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**INSTALLATION INSTRUCTION, PARTS LIST
AND CONFIGURATION GUIDE**

FOR THE

CT2 COUNTERTOP BEER DISPENSER

Dispenser Model No. 975



NOTICE:

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THIS DOCUMENT CONTAINS IMPORTANT INFORMATION
This manual must be read and understood before the installation and operation of this dispenser.

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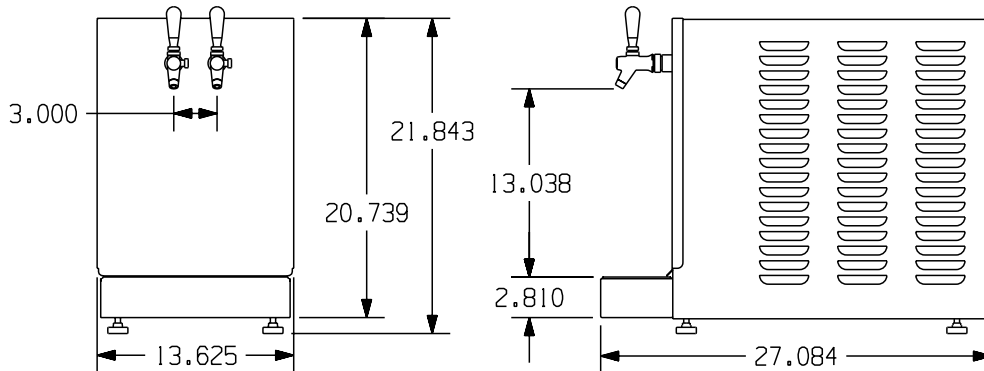
1. DISPENSER DIMENSIONS AND WEIGHT

- A. Dispenser weight is 140lbs.

IMPORTANT

CAUTION LIFTING. THE FRONT (BEER FAUCET SIDE) IS HEAVIER THAN THE BACK.

- B. Shipping weight is 160lbs.



2. ELECTRICAL/REFRIGERATION

Part No.

975-0001

115V/60HZ

404A Refrigerant 48oz.

975-0002

230V/50/60HZ

8 AMP — 115V 4 AMP—230V

3. DRAW RATE

(3) 16 ounces, f(3) 473 ML continuously at or below 29 degree fahrenheit (-1.7 °C), based on beer inlet temperature of 60 degrees fahrenheit (15.6 °C) and room temperature 70 degrees fahrenheit (21 °C).

4. INITIAL START UP

Requires only 9 minutes refrigeration before dispensing first drink.

5. CABINET CONSTRUCTION

- A. 20 GA Stainless Steel or Powder Coat Color.
- B. Cabinet cover provides quick access to all internal equipment.
- C. Powder coated structure components.

6. PRODUCT INLET FITTINGS

Stainless steel 3/8 male flare (installer must provide) stainless steel or plastic fittings with 3/8 female fitting and flare washers to accept product tubes from each of the products to be chilled and dispensed.

IMPORTANT

To prevent permanent damage to the dispenser
Use backup wrench to attach or remove product lines.

7. COLD PLATE

Cast-in stainless steel tubing for product cooling.

8. DISPENSING

- A. Pressure: Installer must provide pressured product at a regulated setting suitable for the product being dispensed.
- B. Temperature: Drink temperature is preset at the factory, and controlled by a electronic controller and is non adjustable.
- C. Faucet is equipped with an adjustable compensator for desired flow rate. 1.5oz /sec. is recommended.

10. GENERAL DESCRIPTION

The model CT2 is a countertop dispenser designed to quick chill beverages (beer, mixed drinks) to very cold temperatures. Unit is provided with a defrost switch located on right rear corner of cabinet.

If product is frozen, hold open faucet. The defrost cycle is electronically timed. Depress the switch and the timed cycle will start. If the product is not flowing switch dispenser off wait 5 minutes. This will reset defrost cycle. Depress defrost switch for additional cycle.

IMPORTANT

Do not press the defrost switch more than once.

