扎啤机
DRAFT BEER DISPENSER

DBF–40SAC

使用说明书
INSTRUCTION MANUAL



- 使用说明书是本产品不可分割的重要组成部分，用户须妥善保管。
- 请务必仔细阅读本使用说明书中描述的指南和警告事项，因为这些指南和警告事项为安装人员/用户提供了正确安装、持续安全地使用和保养本产品所需的重要信息。
- 请妥善保管本使用说明书，以便必要时参考使用。
- This booklet is an integral and essential part of the product and should be kept and preserved by the user.
- Please read carefully the guidelines and warnings contained herein as they are intended to provide the installer/user with essential information for the proper installation and the continued safe use and maintenance of the product.
- Please preserve this booklet for any further consultation that may be necessary.

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重要安全须知

本说明书提供可能导致死亡、严重受伤或损坏设备的注意事项，请用户使用时注意。

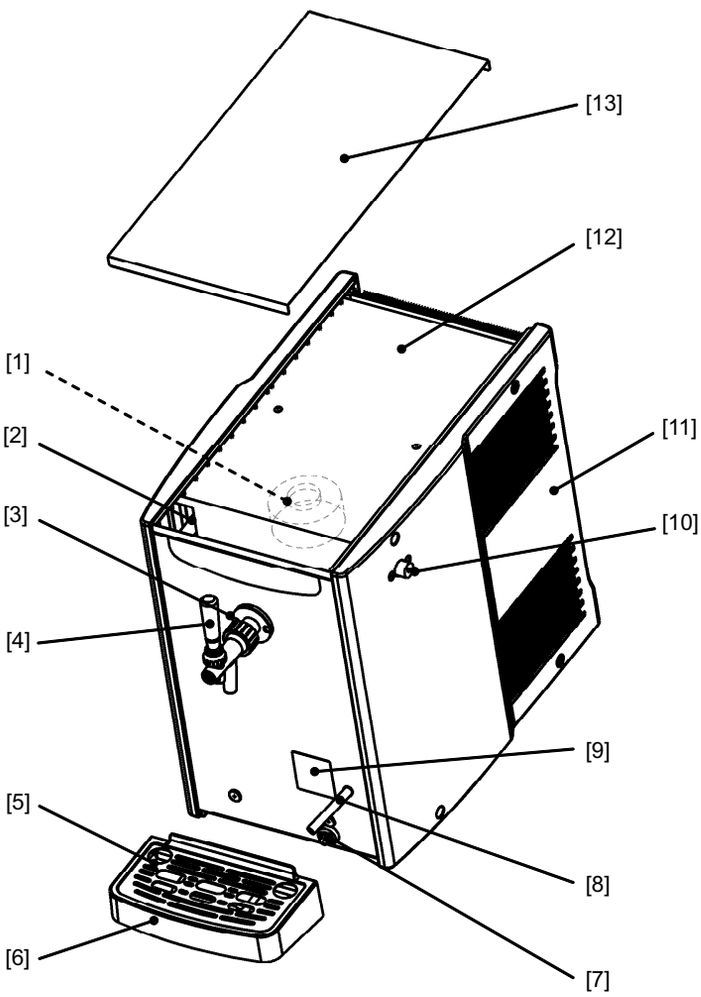
⚠警告	表示如不避免，则可能导致死亡或严重受伤的危险情况。
⚠小心	表示如不避免，则可能导致轻微受伤或中度受伤的危险情况。
注意	表示如不避免，则可能导致本设备损坏的危险情况。
⚠卫生	表示与卫生和食品安全相关的重要预防措施。
重要	表示与使用和维护本设备相关的重要信息。

⚠警告
本产品为扎啤机，只能用于本机所明确设计的用途。 其它任何用途都被视为不当用途，因而可能造成危险。对因本产品使用不当、使用不正确和不合理所造成的的任何损失，生产商不承担法律责任或相关责任。
安装及必要时的移机作业，必须交由具备相应知识的作业人员依照现行法规并根据生产商的说明进行。
保持机体内外通风口畅通无阻。
使用任何电气设备均应遵循一些基本规则，尤其是 : * 高湿度和潮气会加大电路短路及潜在触电的危险。如有可疑情况，请切断扎啤机电源。 * 将扎啤机与供电网络断开时，请勿损坏或拉扯电源线。 * 请勿用湿手触碰电气部件或操作开关。 * 本产品不适合残障、智障及缺乏相应经验和知识的人士 (包括儿童) 单独使用，除非有专人负责其安全，并对其使用本产品加以监督和指导。 * 另外还应对幼童加以看管，以确保其不玩耍本产品。 * 请勿尝试改装扎啤机。应仅由具备相应知识的作业人员实施拆解或维修作业。

中文

I. 安装说明

1. 构造



[1] 搅拌装置马达
用于搅拌水箱中的冷却水，以有效冷却啤酒，其位于顶盖板下方。

[2] 水箱
为啤酒冷却水制冰。

[3] 管接螺母

[4] 啤酒龙头
将啤酒注入杯中。

[5] 格栅(附件)

[6] 排水盘 (附件)

[7] 排水口
将冷却水从水箱中排出。插入橡皮塞即可关闭排水口。

[8] 溢流软管
使水箱中的冷却水保持在恒定水位。

[9] 铭牌

[10] 啤酒进口

[11] 机械室
含制冷回路和电气部件。

[12] 顶盖板

[13] 顶板

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排水盘	1
格栅	1
喷口盖	1
O形圈 P021	1
啤酒龙头	1



3. 拆包

⚠警告
包装零件 (塑料袋和发泡聚苯乙烯等) 存在潜在危险，必须放置到儿童接触不到的地方。

⚠小心
请勿使用搬运带提升或搬动纸箱。
手动搬动设备时，请托起设备底部。
请勿通过托起啤酒龙头的方式提升机器，否则可能造成啤酒龙头损坏或机器坠落，进而导致人员受伤。
搬运设备时，请戴好防护手套。
搬运纸箱或拆开包装的设备时，请结伴作业，以防止受伤。

注意
拆除运输包装纸箱、胶带和其它包装材料。若捆包材料残留在机器内，扎啤机将无法正常工作。
为防止扎啤机受损，请勿使本机的倾斜角度超过 45° 。

1) 拆开包装后，请检查并确认扎啤机完好。如有任何疑问，请勿使用本产品，而应与具备相应资质的专业人员联系。

2) 撕掉外部的塑料防护膜。如果扎啤机暴露于阳光下或受高温辐射，请待机器冷却后再撕掉塑料保护膜。

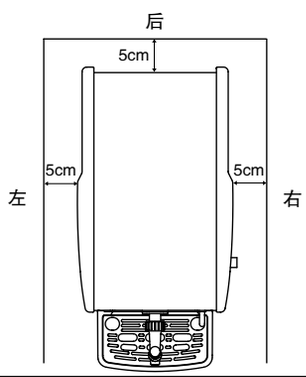
3) 打开包装的附件。参照“2.附件”检查附件。

4. 位置

⚠警告
本扎啤机不适合在户外使用。
本扎啤机不得安装在靠近火炉、烤箱或其它会产生高温的设备附近。
本产品不适合安装在可能使用喷水器的区域。

⚠小心
扎啤机应安装在坚固和平坦的地面。

注意
请勿在通风窗前放置任何物品，以免将其堵塞。

重要
正常工作的环境温度应为5℃ ~ 35℃，冷却水温度应为5℃ ~ 30℃，啤酒桶温度应为10℃ ~ 30℃。如果扎啤机长时间超出上述正常温度范围工作，可能会影响其工作能力。
请勿将本机安装在可能会结冰的场所。
必须留出指定的空间，以确保通风顺畅和便于维修保养。 
高湿度环境下，机器内部可能会产生冷凝水，进而滴在地板上。因此，请勿将其安装在易因滴水而损坏地板的场所。

5. 电气连接

⚠警告
本机必须接地
本扎啤机必须按所在国家和地区的电气安全标准进行接地。
为避免造成人体触电或设备严重受损，请在扎啤机上正确地连接地线。
进行任何保养、维修或清洁作业前，请将电源插头从插座中拔出。

* 本机需使用单独的电源(220 ~ 240VAC/10A)，而且必须采用合适的断路器保护电源。

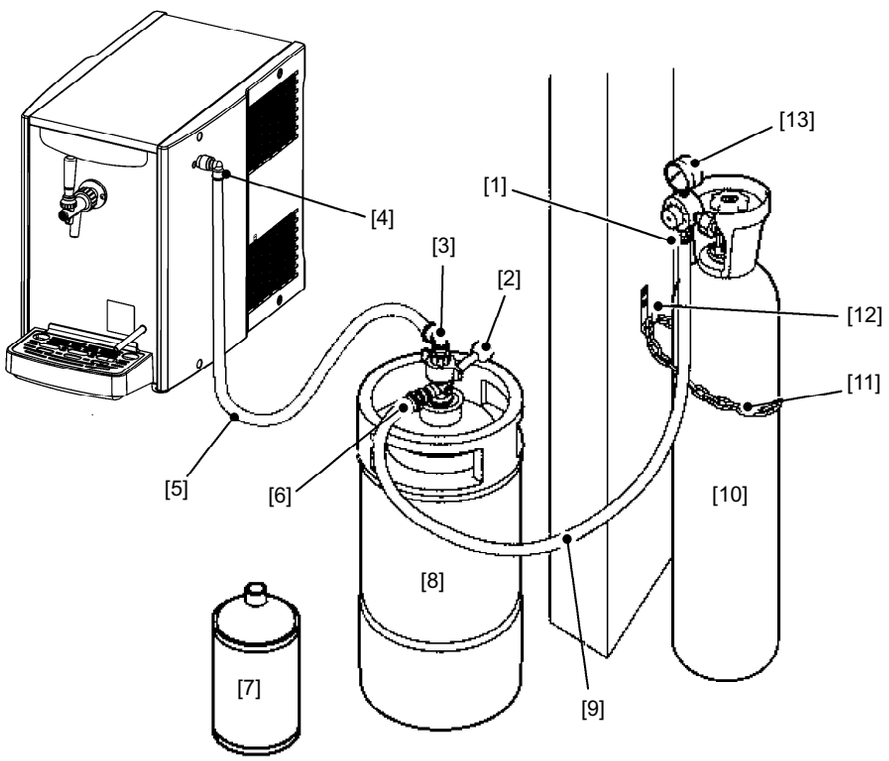
* 主控制箱保险丝的额定电流为10A，必须交由具备相应知识的维修人员进行更换。

* 通常情况下，应由持有电工资质证书或经授权的维修人员进行作业。

* 若电源线已破损，则需更换星崎零部件/维修中心提供的电源线。

6. 气体和啤酒回路的连接

重要
为便于出售桶装扎啤，请根据以下说明准备并安装下列设备。



[1] 气体软管快接接头 (调节器侧)

[2] 啤酒桶连接器
用于引出桶中的啤酒。请咨询酒类专卖店或啤酒公司，以便为酒桶配置合适的连接器。

[3] 啤酒软管快接接头(连接器侧)

[4] 啤酒软管快接接头(扎啤机侧)

[5] 啤酒软管

[6] 气体软管快接接头 (连接器侧)

[7] 清洗罐

[8] 啤酒桶

[9] 气体软管

[10] CO_2气瓶
内含CO_2气体，可防止啤酒走气，并通过气体压力将啤酒压出。请咨询酒类专卖店或啤酒公司，以便配置合适的CO_2气瓶。

[11] 瓶链(附件)
将CO_2气瓶牢靠地固定在安装好的挂钩上。

[12] 挂钩(附件)
请使用随附的螺钉将其安装到稳固的地方。

[13] 调节器
调节气瓶中的CO_2气压，以便啤酒流出。请咨询酒类专卖店或啤酒公司，以便配置所需的调节器。

[a] CO_2气瓶

⚠警告
请小心地对调节器进行操作以免其遭受冲击，否则压力表准确度将受到影响。
请使CO_2气瓶保持竖直状态，并用链条附件将其牢靠地固定住。
请确保CO_2气瓶远离直射阳光和40℃以上的高温。

