

**PerfectDraft®**



# Beer chiller & dispenser

Original instructions for model 1.1

English




## In this manual


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# Important safety instructions

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 **READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.**

 Failure to follow the instructions listed in the following paragraphs can cause appliance damage, property damage, severe injury and/or death.

## General appliance safety

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- Before installing or using the product, check it is not damaged. Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- Do not use the appliance for anything other than its intended purpose. The supplier shall not be liable for injuries or damages caused by improper use.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses and by clients in hotels, motels and other residential type environments; bed and breakfast type environments; catering and similar non-retail applications.
- This dispenser **contains pressurized components**. Only use the dispenser according to the instructions. Failure to follow the instructions can result in serious injury and appliance damage.
- This system can only be used by persons of **legal drinking age**.
- Persons with reduced physical sensory or mental capabilities must be supervised or have been given instruction about how to use the appliance safely, and to confirm they understand the hazards involved.
- Children must not play with the appliance.

## **READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.**

- Do not store anything in the dispenser other than the beer kegs recommended by the manufacturer.
- Unless stated otherwise in the instructions, make sure the dispenser is plugged in at all times to keep the beer cold and fresh.
- **Do not block the air vents** of the appliance. Keep a minimum of 10 cm (4 in) of free space around the appliance.
- Do not place the appliance in direct sunlight.
- Do not puncture the evaporator of the refrigeration system.
- Do not place the appliance near hot objects or fire.
- This product has been designed for use at an altitude of up to 3000 meters (9842 ft) above sea level.
- Only assemble, connect and dispose of the appliance according to the instructions.
- The polyurethane insulation of this appliance was made using **cyclopentane** gas as a blowing agent. Cyclopentane is potentially flammable if exposed to fire.

### **Using the appliance safely**

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- If the appliance is unplugged from the electricity supply due to non-use, always empty and remove the keg and dispose of the beer tube.
- Do not place objects on top of the appliance.
- Do not lean on the keg or tap unit once it is inserted.
- Take care not to pinch fingers when closing the door.
- Do not forcefully over-extend the door hinge.

### **Electrical safety**

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- To avoid electrical hazard, do not open the appliance.
- **Always unplug the appliance from the mains power supply during installation, maintenance, cleaning and repair operations.**

## **READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.**

- Check that the voltage marked on the appliance matches your local supply.
- Only use the correct **country or region specific power cord** shipped with the appliance.
- Ensure the power supply cord is not pinched or damaged.
- Follow all local electrical codes when making connections.
- If the power supply cord is damaged it must be replaced by an approved spare part to avoid electrical shock.
- Do not touch electrical components with wet or damp hands.
- Do not use an extension cord to connect the appliance to electric supply. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

### **Transport and storage**

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- **Transport upright.** Never place the unit on its side.
- Unplug the power cord from the electrical socket before attempting to move the appliance.
- Do not lift the appliance by its door or by the tap handle. Always lift the appliance from the bottom.
- The appliance can be stored in temperatures of 5 °C - 75 °C (41 °F - 167 °F) at an RH of max. 75% and in altitudes of up to 3000m (9842 ft).

### **Cleaning and maintenance**

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- Keep the appliance clean. Dried beer residue is particularly sticky.
- Empty the drip tray before it overflows.
- Keep the cooling engine clean for best performance. Remove dust from the back of the appliance with a brush or vacuum.
- Clean with a damp cloth and some mild detergent. Do not use harsh or abrasive cleaning agents, hard scouring pads or cleaning sponges.

## **READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.**

- Do not use solvents, cleaning agents with a high alcohol content, or acidic or caustic cleaners.
- Do not use a steam cleaner, electrical heater element or defrosting spray to defrost or clean the appliance.
- Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.
- Do not immerse the appliance in water or any other liquids.
- The tap unit may be rinsed or wiped down with a damp cloth and some mild detergent to clean it. **The tap unit is not dishwasher-proof.**
- Only the drip tray, the drip tray cover and the spout are dishwasher-proof.

### **About the beer tube**

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- This appliance uses replaceable beer tubes to guarantee beer quality. **The beer tube must be replaced at every keg change, and at least every 30 days.** Failure to do so will impact beer quality.
- **Beer tubes are single-use. They cannot be cleaned.**
- The beer tube must slightly protrude from the spout when correctly installed.

### **About the keg**

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- This appliance uses specially designed kegs. Do not use kegs other than those recommended by the manufacturer.
- Always read and follow the instructions and safety warnings on the keg before connecting to the dispenser.
- When removing the keg closure cover, verify the keg closure is clean before connecting it.
- Verify the keg is correctly connected.
- Don't abruptly pull the keg by the tap unit. Gently lift it by the handles on the keg or by the tap unit to carry the keg.

**⚠ READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.**

- Do not use a damaged or deformed keg in the dispenser. Return a damaged keg to the shop where you bought it.
- Do not consume beer from kegs that have been in the dispenser for more than 30 days.
- Do not connect a keg to any other external pressure source.
- Pre-chill kegs, but never store a keg in the freezer. Freezing may cause serious damage to the keg.
- Do not store full kegs at temperatures higher than 38 °C (100.4 °F).
- Always handle kegs with care. Do not shake the keg. Do not drop the keg.
- Be careful with condensation droplets that will make the keg slippery in your hands.
- Do not pierce a keg, or burn a keg, even when empty.
- Keep kegs away from heat sources (e.g. heating systems, gas cookers) and chemical substances (detergents, acids, etc.)
- Keep the kegs in their box or crate up until the moment you need to connect a new keg.
- The kegs are not stackable.
- Don't use a knife to open the keg box, as this can damage the keg.
- **Kegs are not refillable by the user.**

# READ THESE SAFETY WARNINGS CAREFULLY BEFORE INSTALLING AND OPERATING THE BEVERAGE DISPENSER.

## Repairs

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- Do not operate this dispenser if parts are missing or broken.
- Only trained personnel is allowed to service internal components.
- Always use original parts: the manufacturer or supplier does not take any responsibility for parts which are not original or not recommended by the manufacturer.
- Any repairs not specifically described in these operating instructions may only be performed by properly trained individuals.

## Environment

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- Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.
- In the European Union, the appliance **may not be disposed of with unsorted municipal solid waste.**
- The polyurethane insulation of this appliance was made using **cyclopentane** gas as a blowing agent. Cyclopentane is potentially flammable if exposed to fire.
- PerfectDraft® metal kegs are designed to be reusable. Check if you can return empty kegs to the online shop where you bought them.
- Beer tubes are not washable; they cannot be cleaned. Dispose of them in a proper way with your general household waste.

# Before using the beverage dispenser

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Read this instruction manual before using the appliance for the first time.


