

2-Tank Beverage-Backpack

Operation & Cleaning Instruction

Item # RP2007/11KombiMF-P

- Beverages You can dispense virtually any beverage. It's best to use a concentrate rather than a crystal. If crystals are used try to pre-mix them in another container and then pour it into the 3-gallon stainless steel tank. Keeping your beverage cold is also very important, the colder you have the beverage pre-chilled the better, even though the backpack can insulate well, it's always better to start with very cold beverage. This will also eliminate any pouring problems that may occur. The same goes for hot beverage the hotter the better. With hot beverage please keep in mind that some of the parts are plastic.
- Dispensing The principal is quite simple. You pressurize the keg using the Mechanical Hand Pump or you use the CO2-Pressure Set or Air-Compressor, hook up the dispensing hose and your ready to go. The tank works by pushing the beverage down from the top (with air pressure) and up through the dispensing tube to the hose and gun. If you look into the tank!



- you will see the dispensing tube inside.
- Hook up If you look closely at each disconnect fitting on the 3-gallon tank, you will see that they are a little different. The beverage disconnect (black) has a little ridge on it and the air or gas (gray) disconnect does not. This is why disconnect on the hoses can only fit onto the proper disconnect on the tank.
- Signage Best to use a laminated sign made to fit if possible. Make sure that the sign is dry before inserting this can lead to small air pockets on the sign itself, not to mention making it harder to take out.
- Cleaning of parts We can not stress enough the importance of this. Clean and dismantle the dispensing gun and hose after each use. One of the easiest ways is to take a cleaned pressurized tank filled with water and hook it up to the dispensing hose and gun. Now you simply pour out clean water for a few seconds (30sec) and you ready to pack up.

- Keeping Cold Always try and have your beverage as cold as possible before dispensing. Keep in mind that the backpack will be dispensed with in a 1 hour on Beverage so there is no time for cooling once you insert the tank into the backpack.
- Keeping Hot Always fill the tank with as hot of a beverage as possible.
 - Filling and Pressurizing
 - Carbonated/Non-Carbonated Beverage Backpack
 - RocketPack Item No. RP2007/11KombiMF-P
- Here the RocketPack beverage container is filled up with 9/11.4 liters of beverage liquid (e. g. beer, soft-drinks, juice, coffee, tea, hot chocolate ...). The remaining container volume serves
- as compressed air/CO2 receiver. The firmly locked container receives than trough the gas valve
- - IN CONTACT - with application of the hand pump a head printing from 6 bar (approx. 85 PSI) or with application of Set of CO2-Pressure Equipment a constant CO2-pressure.
- Before and after dispensing beverage the golden rule is, make sure the 3Gallons RocketPack beverage tank is clean and then your product will always retain its original taste.

Methodology:

1. Separate the quick connect coupler "black" from the beverage line and the quick-disconnect coupler "grey" from the gas line of the RocketPack beverage container.

Pull for this the outside of the quick-disconnect coupler with showing and middle finder upward.

2. Remove the beverage container of the insulation of the backpack. The container cannot be also filled up, without from the backpack to be taken, is recommendable however.

3. Remove now the lid from the RocketPack beverage container, in which you upward pull the handle in the center. If the container is at printing, get the lid not equivalent off. The printing must be discharged only. Upward put for this the bleed valve at the lid. Printing goes off is a hissing so long to be heard. Hissing is no more is not to be heard. Bent bleed valve again downward. The lid can be now removed.

4. Filling now trough the container opening 9/11.4 liters of beverage liquid into the RocketPack beverage container and stretch the lid again fixed to its workstation. Please on the fact it notes that the gasket at the lid sits correctly.

5. Next you must execute the pressure build-up in the beverage container. For this you

put the quick-connect coupler "grey" from the manual Air Pump/CO2-Pressure Set to the IN valve of the RocketPack beverage container. Air Pump/ CO2-Pressure Set can be mounted alternatively.



Desired supply pressure can be only achieved if lid is correctly created!

Non-Carbonated pressure generating with application hand pump with manometer

(Fill up the RocketPack beverage container with 9 liters liquid)

6. After the connection is correctly created, you can begin with the pressure build-up (pumps). At the hand pump is a control manometer with the scale 0-10 bar (red digits) 0-100 PSI (black digits). Operate the pump please so for a long time, until the display points to 6 bar (approx. 85 PSI). During the pressure build-up if hissing, of the lid, should hear you then the recover is incorrectly created or the gasket slipped. Check please and errors recover. After achieve the desired supply pressure, the quick-disconnect coupler "grey" again from the IN valve solve.

If you know the dispensing gun at the beverage line operate press 6 bar (85 PSI) printing the beverage liquid from the container. The container can be completely emptied. The velocity of flow of the beverage can turn trough at the adjustment

screw – left of the release lever of the dispensing gun – to be adjusted.

