



Service, Installation and Care Manual

Model Numbers

MBB-2D-60-G-A, MBB-3D-90-G-A, MBB-2D-70-A,
MBB-2D-60-A, MBB-2D-70-G-A, MBB-3D-90-A,
MBCBD-3-A, MBCBD-2-A, MBB-1D-27-G-A, MBB-
1D-27-A, MBCBD-1-A, MBCBD-4-A

***Not suitable for installation in a non-commercial or residential application.**



Important information - read before use. Please save these instructions!

USER MANUAL

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Congratulations! You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. When properly maintained, your cooler will give you many years of trouble-free service.

Notice: Use this appliance for its intended purpose as described in this User Manual.

PLEASE READ THIS MANUAL BEFORE USING EQUIPMENT

GENERAL INSTRUCTIONS

- Remove all the packaging (including carton and plastic wrap) before the cooler is installed or used.
- Keep the cooler stable to avoid vibration and noise.
- Install the cooler in a place that has good ventilation. A clearance of at least 4" should be allowed between the surrounding walls and the cabinet for air circulation.
- The unit should be installed far from any heating source to avoid a decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

CAUTION

- The cooler must be grounded correctly, never with a water or gas pipe.
- In case of damage to the electrical cord and plug, contact after sale service and never do it yourself.
- When unplugging the unit, grasp by the plug, not the cord.
- If the voltage is unstable, select a suitable automatic voltage regulator.
- If the power cuts off, wait for at least 5 minutes before turning the unit on again to avoid damage to the compressor.
- Never store any flammable, explosive or corrosive liquid or gas in or near the cooler.



SAFETY

When using electrical appliances, basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the Installation instructions before using it.
- Do not allow children to climb, stand, or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
- Setting the temperature controls to the O (zero) position does not remove power to the light circuit, perimeter heaters, or evaporator fans.
- Unplug the unit from the electrical outlet before cleaning or making repairs.

NOTE: It is strongly recommended that any service be performed by an authorized service representative.

CAUTION FOR SAFETY.

1. Leave enough space from the wall to the cabinet and the ceiling; do not completely seal the back part of the cabinet to a structure. Prepare an air vent to the outside.

Caution: Allow more than eight inches from the cabinet to wall.

2. Move all outside packaging to prevent heat buildup at the bottom and to avoid a fire.
3. DO NOT store flammable or volatile chemicals as they could cause an explosion.
4. A four, individual, single-phase socket must be used. It should be reliably connected to a grounding wire.

Caution: Do not connect ground wire to a water or gas pipe.

5. Be careful when handling this equipment. It should not experience severe impact or vibration during transport. Do not tilt the cabinet more than 45°.
6. Refer to the Troubleshooting references when experiencing problems.
7. Do not attempt to solve problems on your own. Consult with a certified technician only.

DANGER-Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

DANGER-Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Do not puncture refrigerant tubing.

CAUTION -Risk of fire or explosion. Flammable refrigerant used. Consult repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.

CAUTION -Risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.

CAUTION -Risk of fire or explosion due to puncture of refrigerant tubing; follow handling



instructions carefully. Flammable refrigerant used.

CAUTION -Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.

CAUTION - Servicing shall be performed by factory authorized service personnel to minimize safety risks due to use of incorrect parts or improper service.

PROPER DISPOSAL OF EQUIPMENT DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation is a serious and real problem. Discarded or abandoned refrigerators are potentially dangerous, even if they are only left for "just a few days." If you are getting rid of an old refrigerator, follow the below instructions to help prevent a terrible accident.

- Remove the doors.
- Leave shelves in place to prevent children from easily climbing inside.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that used "ozone depleting" chemicals. If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under the provisions of the environmental regulations.



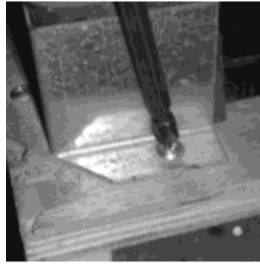
INSTALLATION

Tools required: Phillips head screwdriver.

