



**Model • Modèle • Modelo
DKC445BL**

For service, contact your nearest service depot or call:

**1-800-26-Danby®
(1-800-263-2629)**

to recommend a depot in your area.

En cas de réparation, veuillez contacter votre service après-vente le plus près ou communiquez au:

**1-800-26-Danby®
(1-800-263-2629)**

pour connaître le service après-vente le plus proche.

Para obtener servicio, comuníquese con el establecimiento de servicio más cercano o llame al:

**1-800-26-Danby®
(1-800-263-2629)**

para que le recomendemos un establecimiento de su zona..

Chill 'n Tap Keg Cooler

The model number can be found on the serial plate located on the back panel of the unit.

All repair parts available for purchase or special order when you visit your nearest service depot. To request service and/or the location of the service depot nearest you, call the TOLL FREE NUMBER.

When requesting service or ordering parts, always provide the following information:

- Product Type
- Model Number
- Part Description

Glacière de bière en fût ***Chill 'n Tap***

Le numéro du modèle se trouve sur la plaque d'identification située sur le panneau arrière de l'appareil.

Il est possible d'acheter les pièces de rechange ou de les obtenir par commande spéciale en vous rendant à votre service après-vente le plus proche. Pour effectuer des réparations ou obtenir l'adresse du service après-vente le plus proche, veuillez composer le NUMÉRO SANS FRAIS.

Pour effectuer des réparations ou commander des pièces de rechange, veuillez donner les renseignements suivants :

- Type de modèle
- Numéro du modèle
- Description des pièces

Barril refrigerador ***Chill 'n Tap***

El número de modelo se encuentra en la placa de serie, ubicada en el tablero posterior de la unidad.

Puede comprar todos los repuestos o hacer un pedido especial visitando el establecimiento de servicio más cercano a su domicilio. Llame al TELÉFONO GRATUITO para obtener servicio de mantenimiento o la dirección del establecimiento de servicio más cercano a su domicilio.

Siempre, al solicitar servicio de mantenimiento o hacer un pedido de repuestos, debe suministrar la siguiente información:

- Tipo de artefacto
- Número de modelo
- Descripción del repuesto

Danby Products Limited, Guelph, Ontario Canada N1H 6Z9
Danby Products Inc., Findlay, Ohio USA 45840



OWNER'S MANUAL

MANUEL
D'UTILISATION

MANUAL DEL
PROPIETARIO

Model • Modèle • Modelo
DKC445BL

CAUTION:

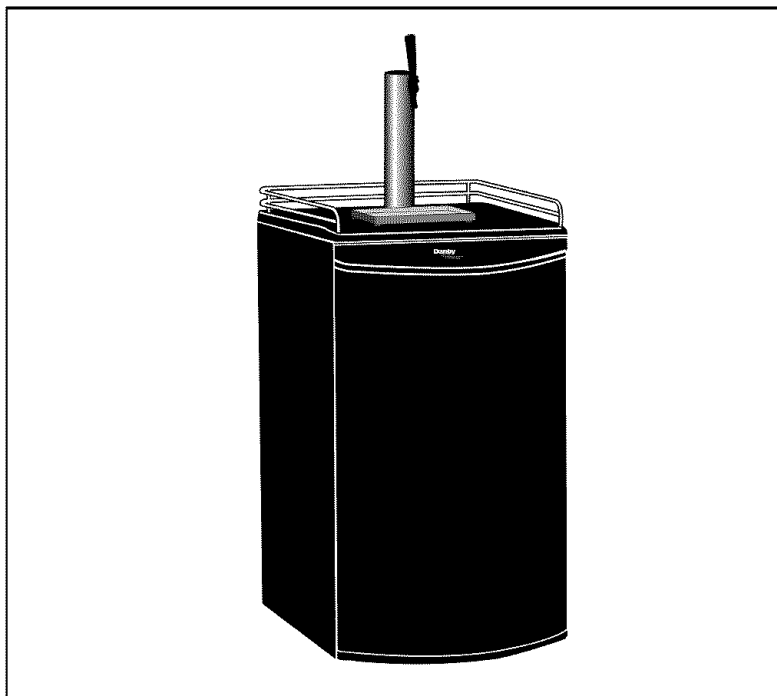
Read and follow all safety rules
and operating instructions
before first use of this product.

PRÉCAUTION:

Veillez lire attentivement les
consignes de sécurité et les
instructions d'utilisation avant
l'utilisation initiale de ce
produit.

PRECAUCIÓN:

Lea y observe todas las
reglas de seguridad y las
instrucciones de operación
antes de usar este producto
por primera vez.



