



KEG BEER DISPENSER

FONTAINE À BIÈRE EN FÛT

Models / Modèles:

SBC677BI (Built-in / *Encastré*)

SBC678OS (Outdoor / *Pour usage extérieur*)

Owner's Manual

Manuel du propriétaire

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

***AVANT D'UTILISER CET APPAREIL, VEUILLEZ LIRE ET RESPECTER TOUTES
LES RÈGLES DE SÉCURITÉ ET INSTRUCTIONS D'UTILISATION***

Write the Serial Number here:
Inscrivez le numéro de série ici:

Felix Storch, Inc.
Summit Appliance Division
770 Garrison Avenue Bronx, NY
10474 www.summitappliance.com

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Thank you for buying this keg cooler. To ensure that you get the best results from your new cooler, please take time to read through the instructions in this booklet.

IMPORTANT SAFETY INFORMATION

WARNING!



To reduce the risk of fire, electric shock or injury when using this appliance, follow these basic precautions:

1. Read all instructions before using the appliance.
2. The appliance must be correctly connected to the power supply.
3. Immediately replace worn power cords, loose plugs and faulty power outlets.
4. Do not operate your appliance in the presence of explosive fumes.
5. Disconnect the appliance from the power supply before cleaning or repairing it. Only a qualified technician should repair it.
6. Never stand on top of or inside this appliance, or swing on the door. Avoid putting weight on top of the appliance.
7. To reduce likelihood of injury, do not let children play with this appliance.
8. Do not operate the valve control unless the CO₂ cylinder is completely installed and connected.
9. Do not attempt to repair or replace any part unless this is recommended in this *Owner's Manual*. Leave other service matters to qualified technical personnel.
10. Keep packing materials away from children as they could become a choking hazard.
11. Do not spray or flush the beer dispenser with water, and avoid keeping it in a damp place since this could damage the electrical insulation.
12. The appliance is not intended for use by young children or infirm persons without super vision. Young children should be supervised to ensure that they do not play with the appliance.

NOTE: This appliance must be used for its intended purpose only.

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.*

- 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.

GROUNDING INSTRUCTIONS:

- This appliance 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 electric current.
- This appliance is equipped with a power cord having an equipment-grounding conductor and grounding plug. The plug must be plugged into an appropriate wall outlet that is installed and grounded in accordance with all existing local codes and ordinances.
- Consult a qualified electrician or service person if the grounding instructions are not clearly understood or if doubt exists as to whether your electrical wall outlets are properly grounded.

SAFETY PRECAUTIONS:

- This appliance must be connected to a properly grounded electrical outlet (see *Grounding Instructions*)
- Do not operate this appliance if it has a damaged power cord or plug.
- Do not use this product near water, for example: in a wet basement or near a swimming pool or sink.
- Always disconnect the appliance from the power supply before cleaning and/or attempting repairs/servicing.



WARNING: Repairs should be performed by qualified service personnel only.

ELECTRICAL CONNECTION:

This Beer Dispenser requires a standard 115/120-volt, 60Hz electrical outlet with three-prong ground receptacle. To prevent accidental injury, the cord should be secured behind the Beer Dispenser and not left exposed or dangling.

Never unplug the Beer Dispenser by pulling on the power cord. Always grip the plug firmly and pull straight out from the receptacle.

WARNING

CO₂ GAS CAN BE DANGEROUS

CO₂ cylinders contain high-pressure compressed gas which can be hazardous if not handled properly. Make sure you READ and UNDERSTAND the following procedures for CO₂ cylinders BEFORE INSTALLATION.

1. **Always** check the D.O.T. (Department of Transportation) test date on the cylinder neck before installation. If it has been more than 5 years, do not use. Return the cylinder to your gas supplier.
2. **Always** connect the CO₂ cylinder to a regulator! Failure to do so may cause an explosion resulting in possible injury or death when the cylinder valve is opened.
3. **Never** connect the CO₂ cylinder directly to the product container.
4. **Always** secure a CO₂ gas cylinder in an upright position.
5. **Always** keep CO₂ cylinders away from heat. Store extra cylinders in a cool place (preferably below 70°F). Securely fasten cylinders with a chain in an upright position when storing.
6. **Never** drop or throw a CO₂ cylinder.
7. **Never** connect a product container unless there are at least two safety devices in the pressure system: one on the CO₂ regulator and the other on the product container or in the pressure gas line.
8. **Always** ventilate area after any leakage of CO₂.

WARNING

If it becomes difficult to breathe and/or your head starts to ache, abnormal concentrations of carbon dioxide (CO₂) may be present in the area ...

