

# LANCER®

# Breeze Beer Dispenser

## LANCER INSTALLATION GUIDE



**FOR QUALIFIED INSTALLER ONLY.** This basic Installation Sheet is an initial release. If a complete Operations Manual (for the unit being installed) is required or needed, please refer to the Lancer web site ([lancercorp.com](http://lancercorp.com)) for immediate access, or for your convenience, scan this QR code with a mobile device (app required) for immediate access to other Technical Documents and alternative translations (if available) pertaining to this unit. Contact Lancer Customer Service for assistance as required.



### ABOUT THIS MANUAL

This booklet is an integral and essential part of the product and should be handed over to the operator after the installation and preserved for any further consultation that may be necessary. Please read carefully the guidelines and warnings contained herein as they are intended to provide the user with essential information for the continued safe use and maintenance of the product. In addition, it provides **GUIDANCE ONLY** to the user on the correct services and site location of the unit.

### BEFORE GETTING STARTED

Each unit is tested under operating conditions and is thoroughly inspected before shipment. At the time of shipment, the carrier accepts responsibility for the unit. Upon receiving the unit, carefully inspect the carton for visible damage. If damage exists, have the carrier note the damage on the freight bill and file a claim with carrier. Responsibility for damage to the dispenser lies with the carrier.

***The installation and relocation, if necessary, of this product must be carried out by qualified personnel with up-to-date safety and hygiene knowledge and practical experience, in accordance with current regulations.***

## IMPORTANT SAFETY INSTRUCTIONS

### ⚠ Intended Use Warning

This unit is not a toy. Children should be advised not to play with appliance. It should not be used by children or infirm persons without supervision. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be performed by children without supervision. This unit is not designed to dispense dairy products. The min/max ambient operating temperature for the dispenser is 35°F to 75°F (1.67°C to 23.89°C). Do not operate unit below minimum ambient operation conditions. Should freezing occur, cease operation of the unit and contact authorized service technician. Service, cleaning and sanitizing should be accomplished only by trained personnel. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

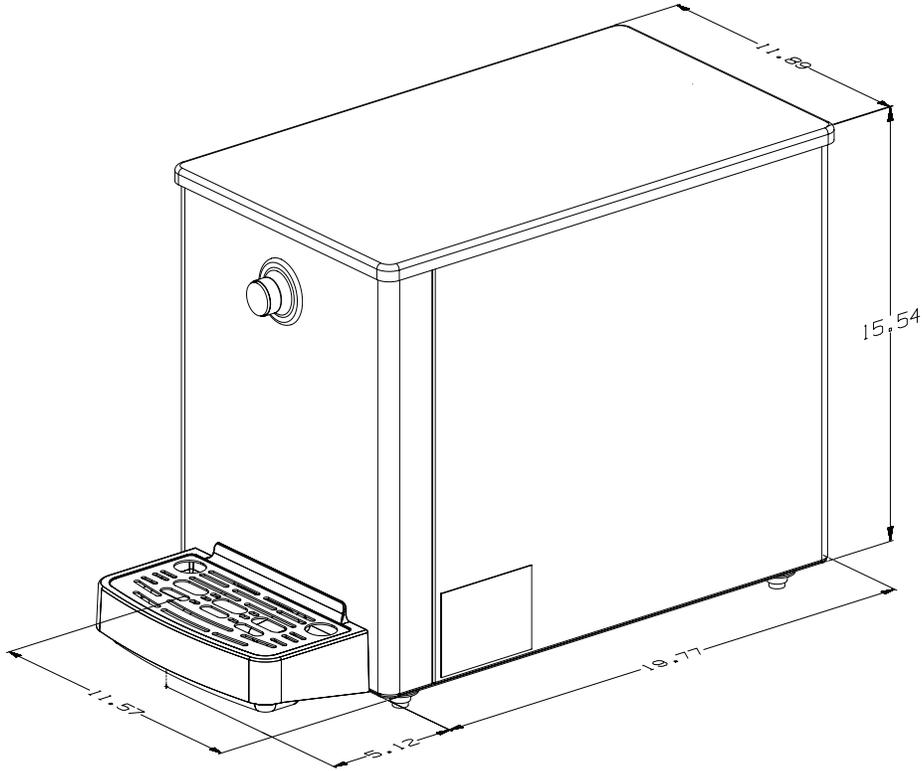


CP-09



LANCER PN: 28-0940/01

# SPECIFICATIONS



## DIMENSIONS

*Width:* 11.57 inches (294 mm)  
*Depth:* 19.77 inches (502 mm)  
*Height:* 15.54 inches (395 mm)

## WEIGHT

*Shipping:* 55 lbs (24.95 kg)  
*Empty:* 50 lbs (22.68 kg)  
*Ice Capacity:* 19.4 lbs (8.8 kg)

## PRODUCT SUPPLY

*Minimum Pressure:* 42 PSI (0.289 MPA)  
*Maximum Pressure:* 46 PSI (0.317 MPA)

## FITTINGS

*Product Inlet:* 5/16 inch barb

*This unit emits a sound pressure level below 70 dB*

## READ THIS MANUAL

This manual was developed by the Lancer Corporation as a reference for the owner/operator and installer of this dispenser. Please read this guide before installation and operation of this dispenser. If service is required please call your Lancer Service Agent or Lancer Customer Service. Always have your model and serial number available when you call.

