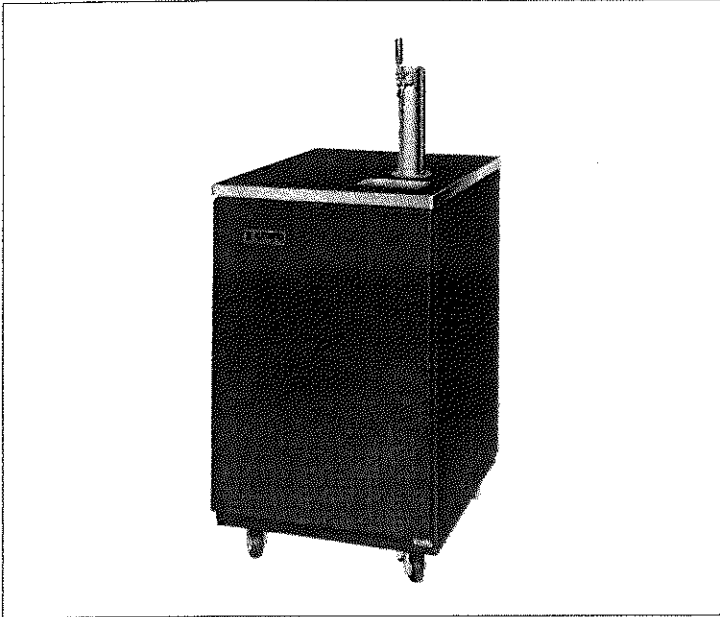




INSTALLATION and OPERATION INSTRUCTIONS

Single Keg Partymaster Dispenser



Model Nos.
8184C
C5962B

IMPORTANT INFORMATION

A Warranty card is enclosed that must be filled out and mailed to the Perlick Corporation in order to register the warranty. If the card is not returned to Perlick, the warranty period will begin from the date the equipment is shipped from the factory.

Permanently mount the enclosed Warning/Safety Instruction label in a visible location near the CO₂ regulator.

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.

