



# KEGERATOR INSTRUCTIONS

NO MORE BOTTLING!  
PERFECTLY CARBONATED BEER ON TAP  
FOR WHENEVER THE MOOD STRIKES.



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## ITEMS INCLUDED

### TWO TAP KEGERATOR

- 4 x Tap Tower Screws
- 1 x CO<sub>2</sub> Gas Regulator
- 1 x CO<sub>2</sub> Cylinder Holder
- 1 x 3-Way Push Fit Splitter 5/16
- 1 x Fridge
- 1 x Stainless Steel Tower
- 1 x Drip Tray
- 2 x SS Ultra Taps
- 2 x Beer MFL Ball Locks
- 2 x Gas MFL Ball locks
- 4 x MFL 8mm Push Fit
- 5 x Beer/Gas Lines 1.4m 4mm ID 8mm OD
- 4 x Wheels
- 16 x Wheel Screws

### THREE TAP KEGERATOR

- 4 x Tap Tower Screws
- 1 x CO<sub>2</sub> Gas Regulator
- 1 x CO<sub>2</sub> Cylinder Holder
- 1 x 4-Way Push Fit Splitter 5/16
- 1 x Fridge
- 1 x Stainless Steel Tower
- 1 x Drip Tray
- 3 x SS Ultra Taps
- 3 x Beer MFL Ball Locks
- 3 x Gas MFL Ball locks
- 6 x MFL 8mm Push Fit
- 7 x Beer/Gas Lines 1.4m 4mm ID 8mm OD
- 4 x Wheels
- 16 x Wheel Screws

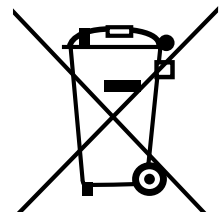
## IMPORTANT SAFETY INSTRUCTIONS

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
  - farm houses and by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments;
  - catering and similar non-retail applications.
- If pressurised aerosol containers bear the word "flammable" and/or a flame symbol, do not store them inside the Kegeator. If you do so, you may cause an explosion.

## INFORMATION ON DISPOSAL

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authority and ask for the correct method of disposal.
- This appliance contains insulation formed with flammable blowing gases. Avoid safety hazards by carefully disposing of this appliance.
- When you dispose of your old refrigerator, remove any doors. Children can suffocate if they get trapped inside.



Used electric products  
must not be added to  
ordinary household waste.

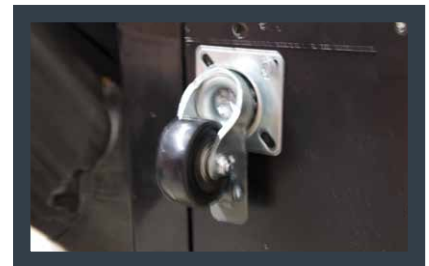
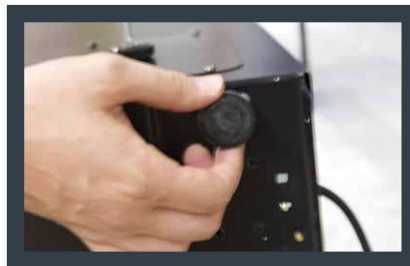
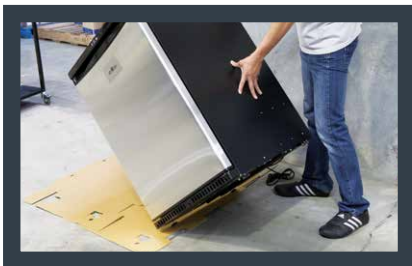
## 1. PREPARATION

- Remove all trays from inside the Kegerator body.
- Read your CO<sub>2</sub> Cylinder Safety Instructions that are provided with your cylinder.
- Sit ends of your tubing that are not connected to anything in a jug of warm water to make the ends more malleable and easier to fit on to attachments.
- Remove any plastic protective layer from the stainless steel. Remove this layer before first use as it can become hard to remove if the unit is operated with it on.

