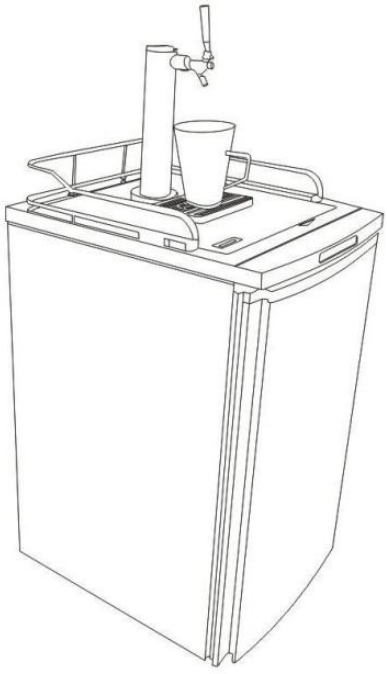
SUMMIT

BEER DISPENSER

Models SBC582B
SBC583SS



USER'S MANUAL

BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

Write Serial Number here:

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IMPORTANT SAFEGUARDS

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual for your appliance. Always read and obey all safety messages.

This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words" DANGER", "WARNING" or "CAUTION".

⚠ DANGER ⚠

DANGER means that failure to heed this safety statement may result in severe personal injury or death.

⚠ WARNING

WARNING means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.

CAUTION

CAUTION means that failure to heed this safety statement may result in minor or moderate personal injury, property or equipment damage.

All safety messages will alert to know what potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:

⚠ DANGER ⚠

- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Replace all panels before operating.
- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.
- Do not connect or disconnect the electric plug when your hands are wet.

- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- This appliance is CFC- and HFC-free and contains small quantities of Isobutane (R600a) which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect. Care must be taken during transportation and setting up of the appliance that no parts of the cooling system are damaged. Leaking coolant can ignite and may damage the eyes.

  In the event of any damage:
  - Avoid open flames and anything that creates a spark,
  - Disconnect from the electrical power line,
  - Air the room in which the appliance is located for several minutes, and
  - Contact the Service Department for advice.
- The more coolant there is in an appliance, the larger the room it should be installed in. In the event of a leakage, if the appliance is in a small room, there is the danger of combustible gases building up. For every ounce of coolant at least 325 cubic feet of room space is required. The amount of coolant in the appliance is stated on the data plate on the back of the appliance. It is hazardous for anyone other than an Authorized Service Person to carry out servicing or repairs to this appliance.
- Take serious care when handling, moving, and using the appliance to avoid either damaging the refrigerant tubing or increasing the risk of a leak.
- Replacing component parts and servicing shall be done by factory authorized service personnel so as to minimize the risk of possible ignition due to incorrect parts or improper service.

DANGER! ***Risk of child entrapment!***

Child entrapment and suffocation are not problems of the past. Junked or abandoned appliances are still dangerous, even if they will "just sit at the curb for a few days."

Before discarding your old appliance:

- *Take off the door.*
- *Leave the shelves in place so that children may not easily climb inside.*

⚠ WARNING

FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- Read all instructions before using the unit.
- Use two or more people to move and install appliance. Failure to do so can result in back or other injury.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This unit must be installed in an area protected from the elements, such as wind, rain, water spray or drips.
- The appliance should not be located next to ovens, grills or other sources of high heat.
- The appliance must be installed with all electrical, water and drain connections in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances is required.
- Do not kink or pinch the power supply cord of appliance.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the appliance to be leveled in order to work properly. You may need to make several adjustments to level it.
- All installations must be in accordance with local plumbing code requirements.
- Make certain that the pipes are not pinched or kinked or damaged during installation.
- Check for leaks after connection.

