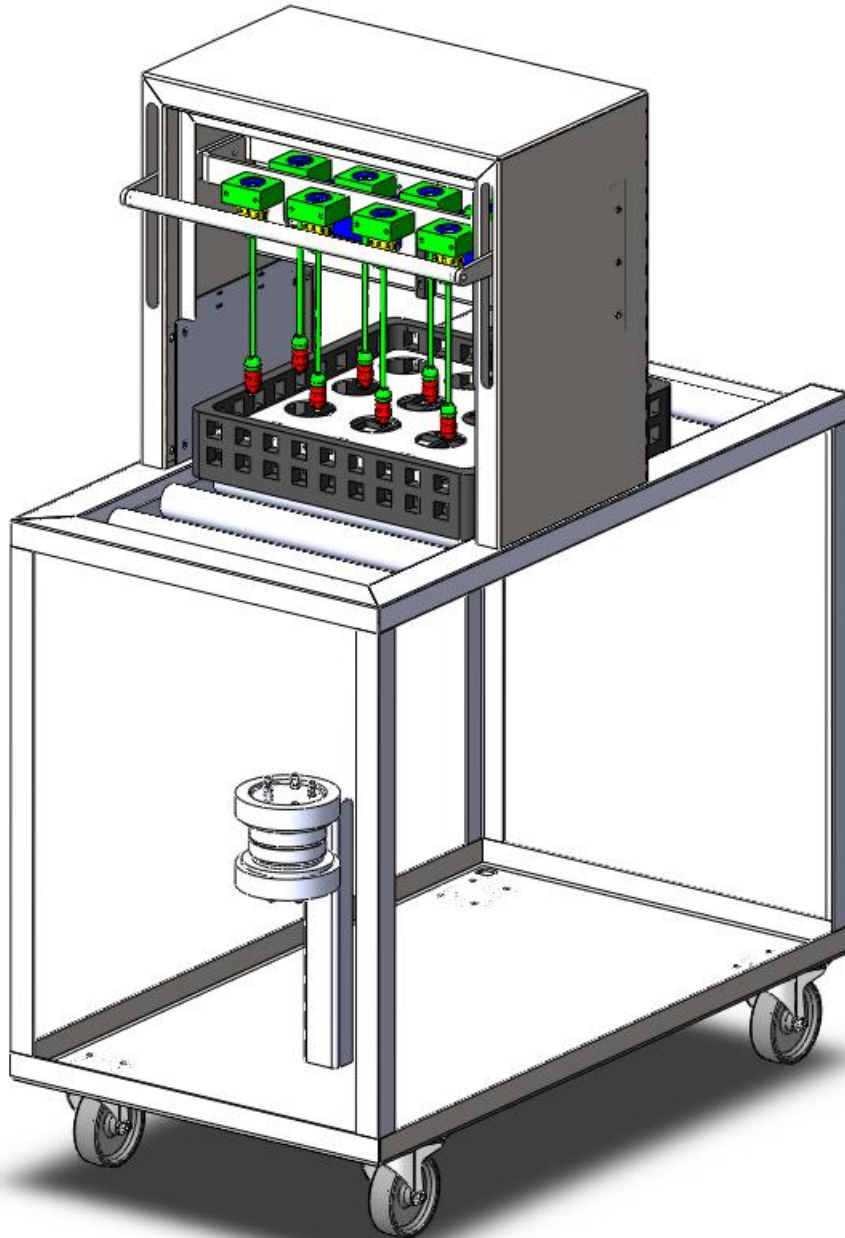


Thank You for choosing Multi Tap 1071-1



Multi Tap 1071-1

Multi Tap is designed for dispensing beer from tanks with a min. volume between 500-1000 Liters.

Multi Tap can be used indoors and outdoors. The Multi Tap has a maximum capacity of 800-1000 liters of beer per hour.

Please read the entire user manual carefully before you use the Multi Tap for the first time.

Pay attention to the limitations and warnings outlined in the user manual.

The User Manual shall always be kept with the equipment.

Multi Tap 1071 is CE marked.

