Thank you for choosing EasyTap 60

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EasyTap 60

EasyTap 60 (ET60) is designed for dispensing beer from kegs or tanks.

ET60 can be used indoors and outdoors. ET60 has a maximum capacity of 6-7 liters of beer per minute. ET60 is designed for controlling the amount of foam.

Please read the entire user manual carefully before you use ET60 for the first time. Pay attention to the limitations and warnings outlined in the manual. The user manual shall always be kept with the equipment. ET60 is CE marked.

EasyTap 60 is patent pending.

MISA

CONTENTS:

Safety Guidelines:

ET60 must not be exposed to pressures greater than 3 bars or 45 psi.
ET60 must not be exposed to pressure at ambient temperatures exceeding 50 degrees Celsius.
ET60 must only be used for beer, soft drinks and plain water. The warranty does not cover defects or damages directly or indirectly caused by misuse.
ET60 must not be cleaned with soap or with water over 85 degrees Celsius.
After cleaning or disassembling the ET60, always lubricate the O-rings with water before assembling the ET60 again.

Installation:

Connect your beer line to the speed-fitting/sealing in the rear of the ET60.
It is important that the beer line connected to the ET60 has a minimum I.D. on 4 mm and is isolated and cooled with circulating ice water.
It is important when the ET60 is screwed into the beer towers tap adaptor that you only hold onto the plastic part of the nozzle (market with a red circle on Figure 1). Do not grasp the stainless steel pipe. If the stainless steel pipe is used as a "tool" to force the instillation, it will break.

Figure 1

Temperature and Flow Rate:

Dispense temperature shall be below 4° C, see Figure 2. Contact us if you need help to calculate the size of the cooler required to obtain the temperatures shown in Figure 2. The curve is indicative and is valid for pilsner (pale lager).

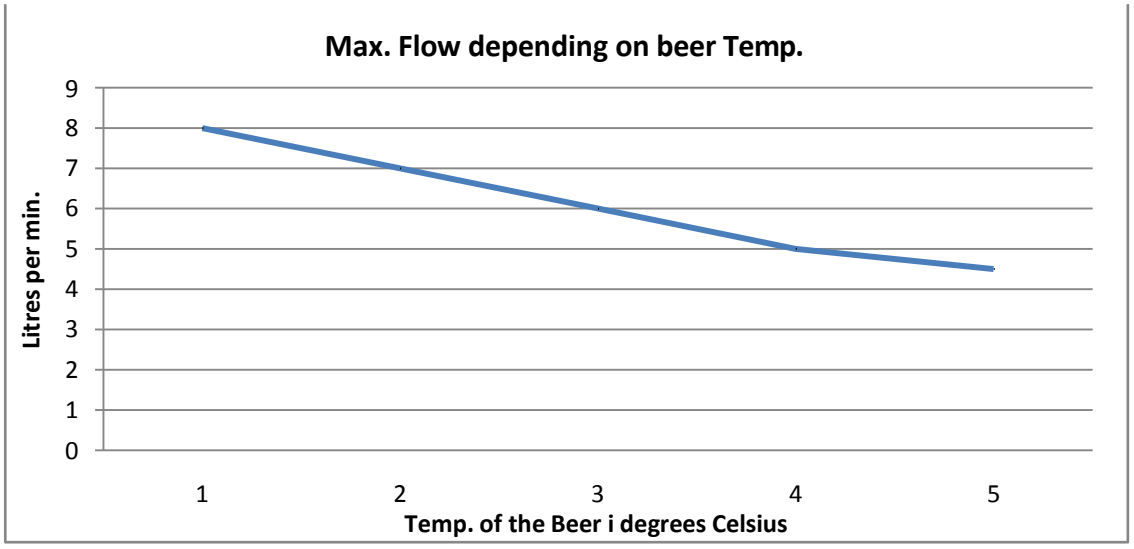

Figure 2

Temperature and Pressure:

Recommended system pressure: 1.8 bars - 3 bars, depending on beer type and beer storage temperature. For more information see **Figure 3**

