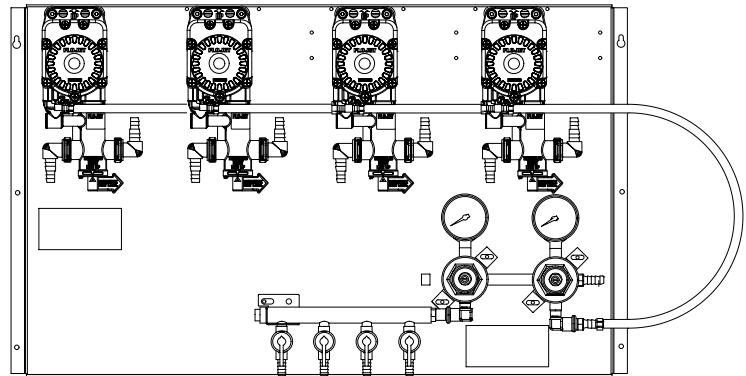
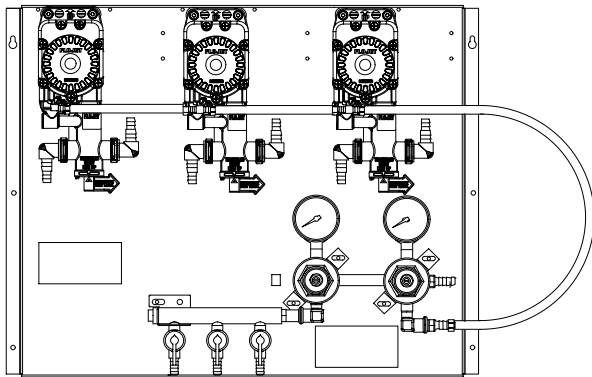
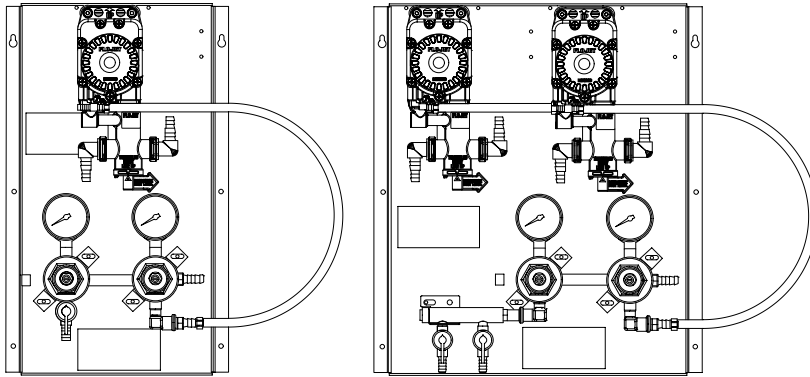


# INSTALLATION AND OPERATION INSTRUCTIONS FLOJET BEER PUMP PANELS

## MODEL NO.

- 66134-1
- 66134-2
- 66134-3
- 66134-4



### IMPORTANT INFORMATION

This manual has been prepared to assist you in the operation of Perlick Beer Pump Panel System.

We dedicate considerable time to ensure that our products provide the highest level of customer satisfaction. If service is required, your dealer can provide you with a list of qualified service agents. For your own protection, never return merchandise for credit without our approval.

We thank you for selecting a Perlick product and assure you of our continuing interest in your satisfaction.

