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## 1 SAFETY INSTRUCTIONS AND POSSIBLE HAZARDS

The Orion is produced in accordance with good professional standards and constructed using high-quality materials. Orion can be used safely and reliably provided that the system is used and maintained in accordance with these instructions. If these instructions are not followed, the following hazards may occur.



Various sections of this installation manual will contain this symbol to indicate hazards.



System components are air-pressurised and may be hazardous.

System Pres-  
sure

Do not dismantle or detach any components that are under pressure.



Power

Electric shocks can be fatal or result in serious injuries.

For this reason, do not make any unauthorised changes to the electrical system.

To protect yourself against the risk of electrical shock, ensure that the system's exterior is not exposed to water or other liquids.

The system has been equipped with an earthed plug. The system can only be connected to an earthed socket and 16 amp fuses.



Cleaning  
Agent

There is a risk of burn injury when using cleaning agents.

Always use protective clothing and safety glasses when working with cleaning agents. Follow the instructions of the supplier/manufacturer of the cleaning agents.



When working with the system's electronics, bear in mind that some components may carry a static charge. Take precautions to prevent this.

Heineken accepts no responsibility for any sagging of the floor or basement leaks.

For more information and further questions, please contact the manufacturer of the Orion system:

Punch Metals International  
Nobelstraat 2  
3930 Hamont-Achel  
Belgium  
+32(0)11 399 300

Important safety information:

- When moving the system, always ensure it is upright. The system must always be lifted. Never drag it across the floor or stairs.
- Several people will be needed to help bring the tanks inside. Before doing so, make sure that enough space has been cleared (a minimum width of 81 cm) and perform any necessary dismantling work. Clear and clean the space where the tanks will be set up.
- The Orion is only meant to be used indoors. The following environmental conditions must be adhered to: Temperature: 0-30 °C; Relative humidity: minimum 20% and maximum 75%; non-condensing; not more than 2000 meters above sea level.
- Place the Orion on a hard, flat surface, protected from physical damage. Ensure that the ventilation openings and grilles are never blocked and do not place any foreign objects on the machine.
- Clean the system prior to use. When cleaning, follow the procedures and safety instructions provided by the manufacturer of the cleaning agent used.
- Connect the system to a socket with the correct voltage. Ideally, the socket should be easily accessible and have a safety switch so the system can be isolated. The system must be earthed.
- Do not expose the system to extreme temperatures or spilled or vaporised water, steam or extreme humidity levels. Do not clean the system with a high pressure water jet.
- Disengage the system by unplugging it from the socket and depressurise the system when performing maintenance work. Never remove protective caps.
- Frequently clean the coolers (condensers) and grilles with a soft brush or a vacuum cleaner.
- There are no components inside the system that can be maintained or repaired by the user. If the system breaks down, has fluid spilled on it or is in any way physically damaged, it should be disengaged by pulling the plug out of the socket. The system should not be used until the required repairs have been performed by a qualified specialist.
- Safety mechanisms must never be disengaged, modified or dismantled. The systems should be checked for malfunctions and damage at least once a day. Immediately report any damage or malfunction influencing the operation and/or safety of the system to the service centre.
- At least once a year, inspect the condition of the hoses used for the cleaning agent in the cleaning unit (supply hose, hose in peristaltic pump and drain hose). If any of the hoses show signs of wear or aging, replace the hose immediately.

Damage resulting from improper use of products is not covered by the conditions of the warranty.

## 2 INTRODUCTION

This manual describes the operating instructions for the user.

### 2.1 PRODUCT QUALITY





In order to guarantee product quality, the following instructions must be adhered to:

- The Orion tank in the system must be empty before it is changed (see chapter 3).
- Always follow the cleaning instructions (see chapter 4)
- The beer in the tank has a maximum storage life of two months. The beer has a storage life of 3 weeks when the tank has been broached.
- The entire installation must be kept clean.
- Special events pipes cannot be installed on a standard Orion system.
- Before a system is temporarily withdrawn from use, preventive service must be performed. Contact the service department for more information.