Multi Tap is patent pending by Event Dispense.

Contents:

THANK YOU FOR CHOOSING MULTI TAP 1071-1	1
MULTI TAP 1071-1	2
CONTENTS:	3
SAFETY GUIDELINES:	4
INSTALLATION:	4
TEMPERATURE AND FLOW RATE:	4
TEMPERATURE AND PRESSURE:	5
SETUP OF MULTI TAP	6
OPERATION:	7
TROUBLESHOOTING 1:	8
TROUBLESHOOTING 2:	9
DISASSEMBLING AND CLEANING THE MULTI TAP:	10
CLEANING THE EQUIPMENT:	12
DAILY CLEANING:	12
BEFORE USE:	13
SPARE PARTS:	13
WARRANTY:	13
SPARE PARTS LISTING:	14

Safety Guidelines:

Multi Tap must not be exposed to pressures greater than 3 bars / 45 psi.

Multi Tap must not be exposed to pressure at ambient temperatures exceeding 50 degrees Celsius.

Multi Tap must only be used for beer, soft drinks and plain water. The warranty does not cover defects or damages directly or indirectly caused by misuse.

Multi Tap must not be cleaned with soap or with water over 85 degrees Celsius. Do not clean any spare parts or components from the Multi Tap in the dishwasher!

Installation:

Connect your 5 beer lines to the John Guest speed fittings on the Manifold below the Multi Tap.

It is important that the beer lines connected to the Multi Tap, is isolated and cooled with circulating ice water all the way from the tank to the Multi Tap.

Temperature and Flow Rate:

The optimal dispense temperature is between: 0-4 °C, see Figure 1 for more information. Contact Event Dispense if you need help to calculate the size of the cooler required to obtain the temperatures shown in Figure 1.

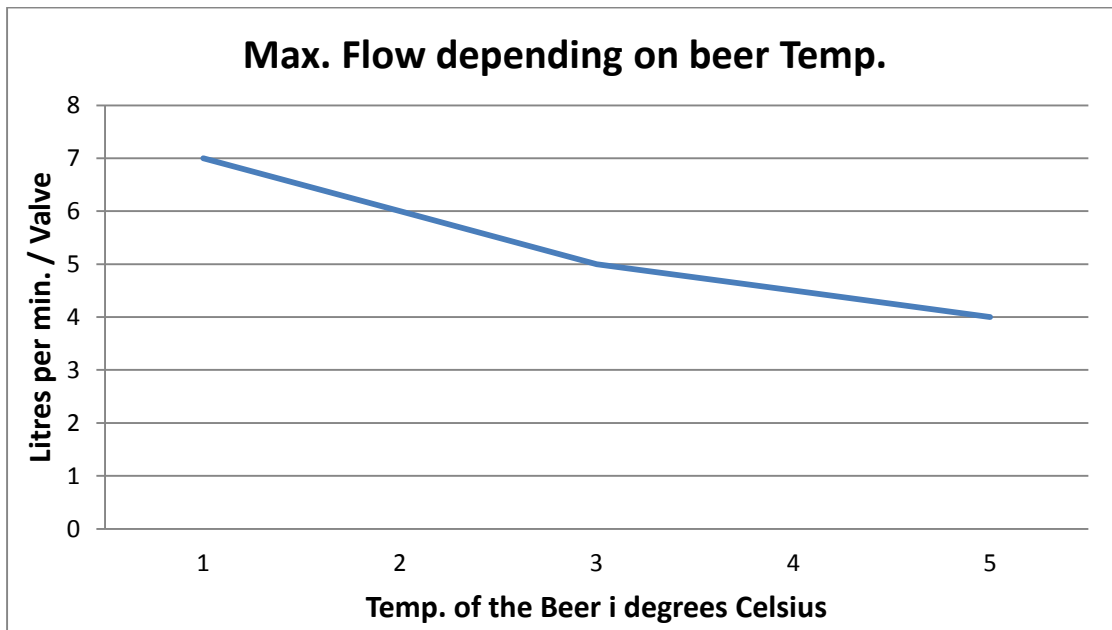


Figure 1: The curve is indicative and is valid for pilsner (pale lager).

