

In order to provide the best service, ATOSA requests that please register your warranty online at www.atosausa.com

For any service issues, please kindly contact us at Email: warranty@atosausa.com

or

Toll Free: 1-855-855-0393

Please clean the filter frequently!

Please do not overload the unit!

INSTRUCTION MANUAL

Direct Draw Keg Refrigerators



Please read the user's manual before you use this product.



Back Bar Coolers

Installation, use and maintenance instructions

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1 TERMS AND CONDITIONS:

Refrigeration

2 YEAR WARRANTY

All claims for parts or labor must be made directly through Atosa. All claims must include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to Atosa along with above listed information. Failure to comply with warranty policies will result in voiding claims.

Two Year Parts & Labor Warranty

Atosa warrants all new refrigerated components, such as the cabinet and all parts, to be free from defects in materials or workmanship. Atosa's obligation under this warranty is limited to a period of two (2) years from the date of original installation or 27 months after shipment date from Atosa, whichever occurs first. All parts covered under this warranty that are defective within two (2) years of original installation or twenty seven (27) months after shipment date from manufacturer, whichever occurs first, are limited to repair or replacement (including labor charges, of defective parts or assemblies). The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by Atosa.



Additional Three Year Compressor Warranty

In addition to the two (2) year warranty stated above, Atosa warrants its sealed compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years. Compressors that have been determined to be defective from Atosa within this extended period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity according to Atosa 's discretion. The three (3) year extended compressor warranty applies only to sealed parts of the compressor and does not apply to any other parts or components. This includes, the cabinet, paint finish, temperature control, refrigerant, metering device, motor starting equipment, fan assembly, and other electrical components, etc.

R290 Compressor Warranty

The five-year compressor warranty detailed above will be void if the following procedure is not carefully adhered to:

1. This system contains R290 refrigerant and lubricant. The lubricant has rapid moisture absorbing qualities.
2. Drier replacement is very important and must be changed when a system is opened for servicing.
3. Micron level vacuums must be achieved to insure low moisture levels in the system.
4. Compressor must be obtained through Atosa, unless otherwise specified in writing, through Atosa' s warranty department.



What is Not Covered by This Warranty

Atosa 's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: ATOSA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE, REGARDLESS OF WHETHER OR NOT THEY RESULT FROM REFRIGERATION FAILURE.

WARRANTY IS NOT TRANSFERABLE: This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FOOD, OR ACTS OF

GOD: Atosa is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or act of God.



IMPROPER ELECTRICAL CONNECTIONS: Atosa IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAILED OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT. THE TWO (2) YEAR PARTS & LABOR WARRANTY AND THE ADDITIONAL THREE (3) YEAR COM-PRESSOR WARRANTY ARE AS DESCRIBED ABOVE. THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, INCLUDING IMPLIED WARRANTY AND MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Outside U.S. and Canada: This warranty does not apply to areas outside the continent of the United States. Atosa is not responsible for any warranty claims made on products sold or used in such areas.*In some cases, a 25% restocking fee may be charged to a buyer for returned items.*Atosa may at any time modify our equipment in order to provide and insure a superior product. Change is sometimes necessary to keep up with today's high standards in our industry. Atosa reserves the final interpretation of all public materials.



2 INTRODUCTION

Please read instructions before using this appliance.

IMPORTANT SAFETY INSTRUCTION

- ▲ To reduce the risk of fire, electric shock, or injury to persons when using your product, basic safety precautions should be followed, including the following.
- ▲ This appliance must be properly installed and located in accordance with the Installation Instruction before it is used.
- ▲ Before the appliance is plugged in, ensure that the rated voltage corresponds to the voltage of the electrical system in your home. The power plug should have its own independent socket. Using adapters may cause overheating or burning.
- ▲ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- ▲ Children shall not play with the appliance.
- ▲ Cleaning and user maintenance shall not be made by children without supervision.
- ▲ If the supply 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.
- ▲ Connect to properly grounded outlets only. Avoid the use of extension cords. Do not run cord under carpeting, runners or the like. Arrange cord away from traffic area and where it will not create a tripping hazard.
- ▲ Always unplug appliance when not in use and before cleaning, adjusting or maintaining this machine. To disconnect appliance, turn switch off and remove plug from power source.



