

INSTRUCTIONS FOR USE FLOW TYPE LUXURY COOLERS LINDR



Introduction:

Thank you for purchasing a LINDR product.

This instruction manual is for models:

SOUDEK 1/8 HP, **PYGMY 25/K EXCLUSIVE 1koh**, **PYGMY 25/K EXCLUSIVE 2koh**, PYGMY TOWER 25, PYGMY TOWER 25/K, KONTAKT 55, KONTAKT 55 /Kprofi, SOUDEK 30, SOUDEK 30/K, SOUDEK 50, SOUDEK 50/K, SOUDEK 50/Kprofi

Safety instructions:

Warning! Respect the basic safety instructions given by the manufacturer. Take care of your personal safety. Cooling equipment is designed for flow type cooling of beverages.

DO NOT USE THE MACHINE FOR ANY OTHER PURPOSES THEN WHAT IT IS INTENDED FOR!

Installation and placement:

Place the cooler on a firm surface in a horizontal position and allow the machine to settle to ambient conditions for 2 hours before its first use.

CAUTION:

COOLER MUST NOT BE PLACED ON ITS SIDE EVEN DURING TRANSPORTATION.

Use the machine preferably in a cool, well ventilated room. The device is intended for use at ambient temperature at min. 6°C and 28°C max.

The machine **MUST NOT BE** used or stored at temperatures below 0°C.

The device is intended for use in normal conditions according to CSN 33 2000-3 norm, and is classified in a climatic class N.

THE MACHINE MUST NOT BE PLACED NEAR ANY HEAT SOURCES OR IN DIRECT SUNLIGHT.

To ensure the correct functioning of the machine, the vent holes must not be covered.

Warning:

Electrical equipment must be serviced according to CSN 33 1610 norm by a qualified person. Service spare parts and required inspections are provided by LINDR.

The packaging includes:

Beer dispensing tap (1.) (models with 2 taps contain 2 pieces of beer dispensing taps) drip tray (2.) Service key for the taps (3.)



Connecting of the dispensing tap:

1. Rotate the **compensator lever (4.)** in a downwards direct (see picture). You will set the most suitable or your desired flow with the compensator lever on the dispensing tap.



2. Fit the tap in an upright position onto the body with a cap nut.



3. Secure the cap nut and rotate to the left. (Loosen in the opposite direction.)



4. Tighten with the supplied key.



5. Screw the plastic fitting **F 5 / 8 x 9.5 mm** onto the coupler (beer outlet).



ATTENTION!

Before you screw the plastic fitting onto the thread 5 / 8, make sure that there is a silicone non-return valve on the keg coupler (air inlet).



6. Screw the plastic fitting **F 5 / 8 x 8.0 mm** onto the coupler (air inlet)



Beverage connection:

7. Connect the cooling system with a coupler by inserting 3/ 8 tube into the plastic fitting.

Cooler **SOUDEK 1/8 HP:** beverage inlet is placed underneath the cooler on the right side. See picture **10.1**



SOUDEK 30, SOUDEK 30/K, SOUDEK 50, SOUDEK 50/K, SOUDEK 50/K profi:

beverage inlet is placed on the back part of the cooler. See picture **10.2**



PYGMY TOWER 25, PYGMY TOWER 25/K, KONTAKT 55, KONTAKT 55/K profi: beverage inlet is placed on the front side of the cooler. See picture **10.3**



PYGMY 25/K EXCLUSIVE 1koh, PYGMY 25/K EXCLUSIVE 2koh, beverage inlet is placed on the back part of the cooler. See picture **10.4**



8. Insert the beverage tube 6.7x 9.5 mm going from the cooling machine into the plastic fitting **F 5 / 8x9,5mm** (outlet for the beverage on the keg coupler)



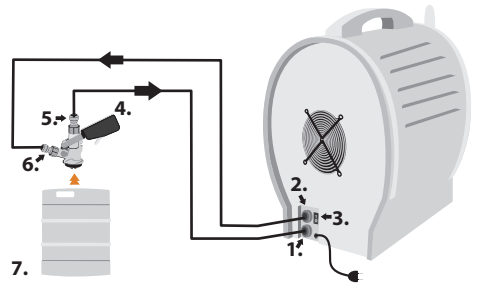
9. Connect the air supply onto the plastic fitting **F 5 / 8 x 8 mm** or connect with built-in compressor.



