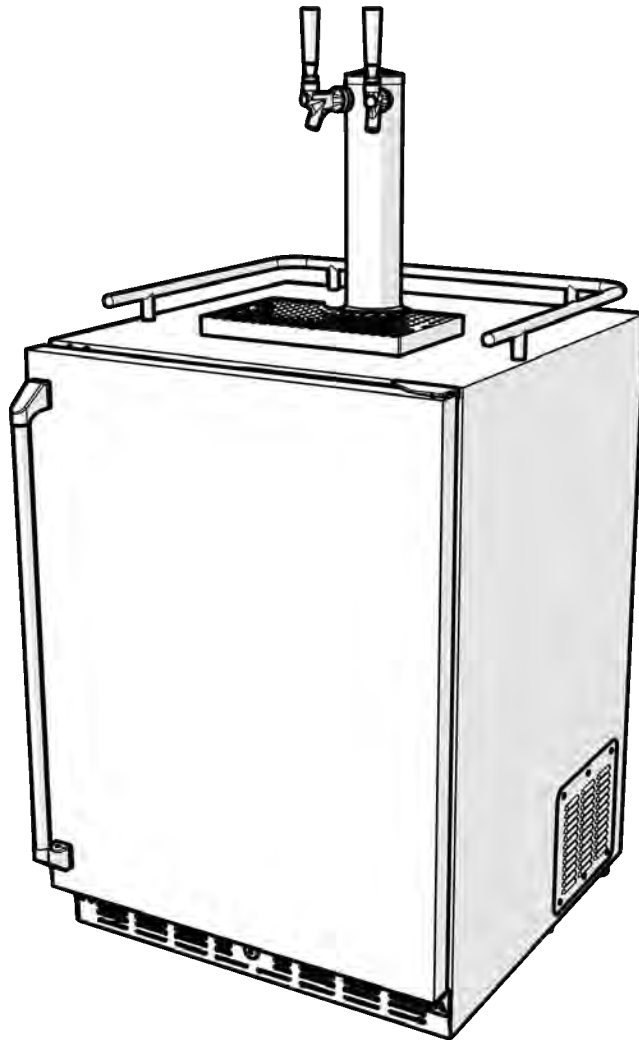




KEGERATOR OWNER'S MANUAL



BEFORE USE, PLEASE READ AND FOLLOW ALL SAFETY RULES AND OPERATING INSTRUCTIONS.

AFFIX SERIAL NUMBER LABEL
HERE FOR FUTURE REFERENCE.

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Safety Tips

Before using this appliance, it must be properly positioned and installed as described in this manual, so please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow these basic precautions. Failure to heed these safety requirements may result in severe personal injury or death.

DANGER

- Plug into a grounded 3-prong outlet. Do not under any circumstances cut or remove the third ground prong from the power cord supplied, do not use an adapter.
- It is recommended that a separate circuit, serving only your appliance be used. Do not use outlets that can be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids and do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.
- Unplug the appliance or disconnect power before cleaning or servicing. Failure to do so can result in electrical shock or death.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

WARNING

- Use two or more people to move and install appliance. Failure to do so can result in back or other injury.
- To ensure proper ventilation for your appliance, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 50°F (10°C) and below 109.4°F (43°C). Do not install in a location where the unit will be exposed to direct sun as this may result in unsatisfactory performance.
- The appliance should not be located next to ovens, grills or other high heat sources or in areas of extreme cold.
- The appliance must be installed in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local ordinances is required.
- Do not kink or pinch the power supply cord of appliance.
- The fuse (or circuit breaker) size should be 15 amperes.
- It is important for the appliance to be leveled in order to work properly.
- Never allow children to operate, play with or crawl inside the appliance. Child entrapment and suffocation are not just problems of the past, junked or abandoned appliances are still dangerous. When no longer using your old appliance, take off the door and leave the shelves in place so that children may not climb inside easily.
- Do not use solvent-based cleansers or abrasives on the interior as they may damage or discolor the interior.
- Because of potential safety hazards under certain conditions, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.
- If the appliance is going to be used in an area that is prone to power surges/outages, it is suggested that you use a power surge protector. The surge protector that you select must have a surge block high enough to protect the appliance it is connected to. Damages due to power surges are not considered a manufacturer covered defect and will void your product warranty.
- The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord with cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.
- Do not use this appliance for other than its intended purpose.
- **California Proposition 65 Warning:** This product may contain a substance known to the State of California to cause cancer, birth defects or other reproductive harm.
Failure to heed these safety warnings may result in extensive product damage, serious personal injury, or death.

There is an air intake at the bottom of the refrigerator, please be cautious not to block it with foreign objects.

Quick Start Guide

BEFORE USE:

1. Unbox & Let it Rest

- Important First Step
 - Remove all exterior and interior packaging.
 - Keep the unit upright for 24 hours before plugging it in.
 - This allows the refrigerant to settle and protects the cooling system.

2. Install Casters

- Gently lay the unit on a padded surface.
- Install all four casters securely.
- Lock the two front casters.
- Return the unit upright and allow it to stand for 8–10 hours before plugging in.

3. Install Guardrail & Beer Tower

Note: Double Tap Kit sold separately (Model # WFTAPKIT-2)

- Attach the guardrail to the top of the cabinet
- Insert the beer tower into the top opening and secure it
- Make sure the beer line is straight and not kinked

4. Connect CO₂ & Keg

- Keep the CO₂ cylinder upright at all times
- Attach the regulator firmly to the CO₂ tank
- Slowly open the CO₂ tank valve
- Connect the CO₂ hose to the keg coupler
- Attach the coupler securely to the keg
- **Leak Check:** Apply soapy water to all fittings. Tighten connections if bubbles appear.

5. Power On & Set Temperature

- Plug the unit into a grounded outlet
- Press and hold the POWER button for 5 seconds
- Set temperature between 36°–40°F for best beer flavor
- Allow 12–24 hours for the beer inside the keg to fully cool.

6. Set CO₂ Pressure

Recommended CO₂ Pressure Settings:

Beer Type	PSI Range
Lager	10-12 PSI
Ale	12-14 PSI
Wheat Beer	12-15 PSI
Stout*	25-30 PSI

*Stout beers require a stout faucet and nitrogen blend.

Too much foam? Lower PSI slightly.

Flat beer? Increase PSI slowly.

CO₂ Safety & Best practices

Cleaning your kegerator:

- Always open the CO₂ tank valve slowly.
- Never lay the CO₂ cylinder on its side.
- Keep the tank secured in an upright position.
- Check all fittings after installation
- Correct pressure and secure connections are essential for smooth pouring and proper carbonation.

Warranty

Outdoor Refrigerator Limited Warranty

At Wildfire Outdoor Living, we stand behind the durability and performance of our outdoor-rated refrigeration products.

Warranty Coverage

- Compressor & Cabinet Construction: Covered for three (3) years from the date of purchase against defects in materials and workmanship.
- Electrical Components: Covered for one (1) year, including internal lighting, controls, and switches.