WARNING:

Pressure on keg should never exceed 45 psi.

NOTE:

The slower the flow rate the colder the product.

11. INSTALLATION PROCEDURES

- A. Unpack unit and carefully inspect for damage.

NOTE:

Unscrew unit from plywood and screw in legs provided.

Start-up

1. Installer should provide product tubes which must be attached to the stainless steel 3/8 male flare fittings. Flow product into cold plate by opening each dispensing valve until beer is dispensing valve until beer is dispensed from the faucet, removing any sanitizing fluid and air from the cold plate.

IMPORTANT

DO NOT power up dispenser before dispensing BEER from beer taps. Powering up dispenser will freeze sanitizing solution or water left in beer coils and damage unit.

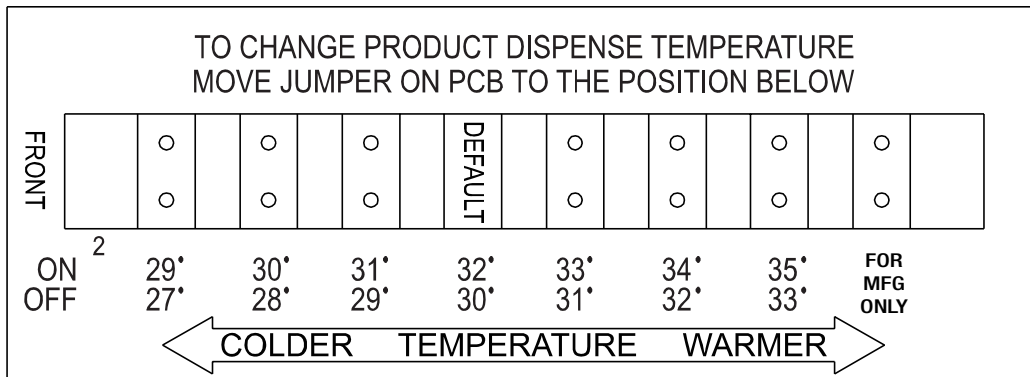
NOTE:

The product must be pressurized as required by the beer manufacturer.

2. Locate Item 18 cup stand and Item 17 drip tray. Insert cup stand into drip tray and then slide assemble into front of machine.
3. Plug the power cord into a 115V amp grounded outlet. It is required that this unit be the only load on the 15 amp circuit.
4. Depress the refrigeration switch in the "on" position (red showing).
5. When the unit has been operating approximately nine minutes product is ready to be dispensed.

WARNING:

Do not use a standard or household extension cord. Unit will not operate properly.



12. BEER TEMPERATURE ADJUSTMENT FEATURE

A. The Countertop Dispenser Is Equipt With

1. Beer temperature adjustment feature
2. Temperatures above are approximate

B. The Adjustment Is Located Inside The Electrial Box

To gain access:

1. Remove dispenser top cover.
2. Remove (3) three screws attaching electrical box cover to electrical box.
3. Located in the middle towards the back of the control board is a series of vertical pins.
4. A plastic jumper connects the left and right side pins together.

NOTE:

Factory setting is position (4) four (as shown above).

IMPORTANT

Position (4) four temperature is acceptable for both light and regular beer.

NOTE:

Beer freezes at different temperatures depending on its alcohol content.

5. If a different beer temperature is desired
 - a. Turn off dispenser.
 - b. Using a needle nose pliers grab the sides of the jumper - pull up.
 - c. Move the plastic jumper to the new position.

- d. Slide plastic jumper on vertical pins.

NOTE:

Make sure the jumper is on both right and left side of the vertical pins.

- e. Turn dispenser ON.

NOTE:

If beer freezes, temperature may be too low for beer brand being dispensed. Additional adjustment may be needed.

13. CLEANING

A. Daily Cleaning Procedures

1. Grasp drip tray at both sides and pull straight out. Do not tilt tray, being careful to not spill any contents out of the pan. Cup rest comes out at the same time. Wash both in warm water and a mild detergent solution. Rinse and wipe dry. Replace in reverse order.
2. Wipe all exterior surfaces with a clean damp cloth.

