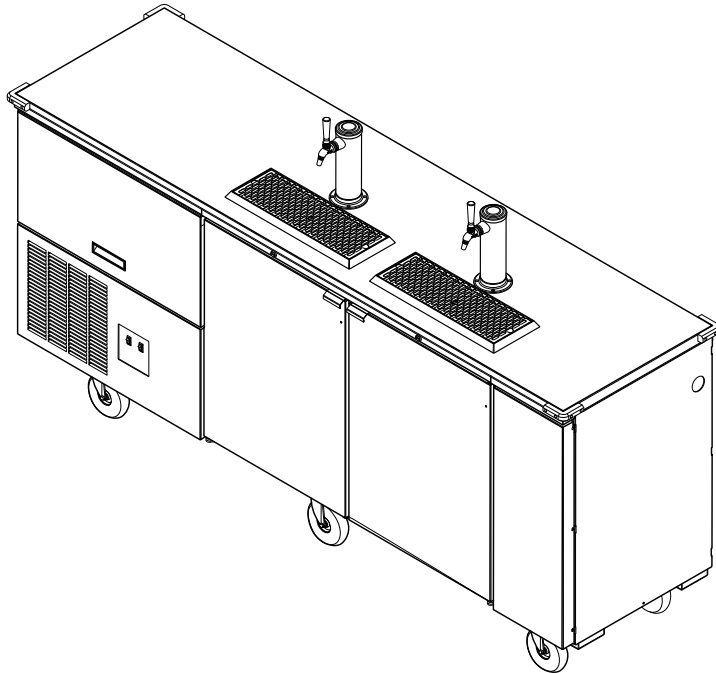


INSTALLATION AND OPERATION INSTRUCTIONS ARCTICOLD DRAFT DISPENSER



MODEL NOS.

DC90ACLT



5 Year
Compressor
Warranty

IMPORTANT INFORMATION

To register your product, visit our web site at (www.perlick.com). Click on “Commercial”, then “Service”. You will see the link to “Warranty Registration Form”. You must complete and submit this form or the installation date will revert back to the ship Date. **The unit comes with a one year parts warranty.**

This manual has been prepared to assist you in the installation of your Arcticold Draft Dispenser and to acquaint you with its operation and maintenance.

We dedicate considerable time to ensure that our products provide the highest level of customer satisfaction. If service is required, your dealer can provide you with a list of qualified service agents. For your own protection, never return merchandise for credit without our approval.

We thank you for selecting a Perlick product and assure you of our continuing interest in your satisfaction.

WARNING: When lifting, the full weight of the cabinet must be supported. Lift from the cabinet base and not from the top. Improper lifting can result in severe damage to the cabinet.

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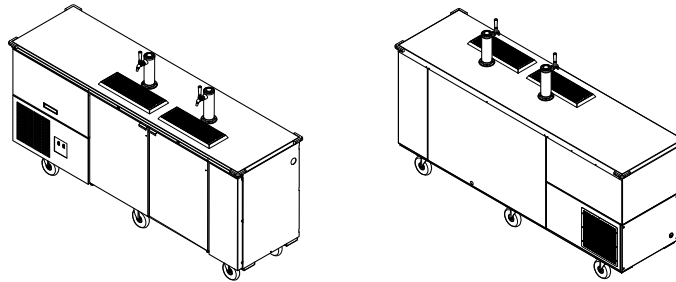


