UNDER THE COUNTER BEER DISPENSER

Operation Manual

PN: 28-0915/01

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FOR QUALIFIED INSTALLER ONLY

ABOUT THIS MANUAL

This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides GUIDANCE ONLY to the user on the correct services and site location of the unit.

The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.

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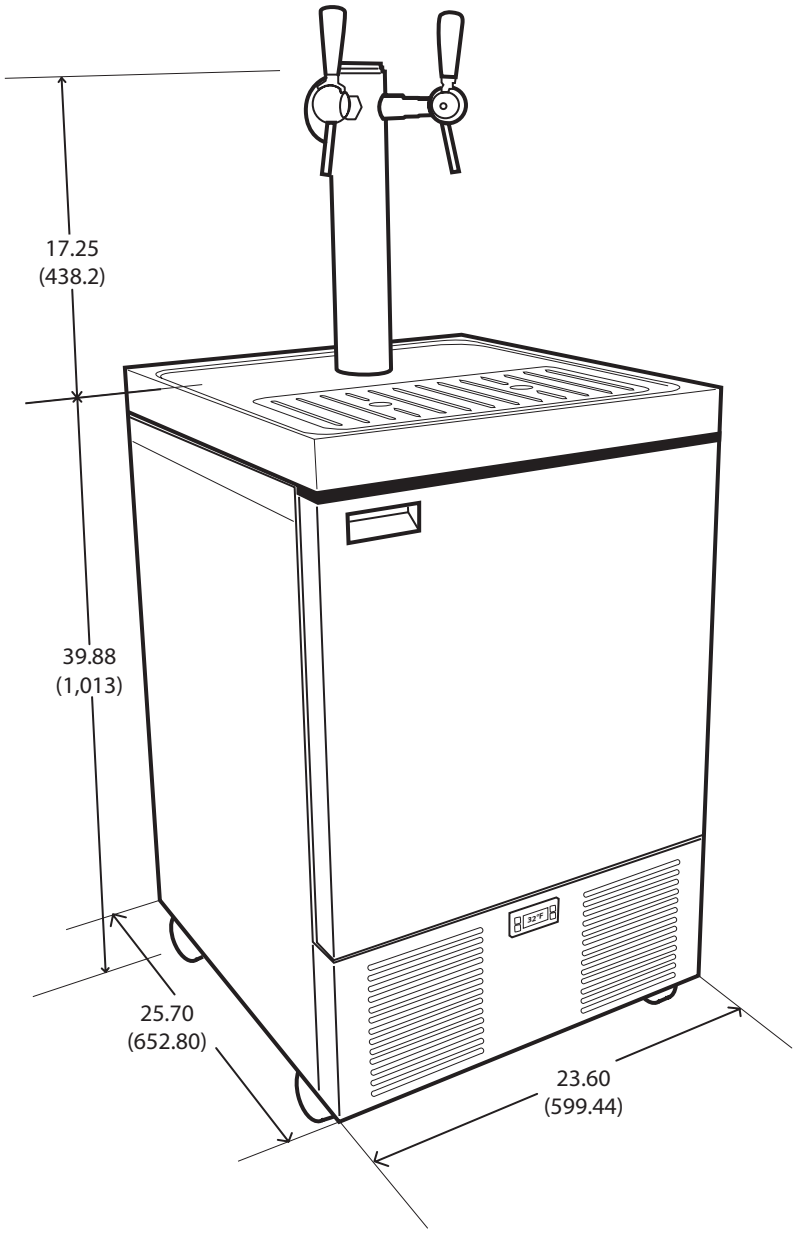
UTC BEER DISPENSER SPECIFICATIONS

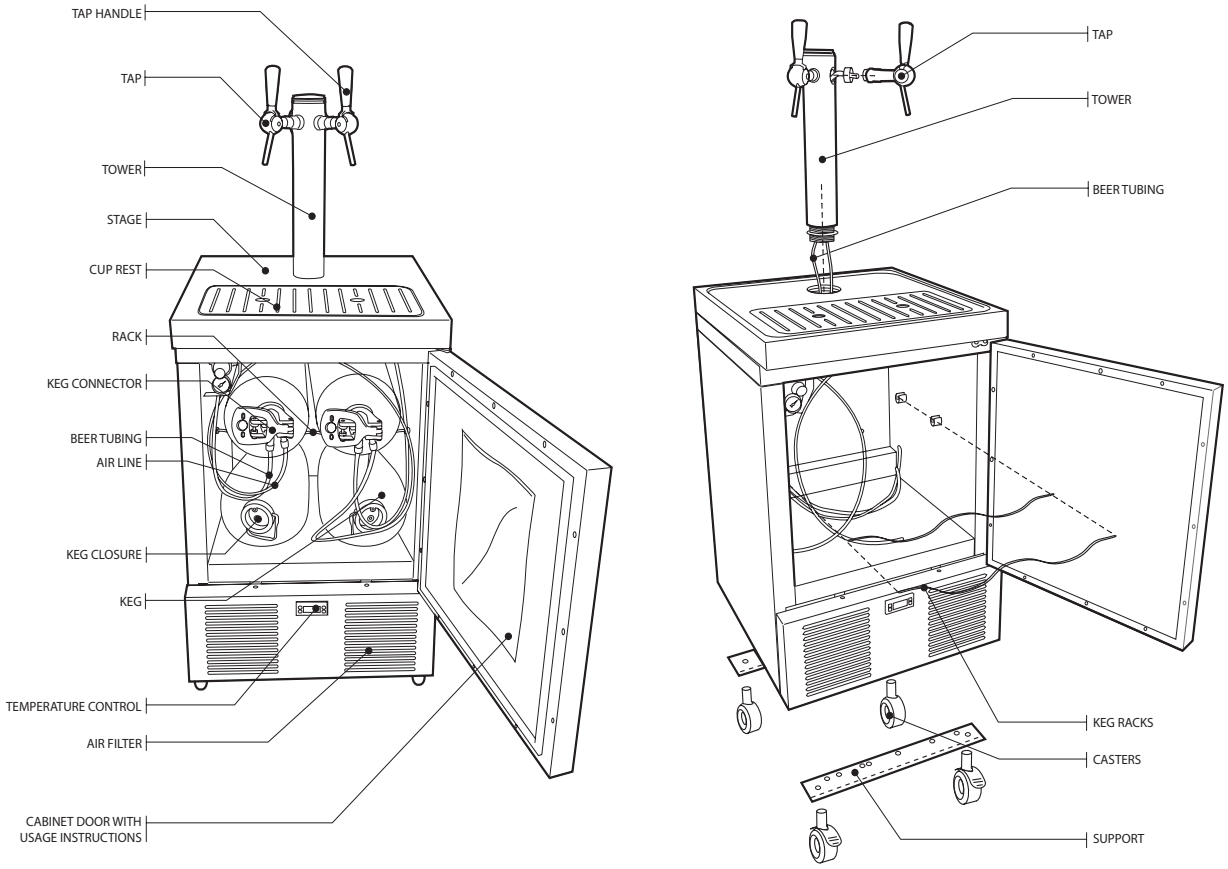


DIMENSIONS	SPACE REQUIRED	ELECTRICAL
Width: 23.6 inches (599.4 mm) **Depth:** 25.7 inches (652.8 mm) **Height:** 57.13 inches (1451.5 mm) **Tower Height:** 17.25 inches (438.2 mm)	**Left Side:** 1 inch (25.4 mm) **Right side:** 1 inch (25.4 mm) **Back:** 1 inch (25.4 mm) **Casters:** 4 inches (101.6 mm)	115 VAC/ 60 Hz / 9 Amps 230 VAC/ 50 Hz / 4.5 Amps **WEIGHT** **Shipping:** 227 lbs (103 kg) **Installed:** 197 lbs (89.36 kg)

This unit emits a sound pressure level below 70 dB

ABOUT THIS DISPENSER

The dispenser has its own cooling and air compression system and can house up to 4 kegs of product. Only the top two kegs can be connected to the tower, and up to two taps can be used on this dispensing unit (two taps mounted on 1 tower).



PRE-INSTALLATION CHECKLIST

BEFORE GETTING STARTED

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

ACCESSORIES	
□ Beer Keg Racks (2)	□ Keg Containers (2)
□ Tower	□ Taps (2)
□ Tap handles (2)	□ Casters (2 with brakes, 2 without brakes)

CONSIDER LOCATION OF THE FOLLOWING PRIOR TO INSTALL
□ Drain
□ Grounded electrical outlet.
□ Heating and air conditioning ducts
□ Enough space to install the dispenser. A minimum of 1 inch on all sides is required.

WARNING/ADVERTENCIA/AVERTISSEMENT

⚠ Respect the basic safety instructions given by the manufacturer. Take care of your personal safety. Dispenser is designed for cooling and dispensing beer. The supplier shall not be liable for damages caused by improper use. This unit is not designed to dispense dairy products. This appliance is intended to be used in commercial applications such as restaurants or similar. The dispenser is only to be used in combination with the provided kegs. Do not use any other commercially available beer kegs. This dispenser is for indoor use only. This unit is not a toy. Children should be supervised to not play with the appliance. It should not be used by children or infirm persons without supervision. This dispenser is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the dispenser by a person responsible for their safety. Cleaning and user maintenance shall not be performed by children without supervision. This unit is not suitable for installation in an area where a waterjet could be used. The min/max ambient operating temperature for the dispenser is 40°F (4.4°C) to 86°F (30°C). Do not place unit on its side even during transportation. Do not leave the cabinet door open longer than necessary while the dispenser is connected. Do not block the air inlet of the dispenser (bottom panels). Keep enough free space around the dispenser according to the specifications in this manual. Do not tamper with the temperature control. Do not operate this dispenser when parts are missing or broken. Make sure all parts of the dispenser are properly assembled before usage. Always use original parts the manufacturer or supplier does not take any responsibility for parts which are not original or recommended by the manufacturer. The bottom panels (front and rear) of the dispenser should only be opened by trained personnel. If not trained, opening the panels will be at the user's own risk. To avoid personal injury or damage, do not attempt to lift a unit without helpfor heavier units, use of a mechanical lift may be appropriate. Always wear protective shoewear during installation.

⚠ Respete las instrucciones básicas de seguridad indicadas por el fabricante. Cuide su seguridad personal. El dispensador está diseñado para el enfriamiento y la dispensación de cerveza. El proveedor no será responsable por los daños causados por uso inadecuado. Esta unidad no ha sido diseñada para suministrar productos lácteos. Esta unidad está diseñada para su uso en aplicaciones comerciales tales como restaurantes, tienda o similares. El dispensador sólo debe ser utilizado en combinación con los barriles suministrados. No utilice ningún otro barril de cerveza disponible comercialmente. El dispensador sólo debe usarse en interiores. Esta unidad no es un juguete. Los niños deben ser supervisados para no jugar con aparato. No la deben usar niños ni personas discapacitadas sin supervisión. Esta unidad no está destinada al uso por parte de personas (incluso niños) con capacidad física, sensorial o mental reducida, o sin experiencia y conocimientos suficientes, a menos que una persona responsable de su seguridad les haya dado supervisión o capacitación en el uso de la unidad. Limpieza y mantenimiento de usuario no deberá ser realizada por los niños sin supervisión. Esta unidad no es adecuada para su instalación en un área donde podría utilizarse un chorro de agua. La temperatura ambiente operativa mínima / máxima para el dispensador es de 40°F a 86°F (4.4°C a 30°C). No coloque la unidad de lado incluso durante el transporte. No deje la puerta del armario abierta más tiempo del necesario mientras el dispensador. Está conectado no obstruya la entrada de aire del dispensador (paneles de fondo). Mantenga suficiente espacio libre alrededor del distribuidor según las especificaciones de este manual. No manipule el control de temperatura. No opere este dispensador cuando falten partes o haya partes rotas. Asegúrese de que todas las partes del dispensador estén montadas correctamente antes de su uso. Siempre utilice piezas originales: el fabricante o el proveedor no asumen ninguna responsabilidad por partes que no sean originales o recomendadas por el fabricante. Los paneles inferiores (delanteros y traseros) del dispensador sólo deben ser abiertos por personal capacitado. Si no está entrenado, abrir los paneles será al riesgo del usuario. Evite las lesiones personales, no trate de levantar el dispensador sin ayuda. Para los dispensadores màs pesados use un elevador mecánico. Siempre use calzado protector durante la instalación.

