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OUTDOOR REFRIGERATOR AND BEER DISPENSER

Use and Care and Installation Guide



MODELS:
RF24R
RF24T



A MESSAGE TO OUR CUSTOMERS

Thank you for selecting this DCS Outdoor Refrigerator/Beer Dispenser. Because of these appliances' unique features we have developed this Use and Care and Installation Guide. It contains valuable information on how to properly install, operate and maintain your new appliance for years of safe and enjoyable operation.

To help serve you better, please **fill out and submit your Product Registration by visiting our website at www.dcsappliances.com** and selecting "Customer Care" on the home page and then select "Product Registration". In addition, keep this guide handy, as it will help answer questions that may arise as you use your new appliance.

For your convenience, product questions can be answered by a DCS Customer Care Representative at 1-888-936-7872, or email: customer.care@fisherpaykel.com.

NOTE: Please write the Model, Code, and Serial Number on this page for references (the serial plate is located on the upper left side, inner wall).

MODEL NUMBER _____ CODE _____ SERIAL NUMBER _____

NOTE: Inspect the product to verify that there is no shipping damage. If any damage is detected, call the shipper and initiate a damage claim. DCS by Fisher & Paykel is not responsible for shipping damage.

DO NOT discard any packing material (box, pallet, straps) until the unit has been inspected.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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SAFETY PRACTICES & PRECAUTIONS

To reduce the risk of fire, electric shock, or injury to persons read these SAFETY PRACTICES AND PRECAUTIONS before operating this appliance. Use this appliance only for its intended purpose as described in this User Guide.

WARNING

When using this appliance always exercise basic safety precautions including the following:

DANGER!

- This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure they do not play with the appliance.
- Risk of child entrapment. Before you throw away your old refrigerator/beer dispenser:
 1. Take off the doors.
 2. Leave the shelves in place so that children may not easily climb inside.

ELECTRICAL

- This appliance must be properly installed in accordance with the installation instruction before it is used.
- Never unplug your refrigerator by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all electric service cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion along its length or at either the plug or appliance end. If the power supply cord is damaged, it must only be replaced by your Fisher & Paykel Appliances Authorized Service Center because special purpose tools are required.
- Unplug your refrigerator before cleaning, or replacing the light bulb.

STORING FOOD AND DRINKS

- Never store volatile or flammable materials in your refrigerator as they may explode.
- Never freeze liquids in glass containers. Liquid expands during freezing which may cause the container to explode.
- Do not consume food if it is too cold. Food removed from the freezer compartment may be cold enough to cause damage when brought into contact with bare skin, e.g. frozen ice cubes.

POWER FAILURE – FOOD SAFETY

- Do not refreeze foods that have thawed completely. Follow the recommendations below if you discover food that has thawed:
 1. **Ice crystals still visible** – food may be refrozen but should be stored for a shorter period than recommended.
 2. **Thawed but refrigerator cold** – refreezing generally not recommended. Fruits and some cooked food can be refrozen but use as soon as possible.
 - Meat, fish, poultry** – use immediately or cook, then refreeze.
 - Vegetables** – discard as they usually go limp and soggy.
 3. **Thawed but warmer than 4°C/40°F** – red meat can be cooked immediately and refrozen but use as soon as possible. Discard all other frozen foods.
- Do not refreeze frozen foods that have thawed completely. The food may be dangerous to eat.

CLEANING

- Many commercially available cleaning products contain solvents which may attack plastic components of your refrigerator/beer dispenser and cause them to crack. Please refer to the Care and Maintenance section of this booklet for further advice (see pages 15-16).

DISPOSAL

- Extreme care must be taken when disposing of your old appliance to avoid hazards. The refrigerant gas must be safely removed.
- Your Fisher & Paykel Appliances Authorized Service Center will be able to give advice on environmentally friendly methods of disposing of your old refrigerator/beer dispenser.

INSTALLATION – ESSENTIAL REQUIREMENTS

POWER

- The appliance must be installed so the power plug is accessible.
- To ensure that the appliance is not accidentally switched off, connect your refrigerator/beer dispenser to its own power point. Do not plug in any other appliance at this power point or use extension cords, or double adapters, as the combined weight of both power cords can pull the double adapter from a wall outlet socket.
- For power requirements, refer to the information on the serial plate located at the front bottom right-hand side of the refrigerator when the door is open.
- It is essential that the appliance be properly grounded (earthed) with a three prong receptacle. Never cut or break off the grounding prong to fit a two-prong outlet.

LOCATION

- Your refrigerator/beer dispenser should not be located in direct sunlight.

STABILITY

- It is important that all four corners of the refrigerator/beer dispenser base are supported firmly on a solid level surface to eliminate any cabinet movement.
- Installing the appliance on a soft or uneven or unlevel floor may result in twisting of the cabinet and poor sealing of the doors. If the doors do not seal properly, warm air will enter the food storage areas causing the temperature to increase, resulting in food spoilage and food loss.
- Before moving your refrigerator/beer dispenser into its position, ensure that the adjustable front feet are fully retracted.
- Position your refrigerator/beer dispenser. Turn to lower the front leveling leg. Raise the front of the appliance until it is stable and doors move towards the closed position, on their own, when open.
- The front leveling leg on the hinge side should take the majority of the weight of the cabinet and the cabinet should be stable, i.e. cabinet should not rock or wobble.

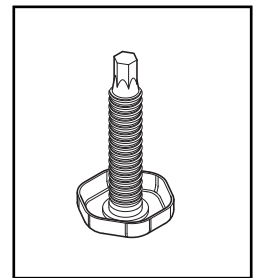


Fig. 01 LEVELING LEG

BEFORE PLACING FOOD IN THE FRESH FOOD COMPARTMENTS

- Remove all packaging. Ensure that all transit tape is removed from the refrigerator.
- Clean the inside of the appliance with warm water and a little liquid detergent to remove manufacturing and transportation dust.
- Allow the refrigerator/beer dispenser to run empty for 2 - 3 hours to allow each compartment to cool to the appropriate temperature.
- The appliance may have an odor on its initial operation, but this will go away when the refrigerator/beer dispenser have cooled sufficiently.

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR REFRIGERATOR/BEER DISPENSER

ELECTRICAL CONNECTION:

Check serial plate for correct power supply. Use only electrical power supply as specified on your appliance serial nameplate. **Do not use an extension cord!**

WARNING!

