

baridi

Baridi 5L Mini Keg Draft Beer Dispenser Tap 4°C Integrated Cooling



Model No. DH49

Thank you for purchasing a Baridi product from the Dellonda range. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully and note any safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instructions



Indoor use
only

• ELECTRICAL SAFETY

- **WARNING:** It is the user's responsibility to check the following:
 - Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. Sealey recommend that an RCD (Residual Current Device) is used with all electrical products.
- **Electrical safety information.** It is important that the following information is read and understood:
 - Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
 - Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
 - **Important:** Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
 - **DO NOT** pull or carry the appliance by the power cable.
 - **DO NOT** pull the plug from the socket by the cable.
 - **DO NOT** use worn or damaged cables, plugs or connectors. Ensure that any faulty item is repaired or is replaced immediately by a qualified electrician.
 - If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
- **Ensure that repairs are carried out by a qualified electrician.**

• GENERAL SAFETY

- **DO NOT** remove keg until fully empty.
- **DO NOT** remove CO₂ cartridge until fully empty.
- **DO NOT** cover the unit while working.
- **DO NOT** place in direct sunlight.
- **WARNING:** Ensure the supply cord is not trapped or damaged.
- Alcohol should not be consumed by any person who is not of a legal age to do so.
- Children should be supervised at all times around this equipment.

• INTRODUCTION

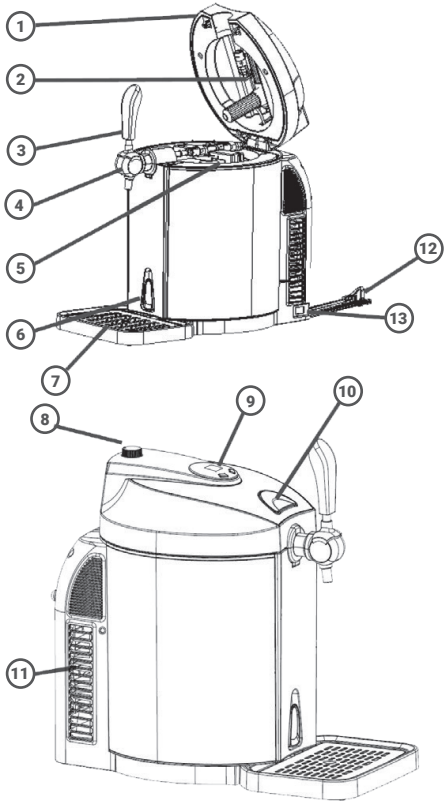
- Universal fitting for most 5L beer kegs. Thermoelectric cooling technology chills beer to as low as 4°C. Keeps beer fresh for up to 30 days. Removable drip tray with raised lip helps prevent spillage. LED temperature gauge. Operates using standard 16g CO₂ canisters. Modern stainless steel and black design. Supplied with 3 x 16g CO₂ canisters and universal attachment kit to fit most 5L kegs.

• SPECIFICATION

- **Model no: DH49**
- Lowest temperature: 4°C
- Rated current: 0.76A
- Voltage: 220-240V
- Frequency: 50Hz
- Noise level: ≤38dB(A); Ambient noise ≤25dB(A)
- Dimensions (W x D x H): 335 x 460 x 470mm
- Keg capacity: 5L
- Supplied with 3 x 16g CO₂ canisters and universal attachment kit to fit all 5L kegs.

• INSTRUCTIONAL VIDEO

- An instructional video to help with the setup and use of this product is available at: <https://www.dellonda.co.uk/pages/baridi-beer-dispenser-set-up>



1	Keg compartment lid
2	CO ₂ Cannister housing
3	Beer tap handle
4	Beer tap
5	Beer dispenser/T bar
6	Water drain release
7	Drip tray
8	CO ₂ Pressure control knob
9	LED Display
10	Keg compartment lid release
11	Rear vent cover
12	Power cable
13	Power On/Off switch

