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TROPOW Kegerator

TROPOW 6.1 CF Beer Kegerator Instruction Manual

Model: Kegerator | Brand: TROPOW

1. SAFETY INFORMATION

Please read all instructions carefully before operating your TROPOW Kegerator. Retain this manual for future reference.

- **Electrical Safety:** Ensure the unit is plugged into a grounded outlet with the correct voltage. Do not use extension cords. Disconnect power before cleaning or maintenance.
- **Placement:** Place the kegerator on a level, stable surface. Allow adequate clearance (at least 4 inches) around the unit for proper ventilation. Avoid direct sunlight or heat sources.
- **Handling:** The unit is heavy (approximately 95 lbs). Use proper lifting techniques or seek assistance when moving.
- **Flammable Materials:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **Children Safety:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

2. PRODUCT OVERVIEW

The TROPOW 6.1 CF Beer Kegerator is designed to dispense draft beer and can also function as a standard refrigerator. It features a dual tap system, precise temperature control, and a durable stainless steel construction.

Key Features:

- **Large Interior Capacity:** Accommodates one full-size keg (15.5 gal), one quarter keg (7.75 gal), or three 5-gallon commercial kegs.
- **Powerful Cooling Technology:** Maintains interior temperature between 35°F and 50°F (1.7°C - 10°C) with quiet operation and high energy efficiency.
- **Dual-Function Design:** Operates as a draft beer dispenser or a conventional refrigerator with adjustable storage racks.
- **Durable Construction:** Features a dispensing kit with high-quality components and a stainless steel base plate for longevity and easy keg loading.
- **Easy Maintenance:** Equipped with a removable drip tray for convenient cleaning.

Components:

- Kegerator Unit
- Dual Tap Draft Tower
- Drip Tray
- CO2 Tank Holder (external)
- Adjustable Storage Racks
- Casters (2 lockable, 2 universal)
- Guard Rail



Figure 2.1: Overall view of the TROPOW 6.1 CF Beer Kegerator.

LARGE INTERIOR CAPACITY

KEG COMPATIBILITY
Compatible with most kegs



Holds 3
Sixth-Barrel
Kegs
(5 gal)



Holds 1
Quarter-Barrel
Keg (7.75 gal)



Holds 1
Full Size
Keg (15.5 gal)



Figure 2.2: Interior capacity illustrating space for one full-size keg, one quarter-barrel keg, or three sixth-barrel kegs.

COMPLETE DISPENSE KIT INCLUDED



Stainless Steel Construction

100% Stainless Steel parts



Ice Cold Beer

Deep chill technology and temperature range as low as 32°F



Spin Button

Easily adjust the temperature at the touch of a button



Largest Keg Capacity

Figure 2.3: Detailed view of the complete dispense kit, highlighting stainless steel construction and temperature control dial.

DUAL FAUCET DRAFT TOWER

Dispenses up to
2 Separate beverages



100%StainlessSteel parts
Chrome Guard Rail



Figure 2.4: The dual faucet draft tower, designed to dispense two separate beverages.

REMOVABLE DRIP TRAY

Removable and Easy-to-clean
built-in drip tray



Flush
Mounted

Figure 2.5: The removable drip tray, designed for easy cleaning and maintenance.

BEER KEGERATOR REFRIGERATOR

Drink fresh beer in your own mobile bar



Figure 2.6: The kegerator's interior when used as a standard refrigerator, showcasing its storage capacity for various beverages.

36.22"

28.74"

28.74"



3. SETUP INSTRUCTIONS

1. **Unpacking:** Carefully remove all packaging materials. Inspect the unit for any shipping damage. Report any damage immediately to the retailer.
2. **Placement:** Choose a location that is level, dry, and well-ventilated. Ensure there is at least 4 inches of space around the back and sides of the unit for proper airflow. Avoid placing near heat sources or in direct sunlight.
3. **Caster Installation:** Attach the four casters to the bottom of the unit. Two casters are lockable and should be installed at the front for stability.
4. **Draft Tower Assembly:**
 - Carefully feed the beer lines and air line through the opening on the top of the kegerator.
 - Secure the draft tower to the top of the unit using the provided screws.
 - Attach the faucets to the draft tower.
5. **Drip Tray and Guard Rail Installation:** Place the removable drip tray on the designated area below the taps. Install the chrome guard rail around the top surface.
6. **Initial Cleaning:** Before first use, clean the interior of the kegerator with a mild detergent and warm water. Rinse thoroughly and dry. Clean all beer lines and faucets with a suitable beer line cleaner.
7. **Power Connection:** Plug the kegerator into a dedicated, grounded electrical outlet. Allow the unit to stand upright for at least 2-4 hours before plugging it in to allow the refrigerant to settle.