### 3 CHANGING THE TANK

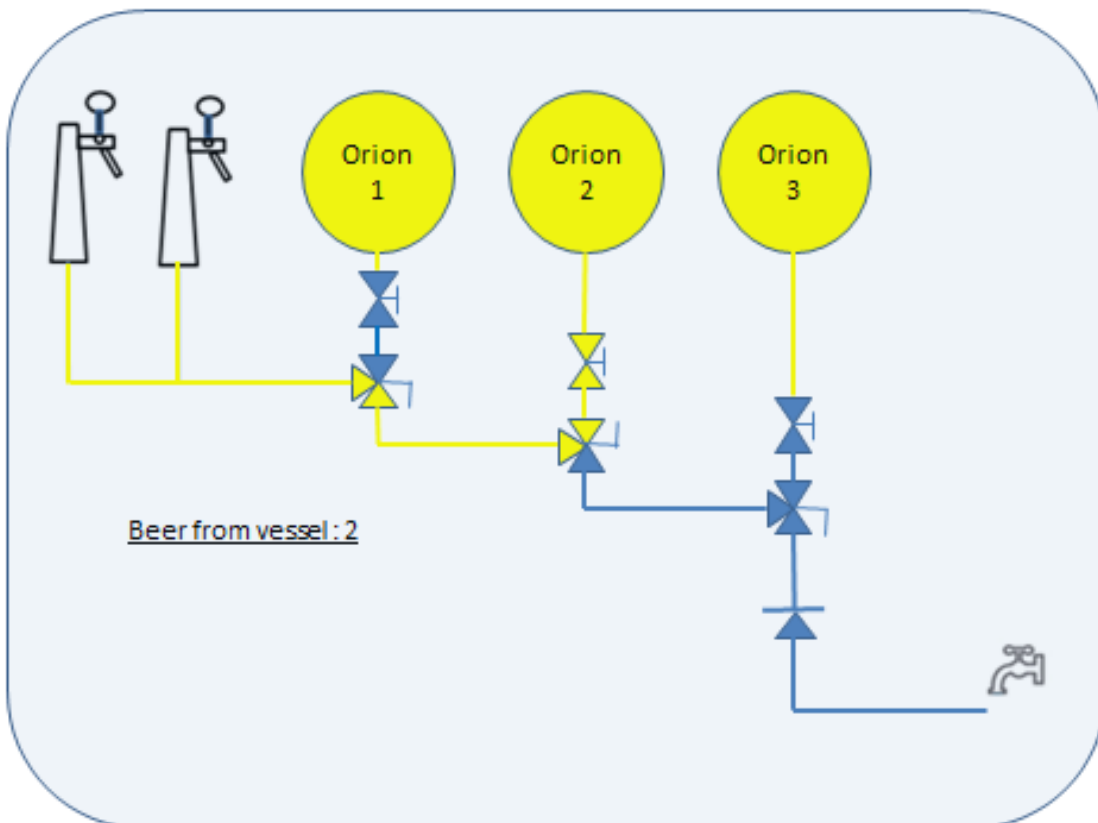
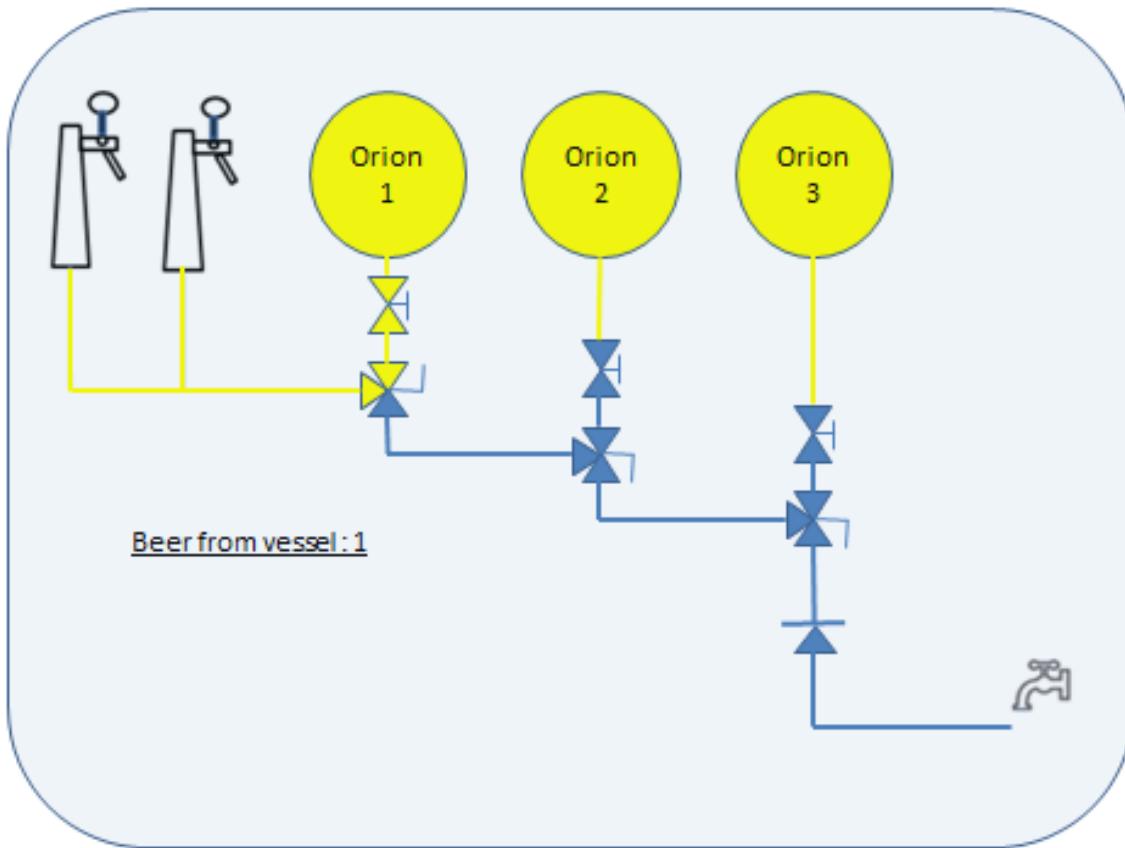
This instruction (label) is also applied on the back side of the front panel of each orion vessel.