Your Service Agent: \_\_\_\_\_

Service Agent Telephone Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Model Number: \_\_\_\_\_

# INSTALLATION

## Unpacking the Dispenser

1. Cut steel band and remove.

### NOTE

Inspect unit for concealed damage. If evident, notify delivering carrier and file a claim against the same.

2. Remove plywood shipping base from unit.

### NOTE

If unit is to be transported, it is advisable to leave the unit secured to the plywood shipping base.

3. If leg kit has been provided, assemble legs by tilting unit.

### ⚠ ATTENTION

**DO NOT LAY UNIT ON ITS SIDE OR BACK**

## Drain Spider

The drain spider is located to the left side near the front of the bin. The coldplate has a cavity designed to hold the drain spider. During shipment or installation, the drain spider may become dislodged from its original position. Prior to installing the dispenser, ensure the drain spider is in the correct position. This will prevent drain clog issues. Inspect the lower bin area to ensure the drain spider is secure in the coldplate cutout. If the drain spider is not in place, locate the drain spider and reinstall in the cold plate cavity where drain line exists.

## Selecting/Preparing Counter Location

### NOTE

The dispenser should only be installed in a location where it can be overseen by trained personnel

1. Connecting lines can be run through the front of the unit and can extend down through a counter cutout.
2. Select a level, well ventilated, accessible location away from direct sunlight (avoid) or overhead lighting.
3. The selected location should be able to support the weight of the unit with the ice after counter cut out is made.

### NOTE

NSF listed units must be sealed to the counter or have four (4) inch legs installed.

## Leveling the Dispenser

In order to facilitate proper dispenser drainage, ensure that the dispenser is level, front to back and side to side. Place a level on the top of the rear edge of the dispenser. The bubble must settle between the level lines. Repeat this procedure for the remaining three sides. Level unit if necessary. For optimum performance place the unit at a 0° tilt.

## Dispenser Installation

1. Remove Top Cover.
2. Connect Product supply line to 3/8 inch barb fitting located at the front of the unit.
3. Connect other end of Product supply line to keg coupler using 3/8 inch barb fitting
4. Attach keg coupler on to the keg by turning clockwise until it stops. Check for leaks.
5. Install the ice bin drain hose; connect the 90° elbow or straight fitting underneath the unit's base. The ice bin drain is located towards the front of the bin and slightly to the left. Connect the hose. Extend the hose to an open type drain.

### ⚠ CAUTION

Drain line must be insulated with a closed cell insulation. Insulation must cover the entire length of the drain hose, including fittings. The drain should be installed in such a manner that water does not collect in sags or other low points, as condensation will form.

### ⚠ ATTENTION

Pouring hot water down the drain may cause the Drain Tube to collapse. Allow only luke warm or cold water to enter the Drain Tube. Pouring coffee, tea, or other similar substances down the drain may cause the Drain Tube to become clogged.

6. Fill unit with ice and Install Top Cover and Drip Tray.

### ⚠ CAUTION

The ice used in this unit may **NOT** be potable and should not be ingested. **DO NOT** eat, chew, such, swallow, or put into any drinks. The ice used in this unit is intended solely for the refrigeration purposes of the product.

## Replace Beer Keg

### NOTE

**Excessive foaming is caused by a nearly empty beer keg. Replace it with a new keg as soon as possible. When a beer keg becomes completely empty, CO<sub>2</sub> gas will blow out of the beer tap and splash beer.**

1. Close the beer circuit by turning the keg coupler handle counter-clockwise until it stops.
2. Turn the keg coupler further counter-clockwise and remove it from the keg.
3. Remove empty keg.
4. Attach the keg coupler on the new keg by turning clockwise.

### NOTE

**Wash the keg joint with water if necessary.**

5. Open the beer circuit by turning the keg coupler clockwise until it stops.

### NOTE

**Check that the beer tap lever is closed. Opening the keg coupler with the beer tap lever open will cause beer to splash out.**

6. Set a mug (container) to receive beer and push the beer tap lever hard to the back (Foam Position). Keep pushing it to dispense foam. When the mug is half filled with foam, move lever back to original (Stop) position.
7. Wait for more than a minute to settle beer in circuit.
8. Set mug (container) and pull the beer tap lever toward you to dispense beer. Keep dispensing beer until foam turns to liquid.

