



INSTALLATION AND SERVICE MANUAL

FOR

LANCER KOOL LINK BEER DISPENSER

Please refer to the Lancer web site (www.lancercorp.com) for information relating to Lancer Installation and Service Manuals, Instruction Sheets, Technical Bulletins, Service Bulletins, etc.

SPECIFICATIONS

LANCER KL-10

PN 85-5012, 115V/60HZ

PN 85-5022, 230V/50HZ

DIMENSIONS

Width	20 Inches	(508 mm)
Depth	21 Inches	(533 mm)
Height (with Casters)	40 1/4 Inches	(1022 mm)

WEIGHT

Shipping	160 Pounds	(73 kg)
Empty	152 Pounds	(69 kg)
Operating	312 Pounds	(142 kg)

REFRIGERANT

16 Ounces (454 g)

ICE BANK WEIGHT

55 Pounds (25 kg)

WATER BATH CAPACITY

19 Gallons (72 L)

COMPRESSOR

Tecumseh, 1/3 HP

CAPACITY [@ 20°F (-6.7°C)]

625 Watts - 2133 BTUs/hour

AGITATOR MOTOR

90 Watts, 2600 RPM

CONDENSER FAN MOTOR

35 Watt

ICE BANK CONTROL

Lancer Electronic

AVAILABLE IN 115V/60Hz OR 230V/50Hz

DRINK CAPACITY

90°F (32°C) Ambient, 75°F (24°C) Product

Continuous (one ounce/second) - 350 12 ounce drinks under 40°F (4°C)

Two 12 ounce drinks per minute - 875 12 ounce drinks under 40°F (4°C)



KL-10 Remote



**KL-10 Remote with
Single Valve Tower**

This manual is an initial issue.



6655 LANCER BLVD. • SAN ANTONIO, TEXAS 78219 USA • (210) 310-7000

FAX SALES

• NORTH AMERICA – 210-310-7245 • INTERNATIONAL SALES – 210-310-7242 • CUSTOMER SERVICE – 210-310-7242 •
• LATIN AMERICA – 210-524-9567 / 210-310-7245 • EUROPE – 32-2-755-2399 • PACIFIC – 61-8-8268-1978 •

FAX ENGINEERING: • 210-310-7096

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**KL-10 Remote with Optional Valve
Plate, Cup Rest, and Drip Tray**

PRINCIPLE OF OPERATION

ICE BANK COOLERS

Lancer ice bank beer coolers utilize a water bath with an immersed copper tube evaporator which forms a solid bank of ice around the evaporator coil.

Immersed in this water are two stainless steel beer coils through which the beer is pushed by CO₂ pressure. As the beer travels through the stainless steel coil it is cooled by the cold water bath. An agitator or optional agitator/pump keeps the water moving, washing the cold water over the ice bank and over the beer coils.

An ice bank thickness control starts and stops the refrigeration system to maintain the ice bank. The machine should be left on at all times as the ice bank control will cycle the compressor to maintain the ice bank to the required thickness.

The ice bank cooler will dispense beer between 1°C - 4.5°C, with an incoming beer temperature of 28°C up to the stated capacity of the machine. The colder the kegs, the higher the capacity of the machine.

1. INSTALLATION

1.1 RECEIVING

- A. Each unit is tested and thoroughly inspected before shipment. At time of shipment the carrier accepts the unit and any claim for damages must be made with the carrier. Upon receiving the units from the delivering carrier, carefully inspect the carton for visible indication of damage. If damage exists have the carrier note it on the bill of lading and file a claim with the carrier.

1.2 UNPACKING

- A. Carefully unpack the dispenser from the shipping carton.

1.3 UNPACKING INSTALLATION KITS (IF SUPPLIED)

- A. Inspect kits for concealed damage and if evident notify delivering carrier and file a claim against it.
- B. Each kit contains a list and an assembly drawing showing the correct assembly of the parts.

1.4 SELECTING A LOCATION

WARNING

FAILURE TO MAINTAIN THE SPECIFIED CLEARANCE WILL CAUSE THE COMPRESSOR TO OVERHEAT AND WILL RESULT IN COMPRESSOR FAILURE.

All refrigeration equipment should be installed to provide adequate ventilation and ease of service.

- A. Allow at least six (6) inches around the machine to enable adequate airflow (integral machine only). The chiller should be installed so that it can be pulled out to check the machine and agitator without disconnecting any lines.
- B. Install on a flat, level surface with the dispense point as close as possible to the machine, for example directly above is ideal. Kegs should be as close as practical to the machine, without hot air from refrigeration equipment, dishwashers, ovens, etc. warming the kegs or lines. Keep the lines from the keg to the machine as short as practical, while still allowing easy tapping of kegs.
- C. A 10 to 15 amp power outlet should be located within nine (9) feet [approximately one (1) meter] of the machine. A water supply for filling and cleaning of the ice bath and beer system would be an advantage, but not essential. CO₂ supply should be located close by. A waste pipe to enable connection of the overflow from the machine, is not essential, but certainly makes a better installation and is a lot easier for draining the water from the ice bath.

