



**BR2000SS**

**5.6 CU. FT. ALL REFRIGERATOR**

**Owner's Manual**

This owner's manual provides instructions on safe installation, use, and maintenance. Please read it carefully and save it for reference.



# SAFETY PRECAUTIONS

Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

- This appliance is designed for household use only and not for commercial use. Do not use the appliance for uses other than that for which it is designed.
- Do not use the appliance if the power supply cord is damaged. If the power supply cord is damaged, it must be replaced by a qualified technician.
- This unit is designed to function on 115 Volts/ 60 Hz (110/115/120 Volts acceptable) electrical circuits.
- This appliance is not designed for children. Never allow unattended children to use this appliance.
- Unplug the appliance if it will not be used for an extended period of time.
- Unplug the appliance prior to cleaning.
- Set the appliance on a level surface away from direct sunlight and other heat sources.
- This appliance is designed to function optimally in room temperature environments (mid 70°s Fahrenheit).
- Do not move the unit while it is full.
- The power supply cord must be grounded.
- Never pull the power supply cord directly to disconnect the appliance. Always pull the plug out of the socket.
- Never lift the appliance by the power supply cord or the dispensing tap.
- Keep the power supply cord away from heating surfaces.
- Service only by authorized technicians.
- 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 objects into the ventilation holes.
- Only use approved CO<sub>2</sub> cylinders. Make sure you read and understand all the procedures for the CO<sub>2</sub> cylinders before installation.
- Cylinders contain pressurized CO<sub>2</sub>. Keep them away from heat, and store in a dry and cool place. CO<sub>2</sub> cylinders should always be connected to a regulator! Failure to do so may cause an explosion resulting in possible death or injury when the cylinder valve is opened.
- Do not dispose of empty CO<sub>2</sub> cylinders in a fire. Never drop or throw a CO<sub>2</sub> cylinder.
- Clean this appliance regularly, and after every keg.
- If you are replacing an older appliance with this unit, take care to remove the door of the old appliance before throwing it away. This will alleviate the risk of child entrapment.

## INTRODUCTION

Thank you for purchasing this EdgeStar product. We are glad you choose us and we take pride in knowing that like our products our customer service will be just as dependable. Once you complete our easy unit set up by following the manual, it will provide you years of great service.

We ask all of our customers to please save the original product packaging in case you need to safely transport the unit.

### **For Your Records:**

Please write down the model and serial number below for future reference. Both numbers are located on the label on the back of your unit and are needed to obtain warranty service. You may also want to staple your receipt to this manual as it is the proof of your purchase, and is also needed for service under your warranty.

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date Purchased: \_\_\_\_\_

To better serve you, please do the following before contacting our customer service:

- If you received a damaged product, immediately contact the dealer that sold you the product.
- Read and follow this instruction manual carefully to help you install, use and maintain your product.
- Read the troubleshooting section of this manual as it will help you diagnose and solve common issues.
- Visit us on the web at **<http://www.edgestar.com>** for product guides, additional troubleshooting resources and up-to-date information. If you need service, our friendly customer service representatives are available via email at **[service@edgestar.com](mailto:service@edgestar.com)** or by telephone at **1 (866) 319-5473**.

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## UNPACKING ACCESSORIES AND INVENTORY

If you purchased your EdgeStar Refrigerator as a Draft Beer Dispenser, it is supplied with all the accessories you need to install and tap a standard American Sankey Tap ½ barrel keg. This unit can also fit ¼ barrel, 1/6 barrel, and Cornelius kegs with standard American Sankey Tap connections.

All you need to do is set up the Draft Beer Dispenser, supply the full keg of beer, and fill the CO<sub>2</sub> tank.

### Additional Accessories

Suggested optional accessories:  
Beer Dispenser Cleaning Kit  
Different types of taps and regulators  
And more!

For more information on compatible accessories, feel free to email [service@edgestar.com](mailto:service@edgestar.com) or call toll-free 866-319-5473.

