

SAFETY FIRST!

READ INSTRUCTIONS COMPLETELY



Before getting started please read this user manual and at all times follow the important safety instructions.



KC2000

EDGESTAR

1/2 BARREL KEGERATOR

INSTALLATION, USE & MAINTENANCE GUIDE

SAFETY PRECAUTIONS

Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

- This appliance is designed for household use only and not for commercial use. Do not use the appliance for uses other than that for which it is designed.
- Do not use the appliance if the power supply cord is damaged. If the power supply cord is damaged, it must be replaced by a qualified technician.
- This unit is designed to function on 115 Volts/ 60 Hz (110/115/120 Volts acceptable) electrical circuits.
- This appliance is not designed for children. Never allow unattended children to use this appliance.
- Unplug the appliance if it will not be used for an extended period of time.
- Unplug the appliance prior to cleaning.
- Set the appliance on a level surface away from direct sunlight and other heat sources.
- This appliance is designed to function optimally in room temperature environments (mid 70°s Fahrenheit).
- Do not move the unit while it is full.
- The power supply cord must be grounded.
- Never pull the power supply cord directly to disconnect the appliance. Always pull the plug out of the socket.
- Never lift the appliance by the power supply cord or the dispensing tap.
- Keep the power supply cord away from heating surfaces.
- Service only by authorized technicians.
- Do not immerse the appliance or its power supply cord in water or any other liquid.
- Do not cover the appliance or place anything on it.
- Do not insert any objects into the ventilation holes.
- Only use approved CO₂ cylinders. Make sure you read and understand all the procedures for the CO₂ cylinders before installation.
- Cylinders contain pressurized CO₂. Keep them away from heat, and store in a dry and cool place. CO₂ cylinders should always be connected to a regulator! Failure to do so may cause an explosion resulting in possible death or injury when the cylinder valve is opened.
- Do not dispose of empty CO₂ cylinders in a fire. Never drop or throw a CO₂ cylinder.
- Clean this appliance regularly, and after every keg.
- If you are replacing an older appliance with this unit, take care to remove the door of the old appliance before throwing it away. This will alleviate the risk of child entrapment.

WELCOME AND THANK YOU

Welcome and thank you for purchasing this EdgeStar Draft Beer Dispenser. We are glad you choose us and we take pride in knowing that like our products our customer service will be just as dependable. Once you complete our easy unit set up by following the manual, it will provide you years of great service.

We ask all of our customers to please save the original product packaging in case you need to safely transport this portable Draft Beer Dispenser in the future.

For your reference...

We ask that you please write down the model and serial number here, as they are needed to obtain service for your unit if necessary. The two numbers are on the label located on the back of your unit. You may also want to staple your receipt to this manual. This will provide you with a quick reference as these numbers will need to be obtained for possible service under your warranty.

Model Number _____

Serial Number _____

Date Purchased _____

NEED ASSISTANCE

- To better serve you, we ask that you do the following before contacting our customer service.
- Read this manual: it contains instructions to help you use and maintain your portable Draft Beer Dispenser properly.
- Read the section titled troubleshooting: in order to save you time and money we ask you to check this section before calling customer service. This section will help you solve common problems that might occur. If you do require service, our friendly and efficient customer service representatives are available online via email at support@micromatic.com or by telephone at 1-866-291-5756.

TABLE OF CONTENTS

UNPACKING ACCESSORIES AND INVENTORY	5
ADDITIONAL ACCESSORIES	5
PROPER LOCATION	5
ASSEMBLY INSTRUCTION	6-7
INSTALLING THE CASTERS	6
INSTALLING THE BEER TAP	6
INSTALLING THE GUARDRAIL	6
INSTALLING THE CO ₂ CYLINDER AND CO ₂ REGULATOR	6
OPERATING YOUR BEER DISPENSER	7-11
GROUNDING INSTRUCTIONS	7
INSTALLING THE KEG COUPLER-TAPPING THE BEER	7
SETTING THE CORRECT PRESSURE FOR THE CO ₂ REGULATOR	8
SETTING THE REGULATOR	8
DISPENSING THE BEER & DRAW TECHNIQUE	9
BEER CLEAN GLASSES	9
UNDERSTANDING BEER TEMPERATURE	9
UNDERSTANDING THE TEMPERATURE CONTROL SETTING	10
AUTOMATIC DEFROSTING	10
UNDERSTANDING NORMAL OPERATING SOUNDS	10
BEER SERVING GUIDE	10
CONVERTING THE BEER DISPENSER TO AN ALL-REFRIGERATOR APPLICATION	11
CLEANING AND MAINTAINING YOUR DRAFT BEER DISPENSER	12
TROUBLESHOOTING	12-13
LIMITED WARRANTY	14

