



MULTIFILL PORTABLE - MKIII BEER SYSTEM PN 82-4383

Installation, Operation & Service Manual



LANCER

6655 Lancer Blvd.
San Antonio, Texas 78219

To order parts, call

Customer Service: 800-729-1500

Warranty/Technical Support: 800-729-1550

Email: custserv@lancercorp.com

www.lancercorp.com

Manual PN: 28-0889
APR 2012

FOR QUALIFIED INSTALLER ONLY

"Lancer" is the registered trademark of Lancer © 2011 by Lancer, all rights reserved.

TABLE OF CONTENTS

ABOUT THE MULTIFILL SYSTEM.....	2
SPECIFICATIONS	3
WARNINGS/SAFETY/CAUTIONS	3
GENERAL.....	3
ELECTRICAL WARNING	4
CARBON DIOXIDE WARNING	4
ADA STANDARDS	4
1. PRE-INSTALLATION OVERVIEW	5
1.1 RECOMMENDED TOOLS & ACCESSORIES	5
1.2 CHECK THE SHIPMENT	5
1.3 CONSIDER LOCATION	5
1.5 ADA STANDARDS FOR ACCESSIBLE DESIGN	5
2. INSTALLATION	6
2.1 UNPACKING THE DISPENSER.....	6
2.2 LOCATION	6
2.3 CONNECTION OF BEER & GLYCOL CIRCULATION LINES	6
2.4 CONNECT TO DRAIN	6
2.5 CONNECTING CONTROL MODULE.....	6
3. BASIC PRINCIPLE OF OPERATION	7
3.1 TO INITIALIZE MULTIFILL.....	7
3.2 PROGRAMMING THE MULTIFILL MODEL	7
3.3 TO POUR BEVERAGE USING THE MULTIFILL SYSTEM.....	8
3.4 AUDIT MODE - READING COUNTERS	8
3.5 AUDIT MODE - RESETTING COUNTERS	8
3.6 OPERATING INSTRUCTIONS	8
4. CLEANING AND SANITIZING INSTRUCTIONS.....	9
4.1 CLEANING SOLUTION	9
4.2 SANITIZING SOLUTION.....	9
4.3 DAILY CLEANING	10
4.4 KEG ROOM CLEANING - PERFORM WEEKLY	10
4.5 KEG ROOM SANITIZING - PERFORM AT STARTUP AND BIWEEKLY	10
5. DISPENSER DISPOSAL.....	10
6. SPARE PARTS	11
7. TROUBLESHOOTING	11-12
8. CHECKLIST	13

ABOUT THE MULTIFILL MKIII SYSTEM

The Multifill System is a microprocessor based automatic dispensing system for beer, wine, etc. It can dispense up to four cups of beverage to a predetermined set level, and repeat this fill level accurately, regardless of pressure differences in the system.

SPECIFICATIONS FOR MULTIFILL, MKIII BEER SYSTEM - PN 82-4383

DIMENSIONS FOR COMPLETE UNIT (PORTABLE)

Height:	54 1/2 Inches (1380 mm)
Width:	58 1/4 Inches (1475 mm)
Depth:	27 1/4 Inches (690 mm)
Operational Weight:	397 lbs (180 kg)

ELECTRICAL Double GPO 220V, 60Hz Circuit

REGULATOR High Flow, Accurate Gauges, CO₂ Changeover for 2 Cylinders or Bulk Supply

OPERATING PRESSURE

NORMAL	31 Psi (213.73 kPa) to 43.5 Psi (296.47 kPa)
MAXIMUM	46 Psi (317.15 kPa)

BEER SUPPLY Dedicated beer lines capable of a supply at a rate of 3.4 fl oz/sec per valve. It is recommended that the beer lines be fed from 2 x 2 way manifolds complete with individual high flow CO₂ regulators for each keg bank.



WARNING/ADVERTENCIA/AVERTISSEMENT



⚠ The dispenser is for indoor use only. This unit is not a toy. It should not be used by children or infirm persons without supervision. 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. This unit is not designed to dispense dairy products. The min/max ambient operating temperature for the dispenser is 40 to 105 degrees F.

