

THE VAULT
COMMERCIAL BEER DISPENSER
SINGLE TAP | TWIN TAP

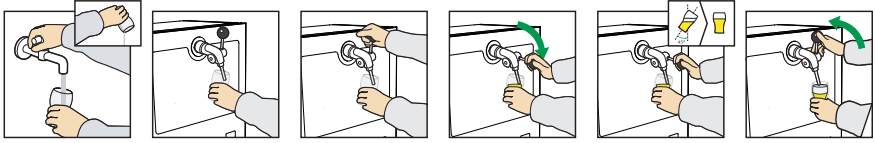
1. Safety Instructions

- Please read this operating and maintenance guide carefully and also give it to anyone else assigned the task of handling and using this unit. This operating and maintenance guide must be kept during the expected service life of the unit and also always be available at the unit.
- After delivery, immediately check the unit for transport damage and make sure it works. All safety devices must be present and functional before operating the unit.
- Make sure that electric cable and plug are undamaged before connecting the plug into the socket.
- If the electric cable is damaged, it must be replaced with cable of design and quality identical to the original part.
- Pull out the plug by grasping it instead of pulling it by the cable.
- The unit starts to run straight away once it is connected to its supply voltage. Note the power rating on the type plate as well as the relevant local electrical safety regulations before connecting the unit to the power supply.
- Work on the electrical system and refrigeration system may only be performed by specialists. If this is not observed, all guarantee and liability claims become null and void.
- **Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.**
- Do not try to repair the faulty unit by yourself.

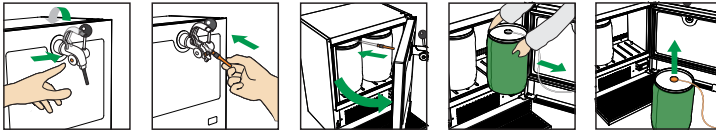


2. Serving the beer

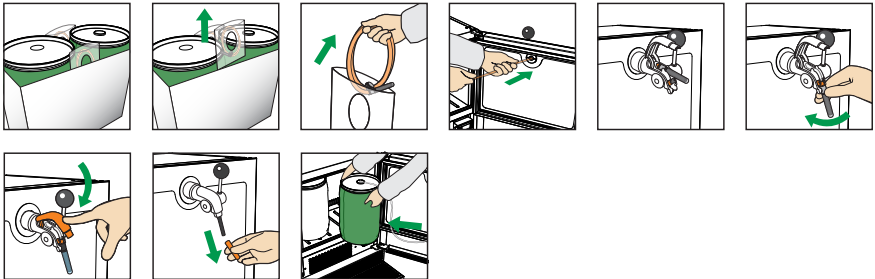
Pouring beer



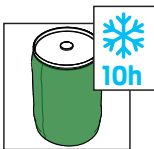
Removing the keg



Installing the keg



Precooling the keg



Cleaning the drip tray

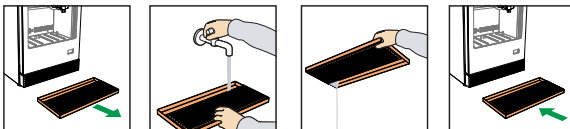


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3. Unpacking and handling

- Check that the packaging and appliance are intact. Check the external condition of the packaging and the appliance when you remove the appliance from its packaging. Notify the vendor as soon as possible of any problems with the packaging or the appliance.
- If the unit is tilted during transport, then wait at least 2 hours before starting it up in order to prevent any damage.
- The Vault is designed for Heineken 5l kegs. Do not use appliance for other products.
- The Vault should be used indoors at the room temperature of between 10° C and 38°C
- Lift the appliance correctly. The product may be lifted, when necessary, from its base and back wall. Do not lift the door, tap or other external parts.
- Take the Vault out of its packaging, along with the drip tray and the Heineken tap handle. Place them on a flat and dry surface that is clean and large enough.
- Avoid placing the appliance in direct sunlight or direct air flow!
- Clean the appliance externally and internally using a soft, lint-free cloth. Don't use detergents that contain abrasive ingredients. Use mild detergents such as washing-up liquid. Dry the appliance carefully with a lint-free cloth.
- Checking the air inlet. Make sure that the air inlets at the top and back of the appliance are not covered, minimum free space 50mm.
- Connecting to a power supply. Connect the appliance to an earthed socket (10 A, 220-240/50Hz) using the power cable supplied. Do not use extension leads.
- Operating the appliance for the first time. When connecting the appliance to the mains current, check that the appliance starts up correctly. Using the electronic temperature control, you can check that the temperature has started to fall in (2-3 min).
- Install 5l kegs inside the Vault -> see page 3. Cooling of the beer to a temperature of 3°C inside The Vault takes around 10 hours if the Keg and the appliance are at room temperature (22°C).
- **WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.**

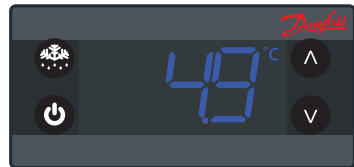
4. Usage

4.1. Electronic Controller

When the appliance is connected to the mains current, the electronic temperature control shows the temperature of the appliance at that moment. The temperature is always displayed while the appliance is connected to the mains. The Vault is fully automatic cooling system, you don't need to adjust temperatures during the usage. Product has automatic defrosting.

