

# VIVREAU ViTap 302

## TAP SYSTEM



**INSTALLATION  
REQUIREMENTS**

## I. Installation requirements

- The water dispenser may not be installed near direct or indirect heat sources (such as ovens, radiators, heaters, dishwashers, washing machines and so forth). Likewise, hoses and cables must not come into contact with heat sources.
- The water dispenser must be placed on a level surface that can bear the weight and is resistant to liquids and heat.
- The water dispenser may not be installed at locations where there is a possibility of sprayed water or jets of water.
- No objects may be placed on the water dispenser.
- There must be no explosive, corrosive or abrasive environment condition. Keep the water dispenser away from flammable objects.
- The water dispenser must not be subject to agitations and vibrations.
- The water dispenser is not suited for outdoor use.
- The water dispenser has to be installed in locations which have free access and can be monitored by trained personnel.
- The ambient temperature around the dispenser should not exceed 32° C.

### 1 Water connection:

A corresponding and functioning drinking water connection must be in the vicinity (to be provided by operator):

- 3/4" male angle valve or 3/4" male isolation valve terminated in a vertical position, preferably in stainless steel with shut-off valve in the cabinet underneath. The material of this valve may also be chrome plastic or brass in accordance with local legal requirements.
- No more than 1 meter left or right of the drinking water system.
- Water supply flow pressure: min. 2.5 bar.
- The water dispenser may only be connected to drinking water lines that supply the drinking water in a quality in accordance with the drinking water regulations at the location of use.

### 2 Electrical connection:

UK: 1 switch socket 230 V / 10 A

Europe & Australia: 1 switch socket 230 V / 13 A in base cupboard unit at high level, no more than 1 meter either left or right of the system.

### 3 Waste water connection:

Waste connection, trapped up stand to facilitate a 1/2" flexible pipe (to be provided by operator).

### 4 CO<sub>2</sub>:

Foodgrade CO<sub>2</sub> bottle type E290 is to be provided by the operator (2 kg, 6 kg or short 10 kg).

The spatial volume of the installation room must be known. The max. permissible size of the CO<sub>2</sub> bottle is calculated from this. Contact customer service with questions about the CO<sub>2</sub> bottle size.

The CO<sub>2</sub> bottle must be placed as far as possible from any heat sources and the ambient temperature should not exceed 32° C.

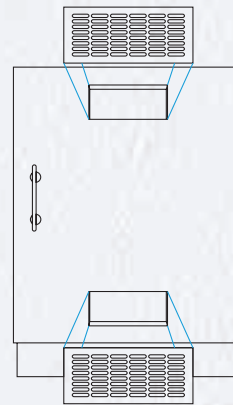
## II. Ventilation options:

The ventilation areas in the cabinet have to be prepared by the operator prior to the installation. Ventilation grilles are available on request as accessories. Please contact your customer service for more details.

The cabinet may be ventilated in several different ways to prevent excessive heat build-up. The methods shown all take advantage of natural circulation by placing two grilles or cut-outs; one near the base and the other at the top of the enclosure.

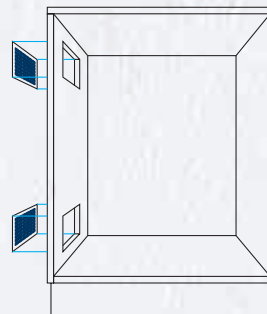
Base/ kitchen cabinet back panel should be removed for better ventilation.

### Front view



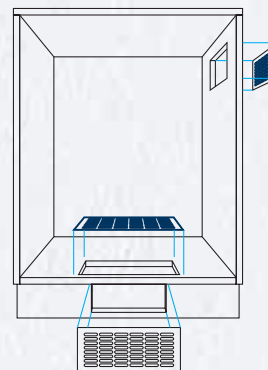
#### Front Ventilation

Cut ventilation grilles into a standard door panel.



