



Refrigerator

Instruction Manual

American Talos Inc.

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Supplier of Draft Beer Dispensing Equipment and System Solutions



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Company profile

American Talos Inc Is A North American Branch Established By Talos Technology Cooperation In Los Angeles In Year 2018. It Aims To Provide Liquid Food Packaging And Beer Dispensing System Solutions For The Breweries And Distributors, beer Wholesalers, installation Companies, cleaning Service Companies,,chain Restaurants, supermarkets.

Talos Parent Company Was Founded In Year 2003, Now Is The World's Only Manufacturer And Service Provider With Both Liquid Food Packaging Design And Beer Dispensing Equipment R & D Capabilities. So Far, Talos Has Successfully Provided A Full Range Of Diversified And Customized Solutions For Global Customers In Hotels, Restaurants, Bars, Home, Outdoor And Other Scenes. As A Leading Enterprise In The Field Of Beer Dispensing Equipment In China, Talos Has Independently Developed One-way Talos Keg And Related Solutions To Fill The Vacancy In The Domestic Beer Market. With 20 Years Of Overseas Expansion Experience And Industry Expertise, American Talos Inc Has An Independent Office And Warehouse In City Of Industry, los Angeles Which Can Provide Timely, Effective, One Stop Shopping, High-quality And Cost-effective Product Services For Customers All Over The Nation.

American Talos Inc Has A Team With Independent Operation Capabilities On Sales, Warehousing, Finance, Operation Management, Which Is An Important Milestone In Talos's Internationalization. We Hope To Have Close Contact With And Local Customers, And Bring You A Pleasant And Reassuring Drinking Experience While Providing High-quality Solutions.



Overview

This instruction manual is an important part of the refrigerator, please keep it properly.

All information in this manual are important, please read it carefully so that you can install, use and maintain the refrigerator correctly. The Refrigerator can only be used for specified purpose, any use beyond the instruction is considered improper and can be dangerous.

The manufacturer is not responsible for any damages caused by incorrect installation or use.

In order to better serve customers, Talos will continuously improve the quality and develop new models. If there is any difference in appearance or parts, Talos will not provide any notifications and will not assume any responsibilities.

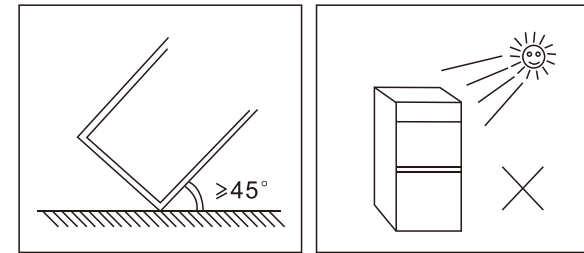
Please visit www.talosusa.com for more information.

Transportation and Storage

Refrigerator should be packed by special carton box before Transportation.

The cartons should be evenly placed on the vehicle and fixed.

Keep the Refrigerator upright while moving, maximum gradient is 45 degrees, don't turn upside down and place horizontally.



Refrigerator should be placed on flat ground, indoor temperature should be within 40°F ~ 104°F, relative humidity is no more than 60%.

Note: Refrigerator must be turned on at least 2 hours after Transportation.

The place of refrigerator placed should be cool & dry, having good air circulation, no corrosive gases, far from heat sources and sunlight. Refrigerator should be kept away from the wall at least 80 mm.

Please place the refrigerator flatted to avoid vibration or big noise.

Operating Instructions

- 1.Be sure to remove all the packaging before use.
 - 2.In order to get the best refrigerating efficiency, please keep a certain space between the kegs.
 - 3.Please handle the kegs gently to avoid damages of the inwall.
 - 4.Temperature can be adjusted by the temperature controller, see detailed instruction on P10.
- Notes:**
- a.**Please set the temperature according to the parameter table, to avoid the continuous working time of the refrigerator's compressor.**
 - b.**Don't set the temperature lower than 32°F to avoid frost in evaporator.**
- 5.In order to save electricity, please reduce the number of door opening and shorten the door opening time.
 - 6.If it won't be used for a long time, please cut off the power, and make inspection of the power line before re-use.
 - 7.When adding water, don't make the water tank full and make sure the power line is not wet.
 - 8.Check the water level monthly.
 - 9.Please choose suitable casters or footpads according to actual needs, and install firmly.

Note: Don't hang heavy objects on the door.