⚠ El dispensador sólo debe usarse en interiores. Esta unidad no es un juguete. 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. Esta unidad no ha sido diseñada para suministrar productos lácteos. La temperatura ambiente operativa mínima / máxima para el dispensador es de 40 a 105 grados F.

⚠ Le distributeur est destiné à un usage à l'intérieur seulement. Cet appareil n'est pas un jouet. 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. Cet appareil n'est pas conçu pour distribuer des produits laitiers. La température de service ambiante minimum/maximum pour le distributeur est de 40 à 105 degrés F.



**ELECTRICAL WARNING/ADVERTENCIA ELÉCTRICA/
AVERTISSEMENT ÉLECTRIQUE**



⚠ Check the dispenser serial number plate for correct electrical requirements of unit. Do not plug into a wall electrical outlet unless the current shown on the serial number plate agrees with local current available. Follow all local electrical codes when making connections. Each dispenser must have a separate electrical circuit. Do not use extension cords with this unit. Do not 'gang' together with other electrical devices on the same outlet. The keyswitch does not disable the line voltage to the transformer primary. Always disconnect electrical power to the unit to prevent personal injury before attempting any internal maintenance. The resettable breaker switch should not be used as a substitute for unplugging the dispenser from the power source to service the unit. Only qualified personnel should service internal components of electrical control housing. Make sure that all water lines are tight and units are dry before making any electrical connections!

⚠ 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. Cada dispensador debe tener un circuito eléctrico independiente. No use extensiones con esta unidad. No la conecte junto con otros dispositivos eléctricos al mismo tomacorriente. El interruptor de llave no corta el voltaje de línea al transformador primario desconecte siempre la alimentación eléctrica a la unidad para evitar lesiones personales antes de tratar de realizar tareas de mantenimiento. El disyuntor de sobrecarga reseteable no se debe usar como sustituto para desenchufar el dispensador de la fuente de alimentación para realizar tareas de servicio de la unidad. El servicio de los componentes internos de la caja de control eléctrico debe confiarse exclusivamente a personal calificado. Asegúrese de que todas las líneas de agua estén ajustadas y las unidades estén secas antes de hacer conexiones eléctricas.

⚠ 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. Chaque distributrice doit avoir un circuit électrique séparé. N'utilisez pas de cordons prolongateurs avec cet appareil. Ne pas le brancher avec d'autres appareils électriques sur la même prise. L'interrupteur à clé ne coupe pas la tension secteur au transformateur primaire. Débranchez toujours le courant électrique à l'appareil, afin de prévenir des blessures, avant de faire un entretien interne quelconque. Le disjoncteur réarmable ne devrait pas être utilisé au lieu de débrancher le distributeur de la source d'alimentation en électricité pour faire de l'entretien/une réparation de l'appareil. Seul le personnel qualifié devrait faire l'entretien/la réparation des composants internes dans le logement des commandes électriques. Assurez-vous que toutes les conduites d'eau sont étanches et que les appareils sont secs avant de faire des connexions électriques!



**CO²/CARBON DIOXIDE /EL ANHÍDRIDO CARBÓNICO/
DIOXYDE DE CARBONE**



⚠ Carbon Dioxide (CO²) is a colorless, noncombustible gas with a light pungent odor. High percentages of CO² may displace oxygen in the blood. Prolonged exposure to CO₂ can be harmful. Personnel exposed to high concentrations of CO₂ gas will experience tremors which are followed by a loss of consciousness and suffocation. If a CO₂ gas leak is suspected, immediately ventilate the contaminated area before attempting to repair the leak. Strict attention must be observed in the prevention of CO₂ gas leaks in the entire CO₂ and soft drink system.

⚠ El anhídrido carbónico (CO²) es un gas incoloro, no combustible, con un olor pungente ligero. Altos porcentajes de CO₂ en la sangre pueden desplazar el oxígeno en la sangre. La exposición prolongada al CO₂ puede ser nociva. El personal expuesto a concentraciones altas de CO₂ sufre temblores seguidos de la pérdida de la consciencia y sofocación. Si se sospecha que existe una pérdida de CO₂, ventile el área contaminada antes de tratar de reparar la pérdida. Hay que prestar suma atención para evitar pérdidas de CO₂ en todo el sistema de CO₂ y de bebidas gaseosas.

