

VEVOR BM-162

VEVOR BM-162 Dual Tap Beer Kegerator Instruction Manual

Model: BM-162 | Brand: VEVOR

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1. INTRODUCTION

The VEVOR BM-162 Dual Tap Beer Kegerator is designed to provide a convenient and efficient way to dispense draft beer or other beverages. Featuring an air cooling system for rapid cooling and low-temperature preservation, it ensures optimal flavor. This kegerator includes a shelf for versatile use as an additional refrigerator and precise temperature control ranging from 23°F to 82.4°F (-5°C to 28°C). Its spacious interior can accommodate various keg sizes, making it suitable for home or commercial use.

2. SAFETY INFORMATION

WARNING: Read all safety warnings and instructions before using this appliance. Failure to follow the warnings and instructions may result in electric shock, fire, and/or serious injury.

- Ensure the appliance is placed on a stable, level surface away from direct sunlight and heat sources.
- Do not operate the appliance with a damaged cord or plug. Contact qualified service personnel for repair.
- Keep ventilation openings clear of obstruction.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Always disconnect the appliance from the power supply before cleaning or performing maintenance.
- CO2 cylinders must be handled with care. Ensure proper ventilation when connecting or disconnecting the CO2 tank.
- 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.

3. PACKAGE CONTENTS

Your VEVOR BM-162 Dual Tap Beer Kegerator package includes the following items:

- 1 x Beer Kegerator Unit
- Beer Hose (59" / 1.5 m)
- Beer Taps (2)
- Beer Column (Tower)
- CO2 Cylinder (5 lb aluminum, empty)
- Bottle Holder (for external CO2 tank placement)
- Drip Tray
- Guard Rail
- Shelf (for refrigerator use)
- Dual-Gauge Dual-Valve Regulator
- D-Type Keg Couplers (2)
- CO2 Gas Lines (2)
- Spare hose and clamp
- Installation Tools

4. SETUP INSTRUCTIONS

Follow these steps to set up your VEVOR BM-162 Dual Tap Beer Kegerator:

1. **Unpacking and Placement:** Carefully unpack the kegerator. Place it on a firm, level surface. Ensure adequate ventilation around the unit.
2. **Install the Stainless Steel Guard Rail:** Attach the guard rail to the top of the kegerator. This helps prevent items from falling off the top surface.
3. **Install the Beer Tower and Taps:** Insert the beer tower into the designated opening on the top of the unit. Secure it with the provided hardware. Attach the beer taps to the tower.
4. **Install the Drip Tray:** Position the removable drip tray directly below the beer taps to catch any spills or foam.
5. **Mount CO2 Bracket and Tank:** Mount the CO2 cylinder holder on the exterior back of the kegerator. Place the 5 lb aluminum CO2 cylinder (empty) into the holder.
6. **Assemble the Regulator:** Attach the dual-gauge dual-valve regulator to the CO2 cylinder. Ensure all connections are tight to prevent leaks.
7. **Connect Air Lines:** Connect the CO2 gas lines from the regulator to the D-type keg couplers.
8. **Connect Beer Lines:** Connect the beer hoses from the beer taps to the D-type keg couplers.

9. **Keg Installation:** Place your desired kegs inside the kegerator. The unit can accommodate two 5-gallon sixth-barrel kegs, one 7.75-gallon quarter-barrel keg, or one full-size keg. Connect the keg couplers to the kegs.

