

# PRE-MIX & POST-MIX DISPENSING SYSTEMS



# Ready-to-use systems – PEM dry cooling



## OTZG AT 70 VF PEM

Countertop unit, dry cooling pre-mix (3/8 hp), ready-to-use SK 269-002, 5-line, with 5 rapid taps and an attachable drip tray. With integrated pressure regulator and control pressure gauge. Beverage hoses with mounting material, high-pressure and CO<sub>2</sub> hose. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
5 lines	5 mm	Stainless steel, fitted with 5 rapid taps	18-0308M0950-000



## OTZG AT 95 VF PEM

Countertop unit, dry cooling pre-mix (2/3 hp), ready-to-use SK 269-002, 6-line, with 6 rapid taps and an attachable drip tray. With an integrated dual pressure regulator (gives you the option of pouring with a different pressure, 5 outflows with the same pressure, 1 outflow with separate pressure control) and 2 control pressure gauges. Beverage hoses with mounting material, high-pressure and CO<sub>2</sub> hose. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, fitted with 6 rapid taps	18-0503M0960-000

Technical details	OTZG AT 70 VF PEM	OZTG AT 95 VF PEM	VF 90 dispensing station	VF 90 BK dispensing station
Electrical connection values	230 V / 50 Hz / 450 W	230 V / 50 Hz / 600 W	230 V / 50 Hz / 490 W	230 V / 50 Hz / 490 W
Current	2.5 A	3.5 A	3.0 A	3.0 A
Ready to use in	5 minutes	5 minutes	5 minutes	5 minutes
Tap capacity*	37 l/h / 818 W	56 l/h / 1104 W	56 l/h / 1237 W	56 l/h / 1237 W
Conveying capacity (for system with line cooling pump)	-	-	-	H 6 m / L 20 m
W/D/H	500/530/380 mm	640/570/410 mm	1260/700/1365 mm	1260/700/1365 mm
W/D/H of the drip tray	380/145/56 mm	440/160/50 mm	-	-
Height not including tower	-	-	1005 mm	1005 mm
Weight	45 kg	60 kg	approx. 140 kg	approx. 140 kg

The performance data relates to:  
\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C



Image with blue Herten tower

### VF 90 PEM dispensing station

Mobile, ready-to-use system, dry cooling pre-mix, blue body, fitted with a 6-line dispensing tower type Herten VA (06-0670M0963-000), including attachable drip tray. The ready-to-use dispensing station is completely fitted with the powerful dry cooler AT 90 type Boston (2/3 hp) and fully equipped with non-return valves, high-pressure hose, main pressure regulator and control pressure gauge, and a CO<sub>2</sub> cylinder holder. The dispensing station has space for 6 beverage containers. With refrigerant R290.

- Sunshade support
- CO<sub>2</sub> cylinder holder
- Door lock
- Sturdy handlebars on the sides
- 2 fixed castors and 2 swivel castors with wheel stops
- Stainless steel tub

Lines	ID	Model	Art. no.
6 lines	5 mm	Blue powder coating, fitted with dispensing tower Herten (VA), 6x pre-mix rapid taps, without line cooling	18-4506-0065-000



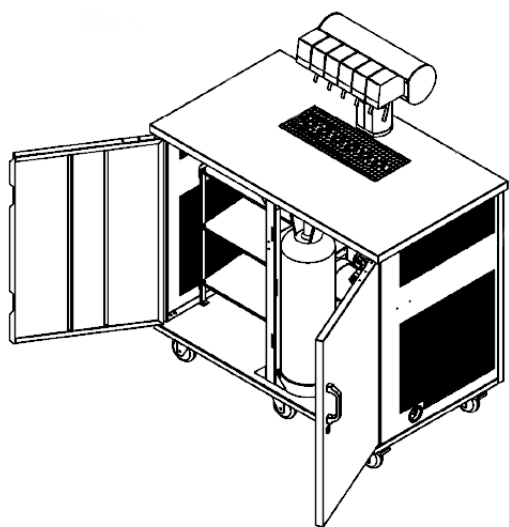
### VF 90 PEM dispensing station with BK

Mobile, ready-to-use system, dry cooling pre-mix, with line cooling, white body, fitted with a 6-line dispensing tower type Herten VA (06-0670M0963-000), including positionable drip tray. The ready-to-use dispensing station is completely fitted with the powerful dry cooler AT 90 type Boston (2/3 hp) and fully equipped with non-return valves, high-pressure hose, main pressure regulator and control pressure gauge, and a CO<sub>2</sub> cylinder holder. The dispensing station has space for 6 beverage containers. With refrigerant R290.

- Sunshade support
- CO<sub>2</sub> cylinder holder
- Door lock
- Sturdy handlebars on the sides
- 2 fixed castors and 2 swivel castors with wheel stops
- Stainless steel tub

Lines	ID	Model	Art. no.
6 lines	5 mm	White powder coating, fitted with dispensing tower Herten (VA), 6x pre-mix rapid taps, with line cooling	18-4506A0061-000