IMPORTANT

DO NOT USE ABRASIVE CLEANERS.

B. Periodic Cleaning Procedures

Disconnect keg coupler from keg. Place cup below each faucet and release pressure from dispensing valves.

Wash both beer valves in warm water and a mild detergent. Dry thoroughly and replace valves. Tighten nuts on valves with spanner wrench. Replace pressurized beer supply, being sure that the dispensing valves are in the closed position.

C. Beer Line Cleaning

Recommended cleaner is AB401 beer line cleaner, manufactured by LW Chemical Inc. They can be contacted at 1-217-999-4444. Other beer line cleaner can be found at <http://natlchem.com/>.

1. Remove power from dispenser and drain beer out.
2. Add 4/5 ounce (24 ML) beer line cleaner to 2 quarts (1.9 liters) warm to hot water. If water is hard, or if lines contain excessive build up, add 25% to 50% more.
3. Place solution in a pressurized container or pump solution in both lines. Keep solution in lines 10-15 minutes circulate (if possible) while cleaning parts.
4. Pump or dispense solution out. Rinse with cold clean water. If possible use ice water as final rinse.
5. Attach beer supply and draw off rinse water until beer appears. Restore power to dispenser and taste test beer before serving.

14. SANITIZING

Sanitizing solutions must provide 50 to 100 PPM available chlorine. Any sanitizing solution may be used as long as it is prepared in accordance with the manufacturing recommendations.

NOTE:

Bleach is not recommended. **SANITIZE SYSTEM BEFORE STORING.**

A. Sanitizing Dispenser For Storing

1. Turn off power to dispenser.

2. Wait 15 minutes.
3. Mix sanitizing solution in warm water (not hot) in accordance to mfg. recommendations in a container that can be pressurized.
4. Disconnect keg coupler from keg.
5. Attach keg coupler to container.
6. Pressurizing container to 10-15 PSI.
7. Open both beer taps until sanitizing solution flows out tap.
8. Keep solution in lines 10 to 15 minutes to allow sanitizer to work.
9. Empty all solution from container.
10. Attach keg coupler to container and repressurize.
11. Open both beer taps until all the solution is dispensed (only air is flowing from taps)
12. Disconnect keg coupler.
13. Cap both beer tap outlets
14. Unit is ready for storage.

15. TROUBLE SHOOTING

<u>TROUBLE</u>	<u>POSSIBLE CAUSE</u>	<u>REMEDY</u>
1. Beer will not flow from faucet	A. Beer keg empty B. Beer frozen in cold plate	A. Replace empty beer keg B. Hold faucet open, press defrost switch
2. Dispenses only warm drinks	A. Unit in not plugged in B. Power switch is off C. Defective solenoids D. Low refrigerant charge (sight class shows bubbles)	A. Plug unit in B. Turn power on C. Replace coil D. Slowly add charge until sight glass shows no bubbles
3. Solenoid valve will click several times during start-up	A. Normal during initial start-up B. Extended clicking during during normal operation C. Low refrigerant charge	A. Will stop clicking and resume normal operation B. Momentarily turn power off C. Check for Refrigerant leak fix and recharge
3. High pressure shut down- at 475psi the high side manual reset will kick off	A. Failed motor B. Clogged condenser C. Failed liquid solenoid	A. Change Motor B. Clean Condenser C. Change Liquid solenoid

16. DIAGNOSTICS

<u>ONBOARD LED</u>	<u>STATUS</u>
1. Blinking green	1. Dispenser (ON)
2. Amber ON	2. Defrost (40 Sec.)
3. Amber flash ON	3. Version of Software

- start up
4. Red ON

4. Compressor (ON)

RED ERROR CODES

1. Single flash
(Reading evap transducer and above 145psi)
2. Double flash
(Reading evap transducer - 5psi)
2. Triple flash
(Reading pump down transducer and above 145psi)
2. Four flashes
(At 475psi the high side manual reset will kick off)