Refrigerator Series Parameters

| Specifications | Talos Dual-Cooling | | |
|--------------------------------|------------------------------------------------|------------------------------------------------|------------------------------------------------|
| Part No. | 1080489 | 1080689 | 1080889 |
| Cooling system | Air Cooling & Water Cooling | Air Cooling & Water Cooling | Air Cooling & Water Cooling |
| Door | 2 | 4 | 6 |
| Max.20L Keg QTY | 4 | 6 | 8 |
| Box Temperature(°F) | 34~43 | 34~43 | 34~43 |
| Liquor outlet Temperature (°F) | 37.4~44.6 | 37.4~44.6 | 37.4~44.6 |
| Thermostat type | Mechanical plus Electronic Temperature Control | Mechanical plus Electronic Temperature Control | Mechanical plus Electronic Temperature Control |
| Voltage(V) | 110~115 | 110~115 | 110~115 |
| Frequency(Hz) | 60 | 60 | 60 |
| Current(A) | 4.9 | 5.2 | 4.2 |
| Power(W) | 485 | 515 | 416 |
| Compressor(Hp) | 1/4&1/5 | 1/4&1/5 | 1/4&1/4 |
| Refrigerant | R600a/3.2OZ&2.2OZ | R600a/3.2OZ&2.2OZ | R600a/3.2OZ&2.2OZ |
| Internal Dimensions | 20-2/7"Wx24-5/7" Dx32"H | 29-1/2"Wx24-5/7" Dx32"H | 40-1/2"Wx24-5/7" Dx32"H |
| Box size | 41-1/4"Wx29"D x40-1/3"H | 50-1/6"Wx29" Dx40-1/3"H | 61-1/9"Wx29" Dx40-1/3"H |
| Unit weight(LBS) | 247~277.8 | 278.8~282.2 | 330.7~352.7 |

Statement:

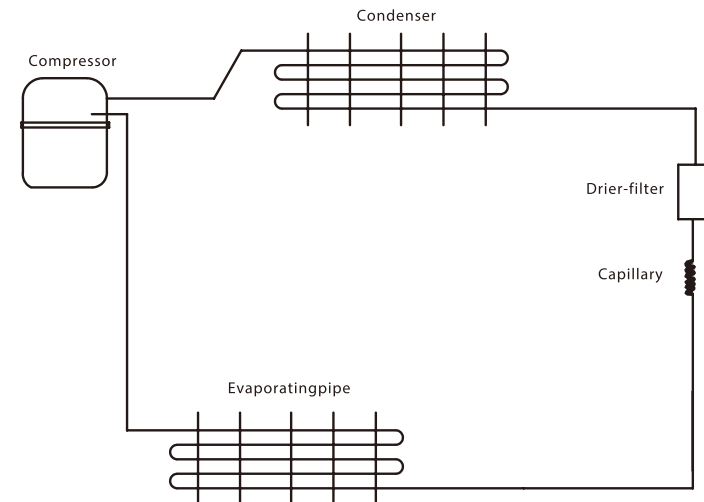
- 1.Please refer to the nameplate on the cabinet for any parameter change caused by product improvement.
- 2.The maximum current of pump motor of ID 1080489,1080689,1080889,1080989 1080389 shall not exceed 3A
- 3.The switch of the light in the cabinet of some models adopts door control switch.

Refrigerator Series Parameters

| Specifications | Talos Dual-Cooling | |
|--------------------------------|------------------------------------------------|------------------------------------------------|
| Part No. | 1080989 | 1080389 |
| Cooling system | Air Cooling & Water Cooling | Air Cooling & Water Cooling |
| Door | 8 | 10 |
| Max.20L Keg QTY | 11 | 15 |
| Box Temperature(°F) | 34~43 | 34~43 |
| Liquor outlet Temperature (°F) | 37.4~44.6 | 37.4~44.6 |
| Thermostat type | Mechanical plus Electronic Temperature Control | Mechanical plus Electronic Temperature Control |
| Voltage(V) | 110~115 | 110~115 |
| Frequency(Hz) | 60 | 60 |
| Current(A) | 4.2 | / |
| Power(W) | 416 | / |
| Compressor(Hp) | 1/4&1/4 | / |
| Refrigerant | R600a/3.2OZ&2.2OZ | R600a/3.2OZ&2.2OZ |
| Internal Dimensions | 50-2/5"Wx24-5/7" Dx32"H | 62-2/5"Wx24-5/7" Dx32"H |
| Box size | 71-2/3"Wx29" Dx40-1/3"H | 87-5/9"Wx29" Dx40-1/3"H |
| Unit weight(LBS) | 330.7~352.7 | 416.7~438.7 |

