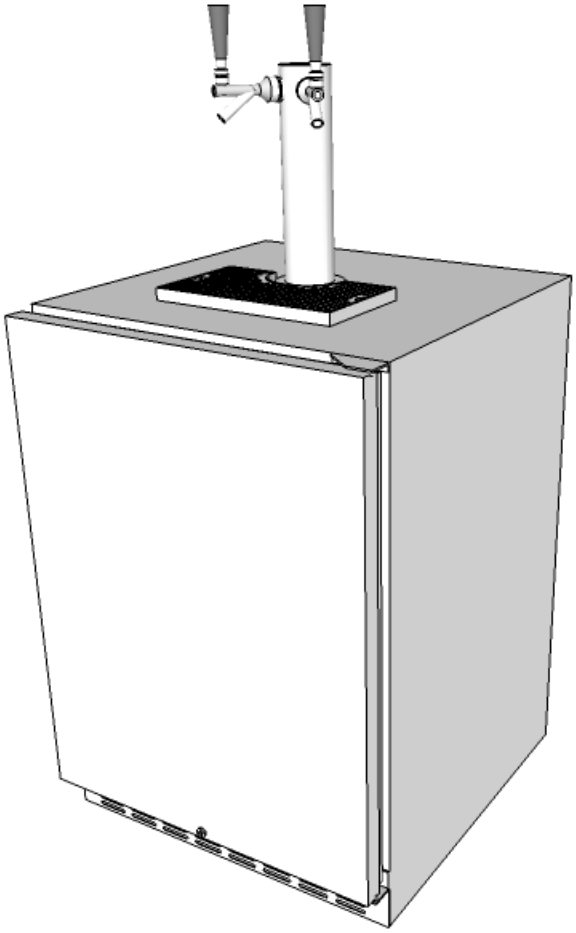


For Outdoor Use

Installation & Parts Guide

Models: KG-2402

This manual was updated in July 2023
For the latest product information visit the website

Owner's Manual

www.solegourmet.com

TABLE OF CONTENTS

Read the following instructions carefully to be sure your Kegerator is properly installed, assembled and cared for. Failure to follow these instructions may result in serious injury and/or property damage. If you have questions concerning assembly or operation, consult your dealer or appliance service representative.

INSTALLER/CONSUMER NOTES

- Installer: Leave these instructions with the consumer after installation.
- Consumer: Retain these instructions for future reference.

PURCHASE RECORD

SERIAL NUMBER	DATE OF PURCHASE	RETAILER/PURCHASE LOCATION

☐ Attach a copy of the purchase receipt.

IMPORTANT SAFEGUARDS

Before the appliance is used, it must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock injury when using the appliance, follow basic precautions, including the following:

⚠ DANGER ⚠

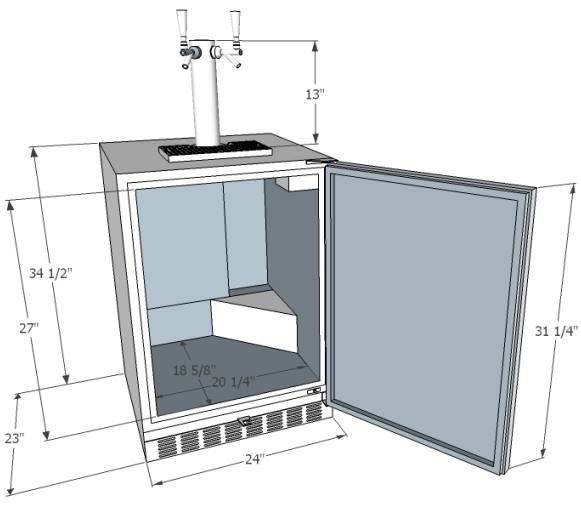
- Do not put your hands under the unit when the unit is required to be moved.
- During maintenance, cleaning or long periods of disuse, unplug the unit from the outlet.
- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- If unplugged, wait at least 10 minutes before plugging back in to avoid compressor damage.
- Do not defrost with electrical devices (ex: heat gun) or remove ice/frost with sharp objects.
- Never clean appliance parts with flammable fluids (ex: gasoline, oil).
- Never allow children to operate, play with or crawl inside the appliance to avoid child entrapment.
- Do not store or use flammables (ex: gasoline, oil) in the vicinity of this or any other appliance.
- Do not splash or spray water onto the refrigerator to avoid electrical shock, severe injury or death.
- Do not attempt to remove or repair any component unless instructed to by factory.
- Do not under any circumstances cut or remove the third (ground) prong from the power cord supplied. For personal safety, this appliance must be properly grounded.

⚠ WARNING

- All installation must be in accordance with local plumbing codes and requirements.
-
- Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Service must be done by factory authorized service personnel with authorized parts only.
- Use two or more people to move and install appliance to avoid possible injury.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperature above 44°F (7℃) and below 106°F (41℃).
- The appliance should not be located next to ovens, grills or other sources of high heat.
- Do not kink or pinch the power supply cord of the appliance.

PRODUCT DIMENSIONS

Dimensions provided for planning purposes only. Slight variances in size may occur naturally as part of the manufacturing process. *All product specifications are subject to change without notice*.



MINIMUM CLEARANCES

- 20cm of clearance from the unit and any walls.
- 3cm of clearance from the unit and the ground.