STATUS

- a. Failed evaporator transducer
 - b. Failed compressor
- a. Unplugged transducer
 - b. Failed transducer
 - c. Gas solenoid not opening
 - e. Freon leak-low charge
- a. Failed transducer
- a. Unplugged transducer
 - b. Failed transducer

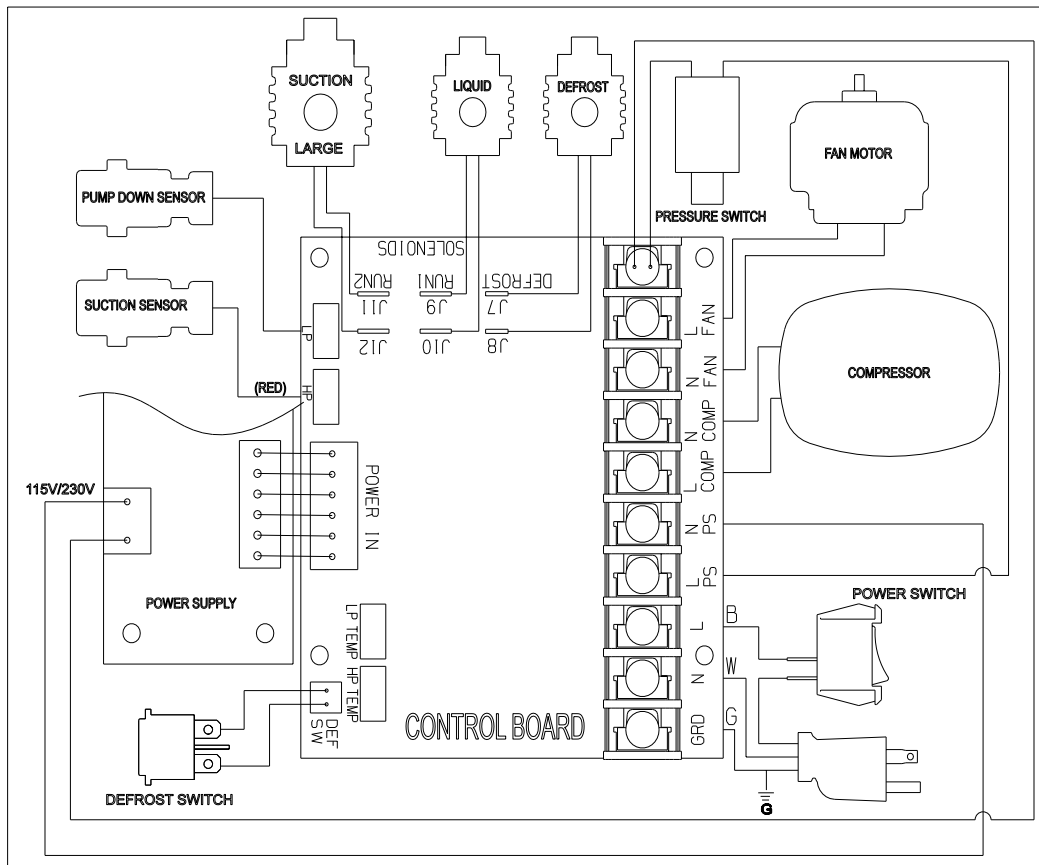
NOTE:

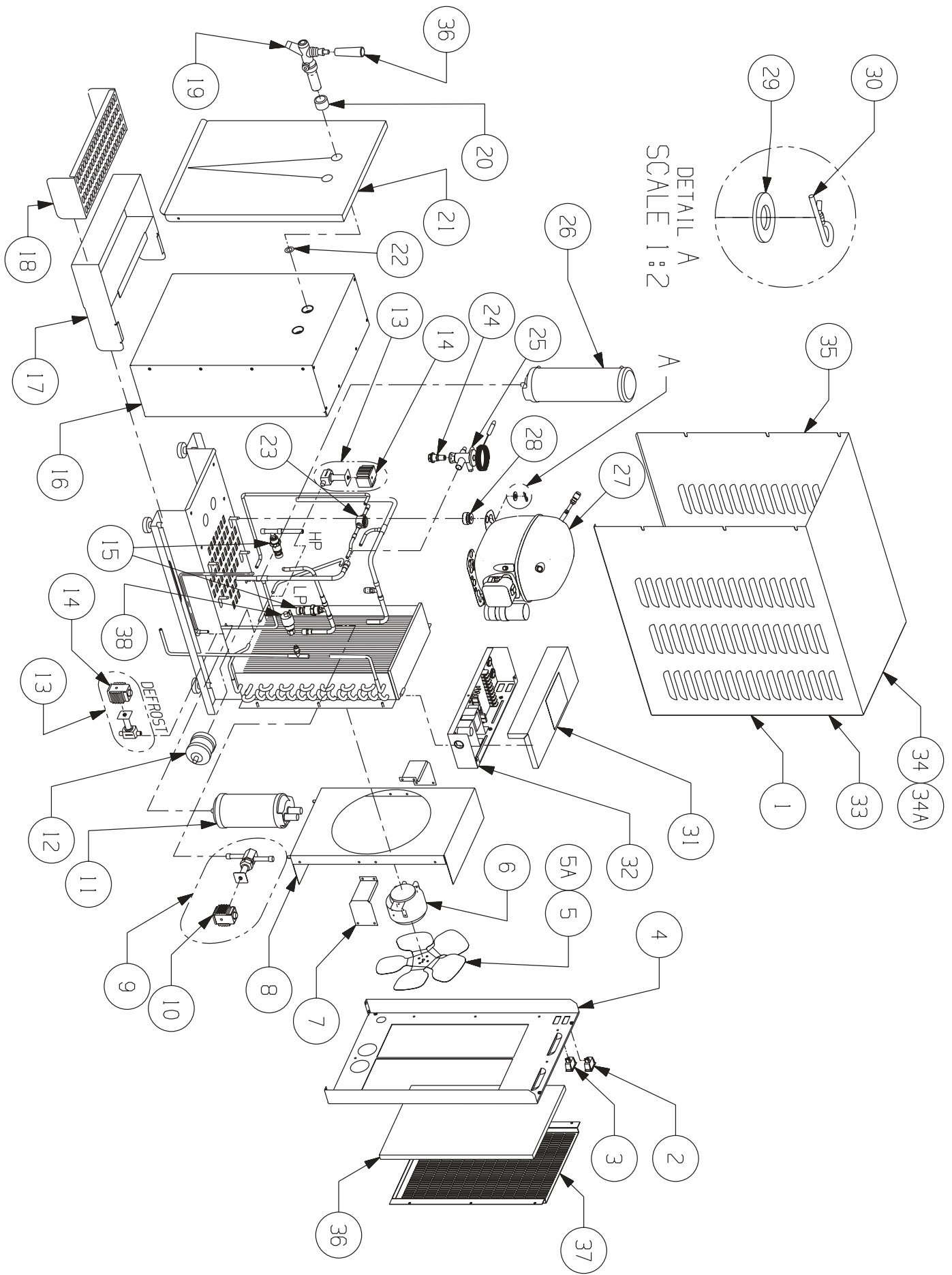
Red tagged transducer wire MUST be attached to suction side of transducer and plugged into HP (suction) connector on board.

WARNING:

Red tagged transducer wire MUST be attached to suction side of transducer dispenser will not operate properly.

