

KITMA FCK-58-FCA1/FCK-58

KITMA Commercial Dual Tap Kegerator FCK-58-FCA1/FCK-58 Instruction Manual

1. INTRODUCTION AND OVERVIEW

This manual provides essential instructions for the safe and efficient installation, operation, and maintenance of your KITMA Commercial Dual Tap Kegerator, model FCK-58-FCA1/FCK-58. This unit is designed for commercial use to cool and dispense beverages from kegs.

Key features of your kegerator include:

- Dual tap towers for dispensing multiple beverages.
- 17.3 cubic feet capacity.
- Digital temperature control with a range of 33°F to 38°F.
- Self-closing doors with integrated locks.
- Internal LED lighting for visibility.
- Efficient R290 refrigerant system.



Figure 1: Front view of the KITMA Commercial Dual Tap Kegerator.

2. SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating this appliance to prevent injury or damage. Retain this manual for future reference.

2.1 Electrical Safety

- Ensure the power supply matches the voltage requirements specified on the unit's rating label.
- Do not operate the unit with a damaged power cord or plug.
- Avoid using extension cords. If necessary, use a heavy-duty, grounded extension cord rated for the appliance's power requirements.
- Always unplug the unit before cleaning, maintenance, or moving.

2.2 Refrigerant Safety

This unit uses R290 refrigerant. R290 is a natural gas with high environmental compatibility but is flammable. Handle with care and ensure proper ventilation during installation and servicing. Only qualified personnel should service the refrigeration system.

2.3 General Precautions

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

- Keep ventilation openings clear of obstruction.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.

3. SETUP AND INSTALLATION

3.1 Unpacking and Inspection

1. Carefully remove all packaging materials.
2. Inspect the unit for any shipping damage. Report any damage to the carrier immediately.
3. Remove all protective films and tapes from surfaces.

3.2 Placement

- Place the kegerator on a strong, level surface capable of supporting its weight when fully loaded.
- Ensure adequate ventilation around the unit. Maintain at least 4 inches of clearance from walls or other obstructions to allow for proper airflow to the condenser.
- Avoid direct sunlight or proximity to heat sources.

3.3 Caster Installation

The unit is equipped with casters for mobility. Securely attach the casters to the bottom of the unit using the provided hardware. Ensure all casters are tightened before moving the unit.

3.4 Faucet Tower Installation

1. Position the dual tap towers over the designated openings on the top surface of the kegerator.
2. Carefully feed the beer lines and shanks through the openings into the interior of the unit.
3. Secure the towers to the top surface using the provided mounting hardware.
4. Connect the beer lines to the appropriate keg couplers inside the unit.



Figure 2: Dual tap towers for beverage dispensing.

3.5 Keg Loading and CO2 Connection

1. Open the kegerator doors. The interior is designed to accommodate multiple kegs.
2. Carefully place the kegs inside the unit.
3. Connect the appropriate keg couplers to the kegs.
4. Connect the CO2 regulator to the CO2 tank, then connect the gas line from the regulator to the keg coupler. Ensure all connections are secure to prevent leaks.



Figure 3: Interior view of the kegerator, illustrating space for kegs and internal lines.

4. OPERATING INSTRUCTIONS

4.1 Powering On

After installation, plug the unit into a dedicated, grounded electrical outlet. The digital display will illuminate.

4.2 Digital Temperature Control

- The kegerator features a digital temperature control panel.
- Use the control buttons to adjust the temperature between 33°F and 38°F (approximately 0.5°C to 3.3°C).
- The digital display shows the current internal temperature, allowing for precise monitoring.

4.3 Dispensing Beverages

To dispense, pull the tap handle forward. Push the handle back to stop the flow. Ensure the CO2 pressure is set correctly for the type of beverage being dispensed.

4.4 Door Locks

Each door is equipped with a lock for security. Use the provided keys to lock or unlock the doors as needed.



Figure 4: Detail of the integrated door locks for security.

4.5 Internal LED Lighting

The interior LED lights provide illumination for easier keg installation and visibility. These lights typically activate when the doors are opened.

5. MAINTENANCE

Regular maintenance ensures optimal performance and longevity of your kegerator.

5.1 Cleaning the Interior and Exterior

- **Daily:** Wipe down the exterior with a soft cloth and mild detergent. Clean any spills immediately.
- **Weekly:** Clean the interior with a solution of mild soap and warm water. Rinse thoroughly and dry. Remove and clean drip trays.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage surfaces.

5.2 Faucet and Beer Line Cleaning

Regular cleaning of faucets and beer lines is crucial for hygiene and beverage quality. Consult a professional or follow industry best practices for cleaning beer dispensing systems. This typically involves disassembling faucets and flushing lines with a cleaning solution.

5.3 Condenser Coil Cleaning

The condenser coils should be cleaned regularly (e.g., monthly or quarterly, depending on usage and environment) to maintain cooling efficiency. Unplug the unit, locate the condenser coils (typically at the rear or bottom), and use a brush or vacuum cleaner to remove dust and debris.

5.4 Door Seal Inspection

Periodically inspect the door gaskets for cracks, tears, or signs of wear. Ensure they form a tight seal when the doors are closed. Replace damaged gaskets to prevent energy loss and maintain proper temperature.

6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, or if solutions do not resolve the issue, contact customer support.

6.1 Unit Not Cooling

- **Check Power:** Ensure the unit is plugged in and the outlet is functional.
- **Temperature Setting:** Verify the digital temperature control is set to the desired temperature.
- **Door Seal:** Check if doors are fully closed and seals are intact.
- **Condenser Coils:** Inspect and clean condenser coils if they are dirty.
- **Ventilation:** Ensure adequate airflow around the unit.

6.2 Poor Beverage Dispense

- **CO2 Tank:** Check if the CO2 tank is empty or if the valve is closed.
- **CO2 Pressure:** Verify the regulator pressure setting is appropriate for the beverage.
- **Beer Lines/Faucets:** Inspect for blockages or cleanliness issues.
- **Keg Coupler:** Ensure the coupler is properly engaged with the keg.

6.3 Excessive Noise

- **Leveling:** Ensure the unit is on a level surface.
- **Components:** Check for any loose parts or obstructions near the fan or compressor.

7. SPECIFICATIONS

The following table details the technical specifications for the KITMA Commercial Dual Tap Kegerator, model FCK-58-FCA1/FCK-58.

Specification	Value
Brand	KITMA
Model Number	FCK-58-FCA1/FCK-58

Specification	Value
Capacity	17.3 Cubic Feet
Product Dimensions (D x W x H)	28.1 x 57.8 x 40.1 inches (or 28"D x 58"W x 42"H)
Item Weight	209 Pounds
Voltage	115 Volts
Refrigerant	R290
Temperature Range	33°F - 38°F
Material Type	Stainless Steel
Installation Type	Freestanding
Number of Doors	2
Special Features	Door Lock
Defrost System	Automatic
Certification	ETL



Figure 5: Dimensional overview of the kegerator.

8. WARRANTY AND SUPPORT

KITMA stands behind its products with comprehensive warranty coverage.

- **Kegeerator Unit:** Enjoy a 1-year warranty on the kegeerator dispenser, which covers parts and labor. On-site service by maintenance staff is typically available within 48 hours.
- **Compressor:** The compressor is covered by a 5-year warranty.
- **Additional Parts:** All other additional parts are covered by a 2-year warranty.

For warranty claims, technical assistance, or service requests, please refer to the contact information provided at the point of purchase or visit the official KITMA website.



Figure 6: Warranty information for the product.