



System Servicing & Trouble Shooting Guide



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Brumby Tap



























Operation:

- Pull handle forward start pour.
- Push handle back to stop pour.

Maintenance:

- Weekly - soak in Andale beer equipment cleaner.
- Quarterly - strip and grease.
- half-yearly - strip, grease and Re-kit.

Brumby Tap - Breakdown

	Code	Description	Finish
	1 00052100	BRUMBY HANDLE	
	2 0005230	HANDLE SPINDLE BONNET	GOLD
	0005231	HANDLE SPINDLE BONNET	CHROME
	3 BS111	BS111 'O' RING	
	4 0005271	BALL WASHER	
	5 0005220	HANDLE SPINDLE	
	0005221	HANDLE SPINDLE+12mm	
	6 0005271	BRUMBY BODY-FLUSHOUT	S/S
	0005281	BRUMBY BODY-GUINNESS	S/S
	7 000529	SPINDLE	
	0005291	BACK POUR SPINDLE	
	0005292	BACK POUR SPINDLE WASHER	
	0005293	BACK POUR SPINDLE NUT	
	0005294	BACK POUR SPINDLE SPRING	
	8 BS011	BS011 'O' RING	
	9 000530	VALVE SEAT	
	10 BS018	BS018 'O' RING	
	11 0005340	BRUMBY SHANK-SNAPLOK	
	0005341	BRUMBY SHANK-LOCK-IN	
	0005342	BRUMBY SHANK-3/8" BSP FEMALE	
	0005330	SHANK NUT	
	12 0005331	SHANK NUT	GOLD
	13 088018	BRUMBY "C" SPANNER	CHROME
	14 098241	BRUMBY TAP KIT	

Cleaning your Beer Lines

1. If you wish to trade out the beer in the lines, lock the float on your fob monitor (if fitted) in the upward position, blow the beer out with gas by first turning the water off and plugging a spare gas nozzle into the wash out manifold. Plug your drop lead into the water manifold and trade your beer out until the gas comes through. (Remember to remove the gas nozzle when you are finished.)
2. If you wish to clean all your beer lines at once, first turn off the recirculation pump on your glycol tank (See page 5 central position on pump switch), wait at least ten minutes and introduce the beer line cleaner into your lines as per normal, following the directions on the beer line cleaner.

If you only wish to clean one bar at a time, do not turn off the recirculation pump. Turn off the ball valves on the flow manifold (See 4 and 5) which controls the glycol flow to that bar.

3. Leave beer line cleaner in lines for a minimum of 2 to 2.5 Hours or overnight if possible
4. When you have finished cleaning your beer lines, connect water to the washout system and run 2-3 buckets of water through each tap to flush out detergent residue.
5. Connect up your beer and pull through each beer tap until the beer pulls through . (Remember to remove the lock on the float of your Fob Monitor).
6. Turn on your recirculation pump or the ball valves for that bar and wait 3-5 minutes for the system to chill down to the required temperature.

Your system is now ready to dispense beer.

Some Glycol Tanks are fitted with a backup pump should you experience a Recirculation Pump failure. To change pumps, turn the pump switch on the top of the Glycol Tank to the opposite side and call your Andale Technician to have the faulty pump serviced.

Please Note:

With Glycol Chilled Plate Systems you should never introduce water into the beer lines without first isolating the Glycol flow. If you accidentally freeze a beer line, turn off the refrigeration hand valve (screw clockwise), whilst leaving the glycol pump running. Once the thermostat shows .5 degrees on the display, pull the beer tap to dispense the water or frozen beer from the lines. Water left in the beer lines can lead to split or damaged beer lines. If you experience any further problems call your Andale Service Technician.

Trouble Shooting

Fault	Check	
Beer not cold	Glycol tank	1. Check the temperature on the glycol tank thermostat.
		2. Check the connection of the solenoid valve leads into the control box
		3. Check the glycol level.
		4. Check the operation of the refrigeration condensing unit.
	Glycol manifolds	1. Check whether the ball valves on the glycol manifolds are open.
Beer is flat	Gas board	1. Check the pressure of the co2 gas regulators.
	Glasses	1. Dirty glasses, clean or try new glasses
	Faulty keg	1. Fit new keg
	Gas system	1. Bulk gas tank empty, either refill tank or fit co2 bottles to the gas system.
Beer is heady	Gas board	1. Check the pressure of the Co2 gas regulators
	Keg	1. Fit a new keg and keg coupler to the bank of beer. 2. Keg hot, fit pre chilled kegs
Fob monitor keeps dropping	Keg	1. Keg is faulty, fit new keg 2. Kegs are hot, fit pre chilled kegs
	Keg coupler	1. Either fit new keg coupler or service existing keg coupler.
	Gas board	1. Gas pressure too low; adjust gas pressure to suit equilibrium gas pressure of the room.
Beer pouring slowly	Air compressor	1. Check pressures on the pressure gauge of the air Regulator in the keg cool room. (Adjust pressures to increase flow)
		2. Check the circuit breaker (Air compressor)
		3. Check the power point. (Air compressor)
		4. Check the reset switch on the air compressor
		5. Make sure the air compressor is turned on.
		6. Turn the 3 way valve in the keg cool room to the Co2 position, so the pumps are not running off co2.
Beer tap leaking	Beer tap	1. Disassemble tap to make sure no foreign object has entered the tap.
		2. Fit a new tap to the system.
Gas entering the beer line	Fob monitor	Turn the reset lever on the fob monitor to the OFF position.
Beer not pouring through the tap	Fob monitor	1. Fob monitor float has dropped, reset float in fob monitor.
	Keg	1. Keg coupler handle not in the ON position.
Beer lines		2. Faulty keg, fit new keg
	Beer lines	3. Faulty keg coupler, fit new keg coupler
		4. Gas line and beer line check valve not fitted correctly.
	Beer lines	
	Beer lines	1. Water frozen in the beer lines, defrost the beer system and pull through water from the beer lines.

Fault / Possible Cause	Heady Beer	Flat Beer	Beer not pouring	Beer Pours too Slow/ Fast	Warm Beer	Bad taste/ Aroma	Solution
Beer is over carbonated							Degas keg in well-ventilated area.
Dirty Glass or equipment							Clean glasses or equipment.
Beer or water frozen in line							Contact Andale Technician for service.
Dirty/ Unhygienic beer lines							Clean beer lines.
Gas bottle or bulk tank is empty							Connect new bottle or Call gas supplier for refill.
Beer tap needs servicing							Call Andale technician for service.
FOB monitor closed (float down)							Connect new keg, purge FOB Monitor and release float.
Keg bank too large							Revert to single keg bank.
Incorrect pouring technique							Contact Andale Technician for training.
Kegs are agitated							Let kegs settle for 2-6 hours prior to tapping.
Keg coupler not engaged							Engage Keg Coupler
Obstruction in system							Contact Andale Technician for service.
Faulty keg							Return keg to place of purchase.
Glasses too hot							Use cold rinse cycle or chill glasses.
Warm kegs							Kegs stored in cool room need to be chilled for 24 hours prior to tapping. Ambient kegs – check gas pressure.
Faulty keg coupler							Clean and re-kit Keg Coupler.
Faulty gas regulator							Contact Andale Technician for service.
Gas Nozzle not connected							Remove gas nozzle and return to Snaplok adaptor.
Chiller not working							Contact Andale Technician for service.
Glycol pumps not on							Check pump on glycol tank.
Wet, dirty or greasy glasses							Review storage and cleaning procedures.

