

HOT DRINKS BEVERAGE SYSTEMS



Fast beverage systems

for mulled wine, jagertee, tea, punch, julischka, cocoa and more hot drinks.



Düsseldorf Christmas Market/Fam. Becker



Historic Christmas Market Hamburg/Fam. Winter

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 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 (depending on the device variant). 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, in the case of our HOTSHOT, via the display.

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 dispensing systems are available in different lines. Brand new in our range is our narrow OTHG MONO with one beverage line. The ball taps (heated) and the drip tray are included in the scope of delivery.



High quality dispensing systems

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 Christmas markets all over the world. 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 with up to 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



Hot drinks dispensers with electric pumps

NEW



OTHG MONO/30 EP

Complete package

Art.-no. **08K3244-0510-000**

Hot drinks dispenser in stainless steel casing. Burgundy side panels. With 1 beverage line and 1 fitted ball tap. Includes attachable drip tray. Inside diameter of beverage line 5 mm. Cables and connections are located at the back of the appliance. This device is ideal for smaller events or as an additional device next to an existing OTHG. For additional products that do not have a high throughput.

Included accessories: 1 beverage hose, 1 feed pipe, spanner wrench for ball valve, 1 mesh sleeve, 5 OTHG fit PROFI cleaning agent sachets.

Line	i.d.	Details	Art.-no.
1	5 mm	with electric pump, mounted with ball valve (SK 343-031), complete package accessories included	08K3244-0510-000



OTHG DUO/105 EP

Complete package

Art.-no. **08K3049-0520-000**

Hot drinks dispenser in stainless steel casing. Burgundy side panels. With 2 beverage lines and 2 fitted ball taps. Includes attachable drip tray. Inside diameter of beverage lines 7 mm.

Included accessories: 2 beverage hoses, 2 feed pipes, spanner wrench for ball valve, 2 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
2	7 mm	with electric pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3049-0520-000



OTHG TRIO/105 EP
Complete package
Art.-no. 08K3049-0530-000

Hot drinks dispenser in stainless steel casing. Burgundy side panels. With 3 beverage lines and 3 fitted ball taps. Includes attachable drip tray. Inside diameter of beverage lines 7 mm.

Included accessories: 3 beverage hoses, 3 feed pipes, spanner wrench for ball valve, 3 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
3	7 mm	with electric pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3049-0530-000



Technical datas	OTHG MONO/30 EP	OTHG DUO/105 EP	OTHG TRIO/105 EP
Temperature range for serving drinks	approx. 30 - 85°C	approx. 30 - 85°C	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes	approx. 5 minutes	approx. 5 minutes
Output	30 litres per hour	100 litres per hour	100 litres per hour
Connection voltage	230 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
Power	12,5 A	12,5 A	12,5 A
Connected load	Typ E+F (CEE 7/7)	CEE plug, 5 pole, 400 V, 16 A, 3PH+N	CEE plug, 5 pole, 400 V, 16 A, 3PH+N
Capacity	3,000 watts	9,000 watts	9,000 watts
W/D/H	205/520/490 mm	290/520/463 mm	290/520/463 mm
Weight	approx. 22 kg	approx. 35 kg	approx. 35 kg

i 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 PROFI cleaning agent. More information can be found in the instruction manual for the particular machine design.

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



Accessories for OTHG TRIO/105 EP

Hot drinks dispensers with **gas-powered** pumps



OTHG DUO/105 GP

Complete package

Art.-no. **08K3046-0520-000**

Hot drinks dispenser in stainless steel casing. Burgundy side panels. With 2 beverage lines and 2 fitted ball taps. Includes attachable drip tray. Inside diameter of beverage lines 7 mm.

Included accessories: 2 beverage hoses, 1 CO₂-hose, pressure regulator, fork wrench for pressure regulator, 2 feed pipes, spanner wrench for ball valve, 2 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
2	7 mm	with gas-powered pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3046-0520-000



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 PROFI cleaning agent. More information can be found in the instruction manual for the particular machine design.

