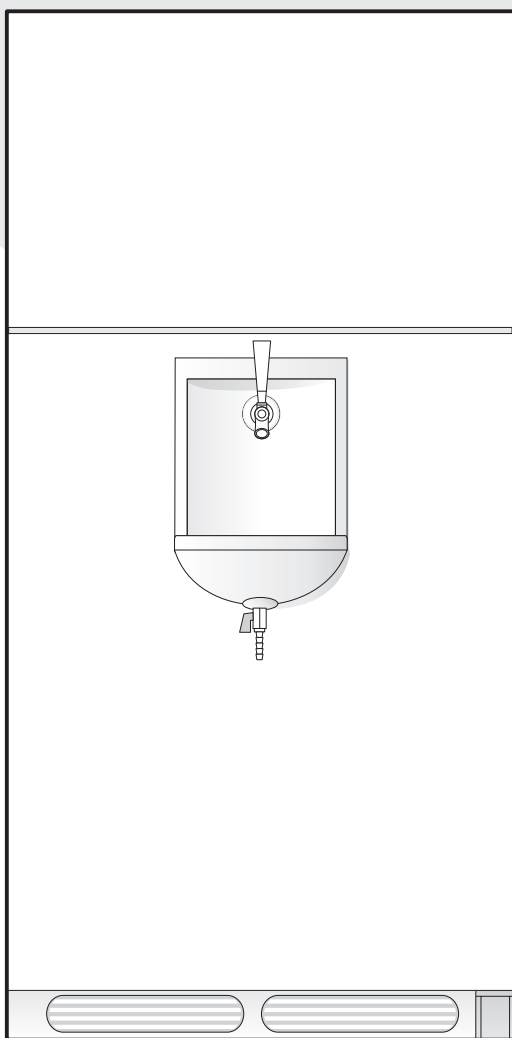


# *Use & Care Manual*

## **Beverage Center II**



<b>Welcome .....</b>	<b>2</b>
<b>Safety Instructions .....</b>	<b>3</b>
<b>Installation .....</b>	<b>4-5</b>
<b>Door Reversal .....</b>	<b>6</b>
<b>Features At A Glance .....</b>	<b>7</b>
<b>Temperature Controls.....</b>	<b>7</b>
<b>First Steps .....</b>	<b>8-12</b>
<b>Helpful Hints .....</b>	<b>13</b>
<b>Beverage Center Extra</b>	
<b>Features .....</b>	<b>13</b>
<b>Optional Ice Service .....</b>	<b>14</b>
<b>Energy Saving Tips.....</b>	<b>15</b>
<b>Vacation and Moving Tips .....</b>	<b>15</b>
<b>Normal Operating Sounds.....</b>	<b>16</b>
<b>Care &amp; Cleaning.....</b>	<b>17-18</b>
<b>Warranty Information.....</b>	<b>19</b>
<b>Troubleshooting .....</b>	<b>20-21</b>
<b>Before You Call .....</b>	<b>22</b>



## WELCOME & CONGRATULATIONS

Congratulations on your purchase of a new beverage center! We here at **Electrolux Home Products, Inc.** are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority.

Please read this Use & Care Manual very carefully. It contains valuable information on how to properly maintain your new beverage center.

We know you'll enjoy your new beverage center and **Thank You** for choosing our product. We hope you consider us for future purchases.

### PLEASE READ AND SAVE THESE INSTRUCTIONS

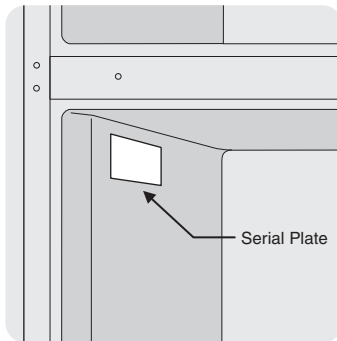
This Use & Care Manual provides specific operating instructions for your model. Use your beverage center only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

**Please record your model and serial numbers below for future reference. This information is found on your serial plate located inside the refrigerator compartment.**

#### NOTE

Use only soap and water to clean serial plate.

Model Number: \_\_\_\_\_  
Serial Number: \_\_\_\_\_  
Purchase Date: \_\_\_\_\_



PLEASE COMPLETE AND MAIL IN THE  
**PRODUCT REGISTRATION CARD**  
INCLUDED WITH YOUR BEVERAGE CENTER.

### Questions?

**1-800-944-9044**

(United States)

**1-800-265-8352**

(Canada)

### Extend Your Warranty Protection With An *Extended Service Contract*

**CALL 1-800-944-9044  
To Enjoy These Benefits:**

- **Total freedom from repair bills** so unexpected repairs won't upset your budget.
- **Fast, convenient toll-free service** is just a phone call away.
- **Top-quality repairs** by factory-trained experts.
- **Quick access to genuine replacement parts** so you can rest assured your Beverage Center is repaired with the proper components.

Please attach sales receipt  
here for future reference.



## IMPORTANT SAFETY INSTRUCTIONS

### **WARNING**

Please Read All Instructions Before Using This beverage center.

#### 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 beverage center in the presence of explosive fumes.
- Avoid contact with any moving parts of the automatic ice maker. (some models)

#### CHILD SAFETY

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

### **WARNING**

These guidelines must be followed to ensure that safety mechanisms in this beverage center will operate properly.

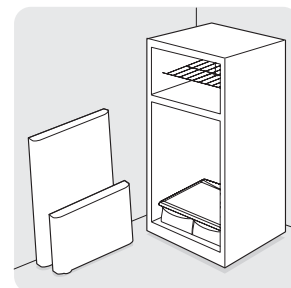
#### ELECTRICAL INFORMATION

- **The beverage center must be plugged into its own dedicated 115 Volt, 60 Hz., AC only electric 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. **Do not use an extension cord or adapter plug.**
- If the power cord is damaged, it should be replaced by the manufacturer, service technician or a qualified person to prevent any risk.
- Never unplug this beverage center 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 this beverage center 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 this beverage center with insufficient power can damage the compressor. Such damage is not covered under your warranty.
- Do not plug the unit into an outlet controlled by a wall switch or pull cord to prevent this beverage center from being turned off accidentally.
- Avoid connecting this beverage center to a Ground Fault Interruptor (GFI) circuit.

#### PROPER DISPOSAL OF YOUR BEVERAGE CENTER

##### Risk of child entrapment

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

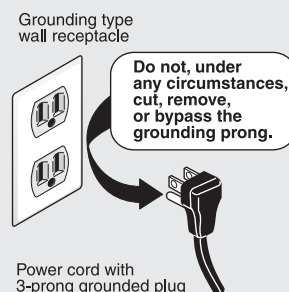


##### Before you throw away your old refrigerator/ freezer:

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

#### IMPORTANT

Turning the Air Flow and Temperature Controls to “0” turns off the compressor and prevents your Beverage Center from cooling, but does not disconnect the power to the light bulb and other electrical components. To turn off power to your Beverage Center you must unplug the power cord from the wall outlet.



### **WARNING**

#### CO<sub>2</sub> CANISTER SAFE HANDLING

- CO<sub>2</sub> canisters must be handled with extreme care. They contain potentially hazardous high pressure compressed gas.
- **ALWAYS** connect CO<sub>2</sub> gas canisters to a pressure regulator.
- **NEVER** drop or throw the CO<sub>2</sub> canister.
- **NEVER** connect gas canister directly to keg.
- **ALWAYS** keep CO<sub>2</sub> canisters in a cool place (70° or less) and away from heat.
- In case of CO<sub>2</sub> 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 5 years.
- Return outdated canister to your gas supplier for one that is within the time limit.



# INSTALLATION

This Use & Care Manual provides specific operating instructions for your model. Use this beverage center only as instructed in this Use & Care Manual. **Before starting this beverage center, 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 this beverage center out of direct sunlight and away from the range, dishwasher or other heat sources.
- This beverage center must be installed on a floor that is level and strong enough to support a fully loaded beverage center.
- Consider water supply availability for models equipped with an automatic ice maker.

## CAUTION

- **Do Not install the beverage center where the temperature will drop below 55°F (13°C) or rise above 110°F (43°C). The compressor will not be able to maintain proper temperatures inside the beverage center.**
- **DO NOT block the toe grille on the lower front of your beverage center. Sufficient air circulation is essential for the proper operation of your beverage center.**
- **THIS BEVERAGE CENTER IS NOT INTENDED FOR OUTDOOR USE.**

## INSTALLATION

### Installation Clearances

- Allow the following clearances for ease of installation, proper air circulation, and plumbing and electrical connections:
 

Sides & Top	3/8"
Back	1"

### DOOR OPENING

#### NOTE

If your beverage center is placed with the door hinge side against a wall, you may have to allow additional space so the door can be opened wider.

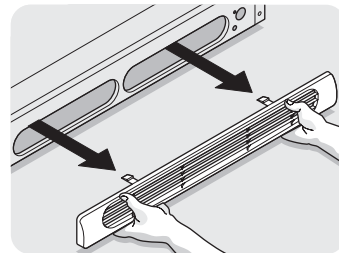
Your beverage center should be positioned to allow easy access to a counter when removing food. To make this possible, the direction in which the doors open can be reversed. See *Door Removal & Reversal Instructions*.