Do not splash or spray water from a hose onto the refrigerator! Doing so may cause an electrical shock, which may result in severe injury or death.

GROUNDING METHOD

This product is factory equipped with a power supply cord that has a three-pronged grounded plug. It must be plugged into a mating grounding type receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the customer to exchange the existing receptacle in accordance with the National Electrical Code and applicable local codes and ordinances. The third ground prong should not, under any circumstances, be cut or removed. All UL listed refrigerated products are equipped with this type of plug.

A ground fault circuit interrupter (GFI) electrical receptacle is to be used to supply electrical power to the refrigerator for outdoor applications. Contact an electrician if you need to install one to supply electrical power to your outdoor refrigerator.

POWER REQUIREMENTS:

- 120V 60Hz
- 1800 watt
- 3 wire outlet
- 15 amp circuit

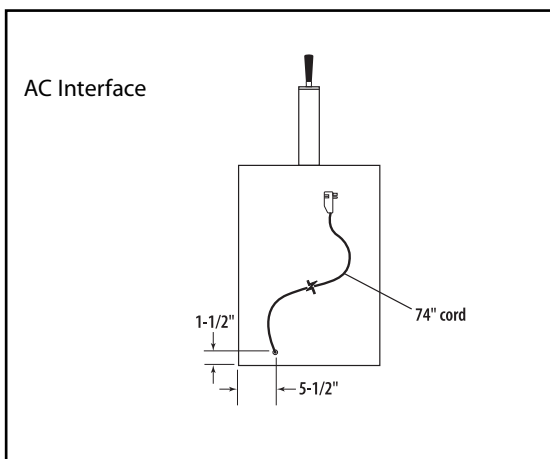


Fig. 02

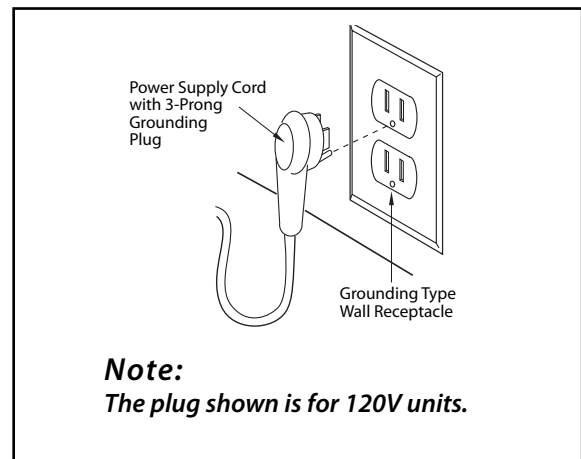


Fig. 03

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR REFRIGERATOR/BEER DISPENSER

SELECT LOCATION:

The proper location will ensure peak performance of your appliance. Choose a location where the unit will be out of direct sunlight, away from heat sources and moisture. Units with fan cooled condensers can be built in. Unit should be operated in a properly ventilated area with ambient temperatures above 40 degrees and below 100 degrees Fahrenheit.

Installation should be such that the cabinet can be moved for servicing if necessary.

CABINET CLEARANCE:

Ventilation is required from the bottom front section of the unit. Keep this area open and clear of any obstructions.

The adjacent cabinets and counter top can be built around the unit as long as no top trim or counter top is installed lower than the top of the hinge.

SIDE TRIM INSTALLATION:

Attach side trim to the inner side of the cabinet so that the trim faces outward (away from the appliance's door) and fasten with appropriate screws suitable for the type of cabinet material.