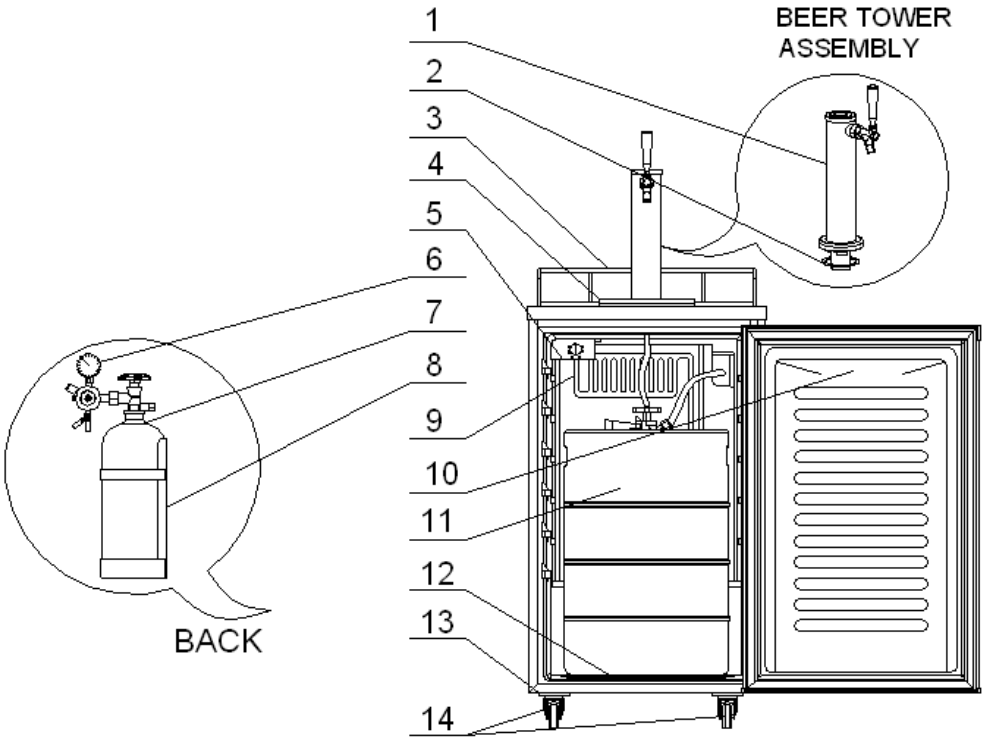
- Never allow children to operate, play with or crawl inside the appliance.
- If you use the drainage container, you must set the drain select switch to OFF or the water can overflow from the drainage container.
- Although the unit has been tested at the factory, due to long-term transit and storage, the first batch of ice cubes must be discarded.
- Do not use solvent-based cleaning agents of abrasives on the interior. These cleaners may damage or discolor the interior.
- Do not use this apparatus for other than its intended purpose.

For household refrigeration appliances:

- Try not to open the door too often, especially when the weather is wet and hot. Once you open the door, you should close it as soon as possible.
- Every now and then check if the appliance is sufficiently ventilated (adequate air circulation behind the appliance).
- For household refrigeration appliances, in normal temperature conditions, set the thermostat at the middle setting.
- Before loading the appliance with packages of fresh foods, make sure they are cooled to ambient temperature.
- Ice and frost layers increase energy consumption, so defrost the appliance as soon as the layer is ¼-inch thick.
- If there is an outer condenser, the rear wall should be always be free of dust or any impurities.
- Always consider instructions stated in the section *Installation Instructions*, otherwise energy consumption will be substantially higher.

– SAVE THESE INSTRUCTIONS –

PARTS AND FEATURES



1. **Beer Tower**
2. **Mylar Washer**
3. **Safety Guard Rail**
4. **Drip Tray**
5. **Adjustable Thermostat**
6. **CO_2 Regulator**
7. **CO_2 Gas Cylinder**
8. **CO_2 Gas Cylinder Holder**
9. **Evaporator**
10. **Reversible Door**
11. **Beer Keg (Not Included)**
12. **Metal Plate**
13. **Metal Bracket (2)**
14. **Casters with Lock (4)**

INSTALLATION INSTRUCTIONS

- **Before Using Your Beer Dispenser**
  - Remove the exterior and interior packing.
  - Check to be sure you have all of the following parts:
    - ✓ 1 Instruction manual
    - ✓ 1 Safety Guard Rail
    - ✓ 1 Drip Tray (2 Pieces)
    - ✓ 1 CO_2 Cylinder Holder
    - ✓ 1 CO_2 Regulator (Box)
    - ✓ 1 CO_2 Empty Cylinder(Box)
    - ✓ 1 CO_2 Air Line Hose (Red)
    - ✓ 2 CO_2 Hose Connectors
    - ✓ 1 Beer Keg Coupler (Box)
    - ✓ 1 Beer Tower Assembly
    - ✓ 1 Pull Handle (Beer Tower Faucet)
    - ✓ 1 Metal Wrench
    - ✓ 4 Plugs (for Guard Rail Holes)
    - ✓ 1 Metal Plate for Cabinet Bottom
    - ✓ 2 Steel Wire Shelves
    - ✓ 1 Steel Clamp for Red Hose
    - ✓ 4 Casters with Lock
  - Before connecting the Beer Dispenser to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
  - Clean the interior surface with lukewarm water using a soft cloth.

- **Installation of Your Beer Dispenser**
  - This appliance is designed to be free standing only, and should not be recessed or built-in.
  - Place your Beer Dispenser on a floor that is strong enough to support the Beer Dispenser when it is fully loaded.
  - Allow 4 inches of space at the back and sides of the Beer Dispenser, which allows the proper air circulation to cool the compressor and condenser.
  - Locate the Beer Dispenser away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extremely cold ambient temperatures may also cause the Beer Dispenser not to perform properly.
  - Avoid locating the Beer Dispenser in moist areas.
  - Plug the Beer Dispenser into an exclusive, properly installed,grounded wall outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and or grounding should be directed toward a certified electrician or an authorized Products service center.
  - After plugging the appliance into a wall outlet, allow the unit to cool down for 2-3 hours before placing any contents in the Beer Dispenser compartment.