⚠ Respectez les consignes de securite de base fournies par le fabricant. Prenez soin de votre sécurité personnelle. Le distributeur est conçu pour le refroidissement et la distribution de bière. Le fournisseur ne pourra pas être tenu responsable des dommages causés par une mauvaise utilisation. Cet appareil n'est pas conçu pour distribuer des produits laitiers. Cet appareil est conçu pour une utilisation dans des applications commerciales telles que les restaurants, les dépanneurs ou similaires. Le distributeur ne doit être utilisé qu'en combinaison avec les fûts fournis. Ne pas utiliser d'autres fûts de bière disponibles sur le marché. Cet appareil n'est pas un jouet. Les enfants doivent être surveillés afin de ne pas jouer avec l'appareil. Il ne devrait pas être utilisé par des enfants ou des personnes infirmes sans surveillance. Cet appareil n'est pas destiné à un usage par des personnes (y compris les Enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de Connaissances, à moins qu'elles obtiennent de la surveillance ou des instructions au sujet de l'utilisation de l'appareil de la part d'une personne chargée de leur sécurité. Nettoyage et entretien de l'utilisateur ne doivent pas être effectués par des enfants sans surveillance. Cet appareil n'est pas approprié pour une installation dans une zone où un jet d'eau pourrait être utilisé. La température de service ambiante minimum/maximum pour le distributeur est de 40°F à 86°F (4.4°C à 30°C). Ne pas placer l'unité sur le coté, même durant le transport. Ne laissez pas la porte du meuble ouverte plus longtemps que nécessaire lorsque le distributeur est relié. Ne bloquez pas l'entrée d'air du distributeur (panneaux du bas). Gardez assez d'espace libre autour du distributeur en accord avec les spécifications dans ce manuel. Ne pas jouer avec le controle de la température. Ne pas utiliser ce distributeur lorsque des pièces sont manquantes ou endommagées. Assurez-vous que toutes les pièces du distributeur sont assemblées correctement avant l'utilisation. Utilisez toujours des pièces d'origine le manufacturier ou le fournisseur ne prend aucune responsabilité pour les pièces qui ne sont pas d'origine ou recommandées par le manufacturier. Les panneaux du bas (avant et arrière) du distributeur ne devraient être ouverts que par du personnel qualifié. Si non qualifié, l'ouverture des panneaux se fait aux risques de l'utilisateur. Pour éviter des blessures ou des dommages, n'essayez pas de soulever une unité sans aide. Pour les unités plus lourdes, l'utilisation d'un ascenseur mécanique peut être appropriée. Portez toujours des chaussures de protection pendant l'installation.

PRESSURE WARNING/ ADVERTENCIA DE PRESIÓN/ AVERTISSEMENT DE PRESSION

⚠ This dispenser contains pressurized components. Only use these components according to the instructions in this manual. Failure to follow the instructions can result in Serious injury and equipment damage. The allowable pressure ranges between 18 psi (0.124 Mpa) and 24 psi (0.165 Mpa). It is recommended to set the pressure within the allowable range to obtain proper beer dispensing. Do not tamper with the pressure regulator control. Do not use any other external pressure source. Do not connect provided keg to any other external pressure source. The bottom panels (front and rear) of the dispenser should only be opened by trained personnel. If not trained, opening the panels will be at the user's own risk. Do not store explosive substances such as aerosol cans with aflammable propellant in the dispenser.

⚠ Este dispensador contiene componentes presurizados. Sólo utilice estos componentes según las instrucciones en este manual. No seguir las instrucciones puede causar lesiones graves y daño al equipo. Las gamas de presión permitidas son entre 18 PSI (0.124 MPA) y 24 PSI (0.165 MPA). Se recomienda ajustar la presión dentro del rango permitido para obtener la dispensación correcta de la cerveza. No manipule el control del regulador de presión. No utilice ninguna otra fuente de presión externa. No conecte el barril proporcionado a cualquier otra fuente de presión externa. Los paneles inferiores (delanteros y traseros) del dispensador sólo deben ser abiertos por personal capacitado. Si no está entrenado, abrir los paneles será al riesgo del usuario. No almacene sustancias explosivas como latas de aerosol con un propulsor inflamable en el dispensador.

⚠ Ce distributeur contient des composantes pressurisées. N'utilisez ces composantes qu'en accord avec les instructions dans ce manuel. Le non-respect des instructions peut résulter dans de graves blessures et des dommages à l'équipement. La pression admissible est comprise entre 18 PSI (0.124 MPA) et 24 PSI (0.165 MPA). Il est recommandé de régler la pression à l'intérieur de la plage admissible pour obtenir une distribution de bière adéquate. Ne pas jouer avec le contrôle de régulation de pression. N'utilisez pas aucune autre source de pression externe. Ne reliez pas le fût fournis à aucune autre source de pression externe. Les panneaux du bas (avant et arrière) du distributeur ne devraient être ouverts que par du personnel qualifié. Si non qualifié, l'ouverture des panneaux se fait aux risques de l'utilisateur. N'entreposez pas de substances explosives telles que des bonbonnes d'aérosols avec des agents propulseurs inflammables dans le distributeur

ELECTRICAL WARNING/ADVERTENCIA ELÉCTRICA/ AVERTISSEMENT ÉLECTRIQUE

⚠ Check the dispenser serial number plate for correct electrical requirements. Do not plug into a wall electrical outlet unless the current shown on the serial number plate agrees with local current. Follow all local electrical codes when making connections. Make sure that all lines and tubing are tight and units are dry before making any electrical connections. Keep the dispenser plugged in at all times, unless stated otherwise in the instructions. Each dispenser must have a separate electrical circuit. Do not connect multiple. Electrical devices on the same outlet. Do not use extension cords with this unit. The dispenser must be properly electrically grounded to avoid serious injury or fatal electrical shock. The power cord has a three-prong grounded plug. If a three-hole grounded electrical outlet is not available, use an approved method to ground the unit. Follow all local electrical codes when making connections. If the supply cord is damaged, it must be replaced by the manufacturer, an authorized service agent or similarly qualified person to avoid hazard or injury. Never touch electrical components with wet or damp hands. Always disconnect electrical power to the unit to prevent personal injury before attempting any internal maintenance. Only trained personnel should service internal components.

⚠ Verifique la placa con el número de serie del dispensador, donde encontrará los requisitos eléctricos correctos de la unidad. No enchufe la unidad en un tomacorriente de pared a menos que la corriente indicada en la placa con el número de serie concuerde con la corriente local disponible. Al hacer las conexiones, respete todos los códigos eléctricos locales. Asegúrese de que todas las líneas de agua estén ajustadas y las unidades estén secas antes de hacer conexiones eléctricas. Mantenga el dispensador conectado en todo momento a menos que las instrucciones indiquen lo contrario. Cada dispensador debe tener un circuito eléctrico independiente. No use extensiones con esta unidad. Es necesario poner a tierra eléctricamente el dispensador para evitar lesiones graves e incluso electrochoques fatales. El cable de alimentación tiene un enchufe puesto a tierra de 3 clavijas. Si no se dispone de un toma eléctrico conectado a tierra de tres agujeros, use un método aprobado para poner a tierra la unidad. Al hacer las conexiones, respete todos los códigos eléctricos locales. Si el cable de alimentación está dañado, debe ser reemplazado por el fabricante, un agente de servicio autorizado o una persona cualificada para evitar peligros o lesiones. Nunca toque los componentes eléctricos con las manos mojadas o húmedas. Siempre desconecte la alimentación eléctrica a la unidad para evitar lesiones personales antes de tratar de realizar tareas de mantenimiento. El servicio de los componentes internos de la caja de control eléctrico debe confiarse exclusivamente a personal calificado.

⚠ Examinez la plaque de numéro de série du distributeur pour connaître les bonnes exigences en matière d'électricité pour l'appareil. Ne le branchez pas à une prise électrique murale à moins que le courant indiqué sur la plaque de numéro de série corresponde au courant local disponible. Respectez tous les codes électriques locaux lorsque vous faites des connexions. Assurez-vous que toutes les conduites d'eau sont étanches et que les appareils sont secs avant de faire des connexions électriques. Gardez le distributeur branché en tout temps, sauf si mentionné autrement dans les instructions. Chaque distributrice doit avoir un circuit électrique séparé. N'utilisez pas de cordons prolongateurs avec cet appareil. La distributrice doit être mise à la terre électriquement correctement pour éviter des blessures graves ou une décharge électrique mortelle. Le cordon d'alimentation a une fiche à trois branches mise à la terre. Si aucune prise de courant électrique à trois trous n'est disponible, utilisez une méthode approuvée pour mettre l'unité à la terre. Respectez tous les codes électriques locaux lorsque vous faites des connexions. Si le cordon d'alimentation est endommagé, il doit être remplacé par le manufacturier, ou par un agent de service autorisé ou autre personne similairement qualifiée pour éviter tout risque ou blessure. Ne jamais toucher à des composantes électriques avec des mains mouillées ou humides. Débranchez toujours le courant électrique à l'appareil, afin de prévenir des blessures, avant de faire un entretien interne quelconque. Seul le personnel qualifié devrait faire l'entretien/la réparation des composants internes dans le logement des commandes électriques.

KEG WARNING/ ADVERTENCIA DEL BARRIL/ AVERTISSEMENT FÛT

⚠ Always read and follow the instructions and safety warnings on the keg before connecting to the dispenser. Never store a keg in the freezer! Freezing may cause serious damage to the keg. Do not store the filled kegs at temperatures higher than 86°F (30°C). Maximum working pressure: 24 PSI (0.165 MPA). Do not overpressurize the keg. This may cause injury. Do not use pressurized co2 on the kegs. Always handle kegs with care. Do not shake the keg. Do not drop the keg. Be careful with condensation droplets that will make the keg slippery in your hands. For the integrity of the dispenser, do not place damaged kegs in it. Do not pierce a connected keg. Do not burn a keg, even when empty. For storage purposes outside the dispenser: make sure the kegs are stacked in a safe way. Store a connected keg using the racks in the dispenser. Make sure the dispenser is switched on at all times, unless stated otherwise in the instructions. If dispenser is switched off due to non use for a long period (e.G. A holiday), always remove the connected keg from the dispenser and dispose of it. Once a keg has been connected, the beer stays fresh for 30 days.

⚠ Siempre lea y siga las instrucciones y advertencias de seguridad sobre el barril antes de conectar el dispensador. Nunca guarde un barril de cerveza en el congelador. La congelación puede causal graves daños al barril. No almacene los barriles llenos a temperaturas superiores a 86° F (30° C). Presión máxima de trabajo: 24 PSI (0.165 MPA). No ponga presión superior en el barril. Esto puede causar lesiones. No use co2 presurizado en los barriles. Siempre maneje los barriles con cuidado. No agite el barril. No deje caer el barril. Tenga cuidado con las gotas de condensación que causarán que el barril sea resbaladizo en sus manos. Para la integridad del dispensador, no coloque barriles dañados en él. No perfore un barril conectado. No queme un barril, incluso cuando esté vacío. Para fines de almacenamiento fuera del dispensador: asegúrese de que los barriles se apilen en una manera segura. Guarde un barril conectado usando las parrillas en el dispensador. Asegúrese de que el dispensador está encendido en todo momento, a menos que se indique lo contrario en las instrucciones. Si el dispensador está desactivado debido a la falta de uso durante un período prolongado (por ejemplo un día feriado), siempre retire el barril conectado del dispensador y deséchelo. Una vez que se haya conectado un barril, la cerveza se mantiene fresca por 30 días.

⚠ Lisez et suivez toujours les instructions et les avertissements de sécurité sur le fût avant de le relier au distributeur. N'entreposez jamais un fût dans le congélateur! Le gel peut causer de sérieux dommages au fût. N'entrepoesz pas les fûts remplis à des températures plus hautes que 86°F (30°C). Pression maximale de fonctionnement : 24 PSI (0.165 MPA). N'utilisez pas de pression excessive avec le fût. Ceci pourrait causer des blessures. Ne pas utiliser de c02 pressurisé sur les fûts. Manipulez toujours les fûts avec soin. Ne pas secouer le fût. Ne pas laisser tomber le fût. Faites attention avec les goutelettes de condensation qui rendront le fût glissant dans vos mains. Pour l'intégrité du distributeur, ne placez pas de fûts endommagés à l'intérieur. Ne percez pas un fût relié. Ne brulez pas un fût, même lorsque vide. Lors de l'entreposage à l'extérieur du distributeur : assurez-vous que les fûts sont empilés d'une manière sécuritaire. Entreposez les fûts en utilisant les supports fournis dans le distributeur assurez-vous que le distributeur est allumé en tout temps, sauf si mentionné autrement dans les instructions. Si le distributeur est éteint à cause d'une non-utilisation pendant une longue période (par exemple un congé), reitrez toujours le fût reliédu distributeur et disposez-en. Une fois qu'un fût est relié, la bière reste fraîche pour 30 jours.

