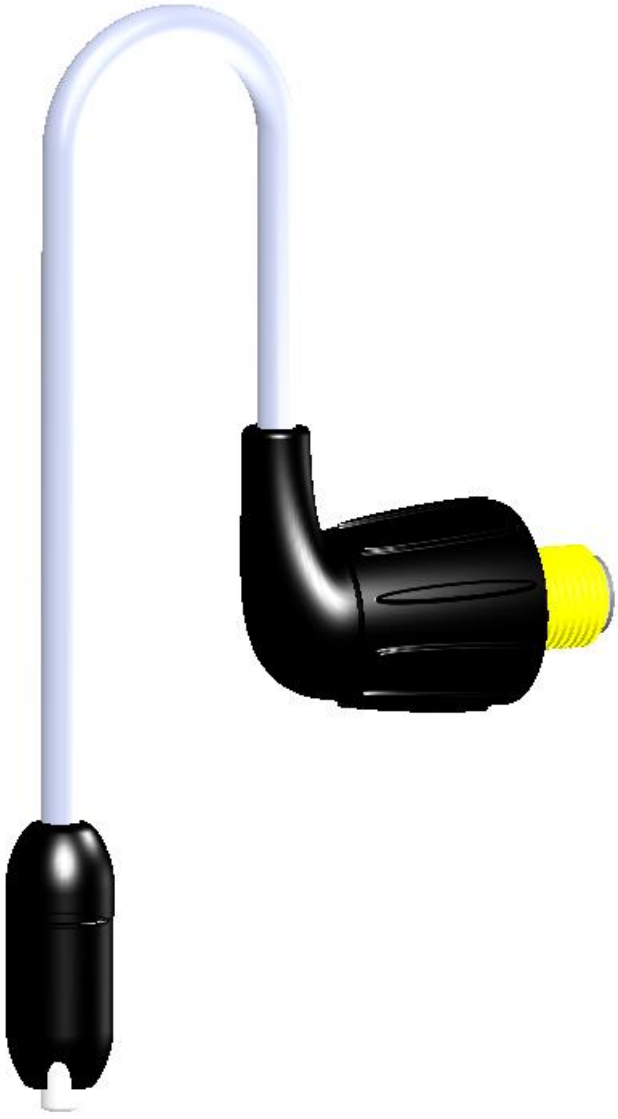
Thank You for choosing Easy Tap 50



Easy Tap

Easy Tap is designed for dispensing beer from kegs or tanks.

Easy Tap can be used indoors and outdoors. Easy Tap has a maximum capacity of 6-7 liters of beer per minute.

Please read the entire user manual carefully before you use Easy Tap for the first time.
Pay attention to the limitations and warnings outlined in the manual.

The User Manual shall always be kept with the equipment.

Easy Tap is CE marked.

Easy Tap is patent pending by Event Dispense.

CONTENTS:

Safety Guidelines:

Easy Tap must not be exposed to pressures greater than 3 bars or 15 psi.

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

Easy 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.

Easy Tap must not be cleaned with soap or with water over 85 degrees Celsius.

Installation:

Connect your beer line to the speed-fitting/sealing(‘in’ Fig. 1).

It is important that the beer line connected to the Easy Tap has a minimum I.D. on 4 mm and is isolated and cooled with circulating ice water.

It is important when the Easy Tap is screwed into the beer towers tap adaptor that you only hold onto the plastic part of the nozzle (market with a red circle on Figure 1) Do not grasp the stainless steel pipe. If the stainless steel pipe is used as a “tool” to force the instillation, it will break.

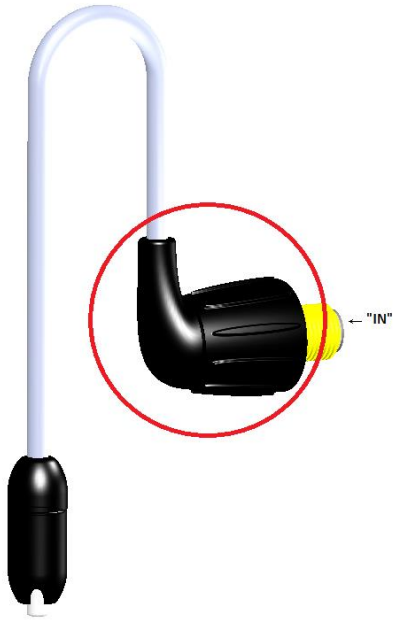


Figure 1

Temperature and Flow Rate:

Dispense temperature shall be below 5°C, see Figure 2. Contact Event Dispense if you need help to calculate the size of the cooler required to obtain the temperatures shown in Figure 2.

