

***LANCER*** | BEER SYSTEMS

# PRESTO BEER CHILLER

## Installation, Operation & Service Manual





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# 1. Introduction

Thank you for purchasing this quality Lancer product. All Lancer products are constructed using the highest quality materials and components. They are designed to the highest possible standards, therefore offering our customers endless hours of optimum performance.

# 2. The Company

Hoshizaki Lancer is a wholly owned subsidiary of Lancer Corporation, a world leader in the supply of Beverage Dispensing Equipment based in San Antonio, Texas. Lancer has manufacturing bases and distribution networks in 97 countries. Lancer is in turn ultimately owned by Hoshizaki Electric Co Ltd of Nagoya, Japan. Hoshizaki is a global leader in food service equipment.

Hoshizaki Lancer's head office and manufacturing base is located in Adelaide (SA), with branch offices and warehousing facilities in Sydney (NSW), Melbourne (VIC), Brisbane (QLD), Perth (WA) and Auckland (New Zealand).

# 3. Our Products

Lancer specialises in the design, engineering, manufacture, and marketing of beverage dispensing equipment in two core categories:

## **Soft Drink Equipment**

Mechanically cooled and ice cooled soft drink dispensers, frozen beverage dispensers, dispensing valves, carbonators and an extensive line of beverage dispensing parts and accessories.

## **Beer Equipment**

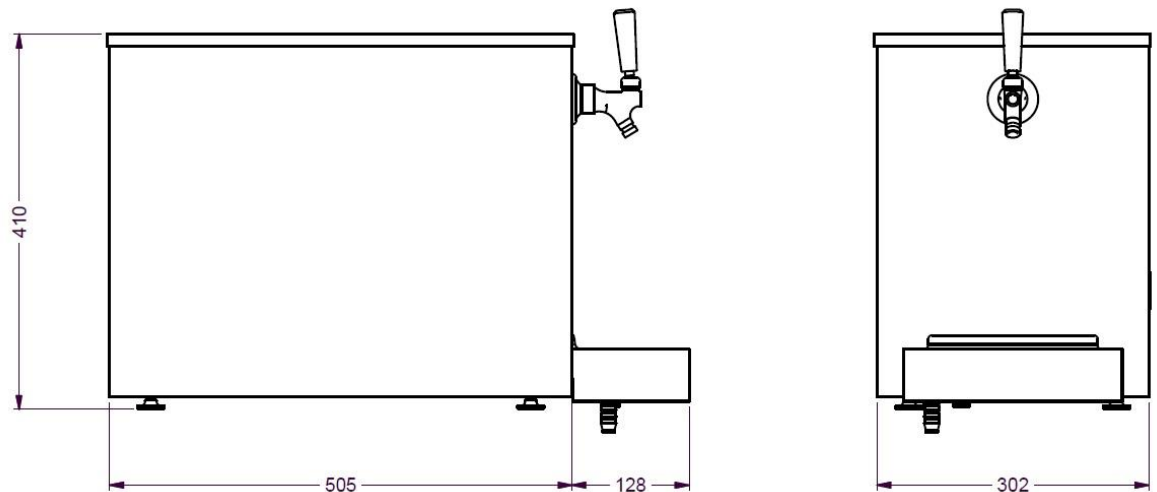
Hoshizaki Lancer manufactures and markets beer dispensing and chilling equipment, and related accessories. Products include founts, chillers, chillerplates, drip trays, taps, handles, beer line cleaning equipment and an extensive line of beverage dispensing parts and accessories.

## 4. Product Details

### 4.1 Product Features

The Lancer Presto Beer Dispenser is an ice-cooled, semi-portable unit designed to chill and dispense draught beer when connected to ambient temperature kegs.