## LEVELING

All four corners of your beverage center must rest firmly on a solid floor. Your beverage center is equipped with adjustable leveling screws to help level your unit.

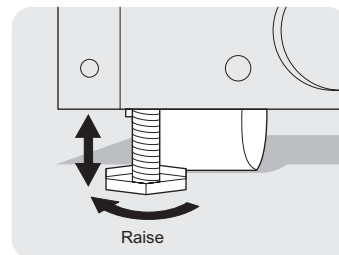
### To Level Your Beverage Center:

1. Remove toe grille.
2. Use adjustable wrench to adjust leveling screws.



## NOTE

Raise the front of the beverage center enough so the doors close freely when opened halfway. The beverage center should slope 1/4" to 1/2" from front to back. Then level the beverage center from side to side.



Stationary Front Roller with Leveling Screw

## CAUTION

**DO NOT ATTEMPT TO MOVE OR RELOCATE THE BEVERAGE CENTER WITH A KEG INSIDE.**



## INSTALLATION - CONNECTING ICE MAKER TO WATER SUPPLY

### **! WARNING**

To avoid electric shock, which can cause death or severe personal injury, disconnect the beverage center from electrical power before connecting a water supply line to the beverage center.

### **! CAUTION**

To Avoid Property Damage:

- Copper tubing is recommended for the water supply line. Water supply tubing made of ¼" plastic is not recommended since it greatly increases the potential for water leaks. Manufacturer will not be responsible for any damage if plastic tubing is used for supply line.
- DO NOT install water supply tubing in areas where temperatures fall below freezing.
- Chemicals from a malfunctioning softener can damage the ice maker. If the ice maker is connected to soft water, ensure that the softener is maintained and working properly.

### **IMPORTANT**

Ensure that your water supply line connections comply with all local plumbing codes.

### Before Installing The Water Supply Line, You Will Need

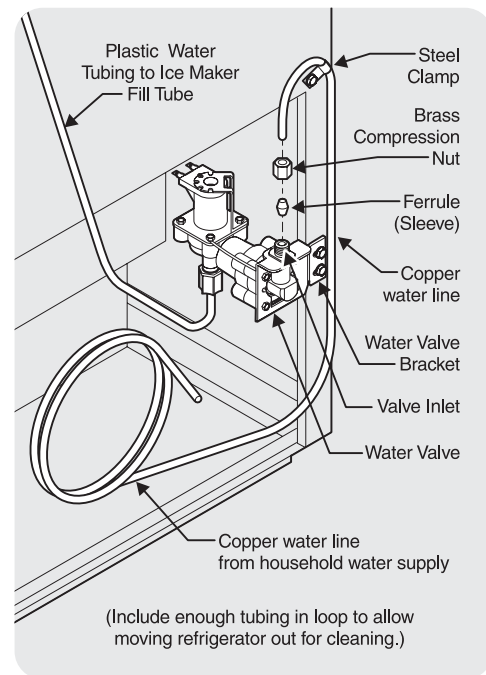
- **Basic Tools:** adjustable wrench, flat-blade screwdriver, and Phillips™ screwdriver
- Access to a household cold water line with water pressure between 30 and 100 psi.
- A water supply line made of ¼ inch (6.4 mm) OD, copper tubing. To determine the length of copper tubing needed, you will need to measure the distance from the ice maker inlet valve at the back of the beverage center to your cold water pipe. Then add approximately 7 feet (2.1 meters), so the beverage center can be moved out for cleaning (as shown).
- A shutoff valve to connect the water supply line to your household water system. **DO NOT** use a self-piercing type shutoff valve.
- A compression nut and ferrule (sleeve) for connecting the water supply line to the ice maker inlet valve.

### **NOTE**

Water line kit number 5303917950, available from your appliance dealer at additional cost, contains 25 feet (7.6 meters) of ¼ inch OD copper tubing, a saddle type shutoff valve (nonpiercing), (2) ¼ inch brass compression nuts, (2) ferrules/sleeves, and instructions for installing a water supply line.

### To Connect Water Supply Line To Ice Maker Inlet Valve

1. Disconnect beverage center from electric power source.
2. Place end of water supply line into sink or bucket. Turn ON water supply and flush supply line until water is clear. Turn OFF water supply at shutoff valve.
3. Unscrew plastic cap from water valve inlet and discard cap.
4. Slide brass compression nut, then ferrule (sleeve) onto water supply line, as shown.
5. Push water supply line into water valve inlet as far as it will go (¼ inch). Slide ferrule (sleeve) into valve inlet and finger tighten compression nut onto valve. Tighten another half turn with a wrench; **DO NOT** over tighten.
6. With steel clamp and screw, secure water supply line to rear panel of beverage center as shown.
7. Coil excess water supply line (about 2½ turns) behind beverage center as shown and arrange coils so they do not vibrate or wear against any other surface.
8. Turn ON water supply at shutoff valve and tighten any connections that leak.
9. Reconnect beverage center to electrical power source.
10. To turn ice maker on, lower wire signal arm (see ice maker front cover for ON/OFF position of arm).

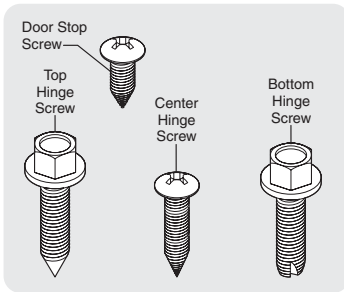


### **IMPORTANT**

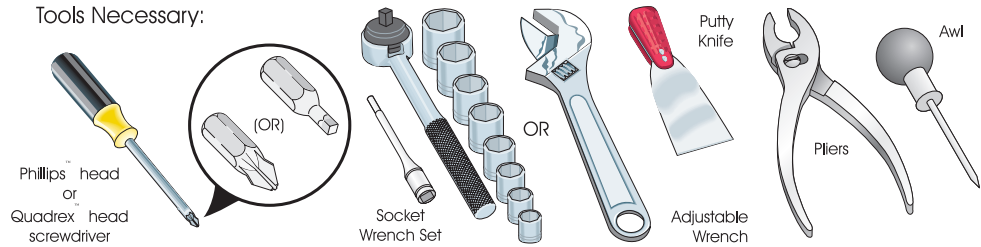
It takes approximately 24 hours for the ice maker to begin producing ice. Air in new plumbing lines may cause ice maker to cycle two or three times before making a full tray of ice. New plumbing may cause ice to be discolored or have poor flavor. Discard ice made during the first 24 hours.



## DOOR REMOVAL / REVERSAL INSTRUCTIONS



### Tools Necessary:



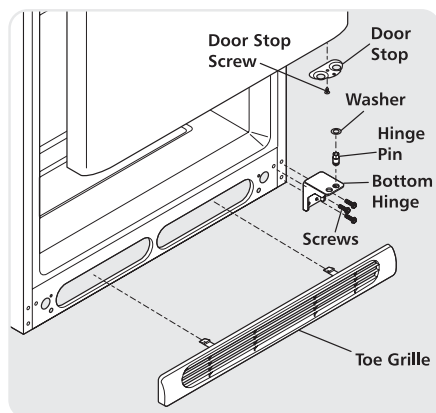
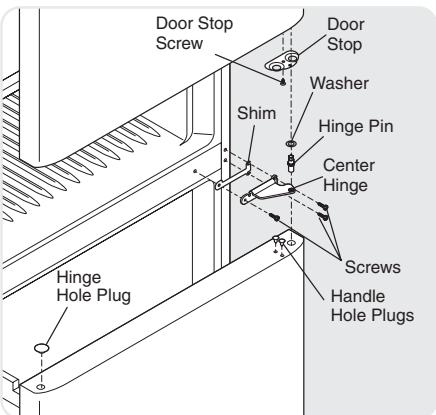
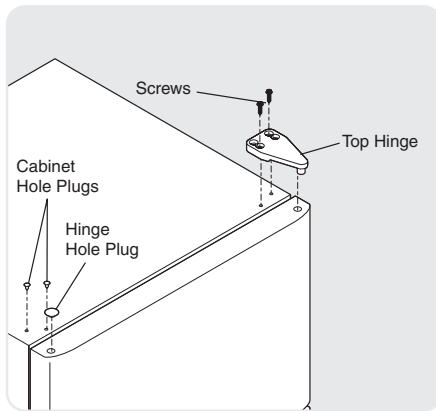
### DOOR REMOVAL AND REVERSAL INSTRUCTIONS:

#### NOTE

The direction in which your beverage center doors open (door swing) can be reversed, from left to right or right to left, by moving the door hinges from one side to the other. Reversing the door swing should be performed by a qualified person.

#### IMPORTANT

Before you begin, turn the beverage center temperature control to "0" and remove the electrical power cord from the wall outlet. Remove any food from door shelves.

