

▪ *perating instructions*

**Beer/non-alcoholic/combi – dry
Ready-to-use systems type Hessen**

1.0 Intended use

Selbach beverage cooling and drawing systems are suitable for the retailing of cooled beverages. These systems are being used among other things in the gastronomy and the leisure industries. Cooling units are only approved for the field of use stated above and not suited for cooling hot liquids, chemicals or similar substances.

2.0 Use

a) Unit installation

To ensure their proper functioning, Selbach units must be placed on a level and clean base. Sufficient space for connecting the beverage lines must be available. To avoid heat build-up, the units must always be well ventilated. Good air intake and exhaustion must be ensured. Do not cover air vents! Cleaning within the immediate vicinity of the machine must be made possible. The place of installation is to be chosen in a way which protects the units from getting wet. In addition, the mains connection cable must not be buckled or jammed on its direct route to the mains socket. The mains plug must always be within easy reach. The units must always be stored and operated free of frost.

b) Conditions for connection

The Selbach units require a 220-240 V 50 Hz connection.

c) Disposal

Selbach units consists predominantly of VA 1.4301 / 1.4016 / ST 12-ZE, and are therefore mostly recyclable. Refrigeration components can easily be disposed of with reputable recycling companies. The units are insulated free of chlorofluorocarbons.

3.0 Commissioning

- 1) Connect beverages, check for possible leaks
Connect CO₂ lines to beverage container²
Screw CO₂ high-pressure hose to CO₂ bottle²
Set pressure reducer to the desired presssure²
- 2) Connect to mains
- 3) Set desired temperature at the thermostat
After the operating temperature has been reached the unit is ready for use.

² only for units of design type Hessen

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4.0 Fault finding and remedy

Fault	Possible Cause	Fault Remedy
The unit does not start	no mains connection	connect to mains
	thermostat switched off	switch on thermostat
	thermostat does not switch on	replace thermostat*
	starter device at compressor faulty	replace starter device (relays and condensator)*
	compressor faults (short circuit in coil)	replace compressor ²
Unit runs, but does not cool	insufficient power	select larger unit
	thermostat faulty	replace thermostat*
	stirrer motor or stirrer motor pump fails	replace stirrer motor or stirrer motor pump*
	condenser contaminated	clean condenser
	condenser ventilation fails	replace ventilation*
	leaks in cooling system	fix leaks, evacuate and fill with (R134a) coolant ²
	compressor fault	replace compressor ²
Unit does not switch off	thermostat faulty	replace thermostat*
	leaks in cooling system	fix leaks, evacuate and fill with (R134a) coolant ²
Unit freezes	thermostat faulty	replace thermostat*
Beverage foams too much	beverage dispensing temperature too high	unit must reach operating temperature (switch off unit)
	delivery pressure too high	regulate delivery pressure
	beverage murky or bubbling	connect fresh beverage
Beverage frothing	beverage dispensing temperature too low	readjust thermostat
	delivery pressure too low	regulate delivery pressure

*These measures must only be carried out by a qualified electrician

²These measures must only be carried out by a refrigeration specialist

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5.0 Maintenance

Regularly clean condenser lamellas with a brush or compressed air and remove dust. Regularly check water level in tank.

6.0 Decommissioning

- 1) Remove mains plug
- 2) Shut down CO₂ supply*
- 3) For systems with plug-in couplings: Separate beverage coupling at the beverage container*
For systems without plug-in couplings: Close beverage stop valves*
- 4) Open valves until pressure compensation has been reached
- 5) Separate beverage lines

