

GETRÄNKE-TECHNOLOGIE SELBACH®



HOT DRINKS

Season 2021/2022

Prices valid until March 31, 2022

Fast beverage systems for mulled wine, jagertee, tea, punch, julischka, cocoa and many more hot drinks.



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 container 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. 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 entered with our HOTSHOT.

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 tap systems are offered with 2 or 3 taps. The ball taps (heated) and the drip tray are included in the scope of delivery. The HOTSHOT is the most modern version of the hot drinks dispenser. With touch display and fully automatic dispensing.





Development and production in Germany

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 German Christmas markets. 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 at 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



VULCANO ELECTRIC

Hot drinks dispensers with ball valves and electric pumps



VULCANO II EP OTHG 105

with electric pumps

2 ball valves

Complete package accessories included

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.

1,827.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 290 x H 463 x D 520 mm
Weight	approx. 35 kg



VULCANO III EP OTHG 105

with electric pumps

3 ball valves

Complete package accessories included

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.

2,223.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 290 x H 463 x D 520 mm
Weight	approx. 35 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.

VULCANO GAS

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Hot drinks dispensers with ball valves and gas-powered pumps



VULCANO II GP OTHG 105

with gas-powered pumps

2 ball valves

Complete package accessories included

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.

1,908.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 290 x H 463 x D 520 mm
Weight	approx. 35 kg



VULCANO III GP OTHG 105

with gas-powered pumps

3 ball valves

Complete package accessories included

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 PROFI cleaning agent sachets.

2,304.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 290 x H 463 x D 520 mm
Weight	approx. 35 kg

Electrical connection:

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

BARREL ELECTRIC

Hot drinks dispensers with ball valves and electric pumps



Limited quantity!
While stocks last

HOT BARREL OTHG 105

with electric pumps

2 ball valves

Complete package accessories included

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 PROFI cleaning agent sachets.

1,726.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 308 x H 463 x D 520 mm
Weight	approx. 30 kg



No stock items!
Production on request

WOODEN BARREL OTHG 105

with electric pumps

2 ball valves

Complete package accessories included

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 PROFI cleaning agent sachets.

2,741.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 445 x H 530 x D 520 mm
Weight	approx. 47 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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CONNECTION AND OPERATING INSTRUCTIONS

GETRÄNKE-TECHNOLOGIE

SELBACH®

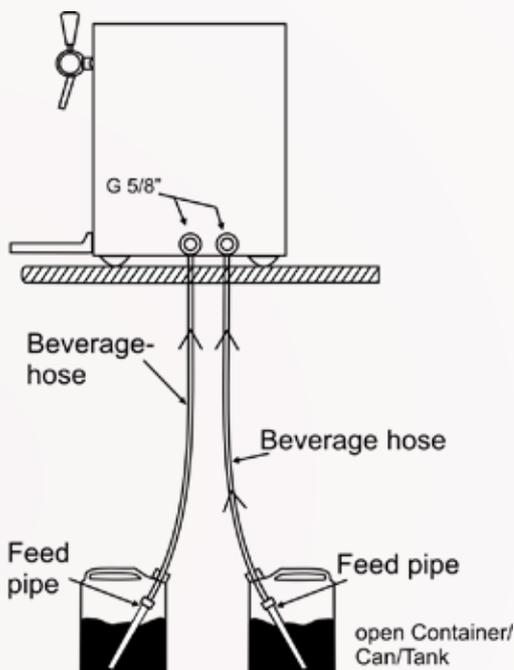


Electrical or gas-powered drinks pumps?

