



BEER DISPENSER INSTRUCTION MANUAL

MODEL : SBC 500

READ THIS BOOK !

It will tell you how to operate and care for your Beer Dispenser. It also offers tip on how to get the best, as well as lowest cost performance.

Read and understand these instructions thoroughly before installing beer dispenser.

ASSEMBLY

1. Carton Inventory

Unpack and inspect the parts. Make sure all items are present and in good condition.

- 1 Draft arm assembly (Package includes 1 gasket for draft arm and 1 washer for connection to keg tapper)
- 1 CO₂ regulator
- 1 CO₂ cylinder
- 1 Keg tapper (Sankey type)
- 1 Cleaning kit
- 1 Pressure tube
- 2 Hose clamps
- 2 Keg supports (wooden plates)
- 1 CO₂ cylinder retainer (spring)
- 1 Guard rail
- 1 Drip tray
- 4 Wheel casters
- 4 Hex head screws (5mm dia x 15mm long)
- 16 Machine screws (5mm dia x 12mm long)
- 8 Small screws (5mm dia x 10mm long)

2. Install casters

- a. Empty the cabinet and then lay down the beer dispenser sideways so that the door hinge side comes to the top. Be careful not to cause dents or scratches on the cabinet. Placing outer carton underneath the cabinet is recommended.
- b. Install casters to the four bottom corners of the cabinet with the four machine screws (5mm dia x 12mm long) for each caster.
- c. Stand the cabinet upright.

3. Install Draft Arm Assembly (See Fig. 1).

- a. Slide gasket over wingnut on bottom of draft arm assembly beer tube. Slide gasket up beer tube to draft arm base.

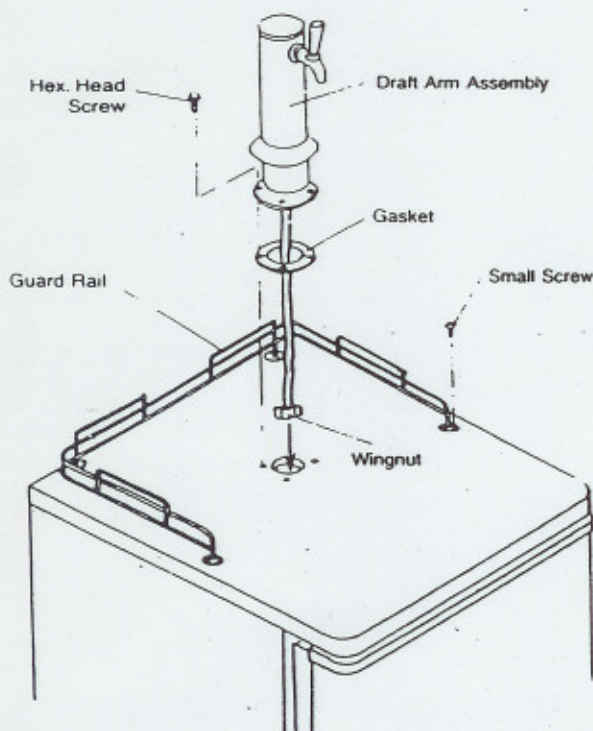


Fig 1.

- b. Push wingnut and beer tube of draft arm assembly through hole in top of cabinet until draft arm is resting on cabinet top.
 - c. Align holes in draft arm base with holes in gasket and pilot holes in cabinet top, then secure draft arm to cabinet top with four hex head screws (5mm dia x 15mm).
4. Install Guard Rail (See Fig. 1).
- a. Place guard rail on cabinet top and secure guard rail with eight small screws.

INSTALLATION

1. Install beer dispenser on strong, level floor. Avoid direct sunlight, heat sources and moisture.
2. Connect to 120V, 60 Hz, 15 Amp grounded AC outlet. Do not use extension cord. Use three-prong plug with three-prong grounded wall outlet.

WARNING: Unless the above grounding method is followed, you are not protected against severe or lethal shock in the event of a short circuit of an electrical component or wiring of beer dispenser.

TEMPERATURE CONTROL

1. Control is located on rear. First set the control at NORMAL position. Wait for 24 hours to check the temperature then adjust temperature control, if needed.

DEFROST

1. Beer dispenser will not require much defrosting since the door opening is at a minimum. Defrost when $\frac{1}{4}$ inch frost is built up on the cold plate. The best time to defrost is when the keg is changed. To defrost, set temperature control at OFF position and leave door open until ice melts. Defrost water will accumulate at the bottom of interior cabinet which can be absorbed with a sponge or towel. **Do not use heating devices or sharp objects to speed defrosting as this could damage cabinet liner of cold plate.** Reset temperature control after defrosting is completed.

