REFRIGERATION AVANTCO

User Manual

Beer Keg Dispenser User's Manual

05/2015

Beer Kegs

KEGERATRB, KEGERATRS

Recommended for household use only. Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

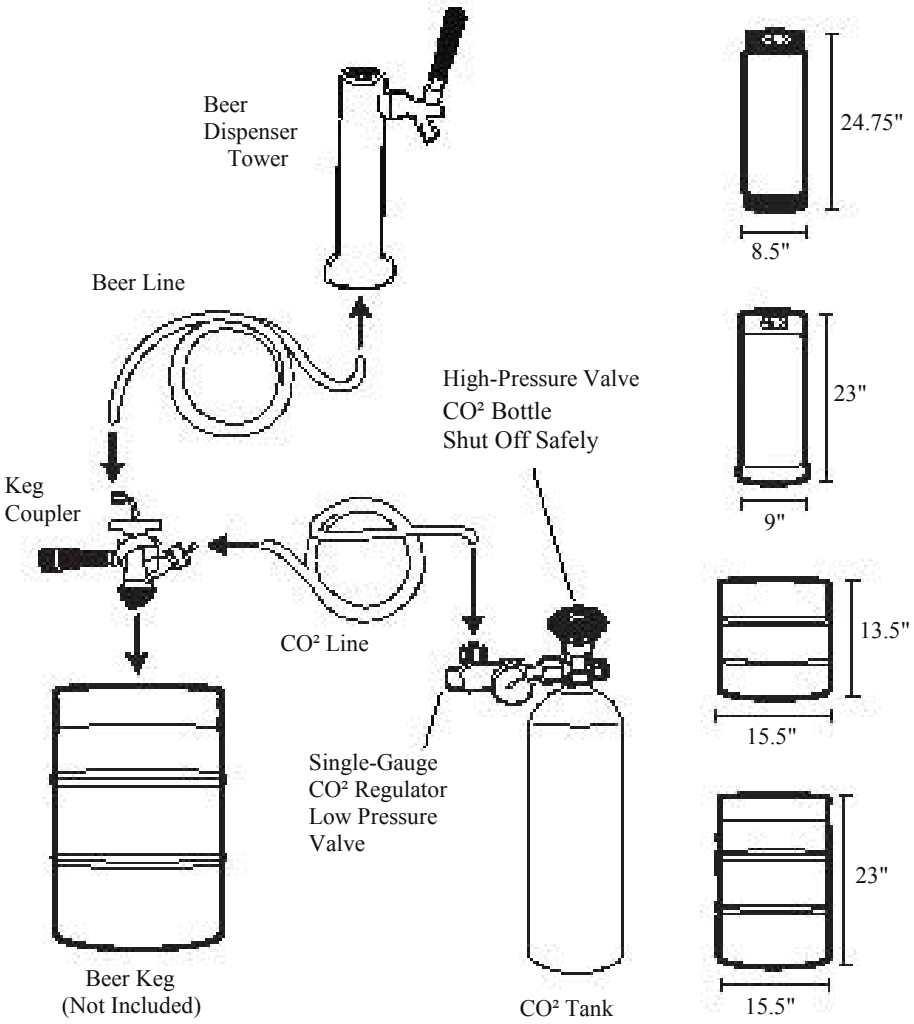
Safety Precautions

Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

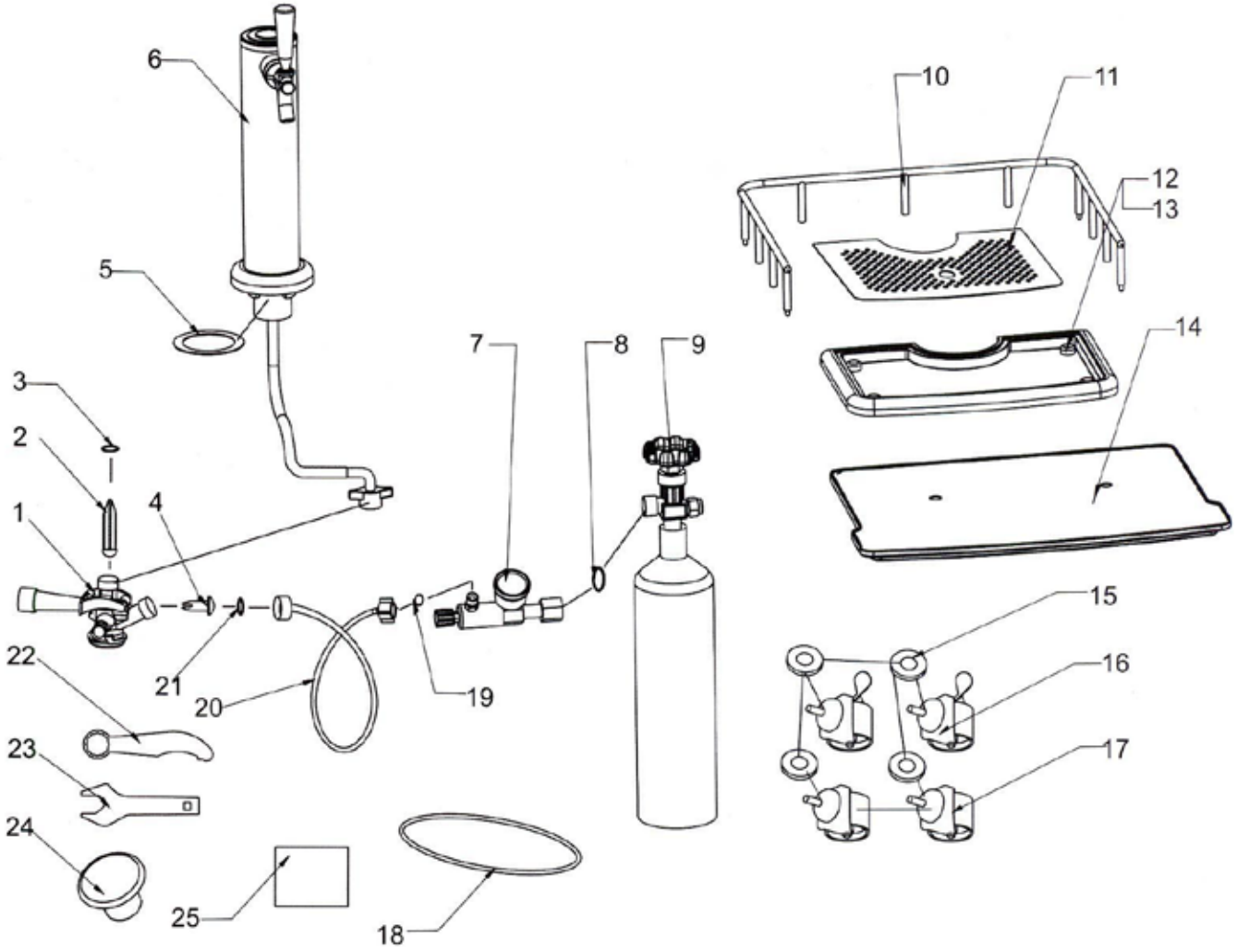
- Use this appliance only for its intended purpose as described in this operation manual.
- This appliance must be properly installed in accordance with the installation instructions before it is used. See the installation section for more details.
- This appliance must be connected to a proper electrical outlet with the correct electrical supply.
- Proper grounding must be ensured to reduce the risk of shock and fire. Do not cut or remove the grounding pin! If you do not have a three-prong electric receptacle, have a certified electrician install the proper outlet. The wall receptacle must be properly grounded.
- Never unplug the appliance by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
- Immediately replace worn power cords or loose plugs. If the cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- To reduce the risk of electric shock or fire, do not use extension cords or adapters to connect the unit to an electrical power source.
- Unplug your appliance before cleaning or making any repairs.
- We suggest that a certified technician perform the service if for any reason this product requires service.
- If your old appliance is being discarded, we recommend that you remove the door and leave the shelves in place. This will reduce the possibility of danger to children.
- This appliance should not be recessed or built into an enclosed cabinet. It is designed for freestanding installation only.
- Do not operate your appliance in the presence of explosive fumes.
- Do not tamper with the controls.
- Do not operate this appliance when parts are missing or broken.
- This appliance is best suited for household use.
- This appliance is designed for indoor use only and should not be used outdoors.
- To reduce the risk of injury, do not allow children to play in or on the appliance. Close supervision is necessary when the appliance is used near children.
- Do not run cord over carpeting or other heat insulators. Do not cover the cord. Keep cord away from traffic areas, and do not submerge in water. DO NOT attempt to operate this unit with a damaged cord or plug.
- DO NOT roll the Beer Keg Dispenser with loaded beer kegs on carpeted surfaces.
- When transporting the refrigerator, keep the unit in the upright position. Do not tilt the appliance beyond 45° or place the unit upside down.