Chill 'n Tap

**Keg Cooler
Owners Manual**

**Glacière de bière en fût
Guide d'utilisation**

**Barril Refrigerador
Manual del propietario**

Danby Products Limited, Guelph, Ontario Canada N1H 6Z9
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TABLE OF CONTENTS

Before putting appliance into use	2
We care for the environment	2
Tips for energy savings	2
Disposal of worn out appliance	2
Location	3
Instructions for setting up the Chill 'n Tap Keg Cooler	3
Chill 'n Tap Keg cooler accessories	4
"Warning" CO2 can be dangerous	4
Chill 'n Tap assembly instructions	5
How to replace and empty CO2 cylinder	8
Setting the refrigerator temperature	8
Helpful hints on setting the refrigerator temperature	9
Cleaning and maintenance	9
Changing the direction of the door opening (swing)	9
Helpful hints to assist you in serving the perfect glass of cold beer	10
Keg sizes	11
Dispensing beer	11
Cleaning beer lines	11
Converting the Chill 'n Tap Keg Cooler to a basic "All Refrigerator"	12
Optional accessories available for Keg Cooler and/or All Refrigerator	12
Additional information on CO2	12
Warranty	13

INTRODUCTION

Thank you for buying a Danby Millennium appliance. This unique appliance is designed to offer you two separate functions. The primary function of this appliance is that of a "Chill'n Tap" Draft Beer Dispensing unit. When this unit is not being used as a Draft Beer Dispensing unit, it's secondary function allows for fast and easy conversion to a compact "All Refrigerator" application. This refrigerator is for domestic use only and is intended for storing fresh foods at temperatures higher than 32°F / 0°C

Model Number: _____ Serial Number: _____

Date of Purchase: _____

Dealer's Name and Address: _____

This information will be required if your unit requires servicing and/or for general inquiries. To contact a Customer Service Representative, call Danby TOLL FREE. **1-800-26-Danby**

CAREFULLY READ AND SAVE THESE INSTRUCTIONS

These instructions for use are intended for the user. They describe the appliance and correct installation and operating procedures for safe use.

IMPORTANT NOTICE:

Beer is easily available with Danby's new Keg Cooler Refrigerator, however, it is not intended to be available to people under the legal age to consume beer. One of the options Danby offers is a lock so that access to the ice cold beer can be limited. Danby does not assume liability for the unlawful use or consumption of the beer. **DON'T DRINK AND DRIVE!**

NOTE:

This appliance was carefully packed and thoroughly inspected before leaving our factory. Responsibility for its safe delivery was assumed by the carrier upon acceptance of the shipment. Claims for loss or damage sustained during transit must be made directly to the carrier.

BEFORE PUTTING APPLIANCE INTO USE

- Before connecting the appliance to any electrical power supply, leave it standing (upright) for about 2 hours. This will reduce the possibility of malfunctions in the cooling system due to transport handling.
- Clean the appliance thoroughly, both interior and exterior. (See Cleaning and Maintenance)

WE CARE FOR THE ENVIRONMENT

- Our products use environmentally friendly (recyclable) materials. To this end, individual packaging materials are clearly identified with a recycling symbol. Always use proper disposal methods.
- When any appliance finally wears out, always use safe and proper disposal methods. (i.e. use authorized land fill sites only)

TIPS FOR ENERGY SAVINGS

- Try not to open the door too often, especially when the weather is hot and humid. Once you open the door, close it as soon as possible.
- Every now and then check the appliance to make sure it is receiving sufficient ventilation. (adequate air circulation) behind the appliance.
- Set the thermostat from higher to lower settings as soon as possible (this will depend on loaded conditions and ambient temperatures etc.,)
- Before loading the appliance with fresh foods, make sure they are cooled to ambient room temperature. (excluding soups)
- If the door gasket is damaged or the door seal is poor, energy efficiency is lost and energy consumption is substantially higher. To restore energy efficiency, replace the door gasket and/or adjust the door.

IMPORTANT

- This appliance must be connected to a properly "grounded" electrical outlet (see Grounding Instructions)
- If food or beverage has a strange smell or color, throw it away, because it is likely that it has spoiled and therefore dangerous to consume.
- 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.
- Do not defrost this appliance using other electric appliances (i.e. hair dryer) and never attempt to scrape/remove ice/frost from the evaporator (cold plate) with sharp objects.
- The rating plate containing Model No/Serial No. and other technical data specific to this unit, is located on the exterior rear wall of the refrigerator cabinet.

DISPOSAL OF WORN OUT APPLIANCES

- When your appliance finally wears out, dispose of it in a safe and harmless manner. If you have bought this appliance to replace an old one 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 servicing 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.

WARNING

Instructions pertaining to the risk of fire, electric shock, or injury to persons.

GROUNDING INSTRUCTIONS

For your personal safety, 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 serviceman if the grounding instructions are not clearly understood, or if doubt exist as to whether your electrical wall outlets are properly grounded.

