



CZECH UP YOUR BEER
COOLING AND DISPENSING SYSTEMS

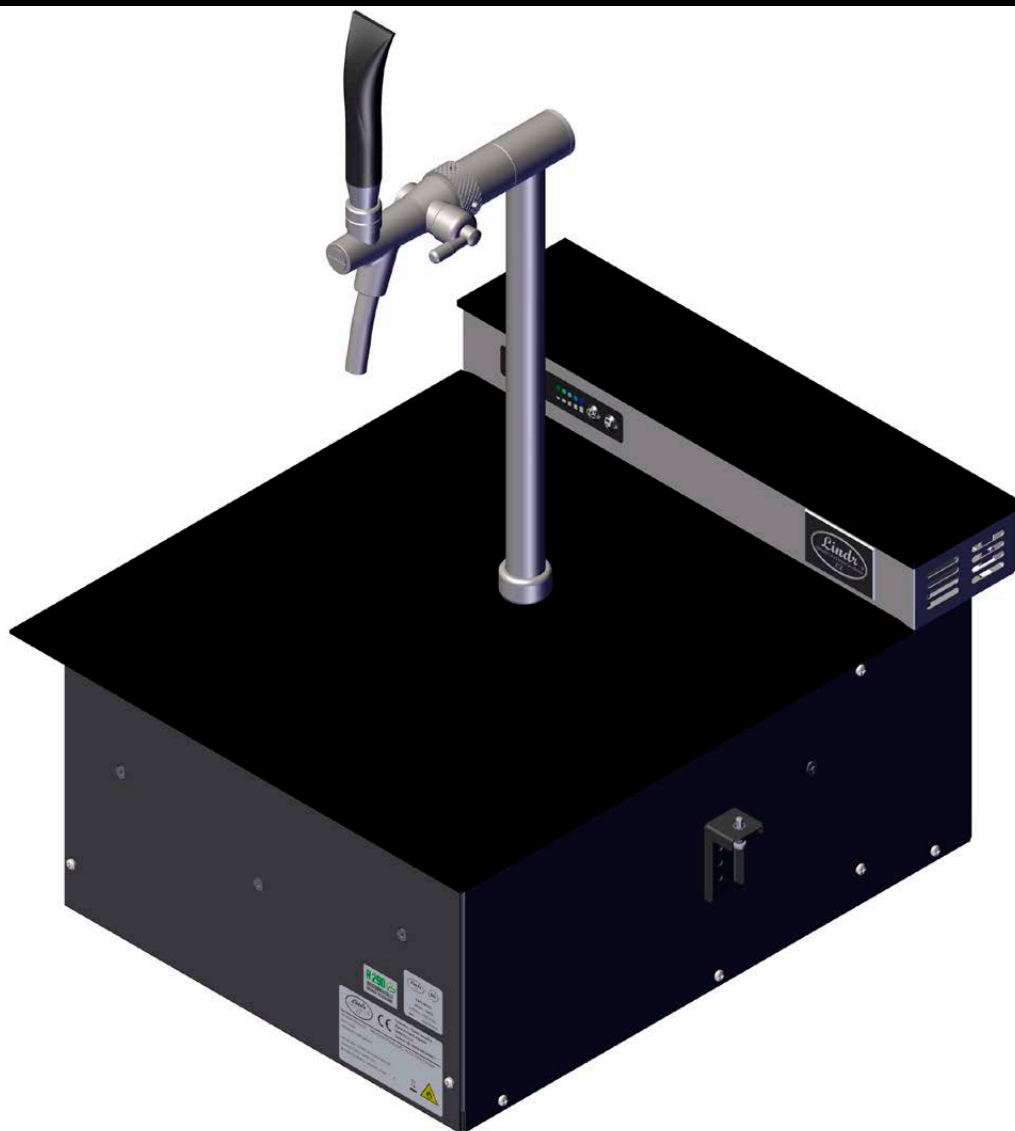
INSTRUCTION MANUAL

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other languages



PYGMY PRO KITCHEN GREEN LINE

LINDR.CZ s.p.o.
CHLADICÍ A VÝČEPNÍ TECHNIKA

IMPORTANT

This manual contains instructions for installing, using and operating the equipment. This manual is an integral part of the machine. It should be kept with the equipment throughout its lifetime and provided to the user whenever the equipment is installed, moved, used or maintained. Please read this manual carefully before installing and using the equipment. It contains important information to ensure that all operations are carried out in a proper and safe manner.

Given the continuous improvement to the products, the pictures in the instructions are for illustrative purposes only and may differ from the purchased goods.

This manual is a translation of the original Czech manual.

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SYMBOLS AND SIGNS USED IN THE INSTRUCTIONS FOR USE:



ATTENTION:
Failure to follow the instructions may cause injury or damage to the device.



NOTE:
This symbol indicates information and advice for users.



RISK:
Risk of electric shock.



ATTENTION:
The cooling system contains flammable coolant R290 (propane)!



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TRANSPORT AND STORAGE



Coolant R290 is already filled in the cooler and is hermetically sealed. No further special rules for storage and transport need to be observed.

Please observe the following general instructions:

- *Transport vertically only*
- *Transport only in original packaging*
- *Avoid sources of ignition such as sparks, smoking, etc.*

1. INTRODUCTION:

Thank you for choosing to purchase a LINDR product.

2. DESCRIPTION OF THE COOLING EQUIPMENT:

PYGMY PRO KITCHEN GREEN LINE

The luxury beer cooler PYGMY PRO KITCHEN is designed for professional cooling, bottling and serving of quality chilled beer in the home environment. The sleek design makes this cooler a modern addition to the home kitchen or bar. The combination of stainless steel and black tempered glass underlines its elegance and original look.

3. MACHINE PLATE:



4. GENERAL INSTRUCTIONS, MEASURES AND SAFETY INSTRUCTIONS:

When using, make sure to follow the basic safety instructions given by the manufacturer of such equipment. The cooling device is designed for flow cooling of beverages. Any other use is considered unacceptable and therefore dangerous. The supplier is not liable for damages caused by improper use.

DO NOT USE THE DEVICE FOR PURPOSES OTHER THAN THOSE INTENDED BY THE MANUFACTURER!

The devices meet safety protection IP21.

General safety rules. Please observe the following safety instructions.

The supplier is not liable for damage caused by activities carried out on this device without

observing the following instructions!

⚠ ATTENTION: Children aged 15 or more and persons with reduced physical, sensory or mental capabilities or insufficient experience and knowledge may only use the device when supervised or instructed in safe use of the appliance and familiarised with potential dangers.

