

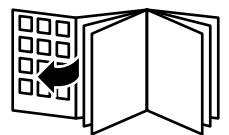
PerfectDraft

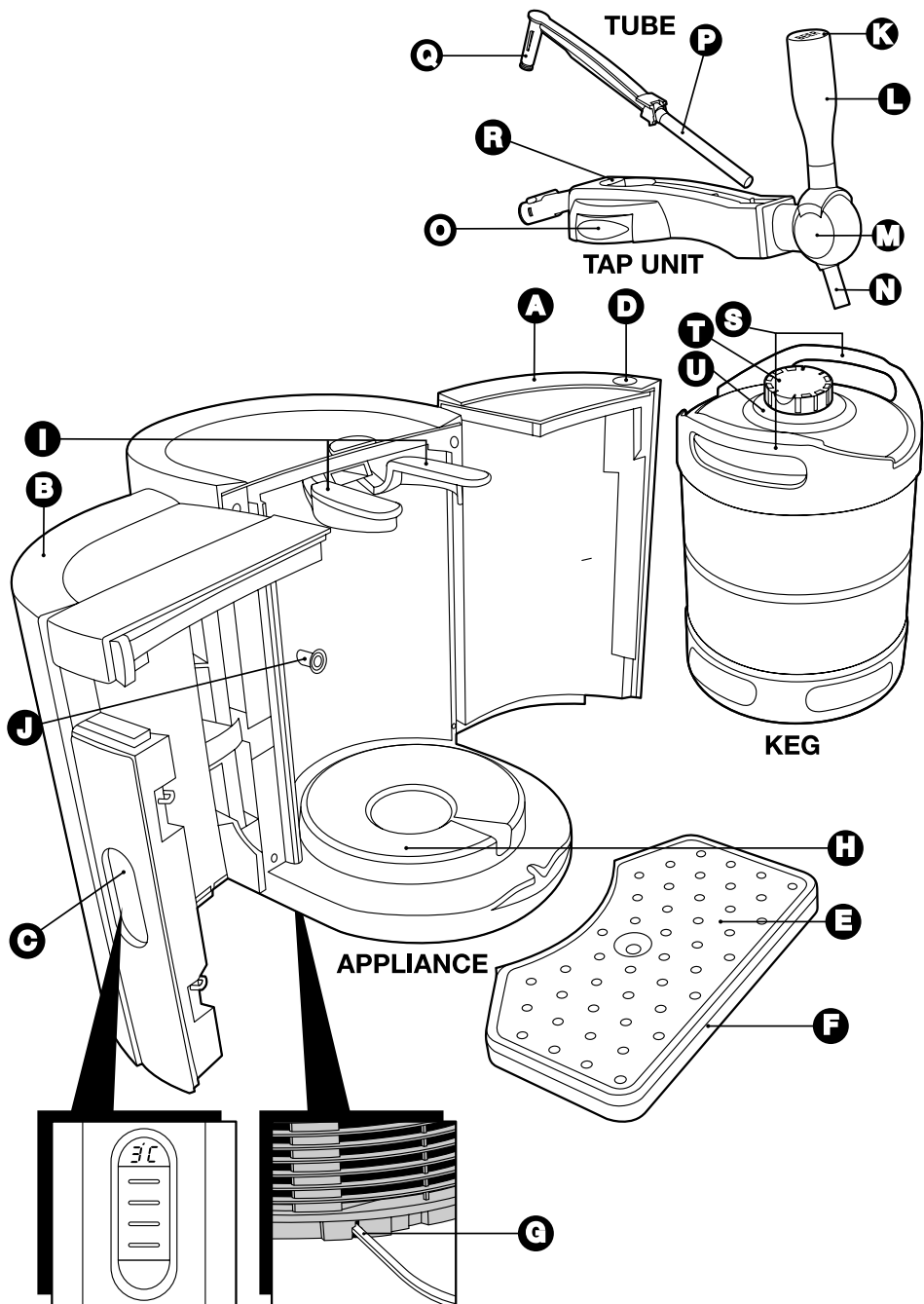


HD3600



PHILIPS





Introduction



Congratulations on acquiring this new PerfectDraft. From now on you can enjoy the perfect taste of a draft beer at home. The system will keep your beer fresh and at exactly the right temperature so that you can always enjoy nice and cool draft beer. Once the PerfectDraft has been installed, you can pour beer at home by just pulling the tap handle. Several beer brands are available for this system. You can find the beer brands available in your country on the box of the PerfectDraft system (also see chapter 'Keg suppliers' at the end of these instructions for use). You can visit our website at www.perfectdraft.com for more information.