## 2. FITTING THE WHEELS

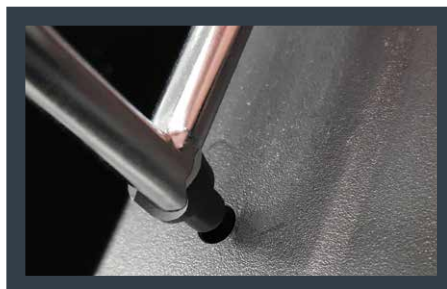
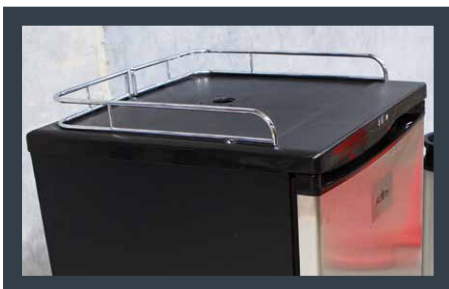
- If you would like to fit the wheels to your Kegerator, carefully lay the Kegerator onto its side.  
**NOTE: You may like to put down some cardboard first if assembling on a hard surface.**
- Remove the 4 adjustable feet from the base of the Kegerator.
- Screw on the wheels using the screws from the bag of 16 screws.  
The 2 locking swivel castors should be installed on the front of the Kegerator for easy access.
- Position Kegerator back upright.

**The Kegerator body should be left upright for at least 1 hour before turning it on. This allows for the refrigerant gas to settle, in order to work properly.**



## 3. FITTING THE RAILS TO THE TOP OF THE KEGERATOR

- Place the metal rail on top of the Kegerator so the curved sides face upwards and the stud holes line up.
- Push the studs of the railing down firmly into the stud holes.



## 4. ATTACHING THE CO<sub>2</sub> CYLINDER SUPPORT

- Attach the cylinder support rack onto the 4 studs located at the back of the Kegerator. Align the holes in the cylinder support with the studs and push down firmly.

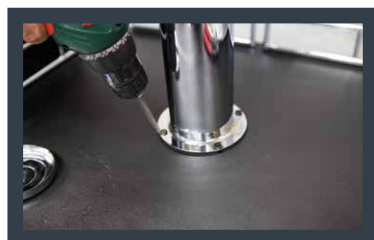
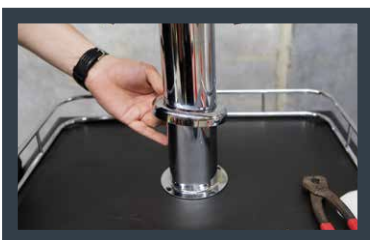
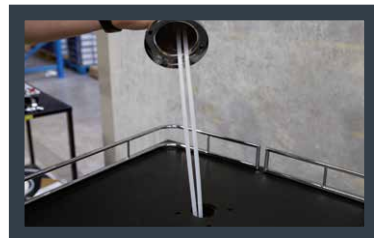
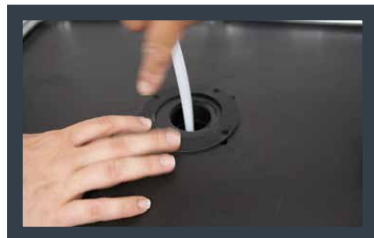
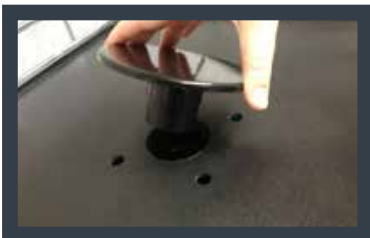


## 5. FITTING YOUR CO<sub>2</sub> CYLINDER

- Slide your fully charged CO<sub>2</sub> cylinder into the stand.  
**NOTE: You will need to have purchased this separately.**
- If your cylinder is too big to fit onto the stand, you can have this sitting on the ground behind the Kegerator and may not need to attach the cylinder support.