LOCATION

- Selecting the proper location will ensure peak performance levels of your appliance. Choose a location where the unit will not be exposed to direct sunlight and away from heat emitting sources.
- This appliance is designed for "indoor" use only and should not be used "outdoors".
- This appliance is inclusive of an in-wall "static" (type) condenser and should not be built-in (recessed) unless adequate ventilation is provided to maintain proper cooling. (minimum 2~3 inches clearance required on all sides)
- If the unit (as a Keg Cooler application) is to be built-in, remember this will hamper;
 1. Removal of the CO2 cylinder when it needs to be re-filled.
 2. Reading/Monitoring/Adjustment of the low pressure CO2 regulator to maintain proper operating pressure.

INSTRUCTIONS FOR SETTING UP THE CHILL'N TAP KEG COOLER

Please read and understand these instructions thoroughly before attempting assembly, installation and operation of your Chill 'n Tap Keg Cooler. Remove and inspect all internal accessories (components) supplied with this unit are present and in good condition. A check list of accessories is listed below for reference purposes. In the event any accessory is missing and /or not in good condition, please contact our after sales service department and ask for customer assistance. **TOLL FREE NUMBER "1 800 26-DANBY"**

CHILL'N TAP ACCESSORIES (included with this unit)

- 1 Chrome Rail (for attachment to Worktop)
- 4 Self-Tapping Screws (to attach chrome rail)
- 1 CO2 Cylinder Support Stand
- 1 CO2 Cylinder (empty)
- 1 CO2 Regulator (high/low pressure gauges)
- 1 CO2 Air Line Hose (red)
- 2 CO2 Air Line Hose Connectors (black)
- 1 Beer Keg Coupler
- 1 Beer Tower Unit (complete with faucet, hose and wing nut)
- 1 Rubber Washer (to be installed inside wing nut)
- 1 Beer Tower (Quick Connect) Bayonet Attachment (beer tower installation)
- 4 Machine Screws (to attach bayonet to beer tower)
- 1 Gasket (beer tower base)
- 1 Pull Handle (beer tower faucet)
- 1 Beer Keg Stand (required for 30 liter keg installations only)
- 1 Protective Plate (refrigerator cabinet floor)
- 2 Cantilever Wire Shelves (conversion to all refrigerator application)
- 1 Chill 'n Tap Exterior Cabinet Plug (located on worktop)
- 1 CO2 Air Line Hose Plug (located exterior rear cabinet)
- 1 Plastic Drip Tray (2 piece)

"WARNING" CO2 CAN BE DANGEROUS

WARNING: CO2 Cylinders when charged contain high-pressure compressed gas which can be hazardous if not handled properly. Read and understand the following procedures for CO2 cylinders before installation.

1. Always connect CO2 gas cylinder to a regulator. Failure to do so could result in an explosion with possible death or injury when the cylinder valve is opened.
2. Never connect CO2 gas cylinder directly to beer keg.
3. Always secure CO2 gas cylinder in an "upright" position.
4. Always keep CO2 gas cylinder away from heat.
5. Never drop or throw CO2 gas cylinder.
6. Always check the D.O.T. (Department of Transport) test date located on the neck of the cylinder before installation. If over five (5) years, do not use, return the gas cylinder to gas supplier.
7. Never connect a product container unless there are two (2) safety mechanism's in the pressure system;
 - (a) One at or on the CO2 regulator. (the regulator supplied with this unit is inclusive of such a safety mechanism)
 - (b) One at or on the product container coupler or in the pressure gas line. (the keg coupler supplied with this unit is inclusive of such a safety mechanism)
8. Always ventilate area after any leakage of CO2.

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.**

CO2 gas cylinders should be stored in the coolest part of the establishment (preferably) at 70°F (21°C) and must always be securely fastened in an "upright" position.

CHILL'N TAP ASSEMBLY INSTRUCTIONS:

- 1. Remove Worktop:** Using a Phillips Screwdriver, remove the three screws located on the front underside edge of the worktop and the three screws located at the rear (back) side of the worktop.

See Fig's. 1 & 2

Remove the worktop from the cabinet and position the worktop on top of the cabinet so that the front corners are staggered across the front corners of the cabinet.

- 2. Installation of Top Rail:** Attach the chrome rail to the worktop using four self-tapping screws from the underside of the worktop through the pre-drilled holes. (attach the front ends of the rail first)

- 3. Re-Install Worktop:** Install the front of the worktop onto the cabinet, then lower the rear side of the worktop over the backside of the cabinet. Secure using the same screws removed earlier. (the smaller screws at the front the larger screws at the rear)

- 4. Installation of CO2 Cylinder Support:** Install the cylinder support onto the four studs located on the exterior back wall of the cabinet. (no tools required) Align the holes in the cylinder support with the studs and push down firmly.
See Fig. 3

- 5. Installation of CO2 Cylinder:** Install your " fully charged" CO2 cylinder into the support stand. **IMPORTANT NOTICE:** **ALWAYS EXERCISE EXTREME CAUTION WHEN HANDLING PRESSURIZED CO2 CYLINDERS:**

- 6. Installation of CO2 Regulator:** Attach the CO2 Regulator to the CO2 cylinder by screwing the regulator nut onto cylinder valve and tighten (snug) using an adjustable wrench.

