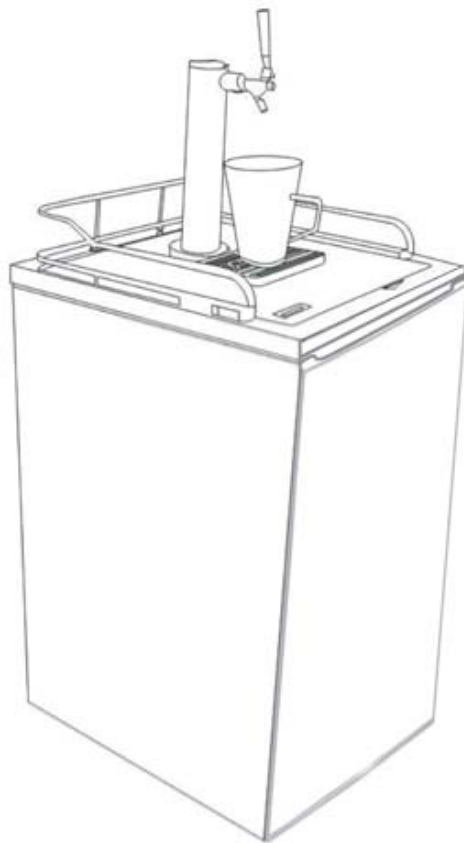


Vinotemp®

A PROUD HERITAGE OF EXPERIENCE & QUALITY



Pony-Size Kegerator

VT-PONYKEG

OWNER'S MANUAL



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GENERAL OPERATING INSTRUCTIONS

Remove all external and internal packaging from your appliance. Be sure that all parts have been included before discarding any packaging materials. You may want to keep the box and packing materials for use at a later date.

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

READ ALL INSTRUCTIONS BEFORE USING THIS WINE CELLAR
-Save these instructions-

IMPORTANT SAFETY INSTRUCTIONS



To reduce the risk of fire, electrical shock or injury when using your appliance, follow these basic precautions:

- Do not operate this or any other appliance with a damaged cord.
- Use two or more people to move and install appliance. Failure to do so may result in back or other injury.
- Connect to properly polarized outlets only. No other appliance should be plugged into the same outlet. Be sure that the plug is fully inserted into the receptacle.
- Do not run cord over carpeting or other heat insulators; do not cover cord. Keep cord away from traffic areas and do not submerge in water.
- We do not recommend the use of an extension cord, as it may overheat and become a fire risk.
- Unplug the appliance before cleaning it or making repairs.
- Exercise caution and use reasonable supervision when appliance is used near children. Never allow children to operate, play with or crawl inside the appliance.
- Do not clean your beer dispenser with flammable fluids. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Do not operate with housing panels removed.
- Intended for household use.
- When disposing of refrigerated appliances, special handling is often required. It is the consumer's responsibility to comply with federal and local regulations when disposing of this product.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. For use in a controlled ambient location such that the ambient temperature does not exceed 90°F (32°C) and is not below 60°F (16°C).
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Locate the unit away from direct sunlight and sources of heat (stove, heater, radiator, etc).
- To protect against electric shock, do not immerse appliance, plug or cord in water or other liquids. Avoid locating the unit in moist areas.
- Do not use this appliance for other than its intended purpose.
- **WARNING:** Risk of child entrapment and suffocation. Before you throw away this or an old unit, take off the door. Leave the shelves in place, so that children may not easily climb inside.

ELECTRICAL CONNECTION



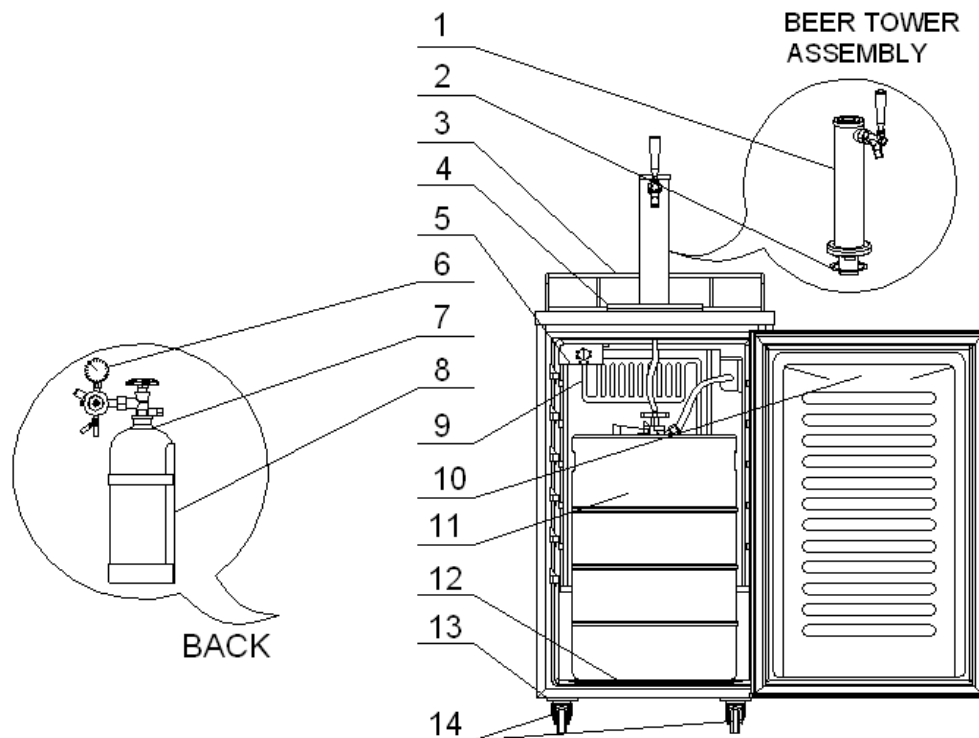
Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by an authorized service center.

