Baridi 5L Universal Beer Dispenser Tap with Integrated Cooling

Model No. DH49

Thank you for purchasing a Baridi product from the Dellonda range. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

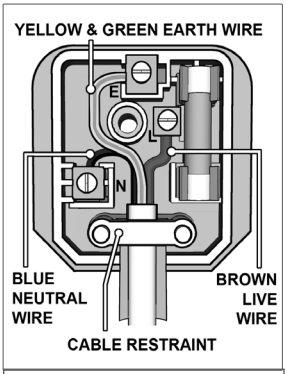
Please read these instructions carefully and note any safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.

Refer to instructions

Keep out of rain

Do not cover

- **ELECTRICAL SAFETY**
- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. Dellonda recommend that an RCD (Residual Current Device) is used with all electrical equipment.
  You may obtain an RCD by contacting your local domestic stockist. If the product is used in the course of business duties, it must be maintained in a safe condition and routinely PAT (Portable Appliance Test) tested.
- **Electrical safety information:** It is important that the following information is read and understood.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
- **Important:** Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse - see fuse rating in these instructions.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a qualified electrician.
- This product is fitted with a BS1363/A 13 Amp 3 pin plug. If the cable or plug is damaged during use, switch off the electricity supply and remove from use. Ensure that repairs are carried out by a qualified electrician.
- Replace a damaged plug with a BS1363/A 13 amp 3 pin plug. If in doubt contact a qualified electrician.



Replacement fuse rating: 13A

A) Connect the GREEN/YELLOW earth wire to the earth terminal 'E'.
B) Connect the BROWN live wire to the live terminal 'L'.
C) Connect the BLUE neutral wire to the neutral terminal 'N'.

- Ensure that the cable outer sheath extends inside the cable restraint and that the restraint is tight.
- Dellonda recommend that repairs are carried out by a qualified electrician.

- **GENERAL SAFETY**
- **DO NOT** remove keg until fully empty.

- **DO NOT** remove CO_2 cartridge until fully empty.
- **DO NOT** cover the unit while working.
- **DO NOT** place in direct sunlight.
- **WARNING:** Ensure the supply cord is not trapped or damaged.
- **WARNING:** This appliance is intended
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of knowledge and experience if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

INTRODUCTION

- Universal fitting for all 5L beer kegs. Thermoelectric cooling technology chills beer to as low as 4°C. Keeps beer fresh for up to 30 days. Removable drip tray with raised lip helps prevent spillage. LED temperature gauge. Operates using standard 16g CO_2 canisters. Modern stainless steel and black design.

SPECIFICATION

- **Model no: DH49**
- Lowest temperature: 4°C
- Rated current: 0.76A
- Voltage: 220-240V
- Frequency: 50Hz
- Noise level: ≤38dB(A); Ambient noise ≤25dB(A)
- Dimensions (W x D x H): 335 x 460 x 470mm
- Keg capacity: 5L

Fig.1

INSTALLATION

- **DO NOT** locate the unit in a damp or moist location.
- Operate unit on dry and level surface.
- **NOTE:** The unit is designed to be free-standing and to ensure adequate ventilation, leave at least 12 cm free space around the unit.
- Once in position allow the unit to rest for an hour before turning it on.

OPERATION

- Read this document thoroughly and assemble the unit accordingly.
- Check that the unit is fully assembled and installed in the appropriate location.
- Ensure that CO_2 valve is fully closed.
- Locate drip tray (fig.1) into body and make sure that the drain switch (fig.1) is set in the off (upright) position.
- Carefully pour 800 ml of clean tap water into the cooling cavity.
- **DO NOT** exceed the 'MAX' mark inside the chamber when filling.
- Select a temperature setting using the LED interface on the top of the unit (fig.1).
- **NOTE:** The LED display shows the current temperature of the beer and pressing and holding the '+' key displays the set temperature.
- Allow the unit time to reach the set temperature before placing keg into the cooling compartment.
- If using a 'universal' beer keg, open the pressure control valve (fig.1) and gently pull the tap handle to begin flow.
- Use the pressure control valve to control the beer's flow rate and level of frothing.
- If serving Heineken beer, ensure the pressure control valve is fully closed as the kegs have their own internal pressurising device hence there is no need to use the gas.