UNPACKING ACCESSORIES AND INVENTORY

Your Draft Beer Dispenser is supplied with all the accessories you need to install and tap a standard American Sankey Tap ½ barrel keg. This unit can also fit ¼ barrel, 1/6 barrel, and Cornelius kegs with standard American Sankey Tap connections.

All you need to do is set up the Draft Beer Dispenser, supply the full keg of beer, and fill the CO₂ tank.

ADDITIONAL ACCESSORIES

Suggested accessories include:

A cleaning kit

Different types of taps

And more...

For more information on compatible accessories, feel free to email: ssupport@micromatic.com or call toll-free 866-291-5756.

PROPER LOCATION

To guarantee that your Draft Beer Dispenser will last for years to come, install it in a location where there is proper air circulation and electrical connections.

This appliance is designed for “indoor” use only and should not be used outdoors

- Keep the beer dispenser away from heat and direct sunlight.
- This beer dispenser is designed for indoor use only and should not be used outdoors.
- This beer dispenser should not be placed in a built-in or recessed area. It is designed to be freestanding.
- The following dimensions are the recommended clearances around the beer dispenser.

Sides ----- 3/4" (19 mm)

Back ----- 1" (25 mm)

ASSEMBLY INSTRUCTIONS

INSTALLING THE CASTERS

With the contents inside the cabinet removed set the beer dispenser on its side.

1. Insert each caster into the holes on the bottom corners of the cabinet. Screw the casters in hand tight.
2. With all four casters tightened evenly, stand the unit in an upright position.

Note: Allow the beer dispenser to stand in an upright position for 8 hours before turning on the power. This will ensure that the coolant has settled.

INSTALLING THE BEER TOWER AND FAUCET

1. Remove the cabinet plug located on the top of the unit. Firmly grasp and twist and pull upward. (It may help to open the cabinet and push up on the cabinet plug with your hand from inside the unit).

Note: You should store this plug in a safe place as it is required to convert the beer dispenser into a refrigerator

2. Take the tower and untangle the tubing. From the top of the unit, feed the tubing through the hole and into the unit.
3. To install tower, aligning with threaded holes, ensuring the faucet is pointing to the front of the kegerator. Secure with screws carefully to avoid damaging threads on kegerator.
4. Install black faucet knob on the beer faucet.
5. Set the plastic drip pan into place below the faucet.

INSTALLING THE GUARDRAIL

1. Snap the guardrail into the top of the cabinet's guardrail pilot holes.

CONNECTING THE CO₂ CYLINDER TO THE CO₂ REGULATOR AND INSTALLING THE CO₂ CYLINDER HOLDER

1. To install the CO₂ gas line tube to the regulator, attach one end of the CO₂ tube, to the hose barb connection on the CO₂ regulator. Secure the tube by using one of the two self-locking red plastic snap-on clamps. With a pair of pliers or a clamp crimper, snap the red clamp on tightly. This ensures that there are no leaks.
2. Remove the plug located at the exterior back. Save it for later in case you decide to convert the unit into an "all refrigerator." Run the other end of the CO₂ tubing through the open hole through the inside of the cabinet.
3. Insert a washer (if provided in the kit) into the regulator to cylinder attachment nut. This step is only required if the regulator does not have a gasket.
4. Make sure the CO₂ tank is full and that the valve is closed. Now attach the CO₂ regulator to the CO₂ cylinder by screwing the loose golden regulator nut into the CO₂ cylinder valve and tighten with an adjustable wrench.
5. To mount the CO₂ cylinder holder to the cabinet, simply match up the holes on the holder with the four screws protruding out of the back of the unit, and push down to lock the holder in place. Position the CO₂ cylinder in the holder in a manner that you would be able to read the numbers on the gauges and have easy access to the shut-

WARNING

CO₂ can be dangerous! CO₂ cylinders contain high-pressured gas, which can be hazardous if handled improperly. Please handle with care.

