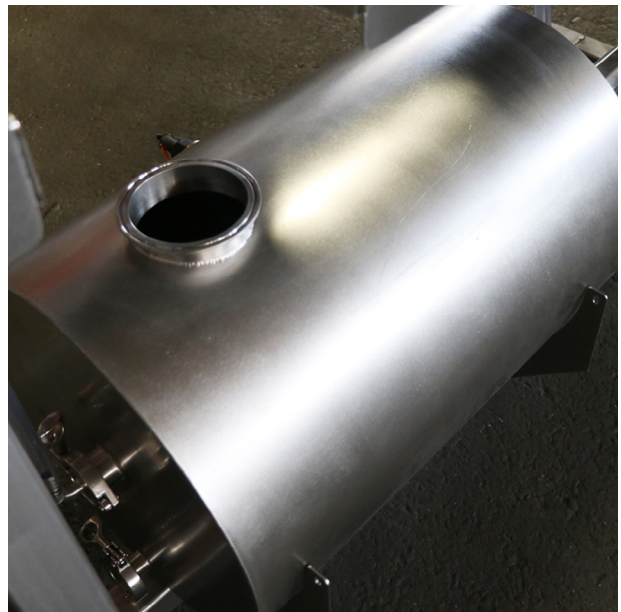




## PKW 2 / 3 HEAD KEG MASTER OPERATIONS MANUAL

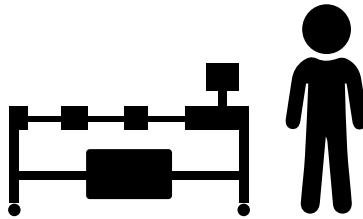


# FEATURES

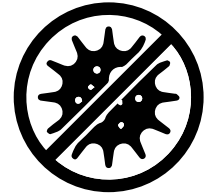
**100%  
FOOD GRADE**



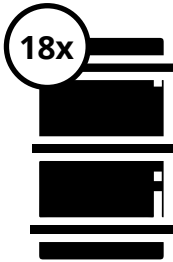
**COMFORTABLE  
WORK HEIGHT**



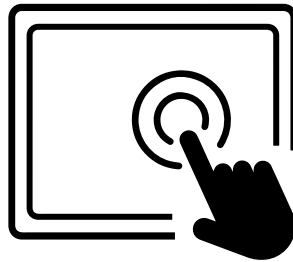
**PERISTALTIC  
PUMP SANITIZER**



**18 KEGS  
PER HOUR**



**TOUCHSCREEN  
DISPLAY**



**PKW QUALITY  
CUSTOMER SERVICE**



Weight (lbs.)	400lbs
Process Rate	Up to 18 kegs per hour (customizable program)
Electrical Requirement	1-Phase 208/240 V, 4 Wire (Line/Line/Neutral/Ground) 30Amp Circuit
Chassis and Frame	100% Food grade Stainless Steel
Protection	Integrated Emergency Stop Button
Minimum Water Volume	Minimum Water Volume Downstream of Watts Pressure Reducing Valve 6-8 GPM and greater or equal to 20-25 PSI.
Water PRV	Water Pressure Reducing Valve set to 20-25 PSI (Watts LF25ABUZ3)
Air Compressor* (Not Provided)	Minimum Volume Free Air Flow 6.5 CFM at 90 PSI, 3 Hp

\*We recommend a Makita MAC5200 Big Bore (Oil filter/Air Oil Separator on compressor line is recommended)

# 1. SETTING UP YOUR SANKEY TAPS.

In your parts box you will find 2/3 Sankey taps with attached hoses. The **vertical stem/beer line** will attach to the **T or Cross** on the top tubing manifold under the deck. The **horizontal/gas line** will attach to the **lower manifold drain piping**.