1) 将新CO_2气瓶的主阀打开片刻，以吹除接头处的污物和灰尘。

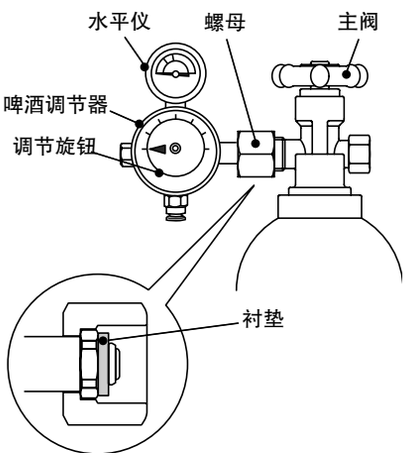
注：请保持脸部远离气瓶。

2) 检查调节器垫片。若垫片出现移位或受损，可能导致气体泄漏。

3) 将调节器安装到CO_2气瓶上。将螺母紧固至8 Nm扭矩，以使水平仪保持垂直。

4) 打开主阀并(根据有无气息声)检查螺母是否漏气。若发生漏气，请重新紧固螺母。

5) 完成连接后，转动调节旋钮，确保气压处于下表所示的范围内。



* 调节器设计因各啤酒公司而异。

[b] 气压范围

将CO_2的气压调节到以下范围(参考值)。

啤酒桶温度	气压
10℃	0.15 ~ 0.20 MPa (刻度：1.5 ~ 2.0)
20℃	0.22 ~ 0.25 MPa (刻度：2.2 ~ 2.5)
30℃	0.32 ~ 0.35 MPa (刻度：3.2 ~ 3.5)

合适的啤酒桶气压取决于啤酒的类型和温度。请根据啤酒公司的说明调节气压。气压不足可能导致泡沫过多。

[c] 外部CO_2气管

注意
使用切管机等专用工具切割气体软管。请勿使用剪刀，否则可能导致气体软管变形，进而导致气体泄漏。
请勿在断开气体软管后，直接再次插入。重新使用前请切除 20 mm。
垂直切割软管端部，将其牢靠地插入快接接头并检查是否漏气。

1) 确定CO_2气瓶和啤酒桶的位置时，确保气体软管长度在1.4m以内。

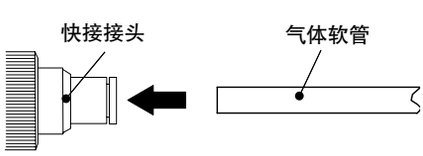
2) 切割气体软管时，确保切割面垂直。

3) 将气体软管插入酒桶连接器和调节器上的快接接头。 用力拉拽软管，以检查其连接是否紧固。

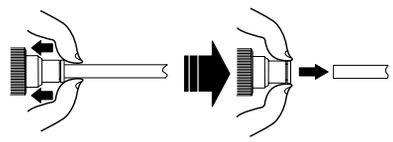
4) 使用调节旋钮检查是否漏气。

<u>气体软管快接接头</u>

1) 将气体软管插入快接接头，直至完全推入。



2) 从快接接头上断开气体软管时，按照图中所示手势先按压接头，再将软管拉出。



[d] 外部啤酒管

注意
使用切管机等专用工具切割啤酒软管。请勿使用剪刀，否则可能导致啤酒软管变形，进而导致啤酒泄漏。
请勿在断开啤酒软管后，直接再次插入。重新使用前请切除20 mm。
垂直切割软管端部，将其牢靠地插入快接接头并检查是否漏酒。

1) 将啤酒公司指定的啤酒软管接头连接到啤酒进口。

2) 确定啤酒软管接头和啤酒桶的位置时，确保啤酒软管长度在2.1m以内。

3) 切割啤酒软管时，确保切割面垂直。

4) 将啤酒软管分别插入桶连接器和扎啤机上的快接接头。用力拉拽软管，以检查其连接是否紧固。

7. 试运转

[a] 如何制备冷却水

重要
填充水箱前请仔细阅读下文。

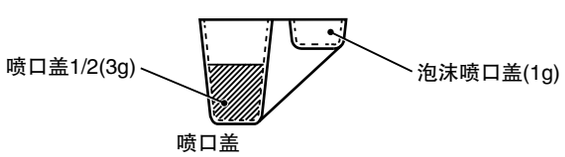
水箱冷却水的电导率(E.C.)
请勿使用自来水。
请将E.C.在100 ~ 300μS/cm范围内的水注入水箱。
请用电导仪测量电导率。

* E.C.：一种物理属性，表示物质的导电能力。
单位：μS/cm(微西门子)

100μS/cm以下：
压缩机可能无法正常工作，导致冷却性能严重下降。

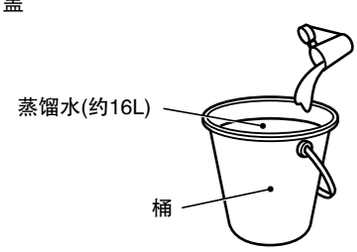
300 μS/cm以上：
蒸发器上可能会聚集过多的冰，导致啤酒在啤酒盘管内冻结，使机器无法正常出酒。

如何制备电导率在100 ~ 300μS/cm范围内的冷却水
本机的水箱容量约为16L。
冷却水的制作：将3g纯小苏打溶入约16L蒸馏水中。



步骤1
用喷口盖(附件)量取3g纯小苏打。

步骤2
将约16L蒸馏水注入桶中，加入步骤1中量取的3g小苏打后，然后充分搅拌。
若要测量电导率，请使用电导仪。
使用后请冲洗喷口盖。



[b] 冷却水供应

⚠警告
拆下顶板时，请勿触碰前板或钢丝冷凝器的边缘，以免受伤。

注意
往水箱中注水时，请注意勿使水飞溅到电子部件上。
注水时勿超过水位线，否则排水盘中的水会溢出。

1) 确保本机的电源插头未接通电源。

2) 拆下顶板。

3) 将冷却水加注到水箱中的标准水位标记处。

4) 装回顶板。

5) 插入本机的电源插头。



[c] 安装后的检查

⚠小心
拆卸顶板进行清洁或检查作业前，请务必拔下本机的电源插头。

* 运输前已清洁过啤酒回路。但首次开机前请再次清洁该回路，并检查各部件是否安装正确。

* 开机前请检查电源线和软管。

II. 操作说明

1. 操作前的检查(每天)

[a] CO_2气瓶的检查和更换

⚠警告
搬运CO_2气瓶时请勿晃动，并确保已盖上盖子。

1) 关闭CO_2气瓶的主阀。

2) 将调节器调节至“0”。

3) 从空的CO_2气瓶上拆下调节器并盖上盖子。

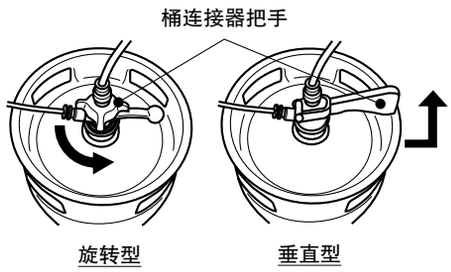
4) 请遵循“I. 6. [a] CO_2气瓶”中的步骤1) ~ 4)。

[b] 啤酒桶的检查和更换

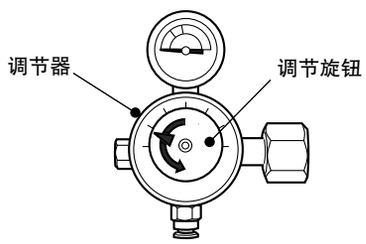
⚠警告
请勿松开桶上的套圈。

重要
为防止产生过多泡沫，请勿滚动或摇动啤酒桶。操作时请务必小心。
啤酒桶将空时会产生较多泡沫。此时，应尽快更换为新桶。
啤酒桶完全变空时，啤酒龙头中会喷出CO2气体和啤酒沫。
请勿将已打开的啤酒桶储存在冷柜中。确保储存温度在30℃以下。
必要时，请用水清洗桶接头。

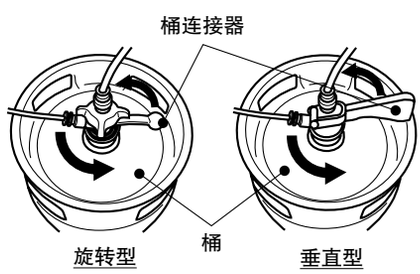
1) 关闭啤酒回路。
旋转型：逆时针转动桶连接器把手，直至无法转动。
垂直型：解锁并完全提起桶连接器把手。



