Galaxy equipment

User Manual

Beer Keg Dispenser User's Manual

02/2023

Beer Kegs

177KEGRTRBLK, 177KEGRTRSS

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

User Manual

Galaxy™ equipment

Table of Contents

IMPORTANT SAFETY INSTRUCTIONS

WARNING:
Please read all instructions before using this unit.

FOR YOUR SAFETY

• DO NOT store or use gasoline or other flammable liquids in the vicinity of this or any other appliance. Read product labels for warnings regarding flammability and other hazards.
• DO NOT operate the appliance in the presence of explosive fumes.
• Remove all staples from the carton. Staples can cause severe cuts and also destroy finishes if they come in contact with other appliances or furniture.

DEFINITIONS

This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

IMPORTANT indicates installation, operation, or maintenance information which is important but not hazard-related.

INSTALLATION CHECKLIST

DOORS

☐ Door seals completely to cabinet on all sides
☐ Door is level across the top

LEVELING

☐ Unit is level side-to-side and tilted 1/4” (6mm) front to back
☐ Cabinet is setting solid on all corners

ELECTRICAL POWER

☐ House power turned on
☐ Appliance plugged in

FINAL CHECKS

☐ Shipping material removed
☐ Appliance temperatures set
☐ Registration card sent in

CHILD SAFETY

Destroy or recycle the carton, plastic bags, and any exterior wrapping material immediately after the appliance is unpacked. Children should NEVER use these items to play. Cartons covered with rugs, bedspreads, plastic sheets, or stretch wrap may become airtight chambers and can quickly cause suffocation.

PROPER DISPOSAL OF YOUR APPLIANCE

RISK OF CHILD ENTRAPMENT

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

PROPER DISPOSAL OF APPLIANCE

We strongly encourage responsible appliance recycling/disposal methods. Check with your utility company or visit www.energystar.gov/recycle for more information on recycling your old appliance.

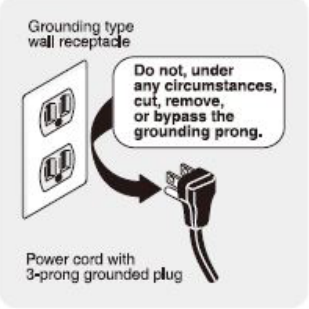
BEFORE YOU THROW AWAY YOUR OLD APPLIANCE:

- Remove doors.
- Leave shelves in place so children may not easily climb inside.
- Have refrigerant removed by a qualified service technician.

WARNING: These guidelines must be followed to ensure that safety mechanisms in this unit will operate properly.

ELECTRICAL INFORMATION

- The appliance must be plugged into its own dedicated 115 Volt, 60 Hz., AC-only electrical outlet. The power cord of the appliance is equipped with a three-prong grounding plug for your protection against electrical shock hazards. It must be plugged directly into a properly grounded three-prong receptacle. The receptacle must be installed in accordance with local codes and ordinances. Consult a qualified electrician. Avoid connecting keg cooler to a Ground Fault Interruptor (GFI) circuit. Do not use an extension cord or adapter plug.
- If the power cord is damaged, it should be replaced by an authorized service technician to prevent any risk.
- Never unplug the appliance by pulling on the power cord. Always grip the plug firmly, and pull straight out from the receptacle to prevent damaging the power cord.
- Unplug the appliance before cleaning and before replacing a light bulb to avoid electrical shock.
- Performance may be affected if the voltage varies by 10% or more. Operating the appliance with insufficient power can damage the compressor. Such damage is not covered under your warranty.
- Do not plug the unit into an electrical outlet controlled by a wall switch or pull cord to prevent the unit from being turned off accidentally.
- After unboxing, the unit must be kept upright for a minimum of 24 hours in its final installation location before being plugged in. Failure to do so may cause damage to the compressor and will void the warranty.

