

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

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overström

Find out more:

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