### 4.2 Specifications



#### Dimensions

Width	302 mm
Depth	633 mm (With drip tray)
Height with legs	410 mm

<b>Ice Capacity</b>	8 kg
<b>Ambient Temperature</b>	2 - 30°C
<b>Rated Beer Lines Pressure</b>	400 kPa (60 psi)

#### Weight

Shipping	25.0 kg
Empty	22.7 kg
Operating	30.7 kg

<b>Construction</b>	Stainless Steel
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### 4.3 Models

31000481	Presto Beer Cooler 1W with Disposable CO2 Cylinder + Regulator. No Coupler
31000483	Presto Beer Cooler 1W with Bottle Mount Regulator, Type AB Coupler + Cleanout Bottle
31000484	Presto Beer Cooler 1W with Bottle Mount Regulator, Type D Coupler + Cleanout Bottle
31000880	Beer Dispenser PL40 (Beer chiller w/ drip tray – no tap or install kit)

### 4.4 Options

<b>Keg Couplers:</b>	
87700010	Type D
35502593	Type AB
35000037	Type S

<b>5L Cleanout Bottles:</b>	
35000039	Type D
35600051	Type AB
35000001	Type S

## 5. Chiller Safety Information


### 5.1 Safety Instructions

For your personal safety, and that of others working around you please read, understand, and follow thoroughly all safety instructions included in this manual and on the Chiller.

- Review all applicable OSH (Occupational Safety & Health) regulations.
- Review all applicable Beverage Dispensing Gas Standards
- Learn how to operate the Chiller and use the controls properly.
- Do not allow untrained personnel to operate the machine.
- Ensure that the Chiller is maintained according to service manual instructions.
- Do not allow any unauthorised modifications to the machine.


### 5.2 Recognise Safety Alert Symbols

The safety alert symbol precedes **Warning** and **Caution** notes throughout this manual. To prevent personal injury or damage to the machine these alerts must be strictly adhered to.

	<b>Warning</b>	Alerts to a potentially hazardous situation that if not avoided <b>CAN</b> result in death, serious injury.
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	<b>Caution</b>	Alerts to a potentially hazardous situation that if not avoided <b>MAY</b> result in injury or equipment damage.
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### 5.3 Operating

	<b>Caution</b>	This appliance 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 appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
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### 5.4 Service & Maintenance

	<b>Caution</b>	Installation of the chiller and service work should only be performed by fully trained & certified technicians.
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	<b>Warning</b>	<b>ALL PLUMBING MUST CONFORM TO LOCAL AND NATIONAL CODES.</b>
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## 6. Installation



### Warning

To avoid personal injury or damage, do not attempt to lift a Chiller without help. Use of a mechanical lift is recommended.

### 6.1 Receiving

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At time of shipment, the carrier accepts the unit and any claim for damage(s) must be made with the carrier. Upon receiving units from the delivering carrier, carefully inspect shipping crate for visible indication(s) of damage. If damage exists, have carrier note damage on bill of landing and file a claim with the carrier.

### 6.2 Unpacking



### Caution

The use of gloves is recommended to protect hands from potential injury from sharp edges. The Chiller must always be handled in a vertical position.

Carefully unpack the Lancer Presto Chiller from the shipping carton. Inspect unit for concealed damage and if evident, notify delivering carrier and file a claim against the carrier.

### 6.3 Selecting a Location



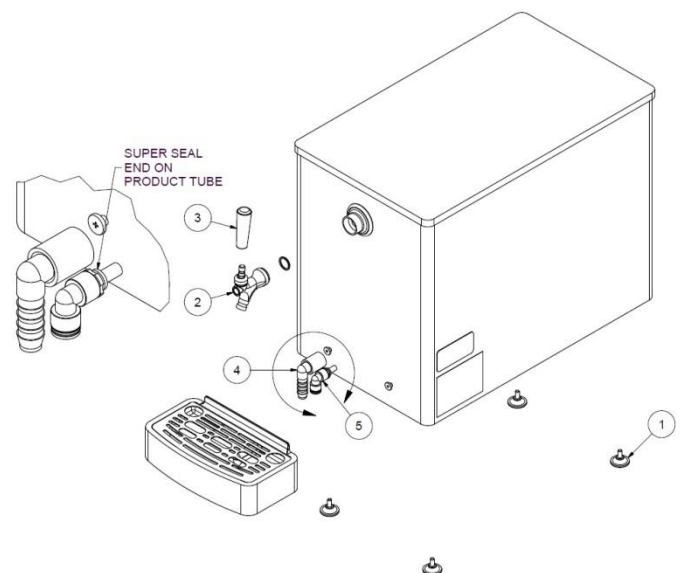
### Caution

The Chiller is not suitable for use in subfreezing temperatures. To prevent damage, drain unit when air temperature is below zero.

