



Lindr Pygmy 25 & Kontakt 40 solutions



For additional information please use the above QR to access online pdf versions & installation videos.



STEP 1.

Unpack both cartons and place all items in the area to be installed.



STEP 2.

From installation kit remove the following items :

- 1 x Grey CO2 cylinder
- 1 x keg coupler c/w push fit connections
- 1 x mini regulator c/w push fit connections
- 1 x CO2 line 5 x 8mm (OD)
- 1/2 x Beer line/s 6.7mm x 9.5mm (OD)



STEP 3.

Remove cooler unit from box.

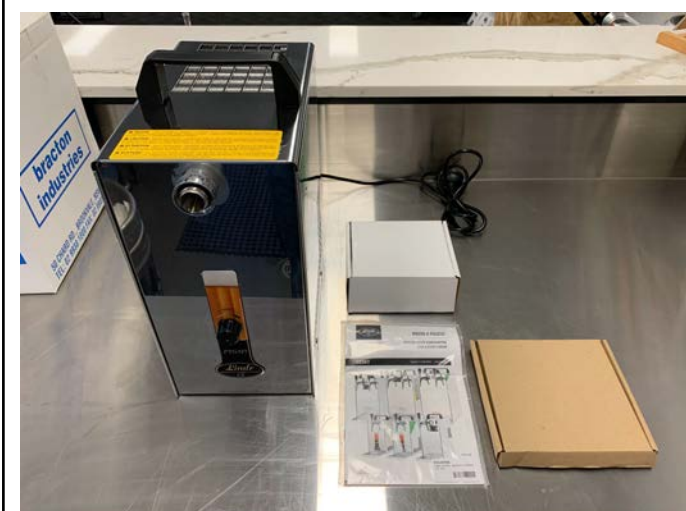
Pygmy 25 systems are 1 tap units

Contents :

- 1 x Pygmy 25
- 1 x beer tap in white box c/w c-spanner
- 1 x drip tray

Kontakt 40 systems are 2 tap units

- 1 x Kontakt 40
- 2 x beer tap in white box c/w c-spanner
- 1 x drip tray



STEP 4.

Place all items on a flat surface, check for damage and ensure all items are present. If any items are missing please notify your distributor.



STEP 5.

Unbox the beer tap supplied with the cooler. Set the flow restrictor to a position similar to that shown in this picture.



STEP 6.

Fit tap to the cooler, please note that the flow compensator if in the maximum open position can interfere with fitment of the tap.

If in doubt please rotate the flow compensator into the down most position prior to connecting the tap.

Please note that there will be serrations in the tap that need to align with the connection on the cooler.



STEP 7.

Using the supplied C Spanner, tighten counterclockwise until firm.

Overtightening can potentially crack the brass coupler ring.



STEP 8.

Plug the unit into a 10 amp GPO and turn on the power.

The unit will not turn on at this point without adjustment to the thermostat.



STEP 9.

Unbox the drip tray and place under the tap against the front of the cooler (see next picture).



STEP 10.

Note that the thermostat is set to the far left position (Min setting) which has turned off the refrigeration system.



STEP 11.

Adjust the cooling thermostat to suit the product being dispensed. For beer it generally is set in the coldest position.



STEP 12.

Identify and select the 3/8 OD beer line with John Guest stem elbow connections.



STEP 13.

Place one end of the tube assembly into the inlet to the rear of the beer cooler.



STEP 14.

This is a picture of a keg coupler complete with John Guest push fit connections.

D Type keg couplers have a white seal on the side connecting to a keg, whilst a S type has a thick black cylindrical probe seal. Otherwise they are almost identical.

D-type kegs are used with locally brewed Asahi & CUB kegs eg Cricketers Arms, Sommersby, Carlton Draught, 4 Pines, Matilda Bay, Pirate Life etc

S-type kegs are used for Asahi imported products such as Asahi Super Dry.



STEP 15.

Gently push in the stem elbow on the beer line tubing previously connected to the Lindr cooler.



STEP 16.

Ensure that the stem elbow is firmly pushed in all the way.



STEP 17. Gas line connection

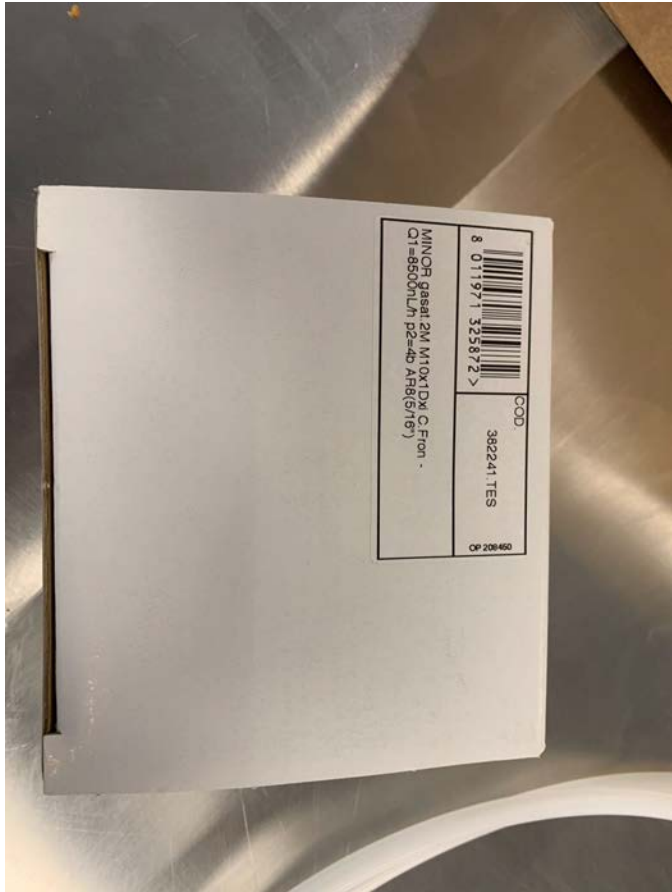
Identify the smaller beer line that is to be used for the gas line. The outer diameter of the tube is 8mm.



