

# VIVREAU®


## Vi Tap 2H Cut Sheet

Vivreau's award-winning Vi Tap, a signature system in our portfolio, is the perfect water dispenser to suit all your needs at the touch of a button.

### Standard features:

- Commercial designed dispense tap with LED lights and electronic touch pad
- Hygienic protective shield over the internal nozzle
- Specialized nozzle with zero-splash flow
- Anti-scalding feature for hot water
- 0.2 sub-micron activated carbon block filtration
- Drip tray with direction connection to wastewater system

### Options & Accessories:

- Choose from a range of colors to match your decor: 
- Antimicrobial films to be attached on the touchpad.
- Natural flavors available to provide a health-minded alternative to sugary sodas and expensive fruit infused service.

Project: \_\_\_\_\_

Item#: \_\_\_\_\_

Quantity: \_\_\_\_\_



### Ideal for:

VIP lounges, office pantries, staff break rooms, serverly beverage counters, hospitality environments or wellness and spa areas

### Average output capacity:

- 21 gal/80 L per hour of chilled still or sparkling water
- 48 cups/11 L per hour of hot water



STILL



SPARKLING



HOT

### Specifications

|   |  |
|---|--|
| Design / Type finish                        | Tap system / Chrome  |
| Unit dimensions under the sink (W X H X D)  | 15 " X 20 " X 18 ½ " inch   38 X 50.8 X 45 cm (chiller-carbonator)<br>5 ½ " X 23 " X 15 ½ " inch   13.9 X 58.4 X 39.3 cm (boiler)<br>5 " (diam) X 14 " (H) inch   12.7 X 35.5 cm (chiller filter)<br>4 ¾ " (diam) X 19 " (H) inch   12 X 48.2 cm (boiler filter) |
| Unit dimensions incl. drip tray (W X H X D) | 5 2/5 " X 12 5/8 " X 6 2/5 " inch   13.7 X 33 X 16.2 cm  |
| Weight                                      | 7.4 lbs   3.3 kg (dispensing head)<br>73 lbs   33 kg (chiller-carbonator)<br>17 lbs   7.7 kg (boiler)<br>3 lbs   1.3 kg (chiller filter)<br>7 lbs   3.1 kg (boiler filter)   |

### Millwork (Drilling templates attached on page 2)

|  |  |
|--|--|
| Fits into base cabinet with the following dimensions (W X H X D) | 30 " X 29 ½ " X 24 " inch   76.2 X 13.3 X 10.8 cm                                  |
| Tap head clearance   | Tap height: 12 5/8 " (32) cm plus additional 6", (15.2 cm) clearance for operation |

**NOTE:** Tap must be mounted directly above the main system

### Electrical

|                        |  |
|------------------------|--|
| Electrical Requirement | (2) 20amp electrical circuit (NEMA 5-20R) 120V, 60Hz (13 amps & 11 amps) |
|------------------------|--|

### CO2

|                         |  |
|-------------------------|--|
| CO2 (customer supplied) | If connecting to a bulk or existing CO2 system, a CO2 line terminating at a ¼" barbed shutoff valve must be available within 40" of the System installation site, 100psi minimum pressure. |
|-------------------------|--|

### Plumbing

|                        |   |
|------------------------|---|
| Water connection       | 1 potable ½" cold water supply terminating in a ½" ball valve with a ½" female pipe thread  |
| Drip tray drain        | Customer needs to supply a rigid vertical pipe that drains to a properly trapped drain according to local codes. The vertical pipe for the drip tray drain must be located inside the installation cabinet and must be at least 1 1/4 " ID. |
| Minimum water pressure | 50 PSI  |
| Minimum water flow     | 80 gallons, 302.8 L per hour  |

### NOTE:

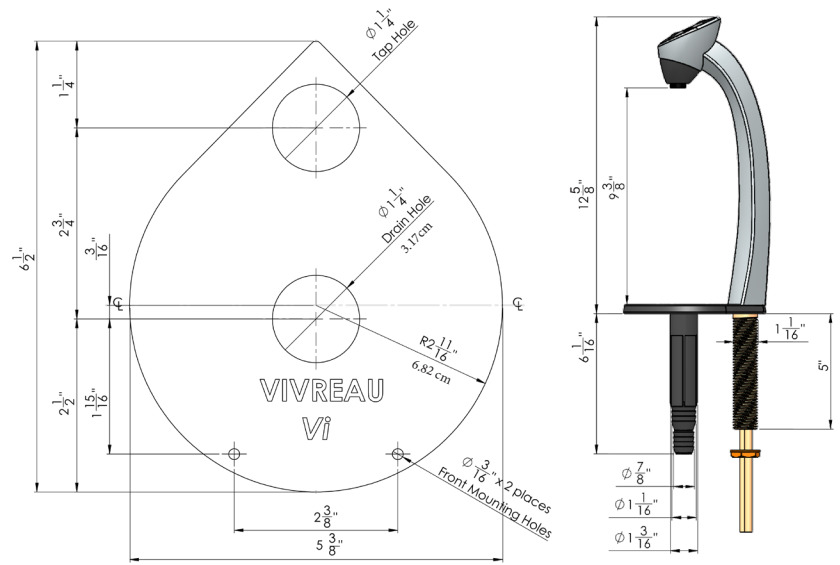
- Any incoming water temperature above 60°F (15.5°C) will severely compromise the ability for the system to maintain a cold water supply.
- Ensure that there is sufficient room for a 12" (30.4 cm) long fitting to be connected to the shut-off valve. Top of waste up stand should be a maximum of 24" (60.9 cm) from the base of the unit.

