



KEGERATOR INSTRUCTIONS

NO MORE BOTTLING!
PERFECTLY CARBONATED BEER ON TAP
FOR WHENEVER THE MOOD STRIKES.

cheers!

BREWING.
OUR OBSESSION.

IMPORTANT SAFETY INSTRUCTIONS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses and by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments; - catering and similar non-retail applications.

- If pressurised aerosol containers bear the word "flammable" and/or a flame symbol, do not store them inside the Keerator. If you do so, you may cause an explosion.

INFORMATION ON DISPOSAL

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authority and ask for the correct method of disposal.
- This appliance contains insulation formed with flammable blowing gases. Avoid safety hazards by carefully disposing of this appliance.
- When you dispose of your old refrigerator, remove any doors. Children can suffocate if they get trapped inside.

ASSEMBLY IN BRIEF

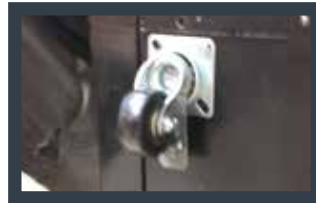
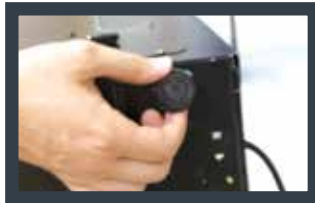
1. Remove trays and parts from inside Kegerator.
2. If you want the Kegerator on wheels then fit the wheels.
3. Fit the top rails.
4. Fit the CO₂ cylinder holder if required.
5. Thread the pipes attached to the tower into the Kegerator.
6. Secure the tower.
7. Crimp the black liquid disconnects to these tubes.
8. Attach spare tubing to prong of the brass gas splitter. Thread that tube from the inside of the Kegerator through the hole cover [insert a hole through the centre of the hole cover to do this] at top right hand corner.
9. Crimp the regulator to this tube.
10. Leave the Kegerator upright in its final place for 1 hour before turning it on.

1. PREPARATION

- Remove all trays from inside the Kegerator body.
- Read your CO₂ Cylinder Safety Instructions that are provided with your cylinder.
- Sit ends of your tubing that are not connected to anything in a jug of warm water to make the ends more malleable and easier to fit on to attachments if you wish to.
- Remove any plastic protective layer on the stainless steel. This layer can become hard to remove if the unit is operated with it on.

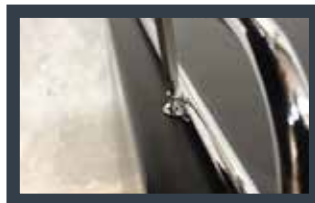
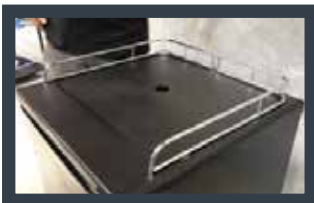
2. FITTING THE WHEELS

- If you would like to fit the wheels to your Kegerator - Turn the Kegerator onto its side.
NOTE: You may like to lay down some cardboard first if assembling on a hard surface.
- Remove the 4 adjustable feet on the base of the Kegerator.
- Screw on the wheels using the screws from the larger bag of 16 screws.
The 2 locking swivel castors should be installed in the front of the Kegerator for easy access.
- Position Kegerator back upright.
NOTE: The Kegerator body should be left upright for at least 1 hour before turning it on. This allows for the refrigerant gas to settle, in order to work properly.



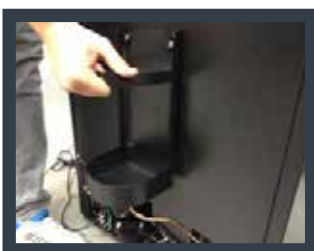
3. FITTING THE RAILS TO THE TOP OF KEGERATOR

- Place the 2 metal rails on top of the Kegerator so the curved sides face upwards and the screw holes line up.
- Empty the remaining packet of screws.
- Using the 4 small screws, screw in the rails to the top of the Kegerator.



