



from the house of
GEKKEIKAN®
the world's finest sake

Gekkeikan® Sake Machine Owner's Manual



Thank you for purchasing a Gekkeikan® Sake Machine!

REGISTRATION INFORMATION

Register your machine

- Online at: www.gekkeikansakemachine.com

**PLEASE MAKE SURE TO REGISTER YOUR MACHINE. FAILURE TO DO SO MAY CAUSE DELAYS IF YOU REQUIRE WARRANTY SERVICE.
NOTE: THIS MACHINE COMES WITH A 1 YEAR WARRANTY.**

IMPORTANT!
PLEASE RETAIN YOUR ORIGINAL BOX AND PACKAGE MATERIALS FOR A PERIOD OF 1 YEAR. THIS WILL BE NEEDED FOR SHIPPING IF YOUR MACHINE NEEDS TO BE RETURNED FOR SERVICE OR REPAIR.

Please visit www.gekkeikansakemachine.com or call **1.800.713.8881** for more information on warranty, repair and returns.

NOTICE

The Gekkeikan® Sake Machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the Gekkeikan® Sake Machine by a person responsible for their safety.

Children or individuals under the age of 21 are not permitted to use the machine. Children should be supervised to ensure that they do not play with the Gekkeikan® Sake Machine.

The Gekkeikan® Sake Machine's intended use is to dispense Gekkeikan® sake and should be operated in accordance with the laws and regulations of the location in which such use takes place.

Get to know your Gekkeikan® Sake Machine

Model	GK Sake Unit
Dimensions	15.5" W x 13.5" D x 25" H
Unit Net Weight	15.5 KGS / 34 LBS
Power Required	110V–120VAC / 60HZ
Current Draw	3A at start / 1.5 A steady
Electrical Cord	6 Ft.
Compressor	Danfu PW2.5 DV
Refrigerant / Charge Size	R134A / 32g
Average Warm Sake Temperature	145°F
Average Cold Sake Temperature	40°F
Capacity of Heating Tank	1 Liter
Capacity of Cooling Tank	2.5 Liter
Required Clearances	Approximately 4 inches on all sides
Operating Environment	For Indoor Use Only Between 50°F (10°C) and 90°F (32°C)

Operation Information

General: The Gekkeikan® Sake Machine has a unique display, refrigeration and heating delivery system designed to dispense Gekkeikan® sake at it's optimal temperatures.

The Gekkeikan® Sake Machine is designed to hold only
18L cubes or **6L sake drum adaptor**.

DO NOT ATTEMPT TO USE BOTTLES OR OTHER UNSPECIFIED EQUIPMENT.

CARTON CONTENTS

The following are packaged with the dispenser:

- (1) Drip tray
- (1) Retaining ring
- (1) Sake Machine cap
- (1) Owner's manual
- (1) Quick start

*Visit www.gekkeikansakemachine.com to order glassware.

UNPACKING & SET UP INSTRUCTIONS

1. Remove the included retaining ring and Sake Machine cap.



Retaining ring



Sake Machine cap

2. Remove foam inserts to reveal the machine.
3. Carefully remove the machine by lifting it straight up out of the box.
DO NOT HOLD THE GEKKEIKAN® SAKE MACHINE BY THE FRONT FAUCETS!
4. Place the machine on a flat surface in a desired location with 4 inches of clearance on all sides.
5. Before plugging in, make sure the power switches in the back are in the OFF position.
(The Warming & Cooling functions are OFF, when 0 symbol on rocker switch is depressed)



6. Insert drip tray in the lower front side of the machine.
The drip tray is adjustable for different size Tokkuri.



Large Tokkuri



Medium Tokkuri



Small Tokkuri

INSERTING THE 18L CUBE

1. Remove original 18L cube cap & freshness foil.
2. Place retaining collar on 18L cube neck.



3. Tightly screw on 18L cube adaptor over retaining collar.



4. Turn the 18L cube upside down on the Gekkeikan® Sake Machine, with 18L cube retaining ring and Sake Machine cap engaging the circular inlet. (As depicted in the below illustration)



5. Plug in, and turn the rocker switches ON.
(The unit is ON when — symbol is depressed)
6. 18L cube is inserted correctly when the sake begins to drain from the bottle, into the cooling & warming tanks.
(Make sure the sake cube is seated flush with the top of the machine)

DISPENSING FROM YOUR GEKKEIKAN® SAKE MACHINE FOR THE FIRST TIME OR AFTER A CLEANING

Priming the machine: In order to deliver the freshest sake, our machine is vacuum sealed and the system requires priming to dispense product.