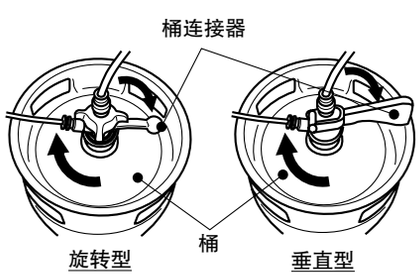
2) 将调节器旋钮逆时针转动至“0”。



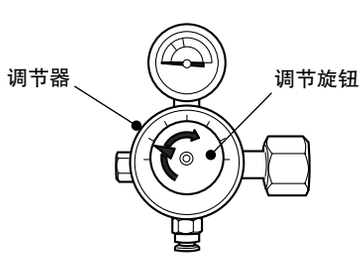
3) 逆时针转动桶连接器，并将其从桶上拆下。



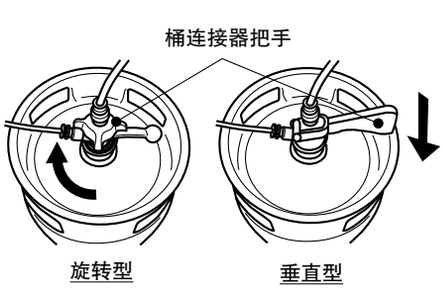
4) 通过顺时针转动将桶连接器安装至新桶上。



5) 顺时针转动调节器旋钮，将气压调节到啤酒公司规定的水平。



6) 打开啤酒回路。
旋转型：顺时针转动桶连接器把手，直至无法转动。
垂直型：向下按压桶连接器把手，直至其锁定到位。

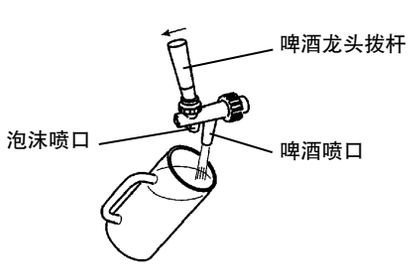


7) 出酒前，需根据“2. [b] 将啤酒引至龙头”所述内容将啤酒引至啤酒龙头处。

2. 出酒

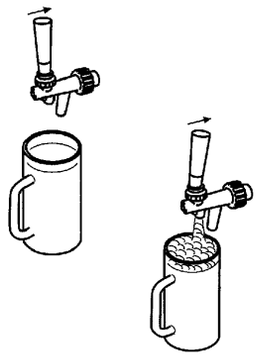
[a] 啤酒龙头操作

1) 出酒时，请将啤酒龙头拨杆朝外快速地拉到底。移动拨杆过缓或未拉到底，会导致泡沫过多。



2) 停止出酒时，请将啤酒龙头拉杆快速扳回原位。

3) 需要出沫时，请将啤酒龙头拨杆从原位置用力向扎啤机方向推动。停止出沫时，请将拨杆移回原位。



[b] 将啤酒引至龙头

重要
请及时倒掉排水盘中的水和啤酒。吸收空气中的潮气后，水箱中的冷却水会增多，过多的冷却水会通过溢流软管流入排水盘。若不及时倒掉，水会从排水盘溢出到地板上。

1) 检查调节器旋钮，确保气压已调节到啤酒公司规定的水平。

2) 检查并确保啤酒龙头拨杆已关闭。在啤酒龙头拨杆打开的情况下打开桶连接器，会导致啤酒喷出。

3) 打开桶连接器。

4) 用杯子盛接啤酒，并用力将啤酒龙头拨杆向后推动(出沫位置)。保持推压状态可出沫。当泡沫达到杯子的一半位置时，将拨杆移至原位以停止出沫。

5) 步骤4)后至少等待1分钟，以使啤酒在回路中保持稳定状态。

6) 放置另一个杯子，将啤酒龙头拨杆朝外拉动以出酒。保持出酒状态，直至泡沫变为液体。

7) 检查桶连接器、桶连接处和啤酒软管接头是否漏酒。

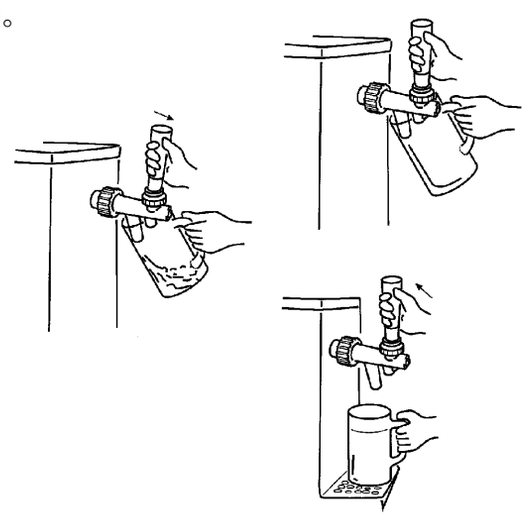
[c] 出酒

重要
若啤酒回路未经冲洗且啤酒龙头中有残余啤酒，阀轴可能会从内部堵塞啤酒龙头，导致无法出酒、出酒不畅或无法停止出酒。这种情况下，请根据“III.5. 啤酒龙头的拆解和清洁 (每周)” 5. 对啤酒龙头进行拆解和清洁。

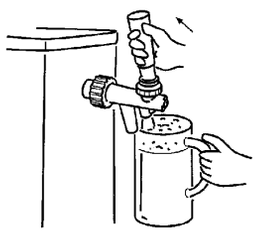
1) 将一个干净的杯子倾斜45° ，使其内表面接触到啤酒龙头的啤酒喷口。

2) 向外拉动啤酒龙头拨杆，使啤酒沿着内表面流入杯中。

3) 盛接一定量的啤酒后，将啤酒龙头拨杆移回原位，以停止出酒。



4) 若要添加泡沫，则向后推动啤酒龙头拨杆。保持推压拨杆时，泡沫会不断从啤酒龙头的泡沫喷口中涌出。停止出沫时，请将拨杆移回原位。



[d] 操作结束

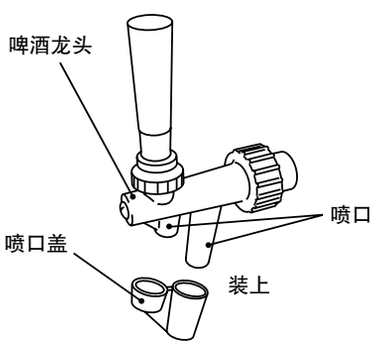
重要
为防止桶装扎啤中混入过多的 CO_2 气体，请确保操作结束时关闭 CO_2 气瓶的主阀。
喷口盖附件可保护啤酒龙头喷口在闲置时远离灰尘或昆虫。操作结束时请务必盖上喷口。
啤酒桶上的桶连接器关闭时，气体可能残留在啤酒回路中。为防止泡沫过多或出酒不畅，请在第二天开始操作前将啤酒引入啤酒回路，直到其中的气体完全从啤酒龙头中排出。

1) 关闭桶连接器，并将其从桶上拆下。根据“III. 1. 啤酒回路(每天)”和“III. 4. 用海绵清洁啤酒回路(每周)”冲洗啤酒回路。

2) 将调节器旋钮逆时针转动至“0”。

3) 顺时针转动主阀，关闭CO_2气瓶。

4) 将喷口端部擦干。请将喷口盖清洗干净，并将其安装到喷口上。设备运行期间，请将喷嘴盖保存在干净的地方。



III. 保养

重要
操作结束后，请务必采取以下保养措施。
必要时，请参照以下的保养说明进行操作。
在温水(30 ~ 40℃)中加入10ml浓度为10%的逆化皂(氯化苯)，即可配制出所需的消毒剂。使用消毒剂前，请仔细阅读说明。

注意
请不要在清洁操作中丢失任何部件，否则机器将漏水或无法正确出酒。
为防止表面的塑料材质受损，请勿使用稀释剂、挥发油、石油精、肥皂粉、抛光粉、碱性洗涤剂和硬毛刷，而风扇及灶具去污粉更应禁止使用。同样，为防止材料被腐蚀，请勿使用含氯漂白剂。

⚠卫生
请务必保持双手洁净，并使用干净的抹布实施清洁作业。

1. 啤酒回路(每天)

重要
请使用啤酒公司规定的清洗罐。请遵循清洗罐上的操作说明。

1) 冲洗前请关闭啤酒回路。
旋转型：逆时针转动桶连接器把手，直至无法转动。
垂直型：解锁并完全提起桶连接器把手。

2) 将调节器旋钮逆时针转动至“0”。

3) 顺时针转动主阀，关闭CO_2气瓶。

4) 向外拉动啤酒龙头拨杆，以出空回路中剩余的啤酒。

5) 啤酒不再流出时，将拨杆移回原位。

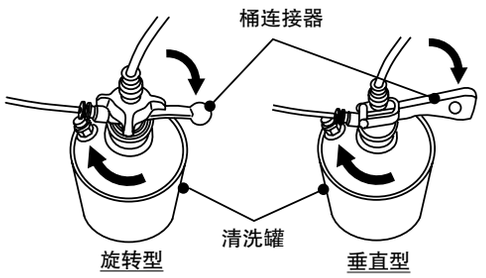
6) 逆时针转动桶连接器，并将其从桶上拆下。

7) 请彻底清洁清洗罐，并充注自来水。不洁的清洗罐会污染啤酒回路。

8) 将桶连接器连接至清洗罐上。

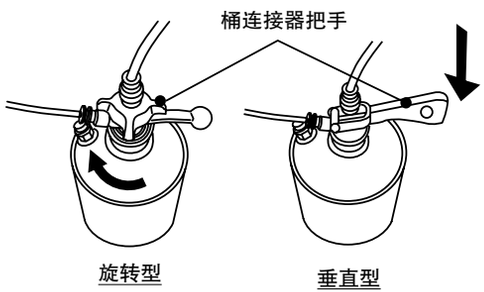
9) 检查并确保啤酒龙头已关闭，随后通过逆时针转动主阀2 ~ 3次将CO_2气瓶打开。

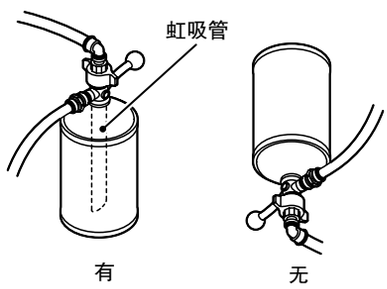
10) 转动调节器旋钮，并将气压调节至0.15 MPa或清洗罐上规定的范围。



11) 打开啤酒回路。
旋转型：顺时针转动桶连接器把手，直至无法转动。
垂直型：向下按压桶连接器把手，直至其锁定到位。

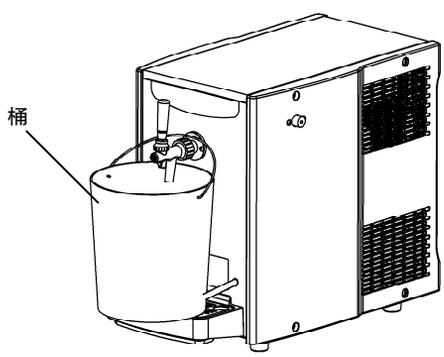
注：若清洗罐内部有虹吸管，放置清洗罐时套圈端朝上；若清洗罐内部无虹吸管，放置清洗罐时套圈端朝下。



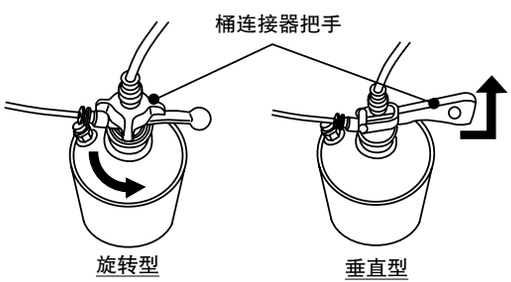


12) 准备用于盛放清洁水的塑料桶。向外拉动啤酒龙头拨杆，进行出水操作。当啤酒变为水时，向后推动拨杆，以冲洗泡沫回路。

13) 水不再流出时，将调节器旋钮逆时针转动至“0”。使啤酒龙头处于打开状态。顺时针转动主阀，关闭CO_2气瓶。气体不再流出时，将啤酒龙头拨杆拉回原位，以关闭啤酒龙头。



14) 关闭啤酒回路。
旋转型：逆时针转动桶连接器把手，直至无法转动。
垂直型：解锁并完全提起桶连接器把手。

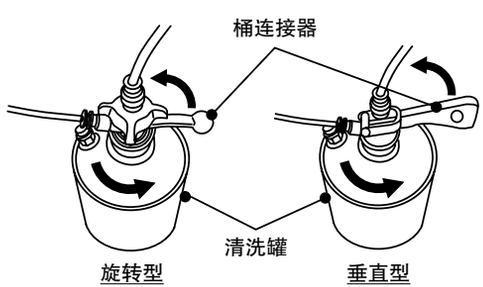


15) 逆时针转动桶连接器，并将其从清洗罐上拆下。

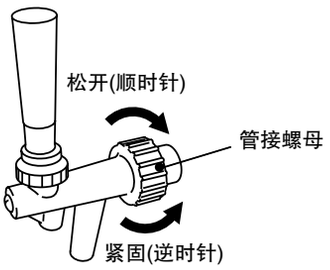
16) 将桶连接器顺时针转到底，以将其连接至桶上。

17) 彻底清洁清洗罐，并妥善干燥，随后盖上盖子，以免灰尘进入。

18) 将啤酒龙头喷口擦干。请将喷口盖清洗干净，并将其安装到喷口上。设备运行期间，请将喷嘴盖保存在干净的地方。



2. 啤酒龙头(每天)



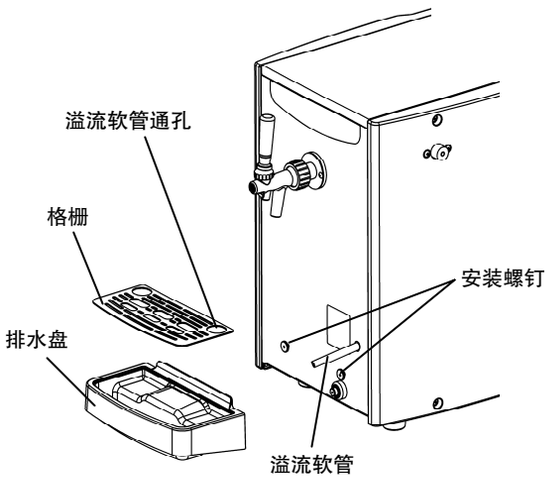
1) 顺时针转动啤酒龙头的管接螺母，并将啤酒龙头拆下。

2) 将啤酒龙头拨杆拉向外侧，使自来水流过啤酒龙头。

3) 逆时针转动管接螺母，装回啤酒龙头。

3. 排水盘(每天)

