

MOTAK



MRDD-1S-1

Single Tower, Single Tap - 24", 6.5 cu ft



MRDD-2S-2

Single Tower, Double Tap - 48", 11.8 cu ft



MRDD-2S-3

Double Tower, Double Tap - 69", 23.3 cu ft



MRDD-3S-4

Double Tower, Double Tap - 90", 32 cu ft

Beer Dispenser Instruction Manual

This manual contains important information regarding your unit. Please read this manual thoroughly prior to equipment set-up, operation, and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

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IMPORTANT SAFEGUARDS

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit. All safety precautions must be followed.



DANGER: RISK OF FIRE OR EXPLOSION - FLAMMABLE REFRIGERANT USED.

WARNING

- Do not puncture refrigerant tubing.
- Do not use mechanical devices to defrost the refrigerator.
- To be repaired only by trained service personnel.
- Consult the manual/owner's guide before attempting to service this product.
- Follow handling instructions carefully in compliance with local government regulations.

ATTENTION

- **DO NOT** overload outlet, to minimize shock and fire hazards
- **DESIGNATE** one outlet for your unit.
- **DO NOT** spray the unit with water
- **DO NOT** use extension cords.
- **DO NOT** put your hands under the unit when the unit is required to be moved.
- Remove all packaging from the unit, bottom to avoid fire.
- **DO NOT** allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- **NEVER** store any flammable, explosive or corrosive liquid or gas in or near the cooler.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.
- Servicing should be performed by an authorized service representative.
- **DO NOT** allow hard collisions or strong vibrations when in transportation.
- **DO NOT** allow the unit to incline greater than 45 degrees.
- **DO NOT** attempt to remove or repair any component.
- Make sure that the unit is not resting on or against the electrical cord or plug.
- **DO NOT** hang on the doors.
- **DO NOT** store any flammable and explosive gas or liquids inside the unit.
- **DO NOT** attempt to alter or tamper with the electrical cord.

UNPLUG UNIT

- **DO NOT** plug or unplug the cord with wet hands, to minimize shock and fire hazards
- **NEVER** pull the cord when unplugging unit, **ALWAYS** grasp by the plug.
- Before maintenance, repairs, and cleaning, please unplug the unit.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 5 minutes before re-plugging it. Failure to do so could cause damage to the compressor.

PROPER GROUNDING REQUIRED

- **CAUTION: DO NOT** connect grounding wire to a heating or gas pipe.
- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- An individual single-phase socket must be used. It should be reliably connected to a grounding wire.

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CLEARANCE

- **CAUTION:** Unit needs at least 8" (20 cm) from the cabinet to wall.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- **CAUTION** -Keep clear of obstructions all ventilation openings in the appliance enclosure or in the structure for building-in.
- Leave enough space from the wall to the cabinet and the ceiling; do not be sealed completely in the back part of the cabinet, prepare an air vent to the outside.

PROPER DISPOSAL OF EQUIPMENT

- Dispose of properly in accordance with federal or local regulations.

DANGER! RISK OF CHILD ENTRAPMENT

- Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous even if they will sit for "just a few days." If you are getting rid of an old refrigerator, please follow the instructions below 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.

BEFORE INSTALLATION:

- Please read through the manual in its entirety.
- If the unit has recently been transported please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the desired temperature is reached before loading the unit product.
- Make sure all accessories are installed (i.e. shelves, shelf clips, casters) before plugging the unit in.
- Remove all the packaging (including carton and plastic wrap).
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 8" (20 cm) should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid 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.

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INSTALLATION

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

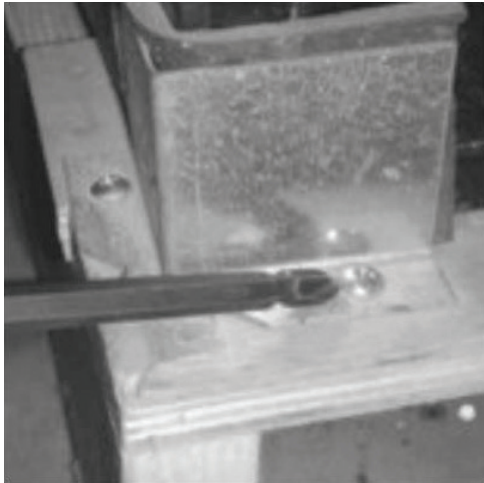


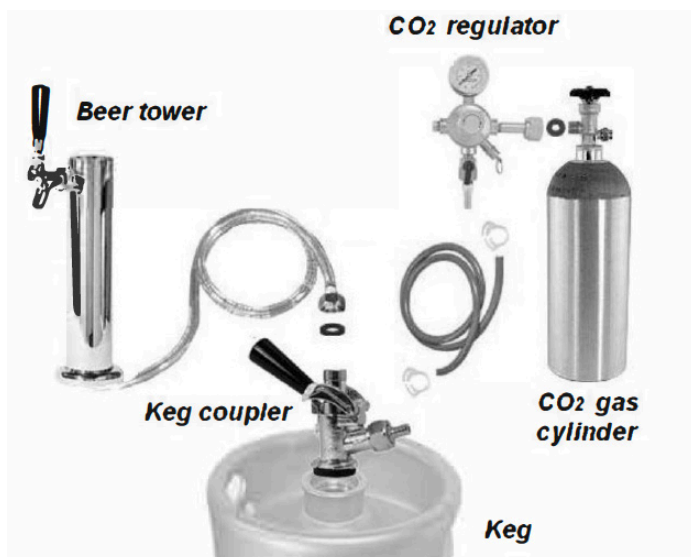
Image 1: Removing bracket from skid



Image 2: Removing bracket from cabinet

3. Remove the skid by unscrewing all base rail anchor brackets.
4. Place the skid to the side.
5. Carefully upright cabinet.
 - * When lifting unit, do not use the countertop as a lifting point.
 - * Also remember to leave the cabinet upright for 24 hours before plugging into a power source.
6. Set 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.
7. Proper leveling of the unit is critical to operating success (for non-mobile models).
 - * Effective condensate removal and door operation will be affected by leveling.
8. The cooler should be leveled front to back and side to side with a level.