- ▲ Do not disconnect by pulling on the cord. Always disconnect by grasping and pulling on the plug top.
- ▲ Do not pull out the cord or touch the power plug with wet hands. Clean water or dust from the power plug and insert it with the ends of the pins securely connected.
- ▲ Do not use outdoors.
- ▲ Do not splash water on the appliance. It may cause a malfunction or electric shock.
- ▲ Do not disassemble, repair or alter the appliance. It may cause fire or abnormal operations, which may lead to injury.
- ▲ After your fridge-freezer is in operation, do not touch the cold surfaces in the freezer compartment, particularly when hands are damp or wet. Skin may adhere to these extremely cold surfaces.
- ▲ Never place glass products in the freezer because they may be broken when their inner contents are frozen.
- ▲ The refrigerant and insulation blowing gas used in the appliance require special disposal procedures. When disposal, please consult with service agent or a similarly qualified person.
- ▲ Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- ▲ WARNING: Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- ▲ WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- ▲ WARNING: Do not damage the refrigerant circuit.
- ▲ WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.



Warning: Risk of fire / flammable materials

CAUTION: RISK OF FIRE AND EXPLOSION WITH FLAMMABLE REFRIGERANT R290.

▲ If you need the electronic version instruction manual, please ask the manufacturer or its service agent .

▲ Max. Load of shelf is 176 LBS.

This instruction manual provides all the necessary information regarding:

- ▲ use of the refrigerator
- ▲ technical specifications
- ▲ installation and handling
- ▲ operator procedures and instructions
- ▲ maintenance operation

The manual is to be considered an integral part of the refrigerator and should be stored in a safe place for future consult to permit a good working life of the refrigerator.

The appliance is intended for commercial use only.

■ Component parts shall be replaced with like components and that servicing shall be done by factory authorized service personnel.

3 The manufacturer cannot be held liable in the following cases:

- improper installation (not in accordance with the guidelines indicated herein)
- misuse of the refrigerator
- power supply defects
- improper or inadequate maintenance
- unauthorised modification or tampering
- use of non-original spare parts
- partial or total failure to comply with the instructions

All electrical equipment can be hazardous to health. Current standards and legal requirements must be complied with during the installation and use of any equipment.



4 TRANSPORTATION AND STORAGE

The equipment is wrapped in absorbent material and contained and fixed within a wooden platform and paper box.

Whilst awaiting by definitive collection, these should be stored within a protected and covered environment at a temperature between -13°F / $+131^{\circ}\text{F}$, with ambient humidity between 86°F / 95%. Do not stack more than three items.

5 COMMISSIONING

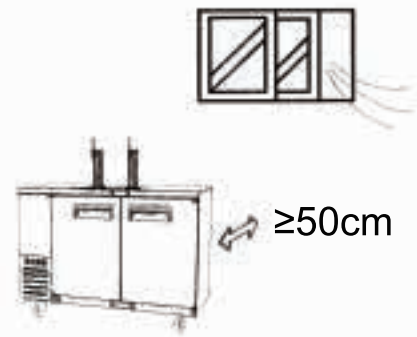
Carefully read the label on the equipment, do not cover for any reason whatsoever. and replace them immediately if damaged. Do not remove protection or panelling that require the usage of tools.

5.1 POSITIONING

Ensure that in respect of the dimensions, the space reserved for the equipment permits its correct utilisation and ease of maintenance. After carefully unpacking the display case, remove the white PVC protective film and all of the manufacturer's material which safeguards the item in transit. Place the cabinet on a flat surface and level it by screwing and adjusting the leveling legs to ensure its efficient operation. The cabinet must be lifted only from the exterior of the base to avoid the possibility of damage. Do not move the cabinet by application of pressure to the surface. if the device has been positioned horizontally (integral condensing unit). wait two hours before activating it. Packing and protective film should be disposed off as indicated by the local authorities. The equipment must not be installed within explosive ambience, In the open air or exposed to



rain the correct siting is; distant from direct sources (radiators, direct lighting, etc...) and protected from direct sunlight and draughts. Air circulation must be freely maintained around the condensing unit, be it integral or remote. In observance of these specific conditions will detrimentally affect the cabinet.



5.2 INITIAL CLEANING

Before use all parts of the cabinet should be cleaned,

For the walls and all the internal parts use an antibacterial detergent.

For the plastic parts use a moistened cloth.

Dry with a soft clean cloth. use little or no water.

Do not use harsh or abrasive solvents or detergents

During cleaning do not approach

bare-handed those parts which could

cut (evaporator, condenser, etc.)and always use protective gloves.