4.2. Adjusting Temperature

- Temperature can be adjusted between 2°C to 6°C.
- Adjust temperature by pressing 'arrow up' or 'arrow down' button -> temperature digit starts to blink. Press the button until you have set desired temperature.



4.3. LED lightning

Product has adjustable LED lightning. Remote control for the LED lightning is mounted behind the door. You can adjust color and intensity of the light. After every adjustment put remote controller back to its place.

WARNING: Do not use electrical appliances inside the goods storage compartment of the appliance, unless they are of the type recommended by the manufacturer.

5. Maintenance

Always disconnect the appliance from the mains before cleaning! When necessary, clean the surfaces of the appliance using a soft, lint-free cloth. For cleaning, use mild detergents that do not contain abrasive ingredients. Dry the appliance carefully with a lint-free cloth. When necessary, clean around the appliance (removing dust, paper, grit, etc.).

5.1. Cleaning after daily usage

Clean the drip tray and the drip tray grating after each use. See page 3 -> Cleaning the drip tray. Wash the drip tray and grating in hot water with a mild detergent. Do not use dishwasher.

5.2. Cleaning the condenser

Condenser must be cleaned every 3 months or when necessary. Clean the condenser with a brush or vacuum cleaner. To do this, remove the ventilation grating by pulling it out from side edges in order to reach the condenser (see Figures 1, 2 and 3).

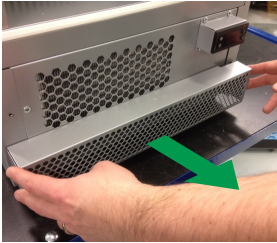


Figure 1.
Remove front grating by pulling from left and right edges.

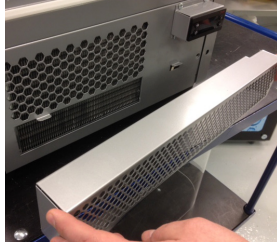


Figure 2.
Now you have access to whole condenser surface.

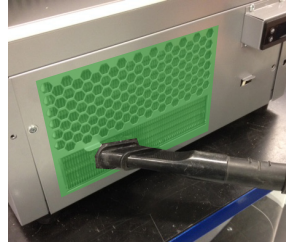


Figure 3.
Vacuum clean the condenser.

WARNING: Keep clear of obstruction all ventilation opening in the appliance enclosure or in the structure for building-in.

ATTENTION: Do not clean the unit with high-pressure cleaners or steam jets.

ATTENTION: Do not warm up units to more than 70°C (158°F) and do not subject them to excess heat (radiant heaters, etc.).

ATTENTION: Only the ventilation grating to the condenser may be opened (see Figure 1). Other covers on the unit may only be opened by a trained specialist.

ATTENTION: The condenser must be given a thorough cleaning with a brush / vacuum cleaner at least every three months.

ATTENTION: When cleaning the condenser, wear safety gloves (danger of injury).

ATTENTION: When cleaning the condenser, make sure that the fins are not damaged (=bent).

6. Technical information

Product - The Vault

Net weight.....	30 kg
Gross volume	21 l
External dimension h, w, d.....	580 x 455 x 350 mm
Power input.....	180 W
Defrosting	Automatic
Compressor	ACC
Energy consumption.....	1,5 kWh/24 h
Evaporator	Finned coil evaporator
Condenser	Finned coil condenser
Temperature control.....	Electronic thermostat
Lightning	LED (RGB)
Climate class	7*

*=Appliance is safety tested by SGS Fimko Ltd. in testroom climate +35°C/75% relative humidity.

Temperatures

Average temperature.....	3 °C (factory setting)
Operating conditions MIN.....	+12°C
Operating conditions MAX (75%RH).....	+38°C

7. Refrigerant

WARNING

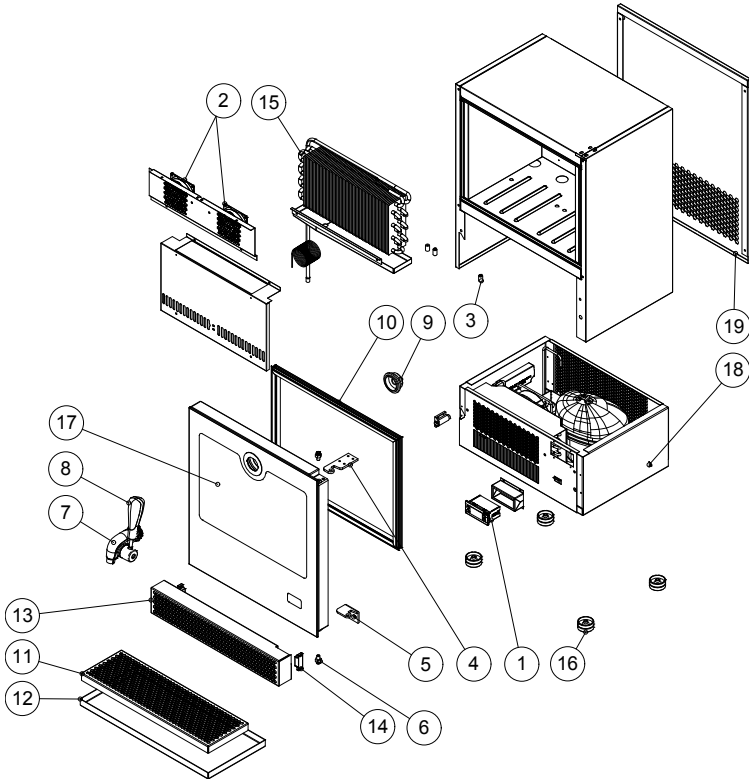
The appliance contains in the refrigerant circuit the refrigerant propane (R290), a highly environmentally compatible natural gas that is flammable. While transporting and installing the appliance ensure that no parts of the refrigerant circuit are damaged.