These instructions for use tell you how to use the PerfectDraft.

- ▶ *Because the name of this appliance is PerfectDraft, we use 'draft beer' instead of 'draught beer' in these instructions for use.*

General description

Appliance

- A** Right door
- B** Left door
- C** Display: indicates beer temperature & beer level
- D** Release button
- E** Drip tray cover
- F** Drip tray
- G** Cord storage facility
- H** Cooling plate
- I** Locking levers
- J** Keg sensor

Tap unit

- K** Medallion
- L** Tap handle
- M** Tap body
- N** Spout
- O** Release buttons
- P** Tube
- Q** Tube connector
- R** Tube release button

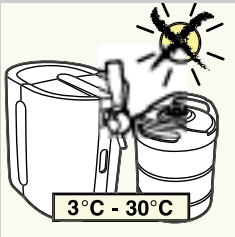
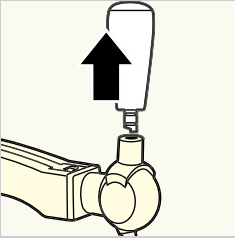
Keg

- S** Chimes
- T** Protection cap
- U** Connection top

Important

Read these instructions for use carefully before using the appliance and save them for future reference.

The appliance



- ▶ If the mains cord is damaged, it must be replaced by Philips, a service centre authorised by Philips or similarly qualified persons in order to avoid a hazard.
- ▶ Check if the voltage indicated on the bottom of the appliance corresponds to the local mains voltage before you connect the appliance.
- ▶ Do not use the appliance when the mains cord, the plug or the appliance itself is damaged.
- ▶ Keep the appliance out of the reach of children. The handle can be removed for extra safety.
- ▶ Put the appliance on a horizontal, even and stable surface, leaving at least 10 cm free space behind and on both sides of the appliance for the best performance.
- ▶ Only use the appliance at a temperature between 3°C and 30°C.
- ▶ Do not expose the appliance and the keg to direct sunlight or to temperatures higher than 30°C.
- ▶ Always clean the appliance before you store it for a longer period.
- ▶ Do not lift the appliance by means of the tap handle.
- ▶ Do not cover the appliance (e.g. with a towel) to prevent it from overheating.

The keg

- ▶ Always read and follow the instructions and safety warnings on the keg before installing it in the appliance.
- ▶ Do not shake the keg.
- ▶ Store an open keg at the right temperature by leaving it in the appliance. Make sure the appliance is switched on. If you switch the appliance off because you are not going to use it for a longer period (e.g. a holiday), always remove the open keg from the appliance and put it in the fridge. Once a keg has been opened, the beer stays fresh for 28 days.
- ▶ Never store the keg in the freezer! Freezing may cause serious damage to the keg.
- ▶ To avoid the risk of explosion, do not expose the keg to direct sunlight or temperatures higher than 30°C.
- ▶ Always check the sell-by date on the keg at purchase before installing it.
- ▶ Do not use the keg if the connection top is damaged. If the connection top is damaged, the tap unit will not fit onto it.
- ▶ Unopened kegs will keep best when stored at a stable temperature. The cooler you store the keg, the better.

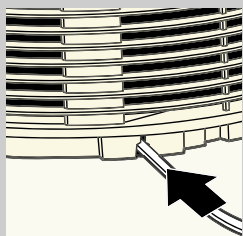
- ▶ The keg is under pressure. Do not remove the connection top or pierce the keg with a sharp object.
- ▶ Maximum working pressure: 1.5 bar.
- ▶ Use the keg only for the HD3600 PerfectDraft. Do not connect other equipment to the keg.
- ▶ Do not use kegs from other suppliers than the ones mentioned in these instructions for use (see chapter 'Keg suppliers' at the end of these instructions for use).
- ▶ Do not use damaged kegs in this appliance, as this could harm the appliance. A damaged keg should be immediately returned to the shop where it was bought.
- ▶ The kegs are not stackable.

Preparing for use

Step 1: installing the appliance

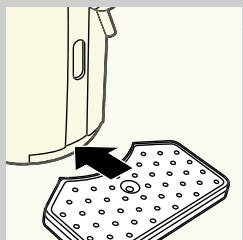
- 1** Put the appliance on a horizontal, even and stable surface, leaving at least 10 cm free space behind and on both sides of the appliance for the best performance.