1.5 CONNECTING TO PRODUCT SUPPLY

- A. Connect the product supply lines from the keg to the cooler and cooler to the dispense point (see installation diagram).
- B. If water recirculation lines are used to chill python or fonts, connect water recirculation lines to appropriate ports on the agitator pump.
- C. Check all connections for leaks.

1.6 FILLING THE UNIT WITH WATER

- A. After installing the chiller as described above, fill the ice bath with clean water until level reaches the overflow.

1.7 CONNECTING TO ELECTRICAL POWER

WARNING

THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED (EARTHED) TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT.

- A. Remove the side panel where the power cord receptacle is located and check the serial number plate of the dispenser for the correct electrical supply requirements. Use the dispenser only on the power supply specified on the serial plate.

- B. Connect the power supply cord to a properly grounded outlet. The agitator motor/pump should start. *The compressor and condenser fan motor have a five (5) minute start delay.* While waiting for the ice bank to form, connect CO₂ regulator to CO₂ bottle (use a fiber washer). Turn on CO₂ supply and set regulator to 26-35 psi (or as advised by brewery). Fit tapping heads to kegs, ensure all taps are closed and all lines are connected. Depress tapping head levers to tap kegs. Place just over tap outlets and draw beer into coils until solid beer is seen at the tap. Wait for the machine to cycle off, then you will have a full ice bank and will be able to dispense beer to the chillers rated capacity. This will take a variable length of time depending on conditions.
- C. Once the ice bank is built, the refrigeration compressor and condenser fan will cycle off but the agitator/pump will run continuously.

2. SCHEDULED MAINTENANCE

2.1 WEEKLY

- A. Clean and sanitize beer lines to remove protein build-up, which can cause off-taste and foaming (see Section 3 or follow recommendations from your brewery).
- B. Remove front condenser vent panel. Clean condenser.

2.2 EVERY SIX MONTHS

- A. Pull the machine out and clean behind and underneath. Check refrigeration area for any loose components or noises (i.e., fan motor rattling).

2.3 EVERY TWELVE MONTHS

- A. Disconnect the unit from the power.
- B. Drain the water bath and flush with warm water to remove ice.
- C. Inspect evaporator and product coils for scale or other deposits that could inhibit heat transfer. Clean as required.
- D. Inspect agitator blade for deposits or wear.
- E. Inspect pump (if used) for blockage or build up.
- F. Refill water bath and reconnect power.

3. CLEANING & SANITIZING ICE BANK SYSTEMS

3.1 GENERAL GUIDELINES

- A. Because Ice bank Systems often use kegs at ambient room temperature, beer spoilage can occur more rapidly due to yeast growth and bacteria. The cleaning process is most important and cannot be over stressed.
- B. Contamination is often first noticed by yeast sediment in the lines from the keg to the ice bank, as these lines are warm or at least at the surrounding air temperature.
- C. These lines are normally clear PVC tube, and are the only window available to look inside the system. If these lines are cloudy and dirty, you can be sure the system is contaminated which will result in poor quality beer and off-taste.
- D. If this is the case, clean the lines as described below. *After cleaning, fit a new keg, as the part full keg removed from the contaminated system will only re-contaminate the cleaned system.*

3.2 CLEANING PROCEDURES

THE CLEANING PROCEDURE BELOW IS A GUIDE ONLY AND MAY NOT COMPLY WITH BREWERY PROCEDURE. PLEASE CONTACT BREWERY FOR THEIR CLEANING PROCEDURES.

WARNING

MOST CLEANING SOLUTIONS ARE CAUSTIC BASED. PLEASE ENSURE THIS PRODUCT IS USED WITH CAUTION.

- A. Mix approved cleaning solution (**as advised by brewery**) with warm, not hot, water in cleaning can or bottle. Remove tapping heads from beer kegs. Fit to cleaning can. Press down tapping lever. Sanitizer will now pressurize system. Open taps and pour until one (1) gallon (3.8 L) of sanitizer is drawn from each tap. Let the system soak for 30 minutes.

- B. Close off the tapping heads. Release the pressure from the system by opening taps. Remove and clean taps in "CXA" or "Diversy Release" sterilant cleaner. Refit taps and draw off 1/4 gallon [approximately one (1) liter] of sanitizer. Let soak for another 30 minutes, then draw off the remaining solution through the taps.
- C. Release pressure from the cleaning bottle and remove cap. Wash out and fill with clean cold water. Flush through all taps with at least one and one half to two (1 1/2 to 2) gallons (5 1/2 to 7 1/2 liters) through each tap. The system should now be clean.