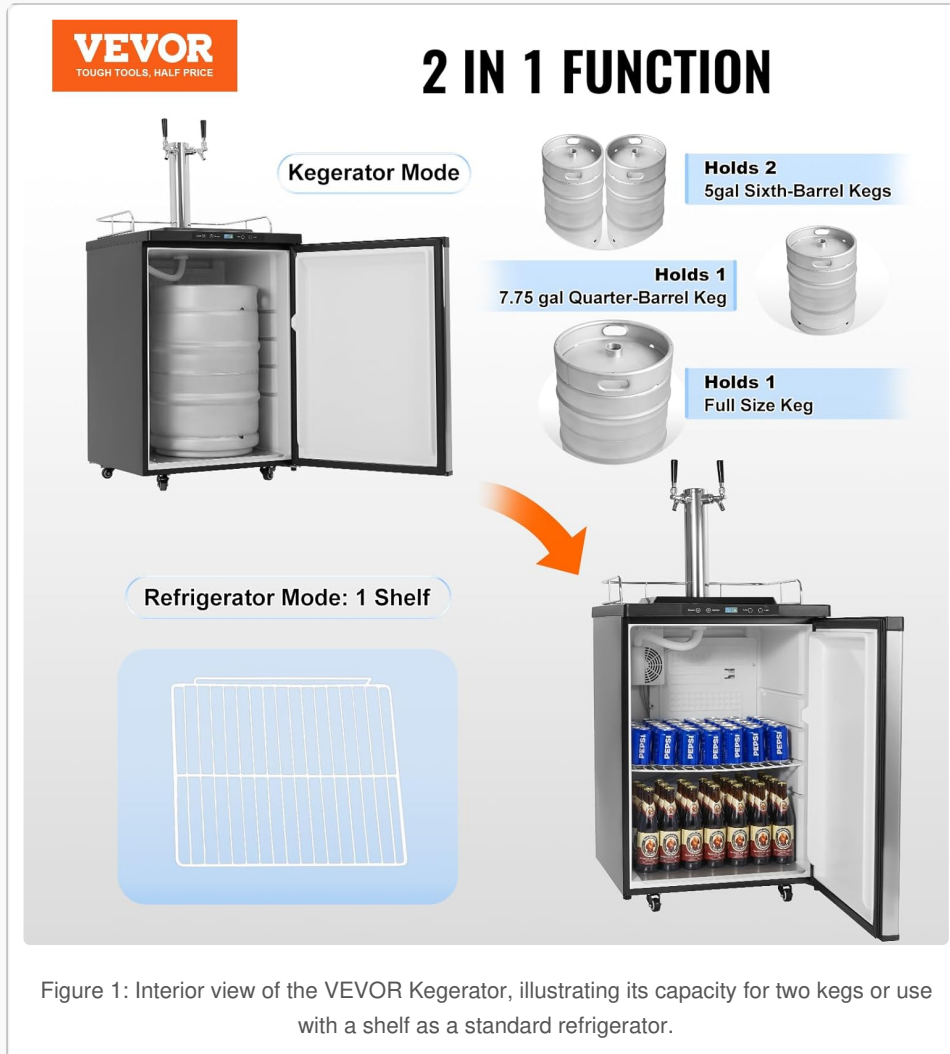


Figure 1: Interior view of the VEVOR Kegerator, illustrating its capacity for two kegs or use with a shelf as a standard refrigerator.

CUSTOMER-ORIENTED MINDSET

Maintain tidy and handy use



Stainless Steel
Guard Rail:
Prevent falling



Removable Drip Tray:
Prevent messy slips
and spills



4 Casters:
Excellent mobility

Figure 2: Close-up of the kegerator's top surface, highlighting the stainless steel guard rail, removable drip tray, and durable casters for mobility.





Figure 3: Rear view of the VEVOR Kegerator, showing the external mounting of the CO2 tank and regulator for space-saving inside the unit.

Setup Video Guide

Video 1: Official VEVOR guide demonstrating the assembly and setup of the Beer Kegerator, including installation of the beer tower, taps, CO2 tank, and lines.

5. OPERATING INSTRUCTIONS

Temperature Control

The kegerator features a digital display for precise temperature adjustment. The temperature can be set between 23°F and 82.4°F (-5°C and 28°C).

- Use the 'Cooler' and 'Warmer' buttons to adjust the desired temperature.
- The unit has a memory function that retains the last set temperature after a power outage.
- The air cooling system ensures rapid cooling and consistent temperature throughout the unit.