▶ *Do not put the appliance in a place where it will be exposed to direct sunlight or to high temperatures (e.g. close to a cooker or an oven).*

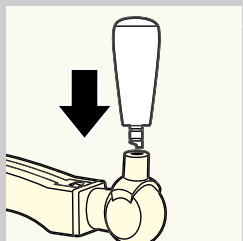


- 2** You can store excess cord by pushing it into the storage compartment at the back of the appliance.

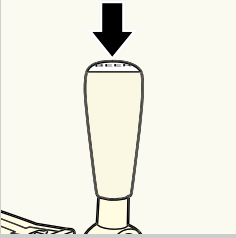
- 3** Insert the plug into the wall socket.



- 4** Install the drip tray.

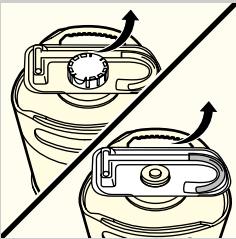


- 5** Attach the tap handle.



- 6** Place the preferred medallion on top of the handle.

Step 2: placing the tap unit onto the keg



- 1** Remove the protection cap and the tube from the keg.

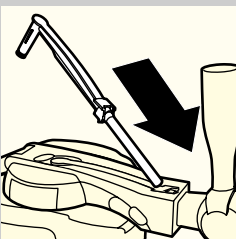
Always clean the tap unit with hot water and, if necessary, with some washing-up liquid before placing it on the keg and inserting the tube.



- 2** Put the tap unit onto the connection top of the keg by pushing it down firmly. You will hear a click.

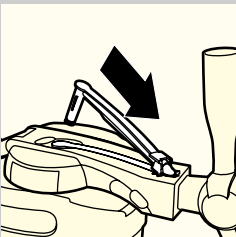
If you snap the tap unit onto the keg correctly, it will fit nicely between the two chimes of the keg.

Step 3: placing the tube into the tap unit

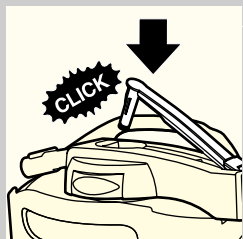


- 1** Insert the flexible tube into the tap body.

Always clean the tap unit with hot water and, if necessary, with some washing-up liquid before inserting the tube.

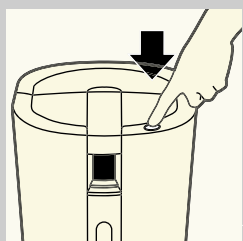


- 2** Slide the projections of the tube connector under the hinge points.



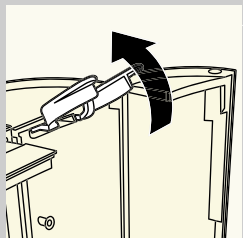
- 3** Push the tube connector into the opening in the tap unit. You will hear a click.

Step 4: placing the keg into the appliance



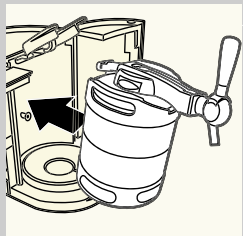
Never place the keg into the appliance if the tap unit has not been placed properly onto the keg. (see 'Step 2: placing the tap unit onto the keg').

Always make sure there is a tube in the tap unit before placing the keg with the assembled tap unit into the appliance.



- 1** Open the doors by pressing the release button.

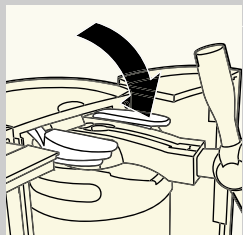
- 2** Lift the two blue locking levers completely.



- 3** Place the keg with the assembled tap unit into the appliance by tilting it slightly forward.

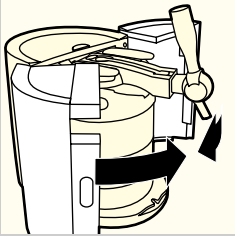
- First put the keg on the cooling plate of the appliance.
- Then put the keg upright by sliding the tap unit between the blue locking levers.

- After you have installed the keg (even the first time), the pump will run for a few seconds.



- 4** Push down the blue locking levers until they are in horizontal position.

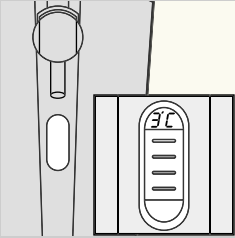
- Note: if you are unable to put the locking levers in horizontal position, the keg has not been put into the appliance in the right position. Take the keg out and follow steps 1 to 3 again.
- The pump and the cooling system will start to work soon after you have installed the keg.