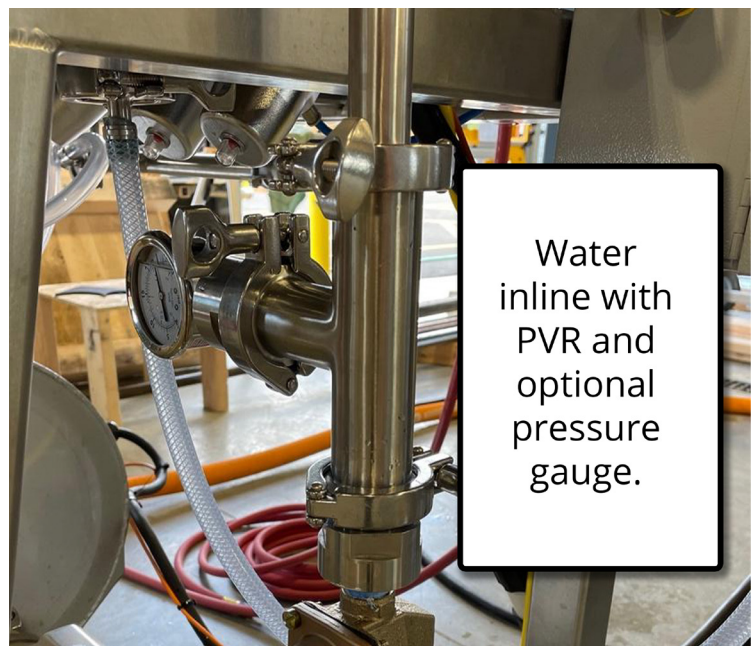
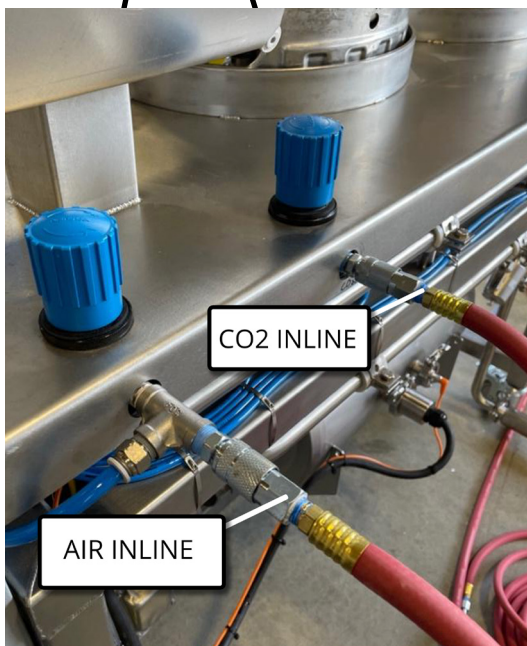
## 2. SETTING UP UTILITY INPUTS.

- Your keg washer will have a short power cord wired into the box with a plug attached. You may use this cord along with an extension cord or you can wire in your own longer power cord. The unit may be used either hard wired or plugged in to a wall outlet.
- Set CO2 to 20 PSI input pressure or to your desired pressure to meet your Keg filling needs.
- Cold Water In (Domestic Water) @ 20 PSI input pressure (Pressure Reducing Valve may be required from your water supply)
- Air @ 80 PSI minimum from compressor to supply the Pneumatic system. Regulate to 15-20 psi at the keg washer for system operation.
- The gauges located on the control panel must all read the indicated PSI above. Adjust the pressure of the AIR and CO2 to the keg washer with the regulators located just behind and below the control panel.



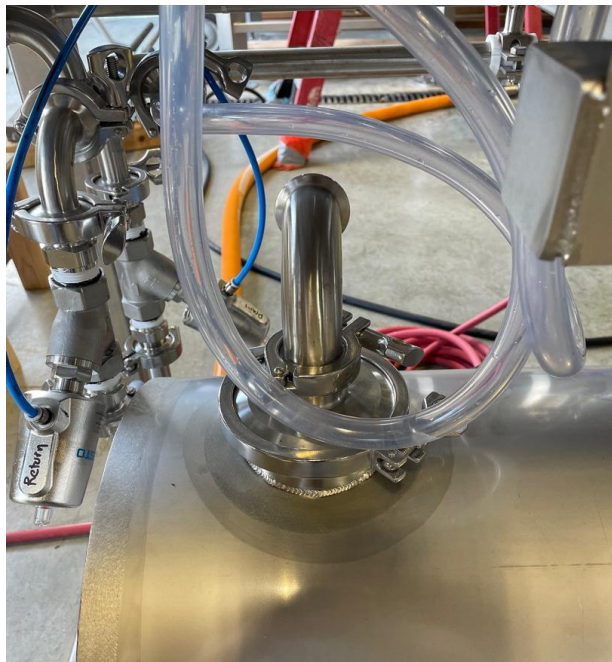
### Air and CO2 Regulator Controls

- Read Pressure on Control Panel. Input pressure to keg washer is 80-85 PSI reduced to 15-20 PSI for Air and 10-20 PSI for CO2 (brewer's choice on this setting).
- How to Adjust: Lift up on blue dial. Twist to desired pressure. Push down to lock in place.



