INSTANTA
BOILING AND CHILLED WATER EQUIPMENT

ROBUST & RELIABLE
Experts in commercial counter top, under counter and wall mounted water boilers and chillers, and professional sous vides and steamers.
As a long-established brand we’re proud to apply our strapline ‘British manufacturing since 1957’ to everything we do. Being proud of our heritage, however, doesn’t mean we don’t move with the times. With each year spent manufacturing, we continuously improve; developing new features and products fit for the modern-day industry.

British manufacturing since 1957
WHY INSTANTA?
HERE ARE NINE REASONS

Founded in 1957, we’ve spent 60 years crafting and perfecting our range of beverage and catering equipment. Our products are the first choice for thousands of customers whose businesses demand quality, reliability and British manufacturing at its best.

1. Reliability
Instanta products are built to last. Designed and engineered for the commercial environment, they’re robust and give unrivalled reliability year after year.

2. Quality Materials
We use high-grade components, stainless steel, and custom-designed micro-electronics that are the most advanced of any comparable products.

3. Rigorous Testing
Our products are independently tested and approved to British and European standards for electrical safety compliance and good environmental practice.

4. Handmade
We design, handcraft and assemble all our products at our factory site in Southport, Merseyside, giving us control of the entire process from start to finish.

5. Experience
It’s not just hot air. After 60 years as a leading manufacturer of premium water boilers, we can give our customers knowledgeable advice and support.

6. Innovation
We continuously update our products to incorporate state-of-the-art electronics with features like the ECO mode and 7-day programmable timer.

7. British-made
We’ve been making boilers at our Southport factory since 1957 and source a large percentage of our materials and components from within the UK.

8. Customer Service
Top quality equipment demands an equally top level of service, so from day one we’re here to help customers choose the right product and get the best from it.

9. Spares Online
Our spare parts shop at www.instanta.com is an easy way to find the right part fast, with guaranteed next day delivery on orders placed before 2.30pm.
Cafes, bars, restaurants, arenas and many other catering and commercial facilities rely on hot and cold water on tap and on demand. That’s why so many choose the premium quality solutions offered by Instanta.
SUREFLOW COUNTER TOP COMPACT

Where space is limited but standards are high

The SureFlow Compact CTS3 and CTS5 may be small, but they’re made to the same exacting specification as all Instanta’s boilers. These compact units have been specially designed to offer smaller catering establishments the ideal boiling water solution.

Full specification details page 28.

Basic fault self-diagnosis
Long-life incoloy elements
Insulated for minimal heat loss
Stainless steel drip tray included
Over-fill protection against limescale
Boil dry protection
Easy install, service and cleaning access

Model CTS3
Draw off 3 litres
Warranty 2-year

Model CTS5
Draw off 5 litres
Warranty 2-year

For further details visit instanta.com
SUREFLOW COUNTER TOP BOILER

Perfect solution for small to medium-sized catering establishments

Made to Instanta’s exacting specification criteria, the CTS10 is the automatic-fill boiling water solution for small to medium-sized catering establishments.

Full specification details page 28.
SUREFLOW
COUNTER TOP
FILTERED

Excellent hourly output at a competitive price

The SureFlow CTS10F and CTS17F auto-fill models have built-in multi-functional filtration that can be adjusted to hard, medium and soft water. They offer all the benefits of our SureFlow Plus Series except for reduced styling and diagnostic features, and they are not programmable.

Full specification details page 28.

Basic fault self-diagnosis with LCD read out
Built-in multi-purpose filtration
Boil dry protection
Insulated for minimal heat loss
Long-life Incoloy elements
Over-fill protection against limescale
Easy install, service and cleaning access
Stainless steel drip tray included

Model CTS10F
Draw off 10 litres
Warranty 2-year

Model CTS17F
Draw off 17 litres
Warranty 2-year

For further details visit instanta.com
SUREFLOW
COUNTER TOP SLIMLINE

Designed to fit on the smallest counter tops

The slimline unit CTS13SL is ideal for locations where counter top space is limited. Made to Instanta’s exacting specification criteria, the slimline unit is a great boiling water solution for small to medium-sized catering establishments.

Full specification details page 28.

- Insulated for minimal heat loss
- Basic fault self-diagnosis with LCD read out
- Boil dry protection
- Easy install, service and cleaning access
- Long-life incoloy elements
- Over-fill protection against limescale
- Stainless steel drip tray included

Model: CTS13SL
Draw off: 13 litres
Warranty: 2-year
SUREFLOW 
COUNTER TOP 
DUAL CHAMBER

Greater flexibility and choice
The new SureFlow Dual Chamber allows you to programme two different temperatures, which is ideal for a variety of beverages, while two separate on/off switches allow you to turn one side off during quieter periods.

Full specification details page 30.

Model: CTS15FDC
Draw off: 15 litres
Warranty: 2-year

Basic fault self-diagnosis with LCD read out
Built-in multi-purpose filtration
Insulated for minimal heat loss
Easy install, service and cleaning access
Stainless steel drip tray included
Long life incoloy elements
Over-fill protection against limescale
Boil dry protection

For further details visit instanta.com
SUREFLOW TOUCH COUNTER TOP

Total control at the touch of a button
The new SureFlow Touch is the ideal option for self-service, allowing a push and hold dispense or a timed filled measure to a specific sized vessel.

Full specification details page 30.