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OTHG TRIO/105 GP
Complete package
 Art.-no. **08K3046-0530-000**

Hot drinks dispenser in stainless steel casing. Burgundy side panels. With 3 beverage lines and 3 fitted ball taps. Includes attachable drip tray. Inside diameter of beverage lines 7 mm.

Included accessories: 3 beverage hoses, 1 CO₂-hose, pressure regulator, fork wrench for pressure regulator, 3 feed pipes, spanner wrench for ball valve, 3 mesh sleeves, 5 OTHG fit PROFIL cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
3	7 mm	with gas-powered pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3046-0530-000



Technical datas	OTHG DUO/105 GP	OTHG TRIO/105 GP
Temperature range for serving drinks	approx. 30 - 85°C	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes	approx. 5 minutes
Output	100 litres per hour	100 litres per hour
Connection voltage	400 V / 50 Hz	400 V / 50 Hz
Power	12,5 A	12,5 A
Connected load	CEE plug, 5 pole, 400 V, 16 A, 3PH+N	CEE plug, 5 pole, 400 V, 16 A, 3PH+N
Capacity	9,000 watts	9,000 watts
W/D/H	290/520/463 mm	290/520/463 mm
Weight	approx. 35 kg	approx. 35 kg



Accessories for hot beverage dispensers with gas-powered pumps

Hot drinks dispensers (barrels) with electric pumps



Limited quantity!
While stocks last

OTHG Hot barrel DUO/105 EP Complete package

Art.-no. **08K3045-0526-000**

Hot drinks dispenser in black plastic barrel. With 2 beverage lines and 2 fitted ball taps. Includes drip tray that can be placed in front. Inside diameter of beverage lines 7 mm.

Included accessories: 2 beverage hoses, 2 feed pipes, spanner wrench for ball valve, 2 mesh sleeves, 5 OTHG fit PROFIL cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
2	7 mm	with electric pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3045-0526-000



No stock items!
Production on request

OTHG WOODEN BARREL DUO/105 EP Complete package

Art.-no. **08K3211-0520-000**

Hot drinks dispenser in a natural wooden barrel. With 2 beverage lines and 2 fitted ball taps. Includes drip tray that can be placed in front. Inside diameter of beverage lines 7 mm.

Included accessories: 2 beverage hoses, 2 feed pipes, spanner wrench for ball valve, 2 mesh sleeves, 5 OTHG fit PROFIL cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
2	7 mm	with electric pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3211-0520-000



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 January.
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No stock items!
Production on request

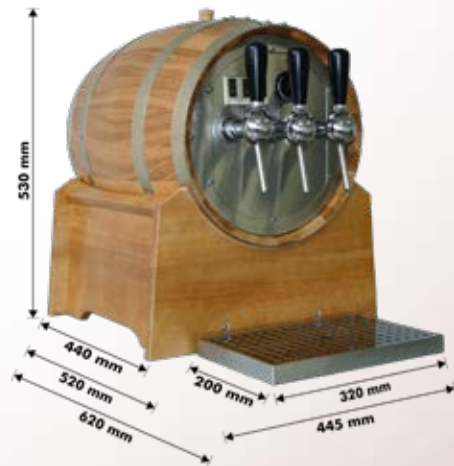
OTHG WOODEN BARREL TRIO/105 EP
Complete package

Art.-no. **08K3238-0530-000**

Hot drinks dispenser in a natural wooden barrel. With 3 beverage lines and 3 fitted ball taps. Includes drip tray that can be placed in front. Inside diameter of beverage lines 7 mm.

Included accessories: 3 beverage hoses, 3 feed pipes, spanner wrench for ball valve, 3 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets.