4. ATTACHING THE CO₂ CYLINDER SUPPORT

- Attach the cylinder support rack onto the 4 studs located at the back of the Kegerator.
Align the holes in the cylinder support with the studs and push down firmly.

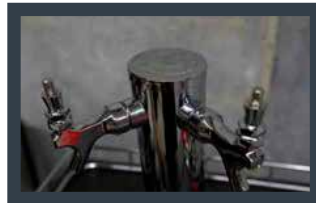
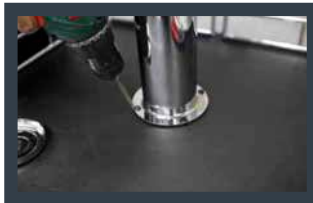
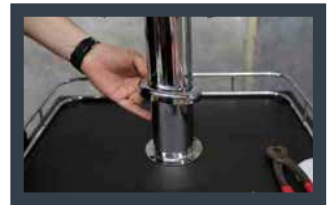
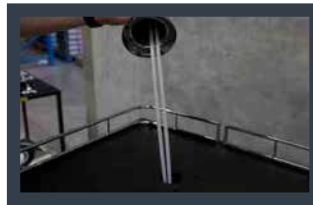
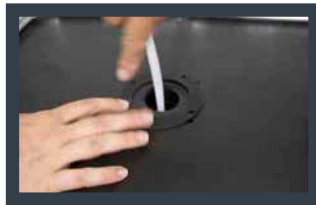
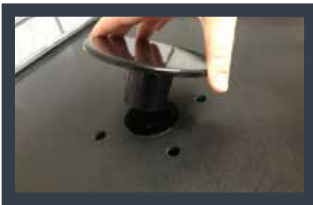


5. FITTING YOUR CO₂ CYLINDER

- Slide your fully charged CO₂ cylinder into the stand.
NOTE: You will need to have purchased this separately.
- If your cylinder is too big, you can have this sitting on the ground behind the Kegerator and may not need to attach the cylinder support.

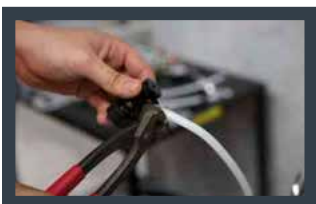
6. ATTACHING THE BEER TOWER TO THE KEGERATOR

- Remove hole cover on top of Kegerator.
- Place the rubber gasket around the hole in the top of the Kegerator. Line up the screw holes.
- Feed the tubes that run through the Beer Tower through the centre hole in the top of the Kegerator and sit the Beer Tower on top lining up the screw holes with the rubber gasket and the Kegerator top screw holes.
- Use the remaining screws to screw on the Beer Tower. Be sure to screw it in tightly.
NOTE: Lift the cover at the base of the Beer Tower to find the screw holes.
- Reattach the Beer Tower lid.
- Screw on the black tap handles.



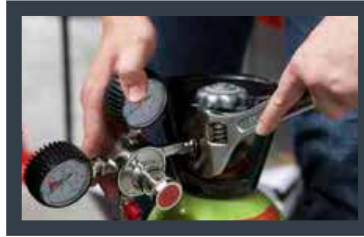
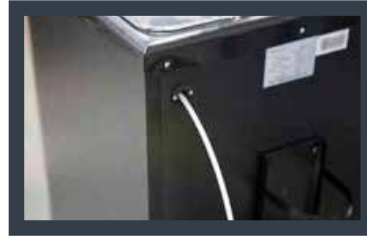
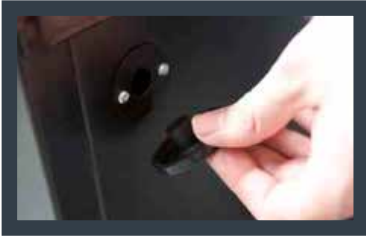
7. ATTACHING THE LIQUID DISCONNECTS

- Feed a clamp over one of the 3 m pieces of tubing in the inside of the Kegerator.
- Attach that tubing to a black liquid disconnect.
- Use a crimping tool or pliers to seal the clamp where the tubing meets the black liquid disconnect.
- Repeat for the second 3 m piece of tubing and black liquid disconnect.
- If you have a third tap, do this for a third piece of tubing too.
- Coil the excessive hose and tie off with cable ties or similar to keep your hoses tidy.