WIRING DIAGRAM

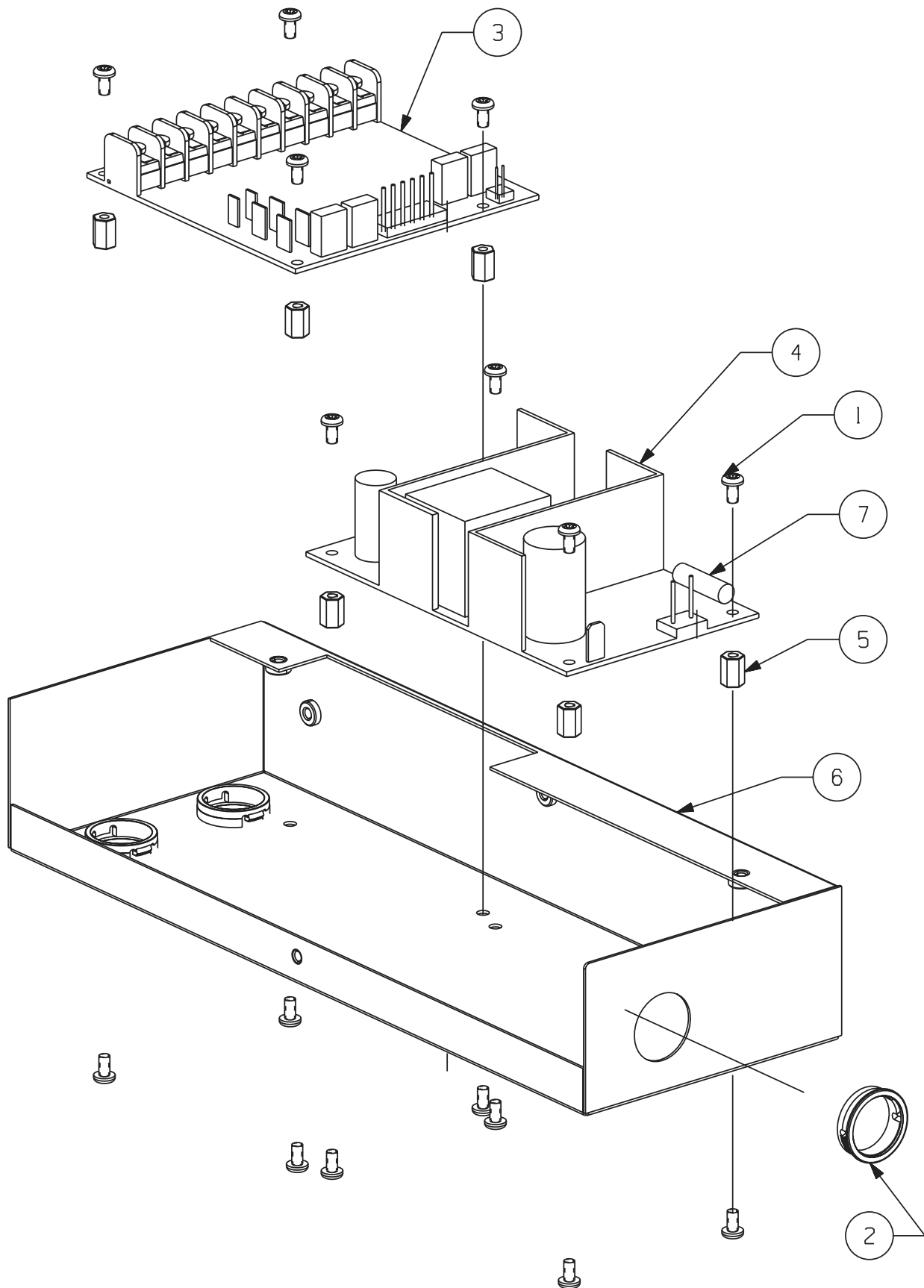




DETAIL A
SCALE 1:2

CT PARTS LIST

CT PARTS LIST		
ITEM	SCHROEDER PN	DESCRIPTION
1	319-0130	WRAPPER, CT
2	505-0002	SWITCH, ROCKER, PANELMOUNT
3	505-0013	SWITCH, MOMENTARY DPDT
4	319-0128	BACK PANEL, CT
5	319-0133	FAN BLADE, 8 3/4", CT
5A	319-0176	FAN BLADE, 9", CT
6	304-0005	MOTOR, FAN, 14 WATT
7	319-0100	BRACKET, FAN MOTOR - S3
8	319-0129	FAN SHROUD, CT
9	602-0006	ASSY, SOLENOID, E9S230
10	500-0003	COIL, SOLENOID, 120V, MKC-2
11	629-0003	ACCUMULATOR, CT
12	303-0015	DRIER, CT
13	602-0005 X 2	ASSY, SOLENOID, A3S1
14	500-0002	COIL, SOLENOID, 120V, MKC-1
15	303-0021 X 2	PRESSURE SWITCH, 0-150 PSI
16	655-0001	ASSEMBLY, COLD PLATE, CT2, FOAMED
17	319-0124	DRIP TRAY, CT
18	319-0125	CUP REST, CT
19	645-0094	FAUCET ASSY, BEER COMPENSATOR
20	265-0267	SPACER, FAUCET, BEER
21	319-0126	SPLASH PLATE, CT
22	242-0002	WASHER, RUBBER, BEER NUT
23	303-0013	SIGHTGLASS, REFRIGERATION, 3/8" INLINE
24	303-0018	ORIFICE, TU2
25	303-0016	EXPANSION VALVE, CT
26	303-0008	RECEIVER, REFRIGERANT
27	300-0007	COMPRESSOR, DANFOSS, SC10CL, 115V 60
28	249-0017	GROMMET, COMPRESSOR MOUNT
29	240-0013	WASHER, STD, .406 ID, STL
30	247-0001	CLIP, HITCH PIN, .250 DIA
31	319-0136	COVER, ELECTRICAL BOX, CT
32	602-0008	ELECTRICAL BOX ASSY, CT (SEE NEXT SHEET FOR DETAILS)
33	319-0163	SIDE PANEL,RH
34	319-0165	TOP,CT
34A	319-0166	TOP,LOUVER,CT (INSIDE ONLY)
35	319-0164	SIDE PANEL,LH
36	286-0003	FILTER
37	319-0153	CARRIER - FILTER
38	505-0004	PRESSURE SWITCH 0-475 PSI



NOTE-POWER SUPPLY IS FUSED (ITEM 7)

ELECTRIC BOX PARTS LIST

ELECTRIC BOX PARTS LIST		
ITEM	SCHROEDER PN	DESCRIPTION
1	220-0030	SCREW, 6-32 X .250, PH, PHD, SS
2	249-0001	BUSHING, B-875-750
3	600-0004	PCB ASSY, CT
4	600-0003	PCB ASSY, POWER SUPPLY, CT
5	509-0003	STANDOFF, PCB, 6-32 X 38H
6	319-0135	BOX, ELECTRICAL, CT