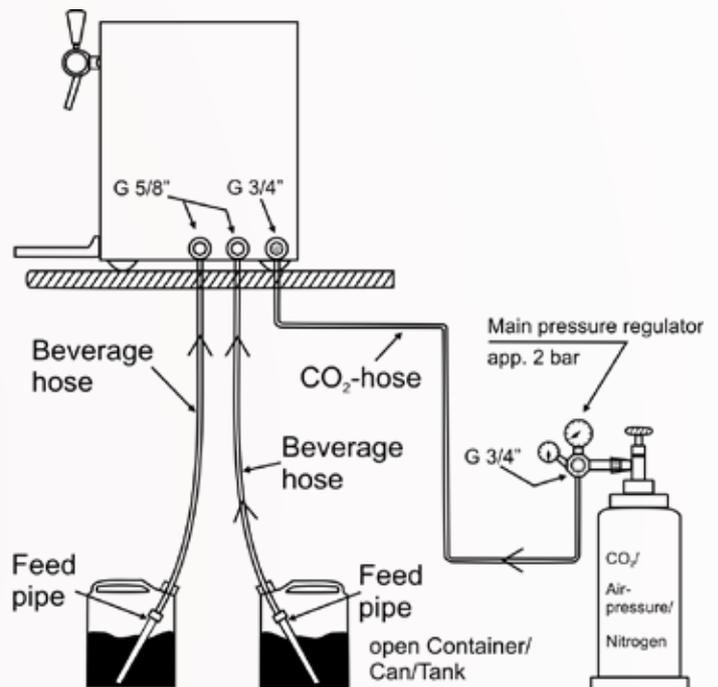
Our machines with **electrical** drinks pumps are extremely practical and quickly ready to use. Connect the drinks hose to the machine, place the other end of the hose in the drink container and serve. This machine version is always ideal if the drink container and machine are not far apart: maximum 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 **electric** pump



Connection with **gas-powered** pump



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

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

- 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.
- The "medium temperature setting" on the machine should not be exceeded.
- We recommend the use of hot chocolate which can be heated to max. 85 °C (including www.naarmann.de); see accessories for connection option
- Daily cleaning with OTHG fit PROFI in accordance with DIN 6650-6



HOTSHOT

Automatic hot drinks dispenser with electric pumps



Highlights

Our automatic hot drinks dispenser - the HOTSHOT - offers several advantages when serving hot drinks. Its 3 beverage lines can be filled with different hot drinks. For example, mulled red wine, mulled white wine and cocoa. You can then assign a different portion size to each line. Many more settings are possible in the control menu.

- three beverage lines with three programmable portion sizes each
- exact portioning of specific, pre-defined amounts (e.g. 0.28 litres of cocoa)
- maximum efficiency with 100 litres per hour
- ready to start serving in 5 minutes
- colour display with touchscreen function (for display and settings)
- high-quality controls (VA steel buttons)
- includes a height-adjustable drip tray
- three electric beverage pumps
- optimal electronic temperature control (consistent desired temperature can be individually programmed)
- extended information for operators (portions counter, error log, ...)
- additional setting options (e.g. for different pump outputs, ...)



Advantages for your bar or pub

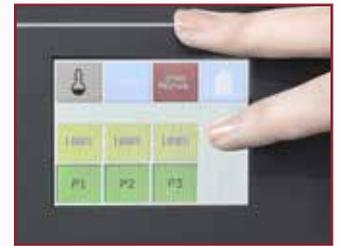
The HOTSHOT automatic hot drinks dispenser has mastered the power of three...

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".



HOTSHOT

Automatic hot drinks dispenser with electric pumps



Electrical connection:

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

HOTSHOT OTHG 105

with electric pumps

3 push buttons for pouring

Complete package accessories included

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.

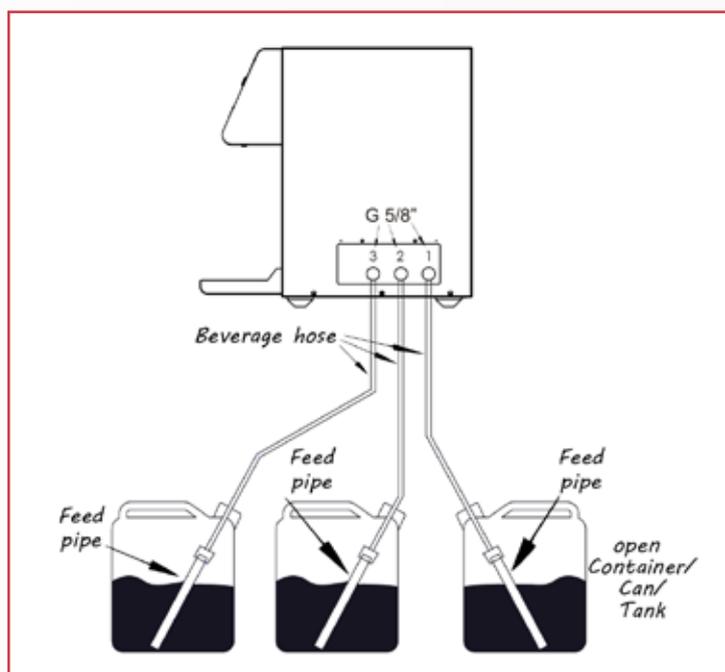
3,981.00*

Technical datas

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw after switch on	approx. 5 minutes
Output	100 litres per hour
Dimensions	W 292 x H 490 x D 515 mm
Weight	approx. 30 kg

HOTSHOT AUTOMATIC HOT DRINKS DISPENSER CONNECION

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. It is very easy to connect the drink: the beverage hose is attached to the machine, the end of the hose with the riser tube is placed in the container or canister with the drink. 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.