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

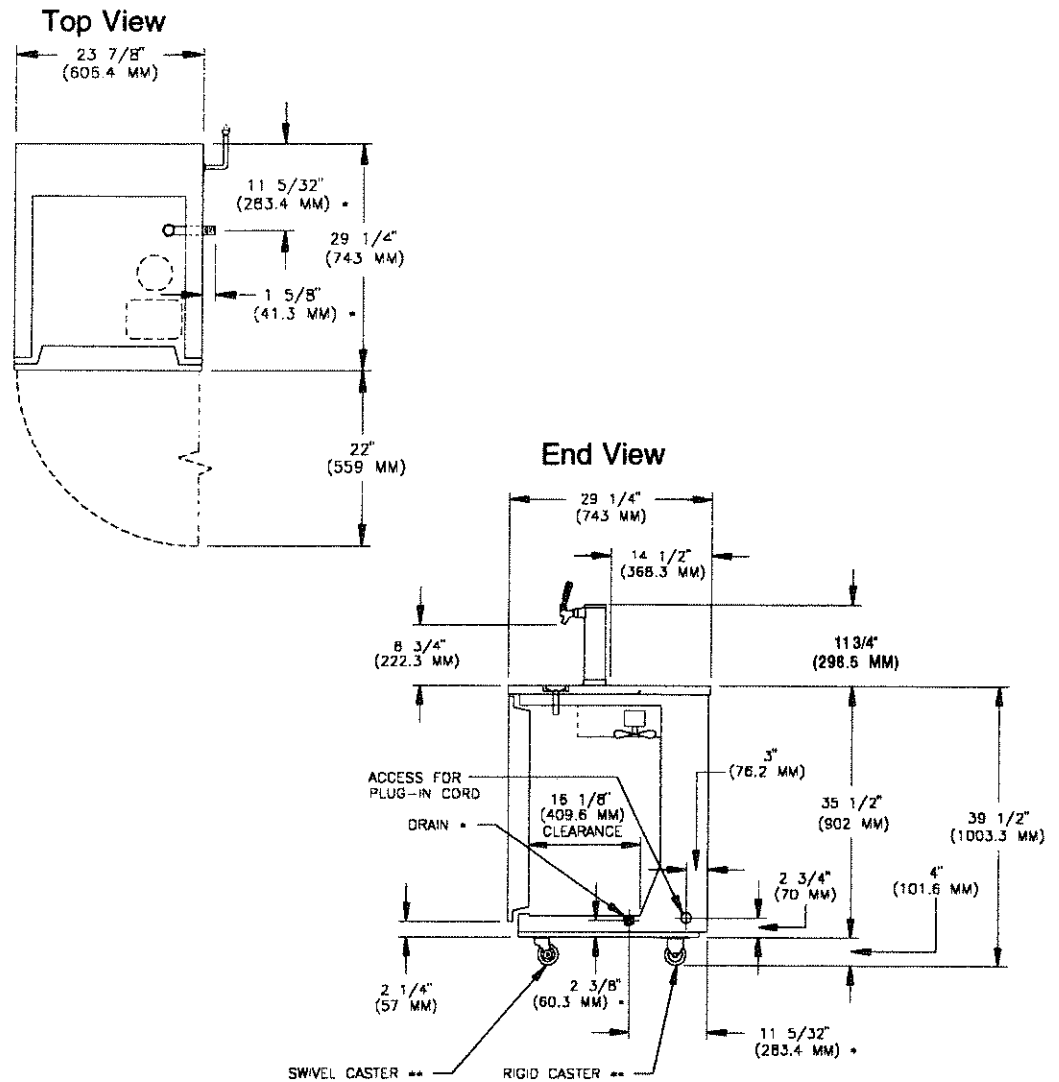


8300 West Good Hope Road
Milwaukee, WI 53223
Phone: 414-353-7060 Fax: 414-353-7069

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Cabinet Top and End Views



Parts List

Qty.	Description	Qty.	Description
2	*Rigid Casters	1	Red Air Line
2	*Swivel Casters w/Lock	2	Hose Clamps
16	*1/2" x #12 Sheet Metal Screws	1	Black Beer Line Connector
16	*#12 Star Washers	6	Brown Leather Washers
1	Polished Chrome Faucet Standard	1	Grey Fiber Washer
1	Polished Chrome Beer Faucet	1	*Plastic Waste Bottle
1	Black Faucet Knob	1	Keg Rack
1	Aluminum Air Divider	5	1 1/4" Chrome Screws
1	Spanner Wrench for Faucet		

*Portable Model Only

Tools Required

Medium Slotted Screwdriver
Spanner Wrench (included)

#10 Crescent Wrench

Plumbing

Portable Models

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

Underbar Models

Features a floor drain with a $\frac{3}{4}$ " male pipe thread connection for disposal of both condensate and drip pan waste.

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.

Before You Begin...

Before operating the Partymaster for the first time, wash tapping devices and faucet. Flush beer, tapping device and faucet lines with fresh water. Have CO₂ cylinder (not supplied) filled by a local compressed gas supplier.

Installing Casters (Portable Models Only)

1. Remove back panel from cabinet and lay dispenser on its side (not on back.)
2. Attach four casters to bottom of cabinet; rigid casters at rear and swivel casters on front. Use the supplied $\frac{1}{2}$ " x #12 sheet metal screws with star washers.

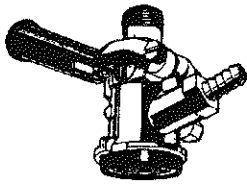
Installing the Faucet and Faucet Standard

1. Insert air divider ($2\frac{1}{4}$ " x $12\frac{1}{2}$ ") into hole on top of cabinet with slot facing down. Match slot on bottom of air divider with divider plate inside cabinet.
2. Place faucet standard over air divider. Use four chrome screws to secure standard to cabinet.
3. Attach faucet to standard using spanner wrench to tighten coupling. Attach faucet handle to faucet.

