



# WINE KEG DISPENSER

Model SWKD571



*(Kegs not included)*

## *Instruction Manual*

**BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.**

*Write Serial No. here (can be found either on back of unit or on an interior wall):*

\_\_\_\_\_

**Felix Storch, Inc.  
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Bronx, NY 10474  
[www.summitappliance.com](http://www.summitappliance.com)**

# IMPORTANT SAFEGUARDS



***IMPORTANT – All persons who will operate this equipment must read and become thoroughly familiar with all operating procedures and safety precautions. Misuse of this equipment may result in personal injury, death, or property damage.***

1. You will need this manual for the safety warnings and precautions, operating, inspection, maintenance and cleaning procedures, parts list and assembly diagram. Record the Serial Number on the cover of this manual. **Keep the manual in a safe and dry place for future reference.**
2. The warnings, cautions and instructions discussed in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors that cannot be built into this product but must be supplied by the operator.
3. Never use this product for anything but its intended use. Never modify this product. Failure to comply with the precautions, warnings and recommendations in this manual will nullify your warranty and may result in injury or even death.
4. Always insure that this wine dispenser is plugged into a grounded outlet with the proper power supply available.
5. Do not unplug the machine by pulling or tugging on the power cord. Firmly grasp the plug and remove from the outlet.
6. Make sure the power outlet, plug and power cords are in good condition. Worn, frayed or damaged plugs, cords and outlets should be replaced or repaired by a certified electrician who is properly qualified to meet local safety and electrical codes. Power supply cords should be replaced by the manufacturer.  
**Avoid using extension cords or 3-prong adaptors.**
7. To reduce the risk of electrical shock or fire, make sure your unit is properly grounded. *Never tamper with, remove or cut the grounding pin!* The wall outlet used with this wine keg dispenser **MUST** be properly grounded. If you do not have a grounded outlet, have one installed by a certified electrician who is properly qualified to meet local safety and electrical codes.
8. Make sure your machine is unplugged when you conduct any maintenance or repair. A qualified service technician should always perform service or repair.
9. Do not cover the power cord. Do not immerse cord in water or use in high traffic areas. Do not run cord over carpets or heating sources or elements. Never use the appliance with damaged cords or plugs.
10. **This product is intended for upright, free-standing use only.** Do not install in a cabinet or enclosed space.
11. Do not operate with missing or broken parts.
12. **This product is intended for indoor use only.** Do not use outdoors.
13. Only qualified repair personnel should perform service on this appliance. Service or maintenance performed by unqualified personnel could result in injury.
14. Do not operate this wine keg dispenser in explosive atmospheres, such as in the presence of flammable liquids, gases or dust.
15. Do not tamper with or modify the controls.
16. Do not roll a loaded wine keg dispenser over carpeting. Make sure your unit is empty before moving it.

17. KEEP UNIT UPRIGHT when transporting. Do not allow it to tilt past 45 degrees. Do not upend or turn upside down.
18. WARNING! Children must be supervised around this machine. Make sure that children know that this appliance is NOT A TOY. Close door during operation and leave it closed at all times when children are present.

#### **WARNING: EXTENSION CORDS**

Because of inherent dangers from faulty or inferior cords, avoid the use of extension cords. When you cannot avoid their use, be sure that the cord is a 3-wire cord with a 3-prong grounded plug. The cord should be rated for AT LEAST 1875 watts and a No. 14 AWG minimum size.

#### **DANGER: RISK OF CHILD ENTRAPMENT**

If you are disposing of this machine, we recommend that you remove the door but leave any shelves in place to reduce the risk of injury to children. DO NOT ALLOW CHILDREN TO BECOME TRAPPED.

ALWAYS supervise children when using this product when they are present. At all times be sure that children are not playing with the unit.

#### **LOCATION RECOMMENDATIONS**

1. INDOOR USE ONLY. DO NOT ATTEMPT TO USE OUTDOORS.
2. INTENDED FOR UPRIGHT, FREE-STANDING USE ONLY. Do not install in a cabinet or enclosed space.
3. Get the most out of your wine keg dispenser! To maximize efficiency and long life, use near a proper electrical outlet and ensure that there is adequate ventilation and clearance around the unit. Allow at least 5 inches clearance around all sides of the appliance.  
Dimensions: 21½"W x 25½"D x 32¼"H (with casters but without tap assembly)
4. Avoid locations where this unit will be in contact with heating elements or direct sunlight.