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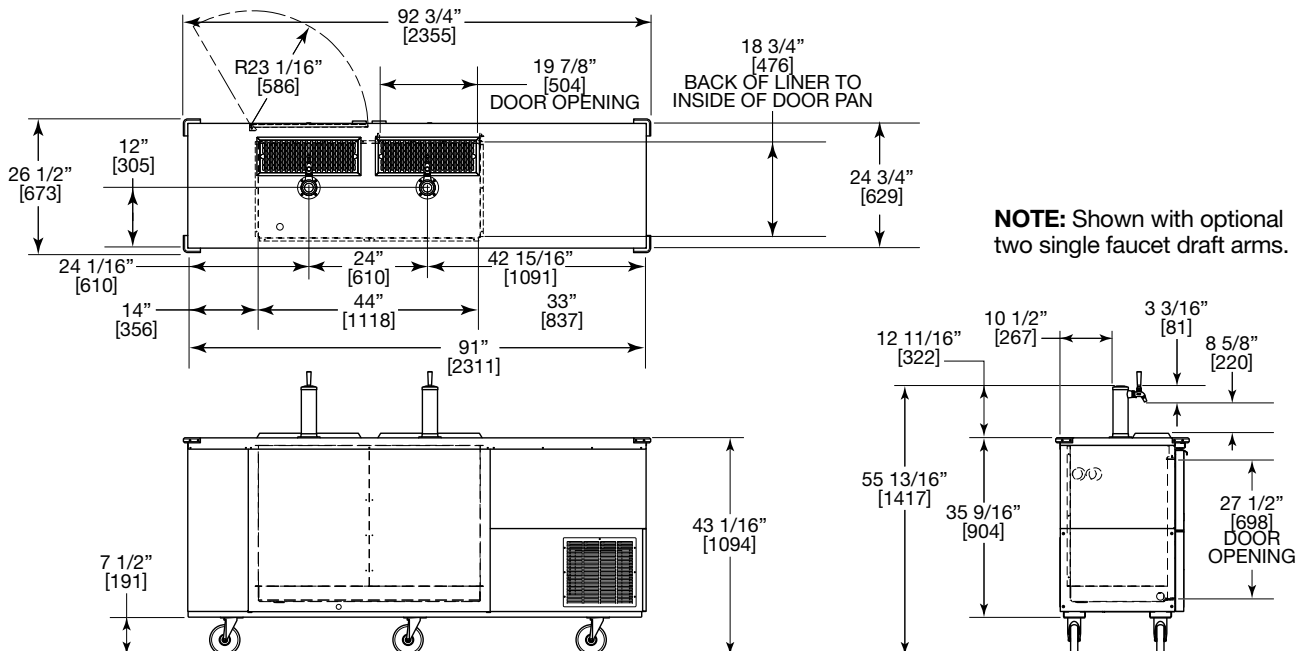
Installation and Operating Instructions

Specifications, ArctiCold Draft Dispenser



MODEL NOS.		DC90ACLT
KEG CAPACITY		2 Keg
CABINET DIMENSIONS INCLUDING BUMPERS	Length Inches. (mm)	92 ³ / ₄ " (2311)
	Depth Inches. (mm)	26 ¹ / ₂ " (673)
	Height Inches. (mm)	55 ¹³ / ₁₆ " (1354)
CONDENSING UNIT H.P.		1/3 HP
SHIP WT lbs. (kg)		805 (366)
INTERIOR		Door sill: High strength polyethylene. Door pan and ceiling: High impact polystyrene. Walls and Floor pan: Stainless steel.
EXTERIOR		Stainless steel top and doors. Choice of stainless steel or galvanized back and sides. Bottom galvanized.
REFRIGERATION		R-134a expansion valve system. Epoxy coated aluminum fin and copper tube evaporator, coil. Digital temperature control. Self-defrosting.
GLYCOL MIXTURE		1/3 propylene glycol to 2/3 distilled water.
VENTILATION		All sides of unit must be unobstructed to ensure adequate ventilation.
PLUMBING		Evaporator condensate and beer waste is pre-plumbed to a waste tank located in the CO ₂ compartment.
ELECTRICAL		Unit is furnished with 3-prong (NEMA) 5-15 plug, 9 foot long power cord that requires a dedicated 15 amp circuit of 115 volt, 60Hz, 1 phase AC electricity. Disconnect power cord before servicing.
INSULATION		Foamed-in-place environmentally friendly polyurethane; 2" walls, 1 ¹ / ₂ " top and floor.
OPTIONS & ACCESSORIES		Options: • Two single faucet dispensing heads or one dual faucet head. Accessories: • Keg couplers • Regulators • Faucet locks

* This product is intended for the storage of non-potentially hazardous canned and bottled products only.