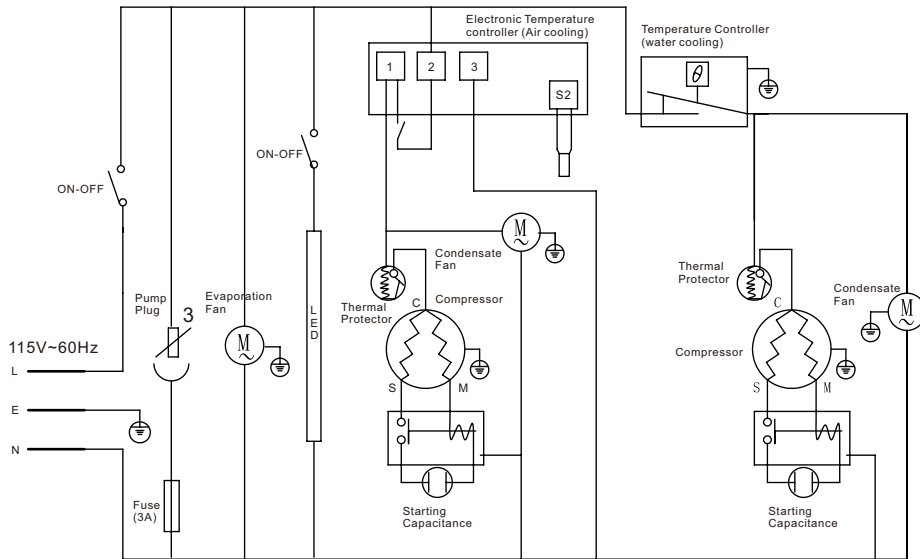
Refrigeration Principle Diagram

Dual-Cooling



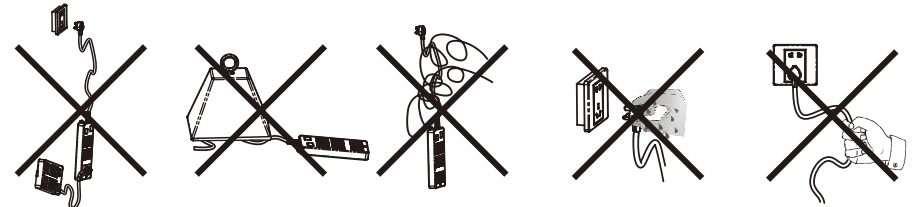
Electrical Principle Diagram

Dual-Cooling



Safety Information

Note: special power supply and ground line must be used



Do not use interconnect power supply, or multiple devices sharing one power supply, which may cause overheating or fire

Do not put heavy weight on the wire.

There must be no foreign body on the wire or wire winding.

Do not use wet hands to pull out the power plug.

When unplugging the power plug, please hold the plug body and pull it out.

- (1) The power supply voltage must be kept within the rated voltage range required on the nameplate of the machine. If it exceeds this voltage range, it may cause smoke, fire, mechanical failure or failure;
- (2) The electrical power supply must be commissioned by a professional company or personnel according to the rated voltage requirements of the machine;
- (3) Please use the socket that can connect the ground wire terminal, and confirm that the ground wire on one side of the socket is connected well;
- (4) The socket shall meet or exceed the rated current requirements of the machine. If the installed socket does not meet the conditions for connecting the ground wire terminal, the ground wire can be connected with the fixing screw dedicated to the ground wire on the back of the left engine compartment panel (the wire for the ground wire is not an accessory, please prepare it locally);
- (5) Pay attention that the wires are not pressed by the machine or heavy objects during installation. Cannot be entangled by other objects;
- (6) Some high-specification products may be equipped with anti leakage protector on the power line when they leave the factory. It is necessary to test whether the switching action of the protector is effective once a month. If the indicator light of the machine is not on, it is possible that the leakage protector on the machine has been powered off. At this time, it is necessary to check the machine. Leakage may be caused by some external reasons, resulting in automatic power off of the leakage protector;
- (7) Others:
 1. whether the plug protection cover is fastened. If it is not fastened, it may lead to poor contact and power failure. Do not use wet hands to plug and unplug the power plug. When unplugging the power plug, please hold the plug body and pull it out. Do not pull the power cord to unplug the plug, otherwise the power cord may be damaged;
 2. The ground wire shall not be connected above the gas pipeline, water pipe, lightning rod, telephone line, etc. Improper grounding may cause electric shock.

