

USER MANUAL

Model: KC HDT301

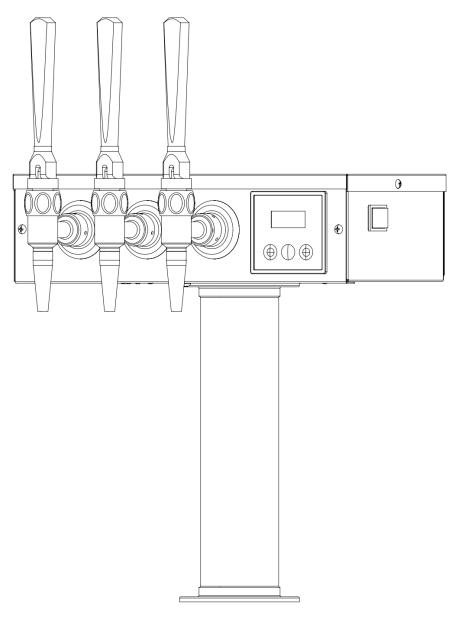


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SAFETY WARNING

When installing or using any high voltage electrical appliance, basic safety precautions should always be followed. Under no circumstance should you attempt to clean, install, inspect, repair, disassemble or otherwise service this product, without first shutting off all power to the unit and uncoupling the keg so that pressure is eliminated during the cleaning / inspection.

THIS PRODUCT SHOULD BE INSTALLED BY A <u>LICENSED ELECTRICIAN</u> AND A <u>QUALIFIED PLUMBER</u> IN ACCORDANCE WITH ALL NATIONAL, STATE, PROVINCIAL AND LOCAL ELECTRICAL & PLUMBING CODES.

PLEASE READ THESE INSTRUCTIONS THOROUGHLY AND COMPLETELY PRIOR TO INSTALLATION & USE. FAILURE TO DO SO COULD CAUSE PROPERTY DAMAGE, SERIOUS INJURY, OR DEATH.



Hot water can be dangerous, especially for infants or children, the elderly, or infirm. There is hot water scald potential if the thermostat is set too high.

Water temperatures over 125° F (51° C) can cause severe burns or scalding resulting in death.

Hot water can cause first degree burns with exposure for as little as:

3 seconds at 140° F (60° C)

20 seconds at 130° F (54° C)

8 minutes at 120° F (48° C)

Test the temperature of the water before placing a child in the bath or shower.

Do not leave a child or an infirm person in the bath unsupervised.

SERIOUS BODILY INJURY OR DEATH COULD OCCUR IF YOU IGNORE THIS WARNING.

<u>∧</u>WARNING

"Hot liquids under pressure can be dangerous and even fatal if installed improperly installed and maintained."



IMPORTANT SAFETY INFORMATION

- You must read and follow all instructions.
 Serious bodily injury or death could occur if you ignore this warning.
- 2. All circuit breakers and/or disconnect switches servicing the HOT DRAFT® Tower must be turned off when installing, uninstalling, or repairing this unit.
- 3. The Tower must be installed by a licensed electrician.
- 4. The Tower must be wired in accordance with the current version of the National Electrical Code (US) or Canadian Electric Code (Canada).
- 5. This installation must comply with all national, state, and local plumbing and electrical codes.
- 6. When the Tower is not within sight of the electrical circuit breakers, an additional local means of disconnection of all ungrounded conductors must be provided that is within sight of the appliance or a circuit breaker lockout must be used. (Ref. NEC 422.31)
- 7. If the Tower is installed in a location where liquid damage could occur in the event of a

- leak, it is recommended that a drip pan be installed and connected to a suitable drain.
- 8. This is a closed system meaning that the product is coming from a container under pressure or from a vacuum system of delivery. Adhere to the labeling requirements on the containers regarding allowable pressure and/ or delivery recommendations so that system is not compromised.
- 9. Product containers such as kegs, bag-in-box, or other types of product packaging each come with guidelines as to maximum pressure allowed or recommended delivery instructions required for safe handling. It is imperative that operator follow these guidelines at all times!
- 10. This Tower must be installed in a location where it is not subject to freezing temperatures unless supplied with factory installed freeze protection.
- 11. This Tower is not rated for outdoor use. This Tower must be installed indoors to function as intended.