- **Electrical Connection**

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

This unit should be properly grounded for your safety. The power cord of this unit is equipped with a three-prong plug which mates with standard three-prong wall outlets to minimize the possibility of electrical shock.

Do not under any circumstances cut or remove the third ground prong from the power cord supplied. For personal safety, this appliance must be properly grounded.

This unit requires a standard 115/120 Volt AC ~/60Hz electrical outlet with three-prong ground. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. When a standard 2-prong wall outlet is encountered, it is your responsibility and obligation to have it replaced with a properly grounded 3-prong wall outlet.

The cord should be secured behind the unit and not left exposed or dangling to prevent accidental injury.

The unit should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevents overloading house wiring circuits that could cause a fire hazard from overheating. Never unplug the unit by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the unit, be careful not to damage the power cord.

- **Extension Cord**

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

- **Reversing the Door Swing of Your Appliance**

This appliance has the capability of the door opening from either the left or right side. The unit is delivered to you with the door opening from the left side. Should you desire to reverse the opening direction, please call service for reversal instructions.

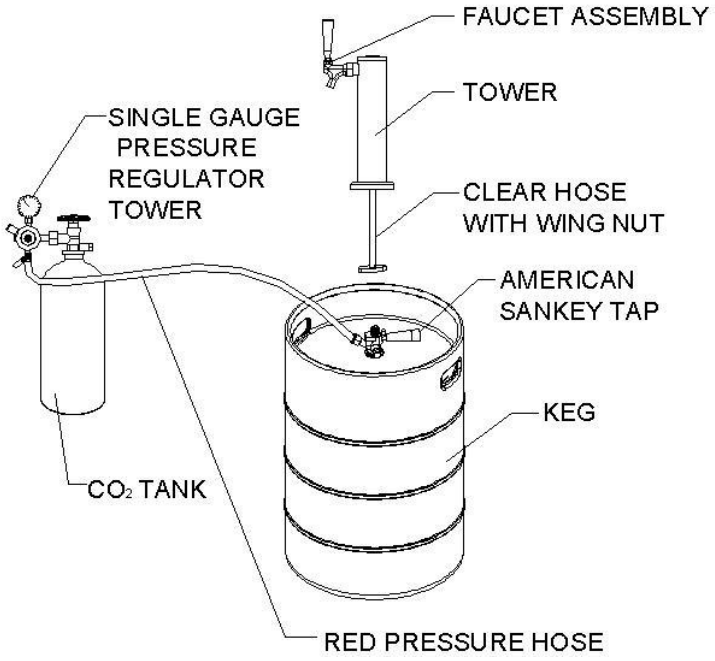
- **Using CO_2 Gas**

WARNING: CO_2 GAS CAN BE DANGEROUS!

CO_2 cylinders contain high-pressure compressed gas which can be hazardous if not handled properly. Make sure you **READ** and **UNDERSTAND** the following procedures for CO_2 cylinders **BEFORE INSTALLATION**.

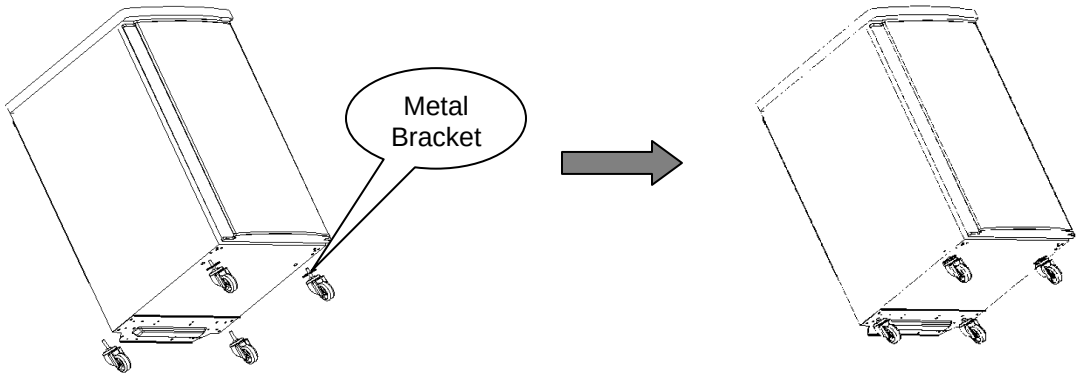
1. **ALWAYS** connect the CO_2 cylinder to a regulator. Failure to do so could result in explosion with possible death or injury when the cylinder valve is opened.
2. **NEVER** connect the CO_2 cylinder directly to the product container.
3. **ALWAYS** follow correct procedures when cylinders are changed.
4. **ALWAYS** secure the cylinder in an upright position.
5. **NEVER** drop or throw a CO_2 cylinder.
6. **ALWAYS** keep a CO_2 cylinder away from heat. Store extra cylinders in a cool place (preferably 70°F). Securely fasten with a chain in an upright position when storing.
7. **ALWAYS** ventilate and leave the area immediately if CO_2 leakage has occurred.
8. **ALWAYS** check the D.O.T. test date on the cylinder neck before installation. If over five (5) years, do not use. Return cylinder to gas supplier.
9. **NEVER** connect a product container unless there are two (2) safety valves in the pressure system:
    a. One at or on the CO_2 regulator
    b. One at or on the product coupler or in the pressure gas line.