### Proper Location

NOTE: This appliance is designed for "indoor" use only and should not be used outdoors

- To guarantee that your Refrigerator / Draft Beer Dispenser will last for years to come, install it in a location where there is proper air circulation and electrical connections.
- Keep the refrigerator away from heat and direct sunlight.
- This refrigerator is designed for indoor use only and should not be used outdoors.
- This refrigerator should not be placed in a built-in or recessed area. It is designed to be freestanding.
- The following dimensions are the recommended clearances around the beer dispenser.

Sides-----3/4" (19mm)

Back-----1" (25 mm)

## SETTING UP YOUR FRIDGE & BEER DISPENSER

### Installing the Casters

1. With the contents inside the cabinet removed set the beer dispenser on its side.
2. Insert each caster into the holes on the bottom corners of the cabinet. Screw the casters in hand tight.
3. With all four casters tightened evenly, stand the unit in an upright position.

**Note:** Allow the refrigerator to stand in an upright position for 8 hours before turning on the power. This will ensure that the coolant has settled.

### Grounding Instructions

- This appliance's plug must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for electrical current.
- Plug your appliance into an exclusive, properly installed, grounded wall outlet. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician.
- This appliance requires a standard 110~120 volt, 60Hz electrical outlet with three-prong ground.
- Do not use outlet adaptors if unit. No other appliance should be plugged into the same outlet. Be sure that the plug is fully inserted into the outlet.

### Understanding the Temperature Control Setting

The temperature control is located inside the unit in the upper left-hand corner. After turning the unit on, you must wait 24 hours for the unit to cool properly. You may then adjust the temperature setting based on your needs and preferences.

### Automatic Defrosting

It is not usually necessary to defrost the beer dispenser. Ice that has deposited on the evaporator is automatically defrosted when the compressor cycles off. The defrosted water collects in the water drip tray located on the top of the compressor in the rear of the unit and evaporates. However, if the door is often opened or you are using the unit in a humid area, excessive ice may build up on the evaporator. In this case, turn off the unit and allow the ice to melt once your keg is empty. Be careful to soak up the excess water with a towel.

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## Understanding Normal Operating Sounds

- Sizzling or popping sounds occur during the automatic defrost cycle.
- Bubbling or gurgling sounds and slight vibrations are the result of the refrigerant circulating through the cooling coils.
- Cracking or popping sounds are caused by the expanding and / or contracting of the cooling coils during the automatic defrost cycle.
- Dripping sounds occur as ice melts from the evaporator and flows into the water collection tray during the automatic defrost cycle.

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## Installing the Guardrail

1. Snap the guardrail into the top of the cabinet's guardrail pilot holes.

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## Installing the Beer Tower and Faucet

1. Remove the cabinet plug located on the top of the unit. Firmly grasp and twist and pull upward. (It may help to open the cabinet and push up on the cabinet plug with your hand from inside the unit).

Note: You should store this plug in a safe place as it is required to convert the beer dispenser into a refrigerator

2. Take the tower and untangle the tubing. From the top of the unit, feed the tubing through the hole and into the unit.
3. Align the black adapter at the bottom of the tower with the hole in the top of the cabinet and insert and twist the tower until it locks into place (about  $\frac{1}{4}$  a turn)
4. Align the faucet handle to be parallel with the beer tower with the spigot facing downward and screw in the faucet counter-clockwise with your hands
5. Set the plastic drip pan into place below the faucet.

## Connecting the CO<sub>2</sub> Cylinder to the CO<sub>2</sub> Regulator and Installing the CO<sub>2</sub> Cylinder Holder

### Warning

CO<sub>2</sub> can be dangerous! CO<sub>2</sub> cylinders contain high-pressured gas, which can be hazardous if handled improperly. Please handle with care.

### Note

This section describes general CO<sub>2</sub> and keg installation. For specific instructions, see the instructions included in the accessory box.

