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› Kegco Z163S-2 Dual Faucet Stainless Steel Kegerator Instruction Manual

## Kegco Z163S-2

# Kegco Z163S-2 Dual Faucet Stainless Steel Kegerator Instruction Manual

Model: Z163S-2

Brand: Kegco

## INTRODUCTION

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The Kegco Z163S-2 dual faucet digital kegerator is designed for dispensing kegged beverages in both commercial and residential environments. This unit is engineered for quiet and energy-efficient operation, making it suitable for home use, while also being robust enough for demanding settings like bars and restaurants. It features a sleek matte black cabinet with a stylish stainless steel door and a recessed handle. The interior offers generous capacity and can be converted into a standard refrigerator when not dispensing kegs.

# COMPLETE DISPENSE KIT INCLUDED



NSF COMMERCIAL  
CERTIFIED



## Ice Cold Beer

Air cooled tower and  
wide temperature range  
as low as 32°F



## Complete Dispense Kit Included

100% Stainless Steel  
parts and American  
made components



## Large Interior

Large interior holds a full size keg  
and up to 3 smaller kegs



## Digital Control & Display

Easily adjust the temperature  
at the touch of a button

Figure 1: Kegco Z163S-2 Kegerator overview, highlighting key features like ice-cold beer, large interior, and digital control.

## KEY FEATURES

- **Commercial or Freestanding Use:** CSA certified to conform to NSF/ANSI 7, ensuring suitability for both commercial and residential applications.
- **Complete Keg Tapping Kit:** Includes a double tap draft dispense system with a dual faucet stainless steel draft tower, two chrome faucets, an empty 5 lb. CO2 tank, a double gauge CO2 regulator, and two D system keg couplers.
- **Powerful Cooling Technology:** Digital controls and an LED display allow precise temperature adjustment between 32 and 75 degrees Fahrenheit. Features fan-forced cooling and automatic defrost. An air-cooled draft tower keeps beer lines chilled to reduce foam.
- **Convenient Design:** Equipped with an easy-to-clean removable built-in drip tray, a chrome guardrail to prevent glasses from sliding, and easy-rolling casters with locks for mobility and stability.
- **Large Interior Capacity:** The 5.8 cu.ft. interior accommodates one full-size keg (including Miller, Coors, and rubber kegs), one pony keg, one quarter slim keg, two 5-gallon commercial kegs, three ball lock kegs, or two pin lock kegs.
- **Refrigerator Conversion:** Can be converted into a regular all-refrigerator using the three included wire shelves for additional storage.

## SETUP

### 1. Unpacking and Placement

Carefully unpack the kegerator and all components. Place the unit on a level, stable surface, ensuring adequate ventilation around the back and sides. The unit measures 35.875" H x 24.375" W x 24" D.

### 2. Installing the Draft Tower and Guardrail

Attach the dual faucet stainless steel draft tower to the top of the unit. Secure the chrome guardrail around the top perimeter to prevent items from sliding off.



Figure 2: Dual faucet draft tower with removable drip tray and chrome guardrail.

### 3. CO2 Tank and Regulator Connection

The unit includes an empty 5 lb. CO2 tank and a double gauge CO2 regulator. The CO2 tank can be mounted internally or externally. Connect the regulator to the CO2 tank and then connect the gas lines from the regulator to the keg couplers. Ensure all connections are tight to prevent leaks.



For a visual guide on connecting the keg coupler, refer to the video below:

Video 1: Demonstration of connecting a keg coupler.

## OPERATING INSTRUCTIONS

### 1. Powering On and Initial Cooling

Plug the kegerator into a grounded electrical outlet. Allow the unit to cool for several hours before loading kegs, especially if using the Deep Chill function.

### 2. Temperature Control

Use the digital control panel to set the desired temperature. The range is 32 to 75 degrees Fahrenheit. The LED display shows the current internal temperature. Use the 'Cooler' and 'Warmer' buttons to adjust. The 'Deep Chill' function rapidly cools a warm keg to 32°F and maintains this temperature for 24 hours, then reverts to the previously set temperature.



Figure 5: Digital temperature control panel.

### 3. Dispensing Beverages

Ensure the CO2 is turned on and the regulator is set to the appropriate pressure for your beverage (typically 10-12 PSI for beer, adjust as needed to prevent excessive foaming). Place a glass under the faucet and pull the tap handle forward to dispense. Push the handle back to stop the flow.

For a demonstration of the kegerator's features and operation, including temperature control and keg loading, please watch the following video:

Video 2: Kegco K309B-1 Keg Dispenser overview and operation.

#### 4. Converting to a Refrigerator

To use the unit as a standard refrigerator, remove all kegs and disconnect the tapping kit. Insert the three included wire shelves into the designated slots within the cabinet.



Figure 6: Kegerator converted to a two-shelf refrigerator.

## MAINTENANCE

### 1. Cleaning the Drip Tray

The removable drip tray should be cleaned regularly to prevent spills and maintain hygiene. Simply lift the tray and grate, wash with warm soapy water, rinse, and dry before replacing.

## 2. Cleaning Beer Lines

Regular cleaning of the beer lines is crucial for optimal taste and hygiene. Use a beer line cleaning kit (sold separately) to flush the lines with a cleaning solution, followed by a thorough rinse with water. Follow the cleaning kit's instructions for best results.

## 3. Automatic Defrost

The Kegco Z163S-2 features automatic defrost, minimizing the need for manual defrosting. However, periodically check for any ice buildup and remove if necessary.

## TROUBLESHOOTING

- **Excessive Foaming:** This can be caused by incorrect CO2 pressure, warm beer lines, or improper pouring technique. Check your CO2 regulator settings, ensure the air-cooled draft tower is functioning, and pour with a swift, confident motion.
- **Beer Not Dispensing:** Verify that the CO2 tank is not empty and the regulator is turned on. Check that the keg coupler is properly engaged and the beer lines are not kinked.
- **Temperature Issues:** Ensure the unit is plugged in and the temperature setting is appropriate. If using the Deep Chill function, allow sufficient time for cooling. Check for obstructions around the condenser coils at the back of the unit.
- **Leaks:** Inspect all connections (CO2 tank, regulator, lines, couplers) for tightness. Replace any worn gaskets or O-rings.

## SPECIFICATIONS

<b>Product Dimensions</b>	30 x 30 x 50 inches
<b>Item Weight</b>	120.7 pounds
<b>Manufacturer</b>	Kegco
<b>ASIN</b>	B07J57P75W
<b>Item Model Number</b>	Z163S-2
<b>Date First Available</b>	October 17, 2018

## WARRANTY & SUPPORT

Kegco offers a 90-Day Quality Commitment for this product. For any questions, setup assistance, or troubleshooting, please contact Kegco customer support. Their knowledgeable team is available during regular business hours to provide timely and reliable help.

For support, please visit the [Kegco Store on Amazon](#) or refer to the contact information provided in your product packaging.