• LOCATION

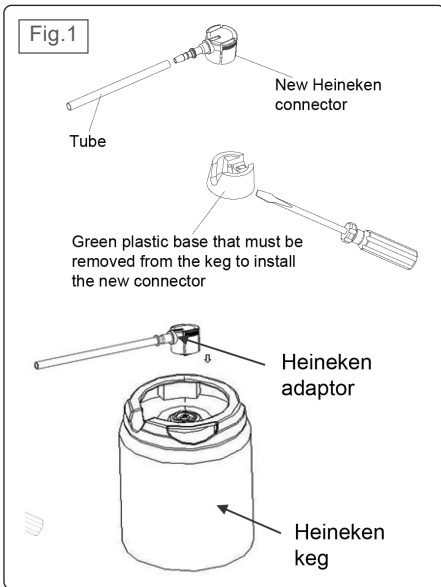
- **DO NOT** locate the unit in a damp or moist location. Operate unit on dry and level surface.
- **NOTE:** The unit is designed to be free-standing and to ensure adequate ventilation, leave at least 12 cm free space around the unit.
- Once in position allow the unit to rest for an hour before turning it on.

• **IDENTIFY YOUR KEG**

- Firstly it is important to know what type of keg you wish to load into your beer dispenser
- This will determine how to set up this dispenser.
- Universal kegs that require the use of a CO₂ canister to pressurise them will require the use of the beer dispenser unit/T bar setup
- Kegs that are already pressurised such as Heineken can be connected directly to the outlet tap, this dispenser is supplied with 3 suitable keg adaptors for this purpose.
- Both methods have a different setup.

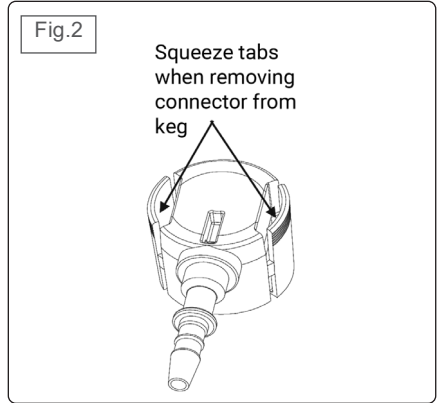
• **USING A HEINEKEN KEG**

- **NOTE:** Heineken kegs are pre-charged with CO₂ and **DO NOT** need use of the gas regulator control.
- **NOTE:** Before connecting the keg ensure that the beer delivery tap is in the fully closed position.
- Remove the plastic security cap from the keg using a flat head screwdriver. (Fig. 1)



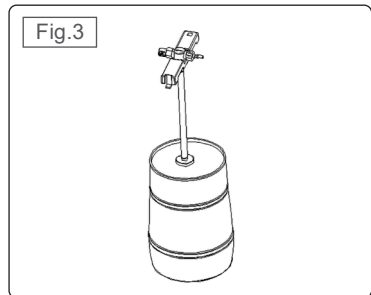
- Place the keg into the dispenser, line up the cut out to allow the beer delivery tube to pass through.
- Attach to the Heineken adaptor (fig.1) and the clear beer delivery tube, feed this into the tap head as shown (Fig.8) before clipping it to the Heineken beer keg.
- Mount the adaptor into the keg by pressing it into keg outlet and clipping it in place.
- Carefully close the top cover.

- To remove the adaptor squeeze side tabs to release (fig.2).



• **USING A UNIVERSAL KEG**

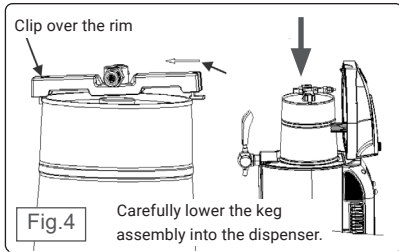
- **NOTE:** Allow beer to fully settle before attempting to fit dispensing unit.
- **NOTE: DO NOT** leave keg standing in direct sunlight or near a heat source.
- **NOTE:** It is recommended that you allow the keg to cool for some time before use (ideally have it pre chilled if possible).
- **NOTE:** Carefully read any information provided by the beer manufacturer that relates to the keg and its operation.
- If fitted, remove keg safety clasp according to keg manufacturers instructions.
- Pierce keg seal with beer dispensing unit probe (fig.3).
- Push the tube down as far as it will go in order to be able to fit dispenser unit onto the keg rim.



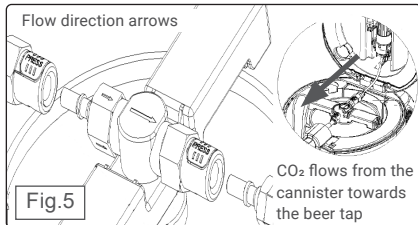
- If the keg seal is of the type that is fully removable, use the supplied tapered seal (fig.10)(Accessories) to make a leak proof seal.
- The seal fits over the open bottom end of the

delivery tube on the dispensing unit.