Improper use may result in injury or damage to the product. Incorrect installation, incorrect use or failure to follow the instructions provided will absolve the manufacturer from all liability for damage. Keep these instructions for later reference.



**TIP** Scan the QR code on PerfectDraft® to find the most recent online manual that details any updated features.

## The safety-alert symbol

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 This is the safety-alert symbol. All safety messages that follow this sign shall be obeyed to avoid possible harm.

## The safety-alert words

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“WARNING” warns of hazards that if ignored could possibly cause serious personal injury, death or major property damage.

“CAUTION” warns about hazards, which, if ignored, can or will cause minor or moderate personal injury and/or property damage.

“NOTICE” identifies a situation that may result in property damage.

“NOTE” or “TIP” is followed by helpful information and tips.

# Welcome

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## Introduction

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This is the manual for the PerfectDraft® beer chiller and dispenser. Read it carefully so you can start enjoying your favorite beer at home.

Many brands are available for PerfectDraft®, from local brews to beloved classics. PerfectDraft® keeps them at their optimal temperature, ready to pour when you are. Set the temperature using the buttons on the appliance.

### Connect PerfectDraft®

You can use the PerfectDraft® app to access advanced features of the dispenser, to order kegs and more.

## Intended use

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### What

PerfectDraft® chills and dispenses **PerfectDraft®** kegs.



**NOTE** The availability of PerfectDraft® kegs and beer brands varies by region.

### Where

PerfectDraft® is intended for home use, indoors and sheltered from direct sunlight, with at least 10 cm (4 in.) of space around the appliance for optimal performance. Any use of the beverage dispenser other than described in this manual will be considered as improper use.

## Dispense PerfectDraft® kegs

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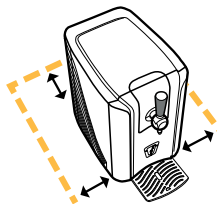
The appliance dispenses from PerfectDraft® kegs, using the included tap unit.

The metal PerfectDraft® kegs are reusable. The kegs are usually **returnable** to the online shop where you bought them.

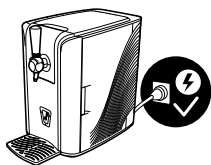
Each PerfectDraft® keg comes with a new **beer tube**. To safeguard beer quality, it has to be replaced each time the keg is changed, or at least every 30 days. **The beer tube cannot be cleaned.**

# Quick start

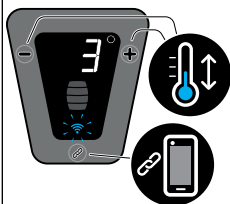
## Getting started



Keep 10 cm (4 in.) of space around the sides and back of the appliance.



Connect to power using the region-specific power supply cable provided.

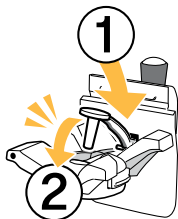


Set the chilling temperature, install the app on your phone, and connect to Wi-Fi.

## Connect a fresh keg



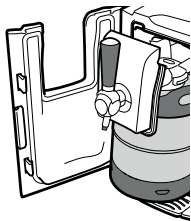
Get a fresh keg and beer tube or use refrigerator chilled kegs to save time.



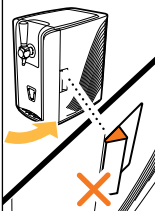
Insert the beer tube into the tap unit



Install tap unit using both hands



Insert the keg, by hanging it from the rails.



Make sure the door is closed properly. The red marker may not be visible.

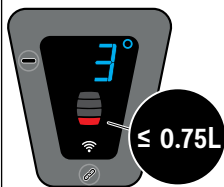


Wait for temperature indicator to turn blue.

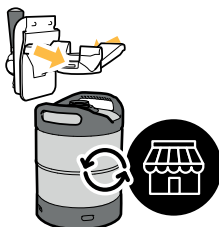


The beer is ready to pour.

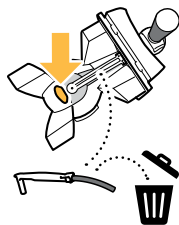
## Remove an empty keg



When the display shows the keg is empty and only foam comes from the spout, change the keg.



Push buttons to release beer tap unit. Return empty kegs to the (online) shop where you bought them.



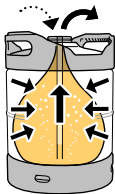
Remove beer tube and dispose to safeguard quality

# The keg

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## How the keg works

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The keg contains a **collapsible reservoir**. **Pressurized air** inside the keg pushes beer from this reservoir. Air never touches the beer. This feature keeps the beer fresh for 30 days.

## Pre-chill kegs in a refrigerator


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We recommend to have a pre-chilled keg on hand to avoid waiting. A keg should be pre-chilled at 7 °C or less, by keeping it in your refrigerator for at least a night.

## Keep open kegs chilled

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An open keg should always be kept cold at the right temperature. Make sure the appliance stays plugged in. If you are not going to use the appliance for longer than 30 days, remove the keg from the appliance.

 **NOTICE** The beer in a connected keg will keep for 30 days, provided it is kept chilled at all times.

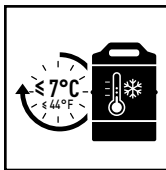
## Keg instructions



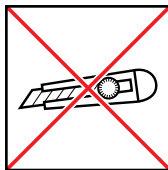
Do not use  
detergents  
on keg



Do not drop  
the keg



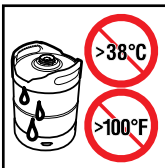
Pre-chill kegs to  
 $\leq 7^{\circ}\text{C}$  ( $44^{\circ}\text{F}$ )



Do not pierce  
the keg



Do not freeze  
kegs



Maximum  
 $38^{\circ}\text{C}$  ( $100^{\circ}\text{F}$ )



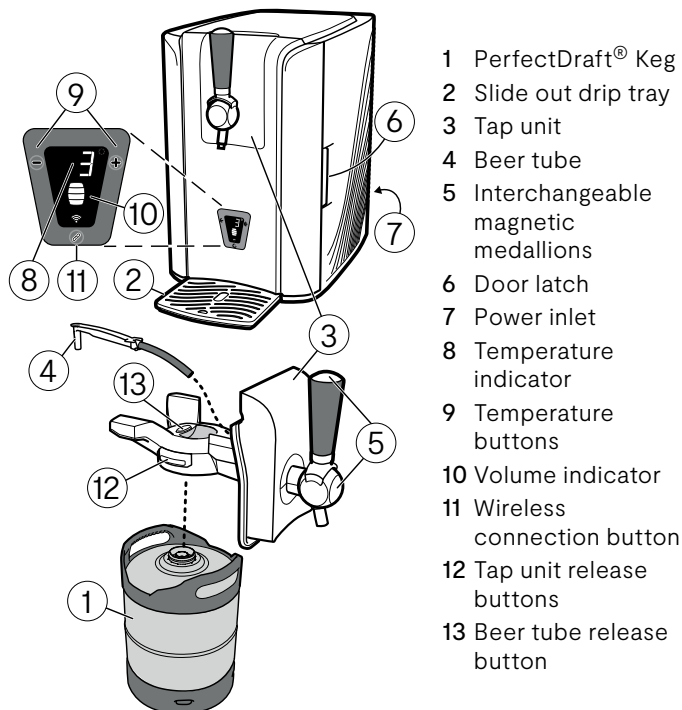
Do not refill  
the keg



Do not burn

# The appliance

## Features



# Display and buttons



Connect the appliance to your phone to change settings via the PerfectDraft® app.

