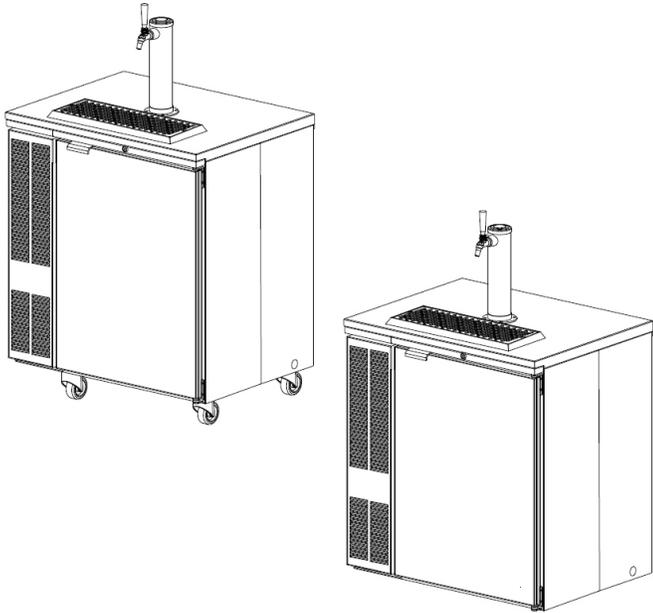




# INSTALLATION AND OPERATION INSTRUCTIONS

## SINGLE KEG BEER DISPENSER



### MODELS

- DP32B
- DP32S
- DS32B
- DS32S

### IMPORTANT INFORMATION

To register your product, visit our web site at ([www.perlick.com](http://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.

This manual has been prepared to assist you in the installation of your Cabinet 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.**

### Table of Contents

Introduction.....	1
<b>Preparing the cabinet for use</b>	
Parts List / Suggested Tools .....	2
Plumbing.....	2
Electrical.....	2
Uncrating and Inspection.....	2
Installing Casters .....	2
Leveling the Cabinet.....	2
Installing the Faucet and Dispensing Head.....	2
<b>Tapping</b>	
Connecting the Keg Coupler .....	3
Tapping a Single Valve Keg.....	3
CO2 Information .....	4
<b>Temperature</b>	
Beer Temperature.....	5
Temperature Control.....	5
Adjusting the Temperature.....	5
<b>Cleaning</b>	
Cleaning the Beer System.....	6
Cleaning the Cabinet.....	6
Cleaning the Condenser.....	6
<b>General Information</b>	
How to Pour the Perfect Beer.....	7
Troubleshooting.....	8
Replacement Parts .....	9
Wiring Diagram.....	11

Form No. Z2268  
Rev. 09.13.2011



8300 West Good Hope Road • Milwaukee, WI 53223 • Phone 414.353.7060 • Fax 414.353.7069  
Toll Free 800.558.5592 • E-Mail [perlick@perlick.com](mailto:perlick@perlick.com) • [www.perlick.com](http://www.perlick.com)



# SINGLE KEG BEER DISPENSER

Operation/Installation Manual

## Parts List

- Casters\*
- Faucet Standard
- Faucet Head Assembly
- Spanner Wrench for Faucet
- Black Connector Hose 3/16" x 3'
- 5/16" Air Hose
- Bag of Miscellaneous Parts
- Plastic Waste Bottle\*

\* *Portable Model Only*

## Suggested Tools

- Casters\*
- Faucet Standard
- Faucet Head Assembly
- Spanner Wrench for Faucet
- Black Connector Hose 3/16" x 3'
- 5/16" Air Hose
- Bag of Miscellaneous Parts
- Plastic Waste Bottle\*

\* *Portable Model Only*

## Plumbing

### Portable Model

No plumbing connections are required. Condensate from the cooling coil is automatically evaporated. Beer Drainer waste is accumulated in the plastic bottle installed inside the cabinet.

### Underbar Model

Features a floor drain with a 3/4" female pipe thread connection for disposal of both condensate and beer waste. Remove bottom 1" NPS or side 3/4" drain plug attach male pipe to create external drain.