将抹布浸入含逆化皂的温水(30 ~ 40℃)中，然后用抹布擦拭排水盘表面。3分钟后，用含有冷水或温水的干净抹布擦除剩余的肥皂。必要时，请清洁排水盘。



1) 拆下格栅并提起排水盘，使安装孔脱离安装螺钉。请注意勿使其中的水和啤酒溢出。

2) 倒掉水和啤酒，并用自来水清洗格栅和排水盘。

3) 提起排水盘，使安装孔钩住安装螺钉，并将格栅安装到排水盘上。

4) 确保溢流软管穿过格栅中的孔，并可将水排至排水盘中。

4. 用海绵清洁啤酒回路(每周)

重要
妥善保管使用过的清洁海绵，供以后使用。
请使用啤酒公司规定的清洗罐。请遵循清洗罐上的操作说明。
使用随附的清洁海绵。为防止堵塞，请勿使用一块以上的海绵或其他海绵。

1) 冲洗前请关闭啤酒回路。
旋转型：逆时针转动桶连接器把手。
垂直型：解锁并完全提起桶连接器把手。

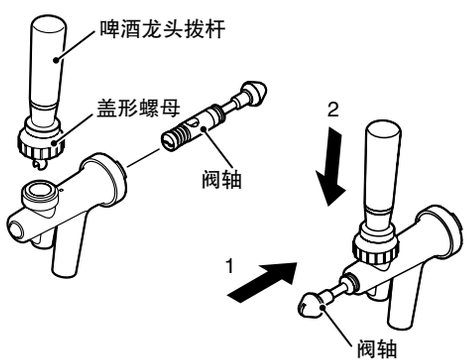
2) 将调节器旋钮逆时针转动至“0”。

3) 顺时针转动主阀，关闭CO_2气瓶。

4) 向外拉动啤酒龙头拨杆，以出空回路中剩余的啤酒。

5) 啤酒不再流出时，将拨杆移回原位。

6) 顺时针转动啤酒龙头的管接螺母，并将啤酒龙头拆下。

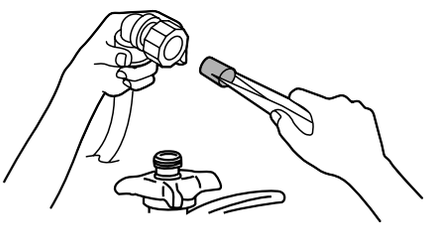


7) 拧松啤酒龙头的盖螺母，并拆解啤酒龙头。按照图示沿相反方向安装阀轴，并紧固盖螺母。(防止清洁海绵堵塞啤酒龙头。)

8) 紧固管接螺母，将啤酒龙头安装至机器上。

9) 在啤酒龙头下放置塑料桶，用于盛接排出来的水。

10) 请彻底清洁清洗罐，并充注自来水。



11) 从桶连接器上拆下啤酒软管快接接头，将一块(仅一块)清洁海绵放入接头中，并将其装回桶连接器。

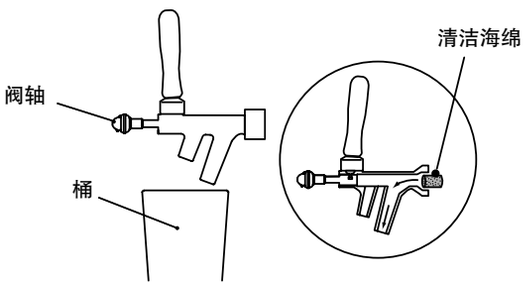
12) 将桶连接器连接至清洗罐上。

13) 通过逆时针转动主阀2 ~ 3次将CO_2气瓶打开。

14) 转动调节器旋钮，并将气压调节至0.15 MPa或清洗罐上规定的范围。

15) 清洁海绵会连水一起从接头中出来。

16) 清洁海绵和水出来时，将调节器旋钮逆时针转动至“0”。关闭CO_2气瓶的主阀。等待直到气体停止从啤酒龙头中流出。

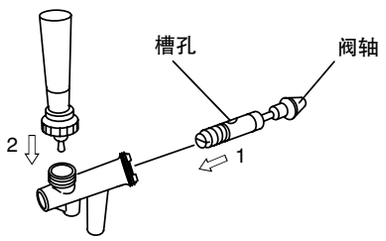


17) 关闭啤酒回路。
旋转型：逆时针转动桶连接器把手。
垂直型：解锁并完全提起桶连接器把手。

18) 逆时针转动桶连接器，并将其从清洗罐上拆下。

19) 从水桶中取出清洁海绵。

20) 重复步骤10) ~ 16)，直至啤酒龙头中流出干净的水。



21) 拆下啤酒龙头，将阀轴置于正常位置，并将啤酒龙头装回扎啤机上。

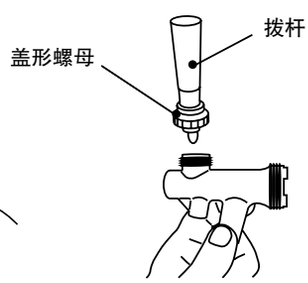
22) 将桶连接器连接至桶上。

23) 用自来水彻底清洗清洁海绵。排干海绵中的水，并将其妥善保管，供以后使用。

5. 啤酒龙头的拆解和清洁(每周)

1) 冲洗前请关闭啤酒回路。
旋转型：逆时针转动桶连接器把手。
垂直型：解锁并完全提起桶连接器把手。

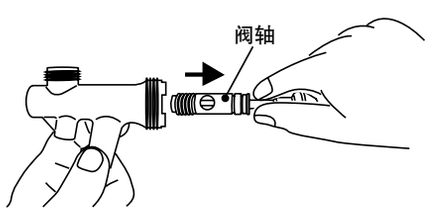
2) 将调节器旋钮逆时针转动至“0”。



3) 向外拉动啤酒龙头拨杆，以出空回路中剩余的啤酒。顺时针转动啤酒龙头的管接螺母，并将啤酒龙头拆下。

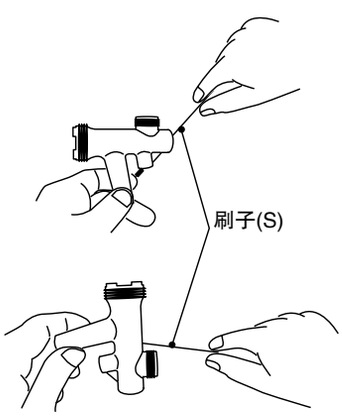
4) 拧松啤酒龙头的盖螺母并拆下拨杆。

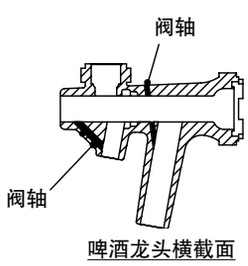
5) 从啤酒龙头上拆下阀轴。



6) 使用中性餐具洗涤剂和清洁刷(附件)清洁啤酒龙头和阀轴。

7) 使用刷子(S)(附件)清洁啤酒龙头上的两个小孔。





啤酒龙头横截面

8) 用清水彻底冲洗啤酒龙头。

9) 通过阀轴上的孔(较大的孔朝上)正确组装啤酒龙头。

6. 桶连接器(每周)

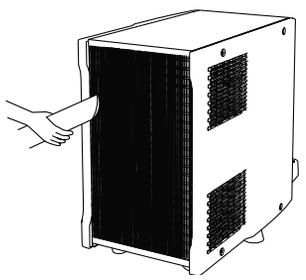
请根据啤酒公司的说明书清洁桶连接器。

7. 外壳(每周)

不锈钢外壳同样需要清洁，以防发生腐蚀。请用软布擦拭。使用含中性餐具洗涤剂的湿软布擦除积聚的污垢，随后擦除残留的洗涤剂。必要时，请清洁外壳。

8. 钢丝冷凝器(每半年)

钢丝冷凝器位于设备后部，请用真空吸尘器或牙刷除去上面的污垢和灰尘。



IV. 检查

1. 气体软管和啤酒软管(每月)

检查气体软管和啤酒软管是否损坏、变形和漏水(有无污点)。如果发现故障，请联系授权的星崎维修公司。

2. 连接插头和电源线(每年/每半年)

⚠警告
请定期检查并确认连接插头极片及其周围无灰尘积聚，且连接插头已切实插入插座中。极片带尘或连接松动可能会造成触电或火灾事故。
请勿损坏电源线，即严禁对电源线进行二次加工，或过分用力拉扯、捆扎、按压或卡住电源线，否则会造成触电或火灾。
本机必须采用独立电源供电。请勿设置分支电源线、使用电源延长线或与其它设备共用一个电源，否则可能会导致触电、发热或火灾。

请检查：

* 连接插头极片及其邻近部位和电源插座上无灰尘积聚。必要时应进行清洁。
* 插头和电源线附件未受损，并且未处于受压或卡住的状态。
* 连接插头对应单独的电源插座。

3. 冷却水(每半年)

重要
一年更换两次冷却水。

1) 拔掉机器插头。

2) 拆下顶板。

3) 检查冷却水位是否到达水箱上的标准水位标记。若水量不足，则用冷却水加注水箱。

冷却水的更换步骤：

4) 拆下排水盘。

5) 准备一个大容量排水盛接容器[其容量需至少能够储存8L冰]。拆下排水塞并排空水箱。冷却水排空后，装回排水塞。

6) 根据“I. 7. [b] 冷却水供应”充注水箱。

7) 装回顶板。

8) 插入本机的电源插头。

V. 其它信息

1. 长时间不使用扎啤机时

* 在关闭本机超过一周的情况下，请执行以下保养程序，以清洁和排空啤酒回路并保持机器洁净：

III. 4. 用海绵清洁啤酒回路
5. 啤酒龙头的拆解和清洁
6. 桶连接器
7. 外壳

* 根据“IV. 3. 冷却水”排空水箱。可能需要数日才能融化水箱中的冰。待所有冰融化后，再次排空水箱并干燥水箱内部。

2. 移机、废弃处理、运输

* 若要实施移机作业或弃置本产品，请联系星崎授权的维修公司。

* 销售和移交本机时，请用胶带将本使用手册粘附在本机外部，以便为新用户提供有关安全、正确使用本机的重要信息。

3. 保修

星崎向原始拥有者/用户保证，所有星崎品牌产品在产品“保修期”内不存在材料和/或工艺缺陷。产品保修在自产品安装之日起一年内有效。
星崎在此保修条款下承担有限责任，日常维护、清洁、必需的保养和/或因误用以及未根据星崎的准则安装而导致的修理则不在星崎的责任范围内。

保修范围内的维修应由授权的星崎经销商或维修机构采用星崎的原装/纯正零部件实施。

若要获取有关保修和授权维修机构的详细信息，请联系经销商/供货商或最近的星崎维修办事处：

规格

型号	DBF–40SAC
电源	单相220V 50Hz
出酒量	40 L (30℃C ~ 8℃ / 4小时)
制冰时间	8小时(初始冷却水温度：30℃)
储冰量	8 L
尺寸	330mm(宽) x 646mm(深) x 510mm(高)
冷媒	R134a、120g
重量	净重：28kg(毛重：31kg)
环境温度	5 – 35℃