Early warning LCD diagnostics
Simple push and hold dispense button
Stainless steel drip tray included

Easy install, service and cleaning access
Insulated for minimal heat loss
Programmable measured water delivery

Boil dry protection
Over-fill protection against limescale
Long life incoloy elements

Model CTS5PB
Draw off 5 litres
Warranty 2-year

Model CTS10PB
Draw off 10 litres
Warranty 2-year

For further details visit instanta.com
SUREFLOW
PLUS TOUCH
COUNTER TOP

Ideal for self-service with added security

SureFlow Plus Touch dispense boiler CTSP15PB has an optional advanced programmable locking system, which means it can be ready for use at the touch of an electronic key. Perfect for high security users or where health and safety is a concern.

Full specification details page 32.

- Early warning LCD diagnostics
- Simple push and hold dispense button
- Energy saving ECO mode
- Long-life Incoloy elements
- Lock-off setting using electronic key-fob
- Stainless steel drip tray included
- Boil dry protection
- 5 water level sensors
- Insulated for minimal heat loss
- Over-fill protection against limescale
- Easy install
- Stainless steel drip tray included
- Insulated for minimal heat loss
- Over-fill protection against limescale
- Easy install

Locking system

The locking system is activated by touching an electronic key fob (see below) against a sensor (located below the display panel). One key fob is supplied with each boiler with additional keys available.

The boiling water dispense function can be set up in four different ways:

- **None/Open**: No lock. Simply push and hold button to dispense boiling water.
- **Toggle**: Key fob turns the dispense function on and off sequentially, as required.
- **Timed**: Boiling water dispenser is available for a pre-set time (adjustable in minutes), determining how long it can be used before locking.
- **One-shot**: A single drink can be dispensed before the boiling water function locks off.

Model: CTSP15PB
Draw off: 15 litres
Warranty: 2-year

For further details visit instanta.com

Instanta SureFlow Counter Top Boilers
SUREFLOW PLUS
COUNTER TOP
BOILERS

The ultimate in commercial auto-fill water boilers

SureFlow Plus offers nine premium models to suit the most demanding situations. The CTSP10 is ideal for regular servings with the occasional rush. If you need large volumes more quickly, choose from five twin-tap models to speed up delivery, or for filling cafetieres, tall jugs or high teapots, we offer three single-tap and two twin-tap units with high-level taps.

Full specification details page 32.

Integral seven day programmable timer
Built-in multi-purpose filtration
Insulated for minimal heat loss
Integral stainless steel drip tray
Easy install, service and cleaning access
Long-life incoloy elements
Early warning LCD diagnostics

Model CTSP10
Draw off 10 litres
Warranty 2-year
ECO Models available

Model CTSP10H, CTSP10H/6, CTSP17H
Draw off 10, 11, 17 litres
Warranty 2-year
ECO Models available

Model CTSP17T, CTSP19T/6, CTSP27T/6
Draw off 17, 19, 27 litres
Warranty 2-year
ECO Models available

Model CTSP17HT, CTSP19HT/6
Draw off 17, 19 litres
Warranty 2-year
ECO Models available

For further details visit instanta.com
SUREFLOW
COUNTER TOP
HIGH VOLUME

Serve the volume you need, when you need it

These large and stylish boilers CTSV36T/9 and CTSV135T/18 will cope with the most demanding situations where large volumes are needed in a short period. These 6kW (single phase) and 9kW (three phase) boilers all feature twin taps to speed up delivery.

Full specification details page 34.

- Over-fill protection against limescale
- Easy install, service and cleaning access
- Insulated for minimal heat loss
- Basic fault self diagnosis (CTSV36T/9 features LCD read out)
- Integral seven day programmable timer
- Energy saving ECO mode
- Stainless steel drip tray included
- Integral seven day programmable timer
- Long-life Incoloy elements
- Boil dry protection
- Integral seven day programmable timer
- ECO mode
- Over-fill protection against limescale
- Insulated for minimal heat loss
- Basic fault self diagnosis
- Integral seven day programmable timer
- Easy install, service and cleaning access
- Stainless steel drip tray included

The following features are excluded from CTSV135T/18

- Warranty 2-year
- Draw off 135 litres
- Energy saving ECO mode
- Stainless steel drip tray included

Model CTSV36T/9, CTSV45T/9, CTSV50T/9
Draw off 36 litres, 45 litres, 50 litres
Warranty 2-year

For further details visit instanta.com
SUREFLOW
COUNTER TOP
BOILER CHILLER

Hot and chilled water on tap, what could be easier?

SureFlow boiler and chiller CTSBC28-10 is the most convenient way of serving both hot and chilled water from one machine. With a filter to ensure fresh, clean-tasting water, it can serve over 60 cups of chilled water an hour, as well as keeping hot water at a constant temperature.

Full specification details page 34.

- Easy install
- Insulated for minimal heat loss
- Stainless steel drip tray included
- Boil dry protection
- Over-fill protection against limescale
- Chilled water
- Long-life incoloy elements
- Adjustable temperature control (80°C - 98°C)

Models CTSBC28-10
Hourly Output Boiling 28 litres, chilled 10 litres
Warranty 2-year

For further details visit instanta.com
**SureFlow Counter Top Compact specifications**

**Plumbing**
Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4" BSP) hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow is available (rear option requires kit not supplied).

**Installation**
Easy to install on a stable worktop.

**SureFlow Counter Top Filtered specifications**

**Plumbing**
Designed for direct connection to a possible cold water supply using the 1.5 metre (3/4" BSP) hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow is available (rear option requires kit not supplied).