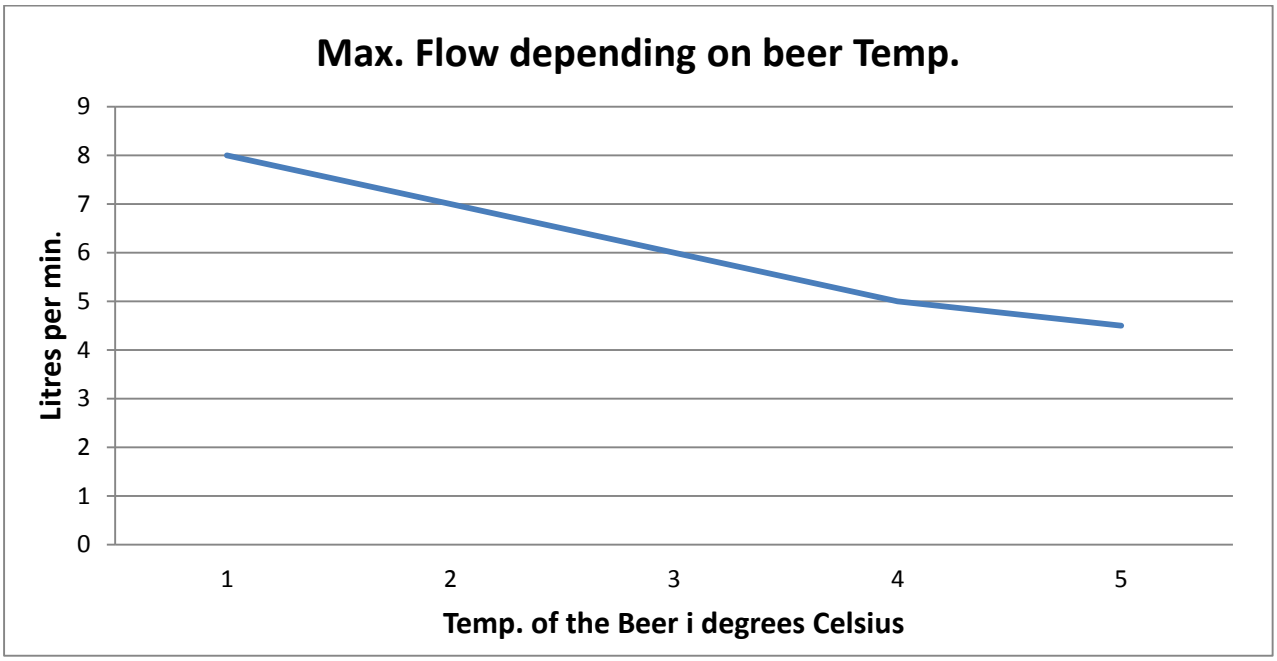


Figure 2 The curve is indicative and is valid for pilsner (pale lager).

Flow rates depending on I.D. :

The flow rate will vary, depending on the distance to the keg, the pressure and the tubes internal diameter (I.D.) see the charts below. All charts are indicative. If the hose connected to the Easy Tap will result in a flow rate bigger than 400 Liter / Hour, then connect the main beer line to the Easy Tap through a small piece of hose with an I.D. on 4 mm, for dimming the flow rate.

