

INSTRUCTION

FOR DSI DISPENSE HEADS



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SECURITY AND CONTENT

Dear customer,

Please read this instruction manual carefully. Incorrect assembly and disassembly may cause damage to the product or personal injury.

This instruction manual contains the following items:

- Removal of the dispense head from the beverage container
- Disassembly of the dispense head
- Cleaning of the dispense head
- Assembly of the dispense head
- Connection of the dispense head to the beverage container

We suggest the disinfection of the coupler's connection side everytime it will be connected on a keg. In case of a cooled keg we suggest a complete cleaning process inclusive disassembling of the coupler once a week.

In an environment which supports bacterial growth (eg. warm storage place of the kegs), an interval reduction is necessary. The chemical-mechanical cleaning with the help of a brush is more efficient than without one.

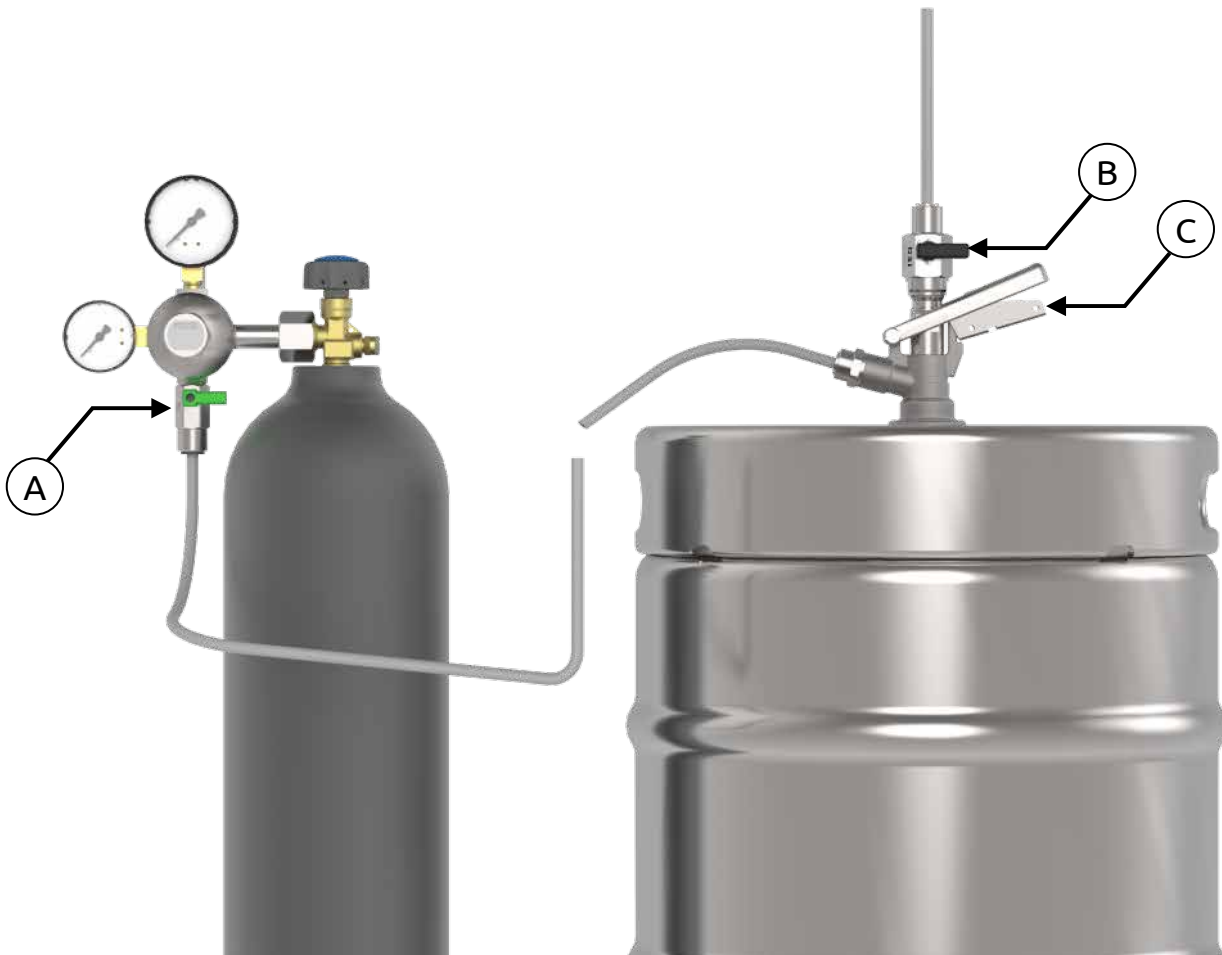
Standardly our couplers are used with beer, soft drink, wine and coffee.

