



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

# Benchstar 20L Hot Water Urn – WB-20/10

**Model / SKU: WB-20/10**

#### KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email [sales@kwcommercial.com.au](mailto:sales@kwcommercial.com.au)

Web [www.kwcommercial.com.au](http://www.kwcommercial.com.au)



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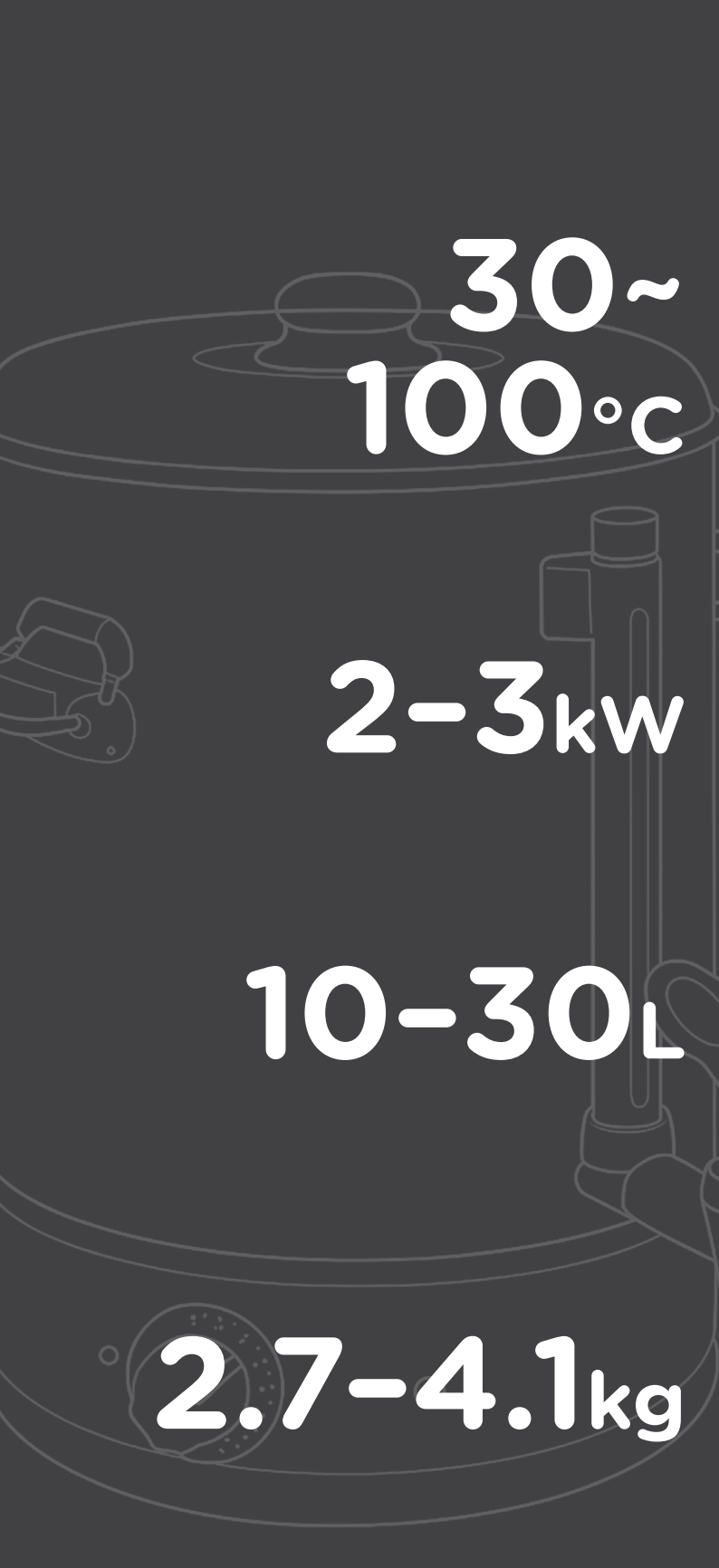


# Hot Water Urns

WB-10 / WB-20 / WB-20/10  
WB-30 / WB-30/10

Precision Heating for Busy Workflows.