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Preparing the Cabinet for Use – ArctiCold Draft Dispenser

Uncrating and Inspection

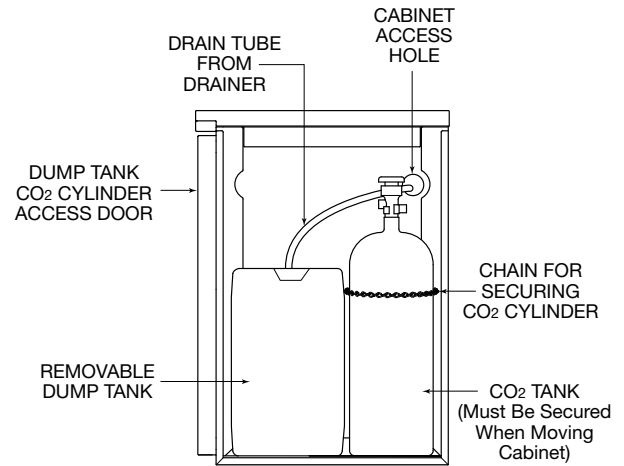
Remove all crating material before operating. Carefully inspect cabinet for hidden damage. If damage is discovered, file your claim immediately. Perlick is not responsible for damage in transit.

Ensure that the unit is on a level surface and that the brakes on the casters are engaged. It is important that the unit is unobstructed on all sides to provide adequate ventilation for the refrigeration decks. **Blocking the ventilation louvers may damage the compressor and void the warranty.** Remove the bottom front grille to access the machine compartment. Connect the power cord to a separate dedicated circuit as described in the electrical section of this manual. Turn on the rocker switch labeled “circulating pump” and check for glycol leaks. Next, turn on the rocker switch labeled “condensing unit”. The flash chill heat exchangers and evaporator coil circuit will pull down to operating temperature in less than 1 hour in most conditions.

Electrical

The power cord is a 15 amp cord that requires 115 VAC, 60Hz, and 1 phase electricity. Refer to the wiring diagram included in this manual for a detailed schematic.

WARNING: Always disconnect power cord before servicing.



Installation and Tapping ArctiCold Draft Dispenser

Tapping a Single Valve Keg (Sankey)

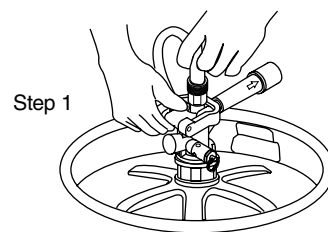
- Be sure beer faucet is in closed position.
- Align keg lugs with lug openings on bottom of coupler.
- Turn clockwise $\frac{1}{4}$ turn. Pull handle out and down. Keg is now tapped.
- Open shut-off valve on CO₂ distributor located inside of the cabinet.

IMPORTANT: Be sure to close this valve when untapping keg.

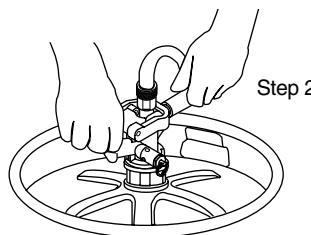
CAUTION: Do not use keg coupler as a handle to lift keg.