Temperature and Pressure:

Recommended system pressure: 2 bars - 3 bars, depending on beer type and beer storage temperature. For more information see the Figure 2 below.

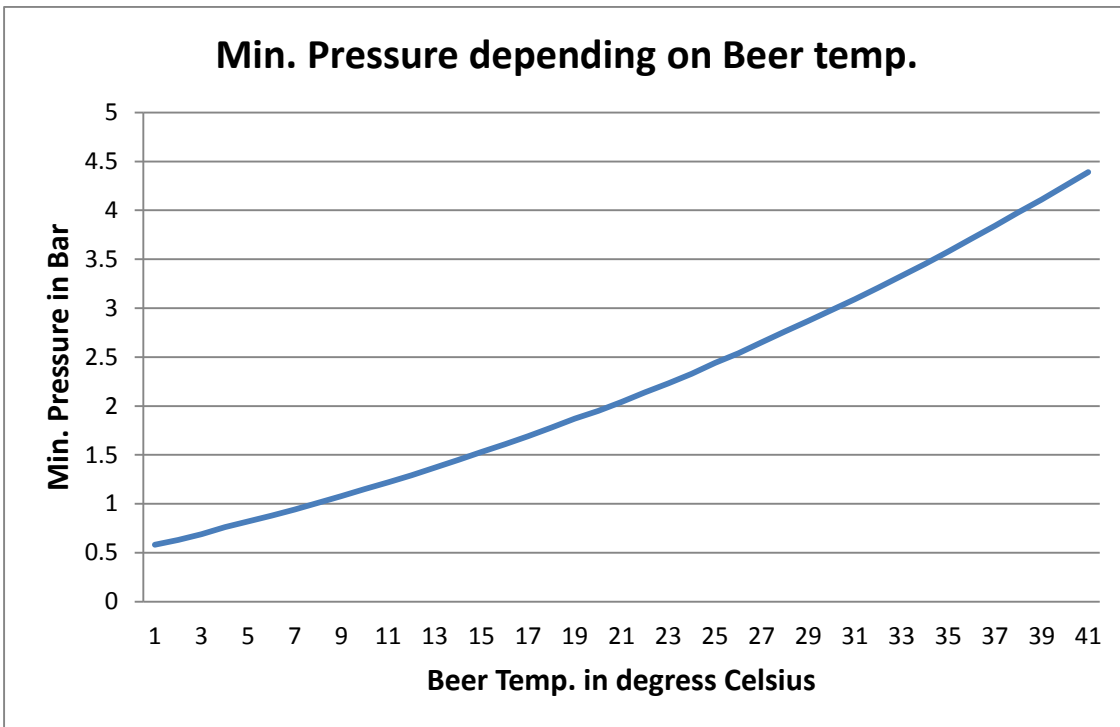


Figure 2: The curve is indicative and is valid for pilsner (pale lager).

Setup of Multi Tap

The 2 curves are indicative, and do not take into account any level change and individual resistances, the hose I.D. is 3/8". Overall it is recommended to connect 5 beer lines to the Multi Tap.