4. OPERATING INSTRUCTIONS

Temperature Control:

The kegerator features a thermostatic temperature control system. The temperature can be adjusted using the button located inside the unit. The recommended operating temperature range is 35°F to 50°F (1.7°C - 10°C). For colder beer, set the control to a lower number or colder setting.

Loading a Keg:

1. Open the kegerator door.
2. Carefully slide the keg into the interior. The stainless steel base plate is designed to facilitate smooth loading.
3. Connect the appropriate keg coupler to the keg.
4. Connect the beer lines from the draft tower to the keg coupler.
5. Connect the CO2 line from your CO2 tank and regulator (not included) to the keg coupler. Ensure all connections are secure to prevent leaks.
6. Close the kegerator door. Allow several hours for the keg to cool to the desired temperature before dispensing.

Dispensing Beer:

To dispense beer, pull the faucet handle forward. To stop dispensing, push the handle back to the upright position. Ensure the CO2 pressure is set correctly according to the beer type and desired flow rate.

Converting to Refrigerator Mode:

To use the unit as a standard refrigerator, remove the keg and disconnect the draft tower. The included adjustable storage racks

can be inserted to organize food or beverages. The unit will then function as a conventional 6.1 cubic feet refrigerator.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure optimal performance and longevity of your kegerator.

- **Drip Tray:** The removable drip tray should be emptied and cleaned regularly to prevent spills and maintain hygiene. Wash with warm, soapy water and rinse thoroughly.
- **Beer Lines and Faucets:** It is crucial to clean beer lines and faucets every 2-3 weeks, or with every keg change, to prevent bacterial buildup and off-flavors. Use a dedicated beer line cleaning solution and a cleaning kit (not included). Follow the cleaning solution manufacturer's instructions.
- **Interior Cleaning:** Clean the interior of the kegerator as needed with a mild detergent and warm water. Avoid abrasive cleaners or sharp objects.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a soft cloth and mild cleaner. For stainless steel surfaces, use a stainless steel cleaner to maintain its finish.
- **Defrosting:** The unit may accumulate frost over time. If frost buildup becomes excessive (more than 1/4 inch), unplug the unit and allow it to defrost naturally. Remove any water from the interior.

6. TROUBLESHOOTING

Before contacting support, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Kegerator not cooling or not cold enough.	Power cord unplugged or circuit breaker tripped. Temperature control set too high. Poor ventilation around the unit. Door not closed properly. Excessive frost buildup.	Check power connection and circuit breaker. Adjust temperature control to a colder setting. Ensure adequate clearance (4 inches) around the unit. Check door seal and ensure it's fully closed. Defrost the unit if necessary.
Beer not dispensing or slow flow.	CO2 tank empty or regulator off. Beer lines clogged or frozen. Keg empty. Coupler not properly engaged.	Check CO2 tank level and ensure regulator is on and set to appropriate pressure. Clean beer lines and faucets. Ensure temperature is not too low causing freezing. Replace keg. Re-engage coupler firmly onto the keg.

Problem	Possible Cause	Solution
Leaks from taps or lines.	Loose connections. Worn washers or O-rings. Cracked lines.	Tighten all connections (faucets, couplers, lines). Inspect and replace any worn washers or O-rings. Replace damaged beer lines.
Kegerator is noisy.	Unit not level. Compressor cycling normally.	Adjust leveling feet or casters to ensure the unit is level. Some operational noise from the compressor is normal.
Keg does not fit.	Incorrect keg size for the unit's internal dimensions.	Verify the dimensions of your keg against the internal capacity specifications (6.1 cubic feet, designed for one full-size keg (15.5gal), a quarter keg (7.75gal), or three 5-gallon commercial kegs). Some "full-size" kegs may vary in dimensions.

7. SPECIFICATIONS

Attribute	Value
Brand	TROPOW
Model Number	Kegerator
Material	Stainless Steel
Color	Stainless Steel
Capacity	6.1 Cubic Feet (170L)
Product Dimensions (L x W x H)	28.74" x 23.2" x 36.22"
Item Weight	95 Pounds
Temperature Control Range	35°F - 50°F (1.7°C - 10°C)
UPC	198290868704

8. WARRANTY AND SUPPORT

TROPOW products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or contact TROPOW customer support. Keep your proof of purchase for warranty claims.

For technical assistance, troubleshooting beyond this manual, or spare parts, please contact the retailer or TROPOW customer service directly. Contact details are typically available on the product packaging or the official brand website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

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