

HOTSHOT

AUTOMATIC HOT DRINKS DISPENSER WITH ELECTRIC PUMPS



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Automatic hot drinks dispenser with electric pumps



Highlights

Our automatic hot drinks dispenser - the HOTSHOT - offers several advantages when serving hot drinks. Its 3 beverage lines can be filled with different hot drinks. For example, mulled red wine, mulled white wine and cocoa. You can then assign a different portion size to each line. Many more settings are possible in the control menu.

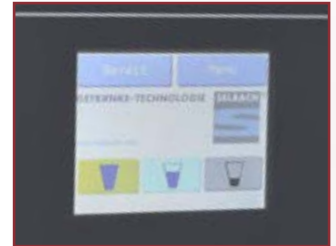
- three beverage lines with three programmable portion sizes each
- exact portioning of specific, pre-defined amounts (e.g. 0.28 litres of cocoa)
- maximum efficiency with 100 litres per hour
- ready to start serving in 5 minutes
- colour display with touchscreen function (for display and settings)
- high-quality controls (VA steel buttons)
- includes a height-adjustable drip tray
- three electric beverage pumps
- optimal electronic temperature control (consistent desired temperature can be individually programmed)
- extended information for operators (portions counter, error log, ...)
- additional setting options (e.g. for different pump outputs, ...)



Advantages for your bar or pub

The HOTSHOT automatic hot drinks dispenser has mastered the power of three...

Would you like 0.2, 0.3 or 0.4 litres of mulled wine? Or a hot cocoa with consistently the same output? With the HOTSHOT automatic dispenser, you can program up to three drinks each in three different portion sizes. Alongside various drinks sizes (small, medium, large, children's portions etc.), you can also guarantee that the exact amount of the beverage gets to the cup that you want. Additionally, you can even program serving breaks.



Keeping your options open...

With the HOTSHOT automatic hot drinks dispenser, operators can program the portion sizes using the touchscreen and interrupt the serving process in case of emergency. In addition, the operator can also set other settings using coded access: pumps can be switched on and off, the pump speed regulated between 30 and 100%, and the portion size can also be programmed. If desired, data can also be requested – including the number of portions which have been poured, among other information.



For the optimal temperature control...

a processor electronically manages the temperature with the HOTSHOT automatic dispenser. The drinks are heated evenly and gently. In "standby mode", the temperature is maintained; the heating switches itself on and off as required. This enables the drink to be optimally heated at any time with optimum power consumption.



Maximum efficiency during the cold winter...

The high efficiency is reflected in the fact that the HOTSHOT automatic dispenser is ready to use within approx. 5 minutes and that up to 100 litres' worth of hot drinks can be poured in one hour without a problem. This means that every customer will be warm at heart, while drinks can continue to be poured non-stop in different portion sizes.



Everything included...

Thanks to the integrated electrical pumps, the HOTSHOT automatic dispenser is ready for operation immediately (up to 5 m cable length and a height difference of up to 1 m). The beverage hoses, riser tubes, perforated sleeves, as well as an initial stock of cleaning sachets, are all included as part of the delivery as a "complete package".



HOTSHOT with electric pumps



HOTSHOT OTHG 105

Complete package

Art.-no. **08K3224-0030-000**

Automatic dispenser with controls. Stainless steel housing with burgundy side panels. 3 beverage lines and 3 self-priming beverage pumps. Includes height-adjustable drip tray. Inside diameter of beverage lines 7 mm. Included accessories: 3 beverage hoses, 3 feed pipes, 3 mesh sleeves, 5 OTHG fit PROFIL cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
3	7 mm	with electric pumps, for automatic dispensing, complete package accessories included	08K3224-0030-000

Technical datas	HOTSHOT
Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Connection voltage	400 V / 50 Hz
Power	12,5 A
Connected load	CEE plug, 5 pole, 400 V, 16 A, 3PH+N
Capacity	9,000 watts
W/D/H	292/515/490 mm
Weight	approx. 30 kg