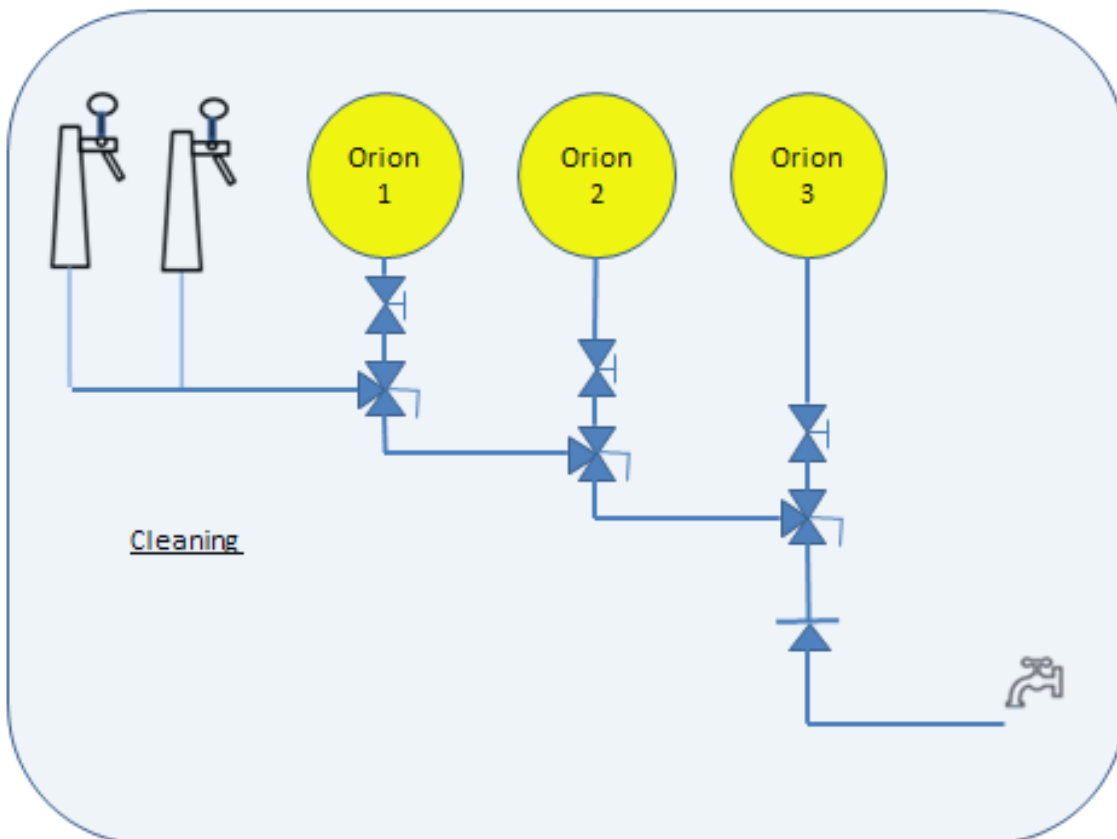
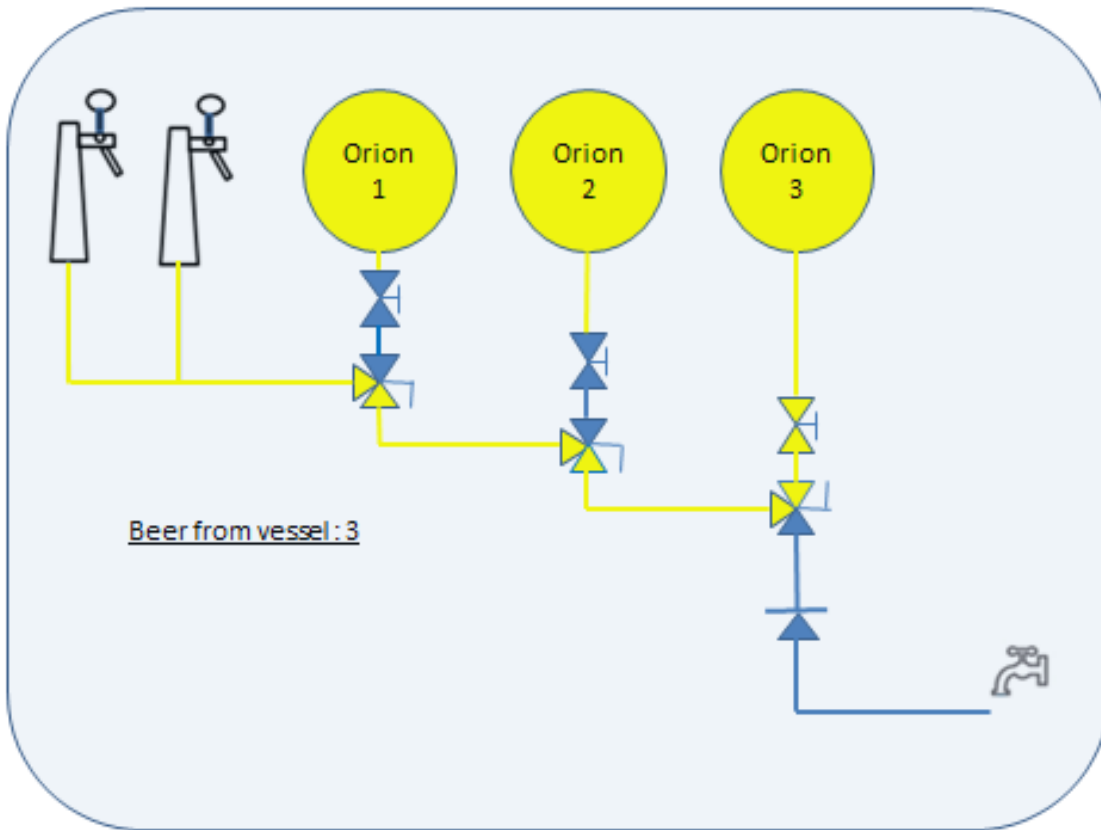
Action	Tank 1		Tank 2		Tank3	
	2 way valve	3 way valve	2 way valve	3 way valve	2 way valve	3 way valve
Beer from Tank 1	OPEN	OPEN	CLOSE	BYPASS	CLOSE	BYPASS
Beer from Tank 2	CLOSE	BYPASS	OPEN	OPEN	CLOSE	BYPASS
Beer from Tank 3	CLOSE	BYPASS	CLOSE	BYPASS	OPEN	OPEN
Flush / Clean	CLOSE	BYPASS	CLOSE	BYPASS	CLOSE	BYPASS