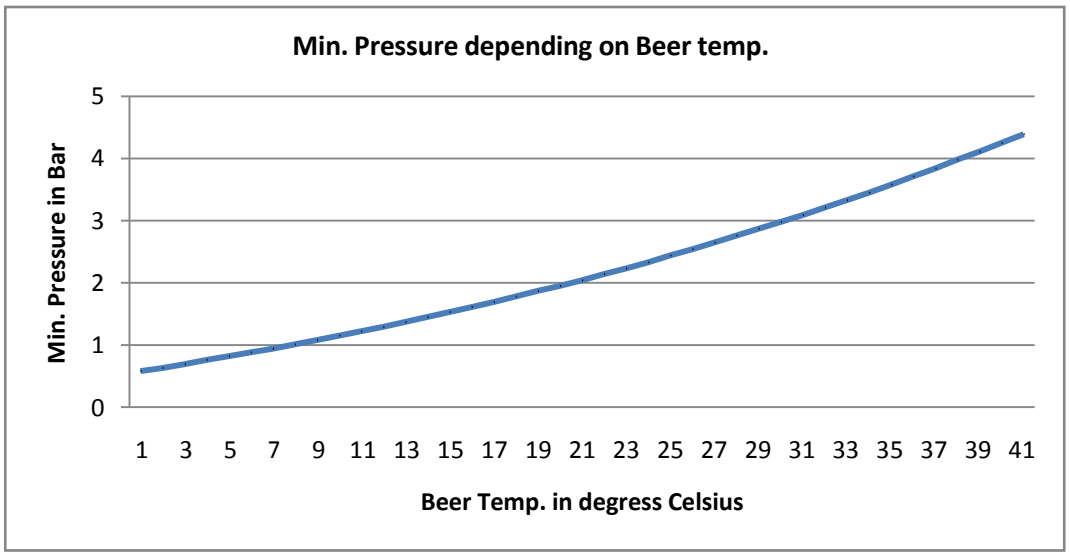

Figure 3

Flow rates depending on I.D. :

The flow rate will vary, depending on the distance to the keg, the pressure and the tubes internal diameter (I.D.) see the charts below. All charts are indicative. If the hose connected to the ET60 will result in a flow rate bigger than 400 Liter / Hour, then connect the main beer line to the ET60 through a small piece of hose with an I.D. on 4 mm, for dimming the flow rate.

