

Safety instructions and quick guide

Beer tap




Type HB-BEER61

EN (Translation of original instructions)

1 General

Read these instructions carefully before starting any work. The basic prerequisites for working safely are compliance with all safety instructions and prudent action by qualified personnel in order to avoid accidents that lead to personal injury / property damage.

Safety instructions are marked by symbols:

-  **Danger! / Warning! / Caution!**
... indicates a hazardous situation which, if disregarded, may result in injury (Caution!) or serious or fatal injury (Warning!, Danger!).
-  **Gefahr durch elektrischen Stromschlag!**
... if disregarded, there is a risk of serious or fatal injury.
-  **Achtung!**
... indicates a potentially hazardous situation which, if disregarded, may result in property damage.

Make sure that these instructions are accessible at all times in the immediate vicinity of the unit Beer-6.

Further instructions are available at <http://knowledge.hb-therm.eu>, see chapter 6. If you have any questions or uncertainties, please contact the country representative (see type plate) or our customer service www.hb-therm.com.











1.1 Designated use

The Beer-6 unit is used exclusively for tapping beer from suitable kegs. Using gas pressure (CO₂), the beer is transported from the keg through the continuous dry cooler to the tap at the front of the unit.

The unit consists of a continuous dry cooler and a tap. The continuous dry cooler is intended to cooling the beer that has already been produced and delivered in barrels. The beer is transported from the keg using CO₂ gas pressure into the continuous dryer cooler and on to the tap.






The Beer-6 unit is designed and constructed exclusively for the specified values in accordance with the nameplate. Claims of any kind due to improper use are excluded.

1.2 General safety instructions

-  Observe local, legal and company safety regulations and requirements.
-  Regularly check the entire system for leaks or damage. Check the hose lines and screw connections for tightness. Remedy any defects immediately.
-  Always keep these instructions and all information on the unit clearly legible. Replace damaged or illegible information immediately.
-  Never override safety devices.
-  In case of uncontrolled errors, set the power switch to position **O** and unplug the unit from the power supply.
-  Disconnect the unit from the power supply when opening it.
-  Carry out the cleaning work after each use.
-  Cleaning and maintenance work may only be carried out by qualified personnel.
-  Only use original spare parts from the manufacturer.
-  Only operate the unit when the drip tray and the rack on the unit are positioned under the tap.

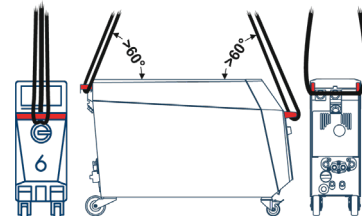
2 Transport and packaging

Check the delivery immediately on receipt for completeness and for any transport damage.

-  Transporting, crane and lifting equipment must be suitable and operated by qualified personnel.
-  For transportation purposes, the unit must be completely empty.
-  For careful handling and in-plant transport, observe the symbols and instructions on the packaging.
-  To protect the unit, do not remove the packaging until shortly before installation.
-  When shipping a unit, use only the original or equivalent packaging. Only transport the unit upright.

2.1 Procedure for carrying by crane

1. Pull out the lifting device at the rear of the unit.
2. Attach lifting straps to the lifting device and to the front handle.






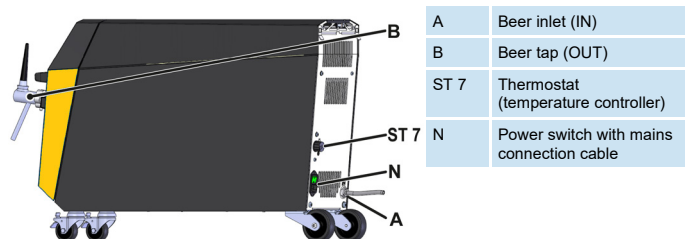
3 Installation

3.1 Installation conditions

Unit location	water-protected indoor area sufficiently good ventilation
Max. installation altitude	3000 m above sea level
Installation area	horizontal, stable and low-vibration surface
Permissible ambient temperature	5–40 °C
Relative humidity	35–85 % RH (non-condensing)
Secure unit	Lock the brake on the front castors. Secure units on elevations to prevent them from falling.
Power switch	Accessible anytime
Mains connection cable	The unit mains connection cable must not touch lines that have a surface temperature higher than 50 °C.