#### **Nitrogen/Carbon Dioxide SAFETY PRECAUTIONS, WARNINGS & DANGER NOTICES**

Use a blend of 75% nitrogen (N<sub>2</sub>) and 25% carbon dioxide (CO<sub>2</sub>) to pressurize your wine dispenser. This blend of gases is readily available.

1. **DANGER!** Pressurized gas is potentially dangerous. Canisters or cylinders are under high pressure and proper handling is essential for safety. Familiarize yourself with canister installation and replacement before operating this unit. HANDLE WITH CARE. Never jostle, toss or treat cylinders roughly.
2. INTENDED FOR UPRIGHT, FREE-STANDING USE ONLY. Do not install in cabinet or enclosed spaces.
3. Store gas cylinders away from heat or explosive gases. Keep in a cool, dry space (lower than 70°F) and chain canisters upright to avoid tipping or knocking. Always wear gloves and safety glasses when around chemicals.
4. Review and follow instructions for changing cylinders. To avoid a potential explosion that could result in grave injury or even death, NEVER CONNECT A GAS CANISTER DIRECTLY TO THE UNIT. ALWAYS CONNECT THE CANISTER TO THE GAS REGULATOR. There are two safety valves, located separately. One is in the regulator and one on the gas canister. DO NOT REMOVE VALVES, AND DO NOT EXCEED 60 PSI.
5. DO NOT ATTEMPT TO REFILL GAS CANISTERS! Refills are available where most canisters are sold (see page 6 for more information).
6. **DO NOT USE PURE CARBON DIOXIDE (CO<sub>2</sub>) TO PRESSURIZE THIS UNIT – IT WILL AFFECT THE TASTE OF THE WINE.**

**SAVE THESE INSTRUCTIONS**

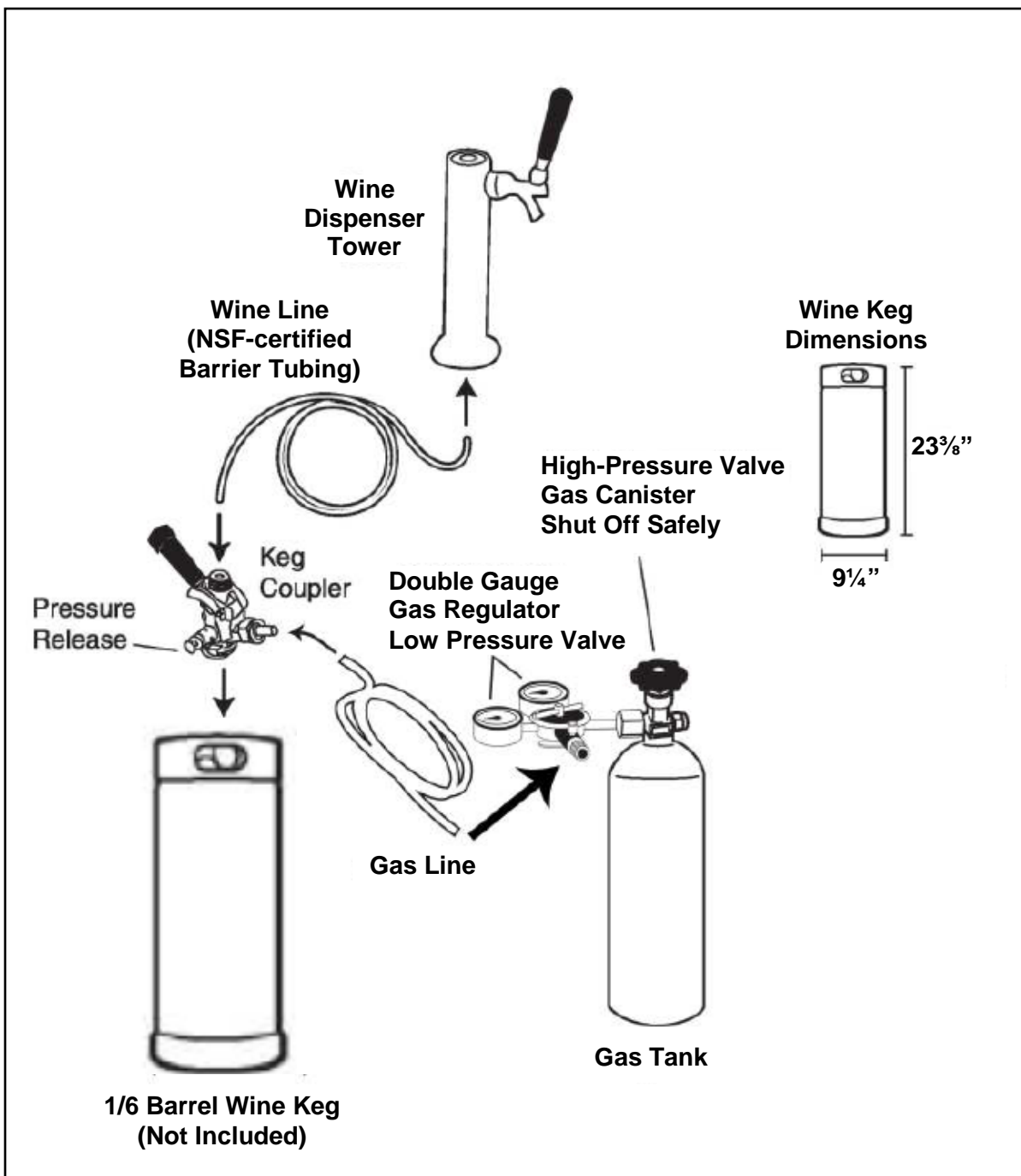
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## TECHNICAL INFORMATION

