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.
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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
Install kit with 3M filter 461202
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	Z43160	Z43170	Z43180	Z43190
Chilled, Sparkling, Ambient & Hot	Dry Chill®	1670W	Z43240	Z43250	Z43260	Z43270

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	Z43480	Z43490	Z43500	Z43510
Chilled, Sparkling, Ambient & Hot	Dry Chill®	1710W	Z43560	Z43570	Z43580	Z43590

borg& overström

Find out more:
https://www.borgandoverstrom.com/en/p/tap-systems/t3/