

Specifications

Mini Bottler 105

Integrated Font

BRITA Professional 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 pre-bottled 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 Professional re-useable Designer Bottles.

Equipment Dimensions

- Width: 375mm
- Depth: 500mm
- Height: 540mm





Installation Specifications

Installation must be done in accordance with AS/NZS 3500.1 and AS/NZS 3500.2

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.

For after-sales service contact britaexperience@brita.com.au

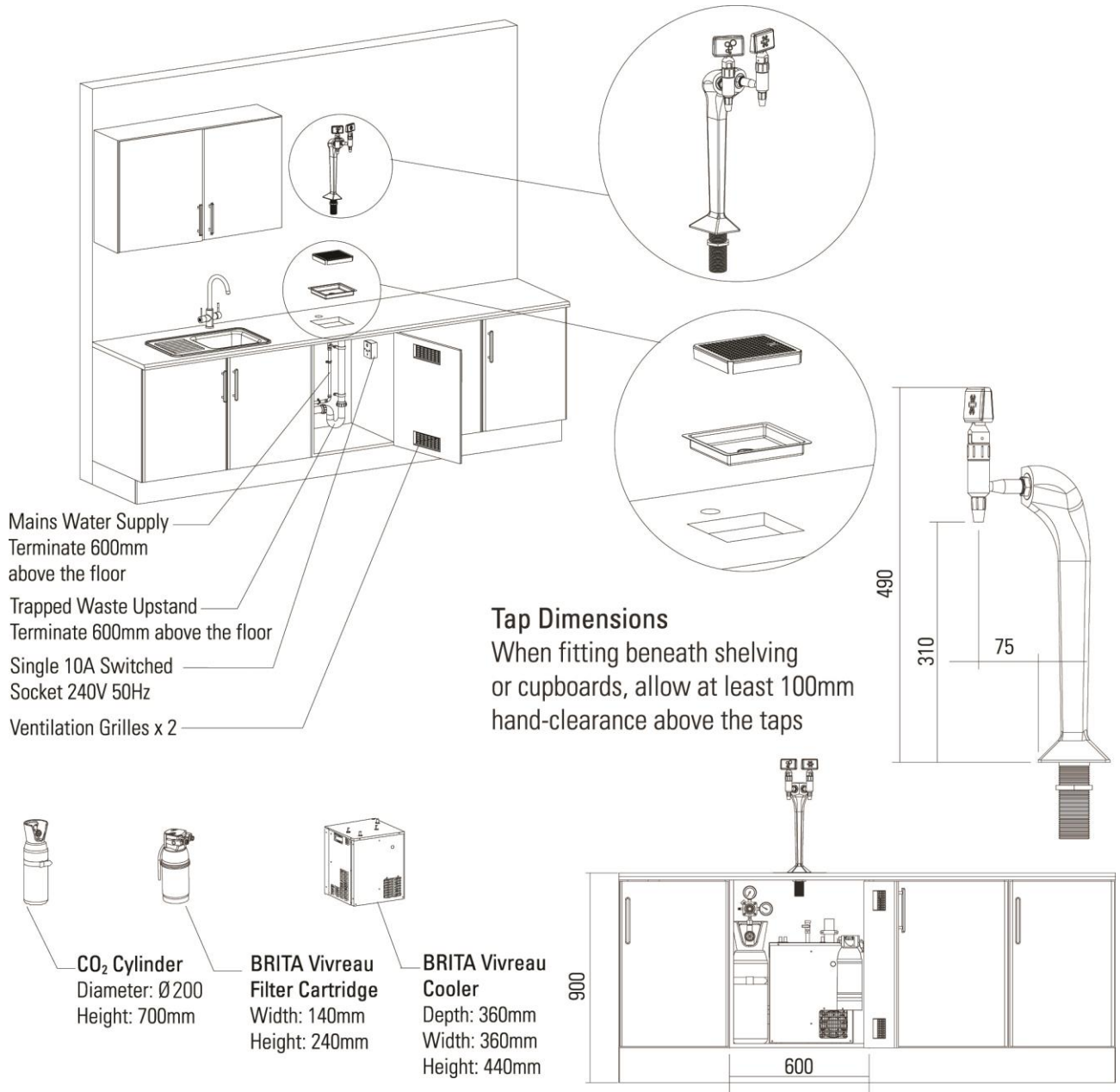
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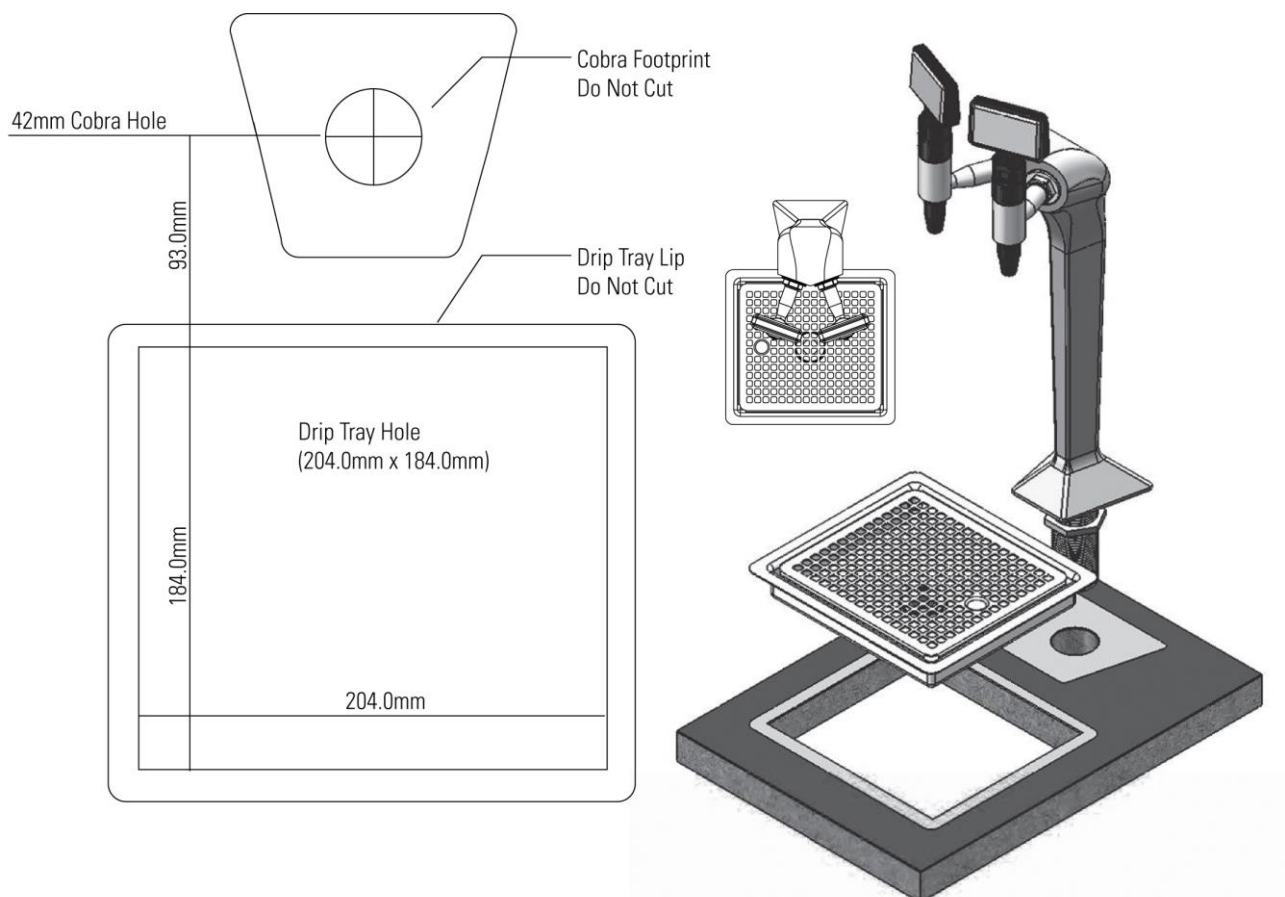
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Specifications

