

WINE DISPENSING SYSTEMS



Countertop wine units – Dry cooling

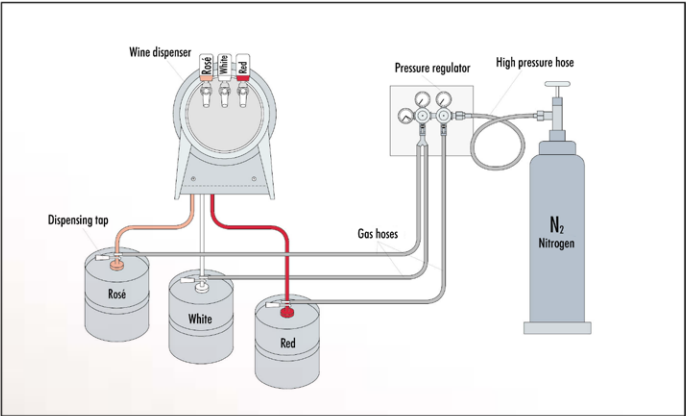


OTK WT 40

Countertop cooler in the form of a wine barrel. Drip tray and dispensing taps included in delivery. Cooling and on tap system for red wine, white wine and rosé. The housing is made of break-proof and scratch-resistant plastic and is designed to look like a wine barrel lying on its side. After purchase, the customer can decide for themselves which lines are to be fitted. The professional rapid dispensing tap allows you to serve wine with perfection. The varying lengths of cooling lines allow you to cool different types of wine at different temperatures. The serving temperature of the coolest drink (here: white wine) can be controlled using the thermostat. The wine barrel is offered in the basic colour black, including decorative strips in silver. Further colour variants are available on request, based on RAL colours. The plastic body provides sufficient space for marketing and product information. Delivery includes decorative strips, dispensing taps, drip tray and beverage hoses (3 x 2.5 m).

Lines	ID	Model	Art. no.
3 lines	5 mm	Black/silver, 3 rapid dispensing taps	18-2123-0930-000
4 lines	5 mm	Black/silver, 4 rapid dispensing taps	18-2123-0940-000

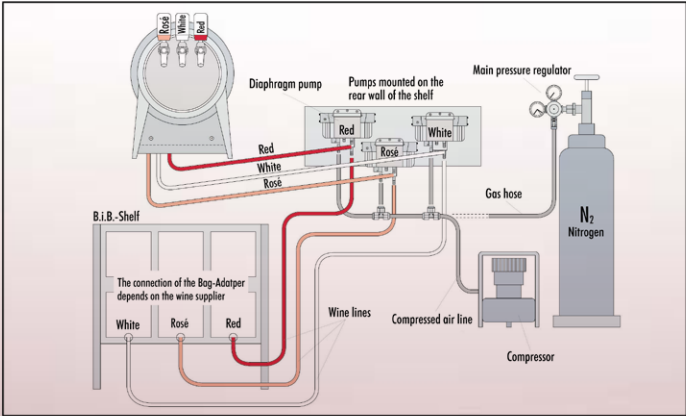
WT 40 with connection to wine barrels



Accessories for connecting bag-in-box	Art. no.
Bag-in-box shelf	35-1422-0000
Air compressor	11-0190-0000
Diaphragm pump	50-0027-0000
Wine line, 7 ID, roll 50 m	26-1007-0000
Compressed air line, 6.7 ID, roll 100 m	26-0795-0000
Gas hose, 6.7x9.5, roll 100 m	26-0795-0000
Main pressure regulator	22-0415-0000

Accessories for connecting KEG barrels	Art. no.
Cage fitting tap head	22-0412-0000
Flat fitting tap head	22-0413-0000
Combination tap head	22-0414-0000
Gas hose, 8x4, roll 100 m	26-0630-0000
High-pressure hose "N 2"	22-0699-0000
Pressure regulator "N2" (battery on mounting board)	22-0669-0000

WT 40 with connection to bag-in-box system





OTK WT 60

Countertop unit, dry cooling, powder-coated in grey-black (matt), 1-line, with stainless steel ball valve (threaded connection 35 mm, outlet spout 25 mm) and attachable drip tray. Equipped with electric digital temperature controller. Mobile and flexible for smaller events or for dispensing samples. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
1 line	7 mm	Fitted with ball valve	18-2211-0510-000



OTK WT 95

Countertop unit, dry cooling, powder-coated in grey-black (matt), 6-line, with stainless-steel ball valves (35 mm threaded connection, 25 mm outlet spout) and attachable drip tray. Excellent dispensing capacity for larger events. With refrigerant R290: environmentally friendly and energy efficient.

Lines	ID	Model	Art. no.
6 lines	5 mm	Fitted with 6 ball valves	18-2503-0660-000

Technical details	WT 40	WT 60	WT 95
Electrical connection values	230 V / 50 Hz / 190 W	230 V / 50 Hz / 420 W	230 V / 50 Hz / 600 W
Power	1.6 A	2.5 A	3.5 A
Ready to use in	5 minutes	5 minutes	5 minutes
Tap capacity*	15 l/h / 350 W	21 l/h / 488 W	56 l/h
W/D/H	308/410/408 mm	295/310/415 mm	518/412/397 mm
D with drip tray	580 mm	510 mm	625 mm
Drop height	255 mm	260 mm	225 mm
Weight	27 kg	30 kg	60 kg

Performance specifications

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

CONTACT US

Friedhelm Selbach GmbH
Heisenbergstraße 5
42477 Radevormwald / Germany

verkauf@selbach.com
www.selbach.com

Give us a call

+49 2195 6801-0



Address information

