



Pos.	Dispense Head	Pos.	Tap	Pos.	Plug-in Coupling	Pos.	Pressure reducer
1.1	Dispense Head Body	2.1	Automatic Stop	3.1	Gas line with connection	4	Pressure reducer
1.2	Handle	2.2	Tap Body	3.2	Plug-in		
1.3	Gas-Adapter	2.3	Handle assembly				
1.4	Probe	2.4	Compensator lever				
		2.5	Valve shaft				
		2.6	Compensator				
		2.7	Shank with knurled nut				



Read the operating instructions carefully and keep them in a safe place.

Draft2Go S- & D-Type/ Well & Draft Dispensing Unit from DSI for Schäfer-Kegs

General

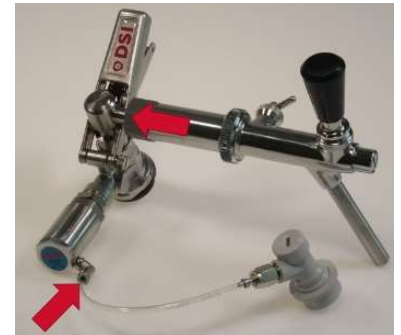
The dispensing unit offers a compact and simple solution for mobile dispensing from a keg. For this purpose, the suitable dispensing head is installed with an already preset pressure reducer incl. quick-connect coupling for the gas supply from the pressure tank (7 bar) of the keg and a compensator dispensing tap. For operating the Draft-2-Go Tap unit you need basic knowledge of tapping beer and you have to respect to mentioned details in this instruction. For Service or repair of the unit, ask us or a qualified dispense system technician.

Installation

Before initial startup, you must rinse the components under clean water to remove any production residues. To do this, thoroughly rinse the dispense head (1) and the tap (2) in the beverage-touched areas as shown. (see chapter: Cleaning/Service)

To assemble your D2G dispensing unit, proceed as follows: Take the dispense head (1) incl. pre-mounted pressure reducer (4) out of the packaging and mount the tap incl. shank (2) on the side outlet of the dispense head (1). The alignment of the tap can be done later at the knurled nut between tap and shank. Now take the plug-in coupling (3) incl. pre-assembled gas line and push the end of the line into the connection on the pressure reducer (4).

Do not connect any gas supply other than the gas supply located in the keg and intended for this product.



Instruction manual

Now you can **put the dispensing unit into operation**.

To do this, place the dispense head (1) into the keg from above by aligning the two notches. Then turn it clockwise against the stop so that it is locked on the Keg. To align the tap (2), you can swivel it to the left/right. Then push the plug-in coupling (3) onto the gas supply on the keg until it fits. To do this, pull up the outer ring of the plug-in coupling (3) and push it all the way down. The unit is now automatically supplied with gas and regulated to the required pressure. Please check the gas-carrying connection points for leaks. The dispense head (1) can now be attached to the keg to start dispensing. To do this, move the handle of the dispense head (1) completely to the lower position until it locks into place.

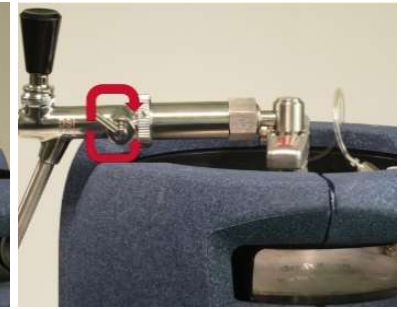
Be careful not to squeeze yourself during the operation.

The beverage is now pressurized and ready for dispensing. To remove the unit, proceed in reverse order.



To tap the beverage/beer you can now start directly, thanks to the fixed gas pressure. **Make sure that the keg is securely positioned so that it does not fall over when tapping.**

To do this, simply operate the tap (2) on the handle. This has an automatic return to the closed position. To set the desired flow rate or to minimize foaming in the event of temperature fluctuations, you can operate the small lever on the side of the tap (2) and thus select your optimum setting.



For optimum dispensing, pre-cool the beverage keg. Here, especially when cooling in a freezer (< 0°C), the dispensing unit must be removed from the keg beforehand.



Check for leaks during initial startup and also on a regular basis. To do this, simply moisten the gas-supplied components (plug-in coupling (3) and pressure reducer (4) as well as the hose line) with rinsing solution after the system has been put into operation.

Cleaning/Service

For cleaning, we recommend following the contents and procedures described in DIN 6650-6 "Beverage dispensing systems - Part 6: Requirements for cleaning and disinfection".



Do not open the pressure reducer to avoid contamination and malfunction.



Be careful not to injure yourself when handling the product. There is a risk of cuts, especially on the threaded connections.



Rinsing 1x per day during continuous operation or during short pauses in dispensing or at initial startup:

To do this, please disconnect between the tap (2) and the shank (at the knurled nut) and rinse off any external contamination under clear water, as well as ensuring that the tap (2) and the dispense head (1) are rinsed through on the inside.



Frequent cleaning, min. 1x per week during continuous operation or during longer pauses in dispensing or when out of service:

To do this, disconnect the pressure reducer (4) from the dispense head (1) and then open the connection between the tap (2) and the shank (at the knurled nut). Now you can soak the dispense head (1) and tap (2), that come into contact with the beverage, in warm water, preferably with a suitable cleaning agent and then clean them thoroughly, both inside and outside, with the aid of a brush. Then rinse off all remaining cleaning agent residues inside and outside under clear water.



Basic cleaning / Service For basic cleaning or repair (see Service Kit under Spare parts), please refer to other helpful instructions, which you can find at our below QR-Codes. Otherwise, the tap (2) can be disassembled into its individual parts quite easily by removing the automatic stop, the handle and the side adjustment lever for the purpose of detailed cleaning. The same applies to the dispense head (1). Here, as before, remove the pressure reducer (4) to separate it together with the gas line and the plug-in coupling (3). On the dispense head (1), the handle can be removed by loosening the screw on the side. Now the probe can be pulled upwards out of the dispense head (1). On the probe, you can remove the screw plug at the upper end to access the ball inside. This means that all areas are fully accessible for basic cleaning and individual parts such as seals can be replaced if necessary.



Make sure not to damage any sealing surfaces with improper tools. This would allow gas to escape and lead to malfunctions.



Do not put the dispensing unit in the dishwasher. The seals and plastic parts would be damaged.



Disposal:

This can be done in the normal way (e.g. residual waste), as no environmentally harmful substances have been used.

Spare parts – visit our WebShop: www.disptek.shop

P/N DT00132: Gasline incl. pre-assembled nozzle and elbow connector

P/N DT00130: Service Kit S-Type with all seals for dispense head (1) and Tap (2)

P/N DT00131: Service Kit D-Type with all seals for dispense head (1) and Tap (2)

P/N DT00011: Cleaning brush S- and D-Type

P/N DT00115: Grease



WebShop



Manual



Tutorial



This product was tested and certified!