Tube I.D. 3/8 inch

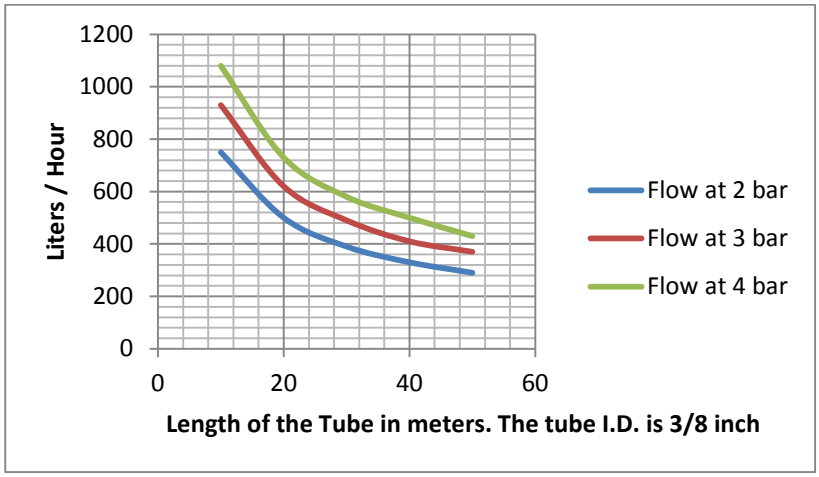


Figure 3

Tube I.D. 1/4 inch

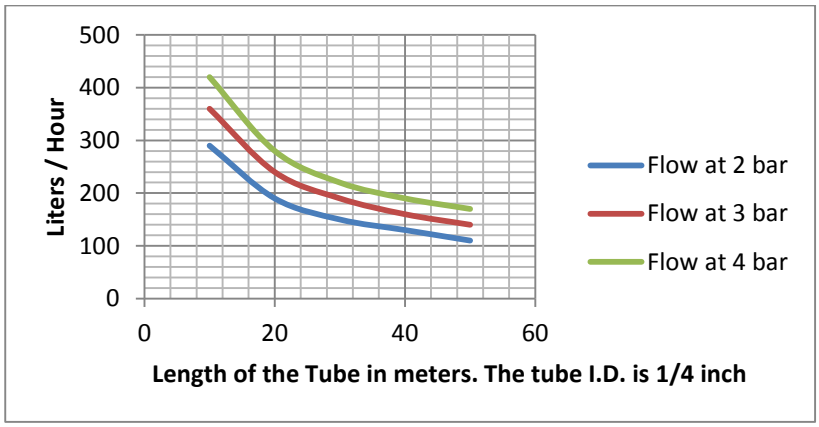


Figure 4

Tube I.D. 9 mm

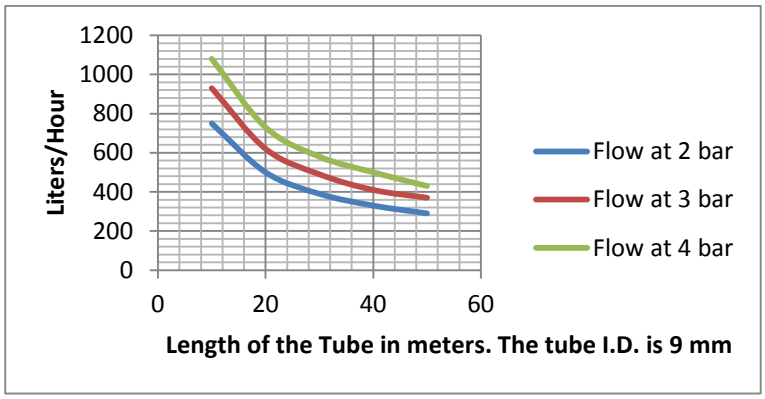


Figure 5

Tube I.D. 8 mm

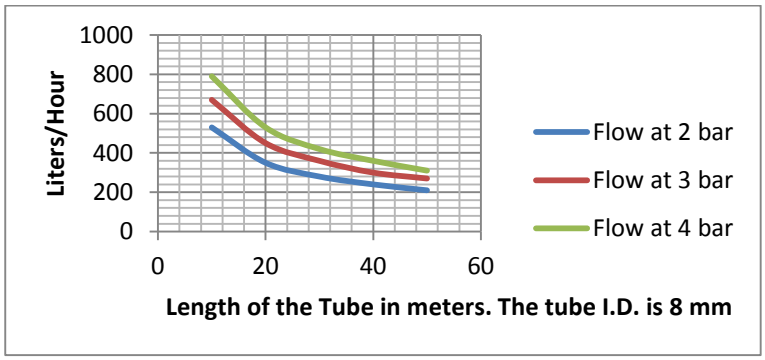


Figure 6

Tube I.D. 7 mm

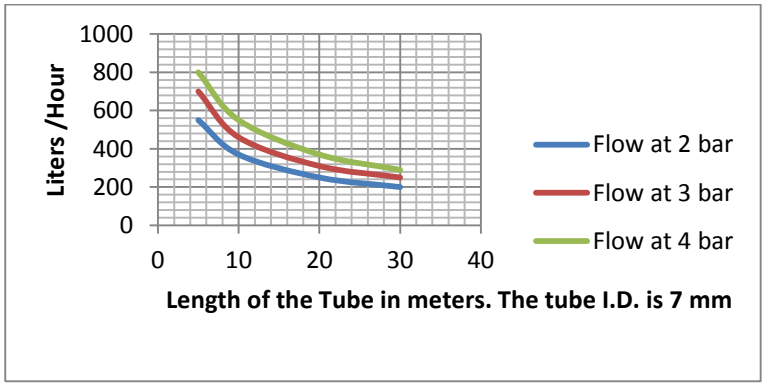


Figure 7

Tube I.D. 6 mm

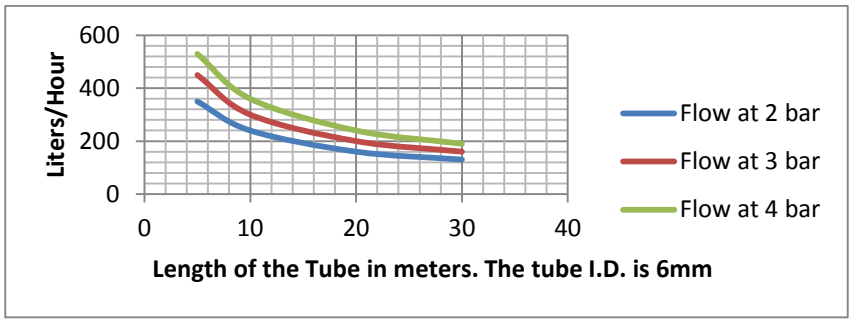


Figure8

Tube I.D. 5 mm

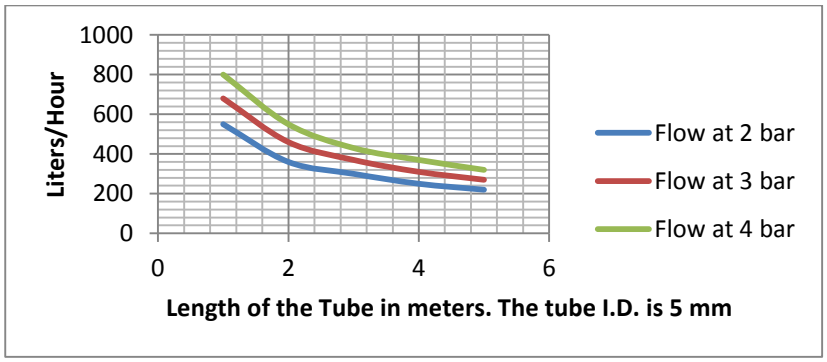


Figure 9

Tube I.D. 4 mm

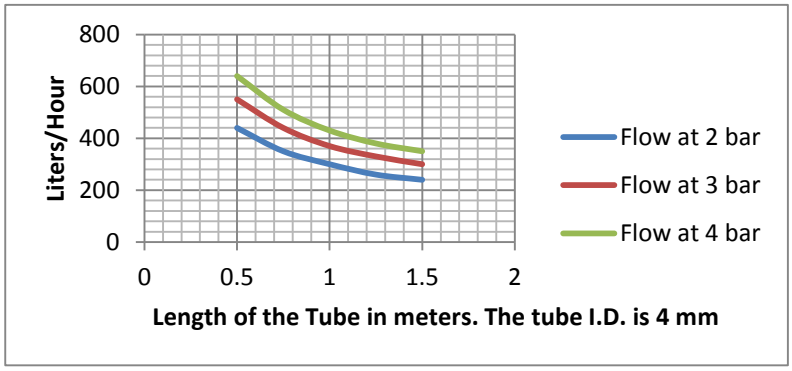


Figure 10

Temperature and Pressure:

Recommended system pressure: 1.8 bars - 3 bars, depending on beer type and beer storage temperature. For more information see Figure 11