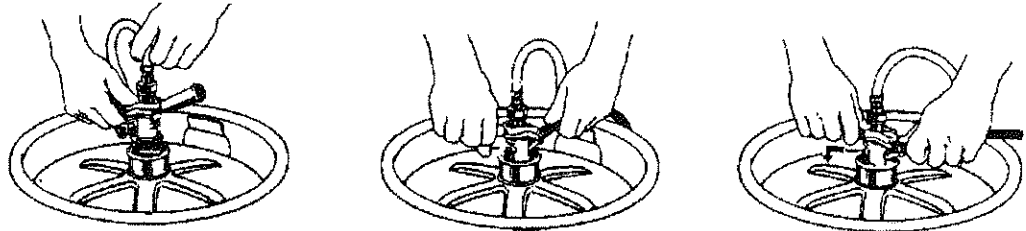
Connecting the Keg Coupler (when supplied by Perlick)

1. Place one brown leather 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.
2. Make sure lever handle on keg coupler is in the **UP** (untapped) position. Place one brown leather washer into wing nut end of black beer line connector hose and thread onto top of keg coupler. Hand tighten.
3. 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.
4. 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.

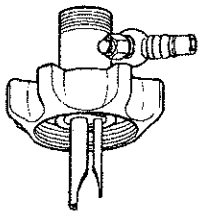
Tapping a Single Valve Keg (Sankey)

Single Valve Keg Coupler

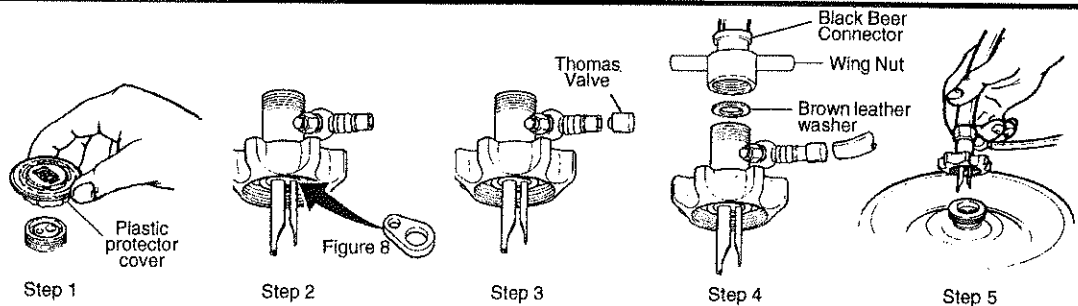


1. Be sure beer faucet is in closed position.
2. Align keg lugs with lug openings on bottom of coupler.
3. Turn clockwise, $\frac{1}{4}$ turn. Pull handle out and down. Keg is now tapped.
4. Open shut-off valve on air divider located inside cabinet.

Important Note: Be sure to close this valve when untapping keg.

Tapping a Dual Probe Keg (Hoff-Stevens)

