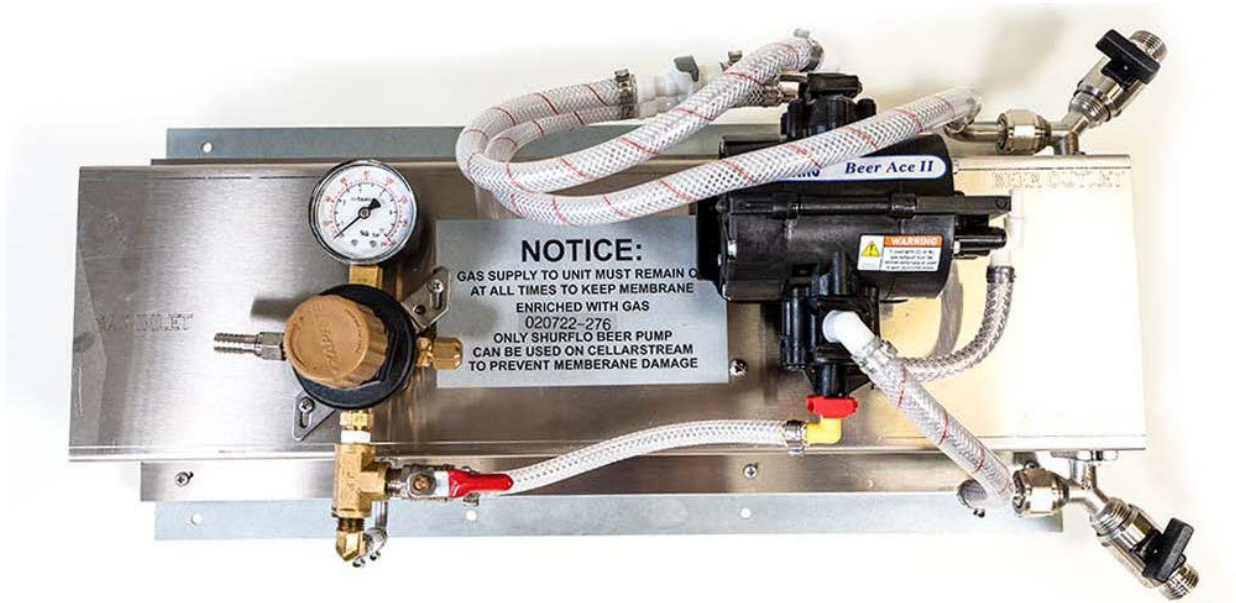


# AC Beverage CellarStream & Slow Dance

## Installation & Operation Manual



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**Table of Contents**

<b><i>Safety &amp; Procedural Notices</i></b> .....	<b>3</b>
<b><i>Receiving &amp; Inspecting</i></b> .....	<b>3</b>
<b><i>What are the CellarStream &amp; Slow Dance?</i></b> .....	<b>3</b>
<b><i>Specifications</i></b> .....	<b>4</b>
CellarStream.....	4
Slow Dance.....	5
<b><i>Installation</i></b> .....	<b>6</b>
Storage.....	6
Location & Mounting Requirements .....	6
Beer/Product Requirements.....	6
Schematics.....	7
CellarStream.....	7
Slow Dance.....	7
Startup Procedure.....	8
CellarStream.....	8
Slow Dance.....	8
<b><i>Operation</i></b> .....	<b>9</b>
CellarStream.....	9
Slow Dance.....	9
Gas & Relief Valve Table .....	9
Resetting the FOB Stop (Slow Dance).....	10
<b><i>Cleaning</i></b> .....	<b>10</b>
CellarStream (Backflow Cleaning Procedure).....	10
CellarStream & Slow Dance (Simultaneous Cleaning Procedure).....	12
Slow Dance (Cleaning Procedure) .....	14
<b><i>Drying Procedure (CellarStream)</i></b> .....	<b>14</b>
<b><i>Warranty</i></b> .....	<b>15</b>

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## Safety & Procedural Notices

Correct use of CellarStream/SlowDance are important for your personal safety & for trouble-free use. Incorrect use can cause damage to the CellarStream/SlowDance & shorten the lifespan of the components, or in rare cases, cause personal injury or death/asphyxiation. Always install CellarStream in a well-ventilated area. If installed in an unventilated area, install a tube from the pump's gas outlet/discharge port to an area that is well-ventilated or outdoors.

All personnel involved with installation, operations, & maintenance of the CellarStream/SlowDance models must follow safe working practices, OSHA, & local health/safety code regulations during the installation, operation, & maintenance of the unit.

This manual must be read in its entirety prior to installing & operating the CellarStream/SlowDance to prevent damage to the equipment or personal injury. Contact your service technician or supplier if you detect a problem that you cannot solve with this manual. Only use CellarStream/SlowDance in accordance with its designed purpose. Only service technicians that are qualified to work on beverage, electrical & pneumatic equipment are permitted to perform the installation, maintenance, & repairs. Do not tamper or experiment with the equipment or exceed the technical specifications.