Model:	SWKD571
Capacity:	6.0 cubic feet
Pressurization Gas Required:	75% N <sub>2</sub> , 25% CO <sub>2</sub>
Electrical Input:	115VAC ~ 60Hz
Rated Current:	1.9A
High Side Pressure:	300 psi
Low Side Pressure:	88 psi
Refrigerant:	R134a, 2.82 oz.
Net Weight:	88.2 lbs
Unit Dimensions:	21½"W x 25½"D x 32¼"H (with casters but without wine dispenser tower)

# WINE KEG DISPENSER FLOW AND PARTS



# WINE KEG DISPENSER ASSEMBLY

Be sure you have a thorough familiarity with the assembly and installation process before turning on your wine keg dispenser.

**NOTE:** Once casters are assembled, place your unit in an upright position and allow it to sit for at least 8-10 hours before plugging into an outlet. This will allow the refrigerant to settle before operation.

## CASTER ASSEMBLY

1. Remove everything from the cabinet and lay the unit on a clean, dry and padded surface.
2. Install casters into holes on bottom of unit as shown and tighten with a wrench. Two of the four casters provided are equipped with locks to prevent slippage of the unit on smooth surfaces such as hardwood floors, linoleum or tile. **These casters should be installed on the front of the unit.**
3. Once all four casters are attached, return the wine keg dispenser to an upright position and allow to remain for at least 8-10 hours. (See Note above.)

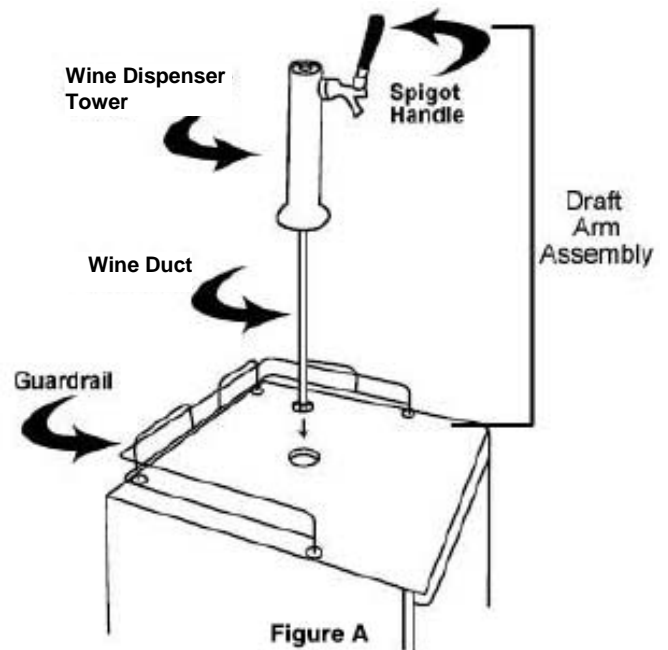


Figure A

## GUARDRAIL INSTALLATION

To install the guardrail,

1. Place the guardrail on top of the wine keg dispenser and line up the feet of the guardrail with the holes on top of the cabinet.
2. Using the screws provided, secure each foot to the cabinet.