INSTALLATION OF YOUR APPLIANCE

It is recommended you install the appliance in a place where the ambient temperature is between 44-106°F (7-41°C). If the ambient temperature is above or below the recommended temperature, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperature to fluctuate. The range of 34-43°F (1-6°C) may not be reached. The appliance is designed for built-in or recessed or free-standing installation for indoor or outdoor use.

CAUTION: This appliance is not designed for the storage of medicine or other medical products.

Place your appliance on a floor that is strong enough to support it when it is fully loaded. To level the unit, adjust the front leveling legs. It is important that the appliance be leveled to work properly. You may need to make several adjustments to level it.

LEVELING INFORMATION

1. Use a level to confirm the unit is level. Level should be placed along top edge and side edge.
2. If the unit is not level, adjust the legs on the corners of the unit as necessary.

AIRFLOW & PRODUCT LOADING

The unit requires proper airflow to perform at its highest efficiency. Do not block the bottom air vents or store anything under the unit, or the unit will not perform as expected. When loading your unit, leave space between the evaporator and Kegerator contents. Anything in direct contact with the evaporator is subject to freezing.

LOCATION GUIDELINES

- Install the unit on strong and leveled surfaces; *unit may malfunction or make unpleasant noises if surface is uneven.*
- Install the unit in a dry, well-ventilated dust-free area; *dust collected on condenser coil will cause unit to malfunction; clean the condenser regularly with a brush or clean cloth.*
- Avoid installation in high humidity or near moisture generating devices (ex: humidifiers); *humidity can lead to rust and decreased efficiency*.
- Avoid installation in direct sunlight or near heat emitting devices (ex: stoves, radiators, water heaters); *extreme hot or cold ambient temperatures may cause decreased performance, higher energy bills and increased wear.*
- Maintain a minimum of 20cm of clearance from the unit and any walls.
- Maintain a minimum of 3cm of clearance from the unit and the ground for proper ventilation.

ELECTRICAL CONNECTION

This appliance should be properly grounded for your safety. The power cord of this appliance is equipped with a three-prong plug which mates with standard three-prong wall outlets to minimize the possibility of electrical shock.

Do not under any circumstances cut or remove the third (ground) prong from the power cord supplied. For personal safety, this appliance must be properly grounded.

EXTENSION CORD

Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord it must be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 Volts and at least 15 amperes.

PRESSURE VARIATIONS

Dispensing pressures differ according to:

- **Type** of draft dispensing system
- **Length** of draft dispensing line
- **Product** dispensed may require more or less pressure
- **Temperature** of the product
- **Pressurizing Agent** used (air pressure, CO_2 or gas blend)

To maintain proper pressure, you'll need to:

- Know which Pressurizing Agent to use on which Product and why
- Monitor your regulators to ensure applied pressure remains constant
- Keep equipment in good repair and Leak Test before each use

BEFORE TAPPING

Do not agitate the kegs unnecessarily. If excessive agitation occurs allow kegs to settle for 1 to 2 hours before tapping. Prior to tapping the keg, ensure that all beer valves and faucets are in the off position. Completely remove the dust cover (identification cap) from the keg.

POTENTIAL BEER ISSUES

To minimize issues with draft beer, always follow the recommended temperature & CO_2 pressures from your beer supplier. Here are a few common draft beer problems and their potential causes:

FLAT BEER

Foamy head disappears quickly; lack of freshness:

- CO_2 turned off when not in use
- Contaminated air source
- Greasy glasses
- Inadequate pressure
- Pressure shut off during the night
- Loose tap or vent connection
- Sluggish pressure regulator
- Obstruction in lines

FALSE HEAD

Large soap-like bubbles; head dissolves quickly:

- Dry glasses
- Improper pour or draw
- Improper pressure for beer temperature
- Coils/Lines warmer than beer in keg
- Small lines into faucet shanks

WILD BEER

All foam; not enough liquid:

- Improper draw
- Bad or worn faucet
- Kinks, dents, twists, or obstructed line
- Traps in beer lines
- Beer too warm in kegs or lines
- Too much pressure

CLOUDY BEER

Hazy, cloudy or unclear beer:

- Dirty glass or faucet
- Beer over chilled or previously frozen
- Improper temperature in keg or lines
- Cutting beer through faucet
- Dirty or poor condition lines

BAD TASTE

Uncomplimentary taste or odor:

- Foul/dirty glass, faucet, lines or bar area
- Old beer or dry glasses
- Failure to flush lines between kegs
- Oily or greasy air/environment
- Temperature of package too warm

KEG OPTIONS & FOOTPRINTS

There are several common kegs available for use with your Kegerator; each offering unique dimensions and capacities:

The physical size of the kegs chosen will determine how much space is needed and what footprints are possible.

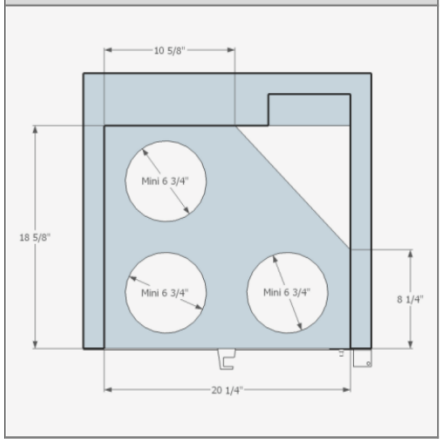
Given beer will stay fresh in a keg for 6-8 weeks, choosing the appropriate capacity kegs for the amount of beer you'll consume in that period will contribute to your overall enjoyment and avoid the loss of freshness.

