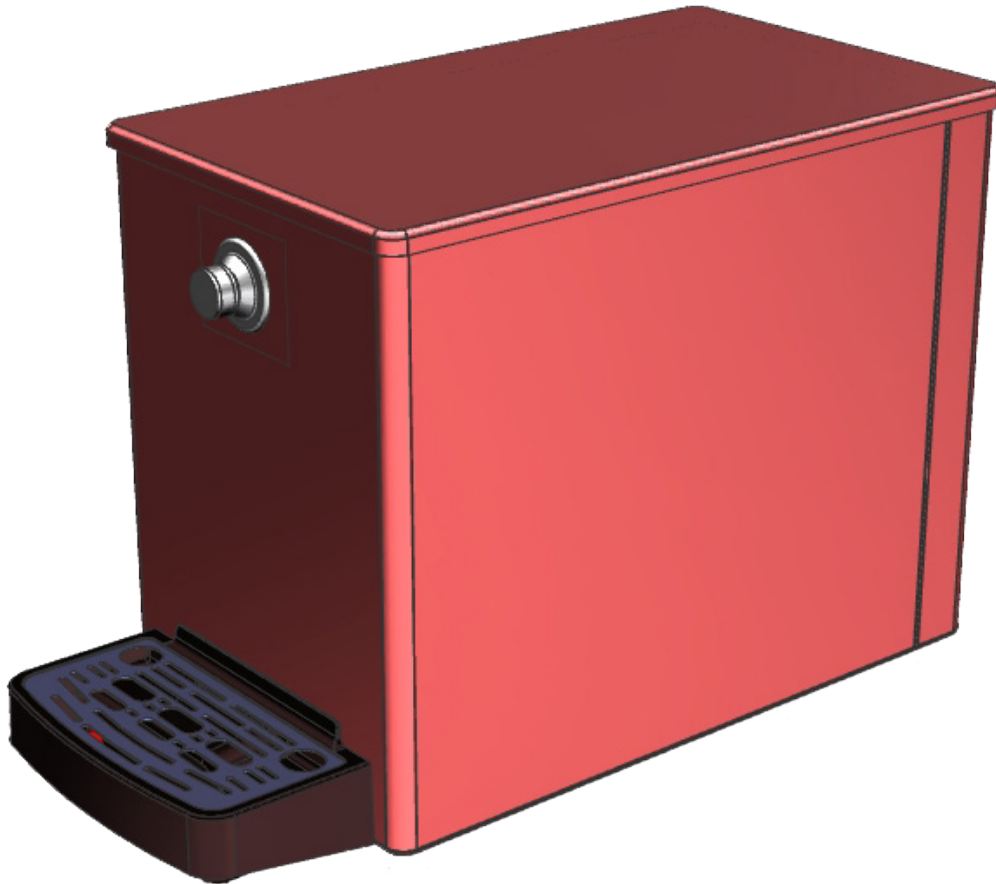




The Presto Beer Dispenser

Installation and Operation Manual

PN: 28-0940-AU



Lancer Corp.
6655 Lancer Blvd.
San Antonio, Texas 78219

Please refer to the Lancer Corp website (lancercorp.com) for information relating to Lancer Installation/Operation Manuals, Installation Guides, Instruction Sheets, and Technical Bulletins or for your convenience, scan this QR code with a mobile device (app required) for immediate access to other Technical Documents and alternative translations pertaining to this unit.