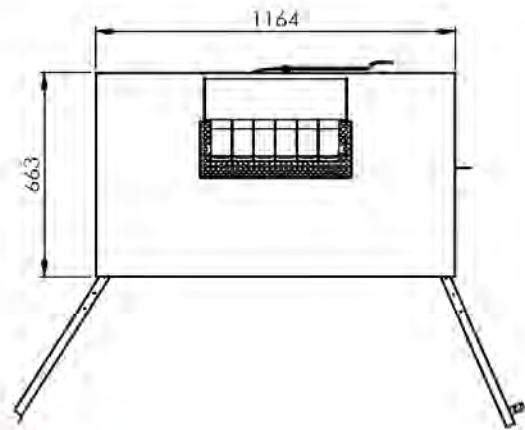
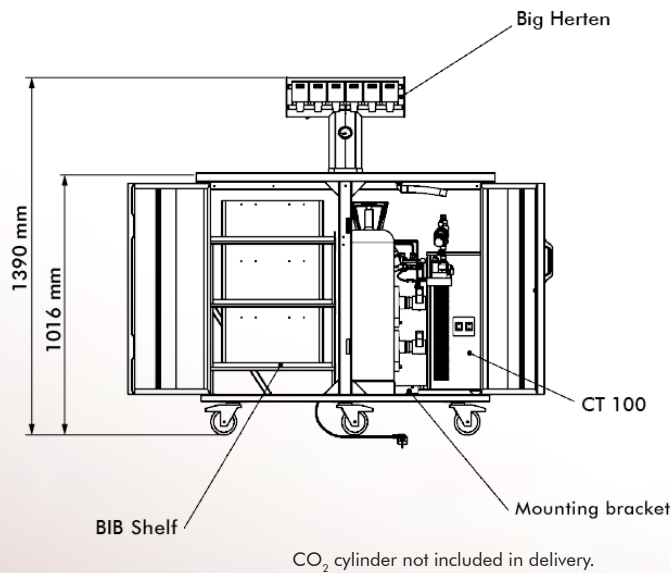


**VF CT 100 POM dispensing station**

Mobile, ready-to-use dispensing system made from stainless steel, without line cooling, with tower type Big-Herten VA (stainless steel), 6-line, 6 POM Flomatic taps, with pressure gauge. Post-mix dry cooling with CT 100 circuit carbonator (6x syrup lines, 1x still water, 1x soda). With refrigerant R290: environmentally friendly and energy efficient.

- Shelf for bag-in-box for 6 bags with pump plate
- Pressure regulator, complete
- Non-slip protection for CO<sub>2</sub> cylinder
- Filter head QL 3 – complete filter system for dispensing station
- High-pressure hose 1.05 m long
- Pressure regulator battery, 2-line
- 6 quick plug couplings (black) for beverages

Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, fitted with dispensing tower Herten (VA), 6x post-mix Flomatic taps, without line cooling	18-4521-0460-000





AN 190 Sydney stand-alone unit

6-line mobile dispensing system (stainless steel) with waterbath cooling. Mobile owing to the two transport castors at the rear and 2 swivel castors at the front. Stable handlebar at the rear for pushing the dispensing system. Powerful compressors ensure particularly large dispensed volumes. 2 separately controlled cooling circuits. Choose between ice bank operation or thermostat control. With refrigerant R290: environmentally friendly and energy efficient.

- Especially large dispensed volumes for outdoor events, festivals, etc.
- Sturdy handlebar at the rear
- Two swivel castors at the front and two transport unit castors at the rear

Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, with ice bank regulator	19-9907-0960-000

Technical details	VF CT 100 dispensing station	AN 190 Sydney stand-alone unit
Electrical connection values	230 V / 50 Hz / 1350 W	230 V / 50 Hz / 1510 W
Current	7.5 A	8.0 A
Ready to use in	10 minutes	190 minutes
Tap capacity	80 l/h at delta t 10 K 40 l/h at delta t 20 K	100 l/h* / 2326 W
Waterbath	-	95 l
Ice bank weight	-	23 kg
W/D/H	1164/663/1390 mm	700/910/1190 mm
Weight	-	110 kg

The performance data relates to:  
\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C

# Under-counter units – PEM dry cooling



## UTK AT 70 PEM

Under-counter unit, dry cooling pre-mix (3/8 hp), 5-line, discharge at top. 1 beverage cooling line 7 mm ID, 4 beverage cooling lines 5 mm ID. Very good tap capacity for moderate soft drink demand. Easier to transport thanks to the stainless steel fold-down handle. Stainless steel evaporator line and cooling lines are moulded into the aluminium block. The aluminium block is fitted with HCFC-free insulation on all sides. With refrigerant R290: environmentally friendly and energy efficient. Mechanical thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
5 lines	5 or 7 mm	Stainless steel, 1x Ø 7 mm, 4x Ø 5 mm	18-4301-0050-000



## UTK AT 90 Boston PEM

Under-counter unit, dry cooling pre-mix (2/3 hp), 6-line. With a moulded, chilled compensating tank (3.6 l for optional cooling). Inlet and outlet of the beverage lines at the top. 1 beverage cooling line 7 mm ID, 5 beverage cooling lines 5 mm ID. Very good tap capacity for high soft drink demand. Easier to transport thanks to the stainless steel fold-down handle. Stainless steel evaporator line and cooling lines are moulded into the aluminium block. The aluminium block is fitted with HCFC-free insulation on all sides. With refrigerant R290: environmentally friendly and energy efficient. Mechanical thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
6 lines	5 or 7 mm	Stainless steel, 1x Ø 7 mm, 5x Ø 5 mm, with line cooling pump (conveying capacity 6 m H / 20 m L)	18-4504A0060-000

Technical details	UTK AT 70 PEM	UTK AT 90 Boston PEM	UTK AN 40 PEM	UTK AN 60 PEM	UTK AN 70 Medi PEM
Electrical connection values	230 V / 50 Hz / 450 W	230 V / 50 Hz / 600 W	230 V / 50 Hz / 280 W	230 V / 50 Hz / 450 W	230 V / 50 Hz / 450 W
Current	2.5 A	3.4 A	1.8 A	2.5 A	2.5 A
Ready to use in	5 minutes	5 minutes	120 minutes	70 minutes	140 minutes
Tap capacity*	37 l/h / 818 W	56 l/h / 1237 W	22 l/h / 486 W	28 l/h / 619 W	32 l/h / 707 W
Waterbath	-	3.6 l	14 l	10.5 l	27 l
Ice bank weight	-	-	4.0 kg	3.5 kg	8 kg
Conveying capacity (for system with line cooling pump)	-	H 6 m / L 20 m	H 6 m / L 20 m	H 6 m / L 20 m	H 6 m / L 20 m
W/D/H	385/445/370 mm	340/360/680 mm	481/305/395 mm	310/480/370 mm	560/370/480 mm
Weight	45 kg	71 kg	24 kg	33 kg	43 kg

The performance data relates to:

\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C



### UTK AN 40 PEM

Under-counter unit, waterbath cooling pre-mix (1/5 hp), 6-line, discharge at front, with line cooling pump and digital temperature control. Conveying capacity 6 m H/ 20 m L. Processor-controlled ice bank regulator, powerful compressor. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, with line cooling pump, with digital temperature control	19-4110A0060-000



### UTK AN 60 PEM

Under-counter unit, waterbath cooling pre-mix (1/3 hp), 6-line, discharge at front, with line cooling pump. Excellent tap capacity for a low to medium soft drink demand. Conveying capacity 6 m H/ 20 m L. Processor-controlled ice bank regulator, powerful compressor. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.


Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, with line cooling pump	19-4202A0060-000



### UTK AN 70 Medi PEM

Under-counter unit, waterbath cooling pre-mix (3/8 hp), 6-line, discharge at front, with line cooling pump. Excellent tap capacity for a medium soft drink demand. Conveying capacity 6 m H/ 20 m L. Processor-controlled ice bank regulator, powerful compressor. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	5 mm	Stainless steel, with line cooling pump	19-4302A0060-000

 Replacement part: 50-0299-0000 Line cooling pump type "A", Conveying capacity: H 6 m/ L 20 m



# Under-counter units – PEM wet cooling



## UTK AN 90 Medi PEM

Under-counter unit, waterbath cooling pre-mix (2/3 hp), discharge at front, with line cooling pump. Excellent tap capacity for a high soft drink demand. Conveying capacity 6 m H/ 20 m L. Processor-controlled ice bank regulator, powerful compressor. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
8 lines	5 mm	Stainless steel, with line cooling pump	19-4503A0080-000
10 lines	5 mm	Stainless steel, with line cooling pump	19-4503A0090-000



## UTK AN 130 Maxi PEM

Under-counter unit, waterbath cooling pre-mix (4/5 hp), discharge at front, with line cooling pump. Excellent tap capacity for a high soft drink demand. Conveying capacity 6 m H/ 20 m L. Processor-controlled ice bank regulator, powerful compressor. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	7 mm	Stainless steel, with line cooling pump	19-4606A0060-000
10 lines	7 mm	Stainless steel, with line cooling pump	19-4606A0100-000



## UTK AN 190 Power chiller PEM

Under-counter unit, waterbath cooling pre-mix (2x 2/3 hp = 1.1/3 hp), discharge at front, with line cooling pump. Excellent tap capacity for a very high soft drink demand. Conveying capacity 6 m H/ 20 m L. Fitted with 2 separately controlled cooling circuits. Choose between ice bank operation or thermostat control. The cooling line strainer is completely replaceable thanks to the screw-fitted front panel. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	7 mm	Stainless steel, with line cooling pump	19-6902A0060-000



Technical details	UTK AN 90 Medi PEM	UTK AN 130 Maxi PEM	UTK AN 190 PEM
Electrical connection values	230 V / 50 Hz / 650 W	230 V / 50 Hz / 900 W	230 V / 50 Hz / 1350 W
Current	3.7 A	4.7 A	7.5 A
Ready to use in	125 minutes	125 minutes	170 minutes
Tap capacity*	49 l/h / 1082 W	63 l/h / 1465 W	100 l/h / 2209 W
Waterbath	27 l	48 l	67 l
Ice bank weight	8 kg	24 kg	25 kg
Conveying capacity	H 6 m / L 20 m	H 6 m / L 20 m	H 6 m / L 20 m
W/D/H	560/370/480 mm	600/412/520 mm	530/980/650 mm
Weight	43 kg	51 kg	91 kg

The performance data relates to:

\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C



Replacement part: 50-0299-0000 Line cooling pump type "A",  
Conveying capacity: H 6 m/ L 20 m

# PEM dispensing towers



## Herten VA metal dispensing tower

Pre-mix dispensing tower made from stainless steel, 6-line, including positionable drip tray and rapid taps. With control pressure gauge, 2.5 m line cooling. A mounting kit is included. Available as an option: 4-line or 5-line version, illuminated advertising plate including power supply unit.

Included drip tray (Art no. 41-0082-1000):  
VA, attachable, drip plate with round holes, W 375 x D 145 x H 20 mm

Lines	Model	Art. no.
6 lines	Stainless steel, 6x rapid taps, including drip tray	06-0670M0963-000



## Herten Blue metal dispensing tower

Pre-mix dispensing tower, blue powder-coated, 6-line, including positionable drip tray and rapid taps. With control pressure gauge, 2.5 m line cooling. A mounting kit is included. With illuminated acrylic advertising plate, including power supply unit.

Included drip tray (Art no. 41-0082-1000):  
VA, attachable, drip plate with round holes, W 375 x D 145 x H 20 mm

Lines	Model	Art. no.
6 lines	Blue, 6x rapid taps, including drip tray	06-0674M0963-000



## Big-Herten metal dispensing tower

Pre-mix dispensing tower made from stainless steel, 8-line, including rapid taps. With control pressure gauge, 2.5 m line cooling. A mounting kit is included. Available as an option: illuminated advertising plate including power supply unit. Delivered without drip tray.

