

FOR IMMEDIATE RELEASE

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HV is newest addition to BUNN super-automatic espresso systems

BUNN Espresso® HV adds operational ease and broadens the espresso drink spectrum of the BUNN line of super-automatic espresso systems. Whether you are serving customers cappuccino, lattes or espresso, the HV makes it easy to create wonderful, top-quality specialty beverages. The system creates espresso beverages and milk foam simultaneously; the milk is foamed separately with the automatic steam wand. The unit also includes a hot water dispenser for tea and other beverages.

Creamy and firm milk foam can be produced with incredible consistency using the “Intellisteam” steam wand technology. The HV can make 240 espressos, 200 coffees, or 240 tea beverages per hour and boasts an endless steam supply.

The HV is constructed of three modules, each of which can be changed in an instant. Since espresso systems are often difficult to maintain, the HV is quick and cost-effective to service by comparison. The brewing module includes 2 grinders and a stainless steel brewing unit for assured superior flavor and superb texture and body. The steam module contains a high-capacity, 4-litre boiler for continuous unlimited steam and hot water supply. The hydraulic module provides temperature controlled hot water for perfect espresso preparation.

The sophisticated operation includes a large, colorful touch-screen that can be customized to include all the espresso beverage options available. The clean cycle is automatic – just add a cleaning tablet and follow the prompts on the touch screen. All work steps, such as replenishing the coffee beans, emptying the grounds drawer or starting the automatic cleaning process are easy.

Versatile enough to suit all tastes, the HV is only 24 inches (600 mm) wide, fitting on most countertops, making it the right choice for traditional milk preparation with steam. The HV has a heavy-duty aluminum grinder with ceramic burrs, steam pipe made of Peek™, manual and automatic steam output, and a stylish chrome plated front panel.

The unit’s double hopper holds up to 1.5 lbs. of fresh beans, so that two separate roasts of espresso beans can be used. After the beans are ground, an intelligent modular brewing chamber adjusts espresso flavor, simulating the motion of a barista tamping and polishing the grind, so that espresso is extracted uniformly for optimum flavor.

Beverages in cups ranging from 4.5 to 7.4 inches tall can be created using the simple control panel.

BUNN-O-MATIC CORPORATION

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BUNN® *The Mark of Quality in Beverage Equipment Worldwide*

The HV is available as a two-step S model, featuring a steam wand with a temperature sensor to prevent overheating of milk.

All BUNN Espresso® HV models are supported by a full two-year parts and one-year labor warranty. The BUNNserve® nationwide network backs the HV with unequalled support and service.

Since 1957, the Bunn-O-Matic Corporation (BUNN) has broken new ground in the beverage equipment industry, developing and introducing concepts like the first flat-bottom paper coffee filter for commercial use and the first pourover coffee brewer. Today, BUNN continues to innovate commercial beverage equipment and home coffee brewers from its global headquarters in Springfield, Illinois and provide comprehensive service to customers throughout the world. For more information, please visit www.bunn.com or call 1-800-637-8606 or +1-217-529-6601. Find us on Facebook at <http://facebook.com/BUNN> or follow us on Twitter at <http://twitter.com/BUNN>.

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