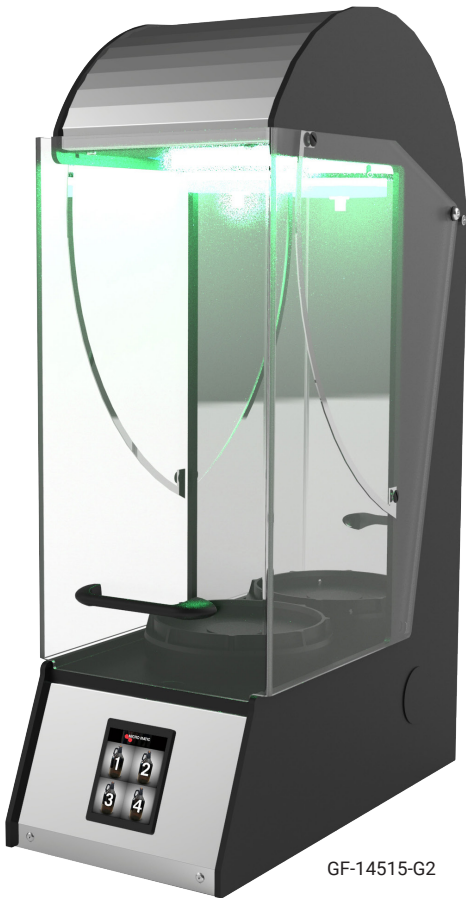




INSTALLATION, USE & MAINTENANCE GUIDE

# GROWLER FILLER



GF-14515-G2



## SAFETY FIRST!

**READ INSTRUCTIONS  
COMPLETELY**

Before getting started  
please read this user  
manual and at all times  
follow the important  
safety instructions.

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# 1 GENERAL INFORMATION

The contents of these operating instructions enable safe and proper handling of the Growler Filler. Read the operating instructions completely before operating the filling machine. And always keep the operating instructions within easy reach of the Growler Filler. The illustrations in this manual may be different from the actual device.

## 1.1 TERMS USED

### DANGER

Causes serious injury or death if not observed.

### WARNING

Can result in serious injury or death if not observed.

### ATTENTION

May cause minor or moderate injury.

### NOTICE

Useful information or general information.

## 1.2 LIMITATION OF LIABILITY

The manufacturer accepts no liability for:

- Damage caused by incorrect operation
- Inappropriate use
- Inadequate maintenance or cleaning
- Failure to observe the technical documentation
- Technical modifications by the user
- Use of non-approved spare parts

## 1.3 INTELLECTUAL PROPERTY AND COPYRIGHT PROTECTION

All rights reserved. Any - including, but not limited to - duplication, dissemination and other uses of the texts, graphics or other representations without the consent of the manufacturer.

Contact Information:

Micro Matic USA, Inc.  
2364 Simon Court  
Brooksville, FL 34604

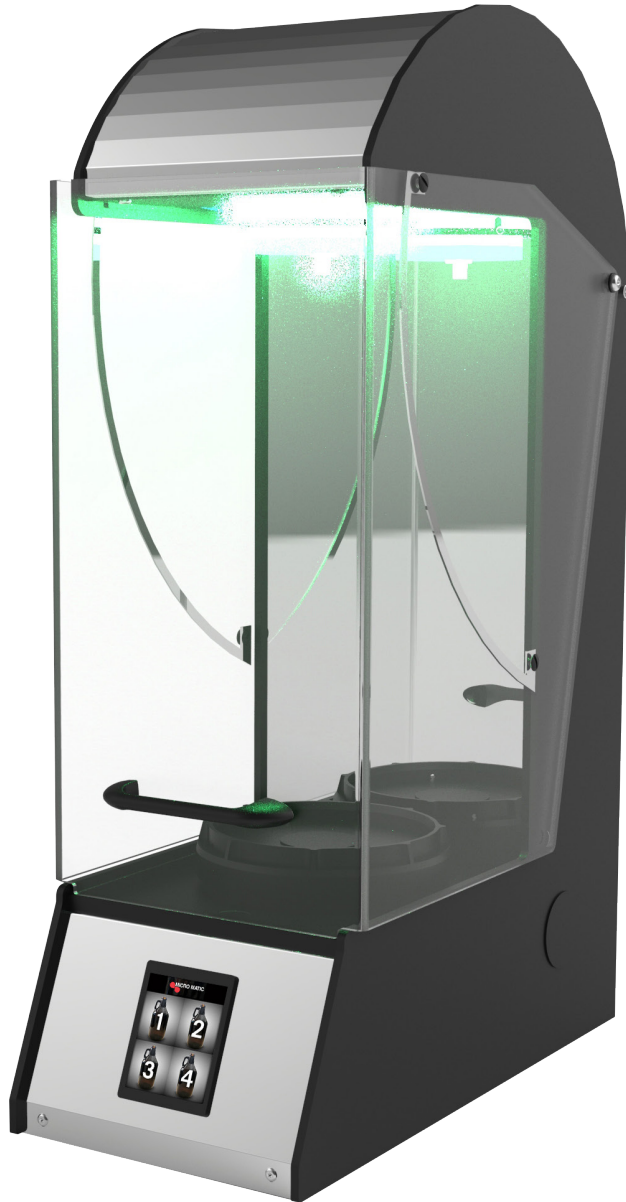
## 1.4 CUSTOMER SERVICE

Micro Matic USA, Inc.  
2386 Simon Court  
Brooksville, FL 34604  
(866) 327-4159

## 1.5 GUARANTEE CONDITIONS

The operator is obliged to:

- Meet local laws and regulations for the bottling of beverages
- Perform regular maintenance
- Perform regular rinsing and cleaning operations



# 2 BASIC SAFETY

## 2.1 INTENDED USE

The filling device is used for filling containers, hereinafter referred to as "growlers". Beverages hereinafter referred to as "product". The operational safety of the filling device is only ensured when used as intended. The use is only considered as intended if:

- The limits of applicability are observed.
- Carry out cleaning and maintenance according to the operating instructions.
- Cleaning and maintenance intervals according to the operating instructions and upon request of the filling device.

The filling device is intended only for the processing of low-risk foodstuffs. Installation of the growler filler is after prior installation by professionals for commercial use.

NOTE: When using the machine, be sure to use adequate hygiene before, during and after the operation. Perform the cleaning and disinfection as described in chapter 10.

### 2.1.1 GROWLER

A growler is used for transporting or storing beverages. Suitable container, which corresponds to the limits of applicability. These include:

- Drink Growlers
- Carafes

NOTE: Do not use any other vessels or growlers than those in these operating instructions.

NOTE: Before using the growlers, be sure that they are not cracked, chipped, etc.

NOTE: Danger of damage to the seal of the inlet by the use of growlers with low wall thickness or sharp-edged growler opening. Leaks, deformation, and breakage of the growler can result.

- Only use growlers with a thick wall thickness.
- Make sure that the growler opening is completely on the filling seal.
- Visual inspection with the protective cover closed.

### 2.1.2 PRODUCT

The filling device is operated with beer. As soon as the product supply is empty, no liquid may flow through the hose line. The system used must be checked by a qualified installer for leaks.