4. TROUBLE SHOOTING - REFRIGERATION

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
4.1 Compressor does not start (no hum), but condenser fan motor runs.	A. Compressor relay or overload malfunctioning. B. Inadequate voltage. C. Incorrect wiring. D. Compressor malfunctioning.	A. Replace compressor relay or overload. B. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. C. Refer to wiring diagram and correct. D. Replace compressor.
4.2 Compressor starts and continues to run until freeze up and will not cut off.	A. Ice bank control failure. B. Incorrect wiring. C. Probe shorted.	A. Replace ice bank control. B. Refer to wiring diagram and correct. C. Check probe for foreign material or damage.
4.3 Compressor does not start but hums.	A. Inadequate voltage. B. Incorrect wiring. C. Starting relay malfunctioning. D. Compressor malfunctioning.	A. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. B. Refer to wiring diagram and correct. C. Replace starting relay. Be sure to use correct relay. Failure to use correct relay will cause compressor failure. D. Replace compressor.
4.4 Compressor starts but does not switch off start winding (will run for only a few seconds before internal overload switches compressor off).	A. Inadequate voltage. B. Incorrect wiring. C. Starting relay malfunctioning.	A. Measure voltage across common and run terminal on compressor. B. Refer to wiring diagram and correct. C. Replace starting relay. Be sure to use correct relay. Failure to use correct relay will cause compressor failure.
4.5 Compressor starts and runs a short time but shuts off on overload.	A. Dirty condenser. B. Insufficient or blocked air flow. C. Inadequate voltage. D. Incorrect wiring. E. Defective condenser fan motor. F. Refrigerant leak. G. Compressor malfunctioning.	A. Clean the condenser. B. Remove all obstructions and allow for minimum clearances of 15 inches (380 mm) over top. C. Measure voltage across common and run terminal on compressor. Voltage must not drop below 90% of rated voltage. D. Refer to wiring diagram and correct. E. Replace condenser fan motor. F. Repair and recharge. G. Replace compressor.

TROUBLE	CAUSE	REMEDY
4.6 Compressor and Condenser Fan Motor will not start after five (5) minute Power Off delay (Lancer EIBC Export only).	A. Transformer tripped. B. Relay will not turn on compressor. C. Probe unplugged.	A. Reset transformer. B. Failed relay. Replace Control Board. C. Check probe connection at PCB.
4.7 Compressor and Condenser Fan Motor will not start after five (5) minute Power Off delay (Lancer EIBC, USA Only).	A. Improper Wiring. B. Probe unplugged. C. Damaged electronics.	A. Check Power Indicator Lamp; check wiring per Wiring Diagram. B. Check Probe connection at PCB. C. Replace Control.
4.8 Warm drinks.	A. Restricted airflow. B. Dispenser connected to hot water supply. C. Refrigeration system not running. D. Refrigerant leak. E. Condenser fan motor not working. F. Dirty condenser. G. Dispenser capacity exceeded.	A. Check clearances around sides, top, and inlet of unit. Remove objects blocking airflow through grill. B. Switch to cold water supply. C. Refer to Sections 4.11 - 4.15. D. Repair and recharge. E. Replace condenser fan motor. F. Clean condenser. G. Add pre-chiller.