SANITIZING WARNING/ ADVERTENCIA DE DESINFECCIÓN/ AVERTISSEMENT DÉSINFECTION

⚠ Before maintenance, always disconnect the dispenser from the electricity supply. Ensure sanitizing solution is removed from the dispenser as instructed. Avoid getting sanitizing solution on circuit boards. Do not use strong bleaches or detergents; these can discolor and corrode various materials. Do not use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, or solvents on the dispenser. Do not use hot water above 140°F (60°C). This can damage the dispenser.

⚠ Asegúrese de haber eliminado la solución de esterilización del dispensador de acuerdo con las instrucciones. Los residuos de la solución de esterilización representan un peligro para la salud. Evite que la solución de esterilización llegue a las placas de circuitos. No use lavandinas ni detergentes que podrían quitar el color y corroer distintos materiales. No use raspadores metálicos, objetos filosos, lana de acero, estropajos, abrasivos ni solventes en el dispensador. No use agua caliente a más de 140 ºF (60 ºC). Podría dañar el dispensador.

⚠ L'eau chaude permettra un meilleur procès de dissolution. Suivant les instructions jointes, il est impératif que la solution septique soit entièrement enlevée. Evitez de mettre la solution en contact avec les circuits. N'utilisez pas de javellisants ou dedétergents forts; ceux-ci peuvent décolorer et corroder divers matériaux. N'utilisez pas de racleurs en métal, d'objets pointus, de laine d'acier, de tampons à récurer, d'abrasifs ou de solvants sur le distributeur. N'utilisez pas de l'eau chaude de plus de 140 degrés F (60 degrés C). Ceci peut endommager le distributeur.

GOVERNMENT WARNING/ ADVERTENCIA GUBERNAMENTAL/ AVERTISSEMENT GOUVERNEMENTAL

⚠ According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems

⚠ Según el cirujano general, las mujeres no deben beber bebidas alcohólicas durante el embarazo debido al riesgo de defectos de nacimiento. El consumo de bebidas alcohólicas deteriora su capacidad para conducir o manejar maquinaria y puede causar problemas de salud.

⚠ En accord avec le médecin-chef, les femmes ne devraient pas boire de boissons alcoolisées pendant la grossesse à cause des risques de malformations à la naissance. La consommation de boissons alcoolisés peut nuire à votre capacité de conduire une voiture ou d'utiliser de la machinerie, et peut causer des problèmes de santé.

MOVING PARTS WARNING/ ADVERTENCIA DE PIEZAS MÓVILES/ AVERTISSEMENT PIÈCES MOBILES

⚠ Units equipped with moving fanblades, which can activate unexpectedly. Do not place hands or foreign objects in or near the recirculation fan or condensor fan unplug the machine before removing the rear panel.

⚠ Unidades equipadas con aspas de ventilador móviles que pueden activarse inesperadamente. No coloque las manos u objetos extraños en o cerca del ventilador de recirculación o el ventilador del condensador desenchufe la máquina antes de quitar el panel trasero

⚠ Les unités sont équipées de pales de ventilateurs, qui peuvent s'activer de manière inattendue. Ne placez pas vos mains ou des objects quelconques dans ou près du ventilateur de recirculation ou du ventilateur de condensation. Débranchez la machine avant de retirer le panneau arrière

SHARP EDGES WARNING/ ADVERTENCIA DE BORDES FILOSOS/ AVERTISSEMENT REBORDS COUPANTS

⚠ Cautious handling is required during moving of the unit, maintenance and operation. Always handle unit with care to avoid pinching hazard (e.G., During connection of a keg, closing of the cabinet door at door hinges. Use caution as the unit has sharp edges at the different subparts of the dispenser, including the cup rest, bottom edges, vent slats and corners.

⚠ La unidad debe manejarse cuidadosamente al moverla, llevar a cabo mantenimiento y operación. Siempre maneje la unidad con cuidado para evitar peligro de pellizcos (durante la conexión de un barril, cerrando la puerta del armario (bisagras). Tenga cuidado ya que la unidad tiene bordes afilados en las diferentes subpartes del dispensador, incluyendo el posavasos, bordes inferiores, listones de ventilación y las esquinas

⚠ Une manipulation prudente est requise lors du déplacement de l'unité, de l'entretien et de l'utilisation. Manipulez toujours l'unité avec soin pour éviter tout risque de pincement (durant la connection d'un fût, fermeture de la porte du meuble aux charnières de la porte.) Faites attention car l'unité a des rebords coupants à différentes sous-parties du distributeur, incluant la coupe de repos, les rebords inférieurs, les lattes de ventilation et les coins.

1. INSTALLATION

BEFORE GETTING STARTED

The unit should always be stored and shipped upright. Do not place the unit on its side. If for some reasonthe unit is placed on its side, allow the refrigerated cabinet to stand in upright position for a minimum of 8 hours before connecting the power to allow the refrigerant to stabilize before unit activation.

WARNING TO AVOID PERSONAL INJURY OR DAMAGE, DO NOT ATTEMPT TO LIFT A UNIT WITHOUT ASSISTANCE FOR HEAVIER UNITS, USE OF A MECHANICAL LIFT MAY BE APPROPRIATE. ALWAYS WEAR PROTECTIVE SHOEWEAR DURING INSTALLATION.

ADVERTENCIA EVITE LAS LESIONES PERSONALES, NO TRATE DE LEVANTAR EL DISPENSADOR SIN AYUDA. PARA LOS DISPENSADORES MÀS PESADOS USE UN ELEVADOR MECÁNICO. SIEMPRE USE CALZADO PROTECTOR DURANTE LA INSTALACIÓN.

AVERTISSEMENT POUR ÉVITER DES BLESSURES OU DES DOMMAGES, N'ESSAYEZ PAS DE SOULEVER UNE UNITÉ SANS AIDE. POUR LES UNITÉS PLUS LOURDES, L'UTILISATION D'UN ASCENSEUR MÉCANIQUE PEUT ÊTRE APPROPRIÉE. PORTEZ TOUJOURS DES CHAUSSURES DE PROTECTION PENDANT L'INSTALLATION.

1.1 UNPACKING

A. Cut banding and remove.
B. Remove top portion of carton by lifting up.
C. Remove accessory kit and loose parts from inside of the cabinet.
D. Remove side inserts
E. Lift unit up by plywood shipping base and remove lower portion of carton.
F. Inspect unit for concealed damage and if evident notify delivering carrier and file a claim.
G. Remove plywood shipping base from unit by moving unit to allow access to screws on the bottom of the plywood shipping base.
H. Remove and replace the screws with the casters. Install the casters with brakes on the front of the unit.

NOTE: Leave the unit secured to the plywood base when transporting.

I. When installing the casters on the dispenser, tilt the dispenser. **DO NOT PLACE UNIT ON SIDE OR BACK.**

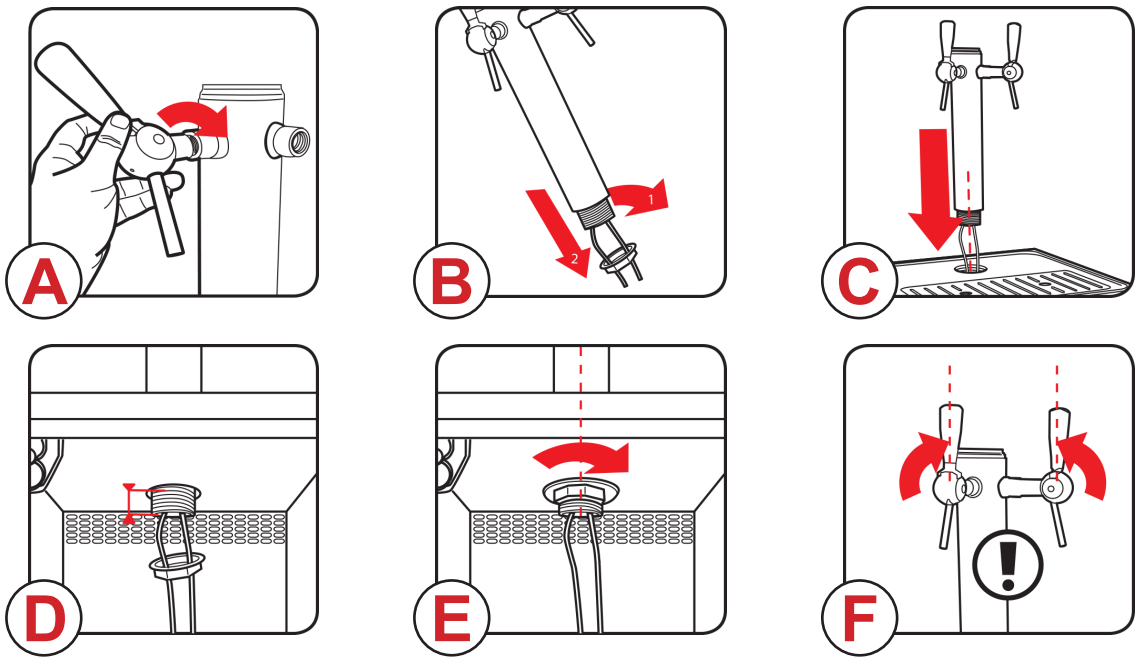
1.2 SELECTING A LOCATION

A. The dispenser is intended for indoor use. Do not store the dispenser outside
B. Select a location close to a properly grounded electrical outlet and to a drain or bucket that meets the requirements on pages 4 and 5.
C. The selected location must allow the unit to be leveled on all sides.
D. The dispenser may be susceptible to EMC electrical interference. If this occurs, relocate the dispenser to an alternative location. If interference is still present, contact Lancer Technical Support.

1.3 ASSEMBLING THE UNIT

A. To assemble the tower, mount the 2 taps on the column.
B. Unscrew the nut from the shank.
C. Insert the shank, with the beer tubing, through the cabinet.
D. Check that the shank is the correct length. If not, tighten (screw) the shank until it is the correct length. Verify there is enough space for the nut.
E. Tighten the nut over the shank from the inside of the cabinet. Make sure the connection is tight. If the connection is not tight enough, tighten the nut until the tower does not rotate.
F. Verify the tap handles are in the closed upright position.

NOTE: Unlock the casters to roll the dispenser into its location. Use caution when rolling the dispenser over rough surface.



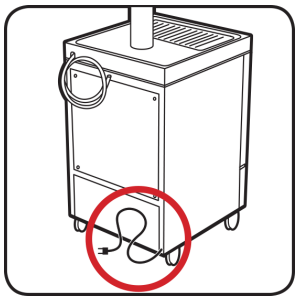
1.4 CONNECTING TO ELECTRICAL POWER

WARNING CHECK THE DISPENSER SERIAL NUMBER PLATE FOR CORRECT ELECTRICAL REQUIREMENTS. DO NOT PLUG INTO A WALL ELECTRICAL OUTLET UNLESS THE SERIAL NUMBER PLATE VOLTAGE SHOWN AGREES WITH LOCAL CURRENT. KEEP THE DISPENSER PLUGGED IN AT ALL TIMES, UNLESS STATED OTHERWISE IN THE INSTRUCTIONS.

ADVERTENCIA VERIFIQUE LA PLACA DE NÚMERO DE SERIE DEL DISPENSADOR PARA OBTENER LOS REQUISITOS ELÉCTRICOS CORRECTOS. NO ENCHUFE A UN TOMACORRIENTE A MENOS QUE EL VOLTAJE DE LA PLACA DE NÚMERO DE SERIE QUE SE MUESTRA ACEPTE LA CORRIENTE LOCAL. MANTENGA EL DISPENSADOR CONECTADO EN TODO MOMENTO, A MENOS QUE LAS INSTRUCCIONES INDIQUEN LO CONTRARIO.