IMPORTANT SAFETY INFORMATION

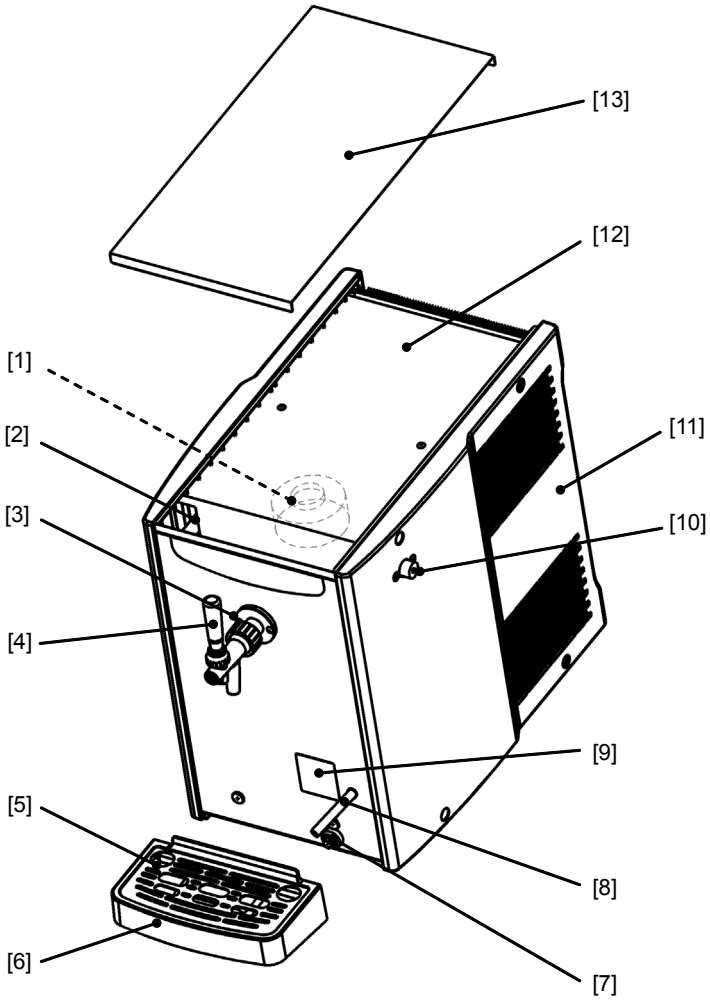
Throughout this manual, notices appear to bring your attention to situations which could result in death, serious injury, or damage to the unit.

⚠WARNING	Indicates a hazardous situation which, if not avoided, could result in death or serious injury.
⚠CAUTION	Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
NOTICE	Indicates a hazardous situation which, if not avoided, could result in damage to the unit.
⚠HYGIENE	Indicates important precautions for hygiene and food safety.
IMPORTANT	Indicates important information about the use and care of the unit.

⚠WARNING
This is a draft beer dispenser, and should be destined only to be used for the purpose for which it has been expressly designed. Any other use should be considered improper and therefore dangerous. The manufacturer will not be held liable or responsible for any damage caused by improper, incorrect and unreasonable use.
The installation, and relocation if necessary, must be carried out by qualified personnel, in accordance with current regulations, according to the manufacturer's instructions.
Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
The use of any electrical appliance involves the observance of some fundamental rules. In particular: * Instances of high humidity and moisture increase the risk of electrical short circuits and potential electrical shocks. If in doubt, disconnect the dispenser. * Do not damage the power cord or pull it in order to disconnect the dispenser from the electrical supply network. * Do not touch the electrical parts or operate the switches with damp hands. * 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. * Young children should be supervised to ensure that they do not play with the appliance. * Do not attempt to modify the dispenser. Only qualified personnel may disassemble or repair the appliance.

I. INSTALLATION INSTRUCTIONS

1. CONSTRUCTION



[1] Agitator Motor
Agitates cooling water in the water tank for effective cooling of beer. Located under the top cover.

[2] Water Tank
Forms ice for beer cooling water.

[3] Union Nut

[4] Beer Tap
Pours beer into a mug.

[5] Grille (accessory)

[6] Drain Pan (accessory)

[7] Drain Outlet
Drains cooling water from the water tank. Closed with a rubber plug.

[8] Overflow Hose
Maintains a constant level of cooling water in the water tank.

[9] Nameplate

[10] Beer Inlet

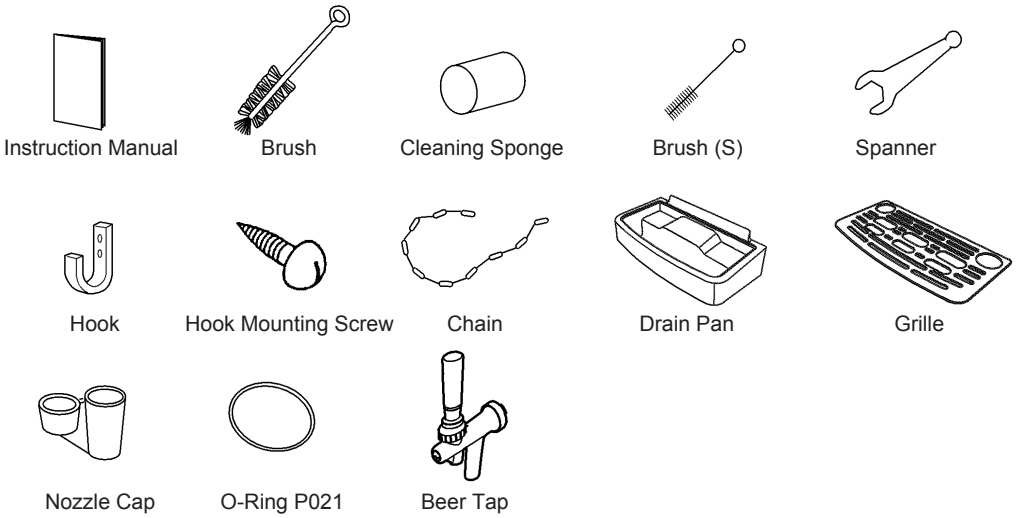
[11] Machine Compartment
Contains refrigeration circuit and electrical components.

[12] Top Cover

[13] Top Panel

2. ACCESSORIES

Instruction Manual	1
Brush	1
Cleaning Sponge	6
Brush (S)	1
Spanner	1
Hook	1
Hook Mounting Screw	2
Chain	1
Drain Pan	1
Grille	1
Nozzle Cap	1
O-Ring P021	1
Beer Tap	1



3. UNPACKING

⚠WARNING

Children should not be allowed in reach of the packaging elements (plastic bags and expanded polystyrene) as they are potential sources of danger.

⚠CAUTION
Do not lift or manoeuvre the carton by using the shipping bands.
When moving the unit by hand, hold the unit bottom.
Do not hold the beer tap to lift up the unit. The beer tap may be damaged or the unit may fall causing injury.
Always wear protective gloves when carrying the unit.
When handling the carton or the unpacked unit, work in pair to prevent injury.

NOTICE
Remove shipping carton, tape(s) and packing. If packing material is left in the dispenser, it will not work properly.
To prevent damage, do not tilt the dispenser more than 45°.

1) After removing the packaging, make sure that the dispenser is in good condition. If in doubt, please do not use the dispenser but apply to professionally qualified personnel.

2) Remove the protective plastic film from the exterior. If the dispenser is exposed to the sun or to heat, remove the film after the dispenser cools.

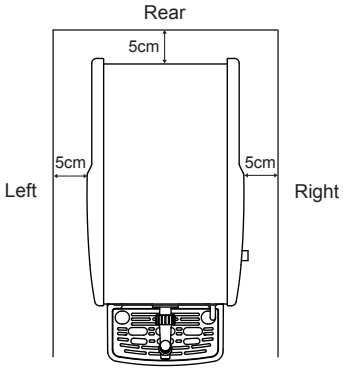
3) Remove the package of accessories. Check the contents according to “2. ACCESSORIES”.

4. LOCATION

⚠WARNING
This dispenser is not intended for outdoor use.
The dispenser should not be located next to ovens, grills or other high heat producing equipment.
This appliance is not suitable for installation in an area where a water jet could be used.

⚠CAUTION
The location should provide a firm and level foundation for the dispenser.

NOTICE
Do not place anything to obstruct the ventilation louvers.

IMPORTANT
Normal operating ambient temperature should be within 5°C to 35°C, cooling water temperature within 5°C to 30°C, and beer keg temperature within 10°C to 30°C. Operation of the dispenser, for extended periods, outside of these normal temperature ranges may affect production capacity.
Do not install the unit where it could freeze.
Allow the clearance specified for proper air circulation and ease of maintenance and/or service should they be required. 
In some high humidity environments, condensation may form inside the machine and drip onto the floor. Do not install where the floor can be affected by water.

5. ELECTRICAL CONNECTIONS

⚠WARNING
THIS APPLIANCE MUST BE EARTHED This dispenser requires an earth that meets the national and local electrical code requirements.
To prevent possible severe electrical shock to individuals or extensive damage to the unit, install a proper earth wire to the dispenser.
Remove the plug from the mains socket before any maintenance, repairs or cleaning is undertaken.

* This appliance requires a separate 220 - 240VAC, 10A supply. The electrical supply must be protected by a suitable circuit breaker.

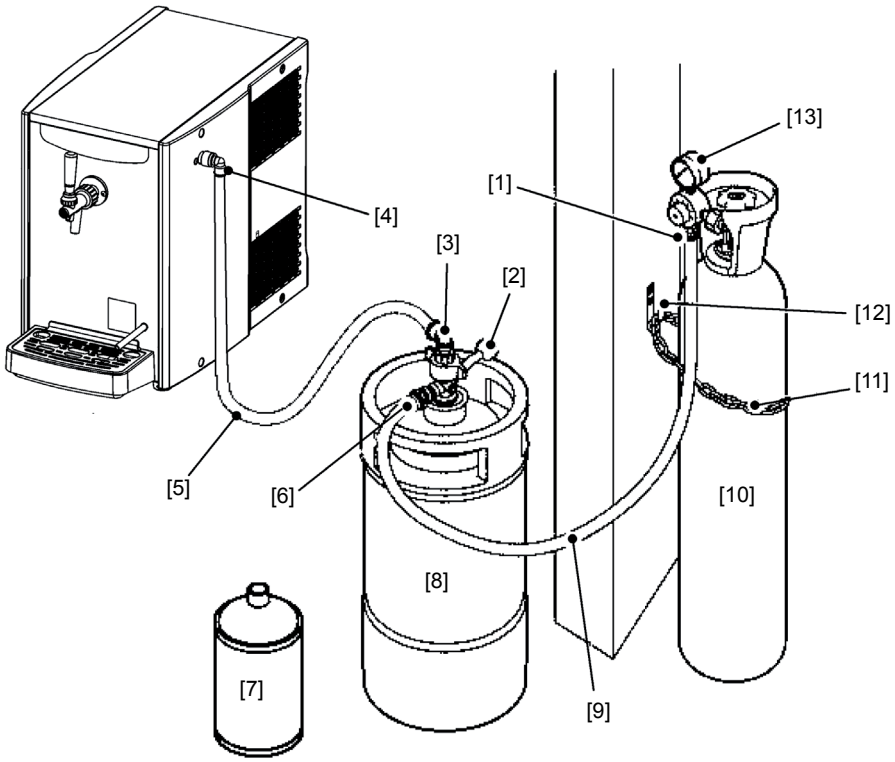
* The main control box fuse is rated at 10A and should only be replaced by a qualified service engineer.

* Usually an electrical permit and services of a licensed electrician are required.

* If the supply cord is damaged, it must be replaced by a replacement cord available from Hoshizaki Parts/Service Centres.

6. GAS AND BEER CIRCUIT CONNECTIONS

IMPORTANT
To sell draft keg beer, prepare and install the following equipment according to the instructions below.



[1] Quick Gas Hose Joint (regulator side)

[2] Keg Coupler
Dispenses beer out of the keg. Consult with the liquor shop or beer company, and prepare a suitable keg coupler for the keg to be used.

[3] Quick Beer Hose Joint (coupler side)

[4] Quick Beer Hose Joint (dispenser side)

[5] Beer Hose

[6] Quick Gas Hose Joint (coupler side)

[7] Cleaning Tank

[8] Beer Keg

[9] Gas Hose

[10] CO2 Gas Cylinder
Contains CO2 gas to prevent beer from becoming flat and to push beer out of the keg. Consult with the liquor shop or beer company, and prepare a proper CO2 gas cylinder intended for use with beer.

