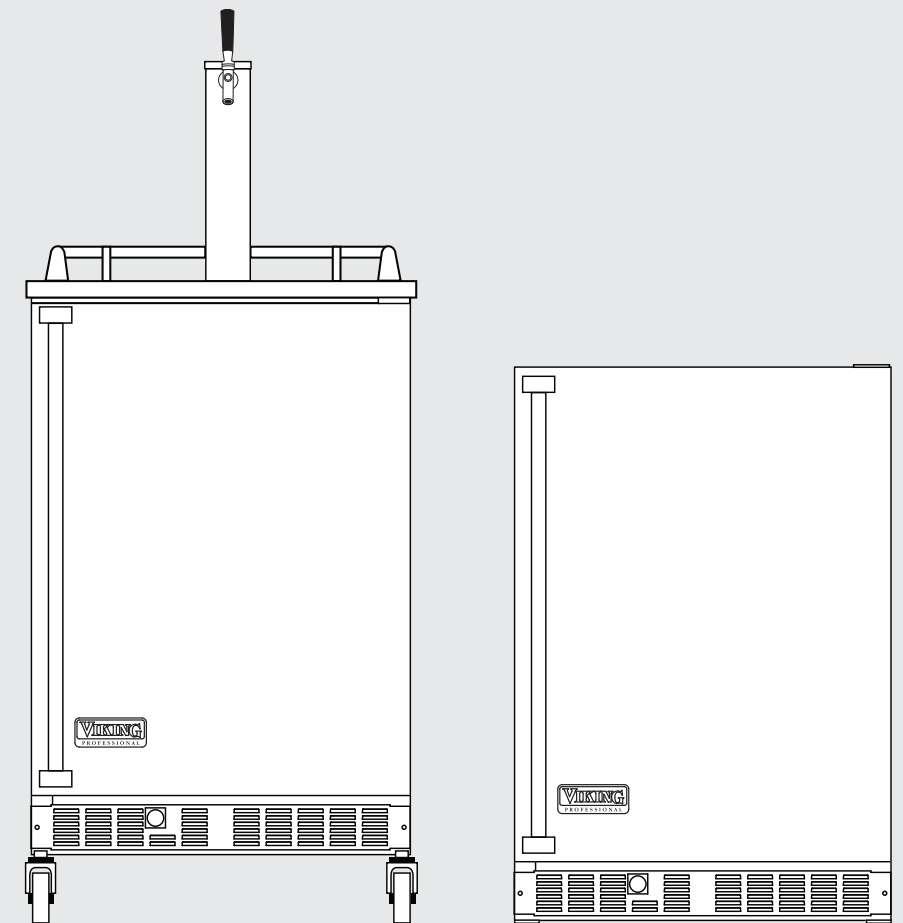


# Viking Installation & Usage Guide



Viking Range Corporation  
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For product information,  
call 1-888-VIKING1 (845-4641)  
or visit the Viking Web site at  
[vikingrange.com](http://vikingrange.com)



(071610)

Built-In/Portable 24"W. Beverage Dispensers


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# IMPORTANT— Please Read and Follow

**Your safety and the safety of others is very important.**

We have provided many important safety messages in this manual and on your appliance. **ALWAYS** read and obey all safety messages.

 This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “DANGER,” “WARNING” or “CAUTION.” These words mean:

## **DANGER**

**Hazards or unsafe practices which WILL result in severe personal injury or death**

## **WARNING**

**Hazards or unsafe practices which COULD result in severe personal injury or death**

## **CAUTION**

**Hazards or unsafe practices which COULD result in minor personal injury or property damage.**

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product.
- The installer should leave these instructions with the consumer for future reference.

- **ALWAYS** connect CO<sub>2</sub> gas cylinder to reducing valve or regulator.
- **NEVER** connect gas cylinder directly to keg.
- **ALWAYS** secure gas cylinder in upright position.
- **ALWAYS** keep gas cylinder away from heat.
- **NEVER** drop or throw gas cylinder.
- **ALWAYS** ventilate after CO<sub>2</sub> leakage.
- **Gas cylinders should be stored in the coolest part of the room, preferably at 70° F, and securely fastened in the upright position before the primary regulator is attached to the cylinder.**

## **WARNING**

### **CO<sub>2</sub> CAN BE DANGEROUS**

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.

# Unpacking the Kit

## Beer Dispensing Kit:

Unpack the kit and check contents.

You should receive:

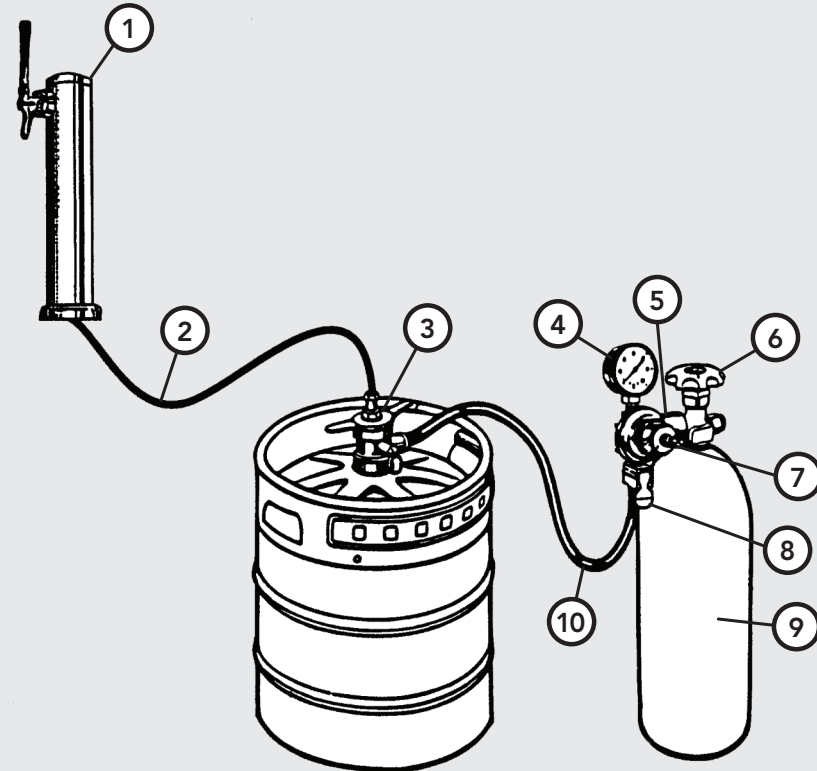
1. Draft Tower Assembly
2. Drain Hose
3. Drain Container
4. Keg Coupler
5. Air Line with Clamps
6. Single Gauge Regulator
7. Filled 5 lb. CO<sub>2</sub> Gas Cylinder
8. Installation & Usage Guide

## Tools Needed:

- Crescent Wrench
- Pliers
- Screwdriver

# Features

1. Draft Tower Assembly
2. Beer Line
3. Keg Coupler (Sankey Type shown)
4. Regulator/Pressure Gauge
5. Regulator Coupling Nut
6. Drum Valve
7. Set Screw
8. Toggle Shut-Off Valve
9. CO<sub>2</sub> Tank
10. Air Line