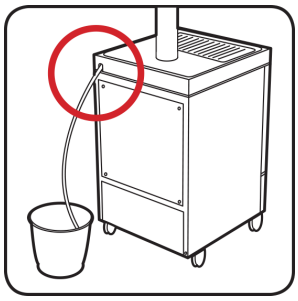
AVERTISSEMENT VÉRIFIEZ LE PANNEAU DU NUMÉRO DE SÉRIE DU DISTRIBITEUR POUR LES EXIGENCES ÉLECTRIQUES ADÉQUATES. NE BRANCHEZ PAS DANS UNE PRISE DU MUR À MOINS QUE LE PANNEAU DU NUMÉRO DE SÉRIE CONCORDE AVEC LE COURANT LOCAL. GARDEZ LE DISTRIBUTEUR BRANCHÉ EN TOUT TEMPS, SAUF SI SPÉCIFIÉ AUTREMENT DANS LES INSTRUCTIONS.

Route the power supply cord to a grounded electrical outlet of the proper voltage and amperage rating, and plug in the unit. This will turn on the refrigeration system and allow it to start cooling while completing the rest of the installation.



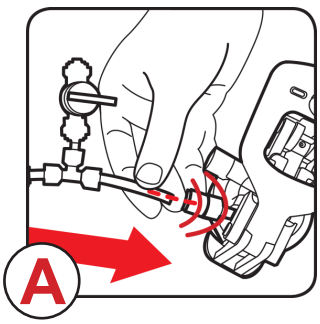
1.5 CONNECTING THE DRAIN

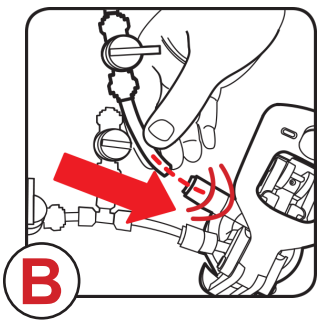
The drain tube is shipped attached to the stage tray and drain fitting. Locate the drain tube at the rear of the unit and route the drain tube to a suitable drain or bucket.



1.6 EQUIPMENT SETUP

A. Insert the (white) air line into the side of the keg connector.
B. Insert the (transparent) beer tubing into the side of the keg connector.





2. GETTING STARTED

2.1 SETTING AND ADJUSTING THE AIR PRESSURE REGULATOR

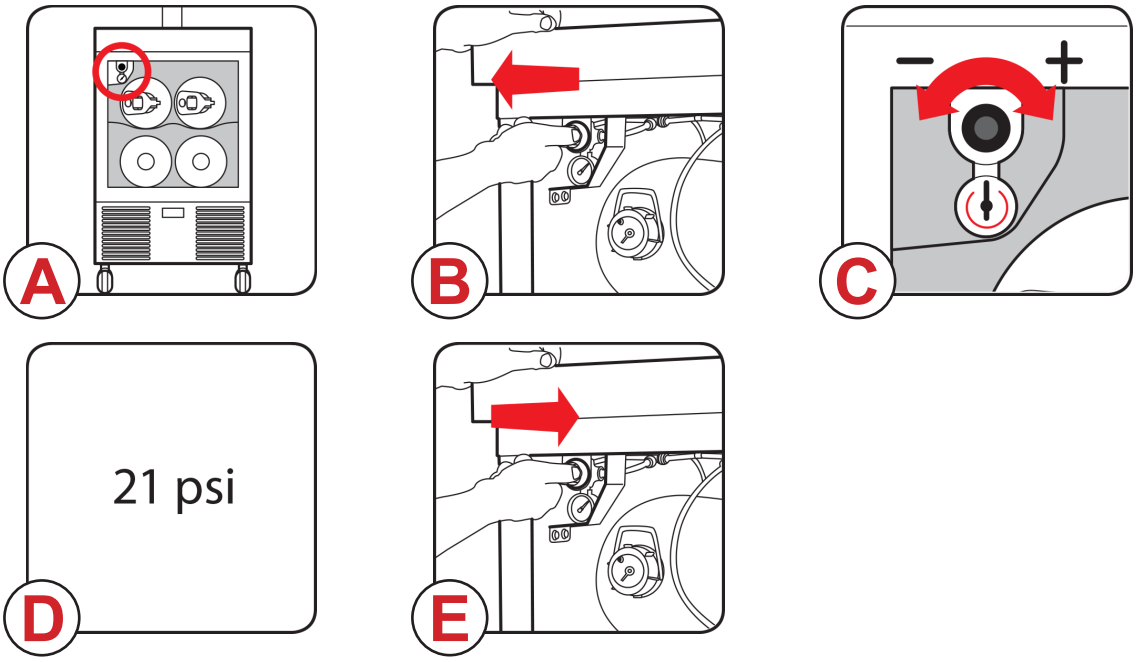
NOTE: The pressure regulator is located inside the cabinet. Target pressure is 21 PSI (0.145 MPA). The allowable pressure range is 18- 24 PSI (0.124 MPA - 0.165 MPA).

WARNING IT IS RECOMMENDED TO SET THE PRESSURE WITHIN THE ALLOWABLE RANGE TO OBTAIN PROPER BEER DISPENSING. DO NOT TAMPER WITH THE PRESSURE REGULATOR CONTROL.

ADVERTENCIA SE RECOMIENDA AJUSTAR LA PRESIÓN DENTRO DEL RANGO PERMITIDO PARA OBTENER DISENSIÓN DE CERVEZA CORRECTA. NO MANIPULE EL CONTROL DEL REGULADOR DE PRESIÓN.

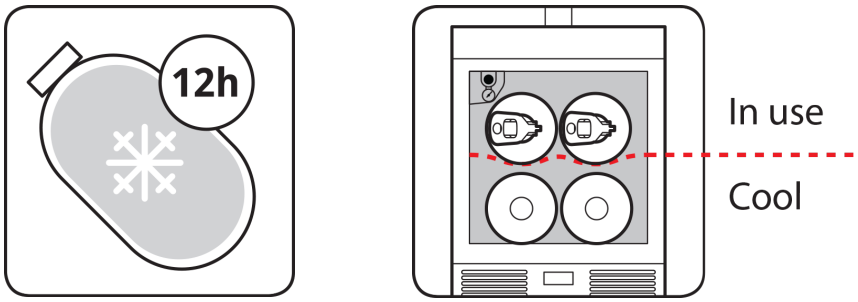
AVERTISSEMENT IL EST RECOMMANDÉ DE RÉGLER LA PRESSION À L'INTÉRIEUR DE LA PLAGE ADMISSIBLE POUR OBTENIR UNE DISTRIBUTION DE BIÈRE ADÉQUATE.NE PAS JOUER AVEC LE CONTRÔLE DE RÉGULATION DE PRESSION.

A. The pressure regulator is located inside the fridge.
B. Pull knob towards you until it clicks.
C. Rotate knob; clockwise to increase the pressure, counterclockwise to reduce the pressure.
D. Set pressure to the indicated recommended value.
E. Push knob back into place (until it clicks).



2.2 CONNECTING THE KEGS

Cool each keg at least 12 hours in advance prior to dispensing.



NOTE: Place connected kegs at the top only. Never place connected kegs at the bottom, as this will prevent the door from closing properly. This might result in damage to the cabinet door, keg connector and/or the connected keg.

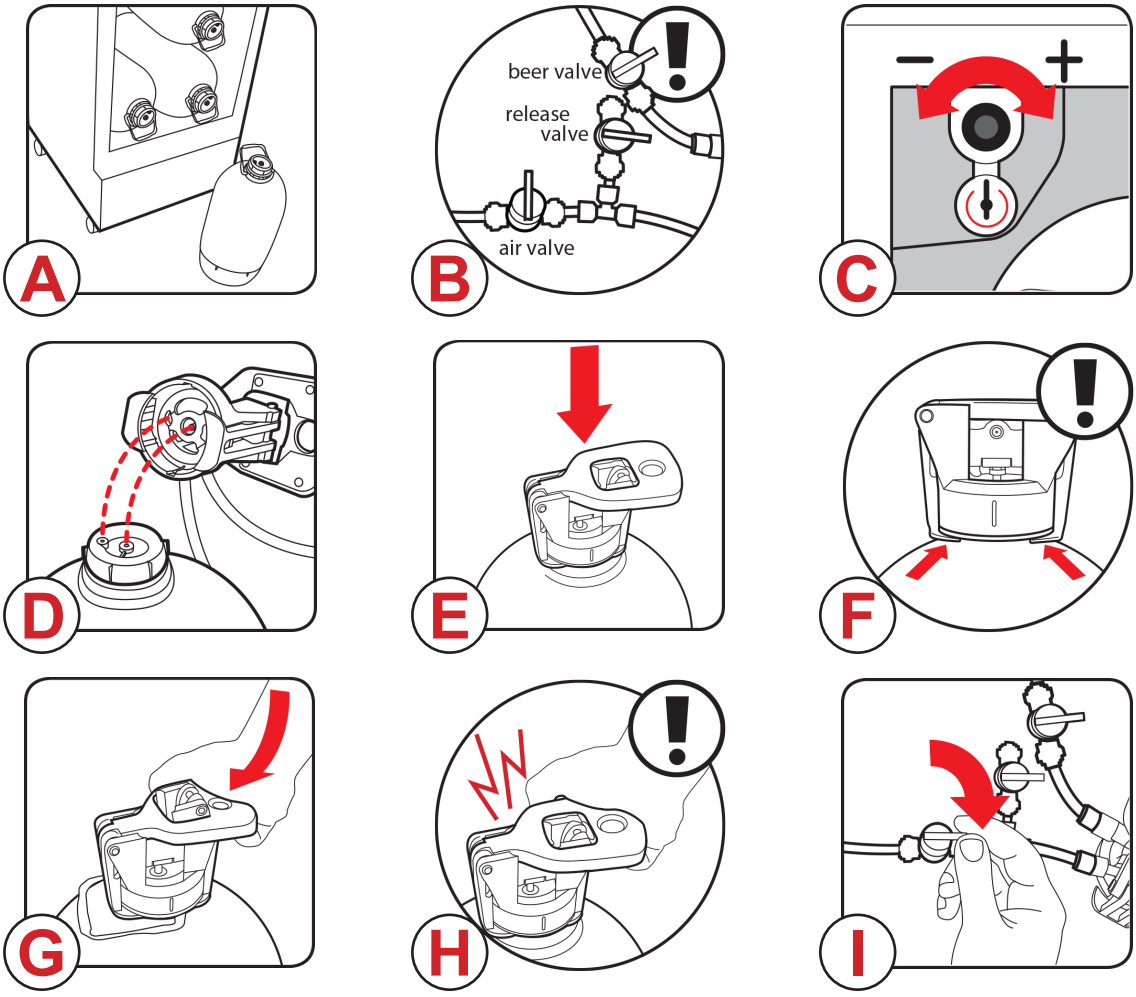
2.2 CONNECTING THE KEGS (CONTINUED)

WARNING CAUTIOUS HANDLING IS REQUIRED DURING MOVING OF THE UNIT, MAINTENANCE AND OPERATION. ALWAYS HANDLE UNIT WITH CARE TO AVOID PINCHING HAZARD (DURING CONNECTION OF A KEG, CLOSING OF THE CABINET DOOR AT DOOR HINGES. USE CAUTION AS THE UNIT HAS SHARP EDGES AT THE DIFFERENT SUBPARTS OF THE DISPENSER, INCLUDING THE CUP REST, BOTTOM EDGES, VENT SLATS AND CORNERS.

ADVERTENCIA LA UNIDAD DEBE MANEJARSE CUIDADOSAMENTE AL MOVERLA, LLEVAR A CABO MANTENIMIENTO Y OPERACIÓN. SIEMPRE MANEJE LA UNIDAD CON CUIDADO PARA EVITAR PELIGRO DE PELLIZCOS (DURANTE LA CONEXIÓN DE UN BARRIL, CERRANDO LA PUERTA DEL ARMARIO (BISAGRAS). TENGA CUIDADO YA QUE LA UNIDAD TIENE BORDES AFILADOS EN LAS DIFERENTES SUBPARTES DEL DISPENSADOR, INCLUYENDO EL POSAVASOS, BORDES INFERIORES, LISTONES DE VENTILACIÓN Y LAS ESQUINAS.