- 7. 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)

See Fig. 5

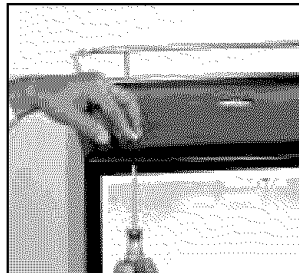


Fig. 1

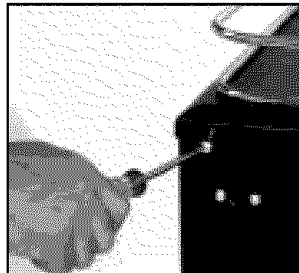


Fig. 2

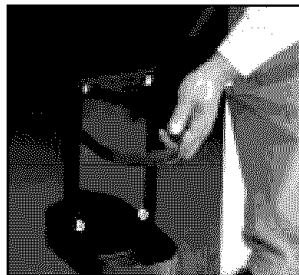


Fig. 3

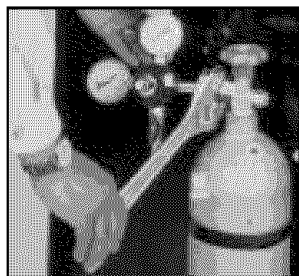


Fig. 4



Fig. 5

CHILL'N TAP ASSEMBLY INSTRUCTIONS CON'T

- 8. Installation of CO2 Air Line inside Cabinet:**
Remove rubber plug located at the exterior (top right hand corner) of the cabinet. (store this plug in a safe place, it will be required when converting your unit back to a basic refrigerator)
Insert the open end of the air line into the cabinet through the opening vacated by plug.
See Fig. 6
- 9. Remove the Chill 'n Tap Cabinet Plug (located on top of worktop):** Firmly grasp the cabinet Chill 'n Tap plug, twist and pull upward. (store this plug in a safe place, it will be required when converting your unit back to a basic refrigerator)
- 10. Installation of the Beer Tower (Quick Connect) Locking Bayonet:** Insert the locking bayonet into the opening on the worktop. Align the "F" indicated on top of the bayonet with the right front corner of the worktop. (push and 1/4 turn clockwise) The "F" represents the final "FRONT" installation position of the beer tower. (at the 6:00 o'clock position)
- 11. Installation of the Beer Tower Gasket:** Position the rubber (beer tower) gasket directly on top of the bayonet aligning all four holes in the gasket with the four holes on the bayonet.
- 12. Installation of the Beer Tower:** Unravel the beer line (hose) from the tower and insert the beer line and "wing nut" through both the gasket and bayonet. This will require a little maneuvering by positioning (folding) the wing nut (together with the beer line) in a "north/south" direction and pushing it through the hole. Align the four holes in the base of the beer tower, gasket and bayonet. The beer faucet should be aligned with the "F" on the bayonet and facing the front

of the cabinet. (6:00 o'clock position) Using a Phillips Screwdriver, attach the beer tower to the bayonet using four machine screws provided and tighten firmly. To remove (unlock) the beer tower assembly from the cabinet, grasp the tower and 1/4 turn counter clock wise (until it stops) and lift. This allows quick and easy removal of the beer tower assembly when converting the unit from the keg cooler application to the "all refrigerator" application.

- 13. Installation of the Beer Tower Faucet Handle:**
Screw the black faucet handle (clockwise) onto the beer tower faucet. (hand tighten only)
- 14. Installation of the Protective Plate:** To prevent unnecessary damage (marring) to the floor of the refrigerator cabinet, the protective plate should always be installed when the keg stand is being used. The protective plate also makes installation and removal of the keg stand easier.
- 15. Installation of the Beer Keg:** Position the keg stand directly in front of the open refrigerator cabinet. Using proper lifting technique, (using keg handles only) carefully lift the beer keg onto the keg stand. **See Fig. 7**
NOTE: The keg stand is required when using 30 Liter (1/4 barrel) kegs only. To install the beer keg and stand inside the refrigerator cabinet, brace your knees behind the keg stand and grasp the keg stand handles. Lift the front of the keg stand just enough so that the front edge of the stand is resting on the front edge of the refrigerator cabinet. **See Fig. 8**
Grasp the keg stand (front) handles and "carefully" slide the keg stand all the way into the refrigerator cabinet.

