

Instant hot water. Instant convenience. Instant customer satisfaction.

Ideal for coffee, tea, soups and sauces, InSinkErator® hot water dispensers deliver consistent near-boiling water on demand. Hot water on demand is an indispensible feature for coffee shops, restaurant kitchens, school cafeterias, food trucks, extended stay hotels, and independent living communities. Our dispensers improve staff efficiencies, reduce serving time, require no expensive pipe runs, and are easy to install.

Want to speed up service? Just add hot water.

InSinkErator® instant hot water dispensers are designed to fit any installation or facility.

- Mix hot beverages and cereals
- Prepare sauces and mixes
- Rethermalize packaged products
- Reconstitute dried foods
- Pre-warm water for the mixing of dough, gravies and more

Dispenser and tank systems include:

- o 200°F (93.3°C) near-boiling water
- Durable all-brass construction faucet with 90° swiveling gooseneck
- 2/3-gallon (2.5 L) stainless steel tank
- Easy-to-adjust temperature control from 160-200°F (71.1-93.3°C)
- Instant, self-closing hot water valve
- Mounts in standard sink opening or 1-1/4" (31.75 mm) drilled hole
- Available in chrome finish
- 1300W/115V (11.3 amps)



How the system works:

The 2/3-gallon (2.5 L) stainless steel hot water tank, located below the sink, is connected to the stylish faucet.

Water from the cold-water supply line flows through the specially designed faucet and is directed into the stainless steel tank, where it's heated to 200°F (93.3°C).

As the hot water is dispensed, more water replaces it in the tank.





For more information, call 800-845-8345 or visit www.insinkerator.com/foodservice

KITCHEN BETTER™

From food waste disposers and reduction systems to hot water dispensers and water saving systems, InSinkErator has a commercial equipment solution to enhance your day-to-day foodservice operations.

