



## **Thermoelectric Beer Dispenser**

### **VT-BD User Manual**



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## Table of Contents

3. Important safety information
4. Instructions prior to operation
5. What comes in the box (parts list)
6. Installation instructions (pressurized keg)
7. Installation instructions (standard keg)
8. Connecting the CO<sub>2</sub> assembly
9. Operation / Setting the Temperature
10. Removal and Cleaning
- 11-12 Terms and Conditions / Warranty

### Replacement Cartridges

This appliance is delivered to you with three 16-gram CO<sub>2</sub> Cartridges which will enable you to use approximately 3 of the 5-Liter size beer kegs

To order new cartridges which can be mailed directly to your home please call (800) 777-8466.

**WARNING:** CO<sub>2</sub> Cartridges contain compressed gas. Do not puncture, squeeze, or modify the cartridge in any way. Keep away from sources of heat, and children. Failure to use this product as it was originally intended could result in bodily injury and or death.

## Important Safety Information

### WARNING



To avoid the risk of electrical shock,  
property damage, personal injury or death:

- The power cord must be plugged into a 3-prong grounding-type wall receptacle, grounded in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and local codes and ordinances.
- It is the personal responsibility of the consumer to have a proper 3-prong wall receptacle installed by a qualified electrician.
- **DO NOT, UNDER ANY CIRCUMSTANCES, REMOVE THE POWER CORD GROUNDING PRONG.**
- A separate adequately fused and grounded circuit should be available for this appliance.
- Do not remove any grounding wires from individual components while servicing, unless the component is to be removed and replaced. It is extremely important to replace all grounding wires when components are replaced.



### WARNING

#### ELECTRIC SHOCK HAZARD



Disconnect electric supply from appliance before servicing.  
Replace all panels before operating.  
Failure to do so could result in death or electrical shock.

- **DO NOT USE A GROUND FAULT INTERRUPTER (GFI).**
- **A DEDICATED 15 AMP CIRCUIT IS HIGHLY RECOMMENDED.**

## **Read the following instructions prior to operating this appliance**

- Do not use the appliance if the power supply cord is damaged.
- this Should be the case, it must be replaced by a qualified person so that any potential shock hazard is avoided.
- Prior to any connection, check that the indicated operating voltage corresponds to the voltage at the outlet.
- This appliance is not designed for children. Never allow unattended children to use this appliance.
- Prior to any cleaning, and in general when the appliance is not in use make sure that it is not plugged in.
- Make sure that your beer dispenser is set on a flat surface, protected from the sun and avoid any other heat source.
- The appliance should be operated at room temperature, between 54°F and 80°F.
- Do not attempt to move the appliance while it is full so as to protect it from falling over.
- When unplugging the unit always pull the plug and never the cord.
- Never lift the appliance by the power supply cord or the dispensing tap.
- Keep the power supply cord away from heat sources, not intended for use in the garage.
- Do not try to repair, adjust or replace this appliances components by yourself. Should it not operate correctly, contact your dealer's customer support.
- This appliance is designed for household use only and not for professional use. Do not use for purposes other than that which it was designed for.
- Do not immerse the appliance or its power supply cord in water or any other liquid.
- Do not cover the appliance or place anything on it.
- Do not insert any object into the ventilation spaces.
- Only use the CO<sub>2</sub> Cartridges provided for this appliance.
- Cartridges contain pressurized CO<sub>2</sub>. Keep them away from heat, in a dry and cool place.
- Do not throw away empty CO<sub>2</sub> Cartridges into a fire.
- Prior to operating the beer dispenser, clean it using the instructions in this manual.

## What comes with your beer dispenser



## Installation

1. Carefully remove the unit from its packaging and check to see that no parts are missing or damaged. (keeping small plastic parts away from children at all times)
2. Place the dispenser on a steady flat surface leaving at least 4" on either side for proper ventilation.
3. Place the drip tray in the notch provided on the front of the unit.
4. Screw the Tap Handle into the tap and tighten.
5. Plug the appliance into a 110V AC or 12V DC electrical outlet using the proper cord *Note: Unit is not intended for use with 50 Hz outlets. (European Standard)*

## Preparing the keg

First you must determine which type of keg you are using. There are two basic types. Pressurized (with CO<sub>2</sub> built in) and Standard.

Before installation make sure that the keg has rested long enough to avoid foam coming out through the ventilation opening, also cold beer will produce less foam than warm beer, so pre-chilling the beer in refrigerator for 6-12 hours is advised. (Your beer dispenser can cool a 5-Litre keg from 77°F to 41°F in 9 hours.)

**Warning: Never put a keg into the freezer. The beer might be damaged and the keg might burst.**

### Pressurized Kegs

1. You will not need any of the parts that come with the keg (Tap and nozzle) instead of those parts you will be using the Pressurized Keg Adapter, as shown in figure 1.



Figure 1

2. Open the door and locate the two tubes that come from the front of the dispenser. For pressurized kegs you will only need the tube that connects directly to the tap. It has the male connector (the female connector has a white button on it)

Connects to Tap



Figure 2

## Installation

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Figure 2

### Pressurized Kegs (cont)

3. Press the Tap-Hose connector into the pressurized keg adapter until it locks. Pull lightly on the connector to ensure that you have a tight fit.