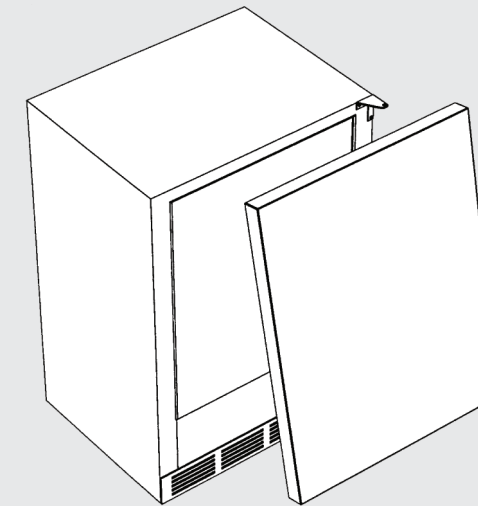


# Proper Disposal (of old refrigeration product)

## IMPORTANT:

It is extremely important that you dispose of your old appliance in a way that minimizes the possibility that children will find it. There have been many cases in years past of children crawling inside junked and abandoned refrigerators and becoming trapped or suffocated.

Contact your municipal waste disposal authority to find out the best and safest way to dispose of your old refrigerator.



## **⚠ DANGER**

### **RISK OF CHILD ENTRAPMENT**

**Before You Throw Away Your Old Refrigerator Product:**

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

# Installation Location & Wiring

## BUILT-IN INSTALLATION

### Select Location

The proper location will ensure peak performance of your appliance. Choose a location where the unit will be out of direct sunlight and away from heat sources. Units with fan cooled condensers can be built-in.

**Unit should be operated in a properly ventilated area with ambient temperatures above 40°F (4.4°C) and below 110°F (43°C). Installation should be such that the cabinet can be moved for servicing if necessary.**

### Cabinet Clearance

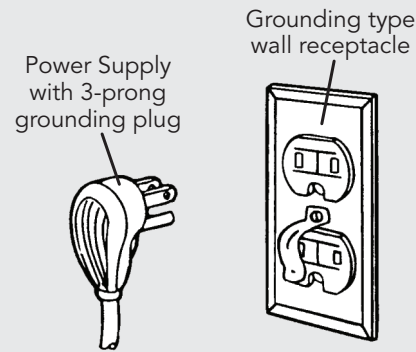
Ventilation is required from the bottom front section of the unit. **Keep this area open and clear of any obstructions.** The adjacent cabinets and countertop can be built around the unit as long as no top trim or counter top is installed lower than the top of the hinge.

## ELECTRICAL CONNECTION

### Electrical Requirements

A 115 volt, 60 Hz, AC only 15 amp fused electrical supply is required. (A time delay fuse or circuit breaker is recommended.) It is recommended that a separate circuit, serving only this appliance, be provided.

- **ELECTRICAL GROUND IS REQUIRED ON THIS APPLIANCE.**
- **DO NOT UNDER ANY CIRCUMSTANCES REMOVE THE POWER SUPPLY CORD GROUND PLUG.**
- **DO NOT USE AN EXTENSION CORD.**



### Recommended Grounding Methods

For your personal safety, this unit must be grounded. This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3-prong grounding type wall receptacle grounded in accordance with the National Electrical Code and 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 plug SHOULD NOT, under any circumstances, be cut or removed. All UL listed refrigerated products are equipped with this type of plug.

**⚠ WARNING**

**ELECTRICAL SHOCK HAZARD**

Improper grounding can result in a risk of electric shock.

Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. **DO NOT** use an extension cord. If the power supply cord is too short, have a qualified electrician install an outlet near the appliance.

# Installation

## CASTERS

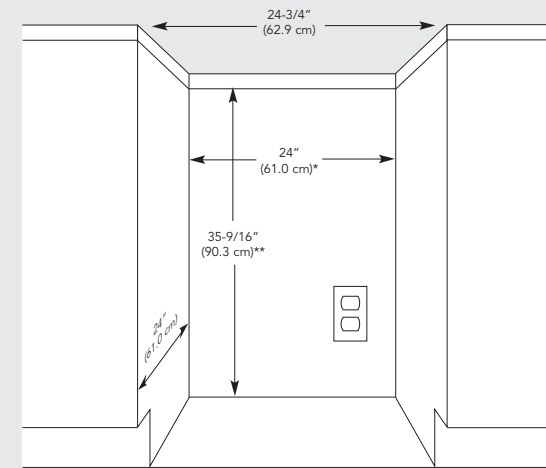
Your beverage dispenser is equipped with four casters. The front two casters can be locked.

For built-in applications, the four casters can be removed by removing the nut located inside the dispenser cabinet and then pulling the threaded caster spindle through the base of the unit.



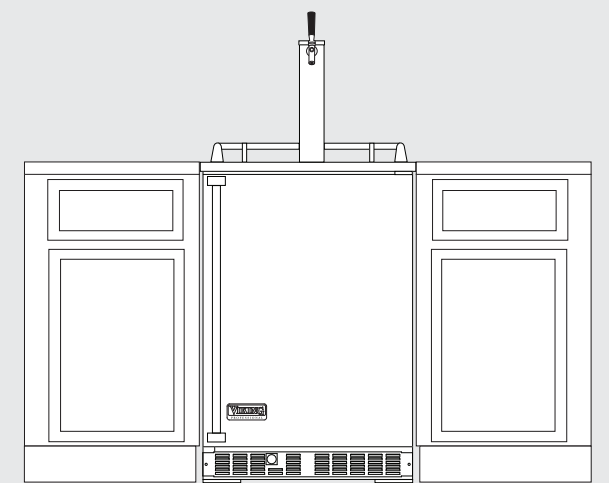
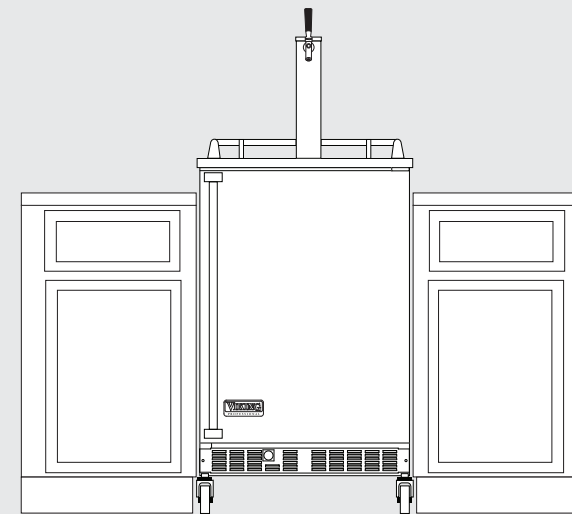
Lock and Unlock

## CABINET CUTOUT - PORTABLE MODELS - VRBD



\*24" width for cabinet only. 24-1/4" (61.6 cm) needed for cabinet and door width clearance if door is recessed between cabinets.

\*\*35-9/16" (90.3 cm) height is without casters mounted to unit. 39-3/4" (101.0 cm) needed for height clearance with casters.