# 3. CHEMICAL SET UP.

## Chemcial Mixing



- Mix your preferred cleaning chemicals into the 15gal caustic reservoir. Pour and mix into the 4" port on the top of the reservoir. Attach the overflow vent cap when done.

## Adjust Temperature



- Turn the heater switch on and set your desired temp set point.
- Touch the red to adjust temperature.



## Prime the Pump

- Insert the peristaltic pump supply line into the un-diluted sanitizer (See sanitizer pump calibration at the end of the document). Hold down manual push button underneath pump to prime the pump. If pump is not pulling up sanitizer, detach the outlet hose TC and prime until the outlet hose is full. Re-attach the hose to the manifold piping. Make sure both inlet and outlet hoses are full of sanitizer before running your first cycle.



## 4. KEG SETUP

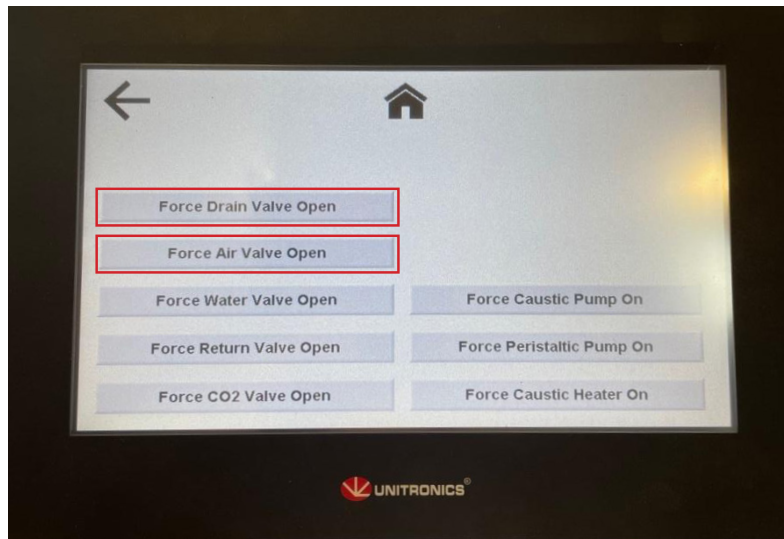


- Place 2/3 kegs on the ground in front of the unit.
- Shut both valves on each tap.
- Attach taps to kegs
- Open valves on taps
- Place kegs upside down onto the deck

# 5. RUNNING A CYCLE

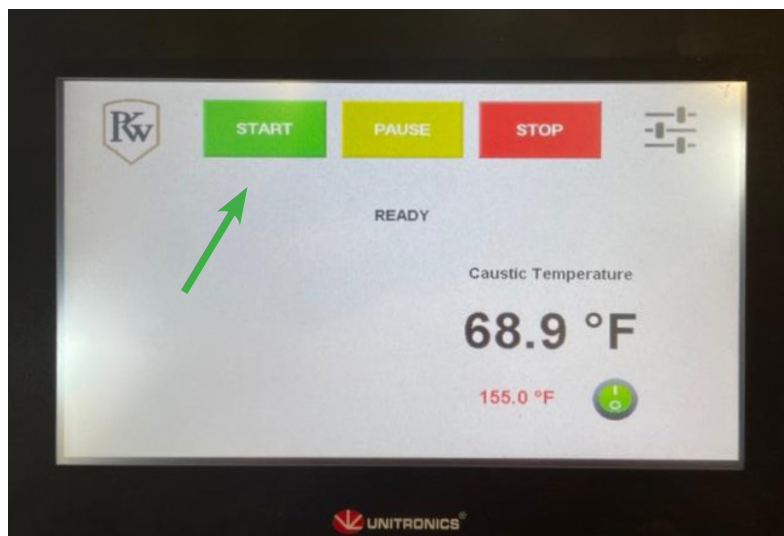
## How to Empty Kegs

- If your kegs are half full or more, you will need to fully empty them prior to running your first cycle. **To do this, you will need to force open the air and drain valves.** This will push air through the kegs and clear them to the drain. You will find these buttons in the settings page from the home screen. Once empty, close the valves and return to the home screen.