The first dispensing out can be stream out very fast. We recommend that first dispense in the drain to try out at the soil (if possible) or in a receptacle before you fill the cup of the consumers.

Carbonated/Non-Carbonated

... pressure generating with application Portable Hand Pump

(Fill up the RocketPack beverage container with 11 liters liquid)

7. The portable hand pump is attached directly to the backpack harness and you can simply

pump it several times to build up pressure in the container. Then you simply pull the trigger on the dispensing gun and serve. If you feel that pressure is low, then simply re-pump the hand pump to add pressure to the container. It's so simple

Carbonated pressure generating with application CO₂-Gas Cylinder + Mini-Regulator

(Fill up the RocketPack beverage container with 11.4 liters liquid)

8. Place the filled RocketPack container back into the insulated backpack cover. Connect the BLACK Quick Disconnect fitting from the Dispensing Hose to the "OUT" Valve of the RocketPack Beverage Tank.
9. Connect the GREY Quick Disconnect fitting from the CO₂- Cylinder & Regulator to the "IN" Valve of the RocketPack Beverage Tank. After the connection is correctly created, you can begin with build-up of working pressure. Set the gauge on the Regulator at 1 – 1.5 bar and open the Gas Cylinder. The required pressure will be automatically built up within seconds and maintained during the filling process.
10. The CO₂-Gas Cylinder 0.5 kg will contain enough pressure to dispense 70-80 litres beverage. The empty CO₂-Gas Cylinder can be refilled with gas from local gas supplier!
11. With the adjusting screw on Dispensing Gun you can additionally regulate the flow rate.

Turn in the screw – reduce the beverage flow. Unscrew the screw – increases the beverage flow. Please adjust the Dispensing Gun before beginning service!

12. Please you put first the backpack correctly to before you keep out the beverage liquid.

Serve the beverage liquid only with created backpack execute!

Create the Beverage Backpack

Cleaning and Sanitation

Carbonated & Non-Carbonated Beverage Backpack

Important: The stainless steel beverage tank, dispensing hose gun, valves and hoses must

be cleaned and sanitized at the end of each day's use. The beverage tank is capable of withstanding repeated cleaning without resulting in off-taste or material degradation.

We recommend using a beer-line cleaner for cleaning a small quantity of beverage tank and dispensing hose/guns.

1. Remove the beverage tank from the insulated backpack.
2. Un-lock latch and remove lid.
3. Rinse out the tank.

4. Pour approx. 2 gallon (approx. 5 litres) of warm tap water into the tank.
5. Add a cleaning concentrate (be sure to use a solution especially made for cleaning stainless steel food service equipment). Replace lid and shake the beverage tank for 10 seconds.
6. Allow the solution to remain in the tank for three additional minutes.
7. Connect the grey disconnect fitting from the Hand Pump (or use other pressure equipment) to the IN valve of the beverage tank and pressurise the beverage tank at approx. 85 PSI.
8. Connect the dispensing hose to the beverage tank. Squeeze trigger and flush liquid through the hose.
9. Rinse beverage tank with warm tap water twice. Shake vigorously. Fill up for a third time. Repeat steps 7 and 8.
10. Cleaning and sanitation is complete. Allow the beverage tank to dry before replacing lid, if possible. Replace lid and store for next use.

Notes/Tips:

If you use the beverage tanks for two or three days in a row, you may fill the tanks with the beverage products (e. g. soft drinks, beer, juice ...) and put them in a refrigerator for overnight storage instead of cleaning them every day. Be sure the latch is secure properly to prevent loss of pressure and carbonation, leading to a "flat drink". We recommend cleaning a minimum of every 2 – 3 days.

Non-Carbonated Beverages

Troubleshooting

1. NO liquid comes out of the dispensing hose
 - Regulate the flow of liquid by adjusting the knob at the left side of the dispensing gun. Turn the screw counter-clockwise to increase the flow.
 - Make sure dispenser hose (black quick connect) is properly connected (locked) to the "out" valve on the beverage tank.
 - Is the Hand Pump for pressurizing the tank attached properly. You might not have enough pressure to push the product out.
 - Was beverage concentrate properly mixed? Thick syrup and powders can clog the lines if not properly diluted.



- If coffee was dispensed, remove all coffee grounds.
- If nothing else works, dismantle the dispensing hose/gun and remove quick disconnect fitting – FLUSH WITH WATER:
 2. The beverage tank won't hold pressure
 - Is lid and gasket securely in place?
 - Is the "gas release" valve on the beverage tank closed?
 - Are the quick disconnect fittings (IN and OUT) securely fastened?
 3. The dispenser hose leaks
 - If leak comes from the base of the dispenser gun, dismantle gun and tighten fittings.
 - If leak comes from black disconnect fitting, tighten fitting.
 - If leaks come from the inside the insulation, return hose to us for repair or replacement.

Carbonated Beverages