## Receiving & Inspecting

Upon receipt of your CellarStream/SlowDance, check the package(s) & unit(s) for any damage that may have occurred during transportation. Visually inspect the exterior of the package(s). If damaged, open & inspect the contents & report with the carrier & shipper/supplier. Any damage should be noted & reported on the delivering carrier's receipt.

If the packaging is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier & the shipper/supplier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all packaging material until inspection has been made.

## What are the CellarStream & Slow Dance?

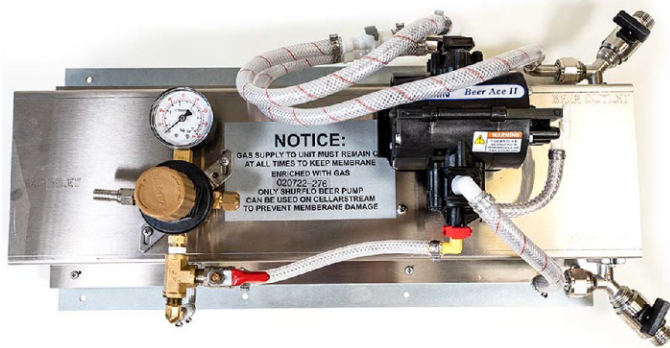
The AC Beverage CellarStream is a liquid gas contactor membrane system designed to infuse nitrogen, carbon dioxide or nitrogen/carbon dioxide gas blends into beer, inline, while in route to the faucet.

Add the Slow Dance for a hands-free keg filling experience with auto shutoff functionality.

**Note:** Operating within the equipment parameters & following the cleaning & maintenance instructions will ensure proper gas exchange & longer equipment lifespan. Please read & understand the operating instructions prior to use.

## Specifications

### CellarStream



### Features

- Consistent in-line gas infusion system designed to infuse flat beer with nitrogen or gas blend of choice
- Experiment with new gas blends/infusions on existing beers or come up with something entirely new
- Most popular for nitrogen infusion in brewery tasting/tap rooms given challenges typically associated w/ consistent nitro
- Simple installation: Mount, Connect, Pour.
- Compatible w/ long-draw, direct-draw & through-the-wall systems

<b>Minimum Gas Inlet Pressure</b>	Must be greater than or equal to liquid inlet pressure
<b>Maximum Gas Inlet Pressure</b>	60 PSI
<b>Gas Inlet Fitting</b>	3/8" OD barb
<b>Maximum Liquid Inlet Pressure</b>	60 PSI
<b>Liquid Filtration Requirement</b>	No particulate greater than 5 microns in diameter
<b>Liquid Temperature</b>	34°F (min) - 120°F (max) (lower temps yield better results)
<b>Liquid Inlet Connection</b>	3/8" Hose Barb
<b>Liquid Outlet Connections</b>	3/8" Hose Barb
<b>Dimensions</b>	10.5" L x 22.5" W x 8.75" D
<b>Weight</b>	15.5 lbs

## Slow Dance



### Features

- Get the most out your CellarStream with the Slow Dance!
- Pair with the CellarStream to fill kegs with infused product
- Choose between dispensing and keg filling with the flip of a switch
- Features auto shut off so kegs can be left unattended during the filling process

<b>Electrical</b>	115 VAC   <1 amp   NEMA 5-15P
<b>Liquid Pressure</b>	60 PSI (max)
<b>Flow Rate</b>	.5 GPM (max)
<b>Liquid Filtration Requirement</b>	No particulate greater than 5 microns in diameter
<b>Liquid Temperature</b>	34°F (min) - 120°F (max)
<b>Liquid Inlet Connection</b>	Male Beer Thread (29/32 Straight Thread)
<b>Liquid Outlet Connection</b>	Male Beer Thread (29/32 Straight Thread)
<b>Dimensions</b>	11" W x 10" H x 5.75" D
<b>Weight</b>	7 lbs

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## Installation

**Note:** Only service technicians that are qualified to work on beverage, electrical & pneumatic equipment are permitted to perform the installation, maintenance, & repairs.

## Storage

Store CellarStream/SlowDance in a dry & climate controlled (40-95°F) room. Always keep CellarStream/SlowDance in box as shipped until arriving at installation location. Never place/stack objects on top of CellarStream/SlowDance.

**Note:** Do not proceed until this document has been read completely & all connections are made as stated within this manual.

## Location & Mounting Requirements

The CellarStream/SlowDance should be installed indoors, in an environment between 33F & 95F, where it will not be damaged by moving equipment. The CellarStream/SlowDance should be mounted to a wall using the included hardware & pilot holes on all corners.