Important Safety Precautions for CO2 (Carbon Dioxide) Gas

- CO2 gas can be dangerous! CO2 cylinders contain high-pressure compressed gas, which can be hazardous if not handled properly. Make sure you read and understand all the procedures for the CO2 cylinders before installation.
- Always connect the CO2 cylinder to a regulator! Failure to do so may cause an explosion resulting in possible death or injury when the cylinder valve is opened.
- Never connect the CO2 cylinder directly to the product container.
- Always follow the correct procedures when changing cylinders.
- Never drop or throw a CO2 cylinder.
- Always keep CO2 cylinders away from heat. Store extra cylinder at a cool place (preferably lower than 70°F). Securely fasten with a chain in an upright position when storing.
- Always ventilate and leave the area immediately if CO2 leakage has occurred!
- There are two safety devices in the pressure system in the form of a valve. One safety feature is on the CO2 bottle. The second is on the regulator.
- Never attempt to refill CO2 cylinder yourself. CO2 tanks can be refilled at locations such as welding supply shops, party stores, fire supply shops, or where kegs are purchased.



Parts Diagram



Accessories	Qty	Accessories	Qty
1. Keg Coupler	1	14. Keg Base Board	1
2. Back Flow Stopper	1	15. Metal Washer	4
3. Rubber Washer	1	16. Caster with Brake	2
4. CO2 Rubber Directional Washer	1	17. Caster	2
5. Beer Tower Washer	1	18. CO2 Tank Strap	1
6. Beer Tower Tap/Beer Hose Assembly	1	19. Air Hose Wing Nut Washer	1
7. CO2 Regulator	1	20. Air Hose	1
8. High Pressure Washer	1	21. Air Hose Connector Washer	1
9. CO2 Tank Valve	1	22. Beer Tap Wrench	1
10. Guard Rail	1	23. Regulator Wrench	1
11. Drip Pan Top	1	24. Beer Tower Hole Cover	1
12. Drip Pan	1	25. Extra Washers (3, 4, 8, 19, 21)	1
13. Rubber Foot	4		

SAVE THESE INSTRUCTIONS
FOR FUTURE USE

Proper Location

- To ensure that your Beer Keg Dispenser works to the maximum efficiency it was designed for, keep it in a location where there is proper air circulation and electrical outlets.
- Choose a location where the Beer Keg Dispenser will be away from heat and will not be exposed to direct sunlight.
- This Beer Keg Dispenser is designed for indoor use only -- it should not be used outdoors.
- This Beer Keg Dispenser is a freestanding design and should not be placed in a built-in or recessed area.
- Beer Keg Dispenser unit dimensions:
  21.3”W x 33.2” H (with casters) x 26.6”D
- It is recommended that 5” clearances are kept around the back and sides of the Beer Keg Dispenser.

Use of Extension Cords

Always avoid using an extension cord because of potential safety hazards in certain conditions.