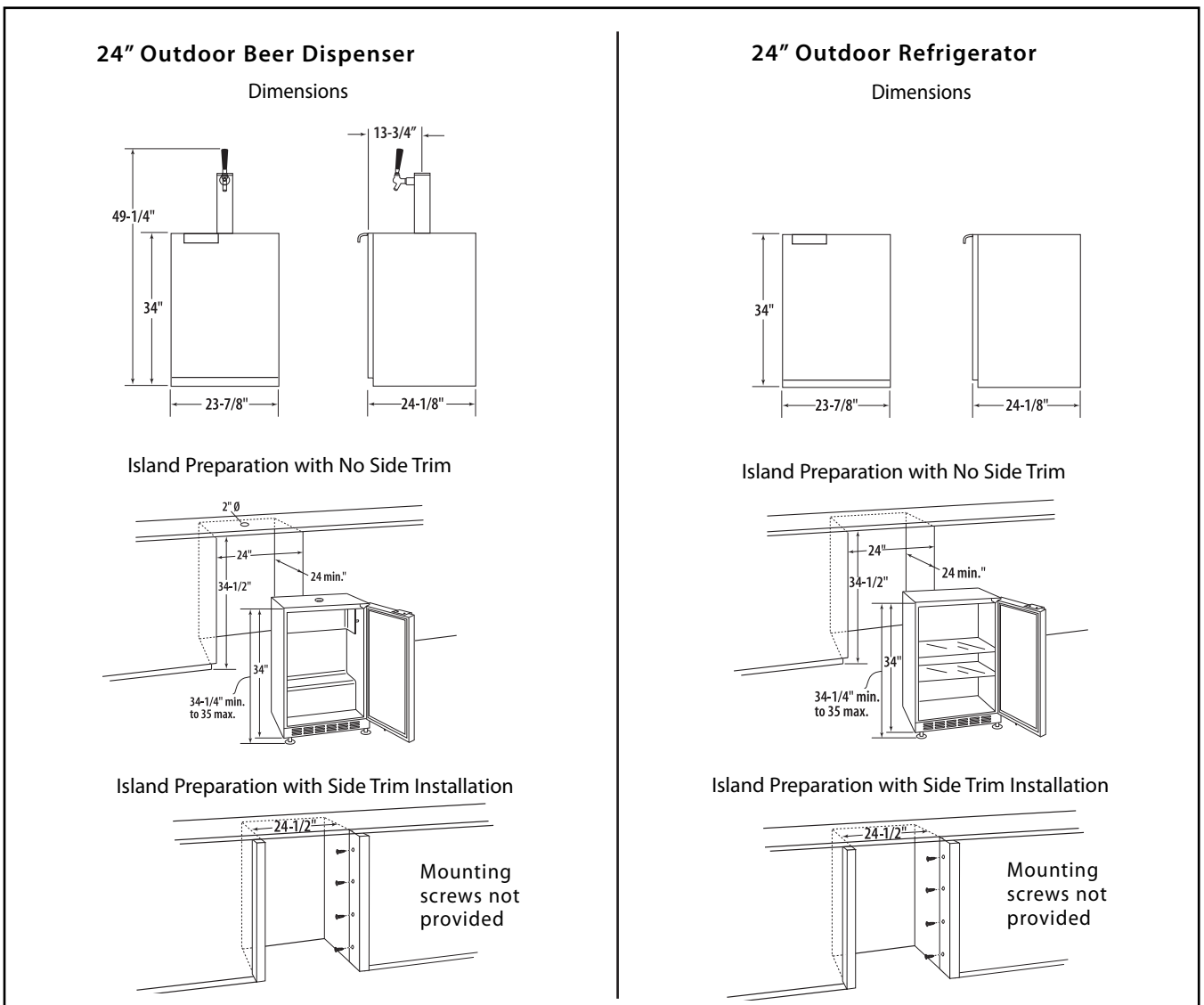


Fig. 04

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR REFRIGERATOR/BEER DISPENSER

ISLAND BEER DISPENSER INSTALLATION:

When installing the Beer Dispenser under a counter and using a remote location for the Dispenser Tower, follow instructions below. Steps need to be taken to insure proper temperatures are maintained in the dispenser.

IMPORTANT:

All holes must be sealed to prevent air leak. Placement of the tower can be done by cutting a hole in the counter top directly above the existing hole of the Beer Dispenser unit (refer to tower template for dimensions Fig. 05).

1. Drill a 1-5/8" hole drilled thru the counter directly above the hole in the dispenser cabinet. Use the dimensions shown to align both holes. When properly placed, you will see thru both holes.
2. Drill four 1/8" pilot holes at 2-5/8" apart using the large hole as a center point (see Fig. 05).
3. Using some insulating foam rubber (not included), slide it over the beer line far enough to bring the hose up thru the top of the cabinet and counter.
4. Connect the beer line assembly to the tower as per "Assemble and Connect Parts" on page 10.
5. Slide the insulating foam rubber into the hole in top of the dispenser, making an air tight seal.
6. Mount the tower to the top of the cabinet and fasten securely.
7. Make connections to the keg and CO₂ cylinder as per "Assemble and Connect Parts" on page 10.

NOTE:

When there is a large build up of frost or ice on the evaporator plate, the drip pan may not be large enough to retain all of the melted ice. The evaporator plate should never have more than 1/8" of frost at any time.

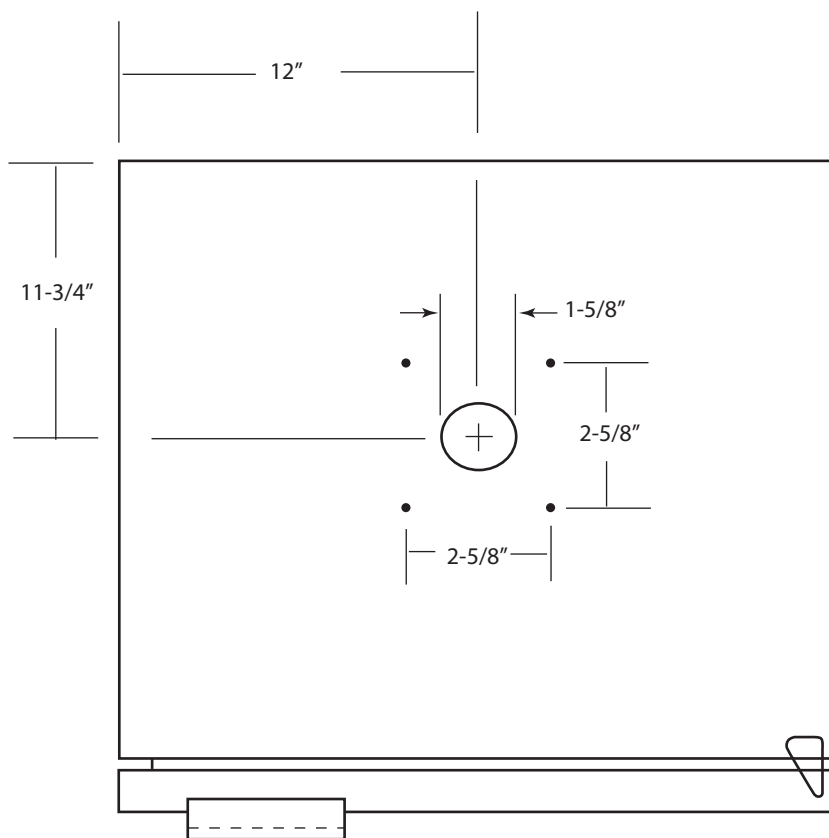


Fig. 05

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR BEER DISPENSER COMPONENTS

Contents of Kit:

Draft Tower Assembly
Keg Coupler
Air Line with Clamps
Single Gauge Regulator
5 lb. CO ₂ Empty Cylinder

Tools needed:

Crescent Wrench
Pliers
Screwdriver

Q. WHAT SIZE KEG WILL FIT INTO MY REFRIGERATOR?

Approximate measurements required to tap most kegs:

	Quarter Barrel	Half Barrel
Height	17-21 inches	25-29 inches
Diameter	16-20 inches	18-22 inches
Weight	80-85 pounds	160-180 pounds

Check with your local beer wholesaler or retailer to verify actual keg sizes, including tap heights.

Q. CAN MY REFRIGERATOR MAINTAIN TEMPERATURES BETWEEN 34°-38° F?

Draft beer is not pasteurized, so it must be kept cold, preferably 38°. Temperature above 38° may cause the beer to become wild, turn sour and cloudy.

Draft beer should be consumed within 30-45 days. It is not pasteurized, and will lose its original brewery fresh taste and aroma the older it gets.

Q. HOW MUCH BEER WILL I CONSUME IN A 30 DAY PERIOD?

There are two keg sizes: the quarter barrel containing 7-3/4 gallons or approximately 3-1/2 cases of 12 ounce bottles or cans; the half barrel containing 15-1/2 gallons or approximately 7 cases.