7	512-0001	FUSE,2A,250V,FAST ACTING



PARTS AND EQUIPMENT LIMITED COMMERCIAL WARRANTY FOR BEVERAGE EQUIPMENT

Schroeder America does warrant to the original purchaser from Schroeder America, who purchase solely for commercial or industrial uses, or for resale in the ordinary course of business, that each of the Products covered by this Commercial Warranty shall be free from defects in material and or workmanship, under normal and proper use and service conditions. Any Products covered by this Commercial Warranty (including components thereof) demonstrated to have been defective when shipped by Schroeder America, will be either repaired, replaced (with new or rebuilt replacement) or the purchase price thereof refunded, as Schroeder America may determine solely, in its discretion. A product or component thereof covered by this Commercial Warranty supplied as Warranty Replacement will assume the balance of the Period of Warranty applicable to the original measured from the date of replacement. This Commercial Warranty does not include, and Schroeder America will not assume or pay, the expense of any repair, replacement, analysis or any other service or parts furnished by any party other than Schroeder America unless specifically authorized in writing by Schroeder America. This Commercial Warranty does not include labor for diagnosis, removal, or installation on any products or components.

Products covered by this Commercial Warranty include all beverage dispensing equipment manufactured or sold by Schroeder America after the date hereof (not excluded hereinafter) and this Commercial Warranty is further limited to the use of that equipment in connection with juice, soft drinks syrups, coffee, hot chocolate, tea or commodities for which use the particular product has been identified by Schroeder America.

