

BEER DISPENSING SYSTEMS



Circulating cooler for beer

High-quality products. Made in Germany.



Friedhelm Selbach GmbH: a traditional company with technical "Made in Germany" expertise.

Our medium-sized family company is one of the leading manufacturers of cooling and dispensing units across all of Europe. We develop, produce and sell standard units and systems tailored to specific customers. Constant innovation, intelligent solutions and a policy of consistent quality have made us a strong and reliable partner. Our customers love our services, and this is what drives us to continue this success story and keep on adding new chapters to it.

From as early as 1974, we have been gathering experience in cooling and dispensing technology, and in sheet metal processing. At Selbach, we believe in high quality, qualified advice and technical expertise.

The ability to steer the entire evolution of the product – from development to production, and then to sales – independently and without a hitch, allows us to maintain a consistent quality policy. The aim is to produce a top-quality, long-lasting product which is adapted to suit the desires of our customers.

Individual product design has a special focus here. This brochure can only present a partial segment of the production options we can make possible. If you cannot find the product you want here, please get in touch with us and ask.

As a manufacturer of cooling technology, sheet metal processing forms the basis of the development of our own products. Selbach GmbH also provides the technology and our gained expertise as a contract manufacturer. We use our fleet of machinery, consisting of our punching machines, the SheetMaster for automatic loading and unloading, an associated material warehouse and several folding presses, to produce sheet metal workpieces or complete products in a precise, affordable and prompt manner. We can also take on TIG welding for stainless steel and brass, spot welding and tube bending activities.



Beer dispensing systems – Cooling units with dry or wet cooling



When discussing the designs of circulating coolers, we generally distinguish between wet and dry coolers. The fundamental difference is that with a dry cooler, the evaporator line is fed through an aluminium block which then transfers the cold temperature to the beer line running through the block in a coil with numerous windings. Aluminium is an excellent conductor of heat, but not so good when it comes to storing it. This means that the cold temperature quickly penetrates the beverage, but the energy for each cold beverage must be produced by the machine directly. With a wet cooler, the evaporator line of the cooling unit sits in a waterbath. The waterbath temperature is controlled by a thermostat. An agitator prevents temperature layering in the waterbath. Some wet coolers can also be set to form an ice layer around the evaporator line. This is called an ice bank. This ice bank creates an additional reserve capacity (energy storage).

Sustainability is a key topic for us. Top-quality production machinery and operating equipment do not merely increase our occupational health and safety; they can also be used over a long period of time. This conserves resources and makes good economic sense. Our production takes place exclusively at our site in Radevormwald, which prevents long transport routes for our main components. The components which we cannot produce ourselves are procured from within Germany, wherever possible. In our production, we pay special attention to the high quality, and thus the long lifespan, of our products.

We had already switched to using the natural refrigerant R 290 (propane) as early as 2018. Thanks to its brilliant energy efficiency and excellent thermodynamic and refrigeration properties, R 290 is valued as a high-performing and energy-efficient refrigerant. The refrigerant does not harm the ozone layer and, thanks to its low GWP (global warming potential) value of 3, it has a very minimal greenhouse effect. In view of the future limitations on the use of and bans on fluorinated refrigerants (F-gases), it is therefore also our choice for the future-proof operation of our cooling units.

Environment and sustainability



Ready-to-use beer systems – Dry cooling



OTK BT 35 VF

Countertop unit, dry cooling (1/5 hp), stainless steel, ready-to-use SK 269-001, 1-line, with Junior compensator tap and attachable drip tray. Fitted with a pressure regulator, control pressure gauge and manual thermostat. Includes beer, CO₂ and primary pressure hoses. Mobile and flexible for smaller events or for dispensing samples. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	fitted with a Junior compensator tap	18-6110-0810-000
1 line	10 mm	fitted with a Junior compensator tap	18-6113-0810-000



OTK BT 60 VF

Countertop unit, dry cooling (3/8 hp), stainless steel, ready-to-use SK 269-007, 1-line, with Junior compensator tap and attachable drip tray. Fitted with a pressure regulator, control pressure gauge and manual thermostat. The handle on the cover of the system allows you to transport the unit. Includes beer, CO₂ and primary pressure hoses. Mobile and practical for small to medium-sized events. Also excellently suited to dispensing samples. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	fitted with a Junior compensator tap	18-2204-0810-000



OTK BT 75 VF

Countertop unit, dry cooling (3/8 hp), stainless steel, ready-to-use SK 269-001, 2-line, with Junior compensator tap and attachable drip tray. Fitted with 2 pressure regulators, 2 control pressure gauges and manual thermostat. Includes 2 beer and CO₂ hoses and one primary pressure hose. A strong partner when it comes to dispensing beer. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
2 lines	7 mm	Fitted with Junior compensator taps	18-6311-0820-000
2 lines	10 mm	Fitted with Junior compensator taps	18-6312-0820-000



OTK BT 80 VF

Countertop unit, dry cooling (2/3 hp), stainless steel, ready-to-use SK 269-001, 1-line, with Junior compensator tap and attachable drip tray. Fitted with a pressure regulator, control pressure gauge and manual thermostat. Includes beer, CO₂ and primary pressure hoses. Mobile and practical for medium to large events. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	fitted with a Junior compensator tap	18-6524-0810-000
1 line	10 mm	fitted with a Junior compensator tap	18-6523-0810-000



Image with C-Tap-valves

OTK BT 95 VF "Craft-Beer"

Countertop unit, dry cooling (2/3 hp), stainless steel, cover made from black powder-coated metal, ready-to-use SK 269-001, 6-line, with Junior compensator taps and attachable drip tray. Fitted with a dual pressure regulator, control pressure gauges and manual thermostat. Includes beer and CO₂ hoses and a primary pressure hose. Perfect for events and festivals. Designed for the needs of the "craft beer scene" (flexible use, perfect cold transmission/beverage preparation). With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	7 mm	Fitted with Junior compensator taps, black cover	18-2501M0360-002

Technical details	BT 35 VF	BT 60 VF	BT 75 VF	BT 80 VF	BT 95 VF
Electrical connection values	230 V / 50 Hz / 270 W	230 V / 50 Hz / 380 W	230 V / 50 Hz / 400 W	230 V / 50 Hz / 500 W	230 V / 50 Hz / 510 W
Current	1.7 A	2.5 A	2.5 A	3.2 A	3.0 A
Ready to use in	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Tap capacity*	35 l/h / 407 W	64 l/h / 744 W	75 l/h / 872 W	83 l/h / 965 W	95 l/h / 630 W
Tap capacity**	17 l/h / 395 W	24 l/h / 558 W	24 l/h / 558 W	39 l/h / 907 W	45 l/h / 1050 W
W/D/H	450/345/395 mm	310/380/395 mm	590/380/415 mm	590/380/415 mm	640/409/407 mm
D including drip tray	545 mm	650 mm	650 mm	650 mm	570 mm
Weight	33 kg	30 kg	48 kg	50 kg	60 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Ready-to-use beer systems – Dry cooling



OTK BT 130 VF

Countertop unit, dry cooling (4/5 hp), stainless steel, ready-to-use SK 269-001, 2-line, with Junior compensator tap and attachable drip tray. Fitted with a two pressure regulators, two control pressure gauges and a manual thermostat. Includes 2 beer and CO₂ hoses and one primary pressure hose. Great tap capacity for a high beer demand and a strong partner at peak times. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
2 lines	7 mm	Fitted with Junior compensator taps	18-6612-0820-000
2 lines	10 mm	Fitted with Junior compensator taps, Internal pressure regulator	18-6613-0820-001



OTK BT 190 VF

Countertop unit, dry cooling (1,1/3 hp), stainless steel, ready-to-use SK 269-001, 2-line, with Junior compensator tap and collapsible drip tray. Fitted with a two pressure regulators, two control pressure gauges and a manual thermostat. Includes 2 beer and CO₂ hoses and one primary pressure hose. Great tap capacity for a high beer demand and a strong partner at peak times. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
2 lines	7 mm	Fitted with Junior compensator taps	18-6910-0820-000
2 lines	10 mm	Fitted with Junior compensator taps	18-6911-0820-000

Technical details	BT 130 VF	BT 190 VF
Electrical connection values	230 V / 50 Hz / 900 W	230 V / 50 Hz / 1000 W
Current	4.7 A	5.0 A
Ready to use in	5 minutes	5 minutes
Tap capacity*	130 l/h / 1512 W	190 l/h / 2200 W
Tap capacity**	51 l/h / 1186 W	91 l/h / 2110 W
W/D/H	590/380/415 mm	695/430/470 mm
D including drip tray	650 mm	645 mm
Weight	55 kg	72 kg

The performance data relates to:
*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C
**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

i If the ready-to-use systems are to be delivered without Junior compensator dispensing taps, then please state explicitly **WITHOUT DISPENSING TAP** in your enquiry/order (there may also be longer delivery times)!