	2-Way Valve		3-Way Valve
Open		OPEN (Beer from tank)	
Close		CLOSE (Tank closed)	

Please noticed the following:

- Open the “ 2- Way Valve” , just before the beer will be used.
- The “garanty of the shelf I Life” , starts after opening the “2-Way valve”.





## 4. CLEANING

### 4.1 SUMMARY

The system needs to be cleaned on regular basis.

<u>Guidelines</u>	<u>Excellent</u>	<u>Good</u>	<u>Moderate</u>
Professional cleaning	yes	Yes	Yes
Cleaning frequency	1x per week	1x per 2 weeks	1x per 4 weeks
Professional maintenance	Yes	Yes	Yes
Maintenance frequency	1x per month	1x per 3 months	1x per 6 months
Water rinse of the installation	Rinse when changing Tanks		Rinse before cleaning

### 4.2 GENERAL

If you wish to prevent losing beer as a result of the cleaning, you can set the system to water prior to add cleaning agent in to the water.

The beer in the pipes can be sold for consumption (for example as a 'last round').

We advise that cleaning be carried out when your bar is closed.

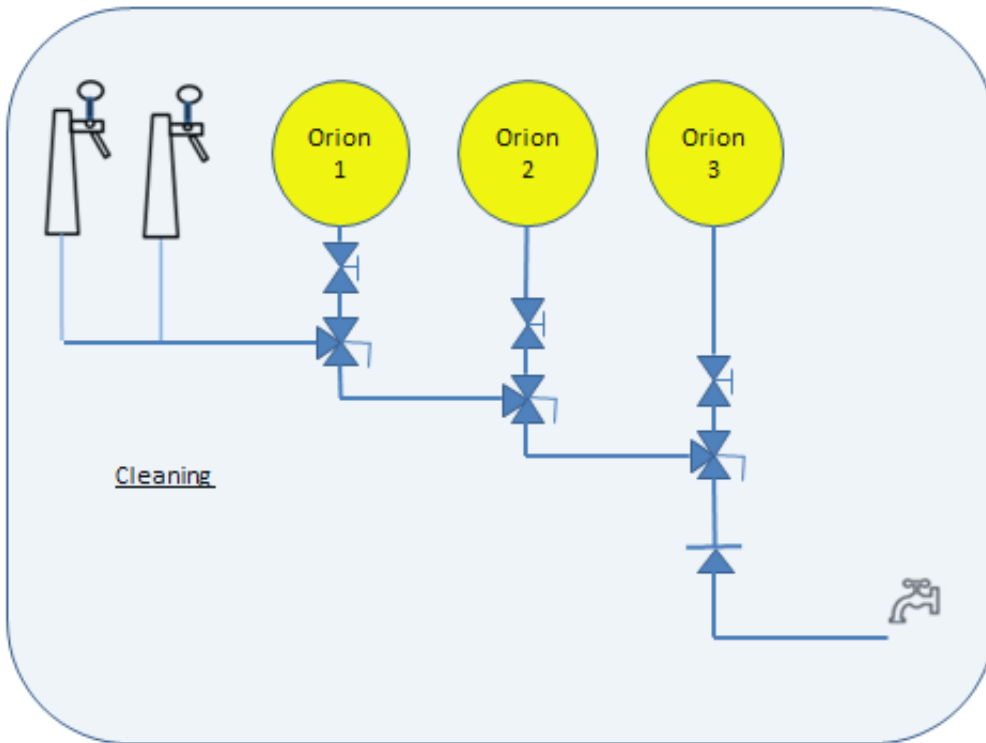
Cleaning can be performed at any time.

### 4.3 THE CLEANING PROCEDURE

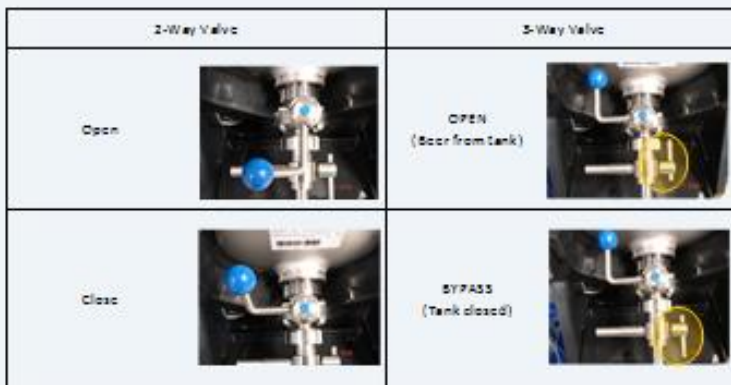
#### Steps :

- Place the " 3 Way Valve " of each tank in the BYPASS position.
  - *Note : " 2 Way Valves" of the tank in operation must be closed when system will be professional cleaned with chemicals*
- Attach drain lines / bracket(s) to tap(s) and guide them to the sink.