AVERTISSEMENT UNE MANIPULATION PRUDENTE EST REQUISE LORS DU DÉPLACEMENT DE L'UNITÉ, DE L'ENTRETIEN ET L'UTILISATION. MANIPULEZ TOUJOURS L'UNITÉ AVEC SOIN POUR ÉVITER TOUT RISQUE DE PINCEMENT (DURANT LA CONNECTION D'UN FÛT, FERMETURE DE LA PORTE DU MEUBLE AUX CHARNIÈRES DE LA PORTE.) FAITES ATTENTION CAR L'UNITÉ A DES REBORDS COUPANTS À DIFFÉRENTES SOUS-PARTIES DU DISTRIBUTEUR, INCLUANT LA COUPE DE REPOS, LES REBORDS INFÉRIEURS, LES LATTES DE VENTILATION ET LES COINS.

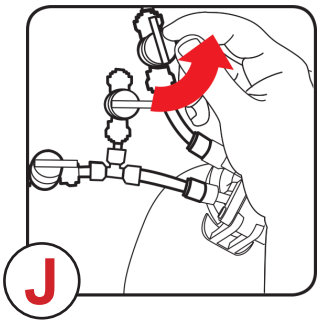
A. Place the keg vertically in front of the unit.
B. Check that the 3 valves are closed.
C. Check that beer needle is centered in the keg connector. Notice position of air needle.
D. Align air and beer needles in the keg connector with the air and beer holes in closure.
E. Place keg connector on keg.
F. Check that both clamps sit under edge of keg.
G. Push handle down until it clicks and locks into position.
H. If you feel an obstruction, do not push hard and verify alignment of air and beer needles.
I. Open the air valve.

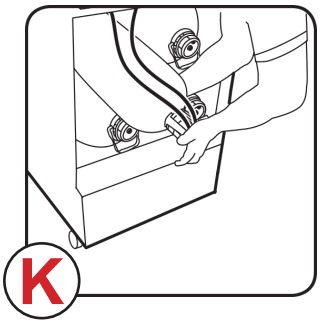


2.2 CONNECTING THE KEGS (CONTINUED)

J. Open the beer valve.
K. Place connected keg on the top rack of the fridge.
L. Start to dispense.

NOTE: First glass might contain more foam.

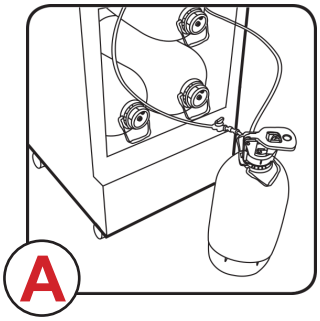


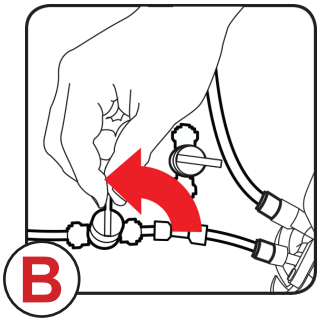


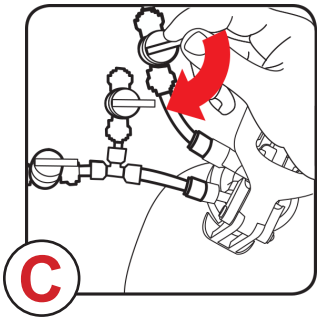
2.3 DISCONNECTING THE KEGS

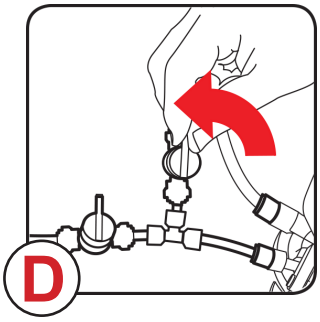
NOTE: A keg should only be replaced when completely empty. Replacing a keg that is not yet empty could result in some beer leakage and spillage in and around the dispenser.

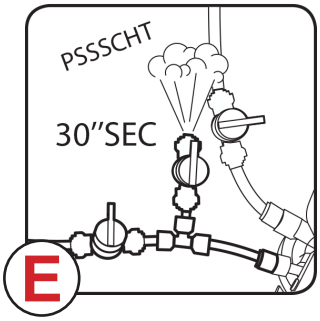
A. Place the keg vertically in front of the unit.
B. Close the air valve.
C. Open the release valve - air will be released!
D. Release for at least 30 seconds.
E. Close the beer valve.
F. Pull release slide (1) and lift up handle (2).
G. Close the release valve.
H. Check that the 3 valves are closed.

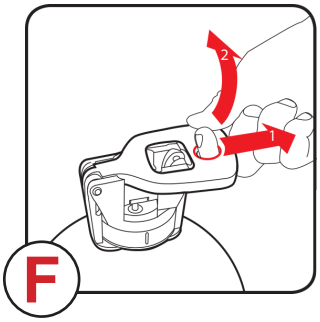


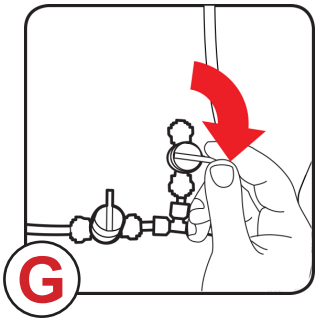


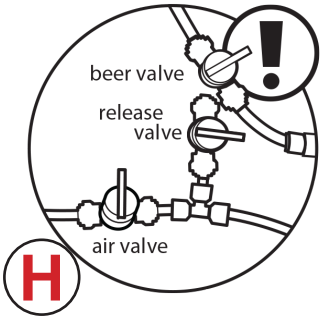












NOTE: Before disconnecting the keg connector, make sure the air has been released completely through the release valve. If air is still present in the keg, beer can be spilled.

2.4 CONNECTING A NEW KEG

To connect a new cooled keg, refer to Section 2.2 Connecting the Kegs.

2.5 KEG USE AND STORAGE CAUTION

A. Store a connected keg using the racks in the dispenser.
B. Make sure the dispenser is switched on at all times, unless stated otherwise in the instructions.
C. If dispenser is switched off due to non use for a long period (e.g. holiday), always remove the connected keg from the dispenser and dispose of it.
D. Once a keg has been connected, the beer stays fresh for 30 days.
E. Make sure the air lines and beer tubing are free and not entangled nor pinched.
F. Never place a connected keg on the bottom row. The door will not close properly. This might result in damage to the cabinet door, keg connector and/or the connected keg.
G. A keg should only be replaced when completely empty. If beer is still present after 30 days, empty the keg, then disconnect and replace it.
H. Make sure the dispenser is well cleaned before loading a new keg.
I. Do not reconnect a keg that has been used before. Once a keg is connected, use the keg until empty. If the keg is disconnected and reconnected later, the beer quality is not guaranteed anymore.

3. BEER DISPENSE

3.1 POURING RITUAL - STELLA ARTOIS

A. THE PURIFICATION

The trademark Stella Artois chalice is designed to release the beer's flavor and aroma. Your bartender will always use one, preferably cleaned with a non-fat-based detergent. It's then rinsed with cold water, allowing the glass to reach the same temperature as the beer.

B. THE SACRIFICE

Your bartender opens the tap in one swift motion to let the first burst of foam flow away. It must never enter the chalice glass, thus ensuring that every drop of Stella Artois is fresh.

C. THE LIQUID ALCHEMY BEGINS

The chalice glass is held at a 45-degree angle. When the beer hits the chalice and begins to circulate, it creates the ideal proportion of foam relative to liquid.

D. THE HEAD, ALTHOUGH "CROWN" WOULD BE MORE APPROPRIATE

The natural creation of the foam head occurs by straightening and lowering the glass. This initial foam is important as it prevents the beer from coming into contact with the air and losing any flavor.

E. THE REMOVAL

Your bartender then closes the tap in one quick action and moves the glass away from the font, to prevent any drops from falling into the glass. These drops come into contact with the air, and oxidize, making them unworthy of your glass of Stella Artois.

F. THE BEHEADING

While the head is flowing over the edge of the glass, your bartender cuts it gently with a knife on a 45-degree angle. This eliminates the larger bubbles, which burst easily and accelerate the dissipation of the head.

G. THE JUDGEMENT

The right amount of foam is about two fingers (3cm) thick. The final head creates a protective "cap" that keeps your Stella Artois from going stale.

H. THE CLEANSING

Your bartender then rinses the bottom and sides of the glass. This step keeps the outside of the chalice clean and comfortable to hold.

I. THE BESTOWAL

Finally, your Stella Artois is served to you on a coaster, accompanied by the drip catcher at the base. Behold the perfect glass of Stella Artois. Cheers to you, and for your patience, a refreshing reward.

3.2 POURING OTHER BEERS

A. Use a chilled glass (preferred) or rinse a clean glass in cold, fresh water prior to tapping. This will help reduce the amount of foam.
B. Hold the glass at a 45-degree angle under the spout. Keep the spout as close as possible to the inside of the glass. The spout should not touch the glass.
C. Pull the tap handle all the way down in a quick movement.
D. Let the beer flow against the wall of the glass about one (1) inch below the rim of the glass.
E. Gradually straighten and lower the glass when the foam/beer reaches the rim of the glass.
F. When the glass is full, close the tap handle in one quick movement.

4. CLEANING AND SANITIZING

4.1 GENERAL INFORMATION

A. The cleaning and sanitizing procedures provided pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established by the manufacturer for that equipment.
B. Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF* guidelines. The equipment must be cleaned and sanitized after installation is complete. (Sanitization to be completed by the installer/technician). The operator of the equipment must provide continuous maintenance as required by this manual, state and local health department guidelines to ensure proper operation and sanitation requirements are maintained. *NSF refers to the international food safety standards group
C. Cleaning and sanitizing should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning and sanitizing operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.
D. Other Required Supplies: 1) Clean cloth towels, 2) bucket, and 3) sanitary gloves.

WARNING IF A POWDER SANITIZER IS USED, DISSOLVE IT THOROUGHLY WITH HOT WATER PRIOR TO ADDING TO THE SYRUP SYSTEM. ENSURE SANITIZING SOLUTION IS REMOVED FROM THE DISPENSER AS INSTRUCTED. AVOID GETTING SANITIZING SOLUTION ON CIRCUIT BOARDS. DO NOT USE STRONG BLEACHES OR DETERGENTS; THESE CAN DISCOLORAND CORRODE VARIOUS MATERIALS. DO NOT USE METAL SCRAPERS, SHARP OBJECTS, STEEL WOOL, SCOURING PADS, ABRASIVES, OR SOLVENTS ON THE DISPENSER. DO NOT USE HOT WATER ABOVE 140° F (60° C). THIS CAN DAMAGE THE DISPENSER.

ADVERTENCIA SI SE USA UN HIGIENIZADOR EN POLVO, DISUÉLVALO BIEN EN AGUA ANTES DE AGREGARLO AL SISTEMA DE CONCENTRADO. EL USO DE AGUA CALIENTE CONTRIBUYE A DISOLVER LOS HIGIENIZADORES EN POLVO. ASEGÚRESE DE HABER ELIMINADO LA SOLUCIÓN DE ESTERILIZACIÓN DEL DISPENSADOR DE ACUERDO CON LAS INSTRUCCIONES. LOS RESIDUOS DE LA SOLUCIÓN DE ESTERILIZACIÓN REPRESENTAN UN PELIGRO PARA LA SALUD. EVITE QUE LA SOLUCIÓN DE ESTERILIZACIÓN LLEGUE A LAS PLACAS DE CIRCUITOS. NO USE LAVANDINAS NI DETERGENTES QUE PODRÍAN QUITAR EL COLOR Y CORROER DISTINTOS MATERIALES. NO USE RASPADORES METÁLICOS, OBJETOS FILOSOS, LANA DE ACERO, ESTROPAJOS, ABRASIVOS NI SOLVENTES EN EL DISPENSADOR. NO USE AGUA CALIENTE A MÁS DE 140 ºF (60 ºC). PODRÍA DAÑAR EL DISPENSADOR.