- This unit should be properly grounded for your safety. The power cord of this unit is equipped with a three-prong plug which mates with standard three prong wall outlets to minimize the possibility of electrical shock.
- Do not under any circumstances cut or remove the third ground prong from the power cord supplied. For personal safety, this appliance must be properly grounded.
- This unit requires a standard 115/120 Volt AC ~/60Hz electrical outlet with three-prong ground. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. When a standard 2-prong wall outlet is encountered, it is your responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.
- The fuse (or circuit breaker) size should be 15 amps.
- The cord should be secured behind the unit and not left exposed or dangling to prevent accidental injury.
- The unit should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated.
- Never unplug the unit by pulling the power cord. To disconnect the appliance, always grip the plug firmly and pull straight out from the wall outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the unit, be careful not to damage the power cord.

Extension Cord

- Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord or power board with this unit. However, if you must use an extension cord it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

PARTS AND FEATURES



- | | |
|---------------------------------|--|
| 1. Beer Tower | 8. CO ₂ Gas Cylinder Holder |
| 2. Mylar Washer | 9. Evaporator |
| 3. Safety Guardrail | 10. Reversible Door |
| 4. Drip Tray | 11. Beer Keg (Not Included) |
| 5. Adjustable Thermostat | 12. Metal Plate |
| 6. CO ₂ Regulator | 13. Metal Bracket (2) |
| 7. CO ₂ Gas Cylinder | 14. Castors (4) |

(Note: If unit has been placed in a horizontal or tilted position for any period of time, wait 2 hours before connecting to power.)

For your safety, CO₂ Gas Cylinders are shipped empty. Most locations which sell kegs will either be able to fill your cylinder or direct you to another nearby location to do so.

INSTALLATION INSTRUCTIONS

Before Using Your Beer Dispenser

- Remove all exterior and interior packing materials. This includes foam base and any adhesive tape holding accessories both inside and outside the unit.
- Check to be sure you have all of the following parts:
 - 1 Instruction manual
 - 1 Safety Guard Rail
 - 1 Drip Tray (2 Pieces)
 - 1 CO₂ Cylinder Holder
 - 1 CO₂ Regulator (Box)
 - 1 CO₂ Empty Cylinder (Box)
 - 1 CO₂ Air Line Hose (Red)
 - 2 CO₂ Hose Connectors
 - 1 Beer Keg Coupler (Box)
 - 1 Beer Tower Assembly
 - 1 Pull Handle (Beer Tower Faucet)
 - 1 Metal Wrench
 - 4 Plugs (For Guard Rail Holes)
 - 1 Metal Plate for Cabinet Bottom
 - 2 Steel Wire Shelves
 - 1 Steel Clamp for Red Hose
 - 1 Beer Tower Top Plastic Cover
 - 4 Castors with Lock
- Before connecting the Beer Dispenser to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.

Installation of Your Beer Dispenser

- This appliance is designed to be free standing only, and should not be recessed or built-in.
- Place your kegerator on a dry, flat surface that is strong enough to support the beer dispenser when it is fully loaded.
- Allow 3 inches of space between the back and sides of the beer dispenser, which allows proper air circulation to cool the compressor and condenser.
- Locate the beer dispenser away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the beer dispenser not to perform properly. This unit is not designed for outdoor installation (i.e. garages, porches, etc.)
- Avoid locating the Beer Dispenser in moist areas.
- Plug the beer dispenser into an exclusive, properly installed-grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and or grounding should be directed toward a certified electrician or an authorized Vinotemp service technician.
- After plugging the appliance into a wall outlet, allow the unit to cool down for 2-3 hours before placing any contents in the beer dispenser compartment.

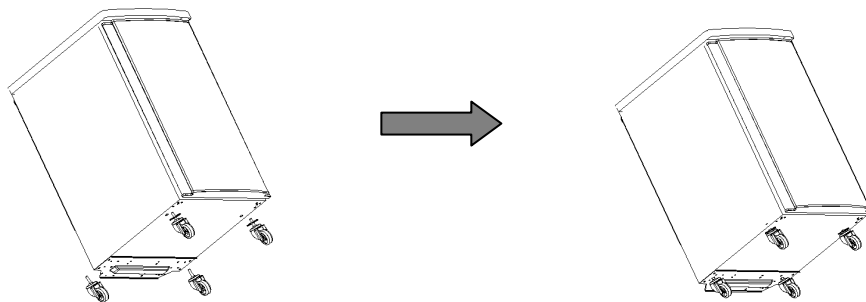
Reversing the Door Swing of Your Appliance

