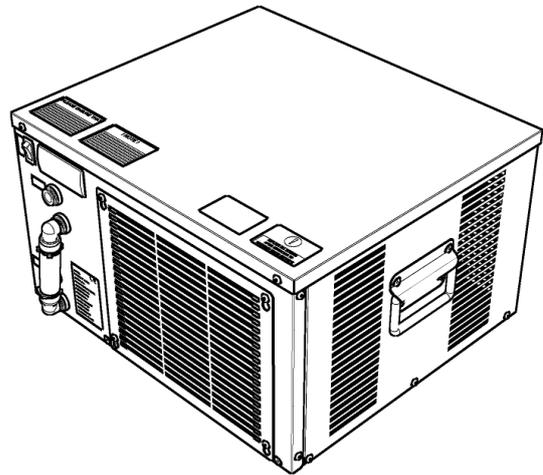




Product Manual

**TRM900
Beer Cooler**



Introduction and Specification

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Safety

The unit should be isolated from the electricity supply before removal of any covers.

Introduction

The TRM900 Beer Chiller is designed, utilising Dry Block technology, to provide a Delta-T of up to 20°C starting from an incoming temperature of 24°C or ambient temperature. The TRM900 in standard configuration is designed as a single product chiller with an option of two depending on targeted drink temperature.

Important: It is essential that the TRM900 be turned off during cleaning to prevent the cleaning fluid in the product line from freezing.

Specification

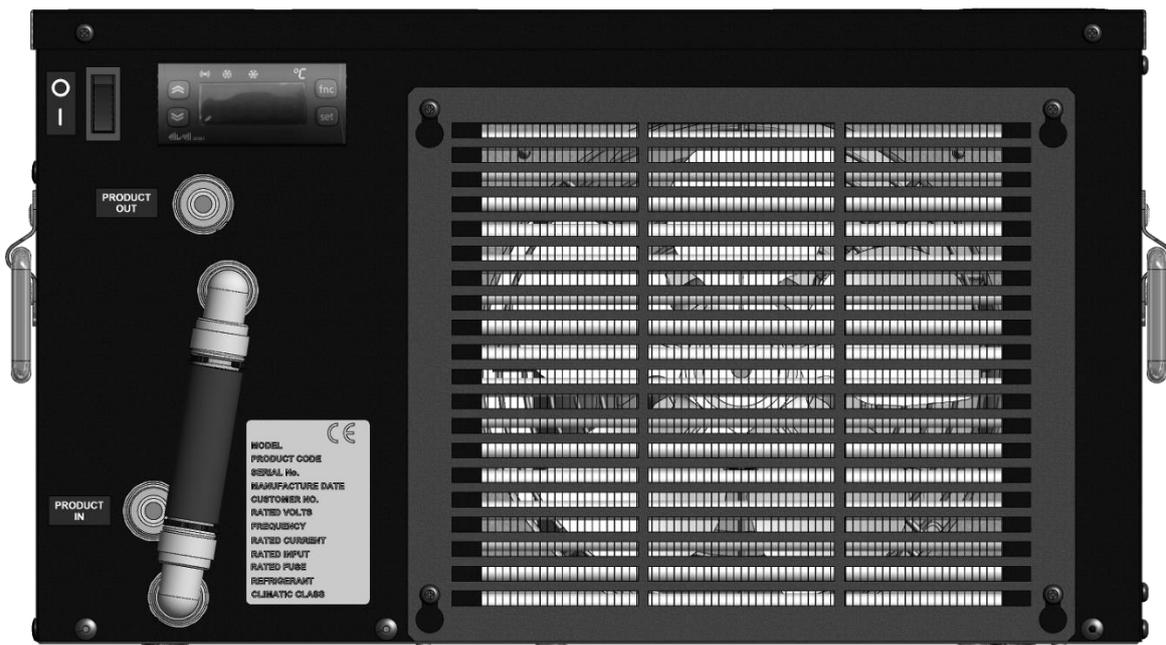
Dimensions	470mm(W) 425mm(D) 260mm(H)	Compressor	Cubigel GP16TB
Dry Weight	30Kg	This product contains fluorinated greenhouse gas with a GWP of 1300 in an hermetically sealed system	
Supply	230Vac/50Hz		
Fuse Rating	10A	Refrigerant	R134a, 275g
Cooling power	600W	Climatic Class	N