CLOSE THE MAIN VALVE ON THE CO₂ CYLINDER, VENTILATE AND LEAVE THE ROOM IMMEDIATELY!



DON'T WAIT! DO THIS NOW!

Improper disposal of worn out appliances poses a risk of entrapment to children.

- If you have purchased this appliance to replace an old one, remove the gaskets, latches, lids or doors from the unused appliance. If it was equipped with a door lock that cannot be opened from the inside, (lock bolt) make sure the lock is removed, disabled or destroyed before discarding. This will make it impossible for children to accidentally lock themselves inside the appliance and suffocate.
- The refrigerator system of this appliance is filled with refrigerant and insulating substances which should be treated and processed separately. Call your nearest service agent or specialized service center. If you are unable to locate one, contact your local authorities for proper disposal instructions. Be careful not to damage any of the refrigeration lines of the appliance.
- For the sake of environmental protection, be careful not to damage the rear wall of the appliance (the condenser unit or the tubes) when moving the appliance or any part of the refrigeration system inside the appliance.

IMPORTANT WARNING

Beer is readily available with Summit's new Keg Beer Dispenser; however, it is not intended to be available to people under the legal age to consume beer. Summit does not assume liability for the unlawful use or consumption of beer.

PLEASE DRINK RESPONSIBLY – DON'T DRINK AND DRIVE!

– SAVE THESE INSTRUCTIONS –

PLACEMENT AND INSTALLATION

CAUTION:

After unpacking, you **MUST** allow this appliance to stand upright for at least 2 hours to allow the lubricant and refrigerant to drain back into the compressor and stabilize. Failure to do so may adversely affect performance and the lifetime of this unit.

Location

Place your appliance in a location that is strong enough to support its total weight, keeping in mind that it will weigh substantially more when fully loaded. In order to prevent vibration and noise, the keg beer dispenser should be leveled by adjusting the front leveling legs.

Locate the appliance in a dry area out of direct sunlight and away from heat sources such as an oven or boiler.

Choose a location that has ambient temperatures above 50°F and below 90°F. Operation outside this temperature range may result in lowered efficiency or cause other adverse effects.

Do not kink or pinch the power supply cord between the appliance and the wall or cabinet.

Warning: This appliance must be installed with a grounded circuit.

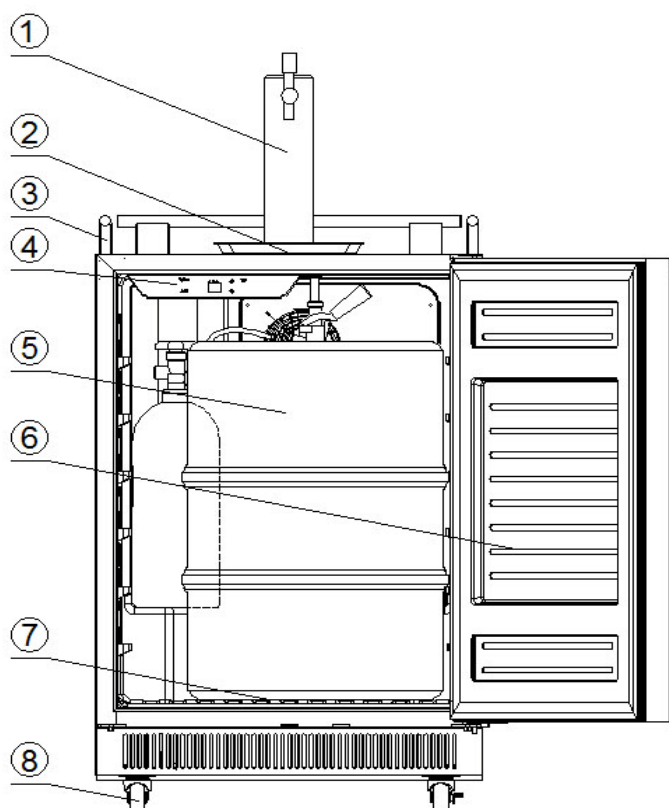
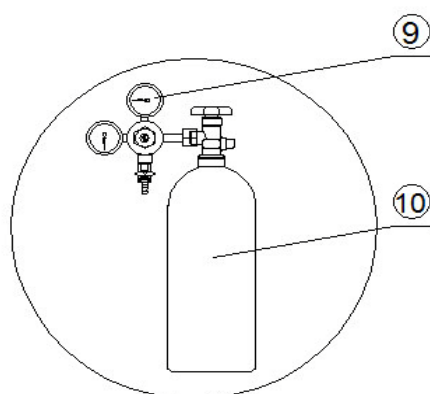
Accessories

Remove all packing materials and parts. Inspect to make sure all parts listed below are present and in good condition. In the event that any accessories are missing and/or damaged, please either call us at **800-932-4267** or **718-893-3900** or fill out a service request on our website, www.summitappliance.com/support.