Beverage Factory

Phone: 1-(800) - 710-9939





ABOUT

Congratulations on the purchase of your new **Kegco HOT DRAFT®** Tower! This U.S. patented product (https://kegco.com/pages/patents) is the property of Ryan Bros. Coffee and is the World's First Draft System that allows you to enjoy both cold and hot products at the point of dispense without the burning effects of holding tanks or the lessening of flavor from oxidation. Utilizing a tankless method of just-in-time heating, the structure and flavor integrity of the beverage is at its original maximum quality without the degradation of heretofore constant reheating. What does this mean? The **HOT DRAFT®** Tower delivers *constant freshness* with *zero waste*! Inside the keg, nitrogen is displacing oxygen, keeping the beverage 100% fresh while infusing the beverage with a creamy finish. The finished product is as good as when it was originally crafted—every ounce and all the time! With the **HOT DRAFT®** Tower, *you are serving products at their very best, highlighting peak freshness and flavor, and the last ounce is as good as the first!* We hope you enjoy having chosen our innovative solution and for helping us solve the many flavor pitfalls and waste traditional brewing yields. As you will soon discover yourself—The **HOT DRAFT®** Tower is "Not Your Same Old Drip!" ®

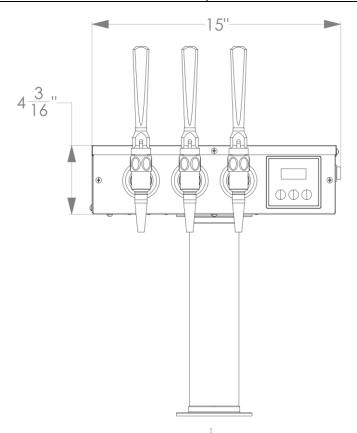


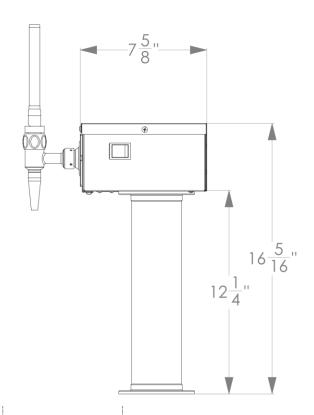




TECHNICAL SPECIFICATIONS			
Dimensions	16 ⁵ / ₁₆ " (H) x 15" (W) x 7 ⁵ / ₈ " (D)		
Operating Temperature Range	120°F – 180°F		
Wattage/Voltage/ Frequency/Amperage	4.8 kW/240 V/60 Hz/20A 4.4 kW/230 V/60 Hz/20A 3.6 kW/208 V/60 Hz/18A		
Operating Pressure Range (Optimal Operating Pressure Range)	20 PSI – 40 PSI (25 PSI – 35 PSI)		
Minimum Flow Rate	0.15 GPM		
Minimum/Maximum Inlet Beverage Temperature	34°F/70°F		

PRODUCT	FEATURES
On/Off Switch	Yes
Gas Used	Nitrogen
Exterior	Brushed Steel
Outdoor Use	No
Commercial Use	Yes
Electrical Plug	No
Taps Available	3
Display	LCD
Patents	# 10,092,132 # 10,939,781 # 10,203,131 B2







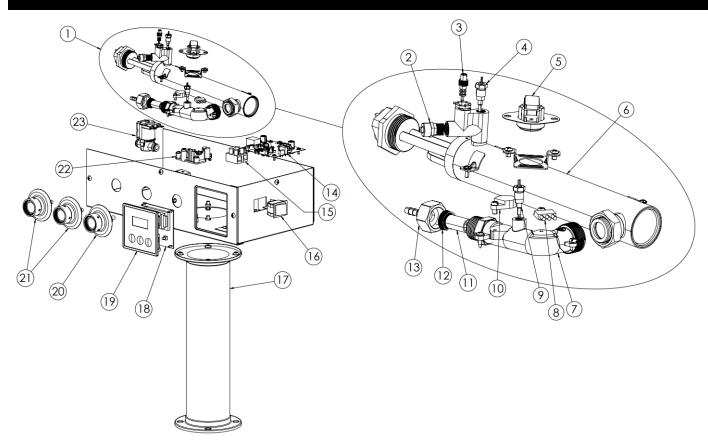
8510 Miralani Dr. San Diego, CA 92126

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PARTS DIAGRAM



- 1. Heater Assembly
- Compression Fitting for Hot Draft® Tubing
- **3.** Flow Restriction Spindle
- 4. Outlet Thermistor
- **5.** ECO (Electrical Cutoff)