⚠ ATTENTION: Children must not play with the appliance. Keep all packaging material out of reach of children (*it contains plastic bag – suffocation hazard*).

⚠ ATTENTION: Cleaning and maintenance of the appliance by the user must not be carried out by unsupervised children.

⚠ ATTENTION: Before connecting the main power supply, check that the voltage and frequency match the information on the device.

⚠ ATTENTION: Always make sure that the socket you intend to plug the cooler into meets the specifications on the machine plate (voltage, frequency, input power).

⚠ ATTENTION: Before performing any operation on the device such as cleaning or maintenance, ALWAYS disconnect the device from power supply.

⚠ ATTENTION: Never insert tools or other objects into the fan.

⚠ ATTENTION: Never touch electrical parts with wet or damp hands.

⚠ ATTENTION: To ensure the performance of the cooling unit, never block the air supply.

⚠ ATTENTION: Water temperature during sanitation must not be higher than 25 °C!

⚠ ATTENTION: Always make sure that the power socket you intend to plug the cooler into is freely accessible so that the plug can be pulled out immediately in case of emergency.

⚠ ATTENTION: When pulling the plug out of the socket, hold the plug tightly and pull. Do not pull on the power cord under any circumstances, as damage may occur.

⚠ ATTENTION: To turn the device off completely, unplug the appliance from the power socket.

⚠ ATTENTION: In the event of damage to the electrical installation of the product, a trained service technician must be called. Do not under any circumstances repair it yourself.

⚠ ATTENTION: The cooling system contains flammable coolant R290 (propane)!



⚠ ATTENTION: Emergency maintenance and repair of the cooling system must be performed by trained, authorised technicians who are familiar with cooling and electrical systems. The technicians should have special training and qualification for handling flammable substances in order to perform service on coolers with R290. Follow basic regulations and safety measures regarding servicing and repairs!

⚠ ATTENTION: Do not use open flame and potential sources of sparks near a cooler using **R290** coolant!

⚠ ATTENTION: After unpacking, position the cooler so that the heat generated by the cooling unit can be sufficiently ventilated.

⚠ ATTENTION: Do not place objects that could prevent air circulation on the cooler.

⚠ ATTENTION: The device MUST NOT be used or stored at an ambient temperature below 0 °C. The device is intended for use in normal environments, use only under a roof protected from rain and sunlight. Climate class N.

⚠ DANGER: Protect the cooler and electrical connection from rain and spraying water!

⚠ ATTENTION: Never place the cooler on its side, not even when being transported.

i NOTE: In order for the device to work correctly and at maximum output, it is important to not cover up any of the device's vents and ensure sufficient air circulation.

5. ELECTRICAL CONNECTION:

Connect the device to a power socket in ac-

cordance with specifications on the machine plate of the device. Electrical wiring is subject to local regulations. If the power supply line (cable) is damaged, it must be replaced by the manufacturer, its service technician or similarly qualified person to avoid a dangerous situation.

⚠ DANGER: Do not use or turn on the device if the power cord is damaged!

6. TESTING:

The product is supplied in such a way that it needs to be installed according to the instructions. It is then ready for use.

7. WARRANTY:

The device comes with a warranty in accordance with general legal regulations of the Czech Republic or in accordance with the trade agreement. During the warranty period, we will remedy free of charge any defects in the product that have not been caused by excess wear and tear, improper handling, incorrect storage or use of the product contrary to the instructions and its design as defined by the manufacturer. Materials replaced during the warranty period are our property. The legitimacy of the warranty claim is always decided by an authorised service centre. Warranty provided by a seller outside the Czech Republic is governed by an agreement between the seller and the buyer in their mutual relationship, which is not a direct relationship with the manufacturer. The buyer is not entitled to claim the warranty from the manufacturer. Shipping or other costs are not covered by the warranty.

WARNING:

Electrical devices and appliances must be checked/inspected at a time stipulated by applicable legislation of the country where the device is operated. Inspection of electrical wiring may only be done by a person with valid authorisation for this activity. Service work, provision of spare parts and inspections are carried out by the manufacturer or by an authorised service centre.

8. DESCRIPTION OF THE COOLING DEVICE (see Fig. 8):

1. Stand	5. Air outlet (5/16" speed fitting)
2. Control panel	6. Beverage inlet (3/8" speed fitting)
3. Cooler mounting 2x	7. Socket 220–240 V 50 Hz
4. Air filter	8. Lead cable

9. PACKAGE CONTENTS (see Fig. 9.):

1. Tap
2. Drip tray
3. Tap wrench

10. INSTALLATION AND PLACEMENT: (see Fig. 10.):

10.1 Preparing for the cooler installation:

Cut a hole in the worktop according to dimension 315 x 400 (see Fig. 10.1).

⚠ ATTENTION: Don't forget to create ventilation holes in the cabinet where the PYGMY PRO KITCHEN will be placed.

10.2 Mounting the cooler to the worktop:

Place the cooler in the work plate (see Fig. 10.2) and secure with the cooler handles (2x).

10.3 Mounting of the tap stand:

Insert the tap stand into the cooler (see Fig. 10.3) and tighten the locking nut (towards the right).

⚠ ATTENTION: Do not forget to remove the stopper of the stand pipe (10.A).

11. TAP INSTALLATION (see Fig. 11.):

1. Place the stop ring on the thread of the tap.
2. Screw the tap into the stand fitting (towards the right). Make sure to insert the gasket.
3. Loosen the tap nut (towards the right) and align the tap to the perpendicular position.
4. Tighten the tap nut with a spanner (towards the left).

12. KEG COUPLER ASSEMBLY (see Fig. 12.):

12.1 Outlet for keg pressurisation:

Variant of connection with the use of a bushing, the hose is fitted onto the bushing and affixed with a clip.

⚠ ATTENTION: Before screwing the quick coupler onto the 5/8" thread, make sure that a lip valve (12.A check valve) is inserted on the keg coupler (air inlet for delivery medium).

12.2 Outlet for beverage:

Screw the 7-mm bushing 90 deg.+nut 5/8+seal onto the keg coupler.

13. BEVERAGE SUPPLY CONNECTION AND PRESSURISATION (see Fig. 13.):

- | | |
|----------------------|---|
| 1. Pygmy Pro Kitchen | 5. Speed fitting F 5/8 x 8 mm |
| 2. Air outlet | 6. DM corner fitting 9.5 x 9.5 mm |
| 3. Beverage inlet | 7. Bushing 90 deg. + nut |
| 4. Beverage | 8. Keg coupler (A-system, S-system, M-system) |

14. KEG TAPPING AND UNTAPPING (see Fig. 15.):

14.1 Keg tapping:

Procedure for tapping a keg using an S-system keg coupler.

