

SEARS
Kenmore

**BEER DISPENSER
OWNER'S INSTRUCTIONS**

MODEL 564.8815022

READ THIS BOOK!

~~It will tell you how to operate and care for your beer dispenser. It also offers tips on how to get the best, as well as lowest cost, performance.~~

~~98070386~~
~~When ordering replacement parts use the part number. Do not use the illustration number.~~

For parts or service information, call your nearest Sears store or Service Center, give the complete model number listed above.

ice provided below the model number and serial number
nce. They are located on the model number plate on the

**FULL ONE-YEAR
WARRANTY ON BEER DISPENSER**

For one year from the date of purchase, when this beer dispenser is operated and maintained according to owner's instructions attached to or furnished with the product, Sears will repair this beer dispenser, free of charge, if defective in material or workmanship.

**FULL FIVE-YEAR WARRANTY
ON SEALED REFRIGERATION SYSTEM**

For five years from the date of purchase, when this beer dispenser is operated and maintained according to owner's instructions attached to or furnished with the product, Sears will repair the sealed system (consisting of refrigerant, connecting tubing and compressor motor), free of charge, if defective in material or workmanship.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS
STORE OR SERVICE CENTER THROUGHOUT THE UNITED STATES.

This warranty gives you specific legal rights, and you may also have
other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 698/731A, Sears Tower, Chicago, IL 60684

Read and understand these instructions thoroughly before installing beer dispenser.

ASSEMBLY

1. Carton Inventory
Unpack and inspect the parts. Make sure all items are present and in good condition.
 - 1 Draft arm assembly (Package includes 1 gasket for draft arm and 1 washer for connection to keg tapper)
 - 1 CO₂ regulator
 - 1 CO₂ cylinder
 - 1 Keg tapper (Sankey type)
 - 1 Cleaning kit
 - 1 Pressure tube
 - 2 Hose clamps
 - 2 Keg supports (wooden plates)
 - 1 CO₂ cylinder retainer (spring)
 - 1 Guard rail
 - 1 Drip tray
 - 4 Wheel casters
 - 4 Hex head screws (5mm dia x 15mm long)
 - 16 Machine screws (5mm dia x 12mm long)
 - 8 Small screws (5mm dia x 10mm long)
2. Install casters
 - a. Empty the cabinet and then lay down the beer dispenser sideways so that the door hinge side comes to the top. Be careful not to cause dents or scratches on the cabinet. Placing outer carton underneath the cabinet is recommended.
 - b. Install casters to the four bottom corners of the cabinet with the four machine screws (5mm dia x 12mm long) for each caster.
 - c. Stand the cabinet upright.
3. Install Draft Arm Assembly (See Fig. 1).
 - a. Slide gasket over wingnut on bottom of draft arm assembly beer tube. Slide gasket up beer tube to draft arm base.

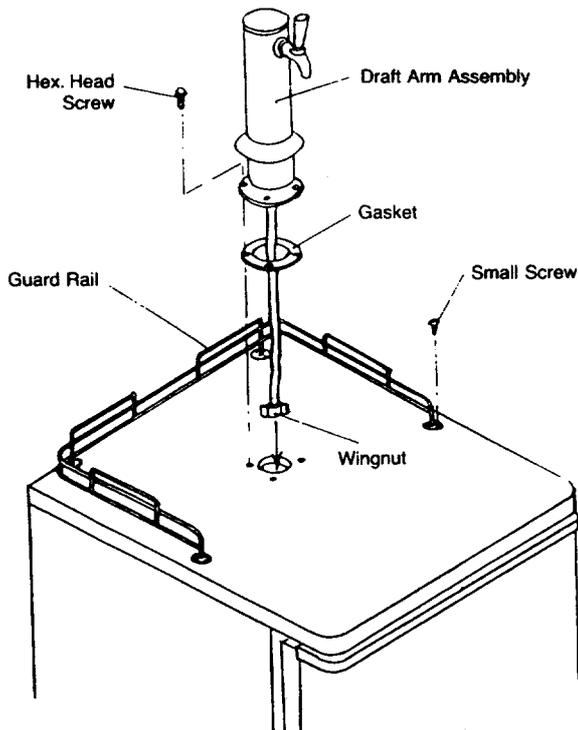


Fig 1.