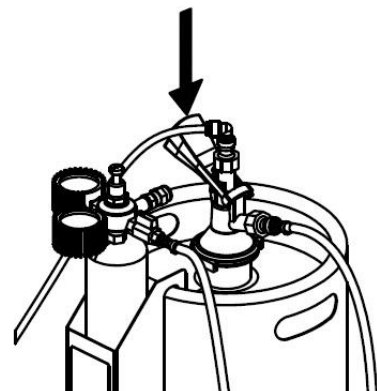
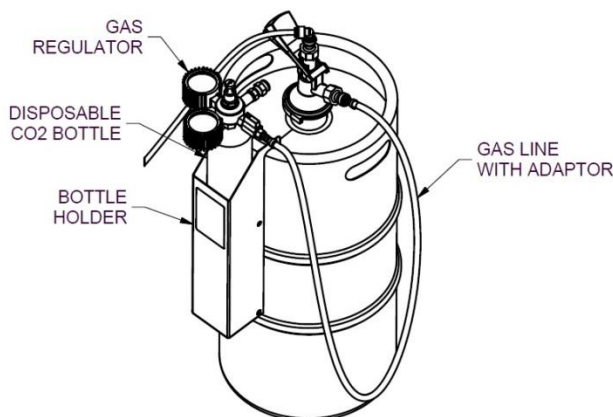
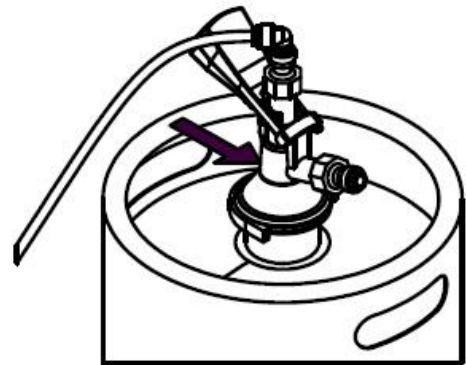
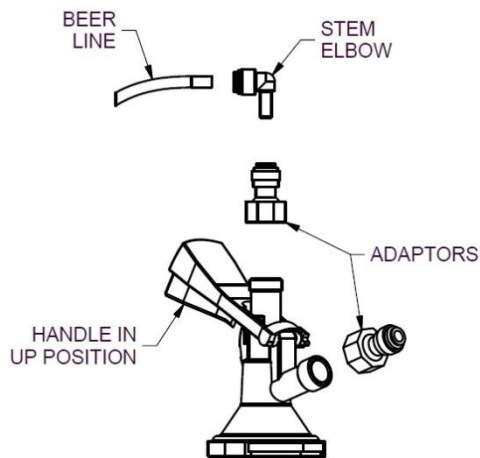
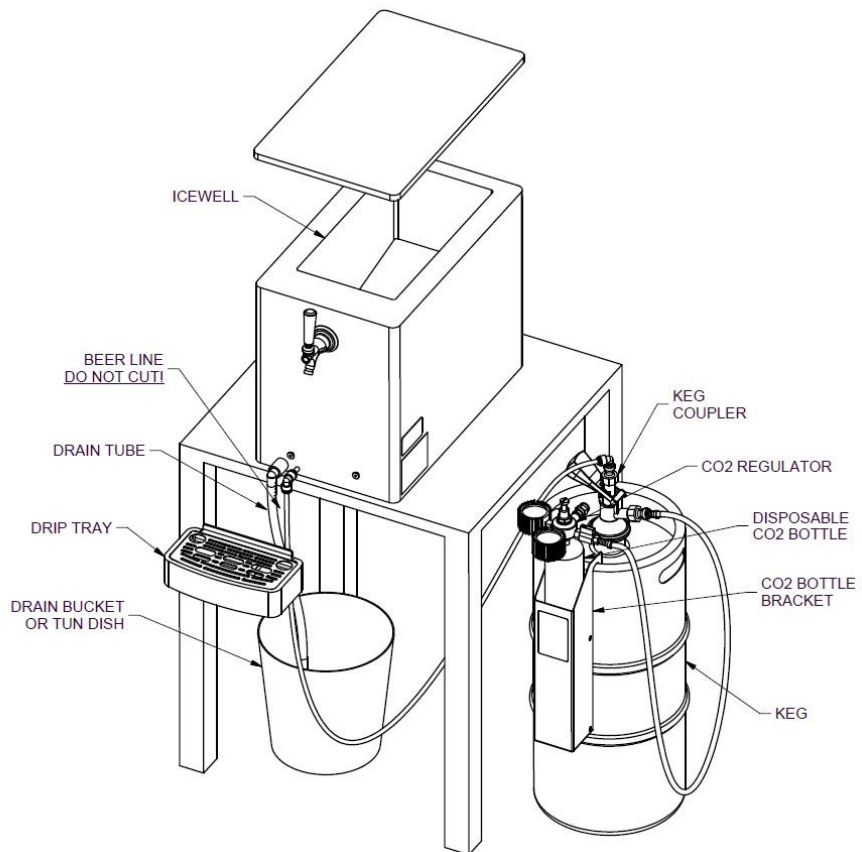
- The Chiller should be located on a firm, level surface able to support 30 kg operating weight.
- The appliance is only to be installed in location where its use and maintenance is restricted to trained personnel.
- Ensure there is sufficient clearance to fill the ice well from the top.