Installation and Commissioning

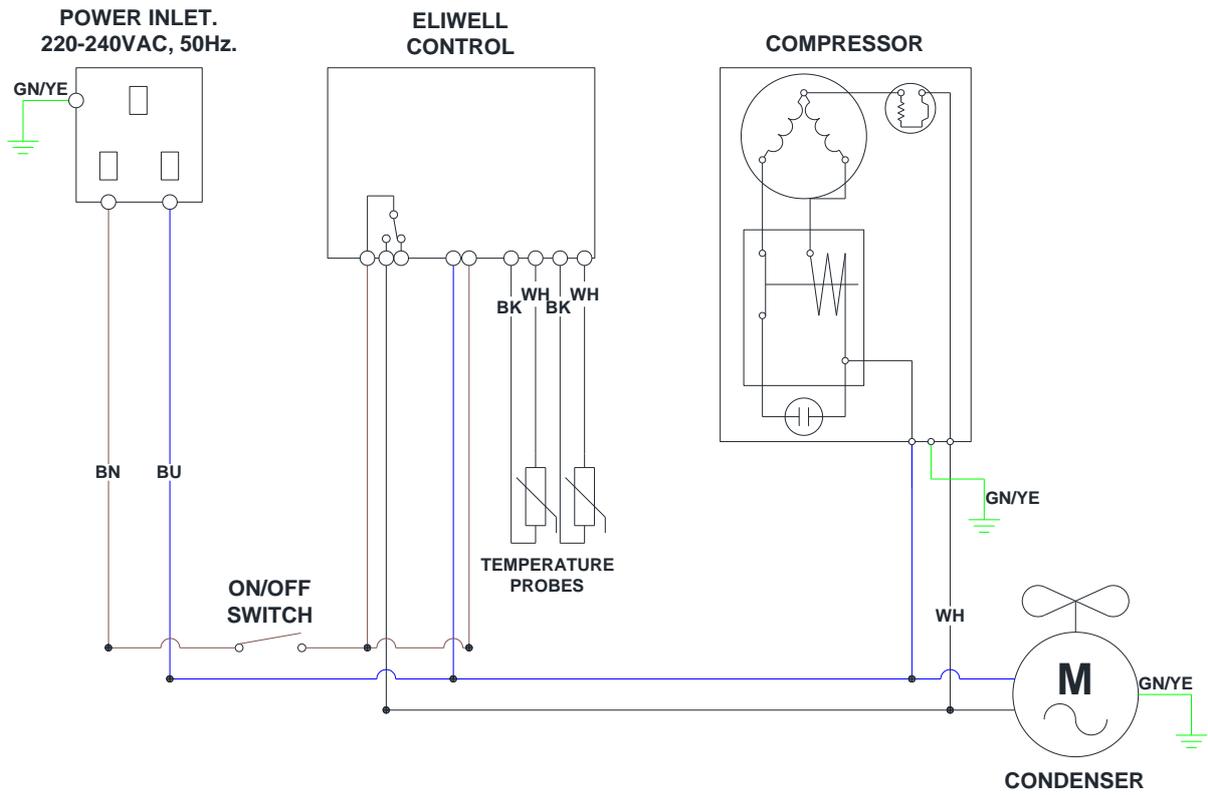
1. The TRM900 unit should be located on a firm level surface, as close to the dispense point as possible, and orientated so that the on/off switch and Eliwell control is accessible. Ensure at least 50mm of space is left all-round the unit to allow adequate airflow for cooling.
2. Connect using John Guest fittings to “Product In” on the front of the cooler.
3. Connect using John Guest fittings to “Product Out” on the front of the cooler and feed the insulated product line to the dispense tap.
4. Insulate all open fittings. Plug in the TRM900 unit.
5. Flush at least 1 pint (500ml) through the product coil to ensure no foam is present inside the unit, otherwise the product may freeze. Turn on the unit at the on/off switch, after a short interval while the control performs an internal test, the unit will start to work. From a starting point of 20°C it will take approx. 10 minutes to get down to a working temperature of between –1 and –2°C. **Please note: It is normal for the control to turn off the compressor before the set-point has been reached, and it may take a number of compressor cycles before the unit reaches its normal operating temperature.**
6. **Important: When cleaning the beer lines the unit must be turned off otherwise it will freeze the cleaning fluid (water).**
7. Maintenance: Wipe occasionally with damp cloth.
8. If compressor or thermostat problems occur the control will shut the compressor off and display an error code. This should be quoted when requesting assistance.

Product Connections

Connection	Connection Size/Type
Product In	1/2" John Guest Speed Fit
Chilled Product Out	1/2" John Guest Speed Fit