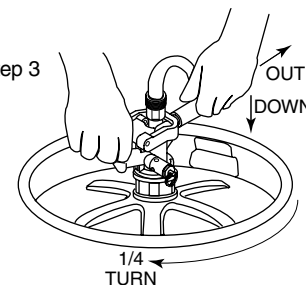
Single Valve Keg Coupler



Step 1



Step 2



Step 3

Priming the Beer System

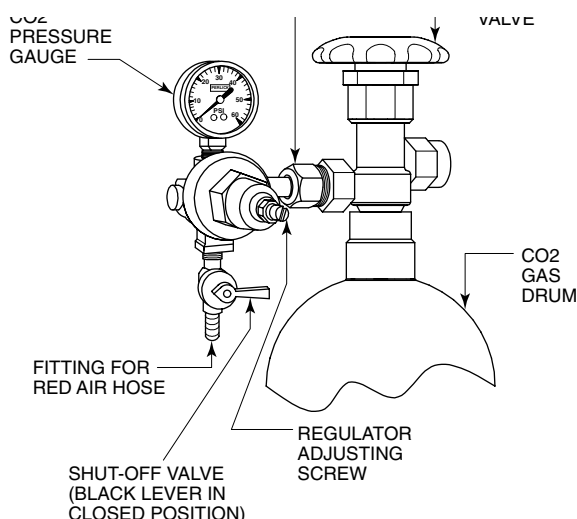
- Plug in top refrigeration deck, (15-amp plug), and allow condensing unit to cycle at least once, (circulation pump will run continuously), before tapping the keg.
- Couple beer keg to system. Beer temperature in keg should not exceed 42°F.
- Apply 14-17 PSIG carbon dioxide gas.
- Open faucet and pour for approximately 15 seconds.
- Close faucet and wait for at least 15 minutes to allow beer system to “pack”.
- You are now ready to tap beer.



Installation and Tapping ArctiCold Draft Dispenser

Connecting the Regulator to the CO₂ Cylinder

- Remove blue plug from regulator fitting.
(Note: Do not remove the carbonic washer).
- Screw regulator onto gas cylinder valve.
Tighten with wrench until vertically straight.
Be sure that shut-off valve (**black lever**) on
regulator is in the OFF (**horizontal**) position.
- Place a screw clamp over end of red air line
and push onto regulator tailpiece. Tighten
clamp with a screwdriver.



Adjusting the CO₂ Gas Flow

- Turn regulator adjusting screw counterclockwise until it turns freely.
- Turn hand valve counterclockwise on CO₂ cylinder to the fully open position.
- Turn regulator adjusting screw clockwise until desired pressure is reached (approximately 12-15 lbs.). The desired pressure may vary based on location/elevation. Tighten stop nut on adjusting screw.
- Open shut-off valve on bottom of regulator.

CO₂ Leak Test

Dilute a small amount of liquid dish washing soap and rub the soapy mixture around each connection. If bubbles appear, tighten connection.

Replacing CO₂ Gas Cylinder

- Turn CO₂ hand valve clockwise until seated and close shut-off valve on regulator.
- Unscrew regulator from cylinder fitting.
- Replace carbonic washer (Part No. 157F2P), if needed and reattach regulator to filled cylinder.
- Turn CO₂ hand valve counterclockwise until fully open. Turn regulator shut-off valve to open position.
- Adjust CO₂ gas flow as required, turning clockwise for higher pressure.

Proper CO₂ Handling

ALWAYS...

- Connect a regulator (reducing valve) to CO₂ cylinder.
- Secure cylinder in upright position whether in storage or in use.
- Keep cylinder away from heat. Rupture disc vents at 122° F. maximum.
- Ventilate room after high pressure gas leakage.
- Check the last DOT test date on cylinder neck before filling. If more than five years old, the cylinder must be retested to DOT specifications.
- Be sure CO₂ cylinder outlet fitting is free of dust or dirt before attaching regulator.
- Store CO₂ cylinder and regulator assembly upright.
- Allow only properly trained and experienced personnel to handle high pressure gas.

NEVER...