14.2 Keg untapping:


Procedure for untapping a keg using an S-system keg coupler.

14.3 Keg tapping:



Procedure for tapping a keg using an A-system keg coupler.


14.4 Keg untapping:

Procedure for untapping a keg using an A-system keg coupler.


 **ATTENTION:** Make sure the adapter is clean before tapping the keg!

15. PUTTING INTO OPERATION:

1. Interconnect the air supply and the beverage supply according to point 13.
2. Connect the cooler to the power mains.
3. Tap the keg according to point 14. tapping the keg.
4. Turn on the control panel .
5. Turn on the air compressor and pressurise to the required pressure .
6. Check that all the joints are sufficiently tight.

 **ATTENTION:** If a leak occurs, untap the keg according to point 14 and turn off the device. Fix any leaks in the supply. If a leak is found inside the device or you are not sure what to do, contact a service centre.

7. Use the dispensing tap to let out some of the beverage and check that there is no water in the device.

 **ATTENTION:** If there is water or sanitising solution in the device, do not set the device to maximum cooling. It may cause freezing of the beverage tubing and damage the device.


8. Set the desired temperature on the thermostat – see point 16.
9. The beverage is now cooling, once cooled (about 5-10 minutes) you can tap the first beverage.

16. TEMPERATURE AND ADJUSTMENT (see Fig. 16.):

The temperature of the cooled beverage is controlled by an electronic thermostat between 2 °C and 8 °C.

16.1 Control panel:

1. Main switch
2. Thermostatic scale
3. Temperature adjustment button (each press of the button lowers the temperature of the beverage)
4. Button to switch the compressor on/off

 **ATTENTION:** If you are using the cooler to cool non-alcoholic beverages, set the thermostat to no more than level 3. Otherwise, the beverage may freeze in the cooler's tubing and damage the device.

 **Max. temperature of the input beverage**
25 °C.


17. HOW TO WORK WITH SPEED FITTINGS (see Fig. 17.):


17.1 Speed Fitting Installation:

Grasp the speed fitting and insert the hose all the way inside the speed fitting body (ca. 20 mm). The end of the hose must be straight so that it plugs fully into the coupling. If the hose will not go in, moisten the end of the hose.

17.2 Speed Fitting Removal:

Hold the grey ring tight against the body of the speed fitting and pull out the hose.

 **ATTENTION:** If you do not hold the grey ring but pull at the hose, the speed fitting will cut even deeper into the hose.

 **ATTENTION:** The hoses must not be under pressure during removal.

18. ENVIRONMENTAL PROTECTION:

Waste sorting:



This product must not be disposed of in regular municipal waste. Electrical waste in the Czech Republic is disposed of through the Rema System (www.remasystem.cz).

In countries other than the Czech Republic, waste sorting is subject to local regulations.



Sorted waste allows recycling and reuse of used products and packaging materials. Re-using recycled materials helps protect the environment from pollution and reduces the consumption of raw materials. Local regulations may regulate how household appliances are disposed of at local collection centres or at the point of sale.


19. MAINTENANCE:

After each use, flush the beverage tubing of the cooler with pressurised water (see Water Sanitation). For easier flushing, use a sanitation adapter according to your type of keg coupler (not included). The cooler must be sanitised once every 14 days by a person

with chemical engineering qualifications. Every month it is necessary to check the cleanliness of the air filter, to blow off any impurities with compressed air or to wipe them off; otherwise, there is a risk of reducing the cooling capacity or damaging the cooler.

20. INSPECTION BEFORE EACH USE:

1. Visual inspection.
2. Check the cable feed.
3. Air filter clogging (in case of excessive clogging, clean more often than once a month).

 **ATTENTION:** Do not use the device if a fault is detected.


21. PERIODIC CHECKS:

- ✓ 1x a week: check that the power cable is undamaged and that the plug is firmly in the socket.
- ✓ 1x a week: check that the device is not exposed to radiant heat.
- ✓ 1x a week: check that air circulation is not obstructed.
- ✓ 1x a month: check the air filter of the cooling unit and clean it regularly.
- ✓ 1x a year: arrange for an electrical safety check by an inspection engineer.

22. WATER SANITATION (see Fig. 22.):

(sanitation adapter)

Connect the sanitation adapter (not included) to the water supply system with a hose.

 **ATTENTION:** The maximum water temperature must not exceed 25 °C.

Sanitation procedure:

When you have finished a keg, connect the keg coupler to the sanitation adapter the same way as if you were tapping a keg. Once connected, open the bar tap lever and hold it open until clean water flows out of the tap (all beverage residue and partial sediments flush out).

For better sanitation of the cooling device, place cleaning balls into the hose beyond the keg coupler and use pressurised water to clean out the beverage tubing.

i NOTE: Sanitation adapter is not included. It can be purchased as an accessory for the cooler.

i NOTE: Do not forget to dismount the tap and remove the cleaning balls.

23. TABLE OF MALFUNCTIONS:

Malfunction	Cause	Removal
beverage does not flow	keg tapped incorrectly	check that the keg coupler lever is pushed down
	water from sanitation froze	turn off the device and then wait until the beverage starts flowing again (it may take a few minutes or hours!)
	compensator is closed	move the compensator lever on the tap
beverage cooled insufficiently	incorrect thermostat setting	reduce the temperature of the beverage
	poor air circulation	check the air filter for blockages
	the device overheats	place the device in a colder environment
the tap jerks, drink sprays out	pressure too high	reduce delivery medium supply, reduce pressure in the keg
beer foams excessively		reduce the temperature of the beverage
		regulate flow rate by pushing the compensator lever up
speed fittings leaking	hose not properly inserted	pull out the hose, check for sharp edges on the hose, trim with a knife if necessary
	scratches on the hose	pull out the hose and shorten by approx. 2 cm

i NOTE: If the defect persists even after the checks recommended above, contact a service centre.

Do not forget to specify the following:

- type of defect
- product type
- production year
- product serial number (indicated on the machine plate)

Ordering components:

ALWAYS USE ORIGINAL COMPONENTS. The manufacturer or supplier bear no responsibility for non-original components or components not recommended by the manufacturer.