### Table of Contents

Installing the Panel.....	2
Panel Diagram.....	3
How to Operate the Beer Panel.....	4
Beer Pump Diagram.....	5
Cleaning Diagram.....	6
Cleaning Instructions.....	7
Winterizing a System with Beer Pumps.....	7
Replacement Parts.....	7



# Installation – Beer Pump Panels

---

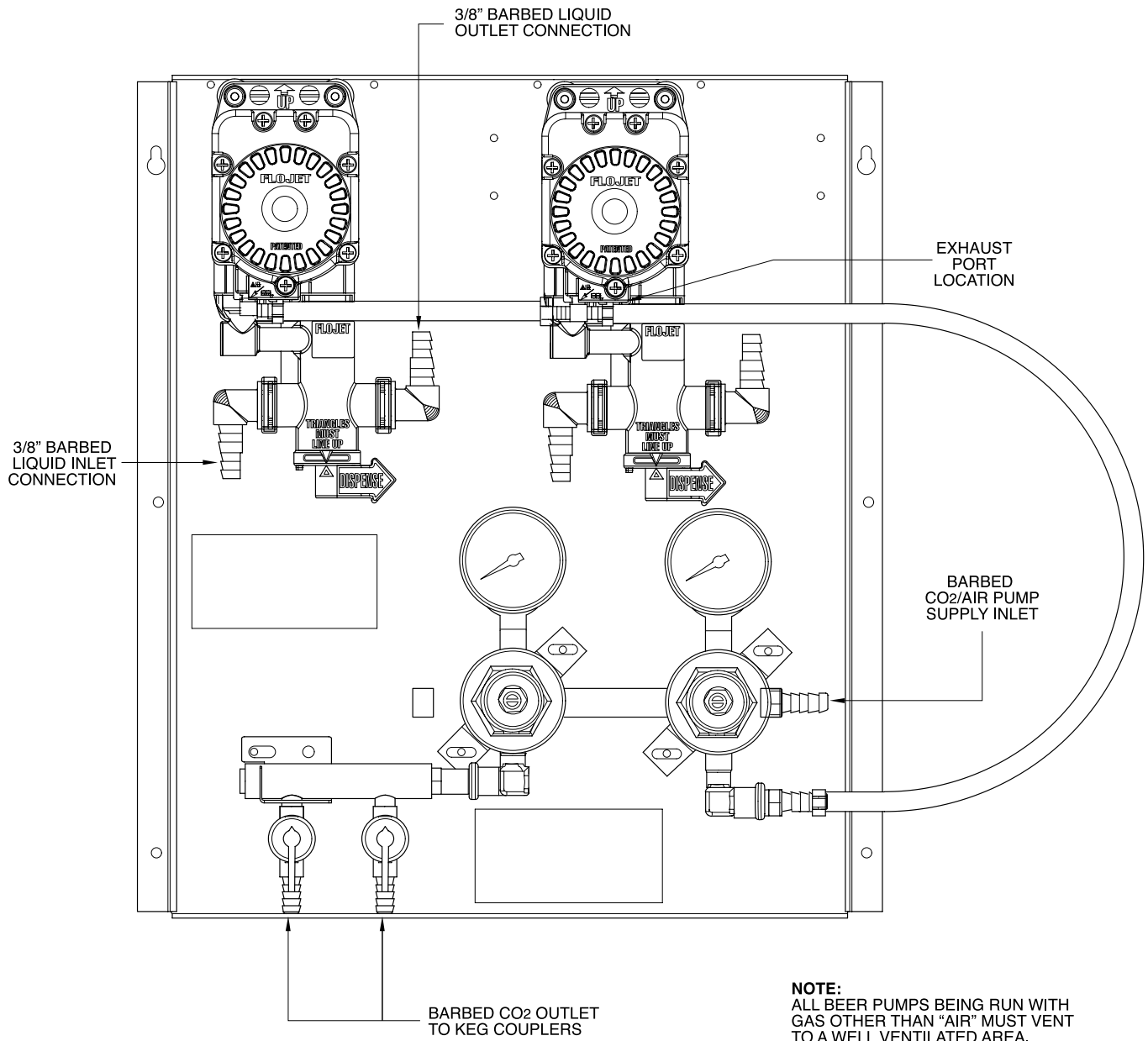
- Use panel as a template to mark where holes should be drilled on cooler wall. Beer pump panels should not be installed with a height of greater than 5 feet from the cooler floor. A height greater than 5 feet will potentially cause flow issues and require system re-balancing. (Note: Make sure panel is level and pumps are in the vertical position).
- Drill  $\frac{9}{64}$ " pilot holes in cooler wall. Use fasteners provided in installation kit to mount the beer pump panel to the cooler wall.
- Push CO<sub>2</sub> supply line over barbed CO<sub>2</sub> supply inlet. (See diagram on page 3). Position clamp over joint and tighten. Always use  $\frac{3}{8}$ " I.D. braided tubing for gas supply line. Gas supply line should have drops going to each panel. (Never connect supply line in a series hook-up). Push beer line (from trunk housing) over barbed liquid outlet on flow reversal valve. (See diagram on page 3). Position clamp over joint and tighten.
- Push connector hose over liquid inlet on beer pump flow reversal valve inlet fitting. (See diagram on page 3). Position clamp over joint and tighten. (NOTE: Connector hose should not exceed 10 feet in length). Install washer into hex nut on opposite end of connector hose. Connect to top threaded fitting of Perlick Smart Coupler.
- Cut a piece of CO<sub>2</sub> tubing (red  $\frac{9}{16}$ " vinyl tubing) and push one end onto barbed CO<sub>2</sub> outlet to Keg Couplers (See diagram on page 3). Position clamp over joint and tighten. Push the other end over the barbed gas inlet on the Perlick Smart Coupler. Position clamp over joint and tighten.