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lancercorp.com



Manual PN: 28-0940-AU
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ABOUT THIS MANUAL

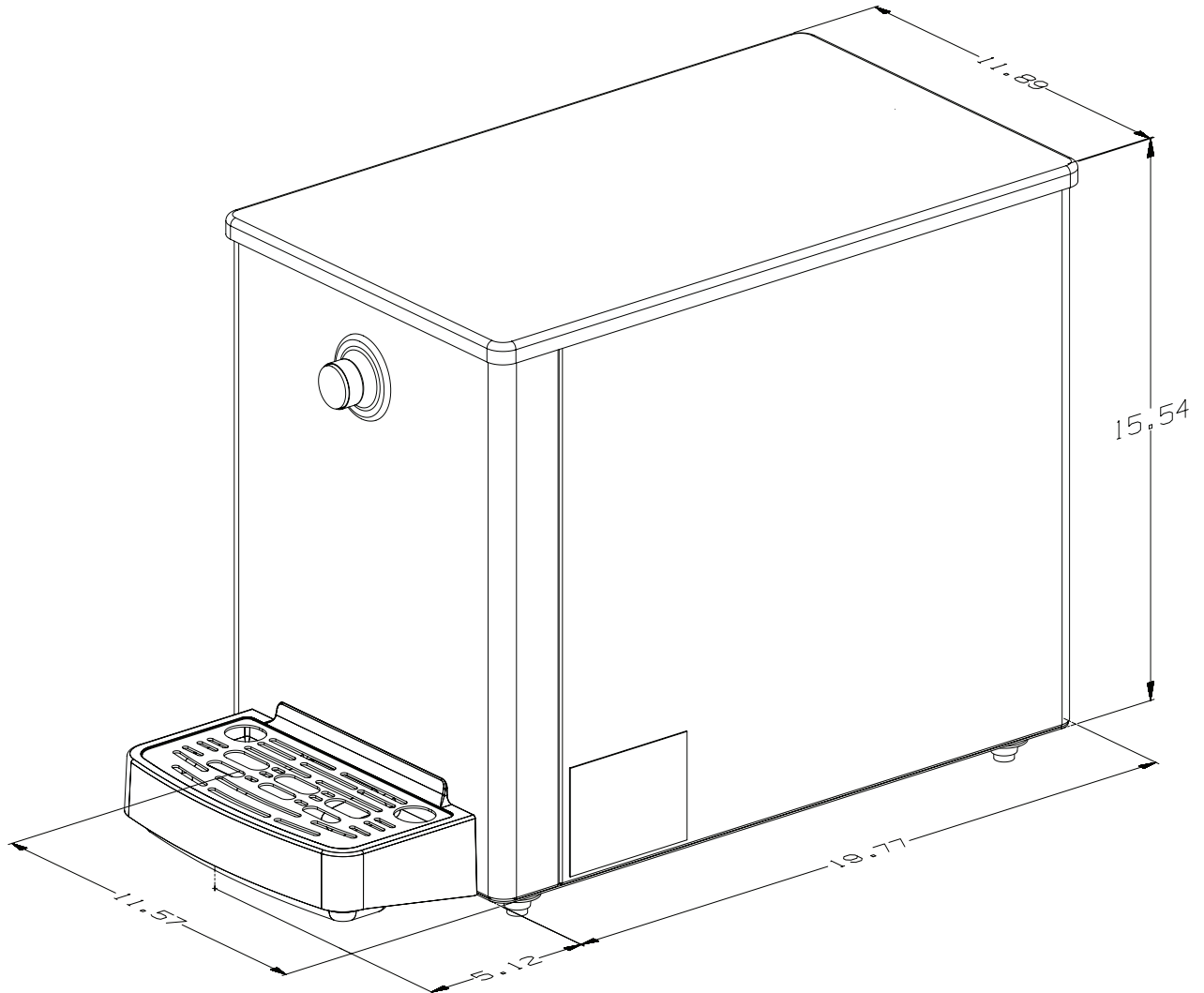
This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user 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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FLASH BEER DISPENSER SPECIFICATIONS



<p>DIMENSIONS Width: 11.57 inches (294 mm) Depth: 19.77 inches (502 mm) Height: 15.54 inches (395 mm) Depth w/ Dip Tray: 24.87 inches (632 mm)</p>	<p>WEIGHT Shipping: 55 lbs (24.95 kg) Empty: 50 lbs (22.68 kg)</p> <p>ICE Capacity: 19.4 lbs (8.8 kg)</p>	<p>PRODUCT SUPPLY Minimum pressure: 42 PSI (0.289 MPA) Maximum pressure: 46 PSI (0.317 MPA)</p> <p>FITTINGS Product inlet: 5/16" barb</p>
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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.

