



# INSTRUCTION MANUAL

**CZECH UP YOUR BEER**  
COOLING AND DISPENSING SYSTEMS

**WATER COOLERS**  
**LINDR**

**ENGLISH** Number 017-2020 REV00 Valid 2020-08-01





**CZECH UP YOUR BEER**  
COOLING AND DISPENSING SYSTEMS

### IMPORTANT

This manual contains instructions for installation, use and operation of the appliance. This manual is an integral part of the device. It must be stored in the vicinity of the device for the entirety of its service life and must be made available to the user any time the device is installed, moved, used or maintained. Read this manual carefully before installing and using the device. It contains important information necessary to ensure that all operations are done properly and safely.

This manual is a translation of the original Czech manual.

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### SYMBOLS AND MARKINGS USED IN THE MANUAL:



**WARNING:**

*Not following instructions may cause injury or damage the device.*



**NOTE:**

*This symbol indicates information and recommendations for the user.*



**DANGER:**

*Risk of injury by electrical current.*



**WARNING:**

**The cooling system contains flammable coolant R290 (propane)!**





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### 1. INTRODUCTION:

Thank you for purchasing this LINDR product.

### 2. DESCRIPTION OF THE COOLER:

The under counter dispensing machine with ice bank is primarily intended for cooling beverages in kegs. The water in these machines serves to transfer cold to the beer line and also as a cold accumulator.

#### This manual is intended for models:

CWP 100 GREEN LINE  
CWP 200 GREEN LINE  
CWP 300 GREEN LINE  
CWP 200 mobile GREEN LINE  
CWP 300 mobile GREEN LINE  
CWP 300/k profi mobile GREEN LINE  
AS-40 GREEN LINE  
AS-80 GREEN LINE  
AS-110 GREEN LINE  
AS-110 INOX TROPICAL GREEN LINE  
AS-160/200 GREEN LINE  
AS-160 INOX TROPICAL GREEN LINE  
AS-45 GREEN LINE  
AS-110 INOX TROPICAL GREEN LINE  
AS-160 INOX TROPICAL GREEN LINE

### 3. MACHINE PLATE:



### 4. GENERAL INSTRUCTIONS, MEASURES AND SAFETY INSTRUCTIONS:

When using the device, follow basic safety instructions stated by the manufacturer. The cooling device is designed for flow-through cooling of beverages. Any other use is consid

ered impermissible and therefore dangerous. The supplier is not liable for damage caused by incorrect use.

**DO NOT USE THE DEVICE FOR PURPOSES OTHER THAN THOSE STATED BY THE MANUFACTURER!**

**General safety principles. Observe the following safety instructions.**

The supplier is not liable for damage caused by activities carried out on this device without observing the following instructions!

**⚠ WARNING:** Children aged 15 or more and persons with reduced physical, sensory or mental capabilities or insufficient experience and knowledge may only use the device when supervised or instructed in safe use of the appliance and familiarised with potential dangers.

**⚠ WARNING:** Children must not be allowed to play with the appliance. Store all packaging material out of reach of children (comes with a plastic bag – suffocation hazard).

**⚠ WARNING:** Cleaning and maintenance of the appliance on the part of the user must not be done by unsupervised children.

**⚠ WARNING:** Before connecting to main electrical supply, check that the voltage and frequency in the mains corresponds to the data stated on the device.

**⚠ WARNING:** Always make sure that the socket you intend to plug the cooler into meets the specifications on the machine plate (voltage, frequency, input power).

**⚠ WARNING:** Before performing operations on the device such as cleaning or maintenance, ALWAYS disconnect the device from power supply: set the thermostat to „O“ position and unplug the appliance from the socket.

**⚠ WARNING:** Never place tools or other object into the fan.

**⚠ WARNING:** Never touch electrical components with wet or damp hands.

**⚠ WARNING:** To ensure the cooling unit works properly and at full capacity, make sure air supply to the unit is not obstructed.

**⚠ WARNING:** Water temperature during sanitation must not be higher than 25 °C!

**⚠ WARNING:** Always make sure the power socket you intend to plug the cooler into is accessible, so that the appliance can be immediately unplugged in case of emergency.

**⚠ WARNING:** When unplugging the device from the socket, grab the plug and pull it out. Do not under any circumstances pull at the cable; risk of damage.

**⚠ WARNING:** To turn the device off completely, unplug the appliance from the power socket.

**⚠ WARNING:** In the event the electrical wiring of the product becomes damaged, summon a trained service technician. Do not under any circumstances repair the device yourself.

**⚠ WARNING: The cooling system contains flammable coolant R290 (propane)!**



**⚠ WARNING:** Emergency maintenance and repair of the cooling system must be done by trained, authorised technicians familiar with cooling and electrical systems. The technicians should have special training and qualification for handling flammable substances in order to perform service on coolers containing R290. Follow basic regulations and safety measures regarding service and repair!

**⚠ WARNING:** Do not use open flame or potential sources of sparks in the vicinity of a cooler using **R290** coolant!

**⚠ WARNING:** After unpacking, place the cooler so that heat created by the cooling unit can be vented sufficiently.

**⚠ WARNING:** Do not place objects that could prevent air circulation on top of the cooler.

## 5. INSTALLATION AND PLACEMENT:

Place the cooler onto a stable, level surface (maximum permitted inclination: 2 degrees). The appliance requires unobstructed air circulation.

- Ensure sufficient free space for air circulation and heat dissipation.
- Ensure sufficient supply of fresh air.
- The device must not be placed in an enclosed space.
- The device must not be placed in the vicinity of heat sources or exposed to direct sunlight.

Minimum distance of vents from an obstacle that would limit air circulation must be in accordance with the table on page 6. Ideally, use the device in a cool and well ventilated room. The device is designed for use at ambient temperature of at least 16 °C and at most 32°C.

**⚠ WARNING: The device MUST NOT be used or stored at ambient temperature lower than 0 °C.** The device is designed for use in a normal environment, always under a roof, protected from rain or sunlight. Climate class N.

**⚠ DANGER:** Protect the cooler and electrical connection from rain and spraying water!

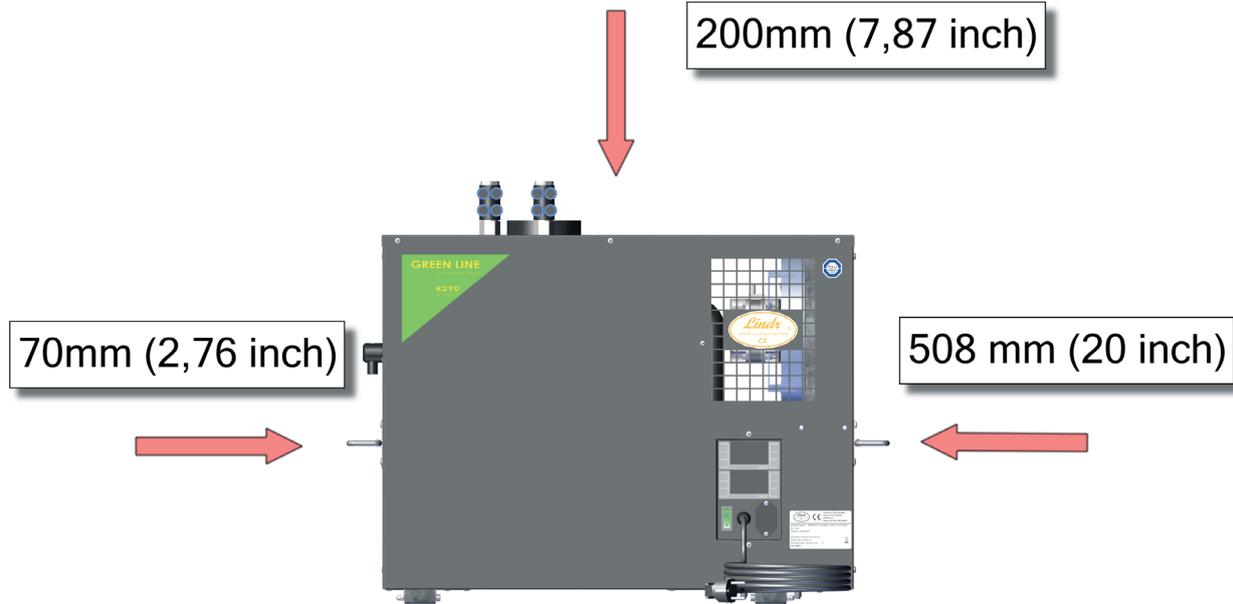
**⚠ WARNING:** Do not under any circumstances lay the cooler on its side, not even during transport.