OTK BN 90 VF

Countertop unit, waterbath cooling (2/3 hp), stainless steel, ready-to-use SK 269-001, 2-line, with Junior compensator tap and attachable drip tray. Fitted with a two pressure regulators, two control pressure gauges and an ice bank temperature control (combined regulator). Includes beer and CO₂ hoses and a primary pressure hose. Tap capacity for medium to large events. A reliable dispensing partner even at peak times thanks to the large ice bank. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
2 lines	7 mm	Fitted with Junior compensator taps	19-6510-0820-000
2 lines	10 mm	Fitted with Junior compensator taps	19-6511-0820-000



OTK BN 130 VF

Countertop unit, waterbath cooling (4/5 hp), stainless steel, ready-to-use SK 269-001, 2-line, with Junior compensator tap and attachable drip tray. Fitted with a two pressure regulators, two control pressure gauges and an ice bank temperature control (combined regulator). Includes beer and CO₂ hoses and a primary pressure hose. Great tap capacity for large events. A reliable dispensing partner even at peak times thanks to the large ice bank. Sturdy carry handles make it easier to transport. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
2 lines	7 mm	Fitted with Junior compensator taps	19-6613-0820-000
2 lines	10 mm	Fitted with Junior compensator taps	19-6614-0820-000

Technical details	BN 90 VF	BN 130 VF
Electrical connection values	230 V / 50 Hz / 650 W	230 V / 50 Hz / 900 W
Current	3.7 A	4.7 A
Ready to use in	30 minutes	35 minutes
Tap capacity*	90 l/h / 1047 W	130 l/h / 1512 W
Tap capacity**	44 l/h / 1023 W	63 l/h / 1465 W
Waterbath	30 l	36 l
W/D/H	670/380/530 mm	790/410/510 mm
D including drip tray	580 mm	610 mm
Weight	47 kg	50 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Connection sets for ready-to-use beer systems



Cage fitting connection set

Comprising:
1 cage dispensing tap, 25 sponge balls for Ø 7 or Ø 10 mm ID line, 1x CO₂ cylinder holder, 5x Desana Max line cleaner, 1x hook wrench, 1x slide rule for CO₂, 2x dummy caps 5/8", 1x gasket screw for CO₂ hose, 1x gasket for CO₂ hose.

Name	Art. no.
Cage fitting connection set for 7 mm line	22-0990-0000
Cage fitting connection set for 10 mm line	22-0993-0000



Flat fitting connection set

Comprising:
1 flat dispensing tap, 25 sponge balls for Ø 7 or Ø 10 mm ID line, 1x CO₂ cylinder holder, 5x Desana Max line cleaner, 1x hook wrench, 1x slide rule for CO₂, 2x dummy caps 5/8", 1x gasket screw for CO₂ hose, 1x gasket for CO₂ hose.

Name	Art. no.
Flat fitting connection set for 7 mm line	22-0991-0000
Flat fitting connection set for 10 mm line	22-0994-0000



Combo fitting connection set

Comprising:
1 combo dispensing tap, 25 sponge balls for Ø 7 or Ø 10 mm ID line, 1x CO₂ cylinder holder, 5x Desana Max line cleaner, 1x hook wrench, 1x slide rule for CO₂, 2x dummy caps 5/8", 1x gasket screw for CO₂ hose, 1x gasket for CO₂ hose.

Name	Art. no.
Combo fitting connection set for 7 mm line	22-0992-0000
Combo fitting connection set for 10 mm line	22-0995-0000



Beer bar BT 30

Mobile dispensing system with cooling chamber on castors and fitted tower with Junior metal compensator tap, 1-line, dry cooling (1/5 hp), with fitted hoses and pressure regulator. Recessed drip tray, CO₂ cylinder holder and pressure regulator inside, completely fitted with hoses for connecting beverage containers (beer kegs) quickly. There is space inside the unit for a beer keg of up to 50 l in volume. Door handle to make opening the door easier, 4 castors, two of which are swivel castors with wheel stops. With refrigerant R290. The combination of chamber and circulation cooling allows for optimal beer dispensing. The dispensing taps and CO₂ cylinders must be ordered separately.

Lines	ID	Model	Art. no.
1 line	7 mm	Stainless steel, fitted tower with Junior compensator tap	18-3101-0810-000



Beer bar BT 30 with sink

Mobile dispensing system with cooling chamber on castors, integrated sink and fitted tower with Junior metal compensator tap, 1-line, dry cooling (1/5 hp), with fitted hoses and pressure regulator, combination of chamber and circulation cooling. The beer bar with sink comprises a stainless steel body, a dispensing tower including tap, a stainless steel cover with integrated drip tray and a sink. CO₂ cylinder holder fitted on the inside. Included in delivery are the beverage hose, CO₂ hose and a pressure regulator. Please order the CO₂ cylinder separately. The sink is fitted to the right of the dispensing tap connection to make it easy to use. Fitted with external fresh water and waste water connections with 3/4" thread and odour trap, with rinsing pipe for fresh water and a cold water standing tap. The drip tray integrated into the stainless steel cover has the option of direct connection to the internal waste water system. 6 twin swivel casters (2 with wheel stops) guarantee flexible readiness for use and stability. The storage space underneath the sink is a good place to keep small parts, hoses or connection material secure. The doors can be locked. With refrigerant R290.

Lines	ID	Model	Art. no.
1 line	7 mm	Stainless steel, integrated sink, fitted tower with Junior compensator tap	18-3110-0810-000



Double beer bar BT 60

Mobile dispensing system with cooling chamber on castors, recessed drip tray in the cover, 2-line, 7 ID, fitted tower with 2 Junior metal compensator taps, dry cooling (3/8 hp), with fitted hoses and pressure regulator. Combination of chamber and circulation cooling. Mobile thanks to its 6 swivel castors. Large volumetric capacity inside, sufficient for two beer kegs of up to 50 l. Cylinder holder fitted inside. Included in delivery are the beverage hoses, CO₂ hose and a pressure regulator. The powerful cooler within the unit allows you to dispense large volumes. The combination of chamber and circulation cooling means that the unit is quickly ready to use, even if the kegs have not been pre-cooled. The entire housing is insulated with foam. This increases the effectiveness of the cooling unit even more. The two-component foam also gives the unit more stability. With refrigerant R290. The back of the double beer bar has a large area for product advertisement.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel, fitted tower with Junior compensator taps	18-3131-0820-000
2 lines	7 mm	Stainless steel, integrated sink with drain, fitted tower with Junior compensator taps	18-3132-0820-000

Technical details	Beer bar BT 30	Beer bar BT 30 with sink	Double beer bar BT 60
Electrical connection values	230 V / 50 Hz / 225 W	230 V / 50 Hz / 225 W	230 V / 50 Hz / 350 W
Current	1.6 A	1.6 A	2.3 A
Ready to use in	10 minutes	10 minutes	10 minutes
Tap capacity*	32 l/h / 372 W (100 l/h with pre-cooled keg)	32 l/h / 372 W (100 l/h with pre-cooled keg)	64 l/h / 744 W
Tap capacity**	16 l/h / 220 W	16 l/h / 220 W	24 l/h / 558 W
Volumetric capacity	DIN or Euro KEG up to 50 l	DIN or Euro KEG up to 50 l	2x DIN or Euro KEG up to 50 l
W/D/H	630/660/1040 mm (dimensions without dispensing tower)	1021/660/1040 mm (dimensions without dispensing tower)	1046/660/1040 mm (dimensions without dispensing tower)
W/D/H of sink	-	300/500/300 mm	-
Height with dispensing tower	1650 mm	1650 mm	1650 mm
Height without castors	940 mm	940 mm	940 mm
Height without castors and cover	900 mm	900 mm	900 mm
Weight	100 kg	130 kg	110 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



We offer various models:
different colours, different towers, different covers. Please contact us and ask.

Mobile beer systems – Dry cooling



Double beer bar BT 60 with sink

Mobile dispensing system with cooling chamber on castors, integrated sink, recessed drip tray in the cover, with drain, 2-line, 7 ID, fitted tower with 2 Junior metal compensator taps, dry cooling (3/8 hp), with fitted hoses and pressure regulator. Combination of chamber and circulation cooling. The sink is fitted to the right of the dispensing tap connection to make it easy to use. Fitted with external fresh water and waste water connections with 3/4" thread and odour trap, with rinsing pipe for fresh water and a cold water standing tap. Mobile thanks to its 8 swivel castors. Large volumetric capacity inside, sufficient for two beer kegs of up to 50 l. Cylinder holder fitted inside. Included in delivery are the beverage hoses, CO₂ hose and a pressure regulator. The powerful cooler within the unit allows you to dispense large volumes. The combination of chamber and circulation cooling means that the unit is quickly ready to use, even if the kegs have not been pre-cooled. The entire housing is insulated with foam. This increases the effectiveness of the cooling unit even more. The two-component foam also gives the unit more stability. With refrigerant R290. The back of the double beer bar has a large area for product advertisement.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel, integrated sink with drain, fitted tower with Junior compensator taps	18-3132-0820-000





Technical details	Double beer bar BT 60 with sink
Electrical connection values	230 V / 50 Hz / 350 W
Current	2.3 A
Ready to use in	10 minutes
Tap capacity*	64 l/h / 744 W
Tap capacity**	24 l/h / 558 W
Volumetric capacity	2x DIN or Euro KEG up to 50 l
W/D/H	1046/660/1040 mm (dimensions without dispensing tower)
W/D/H of sink	-
Height with dispensing tower	1650 mm
Height without castors	940 mm
Height without castors and cover	900 mm
Weight	140 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



We offer various models:
different colours, different towers, different
covers. Please contact us and ask.