Warranty Conditions

- This warranty applies to residential use only
- Coverage applies to the original purchaser and is non-transferable
- Please register your product within 30 days of purchase to ensure full compressor warranty coverage

Product Registration

Register your product at wildfireoutdoorliving.com/warranty-form to activate and maintain full warranty benefits.

Exclusions

- Labor, installation, and transportation costs.
- Damage from improper installation, misuse, unauthorized modifications, accidents, commercial or commercial-style use, or lack of routine maintenance.
- Cosmetic damage or weather-related corrosion that does not affect performance.

Warranty Claims

To request warranty support, submit an online claim with proof of purchase, model number, serial number, and photos if applicable. Our customer care team will review your request and determine the appropriate resolution, which may include repair, replacement, or authorized service support.

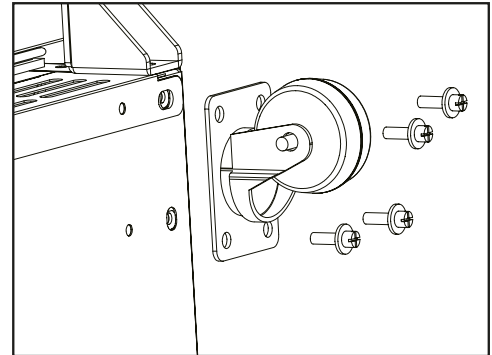
Installation Instructions

BEFORE USE:

- Remove the exterior and interior packaging, but do not remove any foam insulation surrounding the pipes at the back.
- Before connecting the unit to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Place the unit on a flat, solid floor that is strong enough to support it when it is fully loaded. To level the appliance, adjust the rolling casters at the bottom of the unit.
- When moving your refrigerator after installing the casters, please do not incline it more than 45 degrees.
- Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight may affect the acrylic coating and heat sources may increase electrical consumption. Extreme cold ambient temperatures may also cause the unit to perform improperly. The optimal ambient temperature range is 50°F – 109.4°F. Do not mount the draft tower remotely, as the exposed beer line will not be refrigerated, causing foam.
- Avoid locating the unit in damp areas.
- Unwind the power cord to its full length and inspect for damage before plugging into the outlet.
- Plug the refrigerator into an exclusive, properly installed and 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 electrical grounding should be directed to a certified electrician or authorized products service center.
- After plugging the appliance into a wall outlet, allow the unit to cool down for 3 to 4 hours before installing a keg in the appliance.

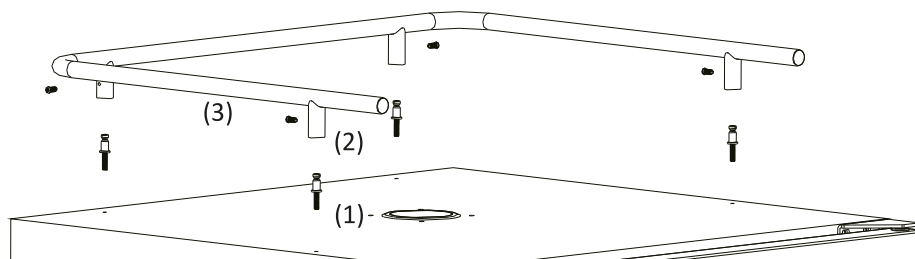
CASTER INSTALLATION

1. Remove everything from the refrigerator and lay the unit on a clean, dry, and padded surface.
2. Affix the casters to the bottom of the unit using the screws provided and tighten with a Phillips head screwdriver.
3. The two casters equipped with locks should be installed on the front of the unit.
4. Once all four casters are attached, return the refrigerator to an upright position.
5. Allow the unit to sit for 8-10 hours before plugging in to allow the refrigerant to settle.



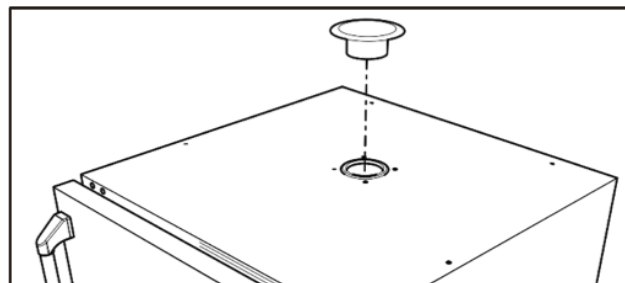
GUARDRAIL INSTALLATION

1. Screw the guardrail lugs (1) into the top of the refrigerator.
2. Install the guardrail posts (2) on the guardrail lugs.
3. Using the screws provided (3), fasten the guardrail posts onto the guardrail lugs.

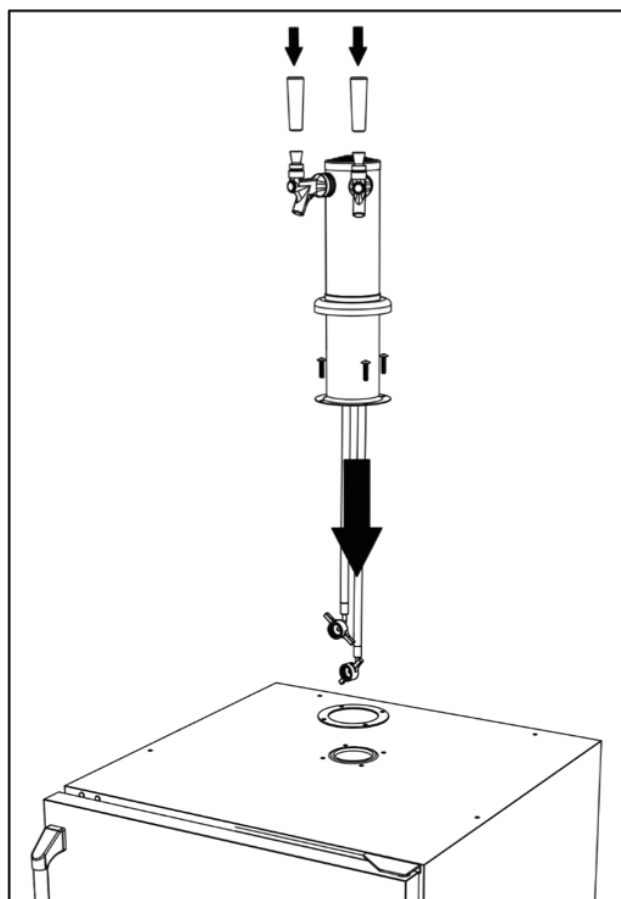


Draft Tower Installation

- Remove the draft tower plug on top of the Kegerator. Retain the plug as it will need to be replaced if converting the Kegerator to a refrigerator in the future.