For models with inbuilt air compressor the process of connecting an air tube is the same as with the beverage tube, the only difference are the used plastic fittings and the tube 5 / 16 (6x8mm). The plastic fitting on the back of the cooler is labelled with an AIR sign. (see **Connection A., C.**)

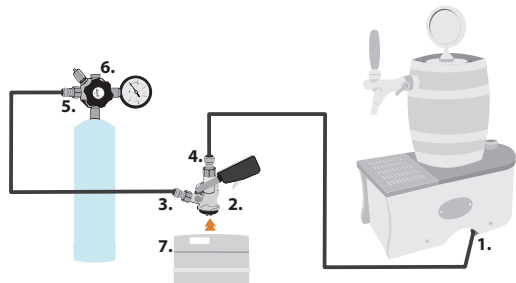
Connection A: using a machine with with inbuilt compressor and one dispensing tap.

1. Beverage inlet
2. Air outlet
3. ON/OFF switch for the compressor
4. Keg coupler (S-type, A-type, M-type)
5. Plastic fitting F 5/8 x9.5mm
6. Plastic fitting F 5/8 x 8 mm
7. Nápoj-Beverage



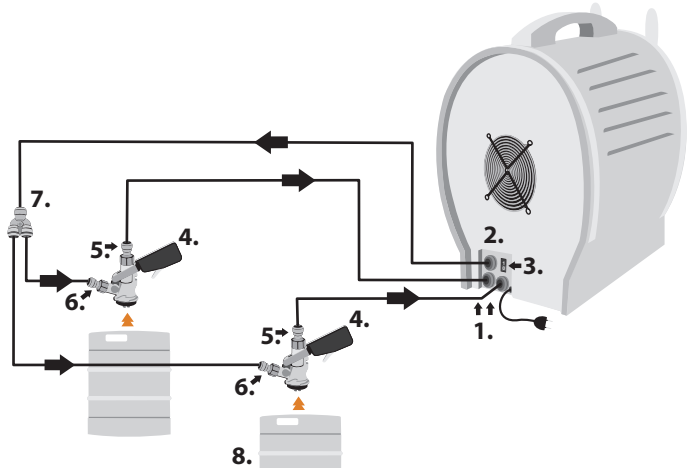
Connection B: using a machine with one dispensing tap together with a mini CO2 bottle.

1. Beverage inlet
2. Keg coupler (S-type, A-type, M-type)
3. Plastic fitting F 5/8 x9.5mm
4. Plastic fitting F 5/8 x 8 mm
5. Pressure reducer for Co2 bottle mini
6. Plastic fitting F 7/16 x 8mm
7. Beverage



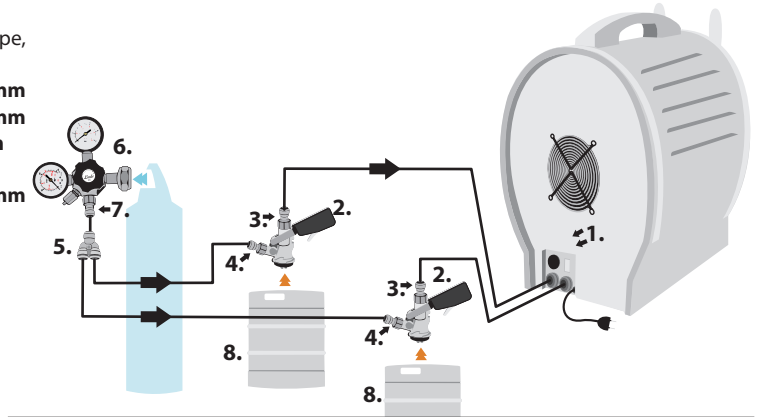
Connection C: Using an inbuilt compressor to pressurize (for machines with two dispensing taps).