- This appliance has the capability of the door opening from either the left or right side. The unit is delivered to you with the door opening from the left side. Should you desire to reverse the opening direction, please see below instructions:
 1. Be very careful when tilting appliance to side to get bottom door hinge.
 2. Undo the three screws in each bracket using a Philips screwdriver (not included).
 3. Remove the screws and bracket from cabinet and set aside for later use.
 4. Slide the fridge door down about 6" and off the top hinge pin. Lift away from cabinet body.
 5. Using a flathead screwdriver (not included), remove the pin from the top bracket. Replace it in the hinge bracket on the opposite side.
 6. Remove the screw from the bottom of the fridge door on the side where bracket is to be re-fitted and replace on other side of door (where bracket was

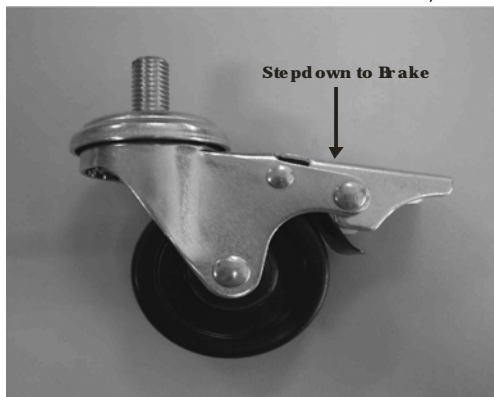
- previously removed from).
7. Carefully slide the fridge door back on to the top hinge, making sure it's the right way up. Screw the bottom hinge into place on the new side.
 8. Check that door is aligned horizontally and vertically and that the seals are closed on all sides before finally tightening the bottom hinge. Re-adjust the leveling feet as needed.
 9. If cooler has been on its side or tilted, always wait several hours before reconnecting to power source to allow the refrigerants to settle.

Installing the Castors

- Remove the 4 castors from one of the boxes inside the unit. Install the two castors with metal bracket at the front designated positions of the cabinet base and the additional two castors at the rear-designated positions (Four screw holes are pre-supplied).

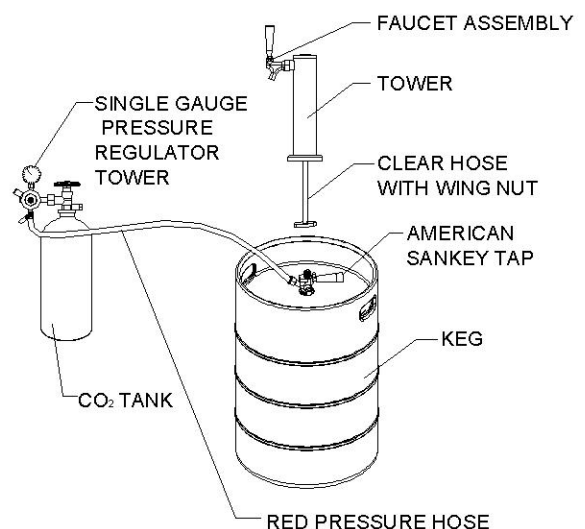


- In order to release or lock the brake, follow the below guide.



Keerator Assembly

- Place the gasket over the hole opening on the worktop.
- Pass both the wing nut and the beer tube through the hole on the worktop until the beer tap is resting on top of the cabinet.
- Revolve the beer tap clockwise and secure it.
- Spanner faucet wrench provided for either removing or tightening connection.
- Attach the black plastic lever (pull handle) provided on the top of the faucet tightening it by hand clockwise until the end, holding in the silver snug underneath so it does not move. (See Figure 1)



- If there is still a small drip from the faucet, you may have tightened the plastic lever too much and may need to unscrew silver snug counter-clockwise (as shown in Figure 2) one turn. That should correct the problem if exists.



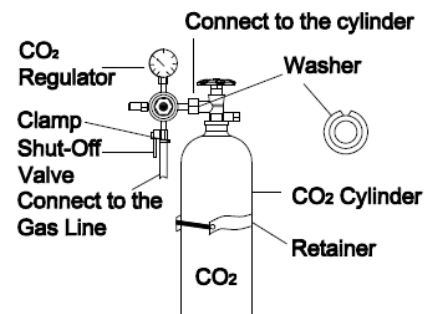
Figure 1



Figure 2

Installing the CO₂ Regulator and CO₂ Cylinder

- Install the CO₂ gas line tube to the regulator by attaching one end of the red tube to the hose barb connection on the CO₂ regulator. Secure the tube by using one of the two self-locking black plastic snap-on clamps. Use pliers (not supplied) to snap the clamp on tightly to ensure that there are no leaks.
- Insert a special washer (provided with the kit) into the regulator to the cylinder attachment nut.
- Attach the CO₂ regulator to the CO₂ cylinder by screwing the regulator nut onto the cylinder valve and tightening with an adjustable wrench.
- Remove the bolt with the nut from the cylinder retainer. Using two screws attach it inside the unit on the left side of the back wall. (Holes are pre-drilled and screws are included)
- Slide the cylinder through the retainer and secure it with the bolt and the nut. Position the cylinder in a way that you would be able to read the numbers on the gauges and easily access shut-off valves.



WARNING: 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** the following procedures for CO₂ cylinders **BEFORE INSTALLATION**.