**Installation**
Easy to install on a stable worktop.

**Technical Data**

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Power (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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</thead>
<tbody>
<tr>
<td>CTS10F</td>
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<td>32</td>
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<td>17</td>
<td>102</td>
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*Based on 6 cups per litre.

**Dimensions**

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
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<th>Tap Clearance to Drip Tray (mm)</th>
<th>Rear Connection Clearance (mm)</th>
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</thead>
<tbody>
<tr>
<td>CTS10F</td>
<td>610</td>
<td>252</td>
<td>538</td>
<td>562</td>
<td>190</td>
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<td>CTS17F</td>
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<td>310</td>
<td>538</td>
<td>562</td>
<td>190</td>
<td>50</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.

**SureFlow Counter Top Boiler specifications**

**Plumbing**
Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4" BSP) hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow is available (rear option requires kit not supplied).

**Installation**
Easy to install on a stable worktop.

**Electrical**
Fitted with 1.75 metres of cable and a 13 amp moulded plug.

**Construction**
- Brushed stainless steel case
- Stainless steel heating chamber
- Low voltage switching
- Two safety cut-outs

**Technical Data**

<table>
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<tr>
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<th>Hourly Output (Cups)*</th>
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<td>120</td>
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<td>CTS5</td>
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<td>162</td>
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<th>Rear Connection Clearance (mm)</th>
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<td>CTS5</td>
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<td>218</td>
<td>465</td>
<td>345</td>
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<td>562</td>
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*Based on 6 cups per litre.

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<td>610</td>
<td>252</td>
<td>538</td>
<td>562</td>
<td>190</td>
<td>50</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.
SureFlow Counter Top Slimline specifications

Plumbing
Rear supply connection. Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4” BSP) food quality hose supplied. Choice of rear (optional additional kit) or front overflow/waste as standard.

Installation
Easy to install on a stable worktop.

Electrical
Fitted with 1.75 metres of cable and a standard UK 13amp moulded plug.

Construction
- High quality brushed stainless steel case
- High quality stainless steel heating chamber
- Low voltage switching
- Two safety cut-outs

Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Depth Excluding Drip Tray (mm)</th>
<th>Tap Clearance to Drip Tray (mm)</th>
<th>Rear Connection Clearance (mm)</th>
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<tr>
<td>CTS13SL</td>
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Technical Data

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<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Power Loss (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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<tbody>
<tr>
<td>CTS13SL</td>
<td>3</td>
<td>54</td>
<td>0.5</td>
<td>0.3</td>
<td>15</td>
<td>78</td>
<td>27</td>
<td>162</td>
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</tbody>
</table>

*Based on 6 cups per litre.

SureFlow Counter Top Dual Chamber specifications

Plumbing
Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4” BSP) hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow.

Installation
Easy to install on a stable worktop.

Electrical
Electrical connection is via a single mains power cord and 13amp moulded plug.

Construction
- Brushed stainless steel case
- Stainless steel dual-heating chamber
- Low voltage switching
- Two safety cut-outs

Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
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<th>Tap Clearance to Drip Tray (mm)</th>
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<td>CTS15FDC</td>
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<td>338</td>
<td>526</td>
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Technical Data

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<th>Stand-by Power Loss (kW/h)</th>
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<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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<tbody>
<tr>
<td>CTS15FDC</td>
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<td>42</td>
<td>0.25</td>
<td>0.125†</td>
<td>15</td>
<td>90</td>
<td>27</td>
<td>162†</td>
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</table>

†1.5kW per chamber

V

*Based on 6 cups per litre.

SureFlow Touch Counter Top specifications

Plumbing
Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4” BSP) hose supplied. An isolating valve should be installed between the supply and the heater. Supply connection and overflow are situated underneath the boiler.

Installation
Easy to install on a stable worktop.

Electrical
Fitted with 1.75 metres of cable and a 13amp moulded plug.

Construction
- Brushed stainless steel case
- Stainless steel heating chamber
- Low voltage switching
- Two safety cut-outs

Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
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<th>Tap Clearance to Drip Tray (mm)</th>
<th>Rear Connection Clearance (mm)</th>
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<tr>
<td>CTS5PB</td>
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Technical Data

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<th>Model</th>
<th>Power Loading (kW)</th>
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<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
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<th>Hourly Output (Cups)*</th>
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<tr>
<td>CTS5PB</td>
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<td>0.08</td>
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<td>CTS10PB</td>
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<td>0.08</td>
<td>10</td>
<td>60</td>
<td>27</td>
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*Based on 6 cups per litre.
**SureFlow Plus Touch Counter Top specifications**

**Plumbing**
- Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4” BSP) hose supplied.
- An isolating valve should be installed between the supply and the heater.
- Rear supply connection and choice of rear or front overflow.

**Installation**
- Easy to install on a stable worktop.

**Electrical**
- Fitted with 1.75 metres of cable and a 15 amp moulded plug.

**Technical Data**

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Power (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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<tr>
<td>CTSP10</td>
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<td>CTSP17T</td>
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<td>CTSP17HT</td>
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<td>0.09</td>
<td>17</td>
<td>114</td>
<td>57</td>
<td>342</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.**

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**SureFlow Plus Counter Top specifications**

**Twin Tap Options**
- For situations where large volumes are required over a short timescale, there are five twin-tap models to choose from (indicated by a ‘T’ in the model number).
- The twin-tap design speeds up delivery and halves serving time.

**High-level Tap Options**
- For customers with a requirement to fill cafetieres, tall jugs or high teapots, we offer a choice of three single-tap and two twin-tap units. All come with high-level draw-off tap(s) that provide a greater clearance for taller vessels (indicated by an ‘H’ in the model number).

