

# KOMOS

# OLYMPUS KEGERATOR

## INSTRUCTION MANUAL



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### WARNING



**Read entire manual for important safety information** before using your OLYMPUS Kegerator. Failure to follow warnings could result in serious injury or death.

# IMPORTANT SAFETY INFORMATION

Please read this entire instruction manual for important safety information prior to the use of your Kegeerator.

**⚠ WARNING** Failure to follow these warnings could result in serious injury or death.

## GENERAL PRECAUTIONS

- When kegeerator is installed or used, all packaging (including carton and plastic wrap) should be removed.
- Keep kegeerator stable to avoid vibration and noise.
- The kegeerator should be installed in a place with good ventilation and a space of at least 4" between surrounding walls and the cabinet wall for air circulation. Installation without proper ventilation will void the manufacturer's warranty.
- Kegeerator should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the kegeerator in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.
- Avoid collisions and strong vibrations when transporting. Avoid resting the cabinet at more than a 45° angle.
- Please refer to the Troubleshooting section of this manual when your kegeerator has operation issues. DO NOT attempt to solve the problem on your own. Please refer to a certified technician only.
- If the power cuts off, wait for at least 5 minutes before turning on the unit again to avoid damage to the compressor.
- Do Not climb, stand or hang on the shelves of the kegeerator.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.
- When lifting the kegeerator do not use the countertop as a lifting point.
- Leave kegeerator upright for 24 hours before plugging into power source.

## ELECTRICAL HAZARDS

**⚠ WARNING** Failure to follow these warnings could result in electrical shock resulting in serious injury or death.

When using electrical appliances basic safety precautions must be followed:

- This cooler must be properly installed and located in accordance with the installation instructions before use.
- In case of damage to the electrical cord and plug, contact an electrician to repair. Never repair the electrical cord or plug yourself.
- When unplugging unit, grasp by the plug, not the cord.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- The kegeerator must be grounded correctly. Individual single-phase socket must be used. It should be reliably connected to a grounding wire. DO NOT connect grounding wire to water or gas pipe.
- Unplug the unit from the electrical outlet before cleaning or making repairs.

- Do not under any circumstances cut or remove the grounding prong from the power cord.
- Appliance must be properly grounded at all times.
- Never use an adapter plug.
- Compressor warranties are voided if compressor burns out due to low voltage.

## FIRE AND EXPLOSION

**⚠ WARNING** Failure to follow these warnings can result in fire or explosion, causing serious injury or death.

- Risk of fire or explosion. Flammable refrigerant used. DO NOT use mechanical devices to defrost kegeerator. DO NOT puncture refrigerant tubing.
- Risk of fire or explosion. Flammable refrigerant used. To be repaired only by a trained service technician. DO NOT puncture refrigerant tubing.
- Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.
- Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.
- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- Servicing shall be done by an authorized refrigeration service, to minimize the risk of possible ignition due to incorrect parts or improper service.
- Remove all packaging for bottom heat radiation to avoid fire.
- Do Not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never store flammable, explosive or corrosive liquid or gas in or near the kegeerator.

## PROPER DISPOSAL OF EQUIPMENT

**⚠ WARNING DANGER! RISK OF CHILD ENTRAPMENT.**

When disposing of a kegeerator, please follow the instructions below to eliminate the risk of child entrapment.

1. Remove the doors.
2. Leave shelves in place to prevent children from easily climbing inside.

## REFRIGERANT DISPOSAL

Your old kegeerator/refrigerator may have a cooling system that used "ozone depleting" chemicals. If you are throwing away your old kegeerator/refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and more under the provisions of environmental regulations.

**NOTICE** Failure to follow the precautions could result in equipment failure and the warranty being void.

# SET UP & INSTALLATION

## INITIAL SET UP

**Tools Required:** Phillips head screwdriver

1. Use your Phillips head screwdriver to remove the screws from the four brackets connecting the kegerator to the wood pallet.
2. Next remove the L-brackets from the kegerator.
3. Remove wood pallet by unscrewing all base rail anchor brackets. Place pallet to the side.
4. Carefully upright kegerator. **IMPORTANT:** When lifting the kegerator do not use the countertop as a lifting point.
5. Set unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F/ +36°C) an exhaust fan may be necessary.
6. Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
7. Level kegerator front to back and side to side with a level.