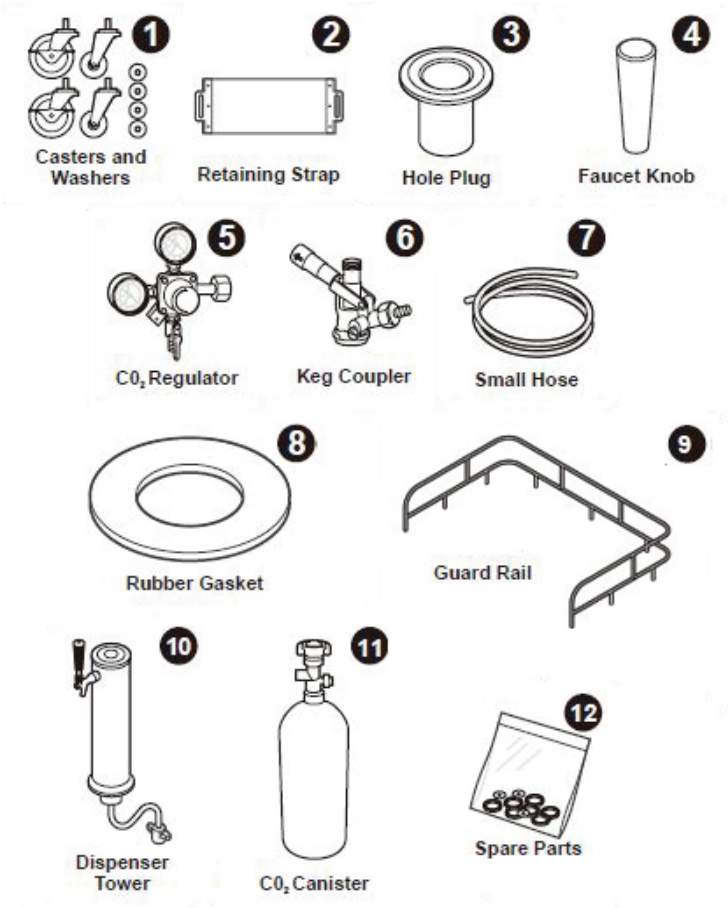


IMPORTANT: Turning the temperature control to "OFF" turns off the compressor and prevents your appliance from cooling, but does not disconnect the power to the other electrical components. To turn off power to your appliance you must unplug the power cord from the electrical outlet.

⚠ WARNING

CO_2 CANISTER SAFE HANDLING

- CO2 canisters must be handled with extreme care. They contain potentiallyhazardous high-pressure compressed gas. Make sure you read and understand all of these instructions before installation.
- Never attempt to refill a CO2 cylinder yourself. They can be refilled at locations such as welding supply shops, party stores, fire supply shops, or where kegs are purchased.
- ALWAYS connect CO2 gas canisters to a pressure regulator.
- NEVER drop or throw the CO2 canister.
- NEVER connect gas canister directly to keg.
- ALWAYS keep CO2 canisters in a cool place 70 degrees Fahrenheit (21.5 degrees Celsius) or less and away from heat.
- In case of CO2 leakage, ventilate and evacuate the area immediately.
- ALWAYS keep canister secured in an upright position.
- Check the Department of Transportation (D.O.T.) test date on the canister neck and do not use if older than five (5) years.
- Return outdated canister to your gas supplier for one that is within the time limit.



UNPACKING AND SETUP

This Use and Care Manual provides specific assembly, operating, and maintenance instructions for your model. Use the keg cooler only as instructed in this Use and Care Manual. Before starting the keg cooler, follow these important first steps.

PARTS

Your keg cooler comes with several small boxes that contain all the required parts and accessories. Check to make sure that you have received all of the components listed below.

