

**BRVILOR  
BONAMAT**

**HOT WATER**



***HWA-series  
6(D), 14(D) and 21***



The taste of quality worldwide



## Automatic hot water machines

The professional hot water series from Bravilor Bonamat features manual tap dispenser (HWA) and automatic dispenser (HWA D) units. Both models include an automatic water refilling system ensuring a continuous water flow for immediate draw-off.

As looks become more important the eye-catching design is a major plus. With counter space often limited, the compact narrow footprint is also a great advantage (space-efficient). The LCD display completes the machine and enables you to adjust the programmable settings quickly.

## Featuring

- Attractive in appearance (360 degrees design)
- User-friendly LCD display
- Compact, narrow footprint
- Easy to maintain
- Smart in energy consumption
- Programmable settings e.g. water temperature
- Accurate portion control
- Various sizes to suit every need!

This HWA-series is developed to make maintenance quicker and easier to perform. For instance, the water boiler is easy accessible for cleaning. In addition, service parts are grouped together from a service-friendly point of view.

**Maintenance has never been so easy!**



HWA 6



HWA 6D

## ■ Energy-saving mode



We always endeavour to make our products durable, long-lasting and energy-efficient. However, this time we have taken energy efficiency to another level! For a start, the insulation material on the boiler minimises heat loss, thereby ensuring efficient use of energy.

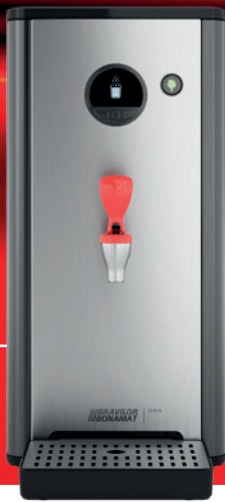
- **ECO mode** — You can either push the ECO mode button manually or program the operating hours automatically. The ECO mode ensures that the machine only works at full power during business hours.
- **Pre-ECO** — As an extra feature the units have a programmable pre-ECO time ensuring even lower energy usage. In the pre-ECO timeslot water refill will be limited. As a result, the machine uses less energy to heat the water.
- **Smart pre-ECO** — In addition you can make the pre-ECO feature smart. Intelligent software analyses the daily usage of the machine and adjusts the pre-ECO time accordingly. Energy consumption is thus minimised on a fully automatic basis. Smart indeed!



## 360° design

The HWA-series is designed as a *360 degrees solution* which means that the machine is developed to look attractive from all angles, right down to the smallest detail.





HWA 14



HWA 14D



HWA 21

This unit can dispense 60 litres of hot water per hour!



LCD display with clear programmable settings

## HWA 6 / 14

The HWA units feature **manual** tap dispensing for easy and quick usage. The free-flow tap makes it easy to dispense the required amount of hot water regardless of the size of your cup, mug or decanter. Depending on the immediate draw-off requirement, you can choose the machine that best meets your customer demand.

## HWA 6D / 14D

The **automatic** dispenser units feature two portion-control buttons. These buttons can be programmed according to your needs. The options include free-flow for larger mugs.

The HWA 6D and HWA 14D are especially suited for cups and mugs as the tap height is 140 mm.

The automatic dispenser units feature portion control. You may think there is nothing out of the ordinary about this, but there is!



## HWA 21

The HWA 21 is especially developed for large volumes and can fill vacuum flasks directly with hot water.

The free-flow tap makes it easy to dispense the required amount of hot water regardless of the size of your vacuum flask. This unit can dispense 60 litres of hot water per hour!

Bravilor Bonamat supplies various vacuum flasks that keep the temperature at its peak for a long time.



Qline stainless steel decanters



Double-walled vacuum flasks



### Portion control

Each single cup of the HWA D units holds exactly the same amount of hot water. The precise serving of hot water is an accomplishment on its own!



### Ease of cleaning

This series is developed to make maintenance quicker and easier to perform. Even the inside of the boiler is smooth.

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**The hot water range offers various capacities to satisfy every need!**

| Technical details            | HWA 6                                                 | HWA 6D                   | HWA 14                   | HWA 14D                  | HWA 21                    |
|------------------------------|-------------------------------------------------------|--------------------------|--------------------------|--------------------------|---------------------------|
| <b>Holding capacity</b>      | 5.6 L                                                 | 5.6 L                    | 13.1 L                   | 13.1 L                   | 20.7 L                    |
| <b>Immediate draw-off</b>    |                                                       |                          |                          |                          |                           |
| 230V                         | 3.5 L<br>(approx. 1½ min.)                            | 5 L<br>(approx. 2½ min.) | 10 L<br>(approx. 4 min.) | 13 L<br>(approx. 6 min.) | 18 L<br>(approx. 9 min.)  |
| 400V                         | -                                                     | -                        | -                        | -                        | 25 L<br>(approx. 11 min.) |
| <b>Throughput per hour</b>   |                                                       |                          |                          |                          |                           |
| 230V                         | 30 L                                                  | 30 L                     | 30 L                     | 30 L                     | 30 L                      |
| 400V                         | -                                                     | -                        | -                        | -                        | 60 L                      |
| <b>Rated power</b>           |                                                       |                          |                          |                          |                           |
| 230V~ 50/60Hz                | 2830W                                                 | 2830W                    | 2830W                    | 2830W                    | 2830W                     |
| 400V 3N~ 50/60 Hz            | -                                                     | -                        | -                        | -                        | 5615W                     |
| <b>Tap height</b>            | 170 mm                                                | 140 mm                   | 170 mm                   | 140 mm                   | 200 mm                    |
| <b>Dimensions (wxdxh) mm</b> | 242x443x435                                           | 242x443x435              | 242x568x501              | 242x568x501              | 242x568x635               |
| <b>Water supply</b>          | yes                                                   | yes                      | yes                      | yes                      | yes                       |
| <b>Water temperature</b>     | Programmable from 82°C till boiling point (97-100°C). |                          |                          |                          |                           |

## Options

- **Private labelling**

You can customise the machine. Contact us to find out more about the various branding options.

## We recommend

- Bravilor Bonamat *Renegite* for descaling.



Your Bravilor Bonamat dealer

## Made in Holland

Bravilor Bonamat has its own production facilities in the Netherlands. This is where the development and production processes take place.

The hot water units are made of durable materials to ensure solid construction and a high quality product. The housing is made of brushed stainless steel. In addition, the side and rear panels\* are provided with a black anti-fingerprint coating.

State-of-the-art production machines and trained employees ensure 100% product quality during the metalworking processes. Assembly teams create the final units, and quality control ensures that:

***Every single machine is tested thoroughly before leaving our warehouse.***

[www.bravilor.com](http://www.bravilor.com)

\* Except for the HWA 21. Changes reserved. 904.060.004B

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