## Important Notes

- ◆ CAUTION: If using CO<sub>2</sub> as a pressure supply for pumps, pump exhaust must be vented to a well ventilated area to avoid possible asphyxiation.
- ◆ Never use a single keg to supply more than one beer pump. Using a single keg to supply more than one pump will create flow problems, pump burn out or premature Smart Coupler shut-off.
- ◆ Pump panels should never be installed more than 5 (five) feet above the cooler floor. A height in excess of 5 (five) feet causes additional pressure drop between the keg and pump inlet which may cause degassing or premature Smart Coupler shut-off.
- ◆ Beer pumps must be used in combination with an empty keg sensing device. If an empty keg sensing device is not used premature pump failure will occur.
- ◆ If using compressed air as pressure source to drive pumps, pump and keg regulators need to be separated. Air must be clean and dry.



# Diagram – Beer Pump Panel Diagram



# How to Operate – Beer Pump Panels

- **Adjust primary CO<sub>2</sub> regulator** by turning adjusting screw counterclockwise until it turns freely, then turn hand valve counterclockwise on CO<sub>2</sub> cylinder to the fully open position. Next, turn regulator adjusting screw clockwise until required system pressure plus an additional 15 psig is reached.

**Note: If CO<sub>2</sub> is only being used for keg-applied pressure, adjust to approximately 40 psig.**

**Note: If using air to drive beer pumps, adjust the air compressor output regulator pressure to a minimum of 15 psig. greater than the maximum required system pressure required to operate the beer pumps. Maximum setting 100 psig.**

- **Adjust secondary CO<sub>2</sub> regulator** which supplies the keg pressure located on the beer pump panel to the proper pressure setting. Setting depends on beer brand and temperature. Desired goal is to maintain the natural carbonation in the beer. Open the shut-off valves.
- Ensure the Probe Valve on the Perlick Smart Coupler is in closed position. *See figure 1.* Ensure the Beer Pump Flow Reversal/Dispense handle is in the dispense position. Adjust the **Secondary Air/ CO<sub>2</sub> regulator** located on the beer pump panel to a minimum operating pressure of 10 psig.