Storage security

Do not store medical products in the cabinet (except special customized products). Do not put flammable, explosive, corrosive or volatile chemicals, such as alcohol, gasoline, methanol, adhesives, etc.

Cleaning

1. Please keep the refrigerator dry and clean. Recommend regular cleaning. Do not use wire brush and metal tools, to avoid damage to stainless steel or metal surface.

2. Please keep the condenser clean.

Note: Do not flush the cabinet with water to avoid short circuit.

3. All refrigerator install beer tower and other accessories, please clean system piping and related accessories after daily use.

4. Water can be discharged at the bottom of the dual-cooling refrigerator, replace frequently as appropriate.

Defrosting

This Kegerator has function of automatic defrosting.

Warning: Due to the large capacity of the kegerator, children are not allowed to enter into the kegerator, After the kegerator is scrapped, the door closure must be removed to prevent children from playing in the box.

① This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

- ② If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ③ -WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.
- WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- ④ Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- ⑤ This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
 - catering and similar non-retail applications.
- ⑥ The device is not used to store food.

⊘ Refrigerant and cyclopentane foaming material used for the refrigerator are flammable. Therefore, when the refrigerator is scrapped, it shall be kept away from any fire source and be recovered by a special recovering company with corresponding qualification other than be disposed by combustion, so as to prevent damage to the environment or any other harm.

⚠ When the refrigerator is scrapped, disassemble the doors, and remove gasket of door and shelves; put the doors and shelves in a proper place, so as to prevent trapping of any child.

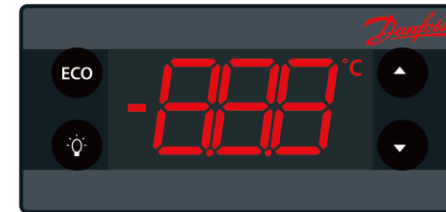


Correct Disposal of this product:

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Temperature Controller Operating Instructions

Temperature control adjustment mode:



Setting (⊕ the key is the confirmation function and ⊖ is the exit function.)

Setting method of temperature display function:

Display **UNP**, press the up key and down key for 5 seconds at the same time to display the **tHE**,
 Press the up key twice to display **ASI**, and press the OK key to display **USA**; Press the down key 9 times to display **S1A**, press the OK key to enter, display **SCO**, and press the key once to adjust to **NC**;
 Press the OK key to display **S1A**; Press the down key once to display **S2A** and **NC**, press the OK key and press the up key once to adjust to **SCO**; Press the OK key to display **S2A**. Press to exit the temperature page to display the temperature.

Setting method of air cooling 1 on and 6 off:

Press the up key and the down key for 5 seconds at the same time to display the **tHE**,
 Press OK to display **SEt**, press OK to display **2.0** and set it to **1.0**;
 Press OK to display **SEt**, press once to display **SPr**, press OK to display **0.5**, and press down to **0.0**; Press OK to display **SPr**, press once to display **DIF**, press OK to display **2.0**, and press up to **5.0**; Press OK to display **DIF**, press twice to display **LSE**, press OK to display **- 35**, and press up to **0.0**;
 Press OK to display **LSE**, and press to exit to the temperature display interface.

Defrosting setting method:

Press the up key and the down key for 5 seconds at the same time to display the **tHE**,
 Press down 4 times to display **def**, press OK to display **DEF**, press OK to display **no**, and press the previous time to set it to **NAT**; Press OK to display **DFT**, press the previous 6 times to display **DCT**, press OK to display **no**, and press the previous 1 time to set as **yes**; Press to confirm that **DCT** appears;
 Press once to display **doC**, press OK to display **0**, and press up to set to **6**;
 Press OK to see **doC**; Press the previous 6 times to display **DIT**, press OK to display **5**, and press the previous button to set it to **30**; Press OK to display **DIT**.
 Press to exit to the temperature interface.

System pipeline cleaning, inspection work

line washing

1.Remove the tank and turn the jar (1000ml) out;Take taihua CX VS11(by 7.5g/liter) and warm water (47~55). Pour the mixture into the pot according to the proportion of the proportion and the requirement, and tighten the connection with the cleaning agent.

2.Wash the nut of the tank out of the water pipe and the inside of the double cold case into the wine connector and tighten the connection.

3.In a container at leading wine outlet, a tap (such as tap with the function of the springback, suggest to remove the front screw tap and spring, note must not be lost), and press the cleaning tank, cleaning agent into the line, container catch the wine in the pipeline, until close the tap after cleaner outflow, guarantee the cleaner in the line for 10 ~ 20 minutes, according to need to extend the stay time in different Settings

4.After the time is up, repeat the steps of the appeal. It is recommended that the number of cleaning cycles per loop should be no less than 2 cycles, and the number of cycles will be increased depending on the removal of pollution.