BEER DISPENSING SYSTEM



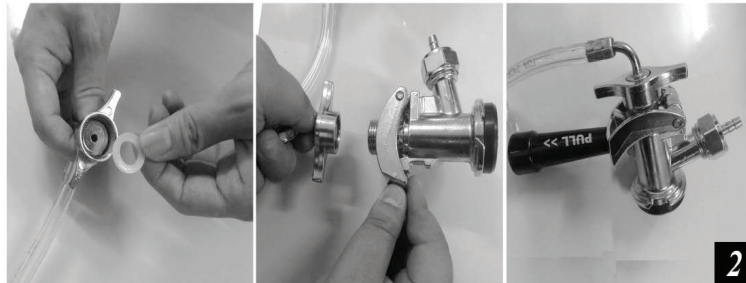
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DRAFT BEER TOWER INSTALLATION

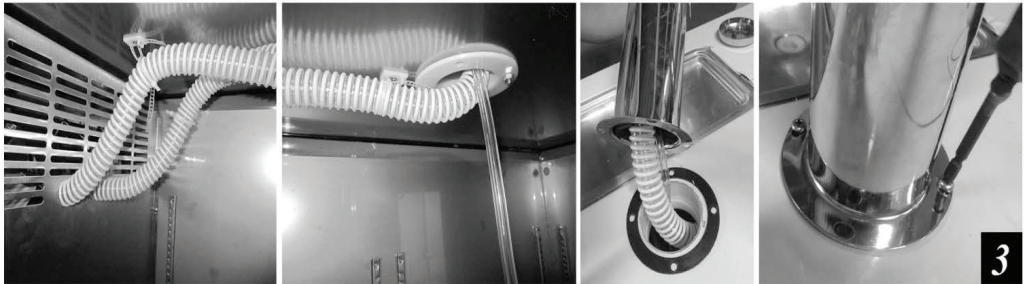
1. Beer tower installation components.



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 closes to the top of beer tower at all times, to keep the beer faucet cold.

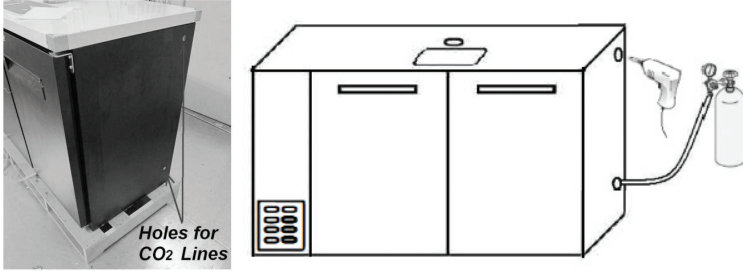


5. Thread handle onto beer faucet.



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REMOTE CO₂ GAS CYLINDER INSTALLATION



Holes for CO₂ lines

Drilling holes for CO₂ lines

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 holes
4. Seal the holes around the CO₂ line with a silicone sealer to prevent cold air leakage.

MAINTENANCE AND CLEANING

KEG BEER LINE CLEANING

1. Tools: Beer faucet brush, Hand pump cleaning pump, Beer line cleaner



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



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



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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 electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the 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 is noted, it must be corrected immediately.
- **WARNING:** Compressor warranties are voided if compressor burns out due to low voltage.
- DO NOT USE EXTENSION CORDS. The use of extension cords to connect the cooler will void the warranty. The unit must be 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 also prevents overloading wiring circuits which could become a fire hazard from overheated 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 removing the cooler away from the wall be careful not to run over or damage the power cord.
- It is strongly recommended that any servicing be performed by an authorized service representative
 - * NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall.

SEALING CABINET TO 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

1. Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:
2. Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.
3. Position level at the inside rear of cabinet. Level should be placed parallel to The cabinet back.
4. 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

1. Draw an outline on the base of the floor.
2. Raise and block the front side of the cabinet.
3. 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 set down on the sealant.
4. Raise and block the rear of the cabinet.
5. Apply sealant on floor as outlined above on other 3 sides.
6. Examine to see that the cabinet is sealed to floor around entire perimeter.

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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

1. Plug in the cooler and the compressor is ready to operate.
2. The temperature control set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting
3. Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.
4. 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 of the cabinet. Open the front door.
- * NOTE: If the unit is disconnected or shut off, wait five (5) minutes before re-starting 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 factory office 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 warranty.
- Air is pulled through the condenser continuously, along with dust, lint, grease, etc.
- If you keep the condenser clean, you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every day or as needed. A dirty condenser can result in non-warranted part 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 shop vac or using CO₂, nitrogen, or pressurized air.
- If you cannot remove the debris adequately, please call your 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

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- 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 screwdriver
 - * Stiff bristle brush
 - * Adjustable wrench

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

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

- Three basic items 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

1. 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.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when the grain is not visible.
3. 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 the chloride content, contact the cleaner supplier. If the present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. The installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain the cleanliness of food equipment. Use cleaners at recommended strength (alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently

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6. When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment should be allowed to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/passivate stainless steel.

Recommended cleaners for stainless steel:

- Soap, ammonia, and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration.
- Rub in the direction of polish lines.
- Easy-Off and De-Grease It oven Aid are excellent for removals 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, Sheila Shine are good for restoration/passivation.