

15 Cleaning and general maintenance

Slide out and remove the plastic or foam protector used to secure the compressor during transport. 2. Inspect and remove the remaining packaging, tape or printed material before turning on the beer dispenser. Note: Allow the beer dispenser to stand upright for 2 hours before turning on the current. Check all the accessories in the box to make sure that all the pieces are present and in good condition. Below is a checklist of accessories. If you find an accessory that is not in good condition or missing, please contact our customer service for help. Our free enquiry number: 1-877-331-3839. 3. Beer tap, including: 1 gasket for the beer tap 1 washer for joining the barrel coupler 1 CO2 regulator 1 CO2 cylinder 1 Keg Coupler 1 cleaning kit 1 CO2 Air Line 2 hose clamps 1 CO2 cylinder fixing 1 Guardrail 1 Dip tray 1 Casters 1M 4Kera Phillips-Head screws 5Small Phillips-Head screws 25stainless fastening screws 2 wire shelves 4 supporting pins 1English parts and features 9 5 10 2 1 Front Rollers 2 Interior Keg Foot Support 3 Cabinet 4 CO2 Tank 5 Worktop 6 Chrome Guardrail 7 Chrome Beer Tap 8 Adjustable thermostat (located at the back) 9 Dip tray 10 Barrel (Not included). It appears only as an illustration.) English suitable place *To ensure that the beer dispenser operates at its intended maximum efficiency, install it in a place with adequate airflow, plumbing and electrical connections. *Choose the place where the beer dispenser will be away from heat and will not be exposed to direct sunlight. *This beer dispenser is intended for indoor use only and should not be outdoors. *The beer dispenser is free-standing and should not be placed in built-in or recessed areas. *The recommended distance around the beer dispenser are the following sizes: Side 38 (15mm) Top 38 (15mm) Back 1 (25mm)

1 (25mm) English installation instructions Read carefully and read all installation instructions before installing the beer dispenser. If you are still not sure if the beer dispenser is installed properly after the process is complete, we recommend that you contact a qualified installer. Installing the Roller Nut

Follow the steps below to install the rollers: 1. Empty the inside of the cupboard completely and place the beer dispenser on the side. It is recommended to place a cardboard sheet or cloth under the cabinet to prevent dents or scratches on the cabinet. Roller 2 Insert the rollers into the holes in the lower corner of the cabinet. Tighten each roller by turning the nut clockwise with the supplied key. 3 After all four rollers have been evenly tightened, stand the cabinet in an upright position. Installing the Beer Tap Follow the steps below to install the beer tap. 1 First, remove the cabinet plug on the worktop. Firmly hold the cupboard stopper, twist and pull it upwards. Handle Drain Arm Assembly Great Philips Head Note: Store this stopper in a safe place as it will be necessary if you turn the beer dispenser into a refrigerator. 2 Place the seal on the wing nut on the bottom of the beer tap. 3 Pass the beer tube through the seal to the bottom of the beer tap. 4 Push both the wing nut and the beer channel through the hole in the worktop until the beer tap rests on top of the cupboard. Seal Beer Channel Guard Rail Little Phillips Head Wing Nut Fixer Holes 5 Align the holes in the beer faucet with the seal and pilot holes in the working of the cabinet. 6 Secure the beer tap to the cupboard by inserting four large Phillips-Head screws into the holes and tightening. English Installing the Guardrail Follow the steps below to install the guardrail on the worktop. 1 Place the railing on top of the cabinet. 2 Align all the holes in the railing to the holes in the cabinet. 3 Secure the railing to the cabinet with eight small Phillips-Head screws. Installing the CO2 regulator and co2 cylinder Follow the steps below to securely install the CO2 regulator and co2 cylinder. Before installation, you need to read and understand the following procedures for CO2 bottles. Note: The CO2 bottle is transported empty to avoid possible accidents during transport. When you buy the first keg of beer, the beer distributor fills the CO2 cylinder, correct the CO2 air duct hose to the regulator by connecting one end of the red air duct hose to the CO2 control hose spigot. Secure the hose with one of the two self-locking black plastic clamps. Use the pliers to snug the air duct hose to the 1/8" brass nut. 2 Connect the CO2 regulator to the CO2 bottle by twisting the control nut to the cylinder valve and tightening it with an adjustable wrench. 