Tube I.D. 3/8 inch

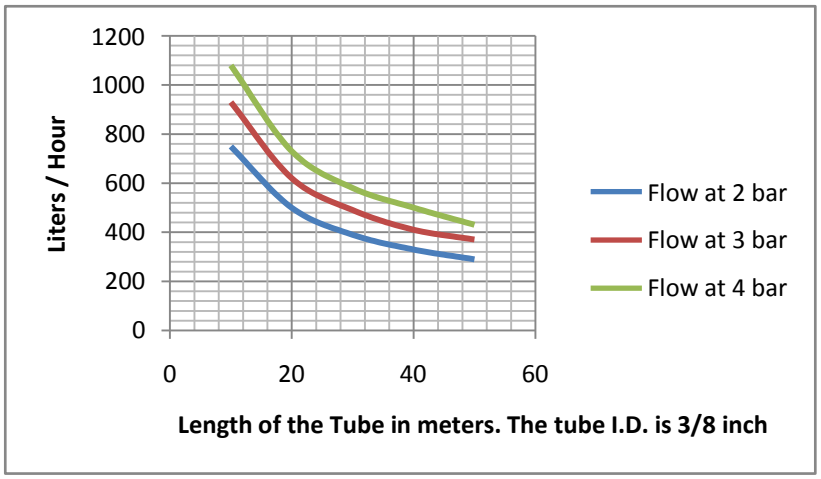

Figure 4

Tube I.D. 1/4 inch

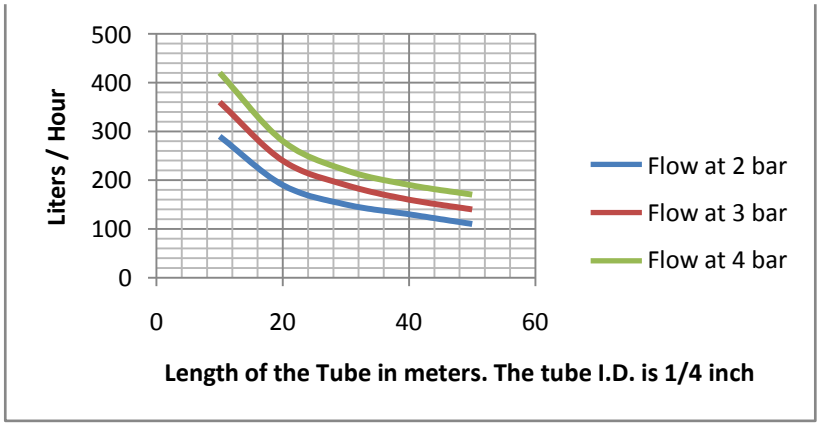

Figure 5

Tube I.D. 9 mm

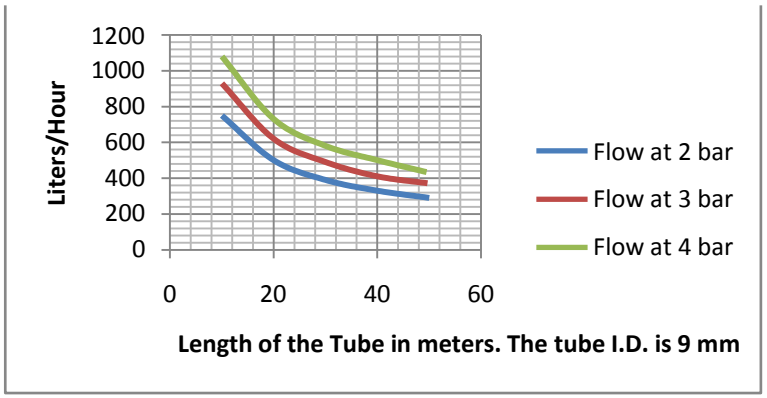

Figure 6

Tube I.D. 8 mm

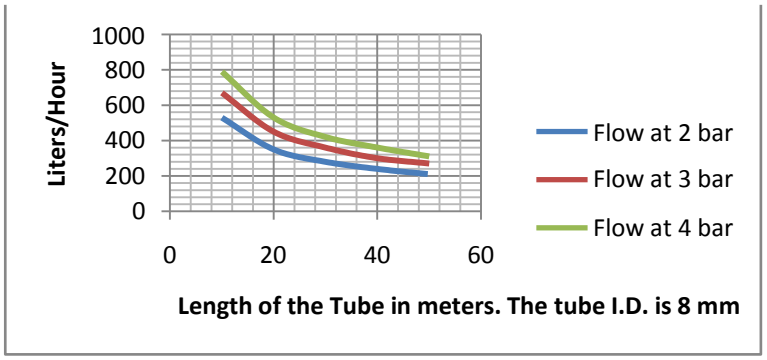

Figure 7

Tube I.D. 7 mm

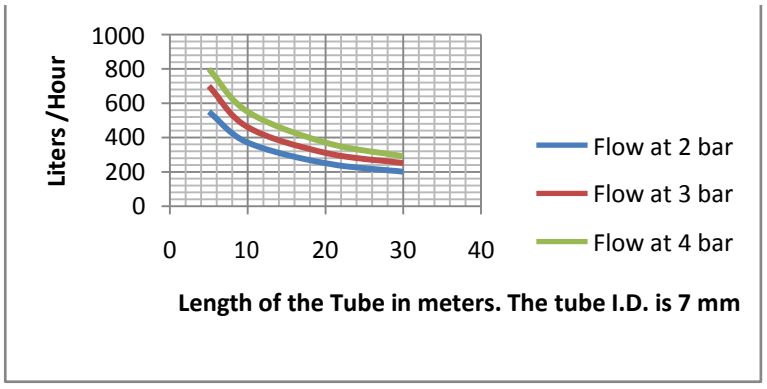

Figure 8

Tube I.D. 6 mm

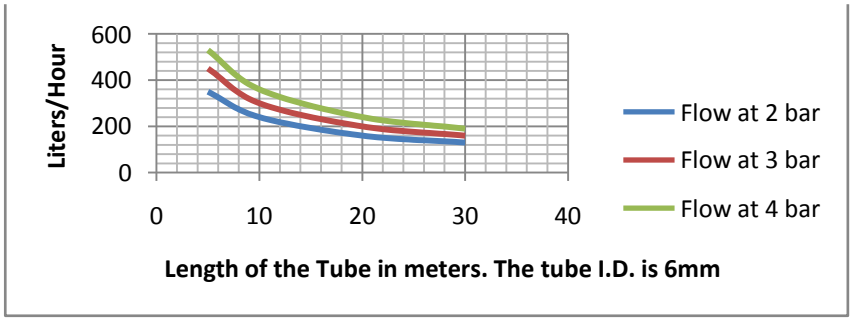

Figure 9

Tube I.D. 5 mm

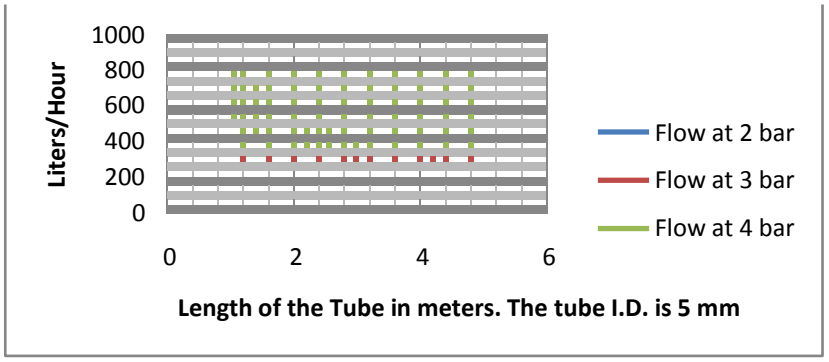

Figure 10

Tube I.D. 4 mm

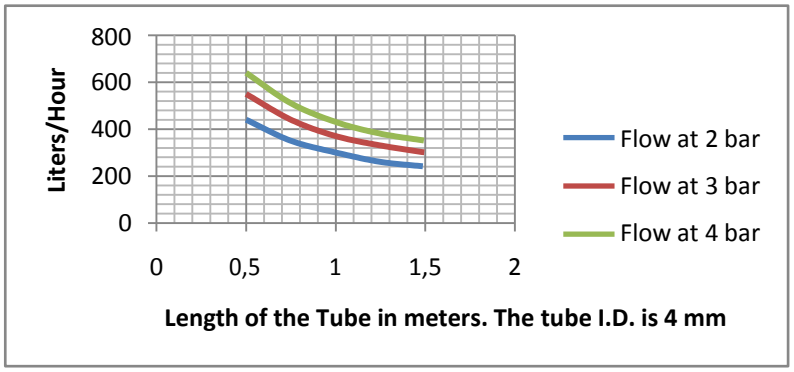

Figure 11

Operation of EasyTap 60:

1. EasyTab 60 (ET60) is designed for controlling the amount of foam. After installing the ET60, push the Foam Ring to the position A (Figure 12) until the opening is totally free of the ring.

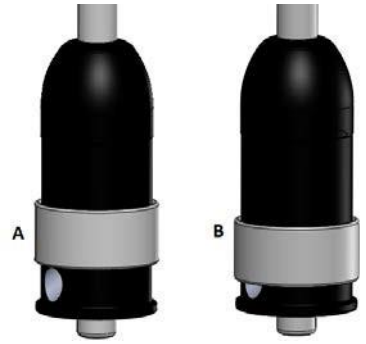

Figure 12

2. Grasp the glass and move the glass up to the valve house as show Figure 13 A. Then press the glass vertically against the valve house until the valve piston (Figure 16, part 1) moves upwards, there by opening the valve Figure 13B. Once the valve is open, it is not necessary to maintain the vertical pressure. When the glass is full, remove the glass, and the valve will close automatically.

