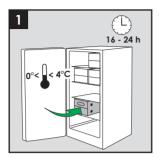
3 Putting into operation

3.1 Preparing for use



The appliance is not designed to cool down kegs. Therefore please make sure that the kegs are precooled in a refrigerator or cold room for at least 16-24 hours before use (Figure 1). Please therefore ensure that the required kegs are stored in corresponding cooling units or cold stores in good time prior to use.

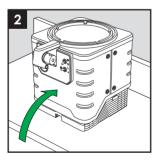
NOTE

► Only genuine disposable kegs made by Blade® can be used. This guarantees the consistent quality of the beer.

3.2 Requirements for place of operation

For safe and trouble free operation of the appliance it must be placed on a location that suits the following conditions:

- Place the appliance on a fixed horizontal, heat resistant and water-resistant surface that is strong enough to hold it (Figure 2).
- The power plug must be easily accessible after the appliance is installed and can be easily pulled out in case of emergency.
- In order to assume a fault-free operation, the ambient temperature should be between 10° C and 38° C with a maximum rH of 75%.





NOTE

▶ To eliminate the risk of the appliance or the keg overheating, the appliance must never be exposed to direct sunlight during operation (Figure 3).

3.3 Electrical installation

For safe and trouble-free operation of the Blade countertop dispense appliance, the following instructions on electrical connection must be observed:

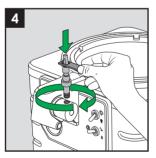
- Before connecting the Blade® countertop draught system appliance, compare the connection data (voltage and frequency) on the rating plate with those of your mains power supply. This data must correspond in order to avoid damage to the appliance. If in doubt, consult a qualified electrician.
- The socket must be secured at least 10A fuse or higher (Max. 16 A). Ensure that the power cord is undamaged and is not laid over hot surfaces or sharp edges.
- The power cord must not be pulled tight.
- The electrical safety of the appliance is only assured when it is connected to a properly installed protective earth (PE) conductor system. Connection to a mains socket without PE conductor is forbidden. If in doubt, the electrical system must be checked by a qualified electrician. The manufacturer assumes no liability for injury or damage caused by a missing or interrupted protective earth conductor.
- The appliance can be damaged in situations where the electrical grid (i.e. the network delivering electricity to outlets) is unreliable and of poor quality. In case the electrical grid is not delivering the required power quality a voltage stabilizer must be installed.

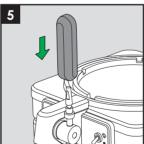
3.4 Set-up and assembly of the appliance

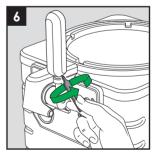
Place the appliance on a stable tabletop or counter.

CAUTION

▶ The appliance can be lifted by the tap but not on the tap handle.







- Screw the tap handle shaft into the thread of the turning mechanism located on the right of the dispense tap and pull tight using the spanner provided (Figure 4).
- Now push the tap handle onto the rod as far as it will go. Align the tap handle with the front of the appliance (Figure 5).
- Using the screwdriver located on the tool, the grub screw on the underside of the handle is screwed into the handle such that it can no longer be rotated (Figure 6).

NOTE

Ensure that the tap handle cannot be removed after assembly.

3.5 Connecting the appliance to the power supply

The appliance is now connected to the power supply as follows:

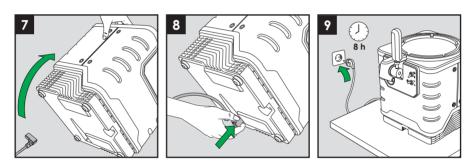
■ Tilt the appliance around 30° to the right and feed the appliance side of the power cord into the socket located on the underside of the appliance (Figure 7+8).

NOTE

▶ Appliance is already pre-connected with a power cord.

CAUTION

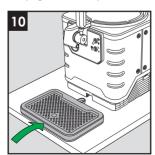
- ► Ensure that this plug connection is secure.
- ▶ The base of the appliance must not be placed on top of the cord, as this would make it impossible to guarantee the secure positioning of the appliance.
- After unpacking the appliance or in case of plug changing or appliance tilting, wait for 8 hours before turning the appliance on (Figure 9).

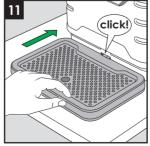


Now connect the power cord to the power supply. (See 3.3 Electrical Installation).

3.6 Mounting the drip tray

■ Position the drip tray base (S) with the drip tray cover (R) centrally in front of the appliance. Then push it gently forwards until it engages in the operating position (Figure 10+11).



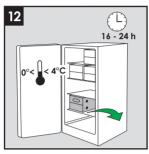


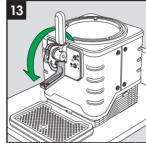
NOTE

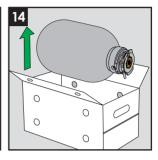
▶ Perform this assembly step prior to connecting the keg, as a certain amount of beer may escape in the subsequent process.