[11] Cylinder Chain (accessory)
Securely retain the CO2 gas cylinder on the fixed hook.

[12] Hook (accessory)
Mount on a firm base with the screws provided.

[13] Regulator
Adjusts CO2 gas pressure in the cylinder for proper beer dispensing. Consult with the liquor shop or beer company, and prepare the required regulator.

[a] CO2 GAS CYLINDER

⚠WARNING
Handle the regulator with care to have no impact on it, or the pressure gauge may not read accurately.
Stand the CO2 gas cylinder upright, and fix it securely with the accessory chain.
Keep the CO2 gas cylinder away from direct sunlight or temperatures above 40°C.

1) Open the main valve of the new CO2 gas cylinder for a second to blow dirt and dust off the joint.

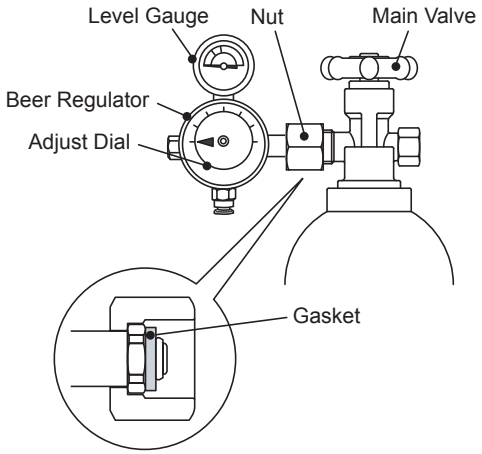
   Note: Keep your face away from the cylinder.

2) Check the regulator gasket. If it is out of position or damaged, gas may leak out.

3) Install the regulator on the CO2 gas cylinder. Tighten the nut securely to a torque of 8 Nm so that the level gauge will be upright.

4) Open the main valve, and check the nut for gas leak (sound). If gas is leaking, retighten the nut.

5) After finishing the connections, turn the adjust dial to ensure proper pressure as listed below.



* The regulator design is different for each beer company.

[b] PRESSURE RANGE

Adjust the CO2 gas pressure to the following range (reference).

Beer Keg Temperature	Gas Pressure
10°C	0.15 - 0.20 MPa (Scale 1.5 - 2.0)
20°C	0.22 - 0.25 MPa (Scale 2.2 - 2.5)
30°C	0.32 - 0.35 MPa (Scale 3.2 - 3.5)

The appropriate keg pressure depends on the type and temperature of beer. Adjust the gas pressure according to the beer company's instructions. Insufficient pressure may result in excessive foaming.

[c] EXTERNAL CO2 GAS LINE

NOTICE
Cut the gas hose with a specialized tool such as hose cutter. Do not use scissors, or the gas hose may be crushed to cause gas leaks.
Do not disconnect and reinsert the gas hose. Cut it about 20 mm before reuse.
Cut the hose end vertically, insert it securely into the quick joints, and check for gas leaks.

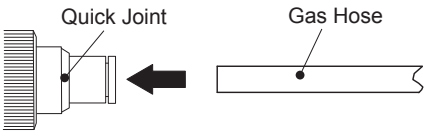
1) Determine the positions of the CO2 gas cylinder and beer keg to make the gas hose length within 1.4 m.

2) Cut the gas hose to have a vertical cutting plane.

3) Insert the gas hose into the quick joints on the keg coupler and regulator. Pull the hose hard to check for tight connections.

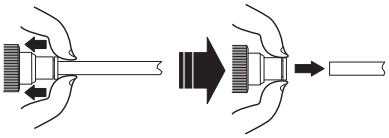
4) Use the adjust dial to check for gas leaks.

Quick Gas Hose Joint



1) To insert the gas hose into the quick joint, push it all the way in.

2) To disconnect the gas hose from the quick joint, push it with fingers as shown and pull it out.



[d] EXTERNAL BEER LINE

NOTICE
Cut the beer hose with a specialized tool such as hose cutter. Do not use scissors, or the beer hose may be crushed to cause beer leaks.
Do not disconnect and reinsert the beer hose. Cut it about 20 mm before reuse.
Cut the hose end vertically, insert it securely into the quick joints, and check for beer leaks.

1) Attach the beer hose joint specified by the beer company on the beer inlet.

2) Determine the positions of the beer hose joint and beer keg to make the beer hose length within 2.1 m.

3) Cut the beer hose to have a vertical cutting plane.

4) Insert the beer hose into the quick joints on the keg coupler and quick beer hose joint. Pull the hose hard to check for tight connections.

7. TRIAL RUN

[a] HOW TO MAKE COOLING WATER

IMPORTANT
Carefully read this before filling the water tank.

Electric conductivity (E.C.) of cooling water for water tank
Do not use tap water.
Fill the water tank with water having 100-300 µS/cm of E.C.
Measure the electric conductivity with conductivity meter.

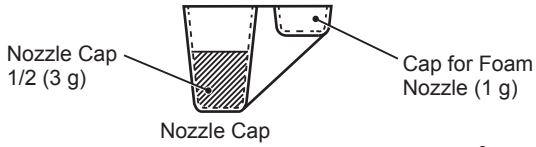
* E.C. : Physical property to show the ability of conducting electricity.
  Unit: µS/cm (microsiemens)

Below 100 µS/cm:
Compressor may not work resulting in poor cooling performance.

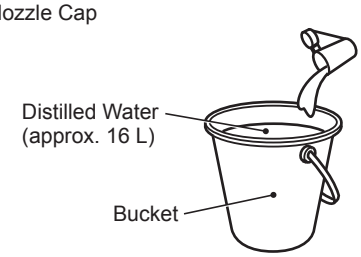
Above 300 µS/cm:
Excessive ice may build up on evaporator and freeze beer inside beer coil preventing beer from being dispensed properly.

How to make cooling water with 100-300 µS/cm of E.C.
The capacity of the water tank of this unit is approx. 16 L.
Make the cooling water by dissolving 3 g of pure baking soda in approx. 16 L of distilled water.

Step 1
Measure 3 g of pure baking soda with nozzle cap (accessory).



Step 2
Fill a bucket with approx. 16 L of distilled water and stir well after adding the 3 g of baking soda measured in step 1.
Use a conductivity meter if measuring E.C.
Rinse the nozzle cap after use.



[b] COOLING WATER SUPPLY

⚠WARNING
To prevent injury, do not touch the edges of the front panel or wire condenser when the top panel is removed.

NOTICE
When filling the water tank, be careful not to splash water onto the electrical parts.
Do not fill the water tank above the water level line, or the drain pan will overflow and spill water.

1) Check that the unit is unplugged.

2) Remove the top panel.

3) Fill the water tank with the cooling water up to the standard water level marked on the tank.



4) Refit the top panel.

5) Plug in the unit.

[c] CHECKS AFTER INSTALLATION

⚠CAUTION
Be sure to unplug the unit before removing the top panel for cleaning or inspection.

* The beer circuit has been cleaned before shipping. But clean it again before starting up the unit, and check for proper installation of each part.

* Check the power cord and hoses before starting up the unit.

II. OPERATING INSTRUCTIONS

1. CHECKS BEFORE OPERATION (DAILY)

[a] CHECKS AND REPLACEMENT OF CO2 GAS CYLINDER

⚠WARNING
Carry a CO2 gas cylinder with its cap on and without shaking.

1) Close the main valve of the CO2 gas cylinder.

2) Adjust the regulator to “0”.

3) Remove the regulator from the empty CO2 gas cylinder, and cap it.

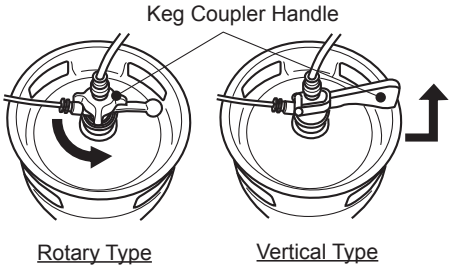
4) Follow the steps 1) to 4) in “I. 6. [a] CO2 GAS CYLINDER”.

[b] CHECKS AND REPLACEMENT OF BEER KEG

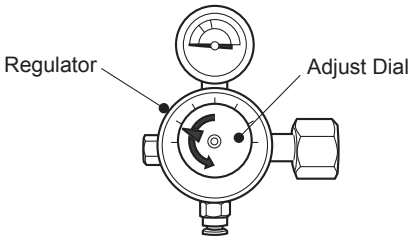
⚠WARNING
Do not loosen the ferrule on the keg.

IMPORTANT
To prevent excessive foaming, do not roll or shake a beer keg. Handle it with care.
Excessive foaming is caused by a nearly empty beer keg. Replace it with a new keg as soon as possible.
When a beer keg becomes completely empty, CO2 gas will blow out of the beer tap and splash beer.
Do not store an open beer keg in a refrigerator. Keep it under 30°C.
Wash the keg joint with water if necessary.

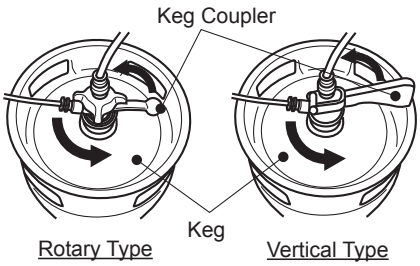
1) Close the beer circuit.
   Rotary type: Turn the keg coupler handle counterclockwise until it stops.
   Vertical type: Unlock and lift the keg coupler handle all the way up.



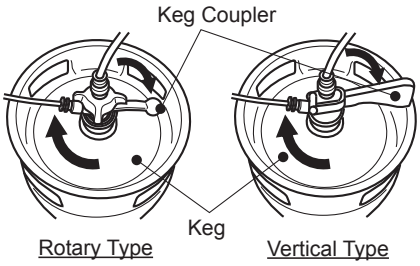
2) Turn the regulator adjust dial counterclockwise to “0”.



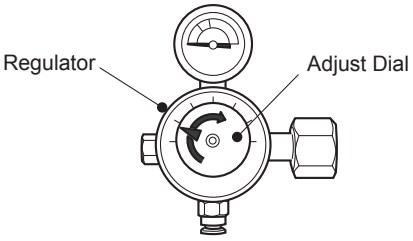
3) Turn the keg coupler counterclockwise, and remove it from the keg.



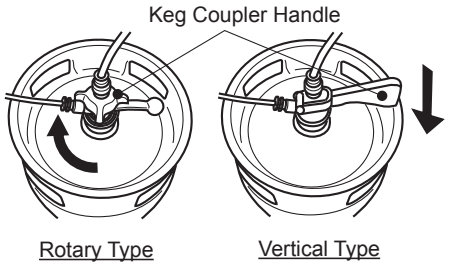
4) Attach the keg coupler on the new keg by turning it clockwise.



5) Turn the regulator adjust dial clockwise to the appropriate gas pressure level specified by the beer company.

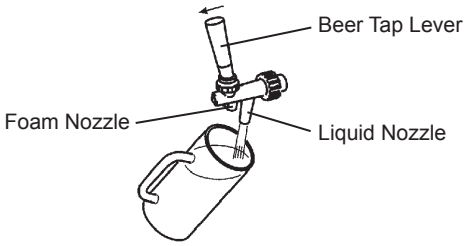


6) Open the beer circuit.
   Rotary type: Turn the keg coupler handle clockwise until it stops.
   Vertical type: Push down the keg coupler handle until it locks in place.



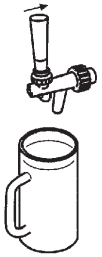
7) Before dispensing beer, lead beer to the beer tap according to “2. [b] LEADING BEER TO TAP”.

2. DISPENSING



[a] BEER TAP OPERATION

1) To dispense beer, pull the beer tap lever quickly toward you until it stops. Moving the lever slowly or stopping it on the way will cause excessive foaming.