**Plumbing**
- Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4” BSP) hose supplied.
- An isolating valve should be installed between the supply and the heater.
- Rear supply connection and choice of rear or front overflow.

**Installation**
- Easy to install on a stable worktop.

**Electrical**
- CTSP10, CTSP10H, CTSP17T & CTSP17HT models: fitted with 1.75 metres of cable and a 13 amp moulded plug.
- CTSP11H/6, CTSP17H, CTSP19T/6, CTSP19HT/6, CTSP27T/6 models: supplied with 1.6 metres of cable for connection to a 230 volt supply with a suitable break capacity of 30 amps.

**Construction**
- Brushed stainless steel case
- Stainless steel heating chamber
- Low voltage switching
- Two safety cut-outs
- Adjustable filter-life monitor

**Dimensions**

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Depth Excluding Drip Tray (mm)</th>
<th>Tap Clearance to Drip Tray (mm)</th>
<th>Rear Connection Clearance (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>CTSP10</td>
<td>610</td>
<td>260</td>
<td>555</td>
<td>380</td>
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<td>45</td>
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<tr>
<td>CTSP17T</td>
<td>610</td>
<td>360</td>
<td>555</td>
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<td>45</td>
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<tr>
<td>CTSP17HT</td>
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<td>360</td>
<td>555</td>
<td>380</td>
<td>145</td>
<td>45</td>
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<tr>
<td>CTSP19T/6</td>
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<td>440</td>
<td>555</td>
<td>380</td>
<td>145</td>
<td>45</td>
</tr>
<tr>
<td>CTSP19HT/6</td>
<td>610</td>
<td>440</td>
<td>555</td>
<td>380</td>
<td>145</td>
<td>45</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.*
SureFlow Counter Top High Volume specifications

Plumbing
Designed for direct connection to a potable cold water supply using the food quality hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow.

Construction
- Brushed stainless steel case
- Stainless steel heating chamber

Electrical
Fitted with 1.75 metres of cable and a 13 amp moulded plug.

Construction
- Brushed stainless steel case
- Stainless steel heating chamber
- Low voltage switching
- Two safety cut-outs
- Mirror finish front panel

Dimensions

Technical Data

SureFlow Counter Top Boiler Chiller specifications

Plumbing
Designed for direct connection to a potable cold water supply with a minimum pressure of 2 bar. An isolating valve should be installed between the supply and the heater. Rear supply connection and choice of rear or front overflow.

Installation
Counter mounted with integral drip tray. Should be sited in a well-ventilated area.

Electrical
Fitted with 1.75 metres of cable and a 15 amp moulded plug.

Dimensions

Technical Data

For further details visit instanta.com
Our Barista Pro range of steamer boilers helped build Instanta’s reputation for excellence. Since then, it has become essential equipment that no barista or coffee shop would want to be without.
BARISTA PRO STEAMER BOILERS

Designed for the discerning barista

The counter top Barista Pro steamer boilers guarantee large volumes of hot water, as well as steam injection with a choice of nozzles – slow for frothing, fast for boiling – to create the perfect cappuccino, chocolate drink and for many other culinary uses.

Full specification details page 40.

Advanced electronic controls

Large high-pressure non-drip taps

Drip tray included

Interchangeable steam nozzles, slow for frothing, fast for boiling

Low voltage switching on all controls

No overflow required

Powerful 14 psi operating pressure

Insulated for minimal heat loss

Basic fault self-diagnosis

Long-life incoloy elements

Models SW13, SW13/6

Draw off 13 litres

Warranty 1-year

For further details visit instanta.com
Barista Pro Steamer Boiler specifications

Plumbing
Designed for direct connection to a potable cold water supply using the food quality hose supplied. An isolating valve should be installed between the supply and the heater. Rear supply connection.

Installation
Easy to install on a stable worktop.

Electrical
Fitted with 1.75 metres of cable and a 13 amp moulded plug. SW13 supplied with 1.5 metres of cable for connection to a 230 volt supply with a suitable break capacity of 30 amps.

Construction
- Stainless steel case
- Stainless steel heating chamber
- Mirror finish front panel

Annual Inspection
Current regulations require all pressure vessels to be inspected annually by a competent person.

Boiler Test Certificates
Copy test certificates are available on request.

Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Depth excluding Drip Tray (mm)</th>
<th>Tap Clearance to Drip Tray (mm)</th>
<th>Rear Connection Clearance (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SW13</td>
<td>585</td>
<td>345</td>
<td>640</td>
<td>420</td>
<td>180</td>
<td>45</td>
</tr>
<tr>
<td>SW13/6</td>
<td>585</td>
<td>345</td>
<td>640</td>
<td>420</td>
<td>180</td>
<td>45</td>
</tr>
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</table>

Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
</tr>
</thead>
<tbody>
<tr>
<td>SW13</td>
<td>3</td>
<td>50</td>
<td>0.45</td>
<td>13</td>
<td>78</td>
<td>23</td>
<td>138</td>
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<tr>
<td>SW13/6</td>
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<td>26</td>
<td>0.9</td>
<td>13</td>
<td>78</td>
<td>51</td>
<td>306</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.

INSTATAP
UNDER COUNTER BOILERS AND CHILLERS

The InstaTap is a favourite with customers who want to maximise counter top space. Choose one of our under counter boilers or chillers that serve water at the push of a button from a stylish counter top font.