**Note:** The panel must be installed in a refrigerated space (below 39F) when used with perishable liquids.

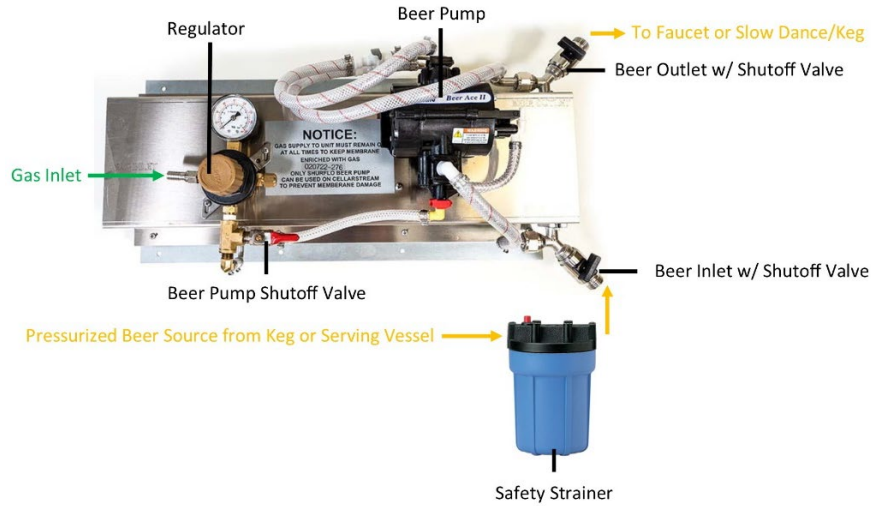
**Note:** Use best general practices to ensure the wall will support the product at its full weight.

## Beer/Product Requirements

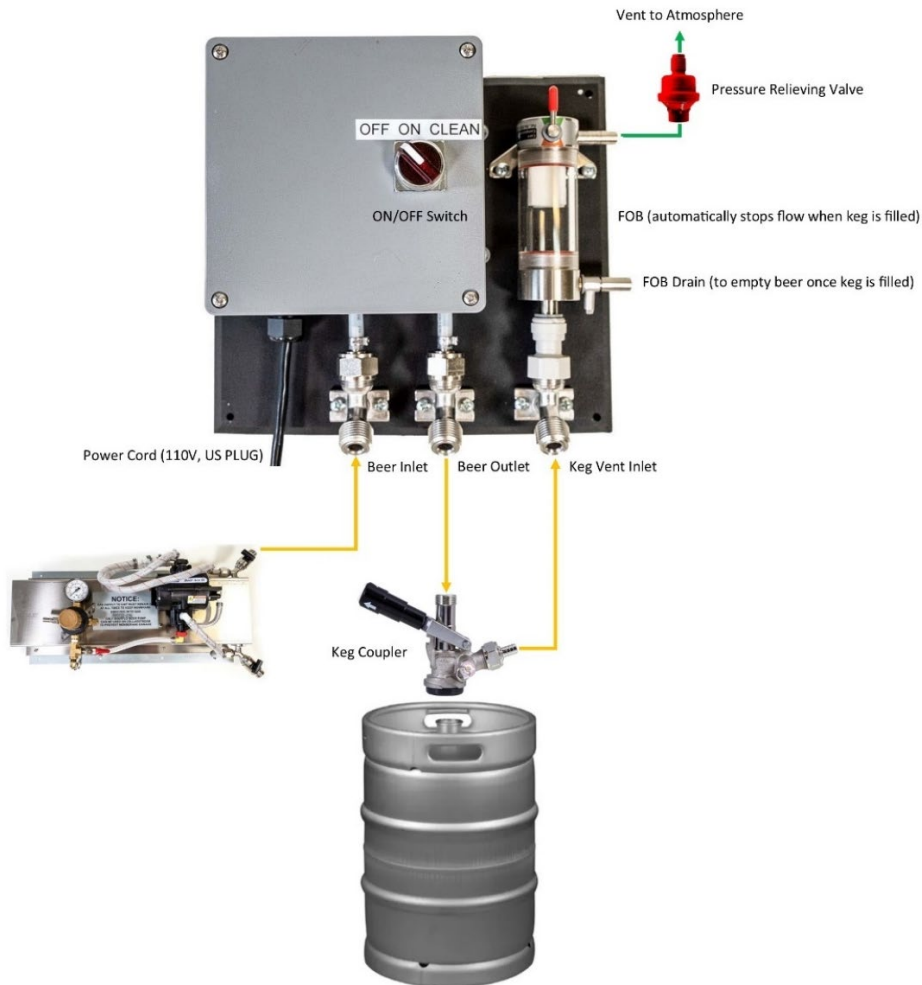
Beer ran through the CellarStream must not contain any particulate larger than 5 microns to prevent membrane fouling. The system is supplied with a 5-micron safety strainer to protect the membrane from catastrophic clarity failures. A 5-micron sediment filter can be utilized in the same housing. The safety strainer is not intended to be a final filtration step. Introducing beer with particulate greater than 5-microns will void warranty &/or require intensive cleaning procedures, resulting in reduced membrane lifespan. If using a diatomaceous earth filter, a 5-micron polish filter is recommended to remove any DE that has moved through the filter screens. Always error on the side of caution when introducing beers with added flavorings such as, but not limited to, coffee, cacao, nut butters, or flavorings with gums as additives. Oils & other compounds can impact membrane life &/or performance & require appropriate pre-filtration & membrane cleaning tactics. Inlet temperature has a direct effect on performance. Best gas infusion/exchange occurs between 33F & 39F. Do not exceed 100F, even during cleaning. Do not exceed 60psi when supplying filter strainer or beer inlet. Do not introduce cleaners or chemicals containing surfactants or chlorine. These compounds compromise the membrane. Contact AC Beverage or visit [acbeverage.com](http://acbeverage.com) to purchase the approved cleaner (Desana Max TM).