5. TROUBLE SHOOTING - PRODUCT

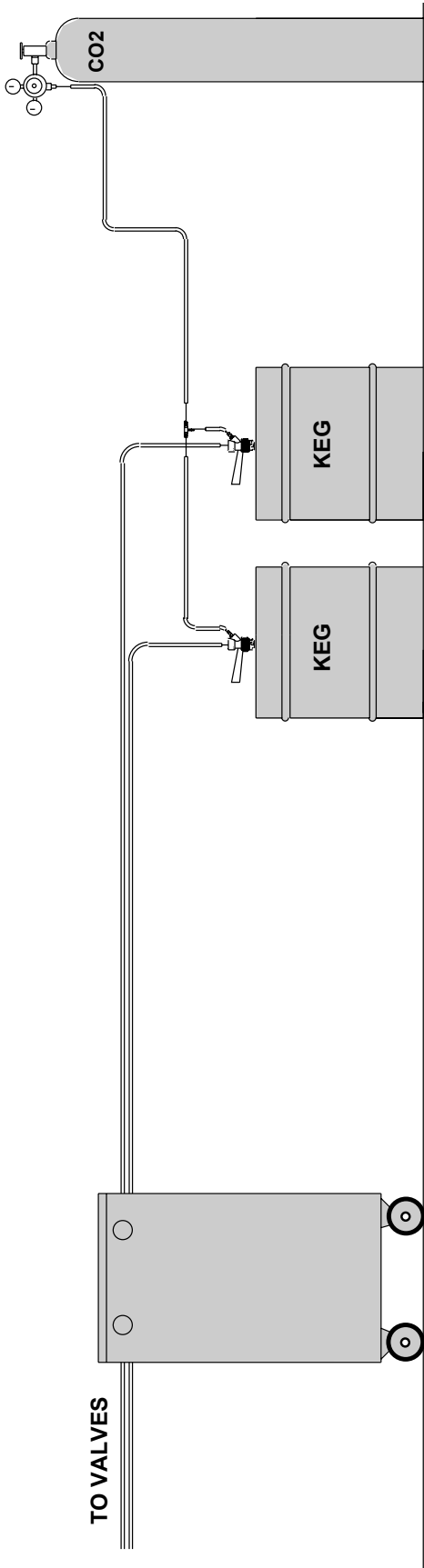
TROUBLE	CAUSE	REMEDY
5.1 Heady Beer	A. Power not ON. B. Volume of beer too high for machine capacity (ice bank depleted). C. Keg turnover too slow. D. Incorrect tap manipulation. E. Glass held too far from tap. F. Glass temperature too high. G. Faulty CO ₂ regulator. H. CO ₂ pressure too low I. Over carbonation (26-35 psi or as advised by brewery). J. Unit not adequately ventilated. K. Storage temperature too low. L. Obstruction in beer lines or equipment. M. Agitator not operating. N. Refrigeration fault (fan motor or compressor). O. Faulty equipment and/or beer tap.	A. Ensure unit is turned ON. B. Give machine time to build up ice bank again, or a larger capacity unit may be required. C. Keg over carbonated, replace keg. D. Ensure, when pouring, that tap is fully open. E. Ensure glass is held at an angle and held up close to tap when dispensing. F. Pre-chill glass in a cool or refrigerated space. G. Repair/replace CO ₂ regulator. H. Re-adjust CO ₂ . I. Depressurize keg/check CO ₂ regulator pressure. J. Move unit out from wall, counter. K. Relocate keg or adjust room temperature. L. Check and remove. Flush beer lines and equipment. M. Repair/replace Agitator. N. Repair/replace O. Repair or replace.
5.2 Product Not Cold.	A. Refrigeration system not operating.	A. Check for blown fuse, tripped circuit breaker or disconnected power supply.

(Section 5.2 continued on next page)

<u>TROUBLE</u>	<u>CAUSE</u>	<u>REMEDY</u>
<i>(Section 5.2 continued from previous page)</i>		
	B. Ice bank control defective (no ice bank). C. Low refrigerant charge. D. Agitator motor, seized or fused.	B. Replace ice bank control. C. Leak check and repair as necessary. D. Replace.
5.3 Hazy Beer.	A. Aged beer/incorrect stock rotation. B. Beer subject to high storage temperature. C. Dirty beer lines and equipment. D. Beer blown back to kegs. E. Beer infected by spoilage organism. F. Insufficient rinse water after detergent line rinsing.	A. Rotate stock. B. Re-locate to cooler area. C. Empty beer lines. Flush lines with sterilizing agents or replace lines. D. Check beer keg check valves. E. Replace keg. Clean system, sanitize before restarting. F. Use sufficient rinse water.
5.4 Unpalatable Beer.	A. High storage temperature. B. Aged beer C. Dirty lines and equipment, including tap. D. Use of non-approved cleaning compounds. E. Insufficient rinse water after detergent line cleaning. F. Beer infected by spoilage organism. G. Poor quality of CO ₂ gas.	A. Replace keg. Re-locate storage of kegs to cooler ambient. B. Ensure correct rotation of stock. C. Clean and sterilize beer system. D. Use correct cleaning compounds. (Ask your local Brewery.) E. Use sufficient amounts of rinsing water. F. Replace keg/sanitize system. G. Purchase higher grade of CO ₂ gas (food grade).
5.5 Poor Head Retention.	A. Soapy or greasy glasses. B. Residual detergent left on glasses. C. Over filled glasses. D. Low CO ₂ pressure. E. Dirty beer lines and equipment.	A. Ensure glasses are washed and thoroughly rinsed with clean water before using. B. Ensure glasses are rinsed with clean water before using. C. Fill glasses approximately 0.4 to 0.8 inches (10-20mm) from top to allow head retention. D. Check CO ₂ regulator pressure increase. E. Clean and sterilize beer lines and equipment.
5.6 Flat Beer	A. Residual detergent on glassware. B. Greasy glassware. C. CO ₂ turned off. D. CO ₂ bottle empty. E. Incorrect CO ₂ pressure. F. Leaking CO ₂ fittings. G. CO ₂ line incorrectly fitted. H. Faulty CO ₂ regulator. I. Tapping head in off position.	A. Ensure glasses are rinsed with clean water after washing. B. Ensure glasses are cleaned properly and rinsed thoroughly. C. Turn on CO ₂ . D. Replace CO ₂ . E. Adjust CO ₂ . F. Leak check CO ₂ system and repair. G. Fit correctly. H. Repair or replace. I. Open tapping head.