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

i Temperatures that are too high cause the drinks to set or burn. This residue cannot be removed from the beverage lines in some circumstances!

Caution! Alcohol's evaporation temperature is 78°C. When setting the temperature, please note that an excessively high serving temperature may cause serious spraying during tapping.

CLEANING

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	1.90
		50	94-1038-0050	85.00
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	50.00

i 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. See instructions for more information.



Cleaning box

ACCESSORIES and SPARE PARTS

Designation	Details	Pack. unit	Art. no.	Price (EUR)*
Accessory kit for electric OTHG	Includes the common replacement & wear parts: Flojet pump (electric), ball valve (VA, 1-Ø 7mm, 55 mm screw neck), sealing kit for ball valve, hose clamps	1	50-0354-0000	270.00
Flojet diaphragm pump for electric OTHG	Pre-assembled and adjusted	1	50-0352-0000	131.00
Accessory kit for gas-powered OTHG	Includes the common replacement & wear parts: Flojet pump (gas pressure without vacuum switch), ball valve (st. steel, 1-Ø 7mm, 55 mm screw neck), sealing kit for ball valve, hose clamps	1	50-0327-0000	265.00
Flojet diaphragm pump for gas-powered OTHG	Gas pressure without vacuum switch	1	50-0028-0000	126.00
CO ₂ hose ¹	with 3/4" wing nut, length approx. 2.5 m	1	26-0629-0000	23.40
CO ₂ pressure regulator ¹	with screw neck for the compressed air bottle connection	1	22-0415-0000	78.30
Fork wrench ¹	for main pressure regulator (wrench size 30 mm)	1	91-0101-0000	4.70
Ball valve	Stainless steel (VA), with 55 mm screw neck, G 5/8", 1-Ø 7 mm	1	23-0179-0000	130.00
Spanner wrench for ball valve ¹	Tool to install/remove ball valves	1	91-0135-0000	2.40
Sealing kit for ball valve	Comprising PTFE collar, 2 O-rings, spring, 2 washers, spacer bolts	1	23-0375-0000	17.60
Drip tray	attachable, for Vulcano and HOTSHOT	1	41-0111-0000	75.60
Feed pipe ¹	St. steel (VA), 400 mm long, for extraction of drinks from the container/canister/tank	1	10-1625-0000	14.90
Mesh sleeve ¹	for filtering/prevention solid particles from getting into the hot drink machine (OTHG)	1	22-0837-0005	4.90
Beverage hose for units with st. steel (VA)-housing ¹	with 5/8" connection thread, length approx. 2.5 m	1	26-0776-0000	28.50
Beverage hose for OTHG barrel ¹	with 5/8" connection thread, length approx. 2.5 m	1	26-1132-0000	29.40
"Cocoa" beverage hose	with NC quick plug coupling to connect "Naarmann hot chocolate bag in box" (www.naarmann.de), length approx. 2.5 m	1	26-1487-0000	28.50
"Cocoa" cleaning adapter	for „Naarmann hot chocolate bag in box“ users The metal rotating part for the „hot chocolate“ beverage hose's quick plug coupling opens this and allows it to be immersed in the OTHG fit Profi cleaning solution.	1	22-0984-0000	36.00
O-ring	for crossing tap connector to the block	1	26-0314-0000	0.20

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

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For the hygienic storage of beverage containers

Designation	Details	Pack. unit	Art. no.	Price (EUR)
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	44.30
	1055 x 532 x 30 mm	1	32-1057-0000	68.90
	1055 x 490 x 30 mm	1	32-0703-0000	68.90



The right temperature setting for various drinks

The maximum permissible processing temperature should not be exceeded with drinks that contain protein or milk. "Burning" must be strictly avoided to protect the machine. 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. With HOTSHOT, the target temperature can be set individually via the menu.



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. 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 with electric drink pump

Your HOTLINE

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Call us

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