NOTE

This section describes general CO₂ and keg installation. For specific instructions, see the instructions included in the accessory box.

off valve. Note that the CO₂ cylinder holder is designed to fit CO₂ cylinders with up to 5 pounds in capacity. Smaller and larger CO₂ cylinders are acceptable for use as well.

Note: Your CO₂ cylinder is shipped empty. Fire Extinguishers or Fire and Safety Equipment; companies that refill fire extinguishers are typically willing to fill CO₂ cylinders. Although price will vary with each market area, the average cost for filling a 5 LB CO₂ gas cylinder is \$14.

OPERATING YOUR BEER DISPENSER

GROUNDING INSTRUCTIONS

- This appliance's plug must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance for electrical current.
- Plug your appliance into an exclusive, properly installed, grounded wall outlet. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a certified electrician.
- This appliance requires a standard 110~120 volt, 60Hz electrical outlet with three-prong ground.
- Do not use outlet adapters. No other appliance should be plugged into the same outlet. Be sure that the plug is fully inserted into the outlet.

INSTALLING THE KEG COUPLER – TAPPING THE BEER

Your beer dispenser comes with American Sankey Tap. Before purchasing a keg, check with your beer distributor to make sure that supplied American Sankey Tap can be used. Many European beers require a different tap. Please contact customer service online via email at support@micromatic.com or by telephone at 1-866-291-5756 for more information.

1. To connect the keg coupler to the keg, first, make sure the pull handle on the Sankey tap is in the "up" (diagonal) position before locking it on to the beer keg. Insert the keg coupler into the locking neck of the beer keg and turn clockwise 1/4 - turn to lock into place. Make sure that the tap has been inserted flush into the keg.
2. Now the keg coupler is secured to the keg. Attach the remaining open end of the CO₂ tube to the Sankey Tap hose barb connection. Then, secure the tube by using the remaining self-locking red plastic snap-on-clamp. Secure with pliers or a clamp crimper to ensure that there are no leaks.
3. Now connect the beer line (from the tower) to the American Sankey tap. When connecting the beer line, it is very important that a washer be installed between the nut at the end of the beer line and the Sankey Tap. Remove the blue rubber protective cap located on top of the Sankey Tap and screw the nut with the rubber washer on to the top of the keg coupler, hand-tighten firmly. After hand-tightening the nut, use an adjustable wrench to tighten the nut a bit further
4. To tap the keg, pull the Black tap handle away from the coupler and push down until it locks into position. Listen for the "click" of the pull handle when it shifts into the final downward position. This will open the beer and CO₂ gas valves. The keg is now tapped.

5. Carefully tilt the beer keg and rest the edge on the metal keg floor support on the bottom of the interior cabinet. Slide the beer keg in slowly, ensuring that it is fully inside the refrigerator. Close the door.
6. Now make sure the valve on the CO₂ regulator is closed (perpendicular to the nose). Open the valve on the CO₂ tank.
7. Check the pressure gauge on the regulator. Turn the screw jutting from the regulator until the gauge reads 12-14 PSI (for most beers).
8. Now open the valve on the regulator and make sure the psi on the gauge is still 12-14 PSI.

SETTING THE CORRECT PRESSURE FOR THE CO₂ REGULATOR

When dispensing keg draft beer, the goal is to keep the CO₂ level prescribed by the brewer. Any change in the CO₂ level will alter the taste, pouring characteristics and appearance of the beer. Most breweries in the U.S. recommend a CO₂ pressure between 12-14 LBS for Ale and Lager types of draft beers. This CO₂ pressure will maintain the level of carbonation specified by the brewery. If you are unsure what the recommended CO₂ pressure is for the beer you are dispensing, simply inquire with the company you are purchasing your kegs from. If they do not know, they can make a quick call to the beer distributor or brewery to find out this information for you. If the draft beer is dispensed with too low of a pressure, the CO₂ that is dissolved in the beer will "break out" of the beer. Initially this will cause the small bubbles of broken out CO₂ to float up the beer hose which will result in foamy beer. And over time the low pressure will result in flat beer. If the draft beer is dispensed with too high of a pressure, over time more CO₂ will be absorbed into the beer. Initially, this will not cause any problems, but over time this will result in over-pressurized foamy beer.

SETTING THE REGULATOR

EdgeStar's Draft Beer Dispenser comes with a single gauge CO₂ gas regulator that has a 0-60 LB pressure gauge showing the gas output pressure.

