Art.-Nr. 00-70342K

Mulled Wine Dispensing System Hot Point II



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 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. 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.

• 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: 2 beverage lines with heated taps. 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 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.

Technical data

Electric power:	9 kW
Voltage:	400V
Supply frequency:	50Hz
Width x depth x height:	292 x 520 x 465 mm
Net-weight:	30 kg