- Connect cylinder directly to a keg without a regulator (reducing valve).
- Drop or throw regulator or CO₂ cylinder.
- Transport CO₂ cylinder in a closed vehicle.
- Apply oil to a regulator.
- Shut off CO₂ cylinder when not in use. You will not save gas by doing so!
- Allow untrained, inexperienced personnel to handle high pressure gas.

Failure to heed this warning could result in personal injury or death.

Cleaning the Beer System

ArctiCold Draft 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. Every two weeks or before each use the system should be cleaned chemically.

It is recommended that you purchase Perlick's Pump Type Cleaning Kit. It is equipped with an adapter that attaches directly to the faucet shank, jar with pump, cleaning solution, faucet brush and spanner wrench.

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

- **Bacteria:**

Beer is an excellent food for bacteria (none of which is 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 the faucet may indicate bacterial growth.

- **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.

- **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. 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.

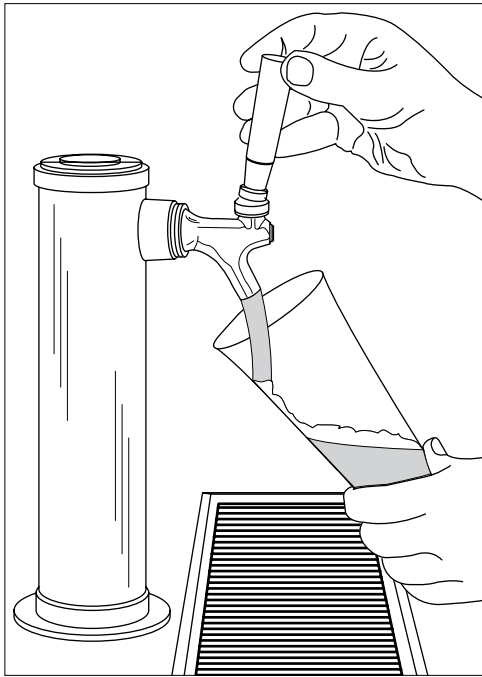
Cleaning the Cabinet

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.

NOTE: An industrial strength, commercial cleaner can be used to clean the outside of painted cabinets.