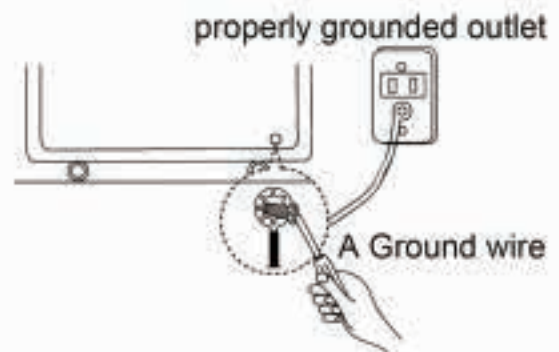
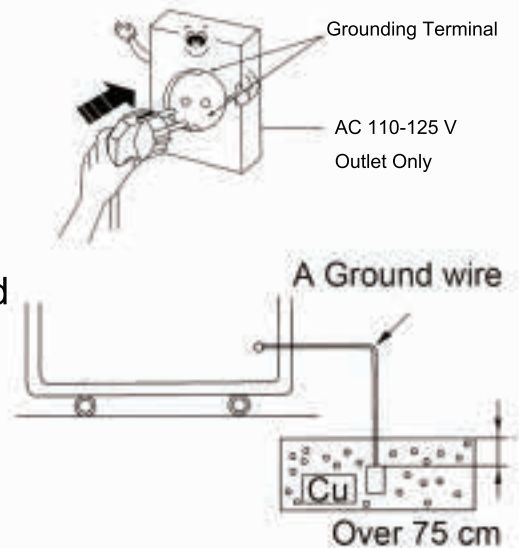


5.3 Electrical connection

Check that the supply conforms to the requirements listed on the factory label and that it is provided with a fall-safe protection or automatic circuit



breaker with an efficient earth connection. Should there not be an electrical safety feature have this introduced by a qualified person. by means of a omnipolar switch as indicated in the safety regulations with a means of a omnipolar switch as indicated in the safety regulations with a minimum clearance of the contacts of 3 mm. where the cabinet has to be installed at some distance from the electrical source. ensure that the conforms to the local regulations. Cabinet supplied with integral condensing units are provided with an appropriate plug fitted with a neutral and earth; the supply cable must be well stretched (avoid coiling and superimposition). it must not be exposed to the possibility of damage by third parties. it should not be in contact with liquids, water or heat sources. in the event of damage it must be replaced by qualified personnel. Always avoid the use of reducers or adapters.



5.4 CONNECTION TO DRAINS

The dispersal of defrost water is automatic in all models with integral condensing unit.



6 TECHNICAL CHARACTERISTICS

6.1 NOISE AND VIBRATION

The sound level of the equipment fitted with integral hermetic condensing unit does not exceed 70 dB ,it is therefore not necessary to provide sound insulation. Under normal conditions the equipment does not generate vibrations which affect surroundings.

6.2 POSSIBLE USAGES

Do not utilise the equipment to store medical supplies.

the optimum operational ambient temperatures are between +50°F / +90°F .

The possible application are show be low:Beer : refrigeration, preparation, and sale of Beer.

7 USAGE

7.1 ACTION



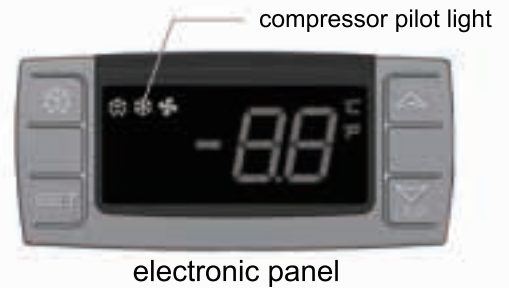
These devices are activated by one switches and an electronic control panel. The operations to the user are:

7.1.1 SWITCHING ON/OFF

Switch on switch , contemporaneously the electronic panel will



illuminate and display the current temperature with the cabinet and the compressor pilot light, In case of power supply interruption, the compressor will normally restart with a slight delay.



7.1.2 VISUALIZATION OF CELL TEMPERATURE

During normal functioning, the air temperature which is present in the cell that moment appears on the display.

7.1.3 SETTING THE TEMPERATURE

By pressing for one second SET button, it is possible to read the set temperature, To change the temperature press SET and press the switch up or down to respectively increase or decrease the temperature initially pre-set, until the desired and new temperature has been achieved. Confirm this value by pressing SET button. Electronic control panel operating band is comprehended between $+36^{\circ}\text{F} \sim +46^{\circ}\text{F}$ for model .

7.1.4 VISUALIZATION OF ALARM CODES

Electronic control panel shows eventual malfunction visualizing the alarm codes here under listed.