## Electrical

The cabinet must be connected to a separately fused power source (see electrical specification plate) and grounded in accordance with National and Local Electrical Codes. Caution: Do not attempt to operate the equipment on any other power source than that listed on the Electrical Specification plate.

## Uncrating and Inspection

The cabinet must be connected to a separately fused power source (see electrical specification plate) and grounded in accordance with National and Local Electrical Codes. Caution: Do not attempt to operate the equipment on any other power source than that listed on the Electrical Specification plate.

## Installing Casters *(Portable Models Only)*

Attach four casters to the cabinet bottom; rigid casters at the rear and swivel casters on the front. Use the supplied 1/4"- 20 x 3/4" hex head self-tapping machine screws.

## Leveling the Cabinet

When the cabinet is in place, check installation with carpenter's level. When perfectly level, accumulated water will drain out. A slight pitch to the drain side will not harm the cabinet. Water may accumulate if cabinet is pitched to the opposite side.

## Installing the Faucet and Dispensing Head

Before you begin: Wash dispensing head and faucet.

Flush beer, dispensing head and faucet lines with fresh water.

- Apply RTV around the base of the dispensing head to seal it to the top. Align the dispensing head over the five holes on the cabinet top and use the five stainless steel #10-32 x 13/4" Phillips pan head stainless steel machine screws to secure standard to cabinet top. Wipe off excess RTV to complete the seal.

- Attach faucet to standard using spanner wrench to tighten coupling. Attach faucet handle to faucet.

- Insert flexible plastic air hose six to seven inches into bottom of faucet standard. Secure hose with tie wrap (supplied).

**WARNING:** To avoid compressor damage, after returning cabinet to an upright position, let unit stand for 24 hours before plugging it in and running the unit.

## Tapping a Single Valve Keg



Single Valve Coupler

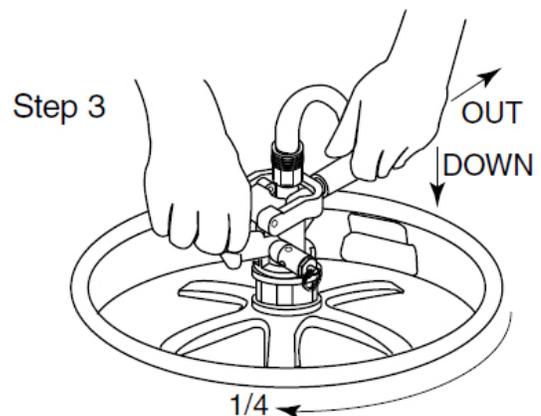
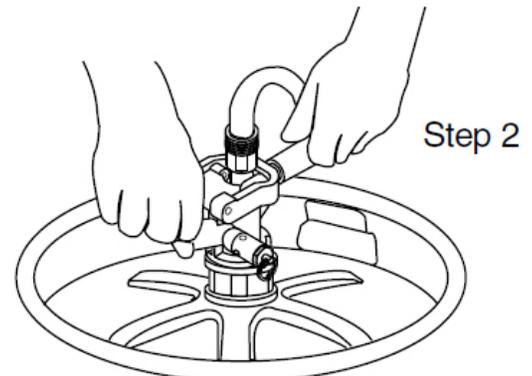
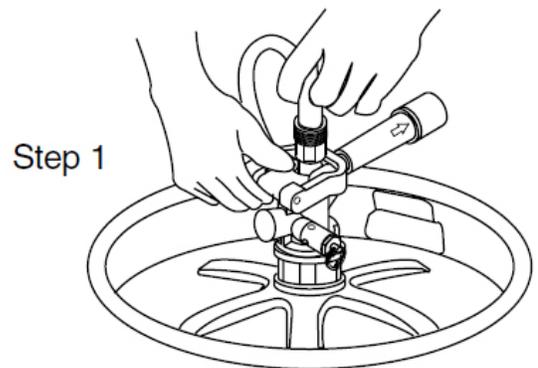
### Connecting the Keg Coupler *(When supplied by Perlick)*