## Run Cycle

- Ensure your caustic is set to your desired temperature. Once your kegs are empty and ready to wash, touch the green start.



## How to Adjust Settings

- If you would like to change the timing of each step you may do so in the settings. Once on the settings page, you will tap the time of the step you want to change and key in the time you would like it to be set for your customized process.

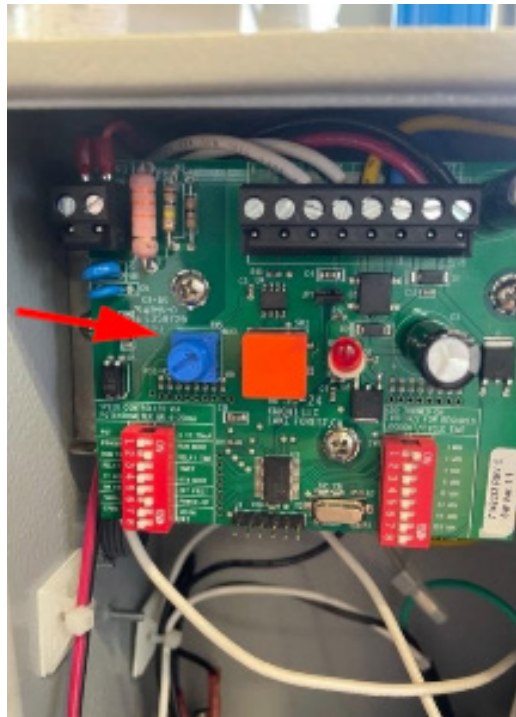


- When the kegs are pressurized to your set pressure the Keg PSI gauge should read the same as the CO2 gauge. Before taking the kegs off the deck, reach under and turn off both valves on the taps. Remove the kegs from the deck and set them down in front. Remove the taps from the kegs and put them on 2/3 new dirty kegs. Repeat till kegs are washed.
- Make sure to check levels and pH of caustic to ensure you are getting a proper wash.



## 5. CALIBRATING YOUR PERISTALTIC PUMP

- The peristaltic pump works by pulling up 100% sanitizer and mixing it with fresh water from your direct supply. By following these steps, you will be able to set the pump up to mix the same amount of sanitizer for each batch to ensure you get proper and fresh sanitation of each keg.
- Measure the volume of city water used for washing kegs at a 20sec run time. Make sure you have your pressure reducing valve set to 20-25psi. To do this hold your water in line into a bucket and run for 20sec. Check the volume of the bucket.
- Your sanitizer should have a dilution ratio printed on the label or it can be found in its data sheet.
- In this example we will say that you have 2 liters of water after 20sec and your sanitizer requires a 5% mix. 5% of 2 liters is 100mL so this is the amount of sanitizer you will need per cycle.
- Open up the peristaltic pump and you will see a small blue dial with an arrow on it. This dial controls the speed at which it pumps.



- Use water to calibrate so you don't waste sanitizer. Place your pump in hose into a bucket of water and disconnect the supply hose from the keg washer.
- Depress the push button under the pump to prime the pump. Once you have water coming out of the pump out hose let go and place the pump out hose into a graduated cylinder or another measuring device.
- Hold down the button for 20sec and measure how much water was pumped through. Based on our example we are looking for 100mL to be in the cylinder after 20sec.
- If you need more or less volume, then use the blue dial inside the pump to speed up or slow down the pump until you get your mix right. This will ensure you get the correct mix of sanitizer each cycle.
- Once you have your required volume for the sanitizing mix close up your pump and reattach the pump out hose to the unit.

## MAINTENANCE SCHEDULE:

- Change pump seal every year. See QC100 pump install guide for instructions.
- Service air compressor per unit instructions. Keep air dryer or air/oil separator working properly.
- Change hoses on sankey taps and sanitizing pump every year.