3 Remove the nut from the fitting screw. Use two fixing screws to secure the fastener to the holes on the back of the cylinder. 4 Slide the cylinder through the fastener and place it in the cabinet. Then tighten the fastening nut. Connect co2 cylinder CO2 regulator Squeeze co2 cylinder shut-off valve CO2 Connect co2 air line to a fastener WARNING! CO2 can be dangerous! CO2 bottles contain high-pressure gas, which can be dangerous if treated inappropriately. You have to be careful with them. English taping the beer barrel (single-valve type barrel) The beer dispenser comes from an American Sanitary Tap by barner equipment company. This brand name is the most widely used in the United States. Before buying a keg, check with your beer distributor to make sure that the Sankey Faucet can be used. Note: European Dredged Beer requires a European Sankey. For more information, call Barner Equipment Company toll free at (800) 621-4025. Follow the steps below to tap on the keg of beer. 1 Make sure that the black pull handle of the keg adapter is in a closed (up) position before mounting it on the beer keg. Insert the keg adapter into the closing neck of the beer keg and turn the keg adapter clockwise 1/4 turn to secure it in place. (see Figure 3) Black pull handle (up) Connect to the beer hose Connect to co2 air line hose 2 Connect to the barrel connector hose barb. Then secure the hose to the remaining self-closing plastic fastening clips to make sure there is no leakage. Secure the clamp tightly with clamps. (see Figure 2) 3 It is very important to place the black rubber washer in the wing nut before connecting the beer line to the keg connector. Remove the black rubber cap on top of the barrel adapter and twist the wing nut with the rubber under the barrel adapter. Tighten tightly by hand. (see Figure 3) 4 Make sure that the beer tower faucet is in the closed (up) handle straight back position before connecting the keg adapter and beer keg. To secure the tank connection, pull out the barrel connector handle and press it down until it is fixed in place. Watch the pull handle click when it is in the final downward position. (see Figure 4) English 5 Gently fit the beer keg and rest on the edge of the stainless steel barrel foot rest at the bottom of the inner cabinet. Slide the beer keg slowly, ensuring it is properly positioned. (see Figure 5) 6 Lift the beer keg. Important safety message for brewing if CO2 is used to head-charge beer: the system must be adequately protected against excessive CO2. This can be achieved by installing at least two safety devices in the system. System devices must be located in the following locations: A. On or directly downstream of the CO2 regulator. B. The tapping device itself. C. In-line in the pressure system. Note: The above mentioned A and B locations are beneficial. If possible, it must be integrated into the CO2 regulator and tap equipment so that they cannot be removed or bypassed. Operation of the brewing beer dispenser Operation Follow the steps below to dispense beer. 1 Make sure that the beer dispenser is properly connected to a 120V, 60Hz, 15Amp grounded power outlet. 2 Place the dip tray under the beer tap. 3 Open the beer tap by pulling the faucet downwards quickly and completely so that you can hand out the beer. Note: If for any reason the beer does not come out of the faucet, read the troubleshooting guide on 17. 4 Increase the pressure if the beer runs too slowly. 5 Adjust the appropriate pressure and temperature. 6 Dox: bottle should be filled in 4 seconds. 7 Keep the glass stable at an angle of 45°. When 2/3 is full, start straightening the bottle. Suitable foam should be a light creamy head and collar of an average glass should be 3/4 1 1/4 high. Note: It is normal to condense forming on the outer surface of the faucet. This is caused by the temperature difference between cold beer and the inside surface of the tap when the beer flows over the line. 10 English Understanding Beer Temperature *The recommended temperature for serving chilled beer is between 34° and 38°F. To use this temperature under average room conditions of 70 °F, set the thermostat Normal. Note: In summer, when the temperature is warmer, we recommend adjusting the control accordingly to a cooler setting. *Select and maintain the correct temperature in the refrigerator cabinet. This is necessary to maintain the freshness of the beer. *The best