- Connect the coupler to a regulated water supply with pressure less than 30 psig. **Note: Pump damage may occur with pressure higher than 30 psig.**
- Open the water supply. Then open probe valve on Perlick Smart coupler to the 45° position. *See figure 2.* The beer pump will slowly pump up the beer line in the trunk housing to set psig. **Note: If pump continues to run for longer than expected, check lines for possible leaks at one or more of the connections.**
- Gradually increase secondary regulator pressure to the designed system pressure to achieve a flow rate of one gallon per minute from the dispensing head. **Note: Maximum beer pump operating pressure is 90 psig.**
- Open dispensing head faucet to purge air trapped within the tubing.
- Check all gas and liquid line fittings and connections for leaks.
- Close probe valve on Perlick Smart Coupler. (*See figure 1*) and disconnect coupler from regulated water source.
- Clean beer system. After cleaning and rinsing the system, make sure the beer line is full of cold water (beer dispensing from warm beer lines will be poor quality).
- Tap fresh keg with Perlick Smart Coupler. Open dispensing head faucet until clear beer flows.

## Smart Coupler Probe Valve Lever Positions

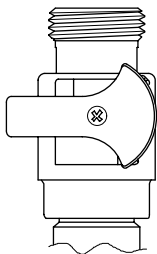


Figure 1  
Closed Position



Figure 2  
45° or Cleaning Position

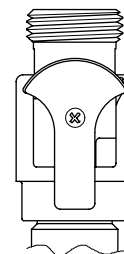
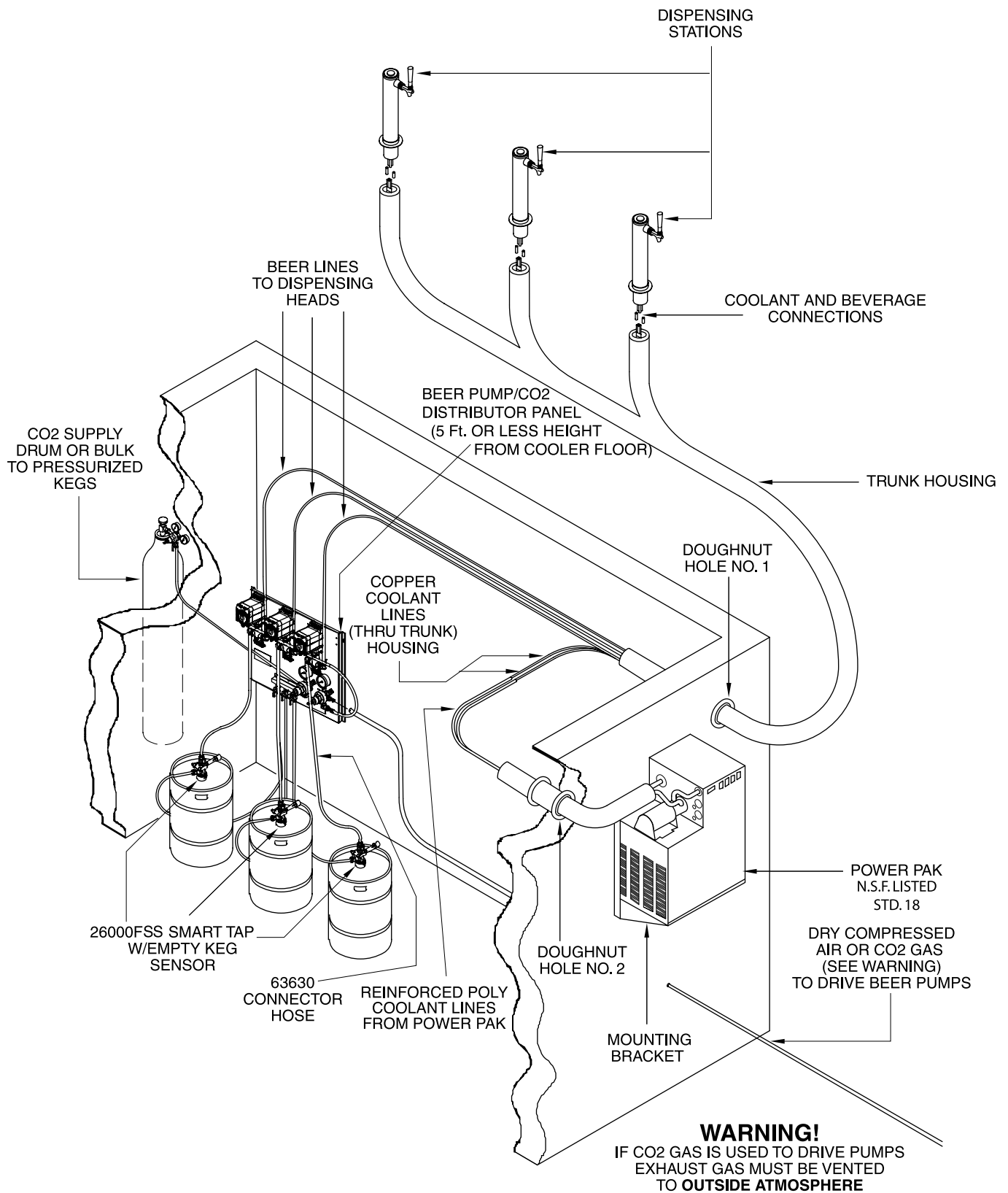


