

BUNN®

BrewWISE® Dual Soft Heat® DBC Brewer

ITEM#

PROJECT

DATE

Features



Model Dual SH DBC with 1.5 gallon SH Servers

(servers sold separately)

Dimensions: 35.8" H x 18" W x 21.2" D
(90.9cm H x 45.7cm W x 53.8cm D)

BrewWISE® Brewing System

- Brews 18.9 gallons (71.5 litres) of perfect coffee per hour.
- Brews ½, 1, or 1½ gallon (1.9, 3.8 or 5.7 litre) batches.
- Stores individual coffee and flavor profiles using adjustable water volume, bypass percentage, pulse brew, and pre-infusion timing.
- Operate any combination of BrewWISE equipment error-free with wireless brewer-grinder interface via Smart Funnel®.
- Reduce accidents with safety features that decrease hot splashes from funnel, eliminate brewing when funnel or server is not present.
- Troubleshoot all switches and electrical components from the front panel with advanced diagnostic service tools.
- Simplify installation and calibration by creating your own recipe cards and dedicated funnels with the BrewWISE Recipe Writer using your PC (Windows® compatible).
- International electrical configurations available.

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

Single/Dual Filter Pack
Product No. : 20138.0000
Packed per case: 500
Dimensions:

5¼" Base x 4¼" Sidewall
13.3 cm Base x 10.8 cm Sidewall



BrewWISE® Recipe Writer (BRW)

Product No.: 34444.0000
Dimensions:
2¾" H x 6⅞" W x 9½" D
5.56 cm H x 16.2 cm W x 24.1 cm D



Recipe Card

Product No.: 34447.0000

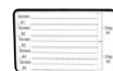
- Program a recipe to be used on brewer or grinder.



Ad Card

Product No.: 34448.0000

- Program a message to appear on the brewer's display.



G9-2T DBC

Product No.: 33700.0000

G9-2TA DBC

Intl. Product No.: 33700.0005

- Grinder holds 6 pounds each of regular and decaf or specialty beans.



Model

Dual SH DBC

Agency Listing

CE

E9001.0026C

Patents Apply

12/06

A2.9

Dimensions & Specifications

Model	Product #	Volts	Amps	Tank Heater Watts	Total Watts	Capacity	Cubic Measure	Shipping Weight	Cord Attached
Dual SH DBC	33500.0000	120/240	29.1	2@3300	6800	18.9 gal/hr	13.3 ft ³	90 lbs.	No
Dual SH DBC	33500.0006	120/240	29.1	2@3300	6800	18.9 gal/hr.	13.3 ft ³	90 lbs.	No
Dual SH DBC	33500.0004	120/240	29.1	2@3300	6800	18.9 gal/hr.	13.3 ft ³	90 lbs.	No
G9-2T DBC	33700.0000	120	9.4	n/a	n/a	n/a	5.9 ft ³	67 lbs.	Yes
SH Server(1.5 gal.)	27850.0001	n/a	n/a	n/a	n/a	1.9 gal.	2.4 ft ³	17 lbs.	n/a
SH Server*(1.5 gal.)	27850.0004	n/a	n/a	n/a	n/a	1.9 gal.	2.4 ft ³	17 lbs.	n/a
1SH Stand	27825.0000	120	.8	n/a	90	1 SH Server	1.2 ft ³	13 lbs.	Yes
1SH Stand*	27825.0004	120	.8	n/a	90	1 SH Server	1.2 ft ³	13 lbs.	Yes
2SH Stand	27875.0000	120	1.5	n/a	180	2 SH Servers	2.1 ft ³	22 lbs.	Yes
2SH Stand*	27875.0003	120	1.5	n/a	180	2 SH Servers	2.1 ft ³	22 lbs.	Yes

*Models have black finish.

Note: Soft Heat® Brewers and Servers are boxed and shipped separately.

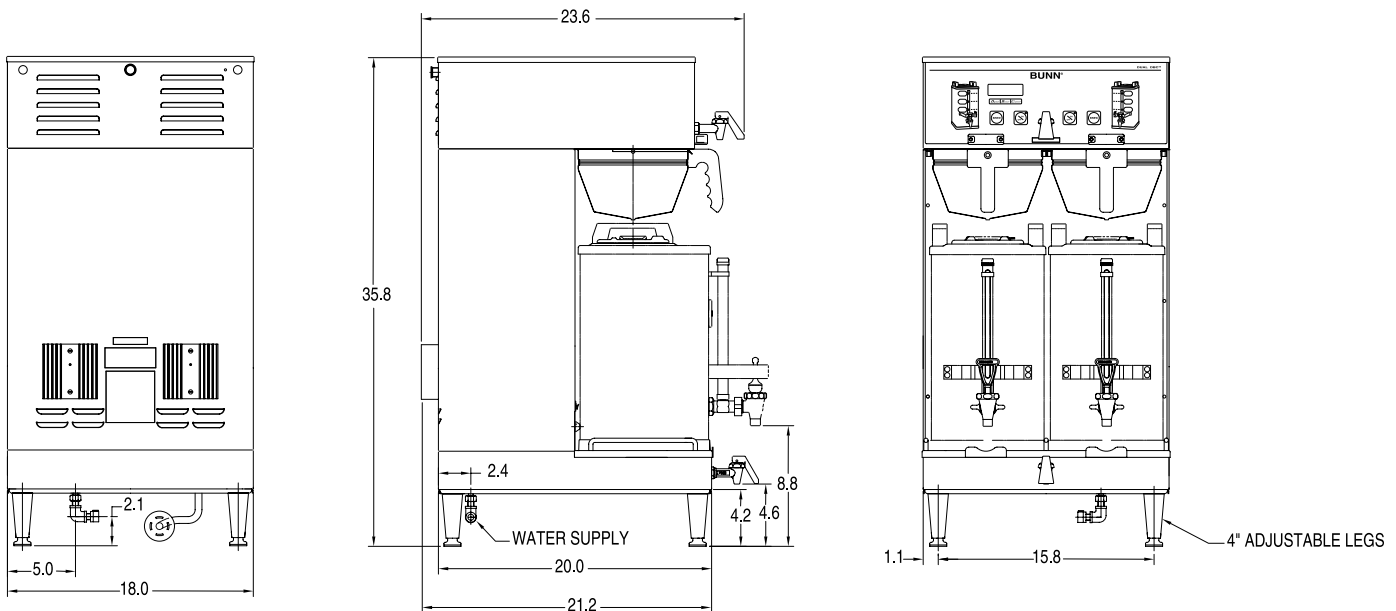
Brewing capacity: based upon incoming water temp of 60°F/15°C (140°F/60°C rise).

Models listed as 120/208V or 120/240V must be connected to 208V or 240V electrical service respectively. Please refer to the installation manual.

Electrical: Brewer is 3-wires plus ground service rated 120/240V, single phase, 50/60Hz.

Grinder is 2-wires plus ground service rated 120V, 60Hz, circuit required, 3/4 HP motor.

Plumbing: 20-90 psi (138-621 kPa). Machine supplied with ¼" male 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.

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