AVERTISSEMENT AVANT L'INJECTION DANS LE SYSTÈME, IL FAUDRA QUE LA POUDRE SEPTIQUE SOIT DISSOLUE ENTIÈREMENT DANS CHAUDE. L'EAU CHAUDE PERMETTRA UN MEILLEUR PROCÈS DE DISSOLUTION. SUIVANT LES INSTRUCTIONS JOINTES, IL EST IMPÉRATIF QUE LA SOLUTION SEPTIQUE SOIT ENTIÈREMENT ENLEVÉE. EVITEZ DE METTRE LA SOLUTION EN CONTACT AVEC LES CIRCUITS. N'UTILISEZ PAS DE JAVELLISANTS OU DEDÉTERGENTS FORTS; CEUX-CI PEUVENT DÉCOLORER ET CORRODER DIVERS MATÉRIAUX. N'UTILISEZ PAS DE RACLEURS EN MÉTAL, D'OBJETS POINTUS, DE LAINE D'ACIER, DE TAMPONS À RÉCURER, D'ABRASIFS OU DE SOLVANTS SUR LE DISTRIBUTEUR. N'UTILISEZ PAS DE L'EAU CHAUDE DE PLUS DE 140 DEGRÉS F (60 DEGRÉS C). CECI PEUT ENDOMMAGER LE DISTRIBUTEUR.

4.2 CLEANING AND SANITIZING SOLUTIONS

CLEANING SOLUTION: Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90°F to 110°F (32°C to 43°C). The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Ensure rinsing is thorough, using clean, potable water at a temperature of 90°F to 110°F. Extended lengths of product lines may require additional cleaning solution.

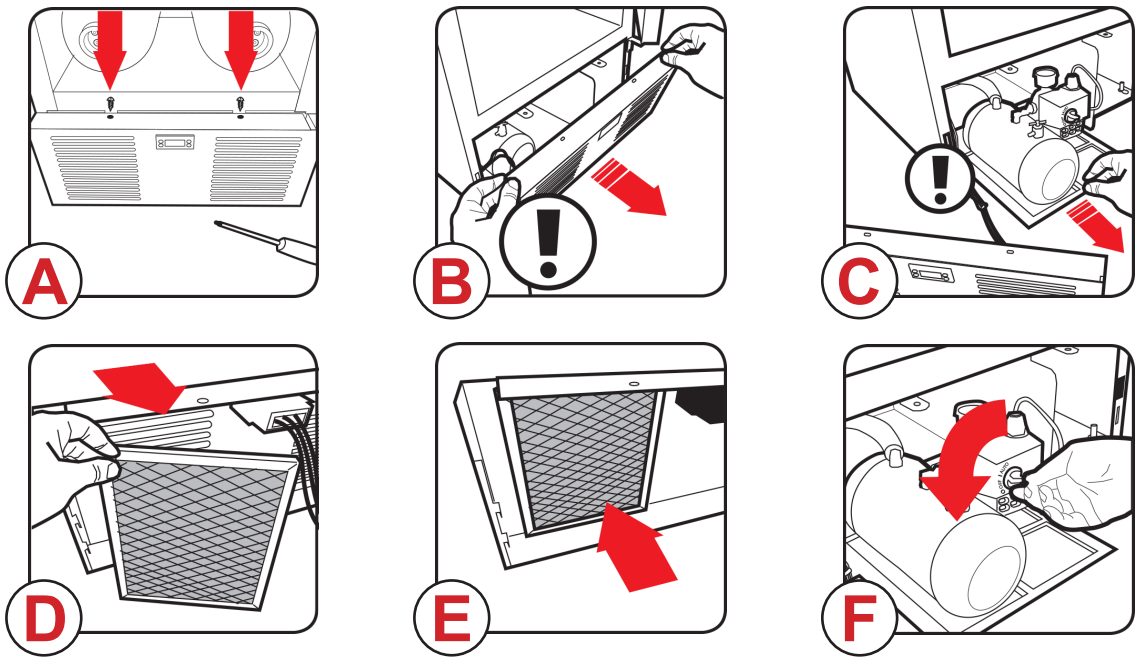
SANITIZING SOLUTION: Prepare sanitizing solutions in accordance with the manufacturer's written recommendations and safety guidelines. The solution must provide 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach). A minimum of five gallons of sanitizing solution should be prepared. Any sanitizing solution may be used as long as it is prepared in accordance with the manufacturer's written recommendations and safety guidelines, and provides 50 to 100 parts per million (PPM) chlorine.

4.3 DAILY CLEANING

A. Wear sanitary gloves throughout the process. Prepare the Cleaning Solution.
B. Use a damp cloth soaked in Cleaning Solution to clean the Top Cover, all exterior stainless steel surfaces and the tower.
C. Remove Cup Rest. Wipe clean Cup Rest, Drip Tray and all splash areas.
D. Replace the Cup Rest.

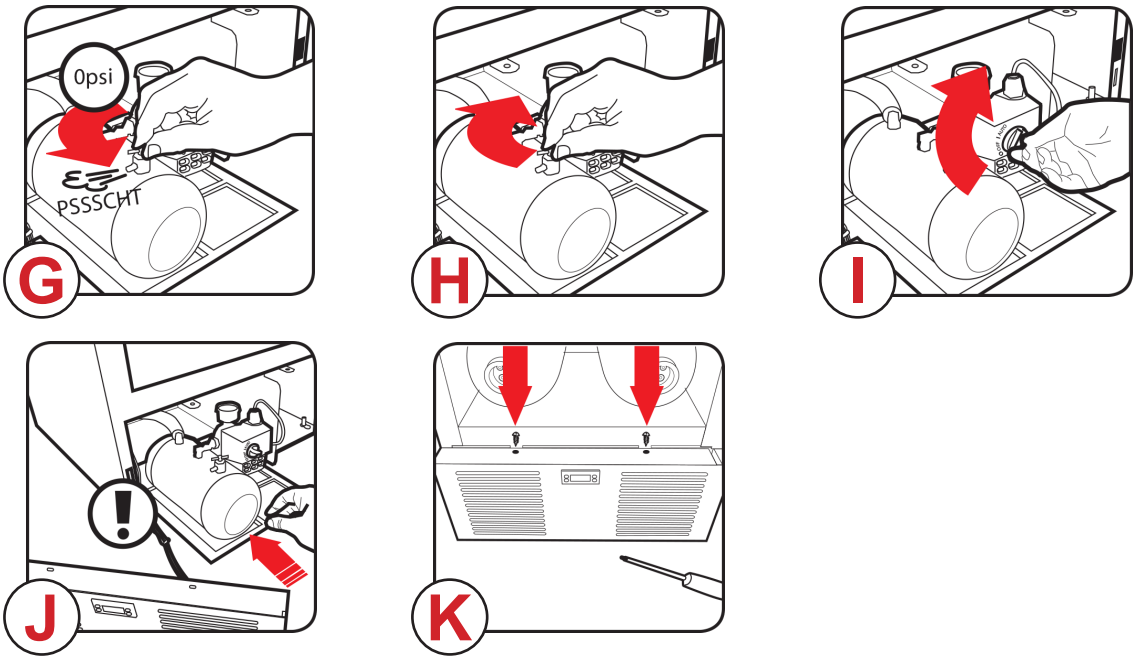
4.4 MONTHLY MAINTENANCE AND CLEANING

A. To remove the front panel, locate and remove the two (2) screws located under the front door.
B. Remove the magnetic air filter.
C. Clean the air filter with the cleaning solution (Section 4.1). Rinse and dry the magnetic air filter.
D. Reinstall the magnetic air filter.
E. Pull out the air compressor assembly. Do not disconnect wiring.
F. Turn the air compressor switch from AUTO to OFF.



4.4 MONTHLY MAINTENANCE AND CLEANING (CONTINUED)

G. Open the manual relief valve by turning counter-clockwise and wait until the air tank is empty.
H. Close the manual relief valve by turning the valve clockwise.
I. Turn the switch from OFF to AUTO. The air compressor will start and fill the tank until a pressure of 105 PSI (0.724 MPA) is reached.
J. Slide the air compressor assembly back into the place. **DO NOT** disconnect the wiring.
K. Reinstall the front panel and fasten the two (2) screws.



4.5 SIX WEEKS PREVENTATIVE MAINTENANCE

After every 6 weeks of operation, maintenance and sanitization must be performed by a qualified agent in the field.

5. TROUBLESHOOTING GUIDE FOR END USER

TROUBLE	CAUSE	REMEDY
5.1 Too much foam when beer dispensed	A. Beer is not cold enough	A. Cool the keg for at least 12 hours. Refer to Section 2.2. Connecting the Kegs.
	B. Tap not fully open	B. The beer only flows properly when the tap is completely open. Pull the tap handle all the way open.
	C. Pouring ritual not executed correctly	C. Refer to The Pouring Ritual. Refer to Section 3.
	D. Glass not clean or too warm	D. Always use a clean, cold glass. Small impurities inside the glass or warm glass will cause excessive foaming.
	E. Pressure is too high	E. Verify the pressure. Turn down the knob of the pressure regulator slightly until pressure is suitable for pouring. Refer to Section 2.1.
	F. Beer tubing partially blocked	F. Check beer tubing for any obstruction, untangle the beer tubing. If issue is not solved, change keg.

TROUBLE	CAUSE	REMEDY
5.2 First glass has a lot of foam	A. This is normal	A. The beer tubing is primed during the first pour and may result in more foam.
5.3 Not enough foam	A. Pouring ritual not executed correctly	A. Refer to Section 3 The Pouring Ritual.
	B. Pressure is too low	B. Turn the knob of the pressure regulator slightly until pressure is 21 PSI (0.145 MPA).
5.4 Product jets out from the spout	A. Pressure is too high	A. Turn the knob of the pressure regulator slightly until pressure is 21 PSI (0.145 MPA).
5.5 Cannot lock the front door of the cabinet	A. Kegs not loaded correctly	A. The connected kegs must be loaded on the top shelf of the refrigerator. Make sure the kegs are inserted properly and pushed completely to the back. Refer to Section 2.2. Connecting the Kegs.
	B. Keg not well connected	B. The keg connector must be firmly attached to the keg. Make sure the locking is done well. Refer to Section 2.2 Connecting the Kegs.
	C. Air line and/or beer tubing stuck in between door	C. Move air line and/or beer tubing correctly into unit.
5.6 Beer leaks	A. Keg not correctly connected	A. The keg connector must be firmly attached to the keg. Make sure the locking is done well Refer to Section 2.2. Connecting the Kegs.
	B. Keg connector and/or beer tubing not correctly fitted.	B. Make sure the beer tubing fitting is connected well to the keg connector. Refer to Section 2.2 Connecting the Kegs.
	C. Tap not fully closed	C. Close the tap completely. If this does not stop the leakage, disconnect the keg and contact a service technician.
	D. Keg damaged	D. Replace the keg.

TROUBLE	CAUSE	REMEDY
5.7 Warm Beer	A. Keg is not cooled properly	A. Cool the keg for at least 12 hours. Refer to Section 2.2. Connecting the Kegs.
	B. Cabinet door does not close properly	B. Make sure the kegs, beer tubing and air lines are placed correctly in the cabinet and do not obstruct the door closing. Check that the keg connectors are well connected to the kegs on the top rack.
	C. Temperature controller is malfunctioning	C. Check the temperature display at the front bottom of the cabinet. If the read out is 'E1', call the hotline.
	D. Dispenser cooling failure	D. Call the hotline.
5.8 Very low or no beer flow	A. No power supply	A. Check that the power supply cord is well connected to the power supply.
	B. Beer tubing not well connected or obstructed	B. Check the correct fitting of the beer tubing to the keg connector. Check if the valve on the beer tubing is in the open position. Make sure that the beer tubing is untangled and check for any obstruction. If issue still persists, please replace the keg.
	C. Air line not well connected or obstructed	C. Check the correct fitting of the air line to the keg connector. Check the correct position of the valves (refer to Section 1.6). Make sure that the air line is untangled and check for any obstruction.
	D. Keg (almost) empty	D. Check if the keg is empty. Replace the keg if empty.
	E. Beer tubing is frozen	E. Check if the beer tubing is frozen, if frozen the temperature probe is positioned incorrectly, turn off the dispenser, open the door, and call the hotline.
	F. Pressure is too low	F. Turn the pressure regulator knob slightly until pressure is suitable for pouring. Refer to Section 2.1.
	G. Keg damaged	G. Replace the keg.
	H. Dispenser failure	H. Call the hotline.
5.9 Unit makes buzzing noise	A. Air compressor noises are normal	A. The dispenser has an air compressor, which keeps the beer inside the keg under pressure. A pressure switch turns the compressor on once the pressure drops below 72 PSI (0.496 MPA) and turns off when pressure reaches 101 psi (0.696 MPA).
5.10 Unit does not move easily	A. Caster brakes are not released	A. Release the caster brakes to move the unit