Figure 13

3. ET60 is designed for controlling the amount of foam. If you after this procedure have more than 5-20 mm foam, you have problems in the systems between the keg/tank and the ET60. You have to eliminate these problems (See page 10 to 11) before you can go on.

4. When your problems are eliminated, and you can tap beers with 5-20 mm foam you now a system where you by moving the "Foam ring" (Figure 12) downwards hereby covering more and more of the opening in Figure 12 B, you can increase the amount of foam from nearly zero to 100%. Before moving the Foam Ring, dip the Nozzle in water. This will lubricate the O-ring fixing the Foam Ring, and make it easy to move the Foam Ring up and down.

Trouble shooting 1:

Symptom	Check	Try
Too much	Is there air in the system?	Tap a few liters of beer off the system.
	Is the beer temperature too high?	Use a longer coil or connect two coils in a series. If you need help to calculate the minimum size of your cooler or the coil length contact Event Dispense. Precool the keg.
	Is the flow rate too high?	Reduce speed by using a tube with a smaller inner diameter to supply the tap with beer.
	Are the glasses of poor quality?	Some disposable plastic glasses are produced with too rough a surface for draft beer. The difference from good glasses may not be visible, but you can check the quality of the plastic glass by comparing the foam production in it with the foam production in a real glass of same size.
	When was the beer last moved?	Avoid violent movements of kegs or tanks for min. 12 hours before taping the beer.
	Has the keg been exposed to carbon dioxide for too long?	Change the keg.
	Is the pressure too low?	If the pressure is below the recommended levels in Figure 2, increase the pressure.
	Is the pressure too high?	If the pressure is more than the recommended pressure + 0,5 bar, reduce the pressure in the following way: Close the valve between the carbon dioxide (CO_2) flask and the keg/or between compressor and tank. Then vent the keg/tank slowly until the regulator show a pressure below the wanted pressure. Close the vent valve and turn the regulator to the recommended pressure. Open the valve between the carbon dioxide flask and the keg/or between the compressor and tank.
	Has there just been a break in the Consumption?	Tap a few litters of beer, until the beer gets cold again.

Trouble shooting 2:

Symptom	Check	Try
The beer runs fine until the cup is half full, then the rest of the cup is filled with foam	Is the temperature too high in the tank or keg?	Use a longer coil or connect to coils in series. Pre cool the keg.
No beer is coming out in	Is the keg/tank empty?	Change the keg/tank.
	Are all the valves open?	Open all valves.
	Is the system blocked?	Check for blockages from the keg/tank to the tap.
	Is the pressure OK?	Ensure that the compressor is running or check the pressure in the CO-2 Bottle
Too little foam	Is the placement of the Foam Ring correct?	The valve will produce foam if the "Foam ring" covers more of the exit holes, move the foam ring see Figure 12
	Is there flow to low?	Flow speed can be increased by changing the tube supplying the tap with beer with a tube with a larger inner diameter.
	Is the temperature too low?	Reduce the cooling of the beer
	Is the pressure too low?	Increase the pressure! (Do not increase the pressure to more than the recommended levels in Figure 2 + 0,5 bar)
Valve doesn't close	When have you last cleaned the valve?	The valve must be cleaned every day, use the "cleaning cup" or remove the valve from the "ET60" and clean it with hot water and a brush. Remember to close the beer line

If you can't solve the problems, contact us please.

Disassembling the equipment:

ET60 is supplied fully assembled. It looks like one unit. Yet the equipment consists of 2 main parts:

The Nozzle (A) and the Quick Disconnect (B) see Figure 14. To take off the nozzle you turn the black part of B clockwise.