NOTE: The filling device may only be used with the instructions given in the operating instructions.

### 2.1.3 MISAPPLICATION

The filling device is intended for commercial and not for industrial use! No growlers or beverages other than those described in the operating instructions may be used with the filling device. The bottom and opening of the growler must be perpendicular to their vertical axis. The Filler is not intended for use in conjunction with any high-risk foods. The use of damaged, cracked or thin-walled growlers or growlers with a sharp-edged opening is not permissible. The use of corrosive, oily, strongly acidic, caustic or other aggressive substances (non-food) is prohibited. Filling other liquid foods other than those described in the operating instructions is not permitted. Filling of gaseous substances (other than CO<sub>2</sub>) is prohibited.

## 2.1.4 SPACE REQUIREMENTS

DIMENSIONS	MEASUREMENT (CM/INCHES)
Height	63 cm / 24.8"
Width	21 cm / 8.25"
Depth	40 cm / 15.74"

GROWLER	MEASUREMENT (CM/INCHES)
Growler Diameter	<12cm / 4.75"
Height	25 to 33cm / 9.84 to 12.99"

Make sure that:

- There is enough room to open the protective cover.
- There is enough room at the rear so that the hose lines can be connected.

## 2.1.5 WORKING ENVIRONMENT

The work environment of the unit must meet the required country and product-specific requirements. Install the device so the protective cover can be opened easily and the hoses are not kinking. The filling device is intended exclusively for use in well ventilated interior spaces. The room temperature must be between 32 and 90°F.

NOTE: Regularly clean the device according to the instructions in this manual to avoid hygienic deficiencies. Be careful when using the unit and the following hygiene requirements:

- Regularly clean the Growler filling nozzle and keg coupler. Make sure that the device is free of product residues, mold, and bacteria.
- Use only clean growlers with the device.

## 2.2 CHANGES AND CONVERSIONS

Alterations and conversions of the filling device, which are not found in the instructions are expressly prohibited. In the case of unauthorized changes, without explicit permission from the manufacturer, will void any warranty claim.

## 2.3 SAFETY DEVICES

Protective Cover

The filling region of the filling device is provided with a protective cover. The protective cover is equipped with two independent Reed Contacts, through which the filling device recognizes when the protective cover is closed. Filling, cleaning, and flushing are only available when the protective cover is closed.

### WARNING

Risk of dangerous accumulations of carbon dioxide (CO<sub>2</sub>) in confined spaces or containers. Carbon dioxide can be toxic at elevated concentrations.

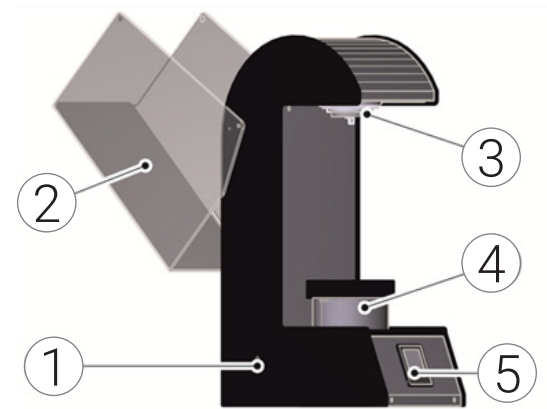
- Ensure that the device is installed only by qualified personnel.
- Ensure adequate ventilation of the rooms in which the unit is installed and operated.
- Ventilate cabinets or areas below the unit. CO<sub>2</sub> will collect at the lowest point first.

# 3 TRANSPORT AND INSTALLATION

The filling unit is delivered in a cardboard box or air-packed in foam. It is recommended to use the packaging of the filler for later transport and storage. Do not operate the unit if it is damaged. Immediately contact Customer Service.

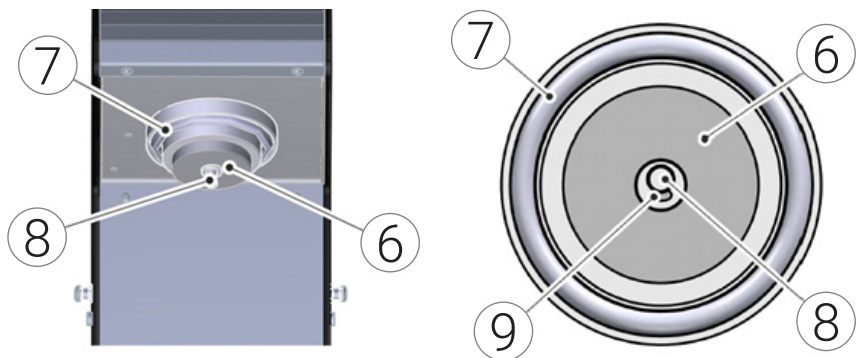
# 4 STRUCTURE AND FUNCTION

ITEM	DESCRIPTION
1	Main switch
2	Protective cover
3	Filling nozzle
4	Growler platform
5	Control panel



## 4.1 INLET

ITEM	DESCRIPTION
6	Growler seal
7	LED lighting
8	Product outlet
9	Drain opening



### Functionality

The spring-loaded filling nozzle activates a micro switch when a growler is inserted between inlet and cylinder, and thus allows filling, cleaning, and flushing. The seal prevents the escape of gas or liquid from the growler. The LED lighting serves as a light source and shows by colored lighting. Operation status of the filling device is indicated by the LED lighting.



## 4.2 PROTECTIVE COVER

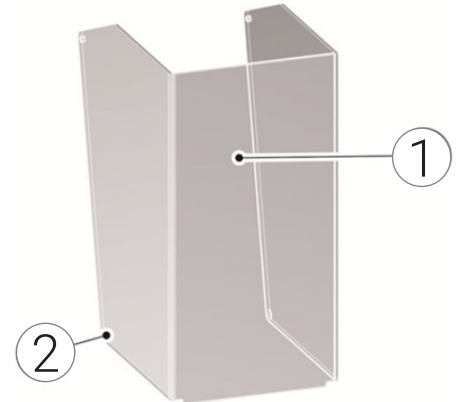
The transparent protective cover prevents access to the growler during the filling, cleaning or flushing, and is designed to protect the user.

Construction

ITEM	DESCRIPTION
1	Protective cover
2	Independent reed (magnetic) contacts (right / left)

Operation of Cover

The protective cover can be pivoted upwards until it stops. Once the lid is open, a growler can be placed inside. During the filling process, the protective cover must be closed. The device recognizes that the cover is closed.



## 4.3 CYLINDER PLATFORM

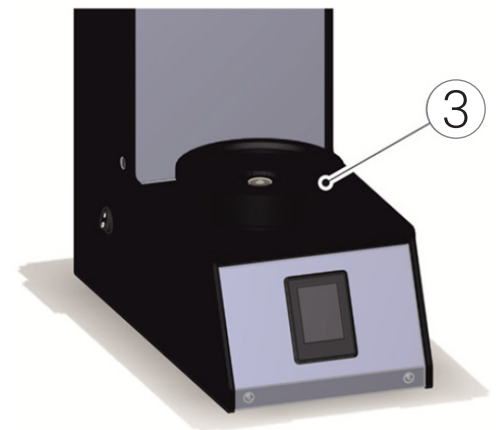
The growler platform serves as a base for a growler or an adapter.

