

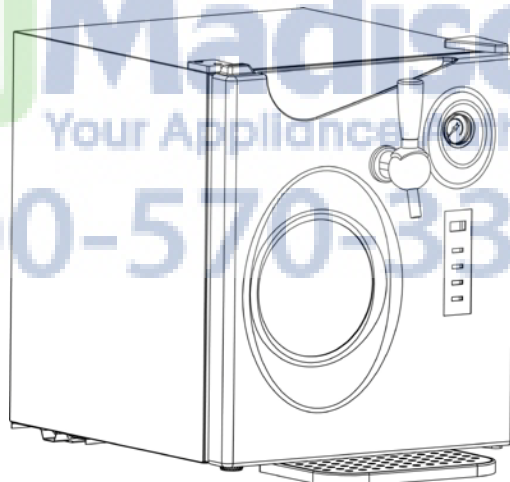


# Party Pub

## INSTRUCTION MANUAL MANUAL DE INSTRUCCIONES

Model Number / No. de Modelo:      CB350S

**BEER DISPENSER**  
**DISPENSADOR DE CERVEZA**



**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.**

La sección en español empieza en la página 19

Avanti has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

---

Avanti Products, A Division of the Mackle Co., Inc.  
P.O. Box 520604 - Miami, Florida 33152  
[www.avantiproducts.com](http://www.avantiproducts.com)

---

## TABLE OF CONTENTS

Important Safety Instructions and Appliance Safety	3
Important Safeguides	4
Help Us Help You ...	5
Parts and Features	6
Installation Instructions	7
Before Using Your Appliance	7
Electrical Connection	8
Installation of Your Appliance	9
Preparing the Keg	9 - 11
Setting up the Keg	11
Setting up the Gas Cartridge	11 – 12
Adjusting the Gas Pressure	12
Operating Your Appliance	13
Setting the Temperature	13
Interior LED Light	13
Dispensing Your Beer	13
Care and Maintenance	13
Keg Removal and Cleaning the Unit	13 – 14
Storage	14
Troubleshooting Guide	14
Draught Beer Trouble Guide	15 – 16
Your Avanti Products Warranty	17
Service for Your Appliance	18
Instrucciones en Español	19 – 26
Registration Information and Registration Card	27

## IMPORTANT SAFETY INSTRUCTIONS

<b>⚡WARNING⚡</b>	To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:
<ul style="list-style-type: none"><li>• Read all instructions before using the appliance.</li><li>• Never allow children to operate, play with, or crawl inside the appliance.</li><li>• Never clean the appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.</li><li>• Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.</li><li>• Do not repair or replace any part of the appliance or attempt any servicing unless specifically recommended in the user-maintenance instructions or in published user-repair instructions. Replace the fuse with the same type</li></ul> <p style="text-align: center;">- Save these instructions -</p>	

### APPLIANCE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual for your appliance. Always read and obey all safety messages.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING" or "CAUTION".



Danger means that failure to heed this safety statement may result in severe personal injury or death.



Warning means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



Caution means that failure to heed this safety statement may result in minor or moderate personal injury, property or equipment damage.

All safety messages will alert to know what potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

## IMPORTANT SAFEGUIDES



Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:

### DANGER

- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Replace all panels before operating.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.
- Do not connect or disconnect the electric plug when your hands are wet.
- Unplug the refrigerator or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your refrigerator unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

### WARNING

FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- To ensure proper ventilation for your Appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 53°F (12°C) and below 77°F (25°C). This unit must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- The Appliance should not be located next to ovens, grills or other sources of high heat.
- The Appliance must be installed with all electrical connections in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances is required.
- Do not kink or pinch the power supply cord of the Appliance.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the Appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- Make certain that the hoses are not pinched or kinked or damaged during installations.
- Check for leaks after connection.
- Never allow children to operate, play with or crawl inside the Appliance.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Do not use this appliance for other than its intended purpose.

---

## HELP US HELP YOU...

### Read this guide carefully.

It is intended to help you operate and maintain your new unit properly.

Keep it handy to answer your questions. If you don't understand something or you need more assistance, please call:

**Avanti Customer Service**  
**800-220-5570**

Keep proof of original purchase date (such as your sales slip) with this guide to establish the warranty period.

### **CAUTION:**

THIS UNIT IS NOT DESIGNED FOR THE STORAGE OF MEDICINE OR OTHER MEDICAL PRODUCTS.

### Write down the model and serial numbers.

You'll find them on a plate located on the rear outside wall of the unit.

Please write these numbers here:

\_\_\_\_\_

Date of Purchase

\_\_\_\_\_

Model Number

\_\_\_\_\_

Serial Number

Use these numbers in any correspondence or service calls concerning your unit.

If you received a damaged unit, immediately contact the dealer (or builder) that sold you the unit.

Save time and money. Before you call for service, check the Troubleshooting Guide. It lists causes of minor operating problems that you can correct yourself.

**AjMachines**  
Your Appliance Authority™  
800-570-3355

---

### IF YOU NEED SERVICE

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are some steps to follow for further assistance.

FIRST, contact the people who serviced your unit. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details, including your telephone number, and send it to:

**Customer Service**  
**Avanti Products**  
**10880 NW 30 Street**  
**Miami, FL 33172 USA**

## PARTS & FEATURES



800-570-3355

- |   |                           |    |   |
|---|---------------------------|----|---|
| 1 | Safety Latch              | 9  | Regulator with pressure gauge and cartridge holder assembly |
| 2 | See -thru window          | 10 | Keg Piercing assembly                                       |
| 3 | Leveling Legs             | 11 | Keg support rail  |
| 4 | Upper Door Hinge          | 12 | Glass mug tray  |
| 5 | Pressure gauge window     | 13 | Cleansing cylinder (Not Shown)                              |
| 6 | Tap with pull handle      | 14 | Keg Seal (Total 2) (Not Shown)                              |
| 7 | Temperature Control Panel | 15 | Replacement Hoses (Total 2) (Not Shown)                     |
| 8 | Drip Tray                 | 16 | Tap Plug (Total 1) (Not Shown)                              |