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR BEER DISPENSER COMPONENTS

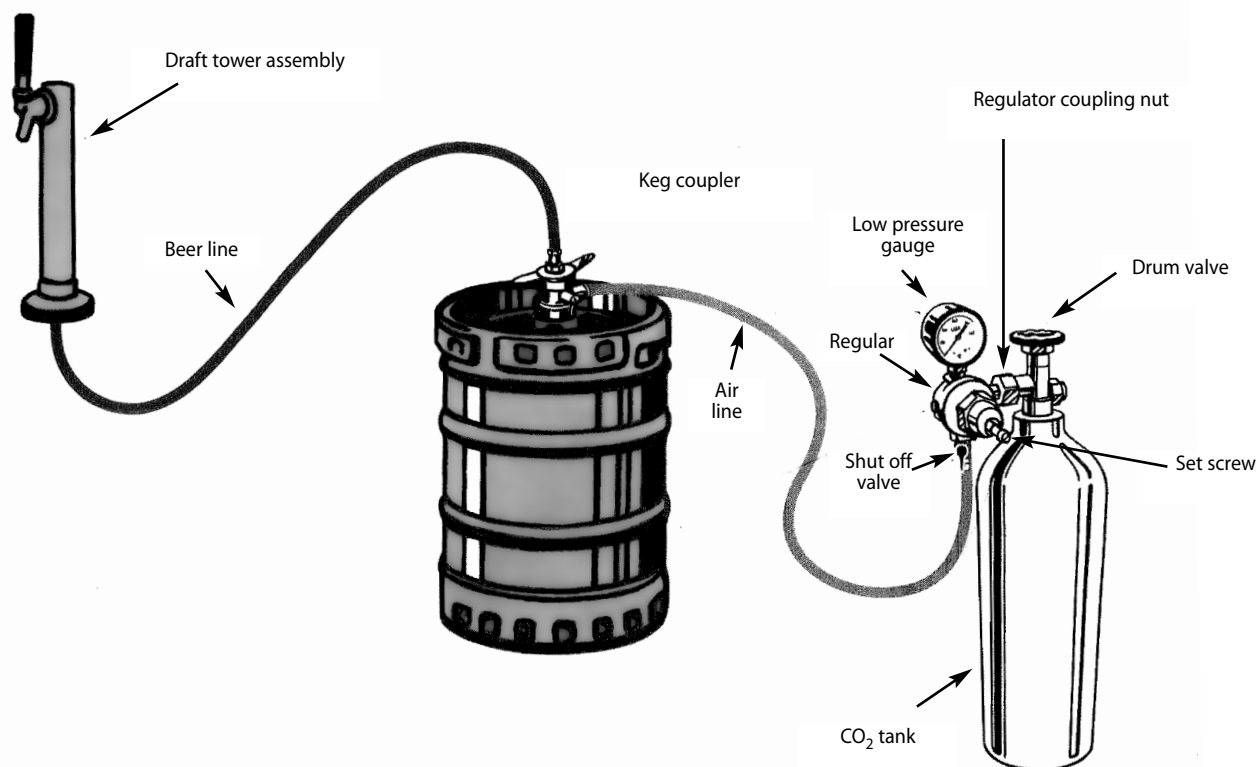
WARNING!

CO₂ can be dangerous.

1. ALWAYS connect CO₂ gas cylinder to reducing valve or regulator.
2. NEVER connect gas cylinder directly to keg.
3. ALWAYS secure gas cylinder in upright position.
4. ALWAYS keep gas cylinder away from heat.
5. NEVER drop or throw gas cylinder.
6. ALWAYS ventilate after CO₂ leakage.

If it becomes difficult to breathe and your head starts to ache, abnormal concentrations of carbon dioxide may be present in the area. Leave the room immediately.

Gas cylinder should be stored in the coolest part of the establishment, preferably at 70° F.



INSTALLATION

HOW TO INSTALL YOUR OUTDOOR BEER DISPENSER COMPONENTS

ASSEMBLE AND CONNECT PARTS

1. Screw the black faucet knob onto the faucet (Fig. 06).
2. Mount the draft tower onto the counter top using the four furnished screws and the one mounting gasket (Fig. 07).
3. Attach the elbow to the top of the keg coupler, making sure to use a black washer (Fig. 08).
4. Attach the beverage line coming from the draft tower to the elbow. Use the black washer inside the hex nut and tighten the beverage line securely with a crescent wrench (Fig. 09).
5. Fasten the CO₂ regulator to the CO₂ cylinder, tightening the CO₂ nut securely. Do not over tighten; overtightening may damage the washer in the stem of the regulator (Fig. 10). Ensure valve is off.
6. Attach one end of the red air hose to the hose barb on the CO₂ regulator, using one of the two snap clamps provided (Fig. 11). Use pliers to snap the clamp tight to assure that there is no gas leak.
7. Place the CO₂ cylinder and regulator inside one of the corners of the refrigerator. It is important that the cylinder be kept in an upright position to operate efficiently, using a chain or heavy cord if a wire rack is not provided (Fig. 12).
8. Fasten the other end of the red air line to the keg coupler using the remaining snap clamp (Fig. 13).



Fig. 06



Fig. 07

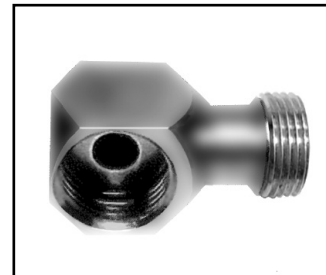


Fig. 08

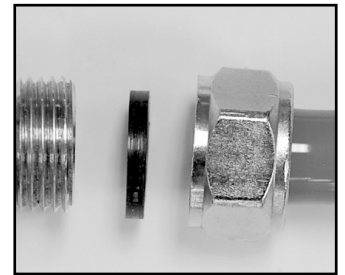


Fig. 09

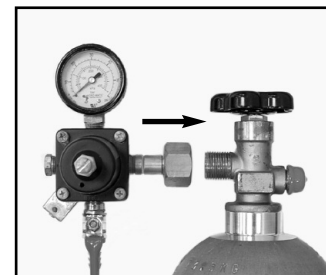


Fig. 10

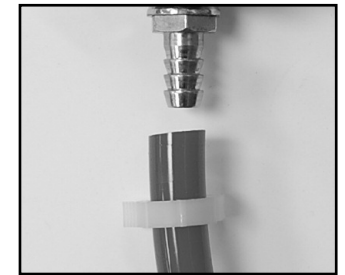


Fig. 11



Fig. 12

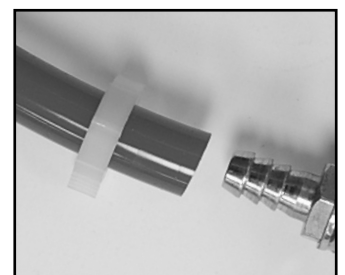


Fig. 13

INSTALLATION

HOW TO INSTALL YOUR OUTDOOR BEER DISPENSER COMPONENTS

PARTS OF A CO₂ REGULATOR

1. Pressure gauge (reads the amount of internal keg pressure).
2. Regulator adjustment screw (after keg is tapped, screw clockwise until pressure gauge indicates between 12 and 14 lbs.).
3. Adjustment lock nut (once the pressure gauge is between 12 and 14 lbs., tighten adjustment nut.)
4. Shut-off valve.
5. CO₂ nut (use to connect to the tank).