Once the regulator is securely attached to the gas cylinder:

1. Close the shut-off valve on the regulator, and open the valve on the cylinder completely.
2. Slowly turn the regulator adjustment screw until the desired pressure is shown on the output gauge.

Note: on most regulators designed for draft beer, turning clockwise will increase the output pressure, and turning counter-clockwise will decrease the output pressure.

3. Open the shut-off valve on the regulator to allow gas flow from the regulator to the keg coupler.

Note: You will hear the keg pressurizing the output needle will drop momentarily until the pressure has equalized. Then the needle will return to the point you set it at.

4. The keg coupler (usually the American Sankey Tap) is designed with a pressure relief valve (PRV). Pull the ring on the PRV briefly to allow gas to vent.

Note: This will permit gas to glow through the regulator and help obtain a more accurate reading on the output pressure gauge.

5. Re-check the output pressure on the regulator, and if necessary re-adjust using step

#2 until the desired pressure is shown.

Note: It is always wise to follow up any adjustment to the regulator with a brief pull of the PRV ring to ensure an accurate output reading.

DISPENSING THE BEER AND PROPER DRAWING TECHNIQUE

Note: Allow the keg to settle and acclimate to refrigeration for 2-4 hours prior to dispensing beer.

1. Make sure that the beer dispenser is plugged in properly to a 120V, 60Hz, 15 AMP grounded outlet.
2. Rinse a "Beer Clean" glass under cold water. (see below for more information on "Beer Clean")
3. Place glass beneath the faucet; tilt at a 45° angle leaving approximately ¼" between glass and faucet.
4. Open faucet handle quickly and completely and fill the glass to 2/3 full.
5. Level the Glass and finish topping off by continuing the pour in the center of the glass.
6. Make sure the handle is fully returned to its previous off position when the draw is complete.
7. Proper foam should leave a tight, creamy head, and the head on the average glass should be ¾" to 1" high.

Using the proper draw technique to dispense beer should allow you to fill a 12 oz glass leaving approximately ¾"-1" of foam

BEER CLEAN GLASSES

We recommend that you reserve a set of glasses specifically to the enjoyment of your EdgeStar Draft Beer Dispenser. Do not wash beer glasses together with glasses that have contained milk or any other fatty substances.

Using a glass for anything else may leave residues that are extremely hard to get rid of. Wash them carefully after each use with very hot water, use detergent rather than soap if more than water is needed, and then consider cleaning them with baking soda.

Let the glasses air dry in a dish rack. If water droplets cling to the glass or if spots show while drying, then the glass is not clean. Wash them again.

UNDERSTANDING BEER TEMPERATURE

- Select and maintain the proper temperature inside the refrigerator cabinet. This is necessary to maintain the flavor freshness of the beer. Adding additional unrefrigerated products, such as meats, vegetables, fish, etc. while attempting to chill beer will cause a fluctuation in the temperature, resulting in cloudy beer.
- The recommended temperature for storing and serving chilled beer is between the high 30s and mid 40s. These temperatures apply whether the beer is a domestic beer or an imported one. The same holds true whether or not the draft beer is pasteurized. Beer stored between the high 30s and mid 40s will retain the level of carbonation that was created during the brewing process.

Note: During summer months, adjust the temperature control to a cooler setting accordingly.

NOTE

Thermometers should be placed in liquid inside the cabinet in order to accurately measure the temperature of the keg in the cooler. The temperature of the beer at the faucet should also be measured to determine if the beer is warming up as it travels through the system from the keg to the faucet. If this occurs check your lines for warm spots along them, and adjust accordingly. To check the dispense temperature, simply pour beer into a glass and use a thermometer to read the temperature – in a proper system this will match the liquid temperature inside the Draft Beer Dispenser.

- If a sour taste (vinegar-like or lemon-like) occurs after drinking your beer, this is the result of secondary fermentation which occurs when the beer is kept at a temperature above high the 40s. Furthermore, allowing keg beer to warm up will cause the carbonation to be released from the beer while it is still in the keg, resulting in foaming. The foaming occurs because the pressure being applied to the keg is no longer enough to keep the carbonation in the beer.
- On the other hand, having the beer too cold causes the carbonation to stay in the beer. This results in poured beer appearing hazy or cloudy.
- The ideal method for monitoring the liquid temperature (inside the keg) is done by use of a liquid thermometer. Such thermometers are enclosed in a casing filled with liquid; this provides a constant accurate reading of the liquid (beer) temperature within the refrigerator. Contact customer service online via email at support@micromatic.com or by telephone at 1-866-291-5756 for more information.