Assembly Instructions

Read assembly instructions carefully to ensure that you understand all instructions before operating the Beer Keg Dispenser. If after completing the process you are still unsure whether the Beer Keg Dispenser has been properly installed, we recommend that you contact a qualified installer.

Installing the Casters

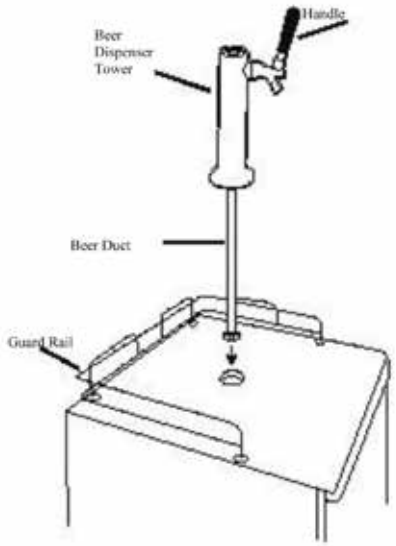
Follow the steps below to install the casters.

1. Empty the inside of the cabinet completely and lay the Beer Keg Dispenser down on its side. We recommend that you place a piece of cardboard or cloth underneath the cabinet to prevent dents or scratches.
2. Insert the casters into the holes on the bottom corners of the cabinet. Tighten each caster by turning the head of the bolts clockwise with a wrench. (not included with the provided parts).
3. Once all four casters have been tightened, stand the cabinet in its upright position.

Note: Two of the casters include locking mechanisms to ensure the unit does not slide on hard floors. These two locking casters should be fastened at the front end of the unit, with the unlocked casters fastened on the rear end.

Note: Allow the Beer Keg Dispenser to stand in an upright position for at least 8 hours before plugging in the unit. This is very important! Once the unit is laid on its side, the refrigerant in the refrigeration system will shift. The refrigerant in the refrigeration system needs to stabilize before the unit is turned on.

Installing the Beer Tap



Follow the steps below to install the beer tap.

1. There are notches on the bottom of the draft arm assembly that line up with grooves inside the opening on the top of the Beer Keg Dispenser.
2. Align the draft arm with the opening on the top of the unit, then place inside and twist until secure.
3. No screws are necessary, it simply locks into place.
4. Pay attention to use the thin black gasket for assembly (See Illustrations C & D)

Note: See Illustrations E & F showing the hose connections to CO2 regulator and regulator to beer tap