5.Fill the tank with warm water, open the tap, press the cleaning tank, drain the cleaning agent in the line, and test with the PH test until the water is neutral.

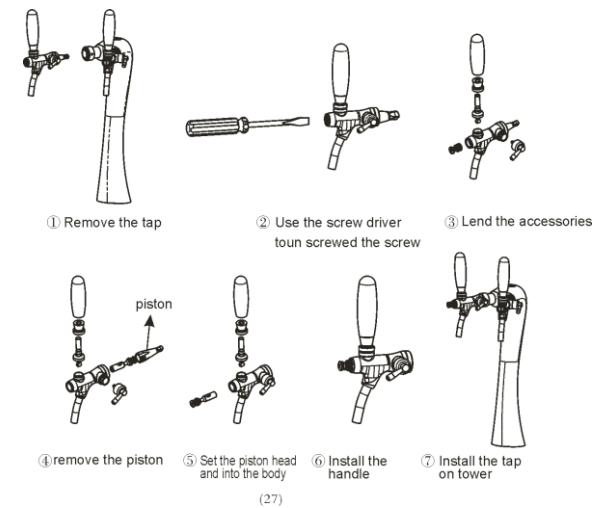
6.Tidy up the accessories and clean up the machine. Or do the tap cleaning work.

Faucet cleaning, inspection work

Leading cleaning

1.Take CX VS11 taihua element (according to 7.5 g/litre) and warm (47 ~ 55 °C), according to the matching ratio and requirements on demand into the container.

2.As shown in the figure below, refer to the steps to remove the faucet. Note that the disassembly step is convenient for later loading and the parts shall not be lost.



3.Soak the leading parts in the container for 10 to 20 minutes, and wash them carefully with a long brush.

4.After cleaning, clean water and test with PH test until neutral.

5.After all the cleaning is finished, assemble the parts back to the finished product, and refer to the above picture to put the faucet back to the wine column/wine tower.

Maintenance

In order to effectively operate the normal system, food safety, personal safety, routine maintenance and repair is necessary maintenance content and frequency see the follow excel sheet:

| NO. | Maintenance content | Frequency | Objective | Checking point | checking point |
|-----|---------------------|------------------------------|--------------|------------------------------------|---------------------------------------------------------------------------|
| 1 | water level | all tubes should be in water | every month | enough water in water tank | |
| 2 | Condenser | Clean the dust | every 2month | To achieve the best cooling effect | Use soft brush to avoid any damages. |
| 3 | Water tank | Change the water | every 3month | every 3 month/keep the water clean | use pump or other right tool to empty the water, cooler can not be leaned |
| 4 | Beer tubes | Beer tubes | After Use | Keep good beer quality | there will be residues after each cleaning |

Fault Identification and Troubleshooting

In order to enable the operator to make better use of the system, the following table lists the common problems of identifying the troubleshooting.

| NO. | Abnormalities | Causal Analysis | Troubleshooting | Remarks |
|-----|--------------------------|--------------------------------------------------|---------------------------------------|-------------------------------------|
| 1 | Compressor does not work | Low voltage | Check the voltage,use power regulator | operated by professional serviceman |
| | | Burn out of motor windings | Check/Repair of replacement | |
| | | Burn out of Starter and protector | Repair of replacement | |
| | | Compressor parts stuck | Check/repair of replacement | |
| | | Emperature adjustment witch is not correct setup | Check the switch | |