• CO_2 CARTRIDGE

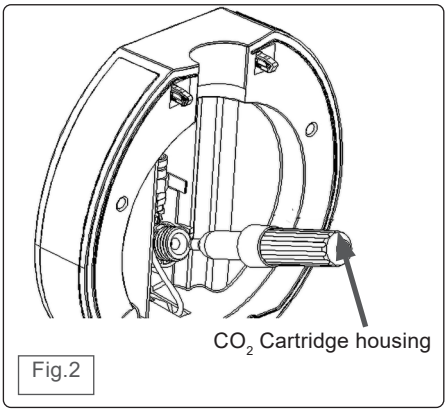


Fig.2

- **DO NOT** attempt to remove a cartridge if it is not empty.
- **NOTE:** Ensure that the pressure control valve is set to fully closed before attempting removal or replacement of a gas cylinder.
- **NOTE:** The cartridge mount has an 'O' ring seal. If the seal is proven to be leaking, replacement 'O' rings are supplied in the kit.
- **NOTE:** The cartridge used on this unit is **NOT** the threaded type.
- Open the unit lid by pressing the button on the lid (fig.1).
- Unscrew the CO_2 bottle housing from its location within the lid and remove empty cartridge from the unit (fig.2).
- Check that the 'O' ring seal is in situ and in good condition. Replace seal if in doubt.
- Place new cylinder into housing and relocate into head.

• CARTRIDGE PIERCING CARE

- The cartridges used in this unit are of the blind type i.e. they are NOT threaded. As such they require piercing in order to operate.
- Should the piercing tool need replacement, remove the empty gas cartridge.
- Carefully remove the 'O' ring seal from the cartridge nest and lift out the installed piercing tool (fig.3).
- Insert the replacement piercing tool and 'O' ring noting that the orientation of the piercing point is towards an inserted gas cartridge.

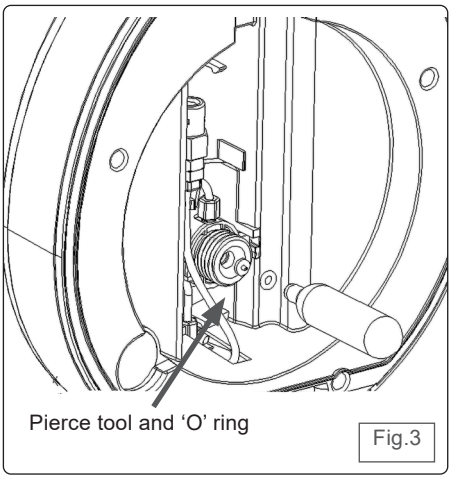


Fig.3

• BEER DISPENSING UNIT

- Assemble the dispensing unit by locating the peg on the main body into the notch in the clamp frame (fig.4) NOTE: It can only fit in one direction.
- Screw the delivery tube onto the dispensing unit making sure that the 'O' ring seal is in situ and in good condition. Replace seal if in doubt.

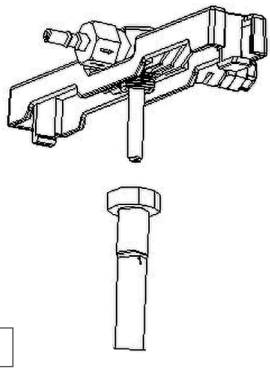
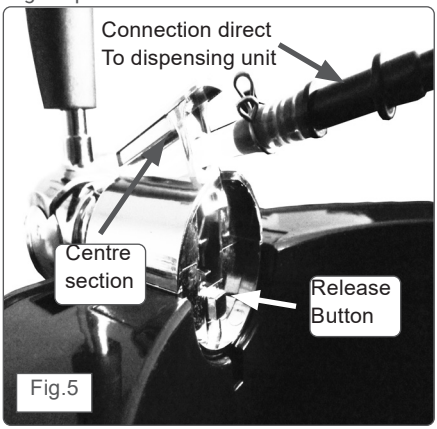


