INSTRUCTIONS FOR USE

OVER COUNTER BEER COOLER

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Introduction:
Thank you for purchasing a LINDR product.

This instructions manual is for models:

Over-counter 2 tap beer cooler -70/k C2055

2 tap Over counter beer cooler 40 L/hr C2060

Over-counter 2 tap beer cooler-70 C2054

Safety instructions:
Warning! Respect the basic safety instructions given by the manufacturer. Take care of your personal safety. Cooling equipment is designed for flow type cooling of beverages.

DO NOT USE THE MACHINE FOR ANY OTHER PURPOSES THEN WHAT IT IS INTENDED FOR!

Installation and placement:
Place the cooler on a firm surface in a horizontal position and allow the machine to settle to ambient conditions for 2 hours before its first use.

CAUTION:
COOLER MUST NOT BE PLACED ON ITS SIDE EVEN DURING TRANSPORTATION.

Use the machine preferably in a cool, well ventilated room. The device is intended for use at ambient temperature at min. 6°C and 28°C max. The machine **MUST NOT BE** used or stored at temperatures below 0°C.
The device is intended for use in normal conditions according to CSN 33 2000-3 norm, and is classified in a climatic class N.

THE MACHINE MUST NOT BE PLACED NEAR ANY HEAT SOURCES OR IN DIRECT SUNLIGHT.
To ensure the correct functioning of the machine, the vent holes must not be covered.

Warning:
Electrical equipment must be serviced according to CSN 33 1610 norm by a qualified person. Service spare parts and required inspections are provided by LINDR.

The packaging includes:
Beer dispensing tap (1.) (models with 2 taps contain 2 pieces of beer dispensing taps)
drip tray (2.)
Service Key for the taps (3.)

Connecting of the dispensing tap

1. Rotate the **compensator lever** (1.) in a downward direct (see picture).
You will set the most suitable or your desired flow with the compensator lever on the dispensing tap.

2. Fit the tap in an upright position onto the body with a cap nut.

3. Secure the cap nut and rotate to the left.
(Loosen in the opposite direction.)

4.
Tighten with the supplied key.

5. Screw the plastic fitting **F 5 / 8 x 9.5 mm** onto the coupler (beer outlet).

ATTENTION!
Before you screw the plastic fitting onto the thread 5 / 8, make sure that there is a silicone non-return valve on the keg coupler (air inlet).

6. Screw the plastic fitting **F 5 / 8 x 8.0 mm** onto the coupler (air inlet)

Beverage connection:

7. Connect the cooling system with a coupler by inserting 3/8 into the plastic fitting, which is placed on the back part of the cooler.

8. Insert the beverage tube 3/8 going from the cooling machine into the plastic fitting
F 5/8x9,5mm (outlet for the beverage on the keg coupler)

9. Connect the air supply onto the plastic fitting **F 5/8 x 8 mm** or connect with built-in compressor.

For models with inbuilt air compressor the process of connecting an air tube is the same as with the beverage tube, the only difference are the used plastic fittings and the tube 5/ 16. The plastic fitting on the back of the cooler is labelled with an AIR sign.
(see **connection A., C.**)

Temperature and setting:

10. The temperature of the cooled beverages is controlled manually by a thermostat in the range between 4°C to 10°C. The thermostat has a controller from 1 to 7.

0= switched off

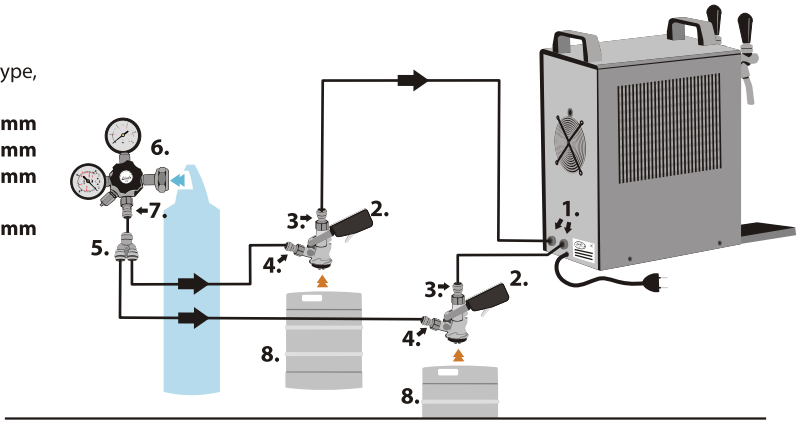
č.**1** = **max.** temperature beverage 10°C

11. Then connect to a power supply. If you are using this cooler for cooling non alcoholic beverages, then set the manual thermostat on the front of the machine **to a 5 maximum**, otherwise the machine might **freeze** or get damaged.