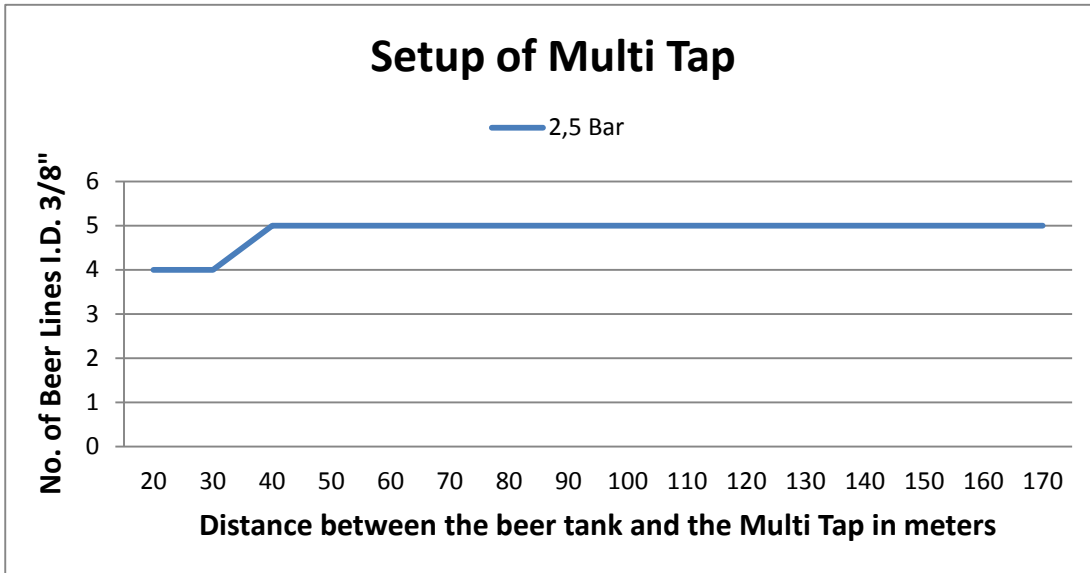


Figure 3: 2,5 bars - setup

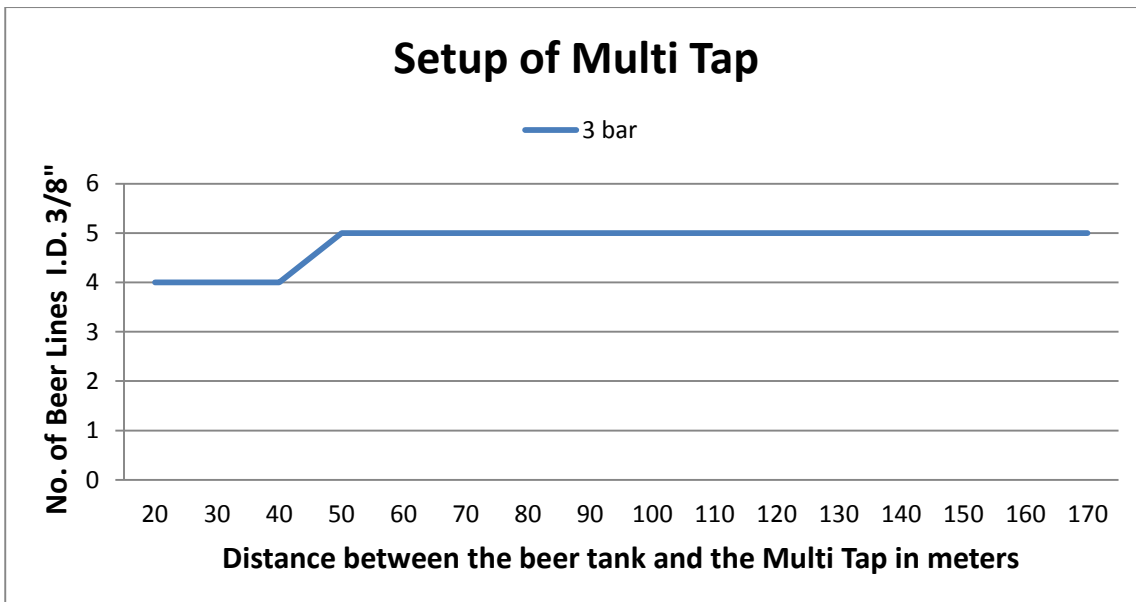


Figure 4: 3 bars - setup

Operation:

1. Grasp the handle.
2. Move the valves to the bottom of the glass as show Figure 5 A.
3. Then press vertically on the Multi Taps handle until the activators (1, Figure 7) moves, thereby opening the valves Figure 5 A.
4. Once the valves are open, it is not necessary to maintain the vertical pressure.
5. When the glass is full, lift the valves from the bottom of the glass, and the valves will close automatically view Figure 5 B
6. For further instructions, follow the link <http://www.eventdispense.com/products/13>



A



B

Figure 5: Multi Tap operation

Troubleshooting 1:

Symptom	Check	Try
Too much foam	Is there air in the system?	Vent the beer lines separately before connecting them to the Multi Tap, to make sure that there is no air in the beer lines. Tap 5-10 liters of beer off the system.
	Has the beer tank just been emptied and replaced by a new beer tank?	If this is the case, continue to pour beer until the system is vented again.
	Is the beer temperature too high?	Use a longer coil or connect two coils in a series. If you need help to calculate the minimum size of your cooler or the coil length contact Event Dispense. Precool the Tank.
	Is the flow rate too high?	Reduce the no. of beer lines connected to the Multi Tap according to Figure 3 and Figure 4 Reduce the pressure on the tank.
	Are the glasses of poor quality?	Some disposable plastic glasses are produced with too rough a surface for draft beer. The difference from good glasses may not be visible, but you can check the quality of the plastic glass by comparing the foam production in it with the foam production in a real glass of same size.
	When was the beer last moved?	Avoid violent movements of the tanks/tank for min. 12 hours before taping the beer.
	Is the pressure too low?	If the pressure is below the recommended levels in Figure 2, increase the pressure.
	Is the pressure too high?	If the pressure is more than the recommended pressure in Figure 2 + 0,2 bar, reduce the pressure in the following way: Close the valve between compressor and tank. Then vent the tank slowly until the regulator show a pressure below the wanted pressure. Close the vent valve and turn the regulator to the recommended pressure. Open the valve between the compressor and tank.

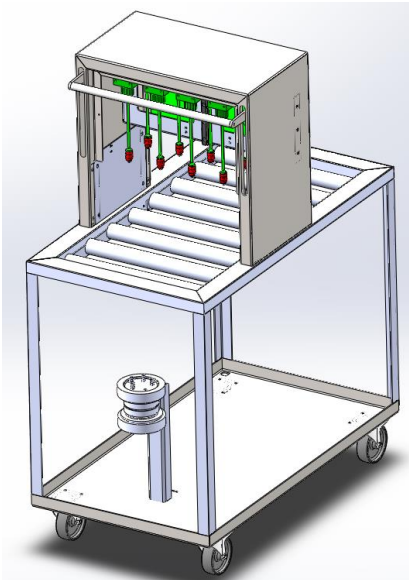
Troubleshooting 2:

Symptom	Check	Try
Too much foam	Has there just been a break in the consumption?	Tap a few liters of beer, until the beer gets cold again.
The beer runs fine until the cup is half full, then the rest of the cup is filled with foam	Is the temperature too high in the tank?	Use a longer coil or connect two coils in series. Pre cool the tank.
No beer is coming out in the glass	Is the tank empty?	Change the tank.
	Are all the valves open?	Open all valves.
	Is the system blocked?	Check for blockages from the tank to the tap.
	Is the pressure OK?	Ensure that the compressor is running.
Too little foam	Is the pressure too low?	Increase the pressure! (Do not increase the pressure to more than the recommended levels in Figure 2 + 1 Bar.)
	Is there flow too low?	Flow speed can be increased, by increasing the number of beer lines supplying the Multi Tap with beer according to Figure 3 and Figure 4.
	Is the temperature too low?	Reduce the cooling of the beer
		The valve will produce foam when the activator is in a middle position. Every time you open and close the valve the activator will pass this position twice. Therefore if you want more foam, tap the activator several times against the bottom of the glass/beaker.
The glass/beaker does not get filled equally.	Is the number of beer lines, connected to the Multi Tap too few?	Check the user manual. Measure the distance between the beer tank and Multi Tap, then follow the chart in Figure 3 or Figure 4. If the number of beer lines connected to the Multi Tap is correct according to the chart, then try to connect an extra beer line. Remember to vent the new beer line before connecting it to the Multi Tap.

If you can't solve the problems, then contact Event Dispense, phone +45 51 76 42 74

Disassembling and Cleaning the Multi Tap:

Multi Tap1071-1 (MT-1071-1) is supplied by Event Dispense fully assembled, as it is seen in the figure below. On daily basic you have to dismount the pipe and valve shown in the subsequent figures to ensure full functionality and a high level of hygiene.