1. **ALWAYS** connect the CO₂ cylinder to a regulator. Failure to do so could result in explosion with possible death or injury when the cylinder valve is opened.
2. **NEVER** connect the CO₂ cylinder directly to the product container.
3. **ALWAYS** follow correct procedures when cylinders are changed.
4. **ALWAYS** secure the cylinder in an upright position.
5. **NEVER** drop or throw a CO₂ cylinder.
6. **ALWAYS** keep a CO₂ cylinder away from heat. Store extra cylinders in a cool place (preferably 70°F). Securely fasten with a chain in an upright position when storing.
7. **ALWAYS** ventilate and leave the area immediately if CO₂ leakage has occurred.
8. **ALWAYS** check the D.O.T. test date on the cylinder neck before installation. If over five (5) years, do not use, return cylinder to gas supplier.
9. **NEVER** connect a product container unless there are two (2) safety's in the pressure system:
 - a. One at or on the CO₂ regulator
 - b. One at or on the product coupler or in the pressure gas line.

BEER KEG SETUP

Installation Of the Keg Coupler

- Insert the keg coupler provided into the locking neck of the beer keg and turn it clockwise to lock into position, making sure the keg coupler is in the closed position. (See Figure 3)

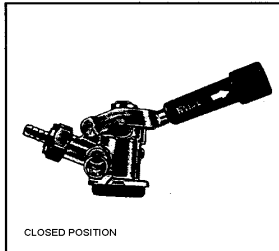
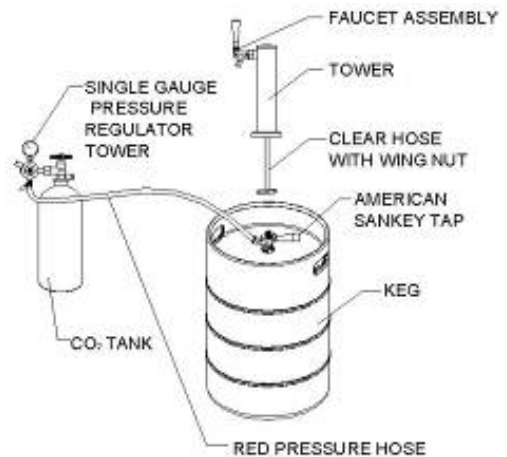


Figure 3



Installation of the CO₂ Air Line Hose

- Attach the end of the red hose provided to the hose connection on the keg coupler. Secure hose by using the connector and make sure there are no leaks.

Installation of Protective Metal Plate

- This plate should always be installed when the keg is in place to protect against unnecessary damage to the floor of the cabinet liner.

Installation of the Beer Keg

- Position the beer keg directly in front of the open door. Using keg handles only, carefully lift the beer keg. (See Figure 4)
- To place the beer keg inside the cabinet, brace your knees behind the beer keg. Lift the front of the keg just enough so the front edge of the keg is resting on the front edge of the Beer Dispenser bottom cabinet. (See Figure 5)
- Grasp the keg handles and slide it all the way into the cabinet.



Figure 4



Figure 5

NOTICE: THE BEER TOWER ASSEMBLY OF YOUR UNIT COMES WITH A FLAT MYLAR WASHER. YOUR UNIT MAY NOT REQUIRE THE USE OF THIS WASHER AS TOWER IS DESIGNED FOR A TIGHT AND SECURE FIT. HOWEVER, WHILE INSTALLING THE TOWER TO THE UNIT THIS WASHER CAN BE USED FOR A TIGHTER FIT IF NECESSARY.

Connecting the Beer Tower to Coupler

- Make sure the washer is properly inserted into the wing nut.
- Place wing nut into the top of the coupler turning until tight.

How to Tap a Keg of Beer

- Make sure the beer tower faucet is in the closed position.
- Pull tapping handle out and press downward until it locks into position. (See Figure 8)
The keg is now tapped.

Opening the CO₂ Cylinder Main Valve

- Before doing that, make sure the secondary shut-off valve is closed, as shown in figure 9. To open the main CO₂ cylinder valve, slowly turn the main valve counter-clockwise until fully open.
- Notice the needle on the gauge start to climb.

Adjusting the CO₂ Regulator

- The gauge monitors low internal keg pressure and should be adjusted to read 10-12 PSI. (See Figure 10)
- In order to do that:
 1. Release adjustment lock nut marked 2.
 2. Using a flat screwdriver, turn regulator screw marked 3. If increased low pressure is sought, rotate screw clockwise. By rotating it counter clockwise, low pressure will be decreased. When required operating pressure is attained, retighten lock nut 2.
 3. Open secondary shut off valve to let CO₂ flow into the keg.

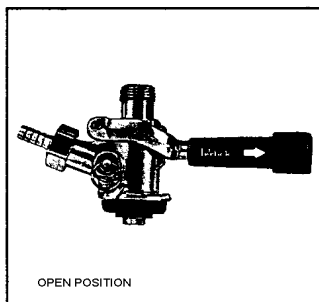


Figure 8

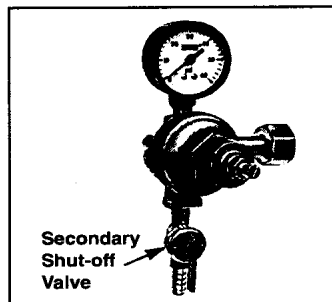


Figure 9

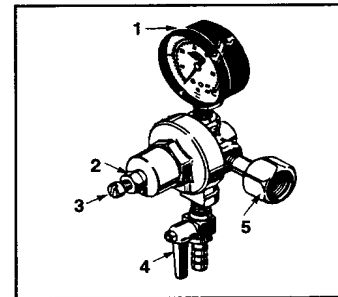


Figure 10

DISPENSING BEER

- Keep beer keg refrigerated at all times.
- Never allow beer lines to dry out.
- Use clean beer glassware before pouring.
- Hold glass at a 45° angle; when 2/3 full, start to straighten glass and tap it off.
- Always make sure the faucet handle is pushed all the way back.