## WINE TAP INSTALLATION

To install the wine tap, first line up the draft arm notches with the notches in the hole in the top of the wine keg dispenser. Feed the arm into the hole, making sure that the notches are aligned properly. Slide arm down and twist until the arm is secure. (No screws or fasteners are necessary.)

While not required, we recommend the use of the black rubber gasket when installing the wine tap. Using the gasket will provide a more secure seating for the arm assembly. (See figures A, B and C in the next column.)

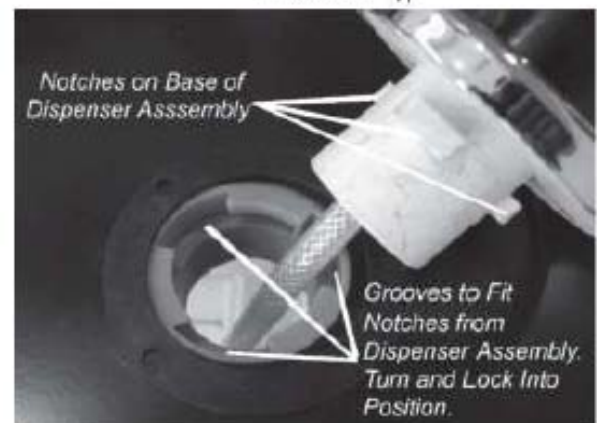


Figure B



Figure C

## WINE KEG DISPENSER ASSEMBLY, continued

Use a gas mixture consisting of 75% nitrogen (N<sub>2</sub>) and 25% carbon dioxide (CO<sub>2</sub>).

### GAS REGULATOR INSTALLATION

Proper installation of your gas regulator and a thorough understanding of gas canisters are essential to the safe use of this product. Review and follow instructions for handling gas cylinders and this section in particular to ensure your safety and the safety of others.

**NEVER CONNECT A GAS CANISTER DIRECTLY TO THE UNIT! To avoid potential explosion that could result in grave injury or even death, ALWAYS CONNECT THE CANISTER TO THE GAS REGULATOR.**

**IMPORTANT!** The gas canister is shipped to you **EMPTY** for safety reasons. You will need to get this canister filled before you can use your unit. In most areas, you can get canisters filled at:

- stores that sell kegs
- party stores or convenience stores
- fire and welding supply stores.

**DO NOT ATTEMPT TO REFILL GAS CANISTERS YOURSELF!**

**DANGER! Any pressurized gas is potentially dangerous. Canisters or cylinders are under pressure and proper handling is essential to safety. ALWAYS HANDLE WITH CARE!**

To install the dual-gauge regulator:

1. Insert the end of the gas line with the green coupler onto the bottom end of the regulator. (See Figure D above and Photo 1, next page.) Secure line to regulator by tightening the green coupler.
2. Next, insert the black rubber washer that comes with this unit into the attachment nut on the regulator (as shown in figure E).
3. Connect the regulator to the canister by screwing the attachment nut onto the canister valve (see Figure F). Tighten with an adjustable wrench (not provided), but **DO NOT OVERTIGHTEN**.
4. Secure the canister with the rubber restraining strap (on side of wine keg dispenser cabinet) as shown in Figure D. Be sure to situate the canister so that the gauges are easily readable and the shut-off valves are easily accessible.

See following page for examples of correct connections.

**SPECIAL PRECAUTIONS:** Ensure that the safety devices for your pressurized system are installed and remain installed. Once installed, **NEVER** remove the rubber washers in the regulator attachment nut to the canister or in the tap mechanism. **NEVER** bypass these safety features.