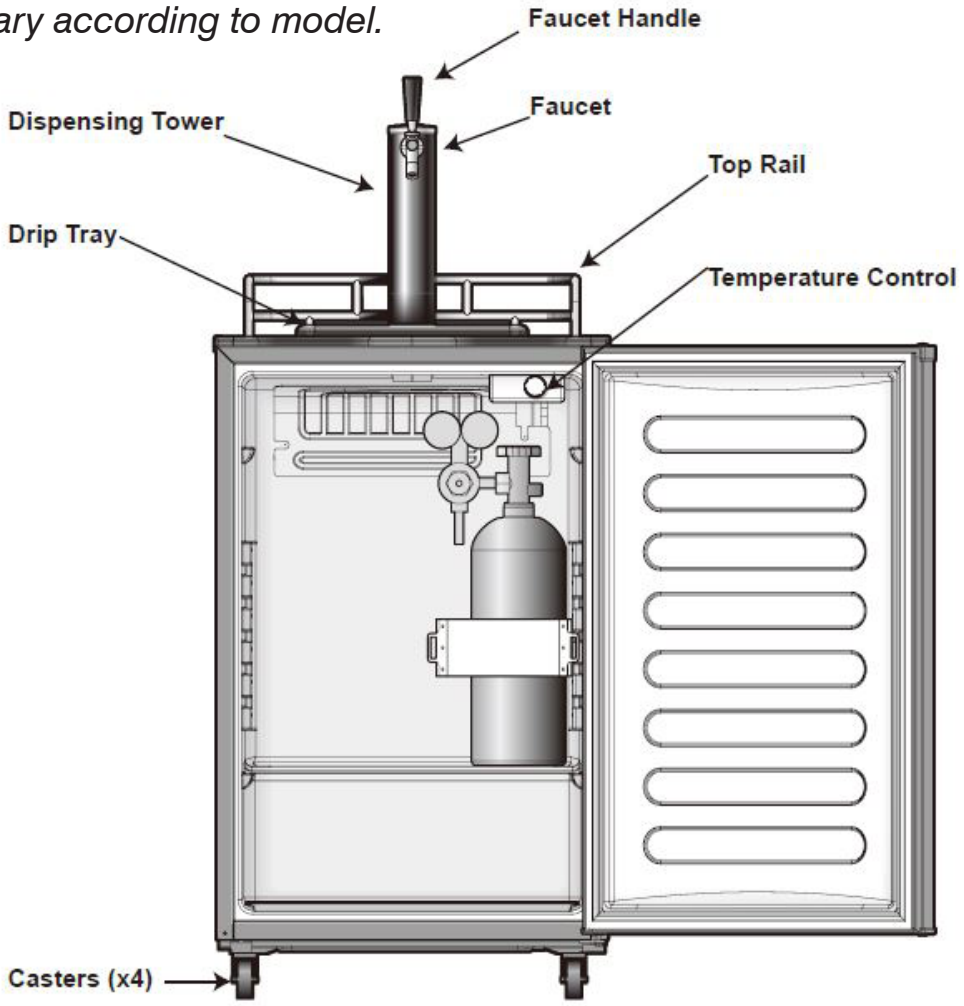
BEVERAGE DELIVERY KIT BOX

1. Casters & Washers . . . . . 4 Pieces
2. Retaining Strap . . . . . 1 Piece
3. Hole Plug . . . . . 1 Piece
4. Faucet Knob . . . . . 1 Piece
5. CO2 Regulator . . . . . 1 Piece
6. Keg Coupler . . . . . 1 Piece
7. Small Hose (Gas Line) . . . . . 1 Piece
8. Rubber Gasket (Black) . . . . . 1 Piece (for bottom of dispensing tower)
9. Guard Rail . . . . . 1 Piece
10. Dispenser Tower (with faucet) . . . . . 1 Piece
11. CO2 Canister (empty) . . . . . 1 Piece
12. Bag of Spare Parts . . . . . 1 Bag (replacement seals and washers)

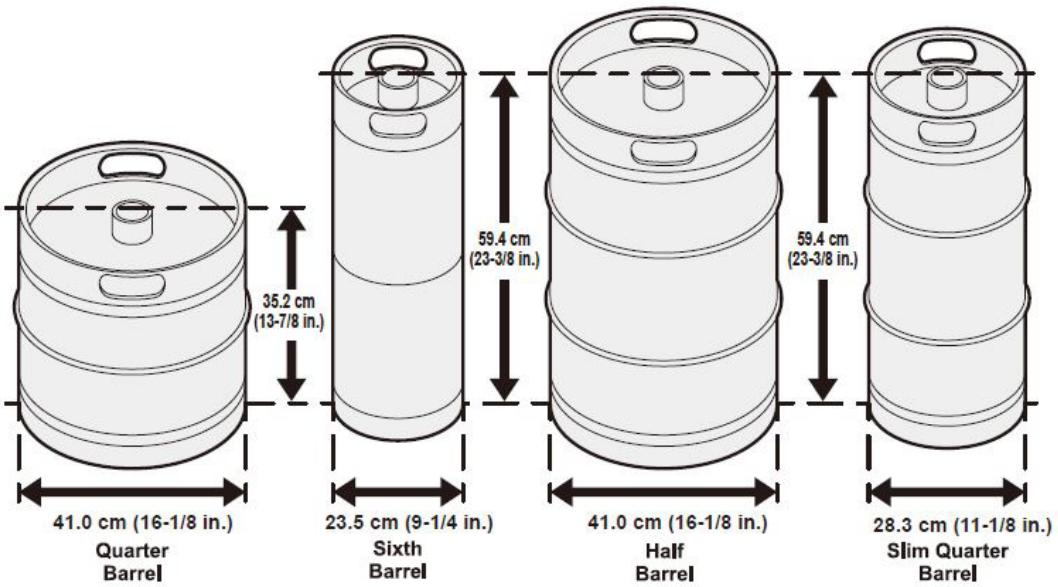
NOTE The box comes with a “D System” type keg coupler (7). Depending on your choice of beer, you may require a different keg coupler (7). Check with your local beer distributor to determine which type of system you need, and order additional keg couplers as needed.

FEATURES AT A GLANCE

Features may vary according to model.



Standard Keg Sizes for this Cooler



ASSEMBLY AND INSTALLATION

This Use and Care Guide provides specific operating instructions for your model. Use this unit only as instructed in this Use and Care Guide. **Before starting the unit, follow these important first steps.**

LOCATION

- Choose a place that is near a grounded electrical outlet. Do not use an extension cord or an adapter plug.
- If possible, place the unit out of direct sunlight and away from the range, dishwasher, or other heat sources.
- For optimum performance, this product should only be used indoors under normal ambient conditions.
- The appliance must be installed on a floor that is level and strong enough to support a fully loaded unit.
- If the appliance has been placed in a horizontal or tilted position for any period of time, please wait at least 24 hours before plugging the unit in.

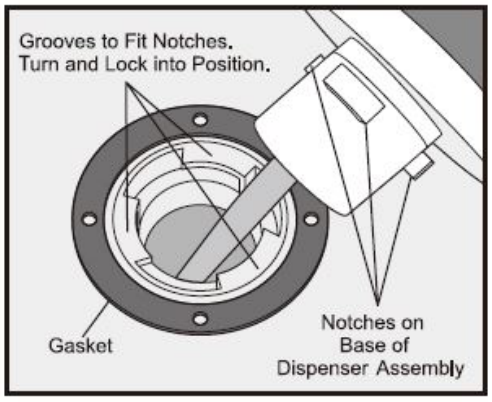
INSTALLING THE CASTERS *Follow the steps below to install the casters:*

1. Empty the inside of the cabinet completely and lay the keg cooler 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 (sold separately).
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.

INSTALLING THE BEER TAP

There are notches on the bottom of the dispensing tower that line up with grooves inside the opening on the top of the keg cooler. Align the dispensing tower with the opening on the top of the unit, then place inside and twist clockwise until secure. Use four screws to fasten the beer tap. Pay attention to use the thin black gasket (9) for assembly (see illustration). If you find this to be a tight fit, apply some soapy water to the gasket to make the tower easier to twist into place. Also see illustration showing hose connections to CO2 regulator to the beer tap.