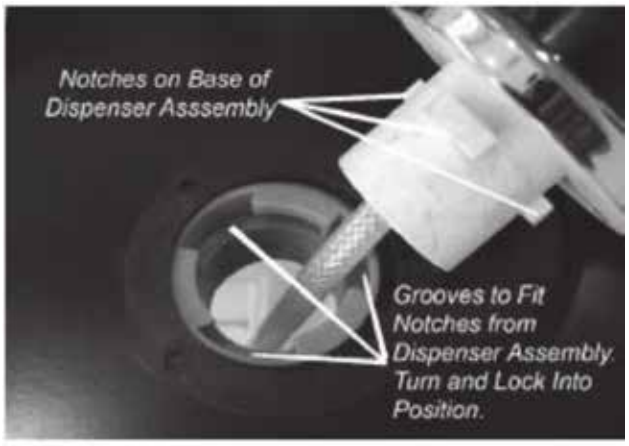


Illustration C

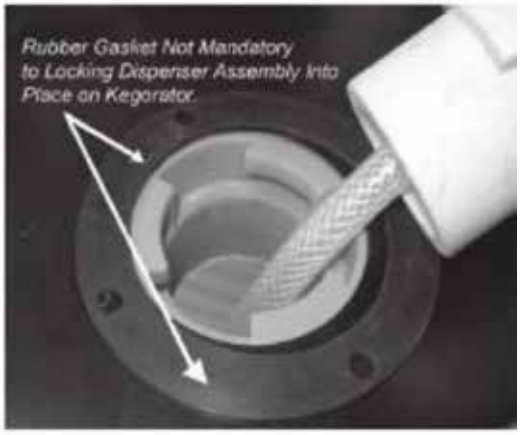


Illustration D

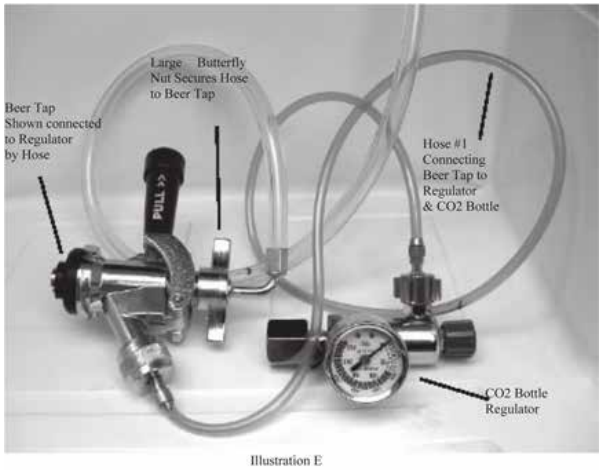


Illustration E

Illustration F

Installing the Guardrail

Follow the steps below to install the guardrail.

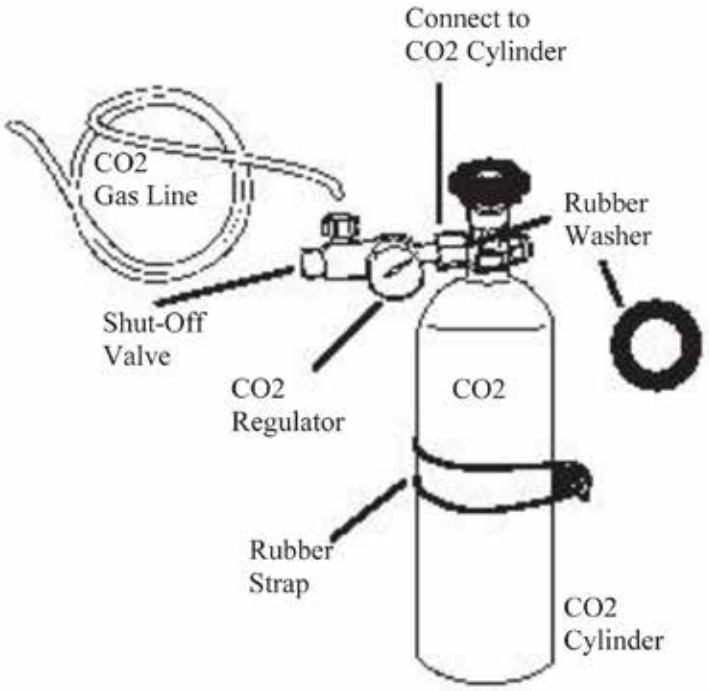
1. Place the guardrail on top of the cabinet.
2. Align all support feet of the guardrail with the holes on top of the unit.

Installing the CO2 Cylinder

Follow these steps to safely install the CO2 regulator and CO2 cylinder. You must read and understand the following procedures for the CO2 cylinders before installation.

NOTE: Your CO2 cylinder has DOT (USA Department of Transportation) approval, however the cylinder has been shipped empty to avoid any possible accidents during transportation. When you purchase the first keg of beer, you must also have your CO2 cylinder filled at your local supplier.

1. Install the CO2 gas line tube to the regulator by attaching one end of the tube to the hose barb connection on the CO2 regulator. (See Illustration B, on page 8)
2. Insert the special washer (provided with the kit) into the regulator to cylinder attachment nut. (See Illustration A, on page 8)
3. Attach the CO2 regulator to the CO2 cylinder by screwing the regulator nut onto the cylinder valve and tightening with an adjustable wrench.
4. Wrap the rubber strap that is attached to the interior of Beer Keg Dispenser unit around the CO2 bottle to secure the bottle in place (as shown to the right).
5. Position the cylinder so that you are able to read the numbers on the gauges and have easy access to shut-off valves.