Your Service Agent: _____

Service Agent Telephone Number: _____

Serial Number: _____

Installation Date: _____

TOOLS REQUIRED

- Oetiker Pliers
- Tubing Cutters
- Faucet Wrench

CONSIDER THE FOLLOWING PRIOR TO INSTALL:

- Drain Location
- Is the countertop level?
- Enough space to install the dispenser
- Can the countertop support the weight of the dispenser? Be sure to include the weight of the ice.



WARNING/ADVERTENCIA/AVERTISSEMENT



⚠ This unit is not a toy. Children should be advised not to play with appliance. 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. Cleaning and user maintenance shall not be performed by children without supervision. This unit is not designed to dispense dairy products. The min/max ambient operating temperature for the dispenser is 35°F to 75°F (1.67°C to 23.89°C). Do not operate unit below minimum ambient operation conditions. Should freezing occur, cease operation of the unit and contact authorized service technician. Service, cleaning and sanitizing should be accomplished only by trained personnel. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

⚠ 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 ha sido diseñada para suministrar productos lácteos. La temperatura ambiente operativa mínima / máxima para el dispensador es de 35°F a 75°F (1.67°C a 23.89°C). No opere la unidad debajo de las condiciones de funcionamiento ambientales mínimos. En caso de congelación se produce, cesar la operación de la unidad y el contacto técnico de servicio autorizado. Servicio de limpieza y desinfección deben llevarse a cabo solamente por personal capacitado. Es necesario tomar medidas de seguridad aplicables. Advertencias de las instrucciones sobre el producto utilizado se deben seguir.

⚠ 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 conçu pour distribuer des produits laitiers. La température de service ambiante minimum/maximum pour le distributeur est de 35°F à 75°F (1.67°C à 23.89°C). Ne pas utiliser l'appareil dans des conditions de performance environnementale minimale. En cas de gel, cesser l'exploitation de l'unité et contactez un technicien agréé. Nettoyage et désinfection doivent être effectuées uniquement par du personnel qualifié. Vous devez prendre des mesures de sécurité. Avertissements instructions sur le produit utilisé doivent être respectées.

1. INSTALLATION

1.1 UNPACKING THE DISPENSER

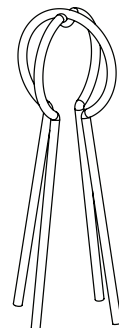
- A. Cut band and remove.
- B. Inspect unit for concealed damage. If evident, notify delivering carrier and file a claim against same.
- C. Remove plywood shipping base from unit.

NOTE: If unit is to be transported, it is advisable to leave the unit secured to the plywood base.

- D. If leg kit has been provided, assemble legs to unit by tilting unit.

1.2 DRAIN SPIDER

The drain spider is located to the left side near the front of the bin. The coldplate has a cavity designed to hold the drain spider. During shipment or installation, the drain spider may become dislodged from its original position. Prior to installing the dispenser, ensure the drain spider is in the correct position. This will prevent drain clog issues. Inspect the lower bin area to ensure the drain spider is secure in the coldplate cutout. If the drain spider is not in place, locate the drain spider and reinstall in the cold plate cavity where drain line exists.

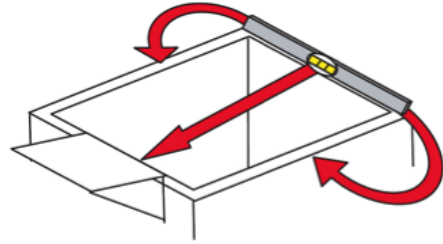


1.3 SELECTING COUNTER LOCATION

Connecting lines can be run through the front of the unit and over the counter or can extend down through a counter cutout. Select a level, well ventilated, accessible location. The selected location should be able to support the weight of the unit with the ice after counter cut out is made (if applicable).