Electrical Schematic



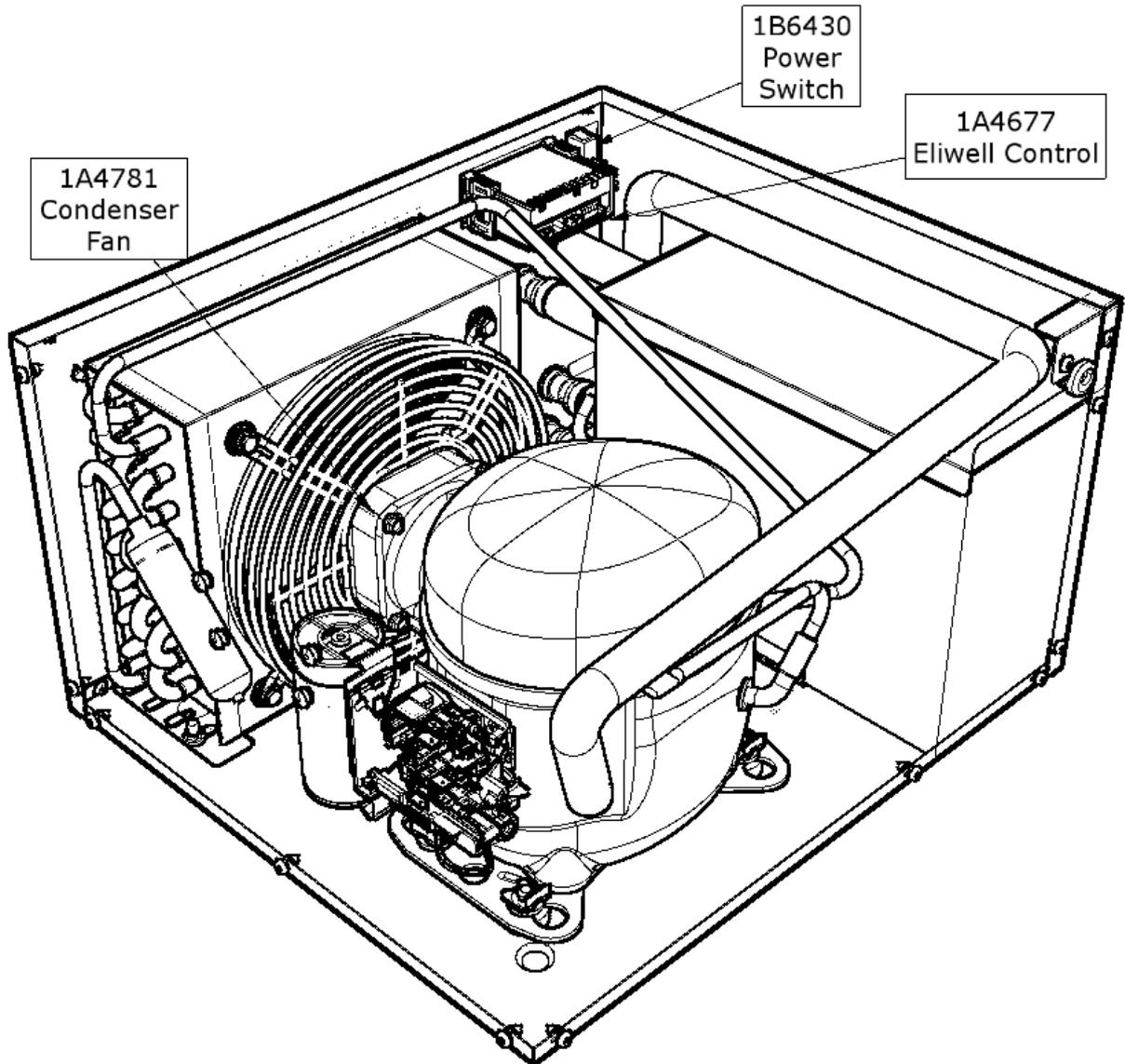
Fault Finding

Prior to any fault finding, please ensure all product connections to the chiller are sound and that the incoming supply is turned on. Also ensure that all electrical connections to the chiller and in the chiller are secure and in good condition, the power is on and that the chiller has had adequate time to reach operating temperature.

NOTE: When checking electrical connections ensure mains power is switched off.

Symptom	Possible Cause	Corrective Action
No Drink Dispensing	No product supply to unit	<p>Ensure beer barrel is not empty.</p> <p>Ensure barrel has adequate gas pressure.</p> <p>Check product lines are in good order and there are no leaks.</p>
	Frozen product in chiller	<p>Switch off unit to allow product coil to defrost. Flush at least 1 pint (500ml) of product to remove foam. Switch unit back on.</p> <p>Check Eliwell settings to ensure operating parameters are correctly set and inspect the probe. Replace probe as necessary.</p>
Warm Drinks	Insufficient cooling air flow through the fridge.	<p>Check that the condenser is not blocked.</p> <p>Check supply to cooling fans (230V AC).</p> <p>If supply present replace fans.</p> <p>If supply not present move on to the compressor. The supply to the fans and the compressor are linked.</p>
		<p>Compressor not running</p> <p>Check supply to compressor (230V AC).</p> <p>If supply not present check the Eliwell fridge controller is operating.</p> <p>If the Eliwell controller is operating check the operating parameters are correctly set and inspect the probe. Replace probe as necessary.</p>
		<p>Eliwell fridge controller not operating.</p> <p>Check supply to the controller. If present replace the controller.</p>
	Fridge failure	<p>If compressor & fan are running and there is no cooling, return for repair.</p>

Spare Parts



Removal, Transportation and Disposal

Important: Before removal from the installation, ensure all electrical, product and gas connections are disconnected.

Disposal of Scrap Units

It is illegal to simply scrap a refrigeration unit. Before a unit can be scrapped it must first have the gas removed by a specialist using special equipment. Please contact Booth Dispensers Ltd., who will be happy to provide a quotation for disposal.

Transportation

Important: This unit must be transported in an upright position

As with all refrigeration systems, irreparable damage can be caused by laying the unit on its side or even transporting upside down. Where the unit is transported by a carrier, the carton should always be marked in a conspicuous manner, the correct upright position in which it must be handled.

If a unit has been transported incorrectly it should be placed in the correct upright position and left for 24 hours before attempting to run the system.

Failure to observe the above precautions could seriously damage the system, and would void any warranty.



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