DANGER!

CO2 can be dangerous! CO2 cylinders contain high-pressured gas, which can be hazardous if handled improperly. They must be handled with care.

Tapping the Beer Keg - Installing Keg Tap

(Single-Valve Type Barrel)

Follow the steps below to tap the beer keg.

1. Make sure the black pull handle of the tap is in the closed (up) position before installing it on the keg (Fig. 1). Insert the keg coupler into the locking neck of the beer keg and turn clockwise ¼ to lock it into position (Fig. 2). This means that it is secured to the keg.
2. When connecting the beer line, it is very important that the black rubber washer be installed inside the wing nut before connecting the beer line to the tap (See Illustration A). Remove the black rubber protective cap located on top of tap and screw the Wing nut with the rubber washer. Tighten it firmly by hand. (Fig.2)
3. Attach the CO2 line end of the tube to the hose connection on the tap. Next, secure the tube by using the remaining self-locking plastic snap-on clamp to ensure that there are no leaks. Secure the clamp tightly with pliers (Fig. 3).
4. Make sure the beer tower faucet is in the closed (handle pointing straight back) position before connecting the tap to the keg. To secure the tank connection, pull the tapping handle out and push down until it locks into position. Listen for the “click” of the pull handle when it shifts into the final downward position (Fig. 4).This will open the beer and CO2 gas valves. The keg is now tapped.
5. Carefully tilt the keg and rest the edge on the keg floor support on the bottom of the interior cabinet. Slide the beer keg slowly, ensuring that it is properly located (Fig. 5) and carefully close the door.
6. Your Beer Keg Dispenser comes with a 2.5 lb. CO2 bottle, which should be able to dispense four 15 gallon kegs of beer.

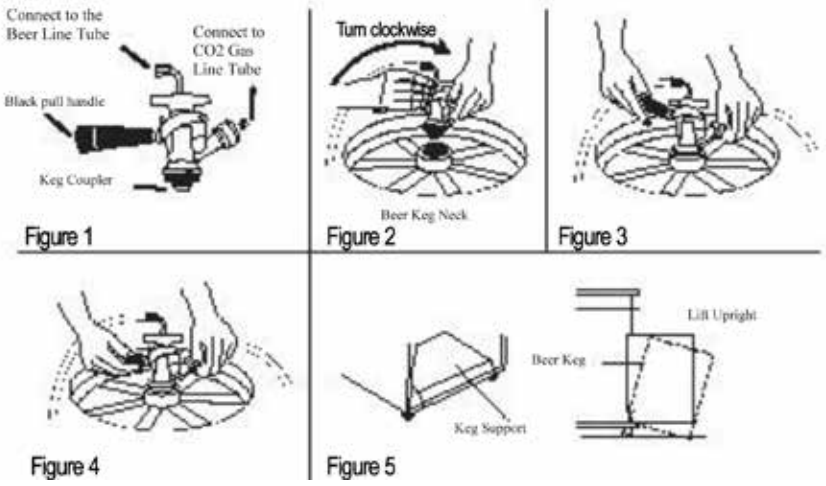


Illustration A
Black Rubber Washer Installed in Wing Nut

Illustration B
Then Attach to CO2 Bottle Connector

Operating Your Beer Keg Dispenser

Follow the steps below to dispense beer.

1. Make sure that the Beer Keg Dispenser is plugged in properly to a 120V, 60Hz, 15 Amp grounded AC power outlet.
2. Place the drip tray under the beer faucet to avoid messes from excess beer.
3. Open the beer faucet by pulling the tap towards you to dispense the beer.
   Note: If for any reason the beer does not come out of the tap, please refer to the "Tapping the Beer Keg - Installing Keg Tap" section.
4. Increase the pressure if the beer runs too slowly.
5. Hold the glass steady at a 45° angle. When it is 2/3 full, straighten the glass. Proper foam should be a tight creamy head and the collar on an average glass should be ¾" to 1" high, ideally.