- 6. Heating Chamber
- 7. Inlet Manifold
- 8. Triac
- 9. Inlet Thermistor
- 10. Hall Effect Sensor
- 11. Flow Meter
- 12. Inlet Screen

- **13.** Inlet Barbed Nipple for 3/16" ID Tubing
- 14. Power Board
- **15.** Terminal Block
- **16.** Power Switch (On/Off)
- 17. Tower Column
- 18. Control Board

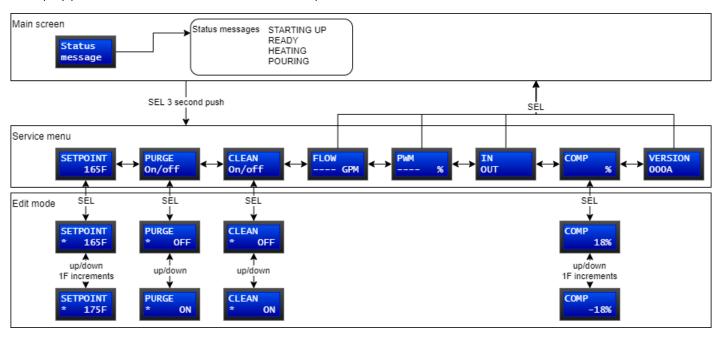
- 19. Control Panel
- 20. 90° Elbow Shank
- 21. Straight Shanks
- **22.** Inlet Manifold & Beverage Line Mount
- 23. Solenoid Valve





NAVIGATING YOUR HOT DRAFT® TOWER

When you power on your Hot Draft® Tower, the LED Display will show the Main Screen with the message "Starting Up". The display panel includes several other features to operate and control the Hot Draft® Tower.



Accessing the Service Menu

To open the Service Menu, hold the "SEL" button for 3 seconds while in the Main Screen. Use "Up" and "Down" to display other menu options in the Service Menu.

NOTE: To exit the Service Menu, you must navigate to either the "FLOW", "PWM", "IN/OUT", or "VERSION" screens and press "SEL". You cannot exit the Service Menu from the "SETPOINT", "PURGE", or "CLEAN" screens.

SETPOINT

"SETPOINT" will display and allow you to change the setpoint temperature. To edit the setpoint temperature, press "SEL" and a * will appear next to the temperature. * indicates that the temperature can be changed. Each press of either "Up" or "Down" will increase or decrease the temperature incrementally by one degree Fahrenheit, between 120 – 180 degrees Fahrenheit. Press "SEL" to lock the temperature, at which point the * will disappear.

NOTE: Different beverages have different optimal pouring temperatures. Choose the best temperature for your needs.





<u>PURGE</u>

"PURGE On/Off" is the setting to toggle Purging Mode. Purging Mode will disable the heating chamber and allow you to purge the Hot Draft® lines of any air pockets that may be affecting the outlet temperature. Pressing "SEL" will bring you to a screen where you can toggle Purging Mode "ON" or "OFF" by pressing either "Up" or "Down". While the screen displays "PURGE ON", open the Hot Draft® faucet until all air pockets have been purged. Pressing "Select" will return you back to the service menu.

CLEAN

"CLEAN On/Off" is the setting to toggle Cleaning Mode. Cleaning mode will disable the heating chamber and allow you to clean the dispense system (see *Cleaning and Maintenance For Your Hot Draft® Tower* on page 15). Pressing "SEL" will bring you to a screen where you can toggle Cleaning Mode "ON" or "OFF" by pressing either "Up" or "Down". While the screen displays "CLEAN ON", open the Hot Draft® faucet to run your cleaning solution through the Hot Draft® lines. Pressing "SEL" will return you back to the service menu.