INSTALLATION OF BEER SYSTEM

1. Installing CO₂ Cylinder and CO₂ Regulator

WARNING: CO₂ GAS CAN BE DANGEROUS

Read front pages of "Draught Beer Facts" book included in your cleaning kit for safety precautions before installing the CO₂ cylinder.

OPERATING INSTRUCTIONS FOR CO₂ CYLINDERS

Do not operate valve control unless cylinder is completely installed and connected.

TURN HANDWHEEL FULLY COUNTERCLOCKWISE AS FAR AS IT WILL GO

IMPORTANT: If valve is not fully opened the stem may not seal properly against the upper packing washer and the valve may leak. If leak occurs when fully opened, tighten down packing nut under handwheel then open and close valve fully several times. Replacement packing washer must be ordered directly from valve manufacturer whose name is stamped on valve.

Pressure Vessel

- Do not remove valve from CO₂ cylinder.
- CO₂ cylinder should be handled only by trained, experienced personnel and in accordance with the safe handling practices recommended by the current C.G.A. pamphlet P-1*.
- Keep out of reach of children.
- Visually inspect monthly or more frequently. If cylinder shows evidence of corrosion or mechanical damage, it should be inspected and tested in accordance with the current C.G.A. pamphlets C-1* or C-6* or it should be replaced.

CHARGE ONLY WITH DRY CARBON DIOXIDE

- Do not charge with carbon dioxide unless the pressure rating stamped on CO₂ cylinder is 1800 PSI or greater.
 - When charged with carbon dioxide do not exceed a fill density of 68%. (Fill density is a percent ratio of the weight of gas in the cylinder to the weight of water that the cylinder will hold at 60°F.)
 - If cylinder has been exposed to temperatures in excess of 350°F., it must be destroyed.
- Improper use of cylinder could cause serious bodily injury or property damage.
- C.G.A. pamphlets are published by the Compressed Gas Association, 500 5th Ave., New York, N.Y.

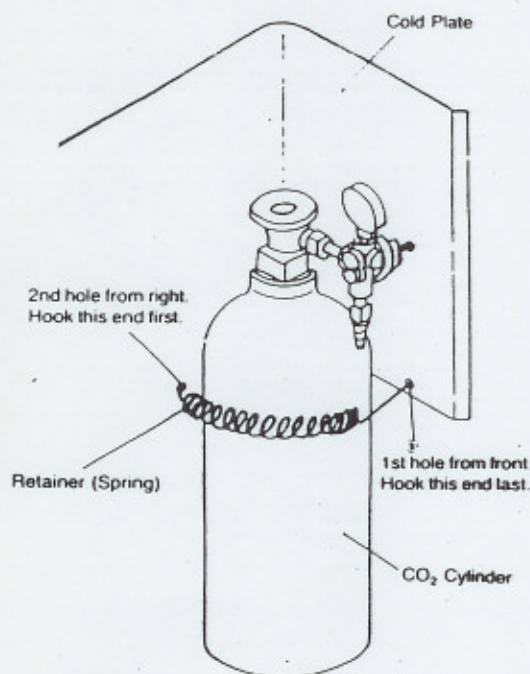


Fig. 2

- a. Your CO₂ cylinder is shipped empty to avoid any possible accident during transportation. When you purchase the first keg of beer, get CO₂ cylinder filled by your beer distributor.
- b. Follow the procedure on the inside front cover page of "Draught Beer Facts" book for installation of CO₂ regulator to CO₂ cylinder.
NOTE: Shutoff valve on CO₂ cylinder may be different in shape. Do not open shutoff valve until pressure tube, keg tapper and beer keg are connected to CO₂ regulator.

- c. Connect pressure tube (clear plastic tube) to CO₂ regulator at nipple. Secure connection with hose clamp. To do this, place hose clamp over tube and squeeze both ends of hose clamp so that locking teeth will mate.
- d. Place CO₂ cylinder at right rear corner inside beer dispenser cabinet in upright position. Fasten CO₂ cylinder with CO₂ cylinder retainer (spring) provided. Hook both ends of retainer to holes in cold plate. (See Fig. 2.)

WARNING: To avoid personal injury and/or property damage, always secure CO₂ cylinder with retainer to prevent it from falling. Should CO₂ cylinder valve become accidentally damaged or broken off, CO₂ cylinder can become an unguided missile.