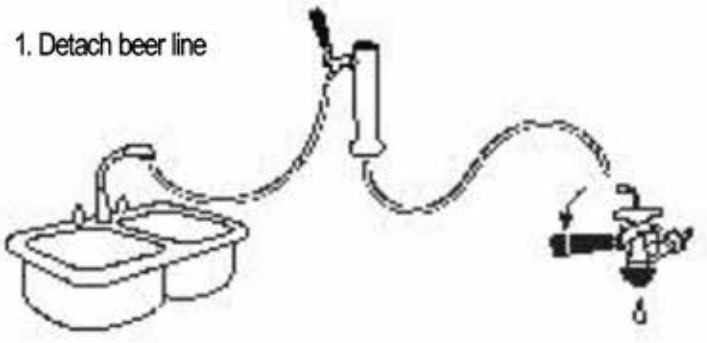
Note: It is normal to see condensation form on the faucet. It is caused by the difference of temperature between the cold beer and the inside of the faucet when beer is flowing through the line.

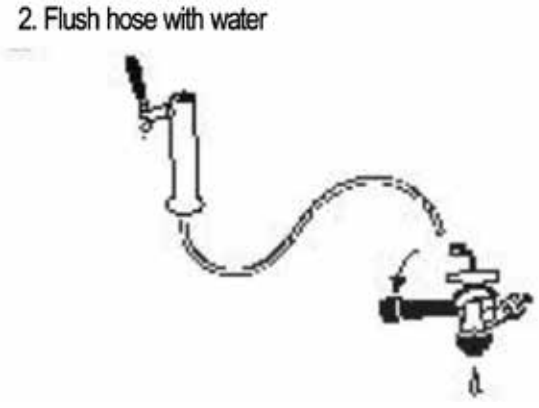
Cleaning and Maintenance

Flushing the Hoses

Follow these steps below to clean the keg tap and hoses. (See illustrations to the right)

1. Turn off CO2 completely before attempting to clean.
2. Remove the hose from the coupler and carefully twist the dispenser faucet off on the top of the Beer Keg Dispenser.
3. Ensure that the dispenser handle is in the down position before flushing the hose. If this is not set correctly, water cannot flow through. Hold the open end of the hose under running water for 3-5 minutes, while the beer dispenser faucet drains into the sink. This will clear any excess beer that is trapped inside, helping to prevent any bacteria or mold that could accumulate inside.
4. In order to clean and remove any excess beer that may leak into the unit space inside the door, remove the black rubber insulation and wipe with a wet towel as needed.





Storage and Care

Follow the guidelines below to care for your Beer Keg Dispenser when not in use.

- Please adjust the temperature control dial to MID or LOW in colder environments because this unit does not self-defrost and ice may build up inside the unit. The temperature control dial is located inside the cabinet of the Beer Keg Dispenser.
- Always rinse the beer line if you do not intend to use your Beer Keg Dispenser for a period of time. First, turn off the CO2 and dispense beer until it stops. This will release pressure in the keg so that the coupler can safely be detached.
- To avoid permanent damage to the unit, never use sharp objects inside the Beer Keg Dispenser.

Special Safety Information

Important safety message for draft beer dispensing:

Your Beer Keg Dispenser system has two safety devices already provided in the CO2 pressure line. The coupler for this Beer Keg Dispenser is compatible with the ¼ Pony Keg sized barrel and the ½ Barrel full size (US Kegs). While the Beer Keg Dispenser can hold both the 5 gallon Cornelius Keg and the 5 gallon D System Keg, should you decided to run either one of these 5 gallon kegs, you may need to obtain an alternate keg connector.