Lines	i.d.	Details	Art.-no.
3	7 mm	with electric pumps, mounted with ball valves (SK 343-031), complete package accessories included	08K3238-0530-000



Technical datas	Hot barrel DUO/105 EP	Wooden barrel DUO/105 EP	Wooden barrel TRIO/105 EP
Temperature range for serving drinks	approx. 30 - 85°C	approx. 30 - 85°C	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes	approx. 5 minutes	approx. 5 minutes
Output	100 litres per hour	100 litres per hour	100 litres per hour
Connection voltage	400 V / 50 Hz	400 V / 50 Hz	400 V / 50 Hz
Power	12,5 A	12,5 A	12,5 A
Connected load	CEE plug, 5 pole, 400 V, 16 A, 3PH+N	CEE plug, 5 pole, 400 V, 16 A, 3PH+N	CEE plug, 5 pole, 400 V, 16 A, 3PH+N
Capacity	9,000 watts	9,000 watts	9,000 watts
W/D/H (without drip tray)	308/520/408 mm	445/520/530 mm	445/520/530 mm
Weight	approx. 30 kg	approx. 47 kg	approx. 52 kg

Portioner for hot drinks with **electric** pumps



OTHG HOTSHOT/105 EP

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 PROFI 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



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 PROFI cleaning agent. More information can be found in the instruction manual for the particular machine design.

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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.

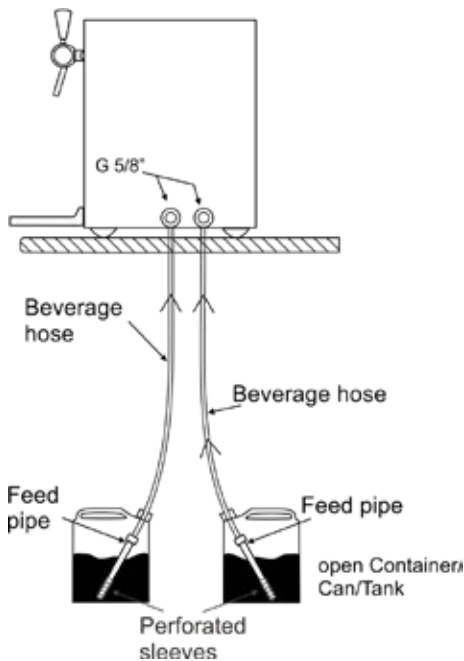


Everything included...

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".

CONNECTION

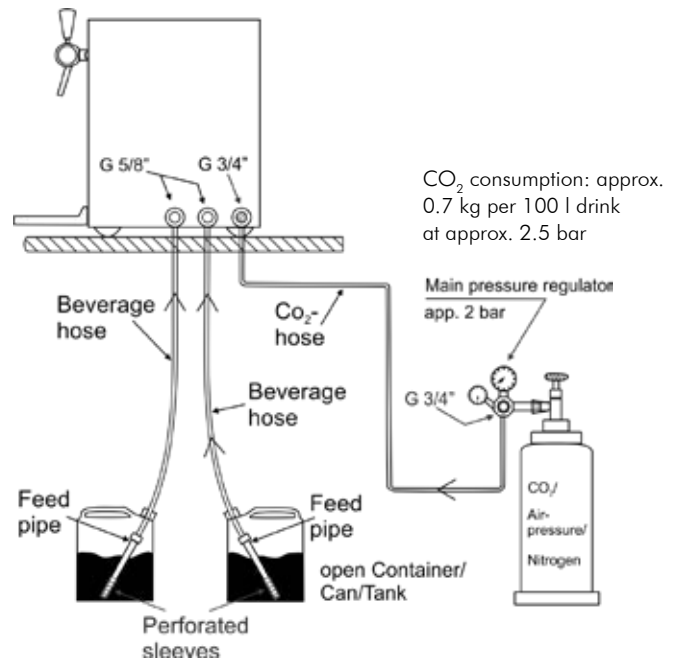
Connection with electric pumps



Our machines with electrical drinks pumps are extremely practical and quickly ready to use. Connect the drinks hose to the machine, place the other end of the hose (with the perforated sleeves) in the drink container and serve. This machine version is always ideal if the drink container and machine are not far apart: maximum cable length 5 metres, maximum height difference 1 metre.

