



The Multitap $^{\text{TM}}$ 4N1 Chilled dispenses boiling water for instant hot drinks and helping with countless kitchen tasks. Its innovative illuminated touch button control also gives you instant filtered chilled drinking water. Perfect for reducing the need for bottled water or cumbersome water jugs.

FEATURES

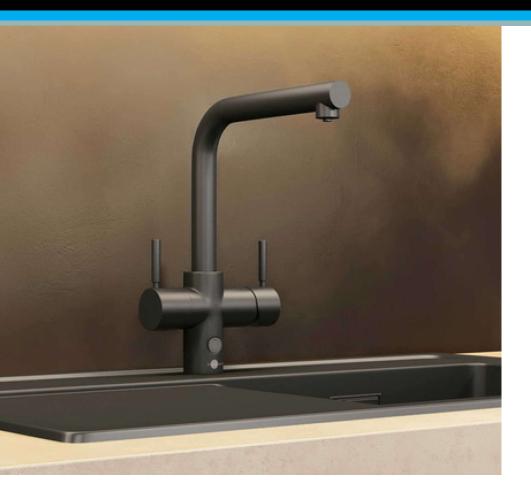
- Single multifunctional tap design
- Designed & manufactured in Italy
- Instant filtered chilled water
- Instant filtered boiling water
- Regular mains hot & cold water
- 2 modern tap designs J Shape and L Shape
- Innovative, illuminated touch button control releases chilled water
- Available in 3 finishes chrome, brushed steel & velvet black
- Auto-lock, multi-step boiling water lever
- Swivel spout
- 5 year tap warranty & 2 year tank warranty



All of our Multitap products are protected by a push lock safety lever.



4N1 CHILLED L SERIES





FUNCTIONALITY



Filtered Boiling Water Adjustable temperature from 88°C to 98°C



Filtered Chilled Water Filtered water ready to drink

Chrome

VB

Velvet Black

AVAILABLE FINISHES



Brushed Steel





Regular Hot & Cold Water

Mains hot & cold water from a high quality, Italian designed kitchen mixer

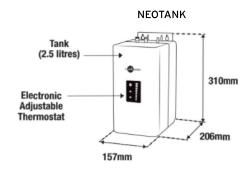


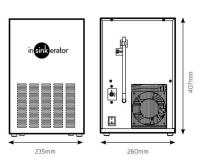
MULTITAPTM 4N1 CHILLED

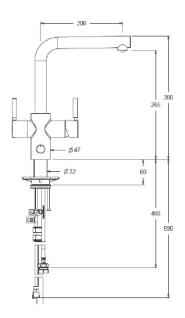
L SERIES SPECIFICATION SHEET

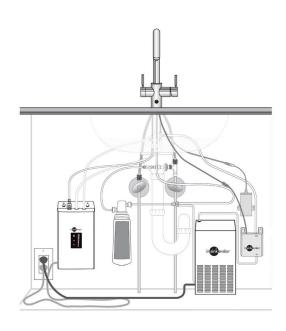
Тар	InSinkErator Multitap 4N1 Chilled Series
Product Code	Chrome - 4005LC / Matte Black - 4005LB / Brushed - 4005LBR
Water Supply	Hot & Cold mains supply
Required Supply Pressure (cold)	172 - 862 kPa (1.7-8.6 bar) 25-125 psi)
Required Supply Pressure (hot)	50xPa (0.5 bar) (7psi)
Required Hole Diameter	35 - 38mm
Power Supply	2 x 10 amp GPO
NeoTank Capacity	2.5L Stainless steel tank
NeoChiller Capacity	7 litres per hour of chilled water between 3°C and 10°C
NeoTank Dimensions	310 x 206 x 157mm
NeoChiller Dimensions	407 x 235 x 260mm
Warranty	5 Years (tap) / 2 Years (tanks)
WELS Rating	5 Stars
WaterMark Certified	Yes

TECHNICAL DRAWINGS









Refer to installation manual for full installation details including ventilation requirements. Please visit www.insinkerator.com.au