Procedure if the refrigerant circuit is damaged:

- Avoid open fire and ignition sources at all costs
- Ensure that room in which the appliance is located is well ventilated

WARNING: Do not try to repair refrigerant circuit by yourself. Service and repair work for refrigerant circuit must be always done by trained technician.

8. Exploded view and part list



Nr.	Part nr.	Description	Per unit	
1	106-0010	Controller	1,00	PCS
2	107-0010	Evaporator fan	2,00	PCS
3	710-0046	Keg guide pin	4,00	PCS
4	400-0596	Upper hinge	1,00	PCS
5	400-0600	Lower hinge	1,00	PCS
6	710-0008	Hinge pin	2,00	PCS
7	710-0037	DTA (Dispense tap)	1,00	PCS
8	710-0047	Tap handle - Heineken	1,00	PCS
9	710-0038	DTA fixing nut	1,00	PCS
10	250-0045	Door gasket	1,00	PCS
11	400-0588	Drip tray - grill	1,00	PCS
12	400-0602	Drip tray	1,00	PCS
13	400-0601	Front grill	1,00	PCS
14	710-0035	Front grill - magnet	2,00	PCS
15	102-0013	Evaporator	1,00	PCS
16	710-0041	Levelling feet	4,00	PCS
17	V40-0001	Door - Single tap	1,00	PCS
	V40-0002	Door - Twin tap	1,00	PCS
18	101-0007	Compressor	1,00	PCS
	103-0006	Condenser	1,00	PCS
	107-0001	Condenser fan	1,00	PCS
	110-0003	Connection plug	1,00	PCS
	120-0017	Led power supply	1,00	PCS
19	V40-0003	Rear plate (option)	1,00	PCS
	110-0001	Power cord 3 m	1,00	PCS
	120-0043	Led stripe	1,00	PCS
	120-0044	Led controller, including remote control	1,00	PCS
	300-0003	Cover profile for led stripe	1,00	PCS

9. Environmental Policy and Recycling

The basic is to consider the environment throughout the whole lifetime of our products; from design process through production till the final recycling.

We explore continuously the economical and effective use of new environmentally friendly materials on our products and production. Our target is to minimize the use of nonrenewable natural resources.

We believe that considering of sustainable development when choosing materials and energy consumption brings the most benefit to us and our customers now and in the future.

10. Range of Appliance Use

- The appliance is suited only for cooling beer kegs and non alcohol or low alcohol beverage kegs.
- In the case of commercial food cooling, the pertinent statutory regulations have to be observed.
- The appliance is not suited for storing and cooling pharmaceuticals, blood plasma, laboratory preparations or similar substances and products subject to the Medical Devices Directive 2007/47/EC
- Any misuse of the appliance may result in damage to or the stored goods.
- Furthermore, the appliance is unsuited for use in areas exposed to an explosion hazard.

11. Troubleshooting

Problem	Possible causes	Remedies
The Vault doesn't turn on	The Vault is not connected to the mains power supply.	Connect The Vault to the power supply.
	The electronic board may be defective.	Contact the ASTE customer service.
You can't close the tap cover	The tube spout is not inserted correctly.	Remove the tube spout from The Vault and fit it again following "Installing the Keg"
You can't close the door of The Vault.	The Keg or tube spout are not inserted completely.	Insert The Keg and tube spout in The Vault completely.
No beer is being dispensed.	The Keg is empty	Replace The Keg with a new one.
	There is no Keg inside The Vault.	Install a Keg inside The Vault.
The Vault is dispensing warm beer.	The Vault is not connected to the mains power supply.	Connect The Vault to the power supply.
	The door was not closed correctly.	Close the door correctly.
	The cooling system is defective.	Contact the ASTE customer service.
There is ice in the cooling chamber.	The room temperature is below 12°C.	Install The Vault in an adapted environment.
	The temperature regulation may be defective.	Contact the ASTE customer service.
There is too much foam.	The beer is not cold enough.	Cooling of the beer to a temperature of 3°C inside The Vault takes around 10 hours if the Keg and the appliance are at room temperature (22°C)
	Tap handle was pulled too slowly during the service.	Pull the handle quickly forward as far as it will go.

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