- Use a Phillips head screwdriver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid (see image 1). Then remove the L-bracket from the unit (see image 2).



*Image 1
Removing bracket
from skid*



*Image 2
Removing bracket from cabinet*

- Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- Carefully upright the cabinet.

***When lifting unit do not use the countertop as a lifting point.
Remember to leave cabinet upright for 24-hours before plugging it in.***

- Set the unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.

Warning: Installation without proper ventilation will void the manufacturer's warranty.

- Proper leveling of the unit is critical to operating success (for non-mobile models). Leveling can affect condensate removal and door operation.
- Level the cooler front to back and side to side with a level.

ELECTRICAL

Do not, under any circumstances, cut or remove the grounding prong from the power cord. For safety, this appliance must be properly grounded at all times.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of an electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with a properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter. If the results are anything less than 100% of the rated voltage for operation, it must be corrected immediately.

WARNING: If the compressor burns out due to low voltage, the compressor warranty will be voided.

- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void the warranty. The unit must be installed close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and prevents overloading wiring circuits which could become a fire hazard from over-heated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When moving the cooler, be careful not to run over or damage the power cord.

All servicing must be performed by an authorized service representative.

NOTE: The wiring diagram may be referenced by removing the front louvered grill and locating it on the inside cabinet wall.

SEALING CABINET TO THE FLOOR

Step 1 - Position Cabinet

Allow one (1) inch between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

The cabinet should be level side to side and front to back. Place a carpenter's level inside the interior on the cabinet floor in four places:

A Level on the inside floor of the unit near the door. Level should be parallel to cabinet front.

B Level on the inside rear of cabinet. Level should be placed parallel to cabinet back.

C Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

Step 3 - Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.
- Apply a bead of NSF Approved Sealant (see list below) to floor half an inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it is set down on the sealant.
- Raise and block the rear of the cabinet.
- Apply sealant on floor as outlined above on other 3 sides.
- Examine the cabinet to ensure that it is sealed to the floor around the entire perimeter.

NSF APPROVED SEALANTS:

Minnesota Mining #ECU800 Caulk

Minnesota Mining #ECU2185 Caulk

Minnesota Mining #ECU1055 Bead

Minnesota Mining #ECU1202 Bead

Armstrong Cork - Rubber Caulk

Products Research Co #5000 Rubber Caulk

GE Silicone Sealer

Dow Corning Silicone Sealer

NOTE:

Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

START UP

Plug in the cooler and the compressor is ready to operate.

- Temperature controller set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function for several hours, completely cooling cabinet before changing the controller setting.
- Excessive tampering with the controller may lead to service issues. Should it ever become necessary to replace the temperature controller, it should be ordered from your dealer or recommended service agent.
- Good air flow in your cooler is critical. Be careful to load product so that it neither presses against the back wall nor comes within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION:

The switch is located on the front of the evaporator housing toward the right side of the cabinet. Open the front door.

NOTE:

If the unit is disconnected or shut off, wait five (5) minutes before re-starting the unit.

RECOMMENDATION

Before loading product, the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct, and no shipping damage has occurred. Remember that the factory warranty does not cover product loss.

REPLACEMENT PARTS

We maintain a record of the cabinet model number and serial number for your cooler. If at any time during the life of your cooler a replacement part is needed, call the manufacturer with the model number and serial number of your unit to place an order for the part.

MAINTENANCE AND CLEANING

Condensers accumulate dirt and dust and **require cleaning every 30 days**. Dirty condensers result in compressor failure, product loss, and lost sales --which are not covered by the warranty.

Air is pulled through the condenser continuously along with dust, lint, grease, and other contaminants. If you keep the condenser clean you will minimize your service expenses and lower your electrical costs. The condenser requires scheduled cleaning every day or as needed. A dirty condenser can result in non-warranted parts and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush. or vacuuming the condenser with a vacuum or using Co2, nitrogen or pressurized air. If you cannot remove the debris adequately, call a qualified refrigeration service company.

On most of the reach-in units, the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of the condensing coil. This material blocks air flow to the coil which is similar to having a dirty coil.

CLEANING THE CONDENSER COIL

Required Tools

- Phillips head screwdriver
- Stiff bristle brush
- Adjustable wrench

When using electrical appliances, basic safety precautions should be followed.

- Disconnect power to unit.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out --tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.
- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

STAINLESS STEEL CARE AND CLEANING

CAUTION: Do not use any steel wool, abrasive or chlorine-based products to clean stainless steel surfaces.

Stainless Steel Enemies

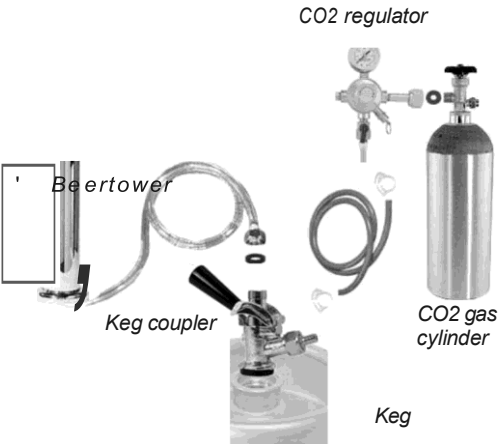
There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

- Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
- Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
- Chlorides are present in table salt, food, and water. Household and industrial cleaners are the worst type of chlorides to use.

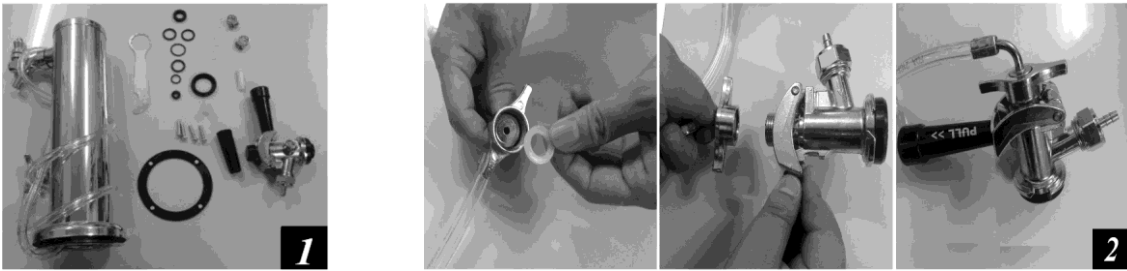
8 Steps that can help prevent rust on stainless steel

- Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
- Clean along the polish lines. Polish lines or *grain* are visible on some stainless steel. Always scrub parallel to the visible lines. Use a plastic scouring pad or soft cloth when the grain is not visible.
- Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If unsure of chloride content, contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
- Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
- Maintain cleanliness of food equipment. Use cleaners at recommended strength (alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
- When using chlorinated cleaners, rinse and wipe dry immediately. It is best to wipe standing cleaning agents and water as soon as possible. Allow stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
- Hydrochloric acid (muriatic acid) should never be used on stainless steel.
- Regularly restore/passivate stainless steel.

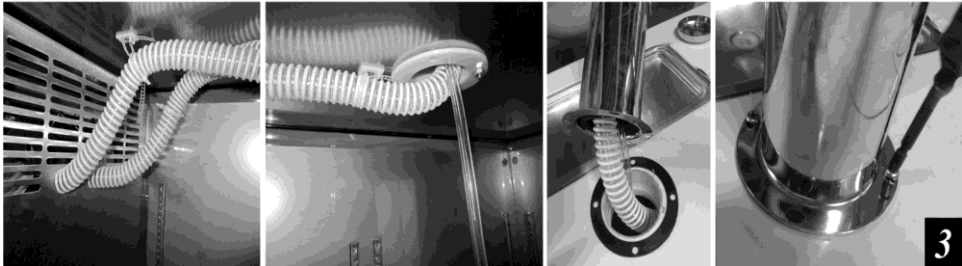
BEER DISPENSING SYSTEM



DRAFT BEER TOWER INSTALLATION



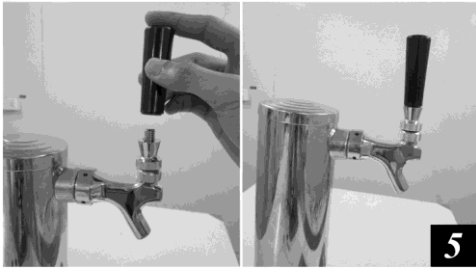
1. Beer tower install contents. 2. Thread beer line connector to keg coupler.