Figure 3  
Open Position

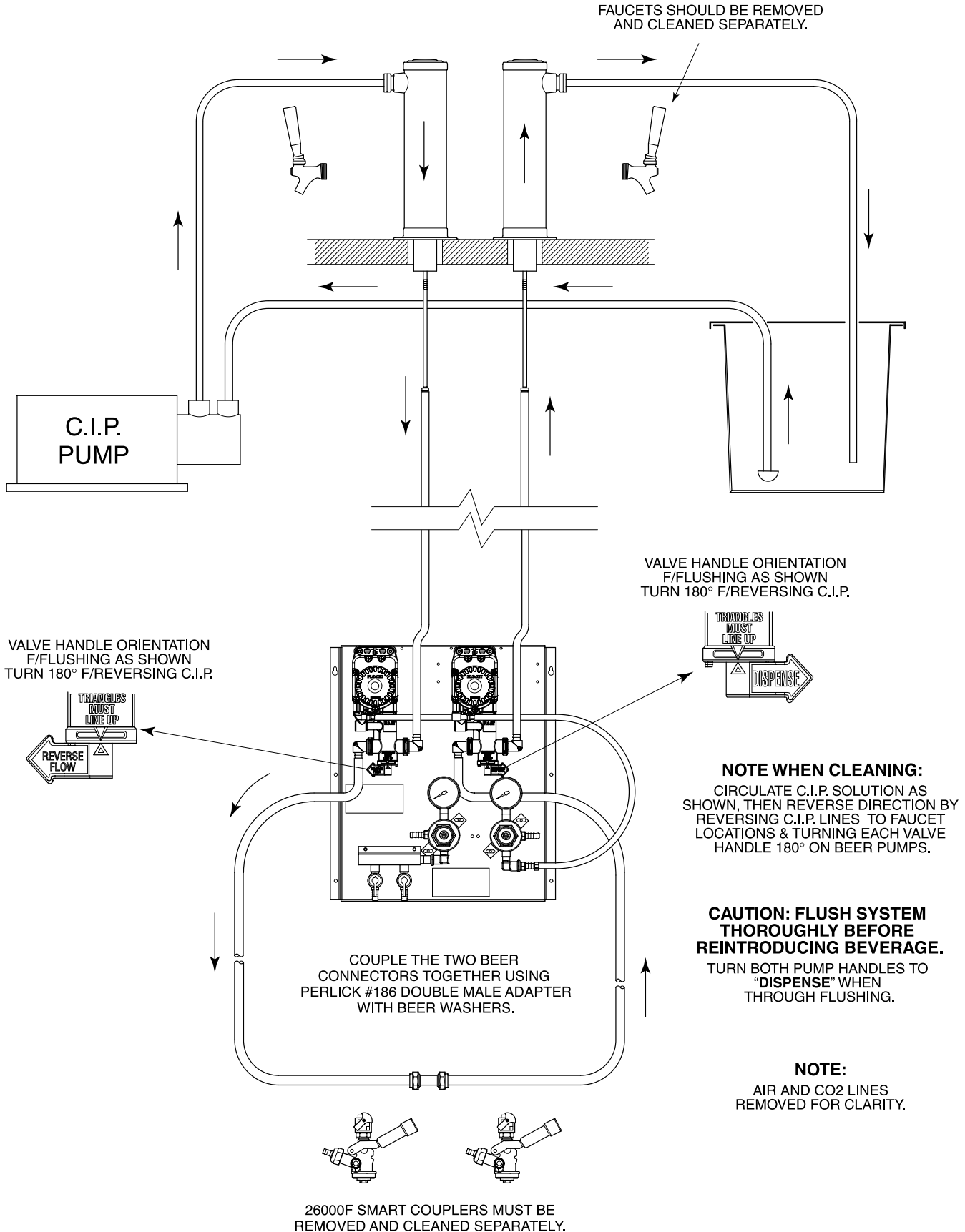


Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice.

# Diagram #2 – Beer Pump



# Diagram #3 – Cleaning Diagram



Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice.

# Cleaning Instructions

---

## General Information

---

- The cleaning of beer lines with the new integral flow reversal feature incorporated into the Perlick Beer Pump gives the line cleaner numerous configurations for line cleaning. Although the Perlick Beer Pump can be used as an in-line pump for moving the solution from the coupler to the faucet due to its capability of working with negative lift, the following is the recommended method for cleaning beer lines with the Perlick Beer Pump with integral flow reversal installed.

## Cleaning Beer Lines using Smart Couplers

- Disconnect Smart Coupler from beer connector lines and soak Smart Couplers in cleaning solution.
- Couple the two beer connectors together using Perlick's double male adapter part # 186 with beer washers.
- Determine which sets of lines will be cleaned together and rotate the Dispense/Reverse Flow handle to the Reverse Flow position on the line which fluid will be circulated from the faucet, to the tap.
- Remove the faucet from the line to which the Beer Line Cleaner pump will be connected. Soak faucets and brush clean before reinstalling.
- Connect Beer Line Cleaner pump to the shank.
- Follow standard beer line cleaning procedures. Perlick recommends that the lines first be flushed with clean warm water (Water temperature not to exceed 100 degrees). Mix line-cleaning solution per manufacturer's directions. Circulate the solution thoroughly (Time for circulation dependent on length of the system and pump capabilities). Rinse the lines using clean cold water (Ensure all line cleaning solution has been removed from the lines to prevent hazardous results).