Alarm of Beer electronic control panel: EO flashing

Corrective intervention



If the display visualizes one or more of the above listed alarm codes take note of those, switch off the electronic control panel and switch on it after a few seconds. If the code/s is/are again visualized call technical assistance and report the noticed code/s

7.2 STORAGE OF FOOD-STUFFS

In order to obtain the best functioning of the case it is necessary to observe the following instruction:

- Place the merchandise into the unit only after it has reached the desired operating temperature given on the digital display.
- Do not place uncovered hot foods or liquids inside the unit
- Package or protect foods when possible
- Do not limit the circulation of air inside the case with superfluous obstacles.
- Avoid frequent or prolonged openings of the door/drawers
- Wait a few moments before reopening the door/drawer just after it has been closed.

Whilst stocking only open and fill a drawer at a time to eliminate the risk of over-balancing or ask to the supplier the fixable feets.

7.3 DEFROSTING

7.3.1 DEFROST TIMER

The electronic control panel automatically defrosts 4 times in 24 hours, its timer will reset to the time of the initial first start-up. To modify the start time for the defrost cycle to the desired time press the proper



(DEF or dripping snow) button for more than 5 seconds, a defrost cycle starts immediately and the following one will start after 6 hours. During defrosting a led will be switched o (DEF).

7.3.2 MANUAL DEFROSTING

All tables defrost automatically (see 6.3.1)

To start manually the defrosting act as above said to modify the start time for the defrost cycle (see 6.3.1). For condense water elimination (see 4.4)

8 MAINTENANCE

8.1 PERIODIC CLEANING

For hygienic reasons and improved performance clean at least once a month the internal basin. Especially the hole for water out going, need keep clean always, First perform a manual defrosting cycle (par. 6.3), When complete, switch off the power supply and clean the inside following the instructions given in par. 4.2 (initial cleaning).

8.2 CLEANING OF CONDENSER



For improved performance clean the condenser at least once a week. Before beginning turn off the equipment, and disconnect the plug. Close and protect the unit.

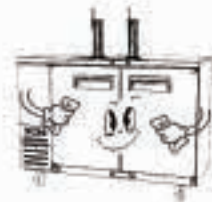
- Unscrew, rotate and remove protective grill
- Remove the dust deposited on the front surface of the condenser using a brush and a vacuum cleaner and restore previous conditions.



8.3 PERIOD OF INACTIVITY OF CABINET

During periods of inactivity, remove the products from the cabinet and then follow these directions:

- Remove the plug out from the outlet and carefully clean the unit as per periodic cleaning
- Cover the cabinet with a cloth that allows air circulation in the interior.



9 TROUBLE SHOOTING AND REMEDIES

Often, the malfunction of a unit is due to simple causes which can easily be eliminated without contacting a technician.

Therefore execute the following controls



9.1 If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

9.2 If the required temperature is not achieved, make sure that;

- The command switch is turned on.
- The electronic control panel is correctly regulated (see 6.1.3, 6.1.4).
- The cabinet is neither in the defrosting phase nor in the post-defrosting phase.
- The evaporator is not covered with frost (see 6.3).
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.



- The stored foods or other objects do not inhibit proper closing of the unit.
- The cabinet is not working in anomalous conditions (overloaded, loaded with hot food, or loaded in a way that prevents proper air circulation).

9.3 If the cabinet leaks water, make that:

- The collecting container or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly leveled.

9.4 If the cabinet is unacceptably noisy, make sure that:

- The frame does not have loose screws or bolts.
- The cabinet has been laid in a stable position and correctly leveled.

If, after all these controls, the malfunctioning continues, it is advisable to contact technical assistance. Be prepared to supply the following information:

- The model trade name and the serial number (both can be found on the technical data plate).
- The alarm codes appearing on the display of the control panel.

9.5 IMPROBABLE RISKS

In case of fire unplug the cabinet, if possible, and use a powder fire extinguisher.

10 SUBSTITUTION OF SPARES



Before commencing any service or maintenance work, isolate the cabinet from the electrical supply.

Always fit original spares which may be obtained from an authorized concessionaire or stockist.

11 DISMANTLING

The scrapping of the cabinet requires to be undertaken by specialized company, licensed by the local authorities, and observing local statutes. Polyurethane foaming material, not fire-resistant, when deal with the material, should be according with local law and statute.

- The cabinet consists of:
- Structure in steel plate,
- Electrical components and cables,
- Electrical compressor.
- Plastic materials,
- Refrigerant fluid which must not be discharged into the atmosphere.

ALL THE RESPONSIBILITY FOR THE FAILURE TO RESPECT THE EXISTING LOCAL STATUTES ARE THE RESPONSIBILITY OF THE OWNER.

Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.