Height	Diameter	~ Weight	Capacity	Bottles	Pints	
9 ⅞ inches	6 ¾ inches	13 lbs	1.32 gal 5 litres	14 (12 oz)	10.6 (16 oz)	 MINI KEG Bubba Keg, Tiny Keg
23 ⅜ inches	11 ⅛ inches	87 lbs	7.75 gal 29.3 litres	82 (12 oz)	62 (16 oz)	SLIM BARREL Tall Quarter, The Slim, Slim 1/4 BBL
23 ⅜ inches	16 ⅛ inches	161 lbs	15.5 gal 58.7 litres	165 (12 oz)	124 (16 oz)	HALF BARREL Full-Size Keg, Beer Barrel, Full Keg, 1/2 BBL
21 inches	15.5 inches	140 lbs	13.2 gal 50 litres	140 (12 oz)	105 (16 oz)	50 LITRE KEG Import Keg, European Barrel, 50 Liter
23 ⅜ inches	9 ¼ inches	58 lbs	5.16 gal 19.5 litres	56 (12 oz)	42 (16 oz)	SIXTH BARREL Sixtel, Torpedo, Log, 1/6 Barrel, 1/6 BBL
23 inches	9 inches	49 lbs'	5.0 gal 19.5 litres	53 (12 oz)	40 (16 oz)	CORNELIUS KEG Corny Keg, Homebrew Keg, Soda Keg
13 ⅞ inches	16 ⅛ inches	87 lbs	7.75 gal 29.3 litres	82 (12 oz)	62 (16 oz)	QUARTER BARREL Pony Keg, Stubby Quarter, 1/4 BBL
13 ⅞ inches	17 inches	87 lbs	7.75 gal 29.3 litres	82 (12 oz)	62 (16 oz)	RUBBER BARREL Beveled Keg, Rubber Steel Rubber (RSR) Keg

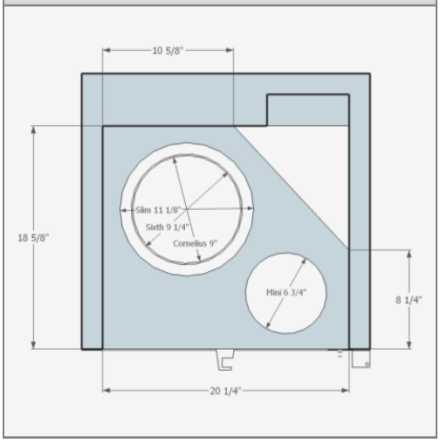
SAMPLE KEG FOOTPRINTS

Consider the following example footprints when choosing which kegs to purchase and determining how to store your kegs. While only two kegs can be on tap simultaneously, additional kegs, beverages or perishables may also benefit from the cooling space provided by your Kegerator:

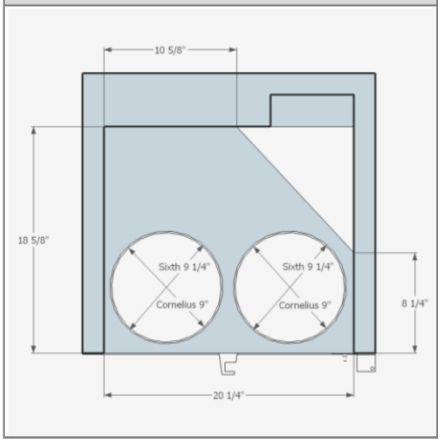
Dual Mini (w/Spare)