Suitable drip tray – please order separately – (Art no. 41-0012-1000):  
VA, attachable, drip plate with round holes, W 440 x D 270 x H 27 mm

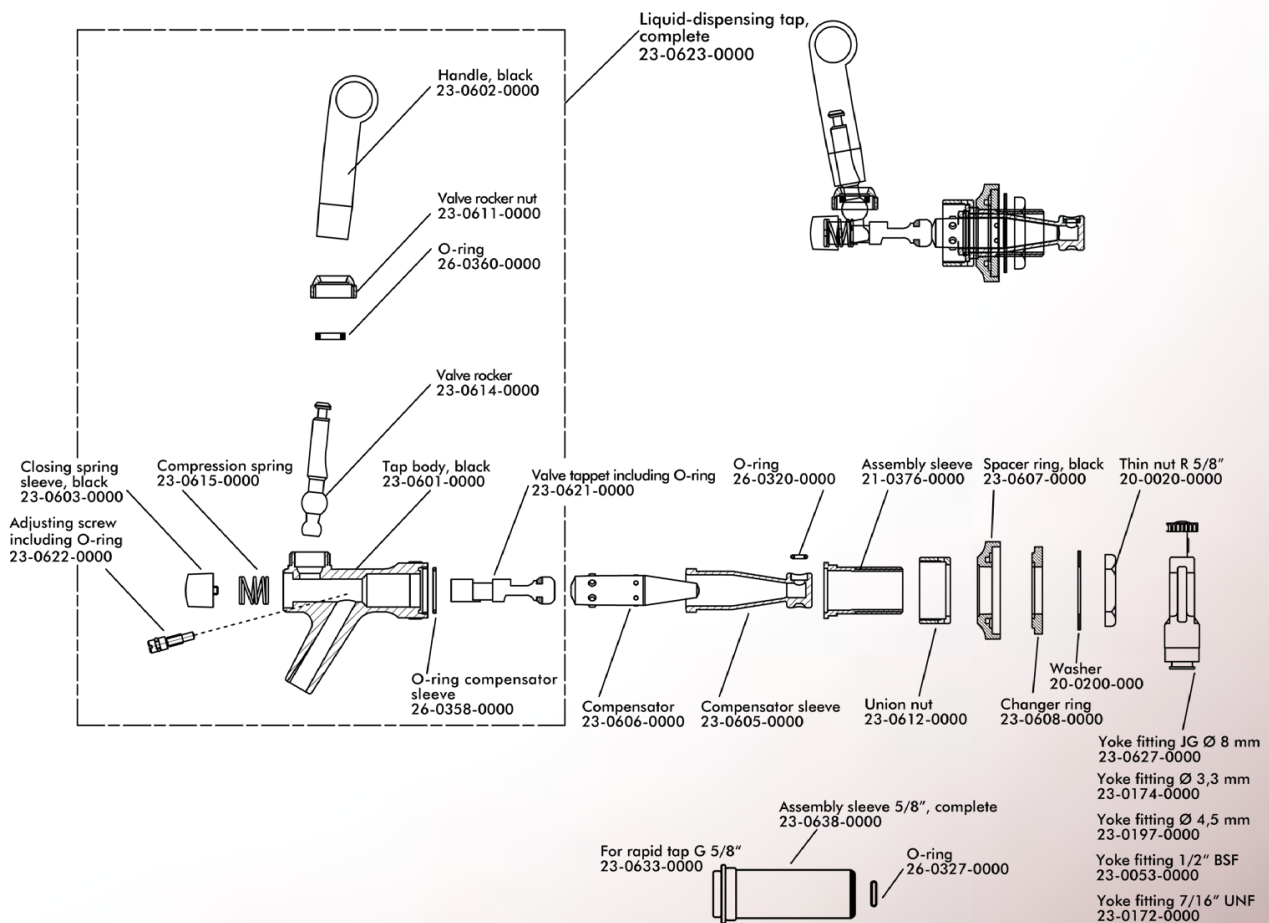
Lines	Model	Art. no.
8 lines	Stainless steel, 8x rapid taps, without drip tray	06-0690M0983-000



## Rapid dispensing tap for pre-mix

Black chrome, for pre-mix drinks, for yoke fitting, with compensator

Name	Art. no.
Plastic compensator tap, rapid	23-0600-0000



Tower dimensions	Herten VA	Herten Blue	Big-Herten
Width	378 mm	378 mm	463 mm
Base Ø	104 mm	104 mm	116 mm
Height not including taps	317 mm	317 mm	376 mm
Height to the centre of the tap	255 mm	255 mm	300 mm
Height including advertising plate	-	493 mm	-
Depth including drip tray	approx. 218 mm	approx. 218 mm	-



# Carbonators – POM dry cooling



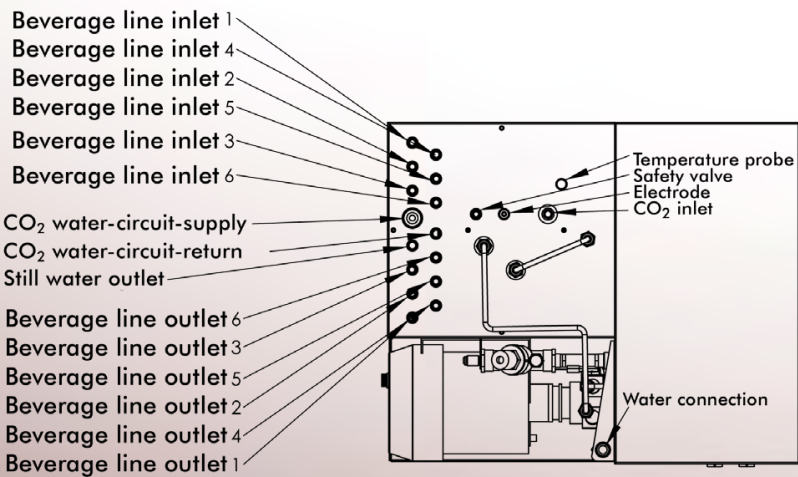
## CT 100 circuit carbonator

Powerful dry carbonator with 8 beverage lines. Post-mix use, for adding CO<sub>2</sub> to syrup-based beverages. Model: 1x still water, 1x soda, 6x syrup lines and CO<sub>2</sub> circuit. Small, compact design. 4 supporting feet, PVC, black. The impregnation container is located in an aluminium block. There, drinking water which has been pre-cooled to 1 °C is conveyed to a Venturi system at high pressure. This Venturi system enriches the drinking water with carbon dioxide. Process-controlled level control uses the single sensor method to ensure a constant supply of high-quality carbonated water. The POM cooling lines integrated in the dry cooling block bring the concentrate to the correct temperature for the perfect dispensing result. With refrigerant R290: environmentally friendly and energy efficient.