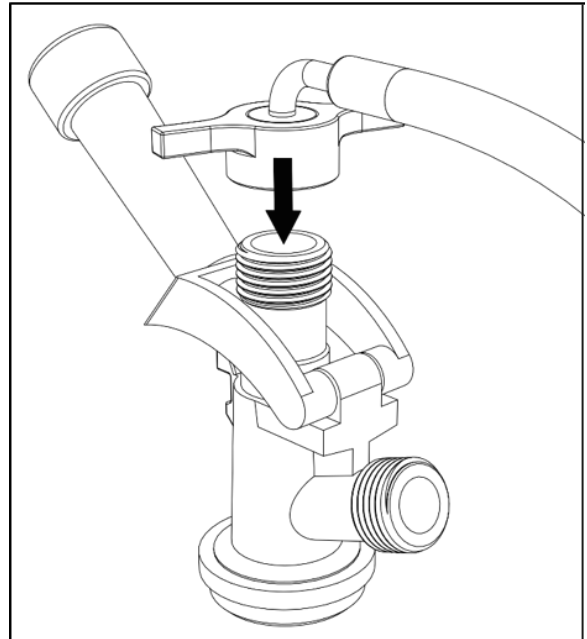


- Place the gasket on top of the Kegerator. Align the four screw holes.
- Insert the hoses from the draft tower into the hole in the top of the Kegerator.
- Place the draft tower on top of the Kegerator and attach with four screws.
- Slide collar down.
- Thread handles onto faucets.

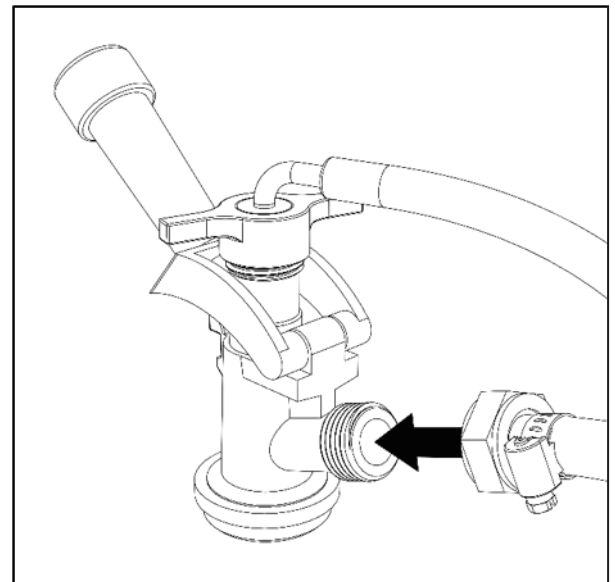


Draft Tower Installation

- Connect one of the clear hoses from the draft tower ③ to the top of a D-Coupler ④. Hand-tighten the connection. Repeat for the other hose and coupler. See diagram and parts list below.

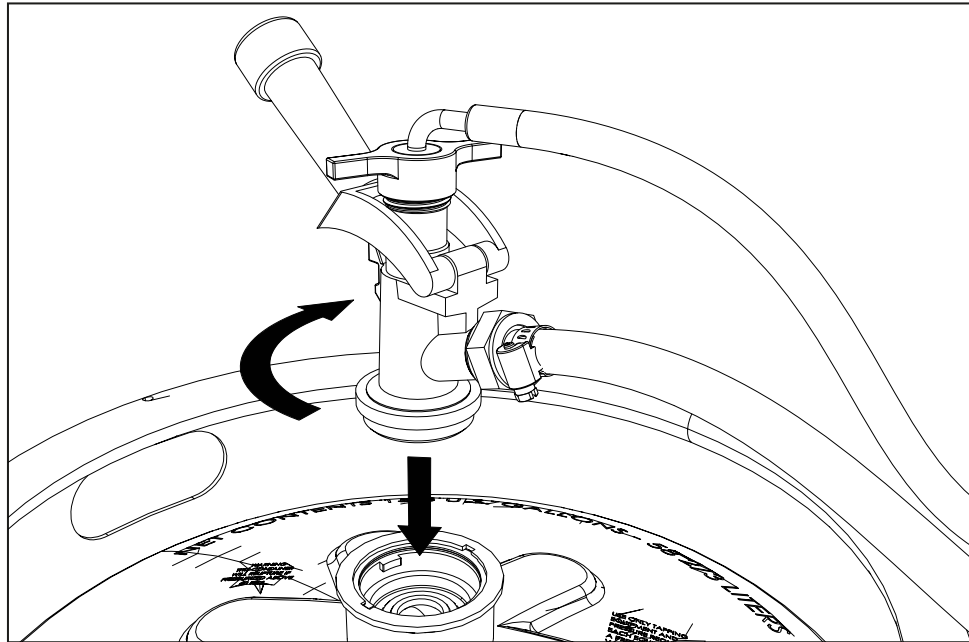


- Connect red hose to D-Coupler. Tighten the connector with the supplied wrench ⑨ and verify that the hose clamp is tight. Repeat for the other red hose and coupler.

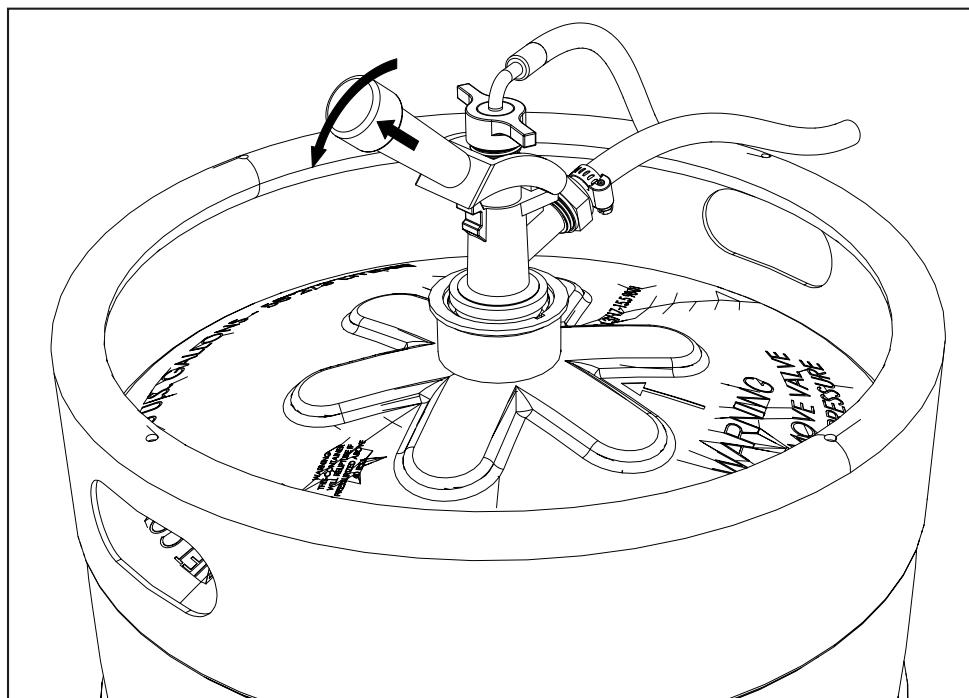


Draft Tower Installation

- Connect D-Coupler to the top of the keg. Push down and rotate clockwise, fully, until it stops.