24. SPARE PARTS:

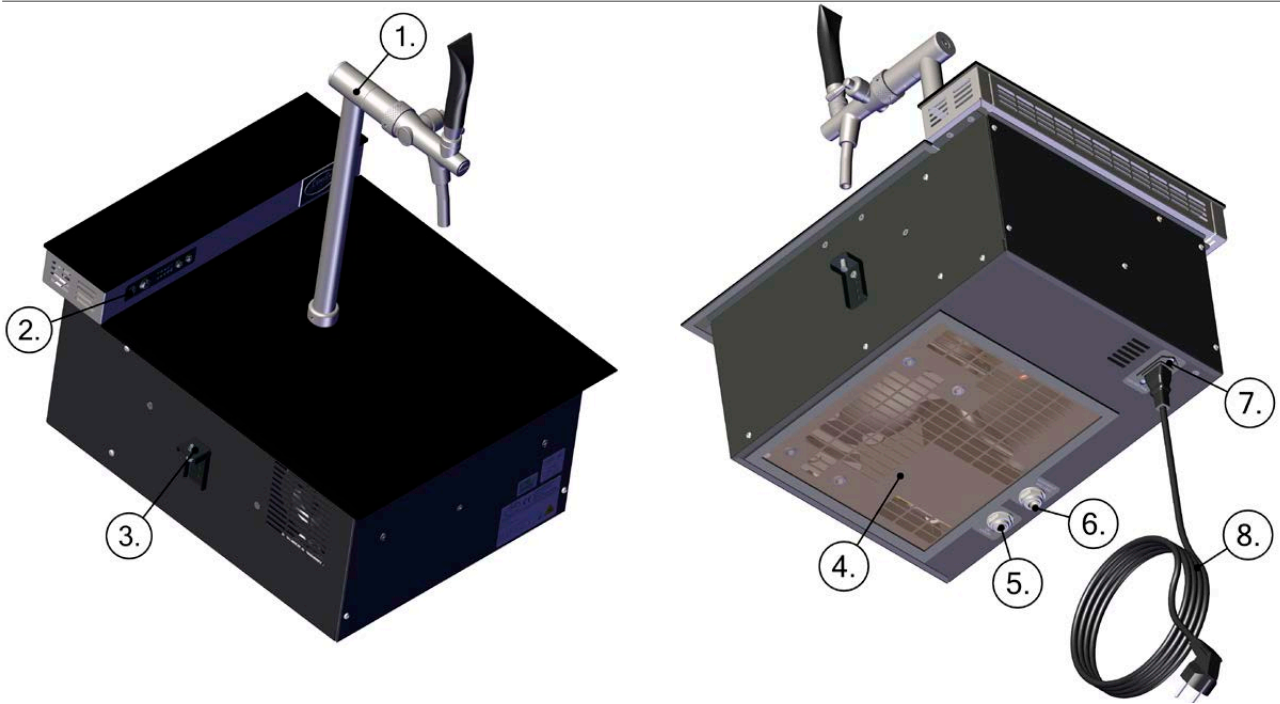
When ordering spare parts it is always necessary to specify:

- product type
- production year
- serial number
- full name of the spare part and its number

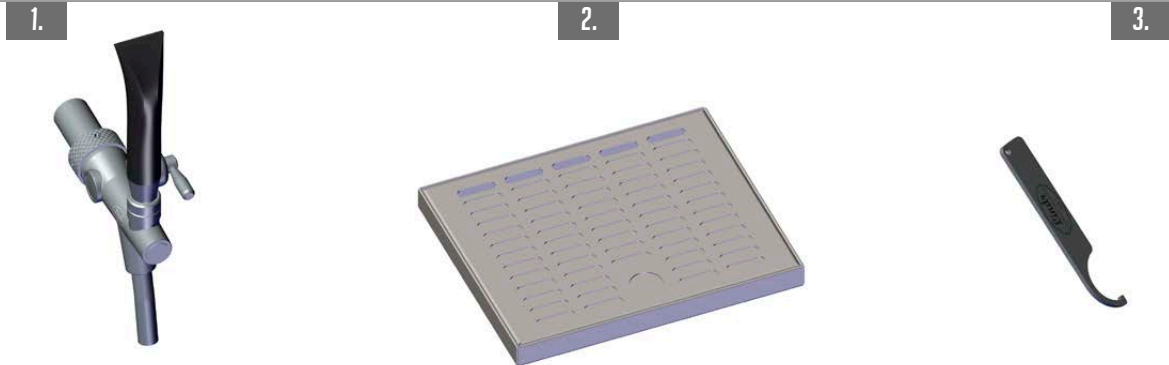
25. TECHNICAL DATA:

Name		PYGMY PRO KITCHEN Green Line
Power	(Hp)	1/8
Output	(W)	280
Maximum output	(l/hour)	35
Continuous output	(l/hour)	25
Thermal gradient	Δt (°C)	10
Type of refrigerant		R290
Voltage	(V/ Hz~1)	220–240 V 50 Hz~1
Power input (W)	(W)	322
Current (A)	(A)	1.4
Skeleton dimension	(W x D x H mm)	354 x 433 x 628
Net weight	(kg)	21.5

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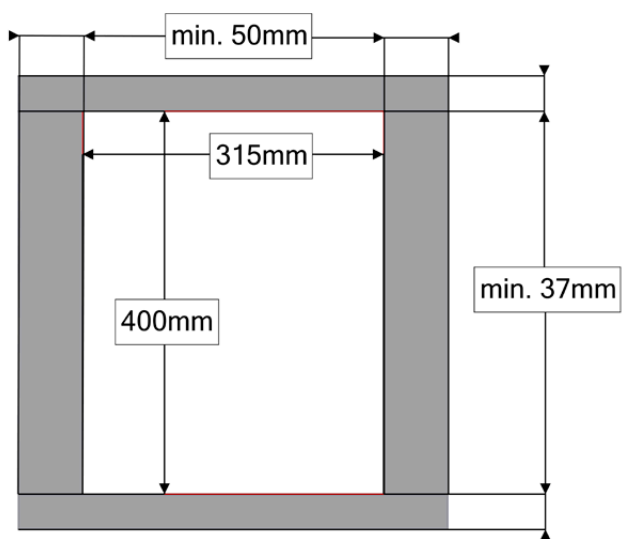