STEP 18.

Place the tube into the side port on the keg coupler. Ensure that it is firmly pushed entirely into the connection, wetting the tube before insertion can assist.

This is a common area for errors, the tubing needs to slide past the O rings in the connection otherwise leaks will occur.



STEP 19

CO2 disposable regulator box



STEP 20.

Remove regulator from carton, ensure that the regulator is fully unwound (anti-clockwise) to prevent any gas from being released.



STEP 21.

Connect the regulator to the open end of the 8mm tubing connected to the keg coupler.



STEP 22.

Remove the red dust cap from the CO2 disposable cylinder and gently screw the regulator onto the cylinder.



STEP 23.

Once connected set the pressure on the regulator as per the following chart. The left gauge reads cylinder contents and the right is the set pressure. Once the pressure is set, after a period of 10 minutes look at the beer line leading from the keg to the cooler, it should be clear and free from rising bubbles of CO2. Please note 100kPa = 1 BAR

Temperature (°C)	Gas Pressure 100% CO2 (kPa)
1	65
2	75
4	85
6	100
8	110
10	125
12	140
14	155
16	160
18	180
20	200
24	240
28	295
32	335



STEP 24. Ready for Dispense

Draw off approximately 100ml of beer and allow the unit to sit for approximately 5 minutes before starting initial use.

Adjust the set position of the flow compensator to be set to approximately a 10 o'clock position as indicated in this picture. The aim is for a 425ml "Schooner" to pour in around 10-12 seconds which whilst slower than a commercial system will minimise wastage and ensure that the product is served at the lowest temperature the system will allow.

There is a push-back creamer option to generate a foamy head of beer should the product pour flat.



STEP 25. Dual keg gas system - ANNEX A

Finished product



STEP 26.

Gather components and lay out on a flat surface with space to work.

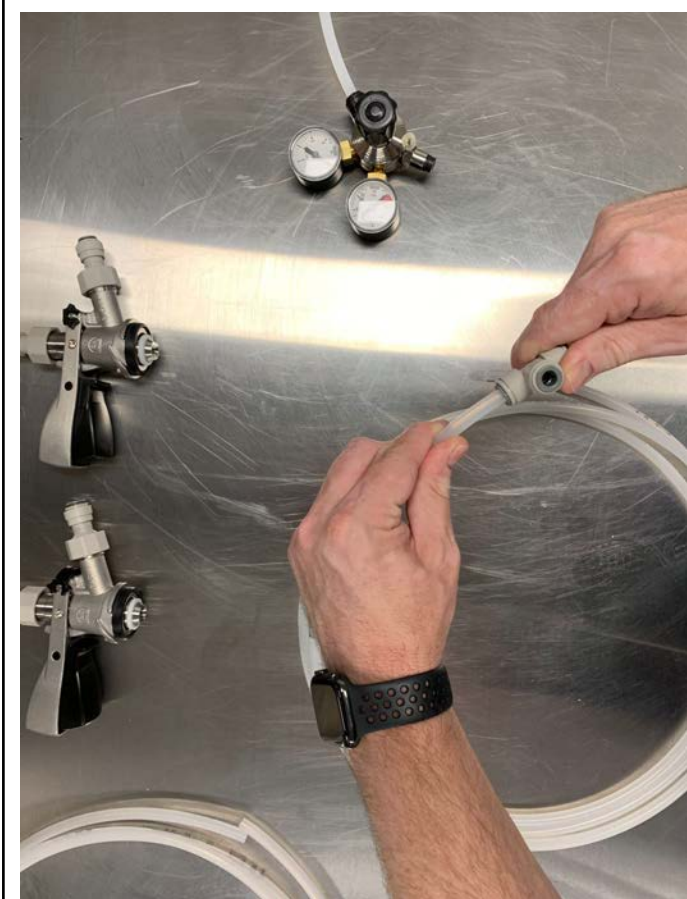


STEP 27.

Connect the 8mm OD line with John Guest Tee to the regulator



STEP 28.



STEP 29.

Connect one of the bare 8mm OD tubes to each unused outlet of the John Guest 8mm (5/16") OD tube.



STEP 30.

Gas Line 2



STEP 31.

Connect either end of the 8mm OD gas line to the side inlet port of each keg coupler as per picture.



STEP 35.

Finished product ready for connection to cooler.