FLOW, PWM, IN/OUT, & VERSION

"FLOW" displays the flow rate of the Hot Draft® line, displayed in GPM (gallons per minute). "PWM" displays the power output of the heating element, displayed as a percentage. "IN/OUT" displays the temperature in degrees Fahrenheit at the inlet and outlet of the Hot Draft® heating element, allowing you to monitor the outlet temperature of your beverage. "VERSION" displays the current version number of the software.

NOTE: The "FLOW", "PWM", "IN/OUT", and "VERSION" options of the Service Menu cannot be changed and are displayed for troubleshooting.

COMP

"COMP" displays the compensation factor, displayed as a percentage, of the Hot Draft® heating element. This is used to fine tune the outlet temperature of your Hot Draft® beverage. To edit the compensation factor, press "SEL" and a * will appear next to the compensation factor. * indicates that the temperature can be changed. Each press of either "Up" or "Down" will increase or decrease the compensation factor by 2%, between –18% and +18%. Press "SEL" to lock the temperature, at which point the * will disappear.

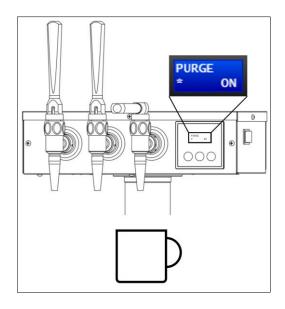




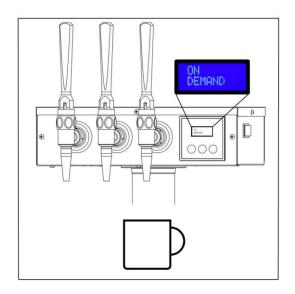
POURING WITH YOUR HOT DRAFT® TOWER

Congratulations on a successful assembly and installation of your Hot Draft® Tower! With your Hot Draft® Tower powered on and hooked up to a beverage of your choice, you are ready to begin pouring a Hot Draft® beverage.

1. Before Pouring your first cup, you must purge the Hot Draft® Tower. Failure to do so may cause hot water to splash on the first pour. Navigate to the Purge setting in the Service Menu and turn the Purge mode to on. Open the Hot Draft® faucet until any air pockets are purged and a steady stream of your beverage is pouring.



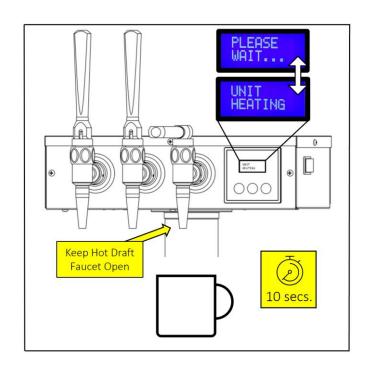
2. Exit the service menu to return to the Main Screen. While idle, the Main Screen of your Hot Draft® Tower will display the message "On Demand", indicating that your Hot Draft® Tower is ready to pour a hot beverage.



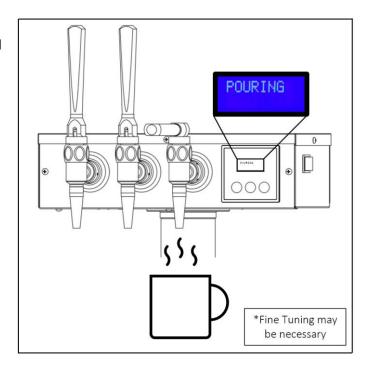




3. Place a mug under your Hot Draft® faucet. The Hot Draft® faucet is the faucet closest to the Control Panel (see Assemble the Hot Draft® Dispense System in the Installation Instructions). Open the Hot Draft® faucet to begin heating up your beverage. The Main Screen will display the messages "Please Wait..." and "Unit Heating". This indicates that your Hot Draft® Tower is heating the beverage up to the setpoint temperature. Keep the faucet open while the unit is heating the beverage. The Hot Draft® Tower may drip out underheated beverage during heating. This is normal; keep a mug under the Hot Draft® faucet to catch these drips. Heating may take up to 10 seconds.



4. The Hot Draft® Tower will begin dispensing your heated beverage from the Hot Draft® Faucet when the beverage is within 10°F of the setpoint temperature. The Main Screen will display the message "Pouring". Note: The Hot Draft® Tower should be able to pour at least a 12 oz cup of heated beverage without stopping. If the Hot Draft® Tower pauses during a 12 oz pour, it will need to be fine-tuned for your specific beverage. See the next page for Fine Tuning your Hot Draft® Tower System.