- b. Push wingnut and beer tube of draft arm assembly through hole in top of cabinet until draft arm is resting on cabinet top.
 - c. Align holes in draft arm base with holes in gasket and pilot holes in cabinet top, then secure draft arm to cabinet top with four hex head screws (5mm dia x 15mm).
4. Install Guard Rail (See Fig. 1).
 - a. Place guard rail on cabinet top and secure guard rail with eight small screws.

INSTALLATION

1. Install beer dispenser on strong, level floor. Avoid direct sunlight, heat sources and moisture.
2. Connect to 120V, 60-Hz, 15 Amp grounded AC outlet. Do not use extension cord. Use three-prong plug with three-prong grounded wall outlet.

WARNING: Unless the above grounding method is followed, you are not protected against severe or lethal shock in the event of a short circuit of an electrical component or wiring of beer dispenser.

TEMPERATURE CONTROL

1. Control is located on rear. First set the control at NORMAL position. Wait for 24 hours to check the temperature then adjust temperature control, if needed.

DEFROST

1. Beer dispenser will not require much defrosting since the door opening is at a minimum. Defrost when ¼ inch frost is built up on the cold plate. The best time to defrost is when the keg is changed. To defrost, set temperature control at OFF position and leave door open until ice melts. Defrost water will accumulate at the bottom of interior cabinet which can be absorbed with a sponge or towel. **Do not use heating devices or sharp objects to speed defrosting as this could damage cabinet liner of cold plate.** Reset temperature control after defrosting is completed.

INSTALLATION OF BEER SYSTEM

1. Installing CO₂ Cylinder and CO₂ Regulator

WARNING: CO₂ GAS CAN BE DANGEROUS

Read front pages of "Draught Beer Facts" book included in your cleaning kit for safety precautions before installing the CO₂ cylinder.

OPERATING INSTRUCTIONS FOR CO₂ CYLINDERS

Do not operate valve control unless cylinder is completely installed and connected.

TURN HANDWHEEL FULLY COUNTERCLOCKWISE AS FAR AS IT WILL GO—

IMPORTANT: If valve is not fully opened the stem may not seal properly against the upper packing washer and the valve may leak. If leak occurs when fully opened, tighten down packing nut under handwheel then open and close valve fully several times. Replacement packing washer must be ordered directly from valve manufacturer whose name is stamped on valve.

Pressure Vessel

- Do not remove valve from CO₂ cylinder.
- CO₂ cylinder should be handled only by trained, experienced personnel and in accordance with the safe handling practices recommended by the current C.G.A. pamphlet P-1*.
- Keep out of reach of children.
- Visually inspect monthly or more frequently. If cylinder shows evidence of corrosion or mechanical damage, it should be inspected and tested in accordance with the current C.G.A. pamphlets C-1* or C-6* or it should be replaced.

CHARGE ONLY WITH DRY CARBON DIOXIDE

- Do not charge with carbon dioxide unless the pressure rating stamped on CO₂ cylinder is 1800 PSI or greater.
 - When charged with carbon dioxide do not exceed a fill density of 68%. (Fill density is a percent ratio of the weight of gas in the cylinder to the weight of water that the cylinder will hold at 60°F).
 - If cylinder has been exposed to temperatures in excess of 350°F., it must be destroyed.
- Improper use of cylinder could cause serious bodily injury or property damage.
- C.G.A. pamphlets are published by the Compressed Gas Association, 500 5th Ave., New York, N.Y.