For further details visit instanta.com
The InstaTap.
Style and substance instantly.

With up to 378 cups per hour, rapid draw off the InstaTap is perfect for coffee shops.

This chrome and stainless steel tap serves water at the push of a button and can be programmed to deliver a measured amount. It’s the perfect solution for many commercial and retail environments, from the smallest office to the largest arena.

For further details visit instanta.com
INSTATAP
UNDER COUNTER
BOILERS

Combining powerful boilers with InstaTap delivery
The InstaTap is available with a choice of four different capacities. With programmable measurement of water and automatic re-circulating, you’re guaranteed the right amount at the right temperature, every time.

Electronic temperature control (up to 95°C)
Energy saving mode on 12 and 47 litre models
Early warning diagnostics with LCD read-out
Five water level sensors (excludes UCB7)
Programmable measured water delivery
Automatic re-circulating mode to prevent under temperature drinks

Model: UCB7, UCB12, UCB47, UCB40T
Draw Off: 7, 12, 40, 47 litres
Warranty: 2-year

For further details visit instanta.com
INSTATAP
UNDER COUNTER CHILLER

Fresh drinking water made quick and easy

The InstaTap is equally efficient when it comes to serving chilled, clean tasting drinking water. It can be installed with the ChillFlow under-counter chilled water dispenser CTSBC28-60, enabling high-volume delivery of 120 cups per hour.

Full specification details page 48.

- Illuminated push-button dispenser
- Stylish chrome and stainless steel font
- Cooling power of 185W (<10°C)
- Low voltage switching on front control
- Ventilation kit included for enclosed spaces
- Built-in drip tray

For further details visit instanta.com

Models UCC20
Hourly Output 20 litres
Warranty 2-year
InstaTap Under Counter Boiler specifications

**Plumbing**
Designed for direct connection to a potable cold water supply using the 1.5 metre (3/4" BSP) food quality hose supplied. An isolating valve should be installed between the supply and the machine. Right-hand side water connection and overflow.

**Installation**
Easy to install with font positioned in work surface with boiler sited below. Adequate space around unit to provide sufficient air flow and ventilation.

**Electrical**
- UCB7, UCB12 and UCB40T: Fitted with 1.7 metres of cable and a 15 amp moulded plug. UCB47: connect to a 230V supply with a suitable break capacity of 20 amps (fitted as 4.5kW unit), or 30 amps (fitted as 6.7kW unit).

**Construction**
- Under counter case
- Stainless steel heating chamber
- Chrome-plated aluminium tap

**Technical Data**

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Loss (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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</thead>
<tbody>
<tr>
<td>UCB7</td>
<td>3</td>
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<td>0.5</td>
<td>0.09</td>
<td>7</td>
<td>42</td>
<td>28</td>
<td>168</td>
</tr>
<tr>
<td>UCB12</td>
<td>4.5</td>
<td>37</td>
<td>0.5</td>
<td>0.09</td>
<td>7</td>
<td>72</td>
<td>28</td>
<td>168</td>
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<tr>
<td>UCB40T</td>
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<td>85</td>
<td>0.5</td>
<td>0.12</td>
<td>40</td>
<td>240</td>
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<td>168</td>
</tr>
<tr>
<td>UCB47</td>
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<td>63</td>
<td>0.7 (4.5kW)</td>
<td>0.09</td>
<td>47</td>
<td>280</td>
<td>42</td>
<td>252</td>
</tr>
<tr>
<td>UCB47T</td>
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<td>63</td>
<td>0.7 (6.7kW)</td>
<td>0.09</td>
<td>47</td>
<td>280</td>
<td>42</td>
<td>252</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.

For further details visit instanta.com

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InstaTap Under Counter Chiller specifications

**Plumbing**
Designed for direct connection to a potable cold water supply using the 1.5 metre food quality hose supplied. An isolating valve should be installed between the supply and the heater.

**Installation**
Easy to install with font positioned in work surface and boiler sited below.

**Electrical**
To be connected to a 230 volt supply using the cable and moulded plug (fused at 5 amp) supplied.

**Construction**
- Stainless steel case
- Chrome-plated aluminium tap

**Maximum of 120 cups/glasses per hour based on performance below:**
- Power loading (kW): 0.185
- One x 180ml drink per minute @ 5°C
- Two x 180ml drinks per minute @ 7°C
- 1st Litre instantaneous @ 6°C
- 2nd Litre instantaneous @ 9°C
- Litres/hour below 10°C = 20

**Undercounter Unit Dimensions**

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>UCC20</td>
<td>390</td>
<td>180</td>
<td>340</td>
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</table>

**InstaTap Dimensions**

<table>
<thead>
<tr>
<th>Tap Font</th>
<th>Dia (mm)</th>
<th>H1 (mm)</th>
<th>H2 (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>185</td>
<td>150</td>
<td>225</td>
</tr>
<tr>
<td>High</td>
<td>185</td>
<td>250</td>
<td>325</td>
</tr>
</tbody>
</table>

Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Stand-by Loss (kW/h)</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
</tr>
</thead>
<tbody>
<tr>
<td>UCC20</td>
<td>0.185</td>
<td>18.3</td>
<td>20 (below 10°C)</td>
<td>120</td>
</tr>
</tbody>
</table>

For further details visit instanta.com
Our high-performance range of wall mounted boilers is the perfect solution for high-volume hot drink delivery, without taking up valuable counter top space.
SUREFLOW WALL MOUNTED

Designed to save space and your budget

Our SureFlow Wall Mounted boilers are ideal for customers looking for the best value for money. The three models (the WMS2, WMS5 and the WMS10) offer a more simple specification and styling with a stainless steel case, but with no compromise to the quality and reliability that Instanta is known for.