FINE TUNING YOUR HOT DRAFT® TOWER SYSTEM

If the beverage is not pouring accurately to the setpoint temperature or is pausing during the pour, the Hot Draft® Tower should be fine-tuned to achieve consistent and accurate pours. Two settings can be manually fine-tuned to improve the heated pour of the Hot Draft® Tower: Compensation Factor and Flow Rate adjustment. While fine-tuning, monitor your temperature with an accurate and calibrated thermometer, or by navigating to the IN/OUT screen of the service menu (see Service Menu: FLOW, PWM, IN/OUT, & VERSION in Navigating your Hot Draft® Tower on page 9).

Compensation Factor

Fine tuning the Compensation Factor may be required if the exit temperature is slightly inaccurate from the setpoint temperature. Fine tuning the Compensation Factor will ensure that the unit outputs the correct amount of power to heat the beverage to the setpoint temperature. To adjust the Compensation Factor, navigate to the COMP screen in the Service Menu (see *Service Menu: COMP* in *Navigating your Hot Draft® Tower* on page 9). Adjust the Compensation Factor until the beverage is pouring accurately to the setpoint temperature. For a 208V electrical system, we recommend tuning the Compensation Factor between 10% - 18%.

Flow Rate

Fine tuning the Flow Rate may be required if the exit temperature is drastically inaccurate from the setpoint temperature. Fine tuning the Flow Rate will ensure the beverage has optimal contact time with the unit's heating element.

Begin by checking the flow rate. Plug in the unit, navigate to "FLOW" in the service menu, open the hot beverage faucet, and begin pouring a beverage. The flow rate can be monitored while pouring a beverage. The Flow Rate will be set to about 0.15 GPM by default. See the table below for recommended flow rates according to your electrical system.

Voltage (V)	Current (A)	Power (kW)	Rec. Flow Rate (GPM)
240	20	4.8	0.25
220	19	4.0	0.20
208	18	3.6	0.15

There are 2 methods of adjusting Flow Rate: (1) Adjust pressure at the regulator, and (2) Adjust the Flow Adjustment Spindle.

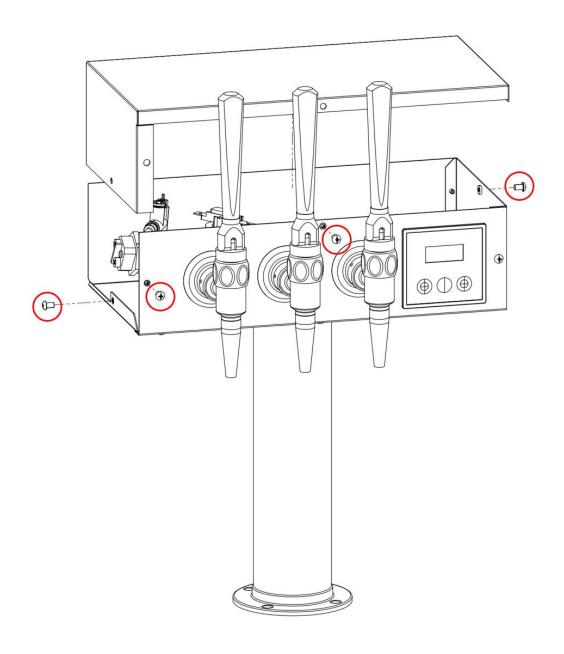
- 1. One method of adjusting Flow Rate is to adjust pressure at the regulator. A lower pressure at the regulator will decrease Flow Rate, while a higher pressure at the regulator will increase Flow Rate. **Never exceed 60 PSI**.
- 2. The second method of adjusting Flow Rate is to adjust the Flow Adjustment Spindle (see **7** in *Parts Diagram* on page 7). To access the flow adjustment spindle, the lid must be removed. **ENSURE THE UNIT IS UNPLUGGED AND TURNED OFF**



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BEFORE REMOVING LID AND REACHING INSIDE. FAILURE TO DO SO MAY RESULT IN SERIOUS INJURY OR DEATH. To remove the lid, use a Philips head screwdriver to remove 4 screws, circled in red below.

