



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Benchstar 30L Hot Water Urn – WB-30/10

Model / SKU: WB-30/10

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/4180/product/9231/>

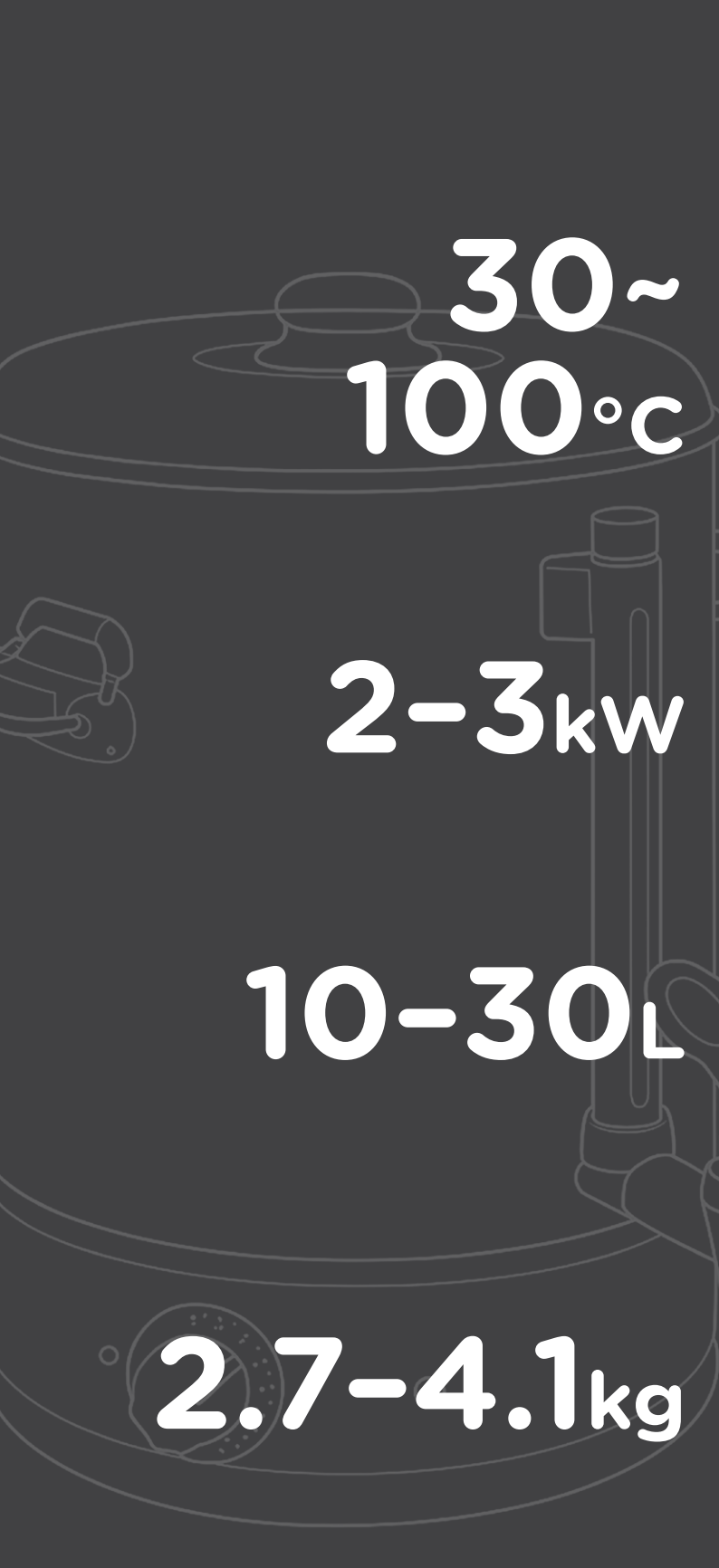


Hot Water Urns

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 (ØxH mm)	Packing Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (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
www.foodequipment.com.au

NZ Phone: 09 415 6470
Email: sales@fedproducts.co.nz
www.fedproducts.co.nz