**Failure to comply will void your warranty and could result in serious injury or death!**

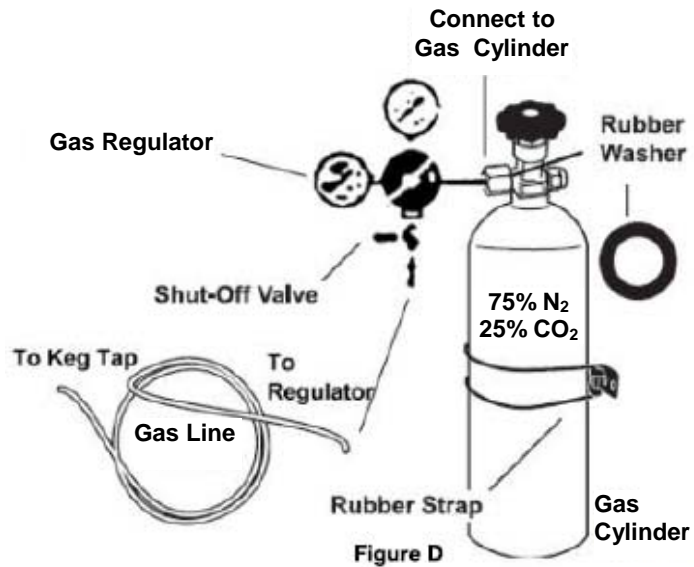


Figure E



Figure F

# WINE KEG DISPENSER ASSEMBLY, continued

## GAS REGULATOR & TAP CONNECTION EXAMPLES

**PLEASE NOTE:** Your gas hose comes equipped and assembled with coupling connections for the regulator (green coupler) and the tap connection (silver coupler). The photos below show correct connections.



Photo1



Photo2



Photo3

Keg Coupler

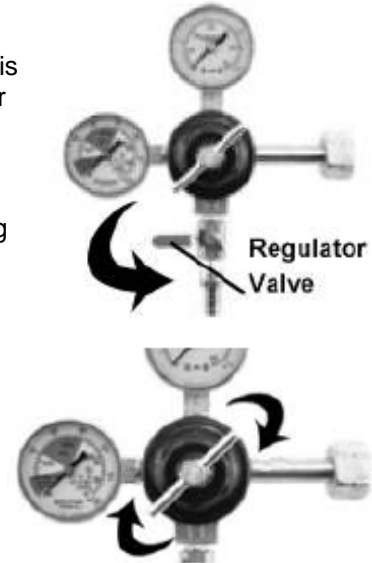
# HOW TO TAP A WINE KEG

## INSTALLING KEG TAP ON SINGLE BARREL TYPE KEG

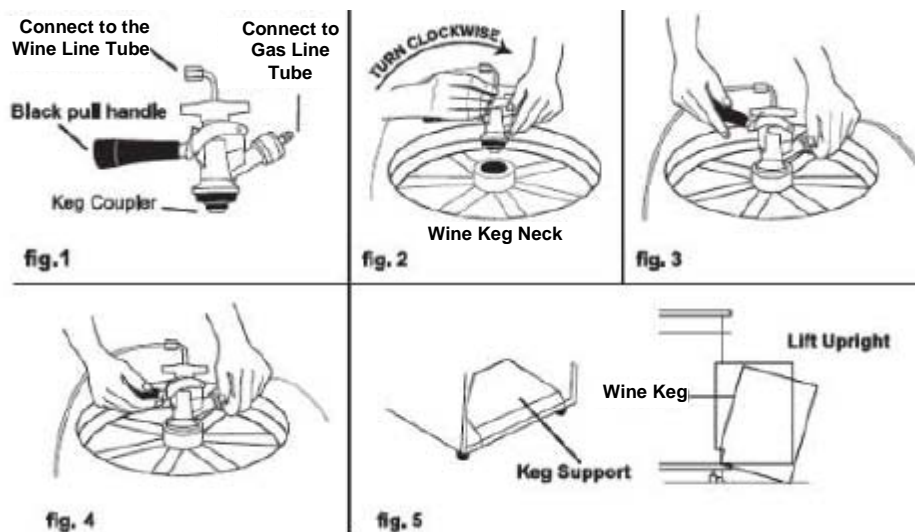
This wine dispenser's coupler is compatible only with a single 1/6 barrel keg, although a second untapped keg can be stored behind the tapped keg to keep it cold. Each 1/6 barrel keg holds approximately 5 gallons of wine.

### To tap a keg:

1. First be sure that the black dispenser handle of the keg coupler is closed (pushed up, see Fig. 1 below). Also, make sure the tower dispenser (on top of wine dispenser) handle is closed before proceeding with tap-to-keg connection.
2. Insert the keg coupler mechanism into the top of the keg neck and perform a quarter-turn clockwise to lock the coupler and keg together (Fig. 2).
3. Before proceeding, make sure that you insert a black rubber washer into the wing nut connector for the wine line (see page 7, bottom photo) before connecting the line to the tap. Take off the black protective cap from the tap and screw the wing nut with the washer to a firm finger-tightness.
4. Insert the end of the gas line with the silver coupler to the gas connection on the tap. Make sure the coupler connection is secure. Next, secure the connection between the wine line and tap with pliers (Fig. 3 and Photo 2, previous page). **Make sure there are no leaks.**
5. To finalize the connection, pull the black tap handle out and push down until it clicks securely. There will be an audible click, signaling that the gas and wine connections have been opened and that your keg is tapped (Fig. 4). Now you may open the regulator valve (top right photo) and open the valve on the gas tank itself as well. Set the regulator to read 5-7 psi by turning the regulator handle (bottom photo, right) clockwise.
6. Carefully tilt the keg onto the lip of the cabinet (using the keg support shown in Fig. 5) and position slowly into the cabinet body until the door can close. **HANDLE CAREFULLY.** Do not jostle or bang keg on gas canister.