## ELECTRICAL SET UP

**We strongly recommend servicing be performed by a professional refrigerator technician.**

**NOTE:** A wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall.

- The power cord for the kegerator is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with a properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG.**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check incoming voltage with a voltmeter. If the results are anything less than 100% of the rated voltage for operation it must be corrected immediately.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the kegerator will void the warranty. The kegerator must be close enough to the electrical supply (outlet) so extension cords are never used.
- The kegerator should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheating wires.
- Never unplug the kegerator from the cord. Always grip the plug firmly and pull straight out from outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasions damage along it or at either of its ends.
- When removing the kegerator away from the wall be careful not to damage the power cord.

## SEALING KEGERATOR TO FLOOR

### **WARNING**

- Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

**NOTE:** Asphalt floors are susceptible to chemical attack. A layer of tape on the floor prior to applying sealant will protect the floor.

### **STEP ONE – Position Kegerator**

Allow 1" between the wall and the rear of refrigerated bar equipment to assure proper ventilation.

### **STEP TWO – Level Kegerator**

Kegerator should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

- A. Position level on the inside floor of unit near the door. Level should be placed parallel to cabinet front.
- B. Position level at the inside rear of the cabinet. Level should be placed parallel to cabinet back.
- C. Position similar procedures steps A and B by placing the level on the inside floor left and right sides parallel to the depth of the kegerator. Level cabinet.

### **STEP THREE – Applying Sealant**

- Draw and outline on the base of the floor.
- Raise and block the front side of the kegerator.
- Apply a bead of NSF approved sealant (see list below) to floor half an inch inside the outline drawn on floor. The bead must be heavy enough to seal the entire kegerator surface when it is set down on the sealant.
- Raise and block the rear of the kegerator.
- Apply sealant on the floor as outlined above on the 3 sides.
- Examine to see that the kegerator is sealed to the floor around entire perimeter.

### **NSF Approved Sealants:**

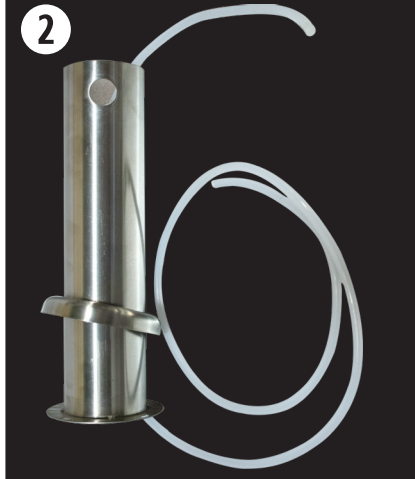
- Minnesota Mining #ECU800 Caulk
- Minnesota Mining #ECU2185 Caulk
- Minnesota Mining #ECU1055 Bead
- Minnesota Mining #ECU1202 Bead
- Armstrong Cork - Rubber Caulk
- Products Research Co #5000 Rubber Caulk
- GE Silicone Sealer
- Dow Corning Silicone Sealer

# ASSEMBLE & ATTACH THE TOWER

The process is the same for the single, double, and triple faucet tower. For the quad faucet tower, see the following page.

**TIP:** If setting up a triple faucet tower, start with the lowest faucet.

1. Set the tower's collar sleeve onto tower.
2. Feed the beverage line tubing up through the bottom of the tower so tubing comes out both the top and the bottom of the tower.
3. Attach the Duotight fitting to the beverage line coming from the top end of the tower. Feed the Duotight fitting and tubing through the tap hole. To attach the Duotight fitting, push the fitting onto the tubing then pull back slightly to lock in place. NOTE: repeat this step for each additional faucet your tower has.
4. Locate the tower shank and remove the nut and white convex collar and set them aside. From the outside of the tower, attach the Duotight fitting to the tower shank. Slide the shank and tubing into the faucet hole.
5. Turn the tower upside down. Slip the white convex collar and shank nut onto the beverage line with the white convex collar first and the shank nut second.
6. Using your finger to hold the tower shank in place, align shank with convex collar first and then the shank nut and tighten by hand.
7. Next tighten the shank nut with the included multipurpose wrench.
8. Attach the faucet to the shank; tighten with the included multipurpose wrench. Attach the tap handle and tower cap.



