

Bravanti post-mix dispenser

from autonumis

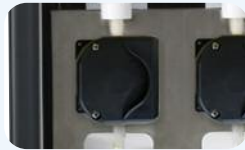
A new generation of post-mix dispenser with advanced new technology and stunning good looks.

- Accurate Brix delivery using state of the art digital control (no tools required for setting or adjustment)
- Accurate concentrate metering by means of two speed peristaltic pumps
- Large capacity cold heat sink providing high performance cooling especially during peak demand
- Refrigerated concentrate compartment with frost free cooling
- Product running low indication via a warning LED
- Quick assembly mixing chamber for easy cleaning and fast product restocking
- Flush mode cleaning – quick and simple
- Portion control or free flow options – with small, medium and large drink volumes set digitally
- Large illuminated product display area – featuring easy change customer graphics and low energy LED lighting
- Illuminated dispense area
- Lock out to prevent use during out-of-service hours – refrigeration unaffected
- Modular design of component assembly to allow for easy servicing and cleaning
- Accommodates large 8" tall jug.
- Refillable container option available
- Quality manufactured in the UK



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technical specifications

Dispenser Dimensions:

Two Flavour – Model QB

Height	875mm
Depth	639mm
Width	297mm
Weight	48kg

Three Flavour – Model QH

Height	875mm
Depth	639mm
Width	430mm
Weight	60kg

Refrigeration performance:

Ice bank capacity	4.5Kg
Dispense rate	5 drinks (of 150ml) per minute in 25°C ambient without exceeding 5°C
Drinks flow rate	38ml/sec

Water Supply requirements:

Maximum static water pressure	115psi (8 bar)
Nominal dynamic operating pressure	50psi (3.5 bar)
Minimum dynamic pressure	28psi (2 bar)

Product Information:

Capacity	2 or 3 x 5 litre BIB - 2 or 3 x 4.5 litre refillable container
Concentrate ratio	from 1+2 to 1+20



Q 06134