1. Beverage inlet
2. Air outlet
3. Keg coupler (S-type, A-type, M-type)
4. Plastic fitting F 5/8 x9.5mm
5. Plastic fitting F 5/8 x 8 mm
6. Plastic fitting Y 8x8x8mm
7. Beverage
8. ON/OFF switch for the compressor



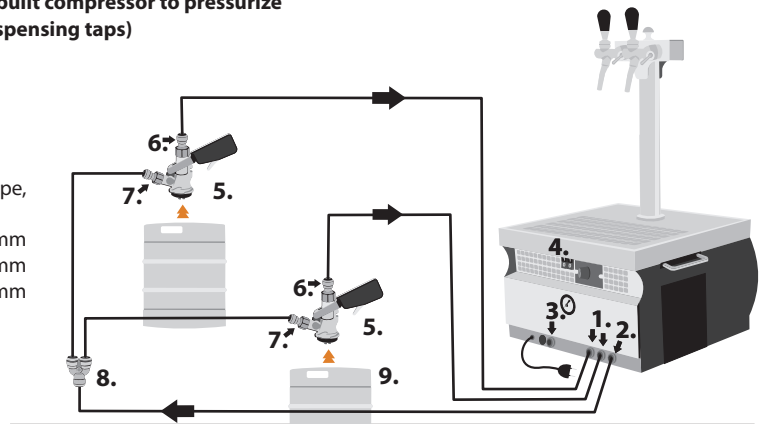
Connection D: using a machine with two dispensing taps together with a CO2 bottle

1. Beverage inlet
2. Keg coupler (S-type, A-type, M-type)
3. Plastic fitting F 5/8 x9.5mm
4. Plastic fitting F 5/8 x 8 mm
5. Plastic fitting Y 8x8x8mm
6. Pressure reducer Co2
7. Plastic fitting F 7/16 x 8mm
8. Beverage



Connection E: Using an inbuilt compressor to pressurize (for machines with two dispensing taps)

1. Beverage inlet
2. Air outlet
3. Waste
4. ON/OFF switch for the compressor
5. Keg coupler (S-type, A-type, M-type)
6. Plastic fitting F 5/8 x9.5mm
7. Plastic fitting F 5/8 x 8 mm
8. Plastic fitting Y 8x8x8mm
9. Beverage



Inbuilt air compressor

Only for models with an inbuilt compressor (PYGMYTOWER 25/K, **PYGMY 25/K EXCLUSIVE** 1koh, **PYGMY 25/K EXCLUSIVE** 2koh, KONTAKT 55 / Kprofi, SOUDEK 30/K, SOUDEK 50/ K, SOUDEK 50/ Kprofi) the air mini compressor is inbuilt in the cooling machine. There is a possibility of controlling the pressure (in the range between 1.5-3.0 bar) with Kprofi models. Set pressure value is displayed on the manometer (in bars). You can also switch off the compressor with a separate switch. Air distribution outlet from the cooler has a plastic fitting 5/16 (8mm), labelled with AIR sign. The air compressor is maintenance free and equipped with a molecular filter.

Other options of pressurizing:

By compressor PUMA 1HP a 1/2HP, compressor LEONARDO 1HP, compressor AIRCRAFT 1HP or with N2 bottle and CO2.

Placing of the thermostat:

10. Cooler **SOUDEK 1/8HP** has a mechanical **thermostat (5)**, which is placed on the back of the cooler under the wooden cap.

See picture **13.1, 13.5**



13.1

SOUDEK 30, SOUDEK 30/K, SOUDEK50, SOUDEK 50/ K, SOUDEK 50/K profi has a mechanical **thermostat (6)**, which is placed under the tap and the wooden cap at the front of the cooler.

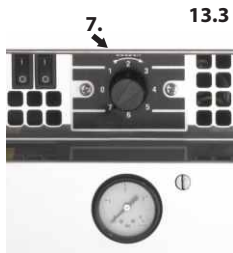
See picture **13.2, 13.6**



13.2

PYGMY TOWER 25, PYGMY TOWER 25/K, KONTAKT 55, KONTAKT 55/ K profi has a mechanical **thermostat (7)**. The thermostat has a controller from 1 to 7, which is placed at the front of the cooler.

See picture **13.3, 13.7-13.9**



13.3

PYGMY 25/K EXCLUSIVE 1 tap, **PYGMY 25/K EXCLUSIVE** 2 taps has a mechanical **thermostat (8.)** with a numerical scale 1 to 7 which is located at the back of the cooler.

See picture **13.4, 13.-13.9**



13.4

Temperature and setting:

13.5

11. The temperature of the cooled beverages is controlled manually by a thermostat in the range between **4°C to 10°C**.

Maximum beverage temperature is 10°C
minimum beverage temperature is 4°C.

See picture **13.5, 13.6**



13.6



13.6

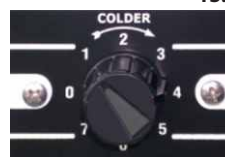
12. Then connect to a power supply. If you are using this cooler for cooling non alcoholic beverages, then set the manual thermostat on the front of the machine **to a 5 maximum**, otherwise the machine might **freeze** or get damaged.