č.**7** = **min.** temperature beverage 4°C

Connection D: using a machine with two dispensing taps together with a CO2 bottle.

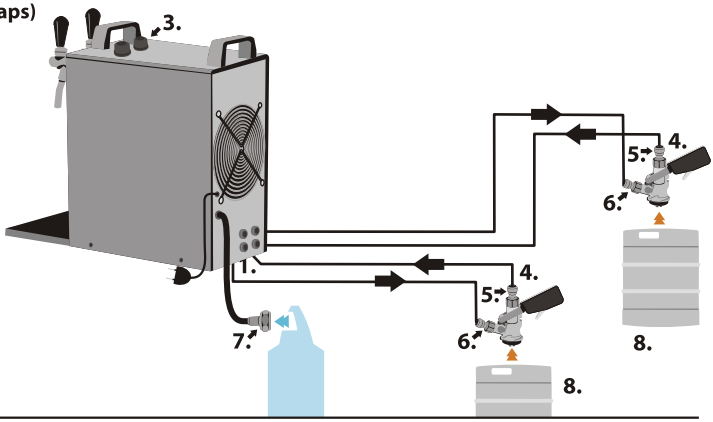
1. Beverage inlet
2. Keg coupler (S-type, A-type, M-type)
3. Plastic fitting **F 5/8 x9.5mm**
4. Plastic fitting **F 5/8 x 8 mm**
5. Plastic fitting **Y 8x8x8mm**
6. Pressure reducer CO2
7. Plastic fitting **F 7/16 x 8mm**
8. Beverage



Other options of pressurizing:
By compressor PUMA 1HP a 1/2HP, compressor LEONARDO 1HP, compressor AIRCRAFT 1HP or with N2 bottle.

Connection E: CONTACT 115R for use to pressurize the traditional CO2 bottle (or mixed gas of CO2 and N2 - reduction)
(machine with two dispensing taps)

1. Beverage inlet
2. CO2 outlet
3. Pressure Control
4. Keg coupler (S-type, A-type, M-type))
5. Plastic fitting **F 5/8 x9.5mm**
6. Plastic fitting **F 5/8 x 8 mm**
7. High pressure hose with a sleeve nut **W 21.8** for the cylinder with thread **G3/4** is needed to use the adapter for K 115 / R.
8. Beverage



Connection and regulation of CONTACT 115 / R to CO2 bottle

1. Screw the plastic fittings onto the keg coupler (see picture 5 and 6 / page 9).
2. Insert the hose 3 / 8 and 5 / 16 into the the plastic fittings on the keg coupler (see picture 8 and 9 / page 9).
3. Connect the hose 3 / 8 and 5 / 16 with the plastic fittings placed on the cooling machine according to the description on the label. The label is located above the fittings.
4. Attach the high pressure hose to the C02 bottle using a cap nut (No. 7).
5. Put the coupler on the beverage keg and make sure the coupler is in the closed position (upper position).
6. Open the shut-off valve on the CO2 bottle and set the desired pressure for both lines using the srews on the top of the machine (No.3). (The pressure setting is displayed on the manometer on the front side of the cooling machine).
7. Connect the keg using the keg coupler.

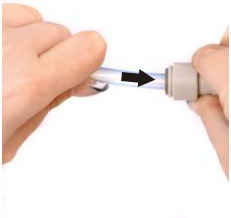
CHECK IF ALL THE CONNECTIONS ARE PROPERLY SEALED.

If everything is all right, connect the keg using a keg coupler and pressurize to the desired pressure of 1.5 to 2.6 bar.
MODELS WITH IN-BUILT COMPRESSOR HAVE THE PRESSURE SET MECHANICALLY.
Move the handle of the tap forward to start the beverage flow. In case there is water or cleaning solution still inside, hold as long as needed until the beverage runs clear. Then connect to a power supply. If you are using this cooler for cooling non alcoholic beverages, then set the manual thermostat on the front of the machine to a 5 maximum, otherwise the machine might freeze or get damaged.

Electrical connection:
The machine has to be connected to a power supply of 220-240V 50Hz with 16A circuit breaker. Power plug circuit installation must comply with applicable regulations DIN, EN and ISO. If the power cord is damaged, it must be replaced by the manufacturer or a qualified person in order to prevent dangerous situations.

How to work with the fittings:

12. Push the tube into the fitting firmly (**about 1.5 cm**). The tube must be cut straight to avoid any imperfect connections. If you can´t insert the tube in, you need to moisten the end.