## ASSEMBLE QUAD TOWER

**TIP:** When attaching faucets, start with the lower faucets first.

1. Attach the tower to the kegerator with the included screws. The quad tap tower mounting holes are located on the inside of the tower, and it does not include a tower collar like the 1-3 tap towers. You may need an extra-long Phillips screwdriver or bit extension driver to more easily reach the mounting holes.
2. Attach the tower shanks starting with the lower left hole location. Remove the nut and white convex collar from the shank. Attach the Duotight fitting to the tailpiece and then attach one of the precut lengths of beverage line to the Duotight fitting. Push the tubing into the Duotight fitting and then pull back slightly to lock in place.
3. Feed the line through the tap hole and then slip the white convex collar and shank nut onto the beverage line with the white convex collar first and the shank nut second.
4. Pull the line through until the shank meets the tower, then align the white convex collar on the inside of the tower and secure in place with the shank nut. Feed the line down through the tower and into the kegerator.
5. Next tighten the shank nut with the included multipurpose wrench. Repeat steps 1-5 for the remaining tower shank locations, starting with the lower right hole location and working upwards.
6. Attach the faucets to the shanks; tighten with the included multipurpose wrench. Attach the tap handles and tower cap.



## ATTACHING THE TOWER

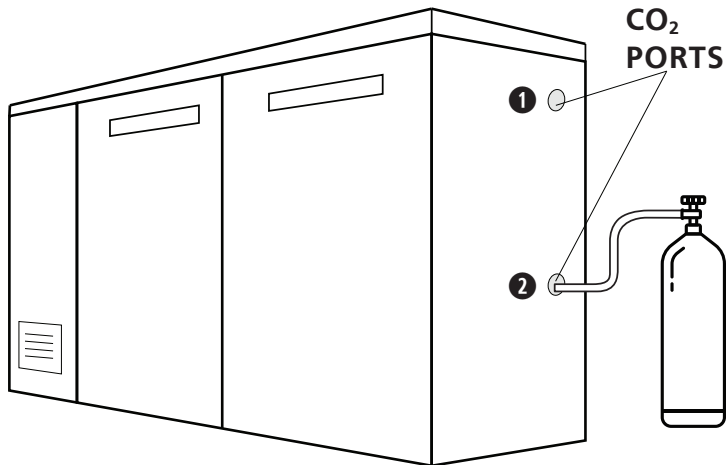
**Tools Required:** Phillips head screwdriver

Now that you have your tower or towers set up it's time to attach your tower and install the cooling hose.

1. For one, two and three tap towers, place tower gasket on top of kegerator and align with predrilled holes for tower. For quad tap tower align holes on bottom of the tower with predrilled holes for tower.
2. Align holes on tower with the holes on top of kegerator. For one, two and three tap towers lift collar sleeve to reveal screw holes.
3. Using a phillips head screwdriver, position screws into each hole and tighten.
4. Inside the kegerator, locate tower cooling hose on the left side of the cabinet & cooling hole at the top of the cabinet.
5. Push the tower(s) cooling hose into cooling hole. To cool the tower effectively, make sure the cooling hose reaches the top of the tower.



# CO<sub>2</sub> INSTALLATION & SETUP



## INSTALLING CO<sub>2</sub> LINES

**Required:** • Pliers • Hand Drill • Silicone Sealer

1. Choose which CO<sub>2</sub> port works for your setup, 1 or 2.
2. Remove plug from port on the right wall with a pair of pliers.
3. Drill and bore a hole through the wall.
4. Insert gas line through drilled hole.
5. Seal hole around CO<sub>2</sub> line with silicone sealer to prevent leaks.

## CONNECT CO<sub>2</sub> REGULATOR TO TANK:

1. Remove barbed tail piece from the regulator and replace with included Duotight push fitting. Push gas line into Duotight fitting. (See Photo To The Right)
2. Attach the regulator to the tank using a multipurpose draft wrench. Tighten firmly, but be careful not to over tighten.
3. **NOTE:** there must be a regulator gasket between the regulator and tank. Some regulators come with a gasket already attached to the regulator.

## CONNECTING THE BEER LINE AND GAS TUBING:

**Tools Required:** • Wrench

Your Kegerator includes very high-quality EVABarrier tubing that is designed to work best with Duotight connectors. Compared to standard PVC tubing, EVABarrier is a double-lined tubing that is BPA free and greatly reduces CO<sub>2</sub> loss. It can be used with traditional barb fittings, but because of the double layer, it is more difficult to fit over barbs.

**CO<sub>2</sub> Gas Tubing** (Larger inner diameter tubing)

The length of your gas tubing won't affect serving the beer. Extra gas line is included to accommodate different setups. We suggest you cut to length for your set ups or roll up the extra and zip tie it. If you have a 2, 3 or 4 faucet tower you will need to cut your gas line and install the Duotight tees to split the gas line.