HOW TO REPLACE AN EMPTY CO₂ CYLINDER

1. Close shut-off valve "B".
2. Close cylinder valve by turning clockwise "A".
3. Remove regulator from empty cylinder "D".
4. Remove dust cap from new cylinder at "D".
5. With cylinder valve "A" in closed position, reattach regulator to cylinder at "D". (Check condition of gasket/o-ring).
6. Open valve "A" all the way. (This is important because the cylinder valve seals in two places.)
7. Open shut-off valve "B".
8. Check gauge pressure "C" (12-14 lbs.) and adjust if necessary.

CO₂ CYLINDERS (It is recommended to have an extra cylinder on hand)

Cylinder	Dia.	Ht.	Empty Weight	Full Weight
1-1/2 lbs.	3-1/2"	18-1/4"	6-1/2 lbs.	9 lbs.
5 lbs. (provided)	5"	17-1/2"	12-1/2 lbs.	17-1/2 lbs.

Note:

It takes about 1/2 lb. of CO₂ to dispense an 1/2 barrel of beer. A 2-1/2 lb. CO₂ cylinder should dispense between 4 to 5-1/2 barrels or 8 to 10-1/4 barrels. A 5 lb. CO₂ cylinder should dispense between 8 to 10-1/2 barrels or 18 to 20-1/4 barrels.

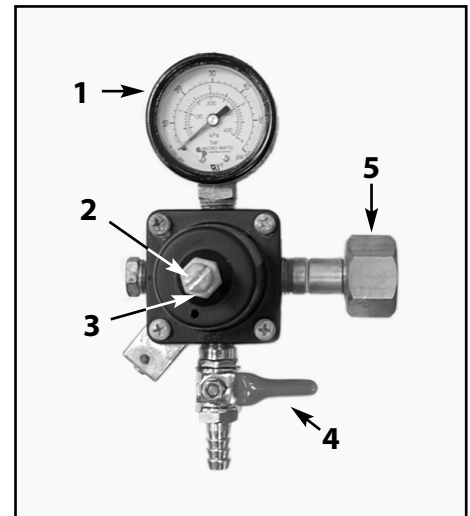


Fig. 14

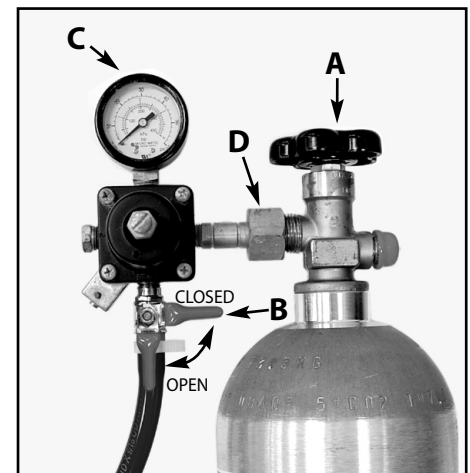


Fig. 15

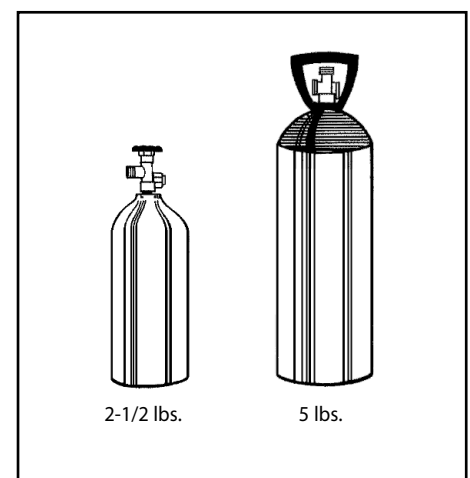


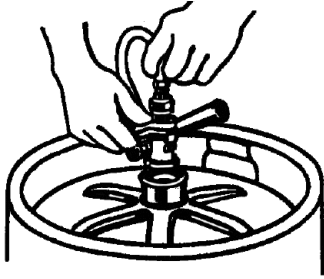
Fig. 16

INSTALLATION

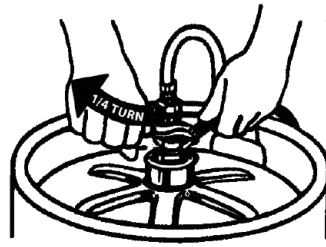
TAPPING PROCEDURES

LEVER TYPE KEG COUPLER

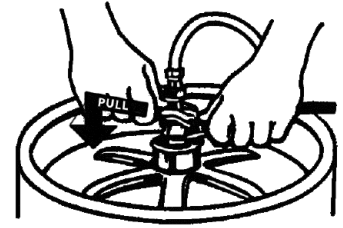
(Taps most major domestic brands)



1. Align lug locks on tap head with lug housing in top of keg; insert tap head.



2. Turn tap head handle 1/4 turn clockwise; the tap head is now secured to the keg.



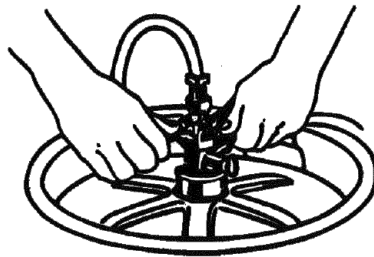
3. Pull tap handle out and push down to open beer and CO₂ ports in the keg. The keg is now tapped.