INSTALLING THE GUARD RAIL *Follow the steps below to install the guard rail:*

1. Place the guard rail on top of the cabinet.
2. Align all support feet of the guard rail with the holes on the top of the unit and press down into place.

CAUTION: Do not install the unit where the temperature will drop below 55 degrees Fahrenheit (13 degrees Celsius) or rise above 90 degrees Fahrenheit (32 degrees Celsius). The compressor will not be able to maintain proper temperatures inside the unit.

INSTALLATION *Initial clearances:*

- Allow the following clearances for ease of installation, proper air circulation, and electrical connections.
  - Sides and Top. . . . . 5 inches (12.7 cm)
  - Back . . . . . 5 inches (12.7 cm)

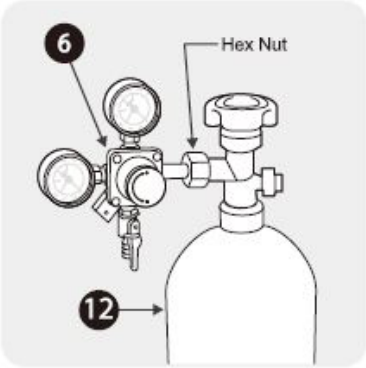
LEVELING

All four casters of your unit must rest firmly on a solid floor. Use adjustable wrench to adjust leveling screws.

CAUTION: Do not attempt to move or relocate the keg cooler with a keg inside.

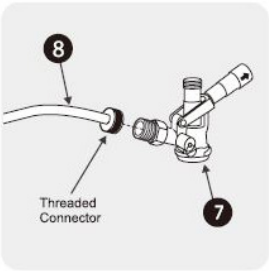
REGULATOR INSTALLATION

- Check to ensure plastic washer is inside the hex nut.
- Fasten the CO2 regulator (6) to the CO2 canister (12). Place the regulator to the right of the tank.
- Tighten the hex nut securely. DO NOT overtighten. Overtightening may damage the gasket in the nut of the regulator.



SMALL CO2 HOSE TO REGULATOR CONNECTION

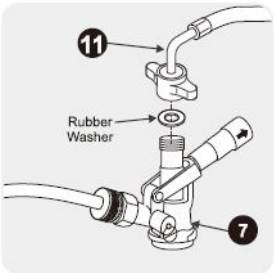
- Attach wing nut on end of small hose (8) to fitting at bottom of regulator (6).



SMALL CO2 HOSE TO COUPLER CONNECTION

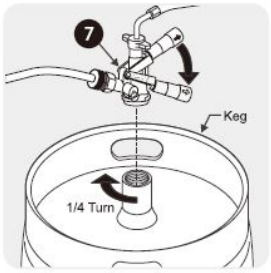
- Secure other end of small hose (8) to the threaded end of keg coupler (7) as shown. Be sure to fully tighten fitting.

NOTE: Depending on your choice of beer, you may require a different keg coupler (7). Check with your local beer distributor to determine which type of system you need, and order additional keg couplers as needed.



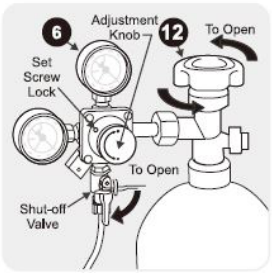
CLEAR HOSE TO COUPLER CONNECTION

Place one of the supplied rubber washers inside the wing nut on the one end of the clear hose (beverage delivery line) and attach to keg coupler (7). Be sure to tighten the nut securely to prevent leakage. DO NOT overtighten. Overtightening may damage the gasket in the nut.



COUPLER TO KEG CONNECTION

- Align locks on keg coupler (7) with housing on top of keg and push down on the keg coupler (7). Make sure top handle is in the up position.
- Turn the tap head handle clockwise 1/4 turn. The tap head is now secured to the keg.
- Pull the tap handle out and push down until it locks into place to open the port in the keg.



DELIVERY HOSE PRESSURIZATION

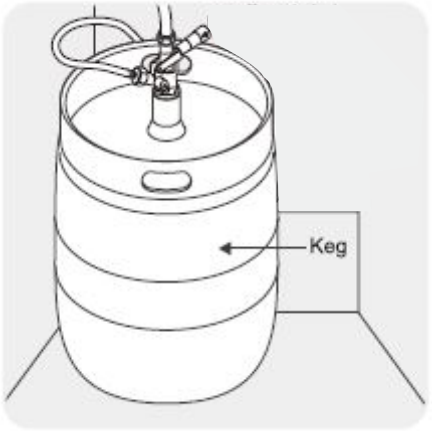
- Open the CO2 canister valve all the way by turning counterclockwise until it stops. This valve seals at both the fully open and fully closed positions.
  Failure to completely open or close the valve could result in premature loss of CO2 pressure.
- Open the regulator shut-off valve by moving it to the 6 o'clock position.
- Check gauge pressure. Adjust the regulator adjustment knob as necessary until the pressure reads between 12 to 14 PSI. You may first need to loosen set screw located behind knob. After setting regulator to correct pressure, set screw may be retightened to lock knob in place.