- Place one washer into black beer line connector hose on hex nut side. Screw connector to stainless steel beverage line on faucet standard. Tighten with a wrench, but do not over tighten.
- Make sure lever handle on the keg coupler is in the UP (**untapped**) position. Place one washer into wing nut end of black beer line connector hose and thread onto top of keg coupler. Hand tighten.
- Place clamp on one end of red air line. Push end over air valve located inside cabinet. Tighten clamp with screwdriver. Turn shut-off valve to OFF (**horizontal**) position.
- Place clamp on the other end of red air line and push over tailpiece on coupler. Tighten clamp with screwdriver.

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

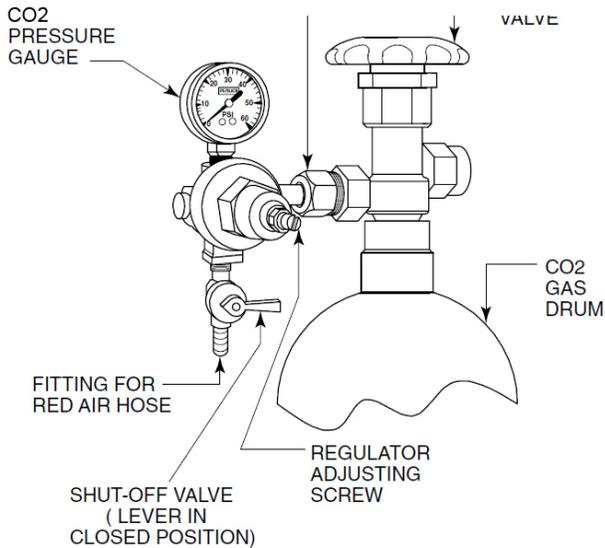
### Tapping a Single Valve Keg *(Sankey)*

- Be sure beer faucet is in closed position.
- Align keg lugs with lug openings on bottom of coupler.
- Turn clockwise 1/4 turn. Pull handle out and down. Keg is now tapped.
- Open shut-off valve on air distributor located inside of the cabinet. Important: Be sure to close this valve when untapping keg.



### Connecting the Regulator to the CO<sub>2</sub> 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 (**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 CO<sub>2</sub> Gas Flow

- Turn regulator adjusting screw counterclockwise until it turns freely.
- Turn hand valve counterclockwise on CO<sub>2</sub> cylinder to the fully open position.
- Turn regulator adjusting screw clockwise until desired pressure is reached (approximately 12-15 lbs.). Tighten stop nut on adjusting screw.
- Open shut-off valve on bottom of regulator.

### CO<sub>2</sub> Leak Test

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

### Replacing CO<sub>2</sub> Gas Cylinder

- Turn CO<sub>2</sub> 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 CO<sub>2</sub> hand valve counterclockwise until fully open. Turn regulator shut-off valve to open position.
- Adjust CO<sub>2</sub> gas flow as required, turning clockwise for higher pressure.

### Proper CO<sub>2</sub> Handling

#### ALWAYS...

- Connect a regulator (reducing valve) to CO<sub>2</sub> 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 CO<sub>2</sub> cylinder outlet fitting is free of dust or dirt before attaching regulator.
- Store CO<sub>2</sub> 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.

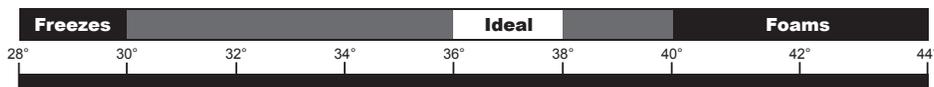
- Shut off CO2 cylinder when not in use. You will not save gas by doing so!
- Allow untrained, inexperienced personnel to handle high pressure gas.

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

## TEMPERATURE

One of the most common causes of dispensing problems is improper temperature. Draft beer should be stored at a temperature between 32°F and 38°F. 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 beer to be cloudy with an “off” taste.

### HOW TEMPERATURE DRAFT AFFECTS 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 approximately 38 degrees F.

## Adjusting 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 turn on and off, depending on the cooling load required. 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.



