



Installation, Care and Use of Your Lynx Beverage Tower Kits



Beverage Tower Kit Components



Lynx Beverage Kits
Model L24TWS Single Tower and L24TWD Double Tower

Introduction:

Your Lynx Beverage Kits comes with all of the components necessary to install a keg tap and tray to an outdoor island or to the Lynx model L24BF or LM24BF outdoor refrigerators.

The Lynx model L24BF and LM24BF outdoor refrigerators have been designed specifically to work with the Beverage Kits.

The L24BF refrigerator cavity is designed to accommodate two 1/6 kegs, or all single standard keg sizes except a 1/2 keg or larger (not provided), the CO₂ tank and required connections.

The LM24BF refrigerator cavity is designed to accommodate all single standard keg sizes (not provided), the CO₂ tank and required connections.

Please note in some cases you may need to use sealing gum to seal around the opening at the top of the refrigerator.

Warning:

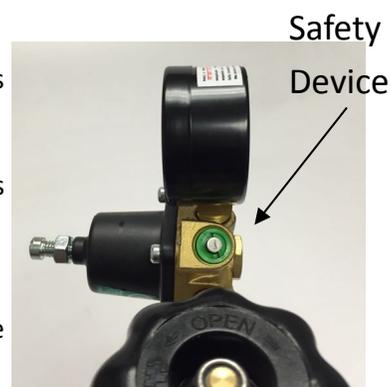
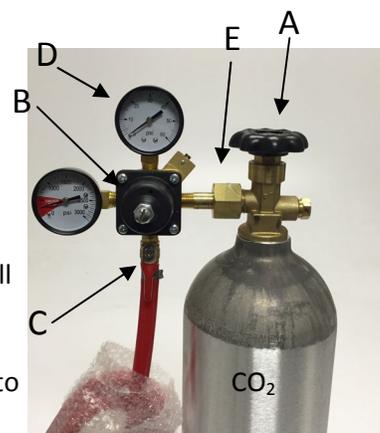
CO₂ cylinders contain high pressure gas which can be hazardous if not handled properly. Make sure you READ and UNDERSTAND the procedures regarding the CO₂ cylinders BEFORE installation.

Safety First:

How to install a CO₂ Regulator or replace an Empty CO₂ Cylinder

1. To shut off gas pressure to dispenser always close cylinder valve "A"
2. Shut off outlet fitting "C" if regulator is equipped with one.
3. Back out (counterclockwise) regulator adjusting screw "B" as far out as it will go. (The regulator is now in the off position).
4. Remove regulator from empty cylinder at "E".
5. Remove dust cap from new cylinder at "E". Open and close valve "A" quickly to blow dust from outlet.
6. With cylinder valve "A" in closed position, re-attach regulator to cylinder at "E". Use a plastic or fiber CO₂ washer to couple regulator to cylinder.
7. Open valve "A" all the way. (This is important because this cylinder valve seals in two places).
8. Make certain outlet is closed at "C".
9. Turn regulator adjusting screw "B" in (clockwise) until required pressure is reached "D".
10. Open outlet valve "C".

A CO₂ cylinder contains extremely high pressure regardless of size, and therefore should be handled with care!