temperature for storing barrels is between 38° and 40°F. *Excessively hot or cold temperatures in the refrigerator may cause taste loss. Note: Sour beer is produced as a result of secondary fermentation above 45 °F. *Understanding the temperature control setting: The temperature control can be found on the back of the device in the lower left corner. After turning on the appliance, you must wait 24 hours for the appliance to cool down properly. You can adjust the temperature setting according to your needs and preferences. Automatic defrosting It is not necessary to defrost the beer dispenser/refrigerator. This is done automatically by the evaporator automatically. Thawed water accumulates in the water collection tray at the back of the appliance and evaporates. English Understanding normal operating sounds *Bubbling or gurgling sounds and slight vibrations are the result of a refrigerant circulating through the cooling coils. *Sizzling or pop sounds occur during the automatic defrost cycle. *Gurgling sounds occur when the ice melts from the evaporator and flows into the water during an automatic defrost cycle. *Cracking or crackling sounds are caused by dilation and/or contraction of cooling retention during the automatic defrost cycle. Beer Serving Guide Beer Serving Tips The following tips will help you to serve the perfect beer: To serve from the tap from the tap, check the following: *Purity *Temperature *Pressure *Use CO2 whenever possible. What is 1/2 keg of beer gives you This beer dispenser can hold up to 1/2 barrel. For your convenience, the table below shows how many trays each

12-barrel serving contains. The glass size of the glasses is 192 12 oz, 120-Keq is 145-120 Gallon size 10 oz, 1984 Fluid Ounce 264 8 oz, 290 8 oz, 120-Barrel is 6-34 case 12-source bottles 353 7 oz, 417 6 oz. English tap for cleaning glasses beer with the freshest flavor. It is important to serve beer in a clean glass. For your convenience, the following tips will show you how to properly clean beer glasses before serving beer: *Do not wash beer glasses with glasses containing milk or other fatty substances. *Excessive amount of germ also leaves greasy film on the glasses, which can cause flat beer. *Wash the glasses thoroughly with a good detergent to remove all fatty substances (e.g. lipstick). *Do not use soap. *Rinse in fresh, cold water before serving beer. It is best to serve the beer in a wet glass. Two simple tests for clean beer goggles: 1 Wash the glasses using the usual method. First, immerse the corners of the glass in clean water. Empty the glass. If water drops stick to the glass or if stains appear on the glass during pouring, the glass has not been properly cleaned. Clean glass must be dry with air. 2 Wash the glass again as usual. Pour out the water, then shake the salt into the wet glass. If the salt does not stick to the entire inner wall of the glass and leaves clean unaltered stains, the glass is not clean. Transforming the beer dispenser into an all-refrigerator application For your convenience, this beer dispenser can be turned into a fully refrigerated application. Simply follow the steps below for quick and easy conversion. Note: When used as a refrigerator, we do not recommend using rollers, as stored items may fall off shelves when the appliance is in motion. 1 Close the main valve of the CO2 cylinder. 2 Close the connection between the keg and the keg adapter by pulling and lifting the handle of the barrel connector in an upright position. 3 Pull both the beer line and the CO2 air line of the barrel adapter. 4 Remove the beer keg from the cupboard. English 5 Select the air duct from the CO2 bottle. 6 Remove the beer keg from the cupboard. 7 Remove the beer tower from the cupboard by grabbing the center of the tower. Turn the clockwise and lift it up. 8 Pull the beer line over the top of the cupboard. 9 Install the cabinet cabinet on the worktop. 10 Place the device on the side. It is recommended to place a cardboard sheet or cloth under the cabinet to avoid dents or scratches on the cabinet. Remove the rollers and install leveling legs. 11 Install two wire shelves. A move one end of each support into the holes on the right side of the cabinet and place the other end on the exposed support pins on the right. C Repeat the same with the second shelf. 