OFFICIAL APPROVAL AND RULES

CONFORMS TO UL STD.471

CERTIFIED TO CSA STD.C22.2 NO.120

CONFORMS TO NSF/ANSI STD. 7



Intertek
4003935
CONFORMS TO UL STD.471
CERTIFIED TO CSA STD.C22.2 NO.120



Intertek
4003935
CONFORMS TO NSF/ANSI STD.7

Technical Parameters

Model code	Power source (V)	Rating frequency(Hz)	Input power (w)	Rated current(A)	Temperature range (°C)	Refrigerant	Amount(oz)	Dimension (mm)	Volume (cu.ft)
MKC58	115	60	260	2.3	+2~+8	R290	4.2	1467×713×1072	17.3
MKC68	115	60	260	2.3	+2~+8	R290	4.2	1727×713×1072	21.5
MKC90	115	60	320	2.8	+1~+8	R290	4.2	2267×713×1072	30.1

If the technical data has any changes, we will not notify you any longer.



Drilling Ports For CO2 Lines

Applicable Serial Numbers

MKC58/MKC68/MKC90



Left Back View



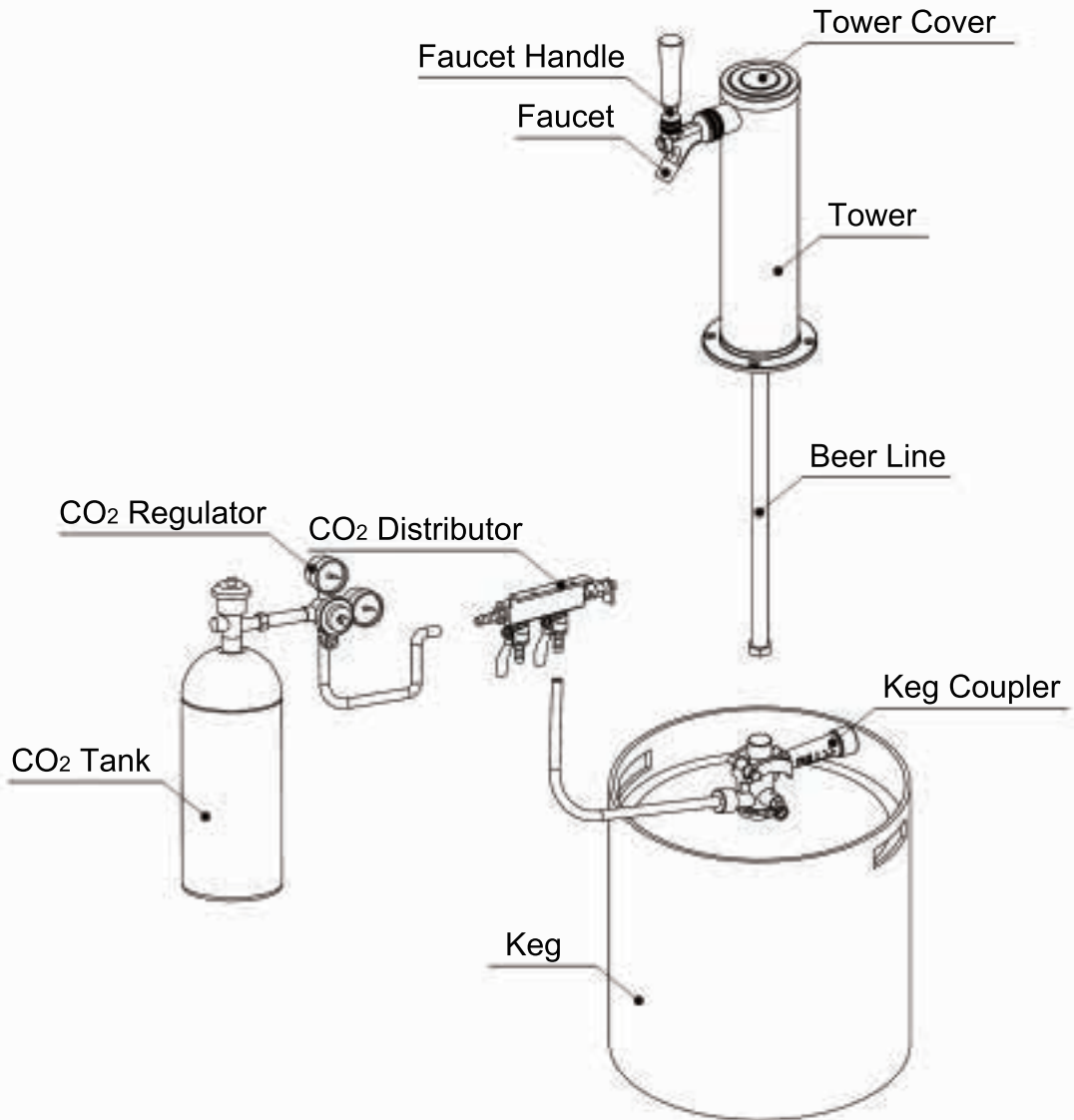
Right Back View

To avoid damaging refrigeration components and wiring, please drill holes for CO2 lines only in the shadow areas.