- Clip the beer dispenser T bar over the rim of the keg on both sides (Fig. 4)
- To remove press the release tab shown on the right.



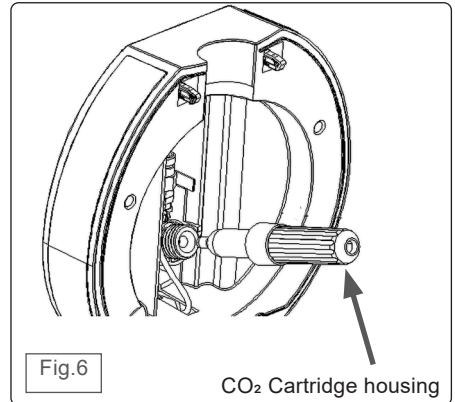
- **NOTE:** The dispensing unit has a directional arrow that indicates the direction of CO₂ flow through it.
- Ensure that the arrows on the flow valve are pointing towards the pouring tap.
- Connect CO₂ feed pipe and beer delivery tube to either side of the flow valve by depressing white tabs to allow full and leak proof engagement (Fig. 5).



- With the keg connected check to ensure the tubes will not get trapped and close the lid of the dispenser.
- Using the LED display set the required temperature as described in 'Operation'.
- Allow the unit and beer to settle, you will then be ready to open the gas flow valve and begin pouring.
- **SETUP FOR UNIVERSAL KEGS (CO₂ CARTRIDGE).**
- Ensure the gas pressure control is closed on top of the unit with the dot all the way over to the '-' side.(Fig. 9).
- To fit a CO₂ cannister fold down and then unscrew the cartridge housing in the underside of the units lid (Fig.6).
- Place a new CO₂ cannister into the cartridge

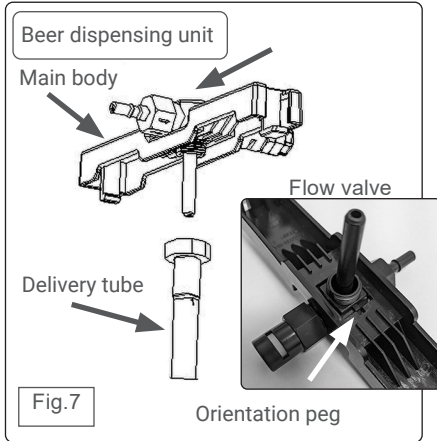
housing with the thin neck pointing upwards.

- Check that the 'O' ring seal in the head of the unit is in situ and in good condition. Replace seal if in doubt (Fig. 13).
- Screw the cannister back into the unit until you hear the seal break and the initial rush of gas leave the cannister to pressurise the system.
- Tighten down the housing until you feel it reach the bottom of the thread. (Fig. 6)



- **DO NOT** over tighten.
- **DO NOT** attempt to remove or change a cartridge if it is not completely empty, this can dislodge or damage the 'O' ring and seals within the system and cause damage to the unit and you.
- It is safe to change a CO₂ cannister mid keg as long as the cartridge is completely empty.
- **NOTE:** Ensure that the pressure control valve is set to fully closed before attempting removal or replacement of a gas cylinder.
- **NOTE:** If the beer keg is empty ensure you draw of the last of the CO₂ cannister before reloading the dispenser, this is done simply by opening the beer delivery tap allowing the balance of gas to escape.
- **NOTE:** The cartridge mount has an 'O' ring seal. If the seal is proven to be leaking, it should be replaced. Replacement 'O' rings are supplied in the kit.
- **NOTE:** The cartridge used on this unit is **NOT** the threaded type.
- **BEER DISPENSING UNIT**
- The beer dispensing unit or 'T' bar should come with the unit assembled, if not or if you choose to take it apart for cleaning please follow these instructions.

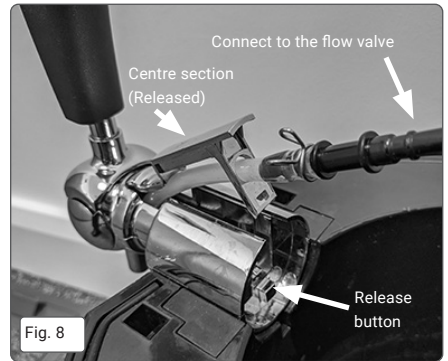
- To assemble the dispensing unit pass the pick up tube on the underside of the flow valve through the main body (Fig. 7).
- **NOTE** ensure the small peg on the underside of the flow valve is orientated to line up with the cut out in the main body moulding (fig.7)
NOTE: It can only fit in one direction.