- Reliable thanks to high-quality components
- Quickly ready for use
- Quick access to all parts relevant for servicing
- No open waterbath, no agitator, better insulation

Lines	Model	Art. no.
8 lines	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit	14-4501-0080-000
8 lines	SAT model (for connecting to central cooling systems), 1x still water, 1x soda + 6 syrup lines and CO <sub>2</sub> circuit	04-4503-0080-000

Technical details	CT 100 circuit carbonator
Electrical connection values	230 V / 50 Hz / 1350 W
Current	7.5 A
Ready to use in	10 minutes
Tap capacity	80 l/h at delta t 10 K
Tap capacity	40 l/h at delta t 20 K
W/D/H	515/430/625 mm
Weight	90 kg



Beverage line-connection 1/2 inch BSF  
CO<sub>2</sub>-water-circuit-supply 5/8 inch  
Water connection for 8 mm duct



## CN 50 circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. Circuit carbonators produce carbonated water and allow a permanent supply of cold to ice-cold water. As well as being fitted with cooling lines for water, our CN 50 circuit carbonator is also fitted with beverage cooling lines. This means that this version can be used to dispense ice-cold, delicious soft drinks. The concentrate and cold water are mixed at the dispensing tap of the tower (not included in delivery). Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit. However, the carbonators can also be used for cooling and carbonating table water. With refrigerant R290: environmentally friendly and energy efficient.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- Brass pressure pump
- 6 syrup lines and 2 pre-mix lines

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit	14-0201-0080-000



## CN 80 circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. Circuit carbonators produce carbonated water and allow a permanent supply of cold to ice-cold water. As well as being fitted with cooling lines for water, our CN 80 circuit carbonator is also fitted with beverage cooling lines. This means that this version can be used to dispense ice-cold, delicious soft drinks. The concentrate and cold water are mixed at the dispensing tap of the tower (not included in delivery). Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit. However, the carbonators can also be used for cooling and carbonating table water. With refrigerant R290: environmentally friendly and energy efficient.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- Brass pressure pump
- 6 syrup lines and 2 pre-mix lines

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit	14-0302-0080-000

**i** Carbonators require a constant water inlet flow pressure of 2.5 bar

# Carbonators – POM wet cooling



## CN 160 circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve and with dual injection. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. Circuit carbonators produce carbonated water and allow a permanent supply of cold to ice-cold water. As well as being fitted with cooling lines for water, our CN 160 circuit carbonator is also fitted with beverage cooling lines. This means that this version can be used to dispense ice-cold, delicious soft drinks. The concentrate and cold water are mixed at the dispensing tap of the tower (not included in delivery). Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit.

However, the carbonators can also be used for cooling and carbonating table water. With refrigerant R290: environmentally friendly and energy efficient.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- 2 brass pressure pumps
- 6 syrup lines and 2 pre-mix lines
- Carbonator head with dual injection

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit, with dual injection	14-0603-0080-000

Technical details	CN 50	CN 80	CN 160
Electrical connection values	230 V / 50 Hz / 870 W	230 V / 50 Hz / 1000 W	230 V / 50 Hz / 1850 W
Current	4.6 A	5.2 A	9.3 A
Ready to use in	230 minutes	200 minutes	300 minutes
Tap capacity*	28 l/h / 618 W	48 l/h / 1060 W	101 l/h / 2232 W
Waterbath	27 l	69 l	95 l
Ice bank weight	11 kg	18 kg	30 kg
W/D/H	780/370/540 mm	980/515/630 mm	1050/535/650 mm
Weight	54 kg	67 kg	82 kg

The performance data relates to:  
\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C

**i** Carbonators require a constant water inlet flow pressure of 2.5 bar





### CN 50 satellite circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve, for connecting to central cooling systems. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. The SAT circuit carbonator (does not have its own cooling) is connected to a linked cooling system.

The combination of SAT circuit carbonator and a linked cooling system is used, for instance, where the waste heat of conventional circuit carbonators cannot be discharged. Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- Brass pressure pump
- 6 syrup lines and 2 pre-mix lines

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit	04-0203-0080-000



### CN 80 satellite circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve, for connecting to central cooling systems. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. The SAT circuit carbonator (does not have its own cooling) is connected to a linked cooling system.

The combination of SAT circuit carbonator and a linked cooling system is used, for instance, where the waste heat of conventional circuit carbonators cannot be discharged. Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- Brass pressure pump
- 6 syrup lines and 2 pre-mix lines

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO <sub>2</sub> circuit	04-0304-0080-000

# SAT carbonators – POM wet cooling



## CN 160 satellite circuit carbonator

Circuit carbonator with waterbath cooling, 8-line, with still water control and shut-off valve and with dual injection. For connecting to central cooling systems. 1x still water, 1x soda, + 6 syrup lines and CO<sub>2</sub> circuit. The SAT circuit carbonator (does not have its own cooling) is connected to a linked cooling system.

The combination of SAT circuit carbonator and a linked cooling system is used, for instance, where the waste heat of conventional circuit carbonators cannot be discharged. Automatic carbonator shut-off in case of water shortage. Backflow prevention is integrated. A ball valve allows you to change the circuit pump without having to empty the entire water circuit.