## INSTALLATION INSTRUCTIONS

### ➤ **Before Using Your Appliance**

- Remove the exterior and interior packing.
- Check to be sure you have all of the accessories.
- Clean the interior surface with lukewarm water using a soft cloth.
- **Prior to operating the appliance, read the following instructions:**
  - Do not use the appliance if the power supply cord is damaged. Should it be the case, it must be replaced by a qualified person so as to avoid any shock hazard.
  - This appliance is not designed for young children. Never leave unattended children use this appliance.
  - Prior to any cleaning, and in general when it is not operated, make sure that the appliance is disconnected.
  - Make sure that your **Appliance** is set on a flat surface, protected from the sun and any other heat source.
  - This appliance should be operated at a room temperature between 12° - 25 °C / 53° - 77°F.
  - Do not move the appliance when it is full so as to prevent it from falling over.
  - The power supply cable must be grounded. Never pull the cable directly to disconnect the appliance. Always pull the plug out of the socket.
  - Never lift the appliance by the power supply cable or the dispensing tap. Lift the **Appliance** by its stand.
  - Keep the power supply cable away from heating surfaces.
  - Do not try to repair, adjust this appliance or replace its components by yourself. Should it not operate correctly, contact Avanti Products Customer Service.
  - This appliance is designed for household use only and not for an intensive professional use. Do not use the appliance for other uses than the one for which it is designed.
  - Do not immerse the appliance or its power supply cord in water or any other liquid. Never place it into the dishwasher.
  - Do not cover the appliance or place anything on it.
  - Do not insert any object into the ventilation spaces.
  - Only use the gas cartridges provided for this appliance.
  - Cartridges contain pressurised CO<sub>2</sub>. Keep them in a dry and cool place, away from heat.
  - Do not throw away empty CO<sub>2</sub> cartridges into a fire or any other incendiary device.
  - Prior to operating the **Appliance**, clean it complying with the instructions given in the "Keg Removal and Cleaning the Unit" chapter.

800-570-3355

## ➤ **ELECTRICAL CONNECTION**

### **⚡ Warning ⚡**

Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized Avanti Products service center.

This appliance should be properly grounded for your safety. The power cord of this appliance is equipped with a three-prong plug which mates with standard three prong wall outlets to minimize the possibility of electrical shock.

Do not under any circumstances cut or remove the third ground prong from the power cord supplied. For personal safety, this appliance must be properly grounded.

This appliance requires a standard 115/120 Volt AC ~/60Hz electrical ground outlet with three-prong. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. When a standard 2-prong wall outlet is encountered, it is your responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury.

The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

## ➤ **EXTENSION CORD**

Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

## ➤ **SURGE PROTECTOR**

Most electrical appliances use a series of electric control boards to operate. These boards are very susceptible to power surges and could be damaged or destroyed.

If the appliance is going to be used in an area or if your city / country is prone to power surges / outages; it is suggested that you use a power surge protector for all electrical devices / appliances you use. The surge protector that you select must have a surge block high enough to protect the appliance it is connected to. If you have any questions regarding the type and size of surge protector needed contact a licensed electrician in your area.

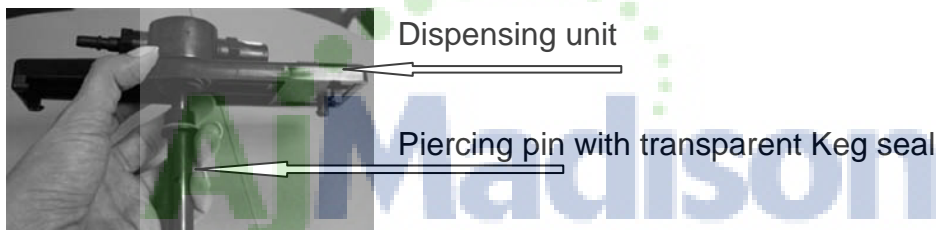
Damages due to power surges are not considered a manufacturer covered defect and will void your product warranty.

### ➤ Installation of Your Appliance

- Take the appliance out of its packaging (do not allow children to play with plastic parts, as this can cause a possible choking hazard).
- Place your **Party Pub** on a steady and horizontal flat surface, leaving at least 5 inches / 10 cm on either side so as to allow correct ventilation of the appliance.
- Set the drip tray into the notches provided.
- Install the dispenser handle and the dispensing head to the door, making sure that both end-pieces perfectly fit together.



- Connect the appliance to the 115V AC power supply
- Screw the piercing pin into the dispensing unit. Make sure that the transparent seal is properly located on the pin before screwing, otherwise, fit it correctly.



### Preparing the keg

Your Party Pub will keep your 5L Keg cool for an almost indefinite period. Once a keg (your Party Pub is designed to hold up to 2 5L Kegs) has been inserted into the running **Party Pub**, it will maintain a nice, cool temperature. Remember to keep your **Party Pub** out of direct sunlight and away from any other direct sources of heat.

This appliance is designed for most 5-liter kegs.

Your **Party Pub** can cool a 5-liter keg from 25°C to 3°C (77° to 38°F) in 9 hours.

Pre-cooling is not needed if the Party Pub is cooled to a temperature of 38°F

Your **Party Pub** is designed to refrigerate a 5-liter keg down to a 3 °C (38°F) temperature within 10 hours.

Never put a keg into the freezer. The beer might freeze and the keg could burst.

**IMPORTANT:**

Before piercing the plug on the top of the keg, you must always follow the instructions marked on the keg to eliminate the excess gas and ensure that the keg has rested long enough to avoid foam coming out through the tap faucet.

**a) Heineken keg:**

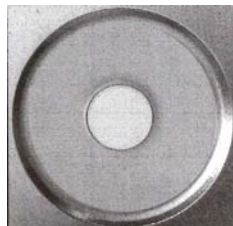
When using the Heineken type keg:

Remove the spout that is supplied with the keg. Remove the adaptor from the keg.

Using the Heineken keg adapter supplied with your Mini-Pub attach it to the dispensing end of the spout. Insert the end of the faucet hose into the Heineken adapter.

**b) Keg with rubber plug:**

This type of plug allows you to pierce the keg simply using the dispensing kit.



**c) Keg with combined plug:**

This type of plug requires the excess air to be vented from the keg by complying with the instructions indicated on the keg. Then, this part must be removed by vigorously pulling it so as to reveal the second part of the plug which can be pierced as in example b).



**d) Keg with vent plug:**

Since both plugs are visually similar, it is impossible to differentiate between a vent plug and a combined plug.

With the vent plug, proceed as with the combined plug (see example c): open the plug and allow the air to vent out (Follow the keg manufacturer's guide as printed on the keg).

Then, you must remove the vent plug as follows:

Using a flat head screwdriver, place the screwdriver underneath the locking ring and lift up the plug. A part of the plug will fall into the keg. This is normal and will not alter the beer's flavor.

Then, fit the all-purpose plug (white keg seal) provided with your appliance into the opening where the original plug used to be.



**d) Other types of kegs:**

Remove the plug's cover then cut the vent plug with the pliers or other tools. Then, fit the all-purpose plug (white keg seal) provided with your appliance into the opening where the original plug used to be.

