

# KEG KING ICEMASTER G40

The Icemaster G40 is a commercial grade icebank/glycol chiller that is extremely compact yet offers high performance for small to medium volume customers. This unit is ideally suited to small bars, café's and restaurants.

The chiller includes impeller and pump ready to flood the font of your choice.

This unit can also be used as a glycol chiller for jacketed fermenters or bright beer tanks.

Unlike other models the tank in this model is completely enclosed and insulated including the lid. This aids cooling performance and ultimately means you have less heat ingress and therefore a smaller power bill.

The stainless steel input and output tubes are mounted to the side of the machine making them easier to install and also more suitable for bar installations where the height clearance is limited under the bar.

This unit can be used as an icebank but due to the fact that it has a digital controller already installed it is also suitable for usage with glycol right out of the box. Glycol chilling will enable you to completely freeze up your flooded font when setting the font at sub-zero temperatures on the digital controller.



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## Machine Layout



- A. 4 x 8mm OD Stainless Product Input lines
- B. 4 x 8mm OD Stainless Product Output Lines
- C. Glycol/Coolant Input 10mm Barb
- D. Glycol/Coolant Output 10mm Barb
- E. Impeller Pump Power Supply
- F. Digital Temperature Controller
- G. Main On/Off Power Switch
- H. Overflow
- I. Drainage Bung (on rear of machine)



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## Usage Instructions

1. Place the G40 chiller under counter with minimum of 100mm clearance around all air vents. Failure to allow adequate cooling will reduce performance and increase the power consumption.
2. Fill the tanks with glycol or water. (Use glycol to achieve sub-zero temperatures). A ratio of 20% glycol will give you a freezing point of approximately -8C. Glycol is sold in 5Litre Containers (Part# 8336) so in order to achieve 20% glycol concentration pour in 2 x 5Litre containers of glycol. Fill the glycol/water into the tank at position (K) shown below.
3. Attach your product/beer lines to the input and output tubes (A) and (B). The G40 machine can have up to 4 different products dispensed at once provided that the lines are not doubled-up. Each time the product passes through one of the product lines it will drop in temperature by approximately 15-20C depending on the flow speed and set temperature. If your kegs are stored above 25C it is ideal to double up the lines. If you want to double up the product lines this basically just means the product enters one of the coils at position (A) then exits out of position (B) and instead of being directed to the beer tap it then enters the chiller again and therefor occupies another one of your cooling coils. By doubling up the product lines you will only be able to dispense a total of 2 products not 4.
4. Attaching glycol/coolant lines. This G40 Chiller includes a coolant/glycol pump that can be used to circulate the glycol through your python tubing and/or flood your beer font. This enables you to chill/freeze your font and beer taps on top of the bar. Attach hoses to position (C) and (D). Once the pump turns on the coolant/glycol in the tank will start circulating.
5. The impeller/pump on this machine (position (J)) is mounted under the service cover. The impeller pump is powered using the external socket at position (E). Connect the power plug. The impeller pump is designed to run continuously.



## Specifications

Pump:	Impeller+Pump Combination
Product Lines:	4 Stainless Steel Product Lines (4 x 11meter Coils)
Product Line Size:	304 Stainless Steel Coils (8mm OD x 7mm ID)
Icebank:	22kg Icebank (when using water)
Tank Capacity:	40L Water Capacity
Cooling Capacity:	780watt Cooling Capacity.
Typical Product Cooling Capacity:	60Litres in the first hour, 35Litres each additional hour
Compressor Wattage:	Italian Made Embraco (FFI 12BK) 260watt
Refrigerant:	r134a
Size:	410mm x 410mm x 660mm

## Maintenance

The G40 Chiller requires very little maintenance. Annually the service should include:

1. Check glycol concentration using a refractometer. If the machine has been turned off and the glycol is stored at room temperature for an extended period of time it is ideal to dump the contents of the tank and replace with fresh glycol.
2. Remove service vents and clean radiators with compressed air. Over time dust gets caught in the radiator and drastically reduces machine performance. Cleaning the radiator will improve airflow through the machine and save power as well as increase the performance of the G40 chiller.



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