# Vi Tap Standard View for Worktop Cutout

There are four holes to be drilled.

**2x** mounting holes, **1x** drain hole, **1x** tap hole

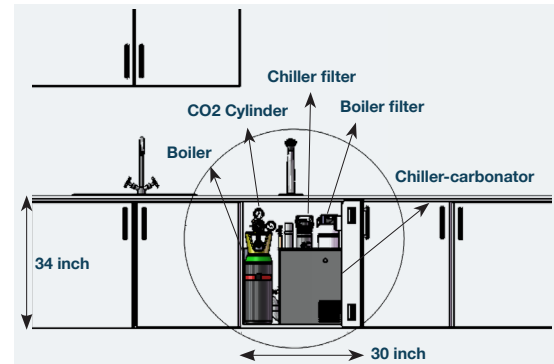
**THIS DRAWING IS NOT TO SCALE**



## Approved Methods of Cabinet Ventilation

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.

Please note, all vents must open to fresh air in a free and unobstructed area and 24 square inches of opening is required for each of the top and bottom vents (48 square inches in total).

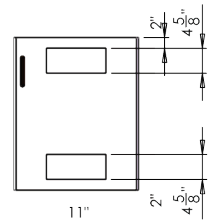
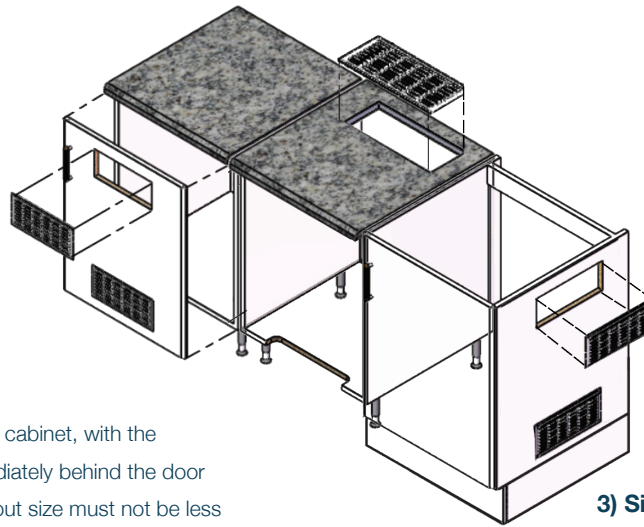


### 4) Top Ventilation

Countertop cutout can be used as a top ventilation option.

### 1) Front Ventilation

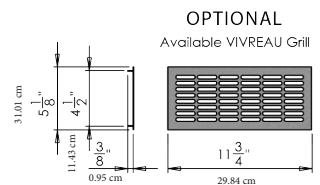
Showing Ventilation grills cut in a standard door panel.



Cut-out detail for the available 12" (30.48 cm) VIVREAU grill, shown in a 23.5" (59.69 cm) (24") wide door

### 2) Base Cutout

Ventilation can be made to the base of the cabinet, with the removal of a narrow section of floor, immediately behind the door and trim with roll edging strip. Typical cut-out size must not be less than 12.0" wide x 2" deep (24 sq inch).



### 3) Side Ventilation

Ventilation grilles cut in the side of a standard cabinet. The grilles may be fitted on either side.

**DOES NOT OPEN INTO AN ENCLOSED CABINET**

### Consultant specification:

Vivreau Water Dispensing System, single tap, fully integrated undercounted, micro-filtered, chilled still & sparkling drinking water, 11 liters/hour flow for instant hot water, touch control dispenser with hot water safety feature, chiller-carbonator, water filter, Mavea descaling filter, zero splash, anti-flood detection, removeable dispense nozzle, component format, ETL, NSF (30" X 29 1/2" X 24" inch cabinet required for installation, for indoor use only)



All Vivreau products are Intertek and NSF Certified.

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