*Air distributor is only on multiple keg units,each keg is conneted to a valve on the air distributor.

Single keg is connected directly to the regulator.

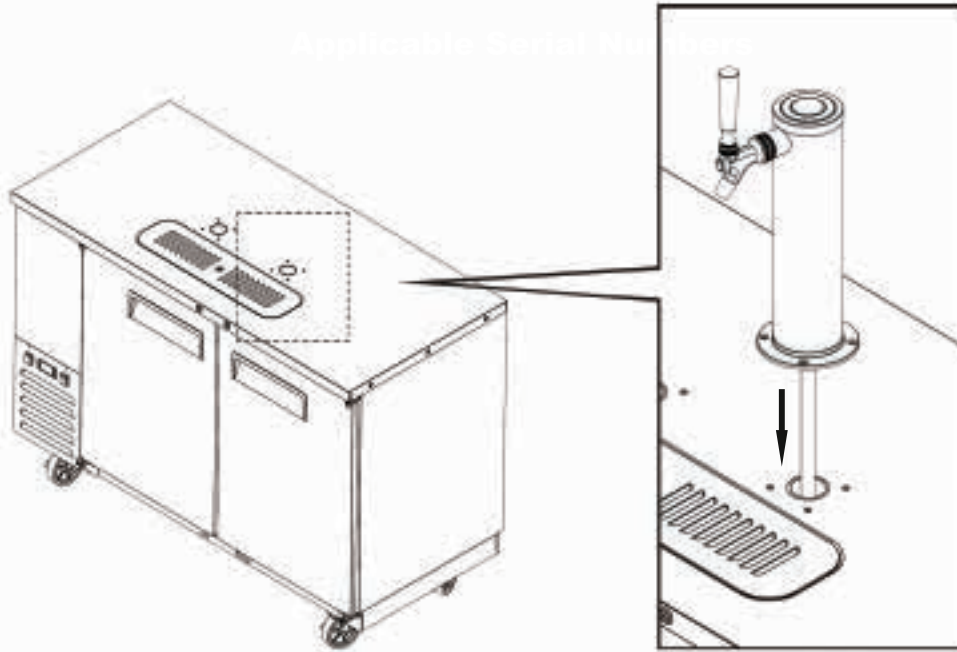


NOTE

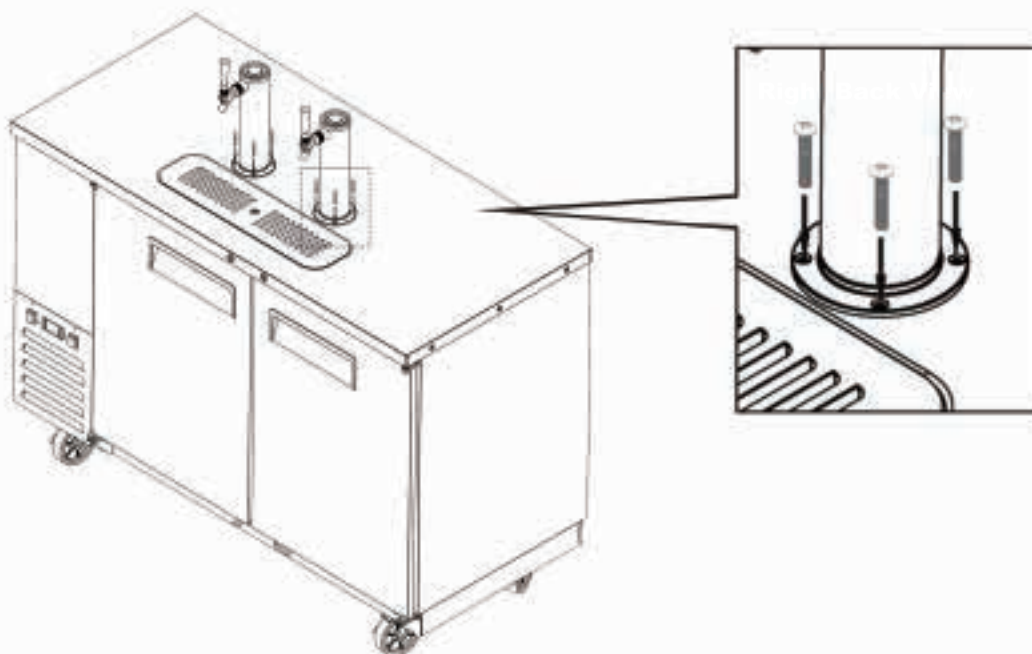
The keg,keg coupler,CO₂ regulator,CO₂ tank,kegcoupler to CO₂ distributor line, and CO₂ distributor to CO₂ regulator line,are not included with your keg refrigerator. These items can be obtained from your beverage distributor.The beer tower with faucet,faucet handle,tower beer line,and CO₂ distributor are included.



