



Keg Cooler



KEG1



KEG2

Installation, Operation & Maintenance Manual
(HC Gas R290 used)

Safety Tips

- Position on a flat, level and stable surface.
- Position the display in the correct environment with adequate ventilation space behind and above the unit, Ambient temperature must be 450mm AFFL.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
- Consult Local and National Standards to comply with The following:
 3. 'Health and Safety at Work Legislation
 4. 'BS EN Codes of Practice
 5. 'Fire Precautions
 6. 'IEE Wiring Regulations
 7. 'Building Regulations
- The electrical power supply must be protected by and Earth Fault Protective device like an RCD, or RCBO. **DO NOT** use Extension leads.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT use the appliance outside without shelter and protection from external influences.
- DO NOT use this appliance to store medical supplies.
- DO NOT use electrical appliances inside the appliance. (e.g. heaters, ice-cream makers etc.)
- DO NOT stand or support yourself on the base, shelves or doors.
- DO NOT allow oil or fat to come into contact with the plastic components or seals. Clean immediately if contact occurs.
- Bottles that contain a high percentage of alcohol must be sealed and placed vertically in the refrigerator.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packing away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an agent or a recommended qualified technician in order to avoid a hazard.
- Ensure the unit is Isolated and disconnected from the power supply, gas bottle(s) and any external hoses before moving the cooler. Do not pull on the power cord.
- Ensure gas bottles are secured appropriately.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your product.

Unpacking the unit

Tools required: Phillips screwdriver.

Use a Phillips screwdriver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid (see image 1). Then carefully lift the front of the cooler out of the skid. Ask for assistance due to the weight of the unit. **DO NOT USE THE COUNTERTOP AS A LIFTING POINT.**



Image 1

Pack Contents

- | | |
|------------------------|----------------|
| • Keg Cooler | 9. Keg Coupler |
| • Riser with tap(s) | 10. Keys |
| • Instruction manual | |
| • Top rail (KEG1 only) | |

We pride ourselves on quality and service, ensuring that at the time of packing the contents are supplied fully functional and free of damage. Should you find any damage as a result of transit, please contact your dealer immediately.

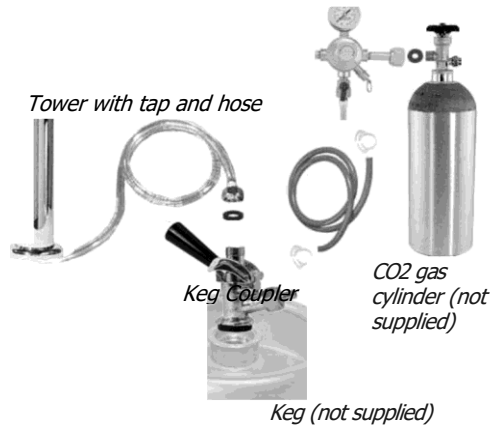
Installation Note:

If the appliance has not been stored or moved in an upright position, let it stand upright for approximately 6 hours before operation. If in doubt allow the appliance to stand. Care must be taken when moving the cooler over uneven ground, the keg(s) should be removed if moving the cooler over long distances or uneven ground. Ensure the cooler is located in a dry location.

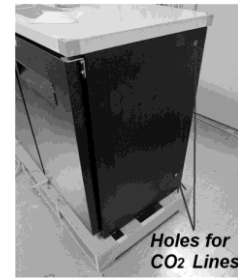
1. Remove the appliance from the packaging. Make sure, that all protective plastic film and coatings are thoroughly removed from all surfaces.
2. Maintain a distance of 20cm (7 inches) between the unit and walls, ceilings or other objects for ventilation. Increase this distance if the obstacle is a heat source.
3. Ensure the ambient temperature is below 30°C with relative humidity < 55%, and avoid locations below 15 degrees C.
4. Beware of enclosed rooms with other refrigeration equipment as additional ventilation may be required.
5. Ensure cabinet is level, adjust to level as necessary.
6. Ensure the mains supply lead is not trapped and is connected to an appropriate fixed electrical outlet which is protected by an Earth fault protective device like an RCD or RCBO.
7. Ensure the drain hose under the unit is adequately located into the drip tray (KEG1).