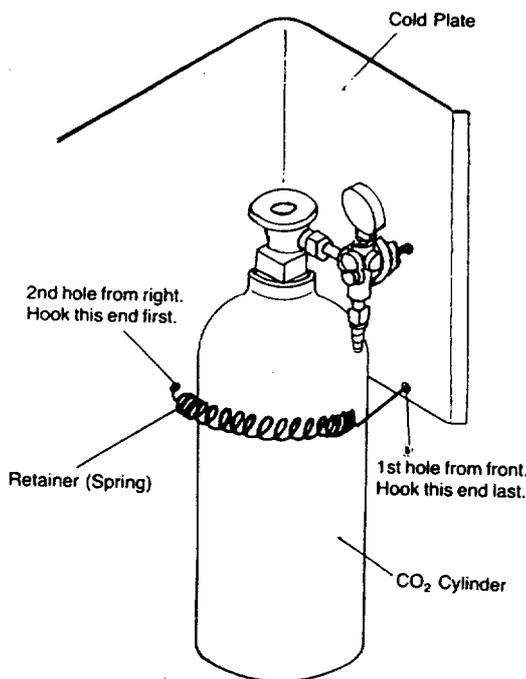


Fig. 2

- a. Your CO₂ cylinder is shipped empty to avoid any possible accident during transportation. When you purchase the first keg of beer, get CO₂ cylinder filled by your beer distributor.
- b. Follow the procedure on the inside front cover page of "Draught Beer Facts" book for installation of CO₂ regulator to CO₂ cylinder.

NOTE: Shutoff valve on CO₂ cylinder may be different in shape. Do not open shutoff valve until pressure tube, keg tapper and beer keg are connected to CO₂ regulator.

- c. Connect pressure tube (clear plastic tube) to CO₂ regulator at nipple. Secure connection with hose clamp. To do this, place hose clamp over tube and squeeze both ends of hose clamp so that locking teeth will mate.
- d. Place CO₂ cylinder at right rear corner inside beer dispenser cabinet in upright position. Fasten CO₂ cylinder with CO₂ cylinder retainer (spring) provided. Hook both ends of retainer to holes in cold plate. (See Fig. 2.)

WARNING: To avoid personal injury and/or property damage, always secure CO₂ cylinder with retainer to prevent it from falling. Should CO₂ cylinder valve become accidentally damaged or broken off, CO₂ cylinder can become an unguided missile.

2. Installing Keg Tapper and Beer Keg.

- a. The Sankey type keg tapper supplied with beer dispenser is the most widely used in the United States. However, some other type keg tappers, such as Golden-Gate, European Sankey or Hoff-Stevens are still being used. Before installing keg tapper, check with your beer distributor to make sure that the Sankey type keg tapper can be used.

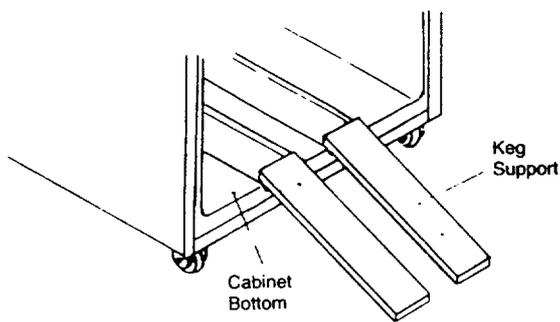
If you need a keg tapper other than Sankey type, it is recommended to purchase the tapper you need from your beer distributor keeping the Sankey type keg tapper for future use because the Sankey system is becoming more widely used.

If you wish to have the Sankey type keg tapper exchanged with another type keg tapper, please return collect the Sankey type keg tapper to the address below specifying the type of keg tapper you need:

Sanyo E & E Corp.
2001 Sanyo Avenue
San Diego, California 92173

ATTN: Customer Service Dept.