## 6. ATTACHING THE BEER TOWER TO THE KEGERATOR

- Remove the hole cover on top of the Kegerator.
- Place the rubber gasket around the hole in the top of the Kegerator. Line up the screw holes.
- Feed the tubes that run through the Beer Tower through the centre hole in the top of the Kegerator.
- Sit the Beer Tower on top of the Kegerator, lining up the screw holes with the rubber gasket and the Kegerator screw holes.
- Use the remaining screws to screw on the Beer Tower. Be sure to screw it in tightly.  
**NOTE: Lift the cover at the base of the Beer Tower to find the screw holes.**
- Screw on the black tap handles.



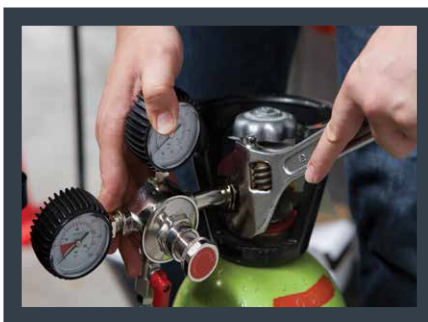
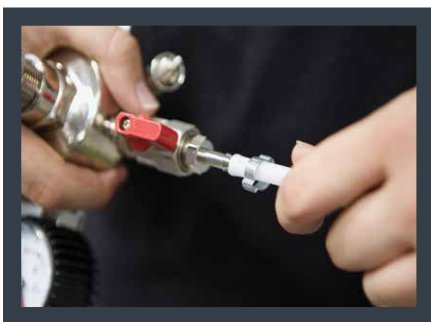
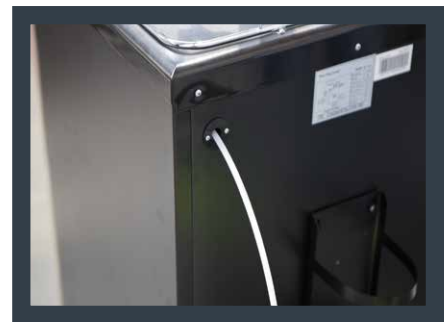
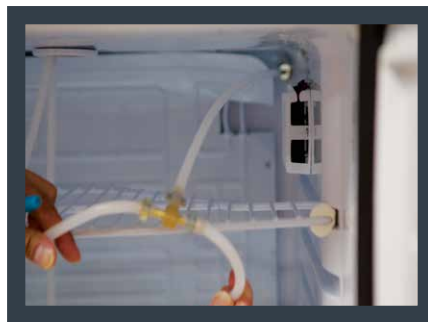
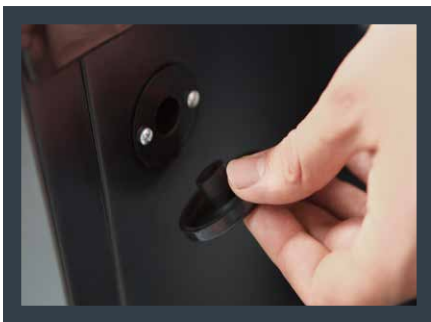
## 7. ATTACHING THE BLACK LIQUID DISCONNECTS

- Screw the MFL push fit connector to the threaded ball lock.
- Push the hose into the opening of the push fit ball lock.



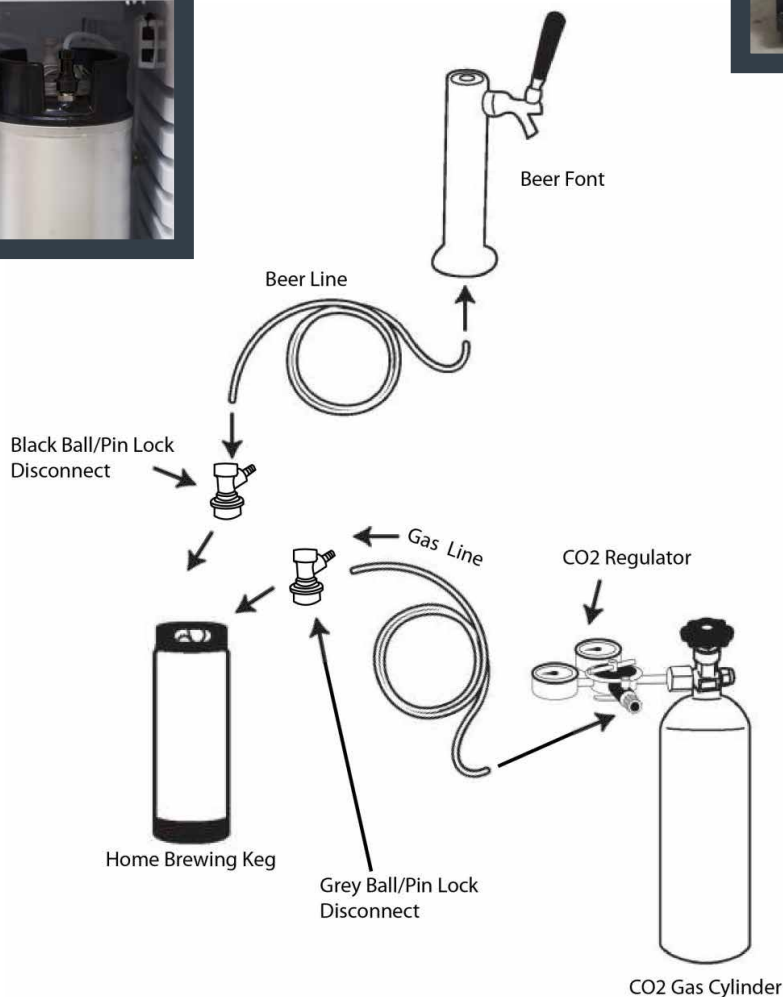
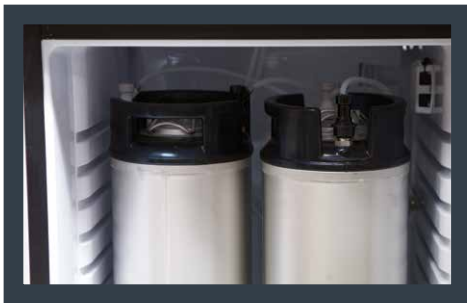
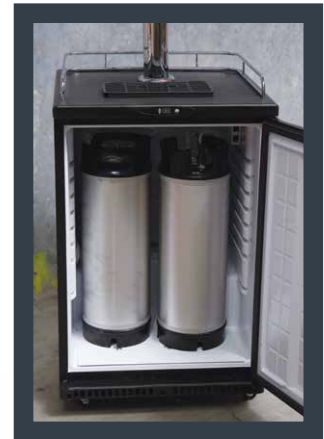
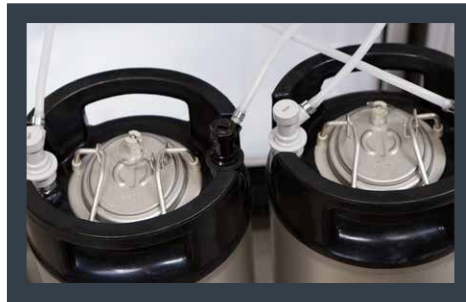
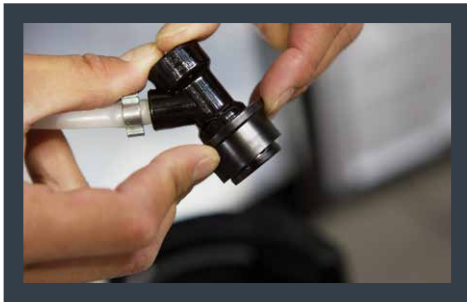
## 8. CONNECTING THE CO<sub>2</sub> CYLINDER