Schematics

CellarStream



Slow Dance



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## Startup Procedure

### CellarStream

1. Connect desired gas supply to the gas inlet port on the regulator of the CellarStream.
  - a. 25% CO<sub>2</sub> / 75% N<sub>2</sub> is recommended for most nitrogen infusion applications.
  - b. Gas feed pressure to the CellarStream should be a minimum of 10psi greater than the operating pressure set on the CellarStream gas regulator.
  - c. CellarStream should have a constant gas supply feeding the membrane, even when not in use.
2. Connect the beer supply from tank or keg to the inlet of the included safety strainer.
3. Connect the beer outlet to the beer line going to the faucet.
4. A stout faucet should be installed to optimize pour.
5. If the CellarStream will be inactive for extended periods of time, the unit should be:
  - a. Cleaned completely.
  - b. Emptied of all liquid.
  - c. Stored under at least 5psi of pressure with N<sub>2</sub>, CO<sub>2</sub>, or mixed gas with inlet & outlet closed to prevent oxidation of the membrane.

### Slow Dance

1. Connect a jumper from the beer outlet port on the CellarStream to the beer inlet on the Slow Dance.
2. Connect the product filling line from the beer outlet on the Slow Dance to the keg filling coupler.
3. Connect the gas relieving line from the keg coupler to the inlet of the FOB Stop device.
4. It is recommended to install a short run of 1/4" tubing on the drain valve on the lower portion of the FOB Stop that can be run to a drain or suitable catch basin. Also install a 3/8" line from the relieving valve to a drain or suitable catch basin.
5. Ensure the lever on the top portion of the FOB Stop is aligned with the green shaded mark. This is the position for operation that allows the float to shut off beer flow when the keg is full.
6. Ensure the Slow Dance is connected to a suitable 110v power source.

## Operation

### CellarStream

- Beer to be infused should be uncarbonated. While some carbonation will be in solution post fermentation, ensure the carbonation is below 1.2 v/v of CO<sub>2</sub>.
- Using 25% CO<sub>2</sub> / 75% N<sub>2</sub>, set the gas pressure on the supply keg to 5psi.
  - The onboard beer pump will pull the beer from the keg, so not much pressure is necessary.
  - Using straight CO<sub>2</sub> for this purpose will over carbonate the beer in the keg, eventually causing pouring issues & negatively impacting the membrane.
- Set the CellarStream gas regulator to 35psi.
- Open all valves &/or engage the keg coupler supplying beer to the CellarStream.
- Open the faucet for 15-20 seconds & close. Keep closed for 10 seconds. Repeat until beer is dispensed.
- Pour a test beer to assess foam & cascade quality.
  - For more foam & cascade, increase the regulator pressure.
  - For less foam & cascade, decrease the regulator pressure.
- When serving, pause for 5-10 seconds between pours. This pause ensures the membrane becomes re-enriched with gas for the next beer being poured.

**Note:** Open stout faucet fully when dispensing. Keep gas supply to CellarStream ON, even when not in use.

### Slow Dance

- Connect the keg or tank supplying the CellarStream to the inlet side of the safety strainer & then the outlet of the safety strainer to the beer inlet on the CellarStream.
- If using a beer Y with shutoffs on the CellarStream outlet to differentiate between dispense at the bar & keg filling using the CellarStream, turn off the valve to the bar to ensure consistent product for keg filling.
- Connect the keg filling coupler to the clean, empty keg.
- If using a manual needle valve to control & maintain the back pressure on the keg, close the valve until pressure builds to the target pressures in the table.
- Turn the Slow Dance switch to the run position.
- Engage the keg coupler so beer will flow into the keg.
- The Slow Dance timer & valve combo will begin to cycle on (open) for 18 seconds, & off (closed) for 12 seconds. This will ensure that each pour receives the appropriate amount of the chosen gas blend & the membrane on the CellarStream remains enriched with gas.
- When the keg is full, beer will exit the gas relieving line on the keg coupler & flow to the FOB Stop. When the FOB Stop is full, the float will block the top vent port, stopping the flow of beer.
- The timer will continue to cycle, but beer will not flow through until the FOB Stop is reset.