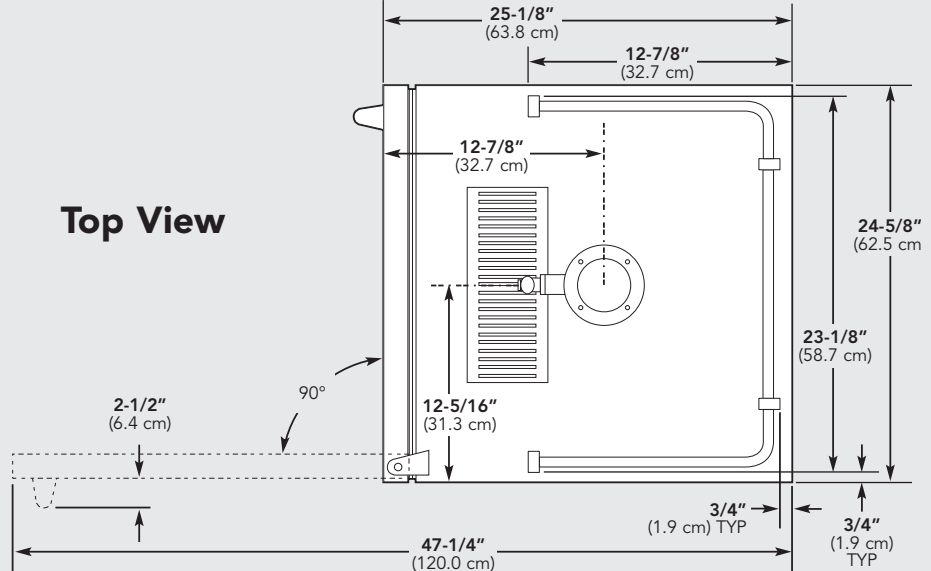
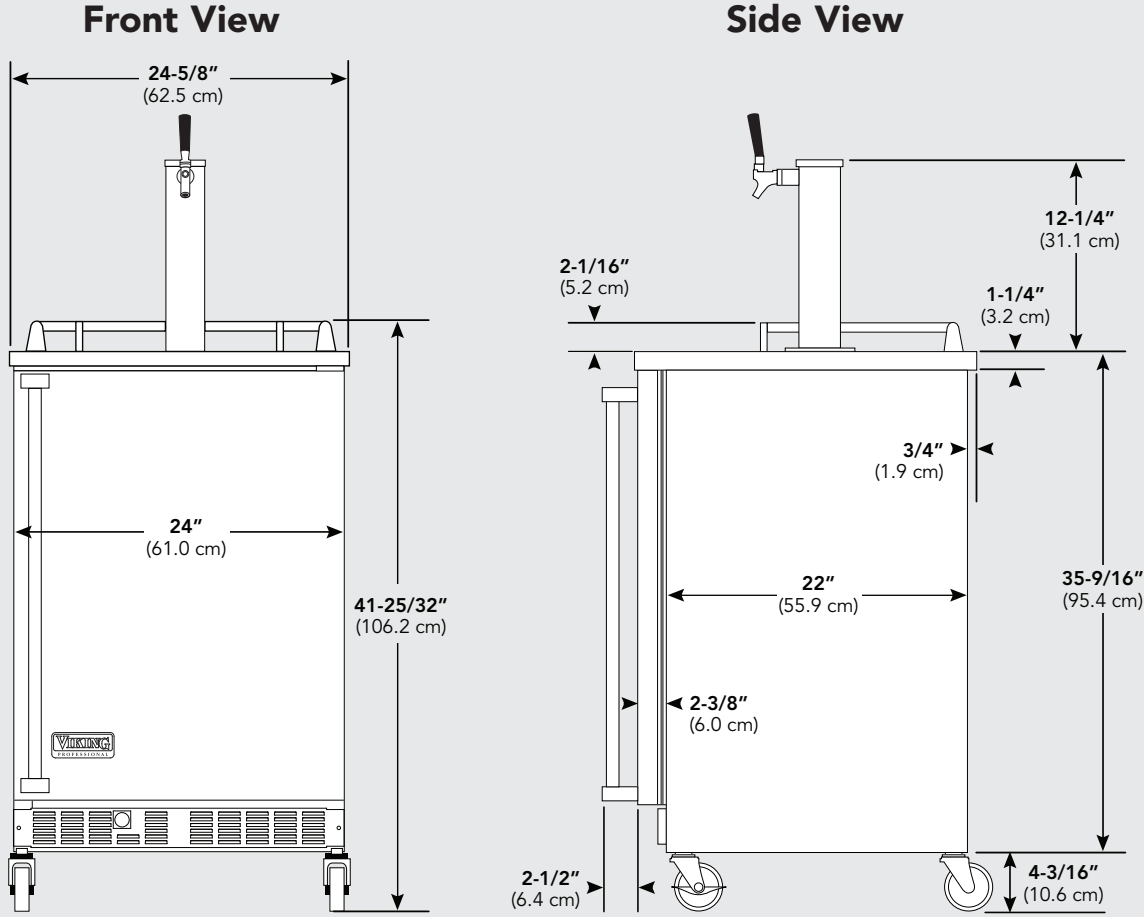


**NOTE:** If removing casters for installation, the unit should be raised off the ground. This should be done with an approved material. (Consult local building codes for approved material.)

## LEVEL UNIT

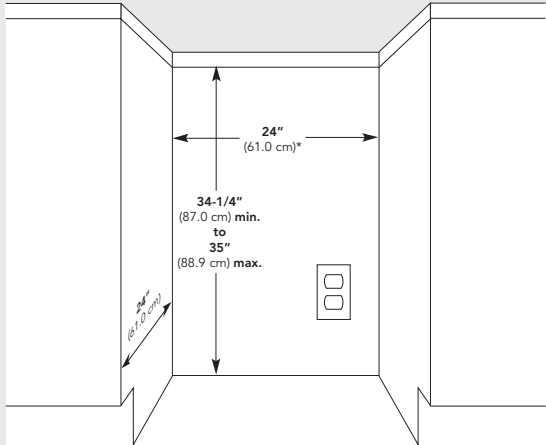
1. After placing unit in position, check to make certain that the unit is level side to side and front to back.
2. Accurate leveling is essential for proper operation.