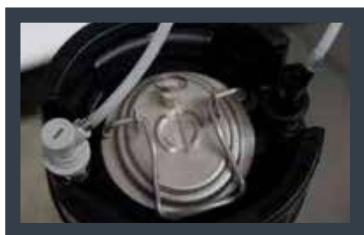
8. CONNECTING THE CO₂ CYLINDER

- Check your CO₂ Cylinder Safety Instructions for position of any nozzles and taps before starting this step.
- You have a spare piece of 1 m tubing. Attach this to a prong on the brass gas splitter. Feed on a clamp and using a crimping tool or pliers, seal the clamp where the tubing meets the prong.
- Remove the hole cover at the back of the Kegerator. Insert a hole through the centre of the hole cover. Put the hole cover back on.
- Feed this tube of the gas splitter through the hole in the hole cover at the back of the Kegerator from the inside to the outside.
- Feed on a clamp.
- Attach this tubing to the regulator prong with the red control valve.
- Use a crimping tool or pliers to seal the clamp where the tubing meets the prong.
- Fit the regulator to your CO₂ cylinder making sure the white nylon washer is in place.
- **NOTE:** Use a wrench to ensure it is tight enough so that no gas escapes.



9. FITTING AND CONNECTING YOUR KEGS

- Attach a grey gas disconnect to the "IN" side of one of the Kegs.
NOTE: To attach and detach you should push centre of disconnects down with your thumbs while pulling the bottom up with your fore-fingers.
- Attach a black liquid disconnect to the "OUT" side of the same Keg.
- Repeat for second Keg (and third keg if you have a third tap) with remaining disconnects.
- Place Kegs inside the Kegerator ensuring that the tubing sits at the back and is not tangled.
- Place Kegerator where it has at least 30 cm clearance on either side and from the back of the unit to the wall, to allow proper ventilation.
- Place drip tray on top of the Kegerator, turn it on and your Kegerator is set up.



USING YOUR KEGERATOR

1. OPENING THE CO₂ CYLINDER MAIN VALVE:

- Before opening the main valve located on the top of the CO₂ cylinder, make sure the secondary shut off valve located on the lower stem pipe of the regulator is in the off position.

NOTE: When the secondary valve [handle] is positioned horizontally, the valve is closed. When the secondary valve [handle] is positioned vertically, the valve is open. To open the main CO₂ valve, [slowly] turn the main counter clockwise until fully open. You will notice needles on both gauges start to climb.

2. ADJUSTING THE CO₂ REGULATOR:

There are 2 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 refilling.

IMPORTANT: The internal operating pressure of the beer keg should be adjusted and maintained between 10-12 PSI. To adjust the "LOW" pressure gauge;

- * With your hands, turn the regulator adjustment knob clockwise [follow the arrow on the knob] this will increase "LOW" pressure. Counter clockwise rotation of the adjustment knob will decrease "LOW" pressure.
- * When the required operating pressure is attained, retighten the adjustment knob.

You are now ready to serve cold beer.

3. ELECTRONIC CONTROLS

The electronic control panel allows for total cabinet temperature control as well as the option for displaying [current] and modifying [setting] the cabinet temperature in either degrees Celsius or Fahrenheit.

- When you first plug in your Kegerator the LED will display the 'live' cabinet temperature in Fahrenheit and the thermostat will often be set to 0°C [32°F]. The following paragraphs will explain how to modify the settings to suit your requirements.

4. ADJUSTING THE TEMPERATURE:

- * Press the up or down buttons once and release to enter the 'SET' Mode. The LED display will begin to flash and show the previous temperature setting signifying the temperature is ready to be adjusted.
- * Use the up and down buttons to increase or decrease the temperature by 1°C/°F.