2) To stop beer, move the beer tap lever quickly back to its original position.



3) To dispense foam, push the beer tap lever hard toward the unit from the original position. To stop foam, move the lever back to its original position.

[b] LEADING BEER TO TAP

IMPORTANT
Frequently dump water and beer from the drain pan. The cooling water in the water tank will increase in volume by taking moisture from the air, and come out through the overflow hose into the drain pan. If left as it is, water will flow out of the drain pan onto the floor.

1) Check that the regulator adjust dial is set to the appropriate pressure specified by the beer company.

2) Check that the beer tap lever is closed. Opening the keg coupler with the beer tap lever open will cause beer to splash out.

3) Open the keg coupler.

4) Set a mug to receive beer, and push the beer tap lever hard to the back (foam position). Keep pushing it to dispense foam. When the mug is half filled with foam, move the lever back to its original position to stop foam.

5) Wait for more than 1 minute after step 4) to settle beer in the circuit.

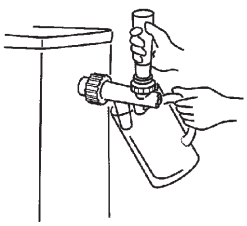
6) Set another mug, and pull the beer tap lever toward you to dispense beer. Keep dispensing beer until foam turns into liquid.

7) Check the keg coupler and keg connection and the beer hose joints for beer leaks.

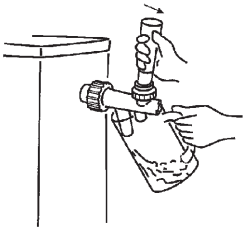
[c] DISPENSING BEER

IMPORTANT
If the beer circuit is not flushed and beer is left in the beer tap, the valve shaft may jam inside the beer tap, resulting in unavailable, unstable, or continuous dispensing actions. In this case, disassemble and clean the beer tap in accordance with “III. 5. DISASSEMBLY AND CLEANING OF BEER TAP (WEEKLY)”.

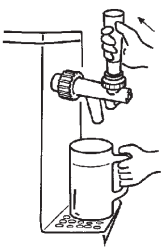
1) Tilt a clean mug at an angle of 45°, and place its inner surface in contact with the liquid nozzle of the beer tap.



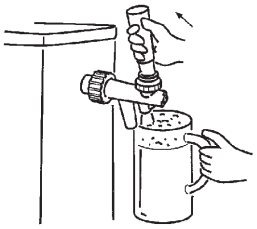
2) Pull the beer tap lever toward you to dispense beer over the inner surface of the mug.



3) After dispensing a specific amount of beer, move the beer tap lever back to its original position to stop beer.



4) To add foam, push the beer tap lever to the back. Foam will keep coming out of the foam nozzle of the beer tap while the lever is pushed. To stop foam, move the lever back to its original position.



[d] END OF OPERATION

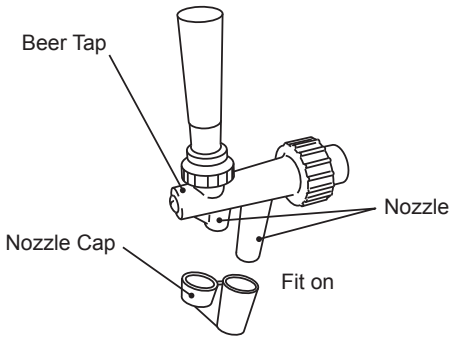
IMPORTANT
To prevent excessive mixture of CO2 gas in draft keg beer, be sure to close the main valve of the CO2 gas cylinder at the end of operation.
The accessory nozzle cap protects the beer tap nozzle against dust or insects while the dispenser is not used. Always cap the nozzle at the end of operation.
When the keg coupler on the keg is closed, gas may stay inside the beer circuit. To prevent excessive foaming or improper dispensing actions, lead beer into the beer circuit until gas comes out of the beer tap before starting operation on the following day.

1) Close the keg coupler, and remove it from the keg. Flush the beer circuit according to “III. 1. BEER CIRCUIT (DAILY)” and “III. 4. CLEANING BEER CIRCUIT WITH SPONGE (WEEKLY)”.

2) Turn the regulator adjust dial counterclockwise to “0”.

3) Shut off the CO2 gas cylinder by turning the main valve clockwise.

4) Wipe moisture from the nozzle end. Wash the nozzle cap clean, and fit it on the nozzle. The nozzle cap must be removed and stored in a clean place during operation.



III. MAINTENANCE

IMPORTANT
After closing time, be sure to carry out the following maintenance procedures.
Follow the maintenance instructions below whenever considered necessary.
As a sanitizer, use a mixture of warm water (30 - 40°C) and 10 mL of 10% invert soap (benzalkonium chloride). Before using the sanitizer, thoroughly read the instructions provided.

NOTICE
In cleaning operations, be careful not to lose any parts. The unit will leak water or fail to dispense properly.
To prevent damage to the plastic surfaces, do not use thinner, benzine, petroleum, soap powder, polishing powder, alkaline detergent, scrub brush, and especially cleanser for use on fans and cooking ranges. Also, to prevent corrosion, do not use a chlorine bleach.

⚠HYGIENE
Always use clean hands and cloths to conduct cleaning operations.

1. BEER CIRCUIT (DAILY)

IMPORTANT
Use the cleaning tank specified by the beer company. Follow the operating instructions provided on the cleaning tank.

1) Close the beer circuit before flushing.
   Rotary type: Turn the keg coupler handle counterclockwise until it stops.
   Vertical type: Unlock and lift the keg coupler handle all the way up

2) Turn the regulator adjust dial counterclockwise to “0”.

3) Shut off the CO2 gas cylinder by turning the main valve clockwise.

4) Move the beer tap lever toward you to dispense beer remaining in the circuit.

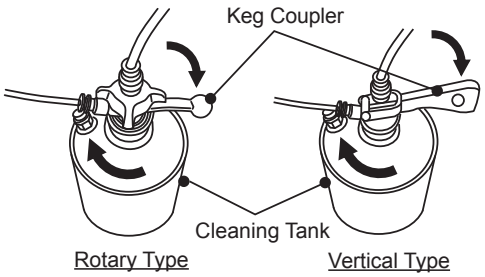
5) When no more beer comes out, move the lever back to its original position.

6) Turn the keg coupler counterclockwise, and remove it from the keg.

7) Wash the cleaning tank thoroughly, and fill it with tap water. A dirty cleaning tank will contaminate the beer circuit.

8) Attach the keg coupler on the cleaning tank.

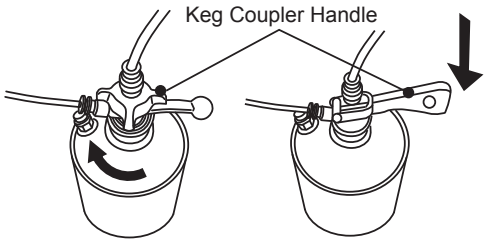
9) Check that the beer tap is closed, and open the CO2 gas cylinder by turning the main valve two or three times counterclockwise.

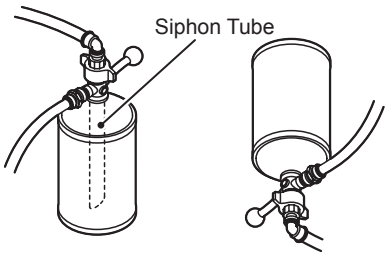


10) Turn the regulator adjust dial, and adjust the gas pressure to 0.15 MPa or the allowable range specified on the cleaning tank.

11) Open the beer circuit.
Rotary type: Turn the keg coupler handle clockwise until it stops.
Vertical type: Push down the keg coupler handle until it locks in place.

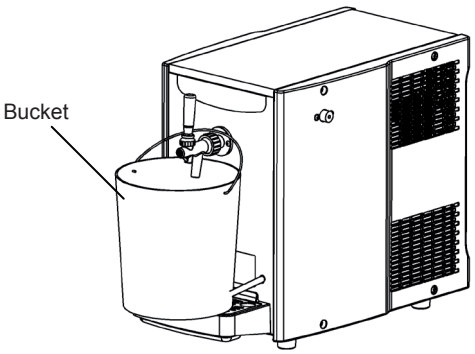
Note: If the cleaning tank is provided with a siphon tube, lay the cleaning tank with the ferrule at the top. If not, lay the cleaning tank with the ferrule at the bottom.



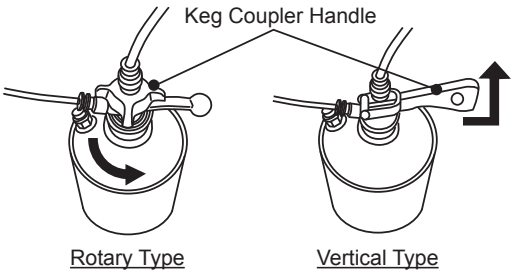


12) Prepare a plastic bucket to receive cleaning water. Move the beer tap lever toward you to dispense water. When beer turns into water, move the lever to the back to flush the foam circuit.

13) When no more water comes out, turn the regulator adjust dial counterclockwise to “0”. Leave the beer tap open. Shut off the CO2 gas cylinder by turning the main valve clockwise. When the gas stops, move the beer tap lever back to its original position to close the beer tap.



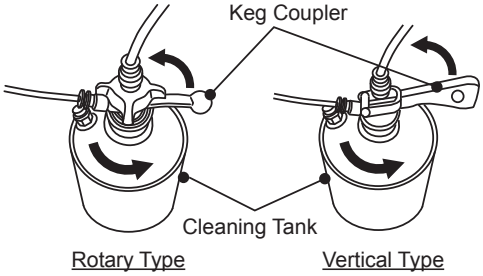
14) Close the beer circuit.
Rotary type: Turn the keg coupler handle counterclockwise until it stops.
Vertical type: Unlock and lift the keg coupler handle all the way up.



15) Turn the keg coupler counterclockwise, and remove it from the cleaning tank.

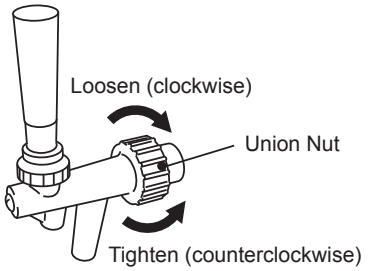
16) Attach the keg coupler on the keg by turning it clockwise until it stops.

17) Wash the cleaning tank thoroughly, dry it well, and use the cap provided to shut out dust.



18) Wipe moisture from the beer tap nozzle. Wash the nozzle cap clean, and fit it on the nozzle. The nozzle cap must be removed and stored in a clean place during operation.

2. BEER TAP (DAILY)



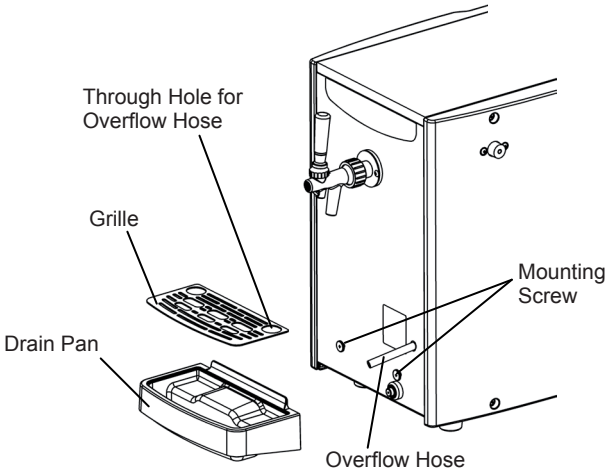
1) Loosen the union nut of the beer tap by turning it clockwise, and remove the beer tap.

2) Tilt the beer tap lever toward you, and run tap water through the beer tap.

3) Refit the beer tap by turning the union nut counterclockwise.