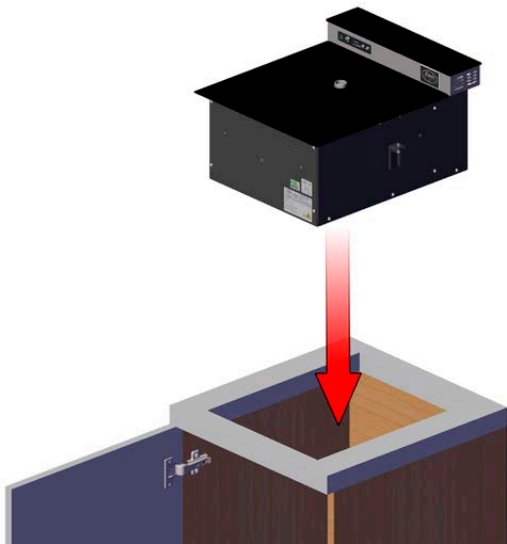
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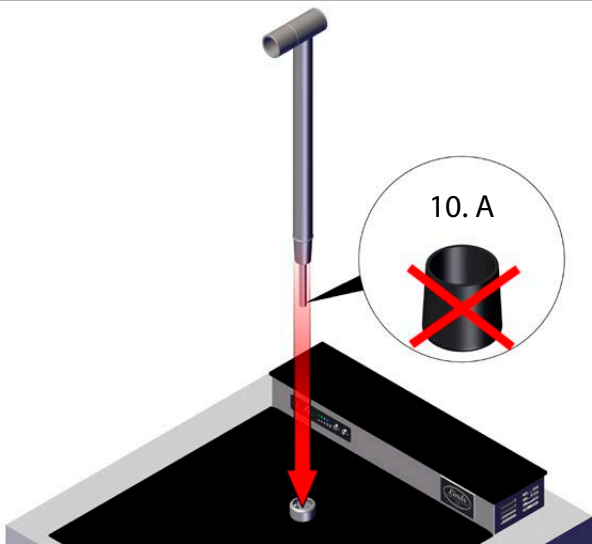
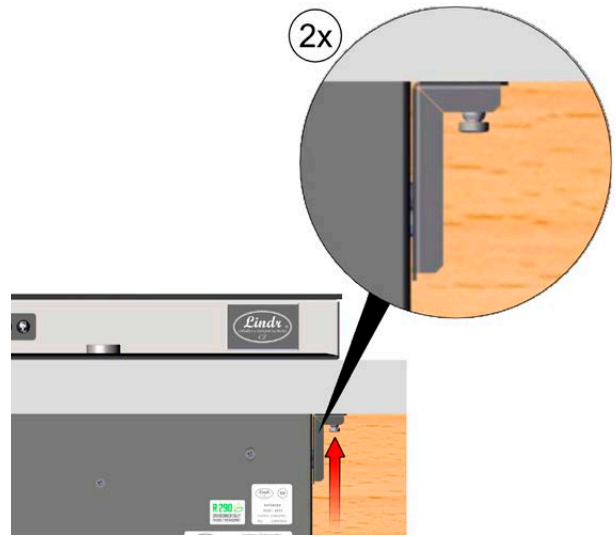
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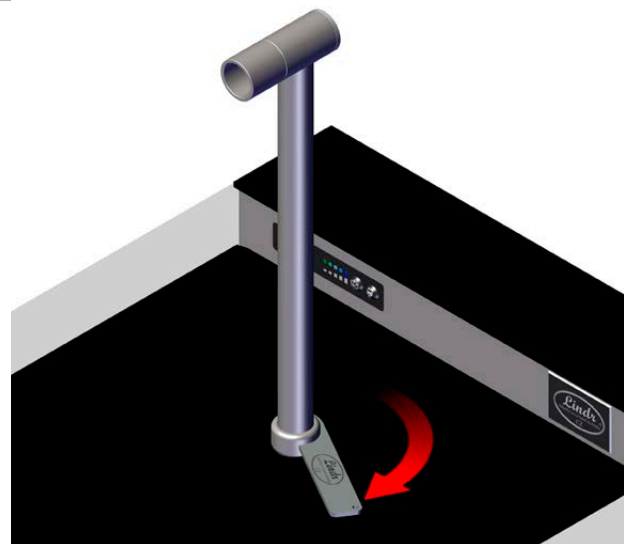




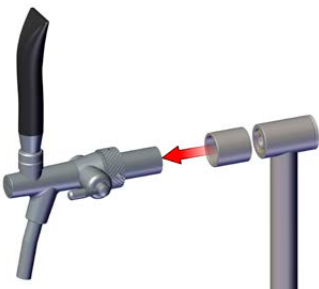
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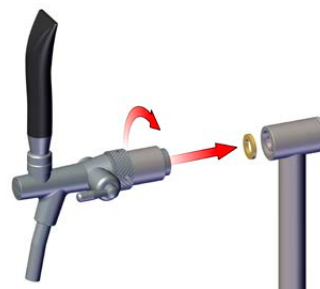
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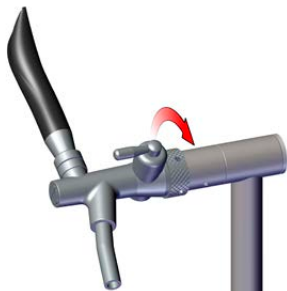
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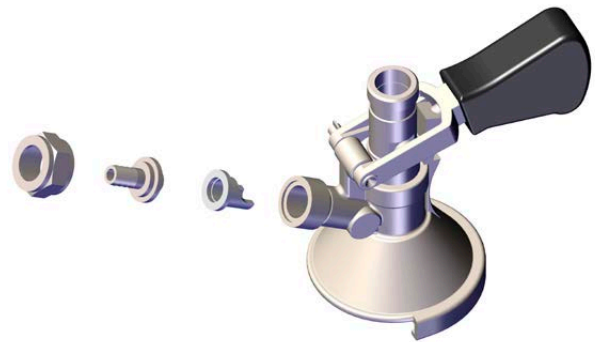
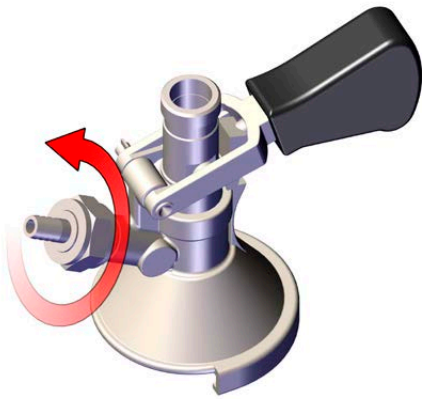
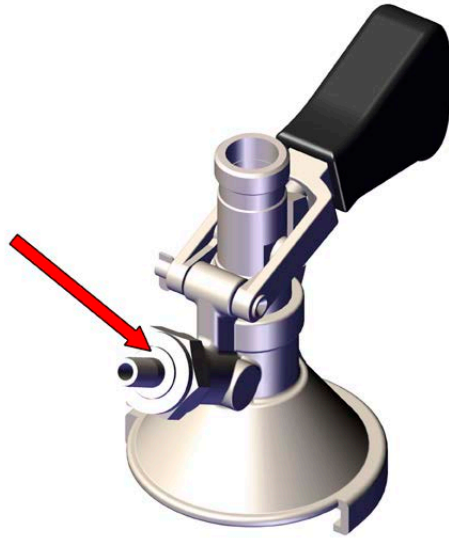