⚠ Le dioxyde de carbone (CO²) est plus lourd que l'air et déplace l'oxygène. Le CO² est un gaz incolore et incombustible, ayant une odeur un peu âcre. Des concentrations fortes de CO² peuvent déplacer l'oxygène dans le sang. Une exposition prolongée au CO² peut être nocive. Le personnel exposé à de fortes concentrations de CO² gazeux éprouvera des tremblements, suivis rapidement d'une perte de conscience et de suffocation. On doit faire très attention de prévenir les fuites de CO² gazeux dans le système entier de CO² et de boisson gazeuse. Si on suspecte qu'il y a une fuite de CO₂ gazeux, aérez le secteur contaminé immédiatement avant d'essayer de réparer la fuite.

ⓘ ADA STANDARDS FOR ACCESSIBLE DESIGN ⓘ

To assure that beverage service is accessible to all customers, Lancer recommends that counter height and equipment selection be planned carefully. The 2010 ADA Standards for Accessible Design states the maximum reach height from the floor should be no more than 48" if touch point is less than 10" from the front of the counter, or a maximum of 46" if the touch point is more than 10" and less than 27" from the front of the counter (See Fig 1). For more information about the customer's legal requirements for the accessibility of installed equipment, refer to 2010 ADA Standards for Accessible Design - <http://www.ada.gov>.

1. PRE-INSTALLATION OVERVIEW

1.1 CHECK THE SHIPMENT

Each unit is tested under operating conditions and is thoroughly inspected before shipment, (refer to Section 8. Checklist). 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.

1.2 RECOMMENDED TOOLS & ACCESSORIES

The following tools and accessories are recommended for installation.

TOOLS:	ACCESSORIES:
<input type="checkbox"/> Oetiker Pliers	<input type="checkbox"/> CO ₂ Regulator Set
<input type="checkbox"/> Wrench	<input type="checkbox"/> Beverage Tubing
<input type="checkbox"/> Slotted Screwdriver	<input type="checkbox"/> CO ₂ Supply
<input type="checkbox"/> Phillips Screwdriver	<input type="checkbox"/> Oetiker Clamps/Fittings
<input type="checkbox"/> Tubing Cutters	<input type="checkbox"/>
<input type="checkbox"/> Cordless Drill	<input type="checkbox"/>

1.3 CONSIDER LOCATION OF THE FOLLOWING PRIOR TO INSTALL

- Is there enough space to install the dispenser?
Recommended minimum bar area required is 9 ft (3000 mm) x 2.25 ft (700 mm) to allow the loading and removal of cup trays.
- Sufficient clearance must be provided directly below the Multifill to facilitate servicing.
- Grounded electrical outlet within 5 feet (1.5 meters) of unit .
- Accessible water supply lines.
- Drain convenient to unit. A 25mm stainless drain tube exits from the centre of the multifill tray.
- Select a level, well ventilated, accessible location away from direct sunlight (avoid) or overhead lighting (convenient to beer/keg lines and open type drain), a properly grounded electric supply and ensure sufficient clearance for air circulation.
- The selected location should be able to support the weight of the unit.

1.4 ADA (AMERICANS WITH DISABILITIES ACT) STANDARDS FOR ACCESSIBLE DESIGN

To assure that beverage service is accessible to all customers, Lancer recommends that counter height and equipment selection be planned carefully.

The 2010 ADA Standards for Accessible Design states that the maximum reach height from the floor should be no more than 48” if touch point is less than 10” from the front of the counter, or a maximum of 46” if the touch point is more than 10” and less than 27” from the front of the counter. For more information about the customer’s legal requirements for the accessibility of installed equipment, refer to 2010 ADA Standards for Accessible Design - <http://www.ada.gov>.

2. INSTALLATION

2.1 UNPACKING THE DISPENSER

- A. Set shipping carton upright on the floor. Cut band and remove. Remove any staples that secure the shipping board and lid to the carton. Open top of carton and remove interior packing.
- B. Lift carton up and off of the dispenser. Remove wood shipping base from the bottom of the dispenser. (Support dispenser while removing shipping base to prevent damage to the dispenser.)
- C. Remove installation parts kits from the ice compartment.
- D. Inspect unit and parts for concealed damage(s). If damage exists, notify delivering carrier and file a claim against same.