**i NOTE:** In order for the device to work correctly and at maximum output, it is important to not cover up any of the device's vents and ensure sufficient air circulation.

### Clerances, mm (inch)

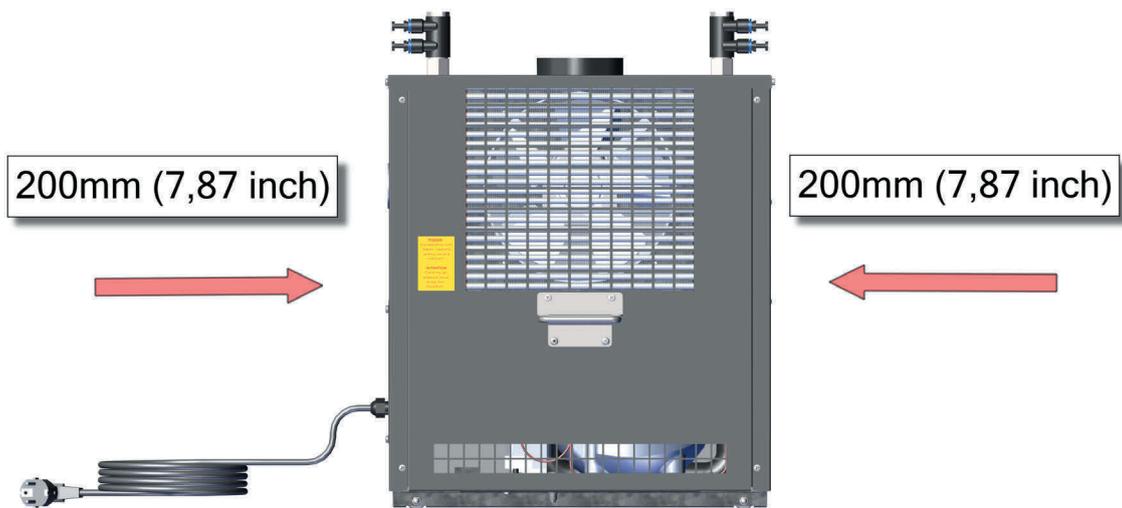
Top	Rear	Right Side	Left Side	Front
200 (7,87)	200 (7,87)	200 (7,87)	508 (20)	200 (7,87)

obrázek 6 A



6

obrázek 6 B



## 6. ELECTRICAL CONNECTION:

Connect the device to a power socket in accordance with specifications on the machine plate of the device. Electrical wiring is subject to local regulations. If the power leads (cables) are damaged, they must be replaced by the manufacturer, their service technician or a similarly qualified person to prevent risk of hazardous situations.

**⚠ DANGER: Do not use or turn on the device if the power lead (cable) is damaged!**

## 7. TESTING:

The product is delivered ready for immediate use.

## 8. WARRANTY:

The device comes with a warranty in accordance with general legal regulations of the Czech Republic or in accordance with the trade agreement. During the validity period of the warranty, we will remove any defects on the product free of charge, provided these defects were not caused by excess wear, impro-

per handling, incorrect storage or by using the product in a way that is counter to the instruction manual or the product's design as defined by the manufacturer. Materials replaced during the validity period of the warranty are our property. The legitimacy of the warranty claim is always decided by an authorised service centre. Warranty provided by a retailer outside of the territory of the Czech Republic is governed by the agreement between the retailer and the buyer in their mutual relationship; this agreement is not directly linked to the manufacturer. The agreement does not give the buyer the right to submit warranty claims to the manufacturer. Transport expenses or other costs are not covered by the warranty.

### ATTENTION:

Electrical devices and appliances must be checked/inspected at a time stipulated by valid legislation of the country the device is operated in. Inspection of wiring may only be done by a person with valid authorisation for this activity. Service work, provision of spare parts and inspection is done by the manufacturer or an authorised service centre.

## 9. DESCRIPTION OF THE DEVICE :

### 9.1 Model series CWP 100, 200, 300:

1. Overflow
2. Inlet of the beverage
3. Recirculation pump
4. Outlet of the cooled beverage
5. Plastic tank
6. Fan
7. Cooling coil
8. Condenser
9. Motor compressor
10. Thermostat
11. Main switch
12. Power cable

figure 7A

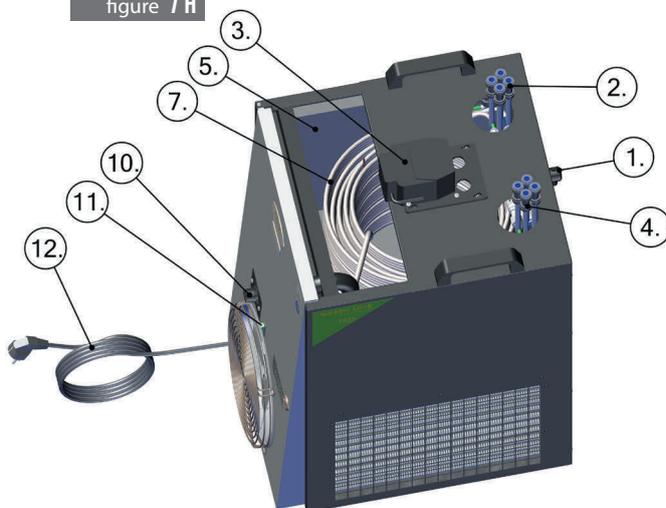


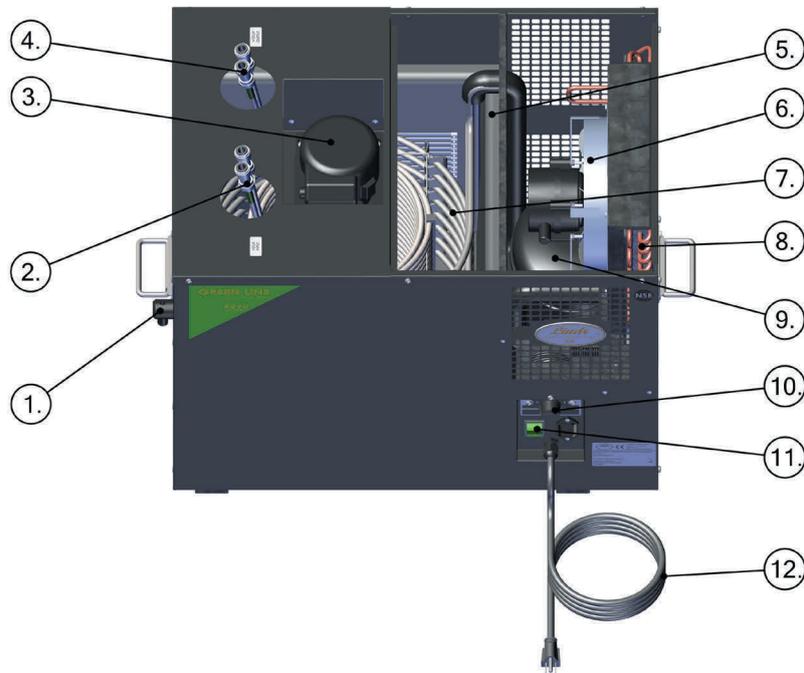
figure 7B



## 9.2 Model series AS 80, 110, 160, 200:

- |                                  |                     |
|----------------------------------|---------------------|
| 1. Overflow                      | 7. Cooling coil     |
| 2. Inlet of the beverage         | 8. Condenser        |
| 3. Recirculation pump            | 9. Motor compressor |
| 4. Outlet of the cooled beverage | 10. Thermostat      |
| 5. Plastic tank                  | 11. Main switch     |
| 6. Fan                           | 12. Power cable     |

figure 8 A



8

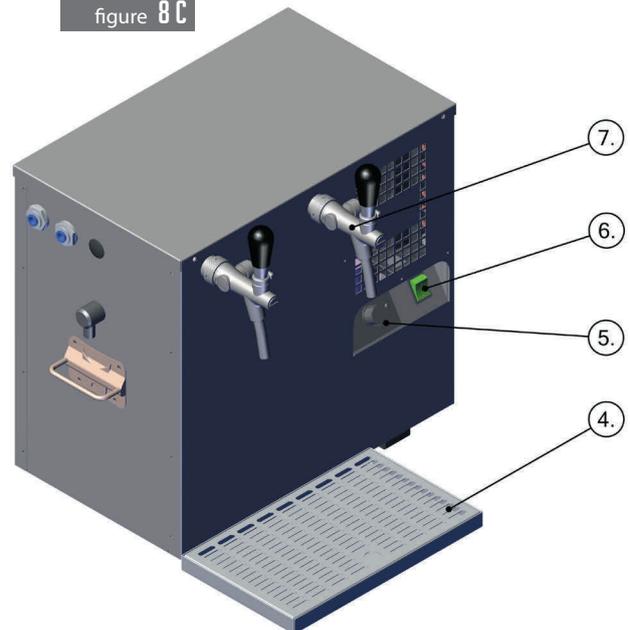
## 9.3 Model series AS 45 2 x Tap, AS 110 INOX TROPICAL 3 x Tap, AS 160 INOX TROPICAL 4 X Tap :

