



HOT DRINKS DISPENSING SYSTEMS

Season 2026/27



Warm drinks in good company

Cold winter air, illuminated Christmas stalls in the evening light and the incomparable scent of cookies, waffles and candy floss – for many, a stroll through the Christmas market is simply part of the festive season. And one thing should never be missing: a warming hot drink. Whether mulled wine, punch or cocoa – the main thing is that it's at the right temperature and tastes great.

With the hot drinks dispensers from Friedhelm Selbach GmbH, these liquid delicacies are served professionally and in a user-friendly way. The mulled wine, tea or Jagertee travels via the beverage line from the canister, tank or bag-in-box into the machine, where it is gently heated – so that all the spice flavours are preserved. For alcoholic drinks, the gentle warming also ensures that the alcohol content and original taste remain unchanged until it is served.

Even so, nobody has to wait long: drinks can be drawn just a few minutes after connecting, and depending on the device variant, up to 100 litres can be dispensed within an hour. Even after serving breaks, the drink is quickly back at the desired temperature – simply adjustable via the thermostat button.

The machines are available in a wide range of designs: as a horizontal wine barrel, as an elegant stainless steel unit with burgundy lacquered side panels, or as a real wood barrel that has its own special charm and fits wonderfully into the ambience of a wooden Christmas hut. The dispensing systems are available with different numbers of lines (1, 2 or 3 lines); heated ball taps and a drip tray are included in the scope of delivery.



Düsseldorf Christmas Market/Becker family



HIGH-QUALITY DISPENSING SYSTEMS – THE ADVANTAGES

- ✓ Ready to draw in just 5 minutes
- ✓ Adjustable serving temperature
- ✓ Flavour and consistency are fully preserved
- ✓ Maximum output of up to 100 litres per hour
- ✓ Continuous, even heating during dispensing
- ✓ Complete packages incl. accessories, ready for instant use



CONTENTS & PRODUCT OVERVIEW

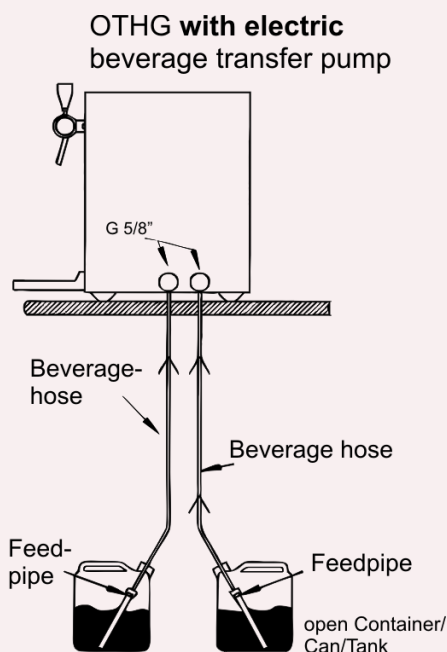
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Product overview

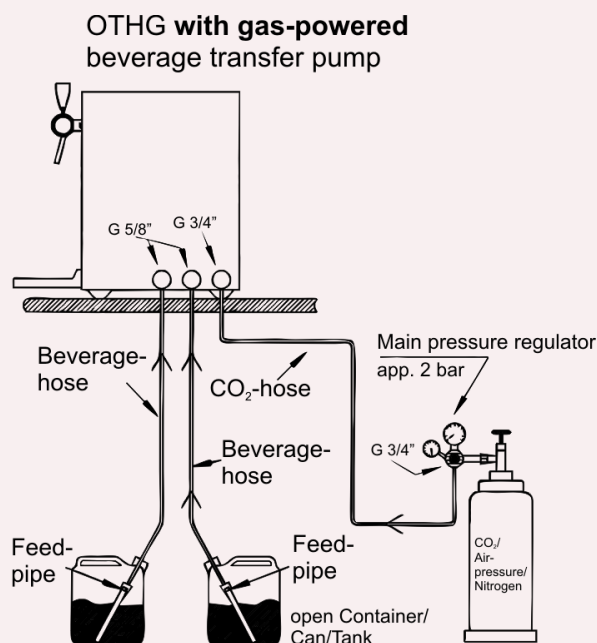
MODEL	LINES	DRIVE	HOUSING	PRICE	PAGE
MONO/30 EP	1 line	electric	stainless steel	€1,681.90	5
DUO/105 EP	2 lines	electric	stainless steel	€2,535.80	6
DUO/105 GP	2 lines	gas	stainless steel	€2,660.00	6
DUO/105 D	2 lines	compressed air	stainless steel	€2,929.80	6
Hot barrel DUO EP	2 lines	electric	plastic	€2,188.00	7
Wooden barrel DUO EP	2 lines	electric	wood	€3,578.00	7
TRIO/105 EP ★ Recommended	3 lines	electric	stainless steel	€2,950.80	8
TRIO/105 EP, connections at bottom	3 lines	electric	stainless steel	€2,950.80	8
TRIO/105 EP, incl. transport box	3 lines	electric	stainless steel	€3,418.00	9
TRIO/105 GP	3 lines	gas	stainless steel	€3,075.00	10
TRIO/105 D	3 lines	compressed air	stainless steel	€3,243.10	10
Wooden barrel TRIO EP	3 lines	electric	wood	€3,968.20	11