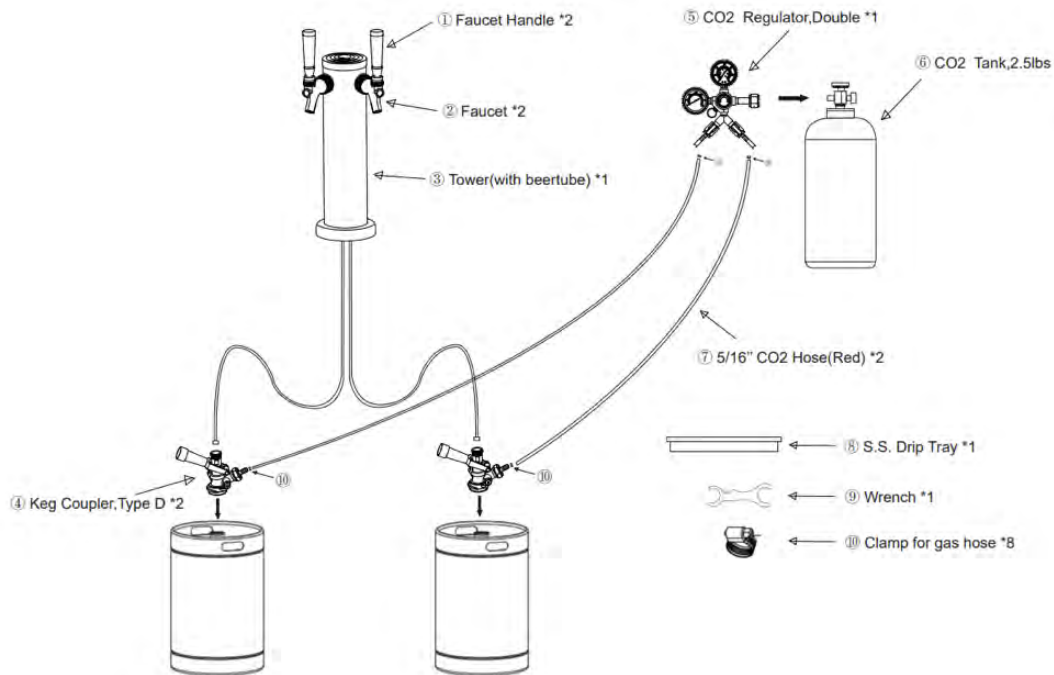


- Pull on the handle and then push down to lock the connection.



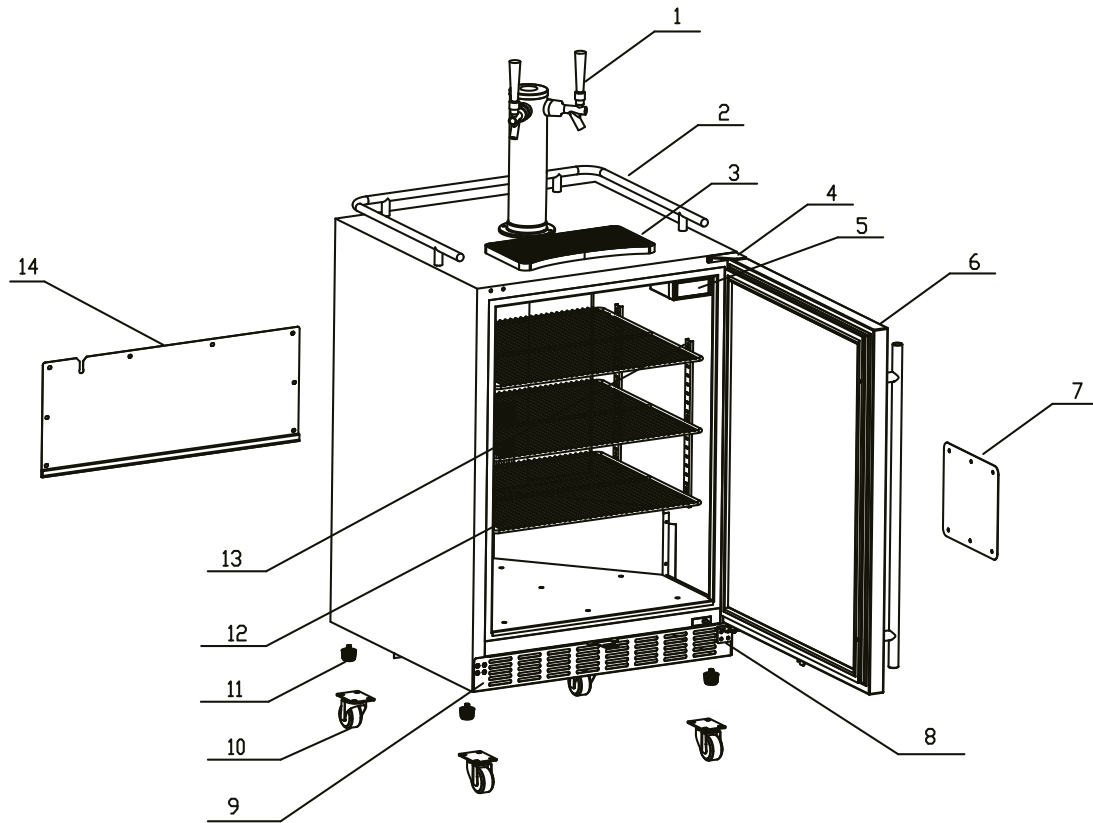
Draft Tower Installation

- Refer to the diagram below to finish hose connections.
- Slide a hose clamp ⑩ onto the free end of each red hose.
- Connect the free end of each red hose to the stepped connections on the CO2 regulator ⑤.
- Connect the CO2 regulator to the CO2 tank ⑥.



REF #	DESCRIPTION	QTY
①	FAUCET HANDLE	2
②	FAUCET	2
③	TOWER (WITH BEERTUBE)	1
④	KEG COUPLER, TYPE D	2
⑤	CO2 REGULATOR, DOUBLE	1
⑥	CO2 TANK 2.5LBS	1
⑦	5/16" CO2 HOSE (RED)	2
⑧	S.S. DRIP TRAY	1
⑨	WRENCH	1
⑩	CLAMP FOR GAS HOSE	8

