

# 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.

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

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


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



### 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.

### Ideal for:

VIP lounges, office pantries, staff break rooms, servery 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



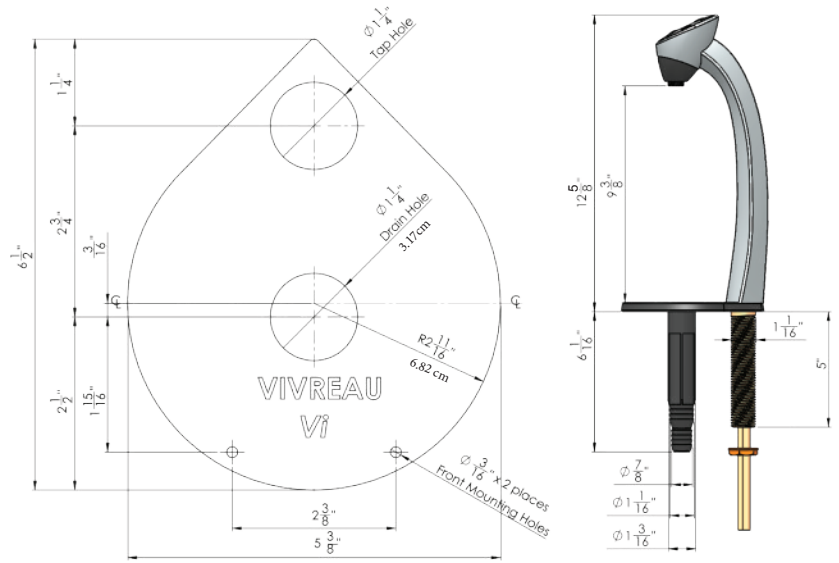
HOT

Specifications	
Design / Type finish	Tap system / Chrome
Unit dimensions under the sink (W X H X D)	15 " X 20 " X 18 1/2 " inch   38 X 50.8 X 45 cm (chiller-carbonator) 5 1/2 " X 23 " X 15 1/2 " inch   13.9 X 58.4 X 39.3 cm (boiler) 5 " (diam) X 14 " (H) inch   12.7 X 35.5 cm (chiller filter) 4 3/4 " (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) 73 lbs   33 kg (chiller-carbonator) 17 lbs   7.7 kg (boiler) 3 lbs   1.3 kg   (chiller filter) 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 1/2 " 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
<b>NOTE:</b> 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 1/4" barbed shutoff valve must be available within 40" of the System installation site, 100psi minimum pressure.
Plumbing	
Water connection	1 potable 1/2" cold water supply terminating in a 1/2" ball valve with a 1/2" 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
<b>NOTE:</b>	
<ul style="list-style-type: none"> <li>• Any incoming water temperature above 60°F (15.5°C) will severely compromise the ability for the system to maintain a cold water supply.</li> <li>• Ensure that there is sufficient room for a 12" (30.4 cm) long fitting tube 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.</li> </ul>	

# Vi Tap Standard View for Worktop Cutout

There are four holes to be drilled.  
**2x** mounting holes, **1x** drain hole, **1x** tap hole

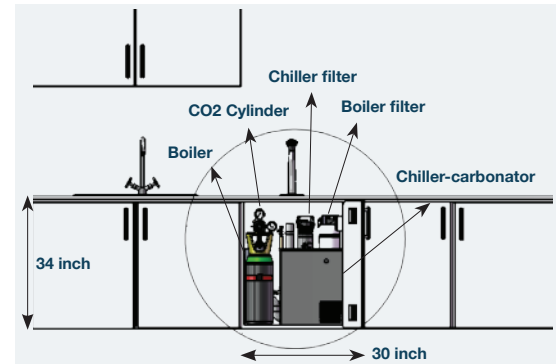
**THIS DRAWING IS NOT TO SCALE**



## Approved Methods of Cabinet Ventilation

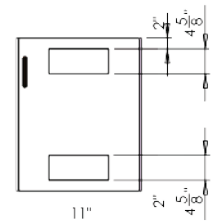
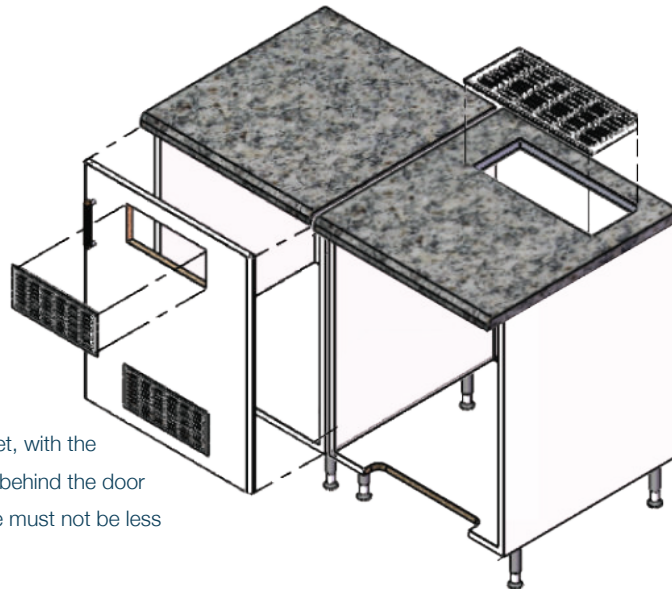
The cabinet may be ventilated in several different ways to prevent excessive heat build-up. The methods shown all take advantage of natural circulation by placing two grilles or cut-outs; one near the base and the other at the top of the enclosure.

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).

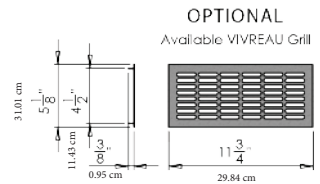


### 3) Top Ventilation

Countertop cutout can be used as a top ventilation option.



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



### 1) Front Ventilation

Showing Ventilation grills cut in a standard door panel.

### 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).

### 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, removable 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.