- 1 Draft arm assembly (with washer)
- 1 CO₂ cylinder
- 1 CO₂ regulator
- 1 Keg tap (American Sankey type)
- 1 Cleaning kit
- Vinyl tubing
- 1 Stainless steel (removable) floor to protect the unit during keg insertion
- 1 Guard rail
- 1 Drip tray
- 4 Casters (for conversion to portable beer cooler, model SBC678OS only)
- 2 Hose clamps
- 8 Small Phillips-head screws
- 4 Large Phillips-head screws
- 2 Retainer fixing screws

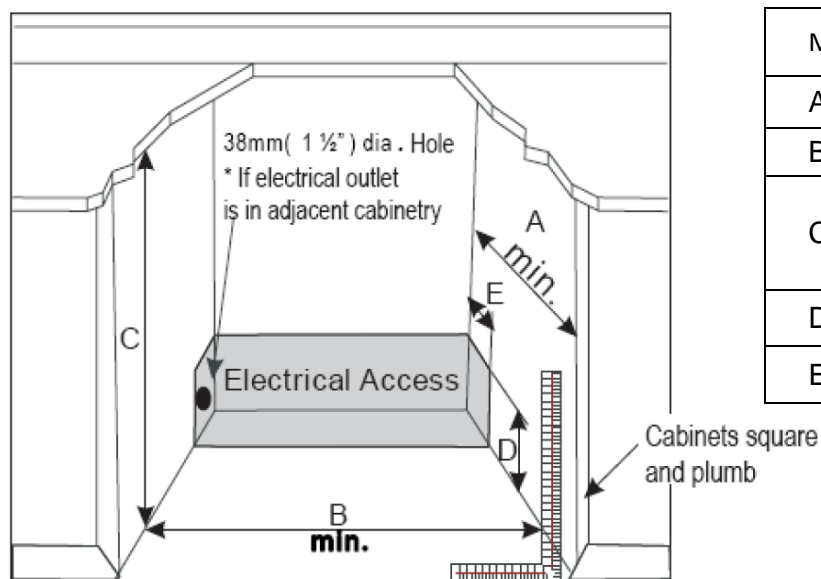
Location of Parts

1. Draft Arm Assembly
2. Drip Tray
3. Safety Guard Rail
4. Control Panel
5. Beer Keg (not included)
6. Door
7. Stainless Steel Plate
8. Casters (4) (model SBC678OS only)
9. CO₂ Gas Regulator
10. CO₂ Gas Cylinder



Built-in Installation Dimensions (Model SBC677BI)

If your appliance is to be built-in, use the dimensions in the diagram and chart below as a guide when installing:



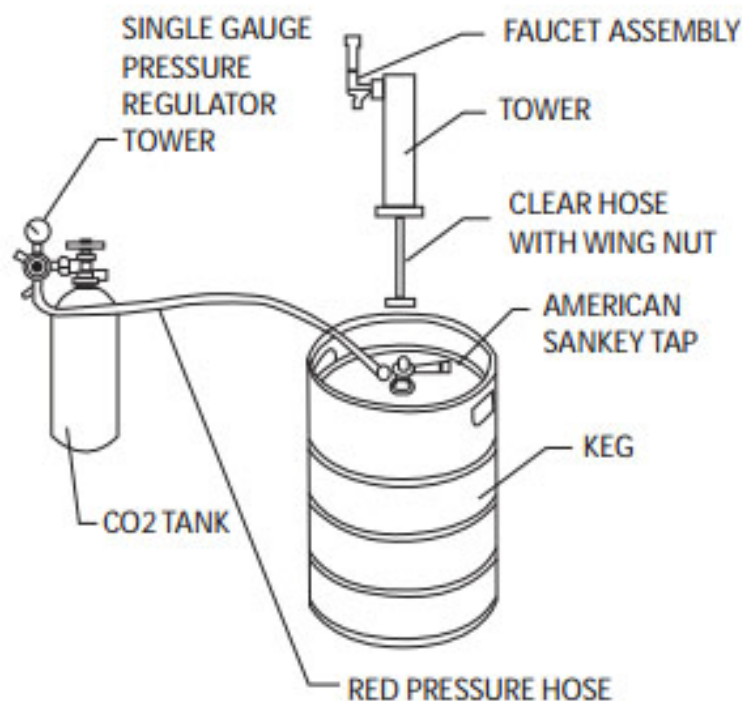
Model	SBC677BI
A	660mm (26")
B	610mm (24")
C	1 : (cabinet with leveling legs) 2: (with beer tower)
D	152mm (6")
E	51mm (2")

This model may be installed as a free-standing unit (see clearance dimensions below). However, for built-in installation, you must provide the following clearances around the unit for best operation and proper ventilation: 3/16" on both sides, 2" at the rear and 1/16" at the top. Take care that the air vent at the front of the keg beer dispenser is never covered or blocked in any way.