Kegeerator Exploded



KEGERATOR PARTS

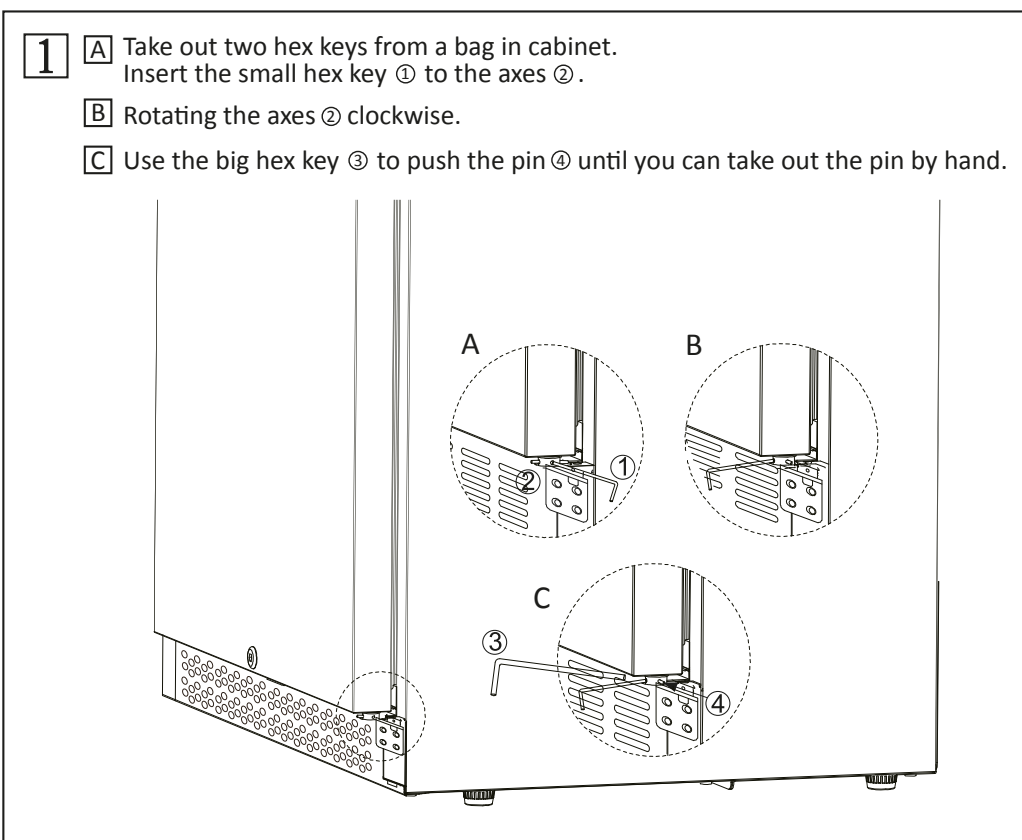
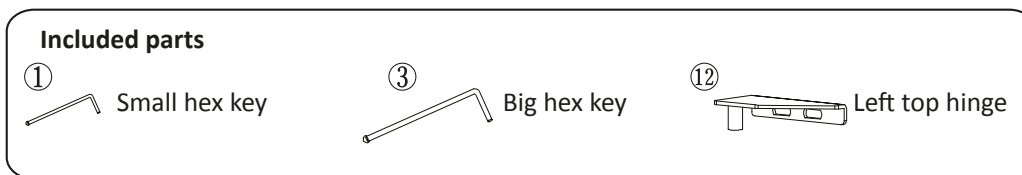
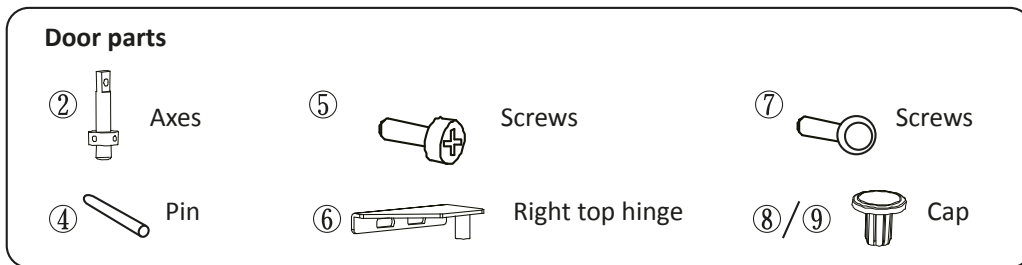
REF #	DESCRIPTION
1	BEER FAUCET
2	GUARDRAIL
3	DRIP TRAY
4	TOP DOOR HINGE (RIGHT SIDE)
5	THERMOSTAT
6	DOOR WITH GASKET
7	COMPRESSOR COVER
8	BOTTOM DOOR HINGE
9	BOTTOM VENT
10	CASTER
11	ADJUSTABLE FEET
12	WIRE SHELF
13	SHELF HOLDER
14	REAR COVER

Door Reversing Instruction

REVERSING THE DOOR SWING OF YOUR APPLIANCE

This unit has the capability of the door opening from either the left or right side. The unit is delivered to you with the door opening from the left side. Should you desire to reverse the opening direction, please follow the reversal instructions shown below.

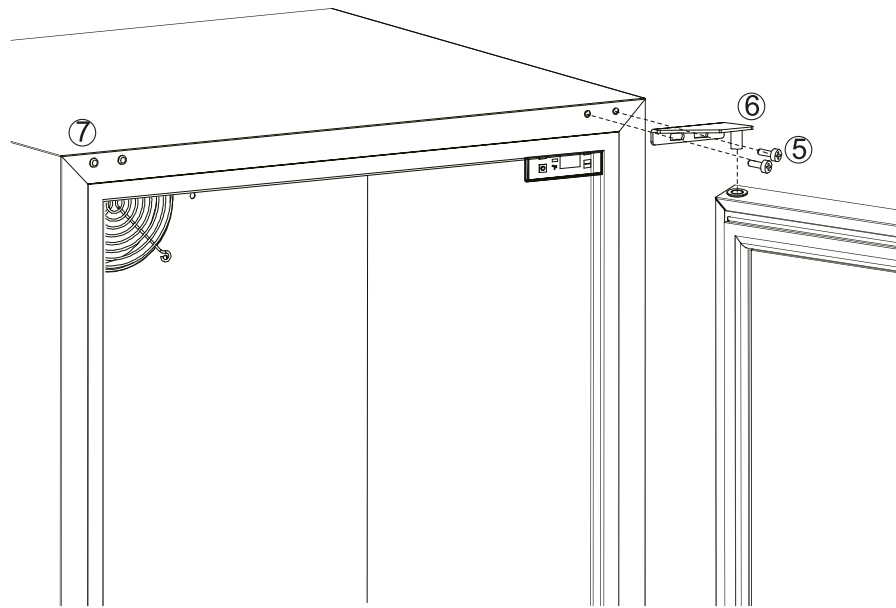
NOTE: All parts removed must be saved to allow the door swing to be reversed.