12 Adjust conversion process is complete. Store removed accessories in a safe place for future use. 13 Adjust the temperature of the appliance as needed for storing food. Energy saving tips Follow these energy-saving tips for long-term efficiency. *On hot and humid days, limit the opening and closing of the door. When you open the door, quickly close it to avoid warm air from entering. *Regularly check that there is no adequate airflow around the appliance to ensure proper cooling. If the door seal is not properly sealed, hot air can easily enter the appliance, making the internal temperature warmer. The compressor then has to run continuously to keep the unit cool, so the power consumption is very high and inefficient. Note: Replace the damaged door seal to restore energy efficiency. *DO NOT store hot food in the appliance. Allow the food to cool before cooling. English Proper care and cleaning of the beer dispenser Install the cleaning kit Read and understand the instructions before installing the cleaning kit. 1 Mix one gallon of warm water and one ounce (one tablespoon) of cleaner in a bucket. Note: Do not use bleach, soap or hot water. 2 Remove the cleaning cap. Fill the dish and replace the cap. Leave the remaining solution in the bucket. 3 Turn off the air tap on the regulator or the CO2 tank valve. 4 Pull the top of the barrel. Then pull the beer line out of the tap by turning the nut counterclockwise. Place the end of the hose in the bucket. 5 Remove the pin from the barrel with the wrench and attach the assembly to the cleaning bottle in place. Note: Make sure there is a hose on the back of the assembly. 6 Hold the cleaning container upside down until the solution runs into the bucket, as shown in the figure above. 7 Fill the dish with clean, clean water and repeat the process until the water is clean. 8 Rinse the tap in the bucket with cold water. 9 Remove the assembly from the tower and replace the faucet. Make sure you use care in the back of the faucet. 10 Reattach the beer line to the tap and connect the tap to the keg. Beer lines should be rinsed after emptying each keg. English Cleaning and General Maintenance General Interior and Exterior Cabinet Cleaning 1 Prepare a cleaning solution 3-4 tablespoons baking soda mixed with warm water. Use a sponge or wipe the inside and outside of the cabinet with a cloth dampened by the cleaning solution. 2 Rinse with clean, warm water and dry with a soft cloth. Note: Do not use coarse chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal abrasive pads. Some of these products may dissolve, damage and/or discolor the cabinet finish. Door seal cleaning 1 Clean the door seal with a damp cloth every three months. The seal must be kept clean and flexible to ensure proper sealing. 2 Vaseline is easily applied to the hinge on the side of the seals will keep the seal flexible and ensure a good seal. Warning! Always pull out the beer dispenser before cleaning to avoid electric shock. Failure to do so may result in death or injury. Cleaning Behind the beer dispenser 1 It is recommended to clean the back of the refrigerator at least twice a year. Note: Some operating environments may require more frequent cleaning. 2 Use a vacuum cleaner or brush to clean the coils. Warning! Always read and follow the manufacturer's instructions and warnings before using cleaning products to avoid personal injury and damage to the product. English troubleshooting guide When dispensing beer into a bottle, if you find that the beer is cloudy, flat, bubbly, tasteless, sour, wild or flat-end beer, read the tips below. Beer condition: Cloudy beer Beer in the glass looks foggy and not clear. 1 Excessively low temperatures can cause foggy or cloudy beer, especially if the beer lies in the cold coil for a long time. Correction: Make sure that the lines are thoroughly cleaned and then slightly raise the temperature. 2 OK The beer tap was only partially opened. Correction: Open the tap quickly and completely. *Replace worn-out saws and components in the tap. It is necessary to fully open the tap. Beer status: Flat Beer Beer lacks the usual brewery-fresh flavor. The foamy head quickly disappears. 