

Beverage Technology

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Instructions for use

WT 40 Wine Cooler



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1.00 Safety instructions

1.10 Assembly / bringing into service

Place the appliance in a level, dry and clean area. Make sure that the connecting cables are correctly inserted into the power points. The connecting cables should not be kinked or squashed.

Only original hoses or permitted drinks hoses should be used for wine supply.

It is important to ensure that the appliance is sufficiently ventilated! No objects should be placed under the appliance!

Please note the following safety precautions:

- Temperature operating range +10 to +40 degrees Celsius
- Dirt (dust, fibres) should be prevented from entering the appliance
- Only connect to the prescribed supply voltage
- Protect the appliance against humidity, in particular prevent fluids from entering the appliance
- Pay attention to the warnings and safety precautions on the electronic components and in this book
- Pay attention to the warnings and service information in these instructions for use

1.20 Safety instructions

This appliance may only be operated and connected by suitably trained personnel. Adjustment, maintenance and repairs to the appliance when it is open or connected to the electricity supply may only be carried out by experts.

As with all technical appliances, problem-free function of this appliance and its operational reliability are only guaranteed, if the general safety precautions and particular safety instructions found in these operating instructions are adhered to during operation and service.

Serious injury to persons or damage to property may occur if:

- Appliance is not correctly used
- If appliance is incorrectly installed or operated
- Necessary safety covers or casing are removed
- The appliance is opened during operation

1.21 Unsafe operation

If, for any reason, it is considered that operation is unsafe, the appliance shall be placed out of operation and shall be marked as 'out of order', so that it is not accidentally operated by third parties. Customer services should also be informed.

Safety may be compromised if, for example, the appliance is not running as prescribed or is visibly damaged.

1.22 Safety instructions

The appliance may only be operated if correctly earthed.

1.30 Spare parts

If component assemblies or components are changed, only identical component assemblies or components may be used.

1.40 Transport / storage

Any damage noted following delivery should be immediately reported to the transport company. If necessary, do not bring into service. The appliance may only be stored in a dry, dust free environment at temperatures from 0 to 60 degrees.

1.50 Electrical connection

Work may only be carried out if:

- Electrical equipment is not connected to the electricity supply and is protected against unintentional reconnection
- Checks have been made to ensure that there is no voltage
- Checks have also been made to ensure that additional monitoring and protective devices provided for the operating are correctly installed.

When connecting, ensure that the applicable norms and prescriptions have been adhered to.

1.51 Wine connection

Wine is connected via the beverage supply lines on the bottom of the appliance.

- **It is essential that the appliance is placed upright immediately following connection of supply lines!**



1.52 Operation

In the event of changes in normal operation, the appliance shall be placed out of order, if there is any doubt. The appliance shall be marked 'out of order', to prevent accidental use by third parties. Customer services shall also be informed.

1.60 Service

All data in the operating instructions regarding services shall be adhered to.

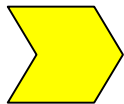
2.00 Use in accordance with regulations

Selbach beverage cooling and dispensing head appliances are designed for dispensing cooled beverages. The areas of application for these units are in the restaurant and leisure industries, among others.

Selbach cooling appliances are only permitted for the above mentioned areas of application and are therefore not suited to cooling hot fluids, chemicals or similar.

3.00 Bringing into service

- Ensure that nitrogen bottle does not fall over by using a bottle holder.
- Screw bottle pressure regulator on to the nitrogen bottle.
- Connect the reservoir connection component to the beverage holder.
- Open the nitrogen pressure container.
- Open the nitrogen stopcock to the bottle pressure regulator.
- Set the pressure regulator to the required pressure.
- Set the required temperature on the thermostat.
- Create network connection.



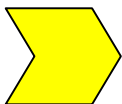
Never operate the appliance when it is not upright!

3.10 Connection

Check all connections, in particular those for pressurized gas supply components (e.g. pressure regulator via initial pressure hose, secondary pressure gas supply). Ensure that no foreign particles can access gas and wine connections.