5 Close the doors.

The best way to close the doors is first closing the left door and then the right door.

- ▶ The beer temperature & level display starts to work.



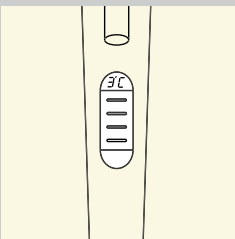
6 Wait until the keg has reached a temperature of 4°C or below. When this is the case, the temperature is displayed in green.

The ideal temperature is 3°C.

If you start using the appliance when the beer is still above 4°C (i.e. when the temperature is displayed in red), the beer head will become too large.

- ▶ If the temperature of the keg is approx. 23°C when you put it into the appliance, wait approx. 15 hours before pouring beer. We advise you to wait until the whole keg is chilled.
- ▶ For the best cooling performance, place the appliance in an environment with an ambient temperature between 3°C and 30°C and leave at least 10 cm free space behind and on both sides of the appliance.
- ▶ Pre-chilling the keg in the fridge allows you to pour beer more quickly.

The display



- ▶ The display shows the temperature of the beer and the beer level inside the keg.

Temperature indication

Before you start using the appliance, wait until the temperature of the keg has dropped below 4°C. The ideal temperature is 3°C.

The colour of the temperature displayed will tell you whether the beer has reached the right temperature.

- Red = too warm and not ready for consumption (above 4°C). The beer head will be too large.
- Green = ready for consumption (4°C or below).

Level indication

The yellow-orange level indication in the display shows the amount of beer left in the keg in four steps of 25%.

- ▶ *If you use 25cl glasses, you can pour approx. 24 glasses of beer from one keg. If you use 33cl glasses, you can pour approx. 18 glasses.*

Other indications

Besides the beer level and temperature, the display can give the following information:

- Green segment but no level indication visible = tap unit not present on keg.
- Red segment but no level indication visible = no keg installed.
- Red or green segment with blinking yellow-orange background light = tap unit and/or tube not properly placed. Remove the keg and check if the tap unit and the tube are properly placed (see chapter 'Preparing for use', steps 2 and 3).

Tips and recommendations

- ▶ If you want to start pouring beer shortly after placing the keg in the appliance, pre-chill the keg in the fridge for a while before installing it.
- ▶ Once the keg has been opened, the beer will stay fresh for 28 days if the keg is stored in the appliance.

Make sure the appliance is switched on all the time.

- ▶ If you want to switch the appliance off for a longer period, e.g. a holiday, store the opened keg in the fridge. Disconnect the tap unit, rinse the top of the keg, rinse the tube and store the tube with the keg in the fridge.
- ▶ Always replace the tube when you start using a new keg. Never use a tube for more than 28 days.
- ▶ When beer has not been poured for more than a week 's time, it is recommended to let the beer flow into the glass for a period of 1 second, then to rinse the glass with cold water before filling it with fresh beer.



How to pour a perfect beer

Follow the instructions below to pour a perfect beer:

Cleaning beer glasses

Always use clean beer glasses when tapping beer:

- 1** Clean the glasses carefully in hot water with some washing-up liquid.

2 Rinse the glasses thoroughly with cold tap water.

In this way you will remove all grease and soap residues, which will allow you to pour a beer with a good head.

3 Check if the glasses are free of grease and soap residues by holding them upside down to the light.

The glasses are clean when the water runs down the surface evenly, without revealing any stains.

- ▶ *Tip: if you clean the beer glasses in the dishwasher, you should not use a rinse agent. Rinse agent residues may break down the foam head of the beer.*

Pouring beer

1 You will get the best results if you pour the beer in a cool, clean and wet glass!

- ▶ *A cool glass ensures a more stable beer head.*
- ▶ *A cool glass will also keep freshly poured beer fresh longer and helps to retain its sparkling quality.*

- ▶ **NB:** For the best quality draft beer, used glasses should always be cleaned and rinsed before they are used again to prevent foam residues of previously poured beer from causing too much foam in freshly poured beer.

2 Hold the glass by the bottom or in the middle to make sure it stays clean.**3** Open the tap in one quick, smooth movement.

The beer will only flow properly into the glass if the tap is completely open. If the tap is only half open, the beer will be forced through the tap, causing it to foam more strongly.