1. To install the CO<sub>2</sub> gas line tube to the regulator, attach one end of the CO<sub>2</sub> tube, to the hose barb connection on the CO<sub>2</sub> regulator. Secure the tube by using one of the two self-locking red plastic snap-on clamps. With a pair of pliers or a clamp crimper, snap the red clamp on tightly. This ensures that there are no leaks.
2. Remove the plug located at the exterior back. Save it for later in case you decide to convert the unit into an "all refrigerator." Run the other end of the CO<sub>2</sub> tubing through the open hole through the inside of the cabinet.
3. Insert a washer (if provided in the kit) into the regulator to cylinder attachment nut. This step is only required if the regulator does not have a gasket.
4. Make sure the CO<sub>2</sub> tank is full and that the valve is closed. Now attach the CO<sub>2</sub> regulator to the CO<sub>2</sub> cylinder by screwing the loose golden regulator nut into the CO<sub>2</sub> cylinder valve and tighten with an adjustable wrench.
5. To mount the CO<sub>2</sub> cylinder holder to the cabinet, simply match up the holes on the holder with the four screws protruding out of the back of the unit, and push down to lock the holder in place. Position the CO<sub>2</sub> cylinder in the holder in a manner that you would be able to read the numbers on the gauges and have easy access to the shut-off valve. Note that the CO<sub>2</sub> cylinder holder is designed to fit CO<sub>2</sub> cylinders with up to 5 pounds in capacity. Smaller and larger CO<sub>2</sub> cylinders are acceptable for use as well.

Note: your CO<sub>2</sub> cylinder is shipped empty. When you purchase your first keg of beer, have your beer distributor fill the CO<sub>2</sub> cylinder. If they are unable to recommend a company, another option is to look in your phone book under Fire Extinguishers or Fire and Safety Equipment; companies that refill fire extinguishers are typically willing to fill CO<sub>2</sub> cylinders. Although price will vary with each market area, the average cost for filling a 5 Lb CO<sub>2</sub> gas cylinder is \$14.



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## Installing the Keg Coupler– Tapping the Beer

Your beer dispenser comes with American Sankey Tap. Before purchasing a keg, check with your beer distributor to make sure that supplied American Sankey Tap can be used. Many European beers require a different tap. Please contact EdgeStar customer service online via email at [service@edgestar.com](mailto:service@edgestar.com) or by telephone at 1-866-319-5473 for more information.

1. To connect the keg coupler to the keg, first, make sure the pull handle on the Sankey tap is in the “up” (diagonal) position before locking it on to the beer keg. Insert the keg coupler into the locking neck of the beer keg and turn clockwise 1/4- turn to lock into place. Make sure that the tap has been inserted flush into the keg.
2. Now the keg coupler is secured to the keg. Attach the remaining open end of the CO<sub>2</sub> tube to the Sankey Tap hose barb connection. Then, secure the tube by using the remaining self-locking red plastic snap-on-clamp. Secure with pliers or a clamp crimper to ensure that there are no leaks.
3. Now connect the beer line (from the tower) to the American Sankey tap. When connecting the beer line, it is very important that a washer be installed between the nut at the end of the beer line and the Sankey Tap. Remove the blue rubber protective cap located on top of the Sankey Tap and screw the nut with the rubber washer on to the top of the keg coupler, hand-tighten firmly. After hand-tightening the nut, use an adjustable wrench to tighten the nut a bit further.
4. To tap the keg, pull the Black tap handle away from the coupler and push down until it locks into position. Listen for the “click” of the pull handle when it shifts into the final downward position. This will open the beer and CO<sub>2</sub> gas valves. The keg is now tapped.
5. Carefully tilt the beer keg and rest the edge on the metal keg floor support on the bottom of the interior cabinet. Slide the beer keg in slowly, ensuring that it is fully inside the refrigerator. Close the door.
6. Now make sure the valve on the CO<sub>2</sub> regulator is closed (perpendicular to the nose). Open the valve on the CO<sub>2</sub> tank.
7. Check the pressure gauge on the regulator. Turn the screw jutting from the regulator until the gauge reads 12-14 PSI (for most beers).
8. Now open the valve on the regulator and make sure the PSI on the gauge is still 12-14 PSI.