- |                          |                |
|--------------------------|----------------|
| 1. CO2 inlet             | 4. Drip tray   |
| 2. Inlet of the beverage | 5. Thermostat  |
| 3. Overflow              | 6. Main switch |
|                          | 7. Tap         |

figure 8 B



figure 8 C



#### 9.4 Model series CWP 200 mobile, CWP 300 mobile, CWP 300/K profi mobile:

1. Dispense tower
2. Thermostat
3. Main switch
4. Inlet of the beverage
5. CO2 inlet

6. Plastic tank
7. Fan
8. Condenser
9. Motor compressor

figure 9 A

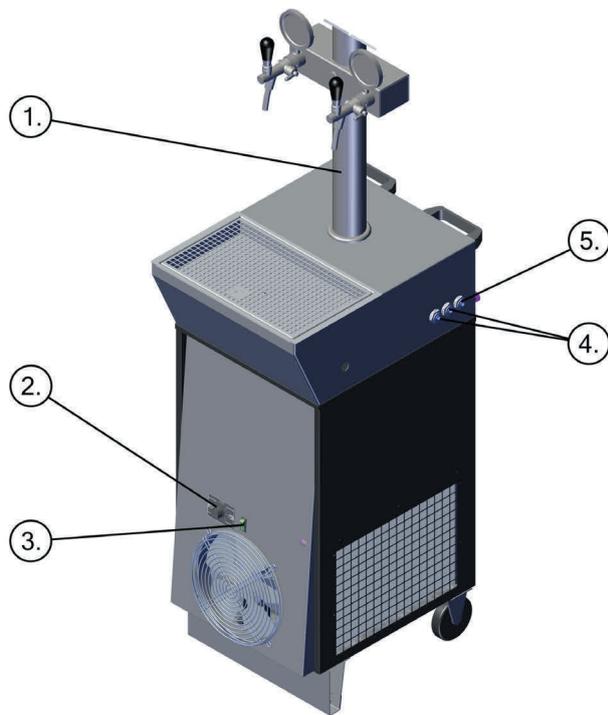
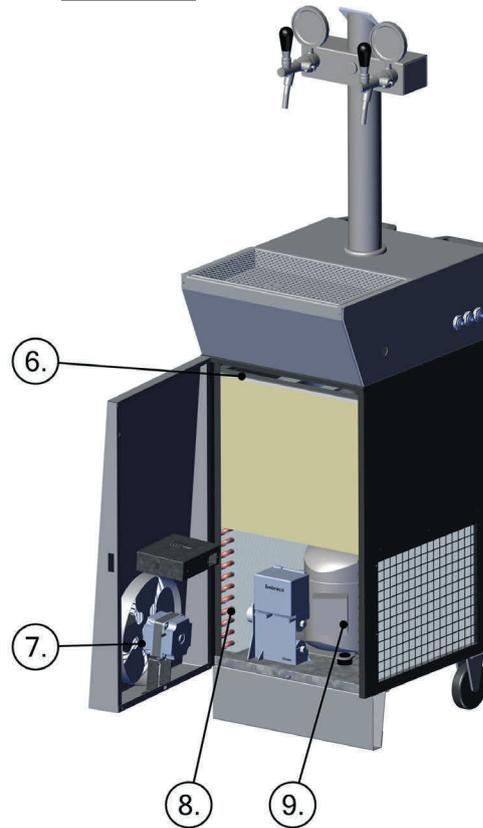


figure 9 B



#### 10. POURING FLUID INTO THE TANK:

Fill the plastic tank with clean water without any chemical treatment right up the overflow.

figure 9 C

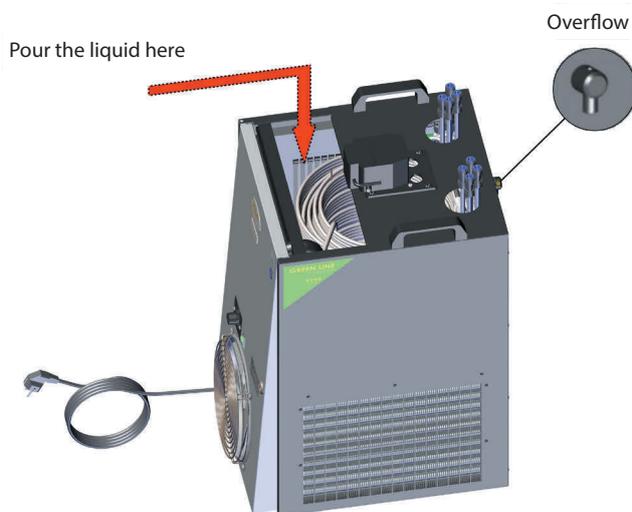
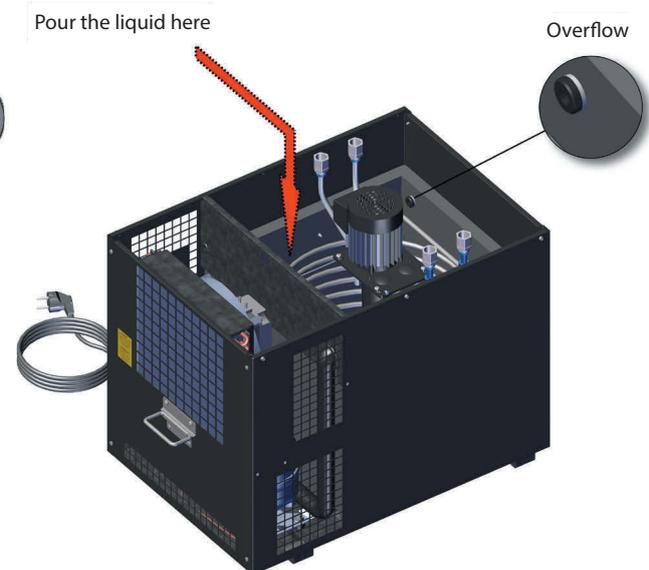


figure 9 D



**⚠ WARNING:** Before starting, fill the tank with clean water up to the overflow. Do not use any chemicals, as this could damage the cooling system. An ecological antifreeze mixture based on propylene glycol can be used for cooling to temperatures below freezing.

**⚠ WARNING:** Check the connection of the pump outlet, if it is not connected, water will spray from the pump outlet after switching on the device.