Allow the beer to flow down the inside of the glass.

4 You can vary the size of the beer head by varying the angle at which you hold the glass under the spout and by varying the distance between the glass and the spout.

The more upright and the closer to the spout you hold the glass, the more foam you will obtain.

- ▶ **NB:** Do not let the end of the spout touch the beer glass, the beer or the beer head, as any beer residues present on the spout will affect the forming of the beer head.

5 Slowly move the glass to vertical position while tapping your beer.**6** Fill the glass until the foam almost flows over the rim of the glass.

7 Close the tap in one smooth movement.

Note: the pump may go on.

8 For the best end result, remove excess foam from the glass by moving a skimmer over the rim of the glass at an angle of 45° in one smooth movement.

► *Never leave the skimmer lying on the worktop, but put it in a clean glass with fresh, cold water or rinse it right away. Only pass the skimmer over the glass once, as further skimming will have a negative effect on the quality of the beer head.*

► You now have a perfect draft beer.



Serving a freshly poured beer

1 Dry the bottom of the glass by passing it over a cloth.

2 Use a clean beer mat for your guest.

3 Pick up the glass in the middle and serve the beer on the beer mat with the beer brand logo (if present on the glass) facing your guest.

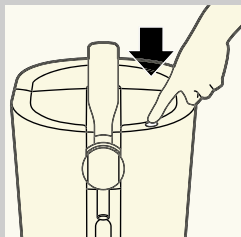
3 different beer pouring traditions

The way beer is poured differs from country to country. This table tells you how to pour a perfect beer in three local traditions in 10 steps.

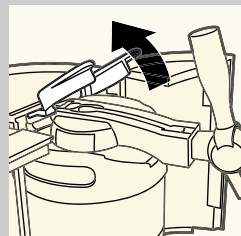
Step	European (excl. Germany and UK)	German	British
1.	Rinse a glass and allow it to drain.	Rinse a glass and allow it to drain.	Rinse a glass and allow it to drain.
2.	Hold the glass next to the opening of the spout.	Hold the glass under the opening of the spout at an angle of approx. 45°.	Hold the glass under the opening of the spout at an angle of approx. 45°.
3.	Open the tap fully in one smooth movement.	Open the tap fully in one smooth movement.	Open the tap fully in one smooth movement.
4.	Move the glass under the spout at an angle of approx. 45° and let the beer flow down the inside of the glass.	Let the beer flow down the inside of the glass.	Let the beer flow down the inside of the glass.
5.	Do not let the spout touch the glass, the beer or the foam.	Do not let the spout touch the glass, the beer or the foam.	Do not let the spout touch the glass, the beer or the foam.
6.	The angle at which you hold the glass while pouring beer determines the ultimate size of the foam head. The more upright you hold the glass, the higher the foam head will be.	The angle at which you hold the glass while pouring beer determines the ultimate size of the foam head. The more upright you hold the glass, the higher the foam head will be.	The angle at which you hold the glass while pouring beer determines the ultimate size of the foam head. The more upright you hold the glass, the higher the foam head will be.
7.	Fill the glass until the beer almost flows over the rim of the glass.	a. Let beer flow into the glass until it contains two-thirds beer and one-third foam. b. Close the tap and put the glass down for 1 minute to allow the foam to settle. c. Repeat steps 2 to 6 and fill the glass up to the rim.	Fill the glass until the beer almost flows over the rim of the glass.
8.	Close the tap in one smooth movement.	Close the tap in one smooth movement.	Close the tap in one smooth movement.
9.	a. Move the glass away from the spout to prevent drops of beer from falling onto the foam head. b. Remove the foam that rises beyond the rim of the glass by passing a skimmer over the rim of the glass at an angle of 45°.	Move the glass away from the spout to prevent drops of beer from falling onto the foam head.	Move the glass away from the spout to prevent drops of beer from falling onto the foam head.
10.	Your beer is now ready to be served.	Your beer is now ready to be served.	Your beer is now ready to be served.

Replacing the keg

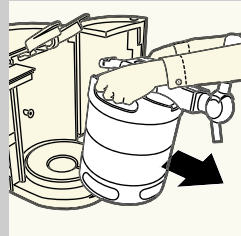
When the keg is empty, only foam will come out of the spout and no beer. The display will indicate that the keg is empty. This means that you have to replace the keg.