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## Setting the Correct Pressure for the CO<sub>2</sub> Regulator

When dispensing keg draft beer, the goal is to keep the CO<sub>2</sub> level prescribed by the brewer. Any change in the CO<sub>2</sub> level will alter the taste, pouring characteristics and appearance of the beer.

Most breweries in the U.S. recommend a CO<sub>2</sub> pressure between 12-14 lbs for Ale and Lager types of draft beers. This CO<sub>2</sub> pressure will maintain the level of carbonation specified by the brewery.

If you are unsure what the recommended CO<sub>2</sub> pressure is for the beer you are dispensing, simply inquire with the company you are purchasing your kegs from. If they do not know, they can make a quick call to the beer distributor or brewery to find out this information for you.

If the draft beer is dispensed with too low of a pressure, the CO<sub>2</sub> that is dissolved in the beer will “break out” of the beer. Initially this will cause the small bubbles of broken out CO<sub>2</sub> to float up the beer hose which will result in foamy beer. And over time the low pressure will result in flat beer.

If the draft beer is dispensed with too high of a pressure, over time more CO<sub>2</sub> will be absorbed into the beer. Initially, this will not cause any problems, but over time this will result in over-pressurized foamy beer.

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## Setting the Regulator

EdgeStar's Draft Beer Dispenser comes with a single gauge CO<sub>2</sub> gas regulator that has a 0-60 lb. pressure gauge showing the gas output pressure.

Once the regulator is securely attached to the gas cylinder:

1. Close the shut-off valve on the regulator, and open the valve on the cylinder completely.
2. Slowly turn the regulator adjustment screw until the desired pressure is shown on the output gauge.

**Note:** on most regulators designed for draft beer, turning clockwise will increase the output pressure, and turning counter-clockwise will decrease the output pressure.

3. Open the shut-off valve on the regulator to allow gas flow from the regulator to the keg coupler.

**Note:** You will hear the keg pressurizing the output needle will drop momentarily until the pressure has equalized. Then the needle will return to the point you set it at.

4. The keg coupler (usually the American Sankey Tap) is designed with a pressure relief valve (PRV). Pull the ring on the PRV briefly to allow gas to vent.

**Note:** This will permit gas to glow through the regulator and help obtain a more accurate reading on the output pressure gauge.

5. Re-check the output pressure on the regulator, and if necessary re-adjust using step #2 until the desired pressure is shown.

**Note:** 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.

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## Dispensing the Beer and Proper Drawing Technique

Note: Allow the keg to settle and acclimate to refrigeration for 2-4 hours prior to dispensing beer.

Using the proper draw technique to dispense beer should allow you to fill a 12 oz glass leaving approximately  $\frac{3}{4}$ "-1" of foam.

1. Make sure that the beer dispenser is plugged in properly to a 120V, 60Hz, 15Amp **grounded** outlet.
2. Rinse a "Beer Clean" glass under cold water. (see below for more information on "Beer Clean")
3. Place glass beneath the faucet; tilt at a 45° angle leaving approximately  $\frac{1}{4}$ " between glass and faucet.
4. Open faucet handle quickly and completely and fill the glass to  $\frac{2}{3}$  full.
5. Level the Glass and finish topping off by continuing the pour in the center of the glass.
6. Make sure the handle is fully returned to its previous off position when the draw is complete.
7. Proper foam should leave a tight, creamy head, and the head on the average glass should be  $\frac{3}{4}$ " to 1" high.

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## Beer and Clean Glasses

We recommend that you reserve a set of glasses specifically to the enjoyment of your EdgeStar Draft Beer Dispenser. Do not wash beer glasses together with glasses that have contained milk or any other fatty substances.

Using a glass for anything else may leave residues that are extremely hard to get rid of. Wash them carefully after each use with very hot water, use detergent rather than soap if more than water is needed, and then consider cleaning them with baking soda.