5. CHANGING THE TEMPERATURE ON THE DISPLAY:

- * Press the circular selector button to alternate the display between Celsius and Fahrenheit. The corresponding pilot light adjacent to the selector will illuminate to signify which unit of temperature has been selected for display.

NOTE: In the event of a power failure, any modified settings are lost and default settings are restored once power resumes. We recommend using a surge protector for this Kegerator.

6. BEER TEMPERATURE

Correct consistent temperature is an important factor to consider when storing and dispensing draught beer. Therefore, please adhere to the follow guidelines:

- Beer can freeze, so it is important to select and maintain proper operation temperatures inside the Kegerator body.

NOTE: Beer will start to freeze at -2°C [28°F].

- Optimum temperatures for serving cold beer are 2-4°C [35.5-39°F] (depending on the style of beer and personal tastes).
- Temperatures that are too cool or too warm may cause flavour loss, off tastes and dispensing problems.
- Periodically monitor your Kegerator (adjust as necessary).
- Keep the Kegerator door closed as much as possible to avoid temperature fluctuations.

OPERATING INSTRUCTIONS

1. REPLACING AN EMPTY CO₂ CYLINDER

- Close the main cylinder valve by turning in a clockwise direction.
- Close the secondary shut-off valve by turning to a horizontal [east/west] position on the lower stem pipe.
- Remove the empty cylinder.
- Remove dust cap from new and/or replacement CO₂ cylinder.
- Reattach regulator assembly to new/ replacement cylinder [tighten with wrench].
- Slowly open main valve all the way.
- Readjust regulator pressure [if necessary] between 10 - 12PSI/lbs.
- Open the secondary shut-off valve by turning to a vertical [north/south] position on the lower stem pipe.

2. FILLING YOUR KEG

- Take off your Keg lid by pulling back the lid lever. **Clean and sterilise your Keg.**

SEE CLEANING AND MAINTENANCE.

NOTE: You can fill it with CO₂ before filling it with beer to ensure that there is no oxygen in the Keg if you wish. Make sure you release the pressure from the Keg before opening.

- To fill your Keg with beer, use an auto syphon to transfer beer from your fermenter to the Keg. Do not allow the beer to splash in the Keg as this will introduce oxygen into your beer and create off flavours.
- When you have finished adding your beer, put the lid back on and close it by pulling the lever down and make sure the Keg is sealed properly.

3. CARBONATING YOUR BEER

Attach the grey gas disconnect to the "IN" post on your Keg.

- You can leave the beer to carbonate at 10-12PSI over a week to fully carbonate. If you want your beer to be carbonated faster you should increase the PSI up to around 25PSI.
- Then 3 times over a 24 hour period rock the Keg vigorously for 60 seconds to allow the CO₂ to dissolve into the beer.
- Then release the pressure in the Keg. Do this until your beer is carbonated to your liking.
- Before checking the carbonation of your beer

release the pressure by pulling up on the pin pressure release valve and turn the serving pressure down below 12PSI.

- Repeat process if not carbonated to the right level. The Keg is now tapped and ready to draw beer.

4. DISPENSING BEER

Use the following techniques to dispense beer with approximately 2 cm of head.

- Rinse a 'beer clean' [rinsed with water] glass under cold water.
- Place glass beneath tap, and tilt at a 45° angle. Leaving approximately 0.5 cm between the glass and the tap.
- Fully draw the dispenser handle and fill the glass to 2/3 full.
- Level the glass and finish topping off by continuing the pour in the centre of the glass.
- Make sure the handle is fully returned to its previous 'off' position when the draw is complete.

DO NOT:

- Begin the draw with the glass in an upright position.
- Use frosted glassware, as the temperature between the frozen glass and the beer in the keg can cause a 'wild' draw [too much foam].
- Partially [or slowly] draw the dispenser handle, this will lead to unnecessary turbulence in the dispenser tap as the beer travels through it, causing a substantial amount of foam in the glass.