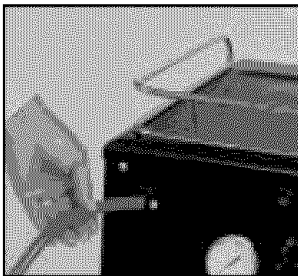


Fig. 6

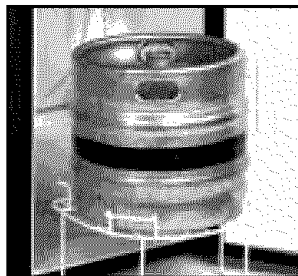


Fig. 7

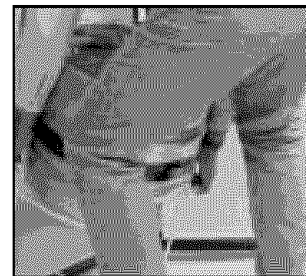


Fig. 8

CHILL'N TAP ASSEMBLY INSTRUCTIONS CON'T

16. Installation of the Keg Coupler: IMPORTANT NOTICE; Make sure the black pull handle of the keg coupler is in the "upward" (closed) position before installing on the beer keg. **See Fig. 9** Insert the keg coupler into the locking neck of the beer keg and apply a 1/4 turn clockwise to lock into position.

17. Installation of the CO2 Air Line Hose to the Keg Coupler: Attach the open end of the (red) air line hose to the hose barb connection on the keg coupler. Secure hose by using the remaining (self locking) plastic snap on clamp provided. (use pliers to tighten clamp and assure there are no leaks)

18. Installation of the Beer Line Hose to the Keg Coupler: IMPORTANT NOTICE: The black rubber washer (provided) must be installed inside the wing nut before connecting the beer line to the keg coupler. Remove the black rubber protective cap located on top of the keg coupler and screw the wing nut (with rubber washer) onto the keg coupler. (hand tighten firmly)

19. Making the connection between the Keg Coupler and Beer Keg: Before making (opening) connection between the keg coupler 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 coupler handle out and push down until it locks into position. Listen for positive "click" of the pull handle in the final downward position. See Fig. 10

20. Opening the CO2 Cylinder Main Valve: Before opening the main valve located on top of the CO2 cylinder. Make sure the "secondary" shut-off valve located on the lower stem pipe of the regulator is in the "closed" position. **See Fig. 11**
NOTE: When the secondary valve (handle) is positioned "Horizontal" (east/west) the valve is closed.

When the secondary valve (handle) is positioned "Vertical" (north/south) the valve is open. To open the main CO2 cylinder valve, (slowly) turn the main valve counter clockwise until fully open. You will notice the needles on both gauges start to climb.

21. Adjusting the CO2 Regulator: There are two pressure gauges on the CO2 regulator. **See Fig. 12** 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. **See Fig. 12**
- Using a flat screwdriver, turn the regulator adjustment screw # 4 **See Fig. 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 retighten the adjustment lock nut # 3.
- You are now ready to serve cold beer

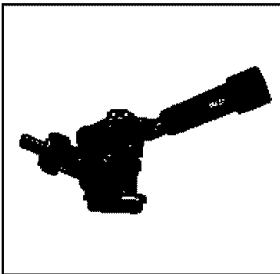


Fig. 9

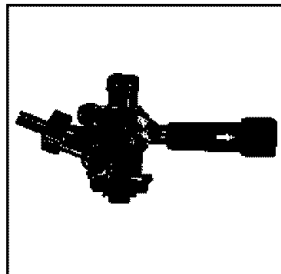


Fig. 10

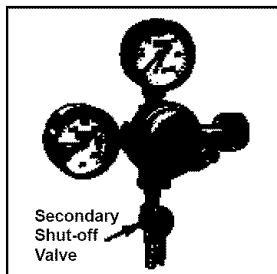


Fig. 11

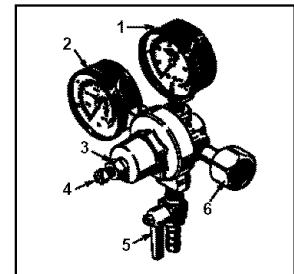


Fig. 12

HOW TO REPLACE AN EMPTY CO2 CYLINDER

1. Close the main cylinder valve (A) by turning in a clockwise direction. **See Fig.13**
2. Close the secondary shut-off valve (C) by turning to "horizontal" (east/west) position on lower stem pipe. **See Fig.13**
3. Remove the air line clamp and hose from the regulator.
4. Remove the regulator assembly (E) from empty cylinder. **See Fig.13**
5. Remove dust cap from new and/or replacement CO2 cylinder
6. Re-attach regulator assembly (E) to new/replacement cylinder. **See Fig.13**
7. Re-attach the air line hose to regulator (barb connection) and secure with clamp.
8. Slowly open main valve (A) all the way. **See Fig. 13**
9. Readjust regulator pressure (D) (if necessary) between 10 ~ 12 psi/lbs.
10. Open the secondary shut-off valve (C) by turning to "vertical" (north/south) position on lower stem pipe.

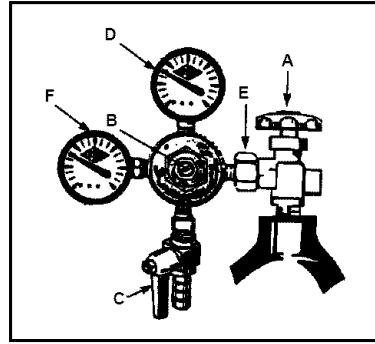


Fig. 13

SETTING THE REFRIGERATOR TEMPERATURE:

The temperature of the refrigerator compartment is controlled by adjusting/setting the thermostat control knob, located on the ceiling of the refrigerator cabinet.

