

Mini Bottler V3-105 under counter

BRITA Vivreau Table Water Bottling System

- Dispenses unlimited quantities of Filtered Chilled Still and Sparkling water
- Re-usable glass bottles in 750ml and 425ml sizes
- Save the environment eliminate regular deliveries as well as the disposal of empty Bottles and packaging
- Uses a high performance Ice Bank refrigeration system to achieve very high volumes of Chilled water at low temperatures
- Power saving option to reduce electricity consumption
- Eliminate any storage issues
- Bottle washing tray designed to fit clients own washing systems
- Removable dispense nozzles for hygiene reasons
- Stainless steel drip tray with plumb to waste option
- Remote CO₂ cylinder
- Multiple dispense tap options
- Can be installed in component parts as a space saving option
- Substantially reduce costs of purchasing prebottled mineral waters
- Anti-flood detection + PLV included

Product Dispensed

Filtered Chilled Still and Sparkling water

Application

Designed typically to be installed as a under counter unit in a kitchen bar/front of house office area for filling BRITA Vivreau re-useable Designer Bottles.



Page 1 of 5



Equipment Dimensions

Width: 375mmDepth: 500mmHeight: 540mm

Installation Specifications

The following services are required:

- 1 x mains water supply terminating in a 15mm shut off valve (to connect to a 15mm compression fitting)
- · Minimum water pressure 2.0 bar
- Minimum water flow 200 litres per hour
- 1 x 10 amp electrical socket 220/240V AC 50hz
- Electrical run current 3 amps
- Energy: 565W (max), 3.15 amps (max), power consumed during sleep mode (24 hours)
 1.7Kwh, energy consumed for 12 hours operation 4.8Kwh, energy consumed for 1 hour operation 0.4Kwh
- Trapped waste upstand (for drip tray waste)

Location of Services

Electrical socket should be located next to the unit. The Mains Water Supply should be located beneath the counter.

Ventilation

There must be a minimum of two ventilation grills, 300 x 130mm per 600mm sq. cupboard. Grill must be positioned one above the other, at the highest and lowest points, closest to the Chill/Carb machine. See attached guide for positioning. Failure to include the grills will result in the machine not been supplied.

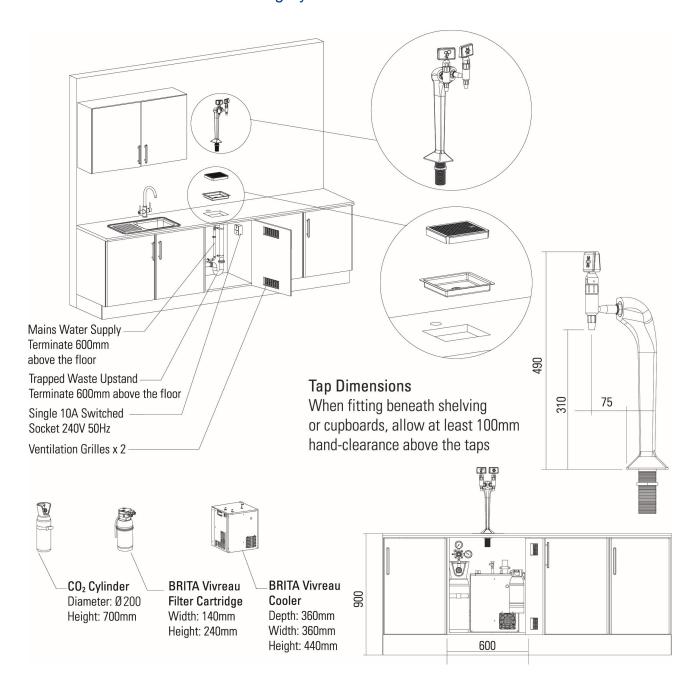
Phone: Aus: +61 2 9486 4240 NZ: +64 21 342 942 Email: vivreau@brita.com.au



Mini Bottler

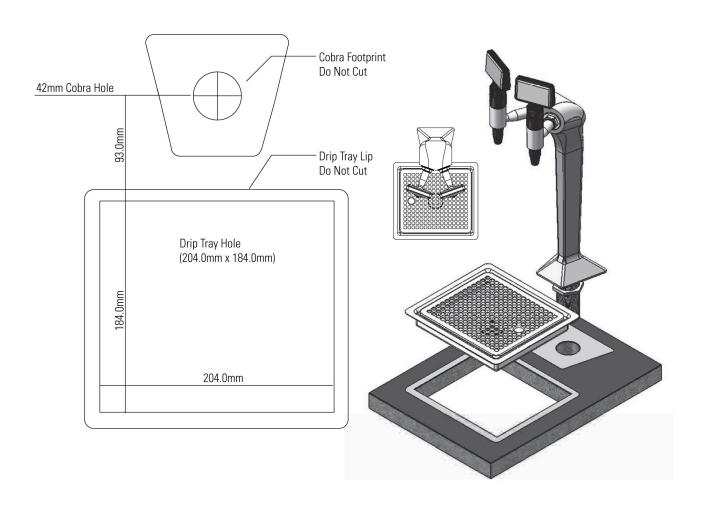
V3-105 under counter

BRITA Vivreau Table Water Bottling System



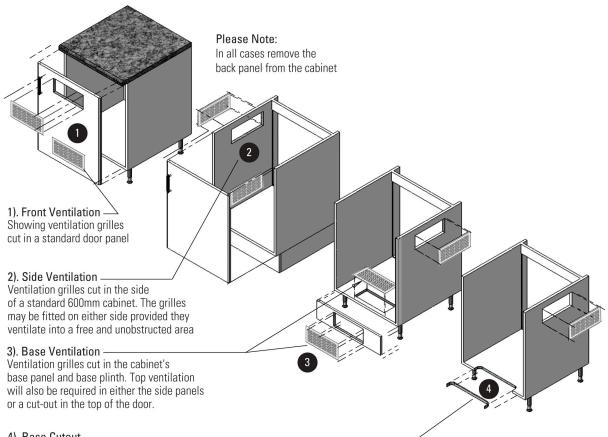


Mini Bottler & Bottler V3-105 & V3-102 under counter Countersunk drip tray plus Cobra hole template





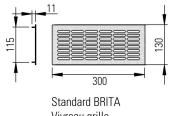
Mini Bottler V3-105 under counter Methods of cabinet ventilation



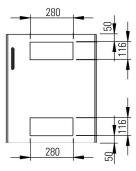
4). Base Cutout -

Ventilation can be made to the base of the cabinet, with the removal of a narrow section of floor, immediately behind the door and trim with roll edging strip. Typical cut-out size must not be less than 280mm wide x 35mm deep

The cabinet may be ventilated in several different ways to prevent excessive heat build-up. The methods shown all take advantage of natural circulation by placing two grilles or cut-outs; one near the base and the other at the top of the enclosure.







Cut-out detail for the standard 300mm BRITA Vivreau grille, shown in a 600mm wide door