- b. Make sure shutoff valve on CO₂ regulator is in closed position. Connect pressure tube to nipple of keg tapper (use hose clamp). Connect beer tube from draft arm to keg tapper (fasten securely with washer and wingnut).
- c. Make sure that beer faucet and keg tapper are in closed position, then tap a keg. Open keg tapper valve. (For more detailed procedures for Items B and C, refer to attached leaflet.)
- d. Make sure the keg is properly tapped, then open shutoff valve on CO₂ regulator. To install beer keg into cabinet follow the steps below (see Fig. 3).
 - Wet the surface of keg supports (wooden plates)
 - Lean keg supports on the front bottom edge of cabinet.
 - Place keg on supports supporting keg by hands.
 - Push the upper part of keg to stand in upright position then slide keg supports into cabinet.
 - Make sure that keg and beer tube do not touch cold plate and that keg and keg supports are properly positioned not to interfere with door closing.
- e. Release air caught in draft arm assembly by opening beer faucet until foam appears. Now dispenser is ready to us.



REPLACING EMPTY KEG

Close shutoff valve on CO₂ regulator then remove keg tapper from empty keg. To tap a new keg, follow the procedures C, D and E of "Installing Keg Tapper and Beer Keg."

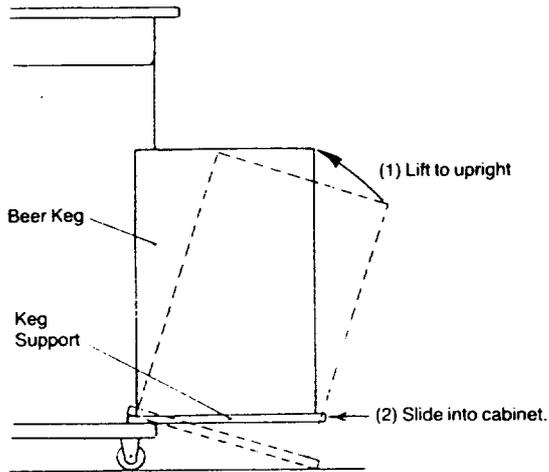


Fig. 3

OPERATION

Place drip tray under beer faucet. To dispense beer, open beer faucet quickly all the way. If you have any trouble with beer, refer to "Draught Beer Facts" book.

The recommended pressure for the CO₂ system is 8-10 lbs.

CLEANING

1. To maintain good-tasting beer, periodical cleaning of beer system is required. Complete cleaning kit is provided for your convenience. Refer to the instructions included in cleaning kit.
2. To clean cabinet inside and outside, mix 2 tablespoons baking soda with 1 quarter warm water, or use mild soap. Never use strong cleanser, scouring powder or pads.
Do not put the drip tray in dishwasher, it is not dishwasher safe.
Vacuum the tubing on outside back twice a year.

To provide protective care of the 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 or polish that is suitable for appliances.
- Apply the wax or polish when the refrigerator is new and then at least twice a year.
- Between waxings, clean the cabinet with the same polish or with a CLEAN soft cloth dampened with a mild household detergent. Rinse with a CLEAN lightly dampened cloth and DRY thoroughly.

PARTS LIST

MODEL 564.8815022

CAUTION: Use Kenmore part number on all orders, not the illustration number.