Mobile beer systems – Chamber cooling



Beer bar BR 30

Mobile dispensing system on castors with chamber cooling (no circulation cooling) with FlexiDraft tower, 1-line, with dispensing tap. There is space inside the unit for a beer keg of up to 50 l in volume. Door handle to make opening the door easier, 4 castors, two of which are swivel castors with wheel stops.

This beer bar is designed for the single-use tap system FlexiDraft. With the non-return system, the beverage hose leads from the dispensing tap to the beer keg and must be changed for each tapping. This means that cleaning is not necessary, as the hose is a single-use product and is never connected to the tower or tapping directly. The beer keg must be pre-cooled, i.e. depending on the temperature, it must be connected in the beer bar for approx. 1 day to ensure that cold beer can be dispensed. This beer dispenser is suitable for sporadic use, as the beer keg and beverage line can be changed as one.

Lines	ID	Model	Art. no.
1 line	7 mm	Stainless steel, fitted FlexiDraft tower with dispensing tap	18-3170-0610-000
1 line	7 mm	Stainless steel, fitted with "Rade" tower with rapid dispensing tap	18-3171-0310-000

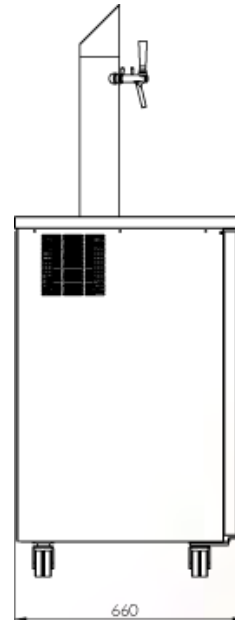
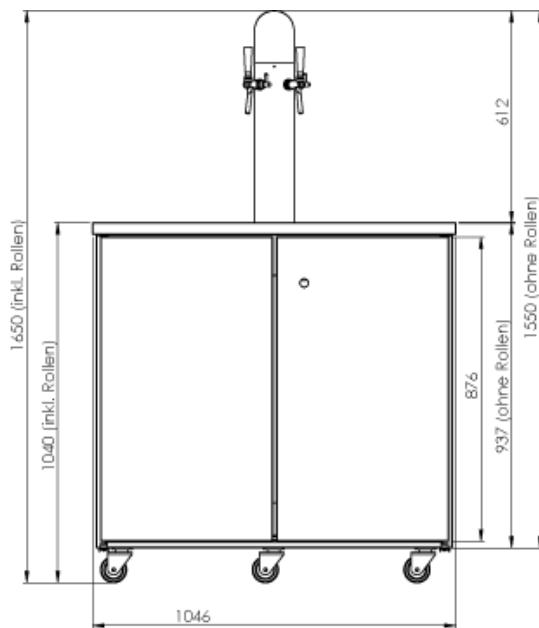


Double beer bar BR 60

Mobile dispensing system on castors (6x) with chamber cooling (no circulation cooling) with FlexiDraft tower, 2-line, with 2x dispensing taps. There is space inside the unit for 2 beer kegs of up to 50 l in volume. Door handle to make opening the door easier.

This beer bar is designed for the single-use tap system FlexiDraft. With the non-return system, the beverage hose leads from the dispensing tap to the beer keg and must be changed for each tapping. This means that cleaning is not necessary, as the hose is a single-use product and is never connected to the tower or tapping directly. The beer kegs must(!) be pre-cooled, i.e. depending on the temperature, they must be connected in the beer bar for 1 day to ensure that cold beer can be dispensed. This beer dispenser is suitable for sporadic use, as the beer kegs and beverage lines can be changed as one.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel, fitted FlexiDraft tower with 2 dispensing taps	18-3172-0620-000



Technical details	Beer bar BR 30	Double beer bar BR 60
Electrical connection values	230 V / 50 Hz / 225 W	230 V / 50 Hz / 225 W
Current	1.6 A	2.3 A
Volumetric capacity	DIN or Euro KEG up to 50 l	2x DIN or Euro KEG up to 50 l
W/D/H	630/660/1030 mm (dimensions without dispensing tower)	1046/660/1040 mm (dimensions without dispensing tower)
Height without castors	940 mm	937 mm
Height without castors and cover	920 mm	876 mm
Weight	80 kg	90 kg



Optional: special beer bar versions:
e.g. powder-coated in RAL colour, custom bore holes, different covers ...
Please enquire!



BN 250 MOBILE

Mobile cooling and dispensing system, wet cooling (2x 2/3 hp), 2-line. 10 mm ID or 4-line, 10 mm ID, with two towers (1-line or 2-line), fitted with Junior compensator tap(s) (option: can also be fitted with contactless Junior compensator taps). Powerful wet cooler with a continuous throughput volume of 250 litres per hour. Fitted with an agitator motor and ice bank. If one compressor should fail, you can continue to dispense with 50% output thanks to the 2 separate cooling circuits. With refrigerant R290.

- Stainless steel housing – high quality, hygienic and easy to clean
- Continuous throughput volume of 250 l/h
- The collapsible top part gives you quick access to the technical components and waterbath
- With integrated ice bank regulator

At large festivals, this flexible cooling unit will ensure an especially fast, high dispensing volume.

Lines	ID	Model	Art. no.
2 lines	10 mm	Stainless steel, with 2 towers (each 1-line)	19-6932-0820-000
4 lines	10 mm	Stainless steel, with 2 towers (each 2-line)	19-6932-0840-000



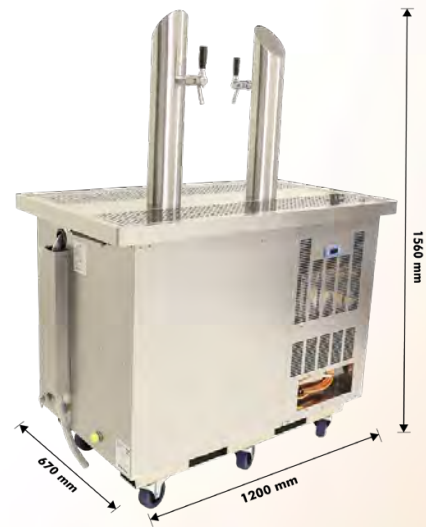
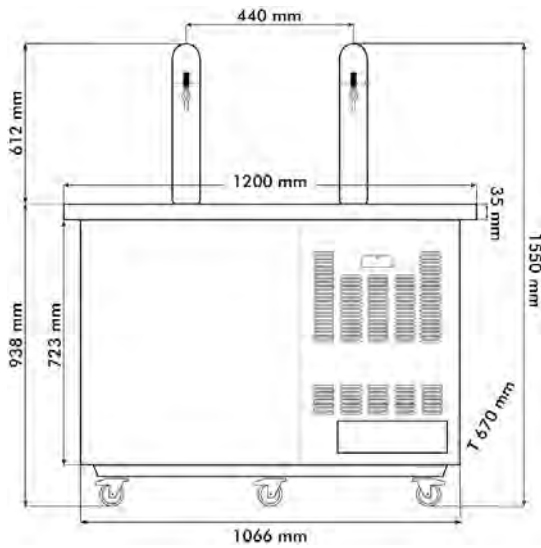
BN 350 MOBILE

Mobile cooling and dispensing system, wet cooling (2 x 1 hp), 2-line, 10 mm ID., with two towers (1-line), fitted with Junior compensator tap (option: can also be fitted with contactless Junior compensator tap). The two tower columns can be mounted in two different directions. Powerful wet cooler with a continuous throughput volume of 400 litres per hour. Fitted with an agitator motor and ice bank. If one compressor should fail, you can continue to dispense with 50% output thanks to the 2 separate cooling circuits. With refrigerant R290.

- Stainless steel housing – high quality, hygienic and easy to clean
- Continuous throughput volume of 400 l/h
- The collapsible top part gives you quick access to the technical components and waterbath
- Digital temperature display
- With integrated ice bank regulator

Ideally suited for summer festivals or other large outdoor events (e.g. concerts, etc.)