## Temperature display

### Orange digits



The keg is warmer than the set temperature.

**i** **NOTE** The beer may foam excessively. Your beer might have too much head. Wait for the beer to cool down.

### Blue digits



The beer is within 2 °C (3.6 °F) of the set temperature. The beer is ready to pour!

**i** **NOTE** Chilling will continue until set temperature is reached.

## White digits



The display digits turn white when adjusting the temperature setting.

**i** **NOTE** The setting is saved and the current beer temperature reappears when you stop adjusting the temperature.

## Running light



The temperature display shows a spinning running light for up to 60 minutes after inserting a fresh keg.

**i** **NOTE** The beer temperature is an estimate. A reliable estimate takes up to 60 minutes because it is based on the air temperature inside the appliance.

## Level indicator

### Full keg



6L

10.6 pints

### Halfway



3L

5.3 pints

### Almost empty



≤ 0.75 L

≤ 1.25 pints

**i** **NOTE** The beer level is an estimate. This estimation only starts when you pour your first beer from a fresh keg.

## Connection status

The PerfectDraft® appliance can connect to the Wi-Fi network, so you can control it through the PerfectDraft® app. The wireless icon at the bottom of the display shows the connection status.

### Blinking blue



Ready to connect

### White



Connected

## Specifications

Appliance		
Width	294 mm	11.6 in
Depth including drip tray	515 mm	20.3 in
Height	445 mm	17.5 in
incl. tap handle	454 mm	17.87 in
Power supply	100 - 240 V AC, 50/60 Hz	
Power consumption (when actively cooling)	130 W	
Electrical safety	Class II, double insulated	
Working pressure	1.2 bar(g) ±0.2 bar(g)	17.4 psi ±3 psi
Weight	11.3 kg	24.9 lbs
Flow rate	1.8 LPM (±0.2 l)	3 pints per min (±6.8 fl oz l)
Volume indicator	4 indicator lights, in 1.5L increments.	

Connectivity	Bluetooth / Wi-Fi	
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### Appliance settings

Temperature setting	<b>3 °C - 7 °C</b>	<b>37,4 °F - 44,6 °F</b> displayed with an accuracy of $\pm 2$ °C (3.6 °F)
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Temperature scale unit	<b>°C</b>	<b>°F</b> Hold both the + and - buttons for 5 seconds to switch between °C or °F.
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Pressure setting (Through the app)	<b>1.0 to 1.4 bar(g)</b>	<b>14.5 to 20.3 psi</b> Pressure influences flow rate and foaming. Factory setting is 1.2 bar (g) (17.4 psi).
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### Performance

Maximum ambient temperature	PerfectDraft® can maintain a beer temperature of 3 °C at 38 °C ambient temperature (37.4 °F at 100.4 °F) at a maximum of 75% RH, when at sea level, with sufficient space around the appliance, and not in direct sunlight.	
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### Ambient working conditions

Climate class	<b>SN-ST</b>	
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Ambient temperature range	<b>10 °C - 38 °C</b>	<b>50 °F - 100.4 °F</b>
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Indoor use only		
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Operating altitude	<b>Up to 3000 m</b>	<b>Up to 9842 ft</b>
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Humidity range	<b>0 - max. 75% RH</b>	
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Values stated on the product labels or in the documentation are obtained under laboratory conditions in accordance with relevant standards. These values may vary depending on operational and environmental conditions of the product.

## Manufactured by

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Anheuser-Busch InBev SA/NV  
Grand Place 1  
1000 Brussels  
Belgium

[www.ab-inbev.com](http://www.ab-inbev.com)

## Imported by

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### European Union

PerfectDraft Europe SAS  
5001 Rue du Chemin vert  
59273 Fretin  
France  
[www.interdrinks.fr](http://www.interdrinks.fr)

### United Kingdom

PerfectDraft UK Limited  
Bureau, Fetter Lane  
London EC4A 1EN  
England  
[www.beerhawk.co.uk](http://www.beerhawk.co.uk)

## The PerfectDraft® app

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The PerfectDraft® app lets you connect the beverage dispenser to your phone.

### Monitor the appliance

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With the app you can monitor the temperature and the available beer in the keg.

### Change settings

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#### Temperature setting

Set the temperature to your preference through the app.

### Access PerfectDraft® services

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In the app you can also access PerfectDraft® online services, browse brands and get support.

## Get updates and new features

We recommend to connect the appliance and use it together with the PerfectDraft® app: you'll have access to worthwhile updates and new features for the appliance. Install the app for the latest details.



Google Play and the Google Play logo are trademarks of Google LLC.

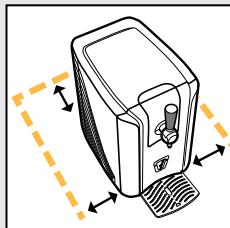
The App Store® and the Apple logo are trademarks of Apple Inc., registered in the U.S. and other countries.

## Installation

Make sure you have a fresh keg and a new beer tube available.

1

**Put the appliance on a level and stable surface.**



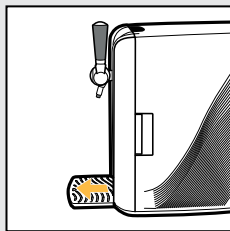
Pick a convenient location for PerfectDraft® near a wall socket.

**⚠ WARNING** The unit should be placed on a hard and level surface.

**⚠ CAUTION** The minimum spacing between the dispenser and objects next to it is 10 cm – 4in.

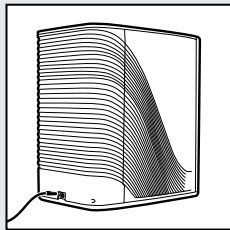
**⚠ NOTICE** Don't place in direct sunlight, and avoid exposure to high temperatures, such as from heating vents, cookers or ovens.

## 2 Slide out the drip tray.



Remove the tape that secures the drip tray during shipping. Pull out the drip tray until you feel a stop.

## 3 Connect to a wall socket.

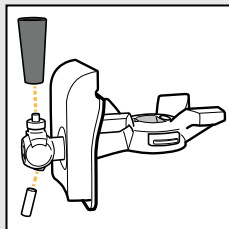


Use the correct power supply cable for your region to connect to an electrical outlet.