Figure 3

4. You can now place the keg inside the dispenser. Turn the keg so that the tube is not folded and proper flow is not obstructed as is shown in Figure 4. (the other hose will hang freely on the side)



Figure 4

You are now ready to enjoy your beer, for proper pouring instructions read the section called "Operation" on page 9.

### Standard Kegs

1. For all non-pressurized kegs you will first want to follow the instructions that came with the keg for releasing excess gas. Then you will want to determine which type of plug your keg has. the types are listed below.



Rubber Plug



Combined or Vent Plugs



Note: Combined plugs and Vent Plugs look identical from the top.

2. a: *Rubber plug.* You will simply push the plug into the keg until it falls in. you can use the tube end of the Standard Keg Adapter to push it through.  
b: *Combined or Vent Plug.* You will want to remove the entire plug and replace it with one of the keg seals included with your dispenser. Depending on which type of plug you have you may need to use pliers to remove it. you will want to take caution not to bend the metal around the plug as this could cause an air leak. It is common for part or all of the plug to fall into the keg during this step, this is normal and it will not affect the flavor of your beer.



### Standard Kegs (cont)

3. Insert the standard keg adapter into the keg and lock it in place as shown in figure 5 and 6.

Figure 5



Figure 6



4. Locate the two tubes coming from the front of the unit. Connect both of them to their corresponding adapter (they will only go in one way). Push them in until they click to ensure a proper seal.



5. Place the keg into the dispenser taking care not to fold the tubing or restrict proper flow of the beer. You are now ready to connect the CO<sub>2</sub> assembly.



### Connecting the CO<sub>2</sub> assembly

1. Locate the CO<sub>2</sub> regulator and turn the valve counterclockwise until it stops to ensure that the valve is shut.
2. Connect the regulator adapter to the bottom of the regulator as shown in figure 7.



Figure 7

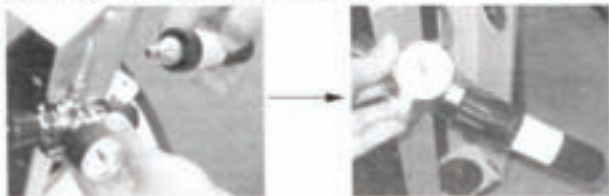


3. Open the compartment on the side of the dispenser to reveal the gas cartridge chamber and locate the unconnected tube coming from the beer keg. Push this tube into the open hole on the regulator, (to disconnect, push in the ring on the end while pulling the tube)



## Connecting the CO<sub>2</sub> assembly (cont)

- Place a new CO<sub>2</sub> Cartridge into the cartridge holder and screw it firmly to the regulator adapter, you may hear a sound once the cartridge is pierced. Once attached do not unscrew the cartridge until all the pressure has been released (see Removal and Cleaning on page 10).



- At this point the system should be completely connected, you should now slowly turn the regulator clockwise to pressurize the system. The dial on the gauge will rise gradually, stop when it reaches 0.5 bar.
- With the pressure correctly set you can now place the whole CO<sub>2</sub> assembly on the assembly stand and put it in the dispenser with the gauge facing the clear window.
- Slide the CO<sub>2</sub> compartment door into place and now you will be ready to enjoy your beer.



## Operation

- Always use clean glasses rinsed with very cold water at the time of serving, impurities prevent the foam from forming on the glass.
- Hold the glass under the dispensing tap, making sure that the nozzle is not in contact with the glass.
- Pull the dispensing tap handle towards you while holding the glass at an angle. The quantity of foam depends on the glass angle. Set the glass upright as the beer level goes up.
- Push the tap handle forward when the foam reaches the glass brim. This will stop the beer from flowing.

## Setting the temperature

- Use the up and down arrow buttons to set the desired temperature.  
*Note:* The dispenser has a range between 38° F and 54° F
- the third button allows you to turn on an off the display to conserve energy when it is not being used.


## Removal and Cleaning

When the keg is empty, it is advisable to thoroughly clean the beer dispenser before loading another keg.

1. Open the cartridge chamber and turn the valve on the regulator counterclockwise to shut it off. (if you are using a standard keg)
2. Place a container under the dispensing tap and drain by pulling the handle towards you until nothing more flows out.
3. Open the keg compartment door and disconnect the hose(s) from the keg adaptor. The connectors are released by pushing in the white button, while pulling on the connector (not the hose)
4. Empty the remaining gas using the pressure release tool as indicated in Figure 8.



Figure 8

5. Remove the keg adapter by pushing in the catch (standard keg) or squeezing the release tabs (pressurized keg) and pulling up until the adapter has cleared the keg.
  6. To clean the keg, first fill the cleaning bottle halfway with lukewarm water and a small amount of detergent.
  7. Attach both hoses to the standard keg adapter, and insert into the bottle. Note: if you are using a pressurized keg the pressurized keg adapter will have to be washed separately.
- 
8. Open the regulator valve and run the cleaning solution through the system for 5 seconds, then repeat steps 6-8 using only water with no detergent.

## Replacing the cartridge

Three 16 gram cartridges are provided for approximately three 5-Litre kegs. When the cartridge is empty, replace it as follows:

1. Shut the pressure gauge valve. (turn it counterclockwise)
2. Unscrew the cartridge holder and replace the cartridge with a new one
3. Open the pressure gauge valve and set it to the required temperature.

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Purchaser understands and acknowledges that the goods sold here are wine cellars, cigar humidors, and/or other similar units which house wine or cigars. 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.

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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, 04-07

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