## CLEANING AND SANITIZING

### General Information

- Lancer equipment (new or reconditioned) is shipped from the factory cleaned and sanitized in accordance with NSF guidelines. The operator of the equipment must provide continuous maintenance as required by this manual and/or state and local health department guidelines to ensure proper operation and sanitation requirements are maintained.

### NOTE

**The cleaning procedures provided herein pertain to the Lancer equipment identified by this manual. If other equipment is being cleaned, follow the guidelines established by the manufacturer for that equipment.**

- Cleaning should be accomplished only by trained personnel. Sanitary gloves are to be used during cleaning operations. Applicable safety precautions must be observed. Instruction warnings on the product being used must be followed.

### Cleaning Solution

Mix a mild, non-abrasive detergent (e.g. Sodium Laureth Sulfate, dish soap) with clean, potable water at a temperature of 90°F to 110°F (32°C to 43°C). The mixture ratio is one ounce of cleaner to two gallons of water. Prepare a minimum of five gallons of cleaning solution. Do not use abrasive cleaners or solvents because they can cause permanent damage to the unit. Ensure rinsing is thorough, using clean, potable water at a temperature of 90°F to 110°F. Extended lengths of product lines may require additional cleaning solution.

### Sanitizing Solution

Prepare the sanitizing solution in accordance with the manufacturer's written recommendations and safety guidelines. The type and concentration of sanitizing agent recommended in the instructions by the manufacturer shall comply with 40 CFR §180.940. The solution must provide 100 parts per million (PPM) chlorine (e.g. Sodium Hypochlorite or bleach) and a minimum of five gallons of sanitizing solution should be prepared.

### ⚠ CAUTION

**If a powder sanitizer is used, dissolve it thoroughly with hot water prior to adding to the product system. Ensure sanitizing solution is removed from the dispenser as instructed. Avoid getting sanitizing solution on circuit boards. Do not use strong bleaches or detergents; These can discolor and corrode various materials. Do not use metal scrapers, sharp objects, steel wool, scouring pads, abrasives, or solvents on the dispenser. Do not use hot water above 140° F (60° C). This can damage the dispenser.**

## Daily Cleaning

1. Using the cleaning solution, clean Top Cover and all exterior stainless steel surfaces.
2. Clean exterior of dispensing valves.
3. Remove Drip Tray by lifting to release its mounting holes from the mounting screws.
4. Dump water and beer, and wash the Drip Tray and Splash Plate with cleaning solution.
5. Lift the Drip Tray to hook the mounting holes on the mounting screws, and set Splash Plate on the Drip Tray.
6. Wipe clean all splash areas using a damp cloth soaked in cleaning solution.
7. Remove the beer tap by loosening the union nut by turning it clockwise.
8. Tilt the beer tap toward you, and run cleaning solution through the beer tap.
9. Refit the beer tap by turning the union nut counterclockwise.

### CAUTION

Following sanitization, rinse with end-use product until there is no aftertaste. Do not use a fresh water rinse. This is a nsf requirement. Residual sanitizing solution left in the system creates a health hazard.

## Ice Bin Cleaning - Start Up and Monthly

1. Remove Top Cover.
2. Remove Drip Tray by lifting it up and out from the dispenser face.
3. Using cleaning solution, described on previous page, and a clean cloth or soft brush, clean all sides of Ice Bin and surface of aluminum casting.
4. Repeat Step 3 for all exterior surfaces of the unit.
5. Using hot water, thoroughly rinse away the cleaning solution.
6. Wearing sanitary gloves, soak a clean cloth towel in sanitizing solution, described on the previous page, and wash all sides of Ice Bin and surface of aluminum casting.
7. Repeat Step 6 for all metal and plastic surfaces (but not labels) of the unit exterior.
8. Wearing sanitary gloves, reassemble all removable parts.
9. Fill Unit with ice and replace Top Cover.

### CAUTION

Following sanitization, rinse with end-use product until there is no aftertaste. Do not use a fresh water rinse. This is a nsf requirement. Residual sanitizing solution left in the system creates a health hazard.

## Cleaning & Sanitizing Product Components

Lancer recommends regular maintenance and sanitization of product lines. Beer lines and taps should be routinely cleaned as recommended by the local authorities, beer manufacturer or manufacturer of the chemical cleaner used. Follow manufacturers' instructions for proper use of sanitizing (or detergent) products such as recommended use-dilution, material compatibility, storage, shelf-life, and safe use and disposal.