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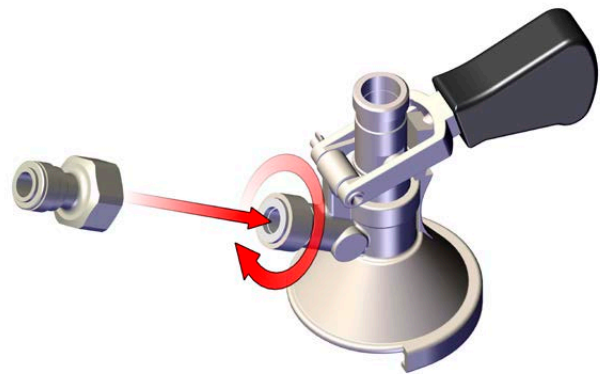
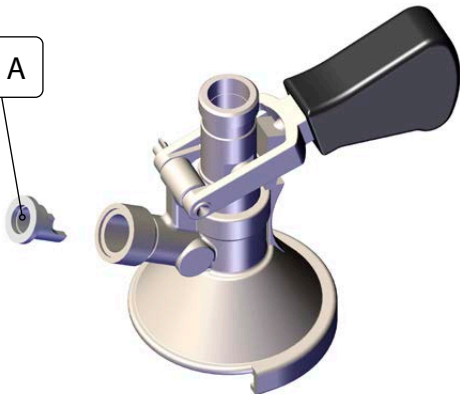
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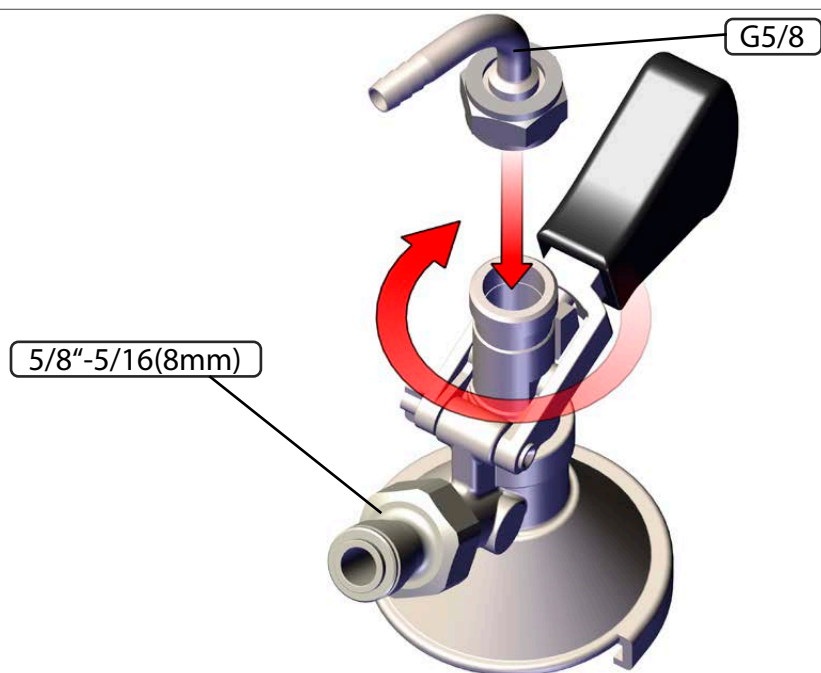
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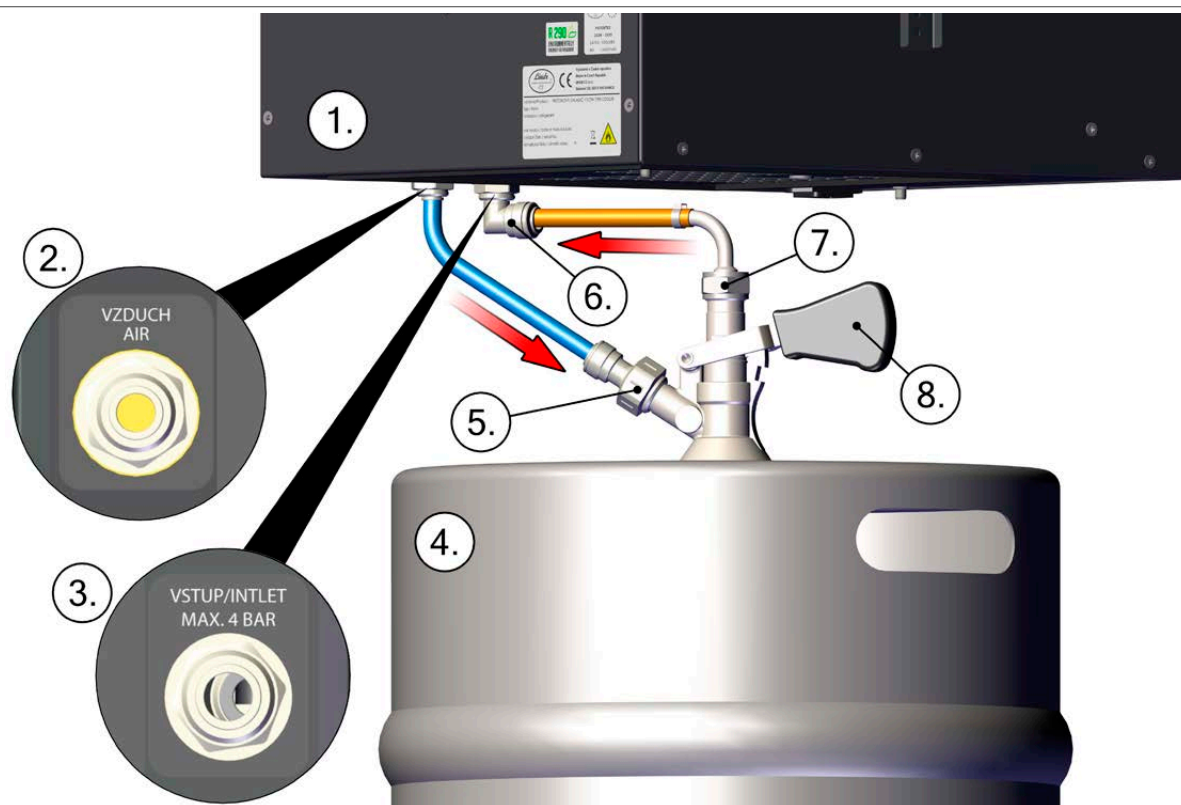
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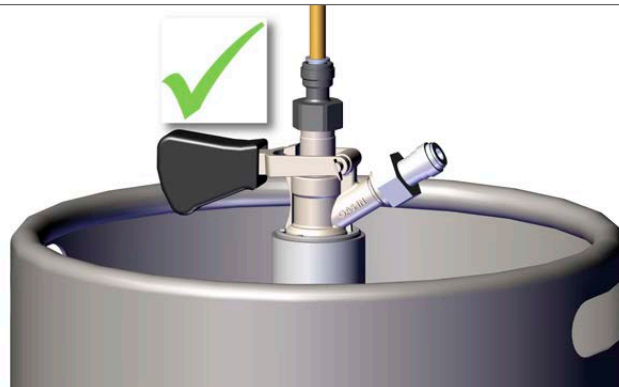
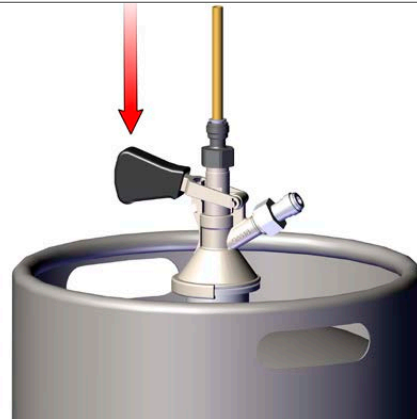
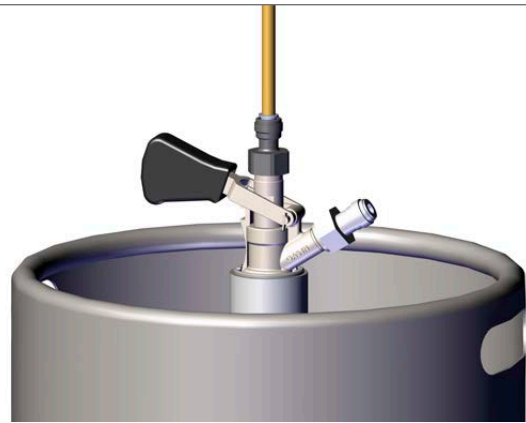
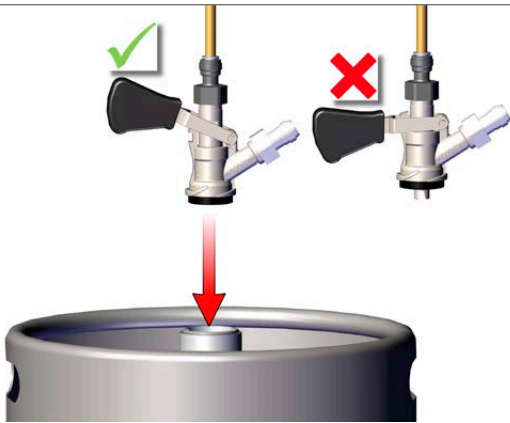
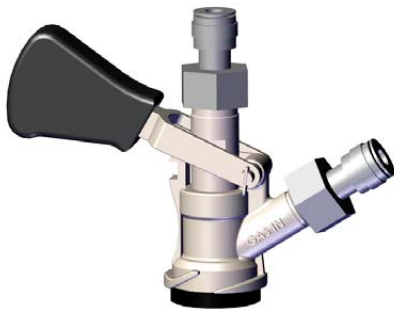