Construction

ITEM	DESCRIPTION
3	Platform

Functionality

A pneumatic cylinder under the growler rack lifts the growler or the cleaning adapter, and clamps it between the growler platform and the filling nozzle.



## 4.4 CONTROL PANEL

The control panel is a color touch screen display. It displays the operating status of the unit and allows for input during operation.

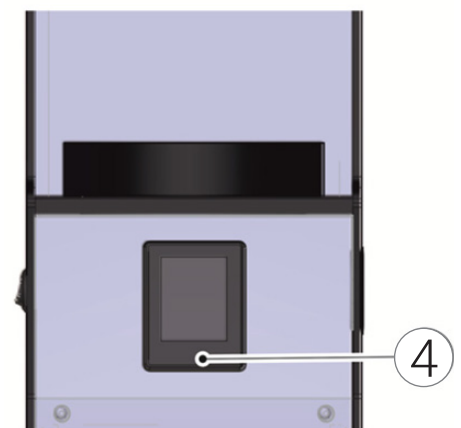
Construction

ITEM	DESCRIPTION
4	Touchscreen

Functionality

On the control panel, you are able to access the filling, rinsing or cleaning features.

The control panel displays process steps, error messages, and settings.

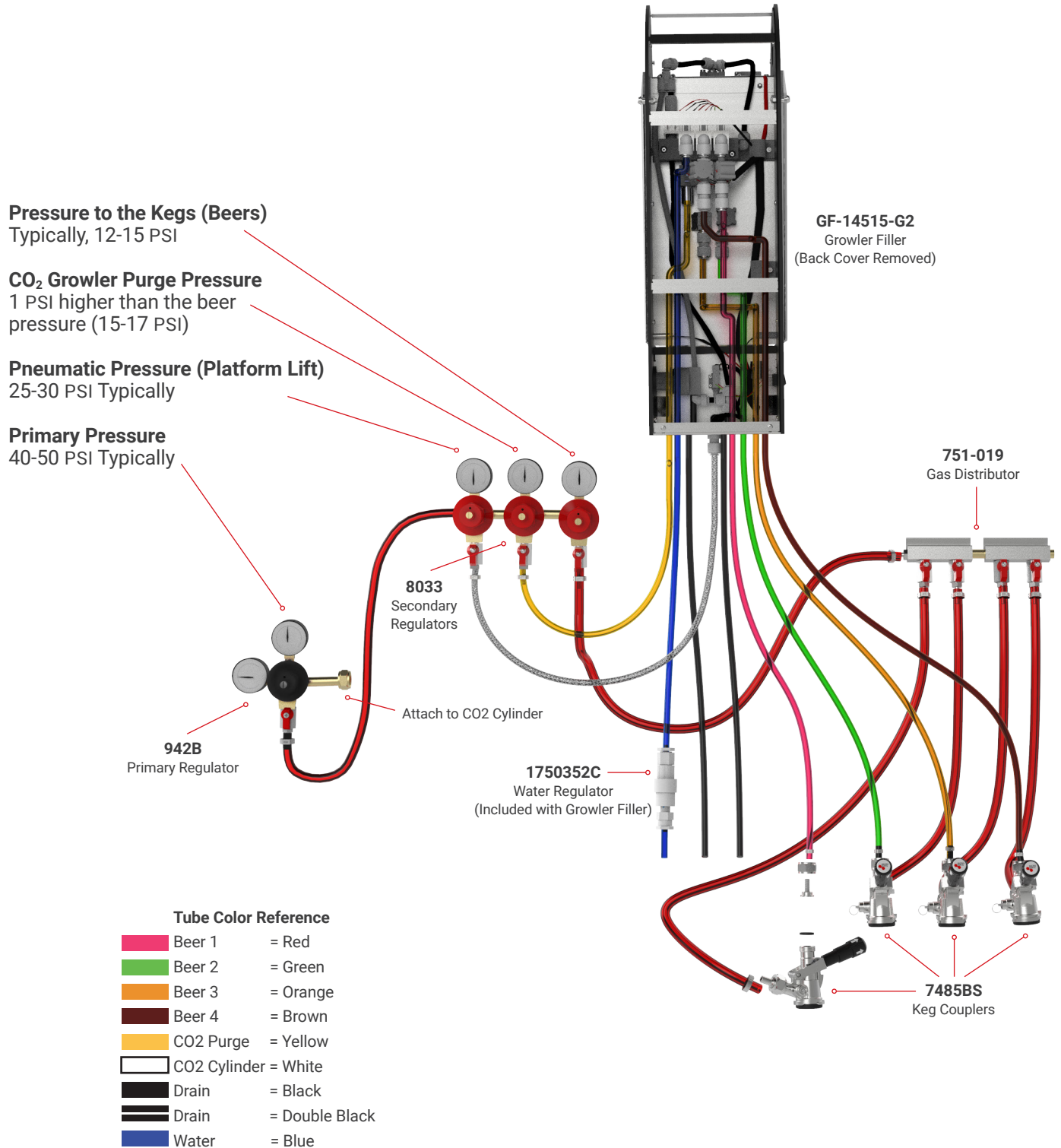


## 4.5 HOSE CONNECTIONS

The hose connections are used to connect the tubes to the filling unit.

### Functionality

The supply lines for the product, water and gas are connected to the filling device. The drainage line is used for the removal of excess growler contents, or it can be used to drain cleaning fluid when used with a quick release. Optionally, compressed air can be used for the lift cylinder.



# 5 TECHNICAL SPECIFICATIONS

MECHANICAL/ELECTRICAL	
<b>Designation</b>	Growler Filler
<b>Type</b>	Growler Filler 4 product V1
<b>Power</b>	Standby 6W - Max. 75W
<b>Operating Voltage</b>	120VAC
<b>Lift Cycle</b>	Max. 65 PSI
<b>Filling Pressure</b>	Max. 43 PSI
<b>Weight (when the growler is empty)</b>	44 LBS

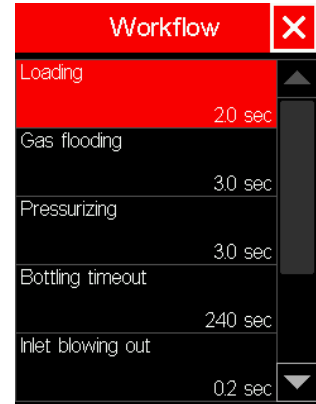
APPLIED PRESSURES	PRESSURE (PSI)
<b>Product</b>	Max. 43 PSI
<b>Water</b>	Max. 43 PSI
<b>CO<sub>2</sub></b>	Max. 43 PSI
<b>Lift Cycle Pressure</b> <small>(must be dry and oil-free)</small>	Max. 65 PSI

# 6 CONTROL PANEL PRESETS

## 6.1 FILLING PROCESS

The filling process consists of the following process steps:

DESCRIPTION	DURATION
Lift Growler	2.0 seconds
Gas Flooding	3.0 seconds
Pressure Build-up	3.0 seconds
Filling Timeout (Fill%)	240.0 seconds
Blow Out Filling Nozzle	2.0 seconds
Vent Gas	10.0 seconds



## 6.2 OPERATING STATUS

The current operating status of the filling device is indicated by the LED ring around the filling nozzle default settings. List Operation Indicators:

STATUS	LED	FREQUENCY	COLOR
Standby	On	Slow	White
Ready	On	Slow	Green
Error	Flash	Fast	Red
Filling	On	Slow	White
Filling Pause	Flash	Medium	Yellow
Filling End	Flash	Fast	Green
Rinsing	On	Slowly	Blue
Cleaning	On	Medium	White Blue

# 7 CONTROLS AND INDICATORS

## 7.1 FILLING NOZZLE

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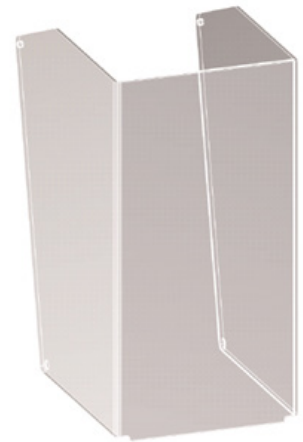
The LED lighting around the filling head indicates the operation status of the unit using colors and different flashing frequencies.



## 7.2 PROTECTIVE COVER

---

The protective cover can be opened by lifting using the handle. During the filling process, the protective cover must remain closed. If the protective cover is opened during filling or cleaning the process will be stopped. Pressure will be vented from the growler.



## 7.3 MAIN SWITCH

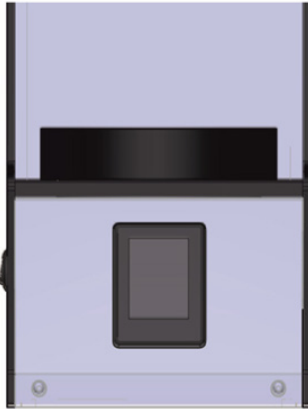
---

The main switch can turn the filling device on ("I") and off ("O")



## 7.4 CONTROL PANEL

The control panel and indicators displayed can be customized to the products and growlers used. Colors, text, and images may differ from the figures.



### 7.4.1 "STANDBY" SCREEN

While the device status is "Standby" the filling device is inactive. Touch the Control panel to access the operating status to the "product" screen.



*This figure represents an example.*

As part of the setup configuration, a standby timeout is defined. After the standby time has passed the device will change from the operating menus to the standby menu. The default setting for Standby timeout is 10 seconds.

### 7.4.2 "PRODUCTS" SCREEN

The images of the products are configurable. The images to the right are examples of the default.

#### CLEANING BUTTON

The Cleaning button opens the "cleaning" menu on the control panel. Then there is access to choose between "rinse" and "clean".

#### PRODUCT BUTTON

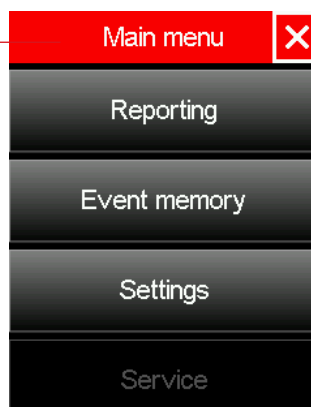
The Product button selects the pictured product for the next filling and opens the screen "Growlers."

#### MAIN MENU

Hold the top red bar for 10 seconds to enter the configuration menu.



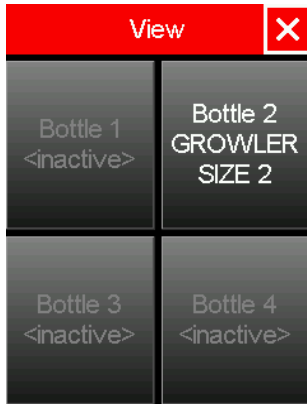
*Cleaning screen*



*The default passcode is "12345"*

### 7.4.3 "GROWLER SCREEN"

The user can select which growler they are going to fill.



### 7.4.4 "FILLING" SCREEN

[X] BUTTON

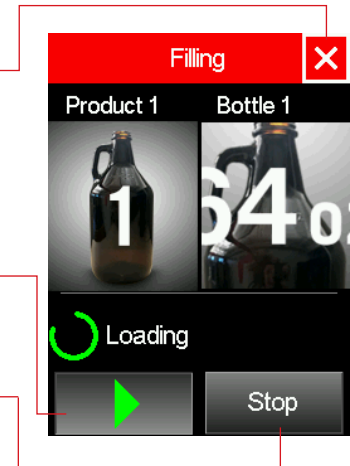
The button [X] cancels the selection and opens the previous screen.

"START" BUTTON

This button will start or pause the filling.

"STOP" BUTTON

This button will end the filling process.



### 7.4.5 "CLEANING" SCREEN

[X] BUTTON

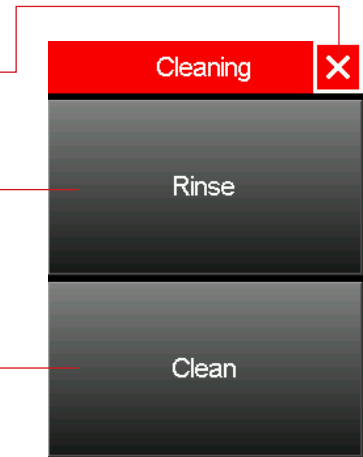
The button [X] cancels the selection and opens the previous screen.

RINSE BUTTON

Launches rinsing  
Displays the current flushing  
Stops the flush

CLEAN BUTTON

Opens the "cleaning" screen.



### 7.4.6 "CLEANING" SCREEN

[X] BUTTON

The button [X] cancels the selection and opens the previous screen.

PRODUCT LINE SELECTION

The Product Line Selection field selects the line for the cleaning process. Multiple selections are possible. An activated selection field includes a check inside the frame.

"START" BUTTON

The Start button starts the cleaning process and allows the line cleaner to pause as often as desired during the process.

"STOP" BUTTON

The Stop button stops the cleaning process.



# 8 INSTALLATION AND FIRST CLEANING

After the device is successfully and connected, the installer will perform the initial configuration.

## 8.1 SWITCHING "ON" THE DEVICE

Engage the main switch to turn the power on ("I").

## 8.2 BASIC CLEANING

Clean the growler filler before the initial start. Clean the exterior of the unit daily.

# 9 FILLING A GROWLER

Follow these steps to fill a growler with product. Make sure that the growler filler is properly set up and mounted.

**NOTE: GROWLER FILLER IS FACTORY PROGRAMMED FOR STANDARD 64 OZ GROWLERS**

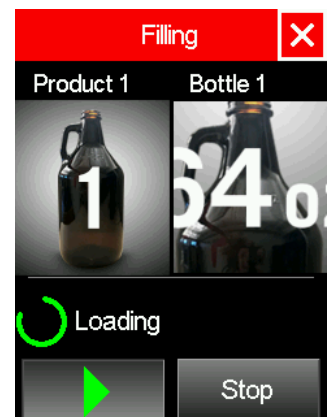
## 9.1 INSERTING / FILLING / REMOVING THE GROWLER

Proceed as follows to place the growler for the filling process:

1. OPEN THE PROTECTIVE COVER
  - a) Swing the protective cover upward until it stops.
2. POSITION THE GROWLER
  - a) Place the growler in the middle of the growler platform.
  - b) When the growler is too short to reach the filling head, use an adapter (optional - contact Micro Matic sales) to raise the growler allowing it to create a seal with the filling head.