To start the refrigerator, and achieve maximum cooling quickly;

- Turn the temperature control knob (using a coin or screwdriver) clockwise to the furthest (maximum) setting on the darker blue section of the graduated control dial. **See Fig. 14**
- Allow the refrigerator to run at this setting for 3~4 hours.
- When maximum cooling is achieved, turn back the temperature control knob setting to the 2:00 o'clock position on the graduated blue control dial. **See Fig. 15**
- Correct cooling temperature is a key factor to consider in storing and dispensing draught beer.
- Optimum temperature for serving draught beer is between 34°F ~ 38°F.(1°C ~ 3°C)

- To maintain temperatures ranging between 34°F ~ 38°F.(1°C ~ 3°C) We recommend the thermostat knob be positioned at the "2:00 o'clock" setting on the graduated blue control dial. **See Fig. 15**
- To turn off the refrigerator, (no cooling) rotate the control knob to the "0" position. **See Fig.14**

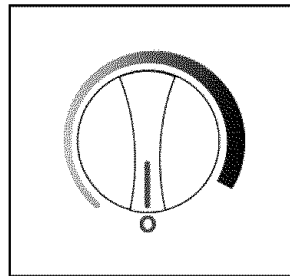


Fig. 14

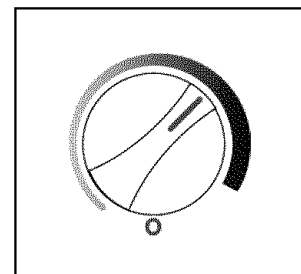


Fig. 15

HELPFUL HINTS ON CONTROLLING TEMPERATURE

Keep a thermometer handy. (adjust temperature control knob accordingly)
Periodically monitor temperatures inside your cooler. (adjust as necessary)
Keep the refrigerator door closed as much as possible to avoid temperature fluctuations

CLEANING AND MAINTENANCE

AUTOMATIC DEFROSTING:

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. Defrost water collects inside the drain trough and passes through the drain outlet in the rear wall into a drain pan situated above the compressor, where it evaporates.

CLEANING THE APPLIANCE:

Always disconnect the power cord before cleaning and/or servicing the appliance. Do not use coarse or aggressive cleaning agents as they can damage painted surfaces. Clean the exterior cabinet with warm water and a mild detergent. Clean the interior with warm water and a mild detergent, adding one or two spoonfuls of vinegar. After cleaning, connect the appliance to power supply.

SWITCH OFF AND/OR DISCONNECT THE APPLIANCE WHEN NOT IN USE:

If you do not intend to use the appliance for long periods of time, (vacations) set the thermostat knob to the "0" (off) position and disconnect the power cord. Take out all foods and clean the appliance. Leave the door slightly open to reduce mold/mildew from accumulating inside the cabinet.

CHANGING THE DIRECTION OF THE DOOR OPENING (SWING)

If you find the direction of the door swing on your appliance inconvenient, you can change it to the opposite side. Simply follow the steps listed below.

1. Lay the unit on it's back.
2. Remove the adjustable leveling leg from the lower right hinge.
3. Remove two (2) screws from the lower door hinge.
4. Open the main door and pull down, until the door releases from the upper door hinge pin.
5. Remove the plastic door plug (cap) from the top left side of the main door.
6. Re-install plastic door plug (cap) to the top right side of the main door
7. Remove (unscrew) the upper door hinge pin. (right side cabinet)
8. Re-install the upper door hinge pin. (left side cabinet)
9. Position the main door back on the cabinet and push up until the top hinge pin is inserted into the top of the door.
10. Re-install the lower door hinge to the left side of the cabinet, using the same screws removed earlier.
11. Align the main door on the cabinet before tightening the lower hinge screws.
12. Re-install the leveling leg back into the lower hinge.
13. Return the unit back to the upright position.
14. Allow the unit to stand 30 minutes before switching the unit on.

HELPFUL HINTS TO ASSIST YOU IN SERVING THE PERFECT GLASS OF COLD BEER

STORAGE AND HANDLING:

- Draught Beer should be treated as a food product. In most instances draught beer is not pasteurized. It is very important that you store and handle it properly.
- Draught Beer should be immediately stored in a refrigerated cabinet.
- Draught Beer products have a shelf life, which on "average" is 30 days after the keg is tapped. By keeping the beer keg pressurized, (with CO₂) the shelf life can be extended (60 days)
- Beer Kegs should be stored (refrigerated) separately from other food products. It is very important that food not be stored near or on the beer keg.