# Dimensions - Portable Models VRBD

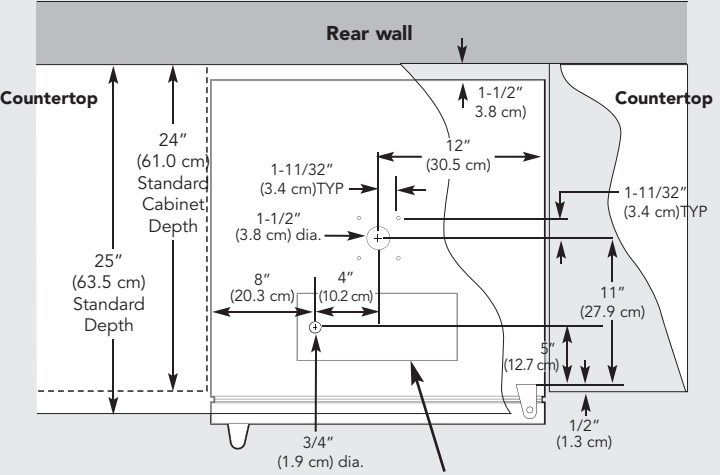


# Installation

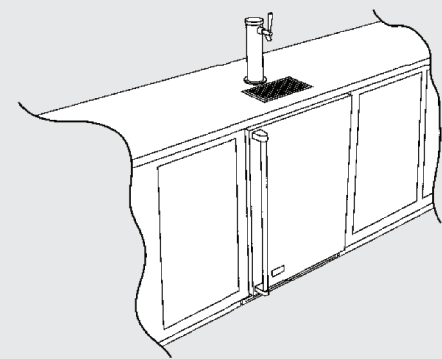
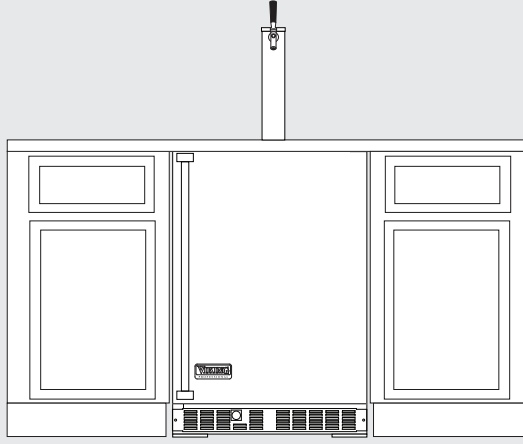
## CABINET CUTOUT - UNDERCOUNTER MODELS - VUBD



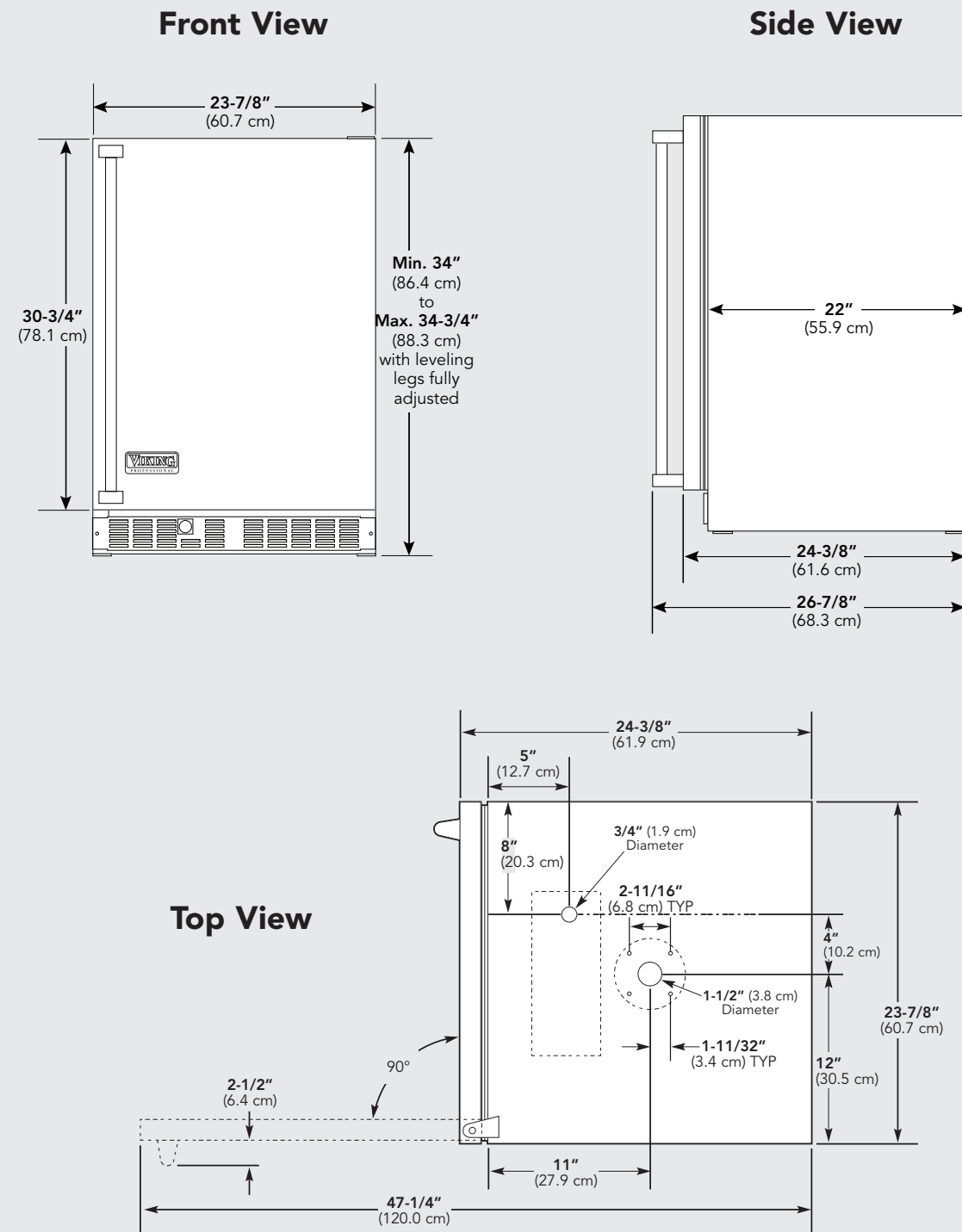
\*24" width for cabinet only. 24-1/4" (61.6 cm) needed for cabinet and door width clearance if door is recessed between cabinets.



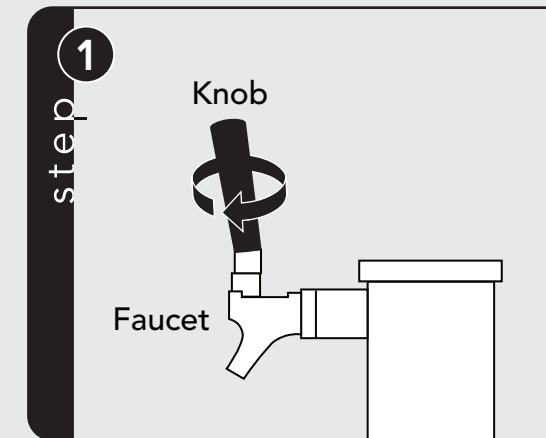
Actual dimension of drain pan is 12" x 5" (30.5 cm x 12.7 cm). This area should be cut 12-3/16" x 5-3/16" (31.0 cm x 13.2 cm) for clearance.