BEER DISPENSING SYSTEM

CO2 regulator and hose (not supplied)

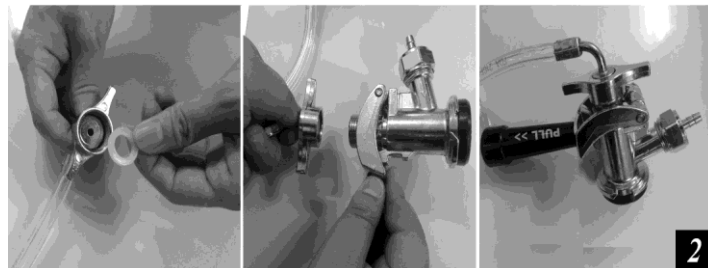


REMOTE CO2 GAS CYLINDER INSTALLATION



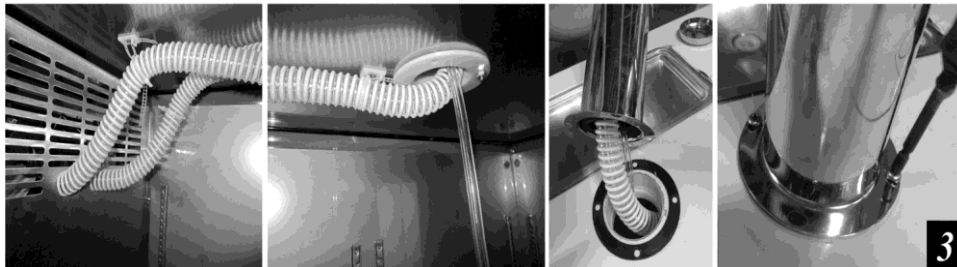
- Remove plug on the right wall with a pair of pliers(KEG2) on the rear wall (KEG1).
- insert CO2 line through the hole.
- Seal hole around CO2 line with silicone sealer to prevent cold air leakage.
- Ensure any remote Cos gas cylinders are adequately supported and secured to prevent movement.

DRAFT BEER TOWER INSTALLATION



1. Beer tower install contents.

2. Thread beer line connector to keg coupler.

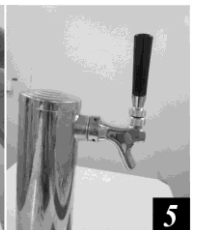


3. Insert air hose into the beer tower and secure beer tower to cabinet with the gasket under the beer tower.



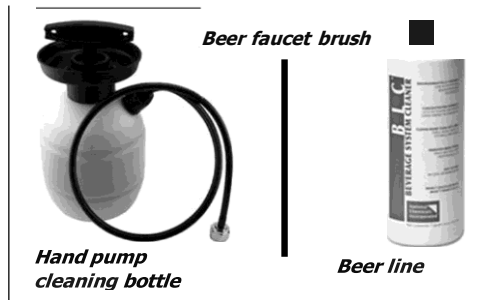
4. Make sure the air hose is always positioned to the top of beer tower, to keep the beer tap cold.

5. Thread handle onto beer tap.



KEG BEER LINE CLEANING

1. Tools

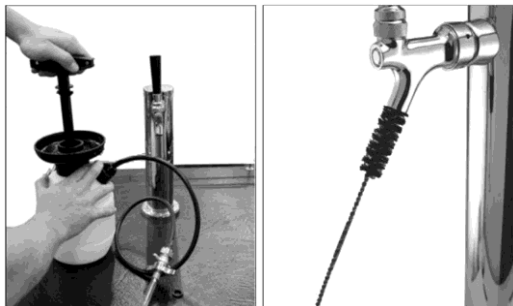


2. Pour cleaning solution and water into pump bottle and connect it to the beer Line.



3. Place a bucket under faucet and open beer faucet, pump to the bottle. Use brush to clean beer faucet. Continue to pump until all cleaning solution has run dry. You can also fill the line and let it soak for a while, then run through.

After you have run the cleaning solution through, open the bottle and fill cool water, repeat cleaning cycle to rinse the line of cleaning chemicals.