CO2 CANISTER TO CABINET INSTALLATION

- Lift and place the CO2 canister (12) with the CO2 regulator (6) behind the unit. It is important that the canister be kept in an upright position to operate efficiently. Hook one end of retaining strap (3) over metal bracket at rear, then stretch around canister and hook other end over front bracket.

KEG TO CABINET INSTALLATION

- Place the keg on the support shelf and push back next to the CO2 canister (12) (See TIPS ON INSTALLING KEG TO THE CABINET) inside the cabinet as shown.

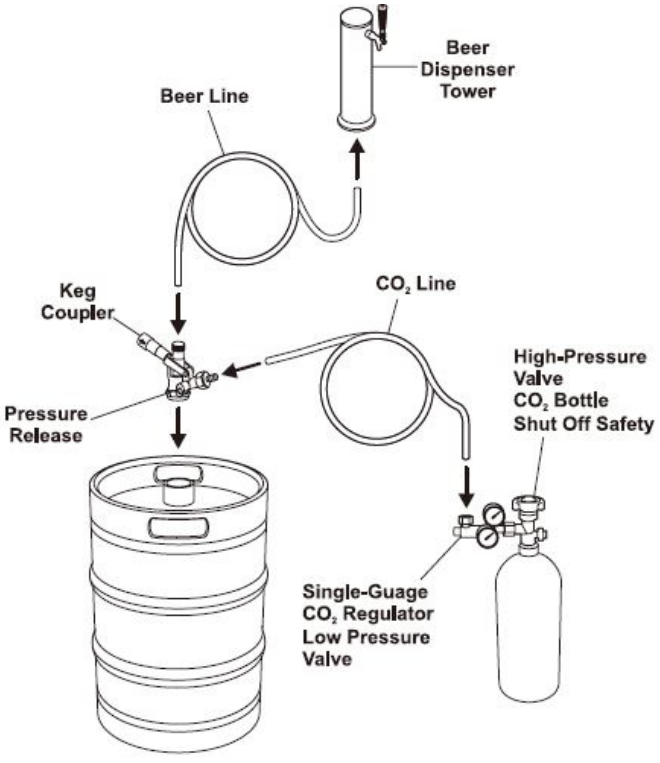


WARNING

SAFE KEG HANDLING

- **Installing the keg to the cabinet is a two-person team effort. NEVER lift a full keg alone. Doing so may cause severe injury.**
- **With the door fully open and the help of another person, lift the keg vertically on both sides until the keg is higher than the keg support shelf.**
- **Set the edge of the keg on top of the plastic protective plate located on top of keg support shelf. Slide the keg back until it is fully inside the cabinet.**
- **Care must be taken to avoid damage to the temperature control and shelf tower located in the cabinet (12) (See TIPS ON INSTALLING KEG TO THE CABINET) as shown.**

NOTE: The illustration does not show the tap installed for clarity of installation.



DELIVERY HOSE ARRANGEMENT

NOTE: Failure to route hoses properly may cause the hose to become kinked or caught in door.

OPERATING YOUR KEG COOLER

- Make sure that the keg cooler is plugged in properly to a 115V, 60Hz AC-only electrical outlet.
- Make sure that the drip tray and pump are secured under the faucet.
- Start with a clean beverage glass that has been wetted in cold water. Place the glass at a 45 degree angle, 2.5 cm (1 in.) below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.
- After the glass has reached half full, gradually bring the glass to an upright position.
- Let the remaining beverage run straight down the middle. This ensures proper release of CO2 by producing a 1.9 to 2.5 cm (3/4 to 1 in.) foam head.
- Close the faucet completely and quickly.

NOTE: It is normal to see condensation forming around the faucet. This condensation is caused by the temperature difference between the cold beverage and the inner surfaces of the faucet when beverage is being drawn through the line.

HOW TO REPLACE AN EMPTY CO2 CANISTER

- Remove hoses from routing clips.
- Remove the keg, then remove CO2 canister.
- Close the canister valve of the empty canister by turning clockwise until it stops.
- Close the regulator shut-off valve by moving it to the 9 o'clock position.
- Carefully remove regulator from the empty CO2 canister by loosening the nut with an adjustable wrench. Check the condition of the gasket inside the nut and replace if necessary.
- Return canister to your local carbonic gas source for filling. (We suggest looking in your yellow pages under "Carbonic Gas." Sources of CO2 vary from community to community but it is often available at welding supply stores and beverage distributors.)
- Remove dust cap from new canister nut, if any.
- With the canister valve still in closed position, reattach the regulator to the new canister using an adjustable wrench. Ensure the plastic washer is inside of the nut. Tighten nut until it feels snug but be careful not to overtighten as you will damage the gasket inside the stem nut.
- Check to make sure that the braided gas line hose is still securely attached to the regulator.
- Open the canister valve all the way by turning counterclockwise until it stops. This valve seals at both the fully open and fully closed positions. Failure to completely open or close the valve could result in premature loss of CO2 pressure.
- Open the regulator shut-off valve by moving it down to the 6 o'clock position.
- Check gauge pressure. Adjust the regulator adjustment screw as necessary until the pressure reads between 12 to 14 PSI. Tighten the adjustment lock nut.
- Replace keg and route hose clips.