Let the glasses air dry in a dish rack. If water droplets cling to the glass or if spots show while drying, then the glass is not clean. Wash them again.

## Understanding Beer Temperature

- Select and maintain the proper temperature inside the refrigerator cabinet. This is necessary to maintain the flavor freshness of the beer. Adding additional un-refrigerated products, such as meats, vegetables, fish, etc. while attempting to chill beer will cause a fluctuation in the temperature, resulting in cloudy beer.
- The recommended temperature for storing and serving chilled beer is between the high 30s and mid 40s. These temperatures apply whether the beer is a

Note: Thermometers should be placed in liquid inside the cabinet in order to accurately measure the temperature of the keg in the cooler. The temperature of the beer at the faucet should also be measured to determine if the beer is warming up as it travels through the system from the keg to the faucet. If this occurs check your lines for warm spots along them, and adjust accordingly. To check the dispense temperature, simply pour beer into a glass and use a thermometer to read the temperature – in a proper system this will match the liquid temperature inside the Draft Beer Dispenser.

domestic beer or an imported one. The same holds true whether or not the draft beer is pasteurized. Beer stored between the high 30s and mid 40s will retain the level of carbonation that was created during the brewing process.

Note: During summer months, adjust the temperature control to a cooler setting accordingly.

- If a sour taste (vinegar-like or lemon-like) occurs after drinking your beer, this is the result of secondary fermentation which occurs when the beer is kept at a temperature above high the 40s. Furthermore, allowing keg beer to warm up will cause the carbonation to be released from the beer while it is still in the keg, resulting in foaming. The foaming occurs because the pressure being applied to the keg is no longer enough to keep the carbonation in the beer.

- On the other hand, having the beer too

cold causes the carbonation to stay in the beer. This results in poured beer appearing hazy or cloudy.

The ideal method for monitoring the liquid temperature (inside the keg) is done by use of a liquid thermometer. Such thermometers are enclosed in a casing filled with liquid; this provides a constant accurate reading of the liquid (beer) temperature within the refrigerator. Contact EdgeStar customer service online via email at [service@edgestar.com](mailto:service@edgestar.com) or by telephone at 1-866-319-5473 for more information.

## Beer Serving Guide

What a half barrel (full keg) of beer provides you:

| <u>No. Glasses</u> | <u>Glass Size</u> |  |
|--------------------|-------------------|--|
| 192                | 12 oz.            |  |
| 236                | 10 oz.            |  |
| 264                | 9 oz.             | Half Barrel (full size) Keg = 15.5 Gallons                   |
| 290                | 8 oz.             | = 1984 Fluid Ounces  |
| 353                | 7 oz.             | Half Barrel (full size) Keg = 6.75 Cases of 12 ounce Bottles |
| 4                  | 6 oz.             |  |

## CONVERTING THE BEER DISPENSER TO A REFRIGERATOR

You may convert your beer dispenser to a compact refrigerator by following instructions below:

1. Make sure the CO<sub>2</sub> tank is closed. Safely disconnect the CO<sub>2</sub>, keg, and all lines. Plug the hole in the back of the cabinet. Remove the keg and all fittings.
2. Remove the beer tower and plug the hole in the top of the cabinet.
3. Install the two wire shelves.
4. The conversion is now complete. Store all the removed accessories in a safe place for future use.

Note: Refer to the CO<sub>2</sub> cylinder safety precautions for storage recommendations.

5. Adjust the temperature of the unit as required for food storage.

Note: Allow the fridge to stand in an upright position for 8 hours before turning on the power.

Place your refrigerator in a location that is strong enough to support its total weight, keeping in mind that it will weigh substantially more when fully loaded than when empty. In order to prevent vibration and noise, the refrigerator should be leveled.

Please note that this appliance is designed for “**free-standing**” use only. Choose a well ventilated location with at least 2-3 inches of clearance around the appliance. Locate the appliance out of direct sunlight and away from heat sources such as an oven or boiler.