1. Position tower gasket so that the drain line and screw holes align properly with the top surface of the unit. Feed the tower's beer line through the unit's beer line hole.

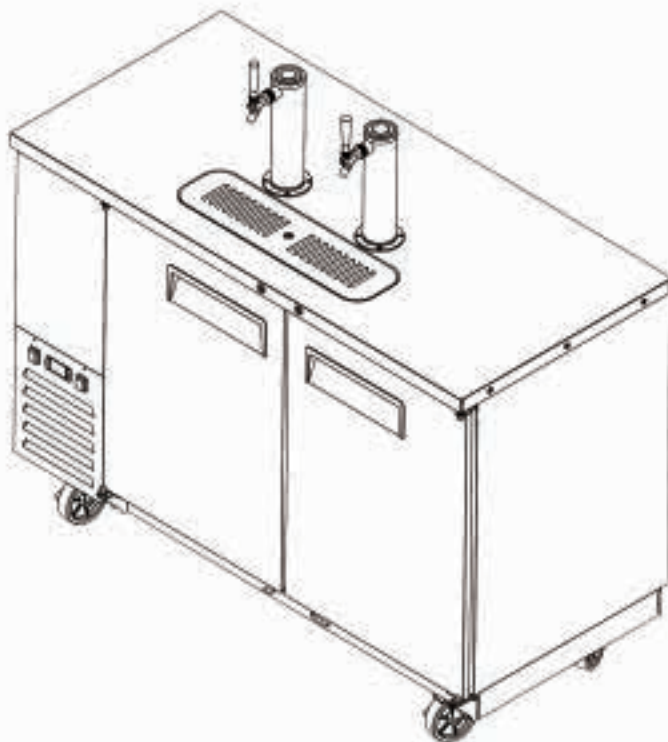
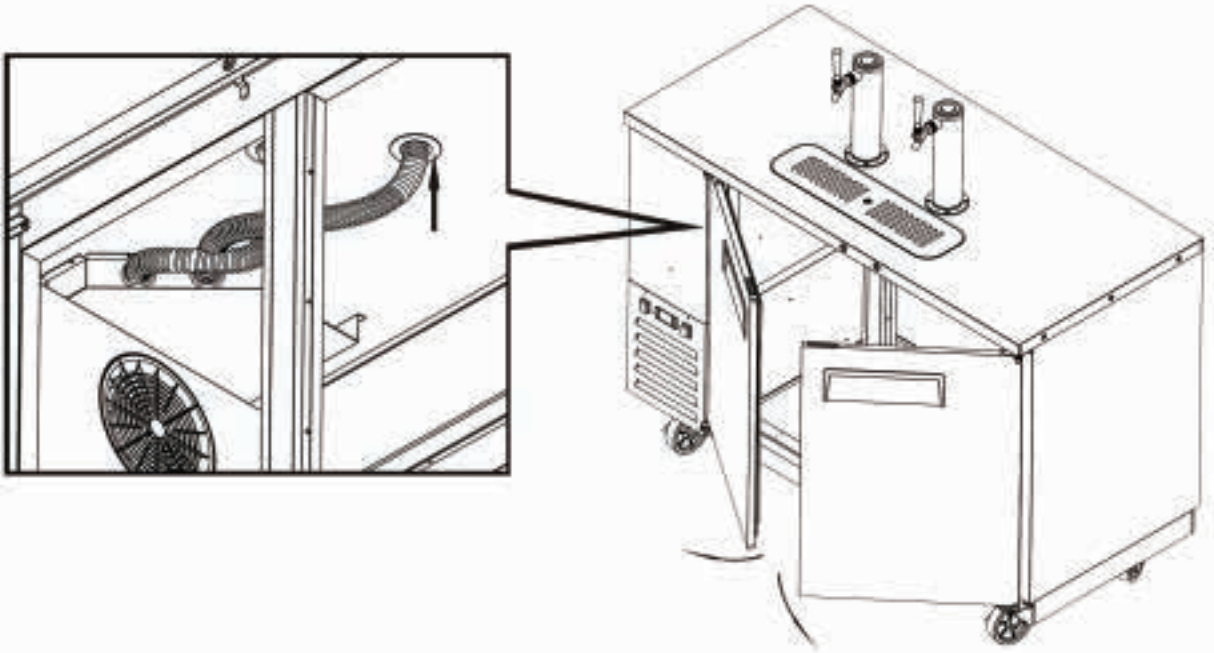