2.2 LOCATION

Verify the selected location meets the standards listed in Section 1.4.

⚠ WARNING TO AVOID PERSONAL INJURY OR DAMAGE, DO NOT ATTEMPT TO LIFT A UNIT WITHOUT HELP. FOR HEAVIER UNITS, USE OF A MECHANICAL LIFT MAY BE APPROPRIATE.

⚠ ADVERTENCIA EVITE LAS LESIONES PERSONALES, NO TRATE DE LEVANTAR EL DISPENSADOR SIN AYUDA. PARA LOS DISPENSADORES MÀS PESADOS, USE UN ELEVADOR MECÁNICO.

⚠ AVERTISSEMENT POUR ÉVITER DES BLESSURES OU DES DOMMAGES, N'ESSAYEZ PAS DE SOULEVER UNE UNITÉ SANS AIDE.

2.3 CONNECTION OF BEER & GLYCOL CIRCULATION LINES

- A. The No. 1 valve is closest to the operator, on the control end of bridge.
- B. Select the beer that will dispense from the No. 1 valve and connect it to No. 1 flowmeter via a shut off valve or quick disconnect fitting.
- C. Connect supply lines in order required.
- D. Pressure test system.
- E. Insulate all lines.

NOTE: Any beer line changes must be made between the flowmeter and beer supply (i.e. cellar end).

2.4 CONNECTING TO DRAINS

- A. Pipe the drain from the drip tray to an accessible drain.

2.5 CONNECTION TO CONTROL MODULE

⚠ GROUNDING WARNING 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. EACH DISPENSER MUST HAVE A SEPARATE ELECTRICAL CIRCUIT. DO NOT USE EXTENSION CORDS. DO NOT CONNECT MULTIPLE ELECTRICAL DEVICES ON THE SAME OUTLET.

⚠ ADVERTENCIA PUESTA A TIERRA 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. CADA DISPENSADOR DEBE TENER UN CIRCUITO ELÉCTRICO INDEPENDIENTE. NO USE CABLES DE EXTENSIÓN. NO CONECTE VARIOS DISPOSITIVOS ELÉCTRICOS AL MISMO TOMA CORRIENTE.

⚠ EXIGENCES DE MISE À LA TERRE 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. CHAQUE DISTRIBUTRICE DOIT AVOIR UN CIRCUIT ÉLECTRIQUE SÉPARÉ. N'UTILISEZ PAS DE CORDONS PROLONGATEURS. NE BRANCHEZ PAS PLUSIEURS APPAREILS ÉLECTRIQUES À LA MÊME PRISE DE COURANT.

- A. Connect the cables from the multifill to the control module.
- B. Connect the flowmeter cables to the flowmeters for the No.1 cable.
- C. Fill chiller with water only.
- D. Plug in and turn on chiller, allow time to generate the ice bank.
- E. Plug control module and transformer in.

3. BASIC PRINCIPLE OF OPERATION

The Multifill System consists of seven basic components.

1. OPERATING BOARD: Group of two buttons to start and manually stop the dispense.
2. VALVE SELECTION BOARD: To select 1 – 4 valves for dispense.
3. LOW VOLTAGE ELECTRIC VALVE: Dispenses the beverage.
4. PRECISION FLOWMETER: Accurately meters the amount of beverage to be dispensed.
5. CONTROL MODULE: This is where all connections are made and is the brain of the system. All data is stored on a microprocessor chip within this control module. The control module also has a 4 digit led display which is used to display the total portions dispensed when in audit mode. Once programmed, the control box has a battery back up in case of power failure.
6. TRANSFORMER Supplies the power for the low voltage valves.
7. FLOW CONTROL Adjusts the flow rate for different pressures (Optional).

The electric valves are housed in the stainless steel overhead “Bridge” of the Multifill, with the operating and valve selection control being housed in the molded end cap of the bridge.

