



Linus
115V / 60Hz

14 1888 152 - 03/2001 - Version A

Operating Instructions



2. Safety Regulations

2.1 General Safety Regulations

This device is of leading-edge design and manufacture. If used and maintained in accordance with these operating instructions, it will be safe to operate. Please comply with the following safety instructions to avoid hazards and damage.

The device must be in satisfactory condition whenever operated. Any modifications which detrimentally affect the safety of the device are therefore strictly prohibited. Please contact your service company if you wish to obtain more information about safety.

No safety equipment (such as safety valves, overload protection devices, etc.) is to be removed, modified or put out of commission (risk of injury or death!).

Take care that only authorized persons work on the device and that the operators are trained. Make certain that no unauthorized persons change the settings on the device or tamper with it.

You are obligated to check the device on a daily basis for externally discernible damage and defects. Immediately report modifications which affect safety and function to the service company nearest you.

Note that only original CORNELIUS replacement parts and accessories which have been checked and approved are to be used. IMI Cornelius Deutschland GmbH assumes no liability whatsoever for damage resulting from the use of non-original parts and accessories or from improper handling.

2.2 Safety Instructions Electricity

An electric shock may be fatal or result in serious injury. For this reason, any unauthorized tampering is strictly prohibited. Water and electricity are a fatal mixture.

Always pull out the mains plug before any cleaning work on or near the device. As delivered, it features a moulded earthing-pin plug and it must be connected to a socket outlet with an earthing contact. If no appropriate socket outlet with an earthing contact is available, the connection must be made by authorized persons only, with the regulations applicable at the installation site (VDE standards in Germany, for example) being observed.

2.3 Safety Instructions CO₂

Place the carbon dioxide cylinder in an upright position next to the workstation and secure it against falling over. Protect it against heat (e.g., against sunshine). Minimum distance from heater 0.5 m (TRSK).

Escaping carbon dioxide is heavier than air and may present danger of suffocation if large quantities collect in enclosed spaces. Remember that parts of the device are at operating pressure. Do not loosen or dismantle any components at operating pressure.

3. Installation Requirements

3.1 Installation Sites

Comply with the valid national regulations for installation sites and electrical connections. Ventilation of the installation sites must be appropriate for device output. Inadequate ventilation of the device will result in its overheating and being destroyed. Always make certain that no intake or discharge vents are covered.

Heat output in watts	1800
Air flow in m ³ /hour	390

5.4 Daily Inspection

Check whether carbon dioxide lines are open.
 Check the beverage lines for leaks. Only a visual inspection is possible. If liquid escapes, call a service technician.

Check the CO₂ lines for leaks by closing the valve on the CO₂ cylinder. The inlet pressure indicated on the pressure regulator should not drop. If it does, call a service technician immediately. Do not forget to re-open the CO₂ cylinder valve afterwards.

5.5 Putting out of Service

Perform the following steps in case of protracted standstill periods:
 Close the CO₂ cylinder, the CO₂ stopcocks on pressure regulators.
 Pull the mains plug out of socket outlet with earthing contact.
 Detach the couplings from beverage containers.
 Have the device cleaned and emptied.
 Only trained specialists are to carry out this procedure.

6. Instructions for Cleaning

Comply with the national regulations for cleaning bar equipment which are valid at the particular installation site.

Clean connection parts and tap fittings in advance whenever making connections or changing the type of beverage.

Clean parts coming into contact with air and beverage, the mouth of the tap for example, on a daily basis.

The risk of serious etching exists when handling liquid sanitisation agents. Always wear safety glasses and appropriate clothing during cleaning jobs. Follow the instructions of the sanitisation agents manufacturer.

The liquefier louvres must be cleaned at regular intervals which vary according to the amount of contamination at the site (approximately every three months). This is best done with a brush and a vacuum cleaner.

The device is to be cleaned and emptied by trained specialists only on the basis of the following recommendations:

To be cleaned by trained personnel	CO ₂ lines	Beverage lines
Before commissioning		X
Before each change of type of beverage		X
Before and after a pause		X
Every 2 weeks		X
Every 3 months		
Every 12 months	X	

7. Problems and Troubleshooting

Before looking for problems with the dispense equipment, first check:

Is the flow of electricity to the device interrupted?

Are the beverage containers empty?

Is the CO₂ cylinder empty?

Type of problem	Cause	Remedy
Beverage too warm, compressor running	Condenser dirty or covered. Temperature set to high Too much beverage being removed	Use brush to clean con- denser between louvres. Adjust the temperaure Examine out-put capacity
Beverage too warm, compressor not running	Compressor not turned on.	plug mainplug in, otherwise call service technician
Beverage foams at a tap	Product stored too long and enriched with CO ₂	Connect container with fresh product
Beverage foams at all taps	CO ₂ pressure too high All syrups enriched with CO ₂ All beverages too warm	Set pressure Connect container with fresh basic materials. Check storage temp See "Beverage too warm ..."
CO ₂ volume in the beverage is too low	CO ₂ cylinder empty Valve on CO ₂ cylinder closed Stopcock on pressure regulator closed CO ₂ pressure too low	Change CO ₂ cyl. Open valve Open stopcock Adjust pressure