Keg Storage Capacity:

1/4 barrel	30 Liters	7.8 gals.	992 oz.	82 / 12-oz. Glass
1/6 barrel	20 Liters	5.2 gals.	661 oz.	55 / 12-oz. Glass
1/8 barrel	15 Liters	4.0 gals.	496 oz.	41 / 12-oz. Glass

NOTE: Not all keg brands are the same shape/size. Our Beer dispenser accepts almost all Brand Name kegs. However, Coors' kegs as well as some other kegs with rubberized protective covers may not fit in unit.

FULL REFRIGERATOR CONFIGURATION

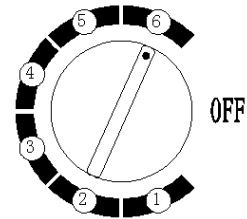
To convert appliance into "All Refrigerator" configuration, please follow below:

1. Turn the control knob to the "OFF" position.
2. Close the main valve on the CO₂ cylinder.
3. Close the secondary shut-off valve on the regulator pipe.
4. Close the connection between the beer keg and the keg coupler.
5. Drain any remaining beer from the lines.
6. Disconnect the beer line and CO₂ air line from the keg coupler.
7. Remove the beer keg and bottom metal plate.
8. Remove the keg coupler.
9. Disconnect the air line from the CO₂ cylinder.
10. Remove the CO₂ air line from cabinet plug
11. Replace the air line rear cabinet plug.
12. Remove the beer tower. Also pull the beer line thru the top of the cabinet.
13. Replace the top cabinet plug.
14. Remove the guard rail and cover the guard rail installation holes by the provided plugs.
15. Install the two wire shelves to the designated positions.
16. Adjust temperature as desired.

OPERATING YOUR BEER DISPENSER

Setting The Temperature

To start, turn the temperature control knob to the maximum setting (6). Allow the unit to run for a minimum of 3 hours at the maximum setting to cool down unit. Temperature range of the thermostat goes from 36°F to 45°F (2.2°C to 7.2°C). Thereafter, adjust the thermostat to desired temperature.



Optimum temperature for serving draught beer is 34°F – 38°F (1.1°C – 3.3°C) and that is a key factor to consider in storing and dispensing draught beer. Note: Suggested temperature control knob position is between "4" and "5".

To turn off the beer dispenser, turn the control knob to the "OFF" position.

NOTE: Keep an accurate thermometer handy and adjust temperature control setting as necessary or according to your needs.

Automatic Defrosting

There is no need to defrost the beer dispenser. Defrost water collects and passes through the drain outlet in the rear wall into a tray located above the compressor, where it evaporates.

NOTE:

- IF THE UNIT IS UNPLUGGED, LOST POWER, OR TURNED OFF, YOU MUST WAIT 3 TO 5 MINUTES BEFORE RESTARTING THE UNIT. IF YOU ATTEMPT TO RESTART BEFORE THIS TIME DELAY, THE BEER DISPENSER WILL NOT START.
- TURNING THE TEMPERATURE CONTROL TO "OFF" POSITION STOPS THE COOLING CYCLE BUT DOES NOT SHUT OFF THE POWER TO THE UNIT.

CARE AND MAINTENANCE

Cleaning Your Beer Dispenser

- Turn the temperature control to "OFF", unplug the beer dispenser, and remove the contents.
- Wash the inside surfaces with a warm water and baking soda solution. The solution should be about 2 tablespoons of baking soda to a quart of water.
- Wash the shelves and metal plate with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning area of the controls, or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.

Maintenance of Your Beer Dispenser

- Beer lines should be flushed after each barrel is empty.
- Coils should be thoroughly cleaned at regular intervals.
- Note: Additional cleaning and maintenance guidance may be found in troubleshooting sections.

Vacation Time

- **Short vacations:** Leave the beer dispenser operating during vacations of less than three weeks.
- **Long vacations:** If the appliance will not be used for several months, remove all contents and unplug the power cord. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly, blocking it open if necessary.

Moving Your Beer Dispenser

- Remove all contents.
- Securely tape down all loose items inside your beer dispenser.
- Tape the door shut.
- Be sure the beer dispenser stays secure in an upright position during transportation. Also, protect outside of beer dispenser with a blanket or similar item.