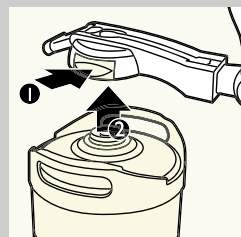
- 1** Open the doors by pressing the release button. Make sure you open the doors fully.



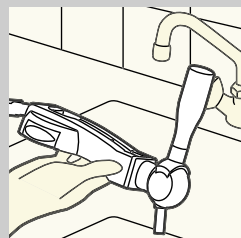
- 2** Lift the blue locking levers completely.



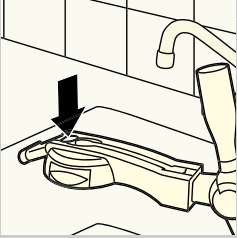
- 3** Tilt the keg with the assembled tap unit towards you and take it out of the appliance.



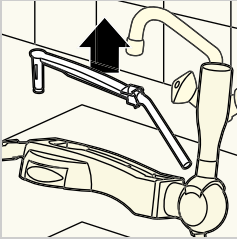
- 4** Remove the tap unit from the keg by pressing the release buttons on both sides of the tap unit (1). The tap unit will be released from the keg with a click and you can remove it (2). You have to remove the tap unit from the keg before you can replace the tube. The release button for releasing the tube will not work when the tap unit is placed on the keg.



- 5** Hold the tap unit over a sink.



- 6** Press the blue release button to release the tube.



- 7** Pull the tube connector out of the tap unit and remove the flexible tube out of the tap body.

Note: always clean the tap unit with hot water and, if necessary, some washing-up liquid before inserting a new tube.

- 8** Assemble the tap unit onto the keg (see chapter 'Preparing for use', 'Step 2: placing the tap unit onto the keg').

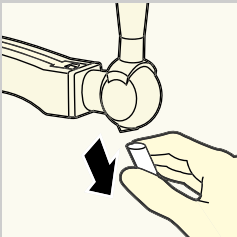
- 9** Insert a new tube into the tap unit (see chapter 'Preparing for use', 'Step 3: placing the tube into the tap unit').

- 10** Place the new keg into the appliance (see chapter 'Preparing for use', 'Step 4: placing the keg into the appliance').

Cleaning

Clean the appliance when you replace the keg or when you are going to store the appliance for a longer period.

Never use scouring pads and abrasive liquids such as scouring agents petrol or acetone to clean the appliance.

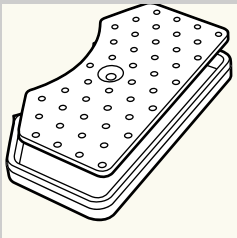


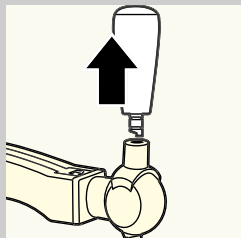
- 1** Always unplug the appliance before cleaning it.

- 2** Clean the outside of the appliance with a damp cloth.

- 3** Remove the spout.

- 4** Remove and disassemble the drip tray and the drip tray cover.





5 You can remove the tap handle by pulling it out of the tap body.

6 Clean the tap unit, the drip tray and the drip tray cover with hot water and, if necessary, some washing-up liquid.

Hot water may cause burns. Always check if the water is not too hot before you start cleaning these parts under the tap.

► Only the drip tray, the drip tray cover and the spout are dishwasher-proof.

THE TAP UNIT IS NOT DISHWASHER-PROOF!

Environment

To protect our environment, make sure that empty kegs are disposed of according to the instructions below.

Do not throw the appliance away with the normal household waste, but hand it in at an official collection point. Before you throw away the appliance, remove the cooling element according to the instructions below.

Disposal of the keg

First check whether the keg is returnable or not by reading the sticker on the keg. If the keg is not returnable, read the instructions on how to dispose of the keg on the sticker.

Disposal of the cooling element

► The cooling element inside the appliance contains a substance that may pollute the environment. Therefore the cooling element needs to be removed from the appliance before the appliance is discarded.

You may also take or send the appliance to a Philips service centre, which will remove the cooling element for you and will dispose of it in an environmentally safe way.

Only remove the cooling element when you discard the appliance!

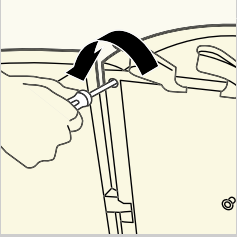
Remove the cooling element in the following way:

1 Unplug the appliance.

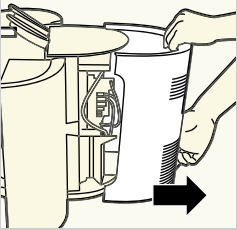
2 Open the doors by pressing the release button.