## CLEANING & MAINTAINING YOUR DRAFT BEER DISPENSER

A regular cleaning once every 2 weeks of the faucet, beer hose, and keg coupler is extremely important when the Draft Beer Dispenser is used frequently. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of draft beer. A few minutes spent cleaning on a regular basis will add life to your system, and improve the quality of your draft beer!

**FOR INFORMATION ON PURCHASING CLEANING KITS PLEASE CONTACT EDGE STAR CUSTOMER SERVICE ONLINE VIA EMAIL AT [service@edgestar.com](mailto:service@edgestar.com) OR BY TELEPHONE AT 1-866-319-5473.**

## **TROUBLESHOOTING YOUR REFRIGERATOR**

### **The refrigerator is not working**

- Check that the plug is inserted correctly into the wall socket
- Check that there is power to the wall socket by plugging in another appliance.
- Check that the thermostat control is not "Off"

### **Food in the refrigerator compartment is freezing**

- Make sure that food is not touching the back wall of the refrigerator
- Turn the thermostat to a warmer setting.

### **Food in the refrigerator compartment is not cold**

- Make sure the food has been in the compartment for long enough to get cold (5-12 hours or more).
- There is not enough room for airflow inside the refrigerator. Move items or remove items to facilitate airflow.
- The door is open or does not close properly. Check the door gasket and make sure the door always closes completely.
- The thermostat knob is on a warm setting. Set it to a colder setting.
- Make sure the unit has adequate ventilation around it for hot air to escape.
- The door has been opened and closed too often. Minimize the opening and closing of the door.

### **The refrigerator is noisy when running**

- Check to make sure that the refrigerator is level and it is not in contact with another appliance or furniture.

## **TROUBLESHOOTING YOUR BEER DISPENSER**

| Problem  | Possible Causes                                      | What To Do   |
|--|--|--|
| Excess formation of foam "head." Beer, when drawn is all foam, or too much foam and not enough liquid beer.    | Recent keg agitation                                 | If the keg has recently been moved (transported), you should let it stand of a minimum of two 2 hours before tapping   |
|  | Improper regulator setting                           | Verify that the (CO <sub>2</sub> ) pressure is reading between 10 ~ 12 PSI   |
|  | Internal temperature of the keg cabinet is too warm. | Ensure that the keg cabinet is operating between the high 30s to mid 40s. If the beer keg has been exposed to a warm environment for an extended period, give it sufficient time to cool before attempting a pour. |
|  | Pressure build up                                    | Activate the pressure relief valve that is located on the keg coupler for 3 seconds.   |
| Flat Draft, no formation of foam. Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavor | Improper draw technique                              | See "Using Proper Draw Technique."   |
|  | Improper regulator setting.                          | Verify that the (CO <sub>2</sub> ) pressure is reading between   |