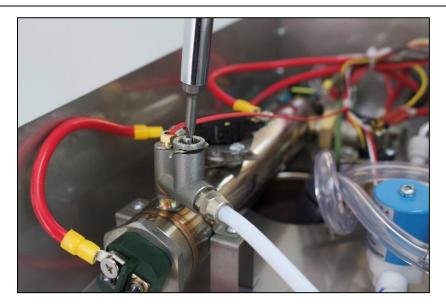


Flow rate is adjusted by using a flathead screwdriver to tighten or loosen the flow adjustment spindle, as shown below.



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To increase the flow rate, loosen the flow adjustment spindle by turning counterclockwise. To decrease the flow rate, tighten the flow adjustment spindle by turning clockwise, as shown below.



After adjusting the flow adjustment spindle, check the flow rate by plugging in the unit, navigating to "FLOW" in the service menu, and opening the hot beverage faucet to pour a beverage. Adjust the flow rate until you are at the recommended value corresponding to your electrical system according to the table on page 12. **ENSURE THE UNIT IS UNPLUGGED AND TURNED OFF BEFORE REACHING INSIDE THE UNIT.** When finished, re-attach the lid before operating the Hot Draft® Tower.





CLEANING AND MAINTENANCE FOR YOUR HOT DRAFT® TOWER

Regular cleaning and maintenance of your Hot Draft® Tower is key to ensuring peak performance over time. Kegco offers a full line of cleaning products to keep your draft lines free of contaminants that may affect your beverage flavor and flow. Use Kegco chemical solutions, cleaning containers, and cleaning accessories with your Hot Draft® Tower to best maintain original beverage flavor and peak heating performance.

<u>Chemical Solution</u>

Only use chemical solutions specifically designed and manufactured for beer line cleaning. Only chemicals specifically designed for beer line cleaning will dissolve the build-up of reside in your lines without leaving behind any harmful residue. Completely follow all safety instructions and directions included with your cleaning chemical solutions. Contact Kegco at (888) 980-4810 or visit www.kegco.com for more information and placing an order.

To clean lines used to dispense beverages such as coffee or tea, we recommend <u>ALC Acid Post Wash Beer Line Cleaner</u>. This solution will descale calcium deposits which may build up in your lines due to high calcium brewing water. This cleaner is specifically formulated to protect metals, such as those used in the Hot Draft® heating components, from potent acids found in this product.

To clean lines used to dispense beverages such as beer or kombucha, we recommend <u>Kegco Beer Line Cleaner</u>. This solution will remove organic deposits which may build up in your lines due to organics left behind during the brewing process.

<u>Pressurized Cleaning Containers</u>

Kegco offers a wide range of pressurized and unpressurized cleaning containers used to clean your Hot Draft® lines. Completely follow all safety instructions and directions included with your cleaning containers. We recommend the pressurized cleaning containers below for cleaning your Hot Draft® lines. Contact Kegco at (888) 980-4810 or visit www.kegco.com for more information and placing an order.

We recommend our <u>Kegco Keg Beer Cleaning Can</u>, best suited for commercial environments where there are many beverage lines to clean with less downtime available. This cleaning can will hold up to 18 Liters of cleaning solution, featuring up to 4 different keg valves to directly connect to multiple dispense systems without any disassembly.

Cleaning Accessories

Kegco offers numerous accessories to guarantee a deeper clean. There are various brushes available for cleaning couplers, faucets, and loosening residue in beer lines. We offer many types of fittings to allow cleaning for all ranges of dispense systems. There are also multiple cleaning kits available which include everything you will need for cleaning your Hot Draft® dispense system. Contact Kegco at (888) 980-4810 or visit www.kegco.com for more information.