Safety first

Exercise caution when dealing with cellar gases and pressurised containers.

- Improper handling can be dangerous. Gas concentrations from uncontrolled discharge can cause serious injury or even death. Ensure you have read and understood the following instructions for dispense heads before operating.
- Use only the recommended dispensing gases (CO₂, N₂ or their mixture)
- With the ball valves, "A" and "B" in the closed positions, connect the pressure regulator to a suitable gas cylinder.
- Ensure that the dispense head handle "C" is in the upper position and latched in the notch in the dispense head body.
- Ensure that the dispense head is correctly attached to the fitting/keg spear. (Bayonet types should be turned clockwise as far as possible and flat types slid on fully. Trilobe types should be placed on and turned through 60 degrees to give the correct position for locking down.) Once in position, the handle should be pressed down until the handle latch engages in the lower position on the dispense head body. Correct attachment will be confirmed when the latch clicks into place.
- Always check for gas or product leaks especially after cleaning. All screw connections should be tight and sealed.
- Adjust to the required gas pressure and open the regulator ball valve "A". Never exceed the maximum working pressure.
- Check all connections for leaks. If a leak occurs, turn off the gas supply and rectify the problem.
- Turn on the product ball valve "B". Check for product leaks and rectify if leaking.

- If the dispense head is fitted with a decompression valve, ensure it is functional and not leaking.
- Check all seals for damage or brittleness regularly.
- We recommend the use of gas detectors or gas bottles sufficiently small so that gas concentrations cannot reach a dangerous level in the workspace if a leak occurs.



INSTRUCTION FOR DSI DISPENSE HEADS



1. Close the gas supply on the respective pressure regulator.

Turn the lever on the ball valve of the intermediate pressure regulator to the closed position.



2. Disconnect the dispense head from the beverage container. If there is a ball valve on the piston close the beer line.

Pull the latch onto the grip and hold it. Now turn the dispense head and release the latch.

Pull the grip upwards until the latch locks on the dispense head.



3. Pull dispense heads A-type and combi from the disc of the spear respectively or in the case S-type and G-type, turn the dispense head anti clockwise to release it from the spear.



4. Remove the beer line and the gas line. Loosen the nuts holding the beer and gas fittings in place.

Note: Without stop cock or ball the liquid can leak from the beer line.



5. Remove the fittings from the body and the piston (Co²-adapter, lip valve, ball valve etc.).



6. Remove the knurled screw in order to remove the grip. Pull the grip components from the body and the piston.



INSTRUCTION FOR DSI DISPENSE HEADS



7. Remove the CO² Seal from the body. Press the piston out of the body. Remove all seals from the piston and body. If necessary, remove the ball and captive from the piston.



8. The under the bar piston have to be disassembled before push out of the body. Therefore unscrew lower and upper part and remove it from the housing.



9. Lay the single components of the dispense head in a cleaning agent and disinfectant and allow it to react (reaction time prescribed by the agent).



10. Brush the bodies S-type and Draft as well as the corresponding pistons with the cleaning brush (article-no. 550396). Brush the bodies A-type, G-type and combi as well as the corresponding pistons with the cleaning brush (article-no. 550395). Rinse all components with clean water.



11. Check the seals for damages and if necessary replace them.

Refit the seals and the ball and captive – if previously removed. Grease the O-rings with a suitable lubricating grease as used for dispensing taps.



12. Push the piston into the body of the dispense head and reassemble. Install the CO²-seal.

Pull the knurled screw laterally out of the grip as far as it will go. Pull the latch to the grip and hold it.

Push the grip over the flats on the piston, insert the screw through the hole in the dispense head body and screw it in on the other side of the grip.

INSTRUCTION FOR DSI DISPENSE HEADS



13. Re-install the removed components.



14. Refit and tighten the hose connections to the dispense head and refit the respective hoses.

Turn on the gas supply to the dispense head and check for leaks.