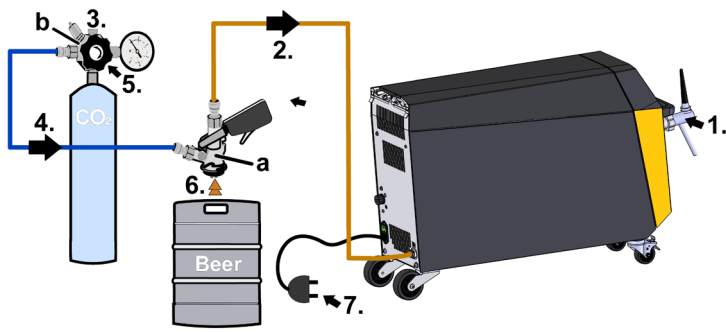
3.2 Connections

-  Use only suitable connections, screw connections and hose lines..
-  There are various tap systems. The system must be used to match the keg.
-  The beer hose and dispenser are included. The remaining components are country-specific and can be obtained from the beer supplier.



Electrical mains connection	Mains voltage <i>U</i> (see type plate)
	Maximum pre-fuse <i>I</i> _{max} (see type plate)

3.3 Preparing the tap system



! Place the carbon dioxide bottle vertically, prevent it from falling over and never place it near a heat source. Follow the instructions on the pressure bottle.

! Prepare the tap system early and switch it on so that the cooler can reach the necessary operating temperature.

1. Connect the tap to connection B (OUT).
2. Connection A (IN) and tap head (a) to the beer hose.
3. Connect the pressure reducer (b) to the CO₂ bottle.
4. Connect the pressure reducer (b) and tap head (a) to the CO₂ hose.
5. Open CO₂ valve.
6. Connect the tap head (a) to the beer keg.
7. Connect to the electrical mains.

4 Commissioning

4.1 Switching On/Off

The Beer-6 unit is switched on and off all poles via the power switch at the bottom of the back of the unit.

As soon as the unit is supplied with voltage, unit initialization starts. The display shows a still image. There are no functions for the unit on the display.

4.2 Setting the gas pressure

Adjust the gas pressure using the pressure adjustment screw of the pressure reducer. Pull the safety valve ring briefly so that the correct value is displayed on the pressure gauge.

! The optimal gas pressure for the beer is defined by the beer supplier (manufacturer). The required gas pressure depends on the temperature and CO₂ saturation of the beer. An optimal tap pressure is between 1,5 and 3 bar.

4.3 Setting the cooling

With the thermostat on the back of the unit, the temperature of the beer can be set to a value of 4–10 °C. Position ☀ on the thermostat means the lowest cooling capacity and therefore the highest exit temperature of the beer. Position ❄ means the highest cooling capacity and, accordingly, the lowest outlet temperature of the beer.

4.4 Tapping beer

! Make sure that the pressure bottle valve and all taps in the CO₂ line are open.

! Do not pour beer into warm glasses.

! In case of intensive foam formation, increase the pressure at the pressure reducer or connect the beer to the tap system cooled.

1. Hold the glass diagonally under the tap and pull the tap all the way forward.
2. As soon as the glass is complete, put the tap back in the middle position. If necessary, the foam crown can be added using the foam function (push the tap backwards).
3. Cheers!

5 Maintenance / Care

In the case of intensive use, the required maintenance intervals must be shortened accordingly.

Interval	Component	Maintenance work	Qualification
daily or after use	Tap including pipes	After the last serving, rinse with pure water	Operator
monthly	Circuit	Dry-clean	Operator
quarterly	Compressor	Clean with brush	Hydraulic specialists
		Blow through with compressed air (gas)	
every 1 ½ years	Hydraulic hose lines	Check for damage to the outer jacket and in the sealing area. Replace if necessary.	Hydraulic specialists
	Electrical wiring	Check electrical wiring for damage to the outer jacket. Replace if necessary.	Qualified electrician

6 Knowledge



Go to Knowledge home page for general information.

→ <http://hb.click/6-Knowledge-EN>

Overvoltage category	II
Degree of contamination	2

The type plate is located on the rear panel of the unit.

The following information can be taken from the type plate:

- Type
- Unit number
- Performance values
- Additional
- Connected values
- Year of manufacture
- Protection class
- Manufacturer
- Service point