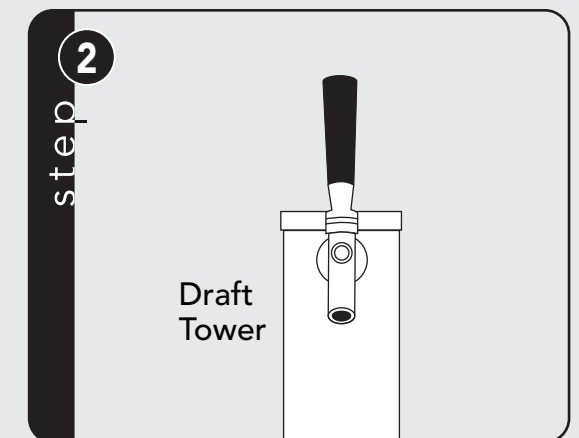
# Dimensions - Undercounter Models VUBD



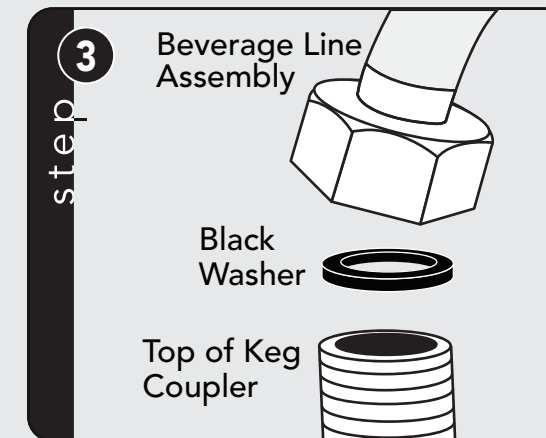
# Beverage Dispenser Assembly



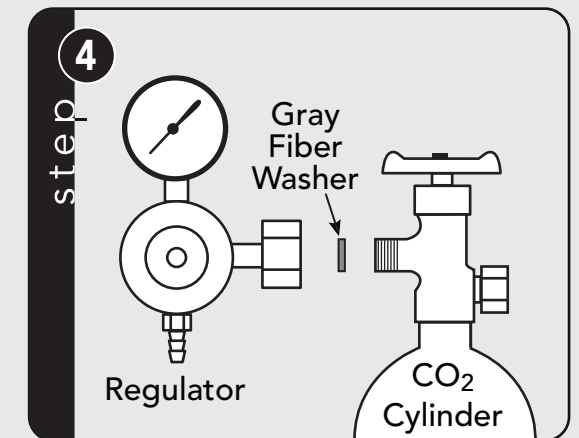
Screw the black faucet knob onto the faucet.



Insert the clear beverage line from the tower through the hole in the top of the unit. Mount the draft tower onto the refrigerator using the (4) furnished screws and (1) mounting gasket.

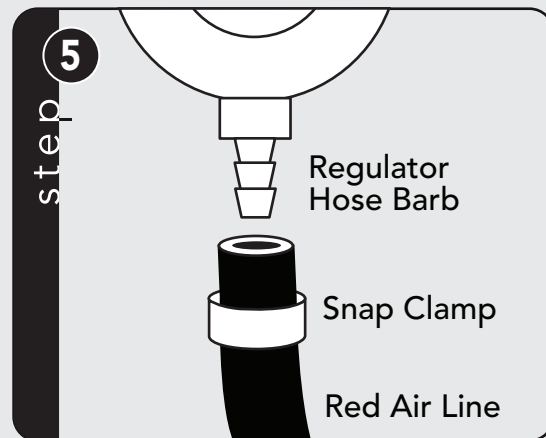


Attach the clear beverage line coming from the draft tower to the keg coupler. Use the black washer inside the hex nut and tighten securely with crescent wrench.

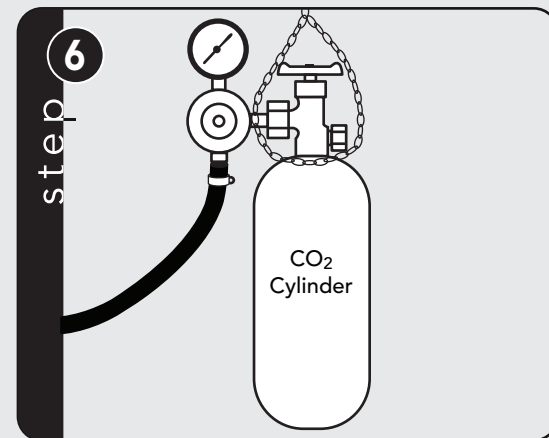


Fasten the CO<sub>2</sub> regulator to the CO<sub>2</sub> tank, tightening the CO<sub>2</sub> nut securely, using the gray fiber washer between the regulator nut and the cylinder.

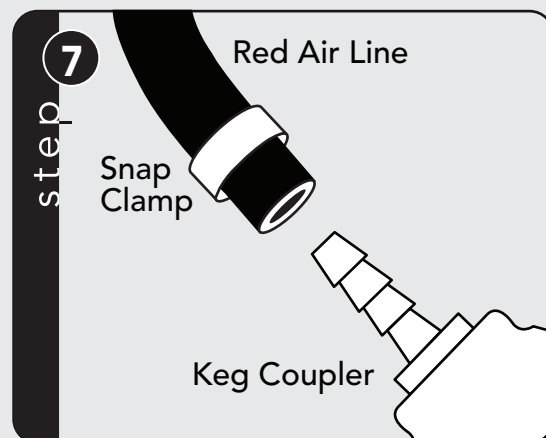
# Beverage Dispenser Assembly



Attach one end of the red air line to the hose barb on the CO<sub>2</sub> regulator, using one of the two snap clamps provided. (Use pliers to snap the clamp tight to assure that there is no gas leak.)



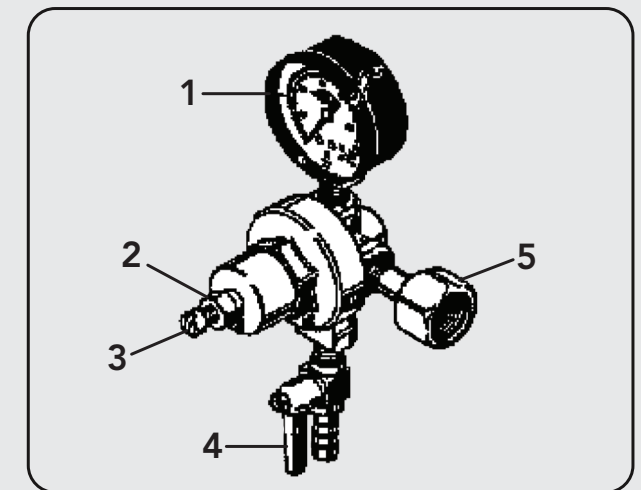
Place the CO<sub>2</sub> cylinder and regulator in the right corner of the refrigerator. **NOTE:** It is important that the cylinder be kept in an upright position to operate efficiently. Secure the cylinder using the provided chain by looping the chain around the cylinder valve and regulator.



Fasten the other end of the red air line to the keg coupler using the remaining snap clamp.