Illus. No.	Part No.	Description
1.	300746	Door Liner
2.	300747	Door Gasket
3.	300748	Door
4.	300308	Tapping Screw
5.	300749	Hinge, Upper
6.	300459	Bolt
7.	300750	Beer Tube Insulation
8.	300751	Beer Tube Sleeve
9.	300752	Evap. Bracket (4)
10.	300140	Machine Screw
11.	300753	Hinge, Lower
12.	300459	Bolt
13.	300754	Wheel Caster (4)
14.	300755	Machine Screw
15.	300756	Cabinet Assembly
16.	300757	Power Supply Cord
17.	300758	Cord Bushing
18.	300759	Clamp
19.	300308	Tapping Screw
20.	300760	Thermostat
21.	300165	Bracket, Thermostat
22.	300463	Machine Screw
23.	300308	Tapping Screw
24.	300308	Tapping Screw
25.	300761	Back Cover
26.	300762	Cold Control Dial
27.	300141	Control Knob
28.	300308	Tapping Screw
29.	300308	Tapping Screw
30.	300763	Bracket, Top Rear Right
	300764	Bracket, Top Rear Left
31.	300308	Tapping Screw
32.	300765	Back Cover Support
33.	300766	Guard Rail
34.	300767	Hex Head Screw
35.	300768	Draft Arm Assembly
36.	300769	Small Screw
37.	300770	Drip Tray
38.	300771	Bracket, Top Front (2)
39.	300308	Tapping Screw
40.	300772	Table Top
41.	300103	Plate, Support (4)
42.	300308	Tapping Screw
43.	300096	Condenser
44.	300100	Dryer
45.	300479	Clamp, Thermostat Bulb

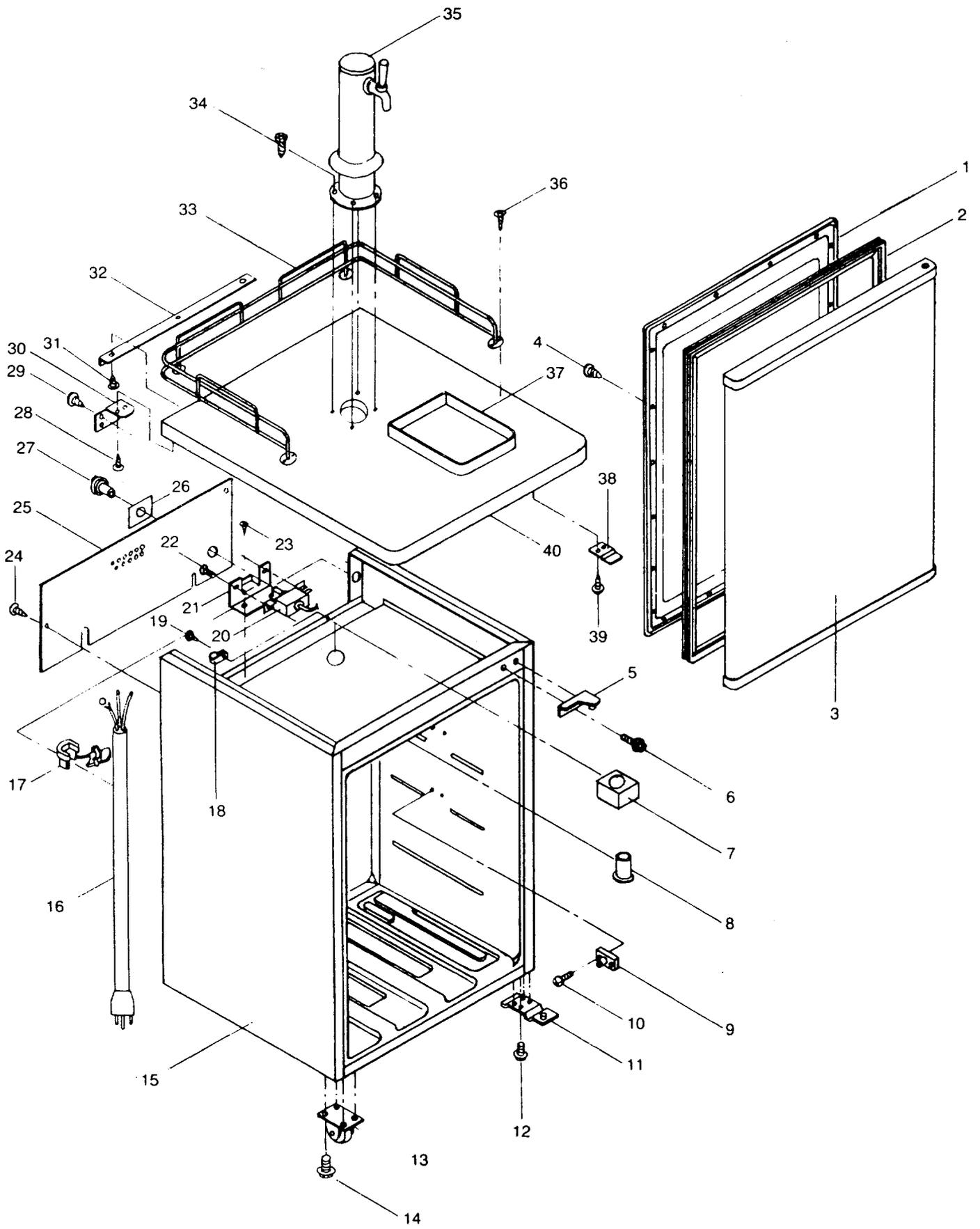
Illus. No.	Part No.	Description
46.	300773	Evaporator Assembly
47.	300480	Machine Screw
48.	300494	Tapping Screw
49.	300475	Insulation, Tube
50.	301957	Retainer, Relay Cover
51.	301956	Relay Cover
52.	300736	PTC Thermistor
53.	302017	Compressor
54.	300430	Grommet (4)
55.	300413	Bolt
56.	302016	Overload Protector