Specific exclusions to this Commercial Warranty are OEM Sales, water filter cartridges, light bulbs, fuses, diaphragms, seals, o-rings, silicone or rubber parts, refrigeration access valves or related refrigeration leaks, parts in contact with water or the product dispensed and which has become inoperative due to scale or chemical change, and normal maintenance items. This Commercial Warranty will also **specifically exclude** damage resulting from improper voltage, inadequate wiring, abuse, accident, alteration, misuse, neglect, unauthorized repair, improper cleaning or failure to follow installation, operating or maintenance instructions.

The Period of Warranty is (i) one (1) year from the date of installation, or (ii) fifteen (15) months from the date of shipment by Schroeder America of a product covered hereby, whichever time period elapses first. For products incorporating a sealed refrigeration system the Period of Warranty, with respect to the sealed refrigeration system only (defined as the compressor, evaporator, condenser, and interconnection tubing [not to include access valves]), is three (3) years from the date of installation or forty (40) months from the date of shipment by Schroeder America, whichever time period elapses first.

Any claim under this Commercial Warranty must be made as promptly as is reasonable possible, but in no event later than (30) thirty consecutive calendar days, after the discovery of the defect. Such claims are to be directed to Schroeder America. Repair or replacement of the sealed refrigeration system under warranty will be at Schroeder America, San Antonio, TX. Schroeder America at its discretion may ship a replacement refrigeration chassis to customer for exchange. Customer will use all external parts of original dispenser and ship defective chassis to Schroeder America (to be determined by Schroeder America.) freight pre-paid. If unit damage is a result of one of the **specific exclusions** mentioned above, customer will be charged a \$150 restocking fee.

Under no circumstances should the entire unit be returned to Schroeder America except for repair or replacement of the sealed refrigeration system. Whenever a product is returned to Schroeder America for repair or replacement of the sealed refrigeration system under the terms of the Commercial Warranty and the defect is found to exist in parts other than the sealed refrigeration system (example thermostat, pump motors, condenser fan motor, start capacitor, relay or overload), an evaluation fee of fifty dollars (\$50.00) may be charged. If such defective part needs replacement or repair and is within its Period of Warranty, such part will be replaced or repaired at no charge, except for labor for removal and installation of such part; if not within its Period of Warranty a charge for such part and labor will be made.

The product covered by this Commercial Warranty, or components thereof, must not be returned to Schroeder America without prior authorization. Instructions for return will be given with any such authorization. All returned products and or parts must be shipped prepaid to Schroeder America. Return shipping costs of repaired or replacement products or parts will be prepaid by Schroeder America except to original purchasers in Hawaii or Alaska, in which case Schroeder America will pay shipping costs only to Seattle, San Francisco, or Los Angeles respectively. Schroeder America will not accept collect shipments. Replaced products or parts become the property of Schroeder America. Any product or parts returned to Schroeder America under the terms of this Commercial Warranty must be accompanied by a Returned Goods Tag, properly filled out as to unit model number and serial number and detailed explanation of failure. Returned Goods Tags will be furnished by Schroeder America. Except for descriptions of size, quantity and type, which may appear on Schroeder America invoices and other written materials, and except for any statements of conformity of Schroeder America product with specification of certain industry, government or professional organizations standards, which may appear as product information disclosures in Schroeder America literature and other documents from time to time, THIS COMMERCIAL WARRANTY IS IN LIEU OF AND EXCLUDES ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

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Schroeder America neither assumes, nor authorizes any salesperson, distributor, employee, agent, or other person to assume for it, any liability or obligation of any kind which is difference from the terms of this Commercial Warranty.

SCHROEDER AMERICA MAKES NO WRITTEN WARRANTY OF ANY KIND WHATSOEVER TO ANY PURCHASER WHO BUYS FOR PERSONAL, FAMILY OR HOUSEHOLD USE.

Schroeder America may in its discretion direct an Authorized Service Center reasonably proximate to the Original Purchaser to perform its obligations under this Commercial Warranty. That Service Center may also perform such other services as the purchaser may require at purchaser's expense.

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