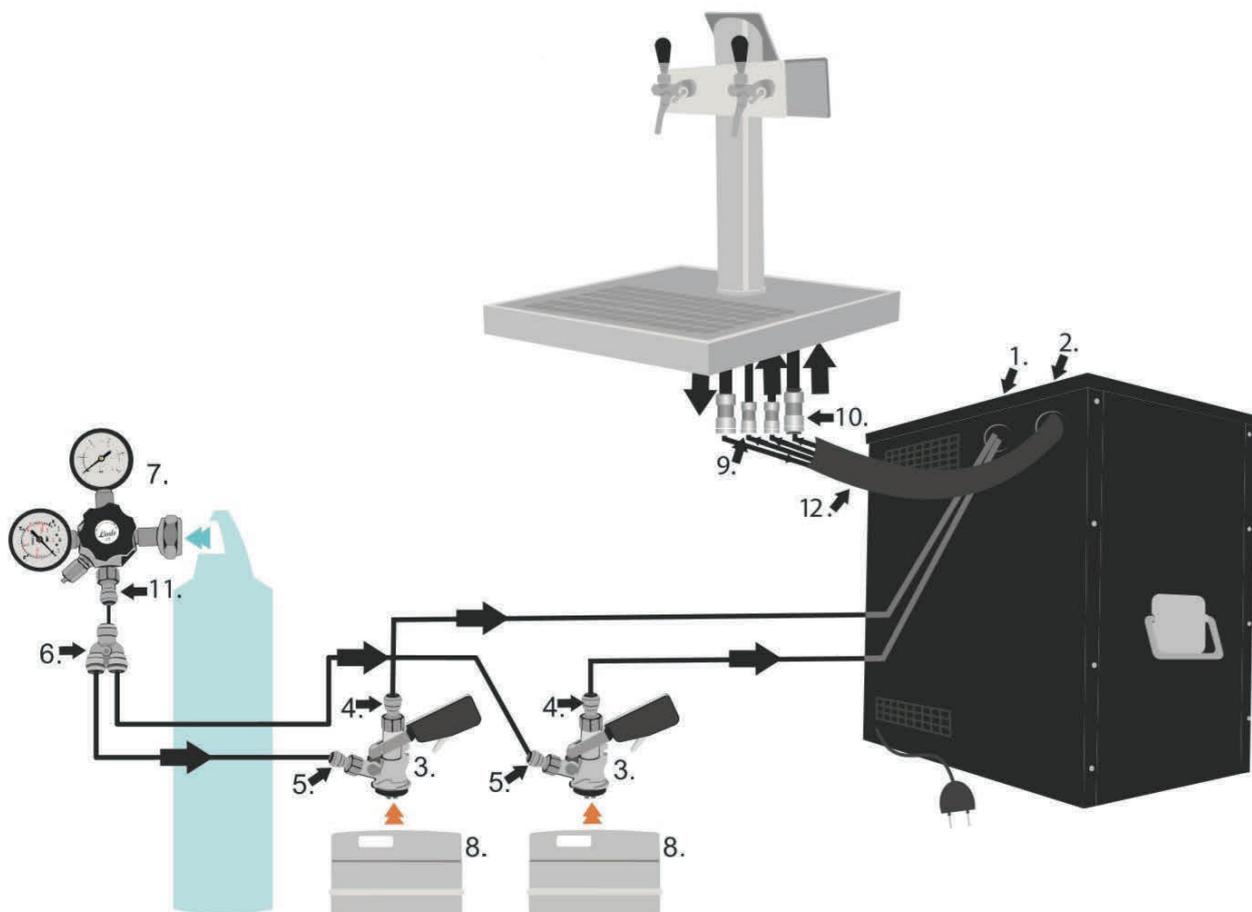
**⚠ WARNING:** After connecting the cooling coil the water level may drop in the plastic tank, so check again and add water if necessary.

## 11. BEVERAGE SUPPLY CONNECTION AND PRESSURISATION:

### 11.1 Connection and Pressurisation AS - 40 (coil 2x), CO<sub>2</sub>/N<sub>2</sub>

- |   |  |
|---|--|
| 1. Beverage inlet                             | 7. CO <sub>2</sub> pressure reducing valve |
| 2. Beverage outlet                            | 8. Beverage                                |
| 3. Keg coupler (A-system, S-system, M-system) | 9. JG SS 9.5 x 8 mm speed fitting          |
| 4. F 5/8 x 9.5 mm speed fitting               | 10. JG 12.7 x 8 mm speed fitting           |
| 5. F 5/8 x 8 mm speed fitting                 | 11. JG F7/16 x 8 mm speed fitting          |
| 6. Y 8 x 8 x 8 mm speed fitting               | 12. Python                                 |

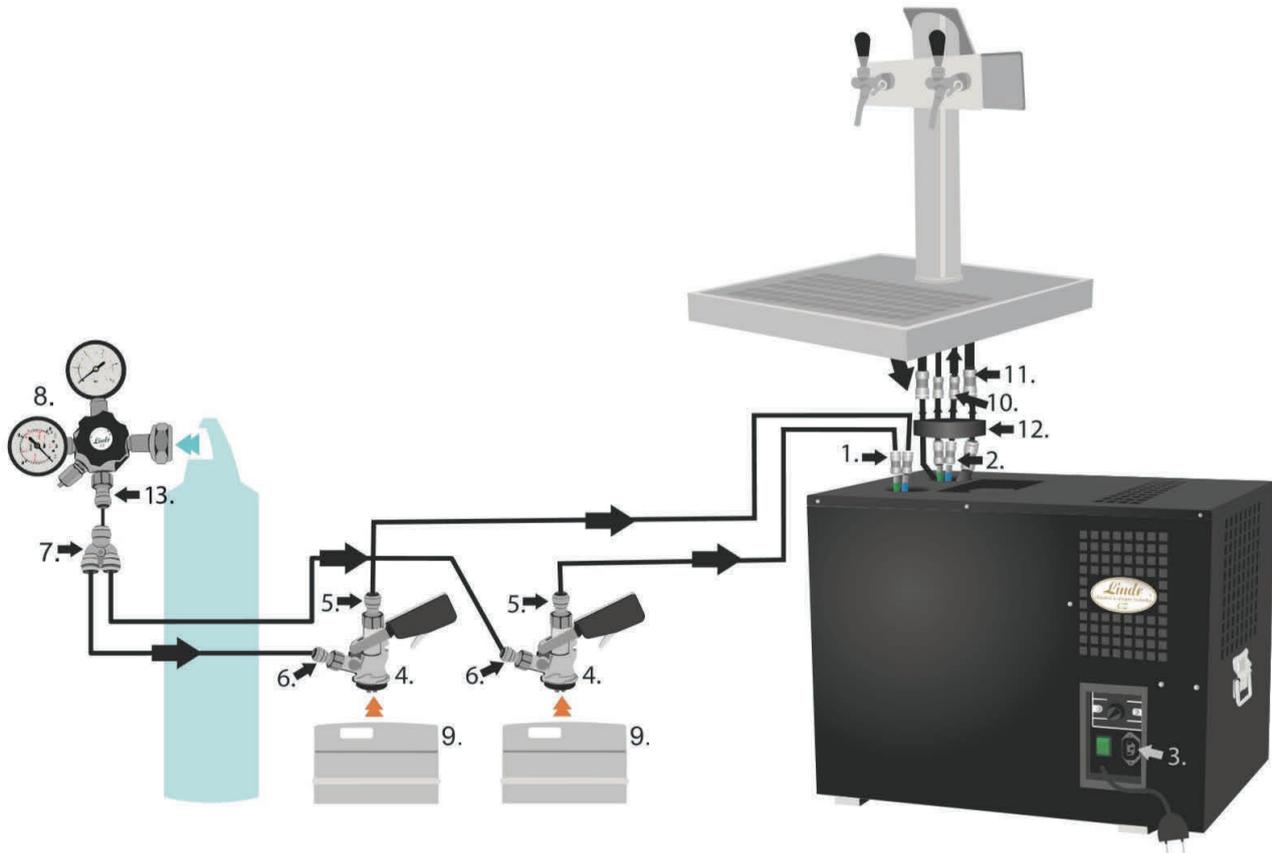
figure 10 A



## 11.2 Connection and Pressurisation AS - 80 (coil 2x), CO2/ N2

1. Beverage inlet
2. Beverage outlet
3. Plug for agitator pump
4. Keg coupler (A-system, S-system, M-system)
5. F 5/8 x 9.5 mm speed fitting
6. F 5/8 x 8 mm speed fitting
7. Y 8 x 8 x 8 mm speed fitting
8. CO2 pressure reducing valve
9. Beverage
10. JG SS 9.5 x 8 mm (2x) speed fitting
11. JG 12.7 x 8 mm (2x) speed fitting
12. Python
13. JG F7/16 x 8 mm speed fitting