### 6.4 Preassembly of the Chiller


- Open lid and remove hardware.
  - Assemble feet, tap, tap seal, handle and elbows as shown right.
  - Leave drip tray off for now.
  - Taps and the drip tray can be stored inside the unit when transporting and storing.



### 6.5 Setup and Operation








**Warning**

The Presto Beer Chiller uses a CO<sub>2</sub> (Carbon Dioxide) supply. CO<sub>2</sub> is a heavier than air, colourless, non-combustible gas with a faintly pungent odour. Personnel exposed to high concentrations of CO<sub>2</sub> gas will experience tremors, which are followed rapidly by loss of consciousness and suffocation. If a CO<sub>2</sub> gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak.

**An Onsite CO<sub>2</sub> Risk Assessment must be completed at the time of installation to ensure compliance with AS 5034.**

- Place chiller on countertop with drain and beer elbows overhanging the edge.
- Connect 3m beer line to INLET elbow. DO NOT CUT THE BEER LINE AS THE LENGTH IS CRITICAL IN CONTROLLING BEER FLOW.
- Connect drain tube to DRAIN elbow and route to a suitable container or tundish. Ensure there are no bends or kinks in the drain tube that would trap water.
- Replace drip tray and cup rest.
- Fill the ice well with ice now to allow the unit to chill down while finishing the connections. It can take up to 20 minutes for the chiller to stabilise with ice in it.
- Assemble beer coupler fittings as shown. Ensure tubing is fully seated in elbow.
- Place coupler on keg but do not engage at this time.
- Attach gas line to CO<sub>2</sub> regulator and keg coupler. Use only Food Grade CO<sub>2</sub>.
- Attach disposable CO<sub>2</sub> cylinder, if used, and place in holder as shown.



**Caution**

**Free standing CO<sub>2</sub> cylinders may be used but they MUST be restrained from falling over with a suitable restraining device as defined in AS 4332. Should the valve become accidentally damaged or broken off, a CO<sub>2</sub> cylinder can cause serious personnel injury or even death.**

- Route the relief vent to a well ventilated area as required by AS 5034.
- Set the CO<sub>2</sub> regulator pressure. Check with the brewery or use the following table as a guideline.

Beer Keg Temperature	Gas Pressure
10°C	150 – 200 kPa (22 - 29 Psig)
20°C	220 – 250 kPa (32 - 36 Psig)
30°C	320 – 350 kPa (46 - 51 Psig)



**Caution**    **Do not exceed rated keg pressure .**

- Engage keg by pushing down on the coupler handle.
- Ensure there are no gas leaks by performing a thorough leak check of the system and rectifying any discrepancies before continuing.
- To dispense beer open and close the tap with a quick, full movement of the tap handle.
- From time to time it may be necessary to agitate the ice in the well to maintain chilled beverage temperatures.