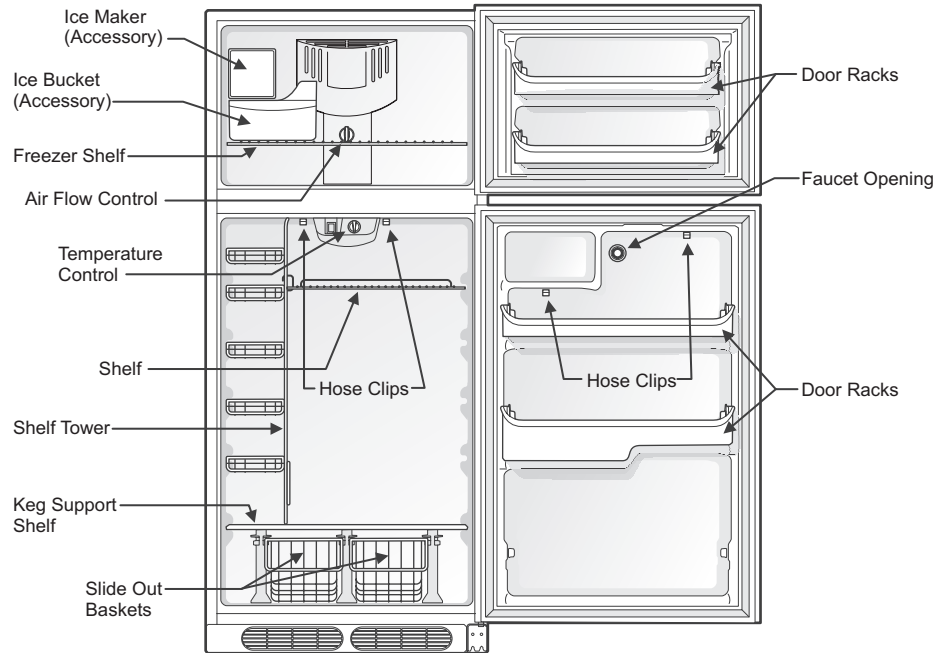


1. Remove toe grille.
2. Remove top hinge with 3/8" hex driver and lift freezer door off of center hinge pin. Set door aside.
3. Unscrew center hinge pin using adjustable wrench and save for reassembly. Ensure plastic washer stays on hinge pin.
4. Lift refrigerator door off of bottom hinge and set aside.
5. Remove center hinge and shim by removing inside screw and loosening two outside screws enough to allow hinge and shim to slide out. Tighten screws.
6. Loosen two outside screws on opposite side of refrigerator, remove inside screw and install center hinge.
7. Remove two screws on bottom hinge with 3/8" socket wrench.
8. Install bottom hinge on opposite side with the two screws removed from step 7.
9. Unscrew bottom hinge pin using adjustable wrench. Move hinge pin to other hole in hinge and tighten with adjustable wrench.
10. Move beverage center door stops to opposite side. Before starting screws, use an awl to puncture the foam.
11. Position beverage center door onto bottom hinge pin and screw center hinge pin through center hinge into top of door. Close beverage center door to help align hinge hole.
12. Tighten center hinge pin with adjustable wrench.
13. Remove cabinet and hinge hole plugs and move to opposite side.
14. Lower freezer door onto center hinge pin.
15. Close freezer door. Have an assistant lift up on opposite side of door while tightening screws to install top hinge.
16. Replace toe grille.
17. Plug in electrical power cord and turn beverage center temperature control to the "5" position. Adjust setting as necessary.



## FEATURES AT A GLANCE

Features may vary according to model



## TEMPERATURE CONTROLS

### COOL DOWN PERIOD

To ensure safe food storage, allow the beverage center to operate with the doors closed for at least 12 hours before loading it with food and beverages.

### BEVERAGE CENTER CONTROLS

#### Temperature Control

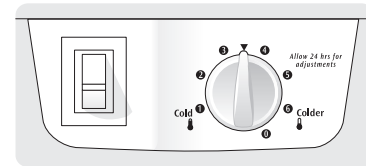
This rotary control is the primary control for the refrigerated compartment temperature. If the beverage center is too warm, adjust this control in the “Colder” direction. If the beverage center is too cold, adjust this control in the “Cold” direction.

#### Air Flow Control

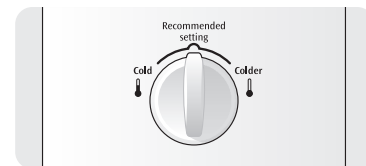
This rotary control is the primary control for the freezer compartment temperature. If the freezer is too warm, adjust this control in the “Colder” direction. If the freezer is too cold, adjust this control in the “Cold” direction.

### TEMPERATURE SETTING AND ADJUSTMENT

For beer storage, the recommended initial setting is 5. Under most conditions, this setting will provide for dispensed beer between 34-38° F. You may adjust as required to suit your individual taste and the beverage center operating conditions. **After a control adjustment, always allow 24 hours for the beer to stabilize at the new temperature before making additional adjustments.**



Temperature Control (some models)



Air Flow Control (some models)

To maintain temperatures, a fan circulates air in the beverage center compartments. For good circulation, do not block cold air vents with food items.

### IMPORTANT

Turning the beverage center temperature control to “0” turns off the compressor, but does not disconnect the power to the light bulb and other electrical components. To turn off power to your beverage center, you must unplug the power cord from the wall outlet.

### NOTE

When purchasing a beer keg, always purchase a keg cold (<38°F), transport as quickly as possible, and get it installed in the cold beverage center within 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°F, and/or exposure to elevated temperatures longer than 2 hours will require additional time for the beer to be cooled to optimum serving temperature.

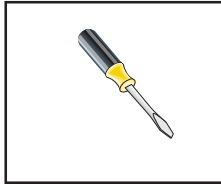


## FIRST STEPS

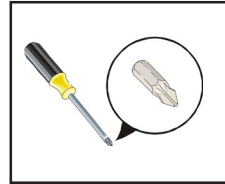
This Use and Care Manual provides specific assembly, operating and maintenance instructions for your model. Use the beverage center only as instructed in this Use and Care Manual. **Before starting the beverage center, follow these important first steps.**

### PARTS

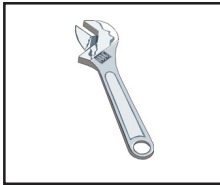
Your beverage center comes with a box that contains all the required parts and accessories. Check to make sure that you have received the box containing all of the components listed below. You will need the following tools to assemble the beverage center.



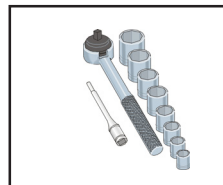
Flat Tip  
Screwdriver



Phillips™  
Screwdriver



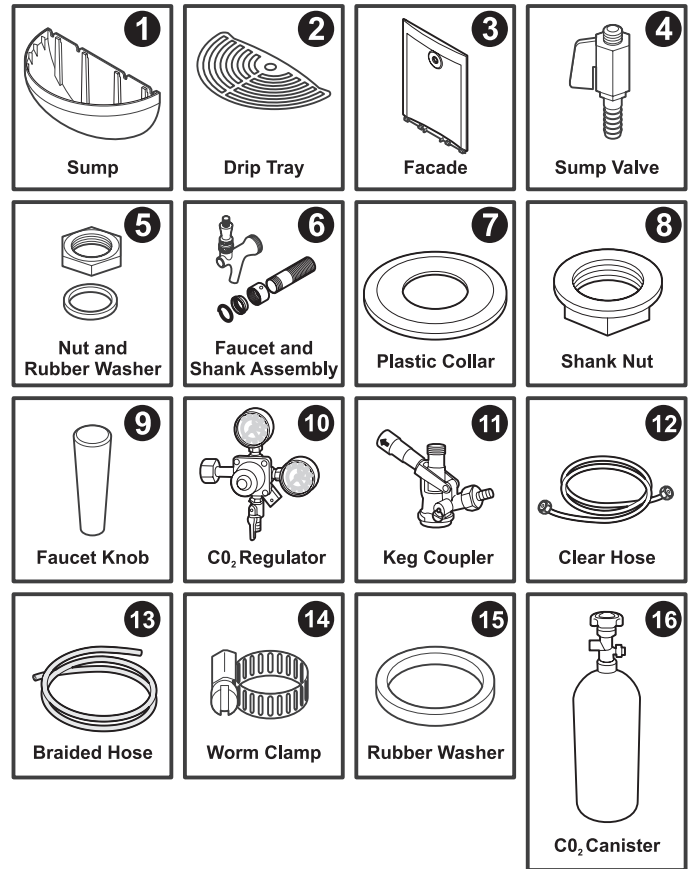
Adjustable Wrench



Socket Wrench

### BEVERAGE DELIVERY KIT BOX

(1) Sump	1 piece
(2) Drip Tray	1 piece
(3) Facade	1 piece
(4) Sump Valve	1 piece
(5) Nut & Rubber Washer (Black)	2 pieces
(1 nut and 2 washers included with sump valve)	
(6) Faucet and Shank Assembly	1 piece
(7) Plastic Collar	1 piece
(8) Shank Nut	1 piece
(9) Faucet Knob	1 piece
(10) CO <sub>2</sub> Regulator (with plastic washer)	1 piece
(11) Keg Coupler	1 piece
(12) Clear Hose (Delivery Line)	1 piece
(13) Braided Hose (Gas Line)	1 piece
(14) Worm Clamp (Included with Gas Line Hose)	2 pieces
(15) Rubber Washer (Black)	2 pieces
(Included with Delivery Line Hose)	
(16) CO <sub>2</sub> Canister (Empty)	1 piece



### NOTE

The box comes with a “D System” type Keg Coupler (11). Depending on your choice of beer, you may require a different Keg Coupler (11). Check with your local beer distributor to determine which type system you need, and order additional Key Couplers as needed. For assistance call **Electrolux Consumer Services at 1-800-944-9044.**

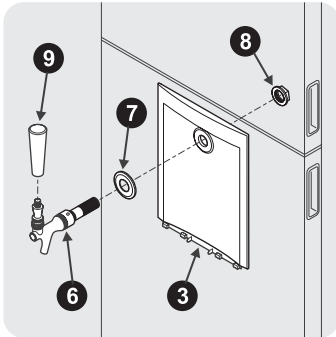




## FIRST STEPS (continued)

### FAUCET ASSEMBLY INSTALLATION

- Attach faucet knob (9) to Faucet & Shank Assembly (6).
- Slip the Faucet & Shank Assembly (6) through the black plastic collar (7) (flat side toward door), Facade (3), and hole in door.
- Thread on the large Shank Nut (8) and tighten until snug, using an adjustable wrench. **DO NOT** over tighten.