1 The bottle is greasy. Correction: Do not wash beer glasses with glasses containing milk or other fatty substances. Accumulation of excessive amounts of germs can also leave a fatty film, which makes the beer flat. *It is advisable to wash and sterilize glasses when health lives allow. *Wash the glasses thoroughly with a good detergent to remove all fatty substances (e.g. lipstick). *Do not use soap. *Do not wipe the glasses dry. Allow the glasses to dry in the air when placed on a wire rack or conical metal. *Rinse the glasses in fresh, cold water immediately before serving the beer. It is best to serve the beer in a wet glass. English OK In correct beer pulling in the bottle. Correction: Open the tap quickly and completely. *The right foam should be a light, creamy head. The collar of the average glass should be 3/4 1 1/4 high. Beer pulled without a head looks flat. Because 3 is not enough pressure. Correction: *Increase the pressure if the beer is too slow. The correct flow glass should be filled in 4 seconds. *Check the pressure source for obstructions in the air duct. *Replace the slow air source or co2 regulator and measuring instrument. *The pressure of the container must always be higher than the pressure used on the barrel. *Always apply pressure to the keg before pulling beer. Beer status: Loose foam with large soap-like bubbles to settle quickly. Cause 1 This is usually the same as flat beer status. See flat beer reasons above. Beer status: Off-Taste Beer Often Bitter and Biting: sometimes there is a complete lack of taste and enthusiasm. It can also have an oily or unpleasant smell, which carries an unpleasant taste. Cause 1 Incorrect cleaning of the faucet. Correction: Wash and clean the faucet properly. It should be scrubbed with a detergent, then rinse clean. Cause 2 Contaminated air duct. Correction: *The air duct must be inspected. If it is contaminated, it must be replaced. English Reason 3 Incorrect type of air line Connection: The rubber hose absorbs and retains odors. Try using a plastic or copper hose instead. General recommendations for off-taste beer: Beer lines should be rinsed after every keg is emptied. Keep fresh, clean, health conditions around the dispenser. Smoke, cooking materials and disinfectants damage the taste and taste of beer. These conditions may come from an air source or actual contact with glass when drawing beer, according to data provided to the described. Beer status: Sour beer Beer tastes and smells extremely yeasty or moldy. 1 Reason: Inadequate delivery of beer keg. Beer delivered in an open truck at high summer temperatures can trigger a secondary fermentation process. Correction: If possible, transport the beer keg in a closed, refrigerated truck. If you are using an open truck, cover the beer keg with a tarpaulin to protect against summer heat and hot air. Beer status: Wild Beer Beer that is either all foam or too much foam and not enough liquid. 1 Cause: Inappropriate pulling of beer into the bottle. Correction: Open the tap quickly and completely. *The right foam should be a firm, creamy head and the collar of the average glass should be 3/4 1 1/4 high. Cause 2 Yeast growth or other obstacles to the faucet, which is usually caused by a non-refrigerated faucet. Worn faucet components and worn faucet tubing. Correction: Check and replace the lines between the barrel and the pin that may cause obstacles. Hungry and 3 The beer was stored in a place that is not cold enough and thus warmed up. Correction: *The beer keg must be kept refrigerated at the year. *Too much air pressure. Correction: First check the pressure source to see if it works. Then adjust the pressure to suit the properly balanced system. The correct flow of beer should be a 10oz. bottle at the correct temperature. Reason 5 amount of CO2. Correction: *Set the CO2 pressure as low as possible. However, the pressure applied should remain slightly higher than the internal pressure of beer. A maximum of 14.8 should be applied. The corresponding quantity must be between 10-12psis. It overcarbonates beer, which is wild beer. *Check the pressure regulators regularly to ensure that the operating pressure remains constant. Because 6 is not enough pressure or no pressure at all. Correction: Check for faulty vents. Always turn on the pressure before pulling beer. 7. If an old keg of beer was used, which was stored at a non-refrigerated temperature. Correction: The beer has been allowed to stand at a warm temperature of more than 45 °F for too long, secondary fermentation may begin. The beer is stored at 40 °F throughout the year. English Beer status: Flat-End Beer Beer draws well to the beginning of the keg. It's going to flat on the bottom. This is more likely to occur if beer traffic is slow. Cause 1 Where air is used as a source of pressure, air replaces CO2 in beer, causing flat beer. This problem is not obvious if the beer is pulled quickly. Correction: Use CO2 gas as a source of pressure whenever possible. Source:

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