Lines	ID	Model	Art. no.
2 lines	10 mm	Stainless steel, with 2 towers (each 1-line)	19-6939-0820-000



Technical details	BN 250 MOBILE	BN 350 MOBILE
Electrical connection values	230 V / 50 Hz / 1700 W	230 V / 50 Hz / 2350 W
Current	9.0 A	11.0 A
Ready to use in	240 minutes	260 minutes
Tap capacity*	250 l/h / 2907 W	400 l/h / 4652 W
Tap capacity**	120 l/h / 2791 W	190 l/h / 4420 W
Waterbath	170 l	173 l
Ice bank weight	60 kg	73 kg
W/D/H	1200/670/1550 mm	1200/670/1560 mm
Weight	160 kg	165 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



Fast dispensing system BN 250

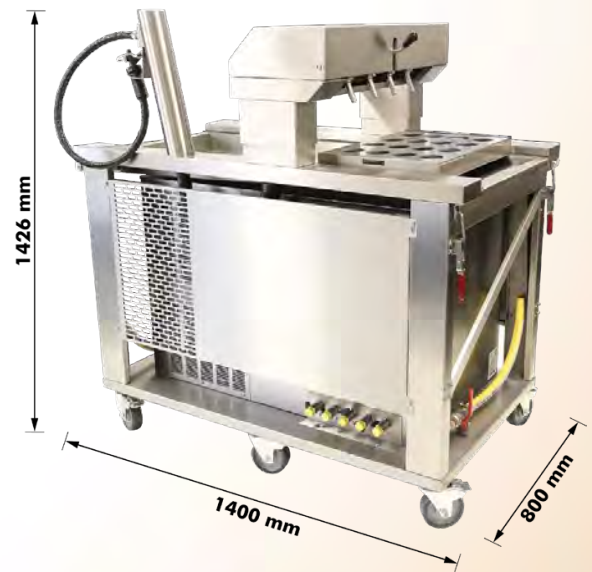
Powerful wet cooler with a continuous throughput volume of 250 litres per hour. For large events with a high demand for beer. The beer continuously runs through the unit and the cup trays are simply pushed through. Fitted with an agitator motor pump and ice bank regulator. 4 + 1 beverage lines, housing made from stainless steel. If one compressor should fail, you can continue to dispense with 50% output thanks to the 2 separate cooling circuits. With refrigerant R290: environmentally friendly and energy efficient.

- A powerhouse that packs a punch – and yet highly mobile (fits through any standard door of approx. 86 cm in width)
- Extremely fast throughput time (cup tray follows cup tray)
- Additional dispensing tower on the unit with a dispensing gun for topping up
- Easy to use (fill four cups at the same time with just one hand)
- With powerful cooler (250 litres/hour)
- Excellent operational reliability

Lines	ID	Model	Art. no.
4 lines	7 mm	Stainless steel, with dispensing bridge and additional tapping point	19-3902-0040-000

– Order on request after intensive consultation –





Technical details	Fast dispensing system BN 250
Electrical connection values	230 V / 50 Hz / 1700 W
Current	9.0 A
Ready to use in	240 minutes
Tap capacity*	250 l/h / 2907 W
Tap capacity**	120 l/h / 2791 W
Waterbath	170 l
Ice bank weight	60 kg
W/D/H	800/1400/1426 mm
Weight	240 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Countertop beer units – Dry cooling

OTK BT 18 "Craft Beer Cooler"

Countertop unit, dry cooling, stainless steel, black gloss/VA, 1-line, without dispensing tap, with attachable drip tray. Designed for the needs of the "craft beer scene" (flexible use, high diversity in varieties, perfect cold transmission/ beverage preparation). Perfect for smaller casks and sample volumes. With manual thermostat for adjusting the dispensing temperature. Large area on the back for advertising. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, with drip tray	18-2007-0010-000
1 line	7 mm	Without dispensing tap, with drip tray, with plunger pump	18-2008-0010-000

OTK BT 40 "Party keg"

Countertop unit, dry cooling (1/5 hp), 1 or 2-line, without dispensing tap, with attachable drip tray. Powerful dry cooling unit in the form of a horizontal mini beer keg (plastic). The drop height (height between the dispensing tap outlet and the drip tray) is 260 mm, leaving plenty of room for tall beer glasses. The standard colour design is black. Other colour variants (RAL) are available for orders starting from 50 units. The drip tray can be stowed underneath the unit, stable handle at the top of the unit for easy transport. With manual thermostat for adjusting the dispensing temperature. With R290.

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, with drip tray	18-2118-0010-000
2 lines	7 mm	Without dispensing tap, with drip tray	18-2118-0020-000

Technical details	BT 18 Craft Beer Cooler	Party keg BT 40
Electrical connection values	230 V / 50 Hz / 220 W	230 V / 50 Hz / 250 W
Current	1.3 A	1.6 A
Ready to use in	5 minutes	5 minutes
Tap capacity*	21 l/h / 244 W	40 l/h / 465 W
Tap capacity**	10 l/h / 232 W	15 l/h / 350 W
W/D/H	264/186/420 mm	308/410/408 mm
D including drip tray	360 mm	580 mm
Weight	19 kg	24 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

i The countertop units are generally delivered without dispensing taps and drip tray (except BT 18 and BT 40, they are with drip tray, but without tap). Please order the dispensing taps and the drip tray for the other units separately.



OTK BT 35

Countertop unit, dry cooling (1/5 hp), stainless steel, 1 or 2-line, without dispensing tap and drip tray. Outlet at top. Small, compact beer cooler which can be delivered as a countertop unit or an under-counter unit. 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. All connecting parts (screws etc.) are made from corrosion-resistant stainless steel. Easier to transport thanks to the sturdy plastic handle on the side. With manual thermostat for fine adjustment of the dispensing temperature. With refrigerant R290.

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, without drip tray	18-6111-0010-000
2 lines	7 mm	Without dispensing tap, without drip tray	18-6115-0020-000

Suitable drip tray (Art no. 41-0024-1000):

VA, attachable, drip plate with round holes, W 320 x D 200 x H 27 mm



OTK BT 60 "Beer boy"

Countertop unit, dry cooling (3/8 hp), 1-line, without dispensing tap and drip tray. Small and lightweight, yet powerful beer cooler! Mobile and versatile in use, e.g. at larger celebrations or fairs. Elegant outer housing made from stainless steel and black plastic. Plastic carry handle at the top of the unit (retractable). Beverage inlet underneath at the side, beverage outlet at the top on the front. Manual thermostat for fine adjustment of the dispensing temperature. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, without drip tray	18-2203-0010-000

Suitable drip tray (Art no. 41-0075-0000):

VA, attachable, drip plate with slots, W 320 x D 200 x H 27 mm

Technical details	BT 35	BT 60 "Beer boy"
Electrical connection values	230 V / 50 Hz / 270 W	230 V / 50 Hz / 420 W
Current	1.7 A	2.5 A
Ready to use in	5 minutes	5 minutes
Tap capacity*	35 l/h / 407 W	64 l/h / 872 W
Tap capacity**	17 l/h / 395 W	24 l/h / 558 W
W/D/H	460/330/345 mm	310/380/395 mm
Weight	33 kg	30 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Countertop beer units – Dry cooling



OTK BT 75

Countertop unit, dry cooling (3/8 hp), stainless steel, 2-line, without dispensing tap and drip tray. Outlet at top. Excellent tap capacity for a medium beer demand and a strong partner for dispensing beer. Sturdy carry handles make it easier to transport. 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. Manual thermostat for fine adjustment of the dispensing temperature. Can also be used as an under-counter cooler.

Lines	ID	Model	Art. no.
2 lines	7 mm	Without dispensing tap, without drip tray	18-6309-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	18-6310-0020-000

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



OTK BT 130

Countertop unit, dry cooling (4/5 hp), stainless steel, 2-line, without dispensing tap and drip tray. Excellent tap capacity for a high beer demand and a strong partner for dispensing beer. Sturdy carry handles make it easier to transport. Beverage inlet underneath at the side, beverage outlet at the top on the front. 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. Manual thermostat for fine adjustment of the dispensing temperature. Can also be used as an under-counter cooler.

Lines	ID	Model	Art. no.
2 lines	7 mm	Without dispensing tap, without drip tray	18-6605-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	18-6606-0020-000

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

Technical details	BT 75	BT 130
Electrical connection values	230 V / 50 Hz / 400 W	230 V / 50 Hz / 900 W
Current	2.5 A	4.7 A
Ready to use in	5 minutes	5 minutes
Tap capacity*	75 l/h / 872 W	130 l/h / 1511 W
Tap capacity**	24 l/h / 558 W	51 l/h / 1186 W
W/D/H	595/330/410 mm	595/365/410 mm
Weight	44 kg	55 kg

i The countertop units are generally delivered without dispensing taps and drip tray. Please order the dispensing taps and the drip tray separately.