15. Reconnect the dispense head to the beverage container. Push the dispense heads A-type and combi onto the disc of the spear respectively turn the dispense heads S-type, G-type and Draft into the spear clockwise.



16. Pull the latch towards the grip and while holding it, push the whole grip downwards.

Release the latch at the lowest position so that it locks on to the dispense head.

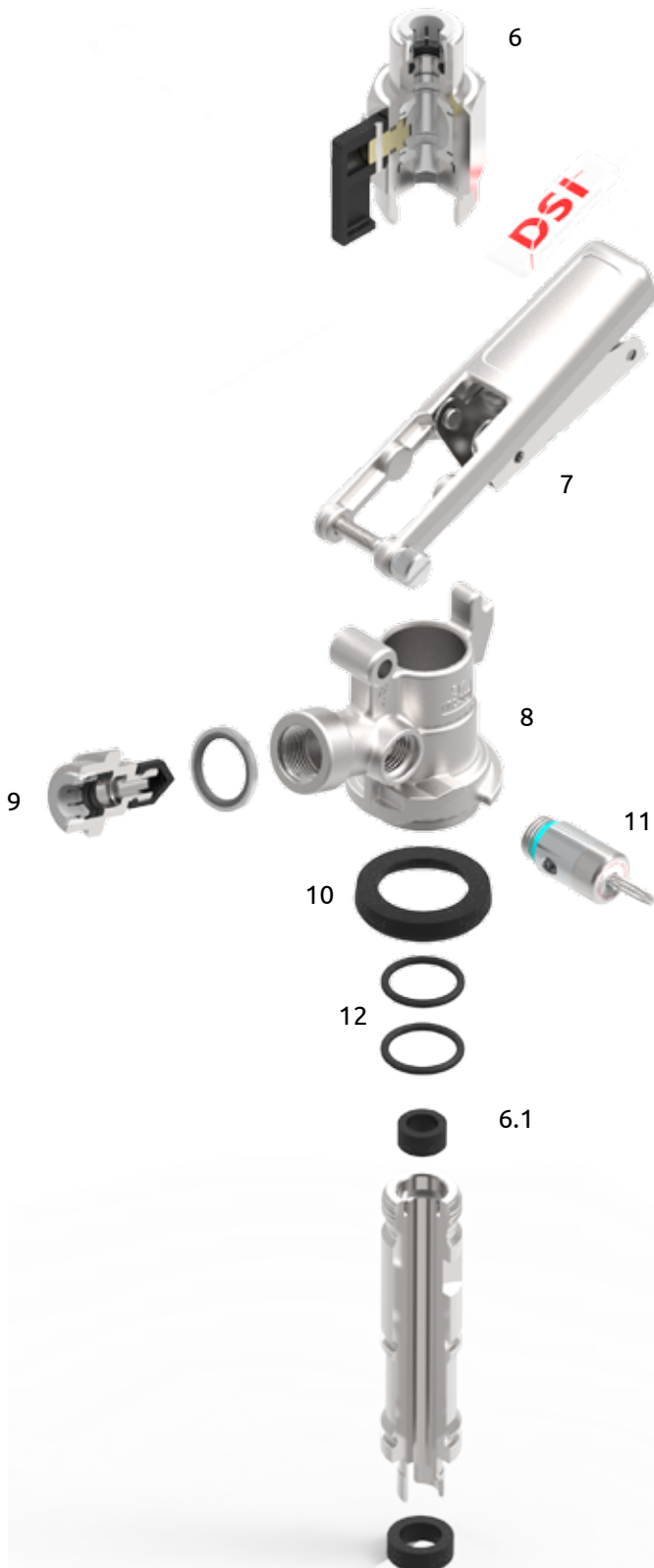


17. If a ball valve is fitted, ensure that it is open.

DISPENSE HEAD PARTS

1	Nut
2	Nozzle
3	CO2-Laterne
4	Ball
5	Ball Captive
7	Assembled Handle
8	Body
10	CO2-Sealing
12	O-Ring





6	Ball Valve
6.1	Ball Valve Sealing
7	Assembled Handle
8	Body
9	CO2-Adapter
10	CO2-Sealing
11	Decompression valve
12	O-Ring



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