**⚠ WARNING** Do not use a damaged power cord.

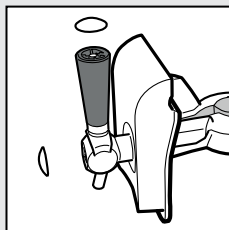
**i NOTE** Without a tap unit the appliance will not start chilling.

## 4 Assemble the tap unit.



Screw the tap handle on the tap unit and insert the spout.

## 5 Add your preferred medallions.

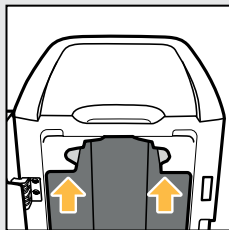


**A** Place 1 magnetic medallion on the tap handle.

**B** Place the other medallion on the front of the tap.

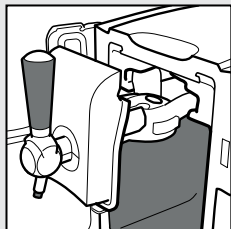
**i** **NOTE** To remove a magnetic medallion, push the edge of the medallion and lift it out.

## 6 Open the door.



Undo the latch and open the door. Notice the two rails at the top of the appliance.

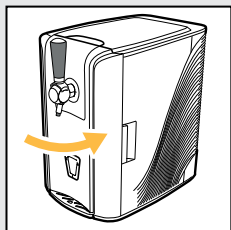
## 7 Slide in the tap unit.



Try inserting the tap unit without a keg. Slide it in all the way to the back.

**⚠ NOTICE** The tap unit must be inserted fully before you close the door.

## 8 Close the door.



Close the door and make sure the door latch locks. The appliance is ready to start with a fresh, pre-chilled keg.

**i NOTE** A door that is not completely closed will impair performance.

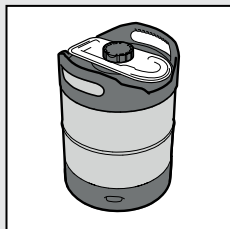
## 9 Install the app on your phone.



Download the PerfectDraft<sup>®</sup> app for your phone. Open the PerfectDraft<sup>®</sup> app, and follow the instructions in the app to set up the connection of your appliance.

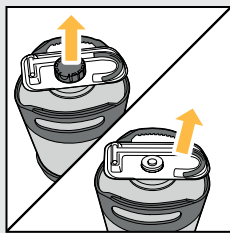
# Connect a fresh keg

## 1 Get a fresh keg.



**i TIP** The fastest way to start enjoying freshly poured beer is to pre-chill kegs to 7 °C (44.6 °F) or below in your refrigerator. This way, the appliance needs less time to chill it to the set temperature.

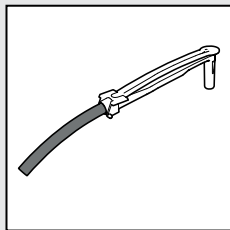
## 2 Get the new beer tube off the keg.



Each keg comes with a packaged new beer tube.

First remove the connection cover from the keg, then pull off the beer tube packaging.

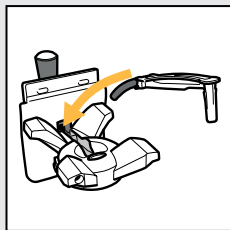
**i NOTE** To preserve beer quality, beer tubes are single-use. They cannot be cleaned.



Unpack the beer tube.

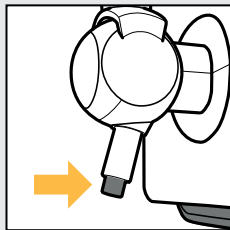
**3**

**Insert the beer tube.**

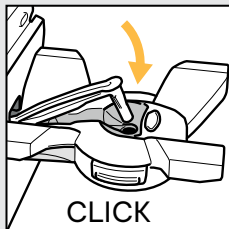


Insert the flexible beer spout into a clean tap unit.

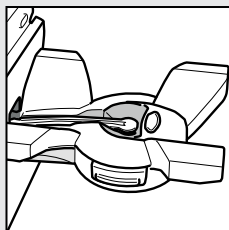
**⚠ NOTICE** Always clean the tap unit with warm water and, if necessary, with some washing-up liquid before placing it on a keg.



Push until the tube emerges from the spout.



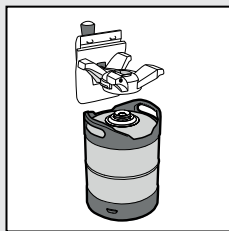
Push down the beer tube into the central opening (until it Clicks).



All set! The tap unit is ready to connect to a fresh pre-chilled keg.

**4**

**Put the tap unit on the keg and push it down firmly (CLICK).**

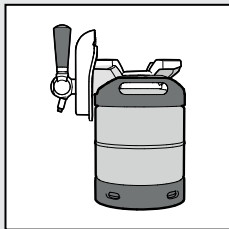


Place the tap unit on the keg. It fits nicely between the carry handles.



Push down with both hands to pierce the keg. The tap unit must sit level and both buttons must have engaged (SNAP).

**⚠ NOTICE** The tap unit locks onto the keg automatically.

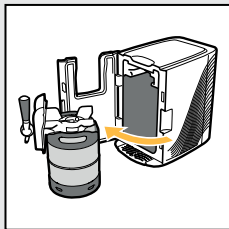


The keg is ready to place in the appliance. Keep it chilled at all times.

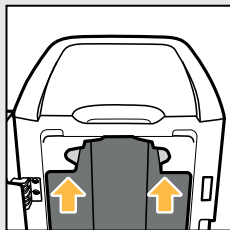
**⚠ NOTICE** Lift the keg using the handles of the top chime. Do not yank the tap unit.

**5**

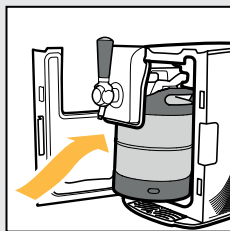
**Place the keg in PerfectDraft® .**



Open the door of the appliance.



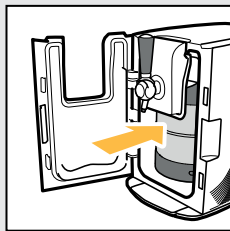
The 2 rails at the top of the cabinet suspend the keg by the tap unit.



Lift the keg and slide it in.

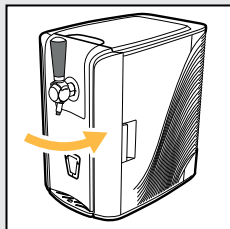
**⚠ CAUTION** Use both hands to fully insert the keg before closing the door.