- Low-pressure low water indicator
- Pre-cooling and circuit post-cooling line
- VA circuit pump
- 2 brass pressure pumps
- 6 syrup lines and 2 pre-mix lines
- Carbonator head with dual injection

Lines	ID	Model	Art. no.
8 lines	7 mm	1x still water, 1x soda, + 6 syrup lines and CO2 circuit, with dual injection	04-0604-0080-000

Technical details	CN 50 SAT	CN 80 SAT	CN 160 SAT
Electrical connection values	230 V / 50 Hz / 270 W	230 V / 50 Hz / 750 W	230 V / 50 Hz / 750 W
Current	1.5 A	4.6 A	4.6 A
Evaporator power at t <sub>0</sub> = -10 °C	400 W	700 W	1100 W
Ready to use in	230 minutes	200 minutes	300 minutes
Tap capacity*	28 l/h	48 l/h	101 l/h
Waterbath	27 l	69 l	95 l
Ice bank weight	11 kg	18 kg	30 kg
W/D/H	780/370/540 mm	980/515/630 mm	1050/535/650 mm
Weight	40 kg	51 kg	62 kg

The performance data relates to:  
\*Beverage dispensing temperature < 5 °C, beverage inlet temperature +24 °C, ambient temperature +24 °C

**i** Carbonators require a constant water inlet flow pressure of 2.5 bar



## Expansion valve

for carbonators

Name	Model	Art. no.
Expansion valve R134a (R513)	for CN 100 SAT	11-0051-0000
Expansion valve R134a (R513)	for CN 50 SAT, Danfoss TKN 1-0.4 3K (for 1/6 to 3/8 hp)	11-0783-0000
Expansion valve R134a (R513)	for CN 80 SAT, Danfoss TKN 1-0.6 3K (for 1/2 to 4/5 hp)	11-0782-0000
Expansion valve R134a (R513)	for CN 160 SAT, Danfoss TKN 1-1.1 3K (for 4/5 to 1 1/3 hp)	11-0781-0000
Expansion valve R404a	for all SAT models, Danfoss TKS -0.5 MOP +15 degrees	11-0813-0000



## MS pump

for circuit carbonators, purified water units and warm carbonators.

Name	Model	Art. no.
MS pump 35 gal	for CN 50, CT 30, CT 60	12-0013-0000
MS pump 100 gal	for CT 100, CN 80, CN 160, CW 220	12-0014-0000



## VA pump

for circuit carbonators

Name	Model	Art. no.
VA pump 35 gal	for CT 100, CN 80, CN 160	12-0012-0000



# POM dispensing towers

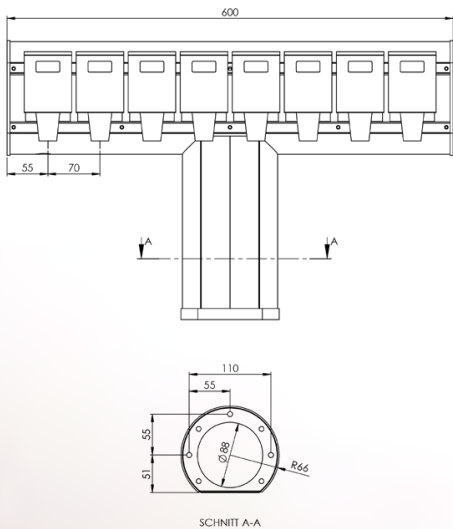


## Big-Herten metal dispensing tower – 6-line

Elegant stainless steel dispensing tower with 6 beverage lines. 6x Flomatic taps 424 POM, electrical/mechanical with lever or electrical with 4x portioning. Delivered without drip tray! Please order separately. Control pressure gauge on the user side. The dispensing taps can be fitted with product plates (not included in delivery). Included in delivery: Mounting kit M8 (threaded rods, hexagon nuts, washers), 2.5 m line cooling system, power supply unit for electrical post-mix taps (Art. no. 52-0139-0005).

Suitable drip tray (Art no. 41-0012-1000):  
VA, attachable, drip plate with round holes, W 440 x D 270 x H 27 mm

Lines	Model	Art. no.
6 lines	Stainless steel, 6 post-mix Flomatic taps 424 POM electrical/mechanical, without drip tray	06-0696M0463-000
6 lines	Stainless steel, 6 post-mix Flomatic taps 424 POM electrical with 4x portioning, without drip tray	06-0696M0463-001



## Big-Herten metal dispensing tower – 8-line

Elegant stainless steel dispensing tower with 8 beverage lines. 8x Flomatic taps 424 POM, electrical/mechanical with lever. Delivered without drip tray! Please order separately. The dispensing taps can be fitted with product plates (not included in delivery). Included in delivery: Mounting kit M8 (threaded rods, hexagon nuts, washers), 2.5 m line cooling system, power supply unit for electrical post-mix taps (Art. no. 52-0139-0005).

Suitable drip tray (Art no. 41-0141-1000):  
VA, attachable, drip plate with round holes, W 600 x D 240 x H 27 mm

Lines	Model	Art. no.
8 lines	Stainless steel, 8x post-mix Flomatic taps 424 POM electrical/mechanical, without drip tray, without control pressure gauge	06-0719-0483-000



## Quantum portioner

The QUANTUM portioner is a dispensing system to meet modern demands. Pre-mix and post-mix drinks are dispensed in a computer-controlled process. The easy-to-use, sturdy short-stroke keys can be used to select up to 8 different beverages. If you wish, you can dispense the 8 beverages one after the other, or up to 4 portions at the same time.

If you combine a carbonator with one portioner, you can operate 4 taps at the same time. If you combine a carbonator with two portioners, you can operate 2 taps at the same time. The clearly understandable touch screen and simple menu are very intuitive in their use. There are 4 portion sizes available for each product. The 4 portion sizes can be freely selected (desired dispensed volume).

- High level of user convenience
- Low-wear
- Easy to clean
- Elegant, round design
- High-quality technology
- Maximum tap speed

Lines	Model	Art. no.
8 lines	SC controller, 4 portion sizes, sensor keys, 8 POM Flomatic taps, with drip tray 770x200x28 mm	06-0456-0480-000
8 lines	SC controller, 4 portion sizes, sensor keys, 7 POM Flomatic taps, 1x pre-mix tap, with drip tray 770x200x28 mm	06-0457-0480-000

Tower dimensions	Big-Herten 6-line	Big-Herten 8-line	Quantum
Width	463 mm	600 mm	790 mm
Base Ø	132 mm	132 mm	-
Height not including taps	376 mm	376 mm	423 mm
Height to the centre of the tap	300 mm	300 mm	-
High base	-	-	260 mm
Depth	265 mm	265 mm	350 mm



**Post-mix Flomatic dispensing tap 424 with lever**

Post-mix tap made from black plastic with clear outlet spout and black lever. Complete with connection block 424. Reliable performance, long-lasting and easy to maintain. Reduced foaming thanks to the diffusion system, low-noise operation thanks to the solenoid valve.