**Note: The left regulator gauge indicates total tank pressure.**



# OPERATION, MAINTENANCE & STORAGE

## USING YOUR WINE KEG DISPENSER

1. First be sure that you are connected safely to the proper power supply: a 120V, 60Hz, 15 Amp grounded AC outlet. The use of an extension cord is not recommended. However if one must be used, the cord should be rated for **AT LEAST 1875 Watts and a No. 14 AWG minimum size**.
2. Slide the drip tray beneath the spigot to catch excess wine, then pull the tower handle toward you to open the tap and dispense wine. Condensation on the tap or spigot is normal.  
NOTE: If wine does not dispense, check previous sections on regulator hookup and tapping the keg.
3. If your wine is running too slowly, adjust the pressure on the regulator judiciously. Normal operating pressure is 5-7 psi. **DO NOT EXCEED 12 PSI.**

## TEMPERATURE CONTROL

Inside the unit is a digital thermostat. The optimal temperature for storing wine is about 55°F, but you can set your desired storage temperature. (White wines are generally served at approximately 45°F while reds can be served from 55°F.)

The thermostat normally displays the interior temperature of the unit. If you wish to change the temperature setting of your wine dispenser, refer to the following instructions. The front panel of the thermostat is illustrated here:



### ***To see the SET POINT:***

Push and immediately release the *SET* key. The display will show the *SET POINT* value. Wait 5 seconds and the interior temperature of the wine dispenser will display again.

### ***To change the SET POINT:***

Push and hold the *SET* key for more than 3 seconds to change the *set point* value. The value of the *set point* will be displayed.

### ***To change the SET value:***

Push the UP or DOWN arrow to the desired setting. The new setting will be memorized after 15 seconds, provided no other keys are pushed.

## DEFROSTING

Your unit should never require defrosting, but if you notice an ice buildup, try raising the set temperature slightly. If there is still a problem with ice, disconnect the unit from power and leave the door open until the ice melts. Wipe up the melt water and be sure the interior is dry, then reconnect power. If the problem of icing persists, notify the SUMMIT's Customer Service at **800-932-4267**.

## STORING YOUR WINE KEG DISPENSER

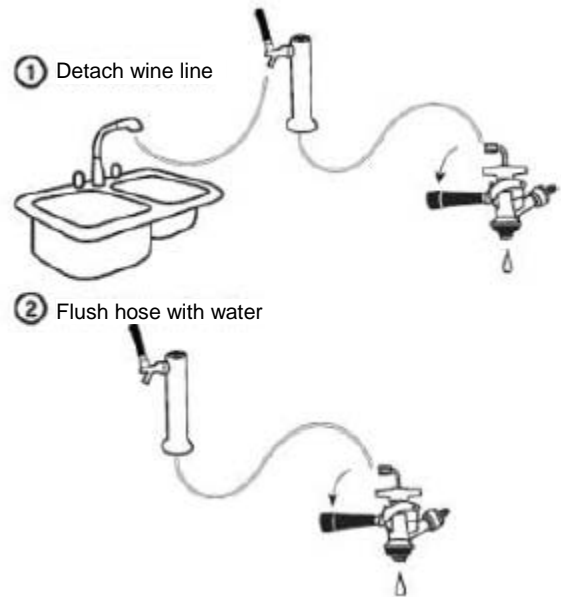
1. If you do not expect to use your wine dispenser for an extended period of time, rinse the wine line to prevent mold or bacterial buildup which could cause illness.
2. Never use sharp objects in your wine keg dispenser. If you are storing your machine, be sure to prevent children from playing in or around the unit.