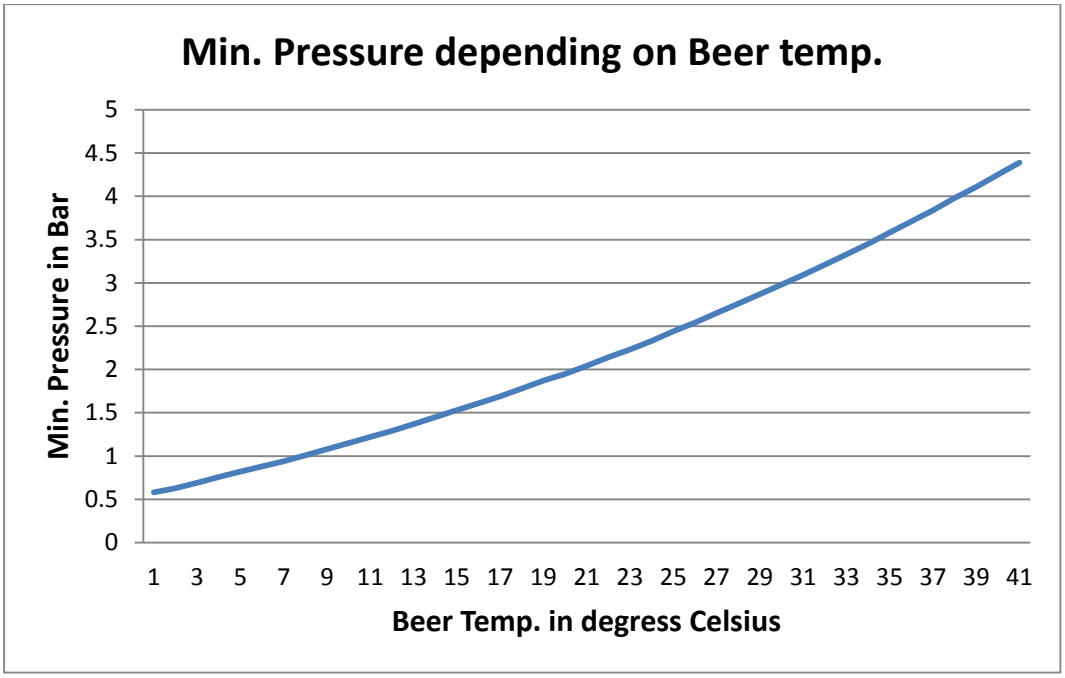


Figure 11: The curve is indicative and is valid for pilsner (pale lager).

Operation:

1. Grasp the Glass.
2. Move the glass up to the valve house as show Figure12 A.
3. Then press the glass vertically against the valve house until the valve piston (Figure 15, part 1) moves upwards, thereby opening the valveFigure12B.
4. Once the valve is open, it is not necessary to maintain the vertical pressure.
5. When the glass is full, remove the glass, and the valve will close automatically.
6. To see the Easy Tap in action follow the link http://www.eventdispense.com

Figure12

Troubleshooting 1:

Symptom	Check	Try
Too much foam	Is there air in the system?	Tap a few liters of beer off the system.
	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 keg.
	Is the flow rate too high?	Reduce speed by using a tube with a smaller inner diameter to supply the tap with beer.. Reduce the pressure on the keg or tank.
	Are the glasses of poor quality?	Some disposable plastic glasses are produced with too rougha 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 beerlast moved?	Avoid violent movements of kegs or tanks for min.12 hours before taping the beer.
	Has the keg been exposed to carbon dioxide for too long?	Change the keg.
	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 + 1 bar, reduce the pressure in the following way: Close the valve between the carbon dioxide (CO_2) flask and the keg/or between compressor and tank. Then vent the keg/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 carbon dioxide flask and the keg/or between the compressor and tank.
	Has there just been a break in the Consumption?	Tap a few litters of beer, until the beer gets cold again.

Troubleshooting 2:

Symptom	Check	Try
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 or keg?	Use a longer coil or connect to coils in series. Pre cool the keg.
No beer is coming out in the glass	Is the keg/tank empty?	Change the keg/tank.
	Are all the valves open?	Open all valves.
	Is the system blocked?	Check for blockages from the keg/tank to the tap.
	Is the pressure OK?	Ensure that the compressor is running or check the pressure in the CO-2 Bottle
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)
	Is there flow to low?	Flow speed can be increased by changing the tube supplying the tap with beer with a tube with a larger inner diameter. To achieve 1-2 cm of foam, the flow rate must be 300-350 L/hour.
	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.
Valve doesn't close	When have you last cleaned the valve?	The valve must be cleaned every day, use the "cleaning cup" or remove the valve from the "Easy Tap" and clean it with hot water and a brush. Remember to close the beer line

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

Disassembling the equipment:

ET50 is supplied by Event Dispense fully assembled. It looks like one unit. Yet the equipment consists of 2 main parts:

The Nozzle (A) and the Quick Disconnect (B) see Figure 13. To take off the nozzle you turn the black part of B clockwise.