2. Secure the tower to the unit using the four screws provided.





3. Insert the end of the cold air hose into the air baffle , insert the other end of the cold air hose into the tower.





*NOTE: The CO₂ distributor can be used to share the single CO₂ tank with multiple kegs.

1.CO₂ tank placement (inside or outside of the refrigerated cabinet)

- a. Outside of cabinet-Drill a hole on the back wall of the unit, only in the areas indicated in figure; Drilling in any other place may cause damage to the unit' s wiring.
- b. Inside of cabinet-Depending on the unit model and size of the equipped keg, you may be able to fit the CO₂ tank inside of the refrigerated cabinet; This setup requires no drilling.

2.Connect CO₂ line to CO₂ regulator

- a. Ensure that the CO₂ regulator' s shut off valve is closed. The switch' s lever should be perpendicular to the CO₂ line when it is in the closed position.
- b. Connect one end of the CO₂ line to the CO₂ regulator' s hose barb connection, pushing the hose onto the barb connector as high as you can without damaging the hose. Secure the hose to the connector using a clamp. Place the clamp as high up as possible without it interfering with the operation of the valve.
- c. If the CO₂ tank has been placed out of the refrigerated cabinet, feed the hose through the hole that was previously drilled in the back of the unit.

3.Connect CO₂ regulator to CO₂ tank

- a. Ensure that the CO₂ tank is full and closed.
- b. Attach the CO₂ regulator to the CO₂ tank using the large nut that is part of the regulator.

4.Connect keg coupler

- a. **IMPORTANT:** Ensure that the keg pull handle is closed (upper position).
- b. Install the keg coupler onto the keg' s locking neck and turn clockwise to lock into place.



5. Connect CO₂ line to keg coupler

- a. Connect the open end of the CO₂ line to the keg coupler's hose barb connection, pushing the hose onto the barb connector as high as you can without damaging the hose. Secure the hose to the connector using a clamp. Place the clamp as high up as possible without it interfering with the operation of the valve.

6. Connect beer line to keg coupler

- a. Install the rubber washer onto the beer line hex nut fitting.
- b. Remove the plastic protective cover from the keg coupler, if equipped.
- c. Connect the beer line from the tower to the keg coupler. It connects to the screw type connection on top of the coupler.

7. Tap keg

- a. Pull the tap handle out and away from the keg coupler and push down until it locks into position. A click noise should be heard once the handle is in its final lock position.

8. Calibrating CO₂ regulator

- a. With the shut-off valve on the CO₂ regulator closed, open the valve on the CO₂ tank completely.
- b. Loosen the adjustment nut with a pair of pliers, allowing the adjustment screw to be turned counter-clockwise until the screw can no longer turn.
- c. Slowly turn the CO₂ regulator adjustment screw until the desired pressure is shown on the output pressure gauge (12 PSI is recommended setting for most situations). Other conditions, such as altitude or special beer type, may require some adjustment. On regulators designed for draft beer, turning clockwise will increase the output pressure, and turning counter-clockwise will decrease the output pressure.
- d. Open the shut-off valve on the CO₂ regulator, ensuring the switch below the main body should be parallel to the tubing. Gas should now flow from the regulator to the keg coupler, and you will hear the keg pressurizing. The output needle will drop momentarily while the pressure is equalizing, then it will return to the point at which you set it.



e. The keg coupler is designed with a pressure relief valve (PRV). Pull the ring on the PRV briefly to allow gas to vent. This will permit gas to flow through the regulator and help obtain a more accurate reading on the output pressure gauge.

f. Re-check the output pressure on the regulator and, if necessary, re-adjust using step 8.3 until the desired pressure is shown. It is always wise to follow up any adjustment to the regulator with a brief pull of the PRV ring to ensure an accurate output reading.

9. Position the keg in the refrigerated compartment. Ensure that no hoses are kinked or crushed.

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