BEER TEMPERATURE:

- Correct temperature is a key factor to consider in storing and dispensing draught beer.
- Beer can freeze, so it is important to select and maintain proper operating temperatures inside the refrigerator cabinet.
- Optimum temperatures for serving cold beer are 34° ~38° F (1° ~3° C)
- Temperatures too cool or too warm may cause flavour loss, off taste and dispensing problems.

CO₂ PRESSURE:

- Periodically monitor the pressure regulators to ensure applied operating pressures remain constant. (10~12psi/lbs)
- Always keep equipment in good repair.

TAPPING KEG:

- Do not agitate kegs unnecessarily. If excessive agitation occurs (during transportation) allow keg to settle for 1 ~2 hours before tapping.
- Prior to tapping the keg, ensure the beer faucet is in the off position.
- Completely remove the dust cover (identification cap) from the beer keg.
- Check that the keg coupler (handle) is in the up (off) position. See Fig. 9
- Insert the keg coupler into the locking neck of the beer keg and apply a turn clockwise to lock into position.
- Pull keg coupler handle out and downward until it locks into position. See Fig. 10

This activates both the beer and (CO₂) pressure line.

The keg is now tapped and ready to draw beer.

CLEAN BEER GLASSES:

Keeping your glassware "beer clean" is the key to serving good draught beer. To achieve this:

- Maintain strict sanitary conditions in the glass washing area.
- Never wash glassware with utensils or dishes used to serve food. Food particles and/or residue can effect the quality/taste of draught beer.
- Do not use regular liquid household dish washing detergents for glassware. They are fat-based and will leave a slight oily film on the glass. This causes beer to go flat quickly. Use a detergent designed specifically for beer glass cleaning. It must be low-suds, odor-free and non-fat.
- Avoid drying glassware with towels as they tend to leave traces of lint on the surface of the glass.
- We recommend that you use beer glassware only for beer. Dairy and other food products leave a residue which can effect the quality/taste of the draught.

KEG SIZES

There are two(2) standard size beer kegs that can be used in your Chill 'N Tap Keg Cooler.

30 Liter Keg (1/4 Barrel) yields 3-1/2 cases (1056ozs) of beer. (Keg Weight 91lbs Full)

20 Liter Keg (1/6 Barrel) yields 2-1/2 cases (704ozs) of beer (Keg Weight 54lbs Full)

Note: The keg stand is required only when using the 30 liter size beer keg.

DISPENSING BEER

IMPORTANT NOTICE:

Beer is easily available with Danby's new Keg Cooler Refrigerator, however, it is not intended to be available to people under the legal age to consume beer. One of the options Danby offers is a lock so that access to the ice cold beer can be limited. Danby does not assume liability for the unlawful use or consumption of the beer. ***PLEASE DON'T DRINK AND DRIVE!***

- Keep beer keg refrigerated at all times.
- Never let beer lines empty or allow them to dry out.
- Rinse the beer glass with fresh cold water before pouring.
- Hold glass at a 45° angle, hold steady, when 2/3 full start to straighten glass and top it off.
- When beer is dispensing through the faucet, condensation may form on the outer surface of the faucet. This is a normal condition and cannot be avoided. This is caused by temperature differentials between cold beer flowing across the warmer ambient surfaces of the inner faucet.
- Always make sure the faucet handle is pushed fully back (closed) to prevent excess dripping.
- A beer faucet lock kit for the purpose of limiting access, is readily available and can be purchased through our after sales service department at 1-800 26-DANBY (1-800-263-2629)

CLEANING BEER LINES

Why do dispensing lines have to be cleaned?

Beer lines have to be cleaned because a scale called calcium oxalate, commonly referred to as "beer-store" forms on the fittings, lines and taps.

"Beerstore", if not completely removed in a cleaning process will leave an unsanitary surface that can harbour microorganisms.

Line cleaning, with the proper equipment and chemical, eliminates the build-up of "beerstore" protecting the integrity of the product.

Microorganisms or bacteria will grow very quickly if a sanitary environment is not maintained, causing "off-flavours" or shorten the shelf life of beer.

Regular cleaning assures that bacteria does not have the opportunity to reach levels which affect the quality/taste of the beer.

Line cleaning should be done on a regularly scheduled basis.(approximately every 6 weeks)

A standard cleaning kit will perform approximately eight (8) scheduled line cleanings.

Line cleaning kits are readily available and can be purchased through our after sales service department.

For more information please call 1-800 26-DANBY (1-800-263-2629)

CONVERTING THE CHILL 'N TAP KEG COOLER TO A BASIC "ALL REFRIGERATOR":

The Chill 'N Tap Keg Cooler is designed to offer you quick and easy conversion from a beer dispensing unit to a basic compact "All Refrigerator" application. Simply follow the below steps;

1. Close the main valve on the CO2 cylinder.
2. Close the secondary shut-off valve (horizontal position) on the regulator stem pipe.
3. Close the connection between the beer keg and the keg coupler by pulling and lifting the handle into the upright position.
4. Disconnect both the beer line and CO2 air line from the keg coupler.
5. Remove the beer keg and keg stand from the cabinet.
6. Disconnect the air line from the CO2 cylinder.
7. Remove the CO2 air line from the cabinet.
8. Install the air line rear cabinet plug.
9. Remove the beer tower assembly from the cabinet by grasping the center of the tower making a 1/4 turn counter clockwise and lift. (pull the beer line through the top of the cabinet)
10. Install the "Chill 'N Tap" cabinet plug. (worktop)
11. Install the (2) cantilever wire shelves onto the factory installed cantilever support brackets located on the rear wall of the refrigerator cabinet.
12. Adjust the refrigerator temperature as required.

