

Revolution
in beer industry

CRAFTAP SMART

Electronic device for fast and
foam-free dispense of beverages
in glass and metal growlers.

Designed
for minibreweries,
bars, pubs,
and beer restaurants

Press one button to dispense

PEGAS[®]



CRAFTAP SMART

Short manual of work with the menu

PEG/AS®

beerinnovations.com



Working with the device on standby
(«0» is displayed)

One short button press:

"+" – setting up a random volume to dispense;

"1", "2" or "3" – start dispense of a pre-set volume.

"Menu" – enter user menu/ navigation among the sections of user and service menus/ exit without saving;

"Set" – adjust a menu section/ save a parameter.

One long button press:

"2" and "3" ("PURGE") simultaneously – purge of the beverage supply hoses (when changing beer sorts);

"1", "2" or "3" – display the volumes pre-set for every button.

"Menu" – enter service menu;

"Set" – start a menu function (purge, cleansing, or calibration).

User menu features

Pr

Purge

CLN

Cleansing

Snd

Sound settings

LED

Backlights settings

Error codes

E0

No power supply
Make sure that the device is plugged in.

E1

Pressure is lower than 0,8 atm
Increase the pressure using
the regulator on the gas bottle.

E2

Pressure is higher than 3 atm
Reduce the pressure using the regulator on the gas bottle.

Service menu features

VOL

Adjustment of the volume
for buttons "1", "2", "3"

Unit

Measurement units selection

Prg

Purge time settings

CLB

Calibration

PAS

Password change

E3

The beverage is over
Change the keg.

E4

The bottle is not fixed or is absent
Make sure that the bottle is fixed correctly.

E9

Hardware error
Contact the service center.

User menu

Purging

Purging of beer chanel with carbon dioxide is done before a beer sort change when there is a CraftPad Light flow control switch for CraftTap Smart.



To change beer sorts:

- close all taps of the switch;
- insert the bottle (ref. to manual of Dispensing, section 1);
- open the gas supply;
- purge, then close the gas supply;
- open the tap with the desired beer sort

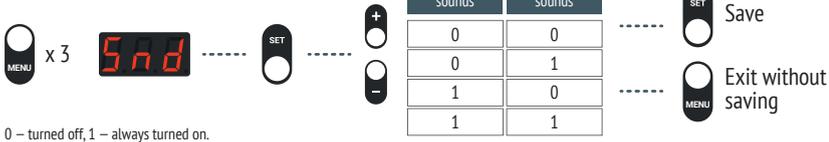
Device is ready to dispense.

Cleansing



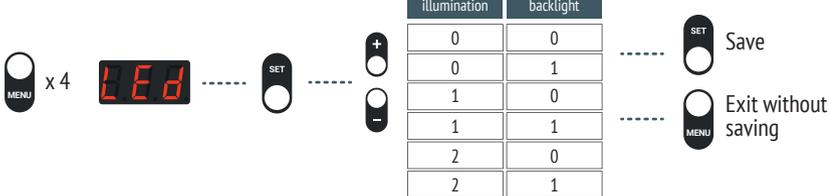
More detailed instructions on cleansing are listed in Service Manual

Sound settings



0 – turned off, 1 – always turned on.

Backlights settings



0 – turned off; 1 – always turned on; 2 – turned on while dispensing/ cleaning/ calibrating/ purging and turns off in 20 sec after finishing

Service menu access



*Default password is "2123"

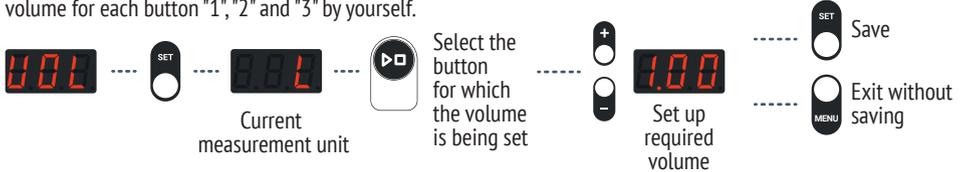
Service menu sections

(available after accessing menu)

If you do not work in service menu for 20 sec., it locks up. Enter your password to unlock. 