NOTE: Pay attention to make sure that the growler is stable on the platform. If the growler is not stable, it could damage the unit or the growler. Verify that protruding handles, straps, and fasteners, do not stop the protective cover from closing.

3. CLOSE PROTECTIVE COVER
  - a) Swing the Protective Cover down until it stops.
4. PRESS THE TOUCH SCREEN "START"
  - a) Follow screen prompts
5. REMOVING THE GROWLER:
  - a) Open the protective cover completely.
  - b) Remove the growler.
  - c) Close the protective cover.





## 9.2 PAUSE OR CANCEL FILLING

You have the option to pause or cancel the filling prematurely.

- a) Press the play button to pause the filling process.
- b) Press the pause button to resume the filling process.

### WARNING

Lack of hygiene can occur by not properly cleaning the device using approved cleaning solutions for cleaning the product lines and the exterior of the unit. If the product over flows, then areas that have been impacted by the spill should be cleaned immediately.

- Use only for cleaning and disinfecting the device appropriate and recommended by the manufacturer cleaning / disinfecting agents

# 10 CLEANING AND MAINTENANCE

### Cleaning Canister

The cleaning canister (sold separately) serves to provide detergents for the cleaning procedure.

### Functionality

The cleaning container uses CO<sub>2</sub> to push water and cleaning agent into the filling device via the product line. Remove the lid to fill the cleaning container with the appropriate cleaning chemical solution.

### Cleaning Chemicals

To clean the growler filler, you need different cleaning chemicals for the following areas:

- Cleaning the product lines and growler filler
- External cleaning of surfaces

### Cleaning the Product Lines

A caustic solution is suitable for the cleaning of the product lines. The detergent in liquid form is added to the water in the cleaning canister.

The Growler Filler has two functions for cleaning:

- Rinsing function - flushes unit with clean water.
- Cleaning function - flushes the unit with a caustic cleaner.

When cleaning the exterior, use a scratch-free cloth and a disinfectant for beer dispensers, which complies with the national hygiene standards.



**CLEANING CANISTER**  
with valves installed  
Part No. 201-420



**CLEANING CHEMICAL**  
Part No. MM-B68

### Cleaning Button

The Cleaning button opens the "cleaning" screen.

After 14 days, a notification will appear that the unit needs to be cleaned.

## 10.1 GROWLER DEDICATED FOR CLEANING

A cleaning growler and rinsing growler are needed for the rinsing and cleaning. Designate a growler that will only be used during cleaning and a growler that will only be used during rinsing.

Inserting cleaning growler:

1. OPEN PROTECTIVE COVER
2. POSITION THE CLEANING GROWLER
3. CLOSE PROTECTIVE COVER

### DANGER

Risk of electric shock when performing maintenance or repairs to the unit in areas where electrical components are present. Contact with electricity can cause serious injury.

- Turn off the power at the main switch ("O").
- Disconnect the device from the power supply by unplugging the unit from the wall outlet.

## 10.2 CLEANING

Proceed as follows to perform the cleaning process.

Tools Required:

- Cleaning Canisters  
NOTE: It is suggested to have a dedicated canister for water only, and a dedicated canister with cleaning solution.
- Detergent
- Clear glass growler designated for cleaning

**NOTE: Use proper personal protective equipment when using the cleaning chemicals. Follow all directions provided by the manufacturer on proper handling of materials.**

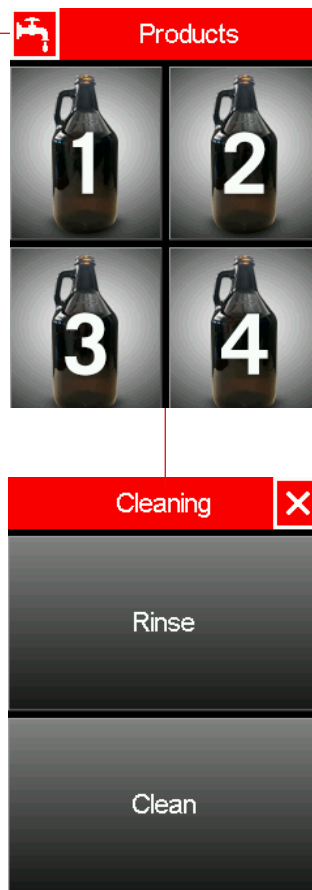
Cleaning Instructions

### 1. FILL CANISTER WITH WATER

- a) Fill the cleaning container with lukewarm water.
- b) Replace lid on cleaning canister.

### 2. START CLEANING PROCESS

- a) Press on the touch screen to open the products menu. Touch water faucet icon in the upper left corner of products screen.



- b) Press the clean button to open the options for cleaning.
- c) Select the check box of the line to be cleaned. Multiple selections are possible.

### 3. FLUSH THE FILLING DEVICE WITH WATER

- a) Couple keg couplers to the cleaning canister filled with luke warm water.
- b) Engage couplers to fill the canister with CO<sub>2</sub>
- c) Press the “Start” Icon on the control panel.
- d) Allow water to flush all of the beer out of the lines.

### 4. ADD CLEANING CHEMICAL TO WATER IN CANISTER

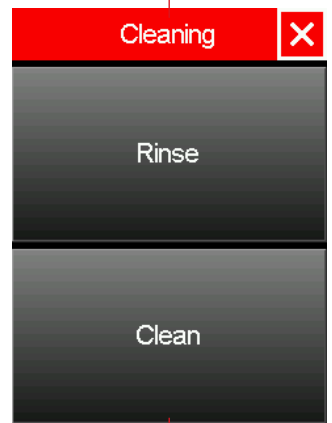
- a) Partially Fill the cleaning canister with lukewarm water, add (3) measuring caps of 3.33oz of Micro Matic Beer Line Cleaner per gallon.
- b) Replace lid on cleaning canister.

### 5. SOAKING THE LINE WITH BEER LINE CLEANER

- a) Tap the cleaning canister with the keg couplers.
- b) Press the start icon on the control panel and fill all of the lines with Beer Line Cleaner.
- c) Press the pause icon once the lines have been filled with Chemical. Wait 20 minutes while the chemical soaks in the line.
- d) After the chemical has soaked in the line for 20 minutes, press the play button to flush the unit with chemical for another 10 seconds.
- e) Carefully remove the cleaning growler and empty the contents. The growler contains caustic, and care must be taken when disposing of the contents.
- f) Rinse the growler out with cool clean water.
- g) Replace the growler on the platform.
- i) Remove cleaning canister and replace with canister filled with rinse water.
- h) Engage the keg couplers on the cleaning canister filled with water.
- j) Activate the cleaning process again and allow the device to flush water through the system for 1 minute. Emptying growler is necessary.
- k) Press the “Stop” Icon.
- l) Empty the contents of the growler and rinse out the growler.
- m) Place the growler on the platform select all of the products. Press the start icon and fill the growler with water.
- n) Press the “Stop” icon and remove the growler. Use pH paper to test the pH of the water. If the level is not below 8, repeat the rinse for 2 minutes. Continue to repeat until pH is below 8>.