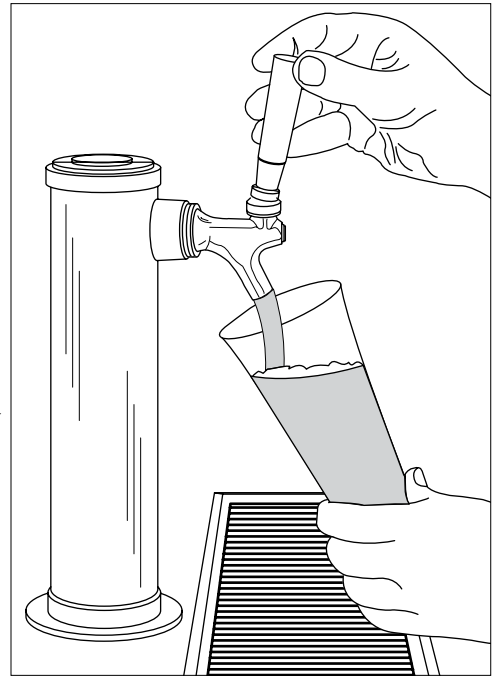


Pouring a Perfect Glass of Beer ArctiCold Draft Dispenser



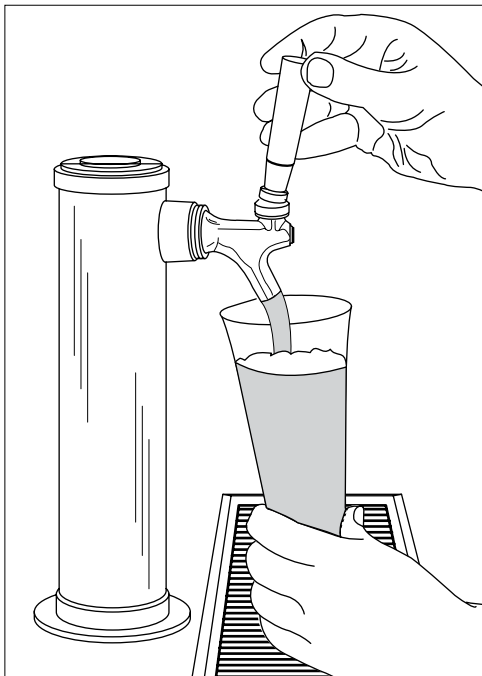
STEP 1

Start with a clean glass. Place the glass at a 45° angle, one inch below faucet. Do not let the glass touch the faucet. Open the faucet all the way.



STEP 2

After the glass has reached half full, gradually bring the glass to the upright position



STEP 3

Let the remaining beer run straight down the middle of the glass. This ensures proper release of CO₂ by producing a 3/4" to 1" foam head.

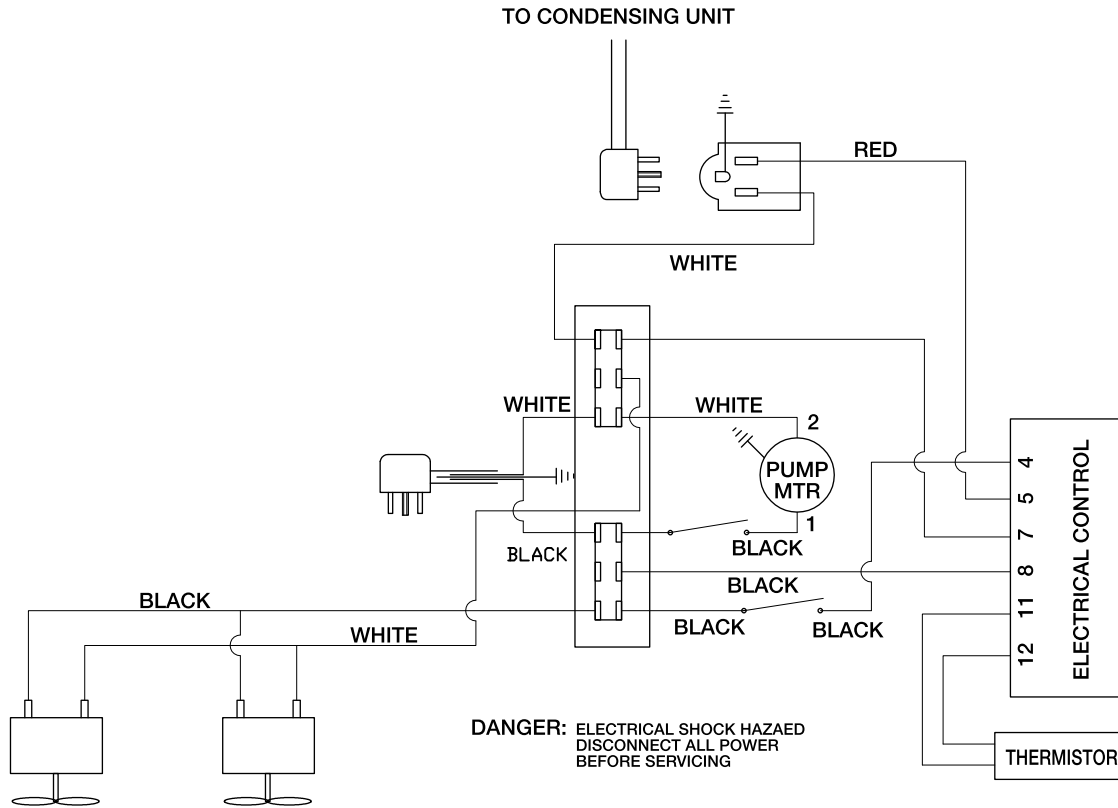


STEP 4

Close the faucet quickly and completely.