3.7 Preparing the keg

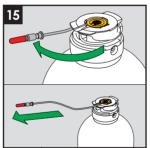
The keg must now be prepared for connection. Please perform the following steps:



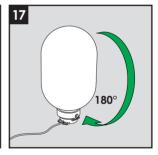




- Use only pre-cooled kegs stored in a refrigerator or cold room (Figure 12).
- Flip down the tap cover (K) (Figure 13).
- Remove the pre-cooled keg (J) from the packaging (Figure 14).



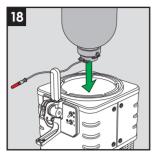


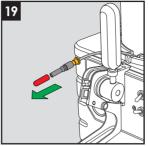


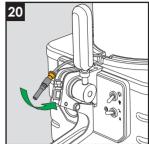
- Fully unwind the beer tube with inline dispensing valve (M) of the keg (J) (Figure 15).
- Use your thumb to press the orange button into the retainer of the keg until you hear an audible click. Only once this step has been performed the keg is ready to be tapped (Figure 16).
- Flip the keg upside down (Figure 17).

3.8 Inserting the keg into the appliance and connecting it

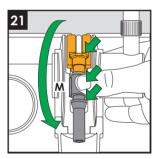
The pre-cooled keg is now ready to be inserted into the appliance. Proceed as follows:

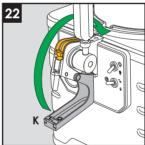


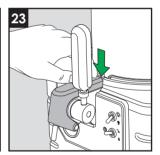




- Carefully guide the keg into the cooling bowl, making sure to keep it vertical. The beer tube (L) must point exactly in the direction of the dispense tap and it must be easy to insert into the retainer groove (Figure 18).
- Remove the red protection cap from the beer spout (O) (Figure 19).
- Bend the beer tube downwards until it is positioned entirely in the retainer groove and the upper orange part of the valve (M) can be inserted into the valve retainer (Figure 20).







- Now use your thumb to firmly press the lower black part of the valve (M) into the metallic valve holder such that the valve is not pressed back out after you let go (Figure 21).
- Flip up the tap cover **(K)** as far as it will go. This cover must remain in the end position after you let go. If the cover springs forwards once again, this indicates that the beer tube or the valve is not positioned correctly (Figure 22+23).

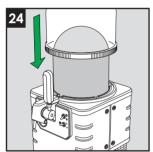
NOTE

▶ It is essential to ensure that the in line dispensing valve is securely positioned. If this is not the case, it will still be possible to open the valve with the tap, but the valve will not close again once the tap handle (H) is moved upwards. This will lead to an uncontrolled discharge of beer.

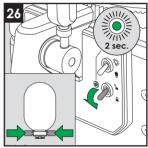
3.9 Switching on the appliance

NOTE

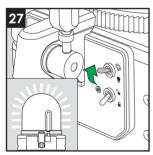
- ▶ Each time prior to switching on, make sure that the appliance is properly set up and securely connected.
- Place the dome onto the appliance. This also keeps the contents cool and makes it possible to light up the appliance (Figure 24).
- Switch on the appliance by pressing the ON/OFF switch on the right of the appliance (Figure 25).
- Now use the toggle switch (C) to set the keg locking to "Close" (a). The indicator light (D) next to this will flash green till the keg is locked. You will hear the locking mechanism of the appliance and then see the indicator light change to a continuous green light (Figure 26+35).

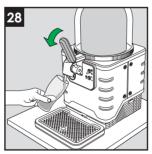


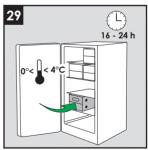




The keg is now locked and the pump audibly generates positive pressure in the keg. Once the pump switches off after around 30 seconds, the beer is cooled actively. The cooling fan is the only thing that can now be heard.







- The appliance is ready for use. You also have the option of activating the toggle switch for the dome lighting (E) in order to switch on the effect lighting ※ (Figure 27).
- Dispense a small amount of beer to test that the appliance is functioning correctly (Figure 28).
- Make sure there are enough pre-cooled kegs in your cold storage (Figure 29).

4 Operation and use

4.1 Displays

The front of the appliance features 2 indicator instruments:

■ The volume gauge (N) is automatically set to full when a new keg is installed and indicates the amount of beer remaining. The flow is measured and the indicator changes accordingly (Figure 30+31).





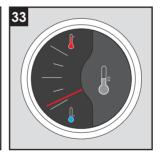
Almost full

Almost empty

■ The temperature gauge (P) uses a sensor to indicate the temperature of the beer (Figure 32+33).