1.4 LEVELING THE DISPENSER

In order to facilitate proper dispenser drainage, ensure that the dispenser is level, front to back and side to side. Place a level on the top of the rear edge of the dispenser. The bubble must settle between the level lines. Repeat this procedure for the remaining three sides. Level unit if necessary. For optimum performance place the unit at a 0° tilt.



1.5 INSTALLATION OF THE UNIT

- A. Remove Top Cover.
- B. Connect Product supply line to 5/16 inch barb fitting located at the front of the unit.
- C. Connect other end of Product supply line to keg coupler using a JG quick connect fitting
- D. Fit keg coupler to the keg by ensuring tap seal is in place then fit tap to unit and tighten the connecting nut. Check for leaks.
- E. Install the ice bin drain hose; connect the 90° elbow or straight fitting underneath the unit's base. The ice bin drain is located towards the front of the bin and slightly to the left. Connect the hose. Extend the hose to an open type drain.
- F. Drain line must be insulated with a closed cell insulation. Insulation must cover the entire length of the drain hose, including fittings. The drain should be installed in such a manner that water does not collect in sags or other low points, as condensation will form.
- G. Fill unit with ice and Install Top Cover and Drip Tray.

CAUTION THE ICE USED IN THIS UNIT MAY NOT BE POTABLE AND SHOULD NOT BE INGESTED. DO NOT EAT, CHEW, SUCK, SWALLOW, OR PUT INTO DRINKS. THE ICE USED IN THIS UNIT IS INTENDED SOLELY FOR THE REFRIGERATION PURPOSES OF THE PRODUCT.

PRECAUCIÓN EL HIELO SE USA EN ESTA UNIDAD NO ES POTABLE Y NO SE DEBEN INGERIR. NO COMER, MASTICAR, SUCCIONAR, TRAGAR, O PUESTOS EN BEBIDAS. EL HIELO SE USA EN ESTA UNIDAD HA SIDO DISEÑADA EXCLUSIVAMENTE PARA LA FINES DE REFRIGERACIÓN DEL PRODUCTO.

ATTENTION LA GLACE UTILISÉS DANS CET APPAREIL N'EST PAS POTABLE ET NE DOIT ÊTRE INGÉRÉ. NE PAS MANGER, DE MÂCHER, SUCEZ, HIRONDELLE, OU MIS EN BOISSONS. LA GLACE UTILISÉE DANS CET APPAREIL EST DESTINÉ UNIQUEMENT À L'REFRIGERATION FINS DU PRODUIT.



2. RECOMMENDED SERVICE AND MAINTENANCE

2.1 REPLACE BEER KEG

NOTE: Excessive foaming is caused by a nearly empty beer keg. Replace it with a new keg as soon as possible. When a beer keg becomes completely empty, CO₂ gas will blow out of the beer tap and splash beer.

- A. Close the beer circuit by lifting the handle of the keg coupler.
- B. Turn the keg coupler further counter-clockwise and remove it from the keg.
- C. Remove empty keg.
- D. Attach the keg coupler on the new keg by turning clockwise.

NOTE: Wash the keg joint with water if necessary.

- E. Open the beer circuit by pushing down on the coupler handle.

NOTE: Check that the beer tap lever is closed. Opening the keg coupler with the beer tap lever open will cause beer to splash out.

- F. Set a mug (container) in a position to receive beer then push the beer tap lever hard to the back (Foam Position). Keep pushing it to dispense foam. When the mug is half filled with foam, move lever back to original (Stop) position.
- G. Wait for more than a minute to settle beer in circuit.
- H. Set mug (container) and pull the beer tap lever toward you to dispense beer. Keep dispensing beer until foam turns to liquid.

3. CLEANING AND SANITIZING INSTRUCTIONS

3.1 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) 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.

3.2 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.

3.3 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.