**Beer Line** (Smaller inner diameter tubing)

Beer line/tubing is more than just a way to get your beer from the keg to your glass. It

works as a flow restrictor, and when properly sized it will ensure your beer is served just right. Note that having the correct beer line internal dimension, length, CO<sub>2</sub> pressure, and beer temperature is critical to serving your beer properly.

### Attaching Duotight Fittings To Couplers Or Quick Disconnects:

Attach the correct Duotight fittings to the keg coupler or quick disconnects you are using. Duotight fittings should be threaded on as tight as possible by hand and then turned an additional 180 degrees with a wrench. For pictures of additional styles of couplers or quick disconnects see page 7.

### If Using Stepless Clamps:

**Tools Required** • Pinch Clamp pliers or Wire Cutter Pliers • Needle-nose Pliers

If you did not purchase Duotight fittings and have couplers or quick disconnects with traditional barbs, you may use stepless clamps for a tight seal. Because EVABarrier tubing is an advanced two layer tubing it is difficult to fit over barbs. Follow these steps:

1. Boil a cup of water and dip the end of tubing for 15 seconds to soften.
2. Place stepless clamp onto tubing.
3. Insert needle-nose pliers into tubing and expand the pliers to increase size of the opening.
4. Push tubing onto the barb fitting and crimp the clamp securely with pinch clamp pliers or wire cutter pliers.

## CRITICAL FINAL STEP – CO<sub>2</sub> PRESSURE CHECK:

**Tools Required:** • Wrench

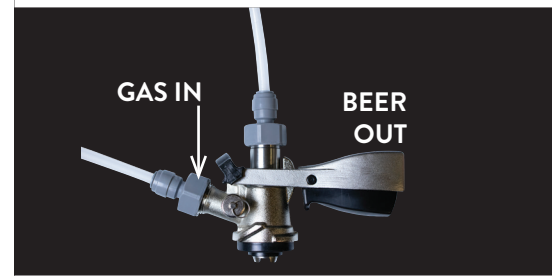
Before we start serving the beer we want to confirm that the regulator and all attached



**DUOTIGHT FITTING ON GAS LINE**



**DUOTIGHT TEE**



**GAS & BEVERAGE QUICK DISCONNECTS WITH DUOTIGHT FITTINGS**



hoses are properly sealed so there are no CO<sub>2</sub> leaks in the system. Pressure leaks need to be fixed ASAP because if left unchecked, they will cause the CO<sub>2</sub> tank to drain, which can be potentially dangerous if located in a closed area. Testing is relatively straightforward:

Once your system is fully set up:

1. Open the CO<sub>2</sub> tank valve.
2. Turn up the pressure through the regulator to 20 PSI.
3. Turn off the CO<sub>2</sub> tank valve.
4. Wait a couple hours then check the pressure on the regulator.

If it has not dropped, then there are no leaks. Release the pressure and reset the regulator to your desired serving pressure.

If there was a drop in pressure, then spray/wipe soapy water on all the points where there may be a leak. Such as:

- All tubing connections.
- Where the regulator attaches to the CO<sub>2</sub> tank.

When gas escapes and hits the soapy water it will create bubbles. Wherever you find these bubbles tighten the connection.

## KEG COUPLERS/CONNECTORS:

By now you most likely know which types of kegs you'll be serving through your kegerator - commercial, homebrew, or maybe both. Below is the list of the coupler options. When purchasing a commercial keg it is best to confirm the Coupler Type with the liquor store/distributor.

### COMMERCIAL COUPLERS BY TYPE/SYSTEM (SUBJECT TO CHANGE):

1. **D TYPE: Most US breweries**
2. **S TYPE: Newcastle, Becks, Heineken**
3. **U TYPE: Guinness, Harp**
4. **A TYPE: Paulaner, Spaten**
5. **G TYPE: Anchor, Boddington**