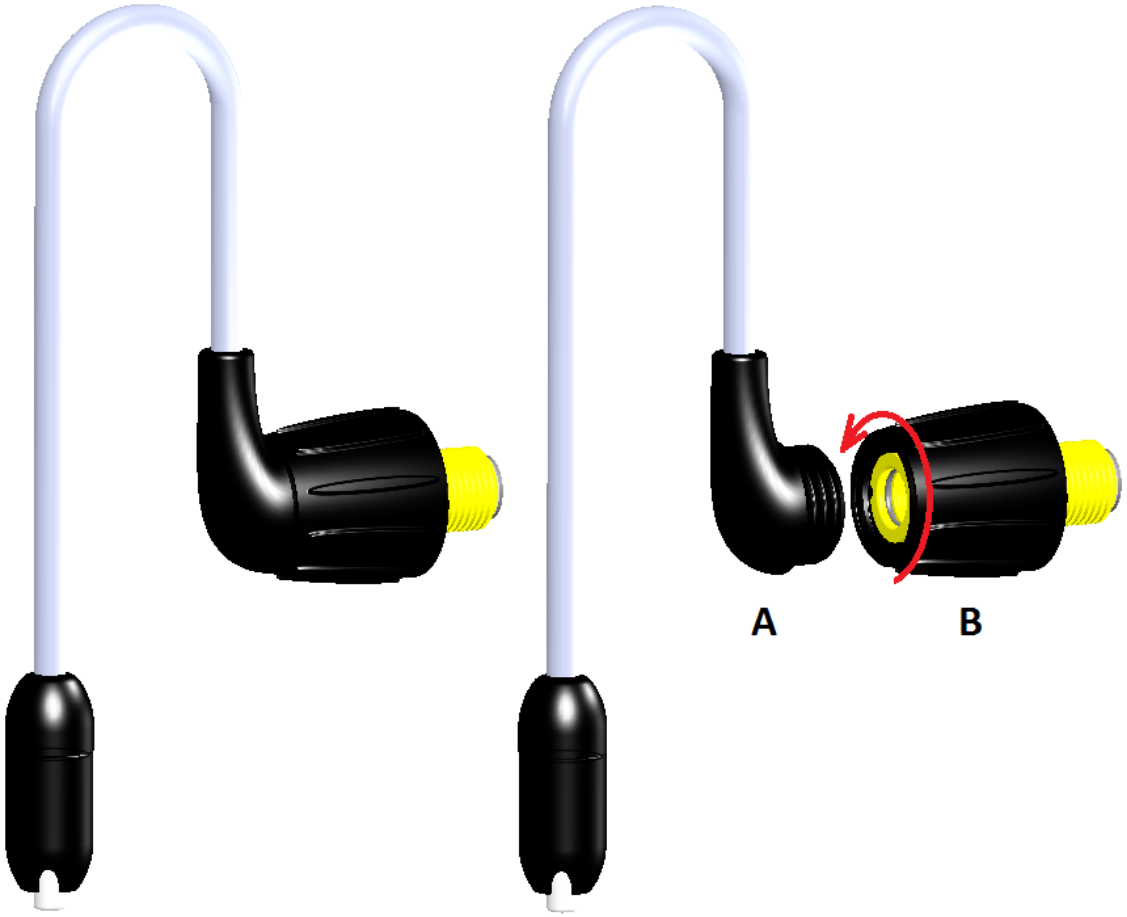


Figure 13

The Nozzle contains of 3 main parts. In order to separate the valve house(1) and the Nozzle (3), turn the Valve House counter clock wise see Figure 14. Be careful when the two parts are separated the Valve Piston (2) will easily fall out.

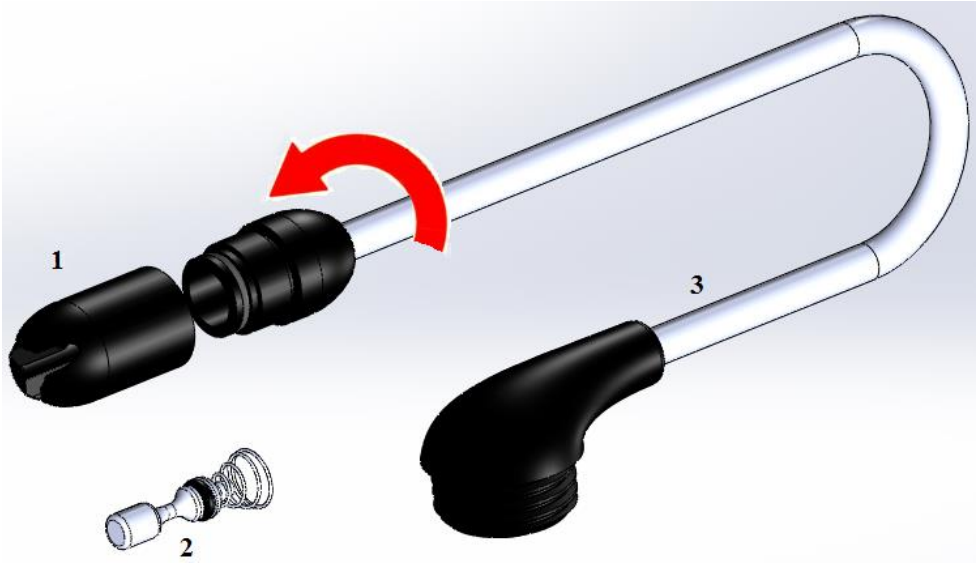


Figure 14

The valve consists of two main parts see Figure 15, the Valve Piston (1) and the Valve House (2).

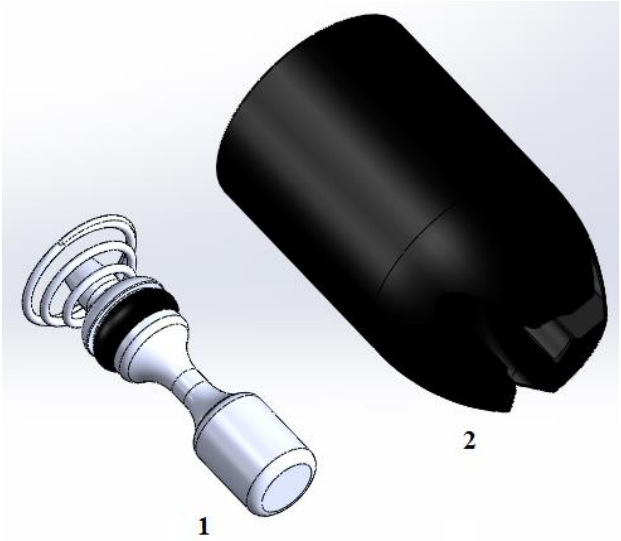


Figure 15

Weekly Cleaning of Equipment:

To ensure optimal cleaning of the internal system, flood the system with standard cleaning fluid approved for the food industry. Chemisphere UK, produce a product named “Pipeline” this product can be used for internal cleaning of the beer system. The internal cleaning is done by connecting, the Cleaning Spout (CS) to the Quick Disconnect see Figure **16**, and then flush the system through the CS with the cleaning fluid.