**CAUTION:** allow the beer to rest before piercing the plug so as to avoid beer spray.

**Piercing pin:**

Prior to installing the piercing pin in the keg, place it under running water so that it is wet at the time of insertion.

Fit the bit vertically and drive it vigorously into the keg.

Then, secure the dispensing head on the keg, pull the locking latch outwards then release it. A click should be heard, indicating that the dispensing head is correctly secured on the keg.

**IMPORTANT:**

Once the keg is pierced, the beer contained must be consumed within 28 days, provided that it remains refrigerated.

**Setting up the keg**

- Open the door by pulling the door forward with enough force to release the safety latch.
- Place the keg on the refrigerating stand, making sure that the female plug of the dispensing head is on the right.
- Connecting the hoses: the male plug of the dispensing head corresponds to the gas inlet. The female plug corresponds to the beer outlet.

**Setting up the gas cartridge**

a) 16 gram cartridge (**Accessory item, sold separately**)

- A 16 gram cartridge can be ordered and will dispense one or more 5L keg.
- **Make sure that the pressure gauge valve is shut (to shut the valve, turn it counterclockwise).**
- Attach the pressure gauge to the end piece of the CO<sub>2</sub> adapter, all the way until it is completely tight.



- Insert the 16 gram CO<sub>2</sub> cartridge in the long part of the adapter.
- Screw the two parts of the adapter together until they are properly tightened and no leaks are detected.



- Connect the hose by inserting it into the hose outlet (to check that the hose is correctly connected, try to remove it by slightly pulling it. Resistance indicates that the hose is correctly connected. In order to disconnect the hose, push in the blue plastic collar on the hose outlet while pulling the hose). See below.



- Place the face of the regulator into the opening on the door and hold it in place with the latch provided.
- Close the door.

b) 255 gram (9 oz) cylinder (Accessory item, sold separately)

- A 255 gram (9 oz) cylinder can be ordered and will dispense up to ten 5L kegs.
- **Make sure that the pressure gauge valve is shut (to shut the valve, turn it counterclockwise).**
- Screw the gas cartridge on the pressure gauge until fit is tight and firm.
- Connect the hose by inserting it into the regulator hose outlet (to check that the hose is correctly connected, try to remove it by slightly pulling it. Resistance indicates that the hose is correctly connected. In order to disconnect the hose, push in the blue plastic collar on the hose outlet while pulling the hose). See below.



- Place the assembly into the housing provided, making sure that the pressure gauge dial is in front of the window and close the latch.
- Close the door.

**Adjusting the gas pressure**

Beer type	CO2 content in %	Pressure in bar approx. 5°C
German beers	+/- 0.5	+/- 0.4 à 0.5 bars
French beers	+/- 0.6 à 0.8	+/- 0.8 bars
Very fermented brown ales	+/- 0.6 à 0.8	+/- 0.8 à 1 bars

## OPERATING YOUR PARTY PUB

### ➤ Setting the Temperature

You will need to set the temperature to best suit your taste.

The temperature can be set from 38° to 43°F (3° to 6°C), using the temperature selectors (▲ and ▼) located below the temperature display.



You can select temperature display setting from Fahrenheit to Celsius degree by pushing appear in blue color in the temperature display window.

### ➤ Interior LED Light

The Party Pub is also equipped with an interior LED light, that can be turned ON or OFF by pressing the



### Dispensing Your Beer

- Always use clean glasses rinsed with very cold water at the time of serving. Impurities prevent the foam from forming in the glass.
- Hold the glass under the dispensing tap, making sure that its end-piece is not in contact with the glass.
- Pull the dispensing tap handle towards you while holding the glass inclined at a slight angle. The quantity of foam depends on the glass inclination. Set the glass upright as the beer level rises.
- Return the tap handle to its original position when the foam reaches the glass brim. The beer will stop flowing.

## CARE AND MAINTENANCE

### ➤ Keg Removal and Cleaning the Unit

When the keg is empty, it is advisable to thoroughly clean the *Party Pub* before loading another keg.

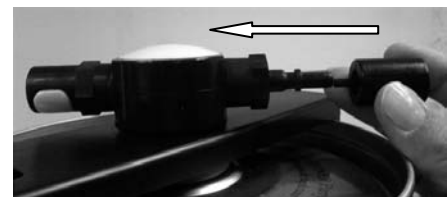
- a) To empty remaining beer from the beer line and remove the keg.
- Open the door and shut the regulator valve (to shut the valve, turn it counter clockwise).
  - Place a container under the dispensing tap and drain by pulling the handle towards you until nothing flows.



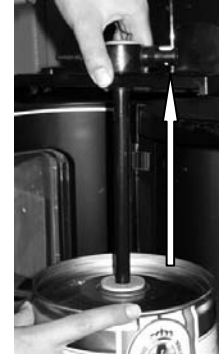
- Disconnect the hoses from the dispensing head.



- Empty the remaining gas using the relief valve supplied as indicated in the photograph to the right. You will hear a “hissing” sound that will indicate that all of the remaining gas is being expelled, continue this step until you no longer hear the “hissing” sound.



- Unlock the dispensing head from the keg by pushing the catch and remove the piercing pin from the keg.



- b) To clean the beer lines
- Fill the cleaning bottle supplied with your appliance half-way with lukewarm water. As required, you may add a bit of detergent. Push it firmly onto the dispensing kit.
  - Reconnect the hoses on the dispensing kit as indicated in section "Setting up the keg".
  - Open the valve of the pressure gauge and set the pressure to 1.0 bar for 5 seconds and then close the valve again immediately.
  - Pull the tap handle towards you and allow the cleaning solution to flow completely.
  - Once you have completely finished all of the cleaning solution, rinse the appliance using the same method but with clean water.
  - Pull on the tap handle to empty the cleaning bottle and release the remaining gas.
  - The various **Party Pub** accessories are **not** designed to be washed in a dishwasher.
- c) To clean the **Party Pub** exterior surfaces.
- Before cleaning the appliance, it is essential to turn off the main switch and then pull the plug out of the socket.
  - The drip tray and cover can be removed from the unit either separately or together by pulling it away from the unit. After cleaning the tray and cover can be returned to place in the reverse manner.

#### **CAUTION**

Failure to unplug the **Party Pub** could result in electrical shock or personal injury.

#### ➤ **Storage**

When the appliance is not used for a long period of time. Store the appliance in a dry place out of children's reach.