► Near the hinges of the doors there are two holes on either side.

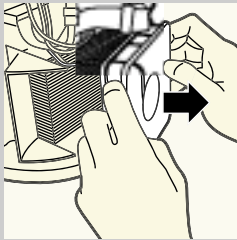




- 3** Remove the four screws located in these holes by means of a screwdriver.

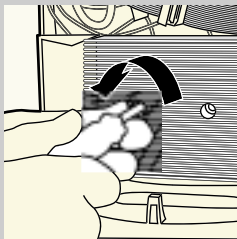


- 4** Remove the back cover from the appliance.

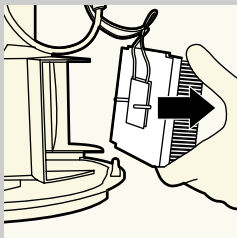


- 5** Remove the cooling fan by pulling it out.

- Now you will see an aluminium plate with fins on it and with two screw holes.

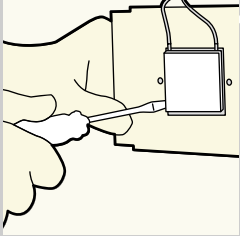


- 6** Undo the screws by means of a screwdriver.

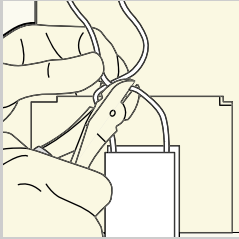


- 7** Remove the aluminium plate.

- After having removed the aluminium plate, you will see a white plate of approx. 4 x 4 cm. This is the actual cooling element.



- 8** Place the flat blade of a screwdriver behind the cooling element and pry the cooling element off the back of the aluminium plate by twisting the screwdriver.



- 9** Then cut the wires attached to the cooling element.

Do not connect the appliance to the mains again after removal of the cooling element.

Never reassemble the cooling element once you have removed it!

- 10** Hand the cooling element in at an official collection point for chemical waste.

Guarantee & service

If you need information or if you have a problem, please visit the Philips website at www.philips.com or contact the Philips Customer Care Centre in your country (you will find its phone number in the worldwide guarantee leaflet). If there is no Customer Care Centre in your country, turn to your local Philips dealer or contact the Service Department of Philips Domestic Appliances and Personal Care BV.

When you bring the appliance back to your dealer or a Philips service centre for determination of the cause of the problem, also bring the tube and the keg.

Guarantee restrictions

Your guarantee becomes invalid if:

- you do not use the appliance in accordance with these instructions for use.
- you use damaged kegs in this appliance.
- you do not install the kegs in accordance with the instructions.
- you use kegs from other suppliers than the ones mentioned in these instructions for use.

- The kegs and tubes are not covered by this guarantee.

Keg suppliers

If you need information about the keg or if you have a problem with your keg, you can contact the supplier of the keg in your country. You will find the phone numbers in the table below.

Country	Brand	Phone number	Web address
Belgium	Stella Artois	070-222918	www.stella-artois.be
	Jupiler	070-222912	www.jupiler.be
Luxembourg	Diekirch	0035-2802131999	-

Troubleshooting

If you are unable to solve the problem by means of this troubleshooting guide, contact the Customer Care Centre in your country (see chapter 'Guarantee & service') or the PerfectDraft call centre: 078-250159 in Belgium.