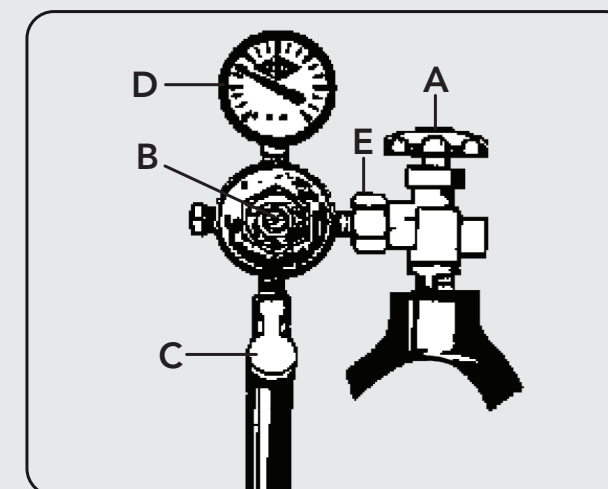
# CO<sub>2</sub> Regulator

1. Low pressure gauge (reads the amount of internal keg pressure)
2. Adjustment lock nut
3. Regulator adjustment screw (after keg is tapped, screw clockwise until low pressure gauge indicates between 12 and 14 lbs.)
4. Shut-off valve
5. CO<sub>2</sub> nut (use fiber CO<sub>2</sub> washer)



## How to Replace an Empty CO<sub>2</sub> Cylinder

1. Close cylinder valve by turning clockwise "A".
2. Unscrew adjustment screw (counter-clockwise) "B" as far as it will go.
3. Remove the regulator from empty cylinder "E".
4. Remove dust cap from new cylinder "E". Open and close valve "A" quickly to blow dust from outlet.
5. With cylinder valve "A" in closed position, reattach regulator to cylinder at "E". Be sure to include the CO<sub>2</sub> washer.
6. Open valve "A" all the way. (This is important because this cylinder valve seals in two places.)
7. Readjust regulator pressure "B" and open valve "C".

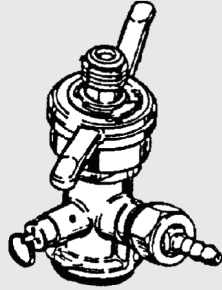


# Tapping Procedures

There are two keg sizes:

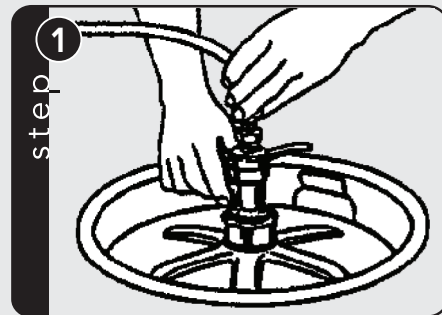
- 1) the quarter barrel containing 7-3/4 gallons or approximately 3-1/2 cases of 12 ounce bottles
- 2) the half barrel containing 15-1/2 gallons or approximately 7 cases

**SANKEY TYPE KEG COUPLER**  
(Taps all Coors™, Miller™ and Budweiser™ kegs)

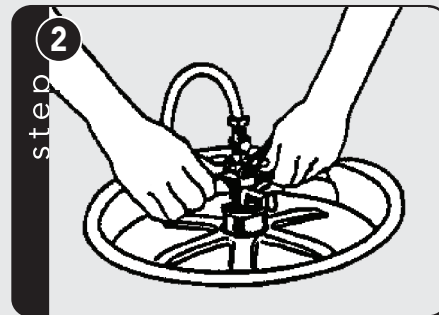


### APPROXIMATE MEASUREMENTS REQUIRED TO TAP MOST KEGS

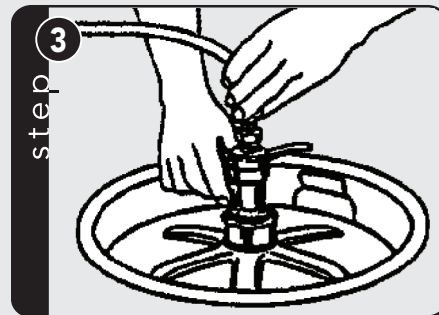
	Quarter Barrel	Half Barrel
Height	17 - 21 inches	25 - 29 inches
Diameter	16 - 20 inches	18 - 22 inches
Weight	80 - 85 pounds	160 - 180 pounds



Align lug locks on tavern head with lug housing in top of key. Insert tavern head.

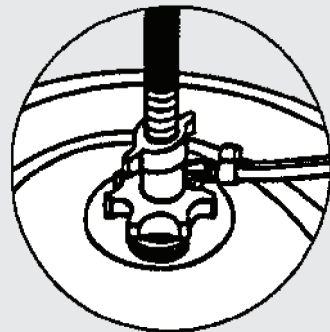


Turn tavern head handle 1/4 turn clockwise. The tavern head is now secured to keg.

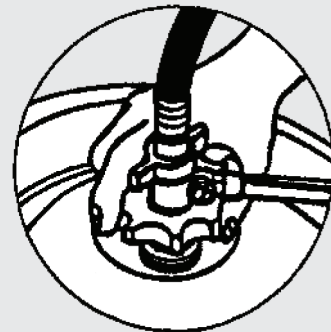


Rotate on/off valve handle 1/4 turn clockwise to open beer and CO<sub>2</sub> ports in keg. The keg is now tapped.

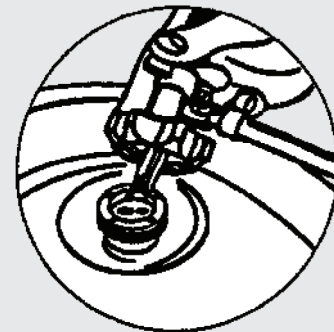
### TWIN PROBE KEG TAPS



Insert probes



Screw Tavern knob hand tight



Turn on pressure and draw beer



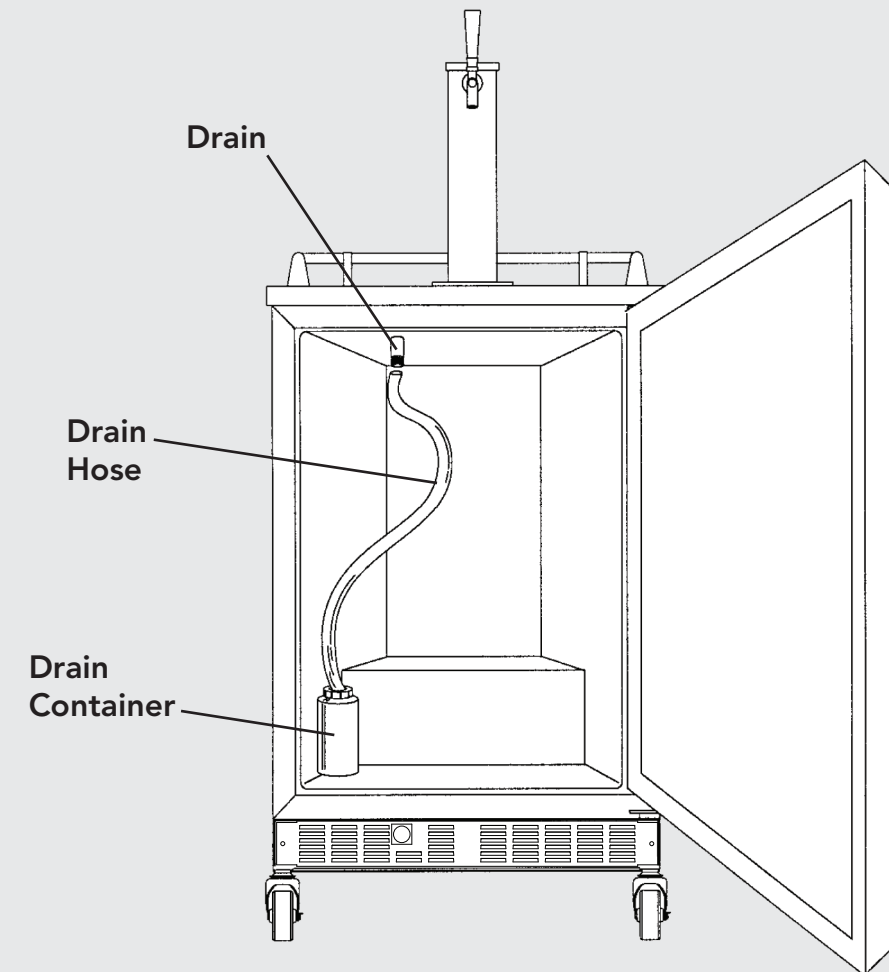
CO<sub>2</sub> Cylinders (It is recommended to have an extra cylinder on hand.)