Beer Keg Installation Sketch

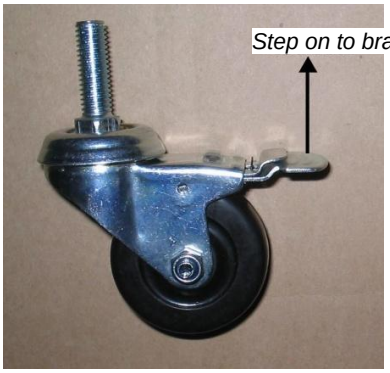


Installation of Casters with Lock

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



- In order to release or lock the brake, check the photos below.



Installation of CO_2 Cylinder Holder

- Install the metal holder provided onto the 4 studs located on the exterior back wall. Align the holes in the holder with the studs and push down firmly. (See Figure 1)

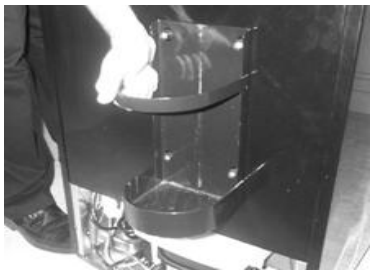


Figure 1

Installation of CO_2 Cylinder

- Install your fully charged cylinder into the holder stand.

Installation of CO_2 Regulator

- Attach the CO_2 regulator to the cylinder by turning the regulator nut onto the cylinder valve, making sure washer is securely inserted into connecting nut. Tighten snug using an adjustable wrench (not supplied) and assure there are no leaks. (See Figure 2)

Figure 2

Installation of the Keg Coupler

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

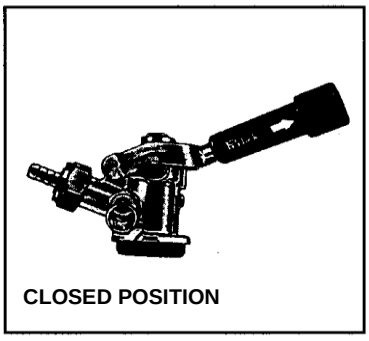


Figure 3

Installation of the CO_2 Air Line Hose

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

Installation of Protective Metal Plate

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

Installation of the Beer Keg

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

Figure 4

Figure 5

Installation of CO_2 Air Line Hose through the Cabinet Wall

- Remove plug located at the exterior back (top left hand corner).
- Save it for later use if you decide to convert unit to an all refrigerator.
- Insert the open end of the air line (red) from the cabinet through the uncovered hole. (See Figure 6)

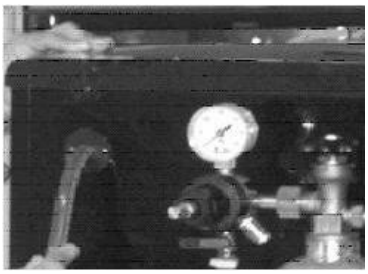


Figure 6

Installation of CO_2 Air Line Hose to Regulator

- Attach the open end of the red hose provided to the hose barb connection on the regulator.
- Secure hose by using the steel clamp provided. Use pliers/screwdriver to tighten clamp and assure no leaks.

  (See Figure 7)

Figure 7

Installation of the Beer Tower

- Remove the top plug by twisting and pulling out, saving it for later use if you decide to convert unit to an all-refrigerator.
- Unravel the beer line (clear hose) from the tower and insert the beer line and wing nut through the uncovered hole on top.
- Lock the beer tower assembly to the top and make sure to position the beer faucet so it is aligned with the cabinet front (6 o'clock position). You accomplish this by aligning the bottom of the beer tower to the 3 grooves on the top cabinet and tighten by hand clockwise to properly lock.

WARNING

THE BEER TOWER ASSEMBLY OF YOUR UNIT COMES WITH A FLAT MYLAR WASHER.

YOUR UNIT MAY NOT REQUIRE THE USE OF THIS WASHER AS TOWER IS DESIGNED FOR A TIGHT AND SECURE FIT.

HOWEVER, WHILE INSTALLING THE TOWER TO THE UNIT THIS WASHER CAN BE USED FOR A TIGHTER FIT IF NECESSARY.