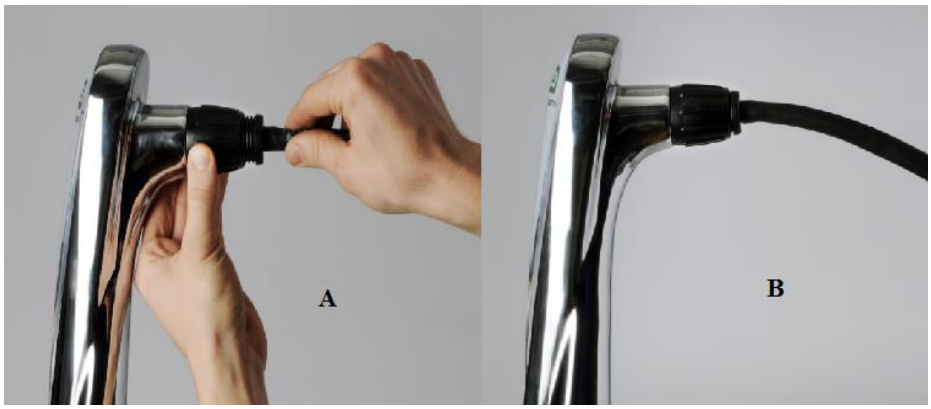


Figure 16

To ensure optimal cleaning of the Nozzle, take it off and disassemble it see Figure 17, and wash the parts separately with a brush. Then place them in hot water at max. 85^{O} Celsius, or in 85% alcohol. IDUNA A/S has a food approved product named ‘IDZ Rapid A’. It is an 85% alcohol mixture.

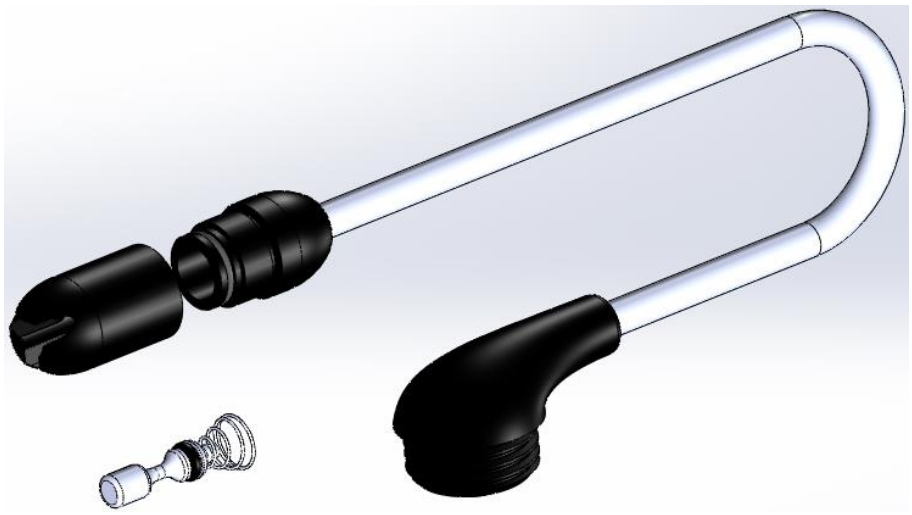


Figure 17

Daily Cleaning:

During the day you can clean the external parts of the pipe and the valve house by wiping them with a wet disposable cloth.

If the system is not going to be used for several hours (e.g. overnight)take of the Nozzle, see Figure 18, and flush out the beer inside the nozzle with hot water from the tap, hereafter submerge the Nozzle in hot water at 85^{O}C or 85% alcohol until it will be used again. There are technical and hygienic reasons to do this:

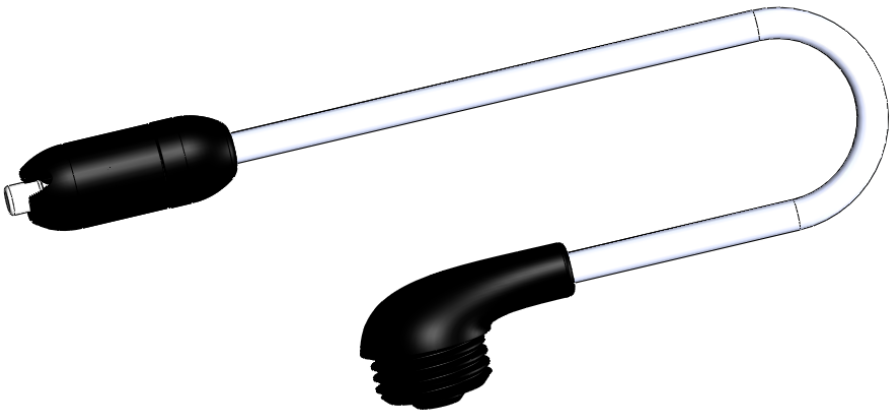


Figure 18

Technical: If you don't clean the Nozzle the few drops of beer sitting around the valve piston can evaporate during the night. Depending of the beer type the sugar in the beer can block the free movement of the piston. When you start up next time you risk that the valve can't close properly and the beer flushes out. We recommend that you wash the valve house with a brush now and then (see 'Weekly Cleaning of the Equipment').