- Check your CO<sub>2</sub> Cylinder Safety Instructions for position of any nozzles and taps before starting this step.
- You have a spare piece of tubing.
- Attach the tubing to a prong on the gas splitter, then feed on a clamp.
- Using the crimping tool or pliers, seal the clamp where the tubing meets the prong. Remove the hole cover at the top right hand corner on the back of the Kegerator.
- Feed this tube of the gas splitter through the hole at the back of the Kegerator from the inside to the outside.
- Feed on a clamp.
- Attach this tubing to the regulator prong with the red control valve. Coil and secure any extra tubing length, don't cut the tubing. By having the increased length this will give flow resistance in the line and mean you're not just pouring a big glass of foam.
- Use a crimping tool or pliers to seal the clamp where the tubing meets the prong.
- Fit the regulator to your CO<sub>2</sub> cylinder making sure the white nylon washer is in place.
- **NOTE: Use a wrench to ensure it is tight enough so that no gas escapes.**



## 9. FITTING AND CONNECTING YOUR KEGS

- Attach a grey gas disconnect to the "IN" side of one of the Kegs.  
**NOTE: To attach and detach you should push the centre of the disconnects down with your thumbs while pulling the bottom up with your fore-fingers.**
- Attach a black liquid disconnect to the "OUT" side of the same Keg.
- Repeat for second Keg [and third keg if you have a third tap] with remaining disconnects.
- Place Kegs inside the Kegerator ensuring that the tubing sits at the back and is not tangled.
- Place Kegerator where it has at least 30 cm [11.8"] clearance on either side and from the back of the unit to the wall, to allow proper ventilation.
- Place drip tray on top of the Kegerator, turn it on and your Kegerator is set up.



# USING YOUR KEGERATOR

## 1. OPENING THE CO<sub>2</sub> CYLINDER MAIN VALVE:

- Before opening the main valve located on the top of the CO<sub>2</sub> cylinder, make sure the secondary shut off valve located on the lower stem pipe of the regulator is in the off position.

**NOTE: When the secondary valve (handle) is positioned horizontally, the valve is closed. When the secondary valve (handle) is positioned vertically, the valve is open. To open the main CO<sub>2</sub> valve, [slowly] turn the main counter clockwise until fully open. You will notice needles on both gauges start to climb.**

## 2. ADJUSTING THE CO<sub>2</sub> REGULATOR:

There are 2 pressure gauges on the CO<sub>2</sub> regulator. The upper gauge, #1, monitors "LOW" internal Keg pressure and must be adjusted to the correct operating pressure of 10-12 PSI/lbs. The lower gauge, #2, monitors "HIGH" (CO<sub>2</sub> cylinder) pressure and is not adjustable. The high pressure gauge also acts as a fuel gauge to let you know when the CO<sub>2</sub> cylinder needs refilling.

**IMPORTANT: The internal operating pressure of the beer keg should be adjusted and maintained between 10-12 psi. To adjust the "LOW" pressure gauge;**

- \* With your hands, turn the regulator adjustment knob clockwise (follow the arrow on the knob) this will increase "LOW" pressure. Counter clockwise rotation of the adjustment knob will decrease "LOW" pressure.
- \* When the required operating pressure is attained, retighten the adjustment knob.

You are now ready to serve cold beer.

## 3. CO<sub>2</sub> PRESSURE CHECK

After setting up the Kegerator it is important to do a CO<sub>2</sub> pressure check to make sure your system holds pressure. Making sure the system holds pressure is extremely important as it will determine that you have no leaks. This can be done in a few simple steps.

Step 1: With all your hoses and the keg connected turn the pressure on the CO<sub>2</sub> regulator up to 140kPa (about 20 psi) then turn off the valve on the top of the CO<sub>2</sub> gas cylinder.

Step 2: Wait 2 hrs and check that the pressure on the CO<sub>2</sub> regulator has not dropped since step 1. If the pressure has dropped over the 2 hr period then go over all the hose connections with soapy water to ensure you have no CO<sub>2</sub> leaks then repeat the two steps above.