**⚠ NOTICE** Don't lean on the keg or coupler.

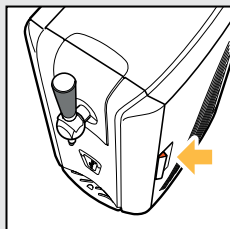


Push the tap unit all the way back.

## 6

**Close the door. Make sure the latch locks.**

Close the door. Make sure the door latch locks.



The top of the latch is marked in red to make it easy to see if the door is ajar.

The pump and cooling will initiate soon after you insert the keg.

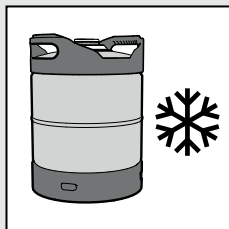


**NOTICE** A door that is not properly closed will considerably impair performance.

# Chilling

The PerfectDraft® beer chiller and dispenser keeps beer at the right temperature and pressure.

## 1 Insert and chill a keg in the appliance...



Insert a fresh keg into the appliance and wait for it to cool down.

**i TIP** At 23 °C (73 °F) ambient temperature you can chill a 23 °C (73 °F) keg in about 7 hours.

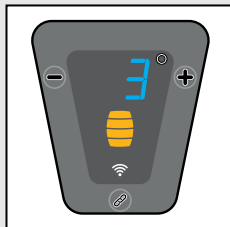
## ... or pre-chill a keg in your refrigerator.

If you want to get started quickly, pre-chill a keg in your home refrigerator before setting up the appliance.

**i TIP** When you insert a pre-chilled 7 °C (44.6 °F) keg in the appliance, it is cooled down to 3 °C (37.4 °F) and ready to pour in ±3 hours. This performance is attained at an ambient temperature of 23 °C (73 °F) and a relative humidity of 40%.

## 2

### Set the right temperature.



The beer temperature can be set between 3 °C and 7 °C (37.4 °F - 44.6 °F), using the buttons next to the display. Some brands have a recommended temperature at which they taste their best.

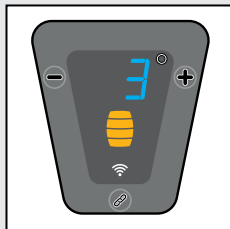
To increase the temperature, push the + button on the right of the display. The digits turn white during temperature setting.

To decrease the temperature, push the - button on the left of the display.

**i** **NOTE** To change the temperature unit between degrees Celsius and degrees Fahrenheit, hold both the + and - buttons for five seconds.

### 3

## Wait until the temperature is right.



Wait until the beer has reached the perfect drinking temperature. The temperature indicator will turn blue. The beer is ready to pour.

**i** **NOTE** At 38 °C ambient temperature (100.4 °F) PerfectDraft® will reliably keep a pre-chilled keg at 3 °C (37.4 °F), however do not expect to cool down a keg from 38 °C (100.4 °F) inside the appliance in a reasonable time frame.

## Pour beer

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Pouring beer with the perfect foam head takes some practice. Follow the tips below to get the best results.

### Wait until the beer is cold

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The temperature digits turn blue when the beer temperature approaches the set temperature. Warmer beer foams readily, while cold beer foams less.

**Pre-chill kegs** in your refrigerator to avoid long wait times.

**i** **NOTE:** The beer may foam very little if it is pre-chilled below 3 °C (37.4 °F) in a very cold refrigerator. Adapt your pouring technique to create extra foam.

## Use clean beer glasses

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Clean your beer glasses with hot water and some dish washing liquid. Thoroughly rinse glasses with cold tap water to remove all grease and soap residue.

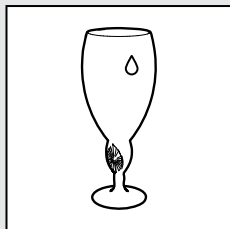
**i** **TIP:** Glasses are clean when water runs down them evenly.

**i** **NOTE:** The rinse aid used in dishwashers quickly breaks down the foam head of a freshly poured beer.

## The proper pouring technique

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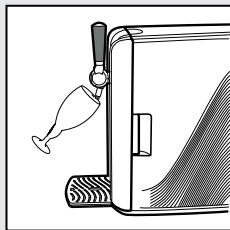
**1** Rinse a glass in cold, fresh water.



For the easiest pour, **always use a clean chilled glass** or rinse a clean glass in cold, fresh water prior to pouring.

**2**

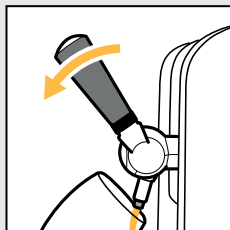
**Hold the glass under the spout at a 45 degree angle.**



Keep the spout as close as possible to the inside of the glass. The spout should not touch the glass or be submerged in the beer, as this will affect the foam head.

**3**

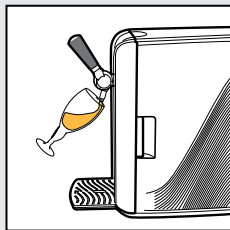
**Fully open the tap handle in one fluid movement.**



**i** **NOTE** Beer only flows properly with the tap fully open.

**4**

Let the beer flow against the wall of the glass about 2 cm (1") below the rim of the glass.

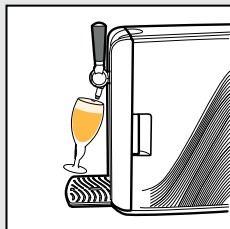


Gradually straighten and lower the glass while the foam head rises to the rim of the glass. To create more foam, increase the distance between spout and glass.

**i** **NOTE** The first pour of each keg may have more foam.

**5**

Release the tap handle.



**i** **NOTE** The beer will foam when closing the tap too slowly.



Skim off excess foam. Do this by moving a skimmer at a 45° angle smoothly across the glass. Skimming the head is common across Europe, except in Germany and the UK. Some brands advise skimming, others don't.

## The ideal serve

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- Serve immediately.
- Dry the bottom of the glass and place it on a clean beer mat, with the brand facing your guest.

**i** **NOTE** Don't place the glass directly under the spout, to prevent drops of beer from falling onto the foam head.

## Changing the keg

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It is time to change the keg once the beer runs out and only foam comes from the spout. The display will also indicate the keg is empty.

**i** **NOTE** The beer volume indicator turns red if there is less than 0.75 L left (25 fl oz). Continue pouring until the keg is empty.

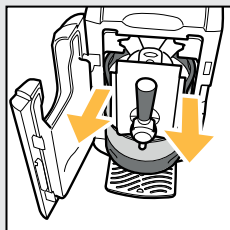
## 1 Open the door.



Undo the latch and open the door.

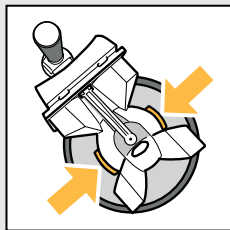
 **NOTICE** Fully open the door to take out the keg.