Storing Product

To get the best result from your appliance, follow these instructions:

- Switch the cooler on and run for 2 to 3 days prior to loading to allow the cooler to pre-cool.
- Kegs placed in the cooler must be left to rest before first use to allow the temperature and pressures to settle
- Do not store inflammable, explosive, volatile fluid or gas inside the appliance.
- Do not place hot food or liquid inside the cooler.
- Do not overload the cooler, allow sufficient space to allow for air movement around the products ensure products do not come within 150mm from the back wall or evaporator housing.
- Load products carefully into the appliance to avoid damaging/ scratching the surfaces
- Clean up any spillage immediately to avoid possible blockage and cross contamination of foods
- Do not obstruct the fans inside the appliance.
- Do not place hot food or liquid inside the appliance.
- Avoid opening the doors for prolonged periods of time.
- Observe temperature and gas pressures during use
- Ensure a professional cellar service person sets up the temperature and gas pressure to suit the beer being stores inside, incorrect gas pressure can affect the quality of the pour.

Turn on

1. Close the door(s) of the appliance.
2. Ensure the power switch is set to [O] and turn on at the socket.
3. Switch on the power [I]. The current temperature within the appliance is displayed. Allow a minimum if 2 hours before loading the cabinet.

Adjusting the Set Temperature

1. Press and hold the set button for 3 seconds till the C led starts blinking with the current set temperature shown
2. Use the arrow keys to adjust to the required set temperature setting.
3. Press the set key to store, then leave for approx. 5 secs till the display shows the cabinet temperature, the cabinet will then cool down to the new set temperature. NOTE! The temperature shown on the display will fluctuate during normal use as the unit regulates the cabinet temperature.

Manual Defrost

The appliance will automatically run a defrost cycle every four hours. During this part of the cycle, the temperature may rise slightly, however the product temperature will not be affected.

Note: The cycle starts from the time the appliance is initially powered up.

To manually defrost the appliance:

1. Press and hold the DEFROST button for 5 seconds.
2. The defrost cycle will start immediately and the Defrost LED symbol illuminates. The defrost will last a maximum of 30 minutes.

Note: Starting a manual defrost also resets the automatic defrost timer.

Cleaning, Care & Maintenance

- Switch off and disconnect from the power supply before cleaning.
- Clean the top and interior of the appliance daily and as often as possible.
- Do not use abrasive or corrosive cleaning agents or sprays. These can leave harmful residues.
- Clean the drip tray and drip collection bottle frequently, flush beer lines and clean periodically.
- Clean the door seal with warm water with a mild detergent only.
- Always wipe dry after cleaning. Stainless steel cleaner can be applied to stainless steel surfaces to preserve the finish.
- Take care when cleaning the rear of the appliance. Sharp edges can cut.
- An agent or qualified technician must carry out repairs if required.

Cleaning the Condenser:

Periodically cleaning the condenser can extend the life of the appliance. We recommend cleaning the condenser ONCE A MONTH especially in warmer ambient temperatures. This is sited at the rear right-hand side(keg1) or behind the front left-hand grill (KEG2), Care must be taken not to damage the thin surface, gently brush the surface. We recommend that a skilled person or qualified technician cleans the condenser. Refit and secure all panels appropriately.

Troubleshooting

If your appliance develops a fault, please check the following table before making a call to your retailer.