## 7. Scheduled Maintenance

The following Chiller routine maintenance should be performed at the intervals listed.


### 7.1 Daily

- Good food hygiene practices should be a part of the daily routine – spills wiped up, empty containers disposed of, and equipment kept neat and orderly.
- Lift handle to disengage, but do not remove, keg coupler to prevent over carbonation at the end of the trading day.
- Wash drip tray and cup rest.

### 7.2 Weekly

- As per brewery instructions, ensure weekly sanitisation of the whole beer system is carried out, including keg couplers, beer lines, chiller coils and taps.
- Wash out the ice well with warm soapy water and rinse with clear water.

## 8. Cleaning and Sanitation.

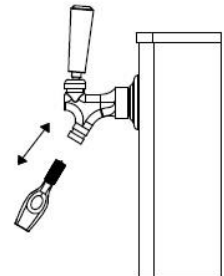
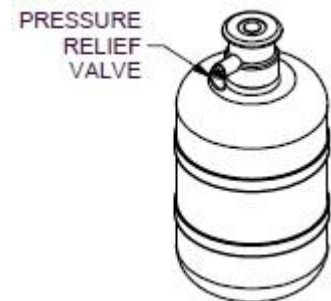


**Warning**

**Most commercial beer line chemicals are classified as hazardous if ingested or when in contact with the skin or eyes. Take proper precautions when handling and wear protective clothing and goggles. Read and understand the handling procedures for the chemicals used for your system.**

Hoshizaki Lancer provides both concentrate and premixed beer line cleaning solutions. Contact us for details. The instructions below are for *general* applications considering the brewery may offer alternative cleaners.

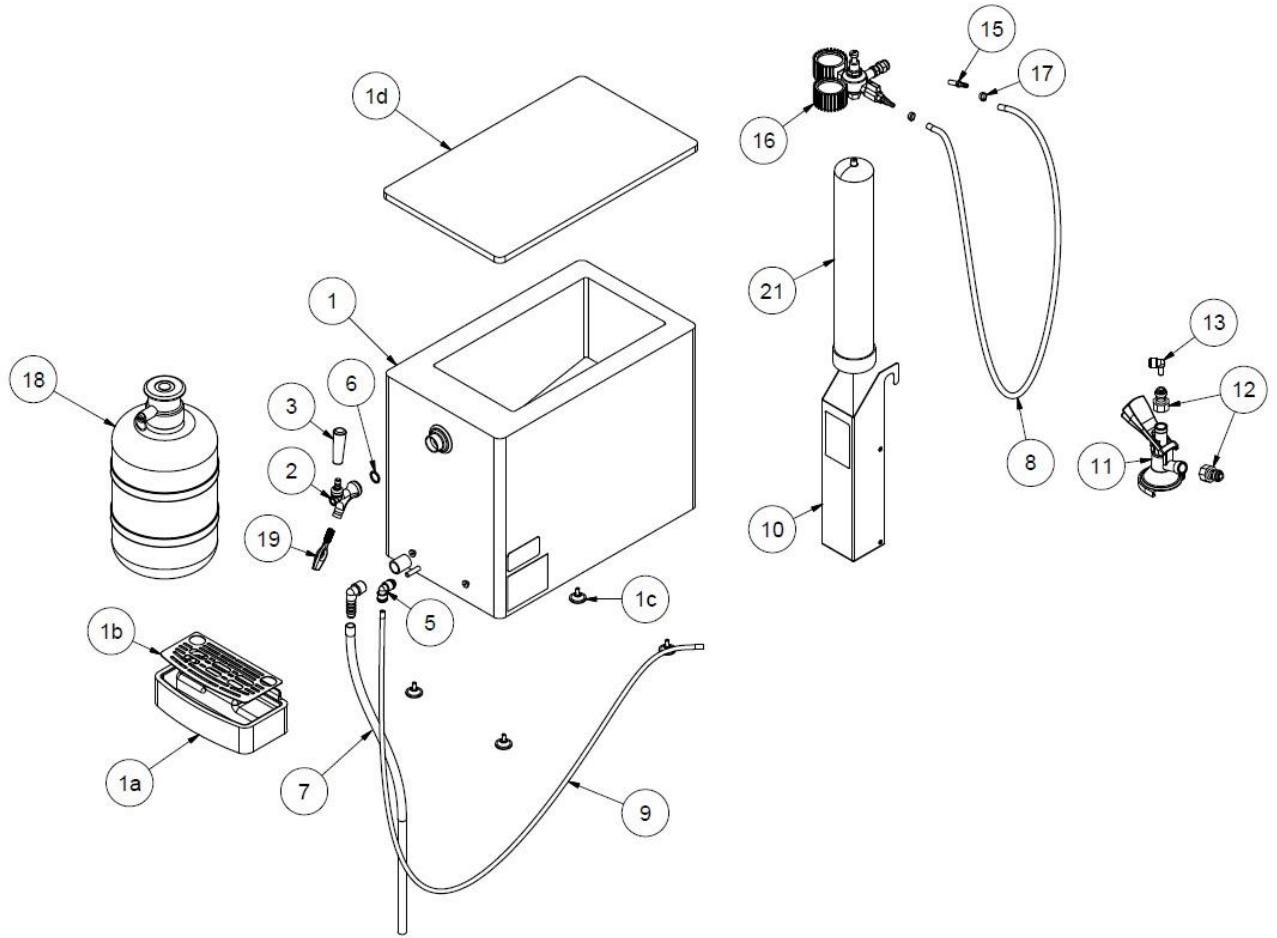
- A 5L cleanout tank is available from Hoshizaki Lancer. Before opening vent the tank by pulling the relief valve ring.
- Prepare 5L of sanitizer following the supplier's instructions.
- Place a bucket under the tap.
- Connect the keg coupler to the cleanout tank.
- Open the tap and allow product to pour until cleaning fluid comes out of the tap. Close tap.
- Let stand. Follow the instructions that came with the cleaner.
- At the end of the soak period, dispense some cleaner through the beer line then wash tap with the brush supplied. Continue running the cleaner through the chiller operating the tap on-off-on to remove buildup.
- Disconnect keg coupler. Vent cleanout tank. Rinse thoroughly and fill with potable water.
- Reconnect keg coupler and purge chiller with water until clear of any cleaning chemical.
- Connect to keg. Open tap until product is dispensed.