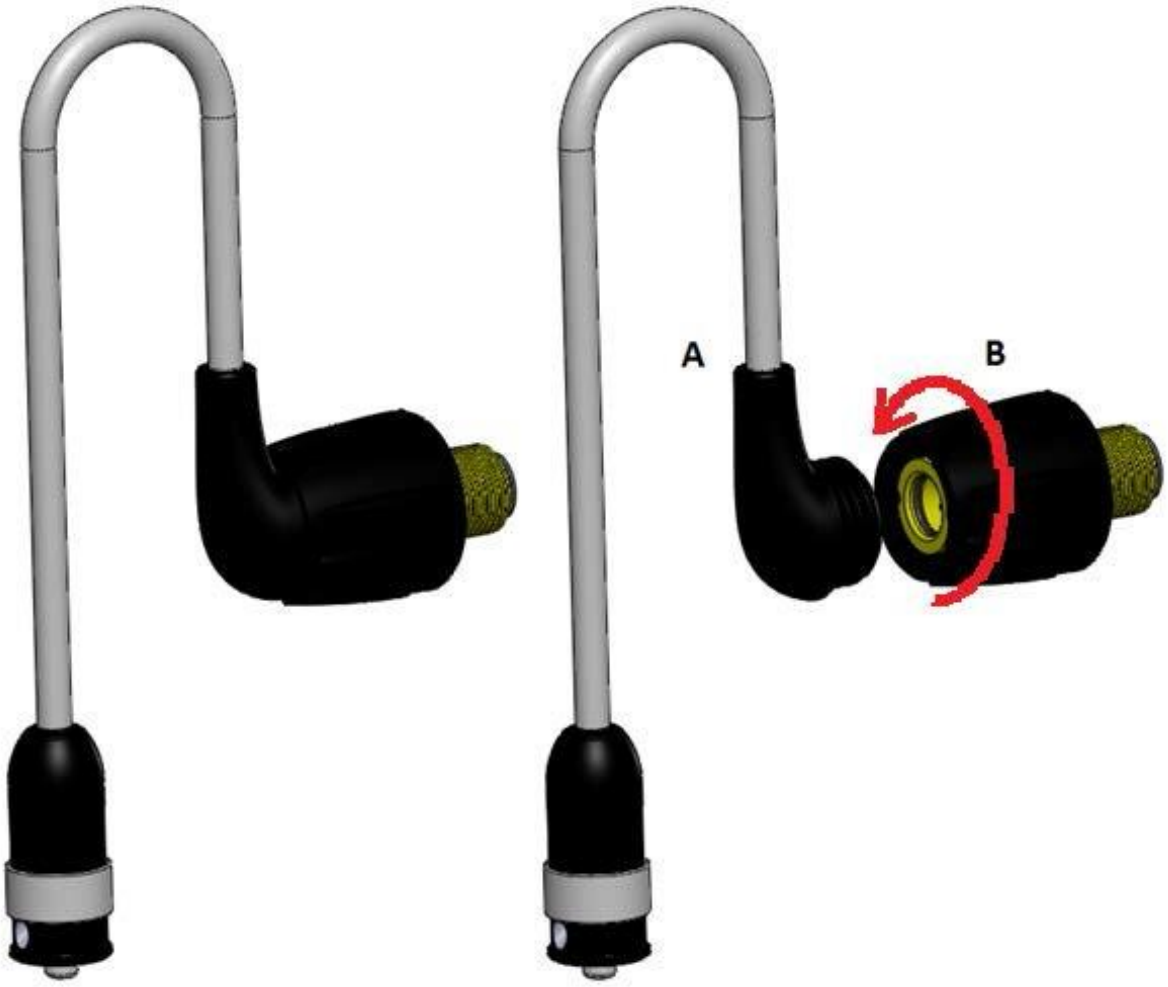

Figure 14

The Nozzle contains of 3 main parts. In order to separate the valve house (1) and the Nozzle (3), turn the Valve House counter clockwise see Figure 15. Be careful when the two parts are separated, the Valve Piston (2) will easily fall out.