Fault	Probable Cause	Action
The appliance is not working	The unit is not switch on	Check the unit is plugged in correctly and switched on
	Plug and lead are damaged	Call your agent or qualified technician
	Fuse in the plug has blown	Replace the fuse
	Power supply	Check power supply
	Internal wiring fault	Call your agent or qualified technician
The appliance turns on, but the temperature is too high/low	Too much ice on the evaporator	Defrost the appliance
	Condenser blocked with dust	Arrange the cleaning of the condenser
The appliance turns on, but the temperature is too high/low	Doors are not shut properly	Check doors are shut and seals are not damaged
	Appliance is located near a heat source/ high ambient / draughty location	Move the cooler to a more suitable location / increase ventilation
	Unsuitable foodstuffs are being stored in the appliance	Remove any excessive hot foodstuffs or blockages to the fan
	Appliance is overloaded	Reduce the amount of product stored in the appliance
The appliance is leaking water	The appliance is not properly levelled	Adjust to level the appliance (If applicable)
	The discharge outside is blocked	Clear the discharge outlet, check hose is adequately positioned in the tray.
	Excessive ice buildup due to high ambient humidity/high ambient temperature	Switch off the unit overnight to fully defrost, make provision to contain any surplus water.
	Excessive condensation on cabinet / riser	High ambient temperatures and humidity increase room ventilation. Check set point and operating temperature is above 1°C.
	The water container is damaged / vaporizing tray heater not working	Call your agent or qualified technician
Troubleshooting process for abnormal sounds	Check if the product is placed horizontally.	Place the product horizontally.
	Check if there are any other items in contact with the product.	Put other items off the product.
	Check if all the castors are in contact with the ground.	Adjust level to make contact with the ground.

Beer too flat	Check gas pressure suits the beer	Increase gas pressure in stages allow time for pressure to regulate. Seek professional advice.
	Check cooler temperature	Check optimum serving temperature for the product, adjust temperature to suit. Seek professional advice
Beer too frothy	Check gas pressure suits the beer	Reduce gas pressure in stages allow time for pressure to regulate. Seek professional advice.
	Check cooler temperature	Check optimum serving temperature for the product, adjust temperature to suit. Seek professional advice
	Excessive movement during transportaion	Allow sufficient time for beer to settle

Technical Specifications

MODEL	Description	Refrigerant	Refrigerant amount (g)	Temperature range	Input power (w)	Climate class	Net weight (Kg)	Gross weight (Kg)	Product dimensions excl riser WxDxH (mm)
KEG1	SINGLE KEG COOLER WITH RISER AND TAP c/w S Type keg coupler	R290	55	0°C ~ 4°C	160	4	60	80	596*772*983
KEG2	DOUBLE KEG COOLER WITH RISER AND TAP c/w S Type keg coupler	R290	75	0°C ~ 4°C	330	4	105	128	1240*620*1035

Electrical Wiring

Appliances are supplied with a 3 pin, BS1363 plug and lead, with a 13 amp fuse as standard.

The plug is to be connected to a suitable fixed mains socket outlet; extension leads or plug adaptors should not be used.

Appliances are wired as follows: Live wire (coloured brown) to terminal marked L Neutral wire (coloured blue) to terminal marked N Earth wire (coloured green) to terminal marked E.

All appliances must be earthed, using a dedicated earthing circuit. If in doubt, consult a qualified electrician.

The electrical socket outlet must be protected by an Earth fault protective device such as an RCD, RCBO.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

R290 refrigerant is used for this equipment.



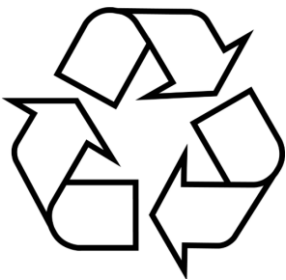
Caution!

Consult repair manual/owner's guide before attempting to install or service this product. All safety precautions must be followed. Dispose of properly in accordance with federal or local regulations. Risk of fire or explosion due to puncture of refrigerant tubing. Follow handling instructions carefully.

Danger!

Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

Disposal



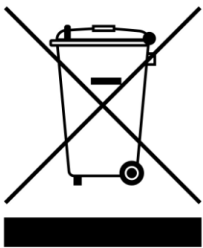
EU regulations require refrigeration product to be disposed of by specialist companies who remove or recycle all gases, metal and plastic components. Consult your local waste collection authority regarding disposal of your appliance. Local authorities are not obliged to dispose of commercial refrigeration equipment but may be able to offer advice on how to dispose of the equipment locally. All packaging materials should be disposed of in an environmentally friendly way. The cardboard may be re-used or recycled. The protective foil and the foam cushions are CFC-free. Do not allow children to play with the packaging and destroy plastic bags safely.

DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous ... even if they will sit for "just a few days." If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

- Remove the doors
- Leave shelves in place to prevent children from easily climbing inside.

Environmental protection



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centers (if available).

Compliance

Parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Products have been approved to carry the following symbols:

