



Beverage Keg Cooler

KegMaster-2

OWNER'S MANUAL

**UBC Cool
Made in Ukraine**

PLEASE CAREFULLY READ THIS MANUAL

This manual is intended for the user. It describes the appliance, correct installation and operating procedures for safe use. Please read and follow all safety rules and operating instructions before first use of this product.

1. General information about KegMaster.

The keg cooler is used to prevent beer in a keg from warming up in temperatures from 10 - 32°C (50-90F)

UBC Cool reserves the right to make necessary changes and modifications to the keg cooler.

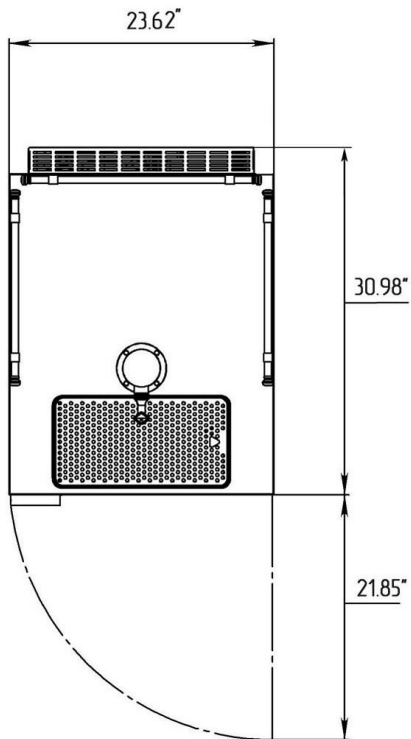
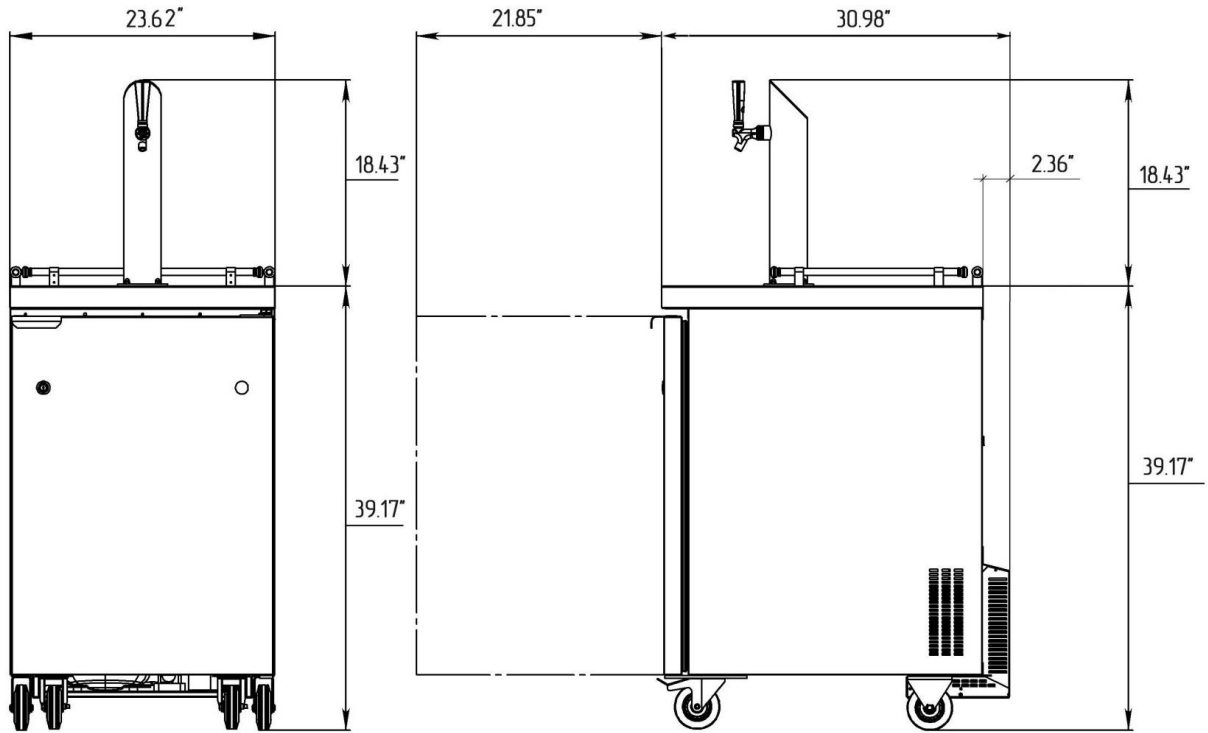
2. Technical parameters

Outside temperature 10 - 32°C (50-90F)

The keg cooler is intended for use with a standard power line 115V ±10%, 60Hz, 15Amp.

Table.1

No	Parameter	Unit.	
1.	Voltage	V/Hz	115/60
2.	Operating current	A	3.7
3.	The final temperature of the product (beer) in the keg depends on the position of the thermostat handle	maximum freezing	+1°C (33.8 °F)
		minimal freezing	+8°C (46.4 °F)
4.	Thermostat max. / min. freezing	°C (°F)	-2/+4 (28.4 / 39.2)
5.	Net weight	kg. / ft.	64 / 141,1
6.	Max number of beer lines	pcs	1-2
7.	Dimensions without a dispensing tower	inches	23.6 30.98 39.17
	Width		
	Depth		
8.	Dimensions with a dispensing tower	inches	23.6 30.98 57.6
	Width		
	Depth		
9.	Compressor capacity	hp	1/5
10.	Capacity of the compressor at -10°C	Wt BTU/h	278 949
11.	Coolant R – 134A	kg / lb	0,200 / 0,441
12.	Heat exchanger fan	M³/h Wt	180x2=360 17x2=34
	Flow rate		
13.	Evaporator fan	M³/h Wt	180 17
	Flow rate		
	Output		



Note: A minimum clearance of 3" on each side and rear of cabinets required for optimum performance.

Note: All specifications subject to change without notice.

3. Keg cooler accessories:

- refrigerator - 1
- drip tray - 1
- dispensing tower – 1 (optional)
- owner's manual – 1
- packaging – 1

4. Manufacturer's warranty

UBC Cool warrants to the original end-user of this product that should it prove defective due to improper workmanship and/of material under normal use for a period of one year from the date of installation UBC Cool will repair or replace, at its option, any defective part without charge for the part. Replacement parts are warranted for the remainder of the original warranty period.

The warranty does not include labor or other cost incurred for servicing, repairing, removing, installing, shipping, or handling of either defective or replacement parts, or complete unit. Such cost may be covered by a separate warranty provided by the installing contractor.

This warranty does not cover damages caused by:

- (a)** accident, abuse, negligence, or misuse;
- (b)** operating the product in a corrosive atmosphere containing chlorine, fluorine or any other damaging chemicals;
- (c)** modification, alteration, poor service practices;
- (d)** improper matching or application of the product or components;
- (e)** failure to provide proper maintenance and service to the product according to manufacturer's instructions;
- (f)** installation or operating of the product in a manner contrary to the instructions of the manufacturer;
- (g)** lightning, fluctuations in electrical power or other acts of god. This limited warranty also excludes all cost of installation, disconnection or dismantling the product, parts used in connection with normal maintenance such as air filters or belts and owner-required maintenance. Consult the instructions enclosed with the product for information regarding recommended maintenance.

No one is authorized to change this limited warranty in any respect, or to create any other obligation or liability in connection with this product.

5. Terms of use, transportation and disposal of the keg cooler.

Description of the keg cooler and usage instructions

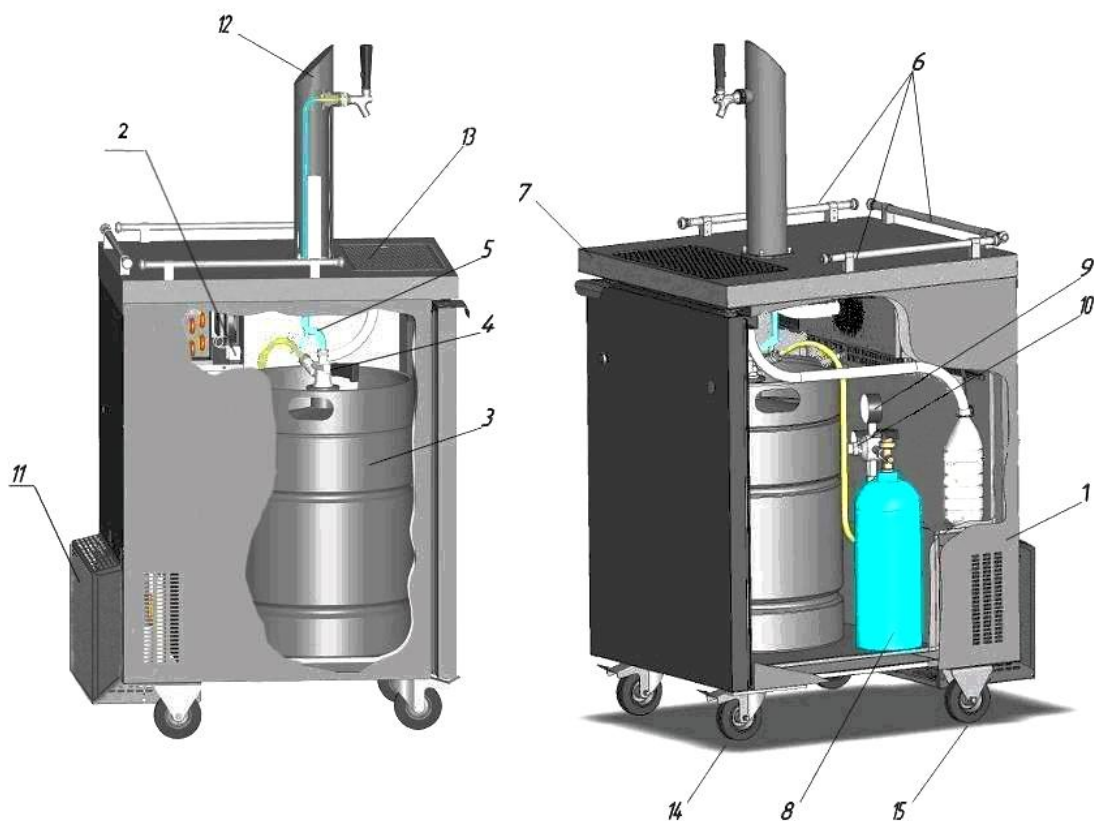
The keg cooler needs to be equipped with the following accessories and parts for dispensing of beer: CO2 cylinder, CO2 regulators, air lines, keg coupler, beer line. Beer is pushed from the keg to the dispensing tap by CO2. The pressure is set with the regulator.

Keg cooler assembly

The keg cooler's housing is manufactured of powder coated metal and has a stainless steel top and inside surfaces (1). The cooler is installed on four caster wheels with brakes (14, 15). The top of the keg cooler has metal railings (6), dispensing tower (12) and a drip tray (13) for spilled beer. A cool beer keg is placed into the keg cooler (3). A coupler (4) is put into the keg. The coupler has beer lines and a CO2 line (5) connected to it. A CO2 cylinder with manifolds (9) and a reducer (10) is kept outside of the keg cooler (8). The CO2 line is drawn inside the keg cooler to get connected to the coupler through a hole in the back of the unit.

The fan, and heat exchanger are located in the refrigeration chamber (10). Temperature inside the keg cooler is set with a thermostat (2).

The refrigeration units can be reached for service by removing the covers (11).



Safety instructions

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 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 exists as to whether your electrical wall outlets are properly grounded.

The manufacturer is not responsible for possible damage caused by improper and unsafe usage of the keg cooler.

Set up instructions.

Unpack the keg cooler and place it in the selected location.

LOCATION

- Selecting the proper location will ensure best performance levels of your appliance. Choose a location away from heat emitting sources.
- This appliance is designed for "indoor" and "outdoor" use.
- This appliance should not be built-in (recessed) unless adequate ventilation is provided to maintain proper cooling.