Fig.4

• CONNECT DISPENSER TO TAP

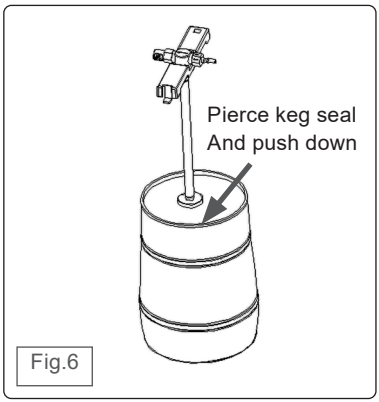
- Assemble clear hose and connector as fig.5.
- Lift the lid of the unit and press the release mechanism on the tap body to release the centre section of the tap body (fig.5).
- Place the clear hose through the hole in the removable centre section and while pushing the tap handle down in the open position, thread the clear hose down into the tap body.

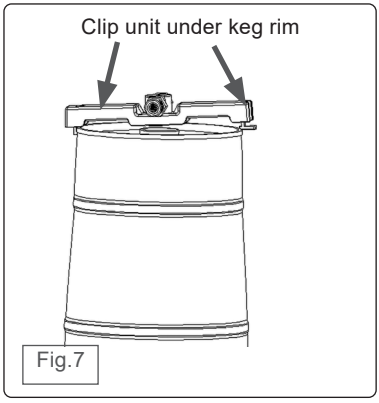
- **NOTE:** Ensure a firm leak proof location within the tap body. Relocate centre section back to original position.



• MOUNTING A UNIVERSAL KEG

- **NOTE:** Allow beer to fully settle before attempting to fit dispensing unit.
- **NOTE: DO NOT** leave keg standing in direct sunlight or near a heat source.
- **NOTE:** It is recommended that you allow the keg to cool for some time before use.
- **NOTE:** Carefully read any information provided by the beer manufacturer that relates to the keg and its operation.
- If fitted, remove keg safety clasp according to keg manufacturers instructions.
- Pierce keg seal with beer dispensing unit probe (fig.6).
- Push the tube down as far as it will go in order to be able to fit dispenser unit onto keg rim.
- If the keg seal is of the type that is fully removable, use the supplied tapered seal (fig.11) to make a leak proof seal.
- **NOTE:** The dispensing unit has a directional arrow that indicates the direction of CO_2 flow through it.
- Ensuring directional flow as described above, fix dispensing unit into keg rim using the rim of the keg to provide grip (fig.7).
- Clip left side to keg rim and close opposite side of clip under keg rim.
- Connect CO_2 feed pipe and beer delivery tube to either side of the unit by depressing white tabs to allow full and leak proof engagement.





• MOUNTING A HEINEKEN KEG

- **NOTE:** Heineken kegs are pre-charged with CO_2 and **DO NOT** need the use of the regulator.
- **NOTE:** Before connecting the keg ensure that the tap is in the fully closed position.
- Remove the plastic cap from the keg using a flat head screwdriver.
- Using the Heineken adaptor (fig.9) and before fitting it to the keg, attach the clear beer tube to the Heineken adaptor and the other end to the tap unit (fig.8).
- Mount the adaptor into the keg by pressing it into keg hole and clipping it in place.
- Carefully close the top cover.
- To remove the adaptor squeeze side tabs to avoid damaging the adaptor (fig.9).