Accessories for HOTSHOT

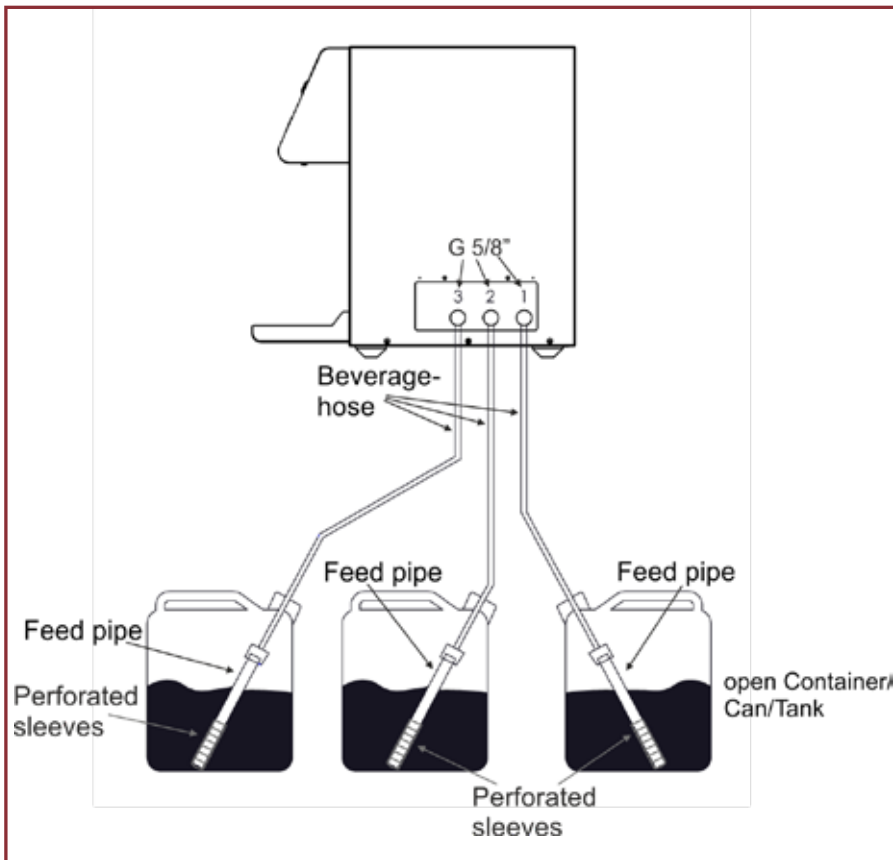


Cleaning:

cleaning during operation must be done in accordance with DIN 6650-6 every 7-14 days for hot drinks containing alcohol and daily for drinks containing protein with OTHG fit PROFIL cleaning agent. More information can be found in the instruction manual for the particular machine design.

Seasonal product! Production and delivery only October to approx. December. Sale exclusively to commercial end users. Subject to changes and errors.

Connection and operating instructions



Cable length: max. 5 m
 Height difference: max. 1 m
 The machine must always be protected against solids getting in by using perforated sleeves.

Electrical connection:
 CEE plug, 5-pin, 400 V, 16 A

Three self-priming beverage pumps are installed in the HOTSHOT automatic hot drinks dispenser to transport the drinks. These pumps can be switched on and off via the menu. It is very easy to connect the drink: the beverage hose is attached to the machine, the end of the hose with the riser tube (and, very important, the perforated sleeves) is placed in the container or canister with the drink. When tapping, the respective pump automatically transports the drink into the machine and heats it up to the desired temperature. You will find everything you need for correct connection in our packages.



Temperatures that are too high cause the drinks to set or burn. This residue cannot be removed from the beverage lines in some circumstances!

Caution! Alcohol's evaporation temperature is 78°C. When setting the temperature, please note that an excessively high serving temperature may cause serious spraying during tapping.

Fast beverage systems for mulled wine, jagertee, tea, punch, julischka, cocoa and many more hot drinks.



Cold winter air, illuminated Christmas stalls in the evening light and a very special scent of cookies, waffles or candy floss. A stroll through a Christmas market is wonderful. What many people can't do without is a delicious hot drink. Whether it's mulled wine, punch or cocoa, the main thing is it's nice and warm and tasty.

These liquid delicacies are served professionally and in a user-friendly way with the Friedhelm Selbach GmbH hot drinks dispensers. The mulled wine, tea or Jagertee is transported from the canister, tank or bag-in-box container into the machine through the beverage line. The drink is gently heated there so that all the spice flavours are preserved. In the case of alcoholic drinks, gentle warming ensures that the drink's alcohol content and the original taste remain unchanged until it is served.

But that doesn't mean you have to wait long for your hot drink. Drinks can be drawn just a few minutes after connecting the machine and up to 100 litres can be dispensed within an hour. Even after serving breaks, the drink is very quickly available again at the desired temperature. The temperature can be set using the machine's thermostat button or entered with our HOTSHOT.

Machines are available in various designs and versions. For example in the form of a horizontal wine barrel, or as a shapely stainless steel machine with burgundy lacquered side panels. The real wood barrel version holds a certain fascination and goes wonderfully with the ambience of wooden Christmas huts. The tap systems are offered with 2 or 3 taps. The ball taps (heated) and the drip tray are included in the scope of delivery. The **HOTSHOT** is the most modern version of the hot drinks dispenser. With touch display and fully automatic dispensing.



Development and production in Germany

Our hot drinks dispensers are developed and manufactured in Germany. And have been for over 35 years. You will find many of our systems at German Christmas markets. The “Made in Germany” quality is also well known abroad. The advantages of our dispensers are obvious: easy handling, long service life and best quality.

- Ready to draw in 5 minutes only
- High output at 100 litres per hour
- Adjustable serving temperature
- Continuous heating (without tap breaks)
- The drink's flavour and consistency is fully preserved
- Complete package incl. accessories for instant connection/operation
- Different casing versions



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