### Gas & Relief Valve Table

Gas Type	CellarStream Regulator Setting	Relief Valve	Relieving Backpressure	Initial Counter Pressure	Notes
CO <sub>2</sub>	12-18psi	Manual Valve or Spunding Device	8-12psi	12psi	Adjust inlet pressure to achieve desired carbonation.
N <sub>2</sub> /CO <sub>2</sub> (Blend)	45psi	Blue Valve or Spunding Device	28-32psi	35psi	Adjust inlet pressure to achieve desired cascade/carbonation.
N <sub>2</sub>	45psi	Blue Valve or Spunding Device	28-32psi	35psi	Adjust inlet pressure to achieve desired cascade.

### Resetting the FOB Stop (Slow Dance)

1. If there is another keg to fill, turn off the timer, disengage the keg coupler from the recently filled keg & move it to the new keg to be filled.
2. Engage the keg coupler on the new keg.
3. Turn the Slow Dance switch to the run position.
  - a. Depress the button on the FOB drain to empty the FOB of beer.
  - b. Gas pressure from the keg will initially push beer from the gas relieving line into the FOB & out the drain.
  - c. Once the FOB is empty of beer the float should move to the bottom of the FOB sight glass.
  - d. If the float does not drop to the bottom of the FOB, turn the top lever to the RED bypass/cleaning position to dislodge the float. Return the lever to the green position once the float has dropped.
4. The new keg will begin to fill as the timer cycles on & off.
5. Continue until all kegs have been filled. Proceed to the cleaning instructions.

**Note:** The CellarStream & Slow Dance should be cleaned after each keg filling session. Regular cleaning ensures ideal performance, taste & safety for those consuming product. Backflow Cleaning is highly recommended.

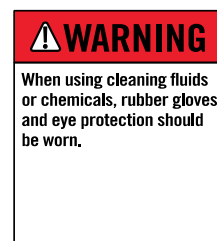
**Note:** Recirculation cleaning can be accomplished with the onboard beer pump or a suitable cleaning pump. A suitable cleaning pump will have a bypass & pressure gauge to monitor/regulate pressure supplied to the system.

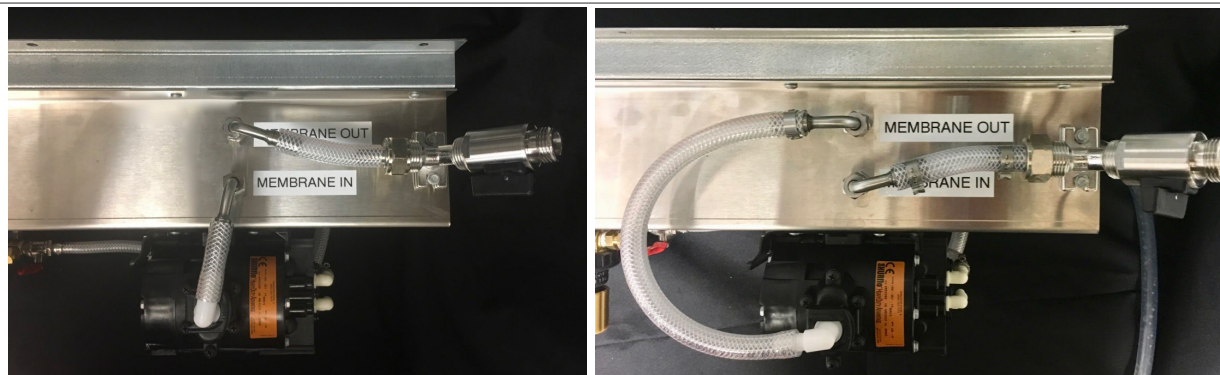
**Note:** If/when using caustic cleaning solutions, only use those with no surfactants or chlorine. Desana Max TM is recommended to increase the lifespan of the product & ensure thorough cleaning.

## Cleaning

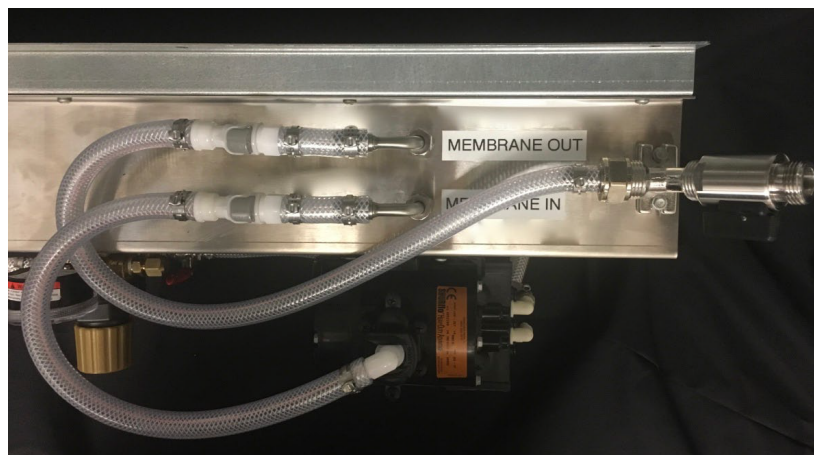
### CellarStream (Backflow Cleaning Procedure)