**DANGER!** Children can become trapped in an unsecured and unsupervised environment.

## **CLEANING AND MAINTENANCE**

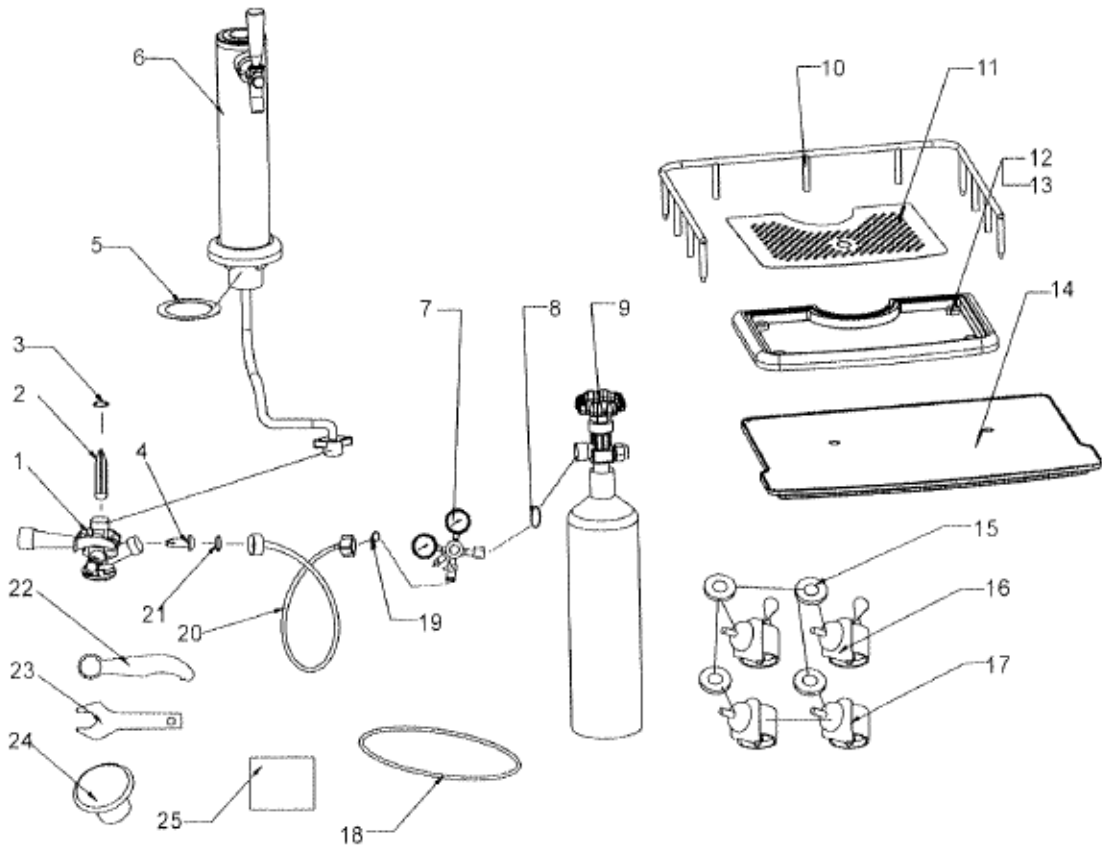
To clean the lines and tap, first:

1. **TURN OFF THE GAS SUPPLY (N<sub>2</sub>/CO<sub>2</sub> mix).**
2. Next, wipe the outside of the machine, clean drip tray and around guardrail. Clean the inside of the cabinet by wiping with a damp cloth. Clean gasket on door to help eliminate trapped, spilled wine which could produce mold and mildew.
3. Disconnect the wine hose from the tap coupler and twist dispenser faucet carefully off the top of the wine keg dispenser.
4. Set the dispenser handle to the open or down position before flushing, then position the faucet over a sink and hold the wine line under running water for approximately 5 minutes, allowing the water to flush out the faucet head. This will also help eliminate trapped, spilled wine which could produce mold and mildew.
5. Reconnect wine line and dispenser faucet when done or leave disconnected if you plan to store for a long period.