1. Make sure the sake **cube is seated flush** with the top of the machine.
A gentle push may be required to ensure proper contact.
2. Insert glassware into **HOT** faucet stem and gently push in glassware.
The faucet stem will now be in a 90 degree angle activating pump.
3. Allow pump to run for **2 to 3 minutes**, or until sake begins flowing.
4. To **STOP**, remove glassware from faucet stem and set at original position (45 degree angle) or press **RED** stop button on faucet control panel.

The **ADD SAKE** light may still be flashing after a new 18L cube has been placed on top of the machine; especially during the initial setup and post cleaning. The 18L cube is inserted correctly when the sake begins to drain from the cube, into the cooling and warming tanks. Allow a few minutes for the machine to fill after system priming.

Note: When the **ADD SAKE** light is flashing, the heating function is disabled.



DISPENSING FROM YOUR GEKKEIKAN® SAKE MACHINE

Depending on your needs from time to time you may choose to automatically or manually dispense product from your machine.

1. To dispense **automatically** insert glassware into desired faucet stem and gently push in glassware. The faucet stem will now be in a **90 degree angle** activating the dispense pump. Once the sake from the glassware comes in contact with the faucet sensors, the pump will **turn off** automatically.
2. To engage **manual mode** insert glassware into desired faucet stem and gently push in glassware. The faucet stem will now be in a **90 degree angle** activating pump.
3. Sake will begin flowing automatically. Press the **RED "OFF" button to stop** the flow of product.
4. Leaving the faucet in a 90 degree angle can now **override the auto stop** by pressing the **GREEN "ON"** button.

RETAIN YOUR ORIGINAL BOX AND PACKING MATERIALS FOR A PERIOD OF 1 YEAR. THESE ITEMS ARE NEEDED IF YOUR MACHINE REQUIRES SERVICE OR REPAIRS.

CLEANING INSTRUCTIONS

1. Turn switches in rear of machine to the off position and remove existing 18L cube.
2. Drain remaining sake from BOTH the Warm & Cold faucets.
3. Remove drip tray to expose drain ports & air vent.
 - a) Hot drain marked with a RED cap (CAUTION: contents may be hot)
 - b) Cold drain marked with a GREEN cap
 - c) Air vent marked with a WHITE cap
4. Refill the empty 18L cube with at least 4L of water & FDA cleaning solution mix. Please mix the FDA approved cleaning solution per the manufacturer's recommended dilution. Flush cleaning solution through the system from BOTH the Warm & Cold faucets as well as both drain ports.

Examples of an FDA approved solutions are Beer Line Cleaner, One Step, IO Star, etc.
5. Repeat step 4 with warm water, until system is clear.
6. Drain remaining water from BOTH Warm & Cold faucets.
7. Make sure to clean the 18L cube adaptor and retaining collar with warm water.
8. Wipe down both HOT/COLD faucets & sensors with warm water.

CLEANING SHOULD TAKE PLACE AFTER MACHINE HAS NOT BEEN USED FOR AN EXTENDED PERIOD OF TIME, OR ONCE A MONTH DURING REGULAR USE.

NOTE: THE 6 LITER SAKE BARREL MAY ALSO BE USED FOR CLEANING.

IMPORTANT

When setting up your new Gekkeikan® Sake Machine, place it on a level surface, indoors, with 4 inches of space on all sides to allow for adequate airflow from the refrigeration system.

DO NOT PLACE MACHINE ON AN ANGLE. FAILURE TO PROVIDE ADEQUATE CLEARANCE AROUND THE MACHINE WILL RESULT IN IMPROPER FUNCTIONING OF THE MACHINE OR POSSIBLE DAMAGE TO INTERNAL COMPONENTS.

WARNINGS AND IMPORTANT NOTICES

DANGER

ELECTRICAL SHOCK HAZARD

Can cause injury or death.

Service should only be performed by qualified service personnel.

Before attempting to perform ANY maintenance, UNPLUG unit.

Use extreme care during electrical circuit tests.

Live circuits may be exposed.

THERE ARE NO USER REPLACEABLE PARTS OR USER ADJUSTMENTS INSIDE THE MACHINE.

IF THE POWER CORD IS DAMAGED IT MUST BE REPLACED BY THE MANUFACTURER, AUTHORIZED SERVICE AGENT, OR SIMILARLY QUALIFIED PERSONS TO AVOID A HAZARD.

WARNING

DO NOT introduce water or other fluids with a freezing temperature above -32°F while the POWER switch is in the ON position.

Failure to do so may result in the unit freezing, causing internal damage.

Drink Responsibly

Manufactured and sold under license exclusively by Tap Machine Inc., Bethel, CT.
Gekkeikan is the registered trademark of Gekkeikan Sake Company Ltd. Gekkeikan Sake.
Sidney Frank Importing Co., Inc. New Rochelle, NY.