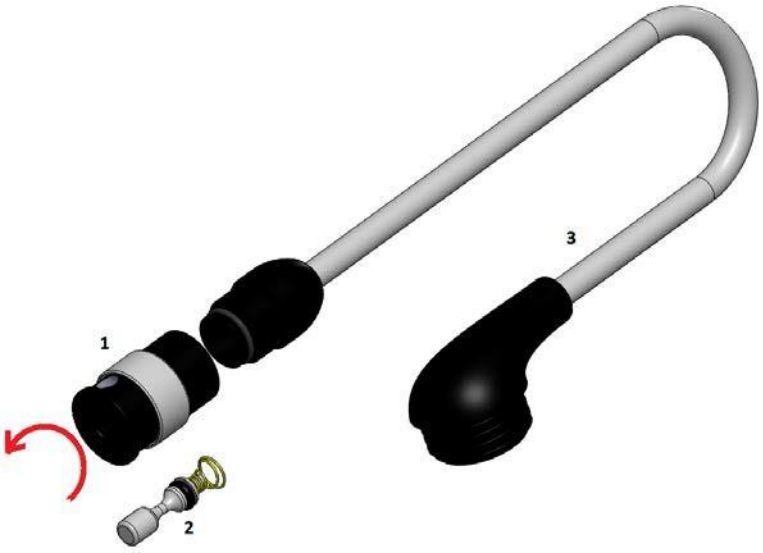

Figure 15

The valve consists of 3 main parts see Figure 16, the Valve Piston (1) and the Valve House (2) and the Foam Ring (3).

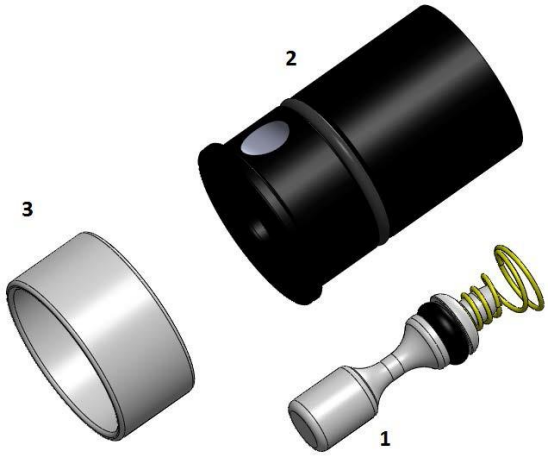

Figure 16

Weekly Cleaning of Equipment:

To ensure optimal cleaning of the internal system, flood the system with standard cleaning fluid approved for the food industry. Chemisphere UK, produce a product named "Pipeline". This product can be used for internal cleaning of the beer system. The internal cleaning is done by connecting, the Cleaning Spout (CS) to the Quick Disconnect see Figure **17**, the CS is supplied together with the ET60, and then flush the system through the CS with the cleaning fluid.

Figure 17

To ensure optimal cleaning of the Nozzle, take it off and disassemble it see Figure 18, and wash the parts separately with a brush. Then place them in hot water at max. 85^{O} Celsius, or in 85% alcohol. IDUNA A/S has a food approved product named 'IDZ Rapid A'. It is an 85% alcohol mixture.

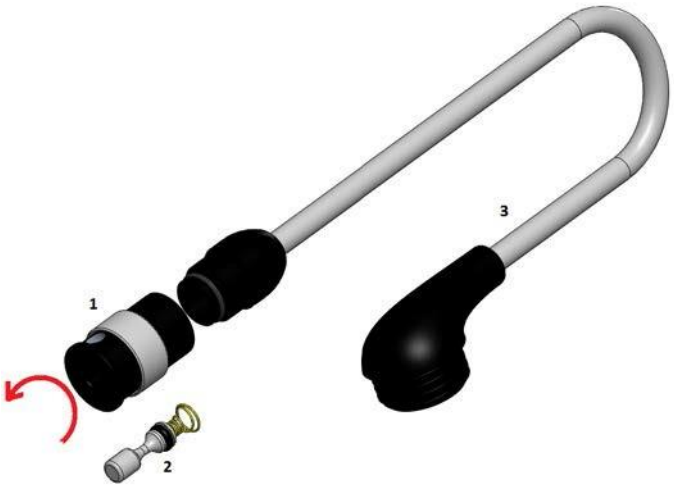

Figure 18

Daily Cleaning:

During the day you can clean the external parts of the pipe and the valve house by wiping them with a wet disposable cloth.