Free-standing Installation (Model SBC678OS)

For freestanding installation, 5 inches (127mm) of space at the back and sides of the unit are suggested, which allows the proper air circulation to cool the compressor and condenser for energy saving. Air vents should never be blocked.

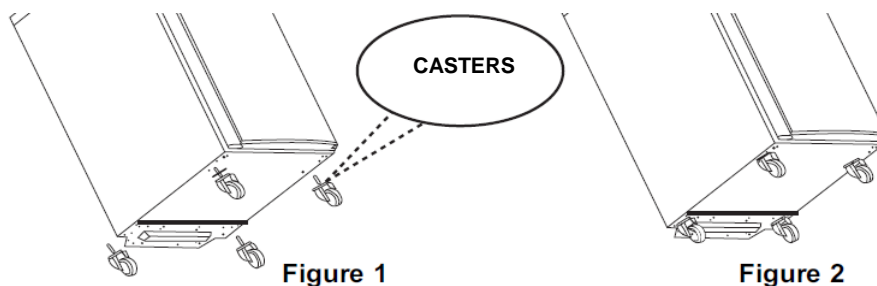
Keg Installation



Caster Guide (for use as a freestanding or outdoor beer dispenser)

NOTE: Only model SBC678OS is supplied with casters.

- Install the four casters (2 locking casters at front) into the unit's bottom (four screw holes pre-supplied). Figure 1: before installation. Figure 2: casters installed.



Installation of CO₂ Cylinder Support

Installation of CO₂ Cylinder:

Install your fully charged CO₂ cylinder into the support stand. (See Fig. 3)



Figure 3

CO₂ Regulator and CO₂ Cylinder (Figure 4)

Note: Your CO₂ cylinder is shipped empty to avoid any possible accidents during transportation. When you purchase the first keg of beer, have your beer distributor fill the CO₂ cylinder. You must read and understand the following procedures for CO₂ cylinders before installation:

1. Install the CO₂ gas line tube to the regulator by attaching one end of the red tube to the hose connection on the CO₂ regulator.
2. Secure the tube by using one of the self-locking black plastic snap-on clamps.
3. Insert a special washer into the regulator-to-cylinder attachment nut.
4. Attach the CO₂ regulator to the CO₂ cylinder by screwing the regulator nut onto the cylinder valve and tightening with an adjustable wrench.
5. Remove the bolt with the nut from the cylinder retainer. Using two screws, attach it inside the unit on the left side of the back wall. Holes are pre-drilled and screws are included.
6. Slide the cylinder through the retainer and secure it with the bolt and the nut. Position the cylinder this way so that you will be able to read the numbers on the gauges and easily access the shut-off valves.
7. Installation of CO₂ Cylinder: Install the fully charged CO₂ cylinder into the support stand. (Figure 5)

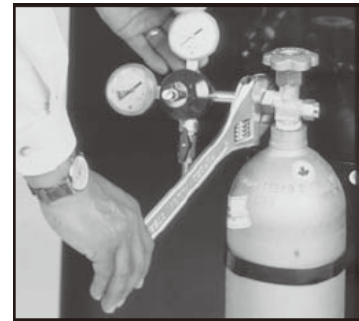


Figure 4



Figure 5

Installation of CO₂ Air Line Hose to Regulator

Attach one end of the (red) air line hose to the hose barb connection on the CO₂ regulator. Secure hose by using one of the two (self locking) black plastic snap-on clamps provided. (Use pliers to snap the clamp tight to assure that there are no leaks.) (Figure 6)

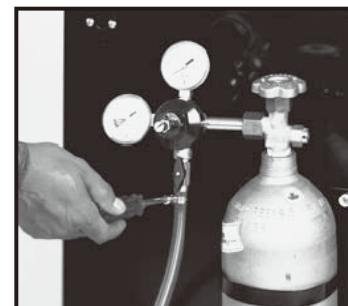


Figure 6

Installation of Tap Cooled System

- Remove the top plug by twisting and pulling out, saving it for later use if you decide to convert unit to an all-refrigerator.
- Put the base of the tap cooled system to the top hole of unit.
- Hold the base of the tap cooled system.
- Use screwdriver to install 3 screws (included).
- Install the pipe to the base of the tap cooled system.