Door Reversing Instruction

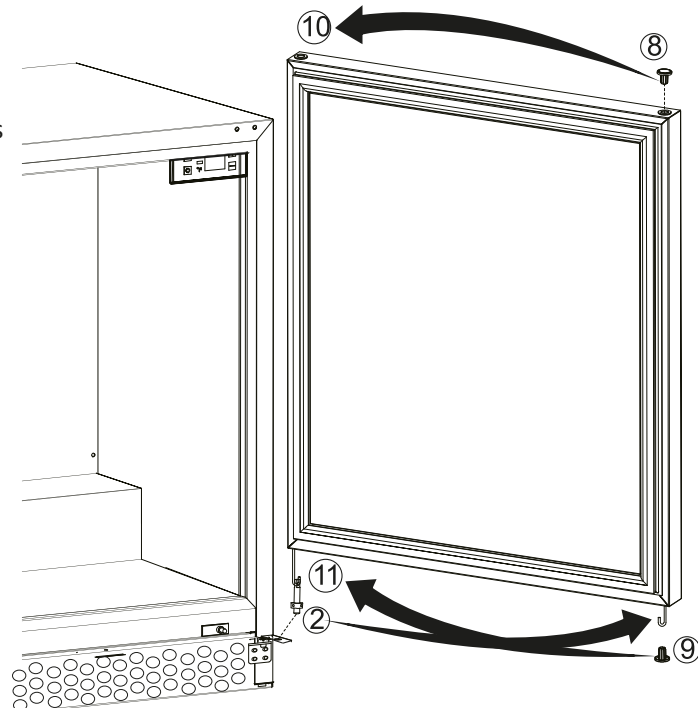
2

- Remove the top right screws ⑤ from right top hinge ⑥. Gently pull down the door and place it on a padded surface to avoid the risk of damage.
- Transfer the top left caps ⑦ to cover the top right holes.



3

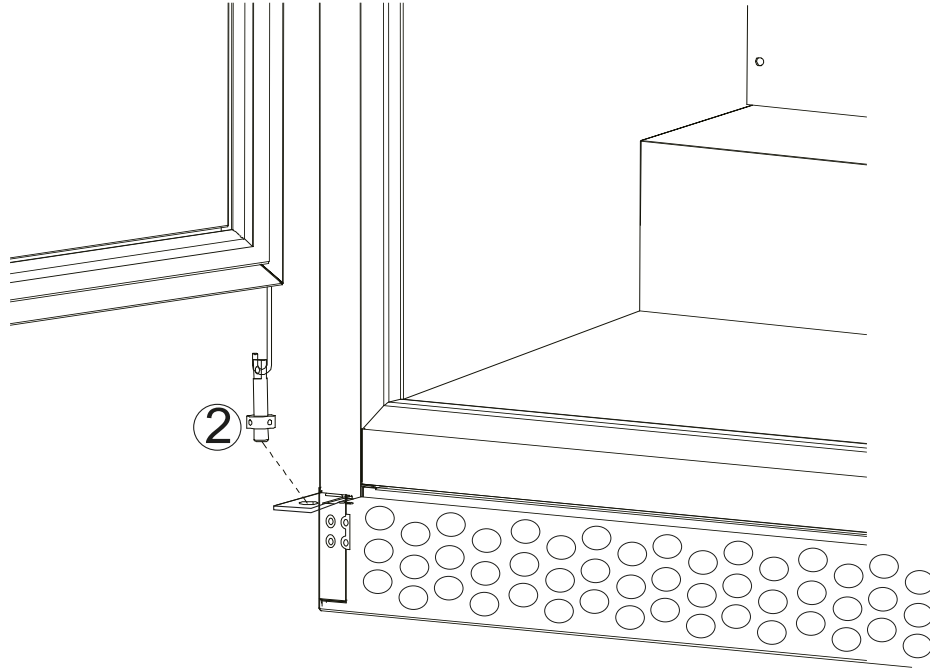
- Hang the axes ② to the opposite side and put the caps ⑧ and ⑨ to cover the holes ⑩ and ⑪ the same.



Door Reversing Instruction

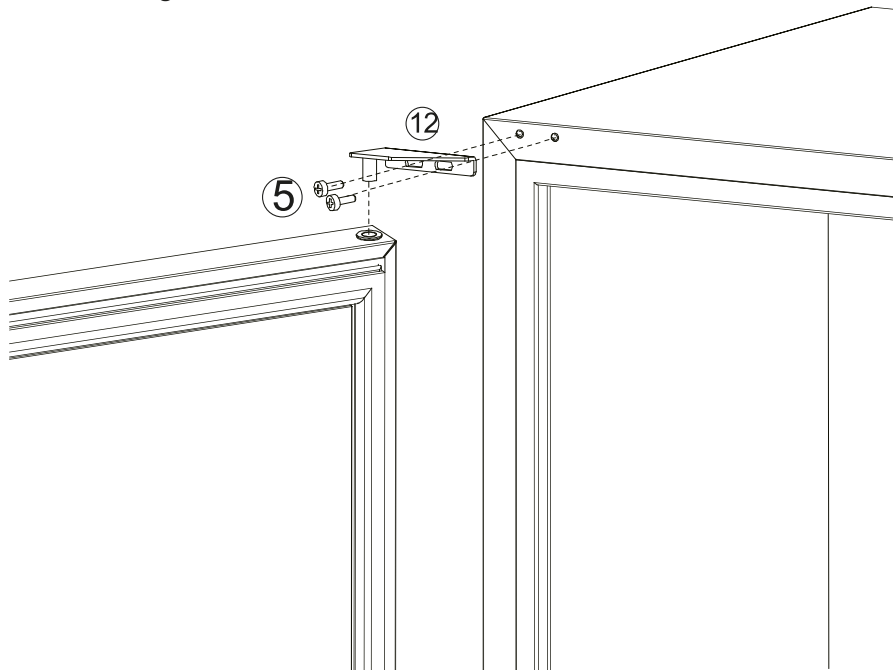
4

- Place the axes ② on the left hinge plate.



5

- Screw the alternative left top hinge ⑫, included in the fitting, onto the left hand side of cabinet and tighten it after the door is leveled.