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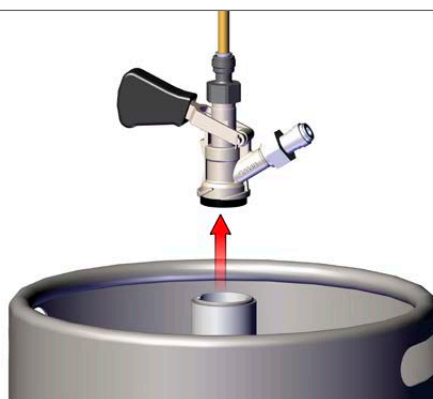
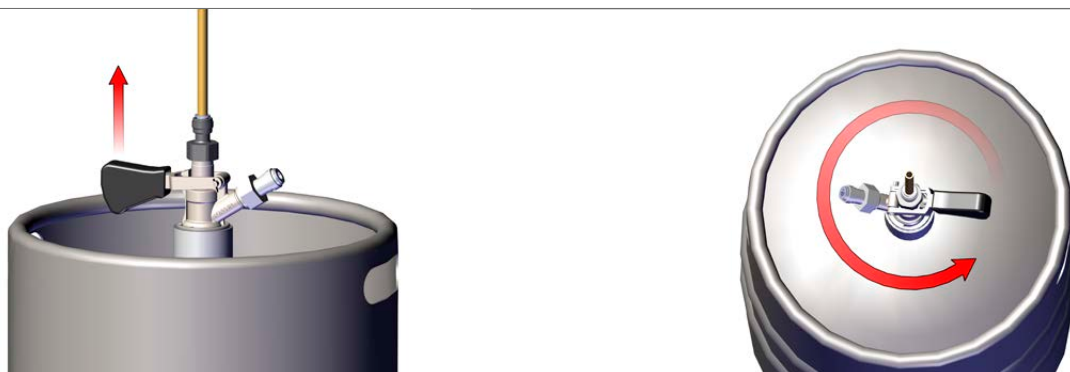