## 2 Pull out the empty keg.

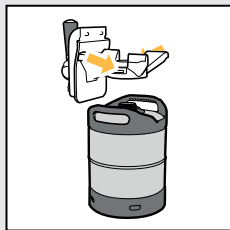


Pull the keg towards you using both hands to slide it out.

## 3 Remove the tap unit from the empty keg.



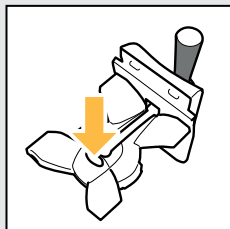
Push the release buttons on the left and right side of the tap unit.



Pull up and remove the tap unit.

**4**

#### Remove the used beer tube.

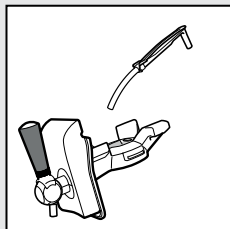


Take the tap unit to a sink. A few drops of beer might fall from the beer tube.

Push the beer tube release button. The beer tube pops up.

**⚠ NOTICE** To preserve beer quality, beer tubes are single-use. They cannot be cleaned. Each keg comes with a new beer tube.

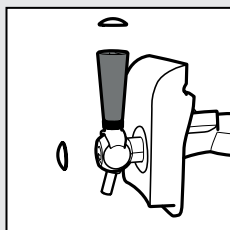
**⚠ NOTICE** Beer will drip from the beer tube during replacement.



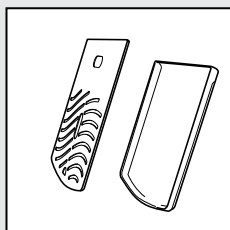
Pull out the tube from the spout and dispose of the beer tube. Push from below if it is stuck.

**5**

**Clean the tap unit and the drip tray.**



- A** Remove the medallions and set aside.
- B** Clean the tap unit. Rinse under running tap water, or use a mild detergent for more thorough cleaning.



- C** Empty and clean the drip tray.

**i** **NOTE** Both parts of the drip tray are dishwasher-proof.


**6**


**Connect a new keg as described on page 27.**

# Cleaning and maintenance

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Keep the appliance clean for the best tasting beers. Cleaning also keeps it performing optimally: dust buildup on air vents may affect the cooling system, and dried beer leaves a sticky residue which can prevent components from working well.

 **WARNING** Unplug the power cord before cleaning the appliance.

 **NOTICE**  
Do not use harsh or abrasive cleaning agents, hard scouring pads or cleaning sponges.  
Do not use cleaning agents with a high alcohol content, or acidic or caustic cleaners.  
Do not use defrosting sprays, high-pressure or steam cleaners.

## Cleaning the drip tray

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Empty and clean the drip tray at least once a day. Both parts of the drip tray are dishwasher-proof.

## Cleaning the tap unit

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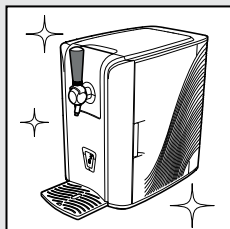
- The detachable spout can be cleaned in the dishwasher if it requires thorough cleaning.
- Remove and set aside the medallions during cleaning.
- Rinse the tap unit with warm water and some mild detergent.
- Rinse well afterwards, and allow the tap unit to dry out before re-installing the spout and medallions.
- Connect it to a fresh keg as described on page 27.

**⚠ NOTICE** To preserve beer quality, beer tubes are single-use. They cannot be cleaned and must be changed with each new keg. Each keg comes with a new beer tube.

**⚠ NOTICE** The tap unit is not dishwasher-proof.

## Cleaning the appliance

### 1 Clean the appliance surfaces.

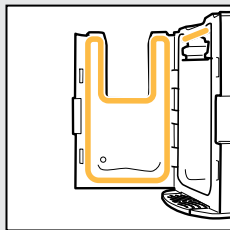


Use a damp cloth and some mild detergent to clean the appliance. Wipe dry the appliance.

**⚠ CAUTION** Avoid water dripping into the appliance vents.

**⚠ CAUTION** Thoroughly dry the appliance before plugging it back in.

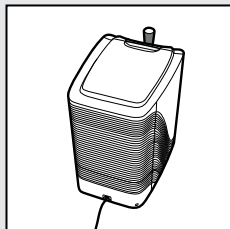
### 2 Clean the door seal.



The door seal of PerfectDraft® is crucial for cooling performance. It should never be dirty, sticky or damaged. Take extra care when cleaning the door seal.

### 3

## Clean the air vents



Keep the air vents clean for optimal performance. Use a brush or vacuum cleaner.

## Defrosting

When you experience ice build-up inside the cabinet, defrost the appliance by unplugging it for a while. Leave the door open. Melt water will drain into the drip tray.

**⚠ CAUTION** Do not use sharp objects to forcibly remove ice.

**⚠ NOTICE** The drip tray may fill up. If there is significant ice build-up, empty the drip tray before it overflows.

**i NOTE** Make sure to close the door well every time and check that the door seal is not damaged in case of condensation or frost build-up.

# Troubleshooting

Problem	Cause	Solution
<b>Display messages</b>		
do	Door is open.	This is not an error. Note that the appliance cannot detect a malfunctioning door sensor. Chilling stops if the door remains open for longer than 30 seconds.
E0	Cannot generate pressure, no keg is detected.	Open and close the door to reset. A bad keg connection is the likely cause, recheck the tap unit connection. This message can also pop up in case you re-insert a near-empty keg that has depressurized while it was set aside in your refrigerator. Open and close the door repeatedly to re-pressurize the near-empty keg.
E1	Serious air leak, the pump runs for too long.	Check that the tap unit is well connected. Reconnect. If error reappears, replace the keg. If the error reappears after replacing the keg, contact your local distributor.
E2	Ambient temperature too high.	Move the appliance to a cooler environment. Do not place in direct sunlight.
E3	Possible fan problem: the cooling element is overheating	Check that the fans are running. In case of a defective fan, contact your local distributor. Also make sure the air flow is not blocked. Clean the fans and the ventilation grilles, and provide enough space around the appliance.
E4	Problem with temperature sensor inside cooling cabinet.	Possible defective sensor: perform a hard reset by powering off the appliance. If error reappears, contact your local distributor.
E5	Problem with temperature sensor on cooling element.	Possible defective sensor: perform a hard reset by powering off the appliance. If error reappears, contact your local distributor.

Problem	Cause	Solution
E6	Ambient temperature sensor problem.	Possible defective sensor: perform a hard reset by powering off the appliance. If error reappears, <b>contact your local distributor.</b>
E7	Pressure sensor problem.	Possible defective sensor: perform a hard reset by powering off the appliance. If error reappears, <b>contact your local distributor.</b>
Blinking wireless symbol	Appliance is ready to connect.	Download the PerfectDraft® app and connect the appliance to your phone.