Installation of the Beer Tower

- Installation of the Beer Tower Gasket: Position the rubber (beer tower) gasket directly on top of the cabinet aligning all four holes in the gasket with the four holes on the cabinet.
- Installation of the Beer Tower: Unravel the beer line (hose) from the tower and insert the beer line and nut through the gasket and into the cabinet. Align the four holes in the base of the beer tower, gasket and bayonet. The beer faucet should be facing the front of the cabinet. (6:00 o'clock position) Using a Phillips screwdriver, attach the beer tower to the cabinet using the four machine screws provided and tighten firmly.
- Installation of the Beer Tower Faucet Handle: Screw the black faucet handle (clockwise) onto the beer tower faucet. Hand tighten only.

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.

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. (**Figure 7**)
- 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. (**Figure 8**)
- Grasp the keg handles and slide it all the way into the cabinet.

Figure 7



Figure 8



Installation of the Keg Tapper

The Sankey type keg tapper supplied with the beer dispenser is the most widely used in the United States. However, other types of keg tappers can be used. Before installing a keg tapper, check with your beer distributor to make sure that the Sankey type keg tapper can be used.

If you need a keg tapper other than a Sankey type, it is recommended that you purchase the tapper you need from your beer distributor. Please keep the Sankey type keg tapper for future use. The Sankey system is becoming more popular. It may be purchased from our Sales Department at **718-893-3900**.

- **Installation of the Keg Tapper:** IMPORTANT NOTICE: Make sure the pull handle of the keg tapper is in the "upward" (closed) position before installing on the beer keg (**Figure 9**). Insert the keg tapper into the locking neck of the beer keg and apply a 1/4 turn clockwise to lock into position.
- **Installation of the CO₂ Air Line Hose to the Keg Tapper:** Attach the open end of the (red) air line hose to the hose barb connection on the keg tapper. Secure hose by using the remaining (self locking) plastic snap on clamp provided. (Use pliers to tighten clamp and assure there are no leaks)
- **Installation of the Beer Line Hose to the Keg Tapper:** Screw the beer line nut onto the keg tapper and hand tighten firmly.
IMPORTANT NOTICE: The black rubber washer provided must be installed inside the beer line connection nut before connecting the beer line to the keg tapper.
- **Making the connection between the Keg Tapper and Beer Keg:** Before making (opening) connection between the keg tapper and beer keg, make sure the beer tower faucet is in the closed position (faucet handle straight back). To engage the tank connection, pull the keg tapper handle out and push down until it locks into position.

Listen for positive "click" of the pull handle in the final downward position (**Figure 10**).

How to Tap a Keg of Beer

- Make sure the CO₂ is turned off and the secondary valve on the regulator is in the 'Closed' position.
- Pull out and release the pressure release valve on the tapper to purge any air pressure.
- Make sure the beer tower faucet is in the closed position.
- Pull tapping handle out and press downward until it locks into position (**Figure 10**). The keg is now tapped.

Opening the CO₂ Cylinder Main Valve

- Make sure the secondary shut-off valve (shown in **Figure 11** in 'Open' position) is closed. To open the main CO₂ cylinder valve, slowly turn the main valve counter-clockwise until fully open.
- Notice the needle on the regulator gauge starts to climb.

Adjusting the CO₂ Regulator

There are two pressure gauges on the CO₂ regulator. The upper gauge #1 monitors "LOW" (internal keg) pressure and must be adjusted to the correct operating pressure of 10~12psi/lbs. The lower gauge #2 monitors "HIGH" (CO₂ cylinder) pressure and is not adjustable. The high pressure gauge also acts as a fuel gauge to let you know when the CO₂ cylinder needs re-filling.

IMPORTANT: The internal operating pressure of the beer keg should be adjusted and maintained between 10~ 12psi/lbs. To adjust the "LOW" pressure gauge:

- Using an adjustable wrench, release the adjustment lock nut # 3 (**Figure 12**).
- Using a flat screwdriver, turn the regulator adjustment screw # 4 (**Figure 12**). Clockwise rotation of the adjustment screw will increase low pressure. Counter-clockwise rotation of the adjustment screw will decrease low pressure
- When the required operating pressure is attained, tighten the adjustment lock nut # 3.