3.1 TO INITIALIZE MULTIFILL

- A. Turn glycol circulation pumps on.
- B. Check recirculation system for leaks.
- C. Ensure Control Module and transformer are plugged in and switched on.
- D. Check that the valve selection and power LEDs are lit.
- E. Connect water to beer system. Maximum pressure 46 psi (320 kPa) and turn on.
- F. Check all beer line connections for leaks.
- G. Turn key switch to clean.
- H. Press each of the valve selection buttons to open the valves (LEDs will light).
- I. When water is flowing from all valves, press the valve selection buttons again to terminate the flow.
- J. Re-check all beer line connections for leaks.
- K. Restart flow and adjust flow controls for desired flow rate – clockwise to reduce flow (if fitted).
- L. Turn key switch to operate.
- M. System is now ready for programming.

3.2 PROGRAMMING THE MULTIFILL

NOTE: For beer dispense, the glycol system must be at operating temperature (-20C). If using water, the glycol circulation pumps must be turned OFF or the circulating glycol must be above 0°C.

- A. Ensure control module and transformer are switched on, and key switch is in the operate position.
- B. Connect beer / water to system.
- C. Prime all taps to ensure no FOB remains in lines. (See Initializing Procedure, steps 7-9).
- D. Turn key switch to operate.
- E. Turn key to clean and press & hold the up & down arrow buttons for 3 seconds to enter programming mode.
- F. Select valve number 1 on valve selection board. LED will light up.
- G. Place cup under number 1 valve (nearest to operator).
- H. Press Start button.
- I. Product will be dispensed.
- J. Press Stop button to stop the flow when the desired level is reached.
- K. Top up is achieved by repeating Steps H-K.

CONTINUED ON NEXT PAGE

3.2 PROGRAMMING THE MULTIFILL - CONTINUED

- L. This value will be programmed into the memory upon selection of next valve or when exiting the programming mode.
- M. Repeat steps 6-11 for remaining valves.
- N. When all levels have been set, turn key to dispense.
- O. Unit is ready to dispense.

3.3 TO POUR BEVERAGE USING THE MULTIFILL SYSTEM

The electric valves are housed in the stainless steel overhead “Bridge” of the Multifill, with the operating and valve selection controls being housed in the molded end cap of the bridge.

- A. Select the desired number of valves required to dispense beverage. The LED above each button on the valve selection board is lit when that valve is selected.
- B. Slide carry tray containing cups along rails until the cups are positioned below dispense nozzles. (When dispensing beer, it is essential that cups be positioned in such a way that the flow of beer is directed to the side of the cup, not into the bottom of the cup, thus avoiding excessive foam on top of the beer).
- C. Push “start” button on button board, dispense will start. Valves will close automatically when pre-programmed volume of beverage has been dispensed.
- D. When valves have closed, move carry tray along rails to position next row of cups or remove from rails altogether to position next carry tray. Repeat steps 2 and 3 until customer demands are fully met.

The Multifill is an electronically controlled Beer Tap and will not cause beer to break out providing the supply lines are kept full and tight. As with a normal beer tap if FOB is introduced into the lines or the keg pressure reduces, breakout may occur. **NOTE:** It is recommended that the distance from the walk-in to the Multifill be kept as short as possible. It is also recommended that any downward flow of the beer lines be avoided as this can cause air locks, which can cause the beer to breakout.

3.4 AUDIT MODE - READING COUNTERS

- A. Press and hold the Mode button for 2 – 3 seconds
- B. The Units LED will light up and the total number of drinks dispensed will be displayed.
- C. Press the Mode button again to return to Dispense mode.

3.5 AUDIT MODE - RESETTING COUNTERS

- A. Press and hold the Mode button for 2 – 3 seconds
- B. The Units LED will light up and the total number of drinks dispensed will be displayed.
- C. Press and hold the Up and Down Arrows simultaneously for 2 – 3 seconds.
- D. The display will change to CLr.
- E. Release the Arrow buttons and the display will return to zero.
- F. Press the Mode button again to return to Dispense mode.