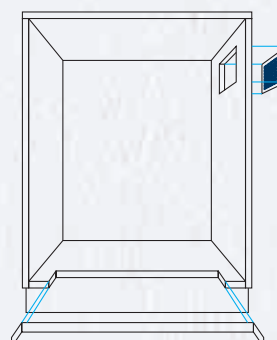
#### Side Ventilation

Cut ventilation grilles into the side of a standard 600 mm cabinet. The grilles may be fitted on either side allowing the ventilation into a free and unobstructed area.



#### Base Ventilation

Cut ventilation grilles into the cabinet's base panel and base plinth. Top ventilation will also be required in either the side panels or a cut out in the top of the door.



#### Base Cut-Out

Ensure ventilation by removing a narrow section of the floor, immediately behind the door and trim with roll edging strip. Typical cut-out size must be not less than 280 mm wide x 35 mm deep.

### III. Preparations

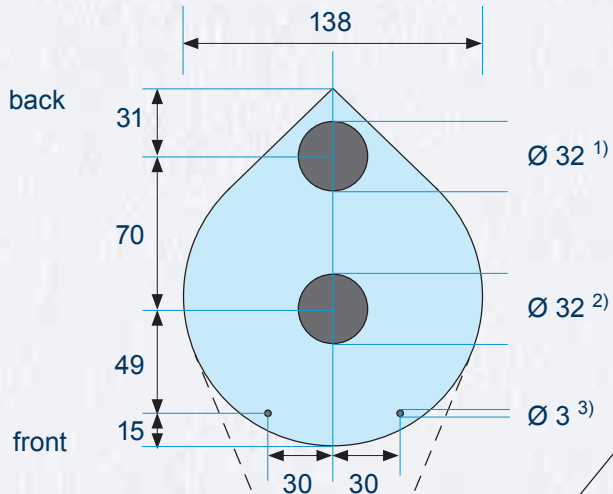
Preparation of the furniture for installation.  
All dimensions in mm.

#### Ventilation requirements:

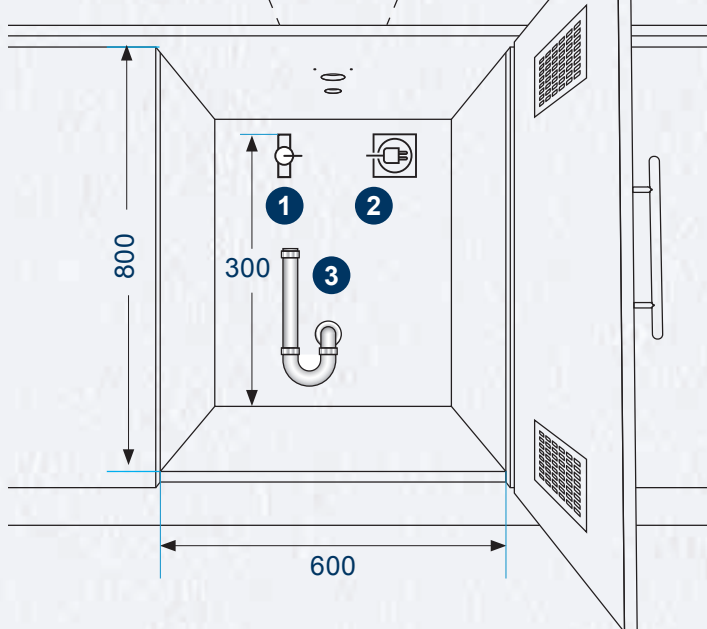
The water dispenser must be installed in such a manner that there is sufficient ventilation. Never cover or block ventilation slits and cooling fins.