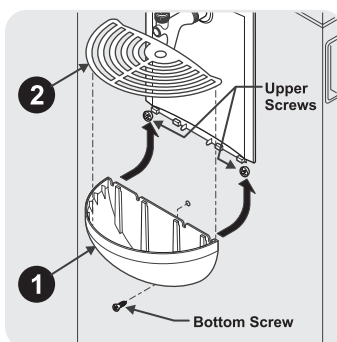


### CAUTION

Replacing the faucet knob (9) with a longer knob is not recommended. This may interfere with the opening of the freezer door causing beverage spillage and/or damage to the faucet assembly and door.

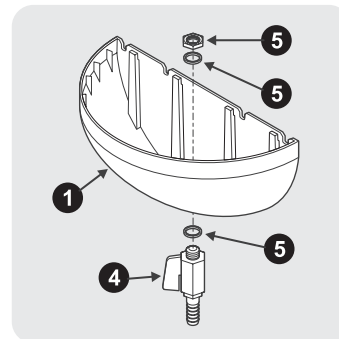
### SUMP AND DRIP TRAY ASSEMBLY INSTALLATION

- Remove bottom mounting screw.
- Align the two notched mounting tabs on back of sump (1) with upper mounting screws in door and push up.
- Install bottom mounting screw through slot and tighten.



### SUMP VALVE INSTALLATION

- Place one rubber washer (5) on threaded end of sump valve (4).
- Slip sump valve with washer through hole in bottom of sump (1).
- Place remaining rubber washer (5) over threaded end of sump.
- Thread plastic nut (5) onto threaded end of sump valve and tighten until snug.
- Make sure knob on valve is located to front for proper operation.
- Place Drip Tray (2) onto the Sump (1).



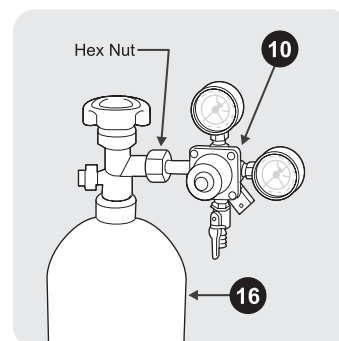
### REGULATOR INSTALLATION

- Check to ensure plastic washer is inside the hex nut.

### NOTE

If the plastic washer is missing, please call **Electrolux Consumer Services at 1-800-944-9044** for assistance.

- Fasten the CO<sub>2</sub> regulator (10) to the CO<sub>2</sub> canister (16). Place the regulator to the right of the tank.
- Tighten the hex nut securely. **DO NOT** over tighten. Over tightening may damage the gasket in the nut of the regulator.

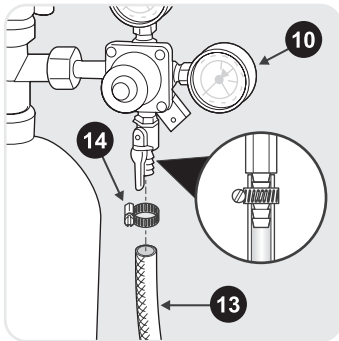




## FIRST STEPS (continued)

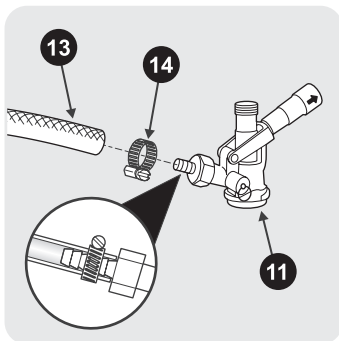
### BRAIDED HOSE TO REGULATOR CONNECTION

- Slip one Worm Clamp (14) onto braided hose (13).
- Attach that end of the braided hose (13) to the hose barb of the CO<sub>2</sub> regulator (10). Push hose up until seated against hex head.
- Secure the braided hose (13) to the CO<sub>2</sub> regulator (10) using the worm clamp (14). Use a flat tip screwdriver to tightly secure the worm clamp.



### BRAIDED HOSE TO COUPLER CONNECTION

- Slip one Worm Clamp (14) onto the other end of the braided hose (13).
- Push the other end of the braided hose (13) onto the keg coupler (11) until seated against hex head.
- Secure the hose (13) to the keg coupler (11) using the remaining worm clamp (14). Use a flat tip screwdriver to tightly secure the worm clamp to the braided hose to prevent gas leakage.

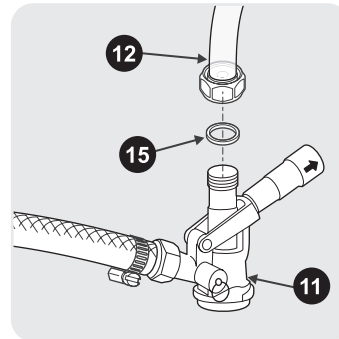


### NOTE

Depending on your choice of beer, you may require a different Keg Coupler (11). Check with your local beer distributor to determine which type system you need, and order additional Keg Couplers as needed. For assistance call **Electrolux Consumer Services at 1-800-944-9044.**

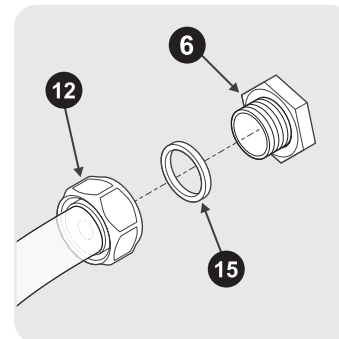
### CLEAR HOSE TO COUPLER CONNECTION

- Place one of the supplied rubber washer (15) inside the hex nut on the one end of the clear hose (12) (beverage delivery line) and attach to keg coupler (11). Be sure to tighten the nut securely to prevent leakage. **DO NOT** over tighten. Over tightening may damage the gasket in the nut.



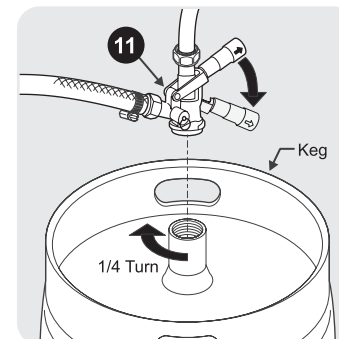
### CLEAR HOSE TO DOOR PANEL CONNECTION

- Place the other supplied rubber washer (15) inside the hex nut on the other end of the clear hose (12) (beverage delivery line) and attach to the Faucet & Shank Assembly (6) protruding through the door panel. Be sure to tighten the nut securely to prevent leakage. **DO NOT** over tighten. Over tightening may damage the gasket in the nut.



### COUPLER TO KEG INSTALLATION

- Align locks on keg coupler (11) with housing on top of keg and push down on the keg coupler (11).
- 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 to open the port in the keg.

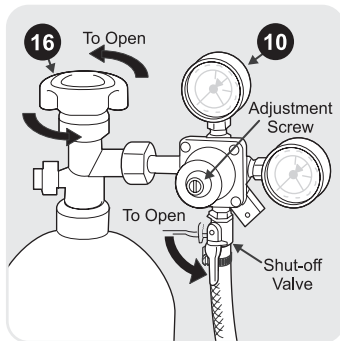




## FIRST STEPS (continued)

### DELIVERY HOSE PRESSURIZATION

- Open the CO<sub>2</sub> 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 CO<sub>2</sub> pressure.
- Open the regulator shut-off valve by moving it 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.



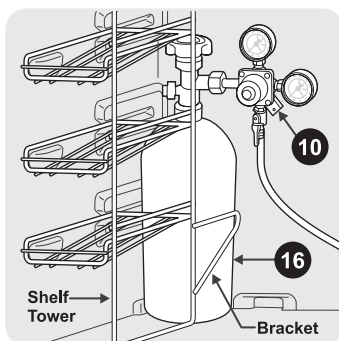
### CO<sub>2</sub> CANISTER TO CABINET INSTALLATION

- Remove adjustable shelf from inside of cabinet.