Full specification details page 58.

- Model: WMS2, WMS5, WM10
- Draw off: 2, 5, 10 litres
- Warranty: 2-year

Basic fault self-diagnosis
Long-life incoloy elements
Boil dry protection
Insulated for minimal heat loss

Mirror finish stainless steel case
Over-fill protection against lime-scale
Easy service and cleaning access

For further details visit instanta.com
SUREFLOW PLUS
WALL MOUNTED

High performance with advanced features

Our premium SureFlow Wall Mounted boilers are designed to deliver a high volume of hot drinks, year after year. Durable and reliable, these advanced programmable models are available in impact resistant thermoplastic or high-grade stainless steel.

Full specification details page 58.

- Easy install
- Integral 7-day programmable timer
- Energy saving ECO mode
- Long-life incoloy elements
- Boil dry protection
- Insulated for minimal heat loss
- Integral 7-day programmable timer
- Energy saving ECO mode
- Over-fill protection against limescale
- Insulated for minimal heat loss

Models: WMSP3W, WMSP7W
Draw off: 3, 7 litres
Warranty: 2-year

Models: WMSP3, WMSP7, WMSP15, WMSP25
Draw off: 3, 7, 15, 25 litres
Warranty: 2-year

For further details visit instanta.com
SUREFLOW TOUCH WALL MOUNTED

Self-service with security and control
The SureFlow Touch Wall Mounted boiler allows self-service with the addition of programmable features for extra peace of mind. Options include a push-and-hold dispense or a timed measure to a specific cup size.
Full specification details page 60.

- Push & hold dispense option
- Programmable metered/timed dispense option
- Top-up function following a measured dispense
- Stainless steel drip tray available as an extra
- LCD screen ‘Caution Hot Water’ safety message

Model: WMS6PB
Draw off: 6 litre
Warranty: 2-year

For further details visit instanta.com
SureFlow Wall Mounted specifications

**Plumbing**
Designed for direct connection to a potable cold water supply. 15mm push-fit supplied. An isolating valve should be installed between the supply and the heater. These wall mounted boilers have a choice of connection through rear or from beneath and require two bar incoming water pressure.

**Electrical**
To be wired into a 230V, 15 amp supply.

**Construction**
- Polished stainless steel case
- Stainless steel heating chamber
- Low voltage switching
- Two safety cut outs

**Installation**
As per instructions supplied.

---

SureFlow Plus Wall Mounted specifications

**Plumbing**
Designed for direct connection to a potable cold water supply using the fittings supplied. An isolating valve should be installed between the supply and the heater. These wall mounted boilers have a choice of connection through rear or from beneath and require two bar incoming water pressure.

**Electrical**
To be connected to 230V, 15 amp or 30 amp (6kW) supply.

**Construction**
- Stainless steel or impact resistant thermoplastic case
- Stainless steel heating chamber
- Low voltage switching
- 2 safety cut-outs

**Installation**
As per instructions supplied.

---

Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Loss (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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</thead>
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<tr>
<td>WMSP5W/WMSP3</td>
<td>3</td>
<td>11</td>
<td>0.5</td>
<td>0.1</td>
<td>3</td>
<td>18</td>
<td>28</td>
<td>168</td>
</tr>
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<td>20</td>
<td>0.5</td>
<td>0.1</td>
<td>7</td>
<td>42</td>
<td>28</td>
<td>168</td>
</tr>
<tr>
<td>WMSP15/WMSP15/6</td>
<td>6</td>
<td>31</td>
<td>0.5</td>
<td>0.12</td>
<td>15</td>
<td>90</td>
<td>28</td>
<td>342</td>
</tr>
<tr>
<td>WMSP25</td>
<td>3 or 6kW</td>
<td>62 (3kW)</td>
<td>0.5</td>
<td>0.14</td>
<td>25</td>
<td>150</td>
<td>28</td>
<td>168</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.
SureFlow Touch Wall Mounted specifications

Plumbing
Designed for direct connection to a potable cold water supply using the fittings supplied. An isolating valve should be installed between the supply and the heater. These wall mounted boilers have a rear connection and overflow and requires 2 bar incoming water pressure.

Installation
As per instructions supplied.

Accessories
Drip tray available to purchase separately.

Electrical
To be wired into a 230V, 13 amp supply (minimum cable size 1.5mm²). Use of an ELCB is recommended.

Construction
• Premium grade stainless steel
• Well insulated for minimal heat loss and energy use
• Low voltage switching

Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Tap Depth (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>WMS6PB</td>
<td>478</td>
<td>340</td>
<td>260</td>
<td>136</td>
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Technical Data

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<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Heat-up Time (Mins)</th>
<th>Recovery Rate (Litres)</th>
<th>Stand-by Loss (kW/h)</th>
<th>Rapid Draw-Off (Litres)</th>
<th>Rapid Draw-Off (Cups)*</th>
<th>Hourly Output (Litres)</th>
<th>Hourly Output (Cups)*</th>
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</thead>
<tbody>
<tr>
<td>WMS6PB</td>
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<td>18</td>
<td>0.1</td>
<td>0.1</td>
<td>6</td>
<td>36</td>
<td>27</td>
<td>162</td>
</tr>
</tbody>
</table>

*Based on 6 cups per litre.