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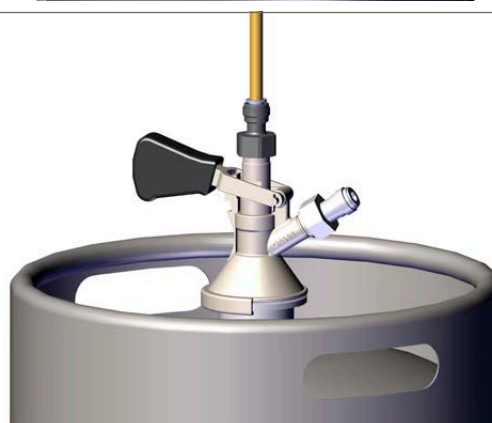
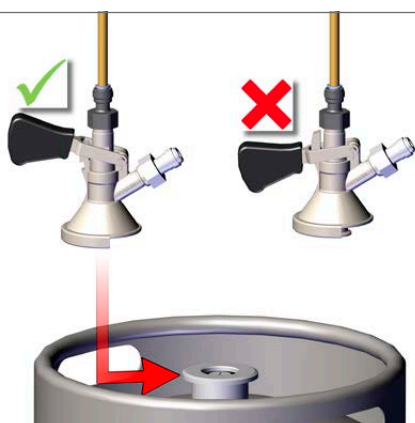
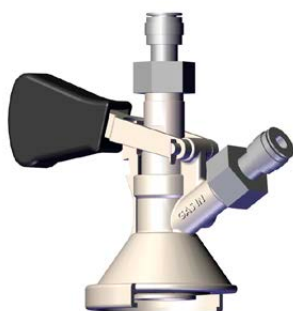
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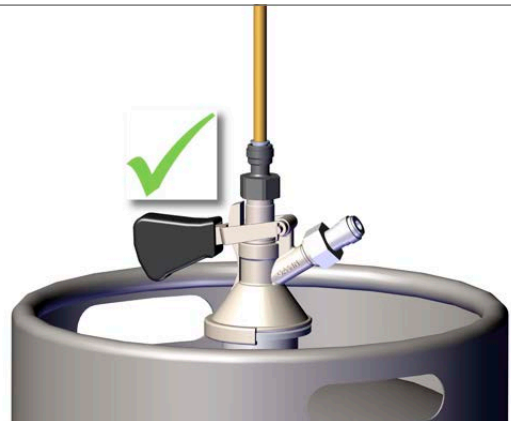
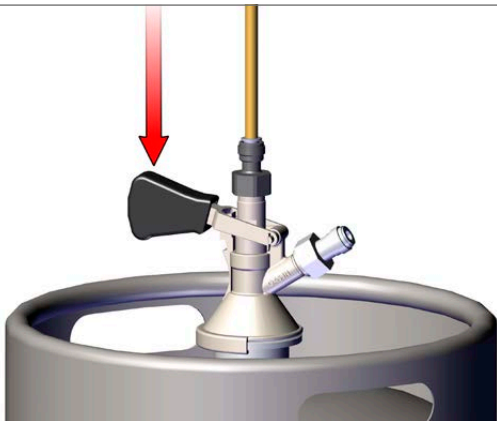


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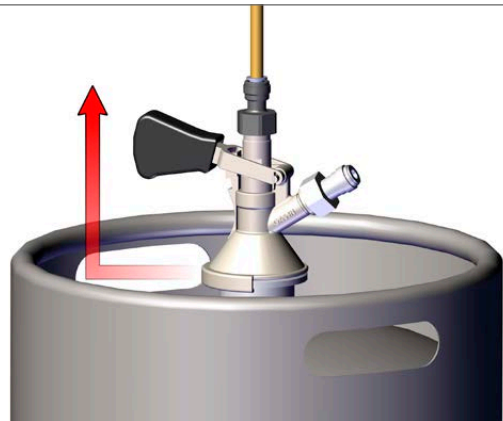
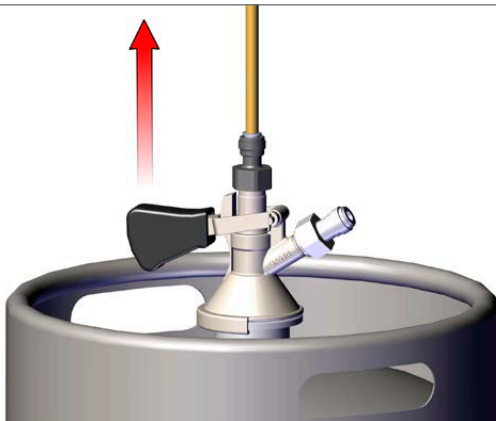


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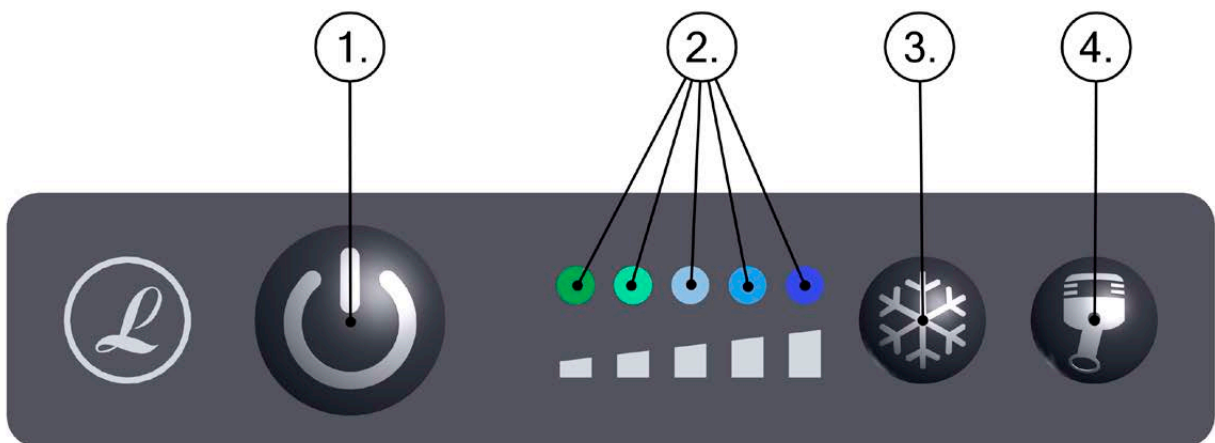


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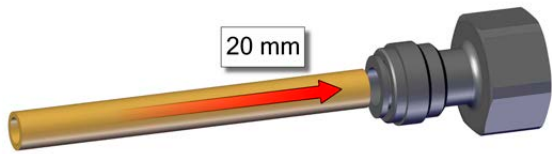


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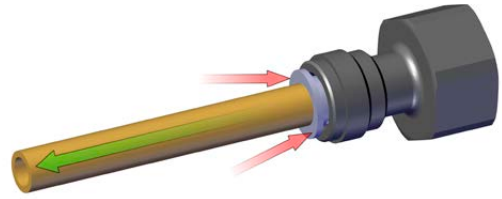
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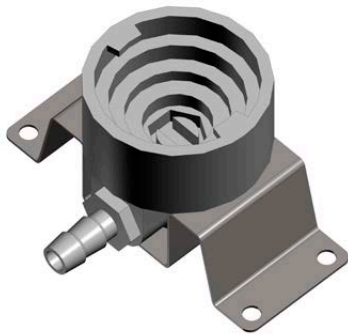


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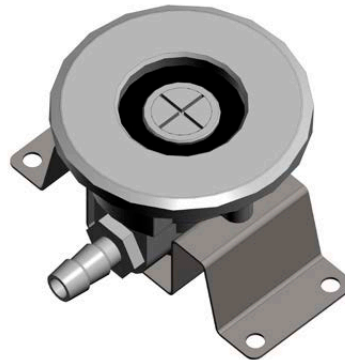


22.

S-system



A-system



26.