- 1) Install the dispensing tower onto the top using the fasteners provided.
Install the faucet facing the door of the keg cooler onto the tower.
- 2) Install manifolds onto the CO2 cylinder.
- 3) Connect CO2 hose to the manifold and secure hose by using snap on clamps (use pliers to snap the clamp tight to assure that there are no leaks).
- 4) The length of the CO2 hose should allow reaching the coupler on a keg inside the keg cooler.
- 5) Draw the CO2 hose into the keg cooler through a hole in the back.
- 6) Connect the CO2 hose to the coupler and secure hose by using snap on clamps.
- 7) Connect the beer tube to the coupler and secure hose by using snap on clamps.
- 8) Connect the other end of the beer tube to the dispensing tower and secure hose by using plastic snap on clamps.
- 9) Insert the free end of plastic air hose into the dispensing tower.

- 10) Lock the front wheels with brakes.
- 11) Place the keg into the cooler.
- 12) Install the coupler onto the keg.
- 13) Power up the keg cooler by plugging it into a power outlet. If beer in the keg is already chilled, it can be served at 5C (40F) after 30 minutes.

WARNING: Please keep a CO2 cylinder away from the back side of the beer cooler to prevent heating up on the cylinder.

5.1 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 keg cooler:

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 unplug 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.

5.2 Disposal of the keg cooler

- When your keg cooler 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 keg cooler.

6 Usage instructions

6.1 Storage and handling

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)

6.2. Beer temperature

Optimum temperatures for serving cold beer are 3-5C (36-40F). Temperatures too cool or too warm may cause flavor loss, off taste and dispensing problems.

6.3. CO₂ pressure

Periodically monitor the pressure regulators to ensure applied operating pressures remain constant.

(10~12psi/lbs)

6.4. 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.

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.

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

The keg is now tapped and ready to draw beer.

IMPORTANT NOTICE: 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.

6.5 Technical service

Technical service of the keg cooler has to be conducted by trained licensed technicians who are aware of the local electrical safety rules. No special equipment is required for daily service.

Daily service includes the following: conducting visual inspection for physical damages of the keg cooler and the power cord, checking the beer and CO2 hoses for leaks.

WARNING: Never turn the keg cooler over. It might permanently damage the compressor.

WARNING: Pressure of CO2 must not be above 51 psi/lbs.

7. Emergency situations

In case of a short circuit, immediately cut the power and turn off the CO2 manifold.

8. Spare Parts

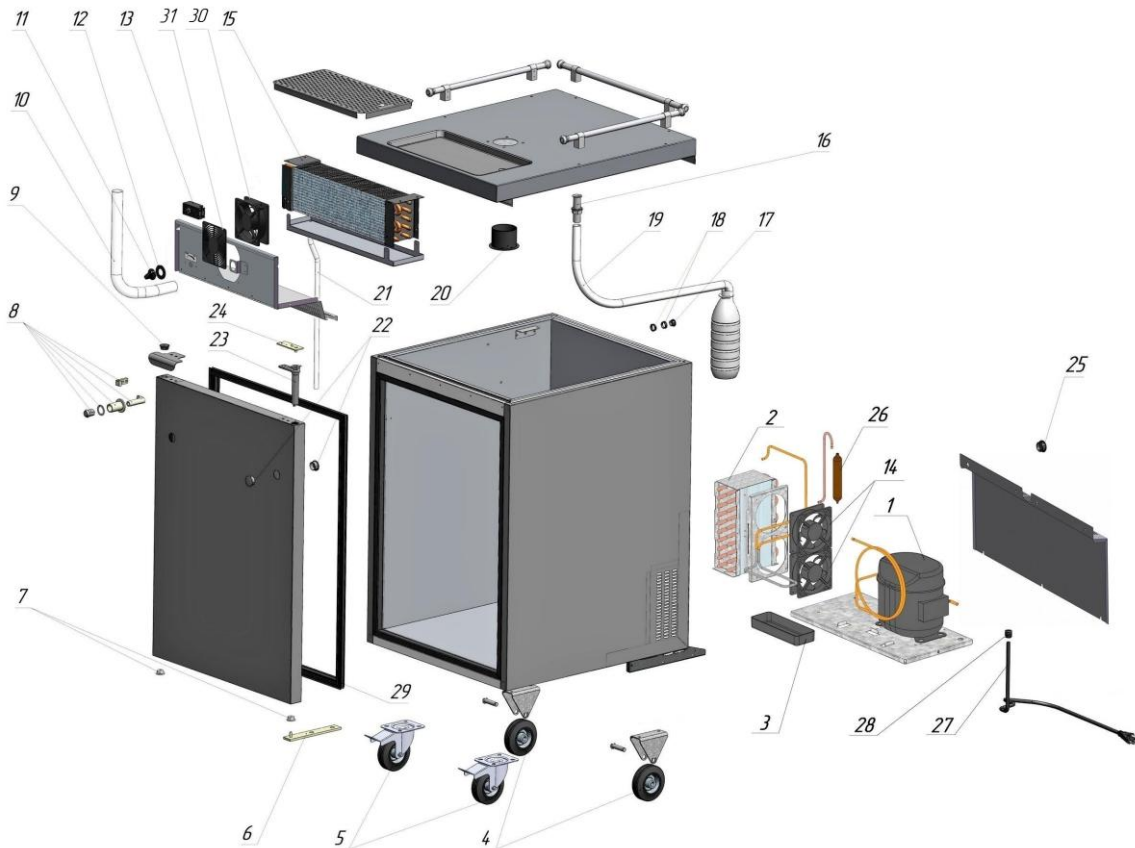
Ordering spare parts

When ordering a spare part please refer to the spare part drawing and look up the specific spare part number.

Please state carefully the spare part number, the specification and quantity wanted before you send your order.

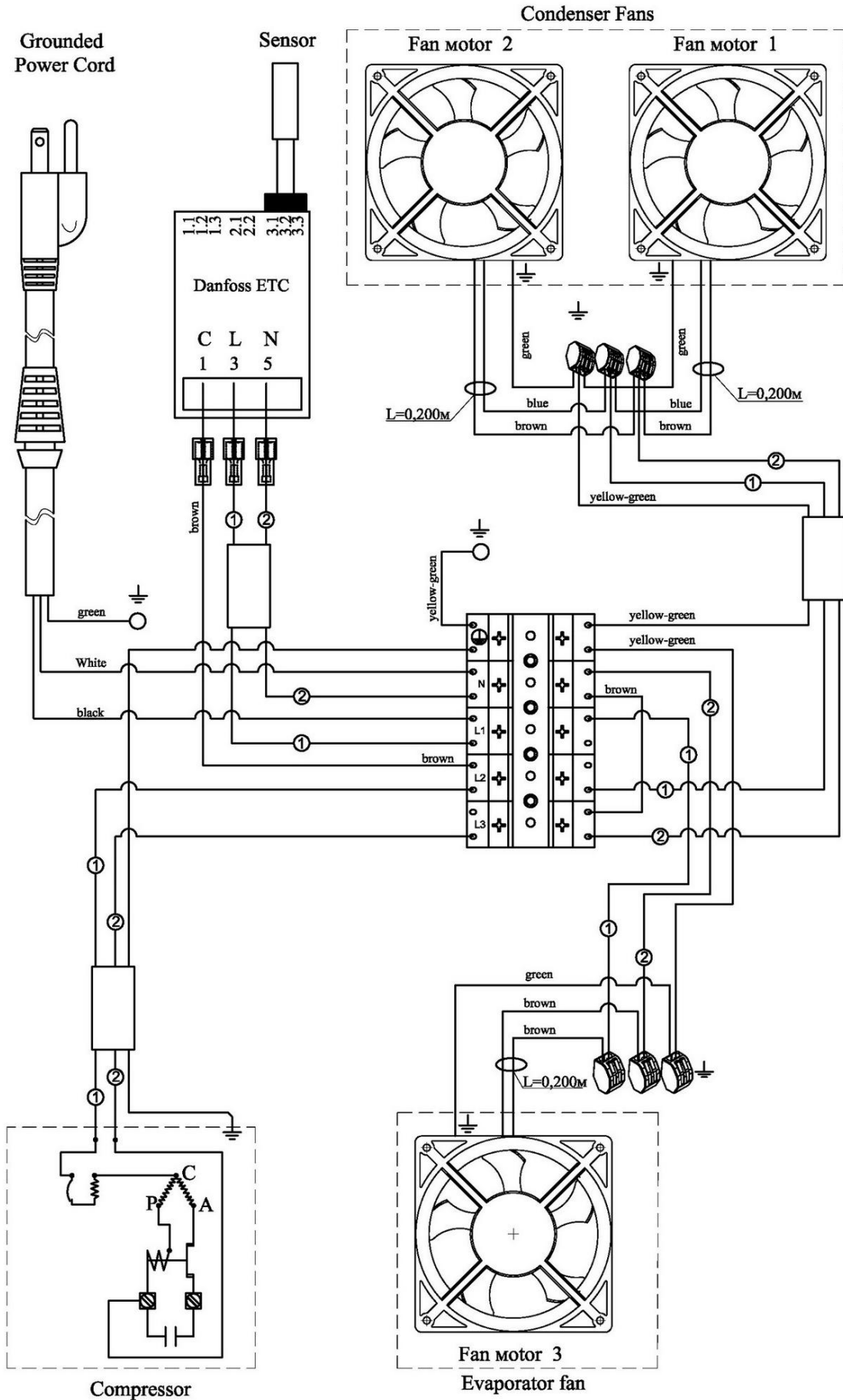
If, though, a certain part is not specified in this section, do not hesitate to contact us for further information.