Which beverage feed system is right for you?



Electric pump

Connect the beverage hose to the machine, place the feed pipe with mesh sleeve (prevents solid particles from entering) into the drink container – then start dispensing. Suitable when the container and machine are close together: max. hose length 5 m, max. height difference 1 m.



Gas / compressed air pump

Also requires CO₂, compressed air or nitrogen for delivery. In return, greater reach: hose length up to 10 m, height difference up to 3 m. CO₂ consumption approx. 0.7 kg per 100 litres of drink at 2.5 bar.

Note for drinks containing protein (e.g. cocoa)

The maximum permissible processing temperature of the drink must not be exceeded – this depends on the manufacturer. The "medium" temperature setting on the machine should not be exceeded, to avoid burning.

We recommend cocoa that can be heated to max. 85 °C (including www.naarmann.de). Daily cleaning with OTHG fit PROFI in accordance with DIN 6650-6.



Correct temperature for each drink

Mulled wine can be served quite hot (e.g. approx. 75 °C). For drinks containing milk or protein, avoid temperatures that are too high – otherwise residues can no longer be removed from the line. A serving temperature that is too high can also cause heavy splashing when dispensing. The temperature knob on the manual machines shows the ranges.

Cleaning:

Cleaning during operation must be done in accordance with DIN 6650-6 for **alcoholic** hot drinks every **7-14 days** with OTHG fit PROFI cleaning agent, and for **protein-containing** drinks **daily** with OTHG fit PROFI cleaning agent. Further information can be found in the instruction manual for the particular machine design.

1 LINE • STAINLESS STEEL

OTHG MONO/30 EP



Hot drinks dispenser in stainless steel casing (SK 269-012). With 1 beverage line 7 mm i.d. and 1 fitted, heated ball tap. Includes attachable drip tray. With electric pump. Lines and connections are located at the back. This device is ideal for smaller events or as an additional unit alongside an existing OTHG, for "add-on products" that do not have a high throughput.

**Burgundy side panels**

Art.-no. 08K3248-0510-000

€1,681.90*

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

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	30 litres per hour
Connection voltage / power	230 V / 50 Hz • 3,000 watts • 12.5 A
Electrical connection	Type E+F (CEE 7/7)
W/D/H	205/520/490 mm
Weight	approx. 22 kg



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

* Prices (EUR) are sales prices without any quantity-based discounts and do not include VAT, packaging and shipping costs. Prices valid until 31 January 2027.

2 LINES • STAINLESS STEEL

OTHG DUO/105 EP – GP – D



Hot drinks dispenser in stainless steel casing (SK-269-012), burgundy side panels. 2 beverage lines 7 mm i.d., 2 fitted, heated ball taps (SK 343-031), attachable drip tray. Three drive types – same output, different delivery technology.



EP • ELECTRIC

Art.-no. 08K3049-0520-000

€2,535.80*



GP • GAS

Art.-no. 08K3046-0520-000

€2,660.00*



D • COMPRESSED AIR

Art.-no. 08K3239-0520-000

€2,929.80*

LIMITED QUANTITY

EP: electric, self-priming pump. **GP:** gas-pressure pump. **D:** integrated compressed-air compressor, suitable for kegs with standard KEG connections. The compressor enables dispensing from pressure-resistant containers. **Included accessories** in each case: 2 beverage hoses, 2 feed pipes, spanner wrench for ball valve, 2 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets (GP also incl. CO₂ hose/pressure regulator/open-ended spanner; D also incl. 2 air hoses).

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H	290/520/463 mm
Weight	approx. 35 kg



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2 LINES • BARREL DESIGN

OTHG DUO/105 EP – in barrel form



Hot drinks dispenser in barrel form (SK-269-012). 2 beverage lines 7 mm i.d., 2 fitted, heated ball taps (SK 343-031), drip tray that can be placed in front. With electric pumps. Connections at the bottom of the device.

