Art.-Nr. 00-70359

Mulled Wine Dispensing System Hot Point I



Description

Our No. 1 for mulled wine: The Neumärker Hot Point mulled wine flow heater is the powerful solution for the professional dispensing of hot beverages at high demand. With a capacity of up to 30 liters per hour or up to 150 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. A key advantage: the unit does not require a three-phase power connection and can simply be operated on 230 V. Perfect for Christmas markets, events and foodservice with limited infrastructure.

- Mulled wine heater for markets and events: Up to 30 liters per hour. Up to 150 portions of 200 ml per hour. Ideal for peak times and high customer frequency. For 230 V power supply: perfect for locations without three-phase power.
- Fresh preparation during dispensing: The mulled wine flow heater heats the beverage only at the moment of 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.
- Technical details: 1 beverage line with a heated tap. Temperature control from approx. 35 °C to 85 °C. Wine-red powder-coated stainless steel housing. Drip tray made of stainless steel. Incl. beverage hoses and stand pipes. 1 filter sleeve 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.

Technical data

Electric power:	3 kW
Voltage:	230V
Supply frequency:	50Hz
Width x depth x height:	205 x 520 x 465 mm
Net-weight:	22 kg