WARNING

CO₂ GAS CAN BE DANGEROUS



CO₂ Regulator

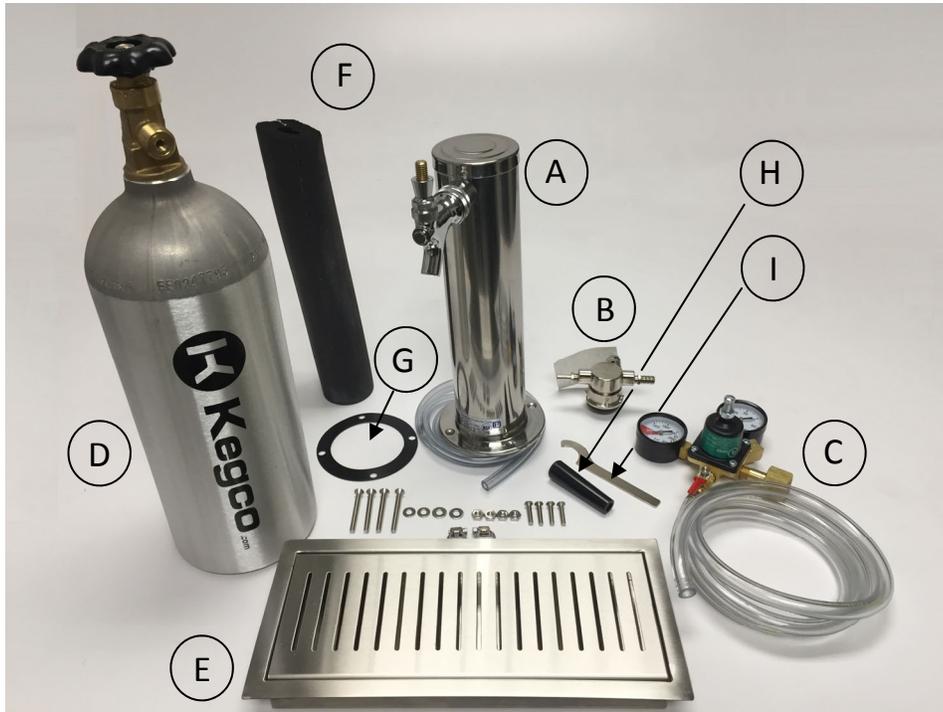
Co₂ cylinders contain high pressure gas which can be hazardous if not handled properly. Make sure you **READ** and **UNDERSTAND** the following procedures for CO₂ cylinders **BEFORE** installation.

1. *ALWAYS* connect the CO₂ cylinder to a regulator. Failure to do so could result in an explosion with possible death or injury when the cylinder valve is opened.
2. *NEVER* connect the CO₂ cylinder directly to the product container. Doing so will result in an explosion causing possible death or injury.
3. *ALWAYS* follow correct procedures when cylinders are changed.
4. *ALWAYS* secure the cylinder in an upright position with a chain.
5. *NEVER* drop or throw a CO₂ cylinder.
6. *ALWAYS* keep a CO₂ cylinder away from heat. Store extra cylinders in a cool place (preferably 70°F). Securely fasten with a chain in an upright position when storing. *NEVER* place cylinders in direct sunlight or where temperature could rise above 130°F.
7. *ALWAYS* ventilate and leave the area immediately if CO₂ gas leakage has occurred. *NEVER* enter a closed area where leakage may have occurred without making certain it has been ventilated.
8. *ALWAYS* check the D.O.T. test date on the cylinder neck before installation. If over five (5) years, do not use, return cylinder to gas supplier.
9. *NEVER* connect a product container unless there are two (2) safeties in the pressure system :
 - (a) one at or on the CO₂ regulator
 - (b) one at or on the product coupler or in the pressure gas line.
10. CO₂ Regulators are delicate instruments and should be checked constantly for creeping, sluggishness, damaged gauges, or any unusual behavior. If any of these symptoms occur discontinue use immediately and return regulator to supplier or manufacturer.



CAUTION: Failure to connect the regulator by properly following these instructions may result in leaks explosions, asphyxiation and cause serious personal injury or death.