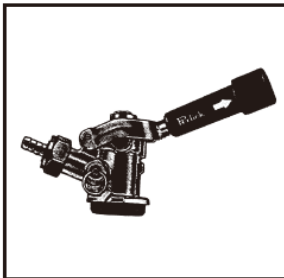


Figure 9

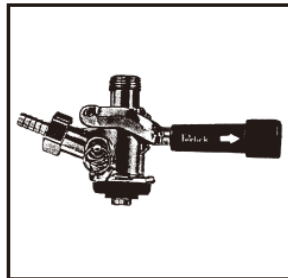


Figure 10

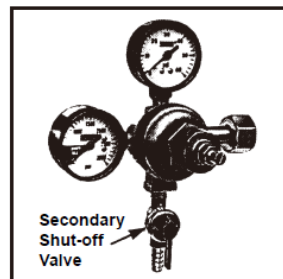


Figure 11

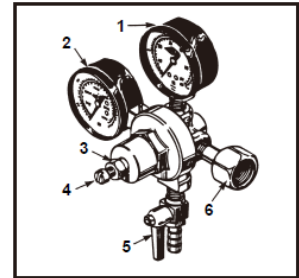
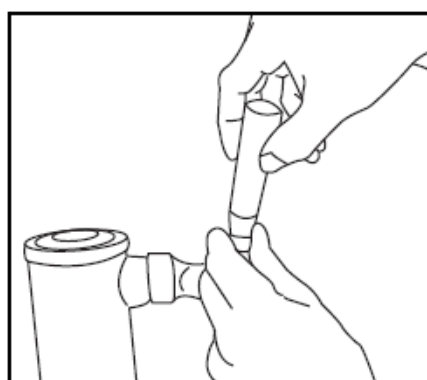


Figure 12

Plastic Faucet Lever

Attach the black plastic lever (pull handle) to the top of the faucet by tightening it by hand clockwise until the end, holding in the silver nut underneath so it does not turn. 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 nut counter-clockwise (as shown) one turn.



Guard Rail

1. Place guard rail on top of cabinet.
2. Fit the legs of the guard rail into the prepared holes in the cabinet top.
3. Secure the guard rail to the cabinet with the eight small Phillips-head screws.

DISPENSING BEER

Follow these steps to dispense beer:

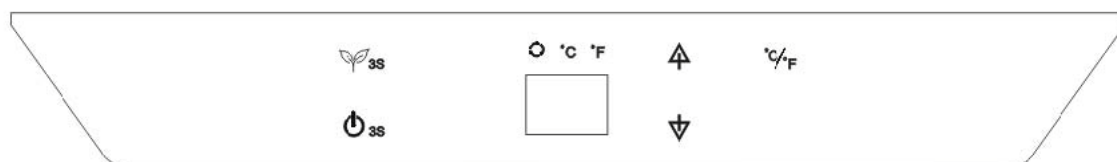
1. Make sure the beer dispenser is plugged in properly to a 120V, 60Hz, 15 amp grounded AC outlet.
2. Place the drip tray under the beer faucet.
3. Open the beer faucet by pulling the tap towards you quickly and completely to dispense the beer.
4. Increase the pressure if the beer runs too slowly. At the correct pressure and temperature, a 10-oz glass should be filled in 4 seconds.
5. Hold the glass steady at a 45° angle. When it is 2/3 full, start straightening the glass. Proper foam should be a tight, creamy head and the collar on an average glass should be 3/4" to 1" high.

Note: It is normal to see condensation forming on the faucet. It is caused by the difference in temperature between the cold beer and the inner surfaces of the faucet when beer is flowing through the line.





OPERATION

Before plugging in your cooler for the first time, remove all packaging, clean the cooler with a soft rag and a mixture of lukewarm water and baking soda (2 table-spoons baking soda in 1 quart of water works well) . Wipe dry with soft cloth.

Control Panel



This keg beer dispenser has a temperature range of 32°F to 50°F.

- **Power Button**  ^{3S} : Turns the unit on and off. (Press and hold this button for approximately 3 seconds.)
- **Energy Conservation Button**  ^{3S} : Pressing this button for 3 seconds will turn the energy conservation mode ON or OFF. In this mode, the LED light and display will turn off, and the °C / °F light will be on.
- **Up Button**  : Used to raise (warm) the temperature by one degree
- **Down Button**  : Used to lower (cool) the temperature by one degree
- **°C/°F Button:** This unit can display temperatures in either Celsius or Fahrenheit. To change the scale, press the °C/°F button. A beep will sound and the white light next to the C or F mode will illuminate.