- Disconnect line-cleaning pump and reinstall beer faucets.
- Reconnect couplers to beer connector lines and return Beer Pump Dispense/ Reverse Flow valve to the dispense position.
- Reconnect couplers to keg and open dispensing head faucets until clear beer flows.

- When a beer system with beer pumps will be shut down for an extended period, clean the system thoroughly. After completing the rinsing step, prepare a mixture of 50% food grade Glycerine and 50% water. Load the lines with this mixture and make sure both ends of the system are closed. Glycerine/water mixture should remain in the lines for the duration of the shutdown period.

## Replacement Parts

---

44.....	Air valve
40115.....	Regulator body
40129.....	Regulator body
43553A .....	Regulator repair kit
63706.....	Flow reversal valve
63707.....	Elbow, flow reversal, 2/bag
63708.....	Fitting, tee, gas, barbed 1/4" with check valve
63709 .....	Fitting, elbow, gas, barbed 1/4" with check valve
43817.....	Beer pump, Flo-Jet, w/CO <sub>2</sub> elbow & tee

## Winterizing Systems with Beer Pumps

---

Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice.



Form No. Z2149A  
Rev. 10.11.06



8300 West Good Hope Road • Milwaukee, WI 53223 • Phone 414-353-7060 • Fax 414-353-7069  
Toll Free 800-558-5592 • E-Mail: [Perlick@Perlick.com](mailto:Perlick@Perlick.com) • [www.Perlick.com](http://www.Perlick.com)

Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice. Form No. Z2149A  
Rev. 10.11.06