figure 11A

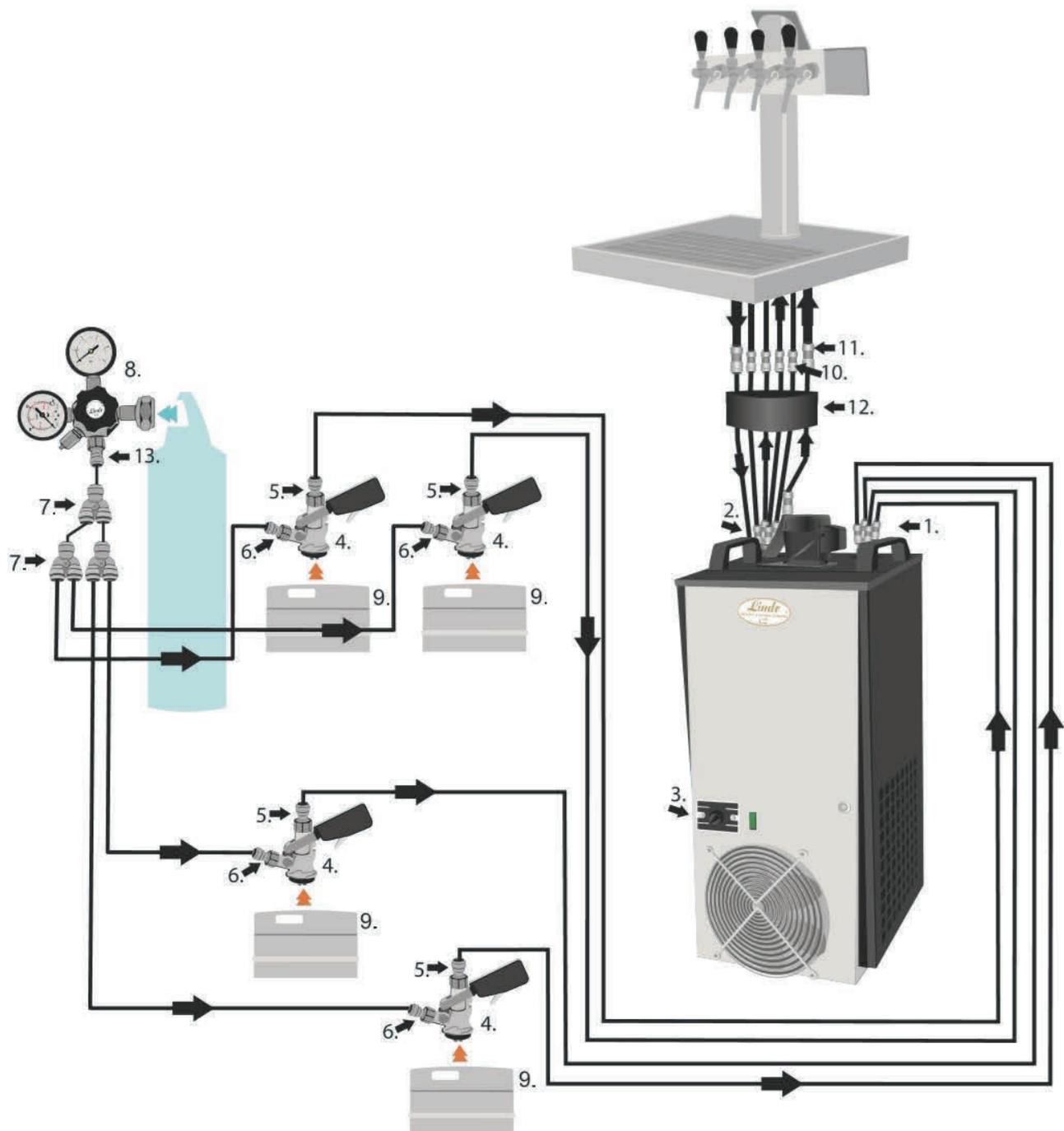


**RECOMMENDATION:** Only use quick couplings to connect beverage hoses. For the connection of tubes for the beverage use only fittings and clips specified by the supplier. Use a calibrated hoses.

### 11.3 Connection and Pressurisation CWP-200 (coil 4x), CO2/N2

1. Beverage inlet
2. Beverage outlet
3. Thermostat
4. Keg coupler (A-system, S-system, M-system)
5. F 5/8 x 9.5 mm speed fitting
6. F 5/8 x 8 mm speed fitting
7. Y 8 x 8 x 8 mm speed fitting
8. CO2 pressure reducing valve
9. Beverage
10. JG SS 9.5 x 8 mm (4x) speed fitting
11. JG 12.7 x 8 mm (2x) speed fitting
12. Python
13. JG F7/16 x 8 mm speed fitting

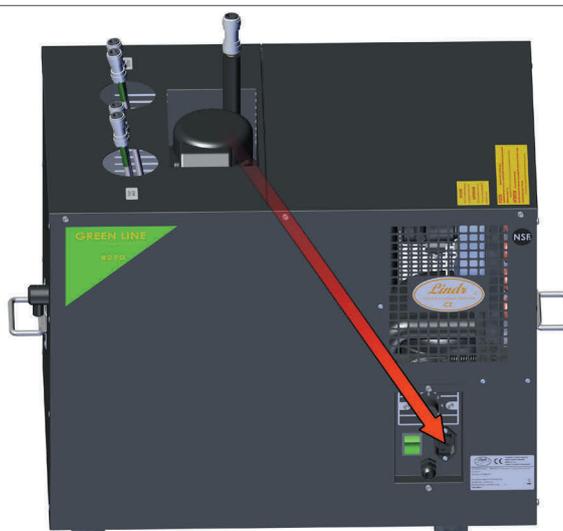
figure 12 A



**⚠ WARNING:** Check that all joints are sufficiently leak-tight after connection.

**ATTENTION:** For AS models where a stirrer pump is installed, be sure to connect the pump cable to the socket on the cooler. The pump with stirrer ensures an even temperature in the entire water bath and cools the beverage up to the tap.

figure 13 A



## 12. PUTTING INTO OPERATION:

1. Connect the air line and the beer line.
2. Connect the recirculation coil to the dispense tower.
3. Pour the liquid into the plastic tank.
4. Connect the cooler to the mains.
5. Switch to turn on the cooler.
6. Set the desired temperature on the thermostat - see point 15.
7. Tap the keg, see point 18, tapping the keg.
8. Cooling beverage is now underway. After being cooled, you can dispense the beverage.

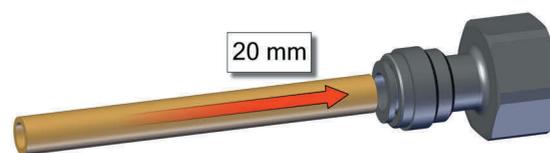
**⚠ WARNING:** If a leakage is found, untap the keg according to point 18 and turn off the device. Fix any leaks found on the tubing. If a leak is found inside the device or you are unsure how to proceed, contact a service centre.

## 13. HOW TO WORK WITH SPEED FITTINGS:

### 13.1 Speed Fitting Installation:

figure 14 A

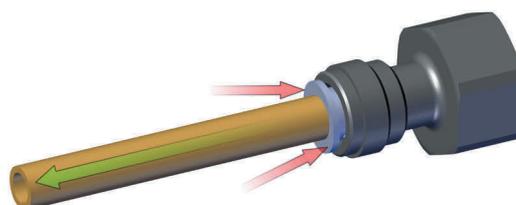
Grasp the speed fitting and insert the hose all the way inside the speed fitting body (ca. 20 mm). The end of the hose must be straight so that it plugs fully into the coupling. If the hose will not go in, moisten the end of the hose.



### 13.2 Speed Fitting Removal:

figure 14 B

Hold the grey ring tight against the body of the speed fitting and pull out the hose.



**⚠ WARNING:** If you do not hold the grey ring but pull at the hose, the speed fitting will cut even deeper into the hose.

**⚠ WARNING:** Hoses must not be pressurised during removal.

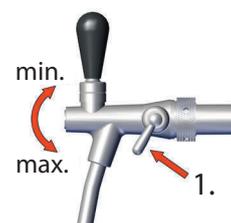
## 14. TAP INSTALLATION:

14

1.

figure 14 C

Turn the compensator lever (1.), so that it points down (see figure). The compensator lever on the tap is used to adjust the flow rate.



2.

figure 14 D

Fit the tap perpendicularly onto the spline.



3.

figure 14 E

Secure with a flare nut and turn left. (loosen to the right).



4.

figure 14 F

Tighten with the enclosed wrench.