### **PROBLEMS WITH YOUR APPLIANCE?**

You can solve many common unit problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

#### **TROUBLESHOOTING GUIDE**

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>
Unit does not operate.	Unit is not plugged in. The circuit breaker tripped or a blown fuse.
Unit is not cold enough.	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket does not seal properly. The unit does not have the correct clearances. Abnormal voltage.
Vibrations.	Check to assure that the unit is level.
The light does not work.	Not plugged in. The circuit breaker tripped or a blown fuse. The light button is "OFF".

## DRAUGHT BEER TROUBLE GUIDE

### CLOUDY BEER

*When beer in glass appears hazy, and not clear.*

Causes	Corrections
1) <ul style="list-style-type: none"> <li>• Over chilling beverage cooler and/or beverage lines.</li> </ul>	1) <ul style="list-style-type: none"> <li>• Excessive low temperatures may cause hazy, cloudy beer, particularly when beer lies in cold coil for long periods of time. Make certain that lines are thoroughly cleaned, and then raise temperature slightly.</li> </ul>
2) <ul style="list-style-type: none"> <li>• General conditions causing cloudy beer.</li> </ul>	2) <ul style="list-style-type: none"> <li>• See wild beer corrections #2, #5, #6, and #7, and flat beer corrections #5, #7, and #8.</li> </ul>

### FLAT BEER

*Foamy head disappears quickly: beer lacks usual zestful brewery fresh flavor.*

Causes	Corrections
1) <ul style="list-style-type: none"> <li>• Greasy glass</li> </ul>	1) <ul style="list-style-type: none"> <li>• Do not wash beer glasses together with glasses that have contained milk or any other fatty substance. Lipstick is a fatty substance.. Make sure it is removed from glass.</li> <li>• Excess amount of germicides build up and leave a fatty film on glass, which may cause flat beer.</li> <li>• It is preferable to steam and sterilize glasses where health laws permit.</li> <li>• Wash glasses thoroughly with a good detergent.</li> <li>• Do not use soap.</li> <li>• Do not dry-wipe glasses. Permit glasses to air-dry by placing them on wire or corrugated metal.</li> <li>• Rinse in fresh cold water just before serving beer. It is best to serve beer in a wet glass.</li> </ul>
2) <ul style="list-style-type: none"> <li>• Improper drawing of beer into glass.</li> </ul>	2) <ul style="list-style-type: none"> <li>• Open faucet quickly and completely.</li> <li>• Check and find the correct distance to hold glass from faucet when drawing. Proper foam should be a tight creamy head, and the collar on the average glass should be ¾" to 1" high.</li> <li>• Beer drawn without head has appearance of being flat.</li> </ul>
3) <ul style="list-style-type: none"> <li>• Not enough pressure.</li> </ul>	3) <ul style="list-style-type: none"> <li>• Increase pressure if beer runs too slowly. Correct flow is to fill</li> </ul>
4) <ul style="list-style-type: none"> <li>• Sluggish pressure regulators.</li> </ul>	6) <ul style="list-style-type: none"> <li>• A regular seat, or the regulator diaphragm, may require replacing.</li> <li>• Also, check the same as you would for Corrections 3 &amp; 4.</li> </ul>

## LOOSE FOAM

Causes	Corrections
<ul style="list-style-type: none"> <li>Large soap-like bubbles (sometimes called fish eyes). Foam settles quickly.</li> </ul>	<ul style="list-style-type: none"> <li>This is generally a Flat Beer condition: the Causes and corrections for Flat Beer should be followed.</li> </ul>

## **WILD BEER**

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

Cause	Corrections
1) <ul style="list-style-type: none"> <li>Improper drawing beer into glass.</li> </ul>	1) <ul style="list-style-type: none"> <li>Open faucet quickly and completely.</li> <li>Check and find the correct distance to hold glass from faucet when drawing. Proper foam should be a tight, creamy head, and the collar on the average glass should be ¾ " to 1" high.</li> </ul>
2) <ul style="list-style-type: none"> <li>Yeast growth, or other obstructions in faucet.</li> </ul>	2) <ul style="list-style-type: none"> <li>Clean faucet hoses daily.</li> </ul>
3) <ul style="list-style-type: none"> <li>Kinks, dents, or twists in coils, or direct draw lines: obstructions in line, near, or behind faucet.</li> </ul>	3) <ul style="list-style-type: none"> <li>Check for, and replace kinked, dented, or twisted line from barrel to faucet.</li> <li>Examine for frayed coupling washer behind faucet that may cause obstruction.</li> </ul>
4) <ul style="list-style-type: none"> <li>Excess CO<sub>2</sub>.</li> </ul>	10) <ul style="list-style-type: none"> <li>Adjust pressure when using CO<sub>2</sub> as low as possible, however, remembering that the applied pressure must be slightly higher than the internal pressure of the beer (no more than 18 lbs. should be applied.)</li> <li>The colder the beer and the higher the applied CO<sub>2</sub> pressure, the more rapid the absorption of CO<sub>2</sub> by the beer. This over-carbonates the beer, causing Wild Beer.</li> </ul>
5) <ul style="list-style-type: none"> <li>Not enough pressure.</li> <li>No pressure</li> </ul>	11) <ul style="list-style-type: none"> <li>Always turn pressure on before drawing beer.</li> </ul>
6) <ul style="list-style-type: none"> <li>Old Beer.</li> </ul>	12) <ul style="list-style-type: none"> <li>Rotate stock. The oldest beer should be tapped first; if beer has been allowed to stand in warm temperature beyond 45° for any excessive length of time, it may begin secondary fermentation.</li> <li>Store beer at 40° all year round.</li> </ul>

## **YOUR Avanti Products WARRANTY**

**Staple your sales receipt here. Proof of original purchase date is needed to obtain service under warranty.**

### **WHAT IS COVERED**

#### **LIMITED ONE-YEAR WARRANTY**

For one year from the date of purchase by the original owner, Avanti Products will, at its option, repair or replace any part of the unit, which proves to be defective in material or workmanship under normal use.

Avanti Products may provide you with a reasonably similar replacement product that is either new or factory refurbished.

During this period Avanti Products will provide all parts and labor necessary to correct such defects free of charge, so long as the unit has been installed and operated in accordance with the written instructions in this manual. In rental or commercial use, the warranty period is 90 days. All Avanti Appliances of 3.5 cubic feet capacity or less must be brought/sent to the appliance service shop for repair.

#### **LIMITED SECOND THROUGH FIFTH YEAR WARRANTY**

For the second through the fifth year from date of original purchase, Avanti Products will provide a replacement compressor free of charge due to a failure. You are responsible for the service labor and freight charges. In rental or commercial use, the limited compressor warranty is one year and nine months. Cost to move the unit to the servicers' shop and back to the user's home, as may be required, are the user's responsibility.