BEER DISPENSING TROUBLESHOOTING GUIDE

Problem: Cloudy or Flat Beer	
When beer in glass appears hazy and is not clear, this is considered cloudy. When the foamy head disappears quickly and beer lacks its usual zestful brewery-fresh flavor, this is considered flat.	
Causes	Corrections
1) Greasy glass	<ul style="list-style-type: none"> • Do not wash beer glasses together with other items which have contained milk or other fatty substances. Be sure to remove all lipstick from the glass before washing. • Excess amount of germicides can build up and leave a fatty film on glass, which may cause flat beer. • It is preferable to steam and sterilize glasses where health laws permit. • Wash glasses thoroughly with a good detergent. Do not use soap. • Rinse in fresh, cold water just before serving beer. • Do not dry-wipe glasses. Permit glasses to air-dry by placing them on wire rack or corrugated metal.
2) Improper drawing of beer into glass	<ul style="list-style-type: none"> • Open faucet quickly and completely. • Check and find the correct distance to hold glass from faucet when drawing. When done properly, foam should be a tight creamy head, and the collar on the average glass should be ¾" to 1" high. • Beer drawn without head has appearance of being flat.
3) Over chilling cooler or beer system	<ul style="list-style-type: none"> • Excessive low temperatures may cause hazy, cloudy beer, particularly when beer lies in cold coil for long periods of time. Make certain that lines are thoroughly cleaned and then raise temperature slightly. • With an accurate thermometer, check temperature in cooler. Temperature at the faucet should always be colder by at least 2 degrees than at the pre-cooler.
4) Not enough pressure	<ul style="list-style-type: none"> • Increase pressure if beer runs too slowly. Correct flow should fill a 10-ounce glass in about 4 seconds. (Be sure not to overcorrect pressure.) • Check the pressure source for obstructions in the pressure line. • Check for a sluggish or defective regulator.
5) Cracking or partially opening beer faucet	<ul style="list-style-type: none"> • Open faucet quickly and completely. • Replace worn washers and parts in faucet when necessary to permit full opening of faucet.

6) Contaminated air source	<ul style="list-style-type: none"> • If possible/applicable, change to CO2 gas as a pressure source. • Filter all air after it leaves compressor. • Oil fumes from compressor or kitchen grease fumes will cause flat beer when pumped into beer system. • Always draw fresh air from an outside source to compressor. Attach hair felt filter to the outside intake, in addition to filter in line.
7) Defective Thomas valve (in the keg coupler) or tongue vents	<ul style="list-style-type: none"> • Bacteria growth may result from beer backing up through defective valves and vents in air line. Air pressure will then carry this into beer barrel. Check and replace defective vents as necessary, and thoroughly clean air line.
8) Unrefrigerated food placed on barrel of cold beer.	<ul style="list-style-type: none"> • When unrefrigerated products, such as meats, vegetables, fish or fruits are placed on barrel of cold beer, the beer becomes warm long before these products chill down to the cold temperature. This change in temperature will cause cloudy beer.
9) Sluggish pressure regulator	<ul style="list-style-type: none"> • Repair or replace the regulator as necessary. A regulator seat or the regulator diaphragm may require replacing.
10) Moisture in air system	<ul style="list-style-type: none"> • With the use of an air compressor, it is imperative to have a moisture trap installed in the pre-cooler, and drained daily. This is in addition to an activated charcoal filter, necessary to purify the air just before it enters the barrel. <ul style="list-style-type: none"> • With tank type compressors, drain the tank weekly. • Moisture traps should be drained daily.
11) Drafts	<ul style="list-style-type: none"> • Rapid air movement, caused by an air fan or exhaust blower, drawing air or blowing air across the area where beer is drawn may cause the level of foam to fall quickly. Redirect air flow so that air movement is not running directly across area where the beer is drawn.

Problem: Off-Tasting Beer

Beer has bitter and unpleasant odor or taste. Sour beer may taste and smell extremely yeasty or moldy.

Causes	Corrections
1) Improper or lack of cleaning	<ul style="list-style-type: none"> • System should be cleaned at least every two weeks with an approved cleaner • Coils should be thoroughly cleaned at least once every week or two. • Brush and clean faucet. • Taps, rods, and tap-Seal fitting should all be scoured, using a detergent, then rinsed clean. • Direct draw systems must be cleaned the same as coil systems: 4 feet of direct draw line accumulates as much per foot as any other system.

2) Contaminated Air Line, and/or defective Thomas or Tongue Vents	<ul style="list-style-type: none"> • Air hoses, air lines and vents, should be examined, and if contaminated, replaced. • Dirty air lines should be washed with a good cleaning compound, normally used for cleaning coils, and then rinsed clean.
3) Rubber hose absorbing and retaining odors	<ul style="list-style-type: none"> • Rubber hose will absorb and retain odors. An approved Vinyl tubing is best for air since it does not absorb moisture, and is not affected by oily substances. Replace hose with Vinyl or Braided Vinyl (High Pressure) air line tubing. • A fresh, outdoor, air line is imperative when air is the source of pressure.
4) Unfiltered or contaminated air	<ul style="list-style-type: none"> • Air must always be filtered. • See Flat Beer, Correction for moisture-ridden air
5) Improper transportation or storage	<ul style="list-style-type: none"> • Change beer storage to refrigerated storage and transportation. Barrels should remain refrigerated or iced. Sour beer is generated as a result of secondary fermentation, above 45 degrees. High temperatures may cause the start of secondary fermentation in the barrel.