## 15. TEMPERATURE AND ADJUSTMENT:

The temperature of the cooled beverage is controlled by a mechanical thermostat in temperature range of 2 °C to 8 °C. The thermostat has a numerical scale of 1-7.

figure 15 A



0 = OFF

figure 15 B



1 =

MAX. BEVERAGE TEMPERATURE (8°C)

figure 15 C



7 =

MIN. BEVERAGE TEMPERATURE(2°C)

## 16. CLEANING THE CONDENSER:

1. Remove the four screws holding the lid.
2. Remove the lid.
3. Remove the fan.
4. Clean the condenser with compressed air.

figure 15 D



figure 15 E



figure 15 F

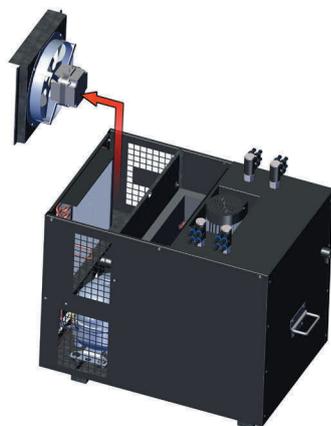
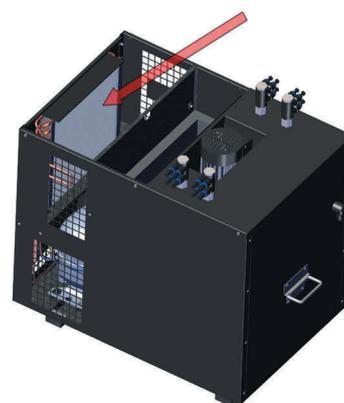


figure 15 G



## 17. KEG COUPLER ASSEMBLY:

### 17.1 Outlet for Keg Pressurisation:

Variant of connection with the use of a bushing; the hose is fitted onto the bushing and affixed with a clip.

figure 16 E

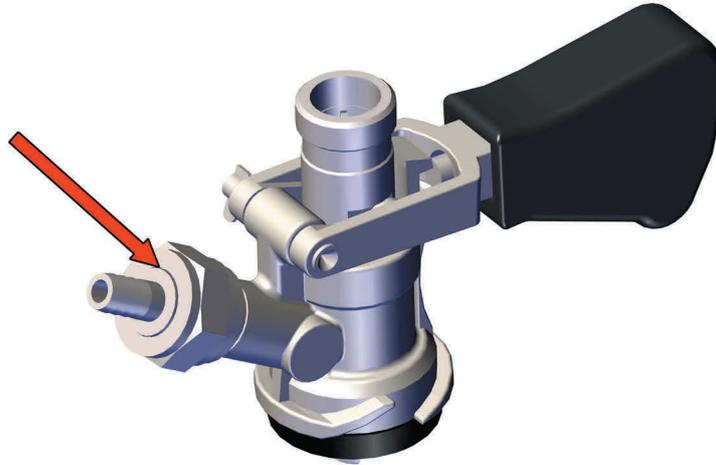


figure 16 A

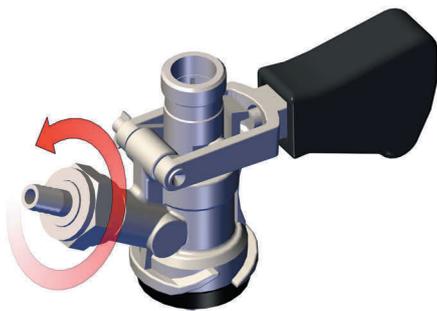


figure 16 B

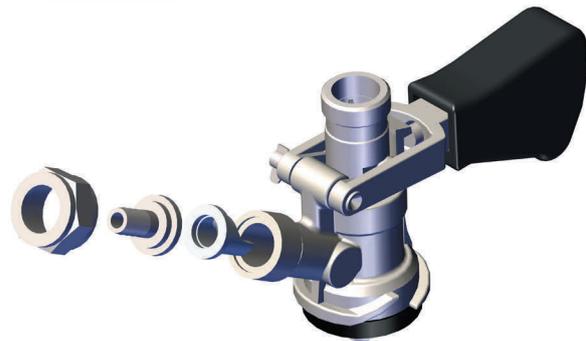


figure 16 C

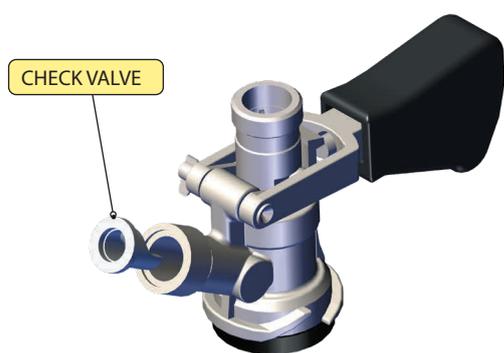
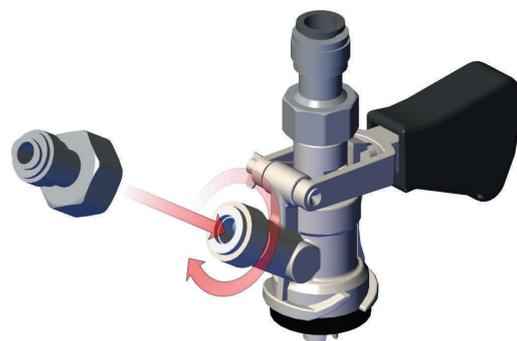


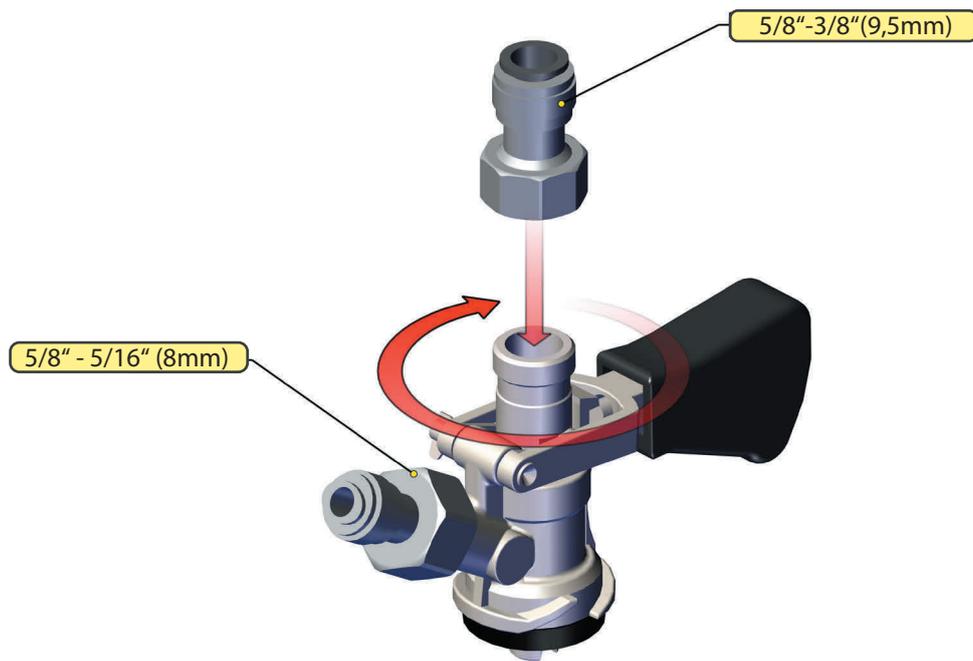
figure 16 D



**⚠ WARNING:** Before you screw the speed fitting onto the 5/8" thread, make sure the keg coupler (air inlet for delivery medium) has a lip valve (check valve) fitted on it.

## 17.2 Outlet for Beverage:

Screw an F 5/8" x 3/8" (9,5 mm) speed fitting onto the keg coupler.



## 18. KEG TAPPING AND UNTAPPING:

### 18.1 Keg Tapping:

Procedure for tapping a keg using an S-system keg coupler:

**! WARNING:** Make sure the adapter is clean before tapping the keg!

S-system keg coupler

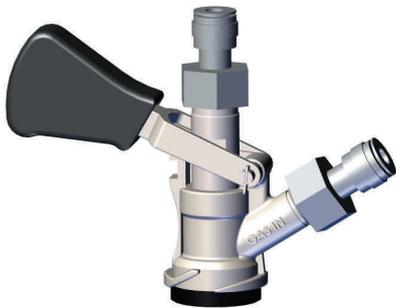


figure 17 A

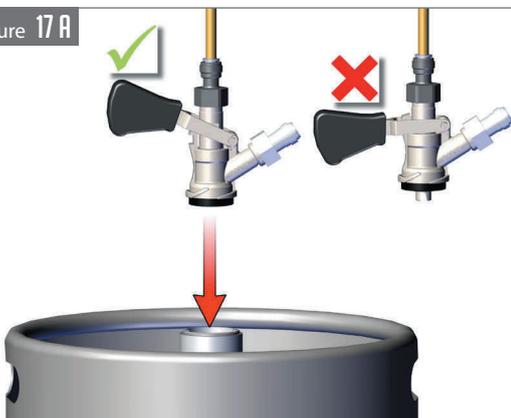


figure 17 B

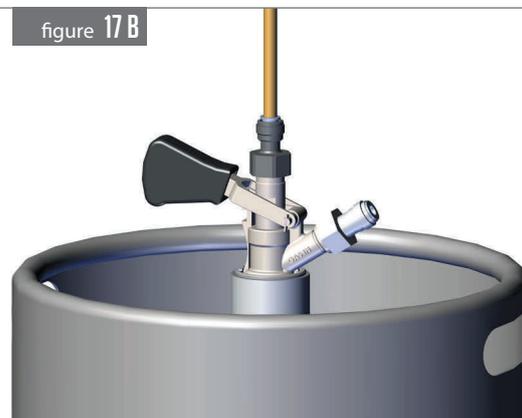


figure 18 A



figure 18 B

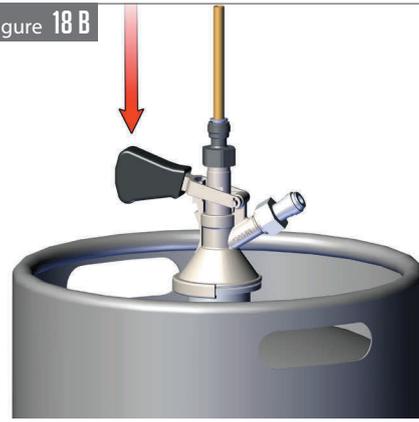


figure 18 C



**18.2 Keg Untapping:**  
Procedure for untapping a keg using an S-system keg coupler:

18

figure 18 D

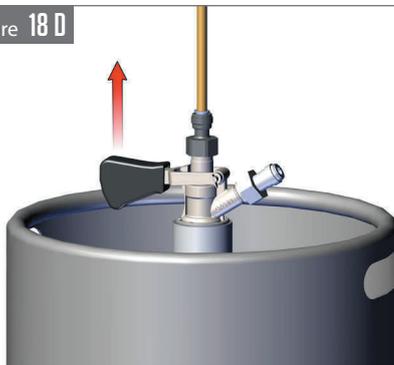
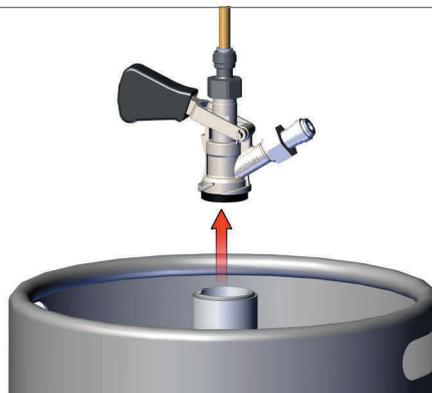


figure 18 E



figure 18 F



### 18.3 Keg Tapping:

Procedure for tapping a keg using an A-system keg coupler:

**⚠ WARNING:** Make sure the adapter is clean before tapping the keg!

A-system keg coupler

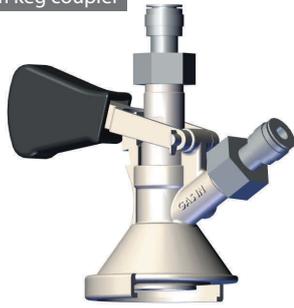


figure 19 A

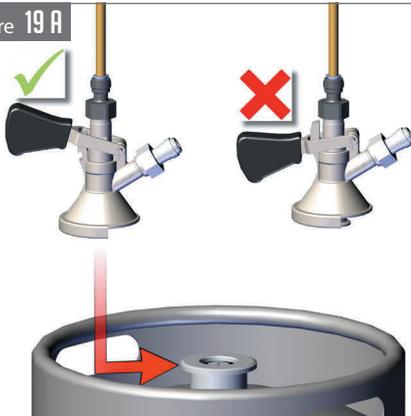


figure 19 B

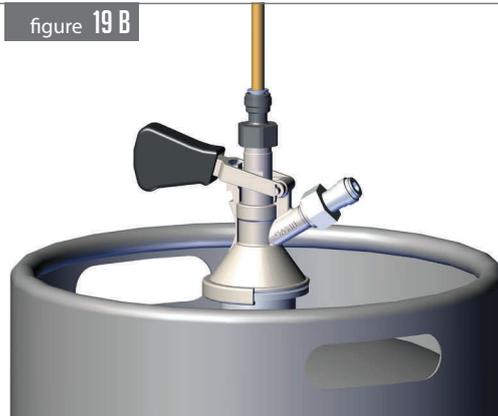


figure 19 C

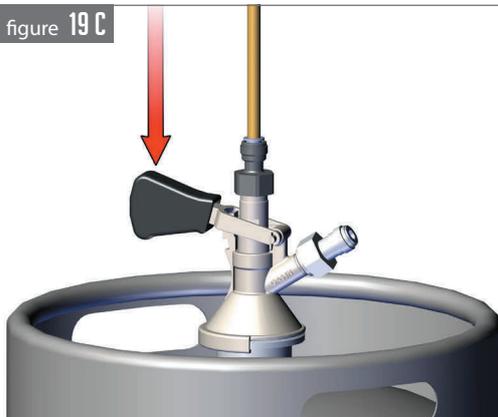
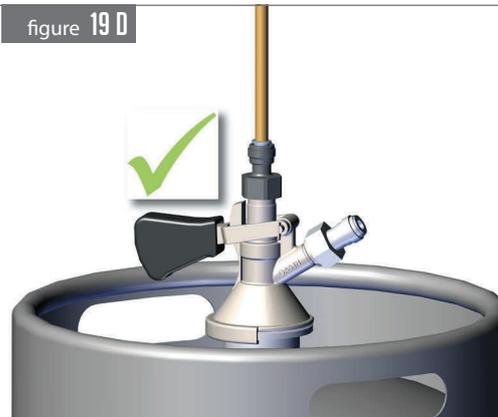


figure 19 D



### 18.4 Keg Untapping:

Procedure for untapping a keg using an A-system keg coupler:

figure 19 E

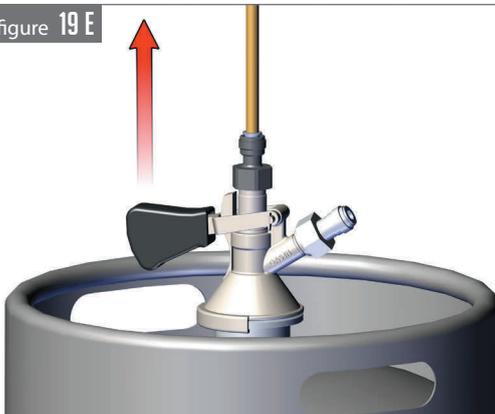
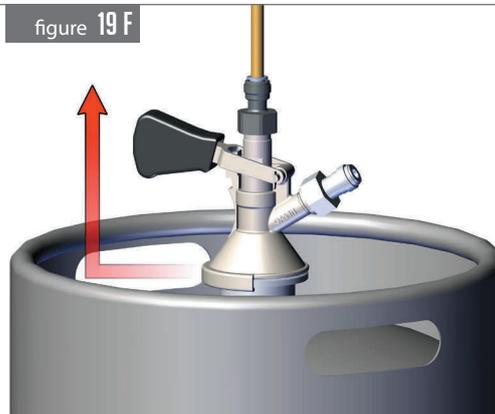


figure 19 F



## 19. TABLE OF MALFUNCTIONS

<i>Malfunction</i>	<i>Cause</i>	<i>Removal</i>
beverage does not flow	keg tapped incorrectly	check that the keg coupler lever is pushed down
		device with built-in compressor - turn on the switch
	water from sanitation froze	turn off the device; then wait until the beverage starts flowing again (may take a few minutes, or hours!)
	compensator is closed	move the compensator lever on the tap
beverage cooled insufficiently	incorrect thermostat setting	turn the thermostat knob to the right towards number 7
	poor air circulation	check the cleanliness of condenser plates
	device overheats	place the device in a colder environment
tap jerks, drink sprays out	pressure too high	reduce delivery medium supply, reduce pressure in the keg
air compressor does not switch on		press the switch on the cooler
air compressor does not switch off	leakage	pull out and reinsert the air hose, tighten the nuts on the keg coupler
beer foams excessively		reduce beverage temperature - turn the thermostat knob to the right
		regulate flow rate by pushing the compensator lever up
speed fittings leaking	hose poorly inserted	pull out the hose, check that the end of the hose is flat (not at an angle), level off with a knife if needed
	scratches on the hose	pull out the hose and shorten by ca. 2 cm

**i NOTE:** If the defect persists even after the above steps are taken, contact a service centre.

**Do not forget to specify the following:**

- type of defect
- product type
- production year
- product's serial number (found on the machine plate)

### Ordering Components

ALWAYS USE ORIGINAL COMPONENTS. The manufacturer or supplier bear no responsibility for non-original components or components not recommended by the manufacturer.