Wiring Diagrams

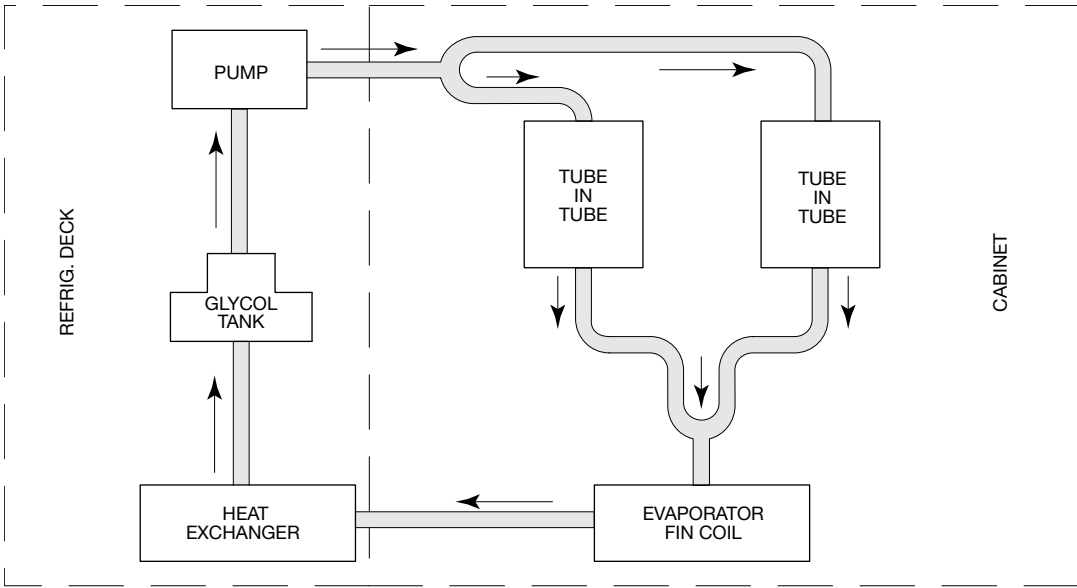
ArctiCold Draft Dispenser



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Glycol Loop Diagrams

ArctiCold Draft Dispenser



FLASH CHILL/FIN COIL CIRCUIT

Preventative Maintenance ArcticCold Draft Dispenser

Cleaning the Condenser

The condensing coil should be inspected before each operation and cleaned if necessary. The condensing coil can be accessed by removing the louvered cover located on the customer side of the cabinet. The coil can be adequately cleaned with a vacuum, stiff bristled brush, or forced air. Please use care to ensure that the fins of the condenser are not bent or damaged.

Glycol Level

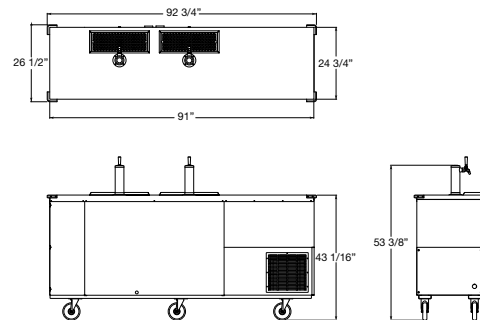
The glycol system should be checked before each operation to ensure an adequate level. The glycol reservoir can be accessed by removing the louvered cover on the refrigeration deck. The reservoir is located at the right rear of the deck, (see figure A). Remove the sponge insulation and unscrew the cover. While using a mirror, ensure the glycol level is at the visible seam inside the reservoir located approximately 2" below the threads. Contact the Perlick Corporation for proper glycol solution if needed.

Pump Motors

Sleeve-bearing pump motors should be oiled at least once per year, (see figure A).

Casters

The casters should be greased at least once every 6 months. This may be required more often if the unit is used in dusty environments. There is a grease fitting located on each caster.



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