If the system is not going to be used for several hours (e.g. overnight) take of the Nozzle, see Figure 19, and flush out the beer inside the nozzle with hot water from the tap, hereafter submerge the Nozzle in hot water at 85^{O}C or 85% alcohol until it will be used again. There are technical and hygienic reasons to do this:

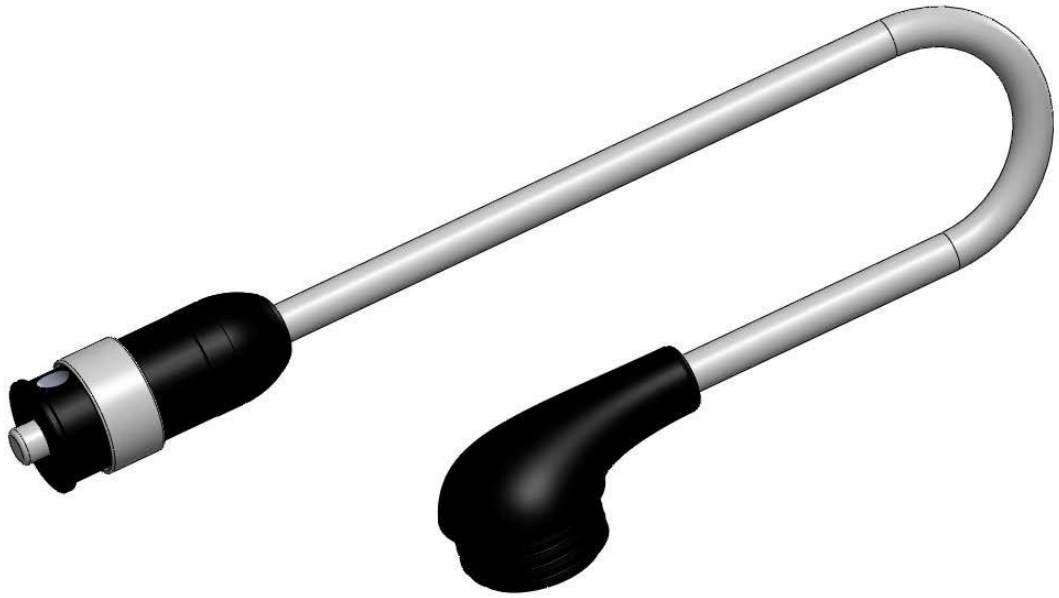

Figure 19

Technical: If you don't clean the Nozzle the few drops of beer sitting around the valve piston can evaporate during the night. Depending of the beer type the sugar in the beer can block the free movement of the piston. When you start up next time you risk that the valve can't close properly and the beer flushes out. We recommend that you wash the valve house with a brush now and then (see 'Weekly Cleaning of the Equipment').

Hygienic: Cleaning the Nozzle on a regular basic will prevent bacteria growth.

Before use:

During transport and storage there will always be a risk that the inside of the equipment will become contaminated with dust from packaging materials. Dust may be contaminated with bacteria; therefore disinfect the ET60 before use. The easiest way to do this is to flood the system with alcohol and then rinse afterwards with copious amount of water - see “Cleaning the equipment”.

Spare Parts:

Replace the O-rings if the equipment becomes leaky. O-rings can be obtained from us as can other spare parts.

Warranty:

1 year warranty on the ET60. Warranty covers manufacturing and material defects discovered during normal use. Warranty does not cover defects or damages directly or indirectly caused by misuse, violence or interference from other than a local dealer / installer. Warranty doesn't cover O-rings and plastic parts.