In Figure 6, you see inside the Multi Tap. In the right side of Figure 6, marked with a red square, you see the dispense unit. The dispense unit will be dismounted in the subsequent figures.

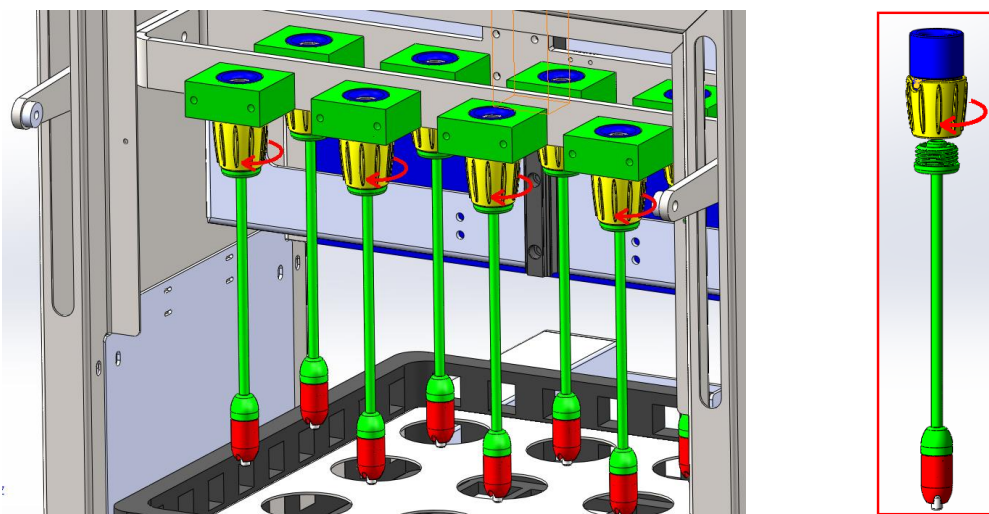


Figure 6

The dispense unit consists of 4 main parts, see Figure 7: Valve piston (1), Valve Seat (2) Pipe (3) and connector part (4). In order to separate Part 4, from the Multi Tap turn 4 counterclockwise:

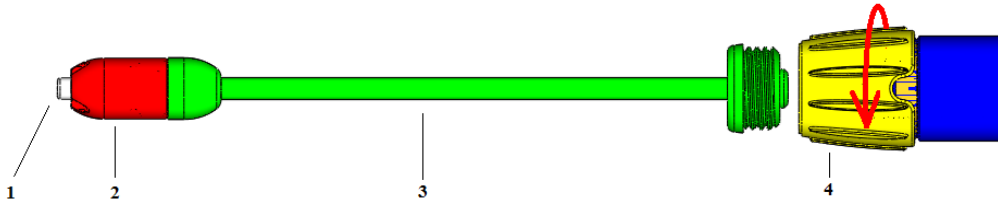


Figure 7

In order to separate the valve seat (1) and the pipe (2) in Figure 8, turn the valve counterclockwise. Be careful as the Valve Piston will easily fall out (Figure 9).

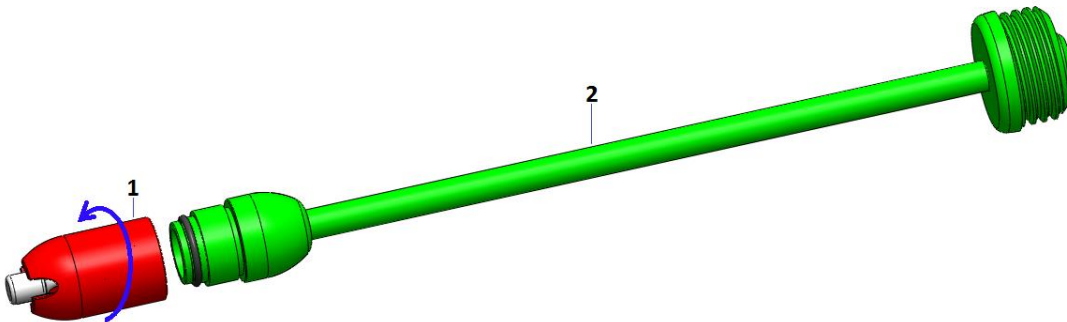


Figure 8

The valve is made of two main parts, see Figure 9: Valve Seat (1) and Valve Piston (2)