#### NOTE

The adjustable shelf is intended for use with 1/4 keg or no keg. Reinstall shelf after keg installation if using 1/4 keg.

- Lift and place the CO<sub>2</sub> canister (16) with the CO<sub>2</sub> regulator (10) behind the shelf tower inside of the CO<sub>2</sub> canister bracket. It is important that the canister be kept in an upright position to operate efficiently.

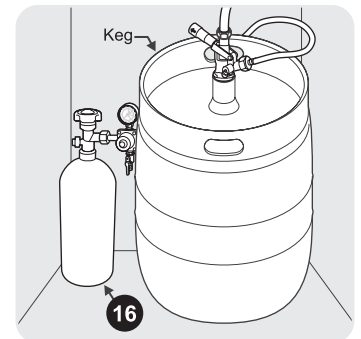


### KEG TO CABINET INSTALLATION

- Place the keg on the Support Shelf and push back next to the CO<sub>2</sub> canister (16) (See TIPS ON INSTALLING KEG TO THE CABINET) inside the cabinet as shown.

#### NOTE

Shelf tower has been removed for clarity.

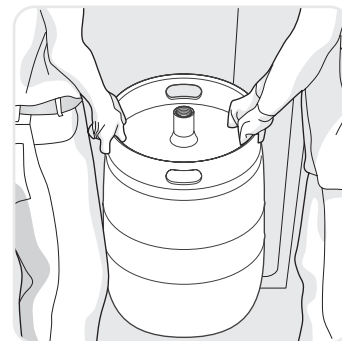


### TIPS ON INSTALLING THE KEG TO THE CABINET

#### WARNING

##### SAFE KEG HANDLING

- Installing the keg to the cabinet is a two-person team effort. **NEVER** lift a full 1/2 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.



#### NOTE

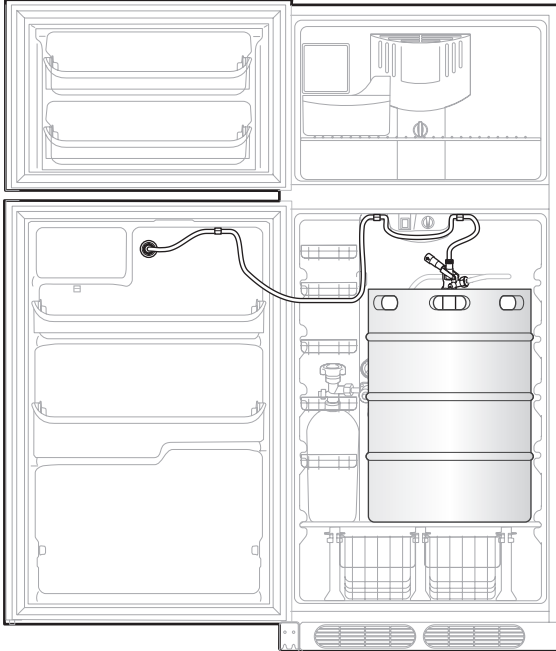
The above illustration does not show the tap installed for clarity of installation.



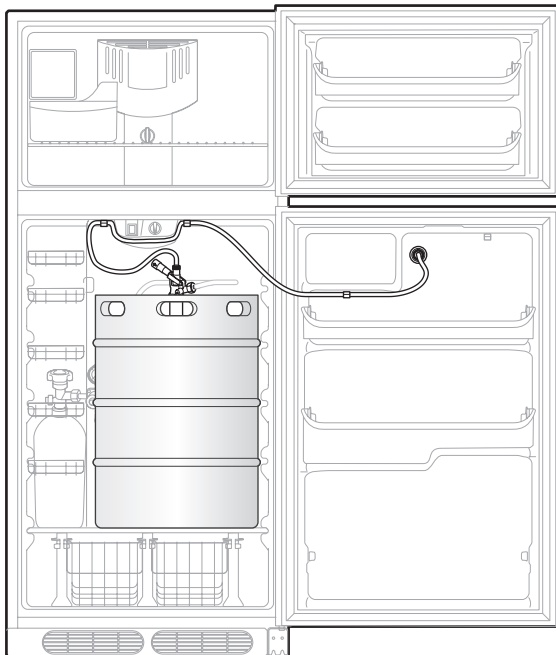
## FIRST STEPS (continued)

### DELIVERY HOSE ARRANGEMENT

- Insert the clear hose (12) (delivery hose) into the hose routing clips attached to the door and the cabinet. Follow the hose routing shown below depending on the door swing direction of your door.



Left Hand Swing



Right Hand Swing

### CAUTION

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

### OPERATING YOUR BEVERAGE CENTER

- Make sure that the beverage center is plugged in properly to a 115V, 60Hz AC only electrical outlet. Refer to Electrical Information on page 3.
- Make sure that the drip tray and sump are secured under the faucet.
- Start with a clean beverage glass that has been wetted in cold water. Place the glass at a 45° angle, one inch 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 insures proper release of CO<sub>2</sub> by producing a ¾" to a 1" foam head.
- Close the faucet completely and quickly.

### NOTE

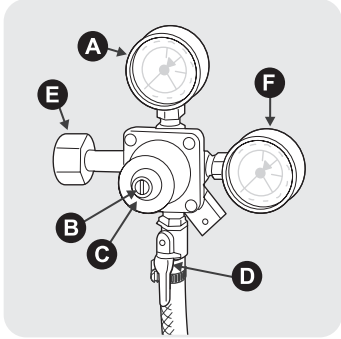
It is normal to see condensation forming around the faucet. This condensation is caused by the temperature difference between the cold beverage and the inner surfaces of the faucet when beverage is being drawn through the line.

### HOW TO REPLACE AN EMPTY CO<sub>2</sub> CANISTER

- Remove hoses from routing clips.
- Remove the keg, then remove CO<sub>2</sub> 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 CO<sub>2</sub> 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 CO<sub>2</sub> 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 over tighten 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 counter-clockwise 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 CO<sub>2</sub> 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.

**PARTS OF A CO<sub>2</sub> REGULATOR**

- (A) Low Pressure Gauge
- (B) Regulator Adjustment Screw
- (C) Adjustment Lock Nut
- (D) Shut-off Valve
- (E) CO<sub>2</sub> Nut (used to connect to CO<sub>2</sub> Canister)
- (F) High Pressure Gauge



**BEER STORAGE TEMPERATURE**

- Draft beer is not pasteurized, so it must be kept cold, preferably at 38°F. Temperatures above 38°F may cause the beer to become wild, turn sour and cloudy.

**RECOMMENDED KEG HANDLING**

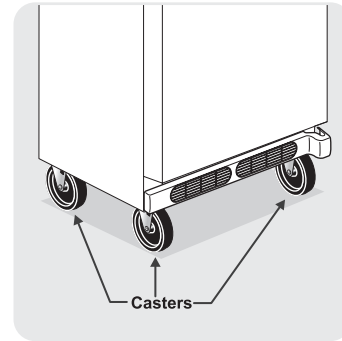
- Be sure the keg is cold when you purchase it.
- Transfer keg from place of purchase and install in beverage center in 2 hours or less.
- After the keg is installed in the beverage center, allow 24 hours for beverage to reach recommended temperature.
- If the keg is exposed to ambient temperatures longer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

**TYPICAL BEER SERVING EQUIVALENTS**

	¼ Keg	½ Keg
Ounces	992	1984
Gallons	7 ¾	15 ½
Cases (12 oz. bottles)	3 ¾	6 ¾
Weight (full)	82.5 lbs. (approx.)	165 lbs. (approx.)

**OPTIONAL CASTER KIT**

If you'd like to make your beverage center so it can be rolled from room to room, there is an optional caster kit available from your authorized Frigidaire dealer or service center. Just ask for part number 5304451343 - Caster, Rail and Hardware Kit, which includes 2 fixed casters, 2 swivel casters, 2 caster support rails and mounting hardware.

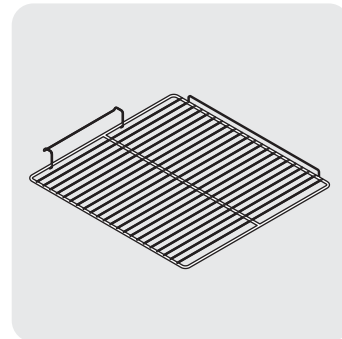


**⚠ CAUTION**

**DO NOT ATTEMPT TO MOVE OR RELOCATE THIS BEVERAGE CENTER WITH A KEG INSIDE.**

**ADJUSTABLE INTERIOR SHELVES**

Adjustable interior shelf (P/N 241667701) can be used when ¼ keg is installed.





## OPTIONAL ICE SERVICE

If your beverage center has an automatic ice maker, it will provide a sufficient supply of ice for normal use. However, during the initial startup of your beverage center, no ice will be produced during the first 24 hours of operation. Automatic ice makers are also optional accessories that may be installed in most models at any time. Call your local dealer for information.

The ice maker produces 2 to 5 pounds of ice every 24 hours depending on usage conditions. Ice is produced at a rate of 8 cubes every 80 to 160 minutes.