UNDERSTANDING THE TEMPERATURE CONTROL SETTING

The temperature control is located inside the unit in the upper left-hand corner. After turning the unit on, you must wait 24 hours for the unit to cool properly. You may then adjust the temperature setting based on your needs and preferences.

AUTOMATIC DEFROSTING

It is not usually necessary to defrost the beer dispenser. Ice that has deposited on the evaporator is automatically defrosted when the compressor cycles off. The defrosted water collects in the water drip tray located on the top of the compressor in the rear of the unit and evaporates.

However, if the door is often opened or you are using the unit in a humid area, excessive ice may build up on the evaporator. In this case, turn off the unit and allow the ice to melt once your keg is empty. Be careful to soak up the excess water with a towel.

UNDERSTANDING NORMAL OPERATING SOUNDS

- Sizzling or popping sounds occur during the automatic defrost cycle.
- Bubbling or gurgling sounds and slight vibrations are the result of the refrigerant circulating through the cooling coils.
- Cracking or popping sounds are caused by the expanding and / or contracting of the cooling coils during the automatic defrost cycle.
- Dripping sounds occur as ice melts from the evaporator and flows into the water collection tray during the automatic defrost cycle.

BEER SERVING GUIDE

	<u>No. Glasses</u>	<u>Glass Size</u>
What a half barrel (full keg) of beer provides you:	192	12 oz.
	236	10 oz.
Half Barrel (full size) Keg = 15.5 Gallons = 1984 Fluid Ounces	264	9 oz.
Half Barrel (full size) Keg = 6.75 Cases of 12 ounce Bottles	290	8 oz.
	353	7 oz.

CONVERTING THE BEER DISPENSER TO AN ALL-REFRIGERATOR APPLICATION

This dispenser can be converted to an all-refrigerator appliance.

1. Safely disconnect the CO₂, keg, and all lines. Make sure the CO₂ tank is closed before unhooking anything from the system. Re-plug the hole in the back of the cabinet. Remove the keg and all fittings.
2. Remove the beer tower and re-plug the hole in the top of the cabinet.
3. Install the two wire shelves.
4. The conversion is now complete. Store all the removed accessories in a safe place for future use.

Note: Refer to the CO₂ cylinder safety precautions for storage recommendations.

5. Adjust the temperature of the unit as required for food storage.

Note: Allow the beer dispenser to stand in an upright position for 8 hours before turning on the power.

CLEANING & MAINTAINING YOUR DRAFT BEER DISPENSER

A regular cleaning once every 2 weeks of the faucet, beer hose, and keg coupler is extremely important. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of draft beer. A few minutes spent cleaning on a regular basis will add life to your system, and improve the quality of your draft beer!

FOR INFORMATION ON PURCHASING CLEANING KITS PLEASE CONTACT EDGESTAR CUSTOMER SERVICE ONLINE VIA EMAIL AT support@micromatic.com OR BY TELEPHONE AT 1-866-291-5756.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Excess formation of foam "head." Beer, when drawn is all foam, or too much foam and not enough liquid beer.	Recent keg agitation	If the keg has recently been moved (transported), you should let it stand for a minimum of two (2) hours before tapping
	Improper regulator setting	Verify that the (CO ₂) pressure is reading between 10 ~ 12 PSI
	Internal temperature of the keg cabinet is too warm.	Ensure that the keg cabinet is operating between the high 30s to mid 40s. If the beer keg has been exposed to a warm environment for an extended period, give it sufficient time to cool before attempting a pour.
	Pressure build up	Activate the pressure relief valve that is located on the keg coupler for 3 seconds
Flat Draft, no formation of foam. Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavor	Improper draw technique	See "Using Proper Draw Technique."
	Improper regulator setting.	Verify that the (CO ₂) pressure is reading between 10 ~ 12 PSI.
	Glassware is not "Beer Clean"	Residue on glassware in the form of oils will quickly dissolve the formation of foam (See "Beer Clean Glassware")