## 20. SPARE PARTS

When ordering spare parts, always provide the following:

- product type
- production year
- product's serial number
- full name of the spare part and its number

## 21. SANITATION BY WATER

### (Sanitation Adapter)

Connect the sanitation adapter (not included) to water mains using a hose.

**⚠ WARNING!** Maximum water temperature must not exceed 25 °C.

figure 21 A

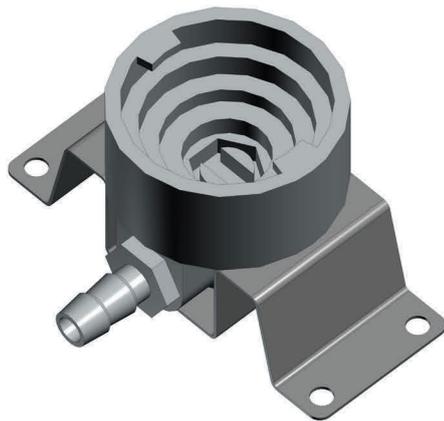
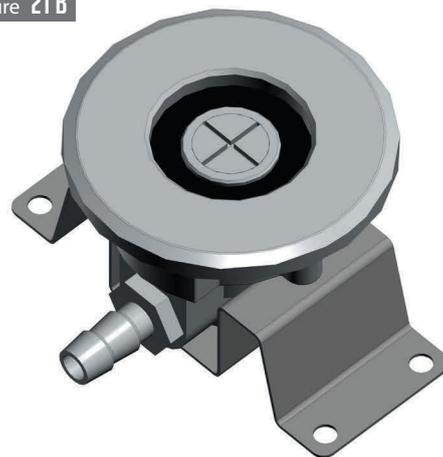


figure 21 B



**i NOTE:** Sanitation adapter is not included. Can be purchased as an accessory for the cooler.

### Sanitation Procedure

Once you have finished a keg, connect the keg coupler to the sanitation adapter the same way as if you were tapping a keg. Once connected, turn the bar tap lever to open position and keep it open until clean water flows out of the tap (all beverage residue and partial sediments flush out). For better sanitation of the cooling device, place cleaning balls into the hose beyond the keg coupler and use pressurised water to clean out the beverage tubing.

**i NOTE:** Remember to dismount the tap and remove the cleaning balls.

## 22. MAINTENANCE

Flush the beverage tubing of the cooler after each use with pressurised water (see Sanitation by Water). To make flushing easier, use a sanitation adapter according to your type of keg coupler (not included in standard accessories). The cooler must be sanitised once every 14 days by a person with chemical

engineering qualifications. The condenser must be checked for cleanliness every month. Any dirt found must be cleaned with compressed air or wiped off. Otherwise, there is a risk of reduced cooling output or damaging of the cooler.

## 23. INSPECTION BEFORE EVERY USE

1. Visual check.
2. Lead-in cable check.
3. Condenser cleanliness check (in case of excess pollution of the condenser, clean more frequently than 1x a month).
4. Inspection of water level.

 **WARNING:** Do not use the device if defects or malfunctions are found.

## 18. PERIODIC CHECKS:

- ✓ 1x day: check the water level in the tank.
- ✓ 1x a week: check that the lead-in cable is undamaged and that the plug is firmly in the socket.
- ✓ 1x a week: check that the device is not exposed to radiant heat.
- ✓ 1x a week: check that air circulation is not obstructed.
- ✓ 1x a month: check the cooling unit's condenser and clean it regularly.
- ✓ 1x a month: check water purity in the device (chiller tank), or change it if necessary.
- ✓ 1x a year: have an engineering inspector check the electrical safety of the device.

## 25. ENVIRONMENTAL PROTECTION

### **Waste Sorting**



This product must not be disposed of in communal waste. Electrical waste in the Czech Republic is disposed of within the Rema System ([www.remasystem.cz](http://www.remasystem.cz)).

***In countries other than the Czech Republic, waste sorting is subject to local regulations.***



Sorting waste allows recycling and reusing used products and packaging materials. Reuse of recycled material helps protect the environment from pollution and reduces resource consumption. Local regulations may regulate the method of disposing of household appliances at local collection points or at the point of sale.

## 26. TECHNICAL DATA:

PRODUCT MODEL	COOLING POWER OF THE COMPRESSOR (HP)	COOLING POWER OF THE COMPRESSOR (W)	MAXIMUM COOLING CAPACITY (L/HOUR) TO 0°C/TK 45°C	CONTINUOUS COOLING PERFORMANCE (L/HOUR)	THERMAL GRADIENT $\Delta t$ (°C)	NUMBER OF TAPS (PCS)	TYPE OF REFRIGERANT	VOLTAGE	POWER (W)	AMPERAGE (A)	DIMENSION OF THE CABINET (WxDxH mm)	NET WEIGHT (KG)
<b>CWP 100</b> <b>GREEN LINE</b>	1/3	860	90	70	10	0	<b>R290</b>	220-240V 50Hz~1	621	2,70	275x340x610	29,0
<b>CWP 200</b> <b>GREEN LINE</b>	3/4	1550	140	120	10	0	<b>R290</b>	220-240V 50Hz~1	1035	4,50	330x420x680	37,5
<b>CWP 300</b> <b>GREEN LINE</b>	1	2300	200	180	10	0	<b>R290</b>	220-240V 50Hz~1	1081	4,70	420x510x680	49,0
<b>CWP 200 mobile</b> <b>GREEN LINE</b>	3/4	1550	140	120	10	2	<b>R290</b>	220-240V 50Hz~1	1081	4,50	335x400x1490	51,0
<b>CWP 300 mobile</b> <b>GREEN LINE</b>	1	2300	200	180	10	2	<b>R290</b>	220-240V 50Hz~1	1081	4,70	420x530x1520	66,0
<b>CWP 300/k profi mobile</b> <b>GREEN LINE</b>	1	2300	200	180	10	2	<b>R290</b>	220-240V 50Hz~1	1311	5,70	420x530x1520	71,0
<b>AS-40</b> <b>GREEN LINE</b>	1/8	310	45	25	10	0	<b>R290</b>	220-240V 50Hz~1	322	1,40	440x270x395	18,0
<b>AS-80</b> <b>GREEN LINE</b>	1/4	630	80	45	10	0	<b>R290</b>	220-240V 50Hz~1	506	2,20	530x330x475	26,0
<b>AS-110</b> <b>GREEN LINE</b>	1/3	860	110	60	10	0	<b>R290</b>	220-240V 50Hz~1	621	2,70	610x420x475	31,5
<b>AS-110 INOX TROPICAL</b> <b>GREEN LINE</b>	1/3	860	110	60	10	0	<b>R290</b>	220-240V 50Hz~1	621	2,70	640x450x480	32,0
<b>AS-160</b> <b>GREEN LINE</b>	3/4	1550	160	110	10	0	<b>R290</b>	220-240V 50Hz~1	874	3,80	660x420x540	40,5
<b>AS-200</b> <b>GREEN LINE</b>	3/4	2000	200	150	10	0	<b>R290</b>	220-240V 50Hz~1	782	3,40	660x420x540	42,5
<b>AS-160 INOX TROPICAL</b> <b>GREEN LINE</b>	3/4	1550	160	110	10	0	<b>R290</b>	220-240V 50Hz~1	874	3,80	730x530x700	44,5
<b>AS-45 2x Tap</b> <b>GREEN LINE</b>	1/8	310	45	25	10	2	<b>R290</b>	220-240V 50Hz~1	322	1,40	440x270x430	21,0
<b>AS-110 INOX TROPICAL 3x Tap</b> <b>GREEN LINE</b>	1/3	860	110	60	10	3	<b>R290</b>	220-240V 50Hz~1	529	2,30	640x450x480	38
<b>AS-160 INOX TROPICAL 4x Tap</b> <b>GREEN LINE</b>	3/4	1550	160	110	10	4	<b>R290</b>	220-240V 50Hz~1	874	3,80	730x530x700	48,0