Hygienic: Cleaning the Nozzle on a regular basic will prevent bacteria growth.

Before use:

During transport and storage there will always be a risk that the inside of the equipment will become contaminated with dust from packaging materials. Dust may be contaminated with bacteria; therefore disinfected the Easy Tap before use. The easiest way to do this is to flood the system with alcohol and then rinse afterwards with copious amount of water see “Cleaning the equipment”

Spare Parts:

Replace the O-rings if the equipment becomes leaky. O-rings can be obtained from Event Dispense as can other spare parts see figure 19, 20 and 21. The anticipated delivery time within the EU is 4 weeks.

Warranty:

Event Dispense provides a 1 year warranty on the Easy Tap. 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 doesn't cover O-rings and plastic parts.

Spare PartsList:

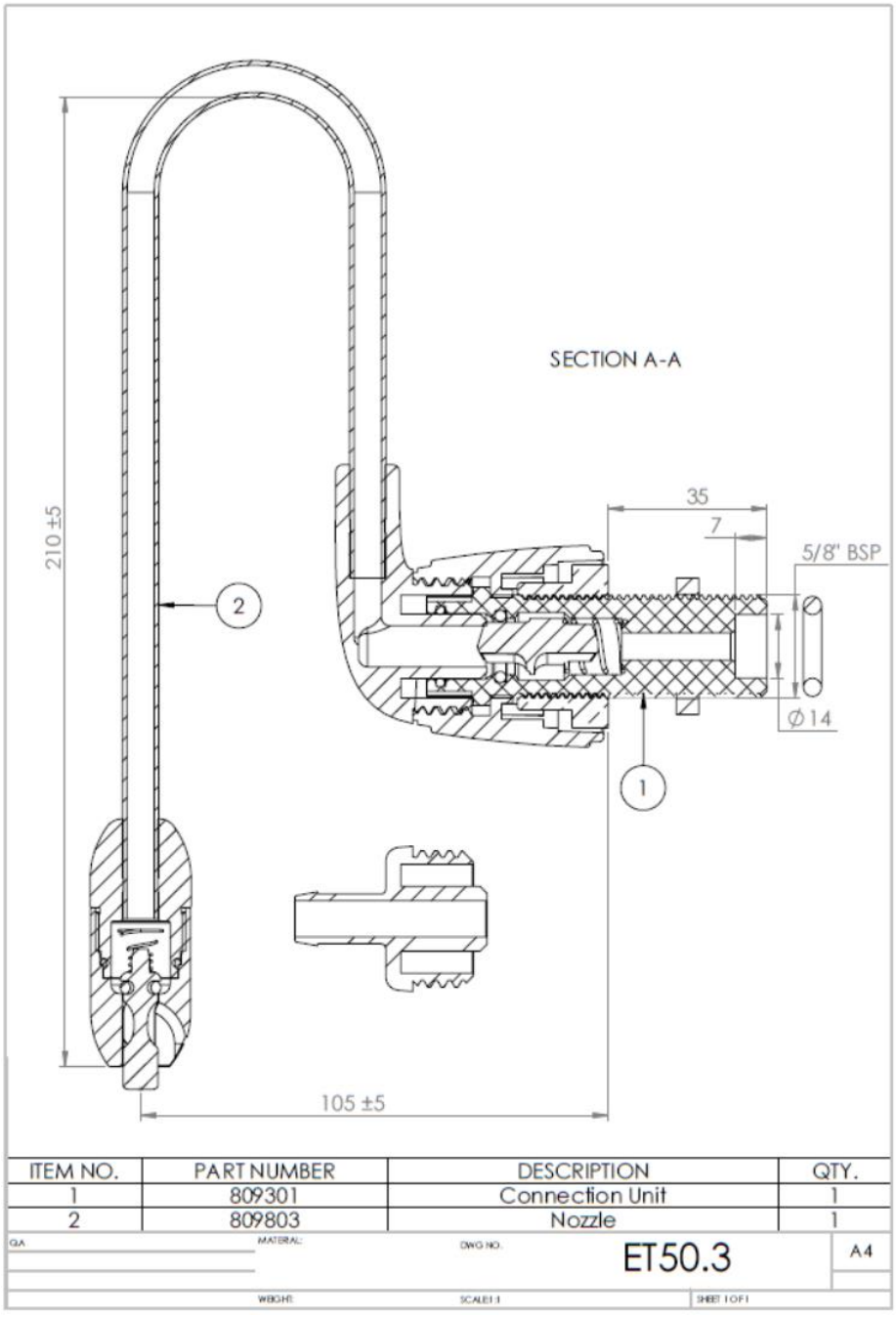
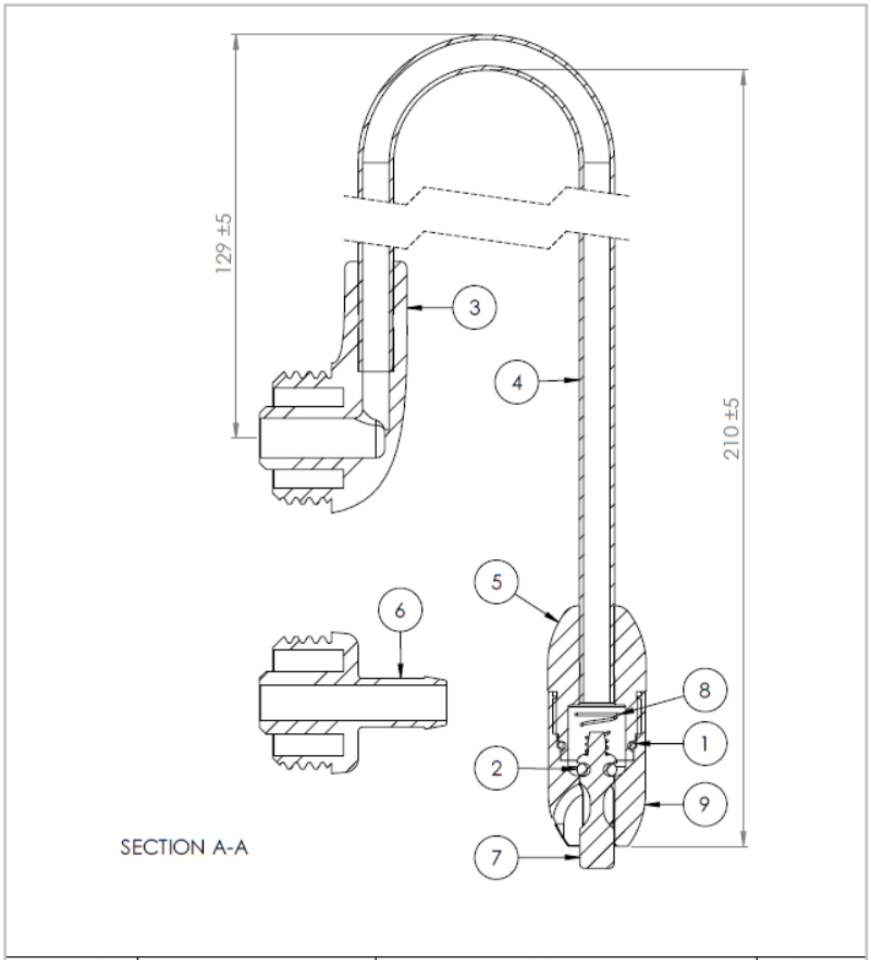


