Art.-Nr. 00-70357

Mulled Wine Dispensing System Hot Point Evo



Description

Up to 3 various drinks with 3 different portion sizes each programmable
(280 ml mulled wine with 2 cl extra amaretto e.g.)
Precise monitoring: How much was sold, how much was served?
Our No. 1 for mulled wine – now digital: The Neumärker Hot Point Evo mulled wine flow heater is the powerful solution for the professional dispensing of hot beverages at high demand. With a capacity of up to 100 liters per hour or up to 500 portions of 200 ml per hour, the unit is ideal for high-traffic sales environments.
The mulled wine is heated only when dispensing – ensuring consistently high quality even at maximum output.
Thanks to programmable portion sizes and integrated controlling, the system enables precise control, standardized processes and full transparency over dispensing and sales.
Perfect for Christmas markets, events and foodservice.

- Mulled wine heater for markets and events: Up to 100 liters per hour. Up to 500 portions of 200 ml per hour. Ideal for peak times and high customer frequency. Programming & controlling: Up to 3 beverages with 3 portion sizes programmable. Precise dispensing of predefined quantities at the push of a button (e.g. mulled wine with a shot). Display and evaluation of sales and dispensing volumes. Extended operator information such as portion counter and error memory. Supports standardized processes and consistent quality.
- Fresh preparation during dispensing: The mulled wine flow heater heats the beverage only when dispensing. No loss of quality due to continuous heating. Consistent temperature even at high output.
- Mulled wine dispensing system for efficient serving: Beverage supply from external containers via hoses. Even flow thanks to the integrated pump. Continuous operation without interruption. Ready for use in approx. 5 minutes.
- Mulled wine heater with modern technology: Process-controlled temperature regulation with individually

Technical data

Electric power:	9 kW
Voltage:	400V
Supply frequency:	50Hz
Width x depth x height:	292 x 515 x 490 mm
Net-weight:	30 kg

adjustable set temperature. Adjustment of pump speed and dispensing performance. Heated taps for consistently optimal dispensing temperature. Simple and intuitive operation via color display. Clean and fast dispensing even at high customer frequency.

- Technical details: 3 beverage lines with heated taps. Temperature control from approx. 35 °C to 85 °C. Height-adjustable drip tray made of stainless steel. Wine-red powder-coated stainless steel housing. Incl. beverage hoses and stand pipes. 1 filter sleeve per line included.
- Please note: We recommend the use of filter sleeves on the suction pipes to prevent solid particles from entering the pump. The pumps are protected from damage and the service life of the unit is extended.