Defrosting

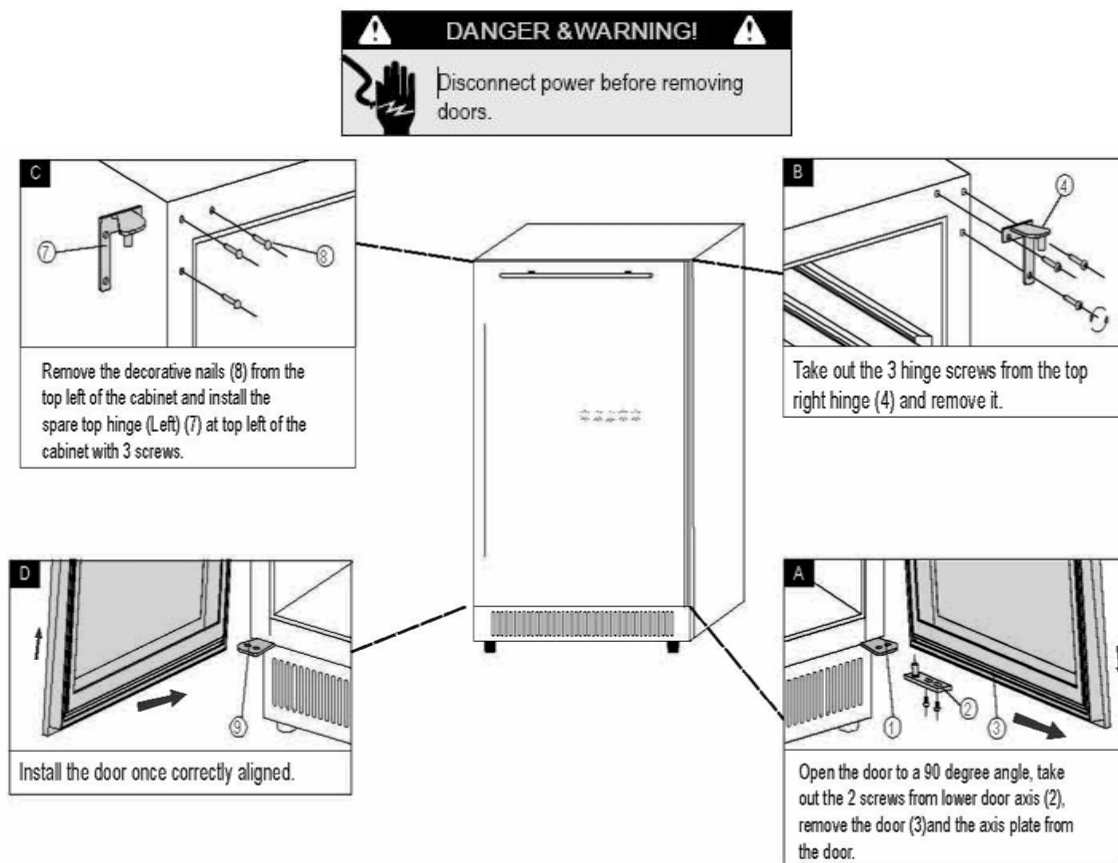
Note that under most ambient conditions, the unit will defrost itself automatically. However, at colder settings, some frost may build up. Additionally, the more humid the ambient conditions, the more frost may accumulate. Keep the door closed as much as possible and avoid opening it unless necessary to minimize frost build-up.

CONVERTING TO AN “ALL-REFRIGERATOR”

1. Press and hold Power button ⏻_{3S} for approximately 3 seconds to turn unit OFF.
2. Close the main valve on the CO₂ cylinder.
3. Close the secondary shut-off valve on the regulator pipe.
4. Close the connection between the beer keg and the keg tapper.
5. Drain any remaining beer from the lines.
6. Disconnect the beer line and CO₂ air line from the keg coupler.
7. Remove the beer keg.
8. Remove the keg coupler.
9. Disconnect the air line from the CO₂ cylinder.
10. Remove the CO₂ 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. Adjust temperature as desired.

REVERSING THE DOOR SWING

The door on models SBC677BI and SBC678OS is reversible door. As delivered, the door is right-hinged. If you wish to reverse the hinge, a left-hand hinge kit is included.



CLEANING AND MAINTENANCE

Disconnect the power supply before cleaning the appliance.

Do not use coarse or abrasive cleaning agents as you can damage the surface of the appliance.

Periodic cleaning of the beer dispenser is necessary.

Every now and then, wipe the walls and bottom of the beer dispenser. Use a soft nonmetallic brush or vacuum cleaner.

To clean the cabinet inside and out, mix 2 tablespoons of baking soda with 1 quart warm water, or use a mild detergent.

Do not put drip tray in the dishwasher (it is not dishwasher safe).

Vacuum the tubing on the back of the unit twice a year.

To provide protective care of a painted finish:

Regular applications of wax or polish provide vital protection against rust. Waxing cleans the surface and seals out moisture and other contaminants.

Use a wax polish that is suitable for appliances.