# SINGLE KEG BEER DISPENSER

Operation/Installation Manual

**NOTE: Cabinet Temperatures lower than 34° will not allow for proper defrosting of the evaporator coil. If defrosting is necessary, turn the control knob to the OFF position until coil is defrosted.**

## Cleaning the Beer System

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.

PART NO.	DESCRIPTION
63797	Beer Line Cleaning Kit
BLC32	32oz Cleaner
BLC4	4oz Cleaner

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.**

## 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.

**Caution: Do not bend the fins while brushing the front of the condenser.**

## 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 condensing unit efficiency.

# SINGLE KEG BEER DISPENSER

How to Pour the Perfect Beer



## 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 CO<sub>2</sub> by producing a 3/4" to 1" foam head.



## STEP 4

Close the faucet quickly and completely.



### Beer Service Problems

#### Wild Beer

Dispensed beer either has too much foam or is all foam.

##### *Causes*

- Beer has been dispensed improperly-  
**Solution: See pouring instructions on page 12.**
- Regulator pressure is set too high
- Warm keg temperature-  
**Solution: Keg must be colder than 40°F. Target temperature is between 36°F and 38°F.**
- Cabinet door is opened and closed frequently and the temperature is warmer than 38°F-  
**Solution: Adjust temperature to between 36°F and 38°F.**
- Kinks, dents or obstructions in the line
- Using oddly shaped glasses. Frosted, waxed or styrofoam containers also may cause foaming.
- Dispenser has been turned off for a long period of time.
- Faucet is bad, dirty or in a worn condition.
- Regulator malfunction

#### Flat Beer

Foamy head disappears quickly; beer lacks brewery fresh flavor.

##### *Causes*

- Dirty glassware
- CO<sub>2</sub> pressure is too low, due to leak or pressure setting.
- CO<sub>2</sub> is turned off at night
- Cooler is too cold
- CO<sub>2</sub> leak or defective (sticking) check valve
- Sluggish CO<sub>2</sub> regulator

#### Cloudy Beer

Beer in glass appears hazy, not clear.

##### *Causes*

- Dirty glassware
- Dirty faucet or beer line
- Frozen or nearly frozen beer
- Old beer
- Beer that has not been refrigerated for a long period of time

#### Beer and CO<sub>2</sub> Facts

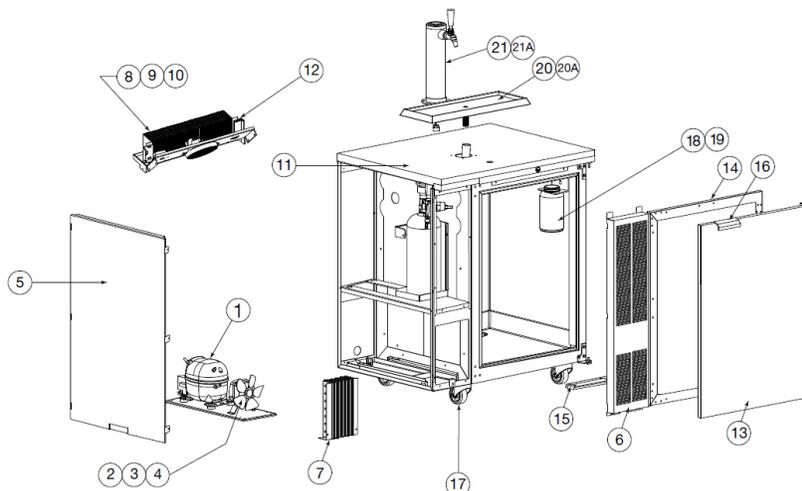
- Beer foam is 25% liquid beer and 75% CO<sub>2</sub> gas. Don't waste it!
- Most people prefer beer stored at 38°F.
- Beer lines and faucets require regular cleaning (see cleaning instructions on page 10).
- A fully-charged 4.2lb CO<sub>2</sub> cylinder will dispense approximately 5-1/2 or 6-1/2 barrels.
- CO<sub>2</sub> gas gives beer its sparkling effervescence. It also gives beer its creamy head of foam.