The conversion process is now complete. Please make sure all Chill 'N Tap accessories removed are stored in a safe place for future use.

OPTIONAL ACCESSORIES FOR CHILL 'N TAP KEG COOLER:

<u>Description</u>	<u>Part No.</u>
Beer Faucet Lock.	#445-7703
Beer Line Cleaning Kit.	#445-5571

OPTIONAL ACCESSORIES FOR ALL REFRIGERATOR:

<u>Description</u>	<u>Part No.</u>
Crisper Drawer	#452.1C
Crisper Cover	#452.28
Additional Wire Cantilever Shelf	#452.33

For more details on purchasing any of the above listed accessories, please contact our after sales service department at 1-800-26-DANBY (1-800-263-2629).

ADDITIONAL INFORMATION ON CO2

A fully charged (5lb).CO2 cylinder will service (approx.):

<u>Quantity</u>	<u>Keg Size</u>
20	30 Liter Kegs (1/4 Barrels)
25	20 Liter Kegs (1/6 Barrels)

For the location of a CO2 supplier in your area, (re-fills) please look in your "Yellow Page" telephone directory under "OXYGEN" suppliers.

Danby® LIMITED PRODUCT WARRANTY

This quality product is warranted to be free from manufacturer's defects in material and workmanship, provided that the unit is used under the normal operating conditions intended by the manufacturer.

This warranty is available only to the person to whom the unit was originally sold by Danby or by an authorized distributor of Danby, and is non-transferable.

TERMS OF WARRANTY

Plastic parts (ie. evaporator door, door rails, covers and trays are warranted for thirty (30) days only from purchase date, with no extensions provided.

First Year During the first year (1), any electrical parts of this product found to be defective, including any sealed system units, will be repaired or replaced, at warrantor's option, at no charge to the ORIGINAL purchaser. Consumable parts (ie. light bulbs) are not warranted or guaranteed for any length of time.

Second Through Fifth Year During the next four years (4) any part of the sealed system found to be defective (consisting of compressor, condenser, evaporator, dryer and all related tubing) will be replaced without charge. The purchaser shall pay for all labour and return freight during this four year (4) period for repair or replacement of any sealed system components. Any unit being diagnosed as non-functional due to sealed system failure and warranting an exchange during the existing four (4) years will be subject to an appropriate depreciation or user fee, including any and all freight charges being levied against the consumer.

To obtain Service Contact your dealer from whom your unit was purchased, or contact your nearest authorized Danby service depot, where service must be performed by a qualified service technician. If service is performed on the units by anyone other than an authorized service depot, or the unit is used for commercial application, all obligations of Danby under this warranty shall be at an end.

The following clause refers to single and double door refrigerators, supplied with or without a separate freezer section. Nothing within this warranty shall imply that Danby will be responsible or liable for any spoilage or damage to food or other contents of this appliance, whether due to any defect of the appliance, or its use, whether proper or improper.

EXCLUSIONS

Save as herein provided, Danby Products Limited (Canada) or Danby Products Inc. (U.S.A.), there are no other warranties, conditions, representations or guarantees, express or implied, made or intended by Danby Products Limited or its authorized distributors and all other warranties, conditions, representations or guarantees, including any warranties, conditions, representations or guarantees under any Sale of Goods Act or like legislation or statute is hereby expressly excluded. Save as herein provided, Danby Products Limited (Canada) or Danby Products Inc. (U.S.A), shall not be responsible for any damages to persons or property, including the unit itself, howsoever caused or any consequential damages arising from the malfunction of the unit and by the purchase of the unit, the purchaser does hereby agree to indemnify and save harmless Danby Products Limited from any claim for damages to persons or property caused by the unit.

GENERAL PROVISIONS

No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following:

- 1) Power Failure.
- 2) Damage in transit or when moving the appliance.
- 3) Improper power supply such as low voltage, defective house wiring or inadequate fuses.
- 4) Accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions, (extremely high or low room temperature).
- 5) Use for commercial or industrial purposes.
- 6) Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods etc.
- 7) Service calls resulting in customer education.

Proof of purchase date will be required for warranty claims; so, please retain bills of sale. In the event warranty service is required, present this document to our AUTHORIZED SERVICE DEPOT.

Warranty Service

	Canada	United States
Compacts	In Home	In Home

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