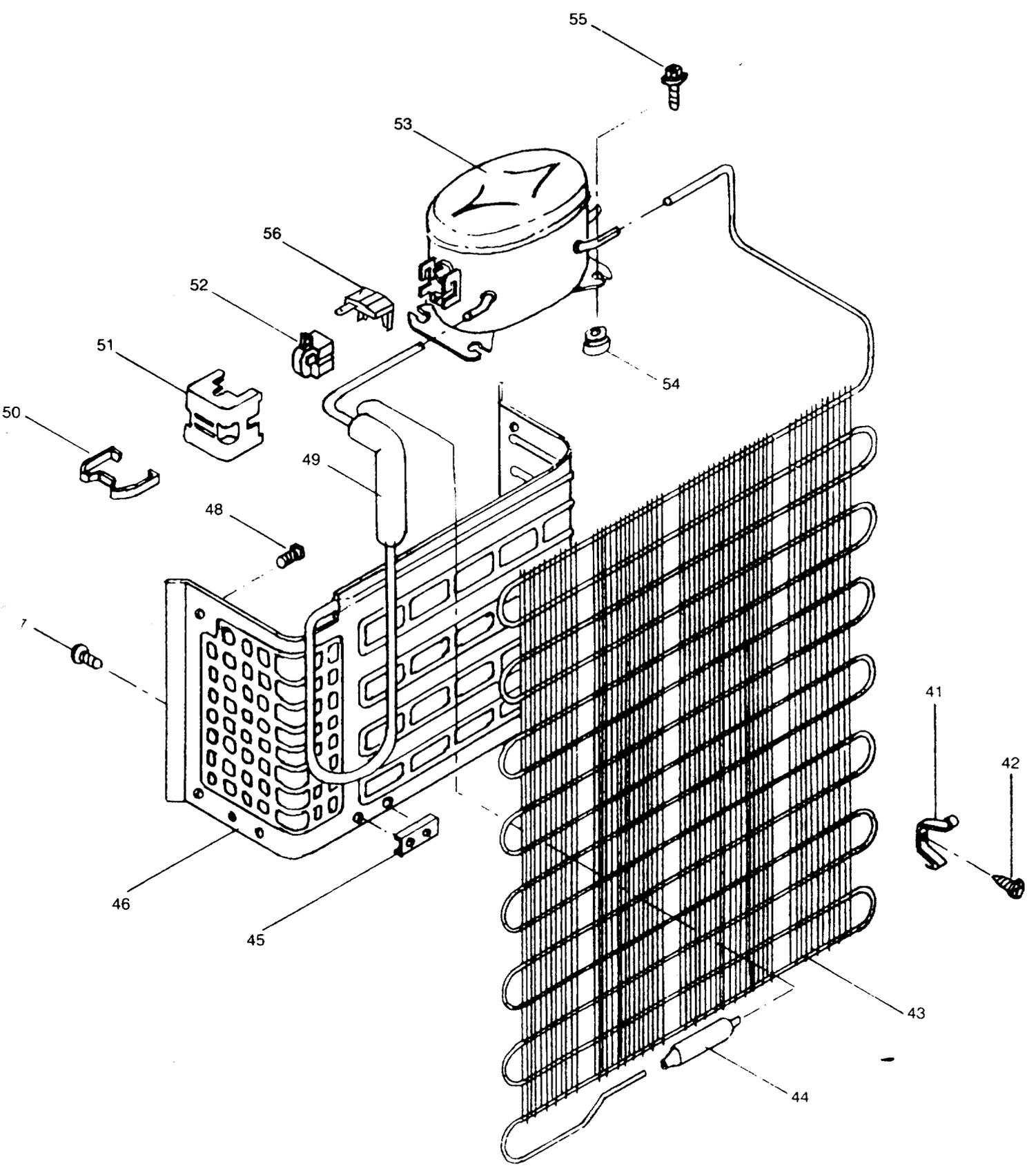
PARTS NOT ILLUSTRATED

Part No.	Description
300774	CO ₂ Cylinder
300775	CO ₂ Regular (consists of the following)
	740 Regulator
	624 Pressure Gauge
	1600c Air Cock
300776	CO ₂ Cylinder Retainer
300777	Keg Tapper, Sankey
300778	Cleaning Kit (consists of the following)
	584P Pump
	1841-1A Cap and Jar Assembly (including tubing)
	905W Faucet Brush
	904A Hose Brush
	4350 Faucet Wrench
	1000-1 Cleaning Compound (1 lb.)
	DBF Draught Beer Facts Book
	JK Cleaning Instructions
300779	Pressure Tube
300780	Hose Clamp (2)
300781	Keg Support (2)
302015	Owner's Instruction Manual
302104	Technical Sheet
300784	Use & Care Label