Disconnection:

13. Hold the gray ring towards the body of the fitting and pull out the tube.

CAUTION:
If you don´t hold the gray ring while pulling the tube, the fitting will cut even more into the tube.

THE TUBE MUST NOT BE UNDER PRESSURE WHEN DISCONNECTING!

Environment protection.

Waste sorting.
This product must not be disposed of with any household waste. Packaging allows the recycling and reuse of used products and packaging materials. Re-use of recycled materials helps prevent environmental pollution and reduces the demand for raw materials. Local regulations may provide for separate collection of household appliances in local outlets or the point of purchase.

Maintenance:
After each use, rinse the beverage tube with a pressured water (see Sanitation with water below). For easier sanitation use a sanitary adapter according to the type of your keg coupler. It is necessary to sanitize chemically once every two months (see Chemical sanitation below). You can sanitize either yourself using a special sanitizing plastic keg or you can get it done by a professional. It is also necessary to check the cleanness of the capacitor every 2 months and to blow off any impurities with air pressure or just easily dust off otherwise you will be risking reduction of the cooling power or even damage to the cooler.

TO AVOID BAD AIR CIRCULATION, DO NOT PLACE ANY OBJECTS ON TO THE COOLER.

Chemical sanitizing (using a sanitizing bottle):
Unscrew the head from the sanitizing bottle and pour clean water inside. Screw the head onto the sanitizing keg, then connect the keg coupler and pressurize the same way you would with the beer or the beverage. Pull the draft tap towards you and wait until the water runs clear. Then pour the diluted solution into the sanitizing bottle in the specified ratio (usually 1:80), pull through the system and let it sit for about 20 minutes. After about 20 minutes disconnect the keg coupler and wash it thoroughly with clean water. Connect the keg coupler back onto the sanitizing bottle and thoroughly rinse with at least 5 litres of clean water. To complete the sanitizing properly, also use the sanitizing balls. Place the sanitizing balls into the tube (behind the keg coupler) and let it run through the system.

Cleaning with water
(Using a cleaning adapter):
Connect the cleaning adapter to the water supply using the hose. When you finish the keg, connect the keg coupler into the sanitation adaptor the same way you would do with the beer keg. Pull the draft tap towards you and wait until the water runs clear (you will flush out all the remains of the beverage and also some sediment).

Do not forget:
Disconnect the dispensing tap and remove the sanitizing ball. When sanitizing do not forget to also sanitize the dispensing tap and the keg coupler. You need to disassemble them, then soak in a chemical solution and clean thoroughly to remove any residue left by the beer.

Disassembly of the compensator from the tap:

14. Unscrew the cap nut on the dispensing tap (it will stay on the cooler) and remove the dispense tap from the cooler.

15. Unscrew the **cap nut** (1.) of the **body of the compensator** (2.) remove the entire piece. This will release **the compensator** (3).

16. Pull out the compensator from the body of the dispensing tap.

17. Screw back on the whole piece (the cap nut (1.) and the body of the compensator (2.)). Place the dispense tap in it´s original position (on the cooler) and perform the sanitation.

18. Sanitizing ball will stops in the body of the dispense tap.
Remove the ball!

Before you call the service:

Problem	Cause	How to fix it
Beverage doesn't flow	The keg is connected wrongly Not enough air pressure (low pressure) The water froze after sanitation Closed compensator	Check if the keg coupler is connected properly Use a pump - pump air into the keg CO2-check the pressure in the machine with inbuilt compressor- turn on the switch Switch off the machine and you have to wait until beverage will start flowing again (it can takes a few minutes or up to several hours)! Move with the small lever on the compensator
Beverage isn't cooled enough	Setting of thermostat is not correct Bad air circulation The machine is overheated	Turn the thermostat to number 7 Check if the plate of the condenser isn´t blocked Put the machine in colder surroundings
The beverage shoots out under high pressure	The pressure is too high	Lower the pressure in the keg
The air compressor doesn't switch on		Switch the button on the cooler Turn the adjustment screw to the right (Kprofi models).
Air compressor doesn't switch off	Loose connections	Pull out the air tube and then insert again Tighten the nuts on the keg coupler With Kprofi models check the pressure on the manometer
Excessive beer foaming		Lower the beverage temperature, turn the thermostat to the right Compensate the beverage flow capacity, move the little lever of the compensator upwards
Fittings do not seal properly	The tube is not inserted correctly Damage to the tube	Pull out the tube, check for any sharp edges, and if there are, cut with knife Pull out the tube and shorten 2cm