Dual Probe Keg Coupler

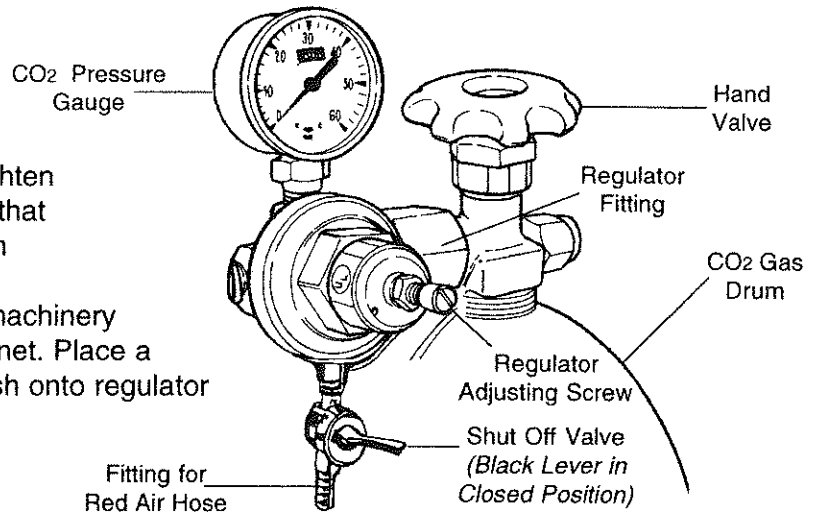


1. Be sure beer faucet is in closed position. Remove plastic protector cover from keg.
2. Be sure that Figure 8 washer is intact. (See Step 2.) Replace if missing, split, or worn.
3. Check that air inlet valve is tight...air line must contain Thomas valve (check valve) to prevent beer from backing up into air lines.
4. Before inserting probes into keg (large probe to large hole; small probe to small hole), inspect valve holes for foreign material. Tighten coupler nut by hand until seated.
5. Open shut-off valve on air divider located inside cabinet.

Important Note: Be sure to close this valve when untapping keg.

Connecting the Regulator to the CO₂ Cylinder

1. Fill empty gas cylinder at your local CO₂ distributor.
2. Remove blue plug from regulator fitting. (Note: Do not remove the carbonic washer.)
3. Screw regulator onto gas cylinder valve. Tighten with wrench until vertically straight. Be sure that shut-off valve (**black lever**) on regulator is in **OFF (horizontal)** position.
4. Place CO₂ gas cylinder into housing in the machinery compartment located in the back of the cabinet. Place a screw clamp over end of red air line and push onto regulator tailpiece. Tighten clamp with a screwdriver.



Adjusting CO₂ Gas Flow

1. Turn regulator adjusting screw counterclockwise until it turns freely.
2. Turn hand valve counterclockwise on CO₂ cylinder to the fully open position.
3. Turn regulator adjusting screw clockwise until desired pressure is reached (approx. 12-15 lbs.). Tighten stop nut on adjusting screw.
4. Open shut-off valve on bottom of regulator.

CO₂ Leak Test

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

Replacing CO₂ Gas Cylinder

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

Proper CO₂ Handling

Always...

- Connect a regulator (reducing valve) to a 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.

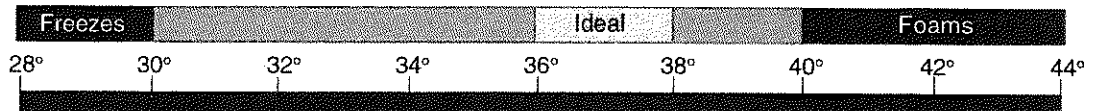
Never...

- 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!

Temperature

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

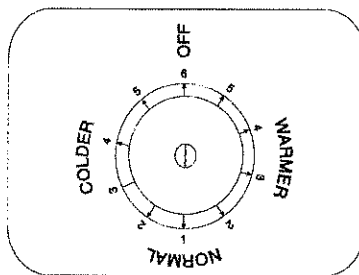
HOW TEMPERATURE AFFECTS DRAFT BEER



Draft beer is not pasteurized and must be kept cool at all times. If beer has been allowed to warm up, use the following chart to determine the time required to cool a keg to 38° F. in a 36° F. cooler.

Keg Temperature	Hours to Cool
44 Degrees	18
42 Degrees	13 ¹ / ₂
40 Degrees	7
38 Degrees	0

Refrigeration and Temperature Control



The Partymaster Dispenser is equipped with a heavy-duty refrigeration system designed to automatically maintain a storage temperature of 36-41 degrees F. The control is factory set at 38 degrees F.