6. ILLUSTRATIONS, PARTS LISTINGS, AND DIAGRAMS

6.1 INSTALLATION DIAGRAM



LABEL, WIRING, BEER ☐
DISPENSER ☐
PN 06-2352



6.3 PARTS LISTING

<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>	<u>ITEM</u>	<u>PART NO.</u>	<u>DESCRIPTION</u>
	51-5758	Top Cover Assy		52-2151/01	Harness Assy, EIBC
	30-8220	Side Panel, Front/Back		52-2335	Harness Assy, Jumper, EIBC
	51-5759	Side Panel Assy, Left/Right			Probe
	51-5756	Pump/Agitator Bracket Assy		04-0110	Nut, 8-32
	42-0070	Tank Assy		04-0576	Washer, Lock, Internal Tooth
	51-5752	Tank Support Assy		04-0286	Nut, 10 - 24, KEPS
	23-1264	Coil Frame Assy		52-2206	Lead Assy, Trans Primary, Black
	48-1871	Tube Assy, Internal		52-2207	Lead Assy, Trans Primary, BL/WH
	48-1872	Tube Assy, External		52-2371	Harness Assy, EIBC/Compressor
	04-0236	Screw, 10 - 24 X 0.375		52-2370	Harness Assy, Jumper,
	04-0545	Screw, 8-16 X .750			Power Cord
	81-0538	Handle		52-2372	Harness Assy, Harness, Agitator
	05-1914	Hole Plug, 2"		06-2352	Label, Wiring Diagram
	04-0072	Rivet, 0.125 X 0.312		52-2375	Agitator Motor/Pump Assy,
	12-0418	Power Cord Receptacle			115V/60Hz
	04-1071	Screw, 8 - 32 X 0.375		52-2376	Agitator Motor/Pump Assy,
	30-8224	Plug Cover Plate			230V/50Hz
	81-0294	Caster, Without LOCK		52-2377	Start Cap Assy, 115V/60Hz
	81-0295	Caster, With LOCK		52-2378	Start Cap Assy, 230V/50Hz
	04-0993	Caster Jam Nut		11-0009	Wire Tie
	23-1262	Condenser Assy		08-0007	Tubing, Overflow
	30-8188	Condenser Shroud		07-0438	Clamp, Oetiker, 21/32"
	04-0504	Screw, 8 - 18 X 0.375		03-0300	Clip, Wire
	83-0033	Compressor Assy, 1/3 HP,		08-0004	Tubing, Agitator/Pump
		115V/60Hz		07-0434	Clamp, Oetiker, 35/64"
	83-0034	Compressor Assy, 1/3 HP,		21-0752	Power Cord, 115V/60Hz, USA
		230V/50Hz		21-0769	Power Cord, 230V/50Hz, EU
	02-0114	Compressor Grommet			
	04-1242	Compressor Grommet Bushing	OPTIONS:		
	04-0032	Nut, Lock, 1/4 - 20			
	04-0033	Washer, Flat, 1/4		30-8222	Valve Plate/Drip Tray
	23-1263	Dryer/Cap Assy		30-8221	Cup Rest
	91-0017	Fan Motor, 35W, 115V/60Hz			
	91-0018	Fan Motor, 35W, 230V/50Hz			
	07-0570	Condenser Fan Blade			
	30-8187	Fan Motor Bracket			
	04-0059	Screw, 8 - 36 X 0.375			
	47-2531	Tube, Condenser Out/Dryer			
	47-2532	Tube, High Side			
	47-2533	Tube, Suction/Accumulator			
	47-2534	Tube, Evaporator Return			
	51-5400	Accumulator			
	01-1712	Tube, Elbow, 1/2" X 1/2"			
	01-1713	Tube, Elbow, Reducer, 1/2" X 5/16"			
	47-0344	Tube, Process			
	48-1873	Evaporator Coil Assy			
	50-0105	Insulation, Accumulator			
	88-0058	Insulation, Tubular, 1/2" ID			
	25-0060	Transformer, 115V/60Hz, 20VA			
	25-0063	Transformer, 230V/50Hz, 20VA			
	12-0301	Terminal Block			
	04-0542	Screw, 8 - 32 X 0.500			
	52-2153	Electronic Ice Bank Control Assy			
	52-2334	Probe Assy, EIBC			
	04-0394	Screw, 6 - 32 X 0.500			