---

### **WHAT IS NOT COVERED**

- Content losses of food due to spoilage.
- Incidental or consequential damages.
- Parts and labor costs for the following will not be considered as warranty:
  - Evaporator doors, door springs, and/or frames.
  - Inner door panels, door shelves, door rails, and/or door supports.
  - Chest refrigerator lid liners.
  - Vegetable crispers.
  - Light bulbs and/or plastic housing.
  - Plastic cabinet liners.
  - Punctured evaporator that voids the warranty on the complete sealed system.
  - Shipping and handling costs associated with the replacement of the unit.
- Repairs performed by unauthorized servicers.
- Service calls that do not involve defects in material or workmanship such as customer education, door reversal, or proper installation.
- Service calls that are related to external problems, such as abuse, misuse, inadequate electrical power, accidents, fire, floods, or acts of God.
- Surcharges including but not limited to, any after hour, weekend, or holiday service calls, tolls, ferry trip charges, or mileage expense for service calls to remote areas, including the state of Alaska.
- Replacement of house fuses or resetting circuit breakers.
- Failure of the product if it is used for other than its intended purpose.
- This warranty does not apply outside the Continental USA.

## SERVICE FOR YOUR APPLIANCE

We are proud of our customer service organization and the network of professional service technicians that provide service on your Avanti refrigerators. With the purchase of your Avanti unit, you can be confident that if you ever need additional information or assistance, the Avanti Products Customer Service team will be here for you. Just call us toll-free.

### AVANTI PRODUCTS CUSTOMER SERVICES

Product Information 800-323-5029	Whatever your questions are about our products, help is available.
Part Orders 800-220-5570	You may order parts and accessories that will be delivered directly to your home, by personal check, money order, Master Card, or Visa.
In-Home Repair Service 800-220-5570	An Avanti Products authorized service center will provide expert repair service, scheduled at a time that is convenient for you. Our trained servicers know your refrigerator inside and out.



## INSTRUCCIONES DE SEGURIDAD

### ADVERTENCIA:

Para reducir el riesgo de incendio, choque eléctrico, o daños cuando use electrodomésticos, siga estas precauciones:

Lea todas las instrucciones antes de usar su Dispensador de Cerveza.

Nunca limpie el Dispensador de Cerveza con líquidos inflamables. Los vapores pueden causar fuego o explosión.

No almacene o use gasolina o cualquier otro líquido o material inflamable cerca de este o cualquier otro electrodoméstico. Los vapores pueden causar fuego o explosión.

### SEGURIDAD

Su seguridad y la de otros es muy importante.

En este manual hemos incluido varios mensajes de seguridad para su electrodoméstico. Siempre lea y siga todos los mensajes de seguridad.



Este es el símbolo de Alerta de Seguridad. Este símbolo le indica cuando hay daño potencial. Todos los mensajes de seguridad estarán incluidos después de este símbolo así como las palabras “PELIGRO”, “ADVERTENCIA” o “CAUTELA”.



“PELIGRO” Si no presta atención a este aviso de seguridad, podría causar grave daño.



“ADVERTENCIA” Si no presta atención a este aviso de seguridad, podría causar grave daño, además de dañar el producto.



“CAUTELA” Si no presta atención a este aviso de seguridad, podría causar daño moderado a personas, propiedad o equipo.

Todos los mensajes de seguridad le explicarán cual es el peligro, así como también como reducirlo e informarle que podría pasar si no se siguen las instrucciones.

**Madison**  
Your Appliance Authority™  
800-570-3355

## GUIAS DE SEGURIDAD

Antes de usar el Dispensador de Cerveza, posicónelo correctamente e instálelo como se describe mas adelante; por favor lea el manual cuidadosamente. Para reducir el riesgo de fuego, choque eléctrico o daños cuando use el Dispensador de Cerveza, siga precauciones básicas, incluyendo las siguientes:

### PELIGRO

- Enchufe en un tomacorriente de 3 orificios, no remueva la tercera punta, no use un adaptador ni use un cable de extensión.
- Reemplace todos los paneles antes de operar la unidad.
- Se recomienda que use un tomacorriente separado, solo para esta unidad.
- No limpie el electrodoméstico con líquidos inflamables. Los vapores pueden causar fuego o explosión.
- Antes de limpiar y darle mantenimiento a la unidad, asegúrese que esté desenchufada, de lo contrario podría causar un choque eléctrico, daños o muerte.
- No enchufe o desenchufe el cable eléctrico cuando este con las manos mojadas o húmedas.
- No intente reparar o reemplazar ninguna pieza del Dispensador a no ser que sea indicado específicamente en este manual. Cualquier reparación debe ser efectuada por un técnico calificado.

### ADVERTENCIA

- Siga las indicaciones que aplican a su Dispensador.
- Para asegurar ventilación adecuada a su Dispensador, el frente de la unidad no debe tener obstrucciones de ningún tipo. Escoja un área bien ventilada con temperaturas que no bajen de 53° F (12° C) ni suban de 77° F (25° C). Esta unidad debe ser instalada en un área protegida de viento, lluvia, rocío o goteras.
- El Dispensador no debe ser colocado cerca de hornos, parrillas u otras fuentes de calor.
- El Dispensador se debe instalar con todas las conexiones eléctricas de acuerdo a los códigos locales y de su estado. Se requiere un suministro eléctrico estándar (115 V AC, 60 Hz) correctamente instalado y de acuerdo al Código Nacional de Electricidad, así como los códigos y ordenanzas locales.
- No enrosque ni apriete el cordón eléctrico del Dispensador.
- El fusible (o interruptor) debe ser de 15 amperios.
- Es importante que el Dispensador esté nivelado para que funcione correctamente. Asegúrese que las mangueras no estén dobladas, apretadas o dañadas durante la instalación.
- Asegúrese que no hayan goteos después de la instalación.
- No permita que los niños operen la unidad, ni que jueguen con o dentro de ella.
- No use productos de limpieza con solventes o agentes abrasivos ya que estos limpiadores pueden dañar o decolorar el interior.
- No use esta unidad para otra cosa que no sea su propósito.