|  |   |  |
|--|---|--|
|  |   | 10 ~ 12 PSI.   |
|  | Glassware is not “Beer Clean”                       | Residue on glassware in the form of oils will quickly dissolve the formation of foam (See “Beer Clean Glassware” )     |
|  | Elongated dispensing hose.                          | All recommended temperatures and gauge settings are calculated for a dispensing hose five (5) feet in length.          |
| No beer flow from dispenser              | Low/Empty CO <sub>2</sub> cylinder.                 | Check to see if the CO <sub>2</sub> tank has pressure  |
|  | Closed CO <sub>2</sub> valve and/or shut-off valve. | Ensure that both the CO <sub>2</sub> cylinder and regulator shut-off valve are open.                                   |
|  | Empty beer keg.                                     | Replace beer keg.  |
|  | Line or dispenser obstructions.                     | Verify that there are no ‘kinks’ or obstructions in either the air line or dispenser line and that neither are frozen. |
|  | Improper connections(s)                             | Ensure all connections are secure and all seals are in place and in good condition.                                    |
| Sputtering Draw                          | Dispense system requires cleaning.                  | See “Cleaning and Maintenance”   |
|  | Keg Coupler installed incorrectly                   | Check seal between keg & faucet  |
|  | Line or dispenser obstructions.                     | Verify that there are no obstructions in either the air line or dispenser line and that neither are frozen.            |
|  | Improper draw technique                             | See “Using Proper Draw Technique”  |
| Faucet Dripping                          | Handle not fully returned to close position.        | After every pour, ensure the handle is returned to the off position.   |
|  | Faucet requires cleaning                            | See “Cleaning and Maintenance”   |
| Rapid CO <sub>2</sub> cylinder discharge | Improper connection, air line leak                  | Ensure proper connection of air line at CO <sub>2</sub> regulator, and/or check air line for possible leaks            |
| Difficulty Manipulating Faucet handle    | Faucet requires cleaning                            | See “Cleaning and Maintenance”   |
|  | Damaged handle stem                                 | Remove handle and connector nuts and inspect stem for possible damage.   |
| Abnormal beer taste and/or smell         | Dispense system requires cleaning.                  | See “Cleaning and Maintenance”   |
|  | Contaminated dispense system.                       | Check hoses for possible air leaks.  |
|  | The beer exceeded self-life.                        | Replace Beer Keg   |



## LIMITED WARRANTY

This EdgeStar product is warranted to be free from defective workmanship and materials for the first year following the date of original purchase. Replacement parts will be supplied free of charge for the first year following the date of original purchase. Labor will be performed free of charge for the first 90 days following the date of original purchase.

### **WHAT IS COVERED:**

This warranty applies to the original purchaser only, and only covers defects in workmanship experienced during operation of the product under normal service, maintenance, and usage conditions. This warranty applies to the purchase and use of this product in residential settings within the United States of America.

### **WHAT IS NOT COVERED:**

The following limitations apply to the coverage of this warranty:

Optional accessories, attachments, and appearance items are excluded from warranty coverage, as is shipping damage, and any damage caused by improper voltage or any other misuse, including abnormal service, handling, or usage. This warranty does not cover normal wear and tear on parts or replacement of parts designed to be replaced, e.g. filters, etc. This warranty does not cover service trips to deliver, pick-up, repair, or install the product, or to instruct in proper usage of the product. Damages or operating problems resulting from abuse, operation outside environmental specifications, uses contrary to instructions provided in the owner's manual, accidents, vermin, fire, flood, improper installation, unauthorized service, unauthorized installation or modification, or commercial use are excluded from warranty coverage. This warranty does not cover labor incurred 91 days or more after the date of original purchase. This warranty does not cover use of EdgeStar products in commercial settings.

### **DESCRIPTION OF WARRANTY SERVICE:**

All defective product components covered by this warranty will be repaired or replaced, at EdgeStar's option, free of charge on a mail-in basis to EdgeStar's authorized repair facility during the first 90 days from the date of original purchase. All defective product components covered by this warranty will be repaired or replaced, at EdgeStar's option, on a mail-in basis to EdgeStar's authorized repair facility during the time period beginning on the 91<sup>st</sup> day from the date of original purchase and ending one year from the date of original purchase. During this time period, parts will be supplied free of charge, but labor charges will apply. All replacement parts and units will be new, re-manufactured, or refurbished. All products and components replaced by EdgeStar under warranty service become the property of EdgeStar.

### **OBTAINING WARRANTY SERVICE:**

Contact EdgeStar for troubleshooting assistance and warranty service authorization at 1-866-319-5473. Please have your order receipt available to confirm the date of purchase. Once an EdgeStar authorized representative has confirmed that your product is eligible for warranty service, the product must be returned to our EdgeStar repair facility. The purchaser is solely responsible for prepaying all shipping related costs to and from the repair facility. EdgeStar is not responsible for damage resulting from shipper mishandling or improper packaging. Do not return defective product to the place of purchase.

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS DISTRIBUTORS SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE, INCLUDING WITHOUT LIMITATION, LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.



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