### 6. FILLING PRODUCT LINES

- a) Select all of the product lines.
- b) Untap all of the keg couplers from the water filled canister and tap the couplers to the corresponding keg.
- c) Press the “Start” icon and push the water out of the product lines. Once all of the product lines have been cleared, press the stop icon.
- d) Resume filling growlers in the regular manner.

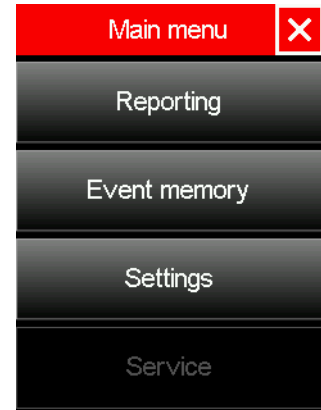


# 11 CONFIGURATION

## HIDDEN MENU

Using the main menu, operators can change the default settings that to better control the filling process.

- Press the red header on the products menu for over ten seconds.
- Then a passcode entry screen will appear. The factory default pass code is 12345. The changing of settings should only be done by qualified personnel.



## 11.1 REPORTING MENU

This screen shows how many growlers of each product have been filled. The count can be reset as desired.

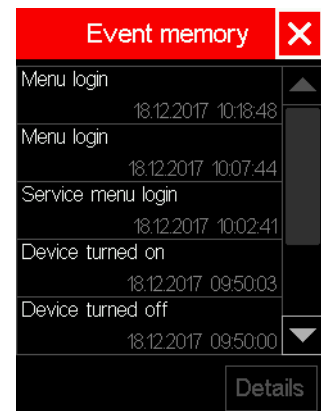
The screenshot shows a 'Reporting' screen with a red header and a close button (X). Below the header is a table with 'Product' on the y-axis and 'Bottle' on the x-axis. The table contains counts for products 1 through 4 across bottles 1 through 4. A 'Reset counter' button is located at the bottom of the screen.

Product	Bottle			
	1	2	3	4
1	0	0	0	0
2	0	0	0	0
3	0	0	0	0
4	0	0	0	0

## 11.2 EVENT MEMORY BUTTON

The event memory button opens the "Event log" screen on the control panel:

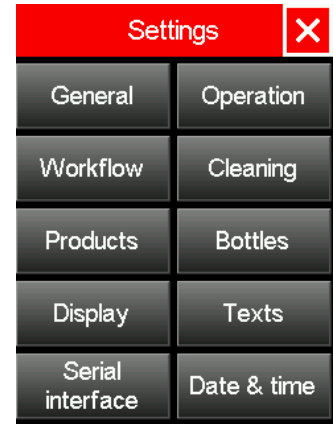
The "event log" screen displays a history of all completed tasks on the device. Activities such as cleaning and filling can be selected to view additional details. Up and down scrolling by arrows is possible.



## 11.3 SETTINGS BUTTON

The Settings button opens the "Settings" screen on the control panel which has further buttons for settings:

GENERAL  
 WORKFLOW  
 PRODUCTS  
 DISPLAY  
 SERIAL INTERFACE  
 OPERATION  
 CLEANING AND BOTTLES  
 TEXTS

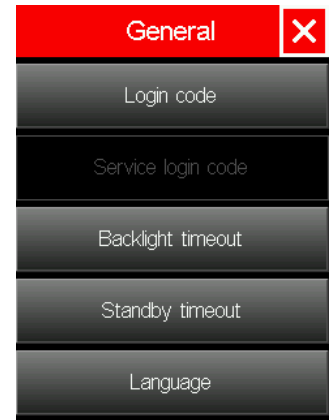


### 11.3.1 GENERAL BUTTON

The General button will open the "General" screen on the control panel.

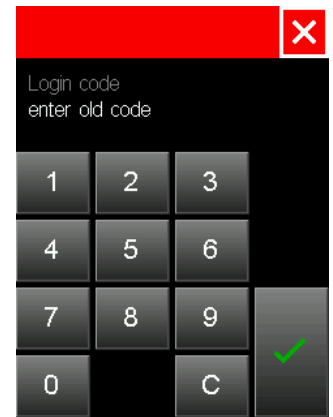
Here you will find settings for:

LOGIN CODES: Open the menu on the device and enter the login code to enter the Extended service menu on the device.  
 BACKLIGHT TIMEOUT: (0 = no dimming the display backlighting is always on)  
 STANDBY TIMEOUT: (the time is changed according to the in the standby screen)  
 LANGUAGE: (English, German, French, Italian)



### LOGIN CODES

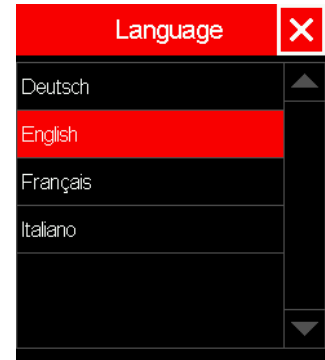
Open the menu on the device and enter the login code to enter the Extended service menu on the device



## LANGUAGE

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Choose your language: English, German, French, Italian

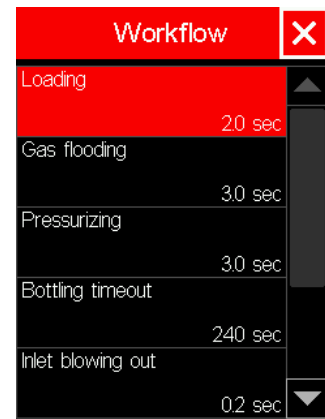


## 11.3.2 WORKFLOW

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Workflow button opens the "Workflow" screen on the control panel:

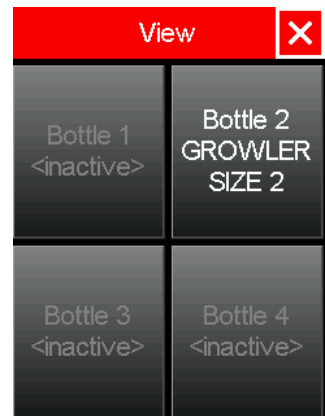
- LOADING (duration from start button to gas flooding)
- GAS FLOODING (continuous flooding with gas)
- PRESSURIZING (duration of applying pressure prior to filling)
- BOTTLING TIMEOUT (elapsed time before filling process is automatically canceled)
- INLET BLOWING OUT (time to empty the inlet or to blow out of the product)
- VENTING (duration of the final vent)



## 11.3.3 PRODUCTS

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- VIEW: By pressing the view button, select, create and change products.
- CALIBRATION: By pressing the calibration screen, calibrate each product for flow metr steps/oz. The button portioning opens the "portioning" screen. Select (active or inactive) products, to indicate the number of pulses / liter as the flow rate.
- TITLE BAR: By pressing the title bar, select how menus should be displayed (title bar color, title text color, and font size).
- MONITORING DELAY: Watching flow rate before recognizing empty product.