## 4. SET REFRIGERATOR TEMPERATURE

- Use the up and down arrows on the front of the Kegerator to adjust the temperature.
- **This Kegerator has been mass balanced to be used at 4°C with a psi of 12 to serve beer at 2.5 volumes of CO<sub>2</sub>.** The above are the recommended settings for this Kegerator.
- The fan button on the Kegerator is designed to be used while serving beer to keep the tap tower cool and to help stop over foaming while pouring.

## 5. BEER TEMPERATURE

Correct consistent temperature is an important factor to consider when storing and dispensing draught beer. Therefore, please adhere to the following guidelines:

- Beer can freeze, so it is important to select and maintain proper operation temperatures inside the Kegerator body.

**NOTE: Beer will start to freeze at -2°C [28°F].**

- Optimum temperatures for serving cold beer are 2-4°C [35.5-39°F] (depending on the style of beer and personal tastes).
- Temperatures that are too cool or too warm may cause flavour loss, off tastes and dispensing problems.
- Periodically monitor your Kegerator (adjust as necessary).
- Keep the Kegerator door closed as much as possible to avoid temperature fluctuations.



# OPERATING INSTRUCTIONS

## 1. REPLACING AN EMPTY CO<sub>2</sub> CYLINDER:

- Close the main cylinder valve by turning in a clockwise direction.
- Close the secondary shut-off valve by turning to a horizontal (east/west) position on the lower stem pipe.
- Remove the empty cylinder.
- Remove dust cap from new and/or replacement CO<sub>2</sub> cylinder.
- Reattach regulator assembly to new/replacement cylinder (tighten with wrench).
- Slowly open main valve all the way.
- Readjust regulator pressure (if necessary) between 10 - 12 PSI/lbs.
- Open the secondary shut-off valve by turning to a vertical (north/south) position on the lower stem pipe.

## 2. FILLING YOUR KEG:

- Take off your Keg lid by pulling back the lid lever.  
**Clean and sanitise your Keg.**

**SEE CLEANING AND MAINTENANCE.**

**NOTE: You can fill it with CO<sub>2</sub> before filling it with beer to ensure that there is no oxygen in the Keg if you wish. Make sure you release the pressure from the Keg before opening.**

- To fill your Keg with beer, use an auto syphon to transfer beer from your fermenter to the Keg. Do not allow the beer to splash in the Keg as this will introduce oxygen into your beer and create off flavours.
- When you have finished adding your beer, put the lid back on and close it by pulling the lever down and make sure the Keg is sealed properly.

## 3. CARBONATING YOUR BEER:

Using CO<sub>2</sub> to force carbonate your beer is a method of carbonating beer quickly. When doing so, there is always a risk of over-carbonating, so please be extremely cautious. There's various methods to force carbonate beer. The below is a commonly used method.

- Chill the keg in the kegerator for 1 hour after transferring the beer.
- Connect the CO<sub>2</sub> line by attaching the grey gas disconnect to the 'in' post on your keg. Important: Make sure your liquid line (black) is NOT connected to the tap tower at this point.

- Adjust the pressure to 30 psi and leave for 2 days.
- Drop pressure to about 12 psi and leave for one more day.
- Take CO<sub>2</sub> line off, pull the purge valve on top of the keg lid to release some pressure if necessary. Be careful as the beer may foam.
- Chill the keg for 4 hours. Connect the CO<sub>2</sub> line at 8-10 psi and enjoy your beer.

## 4. DISPENSING BEER:

Use the following techniques to dispense beer with approximately 2 cm (0.7") of head.

- Rinse a 'beer clean' (rinsed with water) glass under cold water.
- Place glass beneath tap, and tilt at a 45° angle. Leaving approximately 0.5 cm (0.2") between the glass and the tap.
- Fully draw the dispenser handle and fill the glass to 2/3 full.
- Level the glass and finish topping off by continuing the pour in the centre of the glass.
- Make sure the handle is fully returned to its previous 'off' position when the draw is complete.