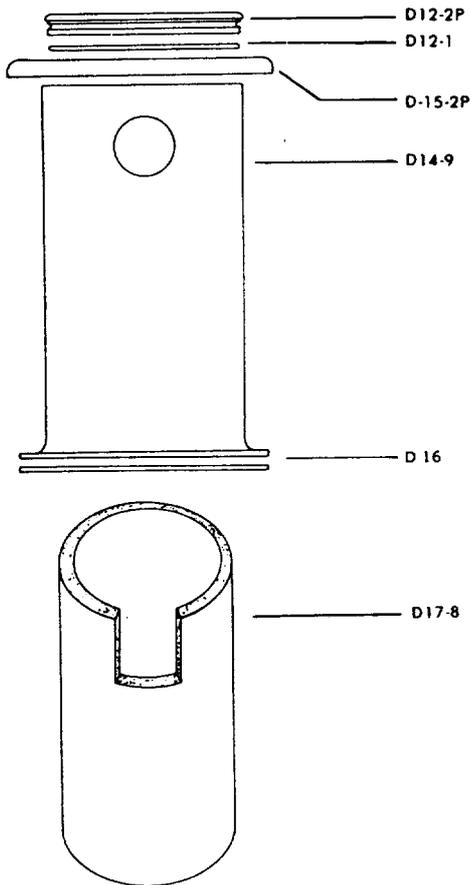
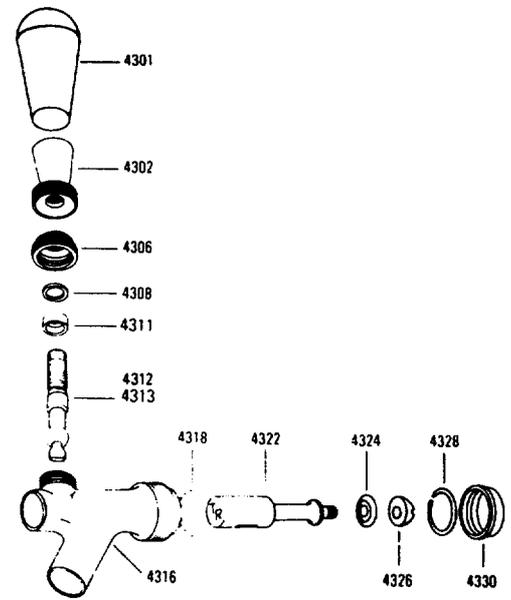
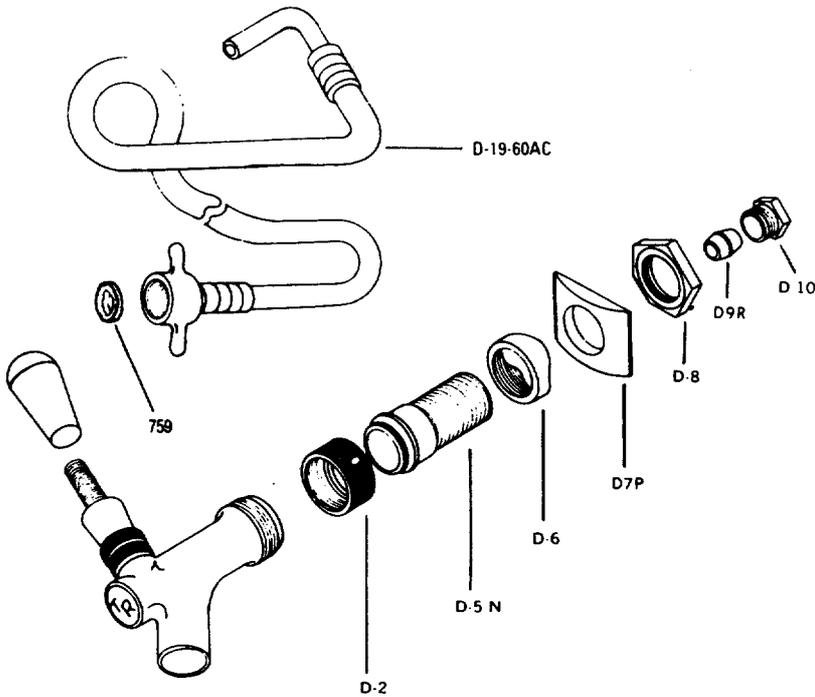
OPTIONAL KEG TAPPERS (Not Included)

300786	European Sankey
300787	Golden Gate, Vent
300788	Golden Gate, Key Tap
300789	Hoff-Stevens





"TR" DRAUGHT ARM PARTS



Part No.	Description
D-19-60AC	Beer Tube Assembly
759	Washer
D-2	Coupling Nut
D-5N	Shank
D-6	Outside Flange
D7P	Inside Flange
D-8	Lock Nut
D9R	Gland
D-10	Inverted Flare Nut
4301	Black Knob
4302	Knob Lever Collar
4306	Knob Lever Bonnet
4308	Friction Washer
4311	Ball Washer
4312	Brass Lever
4313	Stainless Steel Lever
4316	Body
4318	Coupling Gasket
4322	T-R Shaft
4324	T-R Valve Seat
4326	T-R Shaft Nut
4328	Snap Ring
4330	Sleeve
D12-2P	Cap
D12-1	Cap O-Ring
D-15-2P	Flange Cover
D14-9	Cylinder
D-16	Gasket
D17-8	Cylinder Insulation