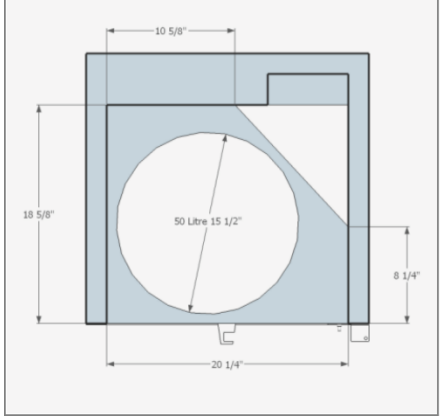
Mini Slim/Six/Corn



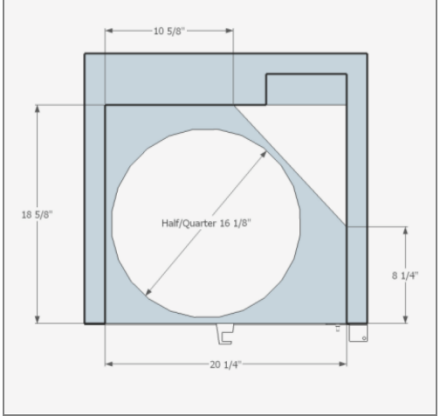
Dual Six/Corn



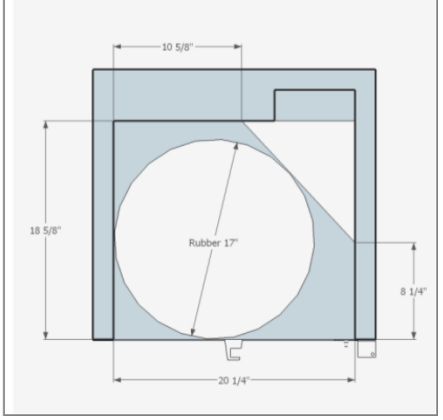
Single 50 Litre



Single Half/Quarter



Single Rubber/Beveled



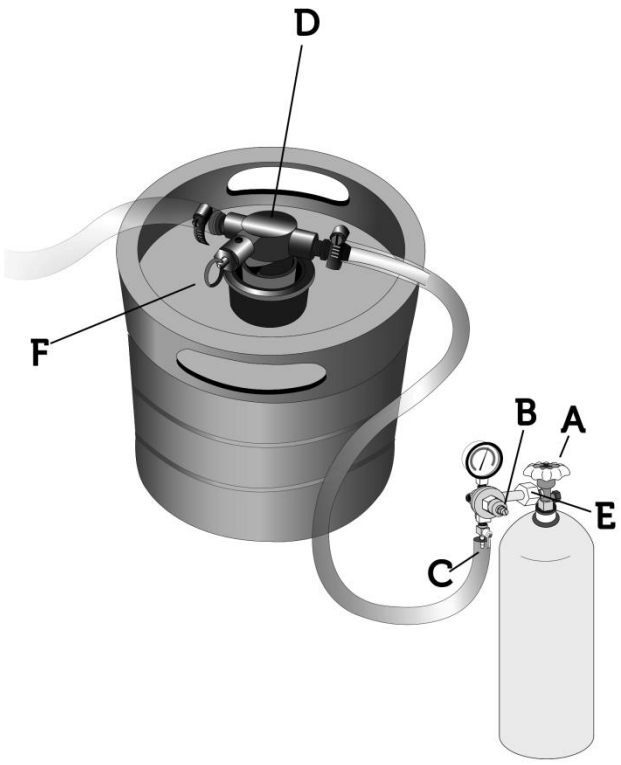
INSTALL & ADJUST CO_2 GAS CYLINDER

Use the following instructions to install, replace or adjust the pressure of a CO_2 Gas Cylinder.

REPLACING CO_2 CYLINDER

Follow these instructions to replace the CO_2 Gas Cylinder:

1. Close Cylinder at “A”.
2. Remove tap “D” from barrel. Pull pressure release ring on body of tap to release pressure remaining in line (Do NOT close “C”).
3. Remove or loosen regulator key “B” by turning counter-clockwise.
4. Remove regulator from used cylinder at “E”.
5. Remove dust cap from new cylinder at “E” and clear dust from outlet by opening and closing valve “A” quickly, using an appropriate wrench.
6. Attach regulator to new cylinder at “E” (Use new fiber/plastic washer, if required).
7. Open valve “A” all the way.
8. Close valve “C”.
9. Adjust the regulator key “B” by turning clockwise to set pressure. (Check setting by opening “C” and pulling and releasing the ring “F” on the pressure release valve on the body of the tap).
10. Tap barrel at “D” with valve “C” open.



⚠ WARNING

- Do NOT lay CO2 Containers Flat!
- Do NOT drop CO2 Containers.

NOTICE

- It requires ½ pound CO2 to dispense ½ barrel of beer at 38degF with 15 pounds of pressure on the barrel.

PRESSURE ADJUST - INCREASE

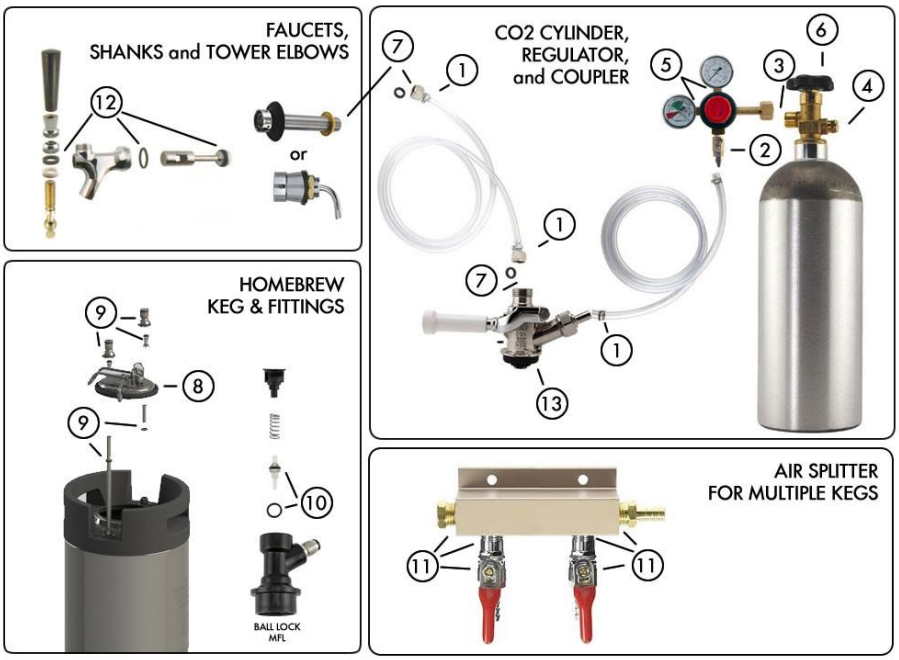
1. Close regulator shut-off “C”.
2. Turn regulator key “B” clockwise to desired setting.
3. Tap gauge for accurate reading.
4. Open regulator shut-off “C” and draw beer.

PRESSURE ADJUST - DECREASE

1. Close regulator shut-off “C”.
2. Untap barrel at “D” and to bleed line, activate tap handle. Leave in open position.
3. Slowly open regulator shut-off “C” and simultaneously turn regulator key counter-clockwise to zero reading.
4. Close regulator shut-off “C” and set pressure by turning regulator key clockwise. Check setting by opening and closing valve “C”.
5. Close tap head “D”. (Put in Off position).
6. Tap barrel at “D” and open regulator shut-off “C”.