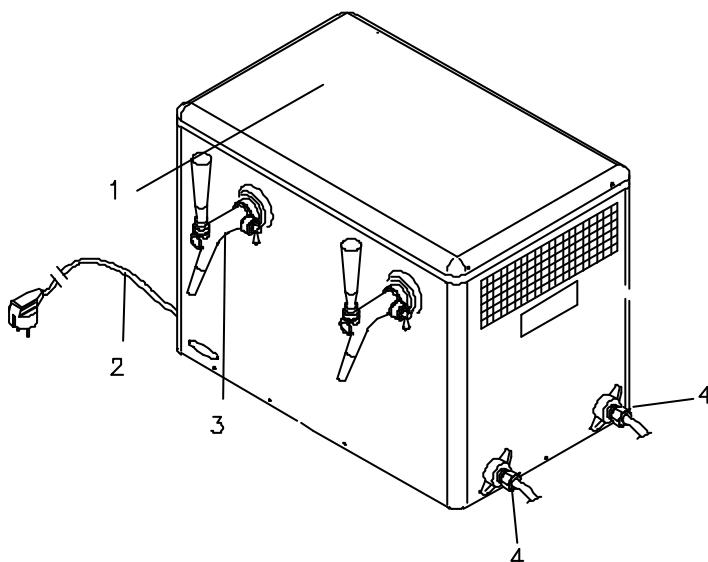
8. Technical Data and Illustration

Output capacity continuously - liters per hour	90
Supply voltage	115 V / 60 Hz
Power consumption in watts	715
Refrigerant R134 a in kg	0,270
Compressor output in watts	982
Cooling performance*	
in watts	1076
in kcal	927
Dimensions in mm	
Height	430
Width	600
Depth	400
Shipping weight in kg	44

* at 0°C evaporation temperature

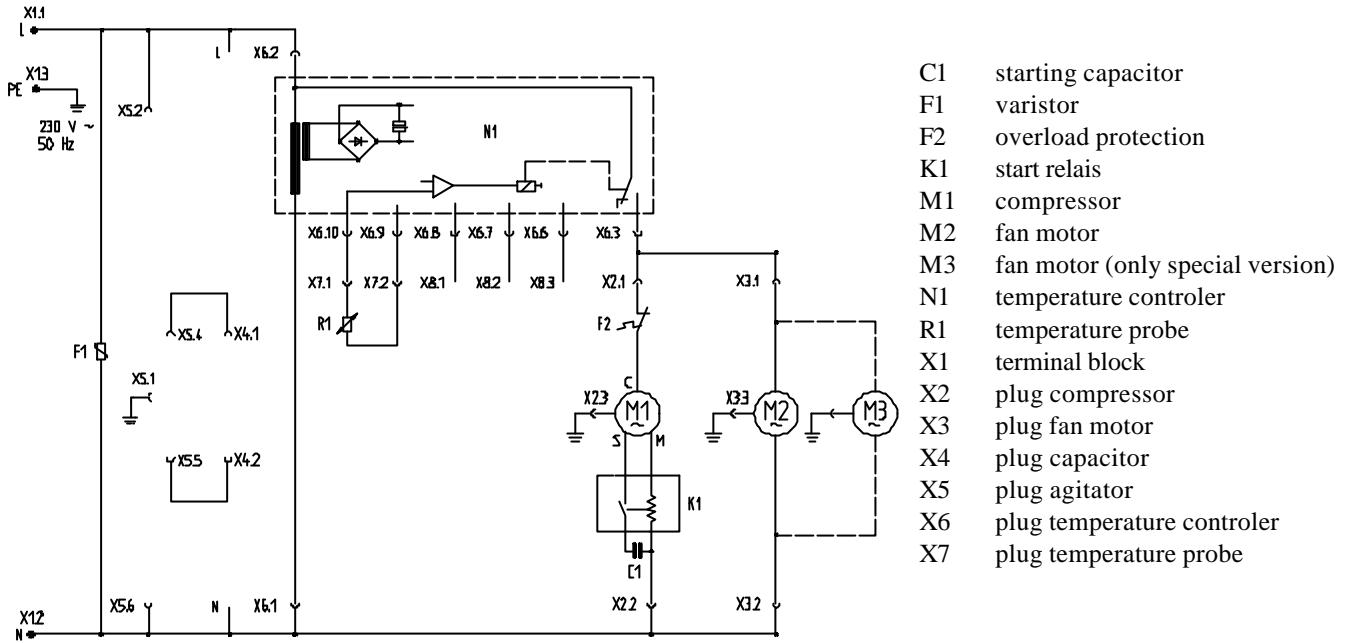
Cooling capacities and output capacity for beer at 24°C ambient temperatures and water or syrup inlet temperatures of 18°C and beverage outlet temperatures of less than 8°C.

We reserve the right to make modifications.



- 1 temperature controller
- 2 power cord
- 3 beer tap
- 4 beverage tube

9. Circuit diagram



10. Flow Chart