Setting the Volume needed

Using the volume setting function you can pre-set required volume for each button "1", "2" and "3" by yourself.



Setting of measurement units

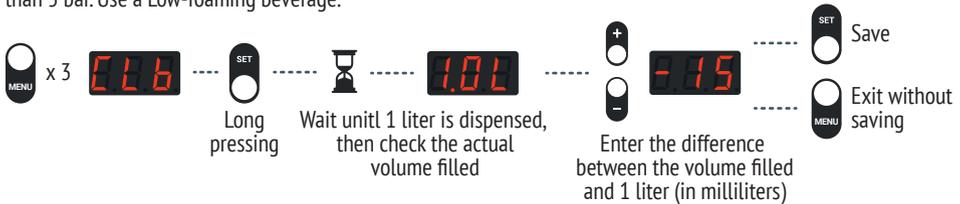


Setting the time of bottle purging. Purging with carbon dioxide is performed to force air out of the bottle before dispensing.



Calibration is needed if the displayed volume does not correspond with the actual volume dispensed.

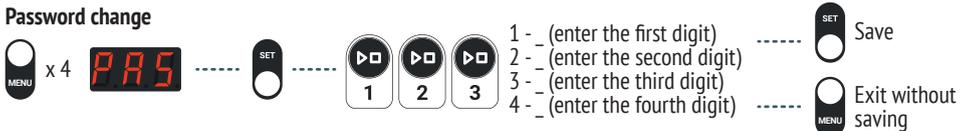
To calibrate, use a bottle of the volume more than 1 liter which can withstand the pressure of not lower than 5 bar. Use a Low-foaming beverage.



After the calibration, make test dispensing to check the settings accuracy. Repeat the procedure if needed.

Example: If the actual volume filled is 1018 ml – press "+" and set the difference to "18"; If the actual volume filled is 985 ml – press "-" and enter the difference of "-15"

Password change



CRAFTAP SMART

Service Manual

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For trouble-free service and fulfilment of the warranty obligations declared by the producer we recommend to service the device regularly. The short service manual provided can be used as a checklist. We recommend to keep it near the device.



Treatment program

Cleansing: daily*

Treatment stage	Treatment fluid	Temperature	Time
Cleansing	Water	60 °C (140 °F)	15 min
Washing up	Water	Cold	15 min

Desinfection: twice a week

Treatment stage	Fluid	Temperature	Time
Cleansing	Water	60 °C (140 °F)	15 min
Desinfection	Liquor based on cleansing detergents "Neomoscan Sepa", "Termit galo" or similar detergent for cleansing and desinfection of inner surfaces of production equipment in beer and soft drinks industry.	According to detergent's manual	15 min
Washing up	Water	60 °C (140 °F)	Until the cleansing detergent is completely absent in wash water**
Washing up	Water	Cold	

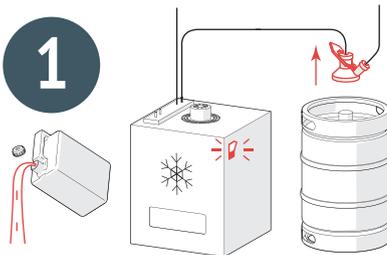
*Treatment periodicity – according to regulations in your country.

**Is controlled using absence of residual alkalinity and with the help of universal pH paper.

For sanitary-hygienic treatment you need:

- gas bottle with carbon dioxide equipped with a gas pressure regulator;
- keg for cleansing liquid recommended volume – not less than 20 liters (5 gal);
- cleansing and disinfection detergent;
- neutral detergent;
- intake cap of the keg with beverage;
- cleaning bottle of a small volume;
- drainage container recommended volume – not less than 20 liters (5 gal);
- cleaning cloth;
- lint-free napkin;
- soft domestic sponge;
- mini-bottle brush with a sponge or with soft synthetic bristle;
- pliable cleaning hose with outside diameter of 8 mm (5/16");
- latex domestic gloves;
- transparent bottle of the maximum volume possible to be used with the device.