Action	Tank 1		Tank 2		Tank 3	
	2 way valve	3 way valve	2 way valve	3 way valve	2 way valve	3 way valve
Beer from Tank 1	OPEN	OPEN	CLOSE	BYPASS	CLOSE	BYPASS
Beer from Tank 2	CLOSE	BYPASS	OPEN	OPEN	CLOSE	BYPASS
Beer from Tank 3	CLOSE	BYPASS	CLOSE	BYPASS	OPEN	OPEN
Flush / Clean	CLOSE	BYPASS	CLOSE	BYPASS	CLOSE	BYPASS



- Clean first with water, by opening the water valve.  
 Open the beer taps ( no beer is coming out of the taps.  
 Open the water valve.  
 Rinse the lines . (minimum 5 x the volume of th complete beer line system)
- Cleaning with Chemicallën will be done by a Service technician.

#### **4.4 OVERDUE CLEANING**

The quality of the beer deteriorates if cleaning is delayed.

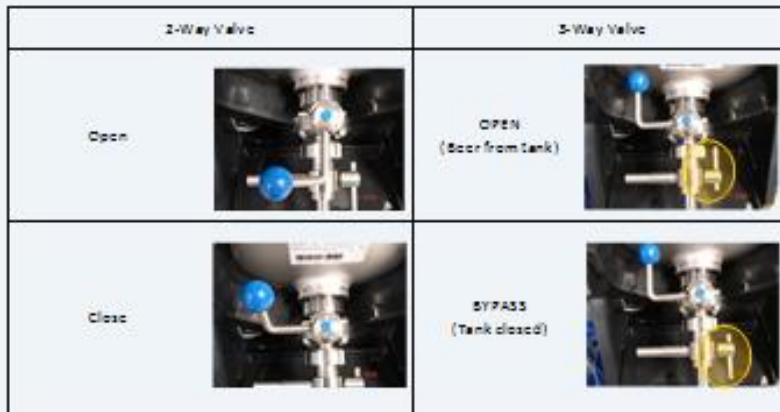
Not cleaning the beer pipes as frequently as required affects the quality of the beer in the glass. We see this as a shared responsibility between the entrepreneur and the beer brewer/supplier.

### 5 UNEXPECTED WATER INSTEAD OF BEER

After changing the tank, it is possible that after a few glasses of beer, a few glasses of water issue from the tap.

Check , if the correct valves are opened.

Action	Tank 1		Tank 2		Tank 3	
	2 way valve	3 way valve	2 way valve	3 way valve	2 way valve	3 way valve
Beer from Tank 1	OPEN	OPEN	CLOSE	BYPASS	CLOSE	BYPASS
Beer from Tank 2	CLOSE	BYPASS	OPEN	OPEN	CLOSE	BYPASS
Beer from Tank 3	CLOSE	BYPASS	CLOSE	BYPASS	OPEN	OPEN
Flush / Clean	CLOSE	BYPASS	CLOSE	BYPASS	CLOSE	BYPASS



**You should continue drawing this water until beer comes out of the tap.**

## 6 FREQUENTLY ASKED QUESTIONS

It is recommended that you first check the following points before contacting the technical support department.

Air pressure	See air pressure photograph 6.1, in this chapter.	The manometer on the compressor indicates a pressure greater than 1 bar.
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Problem	Possible cause	Solution
Water comes out of the tap instead of beer.	Check the positions of the valves (see table 6.2) - There is still rinse water somewhere in the system (you were first able to tap beer and after a few glasses, water comes out of the tap).	Continue dispensing and after a few moments beer will once again flow from the tap.
Nothing comes from the tap.	No control pressure or beer pressure. Check the positions of the valves (see table 6.2)	Contact the technical support department. In consultation with a service technician, the tank will be manually set to beer. You can then continue dispensing beer.

### 6.1 AIR PRESSURE

Pressure gauge for the compressor unit.



**6.2 POSITION VALVES:**

Action	Tank 1		Tank 2		Tank 3	
	2 way valve	3 way valve	2 way valve	3 way valve	2 way valve	3 way valve
Beer from Tank 1	OPEN	OPEN	CLOSE	BYPASS	CLOSE	BYPASS
Beer from Tank 2	CLOSE	BYPASS	OPEN	OPEN	CLOSE	BYPASS
Beer from Tank 3	CLOSE	BYPASS	CLOSE	BYPASS	OPEN	OPEN
Flush / Clean	CLOSE	BYPASS	CLOSE	BYPASS	CLOSE	BYPASS