	Elongated dispensing hose.	All recommended temperatures and gauge settings are calculated for a dispensing hose five (5) feet in length.
No beer flow from dispenser	Low/Empty CO ₂ cylinder.	Check to see if the CO ₂ tank has pressure
	Closed CO ₂ valve and/or shut-off valve.	Ensure that both the CO ₂ cylinder and regulator shut-off valve are open.
	Empty beer keg.	Replace beer keg.
	Line or dispenser obstructions.	Verify that there are no 'kinks' or obstructions in either the air line or dispenser line and that neither are frozen.
	Improper connections(s)	Ensure all connections are secure and all seals are in place and in good condition.
Sputtering Draw	Dispense system requires cleaning.	See "Cleaning and Maintenance"
	Keg Coupler installed incorrectly	Check seal between keg & coupler
	Air line or beer line obstructions.	Verify that there are no obstructions in either the air line or beer line and that neither are frozen.
	Improper draw technique	See "Using Proper Draw Technique"
Faucet Dripping	Handle not fully returned to close position	After every pour, ensure the handle is returned to the off position.
	Faucet requires cleaning	See "Cleaning and Maintenance"
Rapid CO ₂ cylinder discharge	Improper connection, air line leak	Ensure proper connection of air line at CO ₂ regulator, and/or check air line for possible leaks
Difficulty Manipulating Faucet handle	Faucet requires cleaning	See "Cleaning and Maintenance"
	Damaged handle stem	Remove handle and connector nuts and inspect stem for possible damage.
Abnormal beer taste and/or smell	Dispense system requires cleaning.	See "Cleaning and Maintenance"
	Contaminated dispense system.	Check hoses for possible air leaks.
	The beer exceeded self-life.	Replace Beer Keg

LIMITED WARRANTY

This EdgeStar product is warranted to be free from defective workmanship and materials for the first year following the date of original purchase. Replacement parts will be supplied free of charge for the first year following the date of original purchase. Labor will be performed free of charge for the first 90 days following the date of original purchase.

WHAT IS COVERED:

This warranty applies to the original purchaser only, and only covers defects in workmanship experienced during operation of the product under normal service, maintenance, and usage conditions. This warranty applies to the purchase and use of this product in residential settings within the United States of America.

WHAT IS NOT COVERED:

The following limitations apply to the coverage of this warranty:

Optional accessories, attachments, and appearance items are excluded from warranty coverage, as is shipping damage, and any damage caused by improper voltage or any other misuse, including abnormal service, handling, or usage.

This warranty does not cover normal wear and tear on parts or replacement of parts designed to be replaced, e.g. filters, etc.

This warranty does not cover service trips to deliver, pick-up, repair, or install the product, or to instruct in proper usage of the product.

Damages or operating problems resulting from abuse, operation outside environmental specifications, uses contrary to instructions provided in the owner's manual, accidents, vermin, fire, flood, improper installation, unauthorized service, unauthorized installation or modification, or commercial use are excluded from warranty coverage.

This warranty does not cover labor incurred 91 days or more after the date of original purchase.

This warranty does not cover use of EdgeStar products in commercial settings.

DESCRIPTION OF WARRANTY SERVICE:

All defective product components covered by this warranty will be repaired or replaced, at EdgeStar's option, free of charge on a mail-in basis to EdgeStar's authorized repair facility during the first 90 days from the date of original purchase.

All defective product components covered by this warranty will be repaired or replaced, at EdgeStar's option, on a mail-in basis to EdgeStar's authorized repair facility during the time period beginning on the 91st day from the date of original purchase and ending one year from the date of original purchase. During this time period, parts will be supplied free of charge, but labor charges will apply.

All replacement parts and units will be new, re-manufactured, or refurbished.

All products and components replaced by EdgeStar under warranty service become the property of EdgeStar.

OBTAINING WARRANTY SERVICE:

Contact EdgeStar for troubleshooting assistance and warranty service authorization at 1-866-291-5756. Please have your order receipt available to confirm the date of purchase.

Once an EdgeStar authorized representative has confirmed that your product is eligible for warranty service, the product must be returned to our EdgeStar repair facility.

The purchaser is solely responsible for prepaying all shipping related costs to and from the repair facility.

EdgeStar is not responsible for damage resulting from shipper mishandling or improper packaging.

Do not return defective product to the place of purchase.

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS DISTRIBUTORS SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE, INCLUDING WITHOUT LIMITATION, LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. SOME STATES DO NOT ALLOW THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS. YOU MAY HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