LEAK TESTING

Due to the amount of connections and seals, draft system leaks can be devastating. Following installation guidelines and performing adequate leak testing will avoid CO_2 tank depletion and the potential loss of an entire batch of beer.



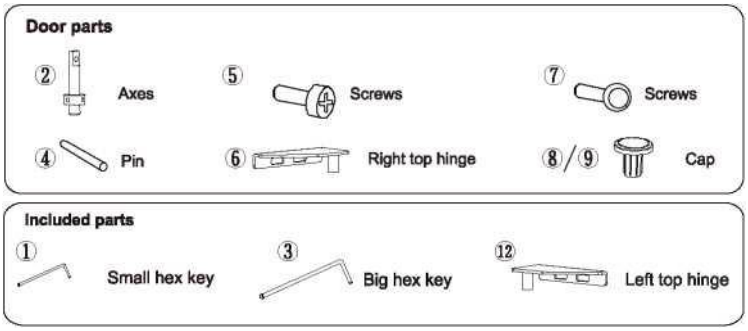
SPRAY/BUBBLE TEST

Fill a spray bottle with soapy water or no-rinse sanitizer. You just need something that will bubble up when air is escaping. Test for leaks in each of the following areas and ensure all of your connections, fittings and seals are air tight and functioning properly:

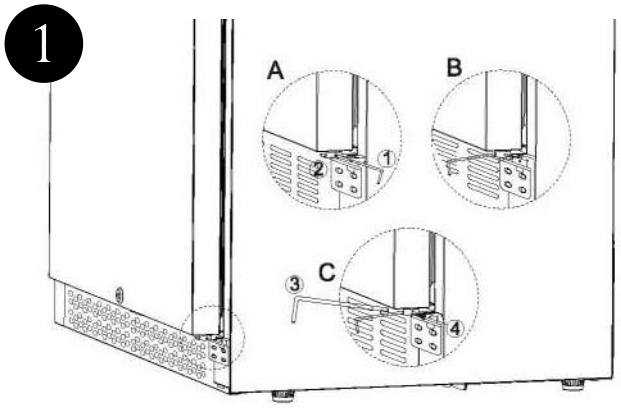
1. **Hose to a barb fitting with clamp** - The hose can get cut or pinched by the clamp if you tighten it down to hard causing a leak. Tighten the clamp or snip off the old portion of hose and reconnect. Use metal clamps for the best results.
2. **Regulator hose barb shutoff valve fitting** - Leaks can occur through the lever screw if loose and also through the threads if no Teflon or plumber's tape is used. You must wrap the threads in Teflon (plumber's tape) and make sure the screw on the valve lever is tight.
3. **Regulator Nut** - A common leak occurs where the regulator and CO_2 tank come together. Nylon or fiber washers are used as a gasket in the connection point, but sometimes leak if you don't get them on just right and cranked down extremely tight. You can also use an inexpensive no-fail part from Beverage Elements called the CO_2 leak stopper as an alternative.
4. **CO_2 safety valve** - The CO_2 safety valve is rarely the culprit, but in some cases where your tank is very old or was dropped it can be the source of a leak if not seated correctly.
5. **CO_2 Pressure Gauge** - CO_2 gauges are usually installed tight at the factory, but in some cases where you modify or drop a regulator the gauges can become loose and cause air leaks. Threaded pressure gauges must be wrapped in Teflon (plumber's tape) and tightened down into the regulator. You can also add some CO_2 gauge protectors to cushion the blow if the tank falls over.
6. **CO_2 Cylinder Top Valve Handle** - A loose top nut on your CO_2 cylinder valve handle won't leak air, but you should always keep it tight so it doesn't accidentally come off and cause you to drop the tank.
7. **Keg Coupler and Shank Gaskets** - Sometimes gaskets get old and brittle and just can't do their job anymore. Get new gaskets if this is the source of the air leak.
8. **Homebrew keg lid seal** (homebrew style kegs) - These O-rings can become brittle and cause your keg to leak air, draining your CO_2 tank slowly over time.
9. **Homebrew keg post, poppets and dip tube seals** - These gaskets can also become worn out over time and can cause air leaks. It is recommended to use Keg Lube on homebrew keg post gaskets to keep them from getting damaged.
10. **Quick disconnect (MFL) seals** - It is very common for these seals to fail after extended use and cleaning with chemical cleansers.
11. **Air splitter (air distributor) manifold threads and levers (Submerge test)** - All threaded connections should have Teflon tape and the lever screws should be tight. You can submerge the entire unit in soapy water to help find small pinhole leaks in the manifold.
12. **Faucet seals** - It is very common for these faucet seals to fail after extended use and cleaning with chemical cleansers. Disassemble your faucet and check seals for wear.
13. **Keg coupler seal** - Not a usual suspect, but an old Sanke (commercial) keg coupler seal or skirt can get worn down and nicked over time. It is recommended to use keg lube on the gasket to keep it from becoming brittle.