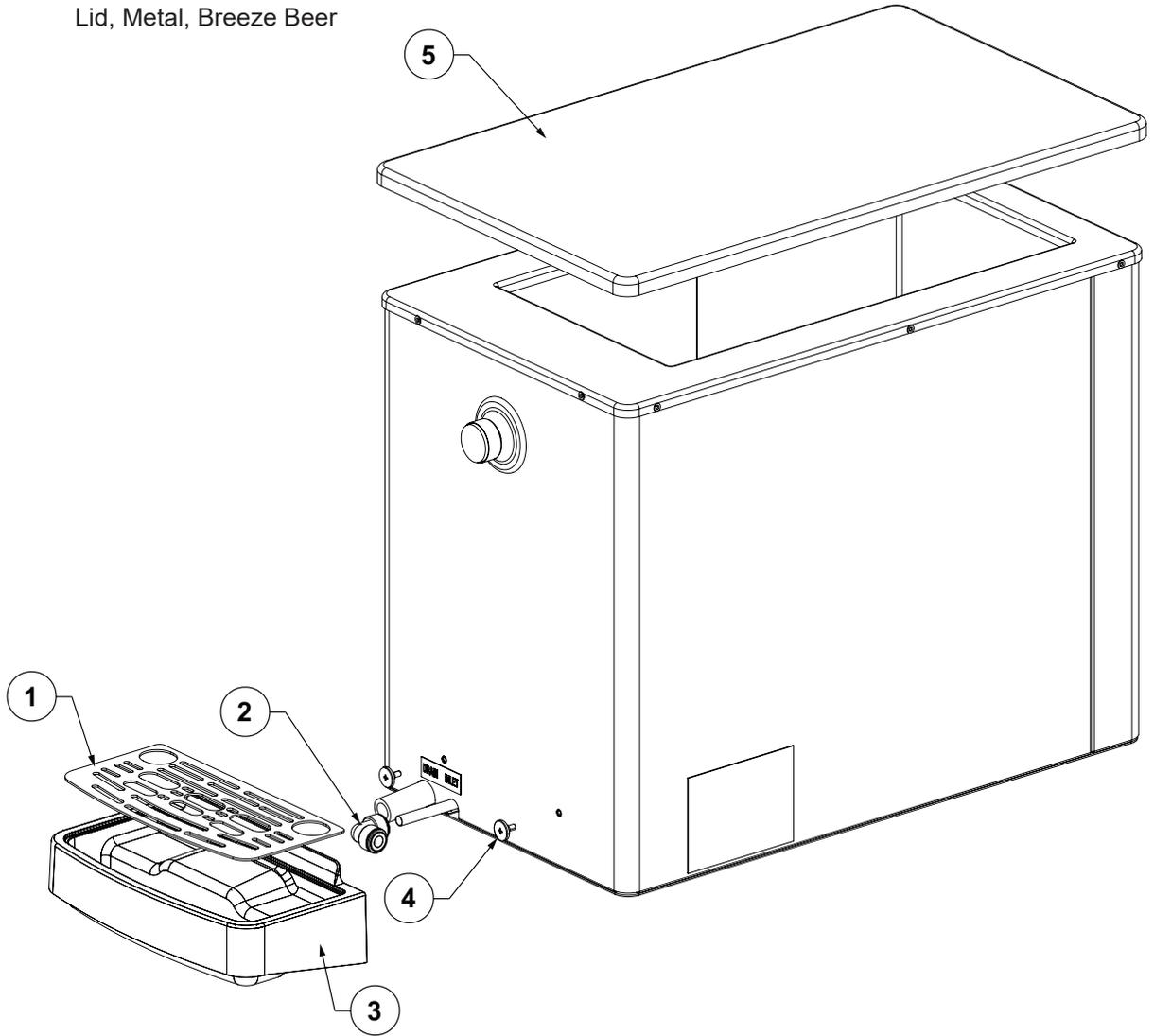
## Dispenser Disposal



To prevent possible harm to the environment from improper disposal, recycle the unit by locating an authorized recycler or contact the retailer where the product was purchased. Comply with local regulations regarding disposal of the refrigerant and insulation.

# ILLUSTRATIONS & PART LISTINGS

<u>Item</u>	<u>Part No.</u>	<u>Description</u>
1	30-11859	Cup Rest, Breeze Beer
2	01-2976	Elbow, Connector, JG, 3/8"X5/16"
3	05-3266	Drip Tray, Breeze Beer
4	04-1682 (2)	Screw, M4-0.7X4.5, 4.5 Shoulder, FHD, PH, SS
5	30-11833	Lid, Metal, Breeze Beer



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***LANCER***<sup>®</sup>

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