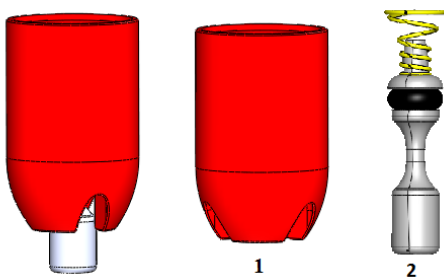


Figure 9

Daily Cleaning:

Daily cleaning can be done by removing the pipe from the connector unit and separating the pipe from the valve (see fig. 7, 8, 9 and 10).

Place the parts in a suitable dish and pour hot water over them (max. 85° C). Let all the items stay in the water until reassembly, see **Error! Reference source not found.**.

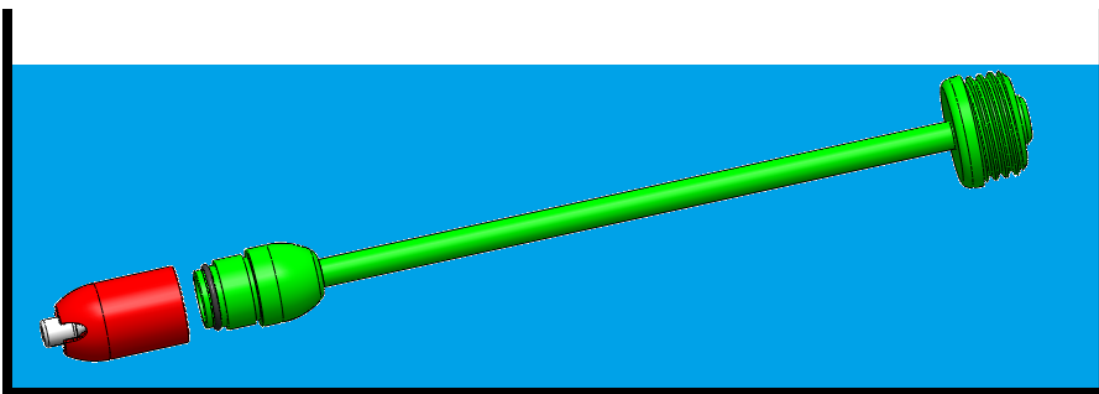


Figure 10

To disinfect the parts place them in hot water at max. 85° Celsius, or in alcohol.

Do not clean the parts in a dishwasher!

Cleaning the equipment:

To ensure optimal cleaning of the Multi Tap and dispense units flood them with Cleaning fluid, disassemble the unit and wash the parts separately see **Error! Reference source not found.** If the system is not going to be used for several hours (e.g. overnight), the valve part should be washed (see ‘Daily Cleaning’). If they are not washed, the beer contained in them, will evaporate and the sugar in the beer can stick to the valve parts and preventing normal function.

Before use:

During transport and storage there will always be a risk that the inside of the tubes, manifold and the dispenser units will become contaminated with dust from packaging materials.

Dust may be contaminated with bacteria; therefore all the internal surfaces coming in contact with beer have to be disinfected before use. The easiest way to do this is to flood the system with alcohol or approved cleaning fluids approved for the food industry and then rinse afterwards with copious amount of water.

Spare Parts:

Replace the O-rings if the equipment becomes leaky. O-rings can be obtained from Event Dispense as can other spare parts. (Items see Figure 11).

The anticipated delivery time within the EU is 2 weeks. Delivery can take longer to other parts of the world.

Warranty:

Event Dispense provides a 1 year warranty on the Multi Tap, Series 1071-1.

Warranty covers manufacturing and material defects discovered during normal use.

Warranty does not cover defects or damages directly or indirectly caused by misuse, violence or interference from other than a local dealer / installer.

