



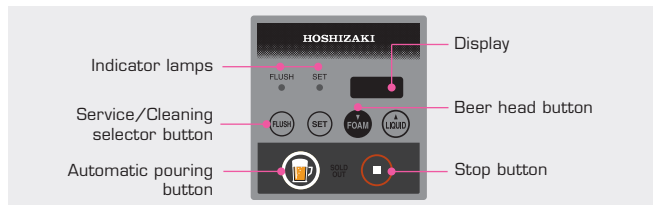
HOSHIZAKI

BEERMATIC DUAL TAP

DBF-AS65WE-EU-HC Automatic Draft Beer Dispenser with Foaming Mechanism

MODELS AVAILABLE

☒ DBF-AS65WE-EU-HD Twin system



The draft beer dispenser is compatible with glasses of 50 mm or over in inside diameter and 105 mm or less in outside diameter. There must be a difference of 20 mm or over in height between a large size glass and a medium size glass. If you use glasses or tumblers of other sizes, please consult our installation manual.

SERIES: Automated draft beer dispenser
ITEM: B078-C101



FEATURES:

High-performance, flash chiller in compact design, counter-top: draft beer can be served from ambient temperature kegs.

Hands-free portion control allows set quantity of chilled draft beer and beer head to be served by the push of a button. Beer is dispensed first, followed by beer head, which is poured from a separate spout. Thus, portion control can be very accurate, without spillage of beer and/or beer head. Designed for high-volume outlets: after initial freeze down 65 ltr. of beer can be served consecutively in 4 hr (Glasses @ 453 ml, Air temp. @ 24° C, Beer temp @ 18°C, dispensing rate 4 glasses per minute). Recovery time: 45 minutes. Quantity available after recovery time: 10.2 ltr.

Easy to operate, set, and clean:

- Manually raising or lowering the glass/glass support base to the desired distance from each spout makes the system compatible with glasses of various sizes.
- Folding or unfolding the spring-loaded base, beer can be served from each single tap into two memorized sizes.
- Two different types of beer can be served at one time: the system is equipped with two separate circuits.
- Manual pouring can be quickly implemented by simply raising the control panel. Beer is poured by pulling the tap forward, beer head by pushing it backwards.

The Hoshizaki Beermatic Dual Tap is great for:

- Quality servings – the perfect serve is achieved without efforts even from inexperienced staff. Quantity of beer head is adjustable according to best preference and local taste.
- Speed of service – the unit stops dispensing at the right level, precisely and timely, without the need for top-ups.
- Labour saving - the Owner/Operator can efficiently work on other tasks while beer is dispensed. No more cleaning time, as spillage is no longer a problem.
- Cost control – spillage is curbed to virtually 0%; a portion counter monitors the number of portions served.

COMMERCIAL WARRANTY AGAINST MANUFACTURING DEFECTS

PARTS **2** YEARS LABOUR **2** YEARS

EXTERIOR FINISH

Drive cover: ABS plastic
Cabinet: Painted steel

Refrigerant: R600a (80 g)

OPERATING CONDITIONS LIMITATIONS

- Ambient Temperature Range: 5°C / 32°C
- Voltage Range: Rated voltage ± 6%

MODEL	Refrigeration System	Instant Output		Flow Rate. Recovery Time.	Electrical Connection	Electrical Consumption (power factor 78%)	Amperage Rating	Electrical Circuit Breaker Protection
		after initial freeze down	after 45' recovery time					
DBF-AS65WE-EU-HC	Air cooled	65 ltr.	76 ltr.	4 glasses/ 60" @ 453 ml 10.2 lt every 45'	220-240v/50Hz	245 W	Running: 1.3A Rated Motor: 1.3A Starting: 6A	10 A

TECHNICAL CERTIFICATIONS



For more information visit our website at www.hoshizaki-europe.com
Hoshizaki UK retains the right to change products and their specifications without prior notice.