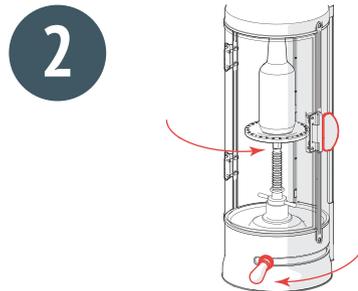
Preparation step



Disconnect the keg with beverage from the device and plug the cooler out. Empty the drainage container.

Using a CraftPad Light flow control switch for CraftTap Smart:

- close all taps of the switch;
- disconnect the keg with beverage from the beer tap on the switch, closest to the gas supply tap.



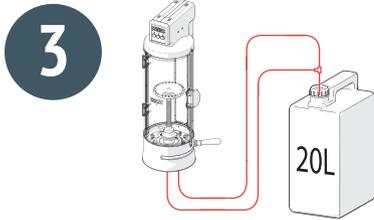
Open the protective door, place an empty washing bottle of a small volume on the tray and fix the neck to the center of the filling head. Close the door.

Do not open the protective door while the pumping of washing or disinfection liquid through the device is in progress.

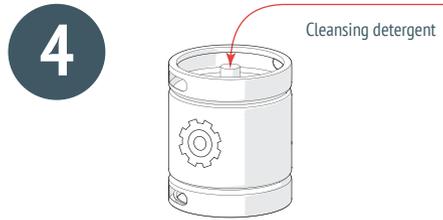


Treatment stage

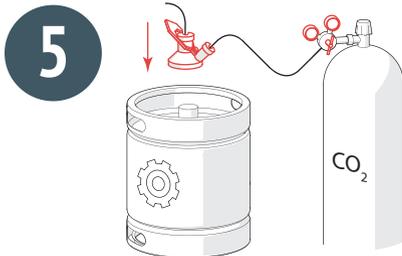
Sequence of steps given in sections 3-9 should be done for every treatment stage according to the Maintenance program.



Make sure that flask and dispensing unit drainage hose ends are put into empty drainage container of the recommended volume.

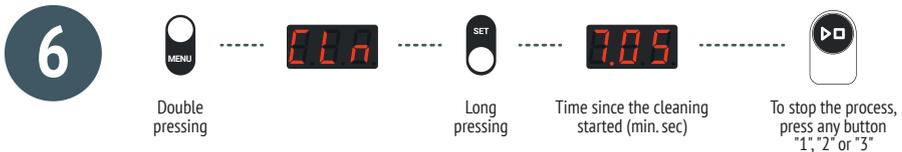


Fill the washing keg with a liquid of the temperature needed for the treatment stage being done. (ref. Maintenance program)

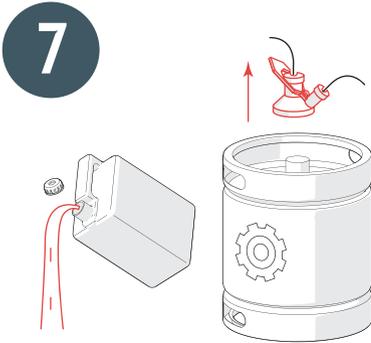


Make sure, that the gas pressure regulator is set to 1 bar (15 psi). Connect the intake cap of the keg with beverage to the washing keg.

When using CraftPad Light for CraftTap Smart, open the beverage supply tap to which the washing keg is connected. Then start the cleansing process according to section 6. After the end of the time needed for a treatment stage, close the beverage supply tap to which the whashing keg is connected.



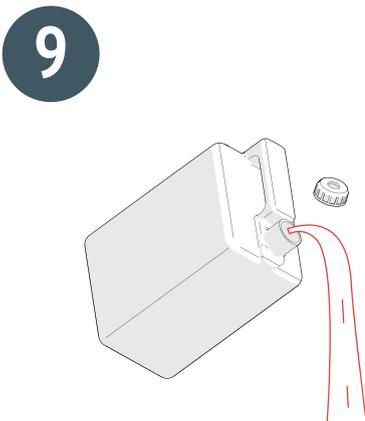
To reduce consumption of a detergent used at desinfection stage, stop the cleansing process when desinfection liquid starts flowing into the drainage container. Keep the liquid in the device channels during the time given in Treatment program.