TEMPERATURE CONTROLS

COOL DOWN PERIOD

For proper operation, allow the unit to operate with the door closed for at least 12 hours before placing the keg inside.

KEG COOLER CONTROLS

Temperature control
This rotary control is the primary control for the refrigerated compartment temperature. If the unit is too warm, adjust this control in the “Max” direction. If the unit is too cold, adjust this control in the “Min” direction.

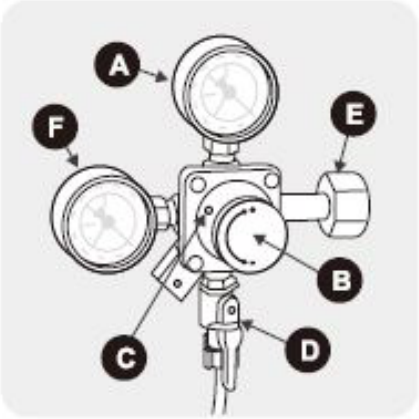
TEMPERATURE SETTING AND ADJUSTMENT

For beer storage, the recommended initial setting is “Med.” Under most conditions, this setting will provide for dispensed beer between 1-3 degrees Celsius (34-38 degrees Fahrenheit). You may adjust as required to suit your individual taste and the keg cooler operating conditions. After a control adjustment, always allow 24 hours for the beer to stabilize at the new temperature before making additional adjustments.

IMPORTANT: Turning the unit temperature control to “OFF” turns off the compressor, but does not disconnect the power to the light bulb and other electrical components. To turn off power to your unit, you must unplug the power cord from the wall outlet.

NOTE: When purchasing a beer keg, always purchase a keg cold (<38 degrees Fahrenheit (3 degrees Celsius)), transport as quickly as possible, and get it installed in the cold unit within two (2) hours. Under most conditions, these guidelines will allow serving of properly cooled beer within 24 hours. Purchasing a keg at a temperature above 38 degrees Fahrenheit (3 degrees Celsius) and/or exposure to elevated temperatures longer than two (2) hours will require additional time for the beer to be cooled to optimum serving temperature.

HELPFUL HINTS



PARTS OF A CO2 REGULATOR

(A) Low Pressure Gauge
(B) Adjustment Knob
(C) Adjustment Lock Set Screw
(D) Shut-off Valve
(E) CO2 Nut (used to connect to CO2 canister)
(F) High Pressure Gauge

BEER STORAGE TEMPERATURE

- Draft beer is not pasteurized, so it must be kept cold, preferably at 38 degrees Fahrenheit (3 degrees Celsius). Temperatures above 38 degrees Fahrenheit (3 degrees Celsius) may cause the beer to become wild and turn sour and cloudy.

RECOMMENDED KEG HANDLING

- Be sure the keg is cold when you purchase it.
- Transfer keg from place of purchase and install in keg cooler in two (2) hours or less.
- After the keg is installed in the keg cooler, allow 24 hours for beverage to reach recommended temperature.
- If the keg is exposed to ambient temperatures longer than two (2) hours, additional cooling time will be required before beverage will reach recommended temperature.

CAUTION: DO NOT attempt to move or relocate this keg cooler with a keg inside.

TYPICAL BEER SERVING EQUIVALENTS		
	1/4 Keg	1/2 Keg
Ounces/Grams	992 oz. / 28,123g	1,984 oz. / 56,245g
Gallons/Liters	7.75 gal / 29L	15.5 gal / 58L
Cases (12 oz. / 355mL Bottles)	3 3/8 (82 bottles)	6 3/4 (165 bottles)
Weight (full)	82.5 lbs. / 37 kg	165 lbs. / 75 kg

ENERGY SAVING TIPS

- Install the keg cooler in the coolest part of the room, out of direct sunlight and away from heating ducts or registers. Do not place the keg cooler next to heat-producing appliances such as a range, oven, or dishwasher.
- Do not overcrowd the keg cooler or block cold air vents. Doing so causes the keg cooler to run longer and use more energy.
- Organize the keg cooler to reduce door openings. Remove as many items as needed at one time and close the door as soon as possible.

VACATION AND MOVING TIPS

VACATION AND MOVING TIPS	
Short Vacations	- Leave keg cooler operating during vacations (3) weeks or less. - Use all perishable items from keg cooler compartment.
Long Vacations	- Remove all food and ice if you will be gone one month or more. - Turn controls to the OFF position and disconnect power. - Clean interior thoroughly. - Leave door open to prevent odors and mold build-up. Block door open if necessary.
Moving	- NEVER MOVE KEG COOLER WITH KEG INSIDE! - If using a hand cart, load from the side. - Adjust leveling legs all the way up to protect floor surface during sliding or moving. - Pad cabinet to avoid scratching the surface.

NORMAL OPERATING SOUNDS AND SIGHTS

UNDERSTANDING THE SOUNDS YOU MAY HEAR

Your new, high-efficiency keg cooler may introduce unfamiliar sounds. These sounds normally indicate your keg cooler is operating correctly. Some surfaces on floors, walls, and kitchen cabinets may make these sounds more noticeable.