3.4 BEER LINE CLEANING

NOTE: Only trained personnel should undertake the cleaning process for this equipment. Make sure all PPE and safety precautions are adhered to as per manufacturer's instructions for beer line cleaning chemicals.

- A. Empty the ice from the ice bin.
- B. Fill wash out canister with clean water.
- C. Disconnect coupler from keg.
- D. Connect coupler to the wash out canister.
- E. Open the tap and run clean, warm water through the beer line until the water runs clear at the tap.
- F. Disconnect the coupler from the wash out canister and depressurize.

3.4 BEER LINE CLEANING (CONTINUED)

G. Prepare sanitizing solution according to Section 3.3 above and fill the wash out canister with 3 to 4 litres of the solution.

NOTE: For Hoshizaki 2 part Beerline Cleaner, to 1 litre of water add 12 mL of 'Cleaner Part A' and then add 12 mL 'Cleaner Part B'. Be sure to add the two parts separately and never mix the two concentrates together directly. For Hoshizaki premixed cleaner, add directly to the washout canister

H. Leave sanitizing solution in the lines as per manufacturer's recommendations.

NOTE: If using Hoshizaki Beerline Cleaner, the pink Hoshi Indicator Strip will turn blue if sanitizer has reached the taps.

I. After the recommended time has elapsed, disconnect the coupler from the cleaning system and depressurize.

J. Thoroughly rinse and refill the canister with clean water.

K. Reconnect the coupler and run sufficient water through the beer line to ensure that all sanitizer has been removed from the lines. Toggle the tap on and off while flushing. Check at the tap with the indicator strip.

NOTE: For Hoshizaki Beerline Cleaner the indicator strip should remain pink. If the indicator strip color is blue, repeat water flush and re-test.

L. Reconnect the coupler to the beer keg.

M. Refill the chiller with ice and allow 5 minutes to cool the plate

N. Open the tap and draw through beer. Allow the system to settle for 10 minutes then open the tap again and pour off until beer is clear.

3.5 WEEKLY CLEANING

A. Using the cleaning solution, clean Top Cover and all exterior stainless steel surfaces.

B. Clean exterior of dispensing valves.

C. Remove Drip Tray by lifting to release its mounting holes from the mounting screws.

D. Dump water and beer, and wash the Drip Tray and Splash Plate with cleaning solution.

E. Lift the Drip Tray to hook the mounting holes on the mounting screws, and set Splash Plate on the Drip Tray.

F. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.

G. Remove the beer tap by loosening the union nut by turning it clockwise.

H. Tilt the beer tap toward you, and run cleaning solution through the beer tap.

I. Refit the beer tap by turning the union nut counterclockwise.

3.6 ICE BIN CLEANING - START UP AND MONTHLY

A. Remove Top Cover.

B. Remove Drip Tray by lifting it up and out from the dispenser face.

C. Using cleaning solution, described in Section 3.2, and a clean cloth or soft brush, clean all sides of Ice Bin and surface of aluminum casting.

D. Repeat Step C for all exterior surfaces of the unit.

E. Using hot water, thoroughly rinse away the cleaning solution.

F. Wearing sanitary gloves, soak a clean cloth towel in sanitizing solution, described in Section 3.2, and wash all sides of Ice Bin and surface of aluminum casting.