*NOTE: At least every three months, or when the wine is changed or replaced, the wine line and dispensing accessories should be cleaned thoroughly using special wine line cleaners. These cleaners are available in both alkaline and acidic formulations, and the use of these should be alternated. Follow instructions on the packaging.*

# ACCESSORIES



ACCESSORIES	QUANTITY	ACCESSORIES	QUANTITY
1. KEG COUPLER	1	14. KEG BASE BOARD	1
2. BACKFLOW STOPPER	1	15. METAL WASHER	4
3. RUBBER WASHER	1	16. KEGORATOR CASTERS BRAKE	2
4. RUBBER DIRECTIONAL WASHER	1	17. KEGORATOR CASTERS	2
5. WINE TOWER WASHER	1	18. GAS TANK STRAP	1
6. WINE TOWER TAP/WINE HOSE ASSEMBLY	1	19. AIR HOSE WING NUT WASHER	1
7. GAS REGULATOR	1	20. AIR HOSE	1
8. HIGH PRESURE WASHER	1	21. AIR HOSE CONNECTOR WASHER	1
9. GAS TANK VALVE	1	22. WINE TAP WRENCH	1
10. GUARD RAIL	1	23. REGULATOR WRENCH	1
11. DRIP PAN TOP	1	24. WINE TOWER HOLE COVER	1
12. DRIP PAN	1	25. EXTRA WASHERS (3, 4, 8, 19, 21)	1
13. RUBBER FOOT	4		

*NOTE: Metallic tap accessories are constructed of 304 stainless steel so that the flavor of the wine will not be affected.*

# TROUBLESHOOTING

Many problems can be resolved without the need for a service call. See the following list for a reference to potential solutions of common problems.

## PROBLEMS WITH THE WINE KEG DISPENSER

***PROBLEM:*** *The appliance is not operating.*

- Is the power supply cord unplugged? Plug into a grounded 3-prong outlet.
- Has a household fuse blown or a circuit breaker been tripped? Replace the fuse or reset the circuit.
- Is the digital thermostat set incorrectly? See *Temperature Control* section on page 9.

***PROBLEM:*** *The motor is constantly running, or running too much.*

- Is it warmer than usual where the wine keg dispenser is located? At normal temperatures, the motor will typically run between 40% and 80% of the time. The motor will run even longer when the unit is in an unusually warm environment.
- Has a new wine keg been put into the unit? The motor will run longer while the keg is cooling down.
- Is the door frequently opened? Warm air entering the appliance causes the motor to run longer. Keep the door closed as much as possible.
- Is the thermostat set correctly? See *Temperature Control* on page 9.
- Is the door completely closed? Push the door firmly shut.
- Are the air vents clogged? This prevents proper air transfer and causes the motor to work harder. Clean the air vents.

***PROBLEM:*** *The wine keg dispenser temperature is too warm.*

- Have you just added a new keg to the unit? This will warm the interior of the unit until the unit is able to cool down to the correct temperature.
- Is the control set correctly? See *Temperature Control* on page 9.

***PROBLEM:*** *There is excessive moisture inside the wine keg dispenser.*

- Is the door opened frequently? If so, humidity from the room will enter the unit and cause moisture to build up. This will happen even more if the air in the room is very humid.

***PROBLEM:*** *The door is hard to open*

- Is the gasket dirty or sticky? Clean the gasket and the surfaces that it touches. Rub a thin coat of paraffin wax on the gasket after cleaning.

***PROBLEM:*** *The taste of the wine is "off".*

- Have the tap and accessories been cleaned recently? See page 10.

# NOTES

# NOTES

# LIMITED WARRANTY

## ONE-YEAR LIMITED WARRANTY

Within the 48 contiguous United States, for one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, warrantor will pay for factory-specified parts and repair labor to correct defects in materials or workmanship. Service must be provided by a designated service company. Outside the 48 states, all parts are warranted for one year from manufacturing defects. Plastic parts, shelves and cabinets are warranted to be manufactured to commercially acceptable standards, and are not covered from damage during handling or breakage.

## 5-YEAR COMPRESSOR WARRANTY

1. The compressor is covered for 5 years.
2. Replacement does not include labor.

### *ITEMS WARRANTOR WILL NOT PAY FOR:*

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace or repair fuses or to correct wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs or broken shelves. Consumable parts (such as filters) are excluded from warranty coverage.
3. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by warrantor.
4. Replacement parts or repair labor costs for units operated outside the United States.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Expenses for travel and transportation for product service in remote locations.
7. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR. WARRANTOR SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE.

**WARNING!** This product may contain chemicals known to the state of California to cause cancer or birth defects or other reproductive harm. For more information, visit: [www.summitappliance.com/prop65](http://www.summitappliance.com/prop65)

Chemicals known by the manufacturer to be present in this product in concentrations higher than threshold limits: NONE.

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