1. Backflow Cleaning is an effective method for maintaining the liquid path through the contactor. While not required, it is more effective & is recommended. On older CellarStream iterations, it will be necessary to modify a few connections to complete these steps. If not set up for Backflow Cleaning, follow all the same cleaning directions, except for switching the membrane inlet & outlet connections. A Backflow Cleaning Retrofit Kit can be ordered from AC Beverage.
2. The CellarStream can be rinsed/cleaned using the onboard beer pump or a suitable line cleaning pump.
3. Modifying the connections to enable Backflow Cleaning:
  - a. Disconnect the membrane outlet female flare fitting.
  - b. Modify the line from the pump outlet so it can connect to the membrane outlet male flare fitting & connect it to the membrane outlet male flare fitting.
  - c. Connect the membrane outlet female flare fitting to the membrane inlet male flare fitting.
  - d. Connect a line to the beer outlet on the CellarStream that will carry rinse water to the drain & return cleaning chemical to the cleaning reservoir.





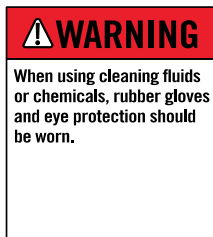
Option for Backflow Cleaning. Switch the lines at the membrane IN/OUT flare fittings.



Backflow Cleaning kit installed on a CellarStream.

4. Cleaning with the onboard **beer pump**:

- a. Modify membrane connections for Backflow Cleaning.
  - b. Place the end of the supply line to the CellarStream into a cleaning reservoir filled with water. The safety strainer must be used to ensure liquid supplied to is free of sediment.
  - c. Turn on the gas supply to the CellarStream.
  - d. Open the beer inlet valve.
  - e. Open the faucet if also cleaning the entire line up to the faucet.
  - f. Water will be pulled from the reservoir by the beer pump, through the pump, backwards through the membrane, exiting from the beer outlet fitting on the CellarStream, or the faucet.
  - g. Allow to run until the water exiting the system is clear.
  - h. Mix a solution of Desana Max TM in the cleaning reservoir.
  - i. Repeat the steps above. Return drain line to the reservoir if recirculating the chemical.
5. Recirculate for 20-30 minutes. The Desana Max solution will change color as it removes soil.
- a. Desana Max will change from purple to blue to green to yellow. This product functions optimally while in the purple to green range. Ensure the bulk of the cleaning time is in this color range.
  - b. Empty & rinse the cleaning solution from the reservoir & re-fill with clean water.
  - c. Rinse the CellarStream with water until all cleaning solution has been removed.
6. If pouring through the faucet, once the system is full of chemical, allow it to sit for 5 minutes. Repeat this cycle until the chemical is gone &/or the chemical runs purple or dark blue. Desana Max will change from

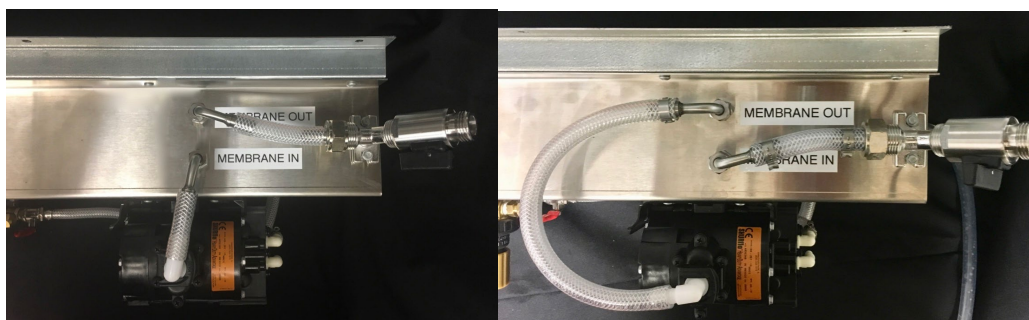


purple to blue to green to yellow. This product functions optimally while in the purple to green range. Ensure the bulk of the cleaning time is in this color range.

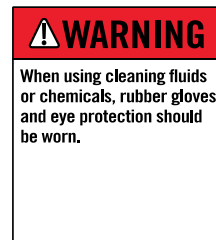
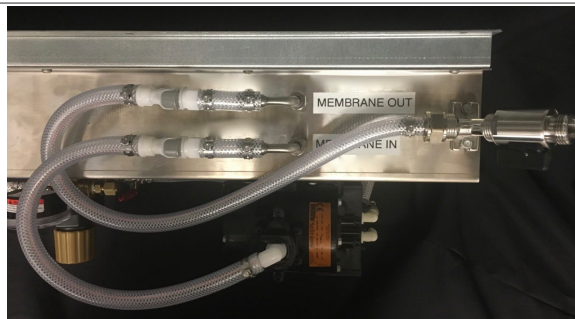
- a. Empty & rinse the cleaning solution from the reservoir & re-fill with clean water.
  - b. Rinse the CellarStream with water until all cleaning solution has been removed.
  - c. Test with PH strip to ensure all cleaner has been removed from the system/lines.
7. Cleaning with an **external line cleaning pump**:
- a. Connect the cleaning pump outlet to the supply line leading to the safety strainer.
  - b. Place the cleaning pump inlet line into the cleaning reservoir.
  - c. Turn off the gas supply to the beer pump or disconnect the yellow gas inlet fitting on the pump.
  - d. Follow all directions above for cleaning with the beer pump.