## 9. Troubleshooting

TROUBLE	CAUSE	REMEDY
<b>Excessive Foaming</b>	<p>Gas pressure too low for beer keg temperature. Bubbles are in the beer tubing (breakout).</p> <p>Low ice in ice well.</p> <p>Flow too fast through tap.</p> <p>Kinked beer line or line run near heat source.</p> <p>Agitated keg – possibly from replacement.</p> <p>Keg too warm.</p> <p>Beer out of date.</p> <p>Unit not cleaned or sanitised.</p>	<p>Increase gas pressure slightly until beer line clears up.</p> <p>Replenish ice.</p> <p>Check beer line has not been shortened or cut. Replace if required.</p> <p>Check routing and correct as required.</p> <p>Allow keg to settle before continuing.</p> <p>If keg has been allowed to sit in sun / outdoor summer storage, etc then other means must be made available to store kegs in a cooler location.</p> <p>Replace with fresh keg.</p> <p>Clean and sanitise thoroughly.</p>
<b>Low Carbonation.</b>	<p>Dirty glasses.</p> <p>Non-food grade CO<sub>2</sub>.</p> <p>Unit not cleaned or sanitized.</p>	<p>Wash glasses with commercial detergents approved for beer use.</p> <p>Replace with food grade CO<sub>2</sub>.</p> <p>Clean and sanitise thoroughly.</p>
<b>Product too warm</b>	<p>Warm chiller just filled with ice.</p> <p>Flow rate too high.</p> <p>Ice bridging in the ice well.</p>	<p>Allow chiller to stabilise with a full ice well for 20 minutes before continuing.</p> <p>Check beer line has not been cut or shortened. Replace if required.</p> <p>Agitate ice.</p>