13.7



0= switched off

13.8



č.1 = **max.** temperature beverage 10°C

13.9



č.7 = **min.** temperature beverage 4°C

CHECK IF ALL THE CONNECTIONS ARE PROPERLY SEALED.

If everything is alright, connect the keg using a keg coupler and pressurize to the desired pressure of 1.5 to 2.6 bar.

MODELS WITH INBUILT COMPRESSOR HAVE THE PRESSURE SET MECHANICALLY.

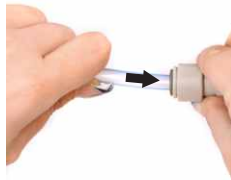
Move the handle of the tap forward to start the beverage flow. In case there is water or cleaning solution still inside, hold as long as needed until the beverage runs clear. Then connect to a power supply. If you are using this cooler for cooling non alcoholic beverages, then set the manual thermostat on the front of the machine to a 5 maximum, otherwise the machine might freeze or get damaged.

Electrical connection:

The machine has to be connected to a power supply of 220-240V 50Hz with 10A circuit breaker. Power plug circuit installation must comply with applicable regulations DIN, EN and ISO. If the power cord is damaged, it must be replaced by the manufacturer or a qualified person in order to prevent dangerous situations.

How to work with the fittings:

13. Push the tube into the fitting firmly (**about 1.5 cm**). The tube must be cut straight to avoid any imperfect connections. If you can't insert the tube in, you need to moisten the end.



14. Hold the gray ring towards the body of the fitting and pull out the tube.

CAUTION:

If you don't hold the gray ring while pulling the tube, the fitting will cut even more into the tube.



THE TUBE MUST NOT BE UNDER PRESSURE WHEN DISCONNECTING!

Maintenance:

After each use, rinse the beverage tube with a pressured water (see Sanitation with water below). For easier sanitation use a sanitary adapter according to the type of your keg coupler. It is necessary to sanitize chemically once every two months (see Chemical sanitation below). You can sanitize either yourself using a special sanitizing plastic keg or you can get it done by a professional. It is also necessary to check the cleanness of the condenser every 2 months and to blow off any impurities with air pressure or just easily dust off otherwise you will be risking reduction of the cooling power or even damage to the cooler.

TO AVOID BAD AIR CIRCULATION, DO NOT PLACE ANY OBJECTS ON TO THE COOLER.

Cleaning with water (using a cleaning adapter):

Connect the cleaning adapter to the water supply using the hose. When you finish the keg, connect the keg coupler into the sanitation adaptor the same way you would do with the beer keg. Pull the draft tap towards you and wait until the water runs clear (you will flush out all the remains of the beverage and also some sediment).

Chemical sanitizing (using a sanitizing bottle):

Unscrew the head from the sanitizing bottle and pour clean water inside. Screw the head onto the sanitizing keg, then connect the keg coupler and pressurize the same way you would with the beer or the beverage. Pull the draft tap towards you and wait until the water runs clear. Then pour the diluted solution into the sanitizing bottle in the specified ratio (usually 1:80), pull through the system and let it sit for about 20 minutes. After about 20 minutes disconnect the keg coupler and wash it thoroughly with clean water. Connect the keg coupler back onto the sanitizing bottle and thoroughly rinse with at least 5 litres of clean water. To complete the sanitizing properly, also use the sanitizing balls. Place the sanitizing balls into the tube (behind the keg coupler) and let it run through the system.

Do not forget:

Disconnect the dispensing tap and remove the sanitizing ball. When sanitizing do not forget to also sanitize the dispensing tap and the keg coupler. You need to disassemble them, then soak in a chemical solution and clean thoroughly to remove any residue left by the beer.

Disassembly of the compensator from the tap:

15. Unscrew the cap nut on the dispensing tap (it will stay on the cooler) and remove the dispense tap from the cooler.



16. Unscrew the **cap nut** (1.) of the **body of the compensator** (2.) remove the entire piece. This will release **the compensator** (3.).



17. Pull out the compensator from the body of the dispensing tap.



18. Screw back on the whole piece (the cap nut (1.) and the body of the compensator (2.)). Place the dispense tap in its original position (on the cooler) and perform the sanitation.