Disconnect the intake cap from the washing keg without disassembling the gas supply and the beverage supply hoses. Empty the drainage container.

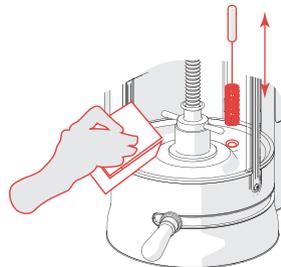


Wash flask drainage line by pumping washing liquid appropriate to the a treatment stage through current it.
At disinfection stage to reduce consumption of a cleansing detergent, close the drainage hose ending with a plug and keep the detergent in the line during the exposure time.

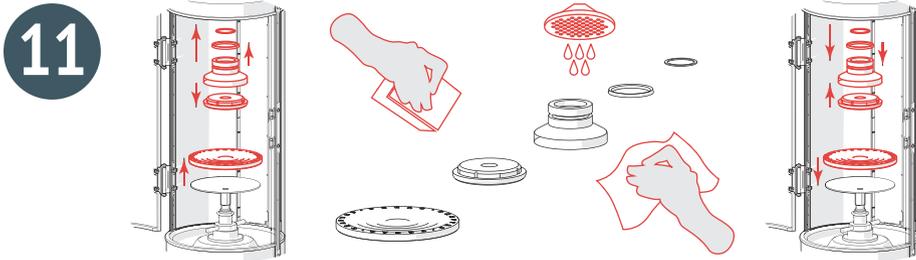


Take care of filling of the drainage container into which the cleansing liquid flows. Empty it when filled.

10 Final stage

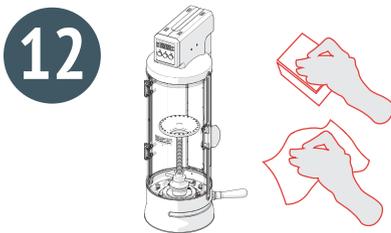


Clean the flask drainage channel with a mini-brush, then wipe the drainage hole with a sponge deeped into warm water with a neutral detergent.

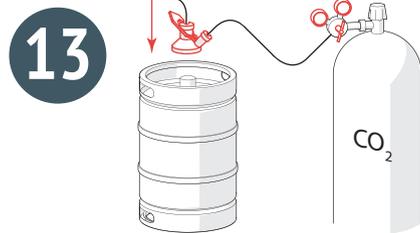


Remove the plate from the drip tray. Twist off the sleeve of filling head, disconnect the gasket, remove the seal out of the groove, and the seal out of the hole. Wipe disassembled parts with a sponge deeped into warm water with a neutral detergent.

Wash up all the parts with running water and wipe them dry with a clean lint-free cloth. Assemble in backward order.



Wipe the inner surface of the flask with a sponge deeped warm water with a neutral detergent. Then wipe inner and outside surfaces with clean wet cloth. Then wipe the flask dry with a lint-free cloth.



To keep cleanliness till the next usage of the device do not pour water used for washing at the final stage out of the beverage supply line. Connect the intake cap removed from the washing keg to the beer keg.

Before dispensing

Drain water left in the beverage supply line in an empty transparent container of the maximum volume suitable for the device. Dispense according to instructions in Dispensing manual. Drain the remained liquid until beer comes into the container.

Then stop dispensing by short pressing of any button "1", "2" or "3".

Do not forget to close the door of the device before dispensing.