The pressurised gas bottles may only be operated with pressure regulators and must always be upright and prevented from falling over. This ensures that unnecessary pressure does not accumulate. Accumulation of unnecessary pressure could lead to containers exploding (**danger of death!**).

Tap head must be cleaned every time drinks containers are changed.



**Note the maximum pressure permitted for drinks holders.
If pressure is too high, containers may explode (danger of death!)**

4.00 Placing out of operation

- Connect nitrogen pressure container and nitrogen stopcock to pressure regulator.
- Remove power plug
- Remove container connection parts from beverage container.
- Have appliance emptied and cleaned by professionals.
- Remove beverage supply lines.

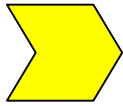
5.00 Setting temperature

Temperature is set using the thermostat on the bottom of the appliance.

6.00 Maintenance

6.10 Opening the appliance

The four fastening screws on the sides must be removed to open the appliance. The appliance is opened by lifting the plastic cover.



Never operate the appliance with the case removed!

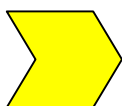
6.20 Cleaning the dispensing equipment

In parts where the dispensing equipment comes into contact with wine and air alternately, germs that occur in the ambient air may develop. It is therefore necessary that these parts of the dispensing equipment (in particular taps and drip trays) are cleaned on a daily basis. It is not possible to keep the dispensing equipment germ free. However, regular and thorough cleaning can prevent germs from multiplying, which would result in lower product quality (taste and smell) and lead to cloudiness. A germ infested wine connection can contaminate the adjoining vessel / container, whereas filling was originally closed off and free from biological problems. The environment of the dispensing equipment must also be kept clean.

Line cleaning methods

Deposits are formed in the wine lines by mineral materials that come from the wine. These deposits form a coating on all surfaces of the dispensing equipment that come into contact with wine (hoses, taps and tap heads). When seen through a magnifying glass, this coating looks like sandpaper and after a while it becomes as rough as sandpaper. This coating becomes an ideal breeding place for microorganisms if it is not regularly removed.

Mineral deposits can be removed with acid-based cleaning solutions.



Refer to local regulations on cleaning!

To clean the casing only use gentle cleaning products and a damp cloth.

Prevent any moisture from entering the appliance.

7.00 Error search

Error	Possible cause	Error correction
The appliance will not start	- No network connection - Thermostat switched off - Thermostat not switched on - Starting device on compressor faulty - Fault in compressor (fault between windings)	- Create network connection - Switch on thermostat - Change thermostat* - Change starting device* (relay and condenser) - Change compressor*
Appliance starts, but does not cool	- Thermostat faulty - Condenser dirty - Condenser ventilator not working - Leakage in cooling system - Compressor faulty	- Change thermostat* - Clean condenser - Change ventilator - Remove leak, evacuate and fill with cooling agent² (R134a) - Change compressor²
Appliance will not switch off	- Thermostat faulty - Leakage in cooling system	- Change thermostat* - Remove leak, evacuate and fill with cooling agent² (R134a)

If the error cannot be corrected, please notify the appropriate service.

* This work may only be carried out by a trained electrician!

*This work may only be carried out by a trained cooling technician

8.00 Spare parts list

Part	Part no.
Premix tap chrome	23-0628-0000
Premix tap gilded	23-0628-0008
Drip tray VA 245/170/11	41-0124-0000
Thermostat	50-0133-0000
Thermostat button	50-0103-0000

Please use only original spare parts

9.00 Data on noise emission

70 dB (A) specification from EN 292 Part 2 A1

With gauges that are 70 dB (A) or lower, specification "70 dB (A)" is sufficient

9.10 Technical data

Voltage	240 V 50Hz
Electricity	1.6 A
Output	190 W
Coolant	190 g R 134a
Tap standby	5 min.
Tap output	40 l/h at delta t 10K
Coolant output	465 W
H / W / D in mm	408/308/410
Weight:	24 kg