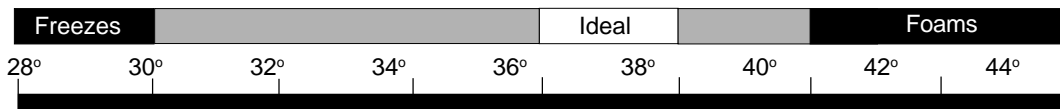


## Temperature

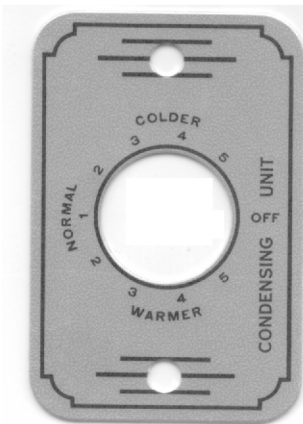
One of the most common causes of dispensing problems is improper temperature. Draft beer should be stored at a temperature between 32° and 38°. At warmer temperatures, beer will foam. At temperatures lower than 30° F., beer will freeze. When beer freezes, the alcohol in the beer may separate and cause the beer to be cloudy with an "off" taste.

### HOW TEMPERATURE AFFECTS DRAFT BEER



Draft beer is not pasteurized and must be kept cool at all times.

## Refrigeration and Temperature Control



The Partymaster Dispenser is equipped with a heavy-duty refrigeration system designed to automatically maintain a storage temperature of 36-41 degrees F. The control is factory set at 38 degrees F.

### To Adjust the Temperature:

The temperature control is inside the cabinet on the right-hand side of the evaporator fan panel assembly. You will need a screwdriver to turn the adjusting screw. Make small adjustments until the desired temperature is achieved.

- Colder Temperatures:** Turn the adjusting screw clockwise (to the right)
- Warmer Temperatures:** Turn the adjusting screw counterclockwise (to the left.)

In normal operation, the condensing unit will run approximately 16 hours per day. The condenser fan motor turns off and on with the condensing unit. The evaporator fan motor runs continuously. The fan motors are lifetime lubricated and will require no oiling.

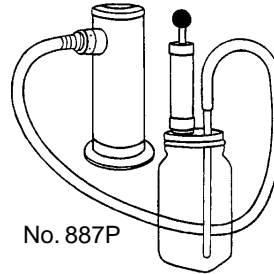
# CLEANING the BEER SYSTEM

PARTYMASTER DISPENSER

The entire beer system, to include the faucet, flexible beer line and tapping devices must be cleaned at regular intervals. We recommend flushing the entire system with fresh water immediately after a keg has been emptied. Once each month the system should be cleaned chemically.

It is recommended that you purchase Perlick's Pump Type Sterilizer, as shown below. It is equipped with an adapter that attaches directly to the faucet shank in lieu of the faucet. It is also available with a slip coupling for those who choose to clean their faucets in place.

Part No.	Description
887P	1/2 Gal. Sterilizer w/faucet coupling
887PSC	1/2 Gal. Sterilizer w/slip coupling



Cleaning the draft beer system will help to eliminate the buildup of the following materials:

- 1. Bacteria:** Beer is an excellent food for bacteria (none of which are harmful). Proper conditions may begin the growth of bacteria in draft beer and on the beer faucet. By regular cleaning, we prevent this bacterial buildup and maintain the quality of the draft beer. Greenish or yellowish colored material on a faucet may indicate bacterial growth.
- 2. Yeast:** All domestic draft beers contain a small amount of yeast which remains in the beer from the fermentation process. When the temperature of draft beer exceeds 50°, a process of secondary fermentation may take place. The beer faucet may exhibit a white colored substance (yeast build up) if not cleaned on a regular basis.
- 3. Beer Stone:** All beer contains calcium which is present from the grains used in the brewing process. It is an important natural material in draft systems in that as it oxidizes it coats the internal parts of the beer lines and equipment. This thin coat of beer stone helps prevent the beer from picking up strong metallic or plastic flavors as it flows through the system. The beer stone will continue to build if the system is not cleaned properly or regularly and can cause drawing problems if it begins to flake off. Beer stone is present if one can see a brownish color on the faucet or inner wall of the beer line, or tobacco-like flakes in the beer.

## Cleaning the Cabinet

**CLEANING THE CABINET:** Use a mild detergent and water to clean the inside and outside of the cabinet. Dry thoroughly. Never use a scouring pad or abrasive cleanser.

**CLEANING THE CONDENSER:** Use a long-handled, stiff brush to clean the dirt from the front surface of the condenser. Keeping the condenser free from dust and dirt will ensure efficient operation.

**CONDENSER:** The condenser (located behind the back cover) should be inspected every 30 days and cleaned, if necessary. Failure to keep the condenser clean will cause a loss in condenser unit efficiency.