19. Sanitizing ball will stop in the body of the dispense tap.

Remove the ball!



Before you call the service:

Problem	Cause	How to fix it
Beverage doesn't flow.	<p>The keg is connected wrongly. Not enough air pressure (low pressure).</p> <p>The water froze after sanitation.</p> <p>Closed compensator</p>	<p>Check if the keg coupler is connected properly.</p> <p>Use a pump - pump air into the keg. CO2-check the pressure in the machine with inbuilt compressor- turn on the switch.</p> <p>Switch off the machine and you have to wait until beverage will start flowing again (it can takes a few minutes or up to several hours)!</p> <p>Move with the small lever on the compensator.</p>
Beverage isn't cooled enough.	<p>Setting of thermostat is not correct. Bad air circulation.</p> <p>The machine is overheated.</p>	<p>Turn the thermostat to number 7.</p> <p>Check if the plate of the condenser isn't blocked.</p> <p>Put the machine in colder surroundings.</p>
The beverage shoots out under high pressure.	The pressure is too high.	Lower the pressure in the keg.
The air compressor doesn't switch on		<p>Switch the button on the cooler. Turn the adjustment screw to the right (Kprofi models).</p>
Air compressor doesn't switch off.	Loose connections.	<p>Pull out the tube, check for any sharp edges, and if there are, cut with knife, tighten the nuts on the keg coupler. With Kprofi models check the pressure on the manometer.</p>
Excessive beer foaming.		<p>Lower the beverage temperature, turn the thermostat to the right. Compensate the beverage flow capacity, move the little lever of the compensator upwards.</p>
Fittings do not seal properly.	<p>The tube is not inserted correctly.</p> <p>Damage to the tube.</p>	<p>Pull out the tube, check for any sharp edges, and if there are, cut with knife.</p> <p>Pull out the tube and shorten 2cm.</p>

Model/ Technical data	PYGMY TOWER 25	PYGMY TOWER 25/K	PYGMY 25/K EXCLUSIVE 1 Koh	PYGMY 25/K EXCLUSIVE 2koh	KONTAKT 55	KONTAKT 55/k/profi	SOUDEK 30	SOUDEK 30/K	SOUDEK 50	SOUDEK 50/K	SOUDEK 50/k/profi	SOUDEK 1/8 HP
Output or performance (in lit./hour) 17°C⇒7°C	40/ hour	40/ hour	40/ hour	40/ hour	60/ hour	60/ hour	45/ hour	45/ hour	60/ hour	60/ hour	60/ hour	30/ hour
Output or performance (in lit./hour) 22°C⇒7°C	30/ hod.	30/ hod.	30/ hod.	30/ hod.	50/ hod.	50/ hod.	35/ hod.	35/ hod.	50/ hod.	50/ hod.	50/ hod.	20/ hod.
Built-in compressor	NO	YES	YES	YES	NO	YES	NO	ANO	NO	YES	YES	NO
Min. temperature of Beverage	4°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C	4°C
Number of cooled beverages	2	2	1	2	2	2	1	1	2	2	2	1
Power supply	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz	230V/ 50Hz
Time required to cool	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.	2-4 min.
Refrigerant	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a	R-134a
Weight	17.7 kg	19.7 kg	16.5kg	17.5kg	33.7kg	34.5kg	20.0kg	22.1kg	30.7 kg	33.1kg	33.1kg	15.2kg
Amperage	1.16A	1.45A	1.45A	1.45A	2.18A	2.48A	1.55A	1.85A	2.12A	2.42A	2.42A	1.16A
Power input or wattage	267W	334W	334W	334W	501W	570W	357W	426W	488W	557W	557W	267W
Dimensions of the cabinet Width	315mm	315mm	180mm	180mm	400mm	400mm	295mm	295mm	350mm	350mm	350mm	200mm
Dimensions of the cabinet Height	385+190 mm	385+190 mm	345mm	345mm	265+425 mm	265+425 mm	460mm	460mm	535mm	535mm	535mm	400mm
Dimensions of the cabinet Depth	310mm	310mm	300mm	300mm	425mm	425mm	375mm	375mm	415mm	415mm	415mm	380mm
Length of cooling coils (m)	2x 13.5	2x 13.5	1x 13.5	2x 8.0	2x 18.0	2x 18.0	1x 15.5	1x 15.5	2x 16.5	2x 16.5	2x 16.5	1x 6.8