### **ANTES DE OPERAR EL DISPENSADOR, LEA LAS SIGUIENTES INSTRUCCIONES**

- No use el electrodoméstico si el cable eléctrico está dañado. Si es este el caso, debe ser reemplazado por un técnico calificado para evitar cualquier peligro de choque eléctrico.
- Antes de conectar la unidad, verifique que el voltaje sea el correcto.
- Este electrodoméstico no está diseñado para ser usado por niños. Siempre supervise a los niños cuando estén cerca de la unidad.
- Antes de limpiar y cuando la unidad no esté en funcionamiento, desconéctela.
- Asegúrese que el Party Pub (Dispensador de Cerveza) esté sobre una superficie plana, protegido del sol y otras fuentes de calor.
- Dentro de lo posible, la unidad debe estar en una habitación donde la temperatura esté entre los 12° - 25° C / 53° - 77° F.
- No mueva la unidad cuando esté llena para prevenir que se caiga.
- El cable eléctrico debe ser con conexión de tierra. Nunca hale del cable para desconectar la unidad. Siempre hale del enchufe.
- Nunca levante la unidad por el cordón o el grifo. Levante el Party Pub por la base.
- Mantenga el cordón eléctrico alejado de las fuentes de calor.
- No intente reparar, ajustar la unidad o reemplazar los componentes Ud. mismo. Si la unidad no funciona correctamente, contacte al Servicio al Cliente de Avanti Products.
- Esta unidad está diseñada para ser usada dentro de la casa y no para uso intensivo profesional. Use esta unidad sólo para lo que fue diseñada.
- No sumerja la unidad o el cable eléctrico en agua o cualquier otro líquido.
- No cubra la unidad ni coloque nada encima.
- No inserte objetos dentro de las ventanillas de ventilación.
- Solo use los cilindros de gas provistos para esta unidad.
- Los cilindros contienen CO<sub>2</sub> contenido bajo presión. Manténgalos fuera del calor y en un lugar seco y frío.
- No tire los cilindros vacíos de CO<sub>2</sub> en el fuego o cualquier otro incendio.
- Antes de operar el Party Pub, límpielo siguiendo las instrucciones del capítulo "Limpieza".

### **CONEXIÓN ELÉCTRICA ADVERTENCIA**

El uso incorrecto del enchufe de tierra puede ocasionar un choque eléctrico. Si el cable eléctrico está dañado, reemplácelo en un centro de servicio autorizado por Avanti Products.

Esta unidad debe estar conectada correctamente para su seguridad. El cable eléctrico de esta unidad está equipado con un enchufe de 3 puntas para ser usado en los enchufes de pared de 3 orificios para minimizar la posibilidad de choque eléctrico.

Bajo ninguna circunstancia corte o remueva la tercera punta del enchufe. Para seguridad personal, esta unidad debe estar correctamente conectada a tierra.

Esta unidad requiere electricidad estándar de 115 Voltios AC/ 60 Hz a través de un enchufe de pared de 3 orificios y con conexión a tierra. Haga que un electricista calificado verifique el enchufe de pared y los circuitos para asegurar que la conexión está correctamente conectada a tierra. Si sólo tiene un enchufe de pared de 2 orificios, es su responsabilidad y obligación reemplazarlos por un enchufe de pared de 3 orificios.

El cable debe ser asegurado atrás de la unidad y no dejarlo expuesto o colgando para prevenir daños o accidentes.

La unidad debe ser conectada a un enchufe individual que tenga el voltaje requerido por la unidad el cual está en la etiqueta de la misma. Esto asegura el mejor funcionamiento y también previene una sobrecarga en los circuitos lo cual podría causar un incendio por el sobrecalentamiento. Nunca desenchufe la unidad halando del cordón. Siempre sujete el enchufe firmemente y hálelo. Repare o reemplace inmediatamente todos los cordones que estén deshilachados o dañados. Cuando mueva la unidad tenga cuidado de no dañar el cordón.

## I. INSTALACION

- Saque la unidad de la caja (no permita que los niños jueguen con las partes plásticas, esto puede ocasionar el peligro de asfixia o sofocación).
- Coloque el Party Pub sobre una superficie plana y estable, dejando 5 pulgadas / 10 cm a cada lado para permitir la correcta ventilación.
- Coloque la Bandeja de Goteo en la ranura.

## II. PREPARANDO EL KEG (BARRIL)

El Dispensador mantendrá el barril de 5L frío por un tiempo indefinido. Recuerde mantener el Party Pub fuera de la luz solar directa y otras fuentes de calor.

Esta unidad está diseñada para usar la mayoría de barriles de 5 Lt. Su Party Pub está diseñado para enfriar dos barriles de 5 Lt a una temperatura de 3° C (38° F) en 10 horas. Nunca coloque el barril en el congelador. La cerveza podría congelarse y el barril explotar.

## IMPORTANTE

Antes de abrir el barril, siga siempre las instrucciones marcadas en este para eliminar el exceso de gas y asegurar que el barril ha reposado lo suficiente para evitar que la espuma salga.

- a. Barril con tapón de hule: Permite que perfore el tapón solamente usando el juego del Dispensador.
- b. Barril con tapón mixto: Este tapón requiere que el exceso de aire salga del barril para cumplir con las instrucciones indicadas en este. Después hale la tapa con fuerza para llegar al tapón descrito en la parte a.
- c. Barril con tapón ventilado: Como el tapón mixto y el tapón ventilado son visualmente similares, es difícil diferenciarlos. Con el ventilado proceda como en el caso del combinado (vea ej. b.): abra el tapón y permita que el aire salga (siga las guías del fabricante tal como se indica en el barril). Después retire el tapón de la siguiente manera: Usando un destornillador, colóquelo bajo el aro y levante el tapón. Una parte del tapón caerá dentro del barril. Esto es normal y no altera el sabor de la cerveza. Después, coloque el tapón (blanco) incluido.
- d. Cerveza Heineken. Cuando use barriles de cerveza Heineken, remueve el tubo de salida del barril. Remueva el adaptador del barril. Instale el conector de Heineken (incluido) al adaptador del barril. Instale de nuevo el adaptador junto con el conector al barril. Instale este conector de la manguera que viene del grifo al extremo del conector. Ya puede disfrutar de la cerveza.
- e. Con aguja: Antes de instalar la aguja en el barril, mójela para facilitar su penetración a través del tapón amarillo. Colóquela verticalmente y pénétrela dentro del barril. Después asegure la parte superior del juego de dispensador en la parte superior del barril, hale el seguro hacia fuera y luego suéltelo. Cuando esté correctamente asegurada en el barril oirá un "click".
- f. Una vez que la aguja esté insertada, la cerveza podrá ser consumida por aproximadamente 28 días, siempre y cuando el barril se mantenga refrigerado.

## III. COLOCANDO EL BARRIL

- Coloque el barril en la plataforma, asegurándose que el enchufe femenino de la cabeza dispensadora esté al lado derecho.
- Conecte las mangueras: el enchufe femenino de la cabeza dispensadora corresponde a la entrada del gas. El enchufe masculino corresponde a la salida de la cerveza.
- Cierre la puerta.