Mini Bottler & Bottler 105 & 102 Integrated Font Countersunk drip tray plus Cobra hole template

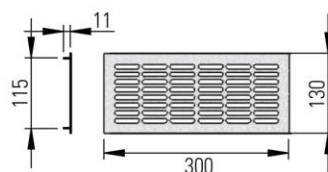
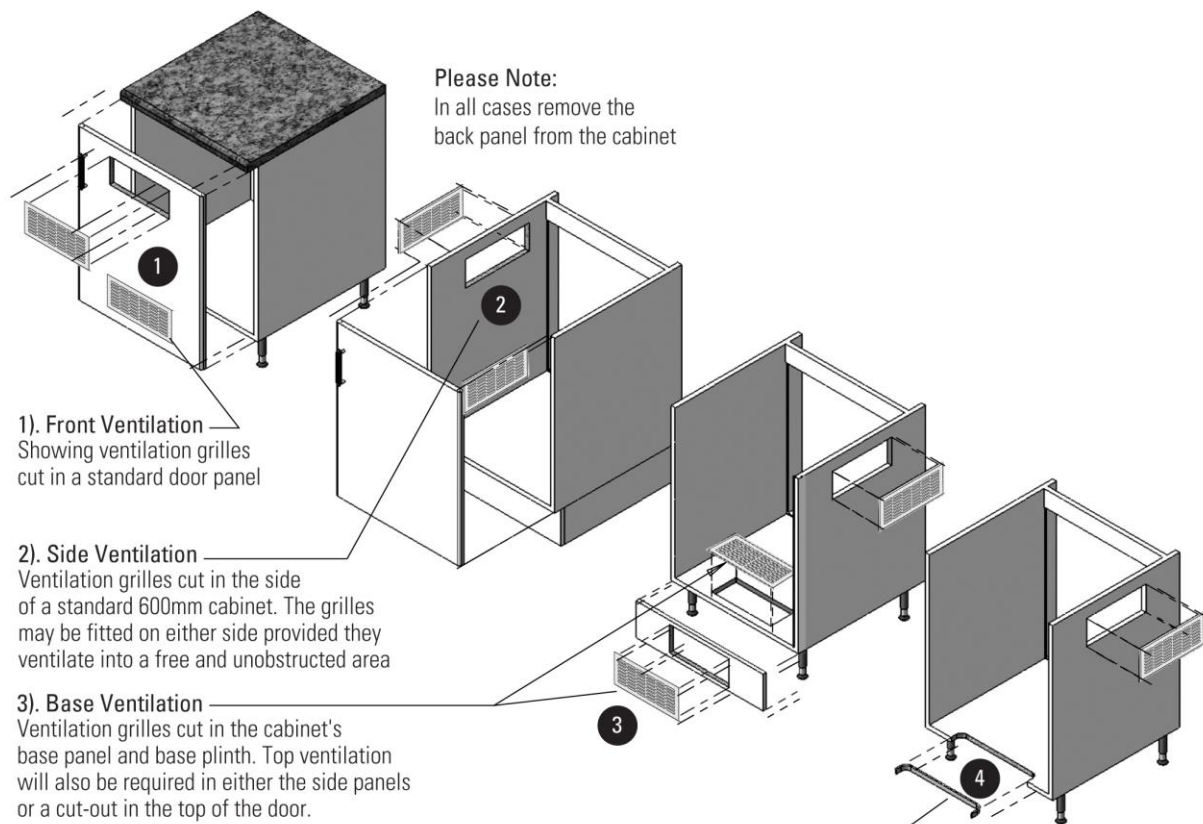


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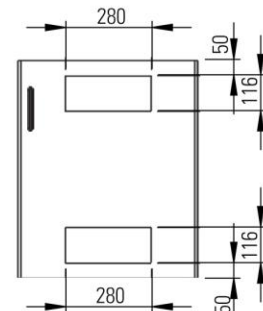
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Methods of cabinet ventilation



Standard BRITA
Vivreau grille



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

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.