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EcuLancer S.A. - Ecuador

Lancer Sales Company
Contact: Luciano Lopez
Sector Las Acacias
Luis De Beethoven #958
Y Capitan Rafael Ramos
Quito, Ecuador
Phone: 593-22-401-598, 400-937, 406-418
FAX: 593-22-400-535
e-mail: Llopez@ecnet.ec

Lancer Authorized Distributors

Eximport & Barter Co. - Caribbean

2101 S.W. 56th Terrace
Hollywood, FL 33023 USA
Phone: (954) 967-9999
FAX: (954) 967-9900
e-mail: edbrandao@aol.com

PromoVen, S.A. - Argentina

Contact: Rafael Mendoza
Juncal 858 - Piso 3 Depto. "L"
(1062) Buenos Aires
Argentina
Phone: (54.11)4394.7654
FAX: (54.11)4394.1193
e-mail: promoven@customw.com.ar

Bras Sulamericana LTDA. - Brasil

Contact: Fabio Queiroz
Rua. Dr. Ladislau Retti, 1400
Parque Alexandre
Cotia Sao Paulo - Brasil
CEP: 06714-150
Phone: 55-11-4612-1122
FAX: 55-11-4612-2219
e-mail: fabio.queiroz@bras.com.br

Lancer Chile Ltda. - Chile

Contact: Heriberto Concha
Vicuna Mackenna 3019, San Joaquin
Santiago, Chile
Phone: 56-2-552-1657
FAX: 56-2-552-1961
e-mail: hconcha@lancer-intl.com

Lancer Pacific

International Sales

6655 Lancer Blvd.
San Antonio, TX 78219
Phone: (210) 310-7000
FAX: (210) 310-7242
1-800-729-1500
e-mail: asia@lancercorp.com

Australia

Lancer Pacific Pty Ltd
5 Toogood Avenue
Beverley SA 5009
Australia
Phone: 61-8-8268-1388
FAX: 61-8-8268-1978
e-mail: ian-lunniss@lancer-pacific.com.au
steve-sotiriou@lancer-pacific.com.au

Lancer Pacific Pty Ltd
7 Slough Avenue
Silverwater, NSW, 2128
Sydney, Australia
Phone: 61-2-9648-6840
FAX: 61-2-9648-6850
e-mail: richard-abraham@lancer-pacific.com.au
fiore-alvaro@lancer-pacific.com.au
(for Beer)
rob-burdock@lancer-pacific.com.au
(Senior Director - Asia)

Lancer Pacific Pty Ltd
55 Keele Street
Collingwood
Melbourne Victoria 3066
Australia
Phone: 03 8415 1920
FAX: 03 8415 1929
e-mail: glenn-blakiston@lancer-pacific.com.au

Lancer Pacific Pty Ltd
Unit 31, 284 Musgrave Drive
Coopers Plains 4108
Queensland
Australia
Phone: 61-7-3274-5700
FAX: 61-7-3875-1805
e-mail: brett-thomson@lancer-pacific.com.au

New Zealand

Lancer Pacific Ltd
9 O'Rorke Street
Onehunga, Auckland
New Zealand
Phone: 64-9-634-3612
FAX: 64-9-634-1472
e-mail: phil-mason@lancer-pacific.com.au

Hong Kong

Patrick Co - Area Manager - Asia
Phone: 852-29670900
FAX: 852-30105882
e-mail: patrickco@lancer-asia.com

Lancer Authorized Distributors

Shanghai Freser International Co Ltd. - China

1856, Hu Tai Road
Shanghai, 200436, China
Phone: 86-21-5650-3555
FAX: 86-21-5650-2666
e-mail: daniel@freser.com.cn

Freser (HK) Company Ltd - Hong Kong

Flat A, 24/F., Houston Industrial Bldg.
32-40 Wang Lung Street
Tsuen Wan, N. T., Hong Kong
Phone: 852-2408-2595
FAX: 852-2408-2605
e-mail: freserhk@netvigator.com

P.T. Ciptapratama Sentosamakmur - Indonesia

Jl. Anggrek Nelly Murni, Blok A - 39, Slipi
Jakarta 11480, Indonesia
Phone: 62-21-532-3737
FAX: 62-21-532-3666
e-mail: ciptasm@indosat.net.id

Hayakawa Sanki - Japan

Hayakawa Sanki, Inc.
1-13-13, Kayaba-cho
Nihonbashi, Chuo-ku
Tokyo, 103-0025
Japan
Phone: 03-5651-1481
FAX: 03-5651-1445
e-mail: SANKI10217@aol.com

Tahoe Corporation - Korea

Tahoe Corporation
2FL, 835-66 Yocksam-dong
Kangnam-Ku
Seoul, Korea
Phone: 82-2-557-5612, -5614
FAX: 82-2-557-5615
e-mail: tahoe@park@netsgo.com

