



**BRAVILOR
BONAMAT**

- **HW**-series
- **RLX**-series
- **HW 500**-series
- **HM**-series
- **HCM**

Hot water and milk heaters

Large quantities quickly at the right temperature

The taste of quality worldwide



■ HW-series

Bravilor Bonamat offers a wide range of hot water and milk equipment suitable for any location, perfect for preparing tea, soup or other hot drinks. The HW-series heats large quantities of water quickly at the right temperature, while the HM-series has been developed for heating milk and includes HCM, designed specifically for chocolate milk. This range offers a variety of high quality machines boasting simple operation, a choice of non-drip tap and push button dispense and all incorporating our boil dry safety mechanism.



HW 10

- Water (2 litres) quickly at the right temperature
- Features a manual fill water system allowing the machine to be placed anywhere



HWA 20/50

- Water (3/4.5 litres) quickly at the right temperature
- Automatic water fill model with quick and easy connection to the water mains supply
- The indicator light indicates when the water is at the right temperature



◀ Quick and easy:
drawing off with the
handy non-drip tap.



◀ With the RLX 4 steam
tap in no time other
beverages at the right
temperature.



■ **RLX**-series

HWA 40/70

- Large quantities of water (4/7 litres) quickly at the right temperature
- Automatic water fill model with quick and easy connection to the water mains supply
- Cup or decanter hot water at the press of a button or a variable volume via the free flow key
- Simple programming for temperature and the water volumes (cup/decanter)
- The indicator light indicates when the water is at the right temperature
- Equipped with a descale indicator



RLX 3

- Water (1.8 litres) quickly at the right temperature
- Automatic water fill model with quick and easy connection to the water mains supply
- Simple programming of water temperature
- Equipped with a descale indicator



RLX 4

- Machine for hot water and steam
- Water (1.5 litres) quickly at the right temperature
- Automatic water fill model with quick and easy connection to the water mains supply
- Equipped with a descale indicator



◀ HWA 40/70 choice of cup, decanter or a variable amount with the free-flow key.



◀ RLX 3/4 also available as an integrated module within the RLX coffee range.



■ HW 500-series



HW 505/510/520

- Large quantities of water (4/8/16 litres) quickly at the right temperature
- Features a manual fill water system allowing the machine to be placed anywhere
- The required temperature can be regulated by means of a thermostat
- The indicator light indicates when the water is at the right temperature
- Gauge glass provides a visible water level



HW+ 510/520

- Large quantities of water (8/16 litres) quickly at the right temperature
- Machines with quick and easy connection to the water mains supply and filled with water at the press of a button
- The required temperature can be regulated by means of a thermostat
- The indicator light indicates when the water is at the right temperature
- Gauge glass provides a visible water level



◀ A quick tapping tube can be used for filling cups and decanters (for HW(+) series only).



◀ Water temperature can be regulated by means of a thermostat. The indicator light indicates when the contents is at the right temperature.



■ HM-series



HM 505/510/520

- Large quantities of milk (5/10/20 litres) quickly at the right temperature
- Heats the milk using the bain-marie method, preventing burning or sticking
- The required temperature can be regulated by means of a thermostat
- Gauge glass provides a visible water level in the bain-marie system

■ HCM



HCM 510

- Large quantities of chocolate milk (10 litres) quickly at the right temperature
- Heats the chocolate milk according to the bain-marie method, preventing burning or sticking
- The required temperature can be regulated by means of a thermostat
- Gauge glass provides a visible water level in the bain-marie system



◀ The cup heater WHK preheats cups and mugs, ensuring the beverage stays warm longer after serving.



◀ The stainless steel vacuum flasks keep your beverage hot or cold for long periods.

HW-series

	HW 10	HWA 20	HWA 40	HWA 50	HWA 70
Holding capacity	2 litres	3 litres	4 litres	4,5 litres	7 litres
Throughput per hour 230V	approx. 18 litres	approx. 18 litres	approx. 31 litres	-	approx. 31 litres
Throughput per hour 400V	-	-	-	approx. 42 litres	approx. 53 litres
Rated power 230V~ 50/60Hz	2080W	2110W	3350W	-	3350W
Rated power 400V~ 3N 50/60Hz	-	-	-	4380W	6000W
Dimensions (bxdxh)	205x355x430 mm	205x355x430 mm	218x459x532 mm	295x525x582 mm	218x460x602 mm

HW 500-series

	HW 505	HW 510	HW 520	HW+ 510	HW+ 520
Holding capacity	4 litres	8 litres	16 litres	8 litres	16 litres
Throughput per hour	approx. 20 litres	approx. 30 litres	approx. 30 litres	approx. 30 litres	approx. 30 litres
Rated power 230V~ 50/60Hz	1990W	2850W	2850W	2850W	2850W
Dimensions (øxh)	205x452 mm	282x502 mm	369x520 mm	282x502 mm	369x520 mm

RLX-series

	RLX 3	RLX 4
Holding capacity	1,8 litres	1,5 litres
Throughput per hour	approx. 18 litres	approx. 25 litres
Rated power 230V~ 50/60Hz	1910W	2880W
Dimensions (bxdxh)	245x509x448 mm	245x509x448 mm

H(C)M-series

	HM 505	HM 510	HM 520	HCM 510
Holding capacity	5 litres	10 litres	20 litres	10 litres
Heating time	approx. 20 minutes	approx. 25 minutes	approx. 55 minutes	approx. 25 minutes
Rated power 230V ~ 50/60Hz	2090W	2850W	2850W	2850W
Dimensions (øxh)	210x423 mm	290x438 mm	377x458 mm	290x438 mm

Options HW/RLX/H(C)M-series

- Quick tapping tube
- Cabinet

We advise the use of:

- Renegite for descaling
- Cleaner for thorough cleaning

Your Bravilor Bonamat dealer

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