*Only for units of design Hessen

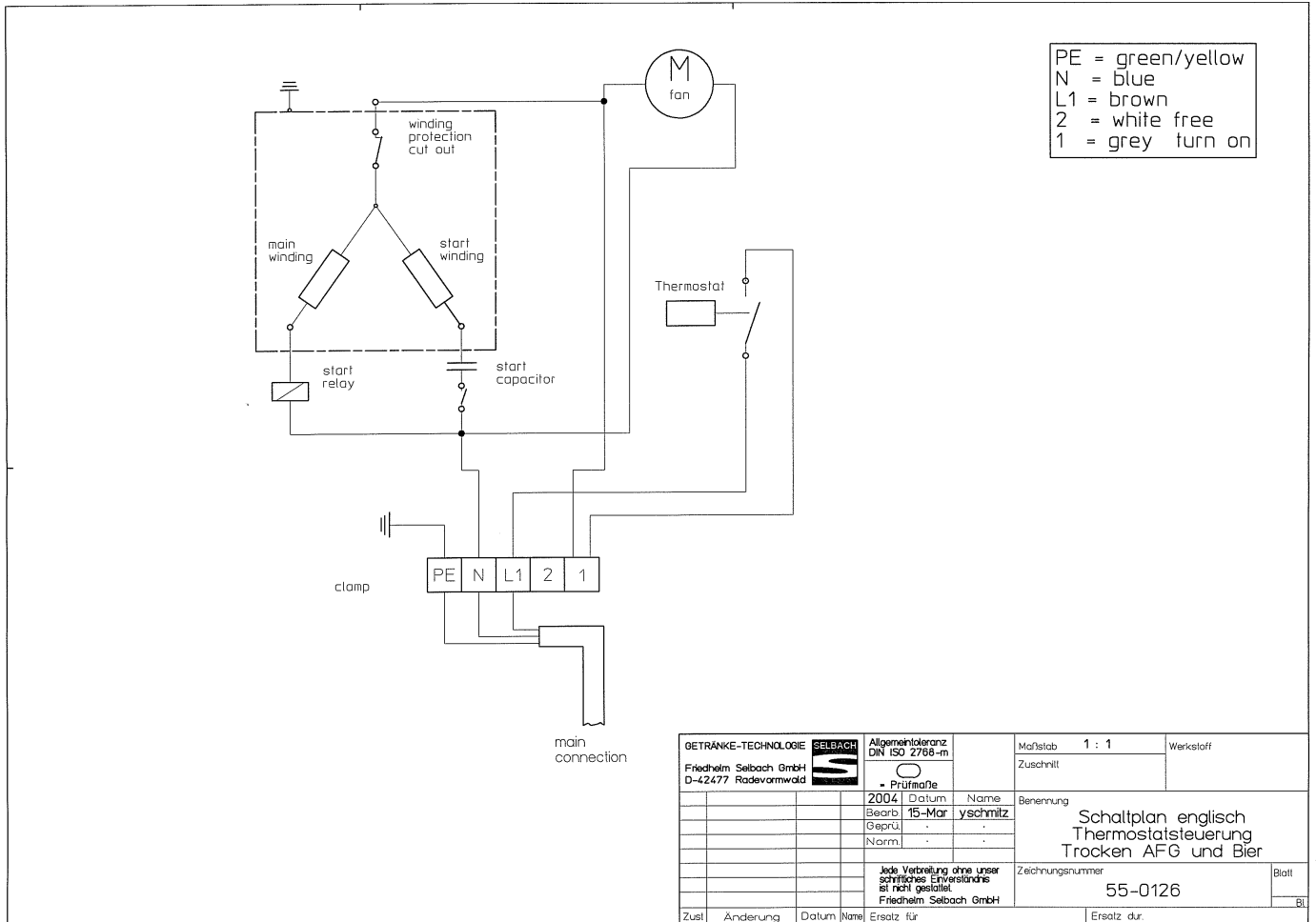
7.0 Cleaning

Housing: Remove mains plug prior to cleaning the units! Do not use water directly on the unit, clean with a wet cloth and some detergent instead.
Do **not** use acidic detergents for the beverage hoses

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8.0 Machine data



GETRÄNKE-TECHNOLOGIE		SELBACH		Allgemeintoleranz DIN ISO 2768-m		Maßstab 1 : 1		Werkstoff	
Friedhelm Selbach GmbH D-42477 Radevormwald		Prüfmaße				Zuschnitt			
		2004		Datum		Name		Benennung	
		15-Mar		yschmitz				Schaltplan englisch Thermostatsteuerung Trocken AFG und Bier	
		Geprü.		.					
		Norm.		.					
				Jede Verbreitung ohne unser schriftliches Einverständnis ist nicht gestattet. Friedhelm Selbach GmbH		Zeichnungsnummer		Blatt	
						55-0126		Bl	
Zust.	Anderung	Datum	Name	Ersatz für			Ersatz dur.		