3. Insert air hose into the beer tower and secure beer tower to cabinet with the gasket under the beer tower.

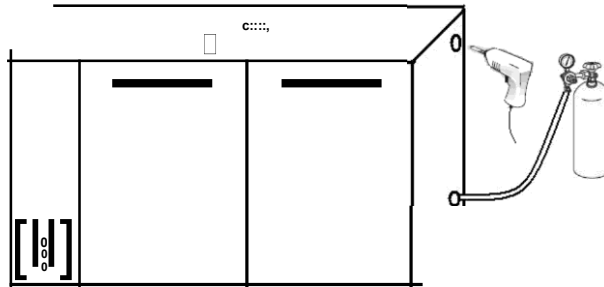


4. Make sure the air hose is always closed at the top of beer tower in order, to keep the beer faucet cold.



5. Thread the handle onto beer faucet.

REMOTE CO2 GAS CYLINDER INSTALLATION

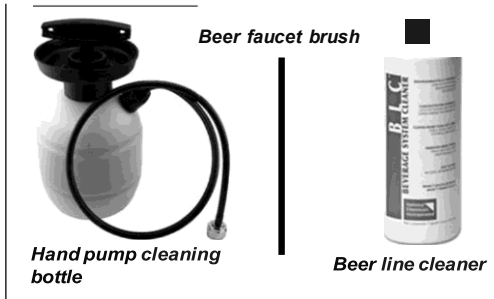


1. Remove plug on the right wall with a pair of pliers.
2. Drill and bore a hole through the wall. Holes can be located in two different areas.
3. Insert CO2 line through the hole.
4. Seal the hole around the CO2 line with silicone sealer to prevent cold air leakage.

MAINTENANCE AND CLEANING

KEG BEER LINE CLEANING

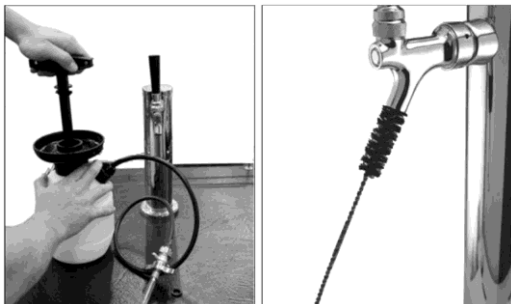
1. Tools



2. Pour cleaning solution and water into the pump bottle and connect it to the beer Line.



3. Place a bucket under the faucet and open the beer faucet, pump to the bottle. Use a brush to clean the beer faucet. Continue to pump until all cleaning solution has run dry. You may also fill to the line and let it soak for a while, then run the solution through. After you have run the cleaning solution through, open the bottle and fill it with cool water. Repeat cleaning cycle to rinse the line of cleaning chemicals.



STAINLESS STEEL EQUIPMENT CARE AND CLEANING

Recommended cleaners for stainless steel:

- Soap, ammonia, or detergent (developed for use on stainless) applied with a soft cloth or sponge for routine cleaning.
- “Areal 20,” “Loc-O-Nu” and “Ecoshine” provide a barrier film for fingerprints and smears.
- “Cameo”, “Talc”, “Zud”, and “First Impression” are for stubborn stains and discoloration. Rub in direction of polish lines.
- “Easy-off” and “De-Grease It” oven aid are excellent for removal on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- “Benefit”, “Super Sheen”, and “Sheila Shine” are good for restoration/passivation.