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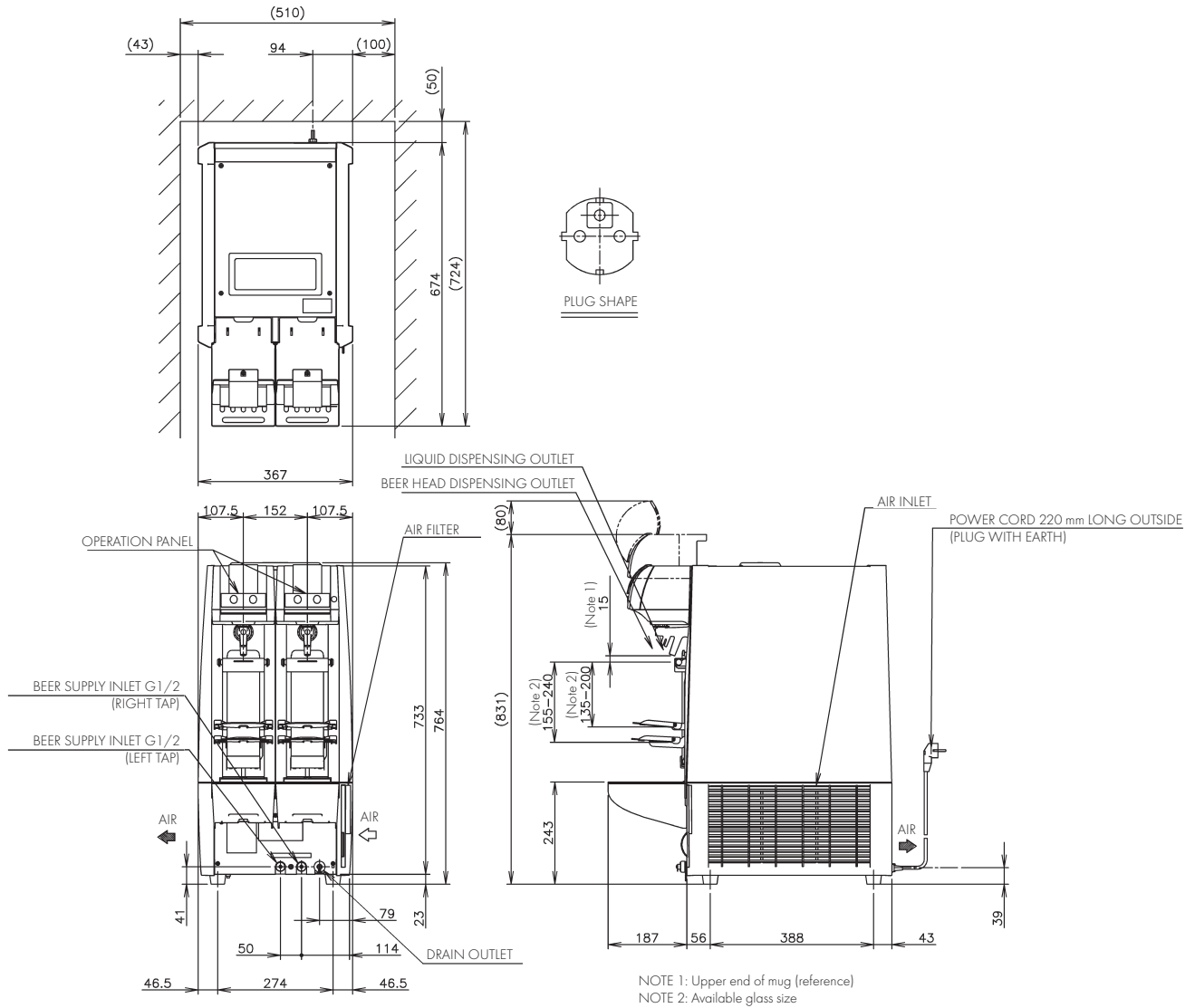
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SHIPPING SPECIFICATIONS

MODEL	Net Equipment Dimensions		Crated Dimensions		
	W x D x H (mm)	Net Weight (kg)	W x D x H (mm)	Gross Weight (kg)	Volume (m³)
DBF-AS65WE-EU-HC	367 x 674 x 764	50	466 x 795 x 858	57	0.318

ACCESSORIES

Instruction Manual, Platform Assembling Instructions, Instruction Label, Instruction Sheet, Hook, Cylinder Chain, Cleaning Sponge x 6, Cleaning Brush (Large x 1, Small x 1), Spanner, Nozzle Cap x 8, O-ring (L) P21, Hook Mounting Screw x 2, Platform x 2, Drain pan x 2, Grille x 2.



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