Cleaning Procedure

- 1. To clean your Hot Draft® Tower, set the unit to "Cleaning Mode" (see section *Navigating your Hot Draft® Tower* on page 9). This will disable the heating process and allow for cleaning solution to pass through the Hot Draft® components. Failure to do so may result in the formation of toxic vapors and gases. Avoid inhalation, use personal protective equipment, and work in a well-ventilated area.
- 2. Begin by filling your cleaning container with diluted cleaning chemical, as directed by the specifications on the cleaning chemical label. Follow all your cleaning chemical's safety instructions and directions. When diluting chemical concentrate, always add chemical to water and never add water to chemical. FAILURE TO DO SO MAY RESULT IN SERIOUS BODILY INJURY.
- 3. Disconnect your kegs from the Hot Draft® Tower. Hook up your cleaning container, filled with diluted cleaning chemical, to a Hot Draft® beverage line. Refer to your cleaning container's instructions on connecting to a dispense system. Some disassembly may be required.
- 4. Place a bucket or pitcher under the faucet corresponding to the beverage line* connected to your cleaning container. Open the faucet and allow the cleaning solution to run through the lines as if pouring a beverage. Repeat for all beverage lines**.
 - * Refer to page 16 of this manual to identify the faucets and corresponding beverage lines.
 - ** If cleaning solution is not pouring from the Hot Draft® Faucet, ensure that the unit is set to "Cleaning Mode".
- 5. **VERY IMPORTANT: Rinse out the lines with clean water before serving a beverage again.** When the cleaning container is empty, rinse and fill with fresh water. Repeat step 4 with fresh water.
- 6. Disconnect your cleaning container from the Hot Draft® Tower and hook up your kegs. Some reassembly may be required. Exit "Cleaning Mode" (see section *Navigating your Hot Draft® Tower* on page 9) to re-enable the heating process. The unit is now ready to heat and dispense your beverage.

Cleaning and Maintenance Schedule

Every 2 weeks, disassemble and clean all faucets. Scrub clean all keg couplers and tapping devices.

Every 3 months or between switching kegs, clean your beverage lines with a chemical cleaner solution.

Every year, replace your vinyl jumpers and vinyl direct draw lines.





TROUBLESHOOTING THE HOT DRAFT® TOWER

PROBLEM	Possible causes	Possible solutions
	The unit is not connected to a	-Check electrical plug for proper connections.
	power source.	-Ensure circuit breaker is turned on.
	Control Board failure.	-Contact customer service.
Display Off	Display wiring is disconnected or improperly wired.	 Check display wiring connections and ensure connections are secure and properly wired as shown in the Electrical Diagram (under section <i>Electrical Configuration</i>). Ensure DIP Switches are correctly configured as shown in section <i>Electrical Configuration</i>
	Beverage flow is too low.	-Increase the flow rate as shown under section First Time
		Flow Adjustment.
		-Increase gas pressure.
No Heat		- Clean the faucet as it may be clogged with debris.
(Display On)	The unit is set to either "Clean"	- Exit out of "Clean" or "Purge" Mode through the main
	or "Purge" Mode	screen (see Navigating your Hot Draft® Tower on page 9)
	Failure in the Heating Element, ECO, Triac, and/or Control Board.	- Contact customer service.
	The unit is not supplied with	- Verify power supply voltage
	enough voltage.	-Ensure DIP Switches are correctly configured as shown in
	enough voltage.	section Electrical Configuration
Underheated/ Inconsistent	Beverage flow is too high.	- Decrease the flow rate as shown under section First Time
Beverage Pour		Flow Adjustment
beverage rour	Inlet and/or outlet thermistor(s) failure	- Contact customer service.
	Beverage is under-pressurized.	- Adjust pressure to 25-35 PSI.
	The unit is not supplied with	-Verify power supply voltage
	enough voltage.	- Ensure DIP Switches are correctly configured as shown in section <i>Electrical Configuration</i>
Beverage not	The Inlet Screen is clogged.	- Remove and clean the Inlet Screen
Pouring	The faucet is clogged.	- Remove and clean the faucet.
	Nitrogen Tank is empty	-Check nitrogen tank and replace if necessary.
	Solenoid Valve malfunction.	-Contact customer service.
	Control Board malfunction	-Contact customer service.
	For Faucet leaks, shank coupling	-Tighten shank coupling nut with a faucet wrench
	nut is not fully tightened	
Beverage Leaks	For T-Splitter leaks, T-Splitter is	-Remove T-Splitter and ensure there is a neoprene washer
	over- or under-tightened	-Tighten until hand-tight
	For Beer Nut leaks, it is missing a	-Remove Beer Nut and ensure there is a neoprene washer
	neoprene washer	



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WARRANTY INFORMATION

WHAT IS COVERED LIMITED SIX-MONTH WARRANTY:

Subject to the terms and conditions set forth in this limited warranty, each Kegco product is warranted to the original owner against: (i) mechanical or electrical failure of any component solely due to defects in materials or Kegco's workmanship for 6 months from the date of original purchase and (ii) leaks solely due to defects in materials or Kegco's workmanship for the later of (iii) one year from the date of original purchase. However, if the original owner cannot document the original date of purchase with the original sales receipt, then the limited warranty period begins on the date the product was manufactured. As the original owner's sole and exclusive remedy, Kegco shall, at Kegco's sole election, either repair or replace the product or the defective portion of such product. Kegco is not liable for any costs incurred by the original owner, including, without limitation, the cost of any labor. Kegco's maximum liability is limited to the value of the product. This limited warranty shall be governed by the laws of the United States.

This limited warranty shall be the exclusive warranty made by Kegco as is made in lieu of all other warranties, statutory, expressed or implied (whether written or oral), including, but not limited to, warranties of merchantability and fitness for a particular purpose. Kegco expressly disclaims the implied warranties of merchantability and fitness for a particular purpose. The original owner's sole and exclusive remedy is product repair or replacement, as provided in this limited warranty, and all other claims for damages are excluded.

The remedies set forth in this limited warranty are the only remedies available to the original owner or any person for breach of any covenant, duty, or obligation on the part of Kegco. Kegco is not liable to the original owner or any third party for any loss, personal injury or property damage, directly or indirectly, arising from the product. Under no circumstances is Kegco liable to the original owner or any third party for incidental, consequential, special, contingent, or punitive damages of any description, whether any such claim be based upon warranty, contract, negligence, strict liability, or other tort, or otherwise.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to the original owner. In such cases, the warranty shall be limited to one year from the original date of purchase or date of manufacture, as provided in this limited warranty, or the shortest period allowed by law. This warranty give the original owner specific legal rights and the original owner may also have other rights which may vary from state to state.





WHAT IS NOT COVERED:

- Kegco is not liable for any damage or other damages arising, directly or indirectly, from any defect in product component part(s) or from its use.
- Kegco is not liable under this limited warranty or otherwise if:
 - o The product or any of its component parts have been subject to misuse, alteration, neglect, or accident.
 - The product has not been installed in accordance with the applicable local plumbing and/or building code(s) and/or regulation(s).
 - o The product has not been installed or maintained in accordance with Kegco's printed instruction, or installed with improper orientation, improper fastening, improper use of pipe dope/plubers putty or with the use of any non-Kegco approved sealant.
 - The product has not been continuously supplied with liquid or the liquid's inlet temperature is above Kegco's recommended maximum temperature.
 - o The product experiences any pressure or flow interruptions, normal inlet pressure is outside of the published specification for the product; is exposed to any condition that causes the product to turn on before the air is purged from the product also known as a dry-fire.
 - o The product has been exposed to conditions resulting from floods, earthquakes, winds, fire, freezing, lightning, or circumstances beyond Kegco's control.
 - o The product has been removed from its original installation location.
 - o The product has been used for other than the intended purpose.
- The original owner, and not Kegco or its agent/representative, is liable for and shall pay for all field charges for labor or other expenses incurred in the removal and/or repair of the product or any expense incurred by the original owner in order to repair the product.

Subject to ther terms and conditions set forth in this limited warranty, if the product fails or leaks because of defects in materials or Kegco's workmanship during the applicable warranty period set forth above, the original owner should contact Kegco for a Returned Merchandise Authorization (RMA). No returns will be accepted by Kegco without an RMA number and Kegco assumes no responsibility for a product returned without an RMA number. Products should be wrapped and packaged securely to avoid shipping damage. All shipments of parts from Kegco to the original owner to replace defective components shall be made via normal ground transportation. If expedited shipment is required, it will be provided at the original owner's additional cost.

SERVICE FOR YOUR HOT DRAFT® TOWER:

With the purchase of your Kegco appliance, you can have the confidence that if you ever need additional information or assistance, the Kegco Customer Service team will be here for you. Whatever your questions are about our products, help is available. Just call us toll-free.

KEGCO PRODUCT CUSTOMER SERVICES:

Product Information, Part Orders and In-Home Repair Service: 888-980-4810