### TURNING YOUR ICE MAKER ON

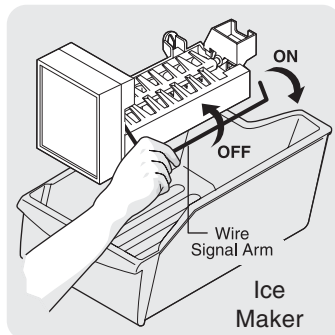
After the plumbing connections have been completed, the water supply valve must be opened. Place the ice container under the ice maker, pushing it as far back as possible. Lower the wire signal arm to its “down” or ON position. New plumbing connections may cause the first production of ice cubes to be discolored or have an odd flavor. These first cubes should be discarded until the cubes produced are free of discoloration and odd flavor.

#### NOTE

For more information on these operations, see *Normal Operating Sounds and Sights* section.

### TURNING YOUR ICE MAKER OFF

To stop the ice maker, lift the wire signal arm until it clicks and locks in the “up” or OFF position. The ice maker also turns off automatically when the ice container is full. If your model has an adjustable freezer shelf, place the shelf in the lower position, so that the wire signal arm will hit the ice when the container is full.



#### IMPORTANT

Your ice maker is shipped with the wire signal arm in the ON position. To ensure proper function of your ice maker, hook up water supply immediately or turn ice maker OFF by lifting the wire signal arm until it clicks and locks in the UP position.

#### CAUTION

Chemicals from a malfunctioning softener can damage the ice maker. If the ice maker is connected to soft water, ensure that the softener is maintained and working properly.

### ICE MAKER TIPS

- Ice cubes stored too long may develop an odd flavor. Empty the ice container and ensure that the wire signal arm is in its “down” or ON position. The ice maker will then produce more ice.
- Occasionally shake the ice container to keep ice separated.
- Keep the wire signal arm in its “up” or OFF position until the beverage center is connected to the water supply or whenever the water supply is turned off.
- The following sounds are normal when the ice maker is operating:
  - Motor running
  - Ice loosening from tray
  - Ice dropping into ice container
  - Running water
  - Water valve opening or closing
- Wash the ice container in warm water with mild detergent. Rinse well and dry.



#### CAUTION

**DO NOT** place the ice container in your dishwasher.

- Stop the ice maker when cleaning the freezer and during vacations.
- If the ice maker will be turned off for a long period of time, turn the water supply valve to the closed position.



## ENERGY SAVING TIPS



- Install the beverage center in the coolest part of the room, out of direct sunlight and away from heating ducts or registers. Do not place the beverage center next to heat-producing appliances such as a range, oven, or dishwasher.
- Do not overcrowd the beverage center or block cold air vents. Doing so causes the beverage center to run longer and use more energy. Shelves should not be lined with aluminum foil, wax paper, or paper toweling. Liners interfere with air circulation, making the beverage center less efficient.
- Organize the beverage center 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	
<b>Short Vacations</b>	<ul style="list-style-type: none"> <li>• Leave beverage center operating during vacations of 3 weeks or less.</li> <li>• Use all perishable items from beverage center compartment.</li> <li>• Turn automatic ice maker off and empty ice bucket, even if you will only be gone for a few days. (Some models)</li> </ul>
<b>Long Vacations</b>	<ul style="list-style-type: none"> <li>• Remove all food and ice if you will be gone one month or more.</li> <li>• Turn controls to "O" ( the OFF position) and disconnect power.</li> <li>• Turn off automatic ice maker and turn water supply valve to closed position. (Some models)</li> <li>• Clean interior thoroughly.</li> <li>• Leave both doors open to prevent odors and mold build-up. Block doors open if necessary.</li> </ul>
<b>Moving</b>	<ul style="list-style-type: none"> <li>• Remove all food and ice.</li> <li>• <b>NEVER MOVE BEVERAGE CENTER WITH KEG INSIDE.</b></li> <li>• If using handcart, load from side.</li> <li>• Adjust leveling legs all the way up to protect floor surface during sliding or moving.</li> <li>• Pad cabinet to avoid scratching surface.</li> </ul>



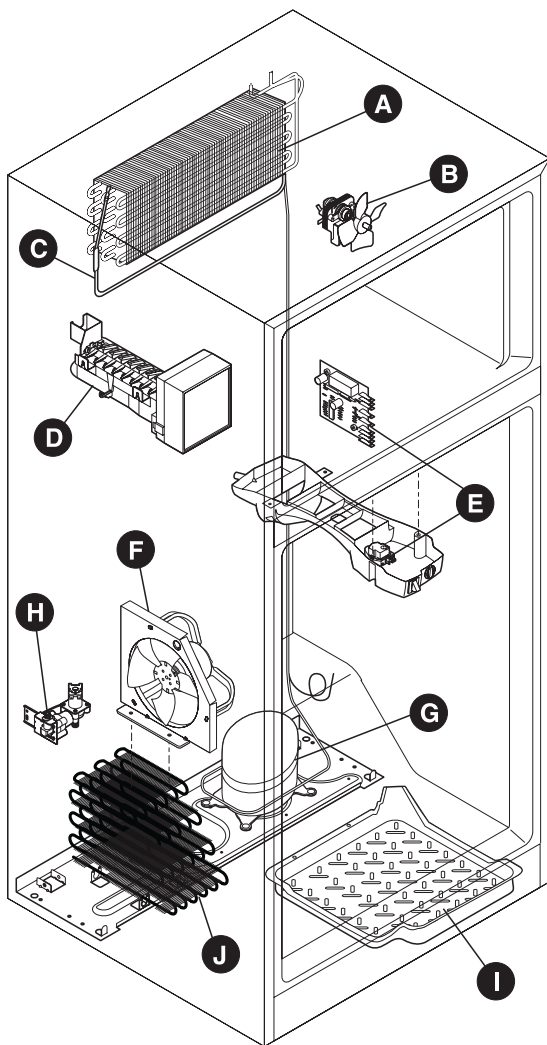
## NORMAL OPERATING SOUNDS & SIGHTS

### UNDERSTANDING THE SOUNDS YOU MAY HEAR

Your new high-efficiency beverage center may make unfamiliar sounds. These are all normal sounds and soon will become familiar to you. They also indicate your beverage center is operating as designed. Hard surfaces, such as vinyl or wood floors, walls, and kitchen cabinets may make sounds more noticeable. Listed below are descriptions of some of the most common sounds you may hear, and what is causing them.

#### NOTE

Rigid foam insulation is very energy efficient, but is not a sound insulator.



#### A. Evaporator

The flow of refrigerant through the evaporator may create a boiling or gurgling sound.

#### B. Evaporator Fan

You may hear air being forced through the beverage center by the evaporator fan.

#### C. Defrost Heater

During defrost cycles, water dripping onto the defrost heater may cause a hissing or sizzling sound. After defrosting, a popping sound may occur.

#### IMPORTANT

During the automatic defrost cycle, you may notice a red glow in the vents on the back wall of your freezer compartment. This is normal during the defrost cycle.

#### D. Automatic Ice Maker

If your beverage center is equipped with an automatic ice maker, you will hear ice cubes falling into the ice bin.

#### E. Cold Control & Defrost Timer or Automatic Defrost Control

These parts can produce a snapping or clicking sound when turning the beverage center on and off. The timer also produces sounds similar to an electric clock.

#### F. Condenser Fan

If condenser coils are located underneath your beverage center as shown in the drawing at the left, you have a condenser fan. You may hear air being forced through the condenser by the condenser fan.

#### G. Compressor

Modern, high-efficiency compressors operate much faster than older models. The compressor may have a high-pitched hum or pulsating sound.

#### H. Water Valve

If your beverage center is equipped with an automatic ice maker, you will hear a buzzing sound as the water valve opens to fill the ice maker during each cycle.

#### I. Drain Pan (Nonremovable)

You may hear water running into the drain pan during the defrost cycle. The drain pan is located on top of the compressor for air-cooled condensers (black coils on back of beverage center).

#### J. Condenser Coils (Fan-cooled models only)

May create minimal sounds from forced air.





## CARE & CLEANING

Keep your beverage center clean to prevent odor build-up. Wipe up any spills immediately and clean both sections at least twice a year. **Never** use any type of scouring pads, brushes, abrasive cleaners or strong alkaline solutions on any surface. **Do not** wash any removable parts in a dishwasher. **Always unplug the electrical power cord from the wall outlet before cleaning.**


### CAUTION

- When moving the beverage center, pull straight out. Do not shift the beverage center from side to side as this may tear or gouge the floor covering. If the beverage center has an automatic ice maker, be careful not to move the beverage center beyond the plumbing connections. **DO NOT MOVE THE BEVERAGE CENTER WITH A KEG INSIDE.**
- Damp objects stick to cold metal surfaces. Do not touch refrigerated surfaces with wet or damp hands.
- Never use CHLORIDE to clean stainless steel.