NOTE: Rigid foam insulation is very energy efficient but is not a sound insulator. Some surfaces on floors, walls, and kitchen cabinets may make these sounds more noticeable.

Following is a list of major components in your keg cooler and the sounds they can cause:
Evaporator refrigerant through the evaporator may create a boiling or gurgling sound.
Electronic control and automatic defrost control. These parts can produce a snapping or clicking sound when turning the cooling system on and off.
Compressor. Modern, high-efficiency compressors run much faster than in the past. The compressor may have a high-pitched hum or pulsating sound.
Drain pan (not removable). You may hear water dripping into the drain pan during the defrost cycle.

CARE AND CLEANING

Keeping your keg cooler clean maintains appearance and prevents odor build-up. Wipe up any spills immediately and clean the keg cooler at least twice a year. When cleaning, take the following precautions:

- Never use CHLORIDE or cleaners with bleach to clean stainless steel.
- Do not wash any removable parts in a dishwasher.
- Always unplug the electrical power cord from the wall outlet before cleaning.
- Remove adhesive labels by hand. Do not use razor blades or other sharp instruments which can scratch the appliance surface.
- Do not remove the serial plate.

Do not use abrasive cleaners such as window sprays, scouring cleansers, brushes, flammable fluids, cleaning waxes, concentrated detergents, bleaches, or cleansers containing petroleum products on plastic parts, interior doors, gaskets, or cabinet liners. Do not use paper towels, metallic scouring pads, or other abrasive cleaning materials or strong alkaline solutions.

NOTE: If you set your temperature controls to turn off cooling, power to lights and other electrical components will continue until you unplug the power cord from the wall outlet.

CAUTION: 1. Pull the keg cooler straight out to move it. Shifting it from side to side may damage flooring. Be careful not to move the keg cooler beyond the plumbing connections. 2. Damp objects stick to cold metal surfaces. Do not touch refrigerated surfaces with wet or damp hands.

IMPORTANT: If you store or move your keg cooler in freezing temperatures, be sure to completely drain the water supply system. Failure to do so could result in water leaks when the keg cooler is put back into service. Contact a service representative to perform this operation.

Care and Cleaning Tips

Part	What to Use	Tips and Precautions
Interior and Door Liners	• Soap and water • Baking soda and water	Use 30 mL (2 tbsp) of baking soda in 945 mL (1 qt.) of warm water. **Be sure to wring excess water out of sponge or cloth before cleaning around controls, light bulb, or any electrical part.**
Door Gaskets	• Soap and water	Wipe gaskets with a clean soft cloth.
Drawers and Bins	• Soap and water	Use a soft cloth to clean drawer runners and tracks.
Exterior and Handles	• Soap and water • Non-abrasive glass cleaner	Do not use commercial household cleaners containing ammonia, bleach, or alcohol to clean handles. Use a soft cloth to clean smooth handles. **DO NOT use a dry cloth to clean smooth doors.**
Exterior and Handles (Stainless Steel Models Only)	• Soap and water • Stainless steel cleaners	**Never use CHLORIDE or cleaners with bleach to clean stainless steel.** Clean stainless steel front and handles with non-abrasive soapy water and a dishcloth. Rinse with clean water and a soft cloth. Use a non-abrasive stainless steel cleaner. These cleaners can be purchased at most home improvement or major department stores. Always follow manufacturer's instructions. Do not use household cleaners containing ammonia or bleach. **NOTE: Always clean, wipe, and dry with the grain to prevent scratching.** Wash the rest of the cabinet with warm water and mild liquid detergent. Rinse well, and wipe dry with a clean soft cloth.