- Screw the delivery tube over the pick up tube on the underside of the assembly making sure that the 'O' ring seal is in situ and in good condition in the top of the delivery tube. Replace seal if in doubt.

• CONNECT DISPENSER TUBE INTO THE TAP HEAD

- Assemble clear hose and connector as fig.8.
- Lift the lid of the unit and press the release button on the inside of the tap head to release the centre section of the tap body (fig.8).
- Place the clear hose through the hole in the removable centre section and while pushing the tap handle down in the open position (as if you were pouring a beer), thread the clear hose down into the tap head to the bottom.
- **NOTE:** Ensure a firm leak proof location within the tap body. Relocate centre section back to original position and clip down.



• OPERATION

- Read this document thoroughly and assemble the unit accordingly.
- Check that the unit is fully assembled and installed in the appropriate location.
- Ensure that CO₂ valve is fully closed.
- Locate drip tray (fig.9) into body and make sure that the cooling water release is in the closed position (upright) (Fig.9).
- Open the lid release, you will see in the bottom of the unit a height marker on the wall 'MAX'.
- Carefully pour 800 ml of clean cold tap water into the chamber up to the 'MAX' mark.
- Cold water will help the unit get to temperature faster.



- **DO NOT** fill past the 'MAX' mark on the inside of the chamber.
- Now select the preferred temperature for the cooling water you have just added to the unit, (when you add the keg this liquid will form a cooling jacket around the beer keg).
- Select a temperature setting using the LED

interface on the top of the unit (fig.9).

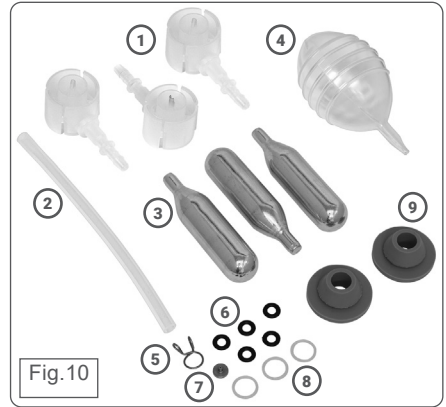
- **NOTE:** The LED display shows the current temperature of the beer and pressing and holding the '+' key displays the temperature you have set the unit at to chill down to.
- Press and hold the '+' key and then use the '+' and '-' keys to set the temperature.
- Allow the unit time to reach the set temperature before placing keg into the cooling compartment.
- If using a 'universal' beer keg, open the pressure control valve (fig.9) to regulate the flow of gas and gently pull the tap handle to begin pouring.
- Use the pressure control valve to control the beer's flow rate and level of frothing.
- If serving Heineken beer, ensure the pressure control valve is fully closed as the kegs have their own internal pressurising device hence there is no need to use a CO₂ cannister to pressurise the keg.

• LED INTERFACE

- When the unit has been switched on, the LED is activated.
- The interface will show the current beer temperature.
- **NOTE:** To cool a beer keg to 4°C may take up to 20 hours depending on initial beer temp and ambient temp.
- The unit has a temperature setting range of between 4°C and 12°C.
- To set a required beer temperature use the '+' or '-' key to set the value.
- To display the current set value press the '-' button for one second. The display will return to the current beer temperature after three seconds.
- **NOTE:** The unit has a memory function that uses the last selected temperature.

• ACCESSORIES

- The Baridi beer dispenser is supplied with a number of additional dispenser components and some spare parts.

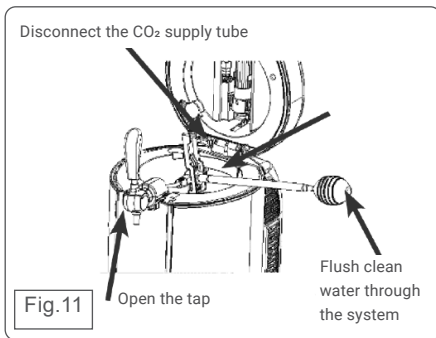


1	Heineken keg adaptor.
2	Clear tube
3	16g CO ₂ Cannisters
4	Water bulb
5	Tube clip
6	CO ₂ piercing tool 'O' ring
7	CO ₂ piercing tool
8	Large 'O' ring (Flow valve/Delivery tube)
9	Open keg style delivery tube adaptor

