending on model.</p>
Waterline Hook-Up	<p>Pourover - you pour water into the top of the machine to make coffee. All Bunn brewers feature a hot water reservoir, which allows the brewer to make a pot of coffee in less than 3 minutes. Available for regular, airpot and thermal Bunn coffee brewers.</p> <p>Automatic - the brewer is hooked up to a waterline. The hot water reservoir is automatically filled up. Most automatic brewers feature a pourover option, which means that if the machine is not hooked up to a waterline, you can still brew coffee by pouring water into it. Digital Brewer Controls models do not have a pourover feature.</p>
Number of Warmers	For regular brewers. Options are from 1 to 6 warmers.
Hot Water Faucet	Hot water faucets are an option on regular, airpot and thermal brewers. (An "F" in model name means that model has a hot water faucet.) Pourover models do not have hot water faucets. Hot water faucets are standard on larger brewers - satellite, urn, etc.
Digital	Models with "DBC" in model name feature Digital Brewer Control - touchpad digital technology gives you more control over your brewing process by offering better temperature control, more hot water from faucet, faster recovery time, higher brewing capacity, automatic shut-off and built-in electronic diagnostics.

For a printable view of this chart - [click here](#)

For more information, check out our [Bunn Coffee Maker Comparison Chart](#)

Also, feel free to [email us](#) or call us toll-free at 866-883-8181