G. Repeat Step F for all metal and plastic surfaces (but not labels) of the unit exterior.

H. Wearing sanitary gloves, reassemble all removable parts.

I. Fill Unit with ice and replace Top Cover.

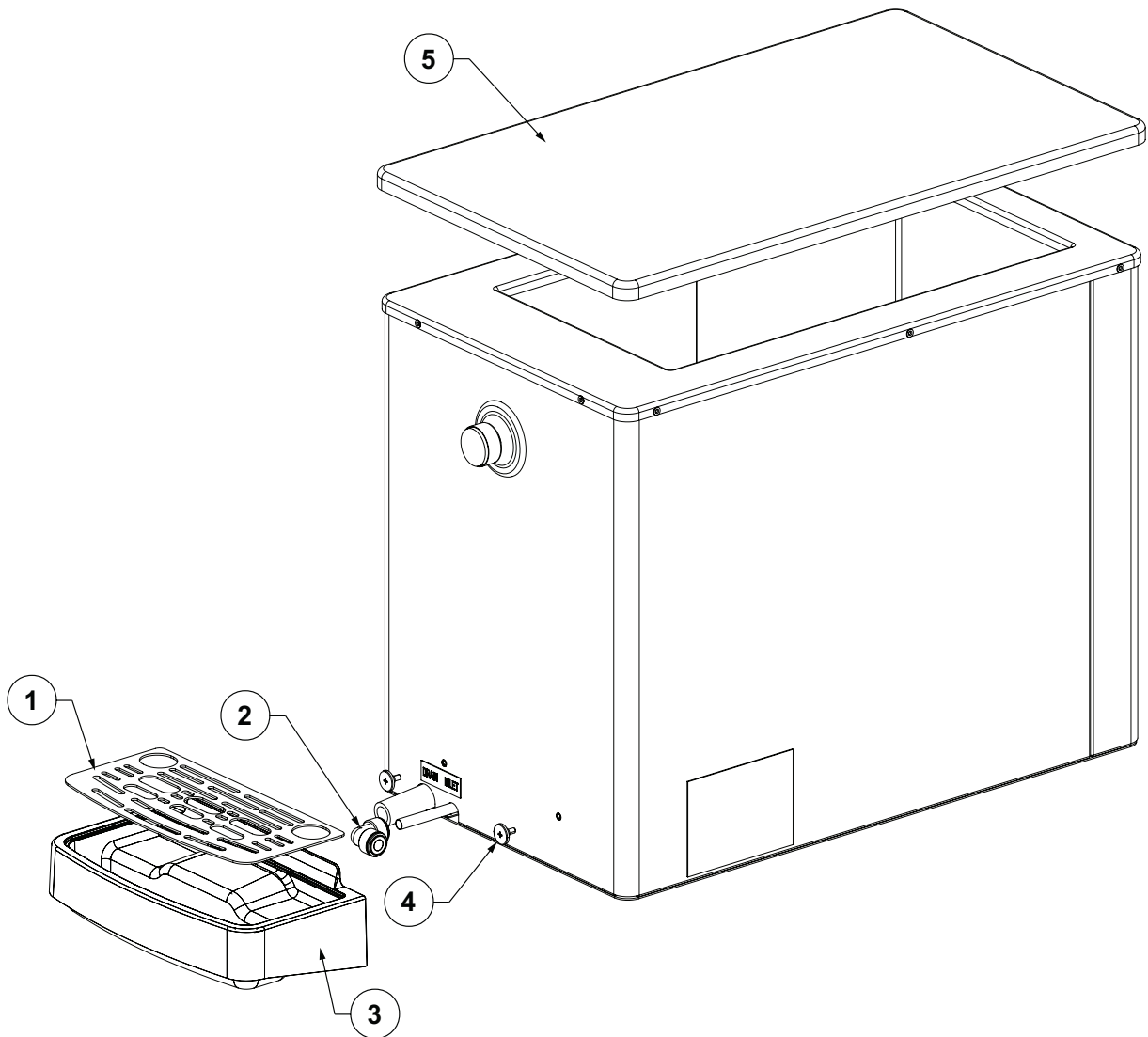
4. DISPENSER DISPOSAL



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 purchased. Comply with local regulations regarding disposal of the insulation.

5. ILLUSTRATIONS AND PARTS LISTINGS

5.1 EXPLODED VIEW



<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	30-11859	Cup Rest, Flash Beer
2	01-2976	Elbow, Connector, JG, 3/8"X5/16"
3	05-3266	Drip Tray, Flash Beer
4	04-1682 (2)	Screw, M4-0.7X4.5, 4.5 Shoulder, FHD, PH, SS
5	30-11833	Lid, Metal, Flash Beer

NOTES

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LANCER[®]

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