### NOTE

- Turning the beverage center temperature control to "0" turns off the compressor, but does not disconnect electrical power to the light bulb or other electrical components. To turn off power to your beverage center, you must unplug the power cord from the wall outlet.
- Do not use razor blades or other sharp instruments which can scratch the appliance surface when removing adhesive labels. Any glue left from tape or labels can be removed with a mixture of warm water and mild detergent, or, touch the glue residue with the sticky side of tape you have already removed. **Do not remove the serial plate.**

## Care & Cleaning Chart

Part	What To Use	Tips and Precautions
Interior/Door Liner	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Baking soda and water</li> </ul>	Use 2 tablespoons of baking soda in 1 quart of warm water. <b>Be sure to wring excess water out of sponge or cloth before cleaning around controls, light bulb or any electrical part.</b>
Door Gaskets	<ul style="list-style-type: none"> <li>• Soap and water</li> </ul>	Wipe gaskets with a clean soft cloth.
Drawers/Bins	<ul style="list-style-type: none"> <li>• Soap and water</li> </ul>	Do not wash any removable items (bins, drawers, etc.) in dishwasher.
Toe Grille	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Mild liquid sprays</li> <li>• Vacuum attachment</li> </ul>	Vacuum dust from front of toe grille. Remove toe grille (See illustration on page 4). Vacuum backside and wipe with sudsy cloth or sponge. Rinse and dry.
Exterior and Handles	<ul style="list-style-type: none"> <li>• Soap and water</li> </ul>	Do not use commercial household cleaners, ammonia, or alcohol to clean handles.
Exterior and Handles (Stainless Steel Models Only)	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Ammonia</li> <li>• Stainless Steel Cleaners</li> </ul>	<p> <b>CAUTION</b> Never use CHLORIDE to clean stainless steel.</p> <p>Clean stainless steel front and handles with non-abrasive soapy water and a dishcloth. Rinse with clean water and a soft cloth. Wipe stubborn spots with an ammonia-soaked paper towel, and rinse. 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.</p> <p><b>NOTE:</b> Always clean, wipe and dry with the grain to prevent cross-grain scratching. Wash the rest of the cabinet with warm water and mild liquid detergent. Rinse well, and wipe dry with a clean soft cloth.</p>
Condenser Coils (Fan-cooled models only)	<ul style="list-style-type: none"> <li>• Condenser Cleaning Brush is available from your dealer.</li> <li>• Vacuum Cleaner</li> </ul>	No need to clean unless operating beverage center under particularly dusty or greasy conditions, or if there is significant pet traffic in your home. If cleaning is necessary, remove toe grille and use extended vacuum attachment and condenser cleaning brush to remove dust build-up from condenser coils (see item "J" in illustration on page 16 for location).
Condenser Coils (Air-cooled models only)	<ul style="list-style-type: none"> <li>• Vacuum Cleaner</li> </ul>	Use the dusting tool attachment on your vacuum to remove dust build-up on the condenser coils (black tubes and wires) attached to the back of air-cooled beverage center only.
Defrost Water Pan	<ul style="list-style-type: none"> <li>• Soap and water</li> </ul>	Some models have defrost water pan located on top of compressor at bottom rear of beverage center (see illustration on next page). Wipe water pan with damp cloth. <b>NOTE:</b> The defrost water pan is NOT removable.



## CARE & CLEANING (continued)

### PROPER CLEANING OF BEVERAGE CENTER DISPENSING SYSTEM

Your beverage center's beverage dispensing system needs regular cleaning and sterilization in order to continue serving draft beer with its pure brewery flavor. It is recommended that the delivery lines be cleaned weekly and the entire delivery system cleaned before a new keg is attached. This is a relatively simple task. You will need the following parts to clean your unit's dispensing system. These parts are available at any draft beer dispensing equipment supplier or call Electrolux Consumer Services at 1-800-944-9044 for kit CK-1100, part # 5304443671.

- (A) 1 Quart Plastic Cleaning Bottle
- (B) Low Profile Hand Pump
- (C) Solid Brass Faucet Cleaning Attachment
- (D) 4 oz. Bottle of Cleaning Solution
- (E) Faucet Wrench
- (F) Faucet Cleaning Brush

- Mix one gallon of warm water with one ounce of the cleaning solution in a bucket.
- Remove the bottle cap and fill the bottle with the solution. Replace the cap. Do not discard the remaining solution.
- Before removing the delivery line from the tap or from the coupler, make sure the remaining beverage in the delivery line is blown out. This can be done by quickly opening and closing the regulator outlet valve.
- Remove the coupler from keg by rotating it counterclockwise.
- Remove the braided hose (gas line) from the coupler. Make sure the canister valve and regulator shut-off valve is shut off before removing the hose.
- Remove the faucet from the shank assembly by turning the threaded stainless steel collar clockwise using a faucet wrench.
- Disassemble the faucet parts and place in the cleaning solution bucket.
- Attach the brass attachment on the end of the cleaning hose to the faucet shank assembly by turning the stainless steel collar counterclockwise. Tighten the collar slightly.
- If the coupler has a shutoff, make sure it is in the open position.
- Place the keg coupler in the cleaning solution bucket and pump the cleaning solution through the beer line.
- Clean the faucet parts and keg coupler thoroughly using the faucet cleaning brush. Also, use the faucet cleaning brush to clean around the shank and coupling.
- Rinse all the parts with cool fresh water and reassemble the faucet.
- Detach the cleaning solution bottle from the faucet shank by turning the threaded stainless steel collar clockwise. Rinse the bottle with cool fresh water.
- Fill the bottle with fresh water and re-attach it to the faucet shank assembly. Pump the water through the delivery line (clear hose). Make sure the end of the line is in a bucket to collect rinse water.
- Disconnect the cleaner and reinstall the faucet to the shank by turning the collar counterclockwise using a

faucet wrench and tightening it slightly. **DO NOT** over tighten the collar.

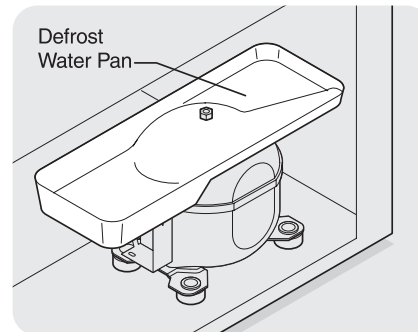
- Reattach the braided hose (gas line) to the keg coupler and open both the canister valve and regulator shut-off valve.
- Reattach the keg coupler to the keg. Refer to Coupler to Keg Installation procedures.
- Remove the sump and drip tray from the door and clean thoroughly. Refer to Cleaning and Maintenance Guide.
- Reinstall the sump and drip tray to the door. Refer to Sump and Drip Tray Assembly Installation procedures.

### NOTE

Read and follow the instructions that come with the cleaning kit before cleaning your beverage cooler.

### NEVER CLEAN CONDENSER (SOME MODELS)

If your beverage center is equipped with a Never Clean condenser, there's no need to clean the condenser under normal operating conditions. If the beverage center is operated under particularly dusty or greasy conditions, or if there is significant pet traffic in your home, it may be necessary to periodically clean the condenser for maximum efficiency.



Defrost Water Pan (some models)



## WARRANTY INFORMATION

### BEVERAGE CENTER WARRANTY

Your beverage center is protected by this warranty

	WARRANTY PERIOD	THROUGH OUR AUTHORIZED SERVICERS, WE WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
<b>FULL ONE-YEAR WARRANTY</b>	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship. Excludes original and replacement Ice & Water filter cartridges (if equipped). Original and replacement cartridges are warranted for 30 days (parts only).	Costs of service calls that are listed under <b>NORMAL RESPONSIBILITIES OF THE CONSUMER.*</b>
<b>LIMITED 2<sup>ND</sup>- 5<sup>TH</sup> YEAR WARRANTY (Cabinet Liner and Sealed System)</b>	Second through fifth years from original purchase date.	Repair or replace any parts in the cabinet liner or sealed refrigeration system (compressor, condenser, evaporator, dryer or tubing) which prove to be defective in materials or workmanship.	Costs for pickup and delivery of the appliance required because of service. Costs for labor, parts and transportation other than with respect to the cabinet liner or Sealed Refrigeration System.
<b>LIMITED WARRANTY (Applicable to the State of Alaska)</b>	Time periods listed above.	All of the provisions of the full warranties above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

In the U.S.A. and Puerto Rico, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Home Products, Inc. In Canada, your appliance is warranted by Electrolux Major Appliances North America, a division of Electrolux Canada Corp. Electrolux Home Products, Inc. and Electrolux Canada Corp. are referred to in this warranty as "Electrolux". We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by us or an authorized Electrolux servicer.

#### \*NORMAL RESPONSIBILITIES OF THE CUSTOMER

**This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:**

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

#### EXCLUSIONS

**This warranty does not cover the following:**

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.

**Note:** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by servicers other than Electrolux, or its authorized servicers; use of parts other than genuine Electrolux parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

#### IF YOU NEED SERVICE

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by contacting Electrolux.

This warranty only applies in the 50 States of the U.S.A. and Puerto Rico, and Canada. Product features or specifications as described or illustrated are subject to change without notice.