Freser (MALAYSIA) SDN. BHD. - Malaysia

No. 31, Jalan TPP 5/13, Taman
Perindustrian Puchong, Seksyen 5,
47100 Puchong, Selangor, Malaysia
Phone: 60-3-8061-6666
FAX: 60-3-8062-1007
e-mail: freser@tm.net.my

R.B.P. Industrial Sales Inc - Philippines

Unit 20, Facilities Centre Bldg.
548 Shaw Blvd
Mandaluyong City, Philippines
Phone: 632-531-1215/1221/1289
FAX: 632-531-1271
e-mail: rbpsales@info.com.ph

Freser (S) Pte Ltd - Singapore

Blk 998 Toa Payoh North
#04-12/14
Singapore 318993
Phone: 65-6352-0943
FAX: 65-6352-8594
e-mail: fresersin@pacific.net.sg

Freser International Corporation - Taiwan

No. 76, Gui-Sui Street
Taipei 103, Taiwan R.O.C.
Phone: 886-2-2553-1555
FAX: 886-2-2553-2742
e-mail: allen@intl.freser.com.tw

Freser (Thailand) Co Ltd - Thailand

3/15 Moo 3, Soi Ruammitr
Tivanont Road, Banmai
Pakkred, Nonthaburi, 11120
Thailand
Phone: 662-961-9543
FAX: 662-961-9550
e-mail: prachat@asianet.co.th

Lancer - Indian Sub-Continent

India

Shabbir Shafiqui - Area Manager
India and Sub-Continent
B-7, Pannalal Silk Mill Compounds
78, LBS Marg, Bhandup (W)
Mumbai 400-078, India
Phone: 91-22-2561-6665
Cel No.: 91-98-2029-5252
FAX: 91-22-5637-4018
e-mail: shafiquis@vsnl.com

Lancer Authorized Distributors

Western Refrigeration Ltd - India

B-7, Pannalal Silk Mill Compounds
78 L.B.S. Marg, Bhandup (W)
Mumbai 400-078, India
Phone: 91-22-2561-6665
FAX: 91-22-2562-2257
e-mail: western@bom5.vsnl.net.in

Bengal Marketing Company - Bangladesh

Skyark Point (6th Floor)
Room #G-2
24/A Bijoy Nagar,
Dhaka-1000, Bangladesh
Phone: 880-2-934-2987
FAX: 880-2-935-0127
e-mail: bmc@dhaka.agni.com

Dynamic Equipment - Pakistan

Dynamic Equipment and Controls (Pvt.) Ltd.
F-1/23, Canal Cottages, Block-D.
New Muslim Town.
Lahore, Pakistan.
Phone: 0092-42-583-6737
0092-42-583-6787
FAX: 0092-42-586-7924
e-mail: info@dynamic-eqpt.com.pk

Lancer USA**Manufacturing Locations****Foster Road Facilities**

6655 Lancer Blvd
San Antonio, TX 78219
Phone: (210) 310-7000
MFG FAX: (210) 310-7088
ENG FAX: (210) 310-7096
ACCT FAX: (210) 310-7091
PURCH FAX: (210) 310-7094

Lancer FBD

5620 Business Park
San Antonio, TX 78218
Phone: (210) 666-0544
FAX: (210) 666-2044

Lancer Ice Link

6655 Lancer Blvd
San Antonio, TX 78219
Phone: (210) 310-7174
FAX: (210) 310-7245

Remanufacturing

6655 Lancer Blvd
San Antonio, TX 78219
Phone: (210) 310-7356
FAX: (210) 310-7261
1-800-729-1550

Lancer North America**USA - Canada Sales**

6655 Lancer Blvd.
San Antonio, TX 78219
Phone: (210) 310-7000
SALES FAX: (210) 310-7245
CUSTOMER SERVICE FAX: (210) 310-7250
1-800-729-1500

Georgia Office

1125 Northmeadow Parkway, Suite 116
Roswell, GA 30076
Phone: (770) 343-8828
FAX: (770) 475-8646
1-800-729-1750

Lancer Authorized Distributors**Advanced Beverage Solutions (ABS)**

1425 South Wright Blvd.
Schaumburg, IL 60193
Phone: (847) 524-1707
(877) 814-2271
FAX: (847) 524-1710
www.absone.com

Bevco

6900 Camille Avenue
Oklahoma City, OK 73149
Phone: (405) 672-7770
FAX: (405) 672-7443
e-mail: info@bevcoinc.com

Joe Kirwan Company

119 White Oak Lane
Old Bridge, NJ 08857
Phone: (732) 679-1900
FAX: (732) 679-9236
e-mail: sales@jirwan.com

L & M Beverage Equipment Co. Inc.

