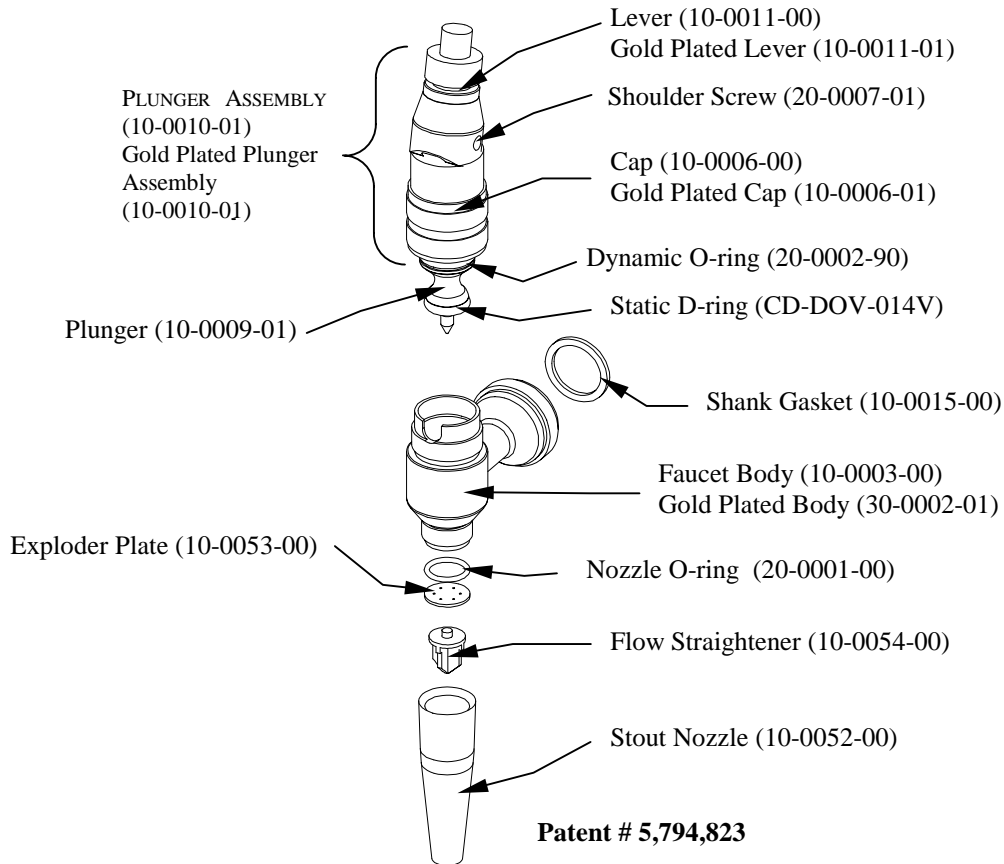


## The Stainless One™ Stout Faucet

Congratulations on your purchase of the finest beer faucet available! Please take a moment to review this manual to familiarize your self with the care and maintenance of this faucet.



### Installation

Before putting this faucet into service, first clean the faucet as you would for regular cleaning (see cleaning instructions below). This will ensure that the faucet has been cleaned of any materials that may be present from manufacturing. Next, make sure that the faucet is cooled to the temperature of the beer before dispensing beer. This will avoid possible foaming of the beer. The faucet is mountable to any industry standard shank in the same manner as all other faucets.

### Maintenance

To maintain the Stainless One beer faucet, wipe the outer surfaces with a damp cloth. As the surface will not oxidize, no polishing is required. To reduce wear on the lever, apply WD-40 to the cap with a cloth when the faucet is in the open position.

### **If you see beer dripping from the nozzle.**

1) *Dripping for a few moments after shutting the faucet:*

- Check the nozzle attachment to the faucet body to ensure it is properly compressing the nozzle o-ring to the faucet body. To properly tighten the nozzle, turn the Nozzle clockwise until the o-ring touches, then turn another 1/8 turn. The nozzle should be finger tight with no gap between the top of the nozzle and the faucet body.

***Overtightening the Nozzle forces the O-ring into the flow of beer causing turbulence and foaming.***

- If dripping continues, remove the nozzle and confirm the presence of the nozzle o-ring properly positioned at the bottom of the threaded section of the nozzle. If it is missing replace it with the spare from the o-ring kit.
- If the drip persists, check the fluid flow when pouring off a glass of beer. If gas bubbles are visible in the fluid stream when pouring, then there is no leak. This dripping is caused by gas expanding in the nozzle after shutting the valve.