Problem	Solution
It is difficult to place the tap unit onto the keg.	Make sure no old beer is left in the tap unit. Clean the entire tap unit with hot water and some washing-up liquid, if necessary.
It is difficult to press the release buttons to remove the tap unit.	Make sure no old beer is left in the tap unit. Clean the entire tap unit with hot water and some washing-up liquid, if necessary. Make sure you remove the keg with the tap unit on top of it from the appliance before removing the tap unit from the keg by pressing the release buttons.
It is not possible to place the keg with the assembled tap unit in the appliance.	Make sure the tap unit has been placed properly on the keg. Push the tap unit down firmly when placing it onto the keg. See chapter 'Preparing for use', 'Step 3: placing the tap unit onto the keg'. Check if the locking levers have been lifted properly and push them down firmly.
It is not possible to close the doors.	Make sure you push down the blue locking levers until they are in horizontal position before closing the doors.
Beer already starts running when the tube is placed in the tap unit.	Make sure the tube is placed correctly in the tap unit and the handle is in upright position.
The display blinks.	Follow the instructions in 'Other indications' in chapter 'Preparing for use'.
The tube cannot be removed from the tap unit.	If the problem continues to occur, please contact the Philips Customer Care Centre in your country. Make sure you have removed the tap unit from the keg. Release the tube from the keg unit by pressing the release button. Make sure the tap unit does not contain any beer residues by rinsing the tap unit with hot water.
There is frost on the keg or the appliance.	Make sure that the doors have been closed properly. For instructions on how to close the doors, see the chapter 'Preparing for use', 'Step 4: placing the keg into the appliance'. It is normal for some frost to be present on the back of the keg.
No beer comes out when I pull the handle.	Make sure that the tap unit has been placed onto the keg in the right way (see chapter 'Preparing for use', 'Step 2: placing the tap unit onto the keg'). Make sure the tube has been fitted in the tap unit in the right way (see chapter 'Preparing for use', 'Step 3: placing the tube into the tap unit'). If there is no beer left in the keg, put a new keg in the appliance. Check the display for the beer level.

Problem	Solution
Too much foam comes out of the appliance.	The beer is too warm. Wait until the appliance has cooled the beer to a temperature of 4°C or below. Check the display for the temperature of the beer.
	The keg has been shaken too much. Wait half an hour for the beer to settle.
	Make sure that the tap is completely open while tapping.
	The first glass can contain more foam than usual. Try pouring a second or third glass.
	The tube may not function properly. Contact the Philips Customer Care Centre in your country.
	The keg is empty. Place a new keg into the appliance (see chapter 'Replacing the keg').
The beer that comes out of the appliance is flat.	Check if the keg has been open for over 28 days and check if the sell-by date of the keg has expired.
	The glasses used were not clean enough. Rinse the glasses with water and some washing-up liquid. Rinse them thoroughly with cold water to remove all grease and soap residues.
	The appliance should be plugged in all the time to keep the beer in the opened keg cool. The temperature shown on the display should be 4°C or below.
	Pour beer as described on the keg and in these instructions for use.
	Do not let the spout touch the glass, the beer or the beer head.
The foam head collapses very quickly.	The glasses used were not clean. Rinse the glasses with water and some washing-up liquid. Rinse them thoroughly with cold water to remove all grease and soap residues.
	Make sure the beer is cold and the display shows a temperature of 4°C or below.
The temperature on the display goes up.	Place the appliance in an environment with an ambient temperature between 3°C and 30°C and leave at least 10 cm free space behind and on both sides of the appliance.
The keg fell, can I still use it?	When it is an unopened keg and it does not have any visual damage, you can try to use it. When the keg has already been opened, you cannot use the keg anymore.
It is difficult to place the tube into the tap unit.	Make sure you clean the tap unit with hot water before inserting a new tube.
The beer tastes bad.	Pour a glass of beer from the opened keg at least every 7 days.
	Always clean the tap unit and place a new tube into it when you install a new keg.
	Make sure you use clean glasses.
	Make sure you keep the appliance plugged in all the time. Once the keg has been opened and is kept cool, the beer stays fresh for 28 days. Check the sell-by date on the keg before installing a new keg.

Problem	Solution
The display shows the wrong volume.	In case of a power failure or if the appliance has been disconnected from the mains, the level indication will be accurate again after you have poured 1 or 2 glasses of beer.
	Remove the plug from the wall socket, wait 5 seconds and then reinsert it.
	Pour 1 glass of beer (of at least 250ml) while opening the tap handle quickly and completely (to prevent the development of foam).
	Make sure the temperature inside the appliance is 4°C or below by placing the appliance in an environment with an ambient temperature between 3°C and 30°C and leaving at least 10 cm free space behind and on both sides of the appliance.
The appliance doesn't chill the beer sufficiently.	Make sure that there is at least 10 cm free space behind and on both sides of the appliance for the best performance.
	Make sure that the ambient temperature at which the appliance is used is between 3°C and 30°C.
	Make sure the keg does not have a temperature of more than 23°C when you place it into the appliance. If the keg has a temperature of more than 23°C, a longer chilling time will be required.
	Check if the fan outlet at the back of the appliance is free from dust and/or other particles.
The appliance makes a sound.	The pump may go on while you are pouring beer in order to maintain the right pressure. The pump also goes on every now and then to keep the appliance at the right pressure.