3.6. OPERATING INSTRUCTIONS

- A. Remove screws holding merchandiser in place.
- A. Ensure beer and glycol supply to the Multifill is correct.
- B. Ensure control module is plugged in and turned on.
- C. Ensure all valve selection buttons are on. Press valve selection buttons to select (LEDs on) or de-select (LEDs off) valves.
- D. Place cups under nozzles.
- E. Press START/STOP button to commence and terminate beer flow.

4. CLEANING AND SANITIZING INSTRUCTIONS

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. The operator of the equipment must provide continuous maintenance as required by this manual and state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.
- 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, 3) extra nozzle, 4) sanitary gloves and 5) Small brush (PN 22-0017 included with installation kit).

4.1 CLEANING SOLUTION

Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90 to 110°F (32 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 to 110 degrees F. Extended lengths of product lines may require additional cleaning solution.

4.2 SANITIZING SOLUTION

Prepare sanitizing solutions in accordance with the manufacturer's written recommendations and safety guidelines. The solution must provide 50 to 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.

⚠ 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 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.

⚠ 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 °F (60 °C). 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.

CONTINUED ON NEXT PAGE

4.3 DAILY CLEANING

- A. Using the cleaning solution, clean Top Cover and all exterior stainless steel surfaces.
- B. Clean exterior.
- D. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.
- E. Clean beverage valves as specified by the valve manufacturer.

4.4 KEG ROOM CLEANING - PERFORM WEEKLY

- A. Set up keg room for cleaning. (Ensure pressure does not exceed 46psi (320kPa).
- B. Ensure Control Module is turned on.
- C. Press each of the valve selection buttons and press start to open valves (LEDs will illuminate).
- D. Sanitizer / water will now flow until the start/stop button is pressed again.
- E. Stop flow of sanitizer and soak for recommended time.
- F. Connect flushing water.
- G. Flush system until clean water is dispensed.

NOTE: Do not operate valves under continuous flow for more than 5 minutes.

4.5 KEG ROOM SANITIZING - PERFORM AT STARTUP AND BIWEEKLY

- A. Set up keg room for cleaning. (Ensure pressure does not exceed 46psi (320kPa).
- B. Ensure Control Module and transformer are plugged in and switched on.
- C. Press each of the valve selection buttons and press start.
- D. Sanitizer / water will now flow until the start button is pressed again.
- E. Stop flow of sanitizer and soak for recommended time.
- F. Press Start
- G. Flush system until clean water is dispensed.

NOTE: Do not leave valves turned on with no liquid flow, as this will cause them to over heat.

Do not operate valves under continuous flow for more than 5 minutes.

⚠ CAUTION FOLLOWING SANITIZATION, RINSE WITH END-USE PRODUCT UNTIL THERE IS NO AFTERTASTE. DO NOT USE A FRESH WATER RINSE. THIS IS A NSF REQUIREMENT. RESIDUAL SANITIZING SOLUTION LEFT IN THE SYSTEM CREATES A HEALTH HAZARD.

⚠ PRECAUCIÓN DESPUÉS DE LA ESTERILIZACIÓN, ENJUAGUE CON EL PRODUCTO FINAL HASTA QUE ELIMINAR EL SABOR QUE QUEDA. NO ENJUAGUE CON AGUA FRESCA. ÉSTA ES UNA EXIGENCIA DE NSF. SI QUEDA SOLUCIÓN DE ESTERILIZACIÓN EN EL SISTEMA, GENERA UN PELIGRO PARA LA SALUD.

⚠ ATTENTION DÉFENSE DE RINCER L'OUTIL À L'EAU FRAICHE IMMÉDIATEMENT APRÈS UN TRAITEMENT SEPTIQUE. EN CAS DE APRÈS-GOÛT, NE PURGER AVEC LE PRODUIT FINAL UNE EXIGENCE NSF.