**Hot barrel DUO/105 EP**

Art.-no. 08K3045-0526-000

€2,188.00*

LIMITED QUANTITY

**Wooden barrel DUO/105 EP**

Art.-no. 08K3211-0520-000

€3,578.00*

NOT STOCKED – ON REQUEST

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



	HOT BARREL	WOODEN BARREL
Temperature range for serving drinks	approx. 30 - 85°C	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes	approx. 5 minutes
Output	100 litres per hour	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H	290/520/463 mm	445/520/530 mm
Weight	approx. 35 kg	approx. 47 kg

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3 LINES • STAINLESS STEEL

OTHG TRIO/105 EP

★ RECOMMENDED



Hot drinks dispenser in stainless steel casing (SK-269-012), burgundy side panels. 3 beverage lines 7 mm i.d., 3 fitted, heated ball taps (SK 343-031), attachable drip tray. With electric pumps. Our most popular design.



EP • ELECTRIC

Art.-no. 08K3049-0530-000

€2,950.80*



EP • ELECTRIC – CONNECTIONS AT BOTTOM

Art.-no. 08K3206-0530-000

€2,950.80*

LIMITED QUANTITY

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

Bottom-mounted connections

Connection fittings and mains cable at the bottom of the device. Requires a cut-out in the installation surface: approx. 235 x 70 mm, centred beneath the connections, so that the lines can be routed straight down.



Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H	290/520/463 mm
Weight	approx. 35 kg

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3 LINES • STAINLESS STEEL

OTHG TRIO/105 EP – including transport box



Hot drinks dispenser in stainless steel casing (SK-269-012), in the transport box, burgundy side panels. 3 beverage lines 7 mm i.d., 3 fitted, heated ball taps (SK 343-031), attachable drip tray. With electric pumps. Beverage connections on the side.

**EP • ELECTRIC – IN TRANSPORT BOX**

Art.-no. 08T3049-0530-000

€3,418.00*

LIMITED QUANTITY

Complete package incl. box, 3 beverage hoses, 3 feed pipes, spanner wrench for ball valve, 3 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets.

Ideal for rental, events or moving between locations.

Transport box (empty)

Art.-no. 90-0206-0000 · H 670 × W 390 × D 570 mm · 17 kg. For OTHG stainless steel devices MONO, DUO and TRIO

€558.30*



High-quality construction made of fire-retardant black plywood. Clearly labelled so the device cannot accidentally be turned upside down. Compartment for the drip tray at the bottom, separate compartment for hoses and small parts in the lid. **Not suitable for hot barrel / wooden barrel.**

Fire-retardant

8 butterfly closures

2 handles

EVA insulation

4 rubber feet

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H incl. transport box	390/570/670 mm

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3 LINES • STAINLESS STEEL

OTHG TRIO/105 GP – D



Hot drinks dispenser in stainless steel casing (SK-269-012), burgundy side panels. 3 beverage lines 7 mm i.d., 3 fitted, heated ball taps (SK 343-031), attachable drip tray. Different pump technologies: gas or compressed air.



GP • GAS

Art.-no. 08K3046-0530-000

€3,075.00*



D • COMPRESSED AIR

Art.-no. 08K3239-0530-000

€3,243.10*

LIMITED QUANTITY

GP: gas-pressure pump. **D:** integrated compressed-air compressor, suitable for kegs with standard KEG connections. The compressor enables dispensing from pressure-resistant containers. **Included accessories** in each case: 3 beverage hoses, 3 feed pipes, spanner wrench for ball valve, 3 mesh sleeves, 5 OTHG fit PROFI cleaning agent sachets. GP variant: plus 3 CO₂ hoses; D variant: plus 3 air hoses.

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H	290/520/463 mm
Weight	approx. 35 kg



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3 LINES • WOODEN BARREL

OTHG wooden barrel TRIO/105 EP

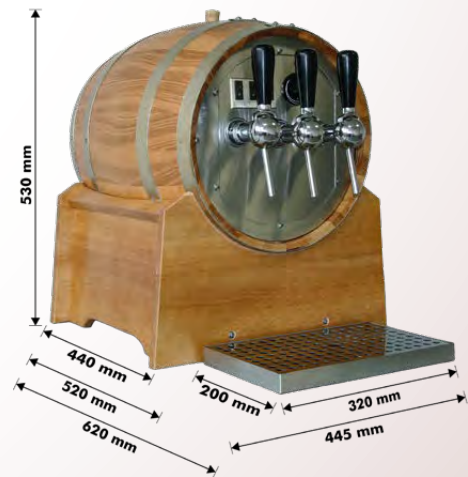
Hot drinks dispenser in natural wooden barrel (SK-269-012). 3 beverage lines 7 mm i.d., 3 fitted, heated ball taps (SK 343-031), drip tray that can be placed in front. With electric pumps. Connections at the bottom of the device. Fits wonderfully into the ambience of wooden Christmas huts.