#### IV. COLOCANDO EL CILINDRO DE GAS

a. El cilindro de gas CO<sub>2</sub> no está incluido pero está disponible como accesorio de nuestro departamento de partes.

- Inserte el cilindro de 16 gramos en la parte larga (inferior) del adaptador.
- Enrosque las dos partes del adaptador hasta que escuche "Pop", este sonido indica que se ha perforado el sello del cilindro y que el gas CO<sub>2</sub> fluirá libremente, asegúrese de apretarlo firmemente para evitar fugas o escape de CO<sub>2</sub>.
- Conecte la manguera insertándola en la ranura (para verificar que la manguera está correctamente conectada, trate de halarla suavemente. Resistencia significa que la manguera está correctamente conectada. Para desconectarla, empuje el cuello metálico en la salida de la manguera mientras la hala). Vea abajo.
- Ajuste el regulador rotando el botón, a favor de la rotación del reloj hasta alcanzar .5 bars.
- Coloque el ensamblado completo en la base de soporte provista en el compartimiento específico al lado derecho del Party Pub.

#### V. AJUSTANDO LA PRESION DEL GAS

Tipo de cerveza	Contenido de CO <sub>2</sub> en %	Presion de bar approx. 5° C
Alemanas	+/- 0.5	+/- 0.4 a 0.5 bars
Francesas	+/- 0.6 a 0.8	+/- 0.8 bars
Muy fermentadas, oscuras, ales	+/- 0.6 a 0.8	+/- 0.8 a 1 bar

#### VI. AJUSTANDO LA TEMPERATURA

Ajuste la temperatura de acuerdo a su gusto. Esta puede variar entre 3° a 6° C (38° a 43° F), usando el selector de temperatura (▲ y ▼) localizados bajo el indicador de temperatura.

El Dispensador de Cerveza también está equipado con una luz interior, que puede ser apagada o encendida al presionar el tercer botón debajo del indicador de temperatura.

Si Ud. Desea encender o apagar el indicador de temperatura, presione el botón de luz por 5 segundos aproximadamente o hasta que el indicador se apague; este se mantendrá apagado hasta que presione cualquiera de los botones.

#### VII. DISPENSANDO LA CERVEZA

- Siempre use vasos limpios y enjuagados con agua fría antes de servir. Las impurezas evitan que la espuma se forme en el vaso.
- Sostenga el vaso bajo el grifo dispensador, asegurándose que el extremo no esté en contacto con el vaso.
- Hale la manija del grifo dispensador hacia ud. Mientras sostiene el vaso inclinado en ángulo. La cantidad de espuma depende de la inclinación del vaso. Enderece el vaso mientras lo llena.
- Regrese la manija a la posición original cuando la espuma llegue al borde del vaso. La cerveza parará de fluir.

#### VIII. LIMPIEZA

Cuando el barril esté vacío, es aconsejable que limpie el Party Pub.

- a. Para vaciar la cerveza que quede en la línea y remover el barril:
- Abra la puerta y cierre la válvula (para cerrarla, gírela en sentido contrario a las agujas del reloj) cierre la puerta.
  - Coloque un envase bajo el grifo dispensador y drene halando la manija hacia Ud. hasta que no salga más cerveza.
  - Abra la puerta y desconecte las mangueras de la cabeza dispensadora.
  - Vacíe el gas restante usando la herramienta provista, tal como se indica en la fotografía. Cuando escuche un siseo significa que todo el gas ha sido expulsado, continúe este paso hasta que no oiga mas siseo.
  - Retire la cabeza dispensadora del barril, empujando el sostén y removiendo la aguja del barril.

- b. Para limpiar la líneas de cerveza
  - Llene el recipiente plástico de limpieza incluido con esta unidad hasta la mitad con agua tibia. Si es necesario agregue un poco de detergente. Presione firmemente en el juego del dispensador dentro del barril.
  - Reconecte las mangueras al juego del dispensador tal como se indica en la sección III COLOCANDO EL BARRIL.
  - Abra la válvula de presión y ajústela a 1.0 bar por 5 segundos y luego cierre la válvula nuevamente.
  - Hale la manija del grifo hacia ud. y deje que la solución limpiadora fluya completamente.
  - Una vez que se termine la solución limpiadora, enjuague la línea siguiendo el mismo método pero usando agua limpia.
  - Hale la manija del grifo para vaciar la botella de limpieza y suelte el gas restante.
  - Los accesorios del Party Pub no están diseñados para ser lavados en máquina lavadora.
- c. Para limpiar las superficies exteriores del Party Pub
  - Antes de limpiar la unidad, apáguela y desenchúfela de la electricidad.
  - La Bandeja de Goteo y la Cubierta se pueden sacar de la unidad separadas, o juntas halándolas. Después de limpiar la Bandeja y la Cubierta se pueden regresar a su sitio, en forma inversa a como se sacaron.

## IX. ALMACENAJE

Cuando la unidad no se usa por un período largo de tiempo, retire el enchufe de la pared y guarde el cordón en el compartimiento del barril. Guarde la unidad en un lugar seco y fuera del alcance de los niños.

## PROBLEMAS COMUNES

Ud. Puede resolver muchos problemas comunes fácilmente, ahorrándole el costo de una visita del Servicio Técnico. Pruebe estas sugerencias para ver si puede resolver el problema antes de llamar al Servicio.

## GUIA PARA SOLUCION DE PROBLEMAS

PROBLEMA	CAUSA POSIBLE
La unidad no funciona.	Verifique que la unidad esté conectada. El interruptor está apagado o saltó un fusible.
Se enciende y apaga frecuentemente.	La temperatura de la habitación es muy caliente. La puerta de la unidad se abre con demasiada frecuencia. La puerta no está cerrada completamente. EL control de temperatura no está ajustado correctamente. El sello de la puerta no cierra bien. La unidad no tiene suficiente espacio de ventilación.
Vibra.	Verifique que la unidad está nivelada.
La puerta no cierra correctamente.	La unidad no está nivelada. El sello está sucio o doblado.

## PROBLEMAS CON LA CERVEZA

### CERVEZA TURBIA

Cuando la cerveza parece opaca y no transparente.

CAUSAS	CORRECCIONES
1. La cerveza está demasiado fría.	Temperaturas excesivamente bajas pueden causar cerveza turbia, nublada, especialmente cuando la cerveza descansa sobre superficies frías por largos períodos de tiempo. Asegúrese que las líneas estén limpias y suba la temperatura un poquito.
2. Sonido cuando se abre la salida parcialmente.	Abra el grifo rápida y completamente. Reemplace las arandelas y otras piezas del grifo cuando sea necesario para permitir la salida de cerveza con más fuerza.