Cylinder	Diameter	Height	Empty Weight	Full Weight
5 lbs.	5"	17-1/2"	12-1/2 lbs.	17-1/2 lbs.

# Drain Hose & Container

Before using the beverage dispenser, make sure the drain hose and container are properly installed.

1. Attach the hose to the drain.
2. Attach the container to the hose.
3. Empty the container when it becomes full.
4. Rinse both the hose and container before reattaching to the beverage dispenser.





## Final Preparation

- Some stainless steel parts may have a plastic protective wrap which must be peeled off. The interior should be washed thoroughly with hot, soapy water to remove film residues and any dust or debris before being used, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.
- All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, do not use steel wool, abrasive cloths, cleansers, or powders! Do not use a metal knife, spatula, or any other material tool to scrape stainless steel! Scratches are almost impossible to remove.

## General Tips & Suggestions

- After making a temperature change, allow 24 hours for your unit to reach a new temperature setting.
- The motor will stop and start often. It must do this to maintain the temperature you select.
- Unplug the appliance before working on anything with the electrical system.
- Exercise caution when sweeping, vacuuming or mopping near the front of the unit. Damage to the grill can occur.
- For all cleaning, mix 2 tablespoons baking soda with 1 quart warm water or use mild, soapy, water solution. Do not use strong cleaners or scouring powder or pads.
- Keep your appliance out of direct sunlight.
- Do not splash or spray water on or under the unit.
- Clean your appliance's condenser periodically to maintain proper cooling performance.

## Operating Instructions

### SETTING THE CONTROL

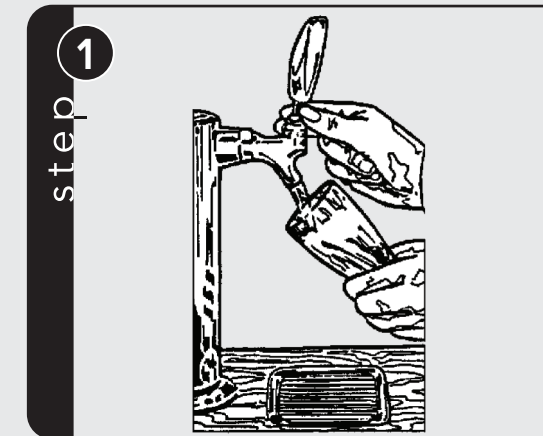
**NOTE:** The control is factory set for the ideal draft beer temperature - 38°F (3.3°C).  
(Temperature setting may need adjustments depending on ambient temperature.)

Initially set the cold control knob midway between the numbers. Allow at least 48 hours for the unit to stabilize before making any adjustments to the initial temperature setting. The higher the number, the cooler the temperature.

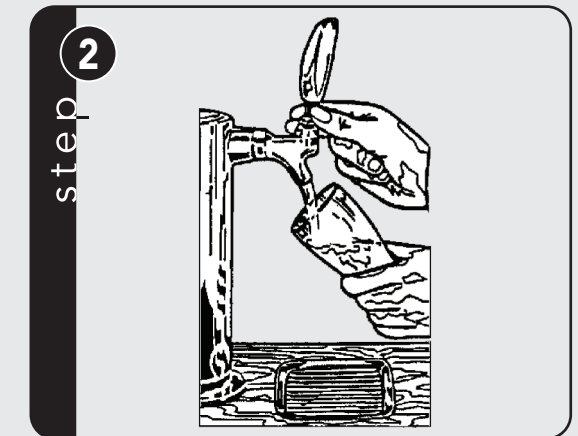
The temperature control knob is located at the bottom front of the cabinet, just behind the square opening near the middle of the grill.

Draft beer is not pasteurized, so it must be kept cold - preferably around 38°F (3.3°C). Temperatures above 45°F (7.2°C) may cause the beer to become wild, turn sour and cloudy. Draft beer should be consumed within 30 days, as it is not pasteurized and loses its original brewery fresh taste and aroma the older it gets.

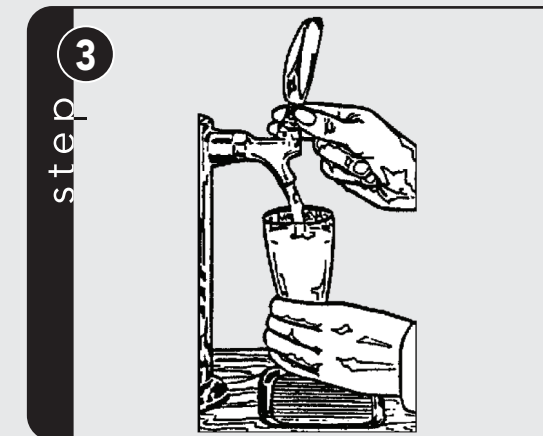
## Drawing the Perfect Glass of Beer



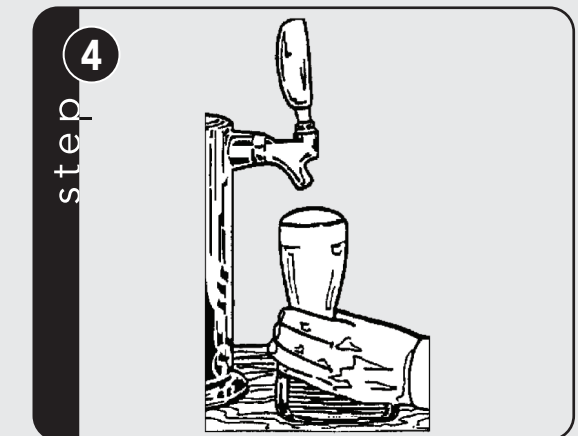
Start with a clean beer glass that has been wetted in cold water. Place the glass at a 45° angle, one inch below the faucet. DO NOT let the glass touch the faucet. Open the faucet all the way.



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



Let the remaining beer run straight down the middle. This insures proper release of CO<sub>2</sub> by producing a 3/4" to 1" foam head.



Close the faucet completely and quickly.