The performance data relates to:
*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C
**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



OTK BN 70 Mini

Countertop unit, waterbath cooling (3/8 hp), stainless steel, 1 or 2-line, without dispensing tap and drip tray. Tap capacity for medium to large events. With agitator motor and manual thermostat. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 16 litres

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, without drip tray	19-6305-0010-000
1 line	10 mm	Without dispensing tap, without drip tray	19-6306-0010-000
2 lines	7 mm	Without dispensing tap, without drip tray	19-6305-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	19-6306-0020-000

Suitable drip tray (Art no. 41-0004-1000):

VA, attachable, drip plate with round holes, W 560 x D 200 x H 27 mm



OTK BN 70 Medi

Countertop unit, waterbath cooling (3/8 hp), stainless steel, 2-line, without dispensing tap and drip tray. Tap capacity for medium to large events. With agitator motor and manual thermostat. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Lines	ID	Model	Art. no.
2 lines	7 mm	Without dispensing tap, without drip tray	19-6307-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	19-6308-0020-000

Suitable drip tray (Art no. 41-0005-1000):

VA, attachable, drip plate with round holes, W 750 x D 200 x H 27 mm

Technical details	BN 70 Mini	BN 70 Medi
Electrical connection values	230 V / 50 Hz / 420 W	230 V / 50 Hz / 420 W
Current	2.6 A	2.6 A
Ready to use in	25 minutes	50 minutes
Tap capacity*	70 l/h / 814 W	70 l/h / 814 W
Tap capacity**	35 l/h / 418 W	35 l/h / 814 W
Waterbath	16 l	27 l
W/D/H	650/315/430 mm	700/370/495 mm
Weight	32 kg	39 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Countertop beer units – Wet cooling

OTK BN 90 Medi

Countertop unit, waterbath cooling (2/3 hp), stainless steel, 2 or 4-line, without dispensing tap and drip tray. Tap capacity for large events. Powerful thanks to the expansion valve control. With agitator motor and manual thermostat. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres



Lines	ID	Model	Art. no.
2 lines	7 mm	Without dispensing tap, without drip tray	19-6512-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	19-6513-0020-000
4 lines	7 mm	Without dispensing tap, without drip tray	19-6512-0040-000
4 lines	10 mm	Without dispensing tap, without drip tray	19-6513-0040-000

Suitable drip tray (Art no. 41-0005-1000):

VA, attachable, drip plate with round holes, W 750 x D 200 x H 27 mm

OTK BN 130 Maxi

Countertop unit, dry cooling (4/5 hp), stainless steel, 2, 4 or 6-line, without dispensing tap and drip tray. Excellent tap capacity for a high beer demand and a strong partner for dispensing beer. With agitator motor and manual thermostat. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 48 litres



Lines	ID	Model	Art. no.
2 lines	7 mm	Without dispensing tap, without drip tray	19-6612-0020-000
2 lines	10 mm	Without dispensing tap, without drip tray	19-6611-0020-000
4 lines	7 mm	Without dispensing tap, without drip tray	19-6612-0040-000
4 lines	10 mm	Without dispensing tap, without drip tray	19-6611-0040-000
6 lines	7 mm	Without dispensing tap, without drip tray	19-6612-0060-000
6 lines	10 mm	Without dispensing tap, without drip tray	19-6611-0060-000

Suitable drip tray (Art no. 41-0005-1000):

VA, attachable, drip plate with round holes, W 750 x D 200 x H 27 mm

Technical details	BN 90 Medi	BN 130 Maxi
Electrical connection values	230 V / 50 Hz / 650 W	230 V / 50 Hz / 900 W
Current	3.7 A	4.7 A
Ready to use in	30 minutes	35 minutes
Tap capacity*	95 l/h / 1105 W	130 l/h / 1512 W
Tap capacity**	47 l/h / 1093 W	63 l/h / 1465 W
Waterbath	27 l	48 l
W/D/H	700/370/495 mm	750/400/550 mm
Weight	40 kg	51 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

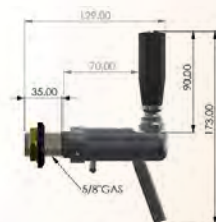
**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



Junior compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator and foam function, with Selbach logo, can be used for 10 mm ID, SK 275.003

Name	Art. no.
Selbach Junior compensator tap, SK 275.003	23-0077-0000



Junior cleaning adapter 5/8"

INOX + EUR4, cleaning adapter for our Junior compensator tap, with 5/8 threaded connection

Name	Art. no.
Cleaning adapter	23-0077-5000



Selbach compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator, foam button, rosette and nut, SK 168.013

Name	Art. no.
Selbach-V10 metal compensator tap	23-0711-0000



P3500 compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator, SK 343.025

Name	Art. no.
P3500 compensator tap	23-0042-0000



Rapid tap for beer

Black plastic, with threaded connection 55 mm, 5/8" thread, with compensator, rosette and nut, for 7 mm ID, SK 269.008

Name	Art. no.
Plastic compensator tap, rapid	23-0633-0000

Under-counter beer units – Dry cooling



UTK BT 35

Under-counter unit, dry cooling (1/5 hp), 1 or 2-line. Outlet at top. Small, compact beer cooler. 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. All connecting parts (screws etc.) are made from corrosion-resistant stainless steel. With refrigerant R290: environmentally friendly and energy efficient. Easier to transport thanks to the sturdy plastic handle on the side. With manual thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
1 line	7 mm	Stainless steel	18-6111-0010-000
2 lines	7 mm	Stainless steel	18-6115-0020-000



UTK BT 75

Under-counter unit, dry cooling (3/8 hp), 2-line. Outlet at top. Excellent tap capacity for a medium beer demand and a strong partner for dispensing beer. Sturdy carry handles make it easier to transport. 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. Manual thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel	18-6309-0020-000
2 lines	10 mm	Stainless steel	18-6310-0020-000



UTK BT 130

Under-counter unit, dry cooling (4/5 hp), 2-line. Outlet at top. Excellent tap capacity for a high beer demand and a strong partner for dispensing beer. Sturdy carry handles make it easier to transport. 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. Manual thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel	18-6605-0020-000
2 lines	10 mm	Stainless steel	18-6606-0020-000



UTK BT 130 F

Under-counter unit, dry cooling (4/5 hp), 2-line, with temperature control and sturdy handles. Dispensing system with an especially low overall height. Best suited for installation in dispensing vehicles. The high dispensing capacity will also guarantee fresh, cold beer for a huge number of visitors at all times! Beer inlet at the front, beer outlet on the rear at the top. The housing cover is in two parts. The housing cover above the service components can be removed separately. This means that the beverage hoses can remain connected, if you wish! With refrigerant R290.

Lines	ID	Model	Art. no.
2 lines	7 mm	Flat design, stainless steel	18-6625-0020-000
2 lines	10 mm	Flat design, stainless steel	18-6624-0020-000



UTK BT 130

Under-counter unit, dry cooling (4/5 hp), 4-line. Outlet at the front. Excellent tap capacity for a high beer demand and a strong partner for dispensing beer. Sturdy carry handles make it easier to transport. 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. Manual thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
4 lines	7 mm	Stainless steel	18-6618-0040-000
4 lines	10 mm	Stainless steel	18-6619-0040-000

Technical details	BT 35	BT 75	BT 130 – 2-line	BT 130 F	BT 130 – 4-line
Electrical connection values	230 V / 50 Hz / 270 W	230 V / 50 Hz / 400 W	230 V / 50 Hz / 900 W	230 V / 50 Hz / 720 W	230 V / 50 Hz / 900 W
Current	1.7 A	2.5 A	4.7 A	4.0 A	4.7 A
Ready to use in	5 minutes	5 minutes	5 minutes	5 minutes	5 minutes
Tap capacity*	35 l/h / 407 W	75 l/h / 872 W	130 l/h / 1512 W	130 l/h / 1512 W	130 l/h / 1512 W
Tap capacity**	17 l/h / 395 W	24 l/h / 558 W	51 l/h / 1186 W	51 l/h / 1186 W	51 l/h / 1186 W
W/D/H	460/330/345 mm	595/330/410 mm	595/365/410 mm	712/372/314 mm	590/365/415 mm
Weight	33 kg	44 kg	55 kg	55 kg	55 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Under-counter beer units – Dry cooling



UTK BT 190

Under-counter unit, dry cooling (1.1/3 hp), 4-line. Outlet at the front. Excellent tap capacity for a very high beer demand and a strong partner for dispensing beer. Sturdy carry handles and stainless steel trapezoidal rail make it easier to transport. 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. Manual thermostat for fine adjustment of the dispensing temperature.