The drawing shows the standard cooler contents



Item	Description		
1	Compressor	AEA3417YXA (1/5 HP)	"Tecumseh"
2	AIR Condenser	type B-13147	"KARYER"
3	Drip tray	cod. 500.06.000.10	
4	Wheels	type 31-080x32-P	"KASTOR"
5	Wheels	type 3104-C-080-P	"KASTOR"
6	Bracket door	type S1401	"Omniatecnica"
7	Nylon bushing	type TO901	"Omniatecnica"
8	Lock	type CHF4401	"Omniatecnica"
9	Cap	type POP-875, cod.3083	"Heyco"
10	Air conduit	ID=0.984 in. cod. 076470	"Rehau"
11	Knob termostat	cod. 077 B7662	"Danfoss"
12	Plate for knob termostat	cod. 077 B7677	"Danfoss"
13	Thermostat	type ETC1 C1, cod.077F1045	"Danfoss"
14	Condenser Fans	type 4606 ZWU-879	"EBM"
15	Evaporator	type B-13148	"KARYER"
16	Drain tube	type 20x75 cod.0001	"C.P.Z. sas di Volpin E. & C."
17	Cap	type POP-625, cod.3071	"Heyco"
18	Protective ring	type 22MP01060	
19	Drain hose	PVC , ID=0,71(in). OD=0,87(in)	
20	Bushing	cod. 500.02.000.01	
21	Drain hose	RA UALCO SK-017-029 RAU-PVC 8766 cod. 049203-001	"Rehau"
22	Cap	type POP-1000, cod.3086	"Heyco"
23	Hinge	type CT9097D	"Omniatecnica"
24	Bracket door	cod. 500.03.300.00	"Rehau"
25	Cap	type 62MP1000	
26	Drier filter	type GR-30	"DE.NA" SRL
27	Power cord	SJTOW 16AWG/3 90°	
28	Clamp	type 23MP06N34EZ	
29	Magnetic gas ket	cod. 510.03.200.00	"Rehau"
30	Evaporator fan	type 4606 ZWU-879	"EBM"
31	Grid	type LZ30-5	"EBM"

9. Wiring diagram



For additional information please call:
1-866-995-9965 (Canada)
1-888-808-9286 (USA East)
1-866-921-1030 (USA West)