# Cleaning & Maintenance

## Condenser

The condenser underneath the cabinet does not require frequent cleaning; however, satisfactory cooling depends on adequate ventilation over this heat exchanger. It is recommended to annually clean the condenser by vacuuming and brushing. To access the condenser, the unit must be pulled out from the installation and the lower machine compartment access cover removed.

### ⚠ WARNING

Disconnect the power cord before removing the access cover.

Be sure that nothing obstructs the required air flow openings in front of the cabinet. At least once or twice a year, brush or vacuum lint and dirt from the front grille area.

## Cabinet

The painted cabinet can be washed with mild soap and water and thoroughly rinsed with clear water. NEVER use abrasive scouring powders.

## Interior and Door Gaskets

Wash interior compartment with mild soap and water. Mix 2 tablespoons baking soda with 1 quart warm water. Do not use an abrasive powder, solvent, polish cleaner or undiluted detergent.

## ENERGY SAVING TIPS

The following suggestions will minimize the cost of operating your refrigeration appliance.

1. Do not install your appliance next to a hot appliance, (cooker, dishwasher, etc.), heating air duct or other heat sources.
2. Install product out of direct sunlight.
3. Assure the toe grille vents at front of unit beneath door are not obstructed. Keep toe grille vents clean to allow ventilation for the refrigeration system to expel heat.
4. Plug your appliance into a dedicated power circuit. (Not shared with other appliances.)
5. When initially loading your new product, or whenever large quantities of warm contents are placed within refrigerated storage compartment, minimize door openings for the next 12 hours to allow contents to pull down to compartment set-point temperature.
6. Maintaining a relatively full storage compartment will require less appliance run-time than an empty compartment.
7. Assure door closing is not obstructed by contents stored in your appliance.
8. Allow hot items to reach room temperature before placing in product.
9. Minimize door openings and duration of door openings.
10. Use the warmest temperature control set-point that meets your personal preference and provides the proper storage for your stored contents.
11. Minimize use of display lighting option on glass door products, (light stays on with door closed).
12. When on vacation or away from home for extended periods, set the appliance to warmest acceptable temperature for the stored contents.
13. Set the control to the "OFF" position if cleaning the unit requires the door to be open for an extended period of time.
14. Annually clean condenser heat exchange coil located in machine compartment underneath unit, (see Cleaning and Maintenance section).

# Troubleshooting

PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
<b>WILD BEER</b> 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 Cooler malfunctioning Kinks, dents, twists or other obstructions in line Faucets in bad, dirty or worn condition
<b>CLOUDY BEER</b> 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 Contaminated air source
<b>FLAT BEER</b> Foamy head disappears quickly; beer lacks usual, zestful, brewery-fresh flavor	Dirty glasses Sluggish regulator Applied pressure is set too low CO <sub>2</sub> is turned off at night Contaminated air source (associated with compressed air) Moisture in air system Beer too cold Loose tap or vent connections
<b>FALSE HEAD</b> 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
<b>UNPALATABLE BEER</b> Off-taste	Dirty or old beer lines Dirty faucet Contaminated air source or unfiltered Unsanitary bar conditions

# Service Information

If service is required, call your dealer or authorized service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.

Have the following information readily available.

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Viking Range Corporation at 1-888-VIKING1 (845-4641), or write to:

**VIKING RANGE CORPORATION  
PREFERRED SERVICE  
1803 Hwy 82W  
Greenwood, Mississippi 38930 USA**

Record the information indicated below. You will need it if service is ever required. The serial number and model numbers for your beverage dispenser are located on the front of the unit at the base of the door frame.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

Date of Purchase \_\_\_\_\_ Date Installed \_\_\_\_\_

Dealer's Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

If service requires installation of parts, use only authorized parts to insure protection under the warranty.

**KEEP THIS MANUAL FOR FUTURE REFERENCE.**

# Warranty

## ONE YEAR FULL WARRANTY

Built-in/portable beverage dispensers and all of their components and accessories, except as detailed below\*, are warranted to be free from defects in material or workmanship under normal household use for a period of one (1) year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

\*Painted and decorative items are warranted to be free from defective materials or workmanship for a period of ninety (90) days from the date of original retail purchase. ANY DEFECTS MUST BE REPORTED TO THE SELLING DEALER WITHIN NINETY (90) DAYS FROM DATE OF ORIGINAL RETAIL PURCHASE.

## FIVE YEAR LIMITED WARRANTY

Any sealed refrigeration system component, as listed below, is warranted to be free from defective materials or workmanship in normal household use during the second through the fifth year from the date of original retail purchase. Viking Range Corporation, warrantor, agrees to repair or replace, at its option, any part which fails or is found to be defective during the warranty period.

**Sealed Refrigeration System Components:** Compressor, Evaporator, Condenser, Connecting Tubing, Dryer/Strainer

It is recommended that in temperatures above 100°F (37.8°C) and below 40°F (4.4°C) the unit be shut off. The normal operating range for the unit is between 60°F (15.6°F) and 100°F (37.8°C).

## NINETY (90) DAY RESIDENTIAL PLUS WARRANTY

This warranty applies to applications where use of the product extends beyond normal residential use. Examples are, but not limited to, bed and breakfasts, fire stations, private clubs, churches, etc. This warranty excludes all commercial locations such as restaurants, food service locations and institutional food service locations.

This warranty extends to the original purchaser of the product warranted hereunder and to each transferee owner of the product during the term of the warranty.

This warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested. Warranty labor shall be performed by an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from abuse, accident, natural disaster, loss of electrical power to the product for any reason, alteration, improper installation, improper operation or repair or service to the product by anyone other than an authorized Viking Range Corporation service agency or representative. Warranty shall not apply to damage resulting from indoor units being used in outdoor situations. This warranty does not apply to commercial usage. Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the appliance reasonably accessible for service. If the product or one of its component parts contains a defect or malfunction during the warranty period, after a reasonable number of attempts by the warrantor to remedy the defects or malfunctions, the owner is entitled to either a refund or replacement of the product or its component part or parts. Replacement of a component part includes its free installation. Warrantor's liability on any claim of any kind, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or service or part there of which gives rise to the claim.

**WARRANTY SERVICE:** Under the terms of this warranty, service must be performed by a factory authorized Viking Range Corporation service agent or representative. Service will be provided during normal business hours, and labor performed at overtime or premium rates shall not be covered by this warranty. To obtain warranty service, contact the dealer from whom the product was purchased, an authorized Viking Range Corporation service agent, or Viking Range Corporation. Provide model and serial number and date of original purchase. For the name of your nearest authorized Viking Range Corporation service agency, call the dealer from whom the product was purchased or Viking Range Corporation. **IMPORTANT:** Retain proof of original purchase to establish warranty period.

The return of the Owner Registration Card is not a condition of warranty coverage. You, however, should return the Owner Registration Card so that Viking Range Corporation can contact you should any question of safety arise which could affect you.

Any implied warranties of merchantability and fitness applicable to the above described undercounter refrigerator are limited in duration to the period of coverage of the applicable express written limited warranties set forth above. Some jurisdictions do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. This warranty gives you specific rights, and you may also have other rights which may vary from jurisdiction to jurisdiction.

Specifications subject to change without notice.