### CellarStream & Slow Dance (Simultaneous Cleaning Procedure)

1. Once the keg filling session is complete, empty the CellarStream & Slow Dance of remaining product:
  - a. Unscrew & empty the bowl of the safety strainer. Reinstall.
  - b. Remove pre-filter if using one. Reconnect supply line to safety strainer.
  - c. Push all liquid from the CellarStream. With the Slow Dance timer switch in the on or cleaning position:
    - i. Fill a bucket or suitable reservoir with water for initial rinse.
    - ii. Place the end of supply line leading to the safety strainer in the water.
    - iii. Install a flushing device on the keg coupler connected to the Slow Dance, engage the coupler. This will allow water to flow from the Slow Dance outlet, through the keg coupler, exiting the relief valve, pushing the remaining beer out of the unit.
2. Backflow Cleaning is an effective method for maintaining the liquid path through the contactor. On older units, it will be necessary to modify a few connections to complete these steps. A Backflow Cleaning Retrofit Kit can be ordered from AC Beverage.
3. Set up for Backflow Cleaning.
4. The CellarStream can be cleaned/rinsed using the onboard beer pump or suitable line cleaning pump.
5. Modifying the connections to enable Backflow Cleaning. See photos below.
  - a. Disconnect the membrane outlet female flare fitting.
  - b. Modify the line from the pump outlet so it can connect to the membrane outlet male flare fitting & connect it to the membrane outlet male flare fitting.
  - c. Connect the membrane outlet female flare fitting to the membrane inlet male flare fitting.
  - d. Connect a line to the beer outlet on the CellarStream that will carry rinse water to the drain & return cleaning chemical to the cleaning reservoir.



Option for Backflow Cleaning. Switch the lines at the membrane IN/OUT flare fittings.

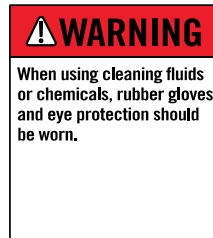


Backflow Cleaning kit installed on a CellarStream.

6. Fill a bucket or suitable reservoir with water for initial rinse.
7. If using the onboard beer pump for cleaning, place the end of the beer supply line, still connected to the safety strainer, into the reservoir.
8. If using a cleaning pump, connect the pump outlet to the line supplying the safety strainer on the CellarStream. Place the pump inlet line into the reservoir.
9. Connect tubing to the relief valve on the FOB Stop outlet & direct the other end to a drain for initial & final rinse. Line should be directed to return cleaning solution to reservoir during cleaning recirculation.
10. Move the lever on top of the FOB Stop to the RED bypass position.
11. Install a flushing device on the keg filling coupler.
12. Turn on the gas supply to the CellarStream or, with the cleaning pump bypass open, turn on the cleaning pump. It is not necessary to turn on the gas supply if using a cleaning pump.
13. Turn on the Slow Dance. Water should begin to flow through the CellarStream, timer & FOB Stop, exiting the relief valve.
14. If using a cleaning pump, ensure pressure remains below 30psi.
15. Once the initial rinse is finished, prepare a solution of Desana Max TM in the cleaning reservoir.
16. Recirculate for 20-30 minutes. The Desana Max solution will change color as it removes soil.
  - a) Desana Max will change from Purple to Blue to Green to Yellow. This product functions optimally while in the purple to green range. Ensure bulk of the cleaning time is in this color range.
17. When cleaning is finished, flush with clean water until all cleaning solution is removed.

### Slow Dance (Cleaning Procedure)

1. Connect the outlet from a keg coupler on a cleaning can, or the outlet from a cleaning pump to the inlet on the Slow Dance. Include the jumper from the CellarStream in this connection.
2. Switch the lever on the top portion of the FOB Stop to align with the red shaded mark. This is the bypass position & will allow cleaner to flow past the float & exit through the relief valve, cleaning the relief valve in the process.
3. Install the provided flushing device on the keg coupler & engage the coupler. This will enable cleaning solution to flow through the product side to the relieving side of the coupler.
4. Install a piece of 1/4" tubing on the outlet of the FOB Stop relief valve & direct it to the drain or cleaning reservoir. Rinse water & cleaning solution will exit the unit from the relief valve.
5. With the switch on the Slow Dance in the ON position, engage the keg coupler on the cleaning can or turn on the cleaning pump.
6. If using a cleaning pump, ensure the bypass on the pump is operating & keep pressure at or below 30 psi. If using a cleaning can, maintain pressure at 40 psi or below.
7. Flush the unit with water for 60 seconds to remove all beer.
8. Mix the cleaning solution in the cleaning can or reservoir & recirculate or cycle through the Slow Dance.
  - a. If using a cleaning can, let cleaning solution rest in the system for 5 minutes, then push out with clean solution. Repeat until the cleaning can is empty.
  - b. If using a cleaning pump, recirculate for 20-30 minutes.
9. While cleaning solution is moving through the system, open & close the FOB drain valve multiple times for a few seconds each to ensure it is cleaned appropriately.
10. Once the cleaning cycle is complete, rinse the unit with water until all chemical is removed.