Warranty does not cover O-rings, plastic parts or other dynamic parts.

Spare Parts Listing:

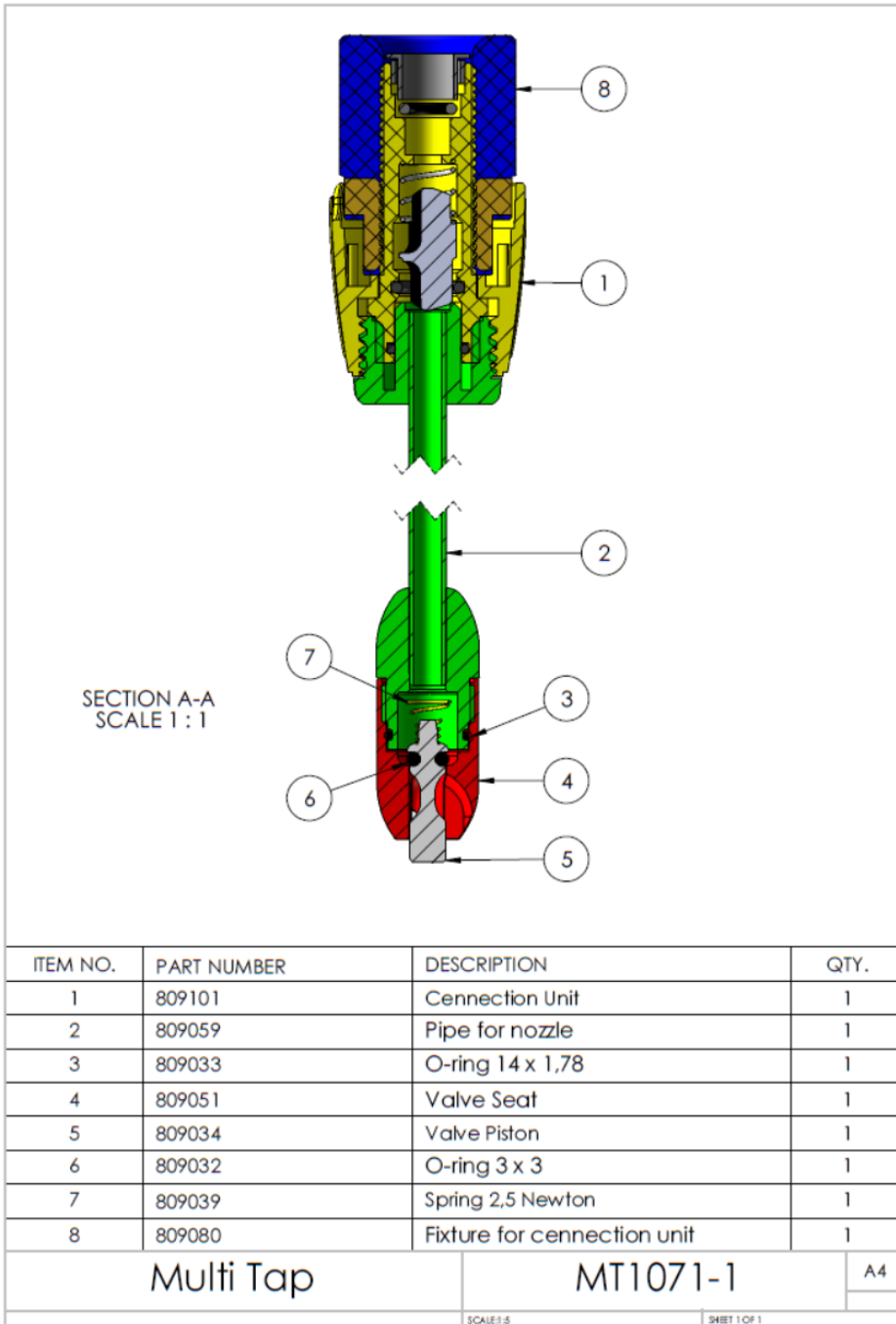


Figure 11: Dispense unit for Multi Tap 1071-1