## 11.3.4 DISPLAY

---

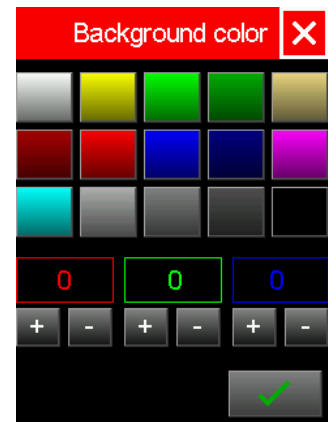
The button display will open the "Display" screen on the control panel:

- GENERAL: Choose between displaying buttons with gradient or without.
- STANDBY PICTURE: Select a desired standby image.
- BACKGROUND COLOR: Change the background color
- DECIMAL: Specify the desired separator for decimal values.



## BACKGROUND COLOR

Change the background color

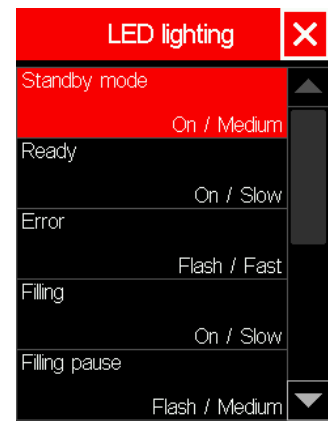


## LED LIGHTING

Set the LED display for:

- STANDBY MODE
- READY (protective cover closed)
- ERROR (such as protective cover open)
- FILLING
- FILLING PAUSE
- FILLING END (protective cover not yet open)
- RINSE
- CLEAN

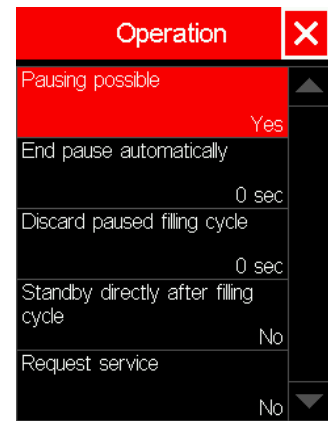
Changes can be made here for color, blinking / flashing, and frequency.



### 11.3.5 OPERATION BUTTON

The Workflow button opens the screen "Work Flow" on the control panel:

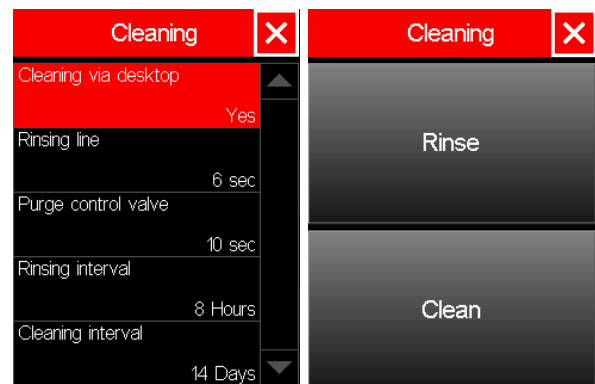
- PAUSE AND RESUME FILLING OPERATIONS PAUSED.
- AUTO CONTINUE FILLING OPERATIONS AFTER THE SET TIME.
- AUTOMATIC DISCARD PAUSED FILLING OPERATIONS AFTER THE SET TIME.
- IMMEDIATE CHANGE TO THE STANDBY SCREEN AFTER A FILLING.



### 11.3.6 CLEANING BUTTON

Settings for:

- ACTIVATE THE CLEANING BUTTON THE SCREEN "CLEANING"
- DURATION OF THE FLUSHING OF THE INLET AND OUTLET (THROUGH THE EXHAUST VALVE)
- DURATION OF THE FLUSHING OF THE COMPENSATOR
- FLUSHING INTERVAL OF THE DEVICE
- CLEANING INTERVAL OF THE DEVICE



### 11.3.7 BOTTLES BUTTON

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The Bottles opens the "growler-button" screen on the control panel:

#### PRESENTATION

Chose between default growlers or create new growlers to background color, text color, font size.

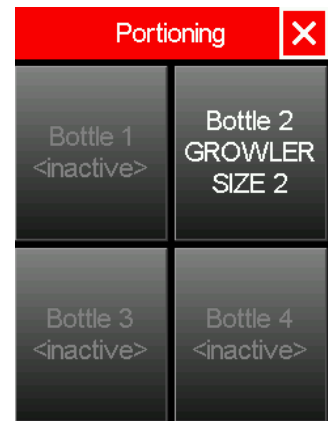
Modify the image of the growlers.



### PORTIONING

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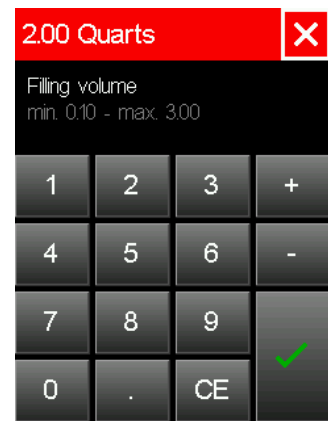
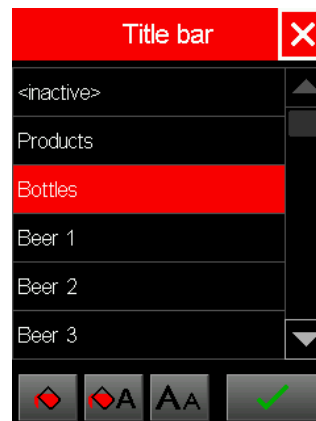
Select (active or inactive) growlers  
Adjust filling volume in ounces



### TITLE BAR

---

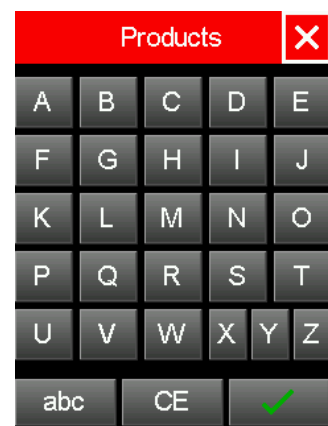
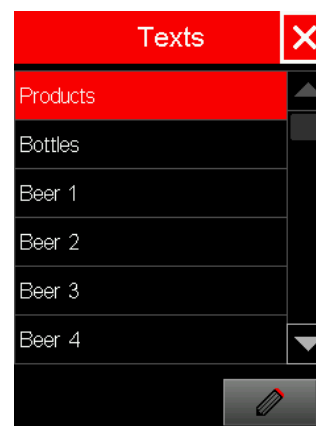
By pressing the Title bar, select how menus should be displayed (title bar color, title text color, and font size).



### 11.3.8 TEXTS BUTTON

---

Here changes can be made to the texts of the products and growlers.