Beverage Tower Kit Components

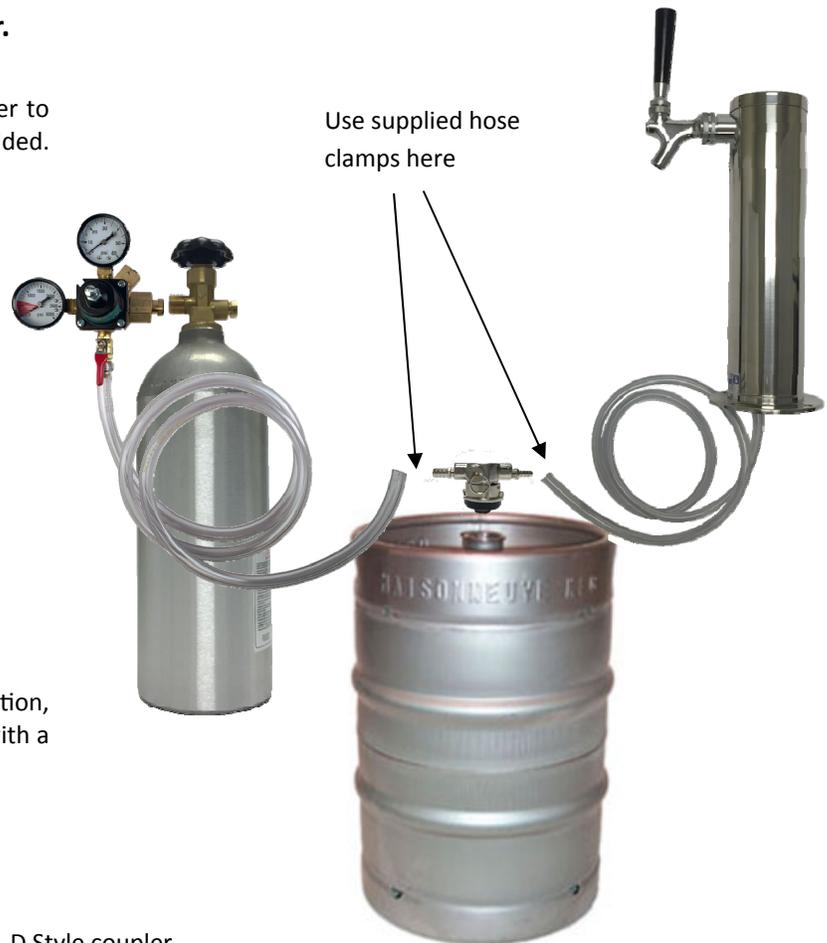


- A. Single or Double Keg Tower
 - B. Low Profile Keg Coupler (D System for North American Beers)
 - C. Regulator, Dual Gauge CO₂
 - D. CO₂ Gas Cylinder
 - E. Spill Tray
 - F. Insulating Sleeve
 - G. Gasket
 - H. Tap Handle
 - I. Faucet Wrench
- (Kit contains all hoses and fittings, sleeve connectors, bushing and insulator sleeves)

	Part No.	Description	Qty		Part No.	Description	Qty
1	32413 33845	Tower Assembly Single Tap, or Tower Assembly Double Tap	1	9	32404	CO ₂ Cylinder, 5 Pounds, Alum	1
2	80411	Beverage Center Deck Assembly	1	10	33029 33847	Regulator, Single Tap, CO ₂ , or Regulator Double Tap, CO ₂	1
3	32414	Tubing, 7/8 OD, x 12	1	11	32403	Keg Coupler, Domestic (Style D)	1
4	32399	Insulation, Tower Armaflex	1	12	33027	Hose, CO ₂ to Coupler	1
5	32412	Tower Base Leveling Feet	4	13	33028	Hose Clamps, CO ₂	2
6	33010	Base, Spill Tray Insert	1	14	33022	Hose, Coupler to Tower	1
7	33011	Grate, Spill Tray Insert	1	15	33023	Hose Clamps, Tower	1
8	33031	Faucet Wrench	1				

Connecting the Keg to the Beverage Tower.

1. Attach the clear hose from the beverage tower to the barbed fitting with the hose clamp provided. Insert the rubber washer provided into the fitting.
2. An elbow is included to provide additional space above the keg coupler. Secure the elbow to the top outlet of the keg coupler with a washer between. Attach the clear hose fitting, with washer, to the elbow. Use a wrench to tighten the connections.
3. The colored hose line is installed onto the side barbed fitting of the keg coupler and the barbed fitting below the CO₂ regulator. Press the tube onto the fittings and secure with the two hose clamps. Refer to the instructions provided with the CO₂ tank before attaching the tank to the regulator.
4. With the regulator and tank in the OFF position, attach the regulator securely to the CO₂ tank with a wrench.