HIGH-EFFICIENCY AIR COOLING SYSTEM

Min. temperature as low as 32°F / -5°C

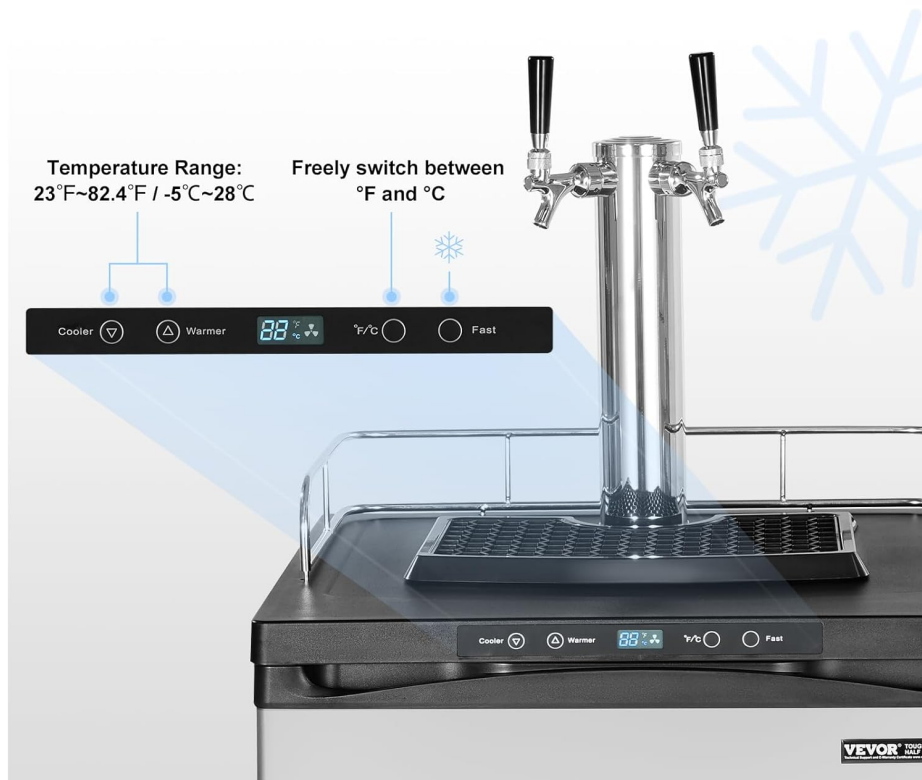


Figure 4: Digital temperature control panel on the VEVOR Kegerator, showing buttons for adjusting temperature and switching between Fahrenheit and Celsius.

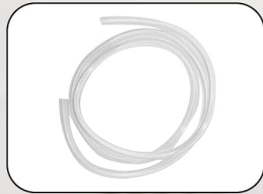
Dispensing Beer

To dispense beer, ensure the CO2 tank is open and the regulator is set to the appropriate pressure for your beer type.

- Place a glass under the tap.
- Pull the tap handle forward to open the flow.
- Push the tap handle back to close the flow.
- The extended 59-inch beer hose helps ensure proper foam for optimal taste and texture.

EXTENDED BEER LINE & CO2 PRESSURIZATION

Moderate foam for best flavors and taste



1.5 m / 59 in



Premium Copper
Faucet



5 LBS Aluminum
CO2 Tank



Figure 5: A person dispensing beer from the VEVOR Kegerator, showcasing the dual tap system and the included CO2 tank.

6. MAINTENANCE

Cleaning the Drip Tray

The drip tray is removable for easy cleaning. Regularly empty and wash the drip tray to maintain hygiene and prevent odors.

Defrosting

The kegerator automatically defrosts every 215 minutes for half an hour to ensure optimal cooling performance and prevent ice buildup.

CO2 Tank Exchange

When the CO2 tank is empty, it needs to be refilled or exchanged at a local supplier. Always ensure the regulator is closed before disconnecting the tank.

7. TROUBLESHOOTING

If you encounter issues with your kegerator, refer to the following common problems and solutions:

- **Beer is Foamy:** This can be caused by incorrect CO2 pressure, warm beer lines, or improper pouring technique. Adjust CO2 pressure, ensure beer lines are chilled, and pour with a quick, decisive motion.
- **Beer is Not Cold Enough:** Check the temperature setting on the digital display. Ensure the kegerator is not placed near a heat source and has adequate ventilation. Allow sufficient time for the unit to cool down after initial setup or keg change.
- **No Beer Dispensing:** Verify that the CO2 tank is not empty and the regulator is open and set to the correct pressure. Check all connections for leaks and ensure the keg coupler is properly engaged with the keg.
- **CO2 Leaks:** Inspect all connections (regulator to tank, lines to couplers) for tightness. Use the provided spare hose and clamp to replace any damaged components.

For persistent issues, please contact VEVOR customer support.

8. SPECIFICATIONS

Feature	Specification
Brand Name	VEVOR
Model Info	BM-162
Item Weight	88.2 pounds
Product Dimensions	23.7 x 29.1 x 52.4 inches
Capacity	162 Liters
Color	Silver
Voltage	110 Volts
Temperature Control Range	23°F - 82.4°F (-5°C - 28°C)
Included Components	1 x Beer Kegerator (and accessories listed in Package Contents)



- | Item Model Number: **BM-162**
- | Power: **100W**
- | Beer Out Temperature: **41°F / 5°C**
- | Adjustable Temperature Range: **23°F~82.4°F / -5°C~28°C**
- | Capacity: **162 L**
- | Number of Faucets: **2**
- | Net Weight: **88.2 lbs / 40 kg**

Figure 6: Detailed dimensions and key specifications for the VEVOR BM-162 Kegerator.

9. WARRANTY & SUPPORT

For warranty information and customer support, please refer to the documentation included with your product or visit the official VEVOR website. Keep your purchase receipt as proof of purchase for any warranty claims.