To Adjust the Temperature:

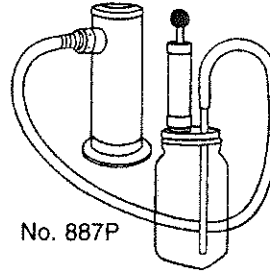
The temperature control is inside the cabinet on the right-hand side of the evaporator fan panel assembly. You will need a screwdriver to turn the adjusting screw. Make small adjustments until the desired temperature is achieved.

- 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 run approximately 16 hours per day. 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.

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. It is also available with a slip coupling for those who choose to clean their faucets in place.



Part No.	Description
887P	1/2 Gal. Sterilizer w/faucet coupling
887PSC	1/2 Gal. Sterilizer w/slip coupling
848	4 1/2 lb. Jar Beer Line Cleaning Compound

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

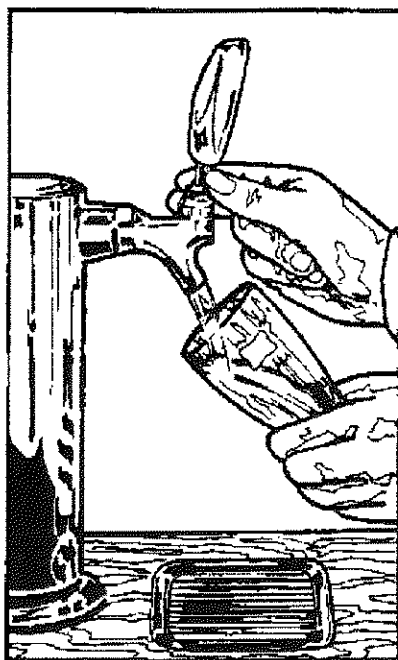
- 1. Bacteria:** Beer is an excellent food for bacteria (none of which are harmful). Proper conditions may begin the growth of bacteria in draft beer and on the beer faucet. By regular cleaning, we prevent this bacterial buildup and maintain the quality of the draft beer. Greenish or yellowish colored material on a faucet may indicate bacterial growth.
- 2. 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.
- 3. 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. This thin coat of beer stone helps prevent the beer from picking up strong metallic or plastic flavors as it flows through the system. 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

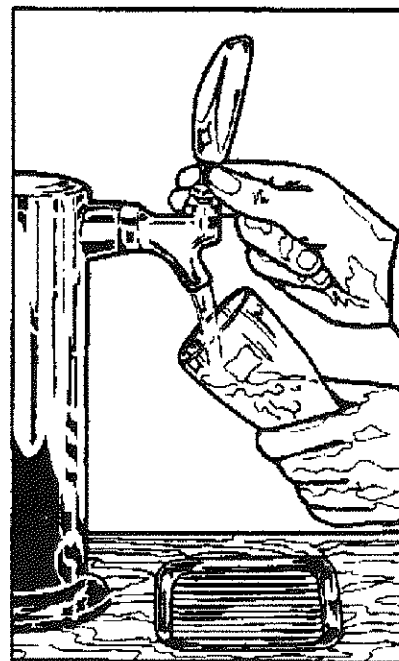
CLEANING THE CABINET: Use a mild detergent and water to clean the inside and outside of the cabinet. Dry thoroughly. Never use a scouring pad or abrasive cleanser.

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.