2. Installing Keg Tapper and Beer Keg.

- a. The Sankey type keg tapper supplied with beer dispenser is the most widely used in the United States. However, some other type keg tappers, such as Golden-Gate, European Sankey or Hoff-Stevens are still being used. Before installing keg tapper, check with your beer distributor to make sure that the Sankey type keg tapper can be used.

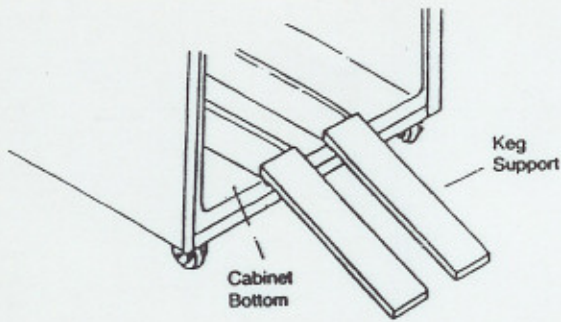
If you need a keg tapper other than Sankey type, it is recommended to purchase the tapper you need from your beer distributor keeping the Sankey type keg tapper for future use because the Sankey system is becoming more widely used.

If you wish to have the Sankey type keg tapper exchanged with another type keg tapper, please return collect the Sankey type keg tapper to the address below specifying the type of keg tapper you need:

Sanyo E & E Corp.
2001 Sanyo Avenue
San Diego, California 92173

ATTN: Customer Service Dept.

- b. Make sure shutoff valve on CO₂ regulator is in closed position. Connect pressure tube to nipple of keg tapper (use hose clamp). Connect beer tube from draft arm to keg tapper (fasten securely with washer and wingnut).
- c. Make sure that beer faucet and keg tapper are in closed position, then tap a keg. Open keg tapper valve. (For more detailed procedures for Items B and C, refer to attached leaflet.)
- d. Make sure the keg is properly tapped, then open shutoff valve on CO₂ regulator. To install beer keg into cabinet follow the steps below (see Fig. 3).
 - Wet the surface of keg supports (wooden plates)
 - Lean keg supports on the front bottom edge of cabinet.
 - Place keg on supports supporting keg by hands.
 - Push the upper part of keg to stand in upright position then slide keg supports into cabinet.
 - Make sure that keg and beer tube do not touch cold plate and that keg and keg tube supports are properly positioned not to interfere with door closing.
- e. Release air caught in draft arm assembly by opening beer faucet until foam appears. Now dispenser is ready to use.



REPLACING EMPTY KEG

Close shutoff valve on CO₂ regulator then remove keg tapper from empty keg. To tap a new keg, follow the procedures C, D, and E of "Installing Keg Tapper and Beer Keg."

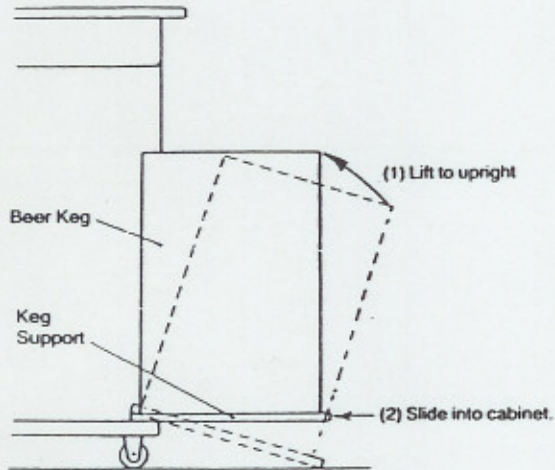


Fig. 3

OPERATION

Place drip tray under beer faucet. To dispense beer, open beer faucet quickly all the way. If you have any trouble with beer, refer to "Draught Beer Facts" book.

The recommended pressure for the CO₂ system is 8-10 lbs.

CLEANING

1. To maintain good-tasting beer, periodical cleaning of beer system is required. Complete cleaning kit is provided for your convenience. Refer to the instructions included in cleaning kit.
2. To clean cabinet inside and outside, mix 2 tablespoons baking soda with 1 quarter warm water, or use mild soap. Never use strong cleanser, scouring powder or pads.

Do not put the drip tray in dishwasher, it is not dishwasher safe. Vacuum the tubing on outside back twice a year.

To provide protective care of the painted finish:

Regular applications of wax or polish provide vital protection against rust. Waxing cleans the surface and seals out moisture and other contaminants.

- Use a wax or polish that is suitable for appliances.
- Apply the wax or polish when the refrigerator is new and then at least twice a year.
- Between waxings, clean the cabinet with the same polish or with a CLEAN soft cloth dampened with a mild household detergent. Rinse with a CLEAN lightly dampened cloth and DRY thoroughly.