5. DISPENSER DISPOSAL



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

6. SPARE PARTS

Button Board

Button pad C/W CABLE

Cables

Cable 5 core (Valves)

Control Module

Control Module 28V c/w cables
 Bridge rectifier
 Fuse – mains
 Fuse – valves
 Transformer 24V / 200VA

General Parts

Flow control
 End cap – Black
 End cap – (Button Board)

Valves

Beer valve DC – ODL
 Coil DC - ODL

7. TROUBLESHOOTING

ISSUE	CAUSE	SOLUTION
One or more valves over filling cups and valve selection LED's flashing while pouring.	Programmed size incorrect.	Reprogram cup size.
One or more valves over filling cups and valve selection LED's not flashing when pouring.	Control module not receiving a signal from the flowmeter for that valve.	Check flowmeter cable is plugged in and not damaged. Replace flowmeter paddle wheel. Replace flowmeter. Replace control module.
Product free pouring after valve has switched off.	O-ring damaged or contamination on seat of valve. Plunger binding.	Depressurise supply line. Remove nozzle, plunger and spring. Check for o-ring damage or contamination on seat in nozzle. Check plunger is not excessively scored. Note: If plunger is damaged replace complete valve as there will be the same damage on the inside of the valve.
Secondary fuse keeps blowing.	Short circuit in solenoid valve coil.	Replace coil or complete valve if valve is showing signs of excessive wear.

CONTINUED ON NEXT PAGE

7. TROUBLESHOOTING - CONTINUED

ISSUE	CAUSE	SOLUTION
<p>One or more valves not opening.</p>	<p>A. Control module of transformer not switched on.</p> <p>B. Valve/valves not selected on valve selection board.</p> <p>C. Control module in audit mode.</p> <p>D. Control module has no portion size programmed for that valve.</p> <p>E. Product not connected or isolating valve turned off to one or more valves.</p> <p>F. Pressure too high.</p> <p>G. Secondary fuse blown</p> <p>H. Valve plunger jammed by foreign body.</p> <p>I. Solenoid valve coil faulty.</p> <p>J Faulty wiring.</p> <p>K. Button pad cable not plugged in or faulty.</p> <p>L. Faulty operating or valve selection button board.</p> <p>M. Faulty control module.</p>	<p>A. Make sure that both units are switched on and both power LED's on valve selection board are lit.</p> <p>B. Check that all LED's are on.</p> <p>C. Press mode button to deselect audit mode.</p> <p>D. Program control unit.</p> <p>E. Check system to ensure product is available to all valves.</p> <p>F. Check CO2 or water pressure. Maximum pressure 46psi (320 kPa).</p> <p>G. Isolate power. Check fuse and replace if necessary. Determine cause of fuse blowing and rectify.</p> <p>H. Depressurise supply line. Remove nozzle, plunger & spring. Check plunger and inside of valve for contamination or excessive wear. Replace valve if necessary.</p> <p>I. Check coil (14.5Ω – 15.5 Ω) & replace if necessary.</p> <p>J Check wiring looms for loose connections and continuity.</p> <p>K. Check cable is plugged into control module. Check cable for damage and replace if necessary.</p> <p>L. Replace button board.</p> <p>M. If after checking or replacing all of the above, problem still exists, relace control module and return faulty unit for repair.</p>

8. CHECKLIST

- Refrigerant decal supplied.
- Leak check all refrigeration components with the leak detector.
- Liquid line solenoid and suction line, check valve installed for correct flow direction.
- Correct orifice tag is applied to TX valve.
- TX valve sensing bulb is secured tightly and in correct position, TX valve capillary not rubbing anything.
- Air tape around TX bulb.

Electrically Tested By:..... Electrical Continuity
 Earth Continuity
 Inspection Number:..... Insulation

- Turn on unit, place icebank sensor in water;
 1. Solenoid coil energises.
 2. Agitator motor continues to run.
- Probe checked for sensor tightness.
- Probe control sensor in correct position.
- Check wiring to ensure no internal insulation is exposed.
- All refrigeration tube work straight and not rubbing on other components.
- Installation kit supplied.
- Superchiller decals in correct position.
- Serial number sticker correctly positioned.
- Tank area clean.
- No shard edges on body panels.
- Supply manual.
- All screws and legs secure.
- Supply and fill in appropriate details on warranty validation card.
- Liquid line drier and "good practice" label attached.
- Photocopy checklist and file. Supply original to unit.

Checked by:..... Date:

Model No: Serial No:

Warranty Validation Card No: Work Order No:

LANCER
To order parts, call
Customer Service: 800-729-1500
Warranty/Technical Support: 800-729-1550
Email: custserv@lancercorp.com
www.lancercorp.com