### CERVEZA SIN CUERPO

La espuma desaparece rápidamente: a la cerveza le falta el sabor y chispa de frescura.

CAUSAS	CORRECCIONES
1. Vaso grasoso.	<ul style="list-style-type: none"> <li>No lave los vasos de cerveza junto a los vasos que han tenido leche u otra sustancia con grasa. El lápiz labial es una sustancia grasosa. Asegúrese de limpiar bien los vasos.</li> <li>Cantidad excesiva de germicidas se acumulan y dejan un residuo grasoso en el cristal, lo que puede causar cerveza sin cuerpo.</li> <li>Es preferible limpiar los vasos con vapor y estilizarlos si las leyes de salud lo permitan.</li> <li>Lave los vasos bien con un buen detergente.</li> <li>No use jabón.</li> <li>No seque los vasos. Permita que estos se sequen solos colocándolos en un escurridor de metal.</li> <li>Enjuague con agua fría justo antes de servir la cerveza. Es mejor servir la cerveza en un vaso húmedo.</li> </ul>
2. Verter la cerveza incorrectamente.	<ul style="list-style-type: none"> <li>Abra el grifo rápida y completamente.</li> <li>Verifique y encuentre la distancia correcta para sostener el vaso desde el grifo cuando sirva la cerveza. La espuma debe ser compacta y tener un espesor de <math>\frac{3}{4}</math>" a 1" de alto.</li> <li>Cerveza sin suficiente espuma puede aparecer sin cuerpo.</li> </ul>
3. No hay suficiente presión.	<ul style="list-style-type: none"> <li>Aumente la presión si la cerveza no sale con suficiente fuerza.</li> </ul>
4. Reguladores de presión muy lentos.	<ul style="list-style-type: none"> <li>El asiento regular o el regulador del diafragma puede necesitar ser reemplazado.</li> </ul>

## ESPUMA SUELTA

CAUSAS	CORRECCIONES
Burbujas grandes como de jabón (llamadas ojo de pez). La espuma se asienta muy rápido.	Esta es una condición similar a la de cerveza sin cuerpo. Seguir las correcciones para cerveza sin cuerpo.

## CERVEZA CON DEMASIADA ESPUMA

Cuando se sirve la cerveza, ésta tiene demasiada espuma y no suficiente líquido.

CAUSAS	CORRECCIONES
1. Servir la cerveza de manera incorrecta.	<ul style="list-style-type: none"><li>• Abra el grifo rápida y completamente.</li><li>• Verifique y encuentre la distancia correcta entre el vaso y el grifo cuando sirva. La espuma debe ser compacta, cremosa y tener un espesor de ¾" a 1" de alto.</li></ul>
2. Levadura u otras obstrucciones en el grifo. Partes del grifo o arandelas gastadas.	<ul style="list-style-type: none"><li>• Limpie el pico del grifo con un buen cepillo al diario.</li><li>• Friegue todas las partes internas del grifo por lo menos una vez por semana.</li></ul>
3. Cables retorcidos, hundidos, obstrucciones en la línea cerca o detrás del grifo.	<ul style="list-style-type: none"><li>• Revise y reemplace los cables retorcidos, hundidos, dañados del barril al grifo.</li></ul>
4. Exceso de CO <sub>2</sub> .	<ul style="list-style-type: none"><li>• Ajuste la presión cuando use el CO<sub>2</sub>, tan bajo como sea posible, recordando que la presión aplicada debe ser un poquito más alta que la presión interna de la cerveza (no aplique más de 18 lbs).</li><li>• Mientras más fría este la cerveza y más alta sea la presión de CO<sub>2</sub>, la cerveza absorberá el CO<sub>2</sub> con mayor rapidéz. Esto sobre-carbona la cerveza, causando demasiada espuma.</li></ul>
5. No suficiente presión o falta de presión.	<ul style="list-style-type: none"><li>• Siempre encienda la presión antes de servir cerveza.</li></ul>
6. Cerveza pasada.	<ul style="list-style-type: none"><li>• Rote el stock. La cerveza más antigua deber ser abierta primero; si la cerveza ha estado en temperaturas altas más allá de 45°F por un período de tiempo excesivo, podría empezar a fermentarse otra vez.</li><li>• Almacene la cerveza a 40°F durante todo el año.</li></ul>

## Registration Information

Thank you for purchasing this fine Avanti product. Please fill out this form and return it to the following address within 100 days from the date of purchase and receive these important benefits:

**Avanti Products, A Division of The Mackle Co., Inc.**  
**P.O.Box 520604 – Miami, Florida 33152**

➤ **Protect your product:**

We will keep the model number and date of purchase of your new Avanti product on file to help you refer to this information in the event of an insurance claim such as fire or theft.

➤ **Promote better products:**

We value your input. Your responses will help us develop products designed to best meet your future needs.

------(detach here)-----

### Avanti Registration Card

Name			Model #	Serial #
Address			Date Purchased	Store / Dealer Name
City	State	Zip	E-mail Address	
Area Code	Phone Number		Occupation	
Did You Purchase An Additional Warranty <input type="checkbox"/> Extended <input type="checkbox"/> None			As your Primary Residence, Do You: <input type="checkbox"/> Own <input type="checkbox"/> Rent	
Reason for Choosing This Avanti Product: Please indicate the most important factors That influenced your decision to purchase this product:			Your Age: <input type="checkbox"/> under 18 <input type="checkbox"/> 18-25 <input type="checkbox"/> 26-30 <input type="checkbox"/> 31-35 <input type="checkbox"/> 36-50 <input type="checkbox"/> over 50	
<input type="checkbox"/> Price <input type="checkbox"/> Product Features <input type="checkbox"/> Avanti Reputation <input type="checkbox"/> Product Quality <input type="checkbox"/> Salesperson Recommendation <input type="checkbox"/> Other: _____ <input type="checkbox"/> Friend / Relative Recommendation <input type="checkbox"/> Warranty <input type="checkbox"/> Other: _____			Marital Status: <input type="checkbox"/> Married <input type="checkbox"/> Single	
Comments:			<b>Is This Product Used In The:</b> <input type="checkbox"/> Home <input type="checkbox"/> Business	
			<b>How Did You Learn About This Product:</b> <input type="checkbox"/> Advertising <input type="checkbox"/> In-Store Demo <input type="checkbox"/> Personal Demo	