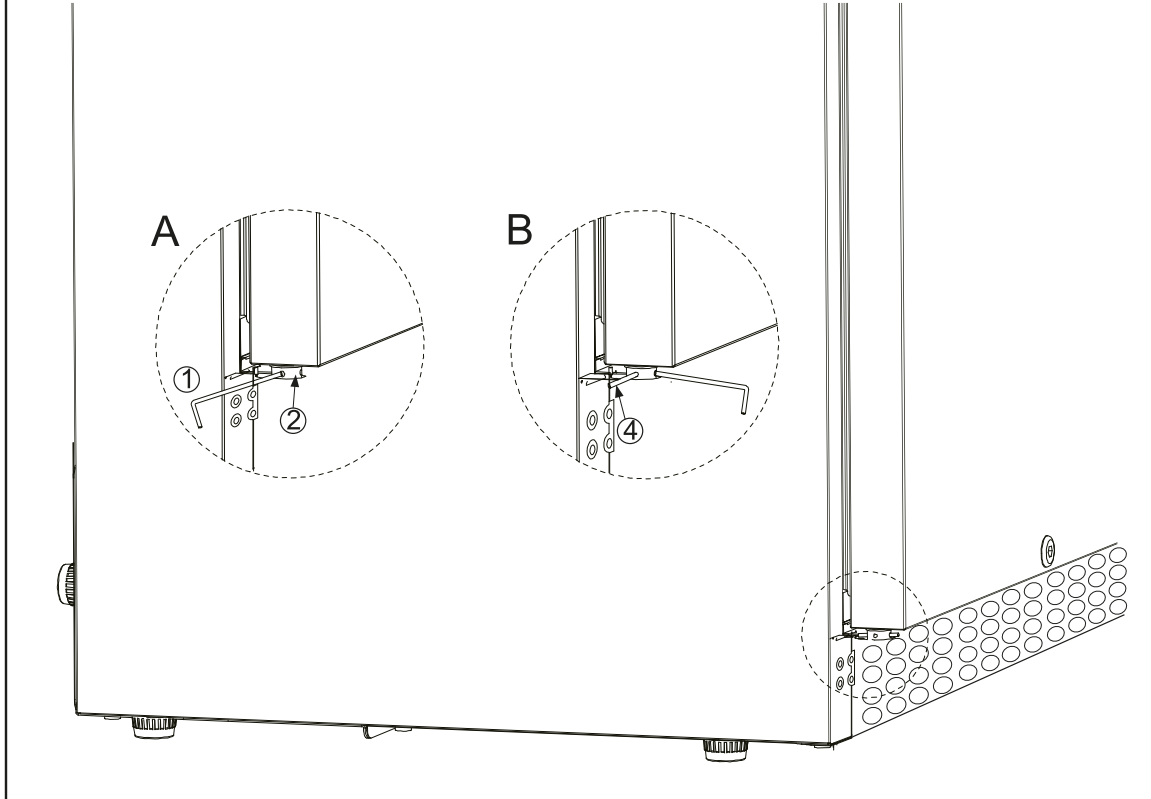


Door Reversing Instruction

6

A Use the small hex key ① to rotate the axes ② anticlockwise.

B Insert the pin ④ when you get the desired tension for self-closing.



Operation Instructions

The Wildfire Outdoor Living Kegerator is able to maintain the proper dispensing temperature for beer, provided it is installed correctly in the proper environment. For best results, mount the draft tower as close to the top of the kegerator as possible and seal any openings to prevent heat transfer. Avoid opening and closing the door of the kegerator too often to ensure a consistent temperature inside the unit. Beer is dispensed best between 32–38°F (factory preset temperature is 32°F). If it is kept below or above that range, you may experience foam issues.

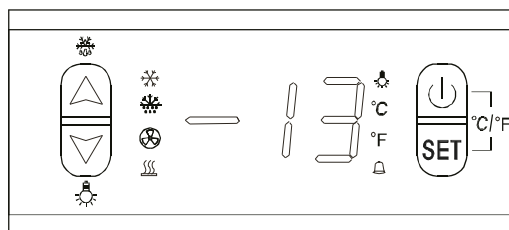
The kegerator should be placed in an area where ambient temperature range is between 50–109.4°F (10–43°C). If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate. Please be aware that the desired temperatures may fluctuate depending on the ambient temperature and the orientation of the keg.

TEMPERATURE CONTROL & PERFORMANCE










- The digital display shows the air temperature inside the cabinet, not the beer temperature
- Beer inside the keg may take 12-24 hours to match the set temperature
- Frequent door opening, warm ambient temperatures, or adding a warm keg may affect performance

Factory preset: 38°F

Recommended serving range: 32°F - 40°F.



Your Wildfire Outdoor Living includes an operating panel on the front of the unit. The operating panel includes several features to operate and control the temperature of the kegerator, including:

- To turn the appliance ON or OFF, press and hold the POWER key  for 5 seconds.
- Press  to view the set temperature; if no other operations are performed for 6 seconds, the display will return to displaying the actual temperature in the kegerator.
- Press the  key first and then the UP  or DOWN  button to increase (warm) or decrease (cool) the set temperature by 1 degree increments.
- Press  and  and hold for 6 seconds to change the display from Fahrenheit to Celsius or Celsius to Fahrenheit.
- Press  and hold for 6 seconds to manually defrost the unit; press and hold again to stop defrosting.
- Press  to manually turn the interior light on or off.
- If you are going on vacation, you may leave the kegerator operating during vacations of less than three weeks. If the appliance will not be used for several months, you should remove all items and turn off the appliance. Clean and dry the interior thoroughly. To prevent mold growth, leave the door open slightly, blocking it open if necessary.

NOTE: For optimal performance, it is recommended to use an accurate thermometer to periodically check that your kegerator is maintaining internal temperature.

NOTE: Temperature range of the kegerator is 32°F - 59°F, it can not be set below 32°F.

Care and Maintenance

CLEANING YOUR KEGERATOR:

- Clean beer lines every 2–4 weeks or when changing kegs.
- Use a beer line cleaning kit and approved cleaning solution.
- Wash faucet and drip tray regularly with warm water.
- Do not use abrasive cleaners or steel wool on stainless steel surfaces.
- Regular cleaning ensures fresh-tasting beer and reliable performance.

TRANSPORTING YOUR KEGERATOR:

- Optional casters will allow you to roll the appliance from one location to another in your home easily.
- For transportation, remove the keg, the dispense kit and any other items you may have inside the unit.
- Securely tape down all loose items inside your appliance and tape the door shut.
- Be sure the appliance stays secure in the upright position during transportation.
- Protect the outside of the appliance with a blanket or similar item.

ENERGY SAVING TIPS

- Place the unit in the coolest area of the room, away from heat-producing appliances and out of direct sunlight.
- Let heated items and beverages cool to room temperature before placing them into the appliance.
- Do not overload the beer dispensers as it forces the compressor to run longer.
- Wrap items properly and wipe containers dry before placing them in the unit to cut down on frost build-up.
- Do not line shelves with aluminum foil, wax paper, or paper towels, as liners can interfere with cold air circulation, reducing cooling efficiency.
- Position items so that air can circulate freely around them.
- Do not leave door open for longer than required.
- Make sure items do not touch the back of the storage compartment.
- Do not set the thermostat to exceedingly cold temperatures.