Problem: Wild Beer	
When poured beer is all foam or has too much foam and not enough liquid beer.	
Causes	Corrections
1) Improper drawing beer into glass.	<ul style="list-style-type: none"> • Open faucet quickly and completely. • Check and find the correct distance to hold glass from faucet when drawing. Proper foam should be a tight, creamy head, and the collar on the average glass should be ¾ " to 1" high.
2) Yeast build up in faucet	<ul style="list-style-type: none"> • Clean faucet spout with a good brush daily. Scour all internal faucet parts regularly. • Replace worn washers as required. If faucet does not open wide, worn parts or entire faucet must be replaced.
3) Kinks, dents, twists or obstructions in coils or lines	<ul style="list-style-type: none"> • Check for and replace kinked, dented, or twisted line from barrel to faucet. • Examine for frayed coupling washer behind faucet that may cause obstruction.
4) Sag or trap in beer line	<ul style="list-style-type: none"> • Keep all metal beer lines straight from barrel to faucet; never permit lines to sag, as this creates traps that may cause wild beer.

5) Beer is too warm	<ul style="list-style-type: none"> • Temperature at faucet must always be at least 2 degrees colder than at barrel. • In sweet-water refrigerated, or ice-water system, faucet shank must always be submerged. • In Cold Air System, the coldest air from the blower must first be directed to the faucet, and then circulated back to pre-cooler. • Insulate all beer lines; a long beer run must be constantly refrigerated. Insulation helps. But insulation is not refrigeration. • Keep all beer lines away from hot water pipes, hot air ducts, and steam lines. A cold steam pipe in the summer is a hot steam pipe in the winter. • If direct draw temperature cannot be lowered, increase applied pressure; however, balance the system by changing to smaller diameter length of vinyl tubing or install a foam control faucet.
6) No cold storage space for delivered beer	<ul style="list-style-type: none"> • Keep kegs refrigerated at all times.
7) Too much air pressure	<ul style="list-style-type: none"> • Too much pressure if using straight CO₂ will over carbonate the beer. Check source of pressure. Adjust pressure to suit properly balanced system. • Check for proper regulator function and replace a creeping regulator and gauge.
8) Excess CO ₂	<ul style="list-style-type: none"> • Adjust pressure when using CO₂ as low as possible, however, remembering that the applied pressure must be slightly higher than the internal pressure of the beer (no more than 18 lbs. should be applied.) • 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, causing Wild Beer.
9) Not enough pressure	<ul style="list-style-type: none"> • Make sure pressure is on. Always turn pressure on before drawing beer. • Check for defective air vents and clean or replace as necessary.
10) Old Beer	<ul style="list-style-type: none"> • Rotate stock. The oldest beer should be tapped first; if beer has been allowed to stand in warm temperature beyond 45° for any excessive length of time, it may begin secondary fermentation. • Store beer below 42° year round.

Problem: Tail End of Beer Keg	
Note: Beer draws best at the beginning of the barrel. Towards the end of the barrel, the beer may be flat. This is more likely to occur when beer turnover is slow.	
Causes	Corrections
1) Where air is used as a pressure source, air replaced the CO ₂ in beer causing flat beer. Where beer is being drawn rapidly, this problem is not so evident.	<ul style="list-style-type: none"> • Wherever possible, CO₂ gas should be used as pressure source. • In high-pressure systems where CO₂ gas cannot be used, a banner air-gas Blender should be installed. This introduces a small amount of CO₂ back into the beer, thus maintaining normal CO₂ content in beer.

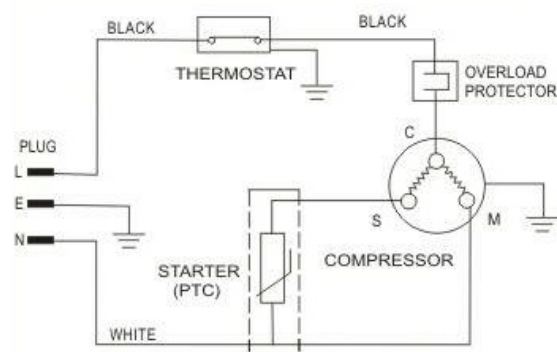
BEER DISPENSER TROUBLESHOOTING GUIDE

You can solve many common problems easily, saving you the cost of a possible service call. Try the suggestion below to see if you can solve the problem before contacting Vinotemp at info@vinotemp.com.

PROBLEM	POSSIBLE CAUSE
Beer dispenser does not operate	<ul style="list-style-type: none"> • Not plugged in. • Circuit breaker tripped or a blown fuse. • The temperature control knob is set in "OFF" position.
Turns on and off frequently	<ul style="list-style-type: none"> • Room temperature is hotter than normal. • Appliance door is open too often. • Door is not closed completely. • Temperature control is not set correctly. • Door gasket does not seal properly. • Beer dispenser does not have the correct clearances.
Vibrations	<ul style="list-style-type: none"> • Check to assure that the beer dispenser is leveled.
Beer Dispenser seems to make too much noise	<ul style="list-style-type: none"> • Rattling noise may come from the flow of the refrigerant; this is normal. • As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your beer dispenser. • Contraction and expansion of the inside walls may cause popping and crackling noises. • Beer dispenser is not leveled properly.
Door will not close properly	<ul style="list-style-type: none"> • Beer dispenser is not leveled. • Door was reversed and not properly installed. • Door gasket is dirty. • The shelves, metal plate, or beer keg are out of proper position.