Name	Art. no.
Flomatic tap 424, electric, with lever	23-0153-0005



**Post-mix Flomatic dispensing tap 424 with button**

Post-mix tap made from black plastic with clear outlet spout and pushbutton on the cover at the front. Complete with connection block 424. Reliable performance, long-lasting and easy to maintain. Reduced foaming thanks to the diffusion system, low-noise operation thanks to the solenoid valve.

Name	Art. no.
Flomatic tap 424, electric, with button	23-0154-0005

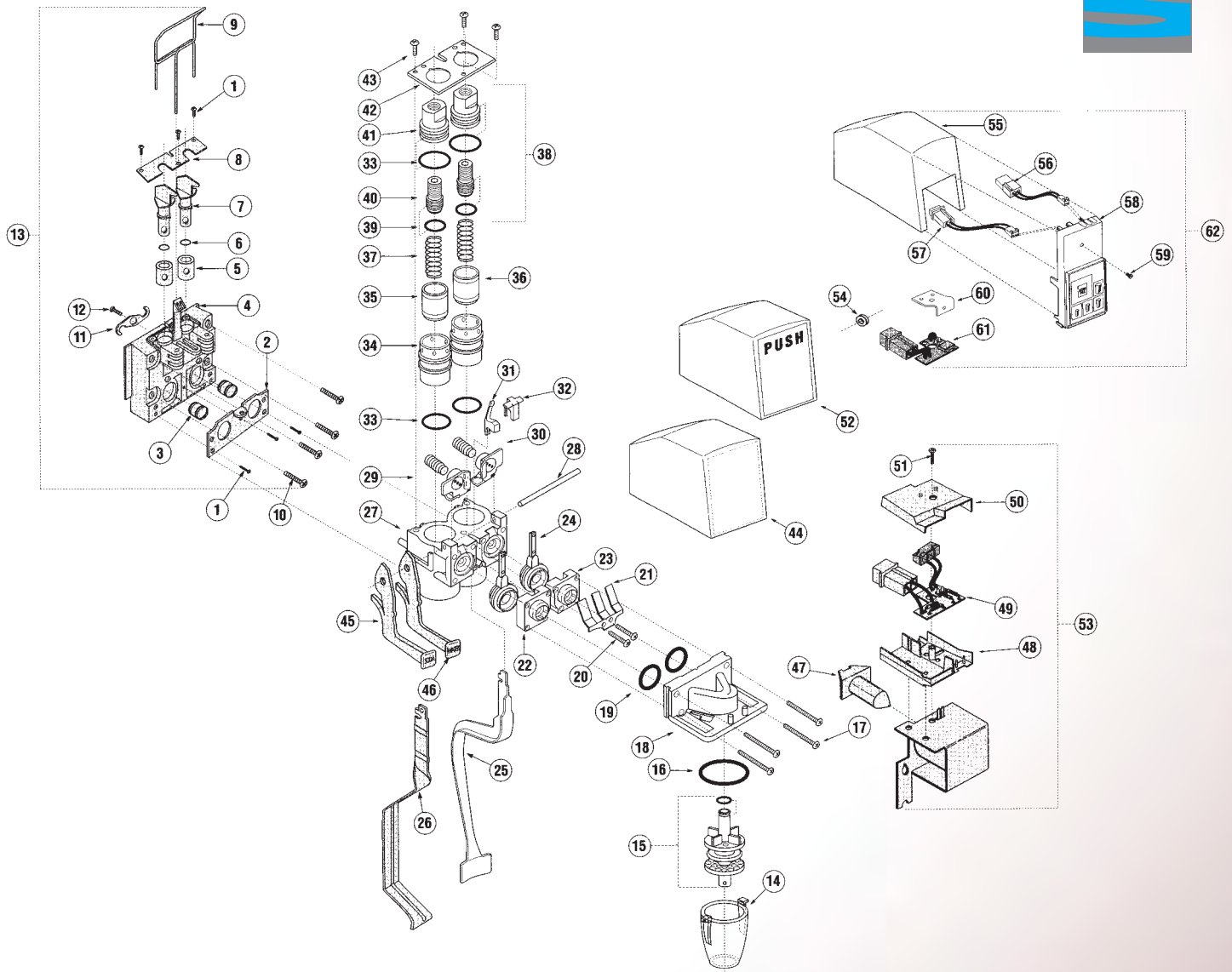


**Post-mix Flomatic dispensing tap 424 with portioning**

Post-mix tap made from black plastic with clear outlet spout and 4x portioning. Complete with connection block 424. Reliable performance, long-lasting and easy to maintain. Reduced foaming thanks to the diffusion system, low-noise operation thanks to the solenoid valve.

Name	Art. no.
Flomatic tap 424, electric, with 4x portioning	23-0180-0005





No.	Name	Art. no.
1	Screw	
2	Pressure plate	
3	Seal	23-0498-0000
4	Connection block 0.380" Connection block 0.372"	
5	Valve sleeve	
6	O-ring	
7	Valve handle	23-0526-0000
8	Valve retaining plate	
9	Securing latch	23-0346-0000
10	Screw	
11	Latch	23-0284-0000
12	Screw	
13	Connection block, compl. -0.372" Connection block, compl. -0.380"	23-0351-0000
14	Bayonet outlet spout	23-0213-0000
15	Diffuser (syrup nozzle) O-ring	23-0343-0000 26-0309-0000
16	O-ring, 23.52x1.78	26-0335-0000
17	Screw	
18	Outlet block	23-0344-0000
19	O-ring, 12.37x2.62	26-0305-0000
20	Screw	
21	Flat spring	23-0215-0000