2) *Constant Dripping:*

- If the drip appears constant shut the beer line off and remove the plunger assembly. Inspect the static o-ring for cracks. If the o-ring has failed, cut of the old o-ring with a razor knife. Replace the new o-ring by rolling into position.

### Cleaning Solution

Mix the appropriate amount of beer line cleaning solution, in a bucket or sanitizing tank, with warm water per the manufacturer's instructions. Liquid and powder beer line cleaning concentrates are available from most restaurant supply companies.

**Liquid Beer Line Cleaner:** *Penetrate Beer Line Cleaner*, manufactured by National Chemicals, Inc., Winona, MN 55987

**Powder beer line cleaner:** *Super No Rinse Line Cleaner*, manufactured by National Chemicals, Inc., Winona, MN 55987

### Faucet Dis-assembly

Turn the Shoulder Screw (#20-0007-01) counterclockwise to remove the Lever (10-0011-00) for cleaning. Lubricate the screw and Lever bottom with WD-40, insert screw through lever and Plunger. And then tighten with slot screwdriver in clockwise direction until snug.

## Faucet Cleaning and Sanitizing Instructions

**Forward Flush from Kegs-** The faucet should be left on the tower.

1. Attach the keg connector to the sanitizer tank filled with Beer Line Cleaner (see Cleaning Solution on page 3 of this manual).
2. Engage the keg connector to pressurize the sanitizer tank. Open the faucet until pure cleaning solution is observed flowing from the faucet. Close the faucet. Open and close the faucet 3 to 4 times to insure that the cleaning solution contacts all faucet surfaces contacted by beer. Allow the cleaning solution to remain in the connector, line, and faucet for a minimum of two minutes.
3. Disconnect, empty, rinse, and then fill the sanitizing tank with cold water. Repeat step 2 until all rinse water is dispensed and air ONLY emerges from the faucet nozzle.
4. Disconnect the keg connector from the sanitizing tank. Attach the keg connector to the keg and actuate the connector. Open the beer faucet until beer with no rinse water is observed flowing from the faucet nozzle.

**Backward Flush - (Requires a cleaning connector p/n 40-0005-00 from Stainless One.)**

1. Remove the nozzle from the faucet and attach the cleaning connector. Fill the sanitizer tank or line cleaning pump with cleaning solution (see page 3 of this manual).
2. Attach the sanitizer tank or pump to the cleaning connector. Disconnect the keg connector from the keg, open or actuate the connector, and then place it in a bucket. Open the faucet, fully. Pressurize the tank or turn the pump on. Allow the cleaning solution to flow through the faucet, lines, and then keg connector into the bucket until pure cleaning solution is observed flowing from the keg connector. Open and close the faucet 3 to 4 times to insure that all internal faucet surfaces and parts are cleaned. Allow the cleaning solution to remain in the faucet and lines for, at least, two minutes.
3. Disconnect, empty, rinse, and then fill the sanitizing tank with cold water. Repeat step 2 until all rinse water is dispensed and air ONLY emerges from the faucet nozzle.
4. Disconnect the keg connector from the sanitizing tank. Attach the keg connector to the keg and actuate the connector. Open the beer faucet until beer with no rinse water is observed flowing from the faucet nozzle.

**Periodic inspection** – (Monthly Inspection) Remove the plunger assembly from the faucet body by turning the knurled cap counter clockwise. (NOTE: the beer marker will stay straight during plunger assembly removal.) The plunger assembly can be cleaned in cleaning solution, or washed in a low temp dishwasher. (NOTE: do not leave the plunger assemblies in a high temperature drying cycle. The drying cycle will breakdown the rubber o-rings, and cause premature failure.)

## Support

If you should have any questions about or problems with your Stainless One beer faucet, please contact Stainless One directly. We can be reached by:

Toll free: (800) 722-6738

Tel: (707) 448-5151

Fax: (707) 448-1521

E-mail: jim@wunderbar.com

We hope you enjoy the use of our beer dispensing products! If you have any comments, let us know!

*“Pour beer better. Pour better beer.”™*

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# STOUT FAUCET



## OWNER'S MANUAL

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