Troubleshooting

There are many common issues you may experience with your kegerator that can be solved very easily. Try the tips below to troubleshoot your unit should you experience any problems:

BEER DISPENSING TROUBLESHOOTING

Foamy Beer

Possible Causes

- Temperature too warm
- CO₂ pressure too high
- Dirty beer lines
- Warm beer tower

Solutions

- Lower temperature setting
- Reduce PSI slightly
- Clean beer lines
- Allow tower to cool before pouring

Flat Beer

Possible Causes

- CO₂ pressure too low
- Loose CO₂ or beer line connections

Solutions

- Increase PSI gradually
- Tighten all fittings

Slow or No Pour

Possible Causes

- Empty CO₂ tank
- Kinked or frozen beer line

Solutions

- Refill or replace CO₂ tank
- Straighten beer line
- Increase temperature slightly if frozen

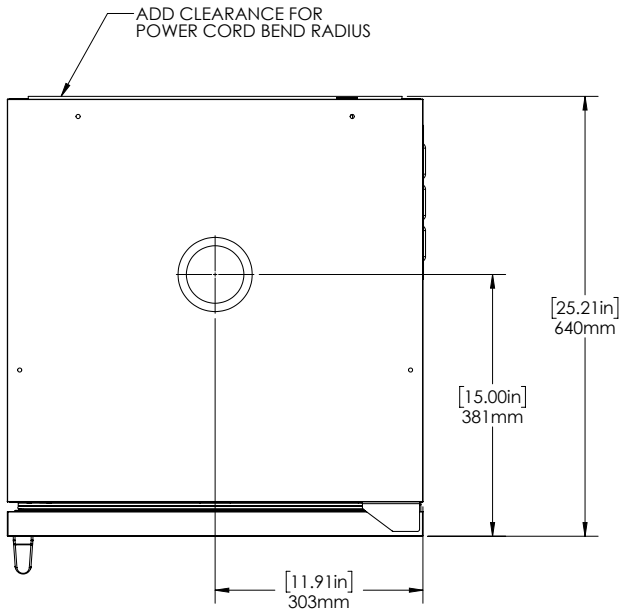
PROBLEM	POSSIBLE CAUSE
Kegeator does not operate	Not plugged in or the appliance is turned off. The circuit breaker tripped or a fuse has blown out.
Kegeator is not cold enough	Check the temperature control setting. External environment may require a higher setting. The door is opened too often. The door is not closed completely. The door gasket is not sealing properly.
Kegeator is turning on and off frequently	The room temperature is hotter than normal. The door is opened too often. The door is not closed completely. The temperature control is not set correctly. The door gasket does not seal properly.
The light does not work	Not plugged in. The circuit breaker tripped or a fuse has blown. The light bulb has burned out. The light button is "OFF".
Vibrations	Check to assure that the kegeator is on a level surface.
The kegeator seems to make too much noise	A faint humming noise may come from the flow of the refrigerant, which is normal. As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your kegeator. Contraction and expansion of the inside walls may cause popping and crackling noises. During the defrosting process you may hear a water flowing sound caused by water flowing into the drain trough. The kegeator is not on a level surface.
The door will not close properly	The kegeator is not on a level surface. The gasket is dirty. The shelves are out of position.
Smell/odor	Check for spills and for food or drink that is out of date or incorrectly packaged.
Outer surface of appliance is wet	Condensation has formed and can be wiped dry.
External surface is warm	Compressor is working to transfer heat from inside the cabinet.

Technical Specifications

Dimensions	34-1/8" H x 24" W x 25" D (without Handle)
Cubic Footage	6.04 Cubic Feet
Weight	115 lbs. (empty)
Voltage / Frequency	110v / 60 Hz
Running Amps	1.3 A
Wattage	85W
Refrigerant	R600a
Operating Temperature	32°F - 59°F
Ambient Temperature	50°F - 110°F

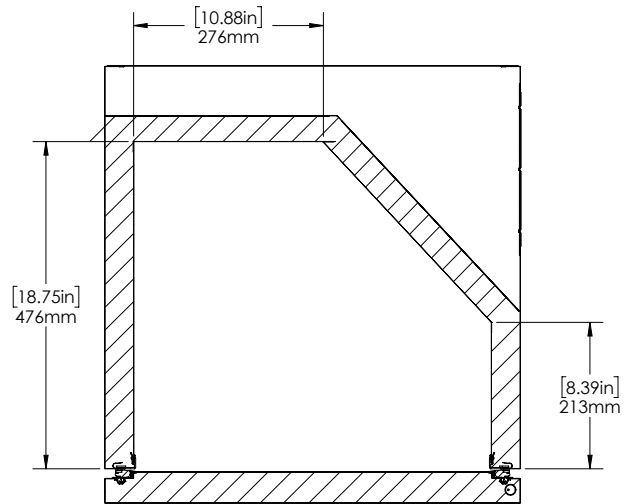
Technical Specifications

EXTERNAL DIMENSIONS

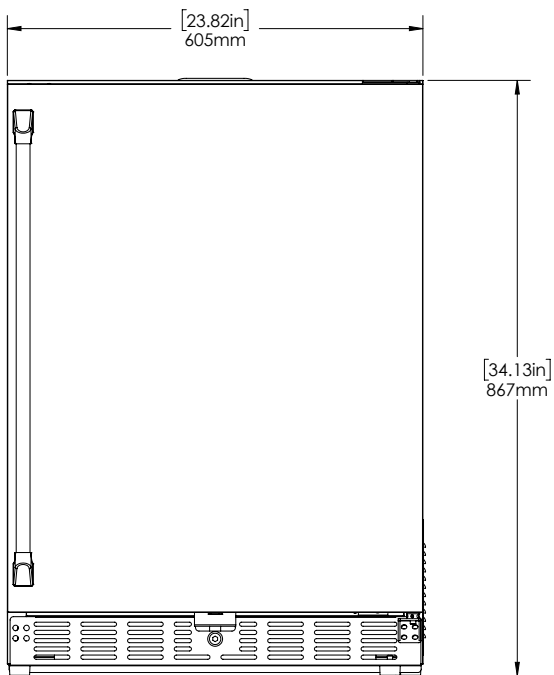


Top View

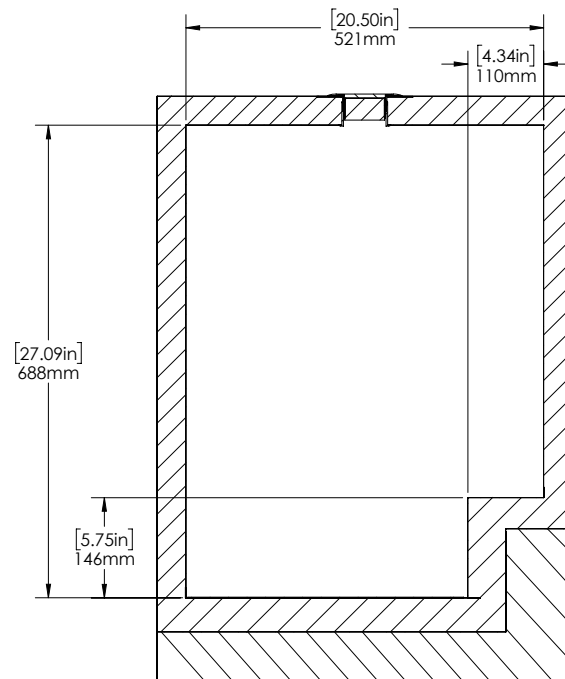
INTERNAL DIMENSIONS



Top View



Front View



Front View

DO NOT RETURN TO STORE!



CALL US FIRST

For immediate help with installation, product information or if your product arrives damaged, please call our toll-free number at:

602-344-4840

(Monday – Friday, 8:00AM – 5:00PM, AZ Mountain Time)

Or email us at:

customerservice@wildfireoutdoorliving.com

OUR STAFF IS READY TO PROVIDE ASSISTANCE

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