REVERSING THE DOOR SWING

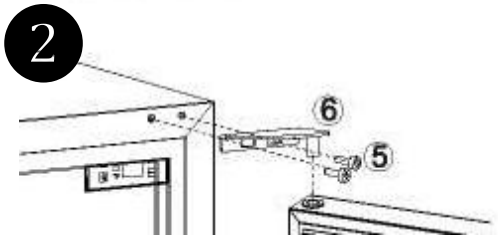
The door on this unit is capable of opening from either the left or right side. The unit is delivered with the door opening from the left. To reverse the opening direction, follow these reversal instructions:



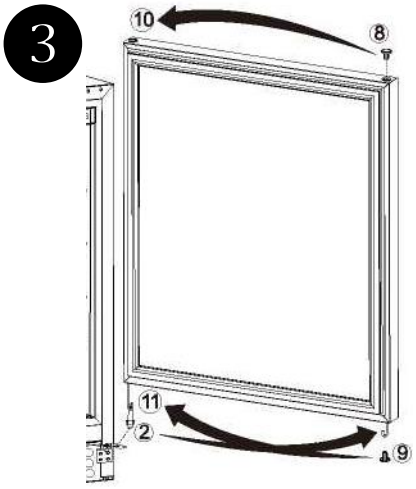
1a. Insert the Small hex key ① into the axes.
1b. Rotate the Axes ② clockwise.
1c. Use the Big hex key ③, push the Pin ④ until it can be removed by hand.



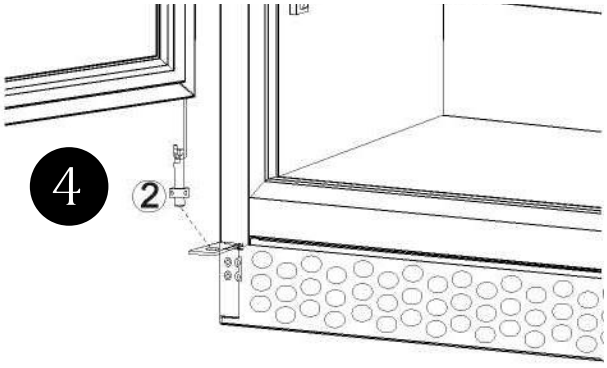
2a. Remove the Screws ⑤ from the Right top hinge ⑥.
2b. Remove the door & set it on a padded surface to avoid damage.
2c. Transfer the Screws ⑦ from the top left to the top right holes.



3a. Swap the positions of the hanging Axes ② and Cap ⑨ to the opposite side of the door bottom.
The Cap ⑨ should fill the hole ⑪ where the Axes ② previously rested.
3b. Move the Cap ⑧ to the hole ⑩ on the other side of the door top.

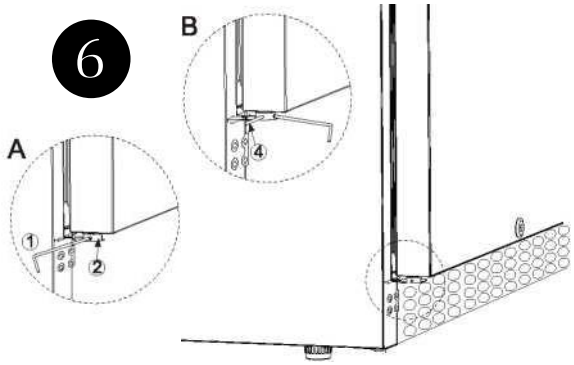


4a. Place the Axes ② on the Left bottom hinge plate.



5a. Use Screws ⑤ to loosely attach the Left top hinge ⑫ to the upper left corner of the cabinet.
5b. Tighten the Screws ⑤ once the door is leveled.

6a. Use the Small hex key ① to rotate the Axes ② counter-clockwise & adjust the door self-closing intensity.
6b. Insert the pin ④ once the desired intensity is reached.



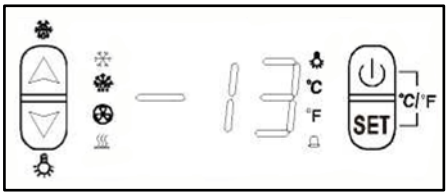
OPERATING YOUR APPLIANCE

It is recommended that you install this appliance in a place where the ambient temperature is between 50°F and 109°F (10°C- 4°C). Ambient temperatures beyond recommendations may affect performance. Extremely cold or hot conditions may cause interior temperatures to fluctuate and operating temperature range may not be reached.

CONTROL PANEL

Power ON/OFF – To turn the appliance ON or OFF press and hold POWER for 5 seconds.

°C/°F Selection – To change the temperature setting to Fahrenheit or Celsius press and hold POWER and SET simultaneously for 6 seconds.



Temperature UP/DOWN – To adjust the temperature press SET then UP or DOWN to increase (warm) or decrease (cool) the setting by one degree; once the desired setting is reached press SET. *The set temperature will display for 6 seconds before reverting to the current temperature inside the unit.*

- The range of temperature control is 32°F to 72°F with the factory preset at 32°F.
- To view the temperature setting, press the SET key. The set temperature will flash in the display window for 6 seconds before reverting to the current temperature inside the unit.

Interior LIGHT – This unit is equipped with an interior LED light which turns ON when the door is open. To manually turn on or off the light, press DOWN.

Manual Defrost – This unit defrosts automatically under normal operating conditions. Condensation should flow to, collect and evaporate from the drip tray. It is possible that given heavy use in high heat or humidity, frost may accumulate on the evaporator. If this frost persists for more than 24 hours, your unit may require manual defrosting:

- To start or stop Manual Defrost, press and hold UP for 6 seconds.

TEMPERATURE ALARM / DOOR ALARM

An audible alarm sounds if the storage temperature is not cold enough or the door is left open for more than 60 seconds. The temperature display flashes at the same time. The audible alarm is automatically silenced and the temperature display stops flashing when the temperature is sufficiently cold again or manually by pressing any key.