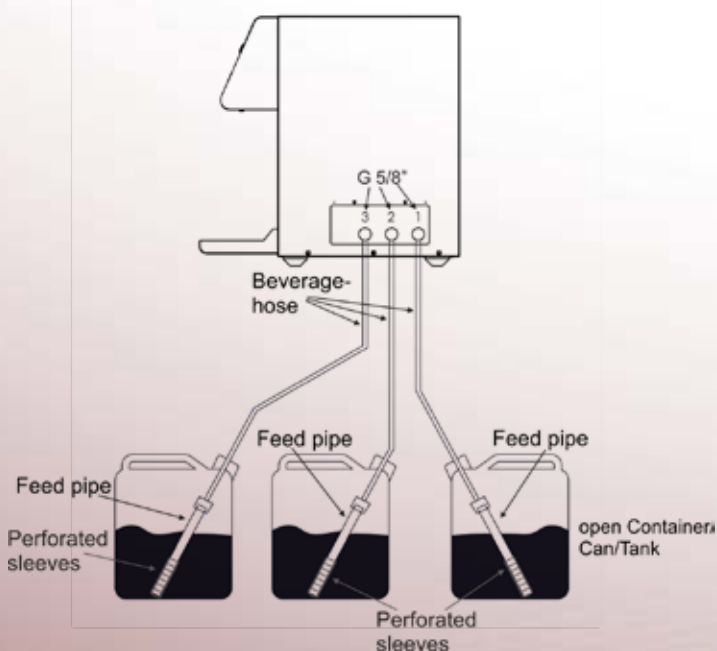
Our machines with gas-powered drinks pumps also need CO₂, compressed air or nitrogen to pump the drink. The cable length for this can then be up to a maximum of 10 metres, the height difference 3 metres maximum.

Connection with gas-powered pumps



CO₂ consumption: approx. 0.7 kg per 100 l drink at approx. 2.5 bar

HOTSHOT-connection with electric pumps



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. 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.

ACCESSORIES and SPARE PARTS

We also offer accessories and spare parts for our hot drinks beverage systems. Please ask our sales department for the prices of these items (verkauf@selbach.com or phone +49 2195 6801-0). If you need further accessories or spare parts, our sales department will be happy to help you.

Designation	Details	Pack. unit	Art. no.	Price (EUR)	
Flojet diaphragm pump for electric OTHG	Pre-assembled and adjusted	1	50-0352-0000	on request	
Flojet diaphragm pump for gas-powered OTHG	Gas pressure without vacuum switch	1	50-0028-0000	on request	
CO ₂ hose ¹	with 3/4" wing nut, length approx. 2.5 m	1	26-0629-0000	on request	
CO ₂ pressure regulator ¹	with screw neck for the compressed air bottle connection	1	22-0415-0000	on request	
Fork wrench ¹	for main pressure regulator (wrench size 30 mm)	1	91-0101-0000	on request	
Ball valve (SK 343-031)	Stainless steel (VA), with 55 mm screw neck, G 5/8", I-Ø 7 mm	1	23-1036-0000	on request	
Sealing kit for ball valve (SK 343-031)	Comprising PTFE collar, 2 O-rings, spring, 2 washers, spacer bolts	1	23-0354-0000	on request	
Ball valve (SK 301-001)	Stainless steel (VA), with 55 mm screw neck, G 5/8", I-Ø 7 mm	1	23-0179-0000	on request	
Sealing kit for ball valve (SK 301-001)	Comprising PTFE collar, 2 O-rings, spring, 2 washers, spacer bolts	1	23-0375-0000	on request	
Spanner wrench for ball valve ¹	Tool to install/remove ball valves	1	91-0135-0000	on request	
Drip tray	attachable, for Vulcano	1	41-0111-0000	on request	
Feed pipe ¹	St. steel (VA), 400 mm long, for extraction of drinks from the container/canister/tank	1	10-1625-0000	on request	
Mesh sleeve ¹	for filtering/prevention solid particles from getting into the hot drink machine (OTHG)	1	22-0837-0005	on request	
Beverage hose for units with st. steel (VA)-housing ¹	with 5/8" connection thread, length approx. 2.5 m	1	26-0776-0000	on request	
Beverage hose for OTHG barrel ¹	with 5/8" connection thread, length approx. 2.5 m	1	26-1132-0000	on request	
O-ring	for crossing tap connector to block, large O-ring, suitable for ball valve SK 301-001 and SK 343-031	1	26-0311-0000	on request	
O-ring	for crossing front part to valve rear part, small O-ring, suitable for ball valve SK 301-001 and SK 343-031	1	26-0369-0000	on request	
Collecting tray stainless steel	for the hygienic, stable storage of beverage containers (canister, bag-in-box container, ...)	712 x 562 x 30 mm	1	32-1048-0000	on request
		1055 x 532 x 30 mm	1	32-1057-0000	on request
		1055 x 490 x 30 mm	1	32-0703-0000	on request