Connecting the Beer Tower to Coupler

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

How to Tap a Keg of Beer

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

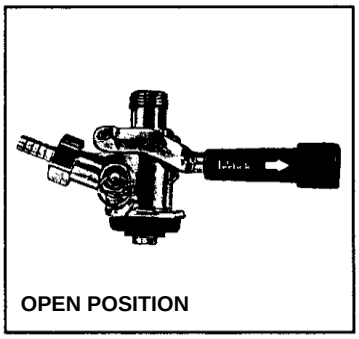


Figure 8

Adjusting the $C0_2$ regulator

The gauge monitors low internal keg pressure and should be adjusted to 10-12 PSI.

- Release the adjustment lock nut by turning clockwise. Turn the regulator screw to make the adjustment.
- Turn clockwise to increase pressure or counterclockwise to decrease pressure.

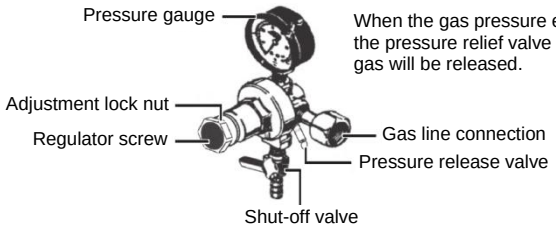


Figure 9

- When you have adjusted the pressure regulator to the correct pressure, retighten the lock nut by turning counterclockwise.
- Open the secondary shut-off valve to allow gas to flow into the keg.
- Allow several minutes for the keg to properly pressurize. The regulator gauge may show a drop in pressure while this happens. (See Figure 9)

Note: Listen for a hissing sound at all connections to determine if there are any leaks.

➢ **Faucet Wrench**

- Faucet wrench provided for either removing or tightening connection. (See Figure 10)

Figure 10

➢ **Plastic Faucet Lever**

- Attach the black plastic lever (pull handle) provided on the top of the faucet, tightening it by hand clockwise until the end, holding in the silver snug underneath so it does not move.
- If there is still a small drip from the faucet, you may have tightened the plastic lever too much and may need to unscrew silver snug counter-clockwise (as shown in Figure 11) one turn. That should correct the problem.

Figure 11

➢ **Dispensing Beer**

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

NOTE: Keg sizes that can be used in your beer dispenser.

1/2 barrel	59 Liters	15.5 gals.	1984 oz.	164 / 12-oz. Glass
1/4 barrel	30 Liters	7.8 gals.	992 oz.	82 / 12-oz. Glass
1/6 barrel	20 Liters	5.2 gals.	661 oz.	55 / 12-oz. Glass
1/8 barrel	15 Liters	4.0 gals.	496 oz.	41 / 12-oz. Glass

NOTE: Our beer dispenser accepts almost all Brand Name ½ kegs. However Coors' kegs do not fit in our unit.

➢ **Converting Your Beer Dispenser To An "All-Refrigerator"**

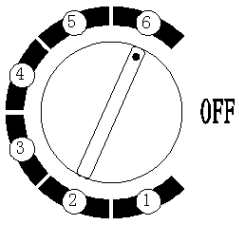
1. Turn the control knob to the "OFF" position.
2. Close the main valve on the CO_2 cylinder.
3. Close the secondary shut-off valve on the regulator pipe.
4. Close the connection between the beer keg and the keg coupler.
5. Drain any remaining beer from the lines.

6. Disconnect the beer line and CO_2 air line from the keg coupler.
7. Remove the beer keg and bottom metal plate.
8. Remove the keg coupler.
9. Disconnect the air line from the CO_2 cylinder.
10. Remove the CO_2 air line from cabinet plug.
11. Replace the air line rear cabinet plug
12. Remove the beer tower. Also pull the beer line thru the top of the cabinet.
13. Replace the top cabinet plug.
14. Remove the guard rail and cover the guard rail installation holes with the plugs provided.
15. Install the two wire shelves to the designated positions.
16. Adjust temperature as desired.

OPERATING YOUR BEER DISPENSER

➢ Setting The Temperature

To start, turn the temperature control knob to the maximum setting (6) to achieve coldest temperature quickly. Allow the unit to run for 3 hours. The temperature range of the thermostat is 36°F to 45°F (2.2ºC to 7.2ºC).



Optimum temperature for serving draught beer is between 34°F and 38°F (1.1ºC – 3.3ºC) and that is a key factor to consider in storing and dispensing draught beer.

To turn off the Beer Dispenser, turn the control knob to the “OFF” position.