# SINGLE KEG BEER DISPENSER

Replacement Parts



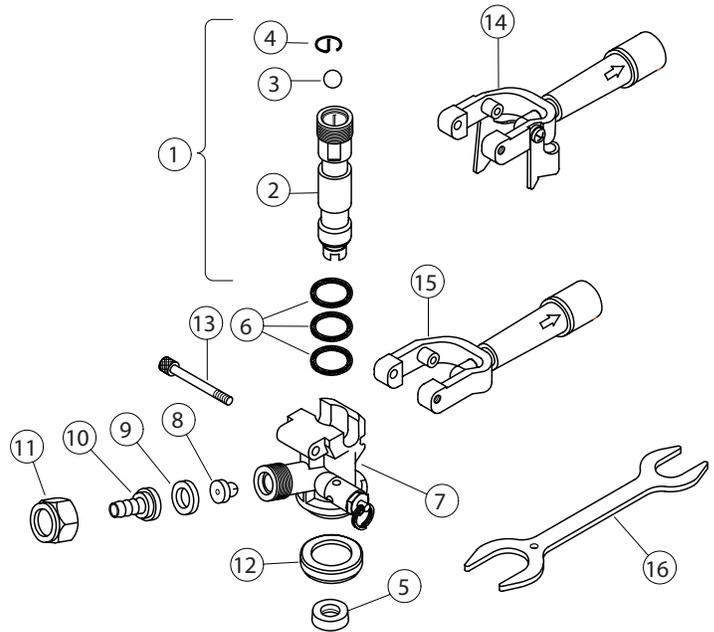
MODEL NO.	DP32S & DS32S	
Item	Description	Part No.
1	Compressor for R134a	63778
2	Condenser fan motor	63807
3	Condenser fan motor bracket	65166-1
4	Condenser fan blade	63808
5	Side panel	66215-1SS
6	Front grille	RG-NL2
7	Condenser	65528
8	Evaporator fan blade - 4"	63461
9	Evaporator fan motor	C15239A
10	Evaporator assembly - complete	66295
11	Top assembly	RT-NL2
12	Temperature control	61271
13	Door assembly	RD-NL2
14	Magnetic door gasket	66237-4
15	Door sill	65500-1
16	Door handle	65609-2
17	Swivel caster	57788
18	Waste bottle	C24392-1
19	Waste bottle holder	68191-1
20	Drip pan assembly	65507
20A	Drain insert	65510-1
21	Dispensing head draft arm complete w/Faucet	63251
21A	Faucet	408X
<b>Parts Not Shown on Drawing</b>		
	Power cord	65531
	Top evaporator wire harness	65532
	Liquid and suction line assembly	65529



Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice

### For Single Valve Keg Coupler (Series D)

Item No.	Part No.	Description
1	32499B	Probe assembly
2	40184-1	Probe body
3	31080-2P	Ball
4	43641-1	Ball retainer
5	31087-2P	Probe washer
6	31089-2P	"O" Ring - 3-per assembly
7	65800	Body
8	23682-2P	Check valve
9	157R2P	Washer
10	2068-1	Tailpiece
11	2026	Coupling nut
12	31088-2P	Bottom seal washer
13	67045-1	Retaining screw
14	67066	Yoke assembly w/lock
15	67042	Yoke assembly standard
16	32474-1	Wrench