**Wooden barrel TRIO/105 EP**

Art.-no. 08K3238-0530-000

€3,968.20*

NOT STOCKED – ON REQUEST



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

Temperature range for serving drinks	approx. 30 - 85°C
Ready to draw in	approx. 5 minutes
Output	100 litres per hour
Connection voltage / power	400 V / 50 Hz • 9,000 watts • 12.5 A
Electrical connection	CEE plug, 5-pole, 400 V, 16 A, 3PH+N
W/D/H	445/520/530 mm
Weight	approx. 35 kg

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SERVICE

OTHG inspection (no cleaning)

Art.-no. 65-0016-0000

- ✓ **Test in accordance with DIN VDE 0701-0702:2008**
Protective earth conductor resistance, insulation resistance, substitute leakage current, visual inspection
- ✓ **Checking switch-on and switch-off point**
Replacing thermal paste, adjusting sensor position
- ✓ **Checking the pumps**
- ✓ **Checking the taps and connecting pipes**

We repair minor defects found during the inspection without consultation, up to an additional repair cost of max. €70 net. For any additional repair cost above €70, we will inform you in advance.

(Inspections are only carried out on **hot drinks dispensers made by SELBACH**)

€158

net per device – plus shipping and VAT
Price only valid for structurally unmodified devices!

You can conveniently arrange the inspection via our online form: https://www.selbach.com/rueckliefererschein_en.html

Cleaning agents & accessories

Detergent OTHG fit PROF ¹	Sachet for cleaning and disinfecting in accordance with DIN 6650-6	94-1038-0000	€2.60
Cleaning box OTHG	consisting of: dosing bottle, cleaning ball for tap, cleaning brush, spray bottle 500 ml, nitrile gloves (10 pcs.), quick disinfectant, 2 sachets OTHG fit PROF	94-0520-0000	€66.20
Cleaning adapter for ball valve	for ball valve SK 343-031 and SK 301-001	23-0688-0000	€16.10
"Cocoa" cleaning adapter		22-0984-0000	€77.60

Only **cleaning agents** produced by the manufacturer (SELBACH) may be used. The cleaning agent is mixed with water as described on the sachet and aspirated through the pumps at the lowest temperature setting, as for a dispensing operation. After a treatment time of 15-20 minutes, the system must be rinsed with drinking water (min. 5 l per line) until the cleaning agent is completely removed. Cleaning during operation must be done in accordance with DIN 6650-6 for **alcoholic** hot drinks every **7-14 days** with OTHG fit PROF cleaning agent, and for **protein-containing** drinks **daily** with OTHG fit PROF cleaning agent. See instructions for more information.

¹ already included in the scope of delivery of the particular complete package design.

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ACCESSORIES & SPARE PARTS

Pumps

Flojet diaphragm pump for electric OTHG	24V, pre-assembled and adjusted	50-0352-0000	€177.90
Flojet diaphragm pump for gas-powered OTHG	Gas pressure without vacuum switch	50-0028-0000	€124.10
Piston pump	oil-free 15RAS, 220VAC, 50Hz, complete with pressure switch OTHG	50-0090-0004	€380.90

CO₂ accessories

CO ₂ hose ¹	7 mm i.d., 3/4" wing nut straight on both sides, length approx. 2.5 m	26-0629-0000	€32.00
CO ₂ main pressure regulator ¹	with 3/4" external thread and shut-off valve on the low-pressure side	22-0415-0000	€108.70
Open-ended spanner ¹	for pressure regulator, wrench size 30 mm	91-0101-0000	€4.80