3. DRAIN PAN (DAILY)

Wipe the drain pan surfaces by using a cloth containing warm water (30 - 40°C) with invert soap. After 3 minutes, wipe off any remaining soap with a clean cloth containing cold or warm water. Clean the drain pan whenever necessary.



1) Remove the grille, and lift the drain pan to release its mounting holes from the mounting screws. Be careful not to spill water and beer collected in the drain pan.

2) Dump water and beer, and wash the grille and drain pan with tap water.

3) Lift the drain pan to hook the mounting holes on the mounting screws, and set the grille on the drain pan.

4) Check that the overflow hose goes through the hole in the grille and can drain water into the drain pan.

4. CLEANING BEER CIRCUIT WITH SPONGE (WEEKLY)

IMPORTANT
Store the used cleaning sponge for later use.
Use the cleaning tank specified by the beer company. Follow the operating instructions provided on the cleaning tank.
Use one of the cleaning sponges provided. To prevent clogging, do not use more than one sponge or any sponge other than those provided.

1) Close the beer circuit before flushing.
   Rotary type: Turn the keg coupler handle counterclockwise.
   Vertical type: Unlock and lift the keg coupler handle all the way up.

2) Turn the regulator adjust dial counterclockwise to “0”.

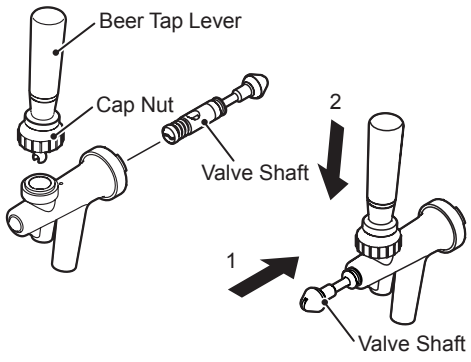
3) Shut off the CO2 gas cylinder by turning the main valve clockwise.

4) Move the beer tap lever toward you to dispense beer remaining in the circuit.

5) When no more beer comes out, move the lever back to its original position.

6) Loosen the union nut of the beer tap by turning it clockwise, and remove the beer tap.

7) Loosen the cap nut of the beer tap, and disassemble the beer tap. Fit the valve shaft in the opposite direction as shown, and tighten the cap nut. (This is to prevent the cleaning sponge from clogging the beer tap.)

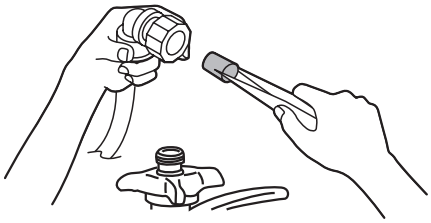


8) Attach the beer tap on the unit by tightening the union nut.

9) Prepare a plastic bucket under the beer tap to receive drain water.

10) Wash the cleaning tank thoroughly, and fill it with tap water.

11) Remove the quick beer hose joint from the keg coupler, put only one cleaning sponge into the joint, and refit it on the keg coupler.



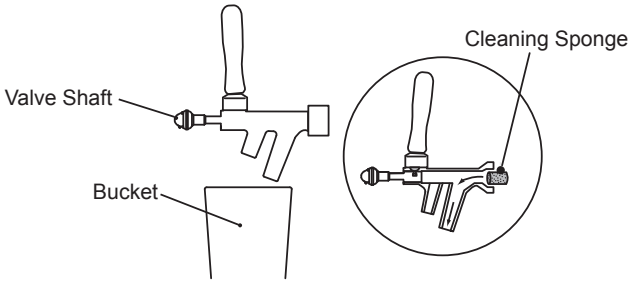
12) Attach the keg coupler on the cleaning tank.

13) Open the CO2 gas cylinder by turning the main valve two or three times counterclockwise.

14) Turn the regulator adjust dial, and adjust the gas pressure to 0.15 MPa or the allowable range specified on the cleaning tank.

15) The cleaning sponge will come out with water.

16) When the cleaning sponge and water have come out, turn the regulator adjust dial counterclockwise to “0”. Shut off the main valve of the CO2 gas cylinder. Wait until gas stops flowing out of the beer tap.



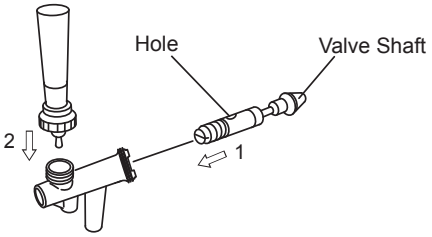
17) Close the beer circuit.
Rotary type: Turn the keg coupler handle counterclockwise.
Vertical type: Unlock and lift the keg coupler handle all the way up.

18) Turn the keg coupler counterclockwise, and remove it from the cleaning tank.

19) Recover the cleaning sponge from the bucket.

20) Repeat the above steps 10) to 16) until clear water comes out of the beer tap.

21) Remove the beer tap, set the valve shaft in its normal position, and refit the beer tap on the unit.



22) Attach the keg coupler on the keg.

23) Wash the cleaning sponge thoroughly with tap water. Drain and store it for later use.

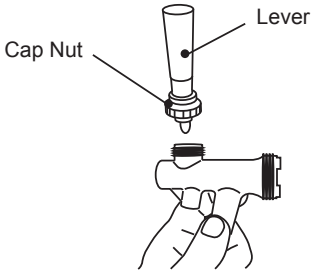
5. DISASSEMBLY AND CLEANING OF BEER TAP (WEEKLY)

1) Close the beer circuit before flushing.
Rotary type: Turn the keg coupler handle counterclockwise.
Vertical type: Unlock and lift the keg coupler handle all the way up.

2) Turn the regulator adjust dial counterclockwise to “0”.

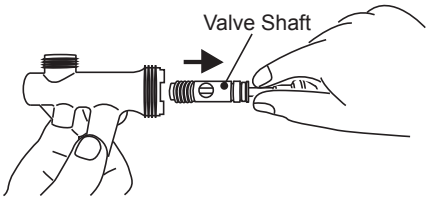
3) Move the beer tap lever toward you to dispense beer remaining in the circuit. Loosen the union nut of the beer tap by turning it clockwise, and remove the beer tap.

4) Loosen the cap nut of the beer tap, and remove the lever.

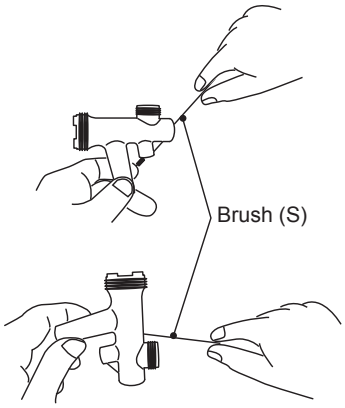


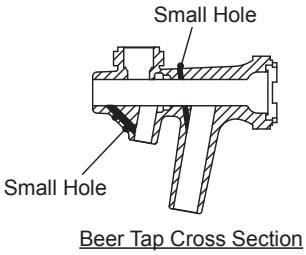
5) Remove the valve shaft from the beer tap.

6) Clean the beer tap and valve shaft by using a neutral dishwashing detergent and the accessory cleaning brush.



7) Use the accessory brush (S) to clean the two small holes in the beer tap.





Beer Tap Cross Section

8) Rinse the beer tap thoroughly with clean water.

9) Assemble the beer tap properly by positioning the hole in the valve shaft (larger hole facing up).

6. KEG COUPLER (WEEKLY)

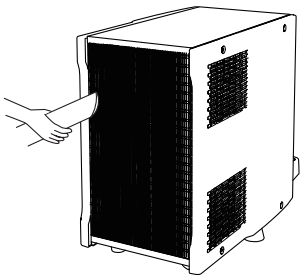
Clean the keg coupler in accordance with the beer company's instruction manual.

7. EXTERIOR (WEEKLY)

The stainless steel exterior also needs cleaning to prevent possible corrosion. Wipe with a soft cloth. Use a soft damp cloth containing a neutral dishwashing detergent to wipe off dirt buildup, and remove any remaining detergent. Clean the exterior whenever necessary.

8. WIRE CONDENSER (BIANNUALLY)

Use a vacuum cleaner or toothbrush to remove dirt and dust from the wire condenser located at the rear of the unit.



IV. INSPECTION

1. GAS HOSE AND BEER HOSE (MONTHLY)

Check the gas and beer hoses for damage, deformation, and water leak marks (stains). If any problem is found, contact an authorized Hoshizaki service company.

2. ATTACHMENT PLUG AND POWER CORD (ANNUALLY / BIANNUALLY)

⚠WARNING
Check periodically that the attachment plug blades and their vicinity are free of dust and that the attachment plug is securely plugged into the receptacle. Dusty blades or loose connection may cause electric shock or fire.
Do not damage the power cord. It should not be additionally processed, jerked, bundled, weighed down or caught in. It could cause electric shock or fire.
The unit must have a separate power supply. Branching off the power cord, using an extension cord, or sharing a single power supply with other appliances may result in electric shock, heat generation or fire.

Check that:

* The attachment plug blades and their vicinity and the receptacle are free of dust. Clean them if necessary.
* The attachment plug and power cord are not damaged, weighed down or caught in.
* The attachment plug is plugged into a separate receptacle.

3. COOLING WATER (BIANNUALLY)

IMPORTANT
Replace the cooling water twice a year.

1) Unplug the unit.

2) Remove the top panel.

3) Check that the cooling water level is up to the standard water level marked on the tank. If it is insufficient, refill the water tank with the cooling water.

To replace the cooling water:

4) Remove the drain pan.

5) Prepare a large container to receive drain water [about 8 L in ice storage]. Remove the drain plug, and drain the water tank. After the cooling water has drained out, refit the drain plug.

6) Refill the water tank according to “I. 7. [b] COOLING WATER SUPPLY”.

7) Refit the top panel.

8) Plug in the unit.

V. OTHER INFORMATION

1. PREPARING THE DISPENSER FOR LONG STORAGE

* When shutting down the unit for more than a week, carry out the following maintenance procedures to clean and drain the beer circuit and to keep the unit clean:

  III. 4. CLEANING BEER CIRCUIT WITH SPONGE
  5. DISASSEMBLY AND CLEANING OF BEER TAP
  6. KEG COUPLER
  7. EXTERIOR

* Drain the water tank according to “IV. 3. COOLING WATER”. It takes a few days to melt ice left in the water tank. After melting all the ice, drain the water tank again, and dry the tank interior.

2. RELOCATION, DISPOSAL, TRANSFER

* In case of relocation or disposal of the product, contact an authorized Hoshizaki service company.

* When selling or transferring this product, tape this instruction manual to the exterior to provide the new owner with information on safe and proper use of the product.

3. WARRANTY

Hoshizaki warrants to the original owner/user that all Hoshizaki branded products shall be free of defects in material and/or workmanship for the duration of the “warranty period”. The warranty shall be effective for one year from the date of installation. Hoshizaki’s liability under the terms of the warranty are limited and shall exclude routine servicing, cleaning, essential maintenance and/or repairs occasioned by misuse and installations not in accordance with Hoshizaki guidelines.

Warranty repairs should be completed by an approved Hoshizaki dealer or service agency using genuine Hoshizaki components.

To obtain full details of your warranty and approved service agency, please contact your dealer/supplier, or the nearest Hoshizaki Service office.

SPECIFICATIONS

Model	DBF-40SAC
Power Supply	1 phase 220-240V 50Hz
Dispensing Capacity	40 L (30°C to 8°C / 4 hrs)
Ice Making Time	8 hrs (Initial Cooling Water Temp 30°C)
Ice Storage Capacity	8 L
Dimensions	330mm(W) x 646mm(D) x 510mm(H)
Refrigerant	R134a, 120g
Weight	Net: 28kg (Gross: 31kg)
Ambient Temp	5 - 35°C

联系人：

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