CULINAIRE
SOUS VIDE
WATER BATHS

Our range of digital sous vide water baths are simple to cook with and remarkably time-saving - making them just as popular with chefs at smaller, independent establishments, as they are with the fine dining pros of the catering world.

For further details visit instanta.com
‘Instanta sous vides are the best on the market’

It’s the go-to equipment for many leading chefs across the UK with good reason. We’ve designed and tested our water baths in consultation with award-winning chefs, refining the specification to deliver perfect results in all professional kitchens.

“Instanta sous vides are the best on the market.”
Nigel Smith, award-winning professional chef.
Nigel only uses Instanta sous vides in all his professional kitchens.
CULINAIRE
SOUS VIDE

Offering fantastic efficiency and control
Our Culinaire Sous Vide water baths are developed to the same exacting standards as our now well-established CSV premium range, but with a slightly lower specification to provide great value for money. With a choice of models (SV12 and SV18), they are perfect for consistent and controlled sous vide cooking.

Full specification details page 70.

- Digital display showing actual temperature
- Count-up timer (hours, minutes)
- Low water level warning
- Extra deep tank for larger portions
- Easy draining facility (SV18)
- Powerful heater for faster temperature recovery

Models SV12, SV18
Capacity 12, 18 litres
Warranty 2-year

For further details visit instanta.com
Additional features for the most demanding kitchens

Our CSV premium range of water baths take the sous vide technique to the next level with extra functionality developed by listening to the needs of some leading chefs. With a choice of models (SVP25 and SVP38) it is essential equipment for chefs looking to improve efficiency, service and portion control.

Full specification details page 70.

- Digital display showing actual temperature
- Five timers including hours, minutes
- Low water level warning
- Extra deep tank for larger portions
- Unique agitation that pumps water around the bath to eliminate cold spots
- Easy draining facility
- Powerful heater for faster temperature recovery
- Removable stainless steel rack system and optional partitions

For further details visit instanta.com

Models SVP25, SVP38
Capacity 25, 38 Litres
Warranty 2-year
REGENERATION BATH

Extra space for the professional kitchen

The RB38 regeneration digital water bath provides an extra deep tank with four stainless steel partition plates.

Full specification details page 70.

- Digital temperature display
- Count-up timer (hours, minutes)
- Low water level warning
- Extra deep tank for larger portions
- Easy draining facility
- Powerful heater for faster temperature recovery
- 4 stainless steel partition plates (divides bath into 5 compartments)

For further details visit: instanta.com

Models RB38
Capacity 38 Litres
Warranty 2-year
**Culinaire Sous Vide specifications**

**Installation**
To be placed on flat counter able to support its full weight.

**Electrical**
Fitted with 1.75 metres of cable and a moulded plug.

**Construction**
- Stainless steel case
- Stainless steel heating chamber

---

**Regeneration Bath specifications**

**Installation**
To be placed on flat counter able to support its full weight.

**Electrical**
Fitted with 1.75 metres of cable and a moulded plug.

**Construction**
- Stainless steel case
- Stainless steel heating chamber

---

**Culinaire Plus Sous Vide specifications**

**Installation**
To be placed on flat counter able to support its full weight.

**Electrical**
Fitted with 1.75 metres of cable and a moulded plug.

**Construction**
- Stainless steel case
- Stainless steel heating chamber
- Glass hinge lid

---

### Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SV12</td>
<td>325</td>
<td>286</td>
<td>386</td>
</tr>
<tr>
<td>SV18</td>
<td>325</td>
<td>343</td>
<td>410</td>
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### Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Maximum Capacity (Litres)</th>
<th>Recommended Working Capacity (Litres)</th>
<th>Empty Weight (kg)</th>
<th>Weight at Working (kg)</th>
<th>Approximate Heat Up Time to 60°C (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SV12</td>
<td>1.6</td>
<td>12</td>
<td>10</td>
<td>6.8</td>
<td>16.8</td>
<td>16</td>
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<tr>
<td>SV18</td>
<td>1.6</td>
<td>18</td>
<td>14.5</td>
<td>8.5</td>
<td>22.8</td>
<td>23</td>
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### Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SVP25</td>
<td>415</td>
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<td>SVP38</td>
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<td>588</td>
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### Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Maximum Capacity (Litres)</th>
<th>Recommended Working Capacity (Litres)</th>
<th>Empty Weight (kg)</th>
<th>Weight at Working (kg)</th>
<th>Approximate Heat Up Time to 60°C (Minutes)</th>
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<tbody>
<tr>
<td>SVP25</td>
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<td>25</td>
<td>21</td>
<td>17.2</td>
<td>38.1</td>
<td>31</td>
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<td>38</td>
<td>31</td>
<td>19</td>
<td>50</td>
<td>44</td>
</tr>
</tbody>
</table>

---

### Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Height (mm)</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>RB38</td>
<td>355</td>
<td>379</td>
<td>588</td>
</tr>
</tbody>
</table>

### Technical Data

<table>
<thead>
<tr>
<th>Model</th>
<th>Power Loading (kW)</th>
<th>Maximum Capacity (Litres)</th>
<th>Recommended Working Capacity (Litres)</th>
<th>Empty Weight (kg)</th>
<th>Weight at Working (kg)</th>
<th>Approximate Heat Up Time to 60°C (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>RB38</td>
<td>3</td>
<td>38</td>
<td>31</td>
<td>48</td>
<td>49</td>
<td>44</td>
</tr>
</tbody>
</table>

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For further details visit instanta.com
Instanta boilers and chillers are built to give many years of trouble-free service. However, using them in hard water areas means extra care must be taken to prevent damage from scale build-up.