Figure 19

Spare Parts List Nozzle:



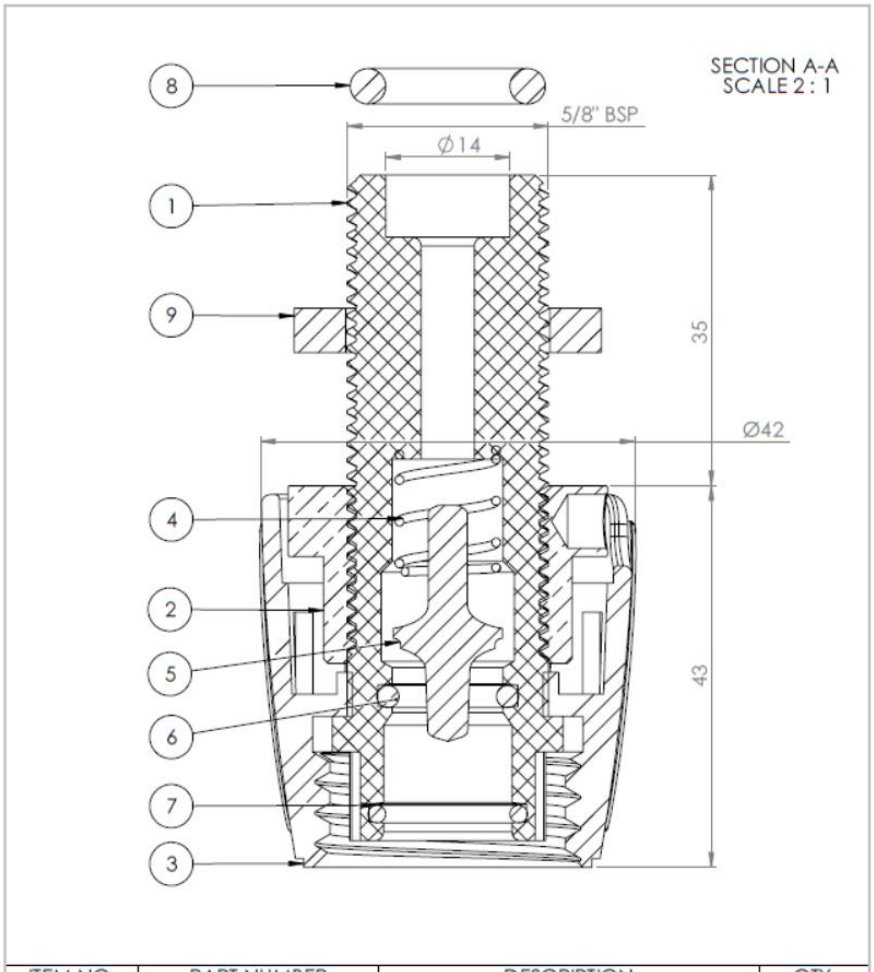
ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	809033	O-ring 14 x 1,78	1
2	809032	O-ring 3 x 3	1
3	809020	Male Quick Connector - Easy Tap	1
4	809030-1	Pipe 8 x 1 - 330mm	1
5	809050	Valve Seat Top	1
6	809021	Cleaning Spout	1
7	809034	Valve Piston	1
8	809039	Spring 2,5 Newton	1
9	809051	Valve Seat	1

Description: Nozzle for Lager - ET50 | DWG NO. 809803 | A4

SHEET 1 OF 1

Figure 20

Spare Parts List Connection Unit:



ITEM NO.	PART NUMBER	DESCRIPTION	QTY.
1	809326	Connection Unit	1
2	809227	Lock Nut	1
3	809022	Spinner	1
4	809031	Spring	1
5	809023	Non Return Valve	1
6	809028	O-ring 11 x 2,5	1
7	809029	O-ring 14 x 2	1
8	809035	O-ring 14 x 4	1
9	Nut 5-8 inch	Nut 5/8 inch	1

Name:	Version:	
Connection Unit	809301	A4

Figure 21