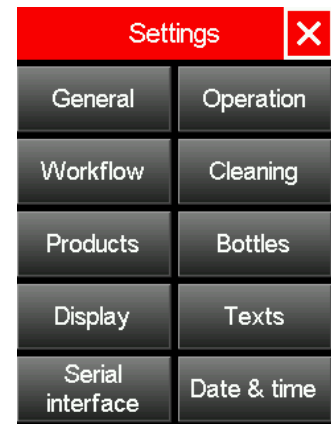
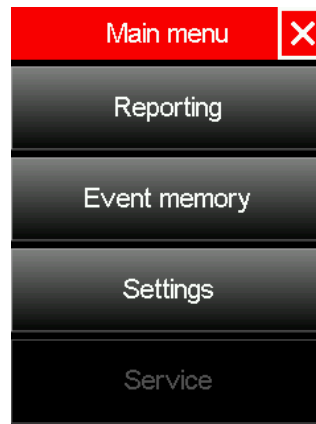
# 12 PROGRAMMING INSTRUCTIONS

## 12.1 ACTIVATION INSTRUCTIONS FOR 32OZ GROWLER

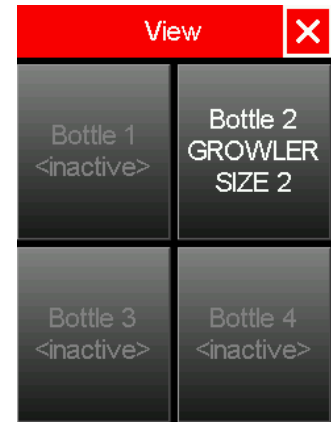
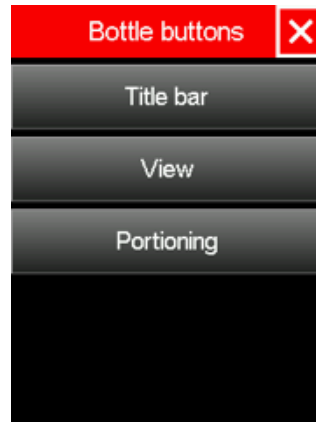
Start at home screen. Hold down red bar until you get the password screen. Enter 12345 and then press the check mark.



Select SETTINGS and then select BOTTLES



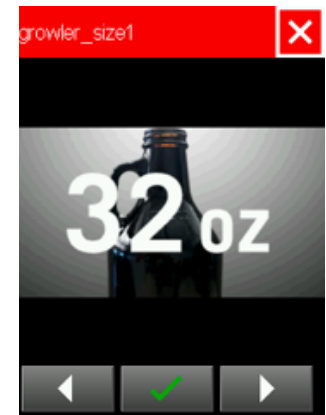
Select VIEW and Select BOTTLE 1



Scroll down with arrow and highlight GROWLER SIZE 2 by touching the screen. Select the picture icon.



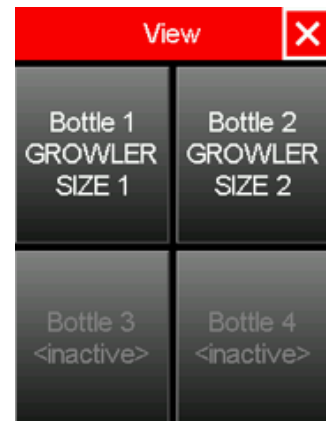
Use right arrow until screen shows 32 oz bottle picture then select the check mark.



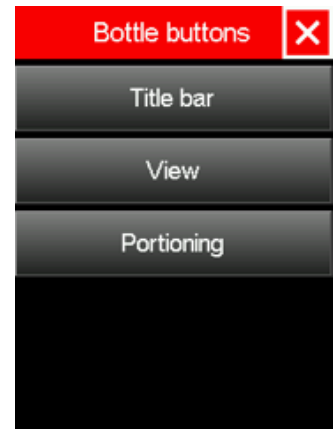
Select check mark.



Select the X.



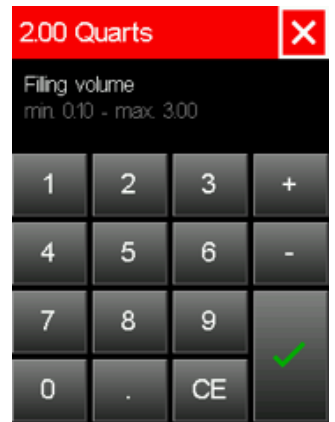
Select Portioning.



Select Bottle 1.



Hit the CE button THREE times.



Type in 1.00 then hit the check button. Hit the X button FOUR times to return to the main homescreen.



# 13 ERROR AND TROUBLESHOOTING

ERROR DESCRIPTION	HANDLING
PROTECTIVE COVER OPEN	<ul style="list-style-type: none"> <li>• Close the protective cover to the continue cleaning, rinsing or filling.</li> <li>• Protective cover defective.</li> <li>• Reed Contacts faulty: Check the magnets and vcontact.</li> </ul>
ERROR GROWLER!	<ul style="list-style-type: none"> <li>• Growler is too small: Replace with appropriate matching adapter and growler for the filling process.</li> <li>• Growler missing: Place a suitable growler on the Growler platform.</li> </ul>
ERROR CLEANING ADAPTER	<ul style="list-style-type: none"> <li>• Cleaning Growler is missing: Place the cleaning growler on the platform</li> <li>• Growler platform does not raise up to seal against filling head. Check the gas supply pressure.</li> <li>• Lift cylinder gas not present.</li> </ul>
ERROR LIMIT	<ul style="list-style-type: none"> <li>• Limit switch defect.</li> </ul>
PRODUCT EMPTY	<ul style="list-style-type: none"> <li>• Keg is empty. Connect a new keg.</li> <li>• Monitoring delay too short.</li> <li>• Defective flow meter.</li> </ul>
EQUIPMENT RINSING OVERDUE!	<ul style="list-style-type: none"> <li>• Rinsing interval expired: Run a flushing cycle before you use the filling device.</li> </ul>
LINE CLEANING OVERDUE	<ul style="list-style-type: none"> <li>• Cleaning interval expired: Do one cleaning cycle before filling device use.</li> </ul>
NO ENTRIES POSSIBLE / BLACK SCREEN	<ul style="list-style-type: none"> <li>• Check that the filling device is connected.</li> <li>• Start the filling unit again by means of it turn the main switch off and on.</li> <li>• If the screen is damaged, contact Customer Service.</li> </ul>
GROWLER IS NOT FILLED	<ul style="list-style-type: none"> <li>• Check the product lines and CO<sub>2</sub>.</li> <li>• Check the amount of product.</li> <li>• Check calibration.</li> </ul>
GROWLER PLATFORM DOES NOT RAISE TO SEAL AGAINST FILLING HEAD	<ul style="list-style-type: none"> <li>• Check the CO<sub>2</sub> connection for leaks.</li> <li>• Check the supply pressure of the lifting cylinder gas.</li> </ul>
FOAMY BEER	<ul style="list-style-type: none"> <li>• Check if the gas is empty or the pressure to is too low.</li> <li>• Leaking lines.</li> <li>• Empty product.</li> <li>• Pressure settings.</li> </ul>

# 14 WARRANTY INFORMATION

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