Lines	ID	Model	Art. no.
4 lines	7 mm	Stainless steel	18-6904-0040-000
4 lines	10 mm	Stainless steel	18-6903-0040-000



UTK BT 200 F

Under-counter unit, dry cooling (1.1/3 hp), 2-line, with temperature control and sturdy handles. Dispensing system with a low-profile design. Best suited for installation in dispensing vehicles. The powerful cooler with a high dispensing volume guarantees the best beer dispensation, even where there is a massive rush of visitors. Beer inlet on the bottom at the front, beer outlet on the top at the front. Very sturdy circulating cooler, easy servicing and low maintenance. With refrigerant R290.

Lines	ID	Model	Art. no.
2 lines	7 mm	Flat design, stainless steel	18-9912-0020-000
2 lines	10 mm	Flat design, stainless steel	18-9908-0020-000

Technical details	BT 190	BT 200 F
Electrical connection values	230 V / 50 Hz / 1470 W	230 V / 50 Hz / 1080 W
Current	7.0 A	5.2 A
Ready to use in	5 minutes	5 minutes
Tap capacity*	190 l/h / 2200 W	200 l/h / 2326 W
Tap capacity**	91 l/h / 2117 W	95 l/h / 2209 W
W/D/H	760/425/505 mm	762/378/422 mm
Weight	97 kg	80 kg

The performance data relates to:
*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C
**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C



Threaded connection

Name	Model	Art. no.
Threaded connection with bonded nut	for 7 mm ID	20-0305-0005
Threaded connection with bonded nut	for 10 mm ID	20-0304-0005



UTK BN 30

Under-counter unit, waterbath cooling (1/5 hp), stainless steel, 2-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for small events. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 10.5 litres

Lines	ID	Model	Art. no.
2 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7103A0020-000
2 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7102A0020-000



UTK BN 30 Medi

Under-counter unit, waterbath cooling (1/5 hp), stainless steel, 4-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for smaller events. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Lines	ID	Model	Art. no.
4 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7112A0040-000
4 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7113A0040-000

Technical details	BN 30	BN 30 Medi
Electrical connection values	230 V / 50 Hz / 350 W	230 V / 50 Hz / 350 W
Current	2.0 A	2.0 A
Ready to use in	30 minutes	60 minutes
Tap capacity*	36 l/h / 418 W	36 l/h / 418 W
Tap capacity**	17 l/h / 395 W	17 l/h / 395 W
Waterbath	10.5 l	27 l
W/D/H	480/305/370 mm	700/370/495 mm
Weight	28 kg	36 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Under-counter beer units – Wet cooling



UTK BN 70 Mini

Under-counter unit, waterbath cooling (3/8 hp), stainless steel, 2-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for medium to large events. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 16 litres

Lines	ID	Model	Art. no.
2 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7309A0020-000
2 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7307A0020-000



UTK BN 70 Medi

Under-counter unit, waterbath cooling (3/8 hp), stainless steel, 2 or 4-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for medium to large events. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Lines	ID	Model	Art. no.
2 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7303A0020-000
2 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7304A0020-000
4 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7303A0040-000
4 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7304A0040-000



UTK BN 90 Medi

Under-counter unit, waterbath cooling (2/3 hp), stainless steel, 4-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for large events. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Lines	ID	Model	Art. no.
4 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7502A0040-000
4 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7501A0040-000



UTK BN 90 Maxi

Under-counter unit, waterbath cooling (2/3 hp), stainless steel, 4 or 6-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Tap capacity for large events. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 48 litres

Lines	ID	Model	Art. no.
4 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7505A0040-000
4 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7503A0040-000
6 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7505A0060-000
6 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7503A0060-000



UTK BN 130 Maxi

Under-counter unit, waterbath cooling (4/5 hp), stainless steel, 4 or 6-line. With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Excellent tap capacity for a high beer demand and a strong partner for dispensing beer. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 48 litres

Lines	ID	Model	Art. no.
4 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7605A0040-000
4 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7604A0040-000
6 lines	7 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7605A0060-000
6 lines	10 mm	With agitator motor pump, manual thermostat control and water level indicator	19-7604A0060-000

Technical details	BN 70 Mini	BN 70 Medi	BN 90 Medi	BN 90 Maxi	BN 130 Maxi
Electrical connection values	230 V / 50 Hz / 420 W	230 V / 50 Hz / 420 W	230 V / 50 Hz / 650 W	230 V / 50 Hz / 650 W	230 V / 50 Hz / 900 W
Current	2.6 A	2.6 A	3.7 A	3.7 A	4.7 A
Ready to use in	25 minutes	50 minutes	30 minutes	30 minutes	35 minutes
Tap capacity*	70 l/h / 814 W	70 l/h / 814 W	95 l/h / 1105 W	95 l/h / 1105 W	130 l/h / 1512 W
Tap capacity**	35 l/h / 418 W	35 l/h / 418 W	47 l/h / 1093 W	47 l/h / 1093 W	63 l/h / 1465 W
Waterbath	16 l	27 l	27 l	48 l	48 l
W/D/H	650/315/430 mm	700/370/495 mm	700/370/495 mm	750/400/550 mm	750/400/550 mm
Weight	32 kg	39 kg	40 kg	51 kg	51 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Under-counter beer units – Wet cooling



UTK BN 190 Power cooler

Under-counter unit, waterbath cooling (2x 2/3 hp), stainless steel, 2, 4 or 6-line. With agitator motor pump, conveying capacity 6 m H/ 20 m L. Excellent tap capacity for a very high beer demand and a strong partner at peak times. Fitted with 2 separate cooling circuits. The integrated combination regulator gives you the option to switch between ice bank control and thermostat operation. Easier to transport thanks to the sturdy plastic handle on the side. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 67 litres.

Lines	ID	Model	Art. no.
2 lines	15 mm	With agitator motor pump	19-6901A0020-000
4 lines	7 mm	With agitator motor pump	19-6907A0040-000
4 lines	10 mm	With agitator motor pump	19-6903A0040-000
6 lines	7 mm	With agitator motor pump	19-6907A0060-000
6 lines	10 mm	With agitator motor pump	19-6903A0060-000

Adapter set for UTK BN 190

For adapting the connections from 5/8" to 3/4" thread. For hose with 15 mm ID. Set contents:

- 1x transition piece 15 mm ID, 5/8" internal thread , 3/4" external thread
- 1x hose nozzle, straight 15 mm ID, with seal
- 1x wing nut with 3/4" thread for nozzles 15 mm ID.



Name	Art. no.
Adapter set for BN 190 for hose 15 mm ID	21-0303-0000



UTK BN 250 Power cooler

Under-counter unit, waterbath cooling (2x 2/3 hp), stainless steel, 6-line. With agitator motor pump and ice bank control. Conveying capacity 12 m H/ 20 m L. Powerful wet cooler with a continuous throughput volume of 250 litres per hour. For large events with a high demand for beer. Fitted with 2 separate cooling circuits. With stainless steel evaporator tank and internal stainless steel evaporator line. Connecting parts (screws etc.) made from corrosion-resistant stainless steel. This large cooler is designed for cooling beverages, but can also be used for cooling in industrial settings, such as for large bakery machines, machines used in the dairy industry or for cooling fruit and vegetables. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 170 litres.

Lines	ID	Model	Art. no.
6 lines	10 mm	With agitator motor pump and ice bank control	19-6915A0060-000



UTK BN 500 Power cooler

Under-counter unit, waterbath cooling (2x 1,1/3 hp), stainless steel, 6-line. With agitator motor pump and ice bank. Extremely powerful wet cooler with a continuous throughput volume of 500 litres per hour. For large events with a very high demand for beer. Fitted with 2 separate cooling circuits. Conveying capacity 12 m H/ 20 m L. With stainless steel evaporator tank and internal stainless steel evaporator line. Connecting parts (screws etc.) made from corrosion-resistant stainless steel. In spite of its high dispensing performance, the continuous cooler has a base which is no larger than pallet size, and can therefore be transported using a forklift truck, for instance, without difficulty. This giant cooler is designed for cooling beverages, but can also be used for cooling in industrial settings, such as for large bakery machines, machines used in the dairy industry or for cooling fruit and vegetables. Volumetric capacity of waterbath: 320 litres.

Lines	ID	Model	Art. no.
6 lines	10 mm	With agitator motor pump and Combination regulator	09-6906H0060-000

- Models on request -



UTK BN 1000 Power cooler

Under-counter unit, waterbath cooling, stainless steel, 6-line. With agitator motor pump and ice bank. Extremely powerful wet cooler with a continuous throughput volume of 1000 litres per hour. Peak output 1800 l/h in 60 minutes. Fitted with 4 separate cooling circuits. Conveying capacity 12 m H/ 20 m L. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line. Connecting parts (screws etc.) made from corrosion-resistant stainless steel. In spite of its high dispensing performance, the continuous cooler has a base which is no larger than pallet size, and can therefore be transported using a forklift truck, for instance, without difficulty. This giant cooler is designed for cooling beverages, but can also be used for industrial cooling. Volumetric capacity of waterbath: 320 litres.