¹ Included in the scope of delivery for the particular complete package design.

CLEANING

Only the cleaning agents produced by the manufacturer (SELBACH) may be used. The cleaning agent is mixed with water from the sachet according to the instructions and is aspirated through the pumps at the lowest temperature setting as for a drawing off operation. After a treatment time of 15–20 minutes, the dispenser is rinsed with drinking water (min 5 l per line) until the cleaning agent is completely eliminated. 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 PROFI cleaning agent. See instructions for more information.

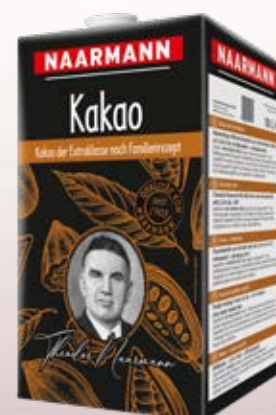
Designation	Details	Pack. unit	Art. no.	Price (EUR)
Detergent OTHG fit PROFI	Sachet for cleaning and disinfecting hot drinks dispensers in accordance with DIN 6650-6 (every 7-14 days for drinks containing alcohol, daily for drinks containing milk and protein)	1	94-1038-0000	on request
Cleaning box OTHG	consisting of: dosing bottle, cleaning ball for valve, cleaning brush, spray bottle 500 ml, nitrile gloves (10 pcs.), quick-disinfectants, 2 sachets OTHG fit PROFI	1	94-0520-0000	on request



Cleaning box
for hot drinks dispensers

Note on operation with drinks containing protein (e.g. hot chocolate):

- 1 The maximum permissible processing temperature for the drink may not be exceeded under any circumstances. This depends on the particular manufacturer. "Burning" must be strictly avoided to protect the machine.
- 2 The "medium temperature setting" on the machine should not be exceeded.
- 3 We recommend the use of hot chocolate which can be heated to max. 85 °C (including www.naarmann.de).
- 4 Daily cleaning with OTHG fit PROFI in accordance with DIN 6650-6.



The right temperature setting for various drinks

The maximum permissible processing temperature should not be exceeded with drinks that contain protein or milk. Excessively high temperatures cause the drinks to stick or burn. These residues may no longer be able to be removed from the beverage lines! "Burning" must be strictly avoided to protect the machine. When setting the temperature, please note that a serving temperature that is too high can cause heavy splashing when tapping.

The "medium temperature setting" (e.g. for hot chocolate) on the machine should not be exceeded. Mulled wine, on the other hand, can be served really hot (e.g. approx. 75°C). The temperature button on the machine displays the different temperature ranges.



Practical: machine and accessories as a package

We offer our hot drinks dispensers as a practical "package". This means all the accessories you need are also included. The package version is cheaper than buying individual accessories. You are also welcome to enquire the devices without accessories.



Well protected, securely packaged - the package versions of our hot drink dispensers



Everything for seamless operation: machine at the bottom of the box, accessories on top of it



Easy unpacking of machine and accessories since the cardboard cover can easily be pulled off upwards



Accessories for a machine (3 lines) with electric drink pump

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