### Drying Procedure (CellarStream)

This process will aid in removing any liquid that has accumulated in the pores of the fibers inside the membrane as gas is pushed from inside the fibers, through the pores, & out the liquid side of the membrane. A wetted membrane is a likely cause of under-infused beer as it reduces the amount of gas moving through the membrane into the beer. This procedure should be used when gas infusion drops, & cleaning alone will not solve the issue.

1. After a thorough cleaning & rinsing as described above, reconnect the pump outlet to the membrane inlet & the membrane outlet to the beer outlet & valve. Connect a drain line to the beer outlet valve & direct it to a drain.
2. Turn off the gas supply to the beer pump. Or, disconnect the yellow gas inlet fitting on the beer pump if not equipped with a shut off.
3. With the regulator turned on, open the beer outlet valve. Gas & liquid will be pushed from the membrane. Close the valve when there is no longer gas or liquid exiting the drain line.
4. Repeat every 5-10 minutes. The amount of liquid discharged should decrease as this process continues.
5. The amount of gas released with each cycle should increase slowly. When the amount of gas discharged plateaus, the membrane has likely recovered adequately. The unit can be returned to service.
6. Alternately, the user can connect an automatic drain valve on a timer to the drain line. Let the valve open for 15 seconds & then remain closed for 5 minutes. By setting this cycle, it will not be necessary to constantly monitor the drying process, but instead return on an hourly basis to monitor progress.

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## Warranty

AC Beverage warrants that its products will be free from defects in material & workmanship, under normal use, regular service, & maintenance, for 1 year from the date of sale.

**Prerequisites:** This warranty is available to the first end user for equipment purchased from AC Beverage or authorized dealers. Equipment sold without such authorization will not be covered under this warranty. Equipment installed by AC Beverage carries a 90-day labor warranty. Equipment not installed by AC Beverage does Not carry a labor warranty. All equipment must be maintained & cleaned regularly. In case of equipment failure, the customer must contact AC Beverage for repair authorization before any repairs are made.

**Warranty Period:** Warranty period is one (1) year from the date of installation but no longer than fourteen (14) months from date of sale. Please do not return any item to AC Beverage without first notifying us & explaining the complete circumstances. AC Beverage must be notified & approve any merchandise returned for repair.

**Warranty Coverage:** If a product is deemed defective by AC Beverage within the warranty period described above, AC Beverage, at its discretion, will either repair or authorize the repair of the product. AC Beverage will be responsible for the labor charges within the warranty period if all above mentioned prerequisites are satisfied. The customer is responsible for the return of the defective part or product to AC Beverage for inspection & defect determination. Customer must package the part or product before shipping it. AC Beverage will cover the shipping costs for the part or product as described in the Shipping segment of this warranty.

**Defect Determination:** Defect determination is the sole discretion of AC Beverage. Customers must contact AC Beverage to receive authorization for any course of action prior to any repairs. A warranty claim in writing must be submitted to AC Beverage to process the claim & authorize any reimbursements. If a repair is made without the explicit authorization from AC Beverage, it will not be covered by the warranty & will not be reimbursed. "Authorization for return" is for inspection purposes only. It is the sole discretion of AC Beverage as to whether a repair will be performed under warranty.

**Product Delivery:** The customer is responsible for inspecting units upon receipt for concealed damage caused during shipping. The customer must report damaged or non-working units or components to AC Beverage immediately. Deliveries with physical damage should be denied. A claim must be filed with the carrier for any damages during shipping. AC Beverage is not responsible for units damaged during shipping.

**Warranty does not cover:**

- Physical damage or water damage to the unit caused by negligence of the user.
- Improper installation & modifications made without AC Beverage's explicit approval.
- Damage resulting from electrical supply, water supply, drainage, flood, storm, or any other incidents.
- Repairs made without the explicit authorization of AC Beverage or without the submission of a written warranty claim.

AC BEVERAGE IS NOT RESPONSIBLE FOR ECONOMIC LOSS OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSSES OR DAMAGES ARISING FROM EQUIPMENT FAILURE.

**Shipping:** During the warranty period AC Beverage will be responsible for shipping charges as described in the previous segments. AC Beverage will ship replacement parts using standard ground shipping only. If expedited shipping is needed, the customer will incur the difference in shipping cost.