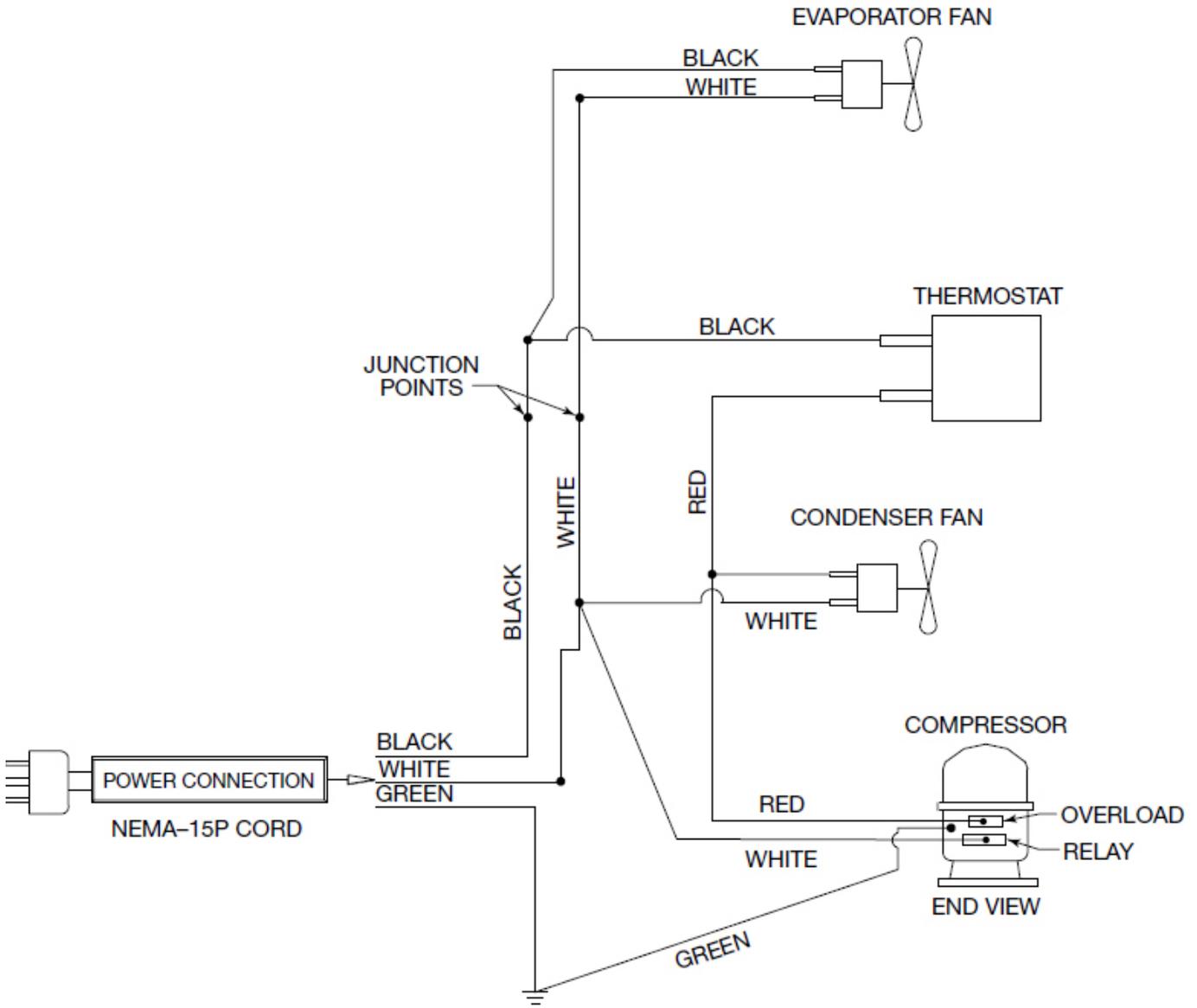


### Miscellaneous

Part No.	Description
157L2P	Beer line connector gasket
33-22-2P	CO2 tank washer
1392R	Red air hose
529/529TR	Beer hose
2928F	Twin gauge CO2 regulator
31089-2P	"O" Ring - 3-per assembly