| NO. | Abnormalities | Causal Analysis | Troubleshooting | Remarks |
|-----|---------------------------------|------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|
| 2 | Compressor doesn't stop | Thermostat sensor fault | Repair of replacement | operated by professional serviceman |
| 3 | Compressor on frequent downtime | Fan doesn't work | Lack of oil for crankshaft Repair of replacement | operated by professional serviceman |
| | | Compressor winding Short | Repair of replacement | |
| 4 | No beer comes out from the tap | The beer pipe is blocked by something | 1.Observe the keg coupler beer tube, if the beer flow to the beer cooler but not through the beer tower, it means the beer cooler tube are blocking. So you need to remove the beer tube, use the high pressure gas to clean the beer tube, if not succeed you need to change to a new beer tube. 2.If the beer flow to the beer cooler and also to the beer tower, it means taps are blocked. Then you need to remove the taps, use the high pressure gas reverse to clean the tube, if not succeed you need to change to a new beer tube (which from the beer cooler to taps). | |
| | | Open the lid of the cooler and observe if the ice layer has frozen the beer tube or not. | 1. If it is frozen, lower the temperature of the thermostat, then take out some ice water from the cooler and add normal temperature water, and dissolve part of the ice storage layer. 2.If you lower the thermostat is useless, you need to purchase a new one. | |
| 5 | Cooler is not cooling | Route failure | Open the right ventilation grille on the lower right side, the fan on the compressor side is working, touch the compression by hand.If the compressor does not vibrate and there is a problem with the compressor circuit, it is necessary to call the electric maintenance personnel to repair the line. | operated by professional serviceman |
| | | Compressor failure | Open the right ventilation grille on the lower right side, the fan on the compressor side is working, touch the compressor by hand. If the compressor is not vibrating, there is a problem with the compressor line or the compressor is faulty. | Check it while the fan is working, repaired by Personnel in need of refrigeration electrical maintenance qualifications. |
| | | Insufficient refrigerant | Open the top cover, open the beer machine, and squeeze the evaporator tube by hand. If there is no refrigeration on the pipe, it means that the refrigerant is insufficient, and it needs to be repaired by the maintenance personnel. | Check it while the compressor is working, repaired by Personnel in need of refrigeration electrical maintenance qualifications. |

| NO. | Abnormalities | Causal Analysis | Troubleshooting | Remarks |
|-----|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 5 | Cooler is not cooling | The condenser heat sink fins are more dusty, resulting in failure to properly dissipate heat. | Open the front ventilation grille and brush it with a brush Dust on the fins | Do not touch the fins with metal brushes and blunt objects. |
| | | Condenser failure, no heat dissipation | Open the right ventilation grille on the lower right, the fan on the compressor side is not working | repaired by Personnel in need of refrigeration electrical maintenance qualifications. |
| | | Thermostat failure, it cannot be powered on. | Adjust the thermostat knob to the highest level, the fan on the compressor or compressor side is not working, you can judge the temperature controller is damaged and need to be replaced. | Replacement of the thermostat requires the purchase of a matching thermostat model from the manufacturer of the cooler. Repaired by personnel with electrical qualifications. |
| | | The position of the cooler is unreasonable, resulting in insufficient space for the vents, and the heat cannot be fully dissipated. | Check if there is 15" left in the perimeter and upper part of the cooler. | Do not place in a sealed cabinet. |
| 6 | The cooler is noisy | The noise brought by the cooler itself | Listening in a quiet environment, it is a sound that the fan drives the airflow, which is normal and requires no maintenance. | |
| | | Noise caused by problems with parts quality | Listening in a quiet environment, with metal or plastic friction and impact sounds to determine the problem with the part, find the source of noise | Repaired by electrical maintenance personnel |
| | | The cooler is not placed horizontally | Re-adjust the level of the position of the cooler. | |
| | | Nuts for compressors, fans, condensers, etc. are loose. | Tighten screws and nuts | |
| 7 | More foam when drinking | The temperature of the wine is too high, and the normal temperature is 37.4 F~44.6 F | Control the temperature of the beer | |
| | | air pressure too high or too low | The pressure of different beers is different. Generally, it is between 11.6~36.26PSI. When adjusting pressure, it should be slowly adjusted from low pressure to high pressure until the pressure is suitable and the type and pressure of the wine are recorded. Generally, it is between 0.8~2.5 bar. When adjusting pressure, it should be slowly adjusted from low pressure to high pressure until the pressure is suitable and the type and pressure of the wine are recorded. | |

| NO. | Abnormalities | Causal Analysis | Troubleshooting | Remarks |
|-----|-------------------------|------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|
| 7 | More foam when drinking | There is a problem with the quality of the keg | Turn on the keg coupler and turn off the taps. Observe the pipe at the keg coupler's beer outlet, if you keep on Generate bubbles, indicating a problem with the keg | Contact the Brewery to change the keg. |
| | | Poor choice or poor quality | After eliminating the above three faults, there are still a lot of foams. At this time, it is basically possible to determine that the tap is improperly selected or of poor quality. | Replace the tap. |

Notes: The following phenomena are not malfunctions

A slight running sound is heard in the freezer.

The compressor and condenser are hot or even hot.

When the ambient humidity is high, dewdrops are easily generated on the outside of the cabinet.

The company reserves the right to change the product specifications, model, parameters, appearance, etc., if there is any change without notice.