DOOR LOCK

Your unit is provided with door lock and keys. To lock or unlock the door, insert the key into the lock and turn clockwise (lock) or counter-clockwise (unlock), making sure the metal pin is engaged completely. Remove the key and put it in a secure place for safekeeping.

CARE AND MAINTENANCE

CLEANING YOUR APPLIANCE

- Turn off the power, unplug the appliance, and remove all items, including shelves.
- Wash the inside surfaces with a solution of warm water and baking soda (about 2 tablespoons of baking soda to a quart of water).
- Wash the shelves with a mild detergent solution.
- Wring excess water out of the sponge or cloth when cleaning the area where the controls are located or any electrical parts.
- Wash the outside cabinet with warm water and mild liquid detergent. Rinse well and wipe dry with a clean soft cloth.
- Use an approved stainless-steel cleaner to clean the door and handle. Do not use steel wool or a steel brush on the stainless steel.

⚠ WARNING

Failure to unplug the appliance during cleaning could result in electrical shock or other personal injury.

POWER FAILURE

Most power failures are corrected within a few hours and should not affect the temperature of your appliance if you minimize the number of times the door is opened. If the power is going to be off for a longer period of time, you need to take the proper steps to protect the contents.

VACATION TIME

- Short vacations: Leave the appliance operating during vacations of less than three weeks.
- Long vacations: If the appliance will not be used for several months, remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent odor and mold growth, leave the door open slightly, blocking it open if necessary.

MOVING YOUR APPLIANCE

3. Remove all items.
4. Securely tape down all loose items (shelves) inside your appliance.
5. Turn the adjustable leg s up to the base to avoid damage.
6. Tape the door shut.
7. Be sure the appliance stays secure in the upright position during transportation. Also protect the outside of the appliance with a blanket or similar item.

ENERGY SAVING TIPS

- The unit should be located in a cool location away from heat sources and direct sunlight.
- Ensure that the unit is adequately ventilated with unimpeded air vents.
- Do not keep the door open any longer than necessary
- Let hot foods cool before storing; overloading forces the compressor to run longer.
- Wrap foods properly & wipe containers dry before storing to prevent excessive frost.
- Avoid lining shelves & bins with foil, wax, or paper; impeding air circulation & reducing efficiency.
- Organize & label stored items to reduce extended or repeated door openings.

CLEANING YOUR DRAFT TOWER

Tools Required for Cleaning*:

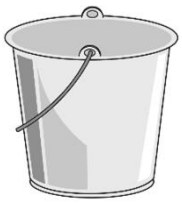

BLC SYSTEM CLEANER


SPANNER WRENCH


BRUSH


PUMP BOTTLE AND TUBE


RUBBER GASKET


BUCKET AND FRESH WATER

Draught dispensers, regardless of design, must be cleaned on a regular basis. Flushing your draught dispenser with water only is not enough. Cleaning is recommended whenever changing to a fresh keg.

NOTICE

Use cleaners approved by your beer supplier and follow their instructions. *Sole Gourmet does not offer a cleaning kit; however, aftermarket kits should be available online and at most appliance retailers.

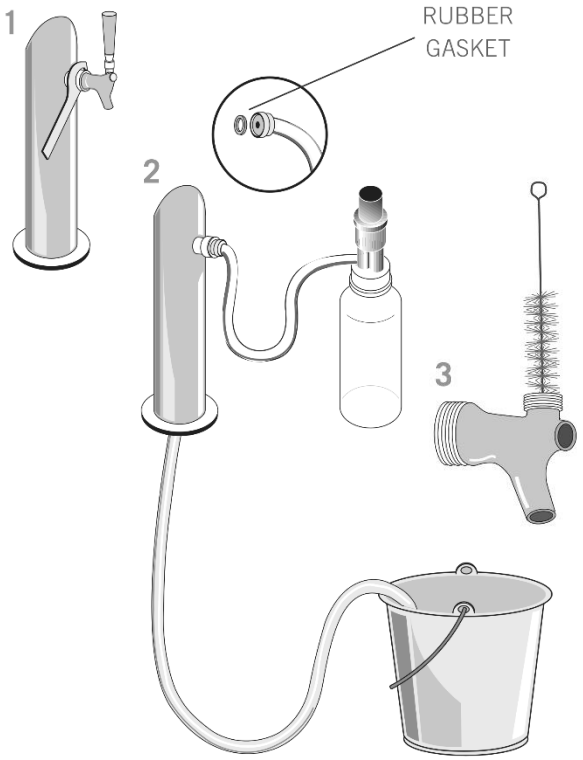
Cleanliness should be constantly maintained in your dispenser so that your draught beer will be at its best when served. Although the beer in the barrel is in excellent condition, it can become less satisfying as it is drawn through the beer line and faucet if they are not kept clean.

Prepare Solution:

1. Add 1/2 ounce (19 grams) of cleaning solution to each quart of warm water.
2. Fill pump bottle with the mixed cleaning solution.