Lines	ID	Model	Art. no.
6 lines	7 mm	With agitator motor pump and Combination regulator	09-6917H0060-000

- Models on request -

Technical details	BN 190 Power cooler	BN 250 Power cooler	BN 500 Power cooler	BN 1000 Power cooler
Electrical connection values	230 V / 50 Hz / 1350 W	230 V / 50 Hz / 1700 W	230 V / 50 Hz / 2560 W	2x 230 V / 50 Hz / 5200 W
Current	7.5 A	9.0 A	14.0 A	14.0 A
Ready to use in	30 minutes	240 minutes	120 minutes	60 minutes
Tap capacity*	190 l/h / 2210 W	250 l/h / 2907 W	500 l/h / 5815 W	1000 l/h / 11630 W
Tap capacity**	93 l/h / 2163 W	120 l/h / 1791 W	230 l/h / 5350 W	480 l/h / 5580 W
Waterbath	67 l	170 l	320 l	320 l
Ice bank weight	-	60 kg	100 kg	120 kg
W/D/H	1040/530/550 mm	1165/630/750 mm	1200/900/850 mm	900/1475/850 mm
Weight	91 kg	110 kg	160 kg	200 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

**Taking into account DIN 6653-4: Beverage dispensing temperature +4 °C, beverage inlet temperature +24 °C, ambient temperature +32 °C

Accessories for under-counter beer units – Wet cooling



Threaded connection

Name	Model	Art. no.
Threaded connection with bonded nut	for 7 mm ID	20-0305-0005
Threaded connection with bonded nut	for 10 mm ID	20-0304-0005



Agitator motor pump "A"

Name	Model	Art. no.
Agitator motor pump type "A" MID	Conveying capacity: 6 m H / 20 m L	50-0299-0000



Agitator motor pump "H"

Name	Model	Art. no.
Agitator motor pump type "H" ST-B	Conveying capacity: 12 m H / 20 m L	50-0321-0000



Agitator motor pump "I"

Name	Model	Art. no.
Agitator motor pump type "I" ST-C	Conveying capacity: 18 m H / 20 m L	50-0324-0000



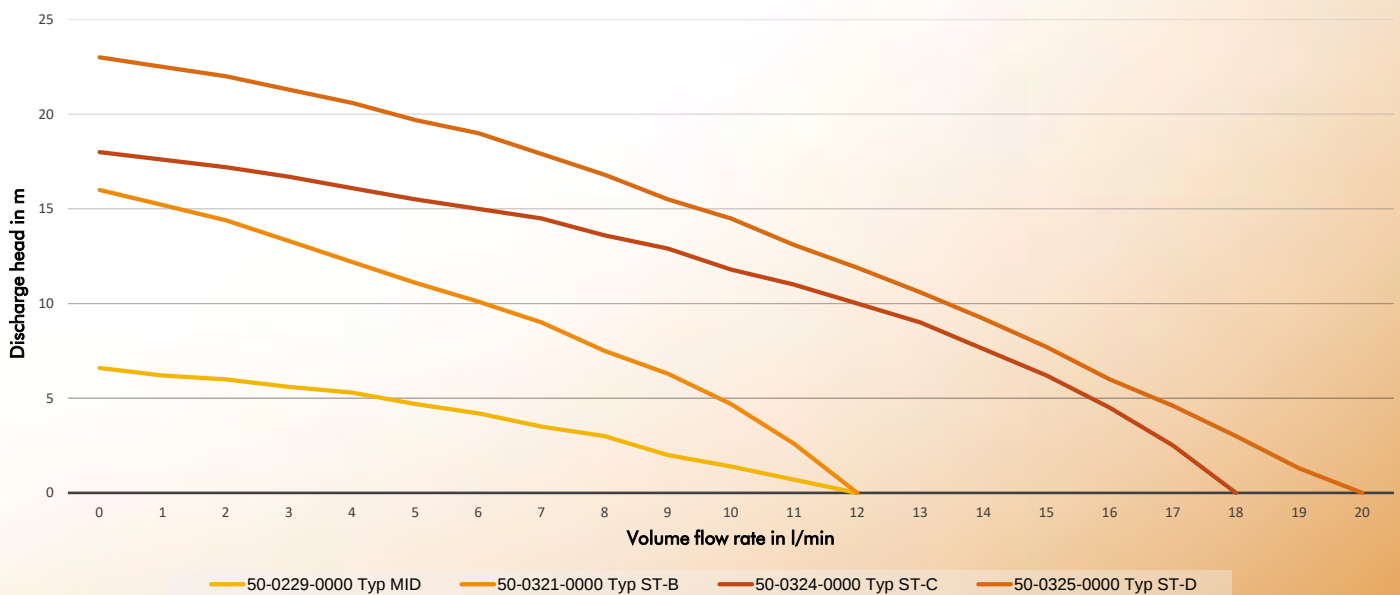
Agitator motor pump "J"

Name	Model	Art. no.
Agitator motor pump type "J" ST-D	Conveying capacity: 23 m H / 20 m L	50-0325-0000

Technical details for pumps

Type	Flow rate at Discharge head l/ min./m	Immersion depth h mm	Weight in kg	Capacity in kW	Voltage 3~	Frequency in Hz	Rated current in A	Speed in rpm
"A" / MID	4/6	230	1.5	0.05	230 V	50	0.50	2750
"H" / ST-B	10/6	230	1.9	0.073	230 V	50	0.34	2800
"I" / ST-C	10/11.5	230	2.5	0.09	230 V	50	0.54	2800
"J" / ST-D	10/14.5	230	2.6	0.150	230 V	50	0.71	2800

Pump capacity



Line cooling units – Wet cooling



BK 20

Under-counter unit for line cooling, waterbath cooling (1/6 hp). With agitator motor pump and manual thermostat control. Conveying capacity 6 m H/ 20 m L. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 6.3 litres.

Model	Art. no.
With agitator motor pump (E-pump) and thermostat control	19-7000E0000-000



BK 40

Under-counter unit for line cooling, waterbath cooling (1/5 hp). With agitator motor pump, manual thermostat control and water level indicator. Conveying capacity 6 m H/ 20 m L. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 14 litres.

Model	Art. no.
With agitator motor pump, thermostat control and water level indicator	19-7132A0000-000



BK 70 Mini

Under-counter unit for line cooling, waterbath cooling (3/8 hp). With agitator motor pump, thermostat control, water level indicator and water flow and return 5/8" thread. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 16 litres

Model	Conveying capacity	Art. no.
With agitator motor pump, thermostat control, water level indicator and water flow and return 5/8" thread	6 m H / 20 m L (A-pump)	19-7307A0000-000
	12 m H / 20 m L (H-pump)	19-7307H0000-000



BK 70 Medi

Under-counter unit for line cooling, waterbath cooling (3/8 hp). With agitator motor pump, manual thermostat control, water level indicator and water flow and return 5/8" thread. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Model	Conveying capacity	Art. no.
With agitator motor pump, thermostat control, water level indicator and water flow and return 5/8" thread	6 m H / 20 m L (A-pump)	19-7304A0000-000
	12 m H / 20 m L (H-pump)	19-7304H0000-000
	23 m H / 20 m L (J-pump)	19-7304J0000-000



BK 90 Medi

Under-counter unit for line cooling, waterbath cooling (2/3 hp). With agitator motor pump, manual thermostat control, water level indicator and water flow and return 5/8" thread. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Model	Conveying capacity	Art. no.
With agitator motor pump, thermostat control, water level indicator and water flow and return 5/8" thread	6 m H / 20 m L (A-pump)	19-7501A0000-000
	12 m H / 20 m L (H-pump)	19-7501H0000-000
	23 m H / 20 m L (J-pump)	19-7501J0000-000

Technical details	BK 20	BK 40	BK 70 Mini	BK 70 Medi	BK 90 Medi
Electrical connection values	230 V / 50 Hz / 250 W	230 V / 50 Hz / 278 W	230 V / 50 Hz / 420 W	230 V / 50 Hz / 420 W	230 V / 50 Hz / 650 W
Current	1.4 A	1.8 A	2.6 A	2.6 A	3.7 A
Cooling capacity	233 W / 200 kcal/h	382 W / 329 kcal/h	814 W / 700 kcal/h	814 W / 700 kcal/h	1105 W / 950 kcal/h
Waterbath	6.3 l	14 l	16 l	27 l	27 l
W/D/H (with A-pump)	390/295/325 mm	481/305/395 mm	655/315/430 mm	700/370/495 mm	700/370/495 mm
Unit height with H-pump	-	-	470 mm	520 mm	520 mm
Unit height with J-pump	-	-	-	520 mm	520 mm
Weight	21 kg	24 kg	32 kg	40 kg	40 kg



The purpose of line cooling is to bring the beverage pre-cooled to storage temperature in the cooling chamber to the dispensing tap without the temperature changing on the way. The additional use of a dispensing tap cooling plate or cooled dispensing tower is ideal.