30~  
100°C

**Heating Range**  
Rotary dial  
temperature control

2-3kW

**Heating Power**  
Fast, reliable heat-up  
performance

10-30L

**Capacity Options**  
Suit for different  
service volumes

2.7-4.1kg

**Lightweight Build**  
Easy handling and  
setup

**Mirror-Finish  
AISI202  
Stainless Body**

Durable, hygienic,  
and easy to clean  
with a premium  
appearance.

**Precise Rotary  
Temperature  
Control**

Smooth dial  
adjustment allows  
quick, intuitive  
temperature  
selection.

**Temperature  
Safety Limiter**

Automatically shuts  
off when boiling  
point is reached for  
added protection.

**Concealed  
Heating  
Element**

Improves hygiene,  
simplifies cleaning,  
and prevents scale  
build-up.

**Non-Drip Tap  
with Water  
Level View**

Clean dispensing  
with clear visibility  
of remaining  
volume.



# Simple Operation. Professional Performance.

## Simple Operation. Professional Performance.

### Heat-Resistant Bakelite Handle

Safe, cool-touch operation.

### Non-Drip Tap Assembly

Clean, accurate dispensing.

### Concealed Heating Element

Easy-clean design with improved hygiene.

### Rotary Temperature Dial

Intuitive control from 30-100°C.



The Benchstar Hot Water Urn Series delivers reliable, consistent hot water production in a durable mirror-finish stainless steel body. Designed for fast heat-up and simple operation, the concealed heating element ensures better hygiene and easier cleaning, while the intuitive rotary dial allows precise temperature control from 30-100°C.

A built-in safety limiter protects the unit during boiling cycles, and the non-drip tap ensures clean dispensing throughout service. Lightweight, robust, and easy to maintain, these urns are built to handle continuous daily use.



# Fast, Clean, Consistent Hot Water Delivery.

Ideal for offices, staff rooms, community halls, event venues, commercial catering, and busy hospitality operations, the Benchstar urn range provides dependable hot water wherever high-volume service is required. Their simple controls and efficient heating make them perfect for tea and coffee stations, buffets, mobile catering setups, aged-care facilities, and conference environments, offering a safe and reliable source of boiling water throughout the day.

Hot Water Urns  
WB-10



Hot Water Urns  
WB-20  
WB-20/10



Hot Water Urns  
WB-30  
WB-30/10



| Code     | Litres | Dimensions<br>(ØxH mm)           | Packing Dimensions<br>(WxDxH mm) | Weight<br>(kg) | Voltage<br>(V) | Power<br>(KW/A) |
|----------|--------|----------------------------------|----------------------------------|----------------|----------------|-----------------|
| WB-10    | 10     | 210 (280 including handles) x450 | 290×290×405                      | 2.7            | 240            | 2/10            |
| WB-20/10 | 20     | 265 (320 including handles) x510 | 310×310×523                      | 3.9            | 240            | 2.3/10          |
| WB-30/10 | 30     | 350 (420 including handles) x550 | 390×390×620                      | 4.1            | 240            | 2.3/10          |
| WB-20    | 20     | 265 (320 including handles) x510 | 310×310×523                      | 3.9            | 240            | 2.5/15          |
| WB-30    | 30     | 350 (420 including handles) x550 | 390×390×620                      | 4.1            | 240            | 3/15            |



AUS Phone: 1300 659 409  
Email: [sales@foodequipment.com.au](mailto:sales@foodequipment.com.au)  
[www.foodequipment.com.au](http://www.foodequipment.com.au)

NZ Phone: 09 415 6470  
Email: [sales@fedproducts.co.nz](mailto:sales@fedproducts.co.nz)  
[www.fedproducts.co.nz](http://www.fedproducts.co.nz)