Temperature too high



Optimum drinking temperature

4.2 Indicator light

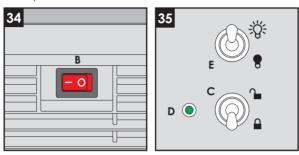
LED signal	Display	Status
LED OFF		■ Keg locking switch is in upper position, no disposable beer keg is locked. Idle state (normal status).
Green blinking		■ Keg locking switch is down and the locking box is moving to the close position to connect the air nozzle.(normal status).
Green ON		■ Disposable beer keg is detected, locking box is closed (normal status).
Red blinking		 Keg locking switch is down, locking box is open again because the disposable beer keg was not detected. After the Keg locking switch is back in upper position the LED will be OFF. Back in idle state (see LED OFF).
Red blinking for 2 seconds	2 sec.	■ If the keg is empty and the keg locking switch is switched in upper position. The red LED blink for 2sec before the locking box starts to move in open position to remove the keg. (Normal use).
Red blinking for 10 seconds	10 sec.	■ If the keg is not empty and the keg locking switch is switched in upper position. The red LED blink for 10sec before the locking box starts to move in open position to remove the keg. (Normal use).
Red ON		 Direct after a disposable beer keg was insert, locking box closed, keg was detected, but it was not possible to increase pressure (bad air connection). The locking box was automatically open (abnormal status).
Red/green alter- nated blinking		During usual running of the appliance, not anymore possible to increase air pressure (abnormal status).

Operation and use

4.3 Switches

There are three toggle switches on the appliance.

- The main switch (B) on the right of the appliance (Figure 34).
- The keg locking switch **(C)** with indicator light **(D)** on the control panel (Figure 35).
- The dome lighting switch **(E)** for the effect lighting on the control panel (Figure 35).



4.4 Optimum dispensing

To ensure optimum dispensing, perform the following steps:

NOTE

- ▶ Use glasses that are clean, cool and rinsed with fresh water.
- When dispensing, avoid the spout will touching the beer or foam in order to prevent residues affecting the quality of the head.
- Fully open the tap in one continuous movement, otherwise too much foam will form in the glass.
- Dispense the beer and close the tap when glass is full. CHEERS!

NOTE

Rinse out the glasses with fresh cold water before using them again. This ensures a longer-lasting head and prevents the formation of excess foam.

The volume gauge is set to full when a new keg is installed and indicates the amount of beer remaining. The flow time is measured via a microswitch and the corresponding amount is deducted from the full volume.

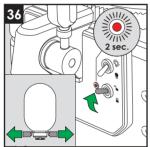
4.5 Removing or replacing the empty keg

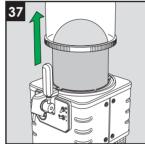
NOTE

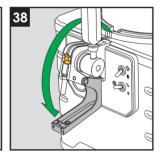
- ▶ The keg is empty in case the beer flow stops while the tap is open.
- If dome light is on when keg will unlock the light brightness will be reduced as long as the new keg is locked or dome light will switched off.

When removing the empty keg, perform the following working steps:

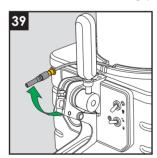
- Disconnect the keg from the appliance by turning the switch (C) upwards to set the keg locking to "Unlock" () (Figure 35). The indicator light (D) flashes red for around 2 seconds (10 seconds if the keg is not empty) and the locking mechanism audibly move backwards (Figure 36).
- Remove the dome (I) (Figure 37).
- Flip down the tap cover (K) (Figure 38).

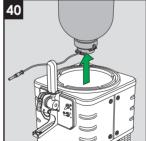






- Remove the inline dispensing valve (M) from the holder of the dispense tap (F) and remove the beer tube (L) from the retainer (Figure 39).
- Now remove the keg (Figure 40).





NOTE

Dispose of the empty container in an environmentally-friendly manner.

4.6 Handling partially empty kegs

Partially empty kegs must not be unlocked and must remain in the appliance – which must itself remain switched on – to ensure that the correct pressure and cooling is maintained. Once a keg has been opened, the correct internal pressure and cooling must be maintained in order to prevent an escape of carbon dioxide that would impair the taste of the beer and increase the formation of foam when dispensing.

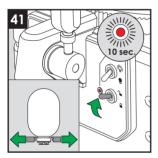
4.7 Removal partially empty kegs

NOTE

Avoid the unlocking of a keg which is still partly full unless you want to change it.

When removing the partly empty keg, perform the following working steps:

■ Disconnect the keg from the appliance by turning the switch (C) upwards to set the keg locking to "Unlock" (1). The indicator light (D) flashes red for around 10 seconds and the locking mechanism audibly move backwards (Figure 41).



Follow the instructions described in chapter 4.4 Removing or replacing the empty keg.

NOTE

▶ Be careful when you remove the inline dispensing valve (M) from the holder of the dispense tap (F). The partially empty keg has a slight overpressure. An open dispensing valve will lead to an uncontrolled discharge of beer. Please handle it with care!

4.8 Switching off the appliance

When no keg is installed and the switch **(C)** is locked (\triangle) the indicator light **(D)** flashes red (Figure 42).

- Turn the switch (C) upwards to set the keg locking to "Unlock" () (Figure 43).
- Switch off the empty appliance without a keg using the ON/OFF switch (B) on the right of the appliance (Figure 44).