12510 Santa Fe Trail Drive
Lenexa, KS 66215
Phone: (913) 888-8988
FAX: (913) 888-9137
e-mail: L7mco@aol.com

(Update #43 - as of March 05, 2003)

Ernest F. Mariani Company

614 West 600 South
Salt Lake City, UT 84104
Phone: (801) 359-3744
FAX: (801) 531-9615
e-mail: febell@efmco.com, or
clay@efmco.com

Mark Powers & Company, Inc.

P.O. Box 72
1821 Henry Street
Guntersville, AL 35976
Phone: (256) 582-6620
FAX: (256) 582-8533
e-mail: sales@markpowers-and-company.com

Maurer Supply, Inc.

843 Rainier Avenue South
Seattle, WA 98144
Phone: (206) 323-8640
FAX: (206) 323-9286
e-mail: maurersupply@qwest.net

Simgo Ltd.

5122 Timberlea Blvd.
Mississauga, Ontario L4W 2S5
Canada
Phone: 905-602-5800
FAX: 905-602-5804
e-mail: simgo@simgo.com

Simgo (B.C.) Ltd.

16-8125 - 130th Street
Surrey, B.C. V3W 7X4
Canada
Phone: 604-590-4022
FAX: 604-590-1601

Lancer Europe**Belgium - European Central Office**

Lancer Europe, S.A.
Mechelsesteenweg 592
B-1930 Zaventem
Belgium
Phone: 32-2-755-2390
FAX: 32-2-755-2399
e-mail: lancer.europe@glo.be

England

17 Bembridge Gardens
Ruislip, Middlesex
HA4 7ER, England
Phone: 44-1895672667
FAX: 44-1895637537
e-mail: court4lancer@msn.com

Hungary

H-2100 Gödöllő
Isaszegi út 67
Hungary
Phone: 36-28-417-179
FAX: 36-28416-881
e-mail: bodolai@compuserve.com

Lancer Authorized Distributors**Complete Beverage Services, Ltd.****Republic of Ireland and Northern Ireland**

Gortrush Industrial Estate
Omagh County Tyrone
Northern Ireland
Office: 44-1662 250 008
FAX: 44-1662-252-991

Intercom - Spain

Intercom
Avda. Concha Espina 8
28036 Madrid Spain
Phone: 34-91-564 6900
FAX: 34-91-564 3065
e-mail: jmorales@bevserve.com

Lancer Russia**Lancer Sales Company**

Vyatskaya Street 27
Building 15, 4th Floor
125015 Moscow, Russia
Phone: 7-095-745-7108
FAX: 7-095-745-7109
Mobile Phone: 7-095-991-7778
7-095-139-0335
e-mail: lancer@online.ru
vdemkin@ktv.ru

Lancer Middle East / Africa

Elsayed Moniem - Technical Manager
Lancer Middle East/Africa
7 Mubarak Street
East Ain Shams 11311
Cairo, Egypt
Phone/FAX: 2-02-49-35-395
Mobile Phone (GSM): 2-010-500-4007
e-mail: elsayed_lancer@msn.com

Lancer Authorized Distributor**DispenseTech - South Africa**

P.O. Box 17495
Sunward Park, 1470
South Africa
Phone: 27-11-397-7455
FAX: 27-11-397-7648
e-mail: david@dispensetech.co.za

Lancer Latin America**Latin America Sales**

6655 Lancer Blvd.
San Antonio, TX 78219
Phone: (210) 310-7000
FAX: (210) 310-7245
1-800-729-1500
e-mail: latinamerica@lancercorp.com

Lancer de México, S.A. de C.V.

Contact: Gerardo Canales
Calle Lerdo De Tejada #544 PTE.
Col. Las Villas
San Nicolas De Los Garza, N.L.
Monterrey, N. L., México C.P. 66422
Phone: (52)-81-83-52-85-32
Phone: (52)-81-83-52-85-34
Phone: (52)-81-83-52-53-60
FAX: (52)-81-83-32-54-10
e-mail: direccion@lancer.com.mx

Lancer de México, S.A. de C.V.**Branch Office, Mexico City**

Contact: Carlos Lopez
Lancer de Mexico S.A. de C.V.
Sucursal Mexico D.F.
Calle: Centeotl No. 112
Colonia: La Preciosa
Delegacion: Azcapotzalco
Mexico D.F. C.P. 02460
Phone: (52)-55-53-53-89-28
Phone: (52)-55-53-53-89-26
Phone: (52)-55-53-53-88-60
Phone: (52)-55-53-53-88-21
FAX: (52)-55-53-52-46-30
e-mail: lancer@prodigy.net.mx

Lancer de México, Branch Office, Cd. Juarez

Contact: Yolanda Puga
Lancer de Mexico
Camino de la Lomas # 4380
Col. Partido Iglesias
Cd. Juarez, CHIH, C.P. 32617
México
Phone and FAX: 521-605-00-86
Phone: 521-605-00-87
e-mail: cdjuarez@lancer.com.mx

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