Beer Cleaning instructions:

1. Shut-off the CO2 at the regulator.
2. Remove the tapping device (keg coupler) from the keg.
3. Unscrew handle from faucet.
4. Remove beer faucet with spanner wrench (turn clockwise to remove).
5. Put tap and faucet parts in a bucket.
6. Thread hose from pump bottle to beer column tap outlet (be sure rubber gasket is in place) – allow beer line to drain in bucket.
7. Pump solution from bottle through the beer line(s) into the bucket. Wait 10 minutes while cleaning solution works through the lines.
8. Use supplied brush to clean beer faucet parts.
9. Rinse parts thoroughly.
10. Rinse bucket, pump bottle and hose thoroughly with clean cool water.
11. Fill pump bottle with clean cool water and pump through lines until water runs clear. (repeat if necessary)
12. When crystal clear water comes through, you're ready to assemble and reattach faucet and re-tap the keg.



TROUBLESHOOTING

There are many common issues you may experience with your Kegerator that can be solved easily, without a service call. Try the tips below to troubleshoot your unit should you experience any problems:

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
Condensing unit runs for long periods of time.	Excessive amount of warm product placed in Kegerator.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure door is closed when not in use. Avoid opening door for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with mild soap and warm water.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Kegerator is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Blocking air flow.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in Kegerator.	Allow adequate time for product to cool down.
	Fuse blown or circuit	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Prolonged door opening or door ajar.	Ensure door is closed when not in use. Avoid opening door for long periods of time.
	Evaporator coil iced over.	(See above)
Kegerator is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.

If you've checked the table above and find that you still need help with your appliance, contact us at: http://solegourmet.com/support/. We will do our best to answer your questions.

HOW TO ORDER REPLACEMENT PARTS

Keep this manual for reference when ordering replacement parts. To make sure you obtain the correct replacement parts the following information is required:

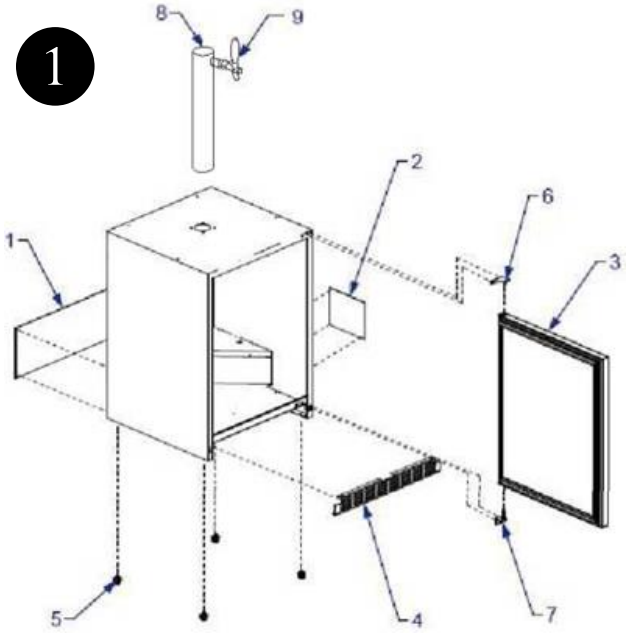
- Reference number of replacement part needed.
- Description of replacement part needed.
- Quantity of replacement part needed.

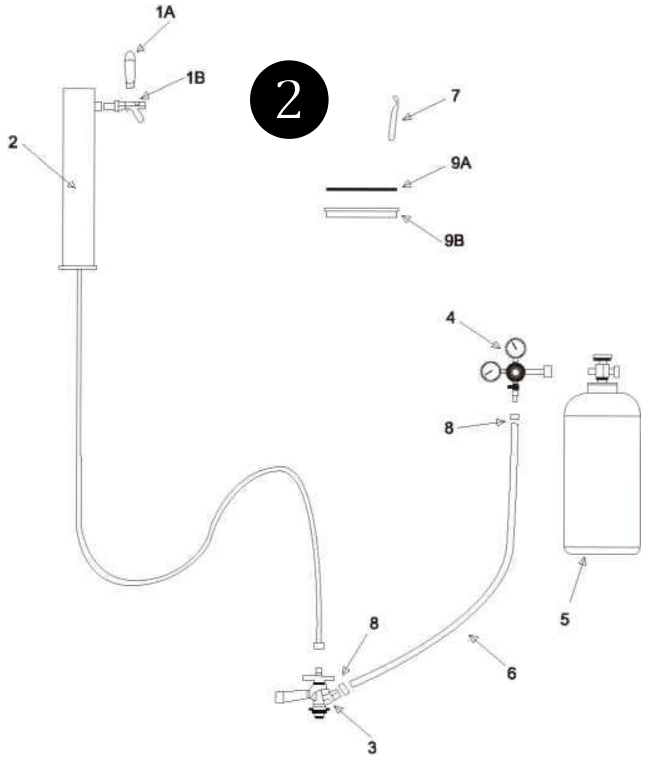
For part and assistance, contact us at: http://solegourmet.com/support/

⚠ WARNING

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous and will void your warranty.

PARTS LISTING





❶ Description	Qty
1. Rear Cover	1
2. Compressor Cover	1
3. Door with Gasket	1
4. Bottom Vent	1
5. Adjustable Feet	4
6. Top Door Hinge (Left/Right Side)	1
7. Bottom Door Hinge	1
8. Beer Tower	1
9. Beer Faucet	1

❷ Description	Qty
1. Beer Faucet (A) & Handle (B)	1
2. Beer Tower with Beer Tube	1
3. Sanke D Keg Coupler	1
4. CO2 Regulator	1
5. CO2 Cylinder	1
6. 5/16” CO2 Hose (Red)	1
7. Clear Rubber Check	1
8. Hose Clamp	2
9. Beer Catch Screen (A) & Tray (B)	1