#### USA

**800-944-9044**

Electrolux Major Appliances North America,  
a division of Electrolux Home Products, Inc.  
P.O. Box 212378  
Augusta, GA 30917

#### Canada

**800-265-8352**

Electrolux Major Appliances North America,  
a division of Electrolux Home Products, Inc.  
5855 Terry Fox Way  
Mississauga, Ontario  
L5V 3E4



# TROUBLESHOOTING GUIDE

<b>TROUBLESHOOTING GUIDE</b>	Before calling for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.	
<b>PROBLEM</b>	<b>CAUSE</b>	<b>CORRECTION</b>

## BEVERAGE CENTER OPERATION

Beverage center does not run.	<ul style="list-style-type: none"> <li>Beverage center is plugged into a circuit that has a ground fault interrupt.</li> <li>Temperature control is in the "O" position.</li> <li>Beverage center may not be plugged in, or plug may be loose.</li> <li>House fuse is blown or circuit breaker tripped.</li> <li>Power outage.</li> </ul>	<ul style="list-style-type: none"> <li>Use another circuit. If you are unsure about the outlet, have it checked by a certified technician.</li> <li>See <b>SETTING THE TEMPERATURE CONTROL</b> section.</li> <li>Ensure plug is tightly pushed into outlet.</li> <li>Check/replace fuse with a 15 amp time-delay fuse. Reset circuit breaker.</li> <li>Check house lights. Call local electric company.</li> </ul>
Beverage center runs too much or too long.	<ul style="list-style-type: none"> <li>Room or outside weather is hot.</li> <li>Beverage center has recently been disconnected for a period of time.</li> <li>Doors are opened too frequently or too long.</li> <li>Beverage center door may be slightly open.</li> <li>Temperature control is set too low.</li> <li>Beverage center gasket is dirty, worn, cracked, or poorly fitted.</li> </ul>	<ul style="list-style-type: none"> <li>It's normal for the beverage center to work harder under these conditions.</li> <li>It takes 4 hours for the beverage center to cool down completely.</li> <li>Warm air entering the beverage center causes it to run more. Open door less often.</li> <li>See "<b>DOOR PROBLEMS</b>" section.</li> <li>Adjust temperature control to a warmer setting. Allow several hours for temperature to stabilize.</li> <li>Clean or change gasket. Leaks in the gasket will cause beverage center to run longer in order to maintain desired temperature.</li> </ul>
Interior beverage center temperature is too cold.	<ul style="list-style-type: none"> <li>Temperature control is set too low.</li> </ul>	<ul style="list-style-type: none"> <li>Adjust temperature control to a warmer setting. Allow several hours for temperature to stabilize.</li> </ul>
Interior beverage center temperature is too warm.	<ul style="list-style-type: none"> <li>Temperature control is set too warm.</li> <li>Door is kept open too long or is opened too frequently.</li> <li>Door may not be seating properly.</li> <li>Beverage center has recently been disconnected for a period of time.</li> </ul>	<ul style="list-style-type: none"> <li>Adjust temperature control to a colder setting. Allow several hours for the temperature to stabilize.</li> <li>Warm air enters the beverage center every time the door is opened. Open the door less often.</li> <li>See "<b>DOOR PROBLEMS</b>" section.</li> <li>It takes 4 hours for the beverage center to cool down completely.</li> </ul>
Beverage center external surface temperature is warm.	<ul style="list-style-type: none"> <li>The external walls can be as much as 30° F warmer than room temperature.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal while the compressor works to transfer heat from inside the beverage center.</li> </ul>

## SOUND AND NOISE

Louder sound levels whenever beverage center is on.	<ul style="list-style-type: none"> <li>Modern beverage centers have increased storage capacity and more stable temperatures. They require a high efficiency compressor.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal. When the surrounding noise level is low, you might hear the compressor running while it cools the interior.</li> </ul>
Longer sound levels when compressor comes on.	<ul style="list-style-type: none"> <li>Beverage center operates at high pressures during the start of the "ON" cycle.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal. Sound will level off or disappear as the beverage center continues to run.</li> </ul>
Fan runs when room temperature is below 45° F	<ul style="list-style-type: none"> <li>Exterior thermostat has activated the heater and fan.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal.</li> </ul>
Popping or cracking sound when compressor comes on.	<ul style="list-style-type: none"> <li>Metal parts undergo expansion and contraction, as in hot water pipes.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal. Sound will level off or disappear as beverage center continues to run.</li> </ul>
Bubbling or gurgling sound like water boiling.	<ul style="list-style-type: none"> <li>Refrigerant (used to cool beverage center) is circulating throughout the system.</li> </ul>	<ul style="list-style-type: none"> <li>This is normal.</li> </ul>



## TROUBLESHOOTING GUIDE

### SOUND AND NOISE (CONT.)

Vibrating or rattling noise.	• Beverage center is touching the wall.	• Move beverage center slightly away from the wall.
Snapping noise	• Temperature control turning beverage center on and off.	• This is normal

### WATER / MOISTURE / FROST INSIDE BEVERAGE CENTER

Moisture forms on inside of beverage center 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 “ <b>DOOR PROBLEMS</b> ” section. • Open the door less often.
--	--	---

### WATER / MOISTURE / FROST OUTSIDE BEVERAGE CENTER

Moisture forms on outside of beverage center walls.	• Door may not be seating properly, causing the cold air from inside the beverage center to meet warm moist air from the outside.	• See “ <b>DOOR PROBLEMS</b> ” section.
---	---	---

### ODOR IN BEVERAGE CENTER

Unpleasant odors.	• Interior needs to be cleaned.	• Clean interior with sponge, warm water, and baking soda.
-------------------	---------------------------------	--

### DOOR PROBLEMS

Door will not close.	• Beverage center is not level.	• This condition can force the cabinet out of square and misalign the door. Level the unit.
----------------------	---------------------------------	---

### COMMON DRAFT PROBLEMS

<b>WILD BEER</b> – 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 34°F ~ 38°F) • Center malfunctioning.  • Faucet is in bad, dirty or worn condition.	• Make sure faucet is opened all the way. Close quickly when done. • Replace 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 5 seconds. • Make sure beer delivery line is not pinched and is fully inside the interior of the beverage center. • Wait until keg cools down to proper temperature.  • Have beverage center serviced to return it to proper operating condition. • Thoroughly clean faucet with recommended cleaning kit. Replace all worn seals.
<b>FLAT BEER</b> – Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavor	• Dirty glasses. • Applied pressure is set too low.  • CO <sub>2</sub> is cut off.  • Beer 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 <sub>2</sub> supply line to keg until keg is empty and ready to be removed. • Increase temperature of beverage center. See <b>SETTING THE TEMPERATURE CONTROL</b> section. • Check that coupler is properly installed in keg. • Replace regulator.
<b>CLOUDY BEER</b> – When beer in glass appears hazy, not clear.	• Frozen or near frozen beer.  • Unrefrigerated beer for long periods of time.	• Return keg to place of purchase and exchange for one that has been properly refrigerated. • Exchange keg for fresh one.
	• Dirty glasses. • Dirty faucet. • Unrefrigerated foods placed on top of cold keg.	• Wash glasses using soap-free detergent. • Clean faucet with recommended cleaning kit. • Remove items from atop keg and place in a separate refrigerator.



## BEFORE YOU CALL

### ATTENTION

*To Properly Install Your Beverage Center*

*See "Installation" Section On Pages 4-5*

**OR**

*To Reverse The Doors*

*See "Door Removal & Reversal" Section On Page 6*

<b>Common Occurrences</b>	Before calling for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.
<b>Beverage center does not run.</b>	<ul style="list-style-type: none"> <li>• Ensure plug is tightly pushed into electrical outlet.</li> <li>• Check/replace fuse with a 15 amp time-delay fuse. Reset circuit breaker.</li> <li>• The temperature control is turned to "O".</li> <li>• Beverage center may be in defrost cycle. Wait 20 minutes and check again.</li> </ul>
<b>Freezer temperature too cold. Refrigerator temperature is satisfactory.</b>	<ul style="list-style-type: none"> <li>• Set air flow control to a warmer setting until freezer temperature is satisfactory. Allow 24 hours for the temperature to stabilize.</li> </ul>
<b>Refrigerator temperature too cold. Freezer temperature is satisfactory.</b>	<ul style="list-style-type: none"> <li>• Set temperature control to a warmer setting. Allow 24 hours for temperature to stabilize. Then check freezer temperatures and adjust as needed.</li> </ul>
<b>* Beverage center is noisy or vibrates.</b>	<ul style="list-style-type: none"> <li>• The cabinet is not level.</li> <li>• Floor is weak.</li> </ul>
<b>Odors in beverage center.</b>	<ul style="list-style-type: none"> <li>• Interior needs to be cleaned.</li> <li>• Foods that produce odors should be covered or wrapped.</li> </ul>
<b>Cabinet light not working.</b>	<ul style="list-style-type: none"> <li>• Replace light bulb.</li> <li>• Ensure plug is tightly pushed into electrical outlet.</li> <li>• Light switch may be stuck. Push in light switch, located on the beverage center control box, to release.</li> </ul>
<b>Automatic ice maker not working. (some models)</b>	<ul style="list-style-type: none"> <li>• Ensure the Wire Signal Arm is not in UP position.</li> <li>• Ice maker should produce 2 to 5 pounds of ice in a 24 hour period.</li> <li>• Water supply is turned off.</li> <li>• Water pressure is too low.</li> <li>• The freezer is not cold enough.</li> </ul>

\* See Normal Operating Sounds and Sights section on page 16.

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>