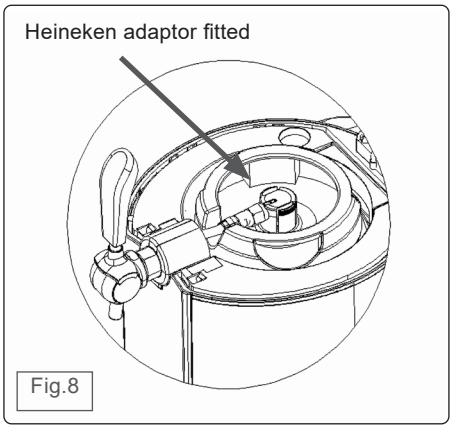


Fig.8

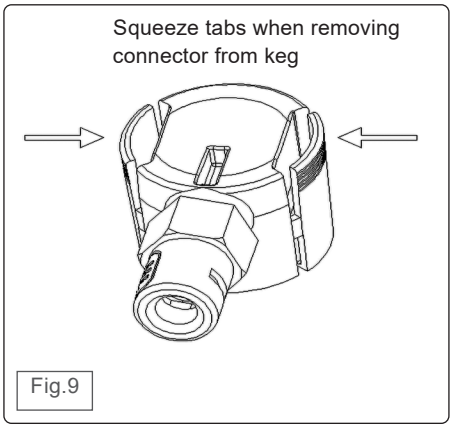


Fig.9

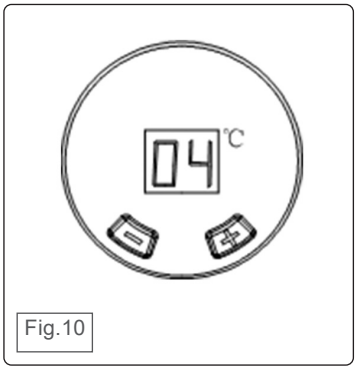


Fig.10

• LED INTERFACE

- When the unit has been switched on, the LED is activated.
- The interface will show the current beer temperature.
- NOTE: To cool a beer keg to 4°C may take up to 20 hours depending on initial beer temp and ambient temp.
- The unit has a temperature setting range of between 4°C and 12°C.
- To set a required beer temperature use the '+' or '-' key to set the value.
- To display the current set value press the '-' button for one second. The display will return to the current beer temperature after three seconds.
- **NOTE:** The unit has a memory function that uses the last selected temperature.

• OPERATIONAL MAINTENANCE

- Remove the power plug from the supply when performing cleaning or maintenance.
- It is recommended to replace the water inside the unit once each week.
- Before draining the water, ensure that the drip tray is properly engaged in the unit to avoid spillage.
- When the drip tray is properly engaged, lower the drain flap (fig.1) to allow water to flow out of the unit.
- **NOTE:** The drip tray only has a volume of approximately 400 ml while the unit has a volume of approximately 800 ml. Hence attention will need to be paid to the draining process to avoid spillage.
- Cleaning the internals of the unit is imperative to meet hygiene requirements. Clean before first use or long periods of non-use.
- Clean all internals ONLY with warm, clean water.
- Cleaning the unit when changing kegs of different beers is also recommended to improve your drinking experience.
- Disconnect the tap feed hose from the dispensing unit and hold the tap in the open position. Using the water bulb filled with clean, warm water, force water through the tube and out through the tap. Repeat until satisfied that the unit is clean.
- Withdraw the beer tube from the keg and using the water bulb flush the unit through. Repeat until satisfied that the unit is clean.

• MAINTENANCE

- Remove the power plug from the supply when performing cleaning or maintenance.
- **DO NOT** use abrasive or chemical cleaning materials on any surface of the unit.
- Wipe interior and exterior surfaces with a

damp cloth and dry thoroughly with a clean dry cloth.

- For more soiled surfaces use a neutral detergent, wipe down with a clean damp cloth and dry thoroughly with a clean dry cloth.

Fig.11

• TROUBLESHOOTING

Symptom	Possible cause	Possible solution
Unit does not operate.	Not plugged in. Fuse/circuit breaker failure.	Plug in and turn power on. Use qualified electrician to investigate.
Slow beer flow	Low gas pressure.	Increase gas pressure. Replace cartridge.
	Connection incorrect.	Check hose connections.
Too much head on beer	Gas pressure too high. Beer temp. too high. Low beer level.	Adjust gas pressure. Allow beer to cool further. Check keg contents and renew if empty.
Gas cartridge empties too quickly.	Connection seal faulty.	Check 'O' ring seal. Replace if damaged.

Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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