

**BRAVILOR  
BONAMAT**

**MILK HEATERS**



**HM-series  
HCM**



The taste of quality worldwide



HM 510  
for heating milk



HCM 510  
for heating chocolate milk

## Professional milk heater dispensers

The HM/HCM milk heater from Bravilor Bonamat features a manual dispenser tap. This free-flow tap allows you to dispense the required amount of hot milk/chocolate milk, regardless of the size of jug, mug or cup. Simply choose the heater dispenser with the capacity and features that best meets your needs.

The HM/HCM heater heats the milk indirectly by the bain-marie method. It requires no piped water connection; instead the water is topped up manually. The gauge glass indicates when water refill is necessary. The great advantage of the bain-marie method is that it prevents the milk sticking and burning. You can taste the difference!

- **Ease of use**

Fill the water jacket via the special water inlet; pour milk into the container; set the thermostat and that's it! The indicator lamp goes out when the milk reaches the right temperature. The temperature can be set to any value between 30-85°C.

## Features

- Durable stainless steel construction
- Double-walled container
- Bain-marie method
- Adjustable thermostat with control indicator lamp
- Temperature and boiling-dry protection
- Water level gauge glass
- Non-drip free-flow tap

The HM unit features a dipstick to prevent milk skin. The HCM unit has an automatic magnetic stirring system, which prevents the chocolate milk from sticking and settling.

Specifications	HM 505	HM 510	HM 520	HCM 510
Capacity	5 L	10 L	20 L	10 L
Heating time	20 min.	25 min.	55 min.	25 min.
Rated power 230V~ 50/60Hz	2090W	2850W	2850W	2850W
Dimensions (Øxh) mm	210x423	290x438	377x458	290x438
Tap height	137 mm	139 mm	141 mm	139 mm

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[www.bravilor.com](http://www.bravilor.com)

## We recommend

- Bravilor Bonamat *Renegite* for descaling
- Bravilor Bonamat *Cleaner* for cleaning

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