

t3

Advanced hot tap technology for superior, sustainable hot & chilled drinks.



Overview

- Intelligent hot tap technology.
- Premium aesthetic.
- Powerful and energy-efficient.
- Intelligent energy-efficiency
- Hygiene assurance in every pour.
-

Specifications

Chilled temperature from - 2°C
 Hot temperature up to - 96°C
 ProCore+ flow rate up to - 80L/h
 ProCore flow rate up to - 50L/h
 Hot flow rate up to - 16L/h

Accessories

500ml water bottles
Printed paper cups 463428
Refill station cabinet 601604

Tap: W160xD324xH338mm

T3 ProCore ProCore: W320xD471xH375mm - Includes the Simple-fit Ventilation Base

Dispense Options	Water system	Max power consumption	Black	Steel	Black LED-UV	Steel LED-UV
Chilled, Ambient & Hot	Dry Chill®	1670W	<u>743160</u>	<u>743170</u>	<u>743180</u>	<u>743190</u>
Chilled, Sparkling, Ambient & Hot	Dry Chill®	1670W	<u>743240</u>	<u>743250</u>	<u>743260</u>	<u>743270</u>

Tap: W160xD324xH338mm

T3 ProCore+ ProCore: W320xD471xH400mm - Includes the Simple-fit Ventilation Base

Dispense Options	Water system	Max power consumption	Black	Steel	Black LED-UV	Steel LED-UV
Chilled, Ambient & Hot	Dry Chill®	1710W	<u>743480</u>	<u>743490</u>	<u>743500</u>	<u>743510</u>
Chilled, Sparkling, Ambient & Hot	Dry Chill®	1710W	<u>743560</u>	<u>743570</u>	<u>743580</u>	<u>743590</u>

borg&
overström

Find out more:

<https://www.borgandoverstrom.com/en/p/tap-systems/t3/>