BEFORE YOU CALL

CONCERN	POTENTIAL CAUSE	COMMON SOLUTION
RUNNING OF KEG COOLER		
Keg cooler does not run.	• Keg cooler is plugged into a circuit that has a ground fault interrupt. • Temperature control is in the "O" position. • Keg cooler may not be plugged in, or plug may be loose. • House fuse blown or tripped circuit breaker. • Power outage.	• Use another circuit. If you are unsure about the outlet, have it checked by a certified technician. • See **SETTING THE TEMPERATURE CONTROL** section. • Ensure plug is tightly pushed into outlet. • Check/replace fuse with a 15 amp time-delay fuse. Reset circuit breaker. • Check house lights. Call local electric company.
Keg cooler runs too much or too long.	• Room or outside weather is hot. • Keg cooler has recently been disconnected for a period of time. • Doors are opened too frequently or too long. • Keg cooler door may be slightly open. • Temperature control is set too low. • Keg cooler gasket is dirty, worn, cracked, or poorly fitted.	• It's normal for the keg cooler to work longer under these conditions. • It takes four (4) hours for the keg cooler to cool down completely. • Warm air entering the keg cooler causes it to run more. Open door less often. • See **DOOR PROBLEMS** section. • Adjust temperature control to warmer setting. Allow several hours for temperature to stabilize. • Clean or change gasket. Leaks in door seal will cause keg cooler to run longer in order to maintain desired temperatures.
Interior keg cooler temperature is too cold.	• Temperature control is set too low.	• Adjust temperature control to a warmer setting. Allow several hours for temperature to stabilize.
Interior keg cooler temperature is too warm.	• Temperature control is set too warm. • Door is kept open too long or is opened too frequently. • Door may not be sealing properly. • Keg cooler has recently been disconnected for a period of time.	• Adjust temperature control to a colder setting. Allow several hours for the temperature to stabilize. • Warm air enters the keg cooler every time the door is opened. Open the door less often. • See **DOOR PROBLEMS** section. • It takes four (4) hours for the keg cooler to cool down completely.
Keg cooler external surface temperature is warm.	• The external walls can be as much as -1 degrees Celsius (30 degrees Fahrenheit) warmer than room temperature.	• This is normal while the compressor works to transfer heat from inside the keg cooler.
WATER/MOISTURE/FROST INSIDE KEG COOLER		
Moisture collects on inside of keg cooler walls.	• Weather is hot and humid. • Door may not be seating properly. • Door is kept open too long or opened too frequently.	• This is normal. • See **DOOR PROBLEMS** section. • Open the door less often.
WATER/MOISTURE/FROST OUTSIDE KEG COOLER		
Moisture collects on outside of keg cooler walls.	• Door may not be seating properly, causing the cold air from inside the keg cooler to meet warm moist air from the outside.	• See **DOOR PROBLEMS** section.
ODOR IN KEG COOLER		
Unpleasant odors.	• Interior needs to be cleaned.	• Clean interior with sponge, warm water, and baking soda.
DOOR PROBLEMS		
Door will not close.	• Keg cooler is not level.	• This condition can force the cabinet out of square and misalign the door. Level the unit.

CONCERN	POTENTIAL CAUSE	COMMON SOLUTION
SOUND AND NOISE		
Louder sound levels whenever keg cooler is on.	• Modern keg coolers have increased storage capacity and more stable temperatures. They require a high-efficiency compressor.	• This is normal. When the surrounding noise level is low, you might hear the compressor running while it cools the interior.
Longer sound levels when compressor comes on.	• Keg cooler operates at high pressure during the start of the "ON" cycle.	• This is normal. Sound will level off or disappear as the keg cooler continues to run.
Popping or cracking sound when compressor comes on.	• Metal parts undergo expansion and contraction, as in hot water pipes.	• This is normal. Sound will level off or disappear as the keg cooler continues to run.
Bubbling or gurgling sound like water boiling.	• Refrigerant (used to cool keg cooler) is circulating throughout the system.	• This is normal.
Vibrating or ratling noise.	• Keg cooler is touching the wall.	• Move keg cooler slightly away from the wall.
Snapping noise.	• Temperature control turning keg cooler on and off.	• This is normal.
COMMON DRAFT PROBLEMS		
WILD BEER - Beer, when drawn, is all foam, or too much foam and not enough liquid beer.	• Beer drawn improperly. • Creeping regulator. • Applied pressure is set too high. • Hot spots in line. • Tapped into a warm keg (should be 1.1 - 3.5 degrees Celsius / 34-38 degrees Fahrenheit) • Center malfunctioning. • Faucet is in bad, dirty, or worn condition.	• Make sure faucet is opened all the way. Close quickly when done. • Replace with a new regulator. • Readjust regulator to a lower pressure until foam subsides. When pressure is properly set, you should be able to pour 10 oz. of beer in five (5) seconds. • Make sure beer delivery line is not pinched and is fully inside the interior of the keg cooler. • Wait until keg cools down to proper temperature. • Have keg cooler serviced to return it to proper operating condition. • Thoroughly clean faucet with recommended cleaning kit. Replace all worn seals.
FLAT BEER - Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavour.	• Dirty glasses. • Applied pressure is set too low. • CO_2 is cut off. • Beer is too cold. • Loose tap or vent connections. • Sluggish regulator.	• Wash glasses using soap-free detergent. • Increase pressure until beer flows at a rate of 2 oz. per second. • Do not turn off CO_2 supply line to keg until keg is empty and ready to be removed. • Increase temperature of keg cooler. See **SETTING THE TEMPERATURE CONTROL** section. • Check that coupler is properly installed in keg. • Replace regulator.
CLOUDY BEER - When beer in glass appears hazy, not clear.	• Frozen or near frozen beer. • Unrefrigerated beer for long periods of time. • Dirty glasses. • Dirty faucet. • Unrefrigerated foods placed on top of cold keg.	• Return keg to place of purchase and exchange for one that has been properly refrigerated. • Exchange keg for fresh one. • Wash glasses using soap-free detergent. • Clean faucet with recommended cleaning kit. • Remove items from atop keg and place in a separate refrigerator.

DANGER – Risk Of Fire Or Explosion. Flammable Refrigerant Used. To Be Repaired Only By Trained Service Personnel. Do Not Puncture Refrigerant Tubing.

CAUTION – Risk Of Fire Or Explosion. Flammable Refrigerant Used. Consult Repair Manual/Owner's Guide Before Attempting To Service This Product. All Safety Precautions Must be Followed.

CAUTION – Risk Of Fire Or Explosion. Dispose Of Property In Accordance With Federal Or Local Regulations. Flammable Refrigerant Used.

CAUTION – Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; Follow Handling Instructions Carefully. Flammable Refrigerant Used.