Apply the wax or polish when the beer dispenser is new and then at least twice a year.

Door Gasket Cleaning:

Clean the door gasket with a damp cloth every three months. The gasket must be kept clean and pliable to ensure a proper seal.

Petroleum jelly applied lightly to the hinge side of the gasket will keep the gasket pliable and ensure a good seal.

Cleaning behind the Beer Dispenser:

We recommend that you clean the rear of the beer dispenser at least twice a year.

NOTE: Some operating environments may require more frequent cleaning.

Use a vacuum or brush to clean the coils.

Stainless steel doors (on some models) can be cleaned with a commercially available stainless steel cleaner.

Do not use appliance wax or polish on stainless steel.

Do not wipe the door with a soiled dish cloth or wet towel. These may leave a residue.

Use stainless steel cleaner only on stainless steel surfaces.

Dry with a soft cloth.

Storage

If the beer dispenser will not be in use for a long period of time, it should be stored. Disconnect the unit from the power supply by removing the plug from the wall socket.

Defrost, clean and dry the inside. Leave the door open to prevent any unpleasant smells from building up while the appliance is not in use.

CAUTION: Store the unit in such a way that children will not play with it. There is a danger of child entrapment within the unit!

PROBLEMS WITH THE BEER

Problem	Cause	Correction
Beer is cloudy: The beer in the glass appears hazy and not clear.	Excessively low temperatures may cause hazy or cloudy beer, particularly when the beer lies in the cold coil for long periods of time.	Drain a few ounces before drinking.
		Raise the temperature setting of the unit.
	Glasses may not have been cleaned properly.	Do not wash beer glasses together with glasses that have contained milk or any other fatty substance. An excessive amount of germicide build-up may also leave a fatty film, which will cause beer to go flat.
		It is preferable to steam and sterilize glasses where health laws permit.
		Wash glasses thoroughly with a good detergent to remove all fatty substances (i.e., lipstick)
		Do not use soap.
		Do not wipe the glasses dry. Permit glasses to air-dry by placing them on a wire rack or on a corrugated metal sheet.
		Rinse the glasses in fresh cold water just before serving beer. Serve beer in a wet glass.
	Improper drawing of beer into glass	Open the faucet quickly and completely; proper foam should be a tight creamy head. The collar on the average glass should be $\frac{3}{4}$ " to 1" high. Beer drawn without a head has the appearance of being flat.
	Not enough pressure	Increase the pressure if beer runs too slowly. The correct flow should fill a 10-oz glass in 4 seconds (approx. 8 oz of liquid). Check the pressure source to determine whether there are obstructions in the air line. Replace a sluggish air source or the CO ₂ regulator and gauge. The tank pressure must always be higher than the pressure used on the keg. Always apply pressure to the keg before drawing beer.
Beer has off taste: Often bitter and bite-y; sometimes completely lacking flavor and zest. It may also have an oily or foul odor along with an unpleasant taste.	Improper cleaning of the tap	Brush and clean the tap properly. It should be scoured using a detergent, then rinsed clean.
	Contaminated air line	Beer tube should be examined. If contaminated, it should be replaced.

Condensation is forming on faucet.	It is normal to see condensation forming on the faucet. It is caused by a difference in temperature between the cold beer and the surfaces of the faucet when beer is flowing through the line. Beer that is left in the faucet is not cooled by the beer dispenser.	After a period of non-use, a few ounces should be drained before drinking.
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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
The unit is not working	<ul style="list-style-type: none"> - 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 the fuse.
The unit is noisy when running	<ul style="list-style-type: none"> - Check to make sure that the cooler is level and it is not in contact with another appliance or furniture. <p>NOTE: A gentle trickling sound is normal; this is likely coolant in the sealed system or condensate water from the unit.</p>
The unit does not cool sufficiently	<ul style="list-style-type: none"> - If the door has been opened too often, or it has been left open for a while it will take time for the cooler to reach its set temperature. - Check that the airflow from the rear of the cooler has not been reduced or obstructed due to insufficient clearance.

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-YEARS 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. Expenses for travel and transportation for product service in remote locations.
7. 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 may contain chemicals known to the state of California to cause cancer or birth defects or other reproductive harm. For more information, visit:

www.summitappliance.com/prop65.

Chemicals known by the manufacturer to be present in this product in concentrations higher than threshold limits: **NONE**.

FELIX STORCH, INC.
770 Garrison Avenue
Bronx, NY 10474
Phone: (718) 893-3900
Fax: (844) 478-8799
www.summitappliance.com

SUMMIT

For parts and accessory ordering,
troubleshooting and helpful hints, visit:
www.summitappliance.com/support

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