5. A NOTE ON FINE TUNING YOUR KEGERATOR:

- There are three factors in fine tuning your Kegerator, gas pressure, beer temperature and pouring hose length. We supply 3 m hoses which helps to reduce the pressure at the tap. This allows you to have a higher pressure in your keg, which adds more gas to the beer but still pours without excessive frothing.
- The colder the beer the more gas it will hold. 3 m of hose will allow you to increase the gas pressure on your keg to 14 PSI at 3°C and still get a perfect pour. This should pour a beer with a head, at a good speed and the beer should have enough gas to continue to release gas

throughout the whole glass. If you want less gas then reduce the pressure. If pouring is then too slow then reduce the length of the tube.

- If you want warmer beer then reduce the pressure.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance is a key factor in safe guarding the longevity of the Keg, the quality of the dispensed beer as well as a trouble free day to day operation of your Kegeator.

1. KEGERATOR BODY

- Always disconnect the power cord before cleaning and/or servicing the appliance. Do not use coarse or aggressive cleaning agents as they can damage the control panel and/or painted surfaces.
- Clean the exterior cabinet with warm water and detergent, adding 1-2 spoonfuls of vinegar.
- After cleaning connect the appliance to power supply.
- If you do not intend to use the appliance for long periods of time, disconnect the power cord. Clean the appliance and leave the door ajar to reduce the mould/mildew from accumulating inside the cabinet.

NOTE: There is no need to defrost the refrigerator, because ice depositing on the evaporator is defrosted automatically. Ice build up on the evaporator during compressor operation will (when the compressor has cycled off) defrost automatically. Defrosted water collects inside the drain trough and passes through the drain outlets in the rear wall into a drain pan situated above the compressor, where it evaporates.

2. DISPENSE SYSTEM

Beer lines have to be periodically cleaned because of crystallised build up which forms on the fittings, lines and taps, commonly referred to as 'beerstone'. If 'beerstone' is not completely removed in a cleaning process it will leave an unsanitary surface that can harbour microorganisms which will cause undesirable flavour and/or cause the beer to go flat. Sufficient

'beerstone' will also lead to dispense problems ranging from 'wild' beer, regardless of the carbonation levels or quality (age) of the beer in the Keg.

- We recommend that you clean your Kegs and beer lines after each Keg.
- After rinsing any beer and residue out of the Keg, add 2 tsp Mangrove Jack's Cold Water Detergent with 5 L of water. Put the lid on and shake well.
- Connect the gas and liquid disconnects and run the liquid out through the tap. Work the tap a few times to aid in cleaning. Once empty, rinse the Keg out thoroughly, fill with 5 L of water and 2 tsp Mangrove Jack's No Rinse Steriliser and run this through the tap to rinse.

NOTE: If you have trouble manipulating the tap lever this is usually indicative that it may require cleaning.

DO NOT apply force to move the handle in this situation as it will likely lead to damage in the handle and/or tap, and will not be covered by your warranty.



MANGROVE JACK'S KEGERATOR

12 MONTH WARRANTY

- This Kegerator comes with a full 12 month warranty against any manufacturer faults or defects
- This warranty does not cover any faults or defects caused by power surges, exposure to excessive water or outside weather conditions, or any operation outside the uses stated in the instruction manual.
- For any warranty claims or informations

Contact:

Imake Australia

PO BOX 141

Virginia

QLD, 4014

Australia

Phone: 07 3630 8400

Email: ordersau@imake.pro

Imake New Zealand

PO BOX 302860

North Harbour

Auckland, 0632

New Zealand

Phone: 09 415 1206

Email: ordersnz@imake.pro

For user information contact:

info@mangrovejacks.com

or 1800 281 231 [AU Free Phone]

or 0800 003 548 [NZ Free Phone]



MANGROVE JACK'S KEGERATOR

12 MONTH WARRANTY

Fill out section below and return to your country's address:

Imake Australia

PO BOX 141

Virginia

QLD, 4014

Australia

Phone: 07 3630 8400

Email: ordersau@imake.pro

Imake New Zealand

PO Box 302860

North Harbour

Auckland, 0632

New Zealand

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Unit Serial No. _____

Retail Outlet _____

Date of Purchase _____

Customer Name _____

Address _____

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