Safety devices should be installed in the following places:

1. On or directly downstream from the CO2 regulator.
2. On the tapping device.
3. In-line in the pressure system.

Note: Locations 1 and 2 noted above are preferable. If possible they should be built into the CO2 regulator and tapping device so that they cannot be removed or by-passed.

Troubleshooting

Flat Beer (foamy head disappears quickly, beer doesn't taste fresh):

Greasy glasses.	Use a good quality bar glass cleaner and make sure the glasses are rinsed thoroughly. Do not wash beer glasses together with glasses that had milk or other fatty substances in them.
Improper pour.	Open the faucet quickly and completely. Hold the glass steady at a 45° angle. When it is ⅔ full, start straightening the glass. Proper foam should be a tight creamy head and the collar on an average glass should be ¾" to 1" high.
Not enough pressure.	Increase the pressure if beer runs too slowly. Check pressure source to determine if there are any obstructions.

Cloudy Beer:

Dirty glass or faucet.	Clean the lines and faucet. See also “Greasy glasses” under flat beer.
Beer too cold.	Raise the temperature of the keg slightly.
Improper pour.	Open the faucet quickly and completely. Hold the glass steady at a 45° angle. When it is ⅔ full, start straightening the glass. Proper foam should be a tight creamy head and the collar on an average glass should be ¾” to 1” high.

False Head (large, soap-like bubbles that dissolve quickly):

Dry glasses.	Rinse the glasses in fresh cold water just before pouring.
Improper pour.	Open the faucet quickly and completely. Hold the glass steady at a 45° angle. When it is ⅔ full, start straightening the glass. Proper foam should be a tight creamy head and the collar on an average glass should be ¾” to 1” high.
Coils or direct draw beer lines warmer than beer in keg.	Adjust the unit’s temperature.

Wild Beer (too much foam, not enough liquid beer):

Beer drawn improperly.	Open the faucet quickly and completely. Hold the glass steady at a 45° angle. When it is ⅔ full, start straightening the glass. Proper foam should be a tight creamy head and the collar on an average glass should be ¾” to 1” high.
Kinks, dents, twists or other obstructions in line or faucet.	Check for, and replace any kinked, dented, or twisted lines from the barrel to the faucet. Clear any obstructions.
Beer too warm in kegs or lines.	Adjust the unit’s temperature. Keep kegs of beer refrigerated at all times at 40°F or less, all year round!
Too much pressure.	First, check the source of pressure to make sure it is working. Then adjust the pressure to suit a properly balanced system. The correct beer flow should fill a 10 oz. glass in 4 seconds at the proper temperature.
Too much CO2	Adjust the CO2 pressure to as low as possible. However, the applied pressure must remain slightly higher than the internal pressure of the beer. No more than 18 lbs. should be applied. The proper amount should be between 10-12psi/lbs. The colder the beer and the higher the applied CO2 pressure, the more rapid the absorption of CO2 by the beer. This over-carbonates the beer. Check the pressure regulators periodically to ensure that the operating pressures remain constant.

Bad Taste:

Dirty faucet.	Brush and clean the tap properly. It should be scoured using a detergent, then rinsed clean.
Old or dirty beer lines.	Beer lines should be flushed after each keg is emptied. Maintain fresh, clean, sanitary conditions around the dispenser. Smoke, cooking odors and disinfectants will harm the taste and flavor of beer. These conditions, as described, may come from an air source or from actual contact with the glass when drawing beer.
Temperature too warm.	Improper transportation/storage of beer kegs. Beer that is delivered on an open truck during high summer temperatures, or stored improperly may start a secondary fermentation process.
Dry glasses.	Rinse the glasses in fresh cold water just before pouring.

Warranty Information

Units in this manual are backed by a 1 year parts and labor warranty. For warranty inquiries or service, first locate:

- The model number and cabinet serial number (located on the front of the unit, or inside the door jamb).
- The **bold** number on the service plate (located on the front of the unit).

Next, call 1-800-678-5517. Be sure to have the model number, cabinet serial number, and service plate number available when contacting service technicians.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.