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

➢ Automatic Defrosting

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

NOTE:

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

CARE AND MAINTENANCE

➢ **Cleaning Your Beer Dispenser**

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

➢ **Vacations**

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

➢ **Moving Your Beer Dispenser**

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

DRAUGHT BEER TROUBLESHOOTING GUIDE

CLOUDY BEER

When beer in glass appears hazy and not clear:

Causes		Corrections
• Over-chilling beverage cooler and/or beverage lines.	#1	• Excessive low temperatures may cause hazy, cloudy beer, particularly when beer lies in cold coil for long periods of time. Make certain that lines are thoroughly cleaned, and then raise temperature slightly.
• Cracking, or when partially opening beer faucet.	#2	• Open faucet quickly and completely. Replace worn washers and parts in faucet when necessary to permit full opening of faucet.
• Contaminated air source. If possible change to CO_2 gas as a pressure source. • Defective Thomas or tongue vents.	#3	• See flat beer, correction #7. • Always draw fresh air from an outside source to compressor. Attach hair felt filter to the outside intake, in addition to filter in line. • Bacteria growth may result from beer backing up through defective vents in air line; air pressure will then carry this into beer barrel. Check and replace defective vents frequently, and thoroughly clean air line.
• General conditions causing cloudy beer.	#4	• See wild beer corrections #2, #5, #6, and #7, and flat beer corrections #5, #7, and #8.
• Unrefrigerated food placed on barrel on cold beer.	#5	• When unrefrigerated products, such as meats vegetables, fish, or fruits, are placed on barrel of cold beer, the beer becomes warm long before these products chill down to the cold temperature. This change in temperature will cause Cloudy Beer.

FLAT BEER

Foamy head disappears quickly: beer lacks usual zestful brewery fresh flavor.

Causes		Corrections
• Greasy glass	#1	• Do not wash beer glasses together with glasses that have contained milk or any other fatty substance. Lipstick is a fatty substance. Make sure it is removed from glass. • Excess amount of germicides build up and leave a fatty film on glass, which may cause flat beer. • It is preferable to steam and sterilize glasses where health laws permit. • Wash glasses thoroughly with a good detergent. • Do not use soap. • Do not dry-wipe glasses. Permit glasses to air-dry by placing them on wire or corrugated metal. • Rinse in fresh cold water just before serving beer. It is best to serve beer in a wet glass.

• Improper drawing of beer into glass.	#2	• Open faucet quickly and completely. • Check and find the correct distance to hold glass from faucet when drawing. Proper foam should be a tight creamy head, and the collar on the average glass should be ¾" to 1" high. • Beer drawn without a head has the appearance of being flat.
• Not enough pressure.	#3	• Increase pressure if beer runs too slowly. The correct flow should fill a 10-oz glass in 4 seconds (approx. 8 oz of liquid).
• Defective Thomas and Tongue Vents. • Pressure is shut off.	#4	• Check all washers frequently, particularly the air vents. A clogged vent will obstruct the flow of air or CO_2. • Check source of pressure. Check power source when air compressor is used. Air compressor should never be connected to light switch. Make certain to have a separate electric plug outlet for the compressor. • Check CO_2 tank. If empty, replace (See inside cover for proper procedure). • When barrel is tapped, and proper pressure applied, pressure must always remain on until barrel is empty. • If beer is started without first applying pressure, beer will be wild at the start, and flat towards the end.
• Pre-cooler, or beer system, too cold.	#5	• With an accurate thermometer, check temperature in pre-cooler or box. • Temperature at the faucet should always be colder by at least two degrees than at the precooler or box.
• Sluggish pressure regulators.	#6	• A regular seat, or the regulator diaphragm, may require replacing. • Also, check the same as you would for Corrections 3 & 4.
• Contaminated air source. • Oil or grease fumes.	#7	• Filter all air after it leaves compressor. • Oil fumes from compressor, or kitchen grease fumes, pumped into beer, will cause Flat Beer. • If possible, CO_2 gas should be used as a pressure source.
• Moisture in Air system.	#8	• With the use of an air compressor, it is imperative to have a moisture trap installed in the Pre-cooler, and drained daily. This is in addition to an activated charcoal filter, necessary to purify the air just before it enters the barrel. • With tank type compressors, drain the tank weekly. • Moisture traps should be drained daily.
• Rapid movement of air.	#9	• An air fan, or exhaust blower drawing air, or blowing air, across the bar where beer is drawn, may cause the head of foam to fall quickly. Fans or blowers should be located so that air movement is not directly across from where beer is drawn.

LOOSE FOAM

Causes	Corrections
• Large soap-like bubbles (sometimes called fish eyes). Foam settles quickly.	• This is generally a Flat Beer condition: the Causes and corrections for Flat Beer should be followed.

OFF-TASTE BEER

Often bitter and bitey, sometimes completely lacking in flavor and zest, carrying an unpleasant taste.

Beer lines should be flushed after each barrel is empty. Maintain fresh, clean, sanitary conditions at bar. Smoke, kitchen odors, fly sprays, and disinfectants will harm the taste and flavor of beer, making it unpalatable. These conditions, as described, may come from an air source, or from actual contact with the glass at bar.