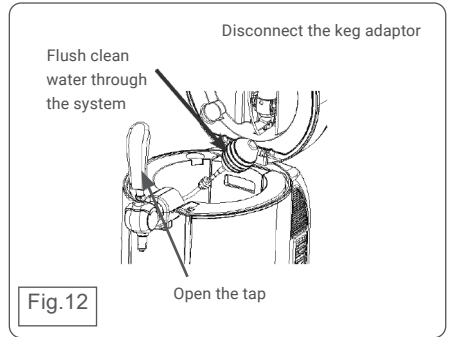
• CLEANING AND MAINTENANCE

- Remove the power plug from the supply when performing cleaning or maintenance.
- It is recommended to replace the water inside the unit once each week.
- Before draining the water, ensure that the drip tray is properly engaged in the unit to avoid spillage.
- When the drip tray is properly engaged, lower the drain flap (item 6 on the explanation diagram) to allow water to flow out of the unit.

- **NOTE:** The drip tray only has a volume of approximately 400 ml while the unit has a volume of approximately 800 ml. Hence attention will need to be paid to the draining process to avoid spillage.
- Alternatively remove the drip tray, slide the dispenser to the edge of the table and hold at least a 1L jug under the drain pipe, open the drain lever on the face of the unit and allow the water to drain out.
- Close the drain lever before adding fresh water.
- Cleaning the internals of the unit is imperative to meet hygiene requirements. Clean before first use or long periods of non-use.
- Clean all internals **ONLY** with warm, clean water.
- Cleaning the unit when changing kegs of different beers is also recommended to improve your drinking experience.
- Disconnect the CO₂ gas feed hose from the dispensing unit and hold the tap in the open position. Using the water bulb filled with clean, warm water, force water through the tube and out through the tap. Repeat until satisfied that the unit is clean.



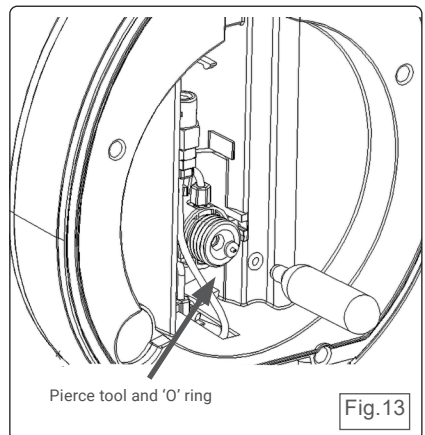
- Withdraw the beer dispensing unit from the keg and using the water bulb flush the unit through (Fig. 11) shows the process for universal kegs requiring the CO₂ connection. Repeat until satisfied that the unit is clean.
- For pressurised kegs unclip the keg adaptor from the top of the keg and clean as shown (Fig. 12). Repeat until satisfied that the unit is clean.



- **DO NOT** use abrasive or chemical cleaning materials on any surface of the unit.
- Wipe interior and exterior surfaces with a damp cloth and dry thoroughly with a clean dry cloth.
- For more soiled surfaces use a neutral detergent, wipe down with a clean damp cloth and dry thoroughly with a clean dry cloth.

• CARTRIDGE PIERCING TOOL

- The cartridges used in this unit are of the blind type i.e. they are **NOT** threaded. As such they require piercing in order to operate.
- Should the piercing tool need replacing, remove the empty gas cartridge.
- Carefully remove the 'O' ring seal from the cartridge nest and lift out the installed piercing tool (fig.13).
- Insert the replacement piercing tool and 'O' ring noting that the orientation of the piercing point is towards an inserted gas cartridge.



• TROUBLESHOOTING

Symptom	Possible cause	Possible solution
Unit does not operate.	Not plugged in. Fuse/circuit breaker failure.	Plug in and turn power on. Use qualified electrician to investigate.
Slow beer flow	Low gas pressure.	Increase gas pressure. Replace cartridge.
	Connection incorrect.	Check hose connections.
Too much head on beer	Gas pressure too high. Beer temp too high. Low beer level.	Adjust gas pressure. Allow beer to cool further. Check keg contents and renew if empty.
Gas cartridge empties too quickly.	Connection seal faulty.	Check 'O' ring seal. Replace if damaged.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)



Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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