### Dispenser does not work

The dispenser is not powered.	Not plugged in.	Check if the dispenser has power when plugged in: the LEDs are working.
	The outlet is not powered.	Check that the outlet is powered.
The cooling doesn't work.	Appliance is measuring temperature.	The display shows 15 °C (59 °F) at startup while the appliance is measuring the temperature. Wait for a few minutes until the temperature reading becomes accurate.
	Door is not closed.	Close the door. Make sure the latch locks. Chilling stops if the door remains open for longer than 30 seconds.

### Wireless connection problems

Can't set up a connection. The wireless icon is blinking blue.	PerfectDraft® app is not installed.	Find the PerfectDraft® app for your phone on your app marketplace. Open the app and follow the instructions.
	Bluetooth is not enabled on the phone.	Enable Bluetooth connection on your phone.
	PerfectDraft® app has difficulty connecting.	Toggle your Bluetooth connection switch. Close and restart the app.

Problem	Cause	Solution
Can't set up a connection. The wireless icon is solid white.	Appliance is already connected to another phone.	Press the wireless connection button for five seconds to reset the connection. The wireless icon starts blinking blue. Open the PerfectDraft® app on your phone to reconnect.
Connection is lost. The wireless icon was white, but now it is blinking blue.	Out of reach of Wi-Fi.	Make sure the appliance is within reach of a stable Wi-Fi network, and reestablish the connection.

### Too much foam

Too much foam in first glass.	The first glass always has more foam.	This only happens during the first pour of a keg. The next glass should be OK.
Consistently too much foam.	Beer temperature is too high.	More cooling time is required. Read the solutions under "Beer is too warm" on page 51.
	Incorrect pouring technique.	Fully open the tap handle in one go, hold the glass at the right angle. Read more about the perfect pour on page 35.
	Keg was dropped or shaken.	A dropped or shaken keg will foam, even when the beer is cold. Wait 2 hours while refrigerating the keg and the foaming problem will disappear.
	The glass is not clean or it is too warm.	The glass must be perfectly clean. Clean the glass and rinse with cold water. The glass should preferably be chilled. Warm glasses cause more foaming. Read more about cleaning beer glasses on page 36.
	The beer tube is deformed.	The beer tube may have temporarily deformed after a long period of no usage. This problem disappears after a few pours. If not, replace the beer tube.

Problem	Cause	Solution
	The keg isn't pierced correctly.	The beer tube should have cleanly pierced the keg closure. Make sure to swiftly push straight down when placing the tap unit on the keg. Replace beer tube if necessary. Read more on page 29.

### Too little foam

Too little foam during pouring.	Incorrect pouring technique.	Fully open the tap handle, hold the glass correctly. Read more about the perfect pour on page 40.
	The glass is not clean.	The glass must be perfectly clean. Read more about cleaning beer glasses on page 36.
	The beer is super-chilled.	If you are using a keg that is pre-chilled near 0 °C (32 °F), the beer will foam a lot less. To increase the amount of foam during pouring, hold the glass further from the spout and hold it more upright. Since the appliance will keep the beer at the right temperature, this problem will disappear by waiting a while.
The foam head disappears quickly.	The glass is not clean.	The glass must be perfectly clean. Read more about cleaning beer glasses on page 36.
The beer is flat.	The beer is past its sell-by date.	Check the date printed on the keg.
	The beer keg has been connected for more than 30 days.	This is normal. Connect a new keg as described on page 27.

### Low beer flow

Low beer flow.	The keg is almost empty.	The keg icon on the front of the appliance turns red when less than 0.75 L (25 fl oz) of beer is left. When the keg is almost empty, the dispense speed slows and eventually stops. Replace the keg as explained on page 27.
	The tap handle isn't fully opened during dispensing.	Fully open the tap handle when pouring.

Problem	Cause	Solution
	Very low frequency of use in hot climates. Beer in the spout has dried and hinders beer flow.	Loosen the residue by squeezing the flexible beer tube that extends from the spout. Flush out residue by briefly opening the tap before serving any beers. <b>To safeguard hygiene, do not use bare hands when manipulating the beer tube.</b>
	Obstruction in the air channel of the keg closure.	Disconnect the non-empty keg in a sink. The air channel is located off-center. If there is an obstruction, it can be removed by clearing the air channel with a toothpick or similar implement. Reconnect and try dispensing again.
	The beer tube is deformed.	The beer tube may have temporarily deformed after a long period of no usage. This problem disappears after a few pours. Verify the beer tube hasn't buckled. The beer tube must extend slightly from the spout. Replace the beer tube if necessary.

### Beer or condensation leaks

5 to 10 drops from the dispense spout.	The spout is still draining.	This is normal. After dispensing, remaining beer will drip from the spout, and into the drip tray. Empty and clean the drip tray daily.
Continuous dripping from the tap.	The beer tube is damaged and leaking.	Replace the beer tube. Take out the keg and perform this action in a sink, as beer can still leak from the keg. Reconnect the keg using a new beer tube.

Problem	Cause	Solution
Water in the cooling cabinet.	Condensation.	Some condensation is perfectly normal. Water vapor is always present in the air, and condenses once it is cooled down in the cabinet. Clean with a cloth if necessary. If the amount of condensation is excessive, check that the door is always properly closed and that the door seal is not damaged. In case of a damaged door seal, contact your local distributor.
White deposit in the bottom of the cooling cabinet.	Condensate water can carry some minerals from the metal cooling element in the back of the cooling cabinet.	Wipe clean with a disposable towel.
Beer leaks from inside the appliance.	The beer tube has popped up from the keg.	Make sure the beer tube sits below the retainer button of the tap unit.
	The beer tube hasn't correctly pierced the keg.	Replace the keg and beer tube.
	The drip tray has overflowed.	Empty drip tray occasionally to prevent overflow.

### Beer is too warm

Beer temperature is above 7 °C (44.6 °F).	The unit isn't connected to power supply.	Connect the appliance to the power supply.
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Problem	Cause	Solution
	The keg needs more time to cool down to the correct temperature.	Expect to wait approximately 16 hours to cool down a room temperature keg to the correct temperature in the appliance. The ideal dispensing temperature for most beers is around 3 °C (37.4 °F). Above 7 °C (44.6 °F): beer may foam. The temperature indicator will turn blue when the set temperature is reached. The colder the beer, the easier it is to control the foam head.
	The door isn't closed.	Check that the door is closed properly. The door latch is completely closed, and the door seal isn't damaged. In case of a damaged door seal, contact your local distributor.
	The dispenser was disconnected and the keg has warmed up.	Leave the dispenser connected to the power supply as long as a keg is inside, to guarantee fresh and chilled beer. Check that the dispenser is connected to an outlet that stays powered at all times.
	The dispenser is located in an environment that is too hot, or in direct sunlight.	The dispenser can keep beer at the minimum temperature of 3 °C (37.4 °F) when the ambient temperature is 38 °C (100.4 °F) or less. The dispenser can dispense in temperatures of up to 38 °C (100.4 °F). Do not place the dispenser in direct sunlight. Move the cooling unit to a cooler location, or shelter it from direct sunlight.
	Objects or walls are blocking the ventilation grilles at the sides and back.	Ensure a minimum spacing of 10 cm (4 in.) around the appliance. Remove obstructions and/or clean the ventilation grilles.