No.	Name	Art. no.
22	Valve housing – left	
23	Valve housing – right	
24	Valve seal	23-0218-0000
25	Plastic lever	23-0219-0000
26	VA lever	
27	Dosing valve body	
28	Axle	23-0345-0000
29	Lever-controlled pressure point adjustment, left	
30	Lever-controlled pressure point adjustment, right	
31	Lever valve, electric	23-0241-0000
32	Lever valve, mechanical	23-0220-0000
33	O-ring, 17.17x1.78	26-0336-0000
34	Cylinder (ceramic)	
35	Soda plunger	
36	Syrup plunger	
37	Brix setting pressure spring	
38	Brix setting, complete	
39	O-ring, 9.25x1.78 NBR	26-0337-0000
40	Fitting screw	26-0337-1000
41	Threaded sleeve	23-0234-0000
42	Pressure plate	

No.	Name	Art. no.
43	Screw	
44	Cover	23-0348-0000
45	Soda lever	
46	Water lever	
47	Magnet core	
48	Switch base plate	
49	Switch set circuit board	
50	Switch cover	
51	Screw	
52	Cover	23-0352-0000
53	Magnetic coil with switch	23-0372-0000
54	Spacer ring	
55	Cover	23-0370-0000
56	Cable, 2-wire, 2-pin	
57	Cable, 2-wire, 3-pin	
58	Portioner module, 4 portion sizes	23-0364-0000
59	Screw	
60	Bracket	23-0369-0000
61	Circuit board	
62	Portioner module, complete	



**Outlet spout**

for post-mix dispensing taps

Name	Art. no.
Outlet spout with bayonet	23-0213-0000



**Syrup nozzle**

for post-mix dispensing taps

Name	Art. no.
Syrup nozzle with diffuser	23-0343-0000



**Measuring cup**

for post-mix dispensing taps

Name	Art. no.
Measuring cup for calibrating the post-mix dispensing taps	23-0259-0000



**Syrup separator**

for post-mix dispensing taps

Name	Art. no.
Syrup separator for calibrating post-mix dispensing taps	23-0353-0000



### Carbonator table

Carbonator table, suitable for carbonators CN 50, CN 80, CN 160, made from stainless steel, not assembled

Model	Art. no.
W 915 x D 540 x H 1000 mm	35-1108-0000



### Table/shelf

Table with 4 shelves, type "Maredo", stainless steel, for 12 10-litre bags, with tabletop, not assembled

Model	Art. no.
W 915 x D 540 x H 1195 mm	35-2222-0000



### Bag-in-box shelf

Bag-in-box shelf, stainless steel, for 6 10-litre bags, 2 shelves, not assembled

Model	Art. no.
W 650 x D 480 x H 620 mm	35-1422-0000



Wall panel

Wall panel fitted with Flojet pumps, complete with fitted hoses

Name	Art. no.
Wall panel with 5 Flojet pumps (T5000), complete with fitted hoses	22-0137-0000
Wall panel with 5 Flojet pumps (T5000), complete with fitted hoses, with shut-off valve	22-0884-0000
Wall panel with 6 Flojet pumps (T5000), complete with fitted hoses	22-0191-0000
Wall panel with 6 Flojet pumps (T5000), complete with fitted hoses, with shut-off valve	22-0885-0000
Wall panel with 5 large Flojet pumps (G55), complete with fitted hoses, with shut-off valve	22-0949-0000
Wall panel with 6 large Flojet pumps (G55), complete with fitted hoses, with shut-off valve	22-0952-0000



Empty monitoring

Empty monitoring for Flojet syrup pump

Name	Art. no.
Empty monitoring for Flojet syrup pump	50-0178-0000



Changeover switch

Changeover switch for bag-in-box

Name	Art. no.
Changeover switch for bag-in-box	50-0150-0000



Shortage shut-off

CO<sub>2</sub> shortage shut-off fitted to the mounting board, with pressure switch

Name	Art. no.
CO <sub>2</sub> shortage shut-off	35-3386-0000





### Pressure regulating station

Pressure regulating station AfG, 4-line, with high-pressure hose 1.5 metres

Model	Art. no.
4 lines	22-0028-0000



### Pressure booster pump

Air pressure-powered pressure booster pump for ensuring the flow pressure of 2.5 bar to the carbonators (can be used in conjunction with air compressor 11-2229-0000)

Name	Art. no.
Pressure booster pump for ensuring the flow pressure	50-0039-0000



### Air compressor

Air compressor, oil free, for optimal pressure supply of the Flojet pumps, quiet running, corrosion-resistant connections, floor mounting

Name	Art. no.
Air compressor for an optimal pressure supply to the Flojet pumps	11-2229-0000



Still water pump

Still water pump for external still water control (post-mix or still water dispensing for ensuring a constant still water pressure at the dispensing tap), control range 2-8 bar, with pressure sensor (operation with opened dispensing tap) and non-return valve

Model	Art. no.
Conveying volume 100 l/h, W 272 x D 205 x H 230 mm	22-0184-0000



Water filtration station

Water filtration station QL 3 (filter cartridge not included)

Name	Art. no.
Water filtration station complete with pressure gauge and pressure regulator	22-0215-0001



Dual water filtration station

Dual water filtration station "Type Marburg" for two separate, parallel filters to double the filter capacity. (filter cartridge not included)

Name	Art. no.
Dual water filtration station complete with pressure gauge and two pressure regulators	22-0007-0000



### MC2 filter cartridge

Prevention of bacteria build-up thanks to silver ions, capacity for approx. 34,000 litres, dimensions in mm Ø x H: 82.5 x 527. Flow speed: 6.3 litres per minute, filtration: up to 0.2 µm. The water filter works according to the precoat filter process. Germicidal and germ reducing.

Name	Art. no.
Filter cartridge with prevention of bacteria build-up	97-0011-0000



### 4C filter cartridge

Activated charcoal, removes odorous substances and flavour carriers, capacity for approx. 11,355 litres, dimensions in mm Ø x H: 82.6 mm x 368 mm, flow speed: 1.9 litres per minute, filtration: up to 0.5 µm. The water filter works according to the precoat filter process.

Name	Art. no.
Filter cartridge, removes odorous substances and flavour carriers	97-0010-0000

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