# Sure Immersion®

Bean-to-Cup





## Model 220



1 Quality Burrs (Precision Grind Control) 2 Air Infusion® (Controlled Turbulence) Model 312



- 3 Complete Wetting of Grounds
- Flat Bottom
  Paper Filter
  (Even Distribution
  and Clarity in the Cup)



# A PATH TO GREAT COFFEE

#### GRIND

Whole beans are prominently displayed, denoting the freshness of each brew. The hoppers are designed with the perfect angle to ensure a consistent flow of beans. High quality burrs provide a uniform grind distribution and electronic dosing assures the constancy of the brew recipe.

#### → AIR INFUSION®

The BUNN Air Infusion process accelerates extraction and the dialing in of brewing recipes. Precise control over the time and intensity of the turbulence ensures that each cup is consistently prepared to your desired flavor profile. The Air Infusion process allows for increasing or decreasing body and for the unlocking and enhancement of subtle flavor characteristics.

#### EXTRACTION

The extraction process is a hybrid of filter drip and immersion brewing that mimics other single cup processes. On one hand it is similar to flat bottom, paper filter brewing, and on the other hand it mimics vacuum/ siphon infusion. This hybrid brewing combines the best of these two processes, ensuring each cup of Sure Immersion coffee gives off the exact aroma and flavor you desire.









## **TASTE**

The Sure Immersion brewer gives you the precision to dial in coffees to meet the tastes of a wide variety of customers. The attention to detail during the infusion process is what sets Sure Immersion apart from other Bean-to-Cup systems.

Sure Immersion delivers better taste and quality while remaining consistent throughout the day.

The Best Result in the Cup<sup>™</sup> is right at your fingertips.



#### Common Features

- Dispense fresh coffee in 5 portion sizes, programmable from 6-24oz cup and 64oz carafe
- 5.75" to 8.25" cup clearance
- Allows up to 30 grams of coffee per dose
- Puck bin holds 40 pucks
- ADA ready
- Beverage selections include iced and hot options
- Spent paper take-up roller
- Optional thru-counter waste chute
- Optional BUNNlink®
- Optional cashless reader

# Model Specific Features Model 220

- Two 3lb capacity hoppers
- 10" Touchscreen
- Each coffee has its own grinder for greater customization
- Available with Barcode Printer Compatible DB9 serial port which enables the attachment of a barcode printer for market applications

#### Model 312

- Two 3lb and one 2lb capacity bean hoppers
- 17" Touchscreen
- Two internal 5 lb powder hoppers
- Available with Barcode Printer Compatible DB9 serial port which enables the attachment of a barcode printer for market applications



#### Intuitive Touchscreen for the Consumer and Operator

The large full color touchscreens display eye-catching graphics to easily guide the consumer through quick self-service. In addition, these vibrant touchscreens assist the operator with daily cleaning and weekly maintenance using Picture Prompted Cleaning<sup>TM</sup>, Picture Prompted Calibrations and On-screen Diagnostic Tutorials.

Helpful information viewable on the touchscreen:

- self-service picture menu
- proper cleaning techniques
- custom images and videos by USB upload
- calibration adjustments
- status alerts when normal operation is affected
- beverage consumption statistics



Full Screen Video Capabilities



Self-Service Picture Menu



Picture Prompted Calibrations



**On-Screen Diagnostics** 



**Machine Statistics**