### HOME BREW DISCONNECTS FOR CORNY/SODA KEGS:

#### BALL LOCK FITTINGS:

aka Pepsi-style

GRAY = Gas Fittings

BLACK = Liquid Fittings

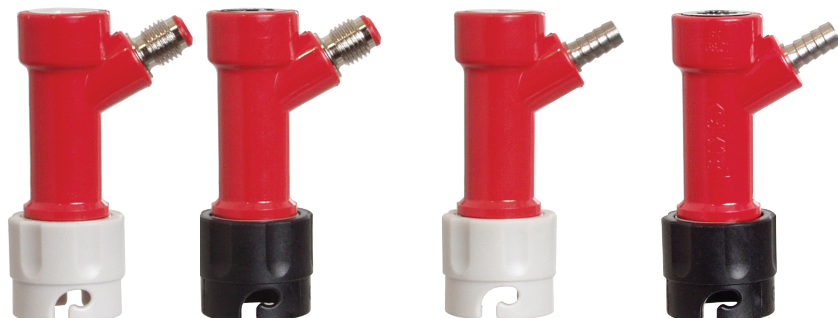


#### PIN LOCK FITTINGS:

aka Coke-style

GRAY = Gas Fittings

BLACK = Liquid Fittings



# MAINTENANCE AND CLEANING

Condensers accumulate dirt and dust and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales, which are not covered by warranty.

Air is pulled through the condenser continuously along with dust, lint grease, etc. If you keep the condenser clean you will minimize your services expenses and lower your electrical cost. The condenser requires scheduled cleaning every 30 days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vac or using CO<sub>2</sub>, nitrogen or pressurized air.

If you cannot remove the debris adequately please call a refrigeration service company.

The condenser is accessible at the rear of the unit. You will need to remove the front grill to reach the condenser. The condenser looks like a group of vertical fins. You will need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks flow to the coil.

## CLEANING THE CONDENSER COIL

### Tools Required:

- Phillips head screwdriver
- Stiff bristle brush
- Adjustable wrench

When using electrical appliances basic safety precautions should be followed.

- Disconnect power to kegerator.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out... tube connections are flexible.
- Clean off accumulated dirt from condensing coil with stiff bristle brush.
- Lift cardboard cover above fan at plastic plug and carefully clean condenser coil and fan blades.
- After brushing condenser coils, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto kegerator with appropriate fasteners and clips. Tighten all screws.
- Connect kegerator to power and check to make sure condenser is running.

## CLEANING STAINLESS

- **CAUTION: DO NOT USE** any steel wool, abrasive or chlorine based products to clean stainless steel surface.
- Use a soft cloth or plastic scouring pad with an approved stainless cleaner.

## BEER LINE CLEANING

Always clean your commercial home tap setup between every keg use. Cleaning your system will ensure that your tap, lines, and faucet are clean, resulting in a better-tasting beer.

### Required:

- Cleaning Pump
- Faucet Wrench
- Beer Line Cleaner
- Tap & Faucet Brush
- Water
- Collection Bucket
- Large Bowl

1. Remove the tap from the keg. Use the wrench provided to remove the faucet (the piece that the beer actually flows through to your glass) from the shank. The collar should have a few holes in it, insert the wrench end into a hole and spin the collar clockwise to remove it.
2. Disassemble the faucet to the point that the shaft inside can slide out. Place these parts in a bowl with 2 cups of warm water and ¼ teaspoon of Beer Line Cleaner. Take the lid off of the cleaner pump and remove the O-Ring. Use this O-Ring to attach the brass end of the pump unit into the collar of the shank (hand tighten). Put one cap-full of cleaner into the jar and fill with warm water. Attach the lid unit back on the jar. Get a bucket to collect the fluid running from the tap, the tap will not allow beer to backlash. Insert the cleaning brush's small end into the bottom of the tap to allow the flow to go through.
3. Pump cleaning solution through the line and tap allowing the solution to sit in the lines for 10–15 minutes, then pump through. Follow this with 1–2 jars of water to rinse. Remove the brush from the tap.
4. Use the brush to clean the faucet, then rinse with water. Reassemble the faucet, hand tighten parts, and leave them loose enough so that they move freely. Attach the faucet back onto the shank again, using the wrench, do not over tighten, just tighten enough so that it does not leak.
5. Attach tap to new keg & enjoy!!





# TROUBLESHOOTING

<b>Kegerator does not turn on</b>	<b>Check circuit breaker, fuse and power socket.</b>
<b>Kegerator does not seem cold enough</b>	<b>Check temperature setting by placing a cup of water with a thermometer inside the fridge. Check after 2 hours &amp; compare against set kegerator temperature. Kegerator may need to cool longer or the door gasket may not be sealing correctly.</b>
<b>Kegerator shuts off/on too often</b>	<b>Check to see if the door gasket is sealing correctly. The ambient room temperature may be too high so the unit is working harder to cool to the set temperature.</b>
<b>Kegerator seems to make too much noise</b>	<b>Humming is normal. Gurgling sounds are caused by cooling liquid used by the kegerator. Check to make sure unit is level.</b>

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Still have issues? Call customer service at 1-800-600-0033