# SINGLE KEG BEER DISPENSER

Wiring Diagram



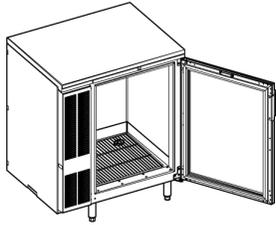


# SINGLE KEG BEER DISPENSER

## Reversing Door Hinge

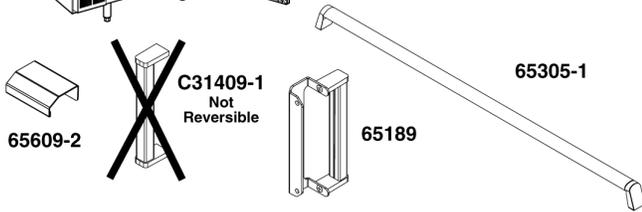
### Tools Required

- #3 Phillips Screwdriver.
- 1/16" Allen Wrench.
- Flathead Screwdriver



**Right Hinged Door**  
(as shipped from factory)

### Handle Styles



### Operations to Perform on Cabinet

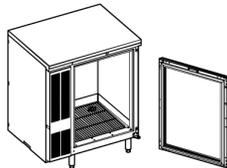
#### STEP 1:

Remove bottom hinge pin from assembly.



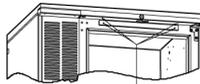
#### STEP 2:

Carefully lift and tilt out door assembly from the unit and set aside.



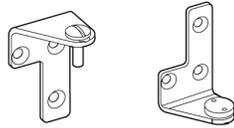
#### STEP 3:

Remove lock rail from cabinet, requires removal of four screws.



#### STEP 4:

Remove top hinge pin. Remove top and bottom hinge brackets from the unit.



Top Hinge Bracket Bottom Hinge Bracket

#### STEP 5:

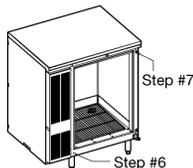
Remove hinge bushing from bottom hinge bracket and assemble to top hinge bracket.



Hinge Bushing

#### STEP 6:

Taking care not to scratch the surface, remove hole plugs from the left hinge holes.



Step #7

Step #6

#### STEP 7:

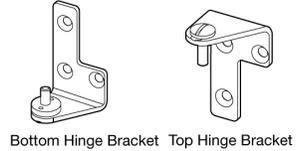
Insert hole plugs into vacant right hinge holes.

#### STEP 8:

Re-assemble hinge brackets to unit. Bottom right bracket is assembled as the top left bracket. Top right bracket is assembled as the bottom left bracket.

#### STEP 9:

Re-insert top hinge pin.



#### STEP 10:

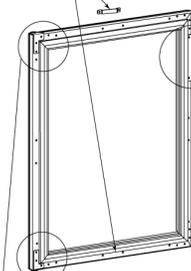
Re-assemble lock rail from STEP #3

### Operations to Perform on Door

#### STEP 11:

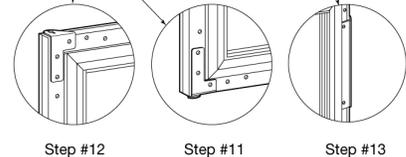
Remove bottom door hinge bracket from door assembly and remove door hinge bushing from bracket. Re-assemble door hinge bracket to previous position, without bushing.

Step #14



#### STEP 12:

Remove top door hinge bracket from door assembly and assemble door hinge bushing from STEP 11 to bracket. Re-assemble door hinge bracket to previous position with bushing attached.



#### STEP 13:

##### Door with full length SS handle:

There is no need to remove door handle. It will be positioned correctly when door is reversed.

##### Door with SS pull tab or handle with wrap-around bracket:

Remove the two screws mounting the handle and reposition to appropriate location on the opposite side of the door.

#### STEP 14:

Remove lock retainer and install on opposite end of door.

#### STEP 15:

What was the door top is now the door bottom. Carefully lift the door onto the hinge brackets of the cabinet. The two hinge bushings should meet. Reinsert the bottom hinge pin to complete the door switching operation.





GENERATIONS OF  
EXCELLENCE

Form No. Z2268  
Rev. 09.13.2011

8300 West Good Hope Road • Milwaukee, WI 53223 • Phone 414.353.7060 • Fax 414.353.7069  
Toll Free 800.558.5592 • E-Mail [perlick@perlick.com](mailto:perlick@perlick.com) • [www.perlick.com](http://www.perlick.com)