6. TROUBLESHOOTING GUIDE FOR TECHNICIANS

TROUBLE	CAUSE	REMEDY
6.1 Air Compressor does not start	A. Excessive accumulation of water from condensation	A. Refer to 4.3 Monthly Maintenance and Cleaning to manually relieve the accumulated water from the tank. If still not functioning, then replace air compressor assembly.
	B. Compressor AUTO/OFF knob not turned to auto position	B. Check the knob is on AUTO position (located on pressure switch of Air Compressor)
	C. Wire harness may have loose connections at the system terminal blocks or at the ground post	C. Check and ensure all wire connections are secure.
	D. Faulty Air Compressor Assembly	D. Replace Air Compressor Assembly
6.2 Air compressor is not providing enough air flow to achieve desired pressure through the regulator inside the cabinet	A. Excessive accumulation of water from condensation inside the tank	A. Refer to 4.3 Monthly Maintenance and Cleaning to manually relieve the accumulated water from the tank. If still not enough air flow, then replace air compressor, or inspect the air regulator.
	B. Air regulator inside of cabinet is faulty	B. Replace air regulator.
6.3 Air compressor tank does not reach a pressure of 101 psi (7 bar), or does not turn on when the tank pressure falls below 72 psi (5 bar)	A. Excessive accumulation of water from condensation inside the tank	A. Refer to 4.3 Monthly Maintenance and Cleaning to manually relieve the accumulated water from the tank. If it still does not reach 101 psi (0.696 MPA). then replace air compressor assembly.
	B. Wire harness may have loose connections at the system terminal blocks	B. Check and ensure all wire connections are secure.
	C. Faulty Pressure Switch	C. Replace Air Compressor Assembly.
6.4 Miscellaneous leakage of compressed air	A. Loose connection with air line.	A. Check and ensure connections are secure.
	B. Damaged fittings connected to the air lines	B. Replace air line or fittings if required.
	C. Air Tank, Manual release valve not completely closed	C. Ensure release valve is properly closed.
	D. One way valve is damaged	D. Replace air compressor assembly

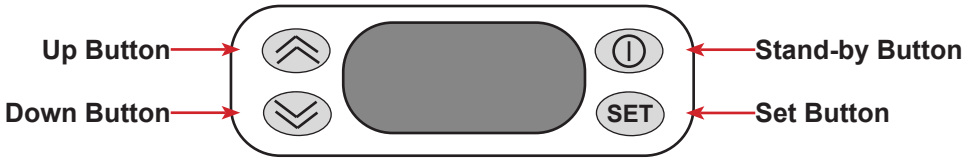
TROUBLE	CAUSE	REMEDY
6.5 Refrigeration compressor does not turn on, or stops running	A. Faulty overload, or relay inside compressor B. Wires loose on terminal blocks or main relay, or ground post C. Temperature controller faulty D. Temperature controller probe sensor faulty E. Faulty main relay F. Inadequate voltage	A. Replace overload and relay inside compressor. B. Ensure the wires are secure. C. Check program settings on controller. Replace controller if necessary. D. If the Controller sensor is faulty, display will read ‘E1’. Ensure the wires are secure or replace probe. E. Replace main relay. F. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage.
6.6 Condenser fan does not turn on, or stops running	A. Wires to compressor and relay may be loose B. Faulty fan C. Faulty main relay	A. Ensure the wires are secure. B. Replace condenser fan. C. Replace main relay.
6.7 Excessive ice build up around evaporator area	A. 115V machine has a defrost function which may need adjustment B. 230V machine does not have a defrost function	A. Defrost can be modified to adjust the time between defrost cycles, and/or the time duration of the defrost. Refer to Section 7. B. Unplug machine, remove kegs, leave door open and allow ice to thaw from the evaporator coils. Door can be closed and machine plugged in.
6.8 Refrigeration compressor does not stop	A. Possible low charge B. Refrigeration leak C. Temperature probe may be obstructed or out of place	A. Repair and recharge. B. Repair and recharge. C. Clear the air way path to probe. Reposition if probe is out of place.
6.9 Compressor cycles on and off frequently during the initial pulldown and/or normal operations	A. Temperature controller malfunctioning B. Defective probe C. Air flow blocked	A. Replace temperature controller. B. If the probe sensor is faulty, display will read ‘E1’. Ensure the wires are secure or replace probe. C. Check to ensure proper air clearance around machine. Check air filter for debris.

TROUBLE	CAUSE	REMEDY
6.10 Circuit breaker tripping	A. Air compressor assembly shorted	A. Disconnect fastons for pump assembly harness to the terminal blocks and the ground post and restore power. If circuit breaker does not trip, then replace air compressor assembly.
	B. Possible faulty main relay	B. Replace main relay.
6.11 Excessive condensation appears around the door	A. Damaged or worn door gasket	A. Replace door gasket.
	B. Door hinges loose or need adjusting	B. Adjust and tighten hinges.
6.12 Defrost cycle seems to be too long for the 115V machine	A. Machine may have the defrost settings still set at the defaults from controller	A. Defrost can be modified to adjust the time between defrost cycles, an/or the time duration of the defrost. Refer to Section 7.
6.13 Condenser fan does not shut off	A. The dispenser may possibly be in defrost mode	A. The fan will run for a programmed time until the defrost time is completed. Section 7.
6.14 Pressure regulator is malfunctioning	A. All subparts of the dispenser are rated to withstand high pressure, however this will result in a highly accelerated beer dispense from tap when opened	A. Close the beer valve and check the correct setting of the pressure regulator. If the problem persists, maintenance is required.
6.15 Unit is in standby mode	A. **[Stand-By]** pressed for 5 seconds	A. Press **[Stand-By]** for 5 seconds and units will power on

7. PROGRAMMING THE COOLING PARAMETERS - 115 VOLT MODEL

NOTE: The temperature is preprogrammed per the local requirements. After the dispenser is connected to power, the controller will automatically regulate the cabinet's temperature and signal the refrigeration component if necessary.

Temperature Controller - 115 V



7.1 ADJUSTING THE TEMPERATURE SET POINT

A. Press the **[SET]** button once, **SEt** will display on the screen.
B. Press the **[SET]** button again to adjust the set point. Use the **[UP]** and **[DOWN]** buttons to increase or decrease the value.
   1. **SEt** is the set point at which the refrigeration compressor shuts off when it reaches the entered temperature value. Default Value = 32˚F.
C. Press the **[SET]** button to save the entered value when done.
D. To return to the home screen, press the **[Stand-By]** button once.

7.2 ADJUSTING THE REFRIGERATION COMPRESSOR RELAY TRIPPING DIFFERENTIAL

A. Press and hold the **[SET]** button until PA1 displays on the screen.
B. When **PA1** displays, press **[SET]** once. **0** will now display.
C. When **0** is displayed, press **[Up]** button once, setting the value to **1**. When **1** displays, press **[SET]** button. **diF** will display.

    1. **diF** is the refrigeration compressor relay tripping differential. The refrigeration compressor shuts off when the temperature reaches the set point and turns back on when the temperature is equal to the sum of the set point and the **diF**. Default Value = 6˚F.

D. When **diF** displays, press **[SET]** to adjust the differential. Use **[UP]** and **[DOWN]** buttons to increase or decrease the value.
E. Press **[SET]** button to save the entered value when done.
F. To return to the home screen, press the **[Stand-By]** button once.

7.3 ADJUSTING THE DEFROST ENDURANCE TIME

A. Press and hold the **[SET]** button until **PA2** is displayed on the screen.
B. Press and hold the **[SET]** button until **diF** is displayed on the screen.
C. Scroll by pressing the **[DOWN]** button until **dEt** displays on the screen. When **dEt** displays on the screen, press the **[SET]** button.

    1. **dEt** is the defrost endurance time. This is the time interval in minutes for which the unit will defrost. Default Value = 30 minutes. This can be adjusted by pressing the **[UP]** or **[DOWN]** button.

7.4. ADJUSTING THE TIME INTERVAL BETWEEN DEFROSTING CYCLES

A. Press and hold the **[SET]** button until **PA1** displays on the screen.
B. When **PA1** displays, press the **[SET]** button once. **0** will now display.
C. When **0** displays, press the **[UP]** button once, setting the value to **1**. When **1** displays, press the **[SET]** button. **diF** will display.
D. When **diF** displays, press the **[DOWN]** button once. **PA2** will display.
E. When **PA2** is displayed, press the **[SET]** button.
F. Scroll by pressing the **[DOWN]** button until dit is displayed on the screen. When **dit** displays on the screen, press the **[SET]** button.

    1. **dit** is the defrost interval time. This is the time interval between the start of two defrost cycles in hours. Default Value = 12 hours.

G. Use the up and down arrow buttons to increase or decrease the time interval between the start of two defrost cycles.

    1. Value Range = 0 – 250 hours. **NOTE:** Setting this value to 0 will turn off the defrost cycle.

H. Press the **[SET]** button to save the entered value when done.
I. To return to the home screen, press the **Stand-By** button once.

7.5 CHANGING THE CONTROLLER FROM FAHRENHEIT TO CELSIUS.

A. Press and hold the **[SET]** button until **PA2** is displayed on the screen.
B. When **PA2** is displayed, press the **[SET**] button.
C. Scroll by pressing the **[DOWN]** button. When dro displays, press **[SET]**.
D. The display will now show 1.

NOTE: 1 is the default value for degrees Fahrenheit.

E. Press **[DOWN]** button once to change value to 0.

NOTE: 0 is the default value for degrees Celsius.)

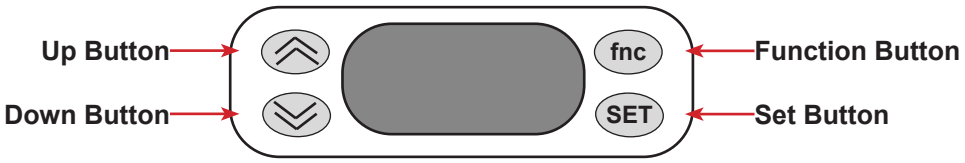
F. When 0 displays, press **[SET]**. °C will display in the bottom right corner.
G. To return to the home screen, press **[Stand-By]** once.

NOTE: Make sure the set point and relay tripping differential have been changed when changing the unit of temperature.

8. PROGRAMMING THE COOLING PARAMETERS - 230 VOLT MODEL

NOTE: The temperature is preprogrammed per the local requirements. After the dispenser is connected to power, the controller will automatically regulate the cabinet's temperature and signal the refrigeration component if necessary.

Temperature Controller - 230 V



8.1 ADJUSTING THE TEMPERATURE POINT

A. Press the [**SET]** button once, **SEt** will display on the screen.
B. Press the **[SET]** button again to adjust the set point. Use the **[UP]** and **[DOWN]** buttons to increase or decrease the value.

   1. **SEt** is the set point at which the refrigeration compressor shuts off when it reaches the entered temperature value. Default Value = 0.0˚C.

C. Press the **[SET]** button to save the entered value when done.
D. To return to the home screen, press the **[fnc]** button once.

8.2 ADJUSTING THE REFRIGERATION COMPRESSOR RELAY TRIPPING DIFFERENTIAL

A. Press the **[SET]** button until **CP** displays on the screen.
B. When **CP** displays, press **[SET]** once. **diF** will display.

   1. **diF** is the refrigeration compressor relay tripping differential. The refrigeration compressor shuts off when the temperature reaches the set point and turns back on when the temperature is equal to the sum of the set point and the diF. Default Value = 3.3˚C.