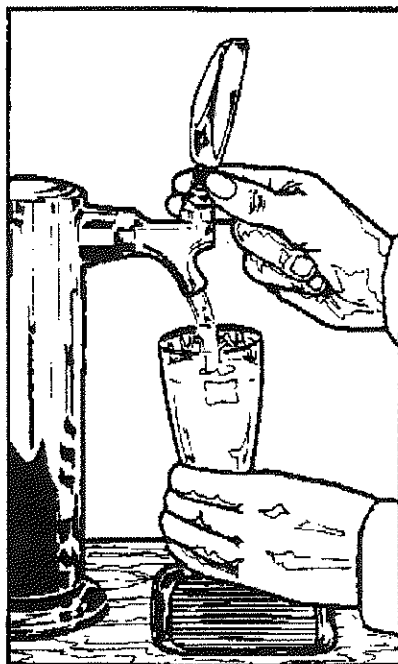
HOW to POUR a PERFECT GLASS of BEER



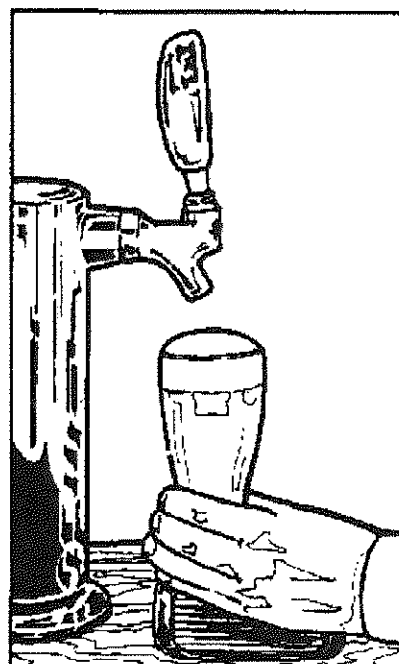
1. Start with a clean glass. Place the glass at a 45 degree angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.



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



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



4. Close the faucet quickly and completely.

Beer Service Problems

WILD BEER - *Dispensed beer has either too much foam or is all foam .*

- Causes:**
- Beer dispensed improperly.
Solution: See pouring instructions on page 8.
 - Regulator pressure set too high.
 - Warm keg temperature.
Solution: Keg beer must be colder than 40°. Target temperature is between 36° and 38° F.
 - Cabinet door is opened and closed frequently and temperature is warmer than 38°.
Solution: Adjust temperature to between 36° and 38° F.
 - Kinks, dents or obstructions in line.
 - Using oddly shaped glasses. Frosted, waxed, or styrofoam containers may cause foaming.
 - Partymaster has been turned off for a long period of time.
 - Faucet in bad, dirty or worn condition.
 - Regulator malfunction.

FLAT BEER - *Foamy head disappears quickly; beer lacks brewery fresh flavor.*

- Causes:**
- Dirty glassware.
 - CO₂ pressure is too low, due to leak or pressure setting.
 - CO₂ turned off at night.
 - Cooler too cold.
 - CO₂ leak or defective (sticking) check valve.
 - Sluggish CO₂ regulator.

CLOUDY BEER - *Beer in glass appears hazy, not clear.*

- Causes:**
- Dirty glass.
 - Dirty faucet or beer line.
 - Frozen or nearly frozen beer.
 - Old beer.
 - Beer that has not been refrigerated for a long period of time.