#### Top view

● Hole dimensions to drill:



#### Front view



1) for dispensing tap

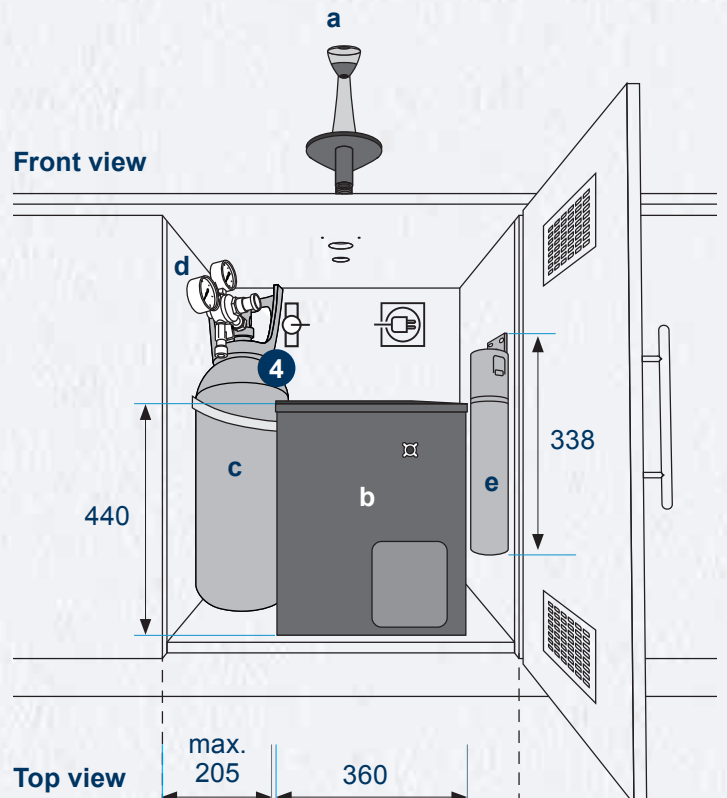
2) for drip tray waste connection

3) for screws

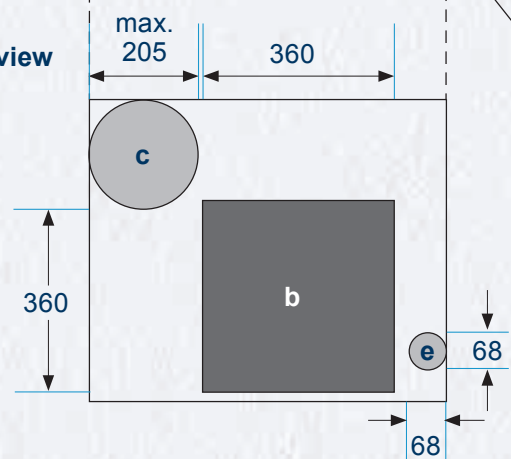
### IV. Arrangement

All dimensions in mm.

- a. Dispensing tap „Still“ and „Sparkling“
- b. Cooler-carbonator
- c. CO<sub>2</sub> bottle
- d. CO<sub>2</sub> pressure regulator
- e. Cold water filter: CLARITY Taste 100



#### Top view



## V. Dimensions

All dimensions in mm (+/-2%).

### Dispensing tap



### Electronic combined cooler-carbonator UC-2V



## VI. Technical data

VIVREAU ViTap 302 Tap System		
Cooling capacity (l/h)	60	
Min. required space (W x H x D mm)	500 x 800 x 600	
Dimensions (W x H x D mm)	360 x 440 x 360 (Cooler-carbonator) 138 x 325 x 165 (Tap)	
Dispensing height (mm)	240	
Weight (kg)	39 (Cooler-carbonator) 1.6 (Tap)	
Chilled water flow rate (l/min)	2	
Max. power consumption (W)	520 (Cooler-carbonator)	
Drip tray	Integrated	
Water types	Chilled still & chilled sparkling	
Waste water connection	Required	
Voltage (V)	220-240	
Frequency (Hz)	50	
Max. current (A)	3	
CO <sub>2</sub> operating pressure (MPa / bar)	0.45-0.5 / 4.5-5	
Max. inlet water pressure (MPa / bar)	0.25-0.4 / 2.5-4	
Max. inlet water temperature (°C)	25	
Max. humidity (%)	60	
Refrigerant	Type	R134a
	kg	0.095

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