TECHNICAL SPECIFICATIONS

Model No.	VT-FULLKEG
Power	115V/60Hz
Rated Current	1.4A
Power Input	115W
Power Consumption	.09 kW.h/24h
Refrigerant	R134a/3 oz
Size (W x D x H)	20.1" x 24.8" x 33.7"



TERMS OF SALE AND WARRANTY

Vinotemp International ("Seller") and the person or entity that acquires these goods from Seller ("Purchaser") hereby fully agree to the following terms and conditions of the sale: Shipping fees are the responsibility of the Purchaser whether freight prepaid or freight collect. Seller assumes no responsibility for the goods sold to the Purchaser once the goods have left the Seller's premises, including, but not limited to, late delivery by the moving carrier, or for events caused by any difficulty carrier incurs in attempting to fit the goods into the Purchaser's place of business or residence due to the size of the goods or otherwise. Purchaser assumes all responsibility for delivery, payment of freight, access, measurement, installation, hook-up, wiring, moving and storage of the goods. The transportation of all goods is subject to the terms and conditions which the moving carrier imposes on Purchaser including, but not limited to, additional charges imposed per flight of stairs, and/or additional charges resulting from the carrier's inability to safely and/or adequately use the building elevator to lift the goods to an upper floor. Any claim for damages incurred during shipment by the carrier of the goods are insured and handled directly with the carrier. Any damages due to manufacture defects will be handled directly with Vinotemp International, subject to the limited warranty.

All sales are final, and unless authorized in writing by the Seller, Purchaser may not return the goods, under any circumstance. If Purchaser refuses to accept the goods, under any circumstance, the Purchaser is liable for the return and cost of freight both ways, and if Seller does take back the goods, there will be a restocking charge that is 35% of the purchase price of the goods. Purchaser must notify Seller of non-conforming goods within four days of delivery, after which time all goods are deemed accepted.

If Purchaser tenders payment with a check that has insufficient funds (NSF), or stops payment on a check or credit card for any reason, Purchaser agrees to pay for all costs associated with the Seller's connection or litigation of such a claim, including without limitation extra damages, court costs and attorneys' fees. Finance charges begin the date of invoice. Collection fees plus NSF fee of \$50 will be added to your invoice, which you agree to promptly pay. Title to the goods does not pass until payment is received in full by Seller and Seller retains a security interest in the goods until they are paid for in full.

LIMITED WARRANTY: Seller warrants that the goods will be free of defects in materials and workmanship as follows: Metal cabinets and similar compressor-based systems including wine and beverage coolers, refrigerators, beer dispensers, and freezer units: parts and labor for cooling system and cabinetry for a period of 12 (twelve) months from date of sale, removal and re-installation of unit is not included in warranty. For a scratch and dent or refurbished unit, warranty is 3 months from your dated invoice (parts for function only, not cosmetic). There is no warranty on parts purchased separately. Purchaser's exclusive remedy is limited, at Seller's option; to repair or replace defective part[s] with either new or factory reconditioned part[s]. Purchaser is responsible for shipping the unit pre-paid to designated facility and Seller will pay return shipping charges in the continental United States for items repaired under warranty within 12 months from date of sale. Improper placement of the unit will void the warranty. This limited warranty does not cover damage due to such things as accident, misuse, abuse, mishandling, neglect, acts of God, fires, earthquakes, floods, high winds, government, war, riot or labor trouble, strikes, lockouts, delay of carrier, unauthorized repair, or any other cause beyond the control of the Seller, whether similar or dissimilar to the foregoing. Seller is not responsible for any damages caused to Seller's property resulting from the good. This limited warranty applies only inside the Continental US. (Alaska, Puerto Rico and Hawaii are not warranted).

Purchaser understands and acknowledges that the goods sold here are beer dispensers and/or other similar units which house beverages. Purchaser assumes all risk of using these units, including risk of spoilage, humidity variations, temperature variations, leaks, fire, water damage, mold, mildew, dryness and similar and any other perils that might occur.

Seller is not responsible for incidental or consequential damages, and there are no warranties, expressed or implied, which extend beyond the Limited Warranty described above. The implied warranties of merchantability and of fitness for a particular purpose are hereby expressly disclaimed. Some states do not allow the exclusion of incidental or consequential damages, or a waiver of the implied warranties of fitness and/or merchantability, so the above limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

In the event of any dispute between Seller and Purchaser arising out of or relating to these terms and conditions or to the goods sold generally, Purchaser must first file a written claim with Seller within ten days of the occurrence giving rise to the claim and wait an additional thirty days for a response before initiating any legal action. The sale and all terms are subject to California law. Any legal proceeding arising out of or relating to these terms and conditions or to the goods sold generally shall be brought solely and exclusively in the County of Los Angeles. In no event may Purchaser initiate any legal proceeding more than six months after the occurrence of the event giving rise to the dispute.

The above terms and conditions are the only ones governing this transaction and Seller makes no oral representations of any kind. These Terms and Conditions can only be modified in writing, signed by both Purchaser and Seller. 07/08

SERVICE & IMPORTANT NOTICE

Upon receipt and inspection of unit, the supply cord must be replaced if it is damaged. Contact our customer service at 1-800-777-8466 or info@vinotemp.com.

The manufacturer has a policy of continuous improvement on its products and reserves the right to change materials and specifications without notice.

WARNING:
Please do not place the unit within reach of children.
For adult use only.



Contact info@vinotemp.com with any questions or visit:

www.vinotemp.com



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