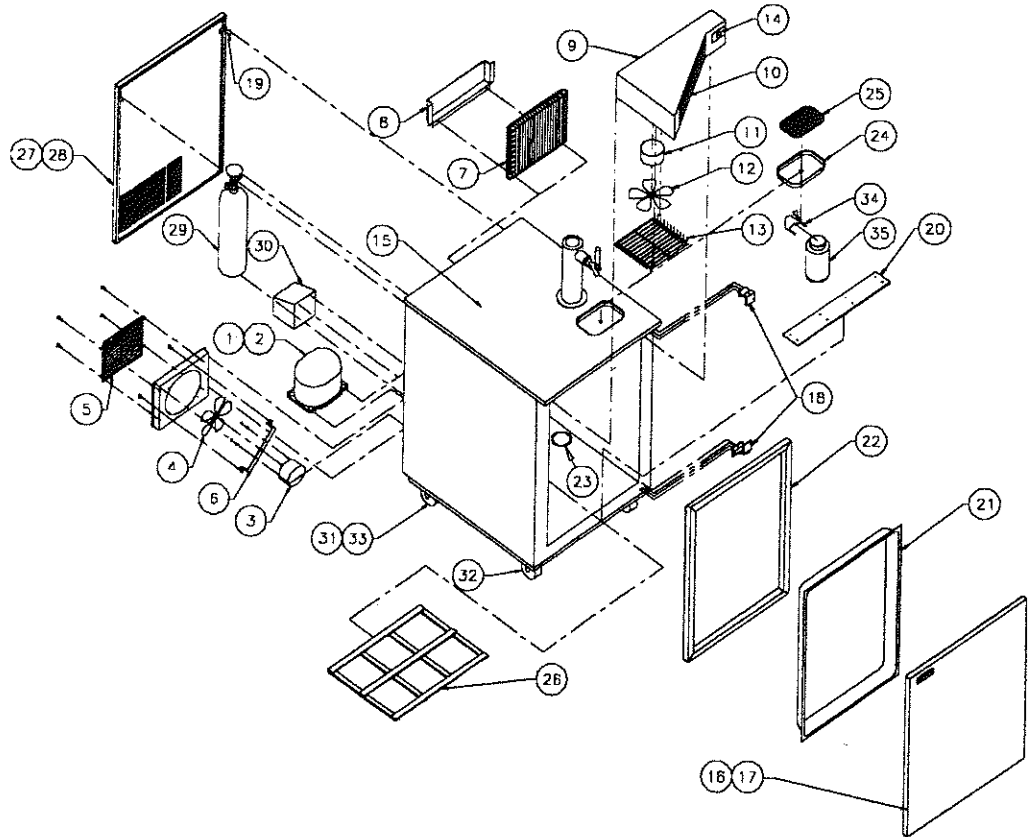
Beer and CO₂ Facts

Keg Size	No. of Gallons	No. of Oz.	No. of Cases	No. of 12 oz. Servings	Full Keg Weight
Quarter	7 ³ / ₄	992	3.445	105	87 lbs.
Half	15 ¹ / ₂	1,984	6.889	210	161 lbs.

- Beer foam is 25% liquid beer and 75% CO₂ gas. Don't waste it!
- Most people prefer their beer stored at 38° F.
- Beer lines and faucets require regular cleaning (see Cleaning Instructions, pg. 7.)
- A fully-charged 4.2 lb. CO₂ cylinder will dispense approximately 5¹/₂ to 6¹/₂ half barrels.
- CO₂ gas gives beer its sparkling effervescence. It also gives beer its creamy head of foam.

REPLACEMENT PARTS

For 8184C Portable and C5962B Underbar Partymaster Dispensers



Item No.	Part No.	Description	Item No.	Part No.	Description
1	C14620	Compressor for R12	19	C27395-1	Roll point catch-back door
2	C22616	Compressor for R134a	20	C32170-1	Door sill
3	C15240A	Condenser fan motor	21	C11836-1	Plastic door pan
4	C6914	Condenser fan blade	22	C18992-1	Door gasket
5	C25398	Condenser fan guard	23	C18880	Floor drain assembly
6	C2980-1	Condenser fan mounting bracket	24	C17946	Drip pan assembly
7	C18634	Condenser assembly	25	C17965-1	Glass rack
8	C17943BL	Condenser cover/condensate pan	26	C14632	Floor rack
9	C11271	Evaporator assembly-complete	27	C11113BL	Back cover assy.-black
10	C11121	Evaporator fin coil w/liquid suction line	28	C11113	Back cover assy.-brown
11	C15239A	Evaporator fan motor	29	C14441AR	CO2 gas cylinder (less charge)
12	C14649	Evaporator fan blade	30	C14629BL	CO2 gas cylinder holder
13	C25400A1	Evaporator fan guard	31	8188-1	Caster assembly (2 swivel/2 rigid)
14	57360	Temperature Control	32	C22331	3" swivel caster
15	C11112-1BL	Top Assembly - Black	33	C22332	3" rigid caster
16	C11834	Replacement Door - Brown	34	C24391-1	Waste bottle holder
17	C11834BL	Replacement Door - Black	35	C24392	Plastic waste bottle
18	C14895	Top pivot hinge (cabinet)			
	C15164	Bottom pivot hinge (cabinet)			
	C14724	Top pivot hinge (door)			
	C14721	Bottom pivot hinge (door)			