OPTIONAL WING TYPE KEG COUPLER

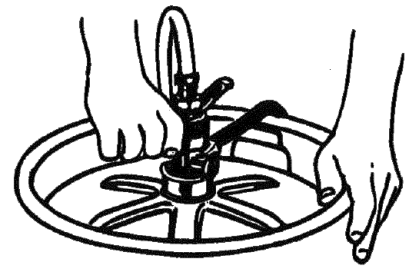
(Taps most major domestic brands)



1. Align lug locks on tap head with lug housing in top of keg; insert tap head.



2. Turn tap head handle 1/4 turn clockwise; the tap head is now secured to the keg.



3. Rotate on/off valve handle 1/4 turn clockwise to open beer and CO₂ ports in the keg. The keg is now tapped.

USING THE REFRIGERATOR/BEER DISPENSER

TEMPERATURE CONTROL

Initially set the cold control knob midway between the numbers. After at least 2 hours, adjust to the temperature that suits you. The higher the number you select, the cooler the temperature (Fig. 17).

The temperature control knob is located at the bottom front of the cabinet, just behind the square opening near the middle of the venting grill.

DEFROSTING INSTRUCTIONS (IF NEEDED)

Never use a scraper or any tool that might scratch or pierce the cooling plate. Follow these steps whenever 1/4 inch or more of frost accumulates:

1. Disconnect the power cord and set the cold control knob to "OFF" position.
2. Remove contents.
3. Place pans of hot water on the shelf under cooling plate if you wish to speed up defrosting.

Note:

Place a clean cloth under the hot pan of water to protect the glass shelf from breaking.

4. Wipe out the interior and replace contents.
5. Connect power cord to outlet.
6. Set temperature control to desired level.

HELP PREVENT TRAGEDIES. . .

Each year children die because they climb inside a discarded refrigeration product, get trapped inside and suffocate. Take precautions to prevent such tragedies by removing the door, taping or chaining it shut before discarding.

ALL REFRIGERATOR MODELS

All refrigerator models automatically defrost their cooling plate during each compressor off cycle. No manual defrosting is required.

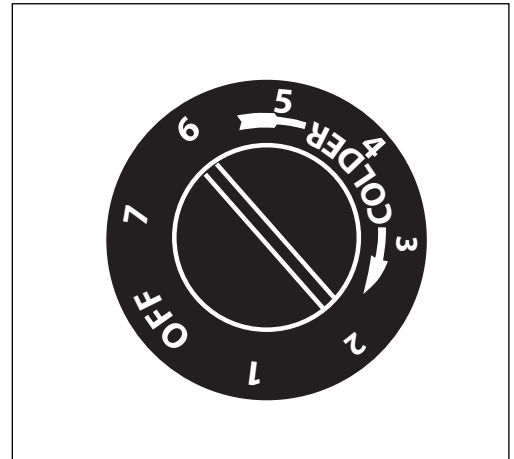
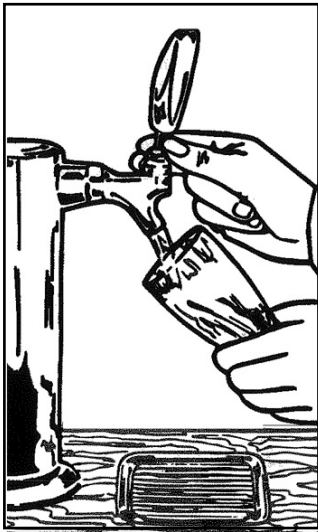


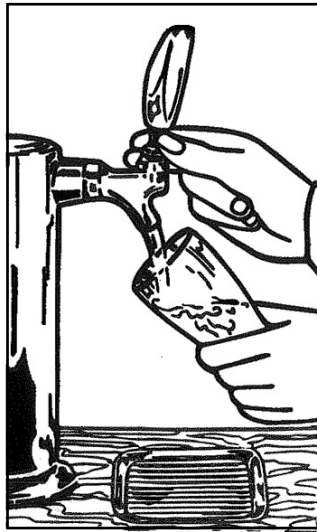
Fig. 17

USING THE REFRIGERATOR/BEER DISPENSER

DRAW A GLASS OF BEER



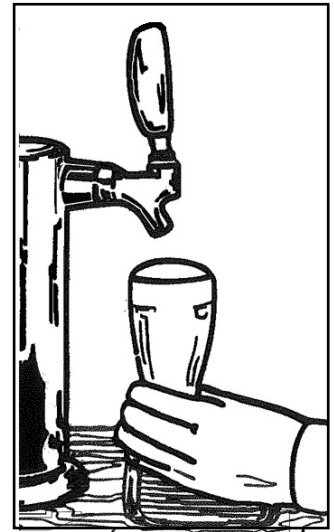
1. Start with a clean beer glass that has been wetted in cold water. Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.



2. After the glass has reached half full, gradually bring the glass to an upright position.



3. Let the remaining beer run straight down the middle. This insures proper release of CO₂ by producing a 3/4" to 1" foam head.



4. Close the faucet completely and quickly.

CARE AND MAINTENANCE

HOW TO CLEAN AND MAINTAIN YOUR UNIT

Condenser

The condenser coil under the cabinet for forced air unit does require frequent cleaning. Satisfactory cooling depends on adequate ventilation over the condenser coil. Be sure that nothing obstructs the air flow openings in the lower front of the cabinet. At least once or twice a year brush or vacuum lint and dirt from the condenser coil for efficient performance by unscrewing the grill on the bottom front of the cabinet.

Cabinet

The stainless steel cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. Never use abrasive scouring powders.

Interior

It is important to keep the interior of the refrigerator/beer dispenser clean to help prevent food from becoming contaminated during storage. The amount and types of food stored determines how often cleaning should be carried out (ideally once every 1 or 2 weeks) in the refrigerator. Remove the shelves from cabinet and door. Wash shelves and storage bins in warm water and detergent; rinse in clean water and dry before replacing. Wash interior compartment with mild soap and water. Wipe over the interior surfaces with warm water and detergent or baking soda dissolved in warm water (add 1 teaspoon of baking soda to each 1 pint [500 ml] of water). Do not use an abrasive powder, solvent, polish cleaner, abrasive cloths, highly perfumed, strong smelling cleaners or undiluted detergent on any part of the refrigerator or beer dispenser. Rinse with clean water. To help remove "old stale refrigerator" smells, add a few drops of vanilla essence or vinegar to the water before cleaning.

