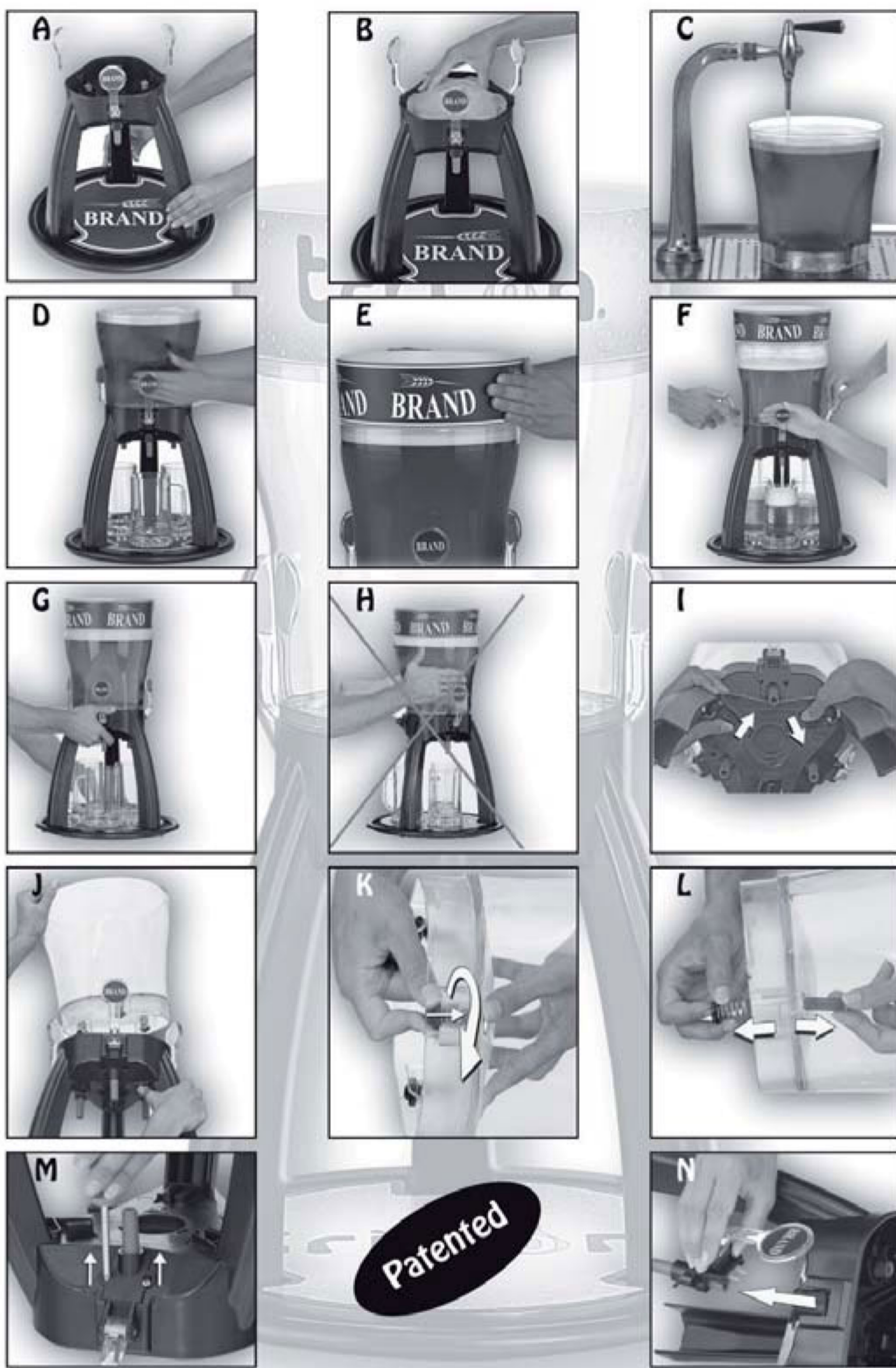


triton 5L



USER MANUAL

USES

- The TRITON 5L dispenser may be used to serve all types of drink (beer, wine, soft drinks, juices, alcoholic beverages, cocktails, etc...), hot or cold, fizzy or still.
- The TRITON 5L dispenser is not recommended for serving drinks which contain solid materials (for example fruit pulp) which could jam the valves.

FOOD-SAFETY

All the plastic materials used in the manufacture of the TRITON 5L portable drinks dispenser are suitable in accordance with the European legislation for plastics in contact with food (Directive 2002/72/CEE) and subsequent modifications, and the legislation of the U.S.A. Food and Drugs Administration (CFR 21, 177.1580).

ASSEMBLY, FILLING AND USE

1. Mount the tripod on the tray. First position two of the legs and then gently push the third leg so that it slides into place. **PHOTO A.**
2. Place the previously frozen cooling block into the tripod. **PHOTO B.**
3. Fill the vessel of the TRITON 5L dispenser with your chosen drink. Maximum capacity 5L / 9 Pt (UK) / 180 Oz (US). **PHOTO C.**
4. Place the vessel of the TRITON 5L dispenser on the tripod until it clicks into position. **PHOTO D.**
5. Cover with the lid. **PHOTO E.**
6. Serve drink with one, two or three taps, pouring individually or simultaneously. **PHOTO F.**

CARRYING

- The TRITON 5L dispenser can be carried, even when full drink and with glasses on the tray. You can do this by holding the tripod with one hand and supporting the tray with the other. **PHOTO G.**
- Never carry the TRITON 5L fully assembled, with glasses and drink, without supporting the tray with at least one hand. **PHOTO H**

DISMANTLING

- The vessel of the TRITON 5L dispenser may be taken off the tripod by simultaneously sliding two of the levers under the tripod with two thumbs. **PHOTO I.** Slide the levers fully. Whilst still maintaining pressure on one of the levers with one thumb, lift the vessel off the tripod with your other hand. **PHOTO J.**
- The tripod comes off the tray by pressing the legs sideways to free them from their blocking position.

CLEANING

- Clean and rinse the vessel with plenty of water after each use.
- Place the vessel on the tripod and pour clean water through each of the three taps.
- Wash the vessel with warm water, no hotter than 60 °C / 140 °F, and mild detergents.
- Do not use cleaning agents which contain amines, ammonia, solvents or high gloss drying agents.
- Machine washing is not recommended as it could deteriorate the decorative vinyl stickers and cause loss of transparency of the vessel.

MAINTENANCE

- All components of the TRITON 5L dispenser may be taken apart for optimum hygiene.
- Disassembly of the valves. **PHOTO K** and **PHOTO L.**
 - Disassembly of the taps. **PHOTO M** and **PHOTO N.**
- In the event of partial wear or breakage of the TRITON 5L dispenser, the main components may be purchased individually as spares.

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www.metrodispenser.com

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