Taps and seals

Ball valve SK 343-031	Stainless steel (VA), with 55 mm screw neck, G 5/8", i.d. 7 mm	23-1036-0000	€169.30
Sealing kit for ball valve SK 343-031	comprising PTFE collar, 2 O-rings, spring, 2 washers, spacer bolts	23-0354-0000	€27.90
Ball valve SK 301-001	Stainless steel (VA), with 55 mm screw neck, G 5/8", i.d. 7 mm	23-0179-0000	€165.70
Sealing kit for ball valve SK 301-001	comprising PTFE collar, 2 O-rings, spring, 2 washers, spacer bolts	23-0375-0000	€20.50
Spanner wrench for ball valve ¹	Tool to install/remove ball valves	91-0135-0000	€2.90
O-ring (large)	for VA pump and transition from tap connector to block, suitable for ball valves SK 301-001 and SK 343-031	26-0311-0000	€0.35
O-ring (small)	for transition from front part to tap rear part, suitable for ball valves SK 301-001 and SK 343-031	26-0369-0000	€0.30
Tap ring set for ball valve	one ring each in red, white, brown, yellow	26-0377-0000	€12.20

¹ already included in the scope of delivery of the particular complete package design.

 Work on the machine's technical components may only be carried out by qualified electricians or refrigeration technicians.

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ACCESSORIES & SPARE PARTS

Hoses and pipes

Beverage hose for units with stainless steel (VA) housing ¹	10 mm i.d., with 5/8" wing nut straight on one side, free on the other side, length approx. 2.5 m	26-0776-0000	€16.80
Beverage hose for barrel units ¹	10 mm i.d., with 5/8" wing nut bent 90° on one side, free on the other side, length approx. 2.5 m	26-1132-0000	€20.00
Beverage hose "cocoa"	10 mm i.d., with 5/8" wing nut straight on one side, "cocoa" quick-connect coupling black on the other side, length approx. 2.5 m	26-1487-0000	€36.30
Air hose for OTHG with piston pump	with G 3/4" nut, 4 mm i.d., length approx. 2.5 m, (one hose required per line)	26-0773-0000	€37.25
Beverage hose for OTHG with piston pump	10 mm i.d. x 16 mm o.d., 2 x G 5/8" nut, 1x straight/1x bent nipple, length approx. 2.5 m, (also usable as a beer hose for tapping)	26-0541-0000	€35.70
Feed pipe ¹	11 x 0.5 mm, straight, stainless steel (VA), 400 mm long, for beverage hoses 10 mm i.d., for extracting drinks from container/canister/tank	10-1625-0000	€3.60
Mesh sleeve ¹	for filtering / preventing solid particles from entering the hot drinks dispenser	22-0837-0005	€6.20
Hose clamp feed pipe	1-ear, 16-19.2 mm, type 019.2-706R, for hoses 10 mm i.d.	21-1510-0000	€0.50
Hose clamp mesh sleeve	1-ear, 10.3-12.8 mm, type 12.8-706R, for hoses 10 mm i.d.	21-1518-0000	€0.35

Drip trays and collecting trays

Drip tray	attachable, 290 x 160 x 22 mm, for OTHG burgundy/VA DUO and TRIO	41-0111-0000	€52.00
Drip tray	attachable, 270 x 160 x 22 mm, for OTHG burgundy/VA DUO with 270 mm width	41-0102-0000	€55.20
Drip tray	attachable, 205 x 160 x 22 mm, for OTHG MONO	41-0234-0000	€53.00
Collecting tray stainless steel	W 712 × D 562 × H 30 mm	32-1048-0000	€43.20
Collecting tray stainless steel	W 1055 × D 490 × H 30 mm	32-0703-0000	€60.80
Collecting tray stainless steel	W 1055 × D 532 × H 30 mm	32-1057-0000	€63.00

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ACCESSORIES, SPARE PARTS & NEW PRODUCTS

Temperature technology

Capillary tube controller	Temperature controller for hot drinks dispensers	50-0121-0000	€49.70
Switch for capillary tube controller	Rotary switch, connected to the rotary temperature knob on the outside of the device	50-0122-0000	€29.80
Temperature knob	Knob for setting the correct temperature on the hot drinks dispenser	50-0041-0000	€2.20
Overheat protection	Overheat protection for hot drinks dispensers (OTHG)	50-0016-0000	€48.40

Machine and accessories as a package

We offer our hot drinks dispensers as a practical “complete package” – all the accessories you need are included, and the package version is cheaper than buying individual accessories. You are also welcome to enquire about the devices without accessories.



Effortless unpacking: the cardboard cover simply pulls off upwards. The machine sits at the bottom of the box, accessories on top – everything for smooth operation is immediately at hand.



NEW PRODUCT – PREVIEW

OTHG-TOUCH – the next generation

- Internet access
- Remote support
- New display, intuitive operation
- POS integration ready
- Familiar design, perfect performance

First prototype at BrauBeviale 2026. More on series production and availability to follow.



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