Exterior – Stainless Exterior Door

It is important when cleaning the exterior door surface of your refrigerator or beer dispenser, to only use liquid dishwashing detergent, dissolved in warm water. Dry the door with a clean, lint-free cloth. The use of any abrasive or stainless steel cleaners and solvents will damage the door surface.

Other Exterior Surfaces and Door Gasket

Clean all other exterior surfaces with warm water and detergent. If necessary, clean the magnetic door gasket with an old toothbrush, warm water and detergent.

Interior – Glass Shelves

Clean with warm water and detergent or a glass cleaner. If cleaning the shelves without removing from the cabinet, use only warm water and detergent as a glass cleaner can damage the plastic components of your refrigerator/beer dispenser.

Important Note:

Many commercially available cleaning products contain solvents that may attack the plastic components of your refrigerator and cause them to crack. It is important to use only warm water and a small amount of liquid dishwashing detergent on any plastic components inside and outside your refrigerator. Avoid using anti-bacterial cleaning products on either the interior or exterior of the cabinet as they may cause rusting of metal components and cracking of plastic components.

CARE AND MAINTENANCE

REPLACE INTERIOR LIGHT BULB

When supplied with an interior light, your refrigerator uses a 15 Watt appliance light bulb. To replace the light bulb, proceed as follows:

1. Unplug the power cord from the power supply.
2. Open the cabinet door and remove the glass shelves.
3. Remove the 3 screws on the front face of the light lens using a Phillips screwdriver.
4. Remove the lens.
5. Unscrew the existing bulb and replace with an equivalent 15 Watt, threaded, intermediate base appliance bulb. Do not replace with a bulb higher than 15 Watts.
6. Reassemble.

To clean the light assembly, disconnect the power cord and let the light cool. Wipe the assembly with a mildly damp cloth. Dry the unit completely before connecting the power cord. Make sure you disconnect the refrigerator's power cord plug from the electrical receptacle **BEFORE** you clean the light assembly.

THINGS TO REMEMBER. . .

1. Allow 24 hours for your refrigerator to reach a new temperature setting.
2. The motor will start and stop often. It must do this to maintain the temperature you select.
3. Keep your refrigerator reasonably level.
4. Unplug the refrigerator before working on anything with the electrical system.
5. Exercise caution when sweeping, vacuuming, or mopping near the front of the unit. Damage to the grill and/or the light fixture switch can occur.
6. For all cleaning of the refrigerator interior, mix 2 tablespoons baking soda with 1 quart warm water or use mild soap. Do not use strong cleaners or scouring powder or pads.
7. Keep your refrigerator out of direct sunlight.
8. Do not splash or spray water on or under the refrigerator.
9. Clean your refrigerator's condenser periodically to maintain proper cooling performance.

ENERGY SAVING TIPS

1. Reduce door openings.
2. Close the door as soon as you can.
3. Keep the coils on bottom of the refrigerator clean.
4. Adjust the temperature control to a warmer setting when practical.
5. Don't put hot foods in the refrigerator.
6. Keep unit away from the stove or other heat sources.

MOVING OR STORING YOUR REFRIGERATOR

If your refrigerator or beer dispenser is turned off for any reason, wait 10 minutes before turning it back on. This will allow the refrigeration system pressures to equalize before restarting.

MOVING YOUR REFRIGERATOR OR BEER DISPENSER

- Turn off the appliance and unplug from the power point. Remove all food.
- Turn the leveling legs in as far as they will turn (see page 4, Stability).
- Ease the refrigerator out of its position. Tuck the power cord away and tape the doors closed. Tape the shelves in place. If the cabinet needs to be placed at an angle or laid down, carefully lay it on its side (the right hand side when viewed from the front).
- Relocate and install. If the appliance has been left on its side for any length of time, leave it standing upright for at least 12 hours before turning on.

STORING YOUR REFRIGERATOR OR BEER DISPENSER

- When storing your cleaned appliance, leave the door open. This allows air to circulate and prevents the build up of bacteria and molds.
- Before using again, clean well using a mixture of warm water and baking soda (add 1 teaspoon of baking soda to each 1 pint [500 ml] of water). Rinse with clean water.

VACATION TIME

- We recommend you leave your refrigerator/beer dispenser operating while you are on vacation. It will prevent mold and odors from building up.

CAUTION!

Never transport a refrigerator on its back or side for any distance. This may damage the cooling components.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE/SOLUTIONS
ODOR IN CABINET	Interior needs cleaning
NOISY OPERATION	Cabinet not level
	Fan blade damaged. Call for service
CABINET VIBRATES	Cabinet not level
	Fan blade damaged. Call for service
CABINET LIGHT NOT WORKING (OPTIONAL FEATURE)	Bulb burned out
	Open door switch. Call for service
APPLIANCE WILL NOT RUN	Temperature control turned to "OFF"
	Line cord not plugged in
	No power at electrical outlet
	House fuse blown
APPLIANCE RUNS TOO LONG	Prolonged door openings
	Control set too cold
	Condenser needs cleaning
MOISTURE COLLECTS INSIDE	Too many door openings
	Prolonged door openings
	Hot, humid weather increases condensation
MOISTURE COLLECTS ON OUTSIDE SURFACE	Hot, humid weather increases condensation. As humidity decreases, moisture will disappear.
	Control improperly set
INTERIOR TOO HOT/TOO COLD	Control improperly set
	Faulty thermometer
	Condenser needs cleaning
	Air leaking into unit

TROUBLESHOOTING

COMMON DRAFT PROBLEM

PROBLEM	DESCRIPTION	CAUSES
WILD BEER	Beer, when drawn, is all foam, or too much foam and not enough liquid beer.	Beer drawn improperly
		Creeping regulator
		Applied pressure is set too high
		Hot spots in line
		Use of non-insulated beer line
		Beer runs are too long for proper cooling
		Tapped into a warm keg (should be 34°-38°)
		Cooler malfunctioning
		Kinks, dents, twists or other obstructions in line
Faucets in bad, dirty or worn condition		
CLOUDY BEER	When beer in glass appears hazy, not clear.	Frozen or nearly frozen beer
		Old beer
		Beer that has been unrefrigerated for long periods of time
		Dirty glass
		Dirty faucet
		Unrefrigerated foods placed on top of cold keg
FLAT BEER	Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavor.	Dirty glasses (not beer clean)
		Sluggish regulator
		Applied pressure is set too low
		CO ₂ is turned off at night
		Contaminated air source (associated with compressed air)
		Moisture in air system
		Beer too cold
FALSE HEAD	Large soap-like bubbles, head dissolves very quickly	Applied pressure required does not correspond to beer temperature
		Small beer line into a large faucet shank
		Beer lines warmer than beer in keg
		Dry glasses
		Improper pour
UNPALATABLE BEER	Off-taste	Dirty or old beer lines
		Dirty faucet
		Contaminated air source, or unfiltered
		Unsanitary bar conditions

SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, please contact your local service provider or DCS Customer Care at (888) 936-7872. Before you call, please have the following information ready:

- Model Number (the serial plate is located on the upper left side, inner wall).
- Serial Number (the serial plate is located on the upper left side, inner wall).
- Code (the serial plate is located on the upper left side, inner wall).
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or email us at:

Write:

Fisher & Paykel Appliances, Inc.
Attention: DCS Customer Care
5900 Skylab Road
Huntington Beach, CA 92647

Email: customer.care@fisherpaykel.com

BEFORE YOU CALL FOR SERVICE:

Check troubleshooting on page 18.

WARRANTY

LIMITED WARRANTY

When you purchase any new DCS Refrigeration Product, you automatically receive a One Year Limited Warranty covering parts and labor for servicing within the 48 mainland United States, Hawaii, Washington, D.C. and Canada. In Alaska the Limited Warranty is the same except that you must pay to ship the Product to the service shop or for the service technician's travel to your home. Products for use in Canada must be purchased through the authorized Canadian distribution channel to ensure regulatory compliance.

You receive an additional Four Year Limited Warranty (for a total of Five Years) covering parts for the sealed refrigeration system (compressor, evaporator, condenser, filter dryer, and connecting tubing) within the 48 mainland United States, Hawaii, Washington, D.C. and Canada. In Alaska the Limited Warranty for the sealed refrigeration system is the same except that you must pay to ship the Product to the service shop or the service technician's travel to your home.

FISHER & PAYKEL UNDERTAKES TO:

Repair without cost to the owner either for material or labor any part of the Product, the serial number of which appears on the Product, which is found to be defective. In Alaska, you must pay to ship the Product to the service shop or for the service technician's travel to your home.

If we are unable to repair a defective part of the Product after a reasonable number of attempts, at our option we may replace the part or the Product, or we may provide you a full refund of the purchase price of the Product (not including installation or other charges).

This warranty extends to the original purchaser and any succeeding owner of the Product for products purchased for ordinary single-family home use.

All service under this Limited Warranty shall be provided by Fisher & Paykel Appliances Inc. or its Authorized DCS Service Agent during normal business hours.

LIMITED WARRANTY

How Long Does this Limited Warranty Last?

Our liability under this Limited Warranty expires One Year from the date of purchase of the Product by the first consumer.

Our liability for repair of defects in any sealed refrigeration system (compressor, evaporator, condenser, filter dryer, and connecting tubing) extends an additional Four Years, for a total of Five Years from the date of purchase of the Product by the first consumer.

Our liability under any implied warranties, including the implied warranty of merchantability (an unwritten warranty that the Product is fit for ordinary use) also expires One Year (or such longer period as required by applicable law) from the date of purchase of the Product by the first consumer. Some states do not allow limitations on how long an implied warranty lasts, so this limit on implied warranties may not apply to you.

THIS WARRANTY DOES NOT COVER

- A. Service calls that are not related to any defect in the Product. The cost of a service call will be charged if the problem is not found to be a defect of the Product. For example:
1. Correct faulty installation of the Product.
 2. Instruct you how to use the Product.
 3. Replace house fuses, reset circuit breakers, correct house wiring or plumbing, or replace light bulbs.
 4. Correct fault(s) caused by the user.
 5. Change the set-up of the Product.
 6. Unauthorized modifications of the Product.

WARRANTY

7. Noise and vibration that is considered normal e.g. drain sounds, regeneration noises and user warning beeps.
 8. Correcting damage caused by pests e.g. rats, cockroaches etc.
 9. Used in commercial applications.
- B. Defects caused by factors other than:
1. Normal domestic use or
 2. Use in accordance with the Product's Use and Care Guide.
- C. Defects to the Product caused by accident, neglect, misuses, fire, flood or Act of God.
- D. The cost of repairs carried out by non-authorized repairers or the cost of correcting such unauthorized repairs.
- E. Travel Fees and associated charges incurred when the product is installed in a location with limited or restricted access.(i.e. airplane flights, ferry charges, isolated geographic areas).
- F. Normal recommended maintenance as set forth in the Product's Use and Care Guide.

If you have an installation problem contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connection facilities.

We are not responsible for consequential or incidental damages (the cost of repairing or replacing other property damaged if the Product is defective or any of your expenses caused if the Product is defective). Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

HOW TO GET SERVICE

Please read this Use and Care Guide. If you then have any questions about operating the Product, need the name of your local DCS Authorized Service Agent, or believe the Product is defective and wish service under this Limited Warranty, please contact your dealer or call us at:

TOLL FREE 1-888-936-7872 or contact us through our web site: www.dcsappliances.com

You may be required to provide reasonable proof of the date of purchase of the Product before the Product will be serviced under this Limited Warranty.

COMMERCIAL USE

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

NO OTHER WARRANTIES

This Limited Warranty is the complete and exclusive agreement between you and Fisher & Paykel Appliances Inc. regarding any defect in the Product. None of our employees (or our Authorized Service Agents) are authorized to make any addition or modification to this Limited Warranty.

Warrantor: Fisher & Paykel Appliances, Inc.

If you need further help concerning this Limited Warranty, please call us at the above number, or write to:

Fisher & Paykel Appliances, Inc.
5900 Skylab Road, Huntington Beach, CA 92647

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Fisher & Paykel Appliances Inc. is a leading manufacturer of premium quality cooking and specialty appliances under the Fisher & Paykel and DCS brands.



Quality provided by Fisher & Paykel Appliances Inc.

Fisher & Paykel Appliances, Inc.
5900 Skylab Road, Huntington Beach, CA 92647
Customer Care: 888.936.7872
Fax: 714.372.7003
www.dcsappliances.com

As product improvement is an ongoing process, we reserve the right to change specifications or design without notice.

Nous améliorons constamment ses produits et se réserve le droit de modifier les spécifications ou la conception de ses produits sans aucun préavis.

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