Problem	Cause	Solution
	The ambient temperature where the cooling unit is located exceeds 38 °C (100.4 °F).	Move the cooling unit to a cooler location.
	The internal fan is blocked by dust.	Try cleaning the fan from the outside, using a vacuum cleaner and/or compressed air. Unplug before performing maintenance. Do not open the appliance. If necessary, take it to a qualified service technician.

### Other problems

Cannot close the door.	Obstruction in cooling cabinet.	Check that nothing has fallen into the dispenser which prevents the keg from being inserted all the way
	Tap unit isn't on the keg correctly.	Make sure the tap unit has been properly placed on the keg. Both buttons should have snapped below the ring on the neck of the keg. Read how to do this on page 29.
	Keg isn't fully inserted.	Check that the keg is inserted all the way, as described on page 31.
Volume indicator is wrong.	The volume indicator is not designed to be extremely accurate.	The dispenser calculates the beer level after the first beer has been poured. Opening and closing the door resets the calculation and might make it less accurate for the remainder of the keg. Avoid opening the door between keg changes.
Noise.	Air pump is active.	The air pump keeps the beer at constant pressure, and will be audible during and after dispensing. It switches off automatically.
	Fans are running.	The fans cool the cooling element at the back. Fan speed automatically changes according to the ambient temperature and cooling mode, so the noise level will vary. Check that the door is closed properly, or fans will keep running.

Problem	Cause	Solution
The air pump keeps turning on without dispensing.	Air is leaking, and the air pump keeps compensating.	The air pump might activate very occasionally to keep the keg at the right pressure. If this happens in short intervals (seconds to a few minutes), verify the tap unit is connected correctly. Check there is no dirt or debris between the keg and the seal of the tap unit.
The beer tube pops up when connecting a keg.	The beer tube isn't seated behind the retainer button.	Insert the beer tube before placing the tap unit on the keg. Make sure the retainer button snaps above the connecting part of the beer tube.
Can't insert the beer tube	The beer tube snags inside the tap unit.	Wet the beer tube slightly to ease insertion. Make sure the tap unit is clean.
The beer tube is stuck.	The tube cannot be removed when the tap unit is still on the keg.	Make sure you have removed the tap unit from the keg first. Release the tube from the keg unit by pressing the release button. It should pop up. If not, push the tube out from below.
	The tube is stuck because of sticky beer residue inside the tap unit.	Rinse the tap unit with fresh warm water until the beer tube becomes unstuck. After extracting the tube, give the tap unit a thorough wash as described on page 43.
The keg fell.	Kegs can be slippery because of condensation. Take care.	Check for damage to the keg. Let the keg rest for 2 hours. Afterwards, connect the keg as normal.

## Unidentified problems

If no specific problem can be identified, please perform a fresh start:

- Open the appliance and remove the keg.
- Disconnect the keg as described on page 24.
- Turn off the appliance by disconnecting the power, then plug it back in.

- Connect a **new keg** with a **new beer tube**, as described on page 27.
- Leave the keg inside the powered appliance for **12 – 16 hours** to cool down.
- Retry pouring a beer.

If the problem persists, contact customer service.

## Disposal & recycling

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### Disposal of consumables and packaging

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#### Disposal of used beer tubes

Beer tubes are not washable; they cannot be cleaned and must be replaced at least every 30 days.

Dispose of them in a proper way with your general household waste.

#### Disposal of packaging

The packaging of the product is recyclable and marked accordingly. Dispose of it in a proper way.

### Disposal of the appliance


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#### In the EU



The wheellie bin symbol indicates that the product you have purchased is waste electrical and electronic equipment (WEEE) at the end of its working life.

WEEE is not to be mixed with general household waste.

 For proper treatment, recovery and recycling, please take the appliance to a designated collection point where it will be accepted free of charge. Disposing of the product correctly will help save resources and prevent any potential negative effects on human health and the environment, which could otherwise arise from inappropriate waste handling.

Please contact your local authority for further details of your nearest designated collection point. Penalties may be incurred for incorrect

disposal of WEEE, in accordance with your national legislation.

## Outside the EU

For disposal in countries outside of the European Union, please contact your local authorities or dealer and ask for the correct method of disposal.

Scrap the appliance in compliance with local regulations on waste disposal, taking it to a special collection center.

# Compliance

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## CE certification (European Union)

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This appliance conforms with the relevant European Union directives.

## UKCA certification (United Kingdom)

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This product meets the requirements of relevant conformance standards in the United Kingdom.

# Warranty

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The PerfectDraft machine model number 1.1 is covered by the present warranty for a period of two years after the date of purchase, as shown on the purchase receipt. AB InBev will, at its own discretion, repair or replace the product at its expense in case a defect due to faulty materials and workmanship occurs within the two-year warranty period.

In order to access the warranty services, a purchase receipt showing the date of purchase must be presented.

Please ensure to install and operate the PerfectDraft machine in compliance with the instructions contained in the user manual.

This warranty does not affect your statutory rights. These warranty conditions apply to appliances purchased and operated in the United Kingdom and the European Union.

## How to access warranty services

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If your machine develops a fault, please consult the troubleshooting guide in the provided user manual or on the PerfectDraft App.

If you still need support, please contact the Customer Care Centre in your country, their addresses and phone numbers can be found hereinafter.

This guarantee will not cover:

- Accidental damage, for example if your item has been dropped.
- Repair costs caused by external factors (e.g. weather, including lightning damage)
- Damages suffered if the machine has been used commercially or for business purposes
- Cosmetic damage such as trim, scratches, dents, corrosion or colour, where the function of the machine is unaffected
- Normal wear and tear
- Damages caused by failure to follow the manufacturer's instructions and/or installation guidelines
- Damage caused by incorrect use of the machine, poor maintenance or by alterations or repairs carried out by unauthorized third parties
- Deliberate damage or negligence in the use of the machine

## Customer service

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Please visit the relevant page and fill in the form. We will get in touch as soon as possible.

[support.beerhawk.co.uk/support/tickets/new](https://support.beerhawk.co.uk/support/tickets/new)