The Kit is Ready to Attach a Keg.

The Beverage Tower Kit is provided with a standard D Style coupler. This style is appropriate for most domestic beers. Additional styles are available from restaurant supply or beverage companies.



1. Align lug locks on coupler with lug housing in top of keg; insert coupler.



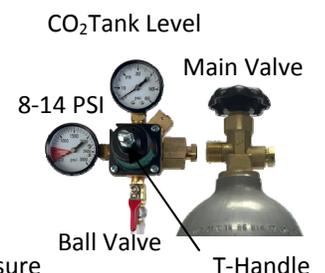
2. Turn coupler ¼ turn clockwise; the coupler is now secured to keg.



3. Push down on the coupler and give another ¼ turn, to open beer and CO₂ ports in keg. The keg is now tapped.

Operating the Beverage Tap:

1. Insert the CO₂ canister in the rear left shelf inside the refrigerator.
2. Place the beer keg inside the refrigerator and arrange all hoses such that none are pinched.
3. Slowly open the main valve on the CO₂ canister. Check for leaks.
4. Slowly open the regulator ball valve to pressurize the keg.
5. Toggle the tap handle on the tower to dispense a small amount of liquid. This will “charge the system”.
6. Adjust the T-handle on the regulator to between 8 and 14 PSI. The pressure setting will vary for beer type and keg style. Refer to the troubleshooting guide and experimentation to set the pressure accordingly.
7. Allow the system to rest for several hours before use. Temperature and pressure are critical to satisfactory results.



When not in use:

We recommend that the CO₂ canister be shutoff and the ball valve closed if the Beverage kit will not be used for an extended period of time. Keep the CO₂ tank inside the refrigerator and all connections intact. The CO₂ tank should be replaced or refilled when the CO₂ Tank level indicator falls into the red indicator zone (below 300 PSI). Check with your beverage provider for local sources of CO₂.

Storage:

For seasonal storage of the Beverage Kit we recommend that the CO₂ tank be stored upright in a cool place. The Tower Base may be disconnected from the keg coupler and removed from the island installation. To help prevent heat loss replace the black plastic cap into the top of the refrigerator (see page 2 step 1) . The cap may be installed into the top or from the inside if more convenient. Seal all hoses and connectors in an air tight plastic bag to avoid dirt and insects during storage. We recommend that you obtain a cleaning kit and purge the fluid lines seasonally. These may be obtained from your beverage supplier or on line.

Wild Beer Description

Beer, when drawn, is all foam, or too much foam and not enough liquid beer.

Causes

Beer drawn improperly
Creeping regulator
Applied pressure is set too high
Hot spots in line
Use of non-insulated beer line
Beer runs are too long for proper cooling
Tapped into a warm keg (Should be 34°- 38°
Cooler malfunctioning
Kinks, dents, twists or other obstructions in line
Faucets in bad, dirty or worn condition

Flat Beer Description

Foamy head disappears quickly;
beer lacks usual zestful brewery fresh flavor

Causes

Dirty glasses (not beer clean)
Sluggish regulator
Applied pressure is set too low
CO₂ is turned off at night
Contaminated air source
(associated with compressed air)
Moisture in air system
Beer too cold
Loose tap or vent connections

Cloudy Beer Description

When beer in glass appears hazy, not clear

Causes

Frozen or nearly frozen beer
Old beer
Beer that has been unrefrigerated for long periods of time
Dirty glass
Dirty faucet
Unrefrigerated foods placed on top of cold keg
Contaminated air source

False Head Description

Large soap-like bubbles, head dissolves very quickly

Causes

Applied pressure required does not correspond to beer temperature
Small beer line into a large faucet shank
Beer lines warmer than beer in keg
Dry glasses
Improper pour

Unpalatable Beer Description

Off-Taste

Causes

Dirty or old beer lines
Dirty faucet
Contaminated air source, or unfiltered
Unsanitary bar conditions



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