# 10. Assembly Parts List



<u>ITEM</u>	<u>PART NUMBER</u>	<u>DESCRIPTION</u>	<u>QTY</u>
1	31000880	BEER DISPENSER FLASH	1
1a	92001008	DRIP TRAY	1
1b	92001009	CUP REST	1
1c	48000016	FEET LEVEL PRESTO BEER	4
1d	48000015	LID PRESTO BEER	1
2	33000050	TAP BEER UNIVERSAL HILIGHT	1
3	33000003	HANDLE TAPERED THREADED	1
5	79158171	ELBOW PUSH 5/16SS X 5/16SF	1
6	79145565	TAP COUPLING GASKET	1
7	81000040	TUBE CVT 12.5 ID X 1.5 WALL	1.5 M
8	81000111	TUBE BLUE GAS 3/8 X1/4	1.0M
9	81000594	TUBE FLOGUARD 4MM X 8MM	3.0 M
10	37000202	BRACKET DISPOSABLE CO <sub>2</sub> CYLINDER	1
11	35502593	KEG COUPLER TYPE AB	1
	87700010	KEG COUPLER TYPE D	1
	35000037	KEG COUPLER TYPE S	1
12	87778987	ADAPTOR FEMALE 5/16JG X 5/8BSP	2
13	79155583	STEM ELBOW 5/16 X 5/16	1
15	79152788	STEM TUBE TO HOSE 5/16 X 1/4	1
16	37000203	REG ASSY DISP CYL (INCLUDES ITEM 10)	1
	87000137	REGULATOR ASSEMBLY BOTTLE MOUNT	1
17	79120799	CLAMP STEPLESS S/S 113	2
18	35600051	CLEANING BOTTLE 5LT TYPE AB	1
	35000039	CLEANING BOTTLE 5LT TYPE D	1
	35000001	CLEANING BOTTLE 5LT TYPE S	1
19	33000090	TAP BRUSH SANITARY PLUG	1
21	47000200	CO <sub>2</sub> CYLINDER DISPOSABLE 850GR	6

# 11. Certificate of Warranty

It is the policy of Hoshizaki to provide to its current customers, warranty for all equipment supplied and installation work performed within a specified period.

## **Parts and Equipment**

Lancer provides a warranty period of twelve (12) months from the date of original invoice for all manufactured parts. Repair or replace of defective parts will be at the sole discretion of Lancer.

Changeover parts will be invoiced to the customer at the customers normal purchase cost and upon return of the warranty item and validation of the claim, the invoice will be credited.

## **Installations**

Lancer provides a warranty period of twelve (12) months from the date of final invoice for workmanship after the completion of any installation work, provided the parts and labour are completed by Lancer or its subcontractor.

## **Labour**

Lancer will not normally cover any labour costs associated with a warranty claim. Subject to the approval of the Divisional Sales Manager, Lancer may choose to reimburse the customer for some or all labour costs associated with a warranty claim. Any claim for labour costs must be authorized by Lancer prior to the work being undertaken.

## **Exclusions**

Lancer will not accept any liability or cost associated with any consequential losses (such as loss of syrup or beer), loss of profit or damage to property as a result of faulty product.

Warranty shall not apply:

- a) If in the opinion of Lancer, the equipment has been used in a situation the equipment has not been designed for;
- b) If in the opinion of Lancer, the equipment has been subject to abuse, negligence or accident;
- c) If connected to improper, inadequate or faulty power, water or drainage service or operated using incorrect, insufficient or contaminated lubricants, coolants, refrigerants or additives;
- d) Where the product is installed, maintained or operated otherwise than in accordance with the instructions supplied by Lancer;
- e) Where the product has been damaged by foreign objects;
- f) Where the product has been serviced, repaired, altered or moved otherwise than by Lancer or its nominees or using other than Lancer approved replacement parts.

To obtain full details of your warranty and approved service agency, please contact your dealer / supplier, or your local Hoshizaki Lancer office.

Hoshizaki Lancer – Head Office

Tel: +61 8 8268 1388

Fax: +61 8 8268 1978

# 12. Manufacturer's Checklist

Checked by ..... Date .....

- All parts from work order included.
- Gas line assembled correctly.
- Panel work fitted and secure.
- 
- 
- 
- 
- 
- Customer asset No.

W/O .....