Line cooling units – Wet cooling



BK 130 Maxi

Under-counter unit for line cooling, waterbath cooling (4/5 hp). With agitator motor pump, manual thermostat control, water level indicator and water flow and return 5/8" thread. Fitted with stainless steel evaporator tank and internal stainless steel evaporator line, HCFC-free insulation. With refrigerant R290: environmentally friendly and energy efficient. Volumetric capacity of waterbath: 27 litres

Model	Conveying capacity	Art. no.
With agitator motor pump, thermostat control, water level indicator and water flow and return 5/8" thread	6 m H / 20 m L (A-pump)	19-7604A0000-000
	12 m H / 20 m L (H-pump)	19-7604H0000-000
	23 m H / 20 m L (J-pump)	19-7604J0000-000

Technical details	BK 130 Maxi
Electrical connection values	230 V / 50 Hz / 900 W
Current	4.7 A
Cooling capacity	1511 W / 1300 kcal/h
Waterbath	48 l
W/D/H (with A-pump)	750/400/550 mm
Unit height with H-pump	590 mm
Unit height with J-pump	590 mm
Weight	51 kg

Machine console



Machine console

Stainless steel collapsible console for beer units. Wall mounting.

Model	Width	Depth	Height	Art. no.
Stainless steel, collapsible	555 mm	355 mm	355 mm	35-1049-0000
	555 mm	430 mm	355 mm	35-1050-0000
	760 mm	460 mm	525 mm	35-1208-0000
	920 mm	540 mm	525 mm	35-1171-0000



Dry cooling block

Dry cooling block with stainless steel beer cooling lines in a flat design for connecting an existing cooling set of cooling counters, or similar. The stainless steel housing contains an aluminium block which has been insulated with polyurethane hard foam on all sides.

Lines	ID	Model	Art. no.
2 lines	7 mm	Stainless steel, flat design	08-8002-0020-000
3 lines	7 mm	Stainless steel, flat design	08-8002-0030-000
4 lines	7 mm	Stainless steel, flat design	08-8002-0040-000
5 lines	7 mm	Stainless steel, flat design	08-8002-0050-000
2 lines	10 mm	Stainless steel, flat design	08-8001-0020-000
3 lines	10 mm	Stainless steel, flat design	08-8001-0030-000
4 lines	10 mm	Stainless steel, flat design	08-8001-0040-000
5 lines	10 mm	Stainless steel, flat design	08-8001-0050-000

Technical details	Dry cooling block
Evaporator power $t_o = -10\text{ °C}$	950 W
Tap capacity*	130 l/h
W/D/H	350/420/175 mm
Weight	19 to 23 kg



Control set for dry cooling block

Comprising:
expansion valve for R134a, solenoid valve and thermostat.
The control set is enclosed loose in the delivery.

Name	Art. no.
Control set for dry cooling block for R134a	11-0160-0000

The performance data relates to:
*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

Satellite coolers – Wet cooling



Waterbath satellite cooler Mini

Waterbath satellite cooler for connecting to an existing cooling set of cooling counters, or similar. The cooler can be fitted with the control set for R134a or R404a. For smaller events. Compact and space-saving. No waste heat and low-noise operating mode.

Lines	ID	Model	Conveying capacity	Art. no.
-	-	without beverage lines, with agitator motor pump	6 m H / 20 m L	09-3119A0000-000
2 lines	7 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3120A0020-000
2 lines	10 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3121A0020-000



Waterbath satellite cooler Medi

Waterbath satellite cooler for connecting to an existing cooling set of cooling counters, or similar. Powerful unit for moderate dispensing volumes. The cooler can be fitted with the control set for R134a or R404a. Compact and space-saving. No waste heat and low-noise operating mode.

Lines	ID	Model	Conveying capacity	Art. no.
-	-	without beverage lines, with agitator motor pump	6 m H / 20 m L	09-3107A0000-000
2 lines	7 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3108A0020-000
2 lines	10 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3109A0020-000
4 lines	7 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3108A0040-000
4 lines	10 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3109A0040-000



Waterbath satellite cooler Maxi

Waterbath satellite cooler for connecting to an existing cooling set of cooling counters, or similar. Powerful unit for large dispensing volumes. The cooler can be fitted with the control set for R134a or R404a. Compact and space-saving. No waste heat and low-noise operating mode.

Lines	ID	Model	Conveying capacity	Art. no.
-	-	without beverage lines, with agitator motor pump	6 m H / 20 m L	09-3110A0000-000
4 lines	7 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3111A0040-000
4 lines	10 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3112A0040-000
6 lines	7 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3111A0060-000
6 lines	10 mm	With beverage lines and agitator motor pump	6 m H / 20 m L	09-3112A0060-000



Control set for waterbath satellite cooler R134a

Comprising:

expansion valve R134a and solenoid valve

The control set is enclosed loose in the delivery.

Name	for type	Art. no.
Satellite control set for R134a	Mini/Medi	11-0183-0000
	Maxi	11-0184-0000



Control set for waterbath satellite cooler R404a

Comprising:

expansion valve R404a and solenoid valve

The control set is enclosed loose in the delivery.

Name	for type	Art. no.
Satellite control set for R404a	Mini/Medi/Maxi	11-0842-0000

Technical details	SAT cooler Mini	SAT cooler Medi	SAT cooler Maxi
Electrical connection values	230 V / 50 Hz / 100 W	230 V / 50 Hz / 100 W	230 V / 50 Hz / 100 W
Evaporator power at $t_b -10\text{ °C}$	400 W	400 W	800 W
Tap capacity*	70 l/h	70 l/h	130 l/h
Waterbath	16 l	27 l	48 l
W/D/H	410/310/430 mm	365/455/475 mm	495/405/545 mm
Weight	15 kg	17.5 kg	18 kg

The performance data relates to:

*Beverage dispensing temperature +8 °C, beverage inlet temperature +18 °C, ambient temperature +24 °C

Dispensing towers



Tower with closed cover

Tower with closed cover, stainless steel matt finish, elegant, slim silhouette. The tower is delivered with fastening holes for M8 threaded rods. Base Ø 114 mm, H 615 mm , H to centre of tap 400 mm.

Lines	ID	Model	Art. no.
1 line	7 mm	Without dispensing tap, hoses must be fitted by customer	06-9021-0013-000
2 lines	7 mm	Without dispensing tap, hoses must be fitted by customer	06-9021-0023-000
1 line	10 mm	With Selbach compensator tap, with line cooling up to the dispensing tap, with 5-metre hose	06-9205-0313-000



Tower with acrylic plate in cover

Tower, stainless steel matt finish, elegant, slim silhouette. With or without line cooling. This tower is available in different models. You can also add your own advertising plate to the tower cover. Please contact us and ask. Base Ø 114 mm, H 615 mm , H to centre of tap 400 mm. Delivered without dispensing taps.

Lines	ID	Model	Art. no.
1 line	10 mm	With line cooling 10 mm ID, VA matt, without advertising plate, without dispensing tap	06-9004-0018-000
2 lines	10 mm	With line cooling 10 mm ID, VA matt, without advertising plate, without dispensing taps	06-9004-0023-000
1 line	10 mm	With line cooling 10 mm ID, gold coloured, without advertising plate, without dispensing tap	06-9004-0018-000
2 lines	10 mm	With line cooling 10 mm ID, gold coloured, without advertising plate, without dispensing taps	06-9004-0028-000
2 lines	7 mm	With line cooling 10 mm ID, VA matt, without advertising plate, without dispensing taps	06-9003-0023-000
2 lines	7 mm	With line cooling 10 mm ID, gold coloured, without advertising plate, without dispensing taps	06-9003-0028-000
2 lines	10 mm	Without line cooling VA matt, with illuminated advertising plate, without dispensing taps	06-9030-0023-000



Junior compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator and foam function, with Selbach logo, can be used for 10 mm ID, SK 275.003

Name	Art. no.
Selbach Junior compensator tap, SK 275.003	23-0077-0000



Selbach compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator, foam button, rosette and nut, SK 168.013

Name	Art. no.
Selbach-V10 metal compensator tap	23-0711-0000



P3500 compensator tap

Stainless steel, with threaded connection 55 mm, 5/8" thread, with stainless steel compensator, SK 343.025

Name	Art. no.
P3500 compensator tap	23-0042-0000



Rapid tap for beer

Black plastic, with threaded connection 55 mm, 5/8" thread, with compensator, rosette and nut, for 7 mm ID, SK 269.008

Name	Art. no.
Plastic compensator tap, rapid	23-0633-0000

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