### DO NOT:

- Begin the draw with the glass in an upright position.
- Use frosted glassware, as the temperature between the frozen glass and the beer in the keg can cause a 'wild' draw (too much foam).
- Partially (or slowly) draw the dispenser handle, this will lead to unnecessary turbulence in the dispenser tap as the beer travels through it, causing a substantial amount of foam in the glass.

## 5. A NOTE ON FINE TUNING YOUR KEGERATOR

- There are three factors in fine tuning your Kegerator, gas pressure, beer temperature and pouring hose length. We supply 3 m (9.8 ft) hoses which helps to reduce the pressure at the tap. This allows you to have a higher pressure in your keg, which adds more gas to the beer but still pours without excessive frothing.
- The colder the beer the more gas it will hold. 3 m (9.8 ft) of hose will allow you to increase the

gas pressure on your keg to 14 PSI at 3°C and still get a perfect pour. This should pour a beer with a head, at a good speed and the beer should have enough gas to continue to release gas throughout the whole glass. If you want less gas then reduce the pressure. If pouring is then too slow then reduce the length of the tube.

- If you want warmer beer then reduce the pressure.

## CLEANING AND MAINTENANCE

Regular cleaning and maintenance is a key factor in safe guarding the longevity of the Keg, the quality of the dispensed beer as well as a trouble free day to day operation of your Kegerator.

### 1. KEGERATOR BODY

- Always disconnect the power cord before cleaning and/or servicing the appliance. Do not use coarse or aggressive cleaning agents as they can damage the control panel and/or painted surfaces.
- Clean the exterior cabinet with warm water and detergent, adding 1-2 spoonfuls of vinegar.
- After cleaning connect the appliance to power supply.
- If you do not intend to use the appliance for long periods of time, disconnect the power cord. Clean the appliance and leave the door ajar to reduce the mould/mildew from accumulating inside the cabinet.

**NOTE:** 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. Defrosted water collects inside the drain trough and passes through the drain outlets in the rear wall into a drain pan situated above the compressor, where it evaporates.

### 2. DISPENSE SYSTEM

Beer lines have to be periodically cleaned because of crystallised build up which forms on the fittings, lines and taps, commonly referred to as 'beerstone'. If 'beerstone' is not completely removed in a

cleaning process it will leave an unsanitary surface that can harbour microorganisms which will cause undesirable flavour and/or cause the beer to go flat. Sufficient 'beerstone' will also lead to dispense problems ranging from 'wild' beer, regardless of the carbonation levels or quality (age) of the beer in the Keg.

- We recommend that you clean your Kegs and beer lines after each Keg.
- After rinsing any beer and residue out of the Keg, add 2 tsp Mangrove Jack's Cold Water Detergent with 5 L (1.3 US Gal) of water. Put the lid on and shake well.
- Connect the gas and liquid disconnects and run the liquid out through the tap. Work the tap a few times to aid in cleaning. Once empty, rinse the Keg out thoroughly, fill with 5 L (1.3 US Gal) of water and 2 tsp Mangrove Jack's No Rinse Sanitiser and run this through the tap to rinse.

**NOTE: If you have trouble manipulating the tap lever this is usually indicative that it may require cleaning.**

**DO NOT apply force to move the handle in this situation as it will likely lead to damage in the handle and/or tap, and will not be covered by your warranty.**



**MANGROVE  
JACK'S**

## MANGROVE JACK'S KEGERATOR

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### 36 MONTH WARRANTY

- This Kegerator comes with a full 36 month warranty against any manufacturer faults or defects.
- This warranty does not cover any faults or defects caused by power surges, exposure to excessive water or outside weather conditions, or any operation outside the uses stated in the instruction manual.
- For any warranty claims or information;

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See Mangrove Jack's for all your homebrewing  
and beer dispensing needs.