While our boilers and chillers are designed to warn users of scale build-up, product guarantees exclude any issues arising from it. As a preventative measure, we provide a range of filters to suit different levels of scale and volume of usage.

**AQ4 5-micron**
Suitable for low usage situations, these filters remove taste and odours from the mains water such as chlorine, and also reduce scale build-up.

**AQ6**
Our Carbon Block filters remove impurities such as chlorine, improving the quality of chilled and boiling water.

**AQ50 1-micron**
An innovative, powerful filtration system that combines chloramine reduction with the ability to monitor filter capacity and control water quality at your fingertips. It also removes calcium and magnesium, which reduces scale build-up and results in lower running costs and improved energy efficiency.

Easy-to-operate, adjustable dial for precision blending.

**AQ35 & AQ35A 3-micron**
This high-flow water filter delivers quality water by removing sediment and impurities such as chlorine. It also reduces scale build-up, which results in lower running costs and improved energy efficiency.

---

### Selecting the Correct Filter

<table>
<thead>
<tr>
<th>Model</th>
<th>Application</th>
<th>Description</th>
<th>Change After (whichever comes first)</th>
<th>Compatible With</th>
</tr>
</thead>
<tbody>
<tr>
<td>AQ4</td>
<td>Low usage</td>
<td>Scale, taste and odour reducer</td>
<td>6 months / 5,000 litres</td>
<td>All models</td>
</tr>
<tr>
<td>AQ6</td>
<td>Low usage</td>
<td>Taste and odour reducer</td>
<td>6 months / 5,000 litres</td>
<td>For CTSBC28-10 and UCC20</td>
</tr>
<tr>
<td>AQ35</td>
<td>Medium/high usage (grey label)</td>
<td>Scale, taste and odour reducer</td>
<td>6 months / 13,500 litres</td>
<td>All models</td>
</tr>
<tr>
<td>AQ35A</td>
<td>Medium/high usage (blue label)</td>
<td>Scale, taste and odour reducer</td>
<td>6 months / 13,500 litres</td>
<td>All models</td>
</tr>
<tr>
<td>AQ50</td>
<td>High usage</td>
<td>Scale reducer</td>
<td>3800 litres @ 180ppm</td>
<td>All models</td>
</tr>
</tbody>
</table>

### Technical Data and Dimensions

<table>
<thead>
<tr>
<th>Model</th>
<th>Water Pressure Min (bar)</th>
<th>Max Pressure (bar)</th>
<th>Max Incoming Water Temp °C</th>
<th>Water Connection (Ins)</th>
<th>Height (mm)</th>
<th>Diameter (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>AQ35</td>
<td>2</td>
<td>7</td>
<td>35</td>
<td>Integral</td>
<td>223</td>
<td>85</td>
</tr>
<tr>
<td>AQ35A</td>
<td>2</td>
<td>7</td>
<td>35</td>
<td>Integral</td>
<td>223</td>
<td>85</td>
</tr>
<tr>
<td>AQ4</td>
<td>2</td>
<td>6</td>
<td>35</td>
<td>3/4</td>
<td>310</td>
<td>50</td>
</tr>
<tr>
<td>AQ6</td>
<td>2</td>
<td>6</td>
<td>35</td>
<td>3/4</td>
<td>310</td>
<td>50</td>
</tr>
<tr>
<td>AQ50</td>
<td>2</td>
<td>6.9</td>
<td>378</td>
<td>3/8</td>
<td>562</td>
<td>102</td>
</tr>
</tbody>
</table>
To help you get the best from your Instanta equipment, we offer technical and sales training for engineers, sales representatives and end user clients.

Technical Training and Product Commissioning
These courses are suitable for all levels of competency and can be tailored to the needs of your business. Product training is available on all current models. We also offer commissioning and customer training free of charge on all new products post-installation.
Training can be conducted either at your premises or at our manufacturing plant in Southport, Merseyside.

Technical Training
Our technical training courses take a more detailed look at:
- Maintenance
- Repair, servicing and fault-finding
- Filtration and scale management
- The specification of Instanta products

Sales Training
With a focus on selling Instanta products, these courses include:
- Introduction to Instanta Ltd
- Product range and selection
- Key features and benefits
- Methods of operation

For further information or to book a training session please contact us on 01704 501114 or email sales@instanta.com

The entire Instanta range has proven inherently reliable in service, but in the event that a product requires attention the following guarantees are offered:

A full 12 month parts and labour guarantee applies to:
- Barista Pro Steamer Boilers
  An engineer will only be made available to fit tap springs and washers to the Barista Pro range of steam and water boilers.

A full 24 month parts and labour guarantee applies to:
- SureFlow Counter Top Range
- SureFlow Wall Mounted Range
- InstaTap Under Counter Boiler
- Chiller Range
- Culinaire Sous Vide Range

The following issues are specifically excluded from the aforementioned guarantees.
- Misuse
- Insufficient or excessive water pressure not in line with the installation manual
- Failure due to lime scale caused by lack of limescale protection
- Normal ware and tare of components

*We offer on-site repairs or a return to base option dependant on product, return transportation costs are not included.*
As a long-established brand we’re proud to apply our strapline ‘British manufacturing since 1957’ to everything we do. Being proud of our heritage, however, doesn’t mean we don’t move with the times. With each year spent manufacturing, we continuously improve; developing new features and products fit for the modern-day industry.