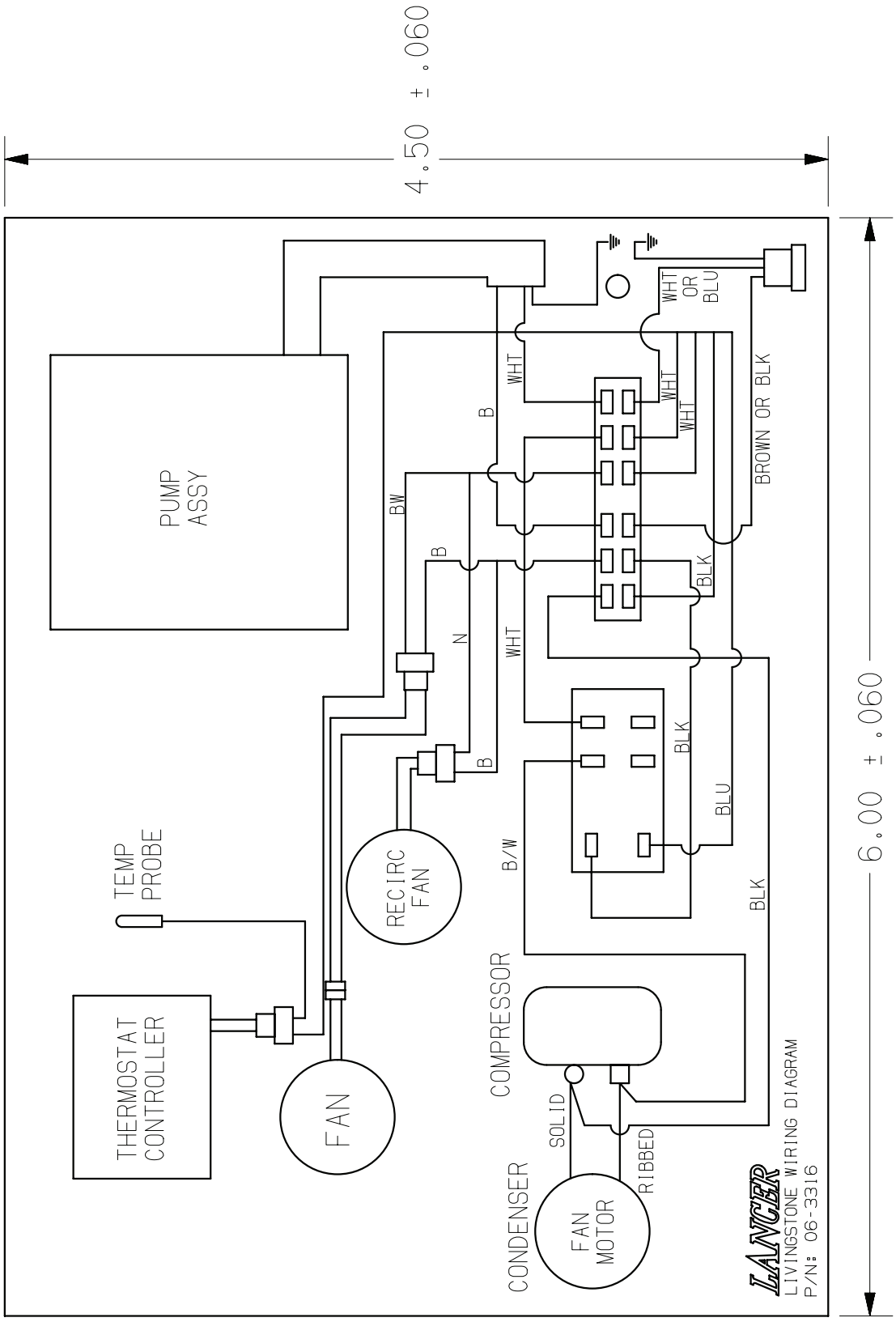
C. Press [**SET]** to adjust the differential. Use **[UP]** and **[DOWN]** buttons to increase or decrease the value.
D. When **diF** displays, press **[SET]** to adjust the differential. Use **[UP]** and **[DOWN]** buttons to increase or decrease the value.
E. Press [**SET]** to save the entered value when done.
F. To return to the home screen, press the **[fnc]** button two times.

9. DISPENSER DISPOSAL

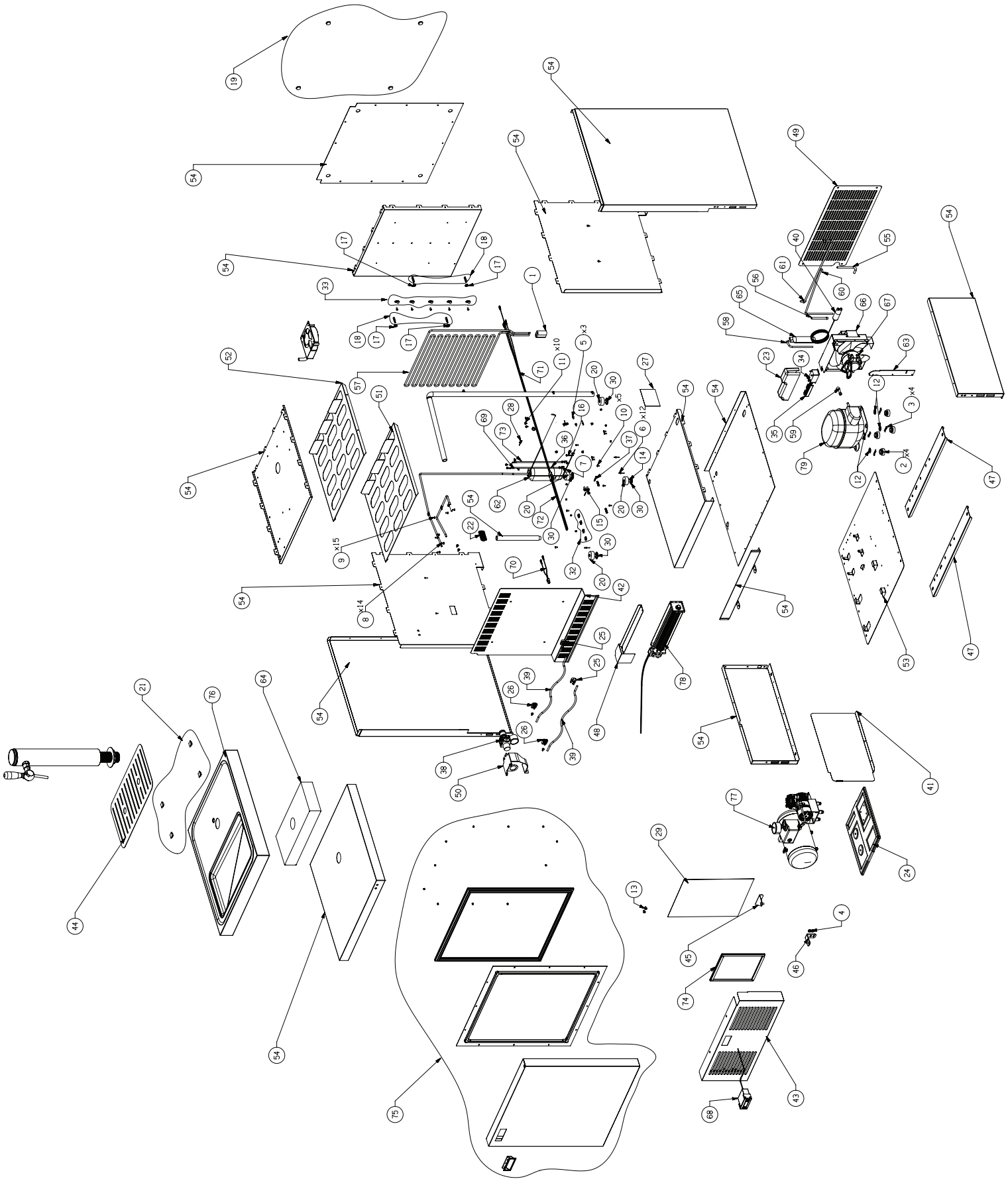
To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was pur chased. Comply with local regulations regarding disposal of the refrigerant and insulation.

10. ILLUSTRATIONS, PARTS LISTINGS, AND WIRING DIAGRAMS

10.1 WIRING DIAGRAM



10.2 EXPLODED VIEW



10.2 EXPLODED VIEW (CONTINUED)

Item	Part No.	Description
1	02-0040	Seal,Extrusion
2	02-0114	Grommet,Compressor
3	03-0150	Retainer,Clip,Convert
4	04-0034	Nut,Lck,1/4-20 X 7/17 X 13/16 Wshr
5	04-0059	Scr,8-36 X .375, PHD, LNB, PH/Sl
6	04-0072	Rivet, .125 Od X .312 Lg, SS
7	04-0297	Nut, Hex, 8-32, Keps, SS
8	04-0357	Scr,10-32 X .375, PHD,PH,MS,SS
9	04-0406	Scr,8-32 X .375 PH, PH, MS, SS, PL
10	04-0407	Scr,6-32 X .375, PHD, PH, Type 23, SS
11	04-0504	Scr,8-18X.375,PHD W/ ELW, PH, AB
12	04-0537	Washer,.467Id X .923 OD X .060 Thk
13	04-1206	Scr,1/4-20X3/8,Bnh,Hs,Ss
14	04-1453	Screw,3/8-16X1-1/2, PHD,PH,MS,ZP
15	04-1537	Scr,1/4-20X.500,HH,H/W, MS, SS, P
16	04-1574	Scr,8-32X1.250, PH, PH/ SL, RL, SS
17	04-1645	Nut,8-32,TH,NY
18	04-1646	Standoff, 8-32X.375, M-F, .750 Long, SS
19	05-1502	Plug, Key Hole
20	05-2596	Spacer,Pl,.50Idx1.50odx.625
21	05-3030	Bumpon,Tall Taper Sq,.81X.30,Black
22	05-3043	Cover,Temp Probe,Liv
23	05-3048	Cover,Electronics
24	05-3130	Deck,Air Prop,Liv
25	05-3141	Bracket,Rack,Left,Liv
26	05-3142	Bracket,Rack,Right,Liv
27	06-0075-01	Nmplt,Vinyl,Pn/Sn/Elec Only
28	06-3316	Label,Wiring Diagram,Liv
29	06-3366	Label,Inside Door,Livingstone
30	07-0211	Washer,Shipping Base
31	08-0184	Tubing, Gry Drain 5/8Id X 7/8Od
32	11-0008	Tie,Wire
33	11-0648	Clamp, Cable, .250/.172, Black, Nylon
34	12-0524	Relay, Power, 30A, 240Vac
35	12-0562	Terminal Block, Rohs, 1/4", 6-12 Position
36	13-0008	Bushing,Relief,Heyco 1200
37	15-0223	Grommet,Flex,Slot .085W X.155D
38	18-0332	Reg,Assy,Liv
39	23-1554	Rack,Liv
40	23-1611	Dryer/Cap Tube Assy, .031X72"
41	30-11146	Condenser,Ducting,Liv
42	30-11153	Cover,Evap,Liv
43	30-11154	Panel,Front,Liv
44	30-11156	Cup Rest,Liv
45	30-11158	Hinge,Top,Mount,Liv
46	30-11159	Hinge,Bottom,Mount,Liv
47	30-11230	Frame,Support,Liv
48	30-11240	Fan Motor Cover,Cabinet,Liv
49	30-11284	Panel,Rear Access,Liv
50	30-11286	Regulator,Shield,Air Propulsion,Liv
51	30-11442	Shelf, Bottom, Livingstone
52	30-11463	Rack,3.8L Keg, Backstop, Livingstone
53	30-11516	Frame,Base-Tray,Liv
54	42-0175	Foamed,Assy,Liner,Liv
55	47-0344	Tube,Process
56	47-2238	Tube,Process,Comp,600
57	47-5699	Evaporator Coil,Liv
58	47-5724	Suction Tube,Comp,Liv
59	47-5725	Tube,One,Comp,Liv
60	47-5726	Tube,Two,Comp,Liv
61	47-5731	Tube,Suction,Liv Deck
62	50-0211	Boot,6",Delta Ii
63	50-0322	Baffle,Condenser,Side,600
64	50-0640	Foam,Insert,Stage,Liv
65	51-0061	Accumulator,.375Holes
66	51-6427	Shroud,Assy,Fan,Liv
67	52-1258	Fan Mtr Assy, 115V, 9W, 500, R134a
68	52-3002	Thermostat,Digital,W/Probe
69	52-3368	Lead Assy,18Awg,12",Blk,W/ Wht Strip
70	52-3369	Harness,Recirc Fan Ext, Livingstone
71	52-3370	Harness,Main,Livingstone
72	52-3371	Harness,Thermostat Controller,Livingstone
73	52-3372	Lead Assy, 18Awg, Blk, Stranded
74	81-0684	Filter,Air,Liv
75	82-4424	Door,Assy,Liv
76	82-4432	Liv,Stage,Assy
77	82-4469	Liv,Air Propulsion Assy,115V
78	82-4473	Fan,Air Recirc,115/60
79	83-0058	Comp Assy,115-60Hz
80	N/A	1 Tower

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