Causes		Corrections
• Improper, or no cleaning of coils, hose, leads, and direct draw system.	#1	• Coils should be thoroughly cleaned at least once a week. • Brush and clean faucet. (see Wild Beer, Correction #2) • Taps, rods, and tap-Seal fitting should all be scoured, using a detergent, then rinsed clean. • Direct draw systems must be cleaned the same as coil systems: 4 feet of direct draw line accumulates as much per foot as any other system.
• Contaminated Air Line. • Defective Thomas or Tongue Vents.	#2	• Air hoses, air lines and vents, should be examined, and if contaminated, replaced. • Dirty air lines should be washed with a good cleaning compound, normally used for cleaning coils, and then rinsed clean.
• Rubber hose will absorb and retain odors.	#3	• Rubber hose will absorb and retain odors. An approved vinyl tubing is best for air since it does not absorb moisture, and is not affected by oily substances. • A fresh, outdoor air line is imperative when air is the source of pressure.
• Unfiltered air, air is moisture-ridden or oily.	#4	• Air must always be filtered. • See Flat Beer, Correction #8 for moisture-ridden air.

SOUR BEER

***May taste and smell extremely yeasty or moldy*.**

Cause		Corrections
• Contaminated Air Line.	#1	• See Cloudy Beer, Correction #3 • See Off-Taste Beer, Correction #2 • See Flat Beer, Correction #7
• Improper transportation of barrels of beer, Beer delivered on open truck during high summer temperatures, may be the cause of starting secondary fermentation.	#2	• If at all possible, deliver beer barrels in closed body, refrigerated truck. If open staked body truck is used, cover barrels with a tarpaulin for protection against summer heat, and circulating warm air. • Truck should never be loaded the night before morning delivery, unless beer is refrigerated in truck.
• No refrigeration and improper rotation.	#3	• The rule is first barrel in, first tapped. • Refrigeration must be left on winter or summer. • Sour beer is generated as a result of secondary fermentation, above 45 degrees. Retail outlets that do not have refrigeration should ice up barrels, or at least cover barrels with tarpaulin or burlap bags. • Best temperature for barrels is 38° to 40°F.

WILD BEER

Beer, when drawn, is all foam, or too much foam, and not enough liquid beer.

Cause		Corrections
• Improper drawing beer into glass.	#1	• Open faucet quickly and completely. • Check and find the correct distance to hold glass from faucet when drawing. Proper foam should be a tight, creamy head, and the collar on the average glass should be ¾ " to 1" high.
• Yeast growth, or other obstructions in faucet. • Worn faucet parts and worn faucet washers.	#2	• Clean faucet spout with a good brush daily. Scour all internal faucet parts at least once a week. • Replace worn washers as required. If faucet does not open wide, worn parts or entire faucet must be replaced.
• Kinks, dents, or twists in coils, or direct draw lines: obstructions in line, near, or behind faucet.	#3	• Check for, and replace kinked, dented, or twisted line from barrel to faucet. • Examine for frayed coupling washer behind faucet that may cause obstruction.
• Sag, or trap in line.	#4	• Keep all metal beer lines straight from barrel to faucet; never permit lines to sag, as this creates traps that may cause wild beer.
• Beer too warm at faucet. • Beer too warm in Coil System.	#5	• Temperature at faucet must always be at least 2 degrees colder than at barrel.

• Beer too warm in Air Shaft System.		• In sweet-water refrigerated, or ice-water system, faucet shank must always be submerged. • In Cold Air System, the coldest air from the blower must first be directed to the faucet, and then circulated back to pre-cooler.
• Hot spots in line.	#6	• Insulate all beer lines; a long beer run must be constantly refrigerated. Insulation helps. But insulation is not refrigeration. • Keep all beer lines away from hot water pipes, hot air ducts, and steam lines. A cold steam pipe in the summer is a hot steam pipe in the winter.
• Pre-Cooler, or Direct Draw Dispenser, too warm.	#7	• It is always summer indoors and in the basement, therefore, maintain pre-cooler, and direct draw dispenser temperature at 40° all year round. If direct draw temperature cannot be lowered, increase applied pressure; however, balance the system by changing to smaller diameter length of vinyl tubing or install a foam control faucet. • Never shut off refrigeration – day or night.
• No cold storage space for delivered beer; beer becomes warm in barrel.	#8	• Coil systems, and direct draw systems, must be properly balanced in order to apply pressure required for warmest temperature to which barrels of beer will be exposed. A control beer faucet can be used in place of a restricted coil to balance system.
• Too much air pressure.	#9	• Check source of pressure. Adjust pressure to suit properly balanced system. For correct beer flow, fill a 10 oz. glass in 4 seconds at proper temperature. • Check and replace a creeping regulator and gauge.
• Excess CO_2.	#10	• Adjust pressure when using CO_2 as low as possible, however, remembering that the applied pressure must be slightly higher than the internal pressure of the beer (no more than 18 lbs. should be applied.) • The colder the beer and the higher the applied CO_2 pressure, the more rapid the absorption of CO_2 by the beer. This over-carbonates the beer, causing Wild Beer.
• Not enough pressure. • No pressure.	#11	• Check for defective air vents. (see Flat Beer, Corrections #3 and 4.) • Always turn pressure on before drawing beer.
• Old Beer.	#12	• Rotate stock. The oldest beer should be tapped first; if beer has been allowed to stand in warm temperature beyond 45° for any excessive length of time, it may begin secondary fermentation. • Store beer at 40°F all year round.

TAIL END BEER

Beer draws well at the beginning of the barrel. Towards the end of the barrel the beer is flat. This is more likely to occur when beer turnover is slow.

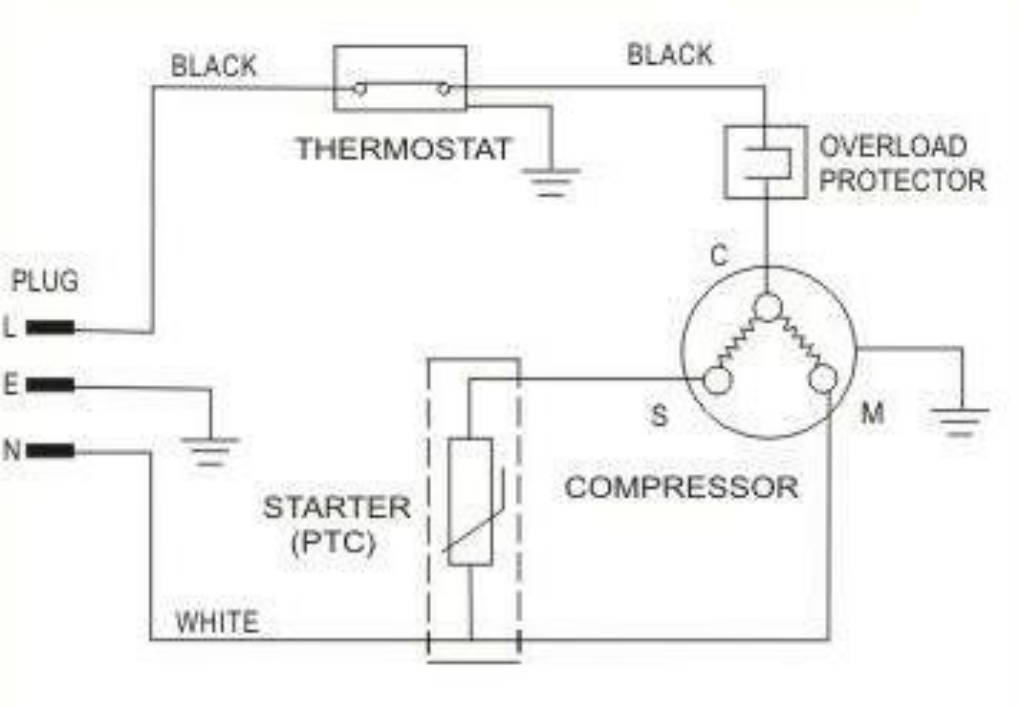
Causes	Corrections
• Where air is used as a pressure source, air replaces the CO_2 in beer causing flat beer. Where beer is being drawn rapidly this problem is not so evident.	• Wherever possible, CO_2 gas should be used as pressure source.

GENERAL TROUBLESHOOTING

You can solve many common Beer Dispenser problems easily, saving you the cost of a possible service call. Try the suggestions below to see if you can solve the problem before calling the servicer.

PROBLEM	POSSIBLE CAUSE
Beer Dispenser does not operate.	Not plugged in. Circuit breaker tripped or blown fuse. The temperature control knob is set in “OFF” position.
Turns on and off frequently.	The room temperature is hotter than normal. The door is open too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly. The Beer Dispenser does not have the correct clearances.
Vibrations	Check to be sure the Beer Dispenser is level.
The Beer Dispenser seems to make too much noise.	The rattling noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your Beer Dispenser. Contraction and expansion of the inside walls may cause popping and crackling noises. The Beer Dispenser is not level.
The door will not close properly.	The Beer Dispenser is not level. The door was reversed and not properly installed. The gasket is dirty. The shelves or metal plate or beer keg are out of position.

WIRING DIAGRAM



LIMITED WARRANTY

ONE-YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory-specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for one year from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damage during handling or breakage.

5-YEAR COMPRESSOR WARRANTY

1. The compressor is covered for 5 years.
2. Replacement does not include labor.

ITEMS WARRANTOR WILL NOT PAY FOR:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by warrantor.
4. Replacement parts or repair labor costs for units operated outside the United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR. WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

WARNING: This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer.

For more information go to www.P65Warnings.ca.gov

Note: Nickel is a component in all stainless steel and some other metal components.

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Printed in China