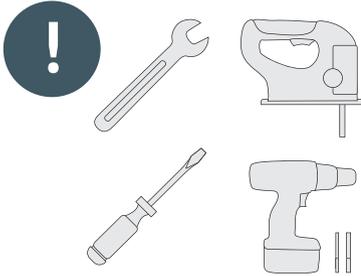


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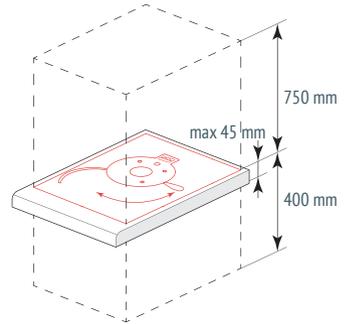
Installation Manual

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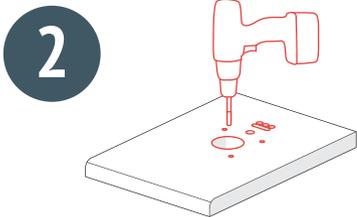
To install the device quickly, you need:

- 10, 13, 18, 35...70 mm drills;
- flat-head screwdriver;
- 13 mm wrench;
- plastic hoses for beverage and gas supply, dispensing unit and flask drainage: hard hoses with outside diameter of 3/8" or soft hoses with inner diameter of 7 mm;
- hose clips to fix soft hoses on nipples (if needed).

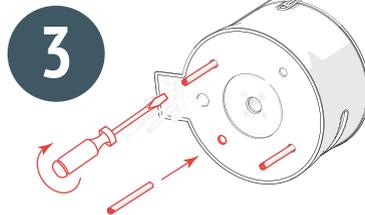
It is acceptable to use any other appropriate instrument.

Make sure that installation place matches to the dimensions specified on the picture and printed on the stencil. Fasten the stencil and copy the line pattern on the table top.

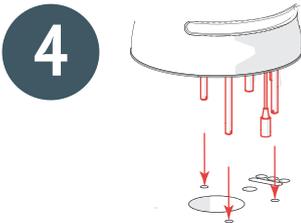
Observe safety rules when using electrical tools



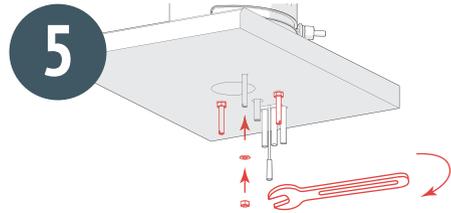
Using a drill or electric jigsaw, drill out the holes in the countertop according to the pattern line.



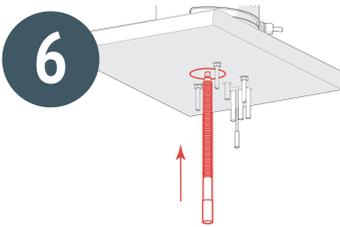
Using a flat-head screwdriver, twist the pins into the screw holes at the bottom of the device.



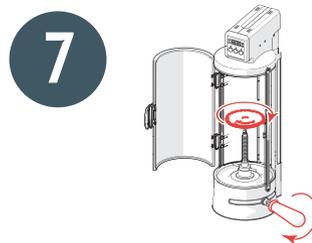
Install the device on the countertop in the holes drilled.



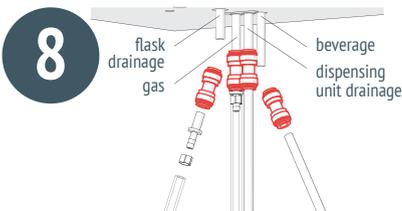
Put washers and screw nuts on the pins and fasten the device at the countertop by tightening the nuts up.



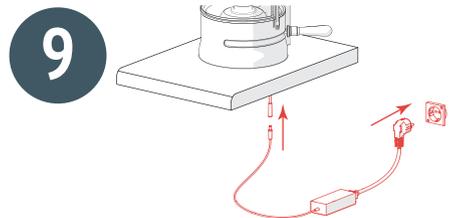
Insert the stem in the central hole under the countertop so that its threaded end is out of the cam's hole.



Twist the drip tray onto the stem end, having the pad attached. Then twist the handle into the appropriate place.



Connect the gas and beverage supply hoses and drainage hoses to the appropriate tubes. If using hard hoses, take JG 3/8" straight connectors, for soft hoses – additionally put the JG 3/8" - 5/16" nipples and fix hose ends with clips.



Connect power unit with the appropriate device connector under the counter top. Connect the device to a power supply.

Make sure that the gas supply is closed



Make sure that the power supply parameters suit the requirements of the device



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