PARTS NOT SHOWN ON DRAWING

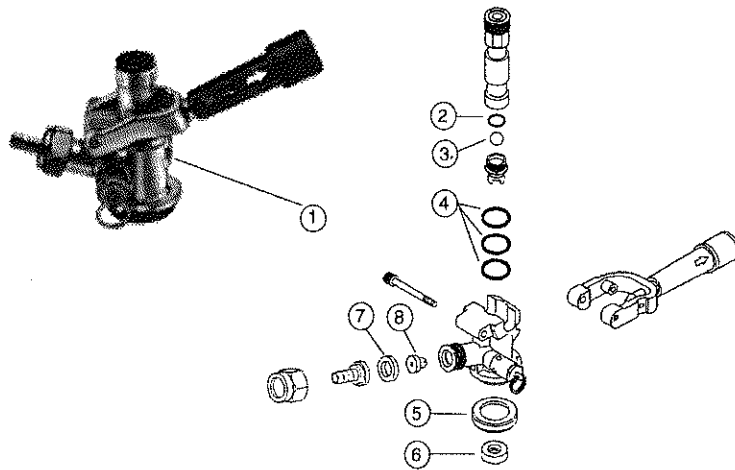
Part No.	Description
8188A9	Door lock wkey - factory installed
8188A9F	Door lock wkey - field installed
C32219-1	Wiring harness
C14642	Junction bracket assembly
C4168	Air line assembly

REPLACEMENT PARTS

PARTYMASTER DISPENSER

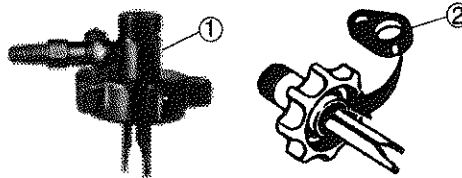
For Single Valve Keg Coupler (Series D)

Item No.	Part No.	Description
1	26000D	Single valve keg coupler
2	C14316	"O" ring
3	31080-2P	Ball check
4	31089-2P	"O" ring (3 per assembly)
5	31088-2P	Bottom seal washer
6	31087-2P	Probe washer-domestic
7	157R2P	Coupling gasket
8	23682-2P	Check valve



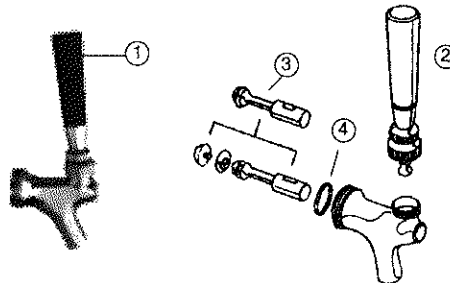
For Dual Probe Keg Coupler

Item No.	Part No.	Description
1	25385R	Dual probe keg coupler
2	25385-2	Sealing gasket (Fig. 8 washer)
	25385-1	Check valve (Not shown)



For Beer Faucet

Item No.	Part No.	Description
1	408X	Complete beer faucet
2	408-25	Handle assembly
3	43473-26	Valve stem assembly
4	308-3-2P	Coupling gasket



Miscellaneous

Part No.	Description
157L2P	Beer line connector gasket
157F2P	CO ₂ tank washer
1392R	Red air hose
529	Beer hose
26166BR	CO ₂ regulator

WIRING DIAGRAM

C5962B-UL & 8184C-UL
Partymaster

Plug into power source.
See data plate for Electrical Specifications.

